



PRO-LINE BAR EQUIPMENT:
DIRECT DRAW BEER DISPENSERS
BACK BAR STORAGE

Installation, Use and Maintenance



TABLE OF CONTENTS

1	RECEIVING AND INSPECTING	03
2	SPECIFICATIONS	04
2.1	DIMENSIONS	06
3	INSTALLATION	11
3.1	UNCRATING	11
3.2	CLEANING OF CABINET	11
3.3	LOCATION	12
3.3	DATA PLATE	12
3.4	ELECTRICAL CONNECTIONS	12
4	OPERATION	13
5	TROUBLESHOOTING	13
6	MAINTENANCE	14
7	WIRING DIAGRAMS	16
8	PARTS LISTING	18
9	WARRANTY	26



1 RECEIVING AND INSPECTING

Upon receiving your new Micro Matic Pro-Line Bar 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.

2 SPECIFICATIONS

DIRECT DRAW

Exterior Finish		Model Numbers					
		MDD23 MDD23S	MDD23-GR MDD23S-GR	MDD58 MDD58S	MDD68 MDD68S	MDD78 MDD78S	MDD94 MDD94S
		Specifications					
Cabinet	Length Inches (mm)	23-3/4" (604)	23-3/4" (604)	59" (1498)	69" (1752)	79-1/2" (2019)	95" (2413)
Exterior	Depth Inches (mm)	28" (710)	28" (710)	28" (710)	28" (710)	28" (710)	28" (710)
Dimensions	Height Inches (mm)	39" (990)	39" (990)	37" (938)	37" (938)	37" (938)	37" (938)
Cabinet	Length Inches (mm)	20-3/4" (528)	20-3/4" (528)	56" (1422)	66" (1676)	76-1/2" (1943)	92" (2337)
Interior	Depth Inches (mm)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)
Dimensions	Height Inches (mm)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)
Shipping Box	Length Inches (mm)	26 3/4" (679)	26 3/4" (679)	60,5" (1537)	70 1/2" (1790)	81" (2057)	96 1/2" (2438)
Dimensions	Depth Inches (mm)	31 1/4" (794)	31 1/4" (794)	30" (762)	30" (762)	30" (762)	30" (762)
	Height Inches (mm)	47" (1194)	47" (1194)	45" (1143)	45" (1143)	45" (1143)	45" (1143)
Crated Weight lbs (kg)		165(75)	170(77)	343 (156)	370(168)	396 (180)	429 (195)
Glass Rinser		NA	INC	INC	INC	INC	INC
Capacity of 1/2 Kegs		1	1	3	3	4	5
Cubic Feet (liters)		8.4 (239)	8.4 (239)	23.7 (670)	28 (793)	30.8 (872)	39.2 (1112)
Number of Doors		1	1	2	2	3	3
Number of Draft Towers		1	1	2	2	2	2
Number of Faucets		1	1	3	3	4	4
Condenser HP		1/6	1/6	1/3	1/3	1/3	1/3
Running Amps		2.7	2.7	6.5	6.5	6.7	6.7
Voltage		115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Plug Type		NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R
Cord Length		8'	8'	8'	8'	8'	8'
Refrigerant		R-134a	R-134a	R-134a	R-134a	R-134a	R-134a
Charge Oz (Grs)		10,5(300)	10,5(300)	12,30(350)	12,30(350)	12,30(350)	12,30(350)
Exterior	All Models: 18 gauge stainless steel top, 22 gauge solid doors, 24 gauge steel front, sides & Back. Black Models: Front, sides, back and doors are painted black. Stainless Steel Models: Front, sides, back and doors are stainless steel.						
Interior	20 gauge stainless steel floor, 22 gauge corrugated false floor, Reinforced frame, 24 gauge galvanized walls. Approved according to NSF 7,0 and NSF 18 for Beer Dispenser Towers.						
Ventilation	Front and back ventilated						
Plumbing	Drain Tray: 3/4" NPT drain exits out left end. Automatic condensate evaporator, no drain connection required: Evaporator condensate has been plumbed to a condensate pan located in the compressor housing.						
Insulation	Foamed-in-place using high density, CFC-free polyurethane; 1-1/2" top, walls and floor.						
Castors	Std	Std	Opt	Opt	Opt	Opt	
6" Legs	Opt	Opt	Opt	Opt	Opt	Opt	

BACK BAR

Exterior Finish

- Black
- Black with Glass Doors
- Stainless Steel
- Stainless Steel with Glass Doors

Model Numbers

MBB58	MBB68	MBB78	MBB94
MBB58G	MBB68G	MBB78G	MBB94G
MBB58S	MBB68S	MBB78S	MBB94S
MBB58GS	MBB68GS	MBB78GS	MBB94GS

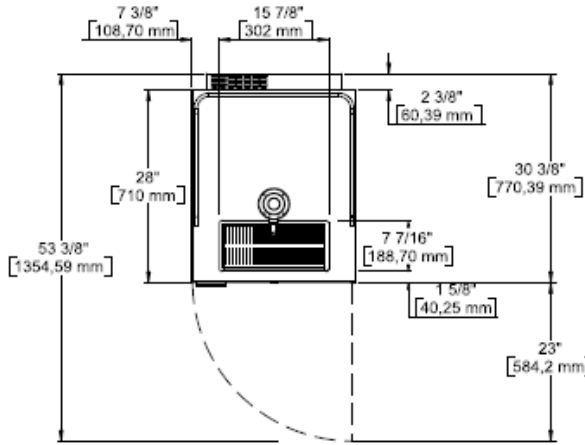
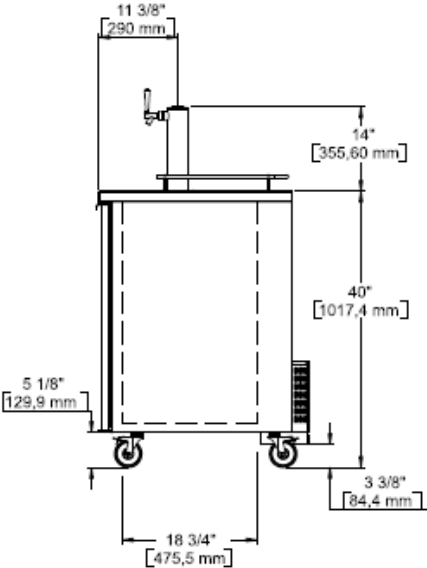
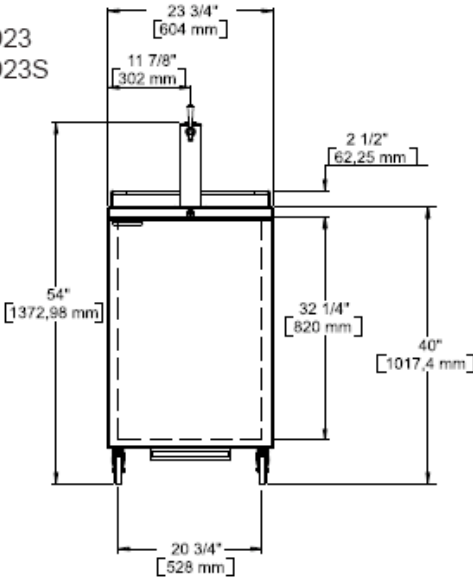
Specifications

Cabinet	Length Inches (mm)	59" (1498)	69" (1752)	79-1/2" (2019)	95" (2413)
Exterior	Depth Inches (mm)	28" (710)	28" (710)	28" (710)	28" (710)
Dimensions	Height Inches (mm)	37" (938)	37" (938)	37" (938)	37" (938)
Cabinet	Length Inches (mm)	56" (1422)	66" (1676)	76-1/2" (1943)	92" (2337)
Interior	Depth Inches (mm)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)
Dimensions	Height Inches (mm)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)
Shipping Box	Length Inches (mm)	60,5" (1537)	70 1/2"(1790)	81"(2057)	96 1/2"(2438)
Dimensions	Depth Inches (mm)	30"(762)	30"(762)	30"(762)	30"(762)
	Height Inches (mm)	45"(1143)	45"(1143)	45"(1143)	45"(1143)
Crated Weight lbs (kg)		343 (156)	370(168)	396 (180)	429 (195)
Capacity of 1/2 Kegs		N/A	N/A	N/A	N/A
Cubic Feet (liters)		23.7 (670)	28 (793)	30.8 (872)	39.2 (1112)
Number of Doors		2	2	3	3
Shelves		(2) Flat / (2) Rails	(2) Flat / (2) Rails	(2) Flat / (4) Rails	(2) Flat / (4) Rails
Cans 12 oz (355 ml)		640	800	920	1160
Condenser HP		1/3	1/3	1/3	1/3
Running Amps		6.5	6.5	6.7	6.7
Voltage		115/60/1	115/60/1	115/60/1	115/60/1
Plug Type		NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R
Cord Length		8'	8'	8'	8'
Refrigerant		R-134a	R-134a	R-134a	R-134a
Charge		12,30(350)	12,30(350)	12,30(350)	12,30(350)
Exterior		All Models: 18 gauge stainless steel top, 22 gauge solid doors, 24 gauge steel front, sides & Back. Black Models: Front, sides, back and doors are painted black. Stainless Steel Models: Front, sides, back and doors are stainless steel.			
Interior		20 gauge stainless steel floor, 24 gauge galvanized walls. Approved according to NSF 7,0.			
Ventilation		Front and back ventilated			
Plumbing		Automatic condensate evaporator, no drain connection required: evaporator condensate has been plumbed to a condensate pan located in the compressor housing.			
Insulation		Foamed-in-place using high density, CFC-free polyurethane; 1-1/2" top, walls and floor.			
Castors		Opt	Opt	Opt	Opt
6" Legs		Opt	Opt	Opt	Opt

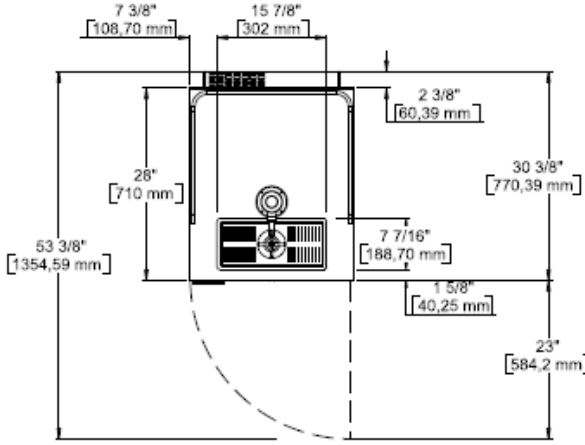
2.1 DIMENSIONS

DIRECT DRAW

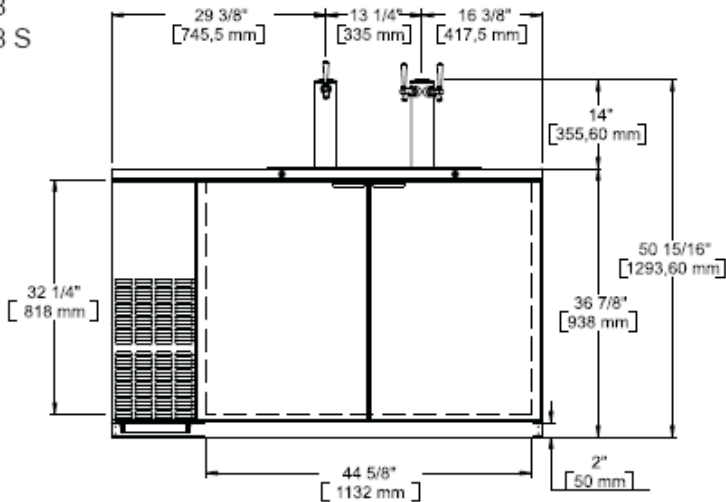
MDD23
MDD23S



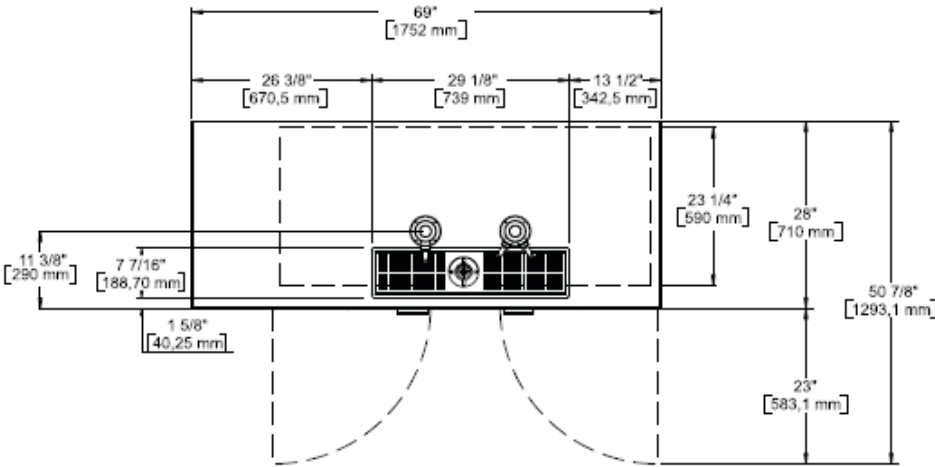
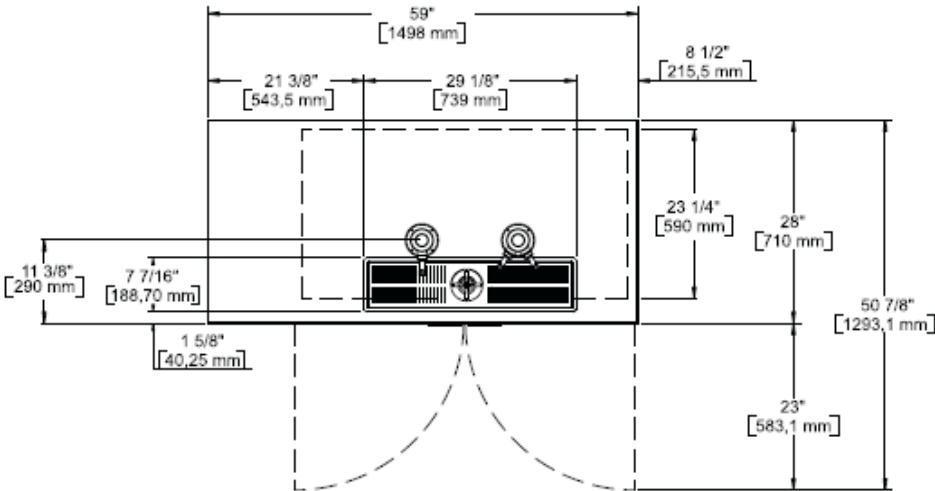
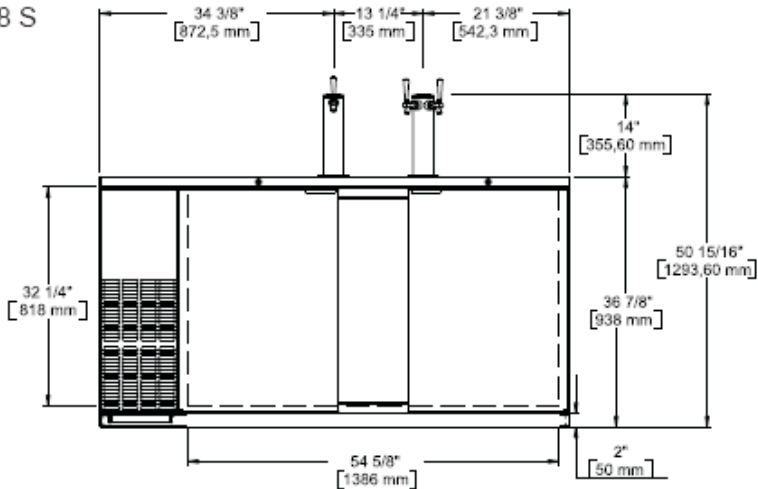
MDD23-GR
MDD23S-GR



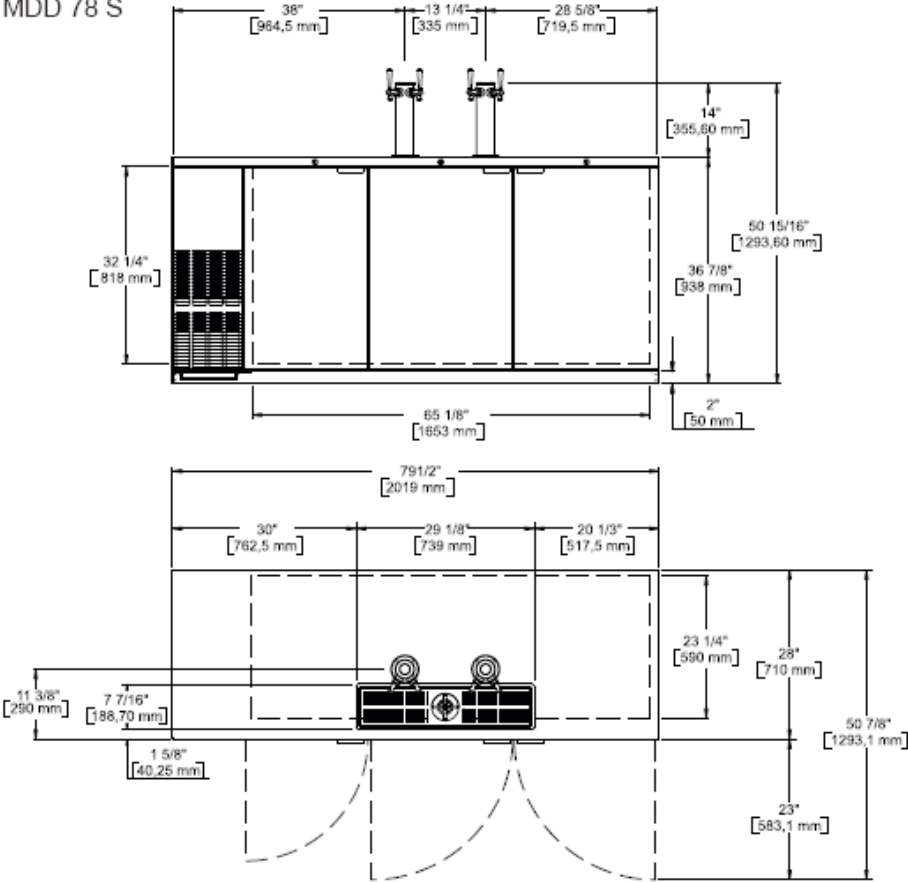
MDD 58
MDD 58 S



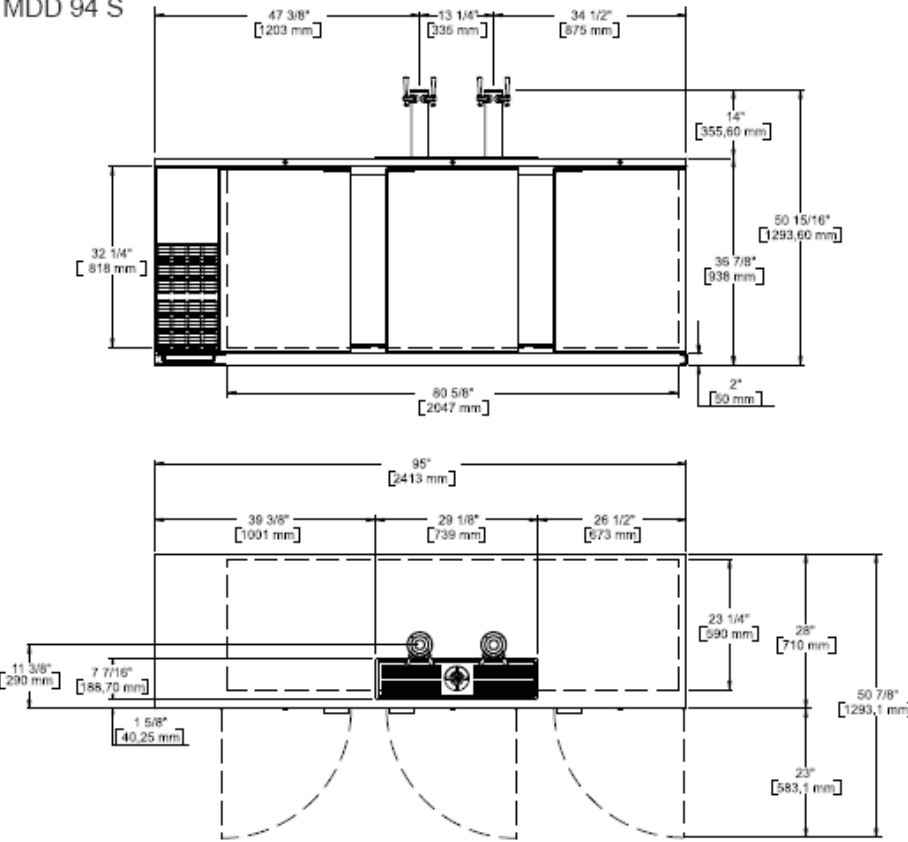
MDD 68
MDD 68 S



MDD 78
MDD 78 S

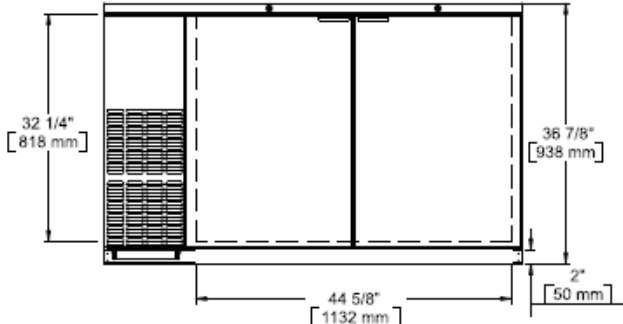


MDD 94
MDD 94 S

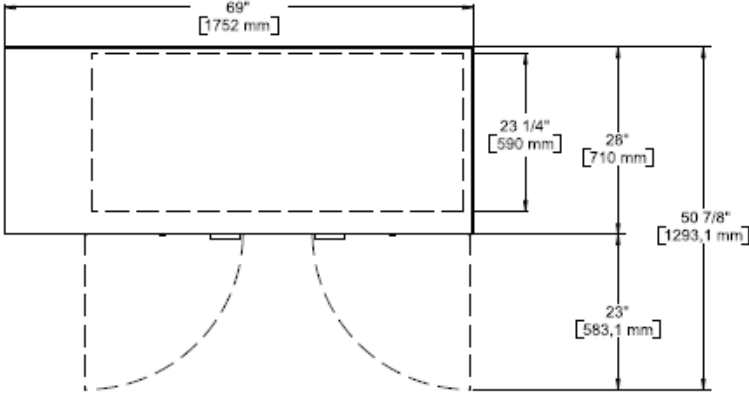
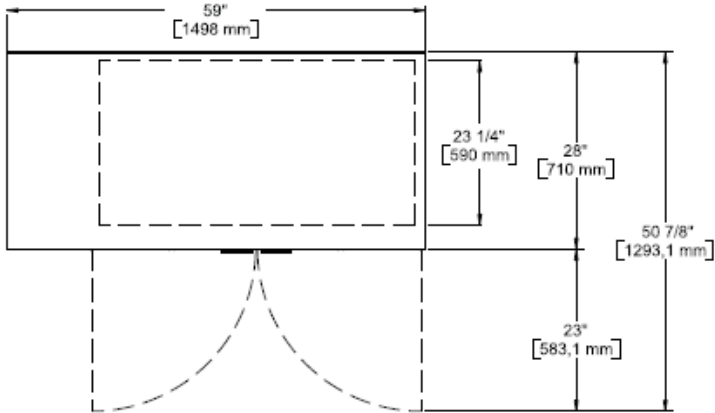
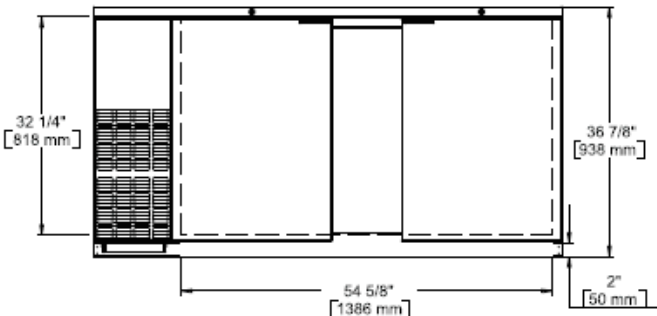


BACK BAR

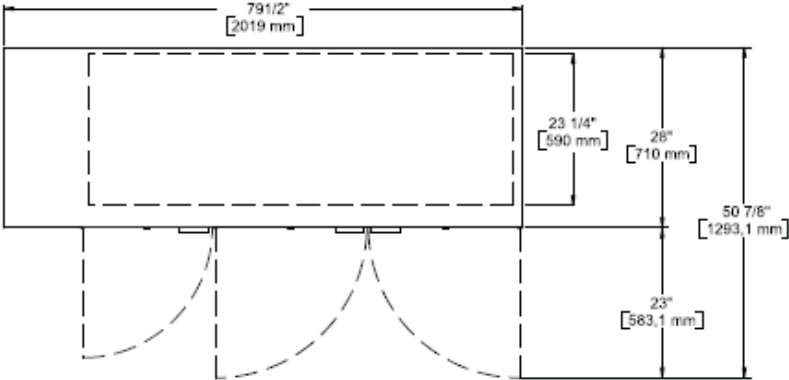
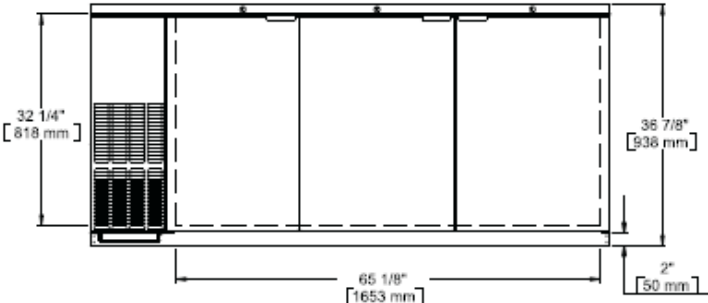
- MBB 58
- MBB 58 G
- MBB 58 S
- MBB 58 GS



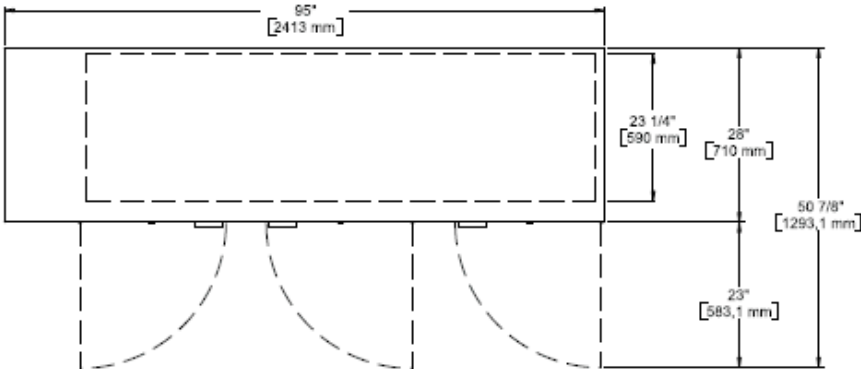
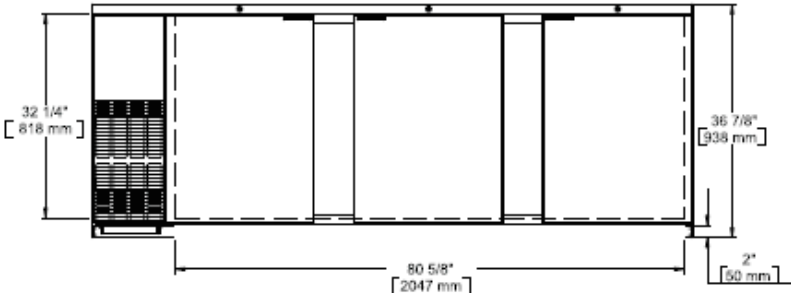
- MBB 68
- MBB 68 G
- MBB 68 S
- MBB 68 GS



MBB 78
MBB 78 G
MBB 78 S
MBB 78 GS



MBB 94
MBB 94 G
MBB 94 S
MBB 94 GS



3 INSTALLATION

3.1 UNCRATING

Cut and remove the outer packaging. Cut the (4) 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 upright 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.

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.

ELECTRICAL SUPPLY

Plug unit into a 115 volts 60 Hz. Grounded outlet. Low line voltage is often the cause of service complaints. Check to see the line voltage is 110 volts or more with the unit running. Heavy appliances should not be used on the same circuit with the cooler. When working on the inside of the cooler, disconnect from electrical circuit for safety reasons. **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.

3.2 CLEANING OF CABINET

The exterior of the cabinet is painted and should be cleaned only with lukewarm water, taking care not to scratch the paint. 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.

NOTICE

This cooler is designed to maintain your beer keg temperature within the most desirable range of 35° to 40°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 keg of 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 a keg which has become too warm. When purchasing your keg of beer, you can wrap the keg in a blanket or other insulation to help it cool prior to installing in the cooler.

3.3 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.

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 around it. Avoid hot corners and locations near stoves and ovens. It is recommended the unit be installed no closer than 2" from any wall. The place where the refrigerator is placed must be open and free of dust and debris.

For customer service call: 1-866-327-4159
www.micromatic.com

3.4 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.

3.5 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.

4 OPERATION

Verify thermostat is in the OFF position prior to connecting the unit to its power source. Failure to do so could lead to electrical failures. Keep in mind the evaporator fans and lights will still have power while the thermostat in the OFF position. Connect unit to power supply.

Temperature controller (inside the cabinet) goes from 0 (OFF Position) to 7 (Coolest Position). Set control at position 5 for temperature average of 35°F.

Glass Rinse Operation: The water line for the Glass Rinse need to be supplied to 35 PSI as Max Pressure.

DEFROSTING

The unit will not require defrosting if the door is only opened for a minimum time. Defrosting should be done when the keg is changed. To do this unplug the unit and leave the door open for fifteen minutes. Defrost water will accumulate in a pan under the evaporator and will drain to a plastic container in the storage area under the beer keg shelf.

Do not use a pick, knife, etc., to pry ice from evaporator as this could puncture evaporator or damage the finish.

5 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 verifications. These failures are not covered by the warranty:

1. Refrigeration doesn't work
 - a. Check the unit is still connected to power supply.
 2. Refrigerator doesn't reach temperature.
 - a. Check the thermostat is not in OFF position.
 - b. Check the thermostat is at position 5 or higher.
 - c. Check the unit is not on defrost cycle.
 - d. Check gasket is in good condition and door is sealed.
 - e. Check fan is moving. Open the door press and hold door switch for verification.
 - f. Don't put any food inside until unit is at temperature.
 - g. 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.

6 MAINTENANCE

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 steel's surface. Common items include peppers, tomatoes and other vegetables.

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 the accumulation of dust and grease.

For customer service call: 1-866-327-4159
www.micromatic.com

If the build up 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.

Gasket Maintenance

Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Also, never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.

Gaskets can easily be replaced and do not require the use of tools or authorized service persons. The gaskets can be pulled out of the groove in the door and new gaskets can be “pressed” back into place.

Door Hinges

Over time and with heavy use door hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

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.

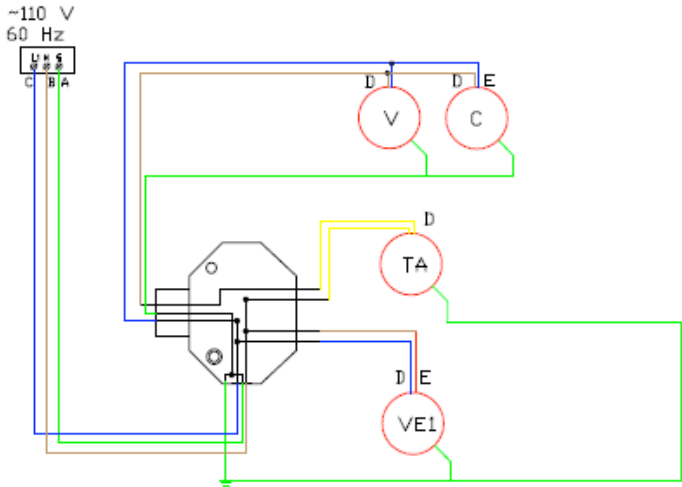
IF WATER IS COLLECTED UNDERNEATH THE UNIT you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also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

7 WIRING DIAGRAMS

MDD23

SYMBOL	DESCRIPCION	DESCRIPTION
VE1	Ventilador de evaporador una	Evaporator's fan one
C	Compresor	Compressor
V	Ventilador	Fan
TA	Termostato analogico	Analogical thermostat

	DESCRIPCION/DESCRIPTION								
	A	B	C	D	E				
CALIBRE AVG AVG SIZE	14	14	14	18	18				
COLOR ESTANDAR STANDARD COLOR	Verde Green	Azul Oscuro Dark Blue	Marrón Brown	Azul Claro Light Blue	Marrón Oscuro Dark Blue	Ambarillo Yellow	Rojo Red	Negro Black	Blanco White

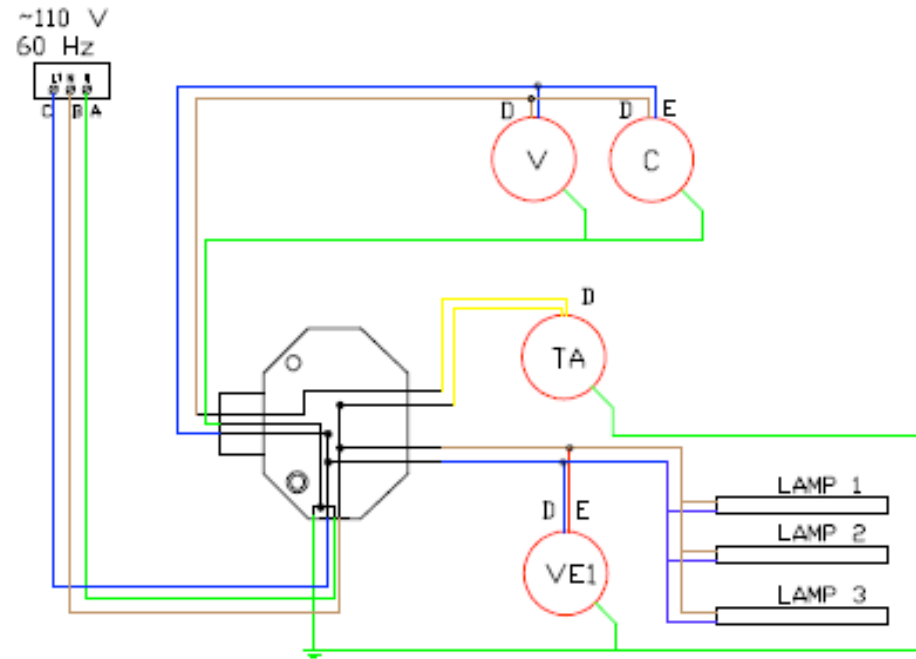


COLOR	DESCRIPTION
WHT	WHITE COLOR
YELL	YELLOW COLOR
BRWN	BROWN COLOR
RED	RED COLOR
GRN	GREEN COLOR
BLK	BLACK COLOR
D BLUE	DARK BLUE COLOR

MDD58, MDD68, MDD78, MDD94
 MBB58, MBB68, MBB78, MBB94

SYMBOL	DESCRIPCIÓN	DESCRIPTION
VE1	Ventilador de evaporador uno	Evaporator's fan one
C	Compresor	Compressor
V	Ventilador	Fan
TA	Termostato analogico	Analogical thermostat
LAMPL...3	Lamparas	Lamps

DESCRIPCION/DESCRIPTION										
	A	B	C	D			E			
GALBRES AVG AND SIZE	14	14	14	18			18			
COLOR ESTANDAR STANDARD COLOR	Verde Green	Azul Oscuro Dark Blue	Marrón Brown	Azul Claro Light Blue	Marrón Brown	Azul Oscuro Dark Blue	Amarillo Yellow	Rojo Red	Negro Black	Blanco White



COLOR DESCRIPTION	
WHT	WHITE COLOR
YELL	YELLOW COLOR
BRWN	BROWN COLOR
RED	RED COLOR
GRN	GREEN COLOR
BLK	BLACK COLOR
D BLUE	DARK BLUE COLOR

8. PARTS LISTING

Part #	Description	Dates		MBB				MBB-S				MBB-G				MBB-SG				MDD				MDD-S					
		Expiration	Effective	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	23"	58"	68"	78"	94"	23"	58"	68"	78"	94"
Castors & Legs																													
603313M0016	Castor w/o brake D.3" CMR1-13BPN																			2					2				
603313M0017	Castor with brake D.3" CLP2-3BB																			2					2				
Compressors																													
602101M0018	Compressor NE6160Z																			1					1				
602101M0020	Compressor NE6187Z			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
602101M0033	Start Kit for compressor NE6160Z																												
602101M0035	Start Kit for compressor NE6187Z			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
604701M0001	Filter 40gr.			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
604701M0002	Filter 25gr.																			1					1				
6047010003	Filter																												
Condensers																													
6029020023	Condenser Coil																			1					1				
602902M0009	Condenser Coil			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
6021050020	Fan Condenser			2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	1	2	2	2	2	1	2	2	2	2
Condensing Units																													
M17301M0023	Condensing Unit			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
M17301M0024	Condensing Unit																			1					1				

PRO-LINE BAR EQUIPMENT OPERATION & SERVICE MANUAL

Part #	Description	Dates		MBB				MBB-S				MBB-G				MBB-SG				MDD					MDD-S					
		Expiration	Effective	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	23"	58"	68"	78"	94"	23"	58"	68"	78"	94"	
Doors & Others																														
M16901M0091	Black Door Kit		Jun-09	2	2	2	3													1	2	2	2	3						
M16901M0115	SS Door Kit		Jun-09					2	2	2	3													1	2	2	2	3		
M16901M0071	Black Door Kit					1																1								
M16901M0082	SS Door Kit									1																	1			
603107M0008	SS Glass Door Kit		Abr-09											2	2		3													
603107M0011	Glass Black Door Kit		Abr-09									2	2	2	2			2												
603107M0010	Glass Black Door Kit		Abr-09										1																	
603107M0012	Glass SS Black Door Kit		Abr-09															1												
603107M0004	Glass Black Door Kit	Abr-09										2	2		3															
M16909M0007	Left Lower Hinge Kit		Abr-09	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
M16909M0006	Right Lower Hinge Kit		Abr-09	1	1	2	2	1	1	2	2	1	1	2	2	1	1	2	2		1	1	2	2		1	1	2	2	
M10913M0194	Lower Hinge																			1				1						
M16901M0075	Black Door Kit	Abr-09		2	2	2	3													1	2	2	2	3						
M16901M0074	SS Door Kit	Abr-09						2	2	2	3													1	2	2	2	3		
M16901M0087	Black Door Kit	Abr-09										2	2	2	3															
M16901M0089	Black Door Kit	Abr-09											1																	
M16901M0090	SS Door Kit	Abr-09																1												
M16901M0076	SS Glass Door Kit	Abr-09														2	2		3											
600717M0023	Door Short Spacer																													
600717m0029	Door Large Spacer																													
603301M0056	Lock (Master Key)		Ago-09																											
M16300M0005	Lock (Master Key)	Ago-09		2	2	3	3	2	2	3	3	2	2	3	3	2	2	3	3	1	2	2	3	3	1	2	2	3	3	



PRO-LINE BAR EQUIPMENT OPERATION & SERVICE MANUAL

Part #	Description	Dates		MBB				MBB-S				MBB-G				MBB-SG				MDD				MDD-S					
		Expiration	Effective	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	23"	58"	68"	78"	94"	23"	58"	68"	78"	94"
Drains																													
M10301M0001	Drain Assembly																			1					1				
M10301M0002	Drain Assembly			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
6003010023	Drain Pan			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Evaporators																													
602901M0005	Evaporator Coil																			1					1				
602901M0009	Evaporator Coil			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
602105M0001	Fan Evaporator																			1					1				
602105M0003	Fan Evaporator			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
602105M0015	Fan Evaporator 220V																												
6021050008	Fan Evaporator 220V																												
602105M0009	Fan Blade Evaporator			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
602105M0012	Fan Blade Evaporator																			1					1				
M17101M0034	Evaporator Coil			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
M17101M0038	Evaporator Coil																			1					1				
602713M0001	Grid Fan Evaporator																												
602713M0002	Grid Fan Evaporator			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1		1	1	1	1		1	1	1	1
6003010035	Grid Fan Evaporator																			1					1				
600717M0022	Drain Bottle																			1					1				
Controllers																													
602109M0002	Thermostat			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
602135M0001	Thermometer Analog			1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Lighting																													
602129M0016	Light			2	2		3	2	2		3	2	2		3	2	2		3		2	2		3		2	2		3



PRO-LINE BAR EQUIPMENT OPERATION & SERVICE MANUAL

Part #	Description	Dates		MBB				MBB-S				MBB-G				MBB-SG				MDD				MDD-S					
		Expiration	Effective	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	23"	58"	68"	78"	94"	23"	58"	68"	78"	94"
Panels																													
M10917M0113	Bottom panel			1	1	1	1					1	1	1	1						1	1	1	1					
M10913M0180	Bottom panel							1	1	1	1					1	1	1	1						1	1	1	1	
M10917M0133	Back Panel			1	1	1	1														1	1	1	1					
M10913M0189	Back Panel							1	1	1	1	1	1	1	1	1	1	1	1						1	1	1	1	
M10917M0164	Back Panel																			1									
M10913M0169	Back Panel																								1				
603305M0004	Handrail																			1					1				
603305M0005	Separator handrail																			4					4				
M10925M0193	Conduction of air for tower																				2	2	2	2		2	2	2	
M10925M0195	Terminal of conduction for tower																				1	1	1	1		1	1	1	
Racks																													
602701M0010	Rack 544X565			2		1		2		1		2		1		2		1											
602701M0011	Rack with guides 544X565			2		1		2		1		2		1		2		1											
602701M0012	Rack 671X565					2				2				2				2											
602701M0013	Rack with guides 671X565					2				2				2				2											
602701M0014	Rack 661X565							2				2						2											
602701M0015	Rack with guides 660X565							2				2						2											
602701M0016	Rack with guides 660X565							2				2						2											
602701M0017	Rack 581X565					1				1				1				1											
602701M0018	Rack with guides 581X566					1				1				1				1											
602701M0019	Rack 467X567					1				1				1				1											
602701M0020	Rack with guides 467X568					1				1				1				1											



PRO-LINE BAR EQUIPMENT OPERATION & SERVICE MANUAL

Part #	Description	Dates		MBB				MBB-S				MBB-G				MBB-SG				MDD				MDD-S							
		Expiration	Effective	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	23"	58"	68"	78"	94"	23"	58"	68"	78"	94"		
603301M0005	Shelf Support Clip			16	16		24	16	16		24	16	16		24	16	16		24												
M10713M0004	Shelf Support			8	8		12	8	8		12	8	8		12	8	8		12												
M10905M0195	Protector bottom	Abr-09																									2			2	
M10905M0202	Protector bottom																			1					1						
M10917M0237	Protector bottom	Abr-09																									2			2	
M10905M0176	Protector bottom	Abr-09																										3		3	
M10917M0287	Protector bottom		Abr-09																		2	2	3	3		2	2	3	3		
M10917M0288	Protector bottom		Abr-09																							1		2		1	2



PRO-LINE BAR EQUIPMENT OPERATION & SERVICE MANUAL

Part #	Description	Dates		MBB				MBB-S				MBB-G				MBB-SG				MDD				MDD-S						
		Expiration	Effective	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	58"	68"	78"	94"	23"	58"	68"	78"	94"	23"	58"	68"	78"	94"	
Handles																														
M10913M0195	Black Handle Door			2	2	3	3													1	2	2	3	3						
M10913M0196	SS Handle Door							2	2	3	3														1	2	2	3	3	
M10913M0197	Handle for Black Glass Door											2	2	3	3															
M10913M0198	Handle for SS Glass Door															2	2	3	3											
Hardware																														
602509M0018	Bolt Hex. M.4 DOMO			12	12		18	12	12		18	12	12		18	12	12		18	6	12	12		18	6	12	12		18	
602505M0028	Bolt M6x45																			4	8	8		8	4	8	8		8	
602529M0004	Spring																			1				1						
602529M0006	Spring																			1				1						
602505M0027	Bolt HEX M4X16 black			8	8		12	8	8		12	8	8		12	8	8		12	4	8	8		12	4	8	8		12	
603301M0030	Support Hinges	Abr-09		1	1		2	1	1		2	1	1		2	1	1		2		1	1		2		1	1		2	
603301M0032	Support Hinges	Abr-09		1	1		1	1	1		1	1	1		1	1	1		1	1	1	1		1	1	1	1		1	
604301M0002	Glass Rinser	Oct-09																		1	1	1	1	1	1	1	1	1	1	
604301M0004	Glass Rinser	Oct-09																		1	1	1	1	1	1	1	1	1	1	



9. WARRANTY

One Year Parts & Labor Warranty: Micro Matic warrants to the first-end-user purchaser (the "User") that the Micro Matic brand equipment sold hereunder, 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.

For customer service call: 1-866-327-4159

www.micromatic.com

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's installation procedures.

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

Use. Micro Matic equipment is not designed for personal, family or household purposes, and its sale for such purposes is not intended. In the event the equipment is so used, this warranty shall be null and void, and the equipment shall be deemed to have been sold "as is-where is" without any warranty of any kind, including without limitation any warranty of title, non-infringement, merchant-ability or fitness for a particular purpose.

Proper Maintenance and Operation. The Equipment must be properly maintained and operated in accordance with Micro Matic's 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 &/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 hereunder 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.

For customer service call: 1-866-327-4159
www.micromatic.com

