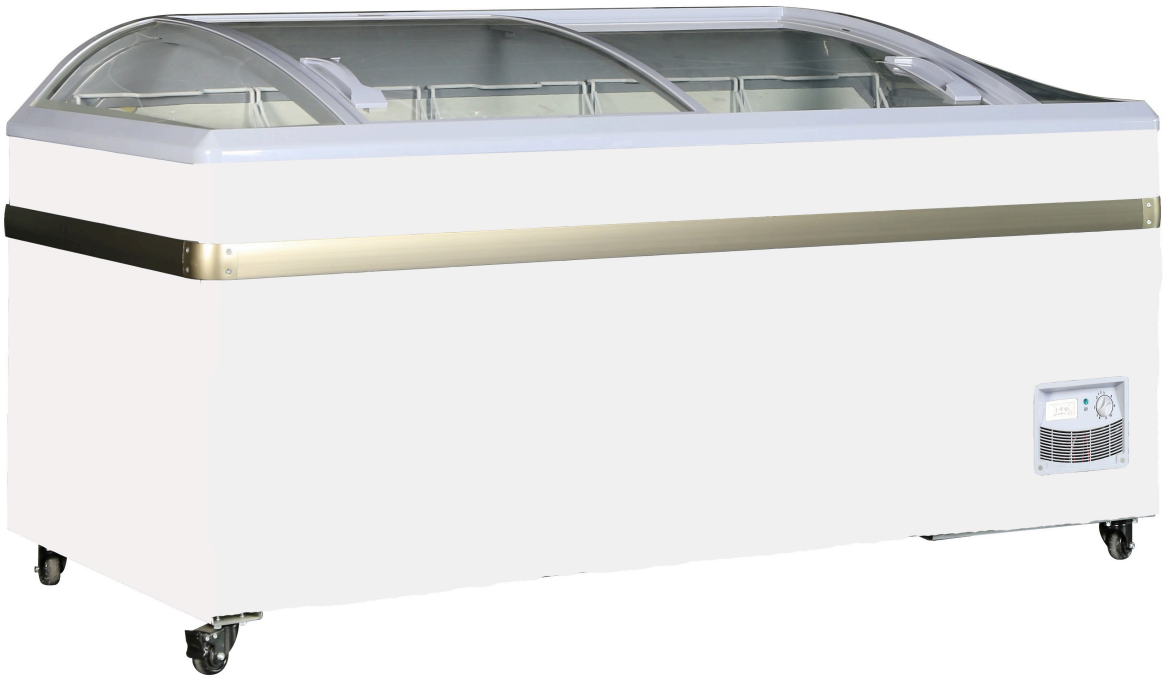
Glass Door Display Freezer

Instruction Manual



ITEM	MODEL	ELECTRICAL
49409	FR-CN-1650	110V / 60Hz / 1Ph

Revised - 11/02/2026 · 49409-EN Rev. B

STOP
DO NOT RETURN THIS PRODUCT TO THE STORE
For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234 Customer Service or visit the Support section of www.omcan.com

Scan for product page

cETLus

ETL Sanitation

NEMA 5-15P

Made in China

Table of Contents

Model FR-CN-1650

Section	Page
General Information	3 - 4
Safety and Warranty	5 - 8
Technical Specifications	9
Installation	10 - 11
Operation	12
Maintenance	13 - 14
Troubleshooting	15
Parts Breakdown	16 - 17
Electrical Schematics	18
Notes	19
Warranty Registration	20

General Information

Record your product information here. Omcan tracks the service history of your equipment by its serial number — have it ready when you call.

Model Number	FR-CN-1650
Serial Number	
Item Number	49409
Date of Purchase	
Dealer	
Installed By	

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 vous assurer que tous les éléments commandés sont dans la boîte et qu'il n'y a aucun dommage dissimulé à la machine. Si le colis a subi de mauvaises manipulations, des chocs ou des dommages (visibles ou cachés), 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 en port dû ou par un tiers transporteur.

General Information

Avant d'utiliser tout équipement, lisez toujours et familiarisez-vous avec toutes les opérations et les consignes de sécurité.

Omcan voudrait vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Conservez également 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 Fabricación Y Distribución Inc. Y Maquinaria De Alimentos De América, Inc. dba Omcan y Omcan Inc. no son responsables de ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, que haya sido entrenado en el correcto funcionamiento de esta máquina, y esté usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras está en funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepción de un envío de Omcan, inspeccione si hay daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse de que todos los artículos solicitados estén dentro de la caja y de que no haya daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visibles u ocultos) 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 el transportista. 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 ningún recurso por productos dañados que se enviaron a recoger por terceros.

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

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

Safety and Warranty

This manual uses the following signal words:

Danger: an imminent hazard that will result in death or serious injury.
Warning: a hazard that could result in death or serious injury.
Caution: a hazard that could result in minor or moderate injury.
Note: information important to the correct use or care of the unit.

INTENDED USE

The glass door display freezer is designed and intended exclusively for the storage of ice cream and other frozen desserts. The unit is intended for commercial use only, for the storage and display of packaged products. **DO NOT** install the unit in public corridors or lobbies.

IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock or injury to persons when using the display freezer, follow these basic precautions:

1. The display freezer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning use of the unit by a person responsible for their safety. Children should be supervised to ensure that they do not play with the unit.
2. **Warning:** when transporting the display freezer from one place to another, **NEVER** tilt the cabinet more than 45 degrees, to prevent compressor or refrigeration system damage.
3. The unit shall be installed in accordance with national wiring regulations and with the Safety Standard for Refrigeration Systems, ANSI/ASHRAE 15.
4. Avoid turning the power on and off too frequently. If the power is turned off, **ALWAYS** wait an interval of 5 minutes before turning it on again.
5. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person to avoid a hazard. The replacement cord must be of the same specification: 7 A capacity, 0.82 mm² wire section.
6. Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges or any other adverse environmental effects, including the effects of aging and of continual vibration from sources such as the compressor or fan.
7. **Warning: DO NOT** damage the refrigerant circuit.
8. **Warning: DO NOT** damage the walls of the cabinet — the refrigerant circuit inside them may be damaged.
9. **Warning: DO NOT** use mechanical devices or other means to accelerate the defrosting process or to clean the unit, other than those recommended by the manufacturer.
10. **Warning: DO NOT** use electrical appliances inside the food storage compartment of the unit, unless they are of the type recommended by the manufacturer.
11. **Warning:** keep all ventilation openings in the appliance enclosure, or in the structure for building-in, clear of obstruction.
12. **NEVER** store explosive substances such as aerosol cans with a flammable propellant in this unit. Storage of volatile and combustible gases or liquids, such as strong alkalis, strong acids and gasoline, is prohibited.
13. The maximum load for each basket is 17.6 lb (8 kg).

Safety and Warranty

14. **Caution:** the unit must be kept in a well-ventilated room, without continuously operating open flames (for example, an operating gas appliance) or other ignition sources (for example, an operating electric heater).
15. Store and handle the unit so as to prevent mechanical damage from occurring.
16. Except for the common tasks described in this manual, all servicing must be performed by qualified service technicians. **DO NOT** take apart or repair the freezer on your own — this may worsen the problem. Unauthorized repair of electrical parts such as the compressor or the temperature controller is prohibited.
17. When the freezer will be out of use for a long time, **ALWAYS** disconnect the power first, then clean it. Have the electrical circuit examined before the unit is used again.
18. Dispose of the unit in accordance with local regulations regarding its flammable blowing gas. Before scrapping the unit, remove the doors to prevent children from becoming trapped inside.

R290 FLAMMABLE REFRIGERANT WARNINGS



Refrigerant class A3 per ANSI/ASHRAE 34

Danger: Flammable refrigerant used. This unit is filled with the flammable refrigerant R290. Pay special attention to the following:

- **Warning:** risk of fire / flammable materials. Take care to avoid causing a fire by igniting flammable material.
- Be aware that refrigerants may not contain an odor.
- **DO NOT** pierce or burn.
- **Warning:** the flammable foaming agent cyclopentane is employed in the insulation material of the unit; caution must be taken for risks of fire. The discarded insulation must be handled by qualified personnel and institutions for disposal and recycling.
- **Warning:** keep all ventilation openings in the appliance enclosure, or in the structure for building-in, clear of obstruction.
- **NEVER** use sources of ignition to search for or detect refrigerant leaks. A halide torch, or any other detector using a naked flame, shall not be used.

SERVICE AND DECOMMISSIONING — FOR QUALIFIED TECHNICIANS

- Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.
- Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- Component parts shall be replaced with like components to minimize the risk of possible ignition due to incorrect parts. Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. If in doubt, consult the manufacturer's technical department for assistance.

- All maintenance staff and others working in the local area shall be instructed on the nature of the work being carried out. Work in confined spaces shall be avoided. Prior to work taking place, the area around the equipment shall be surveyed to make sure that there are no flammable hazards or ignition risks. "No Smoking" signs shall be displayed, and all possible ignition sources, including cigarette smoking, kept sufficiently far away from the site of installation, repair, removal and disposal.
- The area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially toxic or flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with all applicable refrigerants — no spark, adequately sealed, or intrinsically safe.
- Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot work, and maintain ventilation during the period the work is carried out. If any hot work is to be conducted on the refrigerating equipment or any associated parts, appropriate fire extinguishing equipment shall be available on hand — a dry chemical or CO2 fire extinguisher adjacent to the charging area.
- Before decommissioning, the technician must be completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely; prior to the task, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. Electrical power must be available before the task is commenced.
- The recovery equipment shall be in good working order, with a set of instructions concerning the equipment at hand, and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, flammable refrigerants. The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. **DO NOT** mix refrigerants in recovery units, and especially not in cylinders.

Safety and Warranty

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, 3 YEARS COMPRESSOR WARRANTY

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

3-YEAR EXTENDED WARRANTY

A 3-year extended warranty is available for this product. It must be purchased at the time of sale or within 30 days of purchase. Contact your Omcan dealer for pricing.

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

Item Number	49409
Model	FR-CN-1650
Electrical	110V / 60Hz / 1Ph
Rated Power	408 W
Plug	NEMA 5-15P
Thermostat Adjustment Range	-7.6 to 46.4°F (-22 to 8°C)
Climate Class	N (4)
Maximum Ambient Temperature	86°F (30°C), 55% RH
Energy Compliance	U.S. DOE (10 CFR 431.66)
Refrigerant	R290, 3.17 oz (90 g)
Insulation	Cyclopentane foam
Cooling System	Built-in condenser, with wire condenser beside compressor; condenser fan
Defrosting	Manual
Type of Controller	Mechanical thermostat
Temperature Display	Yes (°F)
Capacity (Gross)	21.2 cu. ft. (600 L)
Capacity (Net)	13.3 cu. ft. (378 L)
Display Area	8.6 sq. ft. (0.8 m²)
Interior	Prepainted steel
Exterior	Painted steel
Frame	ABS
Glass Doors	LOW-E tempered glass, sliding
Door Frame	ABS
Type of Light	LED
Lock	Yes (with key)
Casters	6 (2 with brake)
Baskets	5, steel wire
Basket Loading Capacity	17.6 lb (8 kg) per basket
Net Dimensions (W x D x H)	65" x 29.8" x 33.8" (1650 x 757 x 858 mm)
Net Weight	169.8 lb (77 kg)

Note: the manufacturer reserves the right to make changes to the machine without notice.

Important: any changes and/or additions of accessories must be explicitly approved and implemented by the manufacturer.

Installation

BEFORE YOU BEGIN

Confirm each point below before putting the unit into service:

- ☐ All packing material has been removed.
- ☐ The unit was not tilted more than 45 degrees during transport and placement.
- ☐ The power supply is 110V / 60Hz, single phase (voltage range 98 - 132 V), from a dedicated, properly grounded NEMA 5-15R outlet on a 15 A circuit, protected as required by local electrical codes. If the voltage is unstable, a voltage stabilizer with a capacity above 1000 W is installed.
- ☐ The location is well-ventilated and dry, out of direct sunshine, and away from water sinks, heat sources and any volatile or corrosive material — with no continuously operating open flames or other ignition sources in the room (R290 flammable refrigerant).
- ☐ The back side of the cabinet is more than 7.9" (20 cm) from the wall, and both sides are more than 7.9" (20 cm) from any adjacent cabinet or wall.
- ☐ The unit stands on a firm, even surface, and the two casters equipped with brakes are locked.

TRANSPORTATION AND PLACEMENT

1. **Warning:** when transporting the display freezer from one place to another, the inclination of the cabinet must not exceed 45 degrees, to prevent compressor or refrigeration system damage.
2. Before use, remove all the packing material.
3. The back side of the cabinet should be more than 7.9" (20 cm) away from the wall, and both sides more than 7.9" (20 cm) away from any adjacent cabinet or wall.
4. Place the display freezer in a well-ventilated, dry place. **DO NOT** place it under direct sunshine. Keep the unit away from water sinks, heat sources and any volatile or corrosive material.
5. Place the unit on a firm, even surface. The unit rolls on six casters; once it is in position, lock the two casters equipped with brakes.

AMBIENT CONDITIONS

The display freezer is rated climate class **N(4)**: it is designed to perform in ambient conditions up to 86°F (30°C) dry bulb temperature and 55% relative humidity. The ambient temperature and humidity conditions of the climate classes are given in the table below:

Test room climate class	Dry bulb temperature °F (°C)	Relative humidity (%)	Dew point °F (°C)	Water vapor mass in dry air (g/kg)
0	68 (20)	50	48.7 (9.3)	7.3
1	60.8 (16)	80	54.7 (12.6)	9.1
8	75 (23.9)	55	57.7 (14.3)	10.2
2	71.6 (22)	65	59.4 (15.2)	10.8
3	77 (25)	60	62.1 (16.7)	12.0
4	**86 (30)**	**55**	**68 (20.0)**	**14.8**
6	80.6 (27)	75	70 (21.1)	15.8
5	104 (40)	40	75 (23.9)	18.8
7	95 (35)	75	86 (30.0)	27.3

Note: the water vapor mass in dry air is one of the main points influencing the performance and the energy consumption of the freezer. Therefore, the order of the climate classes in the table is based on the water vapor mass column.

POWER SOURCE

1. The unit runs on a single-phase power supply, 60 Hz, voltage range 98 - 132 V. If the voltage is unstable, install a voltage stabilizer with a capacity above 1000 W.
2. The specified capacity of the supply wire is 7 A, with a wire section of 0.82 mm². Single line or compound lines are both allowed.
3. Plug the unit into a dedicated, properly grounded NEMA 5-15R outlet on a 15 A circuit, protected as required by local electrical codes. The unit is rated 110V / 60Hz / 1Ph, 408 W (see the rating plate).
4. **Note:** if the power cord is damaged, it must be replaced with a cord of the same specification (7 A, 0.82 mm²) by the manufacturer, its service agent or a similarly qualified person.
5. Avoid turning the power on and off too frequently. If the power is turned off, wait an interval of 5 minutes before turning it on again.
6. If the freezer has been out of use for a long time, have the electrical circuit examined before it is used again.

Operation

TEMPERATURE CONTROL

- The temperature in the cabinet is controlled with the temperature control knob, located on the control panel at the front of the unit.
- The knob should be kept in the upright position normally to adjust the temperature. FREEZING MAX/HI is the strongest cooling position and is suitable for fast freezing. **DO NOT** keep the knob at this position for long periods of time.
- The cabinet temperature is shown on the temperature display (°F) on the control panel.

FOOD STORAGE

- This unit is designed and intended exclusively for the storage of ice cream and other frozen desserts.
- There must be space between the food products stored in the cabinet, and between the food products and the inner surface of the cabinet, to keep good ventilation of cold air and to freeze evenly.
- **DO NOT** put in any bottled or canned beverages with a freezing point above the temperature in the cabinet when it is below zero.
- For food products that should stay moisture-free, or that lose water easily, wrap them up with airtight food bags or plastic film before putting them in the cabinet, to avoid the mixing of smells and to reduce frosting.
- **NEVER** store volatile or combustible gases or liquids, such as strong alkalis, strong acids or gasoline, in the cabinet.
- Load the food products in the steel wire baskets. The maximum load for each basket is 17.6 lb (8 kg).

LIGHT AND LOCK

- The cabinet interior is lit by an LED lamp on the rear wall.
- The sliding glass doors can be secured with the lock, using the key provided. Keep the key out of the reach of children.

Maintenance

CLEANING

1. The display freezer should be cleaned regularly. When cleaning, **ALWAYS** turn off the power and take the food products out of the cabinet first.
2. Clean the inside of the cabinet using water or a little neutral detergent.
3. **DO NOT** use boiling water, acid, chemical diluents, gasoline, oil or scouring powder.
4. Wipe the cabinet dry after cleaning.
5. Use light soapy water when cleaning the door seal. Apply a little talcum powder on the seal after natural drying, to extend its service life.
6. Use a soft cloth with water or a little detergent to clean the external surfaces, including the glass doors. **Note:** keep the power supply, the power cord and the plug away from water, to avoid electric shock.
7. Except for the common tasks described in this manual, do not take apart or repair the freezer on your own — this may worsen the problem. Unauthorized repair of electrical parts such as the compressor or the temperature controller is prohibited. Call for service.

Part	What to Use	Never Use
Cabinet interior	Water or a little neutral detergent; wipe dry after cleaning	Boiling water, acid, chemical diluents, gasoline, oil or scouring powder
Door seal	Light soapy water; a little talcum powder after natural drying	
External surfaces and glass doors	Soft cloth with water or a little detergent	
Evaporator frost film (when defrosting)	Open the doors to let the frost melt; soft cloth to absorb the water	Sharp metal tools, such as a steel brush
Power supply, power cord and plug		Water — keep them away from water, to avoid electric shock

DEFROSTING

This unit defrosts manually.

1. Defrost, for better freezing efficiency, when the frost film in the cabinet is 5/32" to 3/16" (4 to 5 mm) thick.
2. When defrosting, turn off the power and take out the frozen food products. Open the doors to let the cabinet warm and the frost melt.
3. Use a soft cloth to absorb the water and clean it up.
4. **Caution: DO NOT** use sharp metal tools, such as a steel brush, to remove the frost film when defrosting — this can damage the evaporator.

EXTENDED NON-USE

1. When the freezer will be out of use for a long time, disconnect the power first, then clean the unit as described above.
2. Have the electrical circuit examined before the unit is used again.

Maintenance

MAINTENANCE SCHEDULE

The tasks below are prescribed in this manual. Check off each task in the MAINTENANCE LOG as it is completed.

Task	Monthly	As Required
Clean the cabinet interior, external surfaces, glass doors and door seal (power off, food products removed).		✓
Defrost when the frost film reaches 5/32" to 3/16" (4 to 5 mm) thick.		✓
Clean the surface of the condenser (power off).		✓
Inspect the power cord and plug for wear or damage.	✓	

MAINTENANCE LOG

Model: FR-CN-1650 Serial Number: _____		
Date	**Task Performed**	**By**

Troubleshooting

If the display freezer incurs an anomaly, work through the checks below before calling for service.

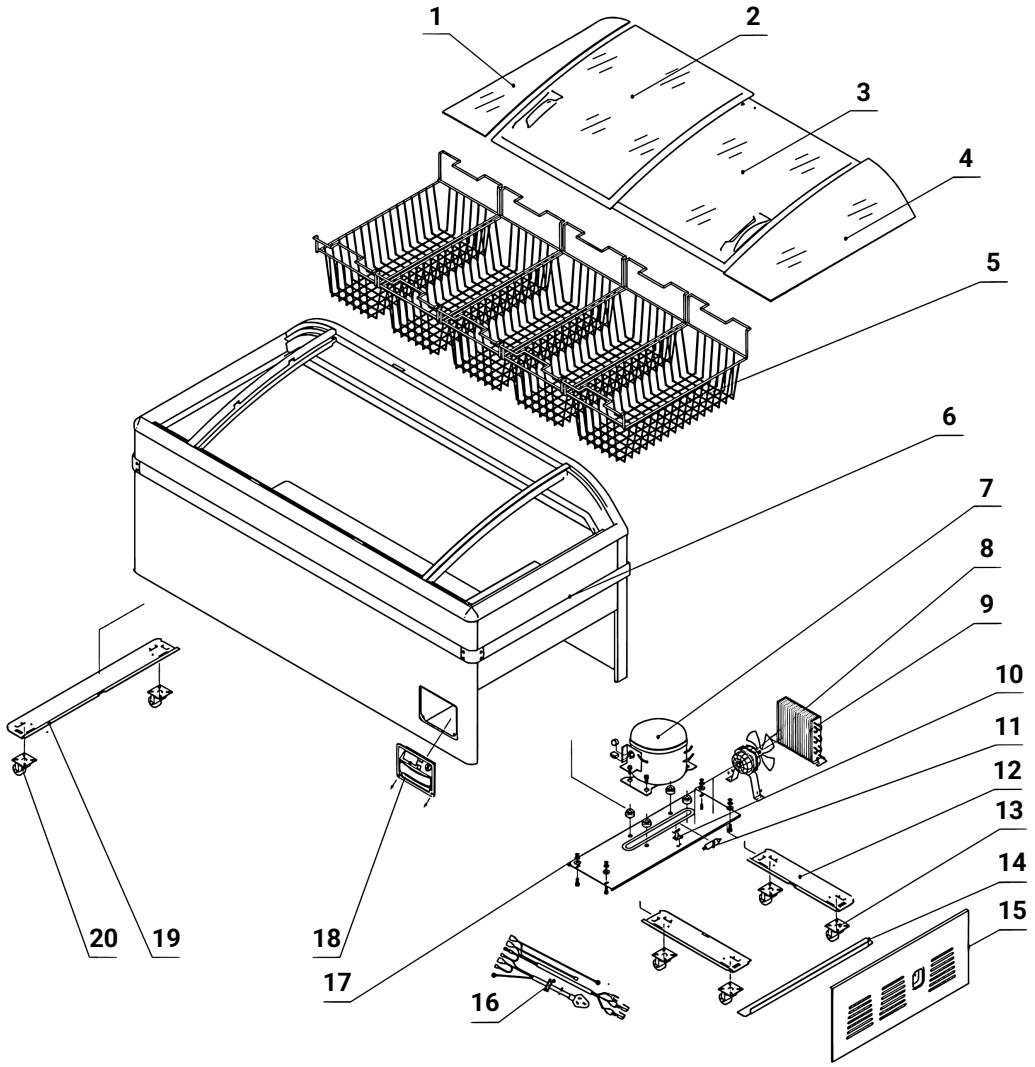
SYMPTOMS	POSSIBLE CAUSE
The indicator light is not on, and the compressor does not start.	Is the plug connected to the outlet? Plug it in.
	Is there power at the outlet? Connect the unit to a live outlet.
The indicator light is on, but the compressor does not work and only buzzes. / The compressor stops a minute after starting, restarts after a few minutes, and repeats.	The supply voltage is below 98 V or above 132 V. Install a voltage stabilizer with a capacity above 1000 W.
The compressor works normally, but the temperature in the cabinet lowers too slowly.	The doors are opened too frequently. Reduce the number of door openings.
	There is too much food in the cabinet, or it is placed improperly. Place the food products properly and keep space between them for cold air ventilation.
	The frost film is too thick. Take out the food products and defrost.
	The surface of the condenser is too dirty. Stop the unit and clean the condenser.
	The doors do not seal. Adjust the door seal.
The noise is too loud.	The freezer is not placed on an even surface. Place it on an even surface.
	The fixings of the freezer are loose. Tighten the fixings.
	There is contact between refrigeration pipes. Have a qualified service technician separate them.
If these checks do not resolve the issue, stop using the unit and contact Omcan Customer Service at 1-800-465-0234.	

Note: the following occurrences are not problems:

- When the freezer is working, or after it stops for a while, the refrigerant cycling in the pipes makes "running water" sounds.
- The surface temperature of the compressor may reach 158 to 176°F (70 to 80°C) when it is working.
- The back side of the freezer is hot.
- In rainy or humid weather, the external surface of the cabinet may have dew. This does not indicate a defect — just dry it with a piece of cloth.

Parts Breakdown

Model FR-CN-1650 49409



Pos.	Part	Omcan Part No.
1	Left Glass Door	AX279
2	Upper Glass Door	AX281
3	Lower Glass Door	AX282
4	Right Glass Door	AX280
5	Basket	AX270
6	Body	*not a spare part*
7	Compressor	AX284
8	Condenser Fan	AX283
9	Condenser	AX278
10	Filter Support	*not a spare part*

Pos.	Part	Omcan Part No.
11	Filter	AX277
12	Universal Wheel U-Iron	*not a spare part*
13	Caster	AX275
14	Connection Beam	*not a spare part*
15	Window Cover (Louver)	AX272
16	Power Cord	AX285
17	Compressor Support Plate	*not a spare part*
18	Thermostat Subassembly	AX288 / AX547
19	Single Wheel U-Iron	*not a spare part*
20	Caster with Brake	AX276

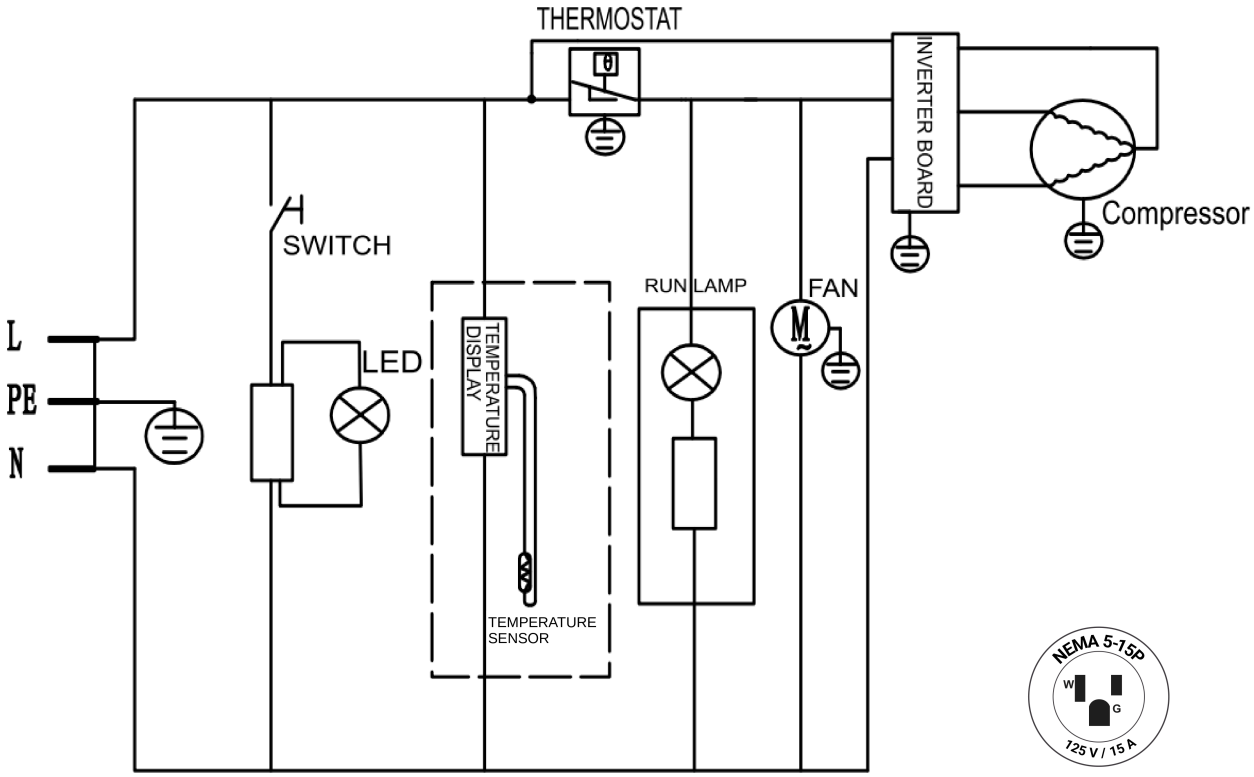
Model FR-CN-1650 49409

Note: Position refers to the callout number on the exploded diagram; "—" indicates the part is not called out on the diagram. Diagram positions 6, 10, 12, 14, 17 and 19 are structural components not offered as spare parts.

Omcan Part No.	Description	Qty	Position
AX269	Door Lock (1 Key) for 49409	1	—
AX270	Wire Mesh Basket (Ø1.8) for 49409	5	5
AX271	Dip-Coated Wire Rear Guard for 49409	1	—
AX272	Phosphated Louver (White, New Type, Without Storage) for 49409	1	15
AX273	LED Lamp (Rear Wall Lamp) for 49409	1	—
AX274	MW Adapter (ETL) (APV-12-12) for 49409	1	—
AX275	Caster (without Brake) (Hasman KL22-L) for 49409	4	13
AX276	Caster (with Brake) (Hasman KL22-L) for 49409	2	20
AX277	Filter (Welded Pipe Length: 85) (Ø2.2 x 4.2 x 160) for 49409	1	11
AX278	Wire Condenser for 49409	1	9
AX279	New Coated Tempered Glass Door, Left (Euro Grey, 699 x 208 mm) for 49409	1	1
AX280	New Coated Tempered Glass Door, Right (Euro Grey, 699 x 208 mm) for 49409	1	4
AX281	Coated Glass Door, Upper (Euro Grey, 577.5 x 677.5 mm) for 49409	1	2
AX282	Coated Glass Door, Lower (Euro Grey, 581 x 708 mm) for 49409	1	3
AX283	Condenser Fan (110 V) for 49409	1	8
AX284	Compressor (NVT70FSC, 110 V) for 49409	1	7
AX285	Power Cord (LT212, Rubber Cord Grommet) for 49409	1	16
AX286	Large Round Indicator Light (115 V, Green) for 49409	1	—
AX287	Fahrenheit Temperature Display (AG904, 110 V) for 49409	1	—
AX288	Thermostat Knob (Euro Grey) for 49409	1	18
AX547	Thermostat (NWPF27H-102-022(1000)E) for 49409	1	18

Electrical Schematics

Model FR-CN-1650 49409



Circuit diagram. The components inside the dotted line are optional.

Notes

Warranty Registration

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

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 envoyez-la à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

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

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

For mailing in Canada · Pour envoi postal 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 envoi postal 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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli ☐ Butcher
☐ Supermarket ☐ Caterer
☐ Institution *(specify)* _____
☐ Other *(specify)* _____

Model Name: _____

Model Number: _____

Serial Number: _____

Machine Description: _____

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

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

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan

Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des "leaders" de la distribution des équipements et matériel pour l'industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd'hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l'entreprise. Nous nous efforçons d'offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros para la industria de servicios de alimentos en América del Norte. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar relaciones nuevas y existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, trabajamos 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.