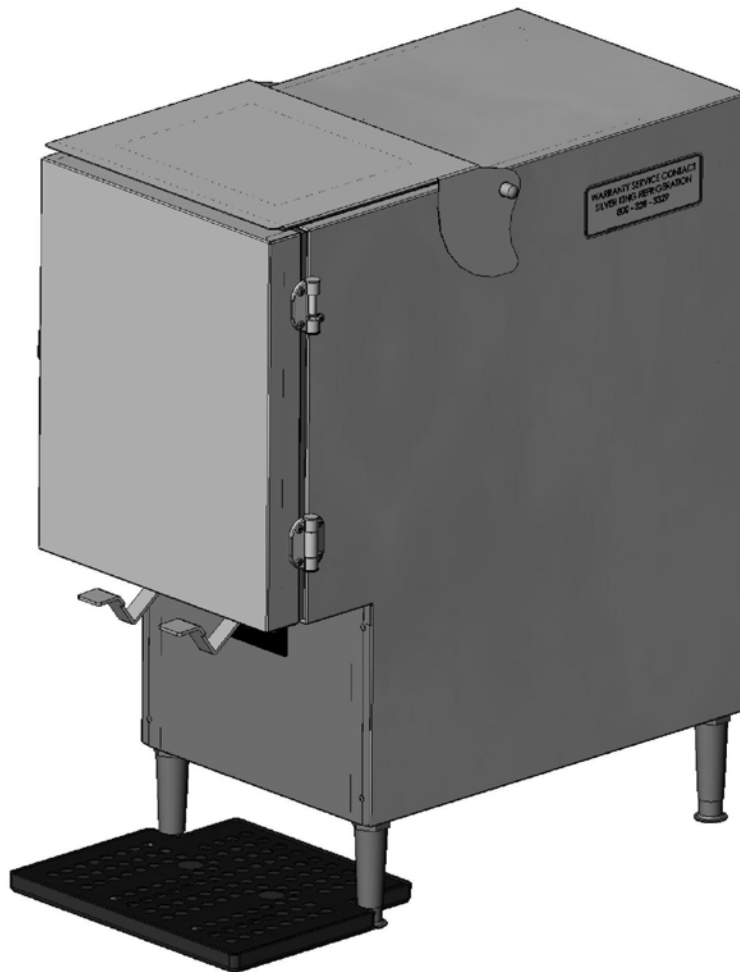


Technical Manual and Replacement Parts List

Beverage Dispenser



MODEL SKBD210F

SILVER KING REFRIGERATION INC.

1600 Xenium Lane North, Minneapolis, MN 55441-3787
Phone (763) 923-2441



Specifications Subject to Change Without Notice.



TECHNICAL MANUAL
MODEL SKBD210F CREAM DISPENSER
INSTALLATION, OPERATION AND MAINTENANCE

Thank you for purchasing Silver King food service equipment. Our goal is to provide our customers with the most reliable equipment in the industry today. Please read this manual and the accompanying warranty information before operating your new Silver King unit. Be sure to complete and mail the warranty card within 10 days of purchase to validate your warranty.

Upon delivery of your new Silver King unit, inspect the carton and unit for shipping damages. Report any damage immediately to the transportation carrier and file a written freight damage claim to protect your investment. If a claim is to be filed, save all packaging materials.

INSTALLATION

The stainless steel exterior of the cabinet has been protected by a plastic covering during manufacturing and shipping. This covering can be readily peeled before installation. After removing this covering, wash the interior and exterior surfaces using a warm mild soapy water solution and a sponge or cloth, rinse with clean water and wipe dry.

Location:

When locating your cream dispenser, convenience and accessibility are important considerations, but the following factors must be observed:

- This unit is designed for indoor use only. Do not place outdoors.
- When placing the unit on a counter, the counter must be able to support a minimum of 100 lbs (45 kg).
- The unit is designed to operate in temperatures between 50-100°F (10-37.8°C).
- When placed on a counter, the unit must be on the feet supplied. If the feet are removed the unit will not operate properly and the warranty will be void.
- There must be at least two inches of clear space above, on the sides and behind the unit and open in front.
- Correct serving height is important so that those using the dispenser can operate the dispenser properly.
- The unit must not be placed where water jet cleaning is done and should not be cleaned with jet water.
- The unit must be level. The feet are adjustable to aid in leveling the unit.
- Avoid placing the unit next to an oven, heating element or hot air source which would affect the performance of the unit.
- Place unit in location where qualified staff can monitor and control it.

Electrical Connections:

Be sure to check the data plate, located on the liner of the cabinet, for required voltage prior to connecting the unit to power. The specifications on the data plate supersede any future discussion.

The standard dispenser is equipped with a 7 ft. (213cm) power cord that requires a properly grounded electrical receptacle (please check the serial plate for voltage information). The power cord comes with a 3 prong plug for grounding purposes. Any attempt to cut off the grounding spike or to connect to an ungrounded adapter plug will void the warranty, terminate the manufacturer's responsibility and could result in serious injury.

OPERATION

Initial startup:

After satisfying the installation requirements, the cream dispenser is ready to start. The unit will start when the power cord is connected to a live electrical receptacle. If the compressor is not running when the unit is initially plugged in, check to make sure that the Temperature Control is not set to the 'off' position. Allow the unit to run a minimum of two hours before loading it with product.

Preparation For Use:

Once the unit has achieved proper operating temperature, observe the procedures noted in the label on the door liner for loading cream into the cream dispenser. When removing an empty Cream Container, be sure to release (swivel) or remove the Valve Assembly before pulling the Dispensing Tube out of the valve (see Valve Assembly section below). The end of the tube may need to be cleaned daily with a clean cloth to prevent buildup which could affect the dispensing of product.

Temperature Control:

The Temperature Control is factory set at the midpoint position, which will maintain an average product temperature of around 36 - 38 Deg F.

Defrost:

The Silver King cream dispenser is a manual defrost unit. The unit should be defrosted whenever the walls accumulate a frost bank that is .5 inch (1.27cm) thick. To defrost the unit, either turn the Temperature Control knob to the 'off' position or disconnect the power cord from the electrical receptacle, and open the door. After the frost has melted or come loose from the cabinet walls, wipe out the cabinet interior. Do not attempt to scrape or chisel off the frost as you could do irreparable damage to the unit.

MAINTENANCE

Preventative maintenance is minimal although these few steps are very important to continued operation and maximizing the life of the appliance.

Cabinet Surfaces:

The cabinet interior and exterior are stainless steel and should be cleaned periodically with a solution of warm water and a mild soap, rinsed and wiped dry with a clean soft cloth. A stainless steel cleaner can also be used. Should a surface become stained or discolored, do not attempt to clean with an abrasive cleaner or scouring pad. Use a soft cleaner and rub with the grain of the metal to avoid scratching the surface. Do not use chlorinated cleaners.

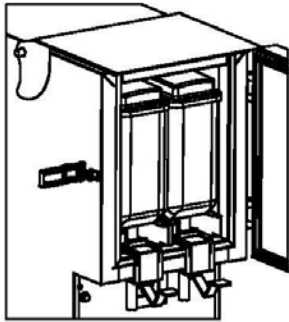
Valve Assembly:

To dis-assemble the valve for cleaning, with the door open, pull the release latch on the top of the Valve Assembly. The Valve Assembly will then swivel forward and then slide up and out at an angle. Clean the Valve Assembly with a solution of mild soap and warm water or in a dishwasher. Rinse, dry and re-assemble. The Valve Body must be cleaned in place as it is not readily removable.

MODEL _____ SERIAL NO. _____ DATE INSTALLED _____

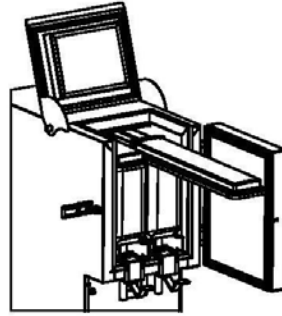
REFILLING AND TUBE REPLACEMENT INSTRUCTIONS

STEP 1



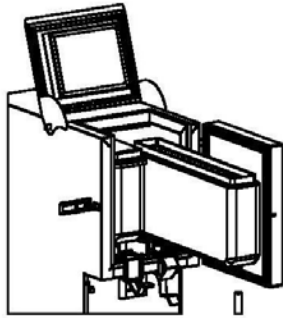
Open door

STEP 2



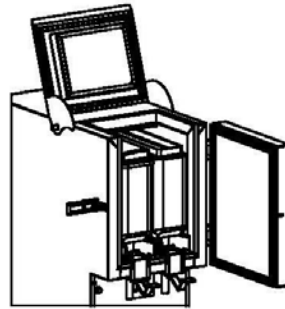
Open hatch
Slide off cover

STEP 3



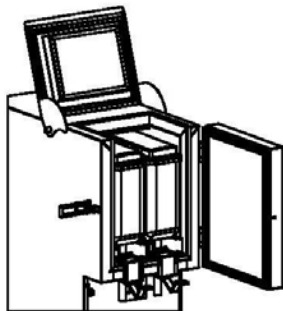
Open valve, Slide out tank,
Sanitize and Replace tube

STEP 4



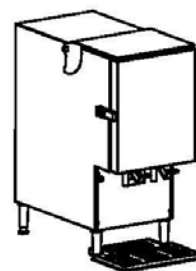
Replace tank
Close valve

STEP 5

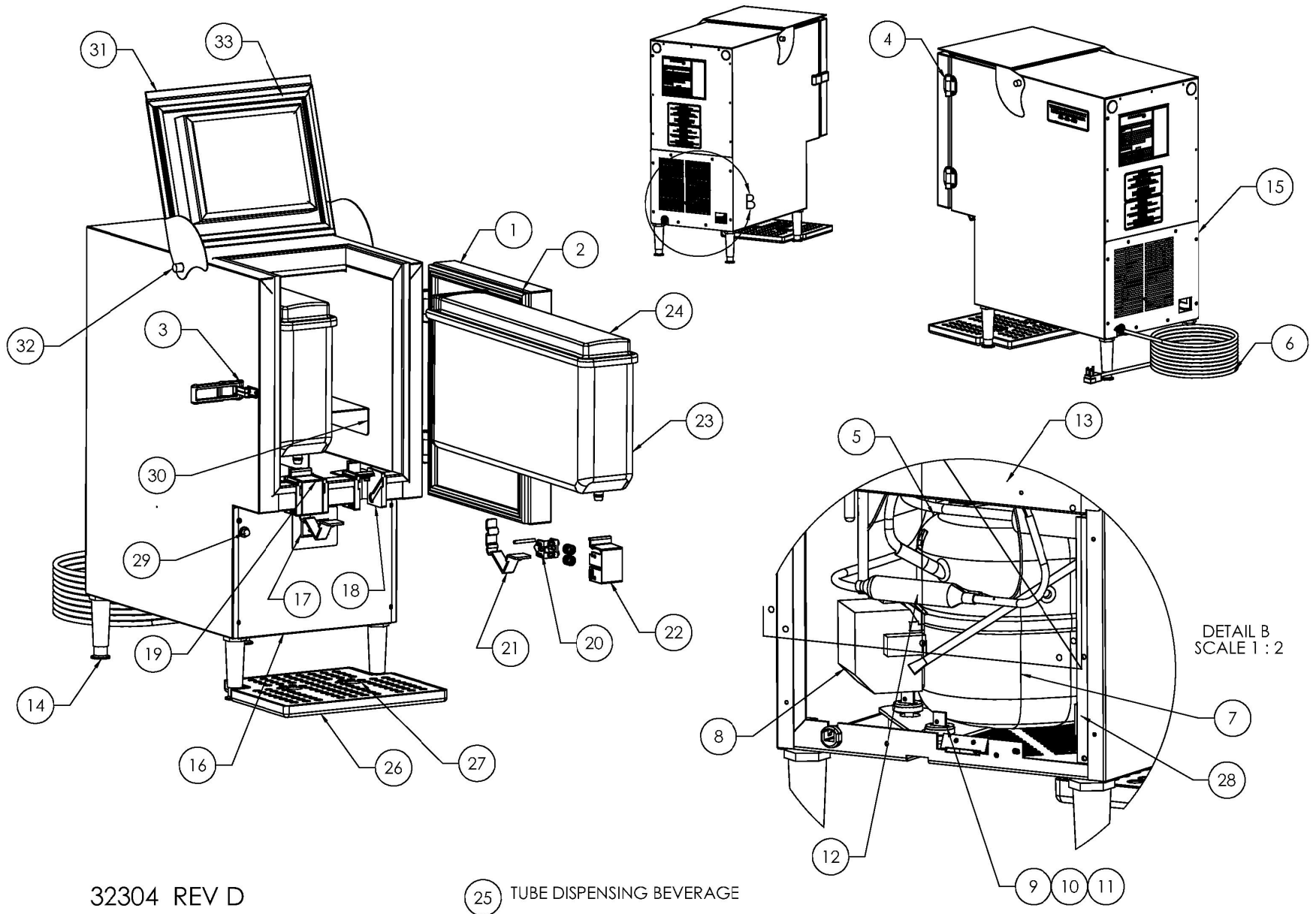


Fill tank
Replace cover

STEP 6



Close hatch and door



32304 REV D

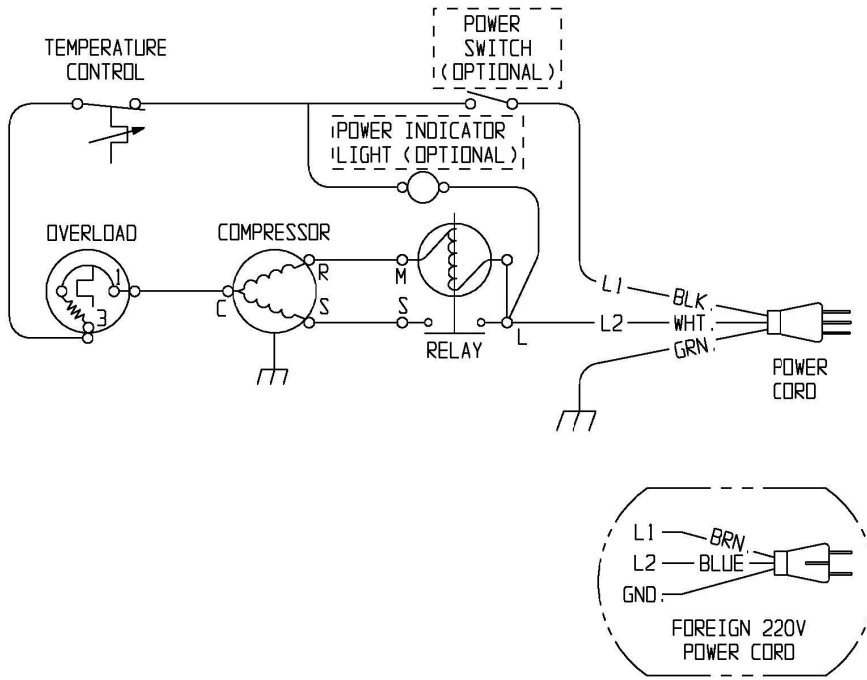
25 TUBE DISPENSING BEVERAGE

DETAIL B
SCALE 1 : 2

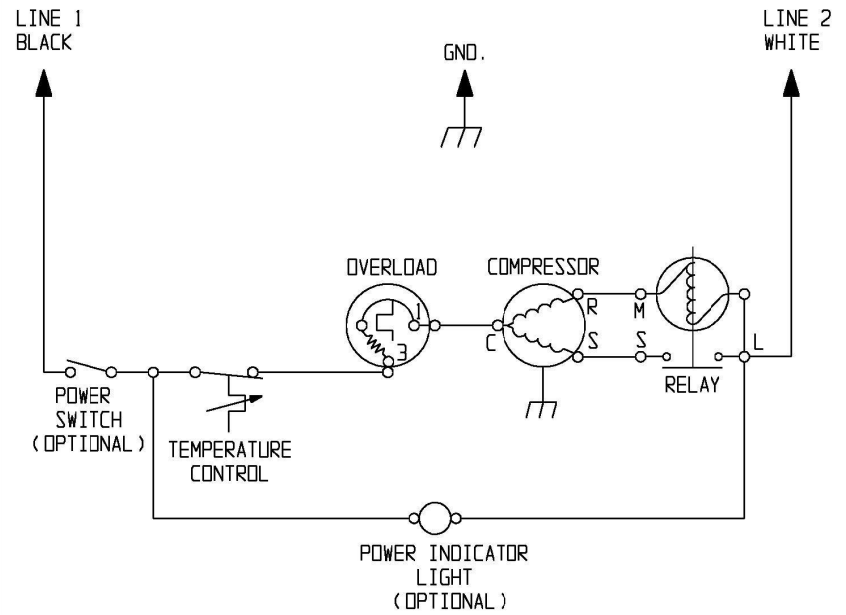
REPLACEMENT PARTS LIST – MODEL SKBD210F

ITEM NO.	PART DESCRIPTION	PART NUMBER
1	DOOR ASSEMBLY (LESS HINGES AND STRIKE)	31359
2	DOOR GASKET	10310-62
3	LATCH	25227
4	HINGE	25226
5	TEMPERATURE CONTROL	42605
6	POWER CORD 115V	22099
	POWER CORD 230V	25454
	POWER CORD NEMA	22099
	POWER CORD AUS	26125
	POWER CORD IND	33165
	POWER CORD UK	25454
	POWER CORD EU	23514
7	POWER CORD CHILE	33272
	COMPRESSOR KIT 115V	10343-51
	COMPRESSOR KIT 230V	10343-53
8	ELECTRICALS KIT (RELAY AND OVERLOAD) 115V	10344-51
	ELECTRICALS KIT (RELAY AND OVERLOAD) 230V	10344-53
9	GROMMET, COMPRESSOR MOUNT	20481
10	HAIRPIN CLIP	98106
11	WASHER, COMPRESSOR MOUNT	22401
12	DRIER	22677
13	HEAT EXCHANGER	30876
14	LEGS, 4 INCH	10314-61
15	BACK PANEL	32547
16	APRON	32548
17	TEMPERATURE INDICATOR	33006
18	ASSY VALVE INSERT	31011
19	ASSY VALVE NEW STAR	32625
20	KIT REPLACEMENT VALVE	32308
21	LEVER	32618
22	BODY VALVE	31001
23	CRATE	32425
24	CRATE LID	32426
25	TUBE DISPENSING BEVERAGE (100/BAG)	34000
26	DRIP TRAY	32590
27	COVER DRIP TRAY	32591
28	SWITCH ROCKER 115V/230V	26378
29	INDICATOR LIGHT NEON 115V	31710
	INDICATOR LIGHT NEON 230V	31711
30	CRATE SUPPORT	32542
31	LID SKSTAR210	32457
32	KNOB THREADED	24305
33	KIT GSKT LID SKBD210F	10310-64

WHEN ORDERING REPLACEMENT PARTS, PLEASE PROVIDE MODEL AND SERIAL NUMBERS



SEE SERIAL PLATE FOR CORRECT POWER SOURCE
 115VAC, 60Hz, 1 PHASE
 OR
 220VAC, 60/50Hz, 1 PHASE



WIRING DIAGRAM

MODELS SKCRM1, SKCRM2, SKNES2, SKNES3, SKSTAR21, SKSTAR22, SKSTAR42
 SKNES2A, SKNES3A, SKBD205F, SKBD205, SKBD210F, SKBD210