



## Gas Convection Ovens

Models CE-CN-0001-NG, 0002-NG

Items 47750, 48060

## Instruction Manual



*Revised - 04/02/2024*



Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



# Table of Contents

Model CE-CN-0001-NG / Model CE-CN-0002-NG

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Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6
Installation -----	6 - 8
Operation -----	8 - 10
Maintenance -----	10 - 11
Troubleshooting -----	11
Parts Breakdown -----	12 - 15
Electrical Schematics -----	16
Notes -----	17 - 18
Warranty Registration -----	19

## General Information

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

**Omcman 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.**

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**Omcman Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcman et Omcman 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'Omcman 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 Omcman 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. Omcman 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

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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

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This manual contains important information regarding your purchased equipment. Please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. Please keep it for future reference after installation and do not throw it away! This is a universal installation and operation instruction book which would apply to different models. PLEASE READ!!!

# Safety and Warranty

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## WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents.
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

**Disclaimer:** manifold pressures need to be checked upon installation and need to match rating plate provided on the unit.

**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.

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.

# Safety and Warranty

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

# Technical Specifications

Model	CE-CN-0001-NG	CE-CN-0002-NG
Item Number	47750	48060
Number of Ovens	1	2
Temperature Range	75 - 295°C / 167 - 563°F	
Gas Type	Natural Gas	
Electrical	110-120V / 60Hz / 1	
BTU	60,000	60,000 x 2
Dimensions	37" x 38.3" x 56" 940 x 972 x 1422mm	39.6" x 39" x 70.7" 1005 x 991 x 1795mm
Packaging Dimensions	43.7" x 41.7" x 35" 1110 x 1060 x 890mm	46" x 42" x 72" 1168 x 1067 x 1829mm
Weight	411 lbs. / 186.4 kgs.	780 lbs. / 353.8 kgs.
Packaging Weight	488 lbs. / 221.4 kgs.	928 lbs. / 420.9 kgs.

# Installation

## SET UP

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

## INSTALLATION

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/ NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

# Installation

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## **CLEARANCE AND POSITIONING AROUND THE EQUIPMENT**

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.

For an oven equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69/CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.4/CSA 6.9. When installing the oven with casters and quick-disconnect hose, adequate means must be provided to limit the movement of the oven without depending on the connector and the quick disconnect device or its associated piping to limit the oven movement. Restraining means may be attached to the vertical portion of the base frame in the rear of the oven.

## **AIR SUPPLY AND VENTILATION**

- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

## **GAS CONNECTION**

Prior to connecting gas supply, check the incoming line pressure. The oven can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator before this machine will be required.

## **ELECTRICAL CONNECTION**

Your oven is supplied for connection to a 110-120 volt, single phase grounded circuit. The electric motor, oven lights, indicator lights and control circuits are connected through a electric supply cord found at the rear of the oven.

## **WARNING**

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. DO NOT cut or otherwise remove the grounding prong from this plug. Before making any connections to these units, check the rating plate to assure that the voltage and phase of the oven is compatible with the electrical supply. When installing, all ovens must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (in Canada - CSA Std. C22.2). Wiring diagrams are located in the control compartment area of the oven. Standard wiring schematics are also provided with this manual.

## **GAS CONVERSION**

Please check the rating plate for the gas type to be connected for operation. If the available gas is different from the gas type specified on the rating plate. A gas conversion procedure should be performed by a qualified technician. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion. To convert the gas, following steps must be completed:

1. Remove all gas burner orifices and install the provided conversion kits.
2. Change the control valve. VR8205m2831 is for propane gas. VR8205A2800 is for natural gas use.

# Installation

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## CASTOR INSTALLATION

- Castors are available as an option for both the single and double oven sections.
  - The castors is with threading bolt. Fasten the bolt to the leg hole in the center tightly.  
**NOTE: the casters with locking brakes are best mounted on the front side of the oven for easier access.**
  - Align the leg plate holes in each leg with those in the corners of the oven bottom and secure using the provided bolts. Tighten all bolts firmly. Repeat this procedure for all legs.  
**NOTE: if you plan to use casters and flexible fuel gas connectors, a fixed restraint of the proper length must be incorporated to secure the oven to a non-movable surface to eliminate strain on the connector. If the oven is removed from its normal position, the restraint must then be reattached when returned.**
- For stacking unit, please use a stacking bracket and connect two pieces with screw and install the stacking chimney assembly.

## EXHAUST SYSTEM

The appliances must be positioned in suitable areas for the discharge of the combustion products in respect to how much is prescribed by the installation's norms. These appliances are not designed to be connected to an evacuation duct for the discharge of combustible products. These appliances must discharge the combustible products into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent. If such an arrangement is not possible, the unit may be connected to an air exhaust system that leads directly outdoors, having a capacity no lower than required; see the technical data table, plus the air exchange necessary, in order to make operators comfortable.

## WARNINGS

Always supervise the appliance while being used and never let it run while empty. The appliances do not require special adjustment assistance from specialized personnel if the adjustments are carried out by the user during the use of the appliance. Use only the accessories recommended by the manufacturer. During the initial uses of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.

After use, the areas are hot for a certain amount of time (residual heat). Avoid resting your hands on them and allowing children to get too close. These are very important regulations; if they are neglected, the appliance may not perform properly or the user may be placed at risk. The appliance is strictly for professional use and must be used by qualified personnel. The installation, start-up and maintenance of the appliance must be carried out by qualified personnel. All installation works must be carried out according to the law in force. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance or incorrect use.

# Operation

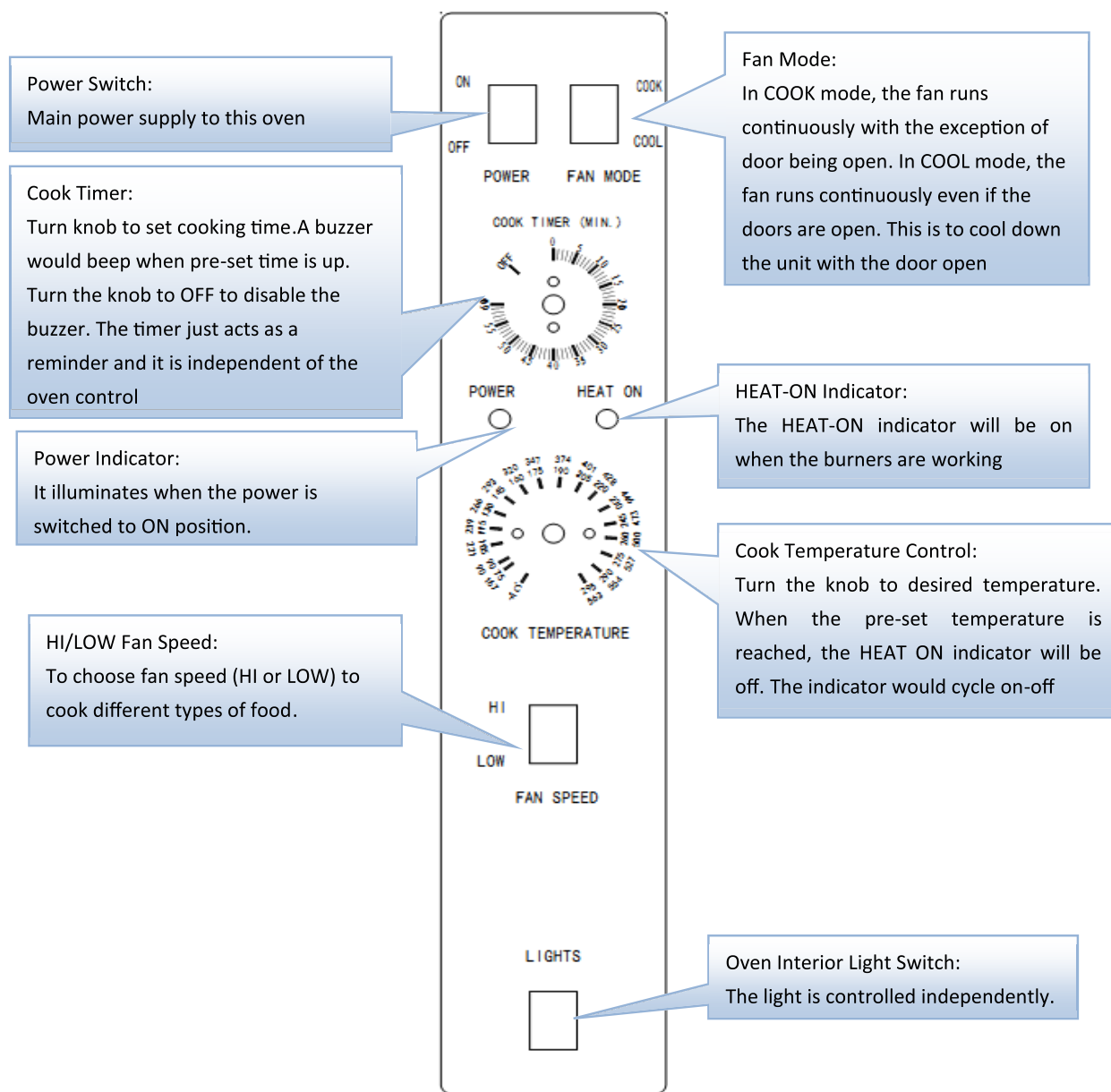
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## LIGHTING, RELIGHTING, AND SHUTDOWN INSTRUCTIONS

To light the oven, just switch the power switch at the top left corner of the control panel to the "ON" position.

# Operation

(The oven is equipped with a direct hot surface ignition system. There is no pilot to light.) If the burners fail to ignite within four seconds, the oven will automatically shut off the gas, wait five minutes to allow the gas that was released to dissipate, and try to light the burners again. If the burners still fail to ignite after three such attempts, the oven will stop trying, even though the power switch is in the "ON" position. To continue to attempt to light the burners, turn the power switch "OFF" and then "ON" again. To shutdown the oven, switch the power switch to the "OFF" position. For a complete shutdown, also open the control panel and turn the manual shut-off valve to the "OFF" position.



## OPERATIONS

Turn the oven ON and set the cooking temperature. Two additional controls are used to control the fan (as

# Operation

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described below). The timer is a reminder of cooking process done. The timer does not control the temperature of the oven.

## TO COOK, DO THE FOLLOWING

Turn the oven main power switch ON. Choose the fan speed using the fan speed switch. The appropriate fan speed (HI or LOW) depends on the type of food to be cooked. Switch the fan mode switch to COOK. The fan will run continuously when the oven doors are closed (the fan works independently of the gas system). (If this switch is turned to COOL, the only difference is that the fan will continue to rotate when the oven doors are open.) Set the cooking temperature by turning the cook temperature control until the indicator mark on the knob is pointed to desired cooking temperature. The HEAT ON indicator will be on when the burners are on and will remain on while the oven is heated. Wait until the HEAT ON indicator cycles on and off for three times, the pre-set temperature has been reached. Open the oven doors, load the product into the oven, and close the doors. You can use the cook timer as a reminder of cooking process. If yes, turn the cook timer knob until the indicator mark points to the desired cooking time (up to 55 minutes). The timer knob will rotate counterclockwise as the timer runs down, indicating how much time remains. You can turn the knob while cooking to increase or decrease the remaining time. When the timer runs out, a buzzer will sound for a short time, and then turn itself off. (To immediately silence the buzzer, turn the cook timer knob to the OFF position.) The timer is a reminder to you; the timer does not control the oven. If you open the oven doors, the burners and fan will shut off until the doors are closed. However, the timer will continue running even if the doors are open. For ovens that are equipped with an oven interior light, to turn on the light, press and hold the switch located at the bottom of the control panel. When the load has finished cooking, you can rapidly cool the load by opening the oven doors (which will shut off the burners) and switching the fan mode to COOL (which will cause the fan to run even though the doors are open). For the most rapid cooling, also switch the fan speed switch to HI. After cooking is done, turn the cook temperature control to the lowest setting (fully counterclockwise) and switch the power switch to OFF.

# Maintenance

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## CLEANING

**NOTE: to maintain cleanliness and increase service life, this item should be cleaned daily. Do not water jet to spray water directly on the unit, if liquid enters the electrical compartment it may cause a short circuit or electrical shock.**

Before cleaning or attempting to move this item always turn off, unplug and let the unit to cool down completely. Wipe the entire unit with a clean soft cloth until it is completely dry. To avoid damage to the unit, do not use abrasive cleaners or scouring pads. If soap or chemical cleaners are used, be sure they are completely rinsed away with clean water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit. To avoid serious injury or damage, never attempt to repair or replace a damaged power cord yourself. Contact a professional technician for repair service.

# Maintenance

## MAINTENANCE

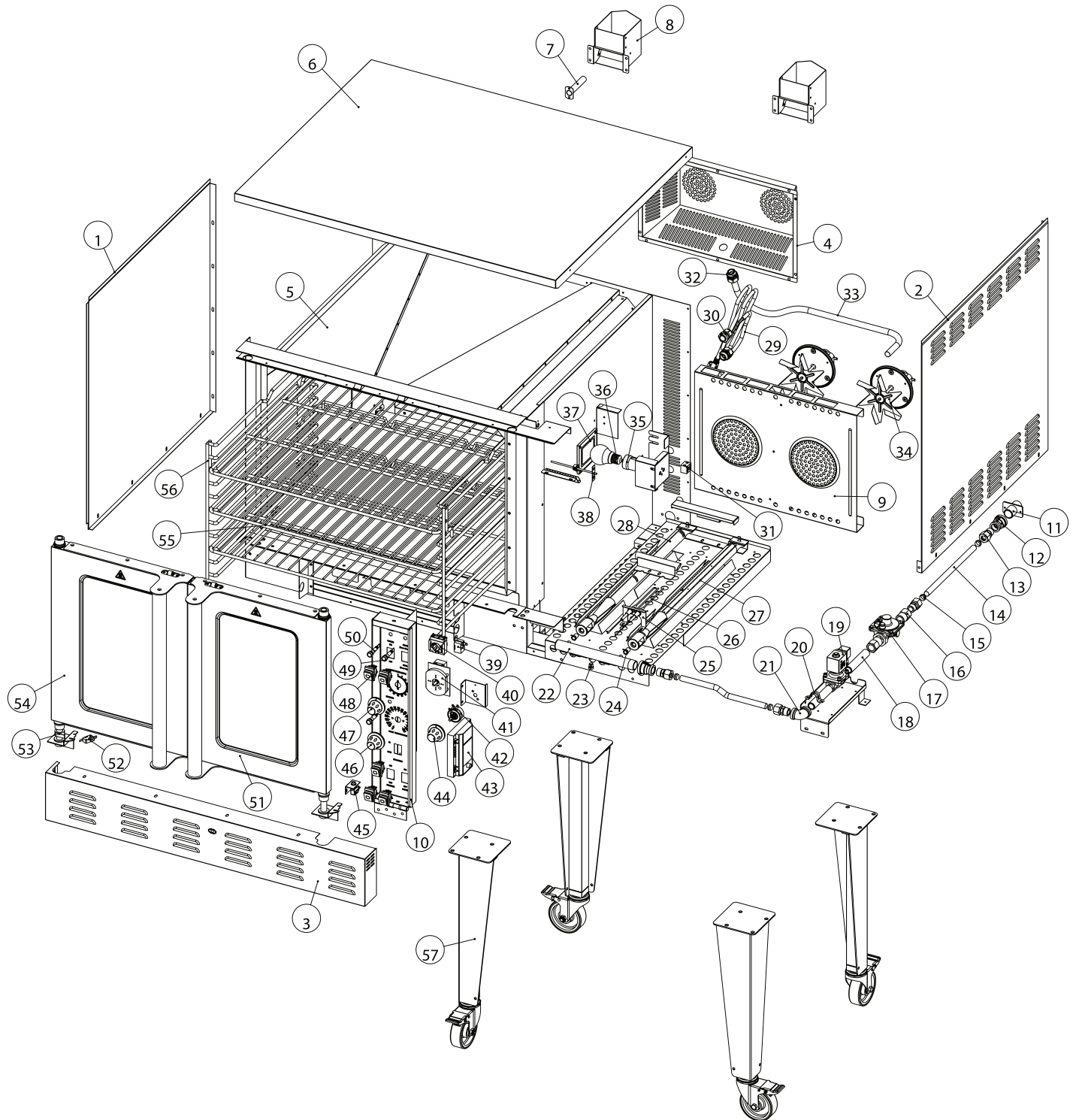
- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
- Install equipment under efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

## Troubleshooting

Problem	Possible Cause	Solution
No Heat.	Ignitor defective.	Call authorized service center.
	Power switch on control panel is off.	Set the control panel to COOK.
	Doors are open.	Close doors.
	Door micro switch defective.	Call authorized service center.
	Gas valve to oven may be in the cleared position.	Turn gas valve on.
Oven has not reached proper temperature.	The oven has not reached pre-heat temperature.	Wait for oven to reach pre-heat temperature.
	Internal problem with main temperature control.	Call authorized service center.
Convection fan does not run.	Oven has no electrical power.	Check electrical supply.
	Circuit breaker tripped.	Reset the breaker.
	Doors are open.	Close doors.
	Door micro-switch defective.	Call authorized service center.
Food Browns unevenly.	Improper heating temperature.	Pre-heat until desired temperature is reached.
	Baking pan dark or glass.	Lower oven temp by 25°F.
Food dries before browning.	Oven temp too high.	Lower oven temp.
	Oven door opened too much.	Stop opening oven door so much.
Oven cycles 3 times and locks itself out.	Flame sensor defective.	Call authorized service center.

# Parts Breakdown

**Model CE-CN-0001-NG 47750**



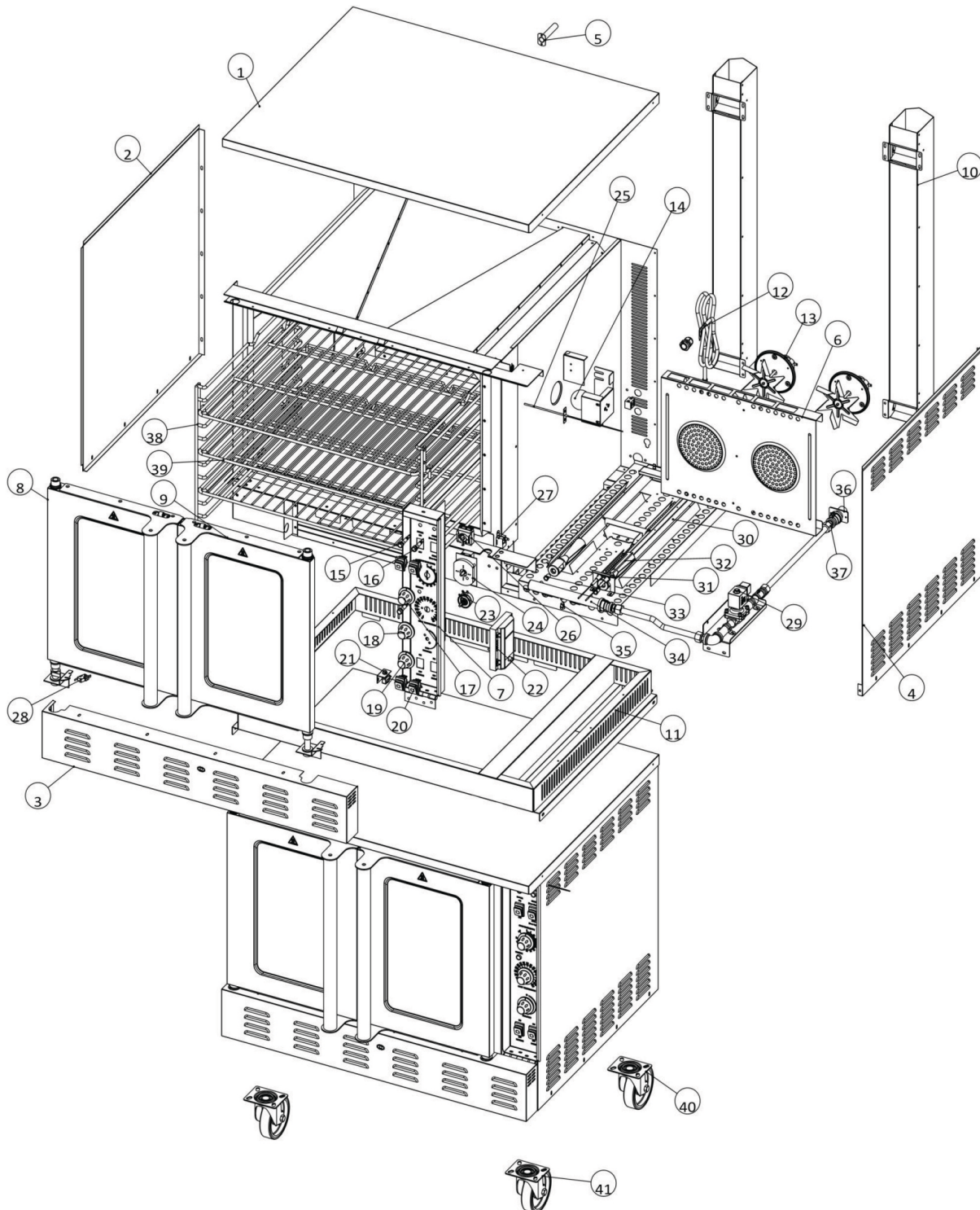
# Parts Breakdown

## Model CE-CN-0001-NG 47750

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
A0132	Left Side Panel for 47750	1	A0146	Clamp for 47750	20	A0162	Buzzer for 47750	39
A0133	Right Side Panel for 47750	2	A0147	1/2 Joint for 47750	21	A0163	Timer for 47750	40
A0134	Front Decoration Plate for 47750	3	A0148	Gas Distribution Pipe for 47750	22	AJ586	Oven Digital Thermostat for 47750	41
A0135	Fan Rear Cover for 47750	4	AJ605	Test Plug for 47750	23	A0164	Thermostat for 47750	42
A0136	Housing for 47750	5	AJ595	Oven Nozzle for 47750	24	AJ590	Ignitor for 47750	43
A0137	Top Cover for 47750	6	A0149	Ground Pin for 47750	25	A0165	Thermostat Knob for 47750	44
A0138	Exhaust Pipe for 47750	7	A0150	Sparker / Flame Sensor for 47750	26a, 26b	A0166	Micro Switch on Control Panel for 47750	45
A0139	Flue Assembly for 47750	8	A0151	Right Burner for 47750	27	A0167	Thermostat Knob for 47750	46
A0140	Air Deflector for 47750	9	A0152	Left Burner for 47750	28	A0168	Timer Knob for 47750	47
A0141	Control Panel for 47750	10	A0153	Power Cord for 47750	29	AJ582	Power Switch for 47750	48
AN737	Gas Pipe for 47750	11	A0154	Power Cord Grip for 47750	30	AD711	Working Indicator for 47750	49
AN736	1/2 to 3/4 Adaptor for 47750	12	A0155	Terminal Block for 47750	31	AJ580	Oven Power Indicator for 47750	50
A0142	1/2 to 15 Street Elbow for 47750	13	A0156	Corrugated Wire Pipe Connector for 47750	32	A0169	Right Door Assembly for 47750	51
A0143	Corrugated Pipe for 47750	14	A0157	Corrugated Wire Pipe for 47750	33	A0170	Door Trip Switch for 47750	52
A0144	Oliver Ring for 47750	15	AJ600	Motor Assembly for 47750	34	A0171	Door Trip Switch Push Plate for 47750	53
AK289	Intake Pipe Adapter for 47750	16	A0158	Chamber Light Socket for 47750	35	A0172	Left Door Assembly for 47750	54
AF679	Regulator RV48CL-66-0038 3/4" NPT/4" for 47750	17	A0159	Chamber Light for 47750	36	A0173	Wire Rack for 47750	55
A0145	Gas Manifold Pipe B for 47750	18	A0160	Chamber Light Cover for 47750	37	A0174	Wire Rack Support for 47750	56
AJ587	Solenoid Valve for 47750	19	A0161	Thermostat Probe for 47750	38	A0175	Leg with Caster for 47750	57

# Parts Breakdown

**Model CE-CN-0002-NG** 48060



# Parts Breakdown

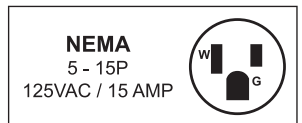
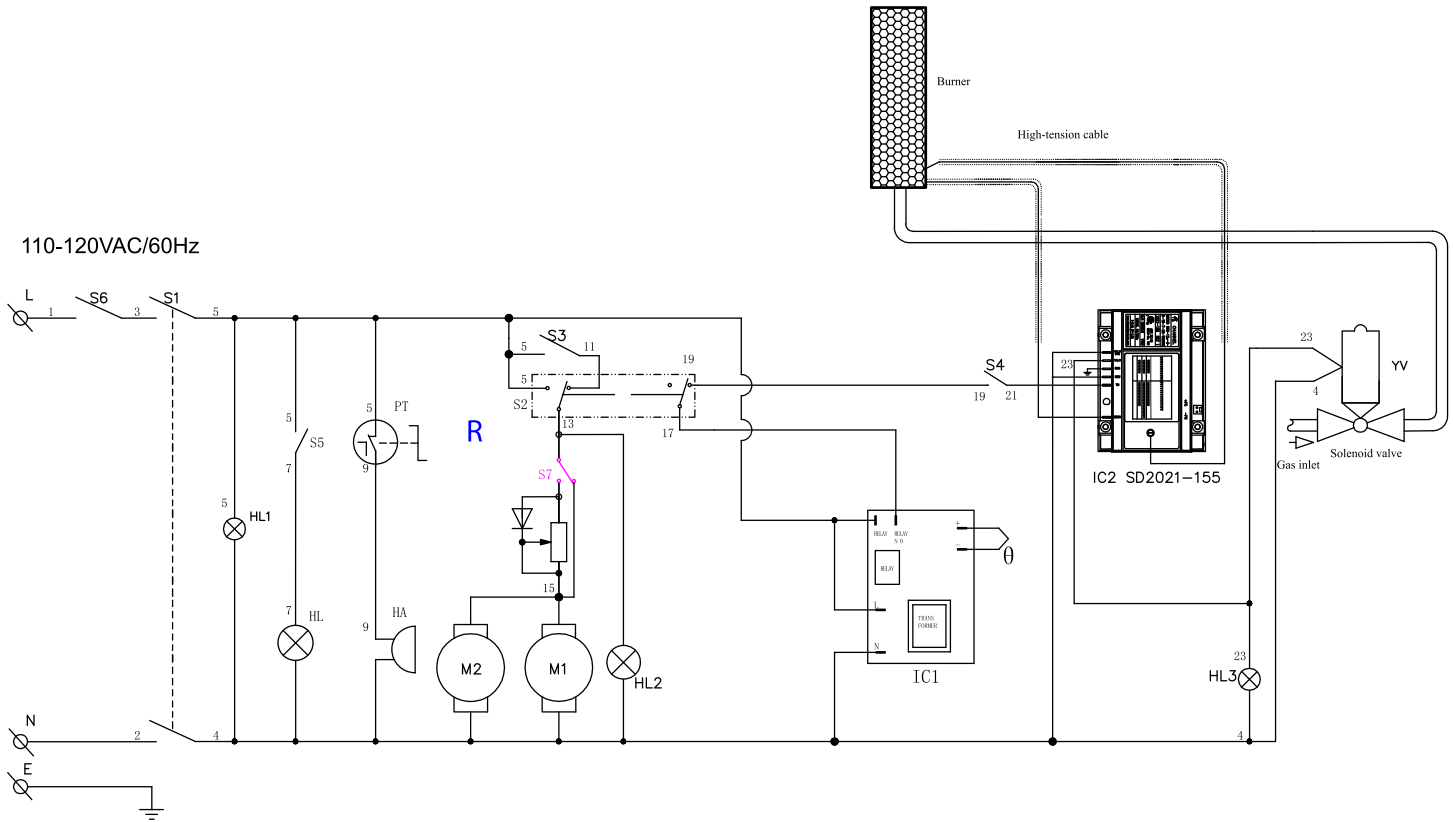
## Model CE-CN-0002-NG 48060

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
A0137	Top Cover for 48060	1	AJ580	Oven Power Indicator for 48060	15	AJ587	Solenoid Valve for 48060	29
A0132	Left Side Panel for 48060	2	AD711	Working Indicator for 48060	16	A0152	Left Burner for 48060	30
A0134	Front Decoration Plate for 48060	3	AP645	Timer Knob for 48060	17	A0151	Right Burner for 48060	30
A0133	Right Side Panel for 48060	4	AP646	Thermostat Knob for 48060	18	A0149	Ground Pin for 48060	31
A0138	Exhaust Pipe for 48060	5	AP647	Thermostat Knob for 48060	19	A0150	Sparker / Flame Sensor for 48060	32
A0140	Air Deflector for 48060	6	AJ582	Power Switch for 48060	20	AJ595	Oven Nozzle for 48060	33
A0141	Control Panel for 48060	7	A0166	Micro Switch on Control Panel for 48060	21	A0148	Gas Distribution Pipe for 48060	34
A0172	Left Door Assembly for 48060	8	AJ590	Ignitor for 48060	22	AJ605	Test Plug for 48060	35
A0169	Right Door Assembly for 48060	9	AP648	Thermostat for 48060	23	AN737	Gas Pipe for 48060	36
A0139	Flue Assembly for 48060	10	AJ586	Oven Digital Thermostat for 48060	24	A0142	1/2 to 15 Street Elbow for 48060	37
AP644	Stacking Kit for 48060	11	A0161	Thermostat Probe for 48060	25	A0174	Wire Rack Support for 48060	38
A0153	Power Cord for 48060	12	A0163	Timer for 48060	26	A0173	Wire Rack for 48060	39
AJ600	Motor Assembly for 48060	13	A0162	Buzzer for 48060	27	AP649	5" Caster without Brake for 48060	40
A0159	Chamber Light for 48060	14	A0170	Door Trip Switch for 48060	28	AP650	5" Caster with Brake for 48060	41

# Electrical Schematics

**Model CE-CN-0001-NG** 47750

**Model CE-CN-0002-NG** 48060



Code	Description
0	Temperature Sensor
HA	Buzzer
HL	Chamber Light
HL1	Power Indicator
HL2	Motor Indicator
HL3	Ignition Indicator
HL4	Alarm Indicator

Item No.	Description
IC1	Digital Thermostat
IC2	Igniter
M1	Motor
M2	Motor
PT	Timer
R	Speed Controller
S1	Power Switch

Item No.	Description
S2	Cook-Cool Switch
S3	Door Micro Switch
S4	Ignition Switch
S5	Chamber Light Switch
S6	Electric Box Micro Switch
S7	Hi-Low Speed Switch
YV	Solenoid Valve

## Notes

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## 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 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](mailto: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:

- |  |                                      |                                  |
|--|--------------------------------------|----------------------------------|
| <input type="checkbox"/> Restaurant                            | <input type="checkbox"/> Bakery      | <input type="checkbox"/> Deli    |
| <input type="checkbox"/> Butcher                               | <input type="checkbox"/> Supermarket | <input type="checkbox"/> Caterer |
| <input type="checkbox"/> Institution ( <i>specify</i> ): _____ |                                      |                                  |
| <input type="checkbox"/> Other ( <i>specify</i> ): _____       |                                      |                                  |

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.

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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.

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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.

