



Refrigerated Prep Tables

Models PT-CN-0390, 0580
Items 39592, 41145

Instruction Manual



Revised - 03/21/2022



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www.omcan.com

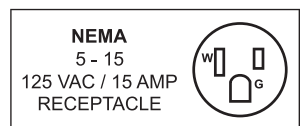


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Model PT-CN-0390 / Model PT-CN-0580

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OMCAN IS NOT RESPONSIBLE FOR DIMINISHED COOLING OR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY 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.

General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution 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.

General Information

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

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

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

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

Safety and Warranty

Position on a flat, stable surface. A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product. Consult Local and National Standards to comply with the following:

- Health and Safety at Work Legislation.
- Fire Precautions.
- IEE Wiring Regulations.
- Building Regulations.

Safety and Warranty

The appliance is intended for commercial use.

- DO NOT attempt to service the item yourself.
- DO NOT use damaged appliances. If you are in any doubt, consult Omcan.
- DO NOT use electrical appliances inside the appliance (e.g. heaters, ice-cream makers etc.), unless they are of the type recommended by the manufacturer.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- DO NOT use mechanical device or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- DO NOT damage the refrigerant circuit.
- DO NOT stand or support yourself on the appliance or glass panel.
- DO NOT allow oil or fat to come into contact with the plastic components. Clean immediately if contact occurs.
- DO NOT place combustion, explosive or volatile article, corrosive acid or alkali, or liquid into the unit.
- DO NOT use this appliance to store medical supplies.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT allow children to play with the packaging, and destroy plastic bags safely.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- For indoor used only. Not suitable for installation in an area where a water jet could be used. Must not be cleaned by a water jet.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in the instruction manual.
- Any repairs and work on the appliance should only be carried out by the customer service department.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

OMCAN IS NOT RESPONSIBLE FOR DIMINISHED COOLING OR 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.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY



Safety and 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 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-CN-0390	PT-CN-0580
Temperature	-2 to 8°C / 28.4 to 46.4°F	
Electrical	110V / 60Hz / 1	
Capacity Power	190 W	290 W
Input Power	170 W	210 W
Refrigerant	R134a, 230g	
Consumption	2 kW/h	
Capacity	390 L / 13.8 cu.ft.	580 L / 20.5 cu.ft.
Granite Thickness	1.2" / 30mm	
Weight	216 lbs. / 98 kgs.	335 lbs. / 152 kgs.
Packaging Weight	249 lbs. / 113 kgs.	374.8 lbs. / 170 kgs.
Overall Dimensions	59.4" x 31.5" x 39" 1510 x 800 x 1000mm	79.7" x 31.5" x 39" 2025 x 800 x 1000mm
Interior Dimensions	41.4" x 24.8" x 23.2" 1052 x 630 x 589mm	61.5" x 24.8" x 28.7" 1562 x 630 x 729mm
Item Number	39592	41145

Installation

POSITIONING

Ensure that in respect of the unit dimensions, the space around the unit is suitable for both operation and easy maintenance. Place the cabinet on a flat and level surface with its adjustable legs. If the unit has been placed on its side, please keep the machine inactive for 2 hours so the condenser fluid can settle. Do not position close to any heat source, explosives or in the path of direct sunlight. Air circulation must be freely maintained around the condensing unit. Failure to follow the above will cause damage to the unit and void the warranty.

ELECTRICAL CONNECTION

Check that the supply conforms to the requirements shown on the rating label. The connection must be grounded. The supply cable should never be stretched or pinched, keep the cable away from contact with liquids or heat sources. In the event of damage it must be replaced by Omcan.

Operation

Turn on the unit by the switch, the control panel will display the current temperature inside the cabinet.

SETTING THE TEMPERATURE

By pressing the “SEL” button for one second, you will be able to read the set temperature. To change the temperature, press “SEL” and then press the “UP” or “DOWN” arrows to either increase or decrease the temperature as desired, confirm the new temperature by pressing “SEL”.

STORAGE OF FOODSTUFFS

In order to obtain the best possible function of the cabinet, it is necessary to observe the following:

- Place the merchandise into the unit only after it has achieved the desired operating temperature on the display.
- Do not place uncovered hot foods or liquids inside the unit.
- Package or protect foods when possible.
- Do not block the air circulation with the foodstuffs.
- Avoid opening the doors/drawers for extended periods.
- Wait a few moments before reopening the doors/drawers once they have been opened.
- While stocking, only open and fill one drawer at a time to eliminate the risk of over balancing.

DEFROSTING

DEFROST TIMER

The electronic control panel automatically defrosts 4 times every 24 hours. The timer will reset to the time of the initial start up. To modify the start time, press “DEF” for more than 5 seconds and the cycle will begin immediately and continue 4 times every 24 hours.

Maintenance

INITIAL CLEANING

Before use, all parts of the cabinet should be cleaned.
For the walls and all the internal parts: use an antibacterial detergent.
For the plastic parts: use a moistened cloth.
Dry with a soft, clean cloth. Use little to no water.
Do not use harsh or abrasive solvents or detergent.
Always wear protective gloves when cleaning.

PERIODIC CLEANING

For hygienic reasons and for improved performance, clean the internal basin at least once a week. To do so, perform a defrost timer reset, when the defrost has completed, turn off the power and unplug the unit. Clean the unit as stated in "Initial Cleaning".

CLEANING OF CONDENSER

For improved performance, clean the condenser at least once a week. Before cleaning, turn off the machine and disconnect from the power supply.

- Unscrew, rotate and remove the protective grill.
- Remove the dust on the front surface by using a brush and a vacuum cleaner, then reattach the protective grill.

PERIODS OF INACTIVITY

During periods of inactivity, remove all products from inside the cabinet and follow these instructions.

- Remove the plug from the power supply and carefully clean the unit as stated in "Periodic Cleaning".
- Cover the cabinet with a cloth that allows air circulation in the interior.

Troubleshooting

Often, the malfunction of the unit is due to a simple cause and can be easily fixed without contacting Omcan for technical support. Please check the following:

If the cabinet does not operate, make sure that:

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

If the required temperature is not reached, make sure that:

- The command switch is turned on.
- The electronic control panel is correctly regulated.
- The cabinet is not in the defrosting phase or the post defrosting phase.

Troubleshooting

- The evaporator is not covered with frost.
- The condenser is not blocked with dust.
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow.
- The stored foods or other objects do not inhibit the proper closing of the unit.
- The cabinet is not working in proper working conditions (overloaded, hot food, blocked circulation, ect.).

If the cabinet leaks water, make sure that:

- The collecting container, or the device for condensing water elimination are not damaged.
- The discharge outlets are not blocked or obstructed.
- The cabinet has been properly levelled.
- The door seal heater is operating.

If the cabinet is unusually noisy, make sure that:

- The frame does not have any loose screws or bolts.
- The cabinet has been place in a flat, stable position.

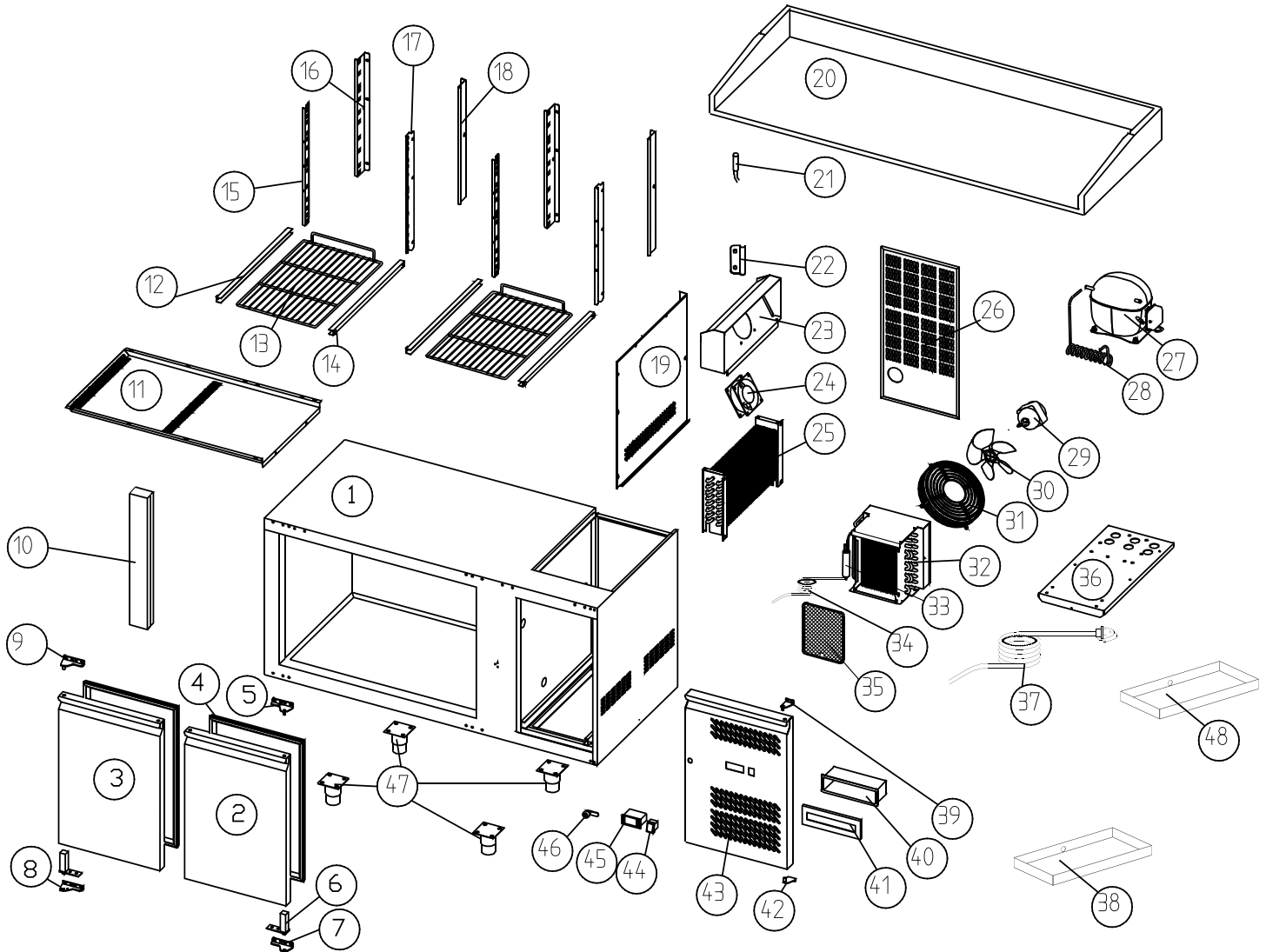
If after all the above has been followed that the malfunction continues, it is advised that you call Omcan for service. Be prepared to supply the following information:

- The model name.
- The item number.
- The serial number.
- The error code being displayed on the control panel.

All spare parts must be replaced by Omcan or an Omcan authorised service company

Parts Breakdown

Model **PT-CN-0390** 39592



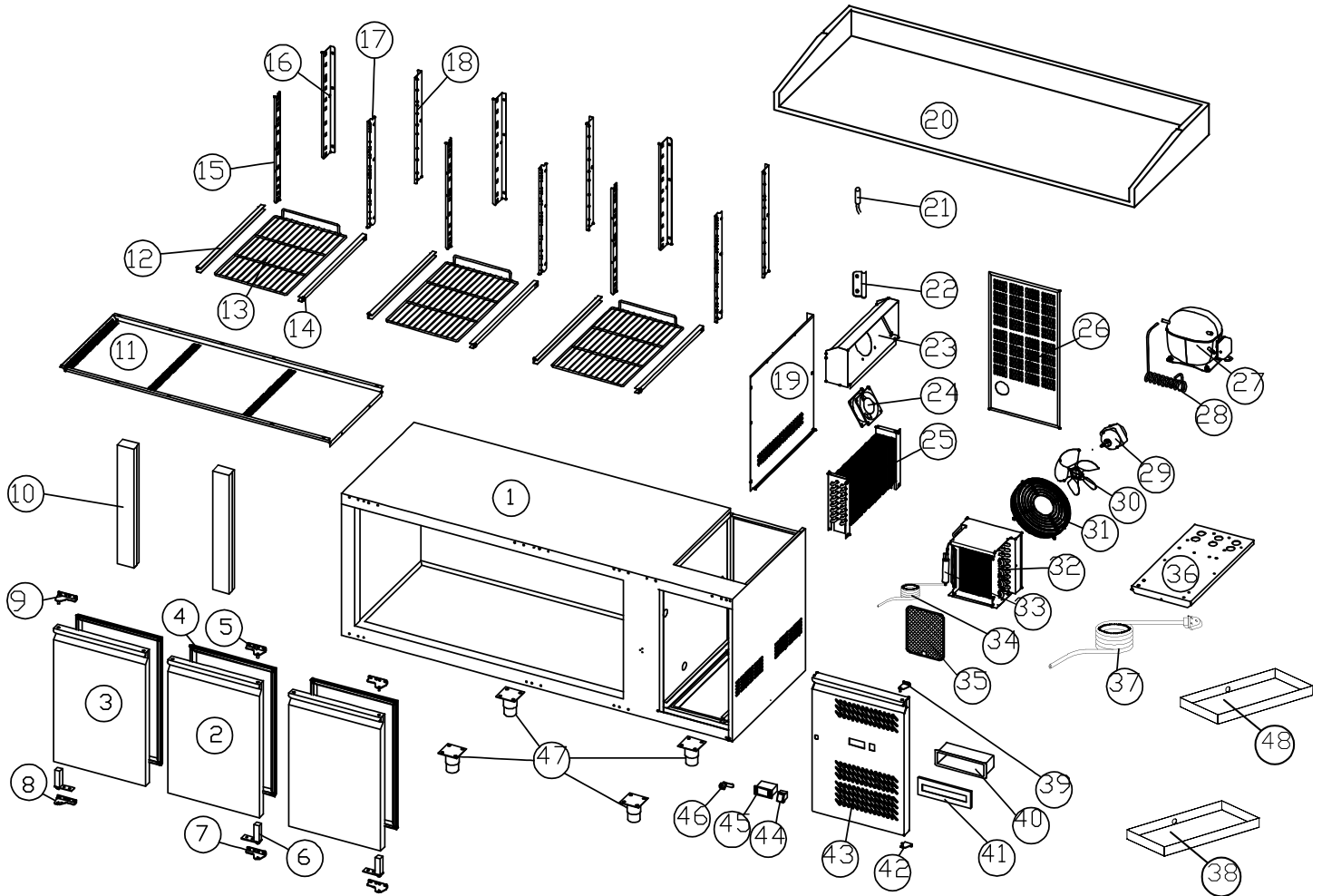
Parts Breakdown

Model PT-CN-0390 39592

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF205	Body for 39592	1	AF221	Front Support Right for 39592	17	AF235	Filter Drier for 39592	33
AF206	Door Right for 39592	2	AF222	Back Support Right for 39592	18	AF236	Capillary for 39592	34
AF207	Door Left for 39592	3	AF223	Evaporator Cover for 39592	19	AF237	Filter for 39592	35
AF208	Gasket for 39592	4	AF224	Top for 39592	20	AF238	Unit Board for 39592	36
AF209	Up Hinge Right for 39592	5	AF225	Sensor for 39592	21	AD819	Power Cord for 39592	37
AF210	Door Spring for 39592	6	AF226	Probe Padding for 39592	22	AF239	Water Box for 39592	38
AF211	Down Hinge Right for 39592	7	AF227	Fan Support for 39592	23	AF240	Front Panel Up Hinge for 39592	39
AF212	Down Hinge Left for 39592	8	AD825	Condenser Fan for 39592	24	AF241	Water Box Protector for 39592	40
AF213	Up Hinge Left for 39592	9	AF228	Evaporator for 39592	25	AF242	Clip for 39592	41
AF214	Fixed Front Panel for 39592	10	AE752	Grill for 39592	26	AF243	Front Panel Down Hinge for 39592	42
AF215	Air Flow Conduct Board for 39592	11	AF229	Compressor for 39592	27	AF244	Front Panel for 39592	43
AF216	Set Guide Left for 39592	12	AF230	Hot Pipe for 39592	28	AD829	Main Switch for 39592	44
AF217	Shelf for 39592	13	AF231	Condenser Fan for 39592	29	AD818	Thermostat for 39592	45
AF218	Set Guide Right for 39592	14	AF232	Condenser Fan Blade for 39592	30	AF245	Lock for 39592	46
AF219	Front Support Left for 39592	15	AF233	Basket Guard Grills for 39592	31	AF246	Foot for 39592	47
AF220	Back Support Left for 39592	16	AF234	Condenser for 39592	32	AF247	Water Box for 39592	48

Parts Breakdown

Model PT-CN-0580 41145



Parts Breakdown

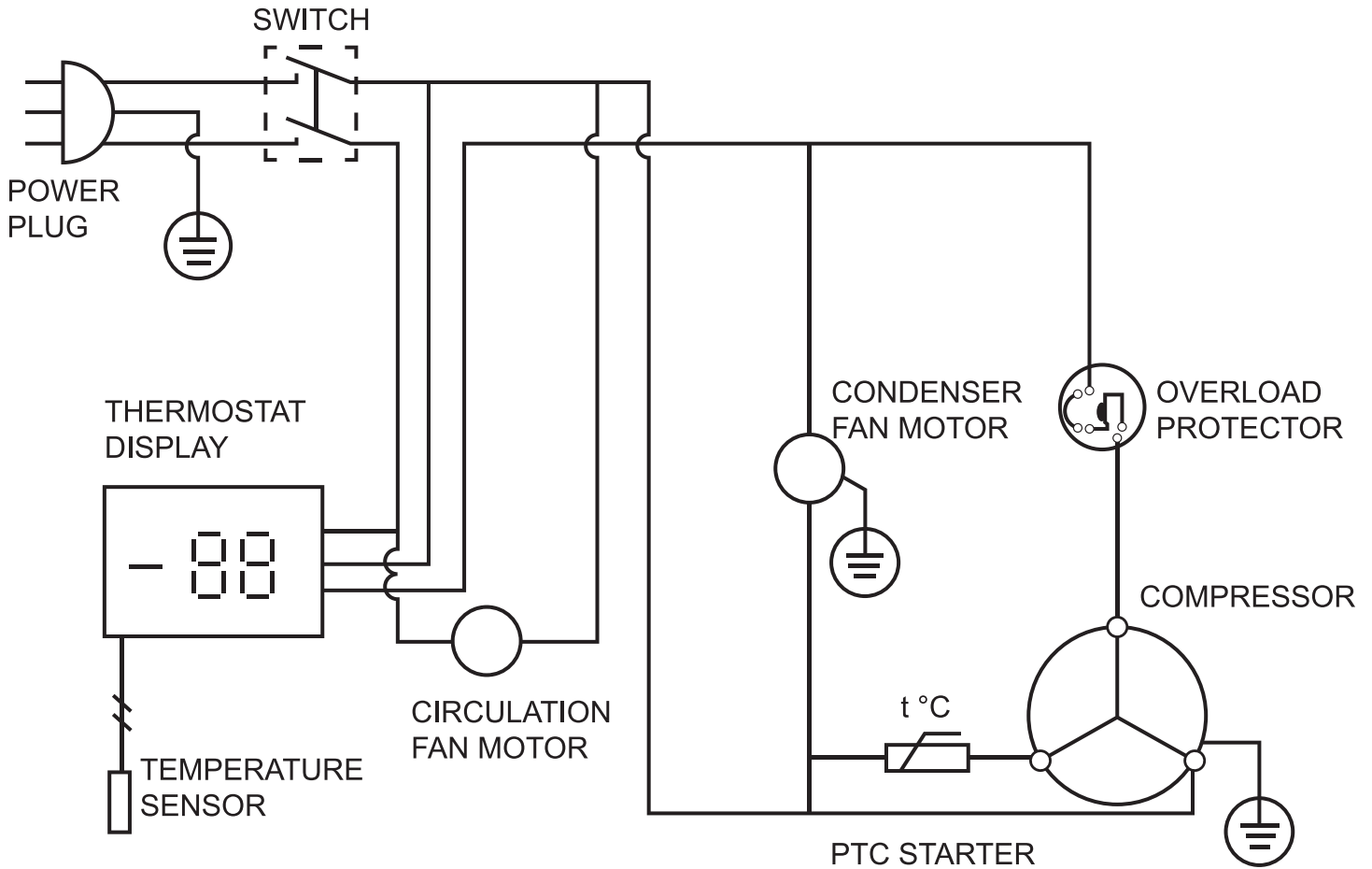
Model PT-CN-0580 41145

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF248	Body for 41145	1	AF221	Front Support Right for 41145	17	AF235	Filter Drier for 41145	33
AF249	Door Right for 41145	2	AF222	Back Support Right for 41145	18	AF236	Capillary for 41145	34
AF250	Door Left for 41145	3	AF223	Evaporator Cover for 41145	19	AF237	Filter for 41145	35
AF208	Gasket for 41145	4	AE751	Marble Countertop for 41145	20	AF238	Unit Board for 41145	36
AF209	Up Hinge Right for 41145	5	AF225	Sensor for 41145	21	AD819	Power Cord for 41145	37
AF210	Door Spring for 41145	6	AF226	Probe Padding for 41145	22	AF239	Water Box for 41145	38
AF211	Down Hinge Right for 41145	7	AF227	Fan Support for 41145	23	AF240	Front Panel Up Hinge for 41145	39
AF212	Down Hinge Left for 41145	8	AD825	Condenser Fan for 41145	24	AF241	Water Box Protector for 41145	40
AF213	Up Hinge Left for 41145	9	AF228	Evaporator for 41145	25	AF242	Clip for 41145	41
AF214	Fixed Front Panel for 41145	10	AE752	Grill for 41145	26	AF243	Front Panel Down Hinge for 41145	42
AF251	Air Flow Conduct Board for 41145	11	AF252	Compressor for 41145	27	AF244	Front Panel for 41145	43
AF216	Set Guide Left for 41145	12	AF230	Hot Pipe for 41145	28	AD829	Main Switch for 41145	44
AF217	Shelf for 41145	13	AF231	Condenser Fan for 41145	29	AD818	Thermostat for 41145	45
AF218	Set Guide Right for 41145	14	AF232	Condenser Fan Blade for 41145	30	AF245	Lock for 41145	46
AF219	Front Support Left for 41145	15	AF233	Basket Guard Grills for 41145	31	AF246	Foot for 41145	47
AF220	Back Support Left for 41145	16	AF234	Condenser for 41145	32	AF247	Water Box for 41145	48

Electrical Schematics

Model PT-CN-0390 39592

Model PT-CN-0580 41145





Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

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



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

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

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

