



USER MANUAL & SET UP GUIDE

PRO-LINE REFRIGERATION

DIRECT DRAW & BACK BAR UNITS



SAFETY FIRST!

**READ INSTRUCTIONS
COMPLETELY**

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

TABLE OF CONTENTS

1. GENERAL INFORMATION	4
2. RECEIVING AND INSPECTING	5
3. SPECIFICATIONS	6
4. INSTALLATION	7-8
4.1 UNCRATING.....	7
4.2 SEALING	7
4.3 LOCATION.....	7
4.4 TAPPING INSTRUCTIONS.....	8
4.5 DATA PLATE.....	8
4.6 ELECTRICAL CONNECTIONS	8
4.7 SHELVING INSTALLATION.....	8
5. OPERATIONS.....	10-11
5.1 DESCRIPTION OF BUTTONS ON THE CONTROLLER.....	10
5.2 ELECTRONIC TEMPERATURE CONTROL.....	11
5.3 DEFROST	11
6. MAINTENANCE	11-13
6.1 STAINLESS STEEL CARE AND CLEANING	11
6.2 CLEANING THE CONDENSER COIL	12
6.3 DRAIN MAINTENANCE.....	12
6.4 INSTALLING AIR CHANNEL(S) AND DRAFT TOWER(S)	13
6.5 INSTALLING GLASS RINSER WATER INLET.....	13
7. TROUBLESHOOTING.....	14
8. WIRING DIAGRAMS.....	15
9. WARRANTY	16



MDD78S-E
As Shown

1 GENERAL INFORMATION

The contents of these operating instructions enable safe and proper handling of Pro-Line™ Refrigeration units. Read the operating instructions completely before operating and always keep the within easy reach of the units. The illustrations in this manual may be different from the actual device.

1.1 TERMS USED

DANGER

Causes serious injury or death if not observed.

WARNING

Can result in serious injury or death if not observed.

ATTENTION

May cause minor or moderate injury.

NOTICE

Useful information or general information.

1.2 LIMITATION OF LIABILITY

The manufacturer accepts no liability for:

- Damage caused by incorrect operation
- Inappropriate use
- Inadequate maintenance or cleaning
- Failure to observe the technical documentation
- Technical modifications by the user
- Use of non-approved spare parts

1.3 INTELLECTUAL PROPERTY AND COPYRIGHT PROTECTION

All rights reserved. Any - including, but not limited to - duplication, dissemination and other uses of the texts, graphics or other representations without the consent of the manufacturer.

Contact Information:

Micro Matic USA, Inc.
2386 Simon Court
Brooksville, FL 34604

1.4 CUSTOMER SERVICE

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

Service Support: (888) 864-9400
servicerequest@nordon.com

2 RECEIVING AND INSPECTING

Upon receiving your new Micro Matic Pro-Line™ Refrigeration 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 family. 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.

3 SPECIFICATIONS & KEG FOOTPRINTS

DIRECT DRAW MODELS

MODEL	DOORS	TOWER*	FAUCETS	KEGS	HP	AMP	CRATED WEIGHT (LBS)	LENGTH	WIDTH	HEIGHT	BTU	REFRIGERANT CHARGE (R290)
MDD17-E	1	1	1	1	1/10	1.5	138	17.5"	30"	38"	850	2.8 oz
MDD23-E	1	1	1	1	1/10	1.5	172	25"	30"	40.5"	850	2.8 oz
MDD36-E	1	1	1	1	1/10	1.5	172	36-3/4"	29-1/2"	36-7/8"	850	3.5 oz
MDD58-E	2	2	3	3	1/3	3.0	318	59-1/2"	29-1/2"	36-7/8"	2400	4.9 oz
MDD68-E	2	2	3	3	1/3	3.0	359	69-1/2"	29-1/2"	36-7/8"	2400	4.9 oz
MDD78-E	3	2	4	4	1/3	3.0	377	80"	29-1/2"	36-7/8"	2400	4.9 oz
MDD94-E	3	2	4	5	1/3	3.0	406	95-1/2"	29-1/2"	36-7/8"	2400	4.9 oz

VOLTAGE 115V 60HZ *TOWER SOLD SEPARATELY

BACK BAR MODELS

MODEL	DOORS	SHELVES	KEGS	HP	AMP	CRATED WEIGHT (LBS)	LENGTH	WIDTH	HEIGHT	BTU	REFRIGERANT CHARGE (R290)
MBB36-E	1	1	1	1/10	1.5	172	36-3/4"	29-1/2"	36-7/8"	850	3.5 oz
MBB58-E	2	2 (Flat) / 2 (Rails)	3	1/3	3.0	318	59-1/2"	29-1/2"	36-7/8"	2400	4.9 oz
MBB68-E	2	2 (Flat) / 2 (Rails)	3	1/3	3.0	359	69-1/2"	29-1/2"	36-7/8"	2400	4.9 oz
MBB78-E	3	2 (Flat) / 4 (Rails)	4	1/3	3.0	377	80"	29-1/2"	36-7/8"	2400	4.9 oz
MBB94-E	3	2 (Flat) / 4 (Rails)	5	1/3	3.0	406	95-1/2"	29-1/2"	36-7/8"	2400	4.9 oz

VOLTAGE 115V 60HZ

KEG FOOTPRINTS



4 INSTALLATION

4.1 UNCRATING

Cut and remove the outer packaging. Unscrew and remove the "L" brackets that secure the refrigerator to the skid. If machine was laid down during this operation leave the cabinet upright for 24 hours before plugging into power source.

4.2 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.

WARNING

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.

4.3 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 around the unit.

NOTICE: This cooler is designed to maintain your beer temperature within the most desirable range of 34° 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. Leave untapped for 24 hours to allow for proper cooling. 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. Non-chlorinated products are recommended.

Outside Cabinet

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



AIR FLOW

(Except MDD17-E and MDD23-E)

4.4 TAPPING INSTRUCTIONS

The D-Style valve keg is the most available and easiest of all to tap. 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.

How to Tap a Keg of Beer (D-Style valve)

1. Connect line from pressure source to gas nipple on D-Style coupler (use clamp). Using coupling washer connect beer line to thread on probe. Tighten wing or hex nut on beer hose.
2. Align D-Style coupler with lugs in barrel, insert tap.
3. Turn coupler body handle $\frac{1}{4}$ turn clock wise until tight to secure tap to barrel. Turn on gas source. Recommended pressure for domestic ales and lagers is 12-14 lbs.
4. Make sure faucet is closed. Pull out tap handle and push down, tapping keg – beer will flow to faucet.

4.5 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.



4.6 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.

4.7 INSTALLING SHELVING IN THE UNIT (IF APPLICABLE)

Instructions:

1. Hook shelf rails onto shelf pilasters
2. Position 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.

5 OPERATIONS

5.1 DESCRIPTION OF BUTTONS ON MODELS WITH DIGITAL CONTROLLER

The Pro-Line™ dispenser is designed to maintain keg temperature within the most desirable range of 34° 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.



SYMBOL	OPERATION	SYMBOL	OPERATION
SET	To display target set point, in programming mode it selects a parameter or confirms an operation		In programming mode it browses the parameter codes or increases the displayed value
	To start a manual defrost (only XR02CX)	 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
	On	Measurement unit
	Flashing	Programming mode
	On	Measurement unit
	Flashing	Programming mode

5.2 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)

5.3 DEFROST

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

6 MAINTENANCE

6.1 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.

6.2 CLEANING THE CONDENSOR COILS

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. Open access door to expose 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!

6.3 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.

6.4 PROCEDURE TO INSTALL THE DRAFT TOWERS AND AIR SUPPLY HOSE (ONLY "DD" MODELS)

Models: MDD17-E, MDD23-E, MDD58-E, MDD68-E, MDD78-E and MDD94-E

This procedure describes how to install the beer towers and air hose which provides 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

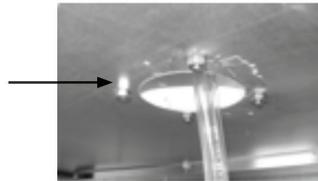


FIGURE #2

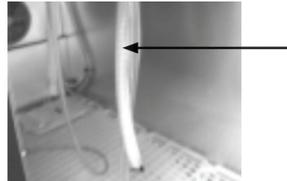


FIGURE #3

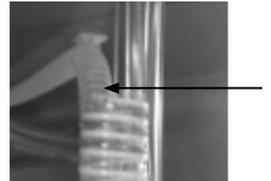


FIGURE #4

6.5 GLASS RINSER WATER INLET INSTALLATION

- Always check local plumbing codes first.
- Install in-line water regulator (#1750352C) set at 15 PSI from the street water supply (no greater, perfect operating pressure).
- Install in-line one way check valve from the street water supply (prevents pressure drop which can cause leaking).

NOTE: It is recommended a licensed plumber connect the glass rinser to the water supply line. Always use an in-line shut-off and water pressure regulator. Micro Matic shall not be held liable for damage caused by improper installation.



**IN-LINE WATER PRESSURE
REGULATOR**
#1750352C

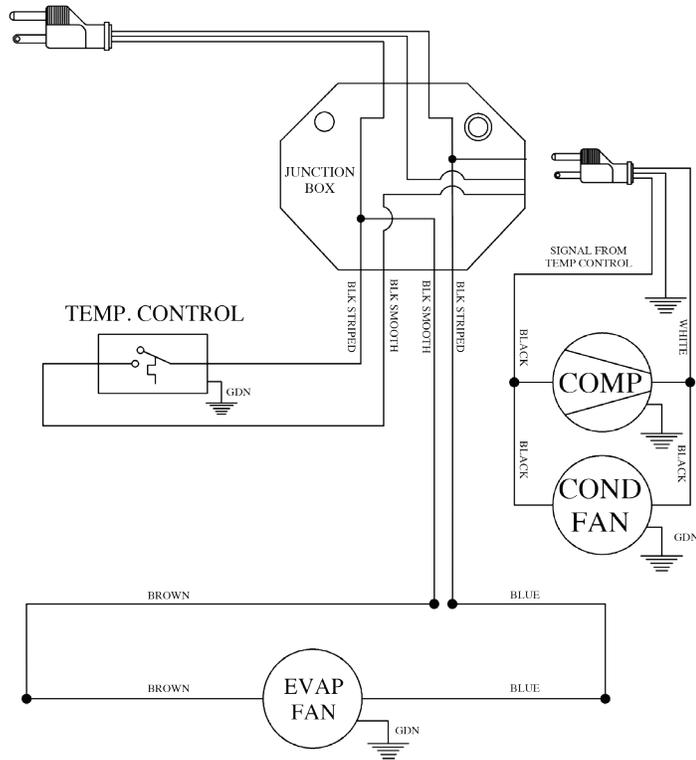
7 TROUBLESHOOTING

Sometimes, working failures are due to simple causes which can be solved by the user. Before asking for the help of a qualified technician, please review the points below. These failures are not covered by the warranty:

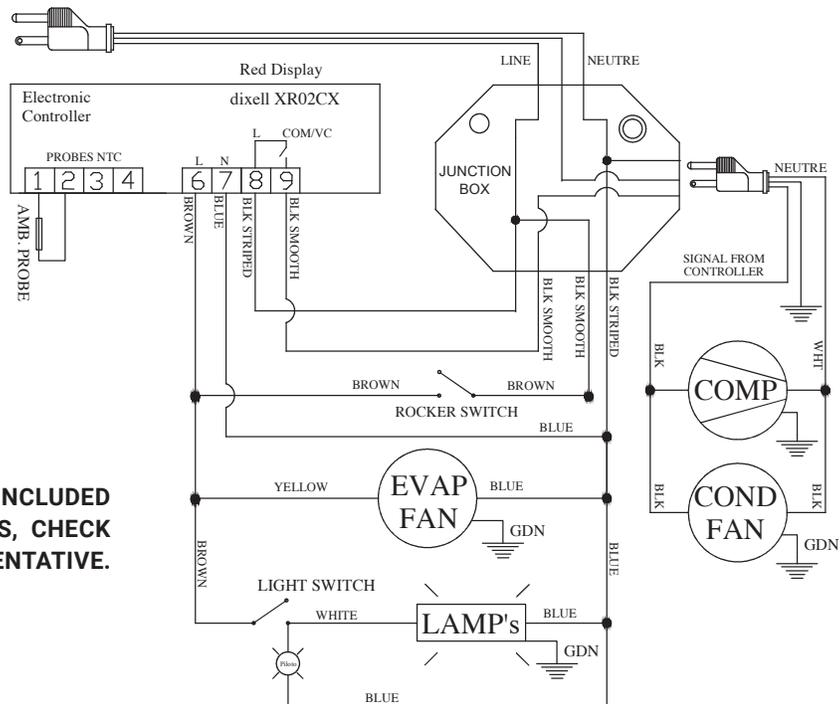
ERROR DESCRIPTION	HANDLING
REFRIGERATION DOES NOT WORK	<ul style="list-style-type: none">• Check unit to see if still connected to power supply.• Make sure power switch is in ON position.
REFRIGERATOR DOES NOT REACH TEMPERATURE	<ul style="list-style-type: none">• Check the thermostat is not in OFF position.• Check the unit is not on defrost cycle.• Check gasket is in good condition and door is sealed.• Check fan is moving.• Don't put any food inside until unit is at temperature.
THERE IS WATER UNDER THE REFRIGERATOR	<ul style="list-style-type: none">• Verify the condensor drain pipe is over the pan.• Check cabinet is level.

8 WIRING DIAGRAMS

MDD23-E



MDD/BB36-94-E



NOTE: THE LAMP IS ONLY INCLUDED FOR GLASS DOOR MODELS, CHECK WITH YOUR SALES REPRESENTATIVE.

9 WARRANTY INFORMATION

THREE YEARS PARTS & LABOR WARRANTY:

Micro Matic USA, Inc. ("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 third party supplier (the "equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for the applicable warranty period (define below). This warranty is not transferable.

ADDITIONAL TWO YEAR COMPRESSOR PART WARRANTY:

In addition to the warranty set above, Micro Matic warrants the hermetically and semi-hermetically sealed compressor (part only) ("compressor") against defects both in workmanship and material under the normal and proper use and maintenance service for the applicable warranty period (defined below). This compressor warranty only applies to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other part or component, including, but not limited to the cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

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 the applicable warranty period.

HOW LONG DOES THE COVERAGE LAST?

The warranty period (a) for any item of equipment is three (3) years from the date of installation, but in no event to exceed thirty-nine (39) months from the date of shipment; (b) for compressors is an additional two (2) years following expiration of the regular three (3) year equipment warranty period.

UNITS SOLD BEFORE DECEMBER 31, 2017:

Micro Matic brand equipment sold before December 21, 2017 covers one (1) year parts and labor, an additional four (4) years on the compressor (parts only).

WHAT WILL MICRO MATIC DO?

If there is a defect in material or factory workmanship in any equipment or compressor covered by this warranty reported to Micro Matic authorized service provider during the applicable warranty period, Micro Matic will repair or replace, at Micro Matic's option, that part of the equipment or compressor that has become defective. Micro Matic will cover labor costs within the (12) twelve-month warranty period. 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 two (2) hours or up to 100 miles total. Any charges exceeding those stated herein must have prior authorization by Micro Matic. If a defect in material and workmanship is found to exist with respect to any parts during the applicable warranty period, Micro Matic will replace the defective part without charge. Defective parts become the property of Micro Matic.

HOW DO I MAKE A WARRANTY CLAIM?

If any defect is discovered during the applicable warranty period, the user must notify Micro Matic's authorized service provider to obtain authorized service. User must follow Micro Matic's instruction.

CUSTOMER SERVICE

E-mail: servicerequest@nordon.com
Toll-free service: (888) 864-9400

Micro Matic will have no responsibility to honor claims received after the date, the applicable warranty period expires. Notwithstanding the foregoing, any claim 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.

WHAT IS NOT COVERED BY THIS WARRANTY?

All repairs must be first authorized by Micro Matic per the above procedure. Unauthorized repairs will not be reimbursed by Micro Matic under any circumstances. Micro Matic is not responsible for parts damaged from factors including, but not limited to any part that has been subject to misuse, neglect, alteration, accident, unauthorized service, abuse or any damage caused by transportation. This warranty does not cover items subject to normal wear and tear (gaskets, seals, o-rings, bottle dip tubes, etc.).

ADDITIONAL 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 and instructions and reviewed and tested by Micro Matic's authorized representative.

No alteration: the equipment must not have been modified or altered from its condition at the date of the original installation.

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. Improper operation due to voltage variances, inadequate wiring and physical damage is the responsibility of the user. They are not manufacturing defects.

Condenser coils shall be cleaned regularly: failure to provide an adequate flow of cooling air will void this warranty.

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 the serial number has been removed or altered, or if the unit is used for a 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. To the maximum extent permitted by law, this warranty, and the remedies set forth above are exclusive and in lieu of all other warranties, remedies and conditions, whether oral or written, express or implied. Micro Matic specifically disclaims any and all implied warranties, including, without limitation, warranties of merchantability, fitness for a particular purpose and non-infringement. If Micro Matic cannot lawfully disclaim or exclude implied warranties under applicable law, then to the extent possible any claims under such implied warranties shall expire on expiration of the warranty period. No Micro Matic reseller, agent, or employee is authorized to make any modification, extension, or addition to this warranty. To the maximum extent permitted by law, Micro Matic's liability hereunder, in any case, is expressly limited, at Micro Matic's election, to repair or replacement of equipment, compressor or part. To the maximum extent permitted by law, Micro Matic is not responsible for, and user releases Micro Matic from, direct, special, incidental or consequential damages resulting from any breach of warranty or condition, or related in any way to the equipment, or under any other legal or equitable theory, including without limitation loss of sales, spoiled food, profits or goodwill. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

HOW DOES STATE LAW APPLY?

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

FOR MORE INFORMATION, TROUBLESHOOTING OR SERVICE
PLEASE CALL SUPPORT AT (888) 864-9400 OR EMAIL SERVICEREQUEST@NORDON.COM