



FAGOR BAR EQUIPMENT SERVICE MANUAL:



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## 1 RECEIVING AND INSPECTING

Upon receiving your new Fagor Equip, check the package and the machine for any damages that may have occurred during transportation. Visually inspect the exterior of the package. If damaged, open and inspect the contents with the carrier. Any damage should be noted and reported on the delivering carrier's receipt.

In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier immediately. Notification should be made verbally as well as in written form. Request an inspection by the shipping company of the damaged equipment. Retain all crating material until inspection has been made. Finally, contact the dealer through which you purchased the unit.

Open the compressor compartment housing and visually inspect package. Be sure lines are secure and base is intact.

BAR EQUIPMENT OPERATIONS AND SERVICE MANUAL

2 SPECIFICATIONS

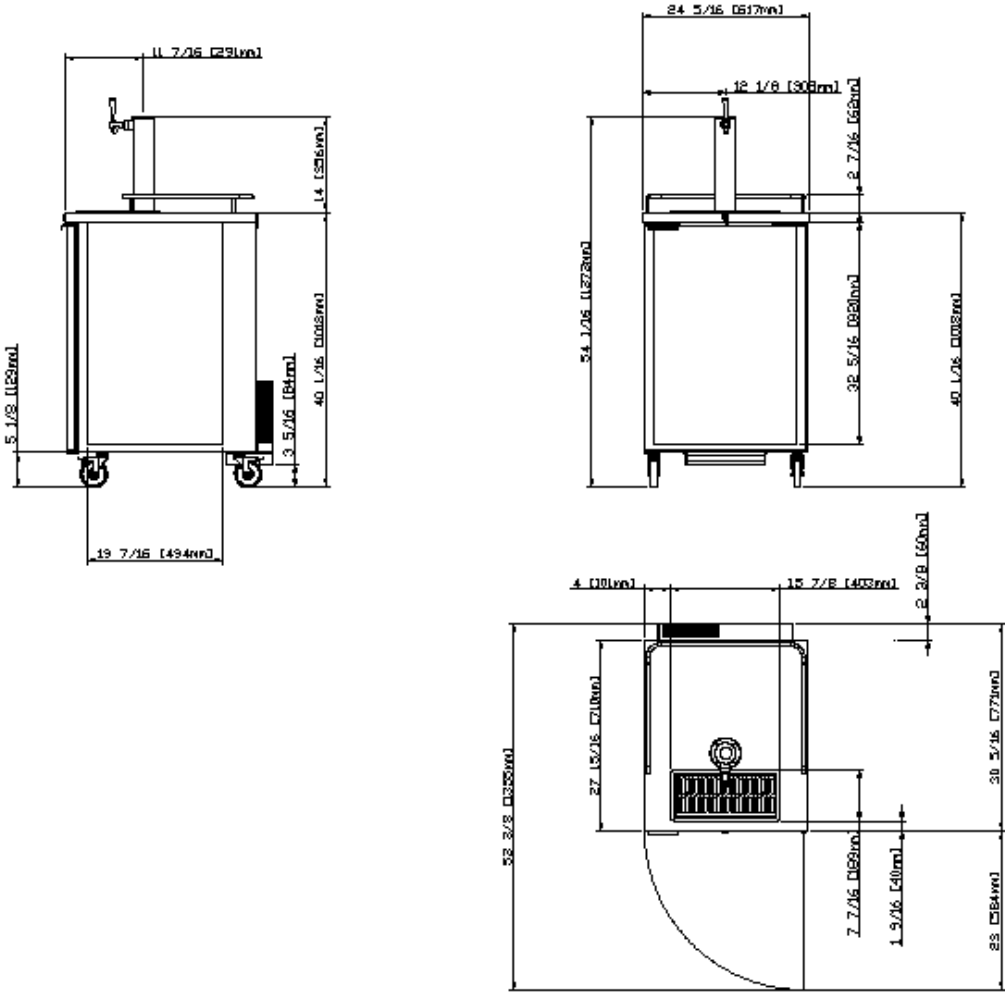
DIRECT DRAW

Exterior Finish Black Stainless Steel		Model Numbers					
		FDD24 FDD24S	FDD24-GR FDD24S-GR	FDD59 FDD59S	FDD69 FDD69S	FDD79 FDD79S	FDD95 FDD95S
Specifications							
Cabinet	Length Inches (mm)	24-5/16" (624)	24-5/16" (624)	59-1/2" (1511)	69-1/2" (1765)	80" (2032)	95-9/16" (2427)
Exterior	Depth Inches (mm)	28" (710)	28" (710)	28" (710)	28" (710)	28" (710)	28" (710)
Dimensions	Height Inches (mm)	39" (990)	39" (990)	37" (938)	37" (938)	37" (938)	37" (938)
Cabinet	Length Inches (mm)	20-3/4" (528)	20-3/4" (528)	56" (1422)	66" (1676)	76-1/2" (1943)	92" (2337)
Interior	Depth Inches (mm)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)	23-1/4" (590)
Dimensions	Height Inches (mm)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)	32-1/4" (818)
Shipping Box	Length Inches (mm)	26 3/4" (679)	26 3/4" (679)	60,5" (1537)	70 1/2" (1790)	81" (2057)	96 1/2" (2438)
Dimensions	Depth Inches (mm)	31 1/4" (794)	31 1/4" (794)	30" (762)	30" (762)	30" (762)	30" (762)
	Height Inches (mm)	47" (1194)	47" (1194)	45" (1143)	45" (1143)	45" (1143)	45" (1143)
Crated Weight lbs (kg)		165 (75)	170 (77)	343 (156)	370 (168)	396 (180)	429 (195)
Glass Rinser		NA	NA	NA	NA	NA	NA
Capacity of 1/2 Kegs		1	1	3	3	4	5
Cubic Feet (liters)		8.4 (239)	8.4 (239)	23.7 (670)	28 (793)	30.8 (872)	39.2 (1112)
Number of Doors		1	1	2	2	3	3
Number of Draft Towers		1	1	2	2	2	2
Number of Faucets		1	1	3	3	4	4
Compressor HP		1/6	1/6	1/3	1/3	1/3	1/3
Running Amps		3.5	3.5	6.5	6.5	6.7	6.7
Voltage		115/60/1	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Plug Type		NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R
Cord Length		8'	8'	8'	8'	8'	8'
Refrigerant		R-134a	R-134a	R-134a	R-134a	R-134a	R-134a
Charge		10.5 (300)	10.5 (300)	12.30 (350)	12.30 (350)	12.30 (350)	12.30 (350)
Exterior		<b>All Models:</b> 18 gauge stainless steel top, 22 gauge stainless front, sides & back. <b>Black Models:</b> Front, sides, back and doors are painted black. <b>Stainless Steel Models:</b> Front, sides, back and doors are stainless steel.					
Interior		20 gauge stainless steel floor, 22 gauge corrugated false floor. Reinforced frame, 24 gauge galvanized walls. Approved according to NSF 7.0 and NSF 18 for Beer Dispenser Towers.					
Ventilation		Front and back ventilated					
Plumbing		Drain Tray: 3/4" NPT drain exits out left end. Automatic condensate evaporator, no drain connection required; evaporator condensate has been plumbed to a condensate pan located in the compressor housing.					
Insulation		Foamed-in-place using high density, CFC-free polyurethane; 1-1/2" top, walls and floor.					
Castors		Std	Std	Opt	Opt	Opt	Opt
6" Legs		Opt	Opt	Opt	Opt	Opt	Opt

Exterior Finish		Model Numbers				
		FBB24 FBB24G FBB24S FBB24SG	FBB59 FBB59G FBB59S FBB59GS	FBB69 FBB69G FBB69S FBB69GS	FBB79 FBB79G FBB79S FBB79GS	FBB95 FBB95G FBB95S FBB95GS
Specifications						
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	Height Inches (mm)	47" (1194)	45" (1143)	45" (1143)	45" (1143)	45" (1143)
Crated Weight lbs (kg)		-	302	364	400	426
Capacity of 1/2 Kegs		1	3	3	4	5
Cubic Feet (liters)		8.4 (239)	23.7 (670)	28 (793)	30.8 (872)	39.2 (1112)
Number of Doors		1	2	2	3	3
Shelves		2	4	4	6	6
Cans 12 oz (355 ml)		-	640	800	920	1160
Compressor HP		1/6	1/3	1/3	1/3	1/3
Running Amps						
Voltage		115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Plug Type		NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R	NEMA-5-15R
Cord Length						
Refrigerant		R-134a	R-134a	R-134a	R-134a	R-134a
Charge						
Exterior		<b>All Models:</b> 20 gauge stainless steel top, XX gauge stainless front, back and sides. <b>Black Models:</b> Front, sides, doors and grills are blk vinyl coated. <b>Stainless Steel Models:</b> Front, sides, doors and grills are XX gauge stainless steel.				
Interior		XX gauge stainless steel floor with 1/2" reinforced lip, stainless keg rails, heavy gauge galvanized walls. ETL approval for pre-packaged and bottled product (?).				
Ventilation		Front and back ventilated				
Plumbing		Automatic condensate evaporator, no drain connection required; evaporator condensate has been plumbed to a condensate pan located in the compressor housing.				
Insulation		Foamed-in-place using high density, CFC-free polyurethane; 1-1/2" top, walls and floor.				
Castors		Opt	Opt	Opt	Opt	Opt
6" Legs		Opt	Opt	Opt	Opt	Opt

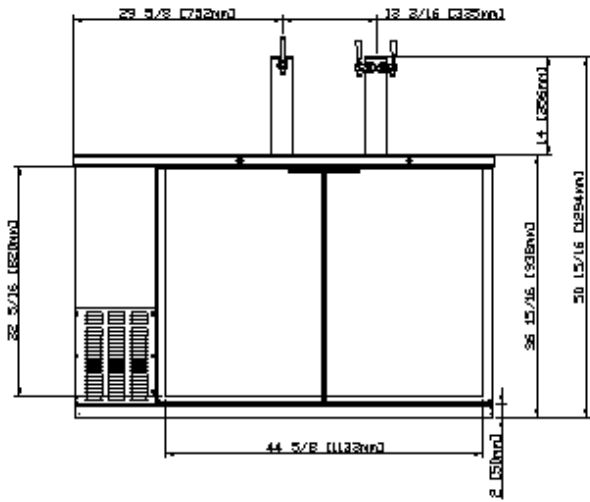
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2.1 DIMENSIONS

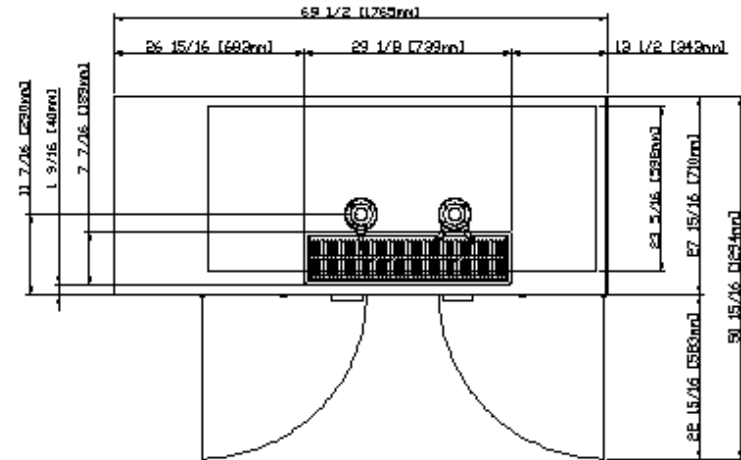
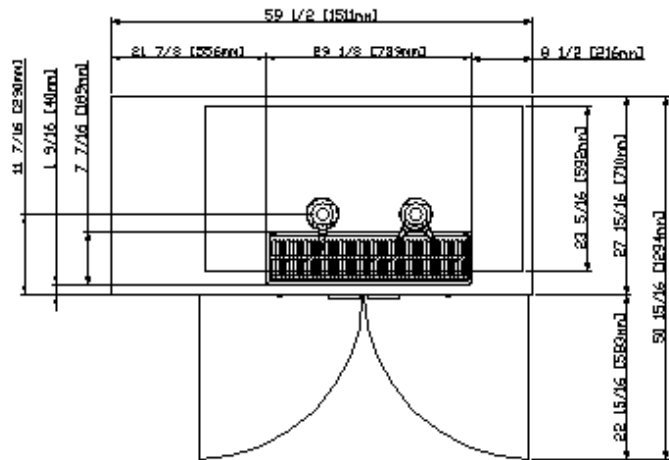
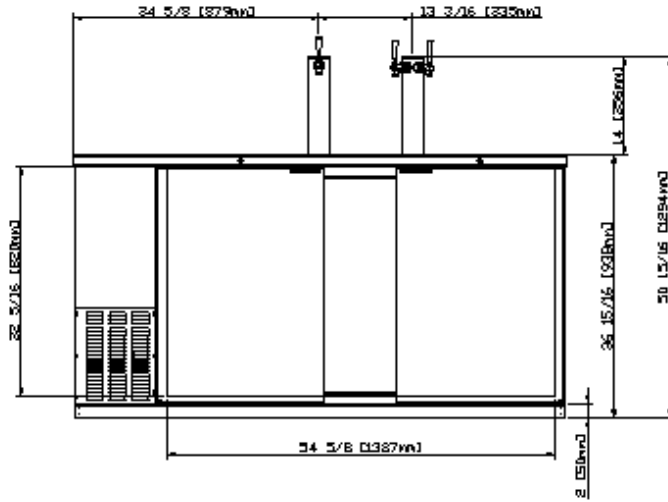


# BAR EQUIPMENT OPERATIONS AND SERVICE MANUAL

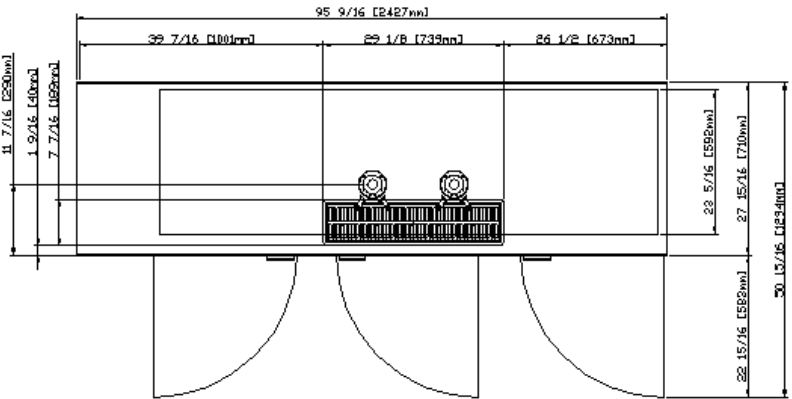
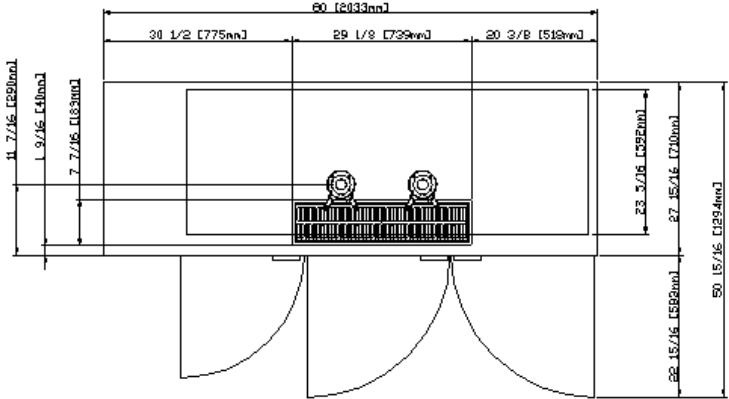
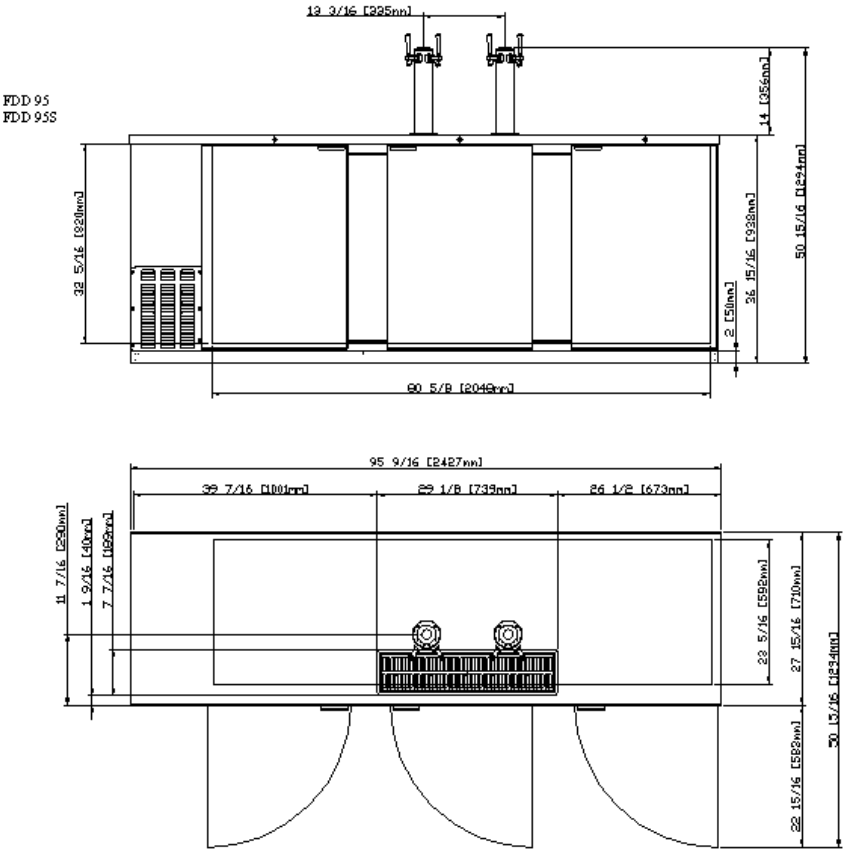
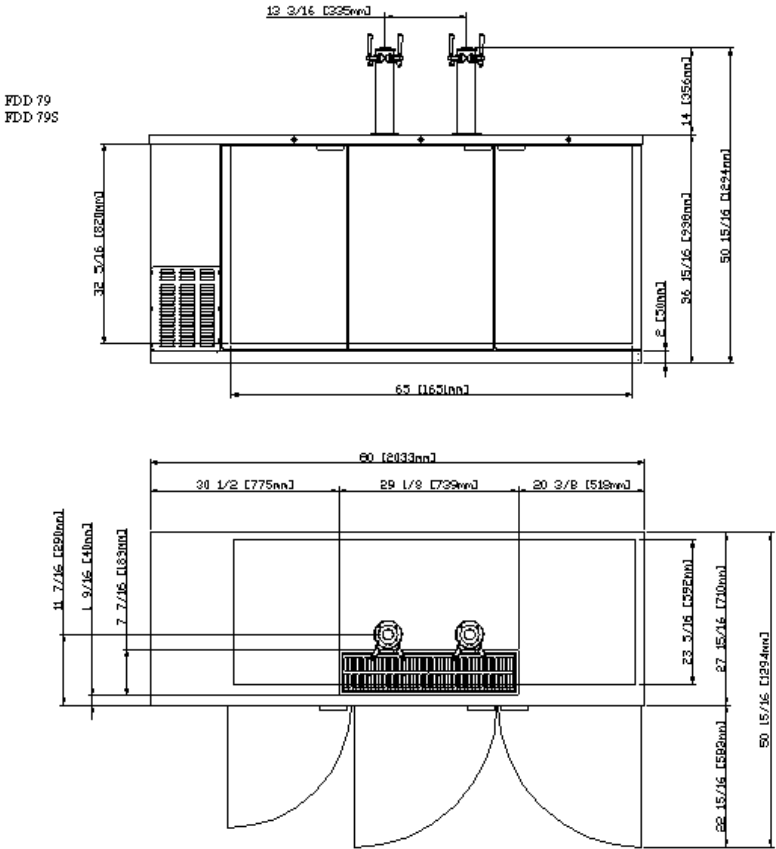
FDD 49  
FDD 59%



FDD 49  
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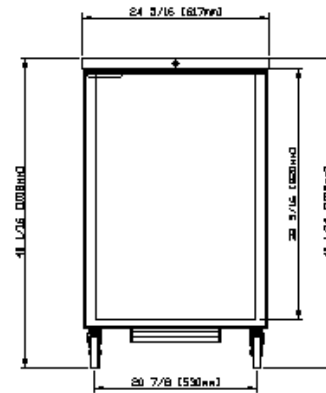
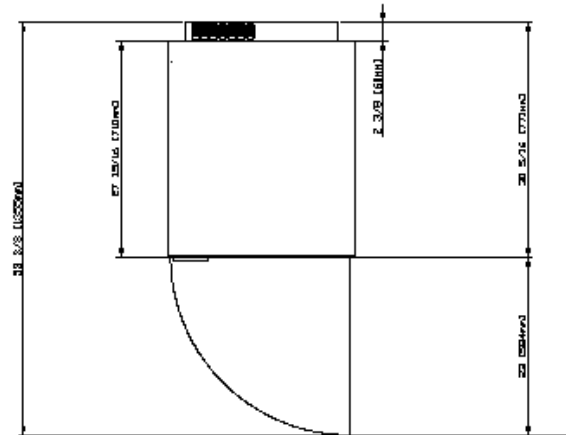




# BAR EQUIPMENT OPERATIOS AND SERVICE MANUAL

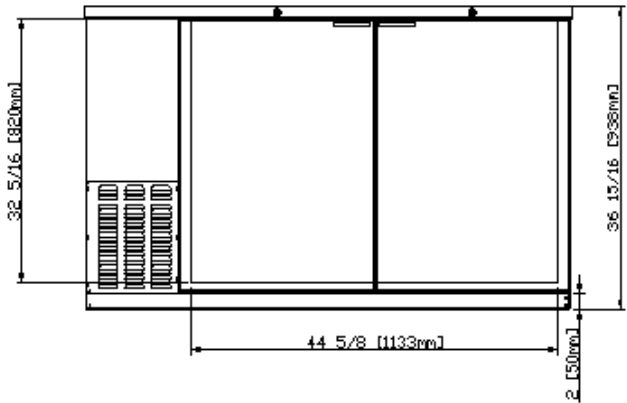
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FBB 24  
FBB 24S  
FBB 24SG

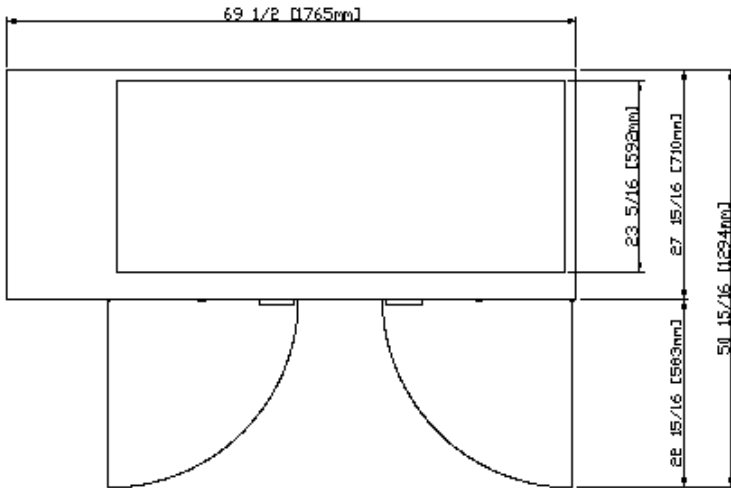
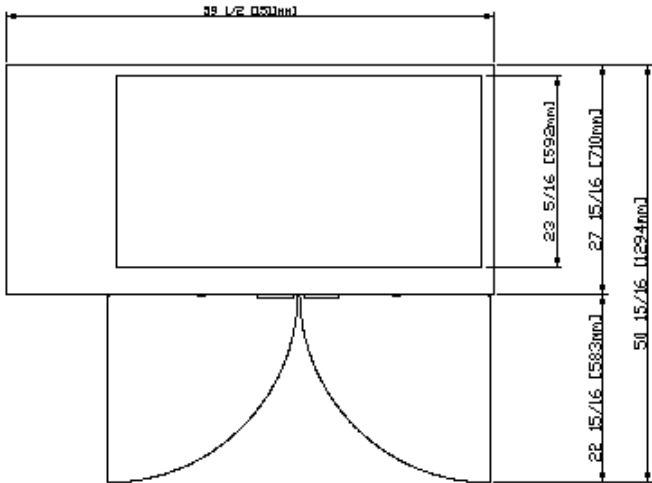
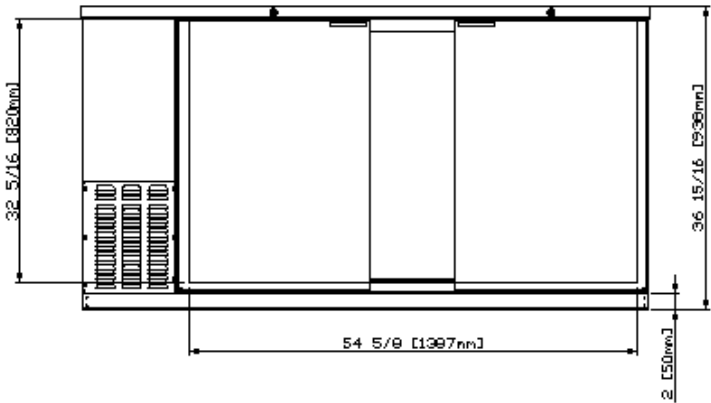


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FBB 59  
 FBB 59 S  
 FBB 59 G  
 FBB 59 SG

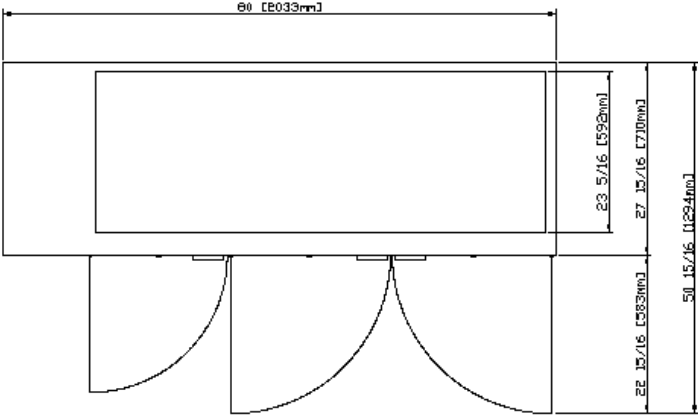
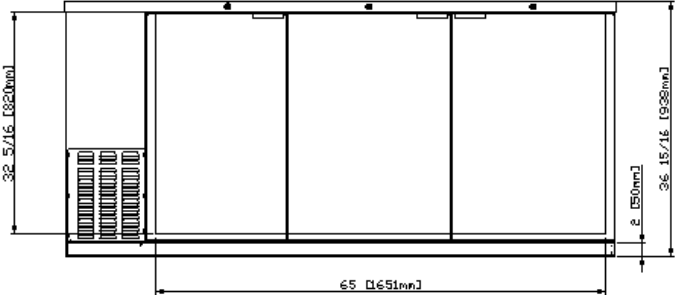


FBB 69  
 FBB 69S  
 FBB 69G  
 FBB 69SG

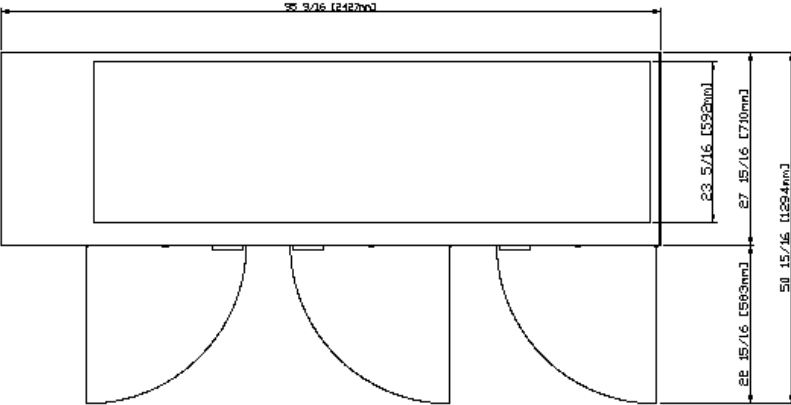
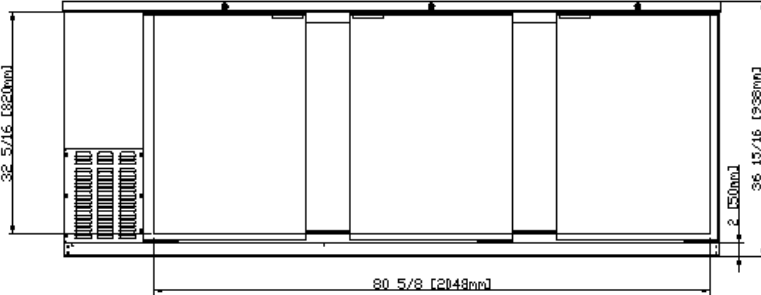


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FBB 79  
 FBB 79S  
 FBB 79G  
 FBB 79SG



FBB 95  
 FBB 95S  
 FBB 95G  
 FBB 95SG



### 3 INSTALLATION

#### 3.1 UNCRATING

Cut and remove the outer packaging. Cut the (4) clamps that hold the refrigerator to the skid. Lift the unit off the skid. If machine was laid down during this operation leave the cabinet upright for 24 hours before plugging into power source. To install draft arm, first place rubber washer over draft arm mounting holes in cabinet top and put beer line connector down through hole. Next secure draft arm with four bolts provided. To retain complete mobility of the cooler, the accessory CO2 tank (up to five pounds in size) must be placed inside the cabinet.

#### 3.2 SEALING

WHEN SANITATION CODES REQUIRE SEALING TO FLOOR  
THIS METHOD MAY BE USED

1. Tip cabinet and apply a bead of silicone seal on bottom edge of the base.
2. Return cabinet to upright position and using proper equipment, lift cabinet into location.

Heavy appliances should not be used on the same circuit with the cooler.

**CAUTION:** If an extension cord is necessary, use only a three wire grounding type of wire, size 16 AWG or heavier; do not exceed 20 feet in length. The use of ungrounded cords or overloaded circuit voids compressor warranty.

#### 3.3 CLEANING OF CABINET

The exterior of the cabinet is painted and should be cleaned only with lukewarm water, taking care not to scratch the paint. Mild detergents are also recommended. The interior can be cleaned in a similar manner.

**THE CONDENSER MUST BE CLEANED AT REGULAR INTERVALS. FAILURE TO DO SO CAN CAUSE COMPRESSOR MALFUNCTION AND WILL VOID WARRANTY.** Clean approximately every six months, depending upon usage, dust, etc. Pull cabinet away from wall and thoroughly vacuum the condenser and surrounding surfaces.

#### 3.4 PREPARATION, OPERATION AND MAINTENANCE OF BEER DISPENSING SYSTEM

The pressure source in direct draw dispenser is bottled CO2 gas. This gas is reduced to the proper dispensing pressure by a regulator and then delivered to the barrel through a flexible hose and tap (or vent).

This tap has a check valve in it to prevent beer from backing up into the hose and regulator. Before a new barrel is tapped, this line should be purged by quickly opening and closing the regulator outlet valve, allowing a surge of gas to travel through the line and tap.

Always keep the CO2 cylinder in vertical position.

The recommended pressure for the CO2 system is 8-10 psi.

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**CAUTION:** Handle all pressure system components with care. Do not use excessive pressures. Be sure instructions are understood thoroughly, If in doubt, contact your dealer/distributor for explanation.

### TAPPING INSTRUCTIONS

This cooler will accept only the quarter-size keg. The Sankey type is the most modern and easiest of all to tap with the available taps. The type keg and tap ypu use will depend on the brand of beer your purchase. Your beer distributor can provide additional instructions and tips on how to maintain the beer to your satisfaction.

Following these tapping instructions, place the keg in front of cabinet for tapping. After all connections are complete and checked for leaks, place the CO2 bottle in the rear (inside) of cabinet with the pressure gage visible for reading, then place the keg in position, allowing the door to be closed completely without interference.

Make certain that beer line and keg are not touching the evaporator.

### How to Tap a Keg of Beer Sankey Type Barrel

1. Connect line from pressure source to tap nipple (use clamp). Using coupling washer connect beer line to thread on probe. Holding flats on probe with wrench, tighten wing nut or hex nut on beer hose.

2. Align tap with lugs in barrel, insert tap.

3. Turn tap body handle ¼ turn clockwise until tight to secure tap to barrel. Turn on pressure regulator.

4. Rotate wheel handle ¼ turn clockwise. Be certain handle is turned as far as it will go to stop. This will assure that the beer and gas pots in the keg down tube will be fully opened.

To Beer Faucet

**BARREL IS TAPPED**  
To Pressure Source



## BAR EQUIPMENT OPERATIONS AND SERVICE MANUAL



### CLEANING INSTRUCTIONS FOR THE FAUCET

Proper cleaning is important for the beer faucet, drain pan or any item coming in contact with food or beverages to prevent odors and tastes from bacteria.

Prior to removing the faucet for cleaning, close the tap valve at the keg.

The faucet should be cleaned every week. Using the spanner wrench provided, remove the faucet from the shank and thoroughly clean with hot water and detergent. Rinse completely and reinstall the faucet. (Note: The faucet may be taken apart for more thorough cleaning.)

### NOTICE

This cooler is designed to maintain your beer keg temperature within the most desirable range of 35° to 40°F. You can expect this temperature with the proper temperature control setting and in a normal environment. It is important to understand that when the keg of beer is purchased, it must be installed inside the cooler as soon as possible to avoid excessive warm-up of the beer. If this happens, it may take many hours for the temperature to be reduced to the desirable range. No provision is made for rapid cooling of a keg which has become too warm. When purchasing your keg of beer, you can wrap the keg in a blanket or other insulation to help it cool prior to installing in the cooler.

### 3.5 LOCATION

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the unit and contents. For the most efficient operation, be sure to provide good air circulation inside and outside of the unit.

#### Inside cabinet:

The first cleaning must be made when you unpack the unit and before switching it on. Clean it with water and a mild detergent. When it is clean and dry, insert the accessories in the appropriate places, for the best use of the user.

### Outside cabinet:

Be sure the unit has good air circulation around it. Avoid hot corners and locations near stoves and ovens. It is recommended the unit be installed no closer than 2" from any wall. The place where the refrigerator is placed must be open and clean, avoiding that the fan of the condensing unit absorbs materials which are deposited then into the condenser blades and coil, which can produce failures.

### 3.6 DATA PLATE

The data plate is located inside the unit, near the top front left corner. Under no circumstances should the data plate be removed from the unit. The data plate is essential to identify the particular features of your unit and is of great benefit to installers, operators and maintenance personnel. It is recommended that, in the event the data plate is removed, you copy down the essential information in this manual for reference before installation.

### 3.7 ELECTRICAL CONNECTIONS

Refer to the amperage data in this manual or on data plate and your local code or the National Electrical Code to be sure unit is connected to the proper power source. Verify correct incoming voltage according to the Data Plate information.

### HEAVY APPLIANCES

A protected circuit of the correct voltage and amperage must be run for connection of the supply cord. Unit must be grounded and connected in accordance with NEC Article 422 Appliances.



**DANGER:** Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit.

If unit still running when power is off, disconnect power at the circuit breaker before unplugging the machine.

**WARNING:** Unit and compressor warranties are void if failure is due to improper electrical installation.

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### 3.8 SHELVING INSTALLATION

1. Hook shelf clips onto shelf pilasters
2. Position all four shelf clips equal in distance from the floor for level shelves
3. Wire shelves are oriented so that cross support bars are facing down
4. Place shelves on shelf clips making sure all corners are seated properly

### 4 OPERATION

Verify thermostat is in the OFF position prior to connecting the unit to its power source. Failure to do so could lead to electrical failures. Keep in mind the evaporator fans and lights will still have power while the thermostat in the OFF position. Connect unit to power supply.

Temperature controller (inside the cabinet) goes from 0 (OFF Position) to 7 (Coolest Position). Set control at position 5 for temperature average of 35°F.

For 23 models set control at position 3, for temperature average of 35°F

### DEFROSTING

The unit will not require defrosting if the door is only opened for a minimum time. Defrosting should be done when the keg is changed. To do this unplug the unit and leave the door open for fifteen minutes. Defrost water will accumulate in a pan under the evaporator and will drain to a plastic container in the storage area under the beer keg shelf.

Do not use a pick, knife, etc., to pry ice from evaporator as this could puncture evaporator or damage the finish.

### 5 TROUBLESHOOTING

Sometimes, working failures are due to simple causes which can be solved by the user. Before asking for the help of a qualified technician, you have to do some verifications. These failures are not covered by the warranty:

1. Refrigeration doesn't work
  - a. Check the unit is still connected to power supply.
2. Refrigerator doesn't reach temperature.
  - a. Check the thermostat is not in OFF position.
  - b. Check the thermostat is at position 5 or higher.
  - c. Check the unit is not on defrost cycle.
  - d. Check gasket is in good condition and door is sealed.
  - e. Check fan is moving. Open the door press and hold door switch for verification.
  - f. Don't put any food inside until unit is at temperature.
  - g. Be sure castors or legs were installed.
3. There is water under the refrigerator.
  - a. Check the drain pipe is over the pan.
  - b. Check cabinet is level.



## BAR EQUIPMENT OPERATIOIS AND SERVICE MANUAL

### 6 MAINTENANCE

#### Stainless Steel Care and Cleaning

Proper cleaning of stainless steel requires soft cloths, never use steel pads,wire brushes or scrapers!

Cleaning solutions need to be alkaline or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, household and industrial cleaners. If cleaner containing chlorides is used be sure to rinse repeatedly and dry thoroughly upon completion.

Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. There are also stainless steel cleaners available which can restore and preserve the finish of the steel's protective layer.

Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean ALL food products from any stainless steel's surface. Common items include peppers, tomatoes and other vegetables.

#### Cleanina the Condenser Coil



**DANGER:** Power must be turned off and disconnected from the power source whenever performing maintenance, repair or cleaning the condensing unit.

Disconnect unit from power supply. Remove front bottom panel and carefully slide out the condensing unit.The condenser coil requires regular cleaning; recommended is every 30-60 days, depending the accumulation of dust and grease.

If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush. Heavier dust build up may require a vacuum or even compressed air to blow though the condenser coil.

If heavy grease is present there are de-greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air. Be sure all electrical and mechanical parts are dry before turning on the power.

Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil! Do not place filter material in front of condenser coil. This material blocks air-flow to the coil similar to having a dirty coil!

If you keep the condenser clean you will minimize your service expense and lower your electrical costs. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times. Continuous operation with dirty or clogged condenser coils can result in compressor failures.

Neglecting the condenser coil cleaning procedures WILL VOID YOUR WARRANTY associated with the compressor or cost to replace the compressor!

To put back the condensing unit in its place, slide in the unit carefully. BE SURE DRAIN PIPE IS LOCATED OVER THE PAN. Replace front bottom panel.

#### Gasket Maintenance

Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Also, never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows.

## BAR EQUIPAMENT OPERATIOS AND SERVICE MANUAL

Gaskets can easily be replaced and do not require the use of tools or authorized service persons. The gaskets can be pulled out of the grove in the door and new gaskets can be "pressed" back into place.

### Door Hinges

Over time and with heavy use door hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

### Drain Maintenance

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. IF YOU NOTICE EXCESSIVE WATER ACCUMULATION ON THE INSIDE OF THE UNIT be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan.

IF WATER IS COLLECTED UNDERNEATH THE UNIT you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems. Be sure all drain lines are free of obstructions, typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

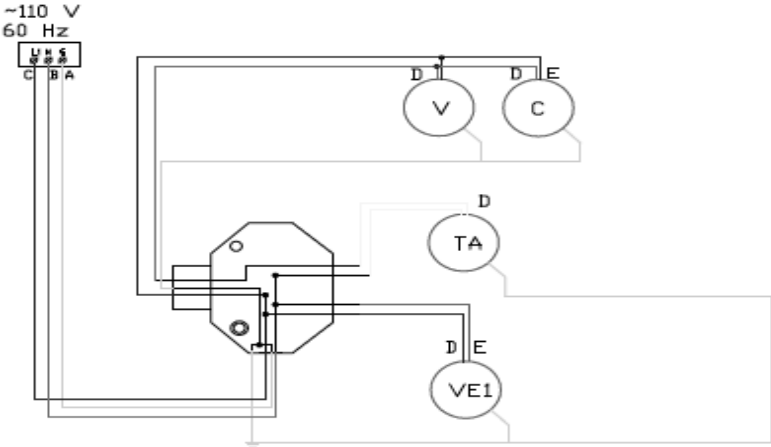
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7 WIRING DIAGRAMS

FDD23

SYMBOL	DESCRIPCIÓN	DESCRIPTION
VE1	Ventilador de evaporador uno	Evaporator's fan one
C	Compresor	Compressor
V	Ventilador	Fan
TA	Termostato analógico	Analogical thermostat

CALIBRE AVG AVG SIZE	DESCRIPCION/DESCRIPTION									
	A	B	C	D			E			
	14	14	14	18			18			
COLOR ESTANDAR STANDARD COLOR	Verde Green	Azul Oscuro Dark Blue	Marrón Brown	Azul Claro Light Blue	Marrón Brown	Azul Oscuro Dark Blue	Amarillo Yellow	Rojo Red	Negro Black	Blanco White



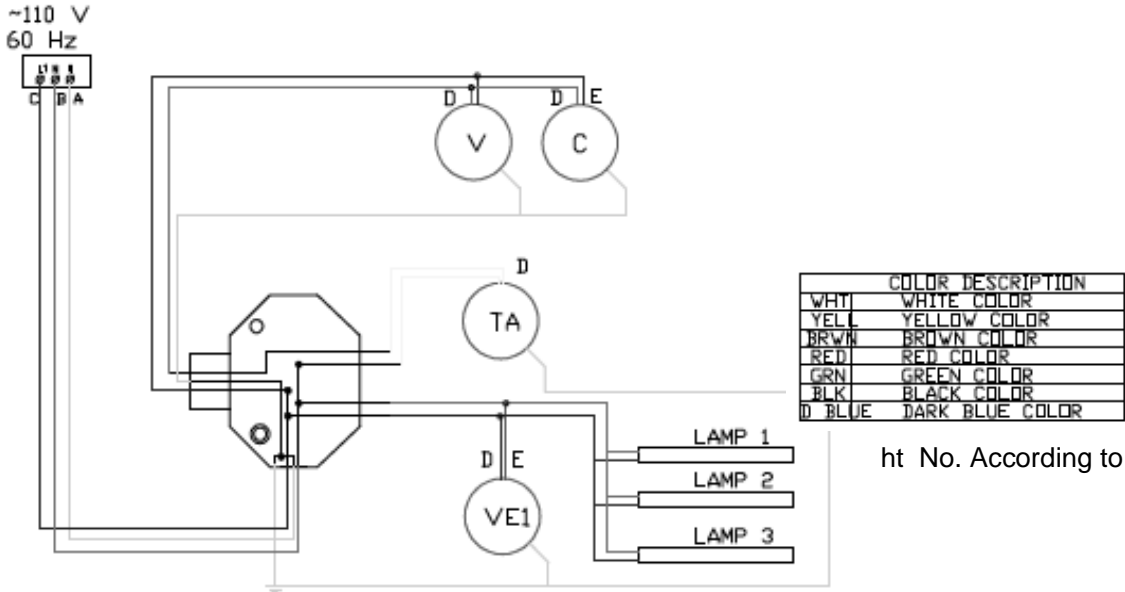
COLOR DESCRIPTION	
WHT	WHITE COLOR
YELL	YELLOW COLOR
BRWN	BROWN COLOR
RED	RED COLOR
GRN	GREEN COLOR
BLK	BLACK COLOR
D BLUE	DARK BLUE COLOR

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FDD/ FBB-24/59 / 69 / 79 / 95

SYMBOL	DESCRIPCIÓN	DESCRIPTION
VE1	Ventilador de evaporador uno	Evaporator's fan one
C	Compresor	Compressor
V	Ventilador	Fan
TA	Termostato analogico	Analogical thermostat
LAMP1...3	Lamparas	Lamps

DESCRIPCION/DESCRIPTION										
	A	B	C	D			E			
CALIBRE AND SIZE	14	14	14	18			18			
COLOR ESTANDAR STANDARD COLOR	Verde Green	Azul Oscuro Dark Blue	Marron Brown	Azul Claro Light Blue	Marron Brown	Azul Oscuro Dark Blue	Amarillo Yellow	Rojo Red	Negro Black	Blanco White



COLOR DESCRIPTION	
WHT	WHITE COLOR
YELL	YELLOW COLOR
BRWN	BROWN COLOR
RED	RED COLOR
GRN	GREEN COLOR
BLK	BLACK COLOR
D BLUE	DARK BLUE COLOR

ht No. According to model







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Part #	Description	Dates		FBB					FBB-S					FBB-G					FBB-SG					FDD					FDD-S					
		Experation	Effective	24"	59"	69"	79"	95"	24"	59"	69"	79"	95"	24"	59"	69"	79"	95"	24"	59"	69"	79"	95"	24"	59"	69"	79"	95"	24"	59"	69"	79"	95"	
<b>Panels</b>																																		
M10917M0113	Bottom panel	Jun-08		1	1	1	1							1	1	1	1										1	1	1	1				
M10917M0230	Bottom panel	Dic-09		1	1	1	1							1	1	1	1										1	1	1	1				
M10917M0402	Bottom panel		Dic-09	1	1	1	1							1	1	1	1										1	1	1	1				
M10913M0180	Bottom panel	Jun-08							1	1	1	1							1	1	1	1									1	1	1	1
M10913M0211	Bottom panel	Dic-09							1	1	1	1							1	1	1	1								1	1	1	1	
M10913M0353	Bottom panel		Dic-09						1	1	1	1							1	1	1	1								1	1	1	1	
M10917M0099	Side Panel			1	1	1	1							1	1	1	1									1	1	1	1					
M10913M0174	Side Panel								1	1	1	1							1	1	1	1							1	1	1	1		
M10917M0133	Back Panel			1	1	1	1																			1	1	1	1					
M10913M0189	Back Panel								1	1	1	1		1	1	1	1		1	1	1	1							1	1	1	1		
M10917M0164	Back Panel			1					1					1					1							1								
M10913M0169	Back Panel																												1					
603305M0004	Handrail																									1				1				
603305M0005	Separator handrail																									4				4				
M10925M0193	Condu of air for tower																									2	2	2	2		2	2	2	2
M10925M0195	Term conduc tower																									1	1	1	1		1	1	1	1







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602505M0028	Bolt M6x45			4					4						4					4	8	8		8	4	8	8		8
602529M0004	Spring																			1					1				
602529M0006	Spring																			1					1				
602505M0027	Bolt HEX M4X16 black			4	8	8		12	4	8	8		12	4	8	8		12	4	8	8		12	4	8	8		12	
603301M0030	Support Hinges	Abr-09		1	1	1		2	1	1	1		2	1	1	1		2		1	1		2		1	1		2	
603301M0032	Support Hinges	Abr-09		1	1	1		1	1	1	1		1	1	1	1		1	1	1	1		1	1	1	1		1	

9 WARRANTY

One Year Parts & Labor Warranty: Fagor warrants to the first-end-user purchaser (the "User") that the Fagor brand equipment sold hereunder, except for parts and accessories which carry the warranty of a supplier (the "Equipment") will be free from defects in material and factory workmanship under normal conditions of use and maintenance for a period of (1) one year from the date of Installation (Warranty Commencement date), but in no event to exceed (15) fifteen months from the date of shipment. Warranty is Not Transferable

Warranty Coverage: If there is a defect in material or factory workmanship covered by this Warranty reported to Fagor during the period the applicable Warranty is in force and effect, Fagor will repair or replace, at Fagor option, that part of the Equipment that has become defective. Fagor will cover labor cost within one year from the Warranty Commencement date or 15 months from shipment date, whichever occurs first. Fagor shall bear all labor costs in connection with the installation of these replacement parts, provided that, the installation is conducted by Fagor or its authorized representative. Charges for warranty travel time to round trip total of (2) two hours or up to 100 miles total. Any charges exceeding those stated herein or overtime rates must have prior authorization by Fagor.

Additional Four Year Compressor Part Warranty: In addition to the warranty set above. Fagor warrants the compressor (part only) for an additional four (4) years based on the installation date. This warranty is for defects both in workmanship and material under the normal and proper use and maintenance service. The four (4) year extended

warranty only applies to hermetically sealed parts of the compressor and does not apply to any other part or component, including, but not limited to cabinet, temperature control, refrigerant, motor starting equipment, fan assembly, or any other electrical or mechanical component.

The original purchaser shall be responsible for returning the defective compressor to Fagor prepaid. This warranty shall be void if the compressor, in Fagor sole judgment, has been subjected to misuse, neglect, alteration or accident, operated contrary to the recommendations specified by the Unit manufacturer, repaired or altered by anyone other than Fagor in any way so as, in Fagor sole judgment, to affect its quality or efficiency or if the serial number has been altered, defaced or removed. This warranty does not apply to a compressor in any unit that has been moved from the location where it was originally installed.

Parts Warranty Coverage: Fagor warrants all new machine parts produced or authorized by Fagor to be free from defects in material and workmanship for a period of 90 days from the Warranty Commencement Date. If any defect in material and workmanship is found to exist within the warranty period, Fagor will replace the defective part without charge. Defective parts become the property of Fagor.

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Fagor will have no responsibility to honor claims received after the date the applicable Warranty expires. Notwithstanding the foregoing, any claim with reference to the Equipment or any parts therefore for any cause shall be deemed waived unless submitted by the User to Fagor within thirty (30) days after the date the User discovered, or should have discovered, the claim. In connection with all claims under this Warranty, Fagor will have the right, at its own expense, to have its representatives inspect the Equipment at the User's premises and to request all of User's records pertaining to the Equipment to determine whether a defect exists, whether the conditions set forth in this Warranty have been satisfied, and whether or not the applicable Warranty is in effect.

**Exclusions from and Conditions to Warranty Coverage:** This Warranty does not cover parts or accessories, which (a) carry the warranty of a supplier or (b) are, abused. Application of this Warranty is further conditioned upon the following:

**Installation.** The Equipment must be properly installed in accordance with Fagor installation procedures.

**No Alteration.** The Equipment must not have been modified or altered from its condition at the date of original installation.

**Use.** Fagor equipment is not designed for personal, family or household purposes and its sale for such purposes is not intended. In the event the equipment is so used, this warranty shall be null and void, and the equipment shall be deemed to have been sold "as is-where is" without any warranty of any kind, including without limitation any warranty of title, non-infringement, merchant-ability or fitness for a particular purpose.

**Proper Maintenance and Operation.** The Equipment must be properly maintained and operated in accordance with Fagor maintenance and operating procedures. All service, labor and parts must be acquired from Fagor or its authorized service representative for the User's area.

This warranty is void if failure is a direct result of handling &/or transportation, fire, water, accident, misuse, acts of god, attempted repair by unauthorized persons, improper installation, if serial number has been removed or altered, or if unit is used for purpose other than it was originally intended.

Failure to comply with any of these conditions will void this Warranty. In addition, this Warranty does not cover defects due to apparent abuse, misuse or accident.

The foregoing warranty is in lieu of and excludes all other warranties not expressly set forth herein, whether express or implied by operation of law or otherwise, including but not limited to any representation of performance and any implied warranties of title, non-infringement, merchantability or fitness for a particular purpose. No other warranties are authorized on behalf of Fagor unless specifically issued by Fagor.

Fagor shall have no liability for incidental or consequential losses, damages including without limitation or expenses, loss of sales, spoiled food, profits or goodwill, claims whether or not on account of refrigeration failure or punitive or exemplary damages directly or indirectly arising from the sale, handling or use of the Equipment or from any other cause relating thereto, whether arising in contract, tort, warranty, strict liability or otherwise. Fagor liability hereunder in any case is expressly limited, at Fagor election, to repair or replacement of Equipment or parts therefore or to the repayment of, or crediting the user with, an amount equal to the purchase price of such goods.

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