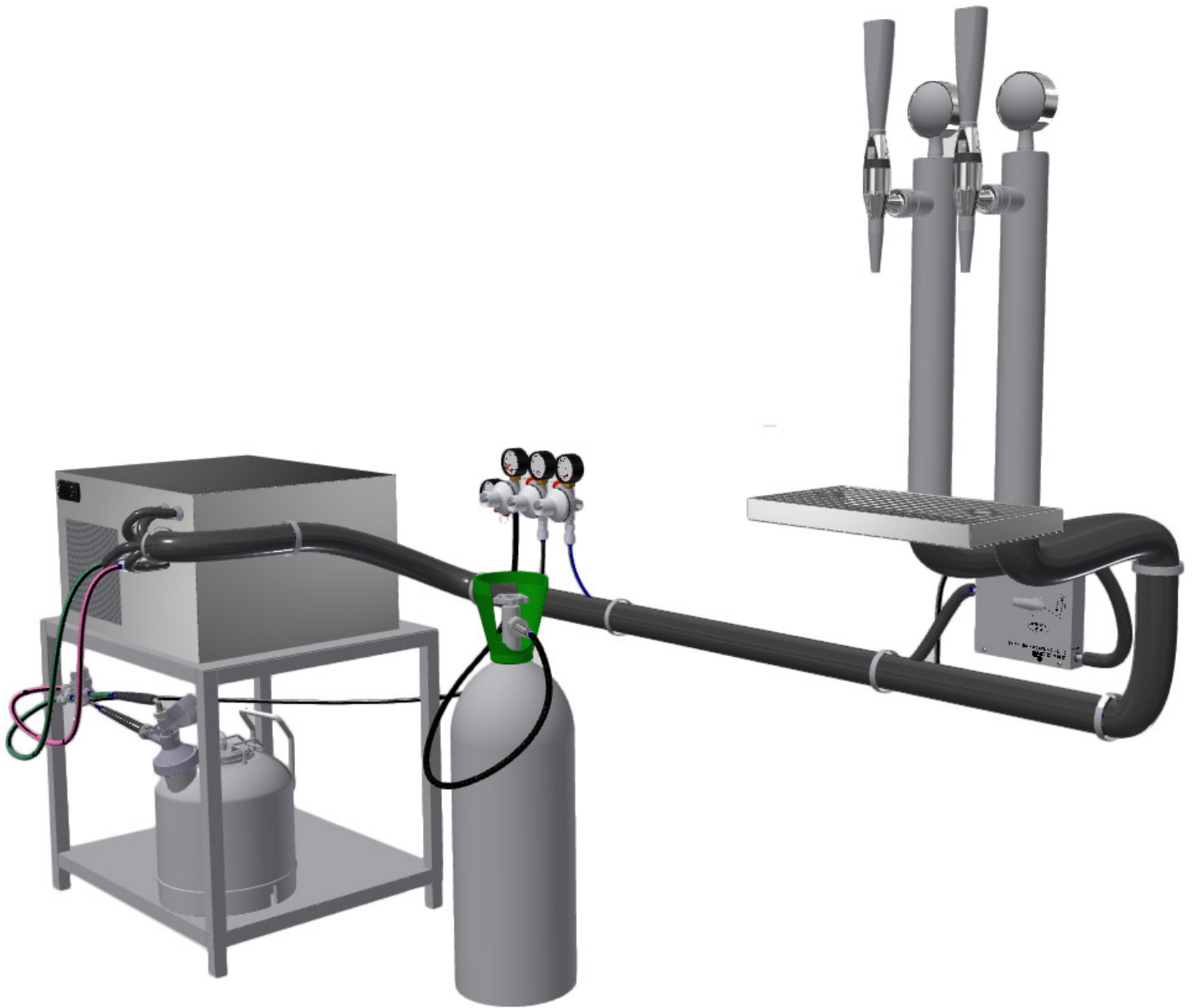


# Coffee Dispense System Outback Owners Manual



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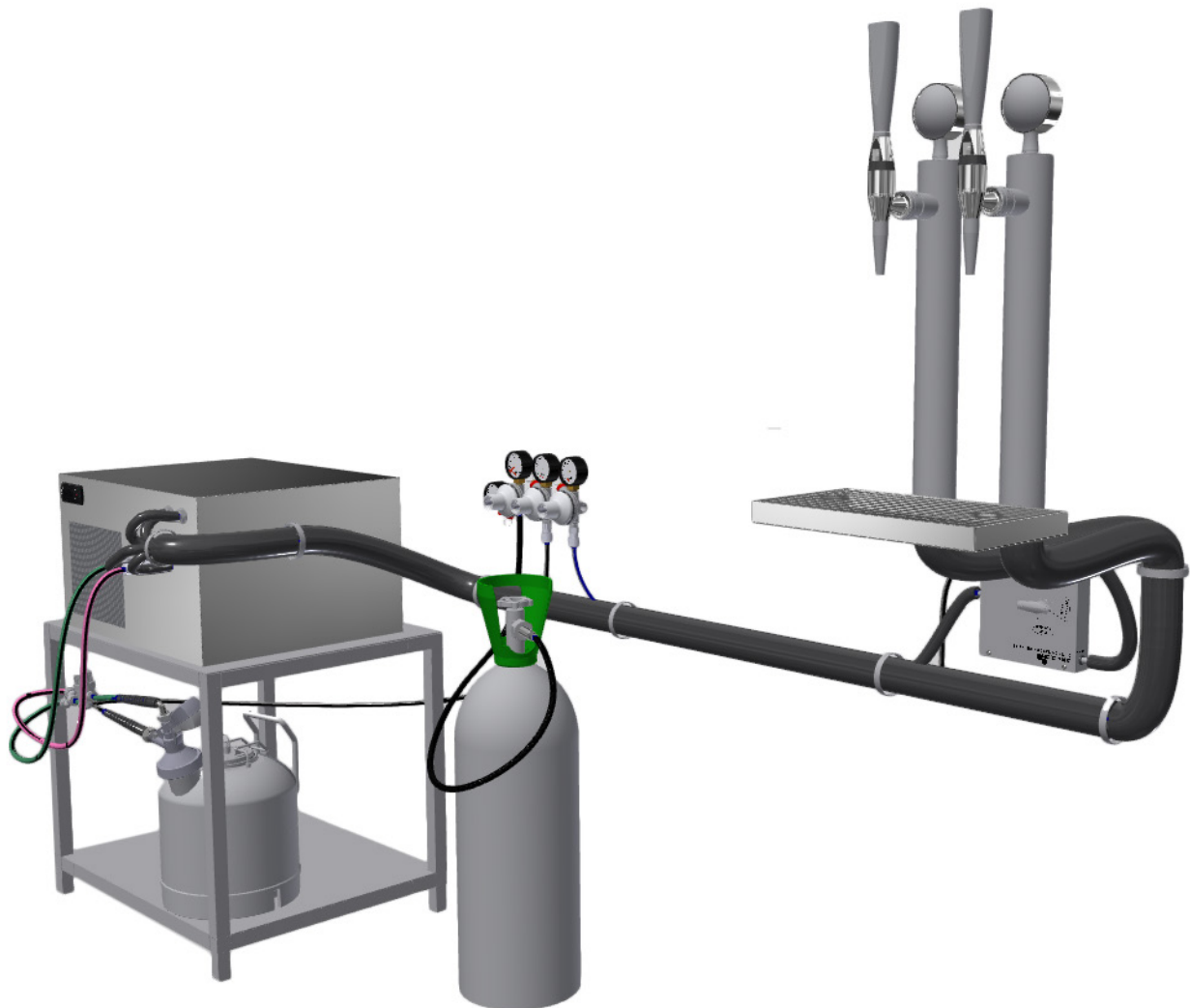
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# Product description

Outback is a system for serving cold Black Coffee and Nitro Coffee in Remote Installations.

The dNim, Direct Nitrogen Injection Module is developed by Micro Matic for maximum performance, hygiene and consistency.

Other system components needed, depends on the prerequisites of the installation site.



# Technical Specifications *Example*

## Beercooler OP 062

Compressor	Embraco EMT6152U
Cooling Power	418W
Emitted condenser heat	750W
Refrigerant filling quantity	90g
Weight	76kg
Width	780mm
Depth	600)mm
Height	850mm
Refrigerant	R290
Control Type	Electronic Thermostat Eliwell
Casing	Stainless Steel
Voltage/Frequency	230V 50Hz
Max. Current	3,5A
Run amps	1,43A

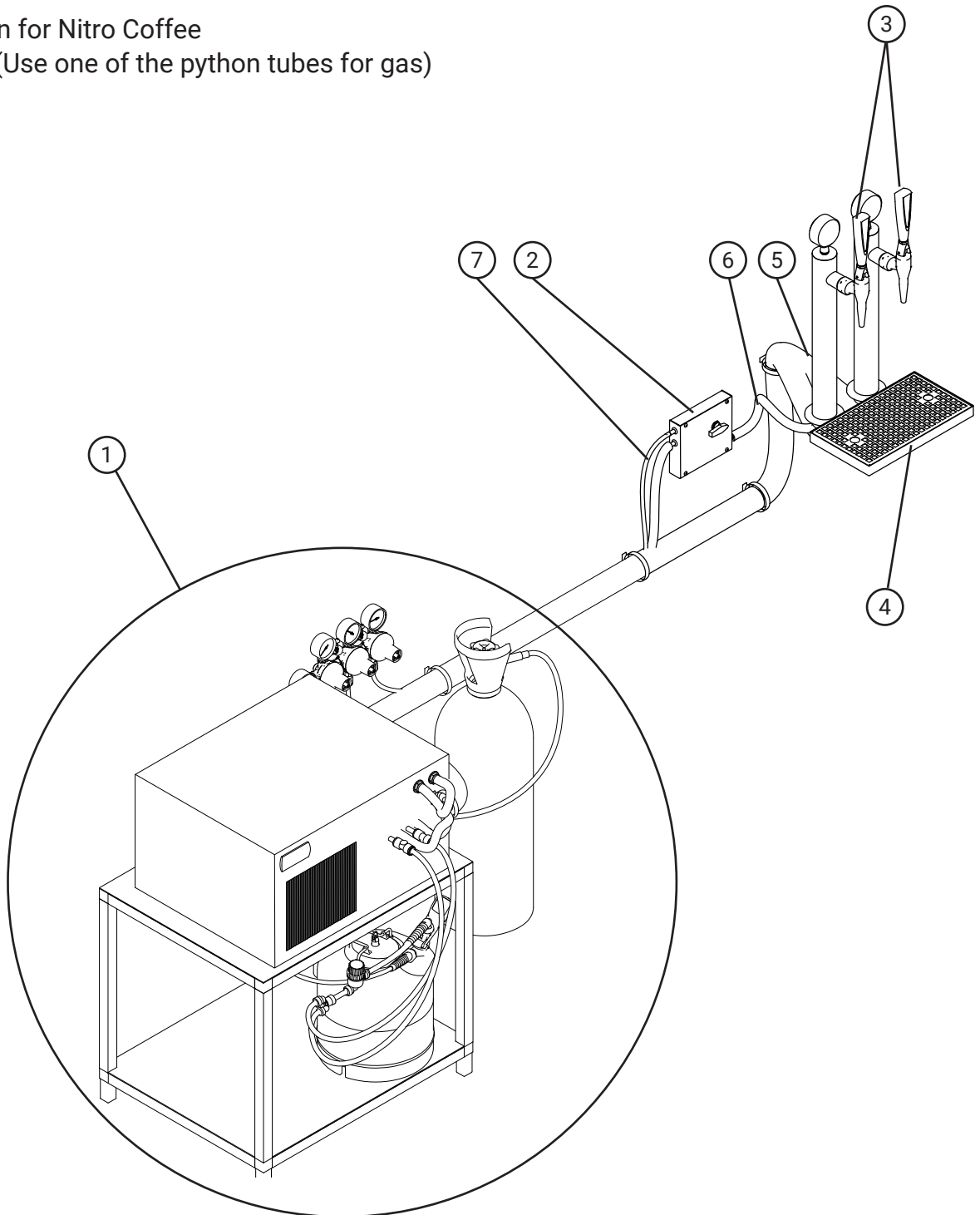
All data about cooling capacity are based on:  
Condensing temp. (Tcond 55°C)  
Evaporating temp. (Tev -5°C)  
Ambient temp. (Tamb 32°C)  
And relative humidity 65 ±5%



# Parts overview

This is an installation example

- 1: Existing installation
- 2: dNim Unit
- 3: Taps
- 4: Drip tray
- 5: Tube, pink for Cold Coffee
- 6: Tube, green for Nitro Coffee
- 7: Gas tube. (Use one of the python tubes for gas)



# Installation and setup guide

The installation procedure depends on the setup of the existing dispense system. Basically what you want to do is to place the dNim module **as close as possible** to the Python and Taps.

You also need to install a **mixer disc** between the shank and the tap, see **image 1**

If there are empty lines available in the existing python, use one of them for gas and two for product, also connect the dNim to the Cooling circuit.

## Product lines:

**For Nitro product**, use green 3/16" - 5/16" tube between the python and the Tap.

**For the Non-Nitro product**, use 1 -1½m of pink 3,3mm - 5/16" from python to the tap.

## Initial pressure settings:

Using a hex key, set an initial pressure on the regulator for the keg on 2,5 bar and dNim to an initial pressure of 1,6 bar, see **image 2**

**For higher head foam, increase the pressure to the dNim, and vice versa.**

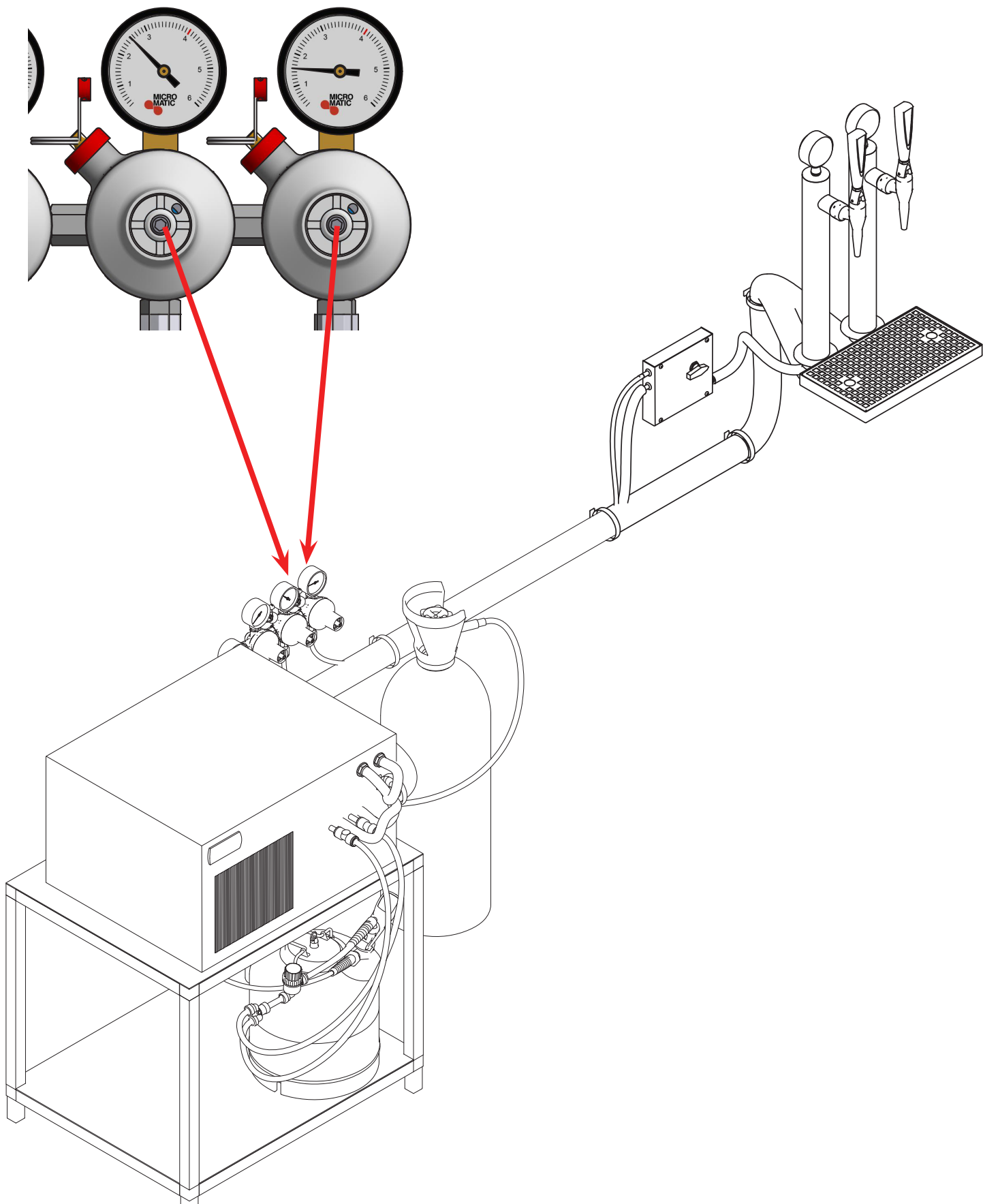
Place a bucket under the taps and connect the Keg.

Open the taps, one at a time, and purge all gas out until there is a steady stream of Coffee.

Close the taps.



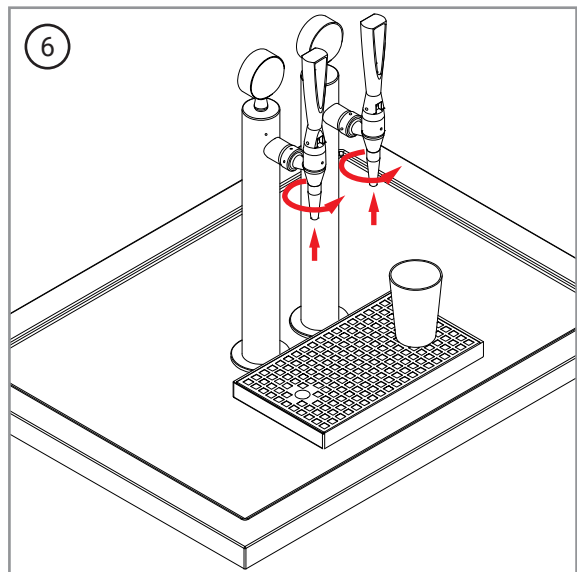
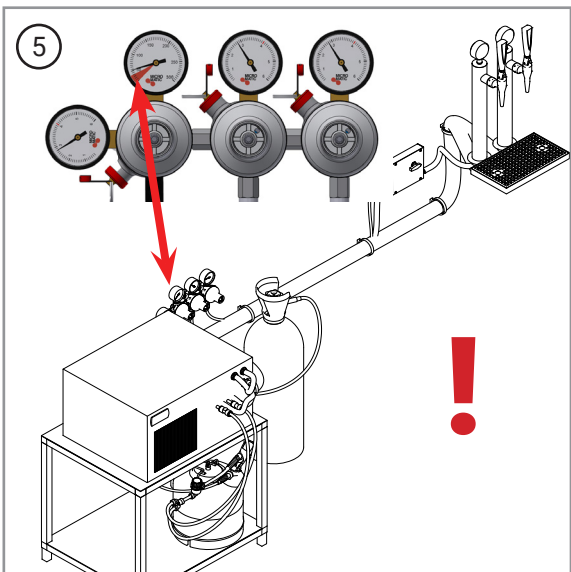
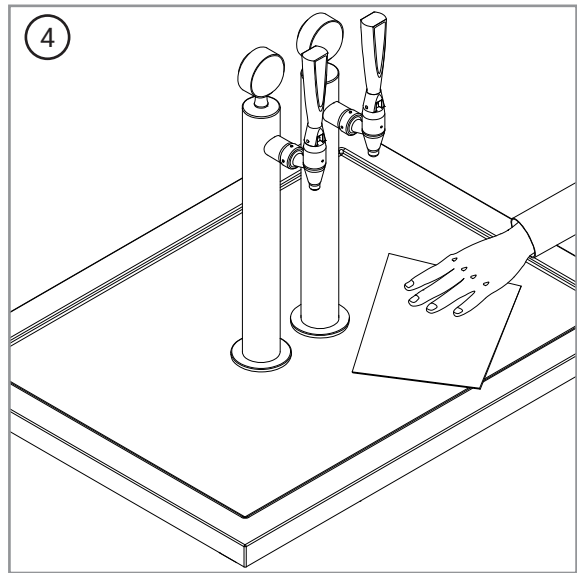
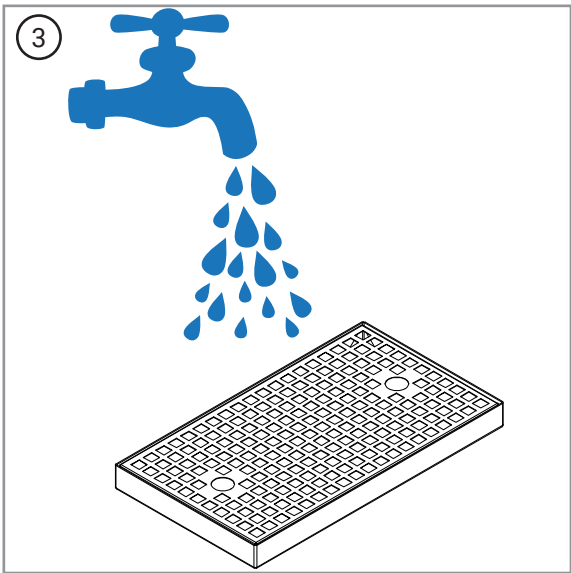
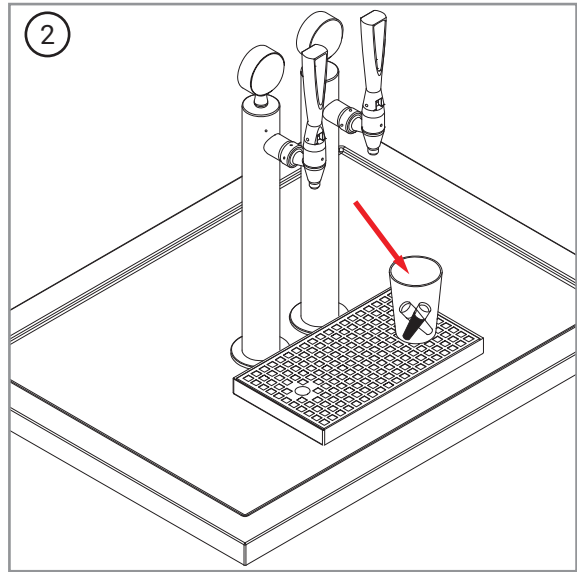
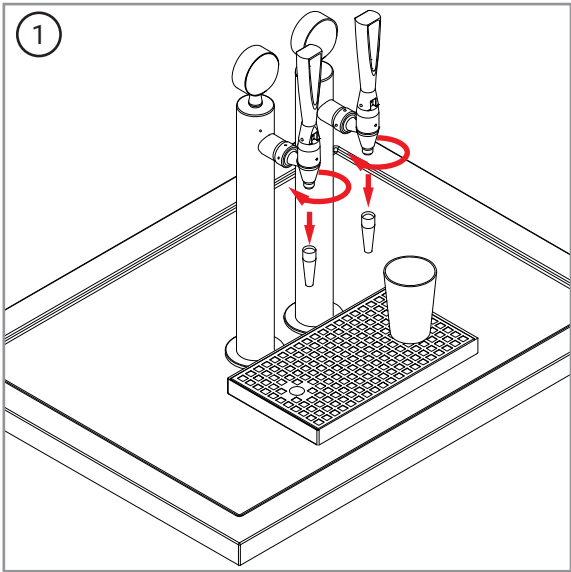
2



# Daily cleaning

1. Unscrew the nozzles from the taps.
2. Place the nozzles in a glass of clean water, let them soak overnight
3. Remove the drip tray and rinse it in water.
4. Wipe the machine with a soft damp cloth.
5. Check the level of nitrogen in the gas bottle, when the needle is in the red area it's time to change to a new bottle. (See separate instruction)
6. Before use, reinstall the nozzles and the drip tray





# Every two week cleaning

Caution: Wash off all detergent spillage immediately to avoid stains and damage. If detergent gets anywhere on your body or clothes, wash it off immediately. Remember to always wear rubber gloves and safety glasses.



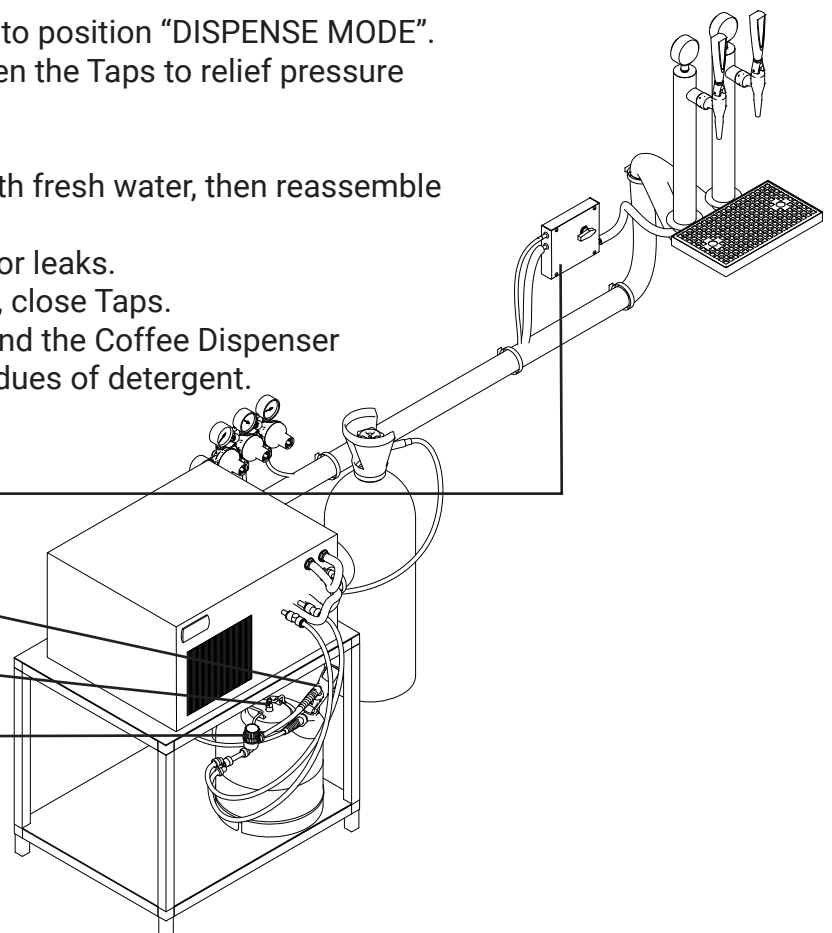
1. Disconnect the Keg Coupler from product keg.
2. Fill a Cleaning Bottle with 5L cold water and add 2dl of Draftline15 detergent.
3. Connect the Keg Coupler to the cleaning bottle.
4. Hold a bucket up close to the Taps, open them and keep them open until the line has been thoroughly cleared of product and cleaning solution flows out of the tap. Pour ~1L/Tap.
5. Close the Taps and turn the dispense mode valve knob to position "CLEANING MODE"
6. Open the Taps again and pour about a half liter of cleaning solution per Tap.
7. Let the cleaning solution soak for 20 minutes.
8. Open the Taps and pour another half-liter of cleaning solution per tap and then close the Taps.
9. Disconnect the Keg Coupler (Place Keg Coupler in the bucket to prevent leakage on floors etc.) and release pressure from the cleaning bottle by pulling up the safety pin located on top of lid.
10. Rinse the Cleaning Bottle with fresh cold water three times and then fill it with about 5L of cold water.
11. Reconnect the Keg Coupler to cleaning keg.
12. Open the Taps and pour the rinse water through until only gas is coming out of the taps, then close the Taps.
14. Turn the dispense mode valve knob to position "DISPENSE MODE".
15. Disconnect the Keg Coupler and open the Taps to relief pressure in the system.
16. Close the Taps.
17. Open the in-line filter and clean it with fresh water, then reassemble the filter.
18. Connect product Keg - Check filter for leaks.
19. Open Taps until fresh product flows, close Taps.
20. Carefully wipe all areas on and around the Coffee Dispenser with a soft cloth to remove any residues of detergent.

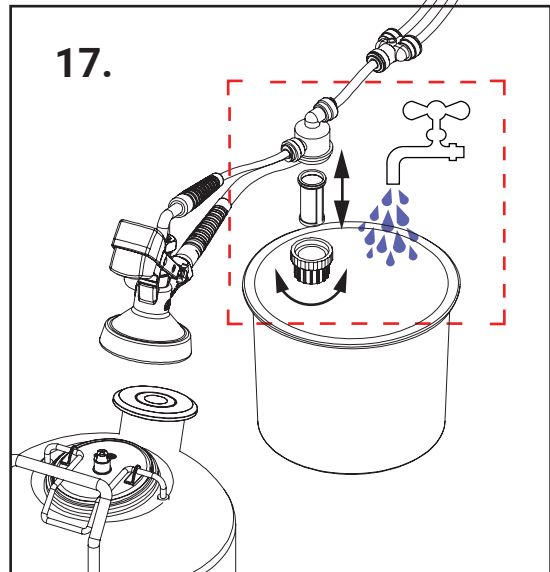
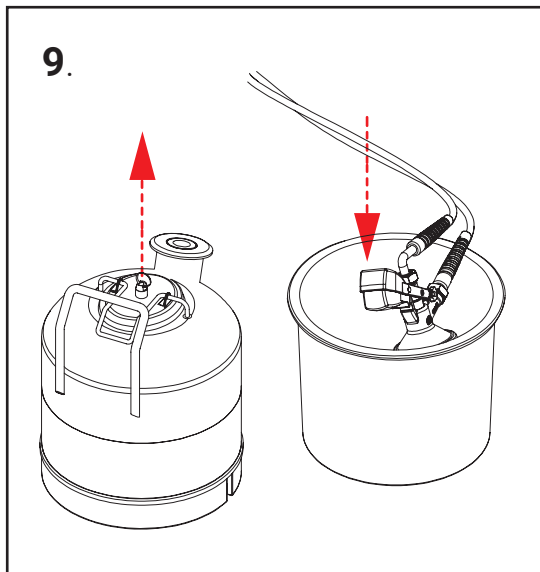
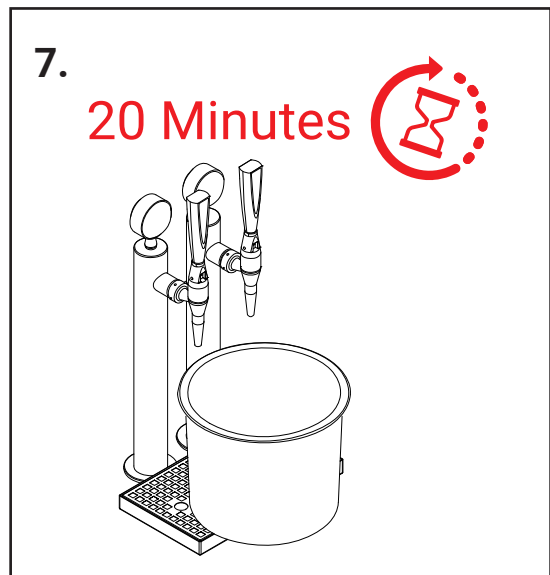
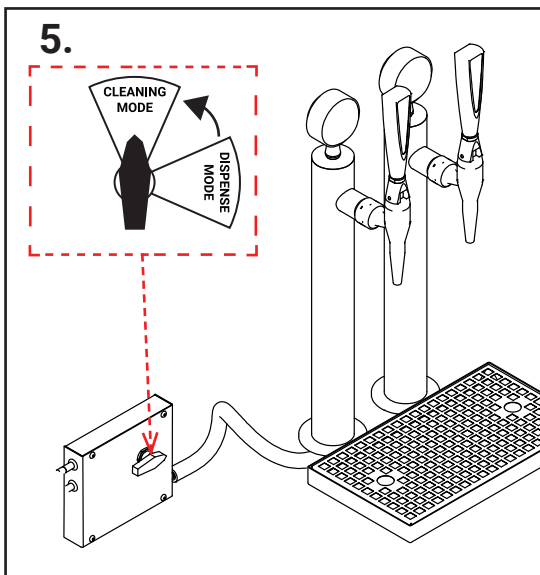
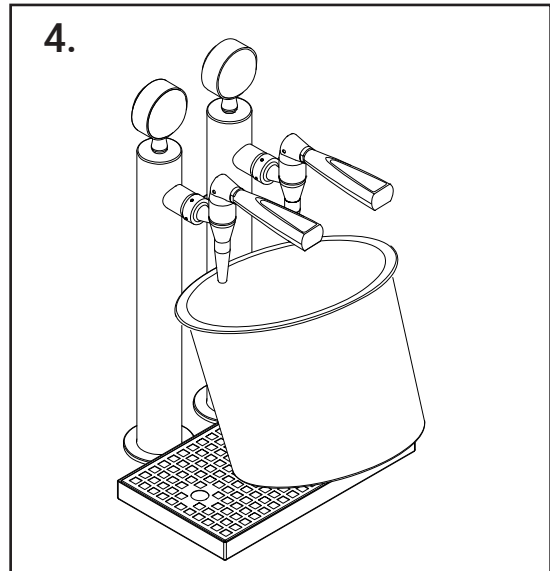
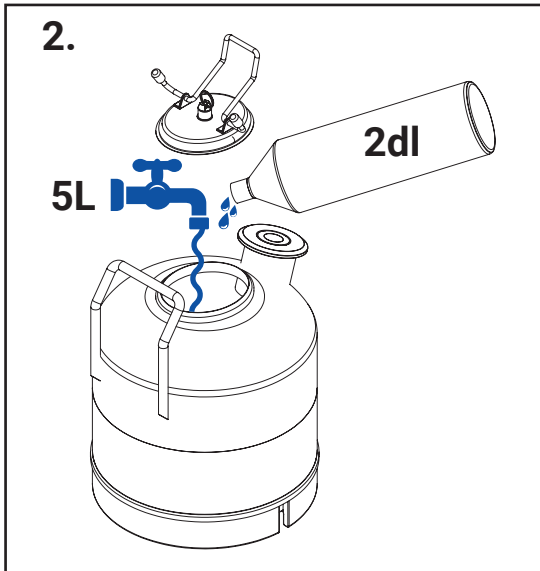
Control panel

Keg coupler

Pressure release

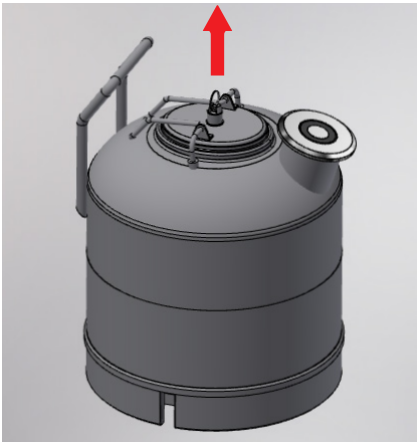
Filter





# Keg cleaning

Degas the keg



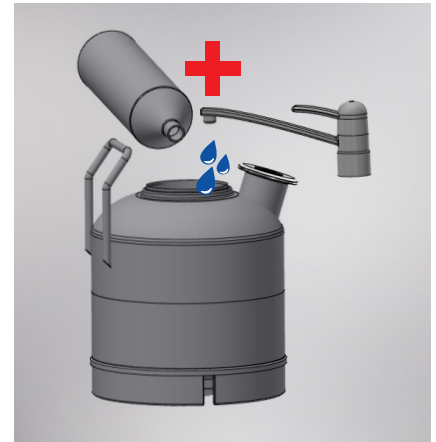
Close the keg and shake it to cover all internal areas

Open the keg

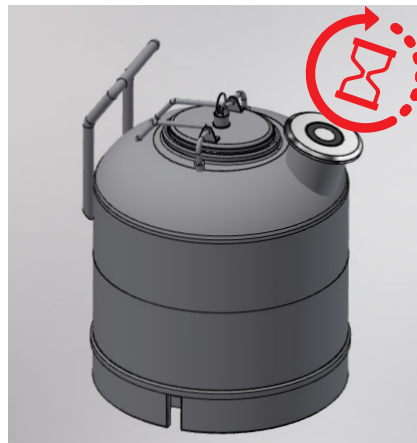
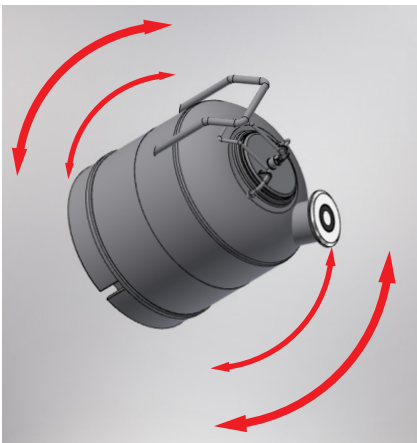


Let the cleaning solution sit for 10 minutes, repeat the process x 2.

Fill the keg with 5L of cold water and 2dl of Draftline 15



Degas the keg and empty it carefully from cleaning solution.

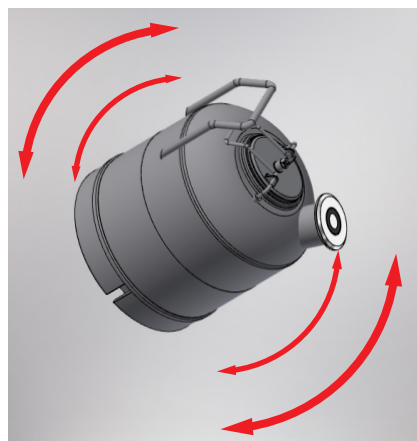


**Repeat rinse x 3**

Fill the keg with cold water



Shake the keg to flush all internal surfaces clean from detergent

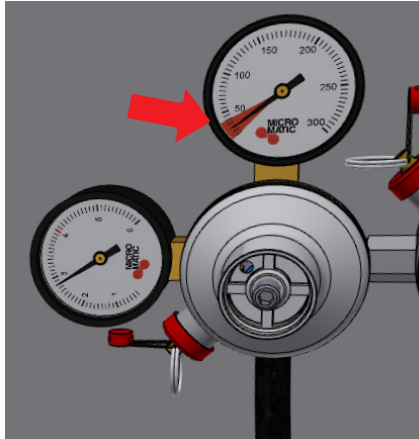


Degas and empty the keg, repeat the process 3 times.

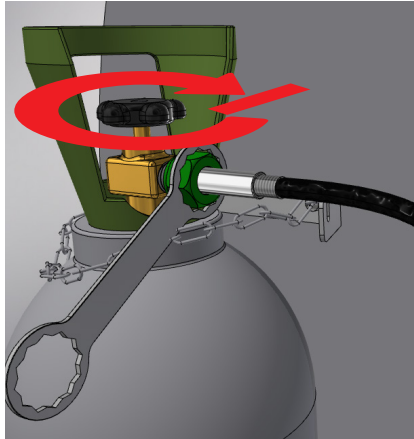


# How to change gas bottle

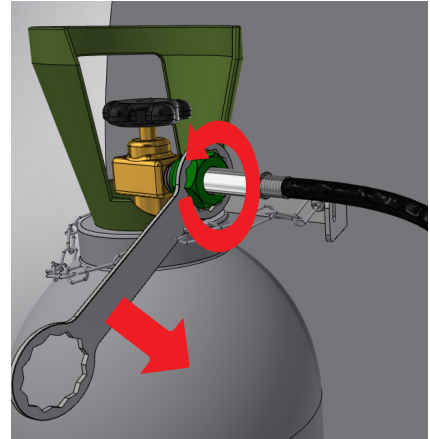
When the needle has reached the red field on the high pressure manometer. - Replace the gas bottle.



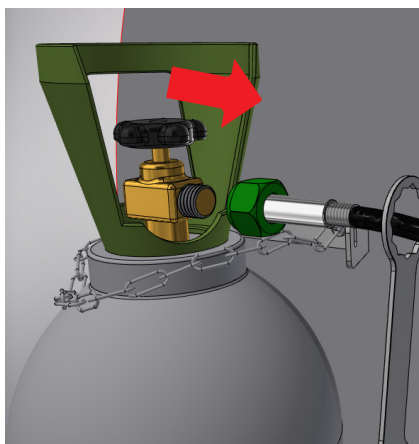
Shut the gas valve by turning the wheel knob clockwise until fully closed.



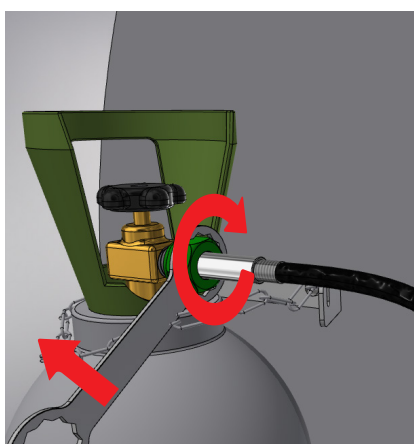
Use the wrench provided to loosen the High Pressure hose nut. There will be a slight sound of gas pouring out



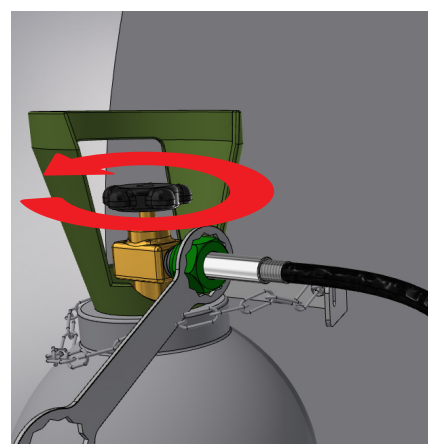
Remove the high pressure hose, unlock the security chain and replace the bottle with a new one.



Reconnect the high pressure hose and tighten the nut clockwise with the wrench.



Open the gas valve counterclockwise until fully opened.



# Common issues and how to resolve them

## **Product is not cold:**

- Check settings on the electronic thermostat, the setting should be +2°C
- Check that the electric plug is connected to the wall socket, also check so that the corresponding fuse is ok.

## **Nitro Coffee has too much head height:**

The pressure settings on dNim-regulator might be too high, try lowering the pressure to dNim

## **Nitro Coffee has too low head height:**

- The pressure settings on dNim-regulator might be too low, increase pressure to dNim.
- Check that the gas in the Nitrogen bottle isn't empty.
- Make sure the Dispense Mode valve is set to Dispense Mode.



# Contact info

## CONTACT INFO:

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