



**OPREMA**<sup>d.d.</sup>

**(EN) USER MANUAL**



Mulled Wine BERG MW 2

Code 699206

Original instructions v1.1 (03/2019)

**OPREMA**<sup>d.d.</sup>  
Catering equipment

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## SIGNS USED IN MANUAL



Points out, on or around device, direct danger for life or serious injuries for user and generally persons in the area; great attention and work with caution are needed.



Points out, on or around device, potential risk of serious injury for user and generally persons in the area, great attention and work with caution are needed.



Points out that device is under voltage. Before any work always unplug the device from electrical installation to prevent damages and injuries.



Contains information that helps ensure correct performance of device



The first installation and commissioning must be carried out exclusively by specialized and adequately trained staff.



The risk of burns! There is a risk of burns in the area of cooking of cooked wine!



Build-in safety equipment must never be changed!



Tubes inside the device must not be changed!



Dangerous for health! When cleaning equipment is used, observe the precautionary measures written on the cleaning package.

## USER INSTRUCTIONS

This manual contains instructions for installation, usage and handling with device. It is a part of the unit, it has to be stored close to device and it helps technical staff during every movement or installation of device. Before installation and usage of unit, please read carefully this manual containing all necessary information to ensure correct and safe installation.



**This manual refers to the standard versions of devices. Nonstandard devices can have minor differences which are not described in this Manual.**

## REGULATORY COMPLIANCE

Company Oprema d.d. is manufacturer of professional cooling units for catering, with special accent on cooling units for cooling and dispensing beer, juices, wine, water and sparkling water. Quality, environment, health protection, work safety management policy, product safety and all components that are in contact with the beverage is the basic of process management in Oprema d.d.





## DEVICE MARKS AND CHARACTERISTICS

Every device has its own identification number/code. This number is on the plate / label "technical data". Plate/label with technical data is the only way to identify cooling unit; consists all necessary data about unit which are relevant to the user/service people for quick and simple identification.



TYPE		MODEL	
1	2	2	

SERIAL N°	CODE	CLIMATE CLASS
3	4	5

(V)	(Hz)	POWER (kW)	RUN (A)	WEIGHT (kg)
6	7	8	9	10

Made in Croatia, EU TP95-O

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1. Type: name of the unit
2. Model: unit model
3. Serial number: serial number of unit
4. Code: unit identification code
5. Climate class: climate class
6. (V): voltage in volts
7. (Hz): frequency in Herz
8. Power: electricity in W during normal work
9. Run: current in Amperers during normal work
10. Weight: weight of unpacked unit in kg
11. Quality control: unit is tested for secure usage
12. Oprema: manufactured in Oprema d.d. (with destroying and removing this label you lose warranty)

This manual is valid for following device:

**BERG MW 2**

## WARRANTY

Warranty on device is valid for 24month from date of production, except if is not agreed different by contract. We recommend to save original box, packing material and invoice at least during the warranty period.

## TRANSPORT AND STORAGE

It is important to handle with care during loading and unloading to avoid damage of the device.

Crane can be used for unit movement only if unit is on pallet.

- DO NOT turn around the unit
- DO NOT shake the unit or complete packing

Unit has to be stored in adjusted and clean space, with temperature between 0-40°C. Do not store units one on other, and take care to set them in vertical position like marked on packaging.



## PACKING POSTPONEMENT

When device is unpacked, it is necessary to check if it looks in proper condition (undamaged visually). In case of any doubt on damage of device within packaging, do not install and use the device. During packing postponement we ask you to respect local legislation concerning packing postponement. Do not incinerate packing parts or throw them to the environment. Packing of this device can be recycled in total. Keep packing material away from children.

## PROCEDURE IN CASE OF MALFUNCTION

Most of technical issues can be easily solved by simple procedures. To this purpose we ask you to read instructions carefully before informing service people or manufacturer. In case you cannot solve the problem by using instructions from this manual, please contact the seller from which you bought the unit. Keep units in good condition and do not allow any modification on it except if they are approved by the producer.



Warning

**Warning: - When installing the device, make sure that the power cord is not wrapped or damaged.**

**Warning: Do not turn on several portable plugs or power supplies on the back of the device.**

## Preventive measures against consequential damage

Each technical device is basically a source of operational risk, especially during unmonitored operation.

For consequential damages of any kind outside the device, all claims against the manufacturer and customer service are excluded, unless expressly provided by law

Therefore, we recommend that the owner of the appliance take appropriate measures to prevent damage, in accordance with the specific local conditions of use and working conditions.

### Purpose!

**The machine is intended for use in catering.**

**The hot beverage appliance is only approved for the abovementioned range of applications and is not suitable for heating liquids with high content of alcohol, chemicals, etc.**

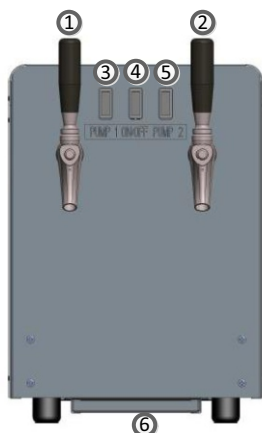


Warning

The measured sound level value is below 70dB!

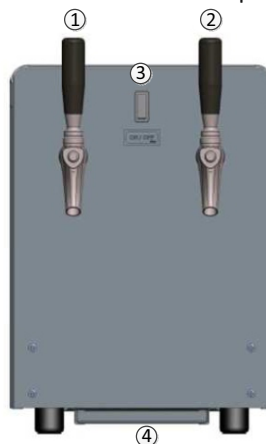


Mulled wine with pumps.



- ① - dispensing tap 1
- ② - dispensing tap 2
- ③ - pump 1 switch
- ④ - main switch
- ⑤ - pump 2 switch
- ⑥ - drip tray

Mulled wine without pump.



- ① - dispensing tap 1
- ② - dispensing tap 2
- ③ - main switch
- ④ - drip tray

## INSTALLATION



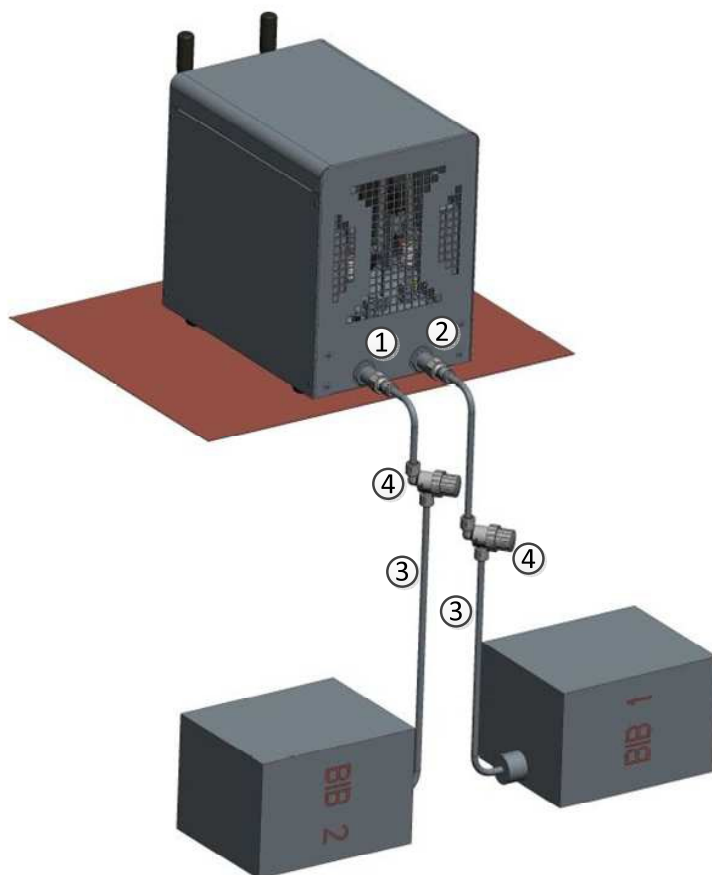
Warning

**In accordance with current regulation, installation and setting has to be done by authorized and proper technical stuff.**

1. Connect the device to electrician
2. Turn on the main switch of the device
3. Connect the supply hose to the appliance model (with or without the BIB pump)
4. Switch on pump 1 switch and switch on pump 2- for devices with integrated BIB pump
5. Open the dispensing tap 1 and dispensing tap 2 - wait for the beverage to start pouring from the tap
6. Close taps
7. After 5 min, the device is ready for dispense



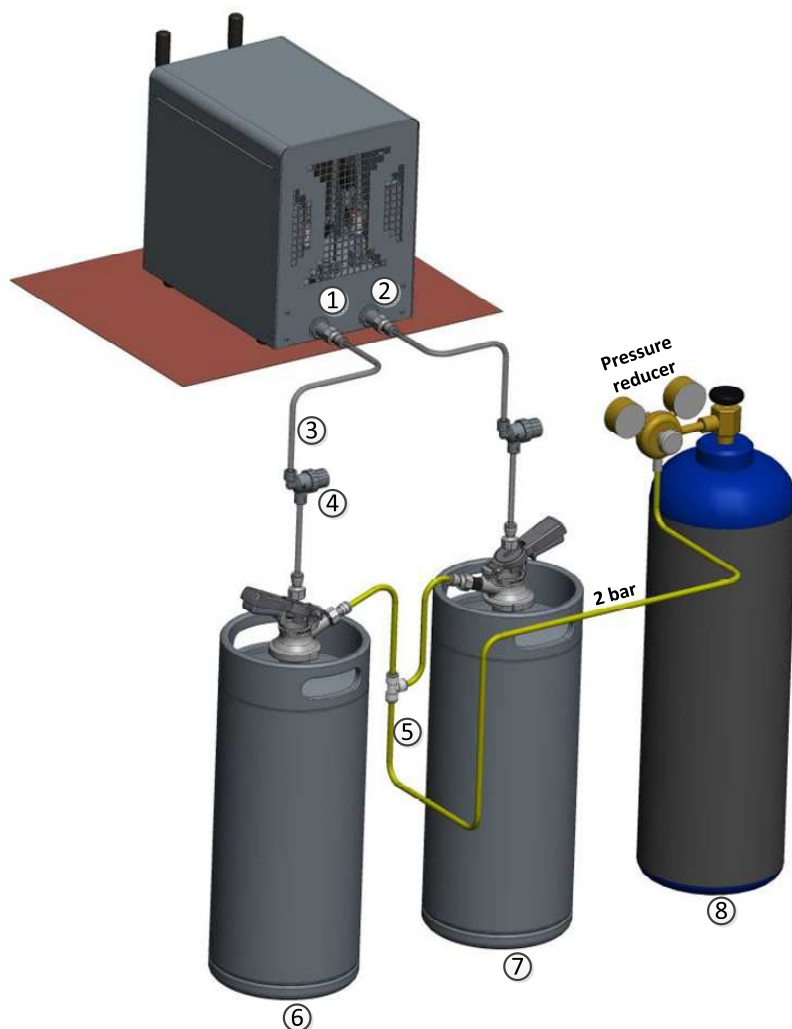
## Integrated BIB pumps (Bag in Box)



- 
- ① - inlet connection G5/8"
  - ② - inlet connection G5/8"
  - ③ - beverage hose 3/8"
  - ④ - filter



## Without BIB pumps (Container)



① - inlet connection G5/8"

② - inlet connection G5/8"

③ - beverage hose 3/8"

④ - filter

⑤ - pressure hose

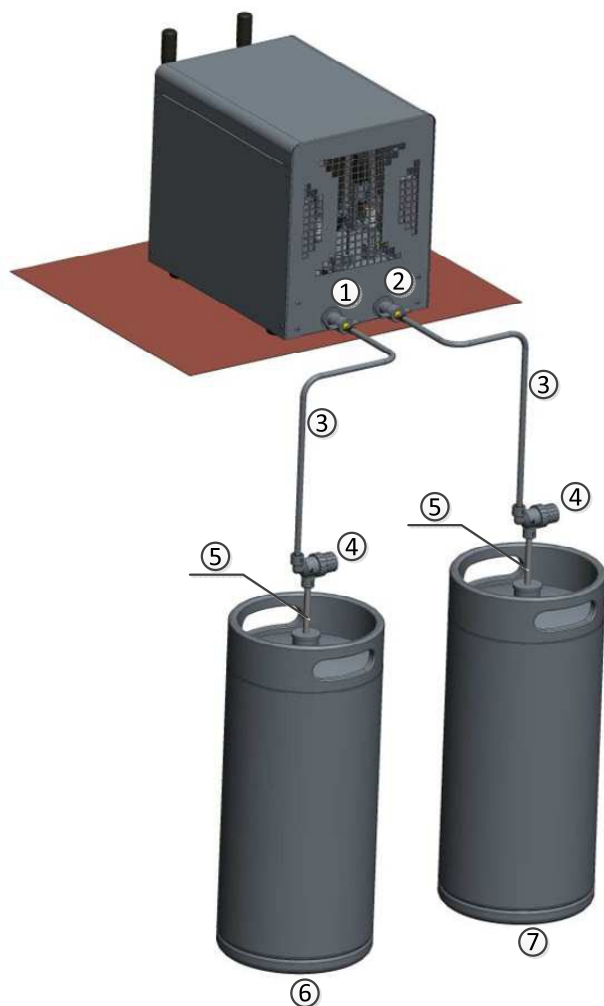
⑥ - pressure tank 1

⑦ - pressure tank 2

⑧ - CO<sub>2</sub>, N<sub>2</sub>



## Integrated BIB pumps (Container)



① - inlet connection G5/8"

② - inlet connection G5/8"

③ - beverage hose 3/8"

④ - filter

⑤ - stainless steel tube

⑥ - pressure tank 1

⑦ - pressure tank 2





**Only qualified stuff can do servicing and maintenance. All electrical and other parts have to be in accordance with national and local regulations (for replacement use only original parts). Do not ever use unit which is damaged.**



The programmed parameters for the Carel Thermostat are enclosed with this manual.



Instructions for the Carel Thermostat are enclosed with this manual.  
(Programming page 20.)

## Cleaning

Very important is to keep clean surface around the appliance, taps and drip trays

### *Daily cleaning*

- Wipe down and clean all surfaces with a warm soapy water (no chlorinated cleaners)
- Exterior surfaces of the system including beneath the unit and the drip tray
- Clean stout faucet nozzles by removing and soaking in sanitizer/cleaner
- Remove and rinse inlet filter
- .

### *Every week*

- Clean system following CLEANING PROCEDURE
1. Mix cleaning agent ECOLAB P3-ansep CIP or similar with water (cleaning agent mixing ratio 2 %).
  2. Conncent beverage lines and pump the cleaning solution like normal dispensing. Open dispensing taps until chemical is visible to go out.
  4. Close dispensing taps.
  3. Allow chemical to soak for 45 min.
  4. Rinse with clear water min. 5 L
  5. If possible, check if there is no more cleaning detergent using pH indicator test.



The Cleaning Sheet and Technical Sheet is provided with this instruction manual.

