



Tandoor Ovens

Models CE-IN-3232-NG-E, 3434-NG-E

Items 49091, 49092

Instruction Manual



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Model CE-IN-3232-NG-E / Model CE-IN-3434-NG-E

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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

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. A qualified installer must perform installation and service.

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.



Safety and Warranty

CAUTION: the gas pressure regulator must be used with this appliance. This regulator should be set for an outlet pressure of 7" water column for natural gas.

WARNING: if you smell gas

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Do not try to light any appliance.
4. Do not touch any electrical switch; do not use any phone in your building.
5. Immediately call you gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
6. If you cannot reach your gas supplier, call the fire department.

RETAIN THIS MANUAL FOR FUTURE REFERENCE: ASSEMBLER / INSTALLER: leave these instructions with the appliance. A copy of these boxed instructions is to be posted in a prominent location and the instructions are to be followed in the event the user or area occupant detects gas odors.

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS

- Do not store or use flammable vapors or liquids in the vicinity of this or not any other appliance.
- Whilst in operation, parts of the appliance will become hot. Suitable precautions must be taken to avoid accidental burns.
- Keep all combustible products away from the tandoor.
- This is gas fired tandoor ONLY. No charcoal use. The oven must not be exposed to rain /water.
- Keep at least 6" (150mm) away from any combustible surfaces.
- Must be installed by a technically qualified technician.
- At all times keep this manual in the vicinity of the oven.

CONSEQUENTIAL LOSS

Omcans does not accept responsibility for loss of food, production time, production time, profit etc, which may result from the breakdown of the appliance. Models of this tandoor oven suitable for installations in North America, display a special marking plate with the ETL logo on the name plate and a reference on the plate to CSA Std 1.8 & ANSI Std. Z83.11b, NSF/ANSI Std. 4 to indicate compatibility to gas connections devices used for USA, Canada.

THE NORTH AMERICA DESIGNATED APPLIANCES ARE SUITABLE FOR USE ONLY ON NATURAL GAS & PROPANE

For Canadian or USA installations, only the correct version of this appliance can be used and these can be operated on both natural gas & propane. This appliance must be installed in accordance with current local regulations and only used in a well ventilated area.

DISCLAIMER: OUR CLAY POT INTEGRITY IS RELIANT ON THE WAY IT IS HANDLED IN THE KITCHEN. THE USUAL LIFE FOR THE INTEGRITY OF THE POT IS FIVE YEARS. FOR THIS REASON, OUR CLAY POT IS NOT UNDER WARRANTY.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other

Safety and Warranty

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-IN-3232-NG-E | CE-IN-3434-NG-E |
|----------------------|---------------------------------------|---------------------------------------|
| Item Number | 49091 | 49092 |
| Fuel Type | Natural Gas | |
| BTU per Hour | 85,000 | |
| Burner Size | 12" / 305mm | |
| Baffle Plate | 17" / 432mm | |
| Internal Dimensions | 16" x 27" x 23" / 406 x 686 x 584mm | 18" x 29" x 25" / 457 x 737 x 635mm |
| Net Dimensions (DWH) | 32" x 32" x 36" / 813 x 813 x 914mm | 34" x 34" x 36" / 864 x 864 x 914mm |
| Packaging Dimensions | 35" x 40" x 46" / 889 x 1016 x 1168mm | 37" x 42" x 46" / 940 x 1069 x 1168mm |
| Net Weight | 550 lbs. / 249.5 kgs. | 630 lbs. / 285.8 kgs. |
| Packaging Weight | 675 lbs. / 306.2 kgs. | 760 lbs. / 344.7 kgs. |

INSTALLATION INTRODUCTION

This product is made with the safest materials conforming to the United States NSF. Proper installation must conform to all local codes.

For Canada and the U. S. A.: when installing this appliance, please refer to all applicable codes or, in the absence of local codes, (In the U.S.A.) follow the National Fuel Gas Code, ANSI Z223.1/NFPA 54. In addition, ANSI / NFPA 96 – (latest edition), covering the installation of equipment for the removal of smoke and grease-laden vapors from commercial cooking equipment must be conformed to.

BEFORE STARTING WITH THE INSTALLATION OF THE APPLIANCE, PLEASE READ AND BE FAMILIAR WITH THE INFORMATION IN THIS MANUAL

INSTALLATION OF THIS MUST BE PERFORMED BY A REGISTERED GAS-SAFE GAS FITTER / A QUALIFIED INSTALLER

- Appliance installation sites should be provided with safety instructions based on information supplied by local fuel suppliers. These instructions are to be posted in a prominent area near the appliance.
- All installations are to conform to local codes. In the absence of local codes, installation should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, and in Canada the National Gas Installation Code, CAN/CGA-B149.1.
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of psi (3.45kPa).
- The appliance 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 1/2 psi (3.45 kPa).
- Oven is to be caster mounted for use: the installation shall be made with a connector that complies with the Standard for Movable Gas Appliances, ANSI Z21.69CSA 6.16, and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41CSA 6.9. Adequate means will be provided on site to limit the movement of the oven without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.
- The rear panel on the tandoor oven has a fastener location suitable for attachment of restraint devices. The fastener is identified with a marking tag.
- Do not allow untrained operators to use this equipment.
- Exercise extreme care in handling metal parts. Do not touch any metal or other surfaces that become hot in operation.
- NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE DURING AN ELECTRICAL POWER FAILURE. In the event of the loss of electrical power, exhaust hood will not function. If this happens turn off the hood power switch and turn off the gas tandoor oven valve(s).
- IF INSTALLATION SITE IS PROVIDED WITH A POWER LOSS INTERLOCK DEVICE, IT WILL ACT TO SHUT OFF ALL GAS IN THE EVEN OF ELECTRICAL POWER FAILURE. FOLLOWING LOSS OF POWER MANUAL RELIGHT OF PILOT BURNER WILL BE REQUIRED.
- Refer to local codes for the building fresh air supply requirements. For the U. S. A., in the absence of local codes, refer to the National Ventilation Code entitled, "Standard for the Installation of Equipment for the Removal of Smoke and Grease laden Vapors from Commercial Cooking Equipment", NFPA-96-latest edition.

Installation

Note: where servicing may require greater access clearances than those shown on the nameplate, then the greater clearances should be allowed for.

- At installation, adequate clearances should be provided for proper operation and servicing of the appliance and any field installed optional items. Data plate applies only to tandoor oven as provided by appliance manufacturer.
- This appliance is for installation only at the clearances indicated on the name plate. Clearances are specified from combustible and for non-combustible construction.
- Observe clearances from combustible surfaces as marked on nameplate. Clearances posted on unit are for safety reasons and lesser clearances cannot be applied. Additional clearances might be required for service and operator access.
- Do not block any louvered openings on appliance service panels.

UNPACKING

- Un-crate the unit with extreme care, do not use a hammer or heavy tools to un-crate the unit. Always remove shipping container parts and panels by only outward prying.
- Make sure the unit is in the upright position before starting to un-crate.
- Before fixing the appliance in place, remove all protective plastic coating from the unit.
- Oven is on wheel castors and can be rolled out easily to the designated installation area.
- Unit must be rolled around by hand. Do not use a lift jack.

CLEARANCE AND POSITIONING

- This appliance requires a 6" (150mm) clearance from combustible material and surfaces.
- Never install propane appliances below grade.
- There must be minimum clearances of 32" in the US and between top of the appliance and any overhanging shelf. Shelves must be of non-combustible material.
- It is recommended that the appliance is not installed in drafty locations or near doors.
- If the appliance is positioned on a combustible floor, sheet material (preferably stainless steel) equal to the base area of the appliance must be secured to the floor prior to fixing the appliance in place.
NOTE: for Canadian and U.S.A. installation is authorized only on non-combustible floors.
- Ensure that the appliance is level.
- Inspect for damage. If any damage is noted, report damage to the freight company and contact manufacturer at the address shown on the cover.
- Verify that the unit marking plate indicates that the unit is set up for service on the type of gas fuels as found at the installation site. Natural gas units have to be operated on natural gas only and propane units used only on propane gas.
- Plan location of units in such a manner as to be best accessible to operator. Locate unit so that foot traffic in area will not interfere with unit operation. When choosing unit location, take into consideration the operation of overhead and side mounted heating/cooling ducts and fans.

VENTILATION

- Ventilation hood must be installed above the appliance according to all appliance codes by your local and state health and fire regulations.

- There must be sufficient low-level ventilation to ensure that the appliance has a good supply of clean fresh air.

GAS SUPPLY AND CONNECTION

- Check that the gas supply correspondence to that on data plate. Gas connection must be the same size of the tandoors NPT ½" inlets.
Warning: do not under any circumstances join NPT to BSP threads when making connections.
- The ½" connection for connection of gas supply is located behind the unit.
- A shut off valve should be installed on the gas service line ahead of the unit in case of emergency and for serving purposes. The location of the manual shutoff valve should comply with codes in effect at the installation site.
- Since the appliance is caster mounted, connection of the appliance must be made using suitable flexible connection devices. Ensure that the hose is suitable for commercial catering appliances and a restraining wire and wiring label are used.
- Fixed pipe work must not be used with this appliance.
- For the U.S.A. and Canada: installation shall be made with a connector that complies with the standard for connectors for Movable Gas Appliance, ANSI Z21.69-CSA6.16, and a quick Disconnect devices for the use with gas fuel, ANSI Z21.41- CSA 6.9.
- Connect tandoor to gas supply and conduct gas leakage tests to verify gas tight connections. Check entire piping system for leaks. A solution consisting of 50% dish washing detergent and water mix can be applied to all piping parts with a brush.
- Matches, candles or other sources with open flames or sparks shall not be used for this purpose. Gas controls are provided with outlet settings suitable for the fuel type shown on the nameplate. Adjustments if needed to the regulator should only be made by qualified service staff. The regulator outlet pressure must be the pressure shown on the nameplate for the type of gas fuel used.
- Some local codes require that a manual shutoff valve be installed in the same room and within six feet of the appliance. If because of local code requirements, a manual gas shutoff valve has to be installed on the appliance, and if it is mounted inside of enclosure by access doors, a label should be provided indicating this construction.
- Proper gas piping: in order to insure proper performance of this unit as well as other gas appliances on the same gas supply lines, a well-planned and properly sized gas supply system is a must. If the appliances are to be connected to existing piping, the piping should be checked for adequate capacity enabling full firing for all of the units that are to use the piping run.
- Pipe thread sealant (joint compound) shall be used sparingly and only on male threads of pipe joint. Such compounds shall be resistant to the action of L.P. gases.
WARNING: all pipe fittings must be clean and free of dirt or other contaminants. Any loose particles, such as dirt or metal filing, in gas lines can damage the controls and affect operation.
- Make certain not to obstruct the flow of combustion and ventilation air. Insure that air intake openings around the appliance jacket are not obstructed.
- Appliance must be connected to suitable exhaust duct in compliance with all applicable local codes.
- Position the appliance to insure that proper clearances for safety and service are provided.

Operation

START UP AND OPERATION

All appliances are operationally checked and adjusted before leaving our factory. These adjustments are made to verify effective operation and that the appliance meets the requirements of the tests standards. At the installation site making sure all local codes are met is the responsibility of the installer. The tandoors use a safety pilot system to ignite the burner and monitor flames and to shut off the gas supply in case of loss of burner or pilot flames. The gas supplies to the pilot and burner are fed through a thermo-magnetic safety valve. A thermocouple is part of the safety systems and it functions to hold the gas valve open after a proper pilot flame is established. Before firing of unit, fit burner plate over burner and place a layer of rocks evenly and level onto plate. Only use rocks as supplied with the appliance.

USER INSTRUCTIONS

- Make sure that the manual shutoff valve behind the unit is turned off and that the tandoor gas valves are turned off.
- Open the main gas line to the tandoor oven.
- On the appliance control valve depress and hold the back knob on the star position indicated by a star for 10 seconds to start pilot gas flow and to clear the air from the gas line.
- Repeatedly push the piezo igniter until the pilot burner lights (the pilot light can be seen faintly at 5 o'clock below the burner plate).
- Continue to keep the control knob pressed in for a further 20-30 seconds for the flame sensing device to establish itself.
- If the pilot burner extinguishes itself when the knob is released, repeat the above procedure.
- If the burner extinguishes for the any reason while the oven is operating, switch control off and WAIT 5 MINUTES BEFORE RELIGHTING. If for any reason burners become extinguished, repeat lighting instructions beginning with Step 1.
- After the pilot burner is lit main burner can be turned on. To do so rotate the control knob counter clockwise. The burner can now be set to high flame position indicated by the large flame symbol. To adjust flames to lower flame setting, turn knob to the low position, or anywhere between the two, continue to turn the control knob counter clockwise towards the small flame symbol.
- The main burner should light smoothly and quietly. Burner flames should be predominantly blue.
- When not in use, the control knob should always be set to the OFF position.

FIRST FIRING

It is important to gradually build up heat within the tandoor the first time it's being used. The burner should be at very low setting (control valve set at LOW) for at least 8-10 hours, the flame intensity to be increased to medium for another 8-10 hours on the same day or the next day. During this procedure the mouth of the tandoor should be completely covered with the stainless steel lid provided. Do not be alarmed if you see small fissures appear on the clay surface it will not affect the performance of the tandoor.

SHUTTING DOWN OF THE APPLIANCE

To turn off the appliance, turn the control clockwise until the indicator on the knob is in the off position indicated by the black dot symbol. Visually confirm that the flames have gone out.

WARNING: after the operation the appliance will remain hot for sometime, therefore, to avoid injury, care should be taken to prevent contact with hot surfaces.

Maintenance

MAINTENANCE AND CLEANING OF APPLIANCE

ROUTINE MAINTENANCE

Slight hairline cracks are expected to appear in the clay pot during use. A bag of repair clay is supplied with the oven to effect repairs as follows (when the Tandoor has cooled down):

- Dampen the affected area with a moist cloth.
- Fill in the crack with the clay provides using a spatula.
- Smooth the foiled area with a soft moist cloth.
- Allow repair to air dry for an hour. **DO NOT WET THE CLAY LINING.**

NORMAL CLEANING

Clean all the external panels with a non-abrasive detergent. To safely remove the build-up of grease on the clay surface, wipe it down with a cloth that has been dampened with a solution of salt and white vinegar.

SERVICING

The tandoor oven should be routinely serviced to ensure a long trouble free life. It is recommended that the appliances are serviced every 6 months by a registered gas-safe fitter/qualified person. In the event that the ignition is delayed or becomes noisy, turn off the appliance and call for a service.

GENERAL CHECK

Remove the control knob and the 4 screws securing the front cover and cover off over the tap spindle.

1. General check of the appliance, e.g. installation, ventilation, gas connections, gas supply fittings/flexible hose, restraint wire fitted isolation shut off valve.
2. Check low flame setting, adjust as necessary.
3. Check general burner condition. Clean burner ports with vacuum cleaner or low pressure air.
4. Clean aeration port/air shutter opening and injector of any lint build-up.
5. Carry out gas soundness /gas leakage test.

WARNING: components after cleaning should be replaced in reverse order of removal and verified to be correctly positioned before tandoor is fired. If any parts are damaged or lost during cleaning, do not operate unit until they are replaced. To do so will void warranty.

COMPONENT REPLACEMENT

1. Only qualified persons should conduct service or repair of this equipment.

Maintenance

2. Always disconnect power and fuel when repairing or servicing these appliances.
3. Any service or repair conducted on the unit as covered by the warranty has to be authorized by the manufacturer.
4. Only the original factory parts are to be used for any repair or replacement.
5. If parts are lost or missing, obtain and install replacement parts before returning unit to service.
6. Following service, be sure to reconnect all parts, and close all panels and covers before power is turned back on. Do not attempt to bypass any safety controls. Doing so voids warranty and creates dangerous operating conditions.
7. Access to service most components is gained by removing of the front cover. This is done by undoing the screws which secure the front cover and then removing cover.

THERMOCOUPLE

1. Loosen the thermocouple and pilot gas supply connection to the valve.
2. Undo the nut holding the pilot light assembly cradle and withdraw.
3. Replace the thermocouple.
4. Replace as above in reverse order.

DO NOT OVERTIGHTEN THE CONNECTION VALVE

The tip of the thermocouple should be 1" (25 mm) from the edge of the main burner and level with the top of main burner. The pilot flame should completely envelope the tip of the thermocouple.

IGNITE ELECTRODE

1. Remove the igniter lead from piezo.
2. Undo the nut holding the light assembly cradle and withdraw.
3. Replace the electrode.
4. Replace as above in reverse order.

PILOT BURNER

1. Loosen the thermocouple and pilot gas supply connection to the valve.
2. Undo the nut holding the pilot light assembly cradle/bracket and replace.

GAS TAP ASSEMBLY

1. Loosen and remove connections to burner pipe and gas inlet pipe.
2. Loosen and remove connections to pilot burner.
3. Loosen connection to thermocouple and remove.
4. Loosen and remove the holding plate nut.
5. Withdraw tap/valve assembly.
6. Replace as above in reverse order.

BURNER

1. Remove rocks and plate sitting on the burner.
2. Loosen connection from burner pipe to gas tap/valve and remove.
3. Withdraw burner through top of oven.
4. Replace as above in reverse order.

INJECTOR/ORIFICE SPUD

1. Loosen connection from burner pipe to gas tap/valve and remove.
2. Loosen and remove injector/orifice spud carrier from burner.
3. Loosen and remove injector/orifice spud from injector carrier.
4. If necessary clean out injector with fine wire or air hose.
5. Replace as above in reverse order.

Maintenance

PARTS LIST

| Part Code | Description |
|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| AS124 | PEL 21S - CSA listed gas valve with nuts, olives, knobs & legend, gas valve CSA file no.112894_0_000, class no.3302-01 - universal. |
| AS125 | Pilot burner - 3 way with side entry. Comes with 4mm & 6mm olives & nuts - universal. |
| AS126 | Pilot igniter white electrode - universal. |
| AS127 | Peizo igniter - universal. |
| AS128 | HT lead - universal. |
| AS129 | Thermocouple M9 1000mm - universal. |
| AS130 | Pilot tube 4mm OD approx 1000mm long universal. |
| AS131 | Brass orifice 1.7mm to 4.5mm depending on model and type of gas. |
| AS132 | Burner baffle plate of 6 gauge steel. |
| AS133 | 12" baffle plate for 24x24x36 tandoor. |
| AS134 | 13" baffle plate for 28x30x36 tandoor. |
| AS135 | 17" baffle plate for tandoor oven 32x32x36 and 34x34x36. |
| AS136 | Steel gas burner. |
| AS137 | Gas burner 12" with 60 holes with stainless steel top 304 grade 18 gauge thick with 60 holes, with burner base plate 7 gauge steel, 12" burner used in tandoor oven 32x32x36 or 34x34x36. |
| AS138 | Gas burner 9" with 60 holes with stainless steel top 304 grade 18 gauge thick with 30 holes, burner base plate 7 gauge steel, 9" burner tandoor oven 24x24x36 or 28x30x36. |
| AS139 | Brass orifice. |
| AS140 | Brass orifice 4.5mm for natural gas for 12" gas burner. |
| AS141 | Brass orifice 3.5mm for natural gas for 9" gas burner. |
| AS142 | Brass orifice 2.2mm for propane for 12" gas burner. |
| AS143 | Brass orifice 1.7mm for propane for 9" gas burner. |
| AS144 | Bimetallic temperature meter. |

PROPANE CONVERSION INSTRUCTIONS

WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in

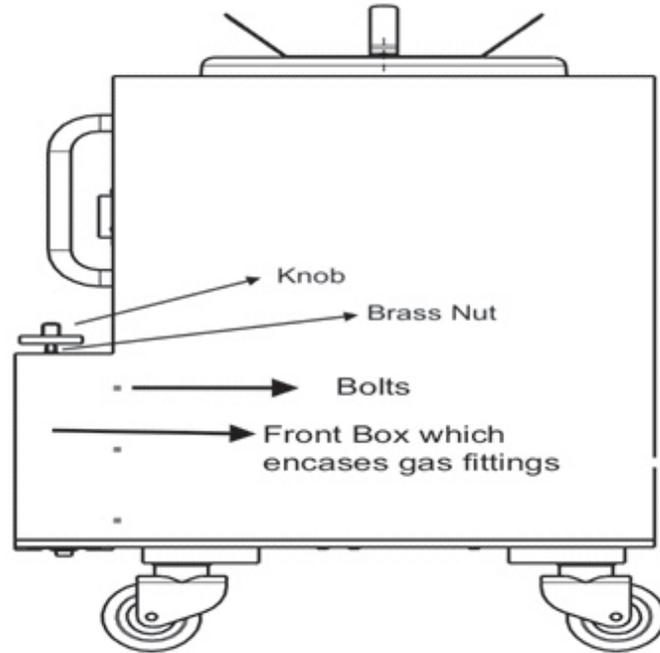
Maintenance

these instructions are not followed exactly, a fire, and explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

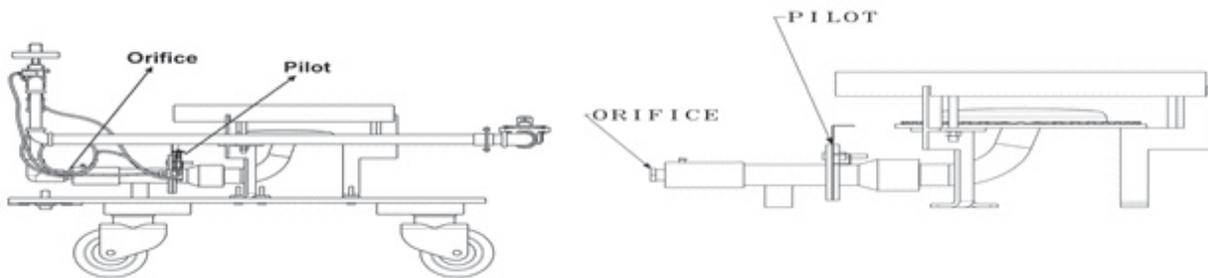
Please note that the propane conversion should be done by a qualified gas plumber only. All gas fired tandoor ovens are set up for use with natural gas unless otherwise specified on the oven. Please refer to the drawings below. Propane conversion kit/orifice for propane is provided with every natural gas fired tandoor oven, refer to drawing no 4 which shows the orifice. Please refer to drawing no 1. First open the front box which encases the gas fittings, to open the front box, please pull out the knob by applying some pressure upwards, loosen the brass nut located under the knob, finally unscrew all the hex bolts around the front box and carefully remove the front box.

1. Replacing the orifice. Please refer to drawing no 2, 3 & 4. Locate the orifice in the tandoor oven as shown in the drawings & replace the orifice. Orifice size for propane is 1.7mm for (24x24x36") & (28x30x36"), 2.2mm for (32x32x36") & (34x34x36").
2. Pilot flame adjustment: please refer to drawing no 2, 3, 5 & 6. Loosen the screws on the gas burner holding the pilot assembly, carefully remove the pilot assembly from the burner. Open the silver cap at the bottom of the pilot with a ratchet as shown in the drawing, after the silver cap is removed, there is another small screw inside the pilot which should be completely tightened and then unscrewed by a quarter turn only, put the silver cap back & put the pilot assembly back on the burner in the same way it was removed. Connect to a propane tank at 11" WC inlet pressure and check the pilot flame, the pilot flame should be approx. 2" long as shown in drawing no 6.

Figure Drawings



Gas tandoor oven, drawing:1

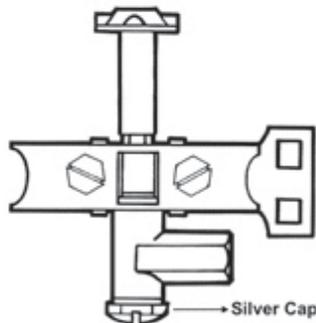


Gas train, drawing: 2

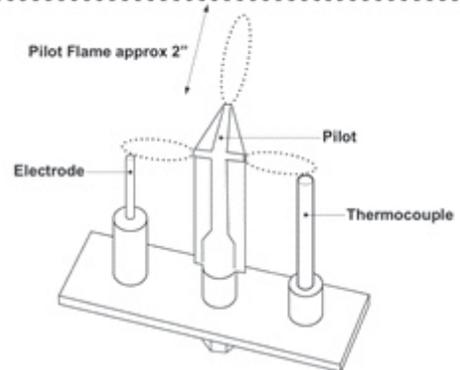
Gas burner, drawing: 3



Orifice, drawing: 4



Pilot, drawing: 5



Pilot assembly, drawing: 6



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.

