



VICTORY REFRIGERATION INC
110 WOODCREST ROAD
CHERRY HILL, NJ 08003-3648
TEL: (856) 428-4200
FAX: (856) 428-7299
WEB: www.victory-refrig.com

Back Bar Cooler/Direct Draw Draft Beer Cooler

For Models: VBB-48, VBB-60, VBB-72, VDD 48, VDD-60 and VDD-72

Thank you for purchasing a Victory Refrigeration Back Bar Cooler/Direct Draw Draft Beer Cooler! This unit has passed our strict Quality Control Inspection and meets the high standards set by Victory Refrigeration. You have made a quality investment that with proper maintenance will give you years of service.

Please read the following installation and maintenance instructions before installing or using your unit. If you have any questions, please call our Customer Service Department at (856) 428-4200.

Receiving Shipment

All units are performance tested and thoroughly inspected prior to shipment. Upon receipt, examine the exterior of the shipment packaging for any signs of rough handling. If the cabinet is damaged, it should be noted on the delivery slip or bill of lading and signed. A freight claim must be filed immediately against the carrier indicating the extent and estimated cost of damage incurred.

Locating Your New Cooler

Consider the following when selecting a cooler location:

- 1. Leveling** – Coolers must be leveled when installed. Although the cooler is plumbing free, failure to level your cooler may result in condensate water not draining appropriately.
- 2. Floor Load** – The floor on which the cooler will rest must be free of vibration and suitably strong enough to support the combined weights of the cabinet plus the maximum product load.
- 3. Ventilation** – The air cooled, self-contained refrigeration system requires a sufficient amount of cool, clean air. Avoid placing the cooler near heat generating equipment such as ovens, ranges, heaters, fryers, steam kettles, etc., and out of direct sunlight. Avoid locating the self-contained cooler in an unheated room, or where the room temperature may be below 65°F. For optimum performance room temperature should be 70-80°F.

Electrical Supply

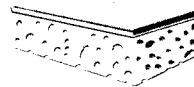
The electrical supply should always be provided by a qualified electrician in accordance with local electrical codes. A properly wired cooler will assure proper operation. Electrical supply requirements are on the cabinet serial/data



plate located on the upper left wall inside the cabinet. A direct, properly protected line of the proper size wire should be installed from the main supply to your cooler. All coolers electrical systems are internally grounded.

Cleaning

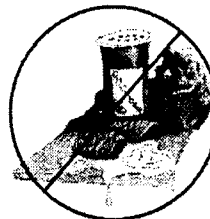
Prior to setting up and operating your new cooler, it is advisable that the interior be washed thoroughly with a mild, non-abrasive detergent and a chlorine free water solution. Rinse with clear water and a sanitizing solution. Dry with a



soft absorbent towel.

Coolers with the painted and stainless steel exterior require only mild soap and water to maintain the finish.

Caution: Before cleaning, servicing, or removing shelves, unplug the cooler to disconnect power!



Use non-abrasive cleaners that do not contain chlorine and a soft cloth or sponge. Do not use steel wool, scrapers, wire brushes or other harsh items to clean your cooler. Following are some examples.

- **Baking Soda** – Used for die-hard type stains. Mix in one tablespoon of baking soda per one pint of water for recommended solution.
- **Club Soda** – Used to remove streaks.

Daily Exterior Cleaning

1. Clean surface with a sponge and cleaning solution.
2. Polish with a soft cloth for stainless steel, wiping with the grain of the metal.
3. Once a week wipe with a film cutting agent to maintain shine and stainless steel finish.

Weekly Exterior Cleaning

1. Disconnect power to the refrigeration system by removing plug from wall receptacle.
2. Remove beverages. Keep cold.
3. Remove all shelves.
4. Scrub all interior surfaces with warm detergent solution 100°F-120°F (38°C-39°C) and a nylon bristled brush.

WARRANTY

(CONTINENTAL USA ONLY)

The Seller warrants to the original purchaser, equipment manufactured by Seller to be free from defects in material and workmanship for which it is responsible. The Seller's obligation under this warranty shall be limited to replacing or repairing at Seller's option, without charge, F.O.B. Seller's factory, any part found to be defective and any labor and material expense incurred by Seller in repairing or replacing such part, such warranty to be limited to a period of twenty-four months from the date of installation, provided, however, installation occurs within six months of date of purchase and equipment is in normal use and service and is installed in accordance with manufacturer's recommendations and provided terms of payment have been fully met. All labor shall be performed during regular working hours. Overtime premium charges will be at Buyer's expense.

Proof of purchase must be supplied to Seller to validate warranty. This warranty is valid only if equipment is properly installed, started-up and inspected by the dealer or authorized Victory Service agent.

Removal or alteration of the serial/data plate from any equipment shall be deemed to release Seller from all warranty obligations or any other obligations, expressed or implied.

This warranty does not cover Thermostat or Defrost Timer calibration and/or adjustment, freight damage, normal maintenance items outlined in Owner's Manual, adjustment of door mechanisms or replacement of light bulbs, fuses or batteries. The warranty does not cover installation, start-up, normal maintenance, food loss, or other consequent damage.

Any repairs or replacement of defective parts shall be performed by Seller's authorized service personnel. Seller shall not be responsible for any costs incurred if the work is performed by other than Seller's authorized service

personnel. Reimbursement claims for part(s) or labor service costs must be made in writing. Model, cabinet serial numbers and installation location must be shown on the claim. A receipted bill from the servicing agency must accompany the claim, together with full details of the service problems, diagnosis and work performed. Victory reserves sole discretion whether further documentation on a claim is to be submitted.

Seller shall not be liable for consequential damages of any kind which occur during the course of installation of equipment, or which result from the use or misuse by Buyer, its employees or others of the equipment supplied hereunder, and Buyer's sole and exclusive remedy against Seller for any breach of the foregoing warranty or otherwise shall be for the repair or replacement of the equipment or parts thereof affected by such breach.

The foregoing warranty shall be valid and binding upon Seller if and only if Buyer loads, operates and maintains the equipment supplied hereunder in accordance with the instruction manual provided to Buyer. Seller does not guarantee the process of manufacture by Buyer or the quality of product to be produced by the equipment supplied hereunder and Seller shall not be liable for any prospective or lost product or profits of Buyer.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER EXPRESS AND IMPLIED WARRANTIES WHATSOEVER. SPECIFICALLY THERE ARE NO IMPLIED WARRANTIES OF MERCHANTABILITY OR OF FITNESS FOR A PARTICULAR PURPOSE.

The foregoing shall be Seller's sole and exclusive obligation and Buyer's sole and exclusive remedy for any action, whether in breach of contract or negligence. In no event shall Seller be liable for a sum in excess of the purchase price of the item.

FIVE-YEAR COMPRESSOR WARRANTY

The compressor motor on self-contained models has an extended three-year warranty over the two-year manufacturer's guarantee. The extended three-year compressor warranty is included in the price of the equipment. Extended Compressor Warranty is valued at \$80.00 and is included in the net purchase price.

TWO-YEAR SERVICE AND LABOR

Two-year service and labor on cabinets installed within the United States is included in the purchase price of the equipment. The warranty does not cover installation, start-up, normal maintenance, food loss, or other consequential damage. The Service and Labor Warranty is valued at \$135.00 and is included in the net purchase price.

Before Calling Service Guide for Common Problems

Caution: Disconnect Power Supply Prior to Attempting Any Service!



Problem	Possible Cause	Remedy
Cooler not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in cord.
	Thermostat in "OFF" position.	Turn thermostat clockwise and set temperature.
	Improper voltage supplied to cooler. (voltage does not match data plate)	Correct supply voltage. (remove extension cords or other equipment on circuit, etc.)
Condensing unit on cooler runs for prolonged period or continuously.	Thermostat set too high.	Set thermostat to lower temperature.
	Excessive amount of warm product.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door is closed. Avoid prolonged door openings.
	Dirty condenser coil.	Clean the condenser coil.
	Improper air flow around condensing unit.	Insure adequate air space, relocate away from heat generating equipment, direct sunlight, or direct path of air conditioning or heating ducts.
Cooler temperature too high.	Evaporator coil blocked with ice.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold and that door(s) seal properly.
	Thermostat set too high.	Set thermostat to lower temperature.
	Poor circulation in cooler.	Re-arrange product to allow proper air circulation.
	Excessive amount of warm product.	Allow adequate time for product to cool down.
	Prolonged door openings or door(s) ajar.	Make sure door is closed. Avoid prolonged lid openings.
	Dirty condenser coil.	Clean the condenser coil.
	Insufficient clearance around cooler or excessively high ambient temperature.	Insure adequate air space, relocate away from heat generating equipment (ovens, fryers, etc.) and out of direct sunlight.
Cooler is noisy.	Evaporator coil blocked with ice.	Turn unit off and allow coil to defrost. Make sure thermostat is not set too cold and that door(s) sealed properly.
	Part(s) loose.	Locate and tighten loose part(s).
Cooler is freezing product.	Tubing vibrating.	Insure tubing is free from contact with other tubing or components.
	Thermostat is set too low.	Set thermostat to higher temperature.
Cooler compressor will not start – hums and trips on overload protector.	Cooler overloaded with product.	Remove or rearrange product.
	Dirty condenser coil.	Clean the condenser coil.
	Excessive heat generated from equipment nearby.	Relocate cooler, or adjacent heat generating equipment.
	Voltage to cooler too high or too low.	Check and correct supply voltage.

You may register online at www.victory-refrig.com, fax this completed page to (856) 428-7299, or copy and mail form below to Victory.

***NOTE:** The following mail-in form or online registration must be filled out and forwarded to Victory by the installer or customer within 10 days after start-up. Failure to do this will invalidate the warranties. Retain this information for your records.



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Cabinet Model No. _____

Cabinet Serial No. _____

(Data plate information located inside cooler on the upper left wall)

WARRANTIES NOT VALID UNLESS REGISTERED AT FACTORY WITHIN 10 DAYS AFTER START-UP DATE.

ORIGINAL DATE OF INSTALLATION _____

CUSTOMER / END-USER NAME _____ PHONE _____

STREET _____ CITY _____ STATE _____ ZIP CODE _____

DEALER'S NAME _____ PHONE _____

STREET _____ CITY _____ STATE _____ ZIP CODE _____

Direct Draw Beer Dispensers

Draft Beer Problems

Flat Beer

- Greasy glasses.
- Not enough pressure.
- Pressure shut off during night.
- Precooler or coils too cold.
- Loose tap or vent connection.
- Sluggish pressure regulator.
- Obstruction in lines.

False Head

- Pressure required does not correspond to beer temperature.
- Coils or direct draw beer lines warmer than beer in keg.
- Small lines into large faucet shanks.
- Beer drawn improperly.

Wild Beer

- Beer drawn improperly.
- Faucet in bad or worn condition.
- Kinks, dents, twists or other obstructions in line.
- Traps in beer lines.
- Beer runs are too long or lines are not well-insulated.
- Beer too warm in kegs or lines.
- Too much pressure.
- Creeping gauge causing too much pressure.

Cloudy Beer

- Beer over chilled.
- Beer in keg too warm at sometime or other.
- Hot spots in beer lines.
- Cutting beer through faucet.
- Beer line in poor condition.
- Dirty lines.
- Beer that has been frozen.

Bad Taste

- Dirty faucets.
- Old or dirty beer lines.
- Failure to flush beer lines with water after each empty keg.
- Unsanitary conditions at bar.
- Foul air or dirt in lines.
- Oily air; greasy kitchen air.
- Temperature of package too warm.
- Dry glasses.

Changing CO₂ Gas Cylinder

Follow these instructions at ALL times when you replace a CO₂ gas cylinder:

1. Close cylinder at "A".
2. Remove tap "D" from barrel. Pull pressure release ring on body of tap to release pressure remaining in line. (do not close "C")
3. Remove or loosen regulator key "B" by turning counter clockwise.
4. Remove regulator from used cylinder at "E".
5. Remove dust cap from new gas cylinder at "E" and clear dust from outlet by opening and closing valve "A" quickly using appropriate wrench.
6. Attach regulator to new cylinder at "E". (use new fiber/plastic washer, if required).
7. Open valve "A" all the way.
8. Close valve "C".
9. Adjust regulator key "B" by turning clockwise to set pressure. (check setting by opening "C" and pulling and releasing the ring "F" on the pressure release valve on the body of the tap)
10. Tap barrel at "D" with valve "C" open.

NOTE
DON'T LAY CO₂ CYLINDERS FLAT.
DON'T DROP CO₂ CYLINDERS.
DON'T KEEP CO₂ CYLINDERS IN COOLER.

It requires 1/2 pound CO₂ to dispense 1/2 barrel of beer at 38°F with 15 pounds pressure on barrel.

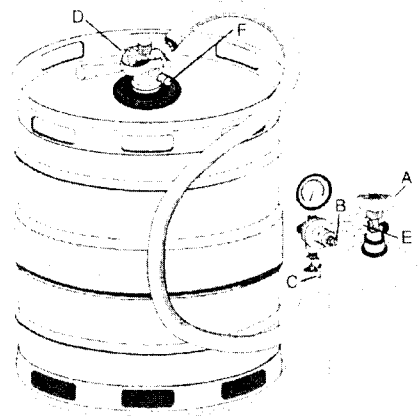
Pressure Adjustment CO₂ Regulator

Increasing Pressure

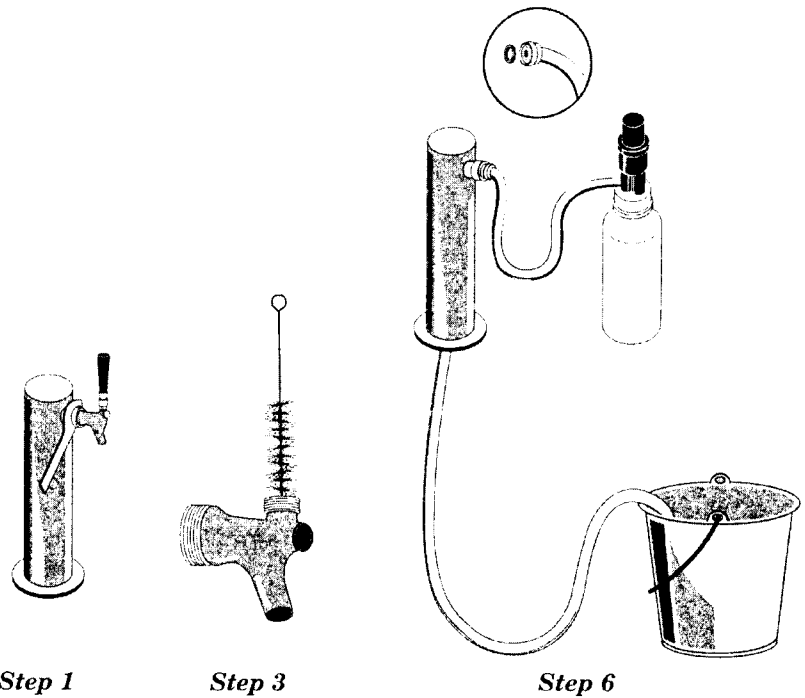
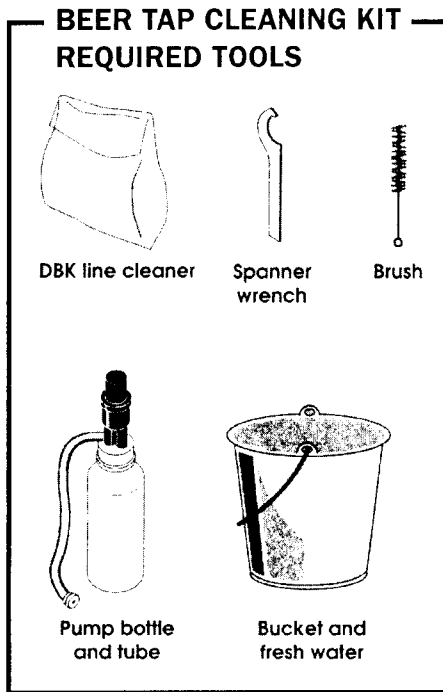
1. Close regulator shut-off "C".
2. Turn regulator key "B" clockwise and make setting.
3. Tap gauge for accurate reading.
4. Open regulator shut-off "C" and draw beer.

Decreasing Pressure

1. Close regulator shut-off "C".
2. Untap barrel at "D" and to bleed line, active tap handle. Leave in open position.
3. Slowly open regulator shut-off "C" and simultaneously turn regulator key counter-clockwise to zero reading.
4. Close regulator shut-off "C" and set pressure by turning regulator key clockwise. Check setting by opening and closing valve "C".
5. Close tap head "D". (put in "OFF" position).
6. Tap barrel at "D" and open regulator shut-off "C".



Direct Draw Beer Dispensers



Cleaning Bar System

Flushing your draught dispenser with water only is not enough. Draught dispensers, regardless of design, must be cleaned at least every two weeks. Exact cleanliness should be constantly maintained in your dispenser so that your draught beer will be at its best when served. Although the beer in the barrel is in excellent condition it can become less satisfying as it is drawn through the beer line and faucet if they are not kept clean.

Prepare Solution:

- Add 1/2 ounce (19 grams) of DBK to each quart of water, cold or warm.
1. Disconnect tap from barrel. Remove beer faucet with spanner wrench unscrew handle and remove valve assembly.

2. Put tap and faucet parts in a bucket of DBK solution to soak.
3. Use small brush to clean beer faucet parts.
4. Rinse parts thoroughly.
5. Fill pump bottle with DBK solution.
6. Attach hose from pump bottle to beer column tap outlet (be sure rubber gasket is in place to prevent leakage) – allow tap to drain in bucket.
7. Pump solution (2-3 times from bottle through the line until it starts to flow out the beer line.
Wait 10 minutes while cleaning solution works on the lines.
8. Pump excess solution through lines.

9. Rinse bucket, pump bottle and hose thoroughly with clean cool water.
10. Fill pump bottle with clean cool water and pump through lines until water runs clear.
11. When crystal clear water comes through, you're ready to assemble and reattach faucet and re-tap the barrel.
12. Draw the water from the beer line; now you're ready to serve brewery fresh, golden beer.

NOTE

Keeping your dispenser and all its parts clean and odor free will help you to serve beautiful foam topped glasses of delicious satisfying draught beer.