

# USER MANUAL

FORMOBICHILL / SPUTNIK

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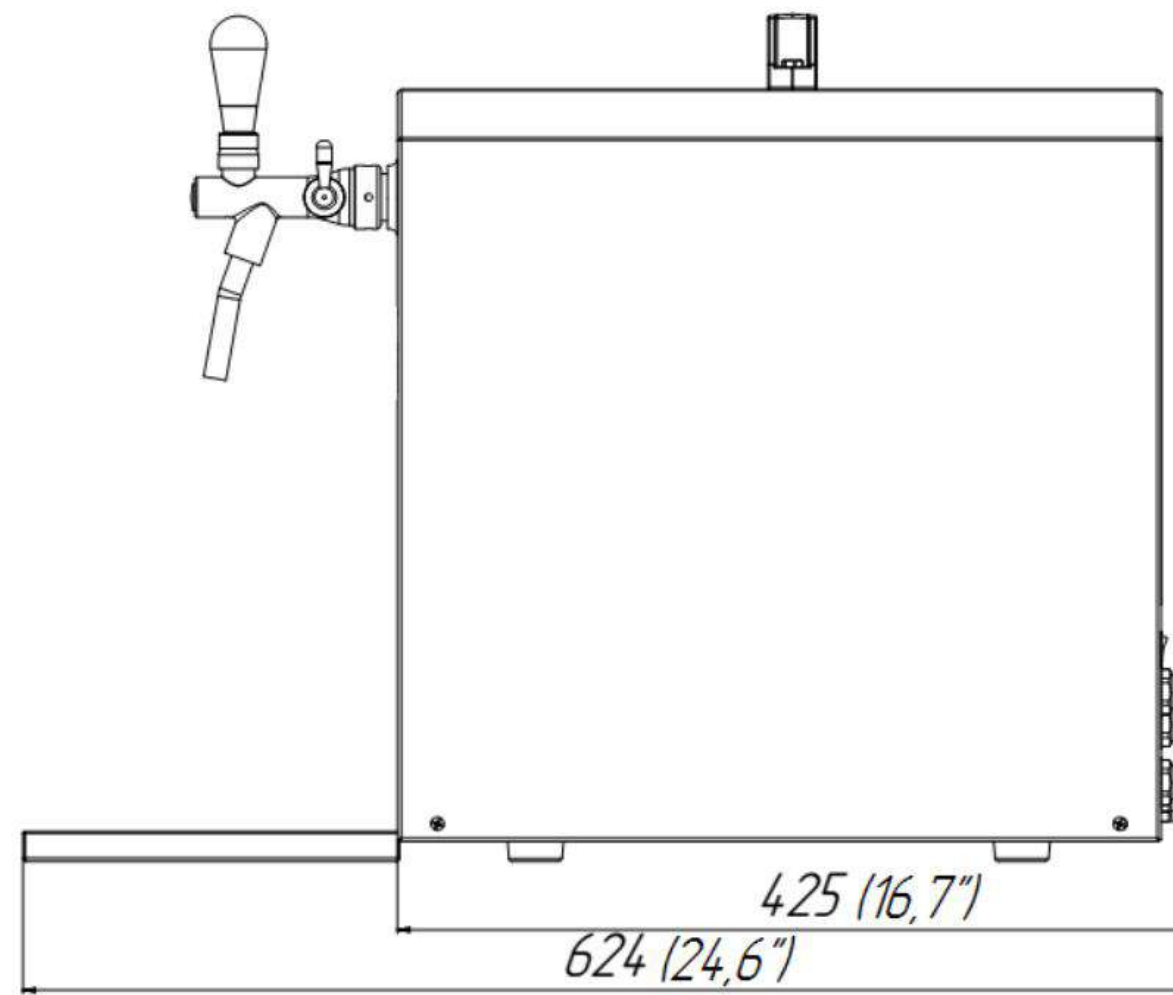
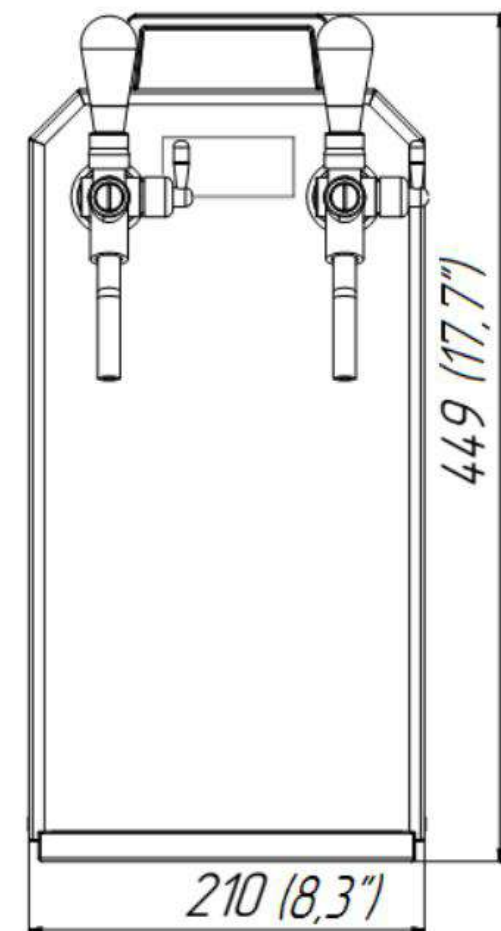
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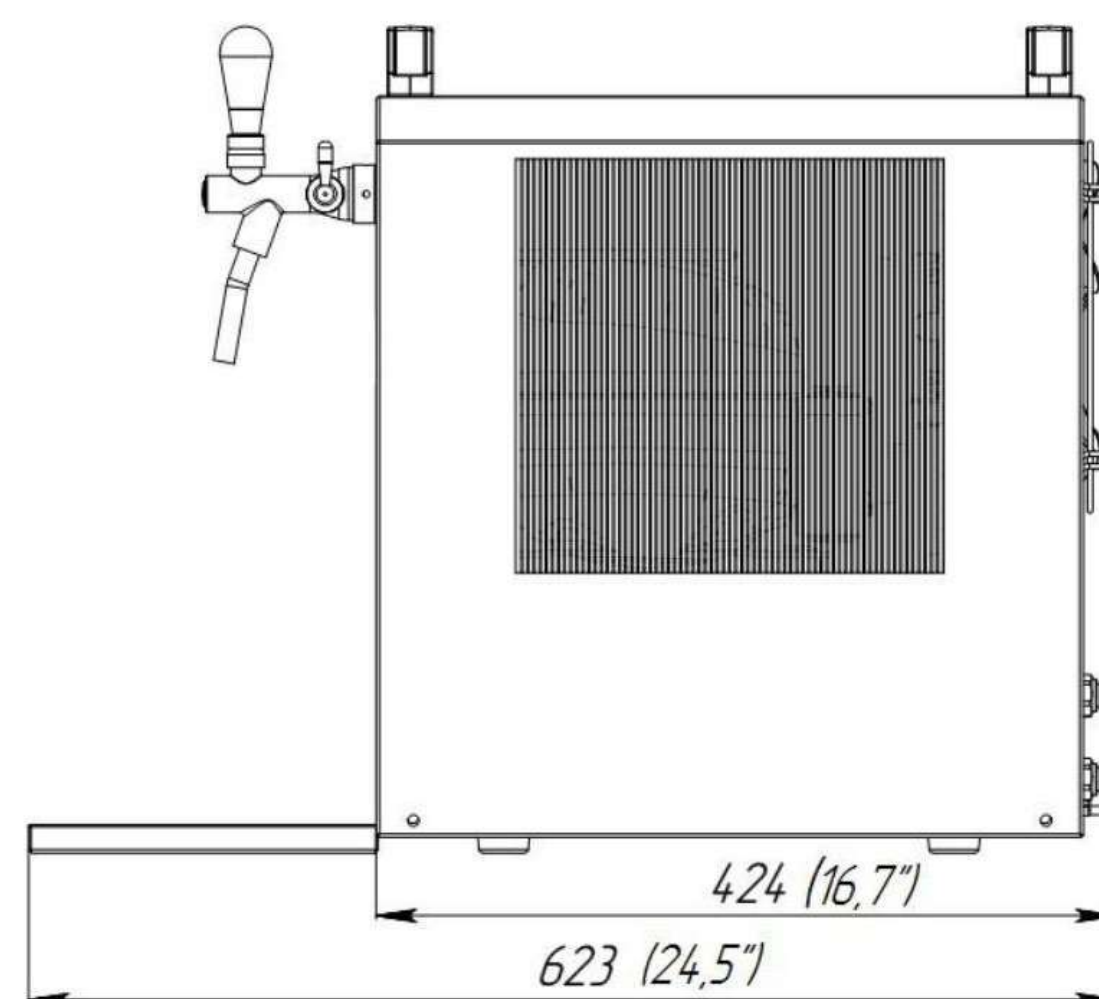
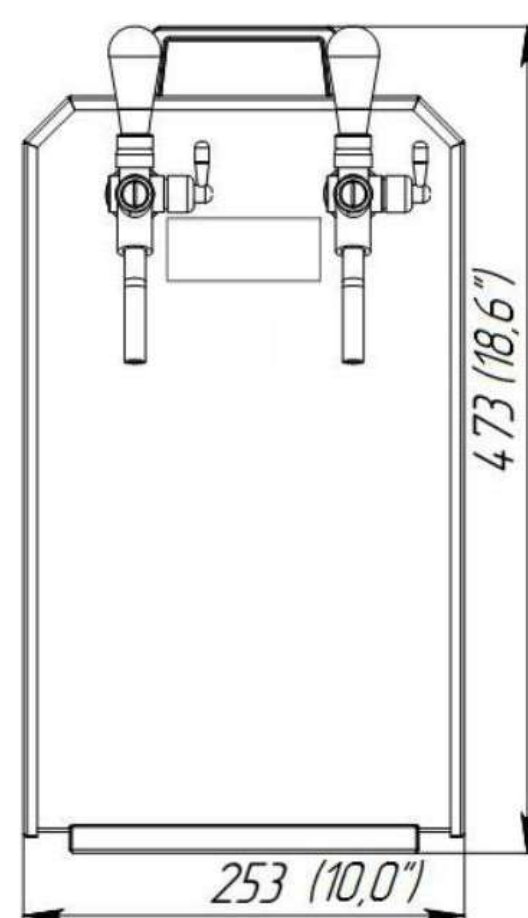


# SPECIFICATIONS



## MOBICHILL 40K (SPUTNIK 1/6 K)

		Operating ambient temperature, F	60-90
COMPRESSOR POWER, HP	1/5	Number of coils (AISI 304)	2
CAPACITY, BTU/H, EVAP20 F	1825	Coil's length (ft)	46
DEDICATED CIRCUIT, AMP	15	Inlet fitting (in)	3/8
PLUG TYPE (NEMA #)	5-15P	Width (in)	8.3
VOLTAGE, V / FREQUENCY, HZ	115 / 60	Depth, in	24.6
OPERATING AMPERAGE, A	5.2	Height, in	17.7
REFRIGERANT	R290	Weight gross/net, lb	77/73
OUTLET TEMPERATURE, °F	32÷46	Power cord length, ft	6



## MOBICHILL 55 (SPUTNIK 1/4 SS)

		Operating ambient temperature, F	60-90
COMPRESSOR POWER, HP	1/4	Number of coils (AISI 304)	2
CAPACITY, BTU/H, EVAP20 F	2510	Coil's length (ft)	46
DEDICATED CIRCUIT, AMP	15	Inlet fitting (in)	3/8
PLUG TYPE (NEMA #)	5-15P	Width (in)	10
VOLTAGE, V / FREQUENCY, HZ	115 / 60	Depth, in	24.5
OPERATING AMPERAGE, A	6.9	Height, in	18.6
REFRIGERANT	R290	Weight gross/net, lb	86/82
OUTLET TEMPERATURE, °F	32÷46	Power cord length, ft	6

# NOTES & CAUTIONS

**THROUGH THE MANUAL, CAUTIONS AND NOTES WILL BE WRITTEN IN BOLD AS SHOWN IN THE EXAMPLE BELOW:**



**THE USER SHOULD OBSERVE AND ACT ACCORDING TO THE INFORMATION TO OBTAIN THE BEST POSSIBLE PERFORMANCE OF THE EQUIPMENT.**



**THE USER MUST OBSERVE AND ACT ACCORDING TO THE INFORMATION TO AVOID ANY MECHANICAL OR ELECTRICAL DAMAGE TO THE EQUIPMENT OR ANY PERSONNEL INJURY.**

**EXAMPLE:**



**THE COOLER MUST SIT UPRIGHT, DO NOT STORE ON ITS SIDE OR UPSIDE DOWN.**

# REFRIGERATION UNIT

## APPROVALS

- The equipment is manufactured according to legal demands and UL/CSA approval
- Approvals will appear from the labels attached to the nameplate



**WARNING!**  
THE COOLING SYSTEM CONTAINS FLAMMABLE COOLANT R290 (PROPANE)!



R290

## INSTALLATION AND MAINTENANCE

- It is the responsibility of the user of this equipment that the installation is made by local regulations and safety requirements
- Service and repair must be performed only by service technicians who are trained in servicing the equipment
- The installation procedure and requirements are described further in this manual.
- The manufacturer cannot be responsible for any damage caused by the incorrect installation of this cooler.
- The unit must be installed and connected in a ventilated place with nothing placed at least 50 cm distance from both sides of the unit.

# REFRIGERATION UNIT



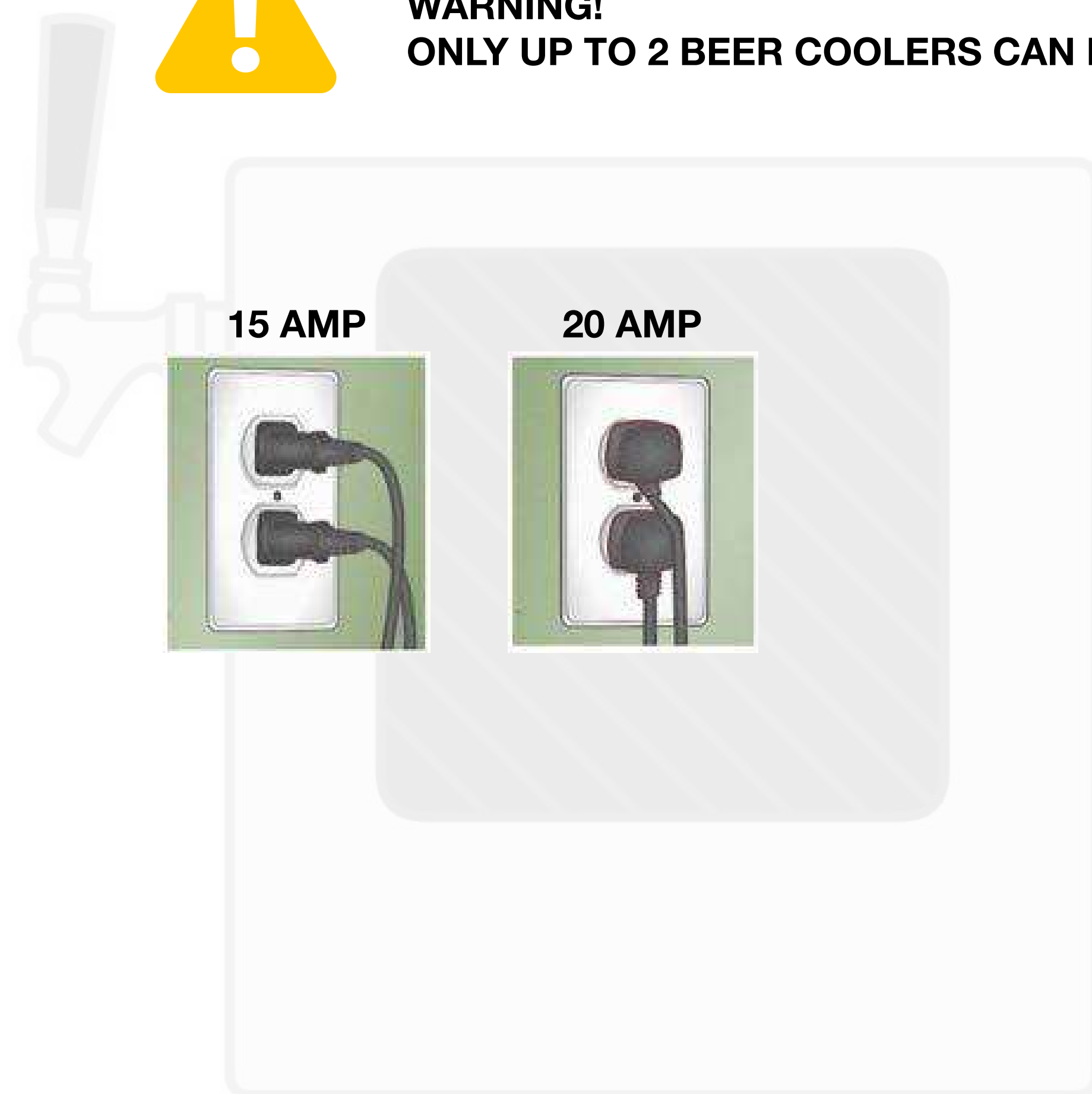
THE USER MUST OBSERVE AND ACT ACCORDING TO THE INFORMATION TO AVOID ANY MECHANICAL OR ELECTRICAL DAMAGE TO THE EQUIPMENT OR ANY PERSONNEL INJURY.



**WARNING!**  
DO NOT USE AN EXTENSION CORD TO GET POWER TO THE DEVICE! BEFORE THE DEVICE CONNECTION TO THE POWER SUPPLY LINE CONFIRM THAT THE ELECTRIC POWER SUPPLY VOLTAGE IS NOMINAL 120V (+10%,-10%).



**WARNING!**  
ONLY UP TO 2 BEER COOLERS CAN BE CONNECTED TO THE SAME 15 OR 20 AMP CIRCUITS.



# FUNCTIONAL DESCRIPTION

**DRY COOLING DISPENSERS OFFER INSTANT COOLING WRAPPED UP IN AN EASY-TO-USE PACKAGE THAT IS IDEAL FOR FESTIVALS, SMALL BARS, OR BREWERY TASTING ROOMS.**

## **HOW DOES IT COOL WITHOUT ICE OR GLYCOL?**

The evaporator and heat exchangers for cooling beer are covered with aluminum, which creates a thermal edge between the evaporator and the heat exchangers. Beer is cooled in the heat exchangers during the refrigeration unit function.

## **STARTUP**

Before starting up the equipment, make an installation according to the descriptions in this manual. The ambient temperature range for cooling operation is from 12 to 24 °C. The cooler should be in a place with very good air circulation. In the event of the cooler relocation from a cold place to a warm one, the cooler may be switched on in no less than 1 ½ -2 hours.

## **TEMPERATURE SETTINGS**

The cooler unit is equipped with a digital thermostat to prevent freezing of the product.

# INSTALLATION



**DO NOT TURN THE UNIT UPSIDE DOWN OR PLACE IT AT ONE OF THE SIDES. IF THE UNIT HAS BY ACCIDENT BEEN TURNED UPSIDE DOWN, IT MUST REST FOR 4 HOURS BEFORE STARTING IT.**

Tap Assembly The Mobichill/Sputnik cooler comes equipped with 2 stainless steel flow-control beer taps. These must be installed before usage.

1. Push the faucet firmly into the shank and spin the coupling nut onto the shank.
2. Tighten the coupling nut down as far as you can with your hand, then proceed to tighten it further using a faucet wrench tool





# CONNECTING THE BEER LINE

The following is included in the specialized Sputnik tapping kit: 2x 4ft of  $\frac{3}{8}$  vinyl beer line and connectors fitted with 5/16 stem push-fittings. These beer lines take the beer from the keg and into the unit for chilling.

1. Insert the 5/16 O.D. push fitting into the super seal connector as shown



On the opposite side of the beer line will be a hex nut, this is for attaching to the TOP of the desired keg coupler as shown.

2. Inspect the hex nut for sealing the washer as shown.
3. Using an adjustable wrench or spanner-wrench, tighten the beer line onto the coupler.



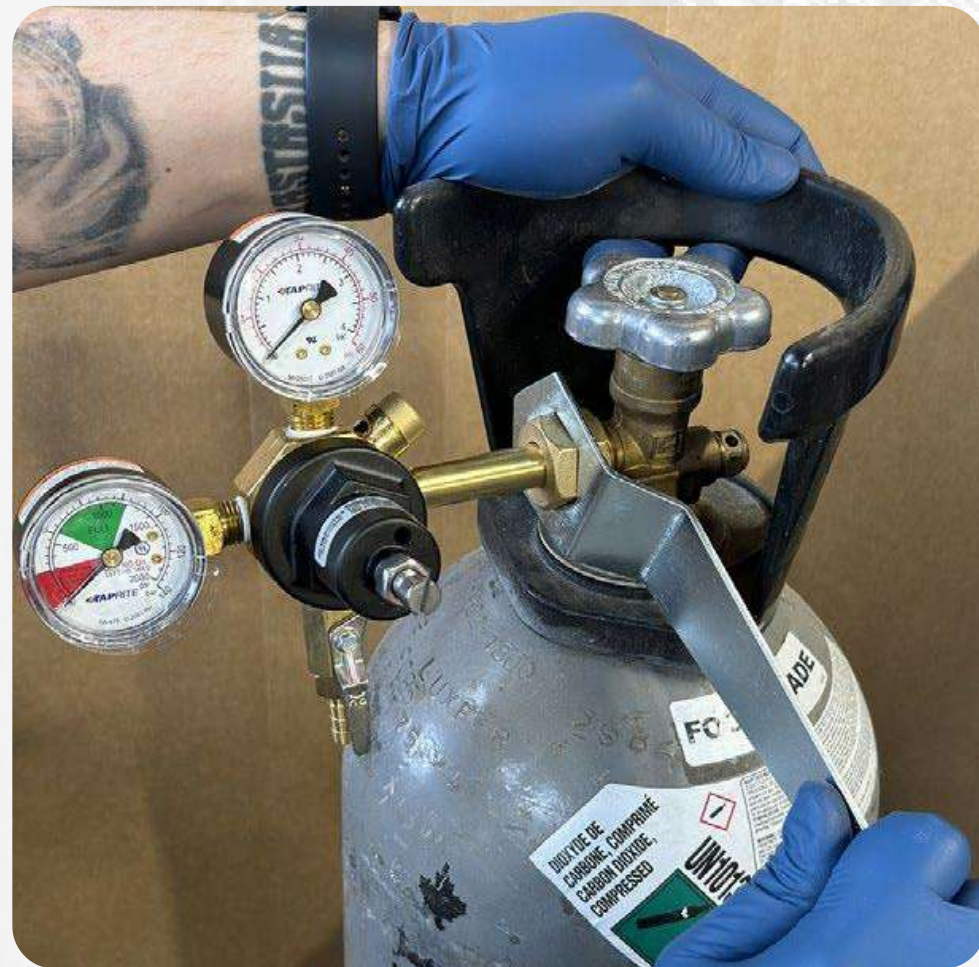
**NOTE: YOU WILL LEAK BEER IF THE SEALING WASHER IS MISSING.**



# INSTALLING THE REGULATOR

Using the CO2 Primary regulator included in the Sputnik tapping kit, before you attach the regulator to the CO2 cylinder inspect the regulator for damages, broken gauges, damaged sealing washers, etc.

1. Inspect regulator hex nut for CO2 sealing washer.
2. Using an adjustable wrench or CO2 wrench (as shown) securely tighten the regulator onto the CO2 tank.
3. Using a slot screwdriver turn the adjustment screw counter-clockwise as far as possible, this will allow us a clean start point from 0 PSI when we start to balance the CO2 pressure later in the setup.



Use CO2 wrench to tighten



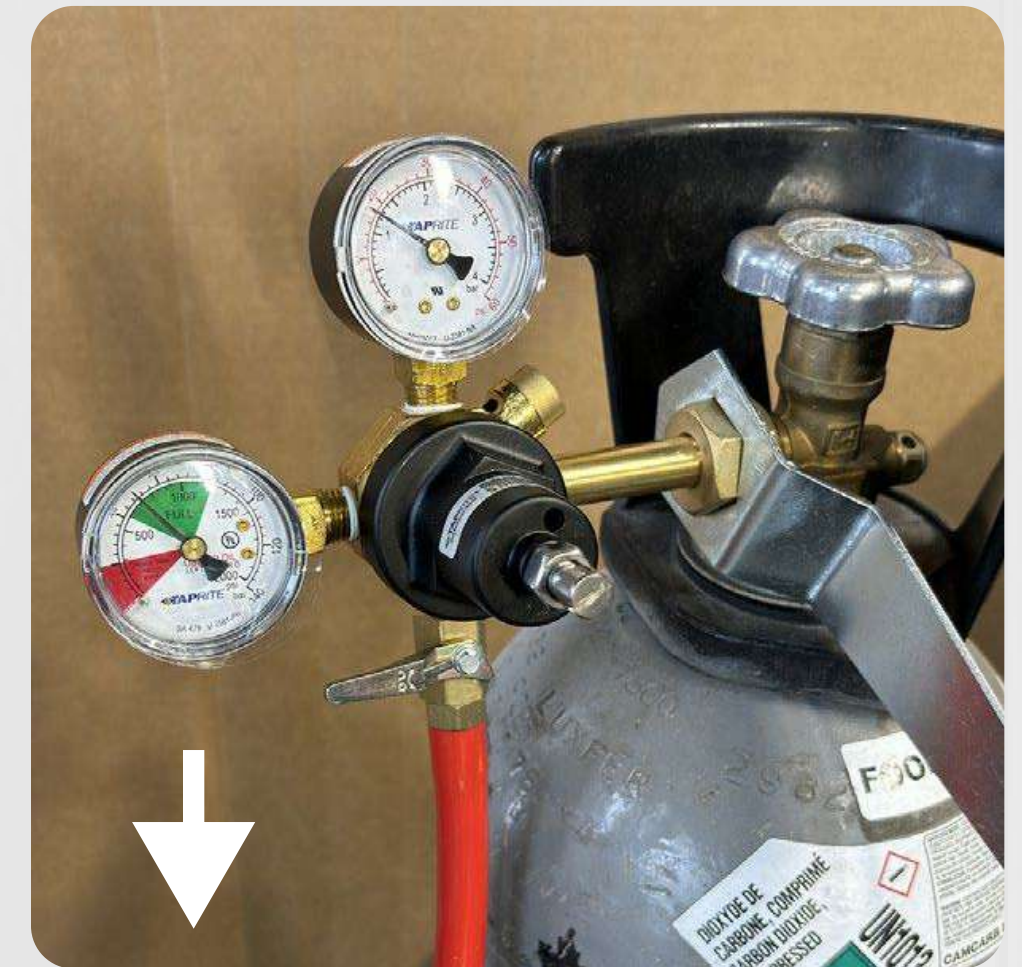
Use CO2 regulator in CLOSE position



Open the valve



Set CO2 to 30 PSI or higher, as per beer pressure guide



Switch CO2 to the OPEN position

# TAPPING THE KEG



**YOU SHOULD ALWAYS PRIME THE SYSTEM BY POURING ONE GLASS OF BEER FROM EACH FAUCET BEFORE THE COOLER IS SWITCHED ON. THIS IS DONE TO PREVENT ANY WATER IN THE BEER LINE FROM FREEZING. PLEASE NOTE IF A BEER LINE IS FROZEN, IT MAY TAKE AS LONG AS 24 HRS. FOR ICE BLOCKING THE LINE TO THAW.**

Tapping a keg is a relatively simple procedure, however going about it the wrong way can get you soaked in beer. The following is a review on how to tap a keg while keeping yourself dry.



On the keg spear there are 2 tabs that help lock the coupler in place once the coupler is engaged.



With the coupler in the UP position and the coupler openings lined up with the keg tabs press down and twist the coupler clockwise to lock into place.

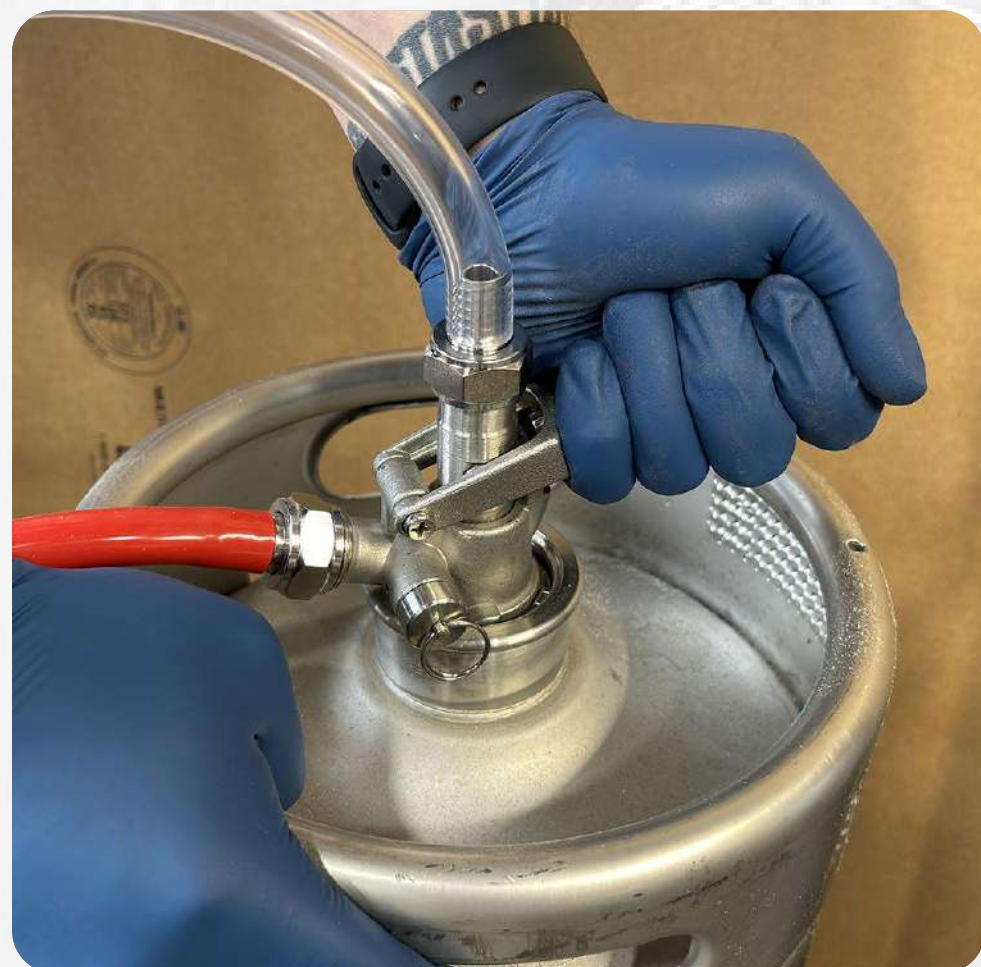


On each side of the coupler there are 2 openings in the twist grooves.

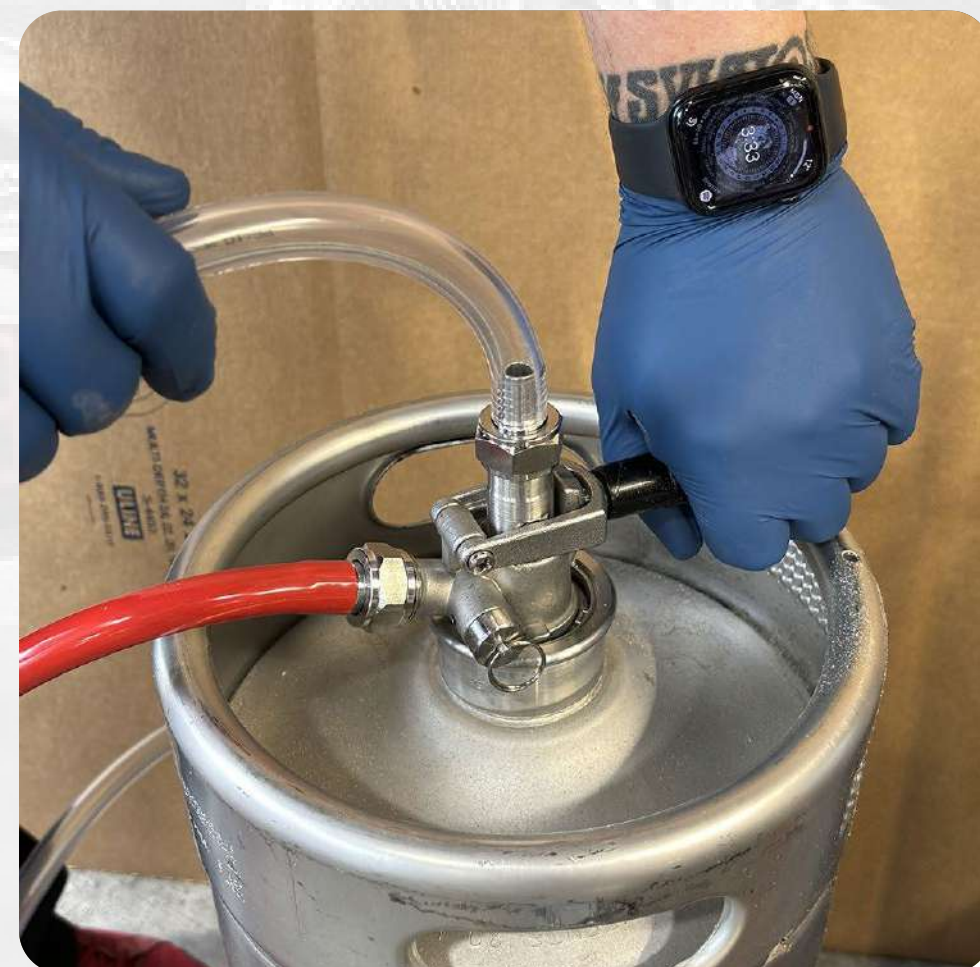
# TAPPING THE KEG



**BEFORE YOU FULLY ENGAGE THE KEG COUPLER YOU SHOULD DOUBLE-CHECK AND MAKE SURE THE BEER TAPS ARE CLOSED!**



Disengaged coupler with handle in upward position.



Pull black coupler handle back and push downward as shown.



With black coupler handle down the coupler is now engaged. CO2 pressure from the keg should start to push beer throughout the system.

# SETTING UP THE CO2 PRESSURE

Before the CO2 Cylinder is opened make sure that you have the regulator set to zero. To do this simply take a slot screwdriver to the adjustment knob and twist counterclockwise until it is nearly all the way loose.

Next, turn the knob on the CO2 tank all the way to the OPEN position.

Open the shut off valve on the CO2 regulator, crank the pressure up to about 30 PSI to start, and test the pour. Keep the flow control valve on the beer tap center for testing setup.

A good rule of thumb is to check the beer line from the keg for bubbles. If you are seeing bubbles, you should add more pressure but no more than 2 PSI at a time. In between adjustments allow time for the CO2 to settle for a more accurate result.

In a festival setting, there are so many variables that the whole balancing of the CO2 pressure really comes down to a trial-and-error process. The good news is the Sputnik/Mobichillunits come equipped with flow control faucets which help you have a great pour!



# PLACEMENT, INSTALLATION & FIRST USE



**YOU SHOULD ALWAYS PRIME THE SYSTEM BY POURING ONE GLASS OF BEER FROM EACH FAUCET BEFORE THE COOLER IS SWITCHED ON. THIS IS DONE TO PREVENT ANY WATER IN THE BEER LINE FROM FREEZING. PLEASE NOTE IF A BEER LINE IS FROZEN, IT MAY TAKE AS LONG AS 24 HRS. FOR ICE BLOCKING THE LINE TO THAW.**

We recommend placing the cooler far from heat sources and in dry, ventilated facilities for more effective power consumption.

The cooler should be mounted on a firm and flat horizontal basis.

The air condenser and venting grids of the cooler should be always free for air access and circulation.

The minimum distance from venting grids to the cooler walls or barriers should be 50 cm.

Insert the plug of the cooler into the plug socket with earthing. Do not use an extension cord to power the cooler.

You should always prime the system by pouring one glass of beer/beverage from each faucet before the cooler is switched on. This is done to prevent any water in the beer line from freezing. Please note if a beer line is frozen, it may take as long as 24 hrs. for ice blocking the line to thaw.

# PLACEMENT, INSTALLATION & FIRST USE



**YOU SHOULD ALWAYS PRIME THE SYSTEM BY POURING ONE GLASS OF BEER FROM EACH FAUCET BEFORE THE COOLER IS SWITCHED ON. THIS IS DONE TO PREVENT ANY WATER IN THE BEER LINE FROM FREEZING. PLEASE NOTE IF A BEER LINE IS FROZEN, IT MAY TAKE AS LONG AS 24 HRS. FOR ICE BLOCKING THE LINE TO THAW.**

We recommend placing the cooler far from heat sources and in dry, ventilated facilities for more effective power consumption.

Connect the pressure source and the beverage container. Some models are equipped with a built-in air compressor. For models without a built-in air compressor, you need a CO2 and N2 or Beer Gas bottle.

It will take around 15-30 minutes for the beer cooler to come down to temperature.

When using a CO2/N2/Beer gas tank you should follow the instructions on page 13.

When pouring beer, you can adjust the flow and the foam using a knob on the faucet.



**IT IS OF UTMOST IMPORTANCE TO ENSURE FREE CIRCULATION OF AIR AROUND THE COOLER. OTHERWISE, THE UNIT WILL BE TOO HOT WHICH CONSEQUENTLY WILL RESULT IN REDUCED EFFICIENCY AND RISK OF UNNECESSARY OPERATING PROBLEMS.**

# SETTING UP THE TEMPERATURE & THERMOSTAT

The temperature of the cooled beverage is controlled by a mechanical thermostat. The beer/beverage dispensed temperature range you should expect is from 1 °C to 10 °C.



**PLEASE NOTE THE DIGITAL THERMOSTAT CONTROLS THE TEMPERATURE INSIDE THE ALUMINUM COLD HEAT EXCHANGER BLOCK WHERE BEER LINE COOLING OCCURS THEREFORE THE TEMPERATURE SHOWN ON THE THERMOSTAT SCREEN IS THE TEMPERATURE OF BEER/BEVERAGE INSIDE THE HEAT EXCHANGER BLOCK.**

The temperature of the products dispensed from the tap will be higher than the temperature inside the heat exchanger block and will depend on how much product you are dispensing.



**DO NOT TURN THE UNIT UPSIDE DOWN OR PLACE IT AT ONE OF THE SIDES. IF THE UNIT HAS BY ACCIDENT BEEN TURNED UPSIDE DOWN, IT MUST REST FOR 4 HOURS BEFORE STARTING IT.**



**PLEASE MAKE SURE THE THERMOSTAT POWER IS ON.**





# PLACEMENT, INSTALLATION & FIRST USE

- Please switch the thermostat ON by pressing the power button
- The default temperature set on the thermostat is 32F(0C) -36F (2C)



Press down for 3 seconds to enter temperature adjustment mode.

## To adjust the temperature:

- The default temperature set on the thermostat is 32F(0C) -36F (2C)
- Adjust the T up or down with the allowed limits min 32F (0C), max 40F (5C)

## To display temperature in Celsius or Fahrenheit:

- Push up and down buttons together for 3 seconds
- Enter code «10»
- Find the «diS» menu
- «CFu» should be set to C for the Celsius and to F for the Fahrenheit.

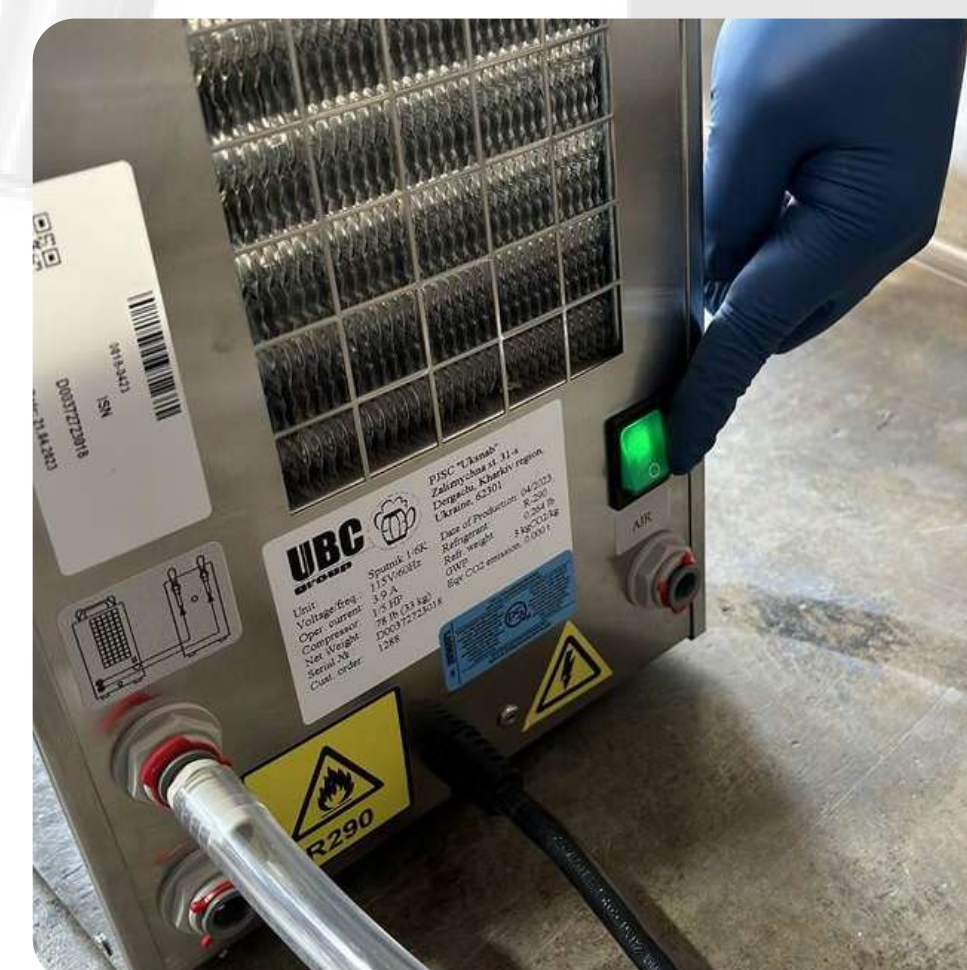
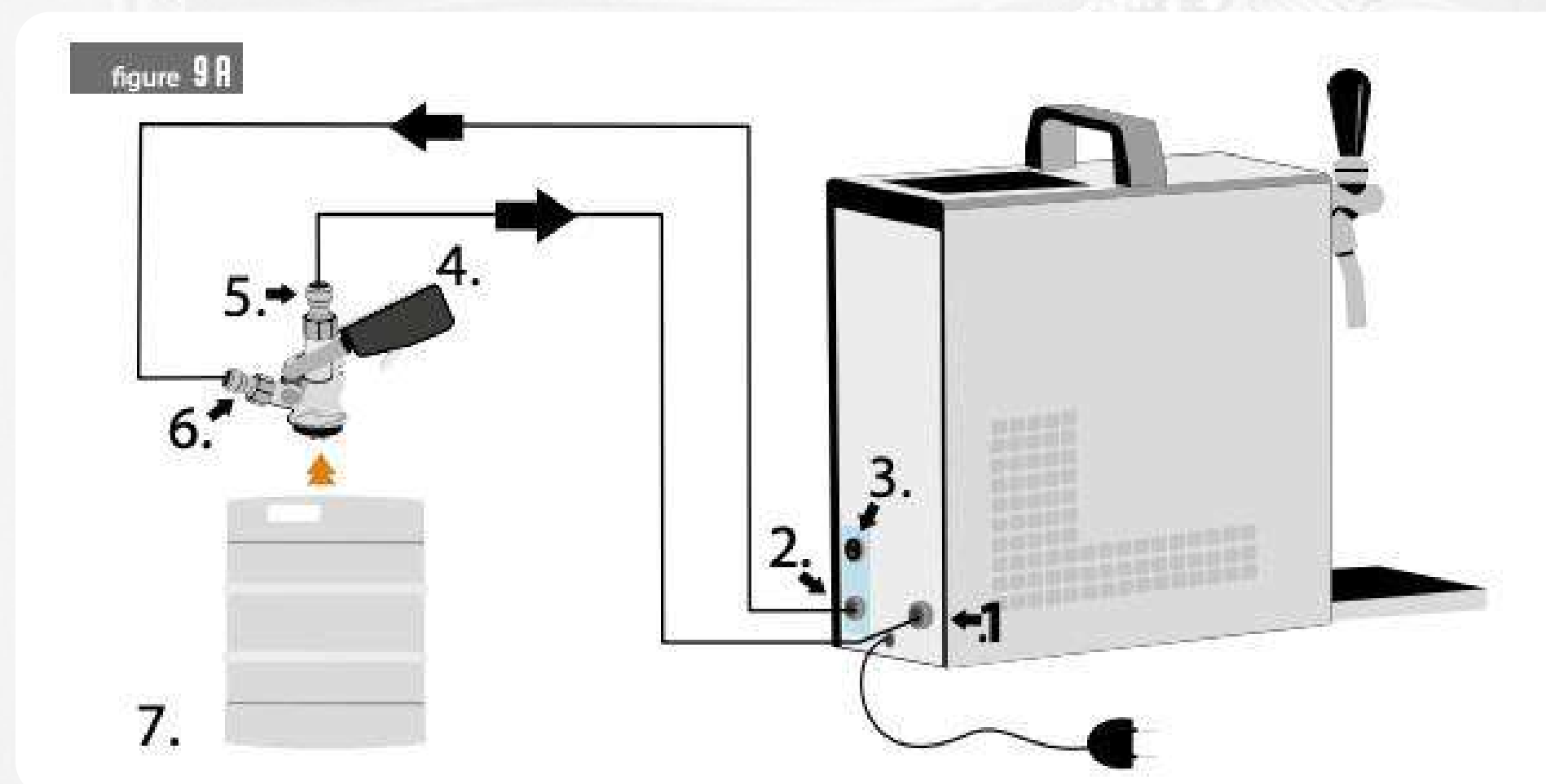


**IMPORTANT! MAKING ANY UNRELATED CHANGES OUTSIDE OF CHANGING FROM CELSIUS TO FAHRENHEIT (AND VICE-VERSA) IN THE DEEPER SETTINGS OF THE THERMOSTAT COULD LEAD TO UNEXPECTED CHANGES TO HOW THE UNIT PERFORMS. ALWAYS PAY CLOSE ATTENTION BEFORE CHANGING ANY SETTINGS.**

# COOLERS WITH & WITHOUT INTERNAL AIR COMPRESSOR

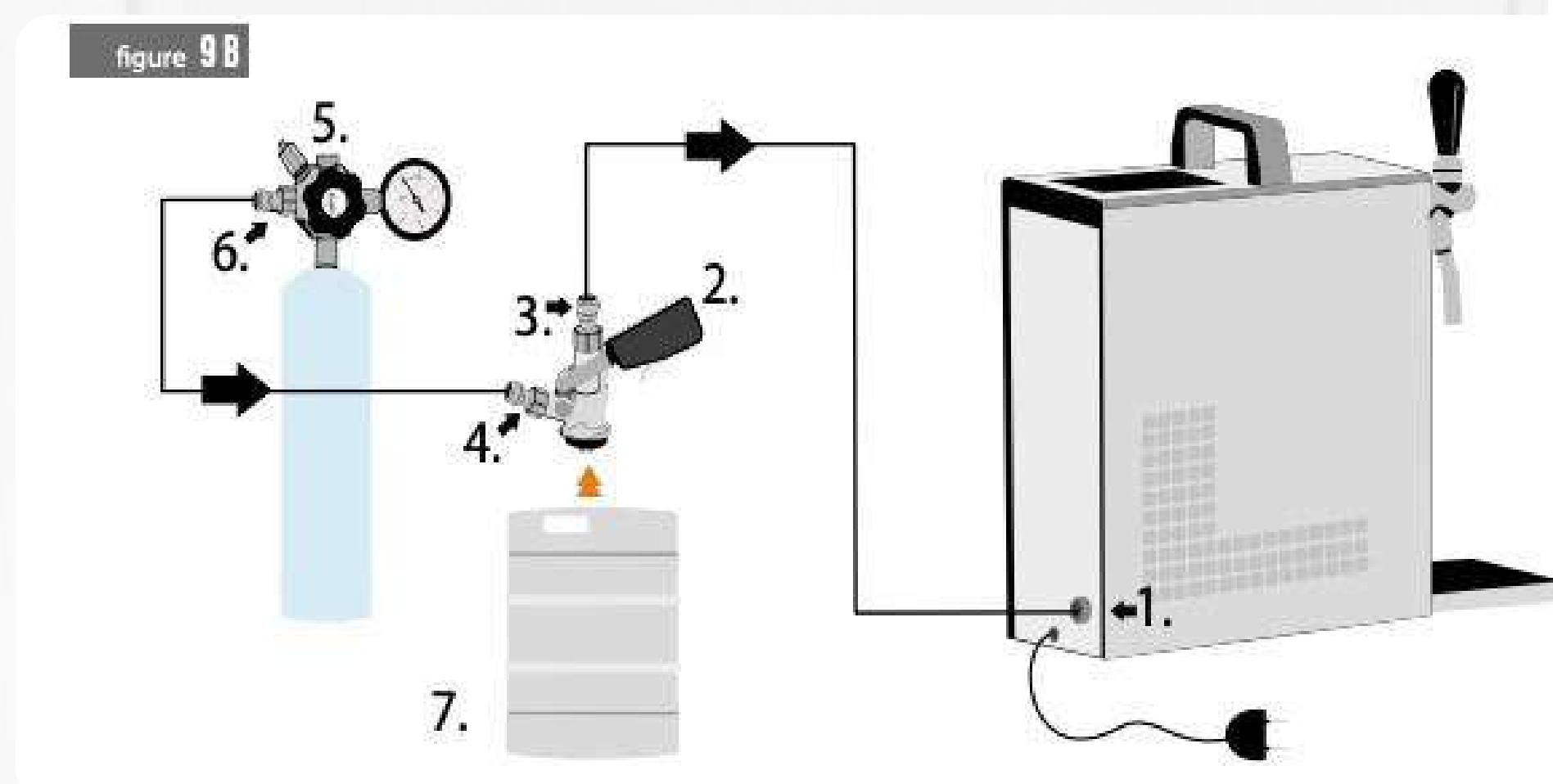
Some coolers can be equipped with an internal air compressor to push beer out of the keg. We recommend using a CO2 bottle for any commercial application as it provides a faster, more stable pour.

## Connection and Pressurization by Built-In Air Compressor



Switch the air compressor ON.

## Connection and Pressurization by CO2 Bottle



Set up with a CO2 bottle.

# SAFETY REQUIREMENTS

**BEFORE CONNECTING THE COOLER TO THE POWER SUPPLY MAKE SURE THAT:**

- Supply main voltage is nominal: 120V (+10%-10%)
- The power cable and plug are not damaged.

The cooler should be connected to a grounded power outlet. Check it before starting the installation process.

With the advent of signs of wiring locking (coverlet tingling while touching the metal parts of the cooler), the customer should disconnect the cooler from the power supply and call for a technician.

The user should not touch the frame of running coolers and devices with natural earthling (gas heaters, heat radiators, faucets, washers etc). The coolers should be disconnected from the power only for the following reasons:

- Sanitary processing
- Replacement of the cooler
- Other operations connected with cooler servicing.

In case of power cord damage and to avoid the danger of current injury the User should call for a certified technician.

The Manufacturer is not responsible for possible damages to the personnel or equipment in case of ignoring of abovementioned requirements.

# BASIC TROUBLESHOOTING

## COLD BUT FOAMY

ADJUST THE FLOW CONTROL VALVE ON REGULATOR UNTIL A CLEAR POUR RETURNS.

CO2 PRESSURE IS SET TOO LOW. IF THE PRESSURE IS SET TOO LOW, YOU WILL SEE BUBBLES FORM IN THE BEER LINE NEAR THE KEG COUPLER.

CO2 PRESSURE IS SET TOO HIGH. TURN THE GAS OFF, REMOVE THE COUPLER FROM KEG AND BLOW OUT THE REMAINING AIR IN THE LINES. RE-ATTACH THE COUPLER AND PULL THE RELEASE VALVE RING ON THE SIDE OF THE COUPLER UNTIL ALL THE KEG PRESSURE IS RELEASED. SET THE REGULATOR BACK TO ZERO, TURN THE GAS BACK ON AND TRY AGAIN.

FAUCETS COULD BE STICKING. TAKE APART AND CLEAN THE FAUCETS AFTER SHUTTING OFF THE GAS AND REMOVING THE COUPLERS.

CHECK FOR KINKS IN BEER LINE AND LEAKS AROUND THE COUPLER.

## BEER IS WARM AND FOAMY

IF A SNOWFLAKE IS SHOWING AND THE COMPRESSOR IS RUNNING; A REFRIGERANT LEAKAGE COULD BE THE CAUSE. CALL FOR TECH ASSISTANCE.

THE UNIT HAS NOT YET REACHED THE SET-POINT TEMPERATURE. WAIT UNTIL THE UNIT HAS COMPLETELY CHILLED.

INCORRECT THERMOSTAT SETTINGS. ADJUST THE SETTINGS IN THE HIDDEN MENU. CONSULT THE THERMOSTAT GUIDE.

## BEER NOT POURING

FLOW CONTROL FAUCET COULD BE IN THE OFF POSITION - TURN THE KNOB COUNTERCLOCKWISE TO OPEN.

CO2 TANK MAY BE CLOSED - TURN THE KNOB TO THE OPEN POSITION.

REGULATOR OR AIR DISTRIBUTOR SHUT-OFF VALVE COULD BE IN THE OFF POSITION - TURN THE KNOB TO THE OPEN POSITION.

REGULATOR PRESSURE COULD BE SET TO ZERO - INCREASE THE PRESSURE BY TURNING THE REGULATOR KNOB CLOCKWISE.

EMPTY CO2 TANK - REPLACE THE CO2 TANK.

LINE FROZEN DUE TO TOO LOW T SET ON THE THERMOSTAT OR WATER IN THE LINE - DEFROST THE UNIT BY SWITCHING IT OFF AND KEEPING IN A WARM PLACE FOR 24 HRS.

EMPTY KEG - REPLACE THE KEG.