



Automatic Espresso Machine

Model CM-CN-0019

Item 44602

Instruction Manual



Revised - 03/21/2025



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



Table of Contents

Model CM-CN-0019

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	7
Installation and Operation -----	8 - 17
Maintenance -----	17 - 20
Troubleshooting -----	21 - 22
Figure Drawings -----	23 - 24
Parts Breakdown -----	25 - 29
Electrical Schematics -----	30
Warranty Registration -----	31



General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, 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 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 bon 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

INTRODUCTION

Thank you for purchasing our espresso machine. To ensure perfect functioning of your espresso machine, carefully read this operating manual and keep it for future reference. Should you need more information or if you encounter particular problems not specified in these operating instructions in sufficient detail, either contact us directly or contact your local authorized dealer.



Safety and Warranty

SAFETY INFORMATION

WARNING

1. Children do not realize the dangers involved in using electric appliances, for this reason always keep an eye on children when they use electric appliances.
2. The coffee machine may only be used by instructed persons.
3. Never use a defective coffee machine or a machine with a defective mains cable.
4. Never immerse the coffee machine in water.
5. In order to let coffee maker running at best performance, it should be put in room above 2 hours, and turn on the machine until its temperature reaches the room temperature.

PRECAUTIONS

1. Never expose the coffee machine to weather (rain, snow, frost), never touch the machine when your hands are wet.
2. Place the coffee machine on a firm, level base that is resistant to any water that may leak. Never stand on hot or warm surfaces (oven hobs). Keep out of the reach of children.
3. If you don't use the machine for a longer time (holidays, etc.) always disconnect the mains cable.
4. Always disconnect mains cable before cleaning the machine.
5. When disconnecting the mains cable never pull on the mains cable or the machine itself.
6. Never repair or open the coffee machine yourself. Any repairs may only be carried out by authorized service shops using original spare parts and accessories.
7. The coffee machine is connected to mains supply via a mains cable. Make sure nobody can trip over the mains cable. Make sure children and pets cannot reach the machine.
8. Never put the coffee machine or individual parts of it into a dishwasher.
9. Make sure to install the machine at a place with sufficient air circulation, to prevent overheating of the machine.

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.

Safety and Warranty

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-0019
Item Number	44602
Electrical	110-120V / 60Hz / 1
Power	1400W
Bean Hopper Capacity	200g
Water Tank	1.9 L / 2 QT
Pump Pressure	15 Bar
Work Pressure	9 Bar
Approx. Coffee Temperature	78°C / 172.4°F
Steam Time Range	3 - 120 seconds
Steam Time Setting	60 seconds
Powder Range	5 - 13g
Single Cup Range	30ml - 240ml
Outlet Height	2.8" - 4.3" / 70 - 110mm
Hot Water Range	30ml - 480ml
Default Hot Water Yield	50ml
Coffee Powder Timer	6 gears
Noise Level	78dB
Standby Power Consumption	≤0.5W
Material	ABS
Electric Protection Class	I
Net Dimensions	11" x 16.7" x 13.8" / 280 x 425 x 350mm
Packaging Dimensions	16.5" x 16.5" x 19.7" / 420 x 420 x 500mm
Net Weight	20.9 lbs. / 9.5 kgs.
Packaging Weight	27.6 lbs. / 12.5 kgs.

Installation and Operation

PREPARING THE COFFEE MACHINE

CHECK SUPPLY VOLTAGE

The coffee machine is preset in the factory to the correct mains voltage. Check if your local mains supply voltage complies with the information given on the type plate on the underside of the coffee machine.

CHECK ELECTRICAL FUSE

The coffee machine is designed for an electric current of 10/15 amperes. Check if the electrical fuse has sufficient capacity.

FILL WATER TANK

Only use fresh, cold water. Never fill in milk, mineral water or other liquids.

1. Remove the water tank and rinse it with cold tap water thoroughly (Fig. 4).
2. Then fill the water tank and reinstall it. Make sure to install the tank properly, it must engage audibly.

FILL COFFEE BEANS

To ensure that your machine will work perfectly for a long time and to avoid damage, please note that the grinding gear of your coffee machine is not suitable for coffee beans which were treated, during or after roasting, with additives (e.g. sugar). Such coffee blends may damage the grinding gear. Any repair costs resulting from the use of such blends are not covered by warranty.

1. Open the bean tank cover (12) and remove the aroma preservation cover (13).
2. Remove any dirt or foreign matter from the bean tank.
3. Fill coffee beans in the bean tank and close the cover.

ADJUSTING THE GRINDING GEAR

You can adjust the grinding gear to the roast of your coffee.

WE RECOMMEND:

- A fine grinding degree; for bright roasts (the smaller the dots, the finer the grinding).
 - A coarse degree; for dark roasts (the larger the dots, the coarser the grinding).
- The grinding degree may only be adjusted while the grinding gear is running.
1. Open the bean tank cover (12) and remove the aroma preservation cover (13).
 2. To adjust the grinding degree, turn the rotary switch (Fig. 2) to the required position.

POWER SWITCH

Actuate the power switch (21) on your coffee machine before using the machine for the first time. We recommend that you switch off your coffee machine with the power switch (21) if you intend not to use the machine for longer periods of time (e.g. during holidays).

Installation and Operation

FIRST USE

1. Fill coffee beans in the bean tank (12).
2. Switch on the coffee machine using the ON/OFF key.
3. The power LED(22) and the illuminated ring (2) is active. Confirm your selection by pressing the rotary switch (1). DISPLAY: FILL WATER.
4. Fill the water tank (10) with fresh water. DISPLAY: OPEN TAP.
5. Place an empty cup under the replaceable hot water nozzle (16).
6. Open the steam/ hot water draw-off tap (14) (Fig. 13). DISPLAY: FILLING SYSTEM DISPLAY: CLOSE TAP.
7. Close the steam/ hot water draw-off tap (14). DISPLAY: FILLING SYSTEM HEATING.

ADJUSTING THE WATER HARDNESS

- Water is heated in the coffee machine. As a result, calcification occurs during normal use and is indicated automatically. Before using the coffee machine for the first time the hardness of the water used must be adjusted. Use the supplied test sticks for this.
- If the filter is activated, the program step water hardness no longer appears.
- The COFFEE MACHINE has 5 hardness degrees which can be used and are displayed while you are adjusting the water hardness. The displayed information means the following: LEVEL - Water hardness function closedown.
 - LEVEL 1 water hardness degree 1.
 - LEVEL 2 water hardness degree 2.
 - LEVEL 3 water hardness degree 3.
 - LEVEL 4 water hardness degree 4.
- When the coffee machine leaves the factory it is adjusted to LEVEL 3.

You can adjust another hardness. To do this, proceed as follows:

1. DISPLAY: READY.
2. Press the programming key P (4), the program LED(23) and illuminated ring (2) is active. DISPLAY: FILTER.
3. Turn the rotary switch (1) until the following message is displayed: HARDNESS.
4. Now press the rotary switch (1) to start the programming. DISPLAY: LEVEL 3.
5. Turn the rotary switch (1) until the required level is displayed. For example, LEVEL 4.
6. Press the rotary switch (1) to confirm the required level. DISPLAY: HARDNESS.
7. Press the programming key p (4) to quit the programming mode. DISPLAY: READY.

INSTALLATION OF CLARIS PLUS FILTER CARTRIDGES

If the Claris plus filter cartridge is installed properly, de-scaling of the coffee machine is no longer required.

INSTALLING THE FILTER

1. Fold up the cartridge holder. Install the filter cartridge in the water tank, applying a gentle pressure (Fig. 1).
2. Fold down the cartridge holder again until it engages audibly.
3. Fill the water tank with cold, fresh tap water and install it again.
4. Press the programming key P (4), the program LED(23) and the illuminated ring (2) is active. DISPLAY:

Installation and Operation

FILTER.

5. Press the rotary switch (1) to start the programming. DISPLAY: NO.
6. Turn the rotary switch (1) until the following message is displayed: DISPLAY: YES.
7. Press the rotary switch (1) to activate the filter cartridge. DISPLAY: INSERT OPEN TAP.
8. Put a sufficiently large container (approx. 1 litre) under the replaceable hot water nozzle (16).
If not installed already, insert the Claris plus filter.
9. Open the steam/ hot water draw-off tap (14) (Fig.13). DISPLAY: RINSING FILTER CLOSE TAP.
10. Close the steam/hot water draw-off tap (14), now the coffee machine will heat up to coffee temperature.
DISPLAY: HEATING PRESS RINSE RINSING READY.
Now you have activated the filter. In programming mode the water hardness selection function is no longer displayed.

REPLACING THE FILTER

After drawing off approx. 50 litres or after 2 months, the filter cartridge will be used up. A message requesting you to replace the filter will appear on the display.

1. DISPLAY: READY/FILTER.
2. Switch off the COFFEE MACHINE using the ON/OFF key.
3. Press the maintenance key until the following message is displayed: DISPLAY: CHG FILTER OPEN TAP.
4. Remove the water tank from the machine and empty it.
5. Fold up the cartridge holder. Install the filter cartridge in the water tank, applying a gentle pressure (Fig. 1).
6. Fold down the cartridge holder again until it engages audibly.
7. Fill the water tank with cold, fresh tap water and reinstall it.
8. Place a sufficiently large jug (approx 1 litre) under the replaceable hot water nozzle (16) and open the steam/hot water tap (14). DISPLAY: RINSING FILTER CLOSE TAP.
9. Close the steam/hot water draw-off tap (14). DISPLAY: HEATING READY.

RINSING THE COFFEE MACHINE

When the coffee machine is switched off and has cooled down, a rinsing operation is started when the machine is switched on again. When the machine is switched off, a rinsing operation is started automatically.

1. Switch on the coffee machine using the ON/OFF key, the power LED(22) is active. DISPLAY: HEATING PRESS RINSE.
2. Press the maintenance key, the maintenance LED(24) is active. DISPLAY: RINSING READY.

ADJUSTING THE WATER QUANTITY FOR COFFEE

- The indicated value in ML is a reference value and may deviate from the actual value.
 - If you press the draw-off key for 2 cups COD' (6) the water quantity is doubled automatically.
 - You can change/stop the water quantity during the draw-off operation, too. Turn the rotary switch (1) until the required ML value is displayed. You can adjust the water quantity in steps of 5 ML using the rotary switch (1).
1. DISPLAY: READY.
 2. Turn the rotary switch (1) until the required water quantity is displayed. For example, 120 ML.

Installation and Operation

DRAWING OFF 1 CUP OF COFFEE

- You have the possibility of increasing the strength of the coffee at any time in the grinding process by pressing the 1-cup draw-off key again. For example: by pressing the 1-cup draw-off key three times you get strong coffee. STRONG.
 - You can choose among three strengths at the push of a button. The longer you press the draw-off key for 1 cup (5), the stronger your coffee will be (Display: MILD/NORMAL/STRONG).
 - You can adjust the water quantity before the draw-off operation using the rotary switch (1).
1. DISPLAY: READY.
 2. Put a cup under the adjustable coffee spout (17).
 3. Press the draw-off key for 1 cup (5) until the required strength is displayed: MILD. 180 ML (water quantity last adjusted) the illuminated ring (2) is active.
 4. Turn the rotary switch (1) again to select the water quantity individually. For example: 160 ML or MILD.
 5. Your product is being prepared. DISPLAY: READY.

DRAWING OFF 2 CUPS OF COFFEE

- Selecting the coffee strength is not possible when drawing off 2 cups of coffee. You will draw off 2 mild cups automatically.
 - You can adjust the water quantity before the draw-off operation using the rotary switch (1). The adjusted value (ML) refers to 1 cup.
1. DISPLAY: READY.
 2. Press the draw-off key for 2 cups (6). DISPLAY: 2 CUPS 120 ML (water quantity last adjusted) the illuminated ring (2) is active.
 3. Turn the rotary switch (1) again to select the water quantity individually. For example: 210 ML or 2 CUPS.
 4. Your product is being prepared. DISPLAY: READY.

DRAWING OFF PRE-GROUND COFFEE

- Never use instant coffee or quick-coffee. We recommend that you always use powder from fresh coffee beans or, pre-ground, vacuum-packed coffee. Never fill in more than 2 portions of powder. The pre-ground coffee tank is not storage tank. Make sure that the pre-ground you use is not too fine. This may cause blocking of the system. In this case the coffee only drips out of the coffee spout.
- If you have filled in too little powder, the message ADD MORE POWDER will be displayed. The coffee machine stops the operation and returns to "ready for draw off" mode.

Attention: Some models don't have this function.

1. DISPLAY: READY.
2. Put 1 or 2 cups under the adjustable coffee spout (17).
3. Open the cover of the filler funnel for pre-ground coffee (11). DISPLAY: FILL POWDER.
4. Fill 1 or 2 level spoonfuls of pre-ground coffee in the filler funnel for pre-ground coffee (11) (Fig.11) and close the cover. DISPLAY: CUP BUTTON SELECT
5. Press the required draw-off key for 1 cup (5) or 2 cups (6). DISPLAY: 120 ML (water quantity last adjusted) the illuminated ring (2) is active. DISPLAY: POWDER
6. Turn the rotary switch (1) again to select the water quantity individually. For example: 210 ML POWDER.
7. Your product is being prepared. DISPLAY: READY.

Installation and Operation

DRAWING OFF HOT WATER

- If you do not change the settings using the rotary switch (1), the water quantity last adjusted will be drawn off automatically. Do not replace the replaceable hot water nozzle(16)(see Fig. 5) directly after drawing off water, because the nozzle is hot after the draw-off operation.
 - At the start of the water draw-off operation there can be splashing avoid direct contact with the skin!
1. DISPLAY: READY.
 2. Place a cup under the replaceable hot water nozzle (16).
 3. Open the steam/hot water draw-off tap (14) (Fig. 13). The illuminated ring (2) is active. For example, 140 ML WATER.
 4. Adjust the required water quantity by turning the rotary switch (1). For example, 200 ML WATER.
 5. If the required water quantity is reached, the following message is displayed: DISPLAY: CLOSE TAP.
 6. Close the steam/ hot water draw-off tap (14). DISPLAY: READY.

DRAWING OFF STEAM

To ensure perfect operation, clean the 2-stage frothing jet (15) regularly. Screw the nozzle off as described in. Hold the nozzle at the top and at the bottom end and screw it apart (Fig. 18). Thoroughly rinse the 3 parts under running water.

- Make sure the nozzle has engaged properly. If the nozzle is clogged with dried milk or has not been attached properly, it might suddenly come off during operation.
 - During frothing some water will escape the system before the actual frothing process. This does not affect the result, e.g. when frothing milk.
 - At the start of the steam draw-off operation there can be splashing The 2-stage frothing jet becomes hot. Avoid direct contact with the skin!
 - Steam can be used for heating liquids and frothing milk for cappuccino. Make sure that the replaceable 2-stage frothing jet (15) is pushed upwards when liquids are heated. To froth liquids, push the 2-stage frothing jet downwards, turning it slightly.
1. DISPLAY: READY.
 2. Press the steam pre-selection key (8). DISPLAY: HEATING STEAM READY.
 3. To draw off steam, open the steam/hot water draw-off tap (14) (Fig. 13). The illuminated ring (2) is active.
 4. You can adjust the steam draw-off time individually by turning the rotary switch (1) until the required SEC are displayed. For example, 35 SEC.
 5. If you do not change the steam draw-off time settings using the rotary switch (1), the machine will use the settings last adjusted.
 6. During the steam draw-off operation, the message STEAM is displayed.
 7. When the steam quantity is reached, the message CLOSE TAP is displayed.
 8. Close the steam/ hot water draw-off tap (14). DISPLAY: READY/ STEAM READY.
- As long as STEAM READY is on view in the display, the machine is ready to dispense steam.

DRAWING OFF STEAM WITH THE PROFESSIONAL-CAPPUCCINO FROTHER (OPTIONAL)

The professional-cappuccino frother is optionally available. Contact your authorized dealer.

Installation and Operation

CONNECTING THE PROFESSIONAL-CAPPUCCINO FROTHER TO THE COFFEE MACHINE.

1. Disassemble the replaceable hot water nozzle (Fig. 5) or the replaceable 2-stage frothing jet (Fig. 6).
 2. Mount the professional-cappuccino frother (Fig. 7).
 3. Press one side of the hose into the opening behind the dial (Fig. 10).
- The optionally available milk container can be used for sucking in milk.

DRAWING OFF CAPPUCCINO AND HOT MILK WITH PROFESSIONAL-CAPPUCCINO FROTHER

1. Fill the milk container with milk or immerse the hose in the milk directly.
2. Place a cup under the professional-cappuccino frother (Fig. 8).
3. Press the steam pre-selection key (8). DISPLAY: HEATING STEAM READY.
4. To draw off steam open the steam/hot water draw-off tap (14)(Fig. 13). The illuminated ring (2) is active.
5. You can adjust the steam draw-off time individually by turning the rotary switch (1) until the required SEC are displayed. For example, 35 SEC.
6. If you do not change the steam draw-off time settings using the rotary switch (1), the machine will use the settings last adjusted.
7. For cappuccino turn the selector switch (1) (Fig. 9) to area (2).
8. For hot milk turn the selector switch (1) (Fig. 9) to area (3).
9. Now place the cup with the cappuccino froth or the hot milk under the coffee spout and draw off the product of your choice.

SWITCHING OFF THE COFFEE MACHINE

To ensure perfect operation, please switch your coffee machine to standby mode with the (3) symbol first. Then switch the machine off with the power switch (21).

1. DISPLAY: READY.
2. Switch off the coffee machine using the ON/OFF key 6(3). DISPLAY: RINSING.
3. An automatic rinsing operation is started.

PROGRAMMING

When your coffee machine leaves the factory it is adjusted such that you can draw off coffee without having to change any settings. However, you can programme various parameters individually. You can programme the following stages:

- Filter.
- Hardness.
- Aroma.
- Temp.
- Time.
- Unit On.
- Unit Off.
- Cups made.

Installation and Operation

- Language.
- Display.

PROGRAMMING KEY P (4)

Use the programming key p (4) to open or quit the programming mode (no saving of values effected).

ROTARY SWITCH

Turn the rotary switch to change the adjusted values or to select the next programming step. Press the rotary switch to check the values adjusted or to save the values selected.

PROGRAMMING THE FILTER

Refer to "Inserting the filter".

PROGRAMMING THE WATER HARDNESS

Refer to "Adjusting the water hardness".

PROGRAMMING THE AROMA INTENSIVE OR STANDARD

When the machine leaves the factory, the aroma is set to Intensive. If requested it can also be set to standard.

1. DISPLAY: READY.
2. Press programming key p (4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until aroma is displayed. DISPLAY: AROMA.
4. Press the rotary switch (1). DISPLAY: STANDARD.
5. Turn the rotary switch (1) until the following message is displayed: DISPLAY: INTENSIVE.
6. To confirm the new aroma settings, press the rotary switch (1). DISPLAY: AROMA.
7. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

PROGRAMMING THE TEMPERATURE

1. DISPLAY: READY.
2. Press programming key p (4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until temperature is displayed. DISPLAY: TEMP.
4. Press the rotary switch (1). DISPLAY: HIGH.
5. Turn the rotary switch (1) to change the temperature from HIGH to NORMAL (or vice versa). DISPLAY: NORMAL.
6. To confirm the new settings, press the rotary switch (1). DISPLAY: TEMP.
7. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

Installation and Operation

PROGRAMMING THE TIME

You must programme the time if you want to use the automatic switch-on function.

1. DISPLAY: READY.
2. Press programming key P (4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until TIME is displayed. DISPLAY: TIME.
4. Now press the rotary switch (1) to start programming the time. DISPLAY: --:--.
5. Turn the rotary switch (1) to adjust the hours. DISPLAY: 12:--.
6. Press the rotary switch (1) to confirm the hour settings and to activate the minutes. DISPLAY: 12:--.
7. Turn the rotary switch (1) to select the minutes. DISPLAY: 4:05.
8. To confirm the new settings, press the rotary switch (1). DISPLAY: TIME.
9. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

If the machine is disconnected from power supply, the time must be programmed again.

PROGRAMMING THE AUTOMATIC SWITCH-ON TIME

You must programme the time (Chapter 15.5) if you want to use the automatic switch-on function.

1. DISPLAY: READY.
2. Press programming key P (4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until MACHINE ON is displayed. DISPLAY: UNIT ON.
4. Now press the rotary switch (1) to start programming the switch-on time. DISPLAY: --:--.
5. Turn the rotary switch (1) to adjust the hours. DISPLAY: 12:--.
6. Press the rotary switch (1) to confirm the hour settings and to activate the minutes. DISPLAY: 12:--.
7. Turn the rotary switch (1) to select the minutes. DISPLAY: 12:45.
8. To confirm the new switch-on time, press the rotary switch (1). DISPLAY: UNIT ON.
9. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

PROGRAMMING THE AUTOMATIC SWITCH-OFF TIME

You must programme the time if you want to use the automatic switch-off function.

1. DISPLAY: READY.
2. Press programming key p (4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until unit off is displayed. DISPLAY: UNIT OFF.
4. Now press the rotary switch (1) to start programming the switch-on time. DISPLAY: --:--.
5. Turn the rotary switch (1) to adjust the hours. DISPLAY: 12:--.
6. Press the rotary switch (1) to confirm the hour settings and to activate the minutes. DISPLAY: 12:--.
7. Turn the rotary switch (1) to select the minutes. DISPLAY: 12:45.
8. To confirm the new switch-on time, press the rotary switch (1). DISPLAY: UNIT OFF.
9. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

Installation and Operation

CUP COUNTER

You can check how many cups of the following coffee products were drawn off:

- 1 cup.
- 2 cups.
- Powder coffee (for the machines without this function, this place will show "0".)

1. DISPLAY: READY.
2. Press programming key P(4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until CUPS MADE is displayed. DISPLAY: CUPS MADE.
4. Now press the rotary switch (1) to start programming the item CUPS MADE.
5. The total number of drawn off products is displayed. For example TOTAL 100.
6. Press one of the draw-off keys to learn the number of draw-off operations for the individual products (1 cup, 2 cups, powder). For example, press draw-off key for 1 cup 20.
7. The number of pre-ground coffee drawn off can be checked by opening the filler funnel for pre-ground coffee.
8. To quit, press the rotary switch (1). DISPLAY: CUPS MADE.
9. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

PROGRAMMING THE LANGUAGE

This item has 10 languages menu, please follow the below instructions to choose the language you want.

1. DISPLAY: READY.
2. Press programming key P (4) until FILTER appears. The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until LANGUAGE appears.
4. Now press the rotary switch (1) to start programming the item LANGUAGE.
5. Turn the rotary switch (1) until e.g. CZECH appears.
6. Press the rotary switch (1) to save the selected language. DISPLAY: JAZYK.
7. Press the programming key p (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY

PROGRAMMING DISPLAY 24H/AM/PM

You can select the time format (24-hour format or 12-hour format) based on your personal preferences.

1. DISPLAY: READY.
2. Press programming key P(4) until FILTER appears The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until DISPLAY appears.
4. Press the rotary switch (1). ML/OZ appears.
5. Turn the rotary switch (1) until 24H/AM/PM appears.
6. Press the rotary switch (1) e.g. 24H.
7. Select a setting of your choice.

Installation and Operation

8. Press the rotary switch (1) to save the setting. DISPLAY: DISPLAY.
9. Press programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

PROGRAMMING THE DISPLAY FOR ML/OZ

You can select the unit (ML or OZ) for the amount of water.

1. DISPLAY: READY.
2. Press programming key P (4) until FILTER appears The program LED(23) and the illuminated ring (2) is active.
3. Turn the rotary switch (1) until DISPLAY appears.
4. Press the rotary switch (1) ML/OZ appears.
5. Press the rotary switch (1) e.g. ML.
6. Select a setting of your choice.
7. Press the rotary switch (1) to save the setting. DISPLAY: DISPLAY.
8. Press the programming key P (4) to quit the programming mode or select the next programming item using the rotary switch (1). DISPLAY: READY.

Maintenance

FILLING IN WATER

1. DISPLAY: FILL WATER
If this information is displayed, drawing off products is no longer possible. Refill water as described in this manual. DISPLAY: READY.
2. The water tank should be rinsed daily and refilled with fresh water. Only fill in fresh, cold water. Never fill in milk, mineral water or other liquids.

EMPTYING THE COFFEE GROUNDS CONTAINER

1. DISPLAY: EMPTY GROUNDS.
If this message appears on the display, you can no longer draw off coffee. You must empty the coffee grounds container first (Fig. 14).
2. Carefully take out the drip tray, it is filled with water. DISPLAY: NO TRAY.
3. Insert the empty and clean trip tray again. DISPLAY: READY.
The red water level indicator appears when the drip tray is full.

DRIP TRAY MISSING

1. DISPLAY: TRAY MISSING.
2. If this information is displayed, the drip tray (20) is not installed properly or was not installed at all.
3. Insert the drip tray (20). DISPLAY: READY.

Maintenance

FILL COFFEE BEANS

1. DISPLAY: FILL BEANS.
2. Refill beans as described in this manual.
The message FILL BEANS will disappear after you draw off your next cup of coffee. We recommend that you clean the bean tank regularly before refilling beans, using a dry cloth. Before cleaning the tank, switch off the coffee machine.

REPLACING THE FILTER

After drawing off 50 litres, the filter cartridge will be used up. A message requesting you to replace the filter will appear on the display. Refer to the earlier instructions to replace the filter.

CLEANING THE COFFEE MACHINE

After 200 draw-off operations or after 160 rinsing operations, the coffee machine must be cleaned. A message appears on the display, telling you to start the cleaning programme. You can still draw off coffee or hot water/steam. However, we recommend that you should clean the machine within the next few days. DISPLAY: READY CLEAN.

COFFEE MACHINE DECALCIFY

During operation, the machine will calcify. The degree of scaling depends on the hardness of the water in your region. The machine will inform you when de-scaling is required. You can still draw off coffee or hot water/steam. However, we recommend that you should de-scale the machine within the next few days. DISPLAY: READY DECALCIFY.

GENERAL CLEANING INSTRUCTIONS

1. Never use scratching objects, pan cleaners, cleaning sponges or caustic chemicals to clean the machine.
2. Wipe off the case on the inside and outside using a soft, moist cloth.
3. Clean the replaceable hot water nozzle after each use.
4. After heating milk, draw off some hot water, to clean the inside of the replaceable 2-stage frothing jet, too.
5. Disassemble the 2-stage frothing jet for proper cleaning (Fig. 6).
6. The water tank should be rinsed daily and refilled with fresh water.
7. If the water tank shows signs of scaling, remove the scaling using a commercial de-scaling solvent. Take out the water tank (Fig. 4).
8. Remove the Claris filter cartridge, if installed, before descaling the water tank.

EMPTYING THE SYSTEM

PRECONDITION: COFFEE MACHINE SWITCHED OFF

This operation is required to protect the COFFEE MACHINE against frost damage during transports.

1. Place a container under the replaceable hot water nozzle (16).

Maintenance

2. Press the steam pre-selection key (8) until the following message is displayed: DISPLAY: OPEN TAP EMPTYING CLOSE TAP.
3. The COFFEE MACHINE is switched off.

CLEANING

Your coffee machine features an integrated cleaning program. The cleaning operation will take some 15 min.

- Cleaning tablets which are specially designed for the cleaning programme of your coffee machine are available at your authorized dealer. Please note that machine defects or residues in the water cannot be excluded if you use inappropriate cleaning solvents.
- Once started, the de-scaling operation must not be interrupted!
- After each cleaning operation the filler funnel for pre-ground coffee should be cleaned (11).
- Attention: For the machines without powder function, the machines will proceed with the following process directly and will not show "ADD TABLET" during the cleaning process. Dissolve the cleaning tablet in the water and then fill it in the water tank or clean the machine by water directly. After cleaning the machine with cleaning tablet, please clean up the water tank and fill it with pure water, rinse twice and draw off some hot water for about 70ml.

1. DISPLAY: READY CLEAN.
2. Press the maintenance key (7) until the following message is displayed, the maintenance LED(24) is active: DISPLAY: EMPTY TRAY.
3. Empty the tray DISPLAY: TRAY MISSING.
4. Insert the tray again. Remove the drip grate (19).
5. Put a container (Fig. 12) under the adjustable coffee spout (17). DISPLAY: PRESS RINSE
6. Press the maintenance key (7). DISPLAY: CLEANING ADD TABLET.
7. Fill in the tablet (see Fig. 15) DISPLAY: PRESS RINSE.
8. Press the maintenance key (7). DISPLAY: CLEANING EMPTY TRAY MISSING TRAY READY.
9. Wipe coffee powder tank with a dry cloth after the cleaning program has finished. The cleaning operation was completed successfully.

DE-SCALING

Your coffee machine features an integrated de-scaling program. The de-scaling operation will take some 60 min.

- De-scaling tablets which are specially designed for the de-scaling program of your COFFEE MACHINE are available at your authorized dealer. Please note that machine defects or residues in the water cannot be excluded if you use inappropriate de-scaling solvents.
- If the coffee machine needs de-scaling, the corresponding message is displayed. You can still draw off coffee or hot water/steam and start the de-scaling program later. Before starting the de-scaling program, the machine must be switched off. Once started, the de-scaling operation must not be interrupted. When using the de-scaling solvent, immediately remove any splashes or drips from sensitive surfaces, i.e. natural stone and wooden surfaces, or take appropriate precautions.
- In any case wait until the de-scaling solvent is used up and the tank is empty. Never refill de-scaling solvent.

1. DISPLAY: READY DECALCIFY.

Maintenance

2. Switch off the coffee machine using the ON/OFF key (3). Remove hot water nozzle/2-stage frothing jet.
3. Press the maintenance key (7) until the following message is displayed, the maintenance LED(24) is active: DISPLAY: EMPTY TRAY.
4. Empty the tray DISPLAY: MISSING TRAY.
5. Insert the tray again.
6. DISPLAY: OPEN TAP SOLVENT IN TANK.
7. Completely dissolve the content of one blister (3 tablets) in a jug containing 0.5 litres of water, and fill the mixture in the water tank. Reinstall the water tank. DISPLAY: OPEN TAP SOLVENT IN TANK.
8. Put a sufficiently large container under the replaceable hot water nozzle (16).
9. Open the steam/ hot water draw-off valve (14) (Fig. 13). DISPLAY: DECALC.ON CLOSE TAP.
10. Close the steam/ hot water draw-off tap (14). DISPLAY: DECALC.ON EMPTY TRAY.
11. Empty the tray DISPLAY: MISSING TRAY.
12. Insert the tray again. DISPLAY: FILL WATER.
Rinse the water tank thoroughly and fill it with cold, fresh tap water.
13. DISPLAY: OPEN TAP.
14. Open the steam/ hot water draw-off valve (14) (Fig. 13). DISPLAY: DECALC.ON CLOSE TAP.
15. Close the steam/ hot water draw-off tap (14). DISPLAY: DECALC.ON EMPTY TRAY.
16. Empty the tray. DISPLAY: MISSING TRAY.
17. Insert the tray again. DISPLAY: PRESS RINSE.
18. Press the maintenance key (7) DISPLAY: RINSING READY.
19. The de-scaling operation was completed successfully.

CLEANING THE PROFESSIONAL-CAPPUCCINO FROTHER

The professional-cappuccino frother must be cleaned after each draw-off operation.

1. Fill water in a container and immerse the hose in it.
2. Draw off steam until the water/steam mixture is clean.
3. If necessary, disassemble the professional-cappuccino frother and thoroughly rinse the flow regulator with water (Fig. 16 & 17).

For proper cleaning, use the machine auto cappuccino cleaning agent. This is available at your authorized dealer. Daily cleaning is recommended.

Troubleshooting

MESSAGES

Display	Cause	Remedy
Fill water.	Water tank is empty.	Refill water.
	Float defective.	Rinse or de-scale water tank.
Fill beans.	Bean tank is empty.	Refill beans.
	Although you have refilled the beans, the message still appears.	Draw off a cup of coffee. The message will disappear only after you have drawn off a cup of coffee.
Empty grounds.	Coffee grounds container full.	Empty coffee grounds container.
	Tray reinstalled too early after emptying.	Wait 5 seconds before reinstalling the tray.
No tray / tray missing.	Drip tray not installed properly or missing.	Install tray properly.
Ready clean.	Cleaning required.	Start cleaning program.
Ready decalcify.	De-scaling required.	Start de-scaling program.
Ready filter.	Filter used up.	Replace filter.
Fault 3.	Water tank is not in the right position.	<ul style="list-style-type: none"> - Switch off the machine. - Reinstall the water tank in the right position. - Switch on the machine. - Follow the machine's instructions.
	Water system fault.	Contact Omcan.
Fault.	General fault.	<ul style="list-style-type: none"> - Switch off. - Disconnect from power supply. - Connect to power supply. - Switch on.
		Contact Omcan.

Troubleshooting

PROBLEMS

Problems	Causes	Solutions
Very loud noise coming from the grinding gear.	Foreign body in grinding gear.	Drawing off pre-ground coffee still possible.
		Contact Omcan.
Too little froth when frothing milk.	2-stage frothing jet blocked.	Clean 2-stage frothing jet.
	2-stage frothing jet in wrong position.	Draw off steam.
Coffee only drips from the coffee spout.	Grinding degree too fine.	Courser grinding gear adjustment.
	Pre-ground coffee too fine.	Use a coarser pre-ground coffee.

High-frequency, electromagnetic interference may influence the display. Drawing off coffee is possible at any time. If the messages or problems still persist, please contact your local authorized dealer.

Figure Drawings

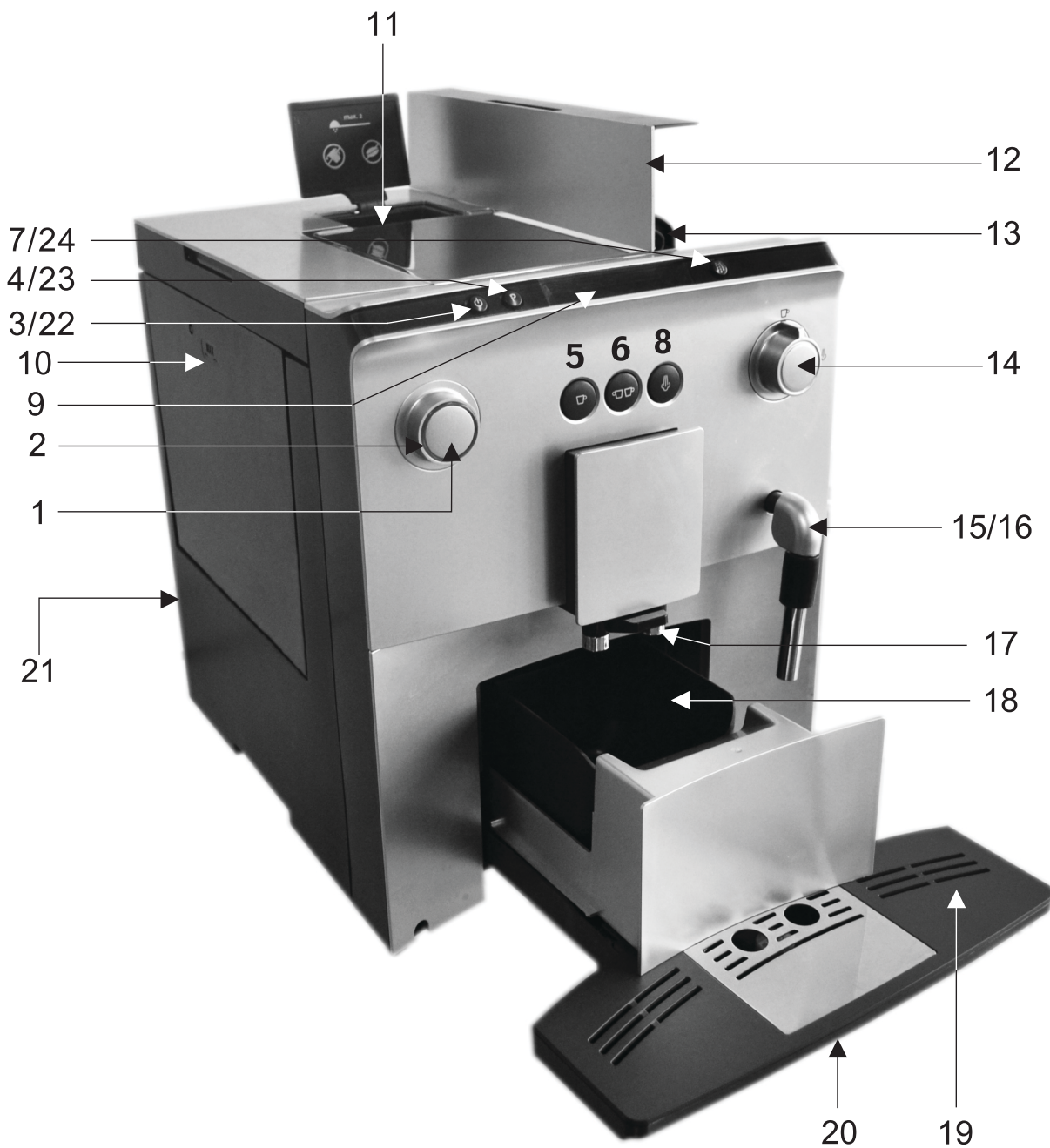


Figure Drawings



Fig. 1



Fig. 2

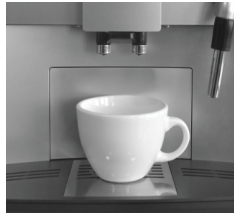


Fig. 3



Fig. 4



Fig. 5



Fig. 6



Fig. 7



Fig. 8



Fig. 9



Fig. 10

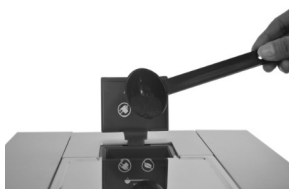


Fig. 11

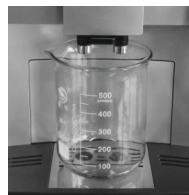


Fig. 12



Fig. 13

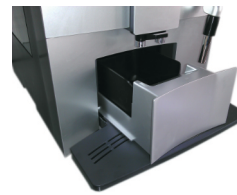


Fig. 14

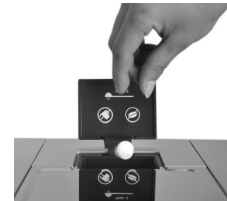


Fig. 15



Fig. 16



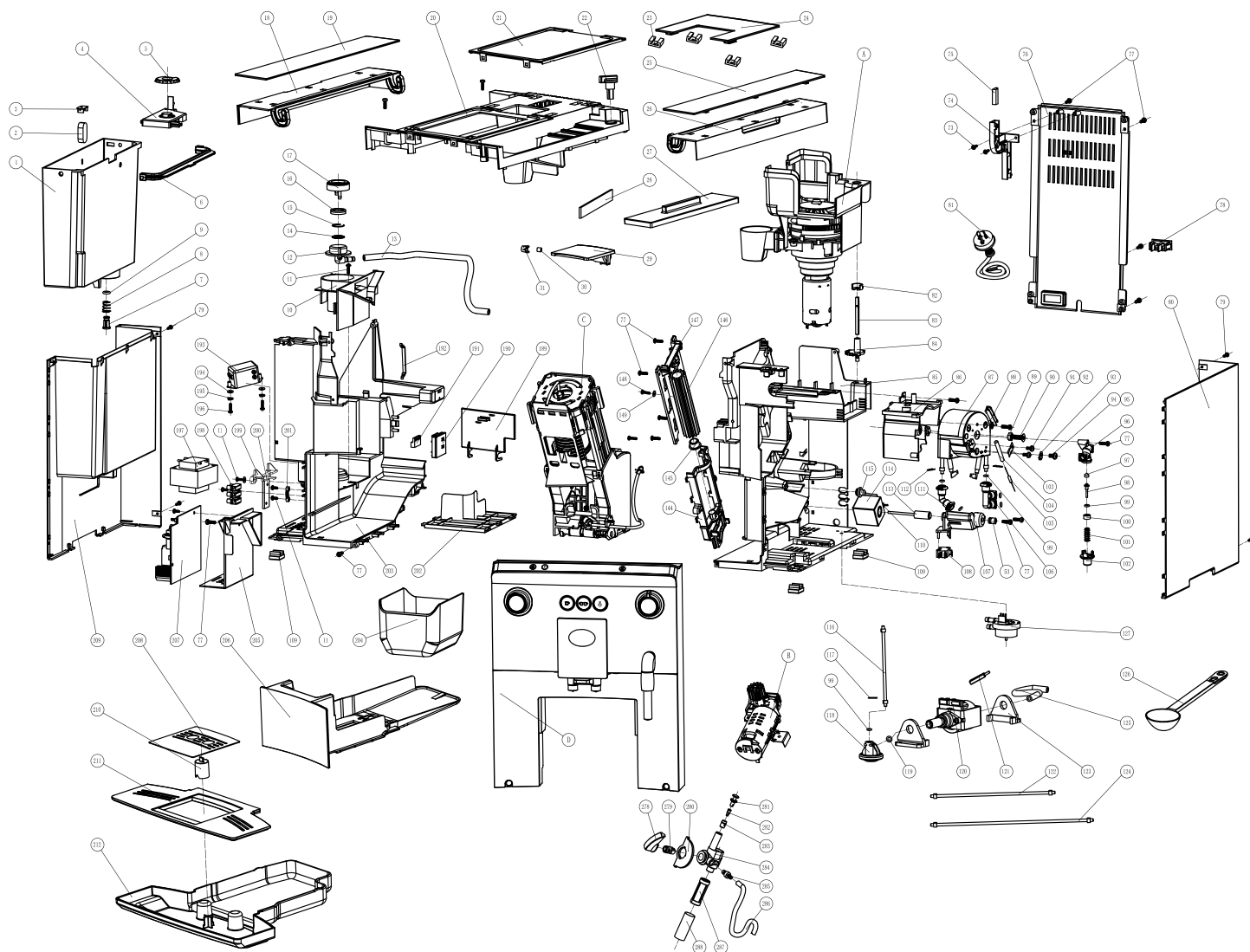
Fig. 17



Fig. 18

Parts Breakdown

Model CM-CN-0019 44602



Parts Breakdown

Model CM-CN-0019 44602

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR798	Water Tank for 44602	1	AR822	Decorating Plate of Bean Tank for 44602	25	AR846	Sealing Felt for 44602	50
AR799	Floater in Water Tank for 44602	2	AR823	Cover Plate of Bean Tank for 44602	26	AR847	Brass Sleeve 1 for 44602	52
AR800	Floater Cover for 44602	3	AR824	Sealing Cover of Bean Tank for 44602	27	AR848	Solenoid Valve Buffer for 44602	53
AR801	Filter Cover for 44602	4	AR825	Pressure Sensitive Adhesive Tapes with PE 21x85 for 44602	28	AR849	Powder Barrel for 44602	55
AR802	Filter's Covering Cap for 44602	5	AR826	Cover Plate for Putting Powder for 44602	29	AR850	Steel Ball Φ3.5 for 44602	56
AR803	Handle of Water Tank for 44602	6	AR827	Magnet φ6x6 for 44602	30	AR851	Spring Φ3.0x12 for 44602	57
AR804	Mandril of Water Tank for 44602	7	AR828	Magnet Holder for 44602	31	AR852	Powder Screw's Support for 44602	58
AR805	Spring for Mandril for 44602	8	AR829	Small Weather Strip for 44602	32	AR853	Holder 1 for 44602	59
AR806	O-Ring for Mandril for 44602	9	AR830	Small Cap for 44602	33	AR854	Steel Ball Φ5 for 44602	60
AR807	Mandril's Holder of Water Tank for 44602	10	AR831	Bean Tank for 44602	34	AR855	Grinding Machine's Inner Plastic Frame for 44602	61
AR808	Tapping Screw ST2.9x10 for 44602	11, 43, 51, 54, 73, 77, 232	AR832	Big Weather Strip for 44602	35	AR856	Second-Level Gear's Fixing Pole for 44602	62
AR809	Water Connecting Land for 44602	12	AR833	Rubber Funnel for 44602	36	AR857	Second-Level Planet Gear for 44602	63
AR810	Rising Pipe of Water Tank φ8.5x285xφ5 for 44602	13	AR834	Underside Cutter's Frame for 44602	37	AR858	Upside Pallet Gear for 44602	64
AR811	Filter Screen for 44602	14	AR835	O-Ring for Underside Cutter's Frame for 44602	38	AR859	Pallet Gear Spacer for 44602	65
AR812	Opening Ring Traveller for 44602	15	AR836	Underside Cutter for 44602	39	AR860	First-Level Gear's Fixing Pole for 44602	66
AR813	Gum Ring for Water Connecting Land for 44602	16	AR837	Outline Border of Underside Cutter's Frame for 44602	40	AR861	First-Level Planet Gear for 44602	67
AR814	Coping for 44602	17	AR838	Thickness Degree Alignment Jig (Upside) for 44602	41	AR862	Underside Pallet Gear for 44602	68
AR815	Cover Plate of Water Tank for 44602	18	AR839	Thickness Degree Alignment Jig (Underside) for 44602	42	AR863	Screw M4x12 for 44602	69, 148
AR816	Decorating Plate of Water Tank Cover Plate for 44602	19	AR840	Cutter's Lock Knob for 44602	44	AR864	Grinding Machine's Lock Washer for 44602	70
AR817	Body of Top Cover Plate for 44602	20	AR841	Upside Cutter for 44602	45	AR865	Grinding Machine's External Fixing Frame for 44602	71
AR818	Warming Plate for 44602	21	AR842	Steel Ball Φ5.5 for 44602	46	AR866	Grinding Motor for 44602	72
AR819	Adjusting Knob of Coffee Powder for 44602	22	AR843	Spring for Cutter for 44602	47	AR867	Powder Feedbacker Holder for 44602	74
AR820	Buckle Fixed Pin for 44602	23	AR844	Spring Jacket for 44602	48	AR868	Powder Feedbacker for 44602	75
AR821	Decorating Plate of Upper Cover Plate for 44602	24	AR845	Powder Barrel's Inner Support for 44602	49	AR869	Backboard for 44602	76

Parts Breakdown

Model CM-CN-0019 44602

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR870	Power Switch for 44602	78	AR897	Solenoid Valve Shell for 44602	107	AR924	Moulding Powder Motor for 44602	134
AR871	Tapping Screw ST2.9x12 for 44602	79	AR898	Micro Switch for 44602	108	AR925	Screw on Moulding Powder Machine M3x4 for 44602	135
AR872	Right Side Plate for 44602	80	AR899	Rubber Footing for 44602	109	AR926	Helical Gear for 44602	136
AR873	Power Line for 44602	81	AR900	Electromagnetic Valve Protector for 44602	110	AR927	Transmission Shaft for 44602	137
AR874	Screw Limited Frame for 44602	82	AR901	120°Connector for 44602	111	AR928	Set Screw for 44602	138
AR875	Screw for Adjusting Powder for 44602	83	AR902	Boiler Connector Snapwire for 44602	112	AR929	Locating Plastic for Moulding Powder Machine (Right) (Trepanning) for 44602	139
AR876	Screw Base for Adjusting Powder for 44602	84	AR903	Solenoid Valve Nose Spike Post for 44602	113	AR930	Underside Plastic Case for 44602	140
AR877	Right Plastic Frame for 44602	85	AR904	Solenoid Valve for 44602	114	AR931	Moulding Powder Machine Feedback for 44602	142
AR878	Boiler's Plastic Frame for 44602	86	AR905	Sealing-Plug on Right Plastic Frame for 44602	115	AR932	Moulding Powder Machine Feedback Holder for 44602	143
AR879	Boiler Subassembly for 44602	87	AR906	Boiler Water Tube for Entering for 44602	116	AR933	Fixing Turbine Frame 2 for 44602	144
AR880	Trough for Hose 1 for 44602	88	AR907	Steel Snapwire for 44602	117	AR934	Shaft Liner for Fixing Turbine for 44602	145
AR881	Nut M6 for 44602	89	AR908	Pump Check Valve for 44602	118	AR935	Turbine for 44602	146
AR882	Screw M6x16 for 44602	90	AR909	O-Ring in Pump for 44602	119	AR936	Fixing Turbine Frame 1 for 44602	147
AR883	Screw M4x8 for 44602	91, 94, 141	AR910	ULKA Pump for 44602	120	AR937	Flat Spacer for 44602	149, 194
AR884	Spring Spacer Φ4 for 44602	92, 95, 195	AR911	Pump Protector for 44602	121	AR938	Upside Rising Pipe on Moulding Powder Mechanism for 44602	150
AR885	Temperature Sensor Line for 44602	93	AR912	Water Pipe for Rising from Teejunction for 44602	122	AR939	Slot for Upside Rising Pipe for 44602	151
AR886	Valve Body for 44602	96	AR913	Pump Footing for 44602	123	AR940	Cover Plate for Upside Rising Pipe for 44602	152
AR887	Coniform Rubber Cap for 44602	97	AR914	Jet-Steam Water Pipe for 44602	124	AR941	Feeding Gearwheel for 44602	153
AR888	Plastic Mandril for 44602	98	AR915	Pume Water Tube for Entering φ8.5x170xφ5 for 44602	125	AR942	O-Ring in the Middle Water Pipe for 44602	154
AR889	O-Ring for Pipe for 44602	99	AR916	Spoon for 44602	126	AR943	Middle Water Pipe for 44602	155
AR890	Spring Cap for 44602	100	AR917	Counter for 44602	127	AR944	Spring Φ4.6x20 for 44602	156
AR891	Truncated Cone Spring for 44602	101	AR918	Gear Clamp Spring for 44602	128, 172	AR945	Rubber Cap for 44602	157
AR892	Check Valve Cap for 44602	102	AR919	Gear for 44602	129	AR946	Bucket for 44602	158
AR893	Fuse Tabletting for 44602	103	AR920	Copper Shaft Liner for 44602	130	AR947	Bucket O-Ring for 44602	159
AR894	Fuse Jacket for 44602	104	AR921	Upside Plastic Case for 44602	131	AR948	Sieve for 44602	160
AR895	Fuse for 44602	105	AR922	Brass Spacer for 44602	132	AR949	Countersunk Head Tapping Screws ST3.5x12C for 44602	161
AR896	Teejunction for 44602	106	AR923	Locating Plastic for Moulding Powder Machine (Left) for 44602	133	AR950	Upside Plate (Left) for 44602	162

Parts Breakdown

Model CM-CN-0019 44602

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR951	Upside Plate (Right) for 44602	163	AR976	Water Pipe Brow Plate for 44602	189	AS001	Showing Window for 44602	216
AR952	Hanger on Moulding Powder Mechanism for 44602	164	AR977	Water Level Feedback Holder for 44602	190	AS002	Small Button (Height) for 44602	217
AR953	Underside Plate (Right) for 44602	165	AR978	Water Level Feedback for 44602	191	AS003	Small Button (Low) for 44602	218
AR954	Plunger O-Ring for 44602	166	AR979	Keeping lines' Plastic for 44602	192	AS004	Holder of Big Button for 44602	219
AR955	Plunger for 44602	167	AR980	EMI Power Line Filter for 44602	193	AS005	Big Button for 44602	220
AR956	Plunger Screw for 44602	168	AR981	Screw M3x12(Non-Standard) for 44602	196	AS006	Holder of Display Screen for 44602	221
AR957	Powder Bucket for 44602	169	AR982	Transformer for 44602	197	AS007	Display Board for 44602	222
AR958	Main Support for Feeding for 44602	170	AR983	Terminal Block for 44602	198	AS008	Left Key-Press Cap for 44602	223
AR959	Underside Plate (Left) for 44602	171	AR984	Transformer Holder for 44602	199	AS009	Key-Press for Rotary Encode for 44602	224
AR960	Stainless Steel Shaft for 44602	173	AR985	Keeping Lines' Rubber Strip for 44602	200	AS010	Light Guiding Ring of Knob for 44602	225
AR961	Upside O-Ring on Teejunction for 44602	174	AR986	Keeping Lines' Board for 44602	201	AS011	Outside Decorating Frame of Knob for 44602	226
AR962	Teejunction for 44602	175	AR987	Connecting Left and Right Plastic Frame Plate for 44602	202	AS012	Plastic Spring for 44602	227
AR963	Water Distributable Support for 44602	176	AR988	Left Plastic Frame for 44602	203	AS013	Inside Decorating Frame of Knob for 44602	228
AR964	Thimble Guide Pin for 44602	177	AR989	Coffee Grounds Container for 44602	204	AS014	Holder of Left Knob for 44602	229
AR965	Nose Spike for 44602	178	AR990	Plastic Scaleboard for Control Board for 44602	205	AS015	Rotary Encode Holder 1 for 44602	230
AR966	Spring $\Phi 8.6 \times 24$ for 44602	179	AR991	Coffee Grounds Container Tray for 44602	206	AS016	Rotary Encode Control Panel for 44602	231
AR967	Underside Admitting Pipe on Moulding Powder Mechanism for 44602	180	AR992	Power Board for 44602	207	AS017	Back Cover Plate for 44602	233
AR968	Right Seal for 44602	181	AR993	Coffee Grounds Container Stainless Steel Plate for 44602	208	AS018	PCB Plate for Big Button for 44602	234
AR969	Rubber Seal for 44602	182	AR994	Left Side Plate for 44602	209	AS019	Medium Diversion Mouth for 44602	235
AR970	Rising Basal Body for 44602	183	AR995	Indicative Mark for Drip Water for 44602	210	AS020	Keeping Lines' Cap for 44602	236
AR971	Left Outlet for 44602	184	AR996	Cover Plate of Drip Tray for 44602	211	AS021	Underside Cover of Main Control Panel for 44602	237
AR972	Upside Cover Plate for 44602	185	AR997	Drip Grate for 44602	212	AS022	Function Control Panel for 44602	238
AR973	Pinion for 44602	186	AR998	Decorating Plate of Operating Zone for 44602	213	AS023	Upside Cover of Main Control Panel for 44602	239
AR974	Shaft Liner for 44602	187	AR999	Brand Plate for 44602	214	AS024	Keeping Lines' Quadrate Cap for 44602	240
AR975	Underside Cover Plate for 44602	188	AS000	Top Decorating Plate for 44602	215	AS025	Black Keeping Lines' Cap for 44602	241

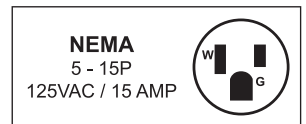
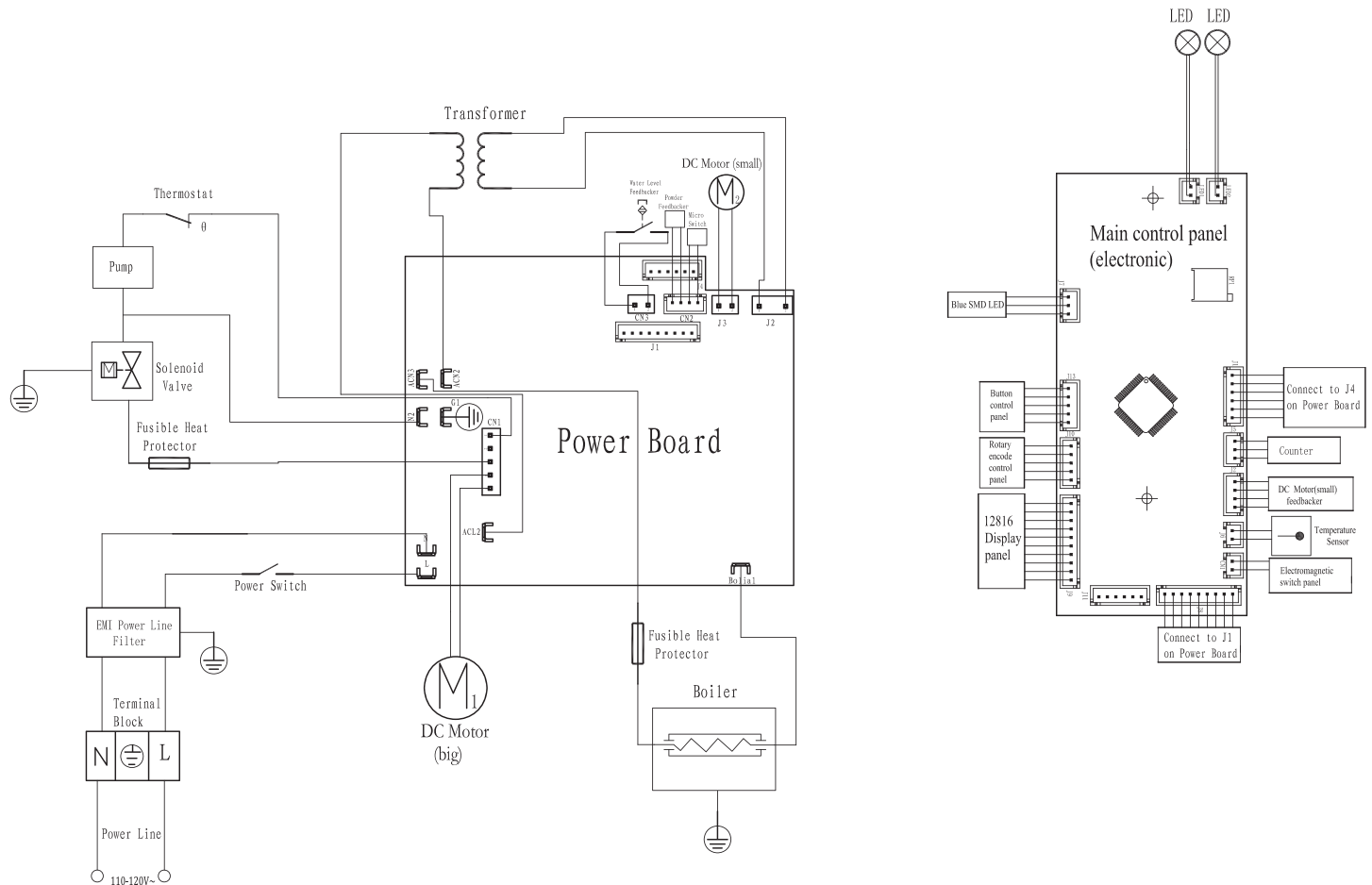
Parts Breakdown

Model CM-CN-0019 44602

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS026	Keeping Lines' Rubber Ring for 44602	242	AS044	Steam Pipe Sheath for 44602	260	AS062	Knob for 44602	278
AS027	Holder of Right Knob for 44602	243	AS045	O-Ring in Two-Way Rising Valve (Big) for 44602	261	AS063	Knob Connector for 44602	279
AS028	Rising Turn-Button Valve for 44602	244	AS046	O-Ring in Two-Way Rising Valve (Small) for 44602	262	AS064	Function Prescripting Board for 44602	280
AS029	Electromagnetic Switch Panel for 44602	245	AS047	Rising Pipe for 44602	263	AS065	Stopple Cap for 44602	281
AS030	Valve Core Nose Spike for 44602	246	AS048	Block Ring for 44602	264	AS066	Stopple Rubber for 44602	282
AS031	Valve Core Spring Φ6x17 for 44602	247	AS049	Main Operate Panel Body for 44602	265	AS067	Stopple for 44602	283
AS032	Valve Core Body for 44602	248	AS050	LED for 44602	266	AS068	Rubber Main Body for 44602	284
AS033	Knob Platic for 44602	249	AS051	Water Tube Joint (Short) for 44602	267	AS069	Water Pipe Connector for 44602	285
AS034	Magnet for 44602	250	AS052	Rubber Connect Pipe for 44602	268	AS070	Adjunct Water Pipe for 44602	286
AS035	Fixing Anchor of Turn-Button for 44602	251	AS053	Stainless Steel Outlet Sleeve for 44602	269	AS071	Inner Liner of Stainless Steel Coat for 44602	287
AS036	Right Knob for 44602	252	AS054	Outlet Sleeve O-Ring for 44602	270	AS072	Stainless Steel Coat for 44602	288
AS037	Right Compressing for 44602	253	AS055	Underside Outlet for 44602	271	AS073	Grinding Mechanism Subassembly for 44602	A
AS038	Left Compressing for 44602	254	AS056	Handle of Coffee Spout for 44602	272	AS074	Moulding Powder Motor Subassembly for 44602	B
AS039	Steam Pipe Subassembly for 44602	255	AS057	Decorating Ring of Spout for 44602	273	64259	Two-Way Check Valve Subassembly for 44602	C
AS040	Two-Way Water Pipe for 44602	256	AS058	Downside Decorating Sheet for 44602	274	AS075	The Operation Component for 44602	D
AS041	Rising Two-Way Valve for 44602	257	AS059	Coffee Spout for 44602	275	AS076	Nut Screw for 44602	
AS042	Steam Pipe Bracket for Fixing for 44602	258	AS060	Coffee Overflow Pipe for 44602	276			
AS043	Steam Pipe Block for Fixing for 44602	259	AS061	Sliding Sheet for 44602	277			

Electrical Schematics

Model CM-CN-0019 44602





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.

