



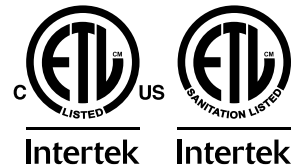
Ice Maker

*Model IC-CN-0129S, 0219S, 0329, 0529
Items 47483, 47484, 47485, 46452*

Instruction Manual



Revised - 08/16/2022



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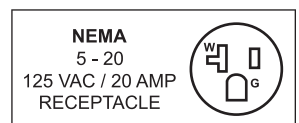


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Model IC-CN-0129S / Model IC-CN-0219S
Model IC-CN-0329 / Model IC-CN-0529

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Disclaimer

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

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 expédiées 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.

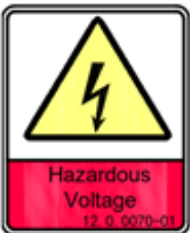
Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

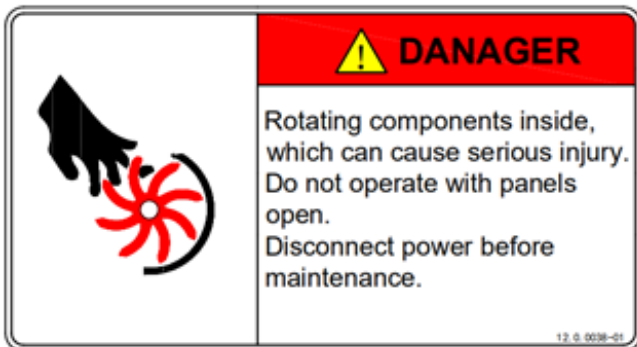
Please pay attention to the following warning labels on the ice maker



This label indicates a hazardous voltage. There is a risk of electric shock.



This label indicates a hazardous voltage. There is a risk of electric shock.



This label indicates rotating components inside. There is a risk of serious mechanical injury.



This label indicates a flammable foaming agent “Cyclopentane” used. There is a risk of fire.

Safety and Warranty



R290

This label indicates a flammable refrigerant “R290” used. There is a risk of fire.

WARNING AND SAFETY INSTRUCTION

This product cannot be used in outdoor environment.

This ice machine is not intended for use by children, and those with physical weakness, slow response, or mental disorders.

- The installation, repair or maintenance of this ice machine must be carried out by professional and qualified personnel, or electric shock, fire, personal injury may cause from incorrect operation.
- After the ice machine is delivered, please keep the machine still upright for more than 24 hours, to have the lubricant be fully precipitated before startup, otherwise the compressor may be damaged.
- When handling, keep the cabinet upright, with the inclination not exceeding 45 degrees. Do not invert the machine or lay it horizontally.
- This ice machine should not be placed in wet or easily splashed area.
- The grounding of this ice machine cannot be connected to gas pipe, water pipe, telephone line or lightning rods, etc.
- There are rotating components in this ice machine. Do not insert slim objects into ventilation or exhaust ports, or serious mechanical injury may occur.
- Do not store volatile or flammable substances in this ice machine, or it may result in explosion or fire.
- Do not store any sundries, or freeze any food in the ice bin. Keep the ice scoop clean.
- The ice machine must be placed on the floor sufficient to supports its weight. Insufficient base may cause the equipment fall over and cause injury.
- There should be sufficient ventilation space around the ice machine. Keep good ventilation.
- Only the power supply specified on the machine nameplate can be used with this ice machine.
- This ice machine cannot be connected to hot water.
- Socket for this ice maker must be reliably grounded and with leakage protection.
- The ice machine must be disconnected from power before manual cleaning, repairing and maintenance.
- Before cleaning, repairing and maintenance, the remaining ice in the ice bin should be removed from the ice machine to avoid contamination to ice.
- Do not splash water directly onto the surface of the ice machine during the cleaning process; otherwise it may cause short circuit, leakage or other faults.
- Flammable foaming agent is used during the foaming process. The ice maker should be disposed of and recycled by qualified personnel and institutions.
- The ice machine should be properly managed to ensure that children will not play with the machine.
- When the ice machine malfunctions, turn off the power and contact professional personnel for repairing

For the ice maker with flammable refrigerant R290:

- DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE

Safety and Warranty

MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.

- DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.
- CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.
- CAUTION – RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERLY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.
- CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

The ice machine is fully automatic. With proper installation and connection to potable water and power source, the ice making will start properly. When the ice cubes fill up the ice bin, the machine will automatically stop.

The ice machine is generally used in the following and similar occasions:

- The kitchen area of a store, office or other workplace.
- Farm, hotel, car hotel and restaurant.
- Catering and similar non-retail occasions.
- This ice machine is not intended for used at home.

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	IC-CN-0129S	IC-CN-0219S	IC-CN-0329	IC-CN-0529
Power	446 W	526 W	790 W	1113 W
Electrical	115V / 60Hz / 1			
Bin Capacity	40 lbs. / 18 kgs.	80 lbs. / 36 kgs.	275 lbs. / 125 kgs.	375 lbs. / 170 kgs.
Production Per Day	120 lbs. / 55 kgs.	210 lbs. / 95 kgs.	350 lbs. / 160 kgs.	500 lbs. / 225 kgs.
Ice Shape	Cube			Half or Full cube
Max Ambient Temperature	24°C / 75°F			
Condenser Unit	Air			
Refrigerant	R290			
Weight	99.2 lbs. / 45 kgs.	127.9 lbs. / 58 kgs.	187.4 lbs. / 85 kgs.	242.5 lbs. / 110 kgs.
Packaging Weight	110.2 lbs. / 50 kgs.	145.5 lbs. / 66 kgs.	207.3 lbs. / 94 kgs.	264.6 lbs. / 120 kgs.
Dimensions	19.7" x 23.2" x 35.4" 500 x 590 x 900mm	26" x 27" x 38.2" 660 x 685 x 970mm	22" x 32.7" x 67.6" 560 x 830 x 1718mm	29.9" x 32.7" x 67.6" 760 x 830 x 1718mm
Packaging Dimensions	22.8" x 26.4" x 32.9" 580 x 670 x 835mm	30.7" x 29.3" x 35.4" 780 x 745 x 900mm	Unit: 25.8" x 29.5" x 24.4" 655 x 750 x 620mm	Unit: 33" x 29.5" x 24" 845 x 750 x 620mm
			Bin: 25.4" x 35" x 41.5" 645 x 890 x 1055mm	Bin: 33.4" x 35" x 41.5" 850 x 890 x 1055mm
Item Number	47483	47484	47485	46452

Installation

The ice machine should be installed in a proper location meeting the following conditions:

- Indoor, not more than 2,000 meters above sea level.
- Ambient temperature cannot exceed 24°C.
- Power supply: the rated voltage indicated on the machine nameplate $\pm 6\%$.
- Water source: potable water, with water pressure from 1.3 Bar to 5.5 Bar; water temperature: 5-35°C.
- The ice machine should be kept away from heat sources, and should be strictly forbidden to use at extremely high temperature or low temperature environment, and should avoid direct sunlight.
- There should be sufficient ventilation space around the ice machine and keep good ventilation; the distance from the ice maker to the wall should be no less than 30 cm for the front, 15cm for the sides, and 20 cm for the rear.
- The ice machine must be placed on a floor sufficient to support its weight.
- Socket for the ice maker must be reliably grounded and with leakage protection.
- Proper floor drainage must be provided near the installation location of the ice machine.

INSTALLATION STEPS

1. Check if the ice machine is in good condition and the accessories are complete; check the machine model and the machine nameplate.

Installation

2. Clean the ice bin and the food area inside with a sponge soaked in warm water and soda. Then wash and dry it with potable water.
3. Place the ice machine in the operation area; ensure that the machine is placed on a leveled floor. So as to ensure the water flows evenly on the evaporator.
4. The compressor chamber is located at the back. The compressor and condenser are installed in it. For air cooled unit, it requires good ventilation. Therefore, the front and rear of the ice maker must have ventilation space of more than 20-30 cm.
5. The bottom of the ice machine is equipped with adjustable legs for level adjustment and floor cleaning.
6. Connect the machine's inlet water filter and water pipe referring to the schematic diagram of installation; if the installation site is already equipped with a drinking water system, the water filter may not be installed.
Note: the filter flow direction should be correctly installed as per the direction marker on the filter head cover or the filter body.
Note: This machine is equipped with an inlet water filter. The filter will keep impurities from the water used as the machine is running. Generally, it needs to be replaced every month to every 3 months.
7. Connect the machine to the water supply using the 3/4" inlet pipe supplied with the machine. It is recommended to install a water valve (not supplied with this machine) on the water supply line.
8. Connect the drain pipe to the drain connection. In order to meet a good draining, it is recommended that the drain pipe should have a difference of level more than 3cm per meter; and confirm that the drain pipe is not blocked. It is recommended that the drain pipe be connected to an open drainage port.
9. Any joint in the drain pipe must not be higher than the machine drainage port; any joint in the drain pipe cannot be higher than the previous joint.
10. Confirm the power requirements stated in the machine nameplate; ensure that the power supply meets the requirements.
11. A circuit breaker or switch with leakage protector and reliably grounding is required.
12. Turn off the switch on the power line and connect the machine to the power source.

Operation

STARTUP AND OPERATION

1. Before you start up the machine, please check and confirm:
 - That the packaging tape inside the ice machine has been removed.
 - The accessories or items in the ice bin have been taken out.
 - The ice machine has been adjusted to a leveled state.
 - The water pipe has been connected and the water valve is open.
 - The plug has been connected to the power supply and the power switch is off.
 - The ambient temperature, water temperature, and pressure of the water supply meet the above requirements.
2. Start up: turn on the power switch. After power-on, the machine begins to make ice automatically.
3. For normal operation, please confirm:
 - There is water in the water trough and no overflow occurs.

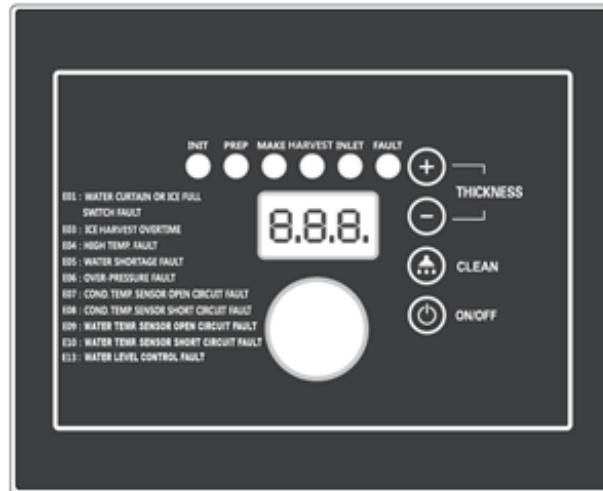
- The pump is working properly and water is flowing evenly on the evaporator.
- The compressor is running normally, the temperature of the evaporator and the ice making water is gradually decreasing.
- For air cooled machine, check the fan is running normally, and there is stable air flow in the inlet and outlet of the ice machine.
- The ice machine has no abnormal noise.
- The ice machine has no abnormal vibration.
- It takes about 10 to 20 minutes to make one batch ice, depending on the ambient temperature and the temperature of the water. The higher the temperature is, the longer the ice making will take.
- Ice cube can be properly defrosted from the machine.

OPERATION INSTRUCTION

- Startup: after proper installation, connect the water source and turn on the power supply, the machine will start working. Please confirm that the machine is operating normally when you turn it on for the first time.
Note: In case of thunderstorm or not in use for a long time, please disconnect the power and water source!
- Self-check: with power on for the first time, the ice maker will do self-check and pump out remaining water.
- Preparing: after the ice machine is energized, the inlet valve opens and water will come inside the machine until it reaches high level.
- Ice making: after pre-cooling for 30 seconds, the water pump starts, the water flows through the evaporator smoothly and evenly, the ice cubes are gradually formed in the ice cube tray.
- Ice Harvest (Drop): after the ice making process, the water pump is turned off, the defrost valve is turned on, allowing the hot gas to enter the evaporator for about 1-2 minutes, the ice cubes slides from the evaporator into the ice bin.
Warning: Do not put your hand into the ice bin during the harvest process, to prevent the ice to hit your hand!
- Shutdown: The ice maker will stop working when you click the “on/off” button on the panel during running process.
- Bin full stop: in the running state, with the ice bin filled to a certain height, the ice sliding board cannot be rebounded or reset because of the block of the freshly produced ice cubes, the ice maker will stop in 40 seconds.
- Repeat ice-making: when the blocking ice cubes are taken away, the ice maker will turn back to ice making process in a few seconds.

Operation

INSTRUCTION OF CONTROL PANEL



1. LED Display:
 - Self-check: Display “ini” code.
 - Preparing: Counting seconds positively.
 - Ice making: Counting seconds positively as the water temperature decreases to 0°C. Counting seconds down to 0 s after.
 - Ice Harvest: Counting seconds positively.
 - Clean: Display “CLE” during cleaning and descaling; Display “STL” during sterilizing; Display “rin” during rinsing.
2. LED Lamps: Lights on during the related process.
3. Ice cube thickness adjustment: During the ice making process, if you are not satisfied with the ice thickness, press the Ice cube “-” button for 3 seconds, then click the button “+” or “-” on the panel to adjust the thickness of ice cube.

Note: By clicking the “+” or “-” button one time, the ice making time is extended or shortened by 1.5 minutes.
4. Cleaning: During the normal operation, hold the cleaning button for 3 seconds to enter the cleaning process. During the entire cleaning process, cleaning agents and disinfectants need to be put into the water trough. When the clean process is finished, the ice maker will go to ice making process.
5. Switch: When the device is powered, click the “Switch” button to switch OFF/ON the device.
6. Voice function (only for machines with voice function): The machine with voice announcement prompts will provide voice prompts for related operations.
7. Please open and close the ice bin door gently. Do not slam the door. After taken the ice cubes, please close the door.
8. If the ice maker is not in use for a long time, it should be energized and run for 2 to 4 hours every 2 months.

OTHER SPECIAL PROTECTION - SHUTDOWN

- If the ice machine has not detected ice cube falling off in three cycles, it will shut down for safety protection. The ice maker needs to be checked.

Operation

- The ice machine detects that the ambient temperature is too high and will stop for safety protection.
- If the water-cooled ice machine detects an abnormality in water supply, it will stop for safety protection.

Maintenance

Note: Maintenance must be done by a qualified professional personal.

Warning: Before maintenance or manual clean, be sure to cut off the water source and power supply.

EXTERIOR CLEANING

- Frequently clean the environment around the ice machine to keep it clean. Do not block the vents.
- The outer enclosure should be cleaned with a mild detergent and then wiped clean. If necessary, use commercial stainless steel cleaners and polishes.

Note: Stainless steel may rust without proper maintenance.

INLET WATER FILTER

- The filter element should be inspected regularly. It is recommended to replace filter element every month to every 3 months.

INTERIOR CLEANING

- The inside of the ice storage bin can be washed directly with water pipes.

Note: Check and confirm the water pressure lower than the maximum allowed pressure. Do not flush the part above the water pump or the evaporator directly for water protection.

CONDENSER

- For the air-cooled ice maker, the condenser should be cleaned every three weeks. Use a soft brush or a vacuum cleaner with a brush to brush it up and down along the fin direction, to avoid damage to the fins and further affecting the cooling effect.
- The condenser filter should be cleaned every 2 weeks.

Note: Be careful when doing the condenser cleaning as the edges of the fins are sharp.

WATER PIPE

- In order to ensure food safety, the water pipe of the ice machine should be cleaned regularly.

Maintenance

WINTERING

- Turn off the water and power supply, drain the residual water from the water trough, inlet pipe and drain pipe.

Note: The maintenance of the ice machine is not covered by the manufacturer's warranty!

CLEAN FUNCTION

Note: Please empty the bin of ice in advance.

Note: Please clean and sterilizing the bin and do complete rinsing.

Note: Please clean and sterilizing the ice sliding board, water distribution pipe, water supply pipe, water pump, then do complete rinsing.

- Turn on the ice maker; push "clean" button for 3 seconds, the ice maker will get into clean process. Put in proper amount of clean solution manually followed by the clean and sterilizing process instruction.
- Push "clean" button. The ice maker will do auto clean for about 15 minutes. Please do spray cleaning to the evaporator at the mean time to insure a complete clean. When finished, the led display flashes "Clean" slowly again.
- Put in proper amount of sterilizing solution manually followed by the clean and sterilizing process instruction. Push the "clean" button again, the ice maker will do auto sterilizing for about 15 minutes. Please do spray sterilizing to the evaporator at the mean time to insure a complete sterilizing. When finished, the ice maker will get into rinsing process, the process will take about 5 minutes, and do 5 cycles rinsing.
- The ice maker will get back to do ice making as soon as the clean process end.
- Please throw away the next 5 batches ice in case of cleaner remained.

SERVICE CALL

If the ice machine works abnormally, please confirm below before making a service call:

1. Check the water supply.
 - Whether there is water in the water trough.
 - Whether the water pressure for the ice machine is 1.3 Bar to 5.5 Bar; the water temperature is 5-35 °C.
 - Whether the water valve is open.
 - Whether there is no water leakage.
2. Check the power.
 - Whether the panel display does not display the OFF standby state.
 - If the LED on the display panel is blank or "OFF", check whether the plug and socket are normal, and whether the power supply switch is ON.
3. Check nameplate and series number.
 - Check the nameplate located on the side or back of the ice machine and record the model and series number of the ice machine.

Note: If the machine fails due to the user's faults, such as no supply of water, electricity or environmental factors, rather than the fault of the ice maker, the door-to-door service will be charged.

Troubleshooting

COMMON FAULTS AND TROUBLESHOOTING

Fault	Potential cause	Troubleshooting
Not working / Indicator is "OFF".	Power switch not turned on.	Turn on the power switch.
	Plug is loose.	Check plug and socket.
The display shows E04 high temperature / The display shows E06 high pressure protection.	The ambient temperature is too high.	Normal working temperature range of 24°C.
	Condenser or air filter is dirty and blocked.	Clean the condenser and air filter.
	High pressure switch wires fallen off.	Check and correct high pressure switch wires.
	Fan does not start.	Check and correct the fan.
Ice defrost abnormal.	Ambient temperature too low.	Normal working temperature range of 24°C.
	Defrost valve does not start normally.	Check and correct the defrosting valve.
	Ice thickness too thin or too thick.	Check and correct ice thickness setting.
Poor transparency of ice cubes; ice cubes too thin or incomplete.	Ice thickness too thin.	Check and correct ice thickness setting.
	Water pressure too low.	Check that the water supply pressure is 1.3 Bar to 5.5 Bar.
	Water temperature too high.	Water temperature of 5-35°C.
	Inlet water valve does not work.	Check and correct the inlet water valve.
	Inlet water valve is dirty and blocked.	Check whether water leaks and correct.
	Water leaking.	Check and correct the inlet water filter.
	Inlet water filter has not been replaced for a long time.	
Too slow in ice making.	The condenser or air filter is dirty.	Clean the condenser and filter screen.
	High ambient temperature.	Normal working temperature range of 24°C.
	Poor ventilation.	Check the environment around the ice machine.
	Water temperature is too high.	Check the water supply temperature of 5-35°C.

Troubleshooting

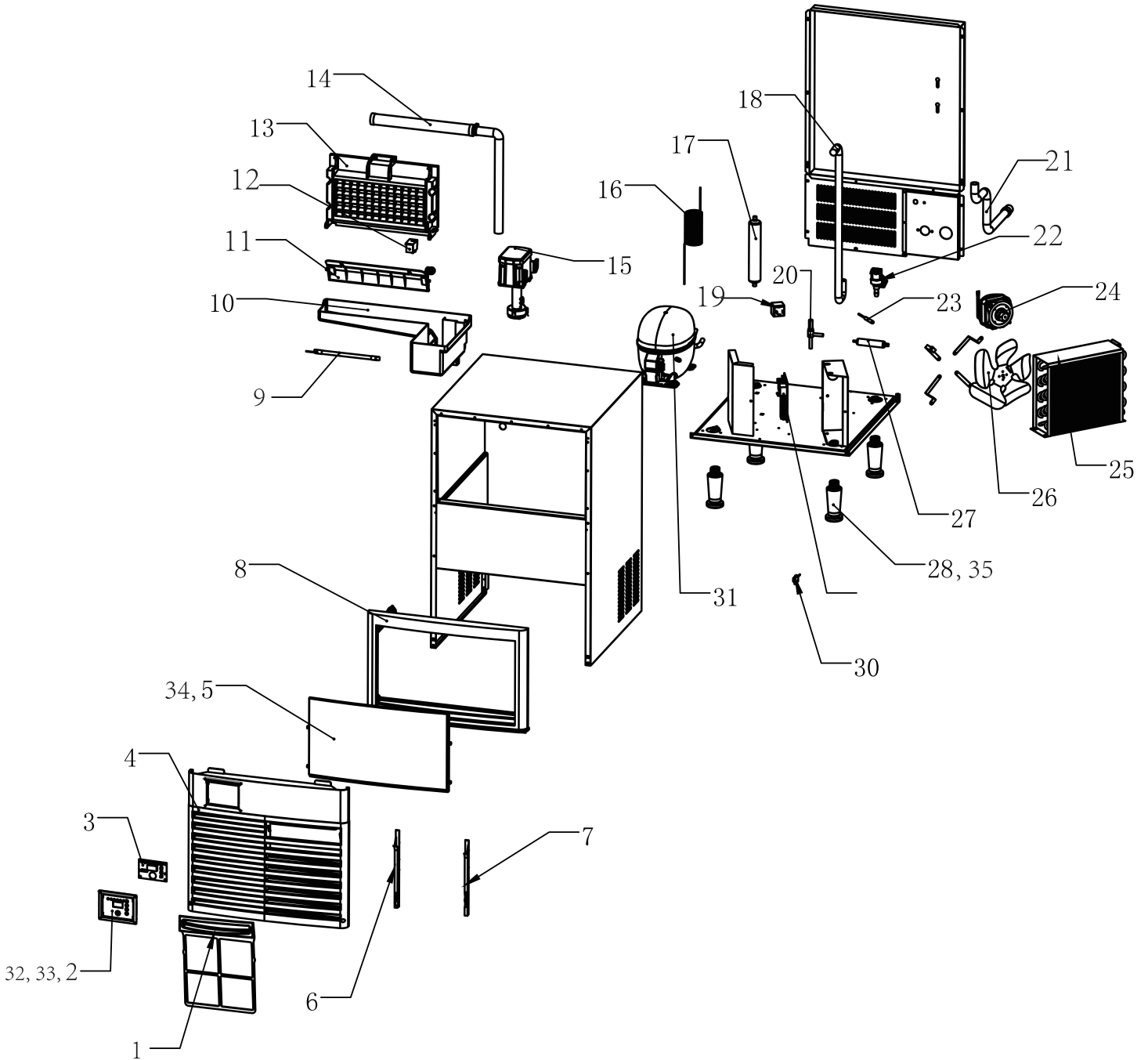
Too much noise.	The ice machine is not placed in a leveled foundation or the ice maker is not leveled.	Level the ice machine.
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ERROR CODES

Code	Comments	Work Mode
E01	Water Curtain or Ice Full Switch Fault.	Sleeping mode and recover after the water curtain is reset.
E03	Ice Harvest Overtime.	Sleeping mode.
E04	High Temp. Fault.	Sleeping mode.
E05	Water Shortage Fault.	Sleeping mode and retry every 30 mins.
E06	Over-Pressure Fault.	Sleeping mode.
E07	Cond. Temp. Sensor Open Circuit Fault.	Keep working.
E08	Cond. Temp. Sensor Short Circuit Fault.	Keep working.
E09	Water Temp. Sensor Open Circuit Fault.	Keep working.
E10	Water Temp. Sensor Short Circuit Fault.	Keep working.
E13	Water Level Control Fault.	Sleeping mode.

Parts Breakdown

Model IC-CN-0129S 47483



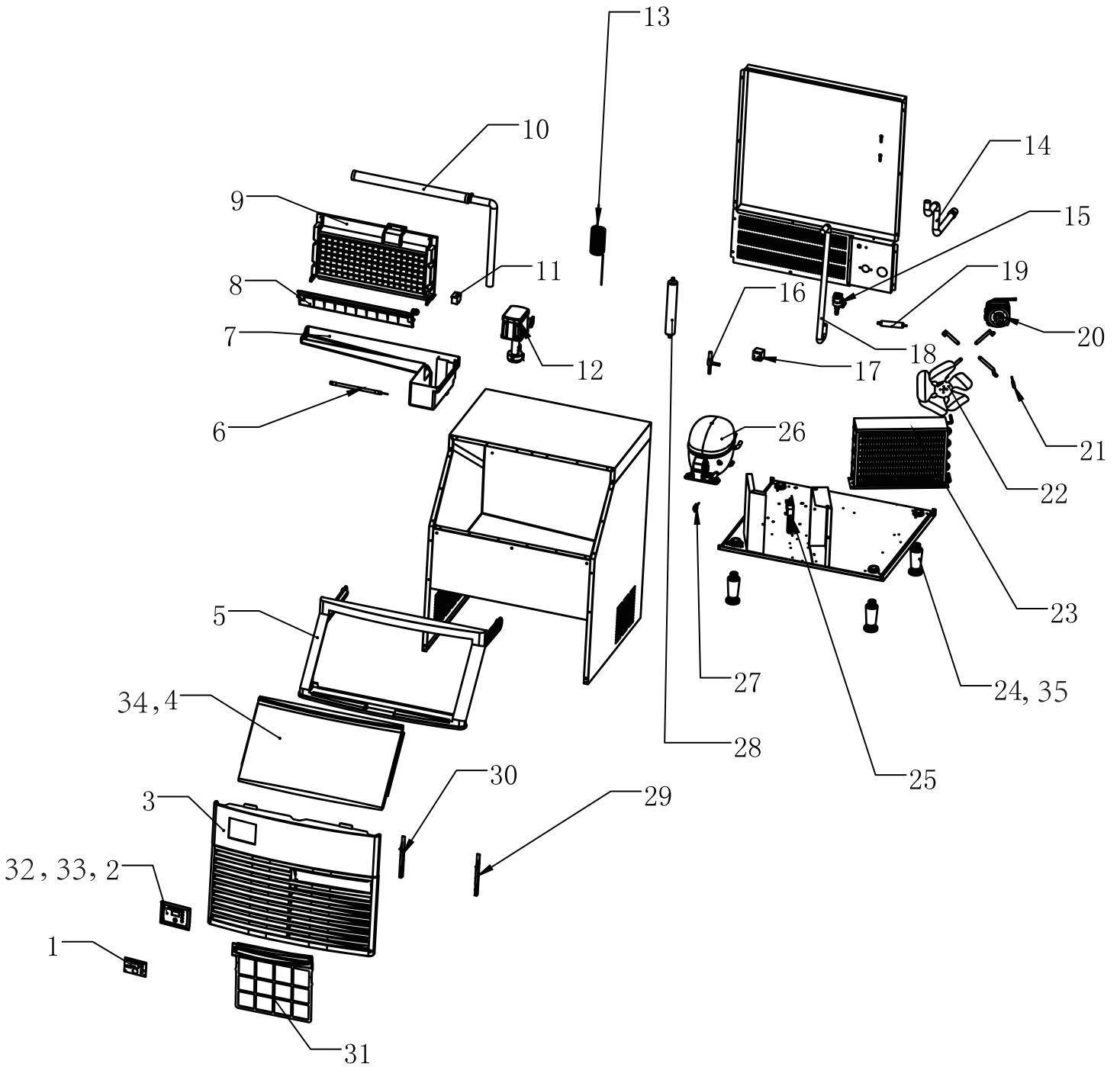
Parts Breakdown

Model IC-CN-0129S 47483

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK037	Ventilation Window Filter for 47483	1	AK048	Evaporator for 47483	13	AK056	Condenser for 47483	25
AK038	Display Panel Bracket for Vertical Type for 47483	2	AK049	Sprinkler Tube Assembly for 47483	14	AK057	Fan Blades for 47483	26
AC886	Display Panel for 47483	3	AK050	Pump Assembly for 47483	15	AK058	Dry Filter for 47483	27
AK039	Front Ventilation Window for 47483	4	AK051	Capillary for 47483	16	AK059	Foot Body for 47483	28
AK040	Inner Door Panel for 47483	5	AK052	Gas-Liquid Separator for 47483	17	AC885	PC Board for 47483	29
AK041	Filter Left Card Slot for 47483	6	AK053	Silicone Hose for 47483	18	AK060	LED Lamp Reed Tube Magnetic Switch for 47483	30
AK042	Filter Right Card Slot for 47483	7	AC881	Defrost Valve Body for 47483	19	AK061	Compressor DLE6.5CN for 47483	31
AK043	Door Frame Assembly - Black Gray for 47483	8	AC882	Defrost Valve Coil for 47483	20	AK062	Vertical Type Machine Display Board for 47483	32
AK044	Cold Light for 47483	9	AF020	Ice Bin Drain Pipe for 47483	21	AK063	Control Panel Labeled-31 for 47483	33
AK045	Sink for 47483	10	AK054	Inlet Valve for 47483	22	AK064	Outer Door Panel for 47483	34
AK046	Skateboard for 47483	11	AC874	Condensation Sensor for 47483	23	AK065	Foot Block for 47483	35
AK047	Ice Full Sensor - Hall Type for 47483	12	AK055	Fan for 47483	24			

Parts Breakdown

Model IC-CN-0219S 47484



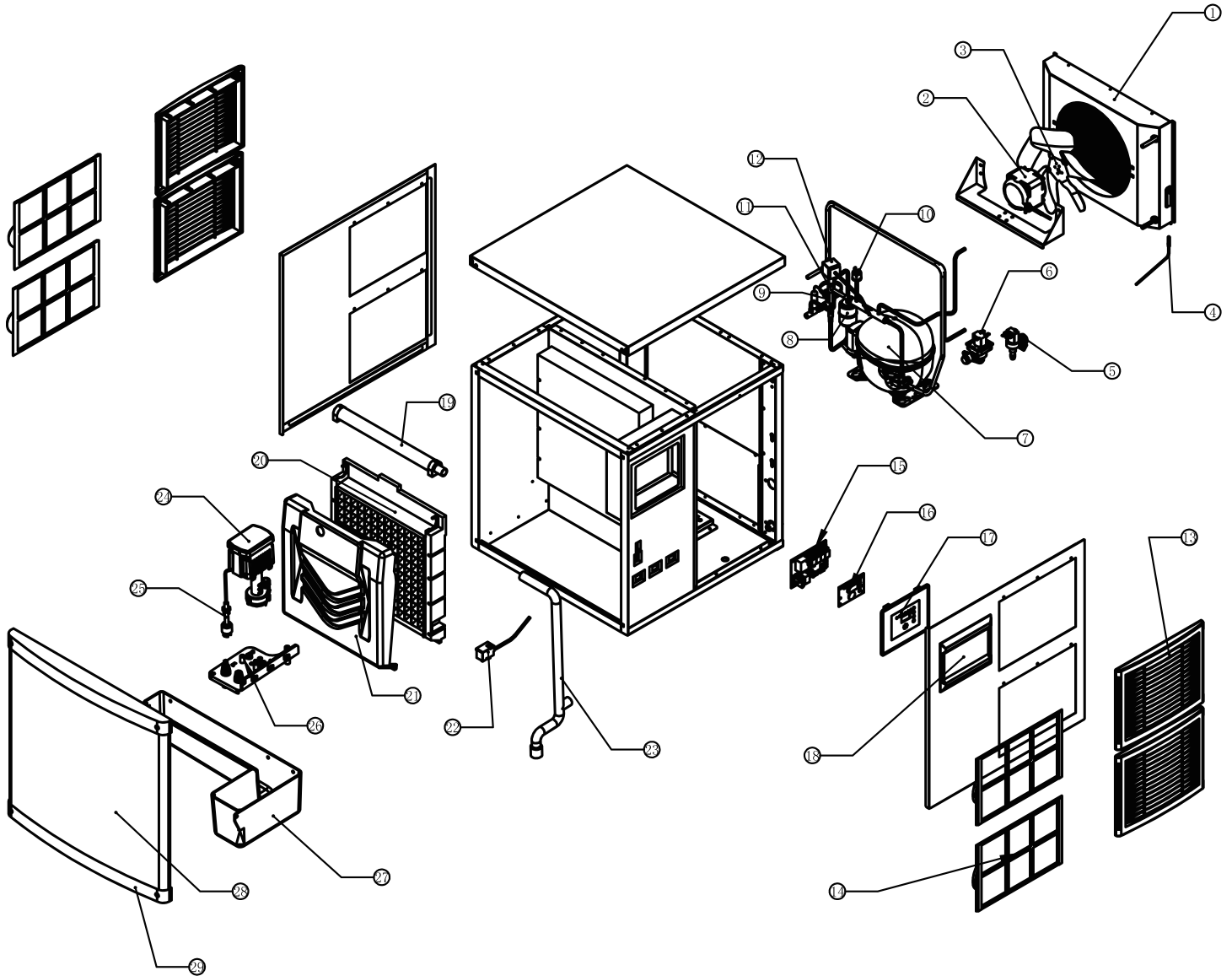
Parts Breakdown

Model IC-CN-0219S 47484

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC886	Display Panel for 47484	1	AK073	Capillary for 47484	13	AC885	PC Board for 47484	25
AK038	Display Panel Bracket for Vertical Type for 47484	2	AF020	Ice Bin Drain Pipe for 47484	14	AK076	Compressor NUY80RR for 47484	26
AK066	Front Ventilation Window for 47484	3	AK054	Inlet Valve for 47484	15	AK060	LED Lamp Reed Tube Magnetic Switch for 47484	27
AK067	Door Panel Assembly - Black Gray for 47484	4	AC881	Defrost Valve Body for 47484	16	AK052	Gas-Liquid Separator for 47484	28
AK068	Door Frame Assembly - Black Gray for 47484	5	AC882	Defrost Valve Coil for 47484	17	AK077	Filter Right Card Slot for 47484	29
AK044	Cold Light for 47484	6	AK053	Silicone Hose for 47484	18	AK078	Filter Left Card Slot for 47484	30
AK069	Sink-160 for 47484	7	AK058	Dry Filter for 47484	19	AK079	Ventilation Window Filter for 47484	31
AK070	Skateboard for 47484	8	AK055	Fan for 47484	20	AK062	Vertical Type Machine Display Board for 47484	32
AK071	Evaporator-91 for 47484	9	AC874	Condensation Sensor for 47484	21	AK063	Control Panel Labeled-31 for 47484	33
AK072	Sprinkler Tube Assembly for 47484	10	AK074	Fan Blades for 47484	22	AK080	Outer Door Panel for 47484	34
AK047	Ice Full Sensor - Hall Type for 47484	11	AK075	Condenser for 47484	23	AK065	Foot Block for 47484	35
AK050	Pump Assembly for 47484	12	AK059	Foot Body for 47484	24			

Parts Breakdown

Model IC-CN-0329 47485



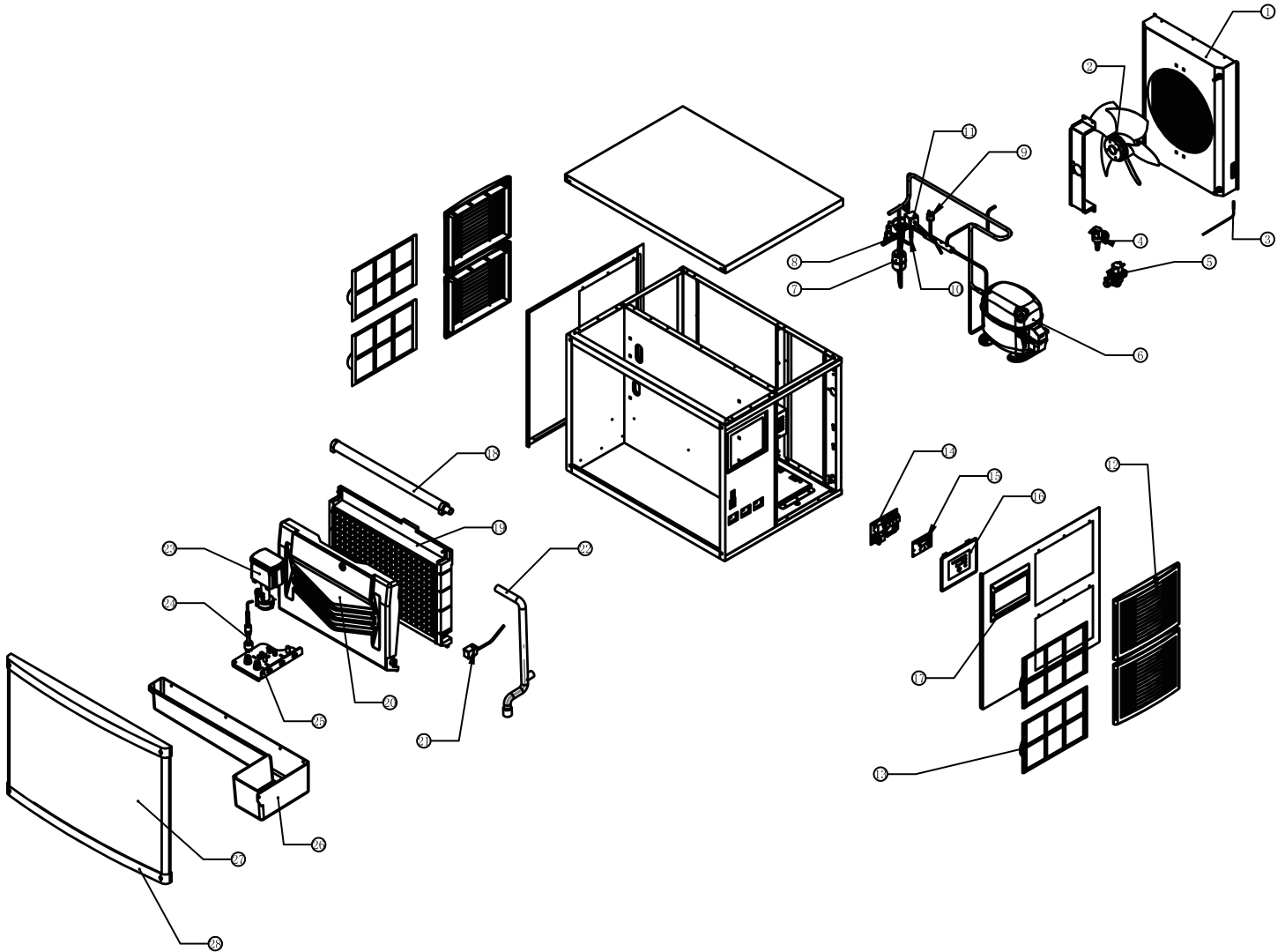
Parts Breakdown

Model IC-CN-0329 47485

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK081	Microchannel Condenser-329A for 47485	1	AC881	Defrost Valve Body for 47485	11	AK088	Skateboard for 47485	21
AK082	Fan-EBM for 47485	2	AC882	Defrost Valve Coil for 47485	12	AC892	Ice Full Sensor for 47485	22
AK083	Fan Blades for 47485	3	AC883	Plastic Window Filter for 47485	13	AK089	Upper Water Pipe for 47485	23
AC874	Condensation Sensor for 47485	4	AC884	Ventilation Window Filter for 47485	14	AC894	Water Pump for 47485	24
AC875	Inlet Valve for 47485	5	AC885	PC Board for 47485	15	AC895	Water Level Water Temperature Sensor for 47485	25
AC876	Drain Valve for 47485	6	AC886	Display Panel for 47485	16	AK090	Sink Pump Fixing Plate for 47485	26
AK084	Compressor-R290 for 47485	7	AC887	Electrical Control Fixing Plate for 47485	17	AK091	Sink for 47485	27
AC878	Dry Filter for 47485	8	AC888	Control Panel Cover for 47485	18	AK092	Front Panel for 47485	28
AK085	Expansion Valve for 47485	9	AK086	Spray Pipe for 47485	19	AK093	Door Plastic End Cap for 47485	29
AC880	High Voltage Switch for 47485	10	AK087	Evaporator for 47485	20			

Parts Breakdown

Model IC-CN-0529 46452



Parts Breakdown

Model IC-CN-0529 46452

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC872	Microchannel Condenser for 46452	1	AC882	Defrost Valve Coil for 46452	11	AC892	Ice Full Sensor for 46452	21
AC873	Fan for 46452	2	AC883	Plastic Window Filter for 46452	12	AC893	Upper Water Pipe for 46452	22
AC874	Condensation Sensor for 46452	3	AC884	Ventilation Window Filter for 46452	13	AC894	Water Pump for 46452	23
AC875	Inlet Valve for 46452	4	AC885	PC Board for 46452	14	AC895	Water Level Water Temperature Sensor for 46452	24
AC876	Drain Valve for 46452	5	AC886	Display Panel for 46452	15	AC896	Sink Pump Fixing Plate for 46452	25
AC877	Compressor for 46452	6	AC887	Electrical Control Fixing Plate for 46452	16	AC897	Sink for 46452	26
AC878	Dry Filter for 46452	7	AC888	Control Panel Cover for 46452	17	AC898	Front Panel for 46452	27
AC879	Expansion Valve for 46452	8	AC889	Spray Pipe for 46452	18	AC899	Door Plastic End Cap for 46452	28
AC880	High Voltage Switch for 46452	9	AC890	Evaporator for 46452	19			
AC881	Defrost Valve Body for 46452	10	AC891	Skateboard for 46452	20			

Model IC-CN-0329 47485

Ice Bin

Model IC-CN-0529 46452

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF006	Plastic Joint for 46452		AF012	Plastic Direct Joint for 46452		AF018	PTFE Gasket for 46452	
AF007	Plastic Direct Joint for 46452		AF013	Plastic Bending Joint for 46452		AF019	Pagoda Joint for 46452	
AF008	PE Hose for 46452		AF014	Ice Bin Door Shaft Seat Left Black Grey for 46452		AF020	Ice Bin Drain Pipe for 46452	
AF009	Plastic Bending Joint for 46452		AF015	Ice Bin Door Shaft Seat Right Black Grey for 46452		AF021	Foot Components for 46452	
AF010	PP Cotton Filter 46452		AF016	Door Panel Assembly B105 Black for 46452		AF022	Ice Scoop (L) for 46452	
AF011	Filter Holder for 46452		AF017	CR Gasket for 46452		AF023	Ice Making Drain Pipe for 46452	

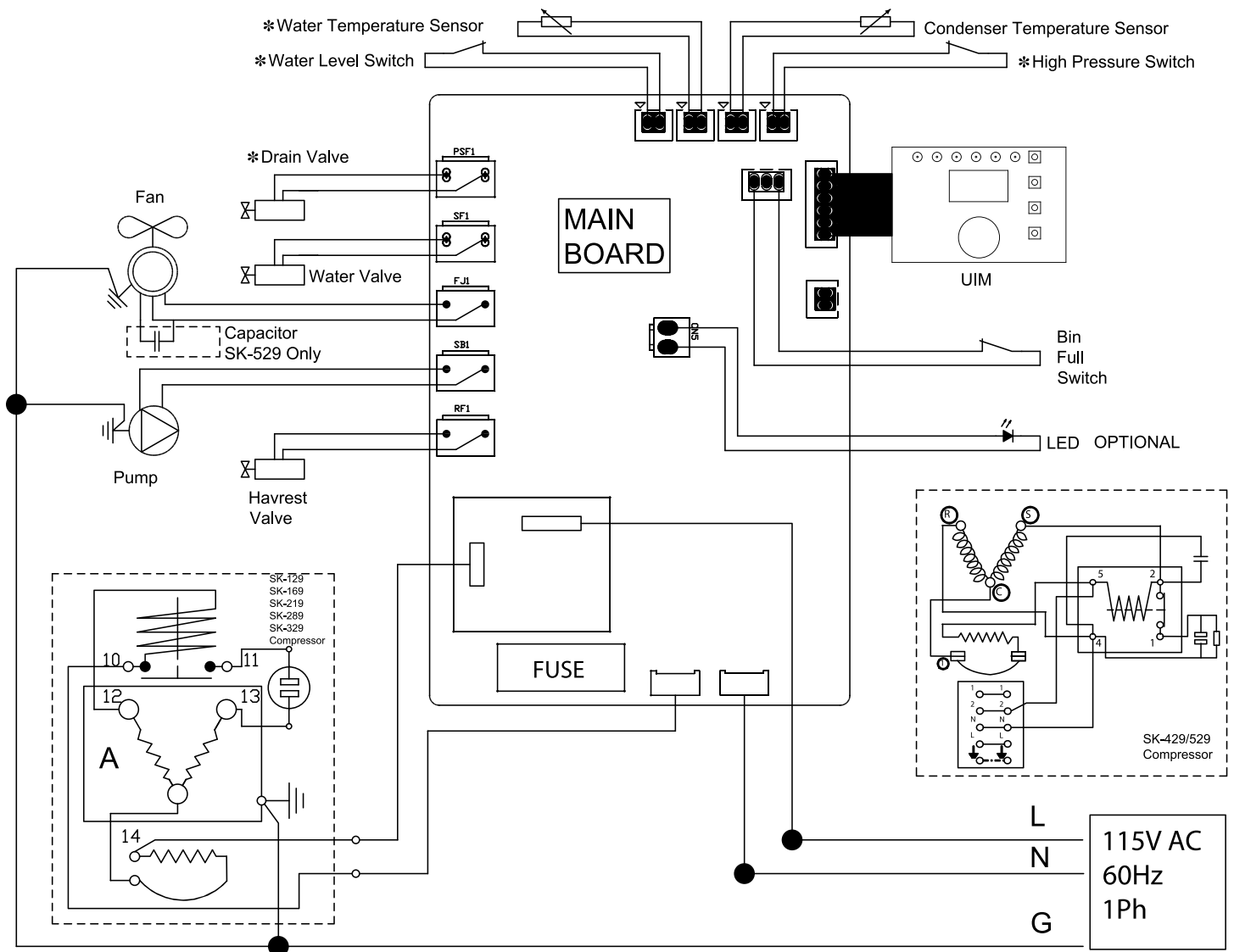
Electrical Schematics

Model IC-CN-0129S 47483

Model IC-CN-0219S 47484

Model IC-CN-0329 47485

Model IC-CN-0529 46452



Notes



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.

