



Coffee Percolators
Models CM-CN-0043, 0065, 0089
Items 43139, 43462, 43140
Instruction Manual



Revised - 05/05/2023



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Model CM-CN-0043 / Model CM-CN-0065 / Model CM-CN-0089

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General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution 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

- Do not touch metal parts of the urn as they become hot during use.
- Be mindful of hot steam coming from the lid vents
- Do not leave electrical appliances unattended when in use
- Always put the urn on a clean, level surface that can withstand the weight of the urn - including water.
- Always switch off and disconnect the urn from the mains supply before cleaning or when not in use.
- NEVER attempt to move the urn when it is full of hot (or cold) water.
- Do not allow the urn to be immersed in liquid.



Safety and Warranty

- Do not attempt to disassemble the urn – there are no user serviceable parts inside.
- ALWAYS disconnect from the mains supply and allow the water to cool completely before attempting to clean or descale the urn.
- NEVER OVERFILL THE URN
- Do not allow cold water to sit in the urn for more than 2 days as it could stagnate, which is very unhygienic. Empty the water out completely and refill if the urn has been stood idle over the weekend.
- Your appliance must never be switched on through an external timer or any kind of separate remote control system.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a dedicated person who has been trained and qualified.
- Children should be supervised to ensure that they do not play with the appliance.

DO NOT POSITION THE URN SO THAT THE TAP HANGS OVER THE COUNTER EDGE. IT IS NOT DESIGNED TO BE USED THIS WAY AND COULD LEAD TO SERIOUS SCALDS SHOULD THE TAP BE SWITCHED ON BY MISTAKE.

POWER SUPPLY

- If the unit uses a mains supply, ensure that the plug is securely inserted into the mains socket and it is easily accessible.
- Protect the power lead from sharp objects, excessive heat and damp or wet locations.
- Check the power lead periodically, and replace if damaged.
- Check that the voltage on the rating plate of your product corresponds with your local electricity supply which must be A.C. (Alternating Current).
- Any repairs should only be carried out by a fully qualified electrician or an authorised service agent.
- 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.

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 BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

Please see <https://omcan.com/disclaimer> for complete info.

Safety and Warranty

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	CM-CN-0043	CM-CN-0065	CM-CN-0089
Capacity	6.3 L / 1.7 Gal	9.6 L / 2.5 Gal	13.2 L / 3.5 Gal
5oz. Cups per Hour	43	65	89
Time required to make Max. Quantity	32 Minutes	31 Minutes	43 Minutes
Power	950 W	1500 W	
Electrical	110V / 60Hz / 1		
Dimensions (Dia. x H)	8.7" x 17" 220 x 440mm	10.6" x 17.5" 270 x 445mm	10.6" x 20" 270 x 515mm
Packaging Dimensions	11.8" x 11.8" x 19" 300 x 300 x 490mm	13.4" x 13.4" x 19.5" 340 x 340 x 495mm	13.4" x 13.4" x 22" 340 x 340 x 565mm
Weight	6 lbs. / 3 kgs.	8.6 lbs. / 3.9 kgs.	9.7 lbs. / 4.4 kgs.
Packaging Weight	9.7 lbs. / 4.4 kgs.	12.5 lbs. / 5.7 kgs.	13.5 lbs. / 6.1 kgs.
Item Number	43139	43462	43140

Operation

1. Always use the coffee urn on a flat level surface.
2. Remove all packages before use. There is cleaning oil residue before the first use. (To clean and protect the urn, manufacturer used food grade cleaning oil) It is recommended you clean your urn before the first use. Fill the urn with water to "MAX" level, boil, discard the water, and then rinse. Repeat the procedure several times to remove any dust, residues, etc., from the urn.
3. Turn the lid anti clockwise to open.
4. Open the lid and pour in water. DO NOT use soft water, soft water may cause the filter basket to flood. Make sure the water is below the "MAX" level.

Operation

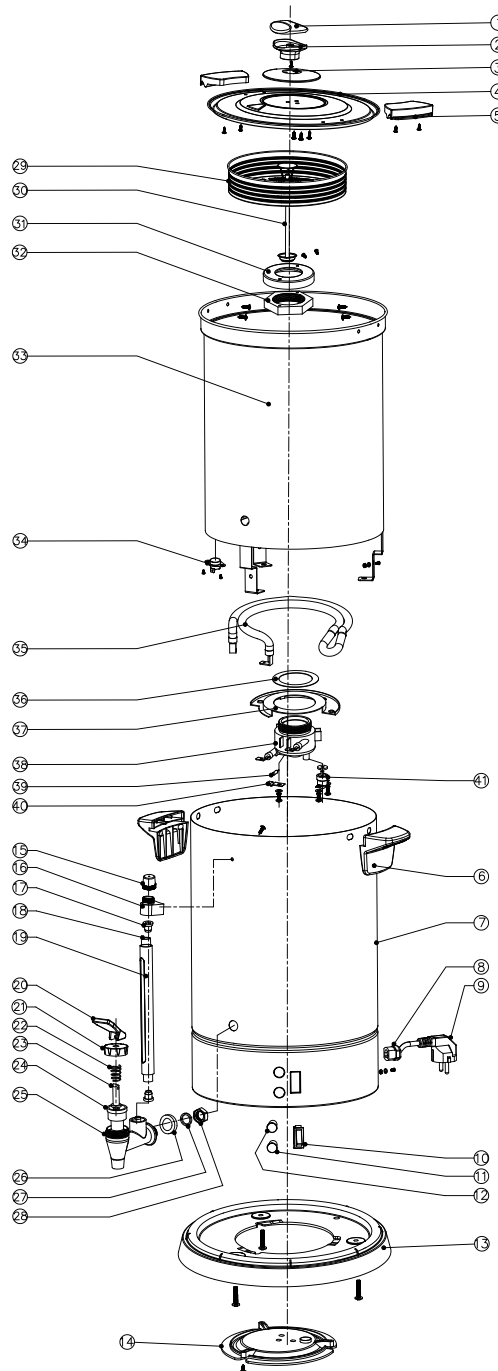
5. Connect the plug and the socket. Place the percolator tube and the filter basket in the tank and put the desired amount of coffee on the basket. Make sure that the percolator tube is fitted inside the coffee urn. Otherwise, it will not work properly.
6. Use regular electric perk medium to coarse ground coffee, do not use a finely, powder-like ground coffee.
7. Switch ON. The heating indicator will light up and the water starts to heat up, the water will spout from the tube, fall down to the coffee powder. It works in this way again and again until the heating indicator goes out and the keep warm lights up, showing that the proper amount of water has been sprayed well and the appliance is in the state of preserving heat.
8. Use the tap to dispense coffee.
9. When about 3 cups of coffee is remaining in the tank, turn the appliance off and unplug it from the electric outlet.
10. Always make sure at least three cups of water are remaining in the tank to prevent a boil-dry accident.
11. The urns can be very heavy when filled with water or coffee. Urns should not be carried or moved when full of water as the weight and unsteady load can cause injury or strain. Urns should be placed in their position of use and filled through the use of a portable hose or several trips with a smaller, manageable container (e.g. a jug).
12. Remove coffee basket and grounds as soon as brewing is completed.
 - a. This also helps maintain coffee flavor.
 - b. The urn's lid can be used as a carrying tray when disposing of wet coffee grounds.
13. Before brewing a second time, allow urn to cool and rinse it out.

Parts Breakdown

Model CM-CN-0043 43139

Model CM-CN-0065 43462

Model CM-CN-0089 43140





Parts Breakdown

Model CM-CN-0043 43139

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60867	Complete Lid Assembly for 43139	1 - 5	60883	Water Gauge Upper Seal for 43139	17	AN086	Complete Heater Assembly with Nut for 43139	32, 38
60872	Side Handle for 43139	6	60884	Water Gauge for 43139	18	60900	88°C Thermostat for 43139	34
60876	On/Off Switch for 43139	10	60885	Sight Glass Tube for 43139	19	60901	Tubular Holder for 43139	35
60877	Lamp for Warming for 43139	11	60887	Complete Tap Assembly for 43139	20 - 25	60902	Cover of Heater for 43139	36
60878	Lamp for Heating for 43139	12	60892	Complete Gasket Set of Tap for 43139	26 - 28	60903	Plate of Tubular Holder for 43139	37
60880	Cover for Base for 43139	14	60899	Coffee Filter Basket for 43139	29	60905	Fuse and Pressplate of Fuse for 43139	39 - 40
60881	Water Gauge Nut for 43139	15	60888	Coffee Stem for 43139	30	60907	Prevent Dry Heating Thermostat for 43139	41
60882	Water Gauge Bracket for 43139	16	60897	Cover for Heater for 43139	31			

Parts Breakdown

Model CM-CN-0065 43462

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60868	Complete Lid Assembly for 43462	1 - 5	60882	Water Gauge Bracket for 43462	16	60897	Cover for Heater for 43462	31
60894	Side Handle for 43462	6	60883	Water Gauge Upper Seal for 43462	17	60898	Complete Heater Assembly with Nut for 43462	32, 38
60876	On/Off Switch for 43462	10	60875	Water Gauge for 43462	18	60900	88°C Thermostat for 43462	34
60877	Lamp for Warming for 43462	11	60906	Sight Glass Tube for 43462	19	60901	Tubular Holder for 43462	35
60878	Lamp for Heating for 43462	12	60887	Complete Tap Assembly for 43462	20 - 25	60902	Cover of Heater for 43462	36
60879	Base for 43462	13	60892	Complete Gasket Set of Tap for 43462	26 - 28	60903	Plate of Tubular Holder for 43462	37
60880	Cover for Base for 43462	14	60895	Coffee Filter Basket for 43462	29	60905	Fuse and Pressplate of Fuse for 43462	39 - 40
60881	Water Gauge Nut for 43462	15	60889	Coffee Stem for 43462	30	60907	Prevent Dry Heating Thermostat for 43462	41



Parts Breakdown

Model CM-CN-0089 43140

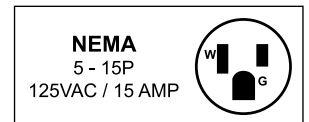
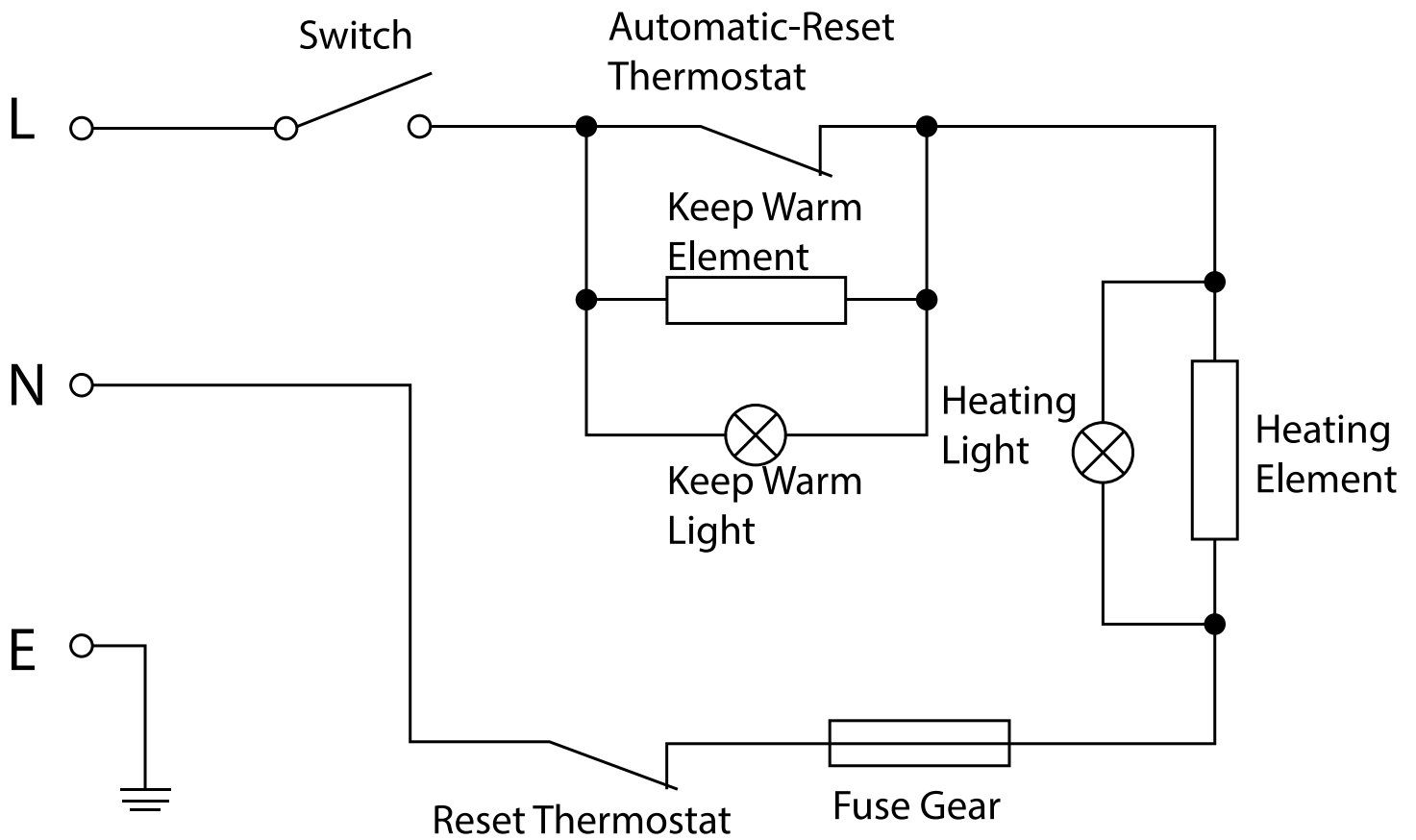
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60869	Complete Lid Assembly for 43140	1 - 5	60882	Water Gauge Bracket for 43140	16	60897	Cover for Heater for 43140	31
60870	Side Handle for 43140	6	60883	Water Gauge Upper Seal for 43140	17	60898	Complete Heater Assembly with Nut for 43140	32, 38
60876	On/Off Switch for 43140	10	60874	Water Gauge for 43140	18	60900	88°C Thermostat for 43140	34
60877	Lamp for Warming for 43140	11	60904	Sight Glass Tube for 43140	19	60901	Tubular Holder for 43140	35
60878	Lamp for Heating for 43140	12	60887	Complete Tap Assembly for 43140	20 - 25	60902	Cover of Heater for 43140	36
60873	Base for 43140	13	60892	Complete Gasket Set of Tap for 43140	26 - 28	60903	Plate of Tubular Holder for 43140	37
60880	Cover for Base for 43140	14	60893	Coffee Filter Basket for 43140	29	60905	Fuse and Pressplate of Fuse for 43140	39 - 40
60881	Water Gauge Nut for 43140	15	60896	Coffee Stem for 43140	30	60907	Prevent Dry Heating Thermostat for 43140	41

Electrical Schematics

Model CM-CN-0043 43139

Model CM-CN-0065 43462

Model CM-CN-0089 43140





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 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.

