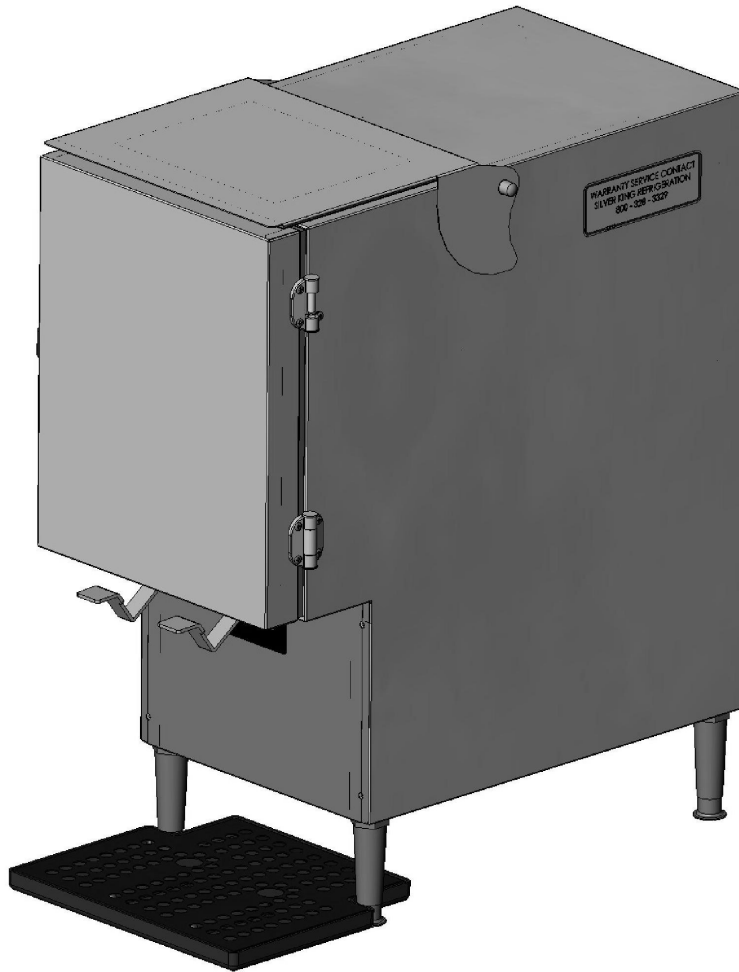


# Technical Manual and Replacement Parts List

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## 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.

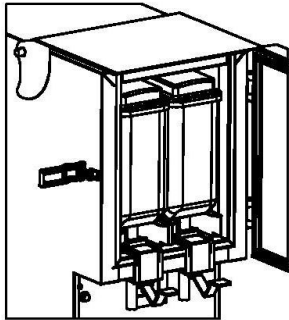
### **Valve Assembly:**

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 \_\_\_\_\_

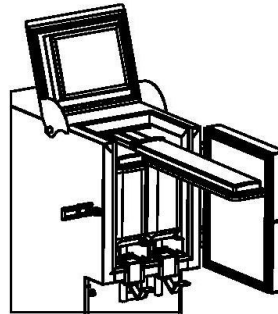
## REFILLING AND TUBE REPLACEMENT INSTRUCTIONS

### STEP 1



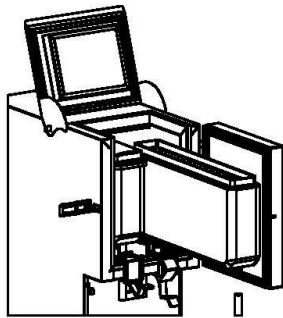
Open door

### STEP 2



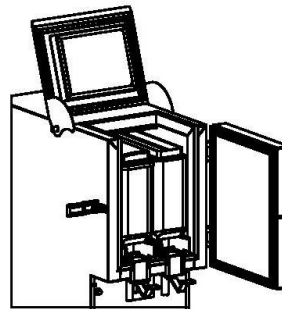
Open hatch  
Slide off cover

### STEP 3



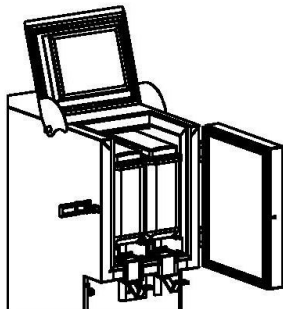
Open valve, Slide out tank,  
Sanitize and Replace tube

### STEP 4



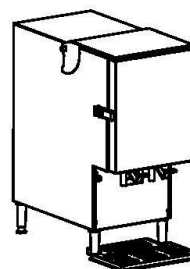
Replace tank  
Close valve

### STEP 5

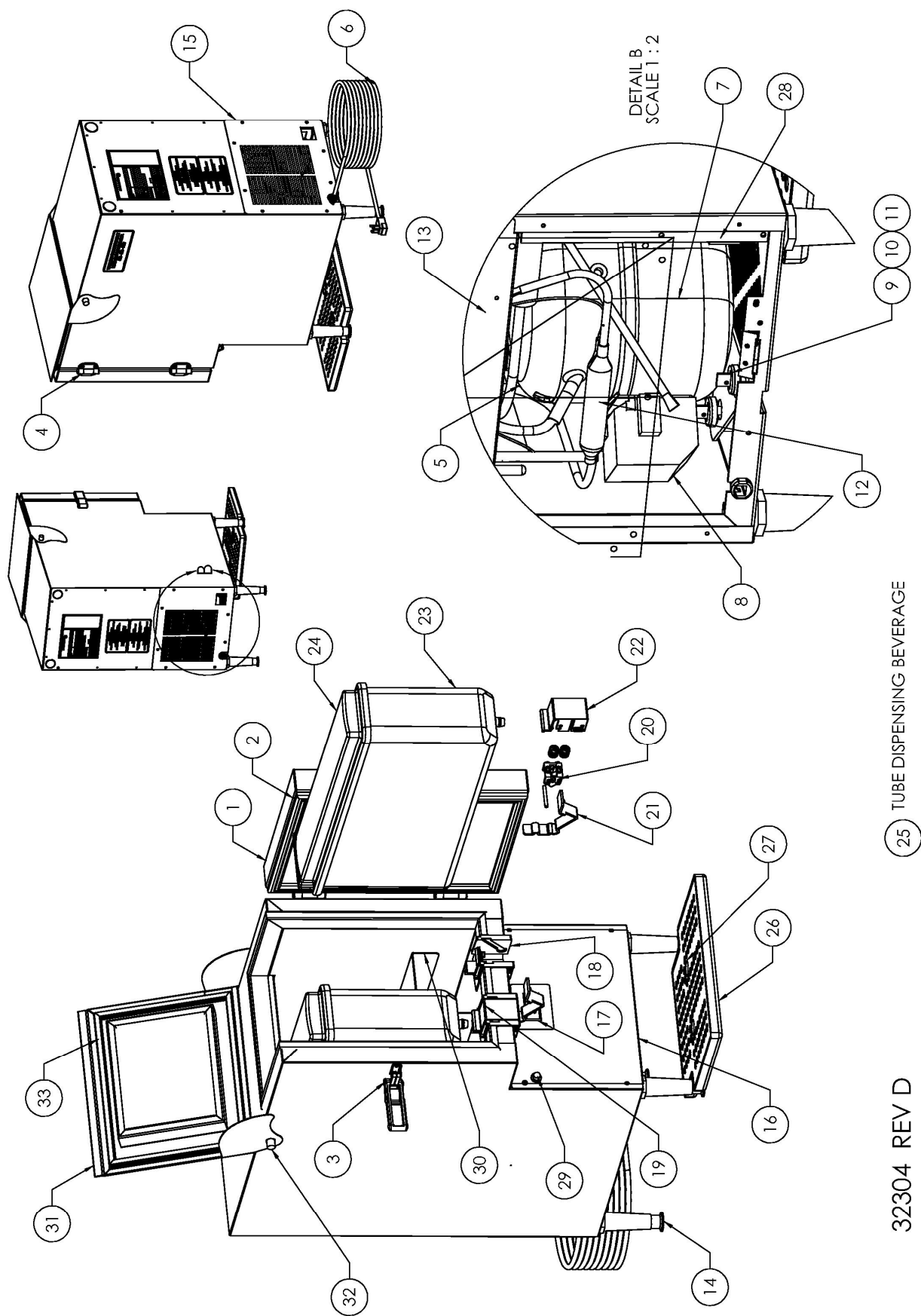


Fill tank  
Replace cover

### STEP 6



Close hatch and door



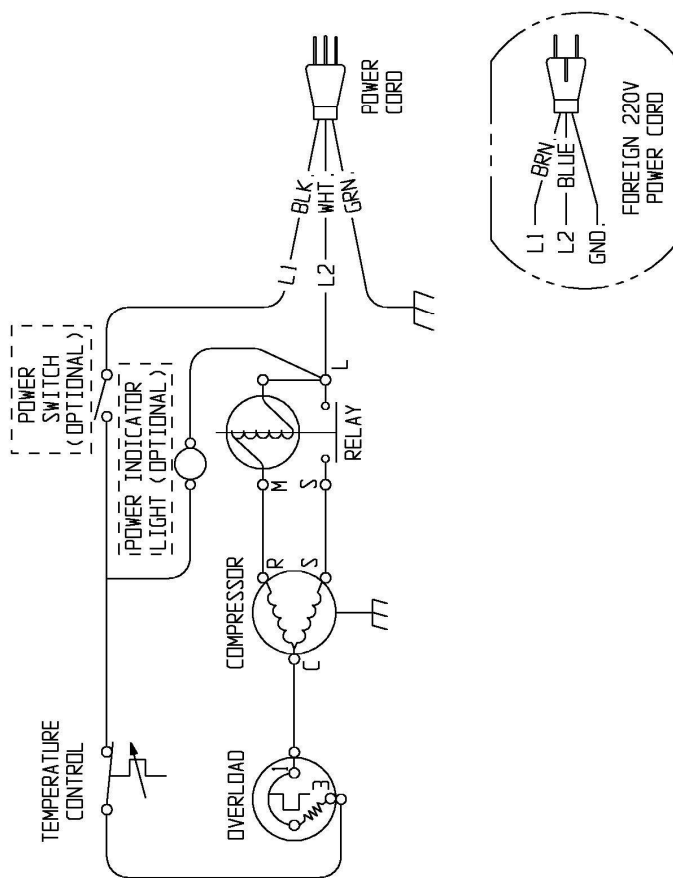
25 TUBE DISPENSING BEVERAGE

32304 REV D

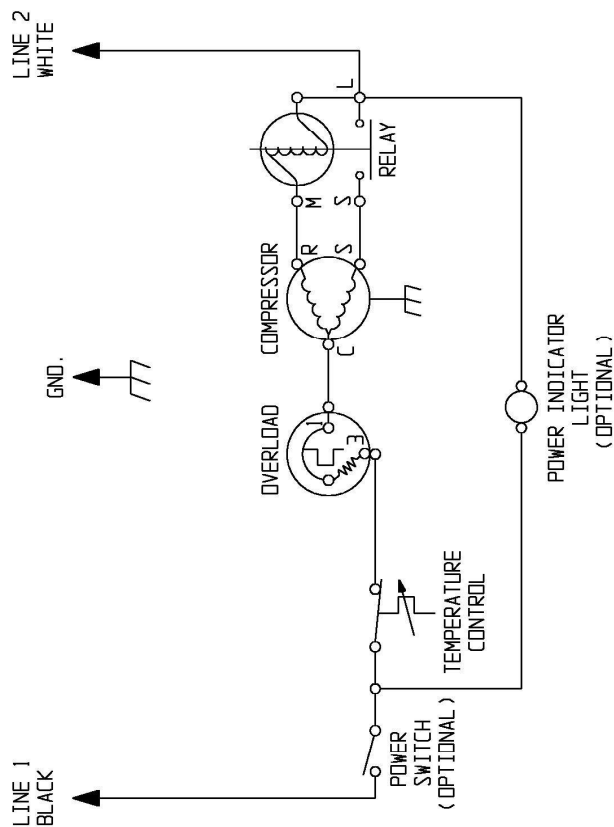
## REPLACEMENT PARTS LIST – MODEL SKBD210F

| 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       |
|          | POWER CORD CHILE                          | 33272       |
| 7        | 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