



**Dedicated
Serving
System**



DS-CH-DW/1D DS-CH-DW/1DN DS-CH-DW/2D DS-CH-DW/2DN DS-CH-DW/3D DS-CH-DW/3DN

- **Installation**
- **Operation**
- **Service**
- **Maintenance**



DK Resources International Ltd

Marketed & Distributed by:

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Delivery

This DSS CIRCUM HEAT equipment has been thoroughly tested and inspected to ensure only the highest quality equipment is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. Document any damage with photos and file a claim report to the shipper and/or DK Resources International immediately.

This equipment, including unattached items and accessories, may be delivered in one or more packages. Ensure all standard items and options have been received with each equipment as ordered. Save all the information packed with the equipment.

This manual must be read and understood by all people using or installing the equipment. Contact DK Resource International (the distributor & marketer for DSS products) if you have any questions concerning installation, operation, or maintenance, etc.

The serial number is required for all inquiries.

Always include both model and serial number(s) in any correspondence regarding the appliance.

Model: _____

Serial number: _____

Purchased from: _____

Date installed: _____ Voltage: _____



CAUTION



Equipment and accessories may be heavy. To prevent serious injury, **always** use a sufficient number of trained and experienced workers when moving or leveling appliance and handling accessories.



Transportation Damage and Claims



DSS equipment is sold either ex-factory or FOB shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, do not put the equipment into service until the damage has been properly inspected and notifying the Seller.

Shipping damages are a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the equipment is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until a proper count has been made and inspection of all equipment are received.

3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs the delivery receipt. If the driver refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt: **Driver refuses to allow inspection of containers for visible damage.**
6. Contact the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation to the carrier's office with the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

DK Resources International will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. DK Resources International cannot, however, file any damage claims, assume the responsibility of any claims, or accept deductions in payment for such claims.

Record the model and serial number of the appliance for easy reference. Always refer to both model and serial number in any contact with the Seller regarding this equipment.

Model:

Serial Number:

Date Installed:

Voltage:

Purchased From:

Unpacking

- Carefully remove the equipment from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the appliance for hidden damage and tested it for proper operation.

Do not discard this manual. This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. Additional manuals are available from the manufacturer.

- Read all instructions in this manual carefully before installing this appliance, using the appliance or performing routine maintenance. Following procedures other than those indicated in this guide to use and clean the appliance is considered inappropriate and may cause damage, injury or fatal accidents, in addition to voiding the warranty and relieving the Seller of all liability.
- Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.



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Safety Procedures

- The equipment is intended to hold or process foods for the purpose of human consumption. No other use for this equipment is authorized and is therefore considered dangerous.
- The equipment is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users. DK Resources International recommends regular staff training to avoid the risk of accident or damage to the appliance. Operators must also receive regular safety instructions.
- Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified and trained technicians.
- This manual should be considered a permanent part of this equipment. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the equipment if the item is sold or moved to another location.

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. The following signal words and symbols may be used throughout this manual.

Safety Procedures

- To prevent serious injury, death or property damage, the equipment should be inspected and serviced at least every twelve (12) months by an authorized service partner or trained technician.
- **Only** allow an authorized service partner or trained technician to service or to repair the appliance. Installation or repairs that are not performed by an authorized service partner or trained technician, or the use of non-factory authorized parts will void the warranty and relieve the Seller or DK Resources International Ltd. of all liability.
- When working on this equipment, observe precautions in the literature, on tags, on labels attached to or shipped with the appliance and other safety precautions that may apply.
- If the equipment is installed on casters, freedom of movement of the appliance must be restricted so that utility connections (including gas, water, and electricity) cannot be damaged when the equipment is moved. If the equipment is moved, ensure that all utility connections are properly disconnected. If the equipment is returned to its original position, ensure that retention devices and utility connections are properly connected.
- **Only** use the equipment when it is stationary. Mobile equipment racks, mobile plate racks, transport trolleys, and equipment on casters can tip over when being moved over an uneven floor or threshold and cause serious injury.
- **Always** apply caster brakes on mobile equipment or accessories when these are not being moved. These items could move or roll on uneven floors and cause property damage or serious injury.
- Be extremely careful when moving appliances because the food trays may contain hot fluids that may spill, causing serious injury.
- **Always** open the appliance door very slowly. Escaping hot vapors or steam can cause serious injury or death.



WARNING

This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision concerning use of the appliance by person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Installation

WARNING

Improper installation, alteration, adjustment, service, cleaning, or maintenance could result in property damage, severe injury, or death.

Read and understand the installation, operating and maintenance instructions thoroughly before installing, servicing, or operating this equipment.

CAUTION



To prevent **personal injury** or **property damage**:

Always use hand protection when operating this appliance to avoid burns. Metal parts of this equipment become extremely hot when in operation.

CAUTION



Equipment and accessories may be heavy. To prevent serious injury, **always** use a sufficient number of trained and experienced workers when moving or leveling equipment and handling accessories.

WARNING



To prevent personal injury, death or property damage:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

1. The equipment must be installed on a stable and level surface free of vibration and suitably strong enough to support the combined weights of the equipment plus the maximum product load weight.
2. **Do not** install this equipment in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other adverse conditions.
3. This equipment must be kept free and clear of any combustible materials.
4. This equipment must be kept free and clear of any obstructions blocking access for maintenance or service.

Installation

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, electrical hook-up and installation of optional casters or legs.



Leveling

Place the appliance on a stable, non-combustible level horizontal surface. For appliance installed with casters, it is important that the floor surface be level due to the probability of frequent oven repositioning.

Level the appliance from side-to-side and front-to-back with the use of a spirit level.

NOTE: Failure to properly level this appliance may result in spills from a semi-liquid product.



Specifications

Models	DS-CH-DW/1D	DS-CH-DW/1DN
Overall Dimensions	680 x 600 x 295	475 x 660 x 295
Electrical	220-240v, 50/60hz, 1ph, 3.0 amps, 500 watts	220-240v, 50/60hz, 1ph, 3.0 amps, 600 watts
Net Weight	38kgs	32kgs
Ship Weight (est.)	43kgs	36kgs
Pan Capacity: GN 1/1	GN 1/1 pans in 152mm depth (per drawer)	GN 1/1 pans in 152mm depth (per drawer)
Pan Capacity: GN 2/1	N/A	N/A
Accessories (Included)	1 GN 1/1 pans	1 GN 1/1 pans
Accessories (Options)	N/A	N/A



Specifications

Models	DS-CH-DW/2D	DS-CH-DW/2DN
Overall Dimensions	680 x 600 x 480	475 x 660 x 480
Electrical	220-240v, 50/60hz, 1ph, 3.0 amps, 600 watts	220-240v, 50/60hz, 1ph, 3.0 amps, 600 watts
Net Weight	53kgs	47kgs
Ship Weight (est.)	59kgs	53kgs
Pan Capacity: GN 1/1	GN 1/1 pans in 152mm depth (per drawer)	GN 1/1 pans in 152mm depth (per drawer)
Pan Capacity: GN 2/1	N/A	N/A
Accessories (Included)	2 GN 1/1 pans	2 GN 1/1 pans
Accessories (Options)	N/A	N/A



Specifications

Models	DS-CH-DW/3D	DS-CH-DW/3DN
Overall Dimensions	680 x 600 x 665	475 x 660 x 665
Electrical	220-240v, 50/60hz, 1ph, 3.0 amps, 600 watts	220-240v, 50/60hz, 1ph, 3.0 amps, 600 watts
Net Weight	70kgs	61kgs
Ship Weight (est.)	78kgs	68kgs
Pan Capacity: GN 1/1	GN 1/1 pans in 152mm depth (per drawer)	GN 1/1 pans in 152mm depth (per drawer)
Pan Capacity: GN 2/1	N/A	N/A
Accessories (Included)	3 GN 1/1 pans	3 GN 1/1 pans
Accessories (Options)	N/A	N/A



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Electrical Connection



This section is provided for the assistance of qualified and trained service technicians only and is not intended for use by untrained or unauthorized service personnel. Failure to observe this precaution may void the warranty.



CAUTION



Power source must match voltage identified on appliance rating tag. The rating tag provides essential technical information required for any appliance installation, maintenance or repairs. Do not remove, damage or modify the rating tag.



WARNING



To prevent serious injury, death, or property damage:

All electrical connections must be made by a qualified and trained service technician in accordance with applicable electrical codes.

This appliance must be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

CE- approved appliances include an equipotential- bonding terminal marked with the symbol shown on the left.

Provisions for earthing are to be made in accordance with IEC:201060335- 1 section 27 or local codes.





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Operation



Operating Temperature

Set Temperature

WARNING

Only food which has been heated to an internal temperature of 140°F to 160°F (60°C to 71°C) should be placed in the holding cabinet.

General Guidelines for Safe Use of Equipment:

- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given a close and proper supervision or instruction. Children must be supervised and warned not to play with the appliance.
- Maximum loading of wire shelf provided by the manufacturer is 50kgs per shelf.
- Do not store explosive substances such as aerosol cans with a flammable propellant inside the appliance.
- The appliance is designed to be used and still function properly in the temperature environment up to 43°C and in the humidity level up to 90% (percent).
- When disposing of the appliance, remove the door/door seals and door latch so that small children or animals cannot become trapped inside.
- If the supplied cord is damaged, it must be replaced by the manufacturer appointed service agent or similarly qualified / trained persons in order to avoid a hazard.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.
- The instruction sheet of appliances provided with wheels or similar means shall also state the maximum load, in kilograms, of the appliance.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

General Holding Guidelines

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Circum Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Circum Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product. To preserve the safety and quality of freshly cooked foods however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Circum Heat holding equipment is provided with a thermostat control between 16° to 93°C. If the appliance is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

Holding Temperature Range	
Meat	Celsius
Beef Roast — Rare	54°C
Beef Roast — Med/Well Done	68°C
Beef Brisket	71°C–79°C
Corn Beef	71°C–79°C
Pastrami	71°C–79°C
Prime Rib — Rare	54°C
Steaks — Broiled/Fried	60°C–71°C
Ribs — Beef Or Pork	71°C
Veal	71°C–79°C
Ham	71°C–79°C
Pork	71°C–79°C
Lamb	71°C–79°C
Poultry	
Chicken — Fried/Baked	71°C–79°C
Duck	71°C–79°C
Turkey	71°C–79°C
General	71°C–79°C
Fish/Seafood	
Fish — Baked/Fried	71°C–79°C
Lobster	71°C–79°C
Shrimp — Fried	71°C–79°C
Baked Goods	
Breads/Rolls	49°C–60°C
Miscellaneous	
Casseroles	71°C–79°C
Dough — Proofing	27°C–38°C
Eggs — Fried	66°C–71°C
Frozen Entrees	71°C–79°C
Hors d'oeuvres	71°C–82°C
Pasta	71°C–82°C
Pizza	71°C–82°C
Potatoes	82°C
Plated Meals	60°C–74°C
Sauces	60°C–93°C
Soup	60°C–93°C
Vegetables	71°C–79°C
The holding temperatures listed are suggested guidelines only. All food holding should be based on internal product temperatures. Always follow local health (hygiene) regulations for all internal temperature requirements.	



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Cleaning and Preventative Maintenance

Protecting Stainless Steel Surfaces



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements

will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once per day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

Cleaning Agents

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Failure to observe this precaution will void the warranty. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

Cleaning Materials

Cleaning can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods are needed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue. Failure to observe this precaution will void the warranty.

NOTICE



To protect stainless steel surfaces, completely avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. **Never** use hydrochloric acid (muriatic acid) on stainless steel. **Never** use wire brushes, metal scouring pads or scrapers.



WARNING



To prevent serious personal injury, death, or property damage:

The appliance must be cleaned thoroughly to avoid deposits of grease and/or food residue inside the appliance that may catch fire. If fat deposits and/or food waste inside the appliance ignite, shut down the appliance immediately and keep the appliance door closed to extinguish the fire. If further extinguishing is required, disconnect the appliance from the main power and use a fire extinguisher (do not use water to extinguish a grease fire!). Failure to clean the appliance properly invalidates the warranty and relieves DK Resources International Ltd. of all liability.



Cleaning and Preventative Maintenance

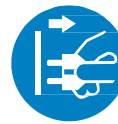
WARNING



To prevent serious personal injury, death, or property damage:

Do not steam clean, hose down or flood the interior or exterior with water or liquid solution of any kind. **Do not** use water jet to clean. Failure to observe this precaution will void the warranty.

WARNING



To prevent serious injury, death, or property damage, **always** disconnect the appliance from the power source before cleaning or servicing.

How to Clean the Holding Cabinet

1. Disconnect appliance from power source and let cool.
2. Remove and wash wire shelves, side racks/pan slides, drip tray, and drip pan with hot soapy water.
3. Wipe the interior of the holding cabinet with a paper towel to remove loose food debris.
4. Clean the interior with a damp clean cloth or sponge and any good commercial detergent.

NOTICE: Never use abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

5. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad.
6. Wipe the control panel, door vents, door handles, and door gaskets.
7. Rinse surfaces by wiping with a sponge and clean warm water.

8. Remove excess water with a sponge and wipe dry with a clean cloth or air dry. Leave door(s) open until interior is completely dry.
9. Wipe the interior with a sanitizing solution that is approved for use on stainless steel food contact surfaces.
10. Replace the side racks/pan slides, drip tray, drip pan and shelves.

NOTE: Shelves must be installed with the curved end up and toward the back of the compartment.

11. Spray a clean cloth with a cleaning solution approved for stainless steel and wipe the exterior of the cabinet.
 12. Clean door glass with glass cleaner or distilled vinegar.
- Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

Cleaning and Preventative Maintenance

Preventative Maintenance Checklist	
Daily	
	Perform daily cavity cleaning as stated in the cleaning section of this manual
	Clean out front drip tray as recommended in the cleaning section of this manual
Monthly	
	Inspect door gasket
	Inspect cavity door vent slides for proper operation
	Inspect side racks, shelves and shelf supports to ensure nothing is damaged or in need of replacement
	Calibrate removable product probe
Every 12 months (Inspection by a factory authorized technician)	
	Open control area and inspect/tighten all wiring
	Inspect all electrical components
	Test elements for electrical short to ground. Replace/repair as needed.
	Visually inspect the cavity for structural integrity
	Inspect door gasket. Replace if needed.
	Visually inspect any door handles and hinges. Replace/repair as needed.
	Remove any loose handle and hinge screws. Loctite and then properly secure the screws.
	Inspect and test product probe and product probe receptacle (where applicable)
	Inspect and test control and control functions
	Inspect casters. Repair/replace as needed.
	Inspect perimeter bumper. Repair/replace as needed.
	Inspect power cord. Tighten cord connection inside the appliance control area
	Perform cavity temperature calibration per manufacturer's recommended calibration procedures
	Check site voltage
	Set voltage switch (where applicable)
	Test/Replace independent indicator lights (where applicable)
	Confirm proper current draw of heating elements



Food Safety

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption there is not a distinction between **good** and **bad** odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other undesirable flavors are usually the result of germ activity.

The easiest way to ensure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will ensure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal food temperatures from the time the food is received through the time the food is served.

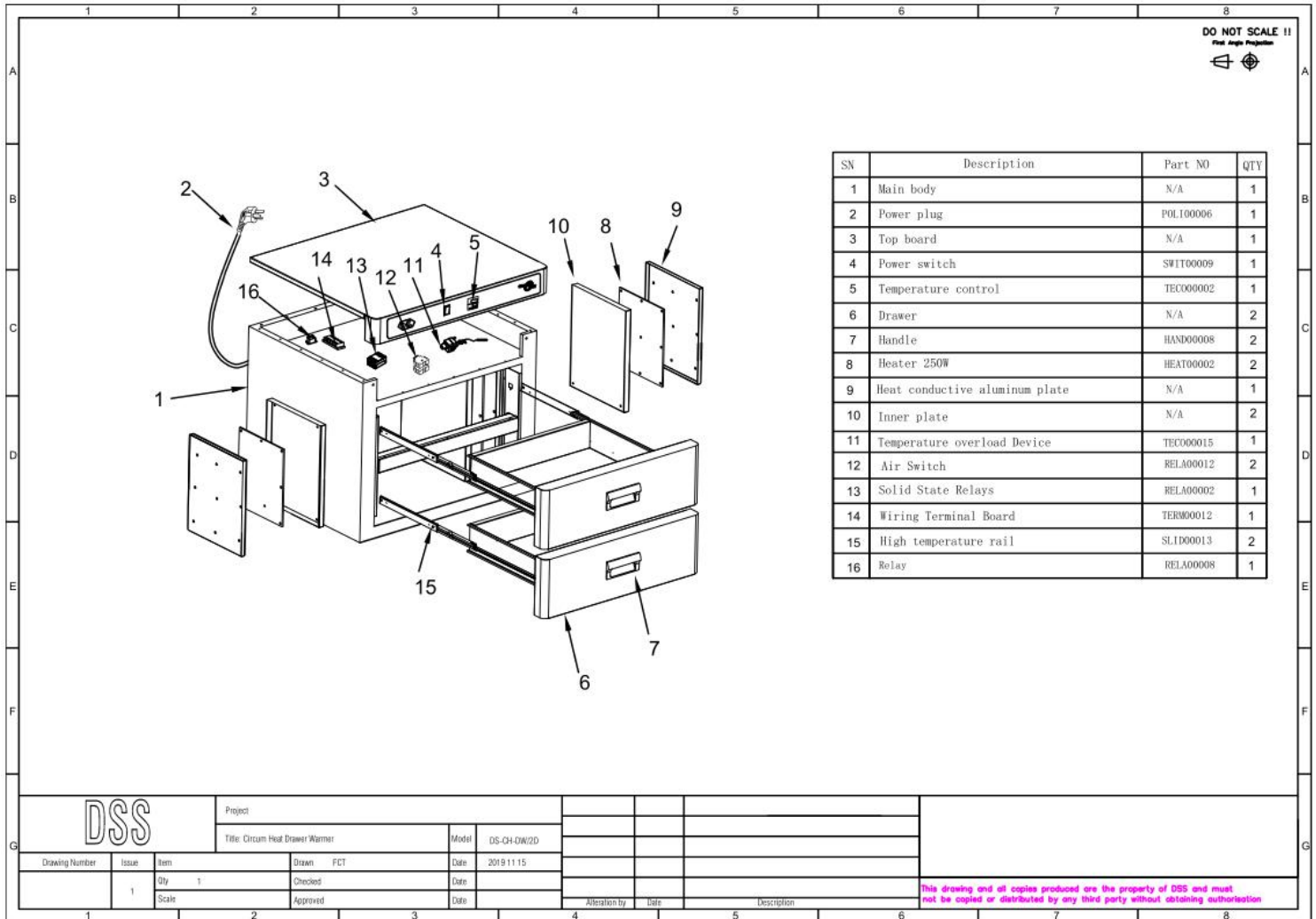
A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A thermometer is an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

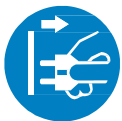
Internal Food Product Temperatures	
Hot Foods	
Danger Zone	4°C to 60°C
Critical Zone	21°C to 49°C
Safe Zone	60°C to 74°C
Cold Foods	
Danger Zone	Above 4°C
Safe Zone	2°C to 4°C
Frozen Foods	
Danger Zone	Above 0°C
Critical Zone	-18°C to 0°C
Safe Zone	-18°C or Below

Service

*Note: Since the construction and layout for parts for the Drawer Warmer units are the same, for any service needs, please refer to the exploded drawing shown below for details and reference.
Part numbers and drawings are subject to change without prior notice.*



⚠ WARNING



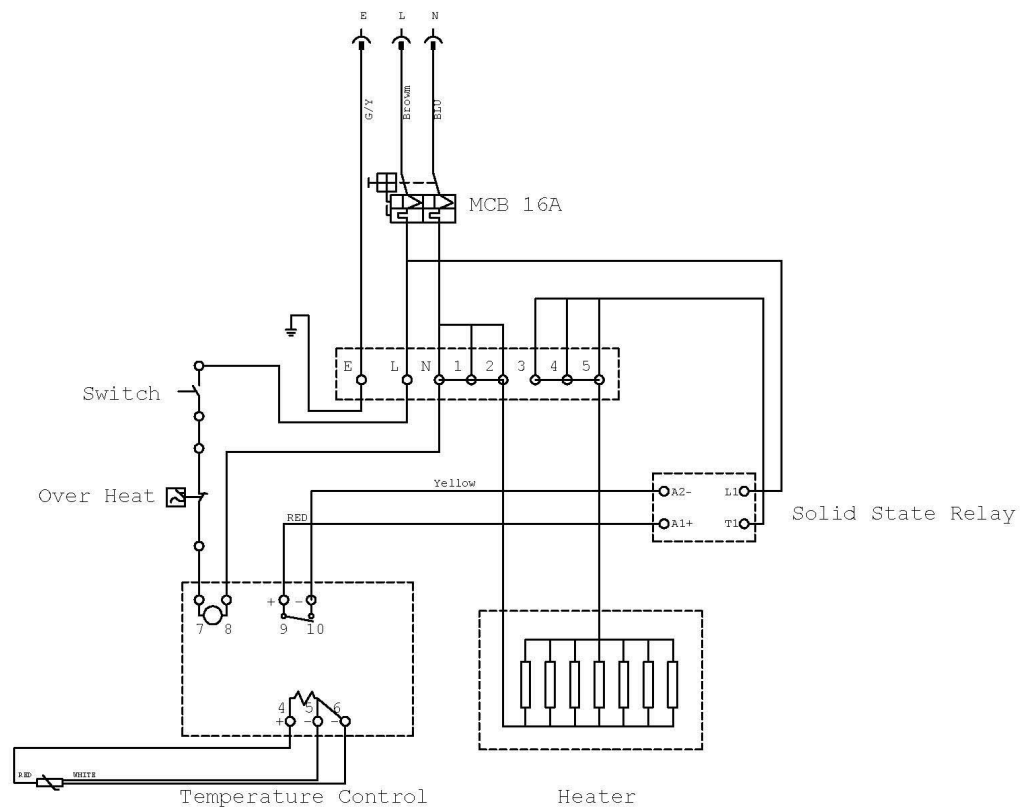
To prevent serious injury, death, or property damage, **always** disconnect the appliance from the power source before cleaning or servicing.

⚠ DANGER



To prevent serious injury, death, or property damage, **always** lock-out or post breaker panel until service work has been completed.

Wiring Diagram



DSS	Title	Connection Diagram			
	Date	2018-08-14			

Limited Warranty

For all CIRCUM Heat series of products, three (3) years of international warranty on parts are provided and applied.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

This warranty does not apply to:

1. Equipment damage caused by accident, shipping, improper installation or alteration.
2. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
3. Any losses or damage resulting from malfunction, including loss of product, food product, revenue, or consequential or incidental damages of any kind.
4. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall DK Resources International Ltd. be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer DK Resources International Ltd. is authorized to modify this warranty or to incur on behalf of DK Resources International any other obligation or liability in connection with DSS equipment.

Effective September 15, 2019



DK Resources International Ltd

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DK Resources International Ltd.

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