Ice Maker

Model IC-CN-0089ST

Item 48054

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 - 06/18/2024

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

**Water bottle not included.*

MADE IN CHINA

Table of Contents

Model IC-CN-0089ST

Disclaimer

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.

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LE TAMPON ABSORBANT N'EST PAS REMPLACÉ TOUS LES SIX MOIS, ET SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET QUE LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT AU 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 ALMOHADILLA ABSORBENTE NO SE REEMPLAZA CADA SEIS MESES, Y SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE AL DESAGÜE DEL 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 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.

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.

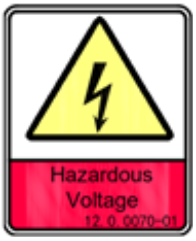
Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

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

Please pay attention to the following warning labels on the ice maker.

This label indicates a hazardous voltage. There is a risk of electric shock.



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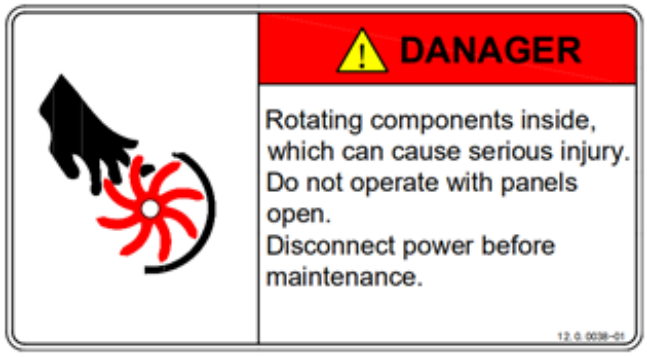


This label indicates rotating components inside. There is a risk of serious mechanical injury.

This label indicates a flammable foaming agent “Cyclopentane” used. There is a risk of fire.

This label indicates a flammable refrigerant “R290” used. There is a risk of fire.

WARNING AND SAFETY INSTRUCTION

This product cannot be used in outdoor environment.
This ice machine is not intended for use by children, and those with physical weakness, slow response, or mental disorders.

- The installation, repair or maintenance of this ice machine must be carried out by professional and qualified personnel, or electric shock, fire, personal injury may cause from incorrect operation.
- After the ice machine is delivered, please keep the machine still upright for more than 24 hours, to have the lubricant be fully precipitated before startup, otherwise the compressor may be damaged.
- When handling, keep the cabinet upright, with the inclination not exceeding 45 degrees. Do not invert the machine or lay it horizontally.
- This ice machine should not be placed in wet or easily splashed area.
- The grounding of this ice machine cannot be connected to gas pipe, water pipe, telephone line or lightning rods, etc.
- There are rotating components in this ice machine. Do not insert slim objects into ventilation or exhaust ports, or serious mechanical injury may occur.
- Do not store volatile or flammable substances in this ice machine, or it may result in explosion or fire.
- Do not store any sundries, or freeze any food in the ice bin. Keep the ice scoop clean.
- The ice machine must be placed on the floor sufficient to supports its weight. Insufficient base may cause the equipment fall over and cause injury.
- There should be sufficient ventilation space around the ice machine. Keep good ventilation.
- Only the power supply specified on the machine nameplate can be used with this ice machine.
- This ice machine cannot be connected to hot water.
- Socket for this ice maker must be reliably grounded and with leakage protection.
- The ice machine must be disconnected from power before manual cleaning, repairing and maintenance.
- Before cleaning, repairing and maintenance, the remaining ice in the ice bin should be removed from the ice machine to avoid contamination to ice.
- Do not splash water directly onto the surface of the ice machine during the cleaning process; otherwise it may cause short circuit, leakage or other faults.
- Flammable foaming agent is used during the foaming process. The ice maker should be disposed of and recycled by qualified personnel and institutions.
- The ice machine should be properly managed to ensure that children will not play with the machine.
- When the ice machine malfunctions, turn off the power and contact professional personnel for repairing.

Safety and Warranty

For the ice maker with flammable refrigerant R290:

- DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. DO NOT USE MECHANICAL DEVICES TO DEFROST REFRIGERATOR. DO NOT PUNCTURE REFRIGERANT TUBING.
- DANGER – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. TO BE REPAIRED ONLY BY TRAINED SERVICE PERSONNEL. DO NOT PUNCTURE REFRIGERANT TUBING.
- CAUTION – RISK OF FIRE OR EXPLOSION. FLAMMABLE REFRIGERANT USED. CONSULT REPAIR MANUAL/ OWNER'S GUIDE BEFORE ATTEMPTING TO SERVICE THIS PRODUCT. ALL SAFETY PRECAUTIONS MUST BE FOLLOWED.
- CAUTION – RISK OF FIRE OR EXPLOSION. DISPOSE OF PROPERLY IN ACCORDANCE WITH FEDERAL OR LOCAL REGULATIONS. FLAMMABLE REFRIGERANT USED.
- CAUTION – RISK OF FIRE OR EXPLOSION DUE TO PUNCTURE OF REFRIGERANT TUBING; FOLLOW HANDLING INSTRUCTIONS CAREFULLY. FLAMMABLE REFRIGERANT USED.

The ice machine is fully automatic. With proper installation and connection to potable water and power source, the ice making will start properly. When the ice cubes fill up the ice bin, the machine will automatically stop. The ice machine is generally used in the following and similar occasions:

- The kitchen area of a store, office or other workplace.
- Farm, hotel, car hotel and restaurant.
- Catering and similar non-retail occasions.
- This ice machine is not intended for used at home.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR 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

Model	IC-CN-0089ST
Item Number	48054
Power	350 W
Electrical	110-120V / 60Hz / 1
Bin Capacity	33.1 lbs. / 15 kgs.
Production per Day	79.4 lbs. / 36 kgs.
Ice Shape	Cube
Max Ambient Temp Rating	24°C / 75°F
Condenser Unit	Air
Refrigerant	R290
Net Weight	79.4 lbs. / 36 kgs.
Packaging Weight	88.2 lbs. / 40 kgs.
Net Dimensions	19.7” x 17.7” x 35.4” / 500 x 450 x 900mm
Packaging Dimensions	22.8” x 20.9” x 32.9” / 580 x 530 x 835mm

Installation

The ice machine should be installed in a proper location meeting the following conditions:

- Indoor, not more than 2,000 meters above sea level.
- Ambient temperature cannot exceed 24°C.
- Power supply: the rated voltage indicated on the machine nameplate ±6%.
- Water source: potable water, with water pressure from 1.3 bar to 5.5 bar; water temperature: 5-35°C.
- The ice machine should be kept away from heat sources, and should be strictly forbidden to use at extremely high temperature or low temperature environment, and should avoid direct sunlight.
- There should be sufficient ventilation space around the ice machine and keep good ventilation; the distance from the ice maker to the wall should be no less than 30 cm for the front, 15cm for the sides, and 20 cm for the rear.
- The ice machine must be placed on a floor sufficient to support its weight.
- Socket for the ice maker must be reliably grounded and with leakage protection.
- Proper floor drainage must be provided near the installation location of the ice machine.

INSTALLATION STEPS

1. Check if the ice machine is in good condition and the accessories are complete; check the machine model

Installation

and the machine nameplate.

2. Clean the ice bin and the food area inside with a sponge soaked in warm water and soda. Then wash and dry it with potable water.
3. Place the ice machine in the operation area; ensure that the machine is placed on a leveled floor. So as to ensure the water flows evenly on the evaporator.
4. The compressor chamber is located at the back. The compressor and condenser are installed in it. For air cooled unit, it requires good ventilation. Therefore, the front and rear of the ice maker must have ventilation space of more than 20-30 cm.
5. The bottom of the ice machine is equipped with adjustable legs for level adjustment and floor cleaning.
6. Connect the machine's inlet water filter and water pipe referring to the schematic diagram of installation; if the installation site is already equipped with a drinking water system, the water filter may not be installed.
   Note: the filter flow direction should be correctly installed as per the direction marker on the filter head cover or the filter body.
   Note: this machine is equipped with an inlet water filter. The filter will keep impurities from the water used as the machine is running. Generally, it needs to be replaced every month to every 3 months.
7. Connect the machine to the water supply using the 3/4" inlet pipe supplied with the machine. It is recommended to install a water valve (not supplied with this machine) on the water supply line.
8. Connect the drain pipe to the drain connection. In order to meet a good draining, it is recommended that the drain pipe should have a difference of level more than 3cm per meter; and confirm that the drain pipe is not blocked. It is recommended that the drain pipe be connected to an open drainage port.
9. Any joint in the drain pipe must not be higher than the machine drainage port; any joint in the drain pipe cannot be higher than the previous joint.
10. Confirm the power requirements stated in the machine nameplate; ensure that the power supply meets the requirements.
11. A circuit breaker or switch with leakage protector and reliably grounding is required.
12. Turn off the switch on the power line and connect the machine to the power source.

Operation

STARTUP AND OPERATION

1. Before you start up the machine, please check and confirm:
   • That the packaging tape inside the ice machine has been removed.
   • The accessories or items in the ice bin have been taken out.
   • The ice machine has been adjusted to a leveled state.
   • The water pipe has been connected and the water valve is open.
   • The plug has been connected to the power supply and the power switch is off.
   • The ambient temperature, water temperature, and pressure of the water supply meet the above requirements.
2. Start up: turn on the power switch. After power-on, the machine begins to make ice automatically.
3. For normal operation, please confirm:
   • There is water in the water trough and no overflow occurs.

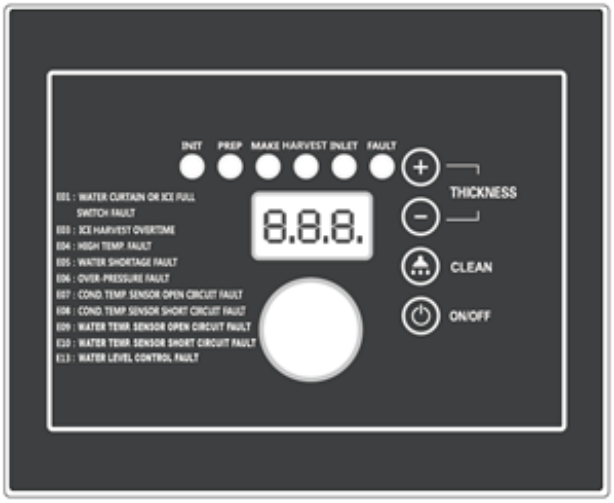
• The pump is working properly and water is flowing evenly on the evaporator.
• The compressor is running normally, the temperature of the evaporator and the ice making water is gradually decreasing.
• For air cooled machine, check the fan is running normally, and there is stable air flow in the inlet and outlet of the ice machine.
• The ice machine has no abnormal noise.
• The ice machine has no abnormal vibration.
• It takes about 10 to 20 minutes to make one batch ice, depending on the ambient temperature and the temperature of the water. The higher the temperature is, the longer the ice making will take.
• Ice cube can be properly defrosted from the machine.

OPERATION INSTRUCTION

- Startup: after proper installation, connect the water source and turn on the power supply, the machine will start working. Please confirm that the machine is operating normally when you turn it on for the first time. **Note: in case of thunderstorm or not in use for a long time, please disconnect the power and water source!**
- Self-check: with power on for the first time, the ice maker will do self-check and pump out remaining water.
- Preparing: after the ice machine is energized, the inlet valve opens and water will come inside the machine until it reaches high level.
- Ice making: after pre-cooling for 30 seconds, the water pump starts, the water flows through the evaporator smoothly and evenly, the ice cubes are gradually formed in the ice cube tray.
- Ice Harvest (Drop): after the ice making process, the water pump is turned off, the defrost valve is turned on, allowing the hot gas to enter the evaporator for about 1-2 minutes, the ice cubes slides from the evaporator into the ice bin.
  Warning: do not put your hand into the ice bin during the harvest process, to prevent the ice to hit your hand!
- Shutdown: the ice maker will stop working when you click the “on/off” button on the panel during running process.
- Bin full stop: in the running state, with the ice bin filled to a certain height, the ice sliding board cannot be rebounded or reset because of the block of the freshly produced ice cubes, the ice maker will stop in 40 seconds.
- Repeat ice-making: when the blocking ice cubes are taken away, the ice maker will turn back to ice making process in a few seconds.

Operation

INSTRUCTION OF CONTROL PANEL



1. LED Display:
   • Self-check: display “ini” code.
   • Preparing: counting seconds positively.
   • Ice making: counting seconds positively as the water temperature decreases to 0°C. Counting seconds down to 0 s after.
   • Ice harvest: counting seconds positively.
   • Clean: display “CLE” during cleaning and descaling; display “STL” during sterilizing; display “rin” during rinsing.
2. LED lamps: lights on during the related process.
3. Ice cube thickness adjustment: during the ice making process, if you are not satisfied with the ice thickness, press the Ice cube “–” button for 3 seconds, then click the button “+” or “-” on the panel to adjust the thickness of ice cube.
   Note: by clicking the “+” or “-“ button one time, the ice making time is extended or shortened by 1.5 minutes.
4. Cleaning: during the normal operation, hold the cleaning button for 3 seconds to enter the cleaning process. During the entire cleaning process, cleaning agents and disinfectants need to be put into the water trough. When the clean process is finished, the ice maker will go to ice making process.
5. Switch: when the device is powered, click the “Switch” button to switch OFF/ON the device.
6. Voice function (only for machines with voice function): the machine with voice announcement prompts will provide voice prompts for related operations.
7. Please open and close the ice bin door gently. Do not slam the door. After taken the ice cubes, please close the door.
8. If the ice maker is not in use for a long time, it should be energized and run for 2 to 4 hours every 2 months.

OTHER SPECIAL PROTECTION - SHUTDOWN

- If the ice machine has not detected ice cube falling off in three cycles, it will shut down for safety protection. The ice maker needs to be checked.

Operation

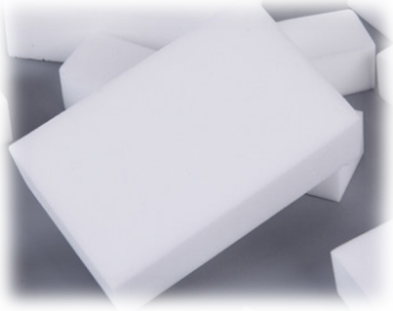
- The ice machine detects that the ambient temperature is too high and will stop for safety protection.
- If the water-cooled ice machine detects an abnormality in water supply, it will stop for safety protection.

Maintenance

Note: maintenance must be done by a qualified professional personal.

Warning: before maintenance or manual clean, be sure to cut off the water source and power supply.

CLEANING TOOLS

1. Brush 30mm.		2. Brush 40mm.	
3. Siphon.		4. Spray bottle.	
5. Clean bucket.		6. Cleaning sponge.	

Maintenance

7. Measuring cup.		8. Electronic scale.	
9. Screwdriver.		10. Slip-joint pliers.	

SCALE REMOVER AND DISINFECTION POWDER

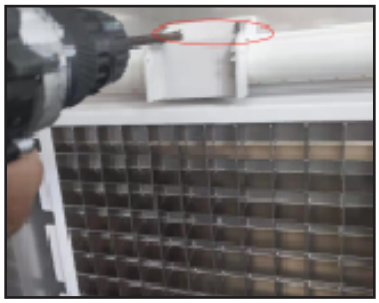
Model	Ratio of Water	Ratio of Scale Remover	Ratio of Disinfection Powder
IC-CN-0089ST	1.5L	85g	11.5g

MANUAL CLEANING PROCESS

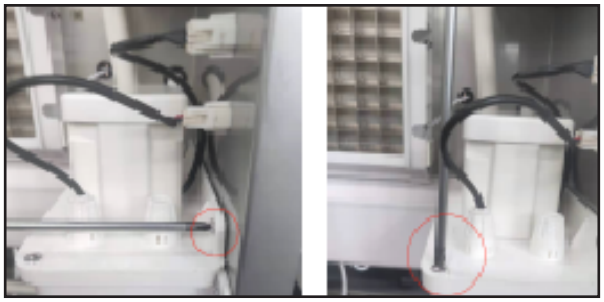
1. Remove ice cubes from the ice bucket to avoid contamination.
2. Remove the upper and lower fixing screws on the front panel of the ice machine, a total of 4 screws; remove the front panel.
3. Drain the water in the sink; when the machine is running, press and hold the cleaning button for 3 seconds to enter the cleaning mode and CLE is displayed. In cleaning mode press and hold the button for 3 seconds to force drainage and then remove the power after drainage is complete.

4. Ensure the power is turned off and remove the ice shield.

5. Remove the spray pipe fixing screws (2 pieces) and remove the spray pipe.



6. Remove 2 water pump fixing screws.



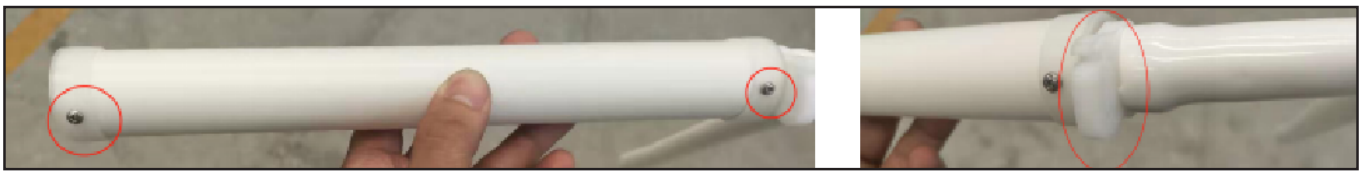
7. Unplug the water pump and sensor wiring harness.

Maintenance

8. Unplug the water inlet pipe.

9. Remove the water pipe hose clamp.

10. Remove the spray pipe fixing screws and disassemble the spray pipe.



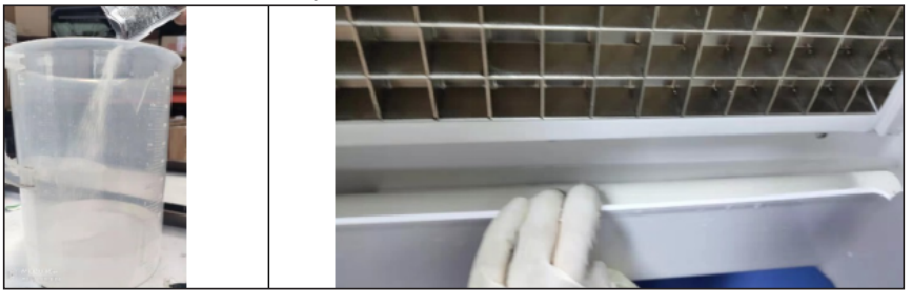
11. Prepare the cleaning solution specified in the above chart, make sure the cleaning agent is completely dissolved. Soak the water pipe, spray pipe, inner pipe, outer pipe, head, spray pipe fixing seat and screws in the cleaning solution and shake slowly. After 15 minutes, rinse with clean water.

12. Use the cleaning solution to repeatedly scrub the spray pipe, ice baffle and water pump base bracket; let it sit for 15 minutes, then rinse with clean water.

13. Use a spray bottle to spray the cleaning solution into the inside of the ice tray, and use the cleaning solution to repeatedly wipe the sink, ice tray and its plastic parts, side panels, ice bucket and other sanitary areas: let it sit for 15 minutes, then wipe it clean with clean water.

MANUAL DISINFECTION PROCESS

1. Prepare the disinfectant solution as described in these instructions, ensure the solution is completely dissolved. Soak the water pipe, spray pipe, inner pipe, outer pipe, head, spray pipe fixing seat and screws in the disinfectant solution and shake slowly. After 15 minutes, rinse with clean water.



Maintenance

2. Use the solution to repeatedly scrub the spray pipe, ice baffle and water pump base bracket; let it sit for 15 minutes, then rinse with clean water.

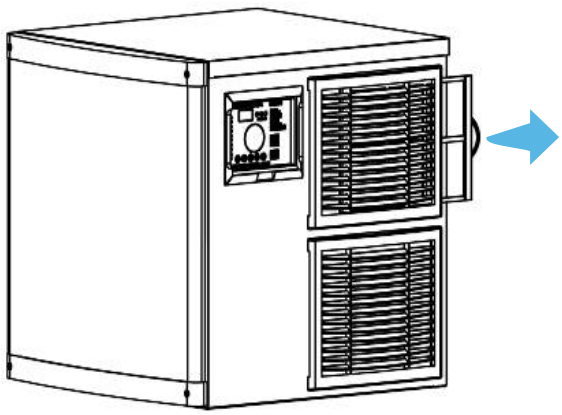
3. Use a spray bottle to spray the solution into the inside of the ice tray, and use the solution to repeatedly wipe the sink, ice tray and its plastic parts, both side panels, ice buckets and other sanitary areas; let it sit for 15 minutes, then wipe it clean with clean water.
4. Dry the disassembled parts and then install them back to their original positions.

AUTOMATIC CLEANING AND DISINFECTION PROCESS

1. Turn on the machine and press the “CLEAN” button. The machine enters the cleaning mode and waits for the cleaning solution to be added. After pouring the cleaning solution into the sink, press “CLEAN” and the machine automatically enters the cleaning mode and cycles for 15 minutes.
2. After cleaning, the machine waits for the disinfection solution to be added. Once the solution is added, press the “CLEAN” button and the machine automatically enters the disinfection mode and runs for 15 minutes.
3. After 15 minutes, the machine automatically enters the rinse mode. Each rinse lasts for 5 minutes; with a total of 5 cycles.
4. Automatic cleaning and disinfection is completed, and the machine enters ice making. To ensure proper hygiene, please discard the fir 5 trays of ice.

AIR-COOLED CONDENSER

1. Air-cooled ice machines need to clean the condenser every three weeks. Use a soft brush or a vacuum cleaner with a brush to scrub up and down along the direction of the fins to avoid damaging the fins and affecting the cooling effect. Note: the edges of the air condenser fins are sharp, so be careful when cleaning!
2. The condenser filter should be cleaned every half month.



Maintenance

EXTERIOR CLEANING

- Frequently clean the environment around the ice machine to keep it clean. Do not block the vents.
- The outer enclosure should be cleaned with a mild detergent and then wiped clean. If necessary, use commercial stainless steel cleaners and polishes.
  Note: stainless steel may rust without proper maintenance.

INLET WATER FILTER

- The filter element should be inspected regularly. It is recommended to replace filter element every month to every 3 months.

INTERIOR CLEANING

- The inside of the ice storage bin can be washed directly with water pipes.
  Note: check and confirm the water pressure lower than the maximum allowed pressure. Do not flush the part above the water pump or the evaporator directly for water protection.

CONDENSER

- For the air-cooled ice maker, the condenser should be cleaned every three weeks. Use a soft brush or a vacuum cleaner with a brush to brush it up and down along the fin direction, to avoid damage to the fins and further affecting the cooling effect.
- The condenser filter should be cleaned every 2 weeks.
  Note: be careful when doing the condenser cleaning as the edges of the fins are sharp.

WATER PIPE

- In order to ensure food safety, the water pipe of the ice machine should be cleaned regularly.

WINTERING

- Turn off the water and power supply, drain the residual water from the water trough, inlet pipe and drain pipe.
  Note: the maintenance of the ice machine is not covered by the manufacturer's warranty!

CLEAN FUNCTION

Note: please empty the bin of ice in advance.
Note: please clean and sterilizing the bin and do complete rinsing.
Note: please clean and sterilizing the ice sliding board, water distribution pipe, water supply pipe, water pump, then do complete rinsing.

- Turn on the ice maker; push "clean" button for 3 seconds, the ice maker will get into clean process. Put in proper amount of clean solution manually followed by the clean and sterilizing process instruction.

Maintenance

- Push “clean” button. The ice maker will do auto clean for about 15 minutes. Please do spray cleaning to the evaporator at the mean time to insure a complete clean. When finished, the led display flashes “Clean” slowly again.
- Put in proper amount of sterilizing solution manually followed by the clean and sterilizing process instruction. Push the “clean” button again, the ice maker will do auto sterilizing for about 15 minutes. Please do spray sterilizing to the evaporator at the mean time to insure a complete sterilizing. When finished, the ice maker will get into rinsing process, the process will take about 5 minutes, and do 5 cycles rinsing.
- The ice maker will get back to do ice making as soon as the clean process end.
- Please throw away the next 5 batches ice in case of cleaner remained.

SERVICE CALL

If the ice machine works abnormally, please confirm below before making a service call:

1. Check the water supply.
   • Whether there is water in the water trough.
   • Whether the water pressure for the ice machine is 1.3 bar to 5.5 bar; the water temperature is 5-35°C.
   • Whether the water valve is open.
   • Whether there is no water leakage.
2. Check the power.
   • Whether the panel display does not display the OFF standby state.
   • If the LED on the display panel is blank or “OFF”, check whether the plug and socket are normal, and whether the power supply switch is ON.
3. Check nameplate and series number.
   • Check the nameplate located on the side or back of the ice machine and record the model and series number of the ice machine.
   Note: if the machine fails due to the user’s faults, such as no supply of water, electricity or environmental factors, rather than the fault of the ice maker, the door-to-door service will be charged.

Troubleshooting

COMMON FAULTS AND TROUBLESHOOTING

Fault	Potential cause	Troubleshooting
Not working / indicator is “OFF”.	Power switch not turned on.	Turn on the power switch.
	Plug is loose.	Check plug and socket.

Troubleshooting

The display shows E04 high temperature / the display shows E06 high pressure protection.	The ambient temperature is too high.	Normal working temperature range of 24°C.
	Condenser or air filter is dirty and blocked.	Clean the condenser and air filter.
	High pressure switch wires fallen off.	Check and correct high pressure switch wires.
	Fan does not start.	Check and correct the fan.
Ice defrost abnormal.	Ambient temperature too low.	Normal working temperature range of 24°C.
	Defrost valve does not start normally.	Check and correct the defrosting valve.
	Ice thickness too thin or too thick.	Check and correct ice thickness setting.
Poor transparency of ice cubes; ice cubes too thin or incomplete.	Ice thickness too thin.	Check and correct ice thickness setting.
	Water pressure too low.	Check that the water supply pressure is 1.3 bar to 5.5 bar.
	Water temperature too high.	Water temperature of 5-35°C.
	Inlet water valve does not work.	Check and correct the inlet water valve.
	Inlet water valve is dirty and blocked.	Check whether water leaks and correct.
	Water leaking.	Check and correct the inlet water filter.
	Inlet water filter has not been replaced for a long time.	
Too slow in ice making.	The condenser or air filter is dirty.	Clean the condenser and filter screen.
	High ambient temperature.	Normal working temperature range of 24°C.
	Poor ventilation.	Check the environment around the ice machine.
	Water temperature is too high.	Check the water supply temperature of 5-35°C.
Too much noise.	The ice machine is not placed in a leveled foundation or the ice maker is not leveled.	Level the ice machine.

Troubleshooting

ERROR CODES

Code	Fault	Possible Cause	Solution
E00	Fault free.	N/A	N/A
E01	Ice skating board or ice full switch fault.	Ice skating board deformation.	Replace the ice skating board or reinstall the ice full switch. Judgment method: visual inspection.
		The ice full switch is faulty or falls off.	Replace the ice full switch. Judgment method: open the ice skating board, connect the power, the fault code E01 displays, turn off the power, reset the ice skating board, connect the power again and E01 disappears. If it's not the case, the ice full switch is faulty.
		There are ice or foreign objects caught between the ice skating board and the evaporator (between the ice molds) when starting up.	Remove ice or foreign objects, judgment method: visual inspection.
		Wiring error or falling off.	Reset the ice skating board or reverse it.
		Ice skating board magnets fall off.	Re-fix the magnet and replace the ice skating board.
		The ice skating board is not returned.	Correct the wiring. Restart the machine after the above operations.

Troubleshooting

E02	Ice making over time.	Water temperature sensor failure.	Replace the water temperature sensor, the condensing temperature sensor and the PC board in order, restart the ice machine and test whether the ice is normal.
		PC board failure.	
		Condensation temperature sensor failure.	
		The inlet valve is not properly closed.	
		Refrigeration system failure: the compressor breaks down.	
		Refrigeration system failure: the cooling system is blocked.	
		Refrigeration system failure: refrigeration system leakage.	
		Refrigeration system failure: defrost valve closes improperly.	
		Refrigeration system failure: the condenser and filter are blocked.	
		Refrigeration system failure: high ambient temperature or poor ventilation.	

Troubleshooting

E03	Ice unload over time.	Ice full sensor failure.	Replace the ice full switch. Judgment method: open the ice shield and start the ice machine. If E01 is not displayed, ice full sensor cannot be released, the fault occurs.
		Insufficient water supply during ice making.	Check if the inlet battery valve is working properly, or the water pressure is normal. Then replace the ineffective device, adjust the water pressure or add booster pump: judgment method: visual inspection.
		Poor cooling effect (no ice, or ice plate is not formed, compressor failure).	Check if the compressor works during the ice making process, or there is ice on the evaporator. If the compressor fails, replace the compressor.
		Wiring error.	Correct the wiring.
		The pump is broken or blocked.	Clean the pump.
		The spray pipe is blocked.	Clean or replace the spray pipe.
		Refrigeration system failure: defrosting valve failure.	Replace the defrosting valve.
		The water level sensor is broken or blocked (sink water shortage).	Clean or replace the water level sensor.
		The ice thickness is improperly set, the ambient temperature is too low, or the ice is too thick.	Adjust the ice thickness to the appropriate level.
		Drain valve failure (water shortage in the sink, the ice in the evaporator is too thin or doesn't exist).	Replace the drain valve.
		The machine leaks water (water shortage in the sink, the ice in the evaporator is too thin or doesn't exist).	Repair the leak. Restart the machine after the above operations.

Troubleshooting

E04	High Temperature fault.	The fan does not turn (aircooled type).	Check whether the fault comes from fan or PC board. Check if there is voltage output on the fan terminal of the PC board with a multimeter. If not, the fault belongs to the PC board.
		Refrigeration system failure: no cooling water or little water flow.	Visually check if the cooling water is normal.
		Refrigeration system failure: the condenser and filter screen are blocked. The ventilation is not proper. Too close to the heat source.	Restart the ice machine after the above operations.
		Refrigeration system failure: condensing temperature sensor failure.	Replace the condenser temperature sensor.
		Refrigeration system failure: improper setting of condensing pressure regulating valve.	Adjust the condensing pressure regulating valve.
		Refrigeration system failure: refrigeration system pipe is blocked.	Replace the capillary.
		Refrigeration system failure: the cooling water temperature is too high.	Replace the cooling water source with low water temperature.

Troubleshooting

E05	Water shortage fault.	Inlet valve failure, or PC board failure.	Check if there is voltage output at the output terminal of the inlet valve with a multimeter. If there is output without water, the inlet valve is faulty. If the output terminal has no output, the PC board is faulty.
		Insufficient water pressure.	Check the water inlet pressure, judgement method: visual, solution: adjust the water pressure, or add a booster pump.
		Drain valve failure (normally open, all-in-one machine does not have the problem).	Check the drain valve and visually check if the drain valve is draining regularly.
		There is a leak in the sink.	Visually inspect the sink for leaks.
		The water level sensor is faulty or blocked. The water tank without water.	Clean up and replace the water level sensor.
		Wiring error.	Correct the wiring. Restart the machine after the above operations.

Troubleshooting

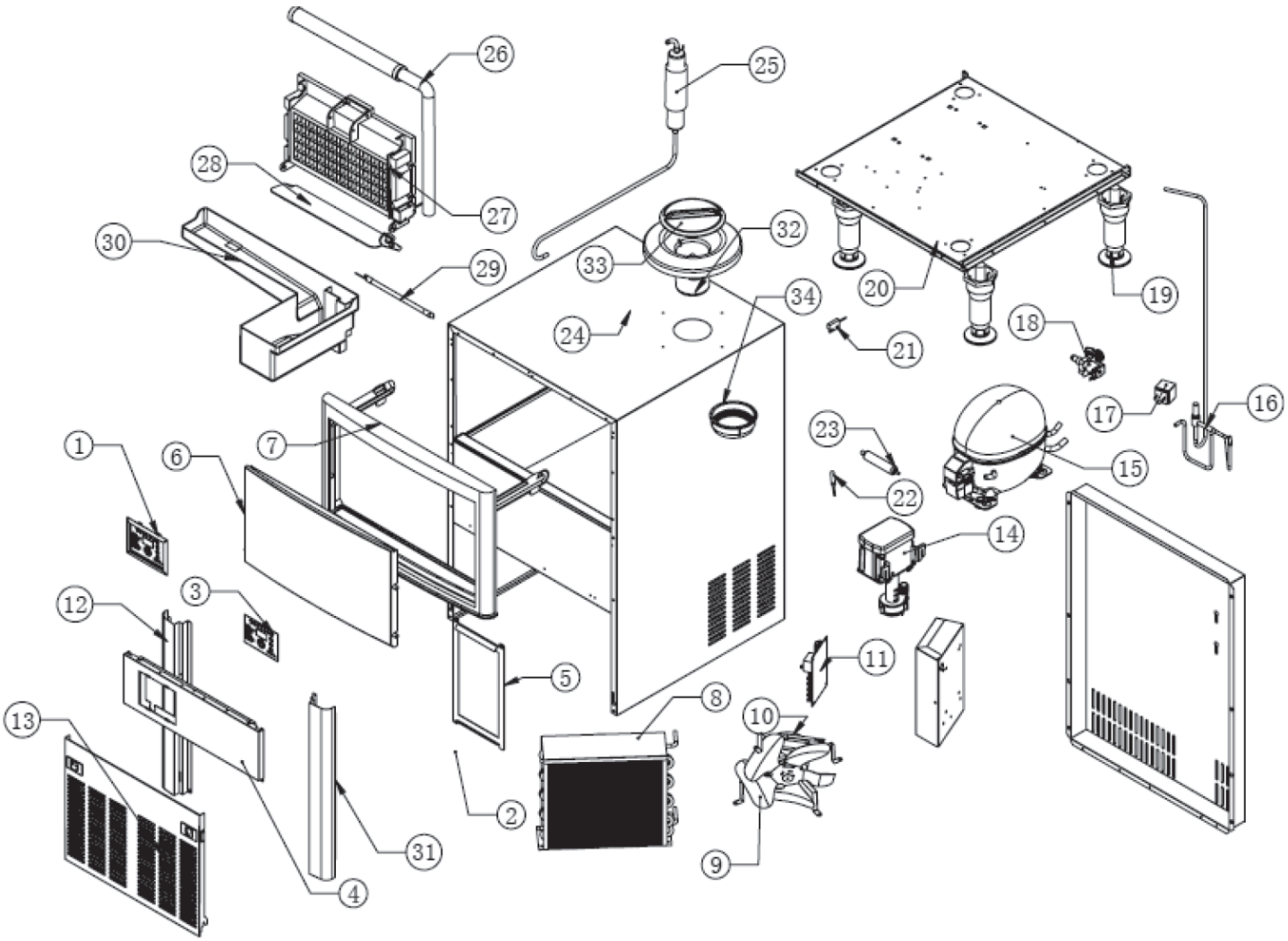
E06	Overpressure fault.	Electrical failure: the fan does not turn (air-cooled model).	Check whether the fault comes from fan or PC board. Check whether there is voltage output on the fan terminal of the PC board with a multimeter. If there is no output, the PC board is faulty. If there is voltage output but fan does not turn, the fan is faulty. Replace the failed device to solve the problem.
		Electrical failure: no cooling water or little water flow.	Visually check if the cooling water flow is normal.
		Electrical failure: wiring error.	Correct the wiring.
		Refrigeration system failure: the condenser is blocked or the ventilation is not smooth, or too close to the heat source.	Clean the condenser and filter screen. Improve the ventilation conditions. Keep away from the heat source.
		Refrigeration system failure: condensation sensor failure.	Replace the condensing temperature sensor.
		Refrigeration system failure: improper setting of condensing pressure regulating valve.	Adjust the condensing pressure regulating valve.
		Refrigeration system failure: refrigeration system pipe is blocked.	Replace the capillary.
		Refrigeration system failure: the cooling water temperature is too high.	Change the cooling water temperature and replace the cooling water source.
		Refrigeration system failure: too much refrigerant.	Readjust the amount of refrigerant. Restart the machine after the above operations.
E07	Condenser sensor open circuit fault.	Condensing temperature sensor failure.	Replace the condensing temperature sensor.
		The wiring is loose or broken.	Replace the condensing temperature sensor.
		Wiring error.	Correct the wiring.
E08	Condenser sensor short circuit fault.	Condensing temperature sensor failure.	Replace the water temperature sensor.
		Wiring error.	Correct the wiring.

Troubleshooting

E09	Evaporator sensor open circuit fault.	Water temperature sensor failure.	Replace the water temperature sensor.
		The wiring is loose or broken.	Replace the water temperature sensor.
		Wiring error.	Correct the wiring.
E10	Evaporator sensor short circuit fault.	Water temperature sensor failure.	Replace the water temperature sensor.
		Wiring error.	Correct the wiring.
E11	Poor refrigeration on effect.	Inlet valve failure.	Replace the inlet valve.
		Refrigeration system failure: the compressor breaks down.	Replace the compressor.
		Refrigeration system failure: the cooling system is blocked.	Replace the capillary.
		Refrigeration system failure: refrigeration system leakage.	Look for leaks, refill the refrigerant after repair.
		Refrigeration system failure: defrost valve is not closed properly.	Replace the defrost valve.
		Refrigeration system failure: the condenser and filter screen are blocked.	Clean the condenser and filter.
E13	Water level control fault.	Water lever sensor failure.	Check the water level sensor stuck or not then set it in correct position or replace it.
		Drain valve failure.	Check the drain valve and clean or replace it.
		Water pump failure.	Check the cable of the pump connected to the PC board well or not or replace water pump.
		Draining system jam.	Clean or re-pipe the draining system.

Parts Breakdown

Model IC-CN-0089ST 48054



Parts Breakdown

Model IC-CN-0089ST 48054

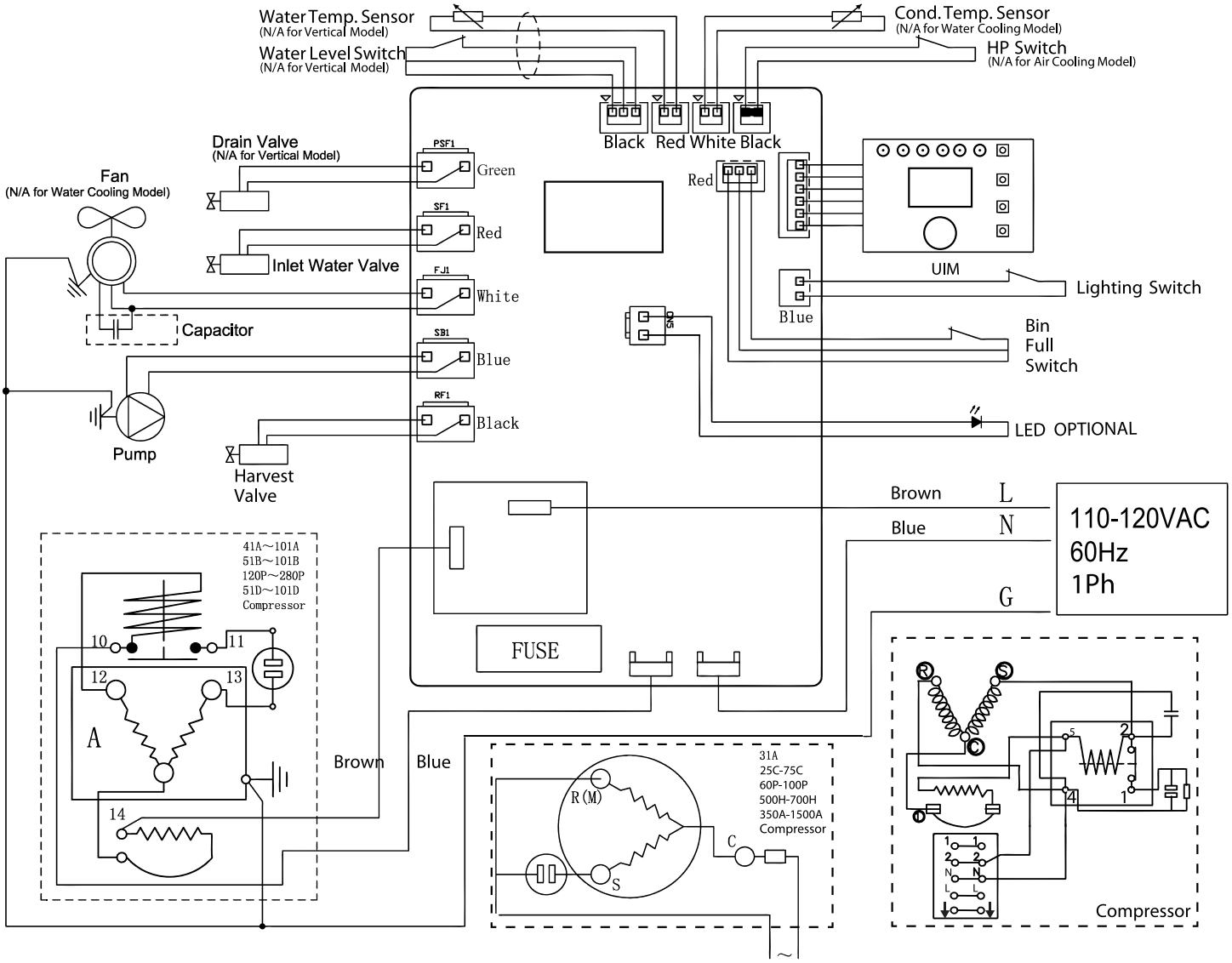
Item No.	Description	Position
AL111	PC Board + Control Panel for 48054	1
AN280	Filter Net Assembly for 48054	2
AN281	Display Board PD-321B for 48054	3
AN282	Front Trim Panel Assembly for 48054	4
AN283	Filter Mesh Platemetal Frame for 48054	5
AN284	Door Panel Assembly - Black Gray Color for 48054	6
AN285	Door Frame Assembly - Black Gray Color for 48054	7
AN286	Condenser for 48054	8
AN287	Fan Blades for 48054	9
AN288	Fan Motor for 48054	10
AN289	PC Board for 48054	11

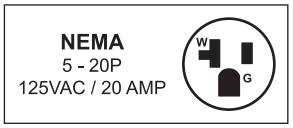
Item No.	Description	Position
AN290	Left Column for 48054	12
AN291	Front Vent Window Assembly for 48054	13
AL113	Water Pump Assembly for 48054	14
AN293	Compressor NUT55NR for 48054	15
AN294	Exhaust Pipe Assembly for 48054	16
AN295	Defrost Valve Coil for 48054	17
AN296	Water Inlet Valve for 48054	18
AN297	Feet Assembly for 48054	19
AN298	Base Plate for 48054	20
AN299	Ice Full Sensor for 48054	21
AN300	Condensation Sensor for 48054	22

Item No.	Description	Position
AN301	Drying Filter for 48054	23
AN302	Foam Box Assembly-Blue Color (no Display Panel Hole on the Side) for 48054	24
AN303	Return Air Pipe Assembly for 48054	25
AN304	Spray Pipe Assembly for 48054	26
AN305	Evaporator for 48054	27
AN306	Ice Skating Board for 48054	28
AN307	Cold LED Light 66481554 for 48054	29
AN308	Water Sink for 48054	30
AN309	Right Column for 48054	31
AQ710	Bottled Water Base with Dust Cap for 48054	32, 33
AQ711	Bottled Water Base Fixing for 48054	34

Electrical Schematics

Model IC-CN-0089ST 48054





Notes

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Warranty Registration

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

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse 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:

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: _____ 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 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.