



Convection Oven

Model CE-CN-0004-C

Item 44307

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 - 06/19/2025



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



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General Information

Omcen Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcen and Omcen 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 Omcen 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 Omcen 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. Omcen 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.

Omcen 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.

Omcen Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcen et Omcen 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'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'Omcen 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 Omcen 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. Omcen n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

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

General Information

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

The convection oven series are designed for fast-kitchen heating, supplemental baking, low-volume baking and medium-volume reheating NOT for a professional bakery.

It is suggested to bake 1 or 2 trays of food at one time with a wire rack, which allows for hot air to circulate.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.



Safety and Warranty

3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the temperature and timer control to "OFF", then removing the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or over sized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.
16. Do not allow this oven to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. Do not cover interior of this unit with metal foil as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit's tempered, safety glass door. If the oven door has a scratch or nick, contact customer service before use.
21. Turn the appliance off by turning the temperature and timer control to the "OFF" position.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they do not play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation, DO NOT leave appliance without powering off.

NOTE: save these instructions for future reference.

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 BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Safety and Warranty

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

Item Number	44307
Model	CE-CN-0004-C
Power	4500W
Number of Racks	4
Pan Size	Full Size - 26" x 18.1" x 1" / 660 x 460 x 25mm
Temperature Range	65 - 300°C / 150 - 500°F
Capacity	100 L / 3.53 cu.ft.
Electrical	220V / 60Hz / 1
Adjustable Timer	0 - 120 minutes
Weight	100.5 lbs. / 45.6 kgs.
Packaging Weight	126 lbs. / 57.2 kgs.
Dimensions	31.8" x 28.8" x 22.8" / 807 x 732 x 578mm
Packaging Dimensions	32.5" x 26.2" / 940 x 825 x 665mm

**Pans not included.*

Installation

All electrical connections must comply with specification and power standard, the installation operation must

Installation

be done by qualified personnel.

All models are countertop type, put the oven in a flat surface, and leave enough space (suggested 100mm / 4" on all sides) for the air ventilation.

The oven comes with a humidity control function, please install the oven close to a water source and connect the faucet well before operating.

Before cooking anything in your oven for the first time, please follow these simple instructions:

- Using a small amount of detergent, wash the handle and roasting racks with soapy water. (NOTE: do not use a spray or abrasive polishing agent.) Gently wipe down interior walls with a damp cloth. While washing this unit, do not touch the electric heating element. Do not soak the inside of the oven with water.
- After washing and thoroughly drying the surfaces noted above, place the roasting racks back inside the oven.
- Close the oven door and preheat the oven to its highest temperature setting for 5 minutes.
- Turn off the heating elements and open the oven door in order to remove any smoky residue from inside the oven. The heating elements are well lubricated and this initial use will help burn off the extra grease. A light amount of smoke is normal during this process.

INSTRUCTIONS TO REMOVE / INSTALL THE FRONT DOOR

STEP 1



Installation

STEP 2



STEP 3



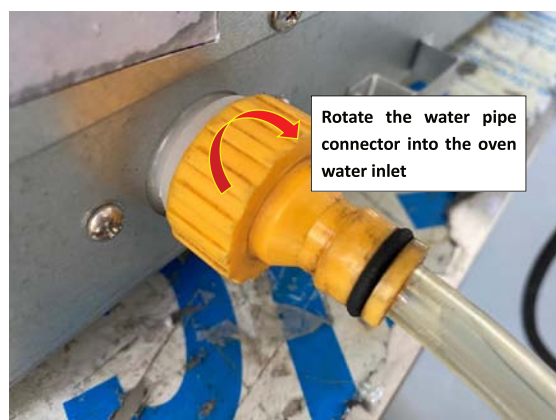
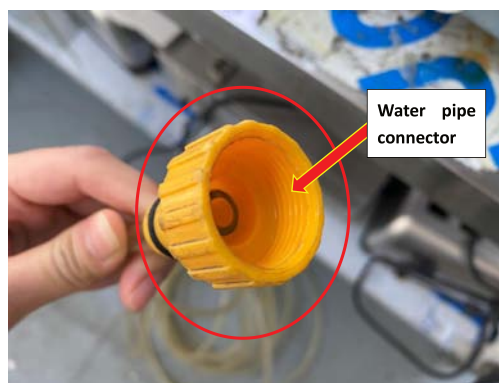
STEP 4



HOOKING UP THE HUMIDITY CONTROL

NOTE: WATER PIPE NOT INCLUDED.

Attach one end of the 6" water pipe connector to the water inlet of the oven and the other end to the tap. Rotate the water pipe connector in order to firmly secure it in place, do the same with the water tap.



Operation

To start your oven, you need to turn on the temperature dial to set your desired cooking temperature, and turn on the timer dial to set the cooking time.

Push the humidity button to get the desired humidity for the foods.

HUMIDITY FUNCTION

WATER CONNECTION

It is vital that the water supply line be thoroughly flushed with clean water before being connected to the oven's water manifold.

NOTE

The reading on the water pressure regulator gauge (not provided), should read 20-25 PSI. If it reads more or less, adjust regulator until it falls into the proper range. Connect water supply to 3/4" male water connector located at left rear corner of the oven. Once the water manifold and water supply are connected to the oven turn the oven ON and press the 1-shot steam button for 1-2 seconds to remove the air and any impurities from the system.

1-SHOT STEAM

Provides a single shot of steam into the cooking chamber. The oven must be at operating temperature to receive this benefit, and should only be used in shots of 1 or 2 second periods.

Steaming the dough as it bakes also gelatinizes starch on the outside layer, producing a bread with a crisp crust and a brown crust color in varying degrees; too much steam results in an undesirable crust. Steam also helps to prevent wide breaks in the loaves because it delays the setting of the bread's crust, allowing it more time to bake and brown. However, in contrast, during the last stages of baking, a dry oven is required when the crust is browning; after the steam is removed, the gelatinized layer dries out forming a thick crunchy crust.

CAUTION: during the baking process, make sure that no metal accessory comes in contact with the electric heating elements.

CAUTION: foods baked in this oven will be hot. Wear protective hand coverings when reaching into oven to retrieve food.

TIMER

The range of the timer on this unit is 0-120 minutes. Turning the timer to the "0" position, the timer will "ding" to alert. If you need to reset the baking time while the oven is in operation, simply turn the timer to a new position. The oven will reset the time according to the revised requirement without needing to be turned off.

TEMPERATURE CONTROL KNOB

The temperature range of this unit is 150-550°F. This thermostatic switch controls the temperature inside the oven and helps to maintain the proper temperature during various heating, roasting, and baking applications.

POWER AND TEMPERATURE INDICATOR LIGHT

Anytime this appliance is connected to the power supply with the temperature knob turned on, the power and

Operation

heating indicator light will be on and the fan motor will begin to operate.

PROTECTION COMPONENT

If the temperature of this oven reaches an unsafe limit, the electrical components will shut off and it will stop operating in order to prevent overheating.

TYPICAL OPERATION SEQUENCE

Action	Result
Plug in your oven.	Power is connected but power light will go on after turning the temperature dial.
Adjust temperature control knob.	Heating indicator light comes on; heating elements begin to heat up.
Temperature light shuts off.	Oven has reached desired temperature.
Load product into oven.	Product will begin to cook.
Set timer to desired cook time between 0-120 min.	Timer starts timing down.
Timer reaches zero.	Timer chimes.
Unload oven.	Product will be cooked/hot; use caution removing it from the oven.

Note: in order to have better heat distribution, customers need to rotate the product periodically.

Maintenance

To clean, first remove the power cord's plug from the wall outlet. Wait for the oven to cool. Use a damp cloth or sponge to gently wipe down the inside of the oven. Avoid soaking the inside of the oven or washing it in running water as this will cause serious damage to the unit.

Troubleshooting

PROBLEM: THE OVEN DOES NOT BECOME HOT AFTER BEING SWITCHED ON.

- Be sure that the timer switch is set.
- Be sure that the temperature control knob is set.

PROBLEM: THERE IS A METALLIC SOUND WHEN THE OVEN IS IN USE.

- Do not attempt to dismantle the oven.
- Contact your service agent right away to examine the fan.

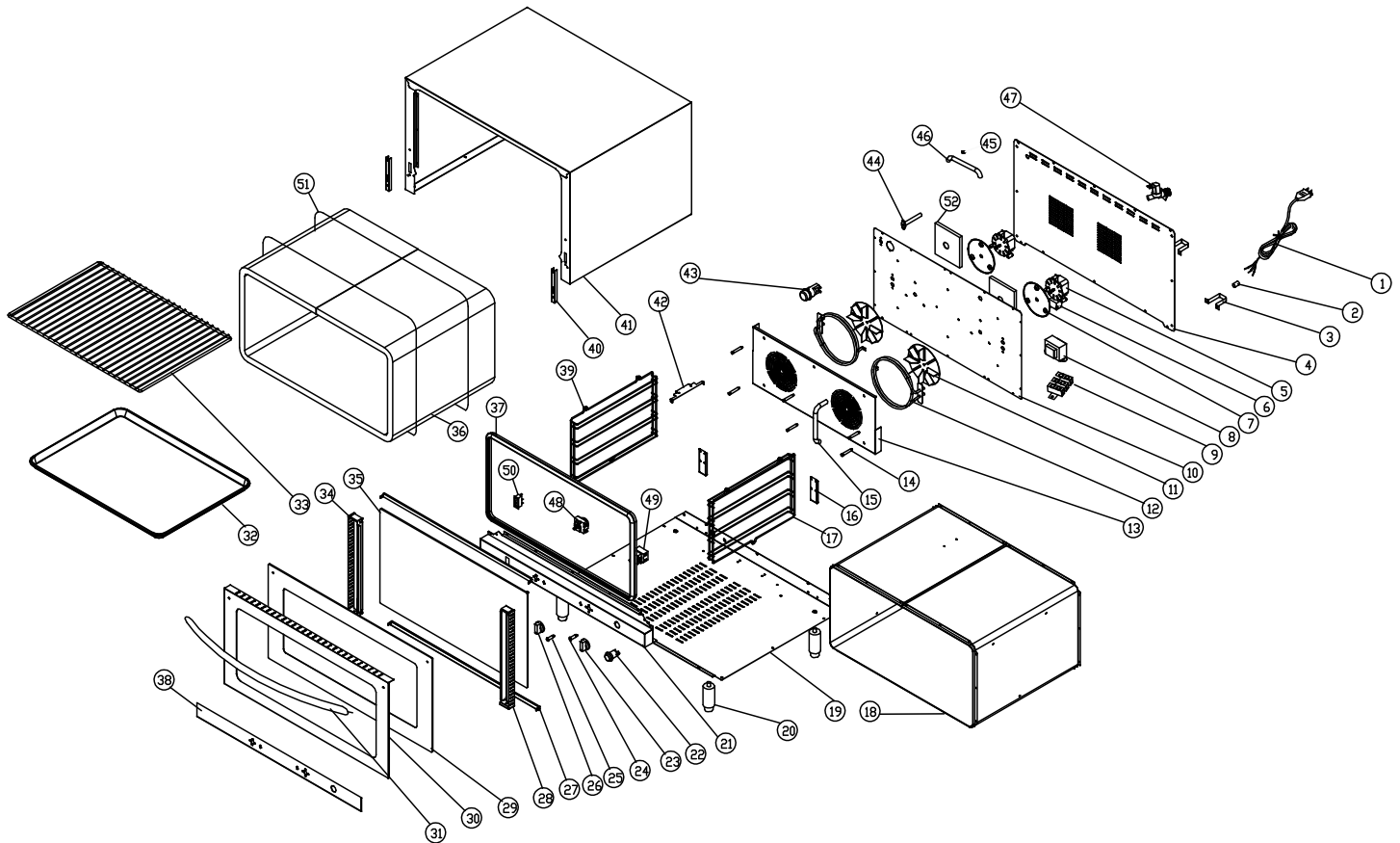
Troubleshooting

PROBLEM: FOOD IS OFTEN OVERCOOKED OR BURNED, EVEN WHEN COOKED ACCORDING TO THE RECIPE.

- Check that the fan motor is operating normally.
- Contact your service agent to examine the temperature control knob.

Parts Breakdown

Model CE-CN-0004-C 44307



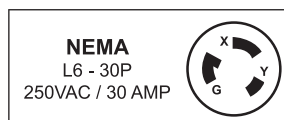
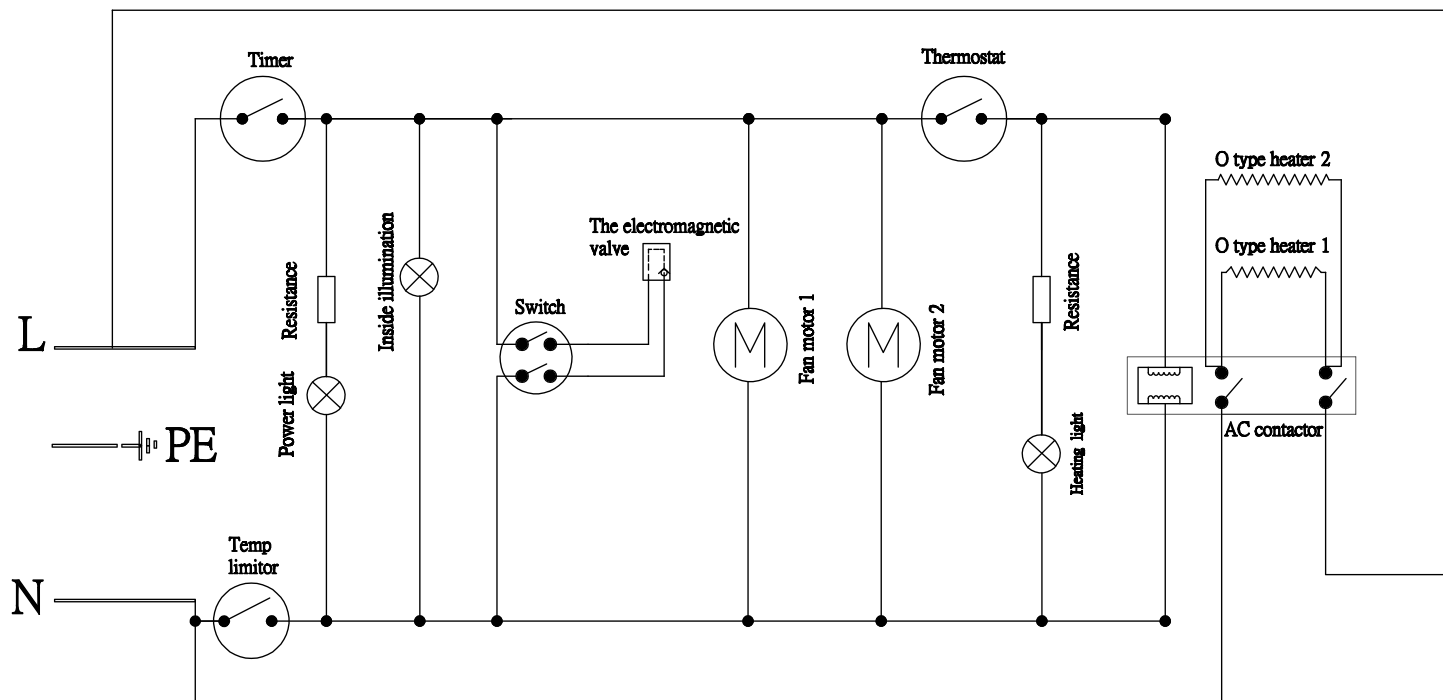
Parts Breakdown

Model CE-CN-0004-C 44307

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67238	Power Cord for 44307	1	67256	Tray Grid for 44307	17	67276	Door Seal for 44307	37
67239	Wire Buckle for 44307	2	67257	Interior for 44307	18	67277	Control Panel for 44307	38
67240	Space Holder for 44307	3	67258	Bottom Plate for 44307	19	67278	Grid Screws for 44307	39
67241	Rear Board for 44307	4	67259	Feet for 44307	20	67279	Hinge Assembly for 44307	40
67242	Fan Motor Clockwise for 44307	5	67260	Control Box for 44307	21	67280	Shell for 44307	41
67243	Fan Motor Counter-Clockwise for 44307	5	67261	Humidity Control Switch for 44307	22	67281	Sensor Fixture for 44307	42
67244	Temperature Limiter for 44307	6	67262	Thermostat Knob for 44307	23, 26	67282	Internal Light for 44307	43
67245	Motor Base for 44307	7	67263	Heating Light for 44307	24, 25	62246	SPCC Chrome Plated Exhaust Pipe for 44307	44
67246	AC Contactor for 44307	8	67266	Door Trim for 44307	27	67284	Water Pipe Fixture for 44307	45
67247	Terminal for 44307	9	67267	Right Door Frame for 44307	28	67285	Water Pipe Joint for 44307	46
67248	Middle Board for 44307	10	67268	Outer Glass for 44307	29	67286	Solenoid Valve for 44307	47
67249	Fan Blade Clockwise for 44307	11	67269	Front Door Frame for 44307	30	67287	Timer for 44307	48
67250	Fan Blade Counter-Clockwise for 44307	11	67270	Handle for 44307	31	67288	Thermostat for 44307	49
67251	Heating Element for 44307	12	67271	Full Size Sheet Pan for 44307	32	67289	Switch Bottom for 44307	50
67252	Wind Plate for 44307	13	67272	Baking Tray for 44307	33	67290	Insulation Wire for 44307	51
67253	Connection Pole for 44307	14	67273	Left Door Frame for 44307	34	62255	Glass Fiber Motor Insulation for 44307	52
67254	Water Spray Pipe for 44307	15	67274	Inner Glass for 44307	35			
67255	Connection Plate for 44307	16	67275	Insulation for 44307	36			

Electrical Schematics

Model CE-CN-0004-C 44307



Notes

[illegible]

Notes

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Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

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

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

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

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Serial Number: _____

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

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



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

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

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

