

This equipment chapter is to be inserted in the appropriate section of the *Equipment Manual*.

Manufactured especially for
McDonald's®
By
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SCAN FOR CHILLED
RAIL INFORMATION



94-444

FREE TECHNICAL SERVICE
1-800-PCASTLE ext. 1

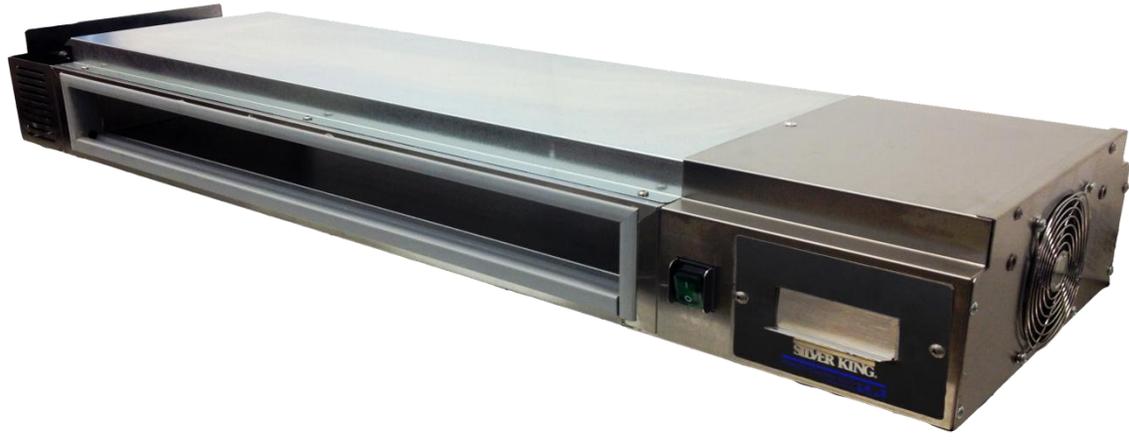


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Warranty

Silver King warrants to the original purchaser of Silver King refrigerated equipment that the equipment shall be free from defects in material and workmanship under normal use and service as outlined in the Technical Manual. This limited warranty shall apply for a period of two (2) years from the date of original purchase. The Compressor will carry an additional three (3) year warranty. All warranties are subject to specific limitations outlined below.

This limited warranty does not apply to repair or replacement required as a result of carelessness, neglect and/or abuse, including improper installation, incorrect voltage supply, tampering with or altering components and/or equipment or failure to perform proper maintenance. Equipment damaged in transit, by fire, flood or an act of God is not covered. This limited warranty does not include freight, handling, installation, labor (following the two (2) year labor warranty period) or other incidental or consequential costs including product and/or economic loss. This limited warranty is in lieu of all other warranties, express or implied, including those of merchantability, and is non-transferable.

Specific provisions of this limited warranty are as follows:

Two (2) Year Parts Warranty

Silver King warrants to the original purchaser of new Silver King equipment that such equipment and all parts thereof will be free of defects in material and workmanship, under normal use and service, for a period of two (2) years from the date of original purchase or 25 months from the date of shipment from the factory, whichever comes first, subject to all terms and conditions herein.

This warranty is limited to repairing or replacing any parts that, at Silver King's discretion, are deemed to be defective within the time period covered by this warranty. The warranty does not cover freight or handling charges incurred to replace such parts. Use of non-OEM parts may, at Silver King's discretion, void this warranty. If approved, warranty credit for non-OEM parts will be issued at the OEM cost.

Replacement parts sold separately are warranted for 90-days from date of purchase.

One (1) Year Compressor Warranty

Silver King warrants to the original purchaser for a period of one (1) year from the date of original purchase or one (1) year and one (1) month from the date of shipment from the factory, whichever comes first, that it will replace the compressor with one of similar design and capacity, exclusive of delivery and installation charges, if it is found to Silver King's satisfaction to be inefficient or inoperative due to defects in material or factory workmanship. It is the owner's responsibility to return the serial plate of the defective compressor or at Silver King's option the complete compressor, to the factory. Failure to do so will void the warranty.

Two (2) Year Labor Warranty

Silver King warrants to the original purchaser for a period of two (2) years from the date of purchase or 25 months from the date of shipment from the factory, whichever comes first, a limited service labor warranty on Silver King refrigerated equipment subject to the following terms;

A factory issued Service Authorization Number must be obtained prior to work being performed under the labor warranty. Call your supplier or Silver King. Claims submitted without a Service Authorization Number will be paid at Silver King's discretion.

The labor warranty includes standard straight time labor charges in accordance with Silver King's Labor Warranty Guidelines and reasonable travel time, as determined by Silver King.

The warranty does not cover original installation, startup, normal adjustments or maintenance. Normal adjustments and maintenance include, but are not limited to; temperature control adjustments, temperature indicator calibrations, coil and filter cleaning, condensate drain cleaning.

A second service call for a related failure is not covered.

Use of refrigerants other than specified on the equipment serial plate voids the warranty.

All claims must include; model and serial number of equipment, date of purchase, date of failure, and a copy of the service invoice detailing the defect and service performed. No claim will be processed without this information. All claims must be filed within 60 days from date of service.

Introduction

The SKMCD-RR-5 condiment pan refrigerator is designed to mount to a McDonald's high density preparation table and hold five food service pans and serving spoons. The unit has been set to maintain product within a temperature range of 33 to 41 degrees.

Setup

This unit was specifically designed to mount to a McDonald's High Density Preparation Table. **If after following the installation procedure, this unit does not attach securely to the preparation table, remove the unit from the table and contact the Kitchen Equipment Supplier to confirm the compatibility between the pieces of equipment.**

Location

When locating this unit, convenience and accessibility are important considerations, but the following factors must be observed:

- There must be at least one inch from the inlet of the fan to the nearest surface.
- Unit must be hung from a level surface; when mounted from a level shelf surface, the unit's condensate troughs will drain properly into condensate pan.
- Avoid placing the unit next to heat sources or ventilation drafts which would affect the performance of the unit.

Electrical Connections

Be sure to check the data plate, located on the end panel 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 unit is equipped with a seven (7) foot power cord that requires a 115 Volt, 60 Cycle, 1 Phase properly grounded electrical receptacle protected with a 15 or 20 ampere fuse or breaker. 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.

Installation

Note: To avoid injury, the following steps MUST be performed by TWO people.

Remove the unit from packaging material and place below the mounting location. The unit should be orientated so that the power cord will reach the intended outlet. Remove the plastic protective film that is on the stainless steel surfaces and wipe all the surfaces with a mild soap water solution. Locate the four plates found on the two ends of the unit and tighten screw into position (few threads) shown on next page.

With each person supporting one end of the unit, lift the unit until it fits tight against the underside of the shelf. Make sure that the condenser fan has at least one inch of clearance from the guard to the nearest surface and reposition as necessary. **Confirm that all four plungers are still fully extended.**



Route the power cord along the underside of the supporting shelf and plug into the designated outlet. Insert the five large or 10 small plastic food trays and serving spoons (not supplied with unit) into the refrigerated space. Spoons should rest in the recessed corners of the trays otherwise trays will not slide through the area resulting in warm product temperatures

Safety

Risk of Electric Shock

Always be sure to unplug the power cord before servicing the unit or removing the fan panel, 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. Use of a larger fuse or breaker could result in damage to the dispenser and electric shock to the operator.

Moving and/or Hot Parts

Be sure to unplug the power cord before servicing the unit to avoid contact with moving and/or hot parts. Some parts may remain hot even after being unplugged. Use caution when servicing.

Back Injury

Assistance should be utilized when moving this piece of equipment. Be sure to lift with your legs and not your back when lifting this unit.

Operation

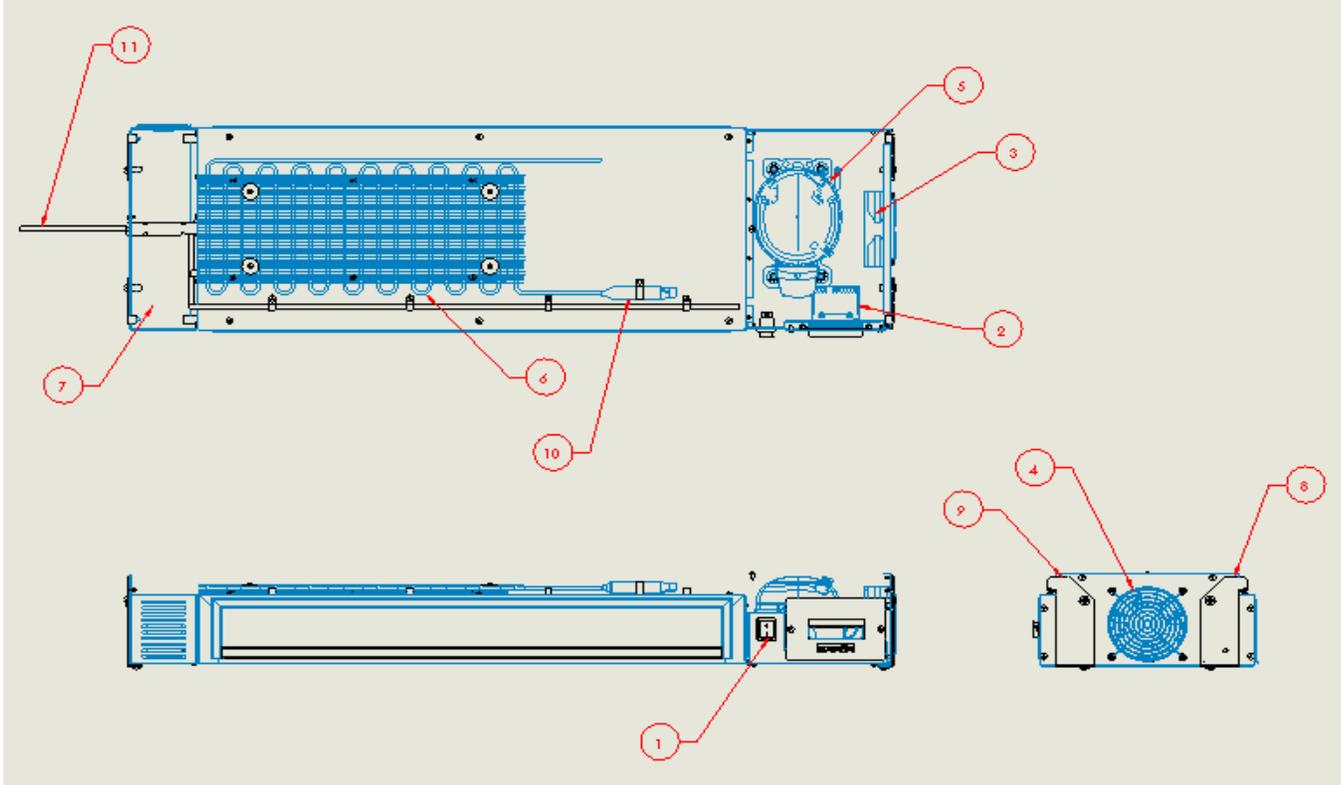
Initial Startup

After satisfying the installation requirements, the unit is ready to start. Turn on the power switch located adjacent to the black display. The indicator should display the current unit temperature and the fan should turn on. Allow the unit to run for an hour before loading with product.

Indicator Panel

The indicator panel contains an LED display, which shows the unit's current temperature setting.

Parts Identification/Function & Exploded View



Parts Identification/Function Table Reference

ITEM NO.	PART DESCRIPTION	PART NO.
1	POWER SWITCH	078-233
2	ELECTRONIC CONTROL	36477
3	CONDENSOR FAN MOTOR, 115V	37736
4	FAN GUARD	35253
5	COMPRESSOR, 115V/60HZ	36032
6	CONDENSOR COIL	36523
7	HEATER	38021
8	HANGING BRACKET, LH	36047
9	HANGING BRACKET, RH	36046
10	DRIER	22677
11	POWER CORD, 115V	43263

Daily Cleaning Procedure

Turn off power to the unit!

Push the power switch to the off position. The display will turn off.



Remove all of the pans from the unit.

Remove product from pans and wash pans per manufacturer's and or kitchen procedures.



Daily Cleaning Procedure (Continued)

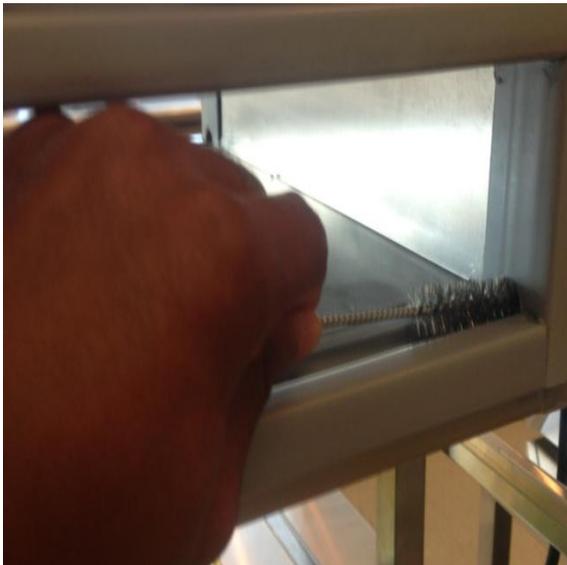
Clean unit surfaces.

Using “Exceed Glass and Multi-Surface Cleaner”, or other McDonald’s recognized (approved) cleaner, wipe the liner surface, trough surface and exposed stainless



Clean drain tubes.

Using the brush supplied with the unit, run the brush through the two drain holes located at the end of the two troughs. Wipe drain surfaces clean.



Replace pans.

With the cleaning procedure complete, return the pans and spoons to the unit. Turn on the power switch. The LED display will light illuminate, and the fan will turn on. Allow the unit to run for 30 minutes before returning food product.



Periodic Cleaning Procedures

Note: On a schedule determined by store management, the condensate pan must be removed from the unit for cleaning. The following procedure details this operation.

Turn off the power switch

Lightly grab tab end on condensate tray located in condensate compartment.



Remove condensate tray.

Troubleshooting Guide & Lockout Function

Complaint	Cause	Solution
Compressor will not run	No voltage at wall receptacle Service cord pulled out of wall receptacle Low voltage causing compressor to cycle on overload Power switch is in "Off" position Inoperative control Compressor stuck Compressor windings open Compressor overload stuck open Relay lead loose Relay loose or inoperative Power cord disconnected from unit Faulty cabinet wiring	Check circuit breaker or fuse Replace Contact power company and confirm that voltage fluctuation does not exceed 10% plus or minus from the nominal rating Turn switch on Call service technician Call service technician
Compressor runs but no refrigeration	System out of refrigerant Compressor not pumping Restricted filter drier Restricted capillary tube Moisture in system	Call service technician Call service technician Call service technician Call service technician Call service technician
Compressor short cycles	Erratic control thermostat Faulty relay Low voltage Compressor draws excessive wattage	Call service technician Call service technician Contact power company and confirm that voltage fluctuation does not exceed 10% plus or minus from the nominal rating Call service technician
Compressor runs too much or constantly	Temperature too low Erratic control Abnormally high room temperature Pans not in place System undercharged due to leaks System undercharged from factory System overcharged System not clean Restricted filter drier Restricted capillary tube	Call service technician Call service technician Reduce room temperature Insert pans Call service technician Call service technician Call service technician Call service technician Call service technician Call service technician
Noisy	Tubing vibrates Internal compressor noise Compressor vibrating on cabinet frame	Call service technician Call service technician Call service technician

1. Press set until PS flashes.



2. Hit set and use the up arrow to display 22



3. hit set once more.

4. Use the down arrow until you see H2.



5. Hit set and use the up arrow to display 1 from default A.



6. Hit set.

Hit set and hold (simultaneously) until the set point shows.

Release and hold set until the set point flashes. You can now adjust temperature set point using arrows.

To switch back lockout, repeat first six steps, except set H2 to 0.

Ordering Parts/Service

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

Wiring Diagram

