



## Back Bar Bottle Coolers

Models BB-CN-0012-GH, 0012-SH, 0016-GH, 0016-SH, 0020-GH, 0020-SH

Items 50058, 50057, 50060, 50059, 50062, 50061

## Instruction Manual



Revised - 05/30/2018



Intertek



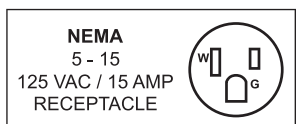
Intertek

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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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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

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- 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.

**Service must only be performed by an authorized service representative, please call Omcan for a local service company.**

**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.

# ***Safety and Warranty***

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- In case of damage to electrical cord and plug, please contact after sale service and never do it yourself.
- 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 / 5 YEARS PARTS ONLY ON COMPRESSOR WARRANTY**

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

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

Please see [www.omcan.com/warranty.html](http://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

## GLASS DOOR BOTTLE COOLERS

Model	BB-CN-0012-GH	BB-CN-0016-GH	BB-CN-0020-GH
Number of Doors	2		3
Temperature Range	33 - 41°F / 0.5 - 5°C		
Capacity	11.8 cu.ft. / 335 L	15.8 cu.ft. / 446 L	19.6 cu.ft. / 556 L
Number of Shelves	4		6
Compressor HP	1/5		1/4+
Voltage	115V / 60Hz		
Power	0.44 kW	0.46 kW	0.5 kW
Refrigerant	R290		
Isolation Material	Cyclopentane		
Amps	2.88A		3.96A
Dimensions (DWH)	24.4" x 48.8" x 35.5" 620 x 1240 x 905mm	24.4" x 60.75" x 35.5" 620 x 1544 x 905mm	24.4" x 72.75" x 35.5" 620 x 1848 x 905mm
Interior Dimensions	20" x 36.2" x 31" 508 x 920 x 787mm	20" x 48.2" x 31" 508 x 1224 x 787mm	20" x 60.2" x 31" 508 x 1529 x 787mm
Weight	271 lbs. / 123 kg.	326 lbs. / 148 kg.	355 lbs. / 161 kg.
Item Number	50058	50060	50062

## SOLID DOOR BOTTLE COOLERS

Model	BB-CN-0012-SH	BB-CN-0016-SH	BB-CN-0020-SH
Number of Doors	2		3
Temperature Range	33 - 41°F / 0.5 - 5°C		
Capacity	11.8 cu.ft. / 335 L	15.8 cu.ft. / 446 L	19.6 cu.ft. / 556 L
Number of Shelves	4		6
Compressor HP	1/5		1/4+
Voltage	115V / 60Hz		
Power	0.44 kW	0.46 kW	0.50 kW
Refrigerant	R290		
Isolation Material	Cyclopentane		
Amps	2.88A		3.96A
Dimensions (DWH)	24.4" x 48.8" x 35.5" 620 x 1240 x 905mm	24.4" x 60.75" x 35.5" 620 x 1544 x 905mm	24.4" x 72.75" x 35.5" 620 x 1848 x 905mm
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Weight	271 lbs. / 123 kg.	326 lbs. / 148 kg.	355 lbs. / 161 kg.
Item Number	50057	50059	50061

# Installation

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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.



# Installation

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## **NSF APPROVED SEALANTS:**

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

# Operation

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## **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.

# Operation

## 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)

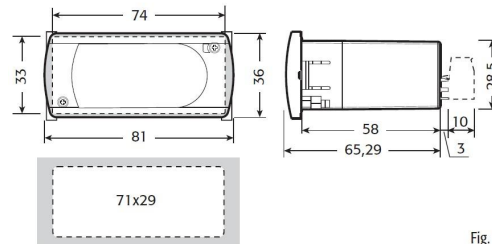


Fig. 1




## 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	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	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**.

# Operation

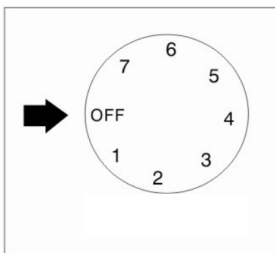
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- To display/set the values of the parameter displayed, press **SET**, then **UP/DOWN** and finally **SET** to confirm the changes (returning to the parameter menu).

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

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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 your 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 THE CONDENSER COIL

Required Tools:

- Phillips screwdriver.
- Stiff bristle brush.

# Cleaning and Maintenance

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- 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.

### 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

# Cleaning and Maintenance

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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.

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50058	BB-CN-0012-GH	Cooler Back Bar 11.8 cu ft Glass Door 115V/60/1 ETL cETLus INTERTEK	UBB-24-48G-HC
50060	BB-CN-0016-GH	Cooler Back Bar 15.8 cu ft Glass Door 115V/60/1 ETL cETLus INTERTEK	UBB-24-60G-HC
50062	BB-CN-0020-GH	Cooler Back Bar 19.6 cu ft Glass Door 115V/60/1 ETL cETLus INTERTEK	UBB-24-72G-HC
50057	BB-CN-0012-SH	Cooler Back Bar 11.8 cu ft Solid Door 115V/60/1 ETL cETLus INTERTEK	UBB-24-48F-HC
50059	BB-CN-0016-SH	Cooler Back Bar 15.8 cu ft Solid Door 115V/60/1 ETL cETLus INTERTEK	UBB-24-60F-HC
50061	BB-CN-0020-SH	Cooler Back Bar 19.6 cu ft Solid Door 115V/60/1 ETL cETLus INTERTEK	UBB-24-72F-HC

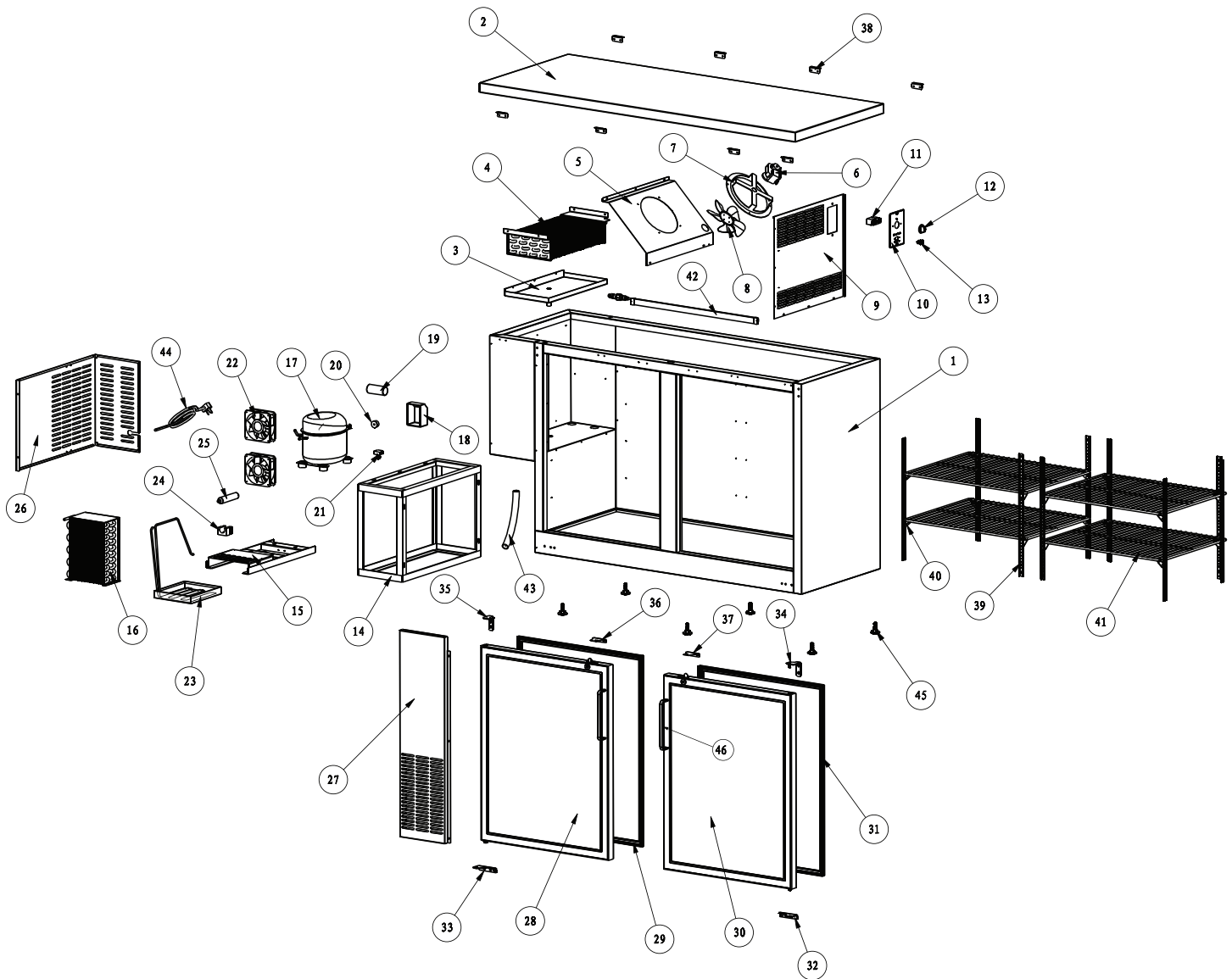
# Parts Breakdown

**Model BB-CN-0012-GH** 50058

**Model BB-CN-0016-GH** 50060

**Model BB-CN-0012-SH** 50057

**Model BB-CN-0016-SH** 50059



# Parts Breakdown

**Model BB-CN-0012-GH 50058**

**Model BB-CN-0012-SH 50057**

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37682	Top Board for UBB-48G-HC, UBB-48F-HC	02	64167	Compressor R290 for UBB-48G-HC, UBB-48F-HC	17	37728	Bottom Right Hinge for Solid Door for UBB-48G-HC, UBB-48F-HC	32
37685	Inner Drain Pan for UBB-48G-HC, UBB-48F-HC	03	37701	Wiring Box for UBB-48G-HC, UBB-48F-HC	18	37729	Bottom Left Hinge for Glass Door for UBB-48G-HC, UBB-48F-HC	33
37686	Evaporator for UBB-48G-HC, UBB-48F-HC	04	37702	Start Capacitor for UBB-48G-HC, UBB-48F-HC	19	37730	Bottom Left Hinge for Solid Door for UBB-48G-HC, UBB-48F-HC	33
37687	Fan Motor Installation Panel for UBB-48G-HC, UBB-48F-HC	05	37703	Overload Protector for UBB-48G-HC, UBB-48F-HC	20	37731	Upper Right Hinge for UBB-48G-HC, UBB-48F-HC	34
37688	Evaporator Fan Motor for UBB-48G-HC, UBB-48F-HC	06	37704	Starter for UBB-48G-HC, UBB-48F-HC	21	37732	Upper Left Hinge for UBB-48G-HC, UBB-48F-HC	35
37689	Evaporator Fan Motor Holder for UBB-48G-HC, UBB-48F-HC	07	37705	Condenser Fan Motor for UBB-48G-HC, UBB-48F-HC	22	37733	Plate of Lock for Left Door for UBB-48G-HC, UBB-48F-HC	36
37690	Blade of Evaporator Fan Motor for UBB-48G-HC, UBB-48F-HC	08	37706	Outer Drain Pan for UBB-48G-HC, UBB-48F-HC	23	37734	Plate of Lock for Right Door for UBB-48G-HC, UBB-48F-HC	37
37691	Evaporator Cover for UBB-48G-HC, UBB-48F-HC	09	37707	Lateral Cover of Machine Room for UBB-48G-HC, UBB-48F-HC	26	37735	Fixed Block for Worktop for UBB-48G-HC, UBB-48F-HC	38
37693	Temperature Control Panel for UBB-48G-HC, UBB-48F-HC	10	37708	Front Cover of Machine Room for UBB-48G-HC, UBB-48F-HC	27	37736	K Strip - 4 Holes for UBB-48G-HC, UBB-48F-HC	39
37694	Mechanical Thermostat for UBB-48G-HC, UBB-48F-HC	11M	37709	Left Glass Door for UBB-48G-HC, UBB-48F-HC	28	37737	Shelf for UBB-48G-HC, UBB-48F-HC	41
37696	Temperature Control Knob for UBB-48G-HC, UBB-48F-HC	12	37710	Left Solid Door for UBB-48G-HC, UBB-48F-HC	28	37741	LED Light for UBB-48G-HC, UBB-48F-HC	42
37697	Light Switch for UBB-48G-HC, UBB-48F-HC	13	37715	Glass Door Gasket for UBB-48G-HC, UBB-48F-HC	29	28236	Adjusted Feet for UBB-48G-HC, UBB-48F-HC	45
37698	Frame for Machine Room for UBB-48G-HC, UBB-48F-HC	14	37716	Solid Door Gasket for UBB-48G-HC, UBB-48F-HC	29	78353	Door Handle for UBB-48G-HC	46
37699	Compressor Unit Installation Board for UBB-48G-HC, UBB-48F-HC	15	37721	Right Glass Door for UBB-48G-HC, UBB-48F-HC	30	78354	Door Handle Plastic Gasket for UBB-48G-HC, UBB-48F-HC	47
37700	Condenser for UBB-48G-HC, UBB-48F-HC	16	37722	Right Solid Door for UBB-48G-HC, UBB-48F-HC	30			
66170	Compressor R134a for UBB-48G-HC, UBB-48F-HC	17	37727	Bottom Right Hinge for Glass Door for UBB-48G-HC, UBB-48F-HC	32			



# Parts Breakdown

**Model BB-CN-0016-GH 50060**

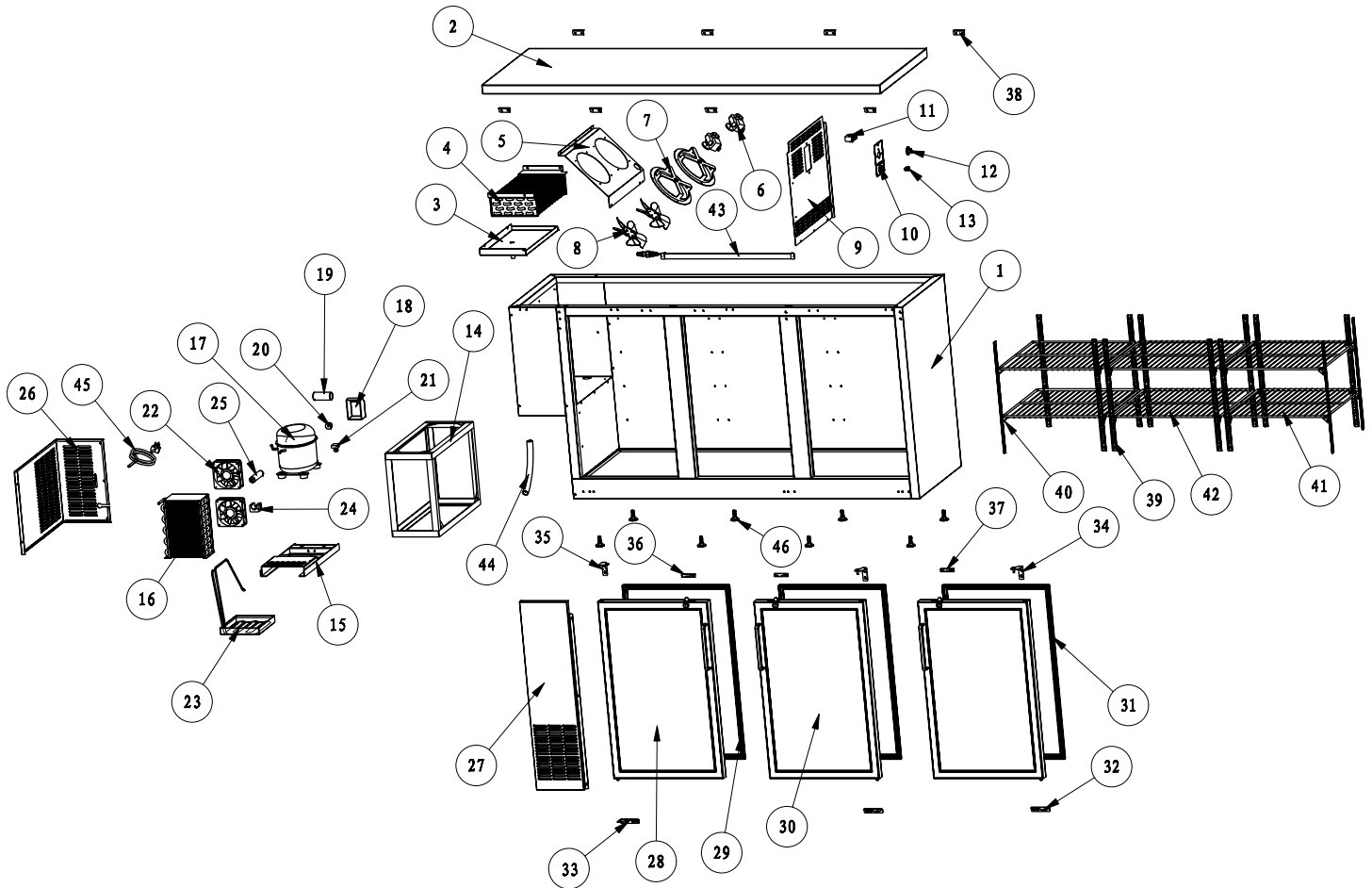
**Model BB-CN-0016-SH 50059**

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37683	Top Board for UBB-60G-HC, UBB-60F-HC	02	64167	Compressor R290 for UBB-60G-HC, UBB-60F-HC	17	37728	Bottom Right Hinge for Solid Door for UBB-60G-HC, UBB-60F-HC	32
37685	Inner Drain Pan for UBB-60G-HC, UBB-60F-HC	03	37701	Wiring Box for UBB-60G-HC, UBB-60F-HC	18	37729	Bottom Left Hinge for Glass Door for UBB-60G-HC, UBB-60F-HC	33
37686	Evaporator for UBB-60G-HC, UBB-60F-HC	04	37702	Start Capacitor for UBB-60G-HC, UBB-60F-HC	19	37730	Bottom Left Hinge for Solid Door for UBB-60G-HC, UBB-60F-HC	33
37687	Fan Motor Installation Panel for UBB-60G-HC, UBB-60F-HC	05	37703	Overload Protector for UBB-60G-HC, UBB-60F-HC	20	37731	Upper Right Hinge for UBB-60G-HC, UBB-60F-HC	34
37688	Evaporator Fan Motor for UBB-60G-HC, UBB-60F-HC	06	37704	Starter for UBB-60G-HC, UBB-60F-HC	21	37732	Upper Left Hinge for UBB-60G-HC, UBB-60F-HC	35
37689	Evaporator Fan Motor Holder for UBB-60G-HC, UBB-60F-HC	07	37705	Condenser Fan Motor for UBB-60G-HC, UBB-60F-HC	22	37733	Plate of Lock for Left Door for UBB-60G-HC, UBB-60F-HC	36
37690	Blade of Evaporator Fan Motor for UBB-60G-HC, UBB-60F-HC	08	37706	Outer Drain Pan for UBB-60G-HC, UBB-60F-HC	23	37734	Plate of Lock for Right Door for UBB-60G-HC, UBB-60F-HC	37
37691	Evaporator Cover for UBB-60G-HC, UBB-60F-HC	09	37707	Lateral Cover of Machine Room for UBB-60G-HC, UBB-60F-HC	26	37735	Fixed Block for Worktop for UBB-60G-HC, UBB-60F-HC	38
37693	Temperature Control Panel for UBB-60G-HC, UBB-60F-HC	10	37708	Front Cover of Machine Room for UBB-60G-HC, UBB-60F-HC	27	37736	K Strip - 4 Holes for UBB-60G-HC, UBB-60F-HC	39
37694	Mechanical Thermostat for UBB-60G-HC, UBB-60F-HC	11M	37711	Left Glass Door for UBB-60G-HC, UBB-60F-HC	28	37738	Shelf for UBB-60G-HC, UBB-60F-HC	41
37696	Temperature Control Knob for UBB-60G-HC, UBB-60F-HC	12	37712	Left Solid Door for UBB-60G-HC, UBB-60F-HC	28	37741	LED Light for UBB-60G-HC, UBB-60F-HC	42
37697	Light Switch for UBB-60G-HC, UBB-60F-HC	13	37717	Glass Door Gasket for UBB-60G-HC, UBB-60F-HC	29	28236	Adjusted Feet for UBB-60G-HC, UBB-60F-HC	45
37698	Frame for Machine Room for UBB-60G-HC, UBB-60F-HC	14	37718	Solid Door Gasket for UBB-60G-HC, UBB-60F-HC	29	78353	Door Handle for UBB-60G-HC	46
37699	Compressor Unit Installation Board for UBB-60G-HC, UBB-60F-HC	15	37723	Right Glass Door for UBB-60G-HC, UBB-60F-HC	30	78354	Door Handle Plastic Gasket for UBB-60G-HC, UBB-60F-HC	47
37700	Condenser for UBB-60G-HC, UBB-60F-HC	16	37724	Right Solid Door for UBB-60G-HC, UBB-60F-HC	30			
66170	Compressor R134a for UBB-60G-HC, UBB-60F-HC	17	37727	Bottom Right Hinge for Glass Door for UBB-60G-HC, UBB-60F-HC	32			

# Parts Breakdown

Model **BB-CN-0020-GH** 50062

Model **BB-CN-0020-SH** 50061



# Parts Breakdown

**Model BB-CN-0020-GH 50062**

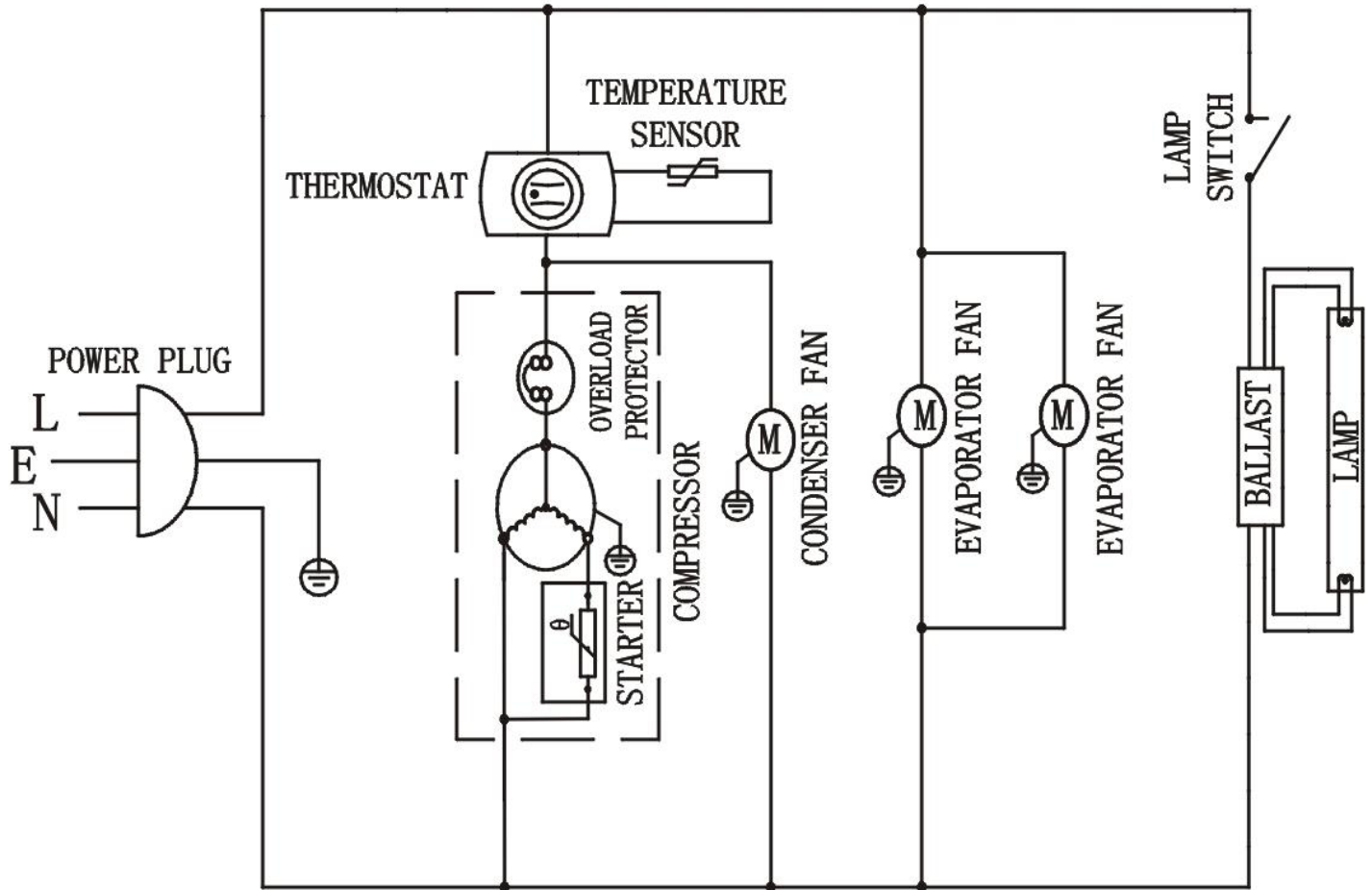
**Model BB-CN-0020-SH 50061**

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37684	Top Board for UBB-72G-HC, UBB-72F-HC	02	37700	Condenser for UBB-72G-HC, UBB-72F-HC	16	37725	Right Glass Door for UBB-72G-HC, UBB-72F-HC	30
37685	Inner Drain Pan for UBB-72G-HC, UBB-72F-HC	03	66181	Compressor R134a for UBB-72G-HC, UBB-72F-HC	17	37726	Right Solid Door for UBB-72G-HC, UBB-72F-HC	30
37686	Evaporator for UBB-72G-HC, UBB-72F-HC	04	64173	Compressor R290 for UBB-72G-HC, UBB-72F-HC	17	37727	Bottom Right Hinge for Glass Door for UBB-72G-HC, UBB-72F-HC	32
37687	Fan Motor Installation Panel for UBB-72G-HC, UBB-72F-HC	05	37701	Wiring Box for UBB-72G-HC, UBB-72F-HC	18	37728	Bottom Right Hinge for Solid Door for UBB-72G-HC, UBB-72F-HC	32
37804	Fan Motor Installation Panel for UBB-72G-HC, UBB-72F-HC	05	37702	Start Capacitor for UBB-72G-HC, UBB-72F-HC	19	37729	Bottom Left Hinge for Glass Door for UBB-72G-HC, UBB-72F-HC	33
37688	Evaporator Fan Motor for UBB-72G-HC, UBB-72F-HC	06	37703	Overload Protector for UBB-72G-HC, UBB-72F-HC	20	37730	Bottom Left Hinge for Solid Door for UBB-72G-HC, UBB-72F-HC	33
37689	Evaporator Fan Motor Holder for UBB-72G-HC, UBB-72F-HC	07	37704	Starter for UBB-72G-HC, UBB-72F-HC	21	37731	Upper Right Hinge for UBB-72G-HC, UBB-72F-HC	34
37690	Blade of Evaporator Fan Motor for UBB-72G-HC, UBB-72F-HC	08	37705	Condenser Fan Motor for UBB-72G-HC, UBB-72F-HC	22	37732	Upper Left Hinge for UBB-72G-HC, UBB-72F-HC	35
37692	Evaporator Cover for UBB-72G-HC, UBB-72F-HC	09	37706	Outer Drain Pan for UBB-72G-HC, UBB-72F-HC	23	37733	Plate of Lock for Left Door for UBB-72G-HC, UBB-72F-HC	36
37693	Temperature Control Panel for UBB-72G-HC, UBB-72F-HC	10	37707	Lateral Cover of Machine Room for UBB-72G-HC, UBB-72F-HC	26	37734	Plate of Lock for Right Door for UBB-72G-HC, UBB-72F-HC	37
37694	Mechanical Thermostat for UBB-72G-HC, UBB-72F-HC	11M	37708	Front Cover of Machine Room for UBB-72G-HC, UBB-72F-HC	27	37735	Fixed Block for Worktop for UBB-72G-HC, UBB-72F-HC	38
37696	Temperature Control Knob for UBB-72G-HC, UBB-72F-HC	12	37713	Left Glass Door for UBB-72G-HC, UBB-72F-HC	28	37736	K Strip - 4 Holes for UBB-72G-HC, UBB-72F-HC	39
37697	Light Switch for UBB-72G-HC, UBB-72F-HC	13	37714	Left Solid Door for UBB-72G-HC, UBB-72F-HC	28	37739	Shelf for UBB-72G-HC, UBB-72F-HC	41
37698	Frame for Machine Room for UBB-72G-HC, UBB-72F-HC	14	37719	Glass Door Gasket for UBB-72G-HC, UBB-72F-HC	29	37740	Middle Shelf for UBB-72G-HC, UBB-72F-HC	42
37699	Compressor Unit Installation Board for UBB-72G-HC, UBB-72F-HC	15	37720	Solid Door Gasket for UBB-72G-HC, UBB-72F-HC	29	78353	Door Handle for UBB-72G-HC	

# Electrical Schematics

Model BB-CN-0012-GH 50058

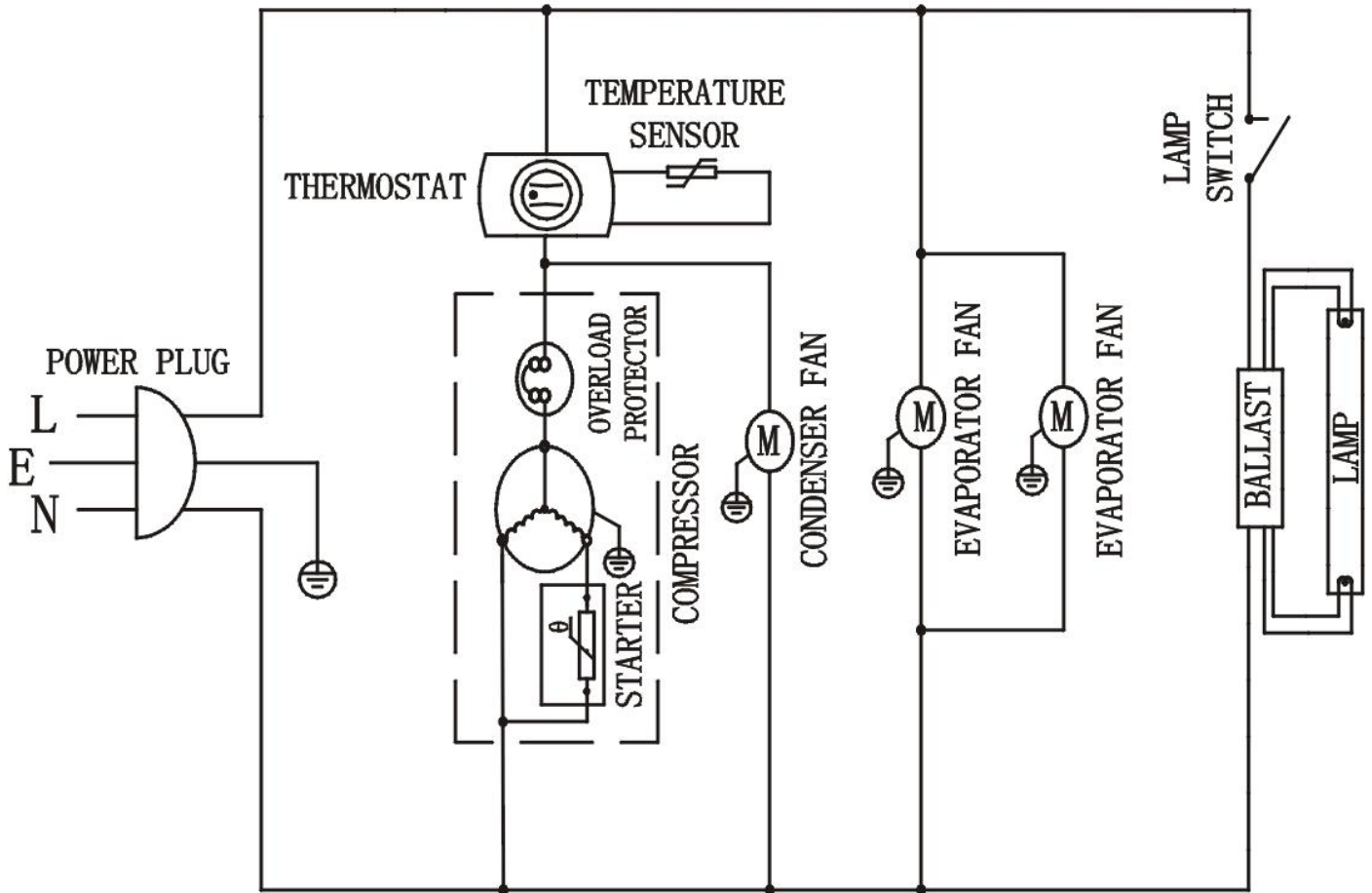
Model BB-CN-0012-SH 50057



# Electrical Schematics

Model BB-CN-0016-GH 50060

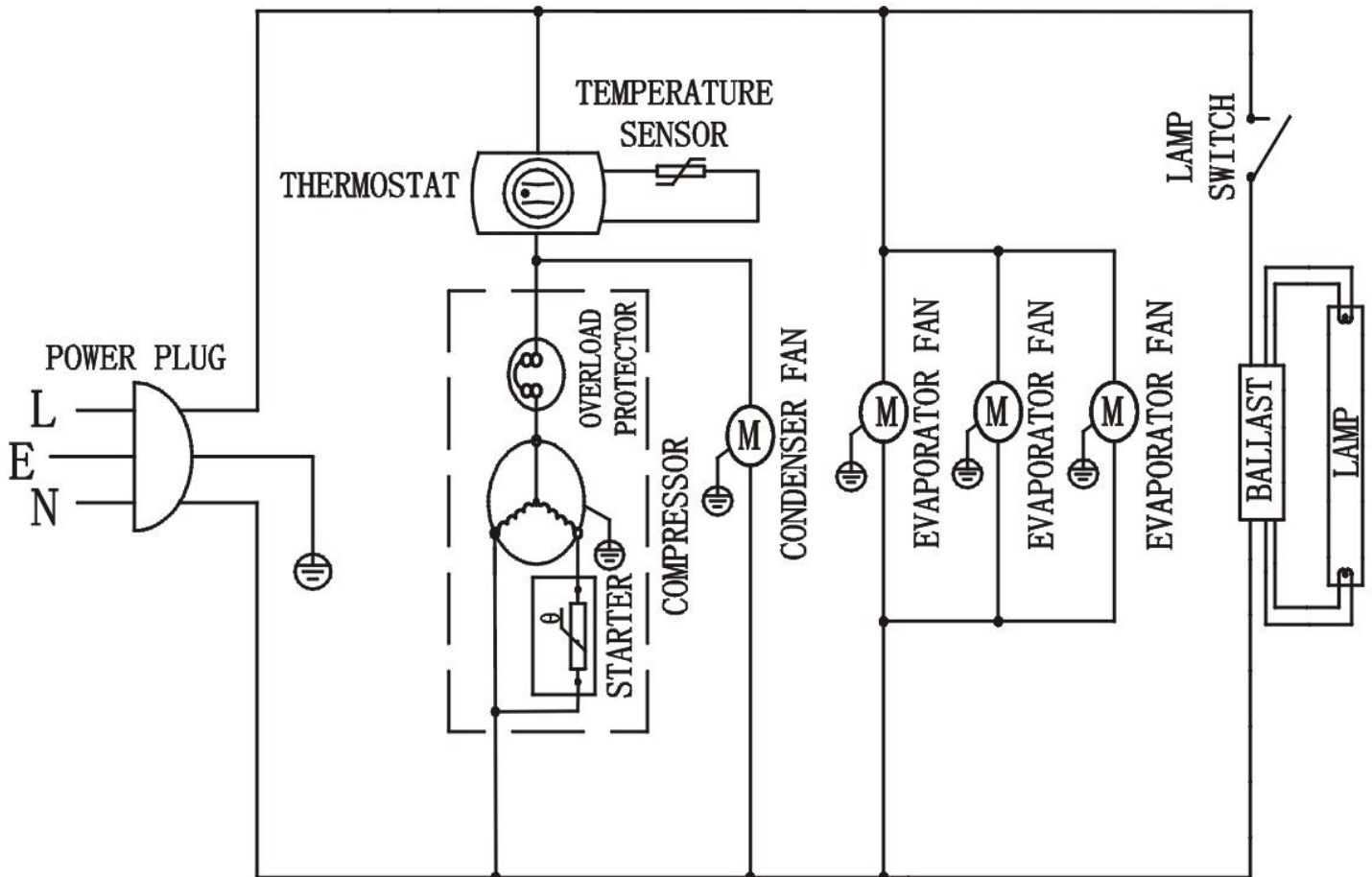
Model BB-CN-0016-SH 50059



# Electrical Schematics

Model BB-CN-0020-GH 50062

Model BB-CN-0020-SH 50061





# Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

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

[www.omcan.com/warrantyregistration.html](http://www.omcan.com/warrantyregistration.html)

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

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

