



MDD23W Series



MDD58W Series

Pro-Line Wine

Dual-Temperature Wine Keg Storage & Dispensing



PLEASE READ BEFORE USE

Before getting started please read this user manual and at all times follow the important safety instructions.



Wine On Tap

Keg wine is the smart choice. Fine varietal wines are now in kegs. Serve wine at the optimal temperature the vintner intended it to be enjoyed. Pro-Line Wine units feature dedicated dual-temperature zones: one for whites (45°F) and one for reds (55°F). Keg wine is a great value with minimal waste and stays fresh until poured.

Increase Sales

- Dispense Wine...Any Place, Any Time
- Capture incremental sales
- Open up new opportunities for profitability

Dispense Quality Wine

- Pour consistency from the first to the last glass
- Once tapped, keg wine stays fresh for up to 6 weeks
- Eliminate open bottle degradation and oxidation

Operating Efficiency

- No corks to pull, no bottles to stock or recycle
- Realize maximum product yield
- Low maintenance cost
- Small footprint = 26 bottles per keg



Table Of Contents

Receiving & Inspecting	Page 3
Location	Page 4
Installation	Page 4
• Install Wine Font	
• Install Keg Tapping Kit	
Specifications & Dimensions	Page 5
Keg Temperature Storage & Serving	Page 7
Thermostat Adjustment.....	Page 9
Data Plate	Page 13
Electrical Connections	Page 13
Troubleshooting.....	Page 14
Maintenance	Page 15
• Cleaning the Cabinet	
• Defrosting	
• Cleaning Condensor Coil	
• Door Gasket Maintenance	
Wiring Diagrams.....	Page 17
Parts Listing	Page 19
Warranty	Page 22

Receiving & Inspecting

Upon receiving your new Micro Matic Pro-Line Wine dispenser, 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 packaging 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.

Uncrating

1. Cut and remove the outer packaging.
2. Lift the unit off the skid.
3. If the unit has been laid down during this operation leave upright for 24 hours before plugging into power source.



MDD58W Series



MDD23W Series

Location

- Be sure the location chosen has a floor strong enough to support the total weight of the unit and contents.
- Recommended to use a professional installation company.
- For the most efficient operation, be sure to provide good air circulation around the unit.
- MDD23W cannot be used for built-in applications.
- 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 for the dispenser must be open and free of dust and debris.

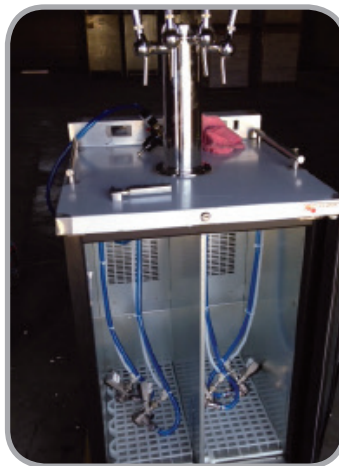
Installation

Install Wine Font (Sold Separately)

- Place rubber washer over draft tower mounting holes in cabinet top.
- Place wine line down through holes.
- Secure font with four bolts provided.
- Attach keg connectors to wine lines (provided with wine font).

Install Keg Tapping Kit(s) (Sold Separately)

Use only Wine Certified components for wine dispensing. This includes grade 304 stainless steel or better and Barriermaster Flavourlock tubing. Use of these components assures vintners quality.



Use John Guest swivel elbows to minimize line kinking. Use zip ties to secure to gas line (blue hose) to John Guest fitting.

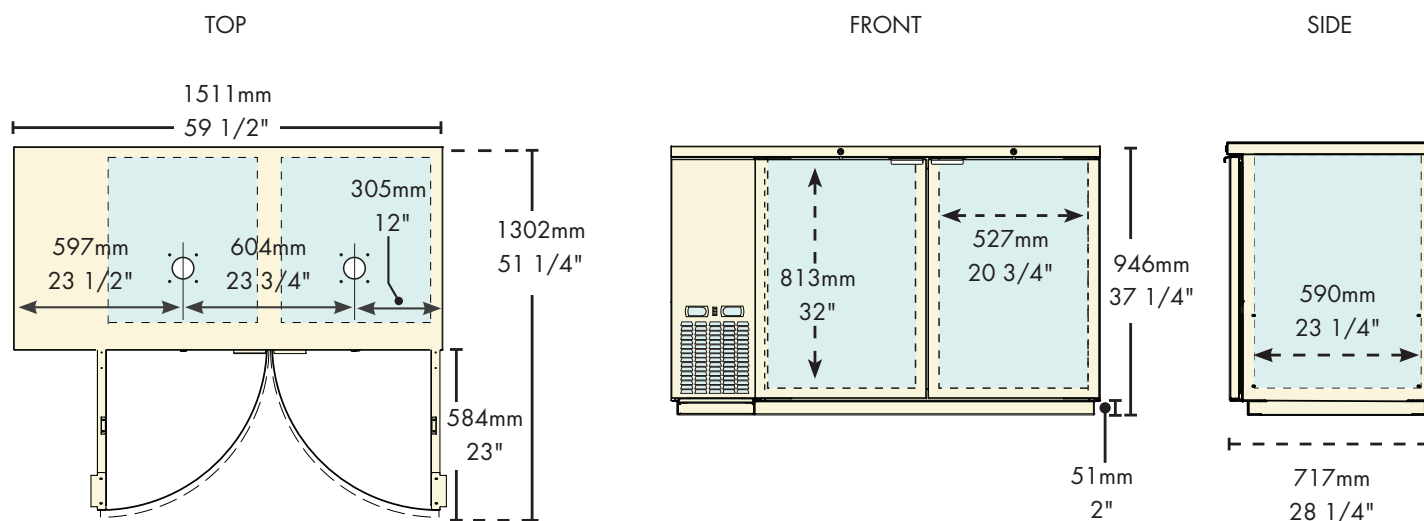
Specifications & Dimensions

MDD58W Series

Capacity of 20 Liter Kegs	8 (4 per zone)
Cubic Feet Per Side	TBD
Hole for Wine Font	2
Hole Diameter	3"
Color-coded Digital Thermostats	2 (Blue LED-Whites & Red LED-Reds)
Temperature Range-Whites	42–48°F (5.5–8.8C)
Temperature Range-Reds	55–65°F (12.7–18.3C)
Approval	ETL Listed

Running Amps	6.5
Condenser HP	1/3
Voltage	115/60/1
Plug Type	NEMA-5-15P
Cord Length	8'
Refrigerant	R-134a
Charge oz (Grs)	10.5 (300)

Exterior	18 gauge stainless steel top, 22 gauge solid self-closing doors, black vinyl over 24 gauge steel front, sides and back.
Interior	20 gauge stainless steel floor, rugged false floor, reinforced frame, 24 gauge galvanized walls.
Ventilation	Front and side 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.
Accessories	Castors or 6" Fixed legs



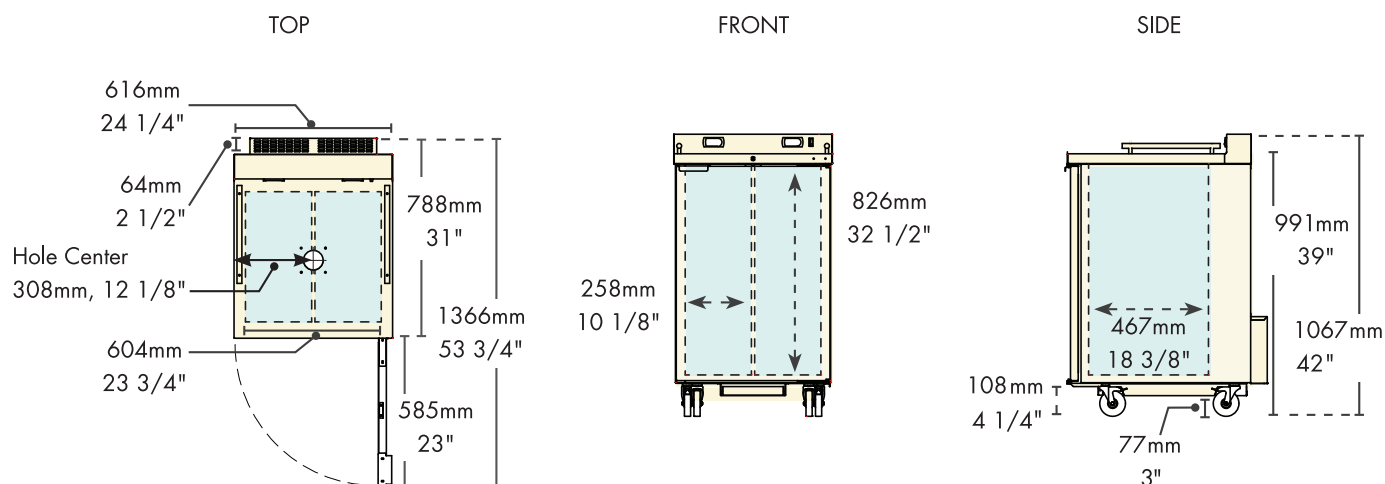
Specifications & Dimensions

MDD23W Series

Capacity of 20 Liter Kegs	4 (2 per zone)
Cubic Feet Per Side	TBD
Hole for Wine Font	1
Hole Diameter	3"
Color-coded Digital Thermostats	2 (Blue LED-Whites & Red LED-Reds)
Temperature Range-Whites	42–48°F (5.5–8.8C)
Temperature Range-Reds	55–65°F (12.7–18.3C)
Approval	ETL Listed

Running Amps	2.7
Condenser HP	1/6
Voltage	115/60/1
Plug Type	NEMA-5-15R
Cord Length	8'
Refrigerant	R-134a
Charge oz (Grs)	10.5 (300)

Exterior	18 gauge stainless steel top, 22 gauge solid doors, black vinyl over 24 gauge steel front, sides and back.
Interior	20 gauge stainless steel floor, rugged false floor, reinforced frame, 24 gauge galvanized walls.
Ventilation	Rear 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.
Mobility	Castors are standard and not removable.



Keg Temperature: Storage & Serving

Storage

It is important to understand that when the keg of wine is delivered it must be properly stored.

- White wine must be stored inside the cooler as soon as possible, as it may take as many as 24 hours for the temperature to be reduced to the desirable range.
- It is recommended to store both reds and whites at room temperature (approximately 72°F.)
- Wine kegs stored in a walk-in cooler (approximately 38°F) may dramatically effect the time it takes to reach the desired serving temperatures.
- Allow 24 hours for kegs to reach the desired serving temperature (45°F for whites and 55°F for reds).
- Just like a bottle of wine, the best temperature to store white or red wines is between 45-60°F: neither too cold, nor too warm. Remember, wines are both cold- and heat-stabilized. Most white wines are cold-stabilized to approximately 36°F. If the wine gets any colder for any length of time, the risk arises that the naturally occurring “tartrates” may drop out of solution and appear as “sediment” in the bottom of a wine glass.

Serving

Pro-Line Wine units are designed to maintain your wine keg temperature within the vintners recommended temperature serving range:

- White wines: 45°F (range: 40-45°F)
- Red wines: 55°F (range: 55-60°F)

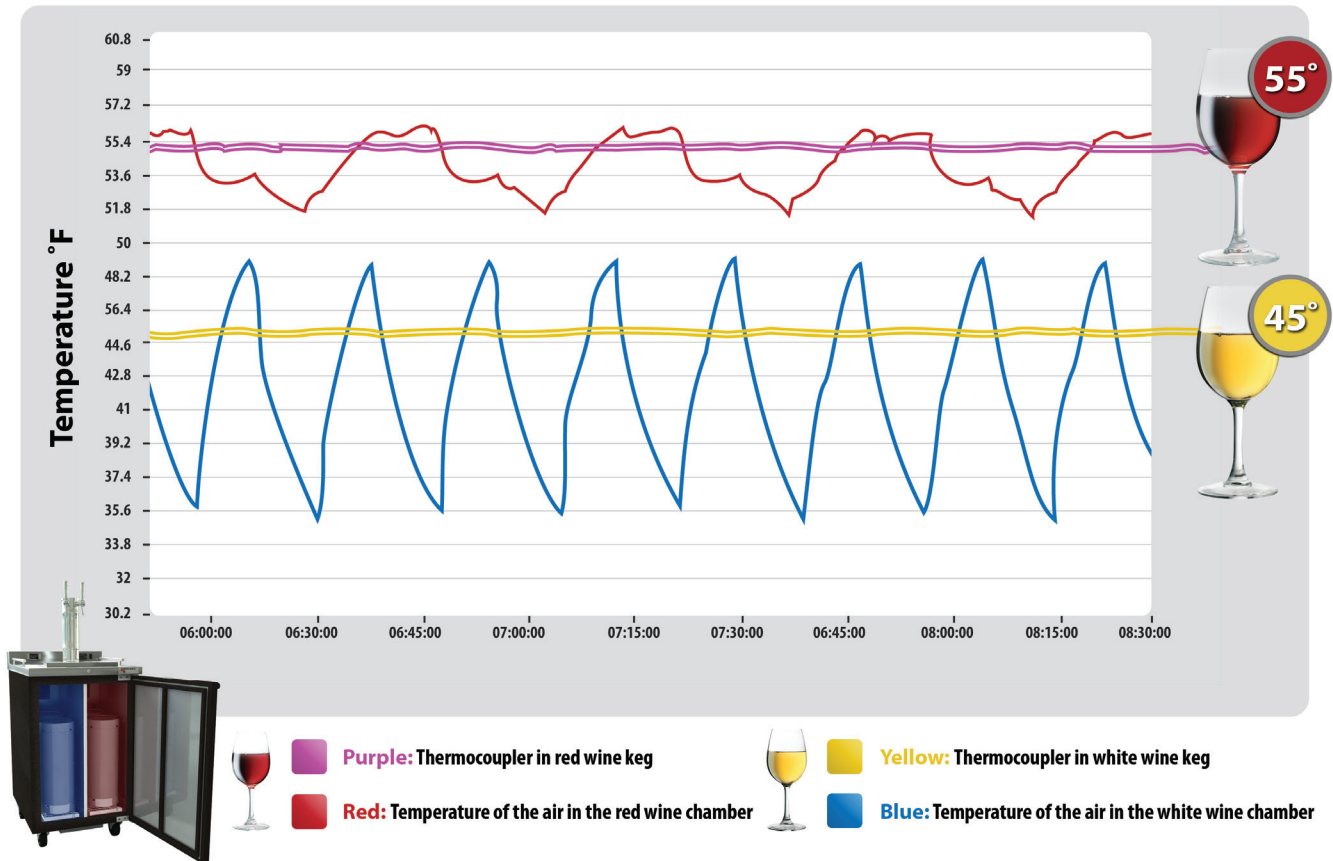
IMPORTANT NOTICE:

The thermostats on the Pro-Line Wine units have been factory preset at approximately 45°F for white wine dispensing and approximately 55°F for red wine dispensing. Any change to the factory settings will affect performance of unit and void the warranty.

Factory testing has produced results that show consistent wine (liquid) temperatures are being maintained by the unit. The Pro-Line Wine unit operates like any refrigeration unit; the compressor is engaged when the interior air temperature reaches the pre-determined maximum level, cooling the unit until it reaches the pre-determined minimum level. The goal is consistent wine (liquid) temperature inside the keg. Thermostat displays are reading the air temperature setting and may be dramatically different than the keg (liquid) temperatures. To verify, measure the temperature of the wine dispensed in the glass.

MDD23W Air & Wine Temperatures

This chart shows that air temperature cycles, but keg (liquid) temperature remains consistent.



Adjusting the Thermostat

The Pro-Line Wine dispenser is designed to maintain your wine keg temperature within the most desirable range of 45° to 55°F (depending on the varietal). 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	Key Combination	Operation
	To start a manual defrost (only XR02CX).	 + 	To lock or unlock the keyboard
	In programming mode it browses the parameter codes or increases the displayed value.	SET + 	To enter into programming mode
 AUX	In programming mode it browses the parameter codes or decreases the displayed value.	SET + 	To return to room temperature display

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

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.

How To Change A Parameter Number

1. Enter the Programming mode by pressing the **SET**+**▽** keys for three (3) seconds, the “**C**” or “**F**” LED will blink.
2. Select the required parameter. Press the **SET** key to display the number.
3. Use the up or down arrow keys to change the number.
4. Press **SET** to store the new number and move to the following parameter.

To exit: Press **SET**+**▽** or wait fifteen (15) seconds without pressing a key.

NOTE: The set number is stored even when the procedure is exited by waiting for the time-out to expire.

How To Enter The Hidden Menu

1. Enter the programming mode by pressing the **SET**+**▽** keys for three (3) seconds, the “**C**” or “**F**” LED will blink.
2. Release the keys, then again push the **SET**+**▽** keys for more than seven (7) seconds. The L2 label will be displayed immediately followed by the Hy parameter.

NOW YOU ARE IN THE HIDDEN MENU

3. Select the required parameter.
4. Press the **SET** key to display its number.
5. Use the up or down arrows to change its number.
6. Press the **SET** key store the new number and move to the following parameter.

To Exit: Press the **SET**+**△** or wait 15 seconds without pressing a key.

NOTE 1: If no parameter is present in L1, after three (3) seconds the nP message is displayed. Keep the keys pushed until the L2 message is displayed.

NOTE 2: The set number is stored even when the procedure is exited by waiting for the time-out to expire.

NOTE: Any change in these parameters will effect unit performance and void warranty.

Parameters for **MDD23W** Thermostat

Parameter	Description	For Blue Display	For Red Display
SEt	Set point	40	56
Hy	Differential	10	3
LS	Minimum set point	40	55
US	Maximum set point	46	60
ot	Thermostat probe calibration	8	0
P2	Evaporator probe presence	n	n
oE	Evaporator probe calibration	0	0
od	Outputs activation delay at start up	3	3
AC	Anti-short cycle delay	1	1
Cy	Compressor ON time with faulty probe	8	6
Cn	Compressor OFF time with faulty probe	12	30
CF	Temperature measurement units	F	F
rE	Resolution (only for °C)	in	in
Ld	Default display	P1	P1
dy	Display delay	5	2
dE	Defrost termination temperature	50	60
id	Interval between defrost cycles	8	0
Md	Maximum length for defrost	15	1
dF	Display during defrost	sp	sp
AU	Maximum temperature alarm	99	99
AL	Minimum temperature alarm	-50	-50
Ad	Temperature alarm delay	15	15
dA	Exclusion of temperature alarm at startup	90	90
d2	Second probe display	0	0

Parameters for **MDD58W** Thermostat

Parameter	Description	For Blue Display	For Red Display
SEt	Set point	42	55
Hy	Differential	10	5
LS	Minimum set point	40	55
US	Maximum set point	48	60
ot	Thermostat probe calibration	8	5
P2	Evaporator probe presence	n	n
oE	Evaporator probe calibration	0	0
od	Outputs activation delay at start up	3	3
AC	Anti-short cycle delay	1	1
Cy	Compressor ON time with faulty probe	6	6
Cn	Compressor OFF time with faulty probe	12	30
CF	Temperature measurement units	F	F
rE	Resolution (only for °C)	in	in
Ld	Default display	P1	P1
dy	Display delay	2	2
dE	Defrost termination temperature	0	0
id	Interval between defrost cycles	0	0
Md	Maximum length for defrost	1	1
dF	Display during defrost	rt	rt
AU	Maximum temperature alarm	99	99
AL	Minimum temperature alarm	-50	-50
Ad	Temperature alarm delay	15	15
dA	Exclusion of temperature alarm at startup	90	90
d2	Second probe display	0	0
Pt	Parameter table code (readable only)	5	5
rL	Firmware release (readable only)	0	0



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 the 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.

If service is required call 1-800-544-0400

Service agent will require the data plate information.

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 is 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.



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 is not cooling?
 - a. Check the unit is still connected to power supply.
2. **The thermostats on the Pro-Line Wine units have been factory preset at approximately 45°F for white wine dispensing and 55°F for red wine dispensing. Any change to the factory settings will affect performance of unit and void the warranty.**
3. After 24 hours, refrigerated compartments do not reach temperature?
 - a. Check temperature of dispensed wine.
 - b. Check that the door gasket is clean and in good condition; door is sealed.
 - c. Check that the fan is operating.

Maintenance

Cleaning the Cabinet

- Proper cleaning of stainless steel requires a soft cloth, 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.
- 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.
- 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 — these items include peppers, tomatoes and other vegetables.
- Be sure to clean ALL food products from any stainless steel surface.
- The interior of the cabinet should be cleaned only with lukewarm water, taking care not to scratch the galvanized metal surface. Mild detergents are recommended.

Defrosting

The unit will not require defrosting if the door is only opened for a minimum time. Should ice form on evaporator turn unit off and allow to defrost. Make sure the door closes properly and gasket seals completely as warm air entering the unit will cause evaporator to freeze and malfunction. Do not use a pick, knife, etc., to pry ice from evaporator as this could puncture evaporator or damage the coils.

Cleaning Condenser Coil

- Clean the condenser coil every three months. A dirty condenser will reduce the performance of the cooling system.
- Do not block airflow to the perforated panel and do not operate the Pro-Line Wine unit in environments above 100°F.

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 compressor cover panel and carefully blow out any dust or debris on or around the condensing unit.
- Use a vacuum or compressed air to blow through the condenser coil.
- **THE CONDENSER MUST BE CLEANED AT REGULAR INTERVALS (30-60 DAYS). FAILURE TO DO SO CAN CAUSE COMPRESSOR MALFUNCTION AND WILL VOID WARRANTY.**
- If you keep the condenser clean you will minimize your service expense and lower your electrical costs. Failure to maintain a clean condenser coil will cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures.

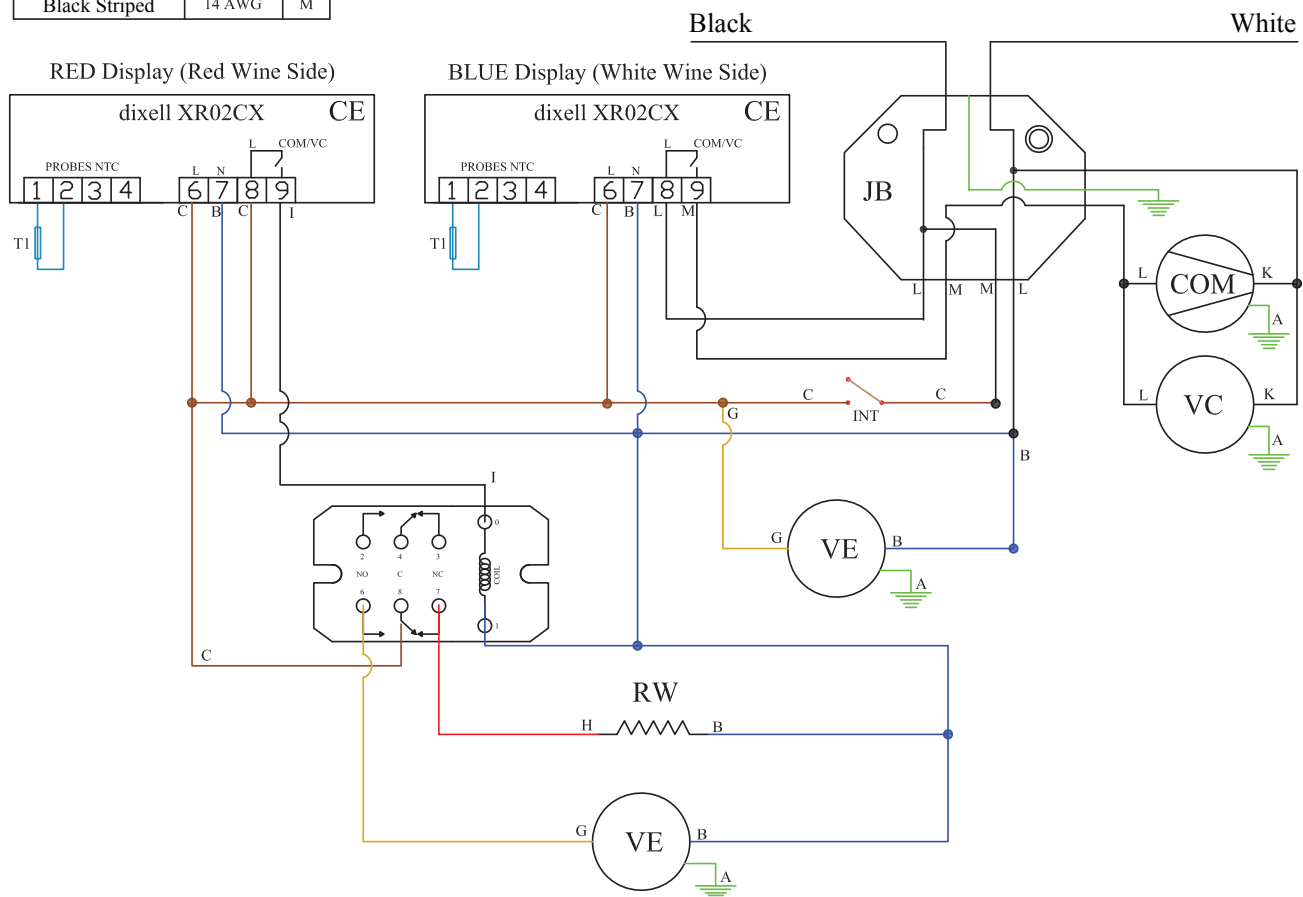
Gasket Maintenance

- 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 the gasket as this can cause it to become brittle and prevent a proper seal.
- 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.



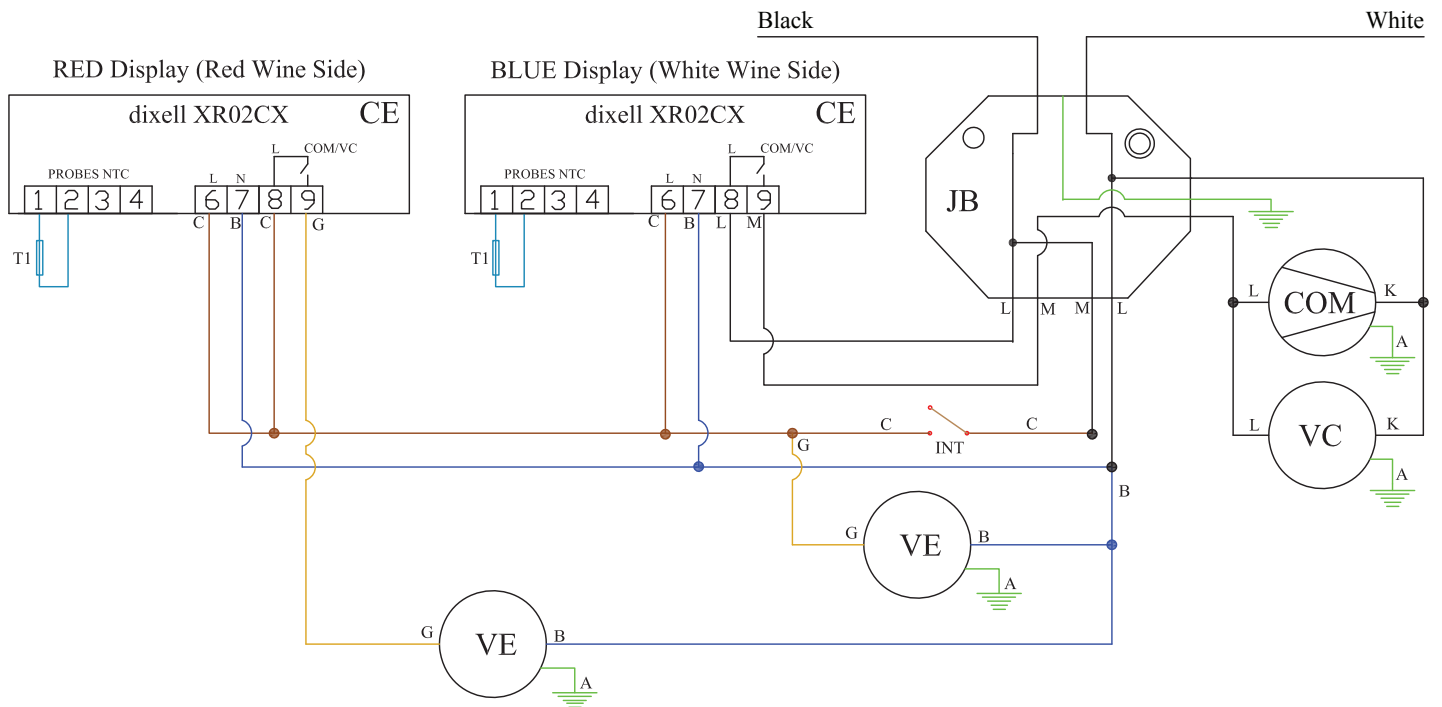
Wiring Diagram – MDD23W Series

Standard Color	AWG Size	Ref.	Symbol	Description	Symbol	Description
Green	18 AWG	A	VE	Evaporator's Fan	RDE	Defrost Resistance
Dark Blue	16 AWG	B	COM	Compressor	RG	Drain Resistance
Brown	16 AWG	C	VC	Condenser Fan	CONT	Auxiliar Contactor
Light Blue	18 AWG	D	LAM	Light	JB	Juction Box
Brown	18 AWG	E	CE	Electronic Controller	TA	Thermostat
Dark Blue	18 AWG	F	MP	Door Micro-Switch	T1	Environment Sensor
Yellow	18 AWG	G	INT	Main Switch	T2	Defrost Sensor
Red	18 AWG	H	RW	Wall Resistance	INT-L	Light Switch
Black	16 AWG	I				
White	18 AWG	J				
White	14 AWG	K				
Black	14 AWG	L				
Black Striped	14 AWG	M				



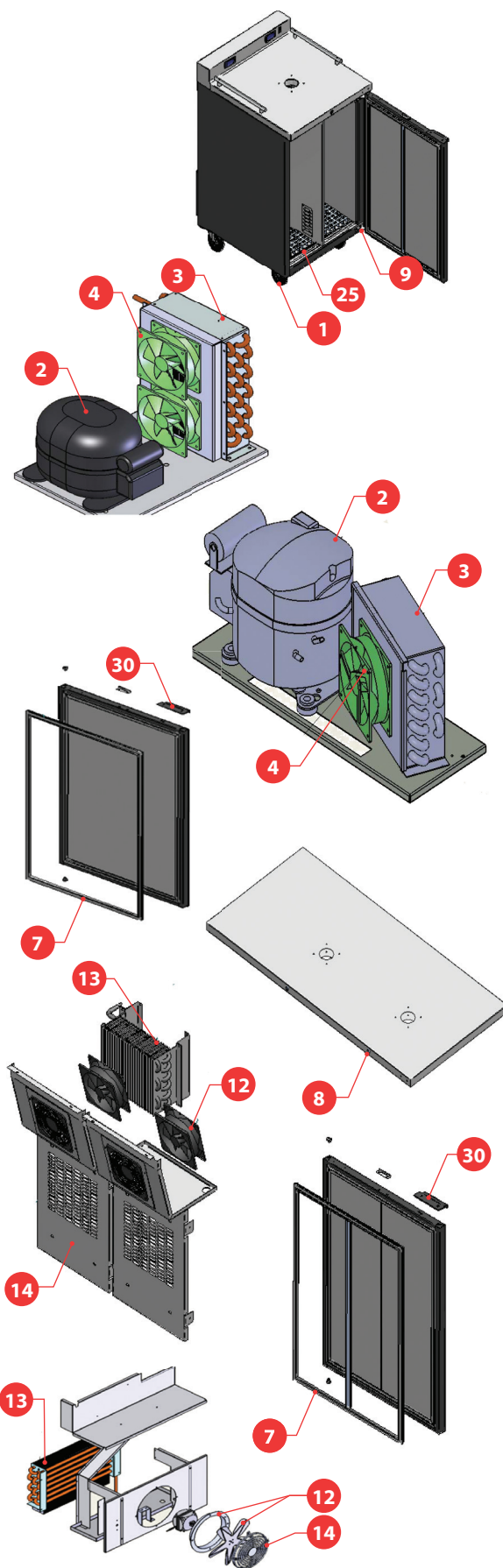
Wiring Diagram – MDD58W Series

Standard Color	AWG Size	Ref.	Symbol	Description	Symbol	Description
Green	18 AWG	A	VE	Evaporator's Fan	RDE	Defrost Resistance
Dark Blue	16 AWG	B	COM	Compressor	RG	Drain Resistance
Brown	16 AWG	C	VC	Condenser Fan	CONT	Auxiliar Contactor
Light Blue	18 AWG	D	LAM	Light	JB	Juction Box
Brown	18 AWG	E	CE	Electronic Controller	TA	Thermostat
Dark Blue	18 AWG	F	MP	Door Micro-Switch	T1	Environment Sensor
Yellow	18 AWG	G	INT	Main Switch	T2	Defrost Sensor
Red	18 AWG	H	RW	Frame Resistance	INT-L	Light Switch
Black	16 AWG	I				
White	18 AWG	J				
White	14 AWG	K				
Black	14 AWG	L				
Black Striped	14 AWG	M				



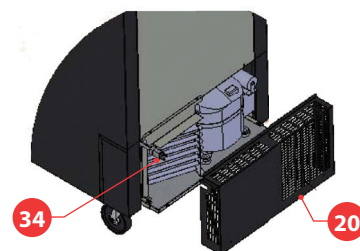
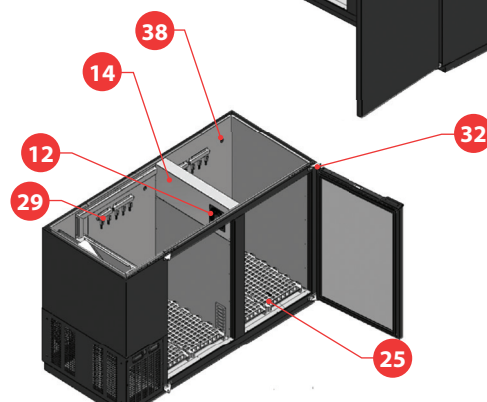
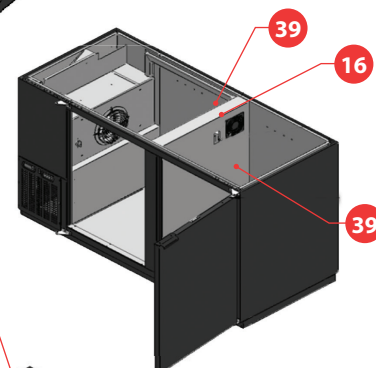
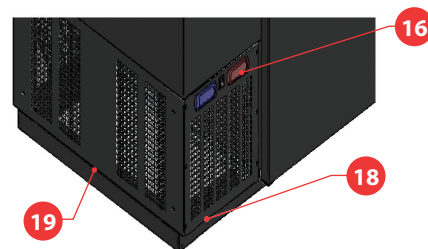
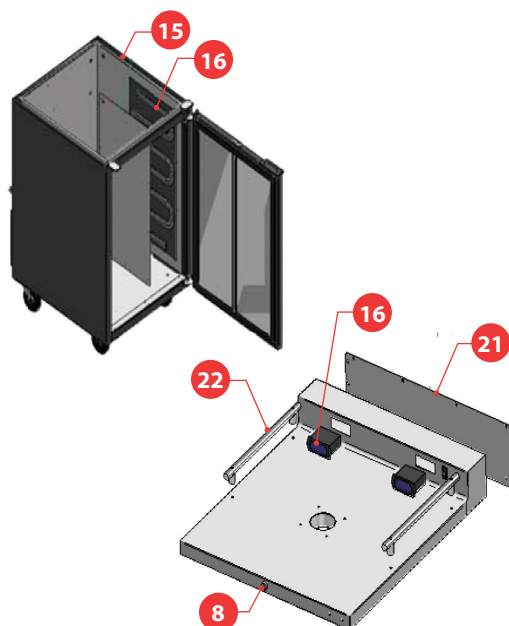
Parts Listing

Item	Part #	Description	MDD23W	MDD58W
Castors & Legs				
1	603313M0013	Castor w/o B D.3"	2	
	603313M0014	Castor with B D.3"	2	
Compressors				
2	602121M0073	Compressor EM55HNX	1	
	602101M0082	Start Kit Compressor EM55HNX	1	
	604701M0002	Filter 25gr.	1	
	602101M0020	Compressor NE6187Z		1
	602101M0035	Start Kit Compressor NE6187Z		1
	604701M0001	Filter 40gr.		1
Condensers & Others				
3	6029020023	Condenser Coil	1	
	602902M0009	Condenser Coil		1
4	6021050020	Fan Condenser	1	2
Condensing Units				
5	M17301M0034	Condensing Unit		1
	M17301M0036	Condensing Unit	1	
Doors & Others				
6	M16901M0153	Black Left Door Kit		1
	M16901M0154	Black Right Door Kit		1
	M16901M0133	Black Door Kit	1	
	600305M0133	Door Spacer	1	2
7	604501M0007	Door Gasket	1	2
	604501M0019	Door Central Gasket	1	
8	603301M0056	Lock (Master Key)	1	1
9	M16909M0019	Left Self-Closing Hinge Kit		1
	M16909M0020	Right Self-Closing Hinge Kit		1
	M16909M0023	Right Hinge Kit	1	
Evaporators & Others				
12	6021050020	Fan Evaporator 115V	2	1
	602105M0003	Fan Evaporator 120V		1
13	602901M0009	Evaporator Coil		1
	602901M0017	Evaporator Coil	1	
14	602713M0002	Grid Fan Evaporator	2	2



Parts Listing

Item	Part #	Description	MDD23W	MDD58W
Controllers				
16	602135M032	Thermometer Digital	1	1
	602135M0033	Thermometer Digital	1	1
	602125M0034	Inner Side Panel Heater	1	
	602135M026	Probe	2	2
Panels				
18	M10917M0549	Bottom Panel		1
	M10917M0621	Inner Side Panel		
19	M10917M0567	Side Panel		1
20	M10917M0133	Back Panel		1
	M10917M0164	Back Panel	1	
21	M10913M0500	Top Panel	1	
22	603305M0022	Handrail	2	
	603305M0005	Separator Handrail	4	
Racks				
25	600301M0032	Plastic Bottom Protector	2	3
	M10305M0011	Plastic Bottom Protector		1
26	M18101M0261	Top MDD23W	1	
	M18101M0264	Top MDD58W		1
CO2 Distributor				
29	604313M0002	Air Distributor 4 Ways		2
Handles				
30	M10917M0503	Black Handle, Door	1	2
Hardware				
31	602509M0018	Bolt Hex, M.4 DOMO	6	12
	602505M0028	Bolt M6x45	4	8
32	603301M0106	Support Hinges	1	1
	603301M0107	Support Hinges	1	1
	603301M0118	Support Hinges		1
	603301M0119	Support Hinges		1
34	604145M0008	Power Cord w/ Connections	1	1
35	600301M0011	Bumper		2
38	A10905M0221	Probe Protector		
39	600305M0132	Rubber Membrane		2
Capillary Tubes				
37	6007020003	Capillary tube 0.42 x 9.5 FT	1	
	6007020004	Capillary tube 0.54 x 5.9 FT		1



21

Warranty

For warranty service call: 1-800-544-0400. Please have the model number and serial number.

Warranty Claims Procedure:

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's installation procedures.

No Alteration:

The Equipment must not have been modified or altered from its condition at the date of original installation. Any alteration from factory settings on thermostats will void warranty.

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 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.



www.micromatic.com • 1 (866) 327-4159