



Instruction Manual

BEER DISPENSERS

Standard Depth

MBD-2428, MBD5928/2, MBD6928/2, MBD9028/2

Narrow Depth

MBD-4824/2, MBD6024/2, MBD7224/2

This manual contains important information regarding your Culitek unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

WARNING

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

PELIGRO - RIESGO DE INCENDIO O EXPLOSION. REFRIGERANTE INFLAMABLE UTILIZADO. PARASER REPARADO SOLAMENTE POR PERSONAL DE SERVICIO CALIFICADO. NO PINCHAR LA TUBERÍA REFRIGERANTE.

DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGÈNE.

CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.

ATENCION - RIESGO DE INCENDIO O EXPLOSIÓN. REFRIGERANTE INFLAMABLE UTILIZADO. CONSULTE EL MANUAL DE REPARACIÓN / GUÍA DEL PROPIETARIO ANTES DE INTENTAR DAR SERVICIO A ESTE PRODUCTO. DEBEN CUMPLIR CON TODAS LAS PRECAUCIONES DE SEGURIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE/GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LES MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

ATENCION - RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A LA PERFORACION DE LA TUBERÍA REFRIGERANTE; SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO. REFRIGERANTE INFLAMABLE UTILIZADO.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LA TUBULURE CONTENANT LE FRIGORIGÈNE EST PERFORÉE; SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN. LE FRIGORIGÈNE EST INFLAMMABLE.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

ATENCIÓN – RIESGO DE INCENDIO O EXPLOSIÓN DEBIDO A REFRIGERANTE INFLAMABLE UTILIZADO. SIGA LAS INSTRUCCIONES DE MANIPULACIÓN CON CUIDADO CONFORME A LAS REGLAS DE LA MUNICIPALIDAD.

ATTENTION – RISQUE DE FEU OU D'EXPLOSION SI LE FRIGORIGÈNE EST INFLAMMABLE. SUIVRE LES INSTRUCTIONS DE MANUTENTION AVEC SOIN CONFORMÉMENT AUX RÈGLEMENTATION GOUVERNEMENTALE LOCAUX.

WARNINGS

- To minimize shock and fire hazards, be sure not to over load the outlet. One outlet should be designated to the unit only.
- Do not use extension cords.
- Do not put hands under the unit when moving.
- When the unit is not being used for an extended period of time, unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to wait the allotted time may cause damage to the compressor.
- To minimize shock and/or fire hazards, be sure not to plug or unplug the unit with wet hands.
- Before any maintenance or cleaning, unplug the unit as a precaution.
- To minimize shock and fire hazards, make sure that the unit is properly grounded.
- Do not attempt to remove or repair any component.
- Make sure that the unit is not resting on or against the electrical cord or plug.
- Do not hang or lean against door as this may cause personal injury or damage to the door hinge.
- Do not store any flammable and/or explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.
- Do not set the desired temperature out of the recommended temperature range:
(REFRIGERATOR:33°F–55°F) (FREEZER:-8°F – 20°F)

INSTALLATION

BEFORE INSTALLING, PLEASE MAKE SURE:

- If the unit has recently been transported do not use for a minimum of 24 hours before installing.
- Make sure that the unit is at the desired temperature before loading it with product.
- Ensure that the unit will have proper ventilation in the area that it will operate.
- Inspect the unit to verify all accessories (shelves, shelf clips, casters) are equipped with the unit before proceeding with installation.
- Review the entire manual in its entirety. Lack of maintenance or misuse of the unit will void the warranty.

CABINET LOCATION GUIDELINES

Install the unit on a flat sturdy surface

- Unit may make abnormal noises if surface is uneven
- Unit may malfunction if surface is uneven

Install the unit in an indoor, well-ventilated area

- Unit performs more efficiently in a well-ventilated area
- For optimal performance, maintain a clearance of at least 6" around all sides
- Outdoor use may cause decreased performance and may damage the unit

Avoid installing the unit in a high humidity and/or dusty area

- Exposure to humidity may cause the unit to rust and/or decrease the efficiency of the unit.
- Dust build up on the condenser coil will cause the unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth. Neglect of maintenance will void the warranty.

Select a location away from heat and moisture generating equipment

- High ambient temperatures will cause the compressor to overcompensate, leading to higher energy bills and eventual break down of the unit.
- Malfunction due to high temperatures will void the warranty.

ELECTRICAL

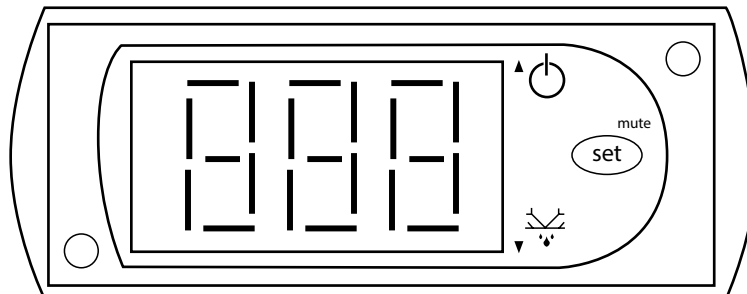
Please ensure that the required voltage of the compressor is constant at all times. Low or high voltage can detrimentally affect the unit and there by void its warranty.

All units should be plugged into a grounded and properly-sized electrical outlet with an appropriate over current protection. Please refer to the electrical requirements on the serial tag located inside the unit. Please make sure that the unit has its own dedicated outlet. Do not use an extension cord.

TEMPERATURE CONTROLS

The temperature controls are factory set to maintain an average temperature of 38°F.

REFRIGERATOR CONTROL



Regulating the Temperature

Your new refrigerator is now manufactured to run at ideal temperatures for food quality and should not require any alterations.

Refrigerators are set to cycle between a base temperature of 33° Fahrenheit and a temperature maximum of 41° Fahrenheit.

Altering the temperature changes the base temperature your unit will keep running at. Your unit won't run always at this setting. To change it, follow these instructions:

- Hold "SET" for 1 sec. The display will flash the temperature that the refrigerator is currently set to.
- Use the arrow buttons to adjust the temperature
- Press "SET" to save your settings

LOADING PRODUCT

Shelves have been pre-installed. Before loading shelves with products, ensure that all [shelf](#) clips are completely fastened in their correct locations. All shelves should be completely level before stocking the cabinet with product. In order to maintain correct air flow inside the unit, keep at least 2" to 4" of space between the back wall and the product. Blocking the evaporator fans may cause a warmer cabinet temperature and cause damage to the compressor.

RUNNING A MANUAL DEFROST CYCLE

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators: Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

DEFROST SYSTEMS

Refrigerator coils are kept below the freezing point (32°F). During compressor down time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained in to the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers are built in to their refrigeration system and may not be adjusted. The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

NOTE: We strongly recommend that any servicing be performed by an authorized service technician.

INSTALLING DRAFT TOWER

1. Connect beer line connector to keg coupler.
2. Place rubber washer over draft arm mounting holes in cabinet.
3. Put beer line connector down through hole.
4. Secure draft arm with four screws.
5. Insert air hose in draft arm, being careful not to disturb insulation.
6. Remove top cover of draft arm and attach air hose [clip](#) to the insulating sleeve at the top of the draft arm. This will assure that the hose remains in the proper place at all times, which will keep the beer faucet cold.
7. Replace top cover.
8. Screw the handle onto the beer faucet.

DRAIN INSTRUCTIONS

On beer dispensers, the drain is located at the front of the cabinet. On one door model, the unit drains into a bottle located inside the cabinet.

To plumb in the drain, connect ½" PVC pipe to the barbed fitting supplied with the unit.

If you would prefer to drain the beer inside the unit (for mobility or where a drain can't be found):

- Use a screwdriver to remove the drain [bracket](#)
- Pull the drain hose so that it is inside the unit
- Attach a bottle to the drain hose inside the unit
- Plug the created hole at the bottom of the unit

PRESSURE

Dispensing pressures differ according to:

- The type of draft dispensing system
- The length of draft dispensing line
- The actual draft product
- The temperature of the draft product
- The pressurizing agent: Compressed air, CO2, or specially blended gasses

TAPPING

- Do not agitate the kegs unnecessarily
- If excessive agitation occurs, allow kegs to settle for 1-2 hours before tapping
- Prior to tapping the keg, ensure that all beer faucets in the serving location are in the off position
- Completely remove the dust cover from the keg

STORAGE & HANDLING

Draft beer should be treated as a food product. In most instances draft beer is not pasteurized. It is very important that you store and handle it properly. Follow these steps to ensure the highest quality, safety, and consumer satisfaction:

- Draft beer should be immediately stored in a refrigerated cabinet
- Draft beer products have a recommended [shelf](#) life. If you have questions regarding the [shelf](#) life of any of your draft products, please consult with your supplier or brewery representative.
- Kegs should be stored separately from food products. If your cooler is used to refrigerate draft and food products, it is very important that the food not be stored near or on the kegs.
- Keg storage and dispensing areas should be kept clean to prevent any possibility of contaminating products.

KNOCKOUT CO2 INSTALLATION

This is the recommended procedure for installing a remote CO2 container in your unit:

1. Remove black knockout plug with pliers.
2. Use drill with 1/2" bit to bore a whole straight back through wall into compressor compartment.
3. Snake CO2 line through hole, down and around, exiting behind rear caster underneath grill.
4. Seal hole around CO2 line with silicone sealer to prevent cold air leakage.

*Depending on setup and amount of kegs, a CO2 manifold may be needed.

Tools Needed:

- *Pliers*
- *Power Drill*
- *Silicone Sealer*
- *1/2" Drill Bit*

NOTE: In one door models, the CO2 tank (up to 5 lbs in size) can be placed inside the cooler to maintain complete mobility.

CAUTION: CO2 tanks are potentially dangerous because of the pressure they contain. If you are unfamiliar with their use or the use of a CO2 regulator, seek information from your local distributor or beverage supplier before proceeding.

CHANGING CO2 GAS CYLINDER

Follow these instructions at all times when you replace a CO2 gas cylinder. Refer to picture below.

1. Close cylinder at A.
2. Remove tap D from keg. Pull pressure release ring on body of tap to release pressure remaining in line. Do not close C.
3. Remove or loosen regulator key B by turning counter clockwise.
4. Remove regulator from used cylinder at E.
5. Remove dust cap from new gas cylinder at E and clear dust from outlet by opening and closing valve A quickly using appropriate wrench.
6. Attach regulator to new cylinder at E. Use new fiber/plastic washer, if required.
7. Open valve A all the way.
8. Close valve C.
9. Adjust regulator key B by turning clockwise to set pressure. Check setting by opening C and pulling and releasing the ring F on the pressure release valve on the body of the tap.
10. Tap keg at D with valve C open.

NOTE: DO NOT drop cylinders. DO NOT lay cylinders flat. It requires 1/2 lb of CO2 to dispense 1/2 barrel of beer at 38°F with 15 lbs of pressure on barrel.

PRESSURE ADJUSTMENT ON CO2 REGULATOR

INCREASING PRESSURE:

1. Close regulator shut-off C.
2. Turn regulator key B clockwise and make setting.
3. Tap gauge for accurate reading.
4. Open regulator shut-off C and draw beer.

DECREASING PRESSURE:

1. Close regulator shut-off C.
2. Untap keg at D and activate tap handle to bleed line. Leave in open position.
3. Slowly open regulator shut-off C and simultaneously turn regulator key counter-clockwise to zero reading
4. Close regulator shut-off C and set pressure by turning regulator key clockwise. Check setting by opening and closing valve C.
5. Close tap head D. (Put in OFF position).
6. Tap keg at D and open regulator shut-off C.

CLEANING BAR SYSTEM

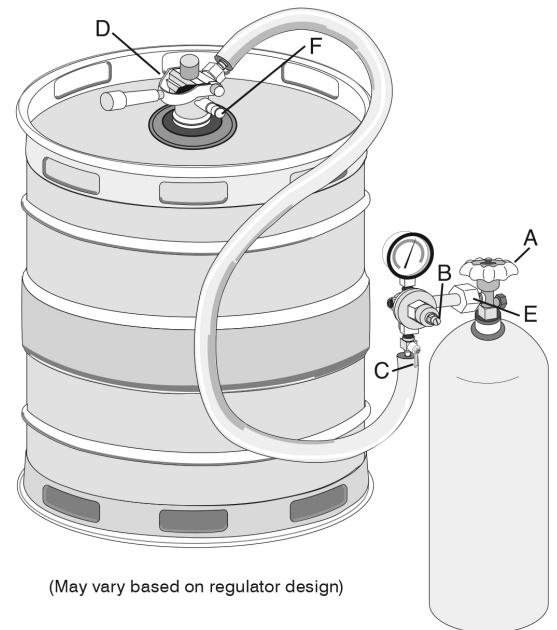
Draft dispensers, regardless of design, must be cleaned at least every two weeks. Flushing the lines with water only is not enough.

TOOLS:

- Hand pump cleaning bottle
- Beer faucet brush
- Beer line cleaner
- Bucket & clean water

CLEANING:

1. Prepare cleaning solution as stated on container.
2. Disconnect tap from keg.
3. Remove beer faucet, unscrew handle and remove valve assembly.
4. Put tap and faucet parts in bucket with cleaning solution to soak.
5. Use brush to clean faucet parts.
6. Rinse all parts thoroughly.
7. Fill pump bottle with line cleaning solution.
8. Attach hose from pump bottle to beer column tap outlet (be sure rubber gasket is in place to prevent leakage). Allow tap to drain into bucket.
9. Pump solution (2-3 times) from bottle through the line until it starts to flow out of the other end.



(May vary based on regulator design)

10. Wait 10 minutes while cleaning solution works on the lines.
11. Pump excess solution through lines.
12. Rinse bucket, pump bottle and hose thoroughly with clean, cool water.
13. Fill pump bottle with clean, cool water and pump through lines until water runs clear.
14. When crystal clear water comes through, you're ready to assemble and re-attach the faucet and re-tap the keg.
15. Draw the water from the beer line.

NOTE: Keeping your dispenser and all its parts clean and odor free in conjunction with regular maintenance will provide you with maximum life for your dispenser.

REGULAR MAINTENANCE

WARNING: *Disconnect power cord before cleaning any parts of the unit.*

CLEANING THE CONDENSER COIL

For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.

It's recommended to clean the condenser coil and fins at least once per month.

Clean with a soft brush and vacuum cleaner. Brush the condenser fins from top to bottom, not side to side.

After cleaning, straighten any bent condenser fins with a fine comb.

CLEANING THE FAN BLADE AND MOTOR

If necessary, clean the fan blades and motor with a soft cloth. If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

CLEANING THE INTERIOR OF THE UNIT

When cleaning the cabinet interior, use a solution of warm water and mild soap.

- Do not use steel wool, caustic soap, abrasive cleaners or bleach that may damage the stainless steel surface
- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

STAINLESS STEEL EQUIPMENT CARE & CLEANING

CAUTION: *Do not use any steel wool, abrasive, or chlorine based products to clean stainless steel surfaces.*

STAINLESS STEEL DESTROYERS:

There are three basic things which can break down your stainless steel's outer defenses and allow corrosion to develop:

Scratches - Wire brushes, scrapers, and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.

Deposits - You may have hard or soft water depending on what part of the country you live in. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit too long. These deposits can cause the outer layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.

Chlorides - Present in table salt, food, and water, chlorides eat away at the protective layer surrounding stainless steel. Household and industrial cleaners are the worst types of chlorides.

PREVENTING RUST ON STAINLESS STEEL:***Use the Correct Cleaning Tools***

Use non-abrasive tools when cleaning. The stainless steel's outer layer will not be harmed by soft cloths and plastic scouring pads.

Clean Along the Grain

Polishing lines or grain are visible on some stainless steels. Always scrub parallel to these visible lines on stainless steel using a plastic scouring pad or soft cloth. If no lines are visible, use a soft touch with a soft cloth or plastic scouring pad.

Use Alkaline, Alkaline Chlorinated, or Non-Chloride Containing Cleaners

While many traditional cleaners are loaded with chlorides, commercial suppliers are providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content, contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel, causing pitting and rusting.

Water Treatment

To reduce deposits, soften the hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

Maintaining the Cleanliness of Your Food Equipment

Use cleaners at recommended strength (alkaline, alkaline chlorinated or non-chloride). Avoid build-up of hard stains by cleaning frequently. When boiling water with your stainless steel equipment, the single most likely cause of damage is chlorides in the water. Heating any cleaners containing chlorides will have the same damaging effects.

Rinse & Dry

When using chlorinated cleaners, you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on the stainless steel.

NEVER USE HYDROCHLORIC ACID ON STAINLESS STEEL***Regularly Restore/Passivate Stainless Steel***

TROUBLESHOOTING
COMPRESSOR IS NOT RUNNING:

SYMPTOM	CORRECTIVE ACTION
Fuse blown or circuit breaker tripped	Replace fuse or reset circuit breaker
Power cord unplugged	Plug in power cord
Thermostat is set at wrong temperature setting	Dial Controls: Set to higher number Digital Controls: Set to lower number
Cabinet in defrost cycle	Wait for defrost cycle to finish

CONDENSING UNITE RUNS FOR LONG PERIODS OF TIME:

SYMPTOM	CORRECTIVE ACTION
Excessive amount of warm product placed in cabinet	Allow adequate time for product to cool down
Prolonged door opening or door ajar. Ensure doors are closed when not in use.	Avoid opening doors for long periods of time
Door gasket(s) not sealing properly. Ensure gaskets are snapped in completely.	Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
Dirty condenser coil	Clean the condenser coil
Evaporator coil iced over	Unplug the unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.

CABINET TEMPERATURE IS TOO WARM:

SYMPTOM	CORRECTIVE ACTION
Thermostat is at wrong temperature setting	Digital Controls: Set to lower number
Air flow is blocked	Re-arrange products to allow for proper air flow. Make sure there is at least four inches of clearance from the evaporator.
Excessive amount of warm product placed in cabinet	Allow adequate time for product to cool down
Dirty condenser coil	Clean the condenser coil
Prolonged door opening	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
Evaporator coil iced over	Unplug the unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.

CABINET TOO NOISY:

SYMPTOM	CORRECTIVE ACTION
Loose parts	Locate and tighten loose part(s)
Tubing vibration	Ensure tubing is free from contact with other tubing or components

DRAFT BEER TROUBLE SHOOTING

FLAT BEER - FOAMY HEAD DIAPEARS QUICKLY. BEER LACKS USUAL ZESTFUL FLAVOR

SYMPTOM	CORRECTIVE ACTION
CO2 turned off when not in use	Keep lines properly charged at all times
Contaminated air source (usually compressed air)	Drain air source & refill with clean air
Greasy glasses	Clean with a grease-cutting cleaner
Not enough pressure	Check lines for leaks, replace air source if necessary
Loose tap or vent connection	Check lines, do regular maintenance to prevent
Pressure shut off during night	Keep lines properly charged at all times
Sluggish pressure regulator	Check connections, replace if necessary
Obstruction in lines	Check lines and clean

FALSE HEAD - LARGE SOAP-LIKE BUBBLES, HEAD DISSOLVES QUICKLY

SYMPTOM	CORRECTIVE ACTION
Dry glasses	Flush glasses with clean water and drain
Improper pour	Hold clean glass at 45 degrees. Pour beer at the midpoint slope of the glass. Once glass fills to half, tilt upright to 90 degrees. Fill until there is 1" to 1½" head.
Pressure required does not match beer temperature	Research or consult your supplier for proper temps/ pressures for each draft product
Coils in beer lines warmer than beer in keg	Check that the air hose clip is still in place. Check insulation for damage. Repair as necessary.

WILD BEER - BEER IS ALL FOAM AND NOT ENOUGH LIQUID BEER WHEN DRAWN

SYMPTOM	CORRECTIVE ACTION
Beer tapped improperly	Avoid agitation in keg prior to tapping Tap quickly and at correct temperature
Faucet worn down	Contact a properly trained maintenance worker to repair or replace
Kinks, dents, twists or obstructions in line	Check that all lines are clear and properly secured and clean lines
Beer too warm in kegs or lines	Check that the unit is set to proper temperature Check that the air hose clip is still in place Check for damage in insulation Check that all lines are clear and properly secured
Too much pressure	Make sure unit is operating at ideal temperature to match your product. Check to see if pressure gauge is malfunctioning. Check air source.

CLOUDY BEER - BEER IN GLASS APPEARS HAZY, NOT CLEAR

SYMPTOM	CORRECTIVE ACTION
Dirty glass or faucet	Clean glasses and faucet thoroughly before use
Beer over chilled or frozen	Check temperature setting in unit and storage area
Beer temperature variance in keg	Check around keg for hot spots. Try to keep unit door closed as much as possible.
Beer lines damaged or dirty	Check all the lines are properly secured, clean and free of debris
Hot spots in beer lines	Check all the lines are properly secured, clean and free of debris

BAD TASTE - BEER IN GLASS APPEARS HAZY, NOT CLEAR

SYMPTOM	CORRECTIVE ACTION
Dirty glass or faucet	Clean glasses and faucet thoroughly before use
Keg is too warm	Check temperature setting in unit and storage area
Beer lines too warm	Check around keg for hot spots. Try to keep unit door closed as much as possible.
Dirty beer lines	Check all the lines are properly secured, clean and free of debris
Lines are not properly flushed between keg	Flush lines thoroughly with clean water between each keg

TWO YEAR WARRANTY

Culitek warrants to the original purchaser of this unit, the cabinet and all parts thereof, to be free from defects in material or workmanship, under normal use and service, for a period of two (2) years from the date of original purchase.

Any parts covered by this warranty that are examined and determined to have been defective within two (2) years of original purchase shall be repaired or replaced as stated below. Shall be deemed to have fully complied with its obligation under the foregoing warranties by electing either one of the following procedures

1. Furnishing a replacement part, freight collect, in even exchange for the returned part, freight collect.
2. Receiving the defective part, freight collect; repairing it; and returning it, freight collect.

ADDITIONAL THREE YEAR COMPRESSOR PART WARRANTY

In addition to the (2) two year warranty stated above, Culitek warrants its hermetically and semi-hermetically sealed compressor to be free from defects in both material and workmanship under normal use and service for a period of three (3) additional years from the date of original purchase but not to exceed five (5) years and three (3) months after shipment from manufacturer.

Compressors determined to have been defective within this extended time period will be either repaired or replaced with a compressor or compressor parts of similar design and capacity.

The three (3) year extended compressor warranty applies only to hermetically and semi-hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly any other electrical component, etc.

R290 COMPRESSOR WARRANTY

The three year compressor warranty detailed above will be voided if the following procedure is not carefully adhered to:

1. This system contains R290 refrigerant and polyester lubricant. The polyester lubricant has rapid moisture absorbing qualities. If long exposure to ambient conditions occur, the lubricant must be removed and replaced with new lubricant. Failure to comply with recommended lubricant specification will void the compressor warranty.
2. Dryer replacement is very important and must be changed when a system is opened for servicing. Dryer must be used with XH-9 desiccant.
3. Micron level vacuums must be achieved to insure low moisture levels in the system. 500 microns or lower must be obtained.

WHAT IS NOT COVERED BY THIS WARRANTY

Obligation under warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than expressly covered by this warranty.

1. **WARRANTY IS NOT TRANSFERABLE.** This warranty is not assignable and applies in favor of the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty of merchantability or fitness for a particular purpose.
2. **NO CONSEQUENTIAL DAMAGES.** Not responsible for economic loss: profit loss or special, indirect, or consequential damages, including without limitation, losses or damages arising from food or product spoilage claims whether or not on account of refrigeration failure.
3. **ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD.** Not responsible for the repair or replacement of any parts that have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or an Act of God.
4. **NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.** There are no other warranties, express, implied or statutory, except the two (2) year warranty and the additional three (3) year compressor warranty as described above. These warranties are exclusive and in lieu of all other warranties, including implied warranty and merchantability or fitness for a particular purpose. There are no warranties which extend beyond the description on the face hereof.
5. **TRANSPORTATION COSTS.** Will accept parts covered under this warranty freight collect, provided that shipment has received prior approval. Not responsible for any other transportation costs, but will ship freight collect parts either repaired or replaced under these warranties.
6. This equipment is intended for commercial use only and this warranty is void if equipment is used in a residential or non-commercial application.

This warranty covers products shipped into the 48 contiguous United States. Warranty coverage on products used in Hawaii, Alaska, Puerto Rico, and Canada cover parts only.

Equipment installed in/on a food truck or trailer will be limited to a period of 30 days from the original date of purchase.

WARRANTY CLAIMS & SERVICE

For all warranty claims please have the model number, serial number and a proof of purchase available.

Phone: 1-800-325-1740

For all online warranty claims please include the model number, serial number and detailed description of the issue.

Please attach a copy of your proof of purchase with your e-mail.

E-Mail: customerservice@partstown.com