



Espresso Machine
Model CM-CN-0200
Item 21602
Instruction Manual



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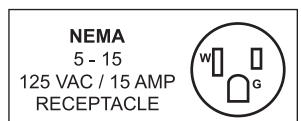


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General Information

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 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 bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre 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

WARNING

PLEASE READ THE USER MANUAL CAREFULLY BEFORE OPERATING THE MACHINE

- Children do not realize the dangers involved in using electric appliances. For this reason, always keep an eye on children when they use electric appliances.
- The coffee machine may only be used by instructed people.
- Never use a defective coffee machine or a machine with a defective main cable.

Safety and Warranty

- Never immerse the coffee machine in water.

PRECAUTIONS

- Never expose the coffee machine to rain, snow, and/or frost, and never touch the machine when your hands are wet.
- Place the coffee machine on a firm level base that is resistant to any water that may leak. Never place on hot or warm surfaces (oven hobs). Keep out of the reach of children.
- If you don't use the machine for a long time (holidays, etc.), always disconnect the main cable.
- Always disconnect main cable before cleaning the machine.
- When disconnecting the main cable, never pull on the main cable or the machine itself.
- Never repair or open the coffee machine yourself. Any repairs may only be carried out by Omcan using original spare parts and accessories.
- The coffee machine is connected to main supply via main cable.
- Make sure nobody can trip over the main cable and make sure children and pets cannot reach the machine.
- Never put the coffee machine or individual parts of it into a dishwasher.
- Make sure to install the machine at a place with sufficient air circulation to prevent overheating of the machine.

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 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	CM-CN-0200
Power	1330 W
Water Tank	1.9 litres / 2 quarts
Pump Pressure	Static, Max. 15 bar
Bean Tank Capacity	200 grams / 7 ounce
Coffee Grounds Container Capacity	Max. 15 portions
Power Cord Length	Approx. 1.3m / 51 3/16"
Electrical	120V / 60 Hz / 1
Weight	9.5 kg. / 20.9 lbs.
Dimensions (DWH)	17.7" x 11" x 14.2" / 450 x 279 x 373mm
Packaging Dimensions	15.8" x 15.8" x 18.8" / 400 x 400 x 476mm
Item Number	21602

Installation

CHECK SUPPLY VOLTAGE

The coffee machine is preset in the factory to the correct main voltage. Check if your local main supply voltage complies with the information given on the type plate on the underside of the coffee machine.

CHECK ELECTRICAL FUSE

The coffee machine is designed for an electric current of 10 amps. Check if the electrical fuse has sufficient capacity.

FILL WATER TANK

1. Only use fresh, cold water. Never fill in milk, mineral water, or other liquids.
2. Remove the water tank and rinse it with cold, tap water thoroughly.
3. Fill the water tank and reinstall it. Make sure to install the tank properly; it must engage audibly.

FILL COFFEE BEANS

1. To ensure that your machine will work perfectly for a long time and to avoid damage, please note that the grinding gear of your coffee machine is not suitable for coffee beans which were treated, during or after roasting, with additives (e.g. sugar). Such coffee blends may damage the grinding gear. Any repair costs resulting from the use of such blends are not covered by warranty.
2. Open the bean tank cover and remove the aroma preservation cover.
3. Remove any dirt or foreign matter from the bean tank.
4. Fill coffee beans in the bean tank and close the cover.

ADJUSTING THE GRINDING GEAR

You can adjust the grinding gear to the roast of your coffee. We recommend:

Installation

- A fine grinding degree for bright roasts (the smaller the dots, the finer the grinding)
 - A coarse degree for dark roasts (the larger the dots, the coarser the grinding)
1. The grinding degree may only be adjusted while the grinding gear is running.
 2. Open the bean tank cover and remove the aroma preservation cover.
 3. To adjust the grinding degree, turn the Rotary switch to the required position.

POWER SWITCH

Activate the power switch on your coffee machine before using the machine for the first time. We recommend that you switch off your coffee machine with the power switch if you intend not to use it for a longer period of time (e.g. during holidays).

FIRST USE

1. Fill coffee beans in the bean tank.
2. Switch on the coffee machine using the ON/OFF key. [This will appear on the screen: LANGUAGE ENGLISH] The illuminated ring is active.
3. Turn the Rotary switch until the required language is displayed.
4. Confirm your selection by pressing the Rotary switch. [This will appear on the screen: FILL WATER]
5. Fill the water tank with fresh water. [This will appear on the screen: OPEN / TANK]
6. Place an empty cup under the replaceable hot water nozzle.
7. Open the steam/hot water draw-off tap. [This will appear on the screen: FILLING SYSTEM / CLOSE / TAP]
8. Close the steam/hot water draw-off tap. [This will appear on the screen: HEATING / PRESS / RINSE]
9. Press the maintenance key. Machine carries out a rinsing operation [This will appear on the screen: RINSING / READY]
10. If FILL BEANS is displayed, press the coffee draw-off key again. Machine not filled with coffee beans yet. To get an excellent froth, adjust the coffee spout to the size of your cup.

INSTALLATION OF CLARIS PLUS FILTER CARTRIDGES

If the Claris plus filter cartridge is installed properly, de-scaling of the coffee machine is no longer required.

INSTALLING THE FILTER

1. Fold up the cartridge holder. Install the filter cartridge in the water tank, applying a gentle pressure.
2. Fold down the cartridge holder again until it engages audibly.
3. Fill the water tank with cold, fresh tap water and install it again.
4. Press the programming key. The illuminated ring is active. [This will appear on the screen: FILTER]
5. Press the Rotary switch to start the programming.
6. Turn the Rotary switch until the following message is displayed: YES
Press the Rotary switch to activate the filter cartridge.
7. Put a sufficiently large container (approx. 1L) under the replaceable hot water nozzle.
8. If not installed already, insert the Claris plus filter.
9. Open the steam/hot water draw-off tap. [This will appear on the screen: RINSING / FILTER / CLOSE TAP]
10. Close the steam/hot water draw-off tap. Now the coffee machine will heat up to coffee temperature.
[This will appear on the screen: HEATING / READY]
11. The filter is now activated. In Programming Mode, the water hardness selection function is no longer displayed.

Installation

REPLACING THE FILTER

1. After drawing off approximately 50 litres, the filter cartridge will be used up. A message requesting you to replace the filter will appear on the display. [This will appear on the screen: READY / FILTER]
2. Switch off the coffee machine using the ON/OFF key.
3. Press the maintenance key until the following message is displayed: CHG FILTER / OPEN TAP
4. Remove the water tank from the machine and empty it.
5. Fold up the cartridge holder. Install the filter cartridge in the water tank, applying a gentle pressure.
6. Fold down the cartridge holder again until it engages audibly.
7. Fill the water tank with cold, fresh tap water and reinstall it.
8. Place a sufficiently large jug (approximately 1L) under the replaceable hot water nozzle and open the steam/hot water tap. [This will appear on the screen: RINSING / FILTER / CLOSE TAP]
9. Close the steam/hot water draw-off tap. [This will appear on the screen: HEATING / READY]

Operation

ADJUSTING THE WATER QUANTITY FOR COFFEE

1. The indicated value in ML is a reference value and may deviate from the actual value.
2. If you press the draw-off key for 2 cups, the water quantity is doubled automatically.
3. You can change/stop the water quantity during the draw-off operation, too. Turn the Rotary switch until the required ML value is displayed. You can adjust the water quantity in steps of 5 ML using the Rotary switch. [This will appear on the screen: READY]
4. Turn the Rotary switch until the required water quantity is displayed. For example: 120 ML

DRAWING OFF 1 CUP OF COFFEE

1. You have the possibility of increasing the strength of the coffee at any time in the grinding process by pressing the 1- cup draw-off key again. For example: by pressing the 1-cup draw-off key three times, you get strong coffee. [This will appear on the screen: STRONG]
2. You can choose among three strengths at the push of a button. The longer you press the draw-off key for 1 cup, the stronger your coffee will be. [DISPLAY: MILD / NORMAL / STRONG]
3. You can adjust the water quantity before the draw-off operation using the Rotary switch.
4. You can stop the draw-off operation at any time by pressing any coffee draw-off key.
5. You can check the water quantity used for the last draw-off operation by pressing the Rotary switch. [This will appear on the screen: READY]
6. Put a cup under the adjustable coffee spout.
7. Press the draw-off key for 1 cup until the required strength is displayed: MILD / 180 ML (water quantity last adjusted) The illuminated ring is active .
8. Turn the Rotary switch again to select the water quantity individually. For example: 160 ML / MILD
9. Your product is being prepared. [This will appear on the screen: READY]

DRAWING OFF 2 CUPS OF COFFEE

1. Selecting the coffee strength is not possible when drawing off 2 cups of coffee. You will draw off 2 mild cups automatically.

Operation

2. You can adjust the water quantity before the draw-off operation using the Rotary switch. The adjusted value (ML) refers to 1 cup.
3. You can stop the draw-off operation at any time by pressing any coffee draw-off key.
4. You can check the water quantity used for the last draw-off operation by pressing the Rotary switch. [This will appear on the screen: READY] Put 2 cups under the adjustable coffee spout.
5. Press the draw-off key for 2 cups. [This will appear on the screen: 2 CUPS / 120 ML] (water quantity last adjusted) The illuminated ring is active.
6. Turn the Rotary switch again to select the water quantity individually. For example: 210 ML / 2 CUPS
7. Your product is being prepared. [This will appear on the screen: READY]

DRAWING OFF PRE-GROUND COFFEE

1. Never use instant coffee or quick-coffee. We recommend that you always use powder from fresh coffee beans or pre-ground, vacuum-packed coffee. Never fill in more than 2 portions of powder. The pre-ground coffee tank is no storage tank. Make sure that the pre-ground you use is not too fine. This may cause blocking of the system. In this case, the coffee only drips out of the coffee spout.
2. If you have filled in too little powder, the message ADD MORE POWDER will be displayed. The coffee machine stops the operation and returns to "ready for draw off" mode.
3. You can stop the draw-off operation at any time by pressing any coffee draw-off key. [This will appear on the screen: READY]
4. Put 1 or 2 cups under the adjustable coffee spout.
5. Open the cover of the filler funnel for pre-ground coffee. [This will appear on the screen: FILL / POWDER]
6. Fill 1 or 2 spoonfuls of pre-ground coffee in the filler funnel for pre-ground coffee and close the cover. [This will appear on the screen: SELECT / CUP / BUTTON]
7. Press the required draw-off key for 1 cup or 2 cups. 120 ML (water quantity last adjusted). The illuminated ring is active. [This will appear on the screen: POWDER]
8. Turn the Rotary switch again to select the water quantity individually. For example: 210 ML [This will appear on the screen: POWDER]
9. Your product is being prepared.

DRAWING OFF HOT WATER

1. If you do not change the settings using the Rotary switch, the water quantity last adjusted will be drawn off automatically.
2. Install the hot water nozzle to obtain perfect water flow. Do not replace the replaceable hot water nozzle directly after drawing off water because the nozzle is hot after the draw-off operation.
3. At the start of the water draw-off operation, there can be splashing. Avoid direct contact with the skin.
4. Place a cup under the replaceable hot water nozzle.
5. Open the steam/hot water draw-off tap. The illuminated ring is active. For example: 140 ML [This will appear on the screen: WATER]
6. Adjust the required water quantity by turning the Rotary switch. For example: 200 ML [This will appear on the screen: WATER]
7. If the required water quantity is reached, the following message is displayed: CLOSE TAP
8. Close the steam/hot water draw-off tap. [This will appear on the screen: READY] Before CLOSE TAP, water may still escape the system.

Operation

DRAWING OFF STEAM

1. To ensure perfect operation, clean the 2-stage frothing jet regularly. Screw the nozzle off and hold the nozzle at the top and at the bottom end and screw it apart. Thoroughly rinse the 3 parts under running water.
2. Make sure the nozzle has engaged properly. If the nozzle is clogged with dried milk or has not been attached properly, it might suddenly come off during operation.
3. Install the replaceable 2-stage frothing jet. This is included in your Welcome Pack. Do not replace the replaceable steam/hot water nozzle directly after drawing off steam because the nozzle is hot after the draw-off operation.
4. Steam can be used for heating liquids and frothing milk for cappuccino. Make sure that the replaceable 2 stage frothing jet is pushed upwards when liquids are heated. To froth liquids, push the 2-stage frothing jet downwards turning it slightly.
5. During frothing, some water will escape the system before the actual frothing process. This does not affect the result (e.g. when frothing milk).
6. At the start of the steam draw-off operation, there can be splashing and the 2-stage frothing jet becomes hot. Avoid direct contact with the skin. [This will appear on the screen: READY]
7. Place a cup under the 2-stage frothing jet and immerse it in the milk to be frothed or the liquid to be heated. Press the steam pre-selection key. [This will appear on the screen: HEATING / STEAM / READY]
8. To draw off steam, open the steam/hot water draw-off tap. The illuminated ring is active.
9. You can adjust the steam draw-off time individually by turning the Rotary switch until the required SEC are displayed. For example: 35 SEC
10. If you do not change the steam draw-off time settings using the Rotary switch, the machine will use the settings last adjusted. During the steam draw-off operation, the message STEAM is displayed. When the steam quantity is reached, the message CLOSE TAP is displayed
11. Close the steam/hot water draw-off tap. [This will appear on the screen: READY]
12. As long as STEAM READY is on view in the display, the machine is ready to dispense steam. Before CLOSE TAP, steam may still escape the system.

DRAWING OFF STEAM WITH THE PROFESSIONAL-CAPPUCCINO FROTHER [OPTIONAL]

The Professional-Cappuccino Frother is optionally available.

CONNECTING THE PROFESSIONAL-CAPPUCCINO FROTHER TO THE COFFEE MACHINE

1. Disassemble the replaceable hot water nozzle or the replaceable 2-stage frothing jet.
2. Mount the Professional-Cappuccino Frother.
3. Press one side of the hose into the opening behind the dial. The optionally available milk container can be used for sucking in milk.

DRAWING OFF CAPPUCCINO AND HOT MILK WITH PROFESSIONAL-CAPPUCCINO FROTHER

1. Fill the milk container with milk or immerse the hose in the milk directly.
2. Place a cup under the Professional-Cappuccino Frother.
3. Press the steam pre-selection key. [This will appear on the screen: HEATING / STEAM / READY]
4. To draw off steam open the steam/hot water draw-off tap. The illuminated ring is active.
5. You can adjust the steam draw-off time individually by turning the Rotary switch until the required SEC is displayed. For example: 35 SEC
6. If you do not change the steam draw-off time settings using the Rotary switch, the machine will use the

settings last adjusted.

7. For cappuccino, turn the selector switch to area.
8. For hot milk, turn the selector switch to area.
9. Now place the cup with the cappuccino froth or the hot milk under the coffee spout and draw off the product of your choice.

SWITCHING OFF THE COFFEE MACHINE

1. To ensure perfect operation, please switch your coffee machine to standby mode with the symbol first, then switch the machine off with the power switch.
2. Switch off the coffee machine using the ON/OFF key. [This will appear on the screen: RINSING]
3. An automatic rinsing operation is started.

PROGRAMMING

1. When your coffee machine leaves the factory, it is adjusted such that you can draw off coffee without having to change any settings. However, you can program various parameters individually.
You can program the following stages: Filter / Hardness / Aroma / Temperature / Time / Unit On / Unit Off / Cups made / Language / Display
2. Use the programming key to open or quit the programming mode (no saving of values effected).
3. Turn the rotary switch to change the adjusted values or to select the next programming step. Press the rotary switch to check the values adjusted or to save the values selected.

PROGRAMMING THE WATER HARDNESS

1. Water is heated in the coffee machine. As a result, calcification occurs during normal use and is indicated automatically. Before using the coffee machine for the first time, the hardness of the water used must be adjusted. Use the supplied test sticks for this.
2. If the filter is activated, the program step Water Hardness no longer appears.
3. The coffee machine has 5 hardness degrees which can be used and are displayed while you are adjusting the water hardness. The displayed information means the following:
 - LEVEL -- Water hardness function switched off
 - LEVEL 1 water hardness degree 1
 - LEVEL 2 water hardness degree 2
 - LEVEL 3 water hardness degree 3
 - LEVEL 4 water hardness degree 4
4. When the coffee machine leaves the factory, it is adjusted to LEVEL 3. You can adjust another hardness. To do this, proceed as follows: [This will appear on the screen: READY]
 - Press the programming key, illuminated ring is active.
 - Turn the rotary switch until the following message is displayed: HARDNESS
 - Now press the rotary switch to start the programming. [This will appear on the screen: LEVEL 3]
 - Turn the rotary switch until the required level is displayed. For example: LEVEL 4
 - Press the rotary switch to confirm the required level. [This will appear on the screen: HARDNESS]
 - Press the programming key to quit the programming mode. [This will appear on the screen: READY]

PROGRAMMING THE AROMA INTENSIVE OR STANDARD

1. When the machine leaves the factory, the aroma is set to intensive. If requested, it can also be set to standard. [This will appear on the screen: READY]

Operation

2. Press programming key until FILTER appears. The illuminated ring is active.
3. Turn the Rotary switch until Aroma is displayed. [This will appear on the screen: AROMA]
4. Press the rotary switch. [This will appear on the screen: INTENSIVE]
5. Turn the Rotary switch until the following message is displayed: STANDARD
6. To confirm the new aroma settings, press the Rotary switch. [This will appear on the screen: AROMA]
7. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]

PROGRAMMING THE TEMPERATURE

1. Press programming key until FILTER appears. The illuminated ring is active.
2. Turn the Rotary switch until Temperature is displayed. [This will appear on the screen: TEMP]
3. Press the Rotary switch. [This will appear on the screen: HIGH]
4. Turn the Rotary switch to change the temperature from HIGH to NORMAL (or vice versa). [This will appear on the screen: NORMAL]
5. To confirm the new settings, press the Rotary switch. [This will appear on the screen: TEMP]
6. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]

PROGRAMMING THE TIME

1. You must program the time if you want to use the automatic switch-on function. [This will appear on the screen: READY]
2. Press programming key until FILTER appears. The illuminated ring is active.
3. Turn the Rotary switch until TIME is displayed. [This will appear on the screen: TIME]
4. Now press the Rotary switch to start programming the time. [This will appear on the screen: --:--]
5. Turn the Rotary switch to adjust the hours. [This will appear on the screen: 12:--]
6. Press the Rotary switch to confirm the hour settings and to activate the minutes. [This will appear on the screen: 12:--]
7. Turn the Rotary switch to select the minutes. [This will appear on the screen: 4:05]
8. To confirm the new settings, press the Rotary switch. [This will appear on the screen: TIME]
9. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]
10. If the machine is disconnected from power supply, the time must be programmed again.

PROGRAMMING THE AUTOMATIC SWITCH-ON TIME

1. You must program the time if you want to use the automatic switch-on function. [This will appear on the screen: READY]
2. Press programming key until FILTER appears. The illuminated ring is active.
3. Turn the Rotary switch until MACHINE ON is displayed. [This will appear on the screen: UNIT ON]
4. Now press the Rotary switch to start programming the switch-on time. [This will appear on the screen: --:--]
5. Turn the Rotary switch to adjust the hours. [This will appear on the screen: 12:--]
6. Press the Rotary switch to confirm the hour settings and to activate the minutes. [This will appear on the screen: 12:--]
7. Turn the Rotary switch to select the minutes. [This will appear on the screen: 12:45]
8. To confirm the new switch-on time, press the Rotary switch. [This will appear on the screen: UNIT ON]
9. Press the programming key to quit the programming mode or select the next programming item using the

Rotary switch. [This will appear on the screen: READY]

PROGRAMMING THE AUTOMATIC SWITCH-OFF TIME

1. You must program the time if you want to use the automatic switch-off function. [This will appear on the screen: READY]
2. Press programming key until FILTER appears. The illuminated ring is active.
3. Turn the Rotary switch until Unit off is displayed. [This will appear on the screen: UNIT OFF]
4. Now press the Rotary switch to start programming the switch-on time. [This will appear on the screen: --:--]
5. Turn the Rotary switch to adjust the hours. [This will appear on the screen: 12:--]
6. Press the Rotary switch to confirm the hour settings and to activate the minutes. [This will appear on the screen: 12:--]
7. Turn the Rotary switch to select the minutes. [This will appear on the screen: 12:45]
8. To confirm the new switch-on time, press the Rotary switch. [This will appear on the screen: UNIT OFF]
9. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]

CUP COUNTER

You can check how many cups of the following coffee products were drawn off:

- 1 cup
- 2 cups
- Powder coffee

1. Press programming key until FILTER appears. The illuminated ring is active.
2. Turn the Rotary switch until CUPS MADE is displayed.
3. Now press the Rotary switch to start programming the item.
4. The total number of drawn off products is displayed. For example: TOTAL 100
5. Press one of the draw-off keys to learn the number of draw-off operations for the individual products (1 cup, 2 cups, powder) For example: press draw-off key for 1 cup 20
6. The number of pre-ground coffee drawn off can be checked by opening the filler funnel for pre-ground coffee.
7. To quit, press the Rotary switch. [This will appear on the screen: CUPS MADE]
8. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]

PROGRAMMING THE LANGUAGE

ENGLISH is displayed.

PROGRAMMING DISPLAY 24H/AM/PM

1. Press the Rotary switch until FILTER -/_ appears. The illuminated ring is active.
2. Turn the Rotary switch until DISPLAY appears.
3. Press the Rotary switch until ML/OZ appears.
4. Turn the Rotary switch until 24H/AM PM appears.
5. Select a setting of your choice.
6. Press the Rotary switch to save the setting. [This will appear on the screen: DISPLAY]
7. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]

Operation

PROGRAMMING THE DISPLAY FOR ML/OZ

1. Press the Rotary switch until FILTER -/_ appears. The illuminated ring is active.
2. Turn the Rotary switch until DISPLAY appears.
3. Press the Rotary switch until ML/OZ appears.
4. Select a setting of your choice.
5. Press the Rotary switch to save the setting. [This will appear on the screen: DISPLAY]
6. Press the programming key to quit the programming mode or select the next programming item using the Rotary switch. [This will appear on the screen: READY]

Maintenance

FILLING IN WATER

1. FILL/WATER: If this information is displayed, drawing off products is no longer possible. [This will appear on the screen: READY]
2. The water tank should be rinsed daily and refilled with fresh water. Only fill in fresh, cold water; never fill in milk, mineral water, or other liquids.

EMPTYING THE COFFEE GROUNDS CONTAINER

1. EMPTY/GROUNDS: If this message appears on the display, you can no longer draw off coffee. You must empty the coffee grounds container first.
2. Carefully take out the drip tray; it is filled with water. [This will appear on the screen: TRAY MISSING]
3. Insert the empty and clean drip tray again. [This will appear on the screen: READY]
4. The red water level indicator appears when the drip tray is full.

DRIP TRAY MISSING

1. NO TRAY: If this information is displayed, the drip tray is not installed properly or was not installed at all.
2. Insert the drip tray. [This will appear on the screen: READY]

FILL COFFEE BEANS

1. The message FILL BEANS will disappear after you draw off your next cup of coffee.
2. We recommend that you clean the bean tank regularly before refilling beans using a dry cloth. Before cleaning the tank, switch off the coffee machine first.

REPLACING THE FILTER

After drawing off 50 litres, the filter cartridge will be used up. A message requesting you to replace the filter will appear on the display. (Refer to the section: Replacing the filter under Installation)

CLEANING THE COFFEE MACHINE

After 200 draw-off operations or after 160 rinsing operations, the coffee machine must be cleaned. A message appears on the display telling you to start the cleaning program. You can still draw off coffee or hot water/steam. However, we recommend that you should clean the machine within the next few days. [This will appear on the screen: READY / CLEAN]

Maintenance

COFFEE MACHINE DECALCIFY

During operation, the machine will calcify. The degree of scaling depends on the hardness of the water in your region. The machine will inform you when de-scaling is required. You can still draw off coffee or hot water/steam. However, we recommend that you should de-scale the machine within the next few days. [This will appear on the screen: READY / CALCIFIED]

GENERAL CLEANING INSTRUCTIONS

1. Never use abrasive objects, pan cleaners, cleaning sponges, or corrosive chemicals to clean the machine.
2. Wipe off the case on the inside and outside using a soft, moist cloth.
3. Clean the replaceable hot water nozzle after each use.
4. After heating milk, draw off some hot water to clean the inside of the replaceable 2-stage frothing jet.
5. Disassemble the 2-stage frothing jet for proper cleaning.
6. The water tank should be rinsed daily and refilled with fresh water.
7. If the water tank shows signs of scaling, remove the scaling using a commercial de-scaling solvent. Take out the water tank.
8. If installed, remove the claris filter cartridge before de-scaling the water tank.

EMPTYING THE SYSTEM

Precondition: Coffee machine switched off

1. This operation is required to protect the coffee machine against frost damage during transports.
2. Place a container under the replaceable hot water nozzle.
3. Press the steam preselection key until the following message is displayed: OPEN TAP / EMPTYING / CLOSE TAP
4. The coffee machine is switched off.

RINSING THE COFFEE MACHINE

1. When the coffee machine is switched off and has cooled down, a rinsing operation is started when the machine is switched on again. When the machine is switched off, a rinsing operation is started automatically.
2. Switch on the coffee machine using the ON/OFF key. [This will appear on the screen: HEATING / PRESS / RINSE]
3. Press the maintenance key. [This will appear on the screen: RINSING / READY]

CLEANING

Your coffee machine features an integrated cleaning program. The cleaning operation will take approximately 15 minutes.

1. Cleaning tablets, which are specially designed for the cleaning program of your coffee machine, are available at retail. Please note that machine defects or residues in the water cannot be excluded if you use inappropriate cleaning solvents.
2. Once started, the de-scaling operation may not be interrupted.
3. After each cleaning operation, the filler funnel for pre-ground coffee should be cleaned. [This will appear on the screen: READY / CLEAN]
4. Press the maintenance key until the following message is displayed: EMPTY TRAY
5. Empty the tray. [This will appear on the screen: MISSING / TRAY]
6. Insert the tray again and remove the drip grate.

Maintenance

7. Put a container under the adjustable coffee spout. [This will appear on the screen: PRESS / RINSE]
8. Press the maintenance key. [This will appear on the screen: CLEANING / ADD / TABLET]
9. Fill in the tablet. [This will appear on the screen: PRESS / RINSE]
10. Press the maintenance key again. [This will appear on the screen: CLEANING / EMPTY / TRAY / MISSING / TRAY / READY]
11. Wipe coffee powder tank with a dry cloth after the cleaning program has finished. The cleaning operation is completed successfully.

DE-SCALING

Your coffee machine features an integrated de-scaling program. The de-scaling operation will take approximately 40 minutes.

1. De-scaling tablets, which are specially designed for the de-scaling program of your coffee machine, are available at retail. Please note that machine defects or residues in the water cannot be excluded if you use inappropriate de-scaling solvents.
2. If the coffee machine needs de-scaling, the corresponding message is displayed. You can still draw off coffee or hot water/steam and start the de-scaling program later.
3. Before starting the de-scaling program, the machine must be switched off. Once started, the de-scaling operation must not be interrupted.
4. When using the de-scaling solvent, immediately remove any splashes or drips from sensitive surfaces, (i.e. natural stone and wooden surfaces) or take appropriate precautions.
5. In any case, wait until the de-scaling solvent is used up and the tank is empty. Never refill de-scaling solvent. [This will appear on the screen: READY / CALCIFIED]
6. Switch off the coffee machine using the ON/OFF key. Remove hot water nozzle / 2-stage frothing jet.
7. Press the maintenance key until the following message is displayed: EMPTY / TRAY
8. Empty the tray. [This will appear on the screen: MISSING / TRAY]
9. Insert the tray again. [This will appear on the screen: OPEN TAP / SOLVENT / IN TANK]
10. Completely dissolve the content of one blister (3 tablets) in a jug containing 0.5 litres of water, and fill the mixture in the water tank. Reinstall the water tank. [This will appear on the screen: OPEN TAP / SOLVENT/ IN TANK]
11. Put a sufficiently large container under the replaceable hot water nozzle.
12. Open the steam/hot water draw-off valve. [This will appear on the screen: DECALC ON. / CLOSE TAP]
13. Close the steam/hot water draw-off tap. [This will appear on the screen: DECALC ON. / EMPTY TRAY]
14. Empty the tray. [This will appear on the screen: MISSING TRAY]
15. Insert the tray again. [This will appear on the screen: FILL WATER]
16. Rinse the water tank thoroughly and fill it with cold, fresh tap water.
17. Open the steam/hot water draw-off valve. [This will appear on the screen: DECALC ON. / CLOSE TAP]
18. Close the steam/hot water draw-off tap. [This will appear on the screen: DECALC ON. / EMPTY TRAY]
19. Empty the tray. [This will appear on the screen: MISSING TRAY]
20. Insert the tray again. [This will appear on the screen: PRESS RINSE]
21. Press the maintenance key. [This will appear on the screen: RINSING READY] The de-scaling operation is completed successfully.

CLEANING THE PROFESSIONAL-CAPPUCCINO FROTHER

1. The Professional-Cappuccino Frother must be cleaned after each draw-off operation.
2. Fill water in a container and immerse the hose in it.

Maintenance

3. Draw off steam until the water/steam mixture is clean.
4. If necessary, disassemble the Professional-Cappuccino Frother and thoroughly rinse the flow regulator with water.
5. For proper cleaning, use the machine auto cappuccino cleaning agent This is available at retail. Daily cleaning is recommended.

SWITCHING OFF THE COFFEE MACHINE

1. To ensure perfect operation, please switch your coffee machine to standby mode with the (3) symbol first then switch the machine off using the power switch. [This will appear on the screen: READY]
2. Switch off the coffee machine using the ON/OFF key. [This will appear on the screen: RINSING]
3. An automatic rinsing operation is started.

Troubleshooting

SYMPTOMS	POSSIBLE CAUSE
Very loud noise coming from the grinding gear	Foreign body in grinding gear: Drawing off pre-ground coffee still possible. Have the coffee machine checked by Omcan
Too little froth when frothing milk	2-stage frothing jet blocked: Clean 2-stage frothing jet
	2-stage frothing jet in wrong position: Draw off steam
Coffee only drips from the coffee spout	Grinding degree too fine: Coarser grinding gear adjustment
	Pre-ground coffee too fine: Use a coarser pre-ground coffee

DISPLAY	CAUSE	REMEDY
Fill Water	Water tank is empty	Refill water
	Float defective	Rinse or de-scale water tank
Fill coffee beans	Bean tank is empty	Refill beans
	Although you have refilled beans, the message still appears	Draw off a cup of coffee. The message will disappear only after you have drawn off a cup of coffee
Empty grounds	Coffee grounds container full	Empty coffee grounds container
	Tray reinstalled too early after emptying	Wait 5 sec. before reinstalling the tray
No tray / tray missing	Drip tray not installed properly or missing	Install tray properly
Ready clean	Cleaning required	Start cleaning program

Troubleshooting

Ready Decalcify	De-scaling required	Start de-scaling program
Ready Filter	Filter used up	Replace filter
Fault	General fault	<ol style="list-style-type: none"> 1. Switch off 2. Disconnect from main supply 3. Connect machine to power supply 4. Switch on 5. Have coffee machine checked by Omcen

Note: High-frequency, electromagnetic interference may influence the display. Drawing off coffee is possible at any time. If the messages or problems still persist, please contact Omcen.

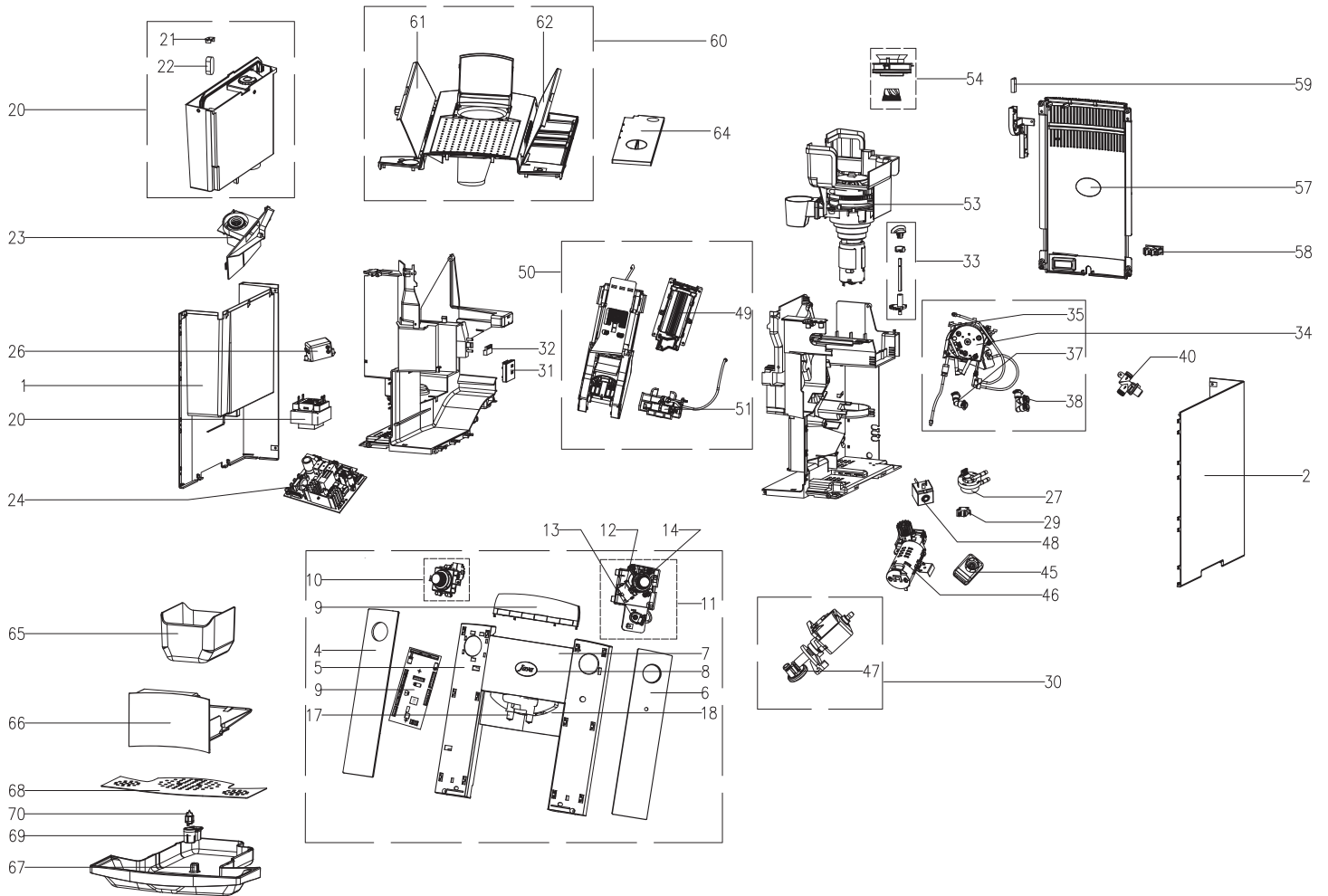
Parts Breakdown

Model CM-CN-0200 21602

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76447	Left Side Cover for WSD18	1	79399	Main PCB for WSD18	24	79406	Turbo Assembly for WSD18	49
76448	Right Side Cover for WSD18	2	76430	Transformer for WSD18	25	39377	Brewing Unit for WSD18	50
79388	Left Side Cover of Front Panel for WSD18	4	76426	Power-Line Filter for WSD18	26	76423	Drainpipe Valve Subassembly for WSD18	51
79389	Main Body of Front Panel for WSD18	5	76425	Flow Meter for WSD18	27	76418	Grinder Unit for WSD18	53
79390	Right Side Cover of Front Panel for WSD18	6	76417	Microswitch for WSD18	29	79407	Grind Blade (Set) for WSD18	54
79391	Plastic Panel for Putting Logo for WSD18	7	64257	ULKA Water Pump for WSD18	30	79408	Back Cover Plate for WSD18	57
79392	Logo for WSD18	8	79400	Water Tank Feedback Sensor Support for WSD18	31	76428	On/Off Switch for WSD18	58
79393	LED Display Assembly for WSD18	9	79401	Water Tank Feedback Sensor for WSD18	32	79409	Powder Tank Sensor for WSD18	59
79394	Left Knob Assembly for WSD18	10	76441	Grinder Controller for WSD18	33	79410	Top Cover Assembly for WSD18	60
79395	Right Knob Assembly for WSD18	11	64258	Boiler Assembly for WSD18	34	79411	Left Side Cover of Top Cover for WSD18	61
76407	Steam Nozzle Valve for WSD18	12	79402	Boiler Cover for WSD18	35	79412	Right Side Cover of Top Cover for WSD18	62
64253	Electromagnetic Switch Panel for WSD18	13	27224	Thermo Switch Thermal Protector for WSD18	36	79413	Bean Tank Cover for WSD18	64
79396	Steam Valve Subassembly for WSD18	14	79403	120° Connector for WSD18	37	79414	Coffee Grounds Container for WSD18	65
79397	Coffee Outlet Assembly for WSD18	17	79404	T-Join for WSD18	38	79415	Tray for Coffee Grounds Container for WSD18	66
64254	LED Light for WSD18	18	64259	Two-Way Check Valve Subassembly for WSD18	40	79416	Drip Tray for WSD18	67
64255	PCB for WSD18	19	79405	Motor Sensor for WSD18	45	79417	Stainless Steel Plate of Drip Tray for WSD18	68
64256	Water Tank Assembly for WSD18	20	64260	Water Pump Check Valve Assembly for WSD18	47	79418	Floater for WSD18	69, 70
79398	Water Tank Support Assembly for WSD18	23	64261	Solenoid Valve Assembly for WSD18	48	76427	Cappuccino Frother for WSD18	71

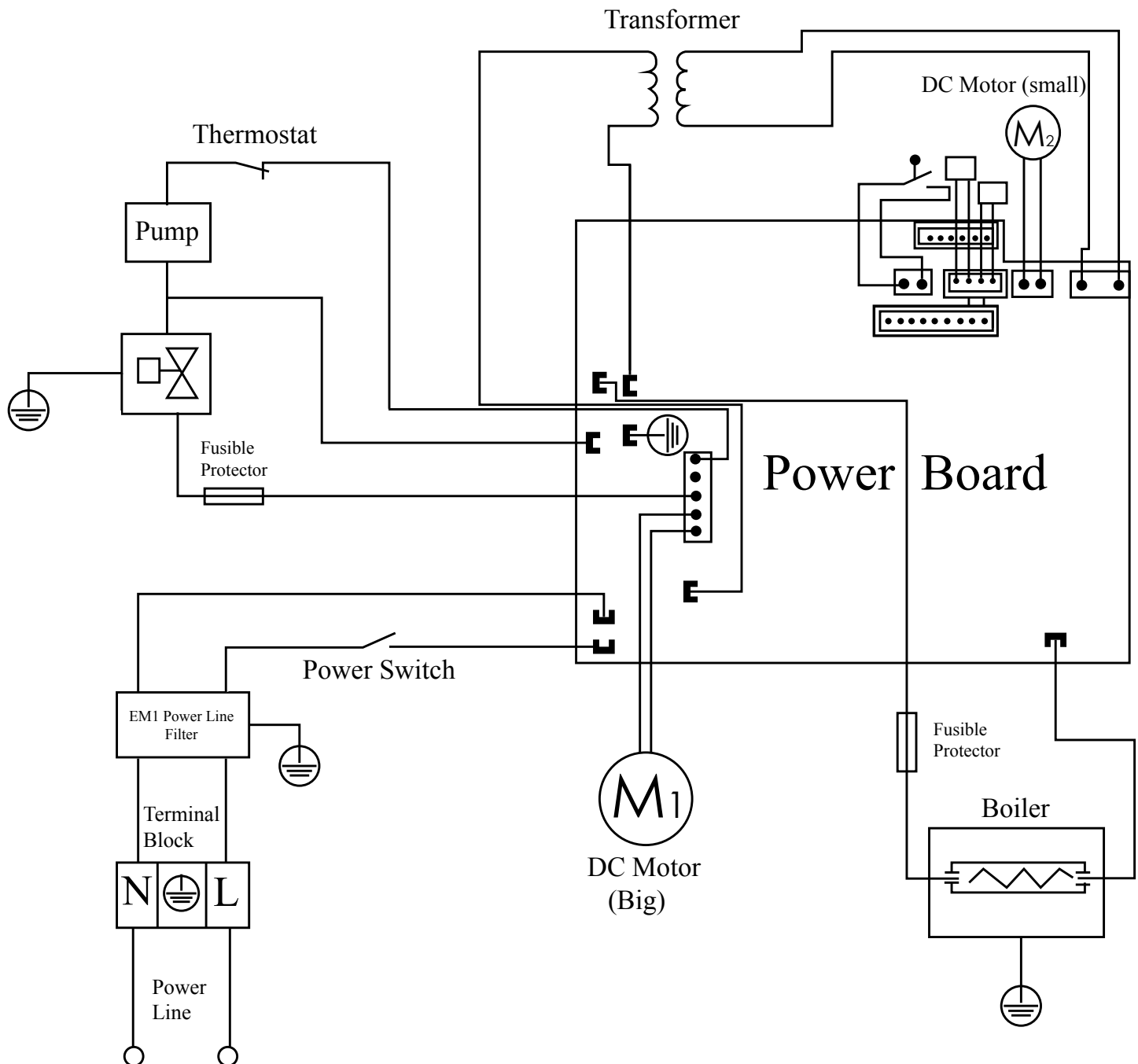
Parts Breakdown

Model CM-CN-0200 21602



Electrical Schematics

Model CM-CN-0200 21602



Notes

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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:

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: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ 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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

