



Commercial Coffee Brewers

Models CM-CN-0002-D, 0002-A, 0002-T
Items 44313, 44314, 44315

Instruction Manual



Revised - 09/13/2024



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



Table of Contents

Model CM-CN-0002-D / Model CM-CN-0002-A / Model CM-CN-0002-T

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6 - 7
Operation -----	7
Maintenance -----	8 - 9
Parts Breakdown -----	10 - 13
Electrical Schematics -----	14 - 15
Notes -----	16 - 18
Warranty Registration -----	19



General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution Compagnie 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, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

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

WARNING

The following warnings and precautions must be observed.

- Never immerse the machine in the water. If the machine has been soaked, it must be dried and checked by specialist before using it again.
- Never pour hot water into the water reservoir.
- Never pour more than 2.2 liter of water into the water reservoir.
- When working, the unit has to be placed in a horizontal position.

Safety and Warranty

- Unit only suitable for indoor and countertop to use.
- Before installation, you should confirm the rating plate on the machine is suitable for your electric outlet.
- When the machine is in use, some parts of the machine are very hot. Ensure the power cord does not touch the hot parts. The use should also be careful not to touch the hot parts.
- Remain in the vicinity of the machine while machine is in operation.
- Don't disconnect appliance with wet hands and don't pull the supply cord.
- 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.
- Please stop to use unit when power cord damaged, the power cord should be replaced by qualified person with specified type, please contact with the service agent or the sales rep. of distributor.
- In the following pages, all the important items are marked by  to attract your attention.



Disclaimer: the manufacturer will accept no liability for any injury or damage caused by incorrect usage of the machine or by improper operation contrary to information given in this instruction manual.

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.

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-0002-D	CM-CN-0002-A	CM-CN-0002-T
Item Number	44313	44314	44315
Power	1650 W	1450 W	
Tank Capacity	1.8L - Glass Decanter(x2)	2L - Air Pot	2L - Thermal Carafe
Cups per Hour	up to 100 Cups per Hour		
Brewing Time	5 minutes per Jug		
Brewing Temperature	93 - 96°C / 199.4 - 204.8°F		
Electrical	110-120V / 60Hz / 1		
Net Dimensions	14.4" x 7.7" x 17.5" 365 x 195 x 445mm	14.4" x 7.7" x 21.9" 365 x 195 x 555mm	14.4" x 7.7" x 17.7" 365 x 195 x 450mm
Net Weight	17.4 lbs. / 7.9 kgs.	15.8 lbs. / 7.2 kgs.	18.7 lbs. / 8.5 kgs.
Packaging Dimensions	18" x 9.4" x 19.7" 457 x 239 x 500mm	20" x 11" x 25" 508 x 279 x 635mm	18.3" x 9.8" x 20" 465 x 250 x 508mm
Packaging Weight	17.4 lbs. / 7.9 kgs.	18.5 lbs. / 8.4 kgs.	21.4 lbs. / 9.7 kgs.

Installation

1. Place the machine on a firm and horizontal table.
2. Wedge the spring well and slide the filter pan into position of machine.
3. Pour of cold water (no more then 2.2 liter / 2.3QT) into the water reservoir, wait for 1 minute for water to force the air out of the machine.
4. Place an empty glass decanter, vacuum pot or thermos at correct position under the filter pan.
5. Turn the switch ON and the "brewing" indicator lights up.
6. HOT WATER starts to flow into glass decanter, vacuum pot or thermos.
7. 4-5 minutes later, the "brewing" indicator will turn off; the brewing process has ended.
8. You should repeat the above process 2 to 3 times to clean the internal parts of the machine before brewing coffee for first time.
9. During above operation, it is normal to hear some hissing and sounds of water and to see some water vapor coming out.



DO NOT pour hot water into the reservoir.



The ring spring must always wedge well on the bottom of filter pan. Otherwise coffee will overflow from the filter pan.



Installation

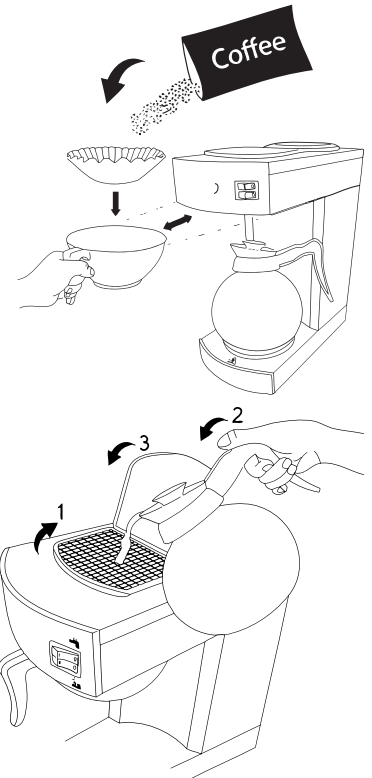


The spring may lose its elastic after used for awhile. To expand it little bit, than it can be resumed again.



Operation

1. Assembly the filter pan and put appropriate amount of coffee on a filter paper (between 50-60g).
2. Slide the filter pan into position.
3. Pour a pot of cool water into the water tank.
4. Place an empty decanter or pots at the correct position under filter pan.
5. Switch the power ON, the "brewing" indicator lights up; a process of brewing has begun.
6. Coffee start flows into the decanter or pots.
7. When "brewing" indicator lights turn off, there is no more coffee flows out from the unit; a brewing cycle has completed.
8. The warmer on the base will continue to heat up, until the user turn the switch off.
9. For the unit without warmers, please turn power OFF, and lock the cap of pot or thermos. A pot of coffee can now be served.
10. Although the machine has an overflow pipe in the reservoir, just in case the amount of water in reservoir exceeds; the user still should be careful not let the water exceeds 2.2 liter (2.3 QT) in order to avoid over flow.
11. Since there is always some remaining water in the hoses or boiler of the machine; if the machine will not be used for some time, or if the machine needs to be removed, please pour out the remaining water and clean it before storage.
12. When the machine is to be used again after a long period, please repeat steps of installation.
13. If the machine is not to be used for a short time, please clean the machine with fresh water before using again.
14. When the warning indicator lights up, it reminds the user to de-scale in time.



Caution! Remove the brew chamber carefully and slowly when it hot!



Caution! Hot Surface!



DO NOT keep EMPTY decanter on warming plate.

Maintenance

CLEANING

It is important for the machine and its accessories be kept clean after using.

- Unplug the coffee maker and allow to cool.
- Wipe all external surfaces including the hotplate with a damp cloth and dry thoroughly.
- The glass jug, pots and filter basket should be washed in warm soapy water than rinse and dry all parts thoroughly.



No parts are suitable for cleaning in a dishwasher.
Never use harsh or abrasive cleaners.

DE-SEDIMENTS



This appliance will need to be de-scaled on a regular basis.

If you operate in a hard water area, we recommend to de-scaling at regular intervals, e.g. every 2-3 months or as required.

If the brewing cycle takes time longer than usual, or the steam condition is bigger than normally, it is a signal that de-scale is necessary.

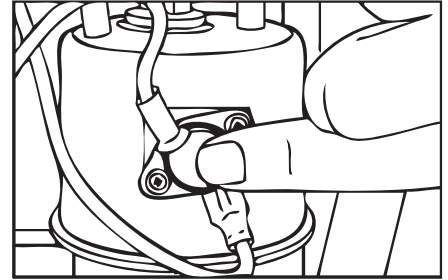
- Add 300 ml fresh lemon juice or condensed lemon juice to 1 liter of warm water (below 50°C).
- Slide filter pan and place an empty decanter or receptacles at the correct position under the filter pan.
- Pour solution of lemon juice into water reservoir and turn the switch ON.
- Some of hot water will drop into the decanter or receptacles until the solution of lemon juice push out the waters remained in the machine. When there are some solutions of lemon juice drop into the decanter or receptacles, then turn the switch OFF.
- Wait for 5~6 minutes to enable the rest of solution to run through with sediments, then turn the switch ON again.
- When the indicator lights off, set switch OFF and flush the solution away.
- Since some solution will still remain in the machine, we must run brewing process several times, until there is no more smell of lemon juice in the hot water which flow out from the machine.
- The machine is ready for service again.



Failure to de-scale will invalidate your guarantee.

RE-SETTING

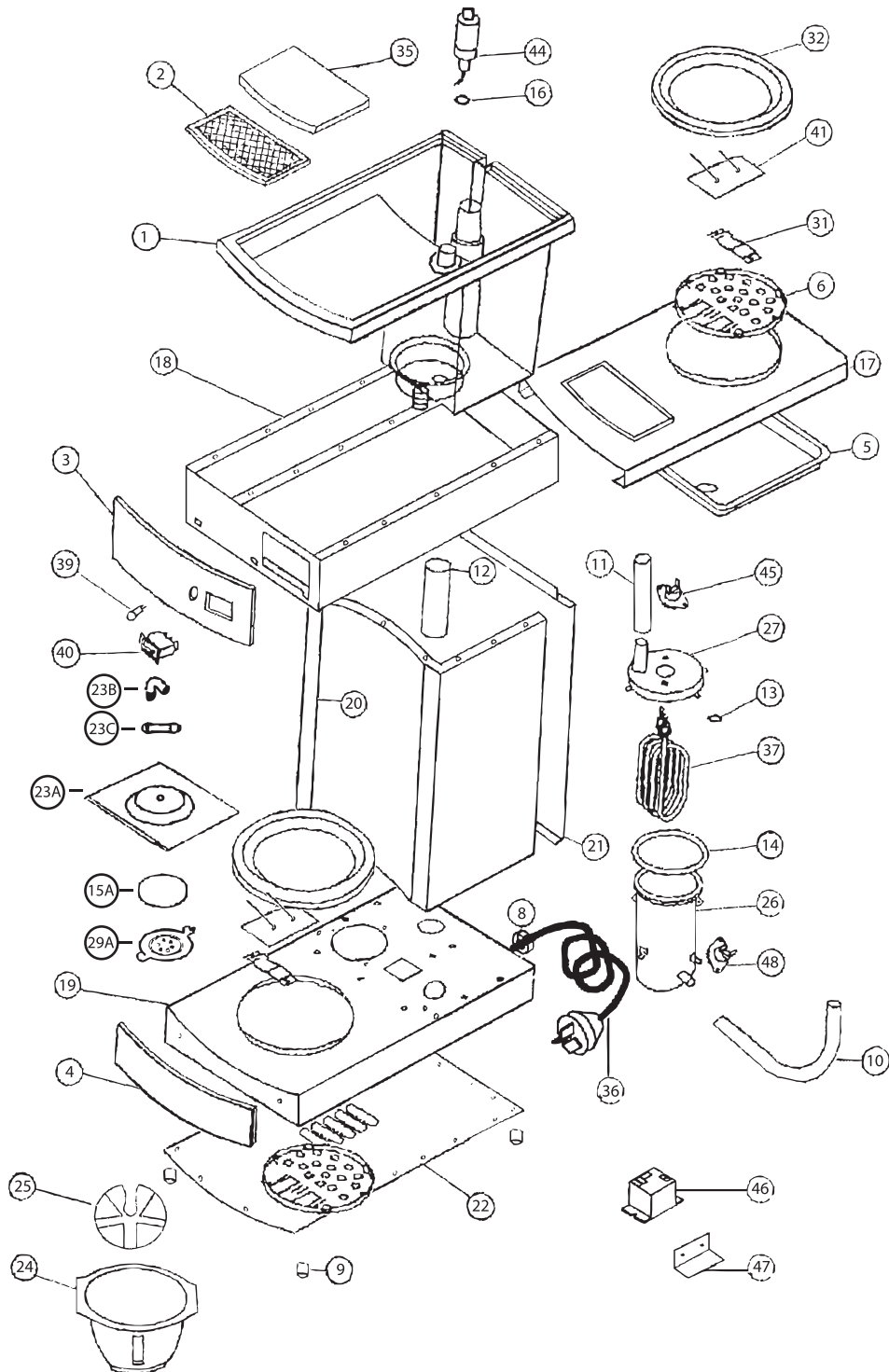
In case, if the brew cycle fails to operate switch the appliance off and unplug from the power supply. Remove the rear cover and check to see if you can press the button down on the side of the boiler. If the button presses down and clicks, then descale the unit before next operation. If problem persists, then contact Omcan.



Pour out water remained inside of machine before stock or remove.

Parts Breakdown

Model CM-CN-0002-D 44313



Parts Breakdown

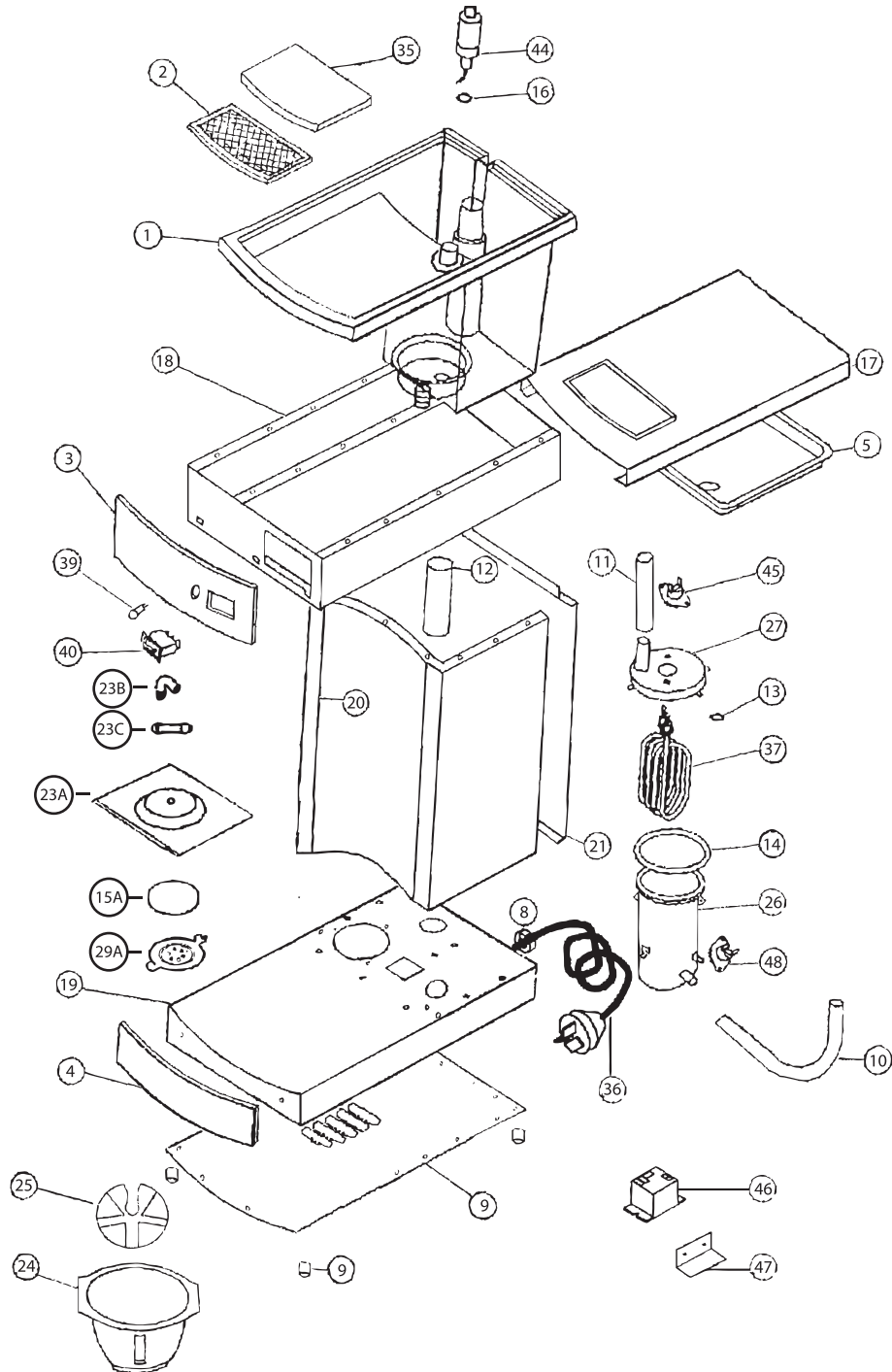
Model CM-CN-0002-D 44313

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67725	Reservoir for 44313	1	67741	Upper Cover for 44313	17	67756	Warming Plate for 44313	32
67726	Grill Reservoir for 44313	2	67742	Upper Frame for 44313	18	67757	Lid of Reservoir for 44313	35
67727	Indicate Panel for 44313	3	67743	Base Frame for 44313	19	67758	Power Cable and Cord for 44313	36
67728	Lower Panel for 44313	4	67744	Body Frame for 44313	20	67759	Heating Element for 44313	37
67729	Plastic Mist Partition for 44313	5	67745	Rear Frame for 44313	21	67760	Indication Lamp Red for 44313	39
67730	Stainless Steel Mist Partition for 44313	5	67746	Bottom Cover for 44313	22	68297	Indication Lamp Green for 44313	39
67731	Fever Partition for 44313	6	AJ483	Sprinkler Plate for 44313	23A	67761	Power Switch Twin for 44313	40
67772	Warming Plate Complete Set for 44313	6, 32, 41	AJ481	Sprinkler Water Out Tube for 44313	23B	67762	Power Switch Single for 44313	40
67732	Power Cable Protector (Wire Clip) for 44313	8	AJ482	Stainless Steel Connected Tube for 44313	23C	67763	Mica Warmer Plate 230V 80W for 44313	41
67733	Bottom Heel for 44313	9	67748	Stainless Steel Filter Pan for 44313	24	67764	Float Switch for 44313	44
67734	Silicon Pipe Water In for 44313	10	67771	Filter Pan and Spring Complete Set for 44313	24, 25	67765	Float Switch for Auto Serial for 44313	44
67736	Spillway Tube (Reservoir) for 44313	12	67749	New Spring for 44313	25	67766	Thermostat Auto 105 Degrees C for 44313	45
67737	Sealing Washer of Heater for 44313	13	67750	Boiler Tank for 44313	26	67767	Thermostat Manual 145 Degrees C for 44313	48
67770	Boiler Tank Complete Set for 44313	13, 14, 26, 27, 38, 48	67751	Lid Boiler for 44313	27	67768	Relay for 44313	46
67738	Sealing Washer of Boiler for 44313	14	AJ485	Sprinkler Cover (6 Holes) for 44313	29A	67769	Relay Holder for 44313	47
AJ484	Sealing Washer of Sprinkler for 44313	15A	67754	Support Frame for 44313	30			
67740	Sealing Washer of Float for 44313	16	67755	Mica Warmer Plate Holder for 44313	31			

Parts Breakdown

Model CM-CN-0002-A 44314

Model CM-CN-0002-T 44315





Parts Breakdown

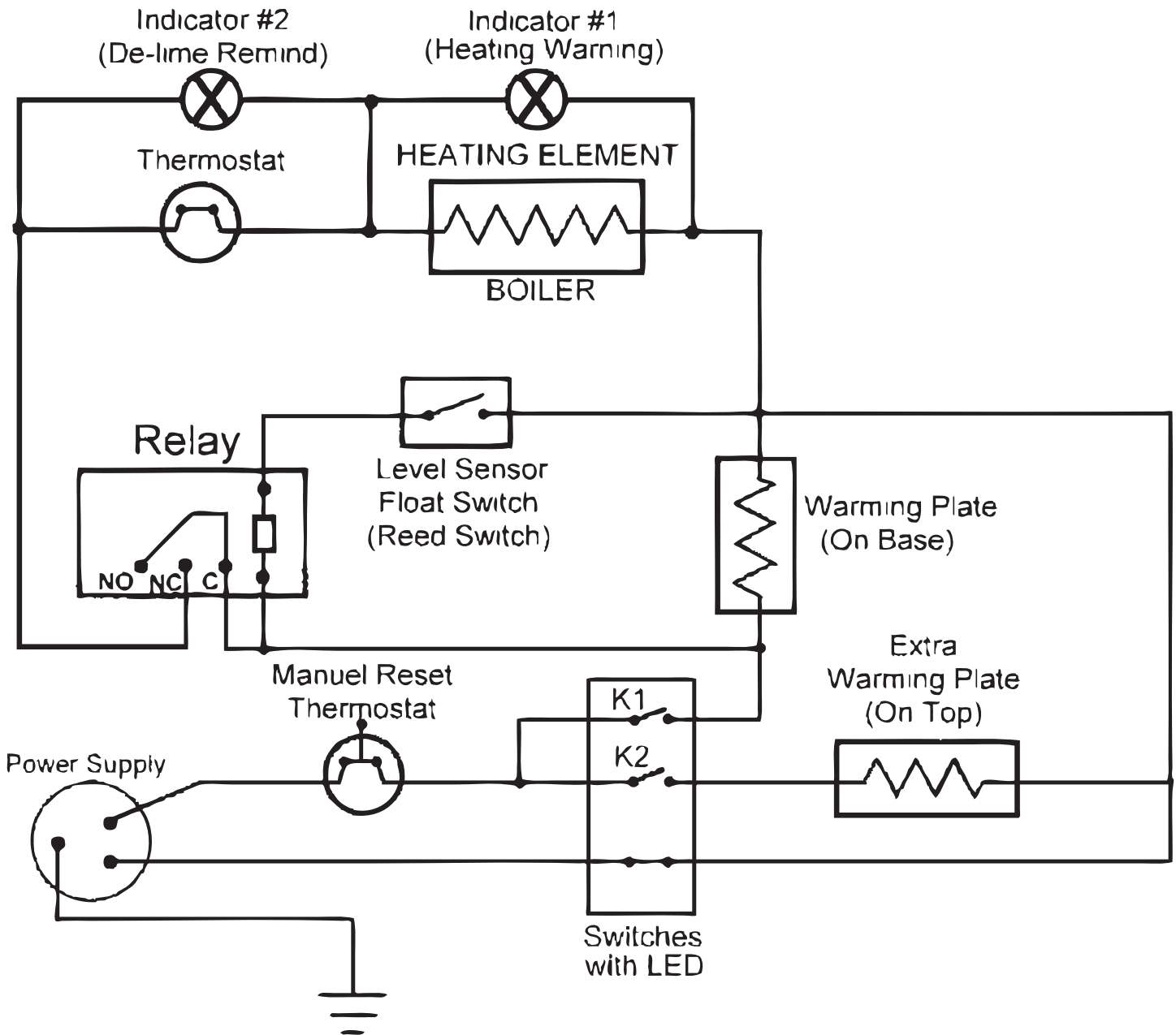
Model CM-CN-0002-A 44314

Model CM-CN-0002-T 44315

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67725	Reservoir for 44314, 44315	1	67741	Upper Cover for 44314, 44315	17	67754	Support Frame for 44314, 44315	30
67726	Grill Reservoir for 44314, 44315	2	67742	Upper Frame for 44314, 44315	18	67757	Lid of Reservoir for 44314, 44315	35
67727	Indicate Panel for 44314, 44315	3	67743	Base Frame for 44314, 44315	19	67758	Power Cable and Cord for 44314, 44315	36
67728	Lower Panel for 44314, 44315	4	67744	Body Frame for 44314, 44315	20	67759	Heating Element for 44314, 44315	37
67729	Plastic Mist Partition for 44314, 44315	5	67745	Rear Frame for 44314, 44315	21	67760	Indication Lamp Red for 44314, 44315	39
67730	Stainless Steel Mist Partition for 44314, 44315	5	67746	Bottom Cover for 44314, 44315	22	68297	Indication Lamp Green for 44314, 44315	39
67732	Power Cable Protector (Wire Clip) for 44314, 44315	8	AJ483	Sprinkler Plate for 44314, 44315	23A	67761	Power Switch Twin for 44314, 44315	40
67733	Bottom Heel for 44314, 44315	9	AJ481	Sprinkler Water Out Tube for 44314, 44315	23B	67762	Power Switch Single for 44314, 44315	40
67734	Silicon Pipe Water In for 44314, 44315	10	AJ482	Stainless Steel Connected Tube for 44314, 44315	23C	67764	Float Switch for 44314, 44315	44
67736	Spillway Tube (Reservoir) for 44314, 44315	12	67748	Stainless Steel Filter Pan for 44314, 44315	24	67765	Float Switch for Auto Serial for 44314, 44315	44
67737	Sealing Washer of Heater for 44314, 44315	13	67771	Filter Pan and Spring Complete Set for 44314, 44315	24, 25	67766	Thermostat Auto 105 Degrees C for 44314, 44315	45
67770	Boiler Tank Complete Set for 44314, 44315	13, 14, 26, 27, 38, 48	67749	New Spring for 44314, 44315	25	67767	Thermostat Manual 145 Degrees C for 44314, 44315	48
67738	Sealing Washer of Boiler for 44314, 44315	14	67750	Boiler Tank for 44314, 44315	26	67768	Relay for 44314, 44315	46
AJ484	Sealing Washer of Sprinkler for 44314, 44315	15A	67751	Lid Boiler for 44314, 44315	27	67769	Relay Holder for 44314, 44315	47
67740	Sealing Washer of Float for 44314, 44315	16	AJ485	Sprinkler Cover (6 Holes) for 44314, 44315	29A			

Electrical Schematics

Model CM-CN-0002-D 44313

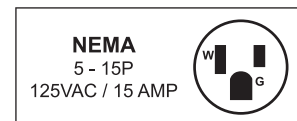
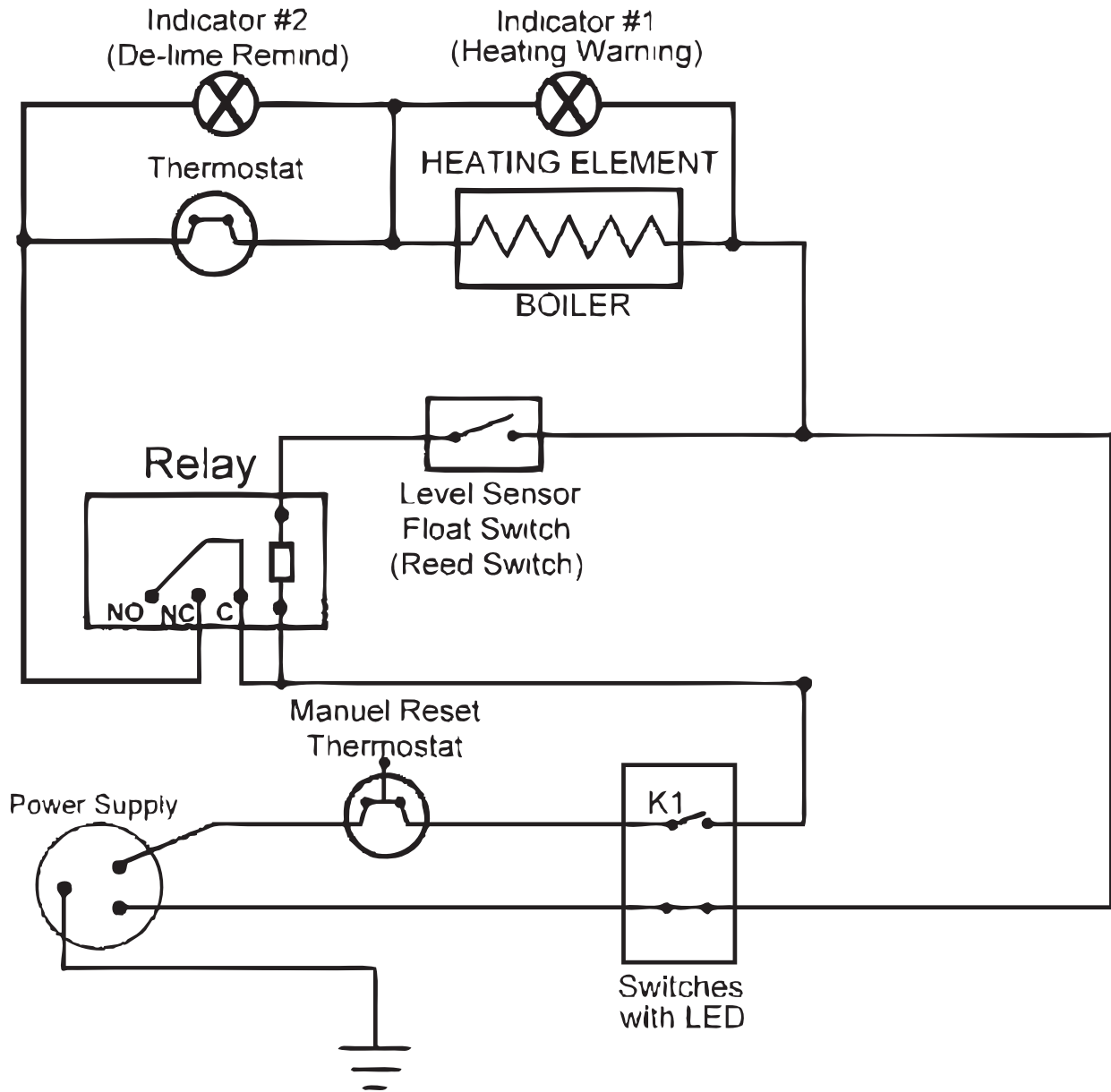


NEMA
5 - 15P
125VAC / 15 AMP

Electrical Schematics

Model CM-CN-0002-A 44314

Model CM-CN-0002-T 44315





Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

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.

