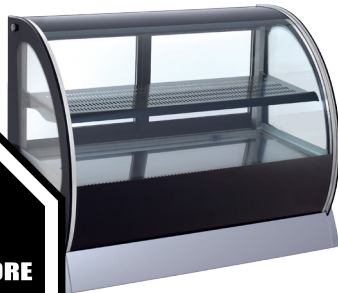




## *Refrigerated Display Cases Instruction Manual*



*Revised - 9/15/2014*



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# General Information

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Omcan Manufacturing and Distributing Company Inc. and Food Machinery of America, Inc. dba Omcan 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.

# Safety and Warranty

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1. This unit is a showcase refrigeration, objects placed in this unit should already be cooled.
2. This instruction manual must be read before operating the unit and must be kept for future reference.
3. **WARNING:** Never use this unit for applications which are not described in the instructions or under conditions which are not similar to those described in the instructions. Otherwise, severe injuries may occur.
4. This unit should only be used for the purpose for which it was designed. Any other use is inappropriate and therefore dangerous. Omcan will not be held responsible for any damage caused by improper use.
5. Before installing and operating the machine, carefully read this manual.
6. Keep the unit out of reach of children. Do not allow children to play with the unit.
7. Unplug the unit from the outlet when not in use, before assembly or disassembly and before cleaning.
8. Be sure to unplug the unit if not using for a long period of time.
9. If the supply cord is damaged, the cord should be replaced by the manufacturer, authorized service agent or similarly qualified persons.
10. Do not use the unit in a dusty environment or flammable or explosive substances.
11. Disable the unit immediately if defective. Dispose of the unit according to the regulations of local law. Please see instructions for disposal in this manual.
12. Other than cleaning mentioned in this instruction manual, no additional maintenance or servicing of this unit is required.
13. The motor is permanently lubricated and will require no oil.
14. Repairs, when necessary, must be performed at an authorized service facility.
15. The unit is suitable for indoor use only.
16. Basic safety rules:
  - Do not touch the unit when hands or feet are wet.

# Safety and Warranty

- Do not use the unit when barefoot.
- Do not allow the unit to be used by children or untrained persons.
- Do not leave the unit outside.
- Do not pull on the electrical cord when unplugging the unit.
- Omcan reserves the right to modify the construction or appearance of the unit without notice.

## 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

## Countertop Drop In Showcases

Model	RS-CN-0128	RS-CN-0173	RS-CN-0218
Temperature Range	2°C - 8°C / 35.6°F - 46.4°F		
Capacity (L / cu. ft)	128 L / 4.52 cu. ft.	173 L / 6.1 cu. ft.	218 L / 7.70 cu. ft.
Power (W)	345	408	420
Current	4.42A	4.12A	4.24A
Refrigerant	R134a, 200g	R134a, 270g	R134a, 300g
Number of Shelves	2		
Interior Dimensions	14.25" x 33" x 15"	14.25" x 41" x 15"	14.25" x 52.75" x 15"
	362 x 838 x 381mm	362 x 1041 x 381mm	362 x 1340 x 381mm
Electrical	110V/60/1		
Dimensions (DWH)	21.25" x 35.5" x 31"	21.25" x 47.25" x 31"	21.25" x 59" x 31"
	540 x 902 x 787mm	540 x 1200 x 787mm	540 x 1499 x 787mm
Weight	90 kg. / 198.5 lbs.	105 kg. / 231.5 lbs.	120 kg. / 264.5 lbs.



# Technical Specifications

## Countertop Cold Deli Showcases

Model	RS-CN-0115-R RS-CN-0115-F	RS-CN-0155-R RS-CN-0155-F	RS-CN-0200-R RS-CN-0200-F
Temperature Range	2°C - 8°C / 35.6°F - 46.4°F		
Capacity (L / cu. ft)	115 L / 4 cu. ft.	155 L / 5.47 cu. ft.	200 L / 7 cu. ft.
Power (W)	420	453	479
Current	4.82A	4.58A	4.84A
Refrigerant	R134a, 185g	R134a, 270g	R134a, 300g
Number of Shelves	2		
Interior Dimensions	15.75" x 35.5" x 14.5"	15.75" x 47.25" x 14.5"	15.75" x 59" x 14.5"
	400 x 902 x 368mm	400 x 1200 x 368mm	400 x 1499 x 368mm
Electrical	110V/60/1		
Dimensions (DWH)	21.25" x 35.5" x 31"	21.25" x 47.25" x 31"	21.25" x 59" x 31"
	540 x 902 x 787mm	540 x 1200 x 787mm	540 x 1499 x 787mm
Weight	95 kg. / 209.5 lbs.	105 kg. / 231.5 lbs.	120 kg. / 264.5 lbs.

## Refrigerated Floor Showcases

Model	RS-CN-0349	RS-CN-0491	RS-CN-0633	RS-CN-0776
Temperature Range	2°C - 8°C / 35.6°F - 46.4°F			
Capacity (L / cu. ft)	348.86 L / 12.32 cu. ft.	490.70 L / 17.33 cu. ft.	632.88 L / 22.35 cu. ft.	776 L / 27.40 cu. ft.
Current	7.9 A	10.4 A	11.4 A	12.9 A
Refrigerant	R134a	R134a	R134a	R134a
Number of Shelves	4			
Electrical	110V/60/1			
Dimensions (DWH)	29.25" x 35.5" x 51.75"	29.25" x 47.25" x 51.75"	29.25" x 59" x 51.75"	29.25" x 70.86" x 51.75"
	743 x 902 x 1314mm	743 x 1200 x 1314mm	743 x 1499 x 1314mm	743 x 1800 x 1314mm
Weight	210 kg / 463 lbs.	250 kg / 551.25 lbs.	290 kg / 639.25 lbs.	330 kg / 726 lbs.

# Installation

## TRANSPORTATION

1. In order to prevent the oil contained in the compressor from flowing into the cooling circuit, it is necessary

# Installation

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to always carry, store and handle the unit in a vertical position and follow the instructions found on the packaging.

2. If the unit was accidentally or purposely placed in a non-vertical position during transport, before operating the unit, keep the unit in a vertical position for approximately 24 hours, to allow the oil to flow back into the compressor.

## UNPACKING

Remove the wooden case board and plastic covering. Make sure that the unit has not been damaged. Remove the plastic film from all the stainless steel panels if applicable.

**IMPORTANT: The packaging should be kept away from children as it is potentially dangerous. Dispose of the packaging according to the regulations from the local authorities.**

## POSITIONING

1. Never clean the unit with pressurized water jets.
2. Place the unit on a flat and stable surface.
3. Install the unit in a location where it can be overseen by trained personnel.
4. For good ventilation, keep a distance of 20 cm (7 inches) between unit and walls or other objects. Increase the distance if the objects are a heating source. When the dispenser is in place, press the brake on the wheels in order to keep it from moving.

## ASSEMBLY

1. Remove the bottom pallet from the unit.
2. Fix the shelves on the unit.

## ELECTRICAL CONNECTION

Before inserting the plug into the electrical socket, carefully read the following precautions:

1. Make sure that the unit is properly connected to an properly grounded outlet, in compliance with current safety standards.
2. Make sure that the voltage is in accordance with what is indicated on the rating label.
3. The current available is sufficient for the maximum required by the unit.
4. If necessary, use multiple outlets which are properly grounded, in compliance with current safety standards. If in doubt, only consult qualified technicians.

**THE REFRIGERATED SHOW CASE MUST BE CONNECTED TO AN ELECTRICAL SOCKET WITH A GROUND.**

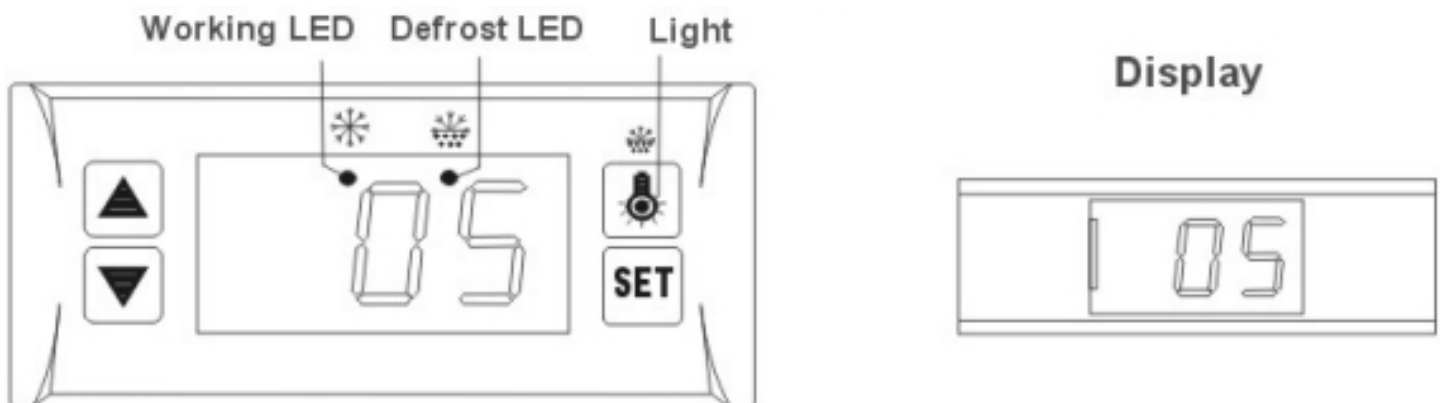
Before using, the unit should be completely cleaned as it comes into contact with food.






1. Make sure that the main switch is in the (I) position, then plug in the unit.
2. Before starting the unit, ensure the sliding doors are properly closed.
3. Turn the main switch to the (I) position, the condensing unit will automatically start.
4. For lighting, press the lighting button. The lighting button is located on the thermostat.
5. If there is some condensation in front of the curved glass, please turn the switch to (I) position for defogging.
6. Allow the unit to reach proper temperature before loading with product.

## WORKING TEMPERATURE ADJUSTMENT

To reset the temperature inside the showcase, please follow as below:



**CAUTION: You are suggested not to reset the temperature controller frequently.**



1. Set Temperature
  - Press the SET button, the set temperature is displayed.
  - Press the  or  button to modify and store the display value, press the SET button to exit and display the cold room temperature.
  - If no button is pressed within 10 seconds, the cold room temperature will be displayed.
2. Illumination: Press  button, it lights. Press it again and it will stop.
3. Manual start/stop defrost: Press  and hold for 6 seconds to defrost or stop defrost.
4. Display Evaporation temperature: Press  button and hold for 6 seconds, the evaporation temperature is displayed. After 10 seconds, the cold room temperature will be displayed.
5. Working LED: During the course of refrigeration, the LED is on. When the cold room temperature is constant, the LED is off. During the delay start, the LED flashes.
6. Defrost LED: during defrosting, the LED is on. When it stops defrosting the LED is off. During the delay display of defrost, the LED flashes.
7. Parameter Setup:
  - Press the SET button and hold for 6 seconds to enter the parameter setup mode while E1 flashes.

# Operation

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- Press SET again to select sequential from the 10 parameters: E1, E2, E3, E4, E4, E5, F1, F2, F3, F4.
- Press the  or  button, the different parameters will be displayed and can be modified and stored.
- If no more buttons are pressed within 10 seconds, the cold room temperature will be displayed.

Parameter	Function	Set Range
E1	Lower set point limit.	-45°C ~ Set temp.
E2	Higher set point limit.	Set temp. ~ 45°C.
E3	Temp. hysteresis.	1 - 10°C.
E4	Comp. start delay time.	0 - 10 mins.
E5	Offset on room temp.	-5 - 5°C.
E6	Offset on evap. temp.	-5 - 5°C.
F1	Max. defrost duration.	1 - 60 min.
F2	Defrost interval time.	0 - 24 Hr.
F3	Defrost termination temp.	0 - 20°C.
F4	Display during defrost.	0 = normal display. 1 = last value before defrost.

# Maintenance

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## CLEANING

For health standards and good quality of beverages or foods, clean interiors of the unit as often as possible.

**CAUTION: Do not clean the unit by means of a water jet or pressurized washer.**

1. Before carrying out cleaning, turn the unit off and remove the power plug.
2. Do not use abrasive powders that might damage the interior parts of the showcase.
3. Use neutral soap and warm water to wash the interiors. Rinse carefully with water in order to remove any soap residues.
4. To maintain a high standard of working performance, leave the unit turned on during the night and day to avoid deposits.

**CAUTION: Do not use any damaging solvents (petrol, alcohol, etc.) for cleaning the unit. The unit may get damaged. Do not use and sharp objects for cleaning. The unit may be cleaned with a damp towel but should never directly come in contact with water. After cleaning the unit, make sure all parts are dried completely.**

## INSTRUCTIONS FOR DISPOSAL

When replacing your old unit with a new one, comply with the following information: Old units are not to be



# Maintenance

disposed of as regular waste. Valuable raw materials can be obtained by recycling old units.

**Render your old unit unusable:**

1. Pull out the mains plug.
2. Cut off the mains cable and discard with the mains plug.

**Caution: Substances and gases in the thermal insulation must be disposed of professionally. Ensure that refrigeration tubing is not damaged prior to disposal. Please discard the unit according to the regulations of local law.**

# Troubleshooting

Symptom	Possible Reasons	Solution	Remark
No power input/power direction lamp does not light.	Broken fuse.	Replace.	As for authorized service department to check and repair.
	Poor connection of plug and socket.	Repair or replace the socket.	
	Failure in input control circuit.		
Compressor does not work.	Thermostat does not work.	Replace.	
	Thermostat is not on the working position.	Turning to the working position.	
	Poor contract of thermostat.	Insert the plug tightly.	
	Loose plug pins in the starter.	Insert the plug tightly.	
	Broken compressor.	Replace.	
	Broken starter or capacitor.	Repair or replace.	

# Troubleshooting

Compressor runs, but the temperature in the showcase is high.	Circulating temperature is too high.	Adjust the thermostat properly.	Ask for authorized service department to check and repair it.
	Too much dust and dirt on the condenser.	Clean it on time.	
	Frost on the evaporator is too thick.	Stop the machine to defrost. Set the temperature higher.	
	Thermostat is out of work.	Replace.	
Condenser fan does not run.	The capacitor of the fan is out of work.	Replace.	
	The ball-bearing of the fan motor lacks oil.	Fill oil.	
	The winding of the fan motor is damaged.	Replace.	
Compressor starts/stops frequently.	The winding of the compressor is short circuit.	Check with a multi meter, replace the compressor.	
	Poor contact of the socket.	Repair or replace.	
The fan of the evaporator does not work.	The fan motor is damaged.	Replace.	

**Warning: If the machine has any problems or has been damaged, do not try to repair or replace it by yourself. Please contact Omcan technical service at 1-800-465-0234.**

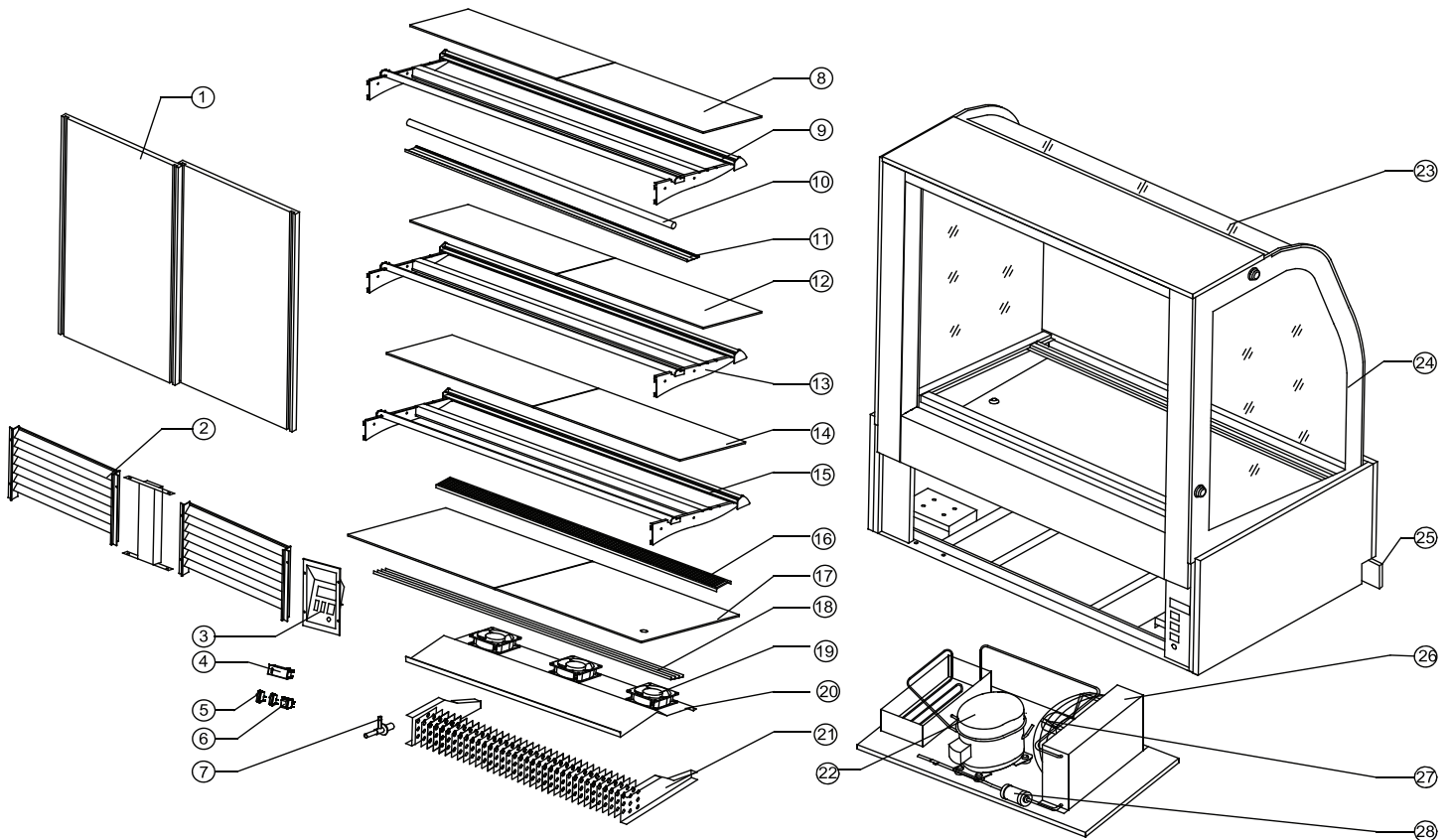
# Parts Breakdown

**Model RS-CN-0349** 27942

**Model RS-CN-0491** 27943

**Model RS-CN-0633** 27944

**Model RS-CN-0776** 37930



# Parts Breakdown

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**Model RS-CN-0349** 27942

**Model RS-CN-0491** 27943

**Model RS-CN-0633** 27944

**Model RS-CN-0776** 37930

Description	Position	Description	Position	Description	Position
Sliding door	1	Light cover	11	Evaporator	21
Ventilation grill	2	Second shelf	12	Compressor	22
Control panel	3	Second shelf bracket	13	Curved glass	23
Digital thermostat	4	Third shelf	14	Left side glass	24
Switch	5	Third shelf bracket	15	Right side glass	24-A
Power Switch	6	Front s/s air grill	16	Small Front bottom panel	25
Automatic expansion valve	7	Bottom shelf	17	Condenser	26
Top shelf	8	Rear s/s air grill	18	Condenser fan motor	27
Top shelf bracket	9	Evaporator fan motor	19	Dry filter	28
Light	10	Evaporator cover	20		

# Parts Breakdown

**Model RS-CN-0115-R** 31406

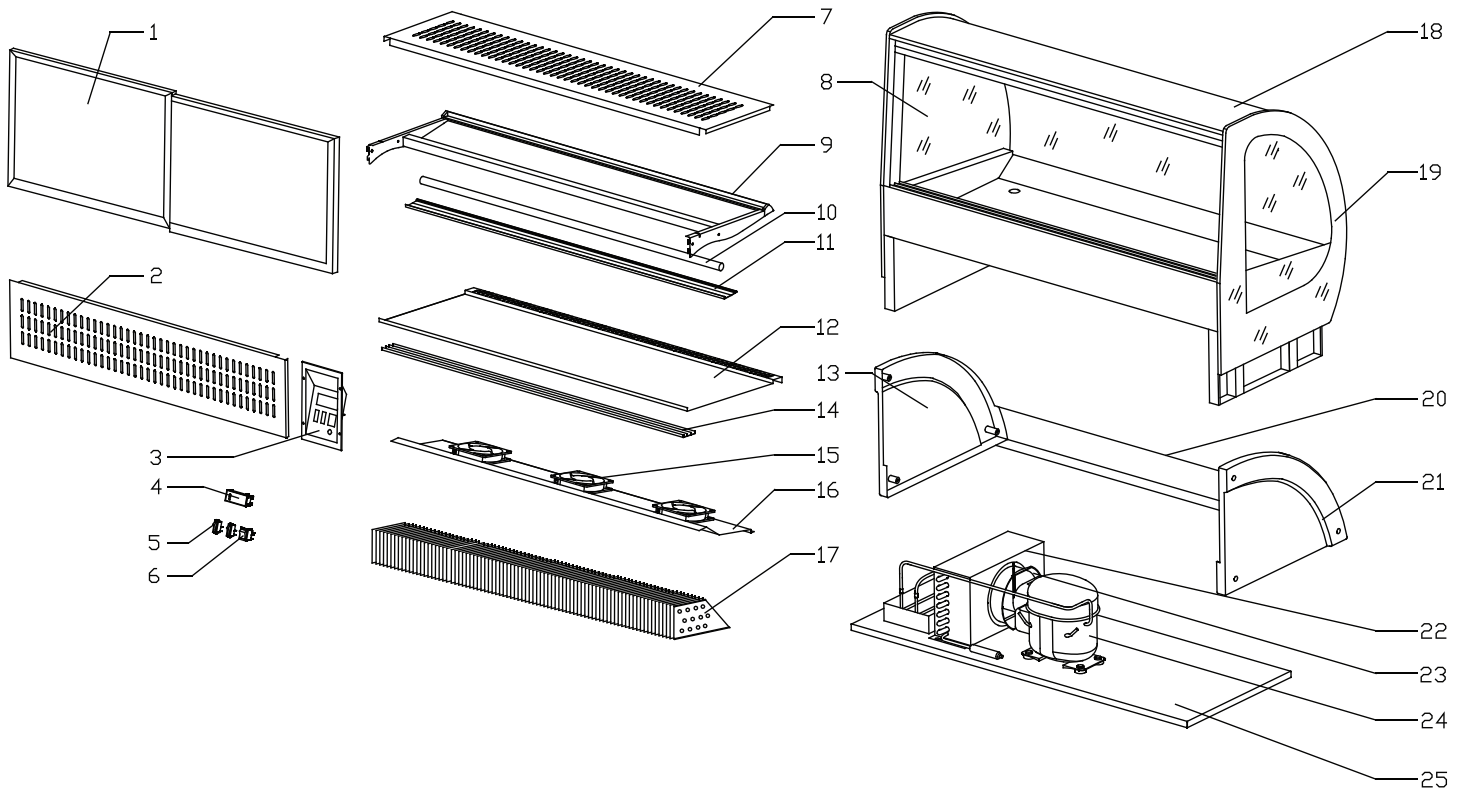
**Model RS-CN-0115-R** 31815

**Model RS-CN-0200-R** 31818

**Model RS-CN-0115-F** 31865

**Model RS-CN-0115-F** 31866

**Model RS-CN-0200-F** 31867



# Parts Breakdown

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**Model RS-CN-0115-R** 31406

**Model RS-CN-0115-R** 31815

**Model RS-CN-0200-R** 31818

**Model RS-CN-0115-F** 31865

**Model RS-CN-0115-F** 31866

**Model RS-CN-0200-F** 31867

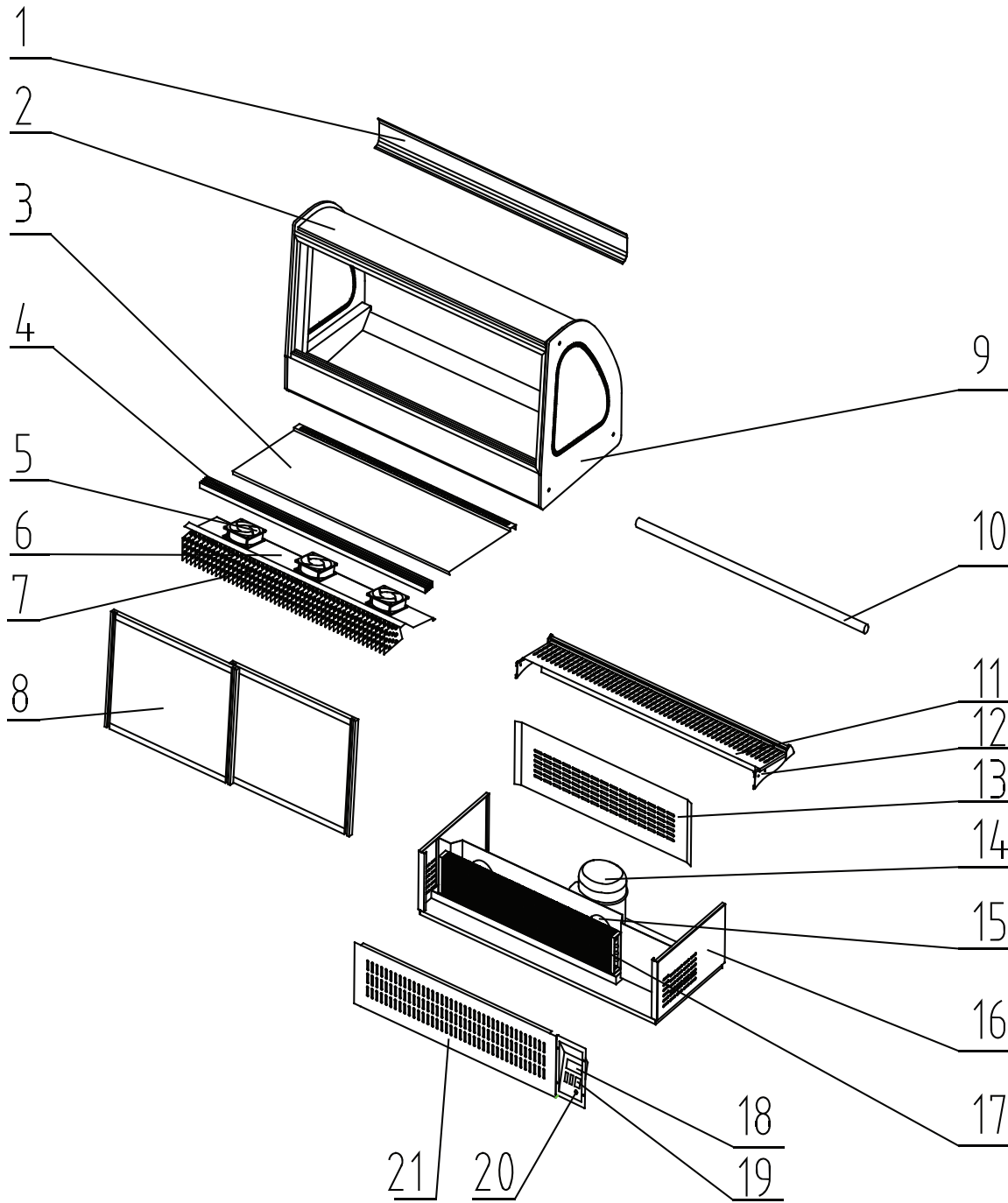
Description	Position	Description	Position	Description	Position
Sliding Door	1	Light	10	Left Glass	19
Back Air Grill	2	Light Cover	11	Decoration Front Panel	20
Controller Board	3	Bottom Stainless Steel Shelf	12	Decoration Left Panel	21
Digital Thermostat (PHEZ-SOP100)	4	Decoration Right Panel	13	Condenser	22
Switch (SC791)	5	Rear S/S Air Grill	14	Condenser Fan Motor	23
Switch SC767	6	Evaporator Fan Motor	15	Compressor	24
Top Shelf	7	Evaporator Cover	16	Bottom Panel	25
Right Side Glass	8	Evaporator	17		
Top Shelf Bracket	9	Curved Glass	18		

# Parts Breakdown

**Model RS-CN-0128** 31406

**Model RS-CN-0173** 31815

**Model RS-CN-0218** 31818



# Parts Breakdown

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**Model RS-CN-0128** 31406

**Model RS-CN-0173** 31815

**Model RS-CN-0218** 31818

Description	Position	Description	Position	Description	Position
Front Decorating Panel	1	Left Side Glass	9	Decorating Right Panel	16-A
Front Curved Panel	2	Right Side Glass	9-A	Condenser	17
Bottom Stainless Steel Shelf	3	Light	10	Digital Thermostat	18
Rear S/S Air Grill	4	Top Shelf	11	Power Switch SC767	19
Evaporator Fan Motor	5	Top Shelf Bracket	12	Switch SC791	19-A
Evaporator Cover	6	Front Bottom Panel	13	Controller Board	20
Evaporator	7	Compressor	14	Back Panel	21
Left Sliding Door	8	Condenser Fan Motor	15		
Right Sliding Door	8-A	Decoration Left Panel	16		



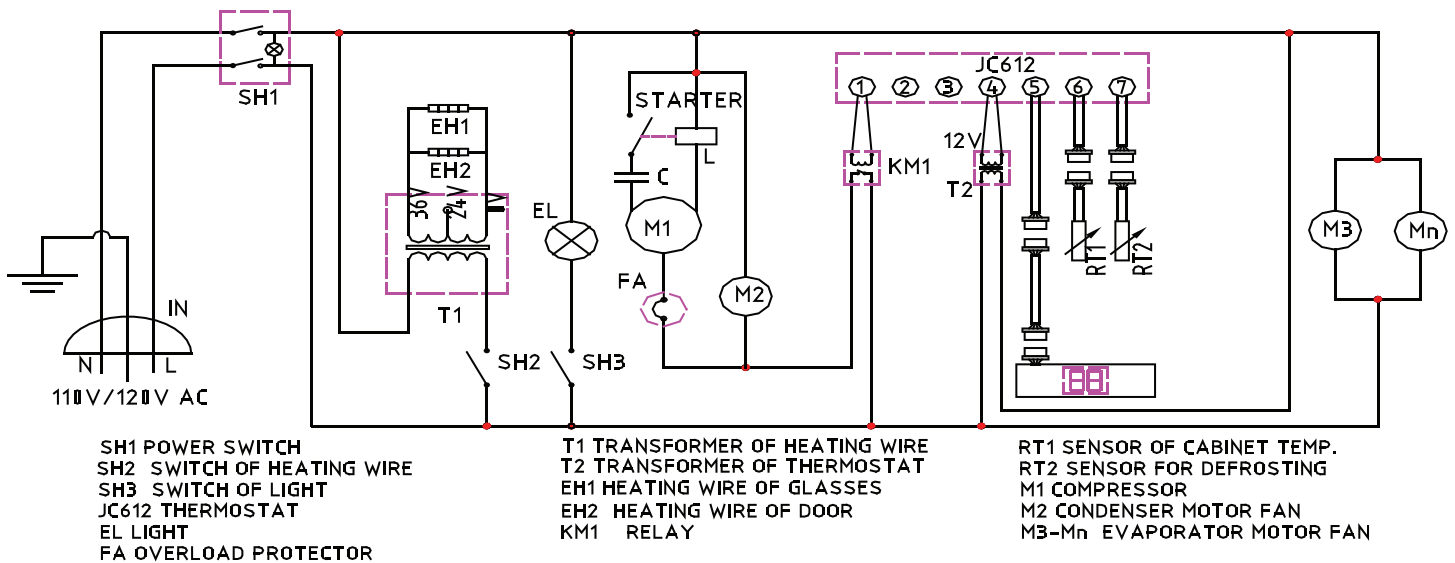
# Electrical Schematics

**Model RS-CN-0349** 27942

**Model RS-CN-0491** 27943

**Model RS-CN-0633** 27944

**Model RS-CN-0776** 37930



# Electrical Schematics

**Model RS-CN-0115-R** 31406

**Model RS-CN-0115-R** 31815

**Model RS-CN-0200-R** 31818

**Model RS-CN-0115-F** 31865

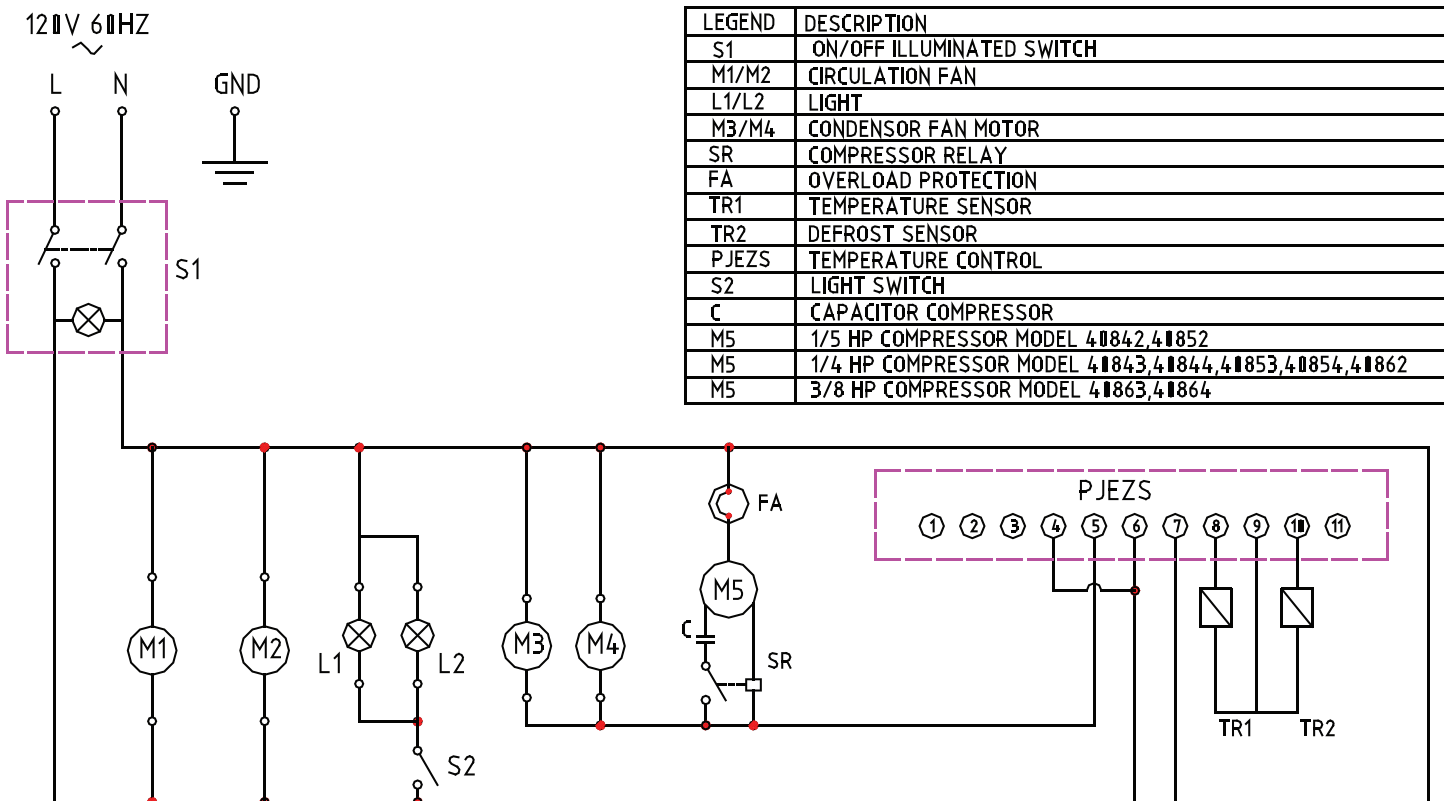
**Model RS-CN-0115-F** 31866

**Model RS-CN-0200-F** 31867

**Model RS-CN-0128** 31406

**Model RS-CN-0173** 31815

**Model RS-CN-0218** 31818



LEGEND	DESCRIPTION
S1	ON/OFF ILLUMINATED SWITCH
M1/M2	CIRCULATION FAN
L1/L2	LIGHT
M3/M4	CONDENSOR FAN MOTOR
SR	COMPRESSOR RELAY
FA	OVERLOAD PROTECTION
TR1	TEMPERATURE SENSOR
TR2	DEFROST SENSOR
PJEZS	TEMPERATURE CONTROL
S2	LIGHT SWITCH
C	CAPACITOR COMPRESSOR
M5	1/5 HP COMPRESSOR MODEL 41842,41852
M5	1/4 HP COMPRESSOR MODEL 41843,41844,41853,41854,41862
M5	3/8 HP COMPRESSOR MODEL 41863,41864



# 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:

[www.omcan.com/warrantyregistration.html](http://www.omcan.com/warrantyregistration.html)



For mailing in Canada

For mailing in the US

**OMCAN INC.**  
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



Purchaser's Information

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

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

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

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

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

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

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

Type of Company:

Restaurant  Bakery  Deli

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

Butcher  Supermarket  Caterer

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

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

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

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

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

Thank you for choosing Omcan



Over the last 65 years, Omcan has grown to become a leading supplier to the food service industry in Canada and the USA. Our success over these many years is directly attributed to our established relationships with all of our valued customers and through providing them with Diverse, Dependable and Proven products. Omcan continues to help our customers remain competitive.

With associates in North America, Europe, Asia, and South America, our global footprint continues to expand as we hold to the principle that clients benefit from the accessibility and familiarity of our sales team. In 2013 as our geography and brand recognition continued to grow, we changed to one name Omcan Food Machinery.

In over 200,000 sq ft of warehouse space we stock over 2,500 quality food equipment and supplies for the food preparation market.

