



## Back Bar Bottle Coolers

Models *BD-CN-0007-HC, BB-CN-0012-DH, BD-CN-0019-HC, BB-CN-0016-DH, BD-CN-0023-HC, BB-CN-0020-DH, BD-CN-0032-HC*  
Items 50066, 50063, 50067, 50064, 50068, 50065, 50069

## Instruction Manual



*Revised - 08/29/2019*

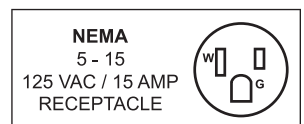


Intertek



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# ***Table of Contents***

Model BD-CN-0007-HC / Model BB-CN-0012-DH / Model BD-CN-0019-HC  
Model BB-CN-0016-DH / Model BD-CN-0023-HC / Model BB-CN-0020-DH  
Model BD-CN-0032-HC

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<b>Section</b>	<b>Page</b>
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	7
Installation -----	8 - 10
Operation -----	10 - 13
Cleaning and Maintenance -----	13 - 16
Parts Breakdown -----	17 - 30
Electrical Schematics -----	31 - 37
Notes -----	38
Warranty Registration -----	39



# General Information

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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.

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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

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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.

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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

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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

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- 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 6" 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***

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- 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.

## **2 YEARS PARTS AND LABOUR / 5 YEARS PARTS ONLY ON COMPRESSOR 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	BD-CN-0007-HC	BB-CN-0012-DH	BD-CN-0019-HC	BB-CN-0016-DH
Product Capacity	1 - 1/2 barrel	2 - 1/2 barrels		
Number of Doors	1	2		
Temperature Range	0.5 - 5°C / 33 - 41°F			
Capacity	184.1 L / 6.5 cu.ft.	335 L / 11.8 cu.ft.	546.5 L / 19.3 cu.ft.	446 L / 15.8 cu.ft.
Number of Shelves	N/A	4		
Compressor HP	1/6 HP	1/5 HP		
Electrical	115V / 60Hz / 1Ph			
Amps	1.9A	3A	2.9A	3A
Overall Dimensions	30.8" x 23.5" x 51.5" 782 x 597 x 1308mm	24.4" x 48.8" x 51.5" 620 x 1240 x 1308mm	58.8" x 27.7" x 45.5" 1494 x 704 x 1156mm	60.8" x 24.4" x 51.5" 1544 x 620 x 1308mm
Interior Dimensions	19.5" x 18" x 28.9" 495 x 457 x 734mm	36.3" x 18.5" x 29" 921 x 470 x 737mm	46" x 22" x 29" 1168 x 559 x 737mm	48" x 18.5" x 29" 1219 x 470 x 737mm
Weight	154 lbs. / 70 kgs.	216 lbs. / 98 kgs.	279 lbs. / 127 kgs.	255 lbs. / 116 kgs.
Item Number	50066	50063	50067	50064

Model	BD-CN-0023-HC	BB-CN-0020-DH	BD-CN-0032-HC
Power	150 kW	196 kW	
Product Capacity	3 - 1/2 barrels		4 - 1/2 barrels
Number of Doors	2	3	
Refrigerant	R290		
Temperature Range	0.5 - 5°C / 33 - 41°F		
Capacity	659.7 L / 23.3 cu.ft.	556 L / 19.6 cu.ft.	916 L / 32 cu.ft.
Number of Shelves	4	6	
Compressor HP	1/5	1/4	
Electrical	110V / 60Hz / 1Ph	115V / 60Hz / 1Ph	110V / 60Hz / 1Ph
Amps	3.6A	4A	4.7A
Overall Dimensions	27.8" x 69" x 48.4" 706 x 1753 x 1229mm	24.4" x 72.8" x 51.5" 620 x 1849 x 1308mm	27.7" x 90.4" x 48.4" 704 x 2296 x 1229mm
Interior Dimensions	56.5" x 21.8" x 29" 1435 x 554 x 737mm	60.2" x 18.5" x 29" 1529 x 470 x 737mm	77.5" x 21.8" x 29" 1969 x 554 x 737mm
Weight	326 lbs. / 148 kgs.	310 lbs. / 141 kgs.	374 lbs. / 170 kgs.
Item Number	50068	50065	50069

# Installation

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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 six (6) inches 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

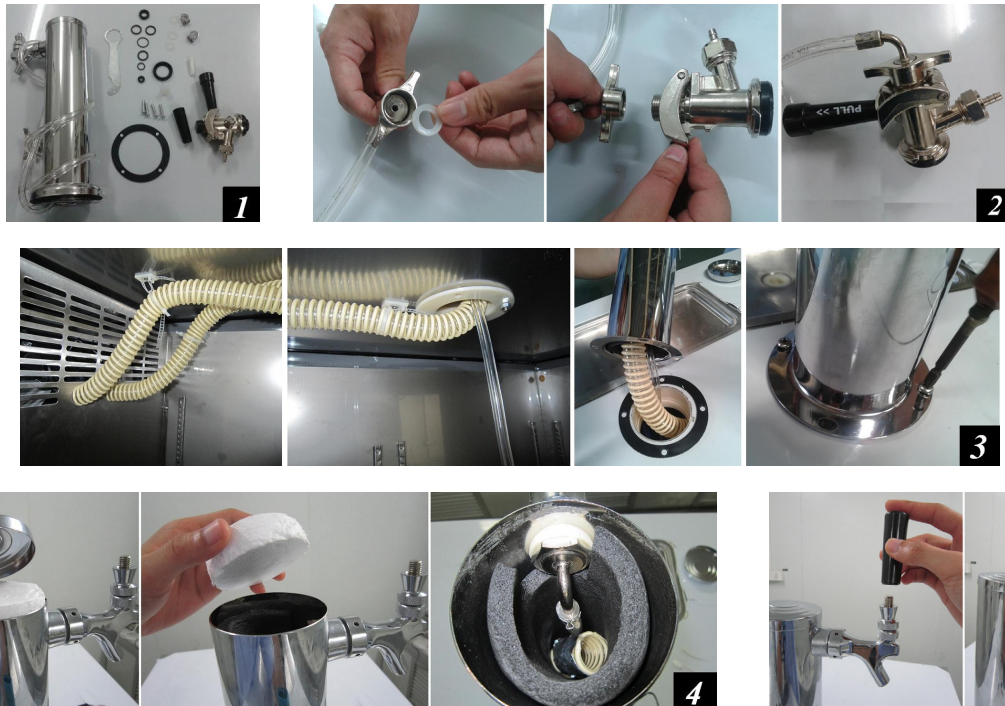
- Minnesota Mining #ECU1055 Bead.
- Minnesota Mining #ECU1202 Bead.
- Armstrong Cork - Rubber Caulk.
- Products Research Co #5000 Rubber Caulk.
- GE Silicone Sealer.
- Dow Corning Silicone Sealer.

**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.

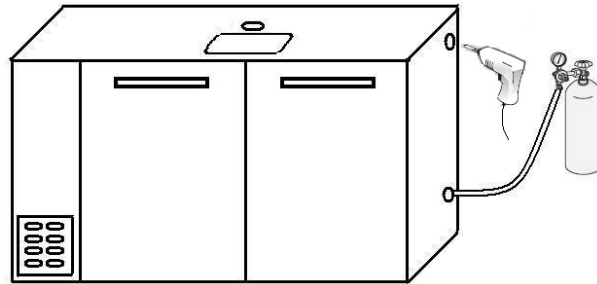
## BEER DISPENSING SYSTEM



# 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)

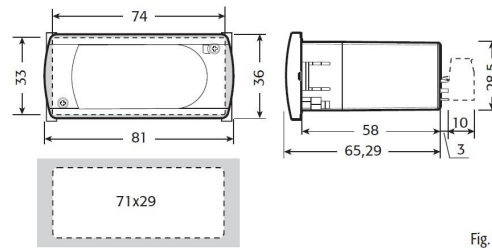


Fig. 1

## 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

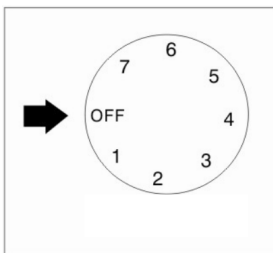
1. Press **SET** for 3 sec (the display will show “PS”).
2. • To access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm.
  - To access the F parameter menu only, press **SET** (without entering the password).

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***

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## **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*

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## **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.

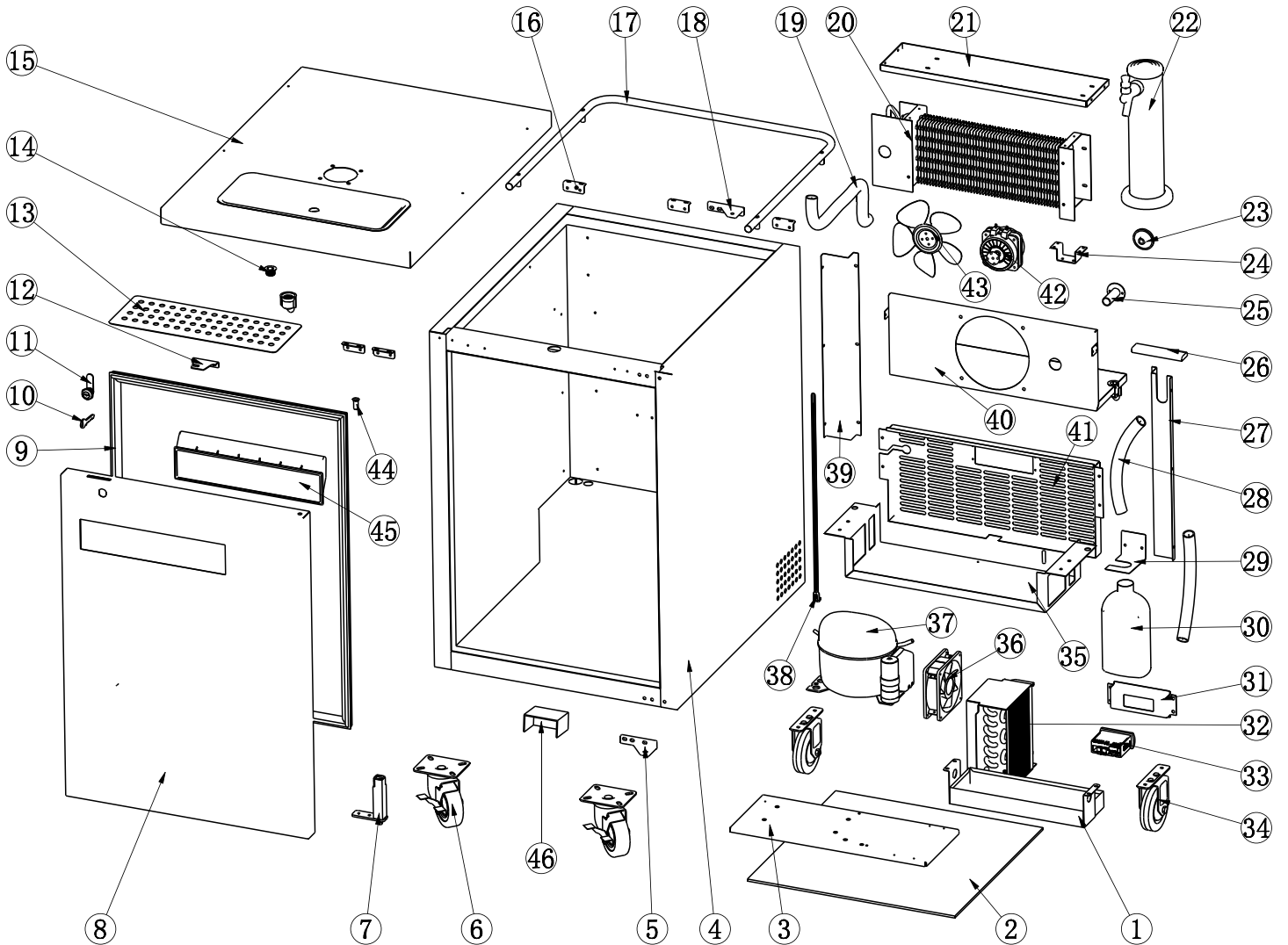
# Cleaning and Maintenance

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50066	BD-CN-0007-HC	Beer Dispenser Single Solid Door with One Tap 6.5 cu ft / 186 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-1-HC
50063	BB-CN-0012-DH	Cooler Back Bar 11.8 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-48-HC
50067	BD-CN-0019-HC	Beer Dispenser Double Solid Doors with One Tap 19 cu ft / 546 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-2-HC
50064	BB-CN-0016-DH	Cooler Back Bar 15.8 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-60-HC
50068	BD-CN-0023-HC	Beer Dispenser Double Solid Doors with Two Taps 23.3 cu ft / 666 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-3-HC
50065	BB-CN-0020-DH	Cooler Back Bar 19.6 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-72-HC
50069	BD-CN-0032-HC	Beer Dispenser Three Solid Doors with Two Taps 32 cu ft / 916 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-4-HC

# Parts Breakdown

Model **BD-CN-0007-HC** 50066



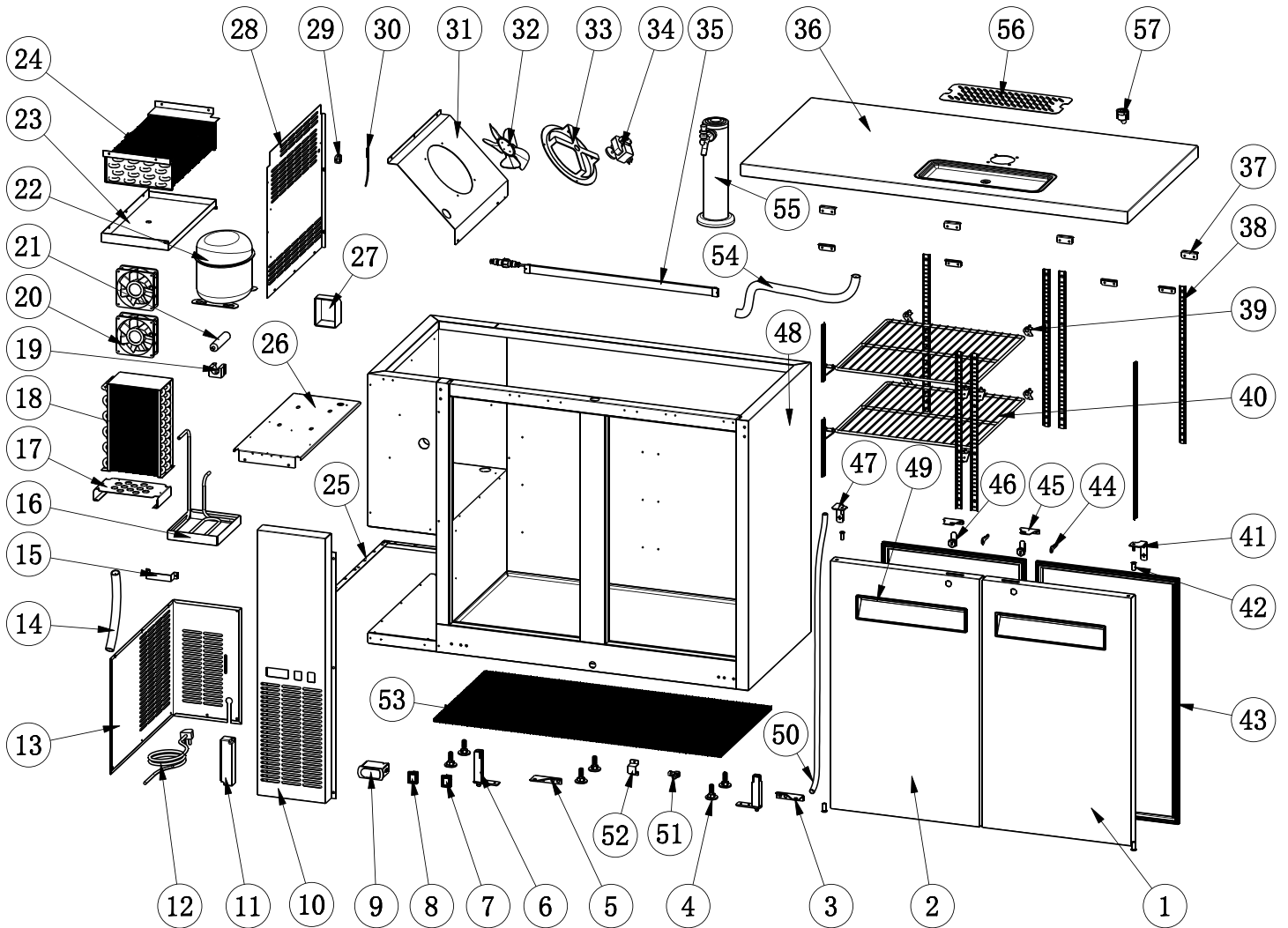
# Parts Breakdown

## Model BD-CN-0007-HC 50066

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA581	Outer Drain Pan for UDD-1-HC	1	AA591	Stainless Steel Guard Rail for UDD-1-HC	17	AA123	Thermostat for UDD-1-HC	33
AA531	Rubber Pad for UDD-1-HC	2	AA359	Upper Right Hinge for UDD-1-HC	18	AA601	Caster without Brake for UDD-1-HC	34
AA582	Compressor Installation Board for UDD-1-HC	3	AA532	Corrugated Pipe for UDD-1-HC	19	AA602	Base Board for Machine Room for UDD-1-HC	35
AA583	Cabinet for UDD-1-HC	4	AA203	Evaporator for UDD-1-HC	20	AA128	Condenser Fan Motor for UDD-1-HC	36
AA360	Bottom Right Hinge for UDD-1-HC	5	AA592	Fan Motor Installation Panel for UDD-1-HC	21	64172	Compressor for UDD-1-HC	37
AA584	Caster with Brake for UDD-1-HC	6	AA533	Beer Tower Kit - One Tap for UDD-1-HC	22	AA603	Belt for Gas Tank for UDD-1-HC	38
AA398	Hinge Axis for UDD-1-HC	7	AA593	Rubber Tube Plug for UDD-1-HC	23	AA604	Air Pipe Protection Board for UDD-1-HC	39
AA585	Door for UDD-1-HC	8	AA594	Evaporator Fan Holder for UDD-1-HC	24	AA605	Evaporator Cover for UDD-1-HC	40
AA586	Gasket for UDD-1-HC	9	AA595	Rubber Tube Cover for UDD-1-HC	25	AA606	Back Grill for UDD-1-HC	41
AA196	Key for UDD-1-HC	10	AA596	Thermometer for UDD-1-HC	26	AA607	Evaporator Fan Motor for UDD-1-HC	42
AA197	Lock for UDD-1-HC	11	AA597	Drain Hose Cover Board for UDD-1-HC	27	61219	Evaporator Fan Motor Blade for UDD-1-HC	43
AA587	Lock Plate for UDD-1-HC	12	AA528	Drain Hose for UDD-1-HC	28	AA388	Axis Cover for UDD-1-HC	44
AA588	Cover for Beer Drip Pan for UDD-1-HC	13	AA598	Fixer for Plastic Bottle for UDD-1-HC	29	AA418	Door Handle for UDD-1-HC	45
69703	Drain Connector for Beer Drip Pan for UDD-1-HC	14	AA599	Plastic Bottle for Dripped Beer for UDD-1-HC	30	AA214	Waterproof Cover for Thermostat for UDD-1-HC	46
AA589	Top Board for UDD-1-HC	15	AA600	Thermostat Installation Cover for UDD-1-HC	31			
AA590	Top Board Fixer for UDD-1-HC	16	AA127	Condenser for UDD-1-HC	32			

# Parts Breakdown

Model BB-CN-0012-DH 50063



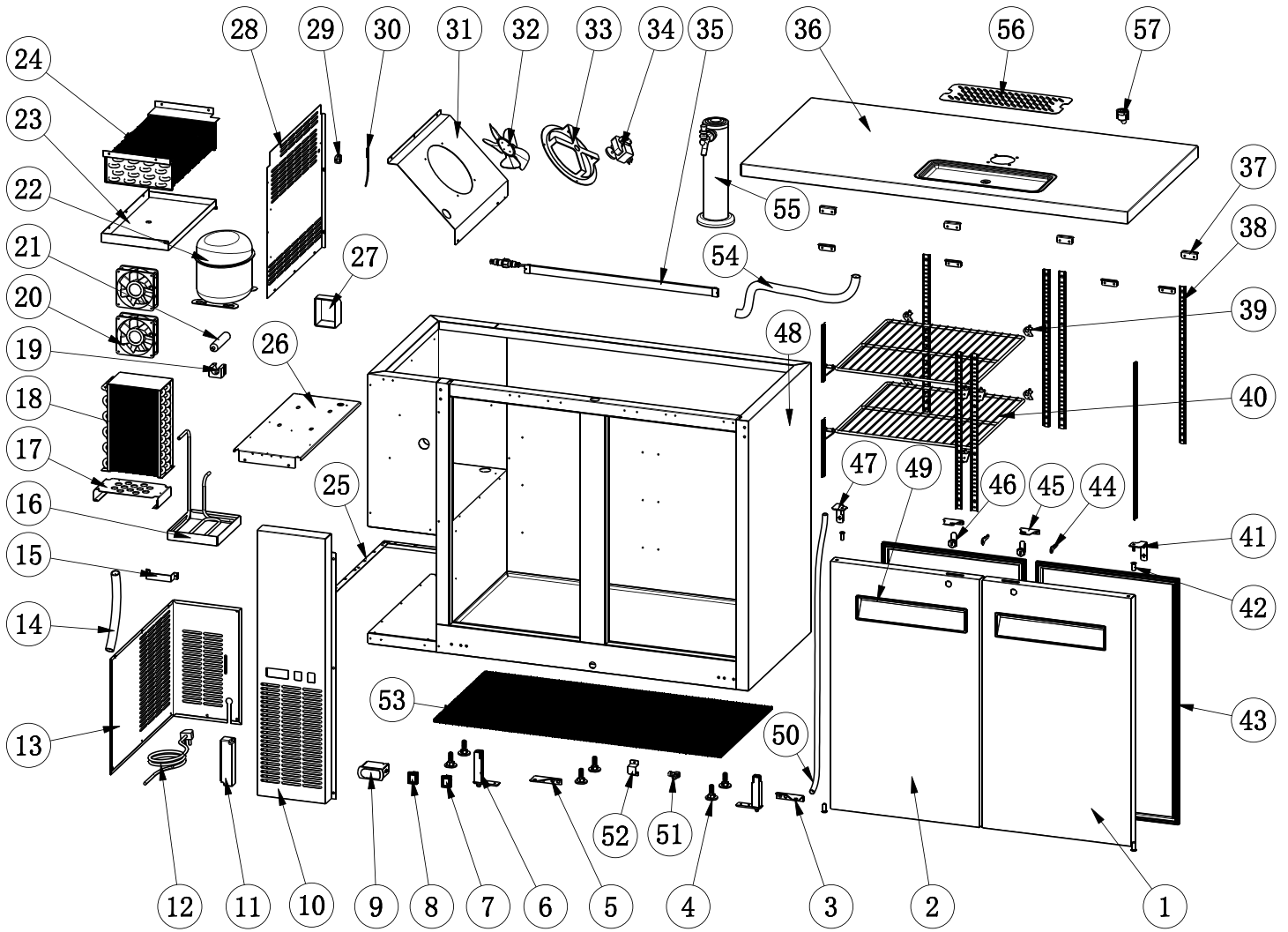
# Parts Breakdown

## Model BB-CN-0012-DH 50063

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA508	Right Door for UDD-24-48-HC	1	AA128	Condenser Fan Motor for UDD-24-48-HC	20	AA385	K Clip for UDD-24-48-HC	39
AA509	Left Door for UDD-24-48-HC	2	AA371	Filter for UDD-24-48-HC	21	AA386	Shelf for UDD-24-48-HC	40
AA359	Bottom Right Hinge for UDD-24-48-HC	3	64167	Compressor for UDD-24-48-HC	22	AA524	Upper Right Hinge for UDD-24-48-HC	41
AA185	Leveling Feet for UDD-24-48-HC	4	AA515	Inner Drain Pan for UDD-24-48-HC	23	AA388	Axis Cover for UDD-24-48-HC	42
AA360	Bottom Left Hinge for UDD-24-48-HC	5	AA373	Evaporator for UDD-24-48-HC	24	AA414	Gasket for UDD-24-48-HC	43
AA398	Bottom Hinge Axis for UDD-24-48-HC	6	AA516	Fixed Mounts for Back Grill for UDD-24-48-HC	25	AA196	Key for UDD-24-48-HC	44
AA124	Power Switch for UDD-24-48-HC	7	AA517	Compressor Installation Board for UDD-24-48-HC	26	AA525	Lock Plate for UDD-24-48-HC	45
AA362	LED Light Switch for UDD-24-48-HC	8	AA518	Compressor Component for UDD-24-48-HC	27	AA197	Lock for UDD-24-48-HC	46
AA123	Thermostat for UDD-24-48-HC	9	AA519	Evaporator Cover for UDD-24-48-HC	28	AA526	Upper Light Hinge for UDD-24-48-HC	47
AA510	Control Panel for UDD-24-48-HC	10	AA378	Temperature Probe Fixer for UDD-24-48-HC	29	AA527	Cabinet for UDD-24-48-HC	48
AA364	LED Power Supply for UDD-24-48-HC	11	AA379	Temperature Probe for UDD-24-48-HC	30	AA418	Door Handle for UDD-24-48-HC	49
AA365	Power Cord for UDD-24-48-HC	12	AA520	Evaporator Fan Installation Board for UDD-24-48-HC	31	AA528	Drain Hose for UDD-24-48-HC	50
AA511	Back Grill for UDD-24-48-HC	13	AA208	Evaporator Fan Blade for UDD-24-48-HC	32	AA529	Plastic Connector for UDD-24-48-HC	51
AA216	Drain Hose for UDD-24-48-HC	14	AA381	Evaporator Fan Holder for UDD-24-48-HC	33	AA530	Baffle for UDD-24-48-HC	52
AA512	Handle of Compressor Installation Board for UDD-24-48-HC	15	68809	Evaporator Fan Motor for UDD-24-48-HC	34	AA531	Rubber Pad for UDD-24-48-HC	53
AA513	Outer Drain Pan for UDD-24-48-HC	16	68296	LED Light for UDD-24-48-HC	35	AA532	Corrugated Pipe for UDD-24-48-HC	54
AA514	Condenser Installation Board for UDD-24-48-HC	17	AA521	Top Board for UDD-24-48-HC	36	AA533	Beer Tower Kit - One Tap for UDD-24-48-HC	55
AA370	Condenser for UDD-24-48-HC	18	AA522	Top Board Fixer for UDD-24-48-HC	37	AA534	Cover for Beer Drip Pan for UDD-24-48-HC	56
AA129	Filter Fixer for UDD-24-48-HC	19	AA523	K Strip for UDD-24-48-HC	38	69703	Drain Connector for Beer Drip Pan for UDD-24-48-HC	57

# Parts Breakdown

Model **BD-CN-0019-HC** 50067



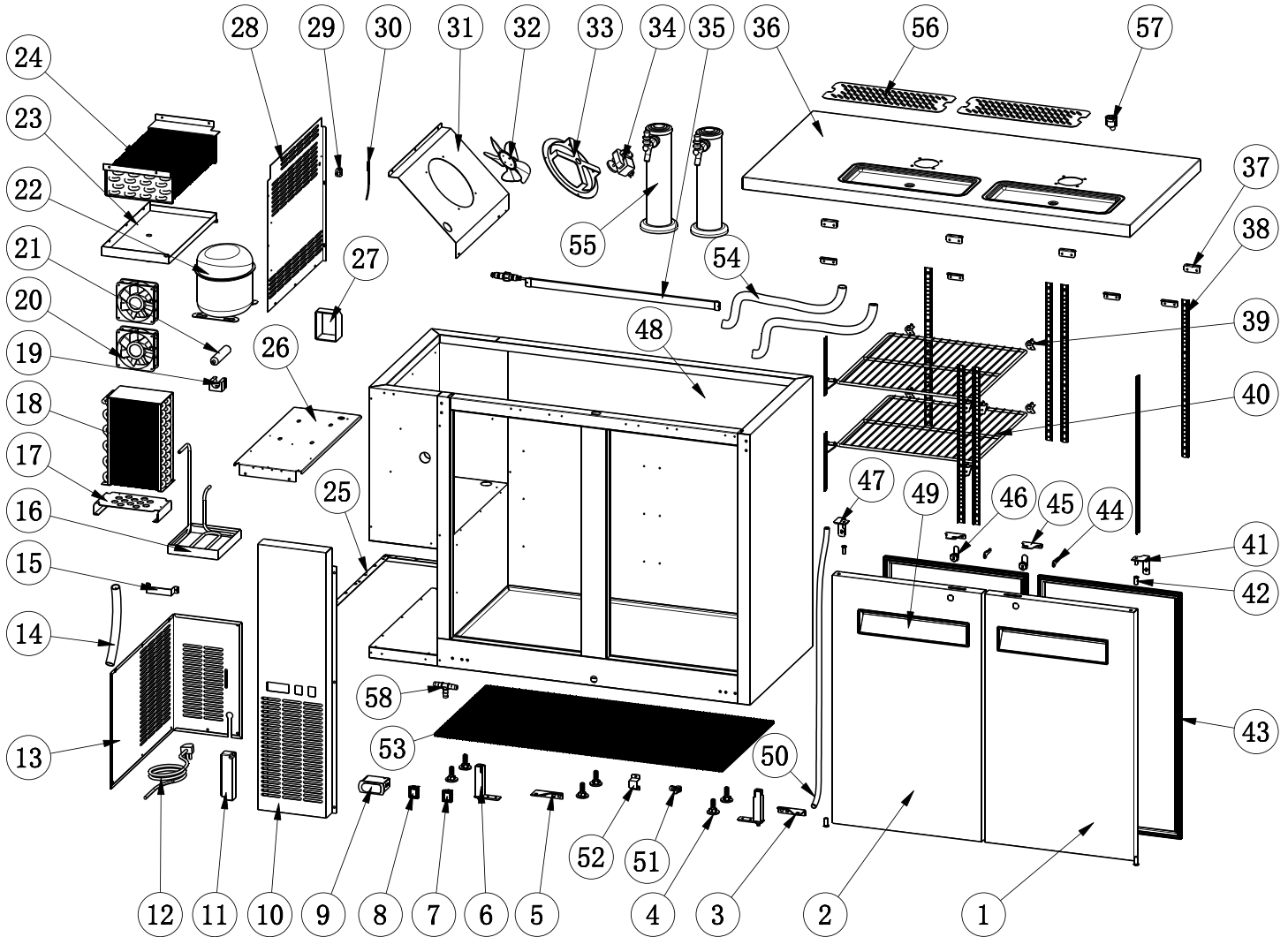
# Parts Breakdown

## Model BD-CN-0019-HC 50067

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA608	Right Door for UDD-2-HC	1	AA128	Condenser Fan Motor for UDD-2-HC	20	AA385	K Clip for UDD-2-HC	39
AA609	Left Door for UDD-2-HC	2	AA371	Filter for UDD-2-HC	21	AA624	Shelf for UDD-2-HC	40
AA359	Bottom Right Hinge for UDD-2-HC	3	64167	Compressor for UDD-2-HC	22	AA625	Upper Right Hinge for UDD-2-HC	41
AA185	Leveling Feet for UDD-2-HC	4	AA615	Inner Drain Pan for UDD-2-HC	23	AA388	Axis Cover for UDD-2-HC	42
AA360	Bottom Left Hinge for UDD-2-HC	5	AA373	Evaporator for UDD-2-HC	24	AA626	Gasket for UDD-2-HC	43
AA398	Bottom Hinge Axis for UDD-2-HC	6	AA616	Fixed Mounts for Back Grill for UDD-2-HC	25	AA196	Key for UDD-2-HC	44
AA124	Power Switch for UDD-2-HC	7	AA617	Compressor Installation Board for UDD-2-HC	26	AA627	Lock Plate for UDD-2-HC	45
AA362	LED Light Switch for UDD-2-HC	8	AA618	Compressor Component for UDD-2-HC	27	AA197	Lock for UDD-2-HC	46
AA123	Thermostat for UDD-2-HC	9	AA619	Evaporator Cover for UDD-2-HC	28	AA628	Upper Light Hinge for UDD-2-HC	47
AA610	Control Panel for UDD-2-HC	10	AA378	Temperature Probe Fixer for UDD-2-HC	29	AA629	Cabinet for UDD-2-HC	48
AA364	LED Power Supply for UDD-2-HC	11	AA379	Temperature Probe for UDD-2-HC	30	AA418	Door Handle for UDD-2-HC	49
AA365	Power Cord for UDD-2-HC	12	AA620	Evaporator Fan Installation Board for UDD-2-HC	31	AA528	Drain Hose for UDD-2-HC	50
AA611	Back Grill for UDD-2-HC	13	AA208	Evaporator Fan Blade for UDD-2-HC	32	AA529	Plastic Connector for UDD-2-HC	51
AA216	Drain Hose for UDD-2-HC	14	AA381	Evaporator Fan Holder for UDD-2-HC	33	AA630	Baffle for UDD-2-HC	52
AA612	Handle of Compressor Installation Board for UDD-2-HC	15	68809	Evaporator Fan Motor for UDD-2-HC	34	AA631	Rubber Pad for UDD-2-HC	53
AA613	Outer Drain Pan for UDD-2-HC	16	68296	LED Light for UDD-2-HC	35	AA532	Corrugated Pipe for UDD-2-HC	54
AA614	Condenser Installation Board for UDD-2-HC	17	AA621	Top Board for UDD-2-HC	36	AA533	Beer Tower Kit - One Tap for UDD-2-HC	55
AA370	Condenser for UDD-2-HC	18	AA622	Top Board Fixer for UDD-2-HC	37	AA632	Cover for Beer Drip Pan for UDD-2-HC	56
AA129	Filter Fixer for UDD-2-HC	19	AA623	K Strip for UDD-2-HC	38	69703	Drain Connector for Beer Drip Pan for UDD-2-HC	57

# Parts Breakdown

Model BB-CN-0016-DH 50064



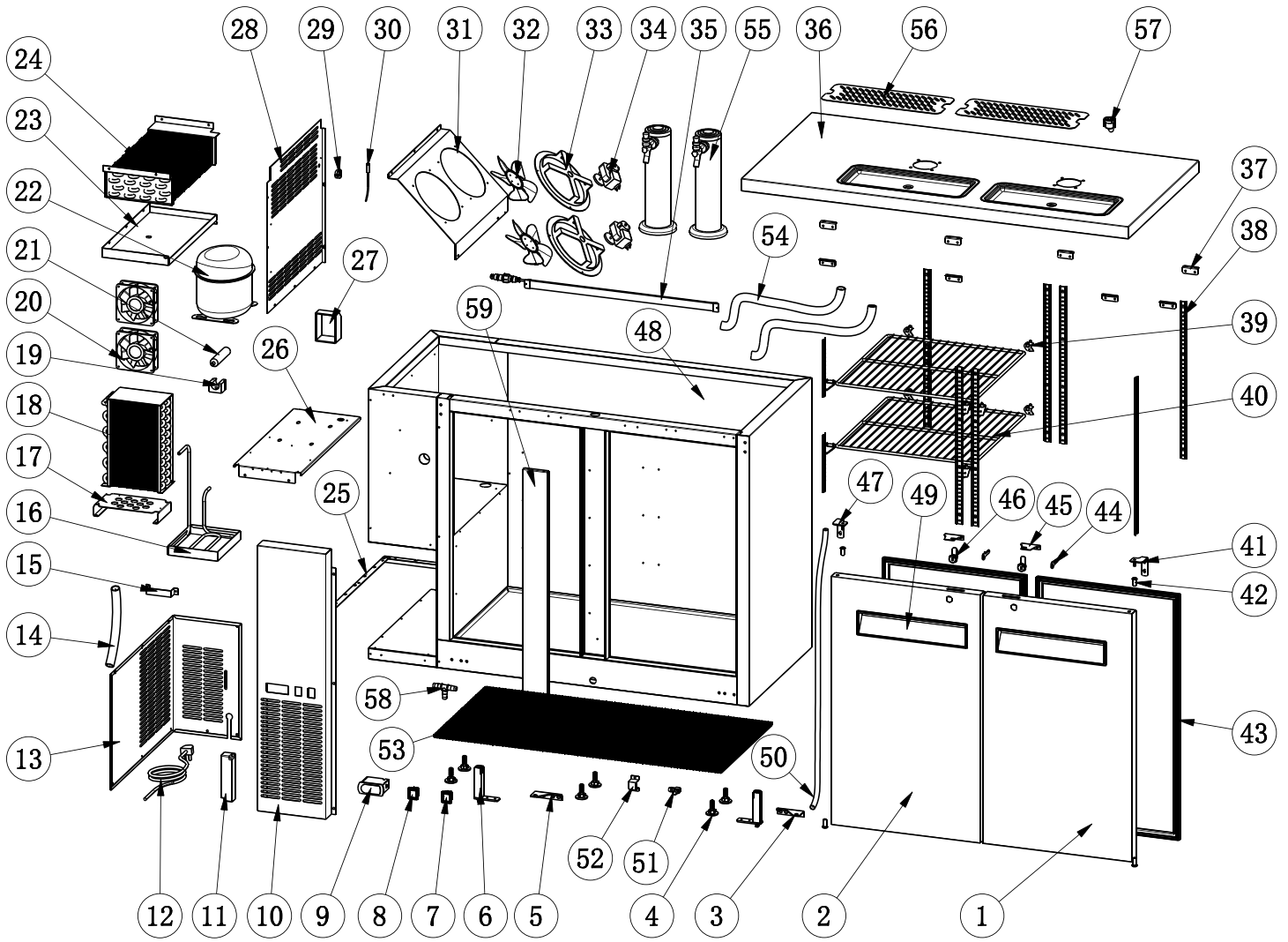
# Parts Breakdown

## Model BB-CN-0016-DH 50064

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA535	Right Door for UDD-24-60-HC	1	AA371	Filter for UDD-24-60-HC	21	AA551	Upper Right Hinge for UDD-24-60-HC	41
AA536	Left Door for UDD-24-60-HC	2	64167	Compressor for UDD-24-60-HC	22	AA388	Axis Cover for UDD-24-60-HC	42
AA359	Bottom Right Hinge for UDD-24-60-HC	3	AA542	Inner Drain Pan for UDD-24-60-HC	23	AA458	Gasket for UDD-24-60-HC	43
AA185	Leveling Feet for UDD-24-60-HC	4	AA373	Evaporator for UDD-24-60-HC	24	AA196	Key for UDD-24-60-HC	44
AA360	Bottom Left Hinge for UDD-24-60-HC	5	AA543	Fixed Mounts for Back Grill for UDD-24-60-HC	25	AA552	Lock Plate for UDD-24-60-HC	45
AA398	Bottom Hinge Axis for UDD-24-60-HC	6	AA544	Compressor Installation Board for UDD-24-60-HC	26	AA197	Lock for UDD-24-60-HC	46
AA124	Power Switch for UDD-24-60-HC	7	AA545	Compressor Component for UDD-24-60-HC	27	AA553	Upper Light Hinge for UDD-24-60-HC	47
AA362	LED Light Switch for UDD-24-60-HC	8	AA546	Evaporator Cover for UDD-24-60-HC	28	AA554	Cabinet for UDD-24-60-HC	48
AA123	Thermostat for UDD-24-60-HC	9	AA378	Temperature Probe Fixer for UDD-24-60-HC	29	AA418	Door Handle for UDD-24-60-HC	49
AA537	Control Panel for UDD-24-60-HC	10	AA379	Temperature Probe for UDD-24-60-HC	30	AA528	Drain Hose for UDD-24-60-HC	50
AA364	LED Power Supply for UDD-24-60-HC	11	AA547	Evaporator Fan Installation Board for UDD-24-60-HC	31	AA529	Plastic Connector for UDD-24-60-HC	51
AA365	Power Cord for UDD-24-60-HC	12	AA208	Evaporator Fan Blade for UDD-24-60-HC	32	AA555	Baffle for UDD-24-60-HC	52
AA538	Back Grill for UDD-24-60-HC	13	AA381	Evaporator Fan Holder for UDD-24-60-HC	33	AA531	Rubber Pad for UDD-24-60-HC	53
AA216	Drain Hose for UDD-24-60-HC	14	68809	Evaporator Fan Motor for UDD-24-60-HC	34	AA532	Corrugated Pipe for UDD-24-60-HC	54
AA539	Handle of Compressor Installation Board for UDD-24-60-HC	15	68296	LED Light for UDD-24-60-HC	35	AA533	Beer Tower Kit - One Tap for UDD-24-60-HC	55
AA540	Outer Drain Pan for UDD-24-60-HC	16	AA548	Top Board for UDD-24-60-HC	36	AA556	Cover for Beer Drip Pan for UDD-24-60-HC	56
AA541	Condenser Installation Board for UDD-24-60-HC	17	AA549	Top Board Fixer for UDD-24-60-HC	37	69703	Drain Connector for Beer Drip Pan for UDD-24-60-HC	57
AA370	Condenser for UDD-24-60-HC	18	AA550	K Strip for UDD-24-60-HC	38	AA557	Plastic T-Junction for UDD-24-60-HC	58
AA129	Filter Fixer for UDD-24-60-HC	19	AA385	K Clip for UDD-24-60-HC	39			
AA128	Condenser Fan Motor for UDD-24-60-HC	20	AA435	Shelf for UDD-24-60-HC	40			

# Parts Breakdown

Model **BD-CN-0023-HC** 50068



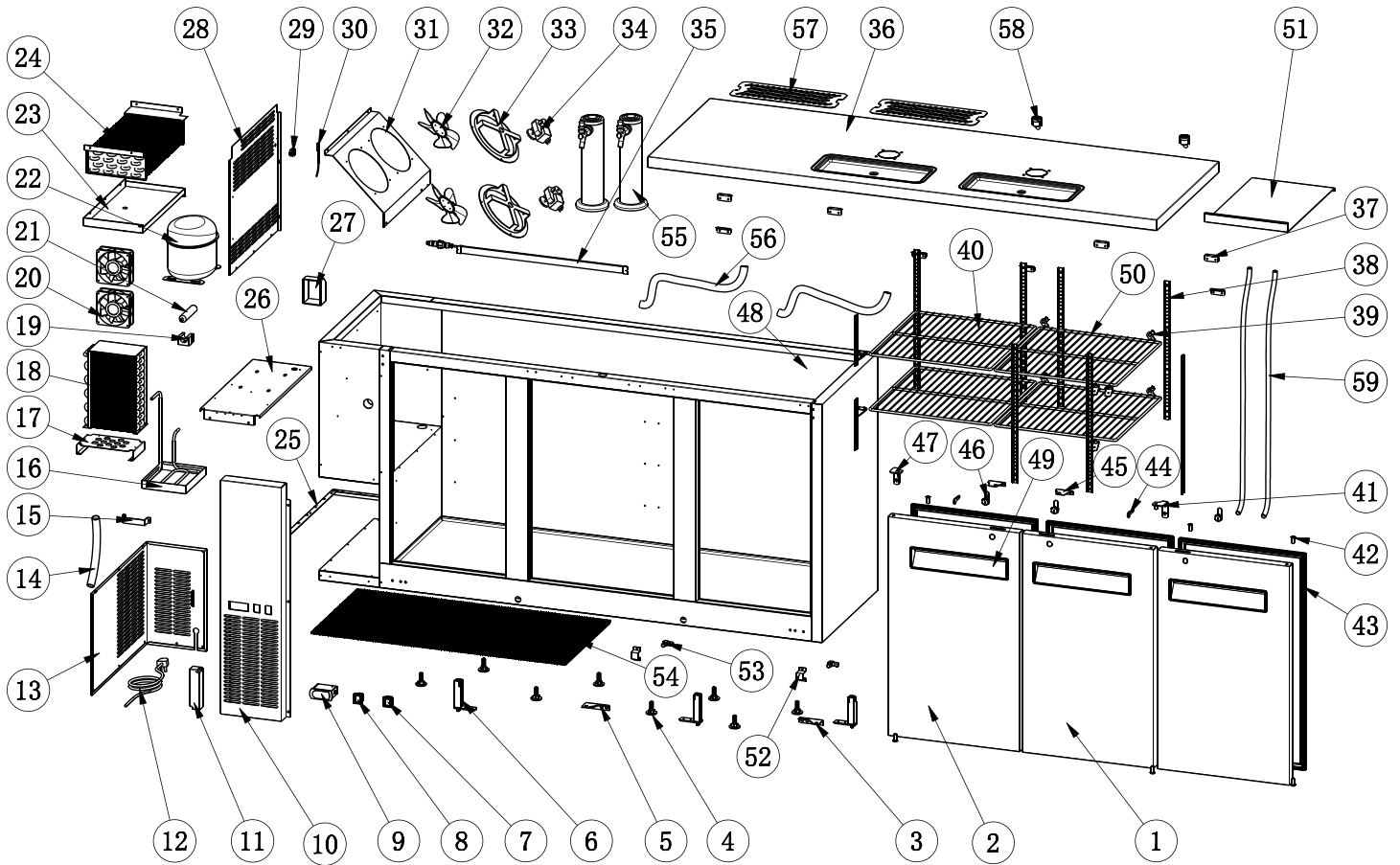
# Parts Breakdown

## Model BD-CN-0023-HC 50068

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA633	Right Door for UDD-3-HC	1	AA371	Filter for UDD-3-HC	21	AA650	Upper Right Hinge for UDD-3-HC	41
AA634	Left Door for UDD-3-HC	2	64167	Compressor for UDD-3-HC	22	AA388	Axis Cover for UDD-3-HC	42
AA359	Bottom Right Hinge for UDD-3-HC	3	AA640	Inner Drain Pan for UDD-3-HC	23	AA626	Gasket for UDD-3-HC	43
AA185	Leveling Feet for UDD-3-HC	4	AA373	Evaporator for UDD-3-HC	24	AA196	Key for UDD-3-HC	44
AA360	Bottom Left Hinge for UDD-3-HC	5	AA641	Fixed Mounts for Back Grill for UDD-3-HC	25	AA651	Lock Plate for UDD-3-HC	45
AA398	Bottom Hinge Axis for UDD-3-HC	6	AA642	Compressor Installation Board for UDD-3-HC	26	AA197	Lock for UDD-3-HC	46
AA124	Power Switch for UDD-3-HC	7	AA643	Compressor Component for UDD-3-HC	27	AA652	Upper Light Hinge for UDD-3-HC	47
AA362	LED Light Switch for UDD-3-HC	8	AA644	Evaporator Cover for UDD-3-HC	28	AA653	Cabinet for UDD-3-HC	48
AA123	Thermostat for UDD-3-HC	9	AA378	Temperature Probe Fixer for UDD-3-HC	29	AA418	Door Handle for UDD-3-HC	49
AA635	Control Panel for UDD-3-HC	10	AA379	Temperature Probe for UDD-3-HC	30	AA528	Drain Hose for UDD-3-HC	50
AA364	LED Power Supply for UDD-3-HC	11	AA645	Evaporator Fan Installation Board for UDD-3-HC	31	AA529	Plastic Connector for UDD-3-HC	51
AA365	Power Cord for UDD-3-HC	12	AA208	Evaporator Fan Blade for UDD-3-HC	32	AA654	Baffle for UDD-3-HC	52
AA636	Back Grill for UDD-3-HC	13	AA381	Evaporator Fan Holder for UDD-3-HC	33	AA631	Rubber Pad for UDD-3-HC	53
AA216	Drain Hose for UDD-3-HC	14	68809	Evaporator Fan Motor for UDD-3-HC	34	AA532	Corrugated Pipe for UDD-3-HC	54
AA637	Handle of Compressor Installation Board for UDD-3-HC	15	68296	LED Light for UDD-3-HC	35	AA533	Beer Tower Kit - One Tap for UDD-3-HC	55
AA638	Outer Drain Pan for UDD-3-HC	16	AA646	Top Board for UDD-3-HC	36	AA655	Cover for Beer Drip Pan for UDD-3-HC	56
AA639	Condenser Installation Board for UDD-3-HC	17	AA647	Top Board Fixer for UDD-3-HC	37	69703	Drain Connector for Beer Drip Pan for UDD-3-HC	57
AA370	Condenser for UDD-3-HC	18	AA648	K Strip for UDD-3-HC	38	AA557	Plastic T-Junction for UDD-3-HC	58
AA129	Filter Fixer for UDD-3-HC	19	AA385	K Clip for UDD-3-HC	39	AA656	Middle Beam Cover for UDD-3-HC	59
AA469	Condenser Fan Motor for UDD-3-HC	20	AA649	Shelf for UDD-3-HC	40			

# Parts Breakdown

Model **BB-CN-0020-DH** 50065



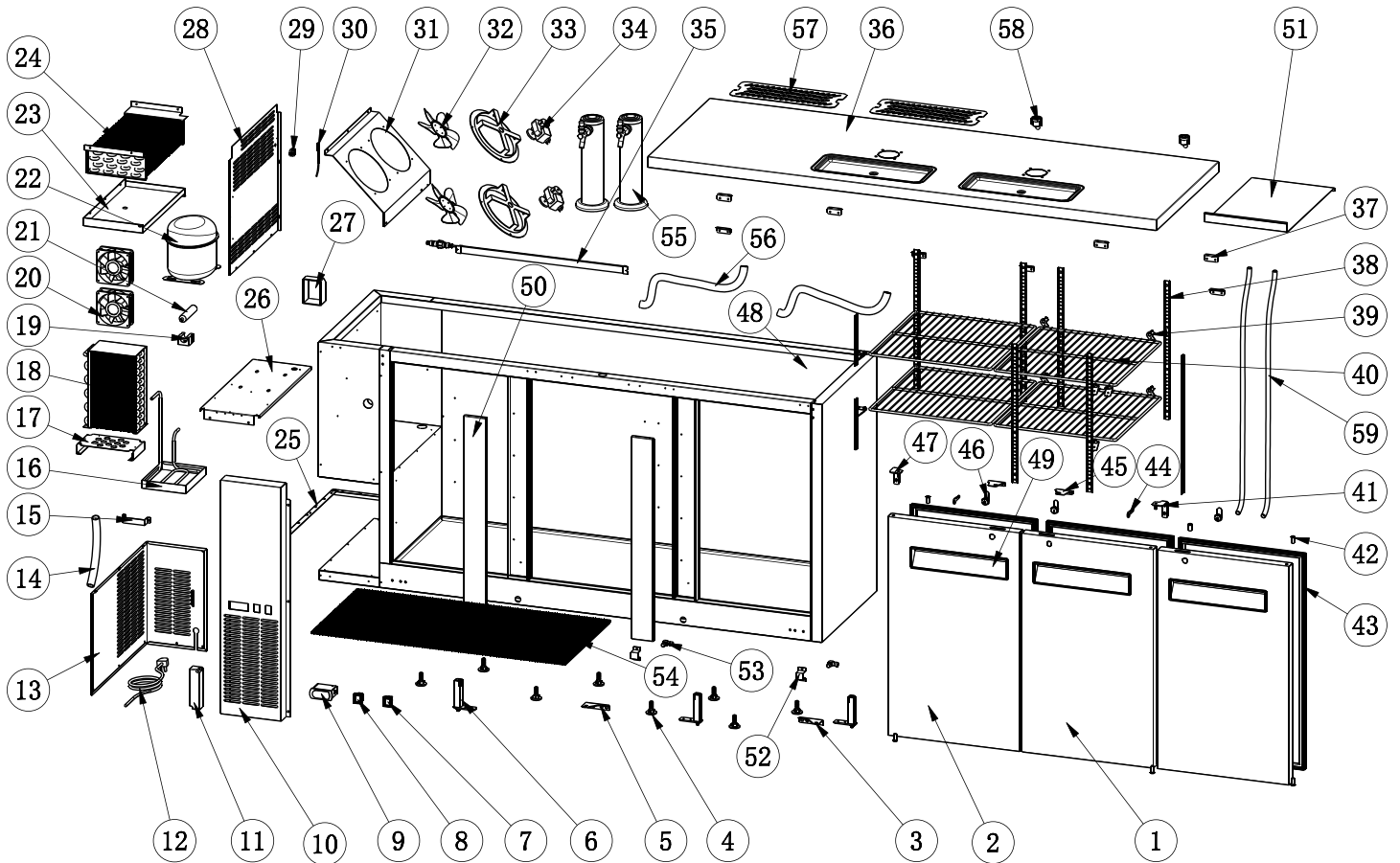
# Parts Breakdown

## Model BB-CN-0020-DH 50065

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA558	Right Door for UDD-24-72-HC	1	AA371	Filter for UDD-24-72-HC	21	AA574	Upper Right Hinge for UDD-24-72-HC	41
AA559	Left Door for UDD-24-72-HC	2	64173	Compressor for UDD-24-72-HC	22	AA388	Axis Cover for UDD-24-72-HC	42
AA359	Bottom Right Hinge for UDD-24-72-HC	3	AA565	Inner Drain Pan for UDD-24-72-HC	23	AA503	Gasket for UDD-24-72-HC	43
AA185	Leveling Feet for UDD-24-72-HC	4	AA373	Evaporator for UDD-24-72-HC	24	AA196	Key for UDD-24-72-HC	44
AA360	Bottom Left Hinge for UDD-24-72-HC	5	AA566	Fixed Mounts for Back Grill for UDD-24-72-HC	25	AA575	Lock Plate for UDD-24-72-HC	45
AA398	Bottom Hinge Axis for UDD-24-72-HC	6	AA567	Compressor Installation Board for UDD-24-72-HC	26	AA197	Lock for UDD-24-72-HC	46
AA124	Power Switch for UDD-24-72-HC	7	AA568	Compressor Component for UDD-24-72-HC	27	AA576	Upper Light Hinge for UDD-24-72-HC	47
AA362	LED Light Switch for UDD-24-72-HC	8	AA569	Evaporator Cover for UDD-24-72-HC	28	AA577	Cabinet for UDD-24-72-HC	48
AA123	Thermostat for UDD-24-72-HC	9	AA378	Temperature Probe Fixer for UDD-24-72-HC	29	AA418	Door Handle for UDD-24-72-HC	49
AA560	Control Panel for UDD-24-72-HC	10	AA121	Temperature Probe for UDD-24-72-HC	30	AA484	Middle Shelf for UDD-24-72-HC	50
AA364	LED Power Supply for UDD-24-72-HC	11	AA570	Evaporator Fan Installation Board for UDD-24-72-HC	31	AA578	Air Deflector for UDD-24-72-HC	51
AA365	Power Cord for UDD-24-72-HC	12	AA208	Evaporator Fan Blade for UDD-24-72-HC	32	AA579	Baffle for UDD-24-72-HC	52
AA561	Back Grill for UDD-24-72-HC	13	AA381	Evaporator Fan Holder for UDD-24-72-HC	33	AA529	Plastic Connector for UDD-24-72-HC	53
AA216	Drain Hose for UDD-24-72-HC	14	68809	Evaporator Fan Motor for UDD-24-72-HC	34	AA531	Rubber Pad for UDD-24-72-HC	54
AA562	Handle of Compressor Installation Board for UDD-24-72-HC	15	68296	LED Light for UDD-24-72-HC	35	AA533	Beer Tower Kit - One Tap for UDD-24-72-HC	55
AA563	Outer Drain Pan for UDD-24-72-HC	16	AA571	Top Board for UDD-24-72-HC	36	AA532	Corrugated Pipe for UDD-24-72-HC	56
AA564	Condenser Installation Board for UDD-24-72-HC	17	AA572	Top Board Fixer for UDD-24-72-HC	37	AA580	Cover for Beer Drip Pan for UDD-24-72-HC	57
AA370	Condenser for UDD-24-72-HC	18	AA573	K Strip for UDD-24-72-HC	38	69703	Drain Connector for Beer Drip Pan for UDD-24-72-HC	58
AA129	Filter Fixer for UDD-24-72-HC	19	AA385	K Clip for UDD-24-72-HC	39	AA528	Drain Hose for UDD-24-72-HC	59
AA469	Condenser Fan Motor for UDD-24-72-HC	20	AA435	Shelf Left and Right for UDD-24-72-HC	40			

# Parts Breakdown

Model **BD-CN-0032-HC** 50069



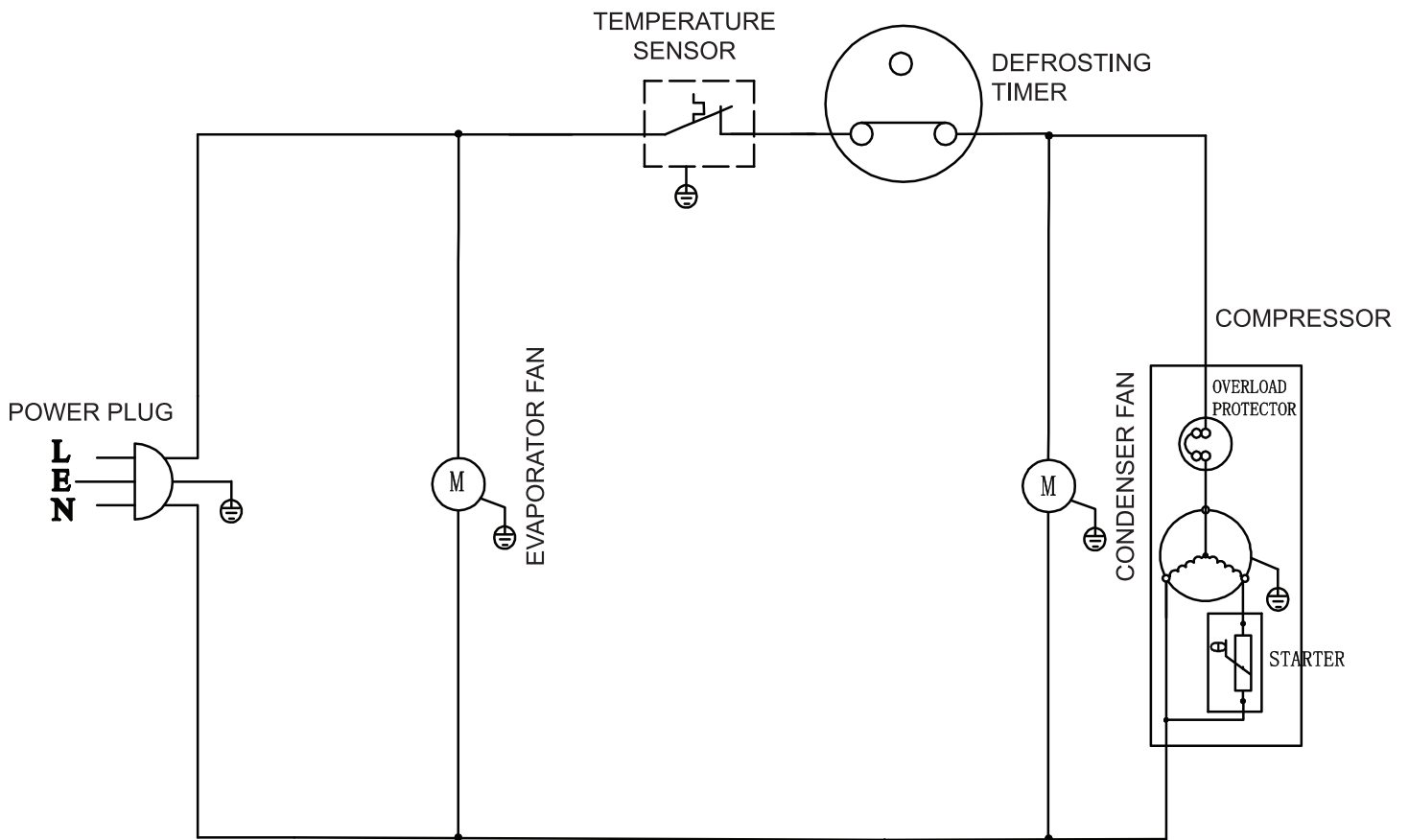
# Parts Breakdown

## Model BD-CN-0032-HC 50069

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AA657	Right Door for UDD-4-HC	1	AA371	Filter for UDD-4-HC	21	AA674	Upper Right Hinge for UDD-4-HC	41
AA658	Left Door for UDD-4-HC	2	64173	Compressor for UDD-4-HC	22	AA388	Axis Cover for UDD-4-HC	42
AA359	Bottom Right Hinge for UDD-4-HC	3	AA664	Inner Drain Pan for UDD-4-HC	23	AA626	Gasket for UDD-4-HC	43
AA185	Leveling Feet for UDD-4-HC	4	AA373	Evaporator for UDD-4-HC	24	AA196	Key for UDD-4-HC	44
AA360	Bottom Left Hinge for UDD-4-HC	5	AA665	Fixed Mounts for Back Grill for UDD-4-HC	25	AA675	Lock Plate for UDD-4-HC	45
AA398	Bottom Hinge Axis for UDD-4-HC	6	AA666	Compressor Installation Board for UDD-4-HC	26	AA197	Lock for UDD-4-HC	46
AA124	Power Switch for UDD-4-HC	7	AA667	Compressor Component for UDD-4-HC	27	AA676	Upper Light Hinge for UDD-4-HC	47
AA362	LED Light Switch for UDD-4-HC	8	AA668	Evaporator Cover for UDD-4-HC	28	AA677	Cabinet for UDD-4-HC	48
AA123	Thermostat for UDD-4-HC	9	AA378	Temperature Probe Fixer for UDD-4-HC	29	AA418	Door Handle for UDD-4-HC	49
AA659	Control Panel for UDD-4-HC	10	AA121	Temperature Probe for UDD-4-HC	30	AA678	Middle Beam Cover for UDD-4-HC	50
AA364	LED Power Supply for UDD-4-HC	11	AA669	Evaporator Fan Installation Board for UDD-4-HC	31	AA679	Air Deflector for UDD-4-HC	51
AA365	Power Cord for UDD-4-HC	12	AA208	Evaporator Fan Blade for UDD-4-HC	32	AA680	Baffle for UDD-4-HC	52
AA660	Back Grill for UDD-4-HC	13	AA381	Evaporator Fan Holder for UDD-4-HC	33	AA529	Plastic Connector for UDD-4-HC	53
AA216	Drain Hose for UDD-4-HC	14	68809	Evaporator Fan Motor for UDD-4-HC	34	AA631	Rubber Pad for UDD-4-HC	54
AA661	Handle of Compressor Installation Board for UDD-4-HC	15	68296	LED Light for UDD-4-HC	35	AA533	Beer Tower Kit - One Tap for UDD-4-HC	55
AA662	Outer Drain Pan for UDD-4-HC	16	AA670	Top Board for UDD-4-HC	36	AA532	Corrugated Pipe for UDD-4-HC	56
AA663	Condenser Installation Board for UDD-4-HC	17	AA671	Top Board Fixer for UDD-4-HC	37	AA681	Cover for Beer Drip Pan for UDD-4-HC	57
AA370	Condenser for UDD-4-HC	18	AA672	K Strip for UDD-4-HC	38	69703	Drain Connector for Beer Drip Pan for UDD-4-HC	58
AA129	Filter Fixer for UDD-4-HC	19	AA385	K Clip for UDD-4-HC	39	AA528	Drain Hose for UDD-4-HC	59
AA469	Condenser Fan Motor for UDD-4-HC	20	AA673	Shelf Left and Right for UDD-4-HC	40			

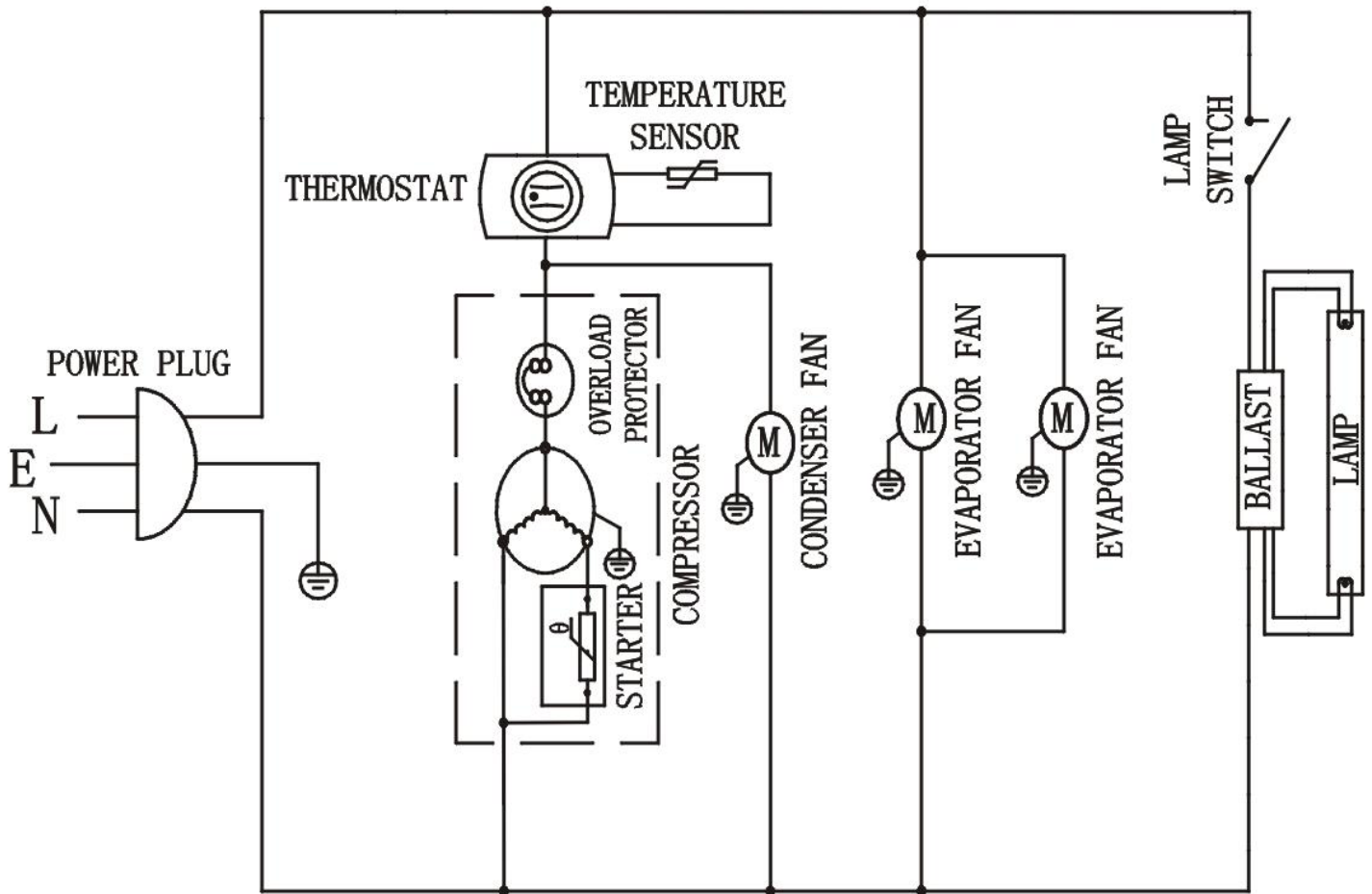
# Electrical Schematics

Model **BD-CN-0007-HC** 50066



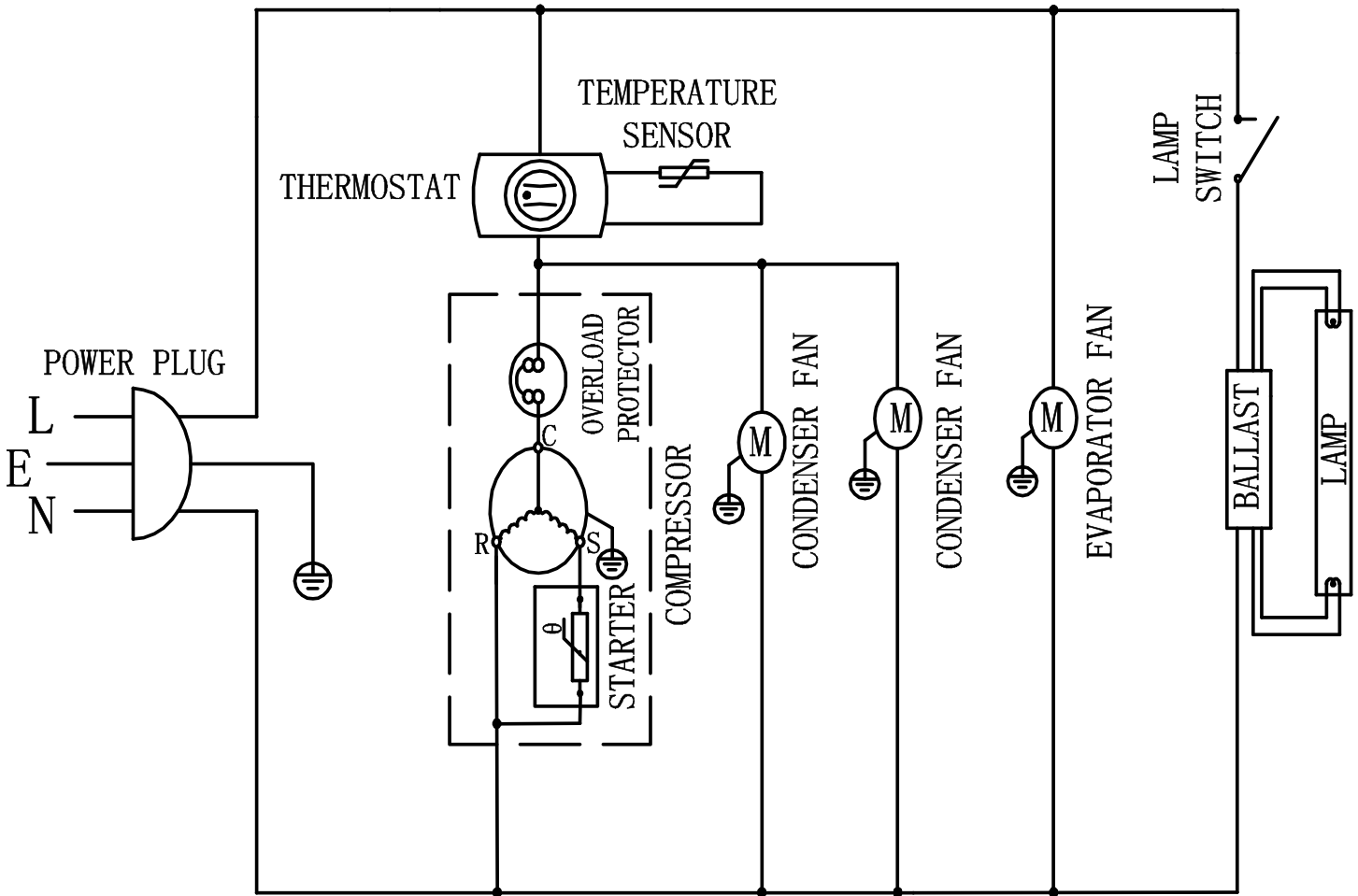
# Electrical Schematics

Model **BB-CN-0012-DH** 50063



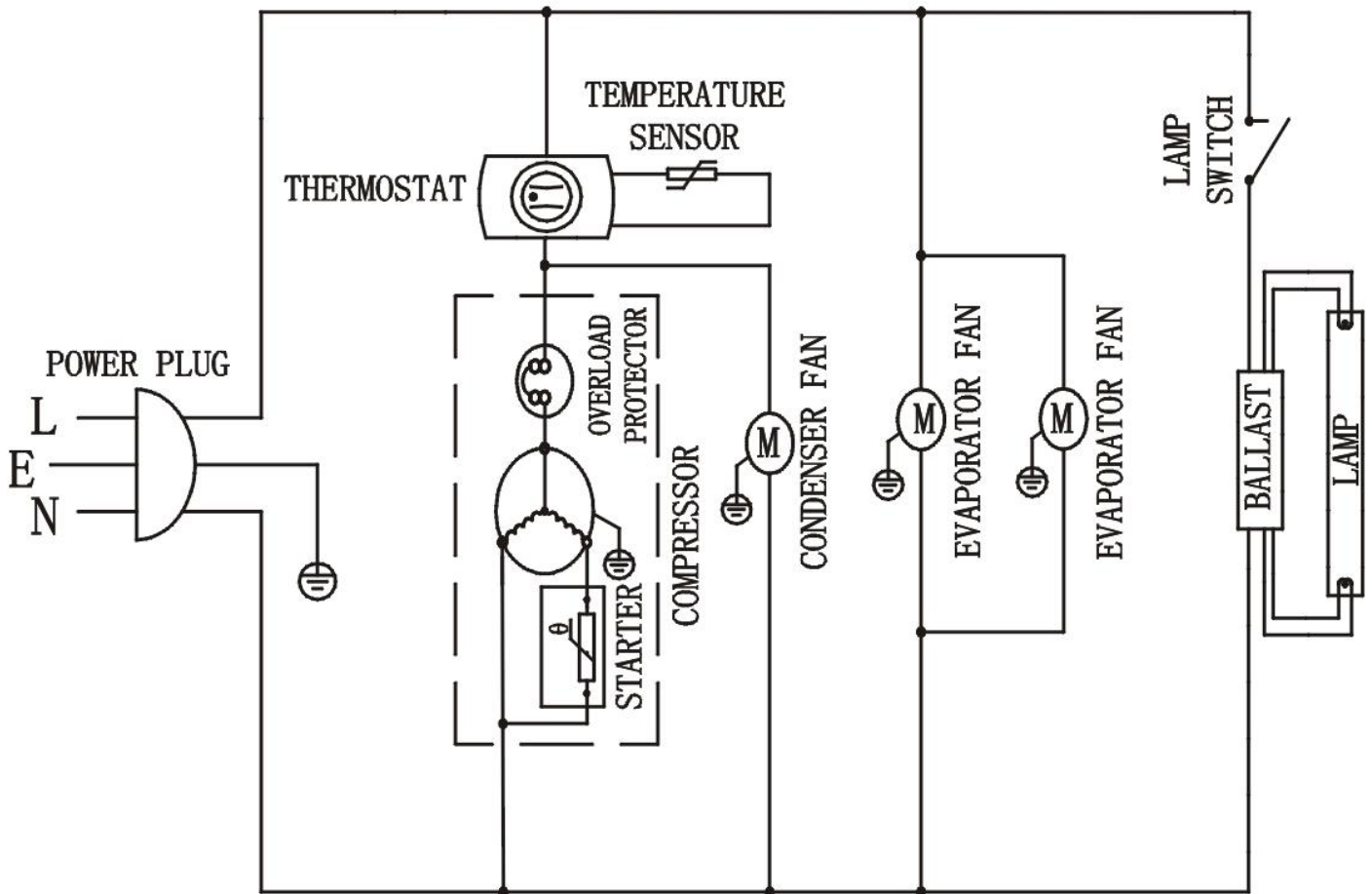
# Electrical Schematics

Model **BD-CN-0019-HC** 50067



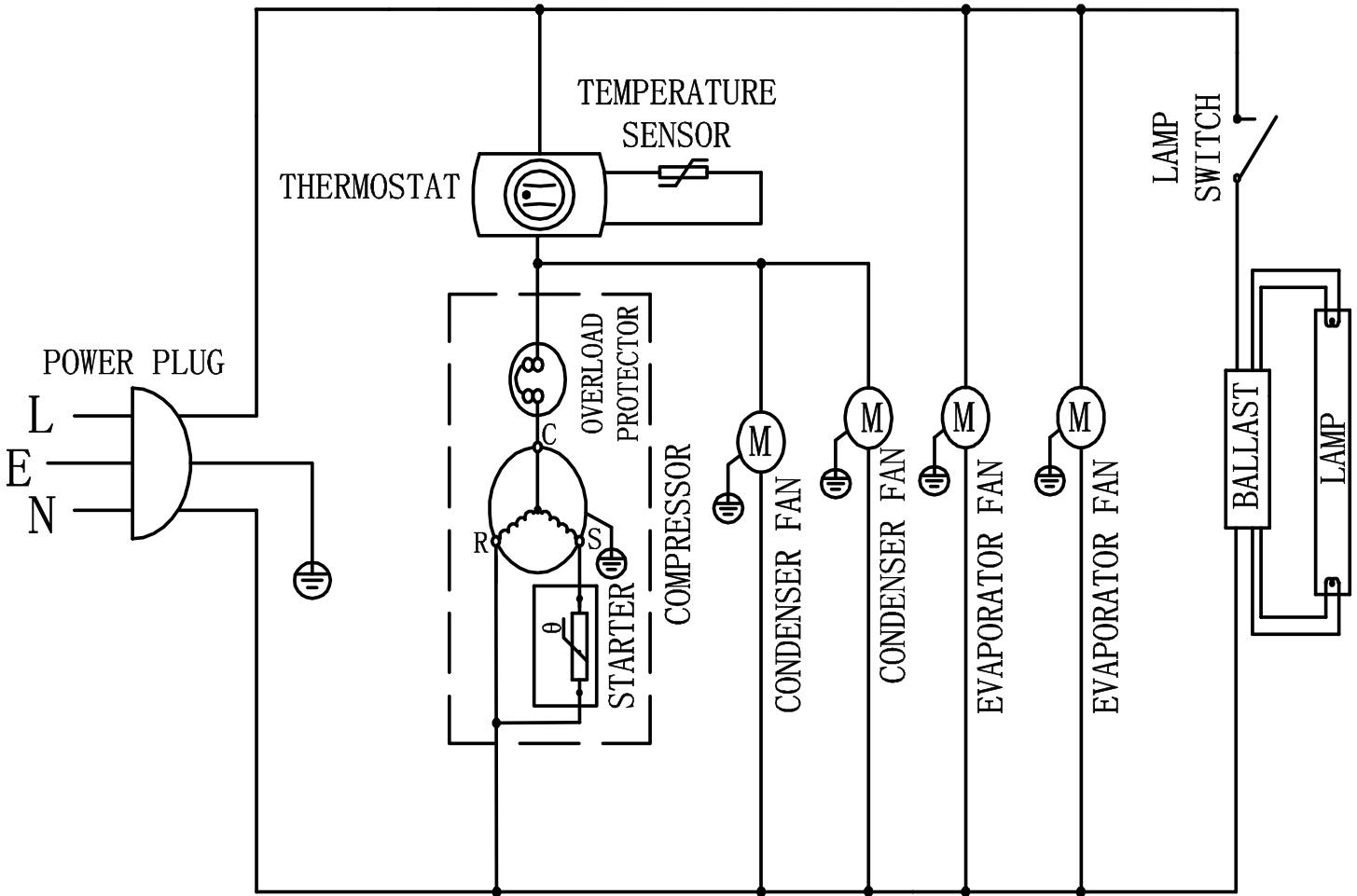
# Electrical Schematics

Model **BB-CN-0016-DH** 50064



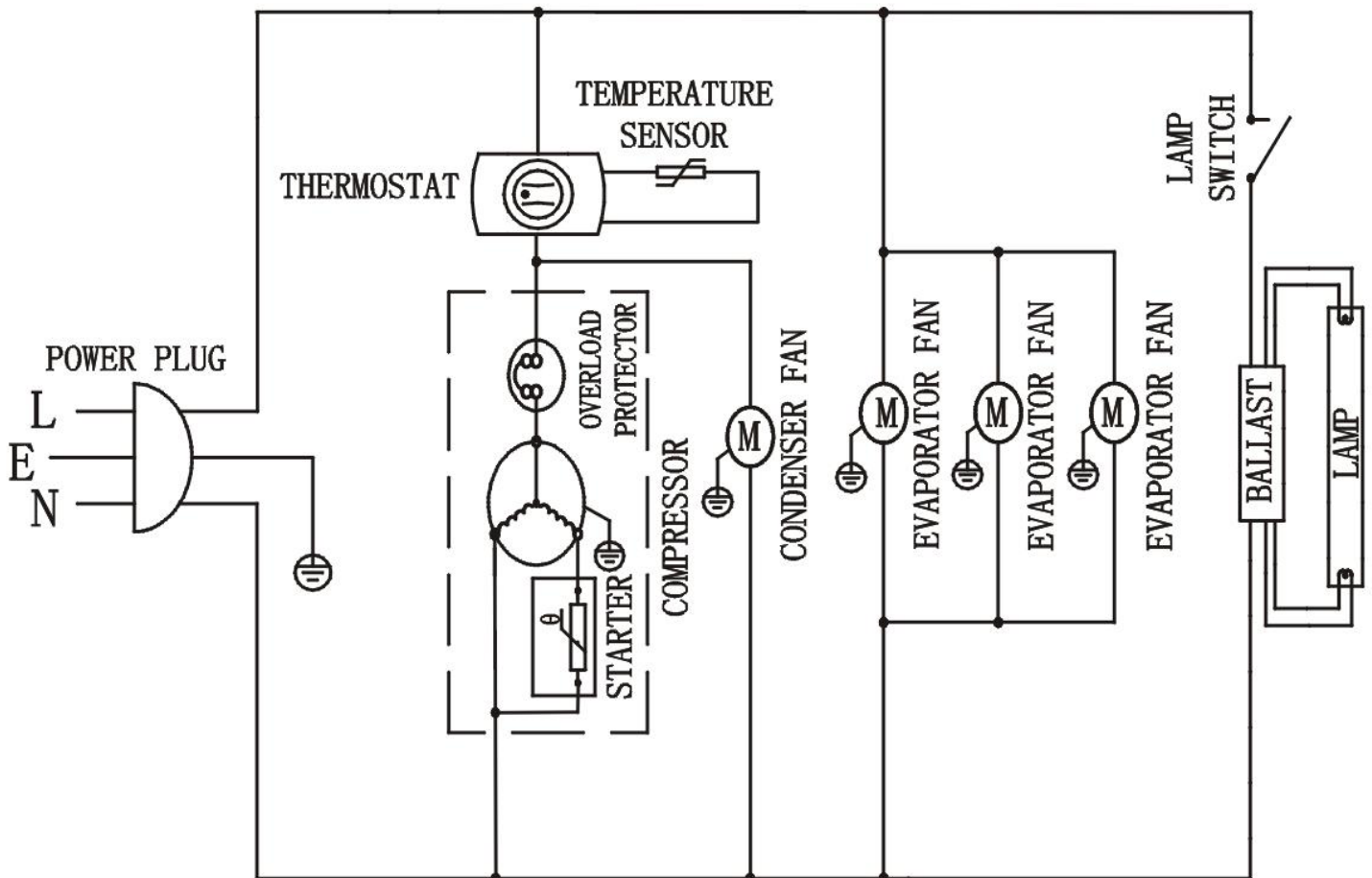
# Electrical Schematics

Model **BD-CN-0023-HC** 50068



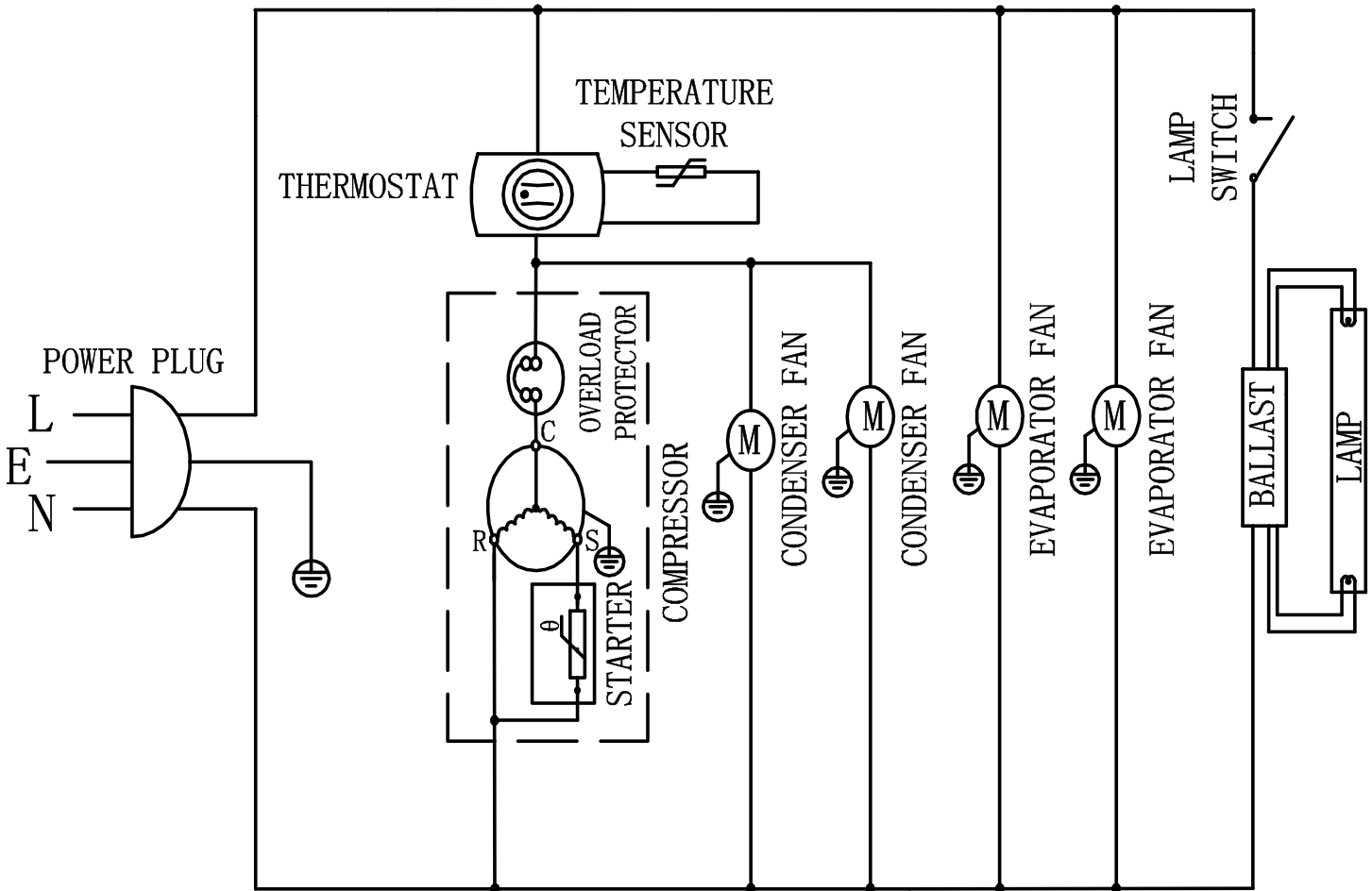
# Electrical Schematics

Model **BB-CN-0020-DH** 50065



# Electrical Schematics

Model **BD-CN-0032-HC** 50069







# 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](mailto: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 5,000 globally sourced products.

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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 5000 produits provenant du monde entier.

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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 5,000 productos con origen a nivel mundial.

