



**Fructose Dispenser**  
*Model DI-CN-0099*  
*Item 44645*  
**Instruction Manual**



*Revised - 01/03/2024*



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Model DI-CN-0099

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# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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Omcan Fabrication et distribution Compagnie Limitée 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, sain 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 appropriés. 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

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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.

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

## REVISE EL PAQUETE A SU LLEGADA

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

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

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

# Safety and Warranty

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**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 PART AND LABOUR BENCH WARRANTY**



# Safety and 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.

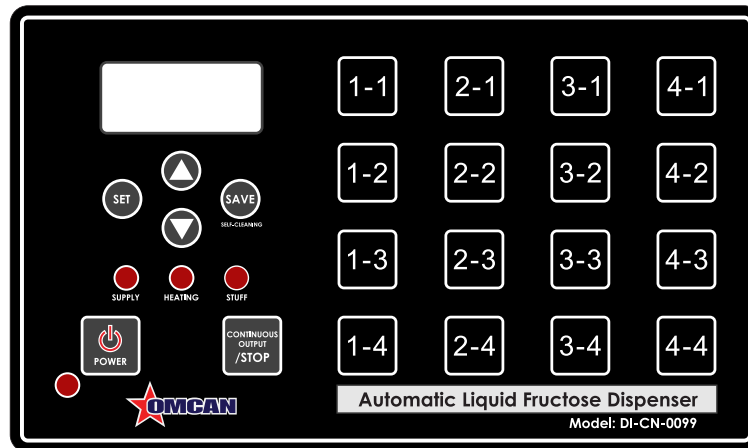
**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

<b>Model</b>	<b>DI-CN-0099</b>
<b>Power</b>	150 W
<b>Electrical</b>	110-120V / 60Hz / 1
<b>Capacity</b>	10 L / 10.6 QT
<b>Selections</b>	16 selection buttons
<b>Weight</b>	22 lbs. / 10 kgs.
<b>Packaging Weight</b>	26.5 lbs. / 12 kgs.
<b>Dimensions</b>	9.9" x 9.9" x 16.5" / 251 x 251 x 419mm
<b>Packaging Dimensions</b>	17.3" x 14.8" x 20.1" / 439 x 376 x 511mm
<b>Item Number</b>	44645

# Operation

## DISPLAY PANEL



Number	Name	Function
1	Heating light	When the temperature of the liquid in bucket is below 25°C, the heating light will be on. The machine will begin to heat.
2	Feed light	When the liquid is below the caution line, the feed light will be on and beep.
3	Filling light	While the liquid output operation is going, the filling light is on.
4	Power button	Powers the machine.
5	Continuous output/stop	When the machine is in the standby state, press this button to go into the continuous output state. When the machine is in the output state, press this button to stop the output.

## OPERATION

- Turn on/off the machine.
  - Connect the power switch to power the machine.
  - Press the power button for more than 1 second. The LED will display "AUTT" with 2 beeps. The machine will be in standby mode.

**Attention: it is suggested that the machine should be cleaned before it's first use or after idling for an extended period of time.**
- Sugar output.
  - When the machine is in the standby state, press any of the numbered buttons (ex: 4-1) to enter the output state.
  - Press the continuous output/stop button to exhaust up air before other setting or operating during daily use.
  - Press the continuous output/stop button to stop output and return to the standby state.
- Alarm for low liquid.
  - When the liquid is below the position of the level sensor, an alarm will sound (5 seconds of beeps). The feed light will be on and the LED display will show "LL".

4. Measurement type.
  - By setting the "FP" value to choose between weight (g) or volume (cc).
5. Sugar outlet auxiliary heating function.
  - Turn on the sugar outlet "heating switch" to heat the sugar outlet. This operation can avoid clogging of the outlet if the temperature is too cold or the sugar is viscid. This switch can be turned off if the temperature is above 15°C.
6. Auto washing function.
  - Before cleaning the machine, open the sugar outlet, load some war water (below 60°C) and put a container under the outlet. Long press the "save" button for 3 seconds to go into the auto washing state. Meanwhile the water will flow out from the outlet. This operation will last 3 minutes. It is suggested to wash the machine after daily operations to keep cleared.

## SETTINGS

In the standby state, press the setting button to go into the setting state, "F---", then press the up or down key to page up or page down.

"FL--"	Check or set output values.
"FP--"	Set precision setting.
"FC--"	Set fine precision setting.
"FPC--"	Output precision setting.
"FH--"	Set bucket temperature.

Press the setting button again to confirm the setting. If there is no operation, the machine will leave the setting state.

## LIQUID OUTPUT QUANTITY (FL--)

The output quantity can be changed from the default outputs by following the below steps:

1. Press the setting button, the LED will display "FL--".
2. Press the setting button again to go into the setting state.
3. Press the numbered button you desire to change (ex: pressing the 1-1 button will display "1-1" and "L6").
4. Press the up or down buttons to change the output quantity for that button (ex: changing L6 to L10).
5. Press save to save and quit or stop to cancel and quit.

## DEFAULT VALUES

Button	Output Quantity	Button	Output Quantity	Button	Output Quantity	Button	Output Quantity
1-1	6	2-1	14	3-1	22	4-1	30
1-2	8	2-2	16	3-2	24	4-2	35
1-3	10	2-3	18	3-3	26	4-3	40
1-4	12	2-4	20	3-4	28	4-4	45

# Operation

## OUTPUT PRECISION SETTING (FP--)

Calibration is necessary before the first time operation or when not in use for extended periods of time. Please set the following steps to set “FP--”:

Step 1	Press the setting button, the LED will display “FL--”. Press the up or down keys to turn to “FP--”.
Step 2	Press the setting button again to go into the setting state. The LED displays “F390” (The default value is “P390”).
Step 3	Press up or down to increase or decrease the output quantity. The actual output quantity may be different from the normal quantity by a small margin.
Step 4	Press save to save and quit. Press top to cancel and quit.

**Note: just the maximum and minimum quantity should be set.**

## OUTPUT PRECISION FINE ADJUSTMENT (FC--)

If the output precision adjustment (FP--) is adjusted accurately, there will be a small error in the small set data. In this case, we can use micro adjustment function (FC--). The adjustment method is the same as the precision adjustment (FP-). Can not over more 3 unit datas.

## OUTPUT PRECISION ADJUSTMENT (FPC--)

1. Find the button with a value of 100 in the sugar output button area. Weigh out the actual sugar output value “X”. Find the button with a value of 10 in the sugar output button area. Weigh out the actual sugar output value “Y”.
2. Press the “set” button, the digital window will display “FL--”. Press the up or down buttons to adjust to “FPC--”.
3. Press the “set” button to enter the FPC setting interface. Input “X” and press the “save” button to save. Then input “Y” and press the “save” button to save.
4. Then check whether the button value of the fructose dispenser machine is consistent with the actual sugar output value. If the values are consistent, the precision of the fructose machine is adjusted.

## TEMPERATURE PARAMETER SETTING (FH--)

During the “FH--” state, while displaying “=25C”, press up or down to set the temperature.

**Attention: “=0C” will turn off the heating function and the unit will enter the heat preservation state.**



## DEFAULT SETTINGS

Item	Function	Default Value	Range
FP	Precision setting	P390	P0.0~P3000
FC	Precision setting	P10	P0.0~P10
FL	Quantity setting	See the table in the display panel section	Use defined
FH	Temperature setting	25°C	0-25°C; 0°C means turn off heating function

## Troubleshooting

Cause	Troubleshooting
Outlet sugar leaks.	The outlet is incorrectly installed.
	The rubber ring is worn out.
Sugar liquid cannot flow out.	The sugar is frozen. Try using the auxiliary heating switch.
	If the sugar liquid is too thin, change the heating temperature.
	Press the continuous output/stop button to exhaust up air.
Problem with heating system.	Reset to default temperature 25°C, if the liquid is boiling, that means the PCB has failed.
The flow does not stop naturally.	The controller PCB has failed.
The machine cannot be powered on.	The fuse broke and must be replaced.
The error is too large.	Adjust the FP, or check whether the sugar is empty.

# Parts Breakdown

Model DI-CN-0099 44645



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4



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6



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8



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10



11



12

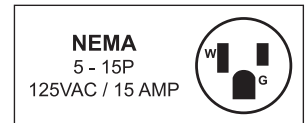
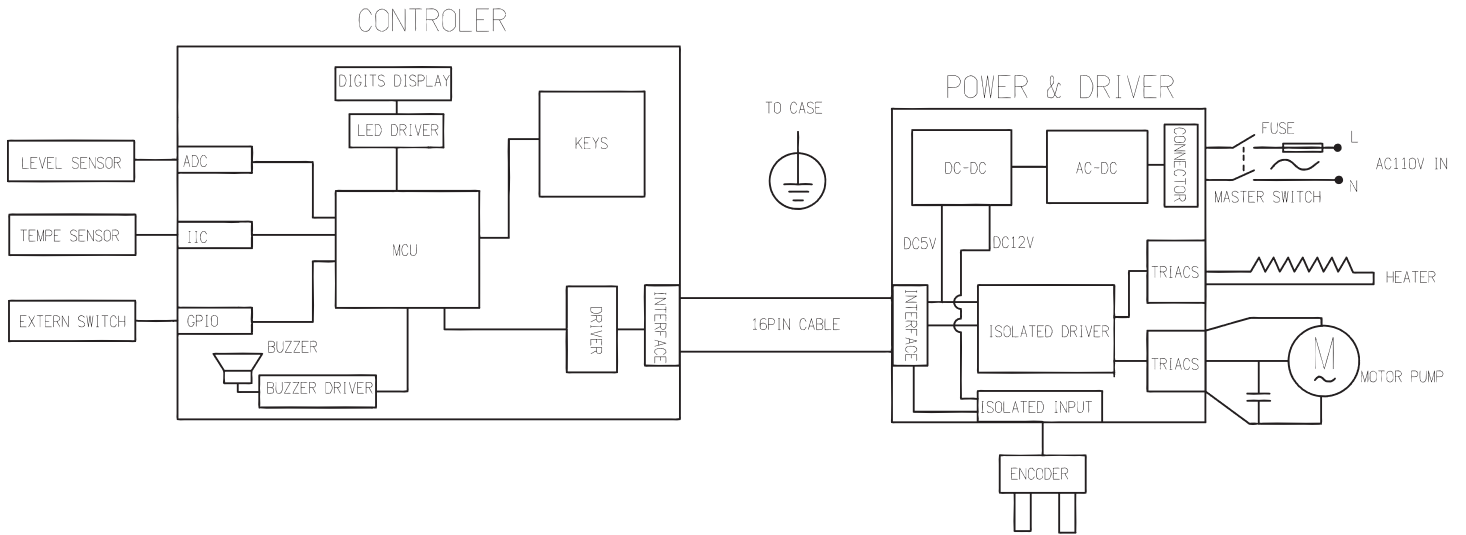
# Parts Breakdown

## Model DI-CN-0099 44645

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG576	Outside Panel 16 for 44645	1	AG580	Motor for 44645	5	AG584	Output Port Assembly for 44645	9
AG577	Outside Panel 24 for 44645	2	AG581	Electronic Eye Assembly for 44645	6	AG585	Power Cable for 44645	10
AG578	Inside Panel (PCB) for 44645	3	AG582	Body Shell for 44645	7	AG586	Cable for 44645	11
AG579	Pump Assembly for 44645	4	AG583	Key Shell for 44645	8	AG587	PCB Caps (Green Small for Motor) for 44645	12

# Electrical Schematics

## Model DI-CN-0099 44645



# Notes

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# 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](mailto: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.

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

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

