



YOU CAN TRUST



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## INSTRUCTION MANUAL



Skyfood Equipament LLC

**OFFICE**

175 SW 7th Street - Suite # 2416  
Miami, FL 33130

**1-800-503-7534 | 305-868-1603**

UG0158

Data de Correção: 06/02/2014

REFRIGERATED BAKERY CASE - 49"  
LONG - CURVED GLASS  
**GBVC-125B**

REFRIGERATED BAKERY CASE - 79"  
LONG-CURVED GLASS **GBVC-200B**

- BESIDES THIS EQUIPMENT, A COMPLETE RANGE OF OTHER PRODUCTS ARE MANUFACTURED , CONSULT OUR DEALERS  
- DUE TO THE CONSTANT IMPROVEMENTS INTRODUCED TO OUR EQUIPMENTS , THE INFORMATION CONTAINED IN THE PRESENT  
INSTRUCTION MANUAL MAY BE MODIFIED WITHOUT PREVIOUS NOTICE .

[www.skyfood.us](http://www.skyfood.us)



# ENGLISH

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## 1. Introduction

You have just acquired a counter display case manufactured with the technology and care of one of Brazil's largest companies in the commercial refrigeration sector.

The following text presents detailed instructions for the counter display case. Please read these instructions carefully to guarantee the enhanced efficiency and perfect operation of the equipment.

### 1.1 Safety

- 1 - To avoid accidents, keep leftover packaging material out of the reach of children and send it to recycling companies;
- 2 - Read this manual carefully before using the product;
- 3 - Do not install the display case near heat sources or flammable products;
- 4 - Never unplug the equipment from the outlet by pulling the power cord. Use the existing plug;
- 5 - Use an exclusive outlet for the equipment. Do not use extension cords or T-type connectors;
- 6 - Do not fasten, twist or tie the power cord;
- 7 - If the power cord becomes damaged, do not attempt to fix it. Instead, call a professional;
- 8 - Do not store medicines, toxic, electronic or chemical products in your display case.

### 1.2 Installation

- 1 - Before turning the product on, check if the voltage indicated on the plug label is the same as the mains voltage in use. Only turn the product on if such compatibility exists.
- 2 - Also check if the consumption informed on the nameplate is supported by the local power supply. Only turn the product on if you are sure that such consumption is supported by the power network.
- 3 - If the local voltage presents abrupt variations, a voltage stabilizer with a capacity compatible to the consumption in Watts must be used. The variation in voltage can be no greater than 10% higher or lower.

## 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 616  
North Miami, FL 33181 - USA  
Or fax form to:  
786 522 6765

## 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"/> Baking 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"/> Pizzeria (Drive In / Carry Out)                  |
| <input type="checkbox"/> Chain Stores                                  | <input type="checkbox"/> Restaurants (Independent / Chain)                |
| <input type="checkbox"/> Convenience Store                             | <input type="checkbox"/> School   |
| <input type="checkbox"/> Country Club                                  | <input type="checkbox"/> Steaks and Cafeteria                             |
| <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"/> Winery / 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 manufacturer's Product Identification Label.

### Serial Number:

### Confirm Serial Number:

The following is the Product Identification, considered to be found on the manufacturer's 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.



### 1.3 Use

- 1 - The counter display case is designed to display and cool bakery products in general that require a temperature between +5 and +10°C (38 - 50°F).
- 2 - Simply connect or disconnect the plug from the outlet to turn the equipment on or off.
- 3 - Whenever turning off the display case, wait at least five minutes before turning it back on again.
- 4 - Do not store products while they are still hot or at room temperature. Cooled products should be stored at the temperature range indicated above.
- 5 - Leave the doors open only long enough to remove or re-supply the products.

### 1.4 Temperature

- 1 - The internal temperature of the display case is controlled with the use of a thermostat featuring a scale from 1 (one) to 7 (seven).
- 2 - The thermostat is located on the back outer bottom part of the display case near the refrigeration equipment.
- 3 - It is regulated based on the factory default and has to be adapted according to each user's needs. A dial (button) is used to adjust the temperature. The higher the number on the scale, the lower the internal temperature.

**PICTURE 02**



- 4 - The display case temperature depends on some factors, such as:
  - room temperature
  - daily turnover of merchandise
  - quantity of stored merchandise

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 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"), 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](http://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 SKYMSSEN and SKYMSSEN 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](http://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.

## 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](http://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"), 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

- time for which the doors are opened
- unobstructed equipment air passages
- relative air humidity

5 - The display case is designed to operate in maximum temperature conditions of 27°C (81°F) and relative air humidity of 60%.

### 1.5 Evaporator

1 - GBVC-125, GBVC-200 use three static evaporators - one below the top cover and two at the sides of the unit.

2 - The defrost and general cleaning must be performed every time the ice is blocking the evaporator fins. This prevents refrigeration problems and also saves a considerable amount of energy.

### 1.6 Lids

1 - The lids are manufactured in polystyrene with polyurethane foam insulation. They are sealed by magnetic gaskets.

2 - It is important to point out that on days with higher air humidity, there may be drops of water (steam condensation) between the door and the cabinet. This may occur due to the temperature difference (internal vs. external).

### 1.7 Grids/Shelves

1 - The grids are manufactured from drawn wire coated with electrostatic spray paint.

### 1.8 Defrost/Cleaning

1 - The display case should remain off until all the ice has melted and drained. A defrost must be carried out every time a layer of ice is blocking the evaporator fins. This prevents refrigeration problems and also ensures that the compressor works less, saving a considerable amount of energy.

2 - Before cleaning, always unplug the display case from the outlet, removing the products and placing them in a device that conserves their temperature (for example: another refrigerated unit or Styrofoam box).

3 - Use an appropriate receptacle to collect defrost water and open the drain at the bottom of the display case.

4 - Use only a cloth dampened in warm water and neutral soap to clean the equipment. Do not use toxic products (ammonia, alcohol, removers, etc.) or abrasive products (scouring powders, pastes, etc.), steel wool or brushes. In addition to damaging the equipment, these products can leave unpleasant odors and residues.

5 - Turn on the display case, allowing it to operate for a minimum of two hours before replacing the products.

**IMPORTANT**  
**Do not spray water into the display case to avoid wetting and damaging the electrical and mechanical parts.**

### 1.9 Technical Characteristics

**TABLE 01**

Description	GBVC-125	GBVC-200
<b>External Dimensions</b>		
Front	49 in	79 in
Width	25 in	25 in
Width with door open	47 in	47 in
Height	44 in	44 in
<b>Weight</b>		
Without packaging (kg)	203 lb	216 lb
With packaging (kg)	284 lb	359 lb
<b>Voltage</b>	127 V	127 V
<b>Frequency</b>	60 Hz	60 Hz

### 2. Important Recommendations

1 - The counter display case is designed to operate in maximum temperature conditions of 27°C (81°F) and relative air humidity of 60%.

2 - The place of installation must have good air circulation. Abrupt temperature variations may compromise the materials used.

3 - When the display case is not in use, it is essential that it be well cleaned. It is also important that it remain turned off, with the plug removed from the outlet and lids open to prevent mildew and unpleasant odors.

4 - On days with higher air humidity (e.g. rainy days), the display case can present more condensation than on other days. This can occur due to the temperature difference (internal x external) and is not a manufacturing defect, but rather a natural climate phenomenon.

### 4.3 Environment



1 - The packaging materials are recyclable. Try to select and separate plastics and cardboard and send them to recycling companies.

### 5. Failures



If the product presents some operating problem, perform the corrections recommended below. If the problem persists, please contact the Gelopar Authorized Service Network.

**TABLE 02**

Symptom	Probable Causes	Corrections Required
Equipment does not turn on	<ul style="list-style-type: none"> <li>- Plug disconnected from the outlet.</li> <li>- Poor contact between plug and outlet or no power.</li> <li>- Blown fuse or tripped circuit breaker.</li> <li>- Thermostat button turned off.</li> <li>- Damaged power cord.</li> </ul>	<ul style="list-style-type: none"> <li>- Plug into outlet.</li> <li>- Correct the outlet defect.</li> <li>- Replace the fuse or reset the circuit breaker.</li> <li>- Turn the thermostat button to its normal position.</li> <li>- Contact an authorized technician to replace the cord.</li> </ul>
Does not get cold enough – unsatisfactory refrigeration	<ul style="list-style-type: none"> <li>- Poorly distributed merchandise.</li> <li>- Thermostat button in the wrong position.</li> <li>- Equipment has no air circulation.</li> <li>- Shelves lined with plastic or another product that does not allow the air to circulate freely.</li> <li>- Blocked evaporators (ice layer above 1 cm).</li> </ul>	<ul style="list-style-type: none"> <li>- Redistribute the volumes to avoid poor air circulation.</li> <li>- Set the thermostat button to the correct position.</li> <li>- See item "Temperature".</li> <li>- Clean the equipment air inlet.</li> <li>- Remove the shelf lining.</li> <li>- Defrost the equipment and clean it.</li> </ul>

	<p>2) Screw the LED support to the side.</p>
	<p>3) Glue the plastic guide for LED wiring and attach the cable. 4) Route the wiring through the rack or pipe and plug it to the pigtail.</p>

• SS Top Installation:

	<p>1) Place the double-sided tape on the counter top.</p>
	<p>2) Attach the SS top.</p>
	<p>3) Press slightly so that the plate can adhere to the top.</p>
	<p>4) Remove the blue film from the SS part.</p>

5 - In air conditioned environments, condensation is visibly reduced.

6 - Never line the shelves with plastic or similar items. This will hinder the free circulation of cold air inside the display case, negatively affecting its performance.

7 - In case of power outage, avoid opening the display case lid.

8 - Take measures to guarantee that oils or greases do not come into contact with the plastic parts of the display case, since this may damage these parts.

9 - Avoid direct contact with the internal parts of the display case, since the hand's moisture could cause it to stick due to the low temperature, injuring the skin.

10 - The power cord should not be exposed, since its accidental rupture could interrupt the electricity supply or even present health risks to users. Try to connect the cord at points far from the circulation of people or objects.

11 - The condenser (finned or helical part located in front of the micromotor propeller) can become blocked with dust, dirt or grease that accumulates around it, hindering the free circulation of air between the fins and tubes, and thus causing the device to overheat. This, in turn, reduces the refrigeration capacity of the equipment and may even cause irreparable damage to the motor compressor. It is important to clean the condenser periodically using a brush or small broom, remembering always to turn the equipment off first. NOTE: The warranty of the refrigerating product can be void if this item is not observed.

12 - Manufacturer reserves the right to modify materials without prior notice. The illustrations are designed merely for reference purposes.

### 3. Environment

1 - The packaging materials of this display case are recyclable. Select and separate plastics, cardboard and wood and send them to recycling companies.

2 - The display case uses the refrigerant fluid R-134a (Hydrofluorcarbon or HFC), which does not damage the ozone layer or significantly worsen the greenhouse effect.

3 - The thermal insulation is made from polyurethane foam with R-141b (Hydrofluorcarbon or HFC) gas, which also does not affect the ozone layer or significantly worsen the greenhouse effect.

## 4. Lighting Kit for POP Bakery Line - LED & SS Top

### 4.1 For your safety

1 - To avoid accidents, keep leftover packaging material out of the reach of children and send it to recycling companies.


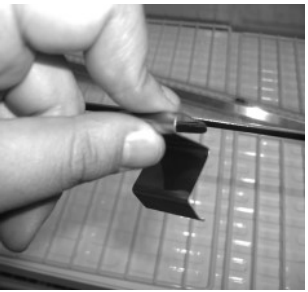
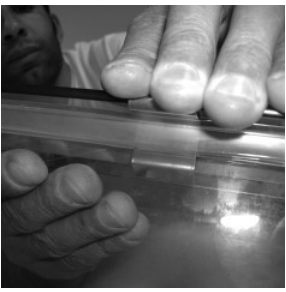
### 4.2 Assembly




#### IMPORTANT RECOMMENDATIONS:

- 1 - Two people are required for the assembly.
- 2 - Some parts are manufactured using SS plates. Since these parts can cut those handling them, we suggest the use of appropriate safety equipment.
- 3 - Manufacturer reserves the right to modify materials without prior notice. The following images are intended only for reference during the assembly.
- 4 - Required material: Screwdriver and double-sided tape.

#### STEP-BY-STEP ASSEMBLY INSTRUCTIONS:

##### • Open Side Modules:

	<p>1) Remove the SS part that fastens the glass side to the front glass and the top.</p>
	 <p>2) For modules measuring 1.25m or more, the installation of a SS part at the center of the counter display case is required to support the glass.</p>

	<p>3) Attach the LED support under the glass top, resting it on the glass side.</p>
	<p>4) Replace the SS part that fastens the front glass and the top to the side.</p>
	<p>5) Glue the plastic guide for LED wiring and attach the cable. 6) Route the wiring through the rack or pipe and plug it to the pigtail.</p>

##### • Closed Side Modules:

	 <p>1) For modules measuring 1.25m or more, the installation of a SS part at the center of the counter display case is required to support the glass.</p>
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