



PRO-LINE™ REFRIGERATION E-SERIES™

USER MANUAL

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1 // RECEIVING AND INSPECTING

Upon receiving your new Micro Matic Pro-Line™ Refrigeration E-Series™ equipment, check the package and the unit for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact Micro Matic.

Open the compressor compartment housing and visually inspect package. Be sure lines are secure and base is intact.

A NOTE FROM OUR QUALITY CONTROL MANAGER

Congratulations on your new purchase. We would like to welcome you to the Micro Matic team. The unit in front of you is a great piece of equipment that will become one of your most reliable tools in your daily operations for years to come!

Prior to shipping your unit, our trained service technicians tested your unit for a period of 12 hours. This performance test was recorded and a copy of the results is included with this service manual. During this test, our highly qualified personnel inspected your machine for leaks, loose components, and improper noise levels. We also tested the cooling performance in an effort to give you the best and most reliable unit possible.

2 // SPECIFICATIONS

Model	Doors	Tower	Faucets	Kegs	HP	AMP	Crated Weight (LBS)	Length	Width	Height	BTU	Refrigerant Charge (R-134 a)
MDD23-E	1	1	1	1	1/6	2.5	172	24.5"	30.5"	40"	850	5.64 oz
MBB/DD36-E	1	1	1	1	1/6	3.6	172	36.75"	29.5"	40"	850	6.35 oz
MBB/DD58-E	2	2	3	3	1/3	6.5	318	59.5"	29.5"	37"	2400	9.8 oz
MBB/DD68-E	2	2	3	3	1/3	6.5	359	69.5"	29.5"	37"	2400	9.8 oz
MBB/DD78-E	3	2	4	4	1/3	6.5	377	80"	29.5"	37"	2400	9.8 oz
MBB/DD94-E	3	2	4	5	1/3	6.5	406	95.5"	29.5"	37"	2400	9.8 oz

Voltage 115v 60Hz

Model	Doors	Shelves	HP	AMP	Crated Weight (LBS)	Length	Width	Height	BTU	Refrigerant Charge (R-134 a)
MBB58DT-E	2	3	1/3	6.5	318	59.5"	29.5"	37"	2400	9.8 oz
MBB58GDT-E	2	3	1/3	6.5	318	59.5"	29.5"	37"	2400	9.8 oz
MBB58GSDT-E	2	3	1/3	6.5	318	59.5"	29.5"	37"	2400	9.8 oz
MBB58SDT-E	2	3	1/3	6.5	318	59.5"	29.5"	37"	2400	9.8 oz

Voltage 115v 60Hz

3 // INSTALLATION

3.1 UNCRATING

Cut and remove the outer packaging. Cut the (4) four clamps that hold the refrigerator to the skid lift the unit off the skid. If machine was laid down during this operation leave the cabinet up right for 24 hours before plugging into power source. To install draft arm, first place rubber washer over draft arm mounting holes in cabinet top and put beer line connector down through hole. Next secure draft arm with four bolts provided. To retain complete mobility of the cooler, the accessory CO₂ tank (up to five pounds in size) must be placed inside the cabinet.

3.2 SEALING

WHEN SANITATION CODES REQUIRE SEALING TO FLOOR, THIS METHOD MAY BE USED

1. Tip cabinet and apply a bead of silicone seal on bottom edge of the base.
2. Return cabinet to upright position and using proper equipment, lift cabinet into location. Heavy appliances should not be used on the same circuit with the cooler.

CAUTION: If an extension cord is necessary, use only a three wire grounding type of wire, size 16 AWG or heavier; do not exceed 20 feet in length. The use of ungrounded cords or overloaded circuit voids compressor warranty.

3.3 CLEANING OF CABINET

The exterior of the cabinet is either black vinyl or stainless steel and should be cleaned only with lukewarm water, taking care not to scratch the surface. Mild detergents are also recommended. The interior can be cleaned in a similar manner. *THE CONDENSER MUST BE CLEANED AT REGULAR INTERVALS. FAILURE TO DO SO CAN CAUSE COMPRESSOR MALFUNCTION AND WILL VOID WARRANTY.*

Clean approximately every six months, depending upon usage, dust, etc. Pull cabinet away from wall and thoroughly vacuum the condenser and surrounding surfaces.

3.4 LOCATION

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the unit and contents. For the most efficient operation, be sure to provide good air circulation inside and outside of the unit.

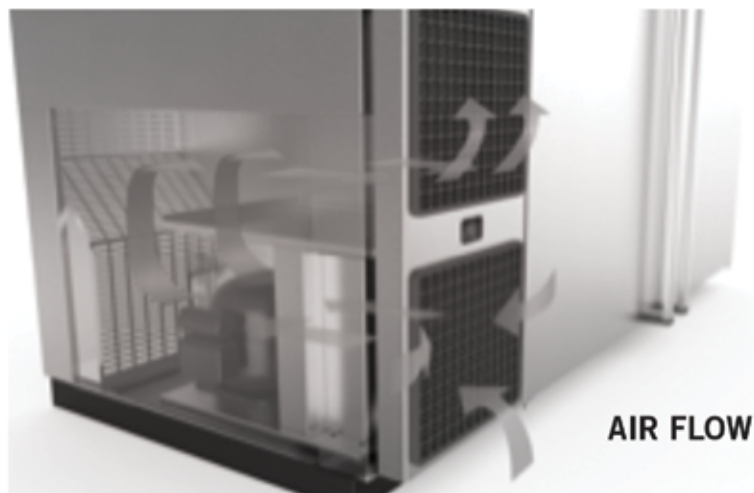
NOTICE: This cooler is designed to maintain your beer temperature within the most desirable range of 32° to 38°F. You can expect this temperature with the proper temperature control setting and in a normal environment. It is important to understand that when the beer is purchased, it must be installed inside the cooler as soon as possible to avoid excessive warm-up of the beer. If this happens, it may take many hours for the temperature to be reduced to the desirable range. No provision is made for rapid cooling of beer which has become too warm.

INSIDE CABINET

The first cleaning must be made when you unpack the unit and before switching it on. Clean it with water and a mild detergent.

OUTSIDE CABINET

Be sure the unit has good air circulation in front. Avoid hot corners and locations near stoves and ovens. The place where the refrigerator is placed must be open and free of dust and debris.



3.5 TAPPING INSTRUCTIONS

The largest keg this cooler accepts is a half keg. The Sankey type is the most modern and easiest of all to tap with the available taps. The type of keg and tap you use will depend on the brand of beer your purchase. Your beer distributor can provide additional instructions and tips on how to maintain the beer to your satisfaction.

Following these tapping instructions, place the keg in front of cabinet for tapping. After all connections are complete and checked for leaks, place the CO₂ bottle in the rear (inside) of cabinet with the pressure gage visible for reading, then place the keg in position, allowing the door to be closed completely without interference. Make certain that beer line and keg are not touching the evaporator.

HOW TO TAP A KEG OF BEER (SANKEY-TYPE)

1. Connect line from pressure source to gas nipple (use clamp). Using coupling washer connect beer line to thread on probe. Holding flats on probe with wrench tighten wing nut or hex nut on beer hose.
2. Align tap with lugs in barrel, insert tap.
3. Turn tap body handle ¼ turn clock wise until tight to secure tap to barrel. Turn on pressure regulator.
4. Pull out tap handle and push down, tapping keg – beer will flow to faucet.



3.6 DATA PLATE

The data plate is located inside the unit, near the top front left corner. Under no circumstances should the data plate be removed from the unit. The data plate is essential to identify the particular features of your unit and is of great benefit to installers, operators and maintenance personnel. It is recommended that, in the event the data plate is removed, you copy down the essential information in this manual for reference before installation.



3.7 ELECTRICAL CONNECTIONS

Refer to the amperage data in this manual or on data plate and your local code or the National Electrical Code to be sure unit is connected to the proper power source. Verify correct incoming voltage according to the Data Plate information.

A protected circuit of the correct voltage and amperage must be run for connection of the supply cord. Unit must be grounded and connected in accordance with NEC Article 422 Appliances.

⚠ DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit. If unit still running when power is off, disconnect power at the circuit breaker before unplugging the unit.

⚠ WARNING: Unit and compressor warranties are void if failure is due to improper electrical installation.

3.8 SHELVING INSTALLATION

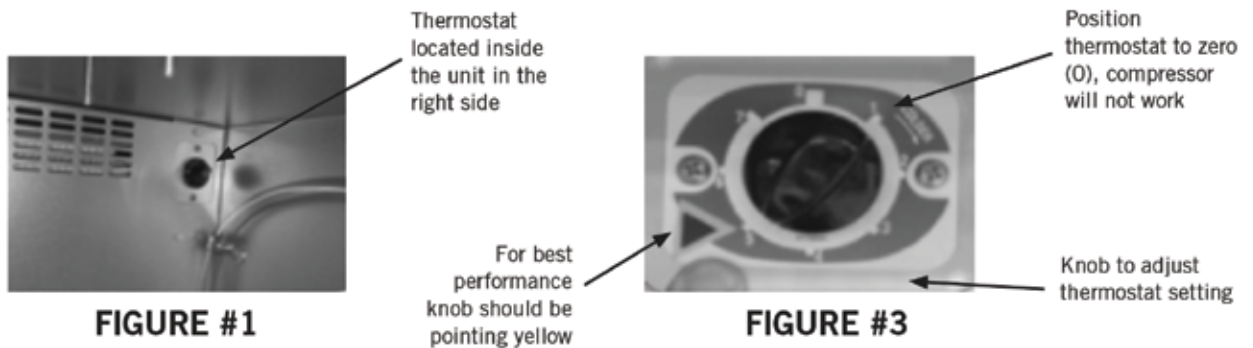
1. Hook shelf rails onto shelf pilasters
2. Position all two shelf rails equal in distance from the floor for level shelves.
3. Wire shelves are oriented so that cross support bars are facing down.
4. Place shelves on shelf clips making sure all corners are seated properly.

4 // OPERATIONS

4.1 MECHANICAL (ANALOG) TEMPERATURE CONTROL

Before you connect the unit to the power supply, verify the thermostat is NOT in the OFF position (the position of the thermostat must be different than zero). If the thermostat is in the OFF position, the compressor will not run. Keep in mind, the evaporator fan and lights will still have power while the thermostat is in the OFF position.

The knob of the thermostat is the temperature controller. This is located inside the cabinet. Please be sure that the knob of thermostat is pointing to the yellow arrow (Figure #3). This position is recommended by the factory to assure correct function of the equipment (see Figure #1 below).



NOTE: Keep in mind, if you move the knob to a different position than the position recommended from factory, the temperature will change, as well. The knob position near the number one, gives you the warmest temperature and the knob position near the number seven, gives you the coldest temperature.

4.2 DESCRIPTION OF BUTTONS ON MODELS WITH DIGITAL CONTROLLER

The Pro-Line™ dispenser is designed to maintain keg temperature within the most desirable range of 36° to 38°F. You can expect the Pro-Line™ unit to maintain temperature with the proper temperature control setting and in a normal environment.

If a different setting is desired, follow these instructions to adjust the thermostat.



SET	To display target set point, in programming mode it selects a parameter or confirms an operation
	To start a manual defrost (only XR02CX)
	In programming mode it browses the parameter codes or increases the displayed value
 AUX	In programming mode it browses the parameter codes or decreases the displayed value

Symbol	Mode	Operation
	On	Compressor enabled
	Flashing	Anti short cycle delay enabled (AC parameter)
	On	Defrost in progress
	Flashing	Dripping in progress
°C	On	Measurement unit
	Flashing	Programming mode
°F	On	Measurement unit
	Flashing	Programming mode

4.3 ELECTRONIC (DIGITAL) TEMPERATURE CONTROL

HOW TO SEE THE SET POINT

1. Push and immediately release the **SET** key, the set point will be displayed.
2. Push and immediately release the **SET** key or wait about five (5) seconds to return to normal display.

HOW TO CHANGE THE SET POINT

1. To change the set point number, push the **SET** key for more than two (2) seconds.
2. The number of the set point will be displayed and the “**C**” or “**F**” LED will blink.
3. To change the set number push the arrow up or down keys within ten (10) seconds.
4. To hold the new set point number push the **SET** key again or wait ten (10) seconds.

NOTE: The minimum value that you can set in the controller is 32°F (0°C) and the maximum value you can set is 40°F (4.4°C)

4.4 DEFROST

The equipment with electronic controller will not require manual defrost due the equipment has an automatic defrost every 6 hours. If a manual defrost is required push and hold the defrost button for 5 seconds then the equipment will start defrost.

For equipment with manual thermostat a manual defrost could be required, unplug the equipment from the power supply for 15 minutes and leave the door open. Continue until ice melts.

5 // MAINTENANCE

5.1 STAINLESS STEEL CARE AND CLEANING

Proper cleaning of stainless steel requires soft cloths; never use steel pads, wire brushes or scrapers!

Cleaning solutions need to be alkaline or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, household and industrial cleaners. If cleaner containing chlorides is used be sure to rinse repeatedly and dry thoroughly upon completion.

Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. There are also stainless steel cleaners available which can restore and preserve the finish of the steel's protective layer.

Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean ALL food products from any stainless steels surface. Common items include peppers, tomatoes and other vegetables.

5.2 CLEANING THE CONDENSER COIL



DANGER: Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit.

Disconnect unit from power supply. Remove front bottom panel and carefully slide out the condensing unit. The condenser coil requires regular cleaning; recommended is every 30 – 60 days, depending on the accumulation of dust and grease.

If the buildup on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush. Heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil.

If heavy grease is present there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air. Be sure all electrical and mechanical parts are dry before turning on the power. Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil! Do not place filter material in front of condenser coil. This material blocks air-flow to the coil similar to having a dirty coil!

If you keep the condenser clean you will minimize your service expense and lower your electrical costs. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures.

Neglecting the condenser coil cleaning procedures *WILL VOID YOUR WARRANTY* associated with the compressor or cost to replace the compressor!

To put back the condensing unit in its place, slide in the unit carefully. *BE SURE DRAIN PIPE IS LOCATED OVER THE PAN.* Replace front bottom panel.

5.3 DRAIN MAINTENANCE

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. *IF YOU NOTICE EXCESSIVE WATER ACCUMULATION ON THE INSIDE OF THE UNIT* be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan.

IF WATER IS COLLECTED UNDERNEATH THE UNIT you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems. Be sure all drain lines are free of obstructions; typically food products are found blocking drain lines causing water to back up and overflow the drain pan.

5.4 PROCEDURE TO INSTALL THE AIR CHANNELS AND DRAFT TOWERS (ONLY “DD” MODELS)

MODELS: MDD23-E, MDD58-E, MDD68-E, MDD78-E & MDD94-E

This procedure describes how to install the air channel needed to provide cold air directly into the beer towers.

TOOLS NEEDED: *Philips screwdriver*

- STEP 1** Locate the gaskets and bolts included in with your Tower. Place gasket over the pre-drilled holes and place the 4 screws thru the tower base. Align the tower with screws and gasket to the cabinet top as shown below while dropping the beer line(s) thru the top of the unit (Figure #1).
- STEP 2** Tighten the screws using the nuts found in your tower box (Figure #2).
- STEP 3** Identify the “COLD AIR HOSE” (Figure #3) which is found inside of the equipment.
- STEP 4** Introduce the “COLD AIR HOSE” (Figure #4) which is found inside of the equipment into the tower’s base hole.
- Push the cold air hose as far as possible up into the tower body. Be sure and secure cold air hose by hooking on to beer hose elbow.



FIGURE #1

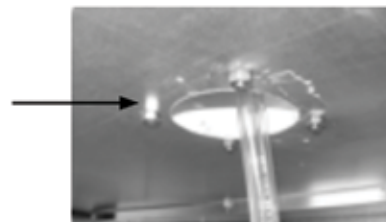


FIGURE #2

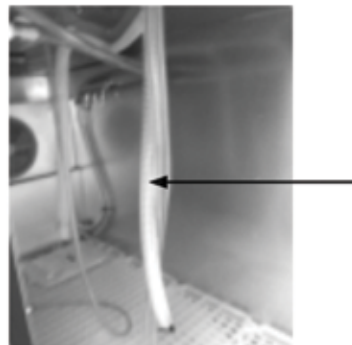


FIGURE #3

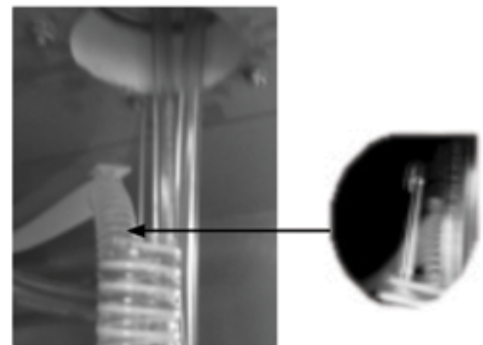


FIGURE #4

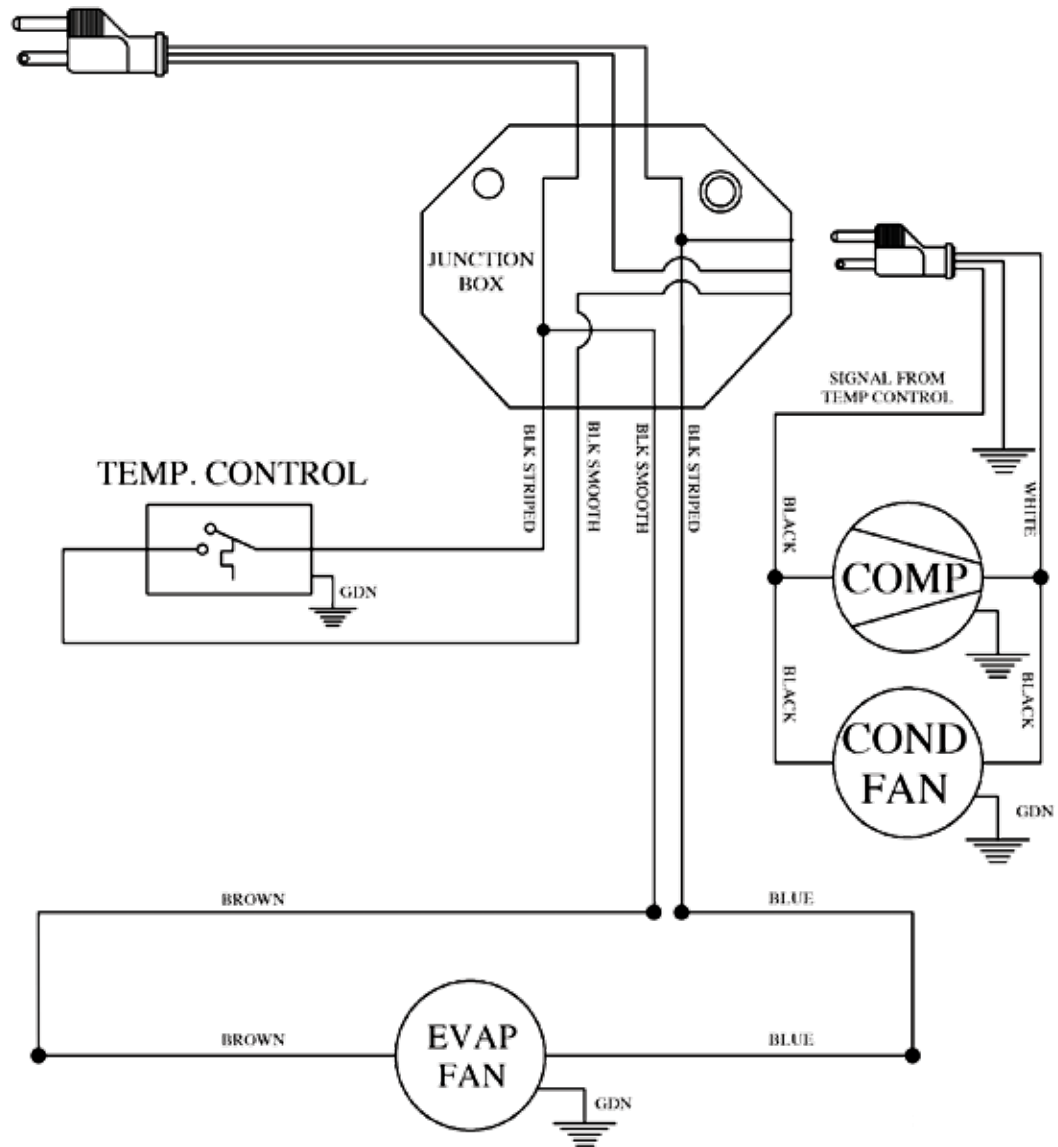
6 // TROUBLESHOOTING

Sometimes, working failures are due to simple causes which can be solved by the user. Before asking for the help of a qualified technician, you have to do some verification. These failures are not covered by the warranty:

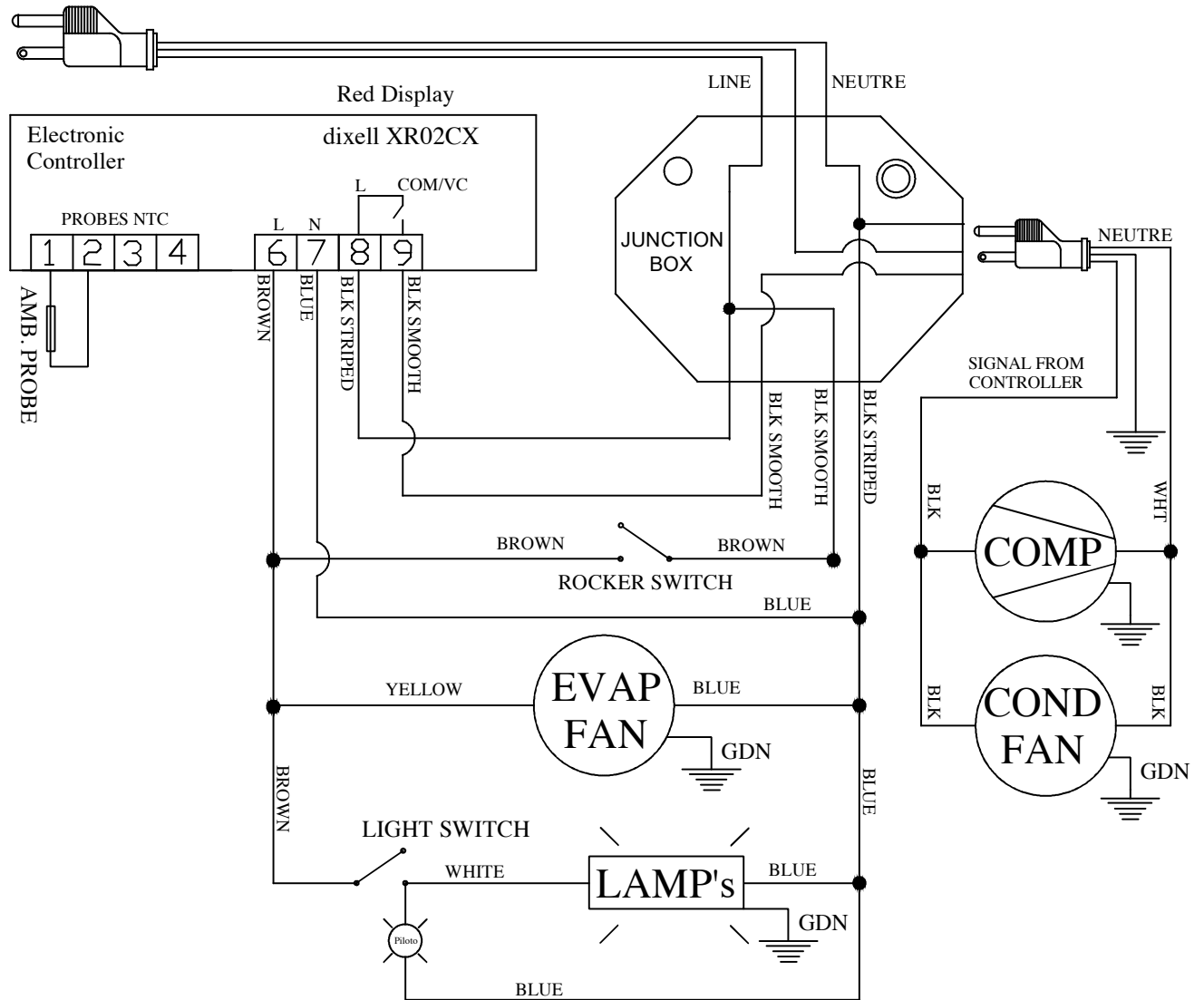
1. Refrigeration does not work.
 - a. Check the unit is still connected to power supply.
2. Refrigerator does not reach temperature.
 - a. Check the thermostat is not in OFF position.
 - b. Check the unit is not on defrost cycle.
 - c. Check gasket is in good condition and door is sealed.
 - d. Check fan is moving. Open the door press and hold door switch for verification.
 - e. Don't put any food inside until unit is at temperature.
 - f. Be sure castors or legs were installed.
3. There is water under the refrigerator.
 - a. Check the drain pipe is over the pan.
 - b. Check cabinet is level.

WIRING DIAGRAMS

MDD23-E



MDD/BB36-94-E



NOTE: The lamp is only included for glass door models, check with your sales representative.

8 // WARRANTY

One Year Parts & Labor Warranty: Micro Matic warrants to the first-end-user purchaser (the "User") that the Micro Matic brand equipment sold here under, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of (1) one year from the date of Installation (Warranty Commencement date), but in no event to exceed (15) fifteen months from the date of shipment. Warranty is Not Transferable

Warranty Coverage: If there is a defect in material or factory workmanship covered by this Warranty reported to Micro Matic during the period the applicable Warranty is in force and effect, Micro Matic will repair or replace, at Micro Matic's option, that part of the Equipment that has become defective. Micro Matic will cover labor cost within one year from the Warranty Commencement date or 15 months from shipment date, whichever occurs first. Micro Matic shall bear all labor costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Micro Matic or its authorized representative. Charges for warranty travel time to round trip total of (2) two hours or up to 100 miles total. Any charges exceeding those stated herein or overtime rates must have prior authorization by Micro Matic.

Additional Four Year Compressor Part Warranty: In addition to the warranty set above. Micro Matic warrants the compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects both in workmanship and material under the normal and proper use and maintenance service. The four (4) year extended warranty only applies to hermetically sealed parts of the compressor and does not apply to any other part or component, including, but not limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

The original purchaser shall be responsible for returning the defective compressor to Micro Matic prepaid. This warranty shall be void if the compressor, in Micro Matic's sole judgment, has been subjected to misuse, neglect, alteration or accident, operated contrary to the recommendations specified by the Unit manufacturer, repaired or altered by anyone other than Micro Matic in any way so as, in Micro Matic's sole judgment, to affect its quality or efficiency or if the serial number has been altered, defaced or removed. This warranty does not apply to a compressor in any unit that has been moved from the location where it was originally installed.

Parts Warranty Coverage: Micro Matic warrants all new machine parts produced or authorized by Micro Matic to be free from defects in material and workmanship for a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Micro Matic will replace the defective part without charge. Defective parts become the property of Micro Matic.

Micro Matic will have no responsibility to honor claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim with reference to the Equipment or any parts therefore for any cause shall be deemed waived unless submitted by the User to Micro Matic within thirty (30) days after the date the User discovered, or should have discovered, the claim. In connection with all claims under this Warranty, Micro Matic will have the right, at its own expense, to have its representatives inspect the Equipment at the User's premises and to request all of User's records pertaining to the Equipment to determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether or not the applicable Warranty is in effect.

Exclusions from and Conditions to Warranty Coverage: This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused. Application of this Warranty is further conditioned upon the following:

Installation: The Equipment must be properly installed in accordance with Micro Matic installation procedures.

No Alteration. The Equipment must not have been modified or altered from its condition at the date of original installation.

Proper Maintenance and Operation: The Equipment must be properly maintained and operated in accordance with Micro Matic maintenance and operating procedures. All service, labor and parts must be acquired from Micro Matic or its authorized service representative for the User's area.

This warranty is void if failure is a direct result of handling and/or transportation, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover defects due to apparent abuse, misuse or accident.

The foregoing warranty is in lieu of and excludes all other warranties not expressly set forth herein, whether express or implied by operation of law or otherwise, including but not limited to any representation of performance and any implied warranties of title, non-infringement, merchantability or fitness for a particular purpose. No other warranties are authorized on behalf of Micro Matic unless specifically issued by Micro Matic. Micro Matic shall have no liability for incidental or consequential losses, damages including without limitation or expenses, loss of sales, spoiled food, profits or goodwill, claims whether or not on account of refrigeration failure or punitive or exemplary damages directly or indirectly arising from the sale, handling or use of the Equipment or from any other cause relating thereto, whether arising in contract, tort, warranty, strict liability or otherwise.

Micro Matic's liability here under in any case is expressly limited, at Micro Matic's election, to repair or replacement of Equipment or parts therefore or to the repayment of, or crediting the user with, an amount equal to the purchase price of such goods.

9 // TECHNICAL INFORMATION

If further technical information is needed, please contact the Service Department directly. Please have the model number and serial number.

Service Support: (800) 544-0400
servicerequest@nordon.com



www.micromatic.com // 866-327-4159

NORTHEAST

4601 Saucon Creek Road
Center Valley, PA 18034
(610) 625-4464
(610) 625-4466 (Fax)

SOUTHEAST

2364 Simon Court
Brooksville, FL 34604
(352) 799-6331
(352) 796-2429 (Fax)

CENTRAL

10726 North Second Street
Machesney Park, IL 61115
(815) 968-7557
(815) 968-0363 (Fax)

WEST

19791 Bahama Street
Northridge, CA 91324
(818) 701-9765
(818) 701-9844 (Fax)