

# Mobile Bar

Depth: 690 mm incl. door

Models: MT1 / MT2 / MT3 / MT4



# Congratulations

## You made a good choice.

Thank you for buying this HOLLAND-Product. This cooling modul was made on the most modern production way. The full-foamed housing guarantees a low energie consumption.

This instruction shall give you some details for the assembly and the optimal use of your cooling counter.

In every case of irregularity please contact your authorised service technician.

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## 1. General instructions

► Thanks to the integrated, powerful, combined interior- and continuous-flow cooling system, a dispensing capacity of up to 70 l/h can be achieved immediately after tapping a warm keg.

► During the dispensing process, the cooling power is primarily used in the combination block to cool the beer. The temperature in the keg compartment is approx. 5 °C higher than the set temperature at the continuous cooler.

## Types with 2 lines

► At Mobile Bar with two lines, you have to close the the not used line for CO<sub>2</sub>.

### ATTENTION!

**Beer is a highly sensitiv food. You have to pay attention on purity and careful handling!**




► The following bottles for CO<sub>2</sub> can be used:

Capacity	Ø	Height
2 kg	114 mm	395 mm
6 kg	140 mm	680 mm
10 kg	204 mm	670 mm






## 2. Digital thermostat LAE

### AT1-5



### Setting the temperature

- 1 Press and hold  to display the setpoint value.
- 2 Press  or  for changing the temperature.
- 3 To escape wait 10 seconds.

### Keypad lock / unlock

- 1 Press and immediately release button  ⇒ **E** will be displayed.
- 2 Press  once ⇒ **LOC** will be displayed.
- 3 Press and hold . Press  or  till **YES** or **NO** will be displayed.

### ON and OFF

- 1 Press  for 3 seconds ⇒ **ON** will be displayed.
- 2 Press  for 3 seconds ⇒ **OFF** will be displayed.

## 3. Cleaning

- ▶ Remove the dispensing head from the barrel and the tap from the dispensing tower.
- ▶ Now clean the dispensing head with a brush and lukewarm water.
- ▶ To clean the tap you have to take him apart to remove rests of beer. You have to do this procedure daily!

### 3.1 Dispensing head and tap

- 1** Remove the dispensing head from the barrel and the tap from the dispensing tower.
- 2** Now clean the dispensing head with a brush and lukewarm water.
- 3** To clean the tap you have to take him apart to remove rests of beer. You have to do this procedure daily!

### 3.2 Cooling unit

**Please clean the cooling unit minimum after 8 weeks.**

- 1** Take the plug out of the socket.
- 2** Remove the covering grid on the right side of your Mobile Bar by removing the 4 screws.
- 3** Clean the rib block of the cooling unit by using a vacuum cleaner or a broom.

**4** Clean the machinery compartment with a wet cloth. Don't splash with a waterhose!

**5** Set in position the covering grid and plug in the Mobile Bar.

▶ For the cleaning of the inside of the housing don't take aggressive cleaners, only neutral, desinfective cleaners. Dry up the inside of the housing, to avoid an higher energy consumption as a result of frosting of the condenser.

▶ The door seals should be cleaned regularly with clear water. Once in a while you have to rub the seals with talcum powder.

▶ To avoid any pollution of the wastepipe of the drip tray, the waste pipe has to be cleaned after using with plenty of clear water. In case of pollution with beer mucus, please use a beer expectorant.

## 4. Energy saving

▶ Open the doors only as long as necessary.

▶ Check regular the seals of the doors.

▶ The regular cleaning of the cooling unit is important! In case of pollution the energy consumption will be much more higher and the destruction of the cooling unit could be resulted.

▶ High outside temperatures could result a higher energy consumption! Don't place your Mobile Bar beside a heater or at direct solar radiation.

## 5. Maintenance contract

- ▶ We recommend a maintenance contract with your cooling specialist.
- ▶ If you need any spare parts, please contact also your cooling specialist.

### ATTENTION!

**If the device is connected to other devices / systems that are already at the installation site, the customer / installer will take over the CE marking of the entire system.**

## 6. Important facts

- ▶ Mounting and connection of a dispensing system has to be made only by an expert, who will inform you about all facts on operating a dispensing system.
- ▶ We recommend for the installation of the water connections to contact a sanitary specialist.
- ▶ Pay attention on the right placement of the Mobile Bar. The ventilation of the housing must be served!
- ▶ Noise of the cooling machine are unavoidable.
- ▶ By a longer time if none using the Mobile Bar, take the plug out of the socket and open the doors for avoiding a stink.

## 7. Technical specifications

Type	1 line	2 lines
Compressor	full hermetically	
Evaporator	air cooled	
Voltage	230 V / 50 Hz	
Environmental temperature	max. +32 °C (at higher environmental temperatures, less power)	
Fuse	16 A	
Electrical consumption	2,2 A	2,7 A
Power consumption	350 W	440 W
Dispensing capacity	60 l/h ( $\Delta T = 10^\circ$ )	70 l/h ( $\Delta T = 10^\circ$ )
Cooling capacity (at $t_0 = 0^\circ\text{C}$ )	725 W	825 W
Refrigerant, filling capacity	R134a, 0,35 kg	

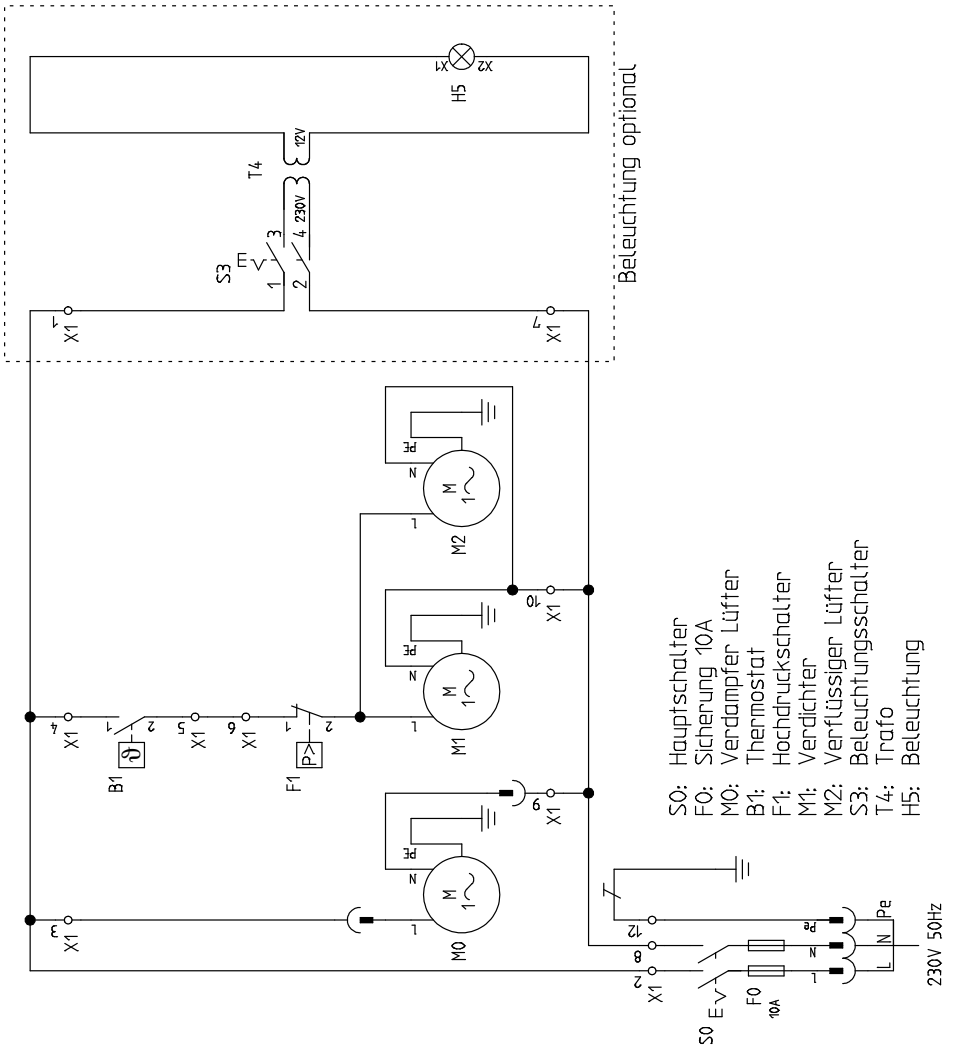
## 8. Troubleshooting

► At eventually delay, please check first by using the following list, if you have all, in these operating instruction noted facts payed attention. If it's not possible to repair the delay, please contact your authorised cooling specialist.

Fault	Possible cause	Find a remedy
Temperature display OFF	No voltage	Take the plug into the socket, control the fuse
	Main switch OFF	Turn ON the main switch
	Digital controller defect	Check the contacts on the controller (el. know-how is recommended!) Replace the controller (el. know-how is recommended!)
Temperature inside the cabinet is to high	The controller may be wrong adjusted	Modify the set point of the controller
	The evaporator is not ventilated sufficiently	Control and cleaning of the evaporator (take the plug out of the socket!)
	Door gaskets are leaking	Change the door gaskets
	Evaporator fan may be damaged	Change the fan (el. know-how is recommended!)
	The cooling unit is damaged	Repair by an authorised technician
	Doors or drawers are opened to long	Only open the doors as long as really necessary
	The icing of the evaporator is to much	Correction of spacings and time of the defrost mode (el. know-how is recommended!)
Temperature inside the cabinet is to low	The controller may be wrong adjusted	Modify the set point of the controller
Display shows „E1“	Fault on the thermometer probe	Check the contacts on the back of the controller (el. know-how is recommended!)
		Change the probe (el. know-how is recommended!)

► Dont try to repair the defect by yourself, if it's not possible by the list on the left side. Otherwise the defect will become bigger than before and it may be dangerous if there ist a defect on the electrical parts.

# 9. Wiring diagram



## 10. EG-Declaration of Conformity

(Directives 2004/108/EC + 2006/95/EC + 2006/42/EC)

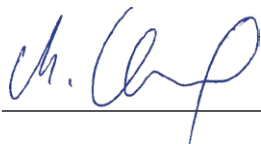
Herewith we declare that this machine corresponds to the basic EEC directives for security and health demands on the basis of its conception and model, as well as of the type that we brought in circulation.

**This declaration loses its validity in case of modification of the machinery to which we did not agree.**

Relevant EC Directives:	EC Machinery Directive EC Low Voltage Directive EC Directive for Electromagnetic Compatibility
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Applied harmonized standards:	EN 55014-1:2006+A1:2008 EN 55014-2:1997+A1:2001+A2:2008 EN 62233:2008 EN 61000-3-2:2006 EN 61000-3-3:1995+A1:2001+A2:2005 EN 60335-1:2002+A1:2004+A11:2004
Applied national standards and technical specifications:	Pressure Equipment Directive 97/23/EC 29.04.1997, VDE 0100, DIN 8975, UVV, VGB 20

Manufacturer:



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certificate  
no. **NV 17801**  
dated 11.01.2017



Translation In any case, the German original shall prevail.

## DGUV Test Certificate

Name and address of the holder of the certificate: (customer)	<b>K. &amp; M. Holland GmbH Kühlmöbel</b> Industriestraße 14 94327 Bogen-Furth Deutschland GERMANY
Product designation:	<b>mobile remote coolers</b>
Type:	1-4 wire room and continuous cooling with beverage tank, ready-to-use component group
Testing based on:	DIN 6650-5:2014/12 Dispense systems for draught beverages - Part 5: Safety, hygienic and application-technical requirements and testing of ready-for-use dispense systems for draught beverages, component assemblies and components
SK marking	<b>SK 350-002</b>
Further details:	The certificate refers to the conception of the product described in the associated test report.  The holder of the certificate is entitled to affix the DGUV Test mark with the additional specification "SK tested" shown overleaf.  Manufacturer: dto.

The type tested complies with the test basis specified above.  
The holder of the certificate is entitled to affix the DGUV Test-mark shown overleaf to the products complying with the type tested, including the specification given under the heading 'remarks'.  
The SK marking has to be affixed to the products complying with the type tested.

The present certificate including the right to affix the DGUV Test mark is valid until:

**10.01.2022**

Further provisions concerning the validity, the extension of the validity and other conditions are laid down in the Rules Procedure for Testing and Certification.

.....  
Signature (Zertifizierer)







**Your distributor**