




INSTRUCTION MANUAL

Eat well, drink well and live well with Omega

www.omegajuicers.com

OSD10, OSD20 & OSD30 DRINK DISPENSER



 English

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE



OMGMAN 082009 RevA



Omega

Omega
COMMERCIAL



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Specifications



OSD30

OSD20

OSD10

OSD-10

Dimensions:
H 23in x W 8.6in x D 17in
H 59cm x W 22cm x D 43cm
Watts: 300

OSD-20

Dimensions:
H 23in x W 16in x D 17in
H 59cm x W 41cm x D 43cm
Watts: 420

OSD-30

Dimensions:
H 23in x W 24in x D 17in
H 59cm x W 61cm x D 43cm
Watts: 500

Power Requirements:

Volts: 110/240VAC
Amps: OSD10: 3.2A / OSD20: 5.5A / OSD30: 7A
Hz: 50/60



Instructions for Machine Transport

NOTE: Refrigerated equipment must remain upright to avoid damage to the compressor. In order to prevent the oil contained in the compressor from flowing into the cooling system, it is necessary to always ship, carry, store and handle this drink dispenser in an upright position, following the instructions located on the packaging. Never ship, carry, store or handle this unit on its side.

1.1 RECEIVING

Each unit is completely tested under operating conditions and thoroughly inspected before shipment. At the time of shipment, the carrier is responsible for the unit and any claim for damage must be made with the carrier. Upon receiving units from the delivering carrier, carefully inspect the carton for visible indication(s) of damage. If damage exists, have carrier note same on bill of lading and file a claim with the carrier.

1.2 UNPACKING



- A. Cut band and remove.
- B. Carefully remove top portion of carton by lifting up, see figure 1.
- C. Remove top inner carton pad from inside of packing box.
- D. Inspect unit for concealed damage and if evident, notify delivering carrier and file a claim against same.

Installation Positioning the machine

The machine must be well ventilated. Leave an 8" (20 cm) clearance on the sides and back of the machine to allow proper ventilation. Installation of the machine near a heat source should be avoided. Some heat sources you should avoid locating this unit too close to are ovens, coffee machines, cold or frozen beverage dispensers or ice machines (equipment with compressors that expel hot air through its vents). A room temperature between 59°F (15°C) and 77°F (25°C) is recommended.

Connection to Main Power Supply

- The electrical safety of this drink dispenser can only be achieved if the machine is properly connected to an appropriate grounded receptacle that is in compliance with current national safety standards. Therefore, the manufacturer cannot be held responsible for damage and/or injury caused by failure to connect the unit to an appropriate source of power.
- For a safe and correct installation, connect the unit to a dedicated outlet.
- Do not alter the cord or plug in any way.
- The entire length of the power supply cord must not, in any way, be compressed, bent, or bunched together, nor may extension cords be used.
- Do not obstruct the ventilation vents on the side and rear panels of the unit. Insufficient ventilation will reduce the efficiency of the machine, causing it to function inadequately, and can cause serious damage. A minimum of eight inches (20cm) clearance is necessary on each side and behind the unit.



Figure A



Figure B

WARNING: THIS UNIT MUST BE PROPERLY ELECTRICALLY GROUNDED TO AVOID POSSIBLE FATAL ELECTRICAL SHOCK OR SERIOUS INJURY TO THE OPERATOR. THE POWER CORD IS PROVIDED WITH A THREE PRONG GROUNDED PLUG. IF A THREE-HOLE GROUNDED ELECTRICAL OUTLET IS NOT AVAILABLE, USE AN APPROVED METHOD TO GROUND THE UNIT. DO NOT USE EXTENSION CORDS WITH THIS UNIT. DO NOT "GANG" TOGETHER WITH OTHER ELECTRICAL DEVICES ON THE SAME OUTLET.

Cleaning and Sanitizing Procedures

Disconnect the unit from the power supply before sanitizing and cleaning, failure to do so may result in electric shock.

CAUTION: DO NOT USE ANY POWDERS OR ABRASIVE CLEANING COMPOUNDS THAT WILL DAMAGE THE FINISH.

Daily



Clean unit daily to optimize performance or when using dairy products. Regular cleaning of bowl components and removing dried-on beverage solids and pulp from moving sealed parts will result in maximum efficiency, proper seating and sealing, and prevention of leaks at the valve O-Ring and bowl gasket.

1. Remove the product from bowls, fill them with warm water and flush each valve of dispenser until clear water flows from the nozzle.
2. Remove drip tray and cup rest. Wash drip tray and cup rest thoroughly with warm, soapy water using a mild detergent. Rinse thoroughly with clean, warm water and reinstall drip tray and cup rest to dispenser.
3. Wipe down dispenser to remove any product residue.

WARNING: REMOVE SANITIZING SOLUTION FROM DISPENSER AS INSTRUCTED. RESIDUAL SANITIZING SOLUTION LEFT IN SYSTEM COULD CREATE HEALTH HAZARD.

CAUTION: DO NOT SOAK NOZZLES IN CHLORINE SOLUTION OVERNIGHT. THIS WILL CAUSE NOZZLES TO SWELL AND PLASTIC WILL BEGIN TO DETERIORATE.

Weekly

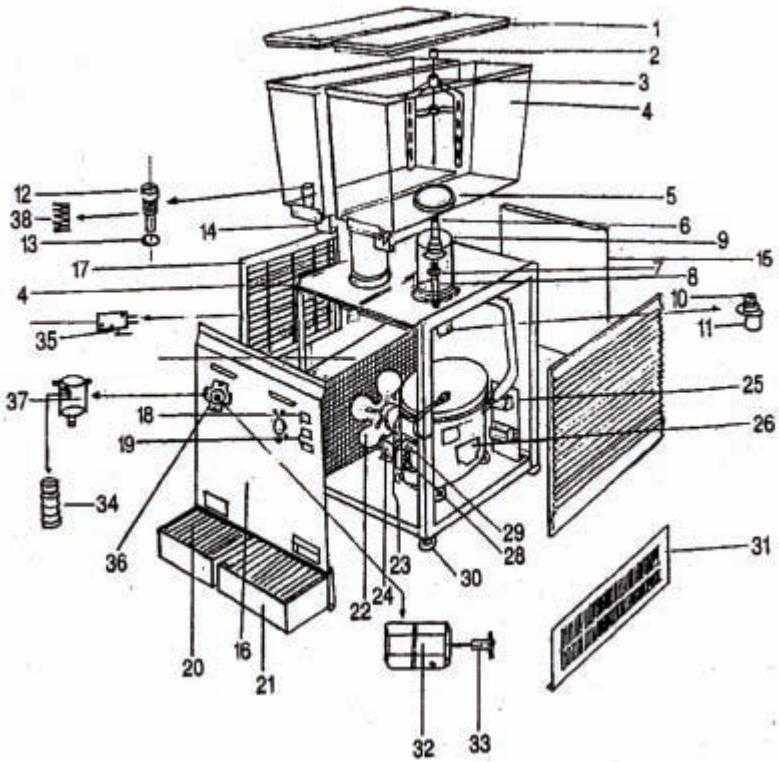


- Remove the product from bowls, fill them with warm water and flush each valve of dispenser until clear water flows from the nozzle.
- Remove lid and wash thoroughly with warm, soapy water using a mild detergent. Rinse thoroughly with clean, warm water.
- Clean the bowls with warm, soapy water, and rinse thoroughly with clean, warm water.
- Remove paddles and nozzles. Wash thoroughly with warm, soapy water using a mild detergent. Rinse thoroughly with clean, warm water and replace.
- Fill each container up to the upper level mark with a cool, approved sanitizing solution with minimum 100 PPM available chlorine, but not to exceed 200 PPM.

Allow sanitizing solution to stand in containers for five (5) minutes

- Turn on motor(s) and allow sanitizer to mix around inside of bowl for a period of time as recommended by the sanitizer manufacturer, approximately 60 seconds. Approved sanitizing solution is satisfactory for this purpose when mixed in a solution of 1 liquid ounce of cleaner to 4 gallons of water. For areas with extreme hard water, consult your local health authority.
- Drain sanitizer completely and thoroughly during each step of the cleaning process (wash, rinse, and sanitize).

Exploded View

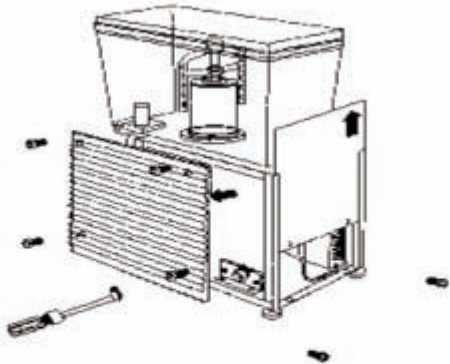
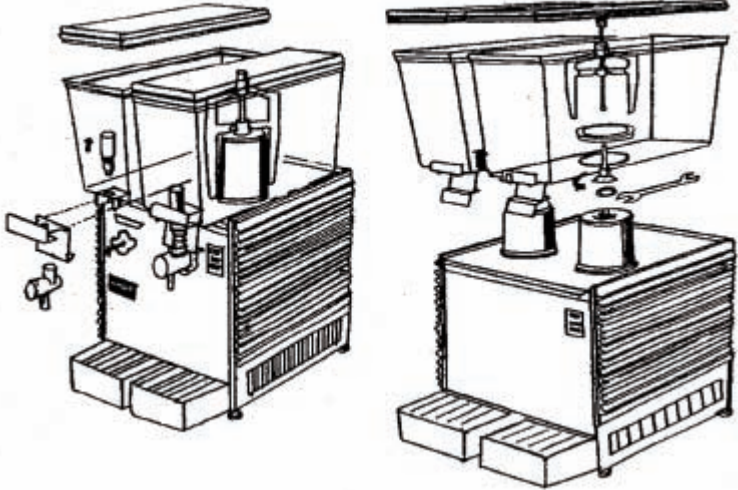


Parts List

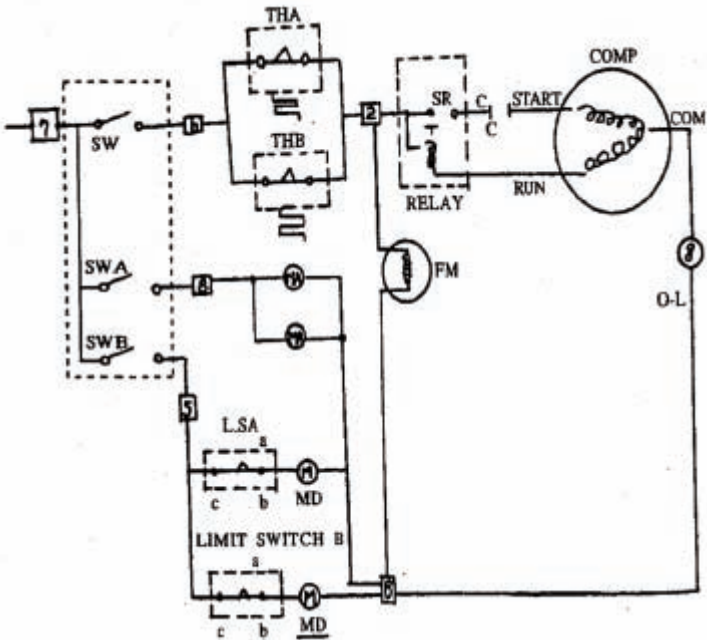
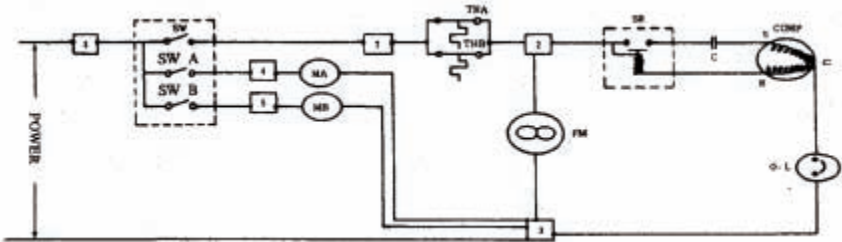
Item No.	Part No.	Description
1	PMT-S-6611	Bowl Cover
2	PMT-S-6622	Stirring Bar
3	PMT-S-6633	Stirring Paddle
4	PMT-S-6644	PC Bowl
5	PMT-S-6655	Bowl Gasket
6	PMT-S-6666	Covering
7	PMT-S-6677	Imminence O-Ring
8	PMT-S-6688	Fixed Shaft
9	PMT-S-6699	Refrigeration Bowl
10	PMT-S-6700	Motor Fixed Set
11	PMT-S-7653-1	Stirring Motor 110V
	PMT-S-7653-2	Stirring Motor 220V
12	PMT-S-7654	Fluid Pin
13	PMT-S-7655	Spout O-Ring
14	PMT-S-7656	Fixed Metal Plate
15	PMT-S-7657-10	Back Panel- OSD10
	PMT-S-7657-20	Back Panel- OSD20
	PMT-S-7657-30	Back Panel- OSD30
16	PMT-S-7658-10	Front Panel- OSD10
	PMT-S-7658-20	Front Panel- OSD20
	PMT-S-7658-30	Front Panel- OSD30
17	PMT-S-7659-1-UL-BLK	Side Panel (Black)
18	PMT-S-7660	Refrigeration Switch (RED)
19	PMT-S-7661	Stirring Switch (BLACK)
20	PMT-S-7662-1-BLK	Drip Tray (Black)
22	PSH-GL1018-1-UL	6"Fan Motor- OSD10
	PMT-S-8862	8"Fan Blades- OSD20 & 30
23	PMT-S-8863-1-UL	8"Fan Motor- OSD20 & 30
24	PMT-S-8864-1	Motor Fixed Set (Left)
	PMT-S-8864-2	Motor Fixed Set (Right)
25	PMT-S-8865	Temperature Control Switch
26	PMT-S-8866-4-1	Compressor- OSD10
	PMT-S-8866-5	Compressor- OSD20
	PMT-S-8866--9	Compressor- OSD30
27	PMT-S-8867-1	Condenser- OSD10
	PMT-S-8867-2	Condenser- OSD20
	PMT-S-8867-3	Condenser- OSD30
28	PMT-N-8868-10	Bracket For 2 Thermostat- OSD10
	PMT-S-8868-1	Bracket For 2 Thermostat- OSD20
	PMT-S-8868-2	Bracket For 2 Thermostat- OSD30
29	PSH-GL3010	Terminal Connectors Set
30	PMT-S-8870	Support Feet
31	PMT-S-9002	O-Ring
32	PMT-S-6622-1	Cap



DISASSEMBLY & TEMPERATURE CONTROL



ELECTRICAL DIAGRAM MODEL (115V/220V)





Limited Warranty:

One (1) Year Parts and Labor

OMEGA and Asbury Service Warranty & Parts (ASW&P) warrants to the original purchaser of the OMEGA Drink Dispenser and all parts thereof to be free from defects in material and workmanship while under normal use and service as indicated by the OMEGA installation and operating instructions for a period of one (1) year from the date of installation (*warranty registration must be filed within 10 days of installation for warranty to be activated*). OMEGA's obligation under this warranty shall be limited to repairing or replacing, including parts and labor, Monday thru Friday from 8:00a.m. to 5:00p.m. excluding holidays and weekends and reasonable travel not to exceed two (2) hours or one hundred (100) miles round trip, any part or assembly of such product which proves to be defective and which upon examination by an ASW&P authorized service technician shall disclose to our satisfaction to be defective. Neither Omega nor Asbury Service Warranty & Parts shall be held responsible for spoilage of products, loss of sales or consequential damages. Any after hours, premium or emergency service must have ASW&P's authorization prior to having service dispatched or a claim filed for warranty consideration. Other conditions and limitations may apply and can be found on the back of the warranty registration card (supplied separately).



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