



Corn Dog Fryer

Model CE-CN-0016L-120

Item 48557

Instruction Manual



Revised - 12/04/2025



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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, 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'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou 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

PLEASE KEEP THIS MANUAL FOR FUTURE REFERENCE

In order to making full use of functions of this product and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

WARNING: ANY REFITTING AND WRONG INSTALLATION, ADJUSTMENT AND MAINTENANCE CAN LEAD TO PROPERTY LOSS AND CASUALTY. PLEASE CONTACT THE SUPPLIER IF YOU NEED TO ADJUST OR MAINTAIN IT AND ALL THESE SHOULD BE DONE BY AUTHORIZED PROFESSIONALS.

WARNING: DO NOT PUT FLAMMABLE LIQUID, GAS OR OTHER OBJECT AROUND THE PRODUCT FOR YOUR



Safety and Warranty

SAFETY SAKE.

WARNING: THE SHELL OF THIS MACHINE MUST BE GROUNDED FOR SAFETY SAKE. IF THE OIL LEVEL IS BELOW THE MINIMUM INDICATED LEVEL WILL CAUSE A FIRE. THANK YOU FOR YOUR COOPERATION!

STRUCTURE, FUNCTIONS AND FEATURES

1. There is temperature controller in it and it can set temperature for frying. Power indicator and heating indicator can show the heating situation.
2. When temperature of oil is over the limited temperature, the protecting device of heat breaker can cut off power automatically. It can avoid being over temperature (reset the device by hand).
3. When lifting the electric box, the micro-switch works at once. It cut off power to make sure personal safety and in case of electric heating tube being dry burned.
4. Electric heating tube has protecting board and it can be easy to draw out of bottom box with the electric box and separate from oil pot. Then it is easy to clean electric heating tube and oil pot.

NOTICE

- This equipment must be operated by trained cook or professionals.
- Do not refit it! The re fitment of this product will cause serious accident.
- Do not clean the product with a water jet or soak electric box into water to clean. Water can conduct electricity so the product may cause electric-shock accident by electricity leakage.
- High temperature will cause scald. When fire-facing oven is in use and before or after being used, do not touch directly body of trunk and chamber of top truck because of high temperature.
- Do not use another power supply with different voltage. Do not use main switch that is not coordinated with safety regulation.
- When thunder and lighting is closing, user should shut off main switch to avoid appliance being damaged by lightning strike.
- Do not use hard and sharp object to destroy the surface of oven body and the surface of oil pot.
- Hands should be dry to install the fryer and the plug and switch should be dry to connect.
- The installation and maintenance of electric circuit by professionals.
- If power cord is damaged, for preventing from danger, user should ask manufacturer or maintenance department or specific professionals to change it.

WARNING!

- Must check the machine everyday. Usually check the product that can avoid serious accident happens. The temperature around the machine should not over 300°C.
- Stop using if user feels that there are some problems in the circuit or machine. Ask the special technicians to check and maintain the machine as soon as possible.

Note: all fryer units are sprayed with anti-rust oil before shipment to prevent rusting during storage and transportation, which may result in a small amount of oil accumulating at the bottom of the tank.

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.

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

Model	CE-CN-0016L-120
Item Number	48557
Capacity	12 Corn Dogs
Electrical	120V / 60Hz / 1
Power	1700W
Max Temperature	200°C / 392°F
Net Dimensions	9.9" x 25.3" x 21.9" / 252 x 643 x 556mm
Packaging Dimensions	27.2" x 12.6" x 22" / 690 x 320 x 560mm
Net Weight	22 lbs. / 10 kgs.
Packaging Weight	24.3 lbs. / 11 kgs.

Installation

NOTES FOR INSTALLATION

1. The using voltage for this equipment must be coordinated with the supplied voltage.
2. User should install a suitable power switch and breaker switch near the fryer.
3. At the back of the equipment is the earth bolt. Please connect the earth wire in compliance with the safety regulations reliably with copper cable of no less than 1.5 mm².
4. Before using, check whether every connection is formed, voltage is normal and ground connection is safe.

Installation

5. The temperature around the fryer should not be over 300°C in order to prevent from hot oil splashing and cause fire.
6. The installation of this stove must be done by professionals.

TRANSPORTATION AND STORAGE

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in the open air. It should be put in a ventilated warehouse without corrosive gas. It should not be put upside down. If it needs to be stored in open air temporary, measurement against raining in needed.

Operation

1. Check if the installation of power supply is normal, and make sure the supplied voltage is coordinated with the using voltage.
2. Plug the machine and get through power supply, turn on the power switch. At that time current has been supplied to the machine. Rotate the temperature controller clockwise; set the desired temperature degree. At that time, the yellow indicator is on. It shows that electric heating tube stops working and temperature of oil in pot is rising.
3. When temperature of oil rises to the setting temperature, temperature controller can cut off power automatically. At the same time, yellow indicator is off. When temperature of oil lowers, temperature controller can get through power automatically. Yellow indicator is on, electric heating tube works again and temperature of oil rises. It repeats again and again to make sure temperature of oil is constant in the setting temperature.
4. The cover of pot is designed for keeping the pot be cleaning and warming. When putting in on the cover, please make sure there is not water on it in case of water drops into pot and oil splashes.
5. After working, please rotate the temperature controller counter-clockwise to the limit position and cut off power for safety sake.
6. Please pour the old oil out of pot when temperature of oil lowers to normal. First, cut off power, then put a oil tray under the oil drain and open the drain valve to pour oil into the oil tray.
7. In order to make sure the stove is safe and durable. User should clean the dirt of oil pot and filth of electric heating tube in order to keep the oil pot and electric heating tube is clean.
8. The partition board of oil pot is designed for protecting electric heating tube. Put the partition board into the oil pot when frying food.
9. There is "reset button for over heating" on the control panel. When temperature is over, the protecting button works. Press the reset button to restart. If heat cut-out works again and again, please ask professional people to check and repair the fryer.

Maintenance

CLEANING AND MAINTENANCE

1. Cut off the power supply before cleaning in case of accident.
2. Do not use wet towel with non-corrosive cleanser to clean the fryer. Direct wash by water is not permitted in case of any damage of the functions.

Maintenance

3. If do not use it at any time, please turn off temperature controller and main switch.
4. Please store the equipment in a ventilated storehouse without corrosive gas after cleaning when ceasing its work for a long time.

DAILY CHECK

Notice the situation of the machine before or after using every day.

Before using	Whether the machine is tilted?
	Whether the power cord is old, broken or damaged?
	Whether the control panel is damaged?
After using	Whether there is strange smell?
	Whether the upper and lower module plate cannot be heated at the same time?
	Is there any strange voice or is the machine out of control while the machine is lifting?

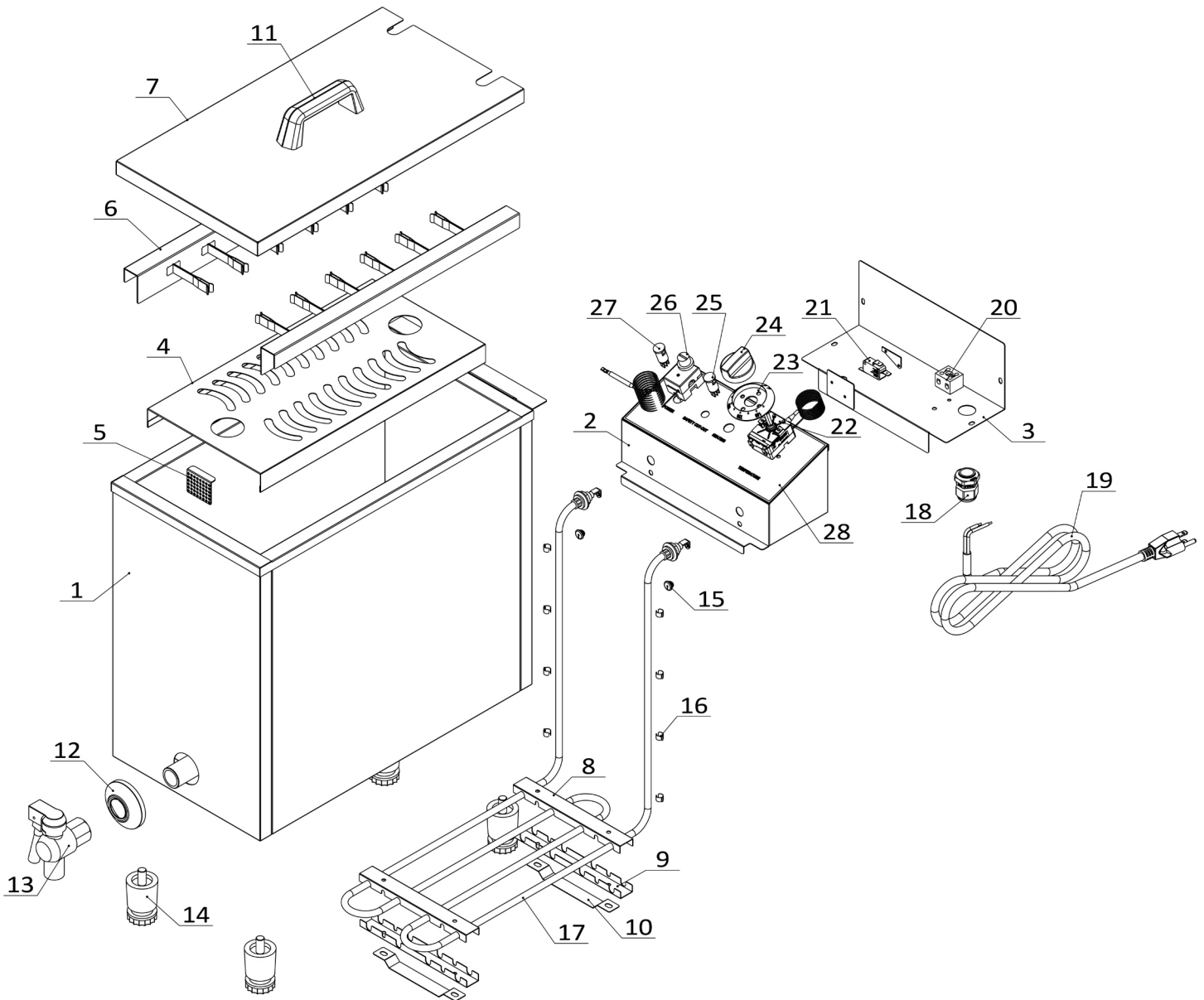
Troubleshooting

Troubles	Causes	Possible Cause and Solution
Plug the machine and get through power supply, power indicator is not on and heat.	Plug is not inserted well.	Remove the plug.
	Micro-switch contacts not well.	Adjust the limit distance of micro-switch.
Heating indicator is not on and temperature is not raised.	Connection of electric heating tube is loose.	Firm two sides of electric heating tube and screw.
	Heating tube is burned.	Change electric heating tube.
Power indicator is on but the setting temperature is not raised.	Temperature controller is burned.	Change temperature controller.
Temperature control is normal but indicator is not on.	Indicator is burned.	Change indicator.
After circuit heating, electric heating tube is not heated.	Temperature limiter works.	Reset "over heating protecting button" by hand.
Temperature control can not be controlled.	Temperature limiter is out of control.	Change temperature limiter.

Aforementioned troubles are just for reference. If any fault occurs, please cease using, return it to professional technicians for check and repair.

Parts Breakdown

Model CE-CN-0016L-120 48557

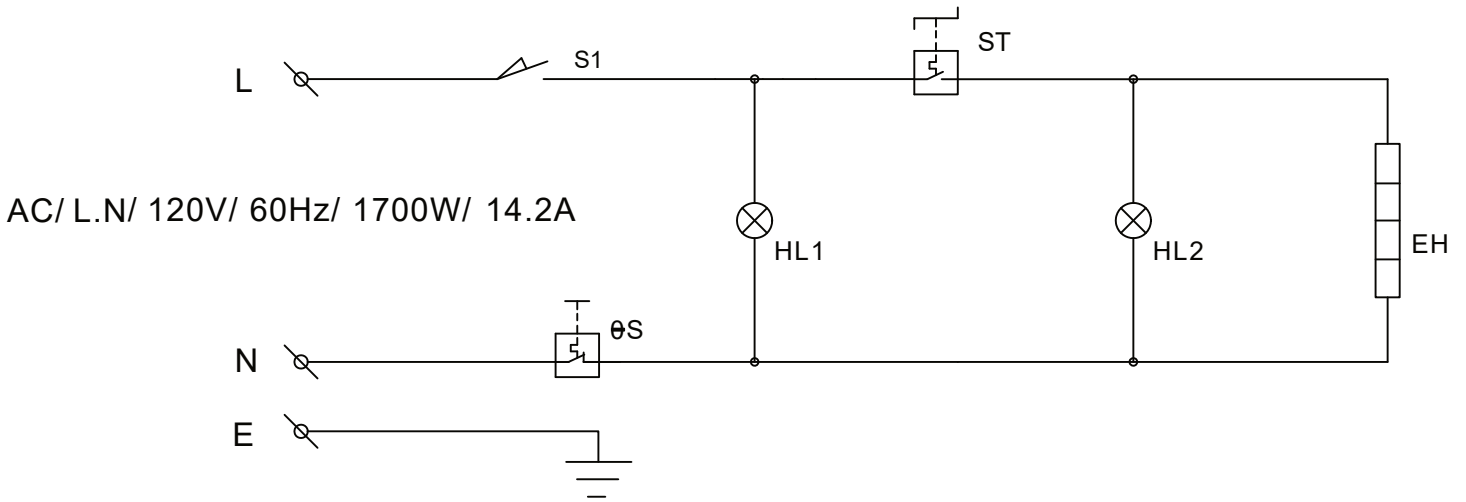


Parts Breakdown

Model CE-CN-0016L-120 48557

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AV443	Body for 48557	1	AV453	Lid Cover Handle for 48557	11	AV456	Micro-Switch Assembly for 48557	21
AV444	Electric Box Front Panel for 48557	2	AE194	Decoration Ring for Drainage Valve for 48557	12	AE163	Ego Thermostat 200C for 48557	22
AV445	Electric Box Rear Panel for 48557	3	AE193	Drainage Valve for 48557	13	AE161	Bezel for Thermostat Knob for 48557	23
AV446	Metal Net for 48557	4	AV454	Adjustable Foot for 48557	14	AV457	Temperature Knob for 48557	24
AV447	Filter Screen for 48557	5	AQ402	Sensor Sheath for 48557	15	AQ405	Heating Indicator (Yellow) 110V for 48557	25
AV448	Clip Assembly for 48557	6	AQ401	Sensor Clamp for 48557	16	AV458	Temperature Limiter for 48557	26
AV449	Lid Cover for 48557	7	AV455	Heating Element 1.75kW/120V for 48557	17	AV512	Power Indicator/Green for 48557	27
AV450	Heater Top Pressing Board for 48557	8	AO154	Power Cord Grip for 48557	18	AV459	Fascial Panel for 48557	28
AV451	Heater Bottom Pressing Board for 48557	9	AV515	Power Cord with Plug for 48557	19			
AV452	Heater Support for 48557	10	AJ589	Terminal Block for 48557	20			

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S1	—————	Microswitch
HL1	—————	Power light indicator
θS	—————	Temperature limiter
ST	—————	Thermostat
EH	—————	Heating element
HL2	—————	Heating light indicator





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

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

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.

