





Bottle refrigerator

Content

Model type	3
Explanation symbols	4
General information	4
Manufacturer's responsibility	5
General safety instructions and warnings	6
1. Standards and directives	8
2. Rating plate	8
3. Unpacking, installing and connecting	9
4 . Temperature control	11
5. Temperature regulator	11
5.1. Mechanical thermostat	12
5.2. Eliwell electronic temperature controller	13
5.3. Danfoss electronic temperature controller	14
5.4. Elitech electronic temperature controller	15
5.5. Carel electronic temperature controller	17
6 . Loading	18
8. Maintenance, defrosting and cleaning	18
7. Service	19
9. Storage	21
10. Disposal	21
11. Possible breakdowns and their elimination	21

Model type

Model	External	Volume*,	Nominal load per	Net
	dimensions, mm	1	shelf, kg	weight
	HxWxD			, kg
"Ice Stream" Dragon	1870x420x470	181	12	65
"Ice Stream" Virgo	2000x395x485	185	12	72
"Ice Stream" Pearl	2000x465x485	196	14	78
"Ice Stream" SLine	1980x595x590	325	28	90
"Ice Stream"	2073x590x590	325	28	90
SmartCool 350				
"Ice Stream" Falcon	2075x590x590	392	28	105
"Ice Stream" Dynamic	2145x680x710	527	40	123
"Ice Stream" Leader	2155x765x820	725	70	170
"Ice Stream" Medium	2140x680x680	491	39	115
"Ice Stream" Force	2130x455x670	345	20	90
"Ice Stream" Prime	2155x750x820	725	70	165
"Ice Stream" Omega	2145x835x793	820	68	175
"Ice Stream" Vega	2145x835x795	747	70	160
"Ice Stream" Ideal	2195x905x685	787	72	132
Large				
"Ice Stream" Large	2145x1170x670	827	40	205
"Ice Stream" Active	2265x1170x670	953	40	215
Large				
"Ice Stream" Super	2055x1300x785	1089	50	220
Large				
"Ice Stream" Extra	2170x1300x785	1222	56	245
Large				
"Ice Stream" Large	2145x1170x670	827	40	215
Lean				
*The total volume of the	cabinet is indicated			

Explanation symbols

Safety instructions and warnings are marked in this manual with symbols and signal words

Symbol	Explanation
↑ WARNING	Danger of medium degree. Can result in serious injury or death
Attention	A hazard with a low degree of risk
Notification	Individual information or general important information to avoid property damage
Electric voltag	e Risk of electric shock
Flammable substances	Substances ignite from slight heating, a small source of fire
Separate collection of electrical and electronic	Special disposal - it is not allowed to be thrown out together with the rest of the waste, special conditions are required for recycling.
equipment	

General information

This operating manual is part of the equipment and ensures safe and efficient operation.

Carefully read this instruction manual before using the equipment, and pass it on to other persons who are entrusted with the operation and maintenance of this equipment.

Make sure that the manual is read and understood by the people involved in the operation and maintenance of the equipment.

Make sure that the operating instructions are available and in an accessible place.

Only trained personnel may operate and clean the equipment. Only a qualified technician authorized by the manufacturer may carry out maintenance and repairs.

Manufacturer's responsibility

All information in this manual was compiled taking into account current standards and legal norms, as well as empirical values of the manufacturer. The manufacturer is not responsible for damage to people or property (equipment, goods, etc.) resulting from:

- Failure to comply with the instructions and safety rules contained therein
- Improper use
- Engagement of untrained operational and service personnel
- Unauthorized conversion and technical changes by the customer himself
- Use of spare parts not approved by the manufacturer

<u>UBC Group</u> <u>www.beer-co.com</u>

- Malfunction of the power supply or electrical safety devices Failure to comply with the above points may also void the warranty.

The manufacturer reserves the right to make technical changes to optimize and improve the efficiency of the equipment.

General safety instructions and warnings



WARNING

- Never connect damaged equipment to the mains. In this case, immediately contact the manufacturer's service department.
 Otherwise, there is a risk of electric shock or refrigerant leakage.
- Do not use multiple outlet blocks or extension cords. Thermal overload occurs, creating a risk of smoldering/burning and electric shock.
- Do not under any circumstances remove the protective devices or covers attached to the device by the manufacturer. There is a risk of injury from moving parts or voltage.
- Do not make technical changes to the equipment. Otherwise, there is a risk of injury or electric shock.
- Damaged network cables can only be replaced by an authorized service technician. Otherwise, there is a risk of electric shock.
- Before starting work with the electrical system and the cooling system, it is necessary to disconnect the cable from the equipment network. Otherwise, there is a risk of electric shock.



• The equipment can be transported, stored and used only in a vertical position, standing on the rollers or legs intended for this purpose.

- Inspect the equipment for shipping damage and test it for functionality immediately after delivery. If you find any defects, contact the manufacturer's service department immediately.
- The equipment must be operated in the climate class indicated on the nameplate (Fig. 1). Operation above the values indicated in the climate class will lead to a decrease in energy efficiency and productivity.
- Do not expose the equipment to direct sunlight or high-temperature radiators.
- For the correct operation of the equipment, the ambient temperature should not be lower than +16°C and not exceed the temperature indicated on the nameplate (Fig. 1) of the climate class for which the equipment is intended.

Examples of climate classes

Climate class	Temperature, °C	Relative humidity, %
CC1	25.0	60
CC2	32.2	65
CC3	40.6	75

- The equipment works immediately after connecting to the electrical network. Any other use is considered inappropriate.
- The equipment is intended only for storing frozen products.
- In the event of a power outage, the stored goods must be checked by a responsible person.
- The door can be opened for a short time only to load and unload the product. After that, they need to be completely closed again.

1. Standards and directives

Product responds position following directives:

- Directive on machines, mechanisms and machine equipment 2006/42 / EU;
- Electromagnetic Directive compatibility 2014 / 30EU;
- o Directive on low voltage equipment 2014 / 35EU.

Output products at the enterprise is carried out in an integrated management system in accordance with the requirements standards

ISO 9001:2015;

ISO 1400:2015;

ISO 45001:2018, IDT.

Standards used in the design and manufacture of products:

EN 1690 2:2016

2. Rating plate

When working with the equipment, it is necessary to observe the information on the sign . This is a sticker on the back of the equipment that contains important technical data.



Fig. 1. rating plate

- 1. Showcase name;
- 2. Voltage (V);
- 3. Frequency (Hz);
- 4. Protection class:
- 5. Maximum used power (W);
- 6. Climatic class of the showcase;
- 7. Net weight of the showcase (kg);
- 8. Refrigerant mass (g)
- 9. Refrigerant type;
- 10. Temperature class inside the showcase;
- 11. Inventory number;
- 12. Degree of protection;
- 13. Date of manufacture;
- 14. The serial number;
- 15. Country of manufacture and certification marks
- 16. Product conformity conditions;

3. Unpacking, installing and connecting

Before and during the unpacking of the equipment, it is necessary to conduct a visual inspection to detect possible damage during transportation. Pay attention to loose parts, dents, scratches, etc. If any damage is detected, it is necessary to notify the service department before putting it into operation.

When installed, pay attention to the following points:

- Make sure that the equipment is installed stably and vertically.
- The ventilation holes (grid) of the equipment must be clean. Install the equipment in a well-ventilated area.

• When installing the equipment, observe minimum distances of at least 100 mm from walls and other equipment.

- Avoid drafts and excessive heat radiation at the installation site. Do not place the equipment near radiators, heaters, under air conditioners and ventilation ducts (inflow of warm air when opening the door will increase the temperature of the product).
- Adjust the legs. After installation, lock the rollers (Fig. 2).





Fig. 2. Legs and a roller with a brake



Attention



Damaged equipment can cause a short circuit. Never plug in damaged equipment.

The minimum temperature of the equipment must be at least +16°C before commissioning.

The first connection of the equipment should be carried out no earlier than 1 hour after its installation.

4. Temperature control

The display of the electronic temperature controller shows the internal temperature in equipment that is not directly related to the temperature of the product.

In the case of equipment without temperature indication, it is recommended to place the thermometer on the top layer of the product, but please note that it does not show the temperature of the product, but a slightly higher temperature.

Refrigerators are designed only for "+" (plus temperatures).

Depending on the field of application (purpose), different temperature classes are available.

Examples of temperature classes

Class	Minimum/maximum product	Average product
	temperature, °C	temperature, °C
K 1	0.0+7.0	3.5
K 2	-1.0+6.0	2.5
K 3	-3.5+1.0	-1.0
K 4	+1.0+9.0	+5.0

5. Temperature regulator

The display temperature is set at the factory to maintain the temperature class/mode of the product specified by the manufacturer.

To ensure optimal storage temperature, it is recommended to save the settings.

A change in the temperature regime can lead to spoilage of the product.

5.1. Mechanical thermostat

The temperature regulator (thermostat) is located inside the cabinet on the ventilation grill (Fig. 3).



Fig. 3. Location of the thermostat inside the ventilation grill.

Thermostat settings:

Level 1: Less cold mode

Level 4: Factory settings (depends on the customer)

Level 7: The coldest mode

To set the desired temperature, turn the thermostat (plastic handle).

• along the time arrow of decreasing temperatures

• against a temporary increase in temperature

5.2. Eliwell electronic temperature controller

controller is placed on the front panel or inside the cabinet. Control elements are buttons (Fig. 4), which are programmed as follows:



Fig. 4. Indication and control elements of the controller Eliwell.

Control	element	Functions
		Increase variable value
	Above	Scrolling through menu items
		Decrement the variable value
	down	Scrolling through menu items
(Return to the previous menu level
	Entrance	Confirm the new value
		Long-term hold (5 sec .)
		Starting and exiting Standby mode
937		Display of accidents
3	Input	Opening the main menu
		Long-term hold (5 sec .)
		Opening the programming menu
		Command confirmation

Press the "Enter" button to display the set value.

Changing the set value:

- 1. Press the "Enter" button. The inscription " Set " will appear on the display .
- 2. Press "Enter" again, the display will show the set temperature.
- 3. Use the "Up"/"Down" keys to change the set value.
- 4. Press the "Enter" button to confirm the changes.

5.3. Danfoss electronic temperature controller



Fig. 5. Control elements of the Danfoss controller ERC 112.

Control elements are buttons programmed as follows:

Button	Function
	Short-term pressing: Increasing the set temperature (settings) Long press: defrost mode switch
•	Short-term press : Decrease the set temperature (settings) Long press: defrost mode switch

БСО	Short-term pressing : not used; Long press: Enter the information menu
Ÿ	Short-term push: light switch (option) Long press: on/off

Changing the set temperature (setting):

- 1. The display shows the current temperature in the middle
- 2. Press " Up /Down" to access the set temperature (settings)
- 3. Press " Up /Down" to change the set temperature (settings) After 30 sec. the display will automatically return to the current temperature.

5.4. Elitech electronic temperature controller



Fig. 6. Control elements of the Elitech controller

Control elements (Fig. 6)

Symbol	Function	Action
	Changing the set temperature	Press and release
Set	Entering the administrator menu	Hold for 5s
	Entering the command	Click
	confirmation menu	
A	Increase in values	Click
	Flipping through menu items	Click
•	Reduction of values	Click
	Flipping through menu items	Click
46	Exit the menu	Click
**	Turning on defrosting	Hold for 3s

Changing the temperature regime:

- 1. Press and release "Set " to enter the user menu, the "set "indicator will light up and "SEt" will be displayed
- 2. Press the "Set "key to display the current value of the set temperature
- 3. Press the \triangle/∇ key to change the "SEt" value

5.5. Carel electronic temperature controller



Fig. 7. Control elements of the Carel controller

Control elements

Symbol	Function	Action
A (h)	On/Off	Press and hold for
0		5 seconds
	Flipping through the menu options	Press
	Increasing sizes	
31%	Turning on the defrost function	Press and hold for
₽ 88.		5 seconds
	Scrolling through menu options	Press
	Decrease values	
-20	Changing the set temperature	Press 3s
.	Confirmation of changes	Press
	Access to the options menu	Press and hold for
		5 seconds

Changing the temperature regime:

- 1. Click "Set" and hold for 3 seconds. The display will show the set temperature.
- 2. Use the "Up"/"Down" arrows to change the value you need.

- 3. Click "Set " to confirm the changes.
- 4. To exit the menu without saving the changed values, do not press any button for 60 seconds.

6. Loading

Install shelves (Fig. 8) depending on the height of the product to be loaded (bottles, cans, etc.).



Fig. 8. Installation of shelf brackets.

Load the product into the refrigerator. It is recommended to load the cabinet at night so that the product is cooled in the morning.

It is recommended to store the product being loaded in a cool place so that it takes less time to cool down when loading.

8. Maintenance, defrosting and cleaning

The refrigerator defrosts automatically.

vacuumed once a year . If the refrigerating cabinet is located in a dusty and/or greasy environment, it is recommended to regularly clean the refrigerating unit.

7. Service

It is recommended to clean the condenser at least once a month. To clean the condenser, it is necessary to dismantle the grilles (see Fig. 4) to gain access to the engine room.

Remove dirt (dust, fluff, etc.) from the surface of the condenser and install the grids back.

• If the recommendation is not followed, in the event of a breakdown, the manufacturer is not responsible.

Cleaning process:

- 1. Move the product to a refrigerator with the appropriate temperature regime.
- 2. Disconnect the power cable.
- 3. Open the lid for better defrosting.
- 4. Take out baskets or partitions.
- 5. Remove the melted water.
- 6. Remove any remaining product that has been stored.
- 7. Wash the equipment using the manufacturer's recommended detergents and equipment.
- 8. Wipe the device dry.
- 9. Put back the baskets or partitions.
- 10. Connect the power cable to the electrical network.

- 11. Wait for the required temperature to store the product.
- 12. The product can be stored again.

We recommend using detergents:

Detergent	Cleaning area	
Clean water	External and internal surfaces of	
	the equipment.	
	External and internal glass surfaces	
Detergents (eg soap and water) in	External and internal surfaces of	
case of heavy contamination	the equipment.	
	External glass surfaces	
Windscreen wiper	External glass surfaces	

When cleaning, use the following inventory:

Cleaning supplies	Cleaning area
Wet soft cotton fabric	External and internal surfaces of
	the equipment.
	External and internal glass surfaces
A damp absorbent cloth or sponge	External and internal surfaces of
	the equipment.
	External and internal glass surfaces
For c	lrying
Wet soft cotton fabric	External and internal surfaces of
	the equipment.
	External and internal glass surfaces

9. Storage

If you take the equipment out of operation for a long period of time, you must:

- 1. Take out all the goods.
- 2. Disconnect the power cable.
- 3. Open the door and allow the equipment to warm up to ambient temperature. Clean the equipment.
- 4. Open the door (about 2-4 cm). Ventilation prevents the formation of odors and spores inside.

10. Disposal

Improper disposal harms the environment.

Pay attention to the safe disposal of refrigerant, insulating foam (polyurethane foam), compressor oil, power supply unit.

Dispose of the equipment properly in accordance with applicable national disposal regulations and the regulations of your local disposal partner.

Devices cannot be disposed of together with household waste.

11. Possible breakdowns and their elimination

If the refrigerator is not working properly or has broken down, check the following before calling for service.

Problem	Possible reasons	Elimination
The wardrobe does not	The power cord is not	Connect the cord to the
work	connected	network
	There is no power in the	Check the voltage in the
	outlet	electrical network
The cabinet does not	The cabinet was loaded with	It is recommended to load
cool	a warm product. Please note	the cabinet before closing or
	that warm products take	at night
	some time to cool down	
	The cabinet is loaded in such	Unload the top row of
	a way that air circulation in	product on the top shelf.
	the volume is blocked	
	The door does not close	Contact the service
	tightly	department for repair work
	The cooling system is not	Contact the service
	sealed	department
The refrigerator makes	Loud metallic noise	Contact the service
noise		department
	Crooked floor	Level the cabinet by
		adjusting the legs
Water on the floor	The condensate drain is	Unblock the drain hole
	clogged	
	The bathtub is leaking	Contact the service
	The outilities is louising	department
TD1 1' 1 ' 1	T 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
The lighting does not	Lighting button in position	Move the button to the "I"
work	"O"	position
	The LED line or the power	Contact the service
	supply has failed	department

Authorized service			
Poland: UBC Logistyka Sp. z o. o	Bosnia: NICROM COOLING DOO		
BYKOW, UL. GAJOWA 5	Milan Vrhovca 79, 79101		
55-095 MIRKOW	Prijedor, Republic of Srpska, BiH		
Wojtek Rytkowski	Dragan Tankosic		
tel.:+48717400076 / tel . com.:	tel . :+38752213213		
+48603227267	e - mail :		
e - mail : w.rytkowski@beer-co.com	dragan.tankosic@nicromcooling.com		
Czech:	Croatia, Slovenia: BEVERAGES		
THERMOTECHNIKA BOHEMIA sro	SERVIS DOO		
Komenského 951, 664 53 Újezd u Brna	Slavonska avenija 24/A, 10000, Zagreb,		
Phone: +420 544 229 478 • Fax: +420 544	Croatia		
e-mail: servis@tcbohemia.com	Endre Katona		
	tel . :+385914390830		
	e - mail : endre.katona@beverages.hr		
Slovakia: Chladservis KP, sro.	France: Interfroid services		
Bottova 347/16	143 Bd Pierre Lefaucheux - 72230 France		
953 01 Golden Moravce	Johann JOUANNEAU		
phone: +421 903 119 163	: 0243892926		
e - mail : info@chladserviskp.sk	e - mail :		
	Johann.jouanneau@interfroidservices.fr		
Hungary H- Villszer Szerviz Kft.	Germany: KTO GmbH		
Iroda / warehouse :	Alte Römerstraße 9, 56154 Boppard-		
1151 Bp. Székely Elek street 9,. P6	Buchholz		
warehouse	Simon Sass		
mobile: (+36) 30 475 9621	tel .: +49 06742804828		
e-mail:	e-mail: Simon.Sass@KTOGmbH.de		
hvillszerszerviz@hvillszerszerviz.hu			
website: www.hvillszerszerviz.hu			

Lithuania, Latvia :		
FINNRIGA FINLAND OY		
Ruosilantie 14 B209 00390 Helsinki		
info@finrnriga.com		
www.finnriga.com		
Aleksandras Starovoitovas		
+358 45 6345261		
Italy: UNIOR Srl.		
Via Collodi , 4/g		
40012 Calderara di Reno		
Bologna - Italy Luca Pancaldi		
tel . +39 051 6467027 (10 lines ra .)		
e - mail : <u>l.pancaldi@uniorservice.com</u>		
Romania: THERMOTECHNIKA		
CROWN COOL		
RO: str Toplița, nr. 155, Miercurea Ciuc		
Tel . No. 0040726308953		
Email service@tcromania.com		
Manufacturer address: LLC "GREEN COOL", st. Nemyrivske Shosse, 213, Vinnytsia,		

Vinnytsia region, Ukraine.