



MOD: KBR/21D

Production code : RBGD2100D+PKBD1550D

03/2025

BAR

COLD LINE

Dear customer,

We would like to congratulate and thank you for choosing to purchase this equipment; we hope this is just the beginning of a fruitful and long-lasting partnership.

This manual contains all the necessary information for proper use, maintenance and installation of the equipment.

Therefore, we recommend that you read it carefully before using the appliance and store it properly for future reference.



Safety warnings

- This manual contains important information on the installation, use and maintenance of this equipment. Please read this manual carefully before carrying out any operation in order to protect your safety and prevent damaging the product.
- Store the manual with care for any further or future reference and pass it on if the equipment is sold.
- Installation and special maintenance must be performed by qualified personnel authorised by the Manufacturer and in compliance with the regulations in force in the country of use concerning systems and occupational safety.
- Before installing the equipment:
 - make sure that the installations comply with applicable regulations in the country of use;
 - always compare the system data with those of the appliance specified on the rating plate;
 - disconnect the equipment from any power or water supplies (if present).
- The rating plate provides important technical information, which is necessary when requesting maintenance or repairs on the equipment: it is therefore recommended not to remove, damage or modify it. Failure to comply with these regulations may result in damage and injury or death, renders the warranty null and void and relieves the company from any liability.
- Interventions, tampering or modifications that are not specifically authorised and which do not comply with the instructions given in this manual will invalidate the warranty.
- It is forbidden for people not involved in the installation to pass through or stop near the working area when assembling the equipment.
- The packing material is potentially dangerous and should be kept out of the reach of children or animals and properly disposed of according to local regulations.
- Dispose of packaging in accordance with the regulations in force in the country of use.
- The appliance can be used by children who are at least 8 years old and persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge required, provided they are supervised or after having received instructions concerning the safe use of the appliance and having understood the inherent risks. Cleaning and maintenance intended to be performed by the user must not be performed by children who are not supervised.
- This equipment can be used to distribute food and keep it hot (bain marie, tops, hot cupboards).
- Any other application does not conform to the specified use and is therefore considered hazardous.
- If the equipment does not work or if any functional or structural alterations are noticed, disconnect it from the power and water supplies (if present) and contact a service centre authorised by the Manufacturer without attempting to repair it yourself. Always ask for original spare parts.
- The manufacturer reserves the right to make changes to improve the equipment or the accessories at any time and without notice.
- Partial reproduction is forbidden without the consent of the Manufacturer.
- The measurements provided are indicative and not binding.
- The original language used is Italian: the manufacturer cannot be held liable for any translation/interpretation errors.

Presentation of the BAR KIT range

FEATURES OF THE RANGE

- Stainless steel worktop complete with a lowering around the entire perimeter (on request of the backsplash on the customer side).
- Sinks measuring 300 x 500 x 300 mm h which can be positioned to the right or left.
- Dip tray printed on the surface with removable perforated grids.
- Cabinet with the internal part and exterior made of stainless steel.
- External cladding in galvanised/aluminium sheet-metal (on request, stainless steel).
- Stainless steel skirting.
- Cells with rounded corners for easier cleaning.
- Simple drawer guides made of stainless steel.
- Doors closed with handle fitted with magnetic perimeter seal and key lock (optional).
- Drawers closed with vertical handle fitted with magnetic perimeter seal and key lock (optional).
- High-density polyurethane insulation, 50 mm thick, 40 kg/m³, CFC and HCFC free.
- Refrigerating system with ventilated system.
- Coolant gas: R455A.
- Temperature range +3°C ÷ +12°C.
- Electromechanical controls: main switch, digital thermostat to adjust the temperature with programmable defrosting.
- Door compartment with reinforced base for KEG-EURO or DIN 50L barrels.
- Water drain complete with siphon.

ACCESSORIES

- Key lock.
- Drawers (2 drawers 2/5+3/5, 2 drawers 1/2+1/2, 3 drawers 1/3+1/3+1/3)
- Right or left door
- Garbage hopper
- Intermediate stainless steel shelf
- Stainless steel customer side coating
- Stainless steel side coating
- Glass door
- Internal LED lighting

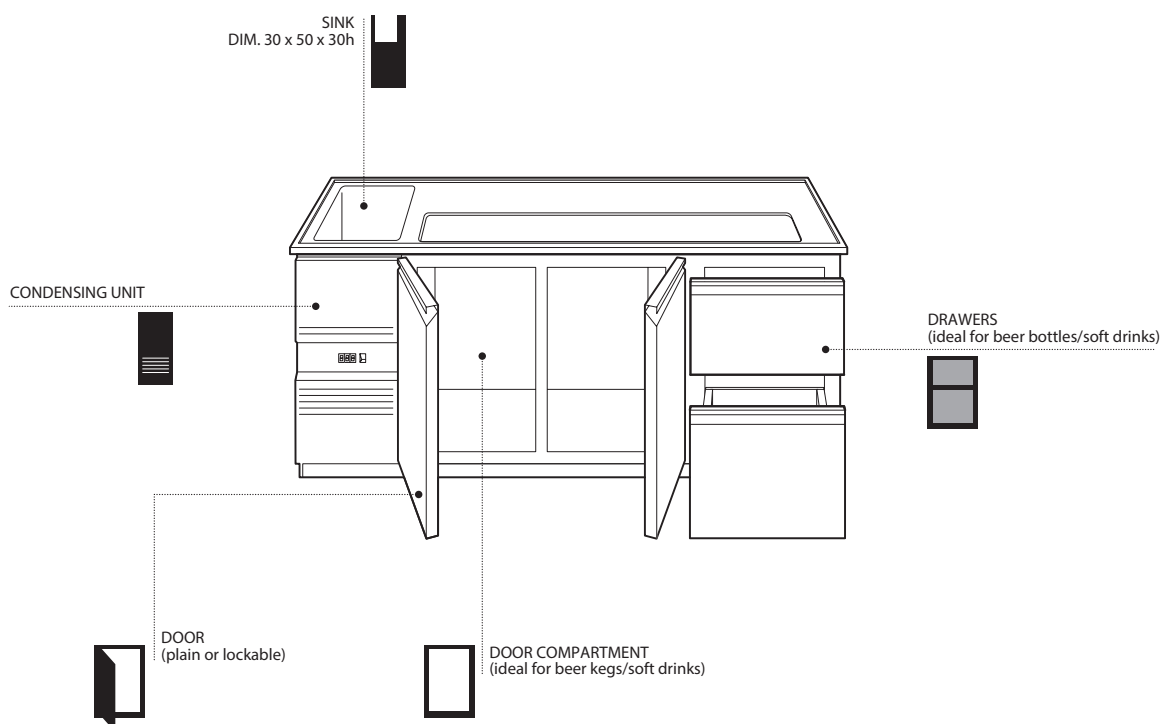


For more information contact the Manufacturer

TECHNICAL DATA

Power supply	230V 1N 50Hz (always refer to the data plate)
IP	refer to the data plate
Current consumption	refer to the data plate
Cooling capacity	refer to the data plate
Working temperature range	+3°C to +12°C
Evaporation temperature	-10°C
Working ambient temperature	+16°C min. +32°C max
Coolant type	refer to the data plate
Coolant quantity (g)	refer to the data plate
Climate class	4 (30°C, 55%R.H. - EN ISO 23953)
Maximum operating pressure (PS)	28 BAR

EXAMPLE OF COMPOSITION



Presentation of the UNDER COUNTER range

FEATURES OF THE RANGE

- Internal part and exterior made of AISI 304 stainless steel.
- External cladding in AISI 430 stainless steel/ galvanised/ aluminium sheet-metal.
- Cells with rounded corners for easier cleaning.
- Simple drawer guides made of stainless steel.
- Doors and drawers close with a magnetic perimeter seal.
- High-density polyurethane insulation, 50 mm thick, 40 kg/m³, CFC and HCFC free.
- Refrigeration system with ventilation and automation water-condensation evaporation.
- Refrigerated tub with insulated external coil.
- Coolant gas: R455A.
- Temperature range +3°C ÷ +12°C.
- Digital controls: main switch, temperature adjustment thermostat.

ACCESSORIES

- Key lock.
- Drawers (2 drawers 2/5+3/5, 2 drawers 1/2+1/2, 3 drawers 1/3+1/3+1/3)
- Right or left door
- Bottle stopper
- Tub for bottles
- Tub frame
- Garbage hopper

- Intermediate stainless steel shelf
- Shutter for doors without central upright
- Worktops
- Glass door
- Internal LED lighting

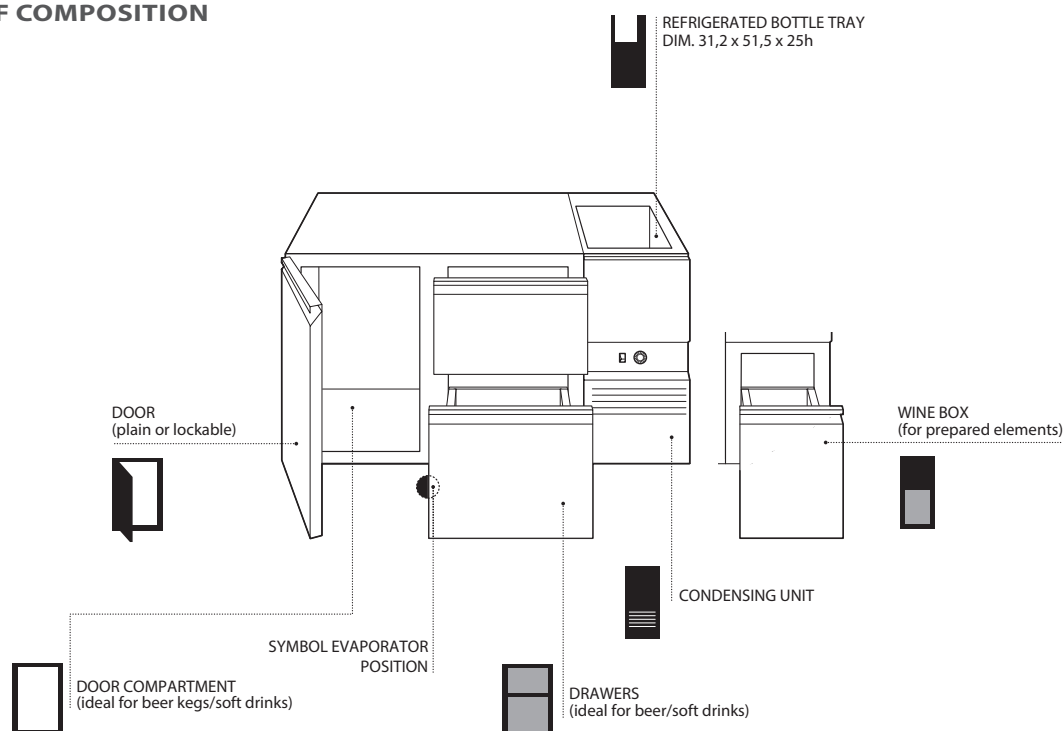


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EXAMPLE OF COMPOSITION



1 Checking the integrity of the equipment

After unpacking the equipment, check it is intact by making sure it was not damaged during transport.

If damaged:

- take note of the equipment data found on the rating plate (**Fig. 1**);
- prepare photographic documentation of the damage;
- promptly inform the carrier/manufacturer.

2 Transporting to the installation area

Use personal protection when transporting the equipment to the place of installation: a forklift must be used for the handling operations (**Fig. 2**).

3 Characteristics of the positioning area

The positioning area must (**Fig. 3**):

- have good ventilation and not be exposed to the elements;
- have a temperature range of +16° to +32°C;
- have maximum humidity of 60%;
- have flooring that has no roughness, is level and can support the weight of the equipment when full;
- comply with the regulations in force in terms of safety at work and the systems;
- be dedicated to food preparation.



The equipment must be installed with easy access to the electrical and water (if present) connections.



Do not place the equipment close to materials or containers made of flammable material (e.g. dividing walls, gas cylinders, etc.) due to the risk of fire. It is advisable to coat any walls with thermal material is not flammable.

4 Positioning

PEELING

Remove the protective film (**Fig. 4**): clean any glue residue with soapy water without using tools that could ruin the surfaces or abrasive detergents or acids.



Fig. 4

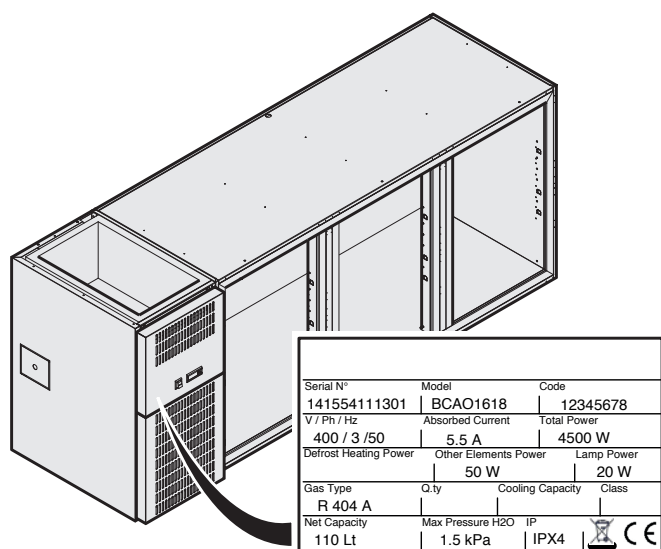


Fig. 1



If during transport, the equipment has been laid on its side or kept at a temperature below 10°C, wait at least 4 hours before switching it on.

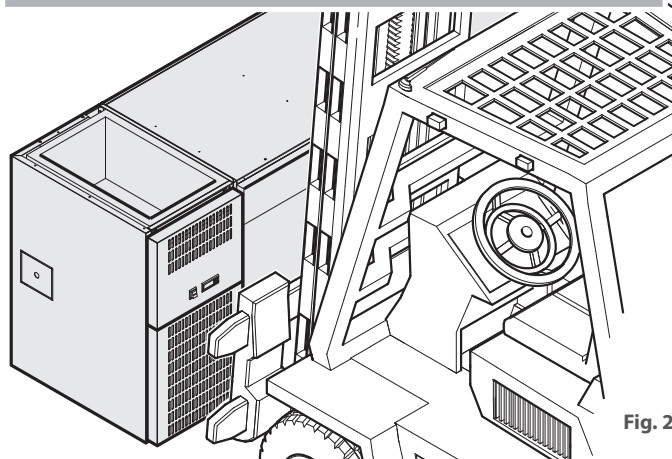


Fig. 2

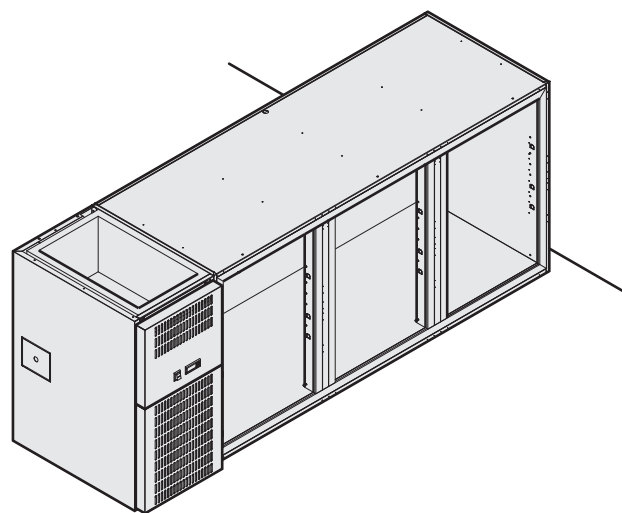


Fig. 3

ASSEMBLING DRAWERS AND DOORS

Assemble doors and any drawers by following the instructions in Fig. 4.



The evaporator is found in the back part of the equipment: do not drill this so as to prevent damaging the cooling circuit!

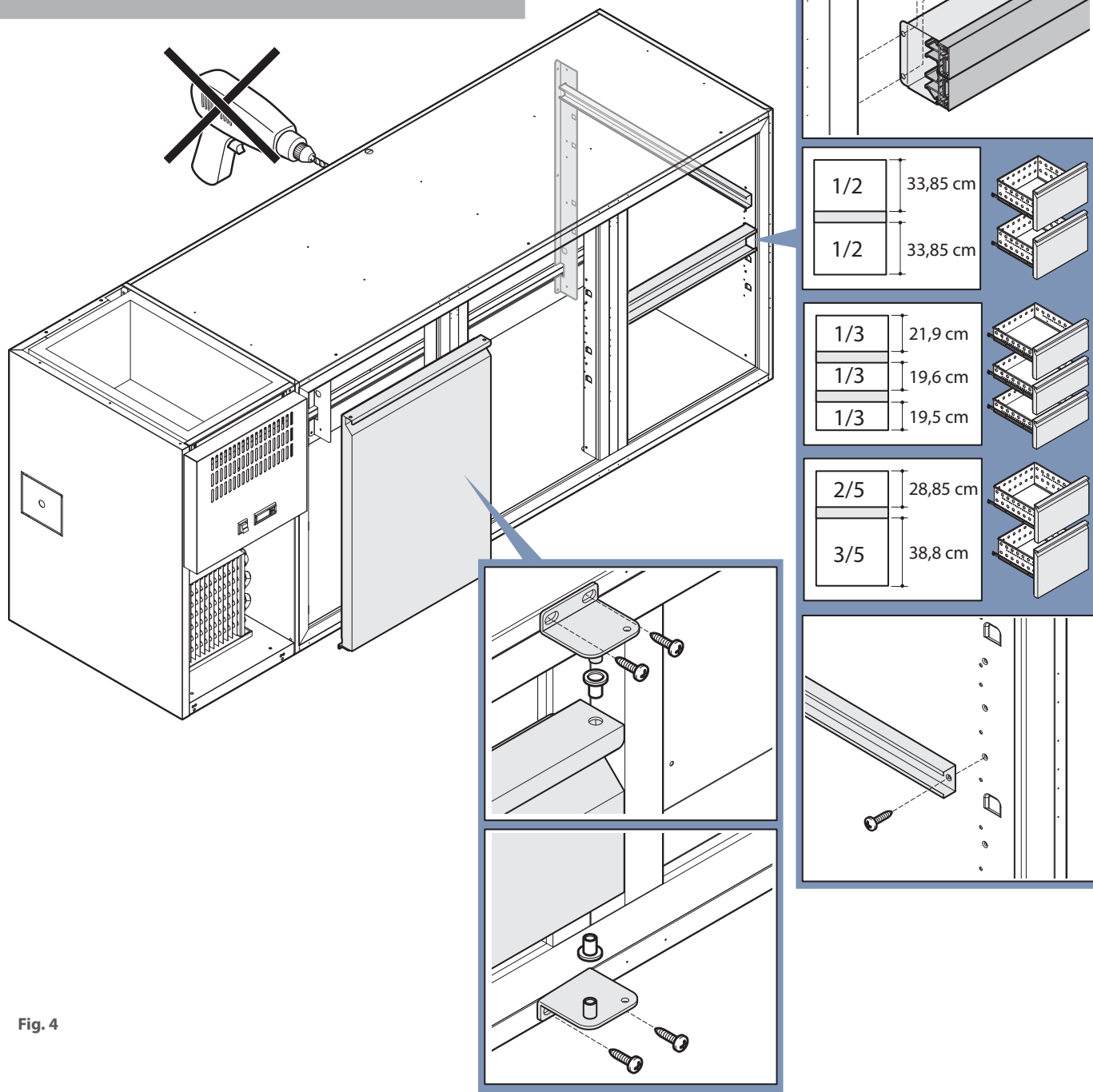
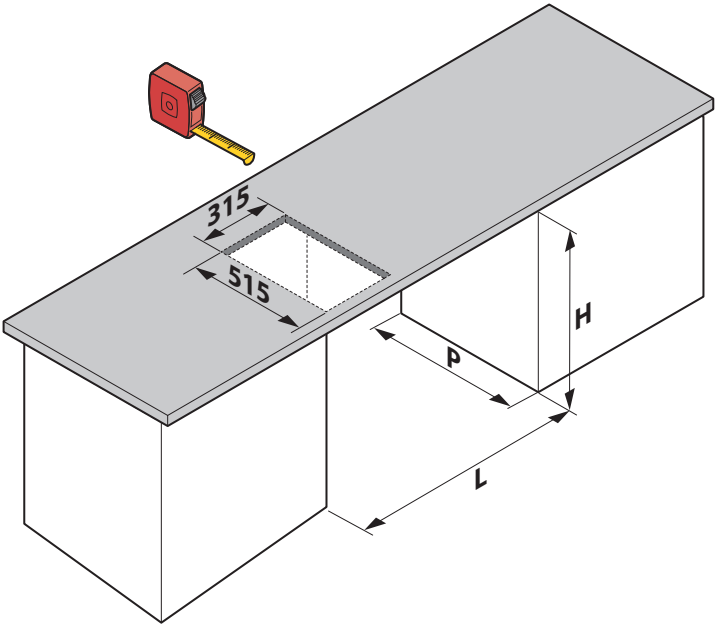


Fig. 4

INSERTING THE UNDER TOP (ONLY FOR BAR UNDER COUNTER PARTS)

Insert the under counter part under the intended tops after having verified that the built-in measurements are correct (Fig. 5).



	990x680x850 (LxPxH)		580x680x850 (LxPxH)		730x680x850 (LxPxH)
	1570x680x850 (LxPxH)		1160x680x850 (LxPxH)		1310x680x850 (LxPxH)
	2150x680x850 (LxPxH)		1740x680x850 (LxPxH)		1890x680x850 (LxPxH)
	2730x680x850 (LxPxH)		2320x680x850 (LxPxH)		2470x680x850 (LxPxH)

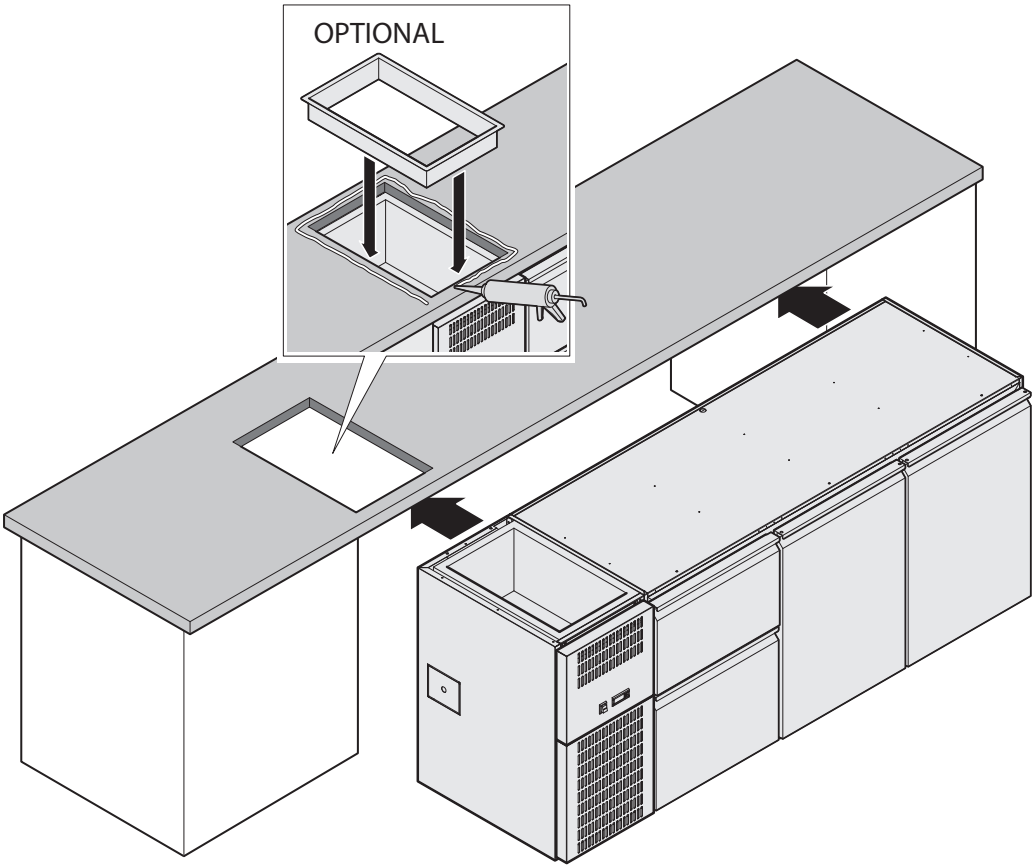


Fig. 5

LEVELLING

The bar kit and under counter equipment must be levelled; if assembled on feet, actuate these for perfect levelling (**Fig. 6**).

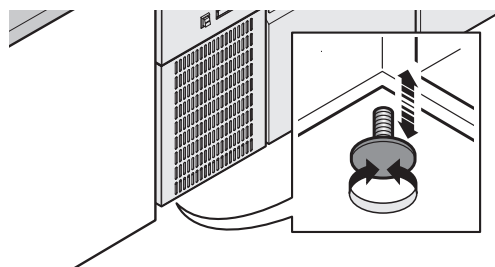


Fig. 6

5 Drain connection

The parts must be connected to a drain:

- with a 3/4" fitting;
- preferably a siphon type or with heat resistant piping (>90°C) and with a minimum gradient of 4%;
- of constant diameter along the entire length.

If you do not use a siphon, an air gap (clearance) of at least 4 cm must be left between the drain pipe and the evacuation area (grate or another receiving tube). Compliance with this regulation guarantees that potentially harmful bacteria CANNOT rise through the drain pipe and contaminate the food.

If the equipment has multiple drains (e.g. sink drain, drainer, cooling tank), they must be connected and channelled to a siphon.

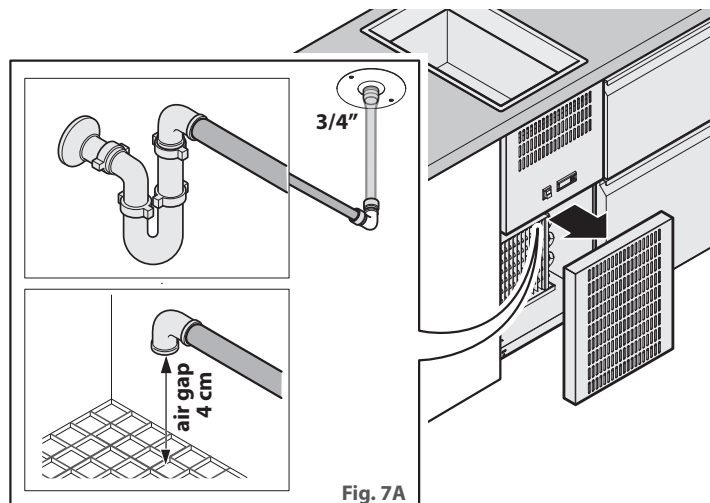


Fig. 7A

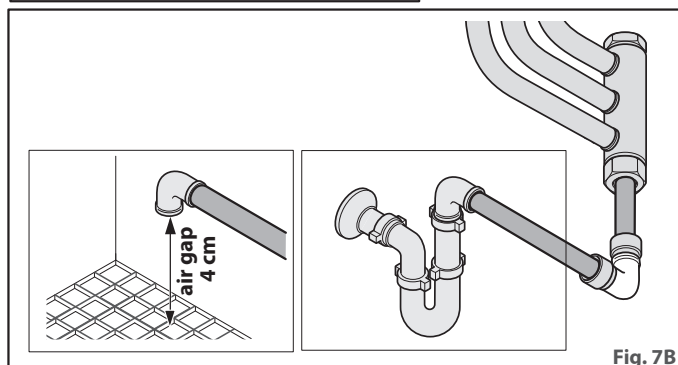


Fig. 7B

6 Coolant connection (only for set-up mod.)

Implement the connections shown in (**Fig. 8**) complying with the instructions provided concerning the diameters of the pipes.

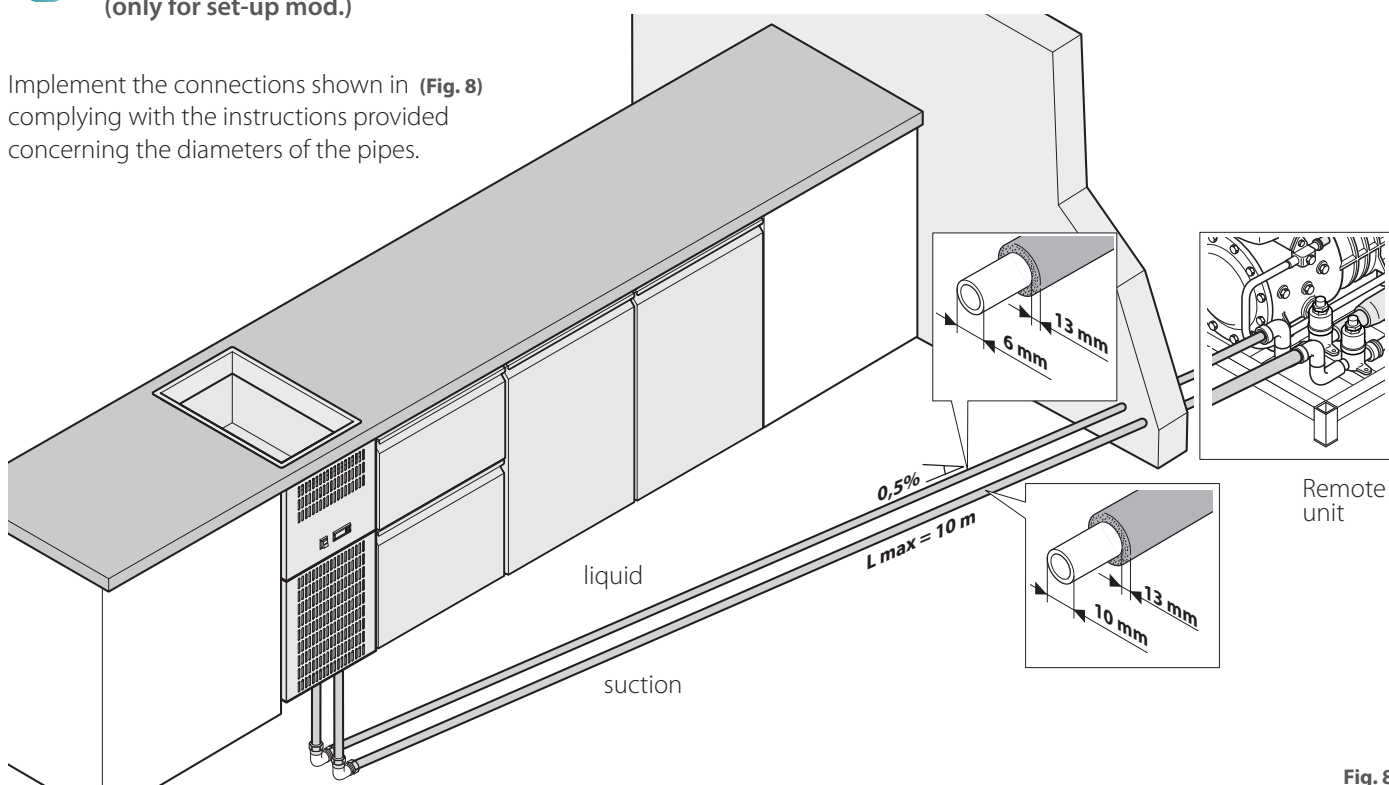


Fig. 8

7 Electrical connections



Before proceeding with the electrical connection:

- carefully read the safety warnings in the first pages of this manual;

- always compare the system data with those of the equipment specified on the rating plate.



The connection to the mains must comply with the regulations in force in the country where the equipment is installed and must be implemented by qualified personnel, authorised by the Manufacturer. Failure to comply with these regulations may cause damage and injuries, renders the warranty null and void and relieves the Manufacturer from any liability.



When several appliances are in the same environment, it is mandatory to set up an equipotential connection using the appropriate

terminal marked with

This terminal allows a yellow/green cable with a section of 2.5 to 10 mm² to be connected. The efficiency of the equipotential system must be adequately verified in accordance with the regulation in force (Fig. 9).



The appliance must be connected directly to the power supply and must be fitted with an upstream switch that is easily accessed and installed to the system in accordance with the regulations in force in the country where the equipment is installed. This switch must have a contact separation in all poles so as to guarantee complete disconnection under overvoltage category III. It is mandatory to have a proper earth connection and the earth wire must not be interrupted by the protective switch for whatever reason.

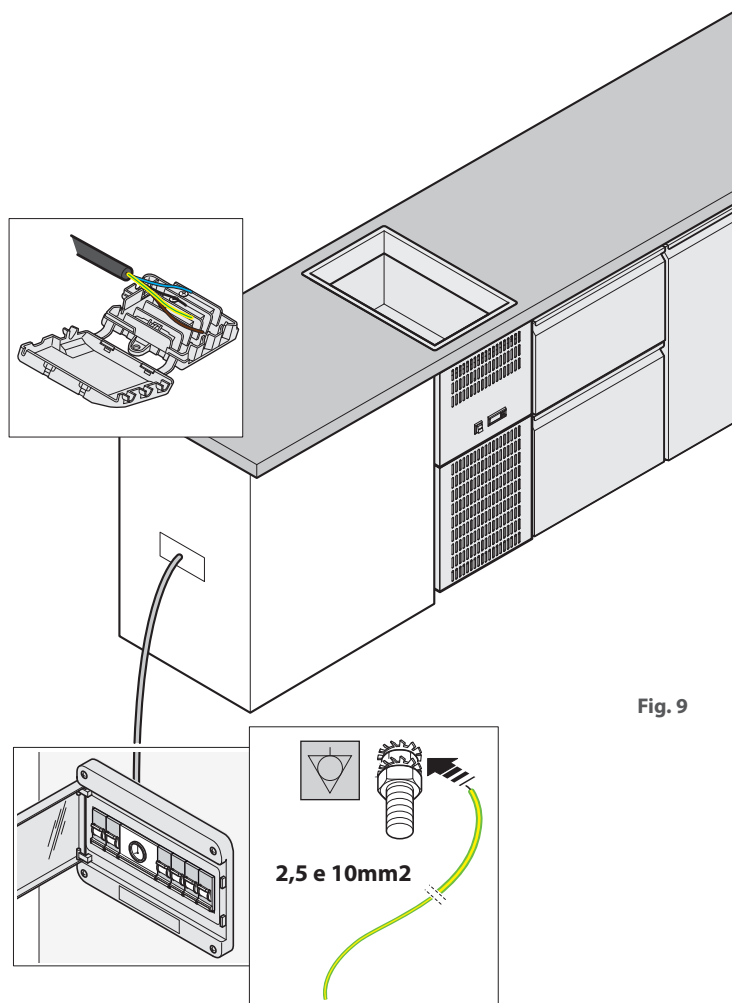


Fig. 9

8 Use



This equipment can only be used to keep drinks and drums of beer/drinks cold.

USING THE EQUIPMENT

When first used, clean the equipment thoroughly as described in chapter on page 36.

- 1 Turn the main switch of the mains on and the equipment by pressing the ON/OFF switch.
- 2 Use the control panel to set the desired temperature (range from +3°C to +12°C).



Refer to the chapter on the control panel on page 34



Improper use:

The refrigerator is NOT designed to cool drinks quickly.

The refrigerator should NOT be filled with products that have a temperature significantly higher than the set internal temperature.

Only pre-chilled products can be placed in the refrigerator

If the refrigerator is:

- empty, it may take up to an hour after switching on to reach the desired temperature.
- filled, this process may take up to 24 hours.

The time to reach the desired temperature also depends on the environmental conditions, the quantity of products inserted and their temperature.

Loading many products and/or products that are too hot may cause them to take much longer to reach the set temperature.

DEFROSTING ("FIG. 11")

Defrosting is cyclical and automatic.

If you want to defrost manually, press the  key for at least two seconds to start the defrost cycle.

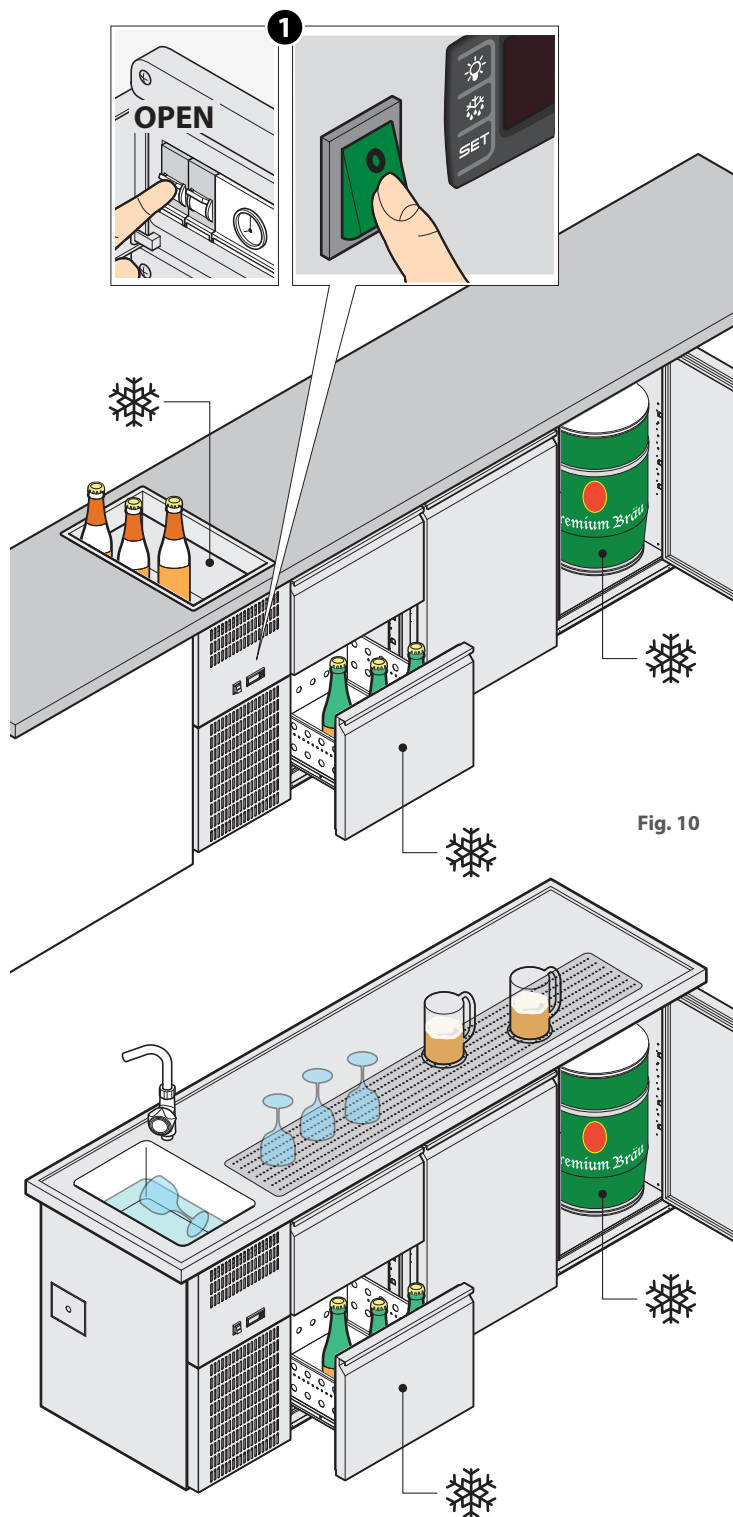


Fig. 10



Fig. 11

END OF THE WORK DAY (Fig. 13)

At the end of the work day:

- turn off the ON/OFF switch;
- turn the main switch of the system off;

The drain holes lets the ice residue possibly formed in the tub/ on the top be drained.

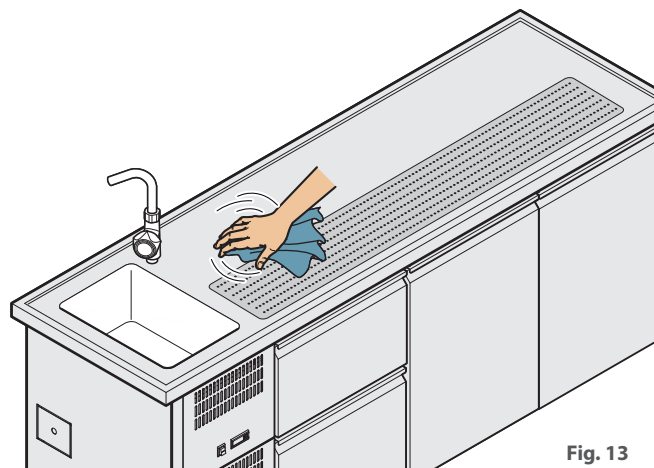
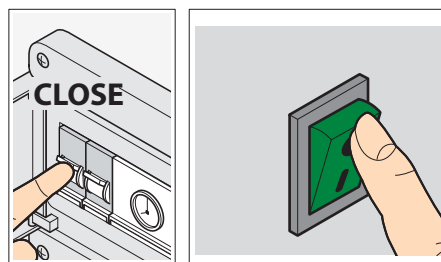
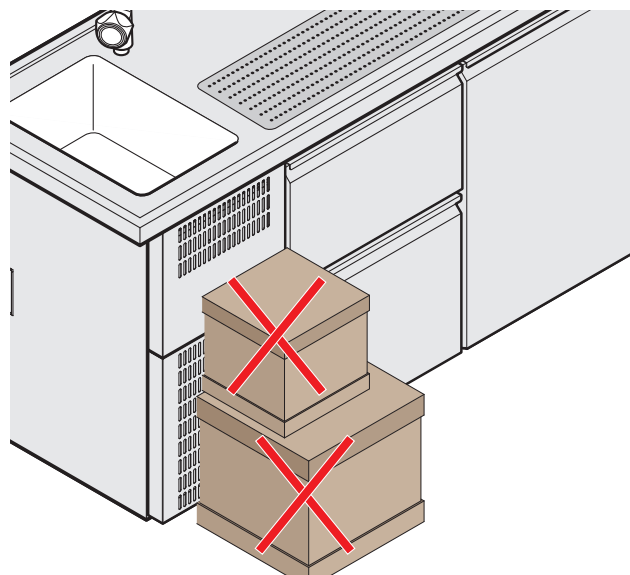
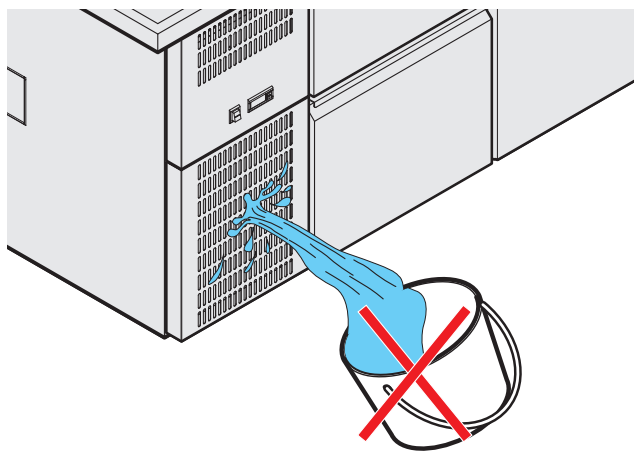


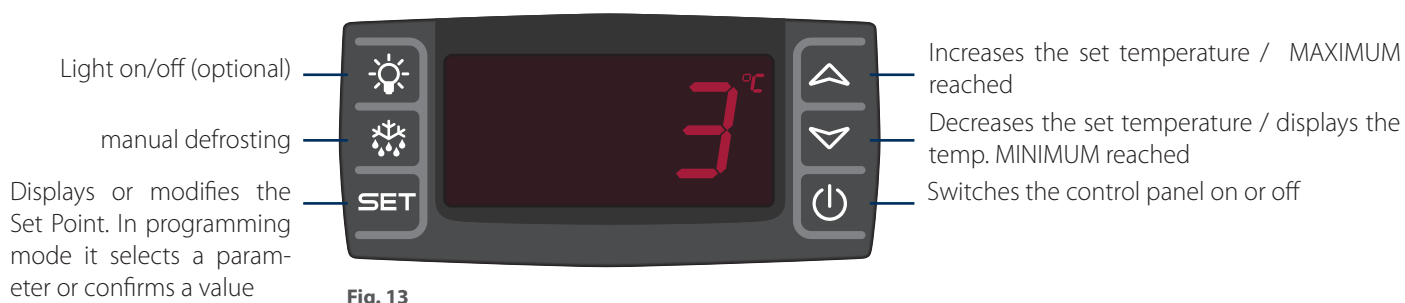
Fig. 13



PAY ATTENTION TO...

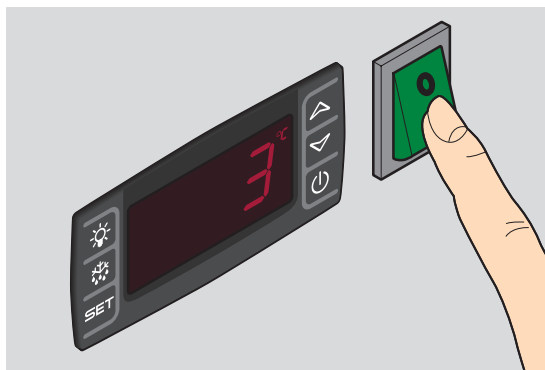


Control panel



Control panel operation

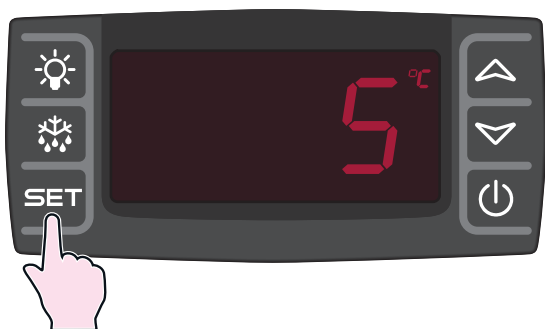
SWITCHING THE EQUIPMENT ON



Turn the main switch of the mains on.
Press the ON/OFF switch to turn the equipment on.
The control panel automatically switches on and starts a quick test during which the LEDs flash for a few seconds.

The equipment can now be operated.

DISPLAY THE DEFAULT TEMPERATURE



Display the set default temperature (static -5°C for tops and cooling tubs, +5°C for tops and ventilated displays) by pressing and releasing the **SET** button.

View the actual temperature again by pressing the **SET** button again or wait 5 seconds.

DISPLAY THE MINIMUM TEMPERATURE REACHED



1 Press and release the  button and **LO** will appear and then the MINIMUM temperature reached.

To return viewing the actual temperature, press the  button again or wait 5 seconds.

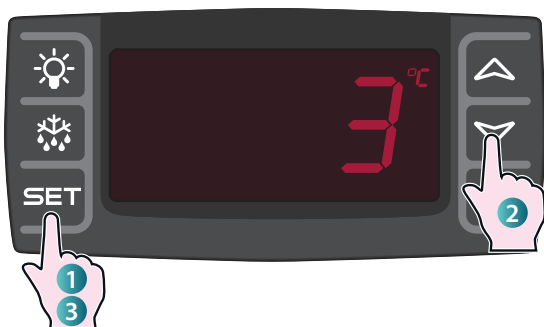
DISPLAY THE MAXIMUM TEMPERATURE REACHED



1 Press and release the  button and **HI** will appear and then the MAXIMUM temperature reached.

Return to the actual temperature being displayed by pressing the  button again or wait 5 seconds.

TEMPERATURE SETTING



1 Keep the  button pressed for 3 seconds: the default temperature will be displayed and the C° or F LEDs will flash.

2 Press the  button to increase this value or the  button to decrease it (range from +2°C to +8°C).

3 Save the value entered and exit the programming mode by pressing the  button again or wait 15 seconds.

MANUAL DEFROST



Press the  button for at least 2 seconds to start the defrosting cycle.

LOCK/RELEASE THE KEYBOARD



Keep the  and  buttons simultaneously pressed until **POF** flashes: the keypad is now blocked.

Unblock the keypad by keeping the  and  buttons simultaneously pressed until **PON** flashes.

LIGHT ON (OPTIONAL)



If the equipment is fitted with lights inside the compartments, switch these on by pressing and releasing the  button.

8 Routine maintenance



Disconnect the power supply of the equipment and wear adequate personal protective equipment (e.g. gloves) before performing any cleaning operation.



The user must only perform routine maintenance. Contact the Service Centre to request the assistance of an authorised technician for special maintenance.



During the warranty period, the Manufacturer does not acknowledge as collateral damage due to a lack of maintenance or cleaning wrong (eg. Use of unsuitable cleaning agents).



Do **NOT** use the following to clean any parts made of steel or glass on the equipment and accessories:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic acid, sulphuric acid, caustic soda, etc.). Attention! Do not use these substances to clean the substructure/floor under the equipment;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steam or pressure water jets.

TUB, TOPS AND STAINLESS STEEL SURFACES

Clean all steel surfaces **daily** in order to maintain adequate levels of hygiene.

Clean with a soft cloth soaked in warm soapy water or a specific detergent for steel (follow the instructions of the detergent manufacturer).

Finish by rinsing thoroughly and drying.

In the case of bain-marie, drain and dry the tub at the end of every work day.

CONTROL PANEL

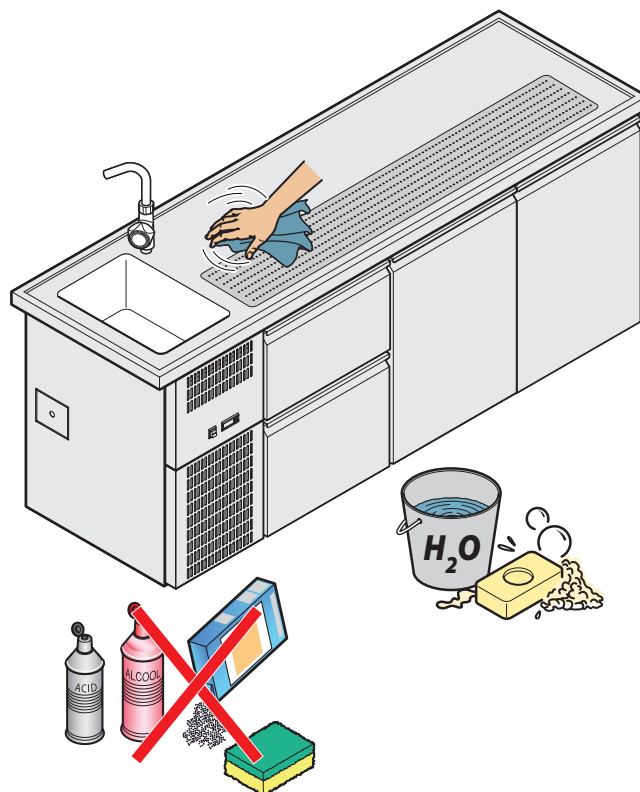
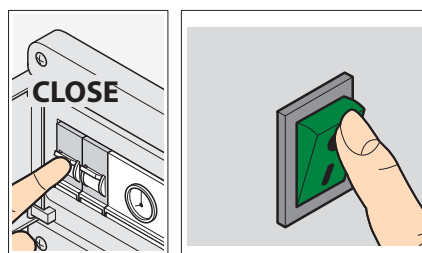
Clean the control panel (of any type) with a soft cloth dampened with specific products for plastic surfaces (follow the instructions of the detergent manufacturer).



Be sure that no detergent enters the control panel.

DISPLAYS (IF PRESENT)

Clean the glass of the displays with a soft cloth dampened with specific glass products (follow the instructions of the detergent manufacturer).



CLEANING THE CONDENSER

Clean the ventilation grids of the condenser **OFTEN** as this is fundamental for the equipment to function properly.

Depending on the models, the panel of the condenser is removed by removing the screws that hold it in place or by simply pulling it outwards.

Downtime

Disconnect the power supply when not used. Protect the external steel parts of the equipment by wiping them with a soft cloth lightly dampened with Vaseline oil;

When restarting, before use:

- thoroughly clean the equipment and the accessories;
- reconnect the equipment to the power and water (if present) supplies;
- inspect the equipment before reusing it.



It is advisable to make sure that the equipment is in perfectly safe and operating conditions by requesting an authorised service centre to perform maintenance and inspection at least once a year.

Disposal at the end of its life



Prevent unauthorised use and relevant risks by performing the following before disposing of the equipment:

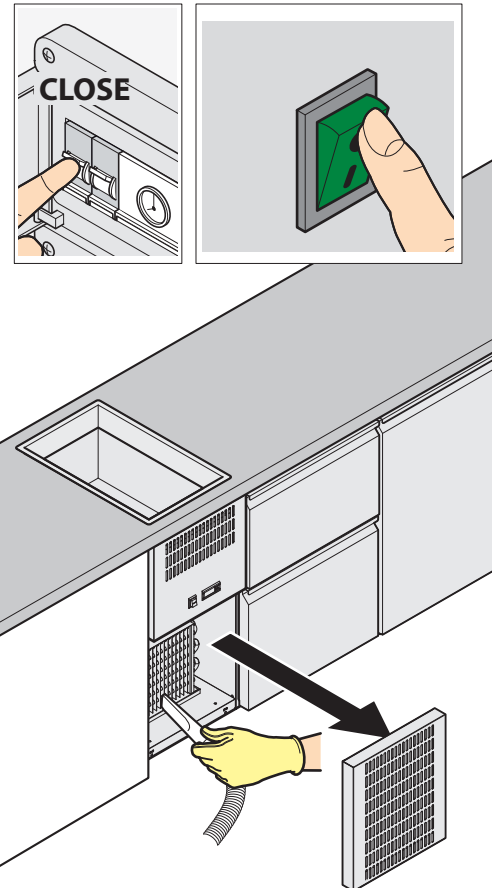
- **make sure that it is no longer possible to use it: therefore, the power cable must be cut or removed (equipment must be disconnected from the power supply).**
- **Make sure nobody can be hurt accidentally.**

DISPOSAL OF THE EQUIPMENT



Pursuant to Art. 13 of Legislative Decree no. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment", the crossed bin symbol specifically indicates that the product has been placed on the market after 13 August 2005 and should not be disposed of with other waste at the end of its life but must be collected separately. All equipment is made with recyclable metals (stainless steel, iron, aluminium, galvanised steel, copper, etc.) which adds up to a total of more than 90% of the overall weight.

Pay attention to the management of this product when it reaches its end of life by reducing the negative impacts on the environment and improving the efficacy of the resources by applying the principles based on "the polluter pays", prevention, preparation for reuse, recycling and recovery. Remember that illegal or incorrect disposal of the product results in sanctions being applied in accordance with current legislations.



INFORMATION ON DISPOSAL IN ITALY

In Italy WEEE equipment must be delivered to:

- Collection Centres (also called ecological islands or ecological platforms)
- the dealer from whom new equipment is purchased, who is obliged to collect it free of charge ("one for one" collection).

INFORMATION ON DISPOSAL IN EU COUNTRIES

The EU Directive on WEEE equipment has been implemented differently by each country, therefore should you wish to dispose of this equipment, we suggest you contact the local authorities or Dealer to inquire about the correct method of disposal.

Anomalies

ANOMALY	CAUSE	SOLUTION
The equipment does not switch on	A) The switch of the equipment or that of the electrical panel is NOT in the ON position. B) The circuit breaker of the electrical panel is NOT armed. C) The power supply is interrupted. D) The power cable is damaged. E) The fuse is damaged. F) Condenser overload due to insufficient cooling.	A) - B) Restore the correct conditions of use. C) Wait for the correct conditions of use to be restored. D - E) Contact a Service Centre for replacement. F) Disconnect the power supply and clean the condenser fins with a vacuum cleaner.
The equipment does not cool sufficiently	A) The set temperature is too high. B) The equipment is exposed to direct sunlight or direct sources of heat. C) The seals of the doors/drawers are damaged and they do not close perfectly. D) The ventilation grids of the condenser are dirty or obstructed by objects. E) No refrigerant gas. F) Faulty internal probe or thermostat. G) Too many products inserted or products too hot	A) Verify the temperature settings. B) Move the equipment or protect it with special devices. C) Contact a service centre for replacement. D) Disconnect the power supply and clean the condenser fins and the ventilation openings with a vacuum cleaner. E - F) Contact a service centre. G) Fill only with pre-chilled products and keep the air vents near the fans free.

If the Service Centre must be contacted, always communicate:

- the date of purchase;
- the data of the equipment found on the rating plate (last pages of this manual);
- the fault detected.

REPAIRS AND SPARE PARTS

Do not try to repair the equipment as this could cause serious harm to people, animals and property and will render the warranty null and void. Always request the intervention of an Authorised Service Centre and request ORIGINAL spare parts.

Data plate

Manufacturer's address	  				EEC marking WEEE label
Cross reference	C/REF				
Model	Model		S/N		Serial number
Power supply	Voltage		Total Power (W)		Total power
Rated current	Rated Current (A)	IP	Lamp Power (W)		Lamp power
Expanding gas	BLOWING GAS		Other Element (W)		Power of other elements
Defrost element power	Defrost Power (W)		Refrigerant		Gas type
Cooling capacity	Cooling Capacity (W)		GWP	Climate Class	Climate class
Coolant quantity	Quantity (gr)		CO2e	Year	
			CO2 inlet	Year of manufacture	
			Global warming potential index		

Gas safety data sheet R455

IDENTIFYING HAZARDS

Prolonged exposure to inhalation can cause anaesthetic effects, heart arrhythmia and can cause sudden death. The nebulised or splashed product can cause frostbite injuries to the eyes or on the skin.

FIRST-AID MEASURES

Inhalation

Take the injured person away from exposure and bring him/her in a warm place. Practice rescue breathing, provide the injured person with oxygen or cardiac massage if necessary.

Ask for immediate medical assistance.

Contact with the skin

Let the areas concerned thaw under water.

Remove the contaminated clothing as they may stick to the skin due to frostbite burns and wash immediately and thoroughly with lukewarm water. In case of skin irritation or blistering, ask for medical assistance.

Contact with eyes

Rinse immediately with clean water, keeping eyelids open for at least 10 minutes. Ask for medical assistance.

Ingestion

Do not induce vomiting! If the injured person is conscious, rinse his/her mouth with water and let him/her drink 200-300 ml of water.

Ask for immediate medical assistance.

FIRE-PREVENTION MEASURES

Mild flammability (A2L). Thermal decomposition results in the emission of very toxic and corrosive fumes (hydrogen chloride, hydrogen fluoride). In case of fire, use an autonomous breathing apparatus and suitable protective clothing.

Fire extinguishers

Use appropriate fire extinguishing agents.

TOXICOLOGICAL INFORMATION

Inhalation

Low toxicity gas. Prolonged exposure to inhalation can cause anaesthetic effects, heart arrhythmia and can cause sudden death. Higher concentrations may cause asphyxiation due to the reduced oxygen content in the atmosphere.

Contact with the skin

Liquid splashes and nebulised liquid can cause frostbite injuries. An occasional contact is unlikely to be dangerous but a repeated or prolonged contact may cause the elimination of skin fat with consequent dryness, cracking and dermatitis.



ECOLOGICAL INFORMATION

It decomposes with relative rapidity in the lower atmosphere (troposphere). Decomposition products are highly dispersed and therefore have a very low concentration. It does not affect photochemical smog (i.e. it does not fall under volatile organic compounds -VOCs - as established by the UNECE agreement). The ozone destruction potential (ODP) is 0.00 as measured compared to an ODP standard of 1 for CFC11 (according to the UNEP definitions). The substance is subject to the Montreal Protocol (amended in 1992). Product exhausts released into the atmosphere do not cause water contamination in the long term.

CONSIDERATIONS CONCERNING DISPOSAL

Recover and recycle the product: if this is not possible, its disposal must be carried out in a suitably equipped and authorised facility. Measures to adopt in case of accidental leakages

Make sure adequate personal respiratory protection is used when eliminating leaks.

If the leakages are of small entity, isolate the source of the leak allowing the substance to evaporate provided that there is adequate ventilation.

If leakages are significant, ventilate the area and absorb the spilled material with sand, soil or other suitable absorbent materials to prevent the liquid from penetrating into drains or potholes as the fumes can create a suffocating atmosphere.

TAMPERING

Avoid inhalation of high concentrations of vapours. Atmospheric concentrations must be kept to a minimum and maintained at the minimum level as much as reasonably possible, below the occupational exposure limit. Vapours are heavier than air and therefore the formation of high concentrations, near the ground where ventilation is generally poor, is likely to occur. In these cases, ensure adequate ventilation or wear suitable personal protective equipment for the respiratory tract with sufficient air reserve. Avoid contact with open flames and hot surfaces as they may give rise to irritating and toxic decomposing substances. Avoid contact between liquids and the eyes/skin.