Refrigerated Prep Tables

Models PT-CN-1524-S-HC, 1778-S-HC

Items 50089, 50090

Instruction Manual



STOP

DO NOT RETURN THIS PRODUCT TO THE STORE

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

Revised - 02/01/2023

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

MADE IN CHINA

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Model PT-CN-1524-S-HC / Model PT-CN-1778-S-HC

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Disclaimer

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

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET SI LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT À UN DRAIN DE PLANCHER.

OMCAN NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE A UN DESAGÜE DE PISO.

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 Companie Limité et Food Machinery d'Amerique, 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'acohol, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

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

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

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicío 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 anúla 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 asegurararse que todos los articulos solicitados ésten 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 compañia. 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

WARNING

DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.

CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY

Safety and Warranty

PRECAUTIONS MUST BE FOLLOWED.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

CAUTION – RISK OF FIRE OR EXPLOSION DUE TO FLAMMABLE REFRIGERANT USED. FOLLOW HANDLING INSTRUCTIONS CAREFULLY IN COMPLIANCE WITH LOCAL GOVERNMENT REGULATIONS.

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 requirements on the nameplate.
- Please make sure that your unit has its own dedicated outlet.
- Do not use an extension cord.

SAFETY / WARNING

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.
- Do not use extension cords.
- Do not put your hands under the unit while it is being 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 plugging it back in. 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.

WARNING

- 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.

Safety and Warranty

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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	PT-CN-1524-S-HC	PT-CN-1778-S-HC
Electrical	110-120V / 60Hz / 1	
Power	540W	534W
Current	5.4A	5.5A
Refrigerant	R290	
Max Ambient Temp Rating	24°C / 75°F	
Temperature Range	-0.5 to 0.5°C / 31 to 33°F	
Isolation Material	Cyclopentane	
Cooling System	Ventilated	
Capacity	522 L / 18.4 cu.ft.	616 L / 21.8 cu.ft.
Number of Doors	2	3
Number of Shelves	2	3
Shelf Size	27.4” x 17.1” / 695 x 434mm	21.6” x 17.1” / 549 x 434mm
Net Volume	469 L / 16.6 cu.ft.	553 L / 19.5 cu.ft.
Exterior Dimensions	60.4” x 29.5” x 34.6” 1535 x 750 x 880mm	70.6” x 29.5” x 34.6” 1792 x 750 x 880mm
Interior Dimensions	56.4” x 19.8” x 20” 1433 x 503 x 507mm	66.6” x 19.8” x 20” 1691 x 503 x 507mm
Weight	341.7 lbs. / 155 kgs.	374.8 lbs. / 170 kgs.
Packaging Dimensions	63” x 32.3” x 43.7” 1600 x 820 x 1110mm	73.1” x 32.3” x 43.7” 1857 x 820 x 1110mm
Packaging Weight	412.3 lbs. / 187 kgs.	454.2 lbs. / 206 kgs.
Item Number	50089	50090

Installation

IMPORTANT!!! PLEASE READ BEFORE INSTALLATION

- If the shelf has a raised lip, the lip needs to be installed facing up towards the rear of the cabinet to promote proper air flow. Failure to install the shelves properly is considered user-error and is not covered by warranty.
- If the unit has recently been transported on its side, 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 manual in its entirety.

Installation

CABINET LOCATION GUIDELINES

INSTALL THE UNIT ON STRONG AND LEVELED SURFACES

- Unit may be noisy and/or malfunction if surface is uneven.

INSTALL THE UNIT IN AN INDOOR, WELL-VENTILATED AREA

- For best performance, please maintain clearance of 4” on the back of the unit. Brackets should be attached 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.
- Malfunction due to dirty condenser will void warranty.

SELECT A LOCATION AWAY FROM HEAT AND MOISTURE-GENERATING EQUIPMENT

- High ambient temperatures will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.
- With the lid open, the unit should not be used in areas over 80 degrees. The unit should not be used in areas over 90 degrees.
- Malfunction due to high ambient temperature will void warranty.

FOR OPTIMAL PERFORMANCE, 3” OF CLEARANCE IS REQUIRED AROUND ALL LOUVERED OR VENTED PANELS, TO ALLOW FOR PROPER AIR FLOW

- For your convenience, a set of brackets is included to prevent this unit from being pushed up against a wall.
- Component failure due to improper installation is not covered under warranty.

Operation

TEMPERATURE CONTROLS

- Refrigerant LED - Compressor is on.
- Fan LED - Fan is on.
- Defrost LED - Defrost cycle is running.

FUNCTIONS

ADJUSTING THE TEMPERATURE

Your new refrigerator or freezer is already factory-set to run at optimum temperatures for food safety and should require no adjustments. Refrigerators are set to cycle between a minimum temperature of 33 degrees Fahrenheit and a maximum temperature of 40 degrees Fahrenheit. Adjusting the temperature changes the

Operation

minimum temperature your unit will run at. Your unit will not run constantly at this setting. To change it, follow these instructions:

DIGITAL CONTROL UNITS

- Hold “SET” for 1 sec. The display will flash the current minimum temperature.
- Use the arrow buttons to adjust the minimum temperature you want it to run at.
- Press “SET” again to save your settings.

Always remember to calculate the differential if you change the minimum temperature setting. The cabinet temperature will fluctuate up to +7 degrees over your set minimum temperature as the compressor runs and shuts off. Setting the temperature too high will result in unsafe maximum temperatures.

LOADING PRODUCT

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.

RUNNING A MANUAL DEFROST CYCLE

This unit is pre-programmed to run automatic defrost cycles at preset intervals. However, if you would like to run a manual defrost cycle at any time, please follow the steps below:

Refrigerators: Press the defrost button (snowflake symbol and down arrow) for approximately 3 seconds. Repeat to stop the defrost cycle.

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 automatically initiate at pre-set intervals and for a pre-determined duration.

LOADING FOOD PANS

Cold food tables 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

REGULAR MAINTENANCE

WARNING: DISCONNECT POWER CORD BEFORE CLEANING ANY PARTS OF THE UNIT.

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 BLADES 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.

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.

Troubleshooting

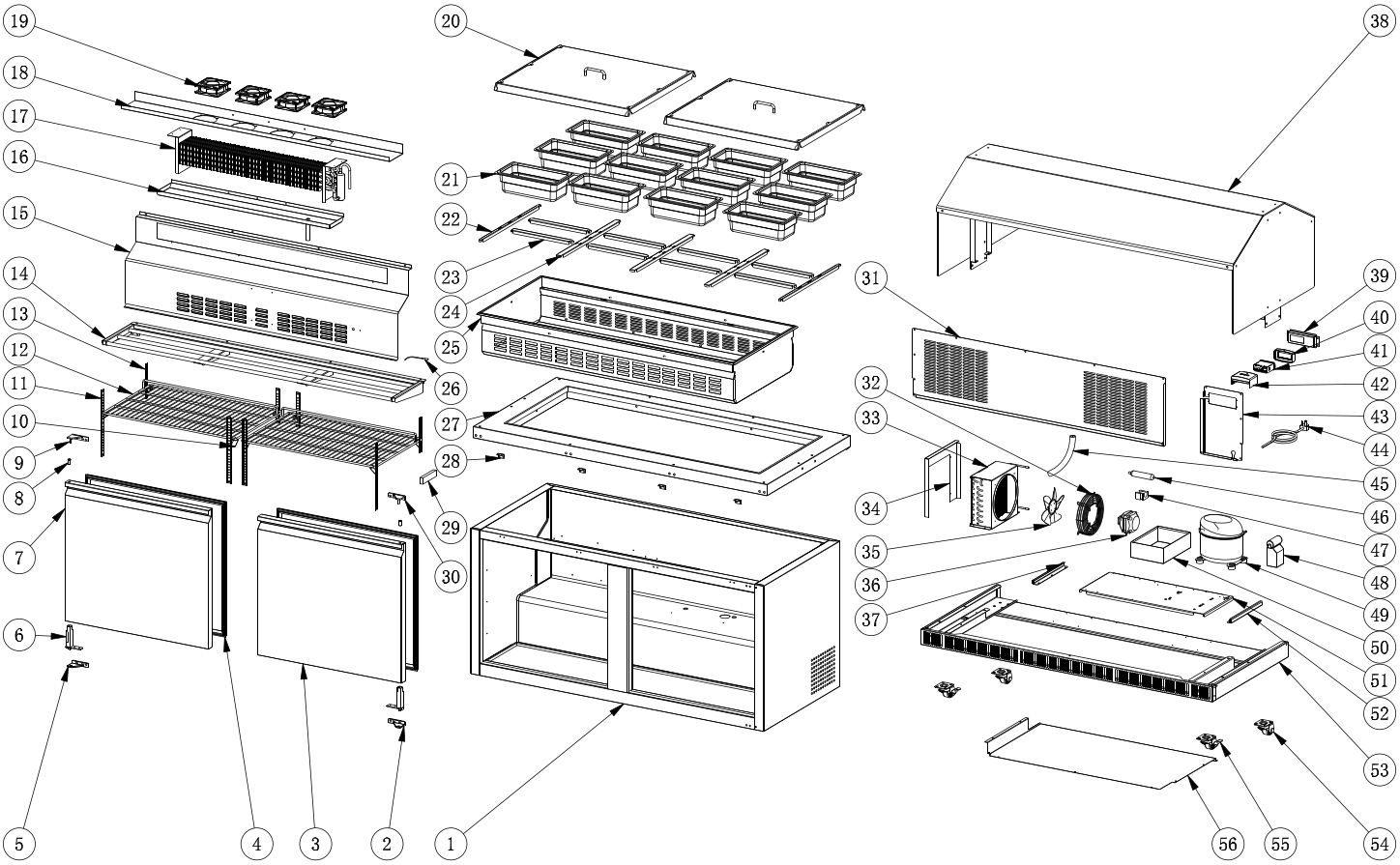
Problem	Possible Cause	Solution
Compressor Not Running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.

Troubleshooting

Condensing Units Run For Long Periods of Time.	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet Temperature is too Warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Airflow blocked.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.

Parts Breakdown

Model PT-CN-1524-S-HC *50089*



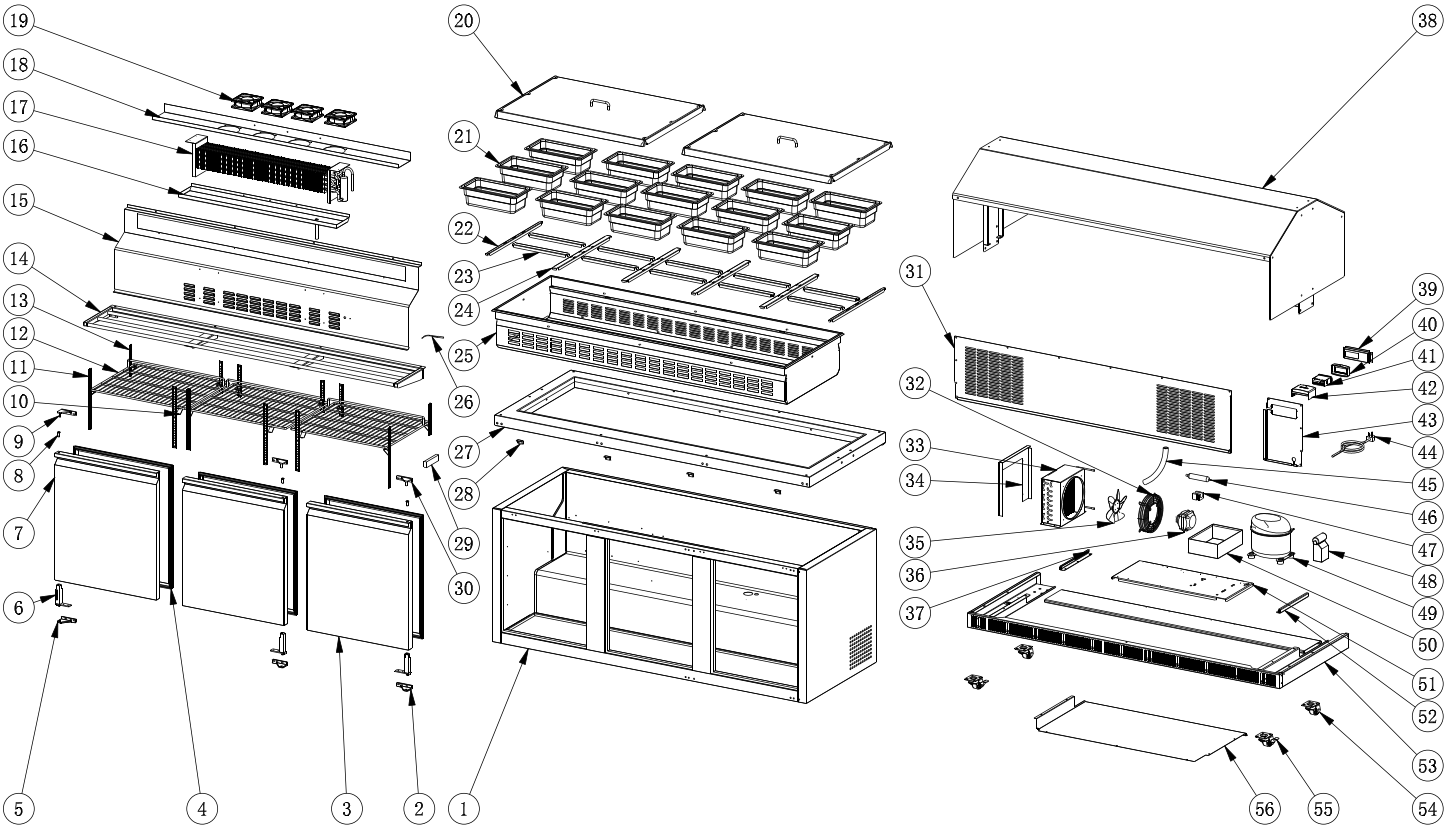
Parts Breakdown

Model PT-CN-1524-S-HC *50089*

Item No.	Description	Position
AI943	Cabinet for 50089	1
AA360	Bottom Left Hinge for 50089	2
AI944	Right Door for 50089	3
AB363	Gasket 720x635mm for 50089	4
AA359	Bottom Right Hinge for 50089	5
AI945	Spring Hinge Board for 50089	6
AI946	Left Door for 50089	7
AA388	Axis Cover for 50089	8
AB200	Upper Left Hinge for 50089	9
26884	K Clip for 50089	10
AF090	K Strip-3 Holes for 50089	11
AB388	Shelf for 50089	12
AF089	K Strip-2 Holes for 50089	13
AI947	Sliding Tray for 50089	14
AI948	Evaporator Cover for 50089	15
AI949	Inner Drain Pan for 50089	16
AA171	Evaporator for 50089	17
AI950	Fan Motor Installation Panel for 50089	18
AA128	Condenser Fan Motor for 50089	19
AI951	Lid for 50089	20
AI952	Pan for 50089	21
AI953	Pan Bracket-542-15 for 50089	22
AI954	Pan Bracket-330-28 for 50089	23
AI955	Pan Bracket-542-28 for 50089	24
AI956	Tray Components for 50089	25
AA379	Temperature Probe for 50089	26
AI957	Top Board for 50089	27
AI958	Top Board Connector for 50089	28
AA596	Thermometer for 50089	29
AF070	Upper Right Hinge for 50089	30
AI959	Back Grill for 50089	31
AI960	Condenser Fan Cover for 50089	32
AI961	Condenser Fan Motor for 50089	33
AI962	Condenser Fan Screen for 50089	34
AA962	Blade of Evaporator Fan Motor for 50089	35
AI963	Condenser Fan Motor for 50089	36
AI964	Left Compressor Unit Track for 50089	37
AI965	Sneeze Guard for 50089	38
AB320	Thermostat Installation Board for 50089	39
AA214	Thermostat Water Proof Cover for 50089	40
AA123	Thermostat for 50089	41
AI966	Thermostat Back Cover for 50089	42
AI967	Thermostat Installation Board for 50089	43
AA135	Power Cord for 50089	44
AA133	Drain Hose for 50089	45
AI968	Filter for 50089	46
AI969	Filter Fixer for 50089	47
AI970	Compressor Parts for 50089	48
AI971	Compressor for 50089	49
AA874	Outer Drain Pan for 50089	50
AI972	Compressor Unit Installation Board for 50089	51
AI973	Right Compressor Unit Track for 50089	52
AI974	Base Components for 50089	53
AI975	2" Castor for 50089	54
AI976	2" Castor with Brake for 50089	55
AI977	Base Wind Board for 50089	56

Parts Breakdown

Model PT-CN-1778-S-HC *50090*



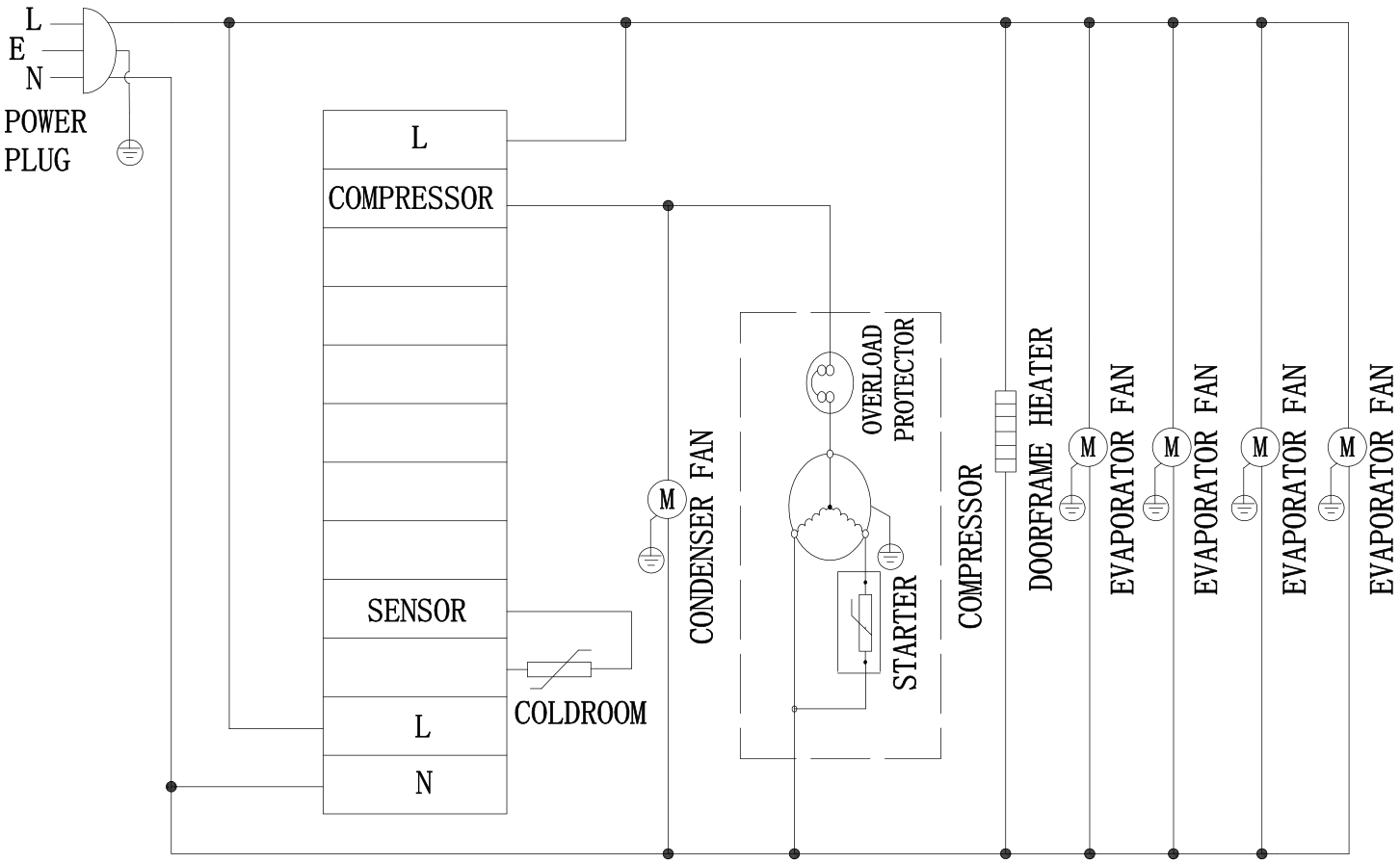
Parts Breakdown

Model PT-CN-1778-S-HC *50090*

Item No.	Description	Position
AI978	Cabinet for 50090	1
AA360	Bottom Left Hinge for 50090	2
AI979	Right Door for 50090	3
AB197	Gasket for 50090	4
AA359	Bottom Right Hinge for 50090	5
AI945	Spring Hinge Board for 50090	6
AI980	Left Door for 50090	7
AA388	Axis Cover for 50090	8
AB200	Upper Left Hinge for 50090	9
26884	K Clip for 50090	10
AF090	K Strip-3 Holes for 50090	11
AB460	Shelf for 50090	12
AF089	K Strip-2 Holes for 50090	13
AI981	Sliding Tray for 50090	14
AI982	Evaporator Cover for 50090	15
AI983	Inner Drain Pan for 50090	16
AA171	Evaporator for 50090	17
AI984	Fan Motor Installation Panel for 50090	18
AA128	Condenser Fan Motor for 50090	19
AI985	Lid for 50090	20
AI952	Pan for 50090	21
AI953	Pan Bracket-542-15 for 50090	22
AI954	Pan Bracket-330-28 for 50090	23
AI955	Pan Bracket-542-28 for 50090	24
AI986	Tray Components for 50090	25
AA379	Temperature Probe for 50090	26
AI987	Top Board for 50090	27
AI958	Top Board Connector for 50090	28
AA596	Thermometer for 50090	29
AF070	Upper Right Hinge for 50090	30
AI988	Back Grill for 50090	31
AI960	Condenser Fan Cover for 50090	32
AI961	Condenser Fan Motor for 50090	33
AI962	Condenser Fan Screen for 50090	34
AA962	Blade of Evaporator Fan Motor for 50090	35
AI963	Condenser Fan Motor for 50090	36
AI964	Left Compressor Unit Track for 50090	37
AI989	Sneeze Guard for 50090	38
AB320	Thermostat Installation Board for 50090	39
AA214	Thermostat Water Proof Cover for 50090	40
AA123	Thermostat for 50090	41
AI966	Thermostat Back Cover for 50090	42
AI967	Thermostat Installation Board for 50090	43
AA135	Power Cord for 50090	44
AA133	Drain Hose for 50090	45
AI968	Filter for 50090	46
AI969	Filter Fixer for 50090	47
AI990	Compressor Parts for 50090	48
AI991	Compressor for 50090	49
AA874	Outer Drain Pan for 50090	50
AI972	Compressor Unit Installation Board for 50090	51
AI973	Right Compressor Unit Track for 50090	52
AI992	Base Components for 50090	53
AI975	2" Castor for 50090	54
AI976	2" Castor with Brake for 50090	55
AI977	Base Wind Board for 50090	56

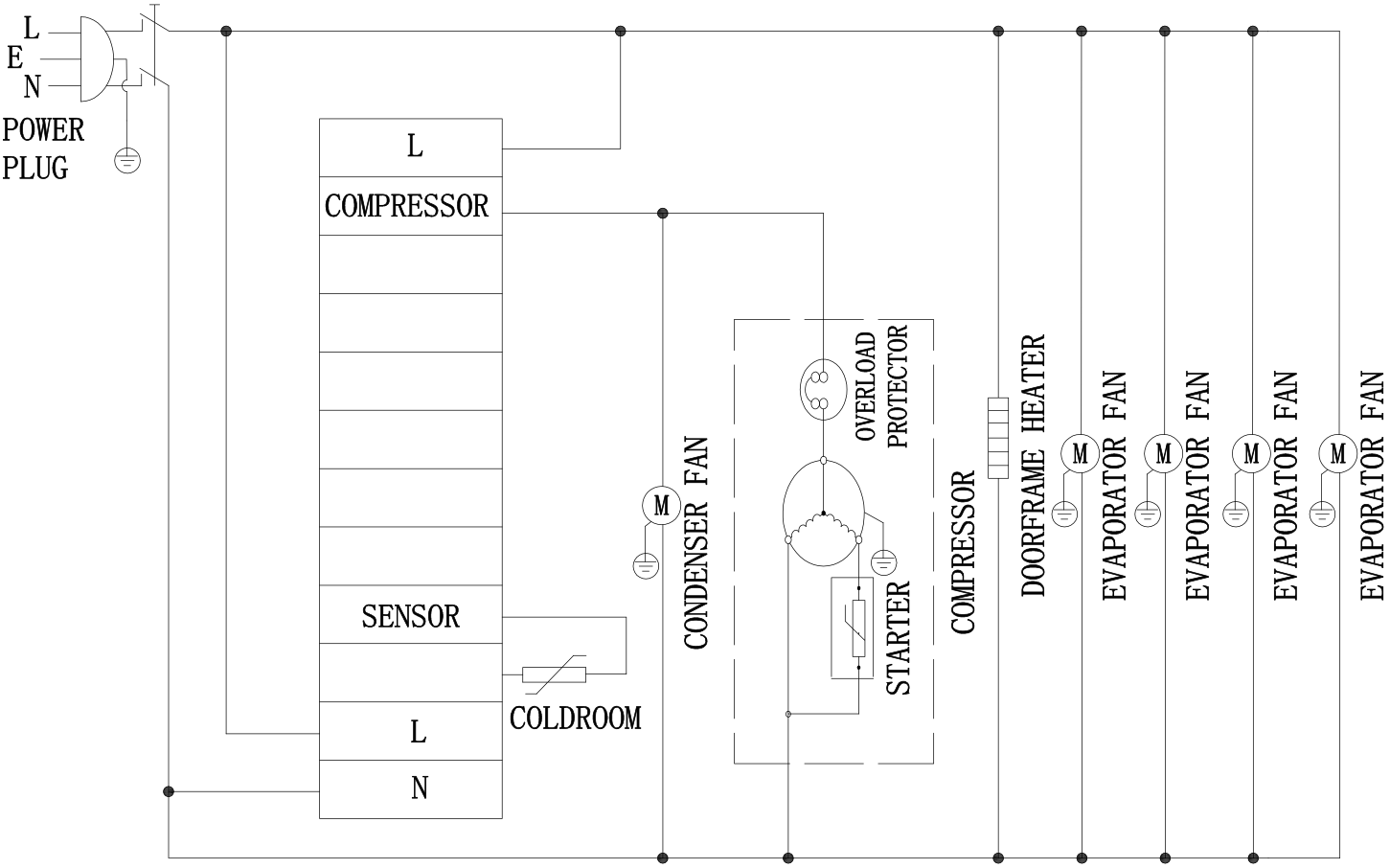
Electrical Schematics

Model PT-CN-1524-S-HC *50089*



Electrical Schematics

Model PT-CN-1778-S-HC *50090*



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 spécifié ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

https://omcan.com/warranty-registration/

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN
PRODUCT WARRANTY REGISTRATION
4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com

Purchaser's Information

Name: _____ Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ Other *(specify)*: _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan

Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

