



by **SKYSEN**

Instructions Manual



Drinking Trough Introduction

Models

SL003-2P / SL003-3P

Office

Phone: 1-800-503-7534 / 305-868-1603
Fax: 305-866-2704

Warehouse

Phone: 1-800-445-6601 / 973-482-5070
Fax: 973-482-0725

sales@skyfood.us - www.skyfood.us

TOLL FREE 1-800-503-7534

Drinking Trough Introduction

Firstly, thanks for purchasing our products-----
a series of drinking troughs. In order to thank you for
your support and favor, we will supply the good
quality products and perfect after-sales service.

1. Product features

- a. The barrel is made of unbreakable plastic
and has the accurate. And it's convenient
to unpick and wash.
- b. It adopts the revolving mixing structure.
And the temperature passes quickly.
- c. It adopts the brand compressor equipment.
The frozen rope adopts the new flat
aechnics efficiently.

2. Machine installation and usage

- a. Take out the machine from the package and put
it in the horizontal position to connect the
socket.
- b. Connect to grounded line.
- c. Install the (14) water tray in the
machine, insert the (4) impeller, pour into the drink,
connect the power,

and put on the (15) refrigerating switch. The (12) fan and (13) compressor start working. Then close every (2) plastic tank (16) mixing switch, the (4) impeller is rounding normally.

(Attention: The drink can't pass the height of the restricted position where there is a directed line in the angle position of the barrel.)

3. Machine cleaning

- a. Close the (16) mixing switch and (15) refrigerating switch, and put off the power and take away (1) the cover.
- b. Give out the left drink absolutely.
- c. Lift and unlade the (4) impeller, swing (2) plastic tank lightly and lift it upwards to make it not separate from the (5) stain less steel refrigerating tank.
- d. Use warm water and tender cleanser to clean (2) plastic tank.
- e. Unload (10) airtight loop from the (5) stainless steel refrigerating tank and fix it in the base of (2) plastic tank after cleaning. Make the (5) stainless steel refrigeration tank's surface wet

Warranty Registration



Questions about how to complete this form?

Call 1-800-503-7534 / 305-868-1603

Return completed form to:

SKYFOOD EQUIPMENT LLC
11900 Biscayne Blvd. Suite 512
North Miami, FL 33181 - USA

Or fax form to:

305-866-2704

IMPORTANT:

Only for products of the trademark:  and 

User Details

* Contact Person: _____

* Business type:

- | | |
|--|---|
| <input type="checkbox"/> Bakery and Bagel Operations | <input type="checkbox"/> Mass Merchandiser with Grocery |
| <input type="checkbox"/> Bakery (Associated with Restaurant) | <input type="checkbox"/> Mass Merchandiser with NO Grocery |
| <input type="checkbox"/> Bowling Center | <input type="checkbox"/> Meat Packer and Purveyor |
| <input type="checkbox"/> Business and Industry In-House Feeding | <input type="checkbox"/> Other Business that prepares or serves food |
| <input type="checkbox"/> Butcher | <input type="checkbox"/> Other Business that sells but doesn't serve food |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Pizza (Dine In / Carry Out) |
| <input type="checkbox"/> Club Stores | <input type="checkbox"/> Restaurants (Independent / Chain) |
| <input type="checkbox"/> Convenience Store | <input type="checkbox"/> School |
| <input type="checkbox"/> Country Club | <input type="checkbox"/> Stadiums / Coliseum |
| <input type="checkbox"/> Delicatessen (Chain / Restaurant) | <input type="checkbox"/> Supermarket / Grocery |
| <input type="checkbox"/> Delicatessen (Independent and Non-Restaurant) | <input type="checkbox"/> Theme Park |
| <input type="checkbox"/> Food Store | <input type="checkbox"/> University / College |
| <input type="checkbox"/> Government | <input type="checkbox"/> Vineyard / Winery |
| <input type="checkbox"/> Hospital | <input type="checkbox"/> Warehouse Clubs |
| <input type="checkbox"/> Lodging | <input type="checkbox"/> Wholesale Baking Operation (Non-Institutional) |

* Company Name: _____

* Address: _____

* City: _____

* State: _____ * Zip Code: _____

* Phone: _____ Fax: _____

** E-mail: _____

Web page: _____

I would like to join the Mail List.

I would like to join the E-mail List.

Product Details

* Product Commercial Item: _____

The Product Commercial Item can be found on the machine Product Identification Label.

* Serial Number: _____ * Confirm Serial Number: _____

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Proof of Purchase: Yes
 No

* Purchased On: _____ / _____ / _____ (mm / dd / yyyy)

* Purchased From: _____
Company Name

* Indicates required field.

** Indicates required field, not mandatory by Fax.

This product will be replaced or repaired under warranty, for a period of (1) year, beginning from the date of purchase by the original purchaser/user (“End User”), or eighteen (18) months from the date of shipment from SKYFOOD’s warehouse, whichever expires first.

Accessories will be replaced or repaired under warranty, for a period of (30) days, beginning from the date of purchase by the original purchaser/user (“End User”), or eighteen (18) months from the date of shipment from SKYFOOD’s warehouse, whichever expires first.

This warranty shall not take effect until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD’s website www.skyfood.us. The End User must fill out the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will VOID the warranty.**

No extended warranties for third party products. There are no other express warranties or conditions other than the one offered by each manufacturer for products sold by SKYFOOD, not under the FLEETWOOD by SKYMSEN and SKYMSEN brand.

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534, or visit the Customer Service section at www.skyfood.us. For faster service please have the items name, serial number, and proof of purchase for the operator to assist you.

SKYFOOD reserves the right to change the terms of its limited warranty at any time without any prior notice. It also reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades or refunds resulting from these changes.

Updates

These **Terms and Conditions** were last updated on January 14th, 2014.

by water and relocate the (2) plastic tank into the (5) stainless steel refrigerating tank lightly.

(Attention: You must follow the sequence, otherwise it will be a leak.)

WARNING:

- a. Don't turn on the machine without pouring the drink into the barrel, otherwise it will affect the machine functions.
- b. When the machine is working, there is enough water that its height is higher than the (5) stainless steel refrigerating tank. If not, it will be frozen-full. You should turn off the power and knock the ice by stick to make it separate from the (5) stainless steel refrigerating tank. Or wait for a moment to let the ice unfreeze by itself.
- c. This machine is not suitable to use outside.
It should use in the environment temperature at 5° C~38° C.
- d. This machine is not suitable to be washed by sprinkler directly

For questions or assistance, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, or visit the Customer Service section at www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD** by **SKYSEN** and **SKYSEN** products, excluding accessories, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental United States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"), or eighteen (18) months from the date of shipment from SKYFOOD's warehouse, whichever expires first. Several new products and accessories may be warranted for a period other than one (1) year while others may be subject to travel limitations, as specified on the products Instruction Manual. **Proof of purchase must be presented; if not this warranty will be VOID.** No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a SKYFOOD's designated service company ("Service Company"), will repair or replace the Product, at SKYFOOD's discretion, subject to the additional conditions hereinafter described.

This warranty shall not apply if damage occurs from improper installation or maintenance performed by an unauthorized service company ("Service Company"), wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use, stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. **This warranty does NOT cover service labor and travel to perform adjustments on products and/or accessories.** In addition to wear and tear of certain items, such as, but not limited to; glass parts, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, self-lubricating bushings, carbon brushes for electric motors, and other parts expendable by nature and that need to be replaced frequently. **Electrical components are subject to natural wear and tear, and are NOT covered by this warranty. THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. SKYFOOD shall under no circumstances be liable for any loss, damage, concealed damage, expense or delay of goods for any reason when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.

All products held at non-commercial facilities or domiciles, must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). Products held at commercial facilities and weighing

a. The replacing of electric line should be operated by the professional.

4. Technical data

- a. SL003-2P
Refrigerating power: 350W
Voltage: 220V 50Hz
- b. SL003-3P
Refrigerating power: 370W
Voltage: 220V 50Hz
- c. Capacity of the container: 12L/piece
- d. Refrigerating temperature:
8° C ~ 10° C. (the parameters is of normal temperature, it is deferent from region to Region.)

5. Technical Specification

SL003-2P

Voltage..... 110 V
 Motor Horse Power..... 1/2 HP
 Height..... 27 1/8 "
 Width..... 16 1/8 "
 Depth..... 13 3/8 "
 Net Weight..... 67 lb
 Shipping Weight..... 80 lb
 Refrigerating Temperature.... 46 - 50 °F

SL003-3P

Voltage..... 110 V
 Motor Horse Power..... 1/2 HP
 Height..... 27 1/8 "
 Width..... 24 "
 Depth..... 16 7/8 "
 Net Weight..... 84 lb
 Shipping Weight..... 93 lb
 Refrigerating Temperature.... 46 - 50 °F

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest Dealer.

Danger

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

Advices

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood.

Every function and operational procedure have to be very clear to the operator.

Contact your nearest Dealer for further questions.

Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

Precautions

The electric cable has to be compatible with the power required by the machine.

Cables touching the floor or close to the machine need to be protected against short circuits.

AFTER THE WORK ENDS

Cares

Always clean the machine, to do the cleaning SWITCH IT OFF, AND TAKE OUT THE PLUG FROM THE ELECTRICITY SUPPLY SOCKET .

Never clean the machine BEFORE IT IS COMPLETELY STOPED.

Fit all the machine components in their due places, before switching it on again.

MAINTENANCE

Dangers

Any maintenance is dangerous if made with the machine switched on.

SWITCH IT OFF AND TAKE OUT THE PLUG FROM THE SOCKET, DURING ALL THE MAINTENANCE OPERATION.

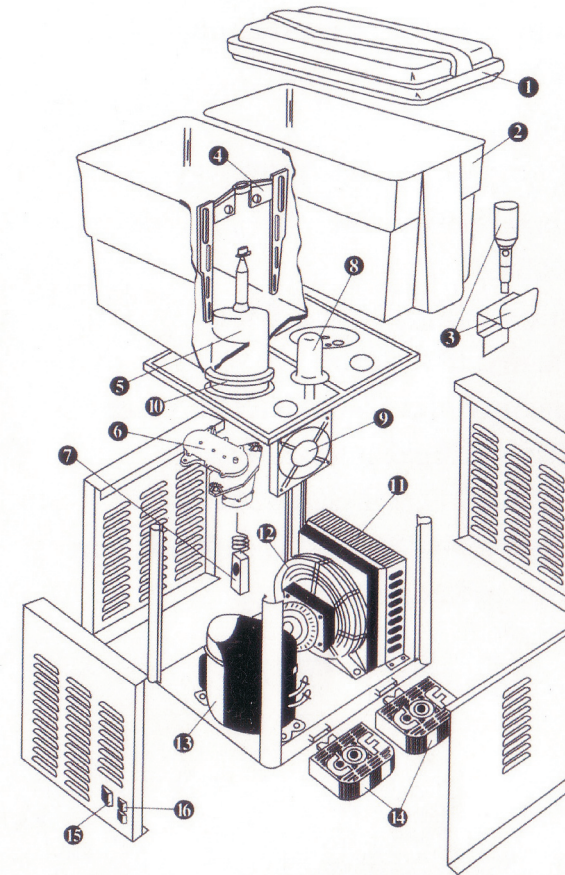
IMPORTANT

In any emergency situation, always take the plug out of its socket.

ADVICES

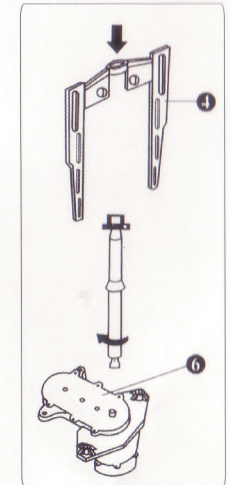
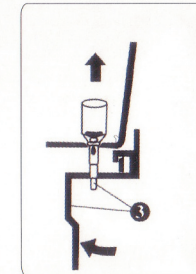
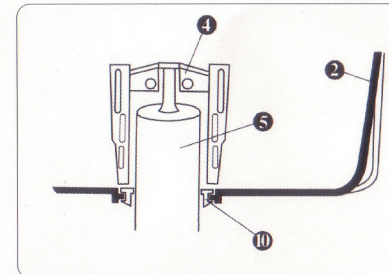
Electrical or mechanical maintenance shall be made by qualified persons.

The person in charge of the maintenance performances shall check the machine works under TOTAL SAFETY CONDITIONS.



SL003-2P(3P)

1. The cover
2. Plastic tank
3. Water-out opening
4. Impeller
5. Stainless steel refrigeration tank
6. Mixing transmission
7. Temperature controller
8. Decorative tank
9. Hot-dispersing fan
10. Airtight loop
11. Condensator
12. Fan
13. Compressor
14. Water tray
15. Refrigerating switch
16. Mixing switch



General Safety Practices

IMPORTANT

If any item from the **GENERAL SAFETY NOTIONS** section is not applicable to your product, please disregard it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered to the operator in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

Basic Operation Practices

Dangerous parts

Some parts of the electric devices are connected to high voltage points.

These parts when touched may cause severe electrical shocks or even be fatal.

Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

Warnings

The operator has to be well familiar with the position of ON/OFF Switch to make sure the Switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket.

Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.

Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary.

Never use a manual command (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

Advices

In case of power shortage, immediately turn the machine OFF.

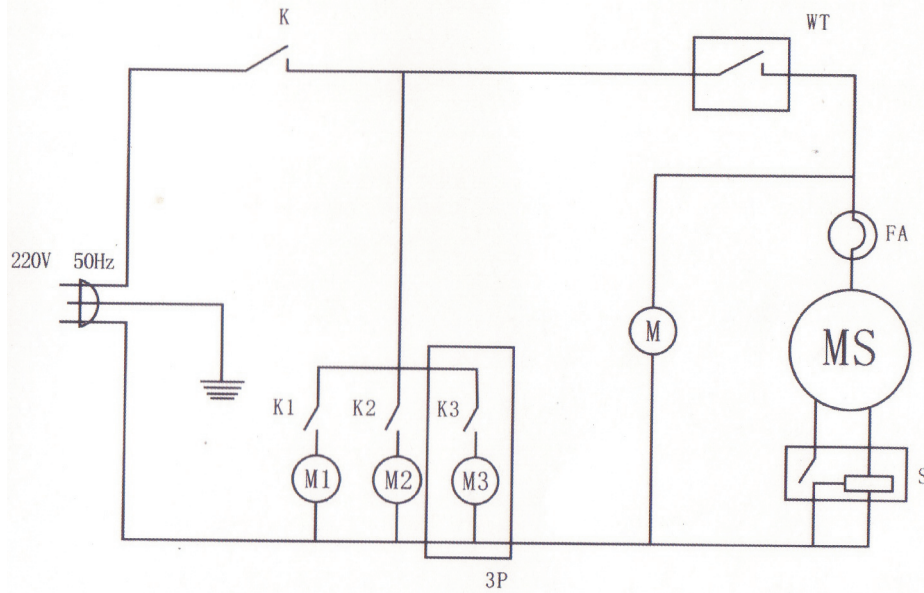
Use recommended or equivalent lubricants, oils or greases.

Avoid mechanical shocks as they may cause failures or malfunction.

Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine.

DO NOT modify original characteristics of the machine.

DO NOT remove, tear off or maculate any labels stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.



The Diagram for Midel SL003-2P(3P)

KT1 Tk3 mixing switch

M1 M3 motor

K refrigerating switch

ML switch for the pump

MS motor for the pump

FA protector

S starter