



By Royal-Kincool



Cake Showcase

Instruction Manual

Read these operating instructions carefully before using the machine



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Warning:

1. This instruction manual is an integral part of the machine and must be kept for any further consultation.
2. Never try to use this machine for applications which are not described in the instructions or for the units intended purpose.
3. This machine should be used only for the purpose for which it was designed. Any other use is inappropriate and therefore dangerous. The manufacturer will not be held responsible for any damage caused by improper use.
4. Before installing and operating on the machine read the operation manual.
5. Unplug the machine from outlet when not in use, before putting on or taking off parts, and before cleaning. Do not power unit through a power board or extension cord.
6. Be sure to unplug the machine if not using the machine for a long time.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.
8. Do not use the machine in a dusty environment or in an explosive atmosphere (flammable gases and vapors from organic solvents)
9. The motor is permanently lubricated and will require no oil.
10. Repairs, when necessary, must be performed by an authorised service agent
11. The machine is suitable for indoor use only.
12. Basic safety rules:
 - a. Do not touch the machine when hands or feet are wet
 - b. Do not allow the machine to be used by children or untrained persons.
 - c. Do not leave the machine outside.
 - d. Do not pull on the electrical cord when unplugging the machine.

The company reserves the right to modify the construction or appearance without notice

Caution Risk of Fire

Do not Store explosive substances such as aerosol cans with flammable propellant in this appliance.



Installation :

Useful instruction for transport

In order to prevent oil contamination in the hermetic compressor from flowing into the cooling circuit, it is necessary to always carry, store and handle the machine in a vertical position, following the instructions found on the packaging.

Unpacking:

If the machine has not been damaged remove the plastic film from all the stainless-steel panels.

Important:

The various packaging should be kept away from children since this is potentially dangerous. Dispose of packaging according to the regulations from local authorities.

Loading:

1. When loading the unit, make sure front and rear vents inside the unit are left open and are not covered or blocked with drinks, trays, plates, or any other objects. The unit relies on airflow to ensure all shelves remain cold. By blocking the air vents, even partially, the air flow is restricted, and upper shelves will not reach the required temperature.
2. Do not fill the unit with room temperature product (warm drinks) unless you intend leaving the doors closed for a few hours to enable it to cool the drinks and recover temperature.

Positioning:

1. Do not install the machine in the area where it can be damaged by water.
2. This unit is intended for indoor use only.
3. Place machine on a horizontal and sturdy surface.
4. For good ventilation, keep a distance of 200mm between unit and wall or other objects. Increase the distance if the objects are near a heating source. When the display is in place, press the brake on the wheels to keep it level and secure.

Assembling

1. Remove the bottom pallet from the machine.
2. Put glass shelves on to the shelf support.
3. The unit has factory set temperature and does not need to be changed.

Electrical connection

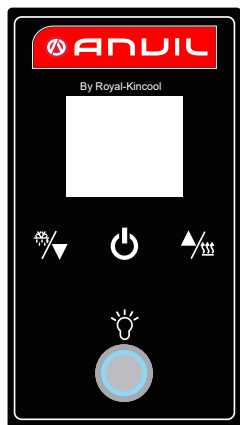
Before inserting the plug in to the electrical socket, carefully read the following precautions:

1. Make sure that the machines properly connected to an efficient grounding system, in compliance with current safety standards.
2. Make sure that the voltage is in accordance with what indicated on the "serial number C label applied on the chassis.

How To Use:

The unit's temperature has been factory set. Please call International Catering Equipment if you would like to change your temperature.

Cold Deli cake showcase



Display



Button for defrost/
decrease set temp.












Button for demist/
increase set temp.



Turn on/Turn off Button








Light Button

1. Plug in the machine.
2. Before starting the machine, ensure the sliding doors are properly closed.
3. For lighting, press the light button below the thermostat.
4. Press  for 3s to start up.
5. Press  for 3s to shut down.
6. Set temperature: press  for 1s, the setting temperature flashing, and then press   to enter the setting temperature. It will display the working temperature after stopping setting for 6s.
7. Manual demisting: demisting function is default as "off", if you need to turn on the demisting, you need press  button for 6s .
8. Manual defrosting, press  for 3s and  shows on the display and the manual defrosting starts
Long press  for 3s again to stop.

CAUTION: You are suggested not to reset the temperature controller frequently.

The factory default value of set temp. is 2°C.

Hot Pastry Showcase

1. Plug in the machine.
2. Before starting the machine, ensure the sliding doors are properly closed.
3. For lighting, press the light button below the thermostat.
4. Press  for 3s to startup.
5. Press  for 3s to shut down.
6. Set temperature: press  for 1s, the setting temperature flashing, and then press   to enter the setting temperature. It will display the working temperature after stopping setting for 6s.

CAUTION: You are suggested not to reset the temperature controller frequently.

The factory default value of set temp. is 65°C.

Maintenance:

The machine is suitable for an ambient temperature ranging between 32°C.

Cleaning

For health standard and quality of beverages or foods, clean interiors of machine as often as possible. Please clean the removable condenser filter at least monthly.

Caution:

1. Before carrying out cleaning, remove the power plug
2. Do not use abrasive powders that might impair the interior parts of showcase
3. Use neutral soap and a little warm water to wash the interiors, Rinse carefully with water in order to remove any residual of soap

Disposal

Render old machine unusable:

1. Pull out the mains plug,
2. Cut off the power cable and discard with the plug,

Caution:

Refrigerants in refrigeration machines and gases in thermal insulation must be disposed of professionally. Please discard the machine according to the local regulations.

Gelato Display Showcase

1. Please ensure you use the correct gelato pans for your unit.
2. These units are not designed for overnight storage. It is recommended that all product is removed after service period and stored in a storage freezer.
3. It is required to turn this unit off every few days to defrost naturally. Ideally 2-3 times a week. This can vary depending on location, ambient temperature, number of door opening per day.
 - a) Remove product to storage freezer
 - b) Unplug and turn unit off
 - c) Do not change settings

Technical Specifications

Cold Deli cake showcase

| MODELS | NDSJ2730 | NDSJ2740 | NDSJ2750 | NDSJ2760 |
|--------------------|---------------|------------|------------|------------|
| Parameter | 220-240V~50HZ | | | |
| Capacity (L) | 190L | 260L | 325L | 395L |
| Working Temp. (°C) | 2~8°C | | | |
| Gas | R290 | | | |
| Weight (Kg) | 153KG | 190KG | 222KG | 255KG |
| Climate Class | 4,5,7 | | | |
| LED (W) | 2*10 | 2*15 | 2*20 | 2*24 |
| Dimensions (cm) | 90X68X100 | 120X68X100 | 150X68X100 | 180X68X100 |

| MODELS | NDSV3730 | NDSV3740 | NDSV3750 | NDSV3760 |
|--------------------|---------------|------------|------------|------------|
| Parameter | 220-240V~50HZ | | | |
| Capacity (L) | 285L | 385L | 485L | 585L |
| Working Temp. (°C) | 2~8°C | | | |
| Gas | R290 | | | |
| Weight (Kg) | 174KG | 215KG | 254KG | 291KG |
| Climate Class | 4,5,7 | | | |
| LED (W) | 3*10 | 3*15 | 3*20 | 3*24 |
| Dimensions (cm) | 90X68X120 | 120X68X120 | 150X68X120 | 180X68X120 |

| MODELS | NDSV4730 | NDSV4740 | NDSV4750 | NDSV4760 |
|--------------------|---------------|------------|------------|------------|
| Parameter | 220-240V~50HZ | | | |
| Capacity (L) | 355L | 480L | 605L | 735L |
| Working Temp. (°C) | 2~8°C | | | |
| Gas | R290 | | | |
| Weight (Kg) | 196KG | 239KG | 280KG | 319KG |
| Climate Class | 4,5,7 | | | |
| LED (W) | 4*10 | 4*15 | 4*20 | 4*24 |
| Dimensions (cm) | 90X68X135 | 120X68X135 | 150X68X135 | 180X68X135 |

| MODELS | DSS3830 | DSS3840 | DSS3850 | DSS3860 |
|--------------------|---------------|------------|------------|------------|
| Parameter | 220-240V~50HZ | | | |
| Capacity (L) | 415L | 560L | 705L | 850L |
| Working Temp. (°C) | 2~8°C | | | |
| Gas | R290 | | | |
| Weight (Kg) | 210KG | 257KG | 297KG | 338KG |
| Climate Class | 4,5,7 | | | |
| LED (W) | 3*10 | 3*15 | 3*20 | 3*24 |
| Dimensions (cm) | 90X83X135 | 120X83X135 | 150X83X135 | 180X83X135 |

| MODELS | DSD0001 | DSD0002 |
|--------------------|---------------|------------|
| Parameter | 220-240V~50HZ | |
| Capacity (L) | 97L | 194L |
| Working Temp. (°C) | 2~8°C | |
| Gas | R290 | |
| Weight (Kg) | 119KG | 200KG |
| Climate Class | 4,5,7 | |
| LED (W) | 3*5 | 3*15 |
| Dimensions (cm) | 60X70X120 | 120X70X120 |

Gelato Showcase

| MODELS | DSG1200 |
|--------------------|---------------|
| Parameter | 220-240V~50HZ |
| Capacity (L) | 320L |
| Working Temp. (°C) | -18~-22°C |
| Gas | R290 |
| Weight (Kg) | 178KG |
| Climate Class | 4,5,7 |
| LED (W) | 1*15 |
| Dimensions (cm) | 120X68X115 |

Hot Showcase

| MODELS | NDHV3730 | NDHV3740 |
|--------------------|---------------|------------|
| Parameter | 220-240V~50HZ | |
| Capacity (L) | 285L | 385L |
| Working Temp. (°C) | 40~75°C | |
| Weight (Kg) | 122KG | 139KG |
| Climate Class | 4,5,7 | |
| Halogen lamp (W) | 9*20 | 12*20 |
| Dimensions (cm) | 90X68X120 | 120X68X120 |

| MODELS | NDHV4730 | NDHV4740 |
|--------------------|---------------|------------|
| Parameter | 220-240V~50HZ | |
| Capacity (L) | 355L | 480L |
| Working Temp. (°C) | 40~75°C | |
| Weight (Kg) | 145KG | 175KG |
| Climate Class | 4,5,7 | |
| Halogen lamp (W) | 12*20 | 16*20 |
| Dimensions (cm) | 90X68X135 | 120X68X135 |

| MODELS | NDSSH3830 | NDSSH3840 |
|--------------------|---------------|------------|
| Parameter | 220-240V~50HZ | |
| Capacity (L) | 415L | 560L |
| Working Temp. (°C) | 40~75°C | |
| Weight (Kg) | 198KG | 244KG |
| Climate Class | 4,5,7 | |
| Halogen lamp (W) | 9*20 | 12*20 |
| Dimensions (cm) | 90X83X135 | 120X83X135 |

Countertop cold deli Showcase

| MODELS | DGV0530 | DGV0540 | DGV0550 |
|--------------------|---------------|-----------|-----------|
| Parameter | 220-240V~50HZ | | |
| Capacity (L) | 140L | 190L | 240L |
| Working Temp. (°C) | 2~8°C | | |
| Gas | R290 | | |
| Weight (Kg) | 112KG | 132KG | 155KG |
| Climate Class | 4,5,7 | | |
| LED (W) | 3*10 | 3*15 | 3*20 |
| Dimensions (cm) | 90X54X82 | 120X54X82 | 150X54X82 |

Countertop Hot Pastry Showcase

| MODELS | DGHV530 | DGHV540 | DGHV550 |
|--------------------|---------------|-----------|-----------|
| Parameter | 220-240V~50HZ | | |
| Capacity (L) | 140L | 190L | 240L |
| Working Temp. (°C) | 40~75°C | | |
| Weight (Kg) | 90KGS | 110KGS | 130KGS |
| Climate Class | 4,5,7 | | |
| Halogen lamp (W) | 6*20 | 8*20 | 10*20 |
| Dimensions (cm) | 90X54X82 | 120X54X82 | 150X54X82 |

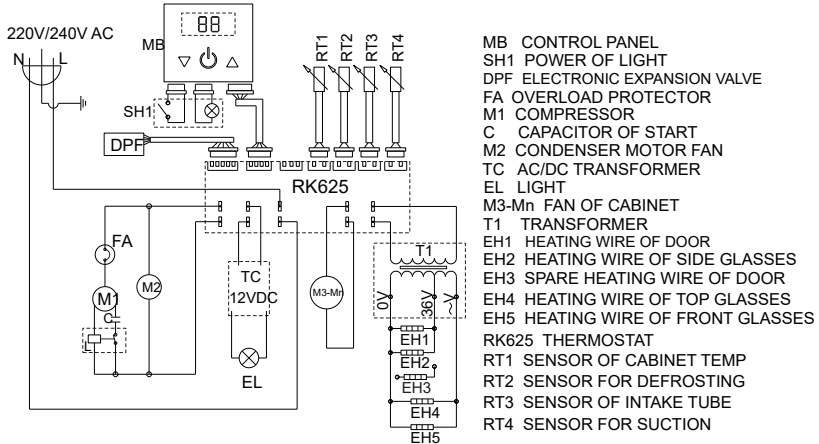
Countertop Gelato Showcase

| MODELS | DSI0530 | DSI0540 | DSI0550 |
|--------------------|---------------|-----------|-----------|
| Parameter | 220-240V~50HZ | | |
| Capacity (L) | 140L | 190L | 240L |
| Working Temp. (°C) | -12~-18°C | | |
| Gas | R290 | | |
| Weight (Kg) | 108KG | 130KG | 152KG |
| Climate Class | 4,5,7 | | |
| LED (W) | 1*10 | 1*15 | 1*20 |
| Dimensions (cm) | 90X54X79 | 120X54X79 | 150X54X79 |

Parts Diagrams

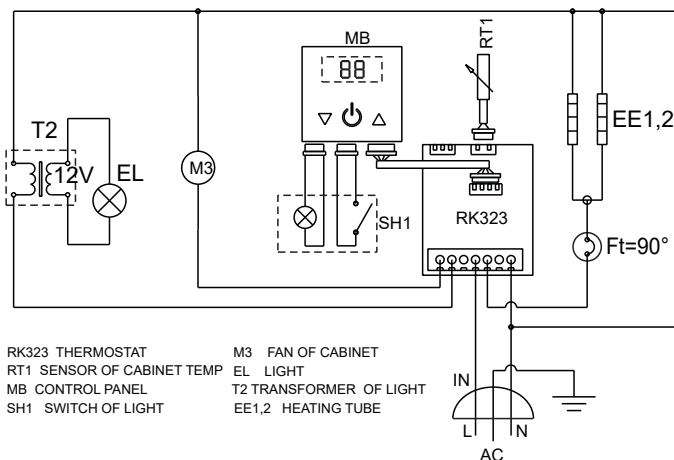
Floor Standing & Countertop Showcase Refrigerator series

Electric Wiring Diagram



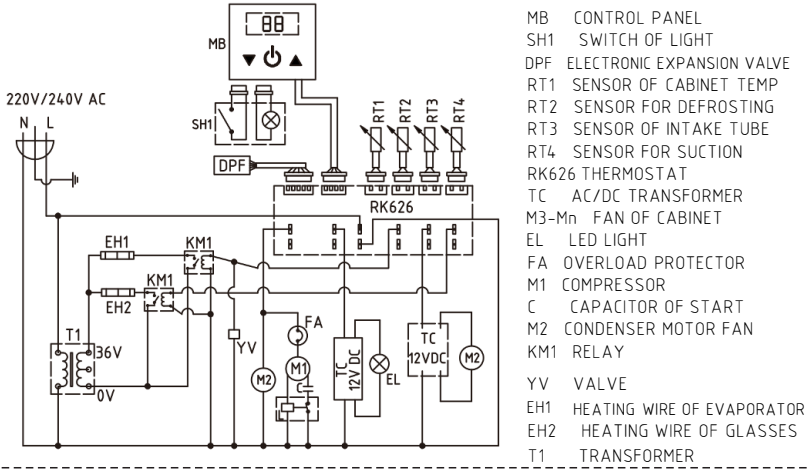
Floor Standing & Countertop Showcase Warmer series

Electric Wiring Diagram



Floor Standing & Countertop Gelato showcase

Electric Wiring Diagram



Trouble Shooting:

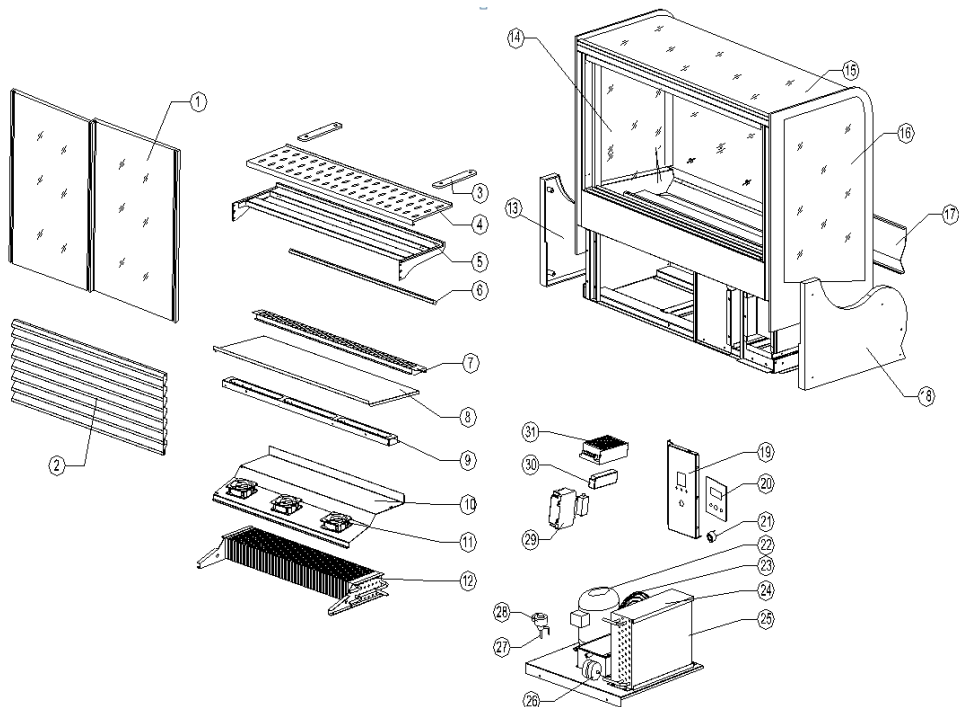
| Symptom | Possible reasons | Solution |
|---|--|---|
| <ul style="list-style-type: none"> No power input/lights are not working | <ul style="list-style-type: none"> Poor contact of plug and socket Failure in input control circuit | <ul style="list-style-type: none"> Replace parts |
| <ul style="list-style-type: none"> High temperature | <ul style="list-style-type: none"> Ambient temperature is too high. Too much dust and dirt on the condenser Frost on the evaporator is too thick Faulty controller | <ul style="list-style-type: none"> Clean the condenser filter Defrost unit Contact service agent |
| <ul style="list-style-type: none"> Compressor Starts/stops frequentl | <ul style="list-style-type: none"> Faulty compressor | <ul style="list-style-type: none"> Contact service agent |
| <ul style="list-style-type: none"> The fan of the evaporator does not work | <ul style="list-style-type: none"> Faulty fan motor | <ul style="list-style-type: none"> Replace parts |
| <ul style="list-style-type: none"> ER1 Error Code | <ul style="list-style-type: none"> Faulty evaporator liquid inlet sensor Faulty controller | <ul style="list-style-type: none"> Replace the probe/controller Contact service agent |
| <ul style="list-style-type: none"> ER2 Error Code | <ul style="list-style-type: none"> Faulty evaporator suction inlet sensor Faulty controller | <ul style="list-style-type: none"> Replace the probe/controller Contact service agent |
| <ul style="list-style-type: none"> ER3 Error Code | <ul style="list-style-type: none"> Faulty evaporator temperature inlet sensor Faulty controller | <ul style="list-style-type: none"> Replace the probe/controller Contact service agent |

Warning: If the machine has any problem or has been damage, please contact a service agent.

Parts diagram

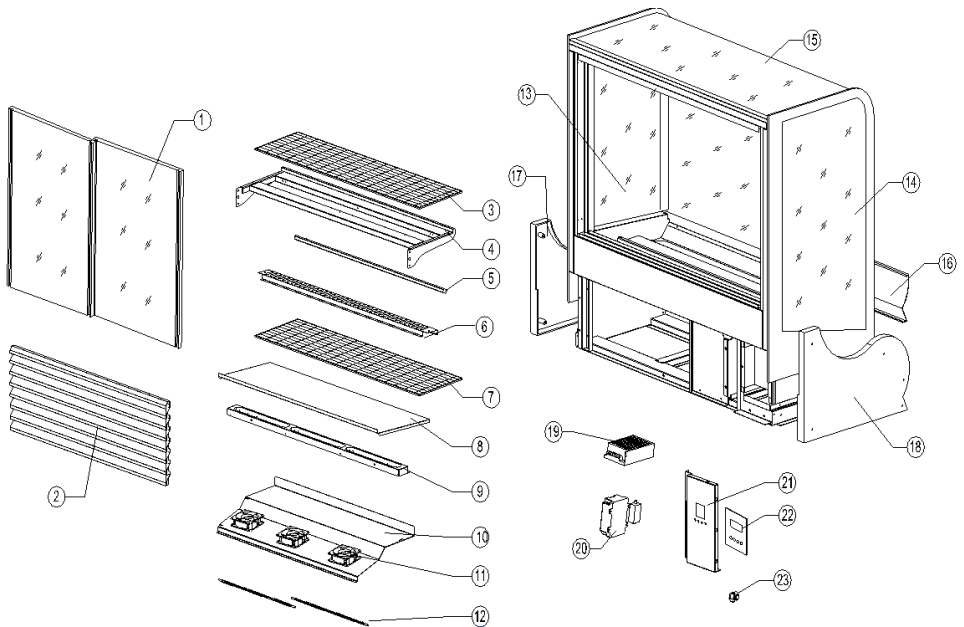
Countertop Showcase Refrigerator

- | | | |
|----------------------------|-------------------------------------|------------------------|
| 1. Sliding doors | 15. Front glass | 29. Controller |
| 2. Ventilation grill | 16. Left side glass | 30. Light Power supply |
| 3. Limit baffle | 17. Decoration front panel | 31. Glass Power supply |
| 4. Top Shelf | 18. Decoration left panel | |
| 5. Top Shelf bracket | 19. Control panel | |
| 6. LED Light | 20. Control panle sticker | |
| 7. Front s/s air grill | 21. Light switch | |
| 8. Bottom iron shelf | 22. Compressor | |
| 9. Rear s/s air grill | 23. Condenser fan motor | |
| 10. Evaporator cover | 24. Condenser | |
| 11. Evaporator fan motor | 25. Dust screen | |
| 12. Evaporator | 26. Dry filter | |
| 13. Decoration right panel | 27. Electronic expansion valve | |
| 14. Right side glass | 28. Electronic expansion valve coil | |



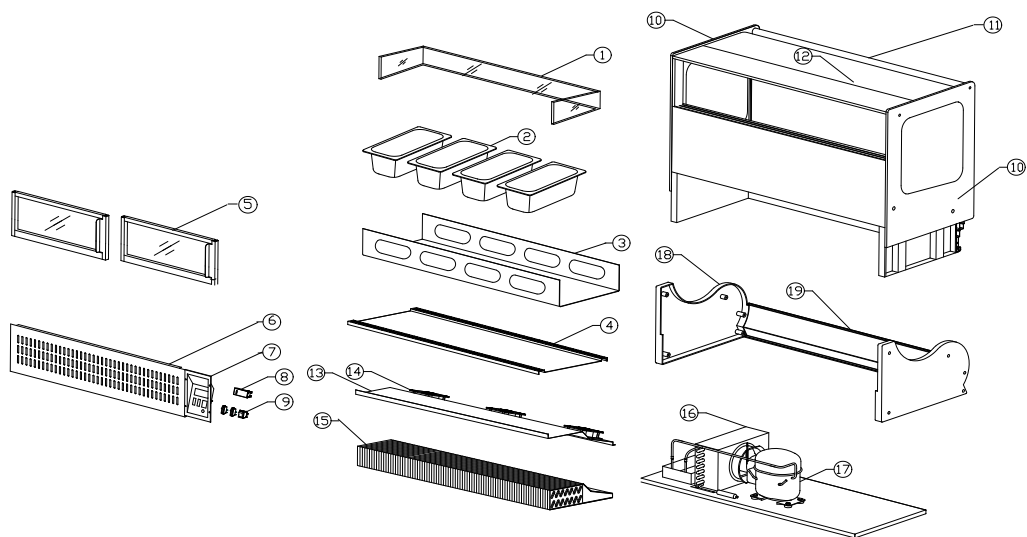
Countertop Showcase Warmer

- | | |
|---------------------------------|----------------------------|
| 1. Sliding doors | 14. Left side glass |
| 2. Ventilation grill | 15. Front glass |
| 3. Top iron shelf | 16. Decoration front panel |
| 4. Top shelf bracket | 17. Decoration right panel |
| 5. Halogen bulb | 18. Decoration left panel |
| 6. Front s/s air grill | 19. Power supply |
| 7. Bottom iron shelf | 20. Controller |
| 8. Bottom stainless steel shelf | 21. Control panel |
| 9. Rear s/s air grill | 22. Control panel sticker |
| 10. Evaporator cover | 23. Light switch |
| 11. Evaporator fan motor | |
| 12. Heating element | |
| 13. Right side glass | |



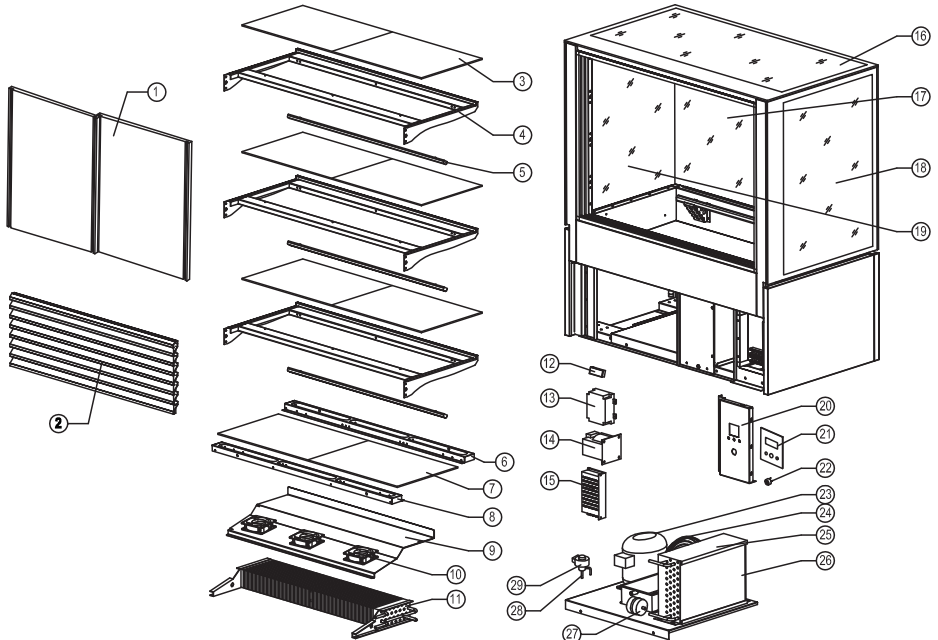
Countertop Gelato Showcase

- | | |
|----------------------------|------------------------------|
| 1. Synthetic glass | 11. S/S bar |
| 2. PC pan | 12. Front glass |
| 3. Supporter of the PC Pan | 13. Panel of evaporator Fan |
| 4. Bottom shelf | 14. Evaporator Fan motor |
| 5. Left Sliding door | 15. Evaporator |
| 5-A. Right Sliding door | 16. Condenser |
| 6. Back panel | 17. Compressor |
| 7. Control panel | 18. Decoration left panel |
| 8. Digital thermostat | 18-A. Decoration right panel |
| 9. Power Switch | 19. Decoration front panel |
| 9-A. Switch | |
| 10. Left Side glass | |
| 10-A. Right Side glass | |



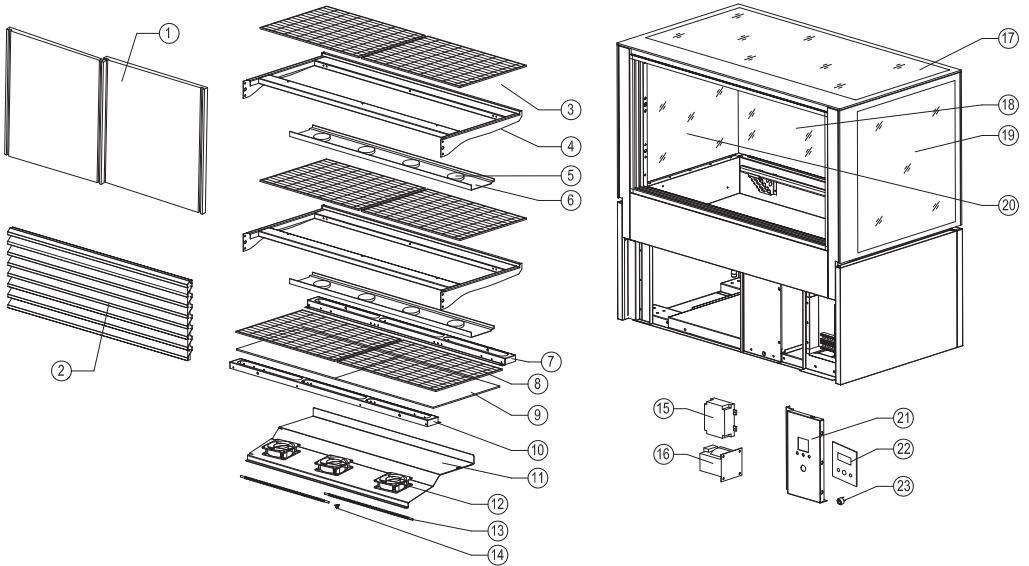
Floor Standing Showcase Refrigerator

- | | |
|--------------------------|--------------------------------|
| 1. Back Sliding door | 15. Power Supply |
| 2. Ventilation grill | 16. Top glass |
| 3. Shelf | 17. Front glass |
| 4. Shelf bracket | 18. Left side glass |
| 5. Light | 19. Right side glass |
| 6. Front s/s air grill | 20. Control Panel |
| 7. Bottom Shelf | 21. Sticker of Controller |
| 8. Rear s/s air grill | 22. Light Switch |
| 9. Fan Cover | 23. Compressor |
| 10. Evaporator Fan Motor | 24. Condenser fan motor |
| 11. Evaporator | 25. Condenser |
| 12. Display | 26. Filter |
| 13. Digital Thermostat | 27. Dry filter |
| 14. Transformer | 28. Electronic Expansion Valve |



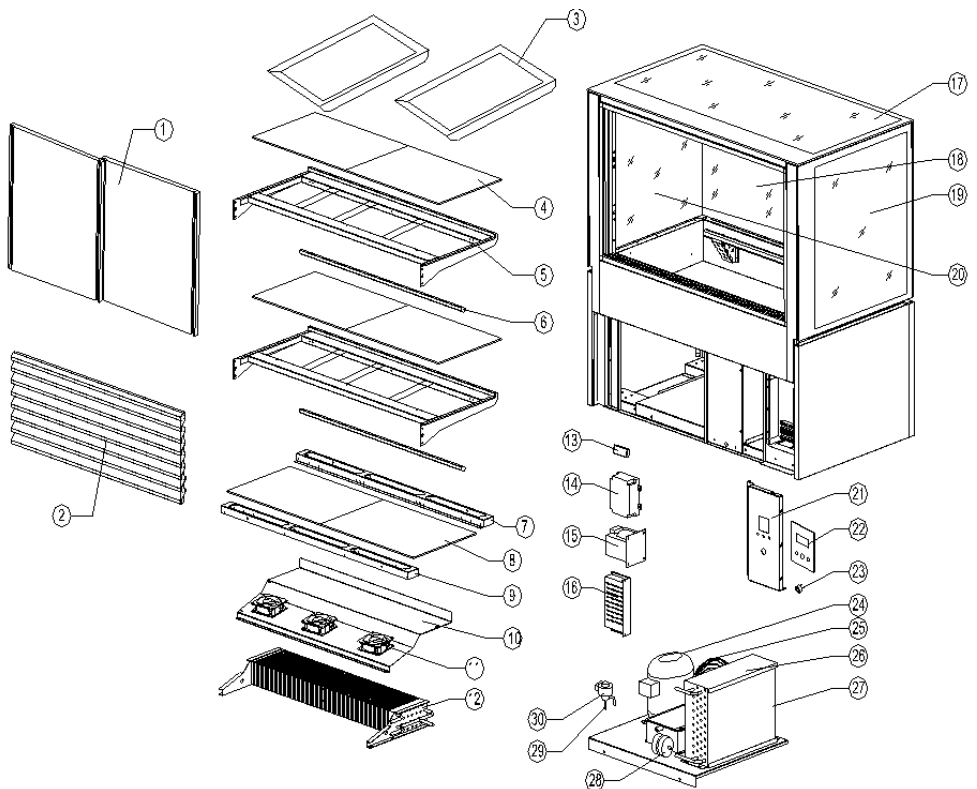
Floor Standing Showcase Warmer

1. Back Sliding door
2. Ventilation grill
3. Steel wire grille
4. Shelf bracket
5. Light
6. Cover for Halogen bulb
7. Front s/s air grill
8. Bottom Steel wire grille
9. Bottom shelf
10. Rear s/s air grill
11. Panel for fan
12. Evaporator Fan Motor
13. Heater
14. Thermal protector
15. Temp.Controller
16. Transformer
17. Top side glass
18. Front side glass
19. Left side glass
20. Right side glass
21. Control Panel
22. Sticker of Controller
23. Light Switch



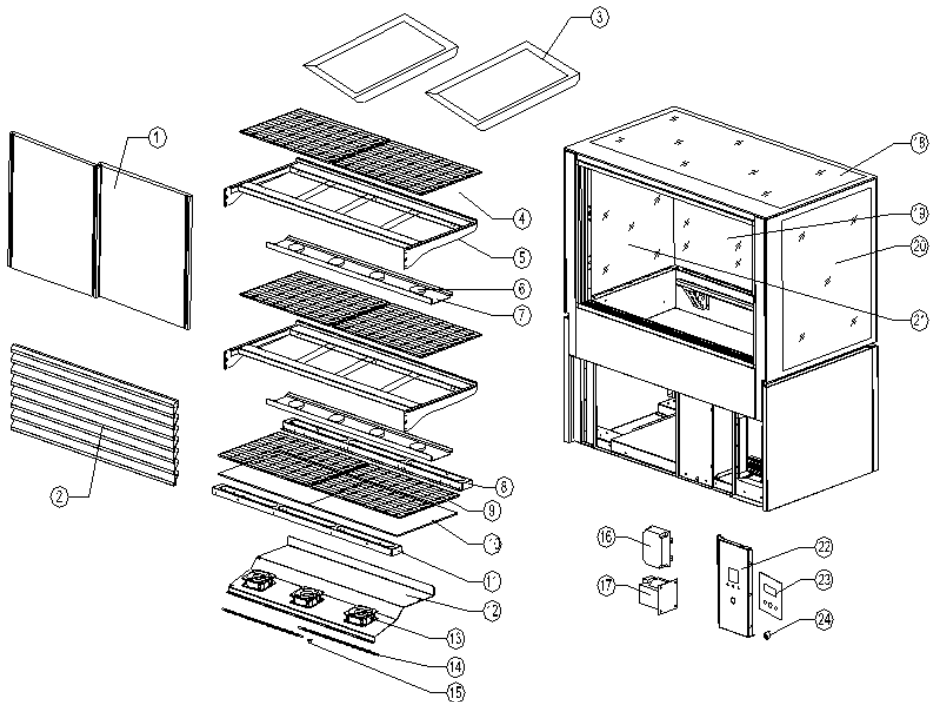
Salad Showcase Refrigerator

- | | | |
|---------------------------|---------------------------|-------------------------------------|
| 1. Sliding doors | 14. Controller | 27. Dust screen |
| 2. Ventilation grill | 15. Transformer | 28. Dry filter |
| 3. 1/1 GN pan | 16. Power supply | 29. Electronic expansion valve |
| 4. glass shelf | 17. Top glass | 30. Electronic expansion valve coil |
| 5. Shelf bracket | 18. Front glass | |
| 6. LED light | 19. Left side glass | |
| 7. Front s/s air grill | 20. Right side glass | |
| 8. Bottom glass shelf | 21. Control panel | |
| 9. Rear s/s air grill | 22. Control panel sticker | |
| 10. Evaporator cover | 23. Light switch | |
| 11. Evaporator fan motor | 24. Compressor | |
| 12. Evaporator | 25. Condenser fan motor | |
| 13. Cabinet Temp. Display | 26. Condenser | |



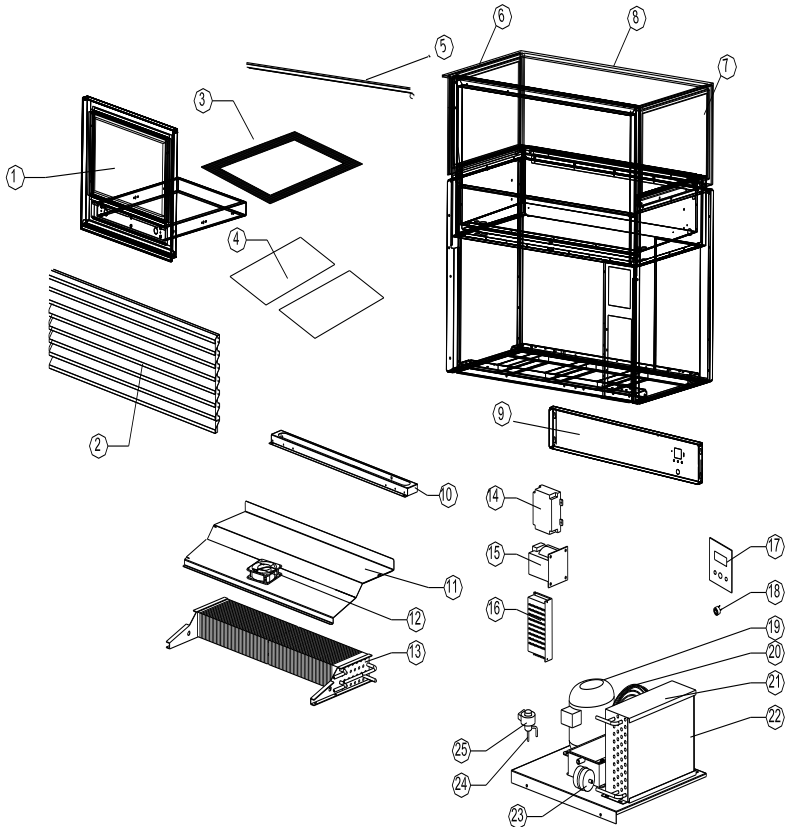
Salad Showcase Warmer

- | | |
|----------------------------------|---------------------------|
| 1. Sliding doors | 17. Transformer |
| 2. Ventilation grill | 18. Top glass |
| 3. 1/1 Food pan | 19. Front glass |
| 4. iron shelf | 20. Left side glass |
| 5. shelf bracket | 21. Right side glass |
| 6. Halogen bulb | 22. Control panel |
| 7. Cover for halogen bulb | 23. Control panel sticker |
| 8. Front s/s air grill | 24. Light switch |
| 9. Bottom iron shelf | |
| 10. Bottom stainless steel shelf | |
| 11. Rear s/s air grill | |
| 12. Evaporator cover | |
| 13. Evaporator fan motor | |
| 14. Heating element | |
| 15. Overheat protector | |
| 16. Controller | |



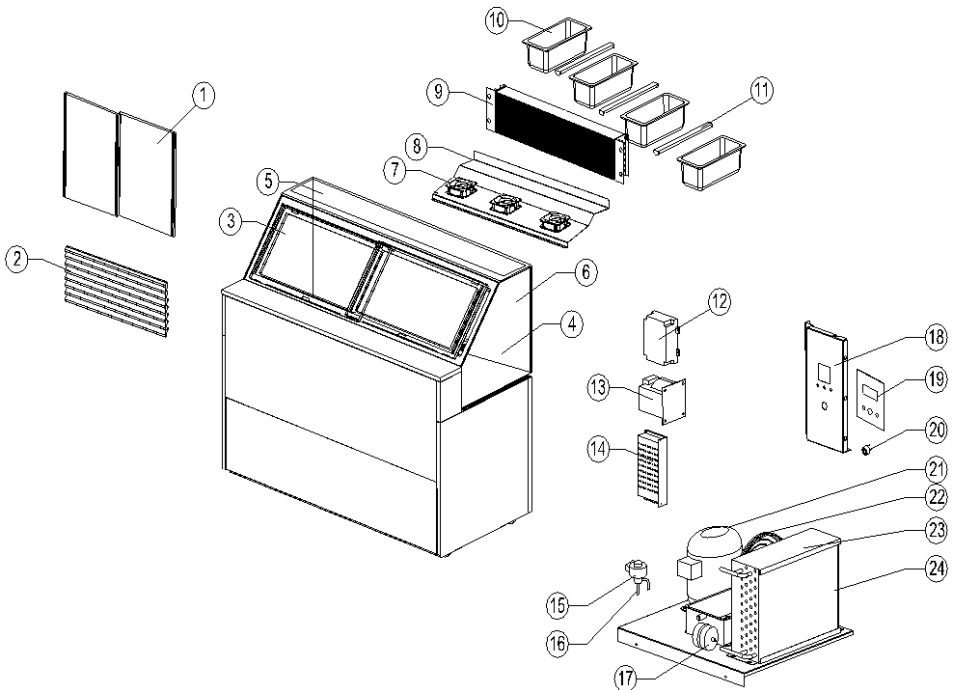
Drawer type showcase refrigerator

- | | |
|------------------------------|-------------------------------------|
| 1. Drawer components | 14. Temperature controllerl |
| 2. Ventilation grill | 15. Control transformer |
| 3. Drawer layer board | 16. Power supply |
| 4. Bottom scatter plate | 17. control panel |
| 5. LED light | 18. Light switch |
| 6. Left side glass | 19. Compressor |
| 7. Right side glass | 20. Condensate fan |
| 8. Top front glass | 21. Condenser |
| 9. Temperature control panel | 22. Dust screen |
| 10. Front air tank | 23. Dry filter |
| 11. Fan cover | 24. Electronic expansion valve body |
| 12. Evaporation fan | 25. Electronic expansion valve coil |
| 13. Evaporator | |



Floor standing Gelato Showcase

1. Sliding doors
2. ventilation grill
3. Right side glass
4. Left side glass
5. Top glass
6. Front glass
7. Evaporator fan motor
8. Evaporator cover
9. Evaporator
10. 1/3 GN pan
11. dividing strip
12. controller
13. Transformer
14. Power supply
15. Electronic expansion valve
16. Electronic expansion valve coil
17. Dry filter
18. Control panel
19. Control panle sticker
20. Light switch
21. Compressor
22. Condenser fan motor
23. Condenser
24. Dust screen



A series of 25 horizontal dashed lines for writing.



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