

100% Barman

COOLBAR 2

GLASS FROSTER AND DRY ICE CONDENSER

USER'S MANUAL

Item 120/2028 Model compatible with 230V Type C connection
Item 120/3038 Model compatible with 110V Type CGA20 connection

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Description

100%Chef thanks you for your trust and for purchasing CoolBar 2.

With the same support, you can frost in a few seconds cups at -45 °C and produce dry ice in front of your customers without needing to use two separate equipments.

The new reduction filter is the main technical innovation developed for this Cool Bar 2. It allows to cool glasses and cups minimizing CO2 consumption up to 30%. By reducing the pressure of the gas, the noise is also reduced, so CoolBar 2 is ideal to be used in areas where it is important to preserve the silence. It ensures an almost nonexistent maintenance, thanks to its porous filter placed on the connection fitting. The filter traps any impurities that might contain the bottle, avoiding leaks or seals in the solenoid valve.

CoolBar 2 is perfect to be used in bars, bars, clubs and cocktail venues, buffets with show-cooking and ice cream parlors. CoolBar 2 draws the attention of your customers adding value to your establishment. Save space and energy by not having to store your glassware in freezers.

CoolBar 2 is fully portable and does not require prior installation.

Data sheet:

Body with solenoid valve for CO2, 230V or 110V

Food grade steel hose 1600 / bar

Base switch and ON / OFF switch with blue light. Replaceable fluorescent light bulb.

Warnings for users

When using electrical appliances, it is essential to follow all the safety rules and precautions described in this manual:

- The cooling machine works exclusively with bottles of liquid CO₂ equipped with dip tube.
- Only suitable for working with CO₂ bottles with dip tube. Do not use CO₂ bottles for carbonated drinks or beer.
- Use only food grade CO₂ and check the certification of your provider.
- Verify that the bottles replacement date is correct.
- Do not place the bottles near a heat source.
- Check that the gasket of the tap is in good condition.
- Keep the flexible hose without kinks, and replace immediately if any part of the tube is damaged, crumpled or cracked.
- Always work with the gas cylinder vertically, with the wrench at the top. Do not work with lying or inclined bottle.
- Do not use the machine without safety glasses because the gas could cause burnings due to its low temperature.
- Do not put hands or face over the gas outlet during the freezing operation.
- Do not unscrew the tank valve without purging the circuit.
- Always use your equipment responsibly and don't exceed your ability to work.
- This equipment should not be used in open air, because it is not waterproof and it could cause a short circuit.
- Close the tap of your gas bottle every time you stop using your machine for a long period of time.
- Unplug the machine without stretching the cable.
- Unplug your appliance when not in use and during cleaning.
- Do not use your equipment on wet tables or with wet hands.
- Do not operate with damaged cord or plug. If your device is not working properly, return the appliance to the Official Technical Service to be repaired.
- The use of non-original accessories or parts may damage your device and voids any warranty.
- Do not use outdoors or in saline environments.
- Do not work in very small or poorly ventilated rooms.
- Do not use this device for other uses than those described in this manual.
- Do not switch on the device until you are familiar with these instructions.

WARNING: This appliance is equipped with a polarized plug. Make sure that the plug is in the correct position and insert the prongs to the bottom. Do not modify the plug or replace the cable with a different one than the official.

KEEP THE INSTRUCTIONS IN A SAFE AND ACCESSIBLE PLACE

One-year warranty starts from the date of purchase (see invoice date for referral).
All components are manufactured under CE standards.

Operations Manual

Assembly and first use

Installation is quick and easy, you will not need tools or large storage space.

1. Put the connection facing the thread of the CO2 bottle, screw it manually until it is completely screwed and it touches the bottom. There is no need to push hard or to use any wrench.
2. Connect the main plug and press the switch to turn on the light. The solenoid valve operates without being connected to the light switch, so you can keep the lights off if you prefer.
3. Set halfway the wrench of the CO2 bottle.
4. Hold the round button to release a continuous flow of gas.
5. CoolBar 2 is now ready to work, make a first test with a cup.

How to cool and frost cups or containers

Once installed, verify that the gas circuit is completely full and that the pressure is continuous and start to frost the glasses.

Use preferably glass cups, glasses or thin wall crystal cups. This speeds up the process and reduces considerably CO2 consumption.

1. Place the cup with the opening upside down, suspended by its stem. Leave about 5 cm between the end of the cup and the bottom of the cooling rack.
2. Press the round button continuously until the cup is completely frosted.
3. The best results are achieved in two stages: a first pulse to cool the glass and a second pulse immediately after to produce a uniform frosting.
4. The cooling time depends on the thickness, format and size of the cup.
5. If snow forms at the bottom of the tray, raise the cup a few centimeters to let it release excess of gas. This will produce a cup with an elegant frosting, showing unblemished ice and without ice blocks.
6. If using wet cups or glasses you will produce ice crystals with another finish.
7. You can cool glasses, cups, bowls, containers, shakers, moulds, etc.

How to form Dry Ice Pellets

You can also produce any time you need and in a few seconds pellets of dry ice on demand. Dry Ice Black is the most profitable instant dry ice cubes generator in the market. Compared to other devices, it reduces CO2 consumption by 30%.

Dry Ice Black condenser will allow to you to produce small compact tablets of dry ice. Complete your Dry Ice Black with our Poker Kit, Ice Cube or Pellet moulds.

1. Screw the CO2 Dry Ice Black condenser in the gas outlet. Fully close the fabric ribbon around your condenser.
2. Press the gas release button that is located in the CoolBar 2 base and hold the button throughout the process of condensation of the pellet.
3. The condensation time depends only on the size of the mold chosen or on the hardness of the pellet that you aim to achieve.

You can choose between several options of compatible moulds:

Empty mould, 30 g
Ice Pellet mould 11 g (Ref. 120/0046)
Cube mould 11 g (Ref. 120/0045)
Poker moulds 7 g (Ref. 120/0044)

How to disconnect the gas bottle from your CoolBar 2:

1. Close the stopcock of the gas bottle completely.
2. Hold down the button on the base of the CoolBar 2 to empty the circuit and release the pressure contained in it. This is called Purging action.
3. Now you can unscrew safely your CoolBar 2 from the bottle.
4. If it is hard to unscrew, pulse again the base button. There must be surely some pressure left on the circuit.

Problems and solutions

If once everything is properly connected to the solenoid, you press start but the device does not expel gas: check that the bottle is the right type. In case of uncorrect bottle, change it.

If once everything is properly connected by pressing the solenoid the flux starts and although ejects gas, it is not chilled and does not frost the cups: check that the gas type and bottle are correct. Change the bottle. Check if the liquid CO₂ is exhausted. Although gas goes out from the device, the device only works when the gas comes out in liquid phase state. Check it and make another test with a fully charged bottle.

There is a gas leak from the connection to the bottle: check if the gasket is in good condition and not damaged. If necessary, replace with a new gasket.

There is a gas leak from some joint sleeves: tighten the connection using two wrenches.

If after prolonged use, gas escapes from the device without pressing the button: close the stopcock, purge the circuit and let it stand for 5 minutes. Restart the pressurizing process. If despite having performed these operations the leak persists, bring to the Official Technical Service to replace the mechanical part of the solenoid.

If you connect the device to the electrical grid and then after switching the On/Off button light turns on but the solenoid valve does not work: bring to the Official Technical Service to replace the electric part of the solenoid.

If you connect the device to the electrical grid and the solenoid valve works but the light does not turn on: unscrew the top of the device and install a new light bulb.

Any question or technical issue can be sent by email to sat@100x100.com

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**DECLARACIÓN CONFORMIDAD “CE” | DÉCLARATION DE CONFORMITÉ “CE”
STATEMENT OF CONFORMITY “CE” | DICHIARAZIONE DI CONFORMITÀ “CE”**

Nosotros: | Nous: | We: | Noi: **Cocina sin límites, S.L.**

Declara que: | Déclare que: | Declare that: | Dichiaro che:

Código | Code | Code | Codice prodotto Modelo | Modèle | Type | Modello

Ref. 120/2028 -120/3038

COOLBAR V.2

Cumple las directivas siguientes: | Accomplit les directives suivantes:

Meets the following directives: | Soddisfa le seguenti direttive:

73/23/CEE

Seguridad eléctrica | Sécurité électrique | Electrical safety | Sulla sicurezza elettrica

89/336/CEE

Compatibilidad electromagnética | Compatibilité électromagnétique

Electromagnetical compatibility | Compatibilità elettromagnetica

Cumple las siguientes normas: | Accomplit les normes suivantes:

Meet the following standards: | Soddisfa le seguenti normative:

EN50081-1 | EN50082-1 | EN61010-1 | EN61326 | EN61010-2-020 | EN61010-2-041

Angel Salvador Esplugas

General Manager

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100%Chef

Este manual es parte inseparable del aparato por lo que debe estar disponible a todos los usuarios del equipo. Le recomendamos leer atentamente el presente manual y seguir rigurosamente los procedimientos de uso para obtener las máximas prestaciones y una mayor duración del mismo.

This manual should be available for all users of these equipment. To get the best results and a higher duration of this equipment it is advisable to read carefully this manual and follow the processes of use.