



# ***Undercounter Coolers and Freezers***

*Models RE-CN-0006-HC, 0011-HC, FR-CN-0686-HC, 1219-HC*

*Items 50054, 50056, 50053, 50055*

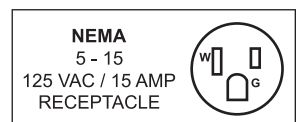
## ***Instruction Manual***



*Revised - 09/26/2017*



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Model RE-CN-0006-HC / Model RE-CN-0011-HC  
Model FR-CN-0686-HC / Model FR-CN-1219-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.

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

## REVISE EL PAQUETE A SU LLEGADA

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

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

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

# Safety and Warranty

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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.

## **1 YEAR PARTS AND LABOUR WARRANTY**

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

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

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

## **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

## UNDERCOUNTER REFRIGERATORS

Model	RE-CN-0006-HC	RE-CN-0011-HC
Temperature Range	0.5°C ~ 5°C / 33°F ~ 41°F	
Horsepower	1/6 HP	1/5 HP
Refrigerant	R290	
Isolation Material	R141b	
Cooling System	Ventilated	
Defrosting	Automatic	
Quantity of Shelves	1	2
Shelf Loading Capacity	88.2 lbs. / 40 kgs.	
Climate Rating	32°C / 90°F	
Amps	1.9	2.7
Electrical	115V / 60 / 1	
Interior Dimensions	22.2" x 22.8" x 23.5" / 565 x 580 x 597mm	42.5" x 22.8" x 23.5" / 1080 x 580 x 597mm
Overall Dimension	27" x 29.5" x 35" / 685 x 750 x 895mm	47" x 29.5" x 35" / 1200 x 750 x 895mm
Net Volume	177 L / 6.3 cu. ft.	338 L / 12 cu. ft.
Weight	170 lbs. / 77.1 kgs.	238 lbs. / 108 kgs.
Item Number	50054	50056

## UNDERCOUNTER FREEZERS

Model	FR-CN-0686-HC	FR-CN-1219-HC
Temperature Range	-22°C ~ -18°C / -8°F ~ -0°F	
Horsepower	1/5 HP	1/4+ HP
Refrigerant	R290	
Isolation Material	R141b	
Cooling System	Ventilated	
Defrosting	Automatic	
Quantity of Shelves	1	2
Shelf Loading Capacity	88.2 lbs. / 40 kgs.	
Climate Rating	32°C / 90°F	
Amps	2.1	4.5
Electrical	115V / 60 / 1	
Interior Dimensions	22.2" x 22.8" x 23.5" / 565 x 580 x 597mm	42.5" x 22.8" x 23.5" / 1080 x 580 x 597mm
Overall Dimension	27" x 29.5" x 35" / 685 x 750 x 895mm	47" x 29.5" x 35" / 1200 x 750 x 895mm
Net Volume	177 L / 6.3 cu. ft.	338 L / 12 cu. ft.
Weight	178 lbs. / 80.7 kgs.	251 lbs. / 113.9 kgs.
Item Number	50053	50055

## 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 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

# ***Installation***

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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***

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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.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.

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

# Controller Instructions

Digital controller model: PJEZ for cooler



Dimensioni (mm) / Dimensions (mm)

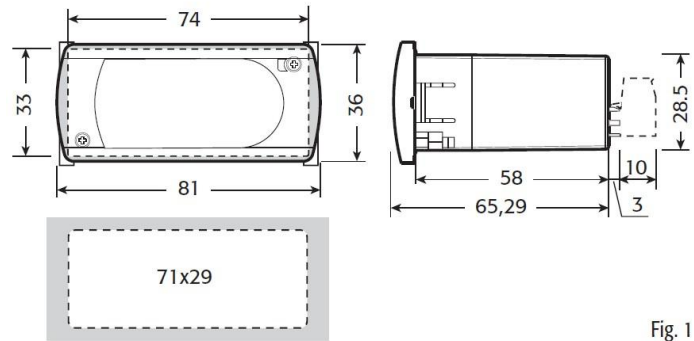







Fig. 1

## 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).

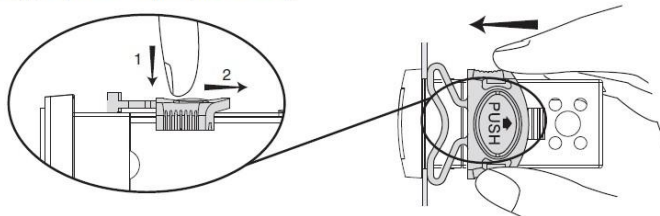
To save all the new values and exit the parameter menu, press **SET** for 3 s;

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

## Digital controller model: IR33 for freezer

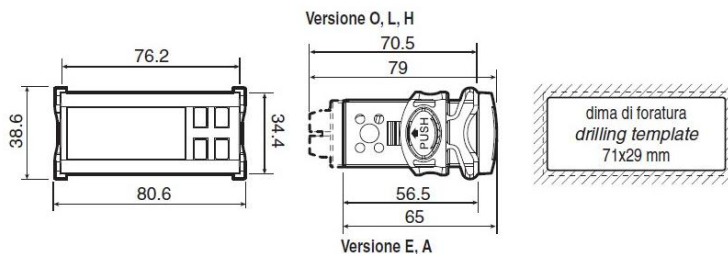


Montaggio a pannello ir33/ir33 panel mounting:








Montaggio a pannello mediante due staffe plastiche a scorrimento laterale  
Panel mounting by two lateral sliding plastic brackets

Dimensioni (mm) /Dimensions (mm)






## Signals on the display

The blinking status indicates a request for activation that cannot be implemented until the end of the Corresponding delay times.



Icon	Function	ON	OFF	Blink	Startup
	Compressor	Compressor on	Compressor off	Request	
	Fan	Fan on	Fan off	Request	
	Defrost	Defrost in progress	Defrost not required	Request	
AUX	Aux	Auxiliary Output AUX active	Auxiliary Output AUX not active	Anti-sweat heater function active	
	Alarm	Delayed external alarm (before the expiry of the time 'A7')	No alarm present	Alarms in normal operation (eg. high/low temp.) or alarm from ext. digital input immediate or delayed	
	Clock	At least one timed defrost has been set	No timed defrost is present	Clock alarm	On if Real-Time Clock present

# Controller Instructions



	Light	Auxiliary output light active	Auxiliary output light not active	Anti-sweat heater function active	
	Service		No malfunction	Malfunction (eg. EEPROM error or probe fault)	
HACCP	HACCP	HACCP function	HACCP function enabled	HACCP alarm (HA and/or HF) not enabled	
	Continuous Cycle	Enabled	Not enabled	Request	

## Setting the set point (desired temperature value)

To display or set the set point, proceed as follow:

1. press the “Set” button for more than 1 second to display the set point;
2. increase or decrease the value of the set point, using the “ *aux*” and “ *def*” respectively, until reaching the desired value;
3. press the “Set” button again to confirm the new value,



## Alarms with manual reset

The alarms with manual reset can be reset by pressing the “ *Prg* *mute*” and “ *aux*” for more than 5 sec.




## Manual defrost

As well as the automatic defrost function, a manual defrost can be enabled, if the temperature conditions allow, by pressing the “ *def*” button for more than 5 sec.

## Continuous cycle

Pressing the buttons “ *aux*” and “ *def*” simultaneously for more than 5 seconds enables the continuous cycle function. During operation in continuous cycle, the compressor continues to operate for the time “cc” and it stops when it reaches the “cc” time out or the minimum temperature has been reached (AL = minimum temperature alarm threshold). Continuous cycle setting: “cc” parameter (continuous cycle duration): “cc”=0 never active; “c6” parameter (by passing the alarm after the continuous cycle): “cc” = 0 never active; it avoid or delays the low temperature alarm after the continuous cycle.

## Accessing the configuration parameter (type C)

1. Pressing the “ *Prg* *mute*” and “Set” buttons at the same time for more than 5 sec, the display will show “00”(password prompt).
2. Use the “ *aux*” or “ *def*” buttons to display the number “22” (parameter access password).
3. Confirm by pressing “Set”.
4. The display will show the first modifiable “C” parameter.

# Controller Instructions

## Accessing the configuration parameter (type F)

1. Hold the "**Prg**  
mute" button for more than 5 s (if there are active alarms, first mute the buzzer), the display will show the first modifiable "F" parameter.

## Modifying the parameters

After having displayed the parameter, either type "C" or type "F", proceed as follows:

1. Use the "**▲**  
aux" or "**▼**  
def" buttons to scroll the parameters, until reaching the parameter to be modified; when scrolling the parameters, an icon is shown on the display that represents the category of the parameter.
2. Alternatively, press the "**Prg**  
mute" button to display a menu that can be used to quickly access the family of parameters to be modified.
3. Scrolling the menu using the "**▲**  
aux" and "**▼**  
def" buttons displays the codes of the various categories of parameter, accompanied by the corresponding icon on the display(if present).
4. Once having reached the desired category, press "**Set**" to go directly to the first parameter in the chosen category(if no parameter is visible, pressing the "**Set**" button will have no effect).
5. At this stage, modify the parameters or return to the "Category" menu, using the "**Prg**  
mute" button.
6. Press "**Set**" to display the value associated with the parameter.
7. Increase or decrease the value using the "**▲**  
aux" or "**▼**  
def" buttons respectively.
8. Press "**Set**" to temporarily save the new value and return to the display of the parameter.
9. Repeat the operation from point 1 or point 2.
10. If the parameter has sub-parameters, press "**Set**" to display the first sub-parameter.
11. Press the "**▲**  
aux" or "**▼**  
def" button to display all the sub-parameters.
12. Press "**Set**" to display the associated value.
13. Increase or decrease the value using the "**▲**  
aux" or "**▼**  
def" button respectively.
14. Press "**Set**" to temporarily save the new value and return to the display of the sub-parameter code.
15. Press "**Prg**  
mute" to return to the display of the parent parameter.

## Saving the new values assigned to the parameters

To definitely save the new values of the modified parameters, press the "**Prg**  
mute" button for more than 5 seconds, thus exiting the parameter setting procedure. All the modification made to the parameters temporarily saved in the RAM, can be cancelled and "normal operation" resumed by not pressing any button for 60 seconds, thus allowing the parameter setting session to expire due to timeout if the Instrument is switched off before pressing the "**Prg**  
mute" button, all the modifications made to the parameters and temporarily saved will be lost.

# Controller Instructions

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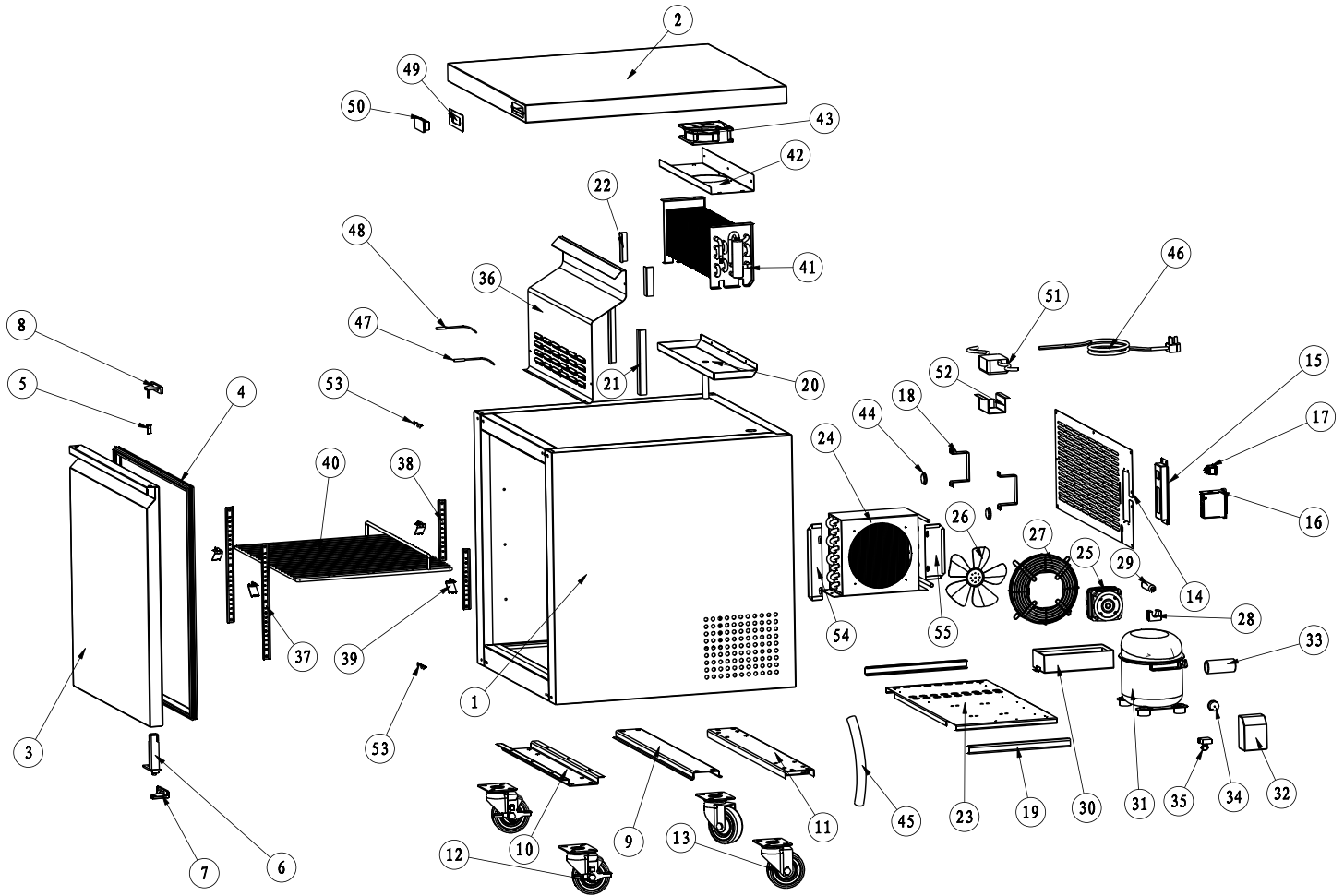
## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50054	RE-CN-0006-HC	Refrigerator Under Counter 5.5 cu ft 115V/60/1 ETL cETLus	UUC27R-HC
50056	RE-CN-0011-HC	Refrigerator Under Counter 11.2 cu ft 115V/60/1 ETL cETLus	UUC48R-HC
50053	FR-CN-0686-HC	Freezer Under Counter 27" / 686mm 115V/60/1 ETL cETLus	UUC27F-HC
50055	FR-CN-1219-HC	Freezer Under Counter 48" / 1219mm 115V/60/1 ETL cETLus	UUC48F-HC



# Parts Breakdown

Model RE-CN-0006-HC 50054



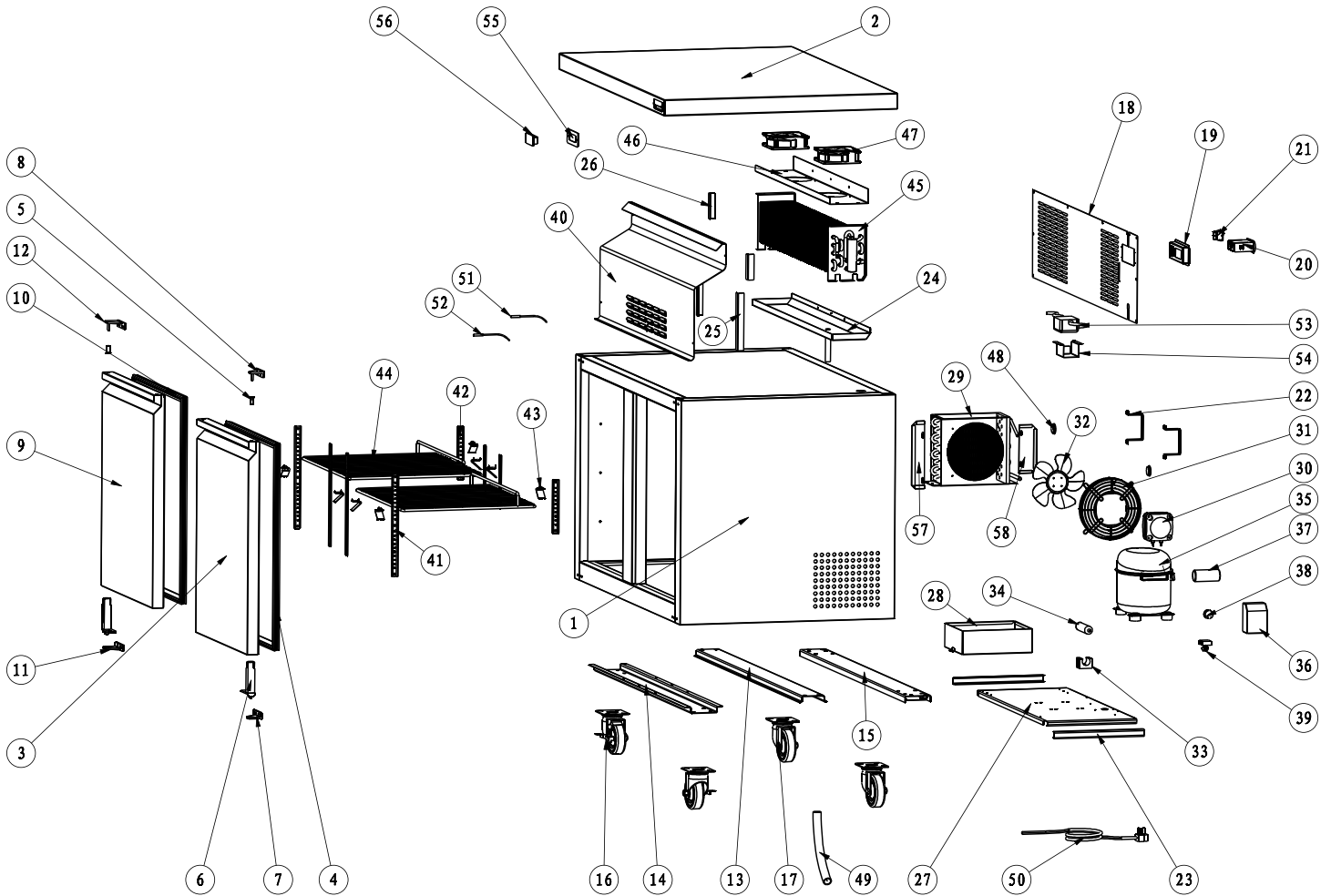
# Parts Breakdown

## Model RE-CN-0006-HC 50054

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
30891	Cabinet for UUC27R-HC	1	26544	Inner Drain Pan for UUC27R-HC	20	26561	Evaporator Fan Motor Installation Board for UUC27R-HC	42
30892	Top Board for UUC27R-HC	2	26545	Evaporator Cover Sticker 1 for UUC27R-HC	21	26228	Evaporator Fan Motor for UUC27R-HC	43
30893	Door for UUC27R-HC	3	26546	Evaporator Cover Sticker 2 for UUC27R-HC	22	26249	Foaming Hole Cover for UUC27R-HC	44
26529	Gasket for UUC27R-HC	4	26547	Compressor Unit Installation Board for UUC27R-HC	23	62321	Drain Tube (φ16mm) for UUC27R-HC	45
26530	Hinge Axis for UUC27R-HC	5	26548	Condenser for UUC27R-HC	24	62322	Power Cord for UUC27R-HC	46
26531	Spring Hinge for UUC27R-HC	6	62331	Condenser Fan Motor for UUC27R-HC	25	61465	Temperature Sensor 1 (Thermostat) for UUC27R-HC	47
28179	Bottom Right Hinge for UUC27R-HC	7	27924	Condenser Fan Motor Blade for UUC27R-HC	26	62323	Temperature Sensor 2 (Fahrenheit Temp Disp) for UUC27R-HC	48
26762	Upper Right Hinge for UUC27R-HC	8	62316	Condenser Fan Motor Cover for UUC27R-HC	27	62324	Fahrenheit Temp Display Installation Board for UUC27R-HC	49
30899	Castor Support B for UUC27R-HC	9	26188	Filter Fixer for UUC27R-HC	28	62325	Fahrenheit Temp Display for UUC27R-HC	50
30900	Castor Support C for UUC27R-HC	10	26551	Filter for UUC27R-HC	29	62326	Transformer for Fahrenheit Temp Display for UUC27R-HC	51
30901	Castor Support A for UUC27R-HC	11	26553	Outer Drain Pan for UUC27R-HC	30	62327	Transformer Holder for UUC27R-HC	52
26246	4" Castor with Brake for UUC27R-HC	12	26183	Compressor for UUC27R-HC	31	62328	Hinge Hole Cover for Revised Door for UUC27R-HC	53
26247	4" Castor for UUC27R-HC	13	61474	Compressor Starter Kit for UUC27R-HC	32 - 35	26563	Air Shield Board One for UUC27R-HC	54
26542	Back Grill for UUC27R-HC	14	26555	Evaporator Fan Cover for UUC27R-HC	36	62329	Air Shield Board Two for UUC27R-HC	55
26539	Thermostat Installation Box for UUC27R-HC	15	26556	K Strip-3 Holes for UUC27R-HC	37	62332	Baffle for UUC27R-HC	56
27186	Thermostat for UUC27R-HC	16	26557	K Strip-2 Holes for UUC27R-HC	38	62333	Defrost Heater for UUC27R-HC	57
26192	Power Switch for UUC27R-HC	17	26884	K Clip for UUC27R-HC	39	62334	Drain Hose Heater for UUC27R-HC	58
62315	Stand Off Bracket for UUC27R	18	26559	Shelf for UUC27R-HC	40	62335	Evaporator Temp Sensor for UUC27R-HC	59
26543	Track for Compressor Installation Board for UUC27R-HC	19	26560	Evaporator for UUC27R-HC	41			

# Parts Breakdown

Model RE-CN-0011-HC 50056



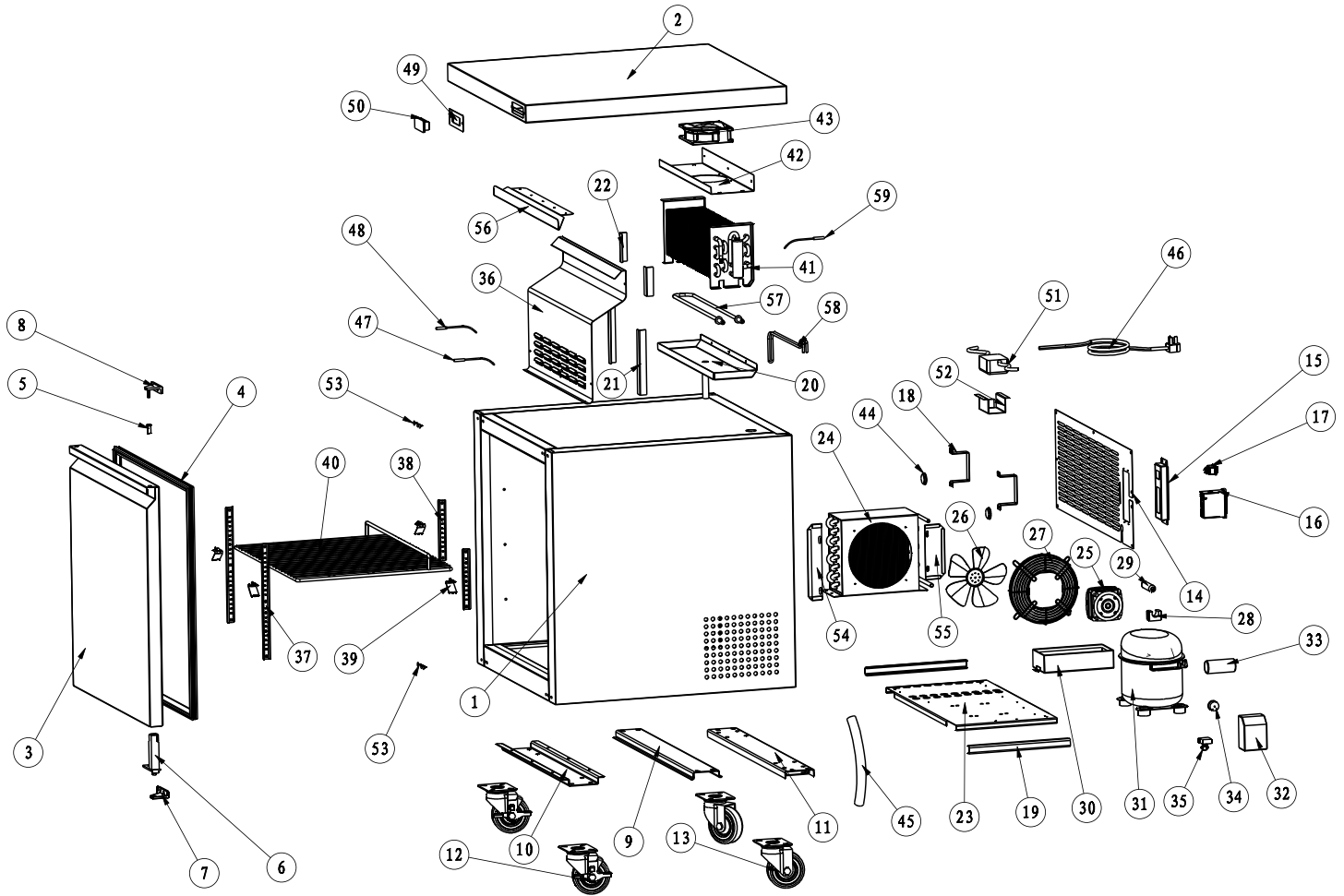
# Parts Breakdown

## Model RE-CN-0011-HC 50056

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
30922	Cabinet for UUC48R-HC	1	26192	Power Switch for UUC48R-HC	21	30951	Shelf for UUC48R-HC	44
30923	Top Board for UUC48R-HC	2	30937	Stand Off Bracket for UUC48R-HC	22	27915	Evaporator for UUC48R-HC	45
30924	Right Door for UUC48R-HC	3	30938	Track for Compressor Installation Board for UUC48R-HC	23	30952	Evaporator Fan Motor Installation Board for UUC48R-HC	46
30925	Gasket for UUC48R-HC	4	30939	Inner Drain Pan for UUC48R-HC	24	26711	Evaporator Fan Motor for UUC48R-HC	47
30926	Hinge Axis for UUC48R-HC	5	30940	Evaporator Cover Sticker 1 for UUC48R-HC	25	26249	Foaming Hole Cover for UUC48R-HC	48
30927	Spring Hinge for UUC48R-HC	6	30941	Evaporator Cover Sticker 2 for UUC48R-HC	26	62321	Drain Tube (φ16mm) for UUC48R-HC	49
28179	Bottom Right Hinge for UUC48R-HC	7	30942	Compressor Unit Installation Board for UUC48R-HC	27	62322	Power Cord for UUC48R-HC	50
26768	Upper Right Hinge for UUC48R-HC	8	30945	Outer Drain Pan for UUC48R-HC	28	61465	Temperature Sensor 1 (Thermostat) for UUC48R-HC	51
30924	Left Door for UUC48R-HC	9	27916	Condenser for UUC48R-HC	29	62323	Temperature Sensor 2 (Fahrenheit Temp Disp) for UUC48R-HC	52
30925	Gasket for UUC48R-HC	10	27918	Condenser Fan Motor for UUC48R-HC	30	62326	Transformer for Fahrenheit Temp Display for UUC48R-HC	53
28179	Bottom Left Hinge for UUC48R-HC	11	62316	Condenser Fan Motor Cover for UUC48R-HC	31	62327	Transformer Holder for UUC48R-HC	54
26768	Upper Left Hinge for UUC48R-HC	12	27924	Condenser Fan Motor Blade for UUC48R-HC	32	62324	Fahrenheit Temp Display Installation Board for UUC48R-HC	55
30930	Castor Support B for UUC48R-HC	13	30943	Filter Fixer for UUC48R-HC	33	62325	Fahrenheit Temp Display for UUC48R-HC	56
30931	Castor Support C for UUC48R-HC	14	27919	Filter for UUC48R-HC	34	26563	Air Shield Board One for UUC48R-HC	57
30932	Castor Support A for UUC48R-HC	15	26670	Compressor for UUC48R-HC	35	62329	Air Shield Board Two for UUC48R-HC	58
26246	4" Castor with Brake for UUC48R-HC	16	62318	Compressor Starter Kit for UUC48R-HC	36 - 39	62337	Baffle for UUC48R-HC	59
26247	4" Castor for UUC48R-HC	17	30947	Evaporator Fan Cover for UUC48R-HC	40	62338	Defrost Heater for UUC48R-HC	60
30937	Back Grill for UUC48R-HC	18	30948	K Strip-3 Holes for UUC48R-HC	41	62339	Drain Hose Heater for UUC48R-HC	61
26539	Thermostat Installation Box for UUC48R-HC	19	30949	K Strip-2 Holes for UUC48R-HC	42	62340	Evaporator Temp Sensor for UUC48R-HC	62
27186	Thermostat for UUC48R-HC	20	30950	K Clip for UUC48R-HC	43			

# Parts Breakdown

Model FR-CN-0686-HC 50053



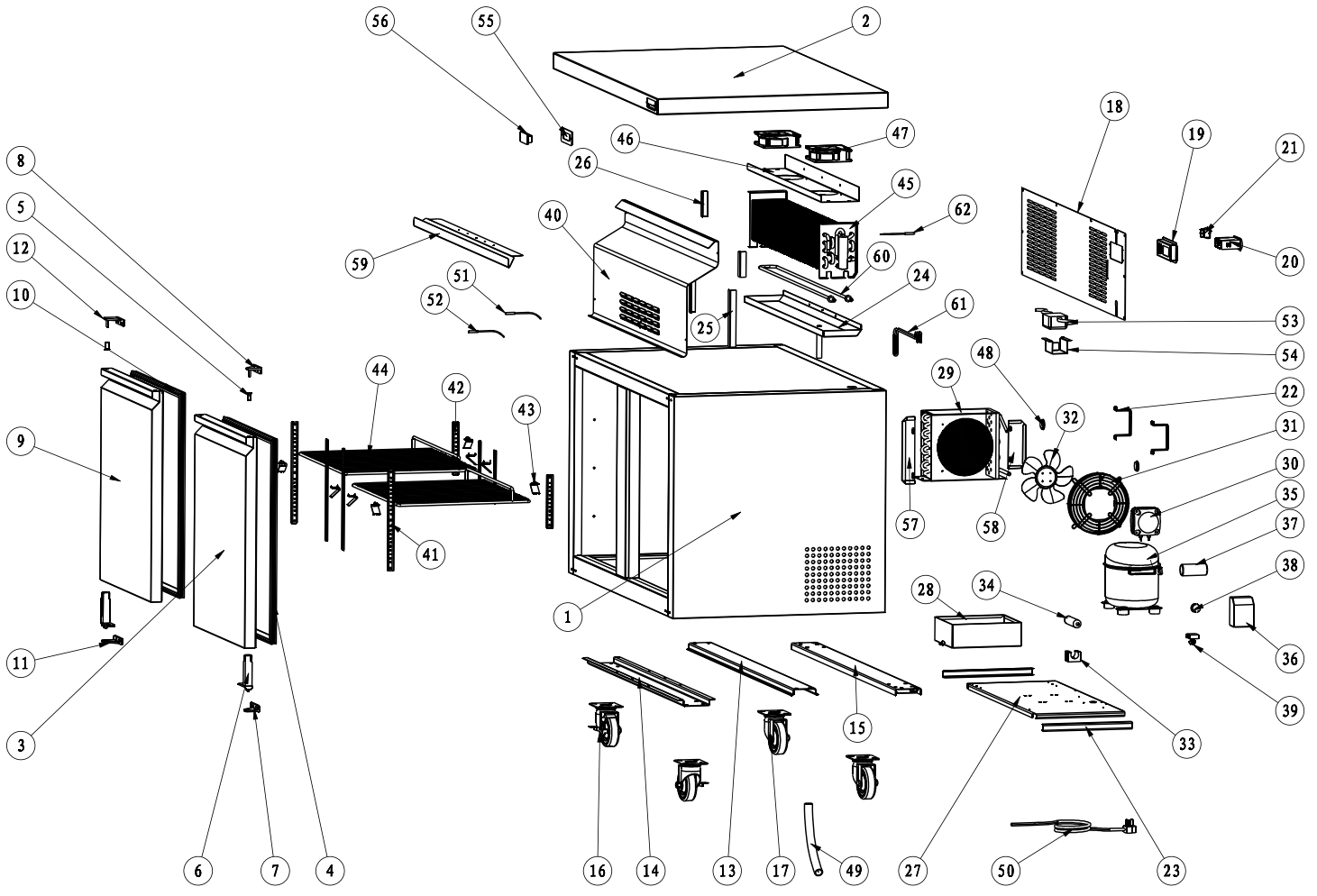
# Parts Breakdown

## Model FR-CN-0686-HC 50053

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26526	Cabinet for UUC27F-HC	1	26544	Inner Drain Pan for UUC27F-HC	20	26561	Evaporator Fan Motor Installation Board for UUC27F-HC	42
26527	Top Board for UUC27F-HC	2	26545	Evaporator Cover Sticker 1 for UUC27F-HC	21	26228	Evaporator Fan Motor for UUC27F-HC	43
26528	Door for UUC27F-HC	3	26546	Evaporator Cover Sticker 2 for UUC27F-HC	22	26249	Foaming Hole Cover for UUC27F-HC	44
26529	Gasket for UUC27F-HC	4	26547	Compressor Unit Installation Board for UUC27F-HC	23	62321	Drain Tube (φ16mm) for UUC27F-HC	45
26530	Hinge Axis for UUC27F-HC	5	26548	Condenser for UUC27F-HC	24	62322	Power Cord for UUC27F-HC	46
26531	Spring Hinge for UUC27F-HC	6	24293	Condenser Fan Motor for UUC27F-HC	25	61465	Temperature Sensor 1 (Thermostat) for UUC27F-HC	47
28179	Bottom Right Hinge for UUC27F-HC	7	26549	Condenser Fan Motor Blade for UUC27F-HC	26	62323	Temperature Sensor 2 (Fahrenheit Temp Disp) for UUC27F-HC	48
26762	Upper Right Hinge for UUC27F-HC	8	62316	Condenser Fan Motor Cover for UUC27F-HC	27	62324	Fahrenheit Temp Display Installation Board for UUC27F-HC	49
26534	Castor Support B for UUC27F-HC	9	26188	Filter Fixer for UUC27F-HC	28	62325	Fahrenheit Temp Display for UUC27F-HC	50
26535	Castor Support C for UUC27F-HC	10	26551	Filter for UUC27F-HC	29	62326	Transformer for Fahrenheit Temp Display for UUC27F-HC	51
26536	Castor Support A for UUC27F-HC	11	26553	Outer Drain Pan for UUC27F-HC	30	62327	Transformer Holder for UUC27F-HC	52
26246	4" Castor with Brake for UUC27F-HC	12	26183	Compressor for UUC27F-HC	31	62328	Hinge Hole Cover for Revised Door for UUC27F-HC	53
26247	4" Castor for UUC27F-HC	13	62317	Compressor Starter Kit for UUC27F-HC	32 - 35	26563	Air Shield Board One for UUC27F-HC	54
26542	Back Grill for UUC27F-HC	14	26555	Evaporator Fan Cover for UUC27F-HC	36	62329	Air Shield Board Two for UUC27F-HC	55
26539	Thermostat Installation Box for UUC27F-HC	15	26556	K Strip-3 Holes for UUC27F-HC	37	62330	Baffle for UUC27F-HC	56
27186	Thermostat for UUC27F-HC	16	26557	K Strip-2 Holes for UUC27F-HC	38	26564	Defrost Heater for UUC27F-HC	57
26192	Power Switch for UUC27F-HC	17	26884	K Clip for UUC27F-HC	39	26254	Drain Hose Heater for UUC27F-HC	58
62315	Stand Off Bracket for UUC27F-HC	18	26559	Shelf for UUC27F-HC	40	61466	Evaporator Temp Sensor for UUC27F-HC	59
26543	Track for Compressor Installation Board for UUC27F-HC	19	26560	Evaporator for UUC27F-HC	41			

# Parts Breakdown

Model FR-CN-1219-HC 50055



# Parts Breakdown

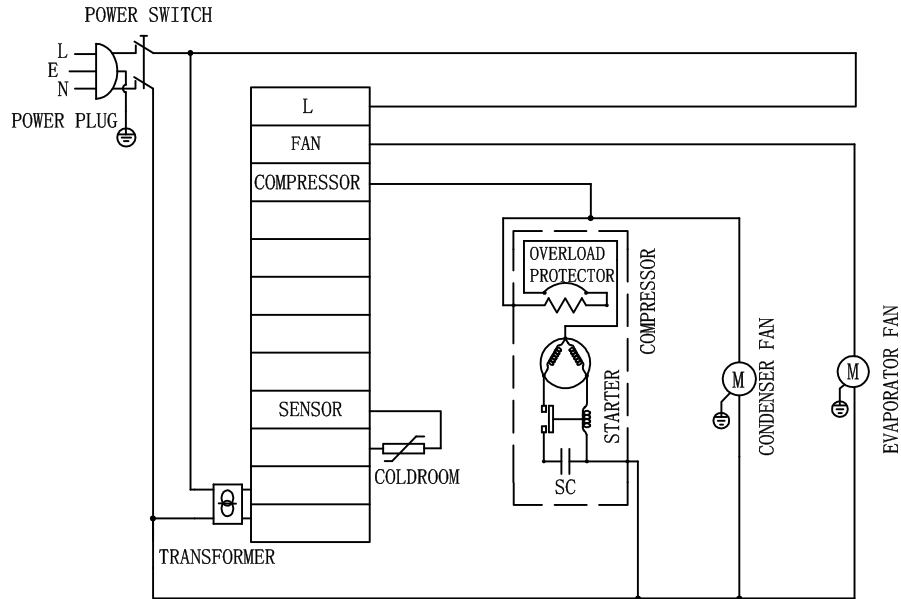
## Model FR-CN-1219-HC 50055

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
26566	Cabinet for UUC48F-HC	1	26192	Power Switch for UUC48F-HC	21	26599	Shelf for UUC48F-HC	44
26567	Top Board for UUC48F-HC	2	62315	Stand Off Bracket for UUC48F-HC	22	26600	Evaporator for UUC48F-HC	45
26568	Right Door for UUC48F-HC	3	26583	Track for Compressor Installation Board for UUC48F-HC	23	26601	Evaporator Fan Motor Installation Board for UUC48F-HC	46
26569	Gasket for UUC48F-HC	4	26584	Inner Drain Pan for UUC48F-HC	24	26228	Evaporator Fan Motor for UUC48F-HC	47
26570	Hinge Axis for UUC48F-HC	5	26585	Evaporator Cover Sticker 1 for UUC48F-HC	25	26249	Foaming Hole Cover for UUC48F-HC	48
26571	Spring Hinge for UUC48F-HC	6	26586	Evaporator Cover Sticker 2 for UUC48F-HC	26	62321	Drain Tube (φ16mm) for UUC48F-HC	49
28179	Bottom Right Hinge for UUC48F-HC	7	26587	Compressor Unit Installation Board for UUC48F-HC	27	62322	Power Cord for UUC48F-HC	50
26762	Upper Right Hinge for UUC48F-HC	8	26593	Outer Drain Pan for UUC48F-HC	28	61465	Temperature Sensor 1 (Thermostat) for UUC48F-HC	51
26568	Left Door for UUC48F-HC	9	26588	Condenser for UUC48F-HC	29	62323	Temperature Sensor 2 (Fahrenheit Temp Disp) for UUC48F-HC	52
26569	Gasket for UUC48F-HC	10	26589	Condenser Fan Motor for UUC48F-HC	30	62326	Transformer for Fahrenheit Temp Display for UUC48F-HC	53
28179	Bottom Left Hinge for UUC48F-HC	11	62316	Condenser Fan Motor Cover for UUC48F-HC	31	62327	Transformer Holder for UUC48F-HC	54
26762	Upper Left Hinge for UUC48F-HC	12	78676	Condenser Fan Motor Blade for UUC48F-HC	32	62324	Fahrenheit Temp Display Installation Board for UUC48F-HC	55
26574	Castor Support B for UUC48F-HC	13	26590	Filter Fixer for UUC48F-HC	33	62325	Fahrenheit Temp Display for UUC48F-HC	56
26575	Castor Support C for UUC48F-HC	14	26591	Filter for UUC48F-HC	34	26563	Air Shield Board One for UUC48F-HC	57
26576	Castor Support A for UUC48F-HC	15	26592	Compressor for UUC48F-HC	35	62329	Air Shield Board Two for UUC48F-HC	58
26246	4" Castor with Brake for UUC48F-HC	16	62317	Compressor Starter Kit for UUC48F-HC	36 - 39	62336	Baffle for UUC48F-HC	59
26247	4" Castor for UUC48F-HC	17	26595	Evaporator Fan Cover for UUC48F-HC	40	26604	Defrost Heater for UUC48F-HC	60
26582	Back Grill for UUC48F-HC	18	26596	K Strip-3 Holes for UUC48F-HC	41	26605	Drain Hose Heater for UUC48F-HC	61
26579	Thermostat Installation Box for UUC48F-HC	19	26597	K Strip-2 Holes for UUC48F-HC	42	61466	Evaporator Temp Sensor for UUC48F-HC	62
27185	Thermostat for UUC48F-HC	20	26884	K Clip for UUC48F-HC	43			

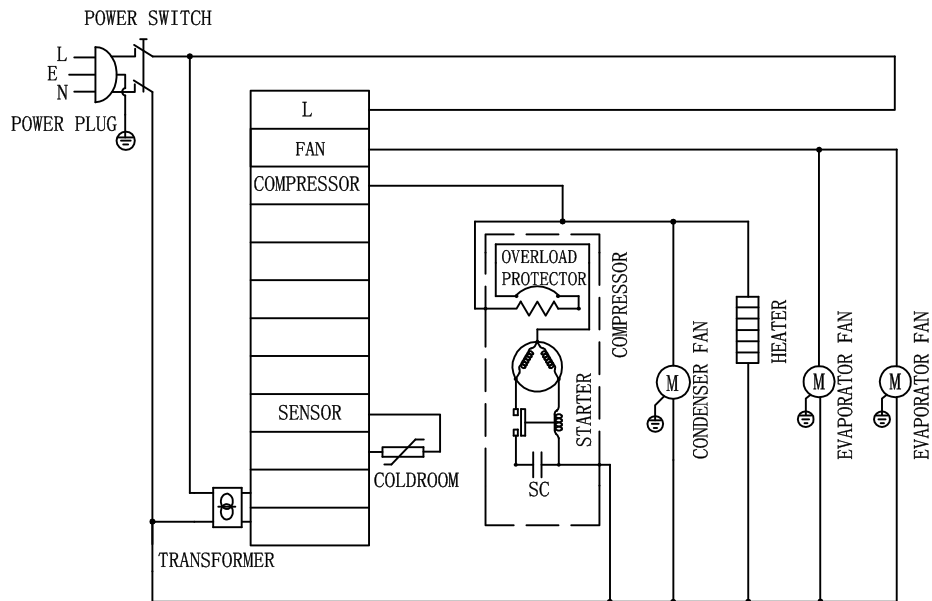


# Electrical Schematics

**Model RE-CN-0006-HC 50054**

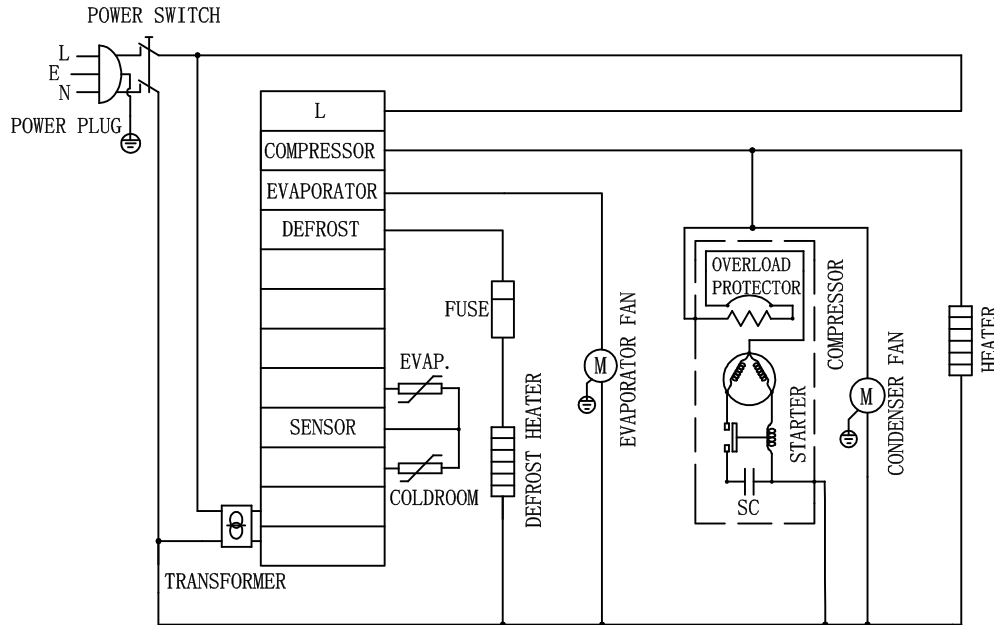


**Model RE-CN-0011-HC 50056**

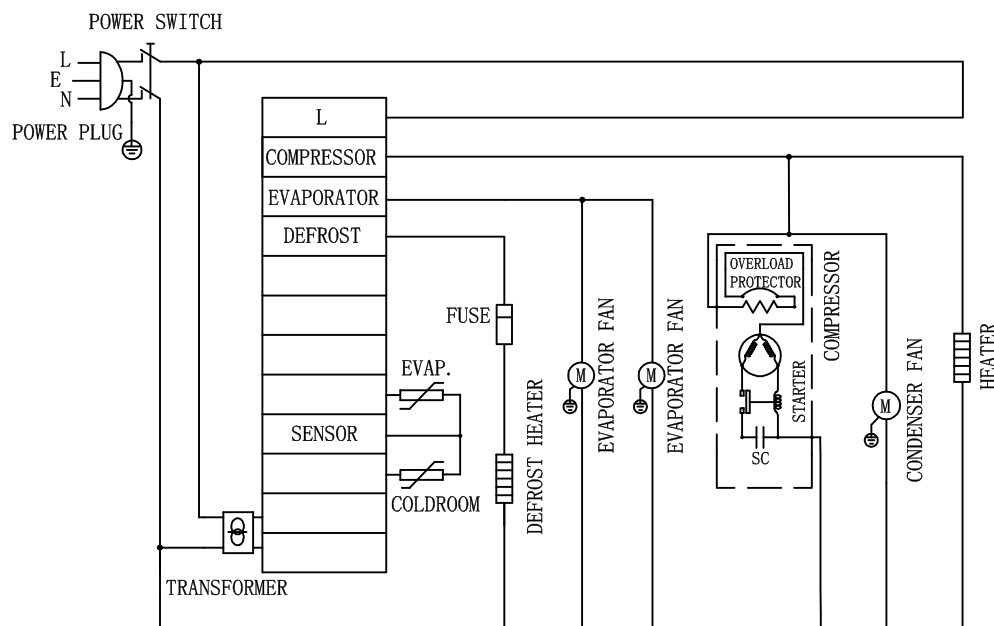


# Electrical Schematics

## Model FR-CN-0686-HC 50053



## Model FR-CN-1219-HC 50055





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**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

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



Purchaser's Information

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

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

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

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

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

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

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

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

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

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

Would you like to extend the warranty?  Yes  No

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

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

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

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

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

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

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

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

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3, 500 globally sourced products.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

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