



Back Bar Bottle Coolers

Models *BD-CN-0007-HC, BB-CN-0012-DH, BD-CN-0019-HC, BB-CN-0016-DH, BD-CN-0023-HC, BB-CN-0020-DH, BD-CN-0032-HC*
Items 50066, 50063, 50067, 50064, 50068, 50065, 50069

Instruction Manual



Revised - 09/28/2017



Intertek



Intertek

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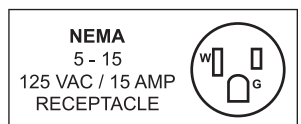


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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution 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

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

When using electrical appliances basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the installation service representative.
- Do not allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



Safety and Warranty

- Unplug the unit from the electrical outlet before cleaning or making repairs.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.

NOTE: It is strongly recommended that any servicing be performed by an authorized instructions before it is used.

ELECTRICAL SAFETY

Do not under any circumstances cut or remove the grounding prong from the power cord. For safety this appliance must be properly grounded at all times.

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with the properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter.
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void warranty. The unit must be close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When removing the cooler away from the wall be careful not to run over or damage the power cord.
- When the cooler is installed or used, all the packaging (including carton and plastic wrap) should be removed.
- Keep the cooler stable to avoid vibration and noise.
- The cooler should be installed in a place with good ventilation and a space of at least 6" should be allowed between the surrounding walls and the cabinet wall for air circulation.
- Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

It is strongly recommended that any servicing be performed by an authorized service representative.

NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall electrical supply so that extension cords are never used.

CAUTION

- The cooler must be grounded correctly, never with a heating pipe and coal gas pipe.
- In case of damage to electrical cord and plug, please contact after sale service and never do it yourself.

Safety and Warranty

- When unplugging unit, please grasp by the plug, not the cord.
- If the voltage is unstable, please select a suitable automatic voltage regulator.
- If the power cuts off, you should wait for at least 5 minutes before turning on the unit again to avoid damage to the compressor.
- Never store any flammable, explosive or corrosive liquid or gas in or near the cooler.

PROPER DISPOSAL OF EQUIPMENT; DANGER! RISK OF CHILD ENTRAPMENT

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous, even if they will sit for “just a few days.” If you are getting rid of an old refrigerator, please follow the below instructions to help prevent a terrible accident.

- Remove the doors.
- Leave shelves in place to prevent children from easily climbing inside.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that used “ozone depleting” chemicals. If you are throwing away your old refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under the provisions of the environmental regulations.

1 YEAR PARTS AND LABOUR WARRANTY

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

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

Please see www.omcan.com/warranty.html for complete info.

WARNING:

The packaging components 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	BD-CN-0007-HC	BB-CN-0012-DH	BD-CN-0019-HC	BB-CN-0016-DH
Number of Doors	1	2		
Temperature Range	33 - 41°F / 0.5 - 5°C			
Refrigerant	R290			
Capacity	6.5 cu.ft. / 186 L	11.8 cu.ft. / 335 L	19 cu.ft. / 546 L	15.8 cu.ft. / 446 L
Number of Shelves	2	4		
Compressor HP	1/6	1/5		
Voltage	115V / 60Hz			
Power	0.18 kW	0.44 kW	0.42 kW	0.46 kW
Amps	1.92A	3A	2.88A	3A
Dimensions (DWH)	30.4" x 23.5" x 38.8" 772 x 596 x 983mm	24.4" x 48.8" x 35.5" 620 x 1240 x 905mm	27.8" x 58.9" x 35.5" 705 x 1495 x 905mm	24.4" x 60.8" x 35.5" 620 x 1544 x 905mm
Interior Dimensions (DWH)	18.3" x 19.5" x 30.3" 464 x 495 x 768mm	20" x 36.2" x 31" 508 x 919 x 787mm	23.4" x 46.5" x 31" 594 x 1181 x 787mm	20" x 48.2" x 31" 508 x 1224 x 787mm
Packaging Dimensions (DWH)	32.5" x 25.8" x 44.9" 826 x 654 x 1140mm	27.6" x 51.2" x 42.3" 701 x 1300 x 1074mm	30.5" x 61.4" x 41.8" 775 x 1559 x 1060mm	27.6" x 63.4" x 42.3" 701 x 1610 x 1074mm
Weight	150 lbs. / 68 kgs.	271 lbs. / 123 kgs.	293 lbs. / 133 kgs.	326 lbs. / 148 kgs.
Packaging Weight	187 lbs. / 85 kgs.	315 lbs. / 143 kgs.	337 lbs. / 153 kgs.	380 lbs. / 173 kgs.
Item Number	50066	50063	50067	50064

Model	BD-CN-0023-HC	BB-CN-0020-DH	BD-CN-0032-HC
Number of Doors	2	3	
Temperature Range	33 - 41°F / 0.5 - 5°C		
Refrigerant	R290		
Capacity	23.3 cu.ft. / 666 L	19.6 cu.ft. / 556 L	32 cu.ft. / 916 L
Number of Shelves	4	6	
Compressor HP	1/5	1/4+	
Voltage	115V / 60Hz		
Power	0.54 kW	0.5 kW	0.64 kW
Amps	3.6A	4A	4.7A
Dimensions (DWH)	27.8" x 69.1" x 35.5" 705 x 1755 x 905mm	24.4" x 72.8" x 35.5" 620 x 1848 x 905mm	27.8" x 90.4" x 35.5" 705 x 2295 x 905mm
Interior Dimensions (DWH)	23.4" x 56.5" x 31" 594 x 1435 x 787mm	20" x 60.2" x 31" 508 x 1529 x 787mm	23.4" x 77.8" x 31" 594 x 1975 x 787mm
Packaging Dimensions (DWH)	31" x 72" x 42" 787 x 1829 x 1067mm	27.6" x 75.2" x 42.3" 701 x 1910 x 1074mm	30.5" x 91.8" x 41.8" 775 x 2330 x 1060mm
Weight	348 lbs. / 158 kgs.	355 lbs. / 161 kgs.	375 lbs. / 170 kgs.
Packaging Weight	331 lbs. / 150.1 kgs.	410 lbs. / 186 kgs.	419 lbs. / 190 kgs.
Item Number	50068	50065	50069

Installation

Tools required: Phillips screw driver.

- Use a Phillips screw driver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid. Then remove the L-bracket from the unit.
- Remove skid by unscrewing all base rail anchor brackets. Place skid to the side.
- Carefully upright cabinet.

When lifting unit do not use the counter top as a lifting point. Also remember to leave cabinet upright for 24-hours before plugging into power source.

- Set unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F / +38°C) an exhaust fan may be necessary.
- Proper leveling of the unit is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be affected by leveling.
- The cooler should be leveled front to back and side to side with a level.

Warning: Installation without proper ventilation will void the manufacturer's warranty.

SEALING CABINET TO FLOOR

Step 1 - Position Cabinet

Allow six (6) inches between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

Step 2 - Level Cabinet

Cabinet should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:

A Position level in the inside floor of the unit near the door. Level should be parallel to cabinet front.

B Position level at the inside rear of cabinet. Level should be placed parallel to cabinet back.

C Perform similar procedures to steps A and B by placing the level on inside floor left and right sides parallel to the depth of the cooler. Level cabinet.

Step 3 - Applying Sealant

- Draw an outline on the base of the floor.
- Raise and block the front side of the cabinet.
- Apply a bead of NSF Approved Sealant (see list below) to floor half an inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it set down on the sealant.
- Raise and block the rear of the cabinet.
- Apply sealant on floor as outlined above on other 3 sides.
- Examine to see that the cabinet is sealed to floor around entire perimeter.

NSF APPROVED SEALANTS:

- Minnesota Mining #ECU800 Caulk.
- Minnesota Mining #ECU2185 Caulk.

Installation

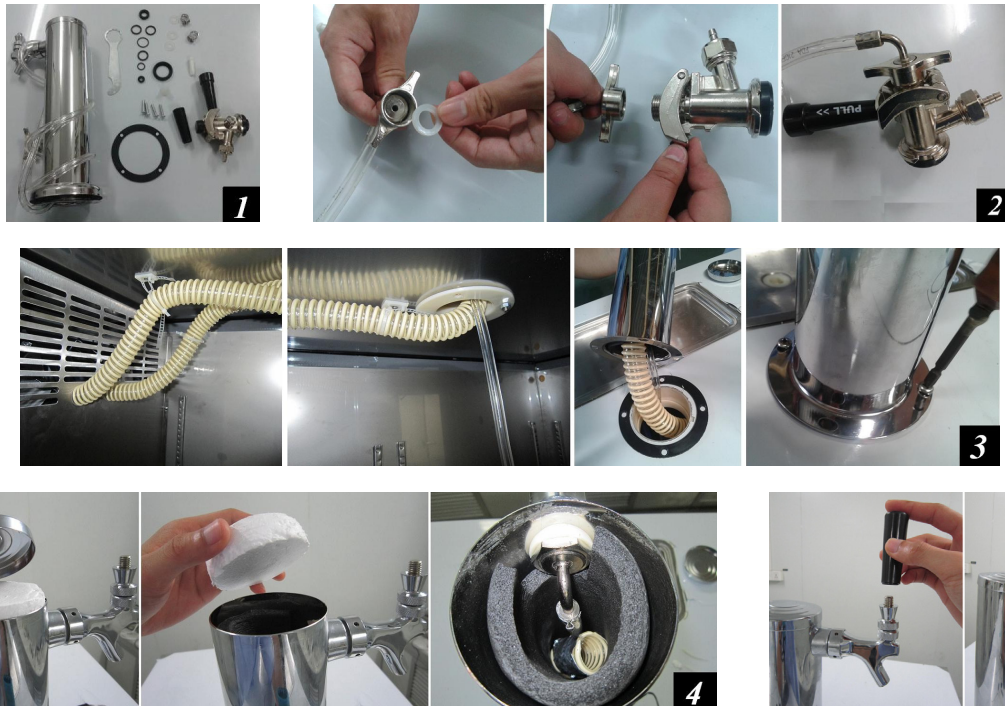
- Minnesota Mining #ECU1055 Bead.
- Minnesota Mining #ECU1202 Bead.
- Armstrong Cork - Rubber Caulk.
- Products Research Co #5000 Rubber Caulk.
- GE Silicone Sealer.
- Dow Corning Silicone Sealer.

NOTE: Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

DRAFT BEER TOWER INSTALLATION

1. Beer tower contents.
2. Thread the beer line connector to the keg coupler.
3. Insert an air hose into the beer tower and secure the beer tower to cabinet with the gasket under the beer tower.
4. Make sure the air hose closes at the top of beer tower at all times. This is to keep the beer faucet cold.
5. Secure the handle onto beer faucet.

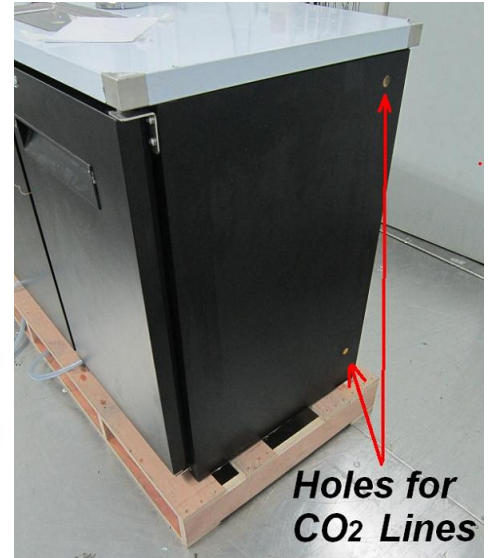
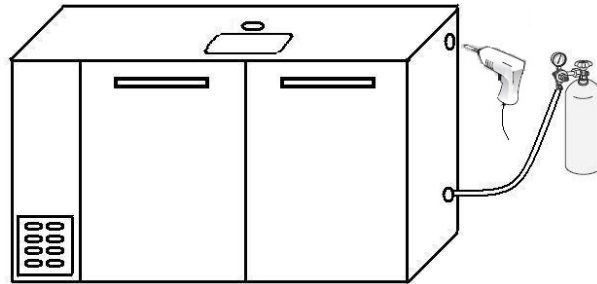
BEER DISPENSING SYSTEM



Installation

REMOTE CO2 GAS CYLINDER INSTALLATION

1. Remove the plug on the right wall of the machine with a pair of pliers.
2. Drill and make hole through the wall. Holes can be located in two different areas. Reference above pictures for the position of the holes.
3. Insert the CO2 line through the hole.
4. Seal the hole around CO2 line with silicone sealer to prevent leakage of cold air.



Operation

START UP

Plug in the cooler and the compressor is ready to operate.

- Temperature control set at #4 position gives the cooler an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
- Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control it should be ordered from your dealer or recommended service agent.
- Good air flow in your cooler is critical. Be careful to load product so that it neither presses against the back wall nor comes within four (4) inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

LIGHT SWITCH LOCATION:

The switch is located on the front of the evaporator housing toward the right of the cabinet. Open the front door.

NOTE: If the unit is disconnected or shut off, wait five (5) minutes before re-starting unit.

RECOMMENDATION

Before loading product the unit should be run for 2 to 3 days. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred. Remember that the factory warranty does

not cover product loss.

REPLACEMENT PARTS

We maintains a record of the cabinet model number and serial number for your cooler. If at any time during the life of your cooler a replacement part is needed, call the factory office with the model number and serial number of your unit to place an order for the part.

CONTROLLER INSTRUCTIONS

DIGITAL CONTROLLER MODEL: PJEZ FOR COOLER



Dimensioni (mm) / Dimensions (mm)

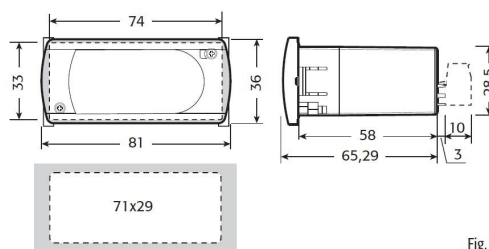


Fig. 1

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

Operation

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

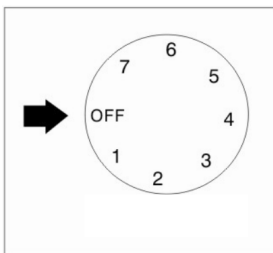
1. Press **SET** for 3 sec (the display will show “PS”).
2. • To access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm.
 - To access the F parameter menu only, press **SET** (without entering the password).

3. Scroll inside the parameter menu using **UP/DOWN**.
 - 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 sec.

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

MECHANICAL CONTROLLER INSTRUCTIONS



OFF: shut the compressor off.

Temperature range from 7 (coldest) to 1 (warmest).

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.

Cleaning and Maintenance

Condensers accumulate dirt and dust and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales -- which are not covered by warranty.

Air is pulled through the condenser continuously along with dust, lint, grease, etc. If you keep the condenser clean you will minimize your service expense and lower your electrical costs. The condenser requires scheduled cleaning every days or as needed. A dirty condenser can result in non-warranted part and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser by using a soft brush or vacuuming the condenser with a shop vac or using Co2, nitrogen or pressurized air.

If you cannot remove the debris adequately please call you refrigeration service company.

On most of the reach-in units the condenser is accessible at the rear of the unit. You must remove the cabinet grill to expose the condenser. The condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air flow to the coil which is similar to having a dirty coil.

Cleaning and Maintenance

CLEANING THE CONDENSER COIL

Required Tools:

- Phillips screwdriver.
- Stiff bristle brush.
- Adjustable wrench

When using electrical appliances basic safety precautions should be followed:

- Disconnect power to unit.
- Take off lower grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out -- tube connections are flexible.
- Clean off accumulated dirt from condensing coil with the stiff bristle brush.
- Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- After brushing condenser coil, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall louver assembly onto unit with appropriate fasteners and clips. Tighten all screws.
- Connect unit to power and check to see if condenser is running.

STAINLESS STEEL CARE AND CLEANING

Recommended cleaners for stainless steel

- Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration. Rub in direction of polish lines.
- Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passiveness.

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless Steel Enemies

There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

1. Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
3. Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

Cleaning and Maintenance

8 Steps that can help prevent rust on stainless steel

1. Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
4. Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
6. When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid) should never be used on stainless steel.
8. Regularly restore/clean stainless steel.

KEG BEER LINE CLEANING

1. Tools needed.
2. Pour cleaning solution and water into the pump bottle and connect it to the beer line.
3. Place a bucket under the faucet and open the beer faucet. Pump to remove the cleaning solution and water. Continue to pump until all cleaning solution has exited. You can also fill the line and let it soak then run through the line. After you have run the cleaning solution through, open the bottle and fill with water. Repeat water rinsing until the line is free of cleaning chemicals.

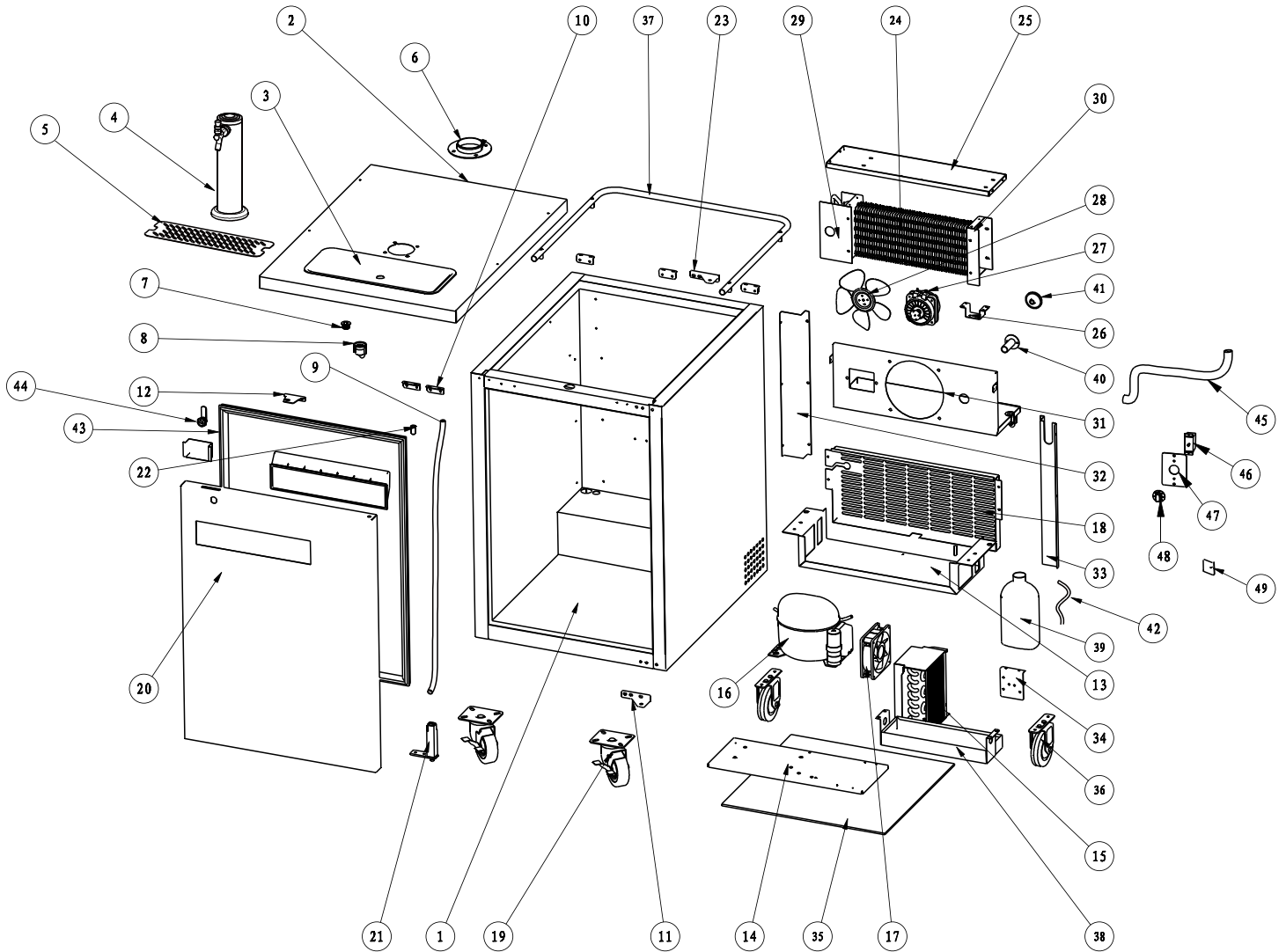
Cleaning and Maintenance

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50066	BD-CN-0007-HC	Beer Dispenser Single Solid Door with One Tap 6.5 cu ft / 186 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-1-HC
50063	BB-CN-0012-DH	Cooler Back Bar 11.8 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-48-HC
50067	BD-CN-0019-HC	Beer Dispenser Double Solid Doors with One Tap 19 cu ft / 546 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-2-HC
50064	BB-CN-0016-DH	Cooler Back Bar 15.8 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-60-HC
50068	BD-CN-0023-HC	Beer Dispenser Double Solid Doors with Two Taps 23.3 cu ft / 666 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-3-HC
50065	BB-CN-0020-DH	Cooler Back Bar 19.6 cu ft Capacity Solid Door with Beer Dispenser 115V/60/1 NSF ETL cETLus INTERTEK	UDD-24-72-HC
50069	BD-CN-0032-HC	Beer Dispenser Three Solid Doors with Two Taps 32 cu ft / 916 L Capacity 110V/60HZ ETL cETLus INTERTEK	UDD-4-HC

Parts Breakdown

Model **BD-CN-0007-HC** 50066



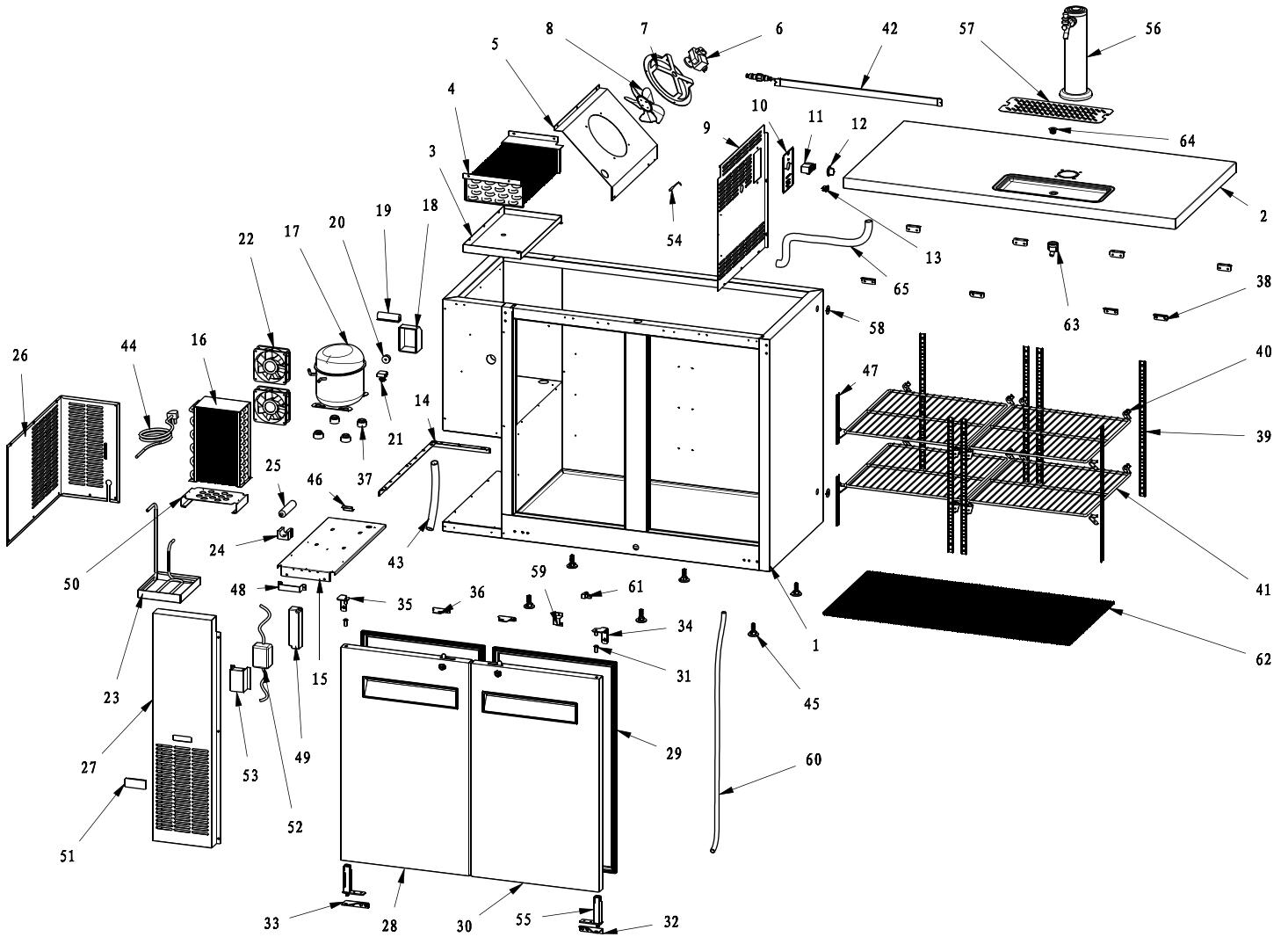
Parts Breakdown

Model BD-CN-0007-HC 50066

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71725	Cabinet for UDD-1-HC	1	71733	Back Cover for UDD-1-HC	18	71745	Reinforcing Plate of Interior Floor for UDD-1-HC	35
71726	Top Board for UDD-1-HC	2	26246	Front Castor for UDD-1-HC	19	71746	Rear Castor for UDD-1-HC	36
71727	Counter Top Tray for UDD-1-HC	3	71734	Solid Door for UDD-1-HC	20	71747	Counter Top Railing for UDD-1-HC	37
71843	Beer Tower for UDD-1-HC	4	26164	Spring Hinge of Solid Door for UDD-1-HC	21	71748	Exterior Water Tray for UDD-1-HC	38
71844	Cover of Top Tray for UDD-1-HC	5	26760	Axis Sleeve for UDD-1-HC	22	71749	Plastic Bottle for UDD-1-HC	39
71728	Plastic Mounting Plate of Beer Tower for UDD-1-HC	6	37731	Upper Right Hinge for UDD-1-HC	23	71750	Plastic Pipe of CO2 Line for UDD-1-HC	40
71851	Drain Connector Nut of Top Tray for UDD-1-HC	7	71735	Evaporator for UDD-1-HC	24	71751	Rubber Cover of Plastic Pipe of CO2 Line for UDD-1-HC	41
73071	Drain Connector of Top Tray for UDD-1-HC	8	71736	Fan Motor Installation Panel for UDD-1-HC	25	71752	Tape of Plastic Bottle for UDD-1-HC	42
71847	Drain Hose of Top Tray for UDD-1-HC	9	71737	Evaporator Fan Motor Bracket for UDD-1-HC	26	71753	Door Seal for UDD-1-HC	43
37735	Fixed Block of Top Board for UDD-1-HC	10	71738	Evaporator Fan Motor for UDD-1-HC	27	26198	Door Lock for UDD-1-HC	44
37728	Bottom Right Hinge of Door for UDD-1-HC	11	71795	Blade of Evaporator Fan Motor for UDD-1-HC	28	71754	Air Tube of Beer Tower for UDD-1-HC	45
37734	Plate of Lock for UDD-1-HC	12	71739	Left Plate of Evaporator for UDD-1-HC	29	37694	Mechanical Temperature Controller for UDD-1-HC	46
71729	Bottom Plate of Machine Room for UDD-1-HC	13	71740	Right Plate of Evaporator for UDD-1-HC	30	37693	Panel of Temperature Controller for UDD-1-HC	47
71730	Compressor Unit Installation Board for UDD-1-HC	14	71741	Evaporator Cover for UDD-1-HC	31	37696	Knob of Temperature Controller for UDD-1-HC	48
71731	Condenser for UDD-1-HC	15	71742	Cover of Copper Pipe for UDD-1-HC	32	73072	Defrost Timer for UDD-1-HC	49
71732	Compressor for UDD-1-HC	16	71743	Cover of Inner Drain Hose for UDD-1-HC	33			
37705	Condenser Fan Motor for UDD-1-HC	17	71744	Bracket of Defrost Timer for UDD-1-HC	34			

Parts Breakdown

Model **BB-CN-0012-DH** 50063



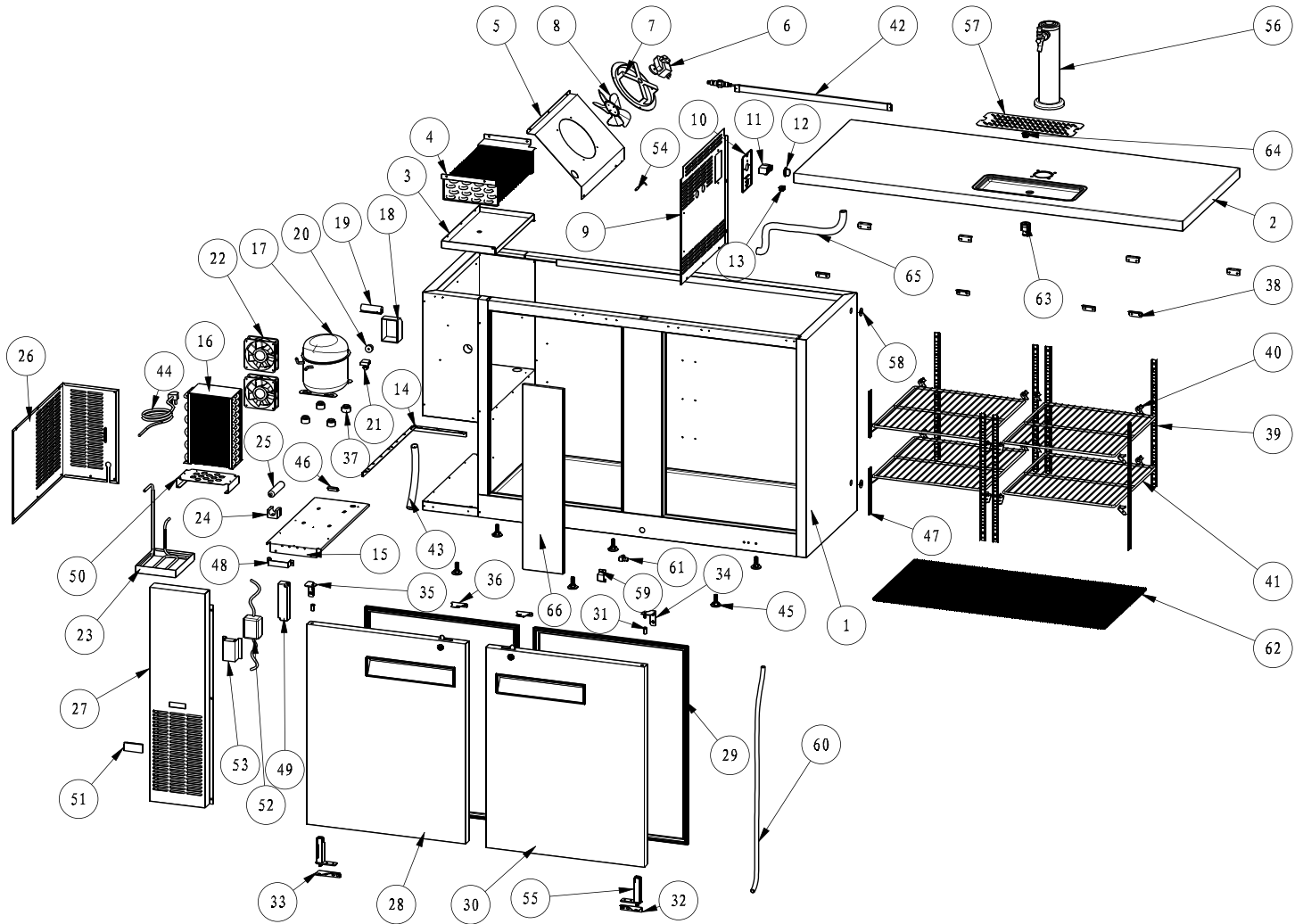
Parts Breakdown

Model BB-CN-0012-DH 50063

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71788	Cabinet for UDD-24-48-HC	1	71810	Outer Drain Pan for UDD-24-48-HC	23	71832	Adjusted Feet for UDD-24-48-HC	45
71789	Top Board for UDD-24-48-HC	2	71811	Filter Fixer for UDD-24-48-HC	24	71833	Stop Block of Compressor Unit Installation Board for UDD-24-48-HC	46
71790	Inner Drain Pan for UDD-24-48-HC	3	71812	Filter for UDD-24-48-HC	25	71834	K Strip-2 Holes for UDD-24-48-HC	47
71791	Evaporator for UDD-24-48-HC	4	71813	Lateral Cover of Machine Room for UDD-24-48-HC	26	71835	Handle of Compressor Unit Installation Board for UDD-24-48-HC	48
71792	Fan Motor Installation Panel for UDD-24-48-HC	5	71814	Front Cover of Machine Room for UDD-24-48-HC	27	71836	Ballast of Light for UDD-24-48-HC	49
71793	Evaporator Fan Motor for UDD-24-48-HC	6	71815	Left Solid Door for UDD-24-48-HC	28	71837	Condenser Bracket for UDD-24-48-HC	50
71794	Evaporator Fan Motor Holder for UDD-24-48-HC	7	71816	Solid Door Gasket for UDD-24-48-HC	29	71838	Temperature Display for UDD-24-48-HC	51
71795	Blade of Evaporator Fan Motor for UDD-24-48-HC	8	71817	Right Solid Door for UDD-24-48-HC	30	71839	Transformer of Temperature Display for UDD-24-48-HC	52
71796	Evaporator Cover for UDD-24-48-HC	9	71818	Axis Sleeve for UDD-24-48-HC	31	71840	Transformer Bracket of Temperature Display for UDD-24-48-HC	53
71797	Temperature Control Panel for UDD-24-48-HC	10	71819	Bottom Right Hinge for UDD-24-48-HC	32	71841	Sensor of Temperature Display for UDD-24-48-HC	54
71798	Mechanical Thermostat for UDD-24-48-HC	11	71820	Bottom Left Hinge for UDD-24-48-HC	33	71842	Spring Hinge for UDD-24-48-HC	55
71799	Temperature Control Knob for UDD-24-48-HC	12	71821	Upper Right Hinge for UDD-24-48-HC	34	71843	Beer Tower for UDD-24-48-HC	56
71800	Light Switch for UDD-24-48-HC	13	71822	Upper Left Hinge for UDD-24-48-HC	35	71844	Cover of Top Tray for UDD-24-48-HC	57
71801	Bracket of Lateral Cover for UDD-24-48-HC	14	71823	Plate of Lock for Right Door for UDD-24-48-HC	36	71845	Cover of CO2 Line for UDD-24-48-HC	58
71802	Compressor Unit Installation Board for UDD-24-48-HC	15	71824	Bottom Gasket of Compressor for UDD-24-48-HC	37	71846	Cover of L Shape Connector for UDD-24-48-HC	59
71803	Condenser for UDD-24-48-HC	16	71825	Fixed Block for Worktop for UDD-24-48-HC	38	71847	Drain Hose of Top Tray for UDD-24-48-HC	60
71804	Compressor for UDD-24-48-HC	17	71826	K Strip-4 Holes for UDD-24-48-HC	39	71848	L Shape Connector for UDD-24-48-HC	61
71805	Wiring Box of Compressor for UDD-24-48-HC	18	71827	K Clip for UDD-24-48-HC	40	71849	Rubber Pad for UDD-24-48-HC	62
71806	Start Capacitor for UDD-24-48-HC	19	71828	Shelf for UDD-24-48-HC	41	71850	Drain Connector of Top Tray for UDD-24-48-HC	63
71807	Overload Protector for UDD-24-48-HC	20	71829	LED Light for UDD-24-48-HC	42	71851	Drain Connector Nut of Top Tray for UDD-24-48-HC	64
71808	Starter for UDD-24-48-HC	21	71830	Drain Hose for UDD-24-48-HC	43	71852	Air Tube for UDD-24-48-HC	65
71809	Condenser Fan Motor for UDD-24-48-HC	22	71831	Power Cord for UDD-24-48-HC	44			

Parts Breakdown

Model **BD-CN-0019-HC** 50067



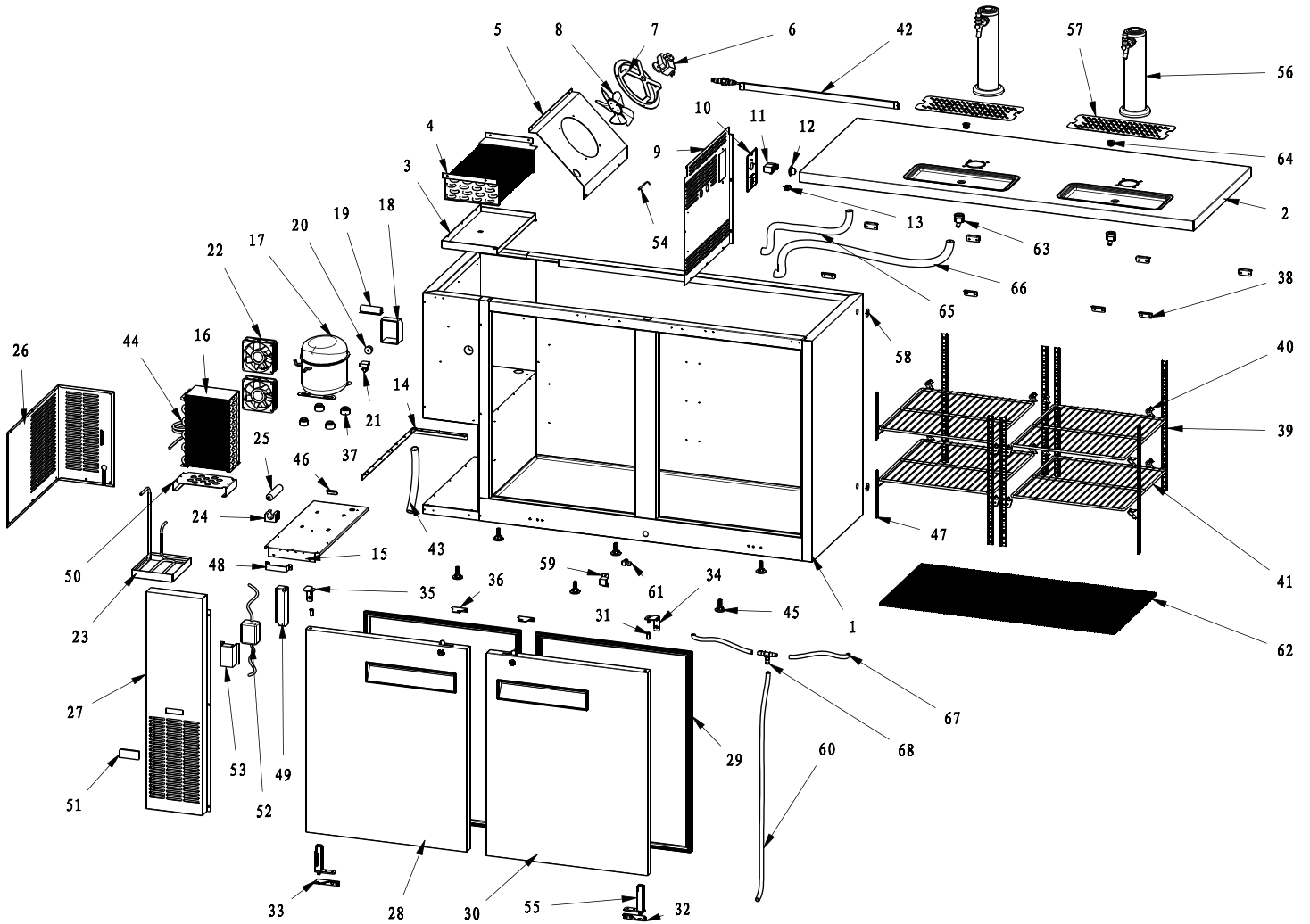
Parts Breakdown

Model BD-CN-0019-HC 50067

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71755	Cabinet for UDD-2-HC	1	26188	Filter Base D25 for UDD-2-HC	24	28311	Installation Board Limited Block for UDD-2-HC	46
71756	Top Board for UDD-2-HC	2	26189	Filter D25x140 for UDD-2-HC	25	71834	K Strip 2 Holes for UDD-2-HC	47
37685	Inner Drain Pan for UDD-2-HC	3	71761	Lateral Cover for UDD-2-HC	26	71835	Handle of Compressor Unit Installation Board for UDD-2-HC	48
71757	Evaporator for UDD-2-HC	4	37708	Front Cover of Machine Room for UDD-2-HC	27	71836	Ballast for UDD-2-HC	49
71758	Fan Motor Installation Panel for UDD-2-HC	5	71762	Left Door (Solid) for UDD-2-HC	28	71837	Condenser Installation Board for UDD-2-HC	50
37688	Evaporator Fan Motor for UDD-2-HC	6	71763	Door Gasket (Solid) for UDD-2-HC	29	71838	Temp Display for UDD-2-HC	51
37689	Evaporator Fan Motor Holder for UDD-2-HC	7	71764	Right Door (Solid) for UDD-2-HC	30	71839	Transformer for Temp Display for UDD-2-HC	52
37690	Evaporator Fan Motor Blade for UDD-2-HC	8	26760	Axis Sleeve for UDD-2-HC	31	71840	Temp Display Transformer Holder for UDD-2-HC	53
71759	Evaporator Cover for UDD-2-HC	9	37728	Lower Right Hinge for UDD-2-HC	32	71841	Temp Sensor for Temp Display for UDD-2-HC	54
37693	Temperature Control Panel for UDD-2-HC	10	37730	Lower Left Hinge for UDD-2-HC	33	26164	Spring Hinge for UDD-2-HC	55
37694	Temperature Controller for UDD-2-HC	11	37731	Upper Right Hinge for UDD-2-HC	34	71843	Beer Tower for UDD-2-HC	56
37697	Lamp Switch for UDD-2-HC	13	37732	Upper Left Hinge for UDD-2-HC	35	71844	Cover of Top Tray for UDD-2-HC	57
71760	Bracket of Lateral Cover for UDD-2-HC	14	37734	Plate of Lock for UDD-2-HC	36	71845	CO2 Pipe Hole Cover for UDD-2-HC	58
37699	Compressor Unit Installation Board for UDD-2-HC	15	73073	Rubber Base of Compressor for UDD-2-HC	37	73074	Bottom Drain Plug Cover for UDD-2-HC	59
37700	Condenser 4R11K150L for UDD-2-HC	16	37735	Fixed Block of Top Board for UDD-2-HC	38	71847	Drain Hose of Top Tray for UDD-2-HC	60
26183	Compressor NE6187Z for UDD-2-HC	17	37736	K Strip 4 Holes for UDD-2-HC	39	71848	L Shape Connector for UDD-2-HC	61
37701	Splice Box for UDD-2-HC	18	26884	K Clip for UDD-2-HC	40	71766	Rubber Pad for UDD-2-HC	62
37702	Start Capacitor for UDD-2-HC	19	71774	Shelf (Left & Right) for UDD-2-HC	41	73075	Beer Tray Drain Plug for UDD-2-HC	63
37703	Overload Protector for UDD-2-HC	20	37741	LED Bulb for UDD-2-HC	42	73076	Beer Tray Drain Plug Nut for UDD-2-HC	64
37704	Starter for UDD-2-HC	21	26203	Drain Hose ϕ 16 for UDD-2-HC	43	71767	Air Pipe for UDD-2-HC	65
37705	Condenser Fan Motor RAM4715 for UDD-2-HC	22	26205	Power Cord 16 AWG for UDD-2-HC	44	71768	Middle Beam Cover for UDD-2-HC	66
37706	Outer Drain Pan for UDD-2-HC	23	28236	Adjustable Feet M12x45 for UDD-2-HC	45			

Parts Breakdown

Model **BB-CN-0016-DH** 50064



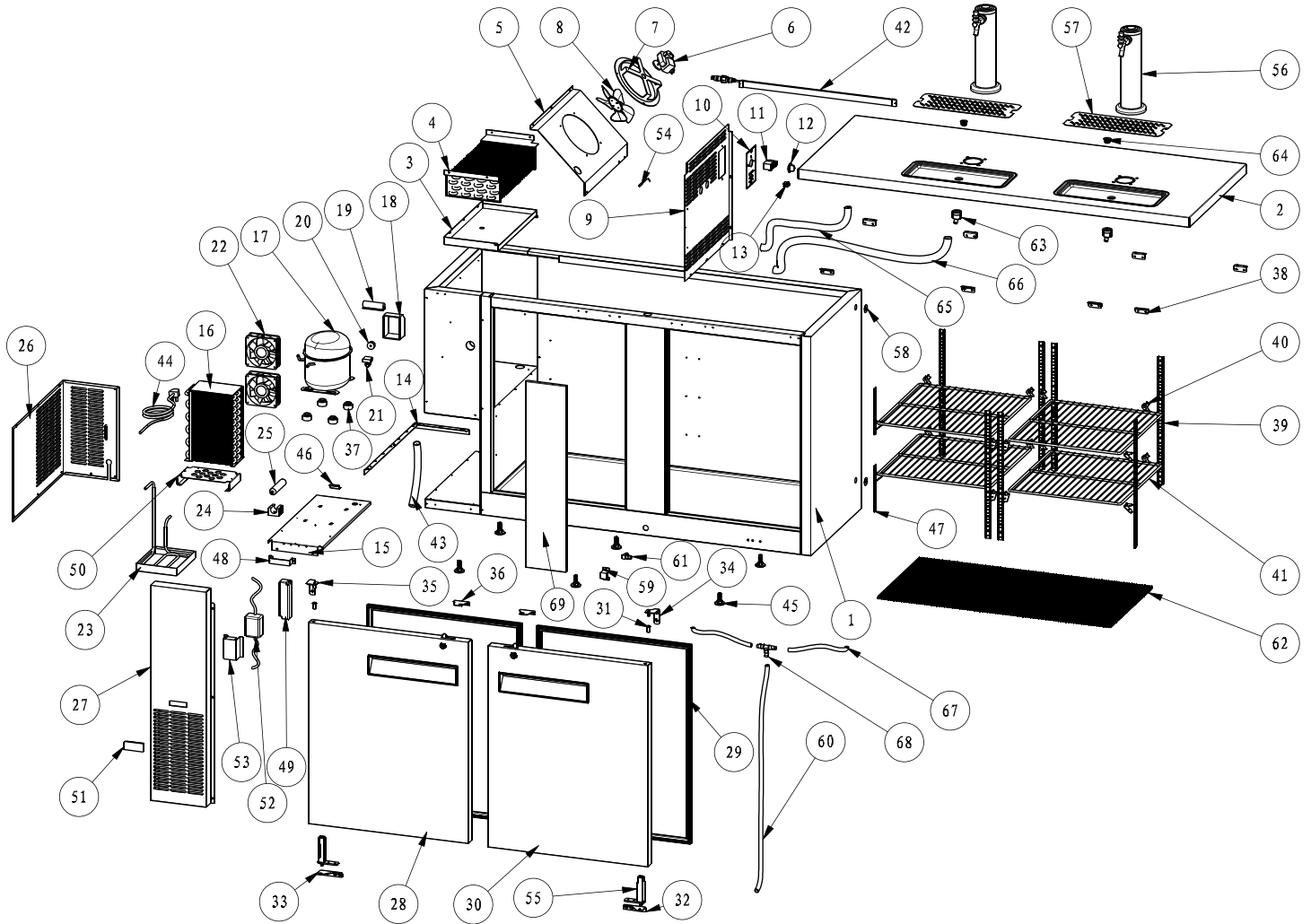
Parts Breakdown

Model BB-CN-0016-DH 50064

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71853	Cabinet for UDD-24-60-HC	1	71876	Filter Fixer for UDD-24-60-HC	24	71899	K Strip-2 Holes for UDD-24-60-HC	47
71854	Top Board for UDD-24-60-HC	2	71877	Filter for UDD-24-60-HC	25	71900	Handle of Compressor Unit Installation Board for UDD-24-60-HC	48
71855	Inner Drain Pan for UDD-24-60-HC	3	71878	Lateral Cover of Machine Room for UDD-24-60-HC	26	71901	Ballast of Light for UDD-24-60-HC	49
71856	Evaporator for UDD-24-60-HC	4	71879	Front Cover of Machine Room for UDD-24-60-HC	27	71902	Condenser Bracket for UDD-24-60-HC	50
71857	Fan Motor Installation Panel for UDD-24-60-HC	5	71880	Left Solid Door for UDD-24-60-HC	28	71903	Temperature Display for UDD-24-60-HC	51
71858	Evaporator Fan Motor for UDD-24-60-HC	6	71881	Solid Door Gasket for UDD-24-60-HC	29	71904	Transformer of Temperature Display for UDD-24-60-HC	52
71859	Evaporator Fan Motor Holder for UDD-24-60-HC	7	71882	Right Solid Door for UDD-24-60-HC	30	71905	Transformer Bracket of Temperature Display for UDD-24-60-HC	53
71860	Blade of Evaporator Fan Motor for UDD-24-60-HC	8	71883	Axis Sleeve for UDD-24-60-HC	31	71906	Sensor of Temperature Display for UDD-24-60-HC	54
71861	Evaporator Cover for UDD-24-60-HC	9	71884	Bottom Right Hinge for UDD-24-60-HC	32	71907	Spring Hinge for UDD-24-60-HC	55
71862	Temperature Control Panel for UDD-24-60-HC	10	71885	Bottom Left Hinge for UDD-24-60-HC	33	71908	Beer Tower for UDD-24-60-HC	56
71863	Mechanical Thermostat for UDD-24-60-HC	11	71886	Upper Right Hinge for UDD-24-60-HC	34	71909	Cover of Top Tray for UDD-24-60-HC	57
71864	Temperature Control Knob for UDD-24-60-HC	12	71887	Upper Left Hinge for UDD-24-60-HC	35	71910	Cover of CO2 Line for UDD-24-60-HC	58
71865	Light Switch for UDD-24-60-HC	13	71888	Plate of Lock for Right Door for UDD-24-60-HC	36	71911	Cover of L Shape Connector for UDD-24-60-HC	59
71866	Bracket of Lateral Cover for UDD-24-60-HC	14	71889	Bottom Gasket of Compressor for UDD-24-60-HC	37	71912	Drain Hose of Top Tray for UDD-24-60-HC	60
71867	Compressor Unit Installation Board for UDD-24-60-HC	15	71890	Fixed Block for Worktop for UDD-24-60-HC	38	71913	L Shape Connector for UDD-24-60-HC	61
71868	Condenser for UDD-24-60-HC	16	71891	K Strip-4 Holes for UDD-24-60-HC	39	71914	Rubber Pad for UDD-24-60-HC	62
71869	Compressor for UDD-24-60-HC	17	71892	K Clip for UDD-24-60-HC	40	71915	Drain Connector of Top Tray for UDD-24-60-HC	63
71870	Wiring Box of Compressor for UDD-24-60-HC	18	71893	Shelf for UDD-24-60-HC	41	71916	Drain Connector Nut of Top Tray for UDD-24-60-HC	64
71871	Start Capacitor for UDD-24-60-HC	19	71894	LED Light for UDD-24-60-HC	42	71917	Air Tube of Left Beer Tower for UDD-24-60-HC	65
71872	Overload Protector for UDD-24-60-HC	20	71895	Drain Hose for UDD-24-60-HC	43	71918	Air Tube of Right Beer Tower for UDD-24-60-HC	66
71873	Starter for UDD-24-60-HC	21	71896	Power Cord for UDD-24-60-HC	44	71778	Short Drain Hose of Top Tray for UDD-24-60-HC	67
71874	Condenser Fan Motor for UDD-24-60-HC	22	71897	Adjusted Feet for UDD-24-60-HC	45	71779	T Shape Connector for UDD-24-60-HC	68
71875	Outer Drain Pan for UDD-24-60-HC	23	71898	Stop Block of Compressor Unit Installation Board for UDD-24-60-HC	46			

Parts Breakdown

Model **BD-CN-0023-HC** 50068



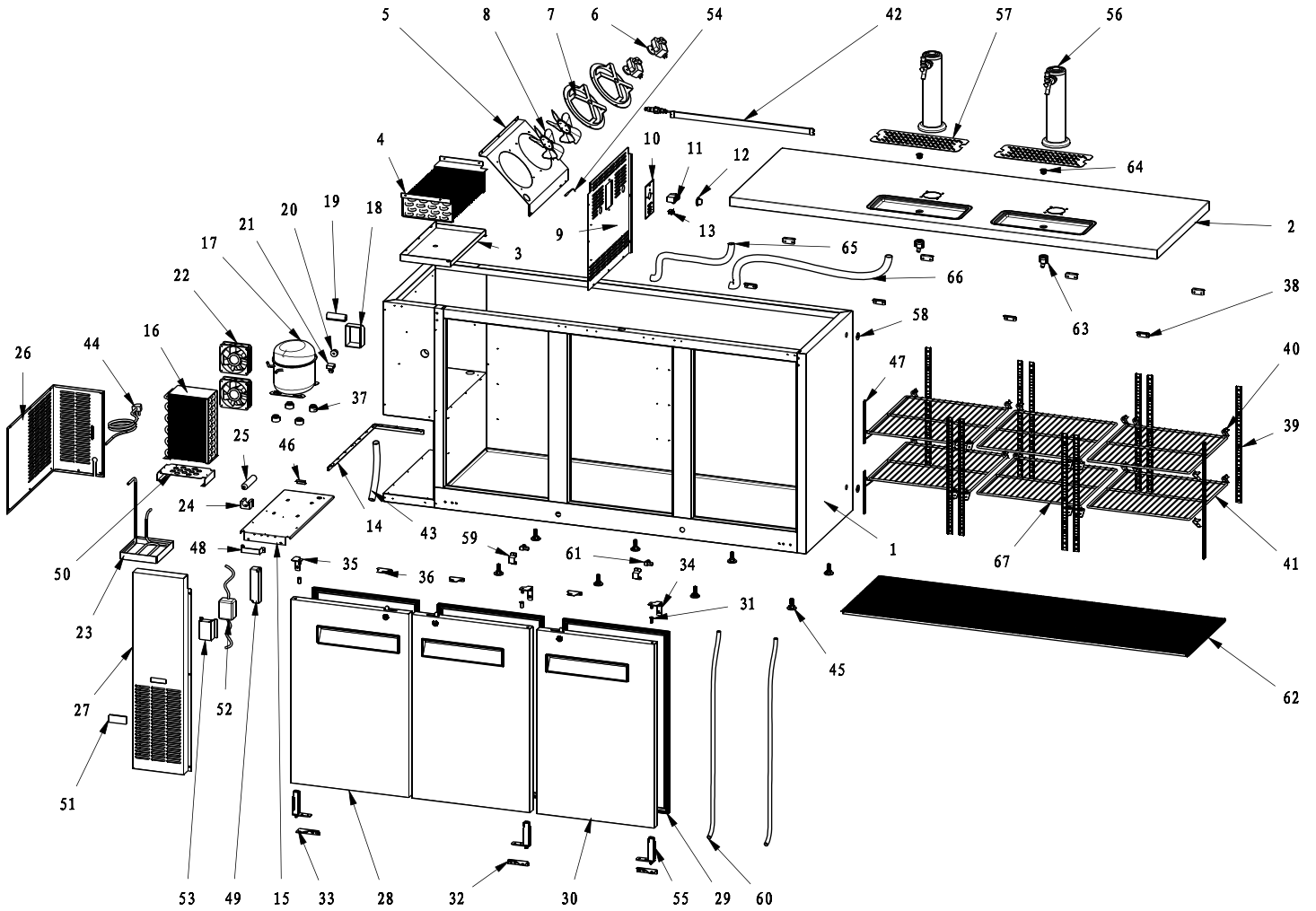
Parts Breakdown

Model BD-CN-0023-HC 50068

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71769	Cabinet for UDD-3-HC	1	26189	Filter D25x140 for UDD-3-HC	25	71835	Handle of Compressor Unit Installation Board for UDD-3-HC	48
71770	Top Board for UDD-3-HC	2	71761	Lateral Cover for UDD-3-HC	26	71836	Ballast for UDD-3-HC	49
37685	Inner Drain Pan for UDD-3-HC	3	37708	Front Cover of Machine Room for UDD-3-HC	27	71837	Condenser Installation Board for UDD-3-HC	50
71757	Evaporator for UDD-3-HC	4	71762	Left Door (Solid) for UDD-3-HC	28	27067	Temp Display for UDD-3-HC	51
71771	Fan Motor Installation Panel for UDD-3-HC	5	71763	Door Gasket (Solid) for UDD-3-HC	29	71839	Transformer for Temp Display for UDD-3-HC	52
37688	Evaporator Fan Motor for UDD-3-HC	6	71764	Right Door (Solid) for UDD-3-HC	30	71840	Temp Display Transformer Holder for UDD-3-HC	53
37689	Evaporator Fan Motor Holder for UDD-3-HC	7	26760	Axis Sleeve for UDD-3-HC	31	71841	Temp Sensor for Temp Display for UDD-3-HC	54
37690	Evaporator Fan Motor Blade for UDD-3-HC	8	37728	Lower Right Hinge for UDD-3-HC	32	26164	Spring Hinge for UDD-3-HC	55
71772	Evaporator Cover for UDD-3-HC	9	37730	Lower Left Hinge for UDD-3-HC	33	71843	Beer Tower for UDD-3-HC	56
37693	Temperature Control Panel for UDD-3-HC	10	37731	Upper Right Hinge for UDD-3-HC	34	71844	Cover of Top Tray for UDD-3-HC	57
37694	Temperature Controller for UDD-3-HC	11	37732	Upper Left Hinge for UDD-3-HC	35	71845	CO2 Pipe Hole Cover for UDD-3-HC	58
37697	Lamp Switch for UDD-3-HC	13	37734	Plate of Lock for UDD-3-HC	36	73078	Bottom Drain Plug Cover for UDD-3-HC	59
71760	Bracket of Lateral Cover for UDD-3-HC	14	73077	Rubber Base of Compressor for UDD-3-HC	37	71847	Drain Hose of Top Tray (Long) for UDD-3-HC	60
37699	Compressor Unit Installation Board for UDD-3-HC	15	37735	Fixed Block of Top Board for UDD-3-HC	38	71848	L Shape Connector for UDD-3-HC	61
37700	Condenser 4R11K150L for UDD-3-HC	16	37736	K Strip 4 Holes for UDD-3-HC	39	71775	Rubber Pad for UDD-3-HC	62
26183	Compressor NE6187Z for UDD-3-HC	17	26884	K Clip for UDD-3-HC	40	73079	Beer Tray Drain Plug for UDD-3-HC	63
37701	Splice Box for UDD-3-HC	18	71774	Shelf (Left & Right) for UDD-3-HC	41	73080	Beer Tray Drain Plug Nut for UDD-3-HC	64
37702	Start Capacitor for UDD-3-HC	19	37741	LED Bulb for UDD-3-HC	42	71776	Air Pipe (Short) for UDD-3-HC	65
37703	Overload Protector for UDD-3-HC	20	26203	Drain Hose ϕ 16 for UDD-3-HC	43	71777	Air Pipe (Long) for UDD-3-HC	66
37704	Starter for UDD-3-HC	21	26205	Power Cord 16AWG for UDD-3-HC	44	71778	Drain Hose of Top Tray (Short) for UDD-3-HC	67
37705	Condenser Fan Motor RAM4715 for UDD-3-HC	22	28236	Adjustable Feet M12x45 for UDD-3-HC	45	71779	T Shape Connector for UDD-3-HC	68
37706	Outer Drain Pan for UDD-3-HC	23	37754	Installation Board Limited Block for UDD-3-HC	46	71780	Middle Beam Cover for UDD-3-HC	69
26188	Filter Base D25 for UDD-3-HC	24	71834	K Strip 2 Holes for UDD-3-HC	47			

Parts Breakdown

Model **BB-CN-0020-DH** 50065



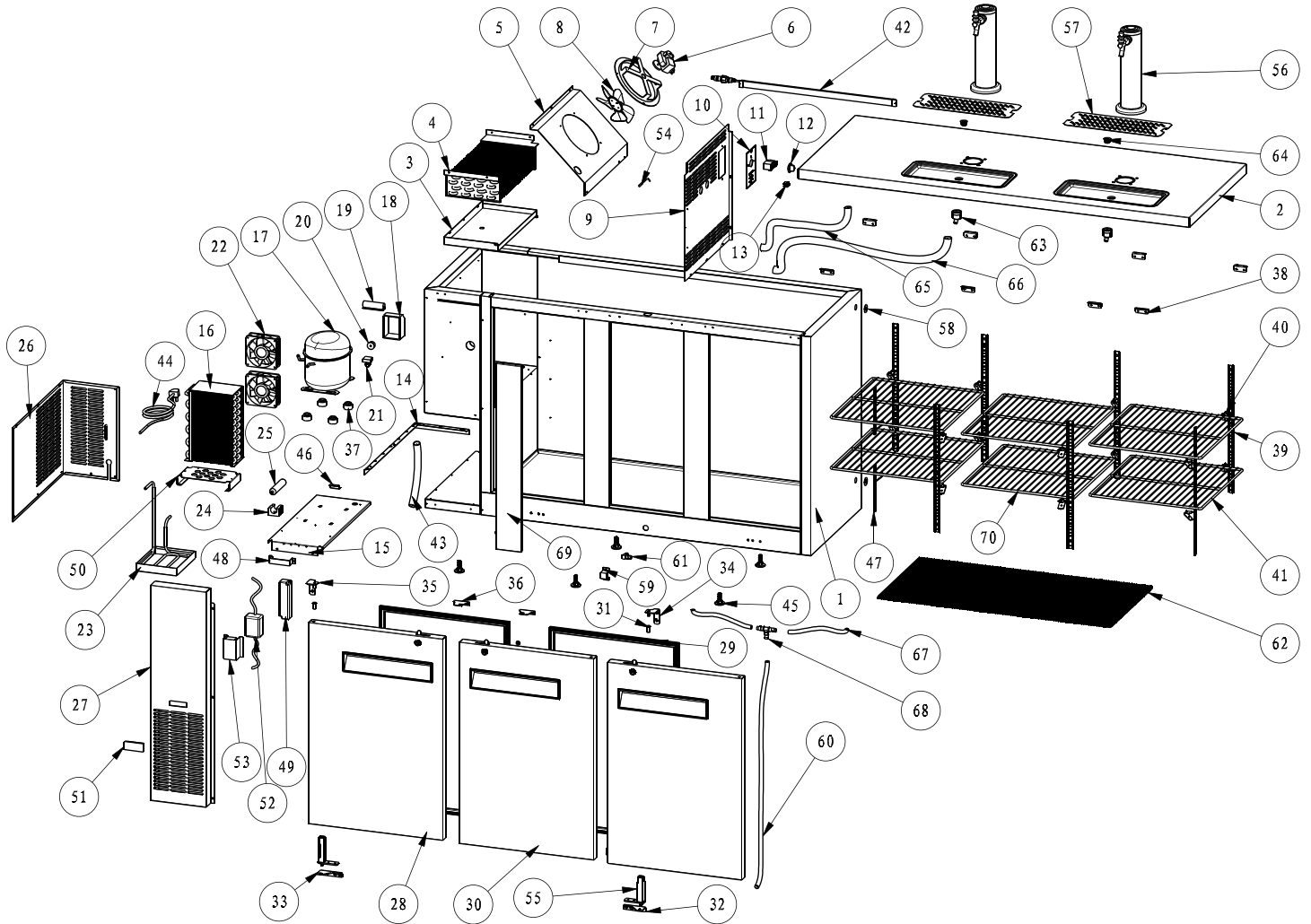
Parts Breakdown

Model BB-CN-0020-DH 50065

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71919	Cabinet for UDD-24-72-HC	1	71942	Filter Fixer for UDD-24-72-HC	24	71965	K Strip-2 Holes for UDD-24-72-HC	47
71920	Top Board for UDD-24-72-HC	2	71943	Filter for UDD-24-72-HC	25	71966	Handle of Compressor Unit Installation Board for UDD-24-72-HC	48
71921	Inner Drain Pan for UDD-24-72-HC	3	71944	Lateral Cover of Machine Room for UDD-24-72-HC	26	71967	Ballast of Light for UDD-24-72-HC	49
71922	Evaporator for UDD-24-72-HC	4	71945	Front Cover of Machine Room for UDD-24-72-HC	27	71968	Condenser Bracket for UDD-24-72-HC	50
71923	Fan Motor Installation Panel for UDD-24-72-HC	5	71946	Left Solid Door for UDD-24-72-HC	28	71969	Temperature Display for UDD-24-72-HC	51
71924	Evaporator Fan Motor for UDD-24-72-HC	6	71947	Solid Door Gasket for UDD-24-72-HC	29	71970	Transformer of Temperature Display for UDD-24-72-HC	52
71925	Evaporator Fan Motor Holder for UDD-24-72-HC	7	71948	Right Solid Door for UDD-24-72-HC	30	71971	Transformer Bracket of Temperature Display for UDD-24-72-HC	53
71926	Blade of Evaporator Fan Motor for UDD-24-72-HC	8	71949	Axis Sleeve for UDD-24-72-HC	31	71972	Sensor of Temperature Display for UDD-24-72-HC	54
71927	Evaporator Cover for UDD-24-72-HC	9	71950	Bottom Right Hinge for UDD-24-72-HC	32	71973	Spring Hinge for UDD-24-72-HC	55
71928	Temperature Control Panel for UDD-24-72-HC	10	71951	Bottom Left Hinge for UDD-24-72-HC	33	71974	Beer Tower for UDD-24-72-HC	56
71929	Mechanical Thermostat for UDD-24-72-HC	11	71952	Upper Right Hinge for UDD-24-72-HC	34	71975	Cover of Top Tray for UDD-24-72-HC	57
71930	Temperature Control Knob for UDD-24-72-HC	12	71953	Upper Left Hinge for UDD-24-72-HC	35	71976	Cover of CO2 Line for UDD-24-72-HC	58
71931	Light Switch for UDD-24-72-HC	13	71954	Plate of Lock for Right Door for UDD-24-72-HC	36	71977	Cover of L Shape Connector for UDD-24-72-HC	59
71932	Bracket of Lateral Cover for UDD-24-72-HC	14	71955	Bottom Gasket of Compressor for UDD-24-72-HC	37	71978	Drain Hose of Top Tray for UDD-24-72-HC	60
71933	Compressor Unit Installation Board for UDD-24-72-HC	15	71956	Fixed Block for Worktop for UDD-24-72-HC	38	71979	L Shape Connector for UDD-24-72-HC	61
71934	Condenser for UDD-24-72-HC	16	71957	K Strip-4 Holes for UDD-24-72-HC	39	71980	Rubber Pad for UDD-24-72-HC	62
71935	Compressor for UDD-24-72-HC	17	71958	K Clip for UDD-24-72-HC	40	71981	Drain Connector of Top Tray for UDD-24-72-HC	63
71936	Wiring Box of Compressor for UDD-24-72-HC	18	71959	Shelf for UDD-24-72-HC	41	71982	Drain Connector Nut of Top Tray for UDD-24-72-HC	64
71937	Start Capacitor for UDD-24-72-HC	19	71960	LED Light for UDD-24-72-HC	42	71983	Air Tube of Left Beer Tower for UDD-24-72-HC	65
71938	Overload Protector for UDD-24-72-HC	20	71961	Drain Hose for UDD-24-72-HC	43	71984	Air Tube of Right Beer Tower for UDD-24-72-HC	66
71939	Starter for UDD-24-72-HC	21	71962	Power Cord for UDD-24-72-HC	44	71985	Middle Shelf for UDD-24-72-HC	67
71940	Condenser Fan Motor for UDD-24-72-HC	22	71963	Adjusted Feet for UDD-24-72-HC	45			
71941	Outer Drain Pan for UDD-24-72-HC	23	71964	Stop Block of Compressor Unit Installation Board for UDD-24-72-HC	46			

Parts Breakdown

Model **BD-CN-0032-HC** 50069



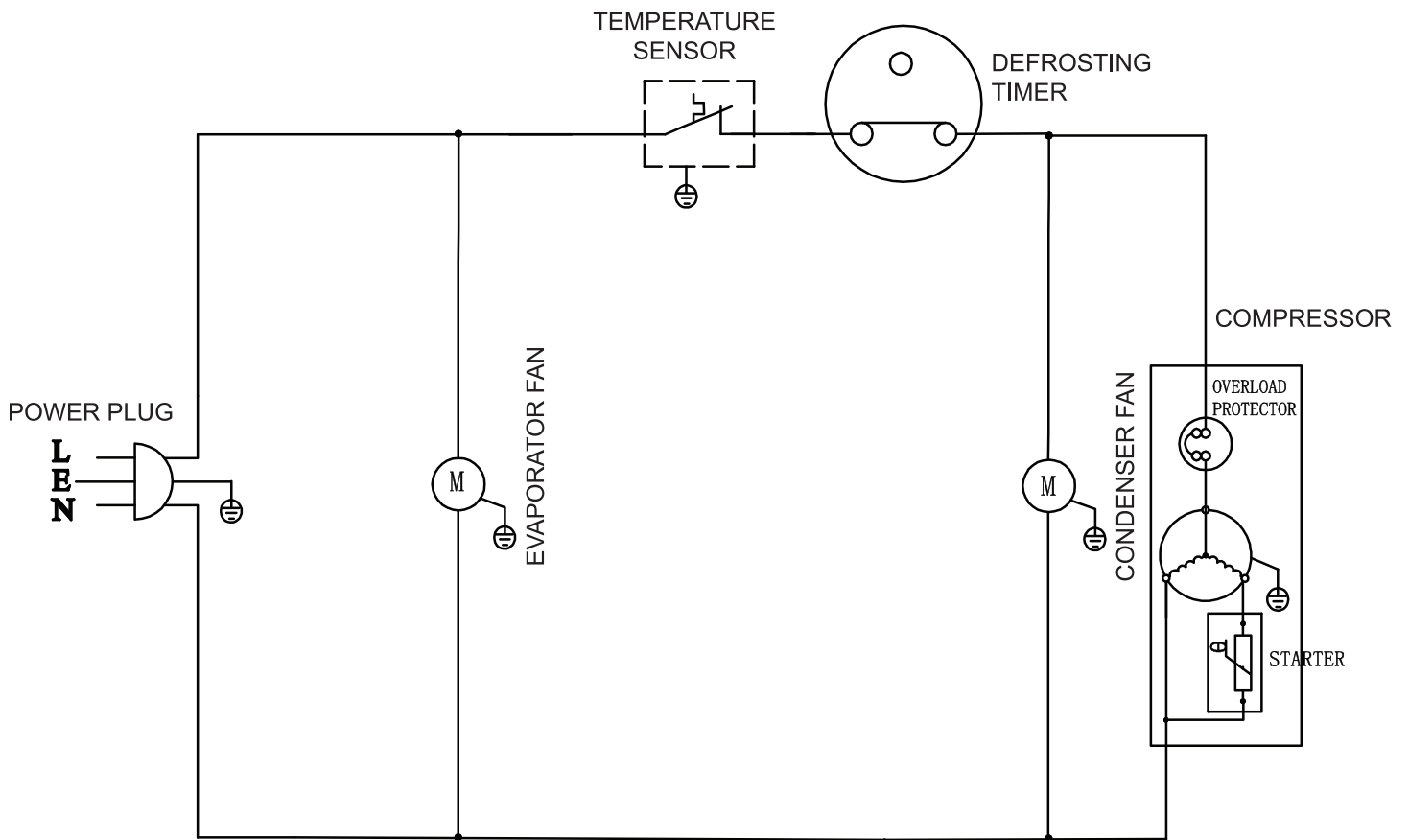
Parts Breakdown

Model BD-CN-0032-HC 50069

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71781	Cabinet for UDD-4-HC	1	26189	Filter D25x140 for UDD-4-HC	25	71835	Handle of Compressor Unit Installation Board for UDD-4-HC	48
71782	Top Board for UDD-4-HC	2	71761	Lateral Cover for UDD-4-HC	26	71836	Ballast for UDD-4-HC	49
37685	Inner Drain Pan for UDD-4-HC	3	37708	Front Cover of Machine Room for UDD-4-HC	27	71837	Condenser Installation Board for UDD-4-HC	50
71757	Evaporator for UDD-4-HC	4	71762	Left Door (Solid) for UDD-4-HC	28	27067	Temp Display for UDD-4-HC	51
71758	Fan Motor Installation Panel for UDD-4-HC	5	71763	Door Gasket (Solid) for UDD-4-HC	29	71839	Transformer for Temp Display for UDD-4-HC	52
37688	Evaporator Fan Motor for UDD-4-HC	6	71764	Right Door (Solid) for UDD-4-HC	30	71840	Temp Display Transformer Holder for UDD-4-HC	53
37689	Evaporator Fan Motor Holder for UDD-4-HC	7	26760	Axis Sleeve for UDD-4-HC	31	71841	Temp Sensor for Temp Display for UDD-4-HC	54
37690	Evaporator Fan Motor Blade for UDD-4-HC	8	37728	Lower Right Hinge for UDD-4-HC	32	26164	Spring Hinge for UDD-4-HC	55
71759	Evaporator Cover for UDD-4-HC	9	37730	Lower Left Hinge for UDD-4-HC	33	71843	Beer Tower for UDD-4-HC	56
37693	Temperature Control Panel for UDD-4-HC	10	37731	Upper Right Hinge for UDD-4-HC	34	71844	Cover of Top Tray for UDD-4-HC	57
37694	Temperature Controller for UDD-4-HC	11	37732	Upper Left Hinge for UDD-4-HC	35	71845	CO2 Pipe Hole Cover for UDD-4-HC	58
37697	Lamp Switch for UDD-4-HC	13	37734	Plate of Lock for UDD-4-HC	36	73082	Bottom Drain Plug Cover for UDD-4-HC	59
71760	Bracket of Lateral Cover for UDD-4-HC	14	73081	Rubber Base of Compressor for UDD-4-HC	37	73085	Drain Hose of Top Tray (Long) for UDD-4-HC	60
37699	Compressor Unit Installation Board for UDD-4-HC	15	37735	Fixed Block of Top Board for UDD-4-HC	38	71848	L Shape Connector for UDD-4-HC	61
37700	Condenser 4R11K150L for UDD-4-HC	16	37736	K Strip 4 Holes for UDD-4-HC	39	71784	Rubber Pad for UDD-4-HC	62
26280	Compressor NEK6214Z for UDD-4-HC	17	26884	K Clip for UDD-4-HC	40	73083	Beer Tray Drain Plug for UDD-4-HC	63
37701	Splice Box for UDD-4-HC	18	71783	Shelf (Left & Right) for UDD-4-HC	41	73084	Beer Tray Drain Plug Nut for UDD-4-HC	64
37702	Start Capacitor for UDD-4-HC	19	37741	LED Bulb for UDD-4-HC	42	71785	Air Pipe (Short) for UDD-4-HC	65
37703	Overload Protector for UDD-4-HC	20	26203	Drain Hose ϕ 16 for UDD-4-HC	43	71786	Air Pipe (Long) for UDD-4-HC	66
37704	Starter for UDD-4-HC	21	26205	Power Cord 16AWG for UDD-4-HC	44	71847	Drain Hose of Top Tray (Short) for UDD-4-HC	67
37705	Condenser Fan Motor RAM4715 for UDD-4-HC	22	28236	Adjustable Feet M12x45 for UDD-4-HC	45	73086	T Shape Connector for UDD-4-HC	68
37706	Outer Drain Pan for UDD-4-HC	23	28311	Installation Board Limited Block for UDD-4-HC	46	71787	Middle Beam Cover for UDD-4-HC	69
26188	Filter Base D25 for UDD-4-HC	24	71834	K Strip 2 Holes for UDD-4-HC	47			

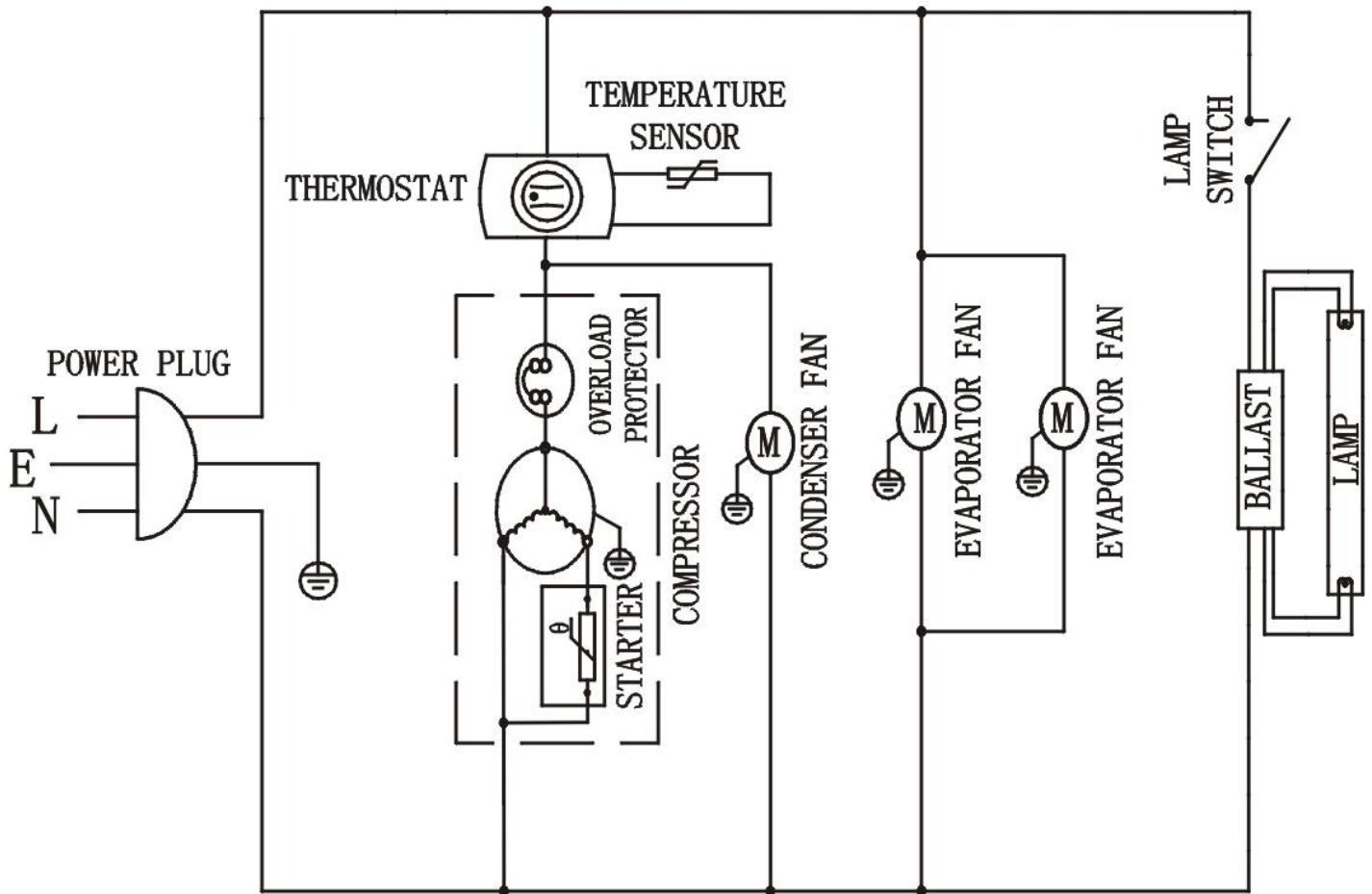
Electrical Schematics

Model **BD-CN-0007-HC** 50066



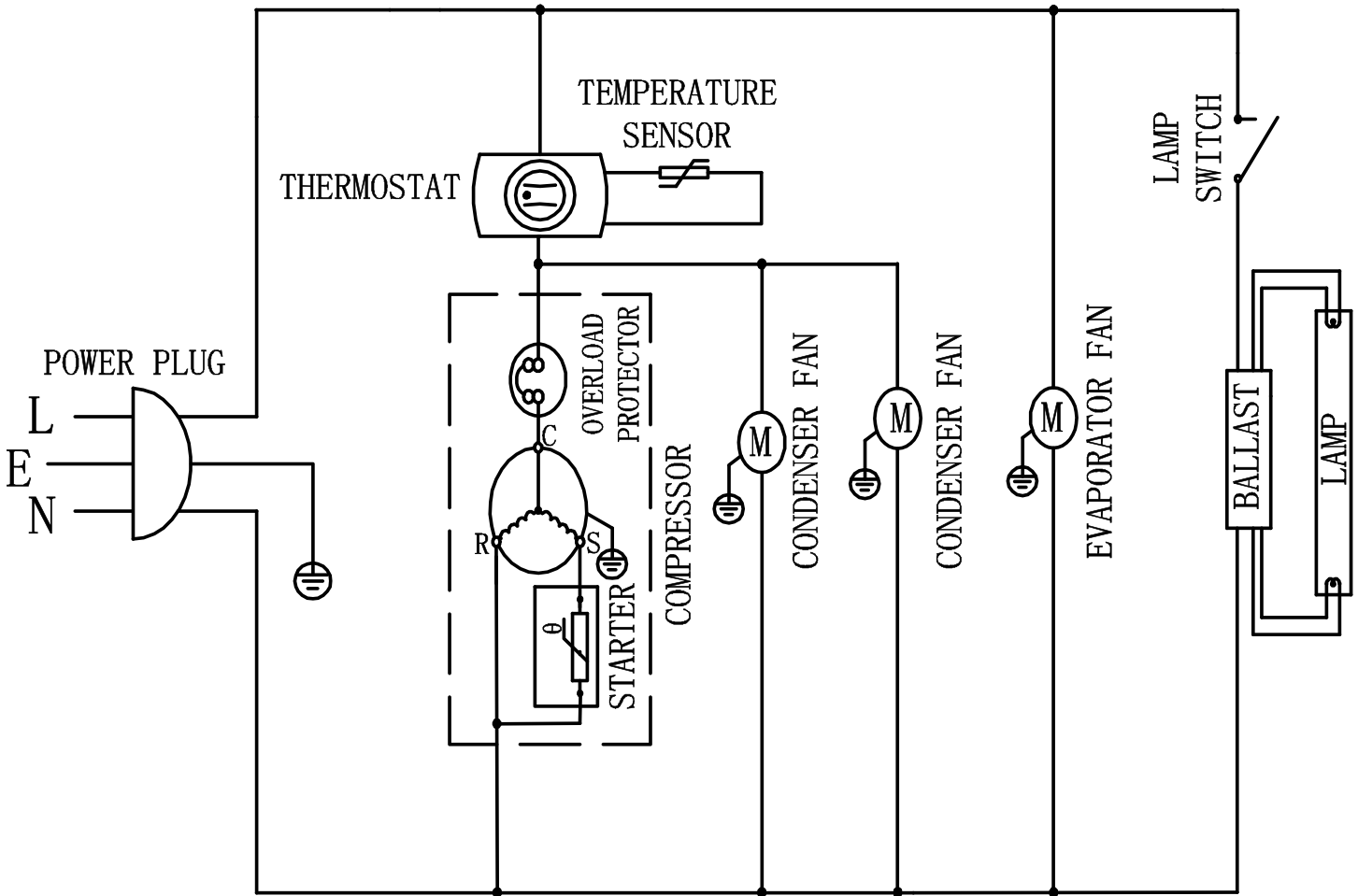
Electrical Schematics

Model BB-CN-0012-DH 50063



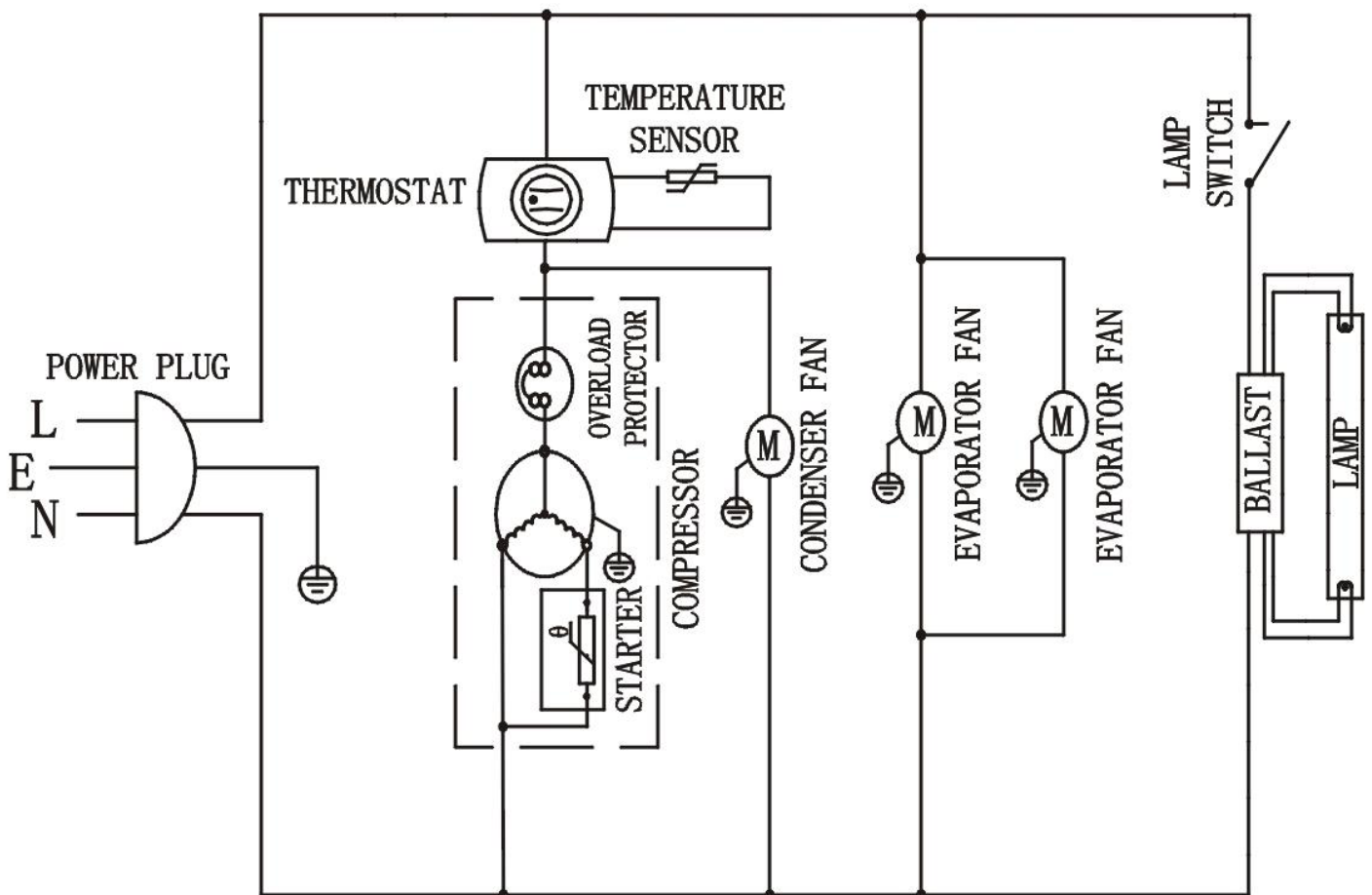
Electrical Schematics

Model **BD-CN-0019-HC** 50067



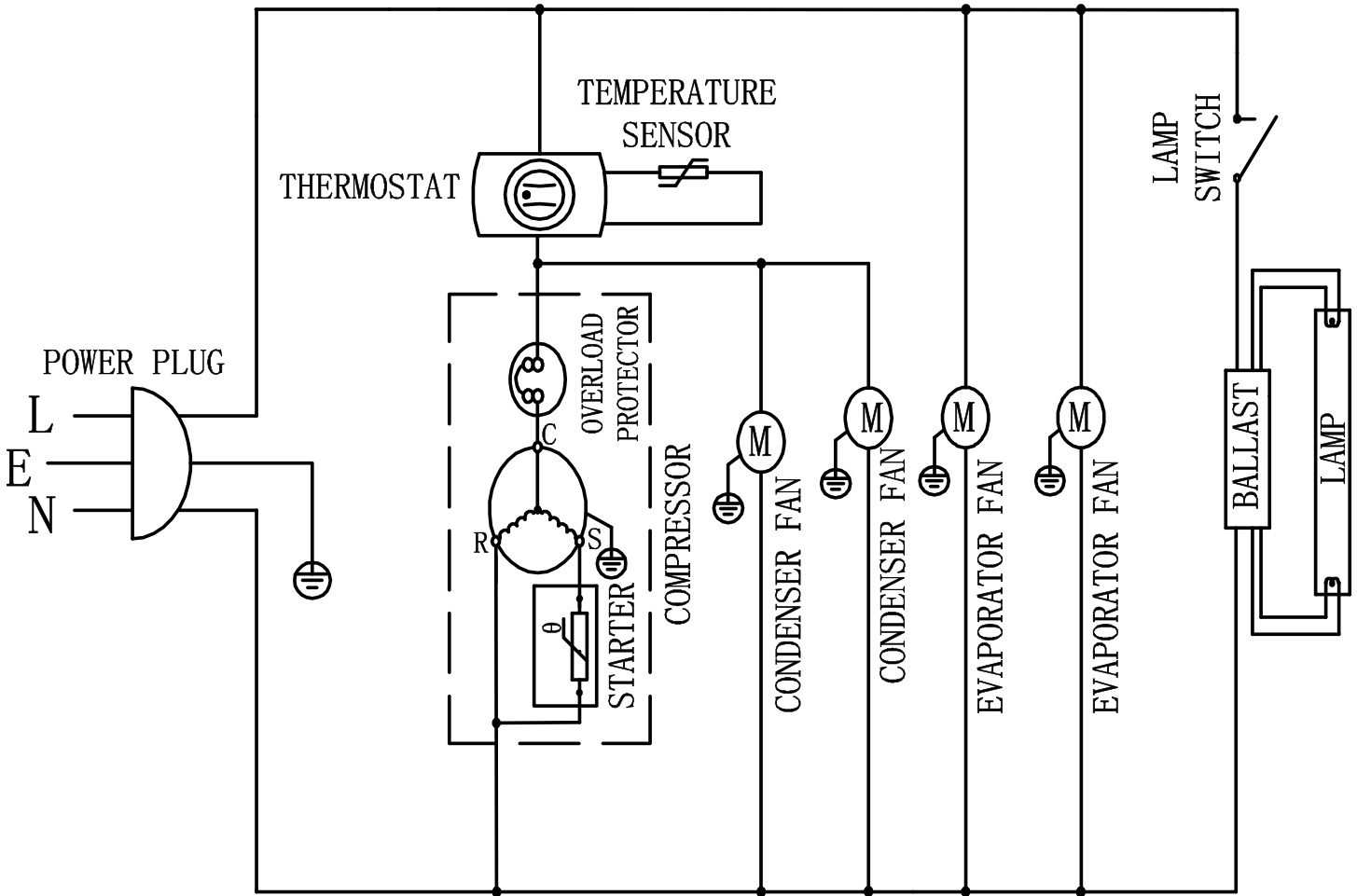
Electrical Schematics

Model BB-CN-0016-DH 50064



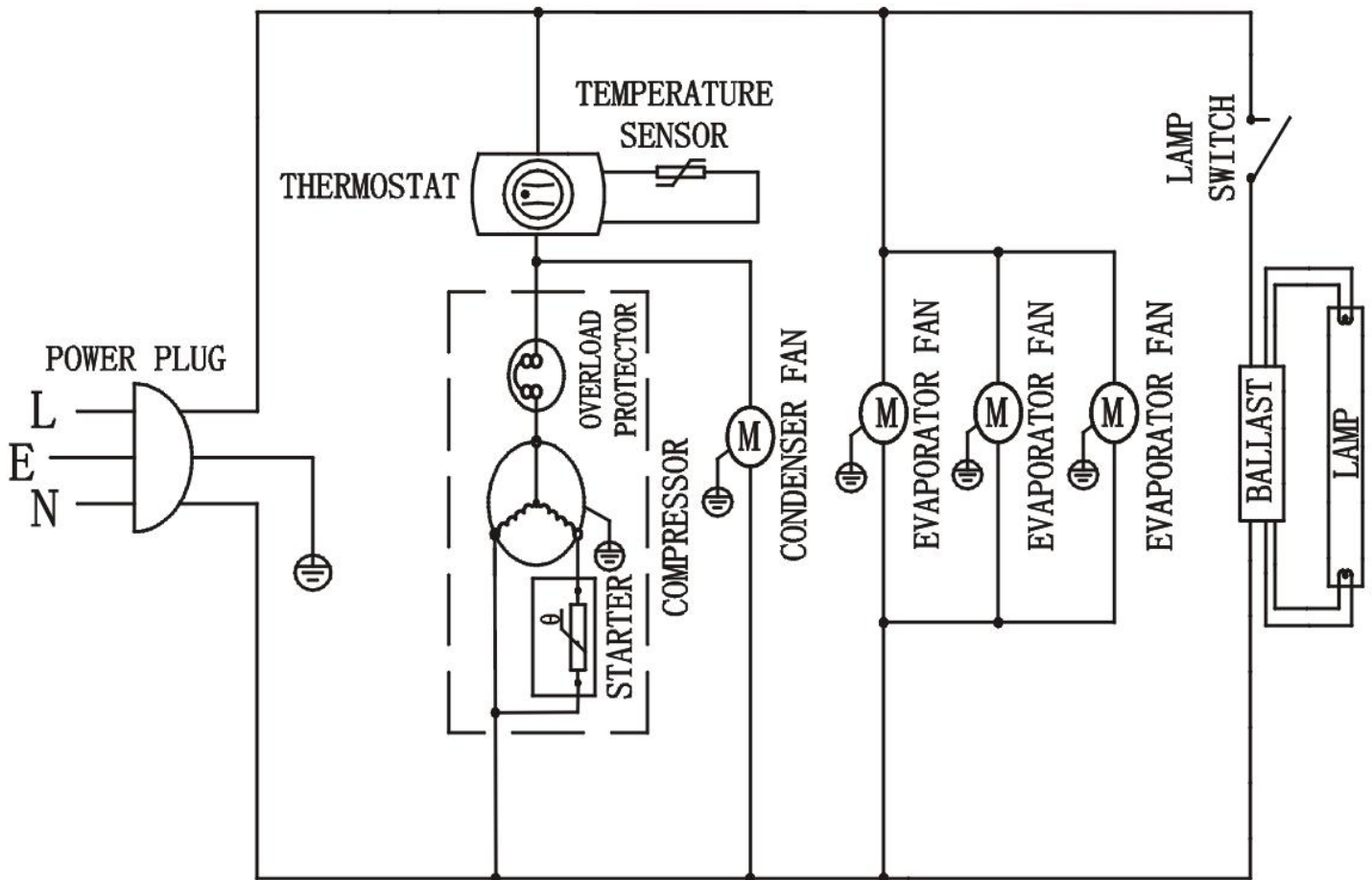
Electrical Schematics

Model **BD-CN-0023-HC** 50068



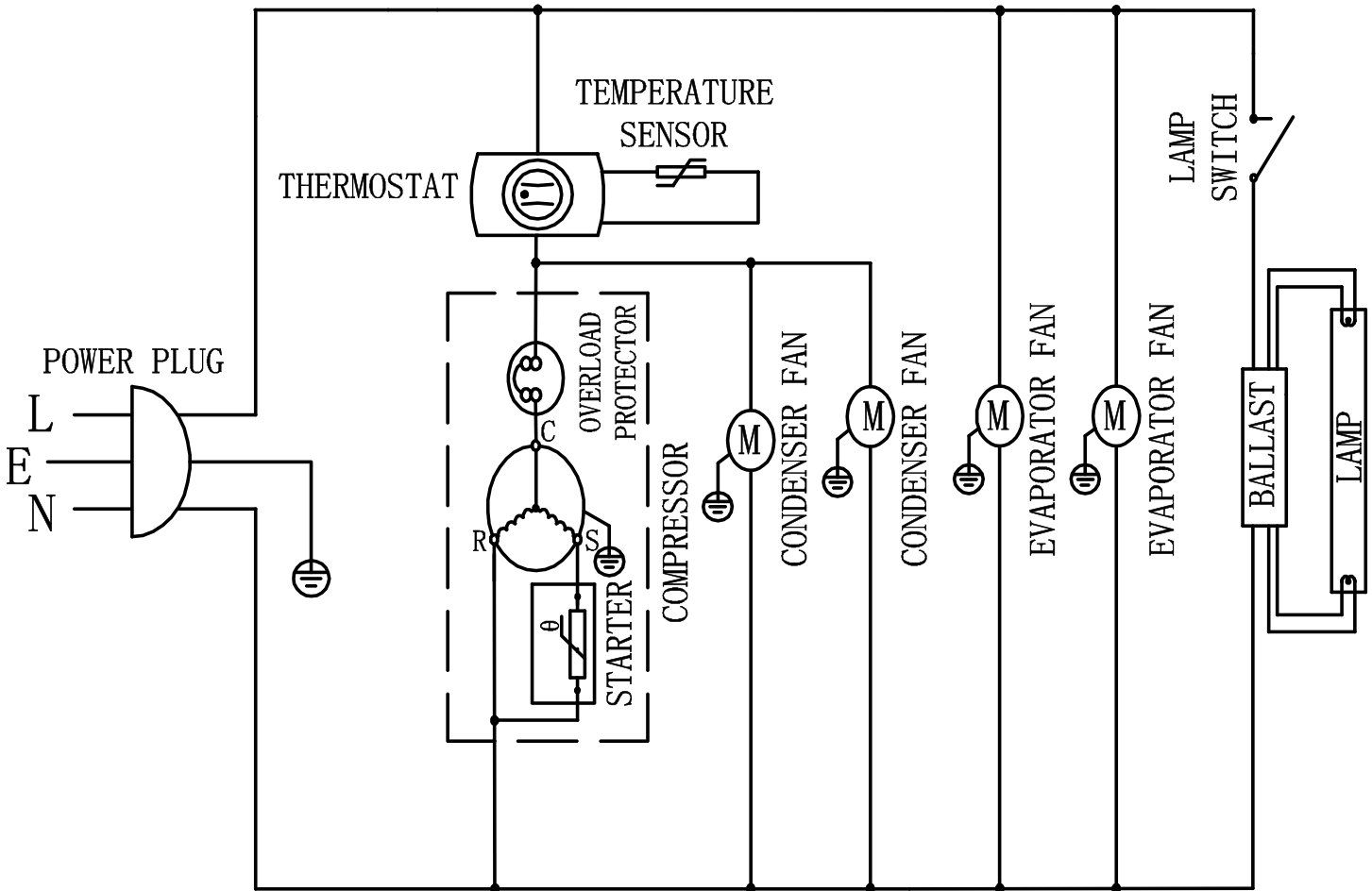
Electrical Schematics

Model **BB-CN-0020-DH** 50065



Electrical Schematics

Model **BD-CN-0032-HC** 50069





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Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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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:

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Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

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

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

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3, 500 productos con origen a nivel mundial.

