



## ***Juneau Refrigerated Prep Tables***

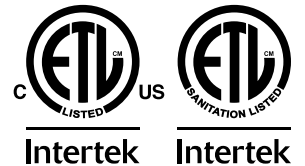
Models PT-TH-0686-HC, 0920-HC, 1194-HC, 1524-HC, 1778-HC

Items 58005, 58006, 58007, 58008, 58009

### ***Instruction Manual***



*Revised - 08/26/2024*



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# ***Table of Contents***

Model PT-TH-0686-HC / Model PT-TH-0920-HC / Model PT-TH-1194-HC  
Model PT-TH-1524-HC / Model PT-TH-1778-HC

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<b>Section</b>	<b>Page</b>
Disclaimer -----	3
General Information -----	4 - 5
Safety and Warranty -----	5 - 7
Technical Specifications -----	8
Installation -----	8 - 10
Operation -----	10 - 14
Maintenance -----	14 - 16
Troubleshooting -----	16 - 18
Parts Breakdown -----	19 - 28
Electrical Schematics -----	29
Notes -----	30
Warranty Registration -----	31

*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.*

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*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.*

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*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**

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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.

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Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

### **VÉRIFIEZ LE COLIS DÈS RÉCEPTION**

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

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

## ***General Information***

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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.

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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***

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- Please keep this instruction manual properly for reference when necessary.
  - Please be sure to read this instruction manual carefully, which provides the installer/user with the important information required for proper installation, safe use and maintenance of this product.
1. This appliance is used for commercial and similar purposes, such as:
    - Kitchen areas in shops or other workplaces.
    - Customers in farms, hotels, motels environments.
    - Family hotel environment.

# ***Safety and Warranty***

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- Catering industry and similar non-retail applications.
- Used for storing packaged food.

This product is not suitable for other uses, otherwise it may cause danger. The manufacturer is not responsible for any losses caused by improper and unreasonable use.

2. This product is not suitable for people who lack corresponding experience and knowledge (including children) to use alone, there must be someone responsible for their safety, and supervision and guidance.

## **WARNING**

Do not get this product wet or use it in a high-humidity environment, otherwise it may cause electric leakage, which may cause electric shock or fire.

## **PRODUCT FEATURES**

- Product safety performance implements national standards.
- Using built-in evaporator, fully-enclosed refrigeration system, long service life.
- Using high-end brand compressors, low noise, power saving, wide voltage, long service life, overload protection.
- The cabinet body is integrally foamed by high-pressure polyurethane, and the thickened foam layer has good thermal insulation effect.
- Thickened food grade stainless steel is used in the cabinet, stable structure and the load bearing is good.
- Energy-efficient.

## **WARNING**

R290 refrigerant is flammable and explosive. Before maintenance, check whether there is an open flame near the site, and set up a warning sign in a conspicuous location. Be sure to empty the refrigerant in the system before soldering.

## **WARNING**

The thermal insulation layer of the product is made of high-urethane foam, When the product is scrapped, please don't throw it away at random, please contact a professional waste recycling agency for disposal.

## **WARNING**

If the LED lamp is damaged, in order to avoid danger, it must be replaced by a professional staff from the manufacturer's maintenance department or similar department.

**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 YEAR PARTS AND LABOUR 5 YEAR 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.**

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

## ***Safety and Warranty***

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use.

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

### **WARNING:**

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

**In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.**

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

Model	PT-TH-0686-HC	PT-TH-0920-HC	PT-TH-1194-HC	PT-TH-1524-HC	PT-TH-1778-HC
Item Number	58005	58006	58007	58008	58009
Capacity	95 L / 3.35 cu.ft.	138 L / 4.87 cu.ft.	187 L / 6.6 cu.ft.	249 L / 8.79 cu.ft.	308 L / 10.87 cu.ft.
Number of GN Pans	1/6 (6) + 1/9 (2)	1/6 (10)	1/6 (12)	1/6 (16)	1/6 (18)
Number of Doors	1	2		3	
Number of Shelves	1	2		3	
Number of Casters	4 wheels, 2 with brake				
Lock	No				
Door Handle	Optional				
Temperature Range	0.6 - 4.4°C / 33 - 40°F				
Max Ambient Temp Rating	24°C / 75°F				
Refrigerant	R290				
Type of Climate	ST				
Defrosting	Automatic				
Cooling Type	Ventilated				
Power	510 W				
Electrical	110-120V / 60Hz / 1				
Net Weight	187.4 lbs. / 85 kgs.	220.5 lbs. / 100 kgs.	271.2 lbs. / 123 kgs.	319.7 lbs. / 145 kgs.	379.2 lbs. / 172 kgs.
Net Dimensions (WDH)	27.6" x 30.1" x 43.8" 702 x 765 x 1113mm	36.4" x 30.1" x 43.8" 924 x 765 x 1113mm	48.4" x 30.1" x 43.8" 1230 x 765 x 1113mm	60.4" x 30.1" x 43.8" 1535 x 765 x 1113mm	72.4" x 30.1" x 43.8" 1840 x 765 x 1113mm
Packaging Weight	255.7 lbs. / 116 kgs.	286.6 lbs. / 130 kgs.	394.6 lbs. / 179 kgs.	451.9 lbs. / 205 kgs.	513.7 lbs. / 233 kgs.
Packaging Dimensions	32.3" x 34.6" x 45.7" 820 x 880 x 1160mm	41.4" x 34.6" x 45.7" 1052 x 880 x 1160mm	52" x 34.6" x 45.7" 1320 x 880 x 1160mm	65.4" x 34.6" x 45.7" 1660 x 880 x 1160mm	75.6" x 34.6" x 45.7" 1920 x 880 x 1160mm

## Installation

### INSTALLATION ENVIRONMENT

#### WARNING

There are no obstacles around the appliance or in the embedded structure to keep the ventilation smooth.



## NOTE

This product is for indoor use only. It should be placed in a cool and ventilated place without direct sunlight. The normal working environment temperature is in the range of 5°C~35°C.

## BEST USE ENVIRONMENT

- Do not install this product near stoves, grills or other equipment that generates high temperatures.
- The product should be installed on a solid ground.
- Avoid installing the product on the floor where dripping water is not allowed, especially when the products are installed side by side or back to back (allowing to put together with products of other manufacturers), condensation may appear on the surface of the box between the two machines, and the condensation water will drip to the ground.

## INSTALLATION METHOD

### NOTE

- Please check the machine model before unpacking.
  - Please check whether the outer package is intact before unpacking.
  - After unpacking, please check whether the machine is intact and the accessories are complete.
1. Cut off the packing belt, then disassemble the wooden frame and the carton, and remove all the inner packaging (do not throw it away at random, it can be recycled to the garbage collection station), please be careful to prevent damage to the product surface.
  2. Install the machine in the selected position and adjust it to the level.
  3. Prepare warm water, add an appropriate amount of neutral food grade detergent, then soak a soft cloth in this mixed solution, and then clean the inside of the machine.

## PARTITION

Depends on the product structure: the height of the partition can be adjusted from 1.2 to 2.5cm as the height unit, please adjust the partition according to the height of the stored items.

### NOTE

Please correctly install the partition hooks and partitions, ensure that the partitions are level.

## ELECTRICAL CONNECTION

### WARNING

- The product does not have a power switch or leakage protector, please install a switch with a rated current of at least 10A on the main power supply.
- To ensure personal safety, please effectively ground the indoor power supply to ensure that the product is effectively connected to the external ground.
- Except for the type recommended by the manufacturer, electrical appliances must not be used in the food storage room of the appliance.

# Installation

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## WARNING

If the power cord is damaged, in order to avoid danger, it must be replaced by a professional staff who is from the manufacturer's maintenance department or similar department.

- Before using the product, please check whether there is any damage to the main power cord. Do not stress the power cord. It is strictly forbidden to change the power cord without permission. A 10A power socket should be equipped separately.
- The maximum voltage fluctuation required for product operation shall not exceed  $\pm 10\%$  of the rated voltage of the nameplate.
- The standard power supply capacity is the basis for the normal operation of the machine. Please select a power supply cable that is greater than 1.5 times the working current of the machine. The wiring between the home power supply and the machine should be as short as possible. (If it is greater than 10 meters, please increase the diameter of the wire appropriately to reduce the voltage drop of the power supply line. Please connect a separate air switch and leakage switch to the connection with the line of this machine.)
- When the product you purchase is 110V voltage, but the power supply voltage is lower than 94V. Then this product can not run, please install a voltage stabilizer before use.
- Do not place the power cord on a pedestrian path, and do not place heavy objects or objects with sharp edges on the power cord.

# Operation

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## USE INSTRUCTIONS

### CHECK BEFORE POWER ON

- Whether the temporary strapping of the product has been removed.
- Whether all accessories or other items inside the cabinet have been removed.
- Whether the feet are adjusted well and whether the cabinet is level.
- Whether the product is reliably connected to the external ground.
- Confirm whether the power supply voltage frequency is consistent with the machine nameplate.

### NOTE

1. It is forbidden to directly spray water or other liquids on the thermostat or compressor room, otherwise can cause malfunction or electric shock.
2. To prevent electric shock, do not touch the plug and electrical parts with wet hands.
3. Do not store volatile, flammable or explosive items in this machine, such as gasoline, ether, adhesives, combustion-supporting sprays and LPG.
4. This product is designed to temporarily store food and use it for other purposes (for example, chemical or medical supplies such as vaccines and serums) may cause the stored items to deteriorate.
5. Do not throw items onto the partition or place more than 60KG items on the partition to avoid that the partition may fall and cause injury.
6. Do not store glass bottles or cans at the air outlet, they may freeze or even rupture, causing dangerous injury.

7. Do not use flammable sprays, products or place volatile products near the machine, sparks generated when operating a switch or similar device may cause fire disaster.
8. Do not place any objects at the cooling air outlet and return air inlet, which will affect the interior gas circulation and reduces the cooling effect. The internal high-speed fan may cause personal injury.
9. Before placing food in the cabinet, please turn on the refrigerator/freezer for 1 hour and check if the temperature is normal.
10. Do not make the cabinet full of food. To make the temperature in the cabinet even, a certain gap (more than 10mm is recommended) should be kept between the foods to ensure smooth air circulation, which is conducive to the freezing and preservation of food.
11. Please do not put warm or hot food, please let the food cool naturally first, otherwise it will cause the temperature inside the cabinet to rise rapidly, and may cause other food stored in the cabinet to deteriorate or cause the refrigerator/freezer to overload.
12. For food with high surface humidity, please do not directly touch the wall of the cabinet to avoid sticking and cannot be taken out. (Note: If such a situation occurs, do not forcefully take it, you should take it after the temperature rises, otherwise it may damage the inner wall.)
13. Moist or fresh foods and seafood with strong odors should be wrapped in plastic wrap or stored in containers, otherwise these foods will dry out or make other foods smell their odor.
14. Foods containing acetic acid or yeast should be wrapped with plastic wrap, otherwise they may accelerate the corrosion process of the refrigeration copper pipes, which may cause malfunctions.
15. The freezer is only used to store frozen food. During the defrosting process, some temperature-sensitive foods may melt, so they should not be stored in the freezer.
16. After closing the cabinet door, due to the negative pressure in the cabinet room, it is difficult to open the cabinet door immediately, please wait for about 10 seconds.
17. When the indoor temperature of the refrigerator is below 8°C, the product will be in a shutdown state for a long time. (This situation is not a malfunction, please rest assured to use, when the indoor temperature is higher than 8°C will work norm.)
18. When the power is turned on or off for the first time, depending on the product model, the compressor will start working after 0~5 minutes. (This phenomenon is normal and this is the protection of the compressor.)
19. In the rainy season or in a relatively humid environment (environmental humidity 85%), condensation (water droplets) on the door or side panel of the product is normal.

## START

- Insert the plug of this machine.
- Compressor and condenser fans will start in 0~5 minutes (depending on product model).

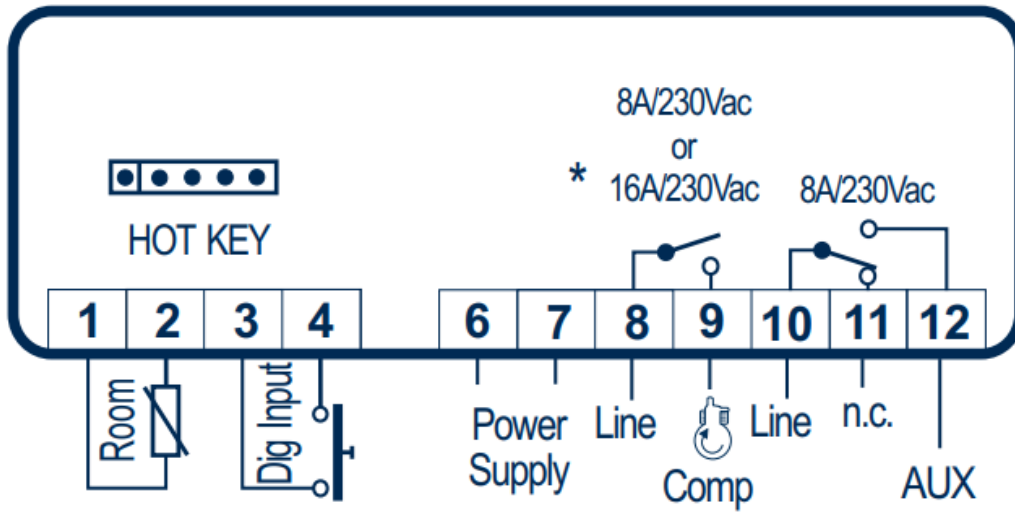
## CABINET TEMPERATURE SETTING

Adjust the display temperature of the freezer to almost the same temperature in the center of the freezer when there is no load. However, depending on the layout of the stored food, the frequency of opening the cabinet door, or the different measuring points, the displayed temperature and the measured temperature will be different. According to the product model, the temperature range of the refrigerator is usually 33~40°F, the temperature of the cabinet is set to 34°F at the factory; the temperature range of the freezer: -8~-0°F, the temperature of the cabinet is set to -1°F at the factory. If necessary, please readjust the temperature setting as follows:

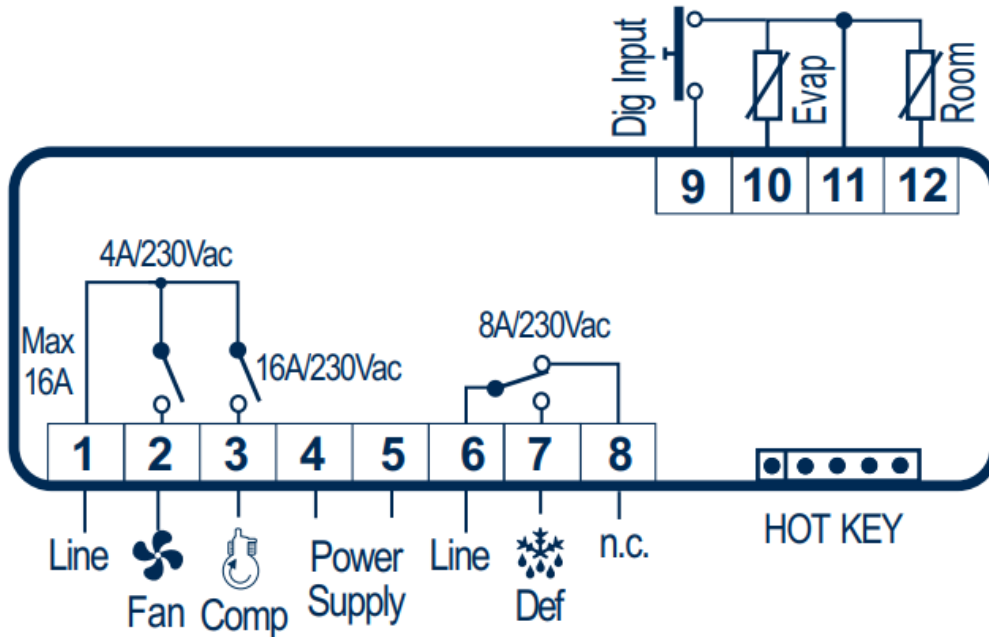
# Operation

## CONNECTIONS

### XR03CX 8A or 16A COMP.







### XR06CX 16A COMP.









## OPERATION AND DISPLAY PANEL



## KEY FUNCTION

- SET** To display target set point, in programming mode it selects a parameter or confirm an operation
-  To start a manual defrost
-  In programming mode it browses the parameter codes or increases the displayed value
-  In programming mode it browses the parameter codes or decreases the displayed value
-  aux

## KEYS COMBINATION

-  +  To lock or unlock the keyboard
- SET** +  To enter in programming mode
- SET** +  To return to room temperature display
-  +  To reset parameters

# Operation

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## HOW TO SEE THE SET POINT

1. Push and release the **SET** key, the set point will be showed.
2. Push and immediately release the **SET** key or wait 5s to return to normal visualization.

## HOW TO CHANGE THE SET POINT

1. Push the **SET** key for more than 2s to change the set point value.
2. The value of the set point will be displayed and starts blinking.
3. To change the **SET** value, push the **UP** or **DOWN** arrows within 10s.
4. To save the new set point value, push the **SET** key again or wait 15s.

## HOW TO START A MANUAL DEFROST

Push the **DEFROST** key for more than 2s and a manual defrost will start, the pre-condition is evaporator probe temperature is lower than **dE**.

## HOW TO CHANGE A PARAMETER VALUE

To change the parameter's value, operate as follows:

1. Enter the programming mode by pressing the **SET** and **UP** keys for 3s.
2. Select the required parameter.
3. Press the **SET** key to display the value (set value starts to blink).
4. Use **UP** or **DOWN** to change its value.
5. Press **SET** to store the new value and move to the following parameter.

**To exit:** press **SET** and **UP** or wait 15s without pressing a key.

**Note: the set value is stored even when the procedure is exited by waiting the time-out to expire. Please restart the controller after changing the parameters.**

# Maintenance

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## DEFROSTING

### WARNING

In addition to the methods recommended by the manufacturer, no mechanical equipment or other methods should be used to accelerate the defrost process.

1. After long-term operation of the static freezing freezer, the frost layer on the inner wall of the freezer may become thick and the cooling effect may be poor. When the frost layer exceeds 1 cm, manual defrosting is required. When defrosting, turn off the power, take out the food (if the insulation treatment is required, please transfer the food to other freezer storage), open the door, and remove it after the temperature rises to the frost layer. Note: do not use sharp utensils to remove the frost layer, so as not to damage the components in the box. Finally, wipe the inside of the freezer with a clean soft cloth, then re-use again.
2. The air-cooled freezer automatically defrosts the evaporator every 3 to 6 hours. The temperature display window of the thermostat panel will display "dEF" during the defrosting process. This process is normal.

## SHUTDOWN

1. Before shutting down, please move the stored food to another refrigerator or freezer.
2. Unplug or disconnect the main power.
3. When the machine is not used for a long time, please clean the inside of the cabinet and the door seals of the cabinet and dry them thoroughly, then wrap the machine with plastic tape and store it in a dry place.

## MAINTENANCE AND CLEANING

### WARNING

- Be sure to unplug the machine before cleaning or maintaining the refrigerator.
- Do not touch or wet the parts of the compressor room, otherwise it may cause malfunction or damage to the machine.
- Do not put plastic parts in water with a temperature exceeding 40°C or in a dishwasher to clean. Avoid damage to parts.

## INTERNAL/EXTERNAL CLEANING

### NOTE

In order to maintain the sanitation of the refrigerator, please cut off the power supply regularly to clean its inside and outside (once a month, once for 2~4 hours).

- Before cleaning, disconnect the power supply, empty the items of the cabinet, keep the cabinet door open and still for 2~4 hours, wait for the temperature in the cabinet to return to the ambient temperature; prepare cold or warm water, add an appropriate amount of neutral food-grade detergent, and then soak a soft cloth in this mixed solution to clean the inside of the machine (inner tanks, partitions, etc.) and the outside (using a chemical solution other than neutral detergent may cause corrosion of the inside and outside surfaces), and then use a soft cloth clean with water once and wipe with a clean dry cloth at the end (after using detergent, it must be cleaned, ventilated and dried). Do not clean the compressor room by spraying water.

### NOTES

Any stainless steel material will also rust when it is not maintained properly.

- Any detergent residue will corrode the metal or plastic surface, so wipe it clean with a dry soft cloth.
- Do not use the following items, avoid damage to metal or plastic surfaces: polishing powder, alcohol, thinner, volatile oil, acidic or alkaline detergent, petroleum spirit, boiling water, metal polishing tool or steel brush, etc. In particular, do not use detergents designed to remove grease from ventilation equipment or microwave ovens.
- The door seal and its contact surface are easily dirty. Please clean the surface thoroughly, otherwise food debris will accelerate the aging of parts.
- Use a soft cloth to wipe off the accumulated water in the cabinet.

# Maintenance

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## AIR FILTER

### WARNING

To prevent deformation of the air filter, please do not use hot water above 40°C to clean the filter.

The plastic filter can remove debris or dust in the air, prevent the condenser from clogging, and affect the refrigeration performance of the freezer to decline. Therefore, check the filter at least twice a month. If it is clogged, please use warm water and neutral detergent to clean it. Use a soft brush along the fins or the wire net to gently brush back and forth; do not brush left or right to avoid damage to the fins and affect the heat radiation. Do not use the machine with the filter removed, otherwise the condenser will be clogged and the machine will malfunction.

## REPAIR

### WARNING

Do not damage the refrigeration circuit.



### NOTE

- If the temperature display window on the operation panel shows a fault code or the machine seems to have a problem, please check the possible causes of failure according to the following reasons. If the fault persists, please contact an authorized repair company.
- When contacting the maintenance company, please provide the other party with a detailed address and telephone number, fault description (it is best to take a video or photo when convenient), purchase and receipt date, machine model, serial number, etc. The above information will help to serve you better and save you unnecessary expenses.
- Do not try to repair the machine yourself.

# Troubleshooting



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## INDICATOR STATUS DESCRIPTION

LED	MODE	MEANING
	On	Compressor enabled.
	Flashing	Compressor activation delay active (during compressor stop for micro door).
	On	Defrost in progress.
	Flashing	- Defrost delay active (during time dd). - Dripping in progress (during time dt).



# Troubleshooting

	On	Fans output enabled.
	Flashing	Fans delay after defrost.
	On	Alarms happening.
	Flashing	-----

## FAULT WITH SHOWING FAULT CODE

When the temperature display window of the thermostat panel flashes the fault code and the temperature in the cabinet alternately, check the fault code and follow the instructions below.

Code	Failure and remedial measures
rH	Cabinet temperature high temperature alarm
	The opening of the cabinet door takes a little longer/close the cabinet door in time.
	Store warm or hot food in the cabinet/take it out.
	The ambient temperature is too high/avoid installing the machine near high-temperature equipment or exposing it to direct sunlight.
rL	Cabinet temperature low temperature alarm.
	The ambient temperature is too low/use the machine within the ambient temperature range of 5°C~32°C.
	Frozen food is being thawed/When the thawing is completed, the fault code will disappear.
E1	Cabinet temperature sensor failure.
E2	Evaporator sensor failure.

If the fault code still appears in the temperature display window after completing the above inspection and calibration, please contact an authorized maintenance company immediately.

## FAULT WITHOUT SHOWING FAULT CODE

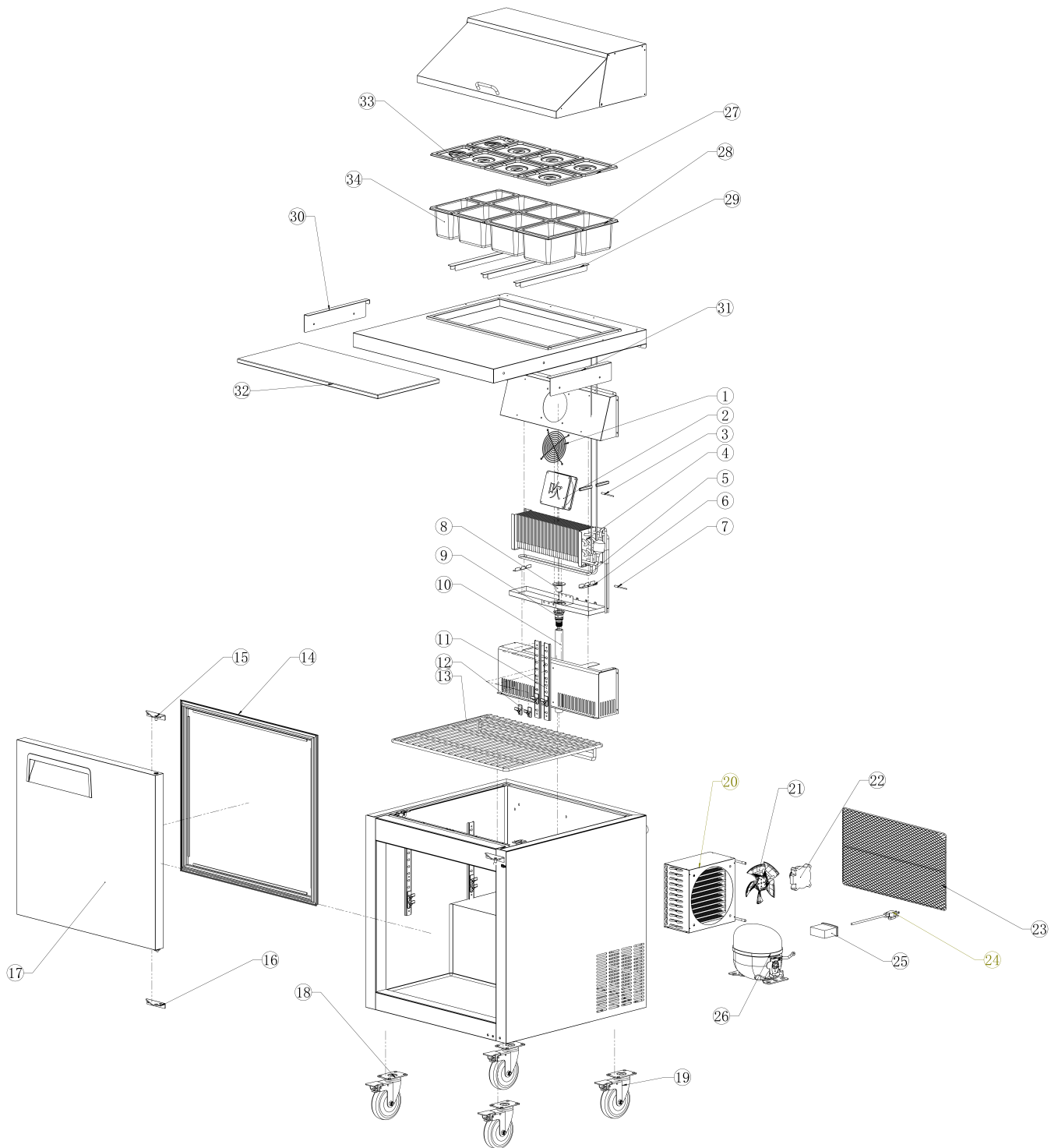
Fault phenomenon	Possible causes and elimination
The machine does not work.	Whether the power is connected (whether the socket and plug are normal).
	Whether there is a power outage or low voltage.

# Troubleshooting

Poor cooling performance.	The ambient temperature is too high (above 32°C).
	Whether the temperature setting is appropriate.
	Whether put too much food or warm/hot food.
	The air outlet/return air outlet is blocked.
	The machine is in the process of defrosting. At this time, the temperature in the cabinet may temporarily increase, but it will not affect the food in the cabinet.
	Whether the cabinet door is not closed tightly or opened too frequently.
	Whether it is too close to the heat source or no ventilation distance is reserved on the back of the product.
	The condenser filter has not been cleaned for a long time.
Noise.	The ground is not flat and the feet are not on the ground.
	The normal working sound of the compressor, condenser, or internal fan motor.
	Foreign objects fall into the compressor room or the internal fan, hit the fan blade, etc.
Condensation water appears near the cabinet door.	The environmental humidity is too high.
	The door is not tightly closed.

# Parts Breakdown

Model **PT-TH-0686-HC** 58005



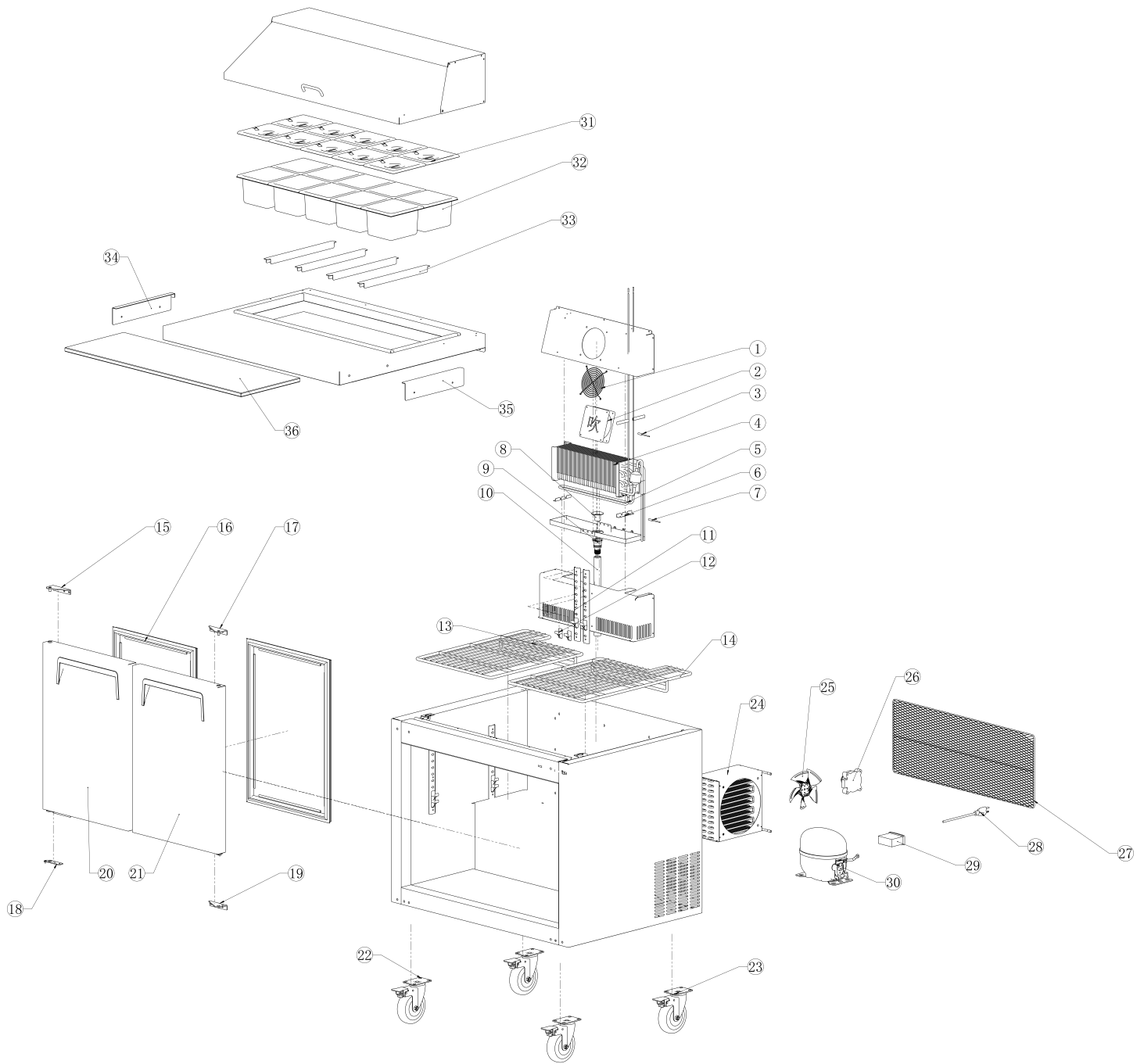
# Parts Breakdown

## Model PT-TH-0686-HC 58005

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP919	Fan Stainless Steel Mesh Cover for 58005	1	AP933	Top Hinge for 58005	15	AN293	Compressor (NUT55NR; 115-127V~60Hz R290) for 58005	26
AP920	Evaporator Motor for 58005	2	AP934	Bottom Hinge for 58005	16	80281	Steam Table Pan Cover Sixth Size Slotted Stainless Steel NSF for 58005	27
AP922	Evaporator for 58005	4	AP935	Doors Assembly for 58005	17	80278	Steam Table Pan Sixth Size 6-7/8" x 6-5/16" x 4" / 176mm x 162mm x 100mm Stainless Steel NSF for 58005	28
AP925	Temperature Sensor Probe (White) for 58005	7	AP936	Universal Wheel (with Brake) for 58005	18	AP946	Hole Spacer Strip for 58005	29
AP926	Drainage Outlet - Top for 58005	8	AP937	Universal Wheel (without Brake) for 58005	19	AP947	Chopping Board Holder - Left for 58005	30
AP927	Drainage Outlet - Bottom for 58005	9	AP938	Condenser (OD4.7x14520mm) for 58005	20	AP948	Chopping Board Holder - Right for 58005	31
AP928	Outside Drain Pipe for 58005	10	AP939	Fan Blade (EBM) for 58005	21	AP949	Chopping Board (AU07-76) for 58005	32
AP929	Ladder Strip for 58005	11	AP940	Condenser Motor for 58005	22	80285	Steam Table Pan Cover Ninth Size Slotted Stainless Steel NSF for 58005	33
AP930	Grey K-Clip for 58005	12	AP941	Mesh Plate (-AU07) for 58005	23	80283	Steam Table Pan Ninth Size 6-7/8" x 4-1/4" x 4" / 176mm x 108mm x 100mm Stainless Steel NSF for 58005	34
AP931	Shelf for 58005	13	AP942	Power Cable (Black) for 58005	24			
AP932	Gasket for 58005	14	AP945	Controller (Dixell) 115V/60Hz for 58005	25			

# Parts Breakdown

**Model PT-TH-0920-HC** 58006



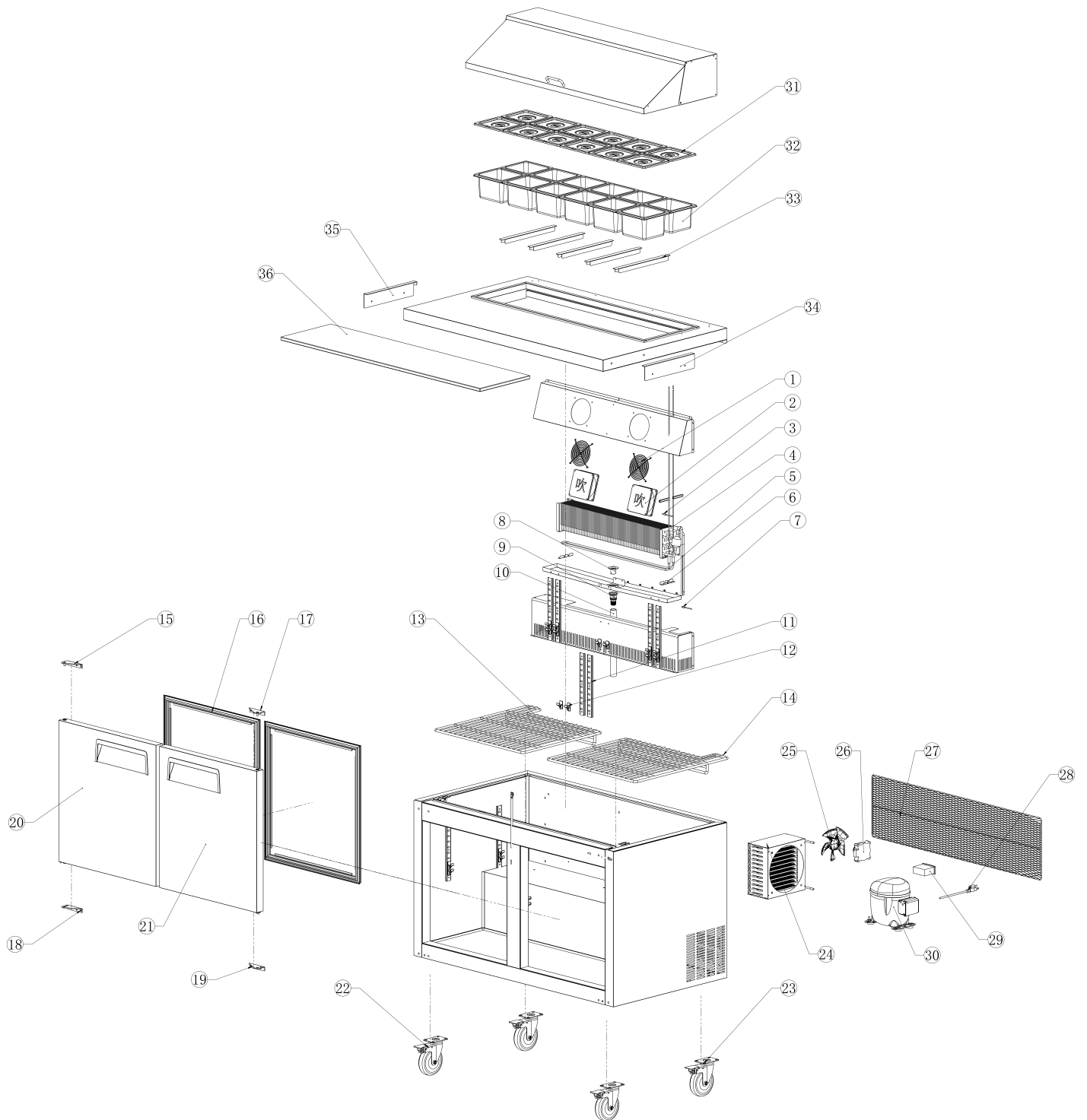
# Parts Breakdown

## Model PT-TH-0920-HC 58006

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP919	Fan Stainless Steel Mesh Cover for 58006	1	AP952	Top Hinge (Left) for 58006	15	AP940	Condenser Motor for 58006	26
AP920	Evaporator Motor for 58006	2	AP953	Gasket for 58006	16	AP957	Mesh Plate (-AU09) for 58006	27
AP922	Evaporator for 58006	4	AP933	Top Hinge (Right) for 58006	17	AP942	Power Cable (Black) for 58006	28
AP925	Temperature Sensor Probe (White) for 58006	7	AP954	Bottom Hinge (Left) for 58006	18	AP945	Controller (Dixell) 115V/60Hz for 58006	29
AP926	Drainage Outlet - Top for 58006	8	AP934	Bottom Hinge (Right) for 58006	19	AP944	Compressor (NUT55NR; 115-127V~60Hz R290) for 58006	30
AP927	Drainage Outlet - Bottom for 58006	9	AP955	Doors Assembly (Left) for 58006	20	80281	Steam Table Pan Cover Sixth Size Slotted Stainless Steel NSF for 58006	31
AP928	Outside Drain Pipe for 58006	10	AP956	Doors Assembly (Right) for 58006	21	80278	Steam Table Pan Sixth Size 6-7/8" x 6-5/16" x 4" / 176mm x 162mm x 100mm Stainless Steel NSF for 58006	32
AP929	Ladder Strip for 58006	11	AP936	Universal Wheel (with Brake) for 58006	22	AP946	Hole Spacer Strip for 58006	33
AP930	Grey K-Clip for 58006	12	AP937	Universal Wheel (without Brake) for 58006	23	AP947	Chopping Board Holder - Left for 58006	34
AP950	Shelf (Left) for 58006	13	AP938	Condenser (OD4.7x14520mm) for 58006	24	AP948	Chopping Board Holder - Right for 58006	35
AP951	Shelf (Right) for 58006	14	AP939	Fan Blade (EBM) for 58006	25	AP958	Chopping Board (AU09-76) for 58006	36

# Parts Breakdown

Model **PT-TH-1194-HC** 58007



# Parts Breakdown

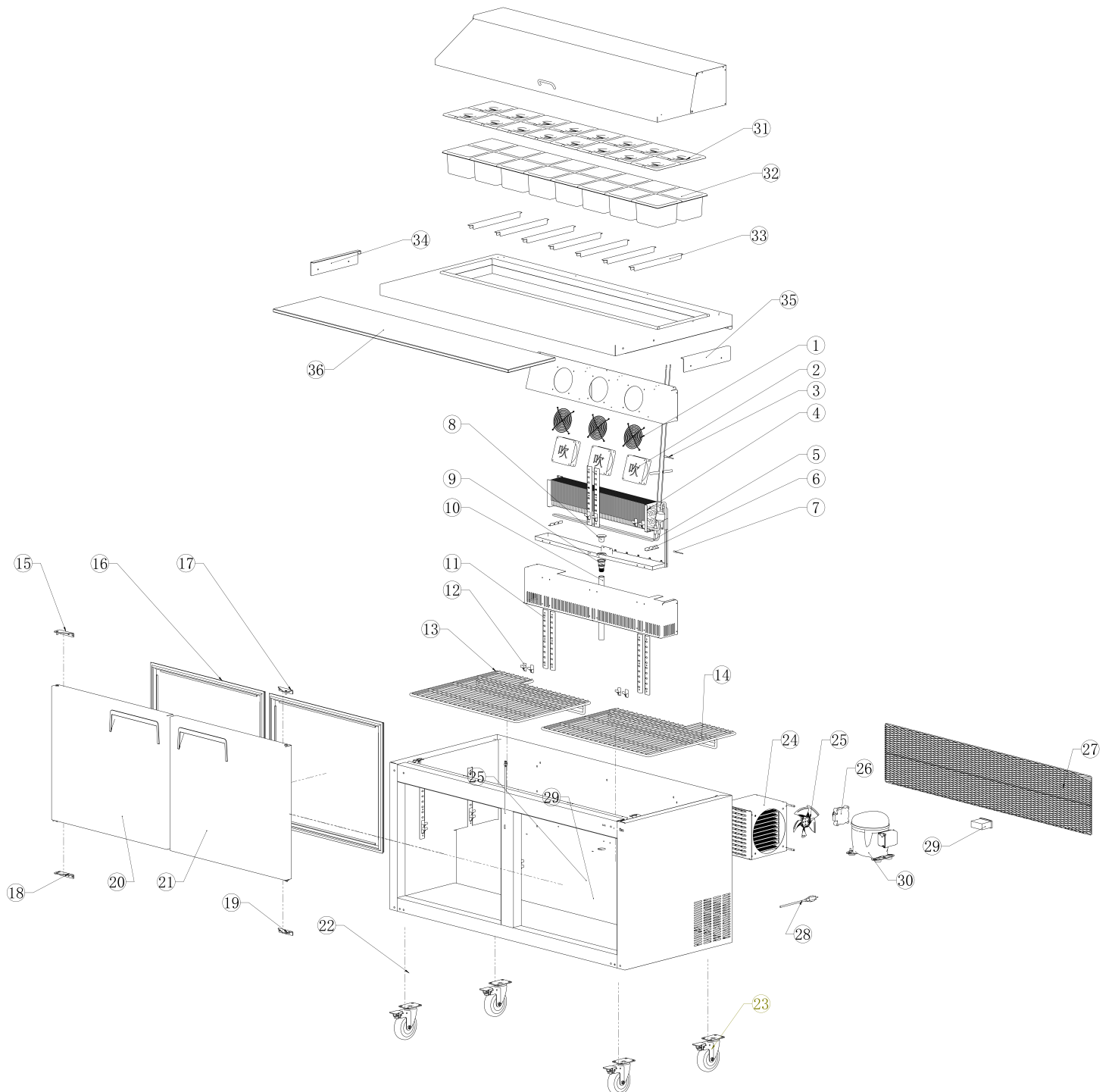
## Model PT-TH-1194-HC 58007

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP919	Fan Stainless Steel Mesh Cover for 58007	1	AP952	Top Hinge (Left) for 58007	15	AP940	Condenser Motor for 58007	26
AP920	Evaporator Motor for 58007	2	AP963	Gasket for 58007	16	AP967	Mesh Plate (-AU09) for 58007	27
AP959	Evaporator for 58007	4	AP933	Top Hinge (Right) for 58007	17	AP942	Power Cable (Black) for 58007	28
AP925	Temperature Sensor Probe (White) for 58007	7	AP954	Bottom Hinge (Left) for 58007	18	AP945	Controller (Dixell) 115V/60Hz for 58007	29
AP926	Drainage Outlet - Top for 58007	8	AP934	Bottom Hinge (Right) for 58007	19	AP944	Compressor (NUT55NR; 115-127V~60Hz R290) for 58007	30
AP927	Drainage Outlet - Bottom for 58007	9	AP964	Doors Assembly (Left) for 58007	20	80281	Steam Table Pan Cover Sixth Size Slotted Stainless Steel NSF for 58007	31
AP928	Outside Drain Pipe for 58007	10	AP965	Doors Assembly (Right) for 58007	21	80278	Steam Table Pan Sixth Size 6-7/8" x 6-5/16" x 4" / 176mm x 162mm x 100mm Stainless Steel NSF for 58007	32
AP929	Ladder Strip for 58007	11	AP936	Universal Wheel (with Brake) for 58007	22	AP969	Hole Spacer Strip for 58007	33
AP930	Grey K-Clip for 58007	12	AP937	Universal Wheel (without Brake) for 58007	23	AP947	Chopping Board Holder - Right for 58007	34
AP961	Shelf (Left) for 58007	13	AP938	Condenser (OD4.7x14520mm) for 58007	24	AP948	Chopping Board Holder - Left for 58007	35
AP962	Shelf (Right) for 58007	14	AP939	Fan Blade (EBM) for 58007	25	AP970	Chopping Board (AU123-76) for 58007	36



# Parts Breakdown

Model **PT-TH-1524-HC** 58008



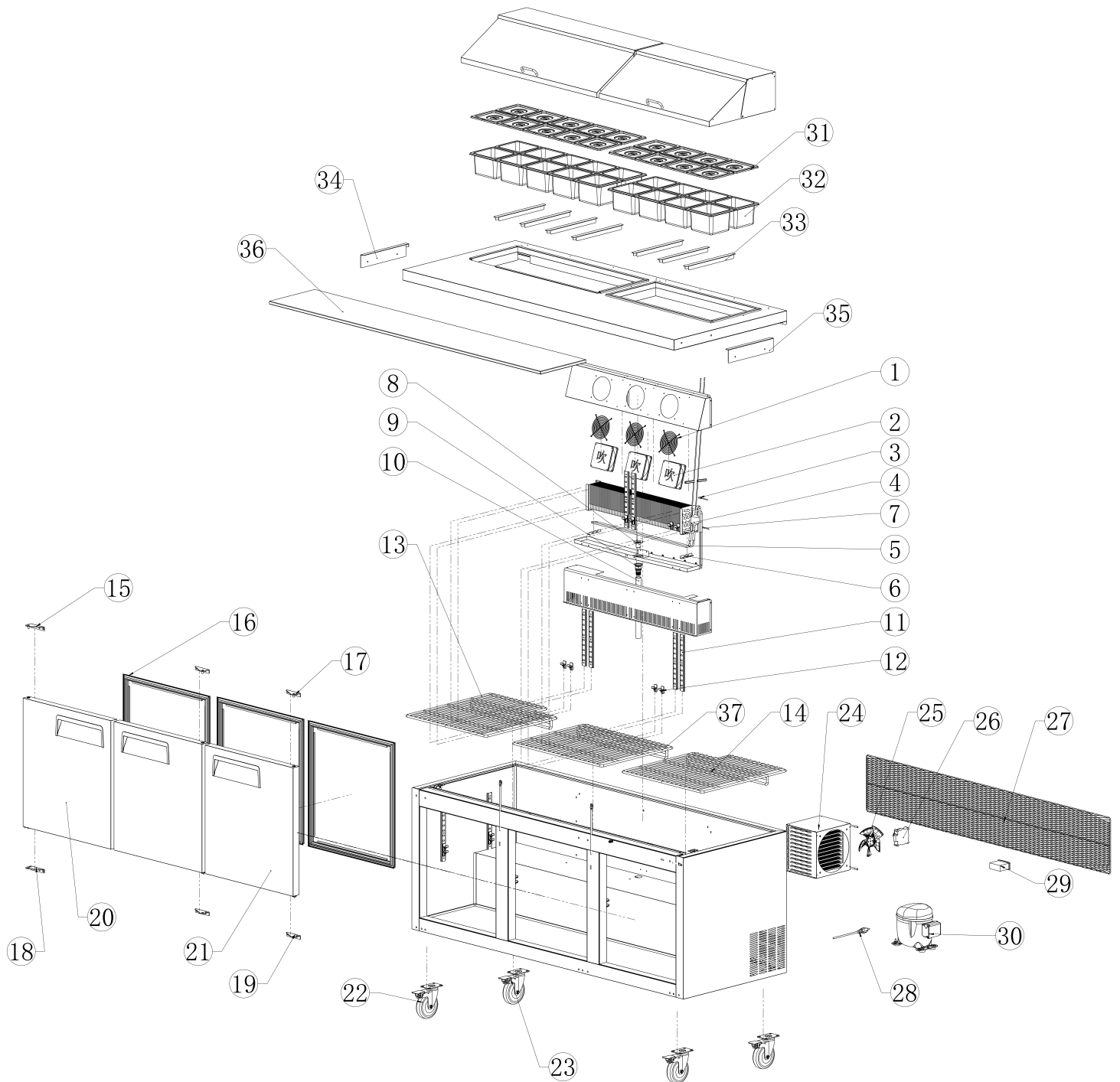
# Parts Breakdown

## Model PT-TH-1524-HC 58008

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP919	Fan Stainless Steel Mesh Cover for 58008	1	AP952	Top Hinge (Left) for 58008	15	AP940	Condenser Motor for 58008	26
AP920	Evaporator Motor for 58008	2	AP973	Gasket for 58008	16	AP976	Mesh Plate (-AU09) for 58008	27
AP959	Evaporator for 58008	4	AP933	Top Hinge (Right) for 58008	17	AP942	Power Cable (Black) for 58008	28
AP925	Temperature Sensor Probe (White) for 58008	7	AP954	Bottom Hinge (Left) for 58008	18	AP945	Controller (Dixell) 115V/60Hz for 58008	29
AP926	Drainage Outlet - Top for 58008	8	AP934	Bottom Hinge (Right) for 58008	19	AP944	Compressor (NUT55NR; 115-127V~60Hz R290) for 58008	30
AP927	Drainage Outlet - Bottom for 58008	9	AP974	Doors Assembly (Left) for 58008	20	80281	Steam Table Pan Cover Sixth Size Slotted Stainless Steel NSF for 58008	31
AP928	Outside Drain Pipe for 58008	10	AP975	Doors Assembly (Right) for 58008	21	80278	Steam Table Pan Sixth Size 6-7/8" x 6-5/16" x 4" / 176mm x 162mm x 100mm Stainless Steel NSF for 58008	32
AP929	Ladder Strip for 58008	11	AP936	Universal Wheel (with Brake) for 58008	22	AP969	Hole Spacer Strip for 58008	33
AP930	Grey K-Clip for 58008	12	AP937	Universal Wheel (without Brake) for 58008	23	AP947	Chopping Board Holder - Left for 58008	34
AP971	Shelf (Left) for 58008	13	AP938	Condenser (OD4.7x14520mm) for 58008	24	AP948	Chopping Board Holder - Right for 58008	35
AP972	Shelf (Right) for 58008	14	AP939	Fan Blade (EBM) for 58008	25	AP977	Chopping Board (AU123-76) for 58008	36

# Parts Breakdown

**Model PT-TH-1778-HC** 58009



# Parts Breakdown

## Model PT-TH-1778-HC 58009

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP919	Fan Stainless Steel Mesh Cover for 58009	1	AP980	Gasket for 58009	16	AP942	Power Cable (Black) for 58009	28
AP920	Evaporator Motor for 58009	2	AP933	Top Hinge (Right) for 58009	17	AP945	Controller (Dixell) 115V/60Hz for 58009	29
AP959	Evaporator for 58009	4	AP954	Bottom Hinge (Left) for 58009	18	AP944	Compressor (NUT55NR; 115-127V~60Hz R290) for 58009	30
AP925	Temperature Sensor Probe (White) for 58009	7	AP934	Bottom Hinge (Right) for 58009	19	80281	Steam Table Pan Cover Sixth Size Slotted Stainless Steel NSF for 58009	31
AP926	Drainage Outlet - Top for 58009	8	AP981	Doors Assembly (Left) for 58009	20	80278	Steam Table Pan Sixth Size 6-7/8" x 6-5/16" x 4" / 176mm x 162mm x 100mm Stainless Steel NSF for 58009	32
AP927	Drainage Outlet - Bottom for 58009	9	AP982	Doors Assembly (Right) for 58009	21	AP969	Hole Spacer Strip for 58009	33
AP928	Outside Drain Pipe for 58009	10	AP936	Universal Wheel (with Brake) for 58009	22	AP947	Chopping Board Holder - Left for 58009	34
AP929	Ladder Strip for 58009	11	AP937	Universal Wheel (without Brake) for 58009	23	AP948	Chopping Board Holder - Right for 58009	35
AP930	Grey K-Clip for 58009	12	AP938	Condenser (OD4.7x14520mm) for 58009	24	AP977	Chopping Board (AU123-76) for 58009	36
AP978	Shelf (Left) for 58009	13	AP939	Fan Blade (EBM) for 58009	25	AP984	Shelf (Middle) for 58009	37
AP979	Shelf (Right) for 58009	14	AP940	Condenser Motor for 58009	26			
AP952	Top Hinge (Left) for 58009	15	AP983	Mesh Plate (-AU09) for 58009	27			

# Electrical Schematics

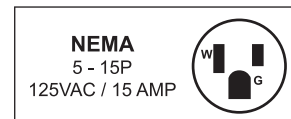
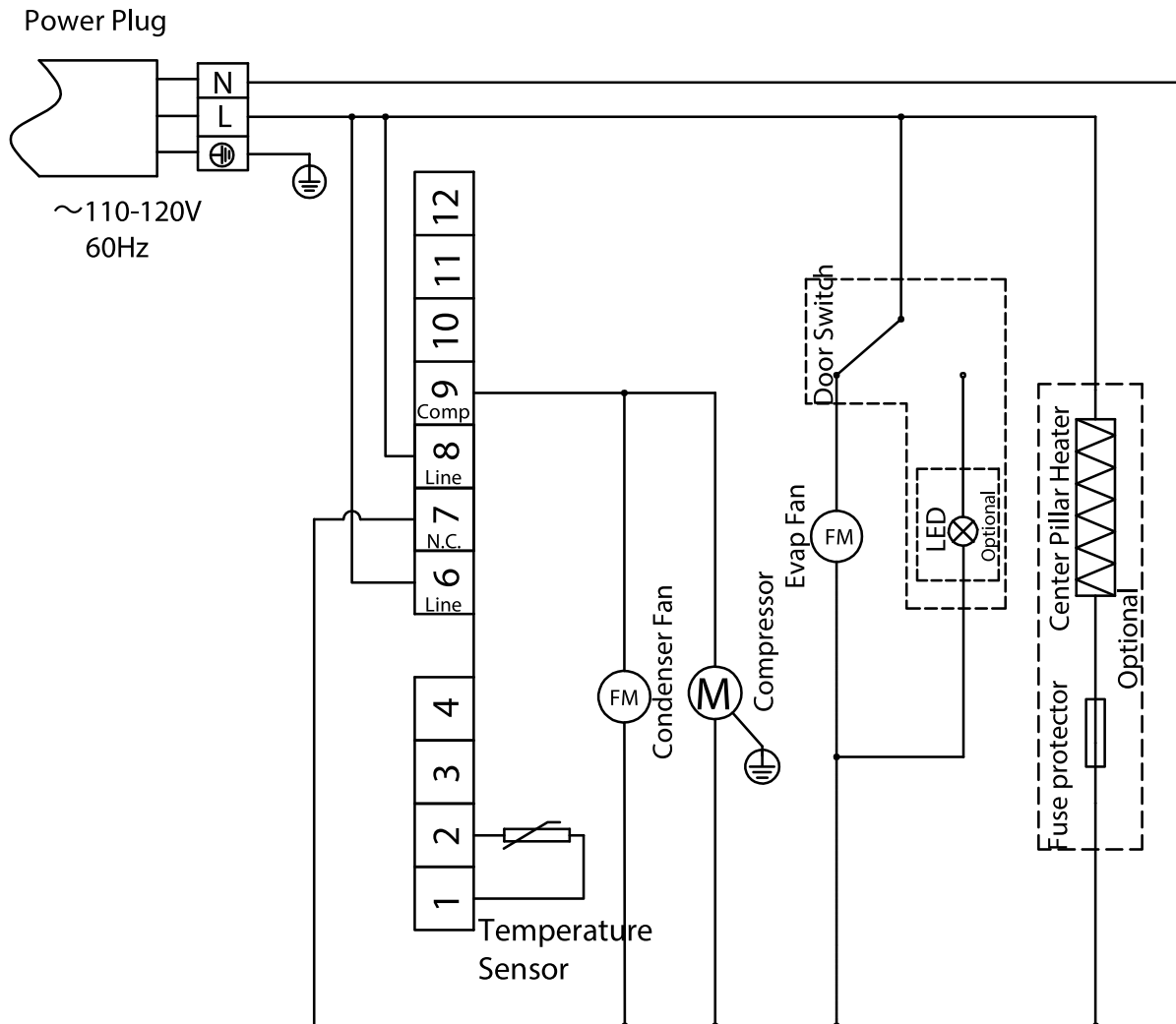
**Model PT-TH-0686-HC** 58005

**Model PT-TH-0920-HC** 58006

**Model PT-TH-1194-HC** 58007

**Model PT-TH-1524-HC** 58008

**Model PT-TH-1778-HC** 58009







# Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

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

**OMCAN**

PRODUCT WARRANTY REGISTRATION

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

*or email to: [service@omcan.com](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_

Country: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (*specify*): \_\_\_\_\_

Other (*specify*): \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

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.

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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.

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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.

