



Chocolate Fountains
Models CF-CN-0005, 0004
Items 40381, 47492
Instruction Manual



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Model CF-CN-0005 / CF-CN-0004

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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

1. Never move the unit when it is in use.
2. To prevent electrical shock, do not immerse cord, plug or any part of the motor base in water or any other liquids.
3. When the appliance is used by or near children, adult supervision is required.
4. Unplug from the outlet when not in use and before removing parts for cleaning.
5. To reduce the risk resulting from becoming entangled or tripping over a long cord a short power supply cord is provided, do not use an extension cord.

Safety and Warranty

6. Temperature:

- Turn the heater to 80°C in order to melt the chocolate before turning on the motor.
- Turn the heater to 50~55°C in a warm environment.
- Turn the heater to 55~65°C in a cool environment.

The chocolate will go bad quickly if the temperature is set too high.

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.

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 | CF-CN-0005 | CF-CN-0004 |
|-----------------------|-----------------------------|---------------------------|
| Temperature Range | 30 - 150°C / 86 - 302°F | |
| Heating Power | 215 W | 200 W |
| Motor Power | 95 W | 65 W |
| Electrical | 110-120V / 60Hz / 1 | |
| Chocolate Capability | 11 lbs. / 5 kgs. | 8.8 lbs. / 4 kgs. |
| Dimensions (Dia. x H) | 14.6" x 31.5" / 372 x 800mm | 13" x 23.6" / 330 x 600mm |
| Weight | 17.6 lbs. / 8 kgs. | 13.2 lbs. / 6 kgs. |
| Item Number | 40381 | 47492 |

Installation

ASSEMBLY INSTRUCTIONS

1. Insert the auger in the machine body.
2. Insert the stainless steel tower on the auger and fix on tower cover.
3. Fix the auger cover on top of the fountain. Pour liquid chocolate and connect the power cord.



PREPARATION BEFORE OPERATING

1. This unit should be handled carefully to ensure that it is not damaged.
2. Packaging must be removed with the correct side up (the package is clearly marked).
3. Keep the outer packaging and the warranty in order to easily transport the machine for servicing.
4. Clean and dry the unit before use.
5. Check that all parts are stable before use.
6. OmcAn does not recommend the use of accessory attachments other than those supplied with the unit. This may cause injuries and will void the warranty.
7. The unit must be level to operate properly.



Operation

1. Place this unit on a level surface, then connect it to an electrical outlet.
2. Never place anything other than the intended ingredients in the base bowl.
3. Turn the heater on and let the unit warm up for at least 10 minutes before adding the chocolate to melt, in this time the motor should not be turned on.
4. For the effective operation of the motor, the chocolate should be melted slowly into the base bowl.
5. If the fountain machine did not achieve the desired effect, ensure there is enough chocolate or adjust the bottom of the unit to keep the machine leveled.
6. Prevent large chunks of fruit, food or other items from falling into the base bowl. These will clog the base of the tower, causing the chocolate to not flow properly.
7. Turn off the motor every 60 minutes of operation, stir the chocolate, and restart the motor. This will ensure that the chocolate tastes fresh.
8. To extend the life of the machine, allow the machine to rest after 8-10 hours of operation.
9. Repeat the above steps each time when using the machine.

Maintenance

CLEANING

To ensure many years of use, it is advised that after each operation of the fountain it should be cleaned by following these steps.

1. After operation, wipe off the remaining chocolate on the tower and base bowl with paper towels.
2. Wash the tower, tower pole, and auger in warm water with a soft cloth.

Troubleshooting

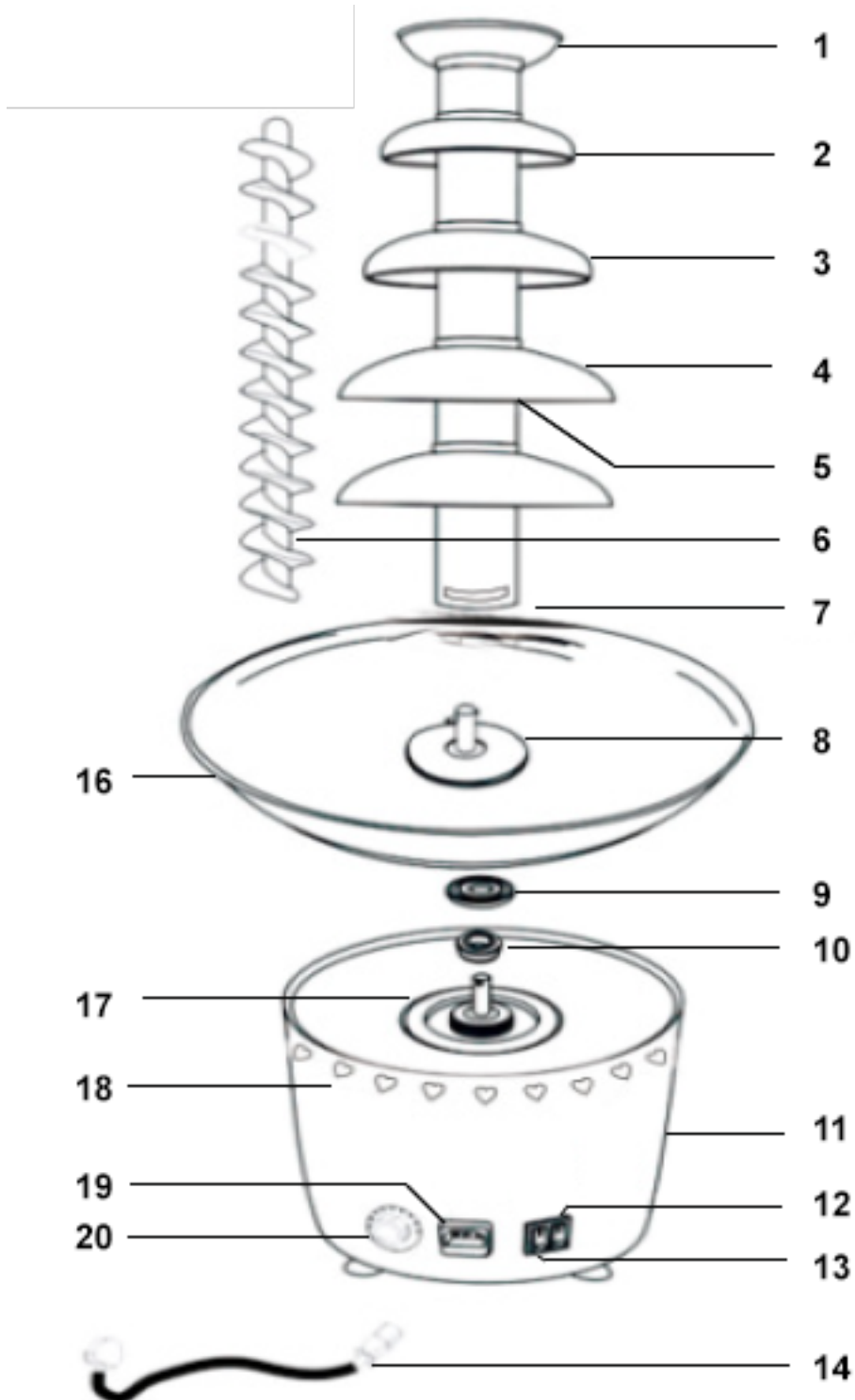
| Problem | Cause | Solution |
|---|---|--|
| The heater display light is not lit. | The heater switch is not on, or the unit is not plugged in. | Turn the heater on, or connect the unit to an electrical socket. |
| The chocolate fountain power light is not lit, even though it is connected to a power socket. | The tube has been damaged or the product has not been replaced as needed, this has caused the motor to break. | Replace the tube or replace the motor. |

Troubleshooting

| | | |
|--|------------------------------------|---|
| The chocolate is not flowing properly. | The unit is not level. | Adjust the screw at the bottom of the machine to ensure the machine is level. |
| | The chocolate level is too low. | Add more chocolate. |
| | The chocolate is too thick. | Thin the chocolate with vegetable oil. |
| | The temperature is too low. | Raise the temperature. |
| | There is trapped air in the tower. | Turn the unit off, then turn it on. |

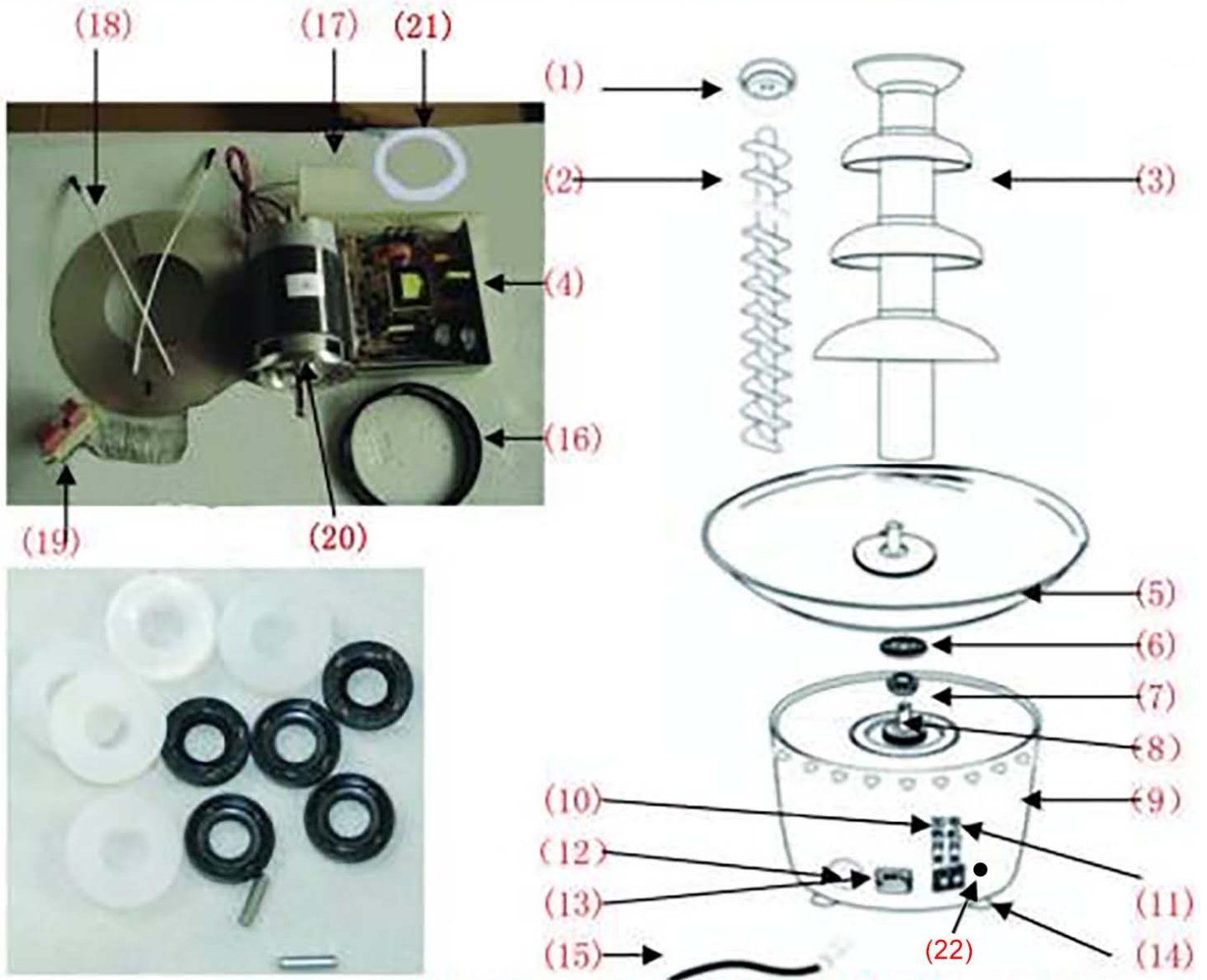
Parts Breakdown

Model CF-CN-0005 40381



Parts Breakdown

Model CF-CN-0004 47492



Parts Breakdown

Model CF-CN-0005 40381

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|----------------------|----------|----------|---------------------------------|----------|----------|--------------------------------------|----------|
| 76535 | 10cm Tower for 40381 | 1 | 76542 | Bolt for 40381 | 8 | 76550 | Motor Center for 40381 | 17 |
| 76536 | 12cm Tower for 40381 | 2 | 76543 | White Colloid for 40381 | 9 | 76551 | Cool Aperture for 40381 | 18 |
| 76537 | 14cm Tower for 40381 | 3 | 76544 | Red Colloid for 40381 | 10 | 76552 | Electrical Outlet for 40381 | 19 |
| 76538 | 17cm Tower for 40381 | 4 | 76545 | Base for 40381 | 11 | 76553 | Heat Control for 40381 | 20 |
| 76539 | Tower Pole for 40381 | 5 | 76546 | Motor and Heat Switch for 40381 | 12 - 13 | 68290 | Power Supply Circuit Board for 40381 | |
| 76540 | Auger for 40381 | 6 | 76548 | Cord for 40381 | 14 | AK374 | Complete Welded Tower for 40381 | |
| 76541 | Collet for 40381 | 7 | 76549 | 33cm Base Bowl for 40381 | 16 | | | |

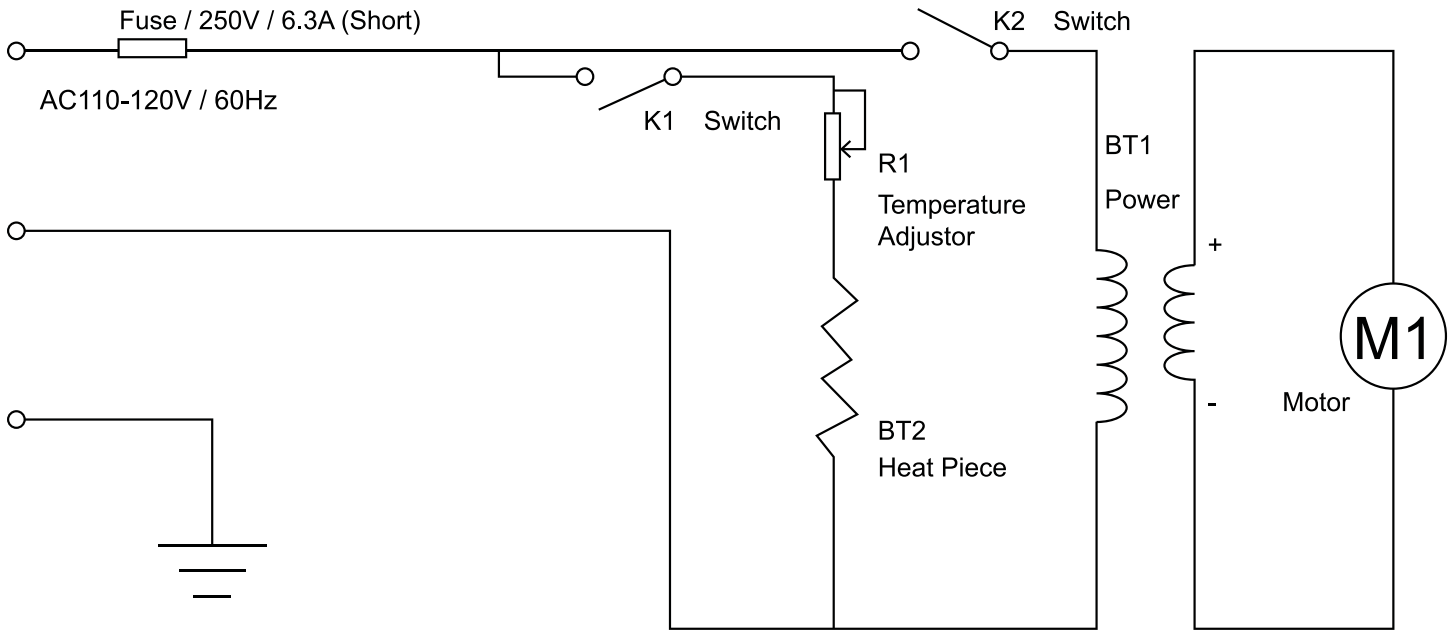
Model CF-CN-0004 47492

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---------------------------------|----------|----------|---------------------------------------|----------|----------|--------------------------------|----------|
| AM065 | Auger Fix Cover for 47492 | 1 | AM073 | Machine Body for 47492 | 9 | AM081 | Tower Fix Column for 47492 | 17 |
| AM066 | Auger for 47492 | 2 | AM074 | Heating Switch for 47492 | 10 | AM082 | Heating Unit for 47492 | 18 |
| AM067 | Stainless Steel Tower for 47492 | 3 | AM075 | Motor Switch for 47492 | 11 | AM083 | Temperature Adjustor for 47492 | 19 |
| AM068 | Power Source for 47492 | 4 | AM076 | Temperature Adjustor Switch for 47492 | 12 | AM084 | Motor for 47492 | 20 |
| AM069 | Chocolate Pool for 47492 | 5 | AM077 | Power Plug for 47492 | 13 | AM085 | Motor Spacer for 47492 | 21 |
| AM070 | Silica Gel Ring for 47492 | 6 | AM078 | Machine Feet for 47492 | 14 | AN220 | Fuse with Holder for 47492 | 22 |
| AM071 | Airproof Ring for 47492 | 7 | AM079 | Power Cord for 47492 | 15 | | | |
| AM072 | Auger Pin for 47492 | 8 | AM080 | Shell Black Pad for 47492 | 16 | | | |

Electrical Schematics

Model CF-CN-0005 40381

Model CF-CN-0004 47492



NEMA
5 - 15P
125VAC / 15 AMP



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.

