



Donut & Funnel Cake Fryers

Models CE-CN-0125, 0170

Items 49101, 49102

Instruction Manual



Revised - 04/01/2025



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



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Model CE-CN-0125 / Model CE-CN-0170

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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 bon 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

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.



Safety and Warranty

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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.

CODES AND STANDARDS

The fryer must be installed in accordance with:

IN THE UNITED STATES:

- State and local codes, or in the absence of local codes, with:
- National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.
- NFPA Standard #96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA.
- National Electrical Code, ANSI/NFPA-70 (latest edition). Copies may be obtained from The National Fire Protection Association, Batterymarch Park, Quincy, MA. 02169-7471.
- In the commonwealth of Massachusetts all gas appliances vented through a ventilation hood or exhaust system with a damper or with a power means of exhaust shall comply with 248 CMR.

IN CANADA:

- Local codes.
- CAN/CSA-B149.1 Natural Gas and Propane Installation Code (latest edition), available from the Canadian Standards Association, 155 Queen Street, Suite 1300, Ottawa, Ontario Canada K1P 6L1.
- CSA C22.1 Canadian Electric Code (latest edition), available from the Canadian Standards Association, 155 Queen Street, Suite 1300, Ottawa, Ontario Canada K1P 6L1.

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.

Safety and Warranty

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.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0125	CE-CN-0170
Item Number	49101	49102
Gas Type	Natural Gas	
Fry Pot Dimensions	23.6 x 36.6 x 13" 599 x 930 x 330mm	29.5 x 36.6 x 13" 749 x 930 x 330mm
Exterior Material	Stainless Steel Front / Galvanized Sides	
Interior Material	Stainless Steel Pot / Galvanized Sides	
Burner Style	Tube Burner	
Number of Fry Baskets	1	
Number of Fry Pots	1	
Intuitive Millivolt Control	Yes	
Oil Capacity	125 lbs. / 56.7 kgs.	170 lbs. / 77.1 kgs.
Temperature Range	93.3 - 204.4°C / 200 - 400°F	
Max. Temperature Limit	232.2°C / 450°F	
Number of Tubes	3	4
Burner BTU	30,000	
Total BTU	90,000	120,000
Split Pot	No	
Standby Pilot	Yes	
Gas Inlet Size	1/2" / 13mm	
Gas Convertible	Yes	
Accessories Included	No	
Net Weight	244 lbs. / 110.7 kgs.	264 lbs. / 119.7 kgs.
Packaging Weight	286 lbs. / 129.7 kgs.	310 lbs. / 140.6 kgs.
Exterior Dimensions	45" x 41.3" x 58" 1143 x 1049 x 1473mm	56.8" x 41.3" x 58" 1443 x 1049 x 1473mm
Packaging Dimensions	46.5" x 26.8" x 41.3" 1181 x 681 x 1049mm	46.5" x 32.6" x 41.3" 1181 x 828 x 1049mm

Installation

UNPACKING

This fryer was carefully inspected before leaving the factory. Upon acceptance of the shipment, the transportation company assumes full responsibility for safe delivery.

Immediately after unpacking the fryer, check for possible shipping damage. If the fryer is damaged, save the packaging material and contact the carrier immediately.

INSTALLATION

Do not use the door or its handle to lift the fryer.

Before installing the fryer, verify that the type of gas (natural or propane) is in conformity to the specifications on the fryer data plate, which is located on the inside of the door panel. Make sure the fryer is configured for the proper elevation.

CLEARANCES

MINIMUM CLEARANCE FROM COMBUSTIBLE CONSTRUCTION:

- 6" (15 cm) from the sides of the fryer.
- 6" (15 cm) from the back of the fryer.
- The fryer may be installed on combustible floors.

MINIMUM CLEARANCE FROM NONCOMBUSTIBLE CONSTRUCTION:

- 0" from the sides of the fryer.
- 0" from the back of the fryer.
- Between the fryer and any open-top flame units: 16" (41 cm).
- Allow space for servicing and operation.

LOCATION

- Install fryer in an area with sufficient air supply for gas combustion at fryer burners.
- Do not obstruct the flow of combustion and ventilation air.
- Provide adequate clearance for air openings into the combustion chamber.
- Do not permit fans to blow directly onto fryer.
- Avoid wall-type fans, which create cross-currents within a room. Avoid open windows next to sides or back.

ASSEMBLY

The fryer must be restrained to prevent tipping and the splashing of hot liquid. The means of restraint may be the manner of installation, such as connection to a battery of appliances, installing the fryer in an alcove, or by separate means such as adequate ties.

Installation

FLUE CONNECTION

Make the flue connection as follows:

- Comply with Vapor Removal from Cooking Equipment, ANSI-NFPA Standard #96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.
- Locate the fryer under a hood with adequate connection to an exhaust duct. The hood must extend 6" (15 cm) beyond fryer on both sides.
- Clearance above the fryer should be adequate for combustion byproducts to be removed efficiently.
- An 18" (46 cm) minimum clearance should be maintained between the flue vent and the filters of the hood venting system.
- Never make flue connections directly to the fryer.
- Do not obstruct the flow of the gases from the appliance. Proper air balance should be maintained in the room.
- Ensure that your ventilation system does not cause a down draft at the fryer's flue opening. Down draft will not allow the fryer to exhaust properly and will cause overheating which may cause permanent damage. Damage caused by down draft will not be covered under equipment warranty. Never allow anything to obstruct the flue or ventilation exiting from the fryer flue. Do not put anything on top of flue area.

GAS CONNECTION

WARNING

All gas supply connections and any pipe joint compound must be resistant to the action of propane gases.

The gas inlet is located on the lower rear of the fryer. Codes require that a gas shutoff valve be installed in the gas line ahead of the fryer.

The gas supply line must be at least the equivalent of ½" (12.7 mm) iron pipe. If using the optional quick-disconnect flex hose, ¾" (19 mm) iron pipe.

Make sure the pipes are clean and free of obstructions, dirt, and piping compound. A battery requires one or two connections of appropriate size for the gas requirement.

WARNING

Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame. After piping has been checked for leaks, fully purge gas pipes to remove air.

GAS PRESSURES (ALL MODELS)

The gas pressure should be set at 4" W.C. (Water Column) (0.8 kPa) for natural gas and 10" W.C. (2.75 kPa) for propane gas. If incoming pressure exceeds ½ PSI (3.45 kPa), an additional pressure regulator must be installed.

TESTING THE GAS SUPPLY PIPING SYSTEM

When test pressures exceed ½ PSI (3.45 kPa), the fryer and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are ½ PSI (3.45 kPa) or less, the fryer must be isolated from the gas supply piping system by closing its individual shutoff valve.

Installation

FRYERS WITH CASTERS

Separate instructions for installing casters are included with the casters:

- The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69, CAN/CGA-6.16, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI z21.41 CSA 6.9 or Quick-Disconnect Devices for Use with Gas Fuel.
- When installing a quick disconnect you must also install a means for limiting the movement of the fryer. This device will prevent the gas line or quick disconnect from being strained. The restraining device should be attached to the cutout on the back panel. See illustration for location.
- The fryer must be installed with a connector (not supplied by Factory) complying with the above codes.
- The fryer must be installed with restraining means to guard against transmission of strain to the connector. See illustration.
- The fryer must be installed with the casters provided.
- If the restraint is ever to be disconnected, first turn the gas supply off. If disconnection of the restraint is necessary, to reconnect this restraint after the fryer has been returned to its originally installed position.

LEVELING THE FRYER

Check the level of the fryer by placing a level on top of the fryer after gas connections have been made.

Ensure that the fryer is level front-to-back and side-to-side in the final installed position.

Lock the wheels after unit is level.

Operation

WARNING

Hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING

Spilling hot frying compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

WARNING

Fryer is not to be used during a power outage.

OVER-TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot.

If the fryer shuts down due to overheating, DO NOT relight the pilot until the shortening temperature is below



Operation

300 F (149 C).

If an overheating situation persists, contact your local authorized service office.

BEFORE FIRST USE

CLEANING

New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process.

Before any food preparation, thoroughly wash the protective oil from all surface parts and the tank interior with hot soapy water to remove any film residue and dust or debris.

NOTICE

Do not use chlorine or sulfate/sulfide cleaners.

- Wash any accessories shipped with unit.
- Rinse fryer and accessories thoroughly and drain the fryer.
- Wipe tank completely dry with a soft, clean cloth.

FILLING TANK WITH SHORTENING

NOTICE

Solid shortening must NOT be used with this fryer. Melting solid shortening will damage the tank and void your warranty.

- Close the drain valve.
- Fill the fryer tank with liquid shortening.
- Shortening level should be between the min and max lines in the fryer tank.
- Shortening will expand when heated. Do not fill the fryer tank over the MAX line.
- Add fresh shortening as needed to maintain oil level.

LIGHTING THE PILOT

1. Open the door.
2. Make sure that thermostat is set to OFF. The thermostat is located behind the door.
3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the "L" in PILOT.
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.
6. Depress and turn gas control knob to ON.
7. If gas supply is interrupted, repeat steps 2 through 6.

TURNING ON THE FRYER

- Set the temperature knob to desired temperature.

Operation

- After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
- The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot lit, turn the gas valve to "L" in Pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to the OFF position.

EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

BASIC FRYING INSTRUCTION

- Set the desired temperature and allow shortening to heat up to that temperature.
- Fry items that are the same size to ensure equal doneness.
- Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.
- Add fresh shortening as needed.

FRY BASKET GUIDELINES

- Do not overfill baskets. Carefully lower basket into oil.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking French fries or onion rings, shake the basket several times.
- Batter-covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter-build up on basket surfaces.
- When frying is completed, remove basket or product. Hang basket on rear hanger.

EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

- Do not salt foods over the fryer.
- Use good-quality shortening.
- Filter shortening daily (at a minimum).
- Replace shortening if it becomes poorly flavored.
- Keep equipment and surrounding clean.
- Set thermostat correctly.
- Remove excess moisture and particles from food products before placing on fryer.

Maintenance

DRAINING THE OIL

WARNING

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

1. Turn the thermostat knob to the OFF position.
2. Insert the drain extension into the drain valve. Tighten only hand tight.
3. Direct the drain extension into the mobile filtering device that you want to use.
4. Slowly open the drain valve to allow oil to flow from the fry tank to the filter pan. Then open the drain valve all the way.
5. When fry tank is empty brush to remove any additional debris.
6. Close the drain valve.
7. Fill tank with new shortening. Fill to a minimum of the MIN level but no higher than halfway between MIN and MAX. Oil will expand as it is heated.
8. After the fry tank is filled with new oil, turn the thermostat knob to the desired set temperature. The burners will come on and will heat the oil.

CLEANING

WARNING

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

DAILY

Clean your fryer regularly with cleaning brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once daily.
- Use a damp cloth with warm water and a mild soap or detergent.

NOTICE

Do not use chlorine or sulfate/sulfide cleaners.

- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming. If regular cleaning is neglected, grease will be burned on and discolorations may form.
- Remove discolorations by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- Always rub with the grain of the stainless steel.
- Do not use a metallic scoring pad or harsh cleaners.

BOIL OUT PROCEDURE

WEEKLY OR AS REQUIRED

1. Drain the tank as described under DRAINING THE TANK.
2. Once the shortening has been drained, flush out scraps and sediment using the cleaning brush.

Maintenance

3. Close the drain valve and fill tank water. Use a low foaming cleaner/degreaser to clean the fry tank. Follow the instructions on the side of the package.

NOTICE

Do not use chlorine or sulfate/sulfide cleaners.

4. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set the temperature knob to 200°F or for the recommended solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.

MAINTENANCE

WARNING

Hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

WARNING

Spilling hot fryer compound can cause severe burns. Do not move fryer without draining all frying compound from the tank.

FLUE VENT INSPECTION

When the fryer is cool, inspect annually. Check the flue and clear any obstructions.

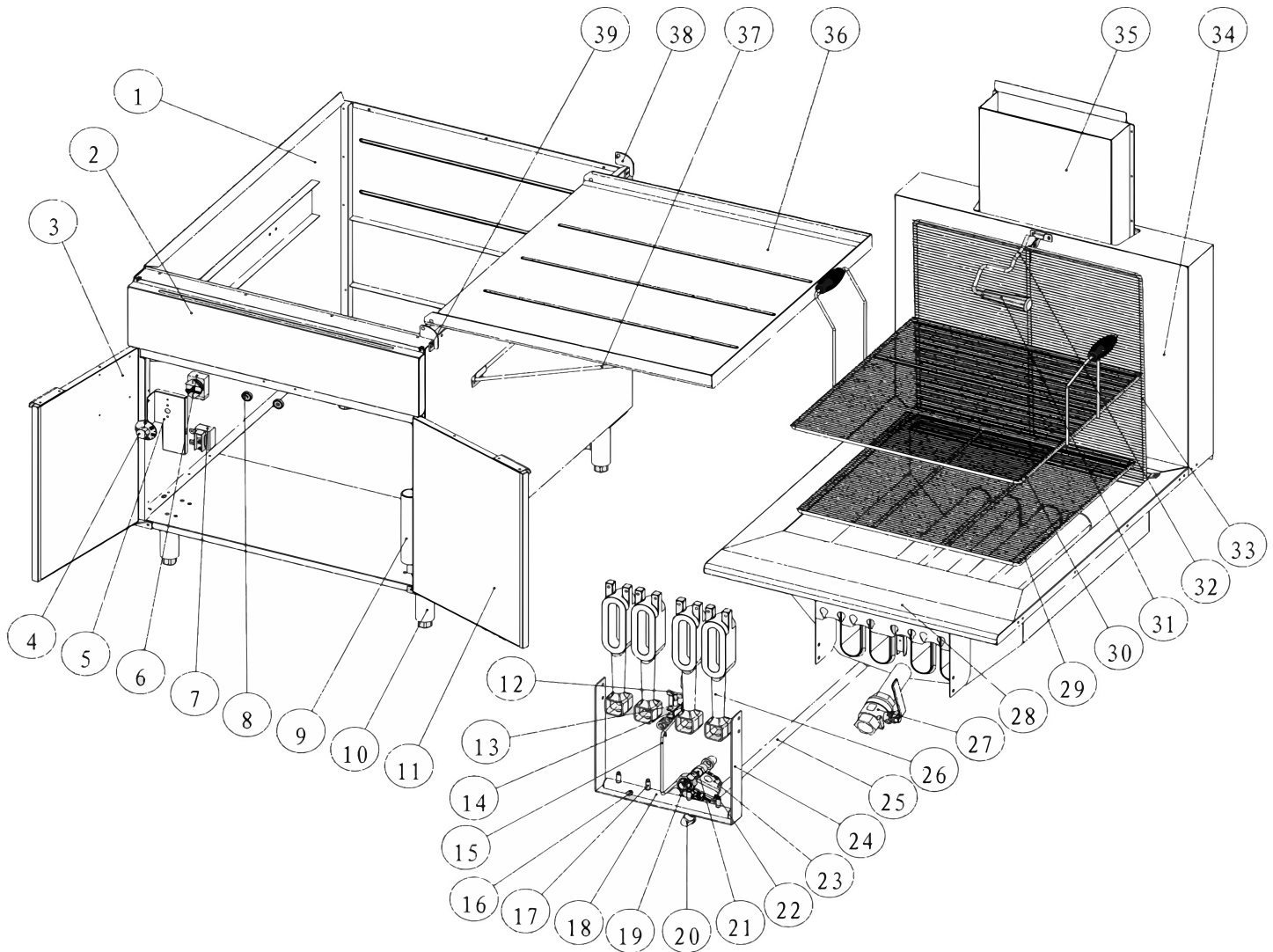
Troubleshooting

Problem	Probable Cause
No heat.	Thermostat dial not turned on. Pilot not lit.
	Gas supply not turned on.
	Wire connections loose (call service).
	Wires connections need cleaning (call service).
	Thermopile (call service).
Insufficient or too much heat.	Thermostat dial not set to desired temperature.
	High limit tripped (call service).
	Temperature probe (call service).
Tank will not drain.	Shortening too cold.
	Drain pipe clogged with debris.

Parts Breakdown

Model CE-CN-0125 49101

Model CE-CN-0170 49102



Parts Breakdown

Model CE-CN-0125 49101

Model CE-CN-0170 49102

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
	Housing Assembly for 49101, 49102	1		Pilot Connector for 49101, 49102	14		Drain Valve 1(14)" for 49101, 49102	27
	Front Decoration Plate for 49101, 49102	2		Pilot Corrugated Pipe Φ 6.35 for 49101, 49102	15		Tank Assembly for 49101, 49102	28
	Left Door Assembly for 49101, 49102	3		Gas Test Plug for 49101, 49102	16		Support Screen for 49101, 49102	29
	Thermostat Knob for 49101, 49102	4		Burner Nozzle Base for 49101, 49102	17		Basket Screen for 49101, 49102	30
	Thermostat Bracket for 49101, 49102	5		Gas Distribution Pipe for 49101, 49102	18		Press Screen Handle for 49101, 49102	31
	Thermostat for 49101, 49102	6		1/2 Union for 49101, 49102	19		Press Screen Handle Rod for 49101, 49102	32
	Hi-Limit for 49101, 49102	7		1/2 Nut for 49101, 49102	20		Press Screen for 49101, 49102	33
	Door Magnet for 49101, 49102	8		1/2 Male Straight Joint for 49101, 49102	21		Chimney Housing for 49101, 49102	34
	Extension Drain Pipe for 49101, 49102	9		Burner Nozzle for 49101, 49102	22		Chimney for 49101, 49102	35
	Stainless Steel Adjustable Foot for 49101, 49102	10		Safety Control Valve NG for 49101, 49102	23		Tank Lid Assembly for 49101, 49102	36
	Right Door Assembly for 49101, 49102	11		Gas Distribution Pipe Mounting Bracket for 49101, 49102	24		Tank Lid Holding Rack for 49101, 49102	37
	Pilot with Bracket NG for 49101, 49102	12		Manifold for 49101, 49102	25		Tank Lid Back Hinge for 49101, 49102	38
	Thermocouple for 49101, 49102	13		Burner for 49101, 49102	26		Tank Lid Front Hinge for 49101, 49102	39

Notes

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



Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

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

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

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

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company: _____

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Serial Number: _____

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

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



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

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

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

