

# Open Refrigerated Showcase Model RS-CN-0200 Instruction Manual





Version 1

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### **General Information**

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

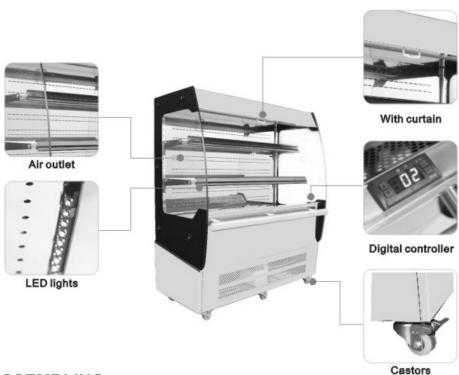
Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or 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.

# Technical Specifications

Model	RS-CN-0200
Coolant	R134a
General Rated Input Power	1340W
Power Running of Electrical Heating Element	490W
Max. Ambient Temp. / RH	<28°C / 70%
Refrigeration Temperature	2°C-12°C
Rated Voltage	110V
Rated Frequency	60Hz
Rated Current	8 A
Type of Climate	6
Foaming Agent	XPS
Net Weight	115 kg.
Lamp Power	2.8*3W (LED)
Total Effective Volume	200 L
Overall Dimensions (L x W x H)	1000mm x 560mm x 1250mm / 40" x 23" x 50"



### Installation



#### HANDLE AND ASSEMBLING



#### Handle with care

Unplug wall socket before moving. Never tilt the refrigerator over 45 degrees during handling.



#### Storage

Always store refrigerator in a dry place.



#### Sufficient space

To allow for proper air circulation and increased refrigeration capabilities, the refrigerator must have at least 3 inches of space between wall and unit.



#### **Proper ventilation**

Always place the refrigerator in an area with good ventilation. For first time use, wait at least 2 hours before plugging into wall socket.



#### Away from heat source

Never place the refrigerator near any type of heat source or in direct sunlight, as it reduces refrigeration capabilities.

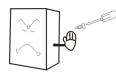


### Installation



#### No heavy load

Never put heavy items on top of the refrigerator.



#### No alterations/tampering

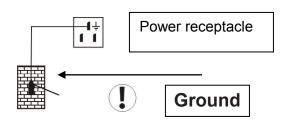
Never tamper with, or make changes to the refrigerator. Changes and add-ons should not be installed to the inside or outside of the refrigerator.



#### Stable location

Unpack and place the refrigerator on flat, solid ground.

#### PREPARATION AND POWER SUPPLY



#### **Exclusive power socket**

Power supply should be 220-240V, single phase AC with exclusive single phase three pin outlet (250V/10A) and fuse (6A). The power outlet must be in close proximity to the ground.



#### No shared power outlets

Refrigerator cable should never share the power outlet with any other appliance, as cable will overheat and may result in a fire.



#### **Protect cables**

Extra caution should be used when handling cables, as broken or damaged cables can cause sparking and may result in a fire.



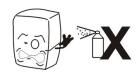
#### No water flushing

Never flush the refrigerator surface. This can cause leakage, which may result in electrical damage or fire.



#### Never store flammables and explosives

No explosives or flammables should be stored in, or in proximity to, the refrigerator, such as gasoline, alcohol, and adhesives.



#### No spray

Never spray flammables such as paint or coating near the refrigerator. This may cause fire or malfunction



### Installation



#### After power outage

After a power outage or the unplugging of the refrigerator, wait at least 5 minutes before plugging it back in.



#### No medicine

Medicine should not be stored inside of the refrigerator.

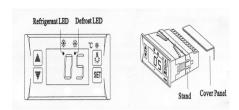
### Operation

#### **USE AND CAUTION**

#### Before use:

- Plug refrigerator into the 220-240V exclusive socket.
- After the refrigerator is running, confirm that air suction/filtration is in order and that it is sufficiently cold. After checking to make sure the refrigerator is working properly, it may be used.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The operation manual is not suitable for the persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.

#### **DIGITAL TEMPERATURE CONTROLLER**



#### **Features Of Function**

Small, integrated digital controller, which is applicable to the compressor of 1 HP.

Main functions are: Temperature Display/Temperature Control/Manual-Automatic Defrost bt burning off/Lighting Control/Value Storing/Self-Testing/Parameter Locking.

#### **Front Panel Operation**

- 1. Set temperature: Press "SET" button; set temperature will be displayed. Press △ or ∨ button to modify and store the displayed value. Press "SET" button to exit the adjustment and display the cold-room temperature.
- 2. If no button is pressed within 10 seconds, the cold-room temperature will be displayed.



### **Operation**

- 3. Lighting: Press & button to activate light in refrigerator; press again to turn off.
- 4. Manual start/stop defrost: Press 🔈 button and hold for 6 seconds to either defrost or to stop defrost.
- 5. Refrigeration LED: During refrigeration, the LED is on. When the cold room temperature is constant, the LED is off. During 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 of defrost, the LED flashes.

### Maintenance

- 1. Cabinet Cleaning: The product should be cleaned once a week with power supply disconnected. In cleaning, please use mild-rinsing water or non-corrosive products. Do not wash directly with water faucet.
- 2. De-Dusting for Condenser: The condenser should be cleaned every three months with power supply disconnected. To clean condenser, remove rear metal cover and get rid of any dust found on the cooling fin of the condenser using a wire brush or high-pressure air gun.
- 3. Leak Check: Observe all connectors and welding joints for oil stain, which indicates a need for patching work, which can be done by professionals.
- 4. Frequently observe the operation of the product. In case of any abnormal noise or smell, cut off the power supply immediately and call professionals. Do not restart the product before source of trouble is found.
- 5. We will not be responsible for any accidents acquired through failure to follow previous notices.

# Troubleshooting

Troubles	Causes	Solutions
Unusual noise under the bottom shelf.	Fan blade broken.	Power off and fix the blade.
Non-refrigerating in spite of normal operation.	Unit off.	Power on.
	Melting process.	Stop melting.
	Refrigerant leaking.	Patch the leak and refill refrigerant.
	Unit failure.	Call for professionals.
Weak air from air curtain, and	Evaporator blocked by frost.	Increase melting frequency.
higher cabinet temperature.	Inside fan damaged.	Replace the fan.
	Too low set point of temperature controller.	Adjust the set point.
	Vent blocked by storage.	Remove the storage.

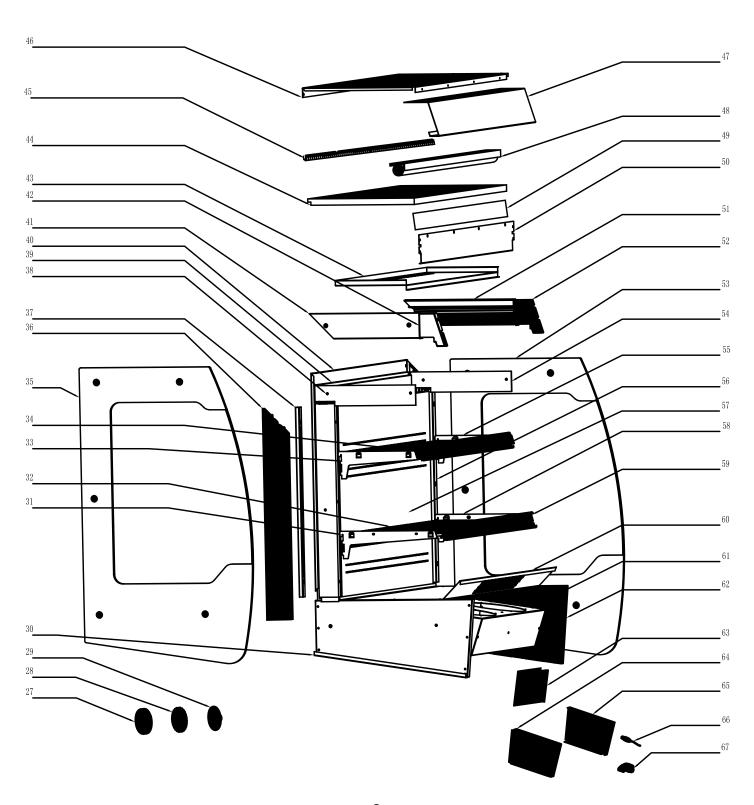


# **Troubleshooting**

Normal air curtain, but higher	Insufficient refrigerant.	Refill the refrigerant.	
cabinet temperature.	Too high set point of temperature controllers.	Adjust the set point for the temperature controller.	
	The wind curtain disturbed by strong air flow.	Removing the disturbing factors.	
	Ambient temperature or humidity beyond standards.	Improve the conditions.	
Melting water overflown.	Heating pipe for melting water damaged.	Replace the heating pipe.	
	Water-level controller failure.	Replace the water-level controller.	
	Ambient temperature or humidity beyond standards.	Improve the conditions.	
Normal air curtain, but periodical	Condenser contaminated.	Clean the condenser.	
fluctuation of cabinet temperature.	Poor venting of the unit.	Improve the venting conditions.	
	Heat protection of compressor failure.	Replace the heat protection.	
	Capillary is blocked by ice.	Replace the drying filter.	
	Temperature controller failure.	Replace the temperature controller.	

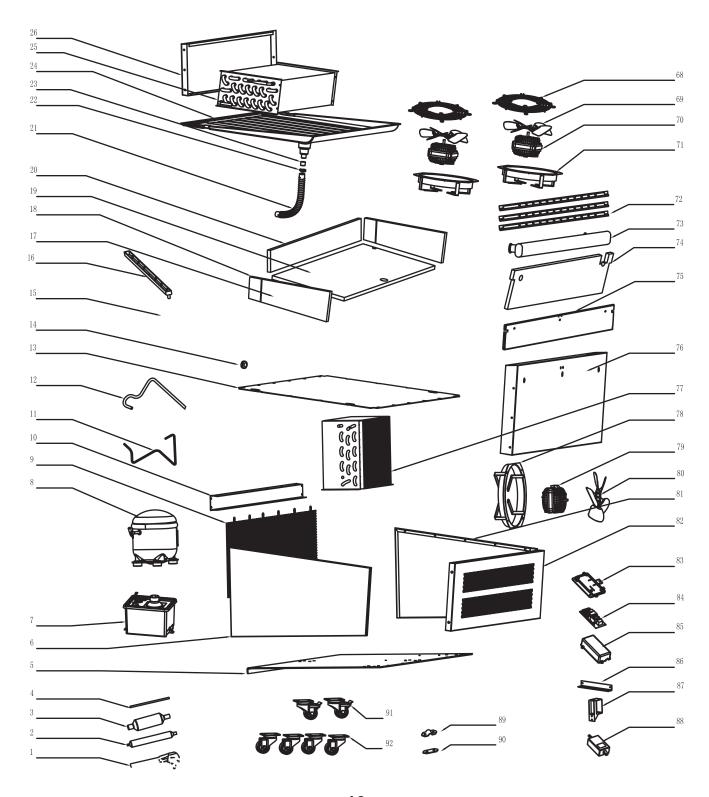


# Parts Breakdown





# Parts Breakdown



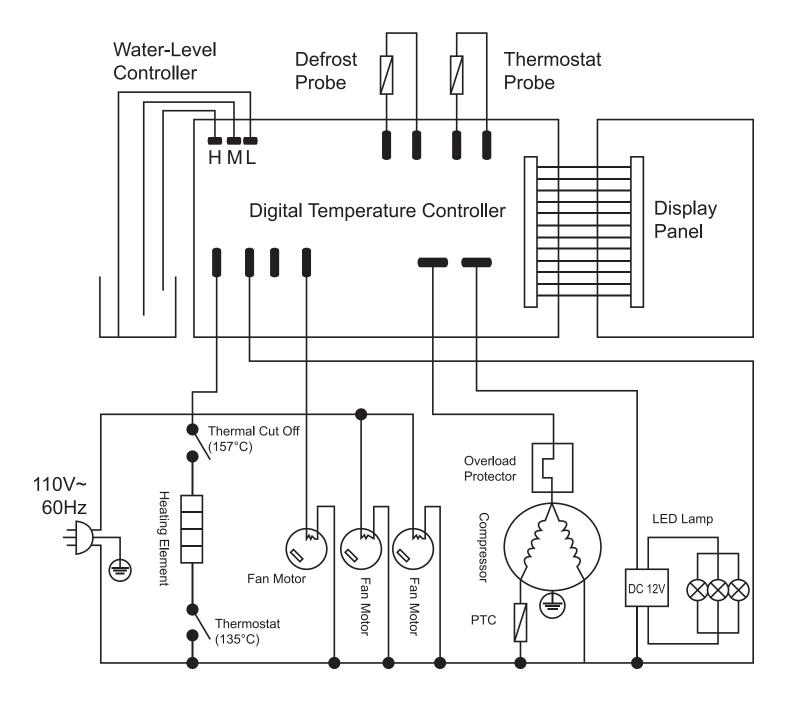


# Parts Breakdown

Description	Position	Description	Position	Description	Position
Power Cord	1	Bottom Shelf	32	Wind Deflector	63
Dry Filter	2	Left Bracket for Top Shelf	33	Left Board of Motor Bracket	64
Accumulator	3	Top Shelf	34	Right Board of Motor Bracket	65
Charging Tube	4	Left Glass	35	Waterproof Plug	66
Base Board	5	Left Rear Pillar	36	LED Socket Bracket	67
Left Bottom Base Panel	6	Pole for Shelf	37	Fan Blade of Evaporator	68
Components of the Water Box	7	Reinforcement for Top Left Pillar	38	Fan Blade	69
Compressor	8	Rear Body Board Foam	39	Motor	70
Rear Cover of Base	9	Rear Body Board	40	Flange	71
Beam of Base	10	Top Left Pillar	41	LED Lamp	72
Connecting Pipe 1	11	Left Bracket of Front Board	42	Handle	73
Connecting Pipe 2	12	Inside Top Board	43	Evaporator Front Foam	74
Shelf of Base	13	Top Cover Foam	44	Handle Stiffener	75
Wire Ring	14	Perforated Plate	45	Front Top Base Panel	76
Water Chute of Left Glass	15	Top Cover	46	Condensator	77
Water Chute of Right Glass	16	Front Board of Top Cover	47	Flange	78
Side Front Foam of Evaporator	17	Curtain	48	Motor	79
Side Rear Foam of the Evaporator	18	Insulating Foam	49	Fan Blade	80
Insulating Foam	19	Front Board of Curtain	50	Right Bottom Base Panel	81
Plastic Base of Evaporator	20	Top Right Pillar	51	Front Bottom Base Panel	82
Water Pipe	21	Left Bracket of Front Board	52	Bottom Cover of Setup Box for Mainboard	83
Circlip	22	Right Glass	53	Mainboard	84
Bush	23	Reinforcement for Top Right Pillar	54	Top Cover of Setup Box for Mainboard	85
Plastic Base for Evaporator	24	Right Bracket of Top Shelf	55	Control Box Bracket	86
Evaporator	25	Right Rear Pillar	56	Power Clip	87
Decorative Cover of Screw Nut	26	Ventilated Board	57	Switch of LED Lamp	88
Nut Decoration	27	Right Bracket of Bottom Shelf	58	Wire Clip 1	89
Nut Gasket	28	Label Board	59	Wire Clip 2	90
Decoration Nut Gasket	29	Top Cover of Base	60	Caster with Brake	91
Left Top Base Panel	30	Evaporator Bracket	61	Caster	92
Left Bracket for Bottom Shelf	31	Right Top Base Panel	62		



### **Electrical Schematics**





# 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



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

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Purchaser's Informa	ation		
Name:			Company Name:
			Telephone:
City:	Province or State:	Postal or Zip:	
Country:			Type of Company:
			Restaurant Bakery Deli
Dealer from which F	Purchased:		Butcher Supermarket Caterer
Dealer City:	Dealer Provi	nce or State:	Institution (specify):
Invoice:			Other (specify):
Model Name:		Model Number:	Serial Number:
Machine Description	າ:		
Date of Purchase (M	MM/DD/YYYY):		Date of Installation (MM/DD/YYYY):

Thank you for choosing Omcan



Over the last 60 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.









