



Instruction Book

Model XB-180

www.mybarshop.es



- Bandeja
- Barrandi
- Torre de cerveza: Beer tower
- Grifo con caudalímetro: Faucet with flow meter
- Indicador luminoso de temperatura: Temperature light indicator
- Puerta de MyBar: MyBar door
- Manómetro: Pressure gauge
- Cabezal o pinchador: Head or coupler
- Cilindro de CO₂: CO₂ cylinder
- Soporte para barriles de 30L: Support fixture for 30L Barrels
- Ruedas con frenos: Wheels with brakes

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WELCOME

Congratulations, you have purchased a high quality Mybar XB180 beer dispenser/fridge. Mybar is compatible with all beer barrels currently on the market.

As well as beer, Mybar can dispense other barrel-stored products such as cider, sangria and wine.

Please read this instruction manual carefully and follow all processes indicated prior to operating the equipment. Retain these instructions for future use and remember to write down the model and series number which is on a label, on the back of the unit. Keep this manual together with your invoice and payment receipt for future consultations, or in case you need to make use of the guarantee service.

MODEL: MYBAR XB180SERIES NUMBER: DATE OF PURCHASE:

IMPORTANT SAFETY INSTRUCTIONS

Please, read this prior to use

When using electrical devices, follow these safety precautions: CAUTION: to reduce risk or damage, follow these important instructions:

- 1- Read the entire instruction manual prior to using the equipment.
- 2- This unit must be connected to an adequate power source.
- 3- Install the unit in accordance with the instructions.
- 4- Use the unit for the appropriate use as indicated in the manual. Do not use chemical or corrosive products on this equipment. This equipment is not specifically designed for solely cooling and dispensing drinks. NOTE: this equipment is not designed for professional use.
- 5- Do not try to manipulate or modify Mybar. This unit must be repaired ONLY by an authorized technical service.
- 6- Do not use the unit if the power cable is damaged or broken.
- 7- Do not use the product close to water or in humid locations, for example, close to a sink, swimming pool, damp basement or similar such locations.
- 8- Do not submerge the power cable or equipment.
- 9- Keep both the cable and the equipment away from heat sources.
- 10- This equipment is exclusively for domestic use. Do not use outside.
- 11- Disconnect the equipment prior to cleaning it or drying spilt liquids.

INSTRUCTIONS FOR GROUNDING THE CONNECTION

The equipment must be grounded. In the event of failure or breakdown, grounding will reduce the risk of electric shock providing a path of least resistance for the electrical current.

This equipment comes with a power cable which has a grounding wire and pin. The plug must be connected to an appropriate power supply and grounded in accordance with local guidelines and regulations.

If you do not understand the grounding instructions clearly, or if you are not sure whether your power supply is correctly grounded, consult with a qualified electrician.

PRECAUTIONS WHEN WORKING WITH CO2 CYLINDERS!

1. Always connect the CO2 cylinder to a regulator (pressure gauge). Not doing so could lead to serious injury.
2. Never directly connect a CO2 cylinder to the beer barrel.
3. Always place the CO2 cylinder in a “vertical” position.
4. Always keep the CO2 cylinder away from sources of heat.
5. Never drop or throw the CO2 cylinder.
6. Never connect a connector unless there are at least two (2) safety mechanisms in the pressurized system:
 - (a) One in the CO2 regulator
 - (b) One in the product container’s coupler, on the pressurized gas line.
7. CO2 cylinders must be stored in the coolest place possible and must always be firmly fixed in vertical position.
8. Always ventilate the area after a loss of CO2.

WARNING: If it becomes difficult to breathe and/or you start to get a headache, there may be an abnormal concentration of carbon dioxide (CO2) in the area...

CLOSE THE GENERAL VALVE ON THE CO2 CYLINDER, VENTILATE AND ABANDON THE AREA AS QUICKLY AS POSSIBLE !

THE CO2 CYLINDER IS NOT INCLUDED IN THE PURCHASE OF MYBAR .

YOU CAN ACQUIRE A CO2 CYLINDER ON OUR WEBSITE. www.mybarshop.es

IMPORTANT NOTE

Beer is easily accessible with the new barrel refrigerator; however, it is not our intention to make it available to those who are underage. MYBAR is not responsible for the illegal consumption or use of the beer.

CHARACTERISTICS

PARTS OF YOUR MYBAR XB-180

Check that all the accessories for this unit are present and in good condition.

- 2 Chrome-plated guard rails.
- 4 Self-threading screws.
- 1 support fixture for the CO2 cylinder (for behind the equipment)
- 1 Double CO2 pressure gauge.
- 1 CO2 hose.
- 2 Connectors for the CO2 hose.
- 1 Plug for the CO2 hose.
- 1 Coupler for the beer barrel. Type G coupler/head.
- 1 Beer tower (complete with faucet, hose, nut and rubber washer).
- 4 Screws for metal (to attach the tower).
- 1 Joint for the tower.
- 1 Beer faucet with flow meter.
- 1 Support fixture for the beer barrel (required for small barrels of 30L).
- 1 Protection plate.
- 1 Drip tray (two pieces).
- 4 Wheels – two with brakes- (optional installation).
- 16 Screws for metal (for installing the wheels).



MYBAR XB-180 ACCESSORIES

They do not come included with MYBAR XB-180, and must be purchased separately on the website:

CO2 gas pipe.

Subsequent CO2 refills.

Cleaning kit for pipes and couplers.

CAPACITY

It can use three barrel sizes currently on the market:

- 50L
- 30L
- 20L

A CO2 cylinder, depending on the capacity of same, will provide approximately:

- 500gr= 100 litres
- 1kg = 200 litres
- 2kg = 400 Litres

PREPARATION OF YOUR MYBAR XB-180

PRIOR TO USING YOUR EQUIPMENT

If the equipment has been recently transported or inclined, leave it in a vertical position for one hour prior to plugging it into the electrical grid. This will reduce the possibility of a failure in the refrigeration system.

IMPORTANT:

- Make sure that all the accessories included are present and in good condition.
- Make sure you have read and understood all the important safety information.

DISPOSING OF THE PACKAGING MATERIALS

Our products use recyclable materials. To this effect, the packaging materials are clearly identified with the recycling symbol. Always dispose of the materials appropriately.

When the equipment is no longer of use, always try to dispose of it appropriately.

WE CARE FOR THE ENVIRONMENT.

LOCATION

-Mybar XB-180 is designed solely for interior use.

-Do not use this equipment close to water.

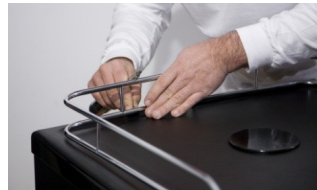
-This equipment has a condensation system cooled by a fan, the front inlet and outlet must have a space of between 5-10 centimetres in order to maintain sufficient cooling.

ASSEMBLY INSTRUCTIONS

Note: if you wish to, you can watch a video with the assembly instructions on our website.

www.mybarshop.es

1- Installation of guard rail: (photo 1)



2- Installation of CO2 support fixture

In the event of using CO2 cylinders of over 2kg. For smaller cylinders place them inside the cabinet.

Place the cylinder support fixture on the four plugs at the back and forcefully push down.

3- Installation of the CO2 hose: Place one end of the CO2 hose (red) next to the pressure gauge outlet. Attach the hose with one of the two self-adjusting clamps and make sure there are no leaks.



(see photo 2)

4- Installation of CO2 regulator: Position the regulator (pressure gauge) nut on the cylinder thread

And firmly tighten with an adjustable spanner. (see photo 3)



5- Installation of CO2 cylinder:

Place the cylinder on the support fixture.

6- Installation of the beer tower: Place the rubber joint on the upper opening of the equipment and line up the holes.(see photo 4)

7- Installation of the beer tower:

Pass the beer hose (white) through the hole in the top of the equipment. Line up the holes and firmly tighten the screws with a screwdriver.



8- Installation of faucet trim:

Screw the trim to the faucet in a clockwise direction (tighten by hand).

9- Attaching the CO2 hose to the coupler: Join the free end of the CO2 hose (red) with the coupler. Attach the hose with the washer and firmly tighten (check there are no leaks

10- Installation of beer hose:

Screw the hose to the head or coupler by hand.



11- Adjust the pressure gauge:

The pressure gauge has two pressure indicators.(see photo). The top indicator indicates low pressure (pressure inside the barrel) and must be adapted to between 1-1.5kg by moving the pressure gage screw (moving it right increases pressure and to the left lowers pressure). The bottom indicator shows us high pressure or the level of the CO2 cylinder and works as a meter by telling us when we need to change the cylinder.

12- Opening the CO2 cylinder:

Prior to opening the cylinder valve make sure the secondary pressure gauge valve is closed (vertical=open, Horizontal=closed), once you have checked this, slowly open the valve fully.

13- Installation of the barrel head or coupler: Make sure the coupler or head is in the closed position. Insert the coupler into the neck of the barrel and line up the slots on the coupler, once you have done so turn it clockwise one quarter of a rotation.

14- Opening the coupler:



Make sure the coupler is properly connected to the barrel. Once checked, make sure the tower faucet is in the closed position and lower the handle on the coupler until you hear a click.

Installation of the beer barrel into Mybar

Place the barrel in front of the equipment with the door open, hold the barrel by the handles, lift it up and rest it on the base of the machine, then push it to the back.

For 30L barrels, place on the barrel support fixture (supplied) and follow the same steps.

15- Installation of the wheels: (in the event that you would like to mobilize the machine). Rest the equipment on its back, remove the adjustable feet and attach the four wheels. (See photo).



INSTRUCTIONS FOR USE

ELECTRICAL CONTROLS

The control panel enables you to control the temperature inside the equipment, as well as display it in degrees Celsius or Fahrenheit.

When you plug the equipment in for the first time, the indicators will be set to the factory default function, in order to change them to your liking, follow these instructions.

ADJUST THE TEMPERATURE:

Press any of the buttons to enter into settings mode. The digital indicator will begin to blink. Every time you press the increase or decrease temperature buttons, it will change by 1 degree (C/F).

NOTE: If there is a power cut, all selected settings will be lost and it will return to the Factory settings and you will have to reconfigure them again.

TEMPERATURE OF THE BEER

The optimal temperature for serving beer ranges between 2-4 C (36-40 F). Beer will freeze at below 2 C (28 F).

Very high or very low temperatures can influence the flavour or the appearance of the beer and cause problems when serving it. Control the temperature inside the equipment and keep the door closed to avoid excessive temperature changes.

REPLACE A CO2 CYLINDER

Close the main valve, close the secondary pressure gauge valve (vertical position), loosen the nut attaching the pressure gauge to the cylinder, move the cylinder to one side and remove the safety seal from the new cylinder, attach and tighten the pressure gauge to the mouth of the cylinder, slowly open the cylinder valve, adjust the pressure on the gauge if necessary, open the secondary valve on the pressure gauge (horizontal position).

CONNECT THE BARRIL

Prior to connecting the barrel make sure the faucet on the tower is turned off, remove the cover from the barrel, verify that the barrel coupler is in closed position, insert the coupler into the neck of the barrel and turn it clockwise as far as you can, pull the handle down until you hear a click, this activates both pressure lines (for beer and for CO2).

NOTE: During transportation, the beer barrel may become agitated, or its temperature may have varied, and we therefore recommend allowing it to cool for 2 to 4 hours to avoid excess foam.

After that time YOU CAN NOW CONNECT AND SERVE THE BEER

TECHNIQUE FOR SERVING BEER

- 1- Rinse the glass in cold water
- 2- Place the glass under the tap with a 45 degree inclination, leaving approximately three fingers between the glass and the tap.
- 3- Level out the glass and finish filling, allowing the beer to fall into the centre of the glass.
- 4- Make sure you turn the tower faucet off once finished.

Note: if you wish, you can watch the explanatory video on our website. www.mybarshop.es

CLEANING AND MAINTENANCE

Periodic cleaning and maintenance are very important for the useful life of the beer barrel.

CLEANING MYBAR XB-180

There is no need to defrost the equipment as any accumulated ice defrosts on its own. The water from defrosting accumulates in the drainage cannon, draining out to a tray located in the compressor, where it evaporates.

Always disconnect the equipment from the power supply prior to cleaning and/or repairing it. Do not use very strong cleaners as this could damage the controls and the painted surfaces. Clean the inside and outside of the equipment with warm water and a mild detergent. After cleaning it connect the equipment to a power supply.

If you are not going to use the equipment for a long time, unplug it, clean it and leave the door slightly ajar to avoid the accumulation of fungus/mould inside it.

CLEANING THE BEER SYSTEM

Regular cleaning of your beer tap is very important and indispensable if you want to enjoy good quality beer.

Beer is living matter, the pipes must be cleaned periodically due to the accumulation of organic remains in the accessories, hoses and connectors. If these beer remains are not correctly removed during the cleaning process there may be micro-organisms that will give the beer an undesirable flavour and prejudice the useful life of same.

Instead of cleaning the pipes you also have the option of changing the beer hoses yourself for new ones, thereby leaving the circuit as good as new.

NOTE: THE CLEANING SYSTEMS AND THE SPARE PIPES/ HOSES ARE AVAILABLE ON OUR WEBSITE www.mybarshop.es

Note: if you wish to, you can watch the explanatory video on our website. www.mybarshop.es

USE OF MYBAR AS A FRIDGE

If you decide not to use MYBAR as a barrel dispenser for a long period of time, you should remove the tower, the hoses, the coupler and the CO2 pressure gauge. Place the cover in place of the tower to prevent loss of refrigeration and insert the trays into the fridge.

PROBLEMS AND SOLUTIONS

PROBLEM	DUE TO:	PROCEDURE
A lot of foam	Barrel agitated during transportation	Leave to rest prior to connecting for at least 2 hours
	Poorly regulated CO2 gauge	Verify that the pressure is between 1 and 1.5 kg
	Temperature of the MYBA or barrel is too high	Check that the MYBAR is between 2 and 5 degrees and allow to cool for a while
	Poor beer pulling service	See Technical section on pulling beer
No foam	Poorly regulated CO2 gauge	Verify that the pressure is between 1 and 1.5 kg
	Inadequate glass	Check the glass prior to serving (remains of soap, Oil, etc....)
	Empty CO2 cylinder	Check the high pressure gauge and if at zero, change the cylinder

Beer doesn't come out of MYBAR CO2 valve and bypass valve closed.

Check that both are open.

Empty CO2 cylinder

Check the pressure gauge and if at zero change the cylinder

Empty beer barrel

Replace the barrel

Obstructed hoses

Check there is nothing stuck in the air or beer hoses

Incorrect connections

Check that the connections have been made correctly

The beer spl

utters MYB out AR

needs cleaning	See cleaning and maintenance section	Check the connection between barrel and coupler	It has not been plugged into the electrical grid	Check the beer is out of the hoses for possible leaks and verify the connections are tight
Poorly installed barrel couplers				
Obstructed hoses		Check there is nothing in the air and beer hoses		
The tap has not been closed correctly		After serving make sure the tap is correctly closed.		Replace the beer barrel
	See cleaning and maintenance section			Check that MYBAR has been correctly plugged in
The CO2 cylinder empties very quickly	Incorrect connection	Check that the pressure gauge connections are correct and that the hose has no leaks		
Abnormal aroma and/or taste of the beer			There is no current	Check that your power supply is working correctly
			Inappropriate voltage	Check that the electrical voltage is appropriate
	See cleaning and maintenance section			
		Con		

Visit us to watch the explanatory videos on installation and handling of your Mybar at:

www.mybarshop.es

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