Refrigerated Showcases

Models RS-CN-0120-B, 0200-B, 0120-S, 0200-S

Items 50077, 50078, 50079, 50080

Instruction Manual



STOP

DO NOT RETURN THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 09/25/2018

Intertek

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

MADE IN CHINA

NEMA
6 - 20
250 VAC / 20 AMP
RECEPTACLE

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Model RS-CN-0120-B / Model RS-CN-0200-B
Model RS-CN-0120-S / Model RS-CN-0200-S

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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 Companie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées 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 perjuicío 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 anúla 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 asegurararse que todos los articulos solicitados ésten 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 compañia. 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

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.
- Do not touch the cold surfaces in the refrigerator compartment when hands are damp or wet. Skin may stick to these extremely cold surfaces.

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

- When the refrigerator is installed or used,all the packaging (including cardboard and plastic wrap)should be removed.
- Keep the refrigerator stable to avoid vibration and noise.
- The refrigerator 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 refrigerator in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

1 YEAR PARTS AND LABOR 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 www.omcan.com/warranty.html 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

Model	RS-CN-0120-B	RS-CN-0200-B	RS-CN-0120-S	RS-CN-0200-S
Material	Black Coated Steel		Stainless Steel	
Temperature Range	32 - 43°F / 0 - 6°C			
Number of Doors	2	3	2	3
Number of Shelves	6	9	6	9
Capacity	508 L / 18 cu. ft.	903 L / 32 cu. ft.	508 L / 18 cu. ft.	903 L / 32 cu. ft.
HP	1/4+	3/4	1/4+	3/4
Current	2.6A	5.9A	2.6A	5.9A
Electrical	115V / 60Hz / 1			
Refrigerant	R290			
Dimensions	47.3” x 32.5” x 42.9” 1200 x 825 x 1089mm	78.8” x 32.5” x 42.9” 2000 x 825 x 1089mm	47.3” x 32.5” x 42.9” 1200 x 825 x 1089mm	78.8” x 32.5” x 42.9” 2000 x 825 x 1089mm
Item Number	50077	50078	50079	50080

Installation and Operation

To ensure that your unit works properly from the first day, it must be installed properly. We highly recommend a trained refrigeration mechanic and electrician install your equipment.

- Remove the outer packaging, Inspect for concealed damage. Again, immediately file a claim with the freight carrier if there is damage.
- Remove the wood frame and pallet.
- Place the refrigerator on a flat surface and remove to the final location. Be sure there is adequate ventilation in your room. Under extreme heat conditions, (100°F+, 38°C+), you may want to install an exhaust fan.

ELECTRICAL

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.

Installation and Operation

- 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.

NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall.

PLUG IN THE COOLER AND THE COMPRESSOR IS READY TO OPERATE.

- 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.

LIGHT SWITCH LOCATION:
The light switch is located at the left side of rear grille.

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 hours. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred.

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 vacuum or using CO2, nitrogen or pressurized air.

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

CLEANING THE CONDENSER COIL

REQUIRED TOOLS

- Phillips screwdriver.
- Stiff bristle brush.
- Adjustable wrench.

Maintenance

WHEN USING ELECTRICAL APPLIANCES BASIC SAFETY PRECAUTIONS SHOULD BE FOLLOWED.

- Disconnect power to unit.
- Take off front 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 front grille 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 Eco shine provide a barrier film for fingerprints and smears.
- Cameo,Talc,Z ud 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.

- 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.
- 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.
- 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

- 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.
- Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
- 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.

Maintenance

- 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.
- Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
- 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.
- Hydrochloric acid (muriatic acid) should never be used on stainless steel.
- Regularly restore/passiveness stainless steel.

Troubleshooting

Before requesting any service on your unit, please check the following points. Please note that this guide serves only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor not running.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cord unplugged.	Plug in power cord.
	Thermostat set too high.	Set thermostat to lower temperature.
	Cabinet in defrost cycle.	Wait for defrost cycle to finish.
Condensing unit runs for long periods of time.	Excessive amount of warn product placed in cabinet.	Allow adequate time for product to cool down.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Door gasket(s) not sealing properly.	Ensure gaskets are snapped in completely. Remove gasket and wash with soap and water. Check condition of gasket and replace if necessary.
	Dirty condenser coil.	Clean the condenser coil.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.

Troubleshooting

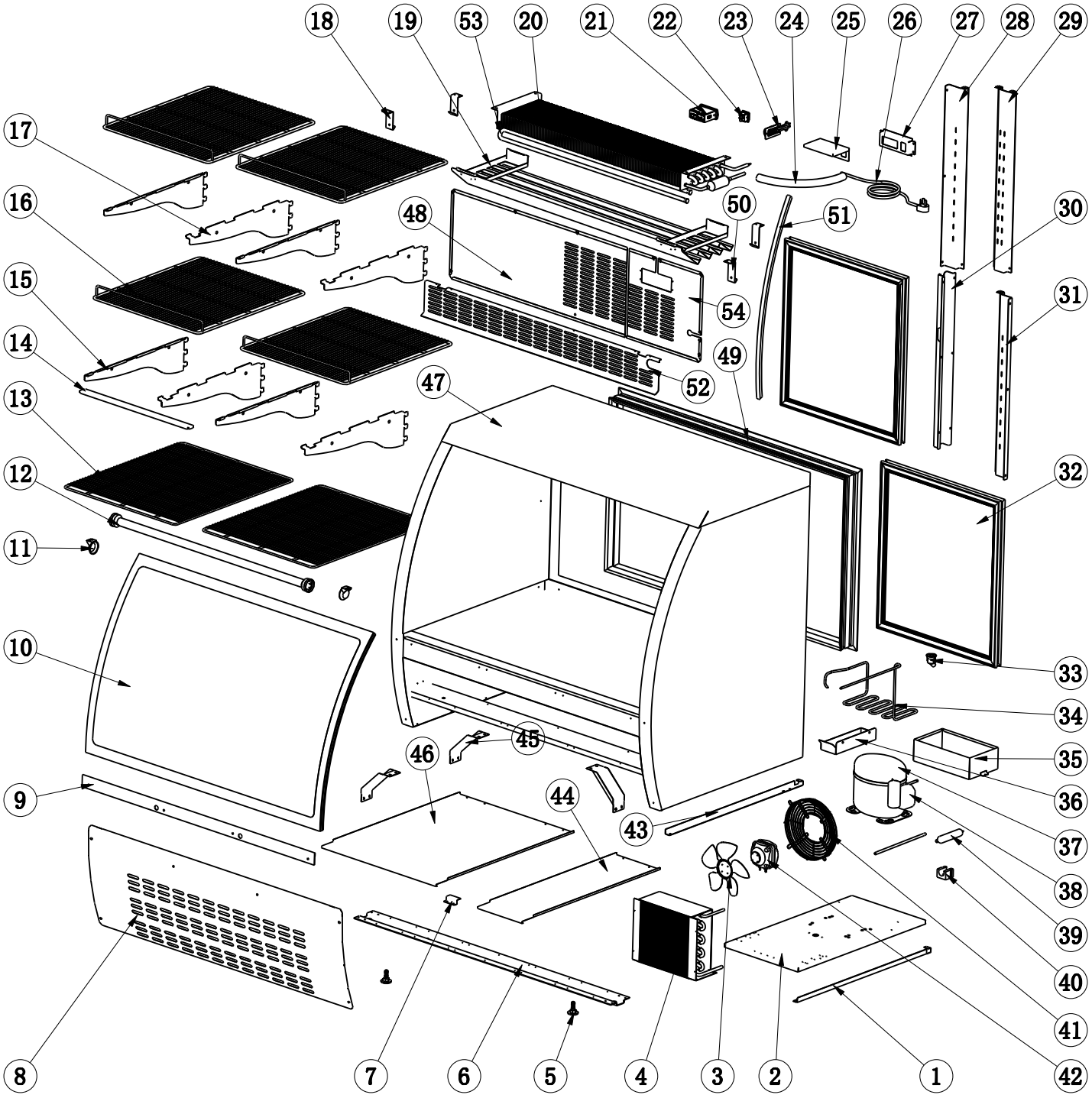
Cabinet temperature is too warm.	Thermostat set too warm.	Set thermostat to lower temperature.
	Blocking air flow.	Re-arrange product to allow for proper air flow. Make sure there is at least four inches of clearance from evaporator.
	Excessive amount of warm product placed in cabinet.	Allow adequate time for product to cool down.
	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Dirty condenser coil.	Clean the condenser coil.
	Prolonged door opening or door ajar.	Ensure doors are closed when not in use. Avoid opening doors for long periods of time.
	Evaporator coil iced over.	Unplug unit and allow coil to defrost. Make sure thermostat is not set too cold. Ensure that door gasket(s) are sealing properly.
Cabinet is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure tubing is free from contact with other tubing or components.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
50077	RS-CN-0120-B	Refrigerated Showcase Floor Black 508 L / 18 cu ft 115V/60/1 cETLus/ETL	DC120-HC-BK
50078	RS-CN-0200-B	Refrigerated Showcase Floor Black 903 L / 32 cu ft 115V/60/1 cETLus/ETL	DC200-HC-BK
50079	RS-CN-0120-S	Refrigerated Showcase Floor Stainless Steel 508 L / 18 cu ft 115V/60/1 cETLus/ETL	DC120-HC-SS
50080	RS-CN-0200-S	Refrigerated Showcase Floor Stainless Steel 903 L / 32 cu ft 115V/60/1 cETLus/ETL	DC200-HC-SS

Parts Breakdown

Model RS-CN-0120-B *50077*
Model RS-CN-0120-S *50079*



Parts Breakdown

Model RS-CN-0120-B *50077*

Item No.	Description	Position
64201	Right Track of Installation Board for DC120-HC-BK	1
64202	Installation Board of Compressor for DC120-HC-BK	2
26233	Blade of Condenser Fan Motor (φ230 V34) for DC120-HC-BK	3
26184	Condenser (3R10K260L) for DC120-HC-BK	4
62357	Adjustable Feet (M12x45) for DC120-HC-BK	5
64203	Support Board of Adjustable Feet for DC120-HC-BK	6
64204	Limited Block of Installation Board for DC120-HC-BK	7
64205	Front Grill Black for DC120-HC-BK	8
64206	Fixed Board of Curve Glass for DC120-HC-BK	9
64207	Curve Glass for DC120-HC-BK	10
64208	Socket of LED Lamp for DC120-HC-BK	11
64209	LED Light (1m) for DC120-HC-BK	12
64210	Bottom Shelf for DC120-HC-BK	13
64211	Connection Board of Shelf Support Board for DC120-HC-BK	14
64212	Right Shelf Support Board for DC120-HC-BK	15
64213	Upper Shelf for DC120-HC-BK	16
64214	Left Shelf Support Board for DC120-HC-BK	17
64215	Right Hanger of Grill for DC120-HC-BK	18

Item No.	Description	Position
64216	Grill Components for DC120-HC-BK	19
64217	Evaporator (2R6K850L φ12.7) for DC120-HC-BK	20
64218	Digital Thermostat for DC120-HC-BK	21
26192	Lamp Switch (Red) for DC120-HC-BK	22
64219	Temperature Sensor Clip for DC120-HC-BK	23
64220	Inner Drain Pipe for DC120-HC-BK	24
64221	Waterproof Cover of Thermostat for DC120-HC-BK	25
62322	Power Cord (16 AWG) for DC120-HC-BK	26
26539	Digital Thermostat Installation Box for DC120-HC-BK	27
64222	Right Bracket for DC120-HC-BK	28
64223	Middle Bracket for DC120-HC-BK	29
64224	Air Pipe Protection Board for DC120-HC-BK	30
64225	Left Bracket for DC120-HC-BK	31
64226	Glass Door for DC120-HC-BK	32
64227	Plastic Connector of Drain Pipe for DC120-HC-BK	33
64228	Coiled Copper Pipe of Outer Drain Pan for DC120-HC-BK	34
64229	Outer Drain Pan for DC120-HC-BK	35
64230	Inner Drain Pipe for DC120-HC-BK	36

Item No.	Description	Position
26670	Compressor for DC120-HC-BK	37
62318	Compressor Components for DC120-HC-BK	38
62036	Filter for DC120-HC-BK	39
26188	Filter Base for DC120-HC-BK	40
26233	Cover of Condenser Fan Motor for DC120-HC-BK	41
24293	Condenser Fan Motor (M4Q045-CF07-04) for DC120-HC-BK	42
64231	Left Track of Installation Board for DC120-HC-BK	43
64232	Cover Board of Machine Room for DC120-HC-BK	44
64233	Support Holder of Cabinet for DC120-HC-BK	45
64234	Cover Board of Machine Room for DC120-HC-BK	46
64235	Cabinet for DC120-HC-BK	47
64236	Large Back Grill for DC120-HC-BK	48
64237	Framework of Door Track for DC120-HC-BK	49
64238	Left Hanger of Grill for DC120-HC-BK	50
64239	Sealing Rubber Strip for DC120-HC-BK	51
67553	Evaporator Cover Panel for DC120-HC-BK	52
67554	Defroster for DC120-HC-BK	53
67555	Display Cover Board for DC120-HC-BK	54

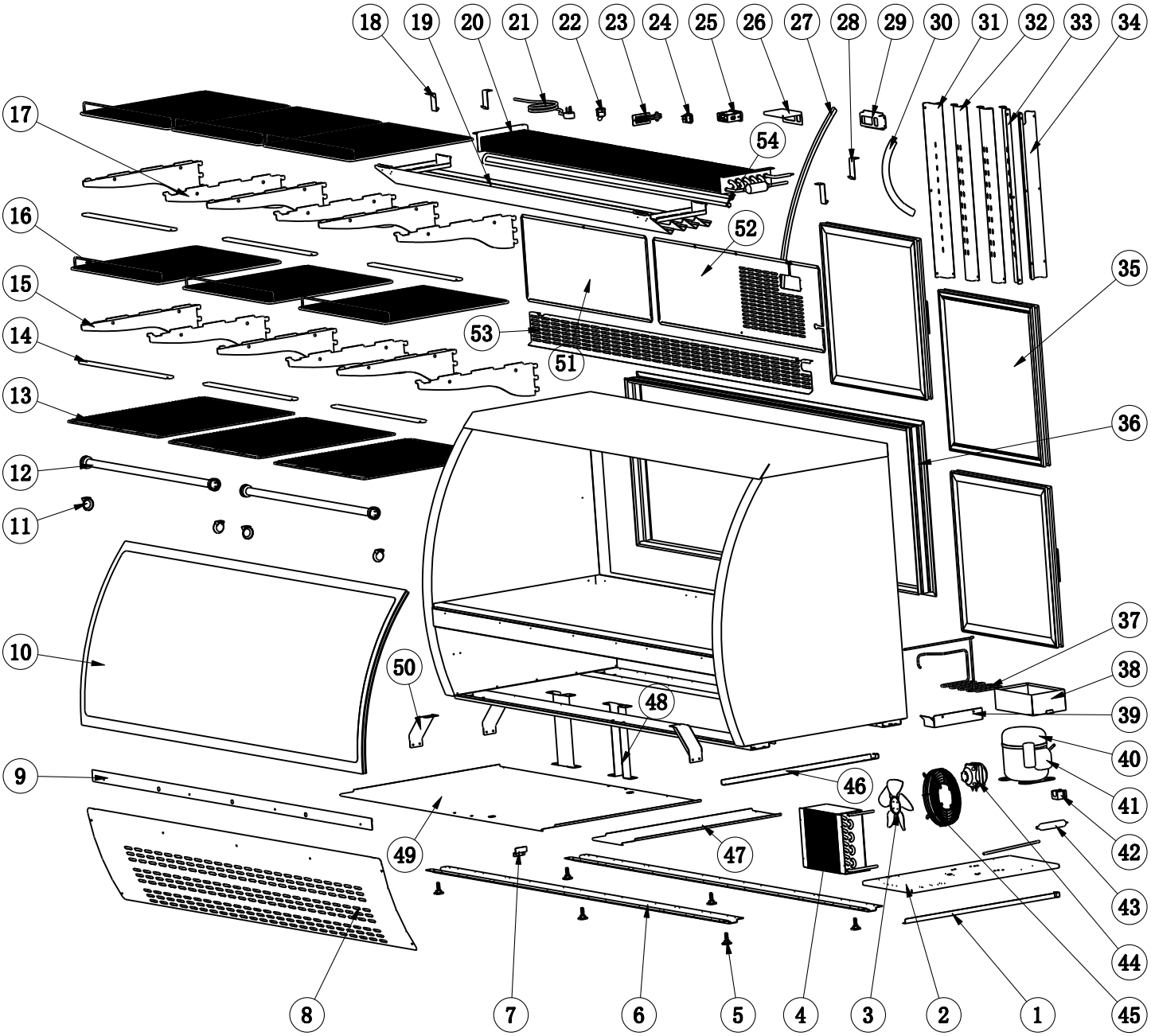
Parts Breakdown

Model RS-CN-0120-S 50079

Item No.	Description	Position
64201	Right Track of Installation Board for DC120-HC-SS	1
64202	Installation Board of Compressor for DC120-HC-SS	2
26233	Blade of Condenser Fan Motor (φ230 V34) for DC120-HC-SS	3
26184	Condenser (3R10K260L) for DC120-HC-SS	4
62357	Adjustable Feet (M12x45) for DC120-HC-SS	5
64203	Support Board of Adjustable Feet for DC120-HC-SS	6
64204	Limited Block of Installation Board for DC120-HC-SS	7
66996	Front Grill Stainless Steel for DC120-HC-SS	8
64206	Fixed Board of Curve Glass for DC120-HC-SS	9
64207	Curve Glass for DC120-HC-SS	10
64208	Socket of LED Lamp for DC120-HC-SS	11
64209	LED Light (1m) for DC120-HC-SS	12
64210	Bottom Shelf for DC120-HC-SS	13
64211	Connection Board of Shelf Support Board for DC120-HC-SS	14
64212	Right Shelf Support Board for DC120-HC-SS	15
64213	Upper Shelf for DC120-HC-SS	16
64214	Left Shelf Support Board for DC120-HC-SS	17
64215	Right Hanger of Grill for DC120-HC-SS	18
64216	Grill Components for DC120-HC-SS	19
64217	Evaporator (2R6K850L φ12.7) for DC120-HC-SS	20
64218	Digital Thermostat for DC120-HC-SS	21
26192	Lamp Switch (Red) for DC120-HC-SS	22
64219	Temperature Sensor Clip for DC120-HC-SS	23
64220	Inner Drain Pipe for DC120-HC-SS	24
64221	Waterproof Cover of Thermostat for DC120-HC-SS	25
62322	Power Cord (16 AWG) for DC120-HC-SS	26
26539	Digital Thermostat Installation Box for DC120-HC-SS	27
64222	Right Bracket for DC120-HC-SS	28
64223	Middle Bracket for DC120-HC-SS	29
64224	Air Pipe Protection Board for DC120-HC-SS	30
64225	Left Bracket for DC120-HC-SS	31
64226	Glass Door for DC120-HC-SS	32
64227	Plastic Connector of Drain Pipe for DC120-HC-SS	33
64228	Coiled Copper Pipe of Outer Drain Pan for DC120-HC-SS	34
64229	Outer Drain Pan for DC120-HC-SS	35
64230	Inner Drain Pipe for DC120-HC-SS	36
26670	Compressor for DC120-HC-SS	37
62318	Compressor Components for DC120-HC-SS	38
62036	Filter for DC120-HC-SS	39
26188	Filter Base for DC120-HC-SS	40
26233	Cover of Condenser Fan Motor for DC120-HC-SS	41
24293	Condenser Fan Motor (M4Q045-CF07-04) for DC120-HC-SS	42
64231	Left Track of Installation Board for DC120-HC-SS	43
64232	Cover Board of Machine Room for DC120-HC-SS	44
64233	Support Holder of Cabinet for DC120-HC-SS	45
64234	Cover Board of Machine Room for DC120-HC-SS	46
64235	Cabinet for DC120-HC-SS	47
64236	Large Back Grill for DC120-HC-SS	48
64237	Framework of Door Track for DC120-HC-SS	49
64238	Left Hanger of Grill for DC120-HC-SS	50
64239	Sealing Rubber Strip for DC120-HC-SS	51
67553	Evaporator Cover Panel for DC120-HC-SS	52
67554	Defroster for DC120-HC-SS	53
67555	Display Cover Board for DC120-HC-SS	54

Parts Breakdown

Model RS-CN-0200-B 50078
Model RS-CN-0200-S 50080



Parts Breakdown

Model RS-CN-0200-B *50078*

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
64201	Right Track of Installation Board for DC200-HC-BK	1	64245	Grill Components for DC200-HC-BK	19	64228	Coiled Copper Pipe of Outer Drain Pan for DC200-HC-BK	37
64202	Installation Board of Compressor for DC200-HC-BK	2	64246	Evaporator (2R6K1700L φ12.7) for DC200-HC-BK	20	64229	Outer Drain Pan for DC200-HC-BK	38
26233	Blade of Condenser Fan Motor (φ230 V34) for DC200-HC-BK	3	62322	Power Cord (16 AWG) for DC200-HC-BK	21	64230	Inner Drain Pan for DC200-HC-BK	39
26231	Condenser (4R10K260L) for DC200-HC-BK	4	64227	Plastic Connector of Drain Pipe for DC200-HC-BK	22	26280	Compressor for DC200-HC-BK	40
62357	Adjustable Feet (M12x45) for DC200-HC-BK	5	64219	Temperature Sensor Clip for DC200-HC-BK	23	61473	Compressor Components for DC200-HC-BK	41
64203	Support Board of Adjustable Feet for DC200-HC-BK	6	26192	Lamp Switch (Red) for DC200-HC-BK	24	26188	Filter Base for DC200-HC-BK	42
64204	Limited Block of Installation Board for DC200-HC-BK	7	64218	Digital Thermostat for DC200-HC-BK	25	62036	Filter for DC200-HC-BK	43
64240	Front Grill Black for DC200-HC-BK	8	64233	Waterproof of Thermostat for DC200-HC-BK	26	26282	Condenser Fan Motor (M4Q045-CF07-04) for DC200-HC-BK	44
64241	Fixed Board of Curve Glass for DC200-HC-BK	9	64239	Sealing Rubber Strip for DC200-HC-BK	27	26330	Condenser Fan Motor Cover for DC200-HC-BK	45
64242	Curve Glass for DC200-HC-BK	10	64247	Left Hinge of Grill for DC200-HC-BK	28	64231	Left Track of Installation Board for DC200-HC-BK	46
64208	Socket of LED Lamp for DC200-HC-BK	11	26539	Digital Thermostat Installation Box for DC200-HC-BK	29	64232	Cover Board of Machine Room (Small) for DC200-HC-BK	47
64209	LED Light for DC200-HC-BK	12	64220	Inner Drain Pipe for DC200-HC-BK	30	64250	Support Board of Machine Room for DC200-HC-BK	48
64243	Bottom Shelf for DC200-HC-BK	13	64225	Left Bracket for DC200-HC-BK	31	64251	Cover Board of Machine Room (Big) for DC200-HC-BK	49
64244	Connection Board of Shelf Support Board for DC200-HC-BK	14	64223	Middle Bracket for DC200-HC-BK	32	64233	Cabinet Support for DC200-HC-BK	50
64212	Right Shelf Support Board for DC200-HC-BK	15	64222	Right Bracket for DC200-HC-BK	33	64252	Right Back Grill for DC200-HC-BK	51
64207	Upper Shelf for DC200-HC-BK	16	64224	Air Pipe Protection Board for DC200-HC-BK	34	64236	Back Grill for DC200-HC-BK	52
64213	Left Shelf Support Board for DC200-HC-BK	17	64248	Glass Door for DC200-HC-BK	35	67556	Evaporator Cover Panel for DC200-HC-BK	53
64215	Right Hanger of Grill for DC200-HC-BK	18	64249	Framework of Glass Door for DC200-HC-BK	36	67557	Defroster for DC200-HC-BK	54

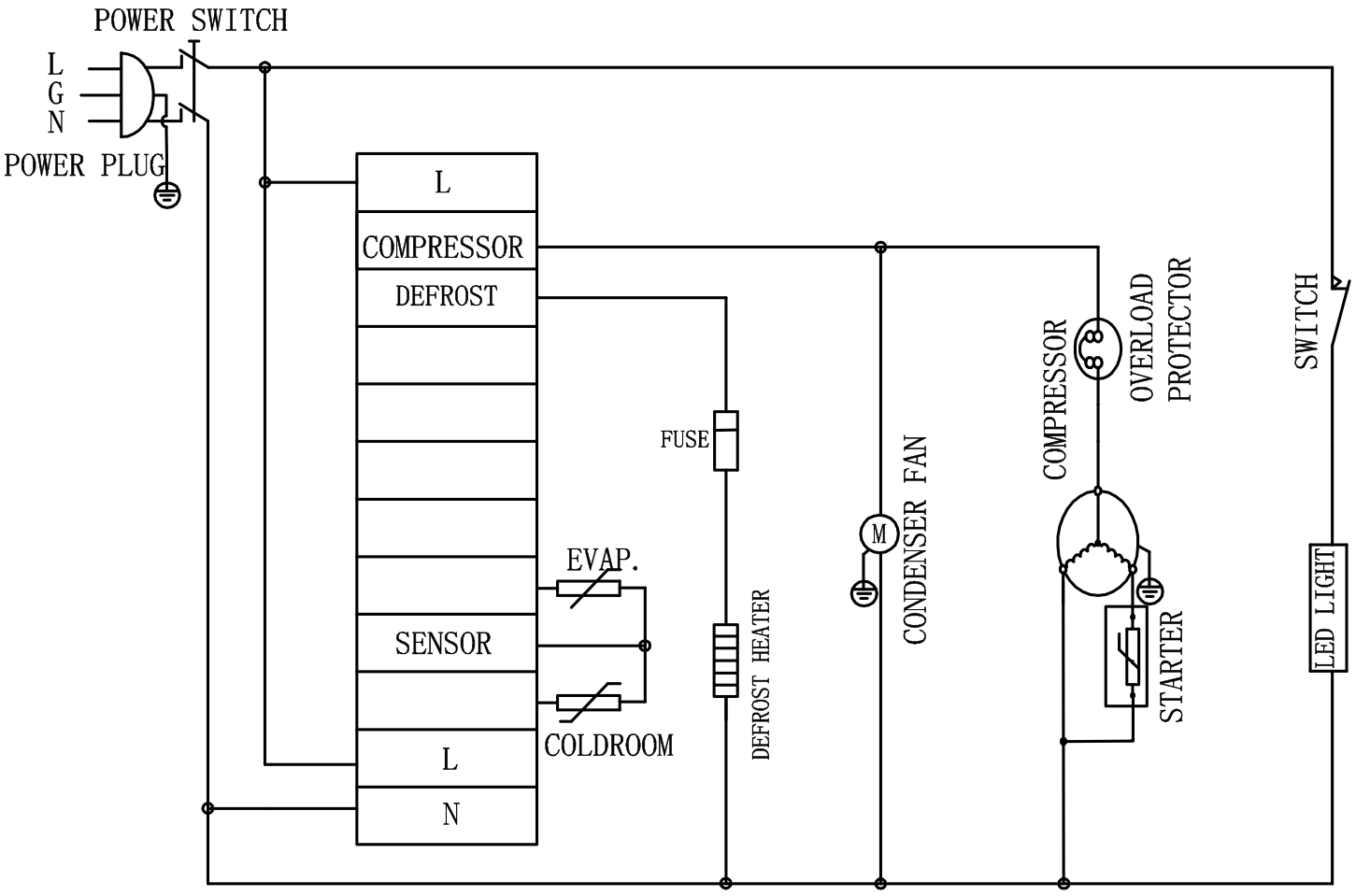
Parts Breakdown

Model RS-CN-0200-S *50080*

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
64201	Right Track of Installation Board for DC200-HC-SS	1	64245	Grill Components for DC200-HC-SS	19	64228	Coiled Copper Pipe of Outer Drain Pan for DC200-HC-SS	37
64202	Installation Board of Compressor for DC200-HC-SS	2	64246	Evaporator (2R6K1700L φ12.7) for DC200-HC-SS	20	64229	Outer Drain Pan for DC200-HC-SS	38
26233	Blade of Condenser Fan Motor (φ230 V34) for DC200-HC-SS	3	62322	Power Cord (16 AWG) for DC200-HC-SS	21	64230	Inner Drain Pan for DC200-HC-SS	39
26231	Condenser (4R10K260L) for DC200-HC-SS	4	64227	Plastic Connector of Drain Pipe for DC200-HC-SS	22	26280	Compressor for DC200-HC-SS	40
62357	Adjustable Feet (M12x45) for DC200-HC-SS	5	64219	Temperature Sensor Clip for DC200-HC-SS	23	61473	Compressor Components for DC200-HC-SS	41
64203	Support Board of Adjustable Feet for DC200-HC-SS	6	26192	Lamp Switch (Red) for DC200-HC-SS	24	26188	Filter Base for DC200-HC-SS	42
64204	Limited Block of Installation Board for DC200-HC-SS	7	64218	Digital Thermostat for DC200-HC-SS	25	62036	Filter for DC200-HC-SS	43
66997	Front Grill Stainless Steel for DC200-HC-SS	8	64233	Waterproof of Thermostat for DC200-HC-SS	26	26282	Condenser Fan Motor (M4Q045-CF07-04) for DC200-HC-SS	44
64241	Fixed Board of Curve Glass for DC200-HC-SS	9	64239	Sealing Rubber Strip for DC200-HC-SS	27	26330	Condenser Fan Motor Cover for DC200-HC-SS	45
64242	Curve Glass for DC200-HC-SS	10	64247	Left Hinge of Grill for DC200-HC-SS	28	64231	Left Track of Installation Board for DC200-HC-SS	46
64208	Socket of LED Lamp for DC200-HC-SS	11	26539	Digital Thermostat Installation Box for DC200-HC-SS	29	64232	Cover Board of Machine Room (Small) for DC200-HC-SS	47
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64215	Right Hanger of Grill for DC200-HC-SS	18	64249	Framework of Glass Door for DC200-HC-SS	36	67557	Defroster for DC200-HC-SS	54

Electrical Schematics

Model RS-CN-0120-B *50077*
Model RS-CN-0200-B *50078*
Model RS-CN-0120-S *50079*
Model RS-CN-0200-S *50080*



Notes

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 spécifié 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:

www.omcan.com/warrantyregistration.html

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: _____ Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ Other *(specify)*: _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

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.

