



Blast Chillers

Models BC-CN-0003, 0005, 0010

Items 41454, 41455, 41456

Instruction Manual



Revised - 08/29/2025



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Model BC-CN-0003 / Model BC-CN-0005 / Model BC-CN-0010

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Disclaimer

OMCAN IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO A FLOOR DRAIN.

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET SI LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT À UN DRAIN DE PLANCHER.

OMCAN NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE A UN DESAGÜE DE PISO.

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 Companie Limité et Food Machinery d'Amerique, 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 expédiées ou cueillies par un tiers transporteur.

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



General Information

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

DISCLAIMER

Please read this instruction manual carefully before use. This instruction manual contains all safety instructions related to the machine and aims to provide information required for proper installation, operation and maintenance for qualified personnel. Please operate the machine in strict accordance with the relevant instructions in the manual. Our company will not be responsible for any consequences caused by failure to follow the operation instructions.

Safety and Warranty

APPLICATION

Quick-freeze is a method of cooling food quickly to prevent bacteria from growing. Bacteria grew fastest between 8°C (46°F) and 68°C (154°F). Therefore, rapid cooling of cooked food, from 90°C (158°F) to 3°C (37°F) within 90 minutes, will make food storage and subsequent consumption safer. This method of food preservation is common in the catering industry. Recently, due to its characteristics of ensuring food safety and quality, it has been popularized in ready-to-eat food.

At present, it mainly appears in small and medium-sized catering operators, bars, restaurants, small hotels, nursing centers and schools.

IMPORTANT SAFETY INSTRUCTIONS

- Before connecting the power to the machine, make sure the voltage and frequency are consistent with those on the rating label.
- Be sure to connect the machine to a suitable high sensitivity leakage switch (30mA).
- The socket must meet the requirements of current national laws and regulations, and the safety laws and regulations require the grounding of the machine to be mandatory. To protect the machine from electrical overload or short circuit, the power supply is connected through a differential leakage switch with manual reset and high sensitivity.
- Be sure to disconnect the power supply before performing any cleaning or maintenance.
- Wear gloves for maintenance of the motor and the refrigeration system located within the machine.
- Do not insert a screwdriver or other device into the protective fence (e.g. heat exchange vent, evaporator, etc.)
- Do not touch electric parts with wet hands or bare feet.
- Do not block the heat exchange port of compressor or evaporator to ensure good operation of the machine.
- Only can be operated by properly trained people.
- Installation, routine and special maintenance (e.g. cleaning and maintenance of cleaning systems) shall be performed only by authorized technicians who are professionally trained and have a good knowledge of refrigeration and electrical systems.
- This device is not suitable for use by persons (including children) with physical, sensory or intellectual decline or lack of experience and knowledge.
- Children should be supervised to make sure they don't play around machines.
- If the machine power supply device fails, be sure to ask the identified professionals of manufacturer to replace, so as to avoid safety accidents.
- It is absolutely forbidden to modify or remove the safety devices provided (protective grilles, hazard labels, etc.). The manufacturer shall not be responsible for the consequences caused by the violation of this instruction.
- In the event of a fire, do not water the fire. Use a carbon dioxide fire extinguisher to cool the motor room as soon as possible.
- Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- Do not damage the refrigerant circuit.
- Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- The refrigerant and insulation blow gas are flammable, when disposing of the appliance do so only at an authorized waste disposal center. Do not expose to flame.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- WARNING: keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- The A-weighted emission sound pressure level is below 70 dB(A).
- The appliance shall be disconnected from its power source during cleaning or maintenance and when



Safety and Warranty

replacing parts. The removal of the plug has to be such that an operator can check from any of the points to which he has access that the plug remains removed.

- The alpha-numeric characters on the label means the climatic class of the appliance as below: – 32 °C ± 2 °C on appliances of test room climatic class 0, 1, 2, 3, 4, 6 or 8; – 43 °C ± 2 °C on appliances of test room climatic class 5 or 7.
- Warning: risk of fire / flammable materials.
- Per inner tray holder cannot be loaded more than 5KGS.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

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 <https://omcan.com/disclaimer> 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 | BC-CN-0003 | BC-CN-0005 | BC-CN-0010 |
|----------------------|--------------------------------------------|--------------------------------------------|---------------------------------------------|
| Item Number | 41454 | 41455 | 41456 |
| Power | 300 W | 660 W | 1300 W |
| Defrosting Power | 400 W | 950 W | 1800 W |
| Electrical | 110V / 60Hz / 1 | | |
| Refrigerant | R290 | | |
| Yield | 90°C to 3°C 90mins | | |
| | 90°C to -18°C 240mins | | |
| Capacity | 3 x GN1/2 | 5 x GN1/1 | 10 x GN1/1 |
| Tray Pitch | 2.8" / 70mm | | 3.9" / 100mm |
| Net Dimensions | 24.8" x 24.2" x 18.7" 630 x 615 x 475mm | 29.6" x 30" x 33.1" 751 x 763 x 842mm | 30.9" x 30.6" x 61.6" 785 x 776 x 1564mm |
| Net Weight | 86 lbs. / 39 kgs. | 145.5 lbs. / 66 kgs. | 277.8 lbs. / 126 kgs. |
| Packaging Dimensions | 29.7" x 28" x 22" 755 x 710 x 558mm | 32.9" x 32.9" x 34.8" 836 x 836 x 884mm | 34.4" x 34.3" x 63.4" 875 x 870 x 1610mm |
| Packaging Weight | 106.8 lbs. / 48.5 kgs. | 203.7 lbs. / 92.4 kgs. | 337.5 lbs. / 153.1 kgs. |

Installation

PACKING AND SHIPPING

- Packed in wooden cases, the machine should be transported with appropriate equipment, do not move manually.
- When using a lifting system, such as forklifts or pallets, pay special attention to balance and prevent tipping.
- Normally, the machine should be fixed on wooden pallets to ensure safety during transportation and storage.
- A warning symbol shall be printed on the package to remind the instructions to be followed and ensure that the machine will not be damaged during loading, unloading and transportation.

STACKING LIMIT

- When storing or handling machines, the maximum stacking quantity shall be two machines, unless otherwise specified on the appropriate sticker.
- As the center of gravity of the machine is not consistent with the geometric center, take care not to tilt during handling.

UNPACKING

- Due to the packing of wooden cases, please use tools for operation during the unpacking. After the unpacking, if any damage is found, please inform the carrier immediately.

Installation

INSTALLATION

- Do not push or pull the machine during handling to avoid capsizing or damage to parts.
- Do not lean the machine against the door.
- The machine should be placed in a well-ventilated place, and away from heat sources, away from explosive objects.
- The installation plane shall be flat.
- The minimum gap $\geq 100\text{mm}$ must be observed to ensure good operating performance, ventilation and maintainability, and the back of the machine must be placed against the wall for use.
- Before connecting the power to the machine, make sure the voltage and frequency are consistent with those on the rating label. To allow normal voltage variations of $\pm 10\%$, the machine should be connected to a valid ground connection.

STORAGE

- Turn off the power and unplug the machine.
- Empty the refrigerated bin and clean it carefully.
- Keep the door slightly open to ensure ventilation and avoid mildew or odors.

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

Operation

RAPID COOLING PROCESS

This program can quickly reduce the temperature of cooked food (from $+90^\circ\text{C}$ to $+3^\circ\text{C}$ in 90 minutes) to avoid being in the critical range of $+8^\circ\text{C}$ to $+68^\circ\text{C}$, thus preventing spoilage. Quick-cooled cooked food can be stored in refrigerator at $+3^\circ\text{C}$ for up to five days.

QUICK-FROZEN PROGRAM

Quick-freeze (reduced from $+90^\circ\text{C}$ to -18°C in 240 minutes) prevents the formation of ice crystals in foods, thereby reducing loss of juice and vitamin. This procedure applies to cooked and raw foods. Frozen cooked and raw foods can be stored at -18°C for up to 2 months and 12 months respectively.

SAVE PROGRAM

At the end of each quick-cooling or quick-freezing program, the machine will automatically enter the preservation program, and keep the food center temperature unchanged after the quick-freezing and quick-cooling program. In this program phase, the machine will be used as an ordinary refrigerator, but it is not recommended to store for a long time.

Operation

FOOD STORAGE

For optimal performance, food storage should follow the following instructions:

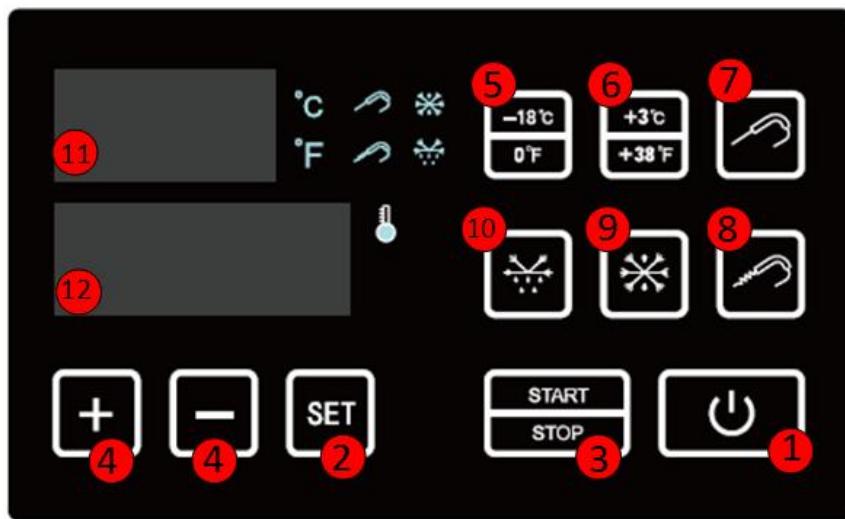
SAVE PROGRAM STAGE

- Do not place hot food or uncovered liquids in the machine.
- Wrap or protect foods, especially if they contain aroma.
- Arrange your food properly so that it doesn't block air flow. Avoid placing food on paper trays, cardboard, or wooden boards, which may hinder air flow.
- Try to avoid frequent or prolonged door opening.

QUICK-COOLING OR QUICK-FREEZING PROCESS STAGE

- Do not open the door from the beginning to the end of the program.
- In order to achieve faster and better quick-cooling and quick-freezing efficiency of food and better low-temperature sterilization effect of the machine, please start the machine at the lowest temperature and run it for 20 minutes before quick-cooling and quick-freezing food.
- During the cooling process, avoid food being covered by a lid or placed in a closed container. When placing food into the machine, use plastic wrap or other methods to prevent food from splashing into the machine during placement.
- Do not use trays or containers deeper than 65mm.
- Do not stack food, and the thickness of the food should be less than 40mm.
- Use aluminum or stainless steel containers without a lid.

CONTROL PANEL AND FUNCTIONS



1. Power button.
 - When the power is connected, the machine is in standby mode. In the standby mode, press the Power key to enter the work preparation mode. At this time, the temperature displays the current temperature in the cabinet, and the time displays the time value set last time.
 - When the machine is in the work preparation mode or during the work, press the Power button and the machine returns to the standby mode.
2. The set key.
 - Under preparation mode, press the SET button to switch temperature, time (hour or minutes) setting. When the temperature flashes, set the temperature by "+" and "-", the range can be set: -30°C ~ +25°C (-22°F ~ +77°F); When the digits of the hours and minutes flash, set hour and minutes by "+" and "-", the range can be: 00:10~99:59. Press the SET button to back after all setting are done.

Operation

- * It will exit automatically if no other setting is taken after you press SET. Temperature will be the room temperature or the food sensor temperature in the display.
- In the work preparation mode, the temperature unit (°C and °F) can be switched by pressing and holding the SET button and the “-” button for three seconds while the temperature value and time value are not set.
- While the machine is working, press and hold the SET button to view the set temperature and time.

3. Start/stop button.

- After setting the required temperature and time, press the START/STOP button, the machine starts to work, the cooling indicator lights up, and the time starts counting down.
- Pressing the START/STOP button during work stops the machine and the temperature indicates the temperature inside the cabinet (if the food probe button is pressed, the food probe temperature is displayed).

* (1) Considering the problem of the internal pressure of the compressor, in order to protect the life of the compressor, the compressor should not be started frequently in a short time, so the cooling equipment should be delayed for a few minutes after the machine is restarted, that is, delayed start, press the START/STOP button. After 2 minutes, the compressor starts, and after another 2 minutes, the evaporator fan starts.

(2) In the soft quick freezing mode, when the START/STOP button is pressed to start, if the temperature inside the cabinet is less than or equal to the set temperature, the compressor will not start until the temperature in the cabinet is greater than or equal to the set temperature, and the compressor will start.

(3) In the hard quick freezing mode, when the START/STOP button is pressed to start, if the food probe temperature is less than or equal to the set temperature, the compressor will not start until the food probe temperature is greater than or equal to the set temperature, and the compressor will start.

4. (+/-) adjust button.

- Use the SET button to choose the content, and adjust the temperature and time by “+” and “-” button.

5. Quick freeze shortcut keys.

- Press this shortcut key, the temperature has been set to -18 °C / 0 °F, the time is 04:00; then press the START / STOP button, the machine starts to work with the set target temperature and time.

6. Quick cold shortcut keys.

- Press this shortcut key, the temperature has been set to +3°C / +38°F, the time is 01:30, then press the START / STOP button, the machine starts to work with the set target temperature and time.

7. Food probe keys.

- Insert the food probe into the inside of the food and press the key. The probe icon will light up and the temperature digital tube shows the temperature of the food probe. Then press the key to switch back to the temperature inside the cabinet.

8. Heat probe for food.

- When the food probe needs to be pulled out from the frozen food, press the button, the food probe heating icon is illuminated, the probe heating function is performed, the temperature indicates the temperature of the food probe, and when the food probe heating icon is off, the probe is heated and the food probe can be removed from the food.

9. Hard frozen button.

- Press this button, the hard quick freeze indicator lights, and the machine runs at the target temperature of the food probe, which is hard frozen. Without pressing this button, the machine runs at the target temperature of the cabinet, which is soft frozen.

*To use the hard freeze mode, make sure the food probe is inserted into the food and press the hard freeze button before pressing the START/STOP button. Otherwise, you need to stop the machine work first, press the hard freeze button and start the machine.

10. Defrost button.

- Press this button, the defrost indicator lights, the machine performs the defrost function, when the defrost is completed, the defrost indicator is off. During the cooling process, the program automatically defrosts every 6 hours by default.

11. Temperature digital tube.

- Display the current temperature inside the cabinet after power on.
- Display the actual temperature value inside the cabinet or probe during the working process.

Operation

12. Time digital tube.
 - Display the last set time value after starting.
 - Show the remaining working time during the working process.

TEMPERATURE RETURN DIFFERENCE FUNCTION

During the cooling process, when the temperature reaches the set value, the compressor stops working. The compressor will not restart until two minutes have elapsed and the temperature is greater than or equal to the set temperature of 3°C (5°F).

FOOD PROBE USE PRECAUTIONS

1. The tip portion (A) of the food probe is a temperature sensor. When inserted into the food, the tip portion cannot be leaked out, otherwise the temperature of the hard freeze monitoring is not accurate.
2. The food probe heating function is only used when the probe needs to be pulled out from the food. It is recommended to operate after the set program is completed. If you need to operate in the middle, please press the START/STOP button to stop the machine and then execute the food probe heating function.
3. After the probe is pulled out of the food, the residual temperature of the probe will rise. In this case, please do not touch the heating section (B) of the food probe to avoid warming.
4. Pull out the food sensor is prohibited in any situation.

Maintenance

This section is applicable to routine maintenance by properly trained personnel. Special maintenance and program related contents shall be performed by authorized professionals.

- In order to ensure the stability of the whole machine, cleaning and maintenance must be carried out.
- The refrigeration system (condenser) must be cleaned by a professional.
- The drain hole should be cleaned regularly to avoid being blocked. After cleaning, make sure to cover the drain hole lid. The drain hole should be closed during normal use.

SAFETY

- It is necessary to turn off the machine power before performing any cleaning and maintenance.
- For daily maintenance, it is forbidden to remove the protective/safety device (grid and sticker, etc.)

MACHINE CLEANING

Before the initial cleaning operation, clean the interior and accessories with a small amount of water and a mild soap to remove the characteristic "new" odor. Properly arrange all the accessories in the cabinet.

- Use a damp cotton cloth to carefully clean the outer surface of the machine as described below.
- Use a neutral detergent, do not use chlorine or abrasive cleaners to avoid the formation of dirt residues.
- Do not use utensils that may cause scratches and rust, use water to rinse and dry carefully.
- If hard residue occurs, use soap and water or a neutral detergent, if necessary, use a wooden or plastic scraper.
- Rinse with a little water and dry thoroughly after cleaning.
- Do not sprinkle water directly onto the machine because water can seep into the electrical components, affecting their normal function.
- Clean the lower part of the machine and adjacent areas daily with soap, water, and non-toxic chlorine-free cleaners.

Maintenance

- If the food probe is black, it can be washed with lemon juice.

SPECIAL MAINTENANCE (ONLY PERFORMED BY PROFESSIONALS)

- Clean the condenser regularly.
- Check door seal strip to ensure good seal.
- Check electrical system is working properly.
- Check the surrounding heating elements (using amps).
- To repair or replace parts, provide the serial number of the machine.

REGULAR INSPECTION

- Check that the plug is correctly plugged into the power socket.
- Check if it is affected by heat source.
- Check if the machine is placed horizontally.
- Check if the door seal is sealed.
- Check if the heat exchange tuyere is blocked.
- Check if the condenser air filter is full of dust. If found, clean the air filter immediately.

Troubleshooting

MACHINE FAULT CODES

HI

Cabinet temperature probe high temperature alarm, cabinet temperature high temperature alarm temperature set to 45°C/113°F. Press the START/STOP button to start the cooling. After 2 hours, check the temperature inside the cabinet. If the cabinet temperature is greater than or equal to the high temperature alarm temperature of 45°C / 113°F, the temperature display column alternately displays the cabinet temperature and HI until the temperature is lower than the alarm temperature. At this time, check whether the door of the machine is closed, or stop the machine to check whether the temperature probe or compressor is faulty.

LO

The cabinet temperature probe is low temperature alarm, and the cabinet temperature low temperature alarm temperature is set to -45°C / -49°F. Press START/STOP to START the refrigeration, and test the temperature inside the cabinet 2 hours later. If the temperature of the cabinet is less than or equal to the low temperature alarm temperature of -45°C/-49°F, the temperature display bar will alternately display the temperature of the cabinet and LO until the temperature is higher than the alarm temperature. At this time to stop the cabinet temperature probe and other devices to check whether there is a fault.

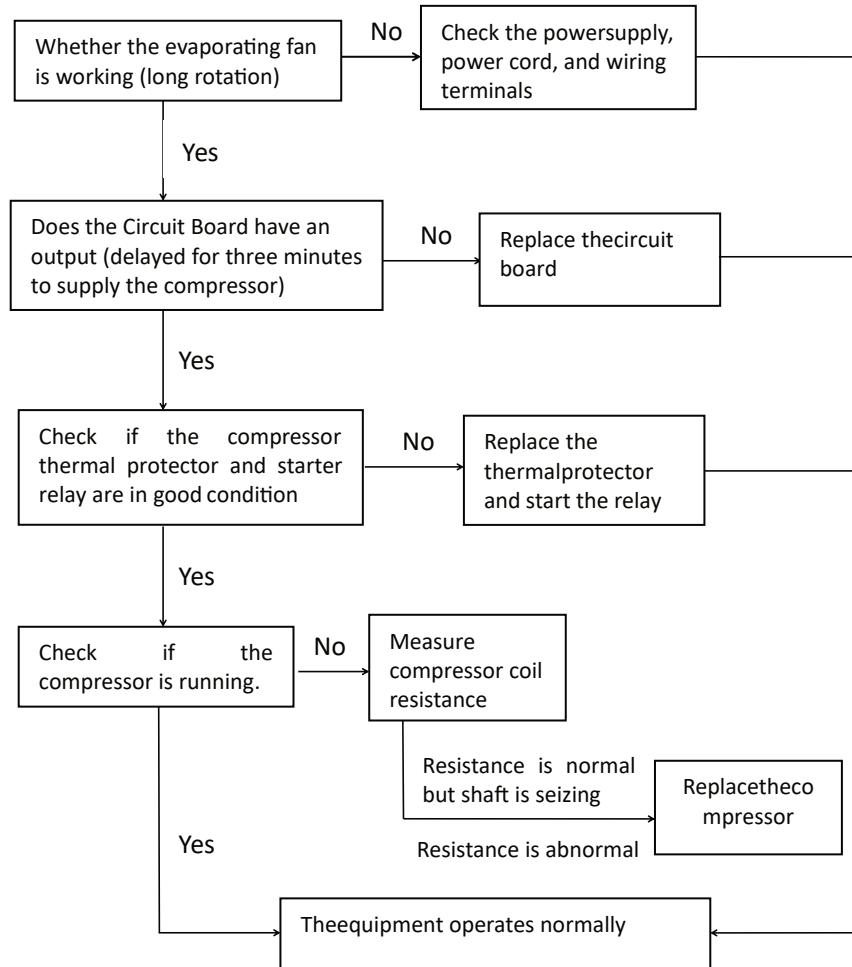
E01

If the motherboard and panel cannot communicate normally, the panel displays E01. At this time to power off and restart the machine or check the connection between the motherboard and the panel cable is connected to the right. Restore factory value parameters: in the work preparation mode, press the "+" and "-" keys simultaneously for 3 seconds, the temperature bar will display "rS", and then automatically shut down. Press the power button to start the machine, and the machine parameters will be restored to factory settings. The factory value parameter is: temperature unit: °C; Set the temperature value: -18°C; Setting time: 4:00. If there is no mention of the fault, do not disassemble the machine at will. Please contact our authorized professionals for related testing and maintenance to avoid safety failure.

Troubleshooting

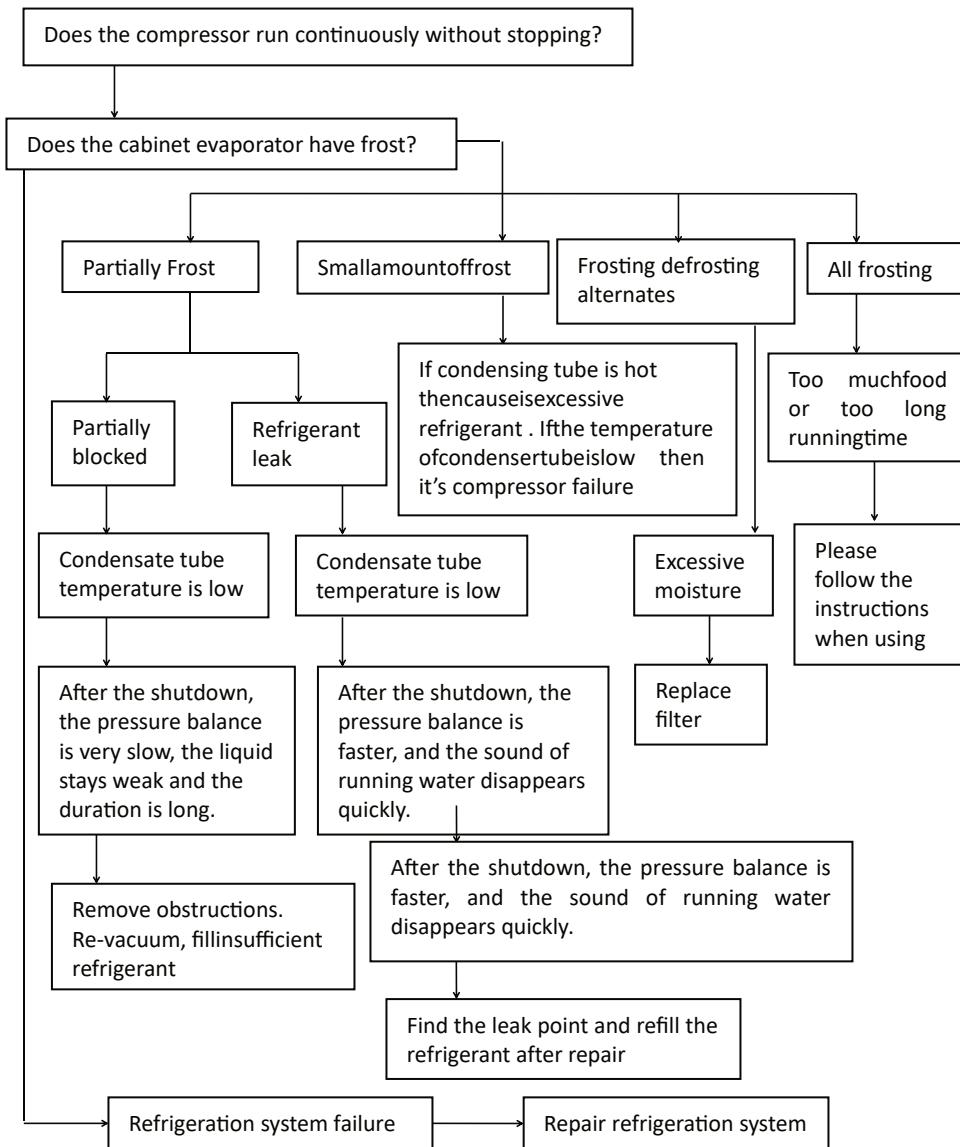
TROUBLESHOOTING

NO POWER SUPPLY, COMPRESSOR DOES NOT WORK



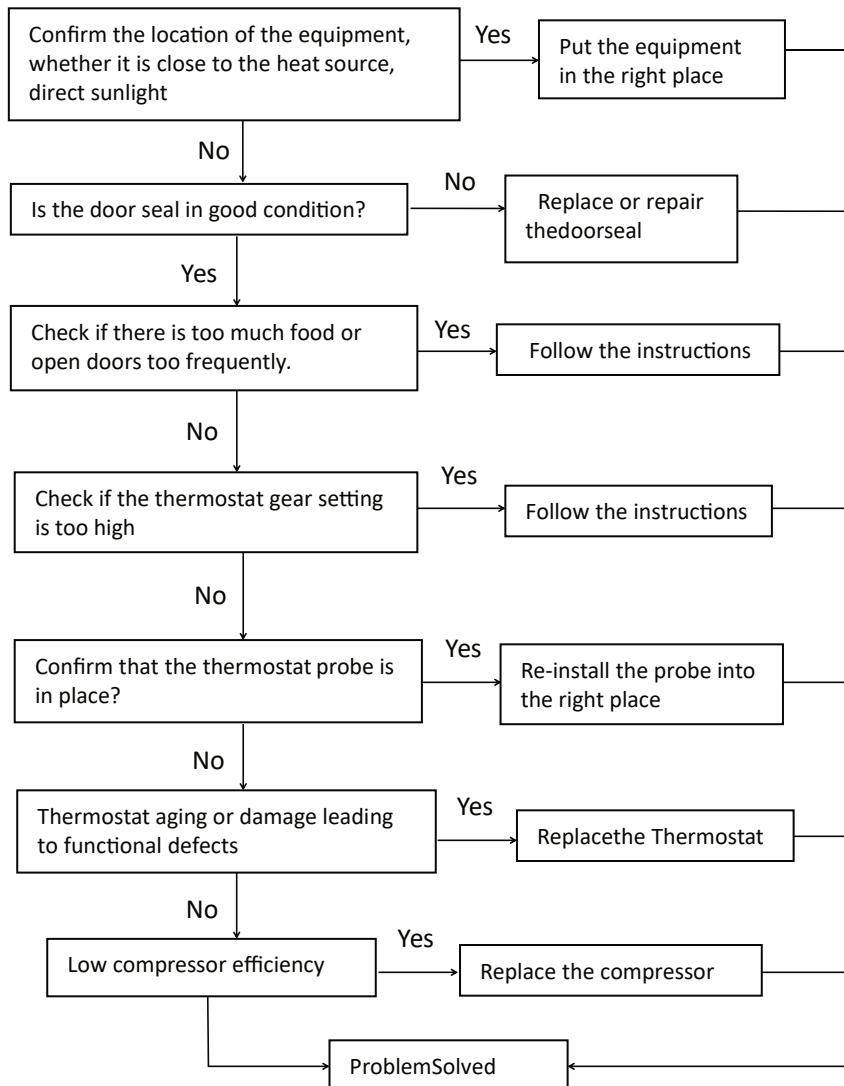
Troubleshooting

NO COOLING, COMPRESSOR WORKS



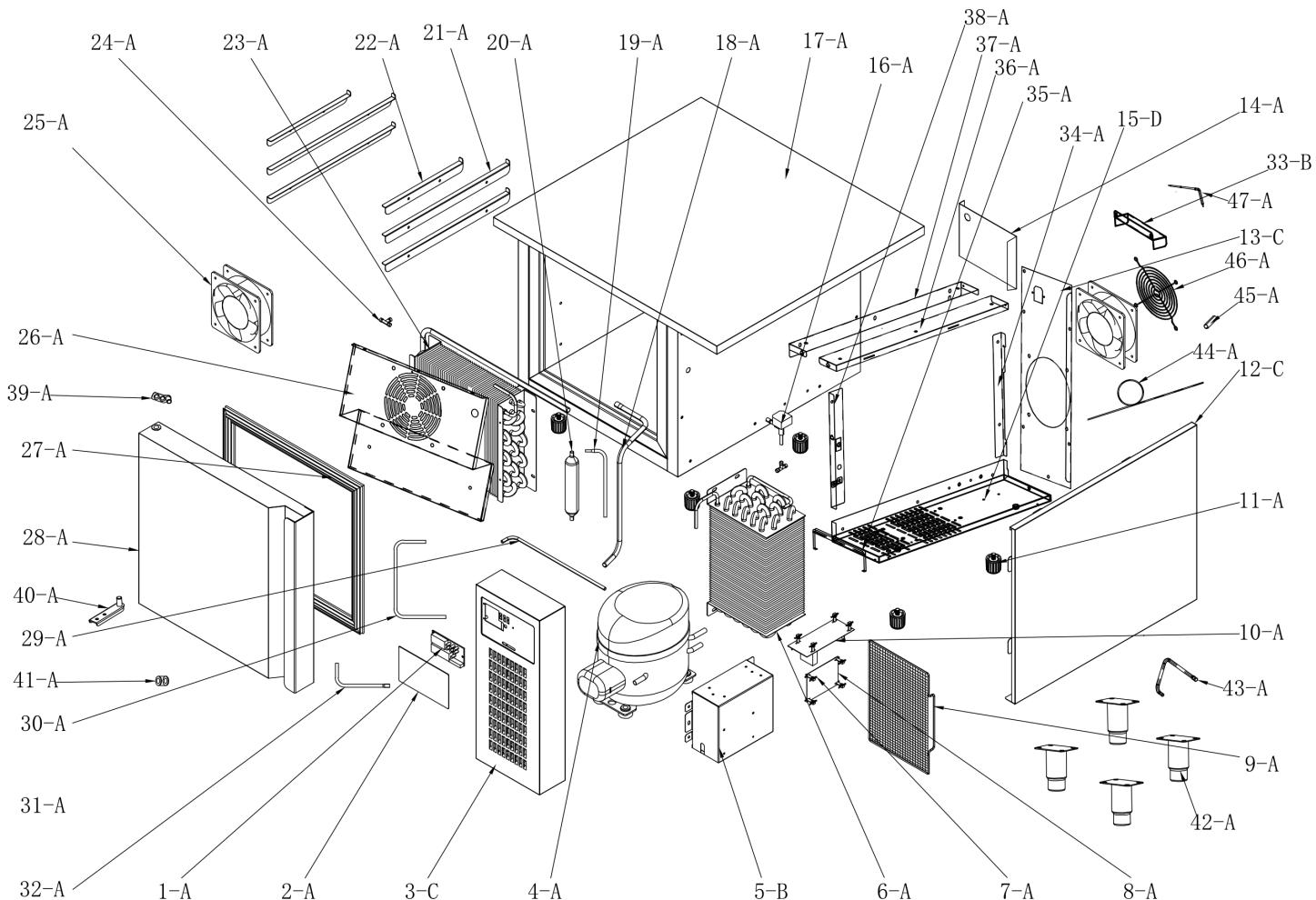
Troubleshooting

POOR REFRIGERATION EFFECT



Parts Breakdown

Model BC-CN-0003 41454



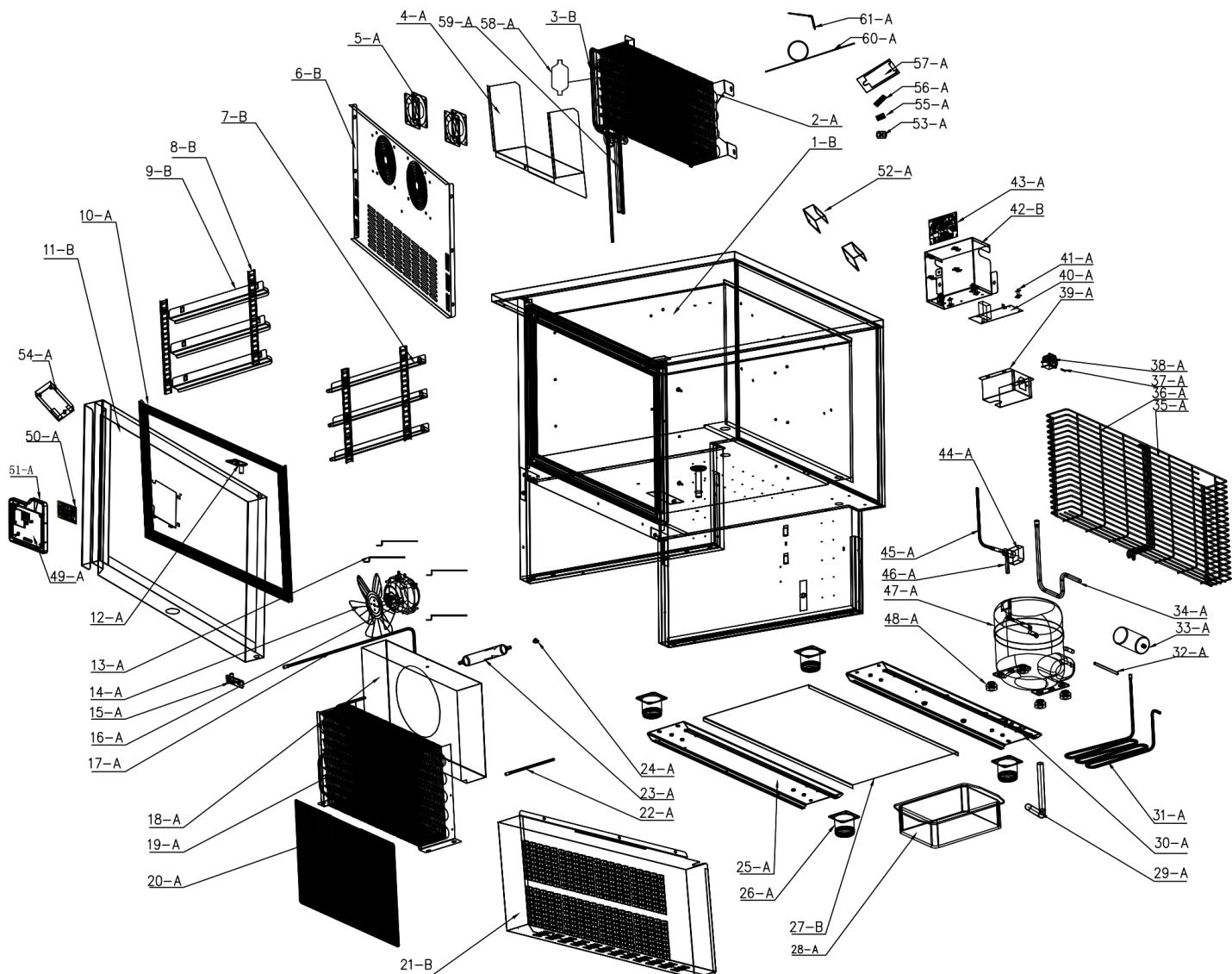
Parts Breakdown

Model BC-CN-0003 41454

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---------------------------------------|----------|----------|-------------------------------------------|----------|----------|---------------------------------------------|----------|
| AU796 | CONTROL PCB FOR 41454 | 1 | AU812 | MAIN BODY ASSEMBLY FOR 41454 | 17 | AU828 | REAR PARTITION FOR 41454 | 33 |
| AU797 | MEMBRANE SWITCH FOR 41454 | 2 | AU813 | MUFFLER FOR 41454 | 18 | AU829 | CHASSIS MOUNTING BLOCK FOR 41454 | 34 |
| AU798 | CHASSIS FRONT CONTROL PANEL FOR 41454 | 3 | AU814 | EXHAUST TUBE FOR 41454 | 19 | AU830 | DUST FILTER RAIL FOR 41454 | 35 |
| AU799 | COMPACTOR FOR 41454 | 4 | AU815 | FILTER FOR 41454 | 20 | AU831 | CHASSIS SIDE PANEL MOUNTING BLOCK FOR 41454 | 36 |
| AU800 | ELECTRICAL BOX FOR 41454 | 5 | AU816 | PALLET BOARD FOR 41454 | 21 | AU832 | CHASSIS MOUNTING TOP BLOCK FOR 41454 | 37 |
| AU801 | CONDENSER FOR 41454 | 6 | AU817 | PALLET PLATE 1 FOR 41454 | 22 | AU833 | CHASSIS REAR MOUNTING BLOCK FOR 41454 | 38 |
| AU802 | PCB SPACER FOR 41454 | 7 | AU818 | EVAPORATOR FOR 41454 | 23 | AU834 | UPPER DOOR AXLE PLATE FOR 41454 | 39 |
| AU803 | MAINBOARD FOR 41454 | 8 | AU819 | THREE-WAY TUBE FOR 41454 | 24 | AU835 | LOWER DOOR AXLE PLATE FOR 41454 | 40 |
| AU804 | DUST FILTER FOR 41454 | 9 | AU820 | FAN FOR 41454 | 25 | AU836 | POWER CORD BUCKLE FOR 41454 | 41 |
| AU805 | POWER SUPPLY PCB FOR 41454 | 10 | AU821 | BACK DUCT BOARD FOR 41454 | 26 | AU837 | SUPPORTING FOOT FOR 41454 | 42 |
| AU806 | ADJUSTING FOOT FOR 41454 | 11 | AU822 | DOOR SEAL (INCLUDING PACKAGING) FOR 41454 | 27 | AU838 | COMPRESSOR CONNECTION TUBE FOR 41454 | 43 |
| AU807 | CHASSIS SIDE PANEL FOR 41454 | 12 | AU823 | DOOR PANEL FOAMING FOR 41454 | 28 | AU839 | CAPILLARY TUBE FOR 41454 | 44 |
| AU808 | CHASSIS REAR PANEL FOR 41454 | 13 | AU824 | DEFROST CONNECTION TUBE FOR 41454 | 29 | AU840 | THREE-WAY CONNECTING TUBE FOR 41454 | 45 |
| AU809 | WINDBREAK PANEL FOR 41454 | 14 | AU825 | PROCESS TUBE FOR 41454 | 30 | AU841 | SILVER MESH COVER FOR 41454 | 46 |
| AU810 | CHASSIS WELDING FITTINGS FOR 41454 | 15 | AU826 | SOLENOID VALVE CONNECTION TUBE FOR 41454 | 31 | AU842 | TEMPERATURE SENSITIVE PROBE FOR 41454 | 47 |
| AU811 | FDF SOLENOID VALVE FOR 41454 | 16 | AU827 | THREE-WAY CONNECTING TUBE FOR 41454 | 32 | | | |

Parts Breakdown

Model BC-CN-0005 41455



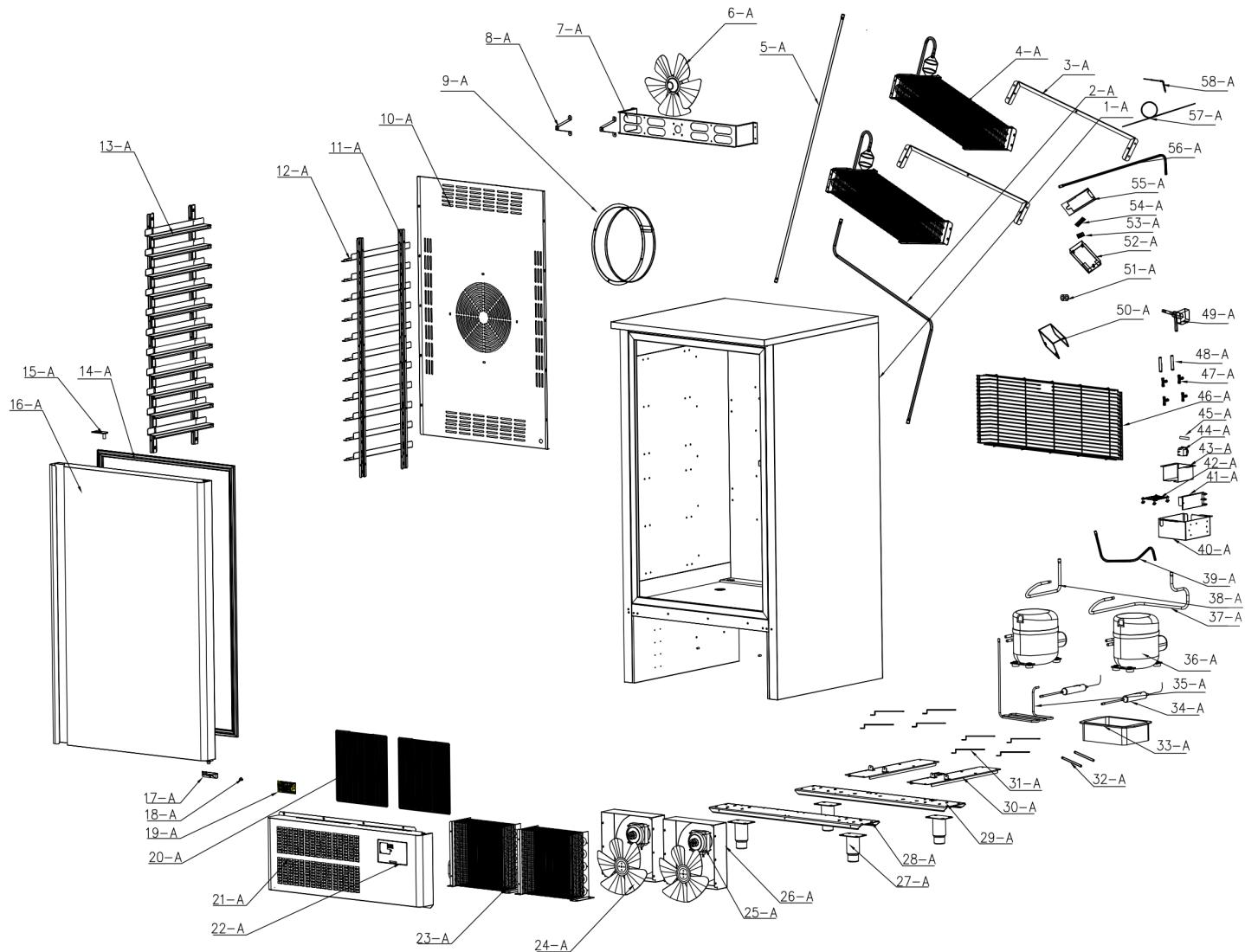
Parts Breakdown

Model BC-CN-0005 41455

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--------------------------------------------------|----------|----------|------------------------------------------------|----------|----------|-----------------------------------------------------------|----------|
| AU845 | ENCLOSURE COMPONENTS FOR 41455 | 1 | AU865 | CONDENSATE CONNECTION TUBE FOR 41455 | 22 | AU796 | CONTROL PCB FOR 41455 | 43 |
| AU846 | EVAPORATOR FOR 41455 | 2 | AU866 | FILTER DRIER FOR 41455 | 23 | AU811 | FDF SOLENOID VALVE FOR 41455 | 44 |
| AU819 | THREE-WAY TUBE FOR 41455 | 3 | AU867 | SPOUT COVER FOR 41455 | 24 | AU884 | FROST CONNECTION TUBE FOR 41455 | 45 |
| AU847 | DUCT PANEL SUPPORT FOR 41455 | 4 | AU868 | FRONT ADJUSTABLE FOOT MOUNTING PLATE FOR 41455 | 25 | AU885 | SOLENOID VALVE CONNECTION TUBE FOR 41455 | 46 |
| AU848 | EVAPORATOR FANS FOR 41455 | 5 | AU869 | ADJUSTABLE FEET FOR 41455 | 26 | AU886 | COMPRESSOR FOR 41455 | 47 |
| AU849 | DUCT PANELS FOR 41455 | 6 | AU870 | BOTTOM COVER FOR 41455 | 27 | AU887 | COMPRESSOR GASKET FOR 41455 | 48 |
| AU850 | PALLET GUIDE (RIGHT) FOR 41455 | 7 | AU871 | RECEIVE WATER PAN FOR 41455 | 28 | AU797 | MEMBRANE SWITCH FOR 41455 | 49 |
| AU851 | K-BAR (SYMMETRICAL INSIDE AND OUTSIDE) FOR 41455 | 8 | AU872 | PVC 16MM WATER PIPE FOR 41455 | 29 | AU888 | ELECTRONIC CONTROL PANEL FOR 41455 | 50 |
| AU852 | PALLET GUIDE (LEFT) FOR 41455 | 9 | AU873 | COMPRESSOR MOUNTING PLATE FOR 41455 | 30 | AU889 | MOUNTING PLATE FOR ELECTRONIC CONTROL OPERATION FOR 41455 | 51 |
| AU853 | DOOR SEAL (PACKAGING) FOR 41455 | 10 | AU874 | SPOUT FOR 41455 | 31 | AU890 | LIMIT BLOCK FOR 41455 | 52 |
| AU854 | DOOR COMPONENTS FOR 41455 | 11 | AU875 | PROCESS TUBE FOR 41455 | 32 | AU836 | POWER CORD BUCKLE FOR 41455 | 53 |
| AU855 | UPPER HINGE FOR 41455 | 12 | AU876 | COMPRESSOR CAPACITOR FOR 41455 | 33 | AU891 | PLATE WATERPROOF BOX FOR 41455 | 54 |
| AU856 | CONDENSING FAN BRACKET FOR 41455 | 13 | AU877 | AIR DUCT TUBE FOR 41455 | 34 | AU892 | SILICONE PLUG FOR 41455 | 55 |
| AU857 | CONDENSER BLADES FOR 41455 | 14 | AU878 | LEFT REAR NET FOR 41455 | 35 | AU893 | SILICONE PLUG FOR 41455 | 56 |
| AU858 | LOWER HINGE FOR 41455 | 15 | AU879 | RIGHT REAR NET FOR 41455 | 36 | AU894 | SILICONE SHEET FOR 41455 | 57 |
| AU859 | CONDENSER FANS FOR 41455 | 16 | AU880 | FUSE FOR 41455 | 37 | AU895 | RESERVOIR FOR 41455 | 58 |
| AU860 | EXHAUST CONNECTION TUBE FOR 41455 | 17 | AU881 | THREE-PRONGED PLUG FOR 41455 | 38 | AU896 | AIR DUCT TUBE CONNECTION TUBE FOR 41455 | 59 |
| AU861 | CONDENSING FAN COVER FOR 41455 | 18 | AU882 | PIN PLUG MOUNTING BOX FOR 41455 | 39 | AU897 | CAPILLARY TUBE FOR 41455 | 60 |
| AU862 | CONDENSERS FOR 41455 | 19 | AU805 | POWER SUPPLY PCB FOR 41455 | 40 | AU842 | TEMPERATURE SENSITIVE PROBE FOR 41455 | 61 |
| AU863 | DUST FILTER FOR 41455 | 20 | AU883 | PC BOARD BETWEEN COLUMNS FOR 41455 | 41 | | | |
| AU864 | FRONT DECORATIVE FRAME FOR 41455 | 21 | AU800 | ELECTRICAL BOX FOR 41455 | 42 | | | |

Parts Breakdown

Model BC-CN-0010 41456



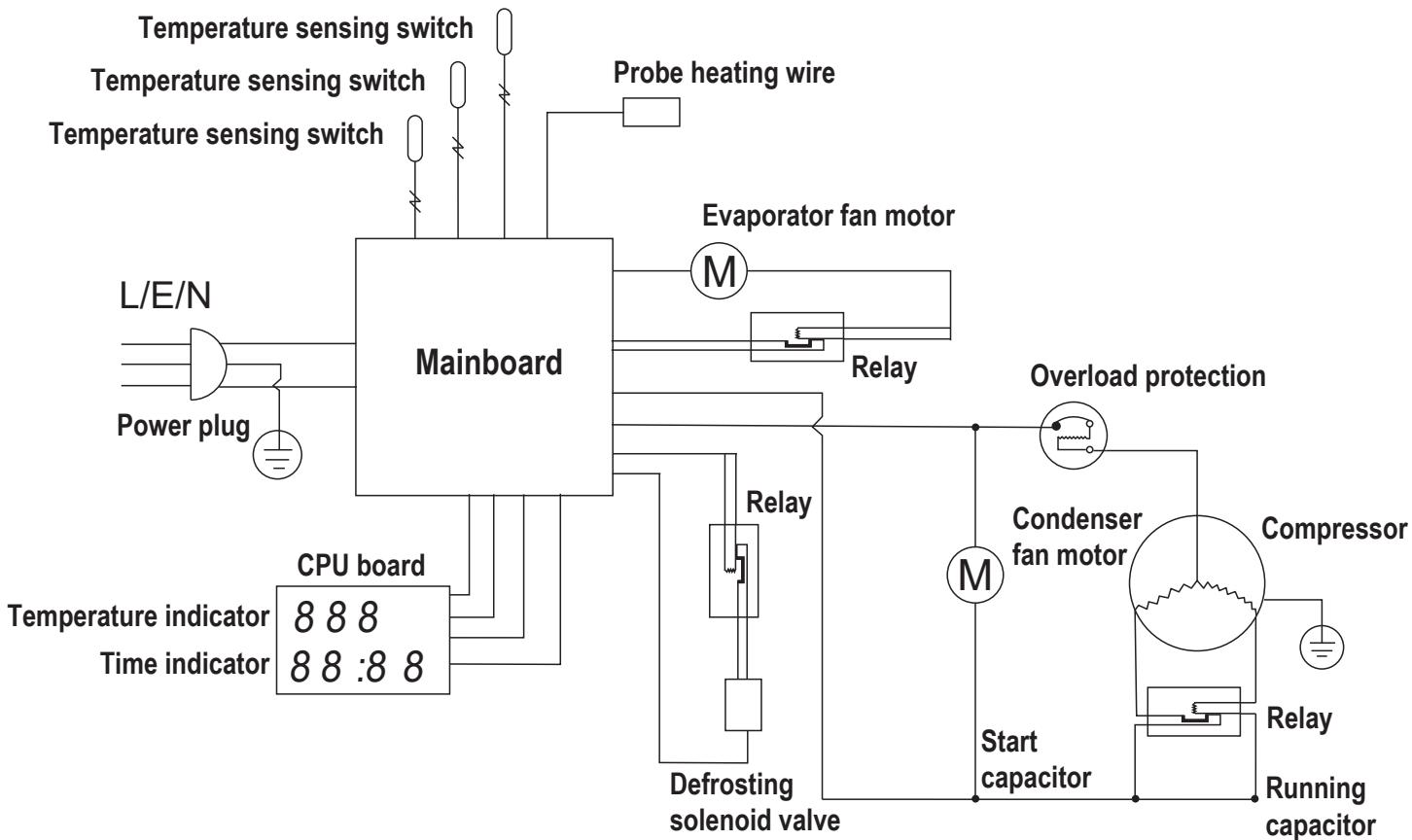
Parts Breakdown

Model BC-CN-0010 41456

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|-------------------------------------------|----------|----------|---------------------------------------------|----------|----------|--------------------------------------------|----------|
| AU898 | ENCLOSURE COMPONENTS FOR 41456 | 1 | AU915 | FRONT DECORATIVE FRAME FOR 41456 | 21 | AU805 | POWER SUPPLY PCB FOR 41456 | 41 |
| AU899 | AIR DUCT TUBE CONNECTION TUBE 2 FOR 41456 | 2 | AU797 | MEMBRANE SWITCH FOR 41456 | 22 | AU926 | MAIN PCB FOR 41456 | 42 |
| AU900 | PANEL SUPPORT FOR 41456 | 3 | AU862 | CONDENSERS FOR 41456 | 23 | AU882 | PIN PLUG MOUNTING BOX FOR 41456 | 43 |
| AU901 | EVAPORATOR FOR 41456 | 4 | AU857 | CONDENSER BLADES FOR 41456 | 24 | AU881 | THREE-PRONGED PLUG FOR 41456 | 44 |
| AU902 | AIR DUCT TUBE CONNECTION TUBE FOR 41456 | 5 | AU859 | CONDENSER FANS FOR 41456 | 25 | AU927 | REAR NET FOR 41456 | 45 |
| AU903 | EXTERNAL ROTOR AXIAL FANS FOR 41456 | 6 | AU861 | CONDENSING FAN COVER FOR 41456 | 26 | AU880 | FUSE FOR 41456 | 46 |
| AU904 | FAN SUPPORT IRON FOR 41456 | 7 | AU916 | SUPPORTING FOOT FOR 41456 | 27 | AU819 | THREE-WAY TUBE FOR 41456 | 47 |
| AU905 | PANEL SUPPORT FOR 41456 | 8 | AU917 | FRONT SUPPORT FOOT MOUNTING PLATE FOR 41456 | 28 | AU928 | VALVE BODY CONNECTING TUBE FOR 41456 | 48 |
| AU906 | ROUND DUCT FOR 41456 | 9 | AU918 | COMPRESSOR MOUNTING PLATE FOR 41456 | 29 | AU811 | FDF SOLENOID VALVE FOR 41456 | 49 |
| AU907 | EVAPORATOR PANEL FOR 41456 | 10 | AU919 | MIDDLE CONNECTION MOUNTING PLATE | 30 | AU890 | LIMIT BLOCK FOR 41456 | 50 |
| AU908 | K-BAR FOR 41456 | 11 | AU856 | CONDENSING FAN BRACKET FOR 41456 | 31 | AU836 | 4N-4 POWER CORD BUCKLE FOR 41456 | 51 |
| AU909 | PALLET GUIDE (RIGHT) FOR 41456 | 12 | AU920 | PROCESS TUBE FOR 41456 | 32 | AU891 | PLATE WATERPROOF BOX FOR 41456 | 52 |
| AU910 | PALLET GUIDE (LEFT) FOR 41456 | 13 | AU871 | RECEIVE WATER PAN FOR 41456 | 33 | AU892 | SILICONE PLUG FOR 41456 | 53 |
| AU911 | DOOR SEAL (PACKAGING) FOR 41456 | 14 | AU921 | FILTER FOR 41456 | 34 | AU893 | SILICONE PLUG FOR 41456 | 54 |
| AU855 | UPPER HINGE FOR 41456 | 15 | AU922 | SPOUT 2 FOR 41456 | 35 | AU894 | SILICONE SHEET FOR 41456 | 55 |
| AU912 | BF610 FOAM DOOR BODY FOR 41456 | 16 | AU886 | COMPRESSOR FOR 41456 | 36 | AU865 | CONDENSATE CONNECTION TUBE FOR 41456 | 56 |
| AU913 | LOWER HINGE FOR 41456 | 17 | AU923 | AIR DUCT FOR 41456 | 37 | AU929 | CAPILLARY TUBE FOR 41456 | 57 |
| AU867 | SPOUT COVER FOR 41456 | 18 | AU924 | AIR DUCT 2 FOR 41456 | 38 | AU930 | FOOD TEMPERATURE SENSITIVE PROBE FOR 41456 | 58 |
| AU914 | ELECTRONIC CONTROL PANEL FOR 41456 | 19 | AU925 | SPOUT FOR 41456 | 39 | | | |
| AU863 | DUST FILTER FOR 41456 | 20 | AU800 | ELECTRICAL BOX FOR 41456 | 40 | | | |

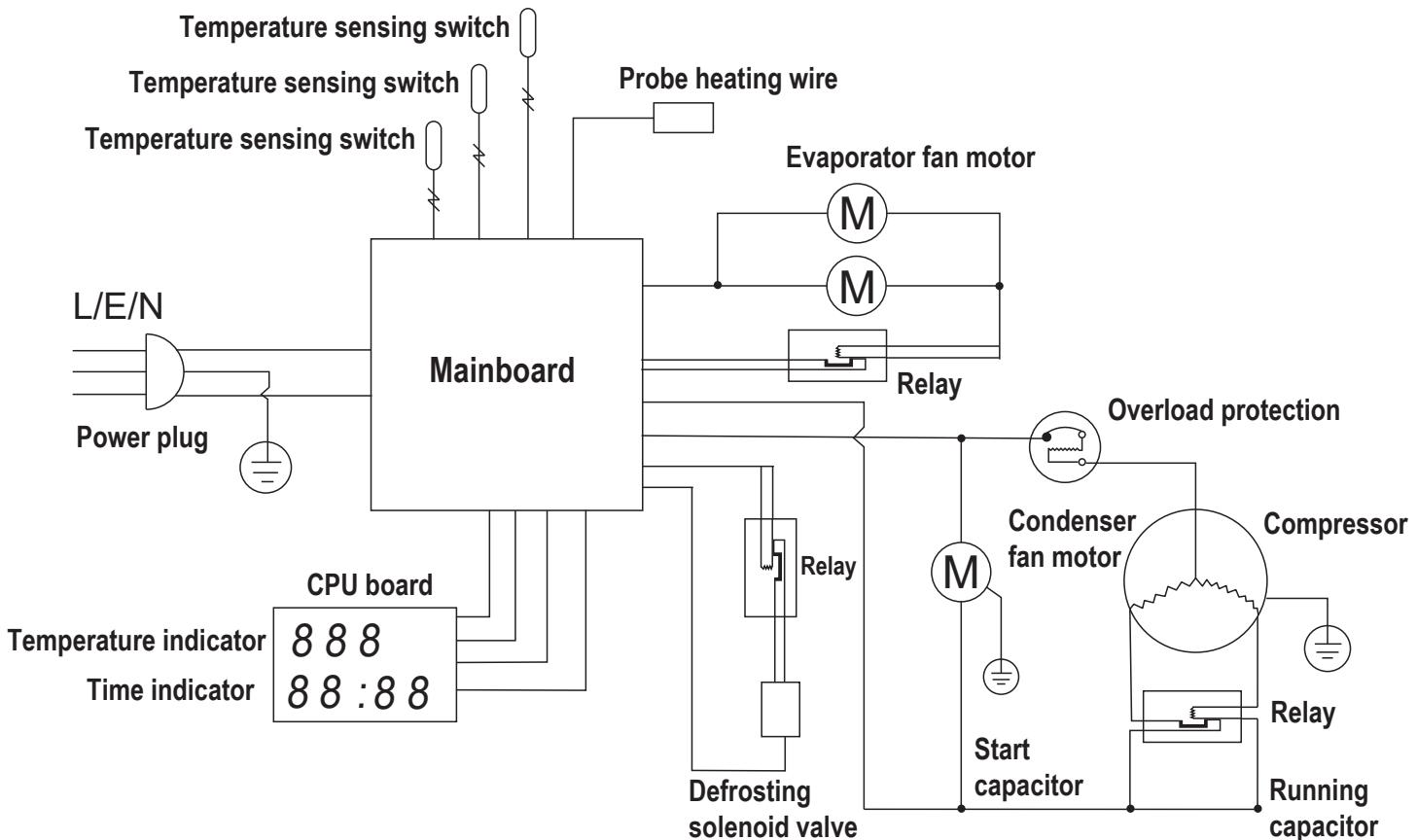
Electrical Schematics

Model BC-CN-0003 41454



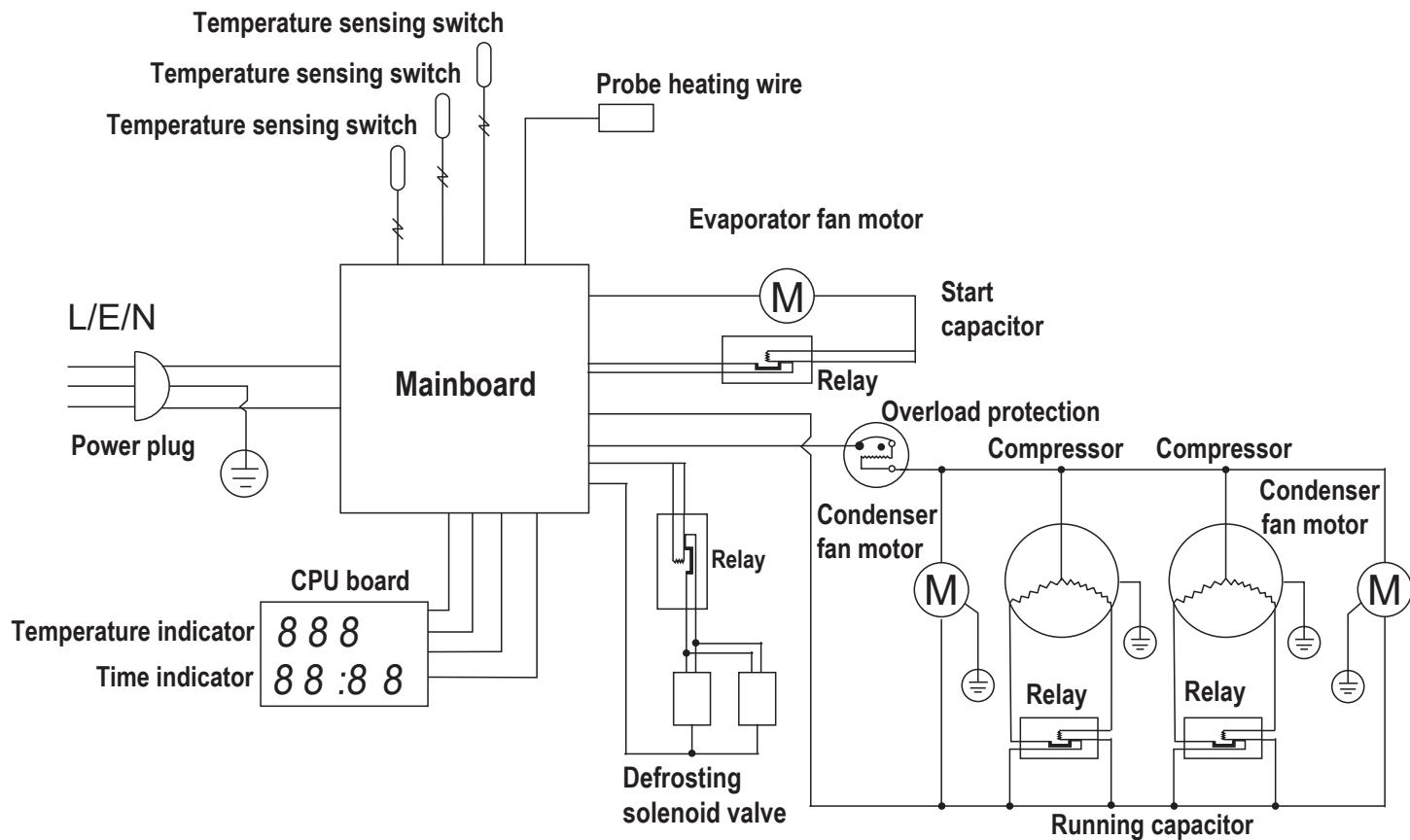
Electrical Schematics

Model BC-CN-0005 41455



Electrical Schematics

Model BC-CN-0010 41456





Notes



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:

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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:

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For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

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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: _____

Dealer from which Purchased: _____

Restaurant Bakery Deli

Dealer City: _____ Dealer Province or State: _____

Butcher Supermarket Caterer

Invoice: _____

Institution (specify): _____

Other (specify): _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

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

Date of Purchase (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.

