



**BM RANGE – TOPLOADING  
BOTTLE COOLERS**

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



**BM RANGE – SERIES 2  
BM70, BM100 & BM140**

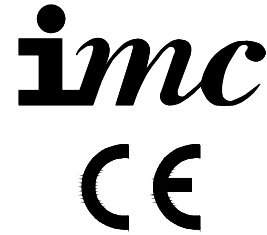
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## BM Range

### 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 following products



### **BM Range (BM70, BM100 & BM140)**

as described in the attached technical documentation, are in conformity with the protection requirements of the Electromagnetic Compatibility Directive 2004/108/EC and manufactured in accordance with harmonised standards EN 61000-6-1: 2001 Immunity and EN 61000-6-3: 2001 Emissions (plus product specific standards).

They also satisfy the essential health and safety requirements of the Low Voltage Directive 2006/95/EC and are manufactured in accordance with standards BS EN 60335-1 and BS EN 60335-24, and the relevant requirements of the Pressure Equipment Directive 97/23/EC.

Approved by:

A handwritten signature in black ink, appearing to be 'Steve Witt', written over a horizontal line.

STEVE WITT, ENGINEERING MANAGER

Date:

Oct 2012

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**GUARANTEE**

This equipment is guaranteed by IMC for one year 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, connection to the wrong electricity supply 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 only.

**DELIVERY**

The packaged machine consists of:


	<b>BM70</b>	<b>BM100</b>	<b>BM140</b>
Toploading Bottle Cooler	1	1	1
Bottle Opener & Cap Catcher	1	1	1
Keys	2	2	4
Shelves	2	2	4
Instruction Manual	1	1	1

If any further accessories have been ordered they will be supplied in separate packages.



Please notify both the carrier and the supplier within **three days of receipt** if anything is missing or damaged.

Check that the correct machine has been supplied and that the voltage, marked on the rating plate, is suitable for the supply available. The rating label is located inside the cabinet on the left hand side.

**SAMPLE RATING LABEL**



IMPERIAL MACHINE COMPANY Ltd  
LL13 9RF, UNITED KINGDOM  
TEL +44 (0)1978 661155

TOP LOADING BOTT. COOLER	
TYPE / MODEL	BM70
VOLTAGE RANGE	220/240
PHASE	1
SERIES #	1
R134A	200grms

FREQUENCY(Hz)	50
IP RATING	IPX1
dB (A)	70
AMPS (MAX)	1.5
CLASS	SN
LIGHT (MAX)	16W

SERIAL NUMBER = 7311110001

www.imco.co.uk

## INTRODUCTION

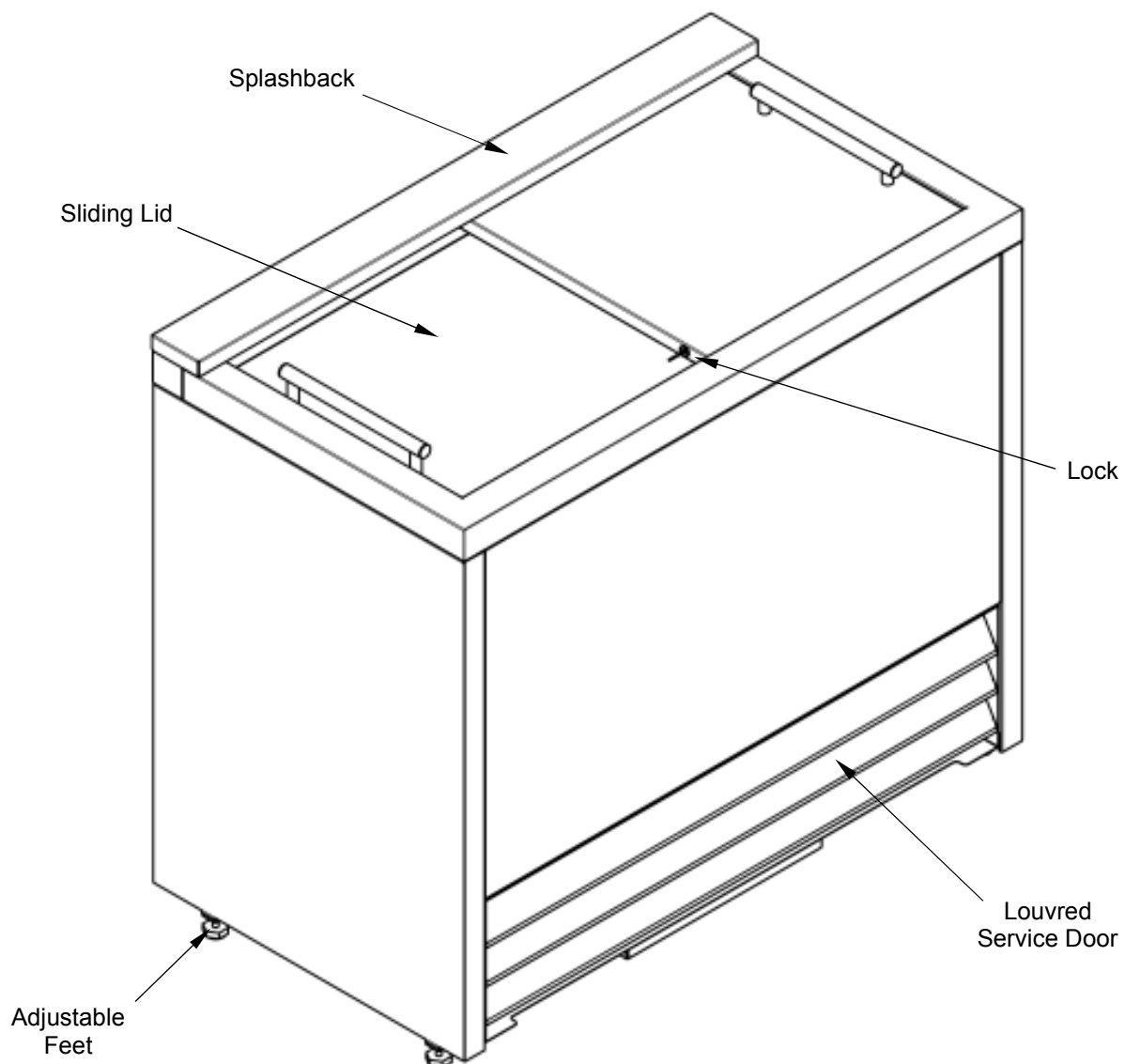
The BM range of stainless steel top loading bottle coolers are available in 3 width variations, 700mm, 1000mm and 1400mm, with a stainless steel / painted mild steel interior.

Each cooler comes complete with an innovative shelving system as standard, which allows easy access to the lower storage area.

Designed for under-bar use, the BM range can be ordered with either a standard worktop, suitable for any bar environment; or with the optional Bartender<sup>®</sup> worktop, allowing perfect integration into new or existing bars that feature IMC's Bartender<sup>®</sup> range of modular stainless steel workstations.

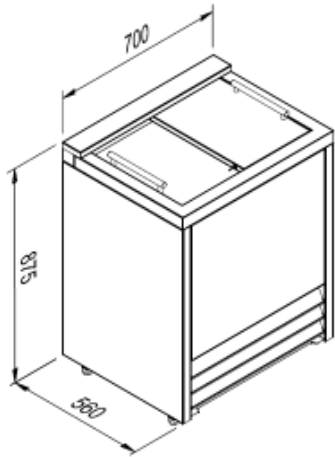
All models feature forced air cooling for rapid and efficient pull down times, while a revolutionary frame design ensures a robust construction, long term reliability and low operating costs.

## YOUR 'BM' BOTTLE COOLER

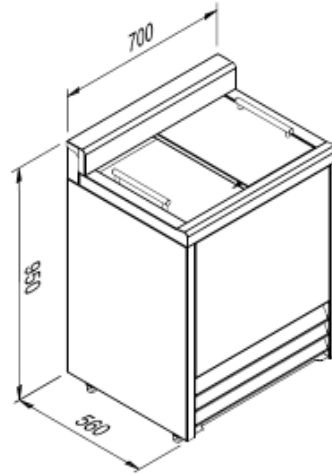


**PRODUCT DIMENSIONS**

**BM70**



BM70 STD  
Standard Worktop

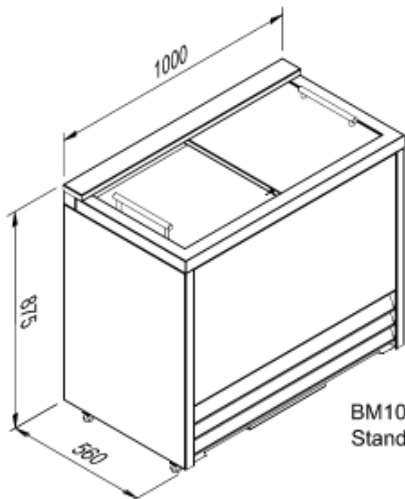


BM70 BT  
Bartender Worktop

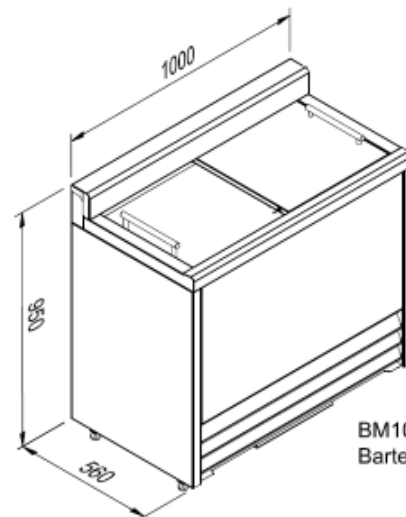
**Internal Dimensions**

The internal Dimensions of the BM70 are 495mm high x 430mm deep x 625mm wide.

**BM100**



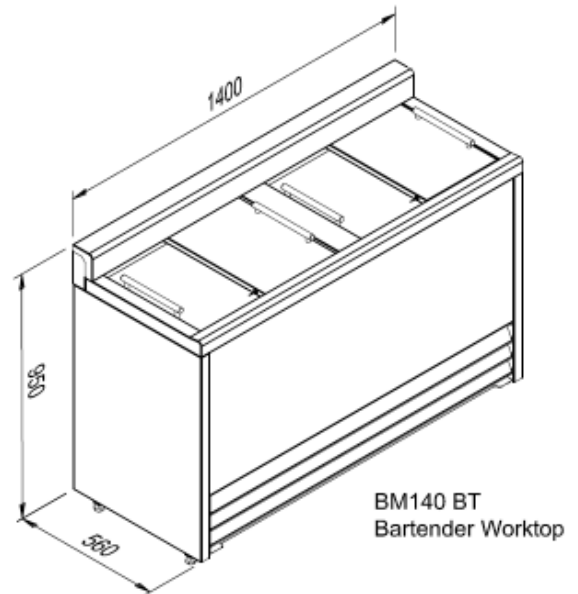
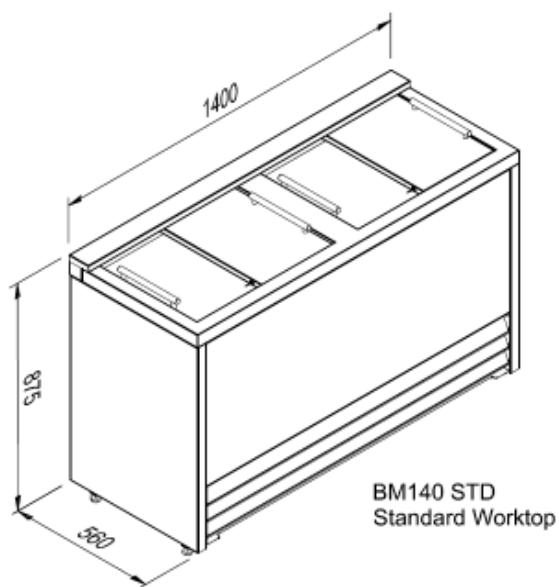
BM100 STD  
Standard Worktop



BM100 BT  
Bartender Worktop

**Internal Dimensions**

The internal Dimensions of the BM100 are 495mm high x 430mm deep x 925mm wide.

**BM140****Internal Dimensions**

The internal Dimensions of the BM140 are 495mm high x 430mm deep x 1325mm wide.

## INSTALLATION

### For the Installer:

These instructions contain important information which is designed to help the user obtain the maximum benefit from their investment in a 'BM' bottle cooler. Please read all instructions carefully prior to starting work, and consult with the supplier in the event of any queries or problems.

### Procedure:

Install the unit only on a flat and level floor, allowing space for ventilation at the front of the unit. Ventilation space is not needed at the rear or sides of the unit.

Do not install the unit close to a heat source such as a radiator or the warm air outlet of another refrigeration unit.

Level the unit using the adjustable feet if required.

Cut the cable ties securing the shelves.

Remove protective plastic coating from stainless steel panels.

If required, fit the bottle opener and cap catcher to the front of the unit using the supplied fixings.

**The unit should be left for at least two hours after being moved into its final position before being switched on.** This is to allow the refrigerant to settle and to avoid damage to the refrigeration system. Under no situation should the unit be switched on in less than this time after any movement of the unit.

## PREPARATION

The electrical supply to the unit should be 220/240 Volts, single Phase, 50 Hz.

All units are supplied with a standard mains plug fitted with a 10 Amp Fuse. This should be plugged into a standard mains socket. The unit must be positioned so that the mains socket / plug is accessible.

### **Warning! This Machine MUST Be Earthed**

If the supply cord is damaged, it **MUST** be replaced by an approved service engineer or a qualified electrician so as to avoid a hazard.

If a new mains supply is to be run to the location of the machine, the work must always be carried out by a reputable and competent electrician. The IEE codes of practice must be observed.

Site conditions may vary with additional length of cable run, encapsulation in trunking, bunched with other cables, etc, being required. Should this apply, the qualified electrician must alter the lead in accordance with the IEE Codes of Practice.

Be sure to leave this Instruction Manual with the user after the installation of the machine is complete.



## CONTROLS

The BM Range features an electronic controller which is situated adjacent to the power switch behind the louvred service door.

The controller is set to the correct parameters in the factory and during normal operation there should be no need to adjust these settings. In the event that adjustments do need to be made, this should be carried out by an approved IMC service representative. Contact the IMC Service Desk on +44 (0)1978 667788 for more information.

### **WARNING!**

**Some components within the refrigeration system may be very hot.  
Take care when accessing this area!**

## OPERATION

1. Plug in and switch on at the mains (taking note of the points under 'Installation')
2. Switch the unit on using the power switch (located behind the louvred service door)
3. Run the unit empty, and check that cold air is being circulated within the cabinet
4. Load the cabinet using the shelves provided to achieve efficient use of the interior space. Do not obstruct the air vents inside the cabinet with any flat sided items such as boxes, cartons, etc.
5. All cabinets have an electronic off-cycle defrost controller that de-ices the evaporator for a maximum of 20 minutes every 4 hours. The system evaporates the condensate water without the need for a drainage connection
6. The controller also ensures that the cabinet temperature is maintained at 4°C  $\pm$ 2°C between automatic defrost cycles
7. When the unit is not going to be used for several weeks, run it for 24 hours after emptying to ensure that all condensate water has evaporated

**MAKING THE BEST USE OF YOUR 'BM' BOTTLE COOLER**

Your cooler has been designed to store bottles in three different configurations;

- Stored vertically (with shelves provided as standard)



- Stored horizontally (when using optional divider pack)



- Stored in bottle baskets (available as an optional extra)



Do not load the cabinet with boxed goods or overload with cartons as this will prevent proper air circulation and stop your cooler working efficiently.

Do not place hot or warm goods in the cabinet. Only goods at room temperature or less should be placed in the unit otherwise performance will be affected.

Do not leave the sliding lids open during operation, as this will prevent the unit from operating efficiently.

Ensure that both the louvred service door and internal air vents are unobstructed at all times.

## CLEANING

Clean the lid and the surfaces of the unit with a damp soft cloth, and occasionally remove all merchandise and clean interior surfaces again with a damp soft cloth.

### **DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES.**

In the case of heavy soiling use a mild liquid detergent. The unit can be washed on the inside using bicarbonate of soda to remove stale smells.

## MAINTENANCE

To achieve optimum performance your cooler requires regular care. Breakdowns caused by inadequate maintenance are NOT covered by the terms of the manufacturer's warranty.

1. Lower the front service door by releasing the two screws located along the top edge of the louvres
2. Clean the condenser coil with a brush and vacuum cleaner every one to three months or when dirty (whichever is sooner)

### **WARNING!**

**Some components within the refrigeration system may be very hot.  
Take care when accessing this area!**

3. Replace the louvered service cover, ensuring fasteners are fully tightened
4. Ensure that the louvered service cover is always unobstructed.
5. Occasionally remove all merchandise and clean the interior surfaces with a damp cloth.
6. Other than regular cleaning the 'BM' range requires no maintenance by the end user. It is recommended that an IMC approved engineer services the unit at least once a year.

Details of IMC Service Contracts are available on application.

For any further advice or assistance, please contact the supplier of your cabinet.

## MATERIAL CONTENT

The 'BM' Range of bottle coolers contains the following materials:

- |                       |   |
|-----------------------|---|
| Metals -              | Stainless steel, mild steel (inc plated), copper. |
| Plastics and rubber - | Polystyrene, PVC, Nylon, Neoprene rubber.         |
| Other -               | Electrical components, Glass, Argon Gas.          |

**ORDERING SPARE PARTS**

In the event that spare parts or accessories need to be ordered, please always quote the SERIES AND SERIAL NUMBER of the machine. This is to be found on the rating label located inside the cabinet on the left hand side.

For installations outside the UK please contact your supplier.

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

IMC Service Desk

Fax: +44 (0)1978 667766

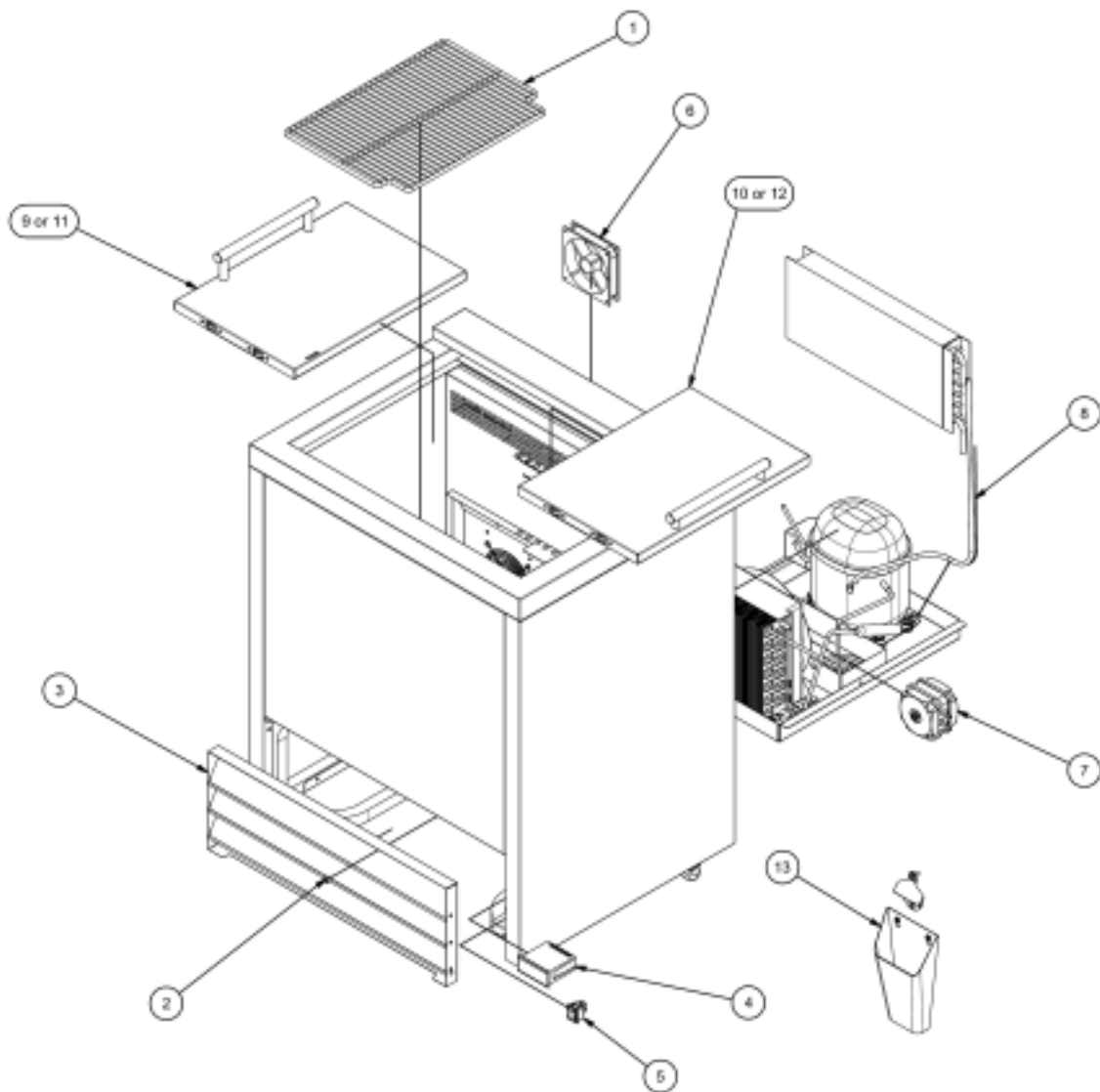
E-mail: [service@imco.co.uk](mailto:service@imco.co.uk)

IMC Spares Desk

Fax: +44 (0)1978 667759

E-mail: [spares@imco.co.uk](mailto:spares@imco.co.uk)

**PARTS ILLUSTRATION**



### SPARES PART LIST

When ordering spare parts or accessories, always quote the  
**SERIES AND SERIAL NUMBER**  
of the machine, found on the rating label.

	<b>BM70</b>		<b>BM100</b>	
	Part No	Description	Part No	Description
1	A12/084	Wire Shelf	A12/086	Wire Shelf
2	L73/001	Service Door Fastener	L73/001	Service Door Fastener
	A13/122	Retaining Washer	A13/122	Retaining Washer
3	S73/009	Louvred Service Door	S73/109	Louvred Service Door
4	G30/441	Defrost Controller	G30/441	Defrost Controller
5	G45/079	On/Off Switch	G45/079	On/Off Switch
6	G96/049	Evaporator Fan	G96/049	Evaporator Fan
7	J09/046	Condenser Fan	J09/046	Condenser Fan
	G40/239	Condenser fan – motor only	G40/239	Condenser fan – motor only
8	S73/011	Refrigeration Pack BM70	S73/111	Refrigeration Pack BM100
9	S73/021	Sliding Lid LH (Solid)	S73/121	Sliding Lid LH (Solid)
10	S73/025	Sliding Lid RH (Solid)	S73/125	Sliding Lid RH (Solid)
11	S73/023	Sliding Lid LH (Glazed)	S73/123	Sliding Lid LH (Glazed)
12	S73/026	Sliding Lid RH (Glazed)	S73/126	Sliding Lid RH (Glazed)
13	S73/004	Bottle Opener & Catcher	S73/004	Bottle Opener & Catcher

	<b>BM140</b>	
	Part No	Description
1	A12/084	Wire Shelf
2	L73/001	Service Door Fastener
	A13/122	Retaining Washer
3	S73/009	Louvred Service Door
4	G30/441	Defrost Controller
5	G45/079	On/Off Switch
6	G96/049	Evaporator Fan
7	J09/047	Condenser Fan
8	S73/211	Refrigeration Pack BM140
9	S73/021	Sliding Lid LH (Solid)
10	S73/025	Sliding Lid RH (Solid)
11	S73/023	Sliding Lid LH (Glazed)
12	S73/026	Sliding Lid RH (Glazed)
13	S73/004	Bottle Opener & Catcher



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