



BARTENDER

**INSTALLATION, OPERATING AND MAINTENANCE MANUAL
PLEASE LEAVE WITH OPERATOR**



BARTENDER MARK 4 - SERIES 1

Imperial Machine Company Limited
Unit 1, Abbey Road
Wrexham Industrial Estate
Wrexham LL13 9RF
Tel: +44 (0)1978 661155
Fax: +44 (0)1978 729990
Service Fax: +44 (0)1978 667766
Spares Fax: +44 (0)1978 667759
E-mail: info@imco.co.uk
Website: www.imco.co.uk

A34/015 R2

ECN 7052 February 2007

EC DECLARATION OF CONFORMITY

(Guarantee of Production Quality)



We, Imperial Machine Company Limited of:
Unit 1, Abbey Road, Wrexham Industrial Estate, Wrexham, LL13 9RF
Declare under our sole responsibility that the product

BARTENDER MARK 4 SERIES 1

As described in the attached technical documentation is in conformity with the Machine Safety Directive 89/392/EEC as amended by 91/368/EEC and 93/44/EEC and is manufactured under a quality system EN 29001. It is also in conformity with the protection requirements of the Electro Magnetic Compatibility Directive 89/336/EEC and is manufactured in accordance with harmonised standards EN 50-081-2 Generic Emission and EN 50-082-2 Generic Immunity (plus product specific standards).

It also satisfies the essential requirements of the Low Voltage Directive 73/23/EEC amended by 93/68/EEC.

A handwritten signature in black ink, appearing to read 'S Witt', is positioned above the printed name of the Product Support Manager.

Approved by S Witt, Product Support Manager

Signed at Wrexham, Date

February 2007

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INTRODUCTION

Bartender is a comprehensive range of stainless steel underbar units. The range has been designed so that any combination of units may be chosen to suit an individual bar. Special bridging sections, infills and corner angles can be supplied to ensure a perfect fit within the available space.

Bartender is easy to install but the following instructions will help to make installing the units trouble-free. Installation of Bartender units should be undertaken by a recommended IMC distributor, names of which can be obtained from IMC Customer Services.

IMC does not accept liability for damage caused either by misapplication of this equipment or where installation or operation is not in accordance with the instructions in this booklet.

ON DELIVERY

On arrival at site check dimensions of bar and total length of equipment supplied. Unpack units, keeping ancillary items such as fasteners, shelf lugs, ice chest bottom plates and dividers in a safe place and not damaged.

Check that everything ordered has been received. Notify both the carrier and the supplier within three days if anything is missing or damaged.

GUARANTEE

Bartender is guaranteed by IMC for twelve months from the date of its purchase from IMC, or from one of its stockists, dealers or distributors. The guarantee is limited to the replacement of faulty parts or products and excludes any consequential loss or expense incurred by purchasers. Defects which arise from faulty installation, inadequate maintenance, incorrect use or fair wear and tear are not covered by the guarantee.

Please observe these instructions carefully.

The guarantee applies in this form to installations within the United Kingdom. Contact your Bartender supplier first.

INSTALLATION

For the Installer:

These Instructions contain important information designed to help the user obtain the maximum benefit from the investment in an IMC Bartender system. Please read them carefully before starting work, and consult with the supplier in the event of any queries. Be sure to leave this Instruction Manual with the user after the installation of the system is complete.

IMPORTANT: Read carefully before installing.

- 1 Arrange the unpacked units in the order in which they are to be installed.
- 2 Remove the two plastic fasteners at the front of each unit to detach the transportation strip at the base, and dispose of strip.
- 3
 - (a) Attach legs to the units by locating the dowel pins on leg assembly into the holes at the base of the side panels.
 - (b) Using the plastic fasteners provided, secure the leg assembly to the side panels. (Push plastic fasteners from the top).
 - (c) At the end of run of units, where leg assembly is attached to only one side panel, remove the dowel pins and bolt the leg plate with the M5x12 screws.

NOTE: Use one leg assembly between two adjacent units.

- 4
 - (a) Attach the units together using the push-fit plastic fasteners, (see Fig.1).

Fig. 1

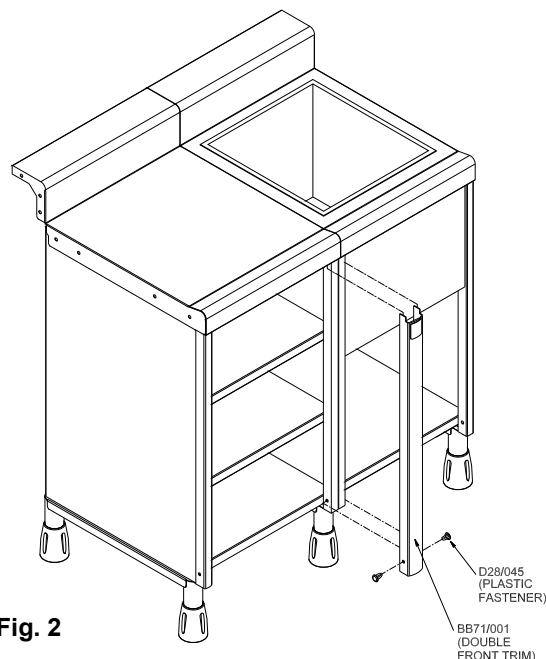
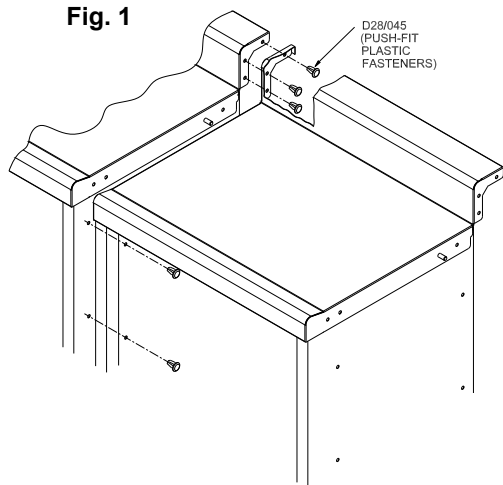


Fig. 2

- (b) Secure two units together at the front using the double front trim with embossed 'IMC' and 'Bartender' logo, (see Fig. 2).
- 5 Stand units approximately 140mm from back of the bar, and check that the water and waste pick up points are in the correct positions.
- 6 Pull units away from bar to gain access to the back.

WASTE CONNECTION

The waste from a glass drainer, shelf drainer, or ice chest carries very little water, therefore two may be run together, or one may be connected to the waste from a sink unit, blender or glass washer unit.

NOTE : Two 1¼" waste pipes can be connected into one common 1¼" pipe only when the flow of water down one of them is minimal. Otherwise they must be connected into a pipe which is at least 1½", such as when two sinks are next to each other.

As it may be difficult to reach the back of a unit with short legs, it is necessary to connect the waste outlet before the unit is pushed into position, passing it through the waste outlet exit hole provided in the back panel.

WATER CONNECTION

Connect water supply pipes to back of mixer body or to individual taps. Where possible, fit a stopcock to each tap. IMC recommends that a check valve be fitted to both hot and cold water supplies before connecting them to mixer taps. A suitable unit is Barking Grohe Model No. 14165, which IMC can supply to order (Part No. J03/114).

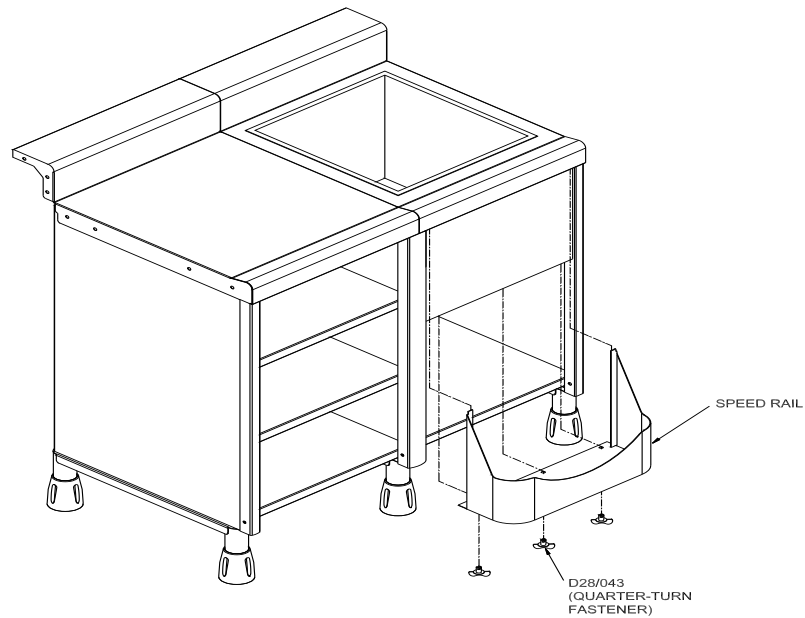
NOTE : Use PTFE tape on all connections. Move units back to 140mm from the bar, check all waste outlets are accessible and that any pick-up points which will not be used are capped off. This will be necessary where these are positioned behind a unit with short legs.

Make final connections to water and check all plumbing for leaks.

PREPARATION

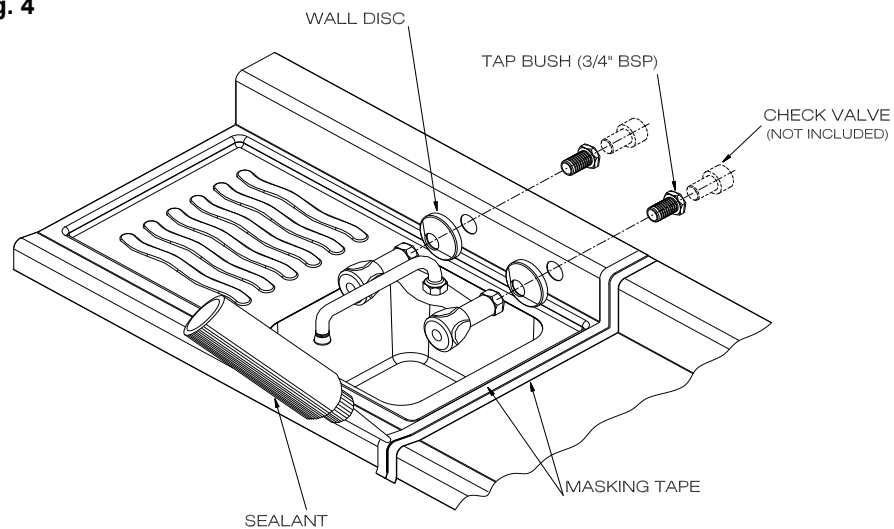
- 1 Fit all accessories by locating the top lug(s) into the slots on the underside of worktop and then secure with the quarter-turn fasteners provided (see Fig. 3).

Fig. 3



- 2 When units are butted together, mask each side of the joints and seal with Polyflex (IMC Part no. K09/65 POLYFLEX C3-346 light grey) or other sealant (see Fig. 4).

Fig. 4



- 3 Fit shelves provided and any other accessories.
- 4 For further information, contact your Bartender Distributor, or IMC Customer Services (01978 661155).

Units:
Series Nos:
Date of Purchase:
Distributor Responsible for Installation:
Telephone No:

ORDERING SPARE PARTS:

For information on IMC spares and service support (if applicable), please call IMC +44 (0)1978 661155. Alternatively, contact us via email or fax:

IMC Service Desk Fax: +44 (0)1978 667766
E-mail: service@imco.co.uk

IMC Spares Desk Fax: +44 (0)1978 667759
E-mail: spares@imco.co.uk