



PART NO. MININIMV1

USER MANUAL & INSTALLATION GUIDE

MININIM™



FOR NITROGEN INFUSED BEVERAGES.

For installation using a pressurized keg and nitrogen generator or gas bottle in a kegerator type cooler.



SAFETY FIRST!

READ INSTRUCTIONS COMPLETELY

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

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1 GENERAL INFORMATION

The contents of these operating instructions enable safe and proper handling of the MiniNIM™. Read the operating instructions completely before operating. Always keep the operating instructions within easy reach. 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.

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
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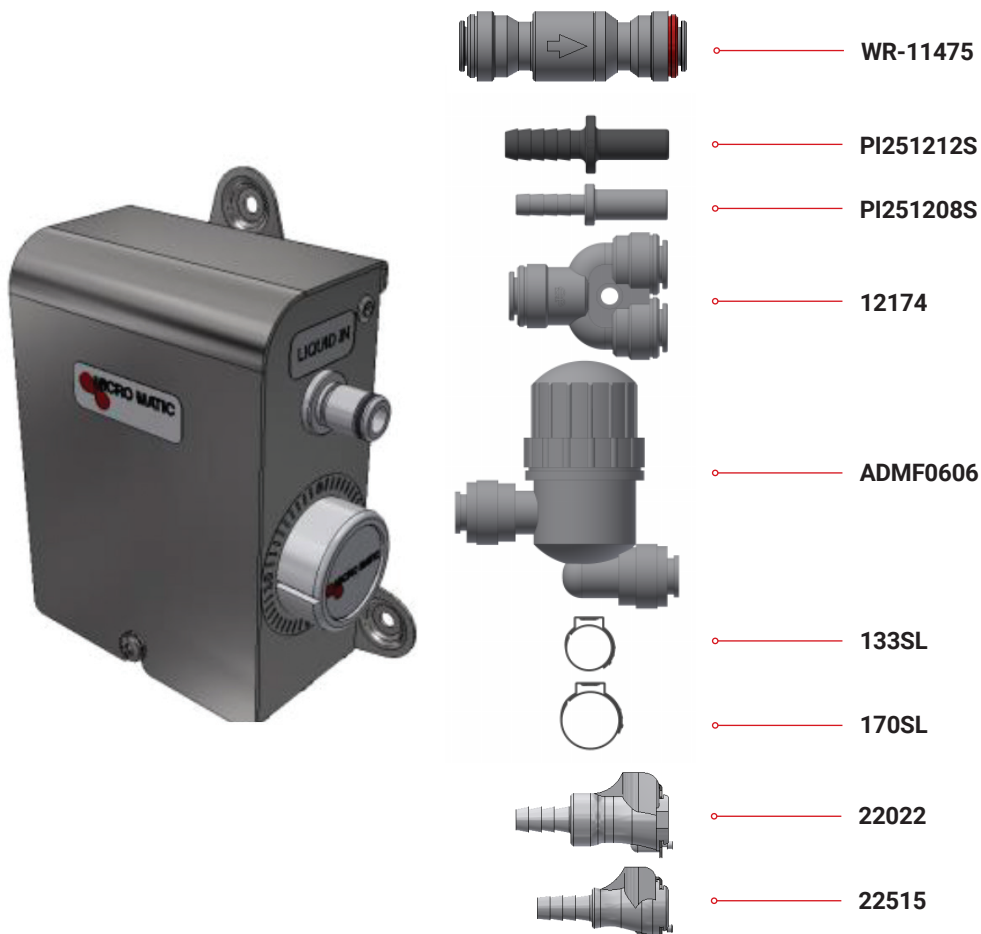
1.4 CUSTOMER SERVICE

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2 PART LIST OVERVIEW

INCLUDED PARTS:

PART NO.	QTY	DESCRIPTION
MININIMV1	1	MiniNIM™
WR-11475	1	Check Valve
22022	2	Liquid Fitting
12174	1	Wye Fitting
133SL	5	3/8" Stepless Clamp
170SL	2	5/16" Stepless Clamp
PI251212S	2	John Guest Stem to Barb 3/8" Fitting
PI251208S	3	John Guest Stem to Barb Fitting
ADMFO606	1	Inline Filter



3 INSTALLATION

1. Choose a location to mount the MiniNIM™ as close to the faucet as possible. Use #6 or #8 screws to attach the MiniNIM™ to a wall inside the cooler.
 - Faucet hose length will affect the quality of the pour if left idle for long periods of time. A length of less than three feet is best or as short as possible.
 - Choose a location where tight turns of the hose can be avoided to prevent kinking of the hose.
 - Use beverage quality hose so that volatiles in the hose will not impart taste or cause health risk.
2. Install the three John Guest barb fittings, provided, on the hoses going to the faucet, product tank, and nitrogen supply.
 - Use the fittings provided for installation. These fittings have valves that prevent liquid and gas from escaping during installation and removal.
3. Connect the hoses with fittings to the MiniNIM™.
 - Connect the hose to the faucet first. Then, connect the liquid in fitting. Last, connect the gas in hose. Follow the reverse order when disconnecting the MiniNIM™ and there will be no spillage.

4.

REQUIREMENTS	PARAMETERS	NOTES
Liquid in Pressure	30-35 PSI	Use lower pressure for extended keg storage
Gas Input Pressure	30-35 PSI	This can also be connected to the keg gas input using a Tee fitting
Liquid Type	Pre-mixed ready-to-drink (RTD) beverage	
Mounting Environment	Refrigerated	The MiniNIM™ must be kept in a refrigerated environment to prevent product spoilage

5. The MiniNIM™ regulator is pre-set. If preliminary results of the head height are not desirable, turn the adjustment knob clockwise to increase and counter-clockwise to decrease. Make small adjustments and allow enough time during the pour for the change to take effect. Longer hose will require longer time. It may require a few servings for the system to stabilize.

4 CALIBRATING THE MININIM™

The MiniNIM™ knob setting is pre-set to a specific product at the factory when it is installed in a system.

MiniNIM™ sold separately, are set to a standard pressure setting.

If the results of the pour are not satisfactory, use the process below to re-calibrate the MiniNIM™.

NOTE: Verify that there is ample liquid and gas supplied to the MiniNIM before attempting to calibrate.

1. Make sure the product is cool. 38°F or less. If you calibrate to a warm product, recalibration will be required when it cools.
2. Place a pitcher under the faucet.
3. Remove the cover (one Phillips head screw).
4. Rotate the knob to where you can see a projecting Allen set screw that retains the knob. Remove the screw and the knob.

NOTE: This screw is what strikes the stop tab to limit the rotation to approximately 360°

NOTE: This tab is intended to guardrail the adjustment that an operator can make. If it is not desired, the tab can be bent out of the way.

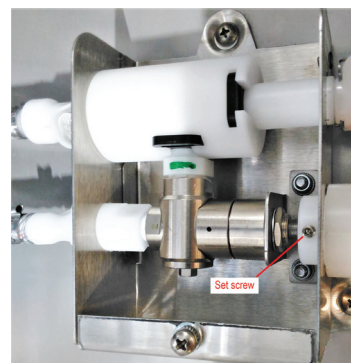
If a limiter is desired, continue to step (6) or use step (5) below to disable it.

5. Using a flat screwdriver, push the tab to bend it far enough out of the way to where the set screw cannot contact it as the knob rotates.
6. Looking through the hole where the knob was removed, note there is a screwdriver slot in the end of the regulator shaft. Find a suitable screwdriver for an adjustment.
7. Open the faucet. Turn the screw about ¼ turn at a time and allow a few seconds for a reaction at the faucet. Clockwise to increase the gas, and counter clockwise to decrease.
8. When a “sweet spot” is achieved, you will want to replace the knob with the Micro Matic emblem upright & horizontal. Make the final test in the glass to be used for dispensing the product.
9. Tighten the knob, verify that the pour is satisfactory, and replace the cover. This process will make the adjustable knob rotation ½ turn on either side of the “sweet spot”.

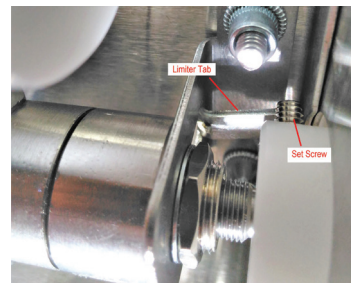
NOTE: The perfect pour is subjective. As a general rule, there should be little or almost no bubbles or head while the glass is filling.

The liquid should appear light in color but have no large bubbles unless a tall head is preferred.

The best “creamy” head is produced when the tiny cascade bubbles rise to the surface and build the head. A typical finished head on a 12 oz coffee product is 1/4" to 1/2".



Set Screw location shown



Set Screw/Limiter Tab location shown

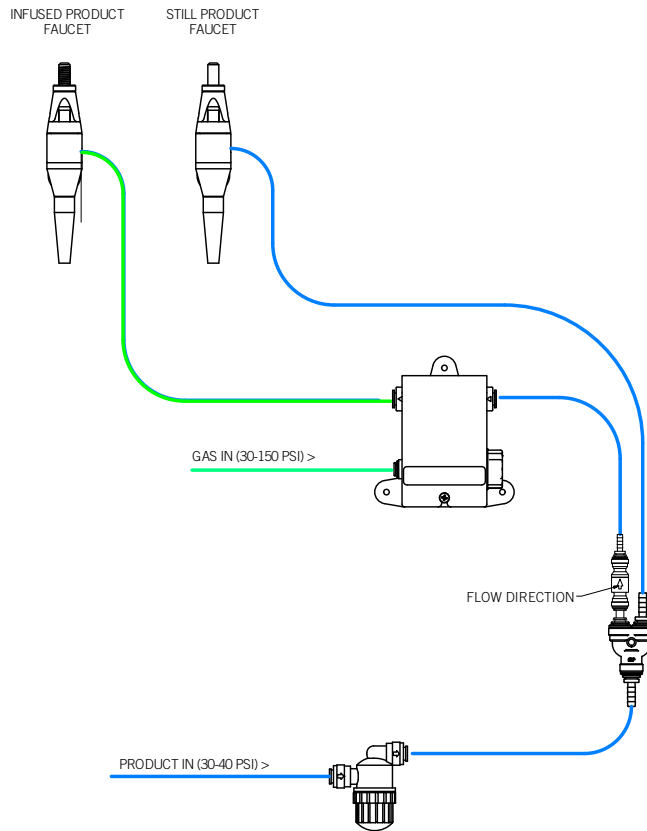
5 TROUBLESHOOTING

Installation and troubleshooting must be performed by a qualified technician. Call customer service if the problem cannot be solved or for a problem that is not listed.

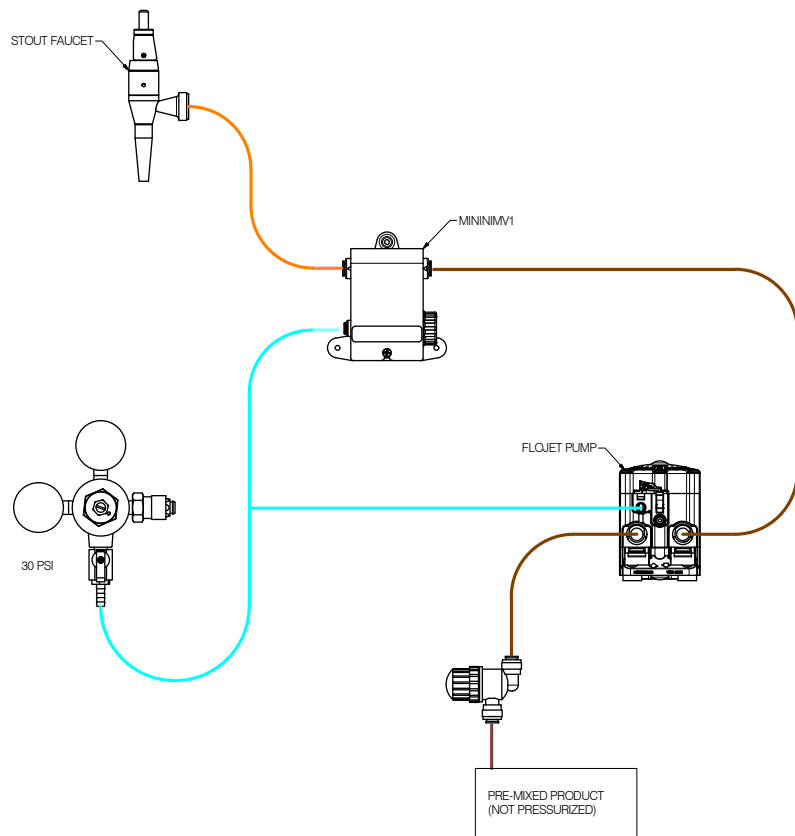
PROBLEM	POSSIBLE CAUSE(S)	SOLUTION
MININIM™ REGULATOR ADJUSTMENT HAS NO EFFECT ON PRODUCT	Incorrect supply pressure	Set gas supply pressure to 30-35 PSI. Replace empty or low-pressure gas supply bottle or if equipped or check the gas generator. 30-35 PSI is allowable gas input pressure.
	Regulator knob screw is loose	Tighten the knob securing screw.
	Regulator is defective	Return the unit or replace the regulator.
	Kinked, blocked or damaged hose	Check gas supply line flow. If flow is low/not present, check fittings and hoses and replace or re-route as required.
PRODUCT HAS TOO LITTLE OR NO HEAD	MiniNIM™ regulator is set too low	Turn the MiniNIM™ regulator clockwise using small increments approx. 1/8 turn until desired affect is achieved.
	No gas supplied to MiniNIM™	Replace gas bottle, repair gas supply system.
PRODUCT HAS TOO MUCH HEAD AND/OR ALL FOAM AND/OR SPUTTERING AT FAUCET	MiniNIM™ regulator is set too high	Turn the MiniNIM™ regulator counter-clockwise using small increments approx. 1/8 turn until desired affect is achieved.
	Kinked, blocked or damaged hose	Check the liquid in and liquid out hoses for kinks or flat spots. Re-route or replace hoses as required.
PRODUCT DOES NOT FLOW FROM THE FAUCET	Blockage in the MiniNIM™ bore due to set-up debris or solids in the product liquid	Blow compressed gas into the product outlet to clear debris. Do not use a pin in the bore of the injector to clean out any debris, as this will likely damage it.
	Liquid pressure is too low	Increase liquid pressure 30-35 PSI. This liquid pressure is required. Pressure above 35 PSI may cause canister infusion if pressurized for a period exceeding 24 hours. This will vary depending on the properties of the liquid and should be tested on specific products.
PRODUCT FLOWS TOO SLOWLY FROM THE FAUCET (LESS THAN 1 OZ. PER SECOND)	Liquid or product line or fitting is kinked, blocked or damaged	Repair, replace, re-route or clear hose or fitting.
	Faucet is not completely open, defective, or blocked	Fully open or replace/repair/clean the faucet. There are small holes in the internal disc of the stout faucet nozzle that may require periodic cleaning.

6 CONNECTION EXAMPLES

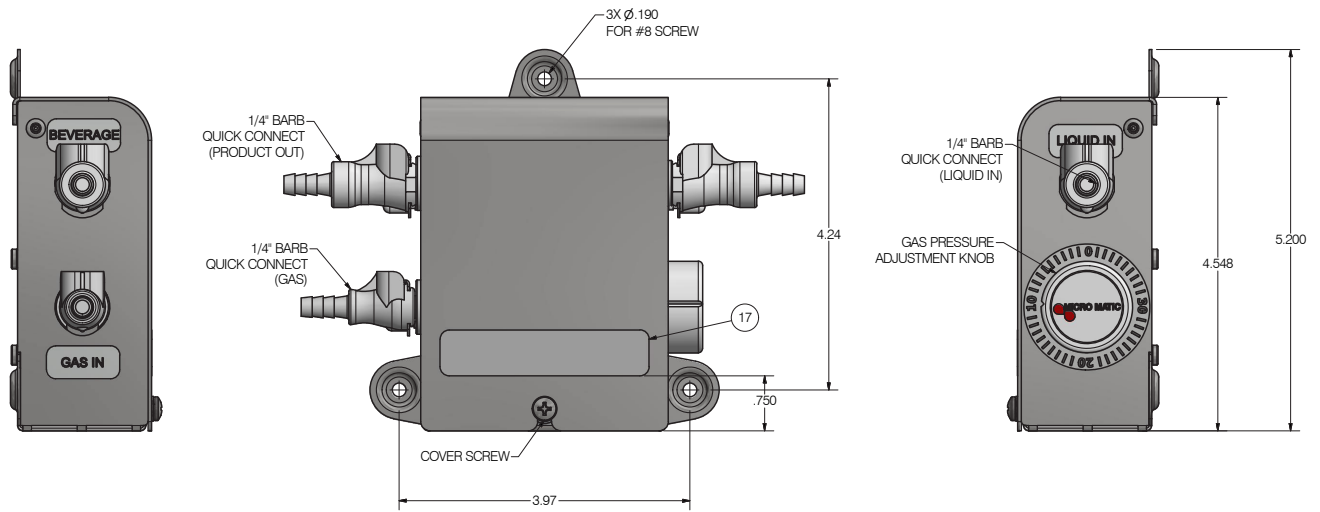
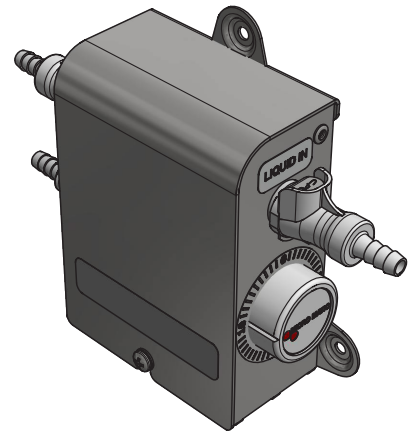
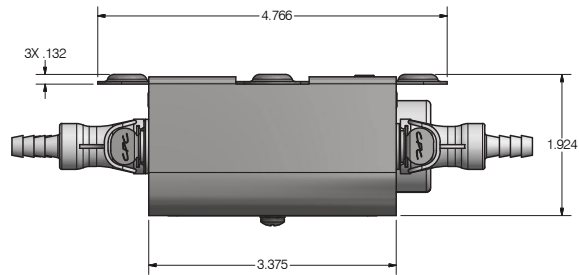
6.1 BASIC SETUP USING NITROGEN GAS CYLINDER



6.2 BASIC SETUP USING NITROGEN GAS CYLINDER AND BEVERAGE PUMP



7 SPECIFICATIONS





ROUTINE MAINTENANCE & CLEANING

WARNING

When using cleaning chemicals, rubber gloves and eye protection should be worn.

Equipment Required

- Micro Matic Coffee Line Cleaner (MM-C128)
- Pressurized cleaning vessel
- Two (2) buckets
- Eye protection & rubber gloves

Cleaning Method – Every Two Weeks

1. Disconnect keg coupler or ball lock fitting from product keg.
2. Fill cleaning vessel with warm (80°-95°F) tap water (2 gal. min.).
3. Place an empty bucket under the faucet.
4. Engage the coupler on the water filled cleaning vessel. Open the faucet until the line has been thoroughly cleared of product and clear water flows out of the faucet. Run entire two gallons of water through dispensing system.
5. Close the faucet.
6. Vent pressure from cleaning vessel by pulling safety vent pull ring.
7. Open pressurized vessel, empty any water remaining in vessel, add applicable amount of Micro Matic Coffee Line Cleaner as required below, DO NOT DILUTE!

Direct Draw Applications

MiniNIM™ requires 10 ozs

AMERICANO requires 10 ozs

Remote Applications

If the MiniNIM™ is served by a keg in a remote cooler, multiply length of run x 1 oz per foot to determine amount of chemical needed.

8. Place an empty bucket under the faucet.
9. Re-connect keg coupler and pressurize container. Open the faucet until the line has been filled with chemical. Chemical is light blue in color and will pour from faucet.
10. Close the faucet and allow the chemical to soak for 15 minutes.
11. Disconnect keg coupler, vent pressurized vessel. Open vessel and rinse out any remaining chemicals. Refill with fresh water.

12. Re-connect keg coupler and pressurize container. Open faucet and flush until chemical is completely flushed from line.
13. Rinse and attach coupler to product keg. Allow 12 ozs of coffee product to be flushed through the line, discard.
14. Rinse all cleaning equipment and fittings thoroughly before storing.

Daily Maintenance

- Remove stout faucet nozzles and soak in Micro Matic Coffee Line Cleaner or carbonated water.
- Remove and rinse inlet dissolved solids filter.

FOR MORE INFORMATION, TROUBLESHOOTING OR SERVICE PLEASE CALL SUPPORT AT (866) 327-4159