



INSTALLATION, USE & MAINTENANCE GUIDE

# PRO-LINE WINE

DUAL-TEMPERATURE WINE  
KEG STORAGE & DISPENSING



## 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. RECEIVING AND INSPECTING .....	4
2. LOCATION AND INSTALLATION .....	5
3.1 LOCATION.....	5
3.2 INSTALL WINE FONT .....	5
3.3 INSTALL KEG TAPPING KIT .....	5
3. SPECIFICATIONS AND DIMENSIONS.....	6
4. KEG TEMPERATURE STORAGE & SERVING .....	8
4.1 STORAGE .....	8
4.2 SERVING .....	8
4.3 MMD23W AIR AND WINE TEMPERATURES .....	9
5. THERMOSTAT ADJUSTMENT .....	10
6. DATA PLATE.....	14
7. ELECTRICAL CONNECTIONS .....	14
8. TROUBLESHOOTING .....	15
9. MAINTENANCE .....	16
9.1 CLEANING THE CABINET.....	16
9.2 DEFROSTING.....	16
9.3 CLEANING CONDENSOR COIL .....	16
9.4 DOOR GASKET MAINTENANCE .....	17
10. WIRING DIAGRAMS .....	18
11. PARTS LISTING.....	20
12. WARRANTY .....	22

# 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



# 1 RECEIVING AND 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

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



MDD58W Series



MDD23W Series

# 2 LOCATION AND INSTALLATION

## 2.1 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.

## 2.2 INSTALL WINE TOWER (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).

## 2.3 INSTALL KEG TAPPING KIT(S) (SOLD SEPARATELY)

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



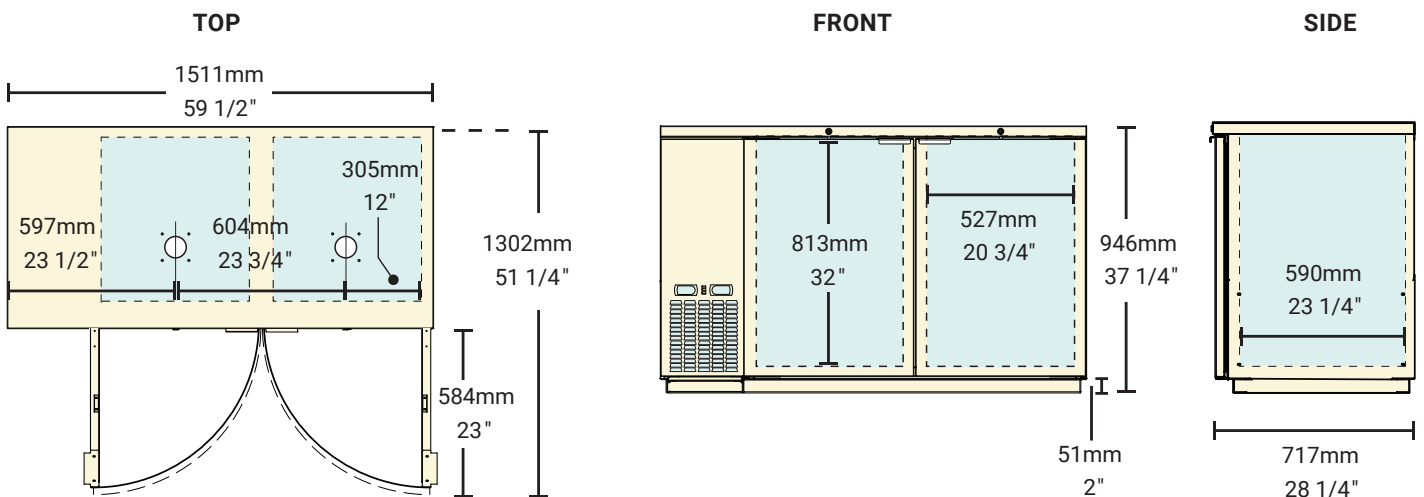
Use John Guest swivel elbows to minimize line kinking. Use zip ties to secure to gas line (blue hose) to John Guest fitting.

# 3 SPECIFICATIONS AND DIMENSIONS

## MDD58W SERIES

CAPACITY OF 20 LITER KEGS	8 (4 per zone)	RUNNING AMPS	3.0
CUBIC FEET PER SIDE	TBD	COMPRESSOR HP	1/3
HOLE FOR WINE FONT	2	VOLTAGE	115/60/1
HOLE DIAMETER	3"	PLUG TYPE	NEMA-5-15P
COLOR-CODED DIGITAL THERMOSTATS	2 (Blue LED-Whites & Red LED-Reds)	CORD LENGTH	8'
TEMPERATURE RANGE-WHITES	42–48°F (5.5–8.8C)	REFRIGERANT	R290
TEMPERATURE RANGE-REDS	55–65°F (12.7–18.3C)	CHARGE OZ (GRS)	4.9
APPROVAL	ETL Listed		

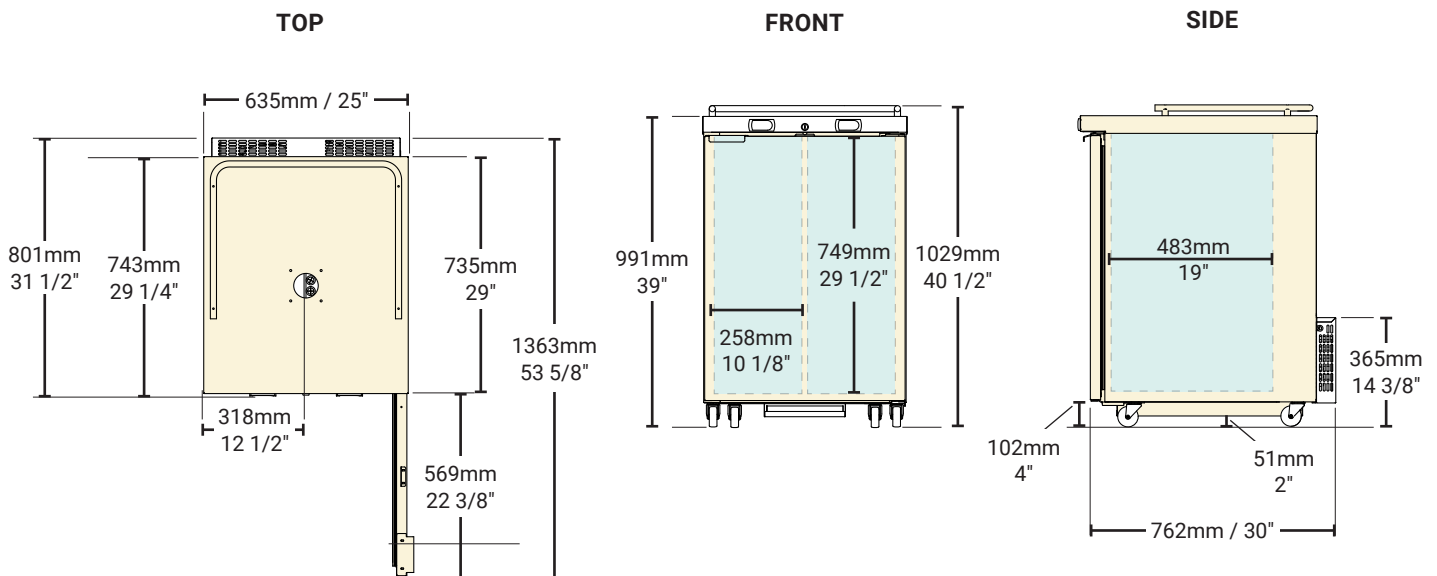
EXTERIOR	18 gauge stainless steel top, 22 gauge solid self-closing doors, black vinyl over 24 gauge steel front, sides and back.
INTERIOR	20 gauge stainless steel floor, rugged false floor, reinforced frame, 24 gauge galvanized walls.
VENTILATION	Front and side ventilated.
PLUMBING	Automatic condensate 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	Casters or 6" Fixed legs



## MDD23W SERIES

<b>CAPACITY OF 20 LITER KEGS</b>	4 (2 per zone)	<b>RUNNING AMPS</b>	3.0
<b>CUBIC FEET PER SIDE</b>	TBD	<b>COMPRESSOR HP</b>	1/3
<b>HOLE FOR WINE FONT</b>	1	<b>VOLTAGE</b>	115/60/1
<b>HOLE DIAMETER</b>	3"	<b>PLUG TYPE</b>	NEMA-5-15R
<b>COLOR-CODED DIGITAL THERMOSTATS</b>	2 (Blue LED-Whites & Red LED-Reds)	<b>CORD LENGTH</b>	8'
<b>TEMPERATURE RANGE-WHITES</b>	42–48°F (5.5–8.8C)	<b>REFRIGERANT</b>	R290
<b>TEMPERATURE RANGE-REDS</b>	55–65°F (12.7–18.3C)	<b>CHARGE OZ (GRS)</b>	4.9
<b>APPROVAL</b>	ETL Listed		

<b>EXTERIOR</b>	18 gauge stainless steel top, 22 gauge solid self-closing doors, black vinyl over 24 gauge steel front, sides and back.
<b>INTERIOR</b>	20 gauge stainless steel floor, rugged false floor, reinforced frame, 24 gauge galvanized walls.
<b>VENTILATION</b>	Rear ventilated.
<b>PLUMBING</b>	Automatic condensate evaporator, no drain connection required. Evaporator condensate has been plumbed to a condensate pan located in the compressor housing.
<b>INSULATION</b>	Foamed-in-place using high density, CFC-free polyurethane; 1-1/2" top, walls and floor.
<b>ACCESSORIES</b>	Casters are standard and not removable.



# 4 KEG TEMPERATURE

## 4.1 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.

## 4.2 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

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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.

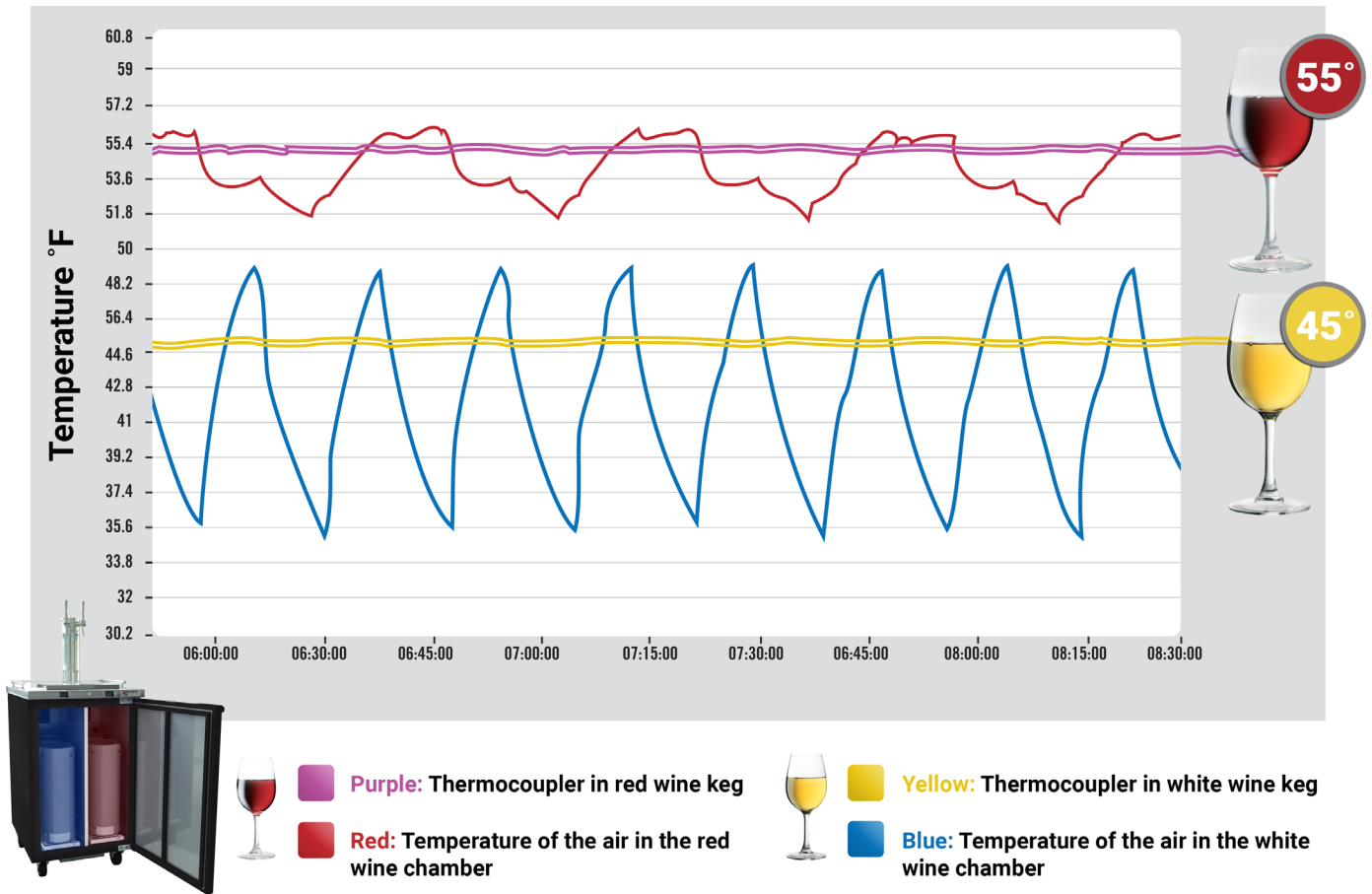
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Factory testing has produced results that show consistent wine (liquid) temperatures are being maintained by the unit. The Pro-Line Wine unit operates like any refrigeration unit; the compressor is engaged when the interior air temperature reaches 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.



### 4.3 MDD23W AIR AND WINE TEMPERATURES

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



# 5 THERMOSTAT ADJUSTMENT

## 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.



<b>SET</b>	To display target set point, in programming mode it selects a parameter or confirms an operation
	To start a manual defrost (only XR02CX).
	In programming mode it browses the parameter codes or increases the displayed value.
	In programming mode it browses the parameter codes or decreases the displayed value.

KEY COMBINATION	OPERATION
+	To lock or unlock the keyboard
<b>SET</b> +	To enter into programming mode
<b>SET</b> +	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. 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.

### WARNING

Any changes in these parameters will affect unit's performance and void warranty.

## PARAMETERS FOR MDD23W THERMOSTAT

PARAMETER	DESCRIPTION	FOR BLUE DISPLAY	FOR RED DISPLAY
SEt	Set point	40	55
Hy	Differential	10	5
LS	Minimum set point	42	55
US	Maximum set point	48	60
ot	Thermostat probe calibration	14	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
Pt	Parameter table code (readable only)	5	5
rL	Firmware release (readable only)	1.5	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
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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
Pt	Parameter table code (readable only)	5	5
rL	Firmware release (readable only)	0	0

# 6 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.

# 7 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.

## WARNING

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Unit and compressor warranties are void if failure is due to improper electrical installation.

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## DANGER

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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.

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**SAFETY  
FIRST!**

# 8 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?** - 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.

# 9 MAINTENANCE

## 8.1 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.

## 8.2 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.

## 8.3 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.
- 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.

### DANGER

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Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit.

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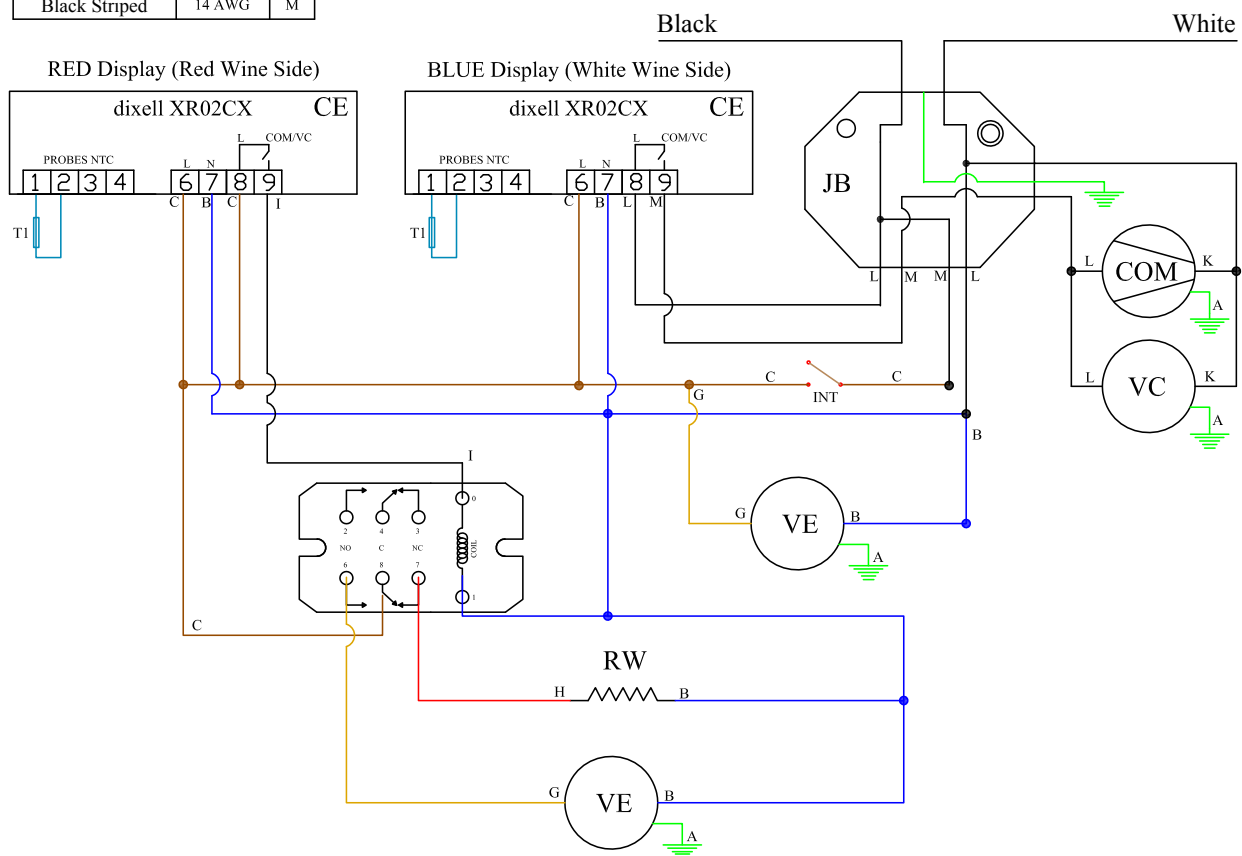
## 8.4 GASKET MAINTENANCE

- 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.

# 10 WIRING DIAGRAMS

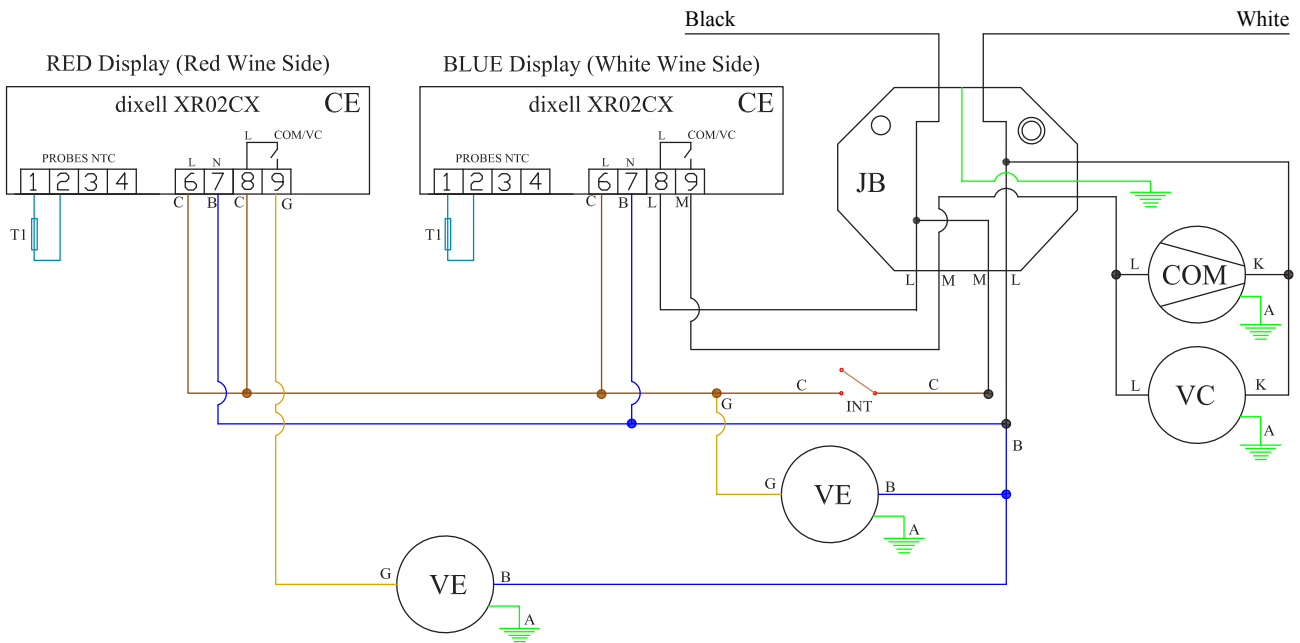
## MDD23W SERIES

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				



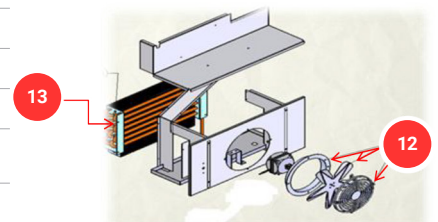
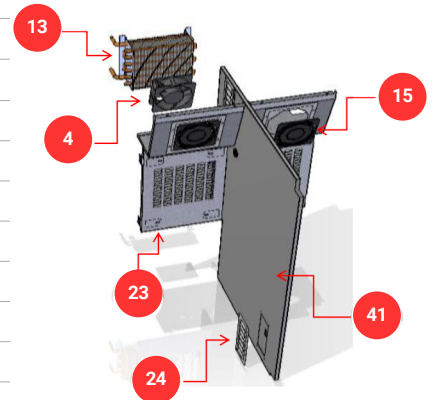
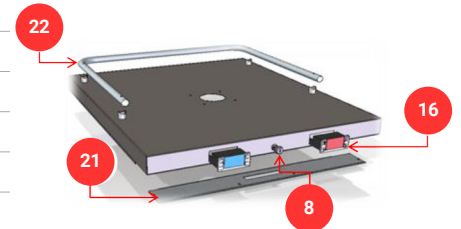
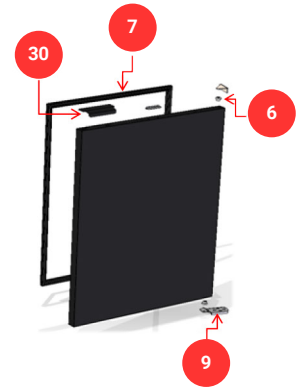
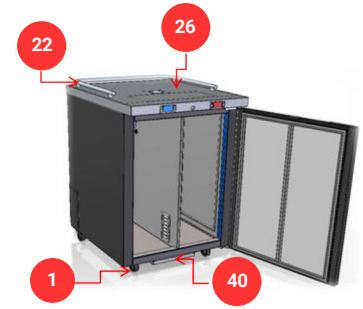
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Green	18 AWG	A	VE	Evaporator's Fan	RDE	Defrost Resistance
Dark Blue	16 AWG	B	COM	Compressor	RG	Drain Resistance
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Light Blue	18 AWG	D	LAM	Light	JB	Juction Box
Brown	18 AWG	E	CE	Electronic Controller	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				

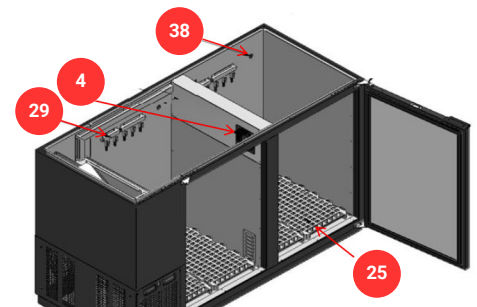
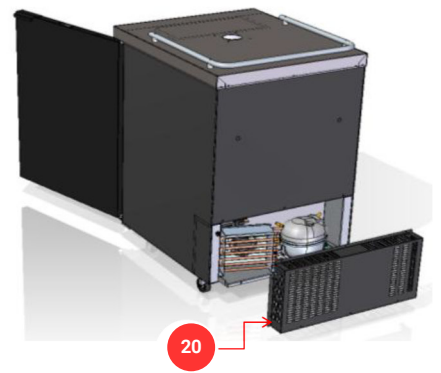
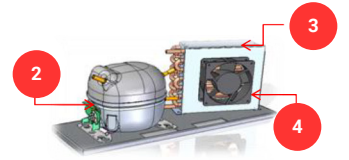


# 11 PARTS LISTINGS

ITEM	PART #	DESCRIPTION	MDD23W	MDD58W
<b>Castors &amp; Legs</b>				
1	603313M0007	Castor w/o B D.2.5"	2	
	603313M0006	Castor with B D.2.5"	2	
<b>Compressors</b>				
2	602101M0073	Compressor EM55HNX	1	
	602101M0082	Start kit Compressor EM55HNX	1	
	602101M0096	Compressor FFI10HBX		1
	604701M0005	Filter Sek-032S-UL	1	1
<b>Condensers &amp; Others</b>				
3	6029020023	Condenser Coil	1	
	602902M0009	Condenser Coil		1
4	6021050020	Fan Condenser	3	3
<b>Condensing Units</b>				
5	M17301M0048	Condensing Unit	1	
	M17301M0045	Condensing Unit		1
<b>Doors &amp; Others</b>				
6	600305M0133	Door Spacer	2	1
	M16901M0133	Black Door Kit	1	
	M16901M0154	Black Right Door Kit		1
7	M16901M0153	Black Left Door Kit		1
	604501M0019	Door Central Gasket	1	
8	604501M0007	Door Gasket	1	1
	603301M0056	Lock (Master Key)	1	
9	603301M0173	Lock (Master Key)		2
	M16909M0020	Right Self-Closing Hinge Kit		1
	M16909M0019	Left Self-Closing Hinge Kit		1
	M16909M0023	Right Hinge Kit	1	
<b>Evaporating Units</b>				
10	M17101M0073	Evaporator Unit	1	
	M17101M0068	Evaporator Unit		1
<b>Evaporators &amp; Others</b>				
12	600305M0074	Plastic Blade		1
	603301M0156	Fan Bracket		1
13	602105M0003	Fan Evaporator		1
	602901M0017	Evaporator Coil	1	
14	602901M0009	Evaporator Coil		1
	602713M0002	Grid Fan Evaporator		1
15	600305M0120	Grid Fan	2	2



ITEM	PART #	DESCRIPTION	MDD23W	MDD58W
<b>Controllers</b>				
16	602135M0033	Thermometer Digital	1	1
	602135M0032	Thermometer Digital	1	1
	602125M0034	Inner Side Panel Heater	1	
17	602101M0081	Rele HLR-72CTTAA	1	
	602113M0001	Rocker Switch 20 A		1
<b>Panels</b>				
18	M10917M0549	Bottom Panel		1
	M10917M0621	Inner Side Panel	1	
19	M10917M0567	Side Panel		1
20	M10917M0133	Back Panel		1
	M10917M0727	Back Panel	1	
21	M10913M0721	Top Panel	1	
22	603305M0004	Handrail	1	
	603305M0034	Separator Handrail	4	
23	M10917M0709	Evaporator Right Panel	1	
	M10917M0708	Evaporator Left Panel	1	
24	M10917M0550	Louvers Divisor Panel	2	1
<b>Racks</b>				
25	600301M0032	Plastic Bottom Protector		2
26	M18101M0337	Top MDD23W	1	
	M18101M0264	Top MDD58W		1
<b>CO2 Distributor</b>				
29	604313M0002	Air Distributor 4 Ways		2
<b>Handles</b>				
30	603301M0155	Black Handle, Door	1	1
<b>Hardware</b>				
32	603301M0118	Support Hinges		1
	603301M0119	Support Hinges		1
	603301M0106	Support Hinges		1
	603301M0107	Support Hinges	1	1
	M10913M0718	Support Hinges	1	
34	602145M0008	Power Cord w/ Connections	1	1
35	600301M0011	Bumper		2
37	600701M0024	Capillary tubes	1	
38	A10905M0221	Probe Protector	2	1
39	600305M0132	Rubber Membrane	2	2
<b>Other</b>				
40	M10917M0171	Drain Pan	1	
	6033010023	Drain Pan		1
	M10917M0515	Right Evaporator Tray	1	
41	M10917M0514	Left Evaporator Tray	1	
	M16113M0005	Divisor	1	
	M16113M0003	Divisor		1



# 12 WARRANTY

## **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@nordond.com](mailto:servicerequest@nordond.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.

**Condensor 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](mailto:SERVICEREQUEST@NORDON.COM)**





Toll-Free 1-866-327-4159

[www.micromatic.com](http://www.micromatic.com)