



Back Bar Bottle Coolers

Models BB-CN-0012-G, 0012-S, 0016-G, 0016-S, 0020-G, 0020-S
Items 31861, 37547, 31862, 37548, 31863, 37549

Instruction Manual



Revised - 03/19/2021



Intertek



Intertek

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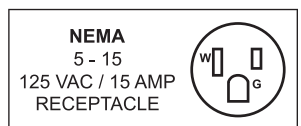


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OMCAN IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE WICKING PAD IS NOT REPLACED EVERY SIX MONTHS, AND IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO THE FLOOR DRAIN.

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 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

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

When using electrical appliances basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the installation service representative.
- Do not allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Safety and Warranty

- Unplug the unit from the electrical outlet before cleaning or making repairs.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.

NOTE: It is strongly recommended that any servicing be performed by an authorized instructions before it is used.

ELECTRICAL SAFETY

Do not under any circumstances cut or remove the grounding prong from the power cord. For safety this appliance must be properly grounded at all times.

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with the properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter.
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void warranty. The unit must be close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When removing the cooler away from the wall be careful not to run over or damage the power cord.
- When the cooler is installed or used, all the packaging (including carton and plastic wrap) should be removed.
- Keep the cooler stable to avoid vibration and noise.
- The cooler should be installed in a place with good ventilation and a space of at least 4" should be allowed between the surrounding walls and the cabinet wall for air circulation.
- Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

Service must only be performed by an authorized service representative, please call Omcan for a local service company.

NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall electrical supply so that extension cords are never used.

CAUTION

- The cooler must be grounded correctly, never with a heating pipe and coal gas pipe.

Safety and Warranty

- In case of damage to electrical cord and plug, please contact after sale service and never do it yourself.
- When unplugging unit, please grasp by the plug, not the cord.
- If the voltage is unstable, please select a suitable automatic voltage regulator.
- If the power cuts off, you should wait for at least 5 minutes before turning on the unit again to avoid damage to the compressor.
- Never store any flammable, explosive or corrosive liquid or gas in or near the cooler.

PROPER DISPOSAL OF EQUIPMENT; DANGER! RISK OF CHILD ENTRAPMENT

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous, even if they will sit for “just a few days.” If you are getting rid of an old refrigerator, please follow the below instructions to help prevent a terrible accident.

- Remove the doors.
- Leave shelves in place to prevent children from easily climbing inside.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that used “ozone depleting” chemicals. If you are throwing away your old refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under the provisions of the environmental regulations.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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 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

GLASS DOOR BOTTLE COOLERS

Model	BB-CN-0012-G	BB-CN-0016-G	BB-CN-0020-G
Number of Doors	2		3
Temperature Range	0 - 5°C / 33 - 41°F		
Max Ambient Temp Rating	32°C / 90°F		
Capacity	335 L / 11.8 cu.ft.	446 L / 15.8 cu.ft.	556 L / 19.6 cu.ft.
Number of Shelves	4		6
Compressor HP	1/3+		
Voltage	115V / 60Hz		
Power	0.44 kW	0.46 kW	0.5 kW
Isolation Material	Cyclopentane		
Current	6.4A		7.4A
Dimensions (DWH)	24.4" x 48.8" x 36.2" 620 x 1240 x 920mm	24.4" x 60.8" x 36.2" 620 x 1544 x 920mm	24.4" x 72.8" x 36.2" 620 x 1849 x 920mm
Interior Dimensions	20" x 36.2" x 31" 508 x 920 x 787mm	20" x 48.2" x 31" 508 x 1224 x 787mm	20" x 60.2" x 31" 508 x 1529 x 787mm
Weight	271 lbs. / 123 kgs.	326 lbs. / 148 kgs.	355 lbs. / 161 kgs.
Item Number	31861	31862	31863

SOLID DOOR BOTTLE COOLERS

Model	BB-CN-0012-S	BB-CN-0016-S	BB-CN-0020-S
Number of Doors	2		3
Temperature Range	0 - 5°C / 33 - 41°F		
Max Ambient Temp Rating	32°C / 90°F		
Capacity	335 L / 11.8 cu.ft.	446 L / 15.8 cu.ft.	556 L / 19.6 cu.ft.
Number of Shelves	4		6
Compressor HP	1/3+		
Voltage	115V / 60Hz		
Power	0.44 kW	0.46 kW	0.5 kW
Isolation Material	Cyclopentane		
Current	6.4A		7.4A
Dimensions (DWH)	24.4" x 48.8" x 36.2" 620 x 1240 x 919mm	24.4" x 60.8" x 36.2" 620 x 1544 x 919mm	24.4" x 72.8" x 36.2" 620 x 1849 x 919mm
Interior Dimensions	20" x 36.2" x 31" 508 x 919 x 787mm	20" x 48.2" x 31" 508 x 1224 x 787mm	20" x 60.2" x 31" 508 x 1529 x 787mm
Weight	271 lbs. / 123 kgs.	326 lbs. / 148 kgs.	355 lbs. / 161 kgs.
Item Number	37547	37548	37549

Installation

Tools required: Phillips screw driver.

- Use a Phillips screw driver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid. Then remove the L-bracket from the unit.
- Remove skid by unscrewing all base rail anchor brackets. Place skid to the side.
- Carefully upright cabinet.

When lifting unit do not use the counter top as a lifting point. Also remember to leave cabinet upright for 24-hours before plugging into power source.

- Set unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F / +38°C) an exhaust fan may be necessary.
- Proper leveling of the unit is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be affected by leveling.
- The cooler should be leveled front to back and side to side with a level.

Warning: Installation without proper ventilation will void the manufacturer's warranty.

SEALING CABINET TO FLOOR

Step 1 - Position Cabinet

Allow one (1) inch between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

Step 2 - Level Cabinet

Cabinet should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:

A Position level in the inside floor of the unit near the door. Level should be parallel to cabinet front.

B Position level at the inside rear of cabinet. Level should be placed parallel to cabinet back.

C Perform similar procedures to steps A and B by placing the level on inside floor left and right sides parallel to the depth of the cooler. Level cabinet.

Step 3 - Applying Sealant

- Draw an outline on the base of the floor.
- Raise and block the front side of the cabinet.
- Apply a bead of NSF Approved Sealant (see list below) to floor half an inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it set down on the sealant.
- Raise and block the rear of the cabinet.
- Apply sealant on floor as outlined above on other 3 sides.
- Examine to see that the cabinet is sealed to floor around entire perimeter.

Installation

NSF APPROVED SEALANTS:

- Minnesota Mining #ECU800 Caulk.
- Minnesota Mining #ECU2185 Caulk.
- Minnesota Mining #ECU1055 Bead.
- Minnesota Mining #ECU1202 Bead.
- Armstrong Cork - Rubber Caulk.
- Products Research Co #5000 Rubber Caulk.
- GE Silicone Sealer.
- Dow Corning Silicone Sealer.

NOTE: Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

Operation

START UP

Plug in the cooler and the compressor is ready to operate.

- Temperature control set at #4 position gives the cooler an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
- Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control it should be ordered from your dealer or recommended service agent.
- Good air flow in your cooler is critical. Be careful to load product so that it neither presses against the back wall nor comes within four (4) inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

LIGHT SWITCH LOCATION:

The switch is located on the front of the evaporator housing toward the right of the cabinet. Open the front door.

NOTE: If the unit is disconnected or shut off, wait five (5) minutes before re-starting unit.

RECOMMENDATION

Before loading product the unit should be run for 2 to 3 days. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred. Remember that the factory warranty does not cover product loss.

REPLACEMENT PARTS

We maintains a record of the cabinet model number and serial number for your cooler. If at any time during the life of your cooler a replacement part is needed, call the factory office with the model number and serial number of your unit to place an order for the part.

CONTROLLER INSTRUCTIONS

Digital controller model: PJEZ for cooler



Dimensioni (mm) / Dimensions (mm)

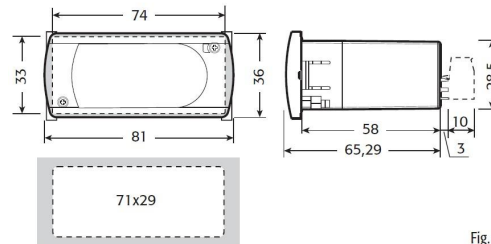


Fig. 1

Display and functions




During normal operation, the controller displays the value of the probe set using parameter/4(=1 ambient probe, default, = 2 second probe, = 3 third probe). In addition, the display has LEDs that indicate the activation of the control functions (see Table 1), while the 3 buttons can be used to activate/deactivate some of the functions(see Table 2).

LED's and Associated Functions (Table 1)

Icon	Function	Normal Operation			Start Up
		ON	OFF	Blink	
	Compressor	On	Off	Request	ON
	Fan	On	Off	Request	ON
	Defrost	On	Off	Request	ON
AUX	Aux	Output On	Output Off	-	ON
	Alarm	All	No Alarm	-	ON
	Clock	RTC fitted and enabled, at least 1 time band set	RTC not fitted or disabled, not even 1 time band set	-	ON if RTC fitted

Operation

Table of Functions activated by the buttons - Models S, X, Y, C (Table 2)

Button		Normal Operation		Start Up	
		Pressing the Button Alone	Pressed Together		
	Up ON/OFF	More than 3 sec: toggle ON/OFF	Start/Stop continuous cycle	-	
	Down Defrost	More than 3 sec: start/stop defrost			
	Set Mute	- 1 sec.: display/set the set point. - more than 3 secs.: access parameter setting menu (enter password) - mute audible alarm (buzzer)	-	Pressed together Start parameter reset procedure	For 1 sec. display firmware vers. code
					For 1 sec. RESET cur- rent EZY set

Setting the set point (desired temperature)

- Press **SET** for 1 sec, the set value will start flashing after a few moments.
- Increase or decrease the value using **UP** or **DOWN**.
- Press **SET** to confirm the new value.

Switching the device ON/OFF

Press **UP** for more than 3 sec. The control and defrost algorithms are now disabled and the Instrument displays the message “OFF” alternating with the temperature read by the set probe.

Manual defrost

Press for **DOWN** more than 3 sec (the defrost starts only the temperature conditions are valid).

Continuous cycle

Press **UP** and **DOWN** together for more than 3 sec.

Access and setting type F (frequent) and type C (configuration) parameters

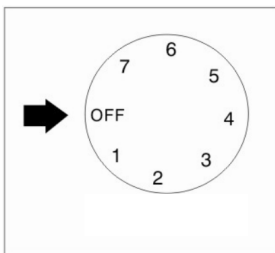
1. Press **SET** for 3 sec (the display will show “PS”).
2. • To access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm.
• To access the F parameter menu only, press **SET** (without entering the password).
3. Scroll inside the parameter menu using **UP/DOWN**.

- To display/set the values of the parameter displayed, press **SET**, then **UP/DOWN** and finally **SET** to confirm the changes (returning to the parameter menu).

To save all the new values and exit the parameter menu, press **SET** for 3 sec.

To exit the menu without saving the changed values (exit by timeout) do not press any button for at least 60 sec.

Mechanical Controller Instructions



OFF: shut the compressor off.

Temperature range from 7 (coldest) to 1 (warmest).

CAUTION: Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This will eventually result in a warmer cabinet temperature.

Cleaning and Maintenance

Condensers accumulate dirt and dust and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales -- which are not covered by warranty.

Air is pulled through the condenser continuously along with dust, lint, grease, etc. If you keep the condenser clean you will minimize your service expense and lower your electrical costs. The condenser requires scheduled cleaning every days or as needed. A dirty condenser can result in non-warranted part and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser by using a soft brush or vacuuming the condenser with a shop vac or using Co2, nitrogen or pressurized air.

If you cannot remove the debris adequately please call your refrigeration service company.

On most of the reach-in units the condenser is accessible at the rear of the unit. You must remove the cabinet grill to expose the condenser. The condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air flow to the coil which is similar to having a dirty coil.

CLEANING THE CONDENSER COIL

Required Tools:

- Phillips screwdriver.
- Stiff bristle brush.

Cleaning and Maintenance

- Adjustable wrench

When using electrical appliances basic safety precautions should be followed:

- Disconnect power to unit.
- Take off lower grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out -- tube connections are flexible.
- Clean off accumulated dirt from condensing coil with the stiff bristle brush.
- Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- After brushing condenser coil, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall louver assembly onto unit with appropriate fasteners and clips. Tighten all screws.
- Connect unit to power and check to see if condenser is running.

STAINLESS STEEL CARE AND CLEANING

Recommended cleaners for stainless steel

- Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration. Rub in direction of polish lines.
- Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passiveness.

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless Steel Enemies

There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

1. Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
3. Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

8 Steps that can help prevent rust on stainless steel

1. Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel

Cleaning and Maintenance

to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.

3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
4. Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
6. When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid) should never be used on stainless steel.
8. Regularly restore/clean stainless steel.

KEG BEER LINE CLEANING

1. Tools needed.
2. Pour cleaning solution and water into the pump bottle and connect it to the beer line.
3. Place a bucket under the faucet and open the beer faucet. Pump to remove the cleaning solution and water. Continue to pump until all cleaning solution has exited. You can also fill the line and let it soak then run through the line. After you have run the cleaning solution through, open the bottle and fill with water. Repeat water rinsing until the line is free of cleaning chemicals.

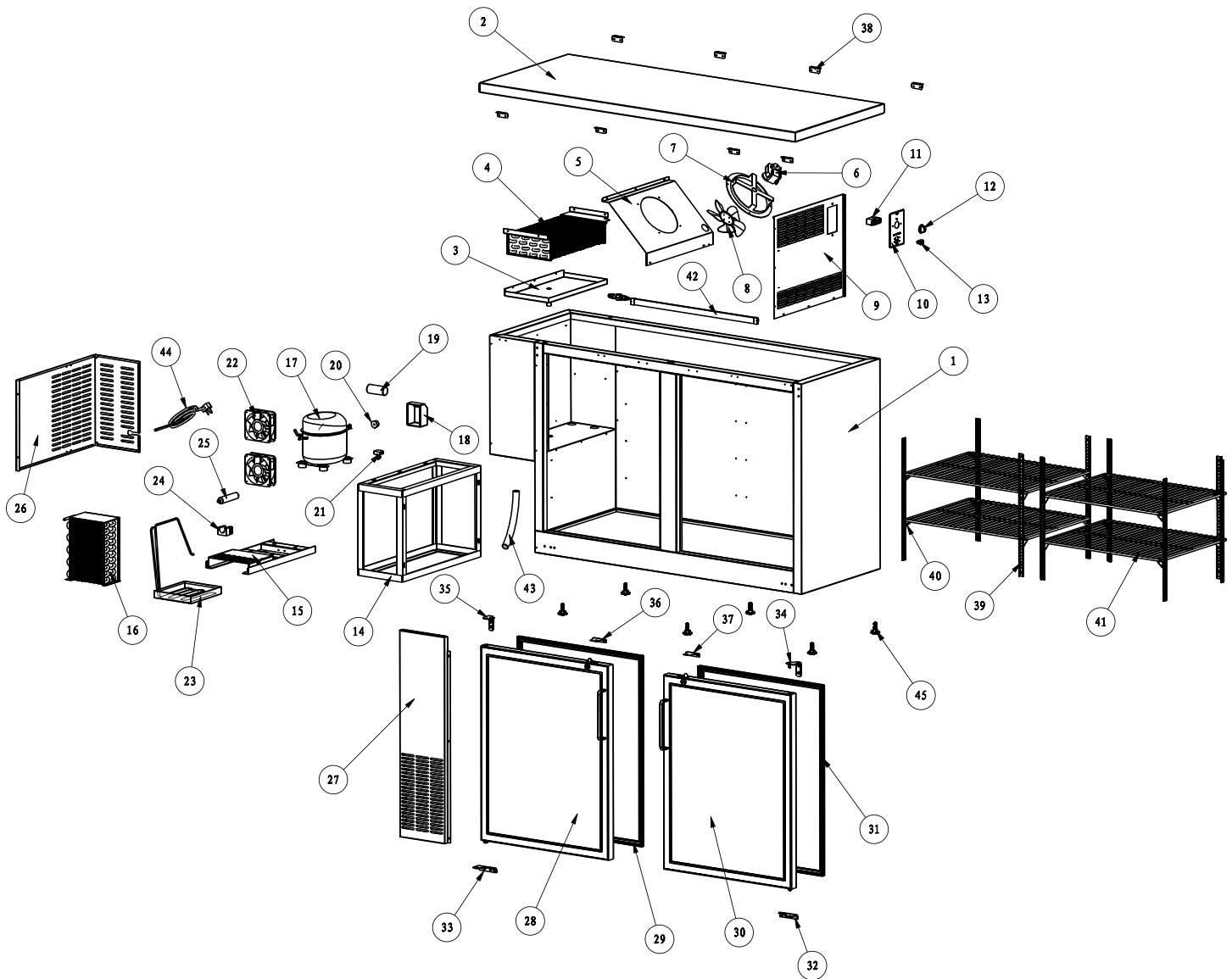
Parts Breakdown

Model BB-CN-0012-G 31861

Model BB-CN-0012-S 37547

Model BB-CN-0016-G 31862

Model BB-CN-0016-S 37548





Parts Breakdown

Model BB-CN-0012-G 31861

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37682	Top Board for 31861	2	37699	Compressor Unit Installation Board for 31861	15	37727	Bottom Right Hinge for Glass Door for 31861	32
37685	Inner Drain Pan for 31861	3	37700	Condenser for 31861	16	37729	Bottom Left Hinge for Glass Door for 31861	33
37686	Evaporator for 31861	4	37701	Wiring Box for 31861	18	37731	Upper Right Hinge for 31861	34
37687	Fan Motor Installation Panel for 31861	5	37702	Start Capacitor for 31861	19	37732	Upper Left Hinge for 31861	35
37688	Evaporator Fan Motor for 31861	6	37703	Overload Protector for 31861	20	37733	Plate of Lock for Left Door for 31861	36
37689	Evaporator Fan Motor Holder for 31861	7	37704	Starter for 31861	21	37734	Plate of Lock for Right Door for 31861	37
37690	Blade of Evaporator Fan Motor for 31861	8	37705	Condenser Fan Motor for 31861	22	37735	Fixed Block for Worktop for 31861	38
37691	Evaporator Cover for 31861	9	37706	Outer Drain Pan for 31861	23	37736	K Strip - 4 Holes for 31861	39
37693	Temperature Control Panel for 31861	10	37707	Lateral Cover of Machine Room for 31861	26	37737	Shelf for 31861	41
27090	Mechanical Thermostat for 31861	11M	37708	Front Cover of Machine Room for 31861	27	37741	LED Light for 31861	42
37696	Temperature Control Knob for 31861	12	37709	Left Glass Door for 31861	28	28236	Screw Feet for 31861	45
37697	Light Switch for 31861	13	37715	Glass Door Gasket for 31861	29	78353	Door Handle for 31861	46
37698	Frame for Machine Room for 31861	14	37721	Right Glass Door for 31861	30	78354	Door Handle Plastic Gasket for 31861	47

Parts Breakdown

Model BB-CN-0012-S 37547

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37682	Top Board for 37547	2	37699	Compressor Unit Installation Board for 37547	15	37728	Bottom Right Hinge for Solid Door for 37547	32
37685	Inner Drain Pan for 37547	3	37700	Condenser for 37547	16	37730	Bottom Left Hinge for Solid Door for 37547	33
37686	Evaporator for 37547	4	37701	Wiring Box for 37547	18	37731	Upper Right Hinge for 37547	34
37687	Fan Motor Installation Panel for 37547	5	37702	Start Capacitor for 37547	19	37732	Upper Left Hinge for 37547	35
37688	Evaporator Fan Motor for 37547	6	37703	Overload Protector for 37547	20	37733	Plate of Lock for Left Door for 37547	36
37689	Evaporator Fan Motor Holder for 37547	7	37704	Starter for 37547	21	37734	Plate of Lock for Right Door for 37547	37
37690	Blade of Evaporator Fan Motor for 37547	8	37705	Condenser Fan Motor for 37547	22	37735	Fixed Block for Worktop for 37547	38
37691	Evaporator Cover for 37547	9	37706	Outer Drain Pan for 37547	23	37736	K Strip - 4 Holes for 37547	39
37693	Temperature Control Panel for 37547	10	37707	Lateral Cover of Machine Room for 37547	26	37737	Shelf for 37547	41
27090	Mechanical Thermostat for 37547	11M	37708	Front Cover of Machine Room for 37547	27	37741	LED Light for 37547	42
37696	Temperature Control Knob for 37547	12	37710	Left Solid Door for 37547	28	28236	Screw Feet for 37547	45
37697	Light Switch for 37547	13	37716	Solid Door Gasket for 37547	29	78353	Door Handle for 37547	46
37698	Frame for Machine Room for 37547	14	37722	Right Solid Door for 37547	30	78354	Door Handle Plastic Gasket for 37547	47



Parts Breakdown

Model BB-CN-0016-G 31862

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37683	Top Board for 31862	2	37699	Compressor Unit Installation Board for 31862	15	37727	Bottom Right Hinge for Glass Door for 31862	32
37685	Inner Drain Pan for 31862	3	37700	Condenser for 31862	16	37729	Bottom Left Hinge for Glass Door for 31862	33
37686	Evaporator for 31862	4	37701	Wiring Box for 31862	18	37731	Upper Right Hinge for 31862	34
37687	Fan Motor Installation Panel for 31862	5	37702	Start Capacitor for 31862	19	37732	Upper Left Hinge for 31862	35
37688	Evaporator Fan Motor for 31862	6	37703	Overload Protector for 31862	20	37733	Plate of Lock for Left Door for 31862	36
37689	Evaporator Fan Motor Holder for 31862	7	37704	Starter for 31862	21	37734	Plate of Lock for Right Door for 31862	37
37690	Blade of Evaporator Fan Motor for 31862	8	37705	Condenser Fan Motor for 31862	22	37735	Fixed Block for Worktop for 31862	38
37691	Evaporator Cover for 31862	9	37706	Outer Drain Pan for 31862	23	37736	K Strip - 4 Holes for 31862	39
37693	Temperature Control Panel for 31862	10	37707	Lateral Cover of Machine Room for 31862	26	37738	Shelf for 31862	41
27090	Mechanical Thermostat for 31862	11M	37708	Front Cover of Machine Room for 31862	27	37741	LED Light for 31862	42
37696	Temperature Control Knob for 31862	12	37711	Left Glass Door for 31862	28	28236	Screw Feet for 31862	45
37697	Light Switch for 31862	13	37717	Glass Door Gasket for 31862	29	78353	Door Handle for 31862	46
37698	Frame for Machine Room for 31862	14	37723	Right Glass Door for 31862	30	78354	Door Handle Plastic Gasket for 31862	47

Parts Breakdown

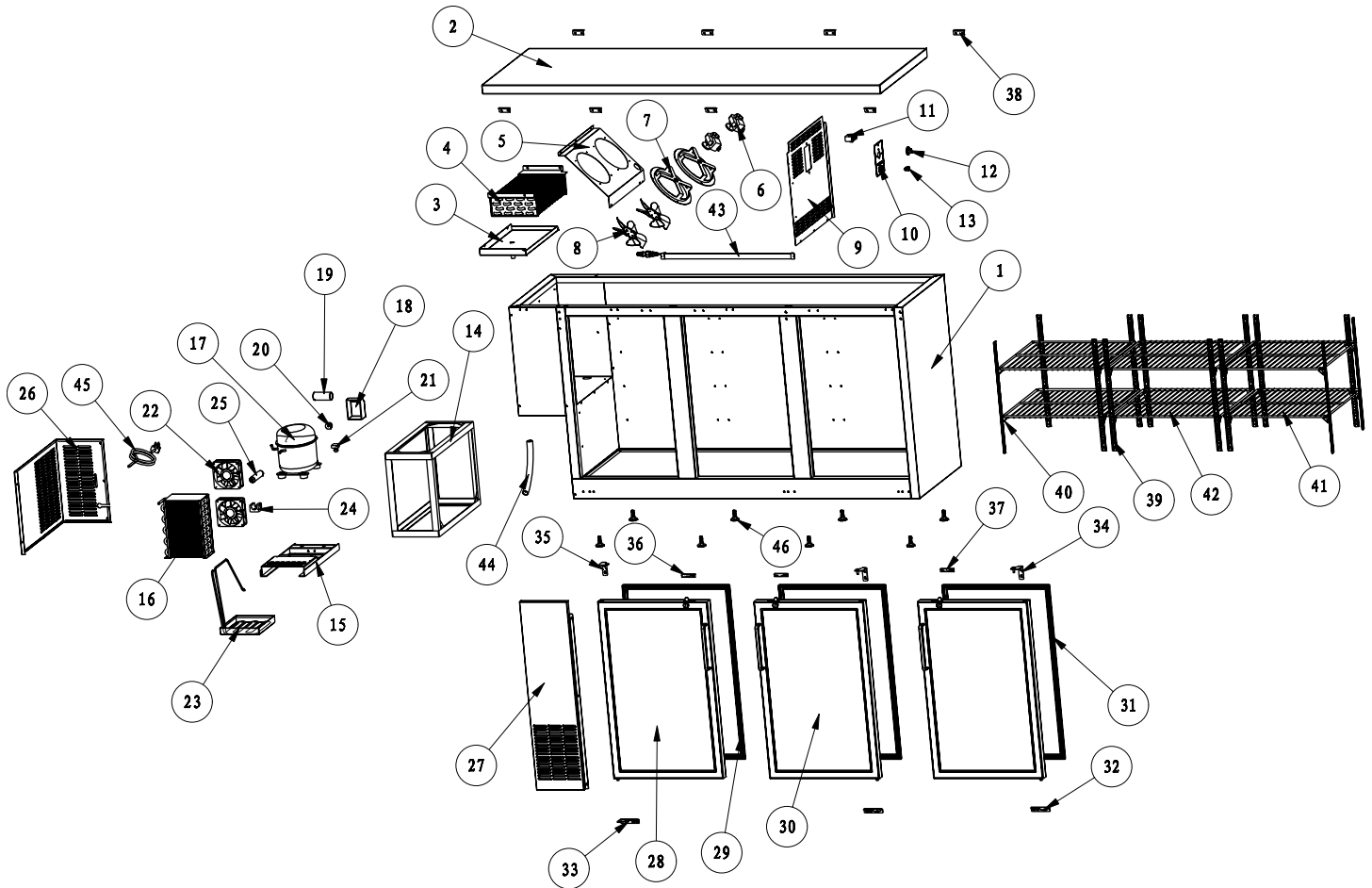
Model BB-CN-0016-S 37548

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37683	Top Board for 37548	2	37699	Compressor Unit Installation Board for 37548	15	37728	Bottom Right Hinge for Solid Door for 37548	32
37685	Inner Drain Pan for 37548	3	37700	Condenser for 37548	16	37730	Bottom Left Hinge for Solid Door for 37548	33
37686	Evaporator for 37548	4	37701	Wiring Box for 37548	18	37731	Upper Right Hinge for 37548	34
37687	Fan Motor Installation Panel for 37548	5	37702	Start Capacitor for 37548	19	37732	Upper Left Hinge for 37548	35
37688	Evaporator Fan Motor for 37548	6	37703	Overload Protector for 37548	20	37733	Plate of Lock for Left Door for 37548	36
37689	Evaporator Fan Motor Holder for 37548	7	37704	Starter for 37548	21	37734	Plate of Lock for Right Door for 37548	37
37690	Blade of Evaporator Fan Motor for 37548	8	37705	Condenser Fan Motor for 37548	22	37735	Fixed Block for Worktop for 37548	38
37691	Evaporator Cover for 37548	9	37706	Outer Drain Pan for 37548	23	37736	K Strip - 4 Holes for 37548	39
37693	Temperature Control Panel for 37548	10	37707	Lateral Cover of Machine Room for 37548	26	37738	Shelf for 37548	41
27090	Mechanical Thermostat for 37548	11M	37708	Front Cover of Machine Room for 37548	27	37741	LED Light for 37548	42
37696	Temperature Control Knob for 37548	12	37712	Left Solid Door for 37548	28	28236	Screw Feet for 37548	45
37697	Light Switch for 37548	13	37718	Solid Door Gasket for 37548	29	78353	Door Handle for 37548	46
37698	Frame for Machine Room for 37548	14	37724	Right Solid Door for 37548	30	78354	Door Handle Plastic Gasket for 37548	47

Parts Breakdown

Model BB-CN-0020-G 31863

Model BB-CN-0020-S 37549



Parts Breakdown

Model BB-CN-0020-G 31863

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37684	Top Board for 31863	2	37698	Frame for Machine Room for 31863	14	37719	Glass Door Gasket for 31863	29
37685	Inner Drain Pan for 31863	3	37699	Compressor Unit Installation Board for 31863	15	37725	Right Glass Door for 31863	30
37686	Evaporator for 31863	4	37700	Condenser for 31863	16	37727	Bottom Right Hinge for Glass Door for 31863	32
37804	Fan Motor Installation Panel for 31863	5	37701	Wiring Box for 31863	18	37729	Bottom Left Hinge for Glass Door for 31863	33
37688	Evaporator Fan Motor for 31863	6	37702	Start Capacitor for 31863	19	37731	Upper Right Hinge for 31863	34
37689	Evaporator Fan Motor Holder for 31863	7	37703	Overload Protector for 31863	20	37732	Upper Left Hinge for 31863	35
37690	Blade of Evaporator Fan Motor for 31863	8	37704	Starter for 31863	21	37733	Plate of Lock for Left Door for 31863	36
37692	Evaporator Cover for 31863	9	37705	Condenser Fan Motor for 31863	22	37734	Plate of Lock for Right Door for 31863	37
37693	Temperature Control Panel for 31863	10	37706	Outer Drain Pan for 31863	23	37735	Fixed Block for Worktop for 31863	38
27090	Mechanical Thermostat for 31863	11M	37707	Lateral Cover of Machine Room for 31863	26	37736	K Strip - 4 Holes for 31863	39
37696	Temperature Control Knob for 31863	12	37708	Front Cover of Machine Room for 31863	27	37739	Shelf for 31863	41
37697	Light Switch for 31863	13	37713	Left Glass Door for 31863	28	37740	Middle Shelf for 31863	42



Parts Breakdown

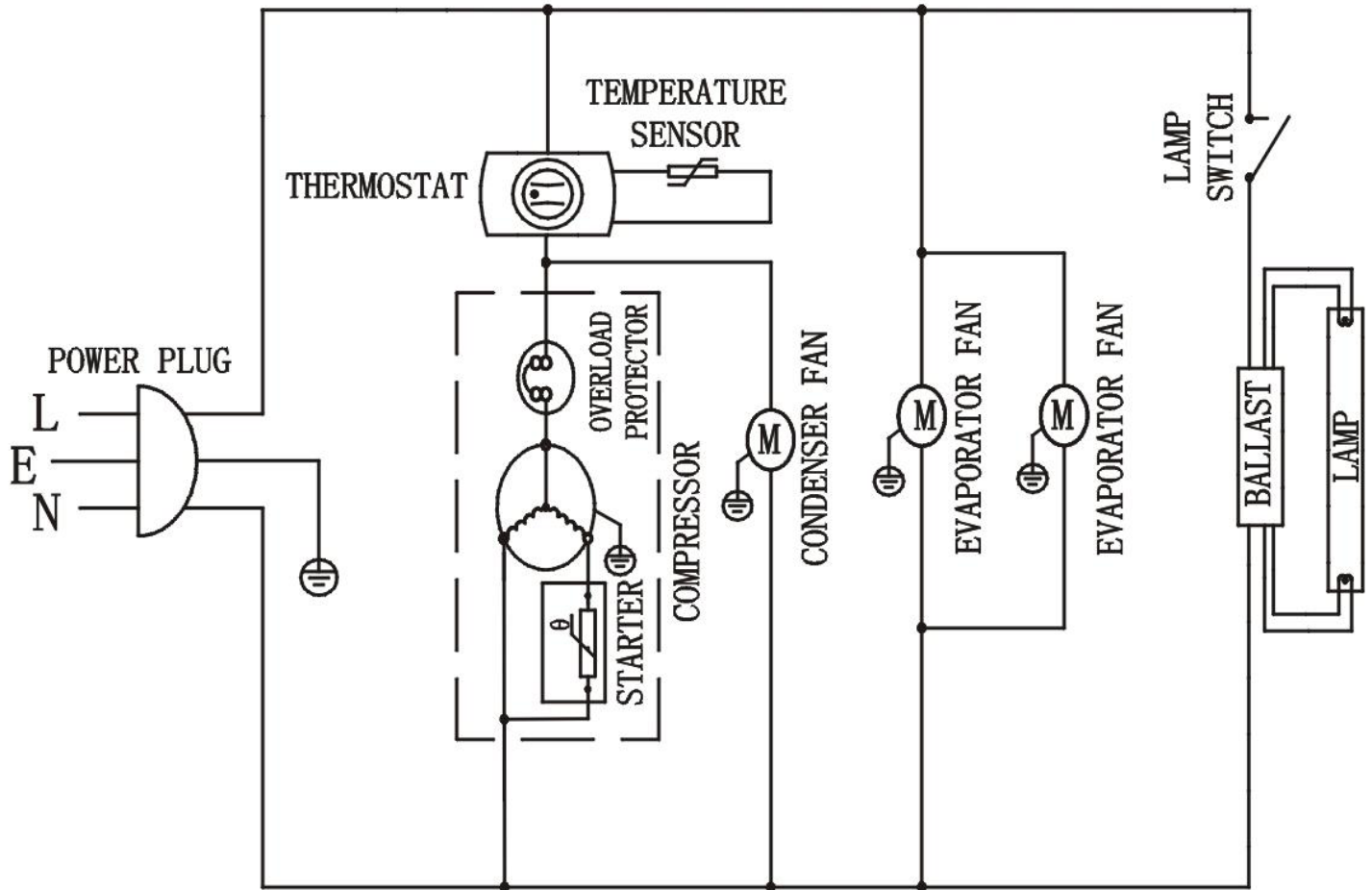
Model BB-CN-0020-S 37549

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37684	Top Board for 37549	2	37698	Frame for Machine Room for 37549	14	37720	Solid Door Gasket for 37549	29
37685	Inner Drain Pan for 37549	3	37699	Compressor Unit Installation Board for 37549	15	37726	Right Solid Door for 37549	30
37686	Evaporator for 37549	4	37700	Condenser for 37549	16	37728	Bottom Right Hinge for Solid Door for 37549	32
37804	Fan Motor Installation Panel for 37549	5	37701	Wiring Box for 37549	18	37730	Bottom Left Hinge for Solid Door for 37549	33
37688	Evaporator Fan Motor for 37549	6	37702	Start Capacitor for 37549	19	37731	Upper Right Hinge for 37549	34
37689	Evaporator Fan Motor Holder for 37549	7	37703	Overload Protector for 37549	20	37732	Upper Left Hinge for 37549	35
37690	Blade of Evaporator Fan Motor for 37549	8	37704	Starter for 37549	21	37733	Plate of Lock for Left Door for 37549	36
37692	Evaporator Cover for 37549	9	37705	Condenser Fan Motor for 37549	22	37734	Plate of Lock for Right Door for 37549	37
37693	Temperature Control Panel for 37549	10	37706	Outer Drain Pan for 37549	23	37735	Fixed Block for Worktop for 37549	38
27090	Mechanical Thermostat for 37549	11M	37707	Lateral Cover of Machine Room for 37549	26	37736	K Strip - 4 Holes for 37549	39
37696	Temperature Control Knob for 37549	12	37708	Front Cover of Machine Room for 37549	27	37739	Shelf for 37549	41
37697	Light Switch for 37549	13	37714	Left Solid Door for 37549	28	37740	Middle Shelf for 37549	42

Electrical Schematics

Model BB-CN-0012-G 31861

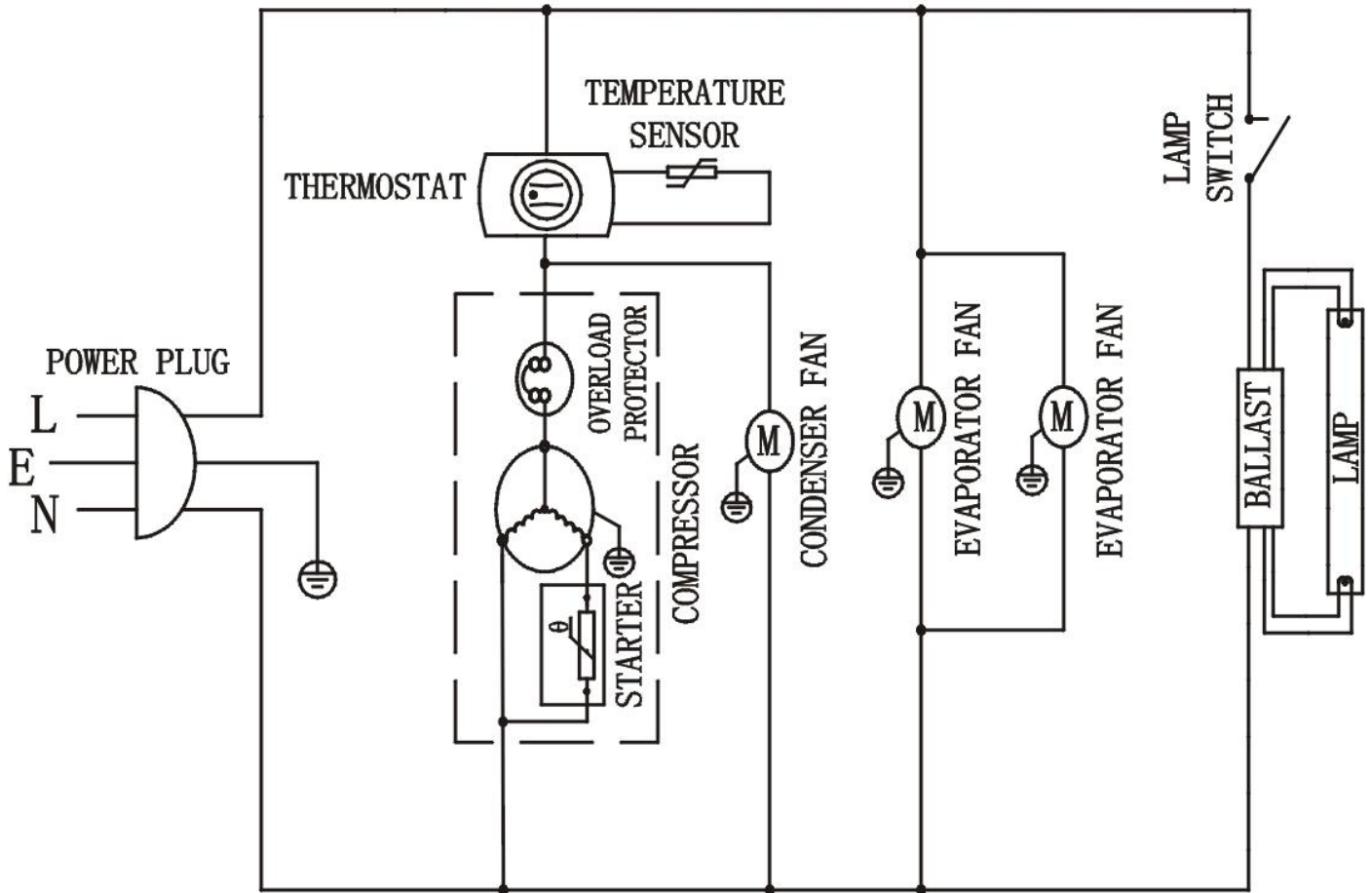
Model BB-CN-0012-S 37547



Electrical Schematics

Model BB-CN-0016-G 31862

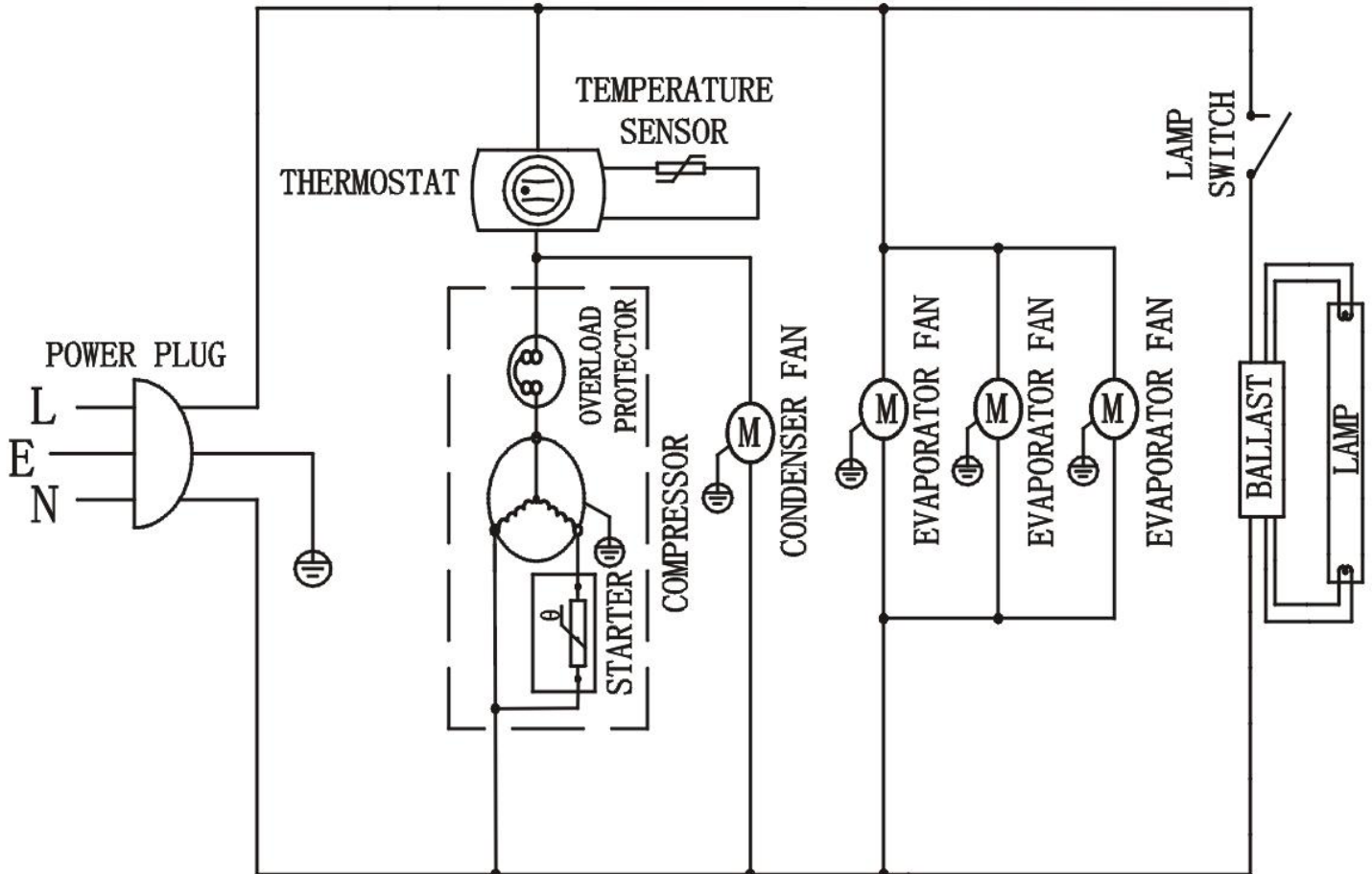
Model BB-CN-0016-S 37548



Electrical Schematics

Model BB-CN-0020-G 31863

Model BB-CN-0020-S 37549





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<https://omcan.com/warranty-registration/>

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OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

