



Back Bar Bottle Coolers

Models BD-CN-0007-S, 0019-S, 0023-D, 0032-D, BB-CN-0012-D, 0016-D, 0020-D
Items 42941, 38008, 42942, 38009, 42943, 38010, 42944

Instruction Manual



Revised - 03/15/2021



Intertek



Intertek

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

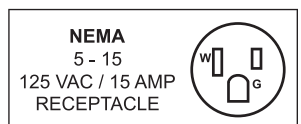


Table of Contents

Model BD-CN-0007-S / Model BB-CN-0012-D / Model BD-CN-0019-S
Model BB-CN-0016-D / Model BD-CN-0023-D / Model BB-CN-0020-D
Model BD-CN-0032-D

Section	Page
Disclaimer -----	3
General Information -----	4 - 5
Safety and Warranty -----	5 - 7
Technical Specifications -----	8
Installation -----	9 - 10
Operation -----	11 - 13
Cleaning and Maintenance -----	14 - 16
Parts Breakdown -----	17 - 30
Electrical Schematics -----	31 - 37
Notes -----	38
Warranty Registration -----	39

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.

General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

When using electrical appliances basic safety precautions should be followed:

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

Safety and Warranty

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

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

ELECTRICAL SAFETY

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

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with the properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter.
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void warranty. The unit must be close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When removing the cooler away from the wall be careful not to run over or damage the power cord.
- When the cooler is installed or used, all the packaging (including carton and plastic wrap) should be removed.
- Keep the cooler stable to avoid vibration and noise.
- The cooler should be installed in a place with good ventilation and a space of at least 4" should be allowed between the surrounding walls and the cabinet wall for air circulation.
- Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

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

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

CAUTION

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

Safety and Warranty

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

PROPER DISPOSAL OF EQUIPMENT; DANGER! RISK OF CHILD ENTRAPMENT

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

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

REFRIGERANT DISPOSAL

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

1 YEAR PARTS AND LABOUR WARRANTY

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

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

Please see <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	BD-CN-0007-S	BB-CN-0012-D	BD-CN-0019-S	BB-CN-0016-D
Number of Doors	1	2		
Temperature Range	0 - 5°C / 33 - 41°F			
Max Ambient Temp Rating	32°C / 90°F			
Capacity	186 L / 6.5 cu.ft.	335 L / 11.8 cu.ft.	546 L / 19 cu.ft.	446 L / 15.8 cu.ft.
Number of Shelves	N/A	4	2	4
Compressor HP	1/6+	1/3+		
Voltage	115V / 60Hz			
Power	0.18 kW	0.44 kW	0.42 kW	0.46 kW
Amps	1.8A	6.4A		
Dimensions (DWH)	30.4" x 23.5" x 38.8" 772 x 597 x 984mm	24.4" x 48.8" x 36.2" 620 x 1240 x 919mm	27.8" x 58.9" x 36.3" 705 x 1495 x 921mm	24.4" x 60.8" x 36.2" 620 x 1544 x 919mm
Interior Dimensions (DWH)	18.3" x 19.5" x 30.3" 464 x 495 x 768mm	20" x 36.2" x 31" 508 x 919 x 787mm	23.4" x 46.5" x 31" 594 x 1181 x 787mm	20" x 48.2" x 31" 508 x 1224 x 787mm
Packaging Dimensions (DWH)	32.5" x 25.8" x 44.9" 826 x 654 x 1140mm	27.6" x 51.2" x 42.3" 701 x 1300 x 1074mm	30.5" x 61.4" x 41.8" 775 x 1559 x 1060mm	27.6" x 63.4" x 42.3" 701 x 1610 x 1074mm
Weight	150 lbs. / 68 kgs.	271 lbs. / 123 kgs.	293 lbs. / 133 kgs.	326 lbs. / 148 kgs.
Packaging Weight	187 lbs. / 85 kgs.	315 lbs. / 143 kgs.	337 lbs. / 153 kgs.	380 lbs. / 173 kgs.
Item Number	42941	38008	42942	38009

Model	BD-CN-0023-D	BB-CN-0020-D	BD-CN-0032-D
Number of Doors	2	3	
Temperature Range	0 - 5°C / 33 - 41°F		
Max Ambient Temp Rating	32°C / 90°F		
Capacity	666 L / 23.3 cu.ft.	556 L / 19.6 cu.ft.	916 L / 32 cu.ft.
Number of Shelves	2	6	2
Compressor HP	1/3+		3/4-
Voltage	115V / 60Hz		
Power	0.54 kW	0.5 kW	0.64 kW
Amps	7.3A	7.4A	7.5A
Dimensions (DWH)	27.8" x 69.1" x 36.3" 705 x 1756 x 921mm	24.4" x 72.8" x 36.2" 620 x 1849 x 919mm	27.8" x 90.4" x 36.3" 705 x 2296 x 921mm
Interior Dimensions (DWH)	23.4" x 56.5" x 31" 594 x 1435 x 787mm	20" x 60.2" x 31" 508 x 1529 x 787mm	23.4" x 77.8" x 31" 594 x 1975 x 787mm
Packaging Dimensions (DWH)	31" x 72" x 42" 787 x 1829 x 1067mm	27.6" x 75.2" x 42.3" 701 x 1910 x 1074mm	30.5" x 91.8" x 41.8" 775 x 2330 x 1060mm
Weight	348 lbs. / 158 kgs.	355 lbs. / 161 kgs.	375 lbs. / 170 kgs.
Packaging Weight	331 lbs. / 150.1 kgs.	410 lbs. / 186 kgs.	419 lbs. / 190 kgs.
Item Number	42943	38010	42944

Installation

Tools required: Phillips screw driver.

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

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

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

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

SEALING CABINET TO FLOOR

Step 1 - Position Cabinet

Allow one (1) inch between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

Step 2 - Level Cabinet

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

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

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

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

Step 3 - Applying Sealant

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

NSF APPROVED SEALANTS:

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

Installation

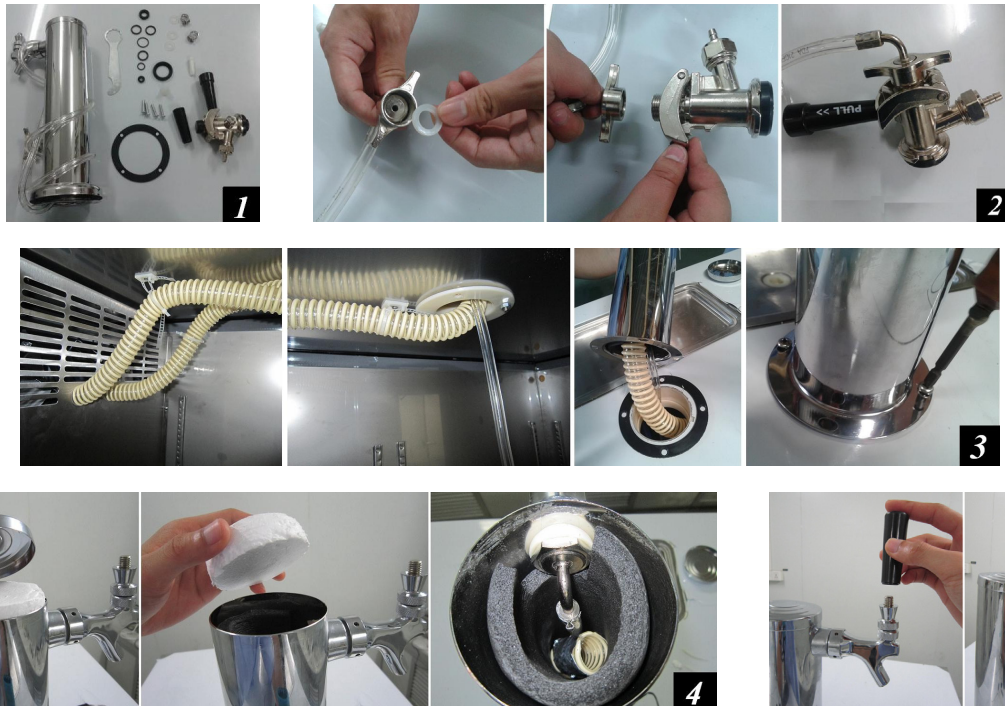
- Minnesota Mining #ECU1055 Bead.
- Minnesota Mining #ECU1202 Bead.
- Armstrong Cork - Rubber Caulk.
- Products Research Co #5000 Rubber Caulk.
- GE Silicone Sealer.
- Dow Corning Silicone Sealer.

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

DRAFT BEER TOWER INSTALLATION

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

BEER DISPENSING SYSTEM



START UP

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

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

LIGHT SWITCH LOCATION:

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

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

RECOMMENDATION

Before loading product the unit should be run for 2 to 3 days. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred. Remember that the factory warranty does not cover product loss.

REPLACEMENT PARTS

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

CONTROLLER INSTRUCTIONS

DIGITAL CONTROLLER MODEL: PJEZ FOR COOLER



Dimensioni (mm) / Dimensions (mm)

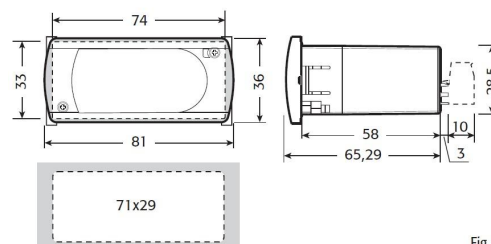


Fig. 1

Operation

DISPLAY AND FUNCTIONS

During normal operation, the controller displays the value of the probe set using parameter/4(=1 ambient probe, default, = 2 second probe, = 3 third probe). In addition, the display has LEDs that indicate the activation of the control functions (see Table 1), while the 3 buttons can be used to activate/deactivate some of the functions (see Table 2).

LED's and Associated Functions (Table 1)









Icon	Function	Normal Operation			Start Up
		ON	OFF	Blink	
	Compressor	On	Off	Request	ON
	Fan	On	Off	Request	ON
	Defrost	On	Off	Request	ON
AUX	Aux	Output On	Output Off	-	ON
	Alarm	All	No Alarm	-	ON
	Clock	RTC fitted and enabled, at least 1 time band set	RTC not fitted or disabled, not even 1 time band set	-	ON if RTC fitted

Table of Functions activated by the buttons - Models S, X, Y, C (Table 2)

Button	Normal Operation		Start Up	
	Pressing the Button Alone	Pressed Together		
	Up ON/OFF	More than 3 sec: toggle ON/OFF	-	
	Down Defrost	More than 3 sec: start/stop defrost		
	Set Mute	- 1 sec.: display/set the set point. - more than 3 secs.: access parameter setting menu (enter password) - mute audible alarm (buzzer)	-	For 1 sec. RESET current EZY set

SETTING THE SET POINT (DESIRED TEMPERATURE)

- Press **SET** for 1 sec, the set value will start flashing after a few moments.
- Increase or decrease the value using **UP** or **DOWN**.
- Press **SET** to confirm the new value.

SWITCHING THE DEVICE ON/OFF

Press **UP** for more than 3 sec. The control and defrost algorithms are now disabled and the Instrument displays the message “OFF” alternating with the temperature read by the set probe.

MANUAL DEFROST

Press for **DOWN** more than 3 sec (the defrost starts only the temperature conditions are valid).

CONTINUOUS CYCLE

Press **UP** and **DOWN** together for more than 3 sec.

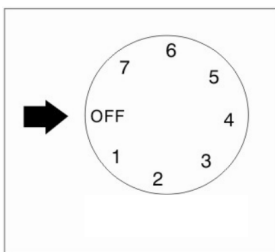
ACCESS AND SETTING TYPE F (FREQUENT) AND TYPE C (CONFIGURATION) PARAMETERS

1. Press **SET** for 3 sec (the display will show “PS”).
2. • To access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm.
• To access the F parameter menu only, press **SET** (without entering the password).
3. Scroll inside the parameter menu using **UP/DOWN**.
• To display/set the values of the parameter displayed, press **SET**, then **UP/DOWN** and finally **SET** to confirm the changes (returning to the parameter menu).

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

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

MECHANICAL CONTROLLER INSTRUCTIONS



OFF: shut the compressor off.

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

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

Cleaning and Maintenance

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

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

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

If you cannot remove the debris adequately please call 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.
- 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.

Cleaning and Maintenance

- 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 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

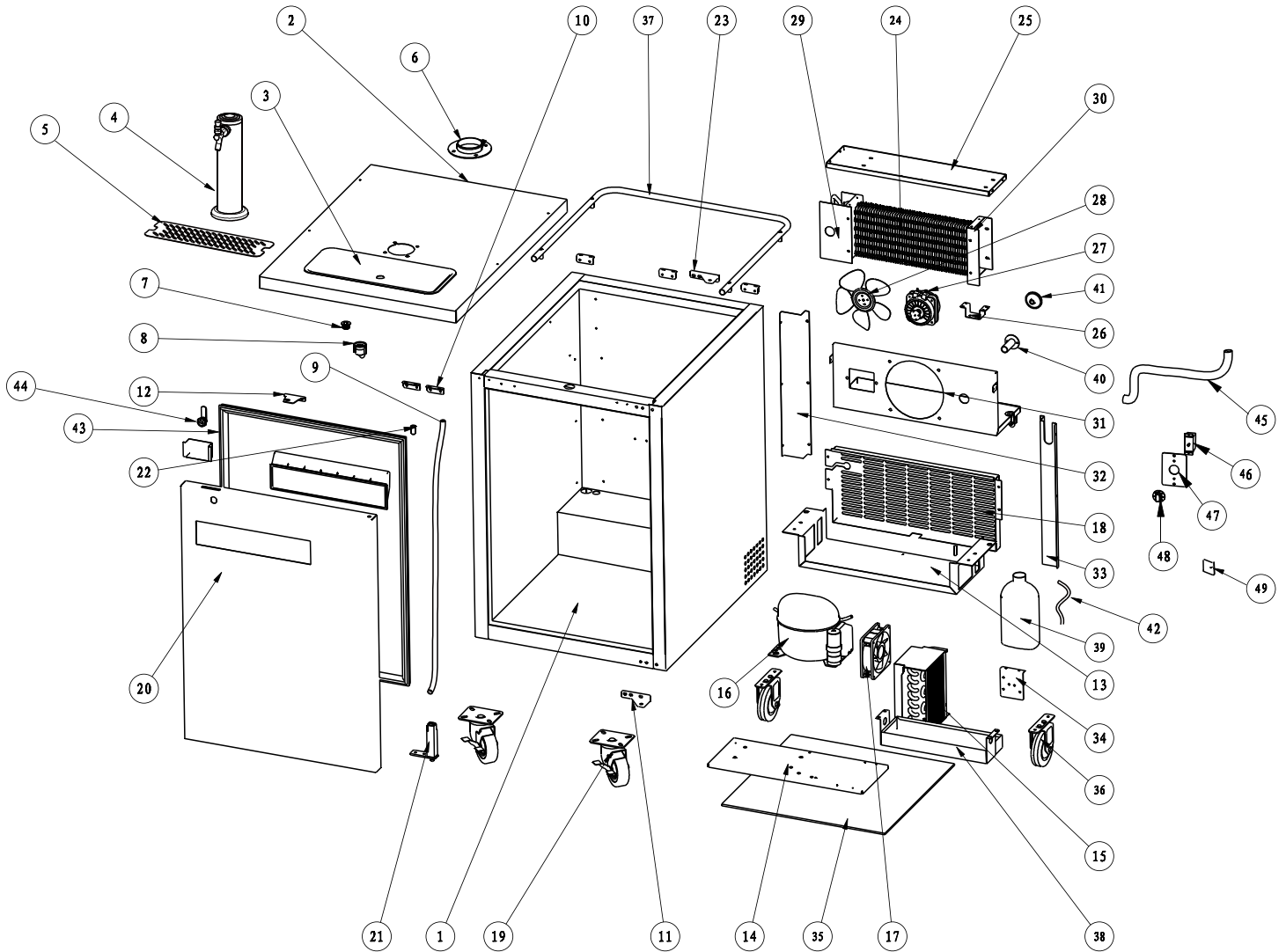
1. Tools needed.
2. Pour cleaning solution and water into the pump bottle and connect it to the beer line.
3. Place a bucket under the faucet and open the beer faucet. Pump to remove the cleaning solution and water. Continue to pump until all cleaning solution has exited. You can also fill the line and let it soak then

Cleaning and Maintenance

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.

Parts Breakdown

Model **BD-CN-0007-S** 42941



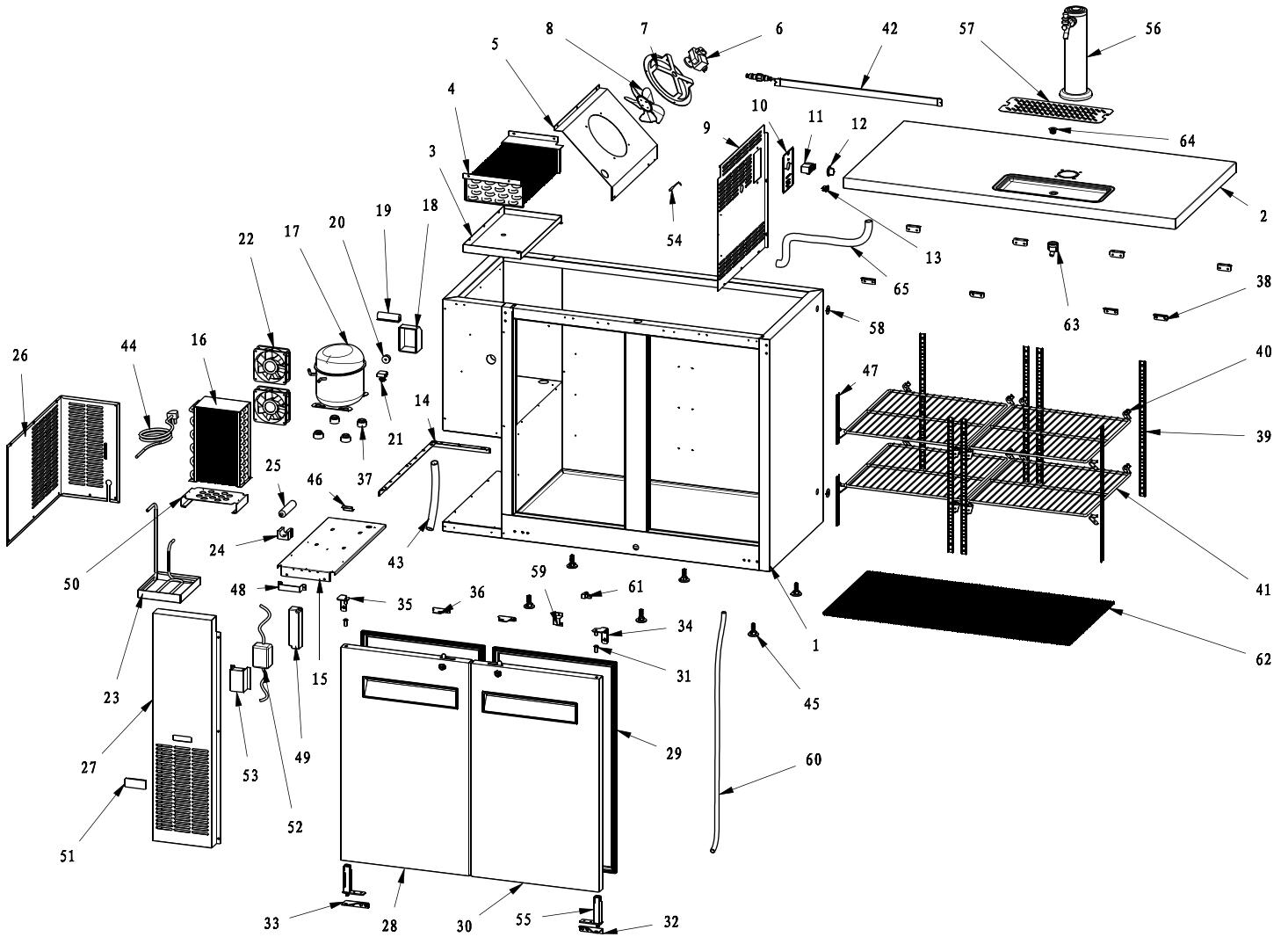
Parts Breakdown

Model BD-CN-0007-S 42941

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71725	Cabinet for 42941	1	71733	Back Cover for 42941	18	71745	Reinforcing Plate of Interior Floor for 42941	35
71726	Top Board for 42941	2	26246	Caster with Brake for 42941	19	71746	Rear Castor for 42941	36
71727	Counter Top Tray for 42941	3	71734	Solid Door for 42941	20	71747	Counter Top Railing for 42941	37
71843	Beer Tower for 42941	4	26164	Spring Hinge for 42941	21	71748	Exterior Water Tray for 42941	38
71844	Cover of Top Tray for 42941	5	26760	Axile Bush for 42941	22	71749	Plastic Bottle for 42941	39
71728	Plastic Mounting Plate of Beer Tower for 42941	6	37731	Upper Right Hinge for 42941	23	71750	Plastic Pipe of CO2 Line for 42941	40
71851	Drain Connector Nut of Top Tray for 42941	7	71735	Evaporator for 42941	24	71751	Rubber Cover of Plastic Pipe of CO2 Line for 42941	41
73071	Drain Connector for Top of Tray for 42941	8	71736	Fan Motor Installation Panel for 42941	25	71752	Tape of Plastic Bottle for 42941	42
71847	Drain Hose of Top Tray for 42941	9	71737	Evaporator Fan Motor Bracket for 42941	26	71753	Door Seal for 42941	43
37735	Fixed Block for Worktop for 42941	10	71738	Evaporator Fan Motor for 42941	27	26198	Door Lock for 42941	44
37728	Bottom Right Hinge for 42941	11	71795	Blade of Evaporator Fan Motor for 42941	28	71754	Air Tube of Beer Tower for 42941	45
37734	Plate of Lock for Right Door for 42941	12	71739	Left Plate of Evaporator for 42941	29	27090	Mechanical Thermostat for 42941	46
71729	Bottom Plate of Machine Room for 42941	13	71740	Right Plate of Evaporator for 42941	30	37693	Temperature Control Panel for 42941	47
71730	Compressor Unit Installation Board for 42941	14	71741	Evaporator Cover for 42941	31	37696	Temperature Control Knob for 42941	48
71731	Condenser for 42941	15	71742	Cover of Copper Pipe for 42941	32	73072	Defrost Timer for 42941	49
71732	Compressor for 42941	16	71743	Cover of Inner Drain Hose for 42941	33			
37705	Condenser Fan Motor for 42941	17	71744	Bracket of Defrost Timer for 42941	34			

Parts Breakdown

Model BB-CN-0012-D 38008



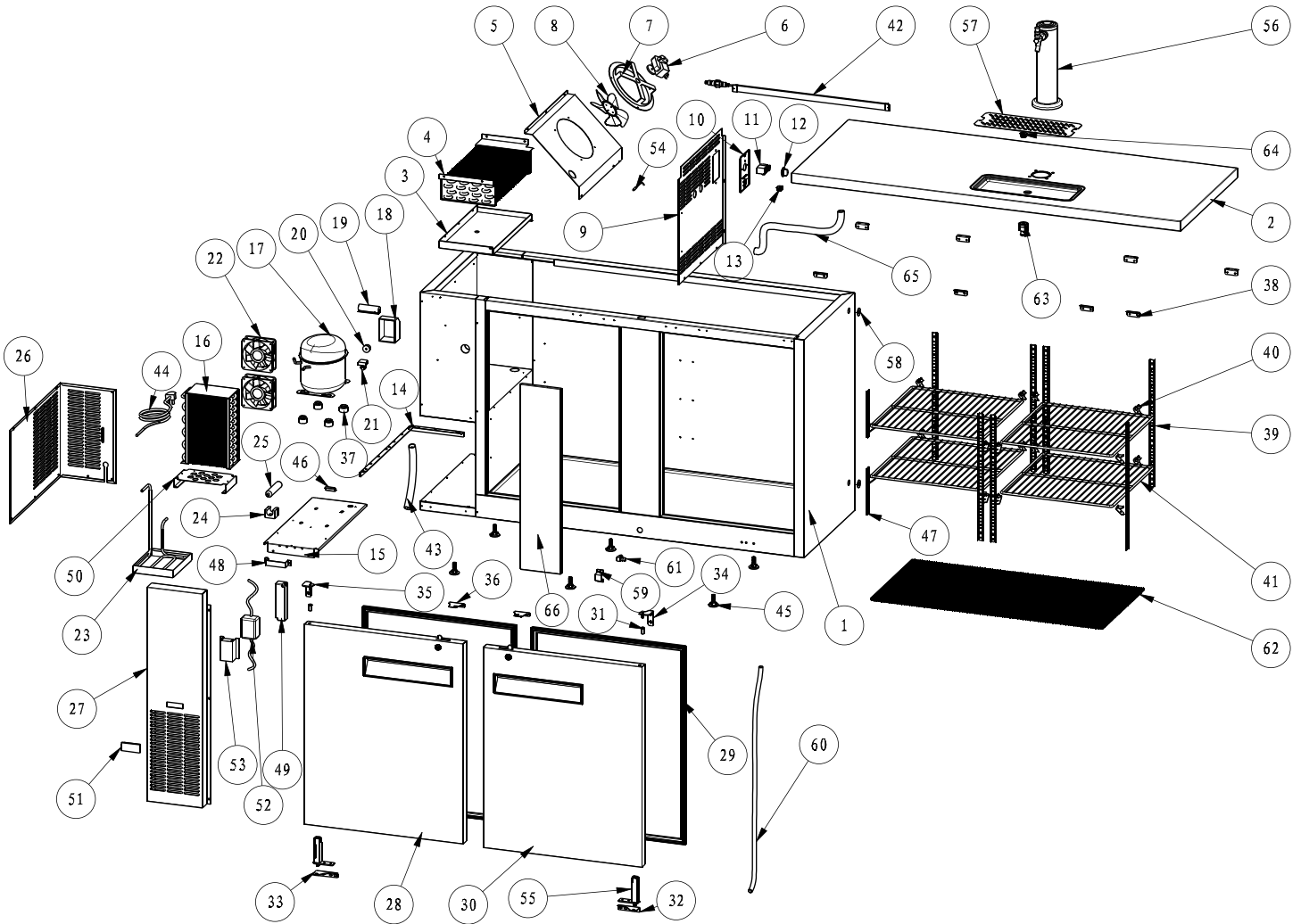
Parts Breakdown

Model BB-CN-0012-D 38008

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71788	Cabinet for 38008	1	71810	Outer Drain Pan for 38008	23	71832	Adjusted Feet for 38008	45
71789	Top Board for 38008	2	71811	Filter Fixer for 38008	24	71833	Stop Block of Compressor Unit Installation Board for 38008	46
71790	Inner Drain Pan for 38008	3	71812	Filter for 38008	25	71834	K Strip-2 Holes for 38008	47
71791	Evaporator for 38008	4	71813	Lateral Cover of Machine Room for 38008	26	71835	Handle of Compressor Unit Installation Board for 38008	48
71792	Fan Motor Installation Panel for 38008	5	71814	Front Cover of Machine Room for 38008	27	71836	Ballast of Light for 38008	49
71793	Evaporator Fan Motor for 38008	6	71815	Left Solid Door for 38008	28	71837	Condenser Bracket for 38008	50
71794	Evaporator Fan Motor Holder for 38008	7	71816	Solid Door Gasket for 38008	29	71838	Temperature Display for 38008	51
71795	Blade of Evaporator Fan Motor for 38008	8	71817	Right Solid Door for 38008	30	71839	Transformer of Temperature Display for 38008	52
71796	Evaporator Cover for 38008	9	71818	Axis Sleeve for 38008	31	71840	Transformer Bracket of Temperature Display for 38008	53
71797	Temperature Control Panel for 38008	10	71819	Bottom Right Hinge for 38008	32	71841	Sensor of Temperature Display for 38008	54
71798	Mechanical Thermostat for 38008	11	71820	Bottom Left Hinge for 38008	33	71842	Spring Hinge for 38008	55
71799	Temperature Control Knob for 38008	12	71821	Upper Right Hinge for 38008	34	71843	Beer Tower for 38008	56
71800	Light Switch for 38008	13	71822	Upper Left Hinge for 38008	35	71844	Cover of Top Tray for 38008	57
71801	Bracket of Lateral Cover for 38008	14	71823	Plate of Lock for Right Door for 38008	36	71845	Cover of CO2 Line for 38008	58
71802	Compressor Unit Installation Board for 38008	15	71824	Bottom Gasket of Compressor for 38008	37	71846	Cover of L Shape Connector for 38008	59
71803	Condenser for 38008	16	71825	Fixed Block for Worktop for 38008	38	71847	Drain Hose of Top Tray for 38008	60
71804	Compressor for 38008	17	71826	K Strip-4 Holes for 38008	39	71848	L Shape Connector for 38008	61
71805	Wiring Box of Compressor for 38008	18	26884	K Clip for 38008	40	71849	Rubber Pad for 38008	62
71806	Start Capacitor for 38008	19	71828	Shelf for 38008	41	71850	Drain Connector of Top Tray for 38008	63
71807	Overload Protector for 38008	20	71829	LED Light for 38008	42	71851	Drain Connector Nut of Top Tray for 38008	64
71808	Starter for 38008	21	71830	Drain Hose for 38008	43	71852	Air Tube for 38008	65
71809	Condenser Fan Motor for 38008	22	71831	Power Cord for 38008	44			

Parts Breakdown

Model **BD-CN-0019-S** 42942



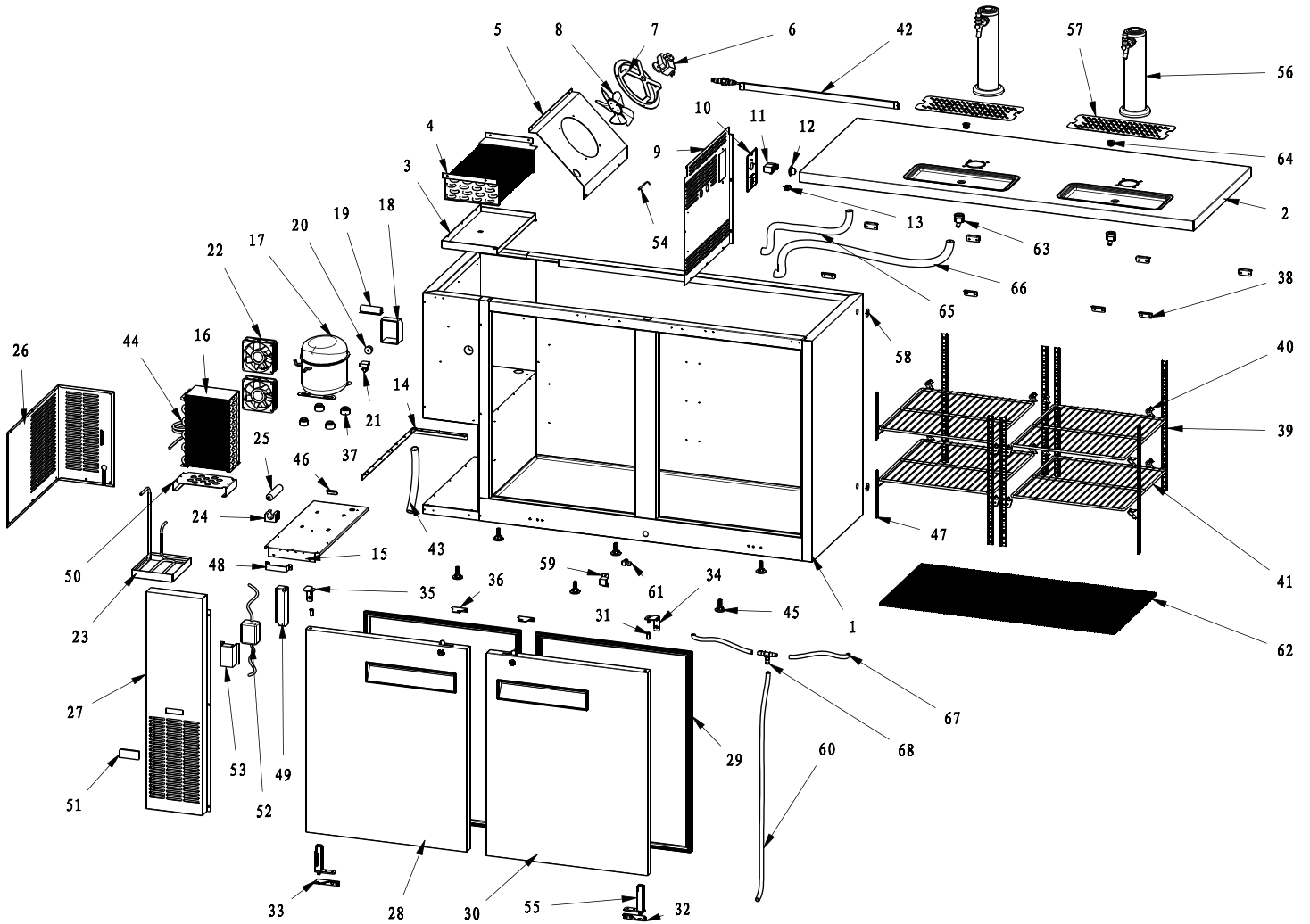
Parts Breakdown

Model BD-CN-0019-S 42942

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71755	Cabinet for 42942	1	26188	Filter Base for 42942	24	28311	Stop Block of Compressor Mounting Plate for 42942	46
71756	Top Board for 42942	2	26189	Filter for 42942	25	71834	K Strip-2 Holes for 42942	47
37685	Inner Drain Pan for 42942	3	71761	Lateral Cover for 42942	26	71835	Handle of Compressor Unit Installation Board for 42942	48
71757	Evaporator for 42942	4	37708	Front Cover of Machine Room for 42942	27	71836	Ballast of Light for 42942	49
71758	Fan Motor Installation Panel for 42942	5	71762	Left Door (Solid) for 42942	28	71837	Condenser Bracket for 42942	50
37688	Evaporator Fan Motor for 42942	6	71763	Door Gasket (Solid) for 42942	29	71838	Temperature Display for 42942	51
37689	Evaporator Fan Motor Holder for 42942	7	71764	Right Door (Solid) for 42942	30	71839	Transformer of Temperature Display for 42942	52
37690	Blade of Evaporator Fan Motor for 42942	8	26760	Axile Bush for 42942	31	71840	Transformer Bracket of Temperature Display for 42942	53
71759	Evaporator Cover for 42942	9	37728	Bottom Right Hinge for 42942	32	71841	Sensor of Temperature Display for 42942	54
37693	Temperature Control Panel for 42942	10	37730	Bottom Left Hinge for 42942	33	26164	Spring Hinge for 42942	55
27090	Mechanical Thermostat for 42942	11	37731	Upper Right Hinge for 42942	34	71843	Beer Tower for 42942	56
37697	Light Switch for 42942	13	37732	Upper Left Hinge for 42942	35	71844	Cover of Top Tray for 42942	57
71760	Bracket of Lateral Cover for 42942	14	37734	Plate of Lock for Right Door for 42942	36	71845	Cover of CO2 Line for 42942	58
37699	Compressor Unit Installation Board for 42942	15	73073	Rubber Base of Compressor for 42942	37	73074	Bottom Drain Plug Cover for 42942	59
37700	Condenser for 42942	16	37735	Fixed Block for Worktop for 42942	38	71847	Drain Hose of Top Tray for 42942	60
26183	Compressor for 42942	17	37736	K Strip 4 Holes for 42942	39	71848	L Shape Connector for 42942	61
37701	Wiring Box for 42942	18	26884	K Clip for 42942	40	71766	Rubber Pad for 42942	62
37702	Start Capacitor for 42942	19	71774	Shelf (Left & Right) for 42942	41	73075	Beer Tray Drain Plug for 42942	63
37703	Overload Protector for 42942	20	37741	LED Light for 42942	42	73076	Beer Tray Drain Plug Nut for 42942	64
37704	Starter for 42942	21	26203	Drain Pipe for 42942	43	71767	Air Pipe for 42942	65
37705	Condenser Fan Motor for 42942	22	26205	Power Cord for 42942	44	71768	Middle Beam Cover for 42942	66
37706	Outer Drain Pan for 42942	23	28236	Screw Feet for 42942	45			

Parts Breakdown

Model BB-CN-0016-D 38009



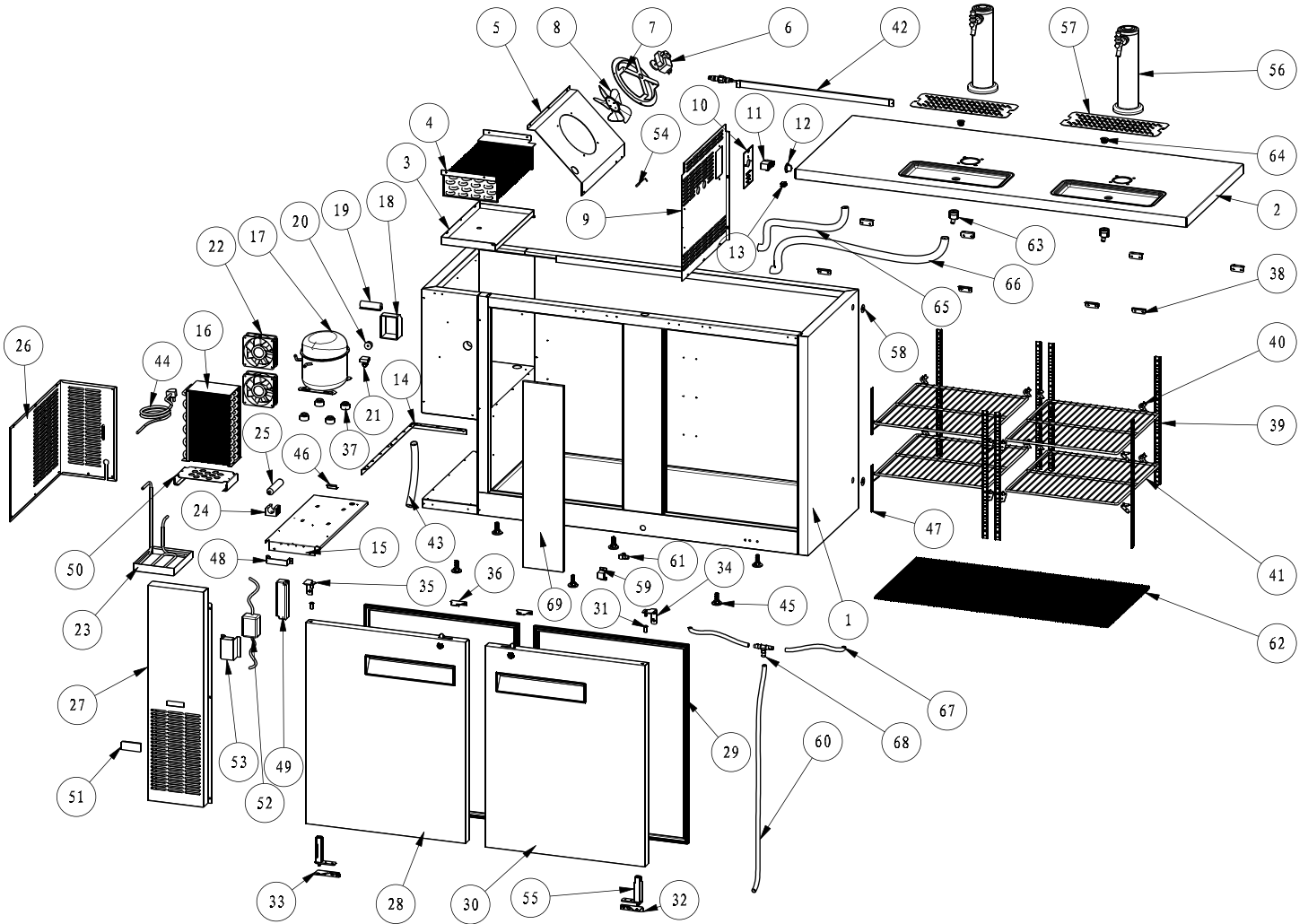
Parts Breakdown

Model BB-CN-0016-D 38009

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71853	Cabinet for 38009	1	71876	Filter Fixer for 38009	24	71899	K Strip-2 Holes for 38009	47
71854	Top Board for 38009	2	71877	Filter for 38009	25	71900	Handle of Compressor Unit Installation Board for 38009	48
71855	Inner Drain Pan for 38009	3	71878	Lateral Cover of Machine Room for 38009	26	71901	Ballast of Light for 38009	49
71856	Evaporator for 38009	4	71879	Front Cover of Machine Room for 38009	27	71902	Condenser Bracket for 38009	50
71857	Fan Motor Installation Panel for 38009	5	71880	Left Solid Door for 38009	28	71903	Temperature Display for 38009	51
71858	Evaporator Fan Motor for 38009	6	71881	Solid Door Gasket for 38009	29	71904	Transformer of Temperature Display for 38009	52
71859	Evaporator Fan Motor Holder for 38009	7	71882	Right Solid Door for 38009	30	71905	Transformer Bracket of Temperature Display for 38009	53
71860	Blade of Evaporator Fan Motor for 38009	8	71883	Axis Sleeve for 38009	31	71906	Sensor of Temperature Display for 38009	54
71861	Evaporator Cover for 38009	9	71884	Bottom Right Hinge for 38009	32	71907	Spring Hinge for 38009	55
71862	Temperature Control Panel for 38009	10	71885	Bottom Left Hinge for 38009	33	71908	Beer Tower for 38009	56
71863	Mechanical Thermostat for 38009	11	71886	Upper Right Hinge for 38009	34	71909	Cover of Top Tray for 38009	57
71864	Temperature Control Knob for 38009	12	71887	Upper Left Hinge for 38009	35	71910	Cover of CO2 Line for 38009	58
71865	Light Switch for 38009	13	71888	Plate of Lock for Right Door for 38009	36	71911	Cover of L Shape Connector for 38009	59
71866	Bracket of Lateral Cover for 38009	14	71889	Bottom Gasket of Compressor for 38009	37	71912	Drain Hose of Top Tray for 38009	60
71867	Compressor Unit Installation Board for 38009	15	71890	Fixed Block for Worktop for 38009	38	71913	L Shape Connector for 38009	61
71868	Condenser for 38009	16	71891	K Strip-4 Holes for 38009	39	71914	Rubber Pad for 38009	62
71869	Compressor for 38009	17	26884	K Clip for 38009	40	71915	Drain Connector of Top Tray for 38009	63
71870	Wiring Box of Compressor for 38009	18	71893	Shelf for 38009	41	71916	Drain Connector Nut of Top Tray for 38009	64
71871	Start Capacitor for 38009	19	71894	LED Light for 38009	42	71917	Air Tube of Left Beer Tower for 38009	65
71872	Overload Protector for 38009	20	71895	Drain Hose for 38009	43	71918	Air Tube of Right Beer Tower for 38009	66
71873	Starter for 38009	21	71896	Power Cord for 38009	44	71778	Drain Hose of Top Tray (Short) for 38009	67
71874	Condenser Fan Motor for 38009	22	71897	Adjusted Feet for 38009	45	71779	T Shape Connector for 38009	68
71875	Outer Drain Pan for 38009	23	71898	Stop Block of Compressor Unit Installation Board for 38009	46			

Parts Breakdown

Model **BD-CN-0023-D** 42943



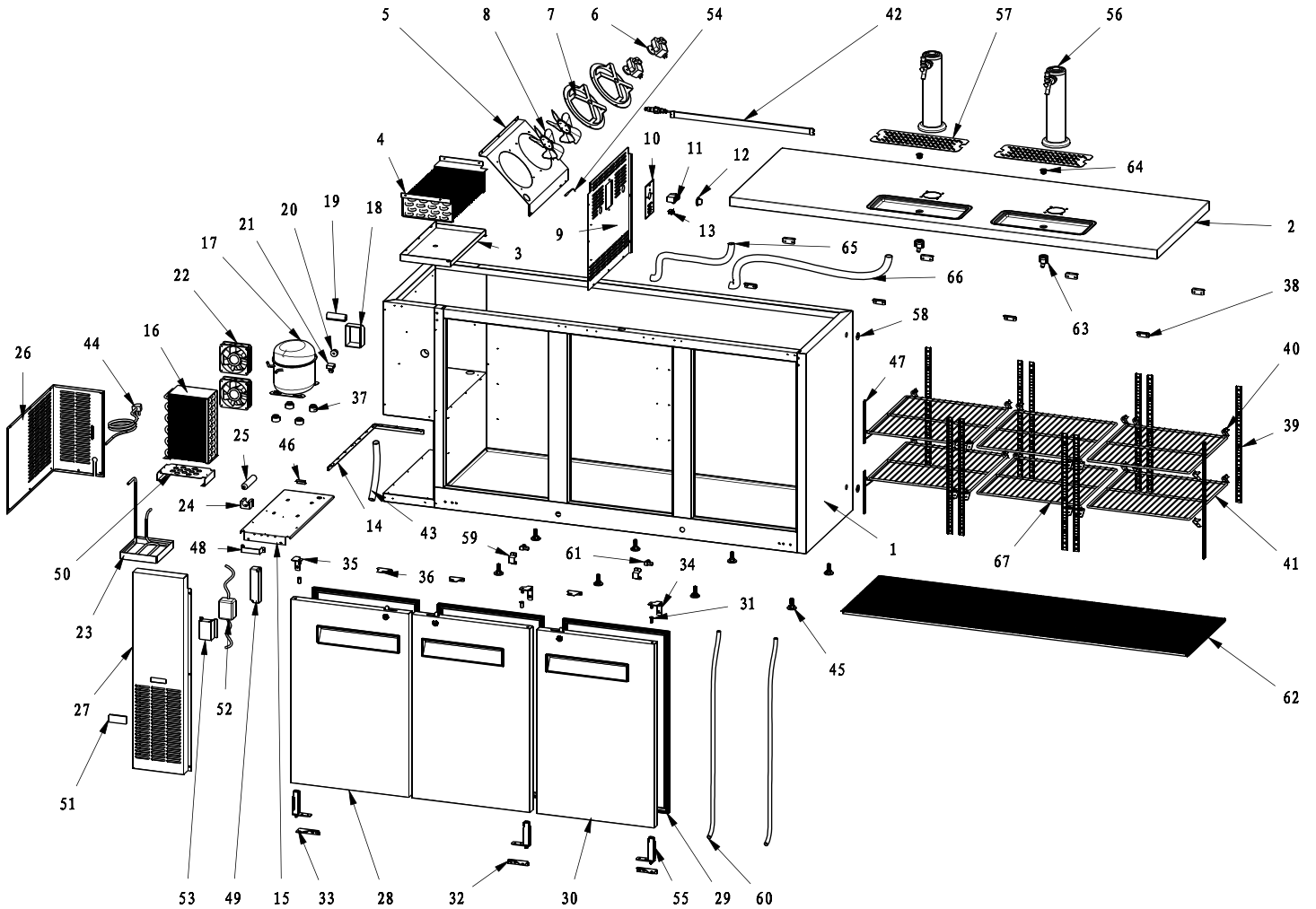
Parts Breakdown

Model BD-CN-0023-D 42943

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71769	Cabinet for 42943	1	26189	Filter for 42943	25	71835	Handle of Compressor Unit Installation Board for 42943	48
71770	Top Board for 42943	2	71761	Lateral Cover for 42943	26	71836	Ballast of Light for 42943	49
37685	Inner Drain Pan for 42943	3	37708	Front Cover of Machine Room for 42943	27	71837	Condenser Bracket for 42943	50
71757	Evaporator for 42943	4	71762	Left Door (Solid) for 42943	28	27067	Temperature Display for 42943	51
71771	Fan Motor Installation Panel for 42943	5	71763	Door Gasket (Solid) for 42943	29	71839	Transformer of Temperature Display for 42943	52
37688	Evaporator Fan Motor for 42943	6	71764	Right Door (Solid) for 42943	30	71840	Transformer Bracket of Temperature Display for 42943	53
37689	Evaporator Fan Motor Holder for 42943	7	26760	Axile Bush for 42943	31	71841	Sensor of Temperature Display for 42943	54
37690	Blade of Evaporator Fan Motor for 42943	8	37728	Bottom Right Hinge for 42943	32	26164	Spring Hinge for 42943	55
71772	Evaporator Cover for 42943	9	37730	Bottom Left Hinge for 42943	33	71843	Beer Tower for 42943	56
37693	Temperature Control Panel for 42943	10	37731	Upper Right Hinge for 42943	34	71844	Cover of Top Tray for 42943	57
27090	Mechanical Thermostat for 42943	11	37732	Upper Left Hinge for 42943	35	71845	Cover of CO2 Line for 42943	58
37697	Light Switch for 42943	13	37734	Plate of Lock for Right Door for 42943	36	73078	Bottom Drain Plug Cover for 42943	59
71760	Bracket of Lateral Cover for 42943	14	73077	Rubber Base of Compressor for 42943	37	71847	Drain Hose of Top Tray for 42943	60
37699	Compressor Unit Installation Board for 42943	15	37735	Fixed Block for Worktop for 42943	38	71848	L Shape Connector for 42943	61
37700	Condenser for 42943	16	37736	K Strip-4 Holes for 42943	39	71775	Rubber Pad for 42943	62
26183	Compressor for 42943	17	26884	K Clip for 42943	40	73079	Beer Tray Drain Plug for 42943	63
37701	Wiring Box for 42943	18	71774	Shelf (Left & Right) for 42943	41	73080	Beer Tray Drain Plug Nut for 42943	64
37702	Start Capacitor for 42943	19	37741	LED Light for 42943	42	71776	Air Pipe (Short) for 42943	65
37703	Overload Protector for 42943	20	26203	Drain Pipe for 42943	43	71777	Air Pipe (Long) for 42943	66
37704	Starter for 42943	21	26205	Power Cord for 42943	44	71778	Drain Hose of Top Tray (Short) for 42943	67
37705	Condenser Fan Motor for 42943	22	28236	Screw Feet for 42943	45	71779	T Shape Connector for 42943	68
37706	Outer Drain Pan for 42943	23	37754	Limited Block for 42943	46	71780	Middle Beam Cover for 42943	69
26188	Filter Base for 42943	24	71834	K Strip-2 Holes for 42943	47			

Parts Breakdown

Model BB-CN-0020-D 38010



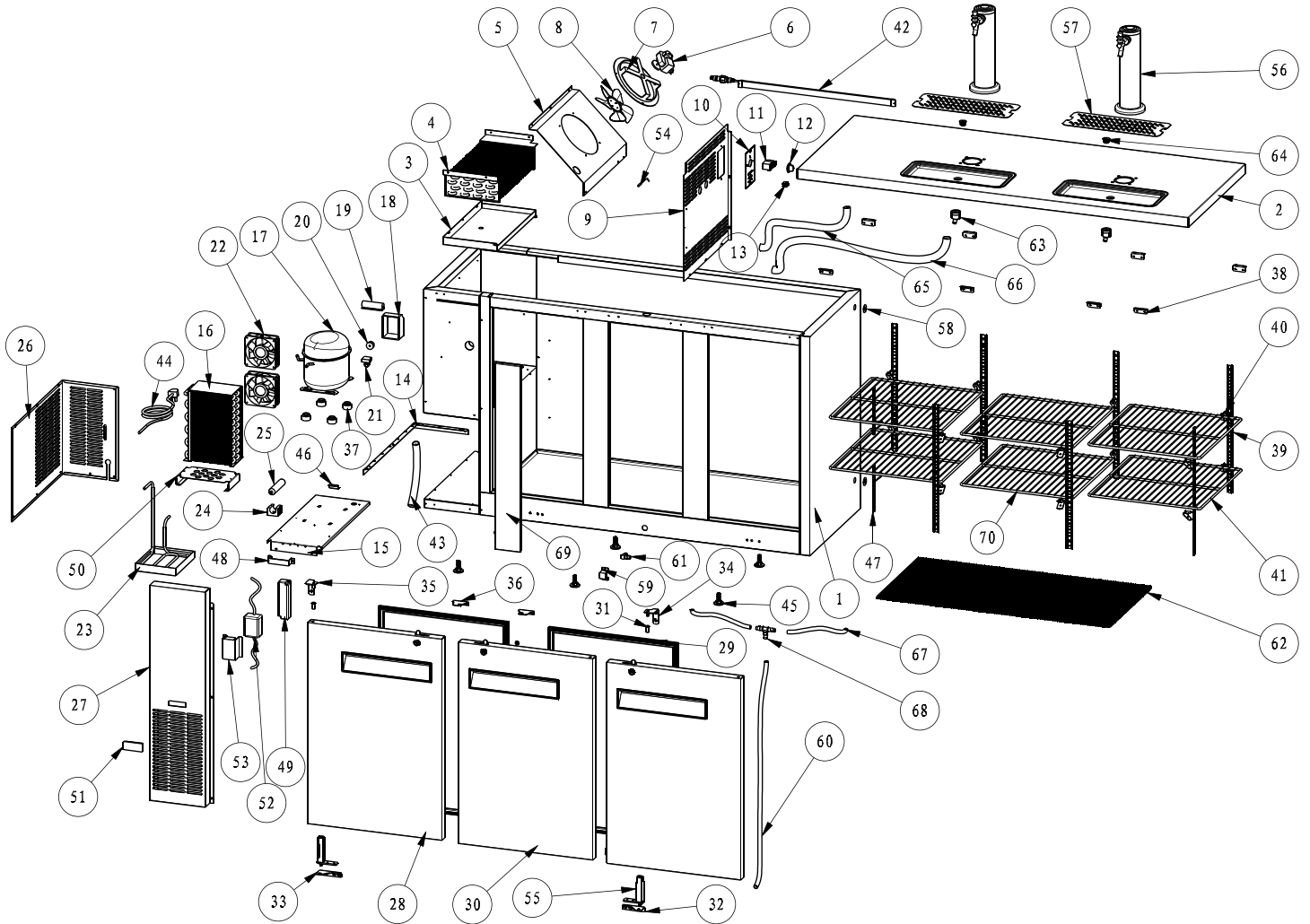
Parts Breakdown

Model BB-CN-0020-D 38010

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71919	Cabinet for 38010	1	71942	Filter Fixer for 38010	24	71965	K Strip-2 Holes for 38010	47
71920	Top Board for 38010	2	71943	Filter for 38010	25	71966	Handle of Compressor Unit Installation Board for 38010	48
71921	Inner Drain Pan for 38010	3	71944	Lateral Cover of Machine Room for 38010	26	71967	Ballast of Light for 38010	49
71922	Evaporator for 38010	4	71945	Front Cover of Machine Room for 38010	27	71968	Condenser Bracket for 38010	50
71923	Fan Motor Installation Panel for 38010	5	71946	Left Solid Door for 38010	28	71969	Temperature Display for 38010	51
71924	Evaporator Fan Motor for 38010	6	71947	Solid Door Gasket for 38010	29	71970	Transformer of Temperature Display for 38010	52
71925	Evaporator Fan Motor Holder for 38010	7	71948	Right Solid Door for 38010	30	71971	Transformer Bracket of Temperature Display for 38010	53
71926	Blade of Evaporator Fan Motor for 38010	8	71949	Axis Sleeve for 38010	31	71972	Sensor of Temperature Display for 38010	54
71927	Evaporator Cover for 38010	9	71950	Bottom Right Hinge for 38010	32	71973	Spring Hinge for 38010	55
71928	Temperature Control Panel for 38010	10	71951	Bottom Left Hinge for 38010	33	71974	Beer Tower for 38010	56
71929	Mechanical Thermostat for 38010	11	71952	Upper Right Hinge for 38010	34	71975	Cover of Top Tray for 38010	57
71930	Temperature Control Knob for 38010	12	71953	Upper Left Hinge for 38010	35	71976	Cover of CO2 Line for 38010	58
71931	Light Switch for 38010	13	71954	Plate of Lock for Right Door for 38010	36	71977	Cover of L Shape Connector for 38010	59
71932	Bracket of Lateral Cover for 38010	14	71955	Bottom Gasket of Compressor for 38010	37	71978	Drain Hose of Top Tray for 38010	60
71933	Compressor Unit Installation Board for 38010	15	71956	Fixed Block for Worktop for 38010	38	71979	L Shape Connector for 38010	61
71934	Condenser for 38010	16	71957	K Strip-4 Holes for 38010	39	71980	Rubber Pad for 38010	62
71935	Compressor for 38010	17	26884	K Clip for 38010	40	71981	Drain Connector of Top Tray for 38010	63
71936	Wiring Box of Compressor for 38010	18	71959	Shelf for 38010	41	71982	Drain Connector Nut of Top Tray for 38010	64
71937	Start Capacitor for 38010	19	71960	LED Light for 38010	42	71983	Air Tube of Left Beer Tower for 38010	65
71938	Overload Protector for 38010	20	71961	Drain Hose for 38010	43	71984	Air Tube of Right Beer Tower for 38010	66
71939	Starter for 38010	21	71962	Power Cord for 38010	44	71985	Middle Shelf for 38010	67
71940	Condenser Fan Motor for 38010	22	71963	Adjusted Feet for 38010	45			
71941	Outer Drain Pan for 38010	23	71964	Stop Block of Compressor Unit Installation Board for 38010	46			

Parts Breakdown

Model **BD-CN-0032-D** 42944



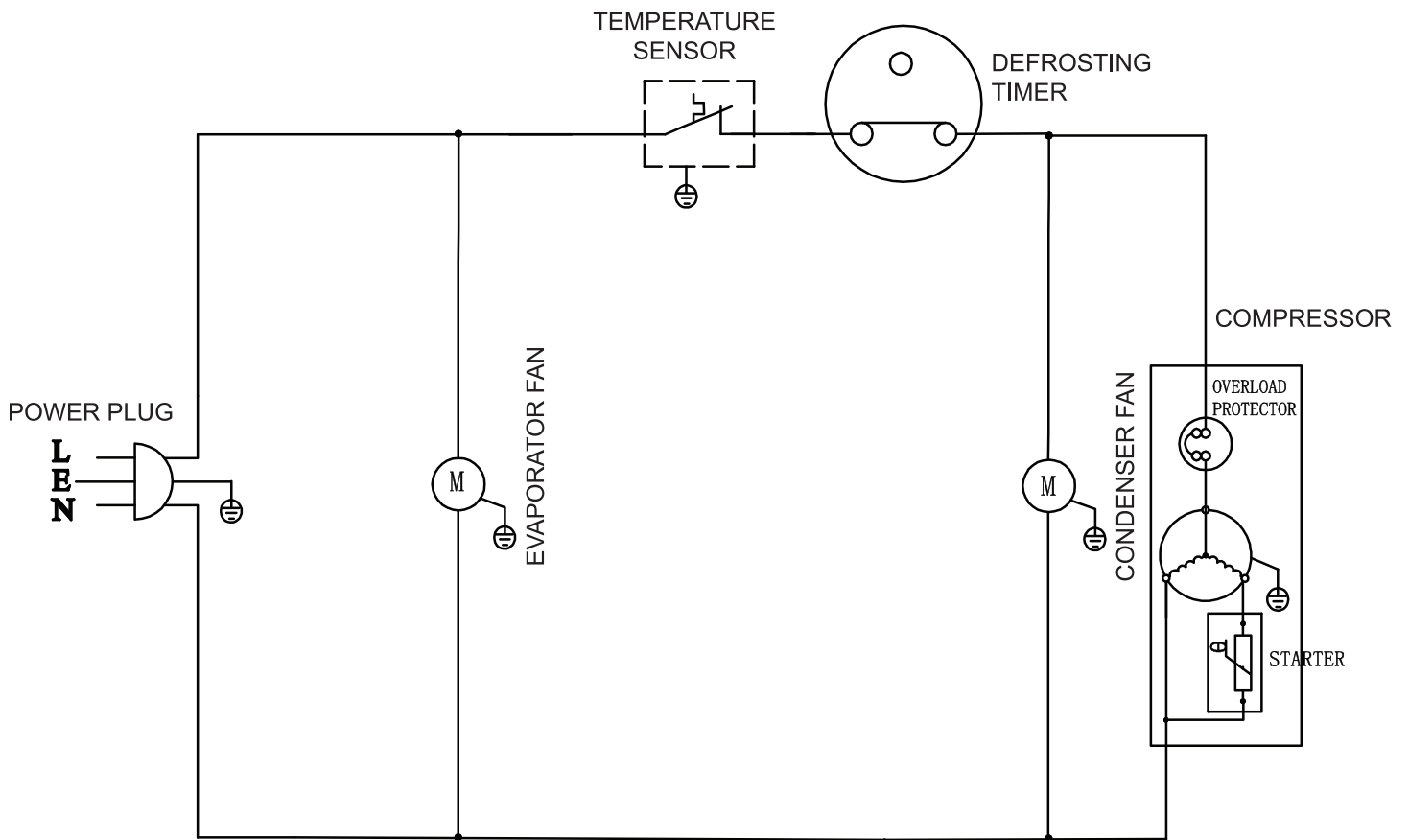
Parts Breakdown

Model BD-CN-0032-D 42944

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71781	Cabinet for 42944	1	26189	Filter for 42944	25	71835	Handle of Compressor Unit Installation Board for 42944	48
71782	Top Board for 42944	2	71761	Lateral Cover for 42944	26	71836	Ballast of Light for 42944	49
37685	Inner Drain Pan for 42944	3	37708	Front Cover of Machine Room for 42944	27	71837	Condenser Bracket for 42944	50
71757	Evaporator for 42944	4	71762	Left Door (Solid) for 42944	28	27067	Temperature Display for 42944	51
71758	Fan Motor Installation Panel for 42944	5	71763	Door Gasket (Solid) for 42944	29	71839	Transformer of Temperature Display for 42944	52
37688	Evaporator Fan Motor for 42944	6	71764	Right Door (Solid) for 42944	30	71840	Transformer Bracket of Temperature Display for 42944	53
37689	Evaporator Fan Motor Holder for 42944	7	26760	Axile Bush for 42944	31	71841	Sensor of Temperature Display for 42944	54
37690	Blade of Evaporator Fan Motor for 42944	8	37728	Bottom Right Hinge for 42944	32	26164	Spring Hinge for 42944	55
71759	Evaporator Cover for 42944	9	37730	Bottom Left Hinge for 42944	33	71843	Beer Tower for 42944	56
37693	Temperature Control Panel for 42944	10	37731	Upper Right Hinge for 42944	34	71844	Cover of Top Tray for 42944	57
27090	Mechanical Thermostat for 42944	11	37732	Upper Left Hinge for 42944	35	71845	Cover of CO2 Line for 42944	58
37697	Light Switch for 42944	13	37734	Plate of Lock for Right Door for 42944	36	73082	Bottom Drain Plug Cover for 42944	59
71760	Bracket of Lateral Cover for 42944	14	73081	Rubber Base of Compressor for 42944	37	73085	Drain Hose of Top Tray (Short) for 42944	60
37699	Compressor Unit Installation Board for 42944	15	37735	Fixed Block for Worktop for 42944	38	71848	L Shape Connector for 42944	61
37700	Condenser for 42944	16	37736	K Strip-4 Holes for 42944	39	71784	Rubber Pad for 42944	62
26280	Compressor for 42944	17	26884	K Clip for 42944	40	73083	Beer Tray Drain Plug for 42944	63
37701	Wiring Box for 42944	18	71783	Shelf (Left & Right) for 42944	41	73084	Beer Tray Drain Plug Nut for 42944	64
37702	Start Capacitor for 42944	19	37741	LED Light for 42944	42	71785	Air Pipe (Short) for 42944	65
37703	Overload Protector for 42944	20	26203	Drain Pipe for 42944	43	71786	Air Pipe (Long) for 42944	66
37704	Starter for 42944	21	26205	Power Cord for 42944	44	71847	Drain Hose of Top Tray for 42944	67
37705	Condenser Fan Motor for 42944	22	28236	Screw Feet for 42944	45	73086	T Shape Connector for 42944	68
37706	Outer Drain Pan for 42944	23	28311	Stop Block of Compressor Mounting Plate for 42944	46	71787	Middle Beam Cover for 42944	69
26188	Filter Base for 42944	24	71834	K Strip-2 Holes for 42944	47			

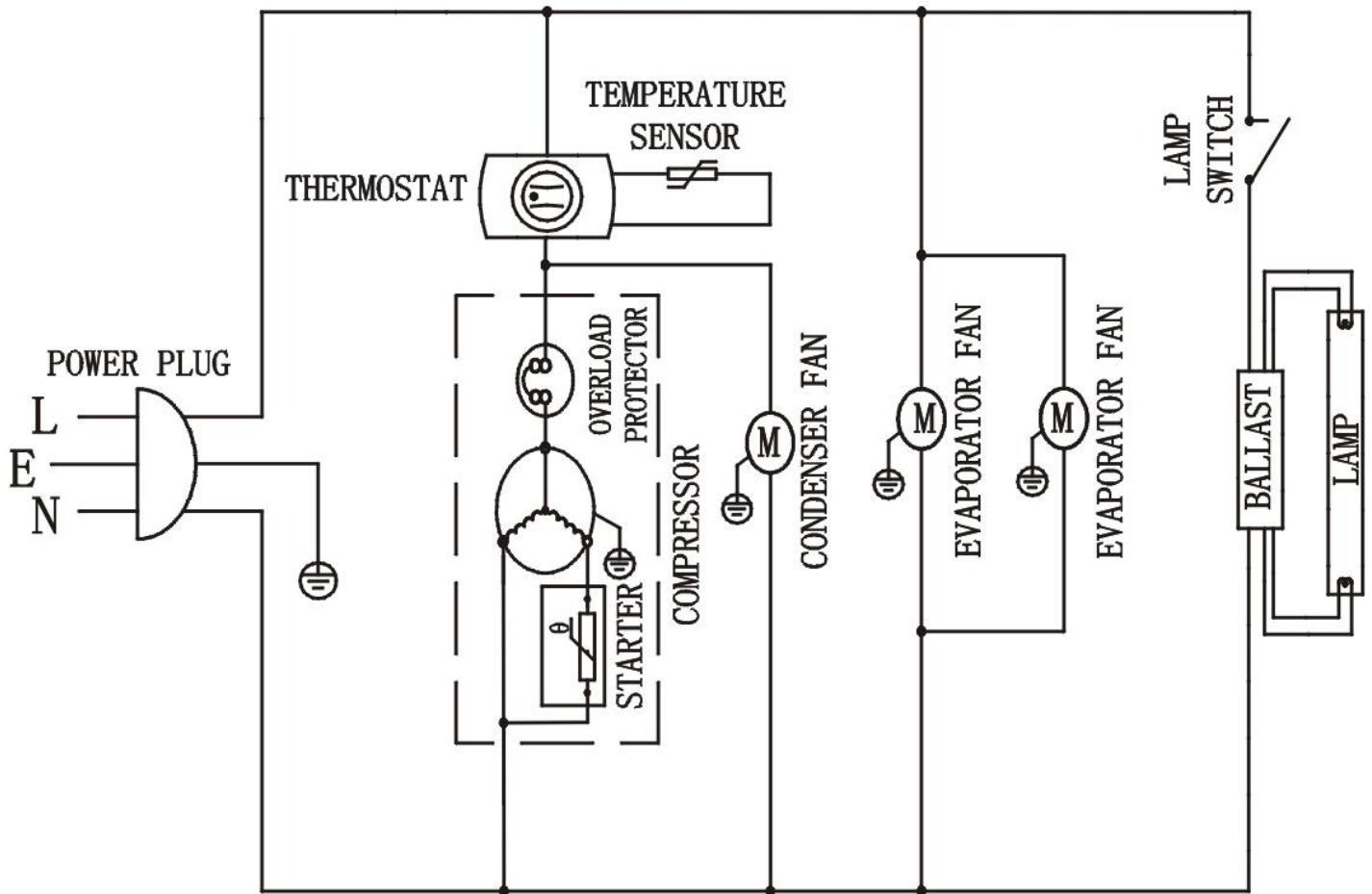
Electrical Schematics

Model **BD-CN-0007-S** 42941



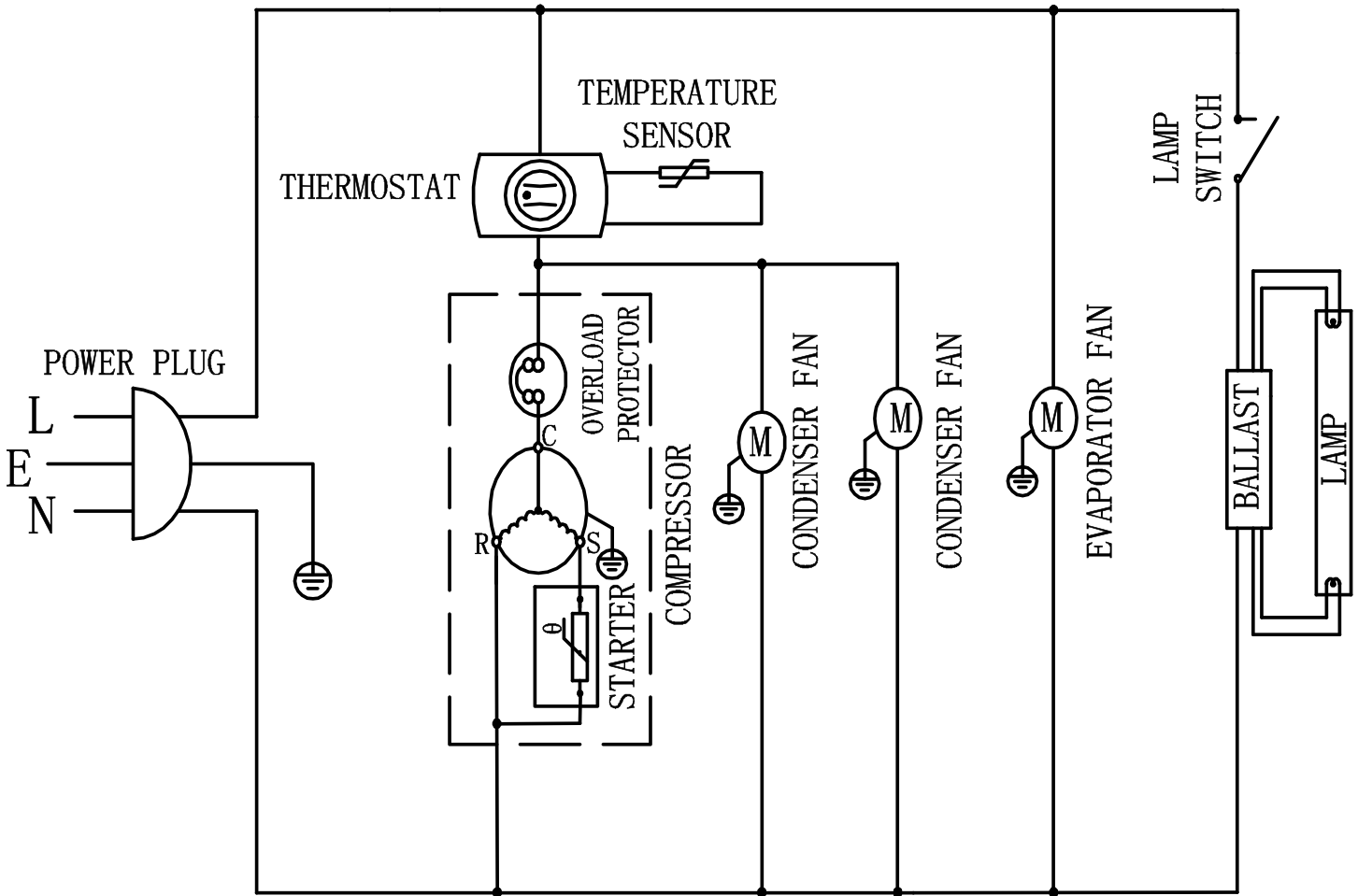
Electrical Schematics

Model BB-CN-0012-D 38008



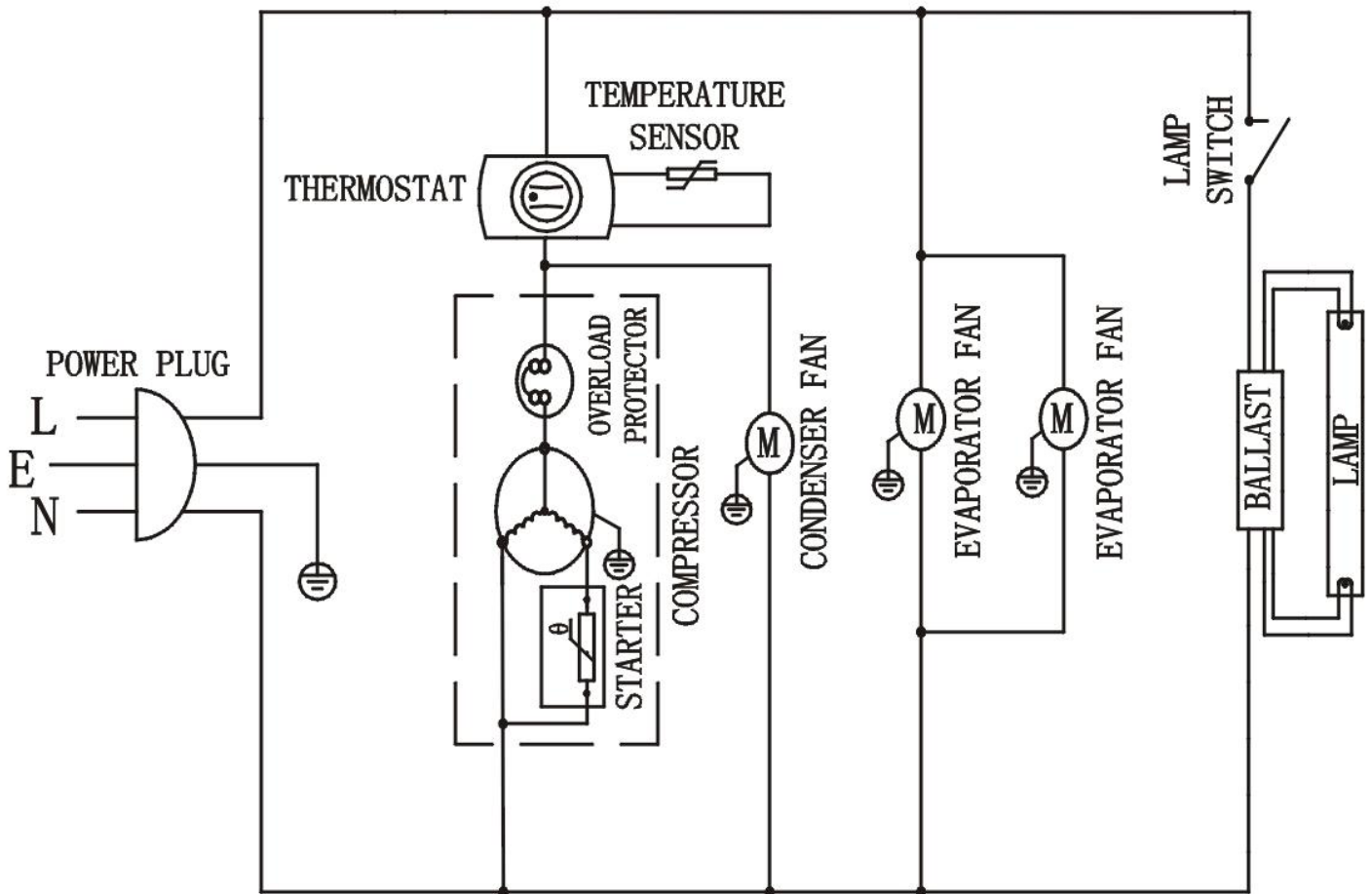
Electrical Schematics

Model **BD-CN-0019-S** 42942



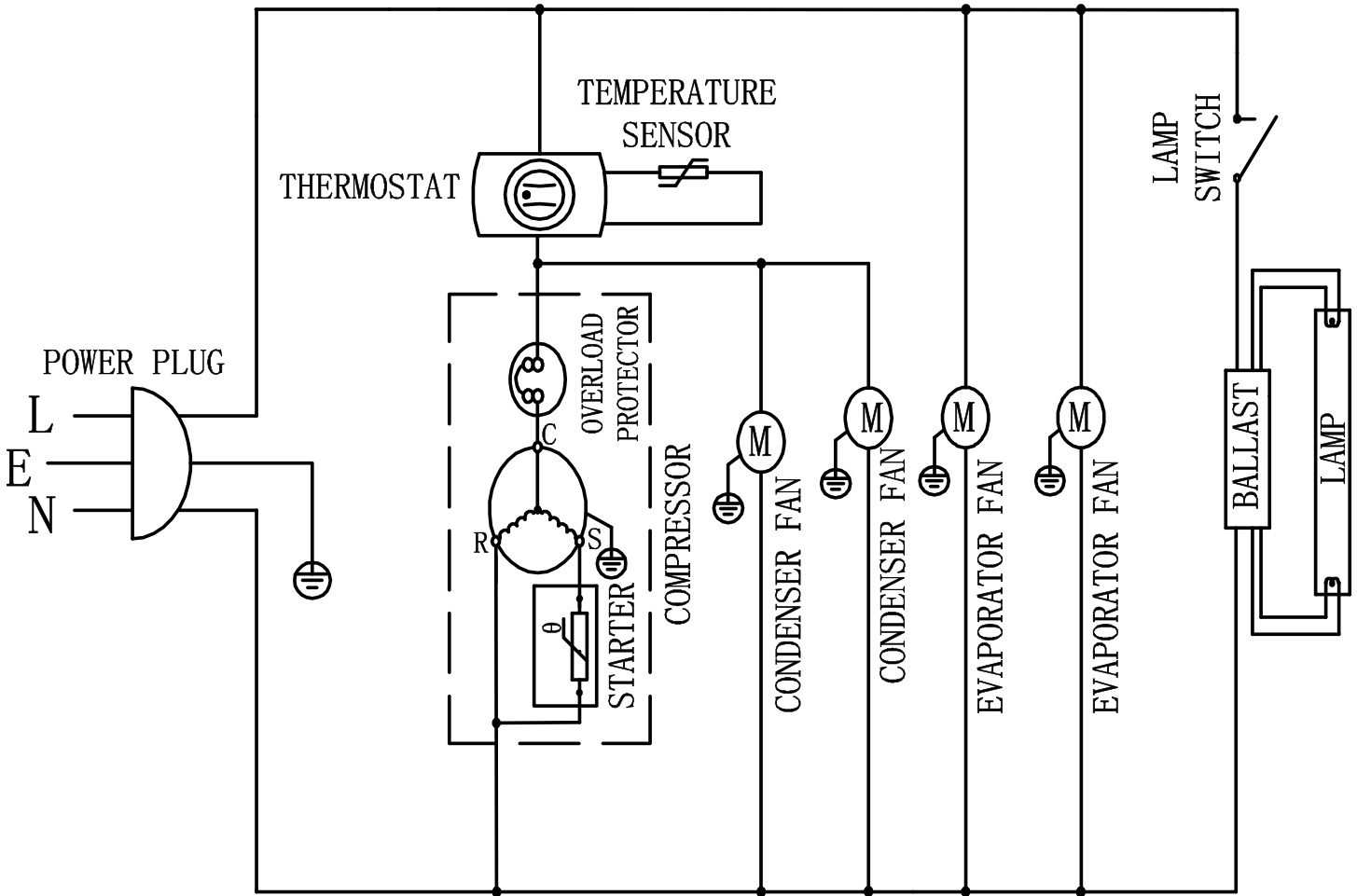
Electrical Schematics

Model BB-CN-0016-D 38009



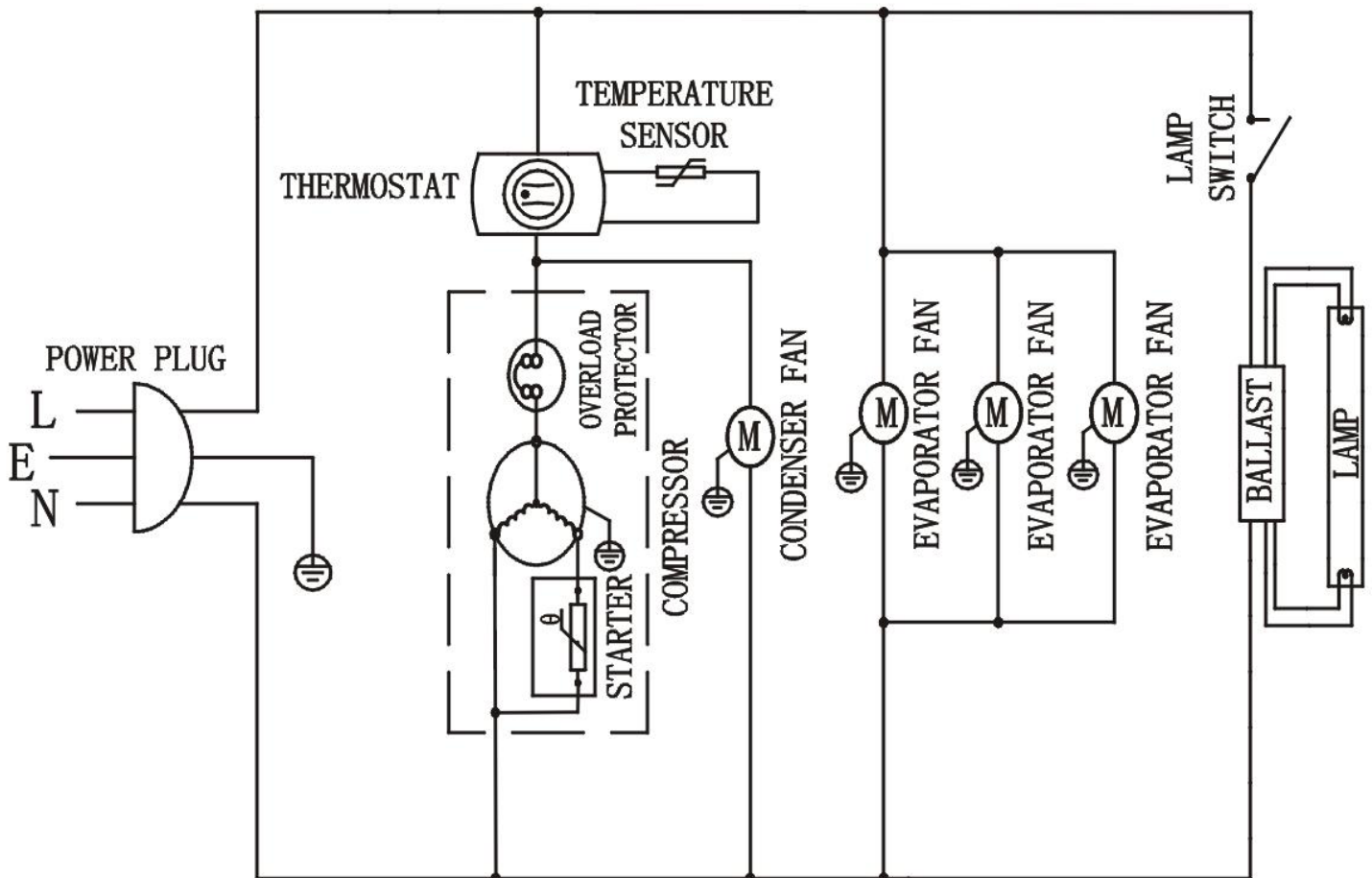
Electrical Schematics

Model **BD-CN-0023-D** 42943



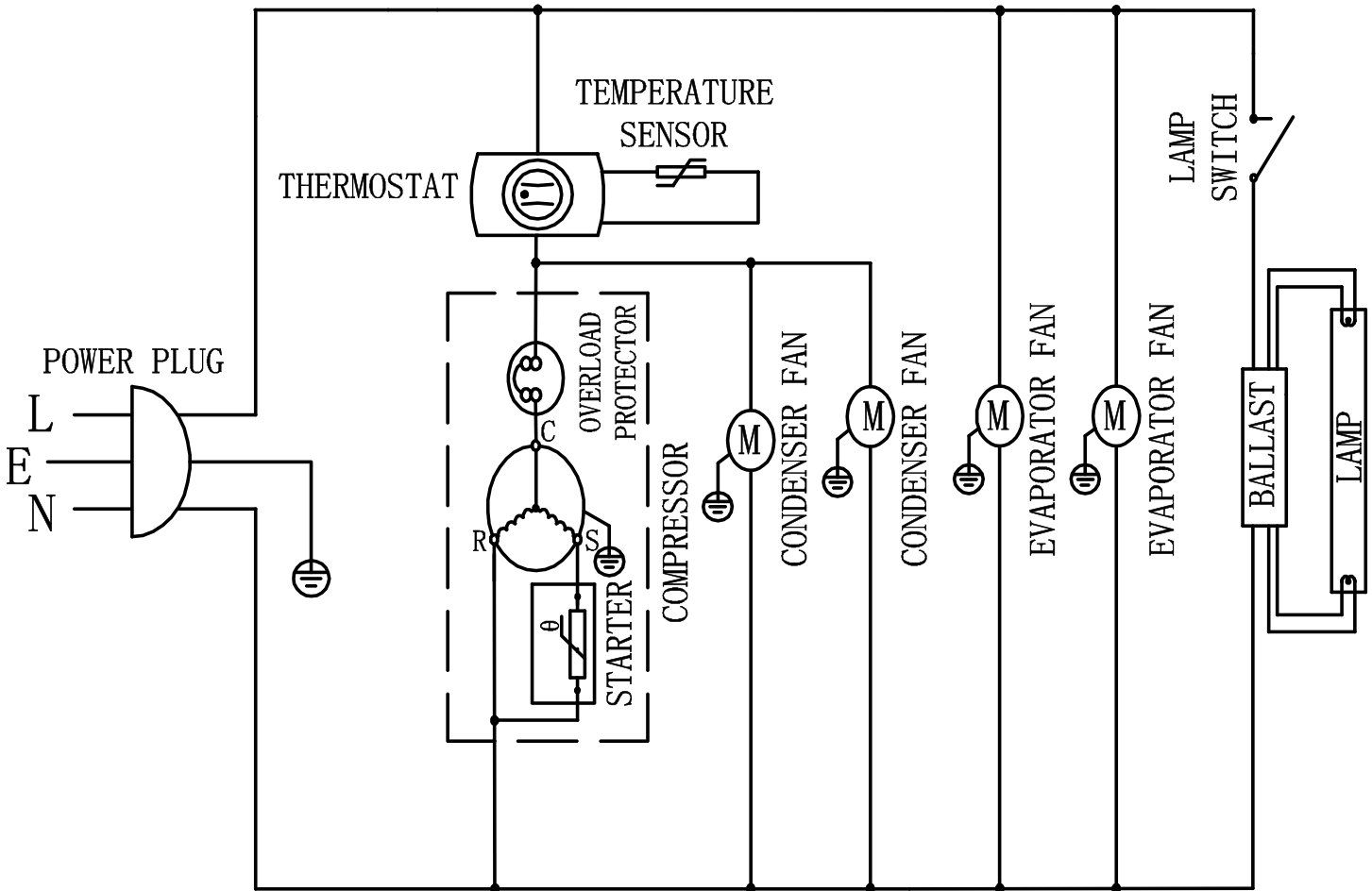
Electrical Schematics

Model BB-CN-0020-D 38010



Electrical Schematics

Model **BD-CN-0032-D** 42944





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

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



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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

