



# *Refrigerated Pizza Prep Units*

*Models PT-CN-1270-HC, 1829-HC, 2337-HC*  
*Items 50042, 50043, 50044*

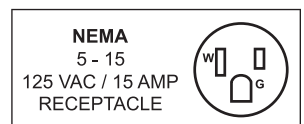
## *Instruction Manual*



*Revised - 08/28/2019*



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Model PT-CN-1270-HC / Model PT-CN-1829-HC / Model PT-CN-2337-HC

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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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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

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- 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.

## 2 YEARS PARTS AND LABOUR / 5 YEARS PARTS ONLY ON COMPRESSOR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

## WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

Model	PT-CN-1270-HC	PT-CN-1829-HC	PT-CN-2337-HC
Temperature Range	0.5°C - 5°C / 33°F - 41°F		
Max Ambient Temperature Rating	32°C / 90°F		
Horsepower	1/6 HP	1/5 HP	1/4 HP
Electrical	110V / 60Hz / 1Ph		
Amps	2.6A	3.4A	5.3A
Refrigerant	R290		
Isolation Material	Cyclopentane		
Cooling System	Ventilated		
Number of Inserts	6 - 1/3 pans	9 - 1/3 pans	12 - 1/3 pan
Number of Doors	1	2	3
Number of Shelves	1	2	3
Shelf Capacity	73 lbs. / 33 kgs.	64 lbs. / 29 kgs.	61.7 lbs. / 28 kgs.
Net Volume	391 L / 13.8 cu.ft.	479 L / 16.9 cu.ft.	684 L / 24.2 cu.ft.
Exterior Dimensions	49.9" x 31.5" x 42.9" 1266 x 800 x 1088mm	70.9" x 31.5" x 42.9" 1801 x 800 x 1088mm	91.9" x 31.5" x 42.9" 2334 x 800 x 1088mm
Interior Dimensions	27.4" x 22.8" x 26.2" 696 x 580 x 665mm	48.4" x 22.8" x 26.2" 1229 x 580 x 665mm	69.5" x 22.8" x 26.2" 1765 x 580 x 665mm
Weight	374 lbs. / 170 kgs.	431 lbs. / 195.5 kgs.	565 lbs. / 256.3 kgs.
Item Number	50042	50043	50044

## Installation

### 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.

# Installation

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- 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 6" 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 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

# ***Installation***

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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.

## **REVERSING THE DOORS (OPTIONAL)**

**Note: This only applies to the single door units.**

**Only perform these steps with another person present to ensure the door does not fall over.**

1. Open the door.
2. Remove the screws from the top panel, then open the top panel.
3. Remove the screws of the bottom louver, then remove the louver.
4. Unscrew all of the screws from the upper hinge
5. Unscrew all of the screws from the lower hinge and remove the door and hinges.
6. Place the former upper hinge at the bottom of the unit, parallel to where the lower hinge is, do the same with the former lower hinge except for the top. Screw the hinges into place.
7. Reassemble the door so it is facing the opposite direction.
8. Reassemble the top panel and the lower louver.
9. The door is now reversed.

# ***Maintenance***

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## **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

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## 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

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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.	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 unit runs 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 is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.
Cabinet Temperature Is too warm.	Thermostat set too warm.	Set thermostat to lower Temperature.
	Blocking air flow.	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.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Evaporator coil iced over.	(see above)

**For service call 1-800-465-0234.**

# Controller Instructions

Digital controller model: PJEZ for cooler



Dimensioni (mm) / Dimensions (mm)

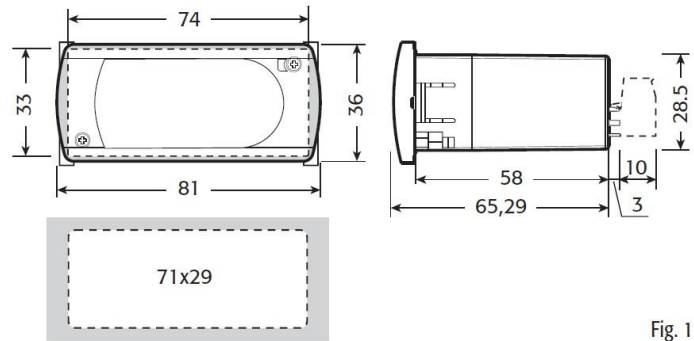







Fig. 1

## 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

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• 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;

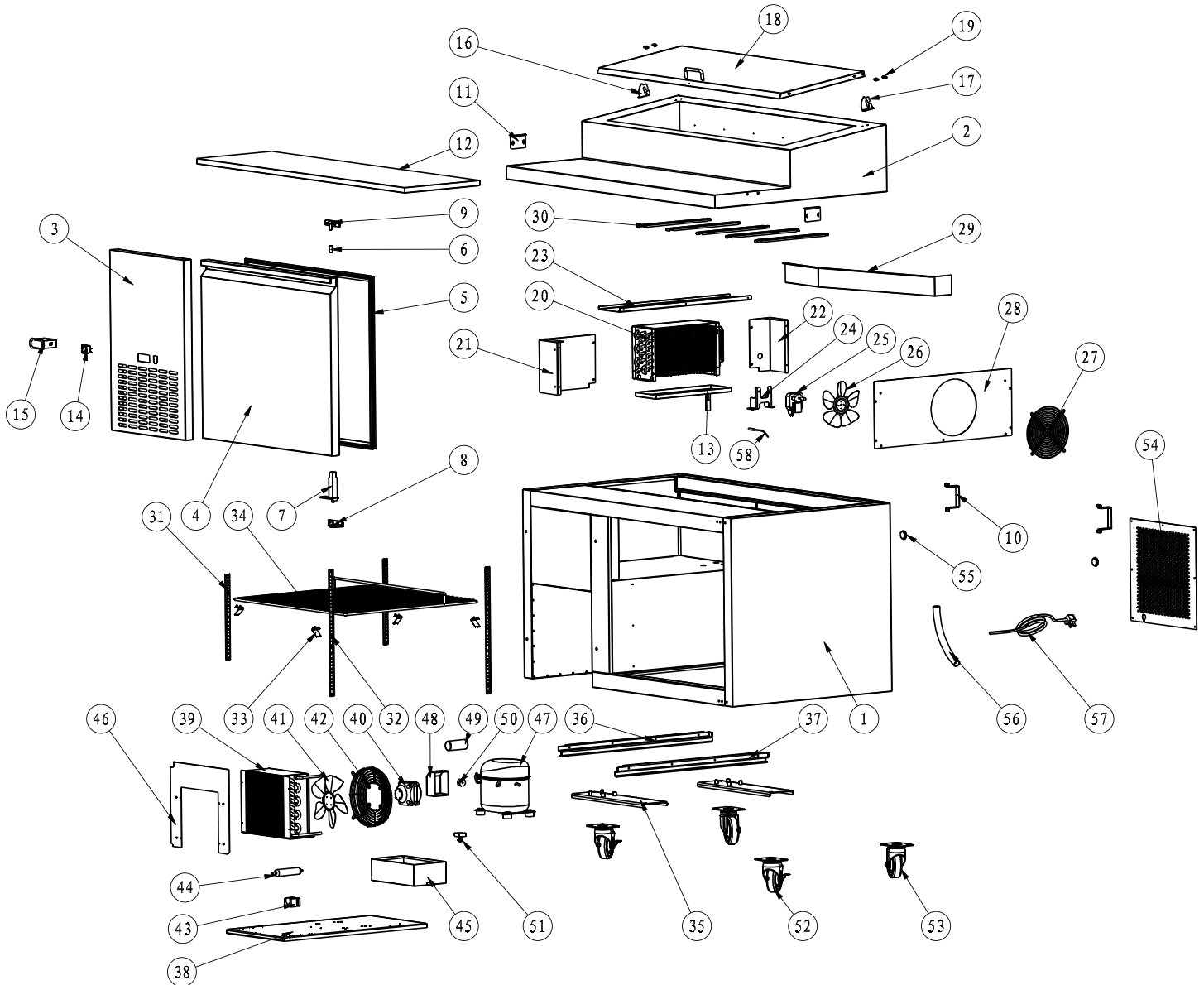
To exit the menu without saving the changed values (exit by timeout) do not press any button for at least 60 s.

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50042	PT-CN-1270-HC	Refrigerated Prep Table Pizza 50" / 1270mm 110V/60/1 ETL cETLus	PICL1-HC
50043	PT-CN-1829-HC	Refrigerated Prep Table Pizza 72" / 1829mm 110V/60/1 ETL cETLus	PICL2-HC
50044	PT-CN-2337-HC	Refrigerated Prep Table Pizza 92" / 2337mm 110V/60/1 ETL cETLus	PICL3-HC

# Parts Breakdown

Model PT-CN-1270-HC 50042



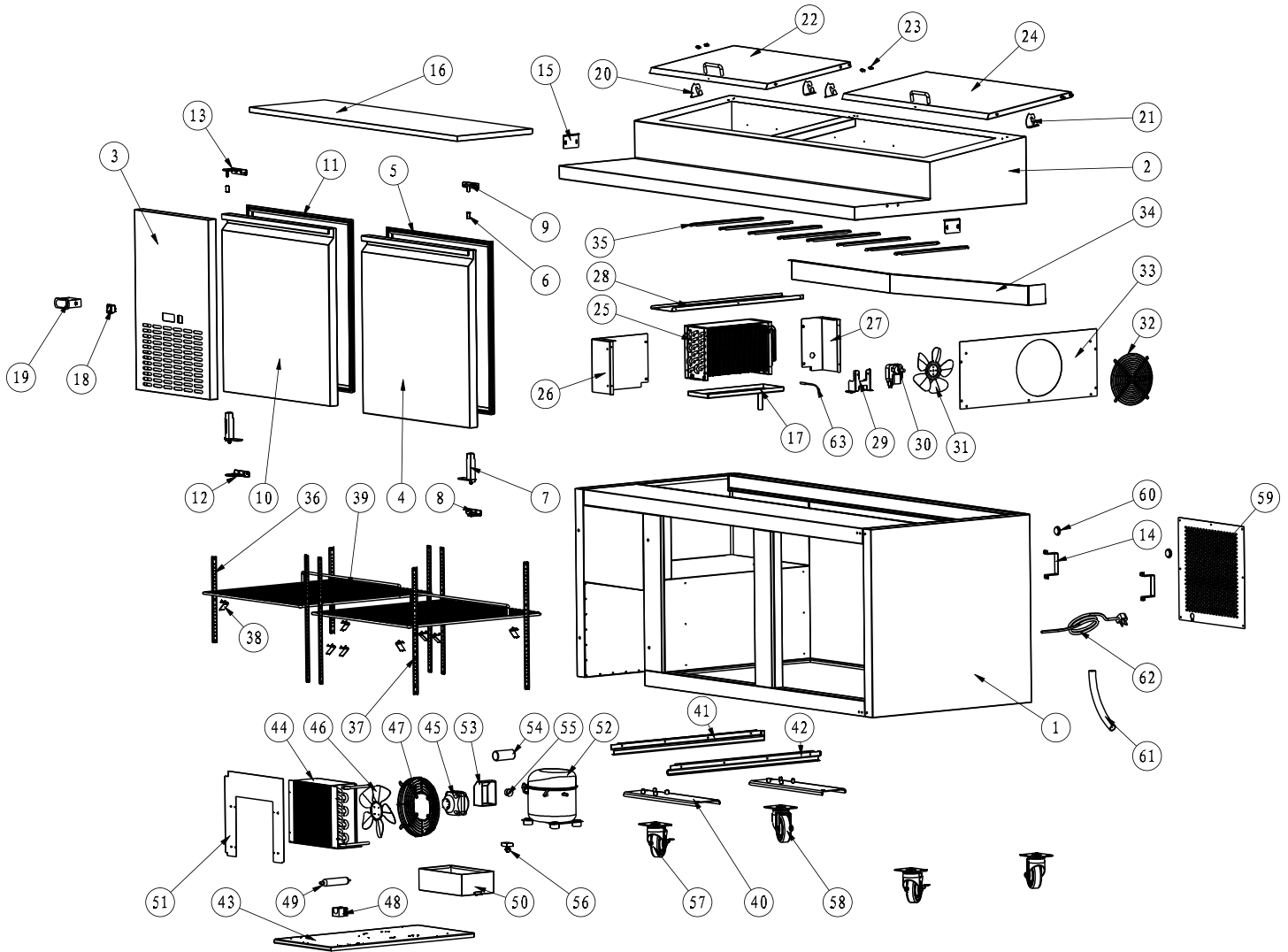
# Parts Breakdown

## Model PT-CN-1270-HC 50042

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB462	Cabinet for PICL1-HC	1	AB476	Evaporator for PICL1-HC	20	AB159	Condenser for PICL1-HC	39
AB463	Top Rail for PICL1-HC	2	AB477	Left Support of Evaporator Cover for PICL1-HC	21	AA607	Condenser Fan Motor for PICL1-HC	40
AB464	Control Panel for PICL1-HC	3	AB478	Right Support of Evaporator Cover for PICL1-HC	22	AA208	Blade of Condenser Fan Motor for PICL1-HC	41
AB465	Door for PICL1-HC	4	AB479	Upper Support of Evaporator Cover for PICL1-HC	23	AA207	Condenser Fan Cover for PICL1-HC	42
AB466	Gasket for PICL1-HC	5	AB480	Evaporator Fan Motor Holder for PICL1-HC	24	AA129	Filter Fixer for PICL1-HC	43
AA388	Axis Cover for PICL1-HC	6	68809	Evaporator Fan Motor for PICL1-HC	25	AA371	Filter for PICL1-HC	44
AA955	Spring Hinge Board for PICL1-HC	7	AA962	Blade of Evaporator Fan Motor for PICL1-HC	26	AB492	Outer Drain Pan for PICL1-HC	45
AA360	Bottom Right Hinge for PICL1-HC	8	AA971	Evaporator Fan Cover for PICL1-HC	27	AB493	Air Shield Board for PICL1-HC	46
AA359	Upper Right Hinge for PICL1-HC	9	AB481	Evaporator Cover for PICL1-HC	28	64172	Compressor for PICL1-HC	47
AB467	Stand Off Bracket for PICL1-HC	10	AB482	Air Guide Sheet for PICL1-HC	29	AB494	Starter Kit for PICL1-HC	48 - 51
AB468	Fixer for Cutting Board for PICL1-HC	11	AB483	Pan Bracket-25 for PICL1-HC	30	AA584	4" Castor with Brake for PICL1-HC	52
AB469	Cutting Board for PICL1-HC	12	AB484	K Strip-3 Holes for PICL1-HC	31	AA743	4" Castor for PICL1-HC	53
AB470	Inner Drain Pan for PICL1-HC	13	AB485	K Strip-4 Holes for PICL1-HC	32	AB495	Back Grill for PICL1-HC	54
AA124	Power Switch for PICL1-HC	14	AB486	K Clip for PICL1-HC	33	AB169	Foaming Hole Cover for PICL1-HC	55
AB471	Thermostat for PICL1-HC	15	AB487	Shelf for PICL1-HC	34	AA133	Drain Hose for PICL1-HC	56
AB472	Left Lid Hinge for PICL1-HC	16	AB488	Castor Support for PICL1-HC	35	AA135	Power Cord for PICL1-HC	57
AB473	Right Lid Hinge for PICL1-HC	17	AB489	Left Compressor Unit Track for PICL1-HC	36	AA379	Temperature Sensor of Cabinet Inside for PICL1-HC	58
AB474	Lid for PICL1-HC	18	AB490	Right Compressor Unit Track for PICL1-HC	37			
AB475	Lid Hinge Axis for PICL1-HC	19	AB491	Compressor Unit Installation Board for PICL1-HC	38			

# Parts Breakdown

Model PT-CN-1829-HC 50043





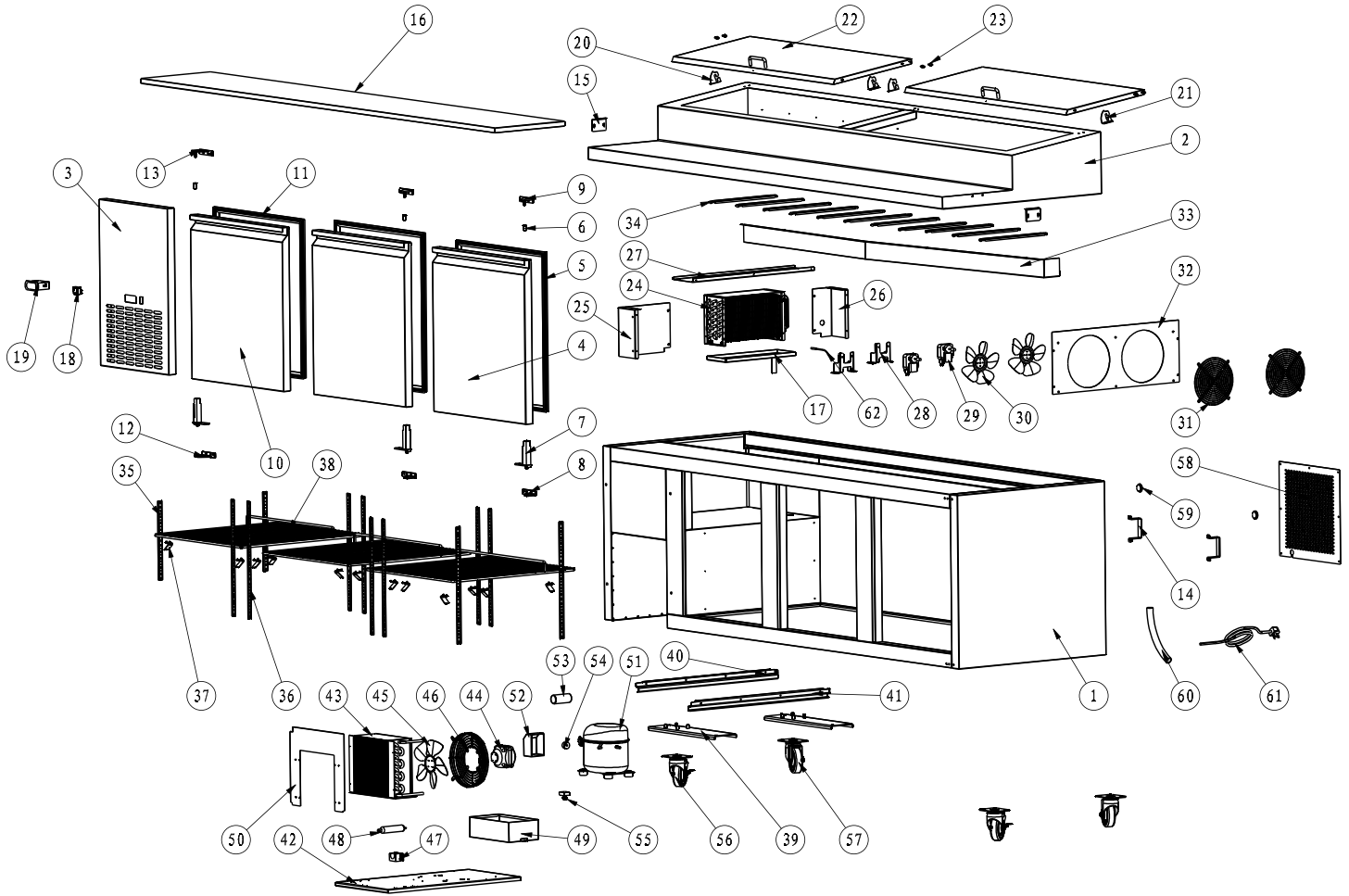
# Parts Breakdown

## Model PT-CN-1829-HC 50043

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB496	Cabinet for P1CL2-HC	1	AB508	Right Lid Hinge for P1CL2-HC	21	AB524	Left Compressor Unit Track for P1CL2-HC	41
AB497	Top Rail for P1CL2-HC	2	AB509	Lid for P1CL2-HC	22	AB525	Right Compressor Unit Track for P1CL2-HC	42
AB498	Control Panel for P1CL2-HC	3	AB475	Lid Hinge Axis for P1CL2-HC	23	AB526	Compressor Unit Installation Board for P1CL2-HC	43
AB499	Right Door for P1CL2-HC	4	AB510	Lid for P1CL2-HC	24	AB527	Condenser for P1CL2-HC	44
AB500	Gasket for P1CL2-HC	5	AB511	Evaporator for P1CL2-HC	25	AA984	Condenser Fan Motor for P1CL2-HC	45
AA388	Axis Cover for P1CL2-HC	6	AB512	Left Support of Evaporator Cover for P1CL2-HC	26	AA248	Blade of Condenser Fan Motor for P1CL2-HC	46
AA955	Spring Hinge Board for P1CL2-HC	7	AB513	Right Support of Evaporator Cover for P1CL2-HC	27	AA249	Condenser Fan Cover for P1CL2-HC	47
AA360	Bottom Right Hinge for P1CL2-HC	8	AB514	Upper Support of Evaporator Cover for P1CL2-HC	28	AA129	Filter Fixer for P1CL2-HC	48
AA359	Upper Right Hinge for P1CL2-HC	9	AB515	Evaporator Fan Motor Holder for P1CL2-HC	29	AA371	Filter for P1CL2-HC	49
AB501	Left Door for P1CL2-HC	10	68809	Evaporator Fan Motor for P1CL2-HC	30	AB528	Outer Drain Pan for P1CL2-HC	50
AB500	Gasket for P1CL2-HC	11	AA962	Blade of Evaporator Fan Motor for P1CL2-HC	31	AB529	Air Shield Board for P1CL2-HC	51
61468	Bottom Left Hinge for P1CL2-HC	12	AA971	Evaporator Fan Cover for P1CL2-HC	32	64167	Compressor for P1CL2-HC	52
AB200	Upper Left Hinge for P1CL2-HC	13	AB516	Evaporator Cover for P1CL2-HC	33	AB530	Starter Kit for P1CL2-HC	53 - 56
AB502	Stand Off Bracket for P1CL2-HC	14	AB517	Air Guide Sheet for P1CL2-HC	34	AA584	4" Castor with Brake for P1CL2-HC	57
AB503	Fixer for Cutting Board for P1CL2-HC	15	AB518	Pan Bracket-25 for P1CL2-HC	35	AA743	4" Castor for P1CL2-HC	58
AB504	Cutting Board for P1CL2-HC	16	AB519	K Strip-3 Holes for P1CL2-HC	36	AB531	Back Grill for P1CL2-HC	59
AB505	Inner Drain Pan for P1CL2-HC	17	AB520	K Strip-4 Holes for P1CL2-HC	37	AB169	Foaming Hole Cover for P1CL2-HC	60
AA124	Power Switch for P1CL2-HC	18	AB521	K Clip for P1CL2-HC	38	AA133	Drain Hose for P1CL2-HC	61
AB506	Thermostat for P1CL2-HC	19	AB522	Shelf for P1CL2-HC	39	AA135	Power Cord for P1CL2-HC	62
AB507	Left Lid Hinge for P1CL2-HC	20	AB523	Castor Support for P1CL2-HC	40	AA379	Temperature Sensor of Cabinet Inside for P1CL2-HC	63

# Parts Breakdown

Model PT-CN-2337-HC 50044



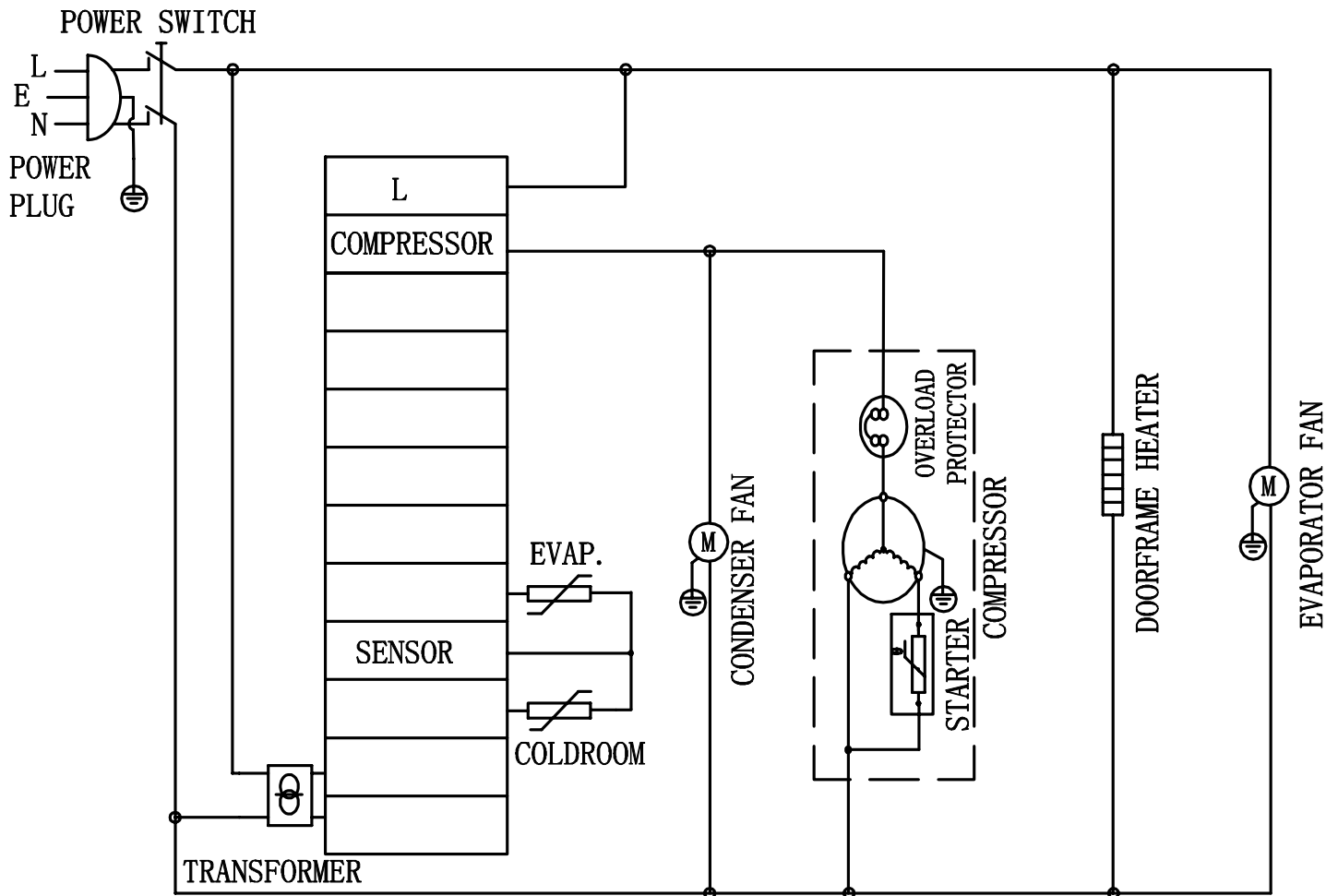
# Parts Breakdown

## Model PT-CN-2337-HC 50044

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB532	Cabinet for PICL3-HC	1	AB544	Right Lid Hinge for PICL3-HC	21	AB560	Right Compressor Unit Track for PICL3-HC	41
AB533	Top Rail for PICL3-HC	2	AB545	Lid for PICL3-HC	22	AB561	Compressor Unit Installation Board for PICL3-HC	42
AB534	Control Panel for PICL3-HC	3	AB475	Lid Hinge Axis for PICL3-HC	23	AB527	Condenser for PICL3-HC	43
AB535	Right Door for PICL3-HC	4	AB546	Evaporator for PICL3-HC	24	AA984	Condenser Fan Motor for PICL3-HC	44
AB536	Gasket for PICL3-HC	5	AB547	Left Support of Evaporator Cover for PICL3-HC	25	AA248	Blade of Condenser Fan Motor for PICL3-HC	45
AA388	Axis Cover for PICL3-HC	6	AB548	Right Support of Evaporator Cover for PICL3-HC	26	AA249	Condenser Fan Cover for PICL3-HC	46
AA955	Spring Hinge Board for PICL3-HC	7	AB549	Upper Support of Evaporator Cover for PICL3-HC	27	AA129	Filter Fixer for PICL3-HC	47
AA360	Bottom Right Hinge for PICL3-HC	8	AB550	Evaporator Fan Motor Holder for PICL3-HC	28	AA371	Filter for PICL3-HC	48
AA359	Upper Right Hinge for PICL3-HC	9	68809	Evaporator Fan Motor for PICL3-HC	29	AB562	Outer Drain Pan for PICL3-HC	49
AB537	Left Door for PICL3-HC	10	AA962	Blade of Evaporator Fan Motor for PICL3-HC	30	AB563	Air Shield Board for PICL3-HC	50
AB536	Gasket for PICL3-HC	11	AA971	Evaporator Fan Cover for PICL3-HC	31	64168	Compressor for PICL3-HC	51
61468	Bottom Left Hinge for PICL3-HC	12	AB551	Evaporator Cover for PICL3-HC	32	AB564	Starter Kit for PICL3-HC	52 - 55
AB200	Upper Left Hinge for PICL3-HC	13	AB552	Air Guide Sheet for PICL3-HC	33	AA584	4" Castor with Brake for PICL3-HC	56
AB538	Stand Off Bracket for PICL3-HC	14	AB553	Pan Bracket-25 for PICL3-HC	34	AA743	4" Castor for PICL3-HC	57
AB539	Fixer for Cutting Board for PICL3-HC	15	AB554	K Strip-3 Holes for PICL3-HC	35	AB565	Back Grill for PICL3-HC	58
AB540	Cutting Board for PICL3-HC	16	AB555	K Strip-4 Holes for PICL3-HC	36	AB169	Foaming Hole Cover for PICL3-HC	59
AB541	Inner Drain Pan for PICL3-HC	17	AB556	K Clip for PICL3-HC	37	AA133	Drain Hose for PICL3-HC	60
AA124	Power Switch for PICL3-HC	18	AB557	Shelf for PICL3-HC	38	AA135	Power Cord for PICL3-HC	61
AB542	Thermostat for PICL3-HC	19	AB558	Castor Support for PICL3-HC	39	AA379	Temperature Sensor of Cabinet Inside for PICL3-HC	62
AB543	Left Lid Hinge for PICL3-HC	20	AB559	Left Compressor Unit Track for PICL3-HC	40			

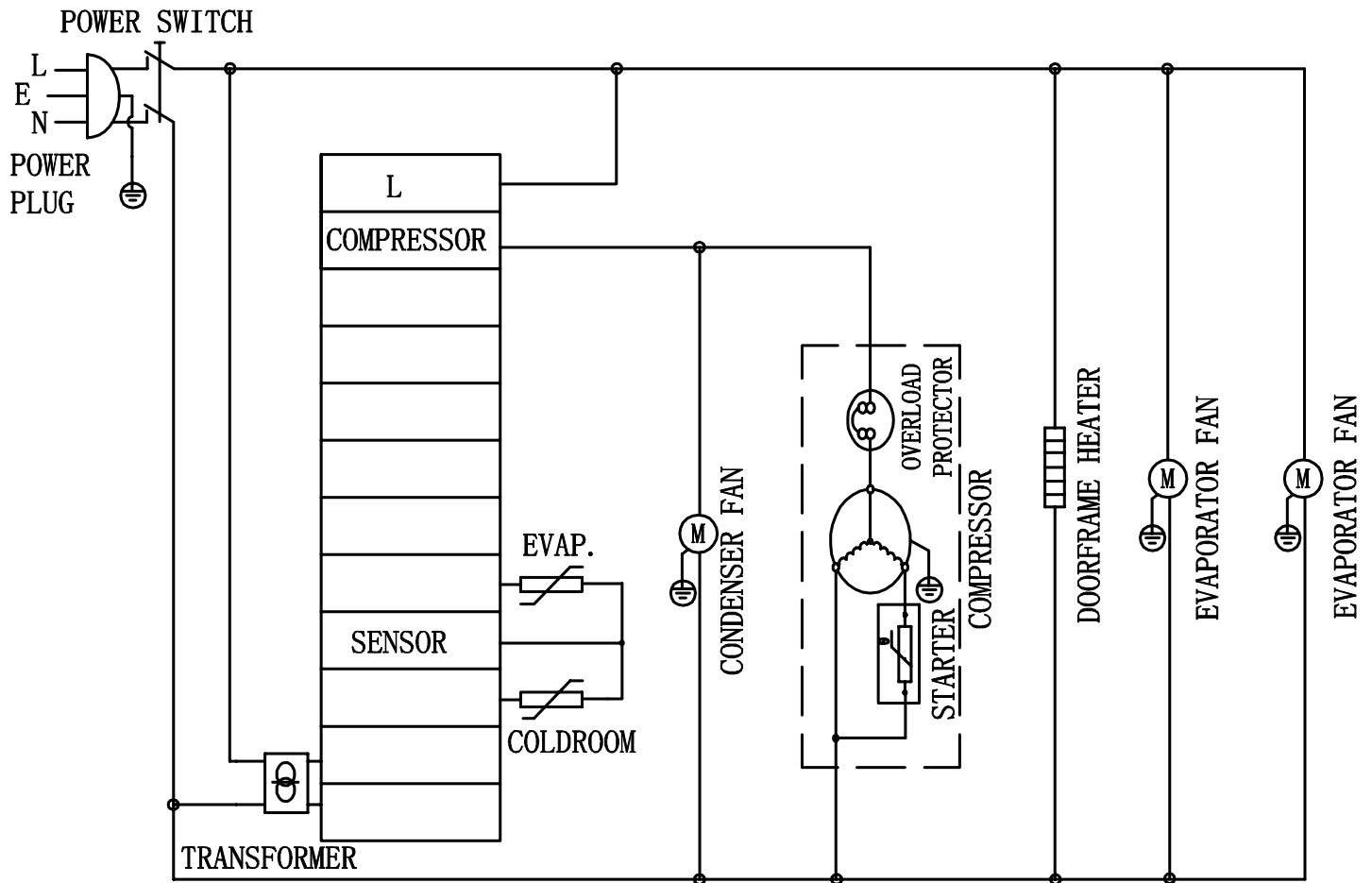
# Electrical Schematics

Model PT-CN-1270-HC 50042



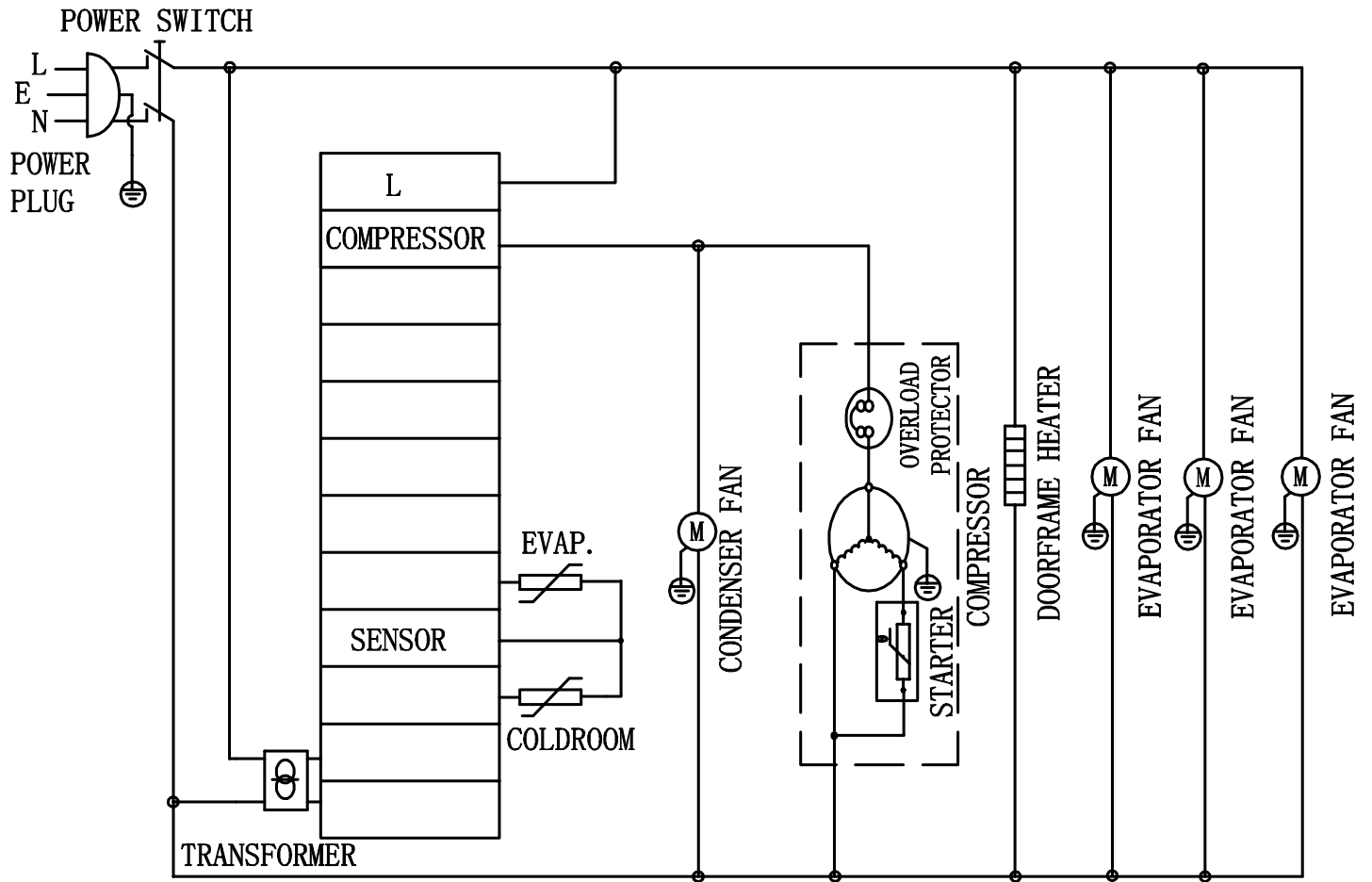
# Electrical Schematics

Model PT-CN-1829-HC 50043



# Electrical Schematics

Model PT-CN-2337-HC 50044





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For mailing in Canada

Pour postale au Canada

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**OMCAN**

PRODUCT WARRANTY REGISTRATION

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Mississauga, Ontario

Canada, L5L 4X5

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Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

*or email to: [service@omcan.com](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (specify): \_\_\_\_\_

Other (specify): \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

