

Technical Manual and Replacement Parts List

Beverage Dispenser



MODEL SKBD110P

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 SKBD110P 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:

- When placing the unit on a counter, the counter must be able to support a minimum of 100 pounds.
- 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 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.

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 an seven (7) foot power cord that requires a 115 Volt, 60 Cycle, 1 Phase or 230 Volt, 50 Cycle, 1 Phase 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. This can be verified by checking the indicator panel on the front of the unit. The indicator should display the current unit temperature. If the unit does not start when the power cord is plugged in, make sure that the switch on the back of the unit is in the 'on' position. Allow the unit to run a minimum of two hours before loading it with product. **It is completely normal for the exterior of the unit to feel warm while it is running.**

Indicator Panel

The Indicator Panel contains a digital LED display that reads the product temperature during normal operation. The three lower buttons on the Indicator Panel are for selecting portion sizes (small or large). The upper button is used to reset the computer whenever the cream is refilled. **This button must be pressed each time the cream is refilled. Press and hold the REFILL button for 3 seconds until the indicator flashes 00.**

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 bag of cream, be sure to push the Valve Slide in fully before pulling the Dispensing Tube out of the valve. It may be easier to remove or install the Dispensing Tube in the valve by removing the Valve Insert first then removing or installing the Cream Container. 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. **After loading the creamer, press and hold the REFILL button for 3 seconds until the indicator flashes 00.**

Defrost:

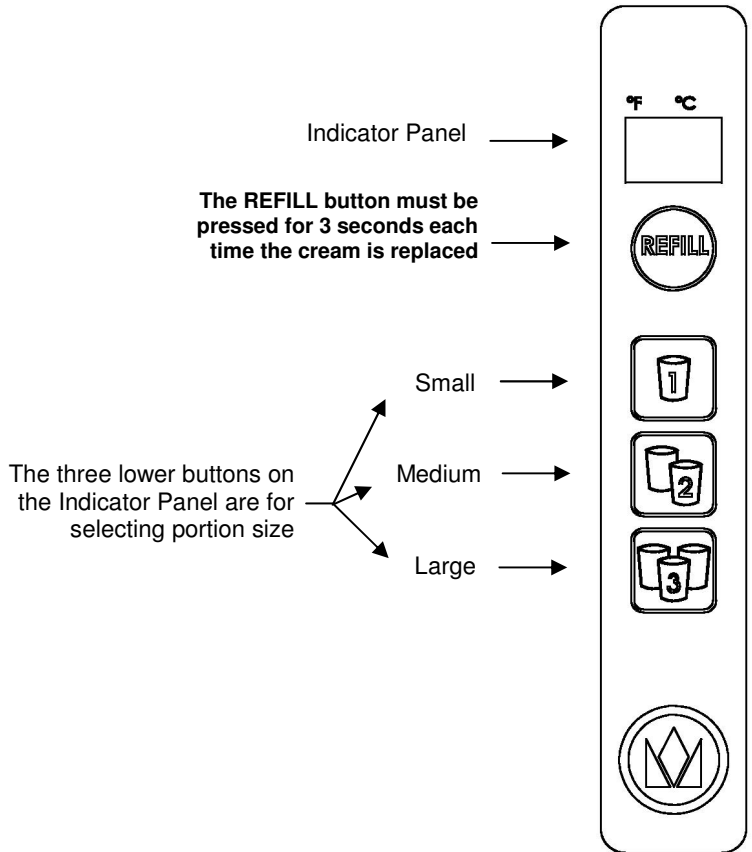
The Silver King cream dispenser is a manual defrost unit. The unit should be defrosted whenever the walls accumulate a frost bank that is 1/2 inch thick. To defrost the unit, either turn the Temperature Control knob to the 'off' position or disconnect the power cord from the electrical receptacle, and 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.

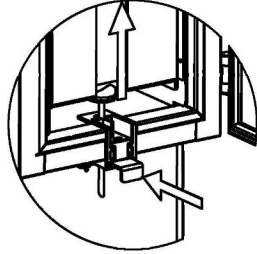
Cabinet Surfaces:

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.

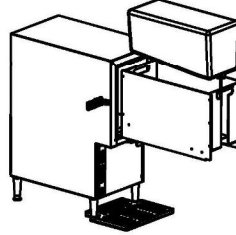


CREAM BAG REFILLING INSTRUCTIONS

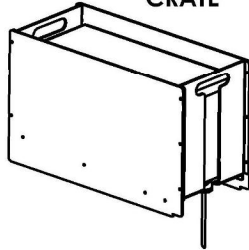
STEP 1 PUSH IN VALVE SLIDE, REMOVE BLACKVALVE INSERT



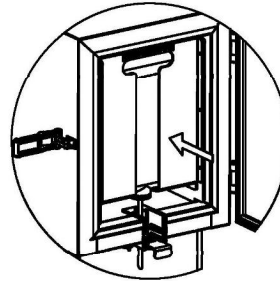
STEP 2 REMOVE CRATE, DISCARD EMPTY PRODUCT BAG



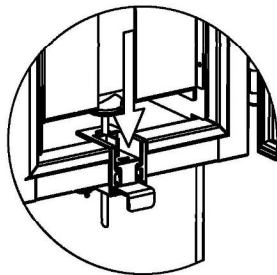
STEP 3 INSTALL NEW PRODUCT IN CRATE



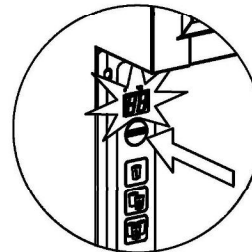
STEP 4 REPLACE CRATE IN UNIT



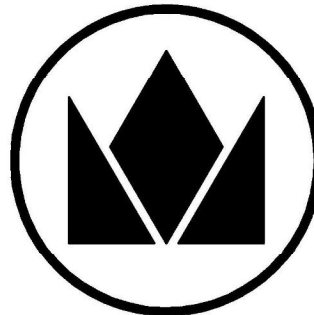
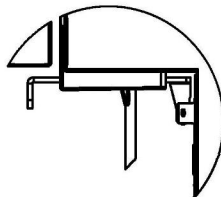
STEP 5 REPLACE BLACK VALVE INSERT



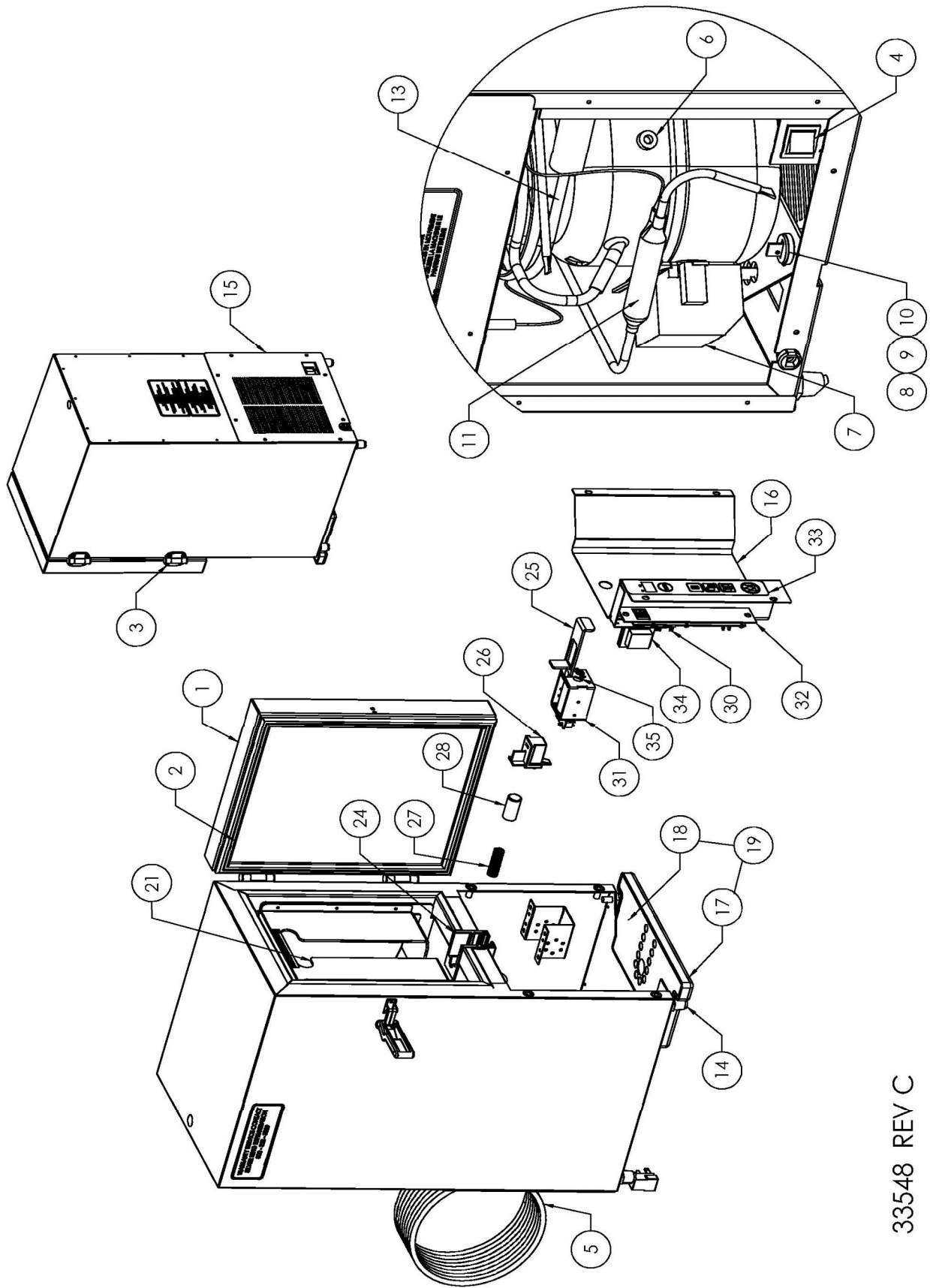
STEP 6 PRESS & HOLD REFILL BUTTON UNTIL DISPLAY READS "00"



STEP 7 CUT TUBE 1" BELOW VALVE AT ANGLE FRONT TO BACK



33470



33548 REV C

REPLACEMENT PARTS LIST – MODEL SKBD110P

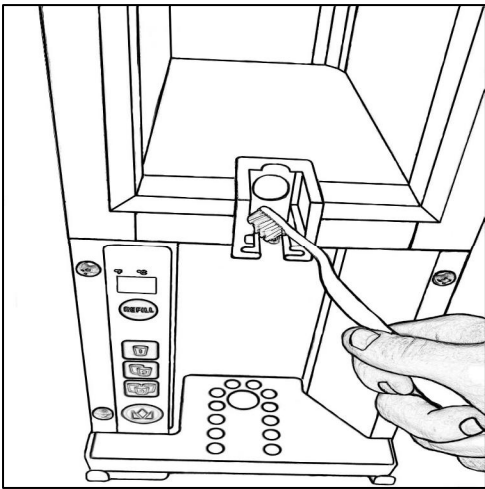
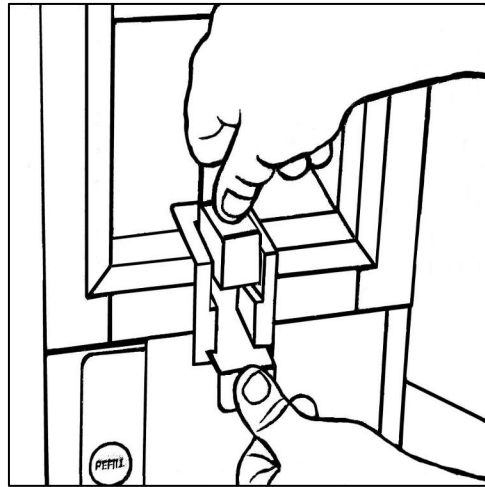
1	DOOR ASSEMBLY (LESS HINGES)	31360
2	DOOR GASKET	10310-62
3	HINGE	25226
4	SWITCH	26378
5	POWER CORD 115V	22099
6	COMPRESSOR KIT 115V	10343-51
7	ELECTRICALS KIT (RELAY AND OVERLOAD) 115V	10344-51
8	GROMMET, COMPRESSOR MOUNT	20481
9	HAIRPIN CLIP	98106
10	WASHER, COMPRESSOR MOUNT	22401
11	DRIER	22677
13	HEAT EXCHANGER	30876
14	KIT LEG 1 INCH	10314-93
15	BACK PANEL	31635
16	APRON	31831
17	DRIP TRAY	31403
18	DRIP TRAY COVER	33562
19	KIT, DRIP TRAY AND COVER	33569
21	KIT, CONTAINER	33319
24	VALVE BODY	31942
25	VALVE SLIDE	33369
26	VALVE INSERT	31944
27	VALVE SPRING	27019
28	CAP SLEEVE	33726
30	THERMISTOR	26155
31	SOLENOID 115V	27696
32	ELECTRONIC BOARD (3-BUTTON) W/THERMISTOR	33972
33	MEMBRANE SWITCH (3-BUTTON)	32034
34	ASSY TRANSFORMER 115V	26039
35	PLUNGER	34877

WHEN ORDERING REPLACEMENT PARTS, PLEASE PROVIDE MODEL AND SERIAL NUMBERS

Cleaning and Refilling Procedures

Removing Valve Insert

To remove the valve insert once the beverage container is empty, simply press on the valve slide and remove the valve insert by pulling it straight up.

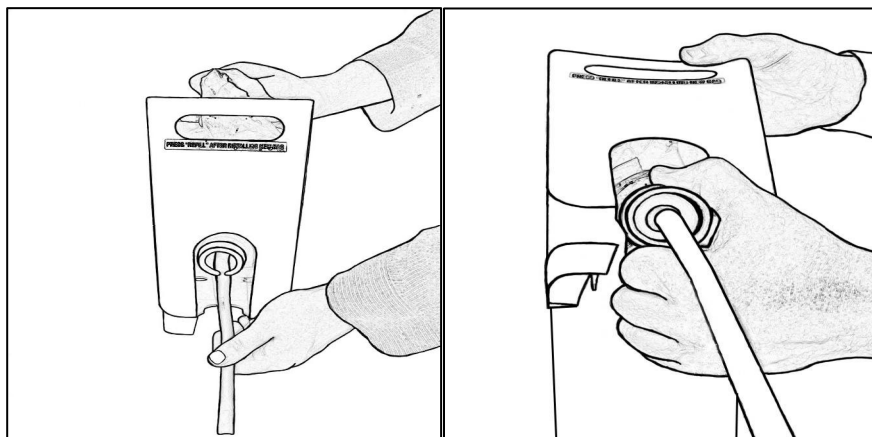


Cleaning

Once removed, the valve can be cleaned with a brush and warm soapy water or in a dishwasher. The valve area in the dispenser should also be cleaned with a brush and warm soapy water.

Insert New Bag into Container

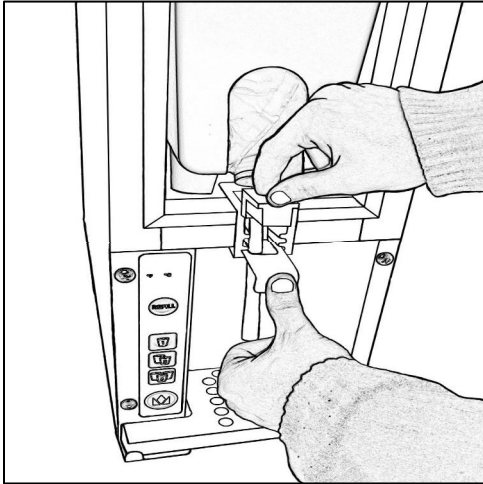
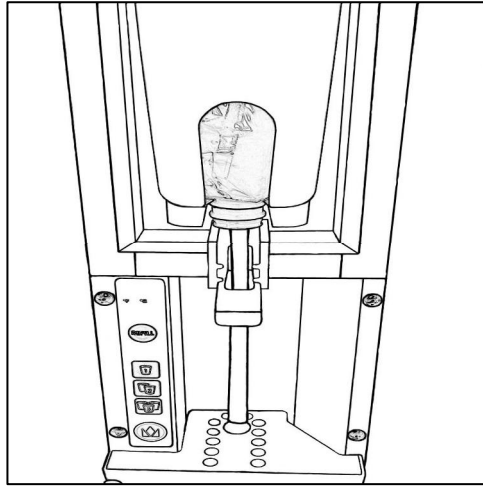
Insert a new beverage bag into the container as shown. Lock the tube into place at the bottom of the container.



Cleaning and Refilling Procedures

Install Container and Bag

Place container inside cabinet and guide tube through valve area. Be sure the tube is straight and centered to avoid kinking, which could result in reduced product flow or leaking.

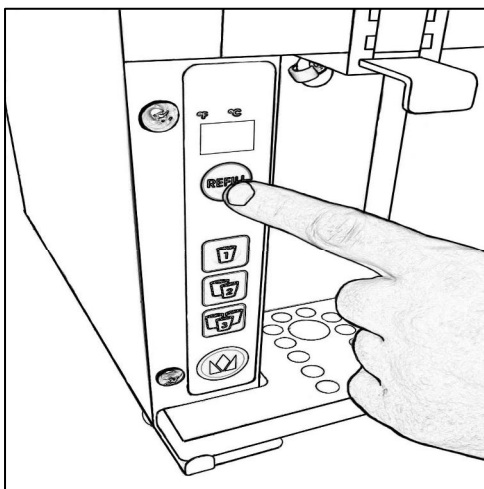
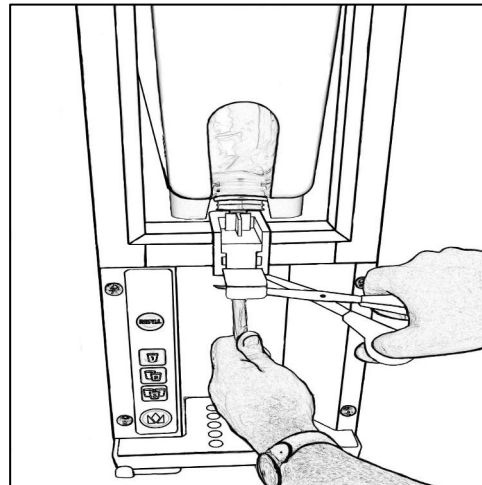


Install Valve Insert

Push and hold valve slide while inserting the valve insert from above.

Cut Tube

Cut the tube one inch below the valve.



Press REFILL Button

Press and hold the REFILL button for 3 seconds (display 00) to alert the dispenser that a new beverage bag has been installed.

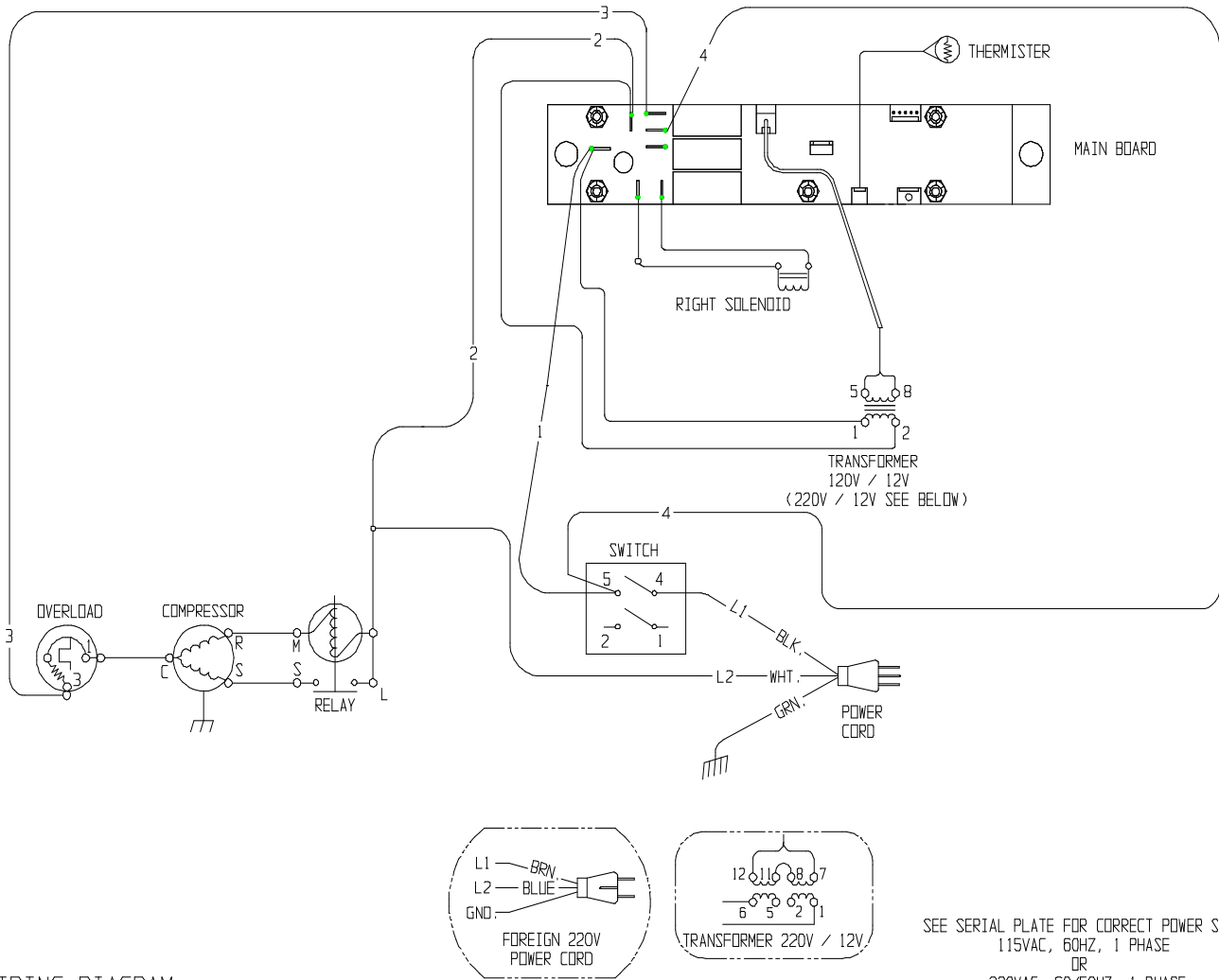
Troubleshooting Guide

Complaint	Cause	Solution
Compressor will not run	<ol style="list-style-type: none"> 1. No voltage at wall receptacle 2. Service cord pulled out of wall receptacle 3. Low voltage causing compressor to cycle on overload 4. Power switch is in "Off" position 5. Inoperative control 6. Compressor stuck 7. Compressor windings open 8. Compressor overload stuck open 9. Relay lead loose 10. Relay loose or inoperative 11. Power cord disconnected from dispenser 12. Faulty cabinet wiring 	<ol style="list-style-type: none"> 1. Check circuit breaker or fuse 2. Replace 3. Contact power company and confirm that voltage fluctuation does not exceed 10% plus or minus from the nominal rating 4. Turn switch on 5. Call service technician 6. Call service technician 7. Call service technician 8. Call service technician 9. Call service technician 10. Call service technician 11. Call service technician 12. Call service technician
Compressor runs but no refrigeration	<ol style="list-style-type: none"> 1. System out of refrigerant 2. Compressor not pumping 3. Restricted filter drier 4. Restricted capillary tube 5. Moisture in system 	<ol style="list-style-type: none"> 1. Call service technician 2. Call service technician 3. Call service technician 4. Call service technician 5. Call service technician
Compressor short cycles	<ol style="list-style-type: none"> 1. Erratic control thermostat 2. Faulty relay 3. Low voltage 4. Compressor draws excessive wattage 	<ol style="list-style-type: none"> 1. Call service technician 2. Call service technician 3. Contact power company and confirm that voltage fluctuation does not exceed 10% plus or minus from the nominal rating 4. Call service technician
Compressor runs too much or constantly	<ol style="list-style-type: none"> 1. Temperature too low 2. Erratic control 3. Abnormally high room temperature 4. Door or lid gaskets not sealing 5. System undercharged due to leaks 6. System undercharged from factory 7. System overcharged 8. System not clean 9. Restricted filter drier 10. Restricted capillary tube 	<ol style="list-style-type: none"> 1. Adjust temperature control 2. Call service technician 3. Reduce room temperature or relocate dispenser 4. Adjust or call service technician 5. Call service technician 6. Call service technician 7. Call service technician 8. Call service technician 9. Call service technician 10. Call service technician

Noisy	<ol style="list-style-type: none"> 1. Tubing vibrates 2. Internal compressor noise 3. Compressor vibrating on cabinet frame 	<ol style="list-style-type: none"> 1. Call service technician 2. Call service technician 3. Call service technician
Beverage leaking or not flowing	<ol style="list-style-type: none"> 1. Tube kinked 2. Valve stuck 	<ol style="list-style-type: none"> 1. Remove valve and pull tube straight through valve area 2. Clean valve and valve area or call for service

Ordering Parts/Service

Contact Silver King Refrigeration at 800-328-3329 for technical assistance.



WIRING DIAGRAM
MODELS SKCRM1P, SKCRM2P, SKMCD1P

25993 REV D

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

Model _____ Serial No. _____ Date Installed _____

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