



Ice Cream Freezers

Models FR-CN-0047, 0068, 0089

Items 50120, 50121, 50122

Instruction Manual



Revised - 05/22/2026



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





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Model FR-CN-0047 / Model FR-CN-0068 / Model FR-CN-0089

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Disclaimer

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

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET SI LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT À UN DRAIN DE PLANCHER.

OMCAN NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE A UN DESAGÜE DE PISO.



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 cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

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

WARNING!

- Please do read this manual carefully and thoroughly prior to installation, operation and maintenance.
- This equipment should be put into use for its intended purpose as described in this manual.

PRODUCT USAGE

This appliance belongs to dipping cabinet series, which are specially designed to merchandise ice cream or yogurt type products.



Safety and Warranty

Notice: users shall put the unit into use for its intended purpose, or they should completely take the consequences that may occur.

INSPECTION BEFORE INSTALLATION

Before installing your equipment, please do carefully inspect it for any possible shipping damage. If any damage is detected when unloading or uncrating your unit, please file a claim with the transportation company as quickly as possible.

Notice: manufacturer takes no responsibility for shipping loss or damage.

SAFETY INSTRUCTIONS

PARTICULAR SAFETY PRECAUTIONS

Flammable and explosive refrigerant (hydro-carbon R290) is used in the unit. The following particular safety precautions should be strictly enforced due to the use of R290 refrigerant.

- The unit should be kept far away from heat source or naked flame.
- Do not use mechanical devices to defrost the unit.
- Do not puncture the refrigerant tubing.
- Only qualified mechanics are allowed to repair the unit especially when refrigerant leakage occurs.
- The unit ought to be disposed of in a proper way on the basis of federal or local regulations.

BASIC SAFETY PRECAUTIONS

The following basic safety precautions should be strictly enforced when using any electrical appliance including your unit.

- The electrical unit must be installed and placed appropriately by qualified mechanics in the light of installation/operation Instructions.
- The electrical unit must be kept far away from flammable vapors and liquids.
- The electrical unit must be unplugged from the electrical outlet before cleaning or repairing.
- Children are strictly banned from climbing, standing or hanging on the appliance so as to avoid hurting themselves or damaging the unit.
- Hands and other body parts must be kept dry when touching the cold surface in the refrigerated compartment, or your skin may stick to the badly cold surfaces.

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.

2 YEARS PARTS AND LABOUR / 5 YEARS PARTS ONLY ON COMPRESSOR 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

Safety and Warranty

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

Model	FR-CN-0047	FR-CN-0068	FR-CN-0089
Item Number	50120	50121	50122
Net Volume	379.2 L / 13.39 cu.ft.	569.5 L / 20.11 cu.ft.	787.5 L / 27.81 cu.ft
Total Container Capacity	12	20	28
Temperature Range	-26.1 to -23.9°C / -15 to -11°F		
Max Ambient Temp Rating	24°C / 75°F		
Power	438 W	490 W	700 W
Refrigerant	R290		
Isolation Material	Cyclopentane		
Cooling System	Ventilated		
Defrosting	Automatic		
Type of Controller	Digital		
Self-Closing Door	No		
Current	5.2A	5.6A	7.1A
Number of Doors	1	2	
Number of Shelves	4	6	8
Shelf Material	Plastic Coated		
Shelf Loading Capacity	88 lbs. / 39.9 kgs.		
Electrical	110-120V / 60Hz / 1		
Interior Dimensions	41.2" x 21.9" x 28.9" 1046 x 557 x 735mm	61.7" x 21.9" x 28.9" 1568 x 557 x 735mm	82.7" x 21.9" x 28.9" 2100 x 557 x 735mm
Net Dimensions	47.2" x 27.8" x 51.4" 1200 x 705 x 1305mm	67.8" x 27.8" x 51.4" 1722 x 705 x 1305mm	88.7" x 27.8" x 51.4" 2254 x 705 x 1305mm
Packaging Dimensions	51.4" x 32.2" x 54.5" 1306 x 817 x 1385mm	72" x 32.2" x 54.5" 1830 x 817 x 1385mm	93.4" x 32.5" x 54.7" 2372 x 826 x 1390mm
Net Weight	239.8 lbs. / 108.8 kgs.	310.2 lbs. / 140.7 kgs.	347.6 lbs. / 157.7 kgs.
Packaging Weight	349.8 lbs. / 158.7 kgs.	444.4 lbs. / 201.6 kgs.	517 lbs. / 234.5 kgs.

Installation

To ensure smooth running of your unit from the very beginning, it must be installed appropriately based on all the following instructions.

Notice: competent or qualified personnel are highly recommended to install the unit.

UNCRATING/ UNPACKING

- Shipping damage should be inspected once again when uncrating the unit. If any damage is detected, do file a claim with the transportation company immediately.
- The unit should be entirely uncrated and unpacked before installation.
- Remove the fixed base brackets so as to get rid of the wooden shipping skid.
- Remove packing materials including cardboards and dust cover.

POSITIONING

- The unit should be positioned in a stable place in order to avoid vibration and noise.
- The unit should be positioned in a dry place so as to prevent the compartment body from getting rusty.
- The unit should be positioned in a ventilated place and there should be at least 4 inches between the surrounding walls and the cabinet for the sake of air circulation.

WARNING!

It may result in potential safety hazard and the poor performance of the unit if it is positioned in where it is directly exposed to rays of sun or near a direct source of radiant heat or airflow.

ELECTRICAL

- The unit must be properly grounded at all times.
- Never use an adapter plug or extension cords to power the unit.
- The wall outlet, circuit and supply voltage must be checked carefully by qualified electricians.
- The unit should be plugged into its own dedicated circuit at rated voltage.
- Broken or frayed power cords are forbidden to be put into use.
- Power cords should be prevent from being ran over or damaged when removing the unit.
- Power supply should be switched off before servicing electrical components in the unit.
- Wiring diagram can be referenced if needed.

WARNING!

Failure to follow the above instructions may lead to dangerous occurrence.

STARTUP

- Plug the unit in to make it run.
- The unit should be running for 2 to 3 hours before loading products so as to detect any potential electrical failure and concealed shipping damage.
- Do not replace the temperature controller or change its parameters at random without the help of qualified

Installation

technicians.

- Do not restart the unit immediately when it is disconnected or shut off. Please wait several minutes before restarting it.

Maintenance

CLEANING AND MAINTENANCE

Proper maintenance and cleaning contribute a lot to longer service life and better usage experience of your unit. It is recommended to clean the unit without loading products every 1 to 2 months.

WARNING!

The unit should be cut off before cleaning.

STAINLESS STEEL CLEANING

- Ammonia and soap can be used to polish the stainless steel surfaces and wipe off fingerprints and smears.
- Other specialized commercial detergents can be used to remove grease and oil.
- Soft cloths, towers and sponges are recommended to be used along with detergents.
- Steel wool cannot be used for stainless steel cleaning.
- Hydrochloric acid or chlorine-based products cannot be used for stainless steel cleaning.
- Any detergents that contains quaternary salts cannot be used for stainless steel cleaning.
- Stainless steel surfaces should be wiped dry after cleaning.

WARNING!

Failure to follow the above instructions may result in abrasion, pitting and rusting of stainless steel surfaces.

TRANSPARENT LID CLEANING

- The lid can be removed from the unit by taking down the hinge bracket when cleaning.
- The lid can be washed with non-abrasive detergents and soapy water.
- Hard and rough cloths should not be used for cleaning so as to prevent the lid surface from scratching.
- Do not use acetone, alcohol, dry-cleaning fluid to clean the plastic lid so as to prevent it from attacking.

CAN HOLDER CLEANING

- The plastic can holder can be removed from the unit for easy cleaning.
- The can holder can be washed with non-abrasive detergents and soapy water.
- A non-metallic brush is recommended to achieve better cleaning.

Maintenance

CONDENSER CLEANING

The condenser should be cleaned at least every 1 month since dirt, grease, lint and dust can be easily accumulated around it. The following proper and regular cleaning instructions for the condenser help to reduce compressor failure and minimize your maintenance expense.

- Tools such as screwdriver, adjustable wrench and stiff bristle brush are required when cleaning the condenser.
- Unscrew all screws with a screwdriver to take off the grill which covers the condenser.
- Use a stiff bristle brush to get rid of the accumulated dirt, grease, lint and dust from the condenser.
- Clean the coils and fan blades of the condenser carefully and cautiously so as to avoid any damage.
- Ensure that the condenser and other accessories are assembled correctly before reinstalling the grill.
- Reinstall the grill and tighten all the screws.
- Connect the unit and check if it can function well.

Troubleshooting

Please note that the following trouble shooting table can only as a reference for solutions to common problems.

SYMPTOM	POSSIBLE CAUSE	CORRECTIVE ACTION
Compressor fails to run.	Fuse blown or circuit breaker tripped.	Replace fuse or reset circuit breaker.
	Power cords unplugged.	Plug in power cords.
	Temperature is set too high.	Lower the temperature.
	The unit is in defrosting cycle.	Wait for defrosting cycle to finish.

Troubleshooting

Condenser runs for a long period of time.	Excessive amount of warm products are placed inside the unit.	Allow adequate time for products 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) are not sealed properly.	Ensure gaskets are snapped in completely. Remove gaskets and wash with soapy water. Replace gaskets if necessary.
	Dirty condenser coil.	Clean the condenser.
	Evaporator coil iced over.	Unplug the unit to allow coil to defrost. Ensure that the temperature is not set too low. Ensure that door gasket(s) are sealed properly.
The unit is too warm.	The temperature is set too high.	Lower the temperature.
	Bad air circulation.	Re-arrange products to achieve proper air flow. Ensure that there is at least 4" of clearance from evaporator.
	Excessive amount of warm products are placed in the unit.	Allow adequate time for products 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 that doors are closed when not in use. Avoid opening doors for a long period of time.
	Evaporator coil iced over.	Unplug the unit to allow coil to defrost. Ensure that the temperature is not set too low. Ensure that door gasket(s) are sealed properly.
The unit is noisy.	Loose part(s).	Locate and tighten loose part(s).
	Tubing vibration.	Ensure that the tubing does not touch other tubing or components.

Troubleshooting

Ice cream freezes at the bottom and stays soft on top typically because of **temperature fluctuations, gravity separation, or warm add-ins**. Since different liquids have different freezing points, water-heavy ingredients or warm mix-ins (like hot fudge) sink and freeze solid, while the higher-fat, air-whipped cream base stays soft.

WHY THIS HAPPENS

- **Melt and Refreeze:** If the ice cream sits out or the freezer's temperature fluctuates, it partially melts. Heavier, water-based ingredients sink to the bottom and freeze into a solid icy layer, while the creamier portions rise.
- **Warm Add-ins:** Adding warm syrups, caramel, or hot candy to your ice cream base before freezing will cause them to sink to the bottom, melting the nearby cream and eventually freezing into a dense, solid block.
- **Unstirred Freezing:** If you aren't using an ice cream machine, the heavier ingredients settle to the bottom and freeze rock-solid before the rest of the mix sets.
- **Temperature Fluctuation:** The back and bottom of your freezer are much colder than the door. If your tub sits unevenly or is near a cooling vent, the bottom will freeze while the top remains soft.

HOW TO FIX & PREVENT IT

- **Store it Upside Down:** Keep your pint or container upside down in the freezer. This forces the heavier, icier ingredients to stay on the top (which is the bottom when flipped) rather than pooling at the bottom of your scoop.
- **Let Add-Ins Cool:** Ensure all syrups, jams, or solid additions are fully chilled or at room temperature before folding them into your ice cream.
- **Check Freezer Placement:** Move your ice cream away from the back wall or ice-maker vents. Keeping it on the freezer door or a higher shelf reduces extreme temperature drops.
- **Keep the Base Airtight:** Press a piece of plastic wrap directly onto the surface of the ice cream before putting the lid on to prevent frost buildup and temperature damage.

Troubleshooting

Ice cream needs specific ingredients to lower its freezing point, physically block the growth of large ice crystals, and trap air. Without these key components, the mixture would freeze solid into a block of ice.

The main ingredients that prevent ice cream from freezing solid include:

1. Sugars

- **How they work:** Sugars (like sucrose, glucose, or honey) dissolve in the water content and lower the freezing point of the mixture. This leaves the base soft and scoopable even at very low freezer temperatures.
- **Examples:** Granulated sugar, inverted sugars, and Corn Syrup, which also thickens the mixture to prevent iciness.

2. Fats

- **How they work:** Fats coat water droplets and trap air. This creates a physical barrier that stops large ice crystals from forming, keeping the texture creamy instead of brittle.
- **Examples:** Heavy whipping cream, milkfat, and egg yolks.

3. Alcohol

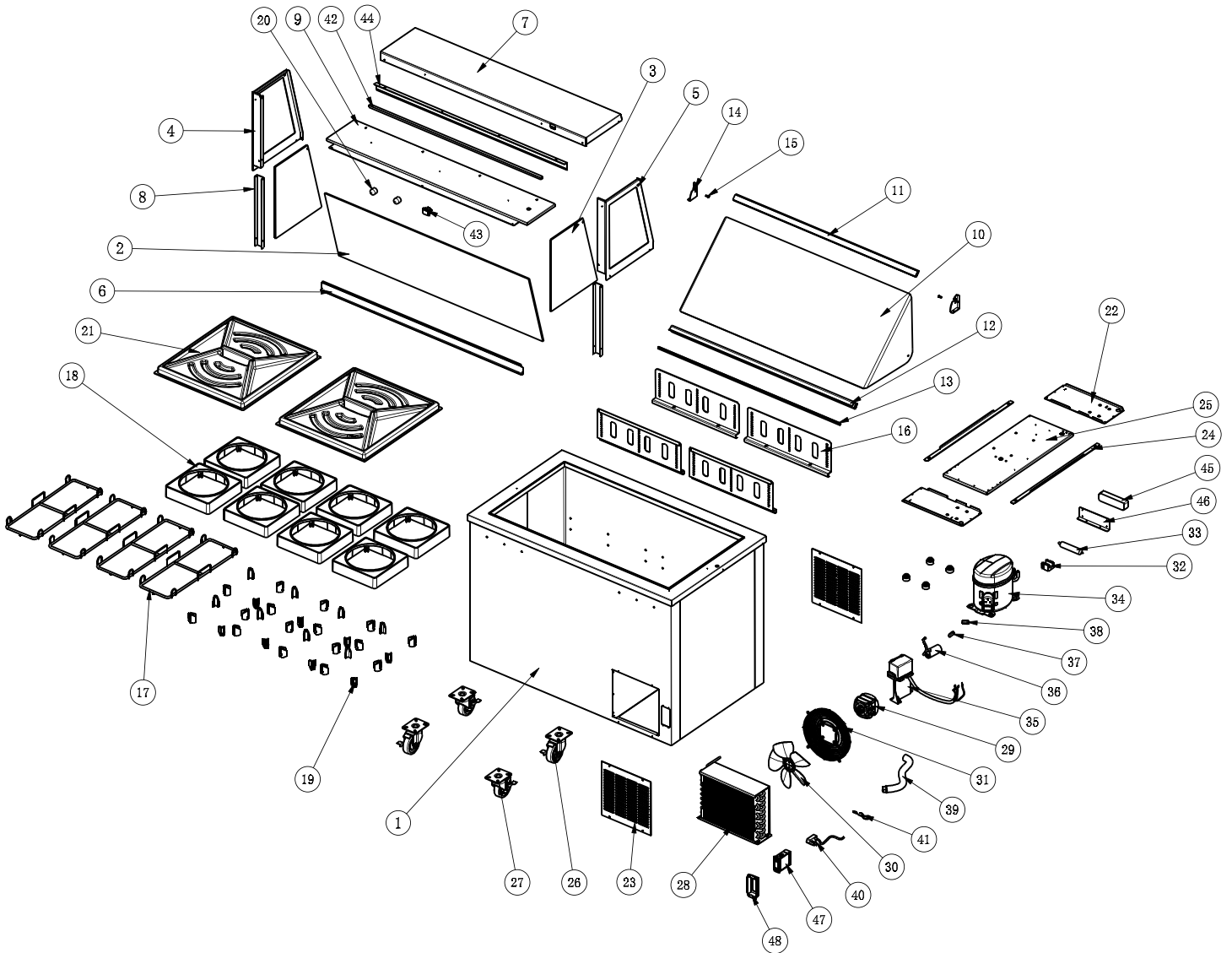
- **How they work:** Alcohol has a much lower freezing point than water and does not freeze at typical freezer temperatures. A small splash disrupts freezing and creates a softer texture, though adding too much will prevent the ice cream from setting up at all.
- **Examples:** Vodka, rum, or fruit liqueurs.

4. Stabilizers and Emulsifiers

- **How they work:** Stabilizers bind water and prevent it from migrating and forming crystals, while emulsifiers help fats and water blend smoothly together without separating. They keep ice cream scoopable and airy.
- **Examples:** Xanthan Gum, guar gum, and lecithin.

Parts Breakdown

Model FR-CN-0047 50120





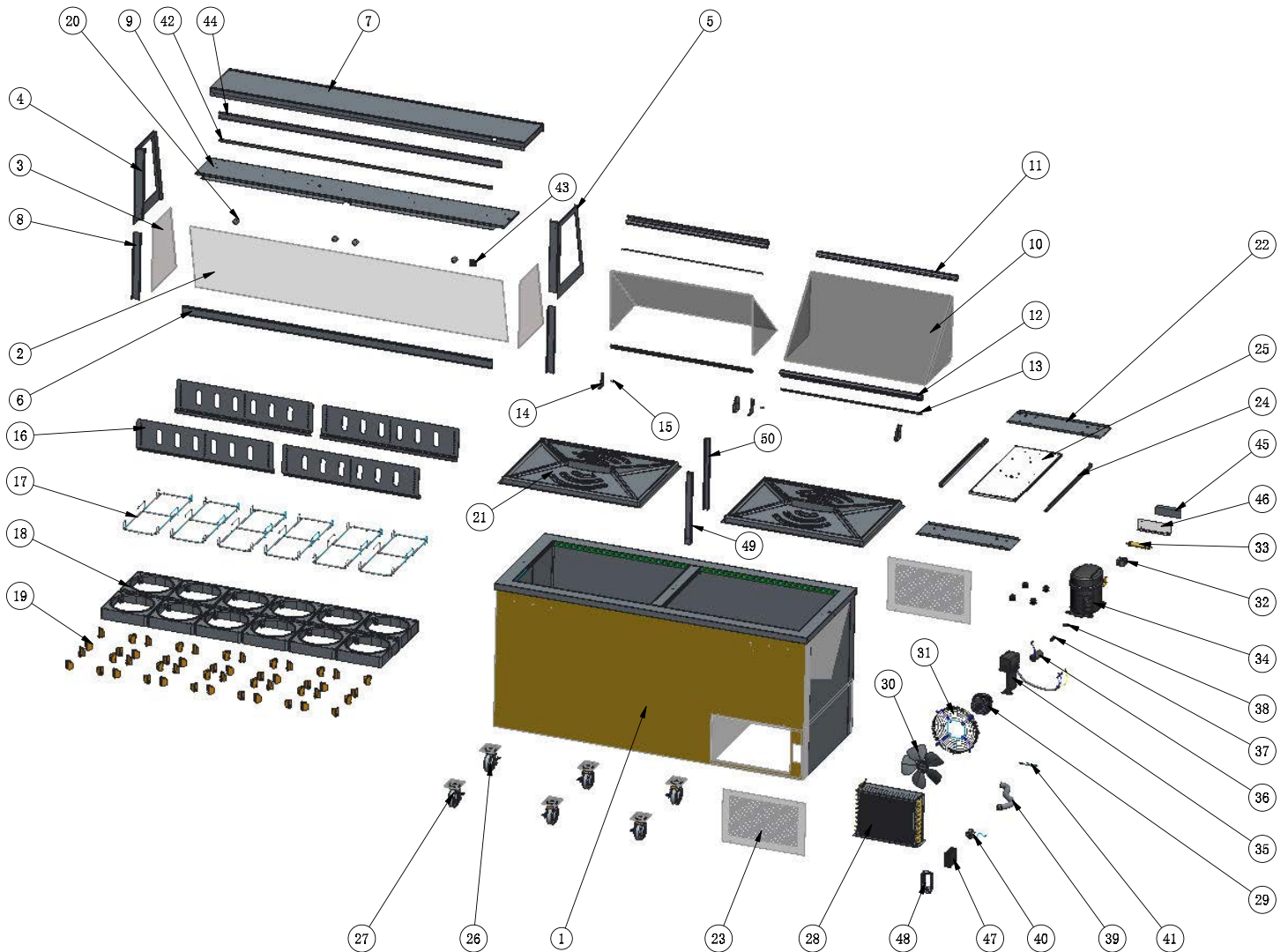
Parts Breakdown

Model FR-CN-0047 50120

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT533	Cabinet for 50120	1	AT548	Shelf for 50120	16	AI968	Filter for 50120	31
AT534	Front Glass for 50120	2	AT549	Bucket for 50120	17	AT557	Compressor for 50120	32
AT535	Side Glass for 50120	3	AT550	Fixed Block for 50120	18	AT558	Compressor Starting Components for 50120	33 - 36
AT536	End Sheet L for 50120	4	AA192	Back Limit Block for 50120	19	AA133	Drain Hose for 50120	37
AT537	End Sheet R for 50120	5	AT551	Cover Plate for 50120	20	AA135	Power Cord for 50120	38
AT538	End Sheet B for 50120	6	AT552	Support Board of Feet for 50120	21	AA379	Temperature Probe for 50120	39
AT539	End Sheet T for 50120	7	AT553	Grill of Condenser for 50120	22	AG538	LED Light and Socket for 50120	40
AT540	L&R Side Sheet for 50120	8	AT554	Compressor Unit Track for 50120	23	AA362	LED Light Switch for 50120	41
AT541	JB of Marble Worktop for 50120	9	AT555	Compressor Unit Installation Board for 50120	24	AT559	Light Baffle for 50120	42
AT542	Pan Cover for 50120	10	AT556	Base Sheet for 50120	25	AN130	LED Power Supply for 50120	43
AT543	Top Bar for 50120	11	AQ882	Condenser (Old) for 50120	26	AT560	Transformer Mounting Plate for 50120	44
AT544	Bottom Bar for 50120	12	AN216	Condenser Fan Motor for 50120	27	AA123	Carel Controller PYGX1Z0502 for 50120	45
AT545	Rubber Pad for 50120	13	AA962	Blade of Evaporator Fan Motor for 50120	28	AT561	Thermostat Cover for 50120	46
AT546	Hinge Axis for 50120	14	AI960	Condenser Fan Cover for 50120	29			
AT547	Shelf Rail Plate for 50120	15	AB595	Filter Fixer for 50120	30			

Parts Breakdown

Model FR-CN-0068 50121



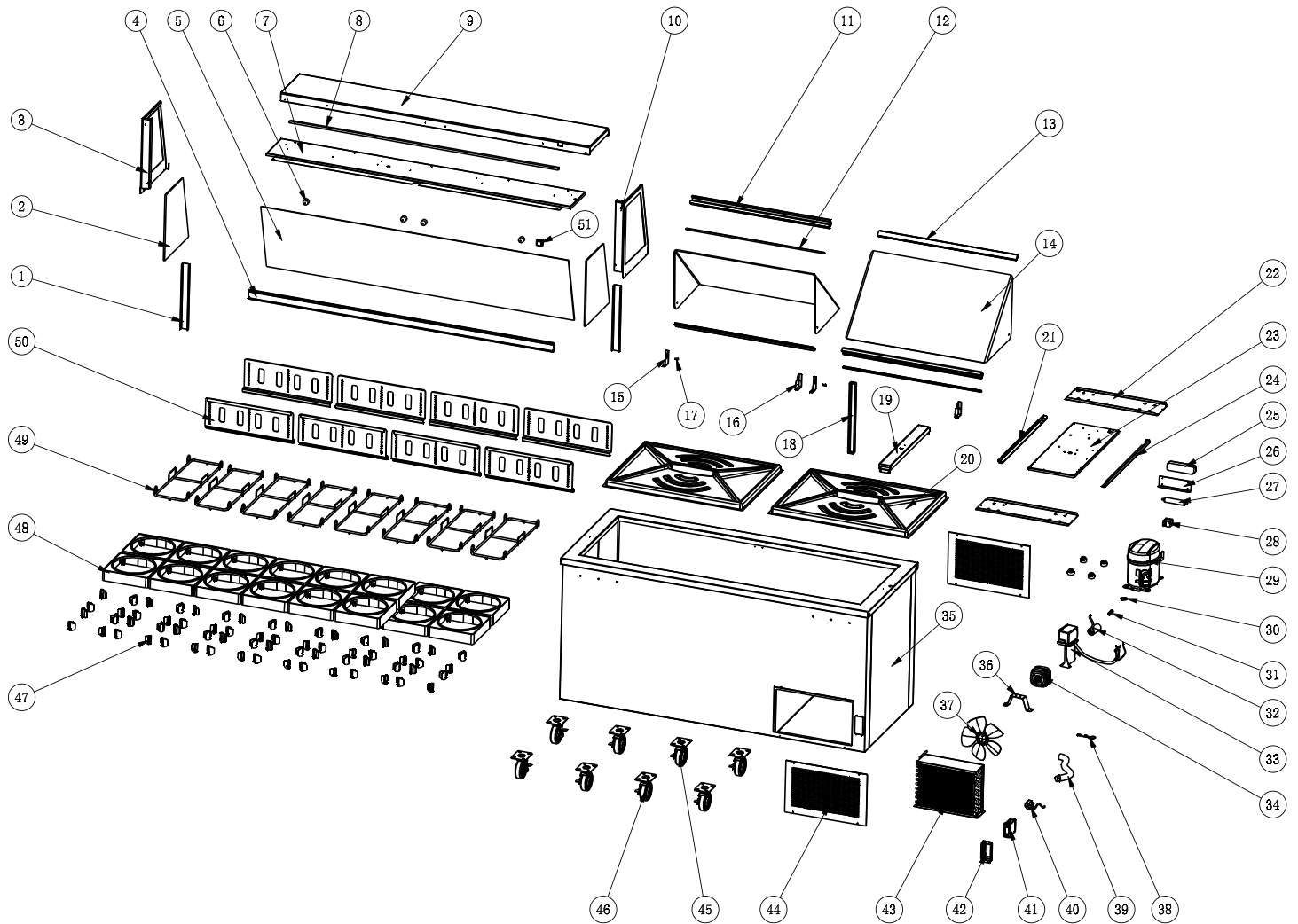
Parts Breakdown

Model FR-CN-0068 50121

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT533	Cabinet for 50121	1	AT548	Shelf for 50121	16	AI968	Filter for 50121	31
AT562	Front Glass for 50121	2	AT549	Bucket for 50121	17	AT557	Compressor for 50121	32
AT535	Side Glass for 50121	3	AT550	Fixed Block for 50121	18	AT558	Compressor Starting Components for 50121	33 - 36
AT536	End Sheet L for 50121	4	AA192	Back Limit Block for 50121	19	AA133	Drain Hose for 50121	37
AT537	End Sheet R for 50121	5	AT551	Cover Plate for 50121	20	AA135	Power Cord for 50121	38
AT538	End Sheet B for 50121	6	AT552	Support Board of Feet for 50121	21	AA379	Temperature Probe for 50121	39
AT539	End Sheet T for 50121	7	AT567	Grill of Condenser for 50121	22	AS712	LED Light for 50121	40
AT540	L&R Side Sheet for 50121	8	AT554	Compressor Unit Track for 50121	23	AA362	LED Light Switch for 50121	41
AT541	JB of Marble Worktop for 50121	9	AT555	Compressor Unit Installation Board for 50121	24	AT559	Light Baffle for 50121	42
AT563	Pan Cover for 50121	10	AT556	Base Sheet for 50121	25	AN130	LED Power Supply for 50121	43
AT564	Top Bar for 50121	11	AT568	Condenser for 50121	26	AT560	Transformer Mounting Plate for 50121	44
AT565	Bottom Bar for 50121	12	AN218	Condenser Fan Motor for 50121	27	AA123	Carel Controller PYGX1Z0502 for 50121	45
AT566	Rubber Pad for 50121	13	AA962	Blade of Evaporator Fan Motor for 50121	28	AT561	Thermostat Cover for 50121	46
AT546	Hinge Axis for 50121	14	AI960	Condenser Fan Cover for 50121	29			
AT547	Shelf Rail Plate for 50121	15	AB595	Filter Fixer for 50121	30			

Parts Breakdown

Model FR-CN-0089 50122



Parts Breakdown

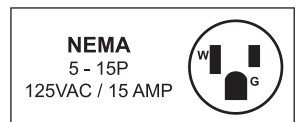
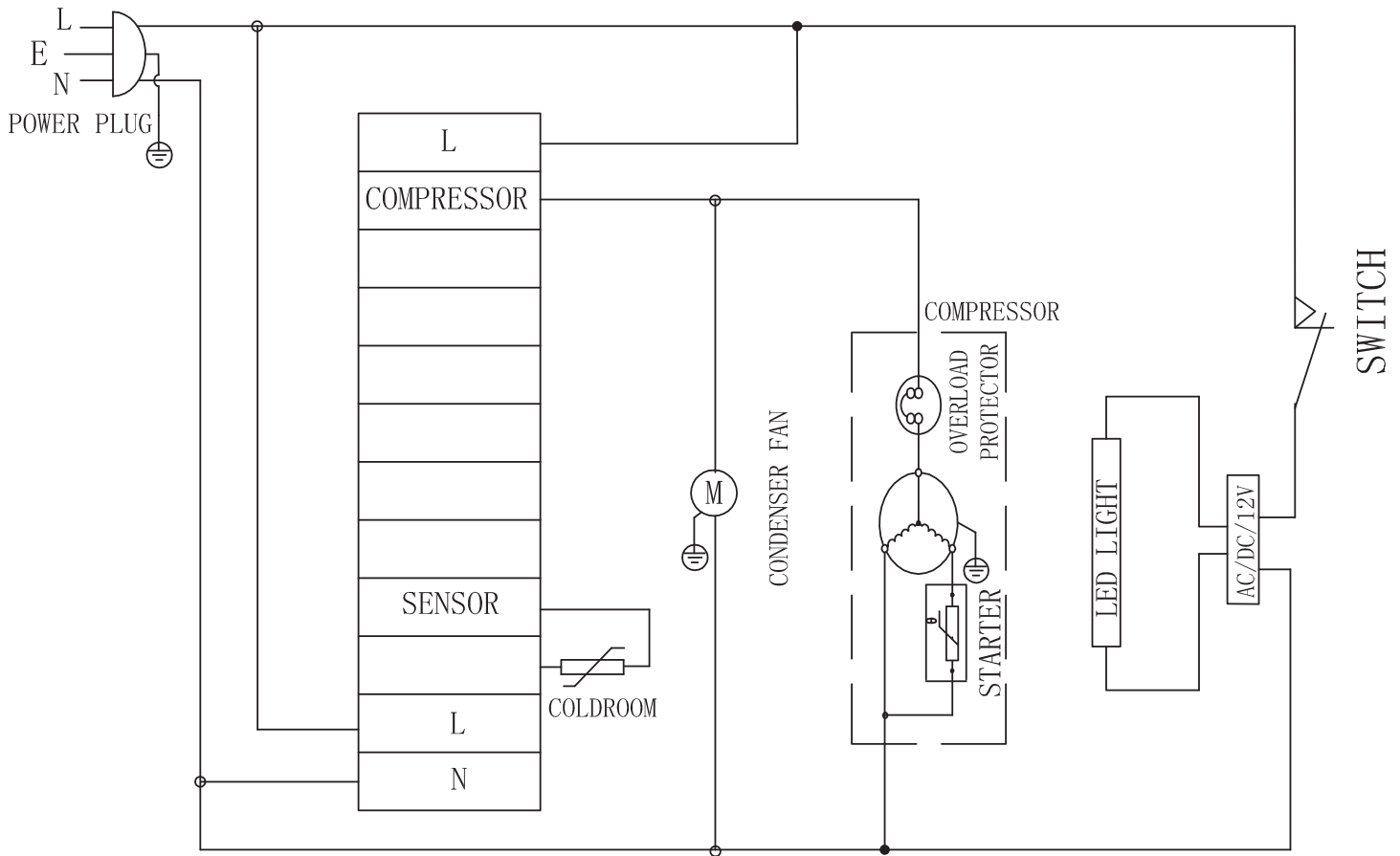
Model FR-CN-0089 50122

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT540	L&R Side Sheet for 50122	1	AT577	Middle Beam for 50122	16	AT585	Condenser Fan Holder for 50122	34
AT535	Side Glass for 50122	2	AT578	Cross Beam for 50122	17	AA764	Condenser/Evaporator Fan Motor Blade for 50122	35
AT536	End Sheet L for 50122	3	AT579	Cover Plate for 50122	18	AA379	Temperature Probe for 50122	36
AT569	End Sheet B for 50122	4	AT580	Left Track for 50122	19	AA133	Drain Hose for 50122	37
AT570	Front Glass for 50122	5	AT552	Support Board of Feet for 50122	20	AA805	Power Cord for 50122	38
AA192	Back Limit Block for 50122	6	AT581	Compressor Unit Installation Board for 50122	21	AA123	Carel Controller PYGX1Z0502 for 50122	39
AT571	JB of Marble Worktop for 50122	7	AT582	Right Track for 50122	22	AT561	Thermostat Cover for 50122	40
AS712	LED Light for 50122	8	AN130	LED Power Supply for 50122	23	AT586	Condenser for 50122	41
AT572	End Sheet T for 50122	9	AT560	Transformer Mounting Plate for 50122	24	AT567	Grill of Condenser for 50122	42
AT537	End Sheet R for 50122	10	AI968	Filter for 50122	25	AT587	Base Sheet for 50122	43
AT573	Bottom Bar for 50122	11	AA129	Filter Fixer for 50122	26	AA362	LED Light Switch for 50122	44
AT574	Gasket for 50122	12	AJ159	Compressor for 50122	27	AT550	Fixed Block for 50122	45
AT575	Top Bar for 50122	13	AT583	Compressor Starting Components for 50122	28 - 31	AT549	Bucket for 50122	46
AT576	Pan Cover for 50122	14	AM942	Condenser Fan Motor for 50122	32	AT548	Shelf for 50122	47
AT546	Hinge Axis for 50122	15	AT584	Cabinet for 50122	33	AT547	Shelf Rail Plate for 50122	48

Electrical Schematics

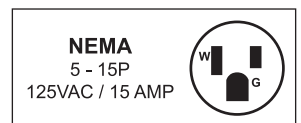
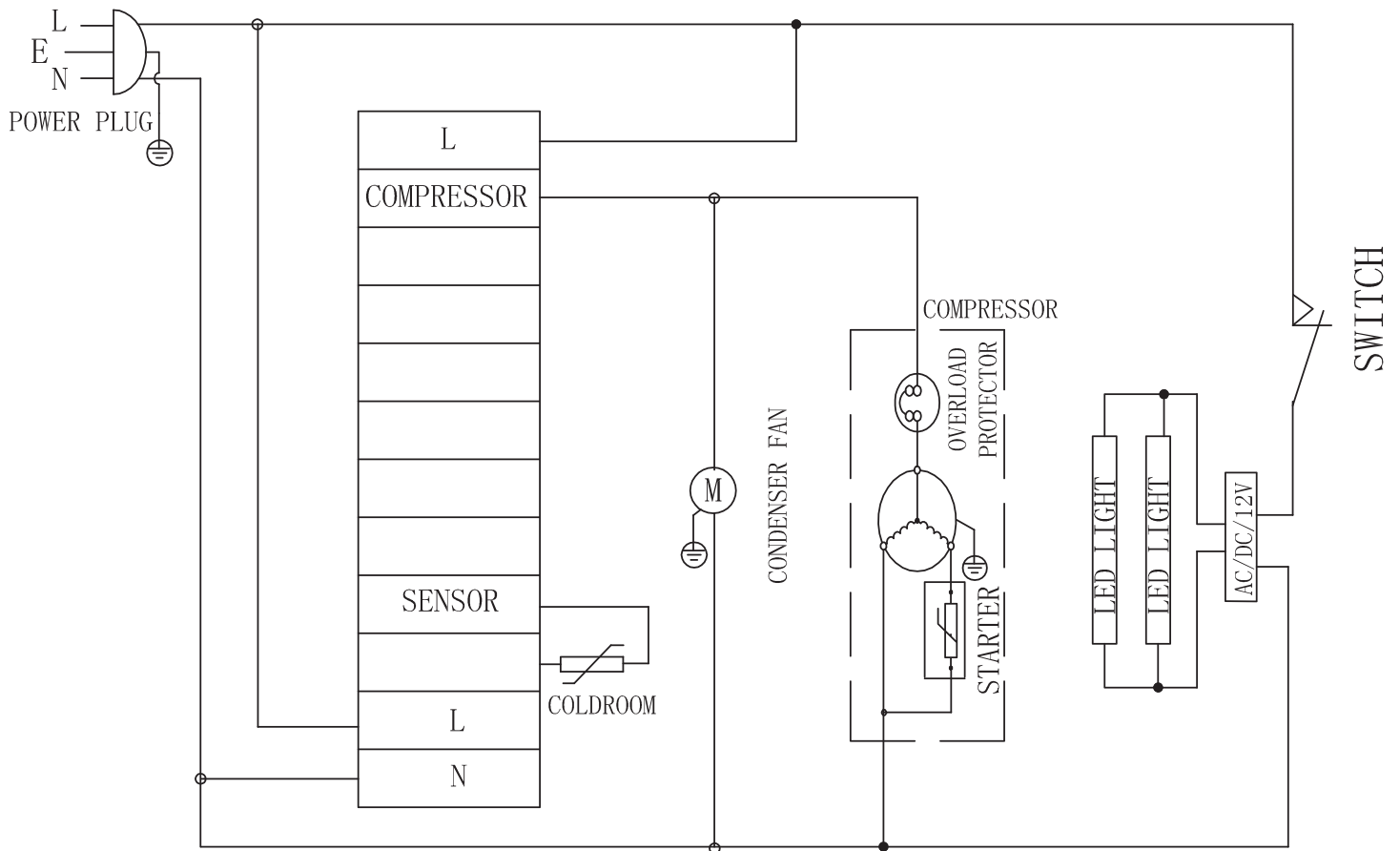
Model FR-CN-0047 50120

Model FR-CN-0089 50122



Electrical Schematics

Model FR-CN-0068 50121



Notes

[illegible]

Notes

Notes

[illegible]

Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

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

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Serial Number: _____

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

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

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

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

