



Refrigerated Sandwich Prep Units

Models PT-CN-0686, 1194, 1524, 1778, 0711-M, 1194-M, 1537-M

Items 24265, 24266, 24274, 24267, 27953, 24268, 24275

Instruction Manual



Revised - 11/02/2016



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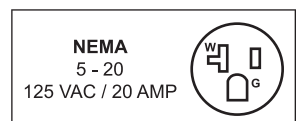


Table of Contents

Model PT-CN-0686 / Model PT-CN-1219 / Model PT-CN-1524
Model PT-CN-1778 / Model PT-CN-0711 / Model PT-CN-1194 / Model PT-CN-1537

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	7 - 8
Maintenance -----	8 - 9
Troubleshooting -----	9 - 10
Controller Instructions -----	11 - 13
Parts Breakdown -----	14 - 27
Electrical Schematics -----	28 - 34
Warranty Registration -----	35



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 Compañie Limité 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, saine 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 approprié. 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 cueilli par un tiers transporteur.

General Information

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

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.

Safety and Warranty

- Do not use extension cords.
- Do not put your hands under the unit when the unit is required to be moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to do so could cause damage to the compressor.

UNPLUG CORD

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

PROHIBITION

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

1 YEAR PARTS 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 www.omcan.com/warranty.html for complete info.

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

REFRIGERATED PREP TABLES

Model	PT-CN-0686	PT-CN-1194	PT-CN-1524	PT-CN-1778
Temperature Range	0°C ~ 10°C / 32°F ~ 50°F			
Horsepower	0.52 HP	0.82 HP		0.99 HP
Electrical	110 V / 60 Hz / 1PH			
Amps	5.3	7.8		8.8
Refrigerant	R134a			
Isolation Material	R141B			
Number of Doors	1	2		3
Number of Shelves	1	2		3
Shelf Capacity	90 lbs. / 40.8 kgs.			
Exterior Dimensions	27" x 29.5" x 42" 686 x 749 x 1067mm	47" x 29.5" x 42" 1194 x 749 x 1067mm	60" x 30" x 42" 1524 x 762 x 1067mm	70" x 29.5" x 42.3" 1778 x 749 x 1074mm
Interior Dimensions	24" x 23.8" x 23.5" 610 x 605 x 597mm	42.8" x 23.8" x 23.5" 1088 x 605 x 597mm	56.3" x 23.8" x 23.5" 1429 x 605 x 597mm	66.4" x 23.8" x 23.5" 1687 x 605 x 597mm
Net Volume	5.65 cu. ft.	9.47 cu. ft.	15.12 cu. ft.	15.55 cu. ft.
Weight	176 lbs. / 79.8 kgs.	253 lbs. / 114.8 kgs.	348 lbs. / 157.9 kgs.	386 lbs. / 175.1 kgs.
Item Number	24265	24266	24274	24267

MEGA REFRIGERATED PREP TABLES

Model	PT-CN-0711-M	PT-CN-1194-M	PT-CN-1537-M
Temperature Range	0°C ~ 10°C / 32°F ~ 50°F		
Horsepower	0.52 HP	0.82 HP	
Electrical	110 V / 60 Hz / 1 PH		
Amps	5.3	7.8	
Refrigerant	R134a		
Isolation Material	R141b		
Number of Doors	1	2	3
Number of Shelves	1	2	
Shelf Capacity	90 lbs. / 40.8 kgs.		
Exterior Dimensions	28" x 34" x 46" 711 x 864 x 1168mm	47" x 34" x 46" 1194 x 864 x 1168mm	60.5" x 34" x 46" 1537 x 864 x 1168mm
Interior Dimensions	24" x 23.8" x 23.5" 610 x 605 x 597mm	42.83" x 23.82" x 23.5" 1088 x 605 x 597mm	56.26" x 23.82" x 23.5" 1429 x 605 x 597mm
Net Volume	5.65 cu. ft.	9.47 cu. ft.	15.12 cu. ft.
Weight	198 lbs. / 89.8113 kgs.	298 lbs. / 135.171 kgs.	353 lbs. / 160.118 kgs.
Item Number	27953	24268	24275

IMPORTANT!!!PLEASE READ BEFORE INSTALLATION

- If the unit has recently been transported. Please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the unit drops down to desired temperature before loading the unit with product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed(i.e. shelves, shelf clips, casters) before plugging the unit in.
- Please read through the Operation / Owner's Manual in its entirety.

CABINET LOCATION GUIDELINES

- Install the unit on strong and leveled surfaces.
 - Unit may make unpleasant noises if surface is uneven.
 - Unit may malfunction if surface is uneven.
- Install the unit in an indoor, well-ventilated area.
 - Unit performs more efficiently in a well-ventilated area.
 - For best performance, please maintain clearance of 3" on the back of the unit.
 - Outdoor use may cause decreased efficiency and damage to the unit.
- Avoid installation in a high humidity and/or dusty area.
 - Humidity could cause unit to rust and decrease efficiency of the unit.
 - Dust collected on condenser coil will cause unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth.
 - Malfunction due to dirty condenser will void warranty.
- Select a location away from heat and moisture-generating equipment.
 - High ambient temperature will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.
 - Malfunction due to high ambient temperature will void warranty.

ELECTRICAL

Please ensure that the required voltage of the compressor is being supplied at all times. Low or high voltage can detrimentally affect the refrigeration unit. All units should be plugged into a grounded and properly-sized electrical outlet with appropriate overcurrent protection. Please refer to the electrical requirement on the nameplate of the unit. Please make sure that your unit has its own dedicated outlet. Do not use an extension cord.

TEMPERATURE CONTROLS

The temperature controls are factory-set to maintain an average temperature of 38°F in refrigeration. To maintain a different temperature, adjust it on the temperature controller—see *manual of temperature controller*.

CAUTION

Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This

Installation

will eventually result in a warmer cabinet temperature.

LOADING PRODUCT

Shelves have been factory-installed for your convenience. Before loading shelves, please be sure that all shelf clips are completely fastened in their correct locations. It is important that all shelves rest completely level before stocking your cabinet with product. In order to maintain correct air flow inside the unit, please be sure to leave two to four (2 to 4) inches of space between the back wall and stored product. Blocking the evaporator fans will result in a warmer cabinet temperature, and ultimately compressor failure.

DEFROST SYSTEMS

Refrigerator coils are kept below the freezing point (32°F). During compressor down-time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers are built-in to the refrigeration system and may not be adjusted. The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

PLEASE NOTE: Excessive door opening should be avoided in order to maintain cabinet temperature and to eliminate the possibility of coil freeze-up.

LOADING FOOD PANS

Pizza prep units and sandwich prep units are designed to function with all pans in place, even if some pans are to be left empty. For maximum food freshness, Fill the pans only with an amount that can be used in a specific usage period. During non-use, please close the insulated lid cover.

Maintenance

CLEANING THE CONDENSER COIL

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with a fin comb.

CLEANING THE FAN BLADE AND MOTOR

- If necessary, clean the fan blades and motor with a soft cloth, If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

Maintenance

CLEANING THE INTERIOR OF UNIT

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

WARNING

Disconnect power cord before cleaning any parts of the unit.

Troubleshooting

Before requesting any service on your unit, please check the following points. Please note that this guide serve only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	<ul style="list-style-type: none">• Fuse blown or circuit breaker tripped.• Power cord unplugged.• Thermostat set too high.• Cabinet in defrost cycle.	<ul style="list-style-type: none">• Replace fuse or reset circuit breaker.• Plug in power cord.• Set thermostat to lower Temperature.• Wait for defrost cycle to finish.

Troubleshooting

<p>Condensing unit runs for long periods of time.</p>	<ul style="list-style-type: none"> • Excessive amount of warm product Placed in cabinet. • Prolonged door opening or door ajar. • Door gasket(s) not sealing properly. • Dirty condenser coil. • Evaporator coil iced over. 	<ul style="list-style-type: none"> • Allow adequate time for Product to cool down. • Ensure doors are closed when not in use. Avoid opening doors for long periods of time. • Ensure gaskets are snapped in Completely. Remove gasket and Wash with soap and water. • Check condition of gasket and replace if necessary. • Clean the condenser coil. • Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
<p>Cabinet is noisy.</p>	<ul style="list-style-type: none"> • Loose part(s). • Tubing vibration. 	<ul style="list-style-type: none"> • Locate and tighten loose part(s). • Ensure tubing is free from contact with other tubing or components.
<p>Cabinet Temperature Is too warm.</p>	<ul style="list-style-type: none"> • Thermostat set too warm. • Blocking air flow. • Excessive amount of warm product Placed in cabinet. • Fuse blown or circuit breaker tripped. • Dirty condenser coil. • Prolonged door opening or door ajar. • Evaporator coil iced over. 	<ul style="list-style-type: none"> • Set thermostat to lower Temperature. • Re-arrange product to allow for Proper air flow. Make sure there Is at least four inches of clearance from evaporator. • Allow adequate time for product to cool down. • Replace fuse or reset circuit breaker. • Clean the condenser coil. • Ensure doors are closed when not in use. Avoid opening doors for long periods of time. (see above)

For service call 1-800-465-0234.

Controller Instructions

Digital controller model: PJEZ for cooler



Dimensioni (mm) / Dimensions (mm)

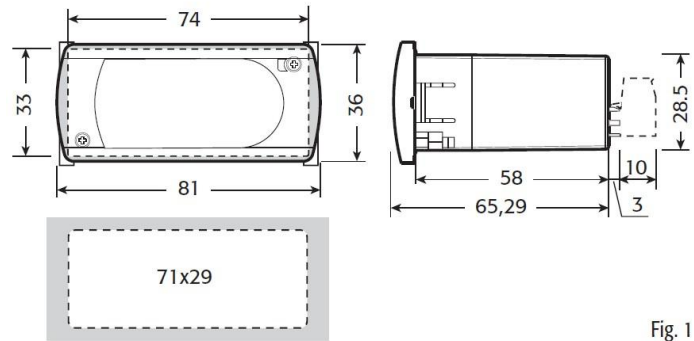







Fig. 1

Display and functions




During normal operation, the controller displays the value of the probe set using parameter/4(=1 ambient probe, default, = 2 second probe, = 3 third probe). In addition, the display has LEDs that indicate the activation of the control functions (see Table 1), while the 3 buttons can be used to activate/deactivate some of the functions (see Table 2).

LED's and Associated Functions (Table 1)

Icon	Function	Normal Operation			Start Up
		ON	OFF	Blink	
	Compressor	On	Off	Request	ON
	Fan	On	Off	Request	ON
	Defrost	On	Off	Request	ON
AUX	Aux	Output On	Output Off	-	ON
	Alarm	All	No Alarm	-	ON
	Clock	RTC fitted and enabled, at least 1 time band set	RTC not fitted or disabled, not even 1 time band set	-	ON if RTC fitted

Controller Instructions

Table of Functions activated by the buttons - Models S, X, Y, C (Table 2)

Button		Normal Operation		Start Up	
		Pressing the Button Alone	Pressed Together		
	Up ON/OFF	More than 3 sec: toggle ON/OFF	Start/Stop continuous cycle	-	
	Down Defrost	More than 3 sec: start/stop defrost			
	Set Mute	- 1 sec.: display/set the set point. - more than 3 secs.: access parameter setting menu (enter password) - mute audible alarm (buzzer)	-	Pressed together Start parameter reset procedure	For 1 sec. display firmware vers. code
					For 1 sec. RESET current EZY set

Setting the set point (desired temperature)

- press **SET** for 1 sec, the set value will start flashing after a few moments;
- increase or decrease the value using **UP** or **DOWN**;
- press **SET** to confirm the new value.

Switching the device ON/OFF

Press **UP** for more than 3 sec. The control and defrost algorithms are now disabled and the Instrument displays the message “OFF” alternating with the temperature read by the set probe

Manual defrost

Press for **DOWN** more than 3 sec (the defrost starts only the temperature conditions are valid).

Continuous cycle

Press **UP** and **DOWN** together for more than 3 sec

Access and setting type F (frequent) and type C (configuration) parameters

1. press **SET** for 3 sec (the display will show “PS”);
2. • to access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm;
• to access the F parameter menu only, press **SET** (without entering the password);
3. scroll inside the parameter menu using **UP/DOWN**;

Controller Instructions

• to display/set the values of the parameter displayed, press **SET**, then **UP/DOWN** and finally **SET** to confirm the changes (returning to the parameter menu).

To save all the new values and exit the parameter menu, press **SET** for 3 s;

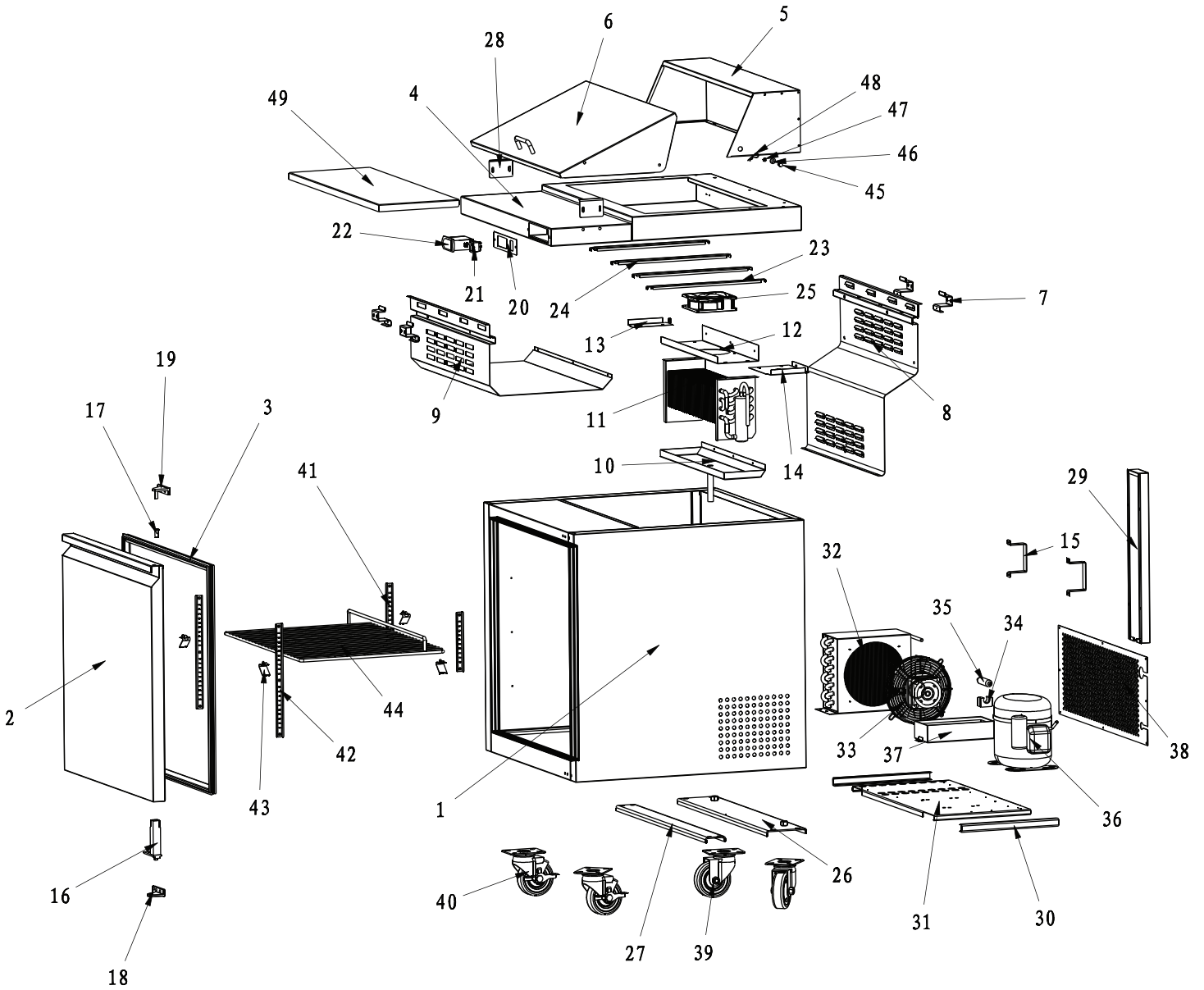
To exit the menu without saving the changed values (exit by timeout) do not press any button for at least 60 s.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
24265	PT-CN-0686	Refrigerated Prep Table 27" / 686mm 110V/60/1 ETL cETLus	SCL-1
24266	PT-CN-1194	Refrigerated Prep Table 47" / 1194mm 110V/60/1 ETL cETLus	SCL-2
24274	PT-CN-1524	Refrigerated Prep Table 60" / 1524mm 110V/60/1 ETL cETLus	SCL2-60
24267	PT-CN-1778	Refrigerated Prep Table 70" / 1778mm 110V/60/1 ETL cETLus	SCL-3
27953	PT-CN-0711-M	Refrigerated Prep Table Mega 28" / 711mm 110V/60/1 ETL cETLus	SCLM1
24268	PT-CN-1194-M	Refrigerated Prep Table Mega 47" / 1194mm 110V/60/1 ETL cETLus	SCLM-2
24275	PT-CN-1537-M	Refrigerated Prep Table Mega 61" / 1537mm 110V/60/1 ETL cETLus	SCLM2-60

Parts Breakdown

Model PT-CN-0686 24265



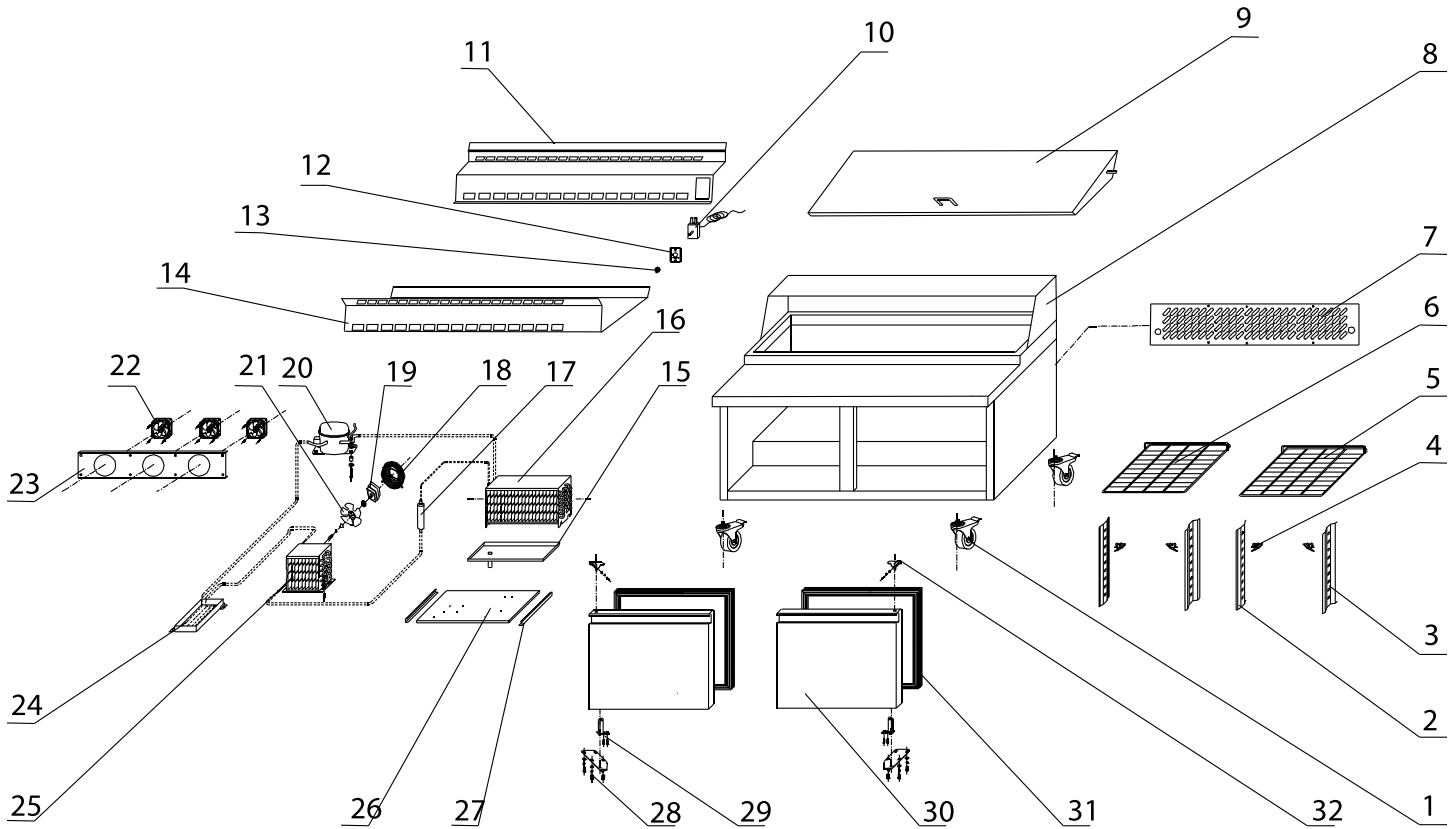
Parts Breakdown

Model PT-CN-0686 24265

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26744	Cabinet for SCL-1	1	28179	Down Right Hinge for SCL-1	18	26778	Filter for SCL-1	35
26745	Door for SCL-1	2	26762	Up Right Hinge for SCL-1	19	26183	Compressor for SCL-1	36
26746	Door Seal for SCL-1	3	26763	Controller Install Panel for SCL-1	20	26780	Outside Water Tray for SCL-1	37
26747	Top Board for SCL-1	4	26192 26485 26764	Power Switch for SCL-1	21	26781	Diamond Back Cover for SCL-1	38
26748	Top Back Cover for SCL-1	5	26863 26765	Temperature Display for SCL-1	22	26246 26782	Castor for SCL-1	39
26749	Pan Cover for SCL-1	6	26766	Pan Divider for SCL-1	23	26247 26783	Castor for SCL-1	40
26750	Fan Cover Supporter for SCL-1	7	26767	Fan Install Panel for SCL-1	24	26784	K Clip Hanging Bar for SCL-1	41
26751	Evaporator Fan Cover for SCL-1	8	26768	Evaporator Fan for SCL-1	25	26785	K Clip Hanging Bar for SCL-1	42
26752	Cover Tray for SCL-1	9	26769	Castor Install Panel for SCL-1	26	26884 26786	K Clip for SCL-1	43
26753	Inside Water Tray for SCL-1	10	26770	Install Panel Supporter for SCL-1	27	26787	Shelf for SCL-1	44
26754	Evaporator for SCL-1	11	26771	Cutting Board Fastener for SCL-1	28	26788	Dowel for SCL-1	45
26755	Evaporator Fan Install Panel for SCL-1	12	26772	Wire Cover for SCL-1	29	26789	Plastic Gasket for SCL-1	46
26756	Evaporator Insulation Board (left) for SCL-1	13	26773	Track of Cooling Unit Panel for SCL-1	30	26790	Nut for SCL-1	47
26757	Evaporator Insulation Board (right) for SCL-1	14	26774	Cooling Unit Install Panel for SCL-1	31	26791	Split Pin for SCL-1	48
26758	Back Bracket for SCL-1	15	26775	Condenser for SCL-1	32	26792	Cutting Board for SCL-1	49
26759	Spring Hinge for SCL-1	16	26776	Condenser Fan Motor for SCL-1	33			
26760	Axial Bush for SCL-1	17	26777	Filter Base for SCL-1	34			

Parts Breakdown

Model **PT-CN-1194** 24266





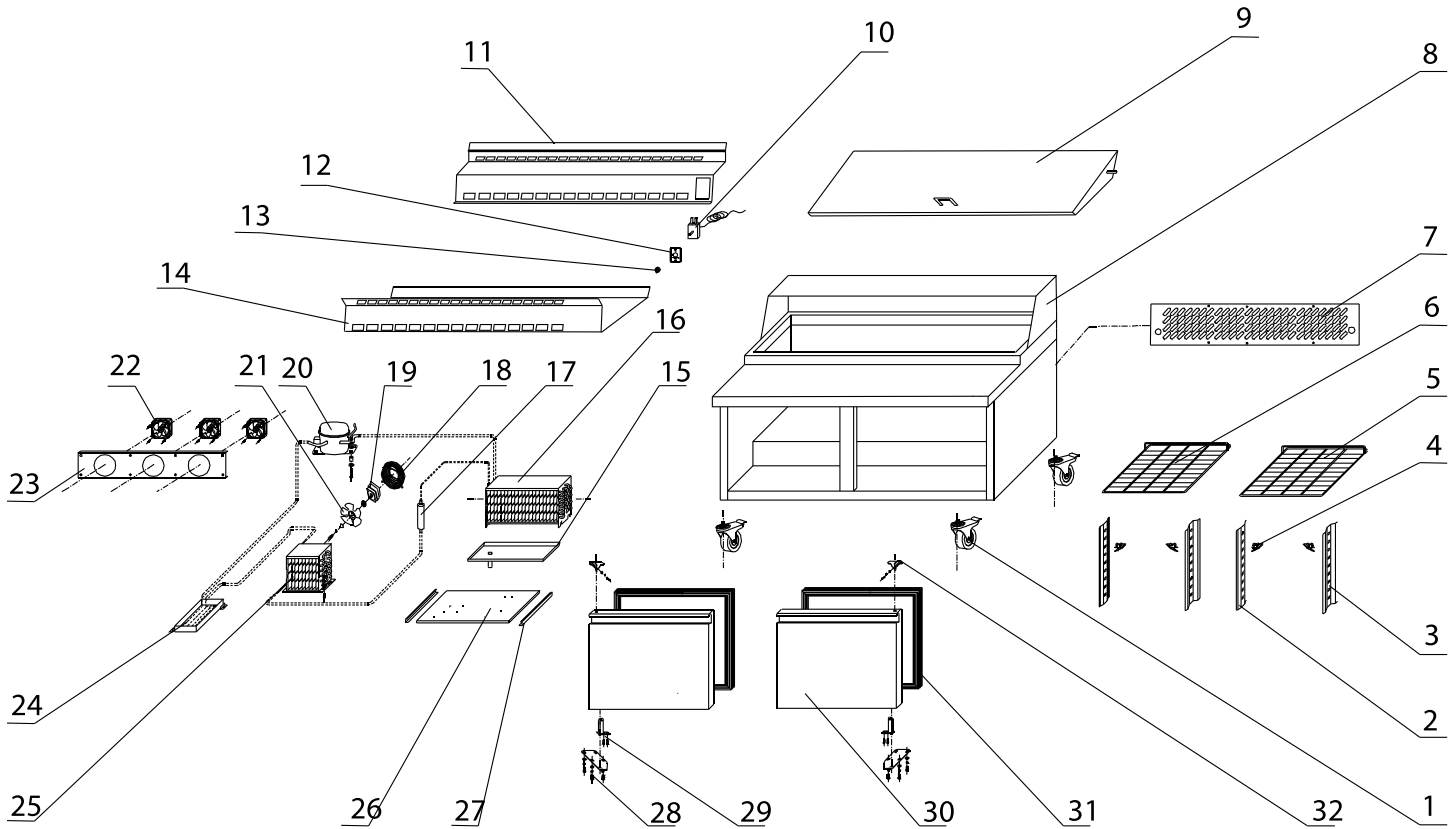
Parts Breakdown

Model PT-CN-1194 24266

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26246	Castor for SCL-2	1	26192 26485	Temperature Controller Knob for SCL-2	13	26817	Condenser for SCL-2	25
26794	Right K Strip for SCL-2	2	26806	Air Director for SCL-2	14	26818	Installing Panel for SCL-2	26
26795	Left K Strip for SCL-2	3	26807	Evaporator Tray for SCL-2	15	26819	Installing Panel Bracket for SCL-2	27
26884	K Clip for SCL-2	4	26955	Evaporator for SCL-2	16	26820	Down Hinge Mount Plate for SCL-2	28
26797	Right Shelf for SCL-2	5	26809	Dry Filter for SCL-2	17	26821	Self-Close Hinge for SCL-2	29
26798	Left Shelf for SCL-2	6	26810	Motor Net Cover for SCL-2	18	37884	Left Door for SCL-2	30
26798	Diamond Shaped Net-Cover for SCL-2	7	26811	Condenser Fan Motor for SCL-2	19	26822	Right Door for SCL-2	30
26800	Cabinet for SCL-2	8	26670	Compressor for SCL-2	20	24325	Door Seal for SCL-2	31
26801	Pan Cover for SCL-2	9	26813	Fan for SCL-2	21	26762	Upper Hinges for SCL-2	32
27185	Temperature Controller for SCL-2	10	26711	Evaporator Fan Motor for SCL-2	22	14817	Relay Overload for SCL-2	33
26803	Evaporator Fan Cover for SCL-2	11	26815	Fan Install Panel for SCL-2	23	14818	Capacitor for SCL-2	34
26804	Control Panel for SCL-2	12	26816	Outside Water Tray for SCL-2	24	14820	Starter Kit for Compressor for SCL-2	35

Parts Breakdown

Model PT-CN-1524 24274





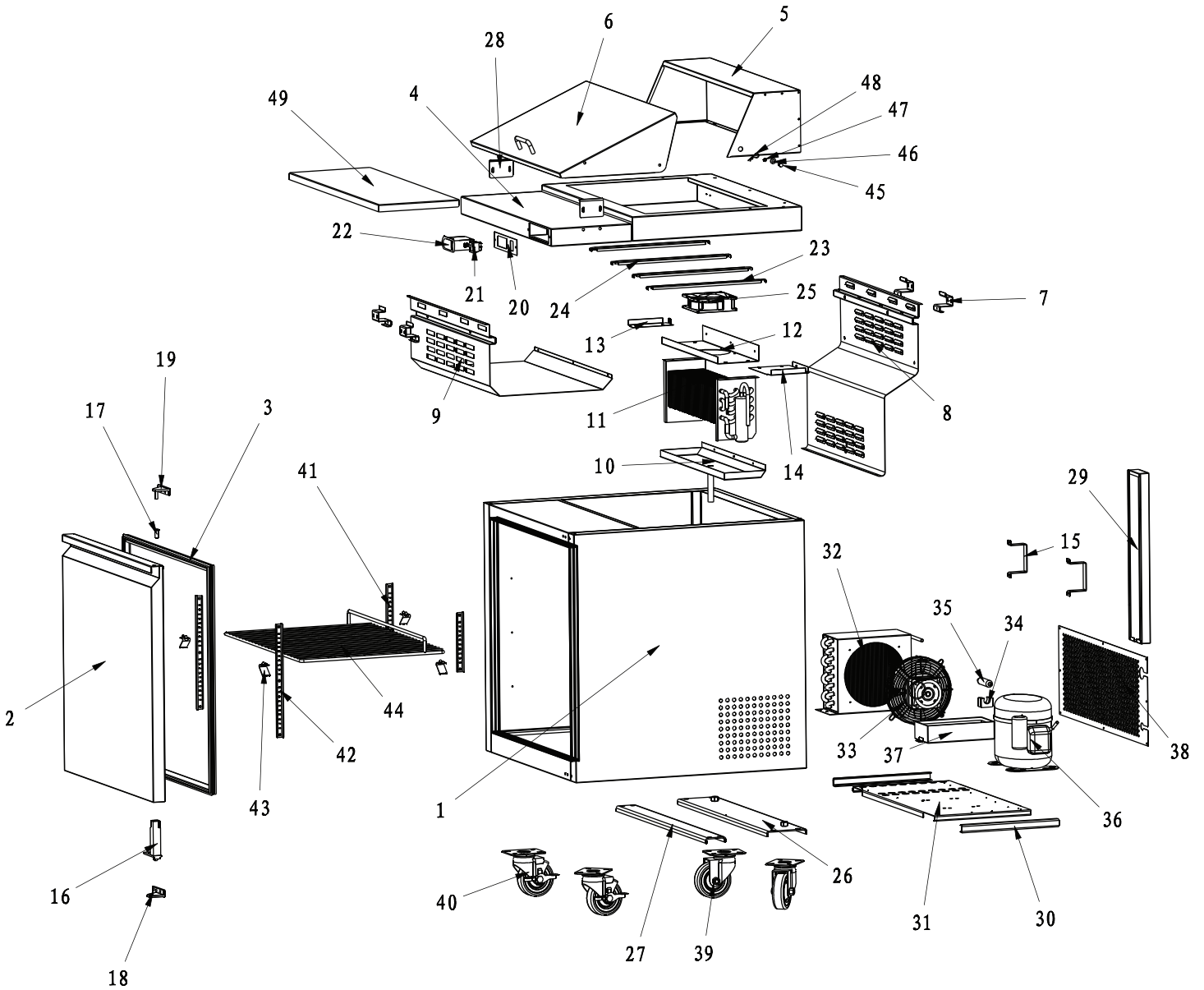
Parts Breakdown

Model PT-CN-1524 24274

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26246 26891	Castor for SCL2-60	1	26902	Control Panel for SCL2-60	12	26913	Fan Install Panel for SCL2-60	23
26892	Right K Strip for SCL2-60	2	26903	Power Switch for SCL2-60	13	26914	Outside Water Tray for SCL2-60	24
26893	Left K Strip for SCL2-60	3	26904	Air Director for SCL2-60	14	26915	Condenser for SCL2-60	25
26884 26894	K Clip for SCL2-60	4	26905	Evaporator Tray for SCL2-60	15	26916	Installing Panel for SCL2-60	26
26895	Right Shelf for SCL2-60	5	26906	Evaporator for SCL2-60	16	26917	Installing Panel Bracket for SCL2-60	27
26896	Left Shelf for SCL2-60	6	26907	Dry Filter for SCL2-60	17	26918	Down Hinge Mount Plate for SCL2-60	28
26897	Diamond Shaped Net-Cover for SCL2-60	7	26908	Motor Net Cover for SCL2-60	18	26919	Self-Close Hinge for SCL2-60	29
26898	Cabinet for SCL2-60	8	26909	Condenser Fan Motor for SCL2-60	19	26920	Door for SCL2-60	30
26899	Pan Cover for SCL2-60	9	26670 26910	Compressor for SCL2-60	20	26921	Door Seal for SCL2-60	31
26900 27185	Temperature Controller for SCL2-60	10	26911	Fan for SCL2-60	21	26762 26922	Upper Hinges for SCL2-60	32
26901	Evaporator Fan Cover for SCL2-60	11	26711 26912	Evaporator Fan Motor for SCL2-60	22			

Parts Breakdown

Model PT-CN-1778 24267



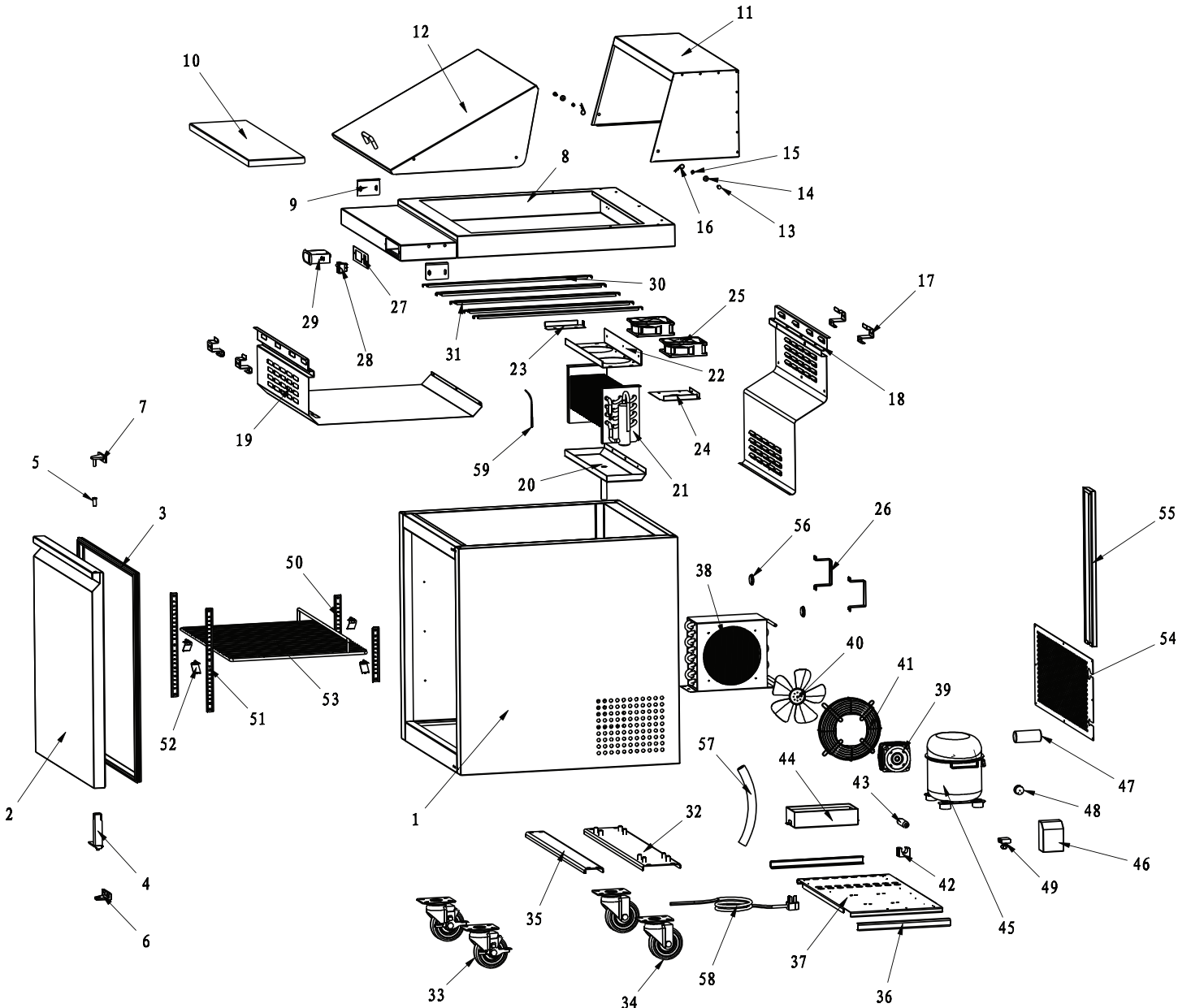
Parts Breakdown

Model PT-CN-1778 24267

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26842	Cabinet for SCL-3	1	26859	Down Right Hinge for SCL-3	18	26876	Filter for SCL-3	35
26843	Door for SCL-3	2	26860	Up Right Hinge for SCL-3	19	26877	Compressor for SCL-3	36
26844	Door Seal for SCL-3	3	26861	Controller Install Panel for SCL-3	20	26878	Outside Water Tray for SCL-3	37
26845	Top Board for SCL-3	4	26192 26485 26862	Power Switch for SCL-3	21	26879	Diamond Back Cover for SCL-3	38
26846	Top Back Cover for SCL-3	5	26863	Temperature Display for SCL-3	22	26246 26880	Castor for SCL-3	39
26847	Pan Cover for SCL-3	6	26864	Pan Divider Small for SCL-3	23	26247 26881	Castor for SCL-3	40
26848	Fan Cover Supporter for SCL-3	7	26865	Pan Divider Large for SCL-3	24	26882	K Clip Hanging Bar for SCL-3	41
26849	Evaporator Fan Cover for SCL-3	8	26866	Evaporator Fan for SCL-3	25	26883	K Clip Hanging Bar for SCL-3	42
26850	Cover Tray for SCL-3	9	26867	Castor Install Panel for SCL-3	26	26884	K Clip for SCL-3	43
26851	Inside Water Tray for SCL-3	10	26868	Install Panel Supporter for SCL-3	27	26885	Shelf for SCL-3	44
26852	Evaporator for SCL-3	11	26869	Cutting Board Fastener for SCL-3	28	26886	Dowel for SCL-3	45
26853	Evaporator Fan Install Panel for SCL-3	12	26870	Wire Cover for SCL-3	29	26887	Plastic Gasket for SCL-3	46
26854	Evaporator Insulation Board (left) for SCL-3	13	26871	Track of Cooling Unit Panel for SCL-3	30	26888	Nut for SCL-3	47
26855	Evaporator Insulation Board (right) for SCL-3	14	26872	Cooling Unit Install Panel for SCL-3	31	26889	Split Pin for SCL-3	48
26856	Back Bracket for SCL-3	15	26873	Condenser for SCL-3	32	26890	Cutting Board for SCL-3	49
26857	Spring Hinge for SCL-3	16	26874	Condenser Fan Motor for SCL-3	33			
26858	Axial Bush for SCL-3	17	26875	Filter Base for SCL-3	34			

Parts Breakdown

Model PT-CN-0711-M 27953



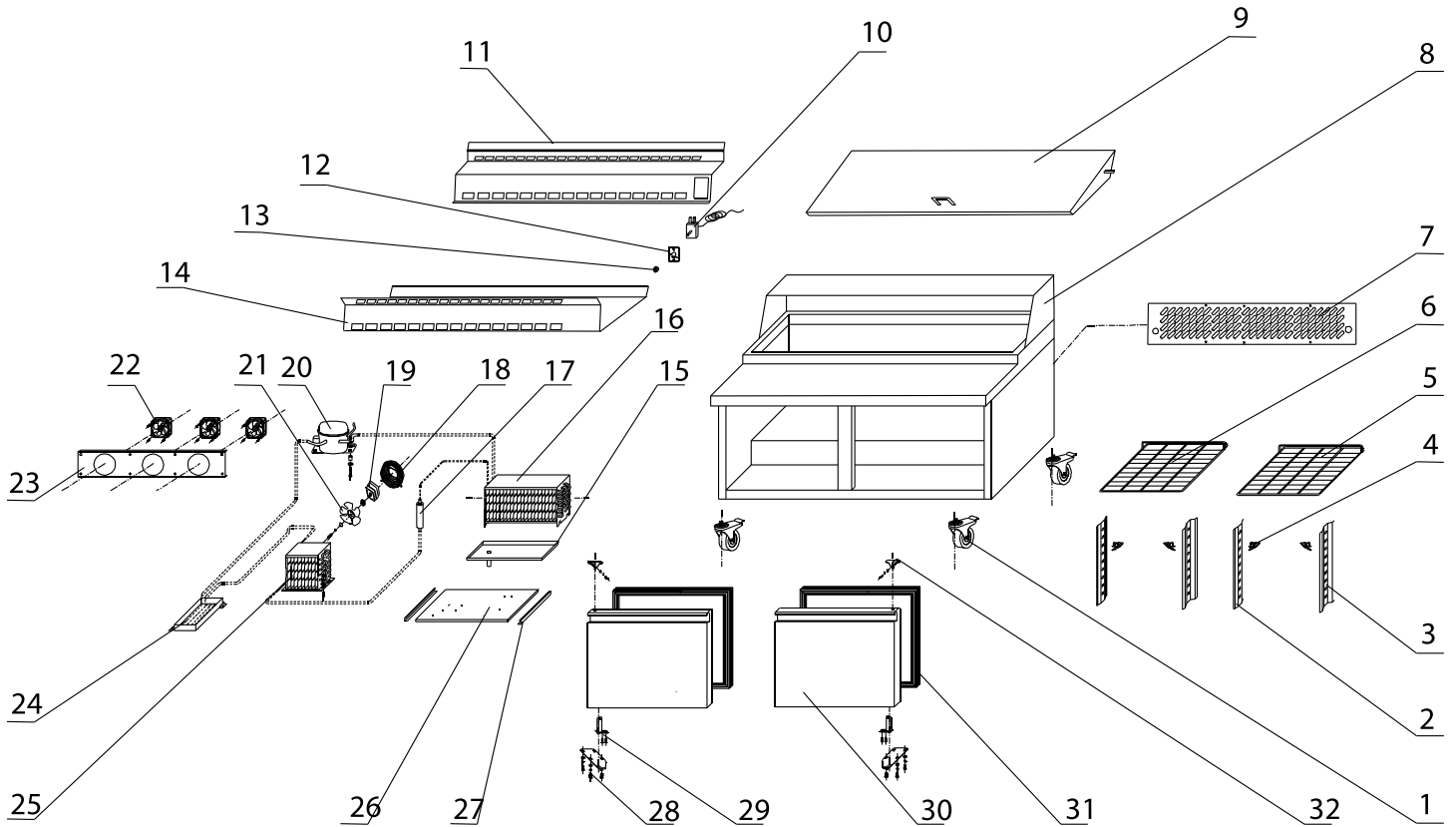
Parts Breakdown

Model PT-CN-0711-M 27953

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
28113	Cabinet for SCLM1	1	28133	Evaporator for SCLM1	21	28153	Condenser Fan Cover for SCLM1	41
28114	Door for SCLM1	2	28134	Mounting Plate of Evaporator Fan for SCLM1	22	28154	Filter Bracket for SCLM1	42
28115	Door Seal for SCLM1	3	28135	Left Clapboard of Evaporator for SCLM1	23	28155	Filter for SCLM1	43
28116	Spring Hinge for SCLM1	4	28136	Right Clapboard of Evaporator for SCLM1	24	28156	Exterior Water Tray for SCLM1	44
28117	Axel Bush for SCLM1	5	26711 28137	Evaporator Fan Motor for SCLM1	25	26183 28157	Compressor for SCLM1	45
28183 28118	Bottom Hinge for SCLM1	6	28138	Back Bracket for SCLM1	26	28158	Wiring Box of Compressor for SCLM1	46
26762 28119	Upper Hinge for SCLM1	7	28139	Controller Mounting Plate for SCLM1	27	28159	Starting Capacitor for SCLM1	47
28120	Top Board for SCLM1	8	26192 26485 28140	Power Switch for SCLM1	28	28160	Overload Protector for SCLM1	48
28121	Fastener of Cutting Board for SCLM1	9	28141	Digital Thermostat for SCLM1	29	28161	Starter for SCLM1	49
28122	Cutting Board for SCLM1	10	28142	Pan Divider for SCLM1	30	28162	Hanger of K Clip - 2 Holes for SCLM1	50
28123	Top Cover for SCLM1	11	28143	Pan Divider for SCLM1	31	28163	Hanger of K Clip - 3 Holes for SCLM1	51
28124	Pan Cover for SCLM1	12	28144	Mounting Plate of Castor for SCLM1	32	26786 28164	K Clip for SCLM1	52
28125	Dowel for SCLM1	13	26246 28145	Castor with Brake for SCLM1	33	26787 28165	Shelf for SCLM1	53
28126	Plastic Gasket for SCLM1	14	26247 28146	Castor without Brake for SCLM1	34	28166	Back Cover for SCLM1	54
28127	Nut for SCLM1	15	28147	Bracket of Mounting Plate for SCLM1	35	28167	Protecting Cover of Wire for SCLM1	55
28128	Pin for SCLM1	16	28148	Track of Compressor Mounting Plate for SCLM1	36	28168	Lid of Foaming Hole for SCLM1	56
28129	Bracket of Evaporator Cover for SCLM1	17	28149	Compressor Mounting Plate for SCLM1	37	28169	Drain Pipe for SCLM1	57
28130	Evaporator Cover for SCLM1	18	28150	Condenser for SCLM1	38	28170	Power Cord for SCLM1	58
28131	Cover Tray for SCLM1	19	28151	Condenser Fan Motor for SCLM1	39	28171	Temperature Sensor for SCLM1	59
28132	Interior Water Tray for SCLM1	20	28152	Fan for SCLM1	40			

Parts Breakdown

Model **PT-CN-1194-M** 24268



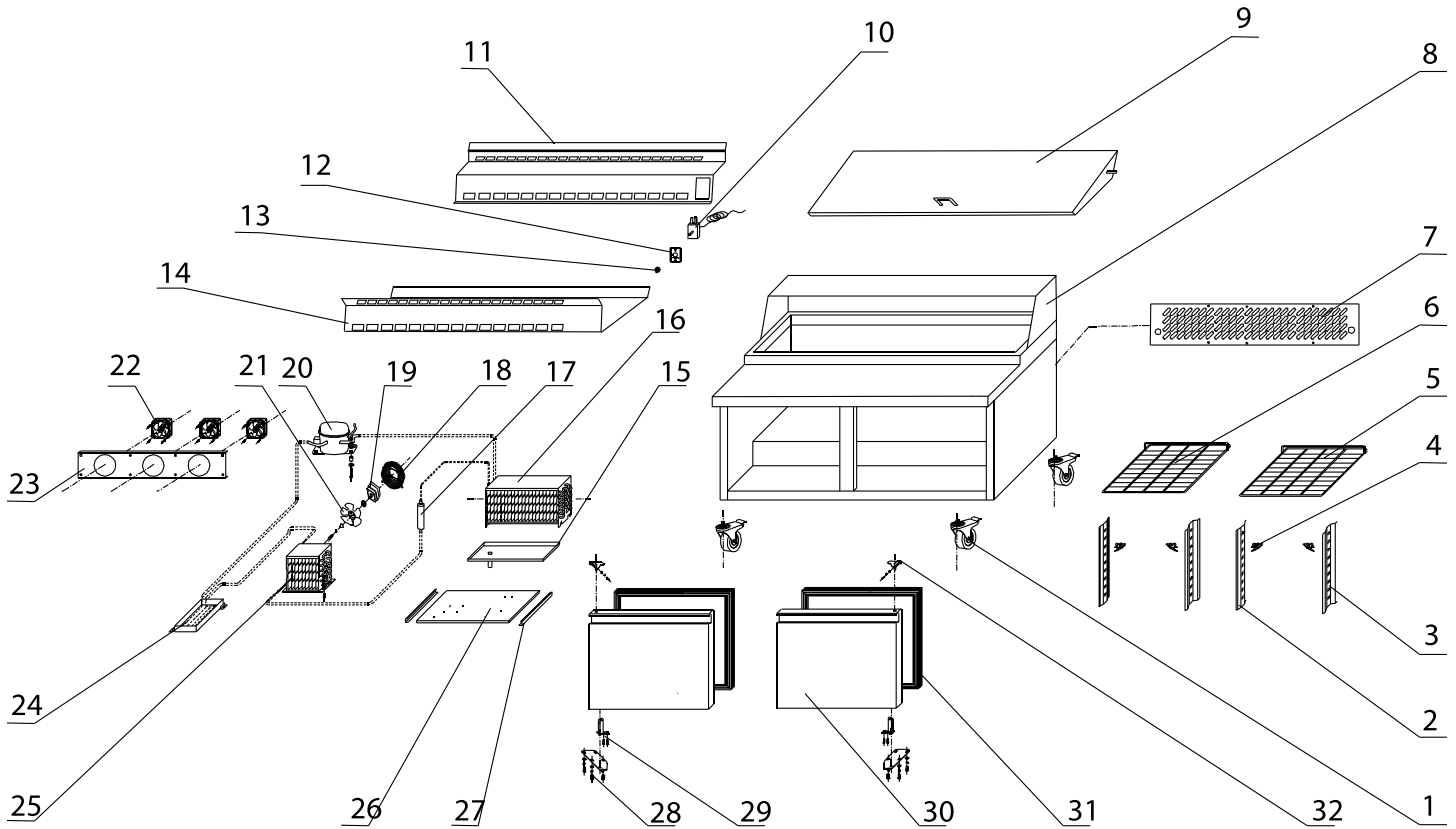
Parts Breakdown

Model PT-CN-1194-M 24268

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26246 26940	Castor for SCLM-2	1	26951	Control Panel for SCLM-2	12	26962	Fan Install Panel for SCLM-2	23
26941	Right K Strip for SCLM-2	2	26952	Power Switch for SCLM-2	13	26963	Outside Water Tray for SCLM-2	24
26942	Left K Strip for SCLM-2	3	26953	Air Director for SCLM-2	14	26964	Condenser for SCLM-2	25
26796 26943	K Clip for SCLM-2	4	26954	Evaporator Tray for SCLM-2	15	26965	Installing Panel for SCLM-2	26
26797 26944	Right Shelf for SCLM-2	5	26955	Evaporator for SCLM-2	16	26966	Installing Panel Bracket for SCLM-2	27
26798 26945	Left Shelf for SCLM-2	6	26956	Dry Filter for SCLM-2	17	26967	Down Hinge Mount Plate for SCLM-2	28
26946	Diamond Shaped Net-Cover for SCLM-2	7	26957	Motor Net Cover for SCLM-2	18	26968	Self-Close Hinge for SCLM-2	29
26947	Cabinet for SCLM-2	8	26958	Condenser Fan Motor for SCLM-2	19	26969	Door for SCLM-2	30
26948	Pan Cover for SCLM-2	9	26670 26959	Compressor for SCLM-2	20	26970	Door Seal for SCLM-2	31
26949 27185	Temperature Controller for SCLM-2	10	26960	Fan for SCLM-2	21	26762 26971	Upper Hinges for SCLM-2	32
26950	Evaporator Fan Cover for SCLM-2	11	26711 26961	Evaporator Fan Motor for SCLM-2	22			

Parts Breakdown

Model **PT-CN-1537-M** 24275





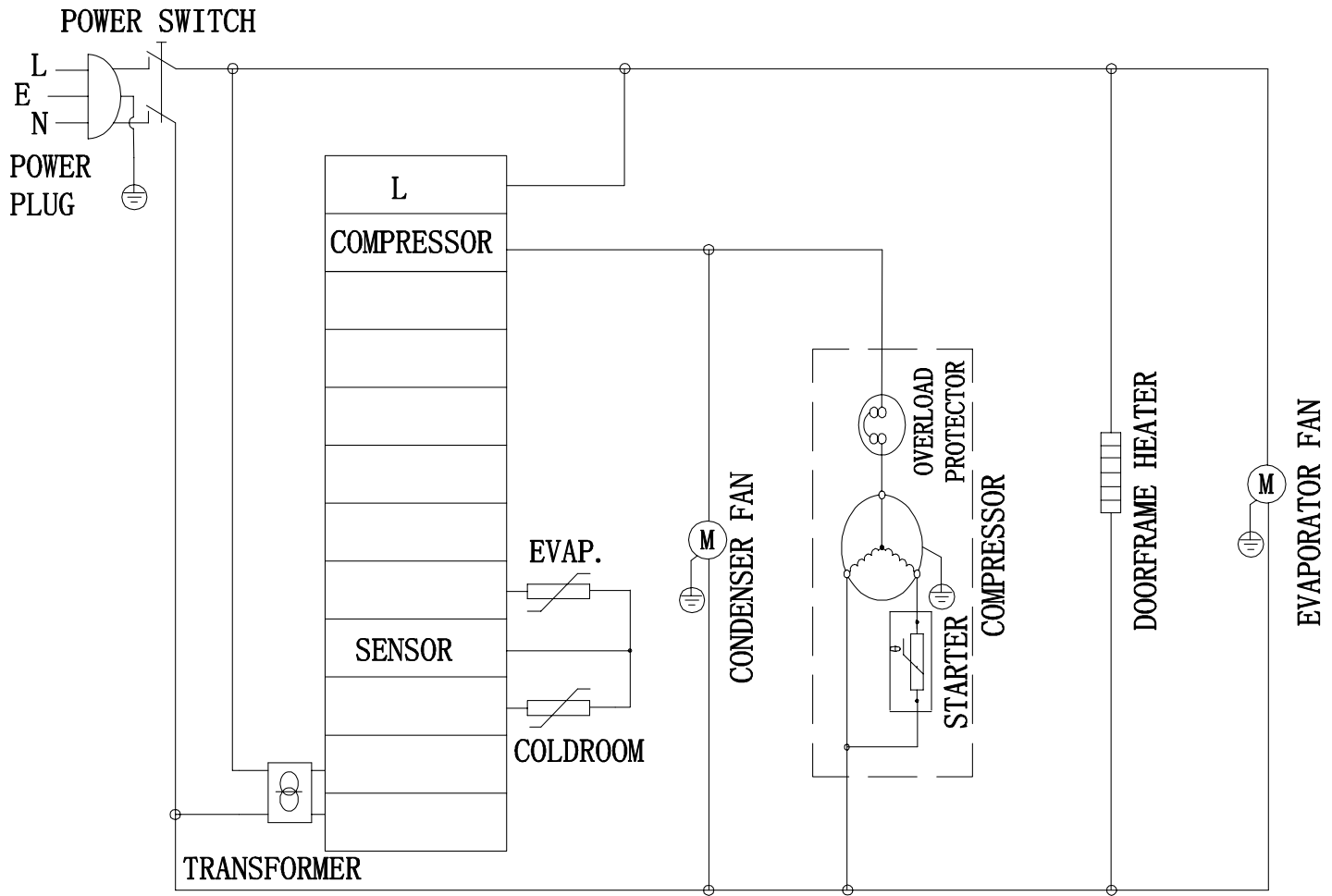
Parts Breakdown

Model PT-CN-1537-M 24275

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26246 26989	Castor for SCLM2-60	1	27000	Control Panel for SCLM2-60	12	27011	Fan Install Panel for SCLM2-60	23
26990	Right K Strip for SCLM2-60	2	27001	Power Switch for SCLM2-60	13	27012	Outside Water Tray for SCLM2-60	24
26991	Left K Strip for SCLM2-60	3	27002	Air Director for SCLM2-60	14	27013	Condenser for SCLM2-60	25
26894 26992	K Clip for SCLM2-60	4	27003	Evaporator Tray for SCLM2-60	15	27014	Installing Panel for SCLM2-60	26
26895 26993	Right Shelf for SCLM2-60	5	27004	Evaporator for SCLM2-60	16	27015	Installing Panel Bracket for SCLM2-60	27
26896 26994	Left Shelf for SCLM2-60	6	27005	Dry Filter for SCLM2-60	17	27016	Down Hinge Mount Plate for SCLM2-60	28
26995	Diamond Shaped Net-Cover for SCLM2-60	7	27006	Motor Net Cover for SCLM2-60	18	27017	Self-Close Hinge for SCLM2-60	29
26996	Cabinet for SCLM2-60	8	27007	Condenser Fan Motor for SCLM2-60	19	27018	Door for SCLM2-60	30
26997	Pan Cover for SCLM2-60	9	26670 27008	Compressor for SCLM2-60	20	27019	Door Seal for SCLM2-60	31
26998	Temperature Controller for SCLM2-60	10	27009	Fan for SCLM2-60	21	26762 27020	Upper Hinges for SCLM2-60	32
26999	Evaporator Fan Cover for SCLM2-60	11	26711 27010	Evaporator Fan Motor for SCLM2-60	22			

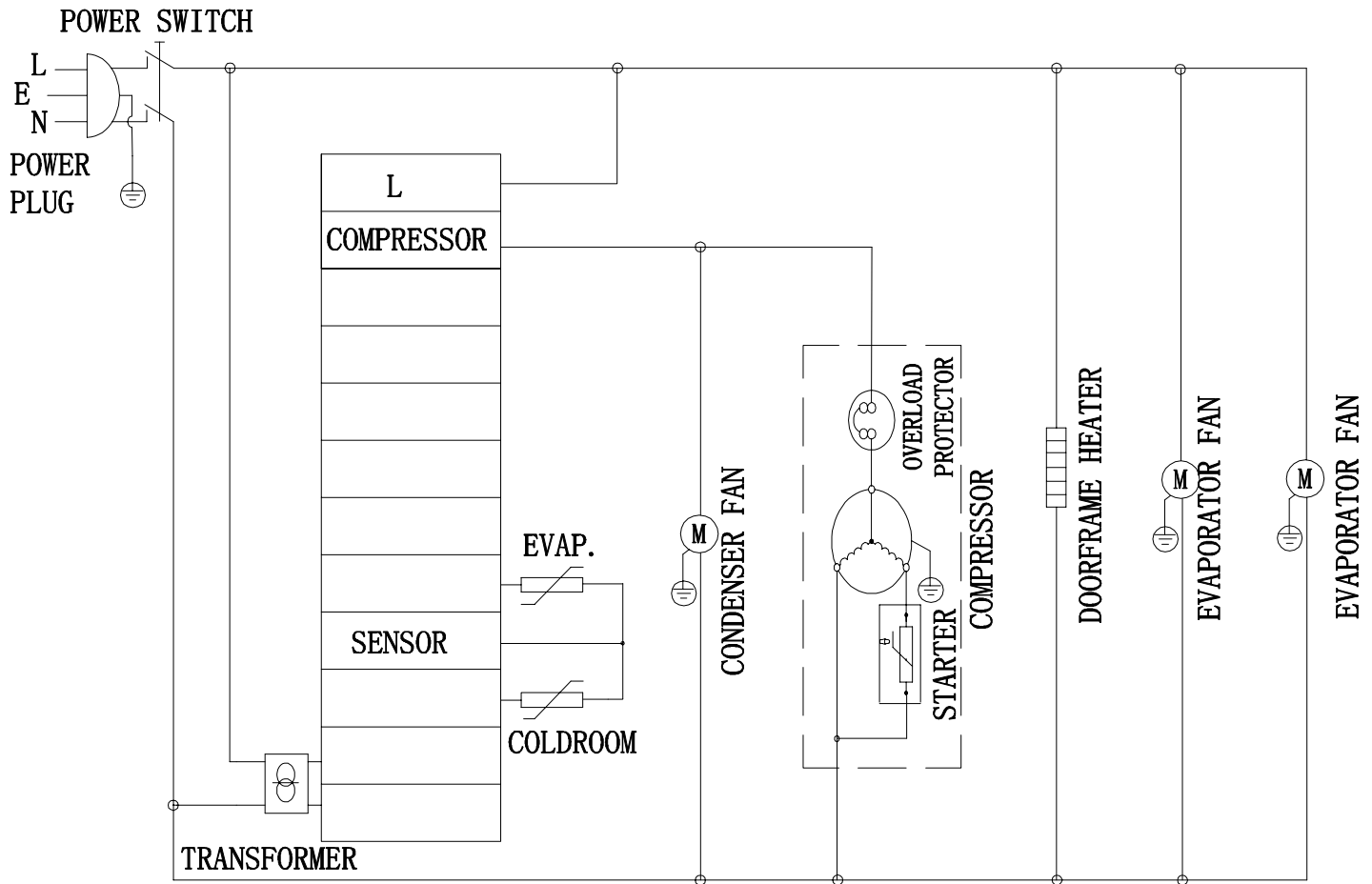
Electrical Schematics

Model PT-CN-0686 24265



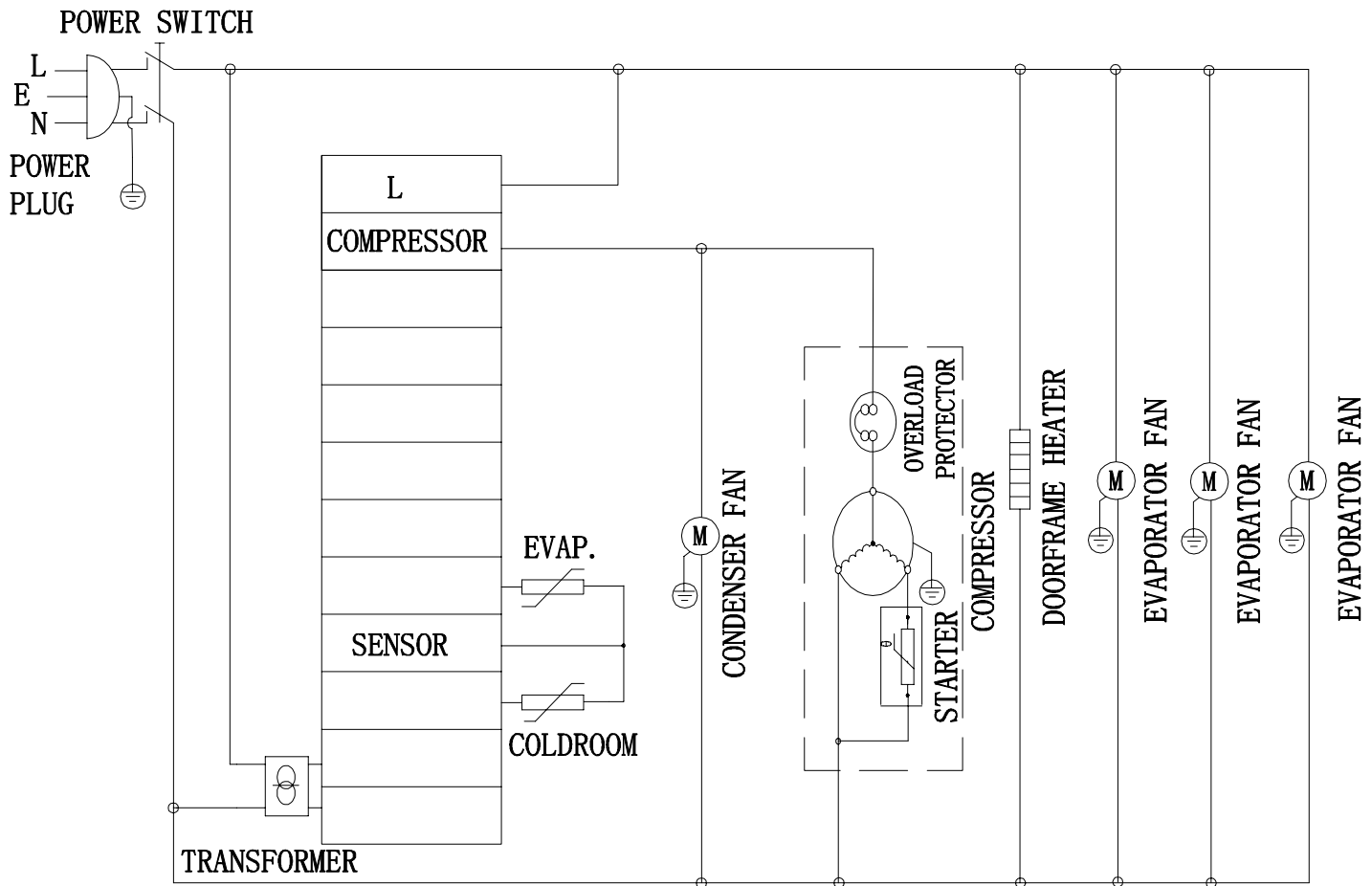
Electrical Schematics

Model PT-CN-1194 24266



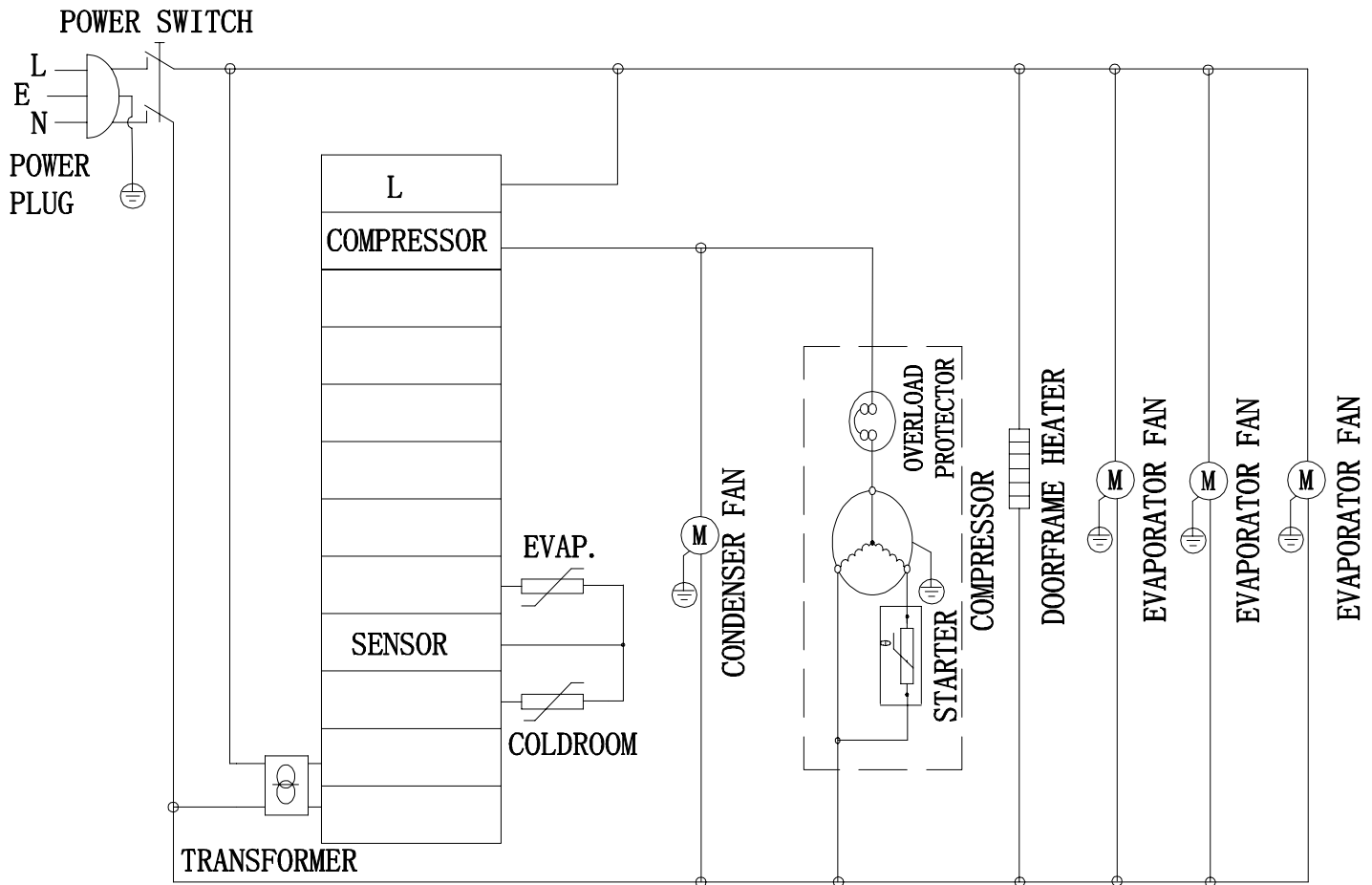
Electrical Schematics

Model PT-CN-1524 24274



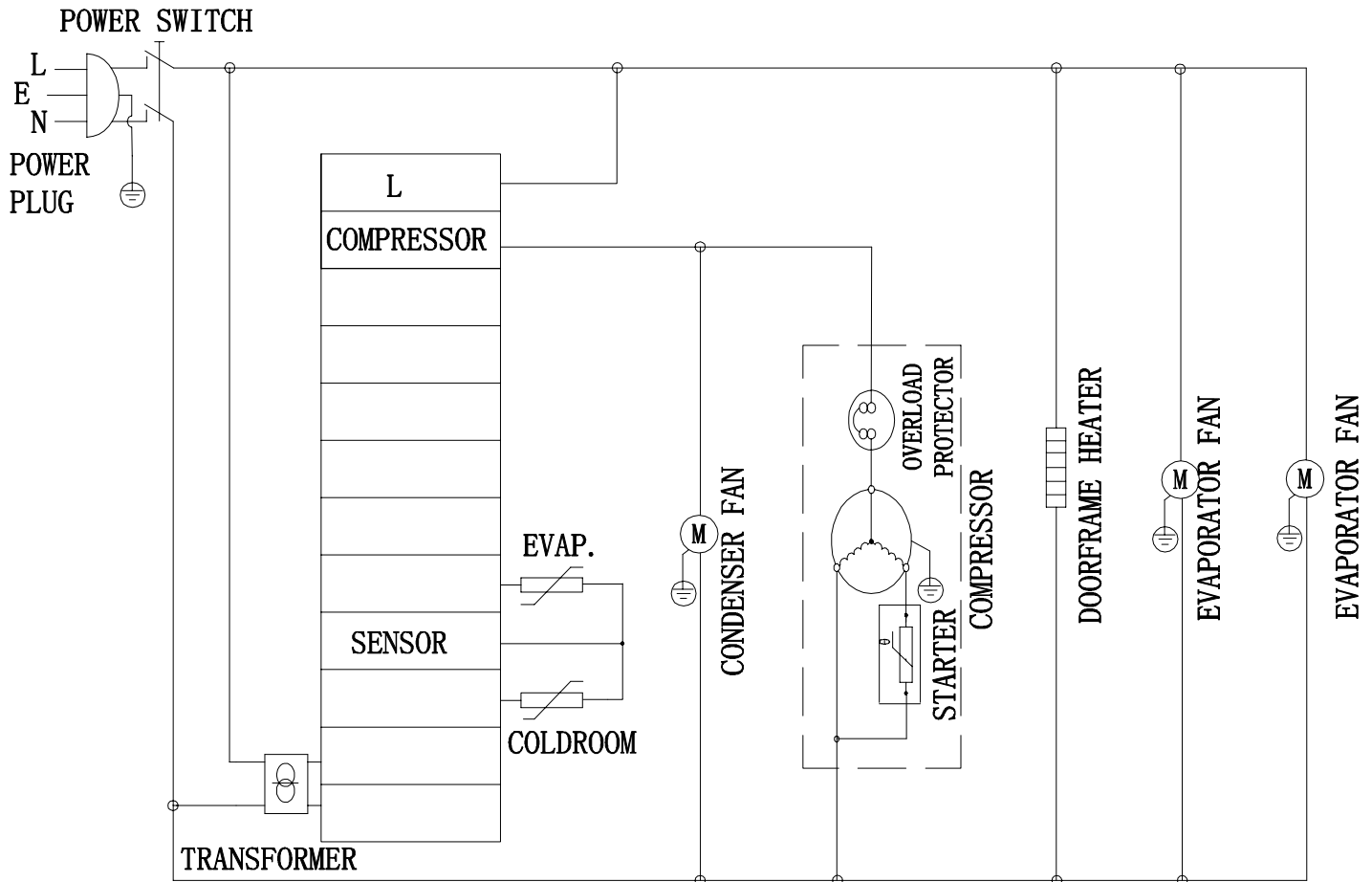
Electrical Schematics

Model PT-CN-1778 24267



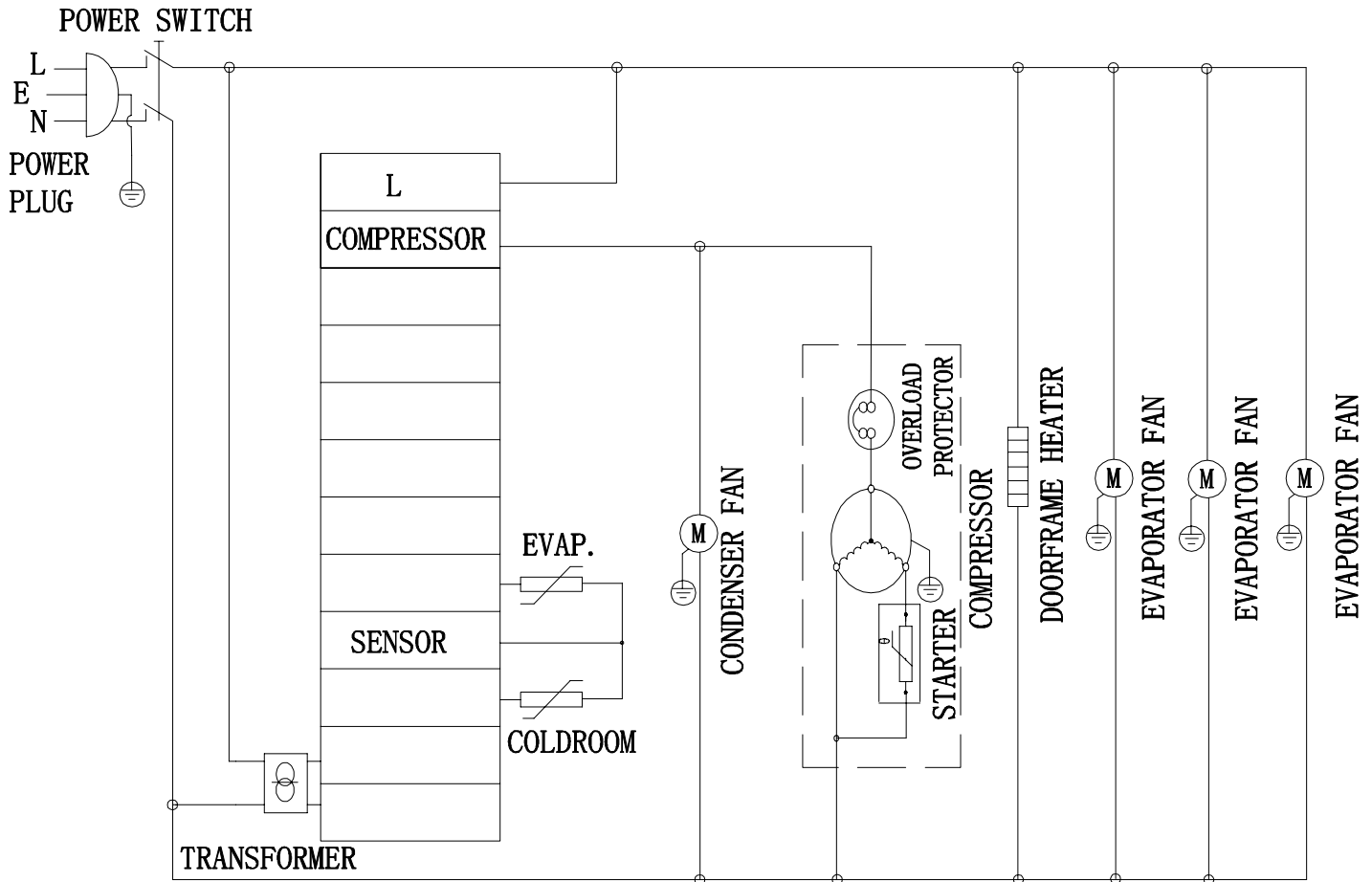
Electrical Schematics

Model PT-CN-0711-M 27953



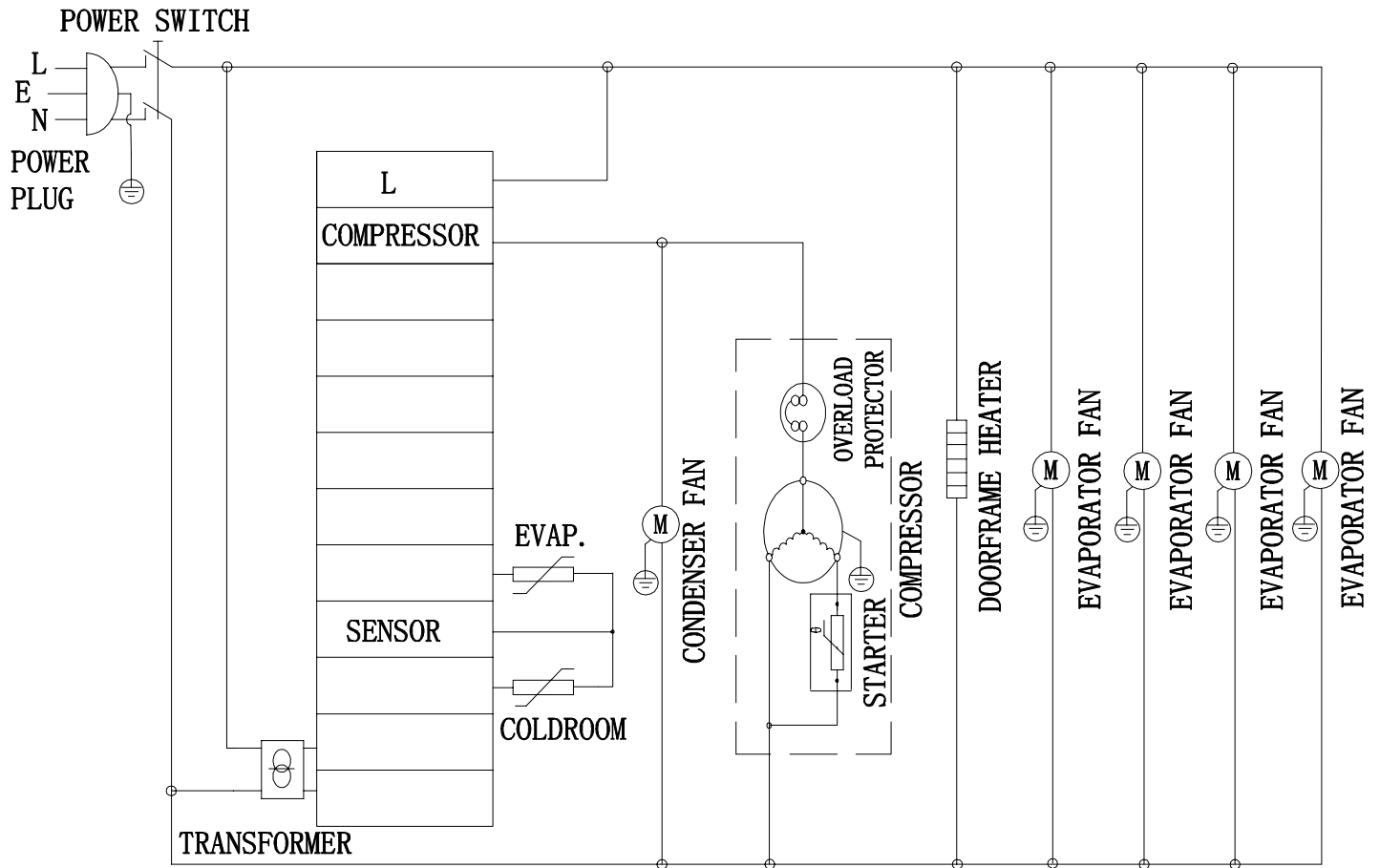
Electrical Schematics

Model PT-CN-1194-M 24268



Electrical Schematics

Model PT-CN-1537-M 24275





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Type of Company:

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Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

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

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

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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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

