



Dry Aging Cabinet
Model DA-CN-0353
Item 47101
Instruction Manual



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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

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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

WARNING

- The information in this document is subject to modification without any prior notice. Some models are available in dedicated countries only.
- Offers no guarantee for our cabinet if it is being used for any purpose other than that for which it was specifically designed. We cannot be held responsible for any error in this manual. Is not responsible or liable for any spoilage or damage to meat or any other contents incidental or consequential to possible

Safety and Warranty

defects of the cabinet. Warranty applies to the cabinet only and not to the content of the cabinet.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not give the packaging and its parts to children. Folding cardboard and plastic film may pose a choking hazard!
- Cabinet with door lock: keep the key out of the reach of children!
- All other types of use are not permitted. Any misuse of the appliance may result in damage to the stored goods or spoilage. Furthermore, the appliance is not suitable for use in hazardous areas.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

This appliance is only suitable for the cooling of meat or food in commercial environment or similar.

NOTICES IN OPERATING

1. Children 3-8 years old are not allowed to take or place things from the cabinet.
2. Opening the door for a long time may cause the temperature of the cabinet to rise significantly.
3. Clean regularly to keep the water tank system clean and avoid food contamination.
4. Before the cabinet is powered on, clean the water tank; it is recommended to clean the water tank every 5 days.
5. The cabinet is not suitable for storing frozen food.
6. If the cabinet is left empty for a long time, please close, defrost, clean, dry and keep the door open to prevent the refrigerant from mold inside the equipment.
7. If there are two or more different kinds of meat, wrap the food in a bag before putting the food in the cabinet to avoid contamination caused by contact between the two kinds of meat. This product is only suitable for pork and beef, other meats are not allowed.
8. If there is liquid flowing out of the meat, it needs to be packed in a bag to avoid the problem that the product design structure is not easy to clean.

SAFETY INSTRUCTIONS AND WARNINGS

1. To avoid injury or damage to the cabinet, two or more people should unpack together.
2. If the product is damaged during transportation, please contact the supplier immediately before use.
3. All packaging must be removed before use to avoid poor grounding or increased noise. In order to ensure the stability of the aging machine, please adjust the product feet according to the placement of the ground.
4. The product design is upright, and it needs to maintain adequate ventilation at the rear of the cabinet when placed, so as to facilitate heat dissipation.
5. Built-in product to remove surrounding obstacles and maintain air circulation.
6. The four cabinet feet of the product are adjustable. It is recommended that you adjust the height of the rear two cabinet feet to the maximum, and then adjust the front two cabinet feet to reach balance. When adjusting the height, the product must be empty.
7. LED is only for product interior lighting, not for room lighting.
8. When product is built-in installation. Please keep the ventilation plinth open.
9. When the cabinet is not used for a long time, be sure to empty the contents and clean them with water to keep the whole machine clean.

Safety and Warranty

10. In addition to the method recommended by the manufacturer, no mechanical equipment or other methods should be used to accelerate the defrost process (such as blowing, shoveling, etc.).
11. Do not damage the refrigeration piping.
12. Except for the type recommended by the manufacturer, electrical appliances shall not be used in the food pantry of the appliance.
13. Do not store explosives in cabinet, such as combustion-supporting sprays.
14. If the power cord is damaged, in order to avoid danger, non-original professional authorized personnel or personnel with professional licenses may not repair and replace the product, please contact the supplier immediately.

DANGER

1. Pay attention to the danger that children may be trapped in the box.
2. Do not let children operate the product alone.
3. Do not use electrical equipment (such as heater, electric ice maker, etc.) inside the product.
4. Do not place any electrical appliances or heavy objects on top of the product.
5. Do not move the product when it is not empty, as this may deform the product.
6. Please install the product in a place where the power socket is accessible, and the compressor can't be touched.
7. If the power cord or lamp is damaged, in order to avoid danger, it is forbidden to use electricity.
8. If any breakdown occurs, please disconnect the product from the main power supply, pull out the plug, do not pull the cable, turn off or remove the fuse.
9. Prohibit the use of flammable sprays near the product.
10. Forbidden to damage the refrigeration pipeline. If the refrigerant in the pipeline splashes into the eyes, it will cause serious injury.
11. Do not use flammable liquids to clean the product, flammable liquids and its steam will cause fire hazard and cause explosion.
12. **WARNING** — When positioning the appliance, ensure the supply cord is not trapped or damaged.
13. **WARNING** — Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
14. **WARNING** — The refrigerant and insulation blowing gas are flammable. When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.

In order to avoid danger, non-original professional authorized personnel or personnel holding professional licenses shall not repair or replace the product.

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

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Safety and Warranty

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 (cardboard, polyethylene, and others) 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 | DA-CN-0353 |
| Description | Single Zone Steak Ager |
| Installation | Built-in / Free-Standing Installation |
| Capacity | 353 L / 12.47 cu.ft. |
| Meat Loading Capacity | 132.3 - 165.3 lbs. / 60 - 75 kgs. |
| Salt Tray Outer Dimensions | 17.7" x 13.8" x 0.8" / 450 x 350 x 20mm |
| Salt Tray Inner Dimensions | 17.4" x 13.5" x 0.5" / 442 x 342 x 12mm |
| Humidity Range | 60% - 85% |
| Temperature Range | 1 - 25°C / 33.8 - 77°F |
| Refrigerant | R600a |
| Compressor | Embraco Inverter FMXA6C |
| Electrical | 110-120V / 60Hz / 1 |
| Net Weight | 183 lbs. / 83 kgs. |
| Packaging Weight | 211.6 lbs. / 96 kgs. |
| Net Dimensions | 28.3" x 23.4" x 67.7" / 720 x 595 x 1720mm |
| Packaging Dimensions | 30.7" x 25.4" x 73.6" / 780 x 645 x 1870mm |
| Item Number | 47101 |

WASTE DISPOSAL TIPS

1. The packaging protects the product from damage during transportation. All materials used are environmentally friendly and can be reused. Please assist: dispose of the packaging according to environmental protection requirements.
2. To first understand the current waste disposal channels, please consult your professional distributor or local government agency.
3. If you want to dispose of the product, please do the following: remove the glass door, remove the shelf to prevent children from climbing, remove the door seal, to avoid accidents when children enter into play.
4. Since this product uses flammable refrigerants and flammable thermal insulation foam materials, you should avoid damaging the refrigeration pipeline when scrapping the product; keep it away from the fire and leave it to a qualified recycling company for disposal.

THE LOCATION YOU HAVE SELECTED FOR YOUR CABINET SHOULD:

1. Be unencumbered and well ventilated.
2. Be well away from any heat source and direct sunlight.
3. Not be too damp (laundry, pantry, bathroom etc.).
4. Have a flat floor.
5. Have a standard and reliable electricity supply (standard socket to country standards, linked to the ground), it is NOT recommended to use a multi-socket or extension lead.
6. Have a surge protector fitted to the electrical outlet.
7. Away from the microwave oven. Certain microwave ovens do not have wave interference shield. When placed within 1 meter vicinity of the cabinet, they may affect the operation of the cabinet.

GROUNDING INSTRUCTIONS:

When installing the product, must connect the grounding wire. Please use the grounding power socket correctly to prevent the leakage of the wire and reduce the risk of electric shock. The cabinet is equipped with a grounded power cord. Improper installation of grounding may cause electric shock. If you have any questions about the grounding installation information, please consult a professional electrician or maintenance personnel.

Note: if there is frequent lightning in the area, it is recommended to use a power protector.

R600A WARNING

For your safety observe the following recommendations.

1. This appliance contains a small quantity of R600a refrigerant which is environmentally friendly, but flammable. It does not damage the ozone layer, nor does it increase the greenhouse effect.
2. During transportation and installation, do not damage the piping of the refrigerant system. The injected refrigerant may cause eye damage or spontaneous combustion.
3. In the event of any accident, you should immediately cut off the power supply of the equipment and avoid contact with open flames and items that can generate sparks.
4. The space for placing the product must ensure that every 8g of refrigerant requires more than 1m³ of space, and the refrigerant content of the equipment is listed on the label.
5. If you have needs or suggestions, please inform customer service.

Installation

6. Warning: in order to avoid the danger caused by unstable appliances, repairs must be performed according to the instructions.
7. The yellow symbol with flames is a warning that the refrigerant is flammable!

Warning: risk of fire or flammability!

ATTENTION:

When the cabinet is at "OFF" condition:

- Please take out all of goods from cabinet.
- Please keep cabinet clean.

Allow 24 hours before switching on the cabinet. During this time we recommend that you leave the door open to clear any residual odors.

BEFORE LOADING & PLUGGING IN THE CABINET

RECOMMENDATIONS:

Cabinet should be install at suitable ambient temperature. If the temperature is higher or lower the ambient temperature range, it will affect temperature fluctuation and can't reach cooling performance.

INSTALLING YOUR CABINET

Unpack and remove all of the protection and adhesive strips from the packaging around and inside the cabinet. The cabinet must be positioned such that the plug is accessible. Release the power cord. Move your cabinet to its final location. The cabinet should be installed in a suitable place where the compressor will not be subject to physical contact.

LEVELING YOUR CABINET:

Cabinet must be leveled BEFORE loading your cabinet.

Your cabinet is equipped with 4 adjustable feet to facilitate easy leveling. We recommend that you tighten the back feet to the maximum and adjust the front feet to level the cabinet.

INSTALLATION INSTRUCTIONS FOR BUILT IN CABINET: FRONT VENTING CABINET ONLY.

INSTALLATION GUIDE

1. "Built in" cabinet are front venting but are not designed to be fully integrated behind a joinery door.
2. Please follow the installation diagram when installing built-in cabinet. No less than the minimum installation dimension.
3. Built-in cabinet draw air from right of ventilation frame and expel through left of ventilation frame under the front door.
4. "Built-in" cabinet have a power switch located on the control panel so power point location is not critical.
5. The cabinet requires a standard 240 volt/10 amp power point (or according to different countries specifications).
6. The power cord is 2.0m in length and is fixed on the right side at the back when looking from front of

cabinet.

7. As with most appliances of today, the cabinet has sensitive electronic components which are susceptible to damage through lightning and electricity supply faults. It is therefore advised to use a power surge protector to avoid problems of this nature.
8. Air vent on door must be provided for built-in cabinet when a wood door installed.

In hot climate zone, an air vent or grid, with a minimum ventilation size of 200mm x 40mm **MUST** be cut out at the rear top of the back partitioning or at the top of either side of the partitioning, allowing cool fresh air full access to flow into the 30mm gap located at the rear of the cabinet.

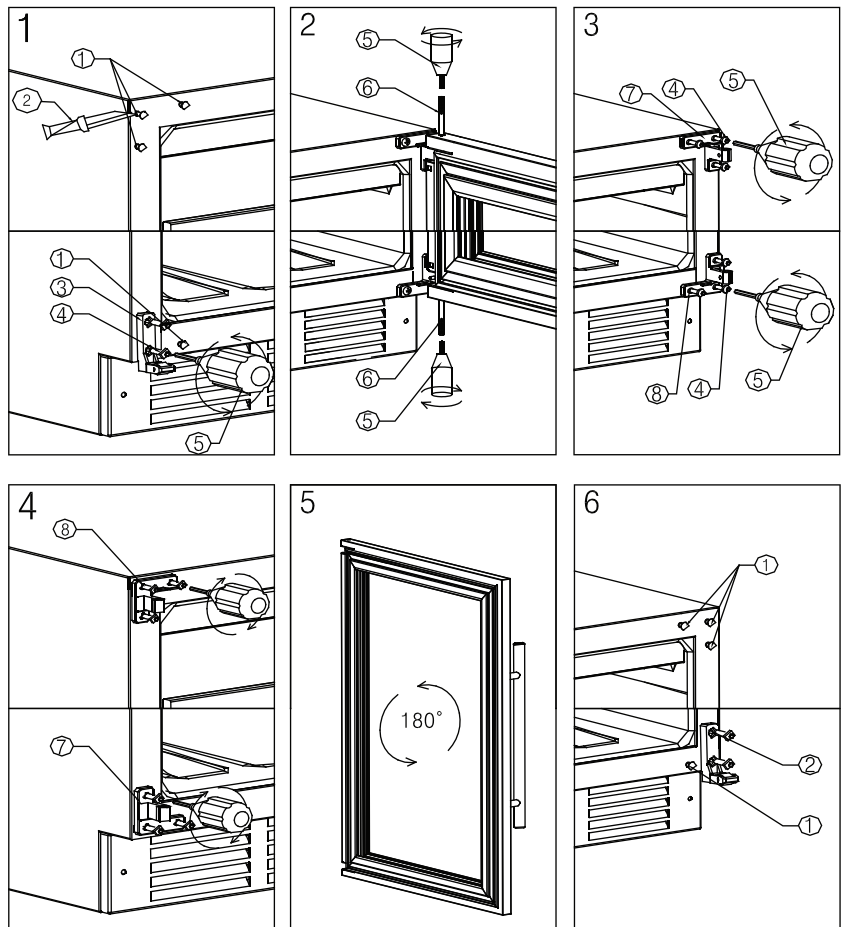
This air vent or grid must not be opened on the same side as other appliances such as ovens or an area that is sealed and without access to fresh cool air. Failing to comply with the above specifications could result in **WARRANTY void**.

REVERSING OF THE DOOR

1. Depending on the model and the type of handle of the cabinet, you may need to rotate the door 180 degrees or symmetrically change the direction of the door (according to the product's own configuration).
2. The door may be irreversible depending on the type of handles of the cabinet, or the door may need to be opened and replaced when ordering.

Warning: to avoid accidents during the process of changing the door, we recommend that you get assistance. The glass door is heavy and may cause injury if dropped.

1. To put the cabinet on open operation place, the door opened to the maximum angle.
2. Use small knife (2) to take off the decorative nail (1) on opposite side (Drawing 1).
3. Use the inner six angle screwdriver (Tool 5) to disassemble the screws (4) of drop-proof device (3), then remove the drop-proof device (Drawing 1).
4. Hold the door, use six angle screwdriver (Tool 5) to screw out the door shaft core (6) from the two ends of the top of the door. Take out the door and set aside (Drawing 2).
5. Discharge the upper and lower door



Installation

hinge (7) (8) by M5 inner six angle screwdriver (Tool 5), then to assemble the door hinge on the opposite side (Drawing 3 and 4).

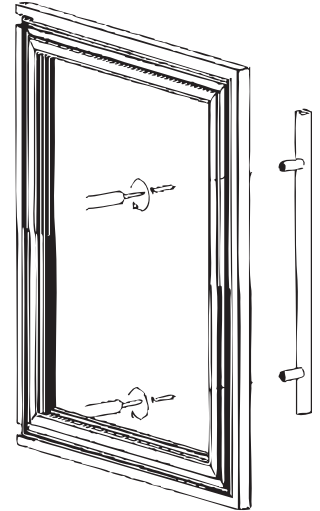
6. Reverse the door 180 degrees, then install the door on the opposite side of the cabinet (Drawing 5).
7. Finally, install the decorative nail and drop-proof device at the opposite side (Drawing 6).

HANDLE INSTALLATION METHOD

Note: not all products need to install handles by themselves, please follow the configuration of the actual purchased product.

1. Take out handle from cabinet, then take out 4 pcs 4x35 screws from accessory bag.
2. Pull open door seal from the side of door, then insert screws into the 2 handle holes on side of door, then put the screws alignment the hole of handle, tighten the screws by Phillips screwdriver, then compress the door seal.

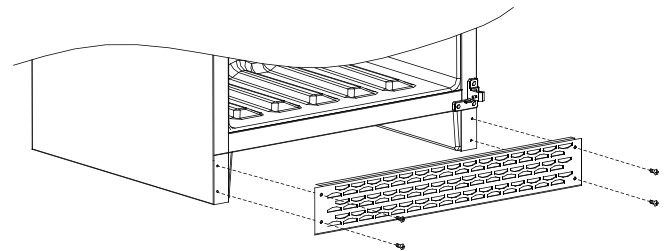
If the screws holes of the handle don't match perfectly with the holes of the door, please use the electric drill to drill the holes of the door a bit big (in surface side), in order to install the handle perfectly.



INSTALLATION METHOD OF VENTILATION PLINTH

Note: not all products need to install the ventilation plinth by themselves, please follow the configuration of the actual purchased product.

1. Take the front ventilation plinth out of the product and take out 4 screws from the accessory bag.
2. Open the door, align the ventilation plinth with the four screw holes at the bottom of the cabinet, and tighten the screws with a Phillips screwdriver.



Operation

TURN ON YOUR CABINET

1. The allowable voltage and frequency are marked on the rating label, the socket must be properly grounded and protected by a fuse.
2. The socket must not be directly behind the cabinet and must be easily accessible.
3. Do not use extension cables or extension sockets to connect cabinet.
4. Do not use stand-alone inverters or energy-saving plugs, otherwise the electronic control system will be at risk of damage.

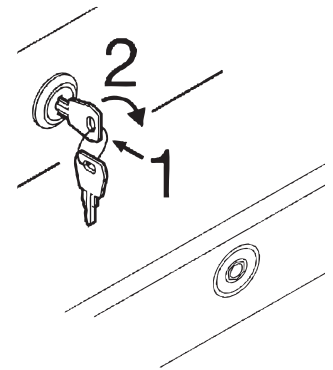
5. Do not look directly at the light line from close range, it will hurt your eyes.
6. Plug in and switch on the cellar by pressing on the power button for a few seconds. When you use the cabinet for the first time (or restart the cabinet after having it shut off for a long time), there will be a few degrees variance between the temperature you have selected and the one indicated on the LED readout. This is normal and it is due to the length of the activation time. Once the cabinet is running for a few hours everything will stabilize.

Important: if the unit is unplugged, power is lost, or turned off, wait 3 to 5 minutes before restarting the unit. The cabinet will not start if you attempt to restart before this time delay.

SECURITY LOCK

The mature machine has a lock device installed (not all products have, please configure according to the actual product).

As shown in the figure, rotate 90°, unlock in the direction of 2, reverse 90° from 2, and lock the safety lock in the direction of 1.



OPERATING NOISES

To reach the desired temperature settings, our cabinet, like all products operating with compressors and fans, may produce the following types of noises. These noises are normal and may occur as follows:

1. Gurgling sound - caused by the refrigerant flowing through the appliance's coils.
2. Cracking/popping sounds - resulting from the contraction and expansion of the refrigerant gas to produce cold.
3. Fan operating sound - to circulate the air within the cabinet.
4. "Pa Pa" sound – solenoid valve start sound.
5. "Sizzle" sound - it is caused by the refrigerant flowing in the pipeline after the solenoid valve of the system is opened.

An individual's perception of noise is directly linked to the environment in which the cabinet is located, as well the specific type of models. Our cabinet are in line with international standards for such appliance. We will always do its utmost to satisfy its customers but will not retake possession of the goods due to complaints based on normal operating noise occurrences.

START TIPS

1. Clean the inside of the cabinet with disinfectant, which shouldn't be aggressive.
2. If ordered: unpack the salt blocks and remove the foil. Put the salt blocks in the stainless steel tray and place the tray at the bottom of the cabinet. Please check every 2-3 days if there is any remaining water on the salt blocks, if so, please remove the water.
3. The temperature and humidity are already set on 1°C and 85% humidity which are the perfect setting for dry aging beef & pork.
4. The meat for the dry aging must be fresh, perfect would be max. 5 days after slaughtering. Even vacuum

Operation

- matured meat can be used, but for a maximum of 14 days (please remove foil).
5. Our recommendation for the best dry aged beef: use meat from a young cow with an ordinary fat cover plus good marbling.
 6. Hang the complete back on the hangers of your cabinet or put the individual cuts on the shelves.
 7. Load capacity: max. 2x half strip loins on the bone with a length of 0.5m, therefore you will need 2 hangers.
 8. Load capacity with shelves: max. 20kg individual pieces or cuts will fit on shelves.
 9. When maturing individual cuts on the shelves, pay attention on a protective fat layer which prevents too much wastage and if possible let it mature on the bone. Ideal size approx. 2-4 kg / cut.
 10. Please wear protective gloves at each contact with the meat, DON'T touch the meat without gloves!
 11. The perfect maturing time is between 25-28 days, but more than 4 weeks is also possible.

TEMPERATURE SETTING

Important: the LED display is the actual temperature and humidity in the cabinet.

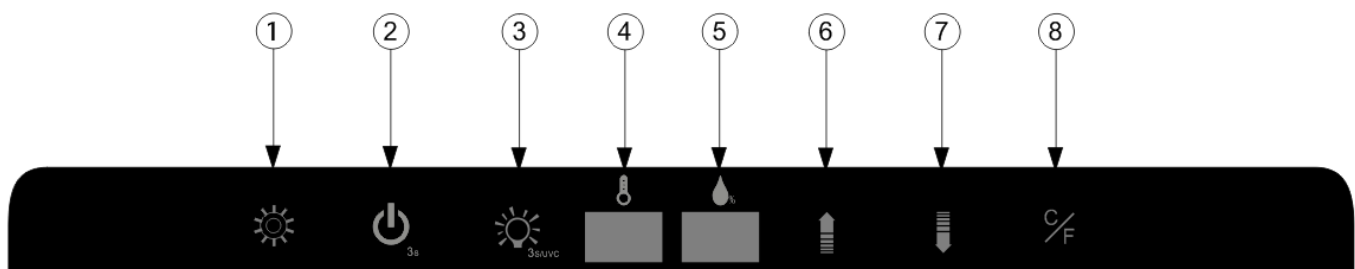
The temperature settings are pre-set at the factory as follows. In the event of a power interruption, all previous temperature settings are automatically erased and it will revert to the preset temperature settings. The electrical board of all models comes with memory function.

It is important to understand that there is a difference between the temperature inside the cabinet and the temperature shows on display panel: You will need to wait approximately 12 hours before noticing the effects of temperature adjustment if the cabinet with full loading.

Once the temperature is set, please don't adjust it frequently. The thermostat will maintain the temperature inside the cabinet within a +/- 2°C range. But the thermal inertia of the cabinet and the glass is such that within this temperature range, the actual temperature of the cabinet will only fluctuate 0.5°C to 1°C.

TEMPERATURE DISPLAY BOARD OPERATING INSTRUCTION

INSTRUCTIONS FOR LED PANEL OPERATION



1. Function switch button: press one time, the window 4 and window 5 to switch temperature and humidity function, and press the button 6 or 7 to increase or decrease temperature and humidity.
2. ON/OFF the power button: press the button 3 seconds to power off. Remark: the other functions will turn off except light switch when the power turns off. Press again (without delay), the power turns on.
3. Light/UV system control instruction:
It is used for the conversion of lighting and UV disinfection system. Press once to turn the lighting on or off.

Press and hold for 3 seconds to turn the UV system on or off.

1. Automatic control: the cabinet is power on. If the UV light is not turned on manually, the UV light will turn on for every 24 hours. The times will be 1 hour. It means every 24 hours, the UV light will be on 1 hour.

2. Manual control: the cabinet is power on. Please press this button 3 seconds, you will hear 2 beeps, the UV light will stay on. Please press light button 3 seconds again, you will hear 1 beep, and then the UV light will turn off.

3. When the UV light turn on, the UV light will be closed when door is open, and it will be on when door is closed. The window displays “UU” for 2 seconds every 10 seconds.

Note: the life of the UV lamp is 12 months. Exceeding the service life will greatly reduce the anti-virus effect of the UV lamp.

4. Display window: display actual temperature.
5. Display window: display actual humidity.
6. Temperature/humidity setting up button: press one time, temperature/humidity will increase 1 degree Celsius / 1%RH.
7. Temperature/humidity setting down button: press one time, temperature/humidity will decrease 1 degree Celsius / 1%RH.
8. C/F display conversion function keys: set the conversion degrees Celsius/Fahrenheit display, each press this button, the display window will be into degrees Celsius or Fahrenheit.

DEFROST SYSTEM

The product has an automatic circulation defrosting system design. The cabinet can automatically defrost when the compressor is stopped and timing. The frost water is automatically discharged from the storage area of the ripening machine. The water condensed in the container is converted into heat or evaporation by the compressor, The remaining water to maintain the humidity in the cabinet. All units are equipped with a double layers Low-E glass door that has a third internal acrylic layer to minimize condensation on the glass door.

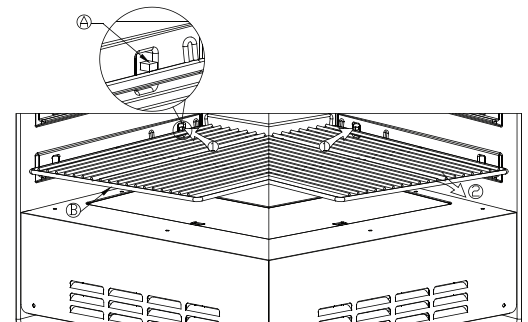
The cabinet is not totally sealed; fresh air admission is permitted through the drainpipe.

Notes: during the refrigerating cycle, heat is given off and disperses through the external surfaces of the cabinet. Avoid touching the surfaces during those cycles.

REMOVING SHELF

Shelf taking: according to below instruction drawing to press one side of shelf limit pin 1, extract and remove the shelf from the other side of support bracket 1, then take off the shelf following the arrow mark 2. Shelf installation will be opposite with shelf taking.

1. “A” is shelf limit pin.
2. “B” is shelf.



HUMIDIFICATION SYSTEM DESCRIPTION

This product has automatic humidification function. The humidification system is inside the fan cover. If there is

Operation

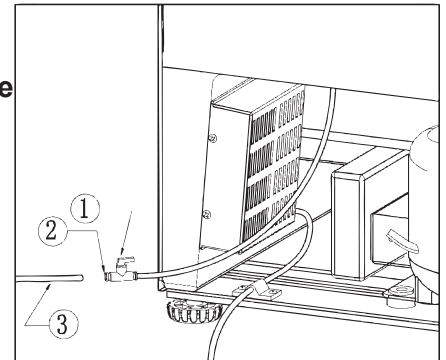
no maintenance requirement, it is forbidden to open and pull out!

INSTRUCTIONS FOR ADDING WATER AND REPLACING ABSORBENT COTTON

Note: the unit has automatic water adding function.

VERY IMPORTANT NOTICE: there must be pure water near the unit's location. Before you use the cabinet, connect the water inlet pipe 3 first and then open the inlet valve 1 to confirm that there is water entering the water tank.

1. Water inlet valve.
2. Water inlet.
3. Water inlet pipe.



This product has a water filling reminder function. When the water tank is short of water, there will be a buzzer prompt. At the same time, the display window will display "E5" to prompt a water shortage fault. When this fault occurs, the lighting lamp will flash.

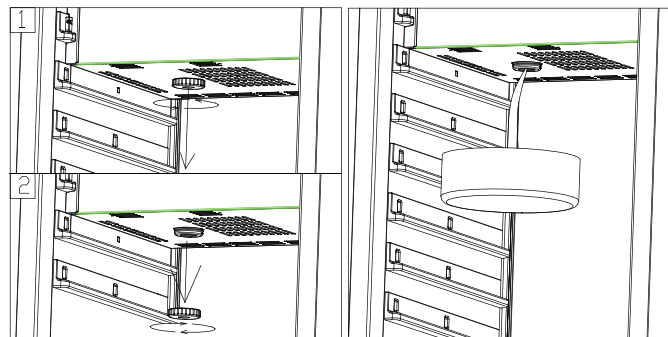
At this time, it is necessary to add water manually. The display panel "E5" disappears automatically within 10 seconds after the water addition operation is completed, and the illumination lamp no longer blinks.

Note: the added water generally requires pure water, mineral water, distilled water and other water with less impurities. Do not add some dirty water with more impurities and pollution, so as not to affect the quality and taste of the meat in the cabinet!

AUTOMATIC WATER EXCHANGE AND REPLACEMENT OF ABSORBENT COTTON STEPS

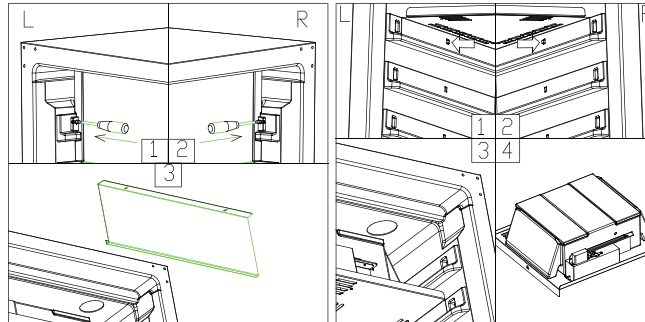
Note: the water source switch of the machine must be turned off before operation!

1. Place a 2L water box under the drain, then unscrew the drain cover to drain.

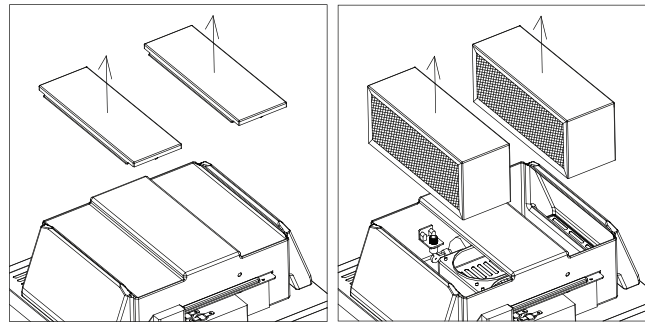


Operation

2. Drain cover operation diagram. The water tank baffle according to the view operation, and unplug the connecting wires and take-overs connected to the fan, water inlet pipe, etc. on the water tank.



3. Remove the absorbent cotton. Take out the water tank assembly and update the absorbent cotton.



Troubleshooting

OPERATION ANOMALIES

Ensure that there is power to the electrical supply plug by connecting another electrical appliance to it. Check fuse, if any. Make sure that the door is closed properly.

If your cabinet appears to be malfunctioning, unplug it and contact your after sales service. Any intervention on the cold circuit should be performed by a refrigeration technician who should carry out an inspection of the circuit sealing system. Similarly, any intervention on the electrical circuit should be performed by a qualified electrician.

Note: any intervention performed by a non-authorized technician. We will lead to the warranty being considered as null and void.

POWER FAILURES

In the event of a power interruption, all previous temperature settings are automatically preservation and it will

Troubleshooting

revert to a preset temperature setting.

Most power failures are corrected within a short period of time. An hour or two's loss of power will not affect cabinet's temperatures. To avoid sudden change of temperature while the power is off, you should avoid opening the door. For longer period of power failure, do take steps to protect your meat or food.

Irrespective of the cause, if you notice either abnormal temperature or humidity levels inside your cabinet, be reassured that only long and frequent exposure to these abnormal conditions can cause a detrimental effect on your meat or food.

HOW TO REMOVE THE UVC LAMP

REMOVE WATER TANK

1. Close the inlet valve of the compressor compartment.
2. Unscrew the tank cover, drain all the water from the tank, and then take out the electrical box.
3. Use small tools, press down on both liner limit fasteners, remove the front cover of the water tank, and then remove the front connecting cable and connecting water pipe.
4. Press the inner liner limit buckle on both sides of the tank base, pull out the tank base, and take out the tank parts.

REMOVE UV LIGHT

1. Unscrew the bottom two screws with a Phillips screwdriver.
2. Pull the UVC lampshade assembly from the base.
3. Turn off the UVC indicator counterclockwise.

Reassemble in reverse order. Compatible UV light is UV3W17 D64/E12 (5.8cm x 1.6cm).

HOW TO REPLACE THE LED LIGHT

REMOVE THE ELECTRICAL BOX

Use a Phillips screwdriver to unscrew the bottom of the electrical box 2 screws, and then pull out the electrical box out horizontally in half, unplug the electrical box completely removed (Fig.1 & Fig.2).

REMOVE DISPLAY BOARD & LED LIGHT BOARD

After removing the electrical box, remove the display board snap hook after a slight pull and then remove the display board. Please use the same method to remove LED lamp (Fig.3).

Reassemble in reverse order.

Troubleshooting



Fig. 1

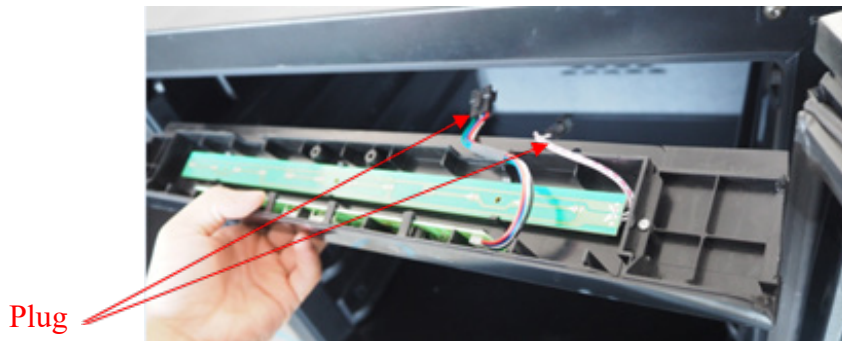


Fig. 2

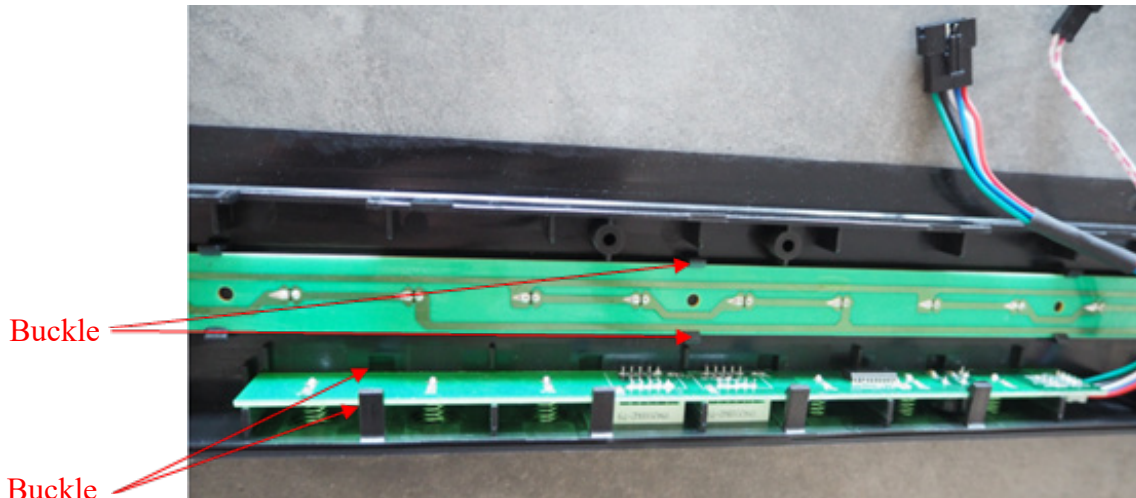


Fig. 3

Common problems may easily be solved, saving you the cost of a possible service call.

Please read carefully the instruction manual and revert to troubleshooting guide chart.

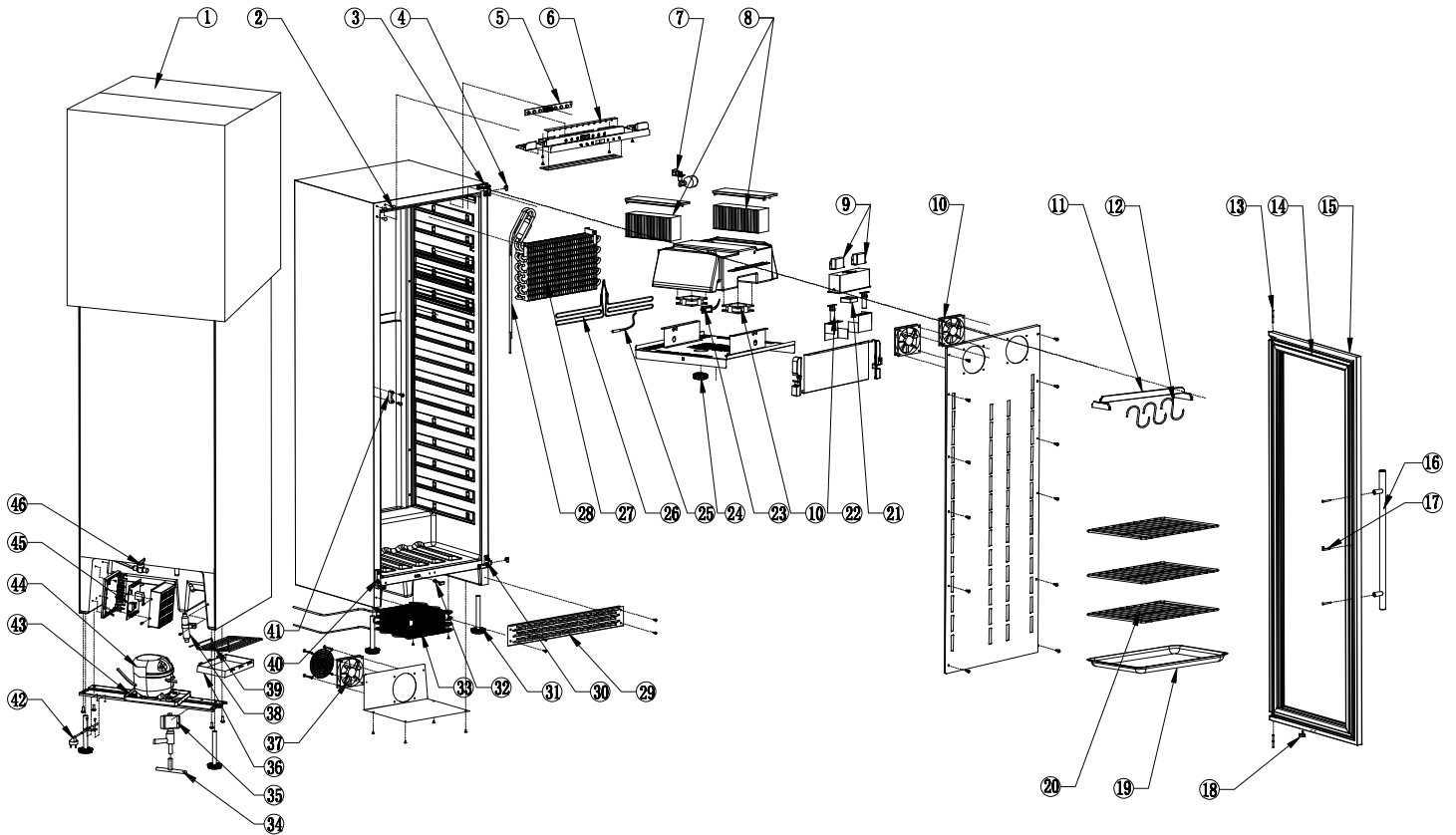
| PROBLEM | POSSIBLE CAUSE |
|---------------------------|--|
| Cabinet does not operate. | Not plugged in. |
| | The appliance is turned off. |
| | The circuit breaker tripped or the fuse is broken. |

Troubleshooting

| | |
|---|---|
| Cabinet is not cold enough. | Check the temperature control setting. |
| | External environment may require a higher setting. |
| | The door is opened too often. |
| | The door is not closed completely. |
| | The door gasket does not seal properly. |
| Turns on and off frequently. | The temperature in the cabinet is higher than conventional. |
| | The door is opened too often. |
| | Storage overload in the cabinet |
| | The door is not closed completely. |
| | The temperature is not set correctly. |
| | The door gasket does not seal properly. |
| The light does not work. | Not plugged in. |
| | The circuit breaker tripped or a blown fuse. |
| | The light is damaged. |
| | The light is "OFF". |
| Vibrations. | Please check whether the cabinet is on level ground. |
| The cabinet seems to make too much noise. | The rattling noise may come from the flow of the refrigerant, which is normal. |
| | As each cycle ends, you may hear gurgling sounds caused by the flow of refrigerant in your cabinet. |
| | Contraction and expansion of the inside walls may cause popping and crackling noises. |
| | The cabinet is not level. |
| The door will not close properly. | The cabinet is not level. |
| | The door was reversed and not properly installed. |
| | The gasket is faulty (magnet or rubber is spoiled). |
| | The shelves are out of position. |

Parts Breakdown

Model DA-CN-0353 47101



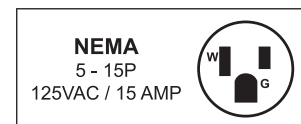
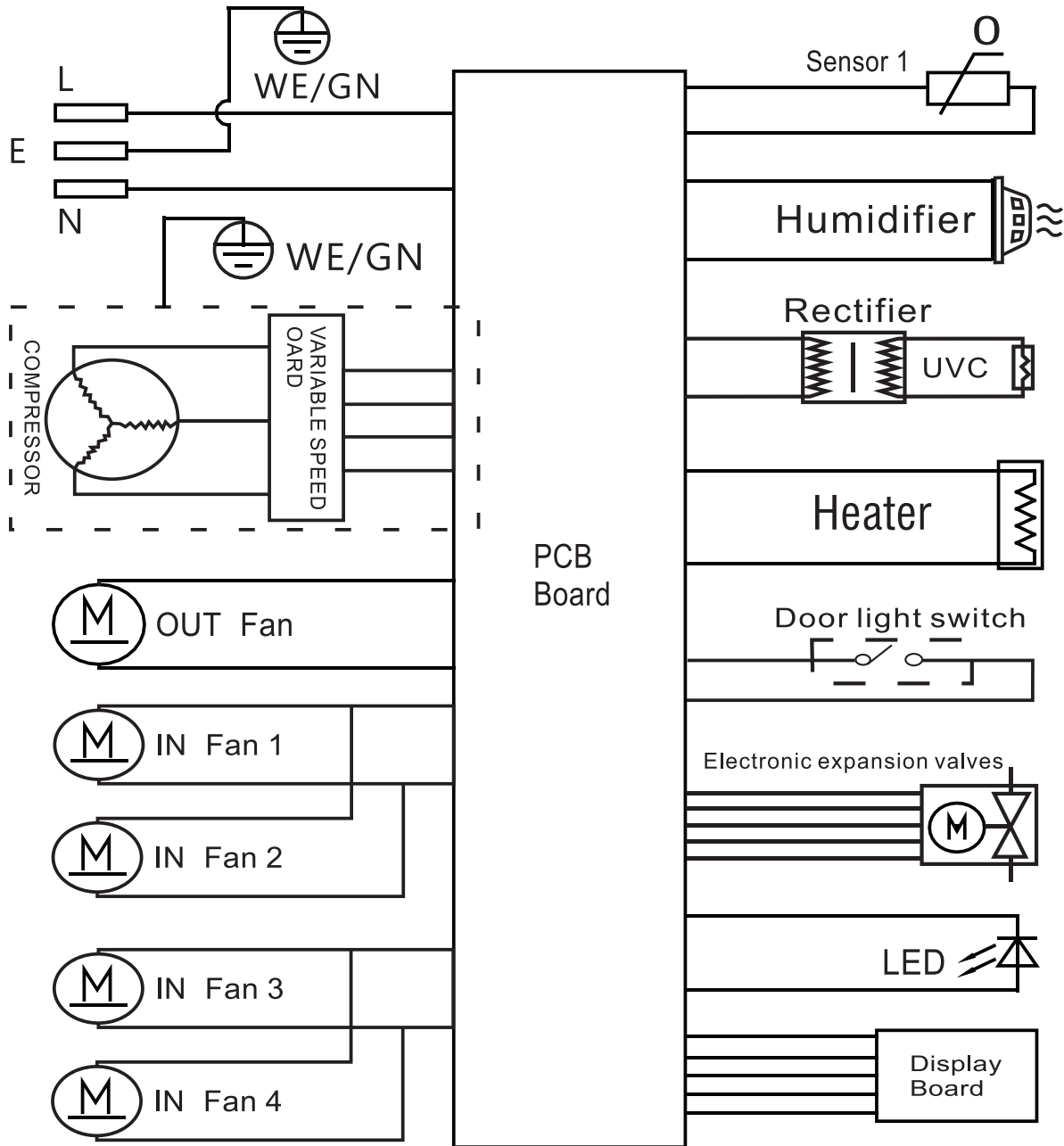
Parts Breakdown

Model DA-CN-0353 47101

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--|----------|----------|---------------------------------|----------|----------|-------------------------------------|----------|
| AI456 | Carton Box for 47101 | 1 | AI472 | Lock End for 47101 | 17 | AI488 | M10 Cabinet Leg for 47101 | 31 |
| AI457 | M5 Trunk-Nail for 47101 | 2 | AI473 | Magnet Mounting Box for 47101 | 18 | AI489 | Magnetic Switch Box for 47101 | 32 |
| AI458 | Left Hinge for 47101 | 3 | AI474 | The Square Magnet for 47101 | 18 | AI490 | Magnetic Switch PCB Board for 47101 | 32 |
| AI459 | Limited Rubber for 47101 | 4 | AI475 | Salt Pans for 47101 | 19 | AI491 | Condenser for 47101 | 33 |
| AI460 | White Display Board for 47101 | 5 | AI476 | Stainless Steel Shelf for 47101 | 20 | AI492 | T-Type 3-Way Pipe for 47101 | 34 |
| AI461 | White LED Light (12 pcs) for 47101 | 6 | AI477 | SAD5015B12L Fan Motor for 47101 | 21 | AI493 | Solenoid Valve for 47101 | 35 |
| AI462 | Float Assembly for 47101 | 7 | AI478 | UV Light for 47101 | 22 | AI494 | Water Container for 47101 | 36 |
| AI463 | Humidifier Filter for 47101 | 8 | AI479 | UV Light Cover for 47101 | 22 | AI495 | Dryer Filter for 47101 | 38 |
| AI464 | 12V Ballast for 47101 | 9 | AI480 | Humidity Sensor for 47101 | 23 | AI496 | Connecting Pipe for 47101 | 39 |
| AI465 | SDT1212MBNP Fan Motor for 47101 | 10, 37 | AI481 | Water Box Cover for 47101 | 24 | AI497 | Drop-Proof Device for 47101 | 40 |
| AI466 | Stainless Steel Hook Rail for 47101 | 11 | AI482 | Sensor R=2.1K for 47101 | 25 | AI498 | Lock Base for 47101 | 41 |
| AI467 | Stainless Steel Hook for 47101 | 12 | AI483 | Heating Strip for 47101 | 26 | AI499 | Electrical Power Cord for 47101 | 42 |
| AI468 | Door Axis for 47101 | 13 | AI484 | 180 Evaporator for 47101 | 27 | AI500 | Water Container for 47101 | 43 |
| AI469 | SS35 Door Gasket for 47101 | 14 | AI485 | Suction Tube for 47101 | 28 | AI501 | FMXA6C Compressor for 47101 | 44 |
| AI470 | Seamless Stainless Steel Door for 47101 | 15 | AI486 | V188 Kick Plate for 47101 | 29 | AI502 | PCB Board for 47101 | 45 |
| AI471 | Stainless Steel Tubular Handle for 47101 | 16 | AI487 | Right Hinge for 47101 | 30 | AI503 | 2 Minute Check Valve for 47101 | 46 |

Electrical Schematics

Model DA-CN-0353 47101



Notes

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 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.

