



Slush Machine

Model DI-CN-0012-S, DI-CN-0024-S,
DI-CN-0036-S

Item 26058, 26059, 26060

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



Revised - 03/11/2026

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



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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 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 cueillis par un tiers transporteur.

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

General Information

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 read through this instruction manual carefully. Correct maintenance and operation of this machine will provide best performance for you equipment.

This professional equipment is intended to dispense granita-type and cold liquid drinks. If used with dairy-based products and/or when envisaged by law in accordance to the type of product used, it must be equipped with the optional extra of a temperature gauge for the product in the hopper. It is also obligatory to comply with the current regulations and standards concerning the products used.

Only Two types of persons can access the appliance.

Safety and Warranty

USER: A person who has adequate technical training on how to use the appliance correctly, and full knowledge of the appliance correctly, and full knowledge of routine work on how to maintain, clean, and sanitize the appliance.

SPECIALIZED TECHNICIAN: A person who has the full knowledge of the appliance concerning the installation, use and servicing the appliance.

Before carrying out any operation on the appliance, the user and/or the specialized technician must carefully read the manual thoroughly herein. Should you have any doubts as to the correct interpretation of these instructions, please contact the manufacturer to request the necessary explanations.

The instruction manual is an integral part of the appliance purchased, and must therefore be handed over to any subsequent owners. Please keep the manual in the immediate vicinity of the appliance. Due precautions should be taken to ensure that the manual is maintained intact and legible over time. Keep the manual in a place that is protected against humidity and heat in order to preserve the quality of the print and the legibility of all parts. Do not remove, tear, or rewrite part of the manual for any reasons. If the present instructions manual is damaged or lost, another copy should be immediately requested from the manufacturer or authorized distributor in the user's country.

Failure to follow this instruction manual may result in personal injury or damage to the appliance. The manufacturer is not liable for any damage deriving from failure to respect this instructions manual.

-
- This appliance must be installed in location where it can be overseen by trained personnel.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory, mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Keep all packaging away from children. Dispose the packaging in accordance to the local regulations.
 - This appliance is intended for commercial use in applications such as staff kitchen areas in shops, offices, and other working environments; by clients, in hotels, motels, and other similar types of environments.
 - For proper operation, this appliance must be installed where the temperature is between 20°C to 32°C (68°F to 90°F). Appliance shall not be tilted more than 2° for safe operation. This appliance is not suitable for outdoor use.
 - A service agent or a qualified technician should carry out installation, electrical service and/or any repairs if required in conformance with all local and national regulations
 - If the power cord or plug is ever damaged, it must be replaced by the manufacturer or authorized service personnel in order to avoid a hazard.
 - Always switch off and disconnect the power supply to the appliance before cleaning.
 - Do not immerse the machine in water or any kind of liquid, or use jet/pressure water to clean the machine.
 - Do not attempt to modify the appliance in any way.
 - Do not remove any components or service panels on this product.

Safety and Warranty

- Do not use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- Do not use mechanical device or other means to accelerate the defrost process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not store explosive substance such as aerosol cans with a flammable propellant in this appliance.
- Do not install the machine in a place where it may be exposed to spray water.
- Do not use the machine to dispense any substance that is not compatible with the machine's specifications.
- Do not site the machine near the heating equipments such as stoves, radiators.
- Do not obstruct any ventilation openings. Adequate clearance (2cm/10inches at least) must be left around the machine.
- Access to the service areas permitted by the manufacturer or his authorized service personnel only.
- CAUTION - Risk Of Fire Or Explosion Due To Puncture Of Refrigerant Tubing; To avoid either damaging the refrigerant tubing, or increasing the risk of a leak, handling, moving, and use of the refrigerator, or freezer carefully. Flammable Refrigerant Used.
- To minimize the risk of possible ignition due to incorrect parts or improper service, component parts shall be replaced with like components and that servicing shall be done by factory authorized service personnel.
- CAUTION - Risk of Fire or Explosion due to Flammable Refrigerant Used. Follow handling instructions carefully in compliance with local government regulations.


NORTH AMERICAN REQUIREMENTS

- This appliance must be installed in locations where it can be overseen by trained personnel.
- For proper operation, this appliance must be installed where the temperature is between 20°C to 32°C (68°F to 90°F).
- For proper operation, this appliance must be installed where humidity is less than 50%.
- Appliance shall not be tilted more than 10° for safe operation.
- An electrician must provide electrical service as specified in conformance with all local and national codes.
- This appliance must not be cleaned by pressure washer.
- This appliance can be used by persons if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Keep the appliance and its cord out of reach of children.
- Appliances can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- If the power cord is ever damaged, it must be replaced by the manufacturer or authorized service personnel with a special cord available from the manufacturer or its authorized service personnel in order to avoid a hazard.
- Machine must not be immersed for cleaning.
- This appliance is intended for commercial use in applications such as:
 - staff kitchen areas in shops, offices, and other working environments
 - by clients in hotel, motel lobbies, and other similar types of environment
- Access to the service areas permitted by Authorized Service personnel only.


Safety and Warranty

Carefully read and follow all notices on the equipment and in this manual. They were written for your protection. All notices are to be kept in good condition. Replace any unreadable or damaged labels.

Risk Of Fire Or Explosion

⚠ CAUTION	
 Propane (R-290)	<p>CAUTION – RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERTY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.</p> <p>ATTENTION – RISQUE DE FEU OU D'EXPLOSION. ÉLIMINER CONFORMÉMENT AUX RÈGLEMENTS FÉDÉRAUX OU LOCAUX. LE FRIGORIGÈNE EST INFLAMMABLE.</p>

Risk Of Fire Or Explosion

⚠ DANGER	
 Propane (R-290)	<p>DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.</p> <p>DANGER – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONFIER LES RÉPARATIONS À UN TECHNICIEN SPÉCIALISÉ. NE PAS PERFORER LA TUBULURE CONTENANT LE FRIGORIGÈNE.</p> <p>CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED.</p> <p>CONSULT REPAIR MANUAL/OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.</p> <p>ATTENTION – RISQUE DE FEU OU D'EXPLOSION. LE FRIGORIGÈNE EST INFLAMMABLE. CONSULTER LE MANUEL DU PROPRIÉTAIRE / GUIDE DE RÉPARATION AVANT DE TENTER UNE RÉPARATION. TOUTES LES MESURES DE SÉCURITÉ DOIVENT ÊTRE RESPECTÉES.</p>

SYMBOLS USED:

Important warning are indentified by these symbols. It is vital to respect these warnings.



DANGER WARNING: Failure to observe the warning may result in mortal risk. In such cases, utmost care is required and every precaution must be taken in order to operate safely.



DANGER OF ELECTRIC SHOCK: It warns the personnel concerned that the operation described may result in an electric shock unless all necessary safety precautions are taken.



CAUTION RISK OF FIRE: Failure to observe the warning could result in fire or explosion unless all necessary safety precautions are taken.



IMPORTANT: It indicates a cautionary note about key functions or useful information. Very close attention should be paid to the portions and text marked by this symbol.



PROHIBITED: This symbol is used to indicate operation that must be avoided since they create hazards for the user and any other individuals present in the vicinity.



MOVING MACHINE PARTS: It identifies the danger due to moving parts existing in the machine. Turn off the machine before carrying out any operation.



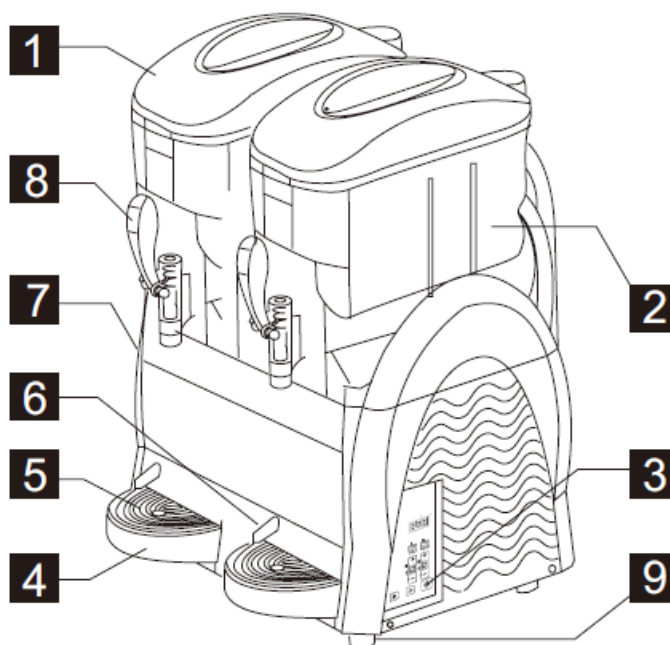
SPECIALIZED TECHNICIAN: It identifies operations that may be performed only by qualified personnel.

Technical Specification

Item Number	26058	26059	26060
Model	DI-CN-0012-S	DI-CN-0024-S	DI-CN-0036-S
Description	MyGranita-1S-US	MyGranita-2S-US	MyGranita-3S-US
Capacity	12L	24L	36L
Power	440W	850W	1200W
Amperage	3.6A	7.1A	10A
Electrical	120V / 60Hz / 1Ph		
Plug Type	NEMA 5-15P		
Temperature Range	-10°C to 10°C (13°F to 50°F)		
Refrigerant	R290		
Insulation Material	Cyclopentane		
Cooling System	Direct Cooling		
Net Dimensions	10 5/8" x 20 2/7" x 31 8/9" 270 x 515 x 810 mm	18.5" x 20 2/7" x 31 8/9" 470 x 515 x 810 mm	26 3/8" x 20 2/7" x 31 8/9" 670 x 515 x 810 mm
Net Weight	66 lb. / 30 kg.	108 lb. / 49 kg.	143 lb. / 65 kg.
Gross Dimensions	13 7/9" x 23 2/9" x 37 2/5" 350 x 590 x 950 mm	21 2/3" x 23 2/9" x 37 2/5" 550 x 590 x 950 mm	29.5" x 23 2/9" x 37 2/5" 750 x 590 x 950 mm
Gross Weight	84 lb. / 38 kg.	132 lb. / 60 kg.	174 lb. / 79 kg.

MACHINE DESCRIPTION:

1. Bowl Lid
2. Bowl
3. Control Panel
4. Drip Tray
5. Lid of Drip Tray
6. Float (overflow indicator)
7. Tap
8. Handle
9. Feet



Installation



All of the operation described in this chapter must be carried out exclusively by specialized technicians, who must organize all the operational sequences and use suitable equipment, in strict compliance with the current applicable regulations in force.

- 6.1 Remove the appliance from the packaging. Make sure that all protective plastic film and coating are thoroughly removed from all surfaces.
- 6.2 Install the appliance indoors in a well-lit and well-ventilated room with a firm, solid, level counter (slope less than 2°).
- 6.3 Maintain a distance of 25 cm (10 inches) between the machine and walls or other objects for ventilation. NEVER LOCATE NEXT TO OR NEAR A HEAT SOURCE.



If the machine has not been stored or moved in an upright position, let it stand for approximately 12 hours before operation.

The machine must be installed in a place where it can be monitored by trained personnel.

The machine must be installed where the room temperature is between 20°C to 32°C (68°F to 90°F).

RECOMMENDED TO USE AT A ROOM TEMPERATURE 80°F (27°C).

Adequate clearance must be left around the machine to enable personnel to work without any constraints and also to leave the work area immediately in case of need.

Please use the Vaseline provided to lubricate all of the parts indicated in this manual after washing and sanitizing operations.



PROHIBITED: It is prohibited to install the machine in a place where it may be reached, touched and/or operated by persons other than those specified in this manual.

- 6.4 Disposal of Packaging Material

After opening the box, make sure to separate the packaging material according to the type and dispose of them in accordance with the current local and national regulations in force.

We recommend to keep the box for future conveyance or transportation.

- 6.5 Electrical Connection



Warning: This job must be performed only by specialized technicians. Improper electrical installation will damage the appliance.

Before plugging in the machine, make sure that the main switch is TURN-OFF. The machine must be connected to the electricity mains by means of the plug fitted on the power cord.

Be sure to comply with:

- the technical regulations and standards in force at the time of installation.
- the specifications shown on the rating plate on the back of the machine.
- the appliance must be earthed.



Warning: The electric outlet must be situated in a place easily within reach of the user, so that no efforts required in order to disconnect the machine from the power supply when necessary.

If the power cord is damaged, you must have it replaced by the manufacturer or authorized specialized technician only.

Installation



PROHIBITED: It is forbidden to use extension cords of any type, to replace the original plug, to use adaptors.

Operation Instructions

Fig. 2



ON/OFF BUTTON

Hold this button for 1 second to TURN ON the machine. Hold it for 3 seconds to TURN OFF the machine.



MODE BUTTON

This button is used for switching modes. There are three modes including Frozen Mode (to serve Granita-Type products), Juice Mode (to serve cold drinks), and Pause Mode. Hold it for 1 second each time to switch to the intended mode.

Under frozen mode, the icon will be illuminated.

Under juice mode, the icon will be illuminated.

Under pause mode, the icon **OFF** will be illuminated. The bowl stops stirring and refrigerating.



GEAR/TEMPERATURE ADJUSTING BUTTON

Under frozen mode, press +/- to increase or decrease the thickness of products ranging from level 1 to 7.

Under Juice mode, press +/- to adjust the temperature of the cold drinks. The setting numbers are illustrated as below:



MASTER SWITCH

(only for Model MyGranita-3S)

Press this switch to **TURN ON** or **TURN OFF** the machine.

Setting Number	Bowl Temperature	Bowl Fahrenheit Degree
1	1 - 4°C	34 - 39°F
2	2 - 5°C	36 - 41°F
3	3 - 6°C	37 - 43°F
4	4 - 7°C	39 - 45°F
5	5 - 8°C	41 - 46°F
6	6 - 9°C	43 - 48°F
7	7 - 10°C	45 - 50°F



Hold it for 1 second to turn on the LED



PARAMETER SETTING BUTTON (FOR MANUFACTURER OR TECHNICIAN ONLY)

Operation Instructions



Warning: Products must be poured into the bowl only when the machine is off or unplugged.

Step 1: Ingredients Preparation Dilute and mix the concentrate with water in a suitable container, following the manufacturer's instructions.

THE MIXTURE OBTAINED MUST HAVE A MINIMUM SUGAR CONTENT OF 13% FOR GRANITA-TYPE PRODUCTS. LESS SUGAR or NON-SUGAR INGREDIENTS MAY DAMAGE THE AUGAR OR/AND GEAR MOTORS.

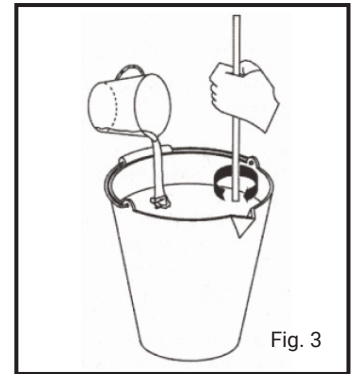


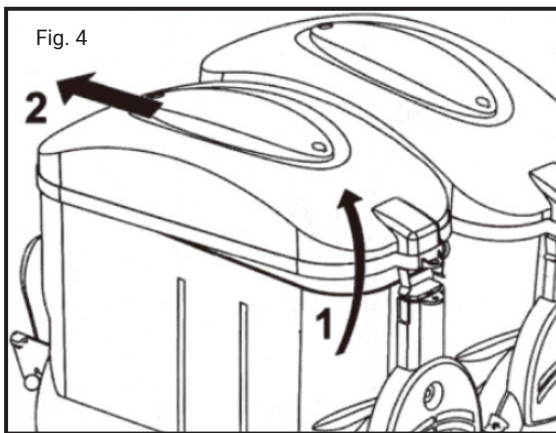
Fig. 3

NEVER USE WATER ONLY

Step 2: Loading

To remove the lid from the bowl as instructed below:

1. Lift the rear part of the lid.
2. Extract the lid from the retainer placed in the front side.
3. Pour the products into the bowl. NEVER GOES ABOVE THE MAX LEVEL MARKED.
4. After pouring the products into the bowl. Close the lid on the top of the bowl.



DO NOT FORCE THE LID OPENING IN CASE OF DIFFICULTY

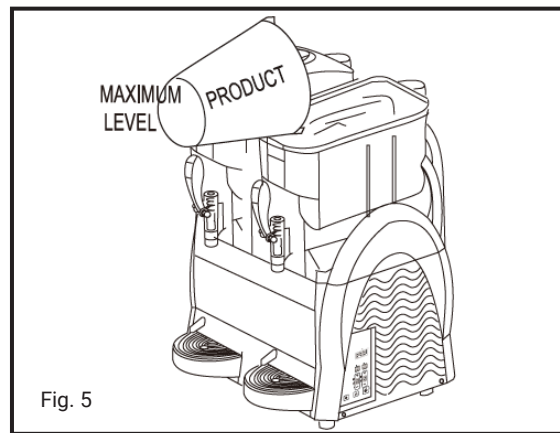
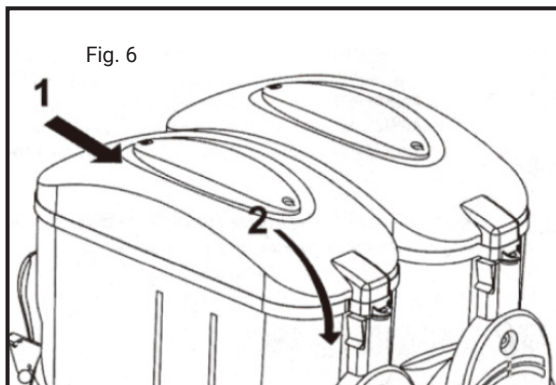


Fig. 5



LID OPENING IN



DO NOT USE HOT LIQUIDS (with temperature exceeding 25°C/77°F)

Operation Instructions



Warning: NEVER SWITCH ON THE MACHINE IF THE LID IS MISSING. BEFORE REMOVING THE LID, SWITCH OFF THE MACHINE AND UNPLUG IT.

Step 3: Turn on the machine

Press the ON/OFF button to turn on the machine. Then select the frozen mode or juice mode as instructed above.

Step 4: Dispense the product

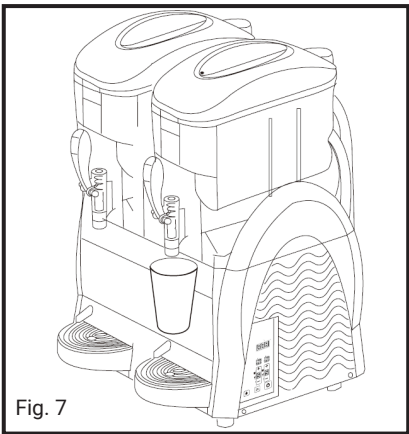


Fig. 7



Pull the tap lever to dispense the products



Regularly check the temperature of the product in the bowl, using a standard in the bowl, using a standard thermometer to make sure the products always below the storage temperature.

Never disconnect the machine from the power supply or switch off the machine when serving products.

When serving for milk-based products and in the case of none continuous serving, it is necessary to:

- Spray sanitizer solution around the spigot area and on spigot itself (alternatively, wash with a clean cloth and sanitizer).
- Dispense a small amount of the product from the spigot before serving for the customer.

EMERGENCY SITUATIONS



Warning:

In every emergency situation, shut down the machine, firmly press the main switch into OFF position.

In case of freezing, switch off the machine and contact the service center or specialized technician. If a fire breaks out, the area must be immediately cleaned to make away for trained personnel provided with suitable safety equipments. Always use approved extringuishers.

Cleaning and Maintenance



Warning: Switch off and disconnect from the power supply before any cleaning and maintenance.

Before cleaning or maintenance, ensure to wear proper personal protections.

Do not use abrasive cleaning agents as they may leave harmful residues.

Do not rinse the base unit. Instead just wipe the outer surface with a damp cloth.

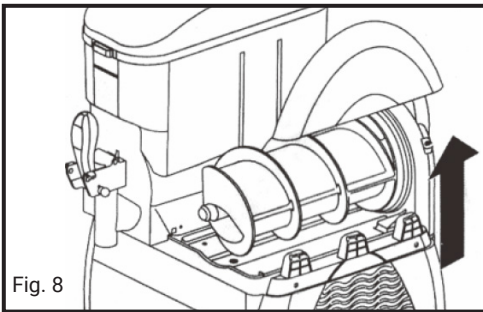


Fig. 8

Disassemble the tap assembly.

Empty and clean the drip trays regularly.

Do not wash any parts in a dishwasher.

Do not dry any parts in a conventional or microwave oven.

Ensure to carry out any cleaning and sanitization with utmost care and on a regular basis to guarantee the quality of the product dispensed and compliance with mandatory hygiene standards.

To carry out easy cleaning and maintenance, the upper parts of the side protectors can be removed. When necessary, lift the upper part to remove. Once done with cleaning, re-locate the part in place.

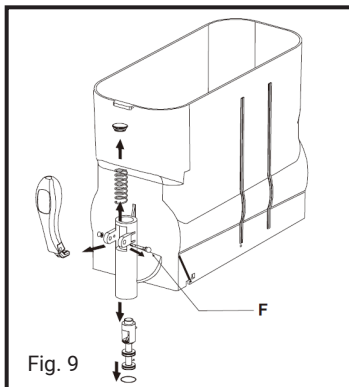


Fig. 9

1. Disassemble the tap and remove the pin from its seat to release all parts.
2. Wash all parts thoroughly and let them dry.

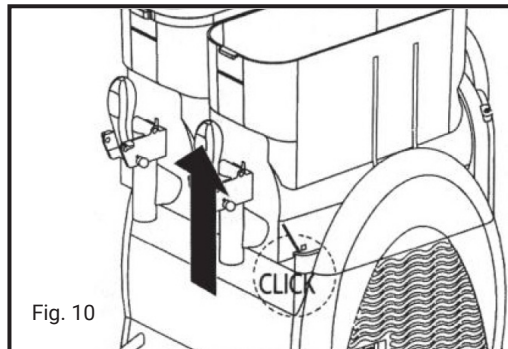


Fig. 10

1. Remove the bowl lid.
2. Raise the front part of the bowl to release it.

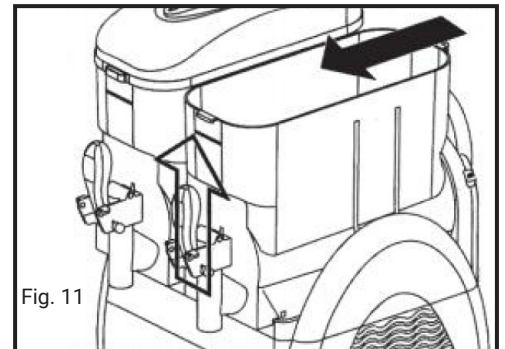


Fig. 11

3. Remove the bowl from its seat by pushing and tapping lightly on the rear part.

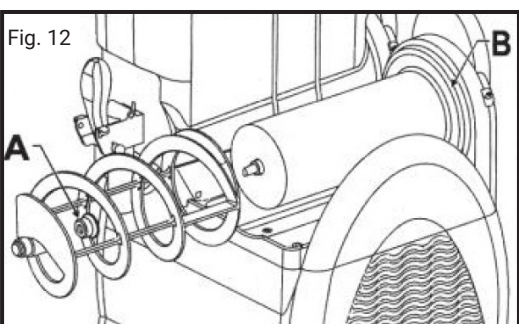


Fig. 12

4. Take out the auger and remove the seals (A and B).
5. Clean and sanitize all the dismantled parts (excluding the lid), following the below:

Instructions:

- Wipe the parts with a sponge soaked with sanitizer solution
- Rinse the parts thoroughly with clean water
- Soak the parts into sanitizer solution for about 30 minutes
- Wash the parts again with clean water
- Let dry thoroughly

Cleaning and Maintenance

Clean the lid:



Warning: As the lid is equipped with LED lights, **NEVER** soak it in any type of liquid for cleaning.

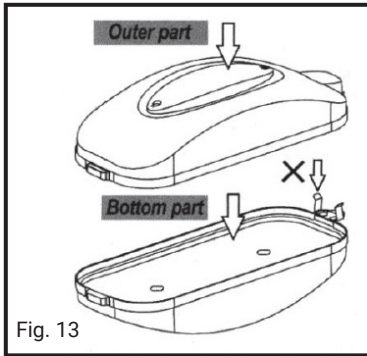


Fig. 13

1. Use a clean damp cloth to wipe clean the bottom part of the lid.
2. Wipe clean the whole outer part.
3. Sanitize the bottom part with sponge previously damped with sanitizer solution.
4. Allow to act 30 minutes.
5. Wipe the bottom part twice or more with a clean sponge soaked with clean water.
6. Let the lid dry well.



Caution: **NEVER** attempt to clean/sanitizer the lid while it is installed in the appliance.

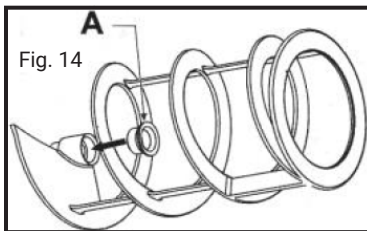


Fig. 14

Re-assembly:

1. Apply the seal A on the auger as show on the image (Fig. 14).



Always ensure to check the seal integrity.

Should it be worn, replace it with a new one immediately. Replace the seal (A) atleast once a year.

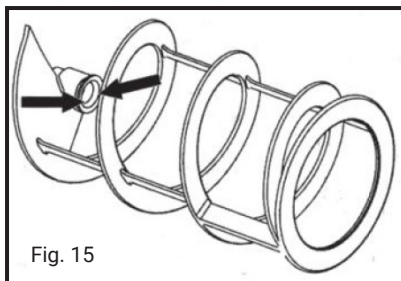


Fig. 15

2. Using the Vaseline provide, lubricate the seal (A) in the area as shown.

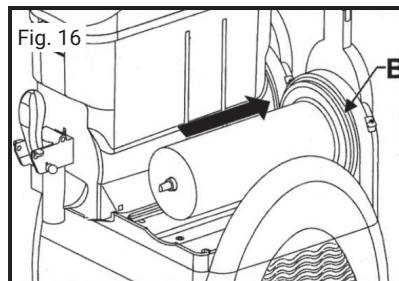


Fig. 16

3. Apply the seal (B), lubricate the entire surface as indicate by the arrows.

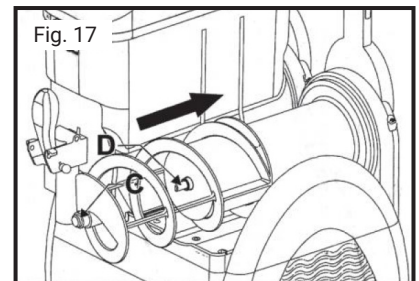


Fig. 17

4. Introduce the auger, engaging head C with shaft (D).

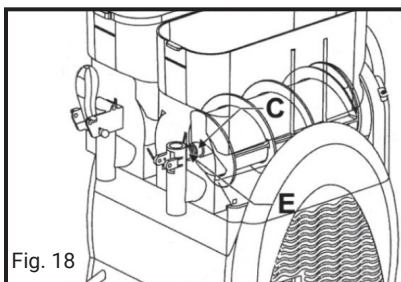


Fig. 18

Slightly raise head (C) of the auger so that it meets the seat (E) provided in the bowl.

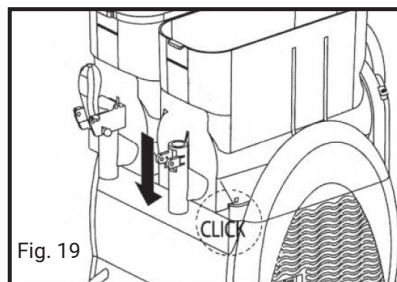
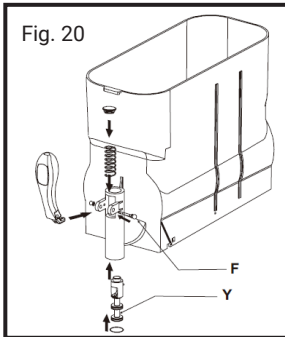


Fig. 19

5. Setting the bowl back in place

6. Press the bowl downward until it engages the surface as shown.

Cleaning and Maintenance



7. To refit the tap assembly, follow below instructions.

Using the Vaseline provided, adequately lubricate the cap (Y) and refit the components. Introduce the pin (F) while keeping the tap lever steady.



Always ensure to lubricate the cap. Otherwise, product leakage from the tap may occur.

Cleaning the condenser.

Periodically cleaning the condenser can extend the life of the appliance. A dirty condenser will impair the machine performance.



Only a qualified technician should clean the condenser.



It is forbidden to use the machine when even only one panel (front, rear, or side) is not set properly in place. It is prohibited for the operator to clean the condenser.

PERIODIC MAINTENANCE:



The machine must be periodically checked (at least once a year) by a specialized technician. The periodic check serves to ensure that all the components installed and the machine itself is maintained at a high level of safety.



Any worn components must be replaced by an original part. It is forbidden to use the machine when one of its components is faulty or worn. Users are forbidden to perform periodic maintenance.

DISPOSAL:

Electric and electronic equipment must be disposed of in accordance with the local law and regulations.

The WEEE logo on this product or its documentation indicates that the product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling processing.

For further information on how to dispose of this product correctly, contact the product supplier, or the authority responsible for waste disposal in your area.



Trouble Shooting

If your drinks dispenser develops a faulty, please check the following points before making a call to the helpline.

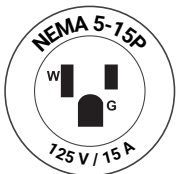
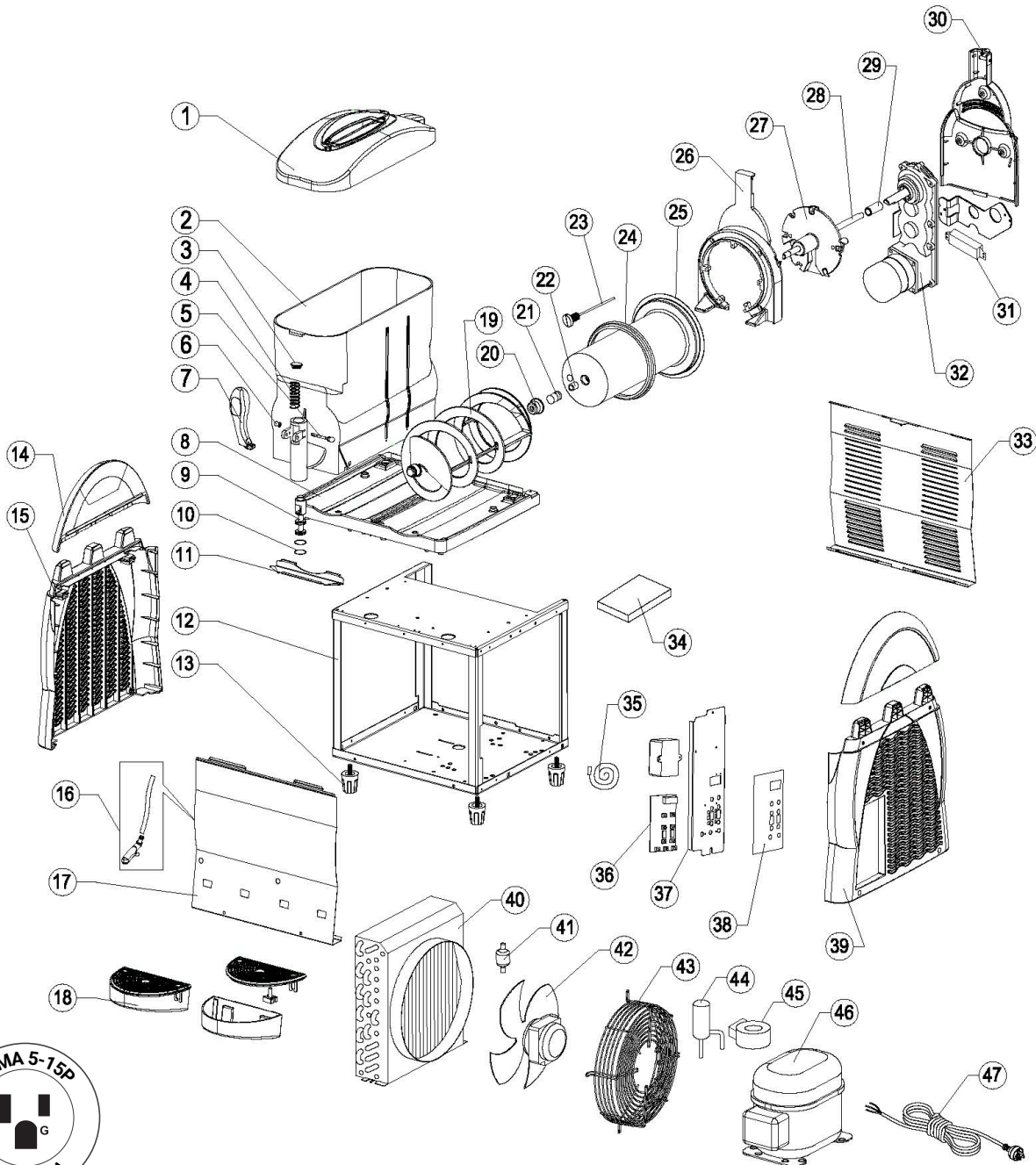
Fault	Probable Cause	Solution
The appliance is not working	The appliance is not switched on	Check the appliance is plugged and switched on
	Power supply	Check the power supply
Tap leaking	The tap position is not lubricated	Lubricate the tap position
	The seal of the tap is worn	Replace the seal
Product is leaking from the back of bowl	The bowl is not fitted correctly	Check the bowl position and re-assemble it
	The seal is not lubricated	Lubricate the seal and bowl
	The seal is worn	Replace if the seal
The auger does not work	The working mode OFF	Checking the controller, ensure the appliance working under frozen/juice mode
	Freezing on the evaporator	Switch off the machine until the ice
	e-driver	Fault call the seller or a qualified technician
Does not make granite-type products	Working mode under juice mode or OFF mode	Check the controller display, switch to frozen mode
	The consistency is not adjusted correctly	Adjust the consistency
	There is insufficient ventilation for the machine or dirty condenser	Call the seller or a qualified technician
Tap does not distribute	Ice blocked inside the bowl	Turn off the machine to let ice melt
Ice blocked inside the bowl	Sugar of the ingredients is less than required	Make sure the sugar content is as recommended

Parts Breakdown

Model DI-CN-0012-S 26058

Model DI-CN-0024-S 26059

Model DI-CN-0036-S 26060



Parts Breakdown

Model DI-CN-0012-S 26058

Model DI-CN-0024-S 26059

Model DI-CN-0036-S 26060

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AX015	BOWL COVER W/ LED LIGHT FOR 26058, 26059, 26060	1	AX026, AX048, AX056	FRONT COVER FOR 26058, 26059, 26060	17	AX035, AX049, AX058	REVER GUARD FOR 26058, 26059, 26060	33
AX016	BOWL FOR 26058, 26059, 26060	2	AX027	WATER TRAY ASSEMBLY FOR 26058, 26059, 26060	18	AX036	POWER SUPPLY FOR 26058, 26059, 26060	34
AX017	TAP SEAL FOR 26058, 26059, 26060	3	27996	AUGER FOR 26058, 26059, 26060	19	AX037	PROBE FOR SUCTION PIPE FOR 26058, 26059, 26060	35
27971	SPRING OF TAP FOR 26058, 26059, 26060	4	27995	SEAL OF AUGER FOR 26058, 26059, 26060	20	AX038, AX050, AX059	CONTROLLER FOR 26058, 26059, 26060	36
AX018	PIN OF HANDLE FOR 26058, 26059, 26060	5	41799	SEAL OF AXIS FOR 26058, 26059, 26060	21	AX039, AX051, 60391	CONTROL PANEL FOR 26058, 26059, 26060	37
AX019	NUT OF PIN FOR 26058, 26059, 26060	6	41800	WASHER OF AXIS FOR 26058, 26059, 26060	22	AX040, 41794	CONTROL PANEL STICKER FOR 26058, 26059, 26060	38
27973	HANDLE FOR 26058, 26059, 26060	7	AX028	SENSOR FOR 26058, 26059, 26060	23	AX041	RIGHT SIDE ENCLOSURE FOR 26058, 26059, 26060	39
27974, 27975, 27676	TOP PANEL FOR 26058, 26059, 26060	8	AX029	SEAL OF EVAPORATOR FOR 26058, 26059, 26060	24	28024, AX052	CONDENSER FOR 26058, 26059, 26060	40
AX020	LEVER OF TAP FOR 26058, 26059, 26060	9	28000	EVAPORATOR FOR 26058, 26059, 26060	25	AX042	DRY FILTER FOR 26058, 26059, 26060	41
AX021	SEAL OF TAP FOR 26058, 26059, 26060	10	AX030	SEAT OF EVAPORATOR (FRONT) 26058, 26059, 26060	26	28028, AX053	CONDENSER FAN MOTOR FOR 26058, 26059, 26060	42
27979	WATER GUIDER FOR 26058, 26059, 26060	11	28002	SEAT OF EVAPORATOR (INNER) 26058, 26059, 26060	27	74069, 74069	CONDENSER FAN MOTOR COVER FOR 26058, 26059, 26060	43
AX022, AX047, AX055	FRAME FOR 26058, 26059, 26060	12	28003	AXIS FOR 26058, 26059, 26060	28	AX043	ELECTRONIC EXPANSION VALVE BODY FOR 26058, 26059, 26060	44
AX023	LEG FOR 26058, 26059, 26060	13	AX031, AX057	CONNECTOR OF AXIS FOR 26058, 26059, 26060	29	AX044	ELECTRONIC EXPANSION VALVE COIL FOR 26058, 26059, 26060	45
27986	SIDE PANEL GUARD FOR 26058, 26059, 26060	14	AX032	REAR ENCLOSURE FOR 26058, 26059, 26060	30	AX045, AX054, AX060	COMPRESSOR FOR 26058, 26059, 26060	46
AX024	LEFT SIDE ENCLOSURE FOR 26058, 26059, 26060	15	AX033	eDRIVER FOR MOTOR FOR 26058, 26059, 26060	31	AX046	POWER CORD FOR 26058, 26059, 26060	47
AX025	DRAIN PIPE (SET) FOR 26058, 26059, 26060	16	AX034	GEAR MOTOR FOR 26058, 26059, 26060	32			



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:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
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: _____

Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

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

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

Would you like to extend the warranty? Yes No

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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.

