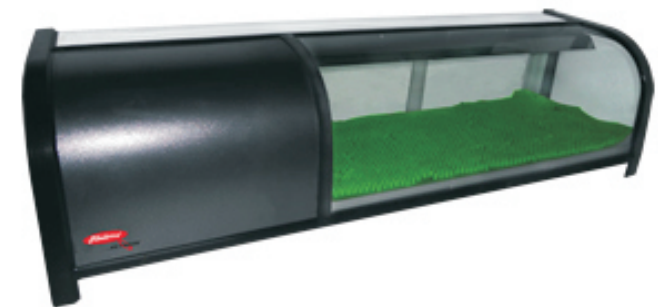




by **SKYSEN**

Instructions Manual



Sushi Display Case

Model

SDC-47

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

SUMMARY

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1-Attention

- New user or repairing this product must be performed by the experts or qualified person or those who have gotten the license of installation, or those who are authorized by the manufacturer.
- When installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Please keep this instruction Manual for future reference, or hand it to next user.
- Put off the package to make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and consult the experts.
- Keep the packing material out of reach of the children to avoid accident(Especially the plastic bag, screw etc)
- This appliance could be only operated by the person who is familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit to avoid any accidental injury or damage.
- When it needs to be repaired, please ask for expert, and use the original fitted spare part. It will be dangerous if not following the above requirements.
- This appliance is just for commercial use, not for any other use, otherwise, it may be dangerous.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate method to prevent any damage brought by oxidization or any other chemical interference.

2- Introduction

This product uses a completely enclosed compressor with features of high-quality, high efficiency and wide range of startup voltages. The refrigeration system is reasonably fitted into the cabinet with high cooling capacity and lower energy consumption.

One curved surface glass is mounted on the front of the cabinet and the refrigeration set is placed at the rear part of the cabinet. Therefore, the food inside the cabinet can be seen clearly under the light rays. The four corners of the underpan are in round shape and made of stainless steel for convenience of cleaning up. Nontoxic ABS plastic shelf is put on the underpan for food storage. Metallic material is used for the inner surface and plastic material for the outer surface of the cabinet. The cabinet looks just exquisite and useful.

Left or right wing refrigeration set is optional for your order. The condenser filter is removable for convenience of cleaning up.

Solid and durable environmental-friendly polyurethane foam material is used for the cabinet base.

This sushi cabinet is applicable to various sushi shops.

Warranty Registration



IMPORTANT:
Only for products of the trademark:  and 

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

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.

service company ("Service Company"). Products held at commercial facilities and weighing less than seventy (70) lbs. must be taken or shipped, shipping charges are prepaid, either to SKYFOOD's facility or to a Service Company. Mileage or travel time will NOT be paid. SKYFOOD offers a limited on-site warranty for products ONLY held at commercial facilities, whose net weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company. **End Users are responsible for all extra travel and mileage rates.** In this case, warranty services will be provided during regular business hours.

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").

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").

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.**

For questions or assistance, do not return the product or accessories to the store, please call Toll Free 1-800-503-7534 for Customer Support, or visit the Customer Service section of 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 August 22th, 2011.

3-Main Specification

Characteristics	Unit	SDC-47
Volume	L	50
Climatic Type		3
Electroshock Protection Type		1
Power	V	110
Frecuency	Hz	60
Input Total Power	W	250
Rated Power Consumption	Kwh/24h	6
Storage Temperature	°C	2-8
Refrigerant		R 134a
Net Weight / Shipping Weight	lb	62 / 75
Dimension	Inches	48"/32x13"25/32x12"1/6

4- Safety Notes

A dedicated socket should be reserved for the Sushi Cabinet to prevent its overheating.

No flammable gas should be stored near the Sushi Cabinet, and some flammable and volatile chemicals like ethanol, thinner water, butane and adhesives etc. can not be stored inside the cabinet.

Do not spill the Sushi Cabinet with water to avoid electrical leak or failure.

If any odd smell, smoke and high temperature are found, please pull out the plug immediately and ask the maintenance shop for inspection.

When moving the Sushi Cabinet, firstly pull out the plug. Do not move it upside-down or side-down. Keep the tilted angle less than 30 degrees while moving it.

The Sushi Cabinet must be earthed and the ground wire can not be connect to water or gas pipes.

Installing the Sushi Cabinet and troubleshooting must be conducted by a professional repairman from the manufacturer or a technician with related experiences.

Without the supervision and guidance of personnel with related experiences, this product can not be handed over to a body, sense and mental handicapped or inexperienced person and a child.

Much attention should be paid to a child playing around to avoid potential jeopardy.

This product is a Class I, electroshock protective appliance and strict and appropriate measures have been taken to ensure its operating safety. Don't change the power cord and the plug on your own. If the power cord is broken, please contact the customer service of this company for replacement.

Don't touch the compressor which is normally running at high temperature.

5-Operating Notes

Ambient requirements:

temperature 26 æ relative humidity 65%

The Sushi Cabinet should be placed in an environment of cool, dry and good air circulation and no corrosive gas. And keep it away from hot sources like hot sunshine.

Ensure more than 10cm gap around the Sushi Cabinet for its normal operation.

The Sushi Cabinet can be only positioned on a horizontally flat floor. Please ensure the height discrepancy of putting the sushi showcase doesnot exceed 5mm, otherwise it will affect the refrigeration performance.

Don't put heavy weight on top of the Sushi Cabinet.

Don't keep the food too long inside the Cabinet and wrap up the smelly food before put it into the Cabinet.

When startup the Sushi Cabinet for the first time, run it for one hour before put any food into it. Keep some space between the foods for a good air circulation and constant temperature effect.

Once turn off the power, await at least 5min interval before turn on the power again. Instantly turn on and off the power may result in the compressor damage.

When the Sushi Cabinet is working, don't touch its any parts of refrigeration to avoid frostbite and burn.

If store too much food, open the cabinet door too frequently or keep the door open too long, more power will be consumed and even affect the functions of the Sushi Cabinet.

Whenever power off the Sushi Cabinet and stop its working, please take all the food out. Then the frost inside the cabinet will be melt out due to rising temperature by the ambience and the melted water will be drained to outside through a water pipe.

The food shelf will be positioned as fig. A below when a higher temperature is required and positioned as fig. B when lower temperature is required.

SKYFOOD EQUIPMENT LLC - SERVICE

For questions or assistance with products **FLEETWOOD by SKYMSEN** and **SKYMSEN**, call SKYFOOD EQUIPMENT Toll Free: **1-800-503-7534**, 24h Customer support, or visit the Customer Service section of www.skyfood.us.

SKYFOOD'S LIMITED WARRANTY

Unless otherwise specified, new **FLEETWOOD by SKYMSEN** and **SKYMSEN** 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"). 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

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.



Fig. A



Fig. B

6-Maintenance

To save energy, monthly remove the filter on the back of the condenser and clean it with brush and water.

Frequently use soft cloth or sponge and a little neutral detergent without corrosion to clean the cabinet. Strong organic solvent agent is forbidden.

7- Troubleshooting and Solutions

Trouble	Possible Cause	Solution
No power	<ol style="list-style-type: none"> 1. Fuse Burnt 2. Not plugged reliably 	<ol style="list-style-type: none"> 1. Change fuse 2. Repairing and changing
Compressor not working	<ol style="list-style-type: none"> 1. Starter pins disconnected 2. Compressor damage 3. Starter or capacitor damage 4. Power is below 198V 	<ol style="list-style-type: none"> 1. Re- connect the pins 2. Change the compressor 3. Repairing and changing 4. Adding one 500V or above stabilizer
The cabinet is not cool enough	<ol style="list-style-type: none"> 1. A hot source is near cabinet 2. Thick frost accumulated on evaporator 3. Open door too frequently 4. Too much food inside cabinet 5. Refrigerant leak 6. Sushi showcase is put on a bench that one side higher than the other side lower 	<ol style="list-style-type: none"> 1. Move hot source away 2. Melt the frost 3. Reduce opening door 4. Remove part of the food 5. Repair at a maintenance shop 6. Put the sushi showcase on a bench that two sides are on the same height
Loud noise	<ol style="list-style-type: none"> 1. Cabinet is not on horizontal floor 2. Screws for compressor and condenser are loose. 	<ol style="list-style-type: none"> 1. Reposition the cabinet 2. Fastening the screws

8-The followings are not problem

Water flowing around: it is normal flowing sound of refrigerant.

Hot compressor surface when it is running: it is normal that the compressor surface temperature is high when it is running and do not touch it with your hand.

Dews on outer surface: dews will produce on outer glass surface when ambient temperature is rising. Please wipe it with a soft cloth timely.

Note: 1. If any specification changes, please see the product nameplate on the cabinet.

1. No other notice will be issued if any product design changes in the future.

9-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.