MICRO MATIC

PART NO. MININIML161

USER MANUAL & INSTALLATION GUIDE

INLINE MININIM™



FOR NITROGEN INFUSED BEVERAGES.

For installation using a pressurized keg and nitrogen generator.

SAFETY FIRST!

READ INSTRUCTIONS COMPLETELY

Before getting started please read this user manual and at all times follow the important safety instructions.

VERSION 1.0

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1 GENERAL INFORMATION

The contents of these operating instructions enable safe and proper handling of the MiniNIM™. Read the operating instructions completely before operating. Always keep the operating instructions within easy reach. The illustrations in this manual may be different from the actual device.

1.1 TERMS USED

⚠ DANGER	⚠ WARNING	⚠ ATTENTION
Causes serious injury or death if not observed.	Can result in serious injury or death if not observed.	May cause minor or moderate injury.

1.2 LIMITATION OF LIABILITY

The manufacturer accepts no liability for:

- Damage caused by incorrect operation
- Inappropriate use
- Inadequate maintenance or cleaning
- Failure to observe the technical documentation
- Technical modifications by the user
- Use of non-approved spare parts

1.3 INTELLECTUAL PROPERTY AND COPYRIGHT PROTECTION

All rights reserved. Any - including, but not limited to - duplication, dissemination and other uses of the texts, graphics or other representations without the consent of the manufacturer.

Contact Information:

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1.4 CUSTOMER SERVICE

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2 INSTALLING WITH KEGGED PRODUCT

SEE DIAGRAM ON NEXT PAGE

1. Connect gas line to 3/8" O.D. inlet and secure with appropriate clamp. Gas should be regulated to provide the appropriate gas injection. In general, sputtering and popping equals too much gas pressure and no infusion equals too low gas pressure.

   Recommended starting pressures

   - Apply 30 PSI nitrogen to the keg
   - Apply 17 PSI of nitrogen to the MiniNIM™ gas inlet
   - Regulator can be mounted remotely, it is important the gas pressure is constant

2. Connect the liquid line to the 3/8" O.D. liquid inlet barb using the appropriate clamp.

   NOTE: Solids in the liquid must be avoided, It is recommended to use a liquid line filter inline prior to the MiniNIM™ this will result in a non-functioning MiniNIM™.

3. Connect the dispensing line to the 3/8" O.D. liquid outlet barb using the appropriate clamp

INSTALLING WITH PREMIXED PRODUCT

SEE DIAGRAM ON NEXT PAGE

1. Connect gas line to 3/8" O.D. inlet and secure with appropriate clamp. Gas should be regulated to provide the appropriate gas injection. In general, sputtering and popping equals too much gas pressure and no infusion equals too low gas pressure.

   Recommended starting pressures:

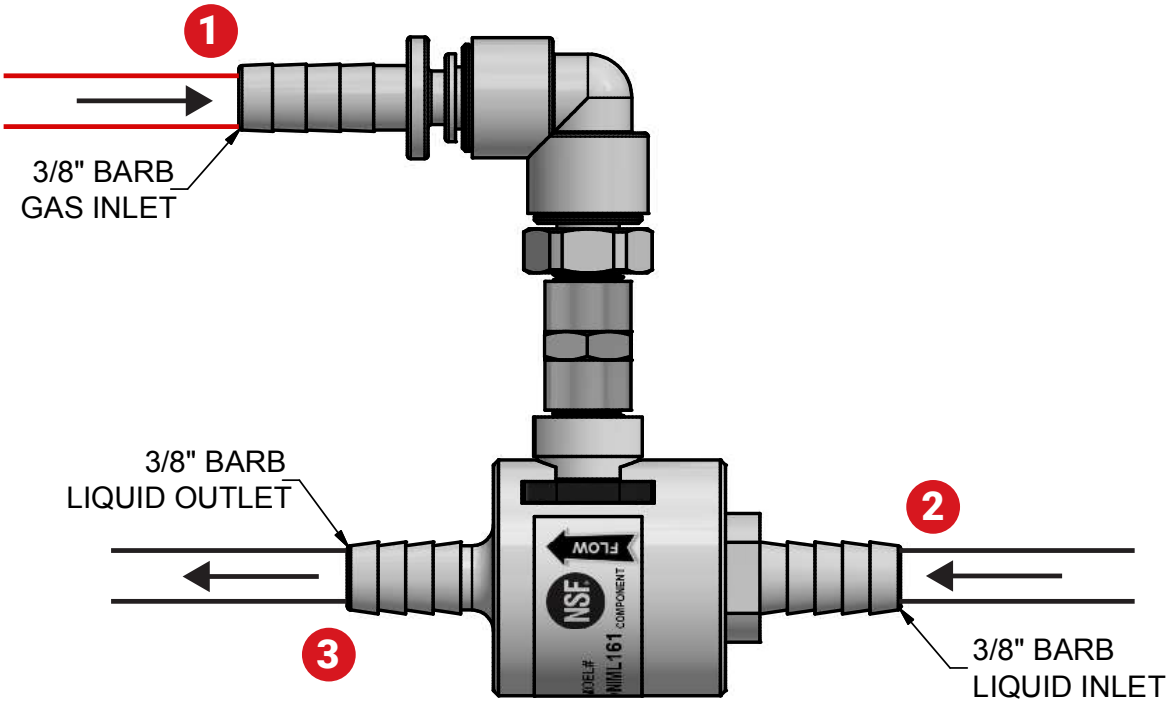
   - Adjust pressure to the pump to achieve desired flow rate of product. 30 PSI is recommended starting point.
   - Apply 17 PSI of nitrogen to the MiniNIM™ gas inlet. Increasing or decreasing pressure may be required depending on flow rate of product.

2. Connect the liquid line to the 3/8" O.D. liquid inlet barb using the appropriate clamp

   NOTE: Solids in the liquid must be avoided. It is recommended to use a liquid line filter inline prior to the mininim this will result in a non-functioning MiniNIM™.

3. Connect the dispensing line to the 3/8" O.D. liquid outlet barb using the appropriate clamp

MININIML161 INSTALLATION DIAGRAM



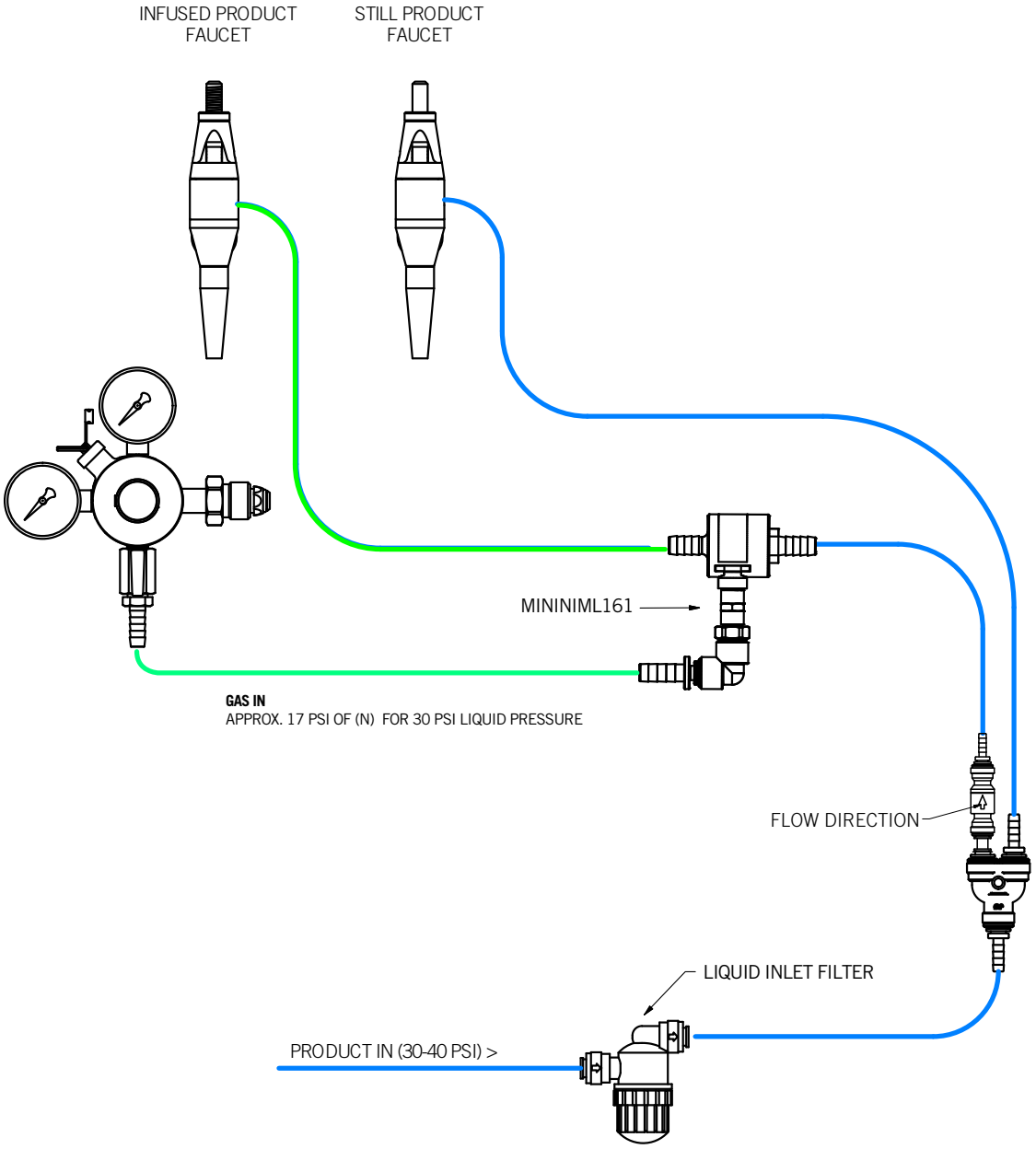
3 CALIBRATING THE MININIM™

1. Adjust the liquid pressure to pour 1 to 1.5 oz/sec. at the faucet. Testing has shown this to be a good flow rate. This may require adjustments to the applied pressure.
2. At this flow rate, the pressure will typically be around 30 PSI. This will depend on system design and resistance of the system.
3. Pressures above 40 PSI are not recommended as this may cause nitrogenation in the beverage canister if left for a period of days.
4. Gas pressure will be from 10 to 20 lbs. depending on the liquid pressure setting.

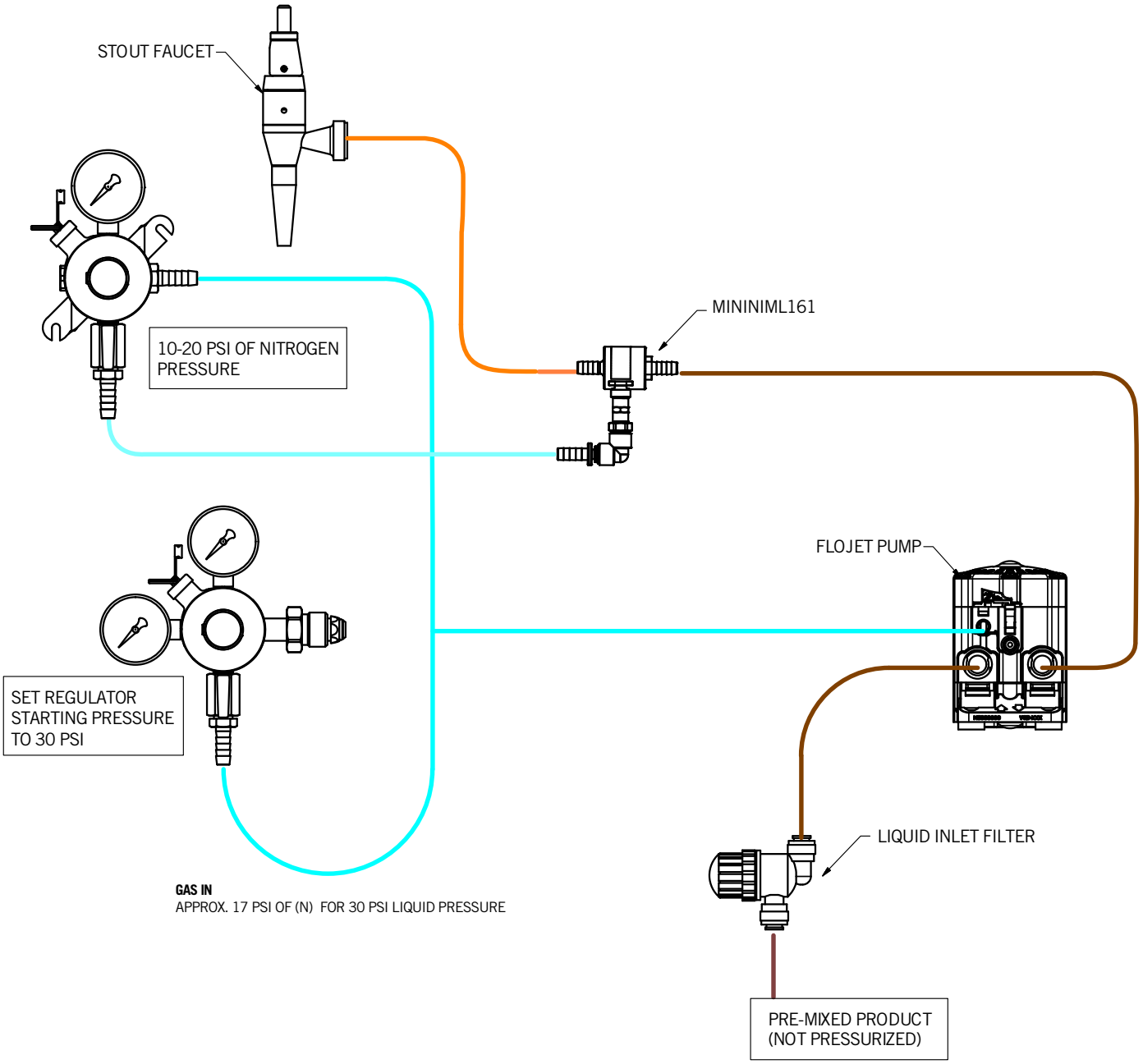
   NOTE: The perfect pour is subjective. As a general rule, there should be little or almost no bubbles or head while the glass is filling. The liquid should appear light in color but have no large bubbles unless a tall head is preferred. The best “creamy” head is produced when the tiny cascade bubbles rise to the surface.

4 CONNECTION EXAMPLES

4.1 BASIC SETUP USING NITROGEN GAS CYLINDER AND CONNECTING ONE PRODUCT TO BOTH A STILL AND NITRO FAUCET



4.2
BASIC SETUP USING NITROGEN GAS CYLINDER AND BEVERAGE PUMP



5 TROUBLESHOOTING

Installation and troubleshooting must be performed by a qualified technician. Call customer service if the problem cannot be solved or for a problem that is not listed.

PROBLEM	POSSIBLE CAUSE(S)	SOLUTION
MININIM™ REGULATOR ADJUSTMENT HAS NO EFFECT ON PRODUCT	Incorrect supply pressure	Set gas supply pressure to 30 PSI. Replace empty or low-pressure gas supply bottle.
	Regulator is defective	Replace the regulator
	Kinked, blocked or damaged hose	Check gas supply line flow. If flow is low/not present, check fittings and hoses and replace or re-route as required.
PRODUCT HAS TOO LITTLE OR NO HEAD	MiniNIM™ regulator is set too low	Increase pressure on the regulator supplying gas to the MiniNIM™
	No gas supplied to MiniNIM™	Replace gas bottle, repair gas supply system
PRODUCT HAS TOO MUCH HEAD AND/OR ALL FOAM AND/ OR SPUTTERING AT FAUCET	MiniNIM™ regulator is set too high	Decrease pressure on the regulator sullying gas to the MiniNIM™.
PRODUCT DOES NOT FLOW FROM THE FAUCET	Kinked, blocked or damaged hose	Check the liquid in and liquid out hoses for kinks or flat spots. Re-route or replace hoses as required.
	Blockage in the MiniNIM™ bore dueto set-up debris or solids in the product liquid	Blow compressed gas into the product outlet to clear debris. Routine cleanings may be required.
PRODUCT FLOWS TOO SLOWLY FROM THE FAUCET (LESS THAN 1 OZ. PER SECOND)	Liquid pressure is too low	Increase liquid pressure 30-35 PSI. This liquid pressure is required. Pressure above 35 PSI may cause canister infusion if pressurized for a period exceeding 24 hours. This will vary depending on the properties of the liquid and should be tested on specific products.
	Liquid product line or fitting is kinked, blocked or damaged	Repair, replace, re-route or clear hose or fitting
	Faucet is not completely open, defective, or blocked	Fully open or replace/repair/clean the faucet. There are small holes in the internal disc of the stout faucet nozzle that may require periodic cleaning.

6 ROUTINE MAINTENANCE & CLEANING

⚠ WARNING

When using cleaning chemicals, rubber gloves and eye protection should be worn.

Equipment Required

- Micro Matic Coffee Line Cleaner (MM-C128)
- Pressurized cleaning vessel
- Two (2) buckets
- Eye protection & rubber gloves

Cleaning Method – Every Two Weeks

1. Disconnect keg coupler or ball lock fitting from product keg.
2. Fill cleaning vessel with warm (80°-95° F) tap water (2 gal. min.).
3. Place an empty bucket under the faucet.
4. Engage the coupler on the water filled cleaning vessel. Open the faucet until the line has been thoroughly cleared of product and clear water flows out of the faucet. Run entire two gallons of water through dispensing system.
5. Close the faucet.
6. Vent pressure from cleaning vessel by pulling safety vent pull ring.
7. Open pressurized vessel, empty any water remaining in vessel, add applicable amount of Micro Matic Coffee Line Cleaner as required below, DO NOT DILUTE!

   Direct Draw Applications
   MiniNIM™ requires 10 ozs

   Remote Applications
   If the MiniNIM™ is served by a keg in a remote cooler, multiply length of run x 1 oz per foot to determine amount of chemical needed.

8. Place an empty bucket under the faucet.
9. Re-connect keg coupler and pressurize container. Open the faucet until the line has been filled with chemical. Chemical is light blue in color and will pour from faucet.
10. Close the faucet and allow the chemical to soak for 15 minutes.
11. Disconnect keg coupler, vent pressurized vessel. Open vessel and rinse out any remaining chemicals. Refill with fresh water.
12. Re-connect keg coupler and pressurize container. Open faucet and flush until chemical is completely flushed from line.
13. Rinse and attach coupler to product keg. Allow 12 ozs of coffee product to be flushed through the line, discard.
14. Rinse all cleaning equipment and fittings thoroughly before storing.

Daily Maintenance

- Remove stout faucet nozzles and soak in Micro Matic Coffee Line Cleaner or carbonated water.
- Remove and rinse inlet dissolved solids filter.

NOTES

FOR MORE INFORMATION, TROUBLESHOOTING OR SERVICE PLEASE CALL SUPPORT AT (866) 327-4159

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