



Electric Fryer

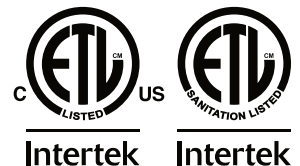
Model CE-CN-EF50 208

Item 48554

Instruction Manual



Revised - 03/18/2025



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Table of Contents

Model CE-CN-EF50 208

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6 - 9
Operation -----	9
Maintenance -----	9 - 11
Parts Breakdown -----	12 - 13
Electrical Schematics -----	14
Warranty Registration -----	15

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

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

ATTENTION OWNERS AND OPERATORS

Equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained.

Safety and Warranty

Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law. Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Repairs and conversions are to be made solely by an authorized servicer. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that vander cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor. This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or supplier directly for these items at no charge. Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

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

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-EF50 208
Item Number	48554
Electrical	208V /60Hz / 3
Power	15.26 kW
Current	43A
Oil Capacity	50 lbs. / 22.7 kgs.
	27 L / 7.1 Gal
Net Dimensions	15.5" x 30.2" x 44.5" / 394 x 768 x 1130mm
Net Weight	110.2 lbs. / 50 kgs.
Packaging Dimensions	16.5" x 32.3" x 33.1" / 420 x 820 x 840mm
Packaging Weight	130.1 lbs. / 59 kgs.

Installation

UNPACK

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier. Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms. A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

1. Uncrate carefully. Report any hidden damage to the freight carrier IMMEDIATELY.
2. Do not remove any tags or labels until unit is installed and working properly.

INSTALL THE LEGS (OR OPTIONAL CASTERS) AND RESTRAINTS

A set of legs is packed with the fryer. Casters are optional, purchased separately. Mounting fasteners are pre-mounted on the base plates.

1. Raise fryer sufficiently to allow legs or casters to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
2. Screw the four legs or casters to the plate on the bottom of the fryer. When casters have been ordered, the

Installation

casters having a locking-brake should be attached under the front of the fryer.

3. Lower the fryer gently. Never drop or allow the fryer to fall.
4. Use a level to make sure that the fryer is level. Each caster, or the tubular-end of each leg, can be screwed in or out to lower or raise each corner of the fryer.
5. Attach restraints as required by local codes.
6. Raise fryer sufficiently to allow legs or casters to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
7. Screw the four legs or casters to the plate on the bottom of the fryer. When casters have been ordered, the casters having a locking-brake should be attached under the front of the fryer.
8. Lower the fryer gently. Never drop or allow the fryer to fall.
9. Use a level to make sure that the fryer is level. Each caster, or the tubular-end of each leg, can be screwed in or out to lower or raise each corner of the fryer.
10. Attach restraints as required by local codes.

NOTICE

Unit must be level to assure maximum performance. Improper leveling may void warranty.

NOTICE

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer instructions.

WARNING

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its original installed position.

WARNING

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

WARNING

All fryers must be restrained to prevent tipping in order to avoid the splashing of hot liquid. The means of restraint may be the manner of installation.

FLUE INSTALLATION

1. Unpack the flue box and flue wrap.
2. Slide the flue box over the flue and secure it with the two self-tapping screws using a 5/16" socket.
3. Slide the flue wrap over the flue.
4. Secure it with four self-tapping screws two on the back and one on each side using a 5/16" socket.

Installation

CHECK CLEARANCES AND VENTILATION

Select a firm, level location for your fryer. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning. If the unit is to be set on non-combustible flooring, such as a concrete slab, 3 inches minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

WARNING

Improper ventilation can result in personal injury or death. Ventilation that fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death. Unit Must be installed under a ventilation hood. All units must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must also be provided. Do NOT obstruct the bottom front of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Due to the variety of problems that can be caused by outside weather conditions, venting by canopies or wall fans is preferred over any type of direct venting.

WARNING: DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric fryer should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS.

A qualified electrical installer must install this electric hotplate. Improper installation will void the manufacturers warrantee. External wiring should be in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply circuit should be properly fused and equipped with a means of disconnecting, as required by local electrical code. THE BODY OF THE ELECTRIC FRYER SHOULD BE GROUNDED (DO NOT GROUND TO A ELECTRIC SUPPLY LINE).

NOTE: appliances are not internally fused. They must be connected to a suitable disconnect box in accordance with local code.

Electric fryers may be wired for operation in the field for either 1-phase or 3-phase power supplies by making line connections at the junction box(es) located at the rear of the unit.

CONNECTING POWER SUPPLY

Open cover on junction box at rear of unit. Pigtail leads must be connected to supply power as per the diagrams in this manual.

LOCATING AND LEVELING THE UNIT

Do not install the unit closer than 1-inch from a side wall and/or closer than 1-inch from a rear wall. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate leveling and perfect line-up with other series units.



Installation

EXHAUST CANOPY

A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to local codes.

Operation

1. Fill the frypot with vegetable oil to the bottom OIL LEVEL line located on the rear of the frypot. This will allow for oil expansion as heat is applied. Do not fill cold oil any higher than the bottom line; overflow may occur as heat expands the oil. If solid shortening is used, carefully pack solid shortening into the bottom of the frypot, below, between and around the elements. Use extreme care not to damage the elements or sensing bulbs when packing the shortening into the frypot. Ensure the elements are completely covered with shortening prior to engaging power switch. Never insert a solid block of shortening into frypot on top of the elements. Hot spots and element damage will occur, and the potential for flash-fire increases.
2. Ensure that the power cord is plugged into the appropriate receptacle. Verify that the face of the plug is flush with the outlet plate, with no portion of the prongs visible.
3. Set the thermostat dial to the desired temperature. Turn the fryer power switch on and allow the oil to come to operating temperature. If the fryer temperature exceeds 464°F (240°C) the over-temperature protection circuit will trip. Allow the fryer to remain off for 30 minutes before resetting the high-limit switch. Contact a service agent if the problem persists.
4. Ensure that the oil/shortening level is at the top OIL LEVEL line when the fryer reaches operating temperature (the indicator light will cycle on and off). It may be necessary to add oil or shortening to bring the level up to the proper mark. If solid shortening is used, it may be necessary to turn the power switch off, and then back on, as the shortening melts, to prevent hot spots.

SHUTDOWN

1. Press the ON/OFF switch to the "OFF" position.
2. Filter oil or shortening and clean the fryer.
3. Place the frypot covers on frypots.

Maintenance

CLEANING CARE

- DO NOT use any abrasive or flammable cleaning fluids.
- DO NOT hose down, immerse or pressure wash any part of the electric fryer, excluding the catch tray.
- NEVER use a scrubber pad (on all exterior surfaces, except the electric fryer plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

Maintenance

DAILY CLEANING

1. Turn thermostat knob to "OFF" position.
2. Place hot-oil in a safe container under the drain and drain the frypot completely.
3. Remove the basket support frame (if applicable) and flush out any sediment remaining in the frypot with a little hot oil.
4. Wipe off the basket support frame and the inside of the frypot with a clean cloth.
CAUTION: SOME AREAS OF THE FRYPOT MAY BE HOT!
5. Close drain valve and strain the oil back into the frypot through several thicknesses of cheesecloth, or filter it back using a filter machine.
6. Replace the basket support frame (if applicable).
7. Add oil or shortening to MIN oil level mark on rear of frypot.
8. To resume cooking, turn the combination thermostat knob to "ON" position.

WEEKLY CLEANING

1. Follow steps 1 through 4 of the daily cleaning procedure (see previous section).
2. Close drain valve and fill frypot with a solution of warm water and boil-out compound.
3. Relight the fryer and bring the solution to a gentle boil for at least five minutes.
4. Turn off thermostat and let the solution stand until the gum deposits are softened and the carbon spots and burned grease spots can be rubbed off.
5. Scrub the frypot walls and heat tubes, then drain out frypot and rinse it with clean water.
6. Refill the frypot with clean water and boil again.
7. Turn off power and drain and rinse well until clean.
8. Wipe dry with a clean cloth.
9. Refill as specified in the "filling the frypot" section.

MONTHLY CLEANING

1. Perform the weekly cleaning procedure (see previous section).
2. Clean around burner and orifices if lint has accumulated.
3. Visually check that burner carry-over ports are unobstructed.

CLEANING STAINLESS STEEL SURFACES

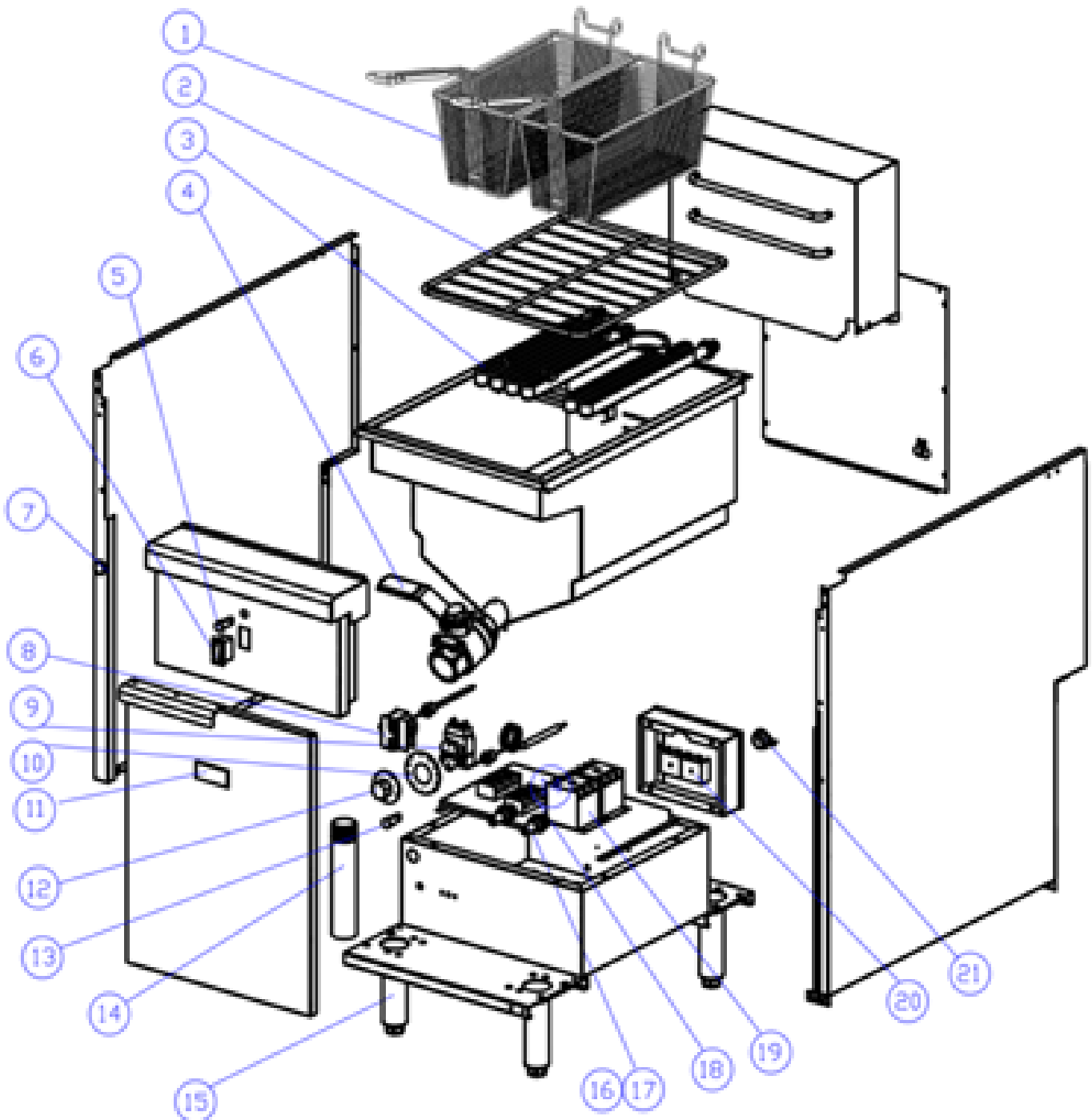
To remove normal dirt, grease and product residue from stainless steel use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner. To remove grease and food splatter or condensed vapors that have baked on the equipment apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE™ scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces that are marred collect dirt more

Maintenance

rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.

Parts Breakdown

Model CE-CN-EF50 208 48554



Parts Breakdown

Model CE-CN-EF50 208 48554

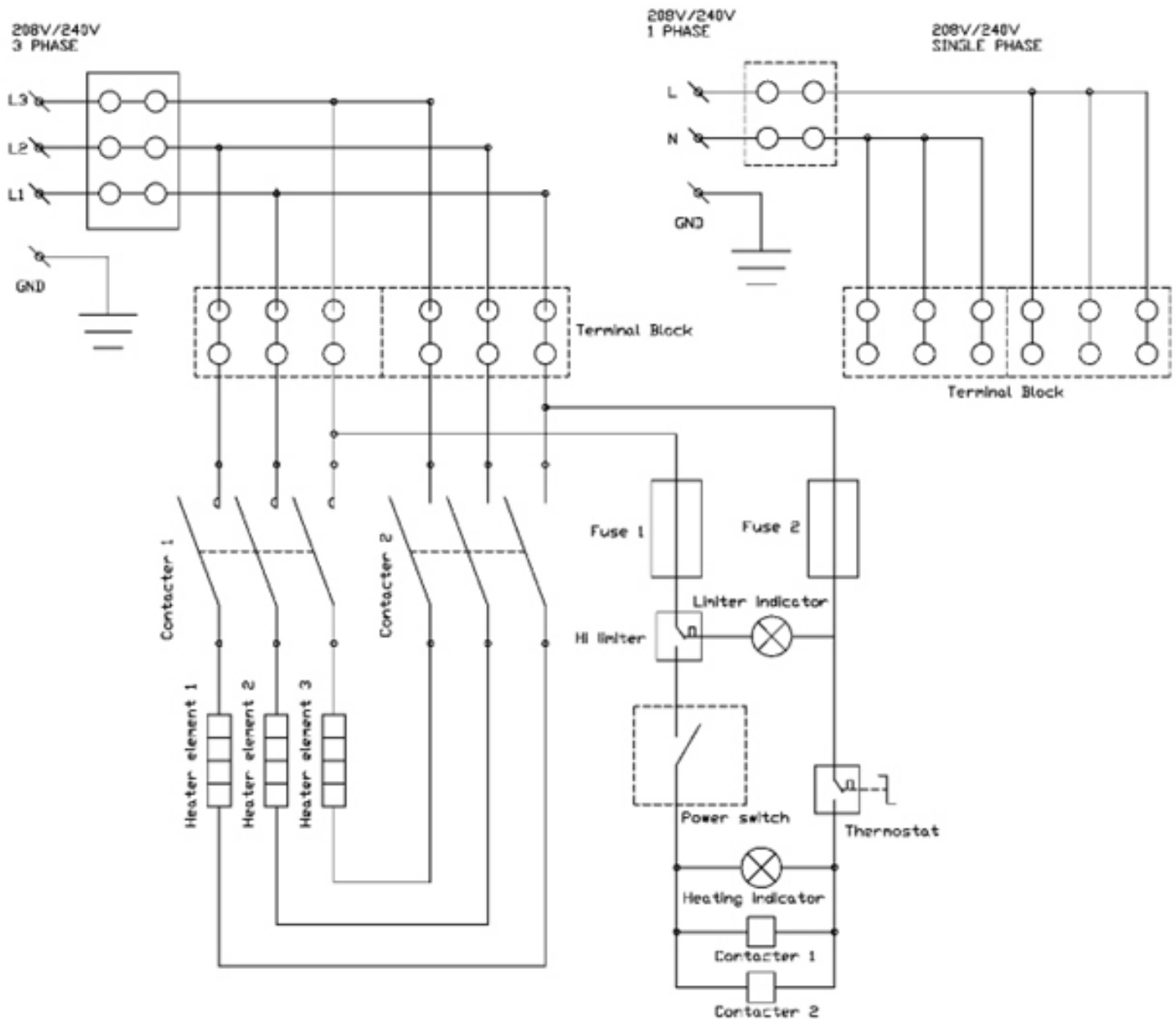
Item No.	Description	Position
AK408	Basket for 48554	1
AT475	Screen for 48554	2
AT476	Heater Element, 15.26kW, 208V for 48554	3
AS243	Valve-Ball-Drain-1-1/4" for 48554	4
AT477	Heating Indicator for 48554	5, 13
AT478	Power Switch for 48554	6

Item No.	Description	Position
AK429	Door Magnet for 48554	7
AT479	Hi Limiter for 48554	8
AT480	Thermostat for 48554	9
AI766	Nameplate for 48554	11
AK415	Knob for 48554	12
AS244	Drain-Extension for 48554	14

Item No.	Description	Position
48346	Adjustable Foot for 48554	15
AU795	Fuse for 48554	16
AT481	Terminal Block 3 Pole for 48554	17
AT482	AC Contactor for 48554	18
AT483	Terminal Block 4 Pole for 48554	19
AT484	Cord Protect Ring for 48554	20

Electrical Schematics

Model CE-CN-EF50 208 48554





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:

- | | | |
|--|--------------------------------------|----------------------------------|
| <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.

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.

