

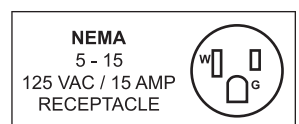


**Refrigerated Prep Tables**  
*Models PT-CN-0390, 0580*  
*Items 39592, 41145*  
**Instruction Manual**



*Revised - 07/14/2017*

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Model PT-CN-0390 / Model PT-CN-0580

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# 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.

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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Position on a flat, stable surface. A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product. Consult Local and National Standards to comply with the following:

- Health and Safety at Work Legislation.
- Fire Precautions.
- IEE Wiring Regulations.
- Building Regulations.

# Safety and Warranty

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## **The appliance is intended for commercial use.**

- DO NOT attempt to service the item yourself.
- DO NOT use damaged appliances. If you are in any doubt, consult Omcan.
- DO NOT use electrical appliances inside the appliance (e.g. heaters, ice-cream makers etc.), unless they are of the type recommended by the manufacturer.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- DO NOT use mechanical device or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- DO NOT damage the refrigerant circuit.
- DO NOT stand or support yourself on the appliance or glass panel.
- DO NOT allow oil or fat to come into contact with the plastic components. Clean immediately if contact occurs.
- DO NOT place combustion, explosive or volatile article, corrosive acid or alkali, or liquid into the unit.
- DO NOT use this appliance to store medical supplies.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT allow children to play with the packaging, and destroy plastic bags safely.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- For indoor used only. Not suitable for installation in an area where a water jet could be used. Must not be cleaned by a water jet.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in the instruction manual.
- Any repairs and work on the appliance should only be carried out by the customer service department.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

## **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](http://www.omcan.com/warranty.html) for complete info.**

# Safety and Warranty

## 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	PT-CN-0390	PT-CN-0580
*Optional Topping Rail	RS-CN-0006-P (39594)	RS-CN-0009-P (39595)
Cabinet Temperature	-2 - 8 °C / 28.4 - 46.4 °F	
Electrical	110V / 60Hz / 1	
Power (W)	Capacity: 0.19 kW Input Power: 0.17 kW	Capacity: 0.29 kW Input Power: 0.21 kW
Refrigerant	R134a, 230g	
Consumption	2 kW/h	
Capacity	390L / 13.8 Cu. Ft.	580L / 20.5 Cu. Ft.
Weight	216 lbs. / 98 kgs.	335 lbs. / 152 kgs.
Overall Dimensions	59.4" x 31.5" x 33.9" 1509 x 800 x 861mm	79.7" x 31.5" x 39.4" 2024 x 800 x 1001mm
Interior Dimensions	41.4" x 24.8" x 23.2" 1052 x 630 x 589mm	61.5" x 24.8" x 28.7" 1562 x 630 x 729mm
Item Number	39592	41145

\*Optional topping rails sold separately.

# Installation

## POSITIONING

Ensure that in respect of the unit dimensions, the space around the unit is suitable for both operation and easy maintenance. Place the cabinet on a flat and level surface with its adjustable legs. If the unit has been placed

# *Installation*

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on its side, please keep the machine inactive for 2 hours so the condenser fluid can settle. Do not position close to any heat source, explosives or in the path of direct sunlight. Air circulation must be freely maintained around the condensing unit. Failure to follow the above will cause damage to the unit and void the warranty.

## **ELECTRICAL CONNECTION**

Check that the supply conforms to the requirements shown on the rating label. The connection must be grounded. The supply cable should never be stretched or pinched, keep the cable away from contact with liquids or heat sources. In the even of damage it must be replaced by Omcan.

# *Operation*

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Turn on the unit by the switch, the control panel will display the current temperature inside the cabinet.

## **SETTING THE TEMPERATURE**

By pressing the “SEL” button for one second, you will be able to read the set temperature. To change the temperature, press “SEL” and then press the “UP” or “DOWN” arrows to either increase or decrease the temperature as desired, confirm the new temperature by pressing “SEL”.

## **STORAGE OF FOODSTUFFS**

In order to obtain the best possible function of the cabinet, it is necessary to observe the following:

- Place the merchandise into the unit only after it has achieved the desired operating temperature on the display.
- Do not place uncovered hot foods or liquids inside the unit.
- Package or protect foods when possible.
- Do not block the air circulation with the foodstuffs.
- Avoid opening the doors/drawers for extended periods.
- Wait a few moments before reopening the doors/drawers once they have been opened.
- While stocking, only open and fill one drawer at a time to eliminate the risk of over balancing.

## **DEFROSTING**

### **Defrost Timer**

The electronic control panel automatically defrosts 4 times every 24 hours. The timer will reset to the time of the initial start up. To modify the start time, press “DEF” for more than 5 seconds and the cycle will begin immediately and continue 4 times every 24 hours.

# Maintenance

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## INITIAL CLEANING

Before use, all parts of the cabinet should be cleaned.  
For the walls and all the internal parts: use an antibacterial detergent.  
For the plastic parts: use a moistened cloth.  
Dry with a soft, clean cloth. Use little to no water.  
Do not use harsh or abrasive solvents or detergent.  
Always wear protective gloves when cleaning.

## PERIODIC CLEANING

For hygienic reasons and for improved performance, clean the internal basin at least once a week. To do so, perform a defrost timer reset, when the defrost has completed, turn off the power and unplug the unit. Clean the unit as stated in “Initial Cleaning”.

## CLEANING OF CONDENSER

For improved performance, clean the condenser at least once a week. Before cleaning, turn off the machine and disconnect from the power supply.

- Unscrew, rotate and remove the protective grill.
- Remove the dust on the front surface by using a brush and a vacuum cleaner, then reattach the protective grill.

## PERIODS OF INACTIVITY

During periods of inactivity, remove all products from inside the cabinet and follow these instructions.

- Remove the plug from the power supply and carefully clean the unit as stated in “Periodic Cleaning”.
- Cover the cabinet with a cloth that allows air circulation in the interior.

# Troubleshooting

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Often, the malfunction of the unit is due to a simple cause and can be easily fixed without contacting Omcan for technical support. Please check the following:

**If the cabinet does not operate, make sure that:**

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

**If the required temperature is not reached, make sure that:**

- The command switch is turned on.
- The electronic control panel is correctly regulated.
- The cabinet is not in the defrosting phase or the post defrosting phase.

# Troubleshooting

- The evaporator is not covered with frost.
- The condenser is not blocked with dust.
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow.
- The stored foods or other objects do not inhibit the proper closing of the unit.
- The cabinet is not working in proper working conditions (overloaded, hot food, blocked circulation, ect.).

**If the cabinet leaks water, make sure that:**

- The collecting container, or the device for condensing water elimination are not damaged.
- The discharge outlets are not blocked or obstructed.
- The cabinet has been properly levelled.
- The door seal heater is operating.

**If the cabinet is unusually noisy, make sure that:**

- The frame does not have any loose screws or bolts.
- The cabinet has been place in a flat, stable position.

If after all the above has been followed that the malfunction continues, it is advised that you call Omcan for service. Be prepared to supply the following information:

- The model name.
- The item number.
- The serial number.
- The error code being displayed on the control panel.

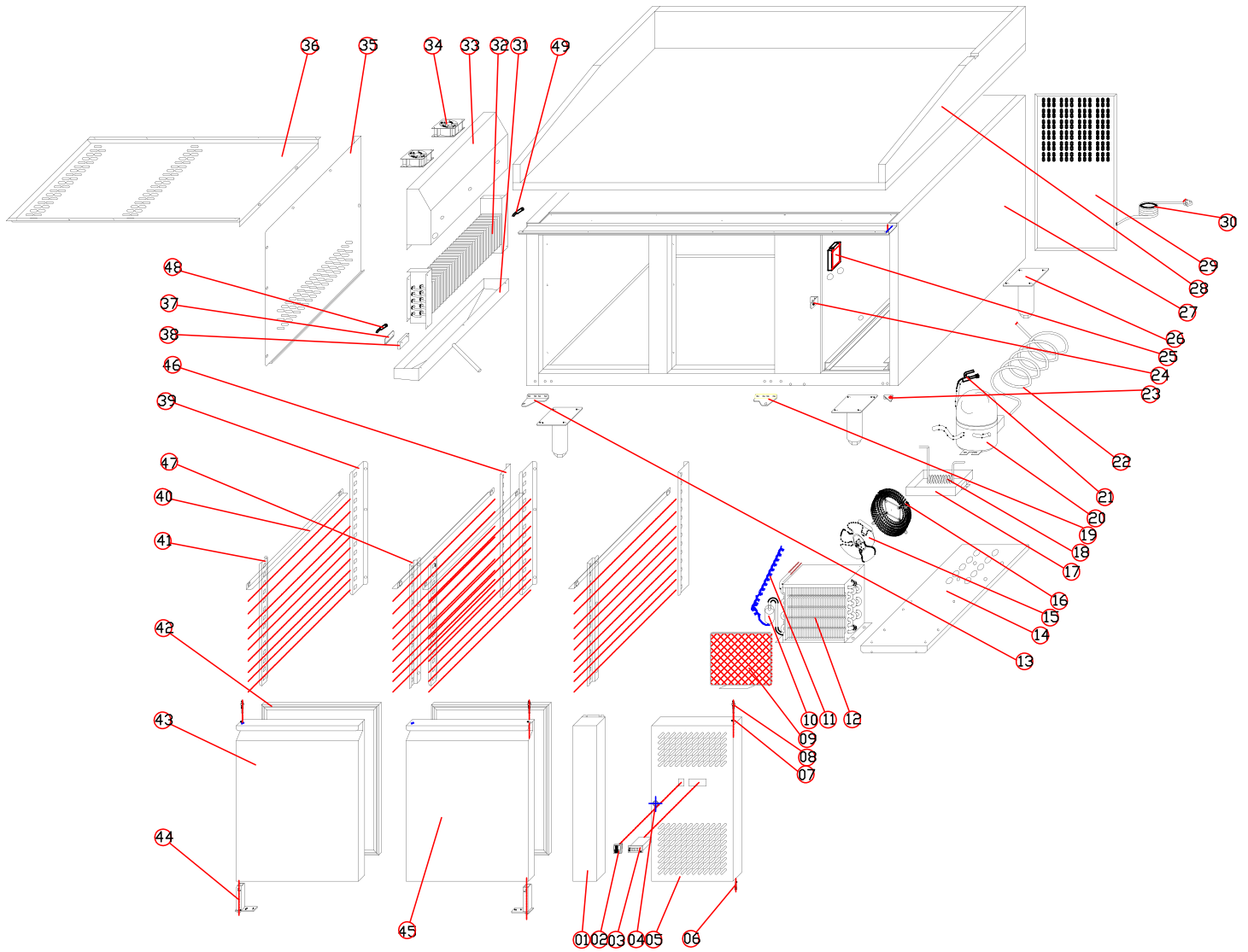
All spare parts must be replaced by Omcan or an Omcan authorised service company.

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
39592	PT-CN-0390	Refrigerated Pizza Prep Table 60" / 1524mm 110V/60HZ CE	THPZ2600TN
41145	PT-CN-0580	Refrigerated Pizza Prep Table 80" / 2032mm 110V/60HZ CE	THPZ3600TN

# Parts Breakdown

Model PT-CN-0390 39592





# Parts Breakdown

## Model PT-CN-0390 39592

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74259	Fixed Front Panel for PZ2600TN	1	74275	Evaporator Pipe for PZ2600TN	18	74292	Evaporator Cover for PZ2600TN	35
74260	Main Switch for PZ2600TN	2	74276	Down Hinge Right for PZ2600TN	19	62945	Air Flow Conduct Board for PZ2600TN	36
74261	Thermostat for PZ2600TN	3	62941	Compressor for PZ2600TN	20	74294	Sensor Fixed Clip for PZ2600TN	37
74262	Lock for PZ2600TN	4	74278	Charging Valve for PZ2600TN	21	74295	Probe Padding for PZ2600TN	38
74263	Front Panel for PZ2600TN	5	74279	Suction Pipe for PZ2600TN	22	74296	Back Support Left for PZ2600TN	39
74264	Down Hinge Axis for PZ2600TN	6	74280	Front Panel Hinge for PZ2600TN	23	74297	Guide Set for PZ2600TN	40
74265	Bushing for PZ2600TN	7	74281	Lock Hook for PZ2600TN	24	74298	Front Support Left for PZ2600TN	41
74300	Up Hinge Axis for PZ2600TN	8	74282	Junction Box for PZ2600TN	25	74299	Gasket for PZ2600TN	42
74266	Filter for PZ2600TN	9	74283	Feet for PZ2600TN	26	74301	Door Left for PZ2600TN	43
74267	Filter Drier for PZ2600TN	10	62942	Body for PZ2600TN	27	74302	Door Spring for PZ2600TN	44
74268	Capillary for PZ2600TN	11	62943	PZ Top for PZ2600TN	28	74303	Door Right for PZ2600TN	45
74269	Condenser for PZ2600TN	12	74286	Unit Room Cover for PZ2600TN	29	74305	Back Support Right for PZ2600TN	46
74270	Down Hinge Left for PZ2600TN	13	74287	Plug for PZ2600TN	30	74304	Front Support Right for PZ2600TN	47
74271	Unit Board for PZ2600TN	14	62944	Evaporator Water Pan for PZ2600TN	31	74306	Room Sensor for PZ2600TN	48
74272	Condenser Fan for PZ2600TN	15	74289	Evaporator for PZ2600TN	32	74306	Sensor for PZ2600TN	49
74273	Basket Guard Grills for PZ2600TN	16	74290	Fan Support for PZ2600TN	33			
74274	Water Box for PZ2600TN	17	74291	Evaporator Fan for PZ2600TN	34			



# Parts Breakdown

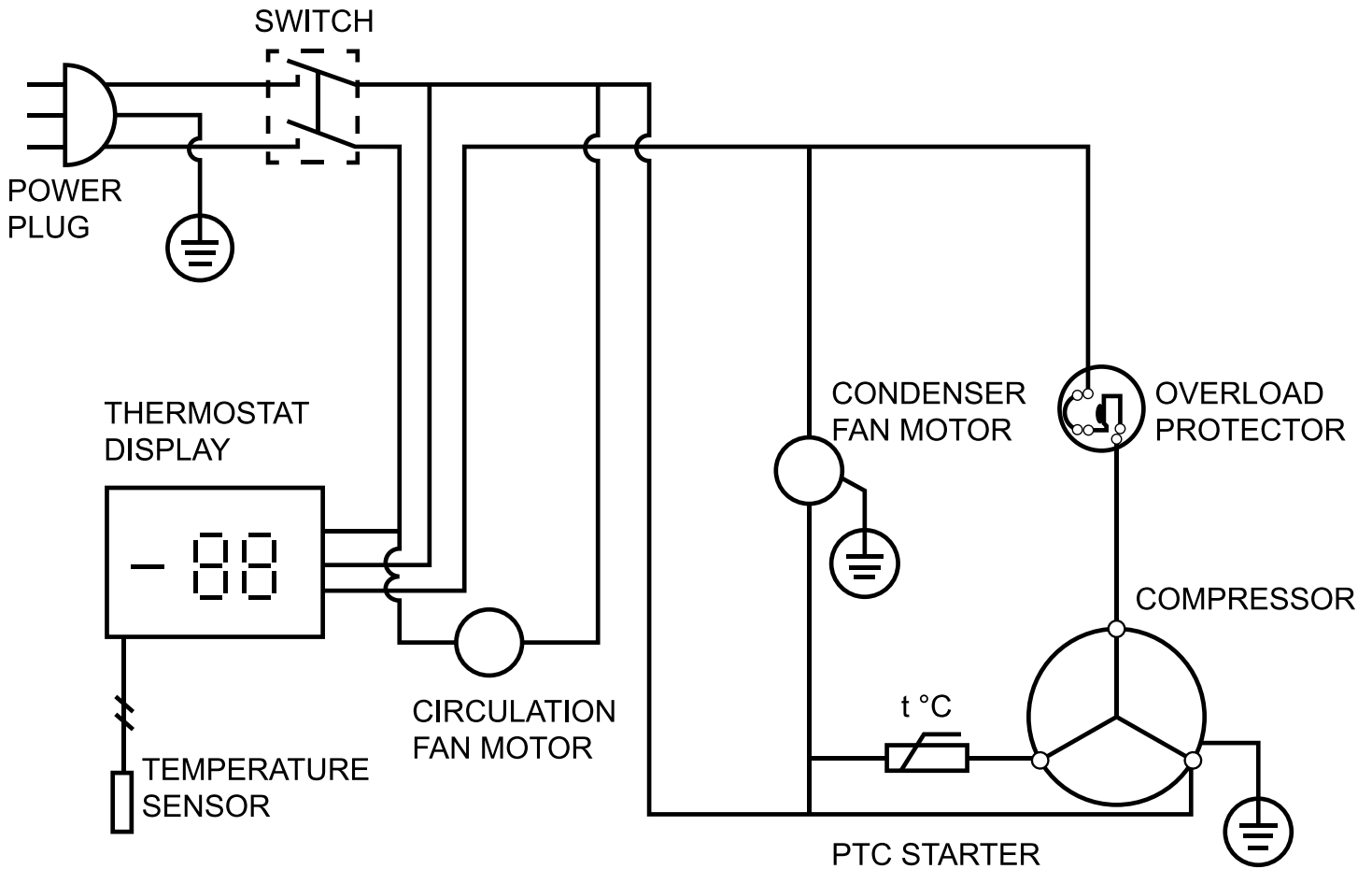
## Model PT-CN-0580 41145

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74259	Fixed Front Panel for PZ3600TN	1	74276	Down Hinge Right for PZ3600TN	18	62949	Air Flow Conduct Board for PZ3600TN	35
74260	Main Switch for PZ3600TN	2	62946	Compressor for PZ3600TN	19	74294	Sensor Fixed Clip for PZ3600TN	36
74261	Thermostat for PZ3600TN	3	74278	Charging Valve for PZ3600TN	20	74295	Probe Padding for PZ3600TN	37
74262	Lock for PZ3600TN	4	74279	Suction Pipe for PZ3600TN	21	74296	Back Support Left for PZ3600TN	38
74263	Front Panel for PZ3600TN	5	74280	Front Panel Hinge for PZ3600TN	22	74297	Guide Set for PZ3600TN	39
74264	Down Hinge Axis for PZ3600TN	6	74281	Lock Hook for PZ3600TN	23	74298	Front Support Left for PZ3600TN	40
74265	Bushing for PZ3600TN	7	74282	Junction Box for PZ3600TN	24	74299	Gasket for PZ3600TN	41
74266	Filter for PZ3600TN	8	74283	Feet for PZ3600TN	25	74300	Up Hinge Axis for PZ3600TN	42
74267	Filter Drier for PZ3600TN	9	62947	Body for PZ3600TN	26	74301	Door Left for PZ3600TN	43
74268	Capillary for PZ3600TN	10	62948	PZ Top for PZ3600TN	27	74302	Door Spring for PZ3600TN	44
74269	Condenser for PZ3600TN	11	74286	Unit Room Cover for PZ3600TN	28	74303	Door Right for PZ3600TN	45
74270	Down Hinge Left for PZ3600TN	12	74287	Plug for PZ3600TN	29	74304	Front Support Right for PZ3600TN	46
74271	Unit Board for PZ3600TN	13	62944	Evaporator Water Pan for PZ3600TN	30	74305	Back Support Right for PZ3600TN	47
74272	Condenser Fan for PZ3600TN	14	74289	Evaporator for PZ3600TN	31	74306	Room Sensor for PZ3600TN	48
74273	Basket Guard Grills for PZ3600TN	15	74290	Fan Support	32	74306	Sensor for PZ3600TN	49
74274	Water Box for PZ3600TN	16	74291	Evaporator Fan for PZ3600TN	33			
74275	Evaporator Pipe for PZ3600TN	17	74292	Evaporator Cover for PZ3600TN	34			

# Electrical Schematics

**Model PT-CN-0390** 39592

**Model PT-CN-0580** 41145





# 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](http://www.omcan.com/warrantyregistration.html)

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

