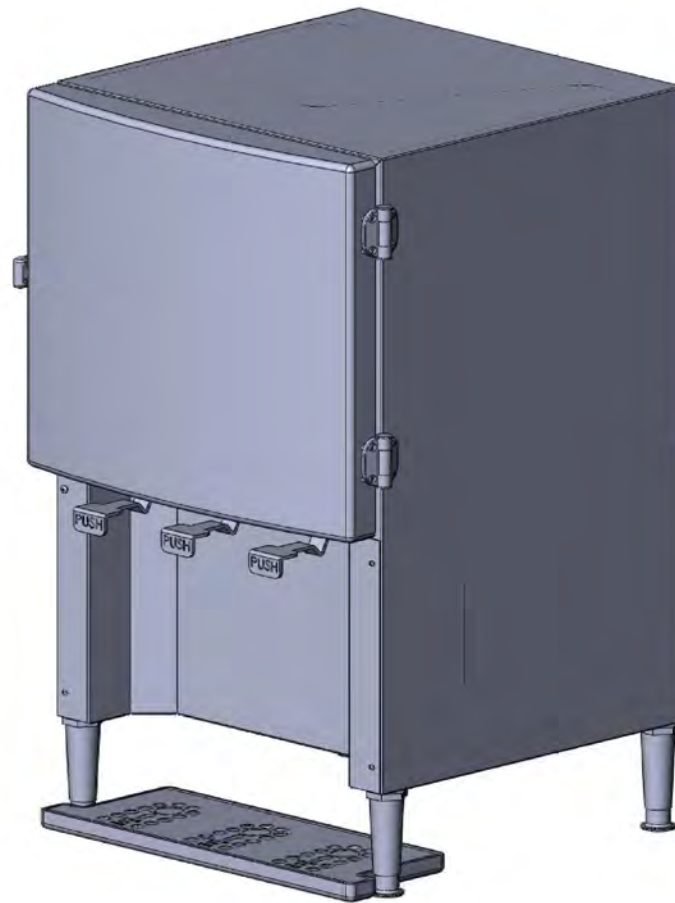


Technical Manual and Replacement Parts List

Cream Dispenser



MODEL SKNES3A

SILVER KING REFRIGERATION INC.

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





TECHNICAL MANUAL
MODEL SKNES3A 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.

Drip Tray:

The Drip Tray and Drip Tray Cover are shipped inside the unit. Install them as shown on the replacement parts diagram found later in this document.

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 properly grounded electrical receptacle. 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 manufacturers responsibility and could result in serious injury.

The circuit must be protected with a 15 or 20 ampere fuse or breaker.

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 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 and Dispensing Tube. 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. The Temperature Control, located on the front of the unit behind the valve splash guard (see label on door liner), is factory set at the midpoint position, which will maintain an average product temperature of around 36 - 38 Deg F.

To obtain cooler temperatures, turn the Temperature Control stem clockwise and vise versa for warmer temperatures with a flat blade screwdriver. Allow the unit a minimum of six (6) hours to respond to a control setting adjustment if the product is in the cabinet.

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.

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



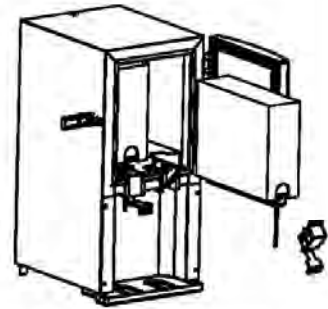
Pull valve insert assembly release tab

STEP 2



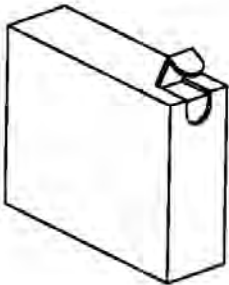
Tilt valve insert assembly forward and pull up and out at an angle

STEP 3



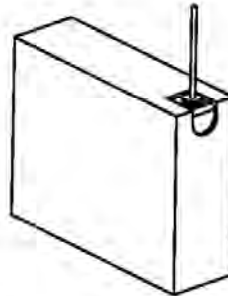
Pull dispensing tube out of valve and remove product box from cabinet

STEP 4



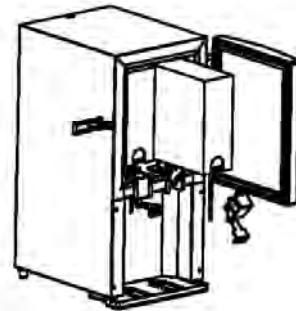
Open Product Box

STEP 5



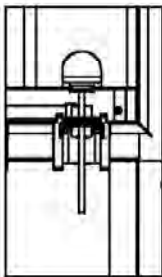
Pull dispensing tube from opening in product box.

STEP 6



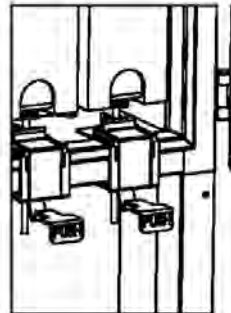
Place new box in cabinet

STEP 7



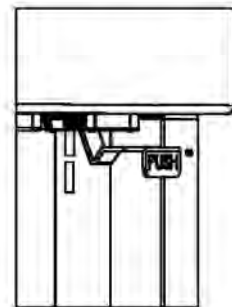
Feed dispensing tube into valve. Be sure tube is pulled straight and centered on valve.

STEP 8

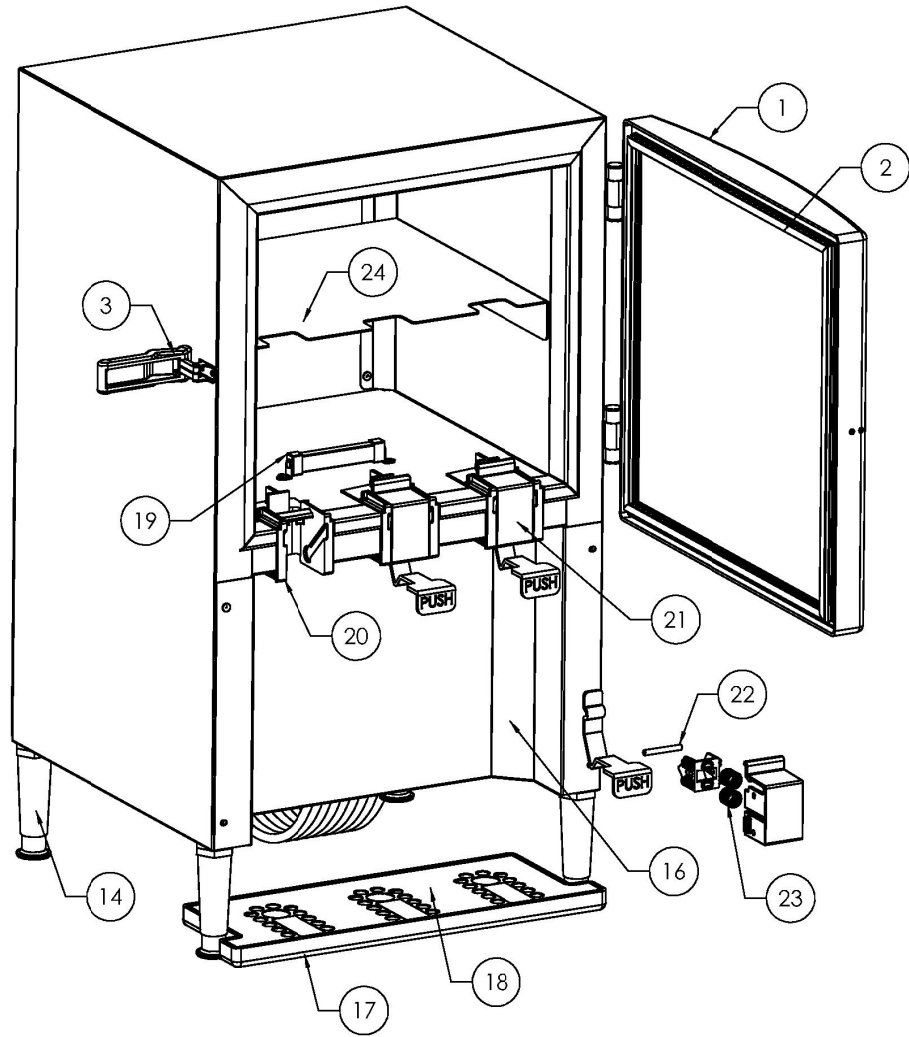


Replace valve insert assembly and be sure it snaps into place.

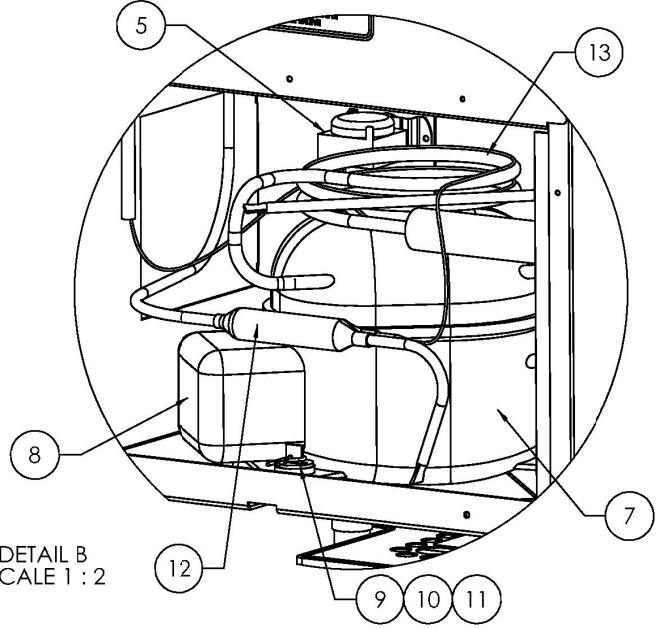
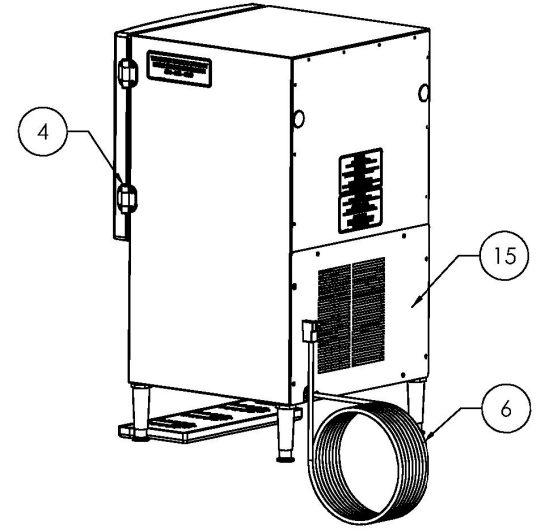
STEP 9



Cut dispensing tube below valve.



31337 REV E



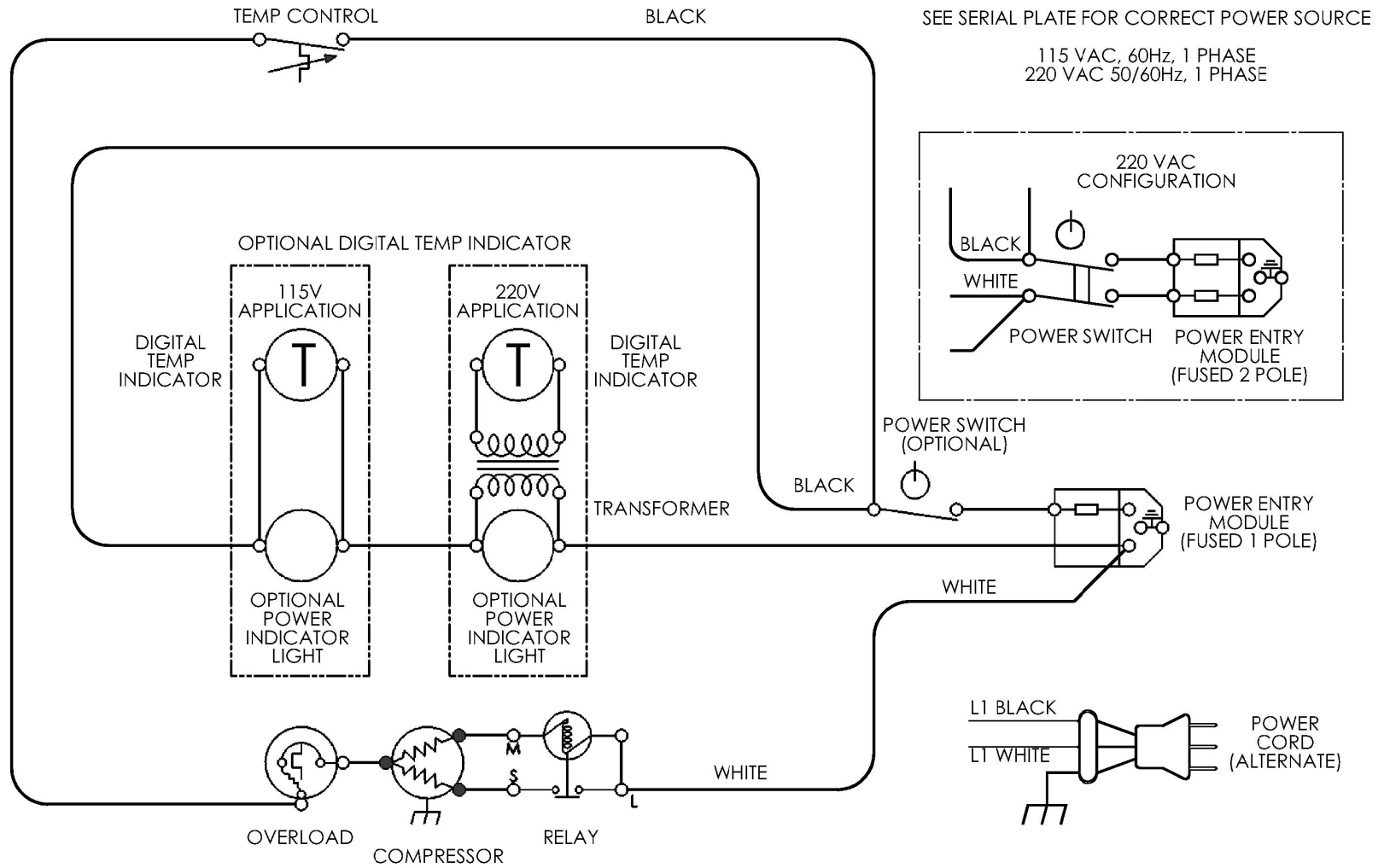
DETAIL B
SCALE 1 : 2

REPLACEMENT PARTS LIST - SKNES3A

ITEM NO.	PART DESCRIPTION	PART NUMBER
1	DOOR ASSEMBLY (LESS HINGES AND STRIKE)	30817
2	DOOR GASKET	10310-58
3	LATCH	25227
4	HINGE	25226
5	TEMPERATURE CONTROL	42605
6	POWER CORD 115V	22099
7	COMPRESSOR KIT 115V	10343-51
8	ELECTRICALS KIT (RELAY AND OVERLOAD) 115V	10344-51
9	GROMMET, COMPRESSOR MOUNT	20481
10	HAIRPIN CLIP	98106
11	WASHER, COMPRESSOR MOUNT	22401
12	DRIER	22677
13	HEAT EXCHANGER	30876
14	FOOT	10314-89
15	BACK PANEL	30791
16	APRON	31400
17	DRIP TRAY	31405
18	DRIP TRAY COVER	31438
19	HORIZONTAL THERMOMETER	22409
20	VALVE BODY	31011
21	VALVE ASSEMBLY W/ LEVER, SPRINGS, PINS	31408
22	VALVE PIN	31003
23	VALVE SPRING	31004
24	CONTAINER SUPPORT	30802

FORM 31337

WHEN ORDERING REPLACEMENT PARTS, PLEASE PROVIDE MODEL AND SERIAL NUMBERS



MODELS: SKSTAR21, SKSTAR22, SKBD105M, SKBD205M, SKBD210F, SKNES2A, SKNES3A

35813 REV A