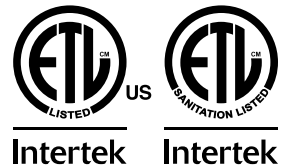




Slush Machine
Model DI-CN-0024-X
Item 47082
Instruction Manual



Revised - 12/08/2021



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

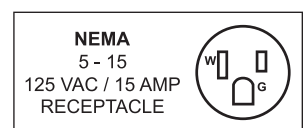


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General Information

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 read following instruction before use the machine.

ATTENTION

- Do not run the machine without mixed liquid; otherwise it will damage the machine.
- Make sure that sugar is more than 13% of mixing. Otherwise some parts will be damaged.
- Please turn off refrigeration switch when slush ice is ready for serve. The machine sound click which is caused by the solenoid valve due to slush ice is thick.

Safety and Warranty

- When the machine is switched off during the light there is some liquid in the bowl. A crust of ice can form at the surface. Remove the crust of ice before switching on the machine or parts can be damaged.
- The appliance is not to be used by children or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- Children being supervised not to play with the appliance.

WARNING: fill with potable water only.

- For your safety, please make sure the machine is well grounding.
- If the wire is damaged, it must be changed by maintenance persons.
- Do not insert sticks into the machine when it is running.
- Make sure to turn off power and unplug before maintenance.

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 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 <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	DI-CN-0024-X
Number of Containers	2
Container Capacity	2 x 12 L / 12.7 QT
Electrical	110V / 60Hz / 1
Current	5.5A
Dimensions	15.7" x 19.3" x 33.5" / 400 x 490 x 850mm
Weight	101.4 lbs. / 46 kgs.
Item Number	47082

Installation

The machine must be positioned on a stable and level surface. Make sure that a space of at least 11.8" / 30cm is left around the machine to avoid overheating.

To further prevent overheating, the machine must not be placed next to heat generating appliances or placed in direct sunlight.

Make sure that the electrical supply corresponds to the electrical rating of the machine, which is indicated on the technical data plate. Plug the machine into a grounded socket only.

Operation

OPERATING INSTRUCTIONS

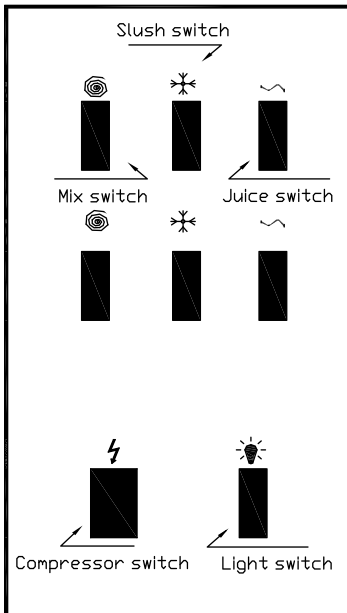
Plug the machine into a grounded socket only. Do not plug in multiple appliances.

FILL BOWLS

Fill the mixed liquid in the bowl(s) from the top.

- The temperature of the mixed liquid may not be more than 35°C.
- The sugar content of the mixed liquid must be more than 13%, otherwise beater and gear motor will be damaged.
- When the level of liquid is under the middle of the beater and you must refill up the bowl, otherwise the thickness will be too thick and some parts will be damaged. Remember to turn off the machine when you refill.
- Never use pure water.

START SLUSH ICE PRODUCTION



Turn on the power switch ⚡, fan motor will start working.

Turn on the mixer switch ☯, the corresponding spiral beater is activated.

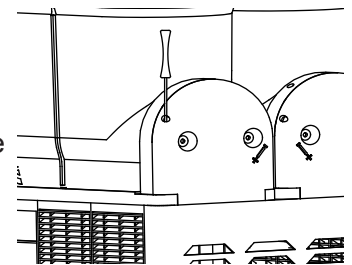
Turn on the refrigeration switch ❄, the corresponding refrigeration system is activated.

Turn on the cold drink switch ~, this switch is not to be used for producing slush, only if you produce cold drink without ice.

Note: When you turn on this switch, you should turn off the refrigeration switch.

ADJUST THICKNESS

Use the screw on the backside of each bowl to adjust the thickness of the slush ice. Adjust anti-clockwise and the slush ice will be thick (+), and adjust clockwise to make slush thick thin (-).



DISPENSING

Put the cup underneath the tap and the handle lever must be pushed down to dispense.

Maintenance

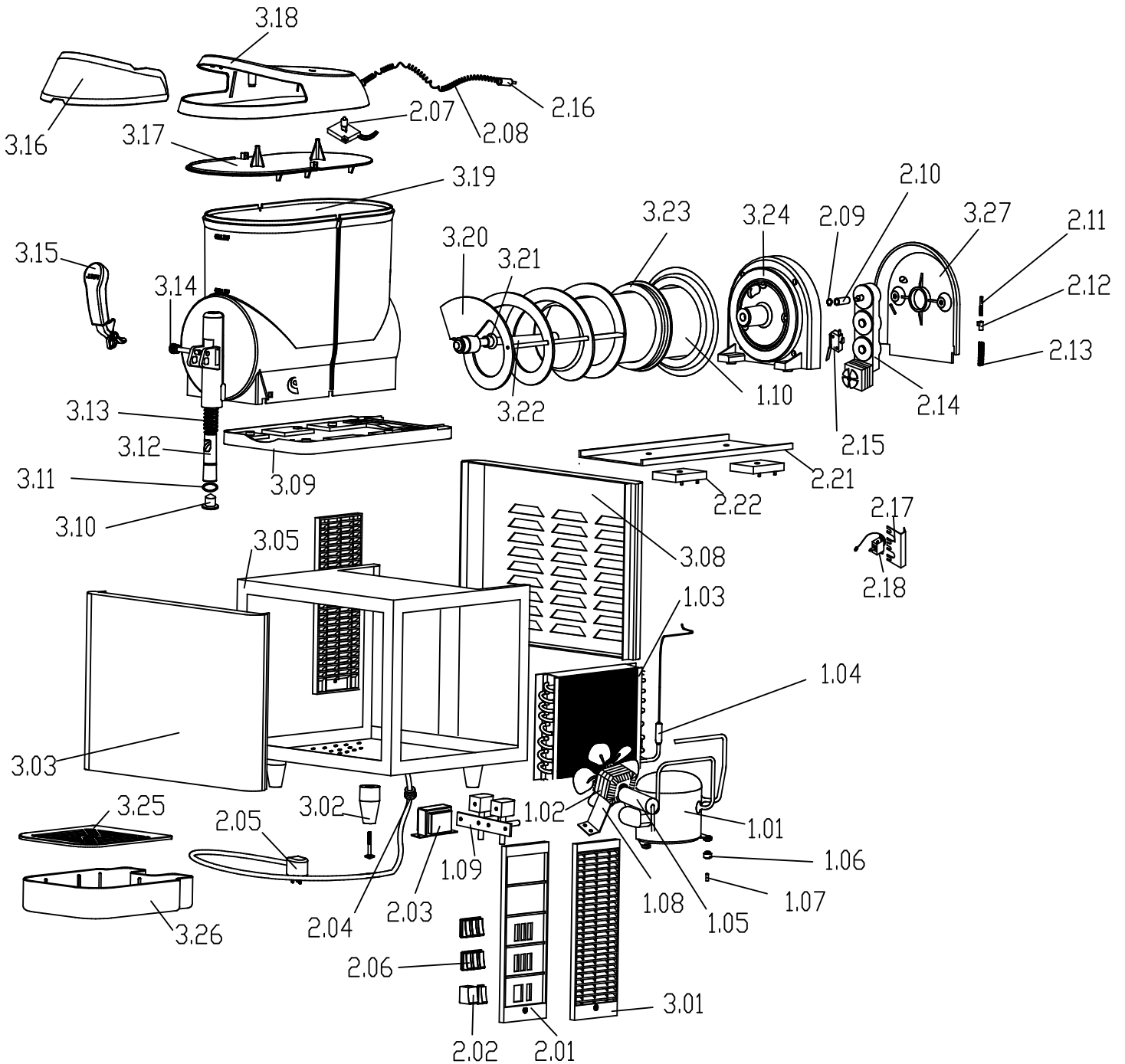
- Turn off all function switches. Empty the bowl by operating the tap.
- Turn off the power switch and unplug from the socket.
- Fill with hot water to empty the bowls completely.
- Empty the bowl by operating the tap.
- Take off the handle assembly. All the parts must be washed carefully in clean water.
- Lift the front of the bowls until its release. Remove the back of the bowl until the bowl is complete off. Take off the spiral beater and gasket of bowl.
- All parts must be cleaned with a mild dish washing liquid detergent and use clean water to rinse. Never use abrasive agents.
- Lubricate gaskets with Vaseline before it is replaced.
- Spiral beater and bowl are placed. When the bowls is being replaced you must hear a click.
- From time to time provide to clean the condenser located inside the machine. Remove the side panels and use a brush to stroke in the direction of the cooling fins. A clogged condenser prevents a good performance of the machine.

Troubleshooting

Trouble	Possible Causes	Remedy
The machine does not run.	Plug is not in position.	Plug again.
	Fuse is broken.	Replace fuse.
The bowls rear side leak.	Gasket improperly installed.	Reinstall gasket.
	Worn or nicked bowl gasket.	Replace gasket.
Tap leak.	Tap lever is not in its seat.	Make the tap lever in its seat.
	O-ring is not clean or worn.	Clean and replace it.
Vibration and noise.	The machine doesn't be positioned on a level stand.	Put the machine on a level stand.
	The sugar content of the beverage is less.	Increase the sugar content.

Parts Breakdown

Model DI-CN-0024-X 47082



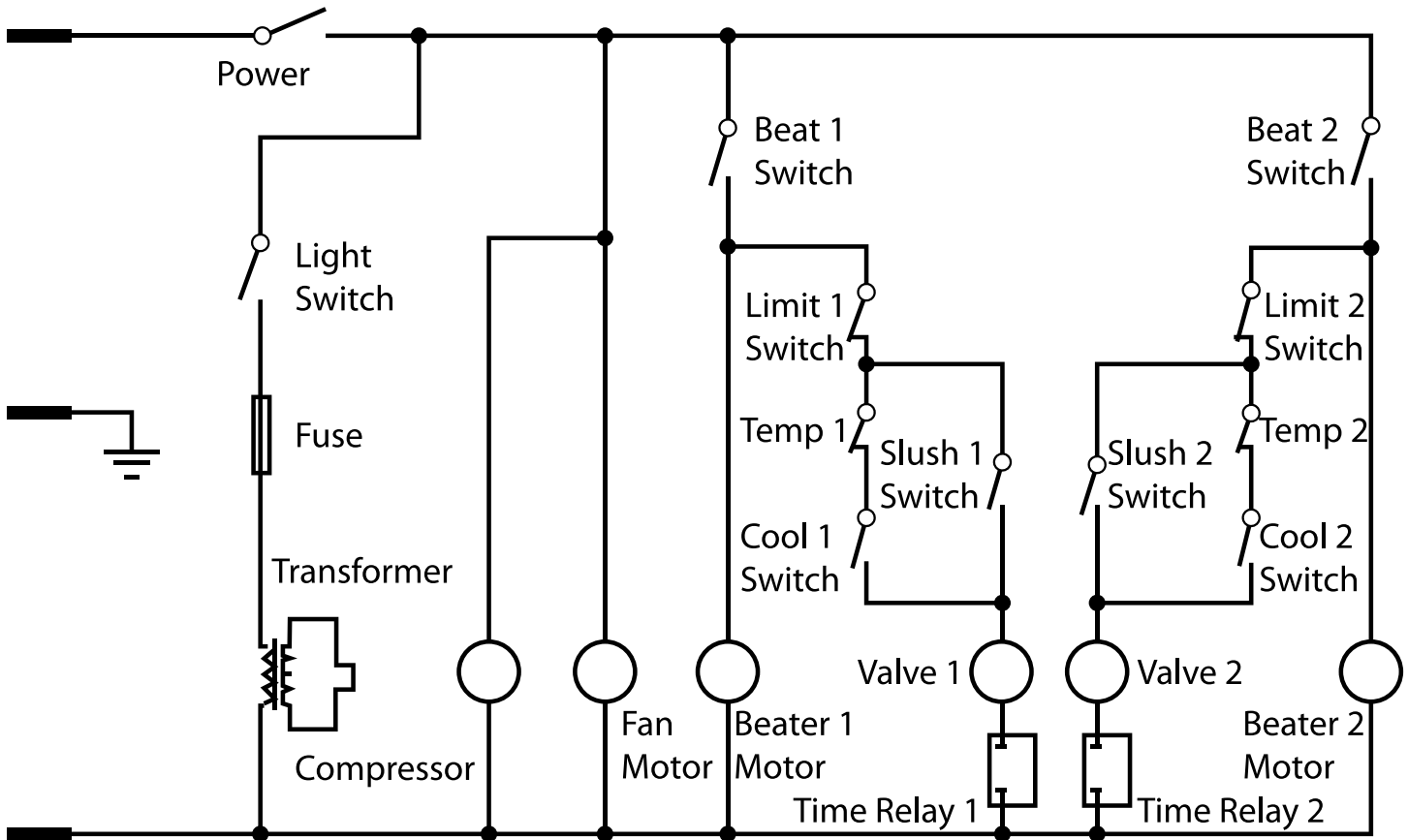
Parts Breakdown

Model DI-CN-0024-X 47082

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI323	Compressor for 47082	1.01	AI339	Hardness Indicator for 47082	2.12	AI355	Spring for 47082	3.13
AI324	Fan Motor for 47082	1.02	AI340	Hardness Spring for 47082	2.13	AI356	Pin for 47082	3.14
AI325	Condenser for 47082	1.03	AI341	Gear Motor for 47082	2.14	AI357	Handle for 47082	3.15
AI326	Filter for 47082	1.04	AI342	Limited Switch for 47082	2.15	AI358	Plastic Board for 47082	3.16
AI327	Bracket for Fan Motor for 47082	1.08	AI343	Light Cover Wire for 47082	2.16	AI359	Light Board for 47082	3.17
AI328	Solenoid Valve for 47082	1.09	AI344	Bracket for Thermostat for 47082	2.17	AI360	Light Cover for 47082	3.18
AI329	Evaporator for 47082	1.10	AI345	Thermostat for 47082	2.18	AI361	Bowl for 47082	3.19
AI330	Switch Panel for 47082	2.01	AI346	Delayed Relay for 47082	2.22	AI362	Scraper for Spiral for 47082	3.20
AI331	General Switch for 47082	2.02	AI347	Side Panel for 47082	3.01	AI363	Bush for Seal for 47082	3.21
AI332	12V Transformer for 47082	2.03	AI348	Supporting Feet for 47082	3.02	AI364	Driver Spindle for Spiral for 47082	3.22
AI333	Little Switch for 47082	2.06	AI349	Front Panel for 47082	3.03	AI365	Bowl Seal for 47082	3.23
AI334	Light for 47082	2.07	AI350	Back Metal Casing for 47082	3.08	AI366	Casting for Evaporator for 47082	3.24
AI335	Light Concentrate Electrical Wire for 47082	2.08	AI351	Plastic Casing for Below Tub for 47082	3.09	AI367	Cover of Drip Tray for 47082	3.25
AI336	Mat for 47082	2.09	AI352	Plug for 47082	3.10	AI368	Drip Tray for 47082	3.26
AI337	Bushing Spindle Connection for 47082	2.10	AI353	O-Ring for 47082	3.11	AI369	Gear Motor Cover for 47082	3.27
AI338	Hardness Screw for 47082	2.11	AI354	Piston for 47082	3.12			

Electrical Schematics

Model DI-CN-0024-X 47082





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.

