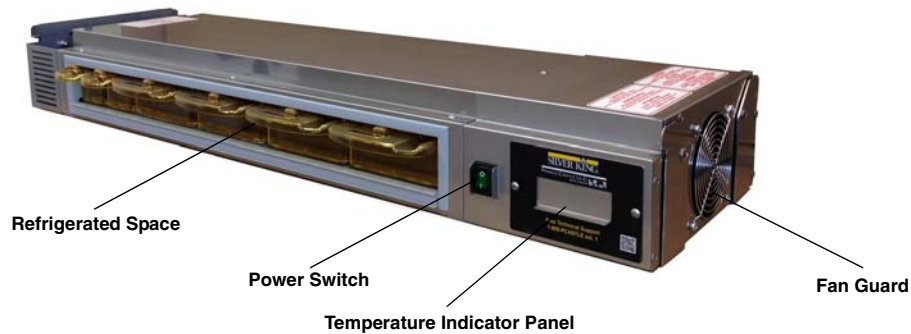


Operation Manual



Chilled Rail
Model SKMCD-RR-5

Product Identification



Limited Warranty

This Silver King branded 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 Prince Castle) within the warranty period will be replaced or repaired (at the option of Prince Castle) 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 Prince Castle. All work must be performed by an authorized Prince Castle 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.

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

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SCAN FOR CHILLED
RAIL INFORMATION



FREE TECHNICAL SERVICE
1-800-PCASTLE ext. 1

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 SKMCD-RR-5 Chilled Rail is a condiment pan refrigerator designed to mount to a McDonald's high density preparation table and hold five large (or ten small) food service pans and serving spoons. The unit has been set to maintain product within a temperature range of 33 to 41°F (1 to 5°C).

Important

Prince Castle 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

Unpacking and Setup

- 1 Unpack and inspect.** Upon delivery of your new Silver King unit, uncrate at once to inspect for possible freight damage following the instructions printed on the exterior of the container.
- Report any damages to the carrier responsible for transportation and promptly present a written claim for any evidence of mishandling.
 - Be sure to save all packaging materials if a claim is to be filed.

IMPORTANT

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.

- 2 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 3).
 - There must be at least 1" (2.5 cm) from the inlet of the fan to the nearest surface.
 - The 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.

IMPORTANT

NOTE: Unit must be placed into operating orientation for 2 hours prior to powering up.

- 3 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 standard unit is equipped with a seven (7) foot power cord. The unit requires a 115V, 60 cycle, 1 phase, 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 the warranty and terminates the manufacturer's responsibility.


Installation

REQUIRED: Two people, Phillips head screw driver.


1 After removing the Chilled Rail from the box, position it under the prep table over-shelf. Make sure the cord can reach the intended power outlet.




2 Locate the mounting brackets on each end of the rail. Using the Phillips head screw driver, remove 1 bracket from each end of the rail.




3 Lift the Chilled Rail into position underneath the over-shelf. Tilt the rail so that the mounting bracket fits on the lip of the over-shelf.



4 Hold the rail flush to the over-shelf and reattach the mounting brackets to each end.



5 Slide the rail all the way to the end of the over-shelf so the Chilled Rail can be plugged in.



Cleaning

Tools and supplies needed:



Clean, sanitizer-soaked towels



Bucket, soiled towels



KAY® SolidSense™ All Purpose Super Concentrate (APSC) Solution



KAY® SolidSense™ Sanitizer Solution



Drain Tube Brush (Supplied with unit)



KAY® QSR Glass & Multi-Surface Cleaner Solution

1

Turn the unit OFF. Push the power switch to the off position. The display will turn off. Allow the unit to warm to room temperature (approximately 20-30 minutes) before starting to clean and sanitize.



3

Clean the liner, trough and exposed stainless steel surfaces. Wipe any food or debris from the liner and trough surfaces into drain holes located at end of both troughs with a clean, sanitizer-soaked towel. Using KAY All Purpose Super Concentrate (APSC) Solution or other McDonald's recognized (approved) cleaner, spray liner, trough and exposed interior and exterior stainless surfaces (except the fan area). Wipe them with a clean, sanitizer-soaked towel.



For stubborn soils, spray the surfaces with KAY Glass & Multi-Surface Cleaner solution and wipe with a clean, sanitizer-soaked towel. Spray all interior surfaces with KAY Sanitizer solution. Allow to air dry.



APSC or McDonald's recognized cleaner and Sanitizer solution.

2

Remove all of the pans and spoons from the unit. Remove all food product from the pans. *NOTE: Wash, rinse and sanitize the pans per manufacturer's and/or store's kitchen cleaning procedures. Allow the pans to air dry thoroughly before storing any food product.*



APSC or McDonald's recognized cleaner and Sanitizer solution.

4

Clean the fan area. *NOTE: Do not directly spray the fan area.* Spray a clean, sanitizer-soaked towel with APSC solution. Make sure the towel is damp, and then wipe the fan area.



APSC or McDonald's recognized cleaner and Sanitizer solution.

Cleaning (continued)

5

Clean the drain tubes. Spray the inside of the drain holes with KAY SolidSense Sanitizer Solution. Run the drain tube brush repeatedly toward the drain holes located at the end of each trough, inserting it in and out of drain holes. Brush inside the drain holes and scrub to remove debris. Wipe the drain surfaces with clean, sanitizer-soaked towel. Spray the trough with KAY SolidSense Sanitizer solution. Allow to air dry. Wash, rinse and sanitize the brush at the 3-compartment sink. *NOTE: Do not scrub other areas of the unit with the brush.*



Chemicals
APSC and Sanitizer solution.

8

Replace the condensate tray into the condensate compartment.
Close the access door.



9

Replace the pans. With the cleaning procedure complete, return the pans and spoons to the unit.



6

Remove the condensate tray from the condensate compartment.
Open the access door to the condensate compartment and lightly grab the tab end on the condensate tray inside. Remove and empty the condensate tray.



10

Turn on the power switch. The LED display will light and the fan will turn on. *Note: Allow unit to run for 30 minutes before returning food product.*



11

Deposit soiled towels. Place all soiled/dirty towels used for unit cleaning inside soiled towels bucket.

7

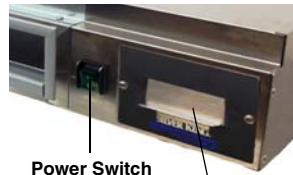
Clean the condensate tray.
Wash, rinse and sanitize the condensate tray at the 3-compartment sink. Allow the condensate tray to air dry.



Chemicals
APSC and Sanitizer solution.

Operation

- 1** Turn on the power switch located left of the temperature indicator panel. The indicator should display the current unit temperature and the fan should turn on.



Power Switch

Temperature indicator Panel

- 2** Allow the unit to run for 20 minutes before loading with product.

- 3** Insert the trays and spoons. Insert the plastic food trays and serving spoons (not supplied with unit) into the refrigerated space.



 **CAUTION**

Spoons should rest in the recessed corners of the trays, otherwise trays will not slide through the area, resulting in warm product temperatures.

Management Programming – Adjusting Set Point

IMPORTANT

To adjust the temperature setting:

- Unlock the programming lockout function.

- Change the set point.

- Relock the programming lockout function

TO UNLOCK PROGRAMMING LOCKOUT FUNCTION:

1. Press the SET button on the temperature indicator panel until “PS” flashes on the display.



2. Press the SET button and use the up arrow to display “22”.



3. Press the SET button once more and use the down arrow until “H2” is displayed.



4. Press the SET button and use the up arrow to display “1”.
5. Press the SET button once more.

TO RELOCK PROGRAMMING LOCKOUT FUNCTION:

1. Press the SET button on the temperature indicator panel until “PS” flashes on the display.



2. Press the SET button and use the up arrow to display “22”.



3. Press the SET button once more and use the down arrow until “H2” is displayed.



4. Press the SET button and use the up arrow to display “0”.
5. Press the SET button once more.

TO CHANGE THE SET POINT:

1. Press the SET button and the HOLD button simultaneously until the set point displays.



2. Press the SET button until the set point flashes.
3. Adjust the set point using the up and down arrows.

Troubleshooting Guide



RISK OF ELECTRIC SHOCK! Always unplug the power cord before servicing the unit to avoid electric shock.

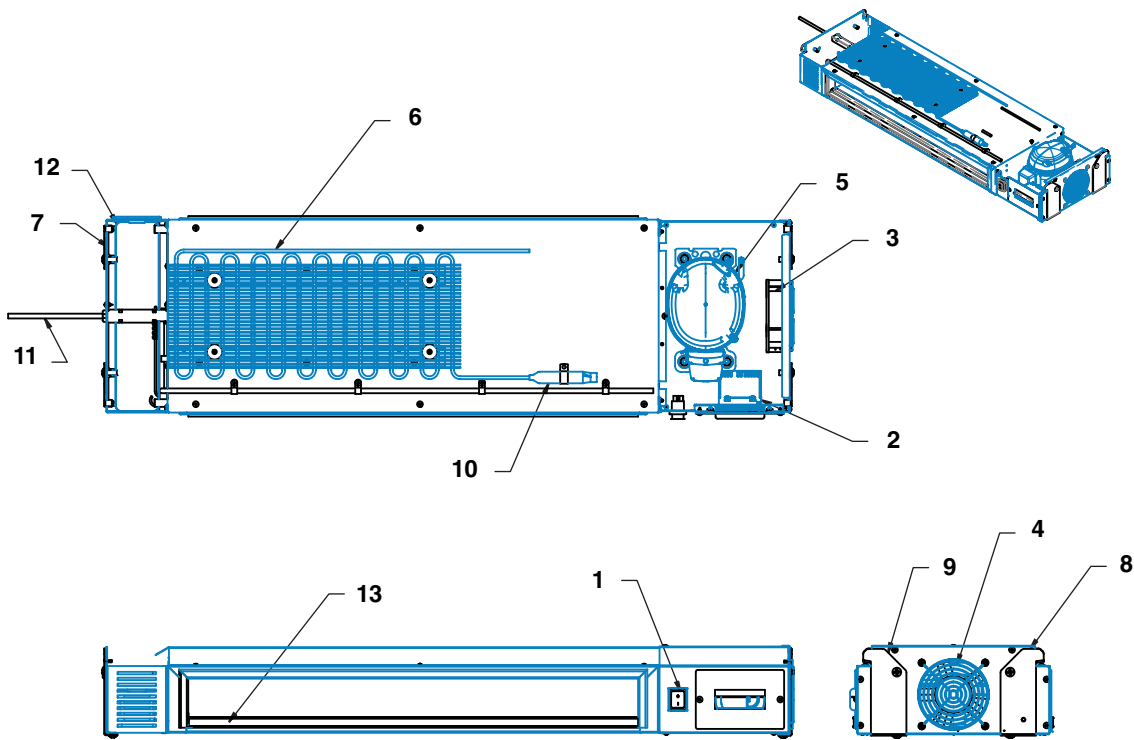
PROBLEM	PROBABLE CAUSE	SOLUTION
Compressor will not run	No voltage at wall receptacle	Check circuit breaker or fuse.
	Service cord pulled out of wall receptacle	Replace.
	Low voltage causing compressor to cycle on overload	Contact power company and confirm that voltage fluctuation does not exceed 10% plus or minus from the nominal rating.
	Power switch is in "Off" position	Turn switch on.
	Inoperative control	Call for service (888-375-2938).
	Compressor stuck	Call for service (888-375-2938).
	Compressor windings open	Call for service (888-375-2938).
	Compressor overload stuck open	Call for service (888-375-2938).
	Relay lead loose	Call for service (888-375-2938).
	Relay loose or inoperative	Call for service (888-375-2938).
	Power cord disconnected from unit	Call for service (888-375-2938).
	Faulty cabinet wiring	Call for service (888-375-2938).
Compressor runs but no refrigeration	System out of refrigerant	Call for service (888-375-2938).
	Compressor not pumping	Call for service (888-375-2938).
	Restricted filter drier	Call for service (888-375-2938).
	Restricted capillary tube	Call for service (888-375-2938).
	Moisture in system	Call for service (888-375-2938).
Compressor short cycles	Erratic control thermostat	Call for service (888-375-2938).
	Faulty relay	Call for service (888-375-2938).
	Low voltage	Contact power company and confirm that voltage fluctuation does not exceed 10% plus or minus from the nominal rating.
	Compressor draws excessive wattage	Call for service (888-375-2938).
Compressor runs too much or constantly	Temperature set too low	Call for service (888-375-2938).
	Erratic control	Call for service (888-375-2938).
	Abnormally high room temperature	Reduce room temperature.
	Pans not in place	Insert pans.
	System undercharged due to leaks	Call for service (888-375-2938).
	System undercharged from factory	Call for service (888-375-2938).
	System overcharged	Call for service (888-375-2938).
	System not clean	Call for service (888-375-2938).
	Restricted filter drier	Call for service (888-375-2938).
	Restricted capillary tube	Call for service (888-375-2938).
Noisy	Tubing vibrates	Call for service (888-375-2938).
	Internal compressor noise	Call for service (888-375-2938).
	Compressor vibrating on cabinet frame	Call for service (888-375-2938).

Parts List and Exploded View

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

Item No	Part No	Description
1	078-233	Power Switch
2	36477	Electronic Control
3	37736	Condensor Fan Motor, 115V
4	35253	Fan Guard
5	36032	Compressor, 115V/60HZ
6	36523	Condenser Coil
7	38021	Heater

Item No	Part No	Description
8	36047	Hanging Bracket, LH
9	36046	Hanging Bracket, RH
10	22677	Drier
11	46263	Power Cord, 115V
12	36369	Condensate Pan
13	38172	Label ID Cover



Wiring Diagram

