



Refrigerated Pizza Prep Units

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



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

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

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Toll Free: 1-800-465-0234
Fax: 905-607-0234
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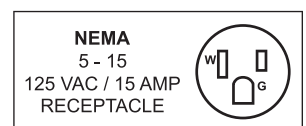


Table of Contents

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

| Section | Page |
|--------------------------------|-------------|
| General Information ----- | 3 - 4 |
| Safety and Warranty ----- | 4 - 5 |
| Technical Specifications ----- | 6 |
| Installation ----- | 6 - 8 |
| Maintenance ----- | 8 |
| Troubleshooting ----- | 9 - 10 |
| Controller Instructions ----- | 10 - 12 |
| Parts Breakdown ----- | 13 - 18 |
| Electrical Schematics ----- | 19 - 21 |
| Notes ----- | 22 |
| Warranty Registration ----- | 23 |



General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

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

ATTENTION

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

Safety and Warranty

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

UNPLUG CORD

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

PROPER GROUNDING REQUIRED

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

PROHIBITION

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

1 YEAR PARTS AND LABOUR WARRANTY

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

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

| Model | PT-CN-1270-HC | PT-CN-1829-HC | PT-CN-2337-HC |
|-------------------------|--|---|---|
| Temperature Range | 0.5°C ~ 5°C / 33°F ~ 41°F | | |
| Max Ambient Temp rating | 32.2°C / 90°F | | |
| Horsepower | 1/6 HP | 1/5 HP | 1/4+ HP |
| Electrical | 115 V / 60 Hz / 1 | | |
| Amps | 2.64 | 3.42 | 5.28 |
| Refrigerant | R290 | | |
| Isolation Material | R141b | | |
| Number of Doors | 1 | 2 | 3 |
| Number of Shelves | 1 | 2 | 3 |
| Shelf Capacity | 90 lbs. / 40.8 kgs. | | |
| Exterior Dimensions | 50" x 31.5" x 43" 1266 x 800 x 1088mm | 71" x 31.5" x 43" 1800 x 800 x 1088mm | 92" x 31.5" x 43" 2334 x 800 x 1088mm |
| Interior Dimensions | 27.4" x 22.8" x 26.2" 696 x 580 x 665mm | 48.4" x 22.8" x 26.2" 1230 x 580 x 665mm | 69.5" x 22.8" x 26.2" 1764 x 580 x 665mm |
| Net Volume | 391 L / 13.8 cu. ft. | 477 L / 16.9 cu. ft. | 684 L / 24.2 cu. ft. |
| Weight | 297 lbs. / 134.7 kgs. | 410 lbs. / 186 kgs. | 476 lbs. / 215.9 kgs. |
| Item Number | 50042 | 50043 | 50044 |

Installation

IMPORTANT!!!PLEASE READ BEFORE INSTALLATION

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

CABINET LOCATION GUIDELINES

- Install the unit on strong and leveled surfaces.
 - Unit may make unpleasant noises if surface is uneven.
 - Unit may malfunction if surface is uneven.
- Install the unit in an indoor, well-ventilated area.
 - Unit performs more efficiently in a well-ventilated area.

Installation

- For best performance, please maintain clearance of 6” on the back of the unit.
- Outdoor use may cause decreased efficiency and damage to the unit.
- Avoid installation in a high humidity and/or dusty area.
 - Humidity could cause unit to rust and decrease efficiency of the unit.
 - Dust collected on condenser coil will cause unit to malfunction. Clean the condenser at least once a month with a brush or clean cloth.
 - Malfunction due to dirty condenser will void warranty.
- Select a location away from heat and moisture-generating equipment.
 - High ambient temperature will cause the compressor to overwork, leading to higher energy bills and gradual breakdown of the unit.
 - Malfunction due to high ambient temperature will void warranty.

ELECTRICAL

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

TEMPERATURE CONTROLS

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

CAUTION

Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This will eventually result in a warmer cabinet temperature.

LOADING PRODUCT

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

DEFROST SYSTEMS

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

Installation

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

LOADING FOOD PANS

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

Maintenance

CLEANING THE CONDENSER COIL

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

CLEANING THE FAN BLADE AND MOTOR

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

CLEANING THE INTERIOR OF UNIT

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

WARNING

Disconnect power cord before cleaning any parts of the unit.

Troubleshooting

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

| SYMPTOM | POSSIBLE CAUSE | CORRECTIVE ACTION |
|--|---|---|
| Compressor not running. | 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. |
| 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. |

Troubleshooting

| | | |
|----------------------------------|---|--|
| Cabinet Temperature Is too warm. | Thermostat set too warm. | Set thermostat to lower Temperature. |
| | Blocking air flow. | Re-arrange product to allow for Proper air flow. Make sure there Is at least four inches of clearance from evaporator. |
| | Excessive amount of warm product Placed in cabinet. | Allow adequate time for product to cool down. |
| | Fuse blown or circuit breaker tripped. | Replace fuse or reset circuit breaker. |
| | Dirty condenser coil. | Clean the condenser coil. |
| | Prolonged door opening or door ajar. | Ensure doors are closed when not in use. Avoid opening doors for long periods of time. |
| | Evaporator coil iced over. | (see above) |

For service call 1-800-465-0234.

Controller Instructions

Digital controller model: PJEZ for cooler



Dimensioni (mm) / Dimensions (mm)

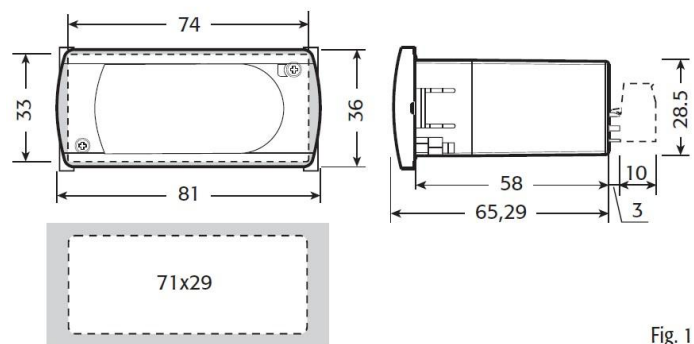


Fig. 1

Display and functions

During normal operation, the controller displays the value of the probe set using parameter/4(=1 ambient

Controller Instructions

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 |

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 | - | |
|  | Down Defrost | More than 3 sec: start/stop defrost | Pressed together Start parameter reset procedure | For 1 sec. display firmware vers. code |
|  | Set Mute | - 1 sec.: display/set the set point. - more than 3 secs.: access parameter setting menu (enter password) - mute audible alarm (buzzer) | | 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

Controller Instructions

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 s;

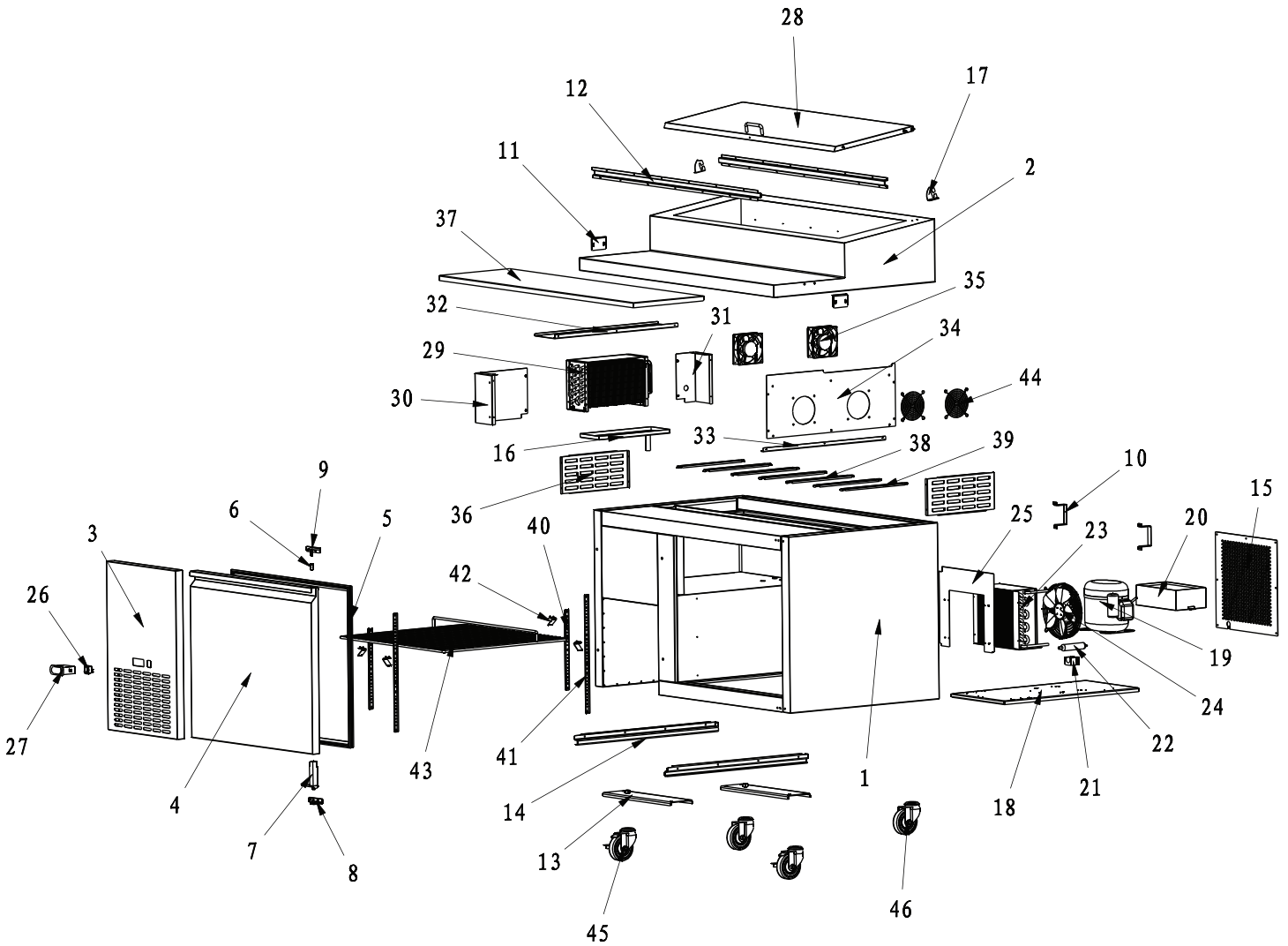
To exit the menu without saving the changed values (exit by timeout) do not press any button for at least 60 s.

REFERENCE

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

Parts Breakdown

Model PT-CN-1270-HC 50042



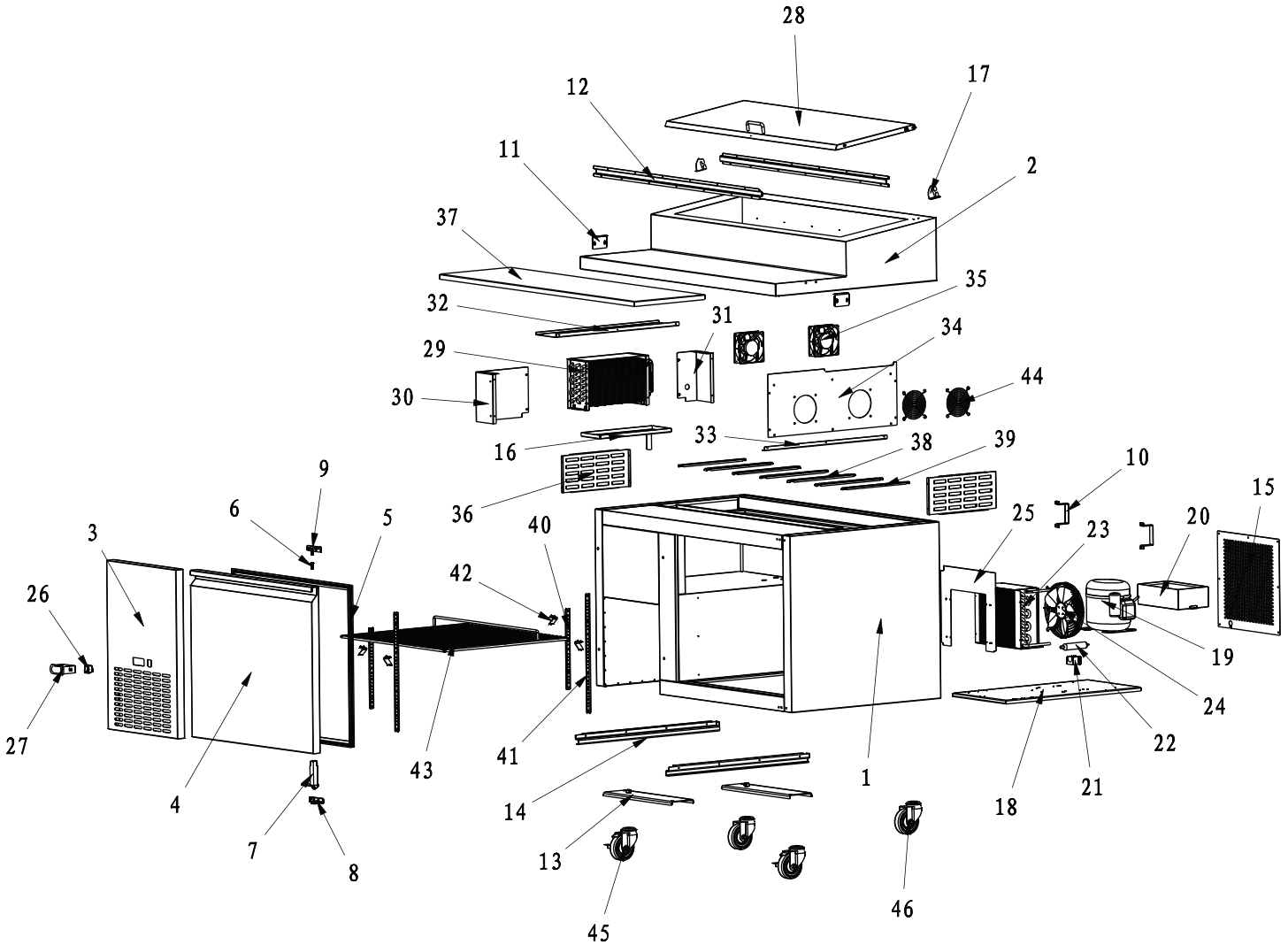
Parts Breakdown

Model PT-CN-1270-HC 50042

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------------|--|----------|-------------------------|---|----------|----------------|---------------------------------------|----------|
| 26606 | Cabinet for P1CL1-HC | 1 | 26622 | Pan Cover Hinge for P1CL1-HC | 17 | 26638 | Fan Cover Bracket (down) for P1CL1-HC | 33 |
| 26607 | Top Board for P1CL1-HC | 2 | 26623 | Cooling Unit Install Panel for P1CL1-HC | 18 | 26639 | Evaporator Cover for P1CL1-HC | 34 |
| 26608 | Control Panel for P1CL1-HC | 3 | 26183 26624 | Compressor for P1CL1-HC | 19 | 26640 | Evaporator Fan for P1CL1-HC | 35 |
| 26609 | Door for P1CL1-HC | 4 | 26625 | Outside Water Tray for P1CL1-HC | 20 | 26641 | Vent Board for P1CL1-HC | 36 |
| 26610 | Door Seal for P1CL1-HC | 5 | 26626 | Filter Base for P1CL1-HC | 21 | 26642 | Cutting Board for P1CL1-HC | 37 |
| 26611 | Axial Bush for P1CL1-HC | 6 | 26627 | Filter for P1CL1-HC | 22 | 26643 | Pan Divider for P1CL1-HC | 38 |
| 26612 | Spring Hinge for P1CL1-HC | 7 | 26628 | Condenser for P1CL1-HC | 23 | 26644 | Pan Divider for P1CL1-HC | 39 |
| 28179 26613 | Down Right Hinge for P1CL1-HC | 8 | 26629 | Condenser Fan for P1CL1-HC | 24 | 26645 | K Clip Hanging Bar for P1CL1-HC | 40 |
| 26762 26614 | Up Right Hinge for P1CL1-HC | 9 | 26630 | Wing Guard for P1CL1-HC | 25 | 26646 | K Clip Hanging Bar for P1CL1-HC | 41 |
| 26615 | Back Bracket for P1CL1-HC | 10 | 26192 26485 26631 | Power Switch for P1CL1-HC | 26 | 26884 26647 | K Clip for P1CL1-HC | 42 |
| 26616 | Cutting Board Fastener for P1CL1-HC | 11 | 27185 26632 | Digital Controller for P1CL1-HC | 27 | 26648 | Shelf for P1CL1-HC | 43 |
| 26617 | Pan Divider Supporter for P1CL1-HC | 12 | 26633 | Fan Cover for P1CL1-HC | 28 | 26649 | Evaporator Fan Cover for P1CL1-HC | 44 |
| 26618 | Castor Install Panel for P1CL1-HC | 13 | 26634 | Evaporator for P1CL1-HC | 29 | 26246 26650 | Castor for P1CL1-HC | 45 |
| 26619 | Track of Cooling Unit Panel for P1CL1-HC | 14 | 26635 | Fan Cover Bracket (left) for P1CL1-HC | 30 | 26247 26651 | Castor for P1CL1-HC | 46 |
| 26620 | Diamond Back Cover for P1CL1-HC | 15 | 26636 | Fan Cover Bracket (right) for P1CL1-HC | 31 | | | |
| 26621 | Inside Water Tray for P1CL1-HC | 16 | 26637 | Fan Cover Bracket (up) for P1CL1-HC | 32 | | | |

Parts Breakdown

Model PT-CN-1829-HC 50043



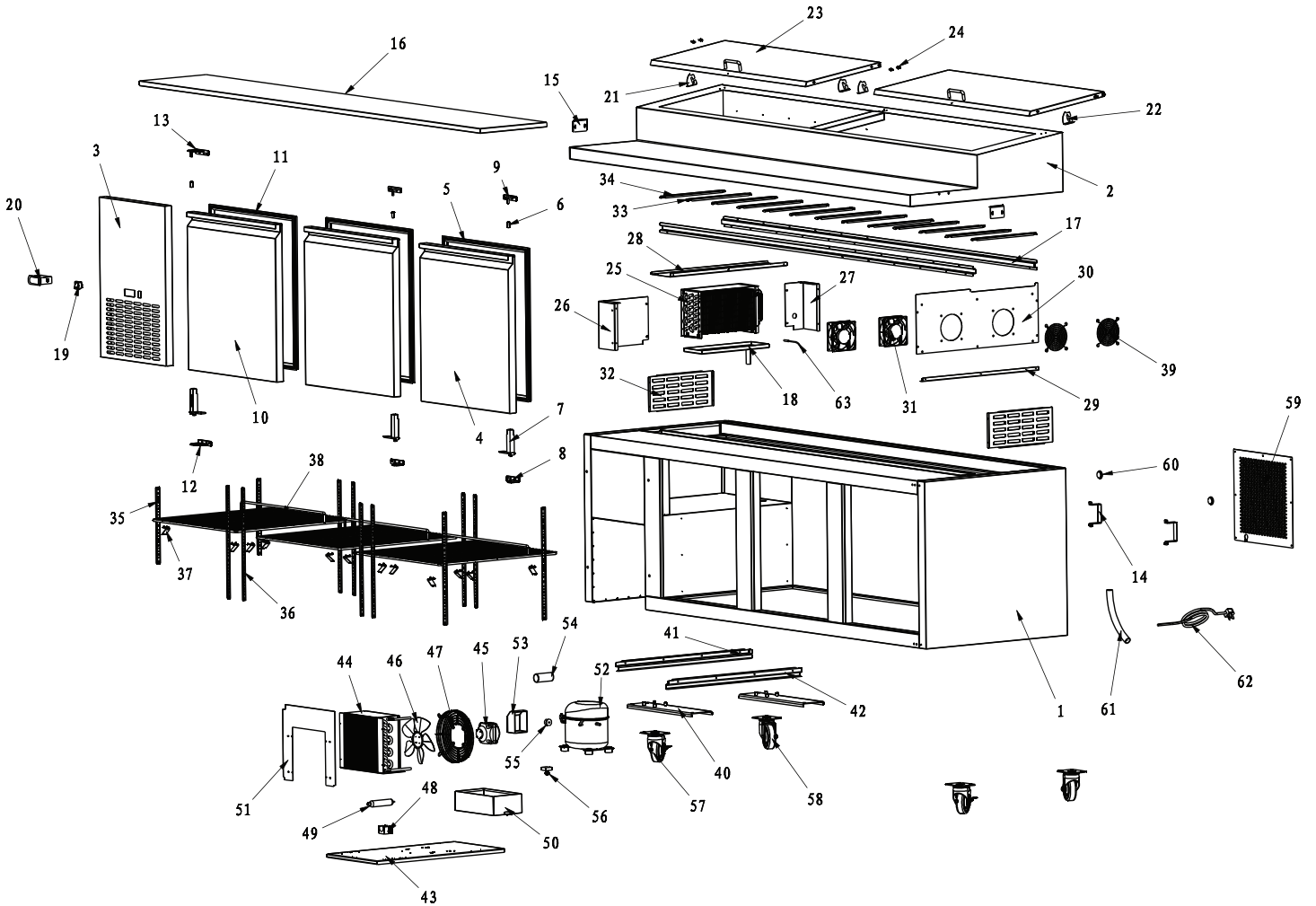
Parts Breakdown

Model PT-CN-1829-HC 50043

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--|----------|----------------|---|----------|----------------|---------------------------------------|----------|
| 26652 | Cabinet for P1CL2-HC | 1 | 26668 | Pan Cover Hinge for P1CL2-HC | 17 | 26684 | Fan Cover Bracket (down) for P1CL2-HC | 33 |
| 26653 | Top Board for P1CL2-HC | 2 | 26669 | Cooling Unit Install Panel for P1CL2-HC | 18 | 26685 | Evaporator Cover for P1CL2-HC | 34 |
| 26654 | Control Panel for P1CL2-HC | 3 | 26670 | Compressor for P1CL2-HC | 19 | 26686 | Evaporator Fan for P1CL2-HC | 35 |
| 26655 | Door for P1CL2-HC | 4 | 26671 | Outside Water Tray for P1CL2-HC | 20 | 26687 | Vent Board for P1CL2-HC | 36 |
| 26656 | Door Seal for P1CL2-HC | 5 | 26672 | Filter Base for P1CL2-HC | 21 | 26688 | Cutting Board for P1CL2-HC | 37 |
| 26657 | Axial Bush for P1CL2-HC | 6 | 26673 | Filter for P1CL2-HC | 22 | 26689 | Pan Divider for P1CL2-HC | 38 |
| 26658 | Spring Hinge for P1CL2-HC | 7 | 26674 | Condenser for P1CL2-HC | 23 | 26690 | Pan Divider for P1CL2-HC | 39 |
| 28179 | Down Right Hinge for P1CL2-HC | 8 | 26675 | Condenser Fan for P1CL2-HC | 24 | 26691 | K Clip Hanging Bar for P1CL2-HC | 40 |
| 26762 | Up Right Hinge for P1CL2-HC | 9 | 26676 | Wing Guard for P1CL2-HC | 25 | 26692 | K Clip Hanging Bar for P1CL2-HC | 41 |
| 26661 | Back Bracket for P1CL2-HC | 10 | 26192 26485 | Power Switch for P1CL2-HC | 26 | 26884 26693 | K Clip for P1CL2-HC | 42 |
| 26662 | Cutting Board Fastener for P1CL2-HC | 11 | 27185 26678 | Digital Controller for P1CL2-HC | 27 | 26694 | Shelf for P1CL2-HC | 43 |
| 26663 | Pan Divider Supporter for P1CL2-HC | 12 | 26679 | Fan Cover for P1CL2-HC | 28 | 26695 | Evaporator Fan Cover for P1CL2-HC | 44 |
| 26664 | Castor Install Panel for P1CL2-HC | 13 | 26680 | Evaporator for P1CL2-HC | 29 | 26246 26696 | Castor for P1CL2-HC | 45 |
| 26665 | Track of Cooling Unit Panel for P1CL2-HC | 14 | 26681 | Fan Cover Bracket (left) for P1CL2-HC | 30 | 26247 26697 | Castor for P1CL2-HC | 46 |
| 26666 | Diamond Back Cover for P1CL2-HC | 15 | 26682 | Fan Cover Bracket (right) for P1CL2-HC | 31 | | | |
| 26667 | Inside Water Tray for P1CL2-HC | 16 | 26683 | Fan Cover Bracket (up) for P1CL2-HC | 32 | | | |

Parts Breakdown

Model PT-CN-2337-HC 50044



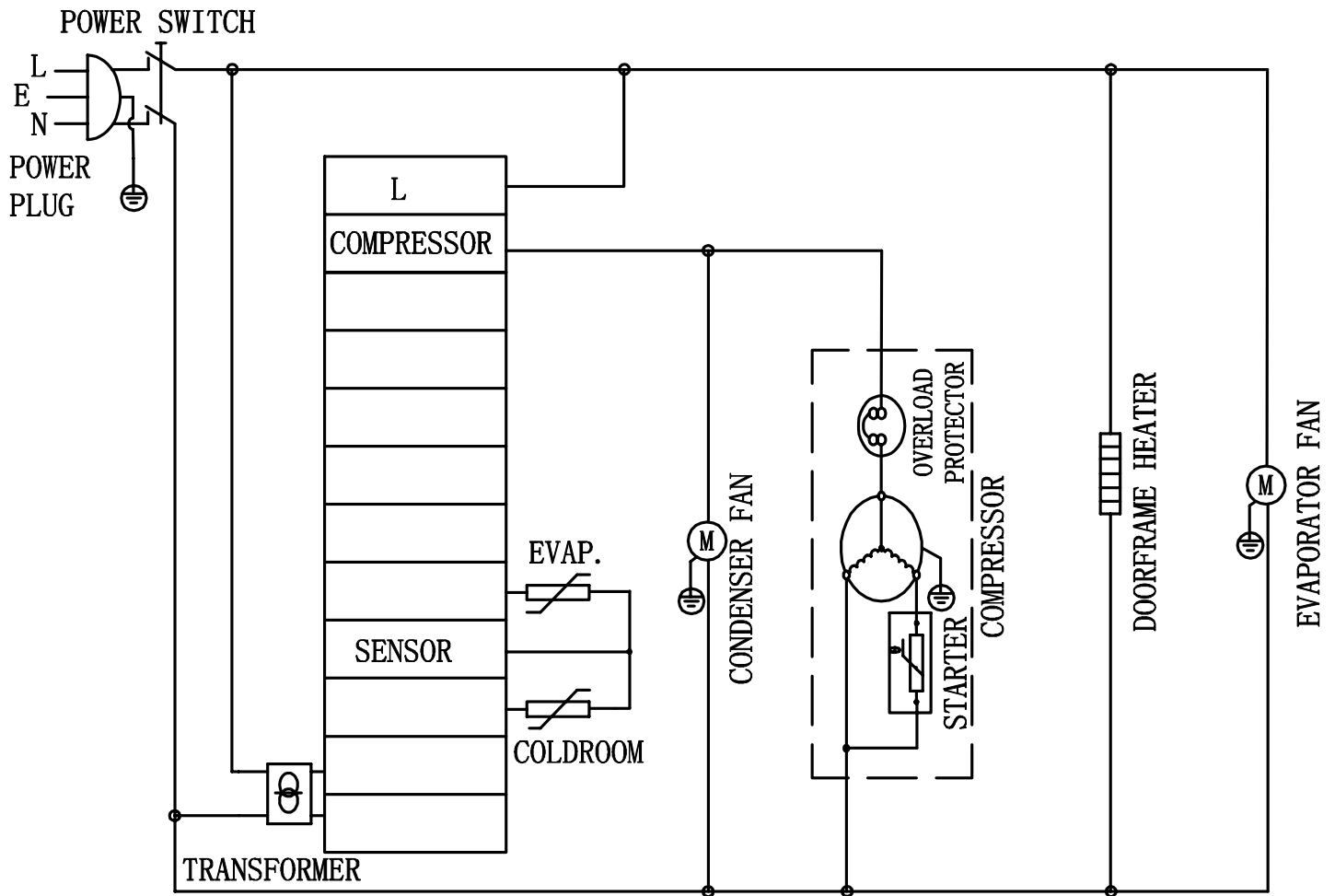
Parts Breakdown

Model PT-CN-2337-HC 50044

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|-------------------------|--|----------|----------------|---|----------|----------------|--|----------|
| 28172 | Cabinet for PICL3-HC | 1 | 28193 | Right Hinge of Pan Cover for PICL3-HC | 22 | 28214 | Compressor Mounting Plate for PICL3-HC | 43 |
| 28173 | Top Board for PICL3-HC | 2 | 28194 | Pan Cover for PICL3-HC | 23 | 28215 | Condenser for PICL3-HC | 44 |
| 28174 | Control Panel for PICL3-HC | 3 | 28195 | Axel of Pan Cover for PICL3-HC | 24 | 28216 | Condenser Fan Motor for PICL3-HC | 45 |
| 28175 | Right Door for PICL3-HC | 4 | 28196 | Evaporator for PICL3-HC | 25 | 28217 | Fan for PICL3-HC | 46 |
| 28176 | Door Seal for PICL3-HC | 5 | 28197 | Left Bracket of Evaporator Cover for PICL3-HC | 26 | 28218 | Condenser Fan Cover for PICL3-HC | 47 |
| 28177 | Axial Bush for PICL3-HC | 6 | 28198 | Right Bracket of Evaporator Cover for PICL3-HC | 27 | 28219 | Filter Bracket for PICL3-HC | 48 |
| 28178 | Spring Hinge for PICL3-HC | 7 | 28199 | Upper Bracket of Evaporator Cover for PICL3-HC | 28 | 28220 | Filter for PICL3-HC | 49 |
| 28179 | Right Bottom Hinge for PICL3-HC | 8 | 28200 | Bottom Bracket of Evaporator Cover for PICL3-HC | 29 | 28221 | Exterior Water Tray for PICL3-HC | 50 |
| 26762 28180 | Right Upper Hinge for PICL3-HC | 9 | 28201 | Evaporator Cover for PICL3-HC | 30 | 28222 | Evaporator Clapboard for PICL3-HC | 51 |
| 28181 | Left Door for PICL3-HC | 10 | 28202 | Evaporator Fan Motor for PICL3-HC | 31 | 26280 28223 | Compressor for PICL3-HC | 52 |
| 28182 | Door Seal for PICL3-HC | 11 | 28203 | Vent Board for PICL3-HC | 32 | 28224 | Wiring Box of Compressor for PICL3-HC | 53 |
| 28183 | Left Bottom Hinge for PICL3-HC | 12 | 28204 | Pan Divider for PICL3-HC | 33 | 28225 | Starting Capacitor for PICL3-HC | 54 |
| 28184 | Left Upper Hinge for PICL3-HC | 13 | 28205 | Pan Divider for PICL3-HC | 34 | 28226 | Overload Protector for PICL3-HC | 55 |
| 28185 | Back Bracket for PICL3-HC | 14 | 28206 | Hanger of K Clip - 3 Holes for PICL3-HC | 35 | 28227 | Starter for PICL3-HC | 56 |
| 28186 | Fastener of Cutting Board for PICL3-HC | 15 | 28207 | Hanger of K Clip - 4 Holes for PICL3-HC | 36 | 26246 28228 | Castor with Brake for PICL3-HC | 57 |
| 28187 | Cutting Board for PICL3-HC | 16 | 26884 28208 | K Clip for PICL3-HC | 37 | 26246 28229 | Castor without Brake for PICL3-HC | 58 |
| 28188 | Bracket of Pan Divider for PICL3-HC | 17 | 28209 | Shelf for PICL3-HC | 38 | 28230 | Back Cover for PICL3-HC | 59 |
| 28189 | Interior Water Tray for PICL3-HC | 18 | 28210 | Evaporator Fan Cover for PICL3-HC | 39 | 28231 | Lid of Foaming Hole for PICL3-HC | 60 |
| 26192 26485 28190 | Power Switch for PICL3-HC | 19 | 28211 | Mounting Plate of Castor for PICL3-HC | 40 | 28232 | Drain Pipe for PICL3-HC | 61 |
| 28191 | Digital Thermostat for PICL3-HC | 20 | 28212 | Left Track of Compressor Mounting Plate for PICL3-HC | 41 | 28233 | Power Cord for PICL3-HC | 62 |
| 28192 | Left Hinge of Pan Cover for PICL3-HC | 21 | 28213 | Right Track of Compressor Mounting Plate for PICL3-HC | 42 | 28234 | Temperature Sensor for PICL3-HC | 63 |

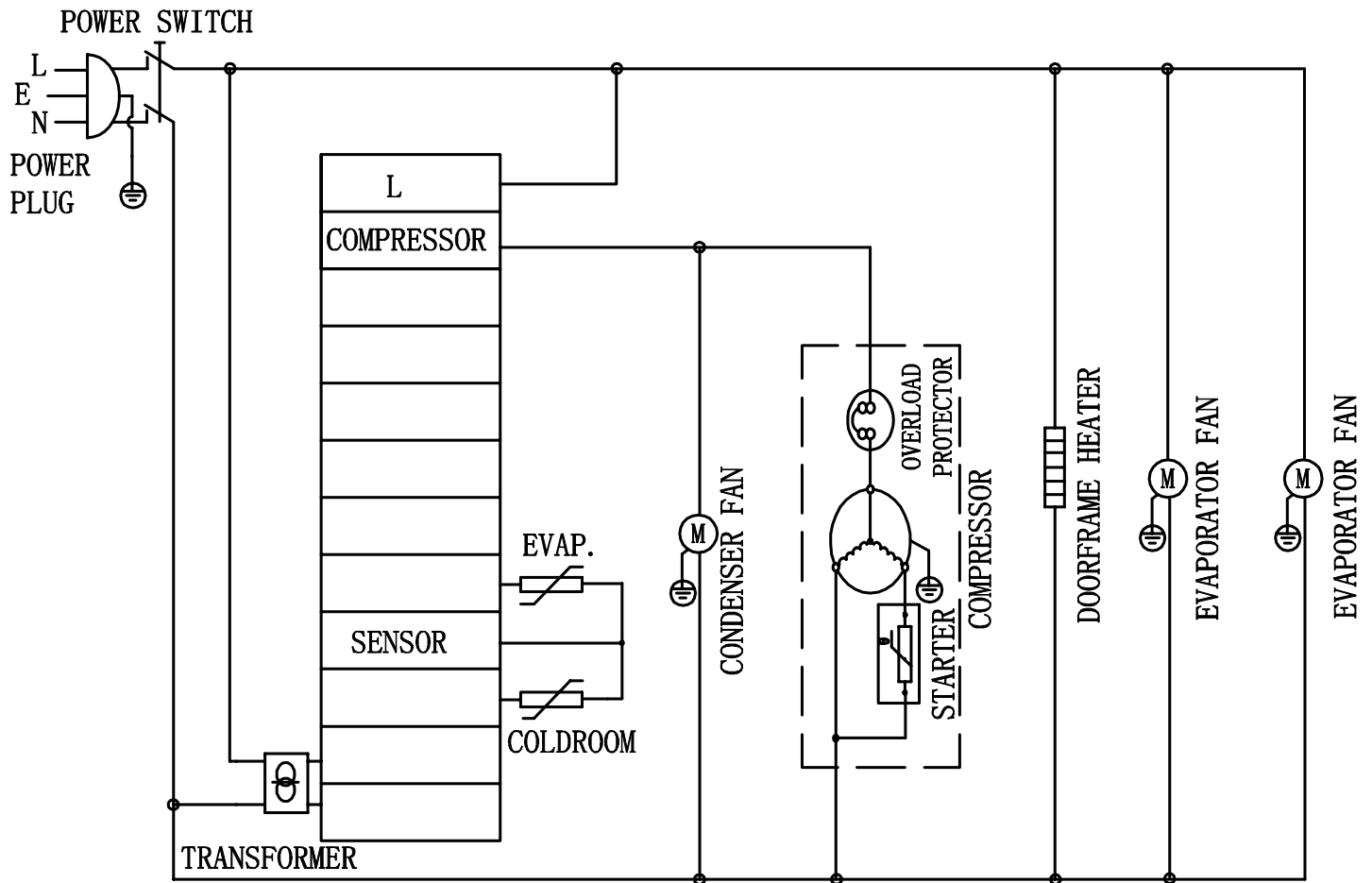
Electrical Schematics

Model PT-CN-1270-HC 50042



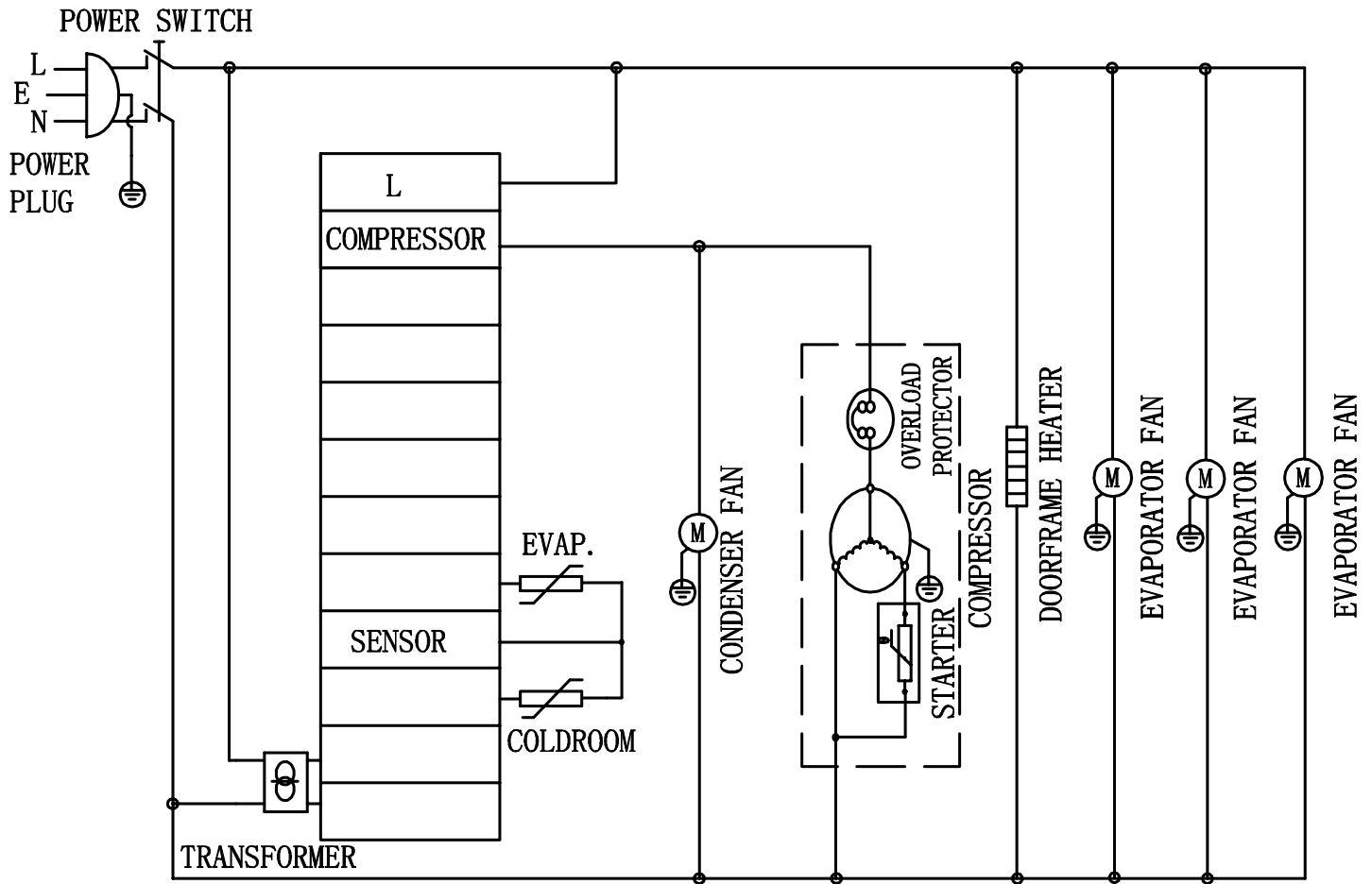
Electrical Schematics

Model PT-CN-1829-HC 50043



Electrical Schematics

Model PT-CN-2337-HC 50044





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Mississauga, Ontario

Canada, L5L 4X5

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

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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): _____

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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.

