

Operation Manual



**3-Product Dairy Dispenser
Model SKBD3LS**

Product Identification

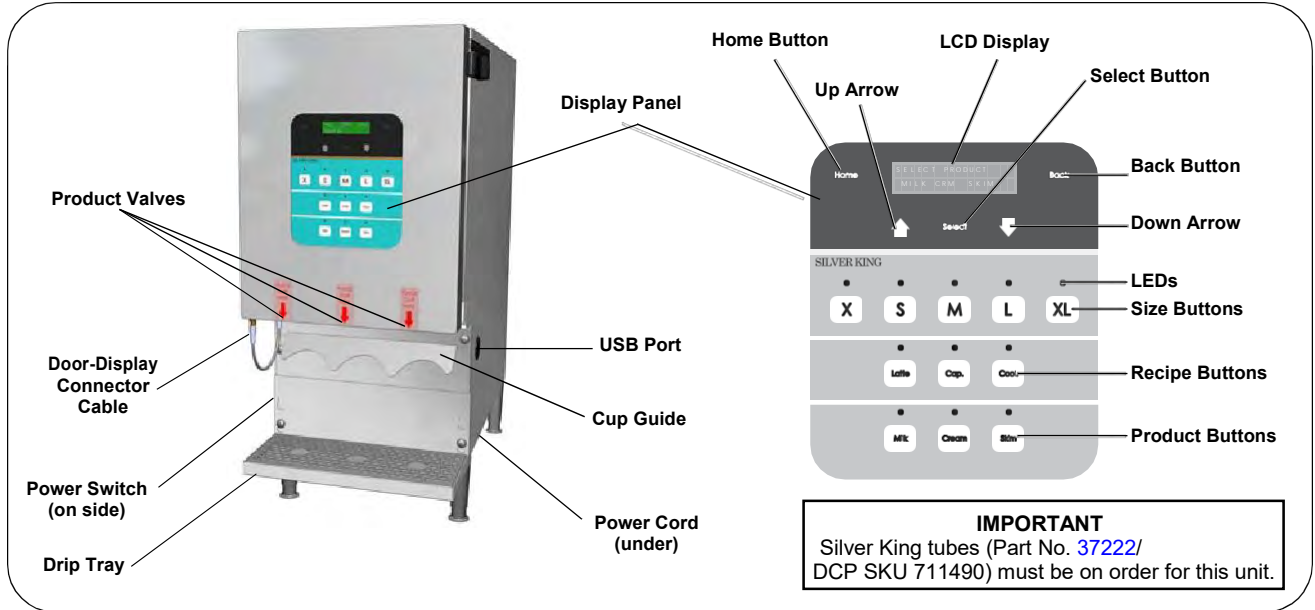


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Limited Warranty

This Silver King product is warranted to be free from defects in material and/or workmanship for a period of two (2) years from the date of original installation, not to exceed 30 months from date of shipment from our factory. Any part or component which proves to be faulty in material and/or workmanship (in the opinion of Silver King) within the warranty period will be replaced or repaired (at the option of Silver King) without cost to the customer for parts or labor, except as provided below. The compressor will carry an additional three (3) years parts only warranty.

This Limited Warranty is subject to the following exceptions/conditions.

- Use of any non OEM parts voids warranty unless otherwise approved by Silver King. All work must be performed by an authorized Silver King Service Agent, except as provided herein.
- All covered labor requires preauthorization from the factory (Call 1-888-375-2938) and shall be performed during regular work hours. Overtime premium will not be covered.
- Travel charges are to be limited to 100 miles (200 Kilometers) round trip: 2 hours travel time per one trip repair.
- Adjustments of any kind are not covered under this Limited Warranty.
- Damage caused by carelessness, neglect, and/or abuse (e.g., using incorrect voltage, dropping, tampering with or altering electrical components, or improper cleaning) is not covered.
- Equipment damaged in shipment or by fire, flood or act of God is not covered.

- Damage to coated surfaces is not covered by this Limited Warranty.
- Use of refrigerants other than specified on the equipment serial plate voids the warranty.
- Labor repair or replacement of the following parts is not covered by this Limited Warranty:
 - Main Control Board p/n **36992**; Silver King will provide replacement parts to customer so customer can replace such parts if they are defective. Replacement instructions are included with part supplied.
 - Door Gasket p/n **36956**, Product Containers and Lids (p/n **37068, 37069, 37070** and 811-006), Drip Tray p/n **37281** and cup guides p/n **37436** are considered wear items and are not included under the warranty.

SILVER KING SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, LOSSES, OR EXPENSES. SILVER KING MAKES NO OTHER WARRANTY, EXPRESS OR IMPLIED. ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND/OR FITNESS FOR ANY PARTICULAR PURPOSE ARE HEREBY DISCLAIMED AND EXCLUDED.

Safety Information

 **WARNING**

Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.

 **CAUTION**

Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.

General Precautions

 **WARNING**

Risk of Electric Shock.

- Always unplug the power cord before servicing the unit to avoid electric shock.
- Unit **MUST** be plugged into a 3-prong plug for grounding. Cutting off the grounding spike on the power cord could result in electric shock to the operator during operation.
- Unit must be plugged into a 15 or 20 ampere fuse- or breaker-protected circuit. Use of a larger fuse or breaker could result in damage to the unit and electric shock to the operator.

 **WARNING**

Moving or Handling Hot Parts.

- Some parts may remain hot even after being unplugged. Always use caution when servicing.

 **WARNING**

Possible Back Injury.

- Assistance in moving this piece of equipment is strongly recommended to avoid injury.
- Always lift with your legs and not your back when lifting this unit.

General

The 3-Product Dairy Dispenser is designed to house, refrigerate and dispense three dairy products (2% or whole milk, cream, and skim milk). The unit has been set to maintain product within a temperature range of 33 to 41°F.

Important

Silver King reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Electrical Specifications

115V 60 Hz 1 Phase
230V 50/60 Hz 1 Phase

Unpacking and Setup

1 Inspect for shipping damage. Examine the shipping container immediately upon receipt. Any damage to the container or equipment due to shipping should be reported to the transportation company immediately. Claims should be filed within 24 hours. Shipping damage is not the responsibility of Silver King.

2 Unpack the unit. Take care with box cutters or other sharp instruments not to nick the equipment when opening the shipping container. Carefully remove the unit from the shipping box. Be sure to follow any orientation or caution labels on the box.

3 Plan the unit's location. When locating this unit, convenience and accessibility are important considerations, but the following factors must be observed:

- Proximity to a 3-prong 110 VAC receptacle for grounding (see Step 4).
- The unit must be operated with the legs in place, so sufficient overhead must be provided. The top of the unit must be clear of obstruction. No clearance is required on the sides or back of the unit.
- This unit operates best at ambient temperatures between 32°F (0°C) and 78°F (26°C).

The unit may be located in the drive-through area, on the front counter, or in the drink area as desired.

4 Meet electrical requirements. Prior to connecting the unit to power, be sure to check the data plate located on the end panel of the cabinet for required voltage. The specifications on the data plate supersede any information contained in this manual. The unit is equipped with a seven (7) foot power cord extending from the bottom of the unit. The unit requires a properly grounded electrical receptacle, protected with a 15 or 20 ampere fuse or breaker.

 **WARNING**

The power cord comes with a 3-prong plug for grounding purposes. Any attempt to cut off this grounding spike or to connect to an ungrounded adapter plug could result in serious injury, will void warranty and terminate the manufacturer's responsibility.

Installation

WARNING

To avoid injury, it is recommended that the unit be moved by two people.

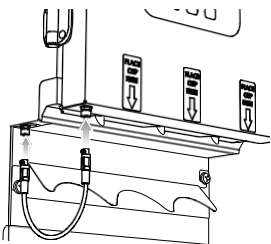
1 **Locate the unit.** Move the unit to its mounting location.

2 **Install the four legs underneath the unit.**

3 **Remove the plastic film.** Remove the plastic protective film from the stainless steel surfaces and wipe all the surfaces with a mild soap-and-water solution.

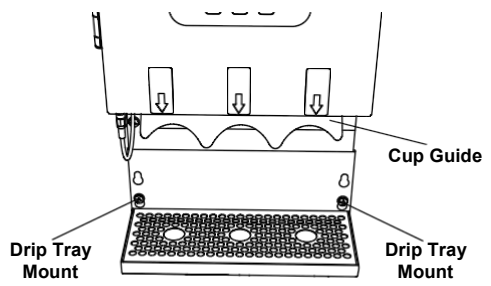
4 **Level the unit.** In order for the unit to function properly, level the unit front to back and side to side.

5 **Install the display cable.** Install the door-display connector cable (8-inch black cable) and hand tighten the threaded connectors.



Door-Display Connector Cable

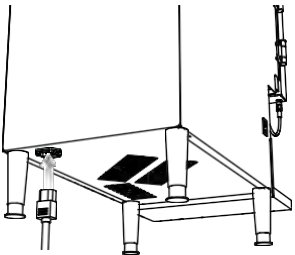
6 **Install the drip tray and the cup guide.** Hang the drip tray on the bottom two screws on the front apron of the unit. Slide the cup guide into position and secure it on the upper two screws.



Drip Tray and Cup Guide

7 **Connect the unit to power.** Plug in the power cord on the bottom of the unit, at the right rear. Run the cord along the rear of the shelf and plug it into the designated outlet.

NOTE: Do not turn on the power switch at this time.



AC Power Cord Connection

WARNING

The power cord comes with a 3-prong plug for grounding purposes. Any attempt to cut off this grounding spike or to connect to an ungrounded adapter plug could result in serious injury, will void the warranty and terminate the manufacturer's responsibility.

NOTE: After installation and assembly and before the unit goes into service, it must be 1. Cleaned and sanitized; 2. Loaded with product; and 3. Calibrated.

Initial Cleaning and Sanitizing

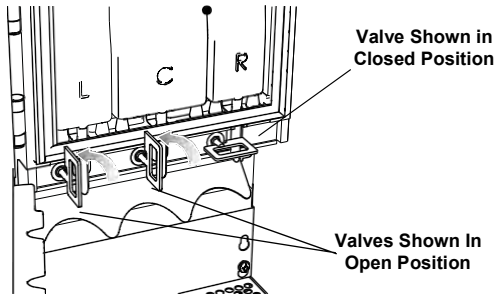


All product tanks must be cleaned, sanitized and air dried before use.

1 Make sure the power switch is in the OFF position.

2 Open the front and top access doors of the unit.

3 Open the product valves. Open the three product valves by pulling out slightly and turning counterclockwise a quarter of a turn, parallel to the dispensing tube slot.



4 Remove shipping spacer (cardboard flat) from under the tanks.

5 **Soak the tanks and covers.** Place the tanks and covers in the three compartment sink, filled with a Dunkin approved dairy dispenser detergent, making sure to follow manufacturer's specifications for detergent use. Let soak for 5 minutes.

6 **Clean the tanks and covers.** Thoroughly brush-clean the tanks and covers. Make sure any film is removed from internal and external surfaces.

7 **Thoroughly rinse the tanks and covers in warm water.**

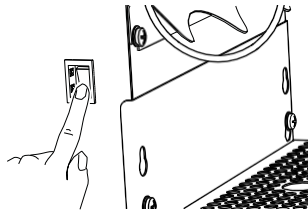
8 **Sanitize the tanks and covers.** Rinse the tanks and covers in the sanitizing solution for a minimum of one minute. Remove from sanitizing solution, shake to remove excess solution and place the parts on a clean, dry surface to air dry.

9 **Sanitize the slots and valves.** With an approved sanitizing solution, thoroughly clean the dispensing tube slots and dispensing valves. Allow to air dry.

Loading the Unit

- 1 Turn on the power switch** (left side of unit near the front). The display panel should light up and the fan should turn on in the back of the unit.

NOTE: When the unit is first powered up, the LEDs above the Milk, Cream and Skim buttons will flash to indicate that the containers are empty.

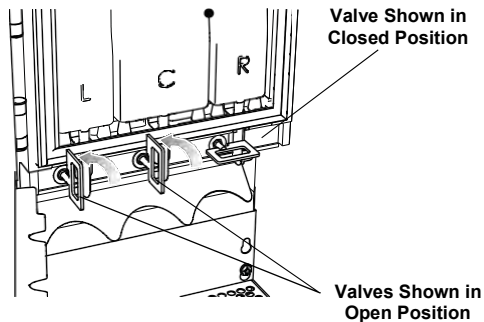


- 2 Allow the unit to run for approximately one hour before loading it with product.** The internal temperature should be between 35°F and 40°F.

- 3 Attach new dispensing tubes.** Using clean gloves, attach new dispensing tubes to the bottom of the product tanks if not already attached.

- 4 Open the front and top access doors of the unit.**

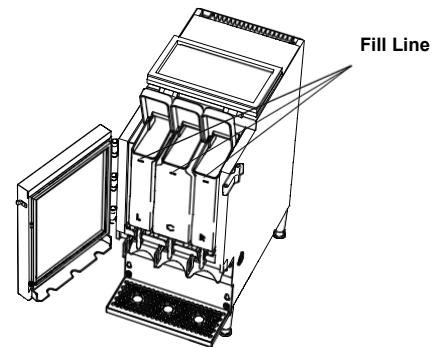
- 5 Open the product valves.** Open the three product valves by pulling them out slightly and turning counterclockwise a quarter of a turn, parallel to the dispensing tube slot.



- 6 Place the three product tanks into the unit in the proper order.** Make sure the dispensing tubes are properly seated in their slots.

- 7 Move the valves into the closed position.** Move the product valves into position by pulling them out slightly and turning them counterclockwise a quarter of a turn so that they pinch the dispensing tubes.

- 8 Fill with fresh product.** Open the cover on the top of each tank and fill with fresh product.
NOTE: Do not fill containers above the fill line.



- 9 Close the tank covers, the top access door, and then the front door of the unit.**
NOTE: Closing front door before top access can create a gap which may lead to increased ice buildup and/or warm dairy product.

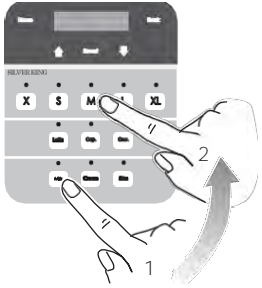
Calibrating the Unit / Adjusting Shot Size

NOTE: Unit must be calibrated before the unit is put into operation and as needed thereafter to ensure that the unit is dispensing within the required specifications.

1 Exercise the tubes. If unit has been idle (no shots taken for over a half hour) take one shot of size Medium (coffee) for each product to exercise the tubes.

2 Place a cup on the external scale and press tare.

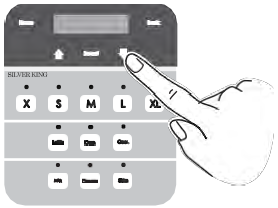
3 Dispense a shot. Press the button of the product to be dispensed, place the cup under the proper product tube, and then press the "M" button to dispense product amount for a medium coffee.



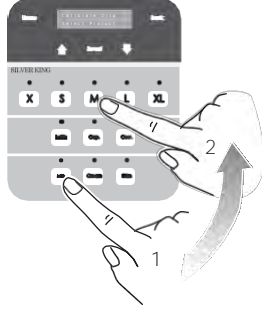
4 Weigh the product on the external scale. If the shot weight is within the specified range listed in the Shot Size Targets (41 - 51 g), then you can move on to the next product. If the shot weight is outside of the specified range, then a simple calibration is required. To calibrate the unit, follow Steps 5 to 9.

5 Repeat Step 2.

6 Go to the Calibration menu. Press the Down arrow once.

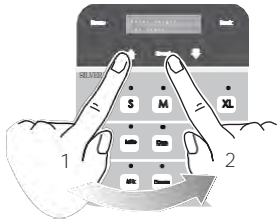


7 Dispense a shot.
NOTE: Make sure the cup is under the valve at this time, because a medium sized shot is dispensed.
The display now reads "Calibrate Disp Select Product". Press the button of the product you wish to calibrate (Milk, Cream or Skim) and then press the "M" button.

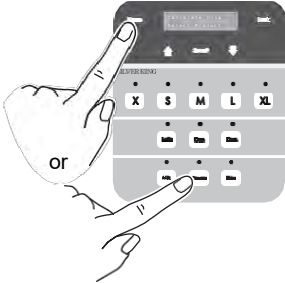


8 Weigh the cup on the external scale.

9 Enter the weight. The display now reads "Enter Weight 46 Grams". Press the Up or Down arrow until the value on the display matches the weight that you measured using the external scale and then press Select.



10 Calibrate the next product. The display again reads "Calibrate Disp Select Product". You may now select the next product to calibrate or press the Home button to return to normal operation.

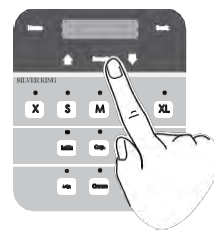


Setting Time and Date

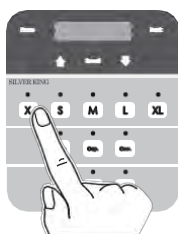
- 1** Navigate to the **Manager Menu**. On the display panel, press the Down arrow until Manager Mode is displayed.



- 4** Adjust the date and time. Press Select to begin the adjustment, then use display panel buttons to make changes:
- Use the Home button to tab right.
 - Use the Back button to tab left.
 - Use the Up and Down arrows to change the values.



- 2** Press the **"X"** button. The "Manager Button Combination" is the "X" button in the Size row.



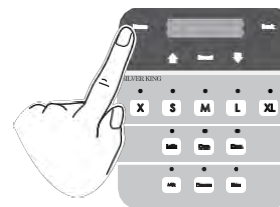
- 5** Press Select to accept the changes.



- 3** Navigate to the screen. Press the Down arrow until the Set Date/Time screen is displayed.

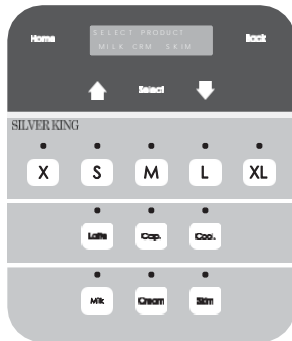


- 6** Return to normal operation. Press the Home button to return to the main menu.



Operation – General

The 3-Product Dairy Dispenser consists of a refrigerated compartment containing three removable containers for the dairy products; three solenoid-actuated pinch valves that control gravity-induced flow-through plastic discharge tubes; and an operator interface that allows simple selection of product and amounts to be dispensed.



Display Panel

The unit also contains a weight measuring sensor to ensure proper product volume is dispensed, regardless of the amount of product in the container.

Display Panel – The display panel contains an LCD display along with the controls for dispensing product.

NOTE: When the unit is first powered up, the LEDs above the Milk, Cream and Skim buttons will flash to indicate that the containers are empty and need to be filled.

Threshold Levels – The Milk and Skim levels are set to 600 g and the Cream level to 850 g. The unit goes into lockout (will not dispense) when the product in the tanks is less than or equal to these amounts.

Controls – The bottom portion of the display panel is used to control the dispensing of products. Descriptions of these controls are:

- **Drink Size** – The top row of buttons is used to identify what size drink is being dispensed.
- **Drink Recipe** – The middle row of buttons is used to select what type of drink is being dispensed.
- **Product** – The bottom row of buttons is used to choose which product is to be dispensed.

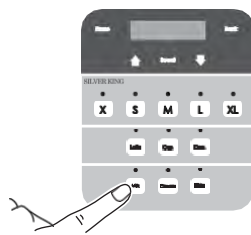
NOTE: To see the current temperature inside the unit, press the Down arrow until Temperature is shown.



Operation – Dispensing a Drink

- 1 Place the drink under the appropriate dispensing tube.**

- 2 Select the product.**
Select the type of product required for the drink, (bottom row), then go to Step 3 or Step 4, depending on the type of drink required.



- 3 For Coffee:** Press the proper drink size button (top row) to dispense the correct amount of product.



- 4 For Recipe Drinks:** Press the appropriate Recipe button (middle row), then press the proper Size button (top row) to dispense the drink.



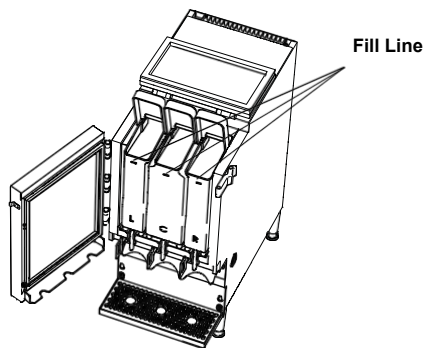
Operation – Refilling the Product Tanks

1 Open the front and top access doors of the unit.

2 Open the lid of the product tank to be refilled.

3 **Refill the tank.** Refill the tank with the appropriate product for that tank.

NOTE: Do not fill containers above fill line.



4 Close the tank covers, the top access door, and then the front door of the unit.

NOTE: Closing front door before top access can create a gap which may lead to increased ice buildup and/or warm dairy product.

The unit is now ready to resume normal operation.

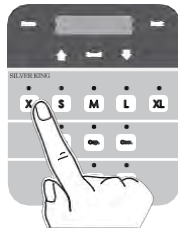
Operation – Changing the Temperature Set Point

NOTE: If product temperature is not within spec (33 to 41°F), perform the following procedure to adjust cabinet temperature accordingly.

- 1** **Navigate to the Manager Menu.** On the display panel, press the Down arrow until Manager Mode is displayed.



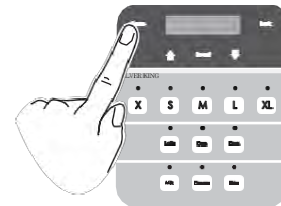
- 2** **Press the “X” button.** The “Manager Button Combination” is the “X” button in the Size row.



- 3** **Choose the temperature.** Press the Up or Down arrow again to choose the desired temperature (between 35 and 40°F). Press Select to confirm your selection.



- 4** **Return to normal operation.** Press the Home button to return to the main menu.



Operation – Setting Coolatta Base

NOTE: The Coolatta drink base comes in two types, coffee and neutral. Set the unit for the type used.

1 **Navigate to the Manager Menu.** On the display panel, press the Up or Down arrow until Manager Mode is displayed.



2 **Press the “X” button.** The “Manager Button Combination” is the “X” button in the Size row.



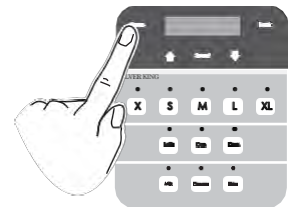
3 **Find “Base Selection”.** Press the Up or Down arrow until the term is displayed. Press Select.



4 **Choose “Coffee” or Neutral”.** Press the Up or Down arrow again to change the selection. Press Select to confirm your selection.



5 **Return to normal operation.** Press the Home button to return to the main menu.



Cleaning and Maintenance – General

Because this unit is intended for use with dairy products, it must be cleaned and sanitized prior to the first use and every 72 hours during regular use. The unit goes into a cleaning lockout (will not dispense) every 72 hours and will stay locked until the containers have been removed for cleaning.

The following items are recommended for sanitary operation of the unit.

- Immediately cleanup all product spilled during the filling process or during drink preparation.
- At various times throughout the day, wipe down the valve assembly with a towel moistened with sanitizer solution, and empty and clean the drip tray.
- Empty, clean and sanitize the entire unit every 72 hours.
- New product dispensing tubes **MUST** be installed each time a tank is cleaned and reloaded.

Recommended Cleaning Schedule

The following table is a recommended cleaning schedule for the unit. Follow local schedules if applicable.

Dispenser Assemblies	Frequency
Drip Tray	Daily
Valve Area	Daily
Dispensing Valves	Every 72 hours or as needed
Exterior	Weekly
Product Tank	Whenever tank is removed and refilled or every 72 hours.
Product Tank Compartment	Whenever tank is removed and refilled or every 72 hours.
Condenser	Every six months (remove back panel and clean dust and debris out of condenser coil).



WARNING

This unit MUST be cleaned on a daily basis to ensure sanitary operation. See above schedule for conflicts.

Drip Tray Cleaning and Daily Wipe Down

1 Remove the drip tray. Remove the drip tray by lifting it up and off of the two mounting screws.

2 Rinse the drip tray in lukewarm tap water.

3 Wash the drip tray. Place the tray in hot water at a minimum water temperature of 140°F (60°C). A good quality general-purpose soap should be added to the hot water at the concentrations recommended by the detergent supplier. Wash the tray thoroughly using a bottlebrush to reach all corners and crevices.
NOTE: If a dishwasher is available, this step may be carried out by placing the tray in the dishwasher and washing on the pot cycle.

4 Rinse the tray thoroughly with lukewarm tap water. Turn the tray upside down and let it air dry.

5 Wipe down surfaces. Wipe down the front apron, the valve area and the bottom of the door, ensuring there are no product splashes on these surfaces. Wipe down the area under the door and under the valve block.

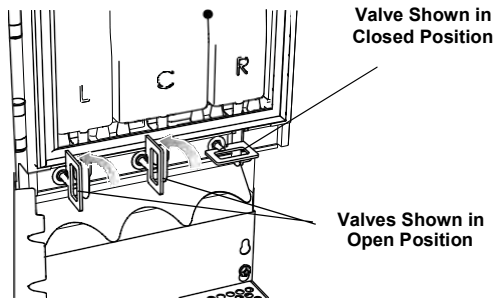
Cleaning the Product Tanks

1 Turn the power switch to the OFF position.

2 Open the front and top access doors of the unit.

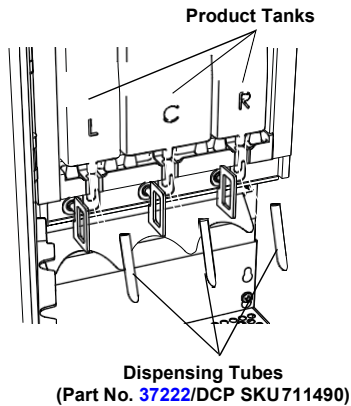
3 Place an empty cup under the dispensing tube. Catch any remaining product.

4 Open the product valve. Pull it out slightly and turn it counterclockwise a quarter of a turn (parallel to the dispensing tube slot).



5 Repeat Steps 3 & 4 for the other two product tanks.

6 Remove the dispensing tubes from the tank(s) and discard.



7 Soak the tanks and covers. Place the tanks and covers in the three compartment sink, filled with a Dunkin approved dairy dispenser detergent, making sure to follow manufacturer's specifications for detergent use. Let soak for 5 minutes.

8 Clean the tanks and covers. Thoroughly brush-clean the tanks and covers. Make sure any film is removed from internal and external surfaces.

9 Thoroughly rinse the tanks and covers in warm water.

10 Sanitize the tanks and covers. Rinse the tanks and covers in the sanitizing solution for a minimum of one minute. Remove from sanitizing solution, shake to remove excess solution and place the parts on a clean, dry surface to air dry.

11 Sanitize the slots and valves. With an approved sanitizing solution, thoroughly clean the dispensing tube slots and dispensing valves. Allow to air dry.

12 Attach new dispensing tubes. Using clean gloves, attach new dispensing tubes (Part No. 37222/DCP SKU 711490) to the bottom of the product tanks.

Refrigerated Product Compartment Cleaning

NOTE: Each time a new product tank is loaded, check the refrigerated product compartment for ice buildup and dairy spillage.

1 Turn the power switch to the OFF position.

2 Remove the tanks. Open the front and top access doors of the unit and remove the product tanks.

3 Check for ice buildup. Check the refrigerated product compartment for ice buildup. If ice buildup is noticeable, leave the door open for about 15 min. to allow the ice to soften. Remove the ice by hand.



CAUTION

NEVER use sharp objects to remove ice.

4 Wipe down the interior. Wipe using a clean, soft cloth, and dry thoroughly.

5 Close the top and front access doors of the unit.
NOTE: Closing front door before top access can create a gap which may lead to increased ice buildup and/or warm dairy product.

6 Turn on power to the unit. Let it run for 15-30 min. until it is cold.

7 Replace the product tanks.

Cleaning Exterior of Unit

1 Press the Up arrow once. The display will read "Panel Disable Press Select".



2 Press Select. The display will read "Panel Disable HLD HOM to Exit".



3 Wipe down the exterior. Use a soft, clean, dry cloth to wipe down the exterior surface of the unit.



CAUTION

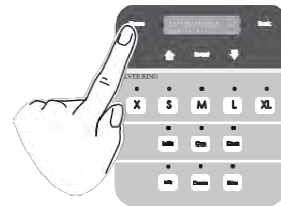
NEVER use abrasive materials or cleaners on the exterior of the unit.

4 Wash the stainless steel surfaces of the unit with warm, soapy water.

5 Rinse the surfaces with warm water.

6 Wipe the stainless steel surfaces dry. Use a clean, soft cloth to prevent water spotting.
NOTE: Stainless steel polish may be used, but is not required. Do not spray directly on the unit. Wet the cloth with the polish.

7 Press and hold the Home button for 2-3 seconds to exit Panel Disable mode.



Shot Size Targets

**With machine set to COFFEE
Base**
ALL SHOTS ARE LISTED AND MEASURED IN GRAMS

		MIN	TARGET	MAX
COFFEE	XS	13	15	17
	SM	27	31	34
	MED	41	46	51
	LG	54	61	67
	XLG	68	76	84
LATTE				
	SM	164	183	202
	MED	247	275	303
	LG	329	367	404
CAPPUCCINO				
	SM	109	122	135
	MED	164	183	202
	LG	219	244	269
COOLATTA				
	XS	54	61	67
	SM	109	122	135
	MED	163	183	202
	LG	217	243	269

**With machine set to NEUTRAL
Base**
ALL SHOTS ARE LISTED AND MEASURED IN GRAMS

		MIN	TARGET	MAX
COFFEE	XS	13	15	17
	SM	27	31	34
	MED	41	46	51
	LG	54	61	67
	XLG	68	76	84
LATTE				
	SM	164	183	202
	MED	247	275	303
	LG	329	367	404
CAPPUCCINO				
	SM	109	122	135
	MED	164	183	202
	LG	219	244	269
COOLATTA				
	XS	41	46	50
	SM	82	91	100
	MED	123	137	150
	LG	164	182	200

Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	SOLUTION
Not dispensing accurately	Containers not in correct position	Check container position (L, C, R).
	Wrong tubes being used	Use Silver King tubes only (Part No. 37222).
	Unit out of calibration	Run daily calibration (See <i>Calibrating the Unit</i>).
	Valve hanging up	Call for service.
Not dispensing	Container empty	Fill container.
	Valve not opening	Call for service.
	Buttons not responding	Call for service.
“CHECK (Product name) LC” is displayed	Bad connection	Call for service.
“EMPT” is displayed when container is full	Unit needs to be zeroed	Call for service.
	Containers not installed correctly	Adjust containers.
Display is blank	Unit not receiving power	Check that service cord is firmly connected to the wall socket and the unit, and the power switch is in the “ON” position.
	Door cable	Check door cable to make sure it is secure.
	Bad display	Call for service (888-375-2938).
Unit will not stop dispensing	Stuck valve	Call for service (888-375-2938).
Ice buildup	Door not sealing	Check that door is properly closed. Close the tank covers, the top access door, and then the front door of the unit. <i>NOTE: Closing front door before top access can create a gap which may lead to increased ice buildup and/or warm dairy product.</i>
	Bad gasket	Call for service.
	Bad temperature probe	Call for service.
Unit not cold	Fan motor not working — there is no airflow out of top rear of unit	Call for service.
	System out of refrigerant; compressor not pumping; moisture in system	Call for service.
Unit too cold	Temperature set too low: temperature should be 33°F - 41°F (1°C - 5°C)	Adjust temperature up (See <i>Operation — Changing the Temperature Set Point</i>).
Unit is noisy	Tubing vibrating	Call for service.
	Internal compressor noise	Call for service.
	Compressor vibrating on cabinet frame	Call for service.
Display reading “Replace battery”	Battery not seated properly on main board	Turn power switch off and unplug unit. Remove front access cover and locate main control board on the right. Slide main board out and check battery to make sure it is pushed all the way in. Slide main board back in, making sure to push firmly to seat.
	Bad battery	Replace battery.
All lights are blinking and no buttons respond	Panel disabled for cleaning	Press and hold the Home button for 2-3 seconds.

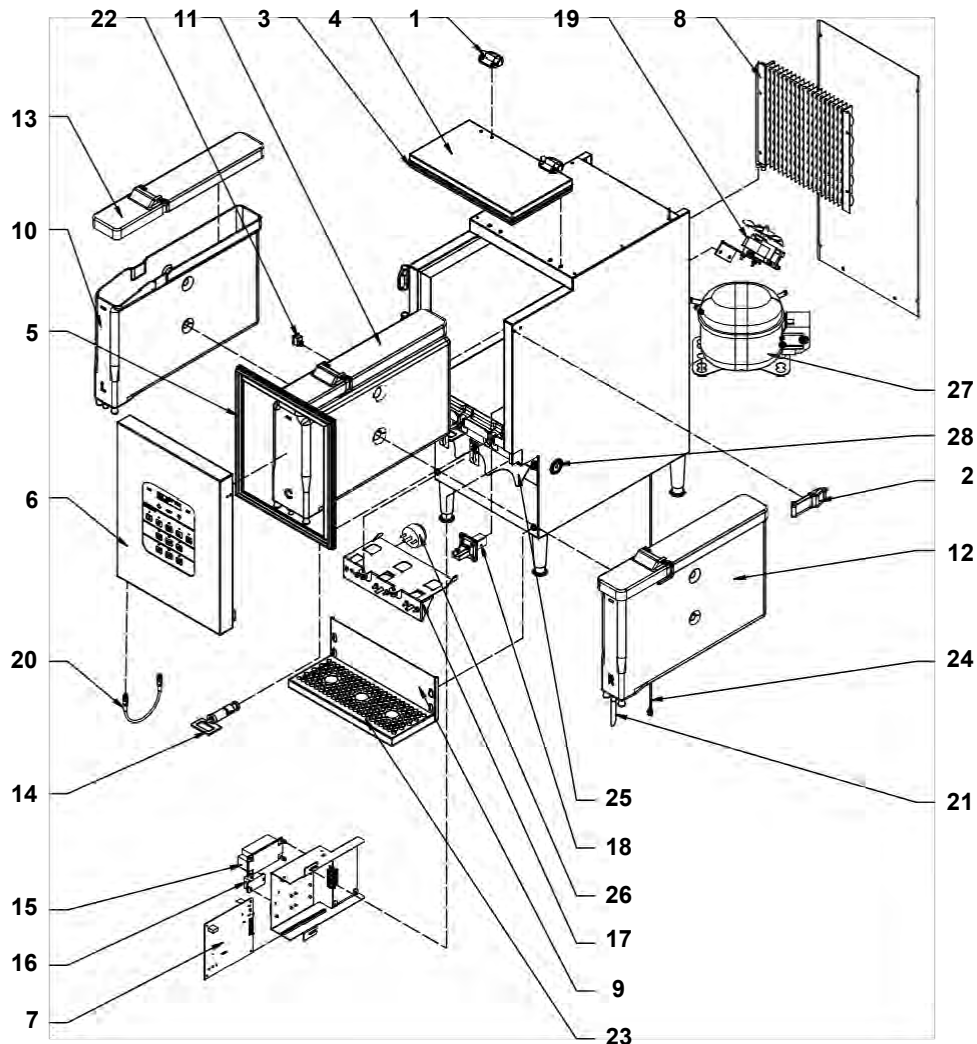
For technical support and service, Contact Silver King Refrigeration at 800-328-3329 - PROMT 1.

Parts List and Exploded View

NOTE: To order Parts/Service, Contact Silver King Refrigeration at 800-328-3329 - PROMT 1 for technical assistance.

Item No	Part No	Description
1	10335-35	Hinge w/Screws & Covers
2	25227	Latch
3	36954	Lid Gasket
4	36955	Lid Assembly
5	36956	Door Gasket
6	36957	Door Assembly
	44292	Door Assembly INTL
7	36992	Control Board
8	37016	Condenser Coil
9	37052	Platform for Drip Tray
10	37068	Container Assembly Left
11	37069	Container Assembly Center
12	37070	Container Assembly Right
13	811-006	Lid, Container
14	44349	Valve Plunger Assembly
15	37146	Power Supply

Item No	Part No	Description
16	37147	Relay
17	37461	Solenoid Rack Assembly
18	37168	Load Cell Assembly
19	43832	Fan Motor 115V/230V
20	37210	Connector, Door-Display
21	37222	3" Tubes (Carton of 300)
22	39564	Rocker Switch
23	37281	Drip Tray
24	37364	Probe Temperature
25	37436	Upper Cup Guide
26	39543	Solenoid
27	10343-02	Compressor 115V/60HZ EMI30HER
	10343-78	Compressor 230V- 50/60hz EM30HHR
	10344-02	Electricals - Compressor 115V
	10344-78	Electricals - Compressor 230V
28	37358	USB Hole Plug - 1" Dia.



Wiring Diagram

