



Dry Aging Cabinet
Model SLB080MEB
Item 47350
Instruction Manual



Revised - 06/02/2022

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

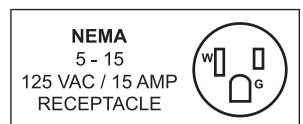


Table of Contents

Model SLB080MEB

| Section | Page |
|--------------------------------|-------------|
| General Information ----- | 3 - 4 |
| Safety and Warranty ----- | 4 - 5 |
| Technical Specifications ----- | 6 |
| Installation ----- | 6 - 7 |
| Operation ----- | 7 - 12 |
| Maintenance ----- | 12 - 13 |
| Figure Drawings ----- | 14 - 15 |
| Electrical Schematics ----- | 16 |
| Notes ----- | 17 - 18 |
| Warranty Registration ----- | 19 |



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 THE INSTRUCTIONS CAREFULLY AND KEEP IT AS A SOURCE OF INFORMATION FOR YOUR CABINET

- It is the user's responsibility to operate this appliance in accordance with the given instructions.
- Contact your dealer immediately, should you detect any malfunction of your cabinet.
- Place the cabinet in dry and clean place.
- The main electrical connections must be done by skilled electricians.
- Your cabinet operates only 230V AC-50Hz.



Safety and Warranty

- The plugs used must be earthed/grounded.
- Do not repair or clean your cabinet while it is running, unplug first.
- Always keep in mind that all electrical devices are a source of potential danger.
- Always ensure that the goods which will be stored in cabinet be free from contaminates.
- Keep the cabinet away from strong heat-emitting sources (e.g. oven, range cooker) and do not expose it to direct sunlight.
- Never put explosive and/or flammable things inside the cabinet.
- Do not cover ventilation holes on the front, rear, and/or top of the cabinet.
- Never rest anything on top the cabinet.
- Do not let children play around and/or inside the cabinet.
- Use only water and light soap or mild non-aggressive detergent to clean.

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 YEARS 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 | SLB080MEB |
| Power | 510 W |
| Electrical | 110V / 60Hz / 1 |
| Current | 4.4 A |
| Defrosting Power | 92 W |
| Defrosting Current | 0.8 W |
| Heating Current | 1.8 A |
| Humidity | 20% - 92% |
| Lighting | 15 W |
| Heating Resistance | 220 W |
| Heating Condensate | 750 W |
| Gas Refrigerant | R600A |
| Refrigerant Amount | 0.12 lbs. / 0.055 kgs. |
| Climate Class | 4 |
| Temperature Class | S |
| Temperature Range | 0 - 10°C / 32 - 50°F |
| Maximum Weight | 44.1 lbs. / 20 kgs. |
| Gross Volume | 376 L / 13.27 cu.ft. |
| Net Volume | 238 L / 8.4 cu.ft. |
| Packaging Dimensions | 25.6" x 25.6" x 86.6" / 650 x 650 x 2200mm |
| Packaging Weight | 189.6 lbs. / 86 kgs. |
| Item Number | 47350 |

Installation

There is a wooden pallet under the cabinet to transport safely. Remove this pallet and place the cabinet in an upright position (in a level position) by means of the adjustable screws at the base. To unscrew the wooden pallet, tilt the cabinet approximately 45° horizontally and unscrew with a suitable screw driver (see Figure 1).

Place the cabinet in a suitable place as defined in these instructions. Place it in upright position. You can do this by using adjustable screws at the bottom and by a water level gauge (see Figure 2).

When the cabinet is placed on carpet or on a wooden floor it may require re-adjustment.

If you wish to install the cabinet into a gap between walls, then you should follow the next three points carefully:

1. There must be at least 150mm of free space above the cabinet in order for the cooling system to work

Installation

satisfactorily (see Figure 3).

2. If the cabinet is placed within an area surrounded by 3 walls, but the door is not flush to the side walls, you must leave 50mm between the rear panel of the cabinet and the rear wall (see Figure 4).
3. If the cabinet is placed within an area surrounded by 3 walls, and the door is flush to the side walls, you must leave 50mm between the rear panel of the cabinet and the rear wall, as well as leaving a space of 15mm on the side unit where the door hinges (see Figure 5).

Warning: Once installation is complete, the plug must be accessible.

Operation

THE HOME PAGE

Beginning from the main menu, you can choose several options, from choosing a language, to setting system variables, to choosing the recipe the need, the home page is considered the central hub. In Figure 6, you will find an example of the home page.

In Figure 7, you will find a brief definition of each icon.

SETTING DATE & TIME

Setting the date and time is essential to ensuring the alarm events and HACCP logs are correct. Follow the steps below to adjust the date and time.

1. Press the SET button.
By pressing the set Icon, the values will begin flashing.
2. Press the UP or DOWN ARROW.
By pressing the up or down pointing arrow icons, you change the value until its correct.
3. Press the LEFT or RIGHT ARROW.
By pressing the side pointing arrow icons, you move from value to value.
4. Press and hold the SET button.
Once you have set the correct date and time, you press and hold the set icon to save the values.

Operation

CHOOSING A FRESH MEAT CONSERVATION RECIPE

Choose a recipe based on what type of meat you want to preserve ie. Beef, Pork, Lamb, Venison. In this example, you want to conserve fresh beef.



1. Press



By pressing the recipe icon, it will take us to the recipe selection screen.



2. Press



By pressing the fresh conservation icon, it will take us to the meat selection screen.



3. Press



By pressing (for instance) the Beef icon, we will start the the ideal climate for fresh beef conservator.



CHOOSING A DRY AGED MEAT CONSERVATION RECIPE

You choose a recipe based on what type of meat you want to preserve ie. Beef, Pork, Lamb, Venison. In this example, you want to conserve dry aged Lamb.



1. Press



By pressing the recipe icon, it will take us to the recipe selection screen.



2. Press



By pressing the dry conservation icon, it will take us to the meat selection screen.



3. Press



By pressing (for instance) the Lamb icon, we will start the the ideal climate for dry aged lamb conservation.



THE RECIPE PAGE

The recipe page as seen in Figure 8, is where you will spend most of our time. As long as you see this page on the screen you know the Primeat® is working. To the right of the animal icon, you will see a flashing symbol. The symbol that flashes relates to a function that the Primeat® is trying to perform currently.

ALARM: View events log.

INFO: View recipe info.

HACCP: View HACCP log.

START / STOP: When using from the recipe page, you can pause the recipe and return to the home page.

DEFROST: Force a system defrost.

LIGHT: Turn on/off internal light.

Note: For the temperature and humidity values, small numerical values are set points while the large numerical values are the actual values.

Note: In the event of loss of power supplied to the unit, the system is designed to return to the last working recipe once power is restored.

Operation

CREATING A CUSTOM RECIPE

You can choose to create our own custom recipe based on our individual needs. Follow the steps below to create a custom recipe.



1. Press



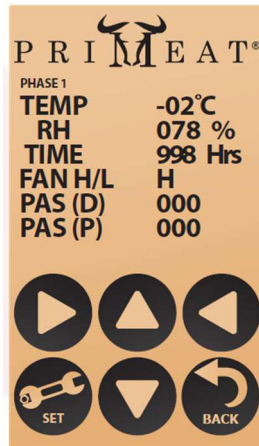
By pressing the recipe icon, it will take us to the recipe selector screen.



2. Press



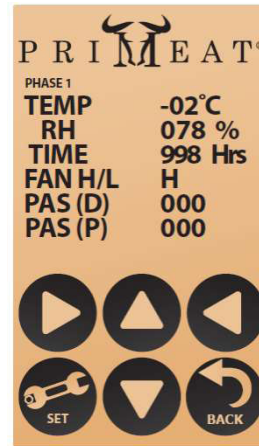
By pressing the custom set icon, it will take us to the custom recipe creation screen.



3. Press



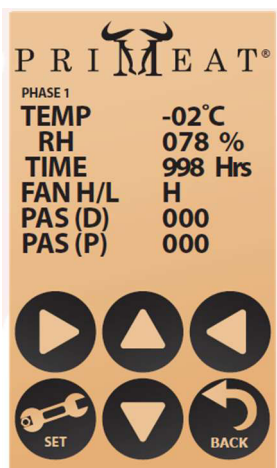
By pressing the set icon, it will allow us to modify the values to create a custom recipe.



4. Press



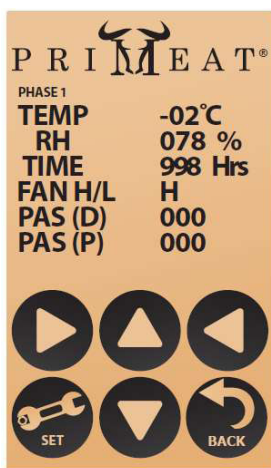
By pressing the side pointing arrow icons, we move from value to value.



5. Press



By pressing the up or down pointing arrow icons, we change the value.



6. Press Hold



Once we have set the values we want, we press and hold the set icon to save our recipe.

TEMP: Set temperature.

RH: Set humidity.

TIME: Set time. By setting 000 you can tell the controller not to count time. Recipe will be infinite.

FAN H/L: Set H for high speed fan. Set L for low speed fan.

PAS (D): Set pause duration.

PAS (P): Set pause period.

SELECTING A CUSTOM RECIPE

Once you have created and saved our custom recipe, you can easily select it for use. Follow the steps below to start a custom recipe.



1. Press



By pressing the recipe icon, it will take us to the recipe selection screen.



2. Press



By pressing the custom icon, it will take us to the last custom recipe we created



1°C 81%
Small numerical values are set points.

+2° 83%
Large numerical values are actual values.

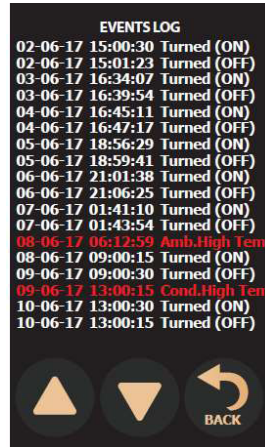
Operation

CHECKING ALARMS & HACCP LOG

You can visualize our alarm events log or HACCP log from the home page or the recipe page. Follow the steps below to check the logs.



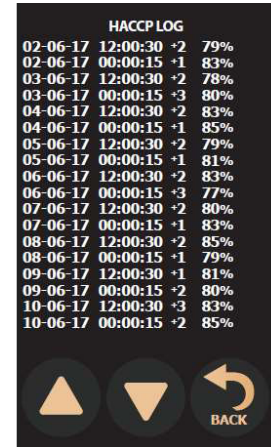
By pressing the alarm icon, it will take us to the events log.



By pressing the back icon, it will take to the previous page.



By pressing the HACCP icon, it will take us to the HACCP log.



By pressing the back icon, it will take to the previous page.

Maintenance

MAINTENANCE & CLEANING

First, switch the cabinet off by unplugging it. To clean the interior of the cabinet (with internal stainless steel panels) use water and light soap or mild non-aggressive detergent. To clean the interior of the cabinet (non-stainless steel panels) prepare a solution of one tea spoon sodium bicarbonate to 0,5 liters warm water. Then use this solution to clean the inside surfaces of cabinet with a suitable sponge.

Never use harmful chemical cleaners (like alcohol, acid, thinner, gasoline) which are abrasive, can contaminate your product, and have strong odors. Dry inside of the cabinet after cleaning. Clean the exterior of the cabinet by using a soft damp cotton cloth.

For proper efficient operation of the cabinet, from time to time it is necessary to clean the condenser coil at the back of cabinet, by using a soft brush or an electric vacuum cleaner.

THINGS TO DO BEFORE CALLING A SERVICE PERSON

The problems you may encounter while using your primeat® may not always be technical problems. Incorrect installation or improper use may cause a faulty operation. Before calling a service person, you may identify the

cause and service by yourself:

IF THE PRIMEAT® DOESN'T START

- Check that the power connection is correct.
- Check to see if the power supply is off.
- Check whether a fuse has blown.
- There may be a problem with the compressor: contact technical service.

IF THE COMPRESSOR OPERATES CONTINUOUSLY

- Check whether the door is opened frequently.
- Check for open gaps in the door seal.
- Check whether the goods are placed suitably.
- Check whether the air circulation is restricted from overfilling of shelves.

IF THE CABINET MAKES LOUD NOISES

- Check whether the cabinet is touching the wall or another piece of equipment or furniture.

IF THE PRIMEAT® COOLING SLOWLY

- Check whether interior fan is starting or not.
- Primeat® may be filled over recommended capacity.

Warning: Your cabinet may not operate due to an opened thermal relay after a very short power failure. For this reason please wait for the thermal relay to cool down and establish contact again by itself.

Figure Drawings

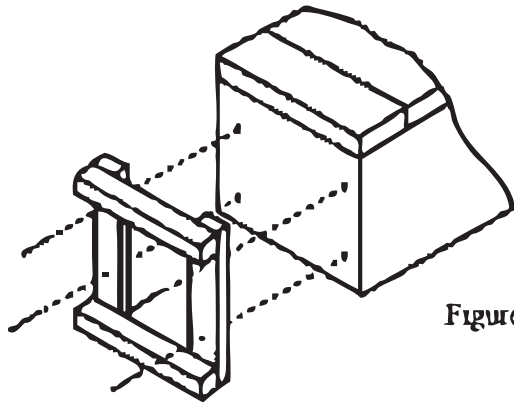


Figure 1

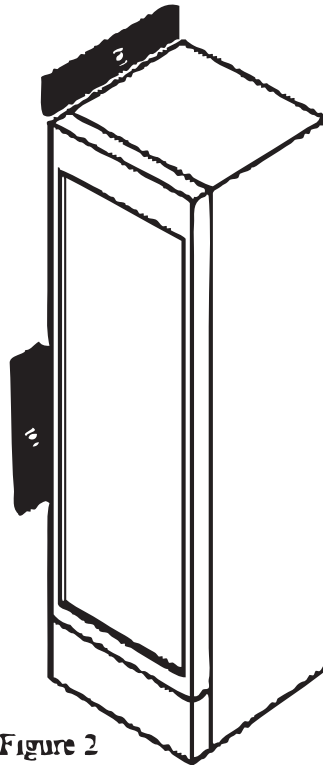


Figure 2

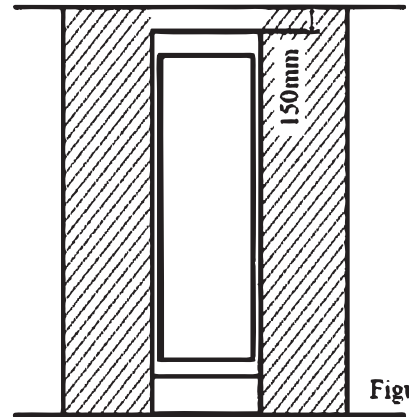


Figure 3

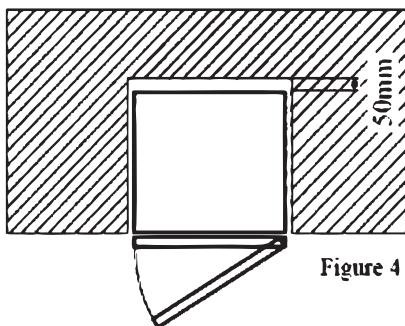


Figure 4

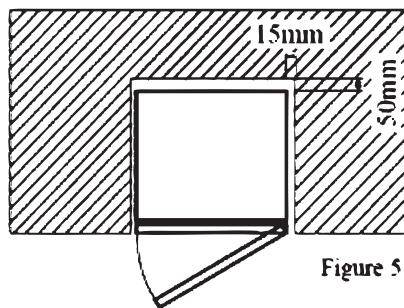
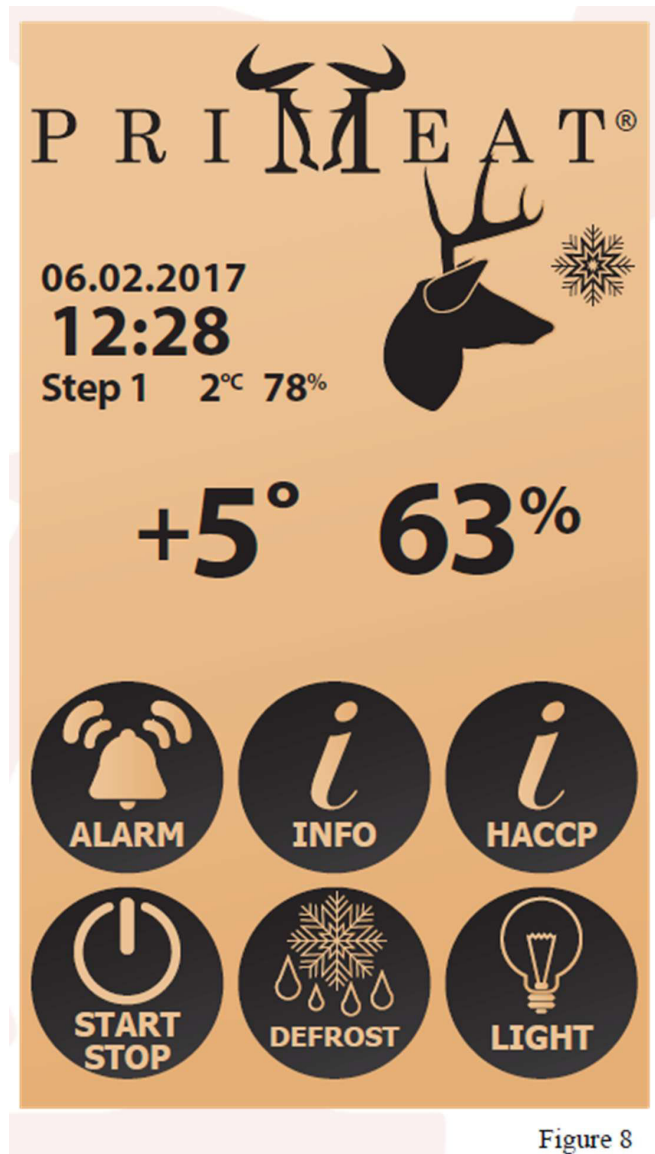


Figure 5



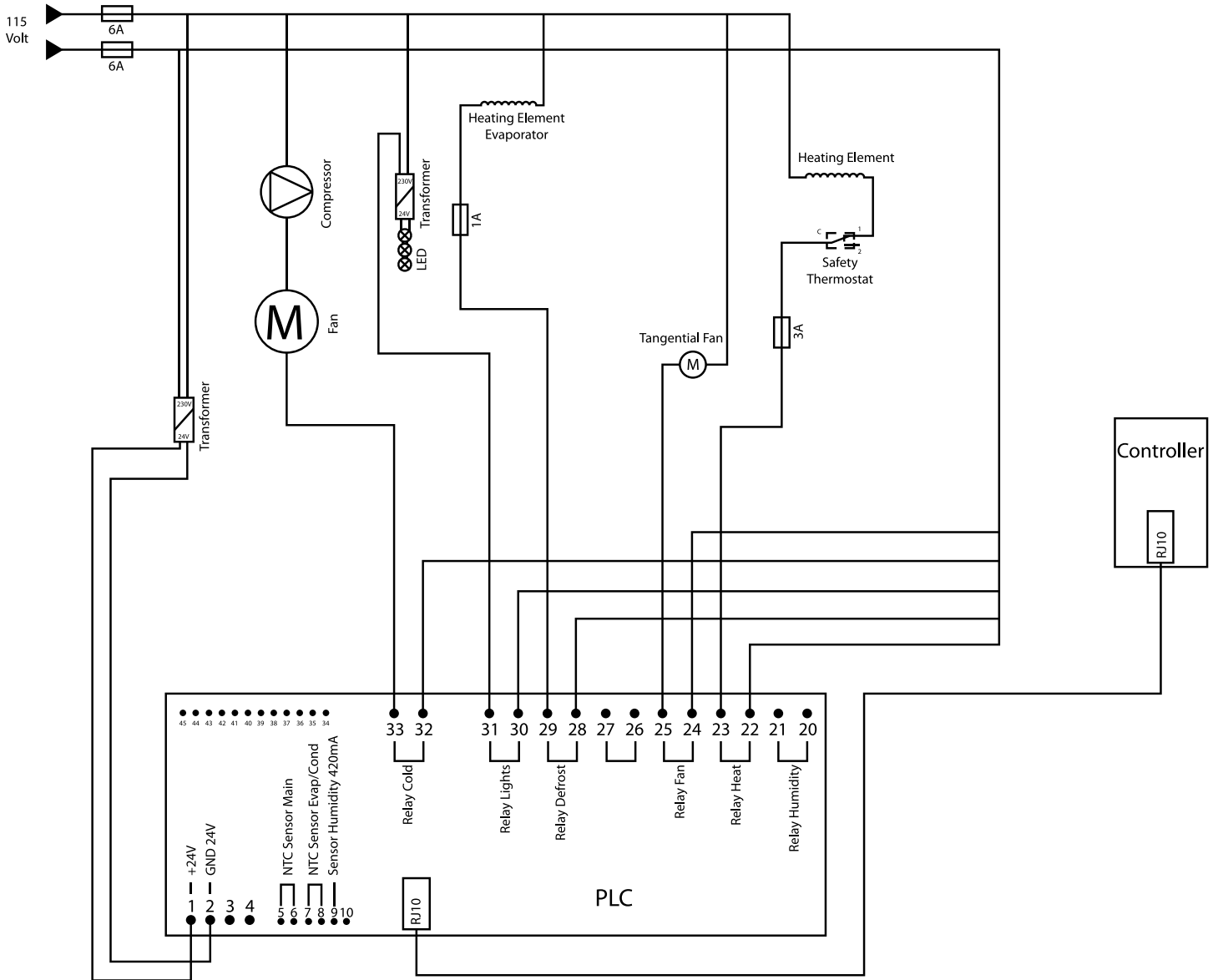
Figure 6

Figure Drawings



Electrical Schematics

Model **SLB080MEB** 47350





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.

