



Refrigerated Sandwich Prep Units

Models PT-CN-0686, 1194, 1524, 1778, 0711-M, 1194-M, 1537-M

Items 24265, 24266, 24274, 24267, 27953, 24268, 24275

Instruction Manual



Revised - 11/02/2016



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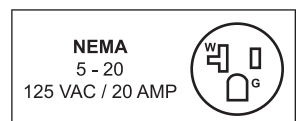


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General Information

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 Compagnie Limitée 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, sain 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 appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

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

Safety and Warranty

Please pay close attention to the safety notices in this section. Disregarding these notices may lead to serious injury and/or damage to the unit.

ATTENTION

- To minimize shock and fire hazards, be sure not to overload outlet. Please designate one outlet for your unit.

Safety and Warranty

- Do not use extension cords.
- Do not put your hands under the unit when the unit is required to be moved.
- When the unit is not in use for a long period of time, please unplug the unit from the outlet.
- After unplugging the unit, wait at least 10 minutes before re-plugging it. Failure to do so could cause damage to the compressor.

UNPLUG CORD

- To minimize shock and fire hazards, please do not plug or unplug the cord with wet hands.
- During maintenance and cleaning, please unplug the unit.

PROPER GROUNDING REQUIRED

- To minimize shock and fire hazards, make sure that the unit is properly grounded.

PROHIBITION

- Do not attempt to remove or repair any component unless instructed by factory.
- Make sure that the unit is not resting on or against the electrical cord and plug.
- To minimize personal injury, do not hang on the doors.
- Do not store any flammable and explosive gas or liquids inside the unit.
- Do not attempt to alter or tamper with the electrical cord.

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 (cardboard, polyethylene, and others) 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

REFRIGERATED PREP TABLES

| Model | PT-CN-0686 | PT-CN-1194 | PT-CN-1524 | PT-CN-1778 |
|---------------------|--|---|---|---|
| Temperature Range | 0°C ~ 10°C / 32°F ~ 50°F | | | |
| Horsepower | 0.52 HP | 0.82 HP | | 0.99 HP |
| Electrical | 110 V / 60 Hz / 1PH | | | |
| Amps | 5.3 | 7.8 | | 8.8 |
| Refrigerant | R134a | | | |
| Isolation Material | R141B | | | |
| Number of Doors | 1 | 2 | | 3 |
| Number of Shelves | 1 | 2 | | 3 |
| Shelf Capacity | 90 lbs. / 40.8 kgs. | | | |
| Exterior Dimensions | 27" x 29.5" x 42" 686 x 749 x 1067mm | 47" x 29.5" x 42" 1194 x 749 x 1067mm | 60" x 30" x 42" 1524 x 762 x 1067mm | 70" x 29.5" x 42.3" 1778 x 749 x 1074mm |
| Interior Dimensions | 24" x 23.8" x 23.5" 610 x 605 x 597mm | 42.8" x 23.8" x 23.5" 1088 x 605 x 597mm | 56.3" x 23.8" x 23.5" 1429 x 605 x 597mm | 66.4" x 23.8" x 23.5" 1687 x 605 x 597mm |
| Net Volume | 5.65 cu. ft. | 9.47 cu. ft. | 15.12 cu. ft. | 15.55 cu. ft. |
| Weight | 176 lbs. / 79.8 kgs. | 253 lbs. / 114.8 kgs. | 348 lbs. / 157.9 kgs. | 386 lbs. / 175.1 kgs. |
| Item Number | 24265 | 24266 | 24274 | 24267 |

MEGA REFRIGERATED PREP TABLES

| Model | PT-CN-0711-M | PT-CN-1194-M | PT-CN-1537-M |
|---------------------|--|---|---|
| Temperature Range | 0°C ~ 10°C / 32°F ~ 50°F | | |
| Horsepower | 0.52 HP | 0.82 HP | |
| Electrical | 110 V / 60 Hz / 1 PH | | |
| Amps | 5.3 | 7.8 | |
| Refrigerant | R134a | | |
| Isolation Material | R141b | | |
| Number of Doors | 1 | 2 | 3 |
| Number of Shelves | 1 | 2 | |
| Shelf Capacity | 90 lbs. / 40.8 kgs. | | |
| Exterior Dimensions | 28" x 34" x 46" 711 x 864 x 1168mm | 47" x 34" x 46" 1194 x 864 x 1168mm | 60.5" x 34" x 46" 1537 x 864 x 1168mm |
| Interior Dimensions | 24" x 23.8" x 23.5" 610 x 605 x 597mm | 42.83" x 23.82" x 23.5" 1088 x 605 x 597mm | 56.26" x 23.82" x 23.5" 1429 x 605 x 597mm |
| Net Volume | 5.65 cu. ft. | 9.47 cu. ft. | 15.12 cu. ft. |
| Weight | 198 lbs. / 89.8113 kgs. | 298 lbs. / 135.171 kgs. | 353 lbs. / 160.118 kgs. |
| Item Number | 27953 | 24268 | 24275 |

IMPORTANT!!!PLEASE READ BEFORE INSTALLATION

- If the unit has recently been transported. Please let unit stand still for a minimum of 24 hours before plugging it in.
- Make sure that the unit drops down to desired temperature before loading the unit with product.
- Make sure that there is proper ventilation around the unit in the area where it will operate.
- Make sure all accessories are installed(i.e. shelves, shelf clips, casters) before plugging the unit in.
- Please read through the Operation / Owner's Manual in its entirety.

CABINET LOCATION GUIDELINES

- Install the unit on strong and leveled surfaces.
 - Unit may make unpleasant noises if surface is uneven.
 - Unit may malfunction if surface is uneven.
- Install the unit in an indoor, well-ventilated area.
 - Unit performs more efficiently in a well-ventilated area.
 - For best performance, please maintain clearance of 3" on the back of the unit.
 - Outdoor use may cause decreased efficiency and damage to the unit.
- Avoid installation in a high humidity and/or dusty area.
 - Humidity could cause unit to rust and decrease efficiency of the unit.
 - Dust collected on condenser coil will cause unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth.
 - Malfunction due to dirty condenser will void warranty.
- Select a location away from heat and moisture-generating equipment.
 - High ambient temperature will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.
 - Malfunction due to high ambient temperature will void warranty.

ELECTRICAL

Please ensure that the required voltage of the compressor is being supplied at all times. Low or high voltage can detrimentally affect the refrigeration unit. All units should be plugged into a grounded and properly-sized electrical outlet with appropriate overcurrent protection. Please refer to the electrical requirement on the nameplate of the unit. Please make sure that your unit has its own dedicated outlet. Do not use an extension cord.

TEMPERATURE CONTROLS

The temperature controls are factory-set to maintain an average temperature of 38°F in refrigeration. To maintain a different temperature, adjust it on the temperature controller—see *manual of temperature controller*.

CAUTION

Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This

Installation

will eventually result in a warmer cabinet temperature.

LOADING PRODUCT

Shelves have been factory-installed for your convenience. Before loading shelves, please be sure that all shelf clips are completely fastened in their correct locations. It is important that all shelves rest completely level before stocking your cabinet with product. In order to maintain correct air flow inside the unit, please be sure to leave two to four (2 to 4) inches of space between the back wall and stored product. Blocking the evaporator fans will result in a warmer cabinet temperature, and ultimately compressor failure.

DEFROST SYSTEMS

Refrigerator coils are kept below the freezing point (32°F). During compressor down-time, the evaporator fan continues to circulate air through the evaporator coil. This air circulation raises the coil temperature above the freezing point, melting any accumulated frost. Run-off water is drained into the evaporator pan and evaporated. Freezer coils are defrosted electrically. Automatic defrost timers are built-in to the refrigeration system and may not be adjusted. The defrost timers automatically initiate at pre-set intervals and for a pre-determined duration.

PLEASE NOTE: Excessive door opening should be avoided in order to maintain cabinet temperature and to eliminate the possibility of coil freeze-up.

LOADING FOOD PANS

Pizza prep units and sandwich prep units are designed to function with all pans in place, even if some pans are to be left empty. For maximum food freshness, Fill the pans only with an amount that can be used in a specific usage period. During non-use, please close the insulated lid cover.

Maintenance

CLEANING THE CONDENSER COIL

- For efficient operation, it is important that the condenser surface be kept free of dust, dirt, and lint.
- We recommend cleaning the condenser coil and fins at least once per month.
- Clean with a commercial condenser coil cleaner, available from any kitchen equipment retailer. Brush the condenser fins from top to bottom, not side to side.
- After cleaning, straighten any bent condenser fins with a fin comb.

CLEANING THE FAN BLADE AND MOTOR

- If necessary, clean the fan blades and motor with a soft cloth, If it is necessary to wash the fan blades, cover the fan motor to prevent moisture damage.

Maintenance

CLEANING THE INTERIOR OF UNIT

- When cleaning the cabinet interior, use a solvent of warm water and mild soap.
- Do not use steel wool, caustic soap, abrasive cleaners, or bleach that may damage the stainless steel surface.
- Wash door gaskets on a regular basis, preferably weekly. Simply remove door gasket from the frame of the door, soak in warm water and soap for thirty (30) minutes, dry with soft cloth, and replace.
- Check door gaskets for proper seal after they are replaced.
- Periodically remove the shelves and pilasters from the unit and clean them with mild soap and warm water. To remove the pilasters, first remove the shelves and shelf brackets. Then, simply lift the pilaster up and out.

WARNING

Disconnect power cord before cleaning any parts of the unit.

Troubleshooting

Before requesting any service on your unit, please check the following points. Please note that this guide serve only as a reference for solutions to common problems.

| SYMPTOM | POSSIBLE CAUSE | CORRECTIVE ACTION |
|-------------------------|--|--|
| Compressor not running. | <ul style="list-style-type: none"> • Fuse blown or circuit breaker tripped. • Power cord unplugged. • Thermostat set too high. • Cabinet in defrost cycle. | <ul style="list-style-type: none"> • Replace fuse or reset circuit breaker. • Plug in power cord. • Set thermostat to lower Temperature. • Wait for defrost cycle to finish. |

Troubleshooting

| | | |
|---|--|---|
| <p>Condensing unit runs for long periods of time.</p> | <ul style="list-style-type: none"> • Excessive amount of warm product Placed in cabinet. • Prolonged door opening or door ajar. • Door gasket(s) not sealing properly. • Dirty condenser coil. • Evaporator coil iced over. | <ul style="list-style-type: none"> • Allow adequate time for Product to cool down. • Ensure doors are closed when not in use. Avoid opening doors for long periods of time. • Ensure gaskets are snapped in Completely. Remove gasket and Wash with soap and water. • Check condition of gasket and replace if necessary. • Clean the condenser coil. • Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly. |
| <p>Cabinet is noisy.</p> | <ul style="list-style-type: none"> • Loose part(s). • Tubing vibration. | <ul style="list-style-type: none"> • Locate and tighten loose part(s). • Ensure tubing is free from contact with other tubing or components. |
| <p>Cabinet Temperature Is too warm.</p> | <ul style="list-style-type: none"> • Thermostat set too warm. • Blocking air flow. • Excessive amount of warm product Placed in cabinet. • Fuse blown or circuit breaker tripped. • Dirty condenser coil. • Prolonged door opening or door ajar. • Evaporator coil iced over. | <ul style="list-style-type: none"> • Set thermostat to lower Temperature. • Re-arrange product to allow for Proper air flow. Make sure there Is at least four inches of clearance from evaporator. • Allow adequate time for product to cool down. • Replace fuse or reset circuit breaker. • Clean the condenser coil. • Ensure doors are closed when not in use. Avoid opening doors for long periods of time. (see above) |

For service call 1-800-465-0234.

Controller Instructions

Digital controller model: PJEZ for cooler



Dimensioni (mm) / Dimensions (mm)

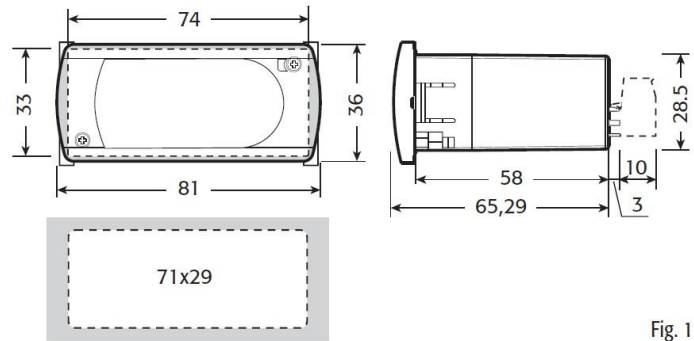







Fig. 1

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 |

Controller Instructions

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**;

Controller Instructions

- 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 s;

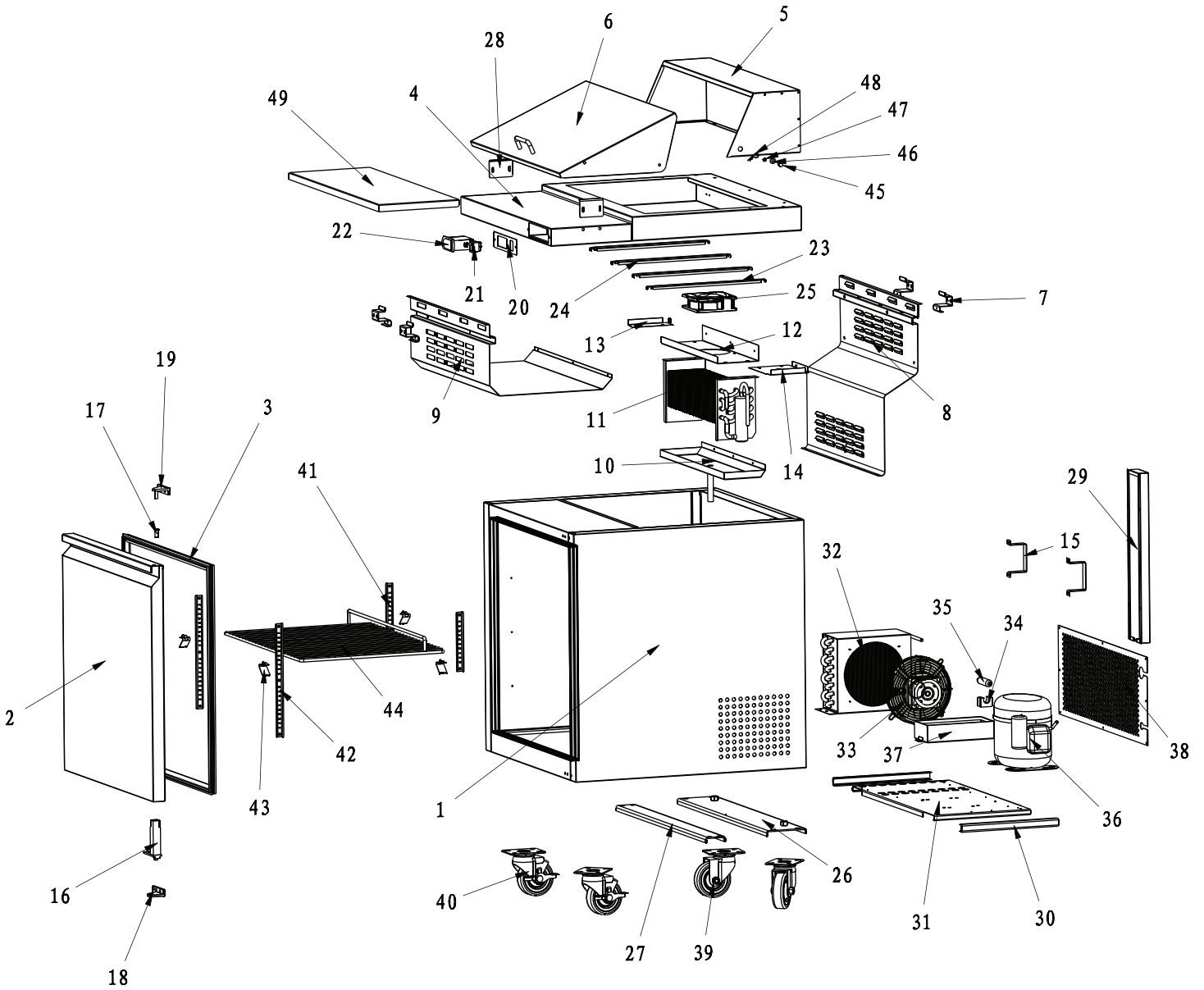
To exit the menu without saving the changed values (exit by timeout) do not press any button for at least 60 s.

REFERENCE

| Item Number | Model Number | Description | Manufacturer Model Number |
|-------------|--------------|---|---------------------------|
| 24265 | PT-CN-0686 | Refrigerated Prep Table 27" / 686mm 110V/60/1 ETL cETLus | SCL-1 |
| 24266 | PT-CN-1194 | Refrigerated Prep Table 47" / 1194mm 110V/60/1 ETL cETLus | SCL-2 |
| 24274 | PT-CN-1524 | Refrigerated Prep Table 60" / 1524mm 110V/60/1 ETL cETLus | SCL2-60 |
| 24267 | PT-CN-1778 | Refrigerated Prep Table 70" / 1778mm 110V/60/1 ETL cETLus | SCL-3 |
| 27953 | PT-CN-0711-M | Refrigerated Prep Table Mega 28" / 711mm 110V/60/1 ETL cETLus | SCLM1 |
| 24268 | PT-CN-1194-M | Refrigerated Prep Table Mega 47" / 1194mm 110V/60/1 ETL cETLus | SCLM-2 |
| 24275 | PT-CN-1537-M | Refrigerated Prep Table Mega 61" / 1537mm 110V/60/1 ETL cETLus | SCLM2-60 |

Parts Breakdown

Model PT-CN-0686 24265



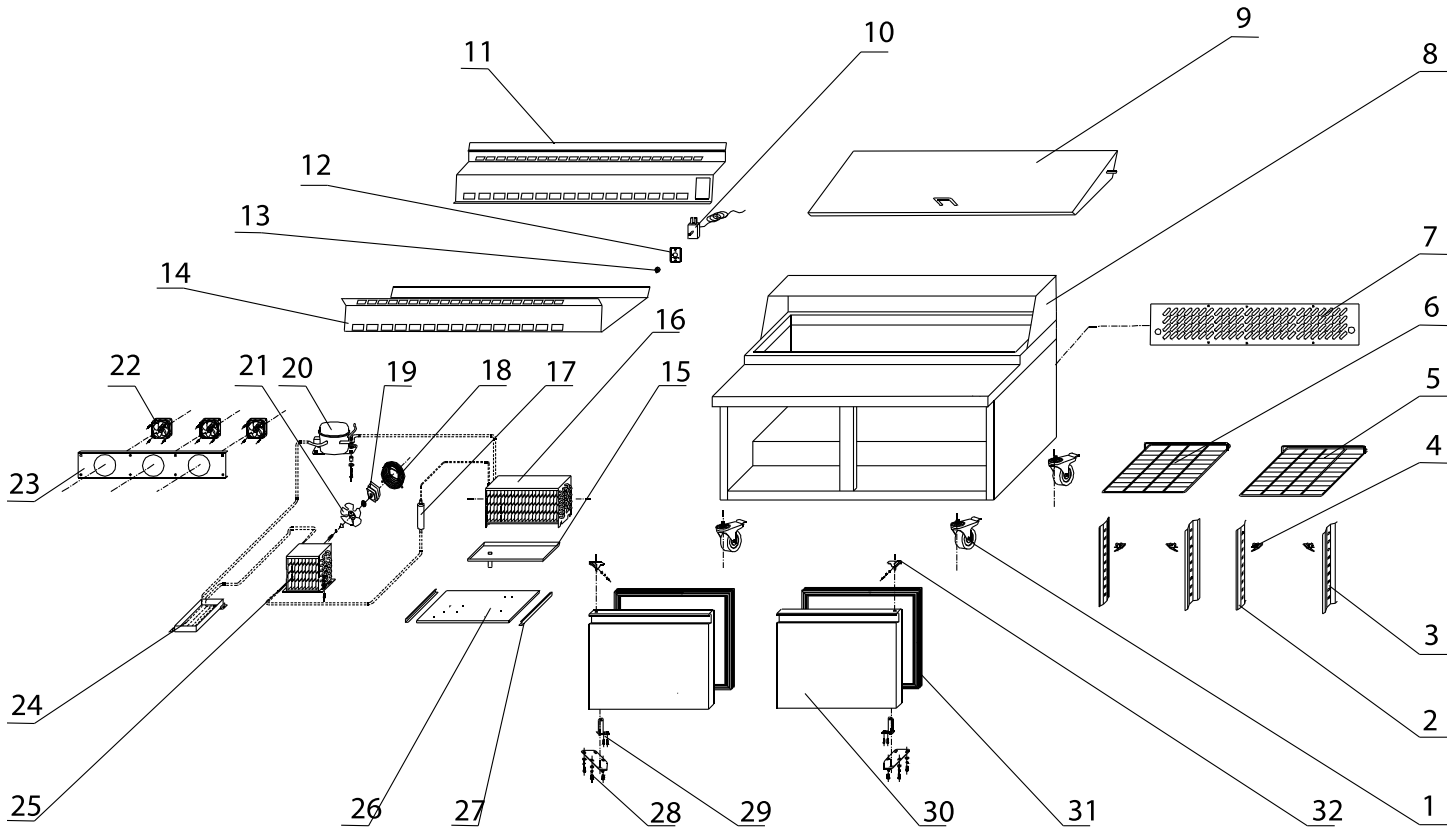
Parts Breakdown

Model PT-CN-0686 24265

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|----------|---------------------------------------|----------|----------|------------------------------|----------|
| 26744 | Cabinet for SCL-1 | 1 | 28179 | Down Right Hinge for SCL-1 | 18 | 26778 | Filter for SCL-1 | 35 |
| 26745 | Door for SCL-1 | 2 | 26762 | Up Right Hinge for SCL-1 | 19 | 26183 | Compressor for SCL-1 | 36 |
| 26746 | Door Seal for SCL-1 | 3 | 26763 | Controller Install Panel for SCL-1 | 20 | 26780 | Outside Water Tray for SCL-1 | 37 |
| 26747 | Top Board for SCL-1 | 4 | 26192 | | | 26781 | Diamond Back Cover for SCL-1 | 38 |
| 26748 | Top Back Cover for SCL-1 | 5 | 26485 | Power Switch for SCL-1 | 21 | 26246 | Castor for SCL-1 | 39 |
| 26749 | Pan Cover for SCL-1 | 6 | 26764 | | | 26782 | Castor for SCL-1 | 39 |
| 26750 | Fan Cover Supporter for SCL-1 | 7 | 26863 | Temperature Display for SCL-1 | 22 | 26247 | Castor for SCL-1 | 40 |
| 26751 | Evaporator Fan Cover for SCL-1 | 8 | 26765 | | | 26783 | Castor for SCL-1 | 40 |
| 26752 | Cover Tray for SCL-1 | 9 | 26766 | Pan Divider for SCL-1 | 23 | 26784 | K Clip Hanging Bar for SCL-1 | 41 |
| 26753 | Inside Water Tray for SCL-1 | 10 | 26767 | Fan Install Panel for SCL-1 | 24 | 26785 | K Clip Hanging Bar for SCL-1 | 42 |
| 26754 | Evaporator for SCL-1 | 11 | 26768 | Evaporator Fan for SCL-1 | 25 | 26884 | K Clip for SCL-1 | 43 |
| 26755 | Evaporator Fan Install Panel for SCL-1 | 12 | 26769 | Castor Install Panel for SCL-1 | 26 | 26786 | K Clip for SCL-1 | 43 |
| 26756 | Evaporator Insulation Board (left) for SCL-1 | 13 | 26770 | Install Panel Supporter for SCL-1 | 27 | 26787 | Shelf for SCL-1 | 44 |
| 26757 | Evaporator Insulation Board (right) for SCL-1 | 14 | 26771 | Cutting Board Fastener for SCL-1 | 28 | 26788 | Dowel for SCL-1 | 45 |
| 26758 | Back Bracket for SCL-1 | 15 | 26772 | Wire Cover for SCL-1 | 29 | 26789 | Plastic Gasket for SCL-1 | 46 |
| 26759 | Spring Hinge for SCL-1 | 16 | 26773 | Track of Cooling Unit Panel for SCL-1 | 30 | 26790 | Nut for SCL-1 | 47 |
| 26760 | Axial Bush for SCL-1 | 17 | 26774 | Cooling Unit Install Panel for SCL-1 | 31 | 26791 | Split Pin for SCL-1 | 48 |
| | | | 26775 | Condenser for SCL-1 | 32 | 26792 | Cutting Board for SCL-1 | 49 |
| | | | 26776 | Condenser Fan Motor for SCL-1 | 33 | | | |
| | | | 26777 | Filter Base for SCL-1 | 34 | | | |

Parts Breakdown

Model **PT-CN-1194** 24266



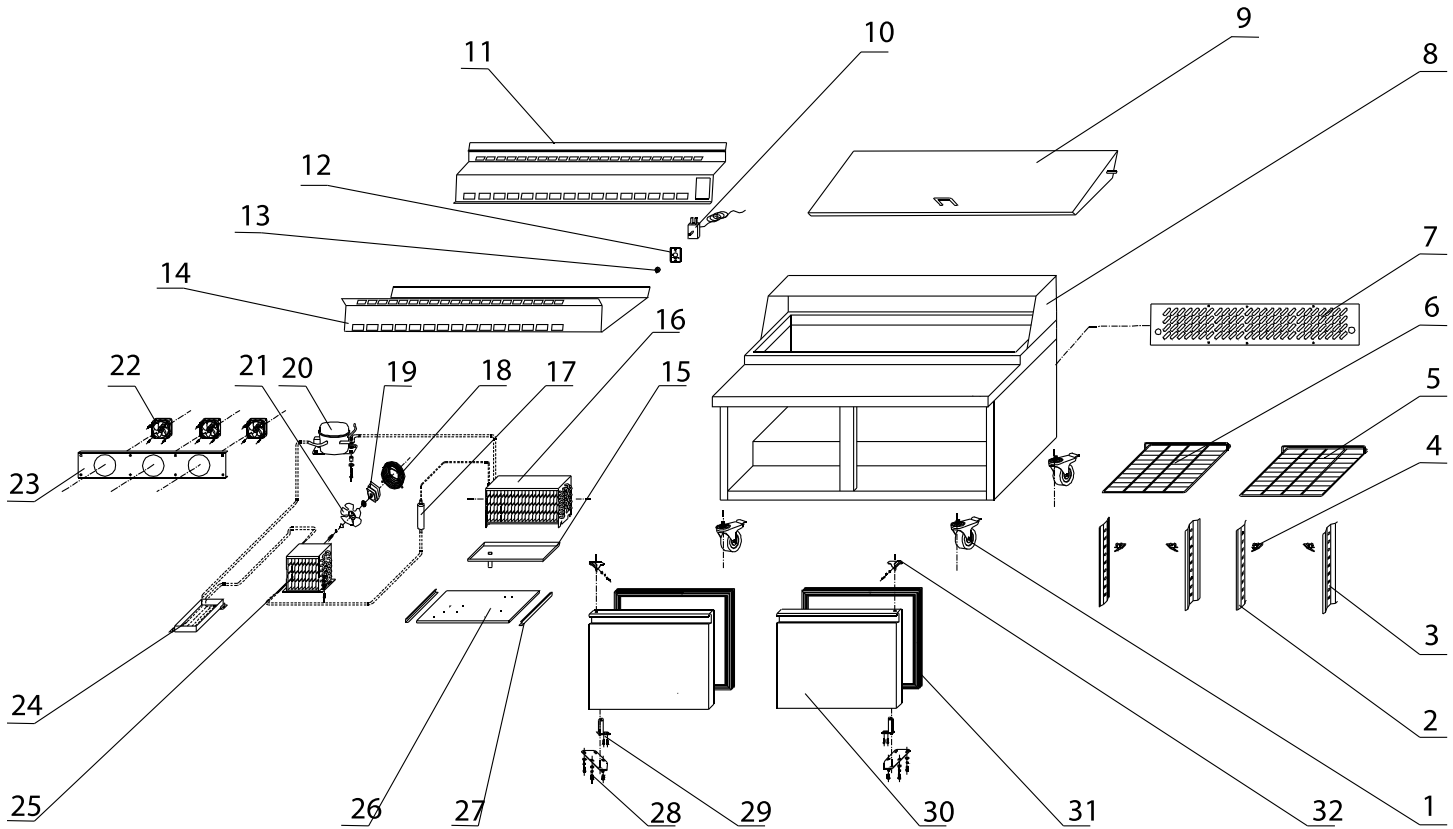
Parts Breakdown

Model PT-CN-1194 24266

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|-----------------------|------------------------------------|----------|--|---------------------------------------|----------|-----------------------|--------------------------------------|----------|
| 26246 | Castor for SCL-2 | 1 | 26192 26485 | Temperature Controller Knob for SCL-2 | 13 | 26817 | Condenser for SCL-2 | 25 |
| 26794 | Right K Strip for SCL-2 | 2 | 26806 | Air Director for SCL-2 | 14 | 26818 | Installing Panel for SCL-2 | 26 |
| 26795 | Left K Strip for SCL-2 | 3 | 26807 | Evaporator Tray for SCL-2 | 15 | 26819 | Installing Panel Bracket for SCL-2 | 27 |
| 26884 | K Clip for SCL-2 | 4 | 26955 | Evaporator for SCL-2 | 16 | 26820 | Down Hinge Mount Plate for SCL-2 | 28 |
| 26797 | Right Shelf for SCL-2 | 5 | 26809 | Dry Filter for SCL-2 | 17 | 26821 | Self-Close Hinge for SCL-2 | 29 |
| 26798 | Left Shelf for SCL-2 | 6 | 26810 | Motor Net Cover for SCL-2 | 18 | 37884 | Left Door for SCL-2 | 30 |
| 26798 | Diamond Shaped Net-Cover for SCL-2 | 7 | 26811 | Condenser Fan Motor for SCL-2 | 19 | 26822 | Right Door for SCL-2 | 30 |
| 26800 | Cabinet for SCL-2 | 8 | 26670 | Compressor for SCL-2 | 20 | 24325 | Door Seal for SCL-2 | 31 |
| 26801 | Pan Cover for SCL-2 | 9 | 26813 | Fan for SCL-2 | 21 | 26762 | Upper Hinges for SCL-2 | 32 |
| 27185 | Temperature Controller for SCL-2 | 10 | 26711 | Evaporator Fan Motor for SCL-2 | 22 | 14817 | Relay Overload for SCL-2 | 33 |
| 26803 | Evaporator Fan Cover for SCL-2 | 11 | 26815 | Fan Install Panel for SCL-2 | 23 | 14818 | Capacitor for SCL-2 | 34 |
| 26804 | Control Panel for SCL-2 | 12 | 26816 | Outside Water Tray for SCL-2 | 24 | 14820 | Starter Kit for Compressor for SCL-2 | 35 |

Parts Breakdown

Model PT-CN-1524 24274





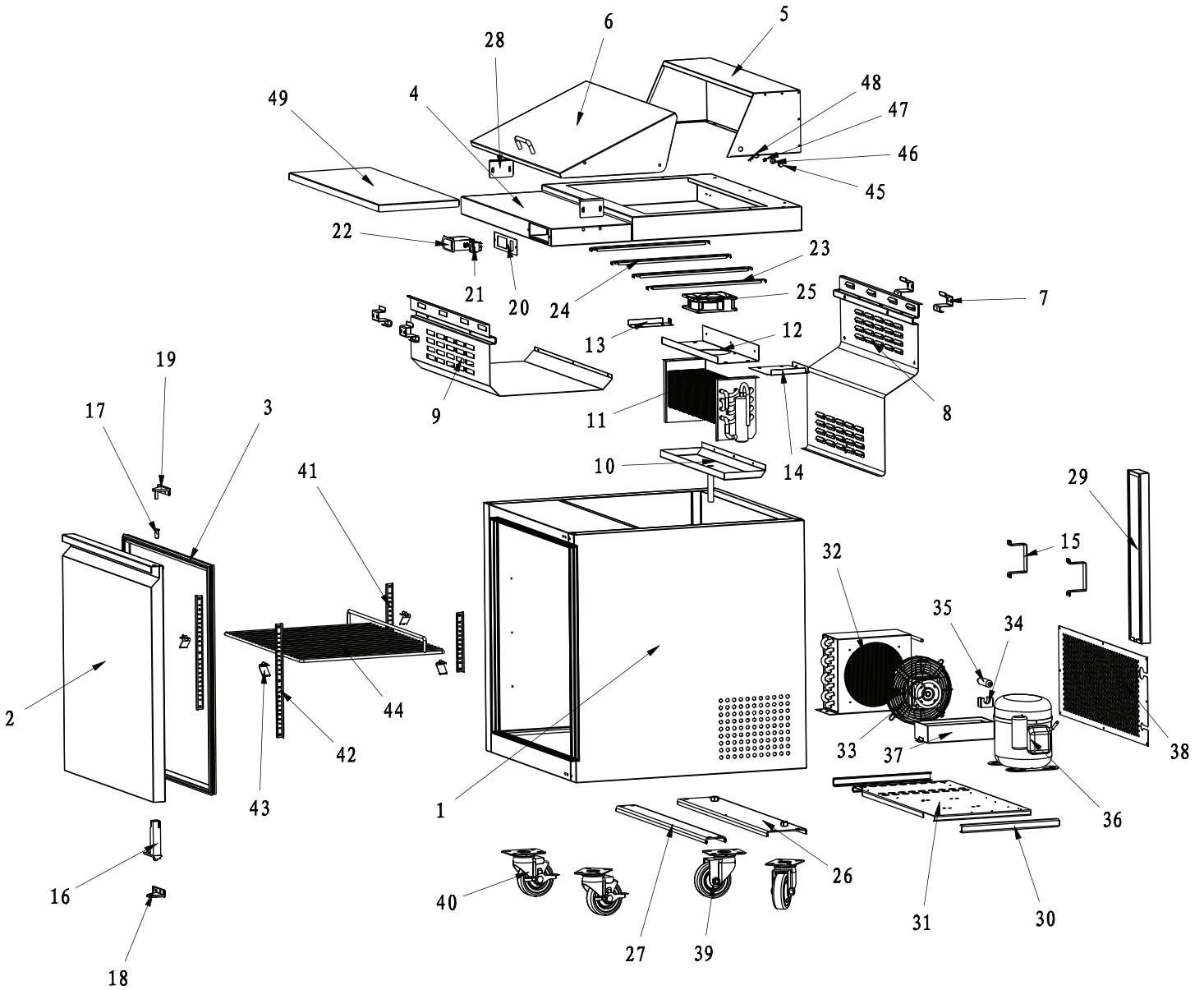
Parts Breakdown

Model PT-CN-1524 24274

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------------|--------------------------------------|----------|----------------|----------------------------------|----------|----------------|--------------------------------------|----------|
| 26246 26891 | Castor for SCL2-60 | 1 | 26902 | Control Panel for SCL2-60 | 12 | 26913 | Fan Install Panel for SCL2-60 | 23 |
| 26892 | Right K Strip for SCL2-60 | 2 | 26903 | Power Switch for SCL2-60 | 13 | 26914 | Outside Water Tray for SCL2-60 | 24 |
| 26893 | Left K Strip for SCL2-60 | 3 | 26904 | Air Director for SCL2-60 | 14 | 26915 | Condenser for SCL2-60 | 25 |
| 26884 26894 | K Clip for SCL2-60 | 4 | 26905 | Evaporator Tray for SCL2-60 | 15 | 26916 | Installing Panel for SCL2-60 | 26 |
| 26895 | Right Shelf for SCL2-60 | 5 | 26906 | Evaporator for SCL2-60 | 16 | 26917 | Installing Panel Bracket for SCL2-60 | 27 |
| 26896 | Left Shelf for SCL2-60 | 6 | 26907 | Dry Filter for SCL2-60 | 17 | 26918 | Down Hinge Mount Plate for SCL2-60 | 28 |
| 26897 | Diamond Shaped Net-Cover for SCL2-60 | 7 | 26908 | Motor Net Cover for SCL2-60 | 18 | 26919 | Self-Close Hinge for SCL2-60 | 29 |
| 26898 | Cabinet for SCL2-60 | 8 | 26909 | Condenser Fan Motor for SCL2-60 | 19 | 26920 | Door for SCL2-60 | 30 |
| 26899 | Pan Cover for SCL2-60 | 9 | 26670 26910 | Compressor for SCL2-60 | 20 | 26921 | Door Seal for SCL2-60 | 31 |
| 26900 27185 | Temperature Controller for SCL2-60 | 10 | 26911 | Fan for SCL2-60 | 21 | 26762 26922 | Upper Hinges for SCL2-60 | 32 |
| 26901 | Evaporator Fan Cover for SCL2-60 | 11 | 26711 26912 | Evaporator Fan Motor for SCL2-60 | 22 | | | |

Parts Breakdown

Model PT-CN-1778 24267





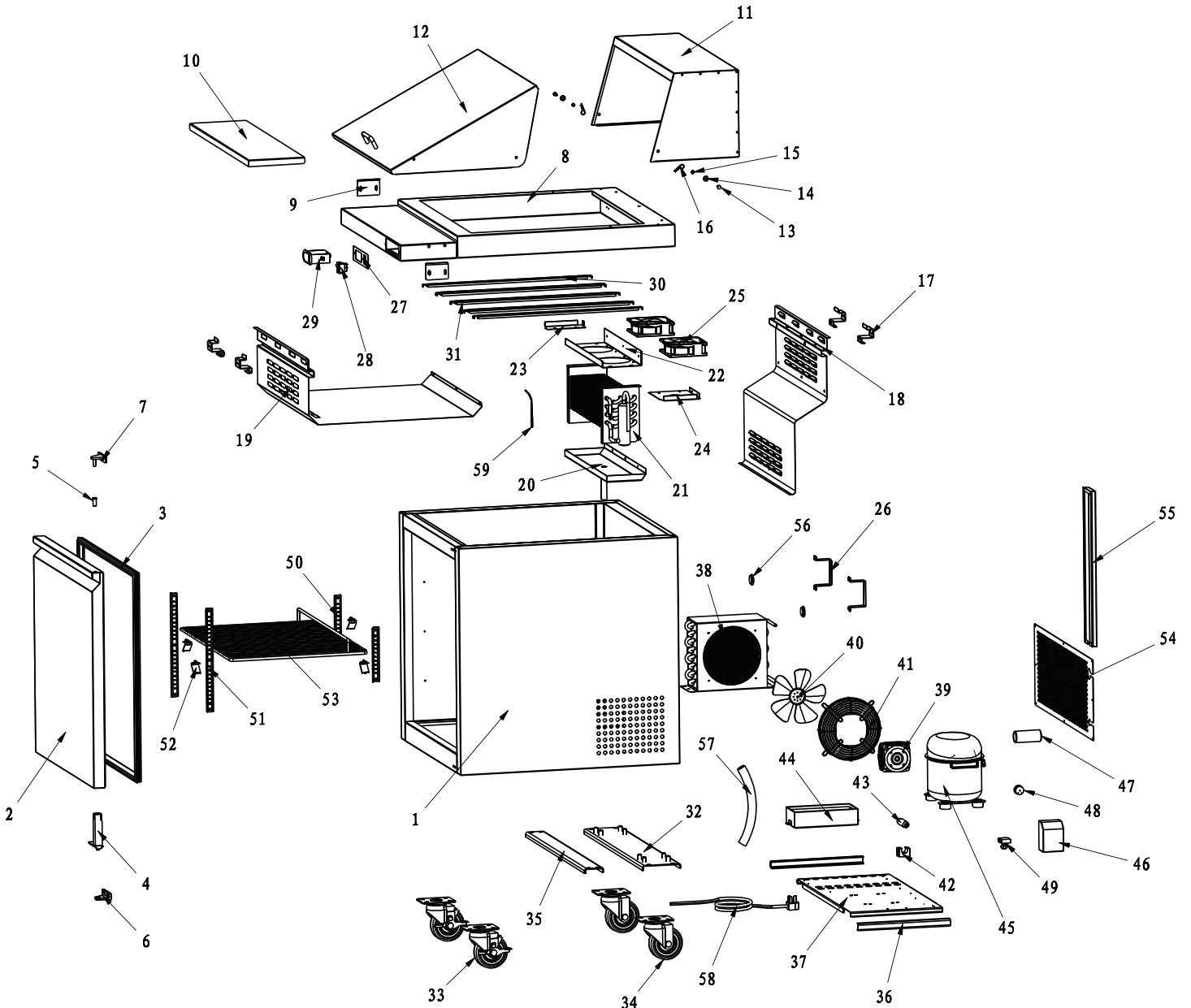
Parts Breakdown

Model PT-CN-1778 24267

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|-------------------------|---------------------------------------|----------|----------------|------------------------------|----------|
| 26842 | Cabinet for SCL-3 | 1 | 26859 | Down Right Hinge for SCL-3 | 18 | 26876 | Filter for SCL-3 | 35 |
| 26843 | Door for SCL-3 | 2 | 26860 | Up Right Hinge for SCL-3 | 19 | 26877 | Compressor for SCL-3 | 36 |
| 26844 | Door Seal for SCL-3 | 3 | 26861 | Controller Install Panel for SCL-3 | 20 | 26878 | Outside Water Tray for SCL-3 | 37 |
| 26845 | Top Board for SCL-3 | 4 | 26192 26485 26862 | Power Switch for SCL-3 | 21 | 26879 | Diamond Back Cover for SCL-3 | 38 |
| 26846 | Top Back Cover for SCL-3 | 5 | 26863 | Temperature Display for SCL-3 | 22 | 26246 26880 | Castor for SCL-3 | 39 |
| 26847 | Pan Cover for SCL-3 | 6 | 26864 | Pan Divider Small for SCL-3 | 23 | 26247 26881 | Castor for SCL-3 | 40 |
| 26848 | Fan Cover Supporter for SCL-3 | 7 | 26865 | Pan Divider Large for SCL-3 | 24 | 26882 | K Clip Hanging Bar for SCL-3 | 41 |
| 26849 | Evaporator Fan Cover for SCL-3 | 8 | 26866 | Evaporator Fan for SCL-3 | 25 | 26883 | K Clip Hanging Bar for SCL-3 | 42 |
| 26850 | Cover Tray for SCL-3 | 9 | 26867 | Castor Install Panel for SCL-3 | 26 | 26884 | K Clip for SCL-3 | 43 |
| 26851 | Inside Water Tray for SCL-3 | 10 | 26868 | Install Panel Supporter for SCL-3 | 27 | 26885 | Shelf for SCL-3 | 44 |
| 26852 | Evaporator for SCL-3 | 11 | 26869 | Cutting Board Fastener for SCL-3 | 28 | 26886 | Dowel for SCL-3 | 45 |
| 26853 | Evaporator Fan Install Panel for SCL-3 | 12 | 26870 | Wire Cover for SCL-3 | 29 | 26887 | Plastic Gasket for SCL-3 | 46 |
| 26854 | Evaporator Insulation Board (left) for SCL-3 | 13 | 26871 | Track of Cooling Unit Panel for SCL-3 | 30 | 26888 | Nut for SCL-3 | 47 |
| 26855 | Evaporator Insulation Board (right) for SCL-3 | 14 | 26872 | Cooling Unit Install Panel for SCL-3 | 31 | 26889 | Split Pin for SCL-3 | 48 |
| 26856 | Back Bracket for SCL-3 | 15 | 26873 | Condenser for SCL-3 | 32 | 26890 | Cutting Board for SCL-3 | 49 |
| 26857 | Spring Hinge for SCL-3 | 16 | 26874 | Condenser Fan Motor for SCL-3 | 33 | | | |
| 26858 | Axial Bush for SCL-3 | 17 | 26875 | Filter Base for SCL-3 | 34 | | | |

Parts Breakdown

Model PT-CN-0711-M 27953



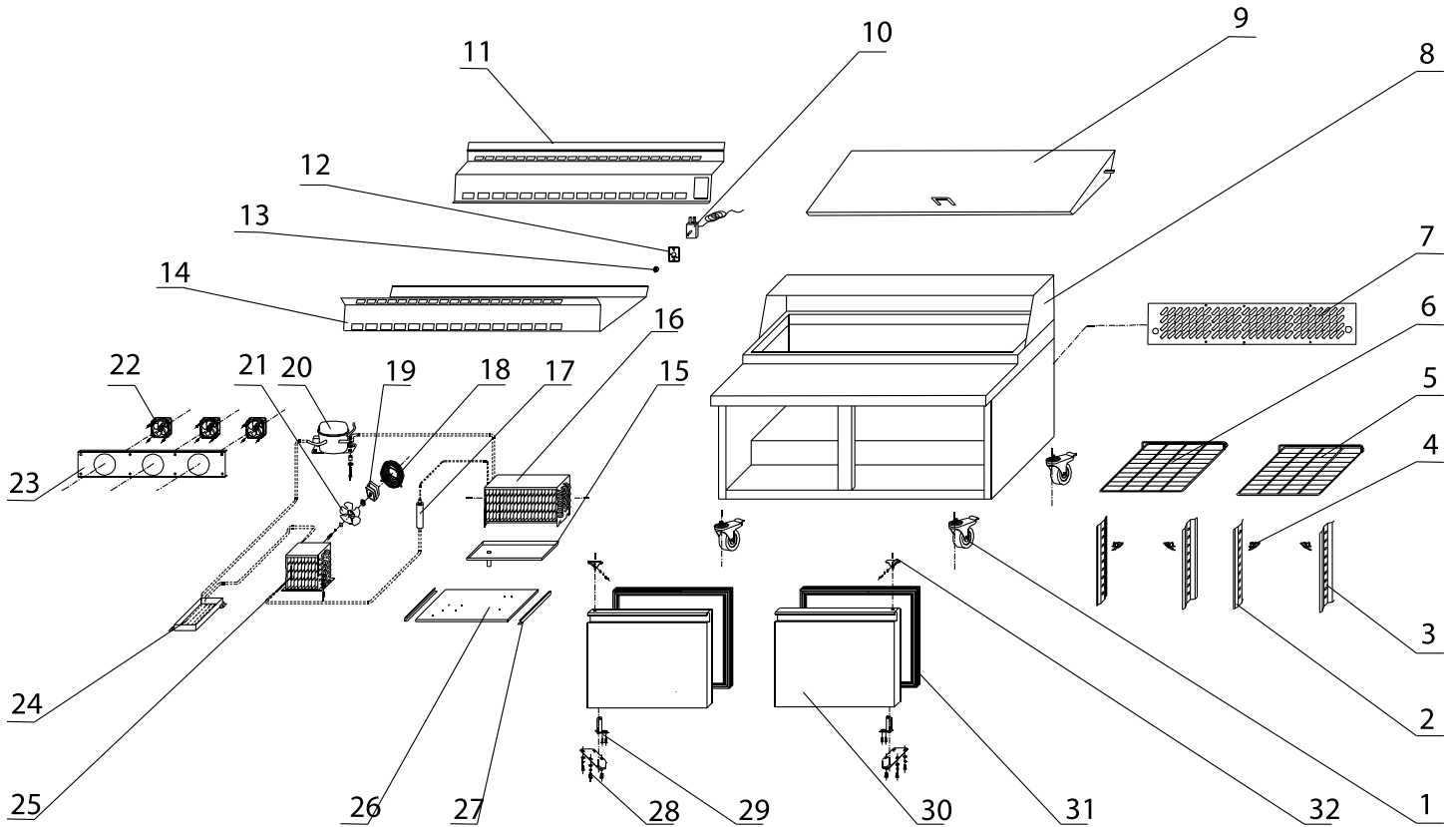
Parts Breakdown

Model PT-CN-0711-M 27953

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------------|---------------------------------------|----------|-------------------------|--|----------|----------------|--------------------------------------|----------|
| 28113 | Cabinet for SCLM1 | 1 | 28133 | Evaporator for SCLM1 | 21 | 28153 | Condenser Fan Cover for SCLM1 | 41 |
| 28114 | Door for SCLM1 | 2 | 28134 | Mounting Plate of Evaporator Fan for SCLM1 | 22 | 28154 | Filter Bracket for SCLM1 | 42 |
| 28115 | Door Seal for SCLM1 | 3 | 28135 | Left Clapboard of Evaporator for SCLM1 | 23 | 28155 | Filter for SCLM1 | 43 |
| 28116 | Spring Hinge for SCLM1 | 4 | 28136 | Right Clapboard of Evaporator for SCLM1 | 24 | 28156 | Exterior Water Tray for SCLM1 | 44 |
| 28117 | Axel Bush for SCLM1 | 5 | 26711 28137 | Evaporator Fan Motor for SCLM1 | 25 | 26183 28157 | Compressor for SCLM1 | 45 |
| 28183 28118 | Bottom Hinge for SCLM1 | 6 | 28138 | Back Bracket for SCLM1 | 26 | 28158 | Wiring Box of Compressor for SCLM1 | 46 |
| 26762 28119 | Upper Hinge for SCLM1 | 7 | 28139 | Controller Mounting Plate for SCLM1 | 27 | 28159 | Starting Capacitor for SCLM1 | 47 |
| 28120 | Top Board for SCLM1 | 8 | 26192 26485 28140 | Power Switch for SCLM1 | 28 | 28160 | Overload Protector for SCLM1 | 48 |
| 28121 | Fastener of Cutting Board for SCLM1 | 9 | 28141 | Digital Thermostat for SCLM1 | 29 | 28161 | Starter for SCLM1 | 49 |
| 28122 | Cutting Board for SCLM1 | 10 | 28142 | Pan Divider for SCLM1 | 30 | 28162 | Hanger of K Clip - 2 Holes for SCLM1 | 50 |
| 28123 | Top Cover for SCLM1 | 11 | 28143 | Pan Divider for SCLM1 | 31 | 28163 | Hanger of K Clip - 3 Holes for SCLM1 | 51 |
| 28124 | Pan Cover for SCLM1 | 12 | 28144 | Mounting Plate of Castor for SCLM1 | 32 | 26786 28164 | K Clip for SCLM1 | 52 |
| 28125 | Dowel for SCLM1 | 13 | 26246 28145 | Castor with Brake for SCLM1 | 33 | 26787 28165 | Shelf for SCLM1 | 53 |
| 28126 | Plastic Gasket for SCLM1 | 14 | 26247 28146 | Castor without Brake for SCLM1 | 34 | 28166 | Back Cover for SCLM1 | 54 |
| 28127 | Nut for SCLM1 | 15 | 28147 | Bracket of Mounting Plate for SCLM1 | 35 | 28167 | Protecting Cover of Wire for SCLM1 | 55 |
| 28128 | Pin for SCLM1 | 16 | 28148 | Track of Compressor Mounting Plate for SCLM1 | 36 | 28168 | Lid of Foaming Hole for SCLM1 | 56 |
| 28129 | Bracket of Evaporator Cover for SCLM1 | 17 | 28149 | Compressor Mounting Plate for SCLM1 | 37 | 28169 | Drain Pipe for SCLM1 | 57 |
| 28130 | Evaporator Cover for SCLM1 | 18 | 28150 | Condenser for SCLM1 | 38 | 28170 | Power Cord for SCLM1 | 58 |
| 28131 | Cover Tray for SCLM1 | 19 | 28151 | Condenser Fan Motor for SCLM1 | 39 | 28171 | Temperature Sensor for SCLM1 | 59 |
| 28132 | Interior Water Tray for SCLM1 | 20 | 28152 | Fan for SCLM1 | 40 | | | |

Parts Breakdown

Model **PT-CN-1194-M** 24268



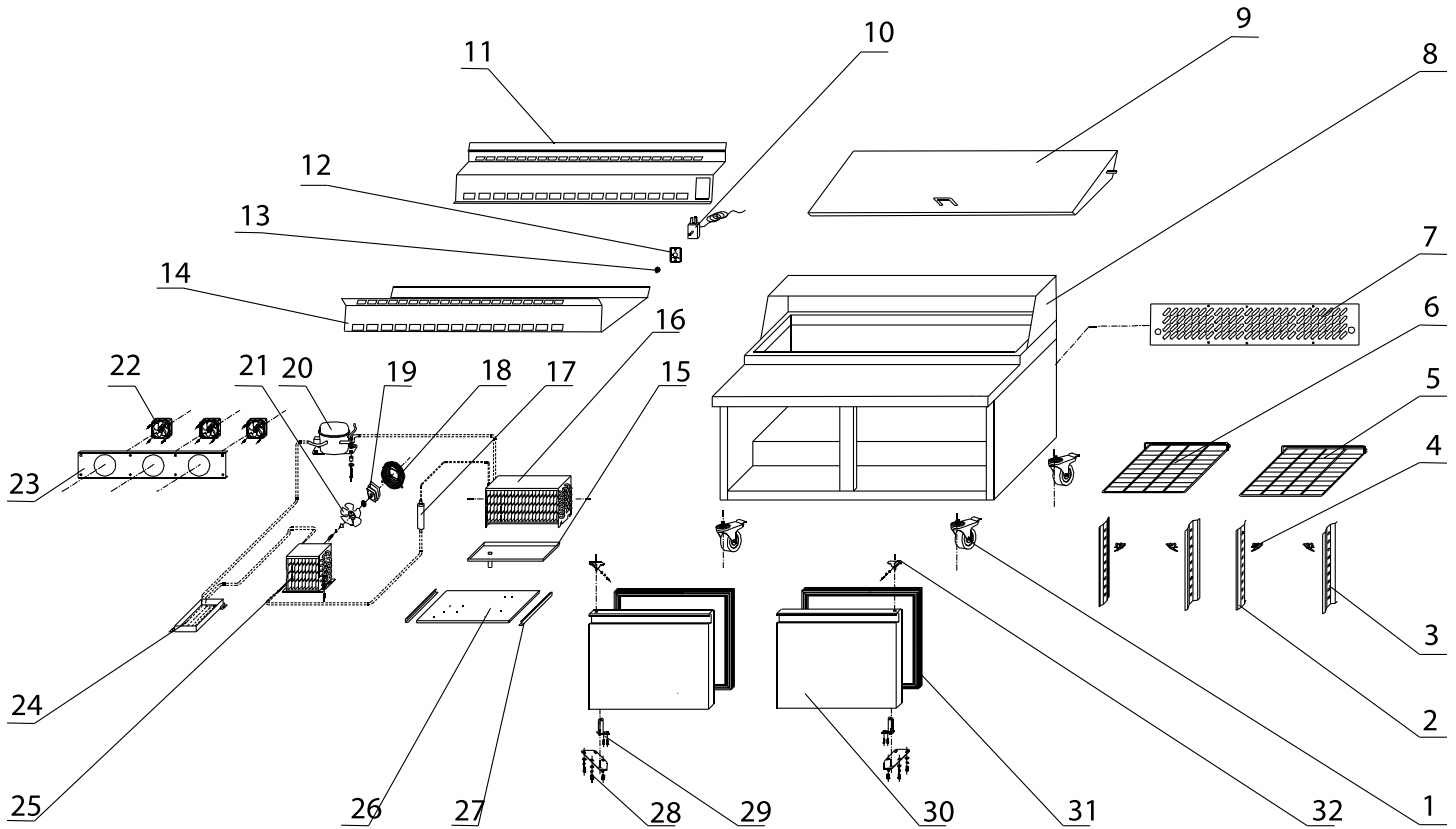
Parts Breakdown

Model PT-CN-1194-M 24268

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------------|-------------------------------------|----------|----------------|---------------------------------|----------|----------------|-------------------------------------|----------|
| 26246 26940 | Castor for SCLM-2 | 1 | 26951 | Control Panel for SCLM-2 | 12 | 26962 | Fan Install Panel for SCLM-2 | 23 |
| 26941 | Right K Strip for SCLM-2 | 2 | 26952 | Power Switch for SCLM-2 | 13 | 26963 | Outside Water Tray for SCLM-2 | 24 |
| 26942 | Left K Strip for SCLM-2 | 3 | 26953 | Air Director for SCLM-2 | 14 | 26964 | Condenser for SCLM-2 | 25 |
| 26796 26943 | K Clip for SCLM-2 | 4 | 26954 | Evaporator Tray for SCLM-2 | 15 | 26965 | Installing Panel for SCLM-2 | 26 |
| 26797 26944 | Right Shelf for SCLM-2 | 5 | 26955 | Evaporator for SCLM-2 | 16 | 26966 | Installing Panel Bracket for SCLM-2 | 27 |
| 26798 26945 | Left Shelf for SCLM-2 | 6 | 26956 | Dry Filter for SCLM-2 | 17 | 26967 | Down Hinge Mount Plate for SCLM-2 | 28 |
| 26946 | Diamond Shaped Net-Cover for SCLM-2 | 7 | 26957 | Motor Net Cover for SCLM-2 | 18 | 26968 | Self-Close Hinge for SCLM-2 | 29 |
| 26947 | Cabinet for SCLM-2 | 8 | 26958 | Condenser Fan Motor for SCLM-2 | 19 | 26969 | Door for SCLM-2 | 30 |
| 26948 | Pan Cover for SCLM-2 | 9 | 26670 26959 | Compressor for SCLM-2 | 20 | 26970 | Door Seal for SCLM-2 | 31 |
| 26949 27185 | Temperature Controller for SCLM-2 | 10 | 26960 | Fan for SCLM-2 | 21 | 26762 26971 | Upper Hinges for SCLM-2 | 32 |
| 26950 | Evaporator Fan Cover for SCLM-2 | 11 | 26711 26961 | Evaporator Fan Motor for SCLM-2 | 22 | | | |

Parts Breakdown

Model PT-CN-1537-M 24275





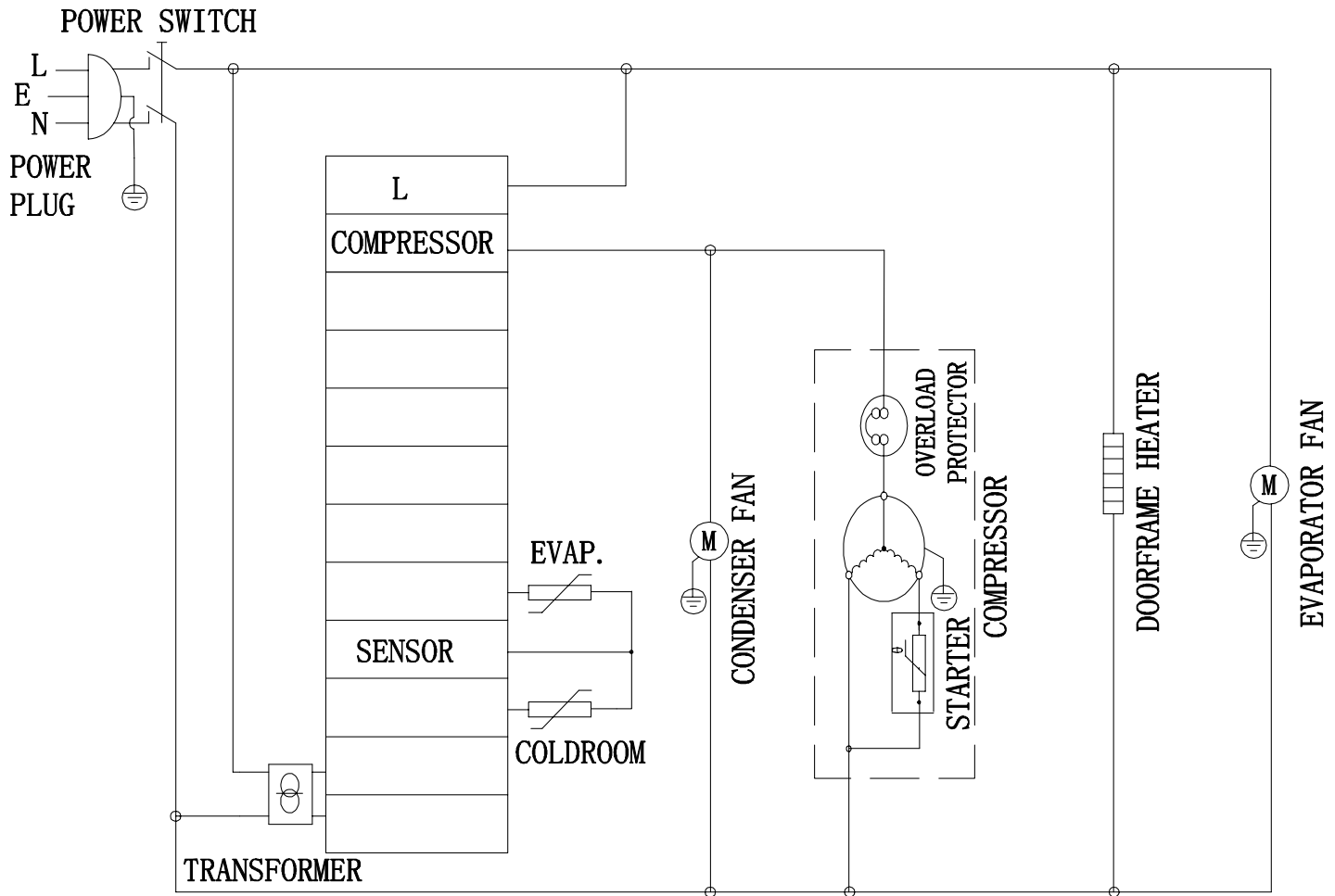
Parts Breakdown

Model PT-CN-1537-M 24275

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------------|---------------------------------------|----------|----------------|-----------------------------------|----------|----------------|---------------------------------------|----------|
| 26246 26989 | Castor for SCLM2-60 | 1 | 27000 | Control Panel for SCLM2-60 | 12 | 27011 | Fan Install Panel for SCLM2-60 | 23 |
| 26990 | Right K Strip for SCLM2-60 | 2 | 27001 | Power Switch for SCLM2-60 | 13 | 27012 | Outside Water Tray for SCLM2-60 | 24 |
| 26991 | Left K Strip for SCLM2-60 | 3 | 27002 | Air Director for SCLM2-60 | 14 | 27013 | Condenser for SCLM2-60 | 25 |
| 26894 26992 | K Clip for SCLM2-60 | 4 | 27003 | Evaporator Tray for SCLM2-60 | 15 | 27014 | Installing Panel for SCLM2-60 | 26 |
| 26895 26993 | Right Shelf for SCLM2-60 | 5 | 27004 | Evaporator for SCLM2-60 | 16 | 27015 | Installing Panel Bracket for SCLM2-60 | 27 |
| 26896 26994 | Left Shelf for SCLM2-60 | 6 | 27005 | Dry Filter for SCLM2-60 | 17 | 27016 | Down Hinge Mount Plate for SCLM2-60 | 28 |
| 26995 | Diamond Shaped Net-Cover for SCLM2-60 | 7 | 27006 | Motor Net Cover for SCLM2-60 | 18 | 27017 | Self-Close Hinge for SCLM2-60 | 29 |
| 26996 | Cabinet for SCLM2-60 | 8 | 27007 | Condenser Fan Motor for SCLM2-60 | 19 | 27018 | Door for SCLM2-60 | 30 |
| 26997 | Pan Cover for SCLM2-60 | 9 | 26670 27008 | Compressor for SCLM2-60 | 20 | 27019 | Door Seal for SCLM2-60 | 31 |
| 26998 | Temperature Controller for SCLM2-60 | 10 | 27009 | Fan for SCLM2-60 | 21 | 26762 27020 | Upper Hinges for SCLM2-60 | 32 |
| 26999 | Evaporator Fan Cover for SCLM2-60 | 11 | 26711 27010 | Evaporator Fan Motor for SCLM2-60 | 22 | | | |

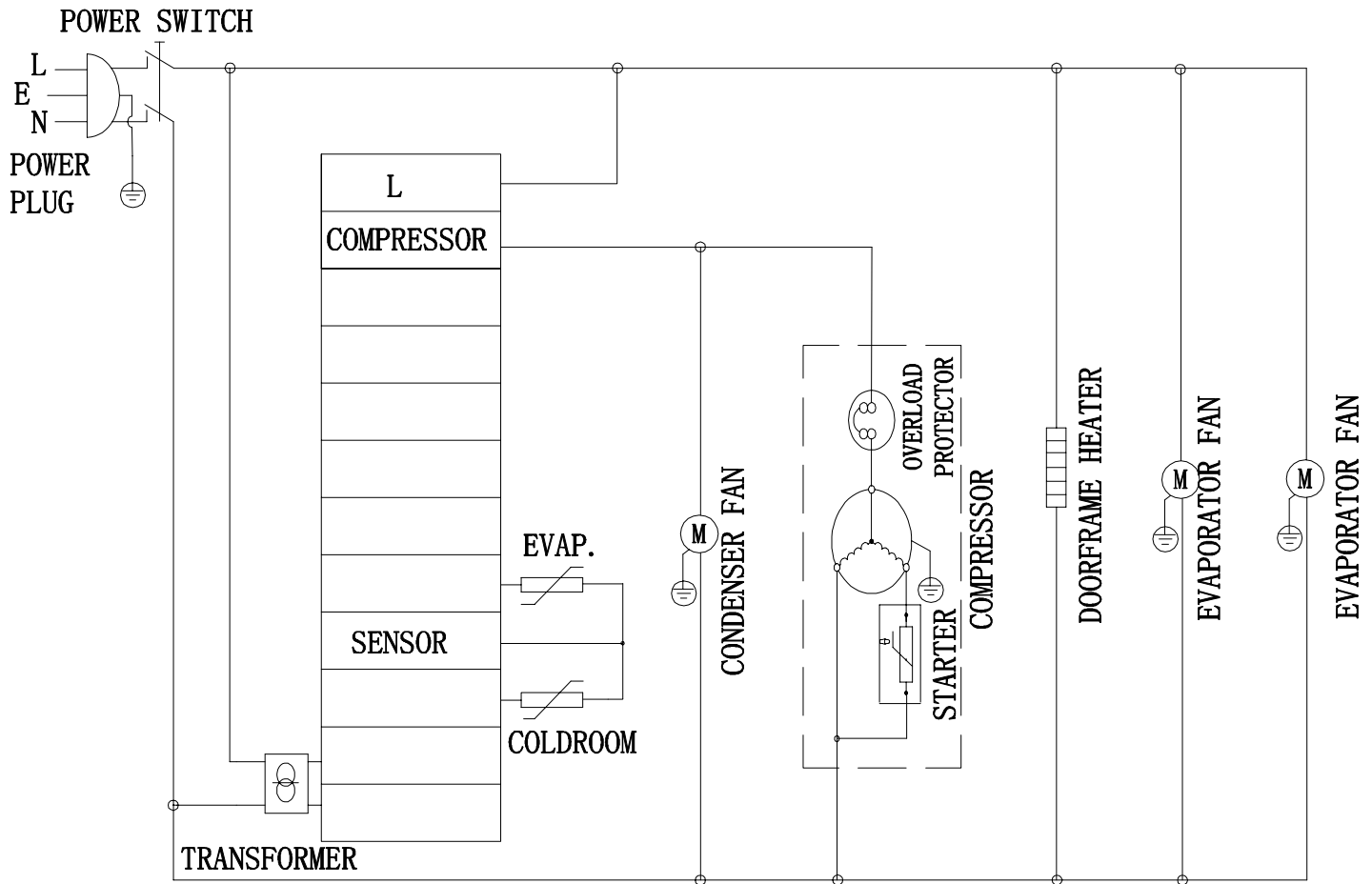
Electrical Schematics

Model PT-CN-0686 24265



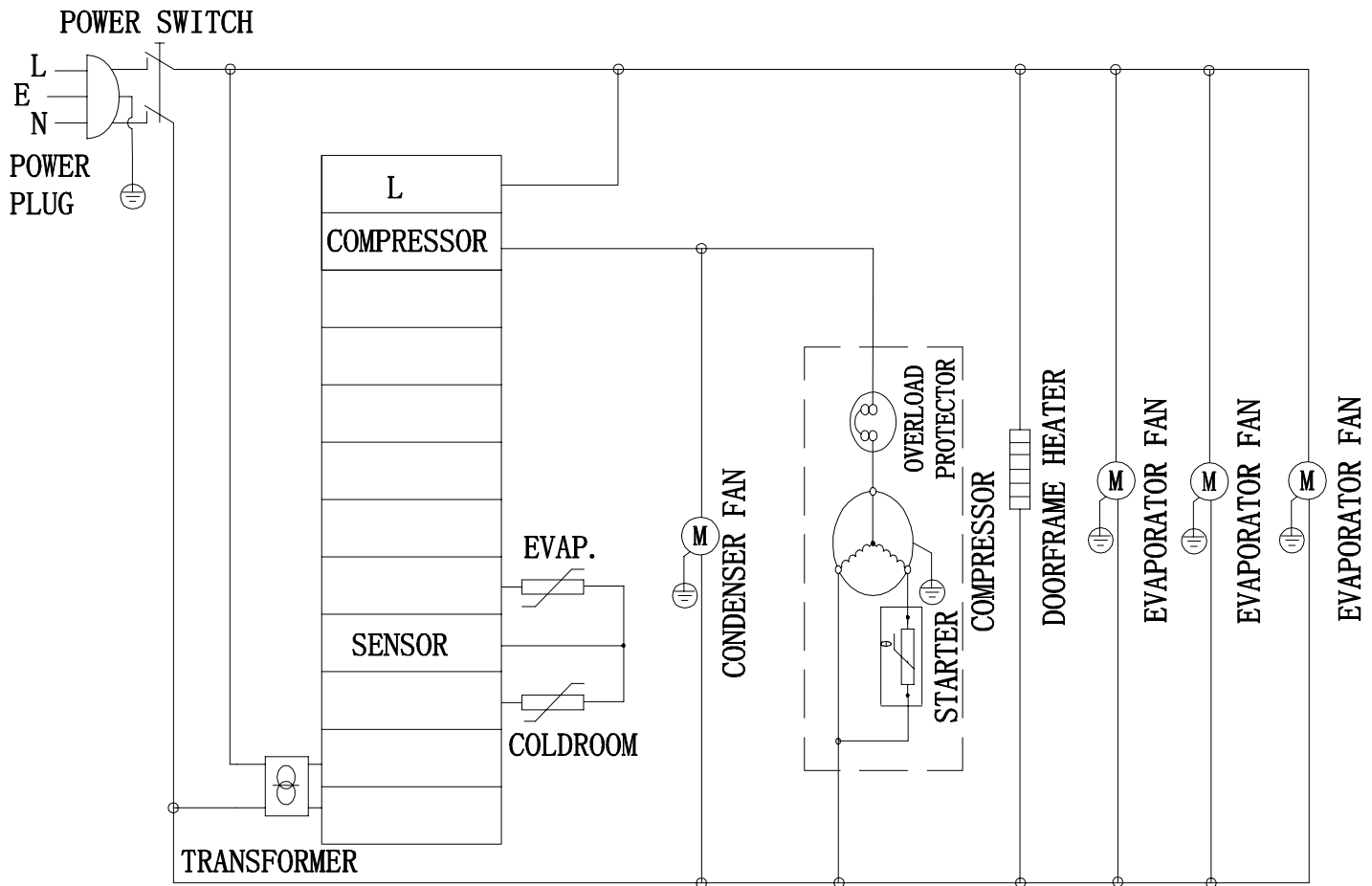
Electrical Schematics

Model PT-CN-1194 24266



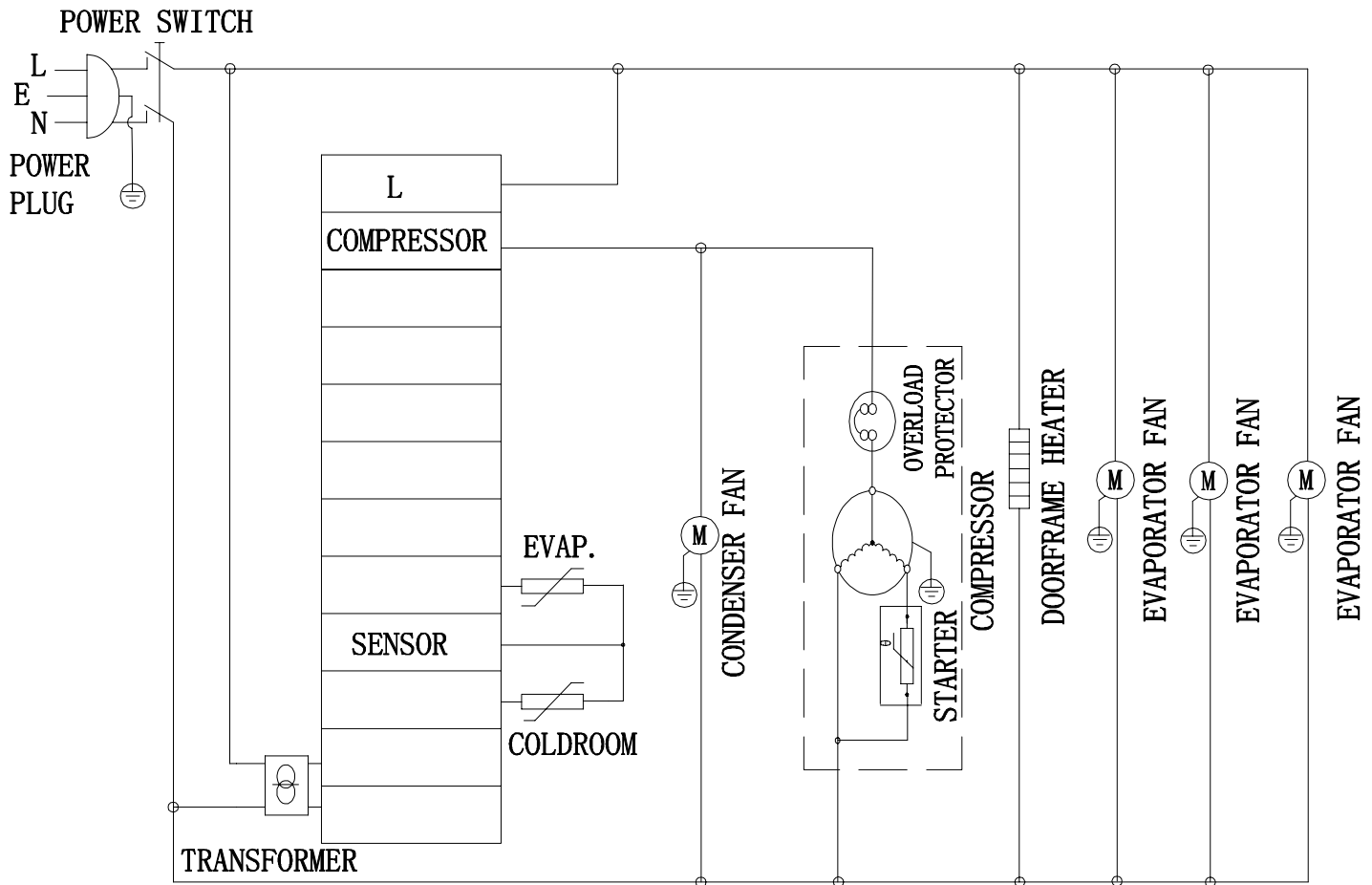
Electrical Schematics

Model PT-CN-1524 24274



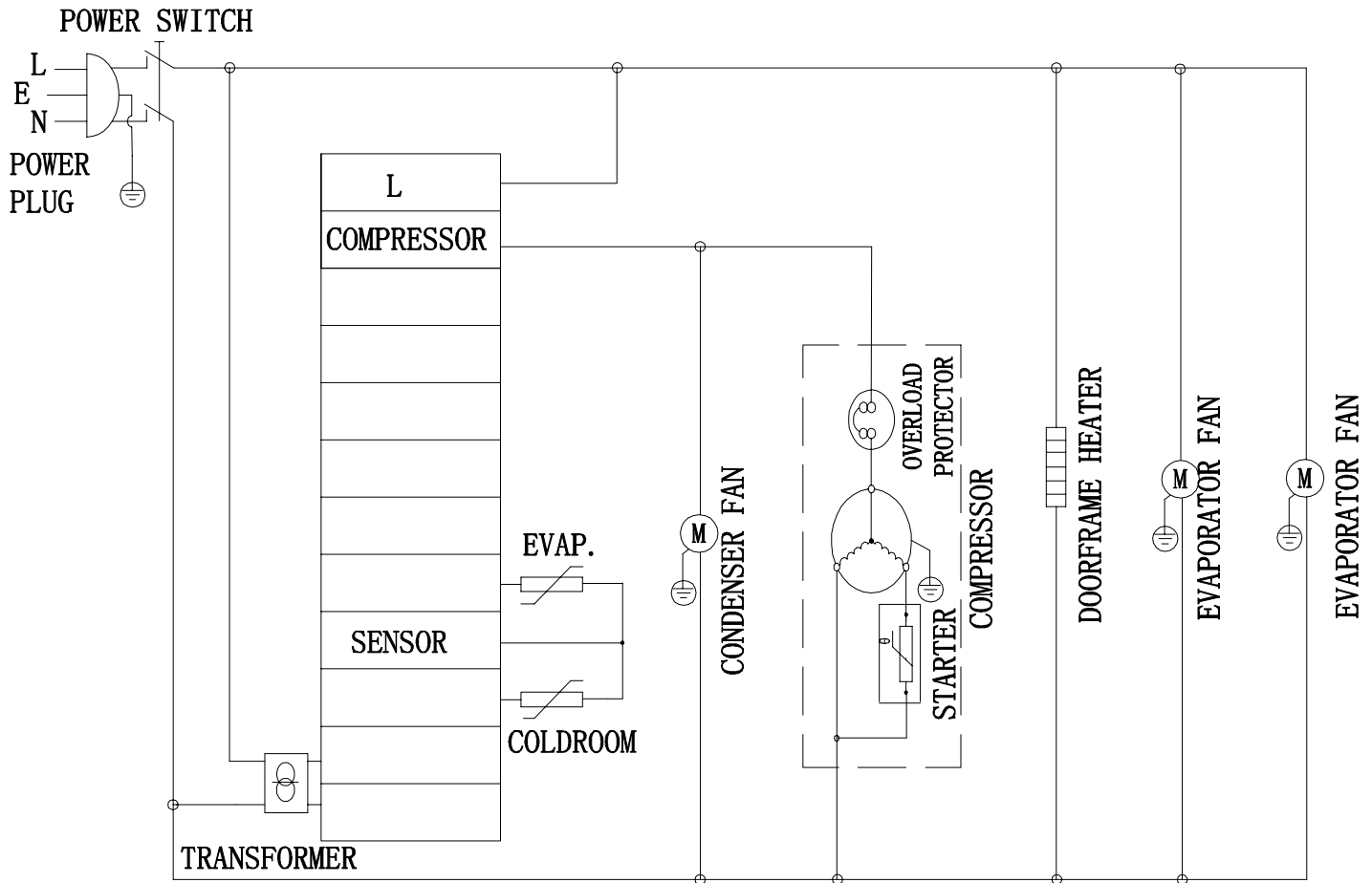
Electrical Schematics

Model PT-CN-1778 24267



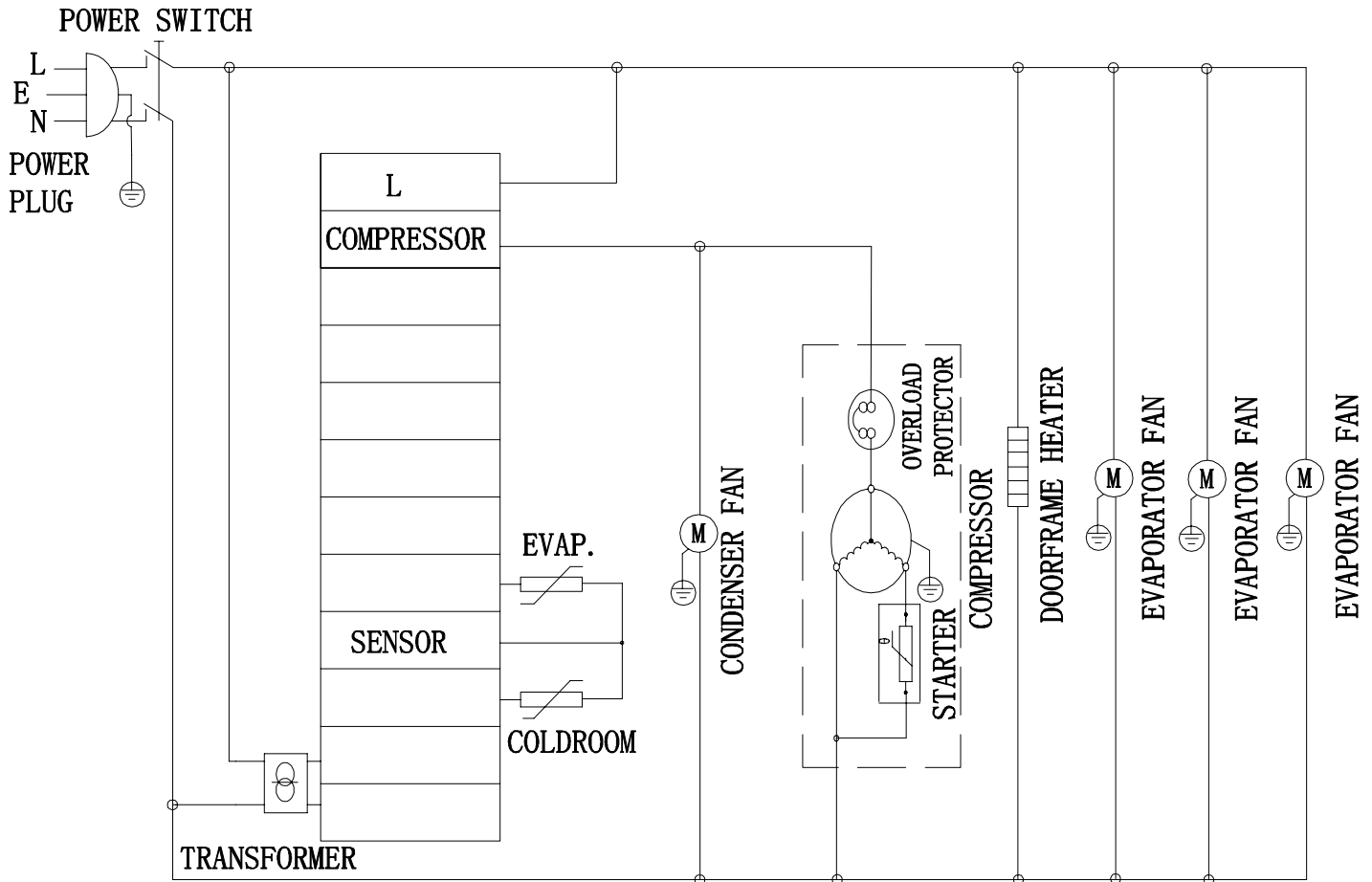
Electrical Schematics

Model PT-CN-0711-M 27953



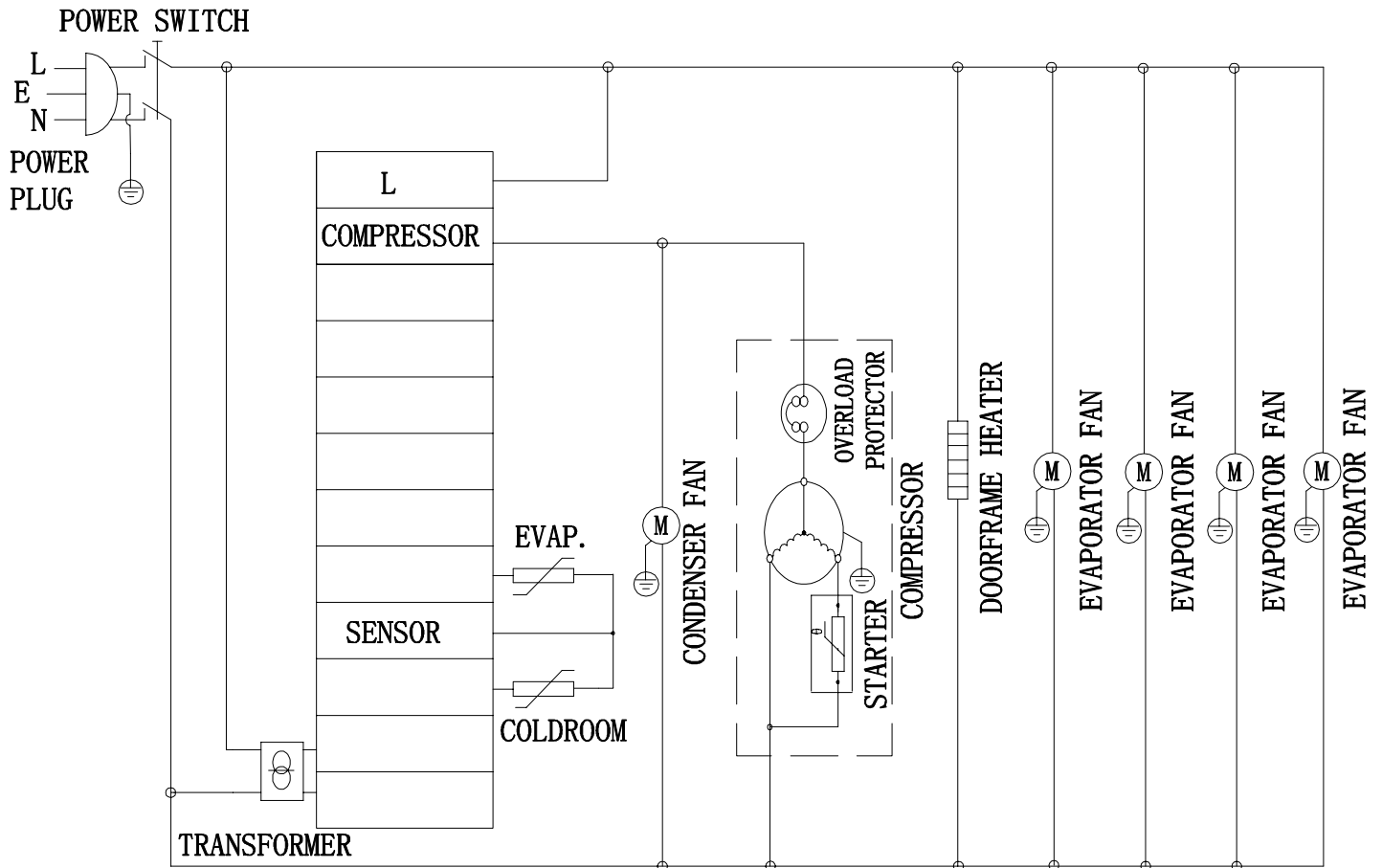
Electrical Schematics

Model PT-CN-1194-M 24268



Electrical Schematics

Model PT-CN-1537-M 24275





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Serial Number: _____

Machine Description: _____

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Date of Installation (MM/DD/YYYY): _____

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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.

