Glass Door Bottle Coolers

Models BB-CN-0012-GY / BB-CN-0016-GY / BB-CN-0020-GY

Instruction Manual



ITEM	MODEL	ELECTRICAL
51058 · 51060 · 51062	BB-CN-0012-GY BB-CN-0016-GY BB-CN-0020-GY	115V / 60Hz / 1Ph

Revised - 11/02/2026 · 51058-51062-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

51058 51060 51062
Scan for product page

cETLus ETL Sanitation NEMA 5-15P

Made in China

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Model BB-CN-0012-GY / Model BB-CN-0016-GY / Model BB-CN-0020-GY

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Disclaimer

OMCAN IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO A FLOOR DRAIN.

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET SI LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT À UN DRAIN DE PLANCHER.

OMCAN NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE A UN DESAGÜE DE PISO.

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 (circle one)	BB-CN-0012-GY / BB-CN-0016-GY / BB-CN-0020-GY
Serial Number	
Item Number (circle one)	51058 / 51060 / 51062
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.

Congratulations! You have selected one of the finest commercial refrigeration units made. It is manufactured under strict quality controls with only the best quality materials available. When properly maintained, your cooler will give you many years of trouble-free service.

Note: use this appliance only for its intended purpose, as described in this manual. Read this manual before using the equipment.

GENERAL INSTRUCTIONS

- When the cooler is installed or used, remove all the packaging (including carton and plastic wrap).
- Keep the cooler stable to avoid vibration and noise.
- Install the cooler in a place with good ventilation, and leave a clearance of at least 4" (10 cm) to the sides and top, and at least 8" (20 cm) at the rear for air circulation.
- Place the unit far from any heating source, to avoid a decrease in refrigeration efficiency.
- Install the cooler in a dry place, to prevent rust from forming on the compartment body, which may affect the electrical insulation.

CAUTION

- The cooler must be grounded correctly — **NEVER** to a heating pipe or gas pipe.
- If the electrical cord or plug is damaged, contact after-sales service. **NEVER** attempt the repair yourself.
- When unplugging the unit, grasp the plug, not the cord.
- If the voltage is unstable, use a suitable automatic voltage regulator.
- If the power cuts off, wait at least 5 minutes before turning on the unit again, to avoid damage to the compressor.
- **NEVER** store any flammable, explosive or corrosive liquid or gas in or near the cooler.

SAFETY

When using electrical appliances, basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the Installation section of this manual before it is used.
- **DO NOT** allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Switching off the temperature controller does not remove power from every circuit (for example, the light circuit and the evaporator fans).
- Unplug the unit from the electrical outlet before cleaning or making repairs.

Note: it is strongly recommended that any service be performed by an authorized service representative.

Safety and Warranty

CAUTION FOR SAFETY

1. Leave enough space between the cabinet and the wall and ceiling. Do not seal the back of the cabinet completely; provide an air vent to the outside. **Caution:** leave at least 4" (10 cm) to the sides and top, and at least 8" (20 cm) at the rear.
2. Remove all packaging from around the bottom of the unit so heat can radiate away, to avoid fire.
3. **DO NOT** store flammable or volatile chemicals, or anything that could lead to an explosion.
4. Use an individual single-phase outlet, reliably connected to a grounding wire. **Caution:** do not connect the ground wire to a water or gas pipe.
5. Protect the unit from hard impacts and heavy vibration during transportation, and **DO NOT** tilt the cabinet more than 45°.
6. If the unit develops a problem, refer to the Troubleshooting section of this manual. **DO NOT** attempt to solve the problem on your own — refer service to a certified technician only.
7. **DANGER** — Risk of fire or explosion. Flammable refrigerant used. **DO NOT** use mechanical devices to defrost the cooler. **DO NOT** puncture refrigerant tubing.

FLAMMABLE REFRIGERANT (R290)

Danger: risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. **DO NOT** puncture refrigerant tubing.

Caution: risk of fire or explosion. Flammable refrigerant used. Consult the repair manual/owner's guide before attempting to service this product. All safety precautions must be followed.

Caution: risk of fire or explosion. Dispose of properly in accordance with federal or local regulations. Flammable refrigerant used.

Caution: risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.

Caution: keep all ventilation openings in the appliance enclosure, or in the structure for building-in, clear of obstruction.

Caution: servicing shall be done by factory authorized service personnel, to minimize the risk of possible ignition due to incorrect parts or improper service.

PROPER DISPOSAL OF EQUIPMENT — DANGER! RISK OF CHILD ENTRAPMENT

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

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

REFRIGERANT DISPOSAL

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

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.

2 YEARS PARTS AND LABOUR, 5 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!

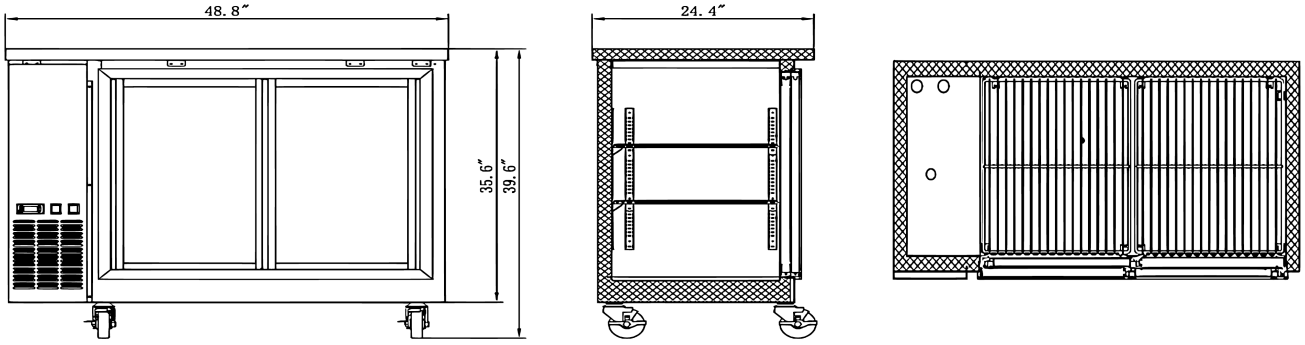
Technical Specifications

Item Number	51058	51060	51062
Model	BB-CN-0012-GY	BB-CN-0016-GY	BB-CN-0020-GY
Description	48", 2 doors	60", 2 doors	72", 3 doors
Electrical	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph
Rated Current	3.5 A	3.1 A	3.2 A
Power Input	325 W	—	—
Plug	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
Energy Compliance	U.S. DOE (10 CFR 431.66)	U.S. DOE (10 CFR 431.66)	U.S. DOE (10 CFR 431.66)
Temperature Range	33 to 41°F (0.5 to 5°C)	33 to 41°F (0.5 to 5°C)	33 to 41°F (0.5 to 5°C)
Refrigerant	R290, 2.47 oz (70 g)	R290	R290
Insulation	Cyclopentane foam	Cyclopentane foam	Cyclopentane foam
Cooling System	Ventilated	Ventilated	Ventilated
Defrosting	Automatic	Automatic	Automatic
Compressor	1/2 HP	1/2 HP	1/2 HP
Number of Shelves	4	4	6
Net Volume	11.2 cu. ft. (318 L)	14.8 cu. ft. (420 L)	18.5 cu. ft. (525 L)
Storage Capacity	672 - 12 oz. cans 2 kegs 384 - 12 oz. bottles	912 - 12 oz. cans 2 kegs 504 - 12 oz. bottles	1152 - 12 oz. cans 3 kegs 624 - 12 oz. bottles
Interior Dimensions (W x D x H)	36.25" x 18.5" x 30.5" (920 x 470 x 775 mm)	48.2" x 18.5" x 30.5" (1224 x 470 x 775 mm)	60.1" x 18.5" x 30.5" (1528 x 470 x 775 mm)
Net Dimensions (W x D x H)	48.8" x 24.4" x 35.6" (1240 x 620 x 905 mm)	60.8" x 24.4" x 35.6" (1544 x 620 x 905 mm)	72.8" x 24.4" x 35.6" (1848 x 620 x 905 mm)
Net Weight	231.5 lb (105 kg)	275.5 lb (125 kg)	330.7 lb (150 kg)

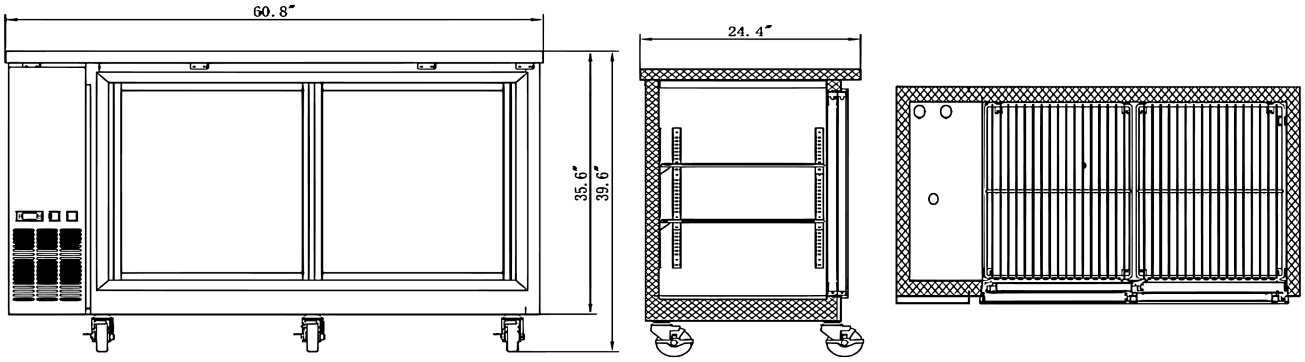
Note: the manufacturer reserves the right to make changes to the machine without notice.

Technical Drawings

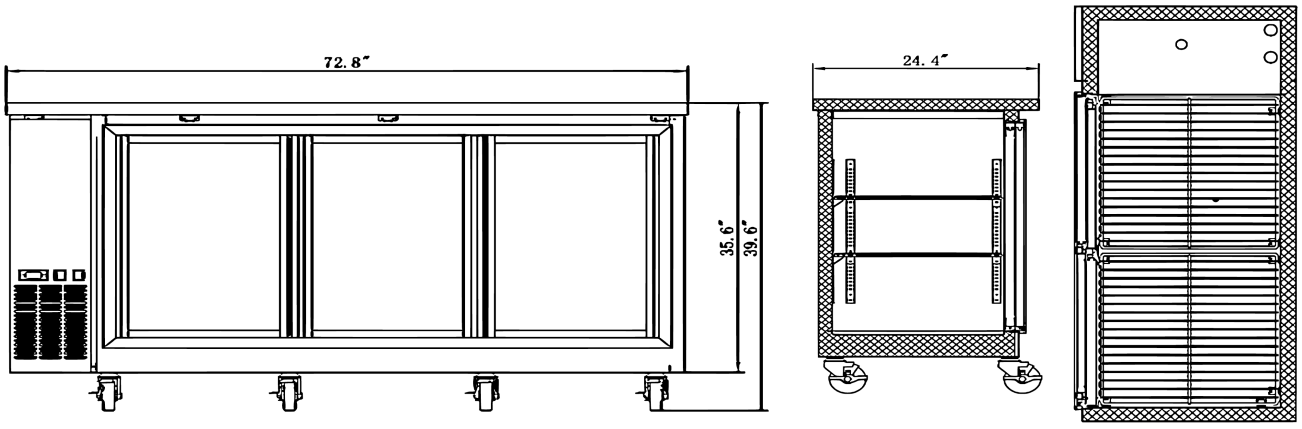
Model BB-CN-0012-GY 51058



Model BB-CN-0016-GY 51060



Model BB-CN-0020-GY 51062



Note: 35.6" (905 mm) is the cabinet height on its leveling feet, as shipped. The 39.6" (1006 mm) height on the drawings is the height on casters; casters are not part of the factory parts list for these models.

BEFORE YOU BEGIN

Confirm each point below before putting the cooler into service:

- ☐ The power supply is 115V / 60Hz, single phase, matching the rating plate, on its own dedicated, properly grounded circuit.
- ☐ No extension cords and no adapter plugs will be used.
- ☐ The location is indoors, dry, well ventilated, away from heat sources, with a clearance of at least 4" (10 cm) to the sides and top, and at least 8" (20 cm) at the rear.
- ☐ The cabinet has been upright for 24 hours before it is plugged into the power source.
- ☐ The floor is strong enough for the loaded unit, and the cabinet can be leveled front to back and side to side.

UNCRATING

Tools required: Phillips screwdriver.

- Use a Phillips screwdriver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid (see Image 1). Then remove the L-bracket from the unit (see Image 2).



Image 1
Removing bracket from skid

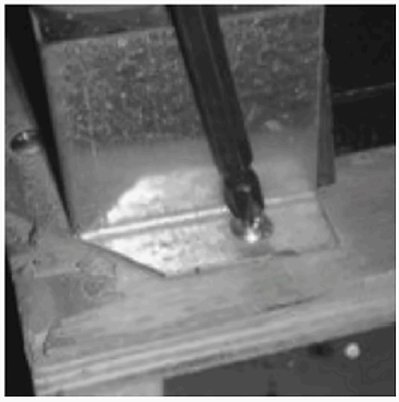


Image 2
Removing bracket from cabinet

- Remove the skid by unscrewing all base rail anchor brackets. Place the skid to the side.
- Carefully upright the cabinet.

When lifting the unit, DO NOT use the countertop as a lifting point.
Also remember to leave the cabinet upright for 24 hours before plugging it into the power source.

POSITIONING AND LEVELING

- Set the unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F / +38°C) an exhaust fan may be necessary.

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

- Proper leveling of the unit is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be affected by leveling.
- Level the cooler front to back and side to side with a level.

Installation

ELECTRICAL

DO NOT, under any circumstances, cut or remove the grounding prong from the power cord. For safety, this appliance must always be properly grounded.

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet, to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with a properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter. If the result is anything less than 100% of the rated voltage, it must be corrected immediately.

Warning: compressor warranties are voided if the compressor burns out due to low voltage.

- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void the warranty. The unit must be close enough to the electrical supply that extension cords are never needed.
- The cooler should always be plugged into its own dedicated circuit, with a voltage rating that matches the rating plate. This provides the best performance and prevents overloading wiring circuits, which could become a fire hazard from overheated wires.
- **NEVER** unplug the cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately any power cord that has become frayed or otherwise damaged. **DO NOT** use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When moving the cooler away from the wall, be careful not to run over or damage the power cord. It is strongly recommended that any service be performed by an authorized service representative.

Note: the wiring diagram can be referenced by removing the front louvered grill and looking on the inside cabinet wall.

SEALING CABINET TO FLOOR

Step 1 - Position Cabinet

Allow at least 8" (20 cm) between the wall and the rear of the cabinet, and at least 4" (10 cm) at the sides, to assure proper ventilation.

Step 2 - Level Cabinet

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

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

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

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

Step 3 - Applying Sealant

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

NSF APPROVED SEALANTS

- Minnesota Mining #ECU800 Caulk
- Minnesota Mining #ECU2185 Caulk
- Minnesota Mining #ECU1055 Bead
- Minnesota Mining #ECU1202 Bead
- Armstrong Cork - Rubber Caulk
- Products Research Co #5000 Rubber Caulk
- GE Silicone Sealer
- Dow Corning Silicone Sealer

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

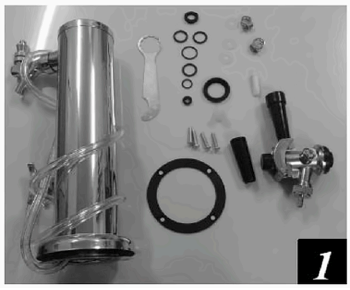
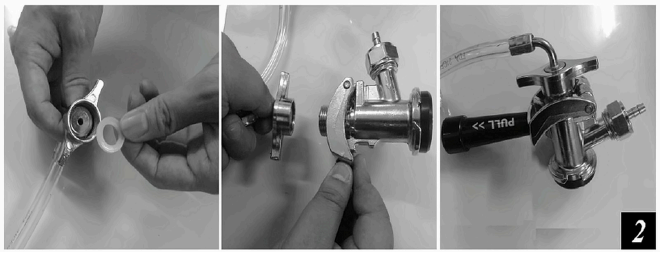
Installation

OPTIONAL: DRAFT BEER CONVERSION

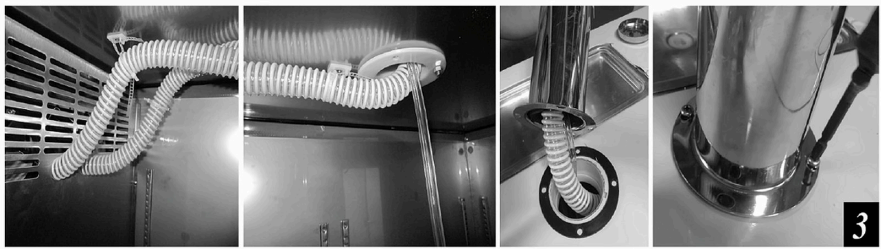
Note: the tap tower is sold separately (item 44224 double tap, item 48696 triple tap). This section applies only when a tap tower kit is installed.



DRAFT BEER TOWER INSTALLATION

	1. Beer tower install contents.
	2. Thread the beer line connector onto the keg coupler.

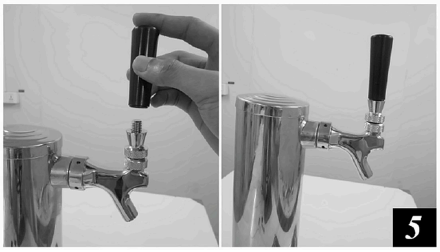
Installation



3. Insert the air hose into the beer tower, and secure the beer tower to the cabinet with the gasket under the beer tower.



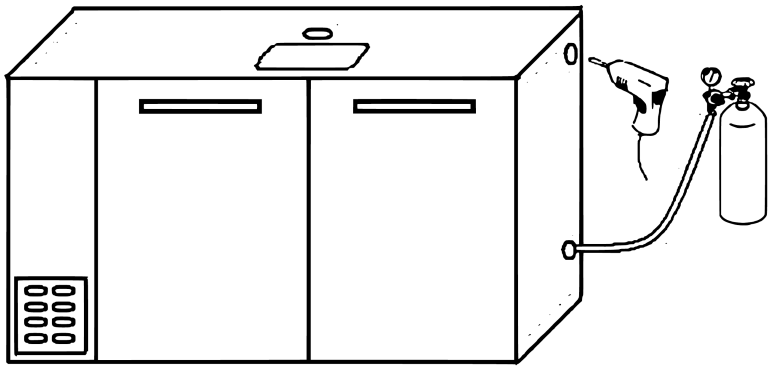
4. Make sure the air hose closes to the top of the beer tower at all times, to keep the beer faucet cold.



5. Thread the handle onto the beer faucet.

REMOTE CO2 GAS CYLINDER INSTALLATION





1. Remove the factory plug on the right wall with a pair of pliers.
2. Insert the CO2 line through the plugged opening. **DO NOT** drill any other hole in the cabinet walls or floor: refrigerant lines and wiring may run inside them.
3. Seal the hole around the CO2 line with silicone sealer, to prevent cold air leakage.

Operation

START UP

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

- The cooler is controlled by a Carel digital temperature controller with display on the control panel, which reads the cabinet temperature from a probe inside the cabinet. Allow the unit to run for several hours, completely cooling the cabinet, before changing the set point.
- Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control, order it from your dealer or a recommended service agent.
- Good air flow in your cooler is critical. Load products so that they neither press against the back wall nor come within four (4) inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

LIGHT SWITCH LOCATION

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

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

RECOMMENDATION

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

REPLACEMENT PARTS

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

Maintenance

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

Air is pulled through the condenser continuously, along with dust, lint, grease, etc. If you keep the condenser clean, you will minimize your service expenses and lower your electrical costs. A dirty condenser can result in non-warranted part and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser with a soft brush, or vacuuming the condenser with a shop vacuum, or using CO2, nitrogen or pressurized air. If you cannot remove the debris adequately, call your refrigeration service company.

On most reach-in units the condenser is accessible at the rear of the unit. You must remove the cabinet grill to expose the condenser. The condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. **DO NOT** place filter material in front of the condensing coil — this material blocks air flow to the coil, which is like having a dirty coil.

CLEANING THE CONDENSER COIL

Warning: this procedure slides the compressor assembly out of the cabinet. It must be performed by a qualified refrigeration service technician only.

Required tools: Phillips screwdriver, stiff bristle brush, adjustable wrench.

1. Disconnect power to the unit.
2. Take off the lower grill assembly by removing all screws.
3. Remove the bolts anchoring the compressor assembly to the frame rails and carefully slide it out — the tube connections are flexible.
4. Clean accumulated dirt off the condensing coil with the stiff bristle brush.
5. Lift the cardboard cover above the fan at the plastic plugs, and carefully clean the condenser coil and fan blades.
6. After brushing the condenser coil, vacuum the dirt from the coil and the interior floor.
7. Replace the cardboard cover, carefully slide the compressor assembly back into position and replace the bolts.
8. Reinstall the louver assembly onto the unit with the appropriate fasteners and clips. Tighten all screws.
9. Connect the unit to power, and check that the condenser fan is running.

Part	What to Use	Never Use
Condenser coil	Soft brush; shop vacuum; CO2, nitrogen or pressurized air	Filter material in front of the condensing coil (blocks air flow)
Stainless steel surfaces	Soft cloths and plastic scouring pads; alkaline or non-chloride cleaners at recommended strength	Steel wool, wire brushes, metal scrapers and steel pads; chlorine-based products; hydrochloric (muriatic) acid; cleaners containing quaternary salts
Beer line and faucet	Beer line cleaning solution and water, run through with the hand pump bottle; beer faucet brush	

Maintenance

STAINLESS STEEL CARE AND CLEANING

Caution: do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless steel enemies. There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur:

- Scratches — from wire brushes, metal scrapers and steel pads, just a few examples of items that can be abrasive to stainless steel's surface.
- Deposits left on stainless steel can leave spots. Hard water can leave spots, and hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
- Chlorides — present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

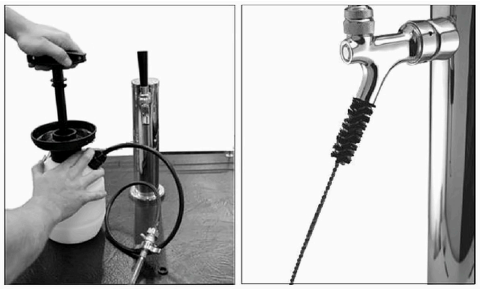
8 STEPS THAT CAN HELP PREVENT RUST ON STAINLESS STEEL

1. **Use the correct cleaning tools.** Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
2. **Clean along the polish lines.** Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when the grain is not visible.
3. **Use alkaline or non-chloride cleaners only.** While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If unsure of chloride content, contact the cleaner supplier. If your present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts, as they can attack stainless steel, causing pitting and rusting.
4. **Water treatment.** To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. **Maintain cleanliness of food equipment.** Use cleaners at recommended strength (alkaline or non-chloride). Avoid buildup of hard stains by cleaning frequently.
6. **Rinse and wipe dry.** Wipe up standing cleaning agents and water as soon as possible. Allow all stainless steel equipment to air dry — oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid) should **NEVER** be used on stainless steel.
8. Regularly restore/passivate stainless steel.

RECOMMENDED CLEANERS FOR STAINLESS STEEL

- Soap, ammonia and detergent (Medallion) — applied with a soft cloth or sponge for routine cleaning.
- Areal 20, Loc-O-Nu, Ecoshine — provides a barrier film for fingerprints and smears.
- Cameo, Talc, Zud, First Impression — for stubborn stains and discoloration. Rub in the direction of the polish lines.
- Easy-Off, De-Grease It oven aid — excellent for removals on all finishes of grease, fatty acids, blood and burnt-on foods.
- Any good commercial detergent — can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine — good for restoration/passivation.

KEG BEER LINE CLEANING

	1. Tools: hand pump cleaning bottle, beer faucet brush, beer line cleaner.
	2. Pour cleaning solution and water into the pump bottle, and connect it to the beer line.
	3. Place a bucket under the faucet, open the beer faucet, and pump to the bottle. Use the brush to clean the beer faucet. Continue to pump until all the cleaning solution has run dry. You can also fill the line and let it soak for a while, then run it through. After you have run the cleaning solution through, open the bottle, fill it with cool water, and repeat the cleaning cycle to rinse the line of cleaning chemicals.

Maintenance

MAINTENANCE SCHEDULE

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

Task	Daily	Weekly	Monthly
Remove deposits and spills from stainless steel surfaces; clean along the polish lines.	✓		
Check that products are not pressing against the back wall or within 4" of the evaporator housing.	✓		
Clean the condenser coil (every 30 days, or as needed — power disconnected).			✓

MAINTENANCE LOG

Model (circle one): BB-CN-0012-GY / BB-CN-0016-GY / BB-CN-0020-GY Serial Number: _____		
Date	**Task Performed**	**By**

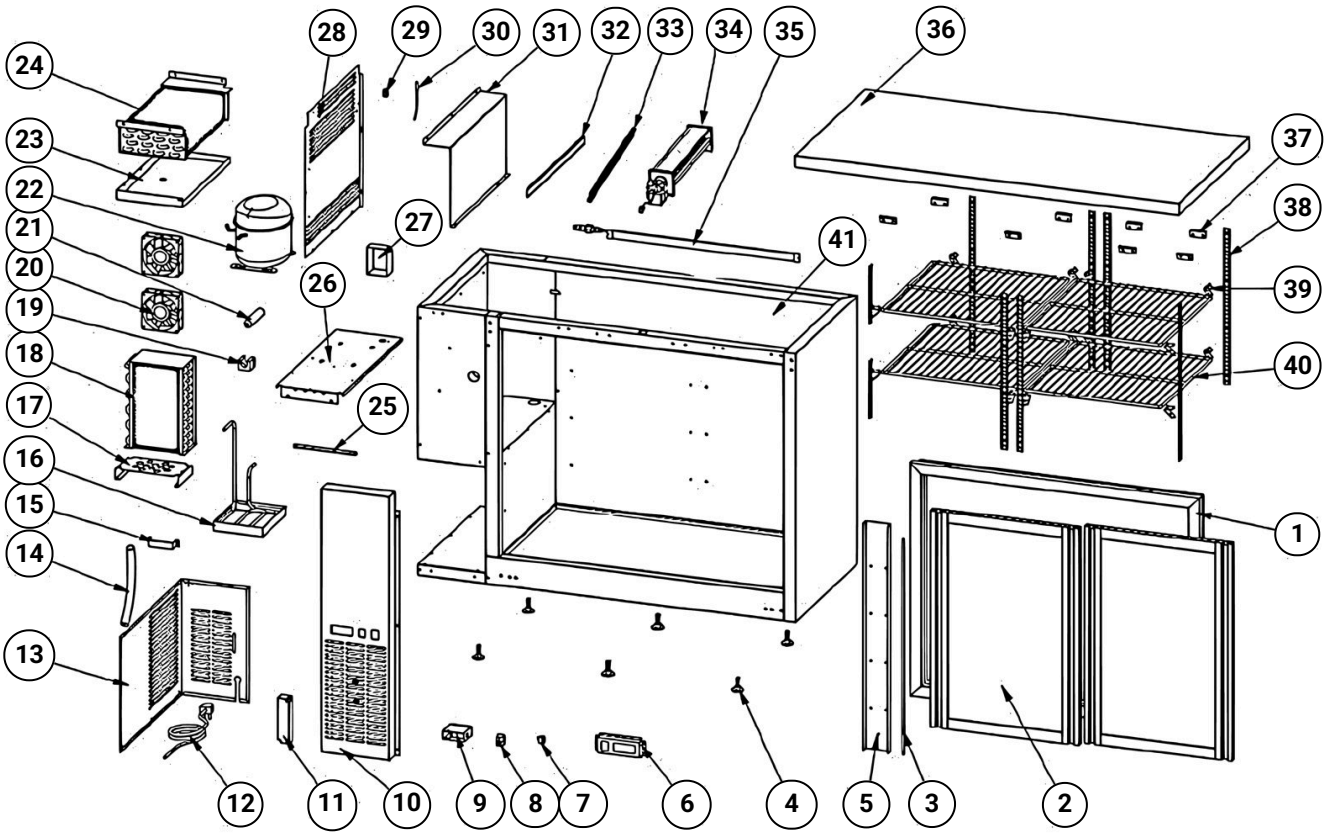
Troubleshooting

If the cooler develops a problem, work through the checks below before calling for service. Every check refers back to instructions given elsewhere in this manual.

Problem	Solution
The unit does not run.	Check that the power cord is plugged into its own dedicated, properly grounded outlet.
	If the power was interrupted, or the unit was shut off, wait at least 5 minutes before re-starting the unit, to avoid damage to the compressor.
	Have the incoming voltage checked. Low voltage must be corrected immediately.
The cooler is not cold enough.	Check the set point on the digital temperature controller; allow several hours for the cabinet to cool completely.
	Check the condenser, and clean it if dirt has collected (see Maintenance — required every 30 days).
	Check the ventilation: at least 4" (10 cm) to the sides and top, and at least 8" (20 cm) at the rear, away from heat sources.
	Check the loading: products must not press against the back wall or come within 4" of the evaporator housing.
No interior light.	Check the light switch, located on the front of the evaporator housing toward the right of the cabinet.
Water or condensation around the unit.	Check the leveling: effective condensate removal is affected by leveling. Level the cooler front to back and side to side.
Excessive noise or vibration.	Keep the cooler stable, and level it front to back and side to side.
If these checks do not resolve the issue, stop using the unit and contact Omcan Customer Service at 1-800-465-0234.	

Parts Breakdown

Model BB-CN-0012-GY 51058



Pos.	Part	Omcan Part No.
1	Door Frame	AX674
2	Sliding Glass Door	AX675
3	Sealing Strip	AX676
4	Leveling Feet	AA185
5	Middle Beam	AX677
6	Waterproof Cover	AA214
7	Power Switch	43982
8	LED Light Switch	AA362
9	Thermostat	27185
10	Control Panel	AP023
11	LED Power Supply	AX678
12	Power Cord	AA365
13	Back Grill	AP024
14	Drain Hose	AA216

Pos.	Part	Omcan Part No.
15	Handle of Compressor Installation Board	AB974
16	Outer Drain Pan	AF087
17	Condenser Installation Board	AF778
18	Condenser	AP021
19	Filter Fixer	AB595
20	Condenser Fan Motor	AA128
21	Filter	AA371
22	Compressor	AI395
23	Inner Drain Pan	AI396
24	Evaporator	37686
25	Extension Spring for Sliding Door	AX679
26	Compressor Installation Board	AF781
27	Compressor Accessories	AY418
28	Evaporator Cover	AX680

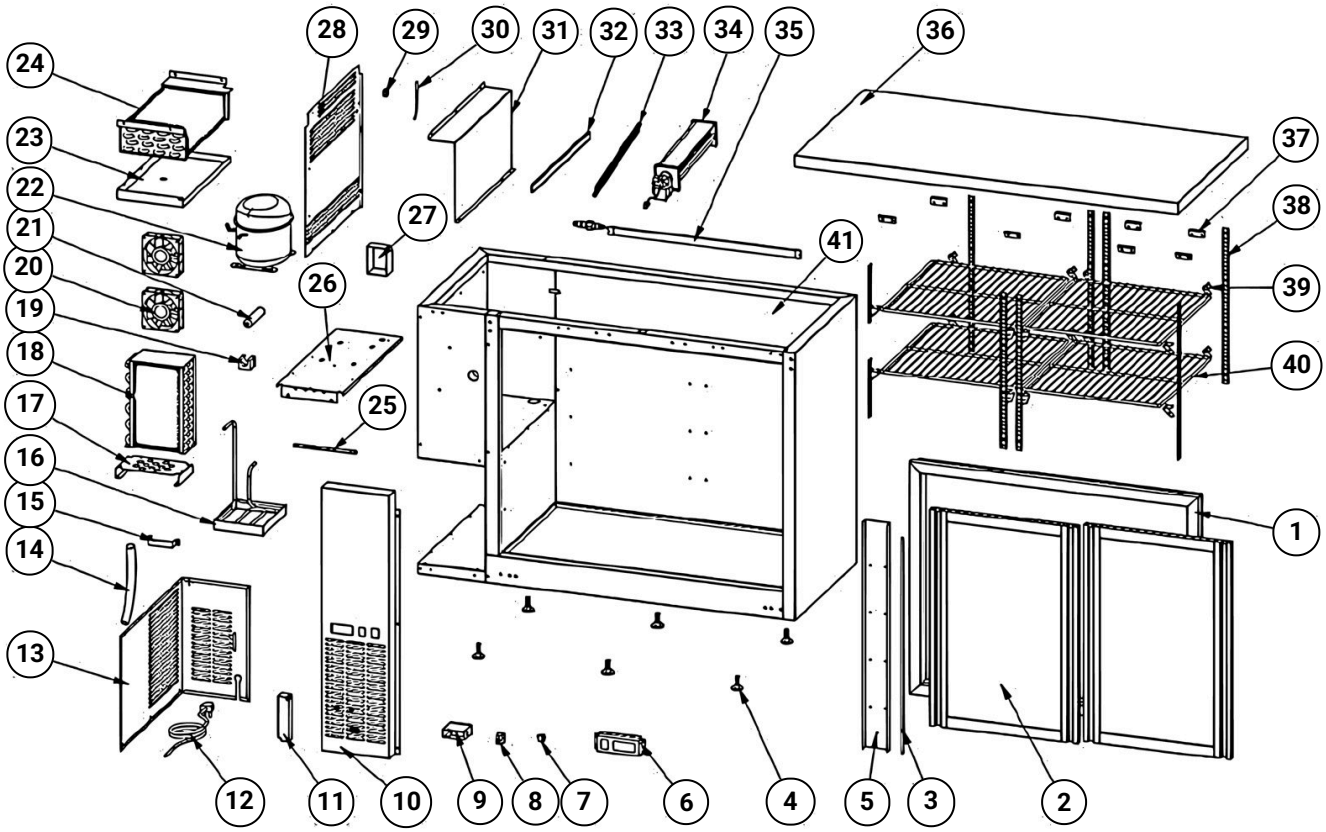
Pos.	Part	Omcan Part No.
29	Temperature Probe Fixer	AA378
30	Temperature Probe	AA379
31	Installation Sheet for Evaporator	AI398
32	Sponge Strip	AP022
33	Evaporator Fan Motor Cover	AL936
34	Evaporator Fan Motor	AM180
35	LED Light	AM181
36	Top Board	AX683
37	Top Board Fixer	AF764
38	K Strip	AP025
39	K Clip	26884
40	Shelf	37737
41	Cabinet	*not a spare part*

Model BB-CN-0012-GY 51058

Item No.	Description	Position	Item No.	Description	Position
AX674	Door Frame for 51058	1	AI395	Compressor for 51058, 51060, 51062	22
AX675	Sliding Glass Door for 51058	2	AI396	Inner Drain Pan for 51058, 51060, 51062	23
AX676	Sealing Strip for 51058, 51060, 51062	3	37686	Evaporator for 51058, 51060, 51062	24
AA185	Leveling Feet for 51058, 51060, 51062	4	AX679	Extension Spring for Sliding Door for 51058, 51060, 51062	25
AX677	Middle Beam for 51058, 51060, 51062	5	AF781	Compressor Installation Board for 51058, 51060, 51062	26
AA214	Waterproof Cover for 51058, 51060, 51062	6	AY418	Compressor Accessories for 51058, 51060, 51062	27
43982	Power Switch for 51058, 51060, 51062	7	AX680	Evaporator Cover for 51058, 51060, 51062	28
AA362	LED Light Switch for 51058, 51060, 51062	8	AA378	Temperature Probe Fixer for 51058, 51060, 51062	29
27185	Thermostat for 51058, 51060, 51062	9	AA379	Temperature Probe (1.5 m) for 51058, 51060	30
AP023	Control Panel for 51058, 51060, 51062	10	AI398	Installation Sheet for Evaporator for 51058, 51060, 51062	31
AX678	LED Power Supply for 51058, 51060, 51062	11	AP022	Sponge Strip for 51058, 51060, 51062	32
AA365	Power Cord for 51058, 51060, 51062	12	AL936	Evaporator Fan Motor Cover for 51058, 51060, 51062	33
AP024	Back Grill for 51058, 51060, 51062	13	AM180	Evaporator Fan Motor for 51058, 51060, 51062	34
AA216	Drain Hose for 51058, 51060, 51062	14	AM181	LED Light for 51058, 51060, 51062	35
AB974	Handle of Compressor Installation Board for 51058, 51060, 51062	15	AX683	Top Board for 51058	36
AF087	Outer Drain Pan for 51058, 51060, 51062	16	AF764	Top Board Fixer for 51058, 51060, 51062	37
AF778	Condenser Installation Board for 51058, 51060, 51062	17	AP025	K Strip for 51058, 51060, 51062	38
AP021	Condenser for 51058, 51060, 51062	18	26884	K Clip for 51058, 51060, 51062	39
AB595	Filter Fixer for 51058, 51060, 51062	19	37737	Shelf for 51058	40
AA128	Condenser Fan Motor for 51058, 51060, 51062	20	—	Cabinet (not a spare part)	41
AA371	Filter for 51058, 51060, 51062	21			

Parts Breakdown

Model BB-CN-0016-GY 51060



Pos.	Part	Omcan Part No.
1	Door Frame	AX684
2	Sliding Glass Door	AX685
3	Sealing Strip	AX676
4	Leveling Feet	AA185
5	Middle Beam	AX677
6	Waterproof Cover	AA214
7	Power Switch	43982
8	LED Light Switch	AA362
9	Thermostat	27185
10	Control Panel	AP023
11	LED Power Supply	AX678
12	Power Cord	AA365
13	Back Grill	AP024
14	Drain Hose	AA216

Pos.	Part	Omcan Part No.
15	Handle of Compressor Installation Board	AB974
16	Outer Drain Pan	AF087
17	Condenser Installation Board	AF778
18	Condenser	AP021
19	Filter Fixer	AB595
20	Condenser Fan Motor	AA128
21	Filter	AA371
22	Compressor	AI395
23	Inner Drain Pan	AI396
24	Evaporator	37686
25	Extension Spring for Sliding Door	AX679
26	Compressor Installation Board	AF781
27	Compressor Accessories	AY418
28	Evaporator Cover	AX680

Pos.	Part	Omcan Part No.
29	Temperature Probe Fixer	AA378
30	Temperature Probe	AA379
31	Installation Sheet for Evaporator	AI398
32	Sponge Strip	AP022
33	Evaporator Fan Motor Cover	AL936
34	Evaporator Fan Motor	AM180
35	LED Light	AM181
36	Top Board	AX686
37	Top Board Fixer	AF764
38	K Strip	AP025
39	K Clip	26884
40	Shelf	37738
41	Cabinet	*not a spare part*

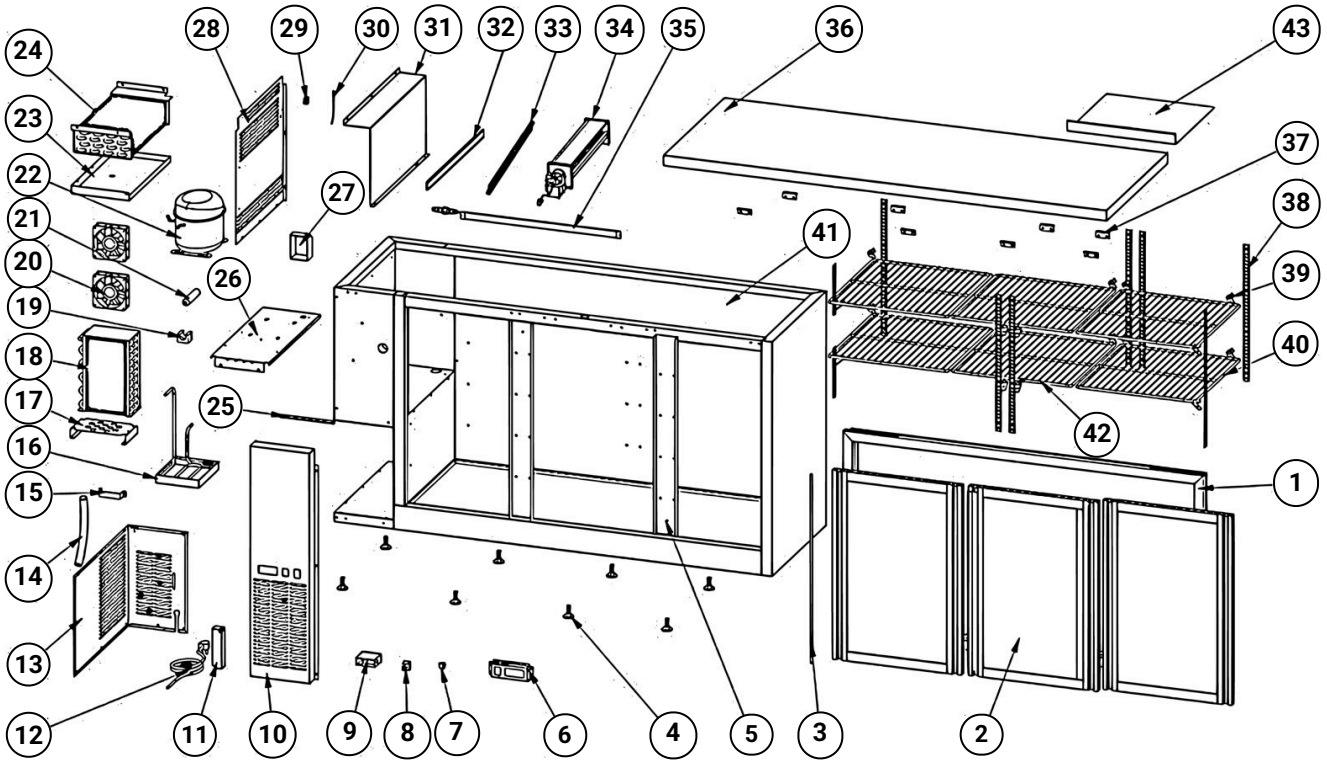
Parts Breakdown

Model BB-CN-0016-GY 51060

Item No.	Description	Position	Item No.	Description	Position
AX684	Door Frame for 51060	1	AI395	Compressor for 51058, 51060, 51062	22
AX685	Sliding Glass Door for 51060	2	AI396	Inner Drain Pan for 51058, 51060, 51062	23
AX676	Sealing Strip for 51058, 51060, 51062	3	37686	Evaporator for 51058, 51060, 51062	24
AA185	Leveling Feet for 51058, 51060, 51062	4	AX679	Extension Spring for Sliding Door for 51058, 51060, 51062	25
AX677	Middle Beam for 51058, 51060, 51062	5	AF781	Compressor Installation Board for 51058, 51060, 51062	26
AA214	Waterproof Cover for 51058, 51060, 51062	6	AY418	Compressor Accessories for 51058, 51060, 51062	27
43982	Power Switch for 51058, 51060, 51062	7	AX680	Evaporator Cover for 51058, 51060, 51062	28
AA362	LED Light Switch for 51058, 51060, 51062	8	AA378	Temperature Probe Fixer for 51058, 51060, 51062	29
27185	Thermostat for 51058, 51060, 51062	9	AA379	Temperature Probe (1.5 m) for 51058, 51060	30
AP023	Control Panel for 51058, 51060, 51062	10	AI398	Installation Sheet for Evaporator for 51058, 51060, 51062	31
AX678	LED Power Supply for 51058, 51060, 51062	11	AP022	Sponge Strip for 51058, 51060, 51062	32
AA365	Power Cord for 51058, 51060, 51062	12	AL936	Evaporator Fan Motor Cover for 51058, 51060, 51062	33
AP024	Back Grill for 51058, 51060, 51062	13	AM180	Evaporator Fan Motor for 51058, 51060, 51062	34
AA216	Drain Hose for 51058, 51060, 51062	14	AM181	LED Light for 51058, 51060, 51062	35
AB974	Handle of Compressor Installation Board for 51058, 51060, 51062	15	AX686	Top Board for 51060	36
AF087	Outer Drain Pan for 51058, 51060, 51062	16	AF764	Top Board Fixer for 51058, 51060, 51062	37
AF778	Condenser Installation Board for 51058, 51060, 51062	17	AP025	K Strip for 51058, 51060, 51062	38
AP021	Condenser for 51058, 51060, 51062	18	26884	K Clip for 51058, 51060, 51062	39
AB595	Filter Fixer for 51058, 51060, 51062	19	37738	Shelf for 51060	40
AA128	Condenser Fan Motor for 51058, 51060, 51062	20	—	Cabinet (not a spare part)	41
AA371	Filter for 51058, 51060, 51062	21			

Parts Breakdown

Model BB-CN-0020-GY 51062



Pos.	Part	Omcan Part No.
1	Door Frame	AX687
2	Sliding Glass Door	AX688
3	Sealing Strip	AX676
4	Leveling Feet	AA185
5	Middle Beam	AX677
6	Waterproof Cover	AA214
7	Power Switch	43982
8	LED Light Switch	AA362
9	Thermostat	27185
10	Control Panel	AP023
11	LED Power Supply	AX678
12	Power Cord	AA365
13	Back Grill	AP024
14	Drain Hose	AA216
15	Handle of Compressor Installation Board	AB974

Pos.	Part	Omcan Part No.
16	Outer Drain Pan	AF087
17	Condenser Installation Board	AF778
18	Condenser	AP021
19	Filter Fixer	AB595
20	Condenser Fan Motor	AA128
21	Filter	AA371
22	Compressor	AI395
23	Inner Drain Pan	AI396
24	Evaporator	37686
25	Extension Spring for Sliding Door	AX679
26	Compressor Installation Board	AF781
27	Compressor Accessories	AY418
28	Evaporator Cover	AX680
29	Temperature Probe Fixer	AA378
30	Temperature Probe	AA121

Pos.	Part	Omcan Part No.
31	Installation Sheet for Evaporator	AI398
32	Sponge Strip	AP022
33	Evaporator Fan Motor Cover	AL936
34	Evaporator Fan Motor	AM180
35	LED Light	AM181
36	Top Board	AX689
37	Top Board Fixer	AF764
38	K Strip	AP025
39	K Clip	26884
40	Shelf (Left and Right)	37739
41	Cabinet	*not a spare part*
42	Middle Shelf	37740
43	Air Deflector	AF805

Parts Breakdown

Model BB-CN-0020-GY 51062

Item No.	Description	Position	Item No.	Description	Position
AX687	Door Frame for 51062	1	AI396	Inner Drain Pan for 51058, 51060, 51062	23
AX688	Sliding Glass Door for 51062	2	37686	Evaporator for 51058, 51060, 51062	24
AX676	Sealing Strip for 51058, 51060, 51062	3	AX679	Extension Spring for Sliding Door for 51058, 51060, 51062	25
AA185	Leveling Feet for 51058, 51060, 51062	4	AF781	Compressor Installation Board for 51058, 51060, 51062	26
AX677	Middle Beam for 51058, 51060, 51062	5	AY418	Compressor Accessories for 51058, 51060, 51062	27
AA214	Waterproof Cover for 51058, 51060, 51062	6	AX680	Evaporator Cover for 51058, 51060, 51062	28
43982	Power Switch for 51058, 51060, 51062	7	AA378	Temperature Probe Fixer for 51058, 51060, 51062	29
AA362	LED Light Switch for 51058, 51060, 51062	8	AA121	Temperature Probe (3 m) for 51062	30
27185	Thermostat for 51058, 51060, 51062	9	AI398	Installation Sheet for Evaporator for 51058, 51060, 51062	31
AP023	Control Panel for 51058, 51060, 51062	10	AP022	Sponge Strip for 51058, 51060, 51062	32
AX678	LED Power Supply for 51058, 51060, 51062	11	AL936	Evaporator Fan Motor Cover for 51058, 51060, 51062	33
AA365	Power Cord for 51058, 51060, 51062	12	AM180	Evaporator Fan Motor for 51058, 51060, 51062	34
AP024	Back Grill for 51058, 51060, 51062	13	AM181	LED Light for 51058, 51060, 51062	35
AA216	Drain Hose for 51058, 51060, 51062	14	AX689	Top Board for 51062	36
AB974	Handle of Compressor Installation Board for 51058, 51060, 51062	15	AF764	Top Board Fixer for 51058, 51060, 51062	37
AF087	Outer Drain Pan for 51058, 51060, 51062	16	AP025	K Strip for 51058, 51060, 51062	38
AF778	Condenser Installation Board for 51058, 51060, 51062	17	26884	K Clip for 51058, 51060, 51062	39
AP021	Condenser for 51058, 51060, 51062	18	37739	Shelf (Left and Right) for 51062	40
AB595	Filter Fixer for 51058, 51060, 51062	19	—	Cabinet (not a spare part)	41
AA128	Condenser Fan Motor for 51058, 51060, 51062	20	37740	Middle Shelf for 51062	42
AA371	Filter for 51058, 51060, 51062	21	AF805	Air Deflector for 51062	43
AI395	Compressor for 51058, 51060, 51062	22			

Note: the beer tower, keg coupler and CO2 parts are not part of the cooler and are not listed above. Tap towers are sold separately: item 44224 (double tap) and item 48696 (triple tap).

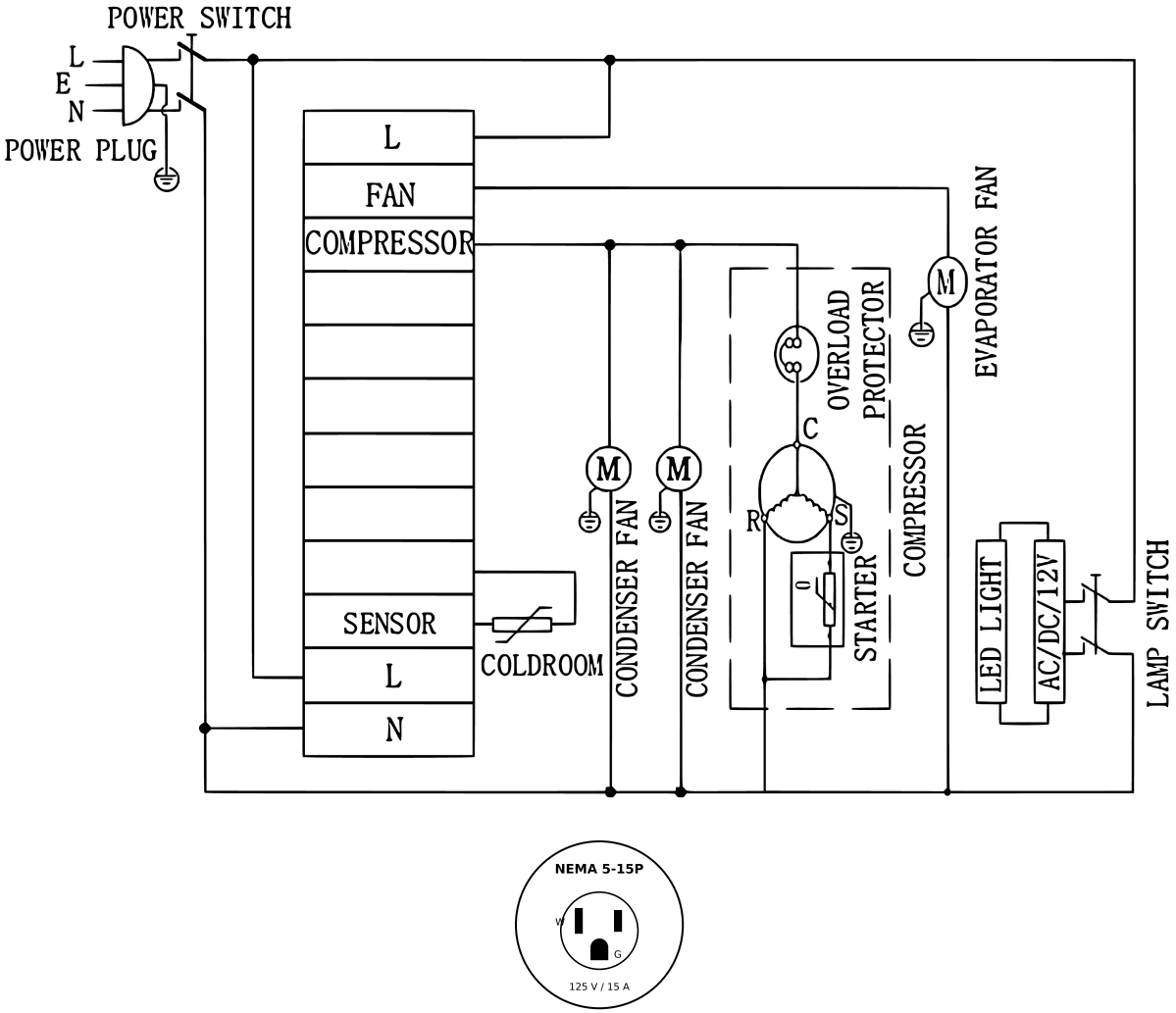
Electrical Schematics

Model BB-CN-0012-GY 51058

Model BB-CN-0016-GY 51060

Model BB-CN-0020-GY 51062

The three models share one electrical schematic.



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.