



Back Bar Bottle Coolers

Models BD-CN-0007-S, 0019-S, 0023-D, 0032-D, BB-CN-0012-D, 0016-D, 0020-D

Items 42941, 38008, 42942, 38009, 42943, 38010, 42944

Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com



Revised - 02/24/2017



Intertek

Intertek

Toll Free: 1-800-465-0234
Fax: 905-607-0234
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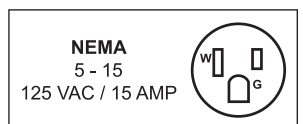


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General Information

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

When using electrical appliances basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the installation service representative.
- Do not allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Safety and Warranty

- Unplug the unit from the electrical outlet before cleaning or making repairs.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.

NOTE: It is strongly recommended that any servicing be performed by an authorized instructions before it is used.

ELECTRICAL SAFETY

Do not under any circumstances cut or remove the grounding prong from the power cord. For safety this appliance must be properly grounded at all times.

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with the properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter.
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void warranty. The unit must be close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When removing the cooler away from the wall be careful not to run over or damage the power cord.
- When the cooler is installed or used, all the packaging (including carton and plastic wrap) should be removed.
- Keep the cooler stable to avoid vibration and noise.
- The cooler should be installed in a place with good ventilation and a space of at least 4" should be allowed between the surrounding walls and the cabinet wall for air circulation.
- Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

It is strongly recommended that any servicing be performed by an authorized service representative.

NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall electrical supply so that extension cords are never used.

CAUTION

- The cooler must be grounded correctly, never with a heating pipe and coal gas pipe.
- In case of damage to electrical cord and plug, please contact after sale service and never do it yourself.

Safety and Warranty

- When unplugging unit, please grasp by the plug, not the cord.
- If the voltage is unstable, please select a suitable automatic voltage regulator.
- If the power cuts off, you should wait for at least 5 minutes before turning on the unit again to avoid damage to the compressor.
- Never store any flammable, explosive or corrosive liquid or gas in or near the cooler.

PROPER DISPOSAL OF EQUIPMENT; DANGER! RISK OF CHILD ENTRAPMENT

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous, even if they will sit for “just a few days.” If you are getting rid of an old refrigerator, please follow the below instructions to help prevent a terrible accident.

- Remove the doors.
- Leave shelves in place to prevent children from easily climbing inside.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that used “ozone depleting” chemicals. If you are throwing away your old refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under the provisions of the environmental regulations.

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 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	BD-CN-0007-S	BB-CN-0012-D	BD-CN-0019-S	BB-CN-0016-D
Number of Doors	1	2		
Temperature Range	33 - 41°F / 0 - 5°C			
Capacity	6.5 cu.ft. / 186 L	11.8 cu.ft. / 335 L	19 cu.ft. / 546 L	15.8 cu.ft. / 446 L
Number of Shelves	-	4	2	4
Compressor HP	1/6+	1/3+		
Voltage	115V / 60Hz			
Power	0.18 kW	0.44 kW	0.42 kW	0.46 kW
Amps	1.8A	6.4A		
Dimensions (DWH)	772 x 597 x 984mm 30.4" x 23.5" x 38.8"	620 x 1240 x 919mm 24.4" x 48.8" x 36.2"	705 x 1495 x 921mm 27.8" x 58.9" x 36.3"	620 x 1544 x 919mm 24.4" x 60.8" x 36.2"
Interior Dimensions (DWH)	464 x 495 x 768mm 18.3" x 19.5" x 30.3"	508 x 919 x 787mm 20" x 36.2" x 31"	594 x 1181 x 787mm 23.4" x 46.5" x 31"	508 x 1224 x 787mm 20" x 48.2" x 31"
Packaging Dimensions (DWH)	826 x 654 x 1140mm 32.5" x 25.8" x 44.9"	701 x 1300 x 1074mm 27.6" x 51.2" x 42.3"	775 x 1559 x 1060mm 30.5" x 61.4" x 41.8"	701 x 1610 x 1074mm 27.6" x 63.4" x 42.3"
Weight	150 lbs. / 68 kg.	271 lbs. / 123 kg.	293 lb / 133 kg	326 lbs. / 148 kg.
Packaging Weight	187 lbs. / 85 kg.	315 lbs. / 143 kg.	337 lb / 153 kg	380 lbs. / 173 kg.
Item Number	42941	38008	42942	38009

Model	BD-CN-0023-D	BB-CN-0020-D	BD-CN-0032-D
Number of Doors	2	3	
Temperature Range	33 - 41°F / 0 - 5°C		
Capacity	23.3 cu.ft. / 666 L	19.6 cu.ft. / 556 L	32 cu.ft. / 916 L
Number of Shelves	2	6	2
Compressor HP	1/3+		3/4-
Voltage	115V / 60Hz		
Power	0.54 kW	0.5 kW	0.64 kW
Amps	7.3A	7.4A	7.5A
Dimensions (DWH)	705 x 1756 x 921mm 27.8" x 69.1" x 36.3"	620 x 1849 x 919mm 24.4" x 72.8" x 36.2"	705 x 2296 x 921mm 27.8" x 90.4" x 36.3"
Interior Dimensions (DWH)	594 x 1435 x 787mm 23.4" x 56.5" x 31"	508 x 1529 x 787mm 20" x 60.2" x 31"	594 x 1975 x 787mm 23.4" x 77.8" x 31"
Packaging Dimensions (DWH)	787 x 1829 x 1067mm 31" x 72" x 42"	701 x 1910 x 1074mm 27.6" x 75.2" x 42.3"	775 x 2330 x 1060mm 30.5" x 91.8" x 41.8"
Weight	348 lb / 158 kg	355 lbs. / 161 kg.	375 lb / 170 kg
Packaging Weight	331 lb / 150.1 kg	410 lbs. / 186 kg.	419 lb / 190 kg
Item Number	42943	38010	42944

Installation

Tools required: Phillips screw driver.

- Use a Phillips screw driver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid. Then remove the L-bracket from the unit.
- Remove skid by unscrewing all base rail anchor brackets. Place skid to the side.
- Carefully upright cabinet.

When lifting unit do not use the counter top as a lifting point. Also remember to leave cabinet upright for 24-hours before plugging into power source.

- Set unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F / +38°C) an exhaust fan may be necessary.
- Proper leveling of the unit is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be affected by leveling.
- The cooler should be leveled front to back and side to side with a level.

Warning: Installation without proper ventilation will void the manufacturer's warranty.

SEALING CABINET TO FLOOR

Step 1 - Position Cabinet

Allow one (1) inch between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

Step 2 - Level Cabinet

Cabinet should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:

A Position level in the inside floor of the unit near the door. Level should be parallel to cabinet front.

B Position level at the inside rear of cabinet. Level should be placed parallel to cabinet back.

C Perform similar procedures to steps A and B by placing the level on inside floor left and right sides parallel to the depth of the cooler. Level cabinet.

Step 3 - Applying Sealant

- Draw an outline on the base of the floor.
- Raise and block the front side of the cabinet.
- Apply a bead of NSF Approved Sealant (see list below) to floor half an inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it set down on the sealant.
- Raise and block the rear of the cabinet.
- Apply sealant on floor as outlined above on other 3 sides.
- Examine to see that the cabinet is sealed to floor around entire perimeter.

NSF APPROVED SEALANTS:

- Minnesota Mining #ECU800 Caulk.
- Minnesota Mining #ECU2185 Caulk.

Installation

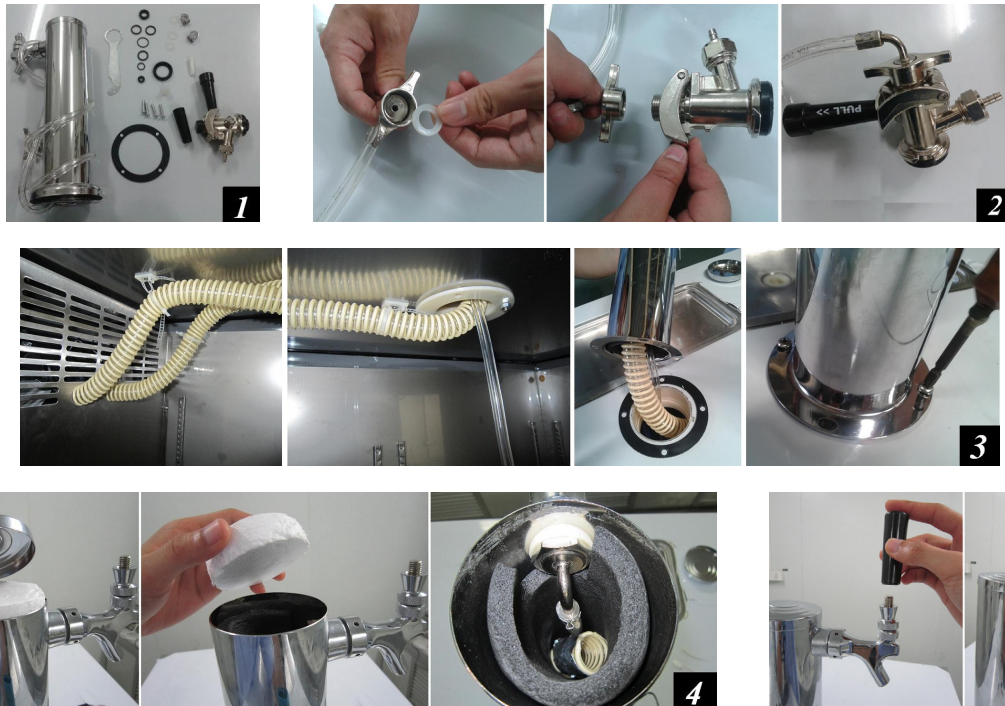
- Minnesota Mining #ECU1055 Bead.
- Minnesota Mining #ECU1202 Bead.
- Armstrong Cork - Rubber Caulk.
- Products Research Co #5000 Rubber Caulk.
- GE Silicone Sealer.
- Dow Corning Silicone Sealer.

NOTE: Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

DRAFT BEER TOWER INSTALLATION

1. Beer tower contents.
2. Thread the beer line connector to the keg coupler.
3. Insert an air hose into the beer tower and secure the beer tower to cabinet with the gasket under the beer tower.
4. Make sure the air hose closes at the top of beer tower at all times. This is to keep the beer faucet cold.
5. Secure the handle onto beer faucet.

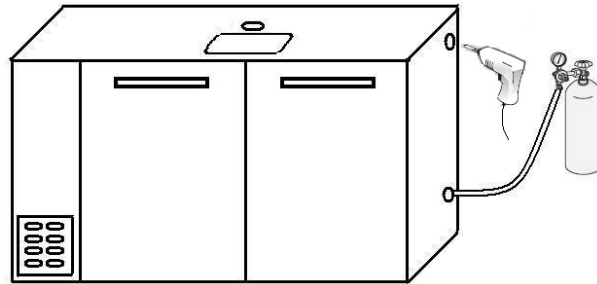
BEER DISPENSING SYSTEM



Installation

REMOTE CO2 GAS CYLINDER INSTALLATION

1. Remove the plug on the right wall of the machine with a pair of pliers.
2. Drill and make hole through the wall. Holes can be located in two different areas. Reference above pictures for the position of the holes.
3. Insert the CO2 line through the hole.
4. Seal the hole around CO2 line with silicone sealer to prevent leakage of cold air.



Operation

START UP

Plug in the cooler and the compressor is ready to operate.

- Temperature control set at #4 position gives the cooler an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
- Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control it should be ordered from your dealer or recommended service agent.
- Good air flow in your cooler is critical. Be careful to load product so that it neither presses against the back wall nor comes within four (4) inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

LIGHT SWITCH LOCATION:

The switch is located on the front of the evaporator housing toward the right of the cabinet. Open the front door.

NOTE: If the unit is disconnected or shut off, wait five (5) minutes before re-starting unit.

RECOMMENDATION

Before loading product the unit should be run for 2 to 3 days. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred. Remember that the factory warranty does

not cover product loss.

REPLACEMENT PARTS

We maintains a record of the cabinet model number and serial number for your cooler. If at any time during the life of your cooler a replacement part is needed, call the factory office with the model number and serial number of your unit to place an order for the part.

CONTROLLER INSTRUCTIONS

DIGITAL CONTROLLER MODEL: PJEZ FOR COOLER



Dimensioni (mm) / Dimensions (mm)

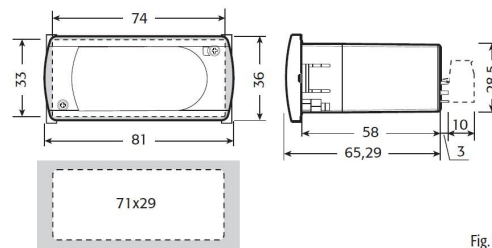







Fig. 1

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

Operation

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

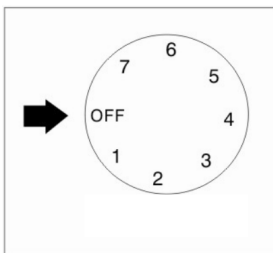
1. Press **SET** for 3 sec (the display will show “PS”).
2. • To access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm.
 - To access the F parameter menu only, press **SET** (without entering the password).

3. Scroll inside the parameter menu using **UP/DOWN**.
 - 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 sec.

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

MECHANICAL CONTROLLER INSTRUCTIONS



OFF: shut the compressor off.

Temperature range from 7 (coldest) to 1 (warmest).

CAUTION: Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This will eventually result in a warmer cabinet temperature.

Cleaning and Maintenance

Condensers accumulate dirt and dust and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales -- which are not covered by warranty.

Air is pulled through the condenser continuously along with dust, lint, grease, etc. If you keep the condenser clean you will minimize your service expense and lower your electrical costs. The condenser requires scheduled cleaning every days or as needed. A dirty condenser can result in non-warranted part and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser by using a soft brush or vacuuming the condenser with a shop vac or using Co2, nitrogen or pressurized air.

If you cannot remove the debris adequately please call your refrigeration service company.

On most of the reach-in units the condenser is accessible at the rear of the unit. You must remove the cabinet grill to expose the condenser. The condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air flow to the coil which is similar to having a dirty coil.

Cleaning and Maintenance

CLEANING THE CONDENSER COIL

Required Tools:

- Phillips screwdriver.
- Stiff bristle brush.
- Adjustable wrench

When using electrical appliances basic safety precautions should be followed:

- Disconnect power to unit.
- Take off lower grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out -- tube connections are flexible.
- Clean off accumulated dirt from condensing coil with the stiff bristle brush.
- Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- After brushing condenser coil, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall louver assembly onto unit with appropriate fasteners and clips. Tighten all screws.
- Connect unit to power and check to see if condenser is running.

STAINLESS STEEL CARE AND CLEANING

Recommended cleaners for stainless steel

- Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration. Rub in direction of polish lines.
- Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passiveness.

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless Steel Enemies

There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

1. Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
3. Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

Cleaning and Maintenance

8 Steps that can help prevent rust on stainless steel

1. Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
4. Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
6. When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid) should never be used on stainless steel.
8. Regularly restore/clean stainless steel.

KEG BEER LINE CLEANING

1. Tools needed.
2. Pour cleaning solution and water into the pump bottle and connect it to the beer line.
3. Place a bucket under the faucet and open the beer faucet. Pump to remove the cleaning solution and water. Continue to pump until all cleaning solution has exited. You can also fill the line and let it soak then run through the line. After you have run the cleaning solution through, open the bottle and fill with water. Repeat water rinsing until the line is free of cleaning chemicals.

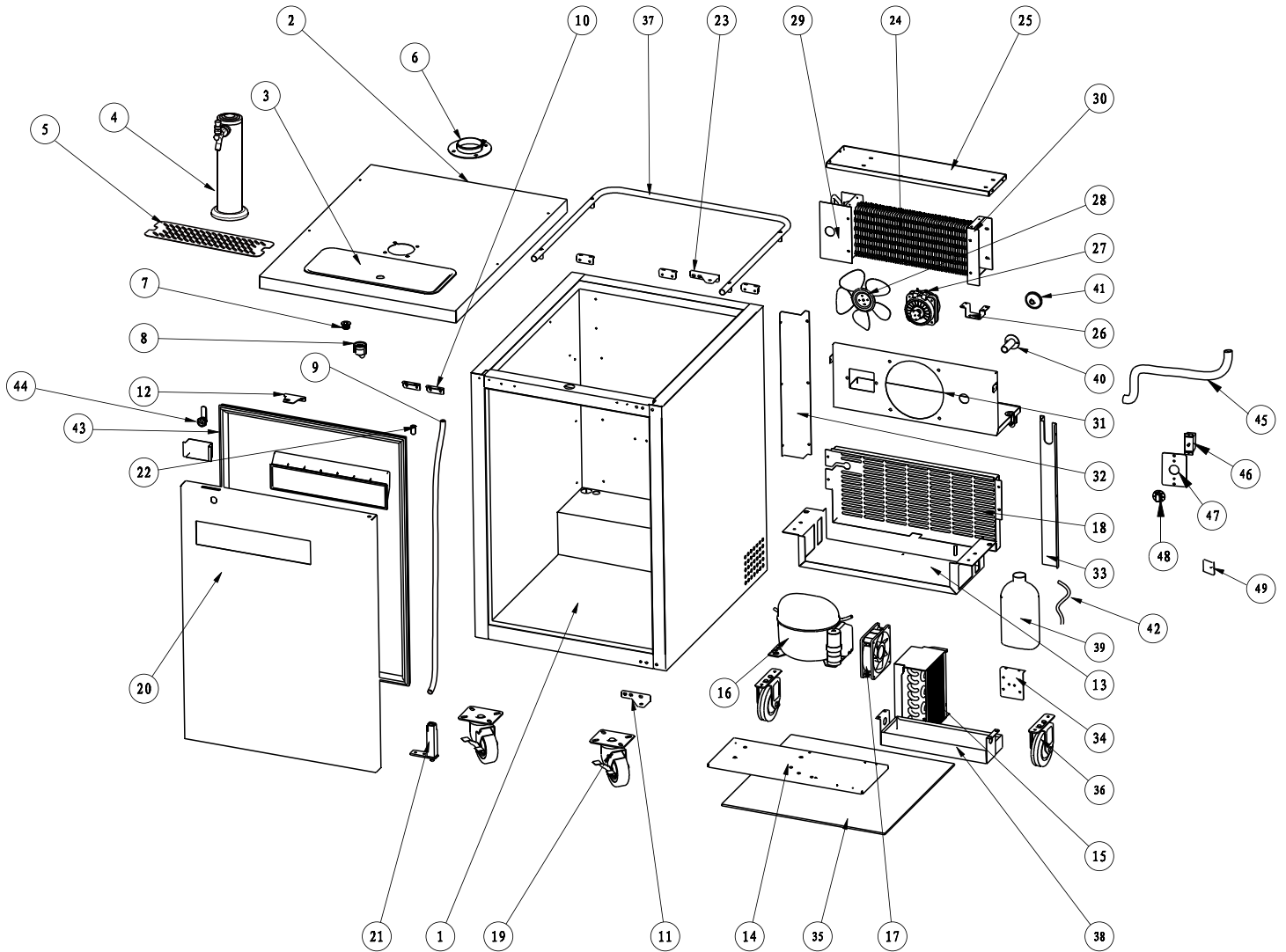
Cleaning and Maintenance

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
42941	BD-CN-0007-S	Beer Dispenser Single Solid Door with One Tap 6.5 cu ft / 186 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-1
38008	BD-CN-0012-D	Cooler Back Bar 11.8 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-48
42942	BD-CN-0019-S	Beer Dispenser Double Solid Doors with One Tap 19 cu ft / 546 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-2
38009	BD-CN-0016-D	Cooler Back Bar 15.8 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-60
42943	BD-CN-0023-D	Beer Dispenser Double Solid Doors with Two Taps 23.3 cu ft / 666 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-3
38010	BD-CN-0020-D	Cooler Back Bar 19.6 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-72
42944	BD-CN-0032-D	Beer Dispenser Three Solid Doors with Two Taps 32 cu ft / 916 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-4

Parts Breakdown

Model **BD-CN-0007-S** 42941



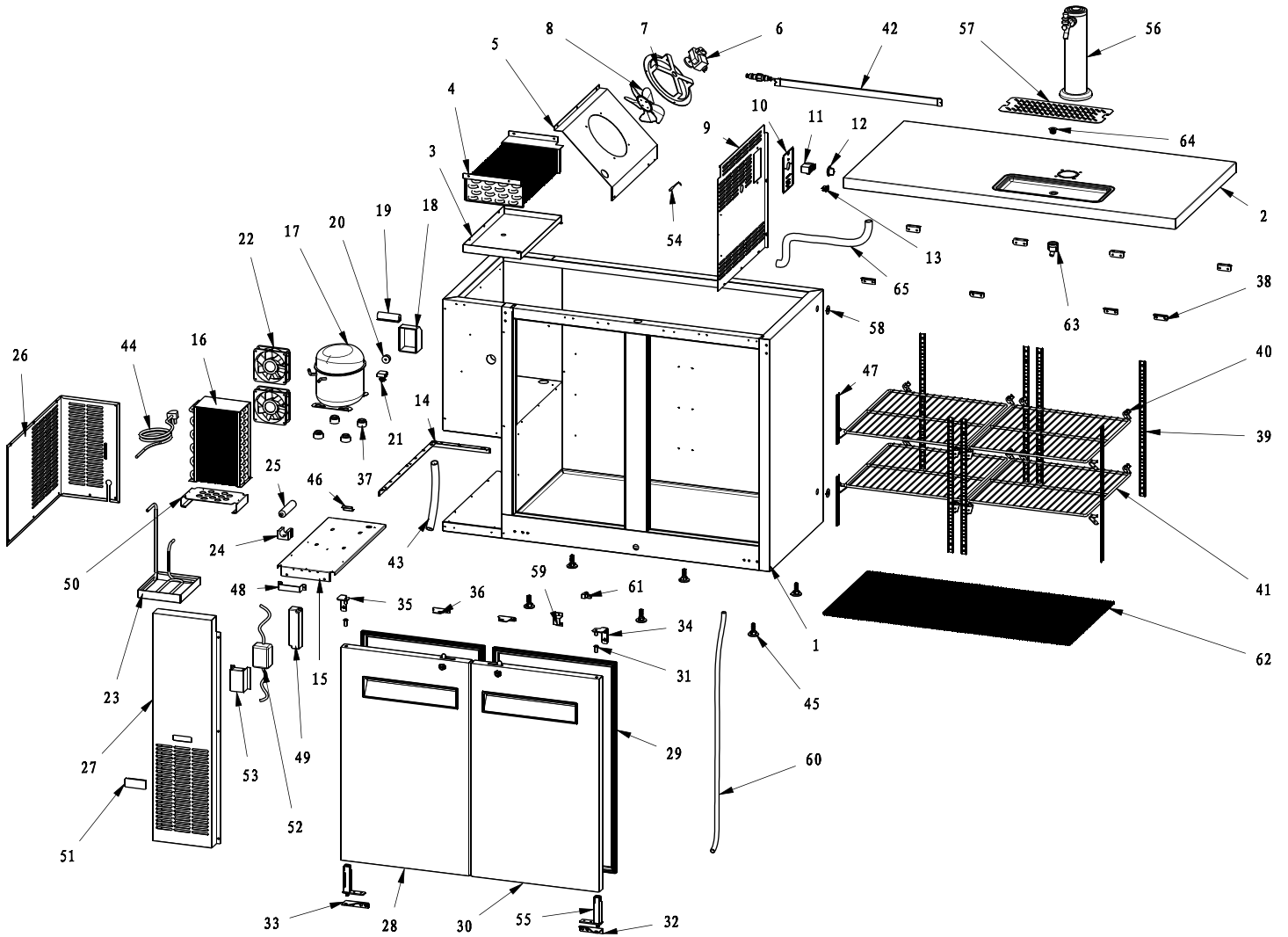
Parts Breakdown

Model BD-CN-0007-S 42941

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71725	Cabinet for UDD1	1	71733	Back Cover for UDD1	18	71745	Reinforcing Plate of Interior Floor for UDD1	35
71726	Top Board for UDD1	2	26246	Front Castor for UDD1	19	71746	Rear Castor for UDD1	36
71727	Counter Top Tray for UDD1	3	71734	Solid Door for UDD1	20	71747	Counter Top Railing for UDD1	37
71843	Beer Tower for UDD1	4	26164	Spring Hinge of Solid Door for UDD1	21	71748	Exterior Water Tray for UDD1	38
71844	Cover of Top Tray for UDD1	5	26760	Axis Sleeve for UDD1	22	71749	Plastic Bottle for UDD1	39
71728	Plastic Mounting Plate of Beer Tower for UDD1	6	37731	Upper Right Hinge for UDD1	23	71750	Plastic Pipe of CO2 Line for UDD1	40
71851	Drain Connector Nut of Top Tray for UDD1	7	71735	Evaporator for UDD1	24	71751	Rubber Cover of Plastic Pipe of CO2 Line for UDD1	41
73071	Drain Connector of Top Tray for UDD1	8	71736	Fan Motor Installation Panel for UDD1	25	71752	Tape of Plastic Bottle for UDD1	42
71847	Drain Hose of Top Tray for UDD1	9	71737	Evaporator Fan Motor Bracket for UDD1	26	71753	Door Seal for UDD1	43
37735	Fixed Block of Top Board for UDD1	10	71738	Evaporator Fan Motor for UDD1	27	26198	Door Lock for UDD1	44
37728	Bottom Right Hinge of Door for UDD1	11	71795	Blade of Evaporator Fan Motor for UDD1	28	71754	Air Tube of Beer Tower for UDD1	45
37734	Plate of Lock for UDD1	12	71739	Left Plate of Evaporator for UDD1	29	37694	Mechanical Temperature Controller for UDD1	46
71729	Bottom Plate of Machine Room for UDD1	13	71740	Right Plate of Evaporator for UDD1	30	37693	Panel of Temperature Controller for UDD1	47
71730	Compressor Unit Installation Board for UDD1	14	71741	Evaporator Cover for UDD1	31	37696	Knob of Temperature Controller for UDD1	48
71731	Condenser for UDD1	15	71742	Cover of Copper Pipe for UDD1	32	73072	Defrost Timer for UDD1	49
71732	Compressor for UDD1	16	71743	Cover of Inner Drain Hose for UDD1	33			
37705	Condenser Fan Motor for UDD1	17	71744	Bracket of Defrost Timer for UDD1	34			

Parts Breakdown

Model BB-CN-0012-D 38008



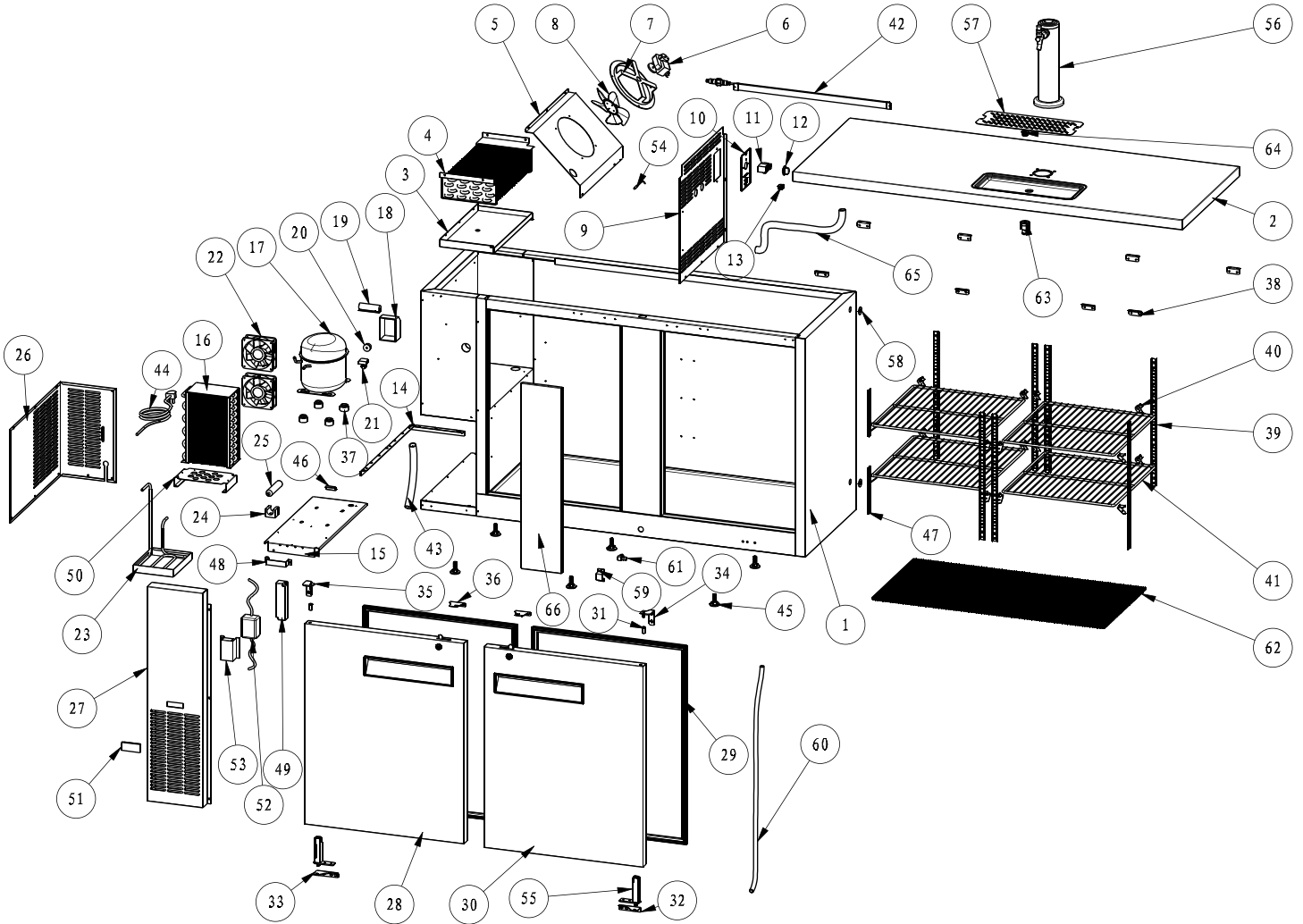
Parts Breakdown

Model BB-CN-0012-D 38008

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71788	Cabinet for UDD48	1	71810	Outer Drain Pan for UDD48	23	71832	Adjusted Feet for UDD48	45
71789	Top Board for UDD48	2	71811	Filter Fixer for UDD48	24	71833	Stop Block of Compressor Unit Installation Board for UDD48	46
71790	Inner Drain Pan for UDD48	3	71812	Filter for UDD48	25	71834	K Strip-2 Holes for UDD48	47
71791	Evaporator for UDD48	4	71813	Lateral Cover of Machine Room for UDD48	26	71835	Handle of Compressor Unit Installation Board for UDD48	48
71792	Fan Motor Installation Panel for UDD48	5	71814	Front Cover of Machine Room for UDD48	27	71836	Ballast of Light for UDD48	49
71793	Evaporator Fan Motor for UDD48	6	71815	Left Solid Door for UDD48	28	71837	Condenser Bracket for UDD48	50
71794	Evaporator Fan Motor Holder for UDD48	7	71816	Solid Door Gasket for UDD48	29	71838	Temperature Display for UDD48	51
71795	Blade of Evaporator Fan Motor for UDD48	8	71817	Right Solid Door for UDD48	30	71839	Transformer of Temperature Display for UDD48	52
71796	Evaporator Cover for UDD48	9	71818	Axis Sleeve for UDD48	31	71840	Transformer Bracket of Temperature Display for UDD48	53
71797	Temperature Control Panel for UDD48	10	71819	Bottom Right Hinge for UDD48	32	71841	Sensor of Temperature Display for UDD48	54
71798	Mechanical Thermostat for UDD48	11	71820	Bottom Left Hinge for UDD48	33	71842	Spring Hinge for UDD48	55
71799	Temperature Control Knob for UDD48	12	71821	Upper Right Hinge for UDD48	34	71843	Beer Tower for UDD48	56
71800	Light Switch for UDD48	13	71822	Upper Left Hinge for UDD48	35	71844	Cover of Top Tray for UDD48	57
71801	Bracket of Lateral Cover for UDD48	14	71823	Plate of Lock for Right Door for UDD48	36	71845	Cover of CO2 Line for UDD48	58
71802	Compressor Unit Installation Board for UDD48	15	71824	Bottom Gasket of Compressor for UDD48	37	71846	Cover of L Shape Connector for UDD48	59
71803	Condenser for UDD48	16	71825	Fixed Block for Worktop for UDD48	38	71847	Drain Hose of Top Tray for UDD48	60
71804	Compressor for UDD48	17	71826	K Strip-4 Holes for UDD48	39	71848	L Shape Connector for UDD48	61
71805	Wiring Box of Compressor for UDD48	18	71827	K Clip for UDD48	40	71849	Rubber Pad for UDD48	62
71806	Start Capacitor for UDD48	19	71828	Shelf for UDD48	41	71850	Drain Connector of Top Tray for UDD48	63
71807	Overload Protector for UDD48	20	71829	LED Light for UDD48	42	71851	Drain Connector Nut of Top Tray for UDD48	64
71808	Starter for UDD48	21	71830	Drain Hose for UDD48	43	71852	Air Tube for UDD48	65
71809	Condenser Fan Motor for UDD48	22	71831	Power Cord for UDD48	44			

Parts Breakdown

Model **BD-CN-0019-S** 42942



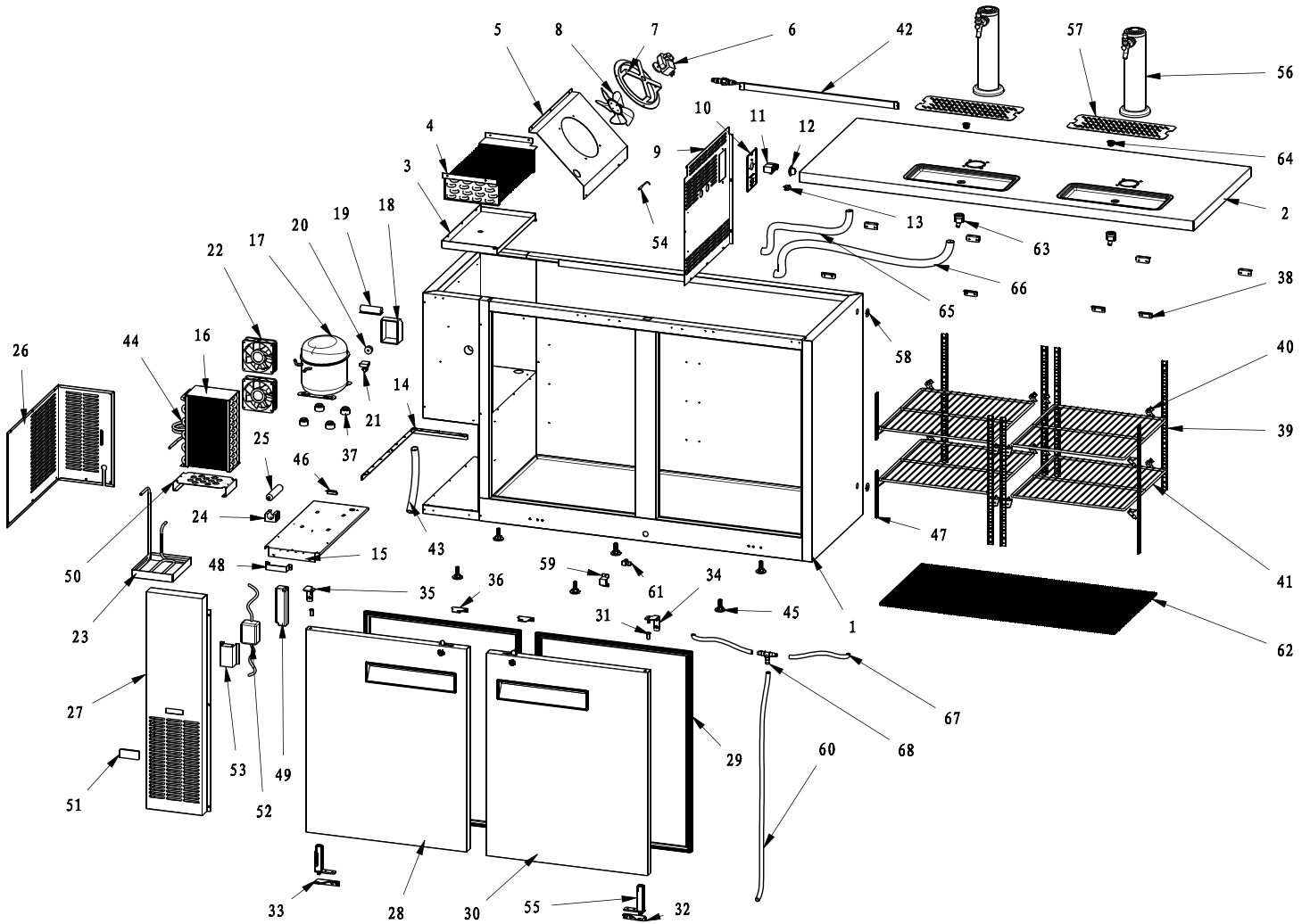
Parts Breakdown

Model BD-CN-0019-S 42942

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71755	Cabinet for UDD2	1	26188	Filter Base D25 for UDD2	24	28311	Installation Board Limited Block for UDD2	46
71756	Top Board for UDD2	2	26189	Filter D25x140 for UDD2	25	71834	K Strip 2 Holes for UDD2	47
37685	Inner Drain Pan for UDD2	3	71761	Lateral Cover for UDD2	26	71835	Handle of Compressor Unit Installation Board for UDD2	48
71757	Evaporator for UDD2	4	37708	Front Cover of Machine Room for UDD2	27	71836	Ballast for UDD2	49
71758	Fan Motor Installation Panel for UDD2	5	71762	Left Door (Solid) for UDD2	28	71837	Condenser Installation Board for UDD2	50
37688	Evaporator Fan Motor for UDD2	6	71763	Door Gasket (Solid) for UDD2	29	71838	Temp Display for UDD2	51
37689	Evaporator Fan Motor Holder for UDD2	7	71764	Right Door (Solid) for UDD2	30	71839	Transformer for Temp Display for UDD2	52
37690	Evaporator Fan Motor Blade for UDD2	8	26760	Axis Sleeve for UDD2	31	71840	Temp Display Transformer Holder for UDD2	53
71759	Evaporator Cover for UDD2	9	37728	Lower Right Hinge for UDD2	32	71841	Temp Sensor for Temp Display for UDD2	54
37693	Temperature Control Panel for UDD2	10	37730	Lower Left Hinge for UDD2	33	26164	Spring Hinge for UDD2	55
37694	Temperature Controller for UDD2	11	37731	Upper Right Hinge for UDD2	34	71843	Beer Tower for UDD2	56
37697	Lamp Switch for UDD2	13	37732	Upper Left Hinge for UDD2	35	71844	Cover of Top Tray for UDD2	57
71760	Bracket of Lateral Cover for UDD2	14	37734	Plate of Lock for UDD2	36	71845	CO2 Pipe Hole Cover for UDD2	58
37699	Compressor Unit Installation Board for UDD2	15	73073	Rubber Base of Compressor for UDD2	37	73074	Bottom Drain Plug Cover for UDD2	59
37700	Condenser 4R11K150L for UDD2	16	37735	Fixed Block of Top Board for UDD2	38	71847	Drain Hose of Top Tray for UDD2	60
26183	Compressor NE6187Z for UDD2	17	37736	K Strip 4 Holes for UDD2	39	71848	L Shape Connector for UDD2	61
37701	Splice Box for UDD2	18	26884	K Clip for UDD2	40	71766	Rubber Pad for UDD2	62
37702	Start Capacitor for UDD2	19	71774	Shelf (Left & Right) for UDD2	41	73075	Beer Tray Drain Plug for UDD2	63
37703	Overload Protector for UDD2	20	37741	LED Bulb for UDD2	42	73076	Beer Tray Drain Plug Nut for UDD2	64
37704	Starter for UDD2	21	26203	Drain Hose φ16 for UDD2	43	71767	Air Pipe for UDD2	65
37705	Condenser Fan Motor RAM4715 for UDD2	22	26205	Power Cord 16 AWG for UDD2	44	71768	Middle Beam Cover for UDD2	66
37706	Outer Drain Pan for UDD2	23	28236	Adjustable Feet M12x45 for UDD2	45			

Parts Breakdown

Model **BB-CN-0016-D** 38009



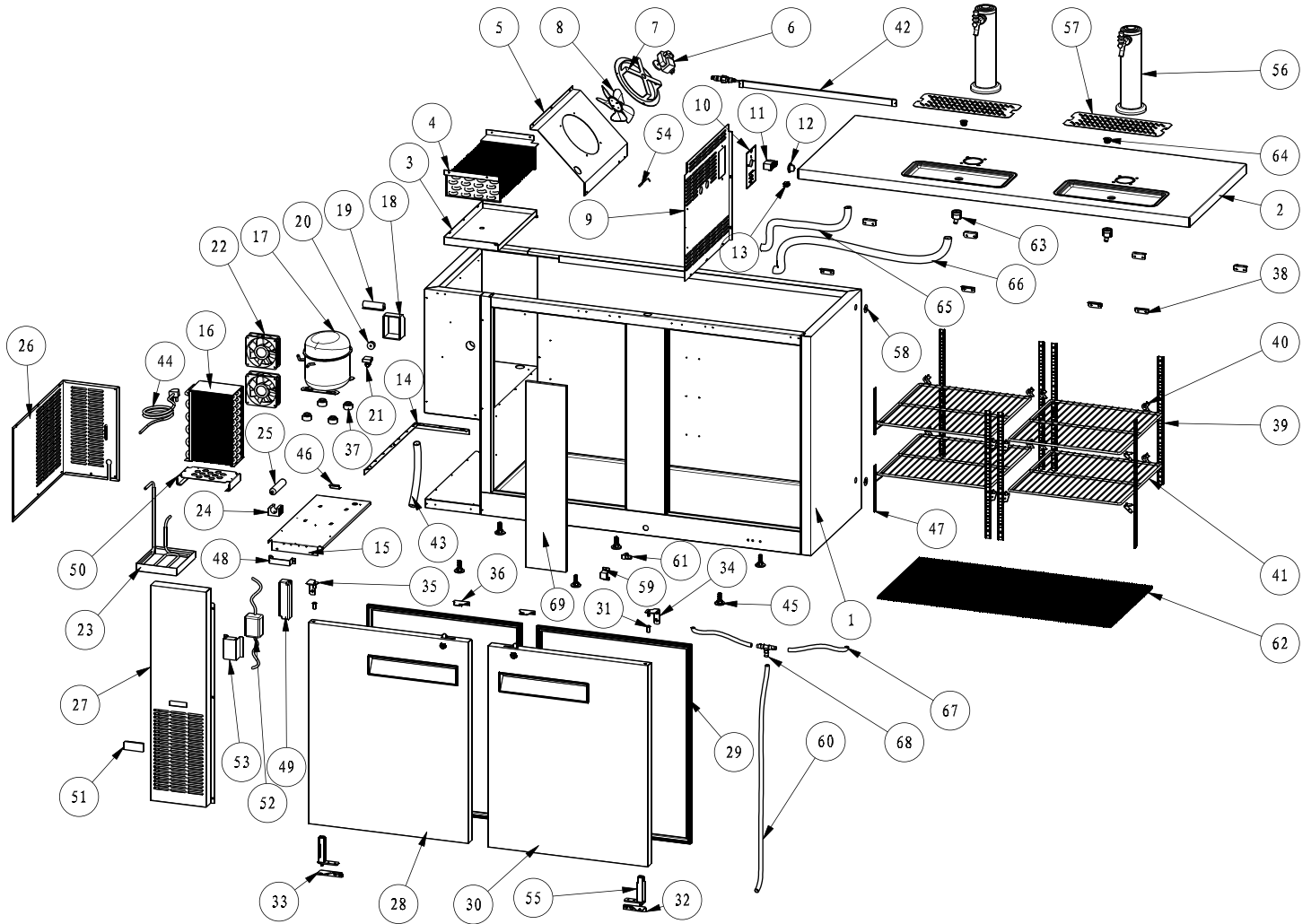
Parts Breakdown

Model BB-CN-0016-D 38009

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71853	Cabinet for UDD60	1	71876	Filter Fixer for UDD60	24	71899	K Strip-2 Holes for UDD60	47
71854	Top Board for UDD60	2	71877	Filter for UDD60	25	71900	Handle of Compressor Unit Installation Board for UDD60	48
71855	Inner Drain Pan for UDD60	3	71878	Lateral Cover of Machine Room for UDD60	26	71901	Ballast of Light for UDD60	49
71856	Evaporator for UDD60	4	71879	Front Cover of Machine Room for UDD60	27	71902	Condenser Bracket for UDD60	50
71857	Fan Motor Installation Panel for UDD60	5	71880	Left Solid Door for UDD60	28	71903	Temperature Display for UDD60	51
71858	Evaporator Fan Motor for UDD60	6	71881	Solid Door Gasket for UDD60	29	71904	Transformer of Temperature Display for UDD60	52
71859	Evaporator Fan Motor Holder for UDD60	7	71882	Right Solid Door for UDD60	30	71905	Transformer Bracket of Temperature Display for UDD60	53
71860	Blade of Evaporator Fan Motor for UDD60	8	71883	Axis Sleeve for UDD60	31	71906	Sensor of Temperature Display for UDD60	54
71861	Evaporator Cover for UDD60	9	71884	Bottom Right Hinge for UDD60	32	71907	Spring Hinge for UDD60	55
71862	Temperature Control Panel for UDD60	10	71885	Bottom Left Hinge for UDD60	33	71908	Beer Tower for UDD60	56
71863	Mechanical Thermostat for UDD60	11	71886	Upper Right Hinge for UDD60	34	71909	Cover of Top Tray for UDD60	57
71864	Temperature Control Knob for UDD60	12	71887	Upper Left Hinge for UDD60	35	71910	Cover of CO2 Line for UDD60	58
71865	Light Switch for UDD60	13	71888	Plate of Lock for Right Door for UDD60	36	71911	Cover of L Shape Connector for UDD60	59
71866	Bracket of Lateral Cover for UDD60	14	71889	Bottom Gasket of Compressor for UDD60	37	71912	Drain Hose of Top Tray for UDD60	60
71867	Compressor Unit Installation Board for UDD60	15	71890	Fixed Block for Worktop for UDD60	38	71913	L Shape Connector for UDD60	61
71868	Condenser for UDD60	16	71891	K Strip-4 Holes for UDD60	39	71914	Rubber Pad for UDD60	62
71869	Compressor for UDD60	17	71892	K Clip for UDD60	40	71915	Drain Connector of Top Tray for UDD60	63
71870	Wiring Box of Compressor for UDD60	18	71893	Shelf for UDD60	41	71916	Drain Connector Nut of Top Tray for UDD60	64
71871	Start Capacitor for UDD60	19	71894	LED Light for UDD60	42	71917	Air Tube of Left Beer Tower for UDD60	65
71872	Overload Protector for UDD60	20	71895	Drain Hose for UDD60	43	71918	Air Tube of Right Beer Tower for UDD60	66
71873	Starter for UDD60	21	71896	Power Cord for UDD60	44	71778	Short Drain Hose of Top Tray for UDD60	67
71874	Condenser Fan Motor for UDD60	22	71897	Adjusted Feet for UDD60	45	71779	T Shape Connector for UDD60	68
71875	Outer Drain Pan for UDD60	23	71898	Stop Block of Compressor Unit Installation Board for UDD60	46			

Parts Breakdown

Model **BD-CN-0023-D** 42943



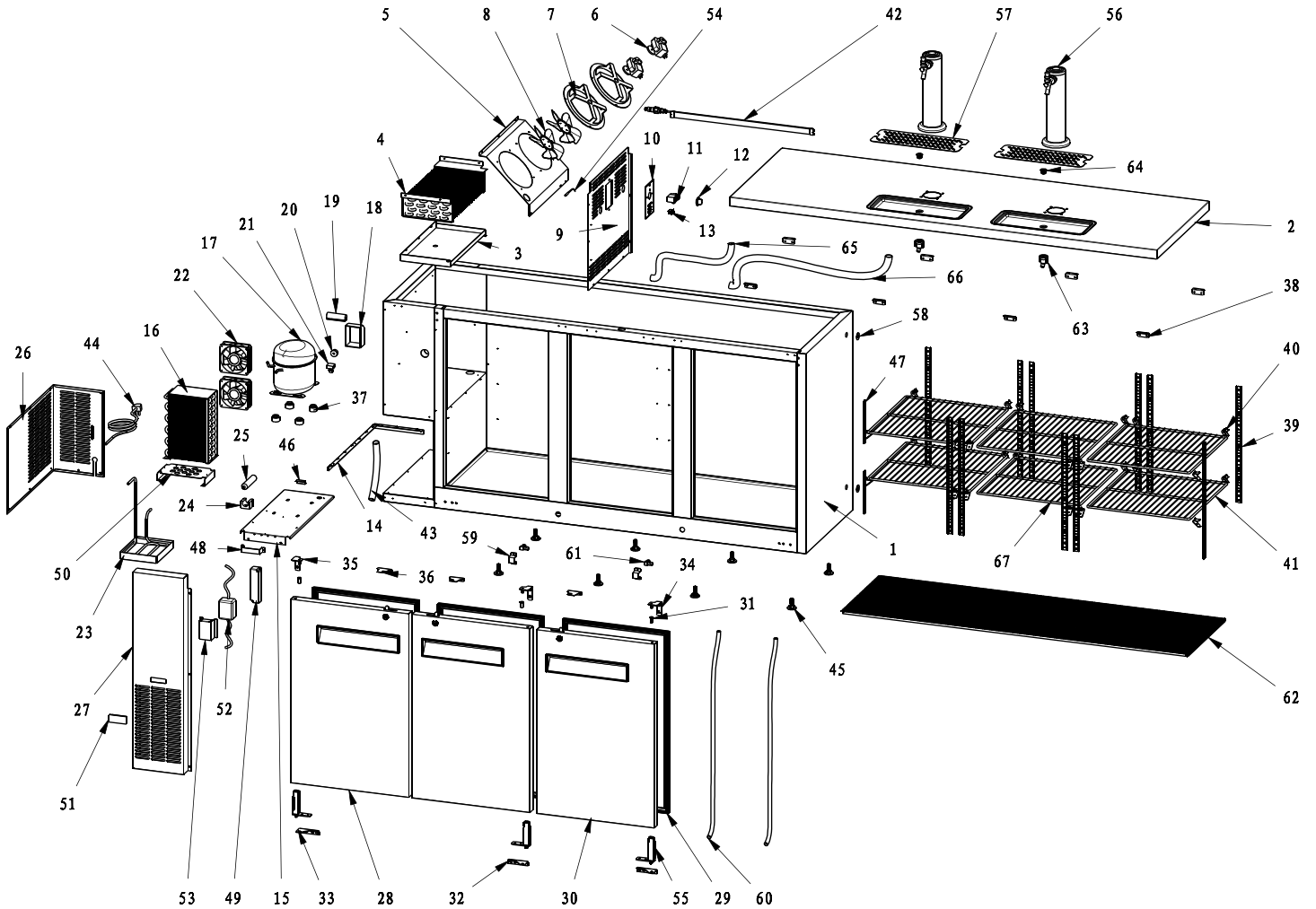
Parts Breakdown

Model BD-CN-0023-D 42943

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71769	Cabinet for UDD3	1	26189	Filter D25x140 for UDD3	25	71835	Handle of Compressor Unit Installation Board for UDD3	48
71770	Top Board for UDD3	2	71761	Lateral Cover for UDD3	26	71836	Ballast for UDD3	49
37685	Inner Drain Pan for UDD3	3	37708	Front Cover of Machine Room for UDD3	27	71837	Condenser Installation Board for UDD3	50
71757	Evaporator for UDD3	4	71762	Left Door (Solid) for UDD3	28	27067	Temp Display for UDD3	51
71771	Fan Motor Installation Panel for UDD3	5	71763	Door Gasket (Solid) for UDD3	29	71839	Transformer for Temp Display for UDD3	52
37688	Evaporator Fan Motor for UDD3	6	71764	Right Door (Solid) for UDD3	30	71840	Temp Display Transformer Holder for UDD3	53
37689	Evaporator Fan Motor Holder for UDD3	7	26760	Axis Sleeve for UDD3	31	71841	Temp Sensor for Temp Display for UDD3	54
37690	Evaporator Fan Motor Blade for UDD3	8	37728	Lower Right Hinge for UDD3	32	26164	Spring Hinge for UDD3	55
71772	Evaporator Cover for UDD3	9	37730	Lower Left Hinge for UDD3	33	71843	Beer Tower for UDD3	56
37693	Temperature Control Panel for UDD3	10	37731	Upper Right Hinge for UDD3	34	71844	Cover of Top Tray for UDD3	57
37694	Temperature Controller for UDD3	11	37732	Upper Left Hinge for UDD3	35	71845	CO2 Pipe Hole Cover for UDD3	58
37697	Lamp Switch for UDD3	13	37734	Plate of Lock for UDD3	36	73078	Bottom Drain Plug Cover for UDD3	59
71760	Bracket of Lateral Cover for UDD3	14	73077	Rubber Base of Compressor for UDD3	37	71847	Drain Hose of Top Tray (Long) for UDD3	60
37699	Compressor Unit Installation Board for UDD3	15	37735	Fixed Block of Top Board for UDD3	38	71848	L Shape Connector for UDD3	61
37700	Condenser 4R11K150L for UDD3	16	37736	K Strip 4 Holes for UDD3	39	71775	Rubber Pad for UDD3	62
26183	Compressor NE6187Z for UDD3	17	26884	K Clip for UDD3	40	73079	Beer Tray Drain Plug for UDD3	63
37701	Splice Box for UDD3	18	71774	Shelf (Left & Right) for UDD3	41	73080	Beer Tray Drain Plug Nut for UDD3	64
37702	Start Capacitor for UDD3	19	37741	LED Bulb for UDD3	42	71776	Air Pipe (Short) for UDD3	65
37703	Overload Protector for UDD3	20	26203	Drain Hose φ16 for UDD3	43	71777	Air Pipe (Long) for UDD3	66
37704	Starter for UDD3	21	26205	Power Cord 16AWG for UDD3	44	71778	Drain Hose of Top Tray (Short) for UDD3	67
37705	Condenser Fan Motor RAM4715 for UDD3	22	28236	Adjustable Feet M12x45 for UDD3	45	71779	T Shape Connector for UDD3	68
37706	Outer Drain Pan for UDD3	23	37754	Installation Board Limited Block for UDD3	46	71780	Middle Beam Cover for UDD3	69
26188	Filter Base D25 for UDD3	24	71834	K Strip 2 Holes for UDD3	47			

Parts Breakdown

Model BB-CN-0020-D 38010



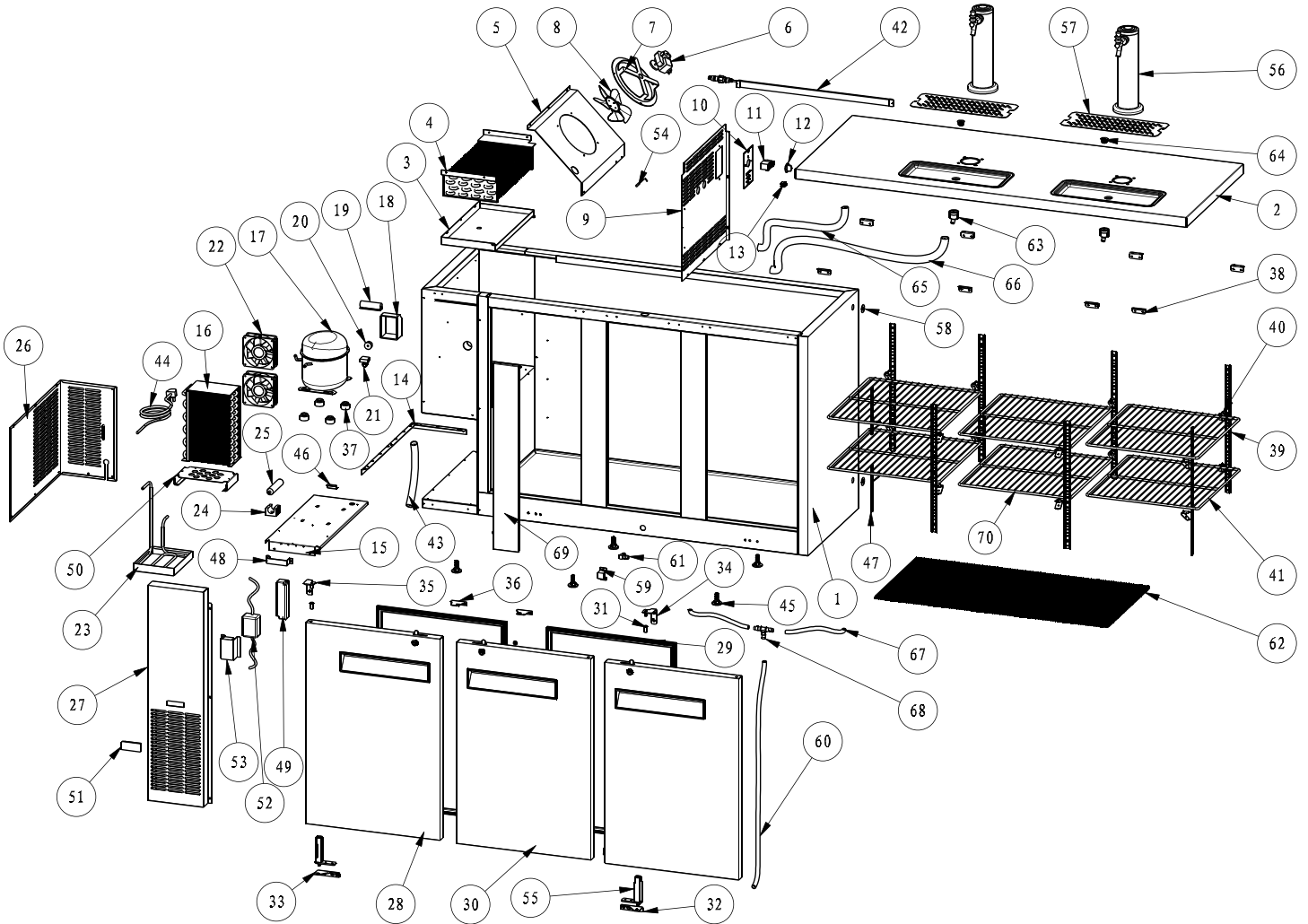
Parts Breakdown

Model BB-CN-0020-D 38010

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71919	Cabinet for UDD72	1	71942	Filter Fixer for UDD72	24	71965	K Strip-2 Holes for UDD72	47
71920	Top Board for UDD72	2	71943	Filter for UDD72	25	71966	Handle of Compressor Unit Installation Board for UDD72	48
71921	Inner Drain Pan for UDD72	3	71944	Lateral Cover of Machine Room for UDD72	26	71967	Ballast of Light for UDD72	49
71922	Evaporator for UDD72	4	71945	Front Cover of Machine Room for UDD72	27	71968	Condenser Bracket for UDD72	50
71923	Fan Motor Installation Panel for UDD72	5	71946	Left Solid Door for UDD72	28	71969	Temperature Display for UDD72	51
71924	Evaporator Fan Motor for UDD72	6	71947	Solid Door Gasket for UDD72	29	71970	Transformer of Temperature Display for UDD72	52
71925	Evaporator Fan Motor Holder for UDD72	7	71948	Right Solid Door for UDD72	30	71971	Transformer Bracket of Temperature Display for UDD72	53
71926	Blade of Evaporator Fan Motor for UDD72	8	71949	Axis Sleeve for UDD72	31	71972	Sensor of Temperature Display for UDD72	54
71927	Evaporator Cover for UDD72	9	71950	Bottom Right Hinge for UDD72	32	71973	Spring Hinge for UDD72	55
71928	Temperature Control Panel for UDD72	10	71951	Bottom Left Hinge for UDD72	33	71974	Beer Tower for UDD72	56
71929	Mechanical Thermostat for UDD72	11	71952	Upper Right Hinge for UDD72	34	71975	Cover of Top Tray for UDD72	57
71930	Temperature Control Knob for UDD72	12	71953	Upper Left Hinge for UDD72	35	71976	Cover of CO2 Line for UDD72	58
71931	Light Switch for UDD72	13	71954	Plate of Lock for Right Door for UDD72	36	71977	Cover of L Shape Connector for UDD72	59
71932	Bracket of Lateral Cover for UDD72	14	71955	Bottom Gasket of Compressor for UDD72	37	71978	Drain Hose of Top Tray for UDD72	60
71933	Compressor Unit Installation Board for UDD72	15	71956	Fixed Block for Worktop for UDD72	38	71979	L Shape Connector for UDD72	61
71934	Condenser for UDD72	16	71957	K Strip-4 Holes for UDD72	39	71980	Rubber Pad for UDD72	62
71935	Compressor for UDD72	17	71958	K Clip for UDD72	40	71981	Drain Connector of Top Tray for UDD72	63
71936	Wiring Box of Compressor for UDD72	18	71959	Shelf for UDD72	41	71982	Drain Connector Nut of Top Tray for UDD72	64
71937	Start Capacitor for UDD72	19	71960	LED Light for UDD72	42	71983	Air Tube of Left Beer Tower for UDD72	65
71938	Overload Protector for UDD72	20	71961	Drain Hose for UDD72	43	71984	Air Tube of Right Beer Tower for UDD72	66
71939	Starter for UDD72	21	71962	Power Cord for UDD72	44	71985	Middle Shelf for UDD72	67
71940	Condenser Fan Motor for UDD72	22	71963	Adjusted Feet for UDD72	45			
71941	Outer Drain Pan for UDD72	23	71964	Stop Block of Compressor Unit Installation Board for UDD72	46			

Parts Breakdown

Model **BD-CN-0032-D** 42944



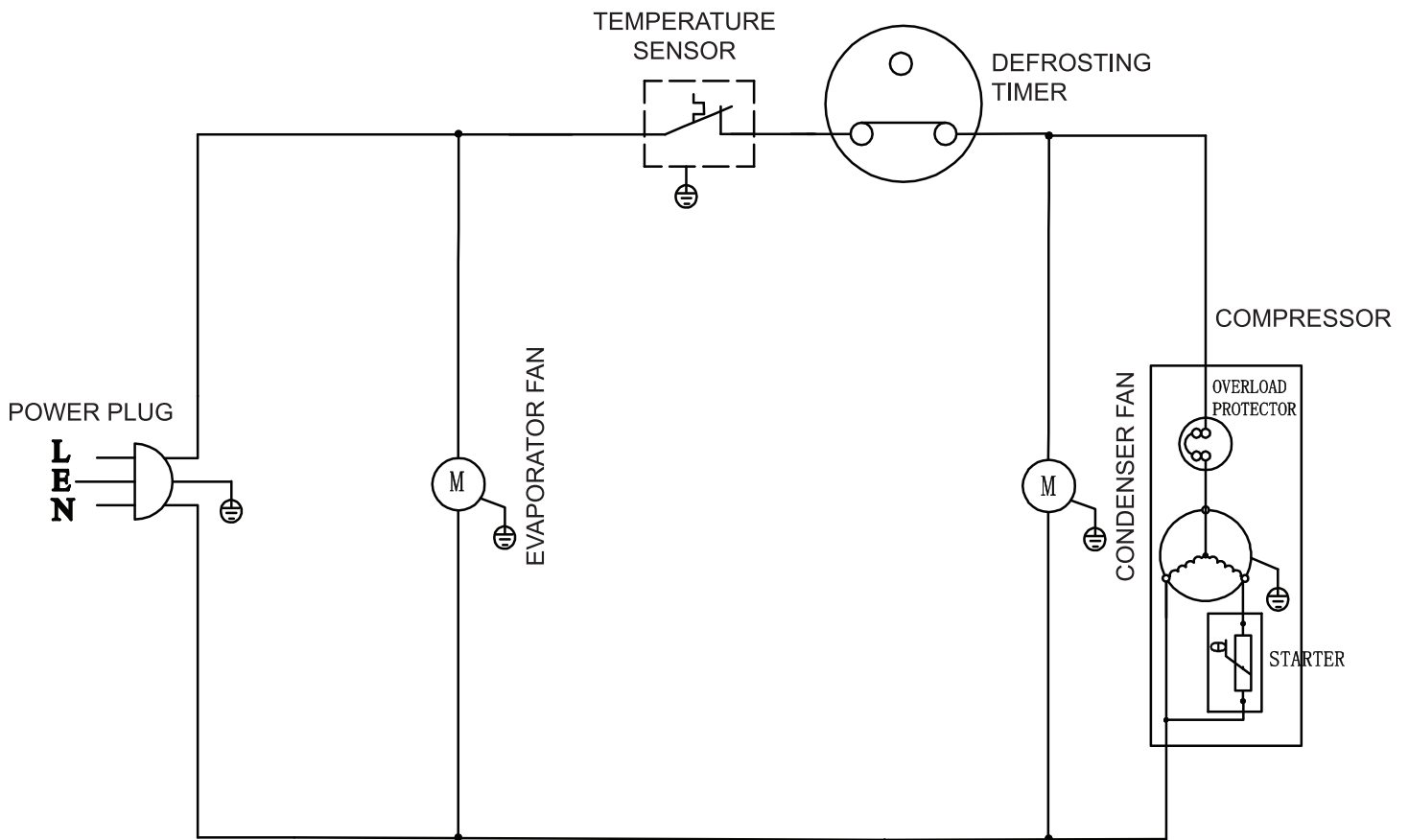
Parts Breakdown

Model BD-CN-0032-D 42944

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71781	Cabinet for UDD4	1	26189	Filter D25x140 for UDD4	25	71835	Handle of Compressor Unit Installation Board for UDD4	48
71782	Top Board for UDD4	2	71761	Lateral Cover for UDD4	26	71836	Ballast for UDD4	49
37685	Inner Drain Pan for UDD4	3	37708	Front Cover of Machine Room for UDD4	27	71837	Condenser Installation Board for UDD4	50
71757	Evaporator for UDD4	4	71762	Left Door (Solid) for UDD4	28	27067	Temp Display for UDD4	51
71758	Fan Motor Installation Panel for UDD4	5	71763	Door Gasket (Solid) for UDD4	29	71839	Transformer for Temp Display for UDD4	52
37688	Evaporator Fan Motor for UDD4	6	71764	Right Door (Solid) for UDD4	30	71840	Temp Display Transformer Holder for UDD4	53
37689	Evaporator Fan Motor Holder for UDD4	7	26760	Axis Sleeve for UDD4	31	71841	Temp Sensor for Temp Display for UDD4	54
37690	Evaporator Fan Motor Blade for UDD4	8	37728	Lower Right Hinge for UDD4	32	26164	Spring Hinge for UDD4	55
71759	Evaporator Cover for UDD4	9	37730	Lower Left Hinge for UDD4	33	71843	Beer Tower for UDD4	56
37693	Temperature Control Panel for UDD4	10	37731	Upper Right Hinge for UDD4	34	71844	Cover of Top Tray for UDD4	57
37694	Temperature Controller for UDD4	11	37732	Upper Left Hinge for UDD4	35	71845	CO2 Pipe Hole Cover for UDD4	58
37697	Lamp Switch for UDD4	13	37734	Plate of Lock for UDD4	36	73082	Bottom Drain Plug Cover for UDD4	59
71760	Bracket of Lateral Cover for UDD4	14	73081	Rubber Base of Compressor for UDD4	37	73085	Drain Hose of Top Tray (Long) for UDD4	60
37699	Compressor Unit Installation Board for UDD4	15	37735	Fixed Block of Top Board for UDD4	38	71848	L Shape Connector for UDD4	61
37700	Condenser 4R11K150L for UDD4	16	37736	K Strip 4 Holes for UDD4	39	71784	Rubber Pad for UDD4	62
26280	Compressor NEK6214Z for UDD4	17	26884	K Clip for UDD4	40	73083	Beer Tray Drain Plug for UDD4	63
37701	Splice Box for UDD4	18	71783	Shelf (Left & Right) for UDD4	41	73084	Beer Tray Drain Plug Nut for UDD4	64
37702	Start Capacitor for UDD4	19	37741	LED Bulb for UDD4	42	71785	Air Pipe (Short) for UDD4	65
37703	Overload Protector for UDD4	20	26203	Drain Hose φ16 for UDD4	43	71786	Air Pipe (Long) for UDD4	66
37704	Starter for UDD4	21	26205	Power Cord 16AWG for UDD4	44	71847	Drain Hose of Top Tray (Short) for UDD4	67
37705	Condenser Fan Motor RAM4715 for UDD4	22	28236	Adjustable Feet M12x45 for UDD4	45	73086	T Shape Connector for UDD4	68
37706	Outer Drain Pan for UDD4	23	28311	Installation Board Limited Block for UDD4	46	71787	Middle Beam Cover for UDD4	69
26188	Filter Base D25 for UDD4	24	71834	K Strip 2 Holes for UDD4	47			

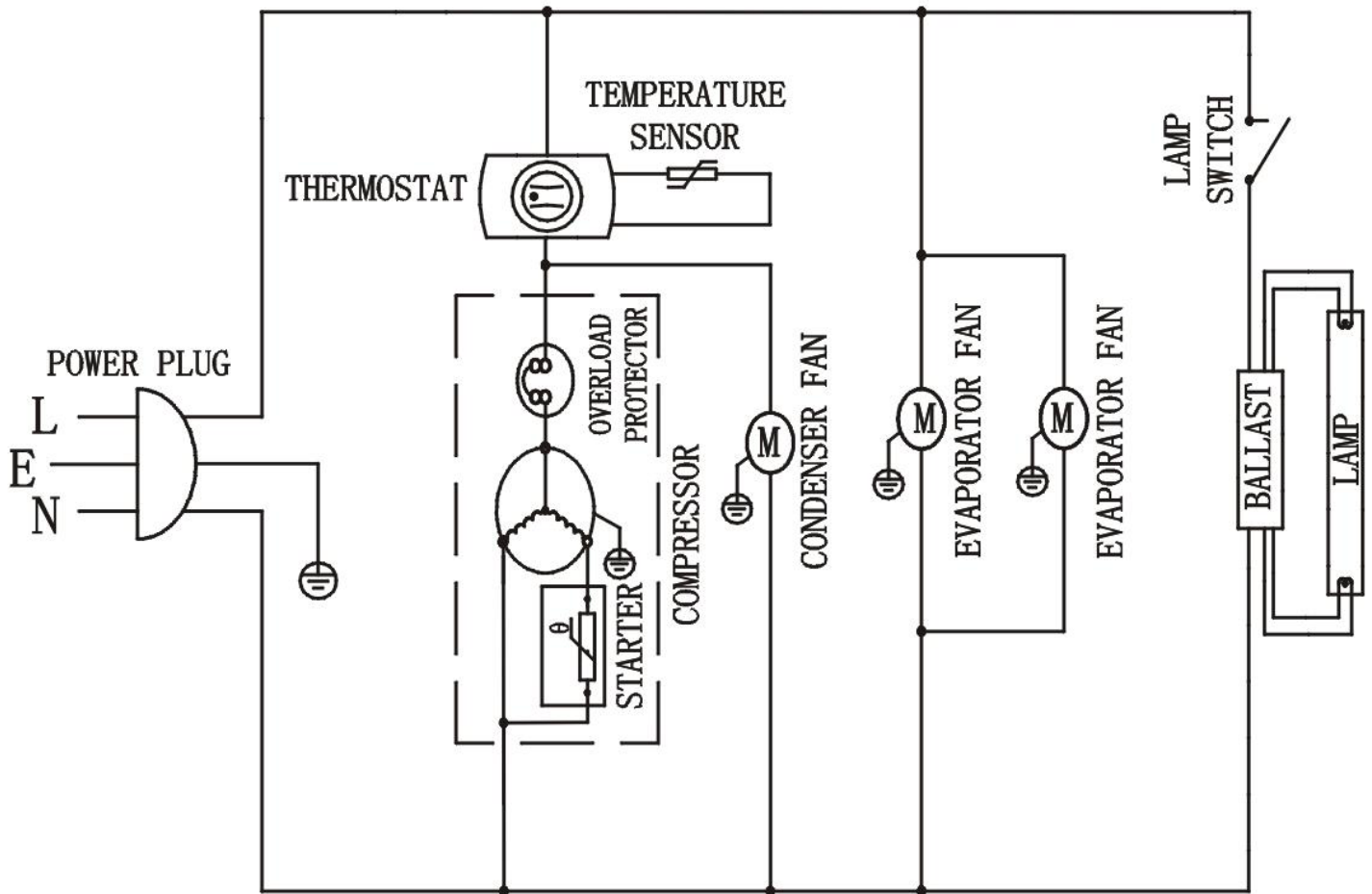
Electrical Schematics

Model **BD-CN-0007-S** 42941



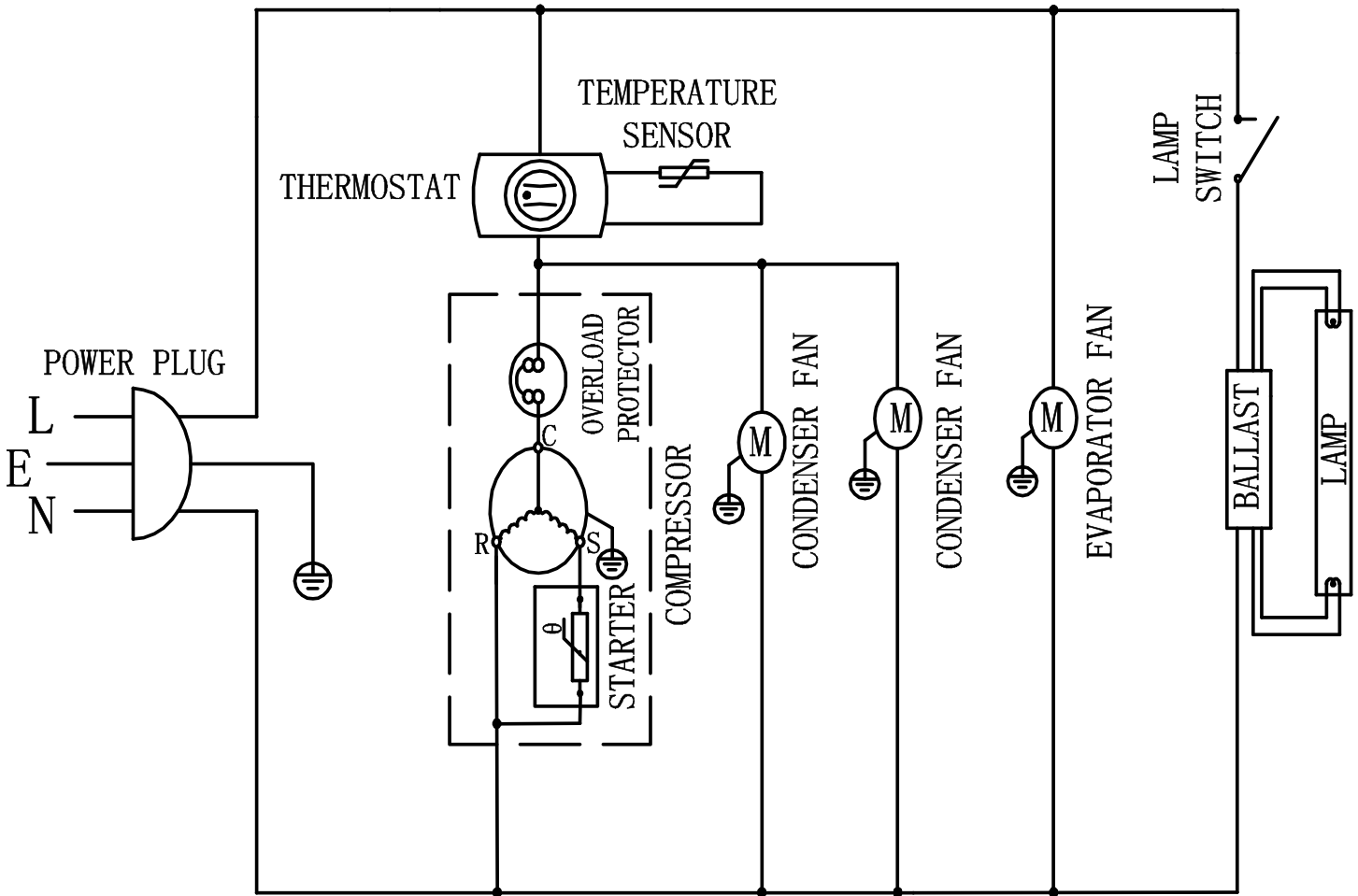
Electrical Schematics

Model BB-CN-0012-D 38008



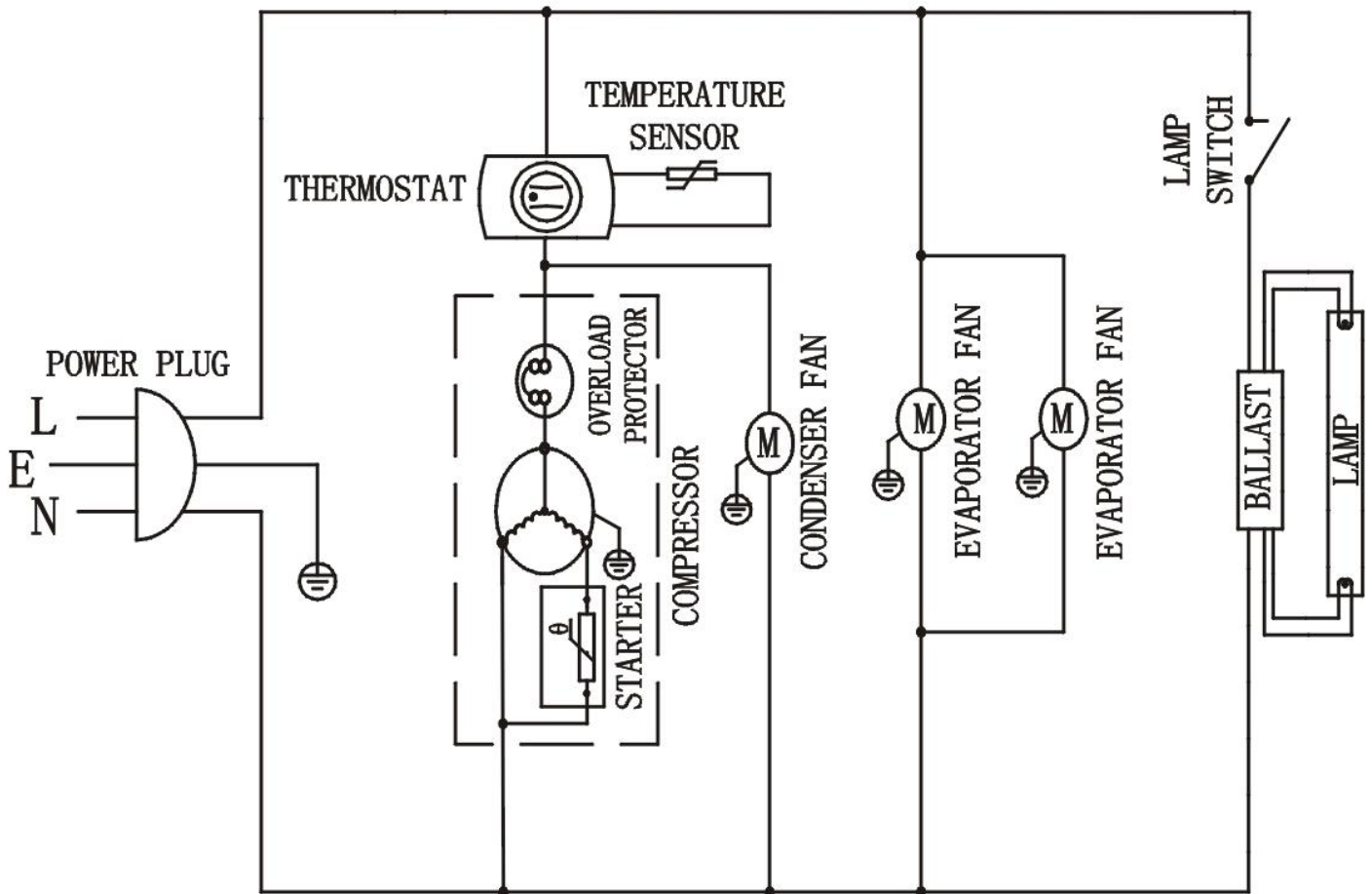
Electrical Schematics

Model **BD-CN-0019-S** 42942



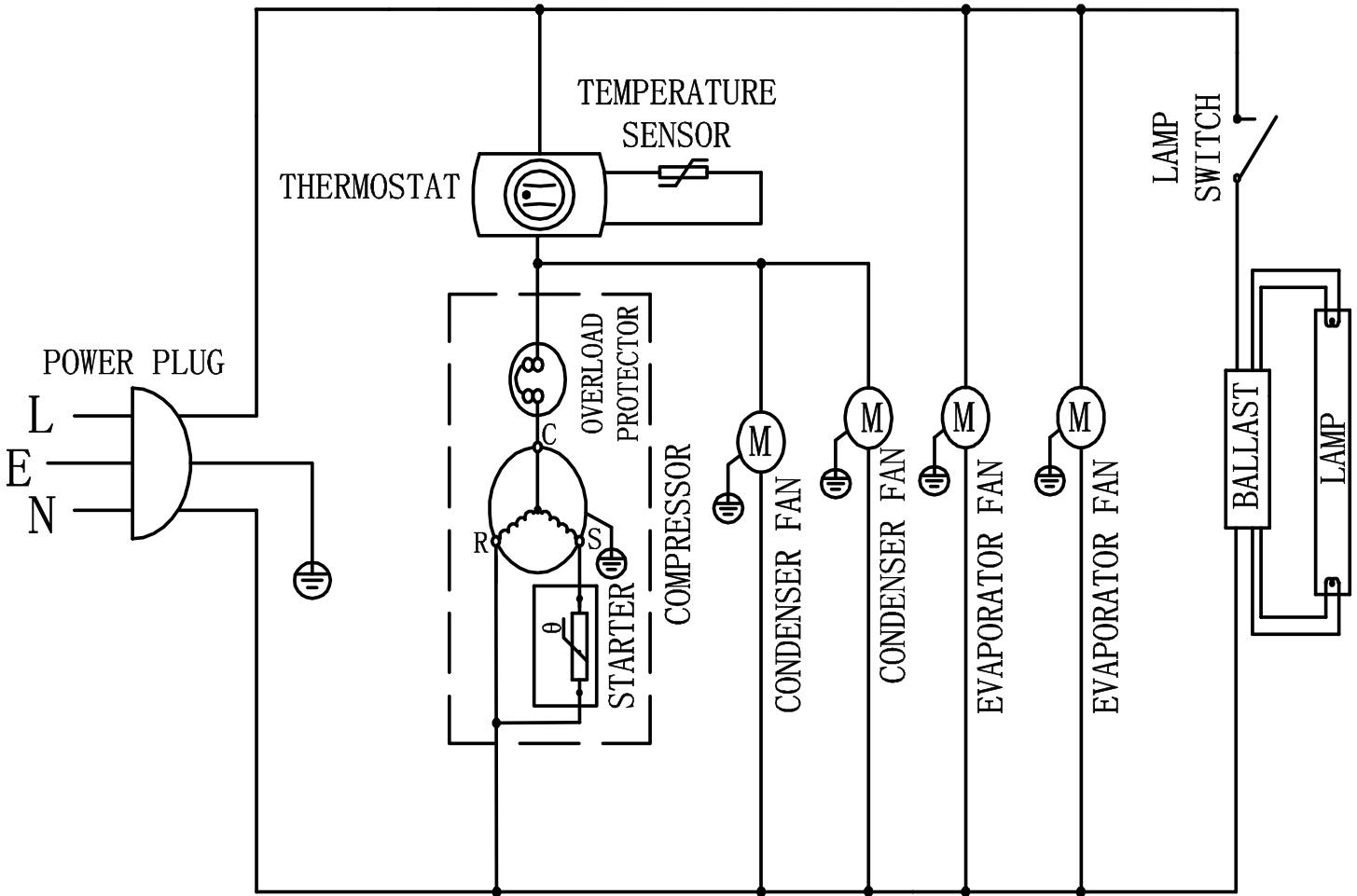
Electrical Schematics

Model **BB-CN-0016-D** 38009



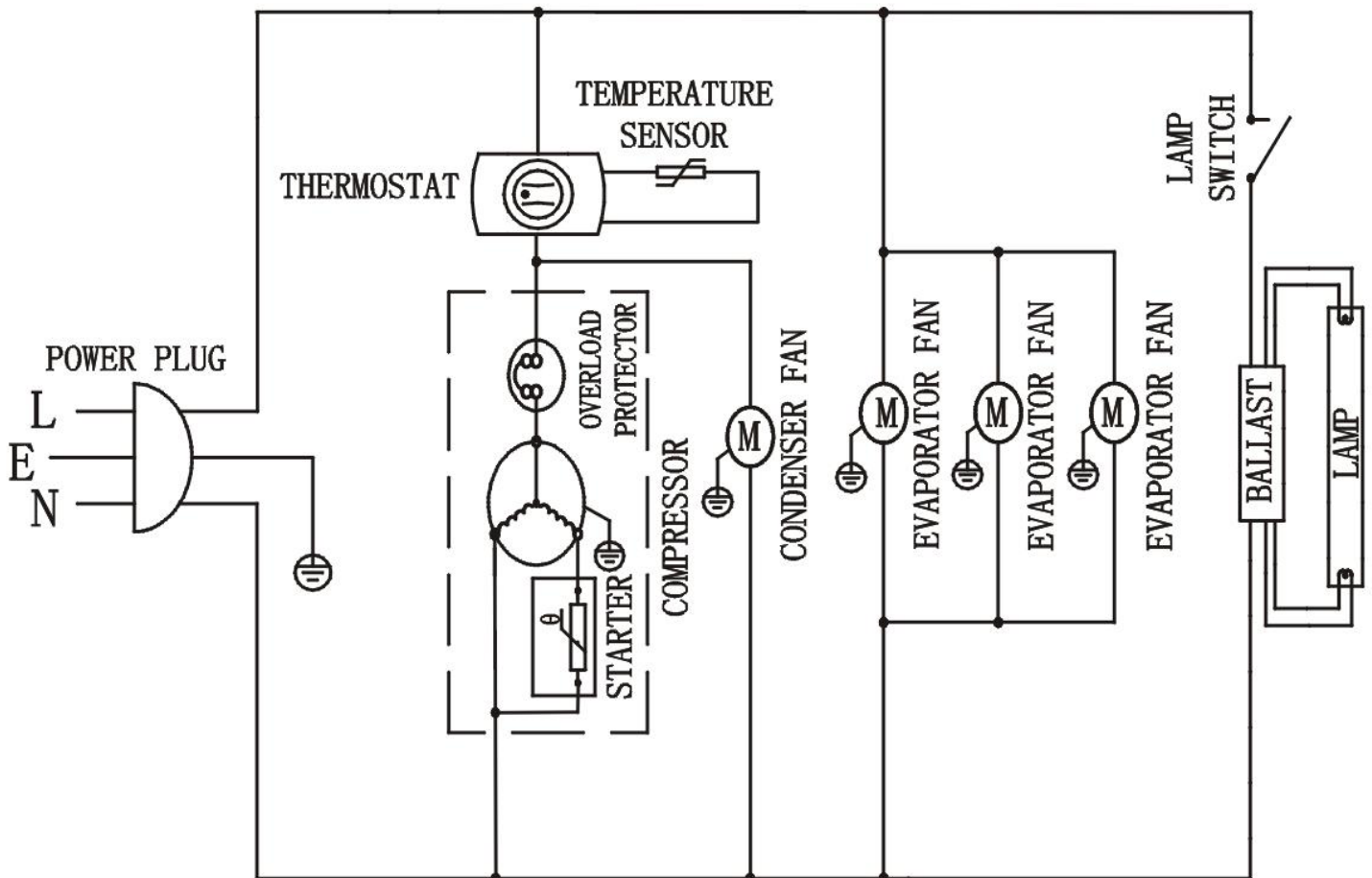
Electrical Schematics

Model **BD-CN-0023-D** 42943



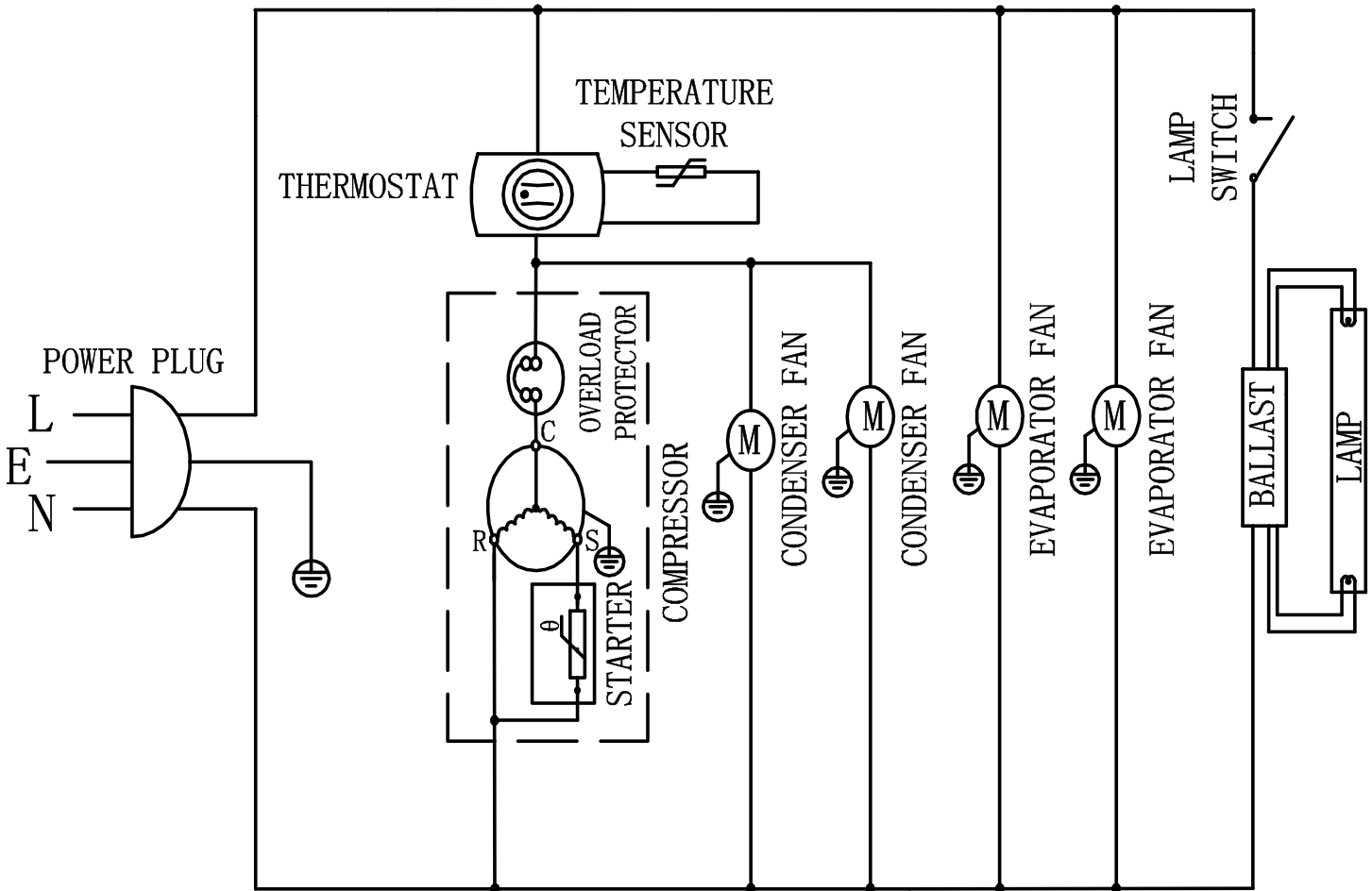
Electrical Schematics

Model **BB-CN-0020-D** 38010



Electrical Schematics

Model **BD-CN-0032-D** 42944





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:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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 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.

