



Display Freezers

Models FR-CN-0166, 0266, 0296, 0366

Items 47751, 47752, 47753, 47754

Instruction Manual



Revised - 05/23/2025



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Model FR-CN-0166 / Model FR-CN-0266
Model FR-CN-0296 / Model FR-CN-0366

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Disclaimer

OMCAN IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO A FLOOR DRAIN.

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET SI LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT À UN DRAIN DE PLANCHER.

OMCAN NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE A UN DESAGÜE DE PISO.

General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

- The products are commercial display freezers. These products are intended solely for the storage and/or display of packaged products that are not potentially hazardous foods.
- This appliance 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 or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

Safety and Warranty

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Please according to local regulations regarding disposal of the appliance for its flammable blowing gas. Before you scrap the appliance, please take off the doors to prevent children trapped.
- WARNING – Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- WARNING – Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- WARNING – Do not damage the refrigerant circuit.
- WARNING – Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- This appliance is intended to be used in household and similar applications such as, staff kitchen areas in shops, offices and other working environments; farm houses and by clients in hotels, motels and other residential type environments; catering and similar non-retail applications.
- The appliance shall not be installed in public corridors or lobbies. Please according to local regulations regarding disposal of the appliance for its flammable gas. Before you scrap the appliance, please take off the doors to prevent children trapped
- Warning: the appliance shall be installed in accordance with national wiring regulations.
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
- Notice: servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- Notice: component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts.
- The appliance is to be installed in accordance with the safety instructions.
- WARNING: do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer. The appliance shall be stored in a room without continuously operating ignition sources (for example: open flames, an operating gas appliance or an operating electric heater).
- Do not pierce or burn.
- Be aware that refrigerants may not contain an odour.
- Warning: the appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation.
- Warning: the appliance shall be stored in a room without continuously operating open flames (for example an operating gas appliance) and ignition sources (for example an operating electric heater).
- Warning: the appliance shall be stored so as to prevent mechanical damage from occurring.
- Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges, or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.
- Before carrying out decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.
- When removing refrigerant from a system, either for servicing or decommissioning, it is recommended

Safety and Warranty

good practice that all refrigerants are removed safely.

- The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS.
- The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.

CAUTION FOR USING

1. Unpack all packages before using the freezer. Don't tilt it over 60° while moving it.
2. The freezer should be installed in the environment of good ventilation, cool and dry and without corrosive gas. It should not be installed close to heat sources or directly under the sunlight. The space more than 10cm between the wall of the front and the back of the freezer should be allowed. When installing, the wheels should be padded well so as to make the freezer be level and stable, or it will cause vibration and too much noise.
3. If power is cut off, wait at least 5 minutes before turning on again to avoid damage to the compressor.
4. To save energy, the door should not be frequently opened for a long time.
5. The surface and the inside of the freezer should be dry and clean. Long term moisture will cause the freezer rust slowly. (There will be some stains on the surface.)
6. Periodical cleaning is suggested for your reference. Generally, 30 - 45 days once is best. When cleaning, it is best to wipe the inside and the surface of the showcase with the soft cloth with neutral soap or detergent.

Attention: to ensure safety, the power plug must be pulled out before cleaning. All safety precautions must be followed. Dispose of properly in accordance with federal or local regulations. Risk of fire or explosion due to puncture of refrigerant tubing. Follow handling instructions carefully.

DANGER: risk of fire or explosion. Flammable refrigerant R290/R600a used. To be repaired only by trained service personnel. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PART AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

Safety and Warranty

WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	FR-CN-0176	FR-CN-0266	FR-CN-0296	FR-CN-0366
Item Number	47751	47752	47753	47754
Climate Type	N/ST			
Freezer Capacity	117 L / 4.1 cu.ft.	190 L / 6.7 cu.ft.	214 L / 7.6 cu.ft.	263 L / 9.3 cu.ft.
Number of Baskets	3	4	5	6
Temperature Range	-12 to -24°C / 10.4 to -11.2°F			
Defrost	Manual			
Power	210 W	265 W	270 W	
Electrical	110-120V / 60Hz / 1			
Refrigerant	R290			
Door Panel	LOW-E + Tempered			
Door Type	Sliding			
Door Frame Color	Black, Gray			
Lock	Yes			
Inside Walls	Embossed Aluminum			
Adjustable Thermostat	Mechanical			
Number of Casters	4			
Dimensions	30.8" x 24" x 33" 781 x 610 x 838mm	43.5" x 24" x 33" 1105 x 610 x 838mm	47.81" x 24" x 33" 1214 x 610 x 838mm	56.5" x 24" x 33" 1435 x 610 x 838mm
Packaging Dimensions	32.5" x 25.8" x 34.3" 826 x 655 x 872mm	45.3" x 25.8" x 34.3" 1151 x 655 x 872mm	49.6" x 25.8" x 34.3" 1260 x 655 x 872mm	58.3" x 25.8" x 34.3" 1482 x 655 x 872mm
Weight	207.2 lbs. / 94 kgs.	255.7 lbs. / 116 kgs.	280 lbs. / 127 kgs.	324.1 lbs. / 147 kgs.
Packaging Weight	235.9 lbs. / 107 kgs.	291 lbs. / 132 kgs.	315.3 lbs. / 143 kgs.	363.8 lbs. / 165 kgs.

Operation

HOW TO USE

Allow to stand for a minimum of 4 hours before plugging in to the mains.

The temperature is controlled by the temperature control knob located on the front face, at the bottom right hand side. Rotate the control knob left or right to regulate the temperature inside the freezer.

1. When initial operation, the freezer should run empty about one hour before storing food in it.
2. The thermostat could adjust the temperature inside the freezer. When you turn the knob in clockwise. The bigger the figure, the lower the temperature. Generally, the position of '4' is suitable, around 0°F. At "Max/ 7/HI" position, the compressor will run constantly to reach the coldest temperature as quickly as possible without stop (no cycle). Turn the temperature control to the "4" or "5" when temperature inside is stable for

Operation

ice cream and similar products.

INDICATOR LIGHTS

- Power: indicates the freezer is switched on.
- Run: indicates the compressor is working.

FOOD STORAGE

- Do not fill the freezer full of products. You should leave space between items and the inner surface of the cabinet, so as to keep good ventilation of cold air and freeze evenly. Do not put in any bottled or canned beverage with freezing point above the temperature in the cabinet when it is below zero.
- For foods that should be moisture-free or lose water easily, wrap them up with hermetical food bags or fresh films before putting in the cabinet for the sake of avoiding smell-mixing and reducing frosting.
- Storage of volatile and combustible gases, liquids such as strong alkalies, strong acids, petrol ,etc. is forbidden.
- Never put hot food directly in the freezer. Food should be cold or frozen before placing it inside.
- The cabinet is intended exclusively for the storage and/or display of packaged foods only.

Maintenance

- The freezer should be cleaned regularly. When cleaning, turn off the power, take out the foods in the cabinet, clean the inside using water or a little neutral detergent.
- Do not use boiling water, acid, chemical diluent, petrol and oil, or dirt removing powder.
- Dry it after cleaning.
- Use light soap water when cleaning the door seal, apply a little of talcum powder on it after natural drying to extend its service life.
- Use soft cloth with water or a little detergent to clean the out surface.
Note: keeping the power supply and lower part of connect wires away from water to avoid electricity leakage.
- Except common breakdowns, those who are not service technician should not take apart and repair the freezer on their own so as to avoid worsening the trouble. Unauthorized repair of electrical part such as compressor, temperature controller is forbidden.
- All maintenance staff and others working in the local area shall be instructed on the nature of work being carried out. Work in confined spaces shall be avoided.
- If any hot work is to be conducted on the refrigerating equipment or any associated parts, appropriate fire extinguishing equipment shall be available on hand. A dry chemical or CO2 fire extinguisher should be adjacent to the charging area.
- Notice: any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.

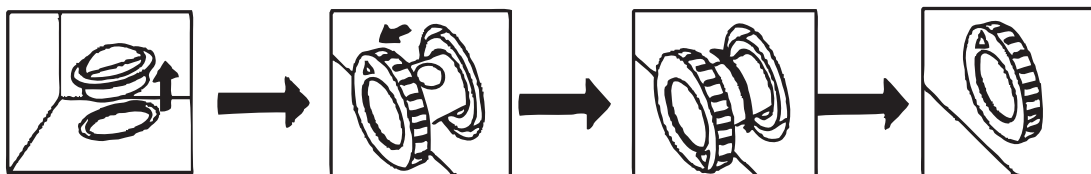
Maintenance

- Notice: servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- No person carrying out work in relation to a REFRIGERATING SYSTEM which involves exposing any pipe work shall use any sources of ignition in such a manner that it may lead to the risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept sufficiently far away from the site of installation, repairing, removing and disposal, during which refrigerant can possibly be released to the surrounding space. Prior to work taking place, the area around the equipment shall be surveyed to make sure that there are no flammable hazards or ignition risks. "No Smoking" signs shall be displayed.
- Checking for presence of refrigerant, the area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially toxic or flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with all applicable refrigerants, i.e., non-sparking, adequately sealed, or intrinsically safe.
- Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot work. A degree of ventilation shall continue during the period that the work is carried out. The ventilation should safely disperse any released refrigerant and preferably expel it externally into the atmosphere.
- Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. At all times, the manufacturer's maintenance and service guidelines shall be followed. If in doubt, consult the manufacturer's technical department for assistance.
- Detection of flammable refrigerants: Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.

DEFROSTING

- Defrost for better freezing efficiency when the frost film in the cabinet is 5mm/1/5" thick.
- When defrosting, turn off the power, take out the frozen foods, open the door for warming and melting. Use soft cloth to absorb water and clean it up.
- Extract the water conduit and put in a water container.
- Do not use sharp metal tools such as steel brush to clean the frost film when defrosting so as to avoid evaporator damage.
- Never use hairdryers, electrical heaters or other such electrical appliances for defrosting.
- When defrosting has finished drain the water in the bottom of the freezer by removing the cap, as illustrated below.
- There is a water conduit at the bottom of the freezer, when defrosting, extract the rubber cover, the defrosted water will drip into the hole and flow out.

NOTE: PLEASE KEEP THE RUBBER COVER SAFE DURING THE DEFROSTING AND PUT IT BACK AFTER THE DEFROSTING IS COMPLETE.



Troubleshooting

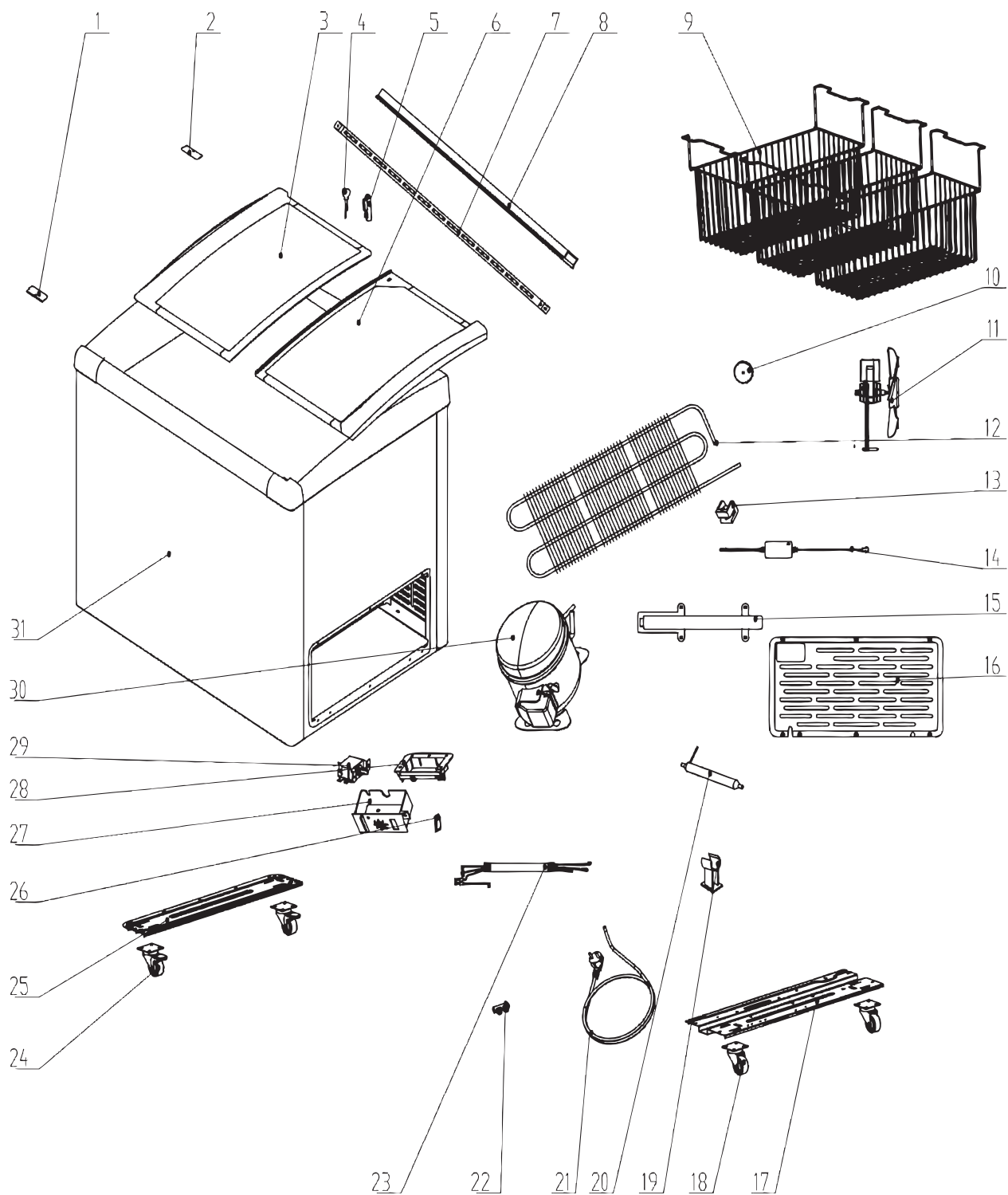
Problem	Cause	Solution
The indicator is not on. The compressor does not start.	The plug isn't connected to the socket really.	Replug it.
	No power.	Connect the socket with power.
The indicator is on, but the compressor doesn't work and buzzes only.	The power voltage is <98V.	Put a power-regulator more than 1000W power together.
The compressor stops a minute after start, and restart after a few minutes, and so repeatedly.	The power voltage is >132V.	Put a power-regulator more than 1000W power together.
The compressor works normally, but the temperature in the cabinet lowers too slowly.	The door is opened too frequently.	Reduce open times.
	The food in the cabinet is too much, and placed improperly.	Place foods properly keep place between them for ventilation of cold air.
	The frost film is too thick.	Take out foods and defrost.
	The surface of the condenser is too dirty.	Stop and clean the condenser.
	The door seals badly.	Adjust the door seal.
The noise is too loud.	The freezer is placed unstably.	Place it stably.
	The fixing of the freezer is loose.	Tighten the fixing.
	There's contact between pipes.	Separate them.

The following are not faults:

- When the freezer is working or after stopping for a while, the refrigerant in the pipes is cycling and gives out "running water" sounds.
- The surface temperature of the compressor may be up 70~80°C/158~176°F when it is working.
- The back side of freezer gives out heat.
- In rainy season, the outer surface of the cabinet may have dew, which makes no defects on normal use. Just dry it with a piece of cloth.
- The protective film on the inner tank is to avoid damage during production purpose. Don't worry about peeling it off. It's okay to tear it off when you use it.

Parts Breakdown

Model FR-CN-0166 47751



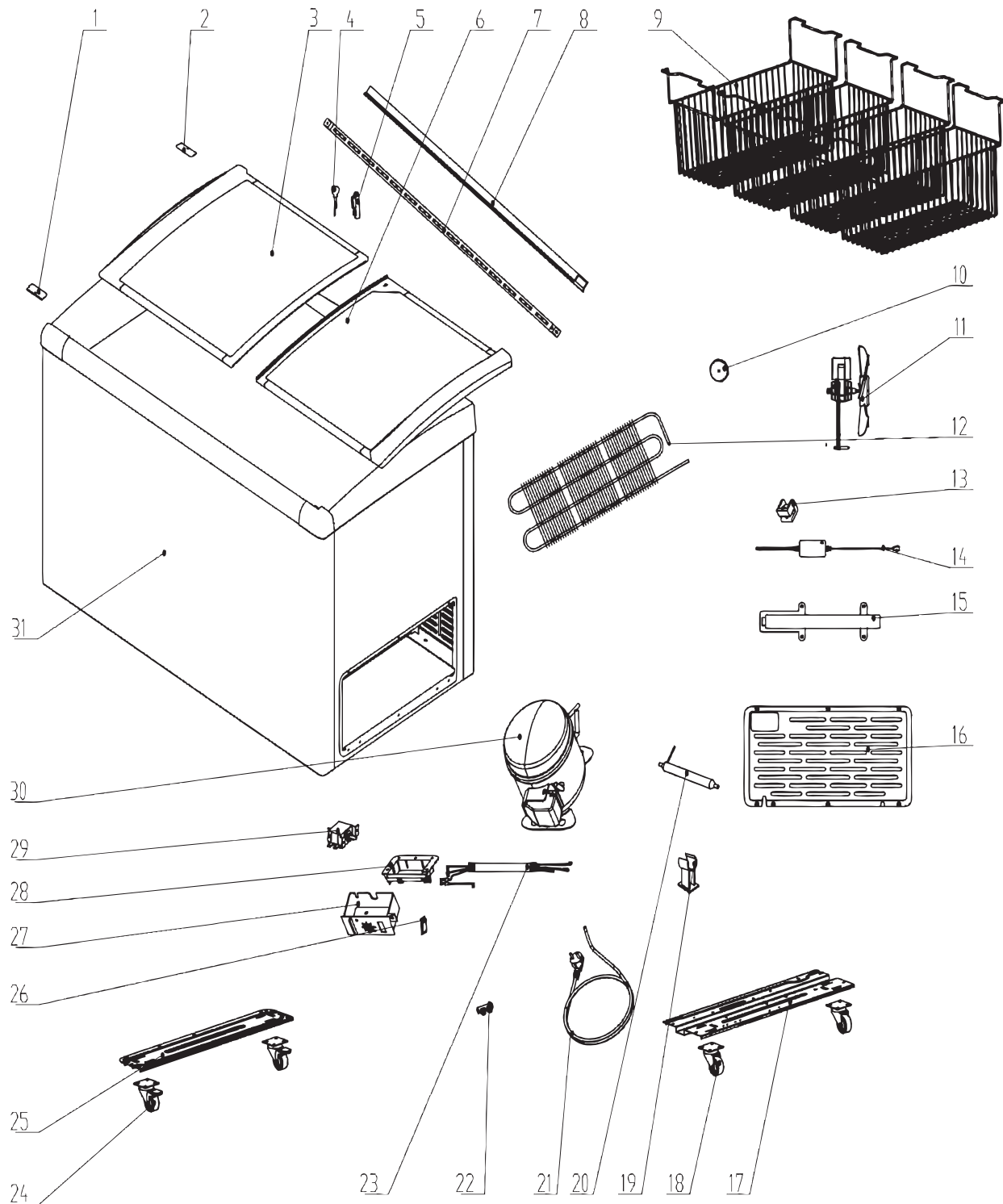
Parts Breakdown

Model FR-CN-0166 47751

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN604	Stop Block for 47751	1, 2	AN614	Condenser Mounting Bracket for 47751	13	AN624	Temperature-Controlled Wiring for 47751	23
AN605	Upper Glass Door Assembly for 47751	3	AN615	LED Light Transformer for 47751	14	AN625	Castor with Brake for 47751	24
AN606	Lock Bracket and Key for 47751	4, 5	AN616	Drip Tray for 47751	15	AN626	Castor Channel Iron for 47751	25
AN607	Bottom Glass Door Assembly for 47751	6	AN617	Compressor Cover for 47751	16	AN627	Flame-Proof Switch for 47751	26
AN608	LED Light for 47751	7	AN618	Compressor Support for 47751	17	AN628	Temperature Control Box for 47751	27
AN609	LED Light Cover for 47751	8	AN619	Castor without Brake for 47751	18	AN629	Thermostat Support for 47751	28
AN610	Basket without Divider for 47751	9	AN620	Filter Support for 47751	19	AN630	Thermostat for 47751	29
AN611	Thermostat Cover for 47751	10	AN621	Filter for 47751	20	AN631	Compressor LZ43XU1 for 47751	30
AN612	Fan Motor for 47751	11	AN622	Power Cord Assembly for 47751	21	AN632	Cabinet for 47751	31
AN613	Condenser for 47751	12	AN623	Wire Clamp for 47751	22			

Parts Breakdown

Model FR-CN-0266 47752



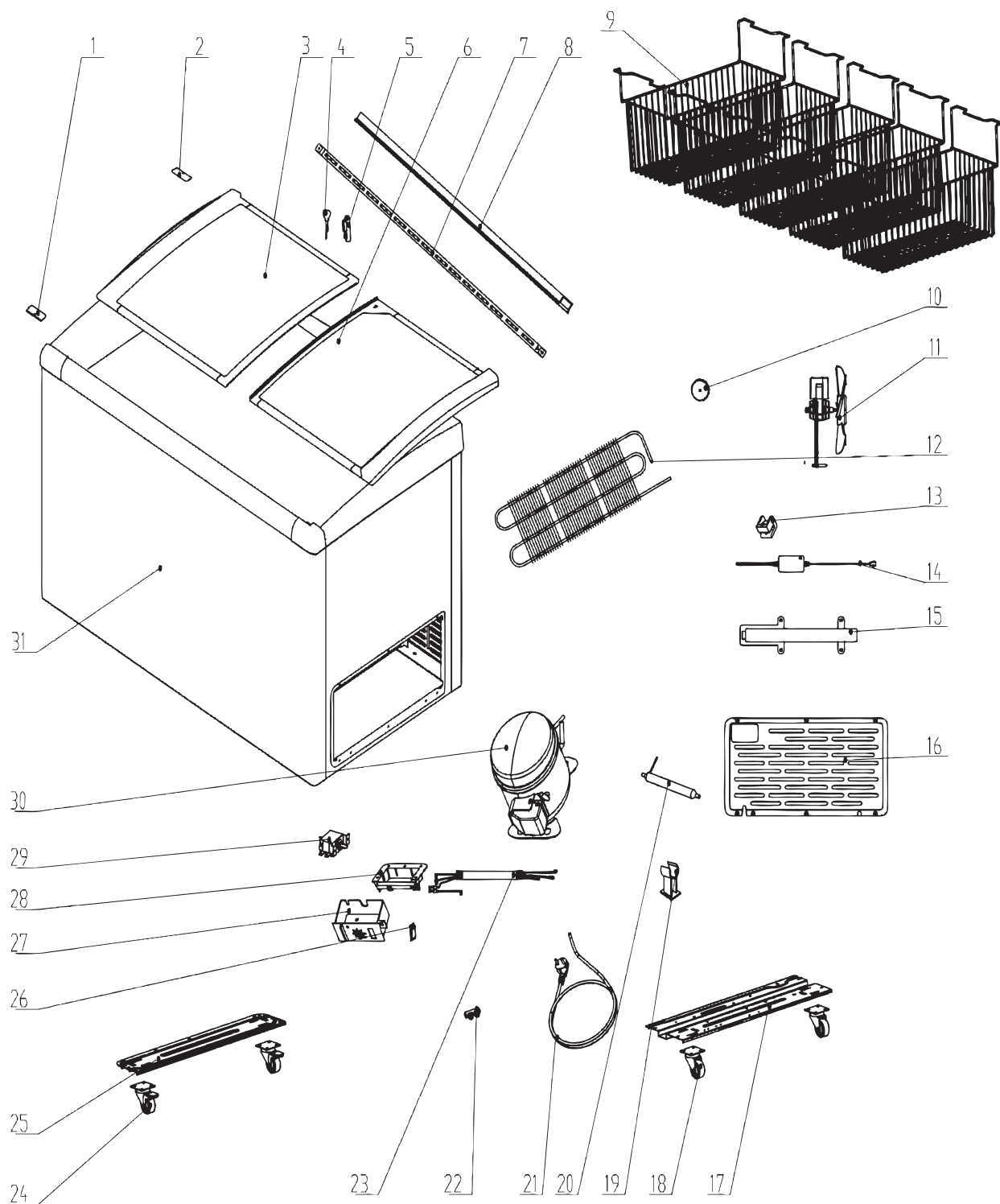
Parts Breakdown

Model FR-CN-0266 47752

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN604	Stop Block for 47752	1, 2	AN614	Condenser Mounting Bracket for 47752	13	AN624	Temperature-Controlled Wiring for 47752	23
AN633	Upper Glass Door Assembly for 47752	3	AN615	LED Light Transformer for 47752	14	AN625	Castor with Brake for 47752	24
AN606	Lock Bracket and Key for 47752	4, 5	AN616	Drip Tray for 47752	15	AN626	Castor Channel Iron for 47752	25
AN634	Bottom Glass Door Assembly for 47752	6	AN617	Compressor Cover for 47752	16	AN627	Flame-Proof Switch for 47752	26
AN635	LED Light for 47752	7	AN618	Compressor Support for 47752	17	AN628	Temperature Control Box for 47752	27
AN636	LED Light Cover for 47752	8	AN619	Castor without Brake for 47752	18	AN629	Thermostat Support for 47752	28
AN610	Basket without Divider for 47752	9	AN620	Filter Support for 47752	19	AN630	Thermostat for 47752	29
AN611	Thermostat Cover for 47752	10	AN621	Filter for 47752	20	AN637	Compressor LZ45XU1 for 47752	30
AN612	Fan Motor for 47752	11	AN622	Power Cord Assembly for 47752	21	AN638	Cabinet for 47752	31
AN613	Condenser for 47752	12	AN623	Wire Clamp for 47752	22			

Parts Breakdown

Model FR-CN-0296 47753



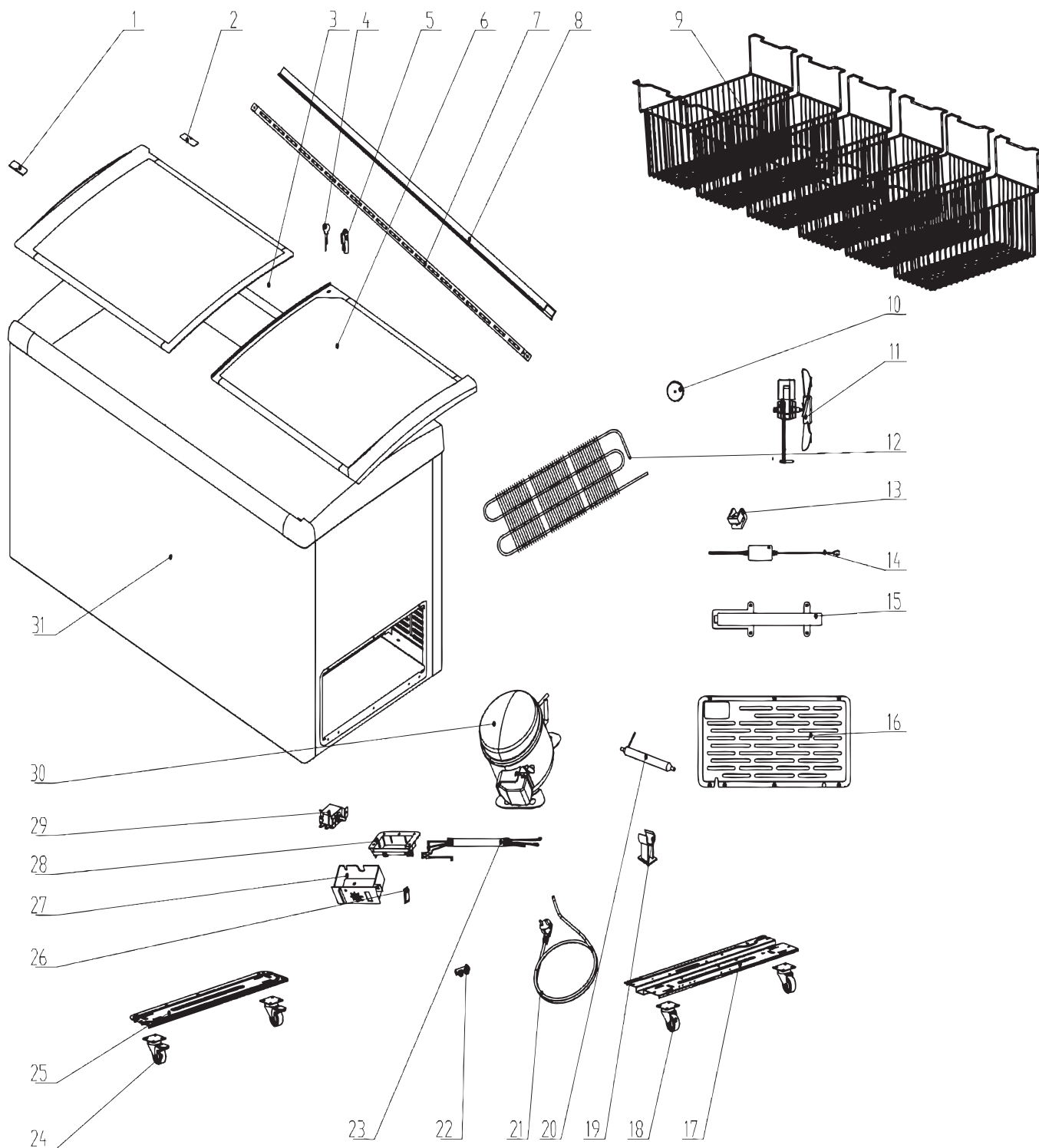
Parts Breakdown

Model FR-CN-0296 47753

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN604	Stop Block for 47753	1, 2	AN614	Condenser Mounting Bracket for 47753	13	AN624	Temperature-Controlled Wiring for 47753	23
AN639	Upper Glass Door Assembly for 47753	3	AN615	LED Light Transformer for 47753	14	AN625	Castor with Brake for 47753	24
AN606	Lock Bracket and Key for 47753	4, 5	AN616	Drip Tray for 47753	15	AN626	Castor Channel Iron for 47753	25
AN640	Bottom Glass Door Assembly for 47753	6	AN617	Compressor Cover for 47753	16	AN627	Flame-Proof Switch for 47753	26
AN641	LED Light for 47753	7	AN618	Compressor Support for 47753	17	AN628	Temperature Control Box for 47753	27
AN642	LED Light Cover for 47753	8	AN619	Castor without Brake for 47753	18	AN629	Thermostat Support for 47753	28
AN610	BASKET W/O DIVIDER FOR 47751/47752/47753/47754	9	AN620	Filter Support for 47753	19	AN630	Thermostat for 47753	29
AN611	Thermostat Cover for 47753	10	AN621	Filter for 47753	20	AN643	Compressor LZ58XU1 for 47753	30
AN612	Fan Motor for 47753	11	AN622	Power Cord Assembly for 47753	21	AN644	Cabinet for 47753	31
AN613	Condenser for 47753	12	AN623	Wire Clamp for 47753	22			

Parts Breakdown

Model FR-CN-0366 47754



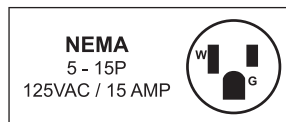
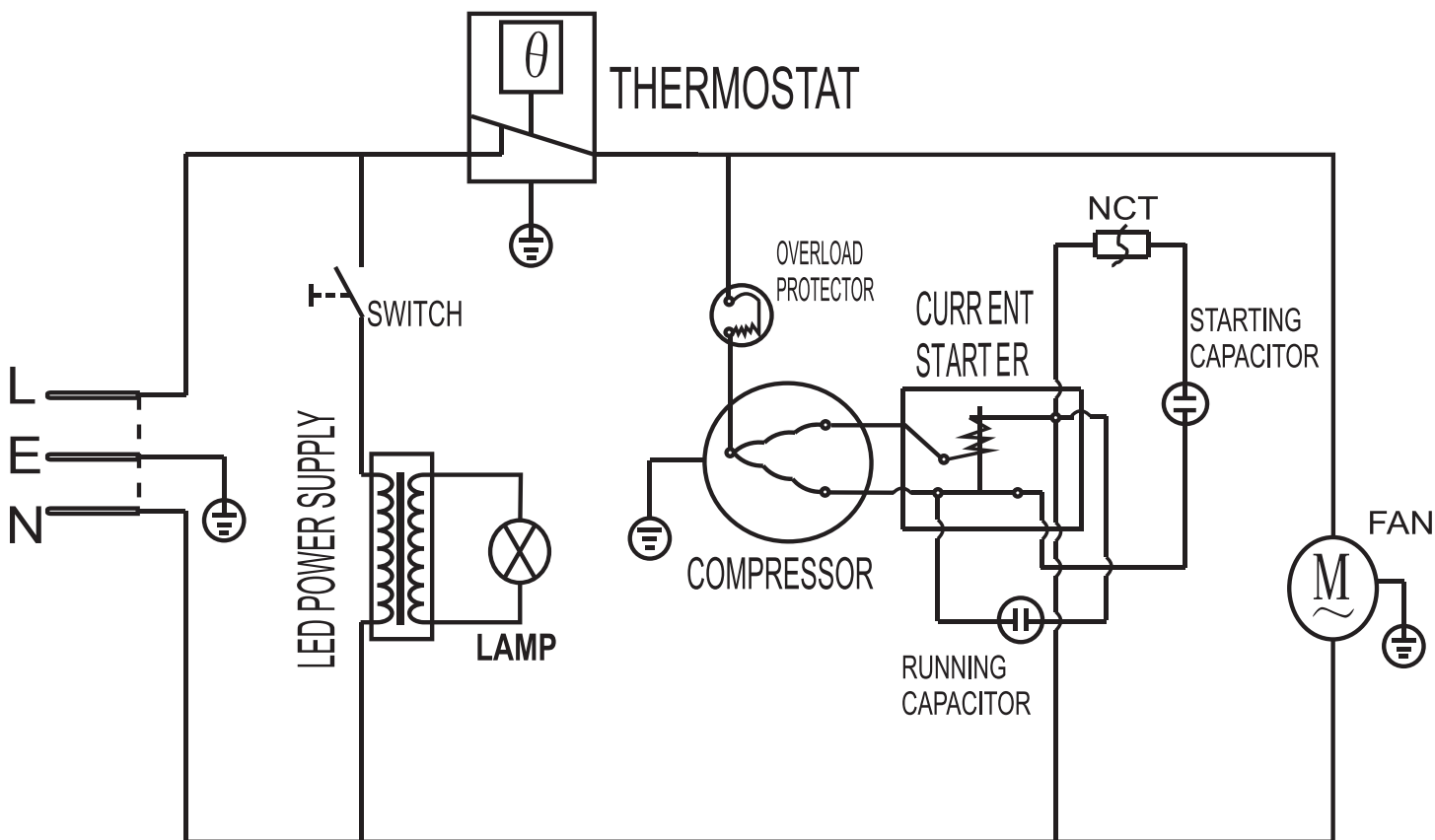
Parts Breakdown

Model FR-CN-0366 47754

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN604	Stop Block for 47754	1, 2	AN614	Condenser Mounting Bracket for 47754	13	AN624	Temperature-Controlled Wiring for 47754	23
AN645	Upper Glass Door Assembly for 47754	3	AN615	LED Light Transformer for 47754	14	AN625	Castor with Brake for 47754	24
AN606	Lock Bracket and Key for 47754	4, 5	AN616	Drip Tray for 47754	15	AN626	Castor Channel Iron for 47754	25
AN646	Bottom Glass Door Assembly for 47754	6	AN617	Compressor Cover for 47754	16	AN627	Flame-Proof Switch for 47754	26
AN647	LED Light for 47754	7	AN618	Compressor Support for 47754	17	AN628	Temperature Control Box for 47754	27
AN648	LED Light Cover for 47754	8	AN619	Castor without Brake for 47754	18	AN629	Thermostat Support for 47754	28
AN610	Basket without Divider for 47754	9	AN620	Filter Support for 47754	19	AN630	Thermostat for 47754	29
AN611	Thermostat Cover for 47754	10	AN621	Filter for 47754	20	AN649	Compressor LZ58XU1 for 47754	30
AN612	Fan Motor for 47754	11	AN622	Power Cord Assembly for 47754	21	AN650	Cabinet for 47754	31
AN613	Condenser for 47754	12	AN623	Wire Clamp for 47754	22			

Electrical Schematics

Model FR-CN-0166 47751
Model FR-CN-0266 47752
Model FR-CN-0296 47753
Model FR-CN-0366 47754



Notes

[illegible]



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

