



Refrigerated Prep Tables

Models PT-CN-1200-2D, 1800-2D, 2400-2D

Items 48393, 49298, 49299

Instruction Manual



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Model PT-CN-1200-2D / Model PT-CN-1800-2D / Model PT-CN-2400-2D

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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 bond 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

Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10

Safety and Warranty

days from receipt of the equipment.

5. Be certain to check the compressor compartment housing and visually inspect the refrigeration package. Be sure lines are secure and base is still intact.
6. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

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.

2 YEARS PARTS AND LABOUR / 5 YEARS PARTS ONLY ON COMPRESSOR 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.

WARNING:

The packaging components 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	PT-CN-1200-2D	PT-CN-1800-2D	PT-CN-2400-2D
Item Number	48393	49298	49299
Total Net Capacity	339.8 L / 12 cu.ft.	623 L / 22 cu.ft.	906.1 L / 32 cu.ft.
Temperature Range	0.6 - 5°C / 33 - 41°F		
Max Ambient Temp Rating	24°C / 75°F		
Refrigerant	R290		
Cooling System	Ventilated		
Defrosting	Frost Free		
Electrical	110-120V / 60Hz / 1		
Power	1/5 HP	1/4 HP	
Current	1.5A	2A	2.5A
Cabinet Material	201 Stainless Steel		
Interior Bottom Material	304 Stainless Steel		
Door Liner Material	201 Stainless Steel		
Door Gasket Material	PVC		
Inner Cabinet Material	201 Stainless Steel		
Number of Doors	0	1	2
Number of Drawers	2		
Number of 1/3GN Plastic Pans	6	9	12
Number of Lid Doors	1	2	3
Number of Shelves	1	2	3
Caster Size	4" / 102mm		
Net Dimensions	47.4" x 32.3" x 41.8" 1204 x 820 x 1062mm	70.8" x 32.3" x 41.8" 1798 x 820 x 1062mm	94.1" x 32.3" x 41.8" 2390 x 820 x 1062mm
Net Weight	232 lbs. / 105.2 kgs.	298 lbs. / 135.2 kgs.	386 lbs. / 175.1 kgs.
Packaging Dimensions	49.2" x 33.5" x 43.7" 1250 x 851 x 1110mm	72.6" x 33.5" x 43.7" 1844 x 851 x 1110mm	96.1" x 33.5" x 43.7" 2441 x 851 x 1110mm
Packaging Weight	260 lbs. / 117.9 kgs.	344 lbs. / 156 kgs.	439 lbs. / 199.1 kgs.

Installation

LOCATION

Units represented in this manual are intended for indoor use only. Be sure the location chosen has a floor strong enough to support the total weight of the cabinet and contents. A fully loaded unit can weigh as much as 1500 pounds. Reinforce the floor as necessary to provide for maximum loading. For the most efficient refrigeration, be sure to provide good air circulation inside and out.

INSIDE CABINET

Do not pack the units so full that air cannot circulate. The refrigerated air is discharged at the top rear of the unit. It is important to allow for proper air flow from the top rear to the bottom of the unit. Obstructions to this air flow can cause evaporator coil freeze ups and loss of temperature or overflow of water from the evaporator drain pan. The shelves have a rear turn up on them to prevent this. However, bags and other items can still be located to the far rear of the cabinet. Air is brought into the evaporator coil with fans. Prevent obstruction by locating large boxes and tall stacks of product to the outlet or inlet of air flow.

OUTSIDE CABINET

Be sure that the unit has access to ample air. Avoid hot corners and locations near stoves and ovens. It is recommended that the unit be installed no closer than 2" from any wall.

LEVELING

A level cabinet looks better and will perform better because the doors will line up with the frames properly, the cabinet will not be subject to undue strain and the contents of the cabinet will not move around on the shelves. Use a level to make sure the unit is level from front to back and side to side. Units supplied with legs will have adjustable bullet feet to make the necessary adjustments. If the unit is supplied with casters, no adjustments are available. Ensure the floor where the unit is to be located is level.

STABILIZING

All models are supplied with casters for your convenience, ease of cleaning underneath and for mobility. It is very important, however, that the cabinet be installed in a stable condition with the front wheels locked while in use.

Operation

Caution: do not throw items into the storage area. Failure to heed these recommendations could result in damage to the interior of the cabinet.

Food prep units should operate with pans in place. Operated without pans and/or pan covers in place will lower efficiency and may damage the unit due to continuous running. Continuous opening and closing of the door will prevent the unit's ability to maintain optimum refrigeration temperature. Top section is not intended for overnight storage. Product should be removed from pans. Pans can remain in cabinet while empty.

Operation

DEFROSTING

Every 6 hours, the unit will be off and let the evaporator coil clear up the ice, the controller now display defrost symbol. When the coil temperature reach terminal temperature or after 20 minutes, the unit start to work again.

ON/OFF SWITCH

An on/off switch is located on the front of the bottom shroud and on the condenser compartment door for the prep tables. When the unit is on, the switch will glow green.

FRONT PANEL COMMANDS



SET: to display target set point; in programming mode it elects a parameter or confirm an operation.

❄️ (DEF): to start a manual defrost.

▲ (UP): to see the last temperature alarm happened; in programming mode it browses the parameter codes or increases the displayed value.

▼ (DOWN): to see the last temperature alarm happened; in programming mode it browses the parameter codes or decreases the displayed value.

KEY COMBINATIONS

▲ + ▼ To lock & unlock the keyboard.

SET + ▼ To enter in programming mode.

SET + ▲ To return to the room temperature display.

USE OF LEDS

Each LED function is described in the following table.

LED	Mode	Function
❄️	ON	Compressor enabled.
❄️	Flashing	- Programming phase (flashing with defrosting icon). - Anti-short cycle delay enabled.
❄️	ON	Defrost enabled.
❄️	Flashing	- Programming phase (flashing with the snowflake icon). - Drip time in progress.
🌀	ON	Fans enabled.
🌀	Flashing	Fans delay after defrost in progress.
🔊	ON	A temperature alarm happened.

Operation

MAIN FUNCTIONS

HOW TO SEE THE SETPOINT

1. Push and immediately release the SET key: the display will show the set point value.
2. Push and immediately release the SET key or wait for 5 seconds to display the probe value again.

HOW TO CHANGE THE SETPOINT

1. Push the SET key for more than 2 seconds to change the set point value.
2. The value or the set point will be displayed and the defrost LED starts blinking.
3. To change the set value push the up or down arrows within 10s.
4. To memorise the new set point value push the SET key again or wait 10s.

HOW TO START A MANUAL DEFROST

Push the DEF key for more than 2 seconds and a manual defrost will start.

HOW TO LOCK THE KEYBOARD

1. Keep pressed for more than 3s the UP and DOWN keys.
2. The "POF" message will be displayed and the keyboard will be locked. At this point it will be possible only to see the set point or the MAX or Min temperature stored.
3. If a key is pressed more than 3s the "POF" message will be displayed.

TO UNLOCK THE KEYBOARD

Keep pressed together for more than 3s the up and down keys until the "Pon" message will be displayed.

Maintenance

DANGER

The power switch must be turned to OFF and the unit disconnected from the power source whenever performing service, maintenance functions or cleaning the refrigerated area.

The interior and exterior can be cleaned using soap and warm water. If this isn't sufficient, try ammonia and water or a nonabrasive liquid cleaner. When cleaning the exterior, always rub with the "grain" of the stainless steel to avoid marring the finish. Do not use an abrasive cleaner because it will scratch the stainless steel and plastic and can damage the breaker strips and gaskets.

CLEANING THE CONDENSER COIL

The condenser coil requires regular cleaning, recommended is every 90 days. In some instances though you may find that there is a large amount of debris and dust or grease accumulated prior to the 90 day time frame. In these cases the condenser coil should be cleaned every 30 days. If the build up on the coil consists of only light dust and debris the condenser coil can be cleaned with a simple brush, heavier dust build up may require a vacuum or even compressed air to blow through the condenser coil. If heavy grease is present there are de-

Maintenance

greasing agents available for refrigeration use and specifically for the condenser coils. The condenser coil may require a spray with the de-greasing agent and then blown through with compressed air. Failure to maintain a clean condenser coil can initially cause high temperatures and excessive run times, continuous operation with dirty or clogged condenser coils can result in compressor failures. Neglecting the condenser coil cleaning procedures will void any warranties associated with the compressor or cost to replace the compressor.

CAUTION

Never use a high pressure water wash for this cleaning procedure as water can damage the electrical components located near or at the condenser coil.

In order to maintain proper refrigeration performance, the condenser fins must be cleaned of dust, dirt and grease regularly. It is recommended that this be done at least every three months. If conditions are such that the condenser is totally blocked in three months, the frequency of cleaning should be increased. Clean the condenser with a vacuum cleaner or stiff brush. If extremely dirty, a commercially available condenser cleaner may be required.

STAINLESS STEEL CARE AND CLEANING

To prevent discoloration of rust on stainless steel several important steps need to be taken. First, we need to understand the properties of stainless steel. Stainless steel contains 70-80% iron which will rust. It also contains 12-30% chromium which forms an invisible passive film over the steels surface which acts as a shield against corrosion. As long as the protective layer is intact, the metal is still stainless. If the film is broken or contaminated, outside elements can begin to breakdown the steel and begin to form rust or discoloration. Proper cleaning of stainless steel requires soft cloths or plastic scouring pads,

CAUTION: NEVER USE STEEL PADS, WIRE BRUSHES OR SCRAPERS!

Cleaning solutions need to be alkaline based or non-chloride cleaners. Any cleaner containing chlorides will damage the protective film of the stainless steel. Chlorides are also commonly found in hard water, salts, and household and industrial cleaners. If cleaners containing chlorides are used be sure to rinse repeatedly and dry thoroughly upon completion. Routine cleaning of stainless steel can be done with soap and water. Extreme stains or grease should be cleaned with a non-abrasive cleaner and plastic scrub pad. It is always good to rub with the grain of the steel. There are also stainless steel cleaners available which can restore and preserve the finish of the steels protective layer. Early signs of stainless steel breakdown can consist of small pits and cracks. If this has begun, clean thoroughly and start to apply stainless steel cleaners in attempt to restore the passivity of the steel.

CAUTION

Never use an acid based cleaning solution! Many food products have an acidic content which can deteriorate the finish. Be sure to clean the stainless steel surfaces of ALL food products. Common items include, tomatoes, peppers and other vegetables.

GASKET MAINTENANCE

Gaskets require regular cleaning to prevent mold and mildew build up and also to keep the elasticity of the

Maintenance

gasket. Gasket cleaning can be done with the use of warm soapy water. Avoid full strength cleaning products on gaskets as this can cause them to become brittle and prevent proper seals. Also, never use sharp tools or knives to scrape or clean the gasket which could possibly tear the gasket and rip the bellows. Gaskets can easily be replaced and do not require the use of tools or authorized service persons, The gaskets are "Dart" style and can be pulled out of the grove in the door and new gaskets can be "pressed" back into place.

DOORS/HINGES

Over time and with heavy use doors the hinges may become loose. If it is noticed that the door is beginning to sag, it may become necessary to tighten the screws that mount the hinge brackets to the frame of the unit. If the doors are loose or sagging this can cause the hinge to pull out of the frame which may damage both the doors and the door hinges. In some cases this can require qualified service agents or maintenance personnel.

DRAIN MAINTENANCE

Each unit has a drain located inside the unit which removes the condensation from the evaporator coil and evaporates it at an external condensate evaporator pan. Each drain can become loose or disconnected from moving or bumping the drain. If you notice excessive water accumulation on the inside of the unit be sure the drain tube is connected from the evaporator housing to the condensate evaporator drain pan. If water is collected underneath the unit you may want to check the condensate evaporator drain tube to be sure it is still located inside the drain pan. The leveling of the unit is important as the units are designed to drain properly when on a level surface, if your floor is not level this can also cause drain problems. Be sure all drain lines are free of obstructions typically food product is found blocking drain lines causing water to back up and overflow the drain pans.

DOOR REPLACEMENT AND ADJUSTMENT

1. Open the door to about 100-110° until the door remain open.
2. Loosen and remove the bottom screw of self-closing cartridge and the three hinge screws, then slide the door down and out.
3. Prepare new door. Use a wrench to rotate the square head of the cartridge shaft approximately 120° in the closing direction of the door. The hinge is now preloaded and ready to be secured to the bottom hinge.
4. Hold the door at about 100° from the close position, insert the bottom hinge over the square shaft of the cartridge so that the hinge is facing the cabinet. Insert the mounting screw and fasten securely.
5. Still holding the entire door/hinge assembly at about 100°, slide it up to the top hinge pin, make sure all the alignment then fasten the bottom hinge securely.
6. Allow the door to freely swing, make sure it swing close by itself with no restriction.

OPEN THE BOTTOM SHROUD

Loosen and remove the screw from the two holes in front of the bottom shroud, then the bottom shroud can be move out.

Troubleshooting

ALARM SIGNALS

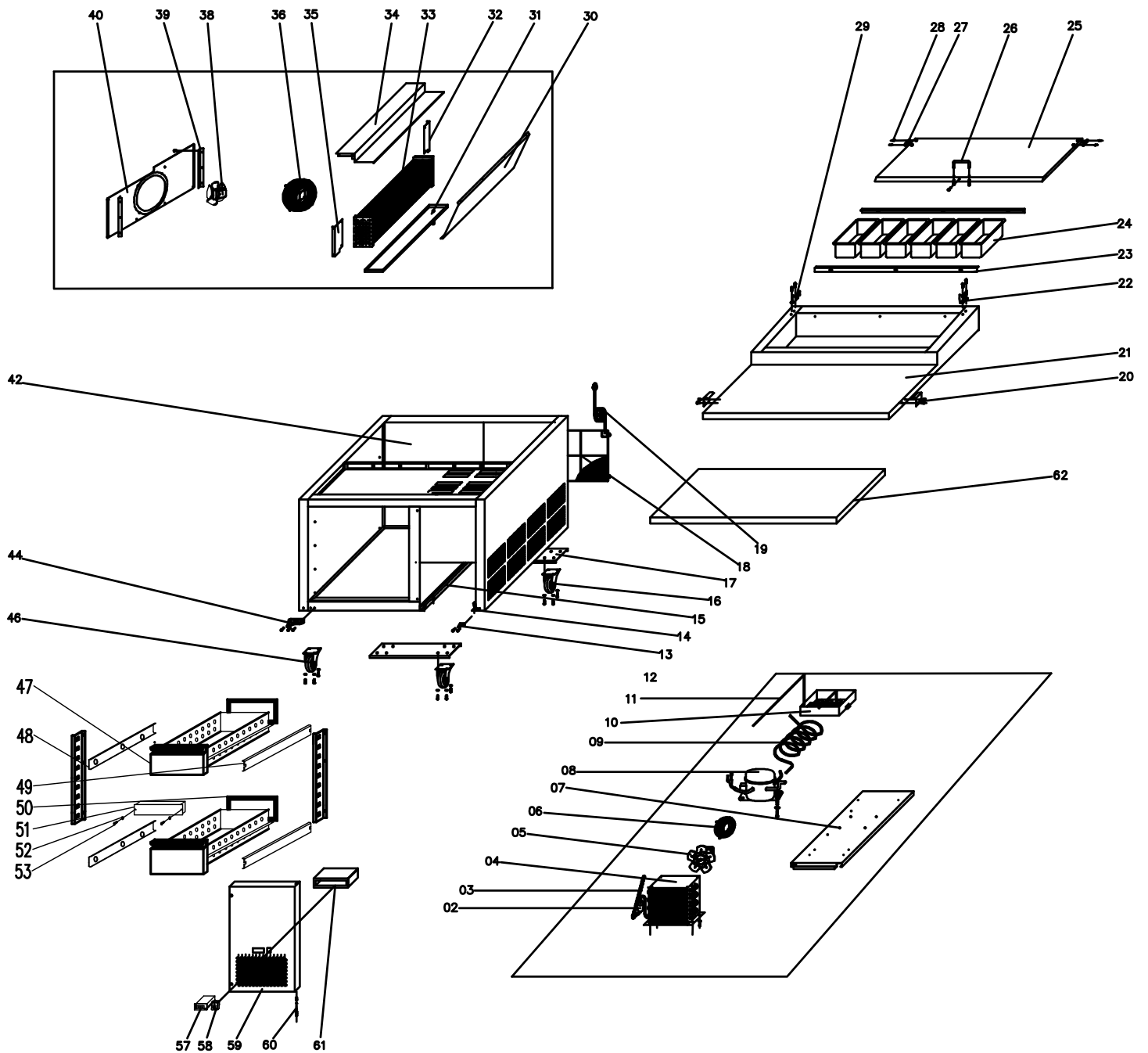
Message	Cause	Outputs
P1	Room probe failure.	Compressor output according to par. "Con" and "COF".
P2	Evaporator probe failure.	Defrost end is timed.
P3	Condenser probe failure.	Outputs unchanged.
HA	Maximum temperature alarm.	Outputs unchanged.
LA	Minimum temperature alarm.	Outputs unchanged.
dA	Door open.	Compressor and fans restarts.
EA	External alarm.	Outputs unchanged.
CA	Serious external alarm (i1 F=bAL).	All outputs OFF.
CSd	Condenser alarm.	All outputs OFF.

HOW TO SEE THE ALARM AND RESET THE RECORDED ALARM

1. Push the UP or Down key, the alarm signals are displayed.
2. When the signal is displayed, hold the SET key until the "rst" message is displayed, and push the SET again, the 'rst' message starts blinking and the normal temperature will be displayed.

Parts Breakdown

Model PT-CN-1200-2D 48393



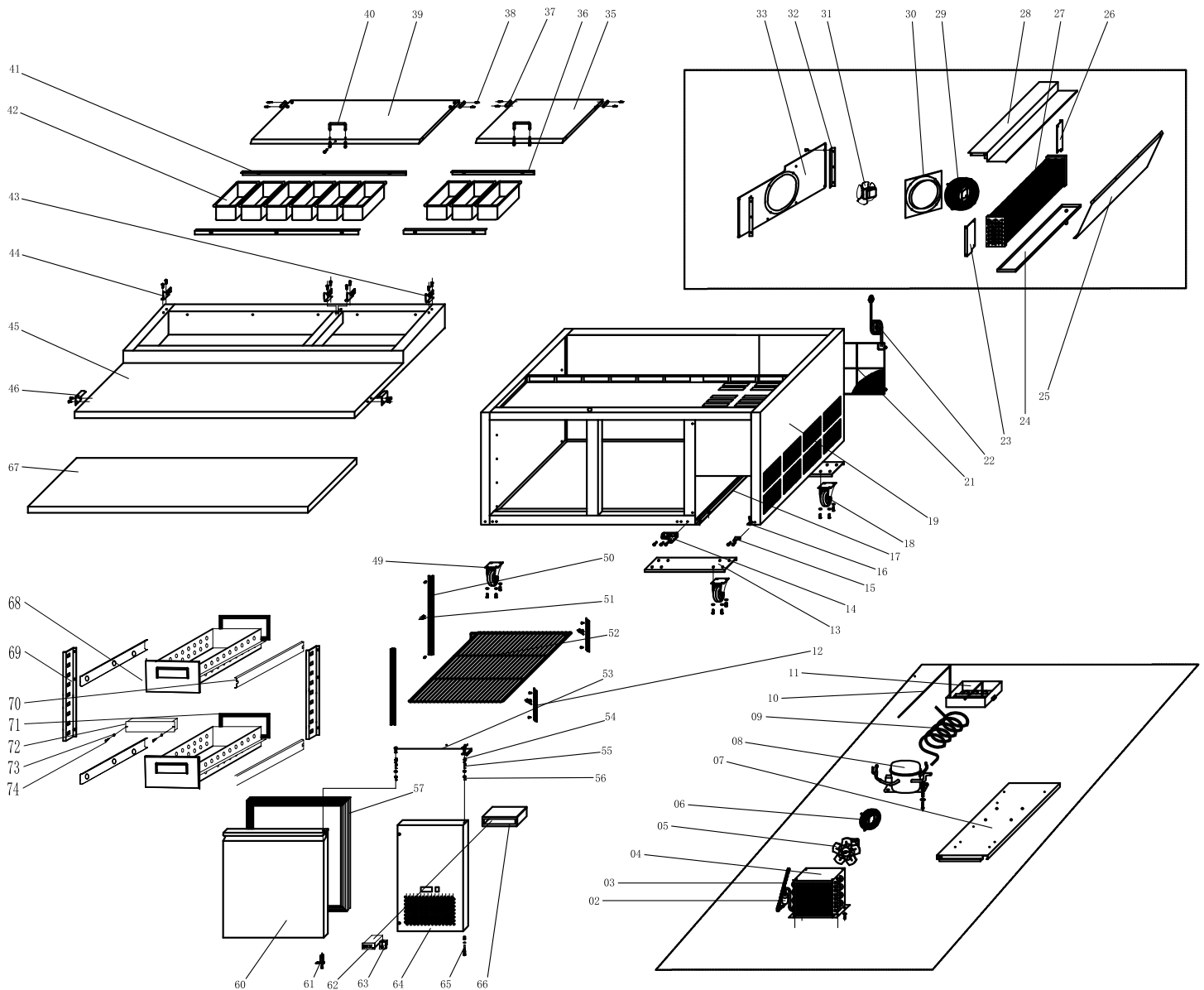
Parts Breakdown

Model PT-CN-1200-2D 48393

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT609	Filter Drier for 48393	2	AT627	Fixed Clip of Cutting Board for 48393	20	AT644	Fixed Support of Fan Cover for 48393	39
AT610	Capillary for 48393	3	AT628	Top for 48393	21	AT645	Fan Cover for 48393	40
AT611	Condenser for 48393	4	AT629	Cover Hinge / Right for 48393	22	AT646	Body for 48393	42
AT612	Condenser Fan for 48393	5	AT630	Support of Standard Pan for 48393	23	AT647	Door Hinge / Left for 48393	44
AT613	Basket Guard Grills for 48393	6	80059	Food Pans 1/3 Size 6" / 150mm Polycarbonated NSF for 48393	24	AT648	Brake Wheel for 48393	46
AT614	Unit Board for 48393	7	AT631	Cover for 48393	25	AT649	Drawer Panel for 48393	47
AT615	Compressor for 48393	8	AT632	Handle of Cover for 48393	26	AT650	Support for 48393	48
AT616	Suction Pipe for 48393	9	AT633	Strengthening Board for 48393	27	AT651	Guides for 48393	49
AT617	Water Box for 48393	10	AT634	Cover Hinge Axis for 48393	28	AT652	Drawer Gasket for 48393	50
AT618	Evaporate Pipe for 48393	11	AT635	Cover Hinge / Left for 48393	29	AT653	Drawer Bridge for 48393	51
AT619	Shelf Support / Short for 48393	12	AT636	Air Flow Conduct Board for 48393	30	AT654	M4 Sheet for 48393	52
AT620	Front Panel Hinge for 48393	13	AT637	Evaporator Water Pan for 48393	31	AT655	M4x16 Screws for 48393	53
AT621	Right Guide of Unit Board for 48393	14	AT638	Evaporator Fixed Clip / Back for 48393	32	AT656	Thermostat for 48393	57
AT622	Left Guide of Unit Board for 48393	15	AT639	Evaporator for 48393	33	AT657	Main Switch for 48393	58
AT623	Normal Wheel for 48393	16	AT640	Evaporator Cover for 48393	34	AT658	Front Panel for 48393	59
AT624	Support of Unit Board for 48393	17	AT641	Evaporator Fixed Clip / Front for 48393	35	AT659	Down Hinge Axis for 48393	60
AT625	Unit Room Cover for 48393	18	AT642	Wall Ring for 48393	36	AT660	Thermostat Protective Box for 48393	61
AT626	Plug for 48393	19	AT643	Circle Fan for 48393	38	AT661	Cutting Board for 48393	62

Parts Breakdown

Model PT-CN-1800-2D 49298



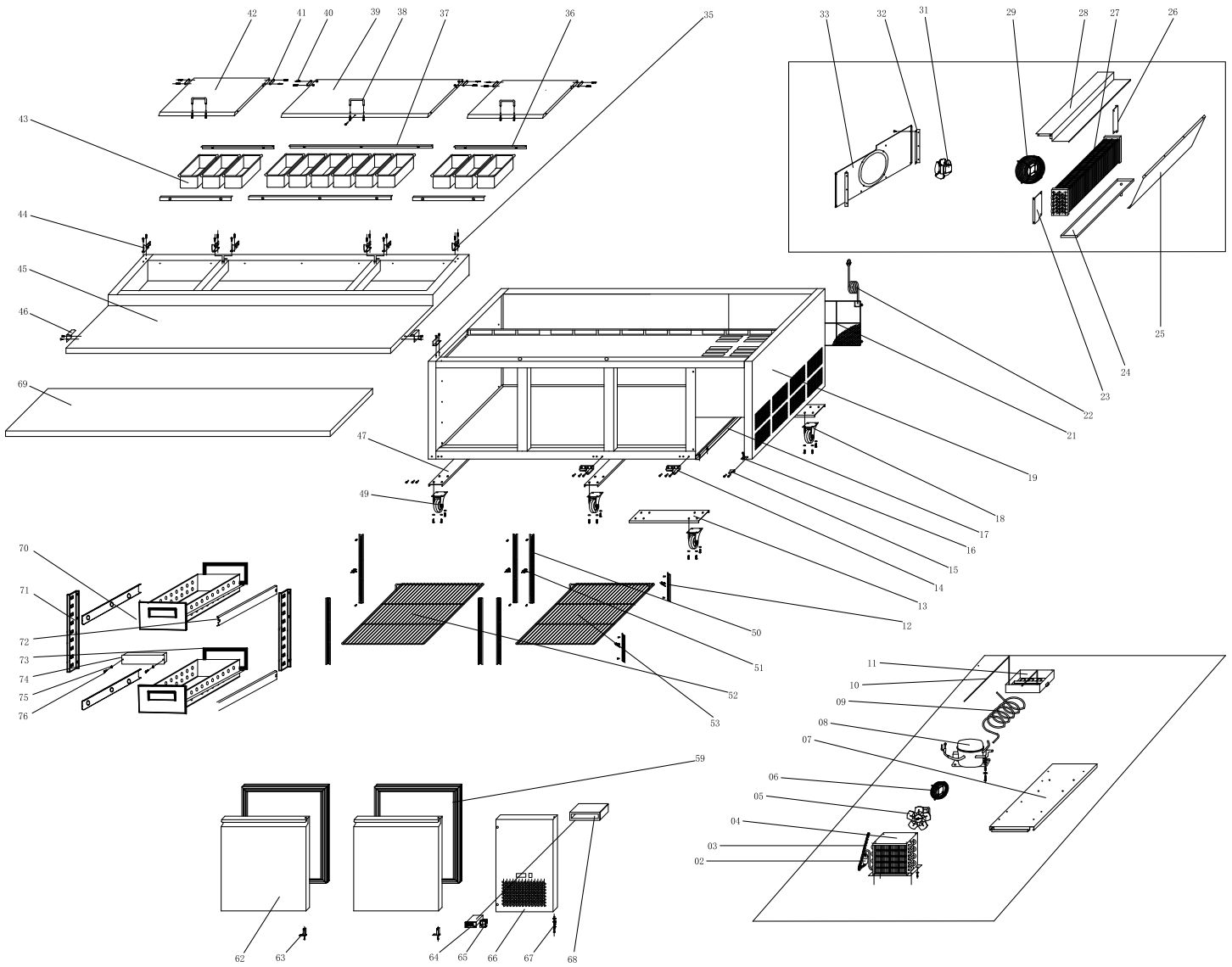
Parts Breakdown

Model PT-CN-1800-2D 49298

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT609	Filter Drier for 49298	02	AT636	Air Flow Conduct Board for 49298	25	AT669	Shelf Support/Long for 49298	50
AT662	Capillary for 49298	03	AT638	Evaporator Fixed Clip / Back for 49298	26	AT670	K Shape Clip for 49298	51
AT611	Condenser for 49298	04	AT639	Evaporator for 49298	27	AT671	Shelf for 49298	52
AT612	Condenser Fan for 49298	05	AT640	Evaporator Cover for 49298	28	AT672	Nut for 49298	54
AT613	Basket Guard Grills for 49298	06	AT642	Wall Ring for 49298	29	AT673	Up Hinge Axis for 49298	55
AT614	Unit Board for 49298	07	AT665	Circle Fan Support for 49298	30	AT674	Bushing for 49298	56
AT615	Compressor for 49298	08	AT643	Circle Fan for 49298	31	AT675	Gasket for 49298	57
AT616	Suction Pipe for 49298	09	AT644	Fixed Support of Fan Cover for 49298	32	AT676	Right Door for 49298	60
AT618	Evaporate Pipe for 49298	10	AT645	Fan Cover for 49298	33	AT677	Door Spring Hinge / Right for 49298	62
AT617	Water Box for 49298	11	AT666	Right Cover for 49298	35	AT656	Thermostat for 49298	62
AT619	Shelf Support / Short for 49298	12	AT667	Short Support of Standard Pan for 49298	36	AT657	Main Switch for 49298	63
AT624	Support of Unit Board for 49298	13	AT633	Strengthening Board for 49298	37	AT658	Front Panel for 49298	64
AT663	Door Hinge / Right for 49298	14	AT634	Cover Hinge Axis for 49298	38	AT659	Down Hinge Axis for 49298	65
AT620	Front Panel Hinge for 49298	15	AT631	Left Cover for 49298	39	AT660	Thermostat Protective Box for 49298	66
AT621	Right Guide of Unit Board for 49298	16	AT632	Handle of Cover for 49298	40	AT678	Cutting Board for 49298	67
AT622	Left Guide of Unit Board for 49298	17	AT630	Long Support of Standard Pan for 49298	41	AT649	Drawer Panel for 49298	68
AT623	Normal Wheel for 49298	18	80059	Food Pans 1/3 Size 6" / 150mm Polycarbonated NSF for 49298	42	AT650	Support for 49298	69
AT664	Body for 49298	19	AT629	Cover Hinge / Right for 49298	43	AT651	Guides for 49298	70
AT625	Unit Room Cover for 49298	21	AT635	Cover Hinge / Left for 49298	44	AT652	Drawer Gasket for 49298	71
AT626	Plug for 49298	22	AT668	Top for 49298	45	AT653	Drawer Bridge for 49298	72
AT641	Evaporator Fixed Clip / Front for 49298	23	AT627	Fixed Clip of Cutting Board for 49298	46	AT654	M4 Sheet for 49298	73
AT637	Evaporator Water Pan for 49298	24	AT648	Brake Wheel for 49298	49	AT655	M4x16 Screws for 49298	74

Parts Breakdown

Model PT-CN-2400-2D 49299



Parts Breakdown

Model PT-CN-2400-2D 49299

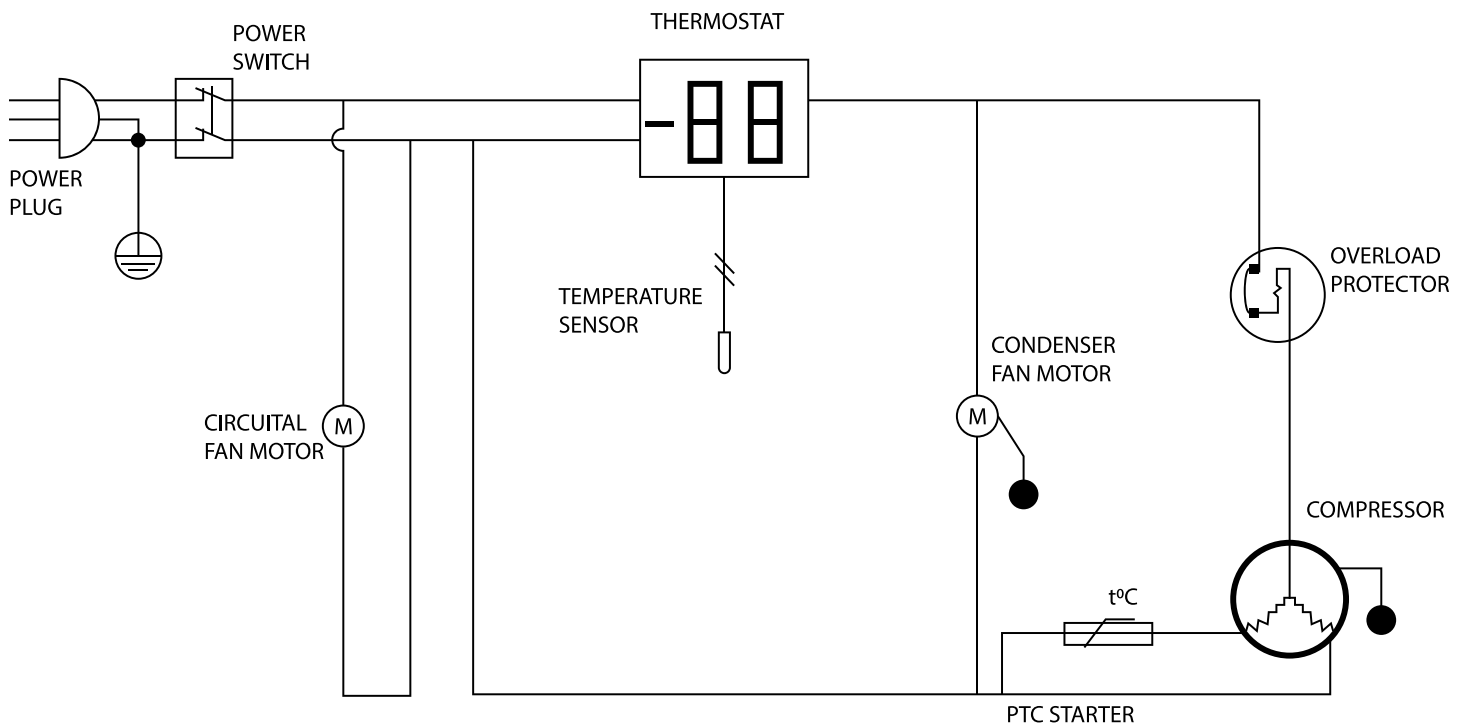
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT609	Filter Drier for 49299	02	AT636	Air Flow Conduct Board for 49299	25	AT685	Shelf Support / Short for 49299	47
AT679	Capillary for 49299	03	AT638	Evaporator Fixed Clip/Back for 49299	26	AT648	Brake Wheel for 49299	49
AT680	Condenser for 49299	04	AT639	Evaporator for 49299	27	AT669	Shelf Support / Long for 49299	50
AT681	Condenser Fan for 49299	05	AT640	Evaporator Cover for 49299	28	AT670	K Shape Clip for 49299	51
AT682	Basket Guard Grills for 49299	06	AT642	Wall Ring for 49299	29	AT671	Shelf for 49299	52
AT683	Unit Board for 49299	07	AT665	Circle Fan Support for 49299	30	AT689	Shelf Left / Right for 49299	53
AT684	Compressor for 49299	08	AT643	Circle Fan for 49299	31	AT690	Gasket for 49299	59
AT616	Suction Pipe for 49299	09	AT644	Fixed Support of Fan Cover for 49299	32	AT691	Right Door for 49299	62
AT618	Evaporate Pipe for 49299	10	AT645	Fan Cover for 49299	33	AT677	Door Spring Hinge / Right for 49299	63
AT617	Water Box for 49299	11	AT687	Fan Grill for 49299	34	AT656	Thermostat for 49299	64
AT685	Shelf Support / Short for 49299	12	AT629	Cover Hinge / Right for 49299	35	AT657	Main Switch for 49299	65
AT624	Support of Unit Board for 49299	13	AT667	Short Support of Standard Pan for 49299	36	AT658	Front Panel for 49299	66
AT663	Door Hinge / Right for 49299	14	AT630	Support of Standard Pan for 49299	37	AT659	Down Hinge Axis for 49299	67
AT620	Front Panel Hinge for 49299	15	AT632	Handle of Cover for 49299	38	AT660	Thermostat Protective Box for 49299	68
AT621	Right Guide of Unit Board for 49299	16	AT631	Cover for 49299	39	AT679	Capillary for 49299	69
AT622	Left Guide of Unit Board for 49299	17	AT634	Cover Hinge Axis for 49299	40	AT649	Drawer Panel for 49299	70
AT623	Normal Wheel for 49299	18	AT633	Strengthening Board for 49299	41	AT650	Support for 49299	71
AT686	Body for 49299	19	AT666	Right Cover for 49299	42	AT651	Guides for 49299	72
AT625	Unit Room Cover for 49299	21	80059	Food Pans 1/3 Size 6" / 150mm Polycarbonated NSF for 49299	43	AT652	Drawer Gasket for 49299	73
AT626	Plug for 49299	22	AT635	Cover Hinge / Left for 49299	44	AT653	Drawer Bridge for 49299	74
AT641	Evaporator Fixed Clip / Front for 49299	23	AT688	Top for 49299	45	AT654	M4 Sheet for 49299	75
AT637	Evaporator Water Pan for 49299	24	AT627	Fixed Clip Cutting Board for 49299	46	AT655	M4x16 Screws for 49299	76

Electrical Schematics

Model PT-CN-1200-2D 48393

Model PT-CN-1800-2D 49298

Model PT-CN-2400-2D 49299



NEMA
5 - 15P
125VAC / 15 AMP



Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

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

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.

