



Gas Pizza Oven
Model CE-CN-0748
Item 49112
Instruction Manual



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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 Compañie Limité 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 approprié. 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 cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les 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

YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

All safety messages will follow either the word "DANGER" or "WARNING".



Safety and Warranty

All safety messages will tell you what the potential hazard is, how to reduce the chance of injury, and what will happen if the instructions are not followed.

WARNING

1. Use outdoors only.
2. Read the instructions before using the appliance.
3. Accessible parts may be very hot, keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.

WARNING - EXPLOSION HAZARD

Securely tighten all gas connections. Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician include:

- Licensed heating personnel.
- Authorized gas company personnel.
- Authorized service personnel.

Failure to do so can result in an explosion, fire or death.

The installation must conform with local codes or, in the absence of local codes ANSI Z21.89-2017 • CSA 1.18-2017.

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes ANSI Z21.89-2017 • CSA 1.18-2017.

IMPORTANT WARNINGS AND SAFETY INSTRUCTIONS

WARNING

Improper installation, adjustment, alteration, service, maintenance or use can cause injury or property damage. Read the instructions thoroughly before installation or servicing of this equipment.

1. For outdoor use only. Gas pizza oven are only intended for residential use and are not intended for commercial use, where anyone other than the original purchaser (homeowner) would be using and maintaining the gas pizza oven.
2. NEVER use indoors or in any type of enclosed area, such as a garage, shed or breezeway. Keep clear of trees and shrubs. The gas pizza ovens are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation.
3. To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. NEVER obstruct the flow of combustion and ventilation air.
4. Fire hazard: the area surrounding your new gas pizza oven should be kept clean and free from flammable

Safety and Warranty

liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, lighter fluid and gasoline.

5. NEVER use the gas pizza oven in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a wind break will be required. Always adhere to the specified clearances listed in this Manual. Minimum clearance from side and back of unit to combustible construction, 36 inch from side and 36 inch from back.
6. NEVER leave the gas pizza oven unattended while cooking.
7. Risk of Explosion: NEVER use natural gas in a unit designed for liquid propane gas or vice versa.
8. Do not use lighter fluid in a gas pizza oven.
9. NEVER allow children to use or play near the gas pizza oven. Always keep children and pets away from a hot gas pizza oven.
10. Installation and any repairs or replacement of parts should be performed by a qualified service technician. If you are not qualified to install, repair, or replace parts of your gas pizza oven, please retain a qualified professional contractor or technician to do so.
11. Burn hazard: NEVER lean over an open gas pizza oven. Do not place clothing or other flammable material on or near the gas pizza oven. Do not wear loose-fitting clothes or long sleeves while using the gas pizza oven as some fabrics can be highly flammable and, if ignited, may result in personal injury or death.
12. Burn hazard: when using the gas pizza oven, do not touch the gas pizza oven rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered/gloved hand when opening the gas pizza oven hood and only do so slowly to allow heat and steam to escape.
13. ALWAYS: have an ABC fire extinguisher accessible.
14. NEVER attempt to extinguish a grease fire with water or other liquids as this may cause a flashback that could result in personal injury or death.
15. NEVER use aluminum foil to line the gas pizza oven racks or the drip trays, this can alter airflow for proper combustion and build up heat in the control area causing the knobs and cause damage to the igniter.
16. NEVER allow grease or other hot material to drip from the gas pizza oven onto the valve, hose, or regulator. If that occurs, turn off the fuel supply immediately. After the gas pizza oven has cooled, determine the cause of the dripping and correct it. After cleaning the valve, hose and regulator, perform a soapy water leak test before continuing use. If a leak is discovered, call a qualified technician for service.
17. NEVER heat any unopened glass or metal container of food on the gas pizza oven. Pressure may build up and cause the container to burst, possibly resulting in death, serious personal injury, or property damage.
18. ALWAYS: keep gas supply lines as short as possible.
19. NEVER move the gas pizza oven when hot.
20. NEVER use gas pizza oven while under the influence of drugs or alcohol.
21. NEVER store a spare gas cylinder under or near your gas pizza oven.
22. If a burner goes out, turn burner knobs to the full OFF position, fully open the gas pizza oven hood and let it air out. NEVER attempt to use the gas pizza oven until the gas has had time to dissipate.
23. Do not use a gas pizza oven until a leak check has been completed.
24. ALWAYS: turn off the LP cylinder tank valve when your gas pizza oven is not in use.
25. ALWAYS: ensure the control knobs are in the "OFF" position when not in use.
26. ALWAYS: use only a ground fault interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
27. The installation must conform with local codes or, in the absence of local codes ANSI Z21.89-2017 • CSA 1.18-2017.
28. Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.



Safety and Warranty

29. Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
30. If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s). Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder(s) is (are) disconnected and removed from the outdoor cooking gas appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
31. The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
 - Do not store a spare LP gas cylinder under or near this appliance.
 - Never fill the cylinder above 80 percent full.
 - If the information in clause 1 and clause 2 is not followed exactly, a fire causing death or serious injury may occur.

CALIFORNIA PROPOSITION 65 - WARNING: the burning of gas cooking fuels (propane gas) generates some by products (including Benzene) which are on the list of substances which are known by the State of California to cause cancer (birth defects) or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

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

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

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

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated

Safety and Warranty

waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0748
Includes Pizza Stone	Yes
BTU	12,000
Gas Type	Propane
Pizza Stone	13" x 13" / 330 x 330mm
Cooking Grill Area	20.5" x 13" / 521 x 330mm
Weight	35.3 lbs. / 16 kgs.
Packaging Weight	41.9 lbs. / 19 kgs.
Dimensions	19.3" x 28.2" x 16.9" / 490 x 716 x 429mm
Packaging Dimensions	23.2" x 27.2" x 15.7" / 589 x 691 x 399mm
Item Number	49112

Installation

GAS REQUIREMENTS

CAUTION - GAS TANK SPECIFICATIONS

- Any L.P. gas supply cylinder used with this gas pizza oven must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The L.P. cylinder must have a shut-off valve terminating in a type 1 L.P.
- A type 1 compatible cylinder with a type 1-cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the US Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-8339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.

Installation

- Read labels on the L.P. gas supply cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. gas dealers to fill or repair your L.P. gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains effective and in good condition.

HOSE AND REGULATOR (COMES STANDARD WITH THE GAS PIZZA OVEN)

The type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made. The cylinder control valve must be turned off before any connection is made or removed.
- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- NEVER use gas pizza oven without leak testing this connection.

LP (PROPANE) GAS SUPPLY CONNECTION

1. The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the “OFF” position.
3. Always connect the gas supply regulator as follows:
 - Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture). Do not over-tighten the coupler. Turn the main tank valve on, and turn the burner control valves on.
4. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi {3.5 kPa}. Rotate the knob to the “HIGH” position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.

PRE-OPERATION LEAK TESTING

DANGER

1. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
2. If a leak is detected at any time, or you cannot stop a gas leak, immediately close the tank’s shut-off valve (gas supply from LP tank to the gas pizza oven) and call LP gas supplier or your fire department.
3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the gas pizza oven any time a part of the gas system is replaced.

WARNING

Never attempt to attach this gas pizza oven to the self-contained LP gas system. Do not use the gas pizza oven until leak testing has been completed.

Installation

LEAK TESTING FOR VALVES, HOSE AND REGULATOR

1. NEVER smoke while leak testing.
2. Extinguish all open flames. Never leak test with an open flame.
3. Mix a solution of equal parts mild detergent or liquid soap and water.
4. Turn control knobs to OFF.
5. Ensure that the connections from the regulator to the gas pizza oven and tank are tight and secure.
6. Completely open LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
7. If no rushing sound, brush soapy solution onto areas where bubbles are shown in LP tank.
8. If “growing” bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections.
9. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.

NOTE: when doing leak testing this appliance, make sure to tighten and test all loose connections. A slight leak in the system can result in a low flame, or a hazardous condition that could result in a fire or explosion.

LP GAS SUPPLY CYLINDER DISCONNECTION

In order to disconnect the LP tank from the gas pizza oven:

1. Turn the burner valves off.
2. Turn the tank valve off. (Turn shut-off clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

LP TANK REMOVAL, TRANSPORTATION AND STORAGE

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only.
- Do not use tools to disconnect. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Never leave a LP tank inside a motor vehicle. (Heating of the vehicle could cause an increase in the gas pressure which may open the valve allowing gas to escape resulting a serious risk of fire or explosion.)
- Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building.
- Do not store LP tank in an area where children play.

LP TANK EXCHANGE

- Exchange your type 1 cylinder for OPD safety feature-equipped replacement tank ONLY.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage. Leak test new and exchanged LP tanks BEFORE connecting to gas pizza oven. Never connect the gas pizza oven to an unregulated gas supply.

INSTALL PROPANE TANK

- This grill is equipped with a LP tank (not supplied).
- Grill tank tray is compatible with most of the propane tank in the market. The LP tank must be mounted and secured.
- Open both cabinet doors.
- Loosen the tank tray locking screw, then put LP tank into the tank tray under the grill.
- Tighten the locking screw clockwise against the bottom collar of the propane tank to secure the tank.
- For easy installation, the tank liquid withdrawal valve is suggested to face right side.

ASSEMBLING INSTRUCTIONS

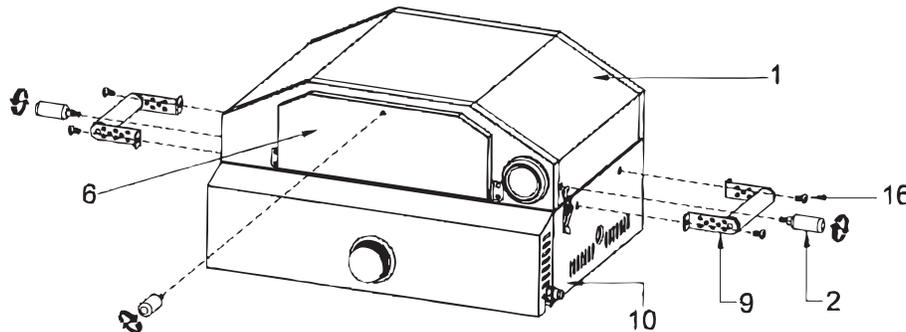
PREPARATION

Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram. If any parts are missing or damaged, do not attempt to assemble the product. Contact Omcan.

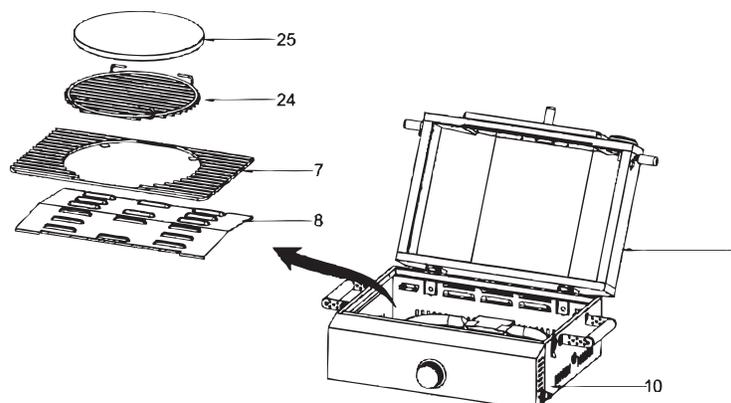
- Estimated assembly time: 10 minutes.
- Tools required for assembly: Phillips screwdriver and wrench (not included).

1. Installing the handles.

- Install 2 pcs. top cover side handle on each side of the upper cover, then install 1 pc. top cover side handle to the front door.
- Use 4 pcs. 1/4"xL12 hex bolts to install 2 pcs. handle on each side of the bottom. Install clockwise.

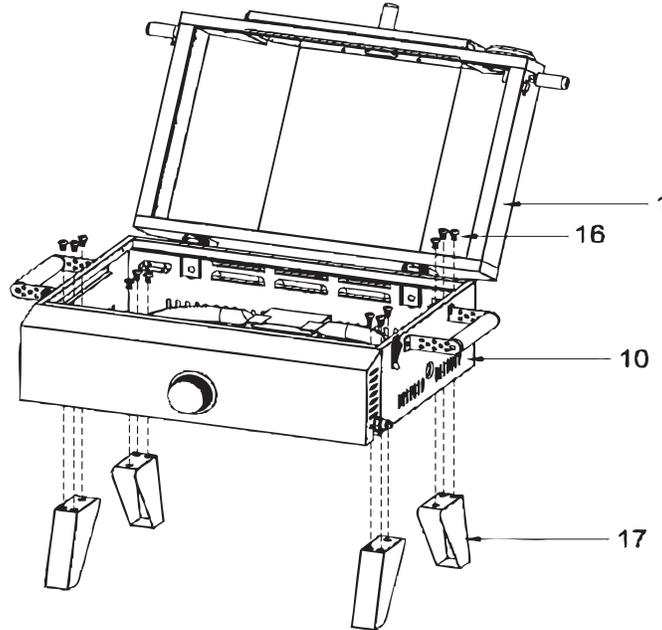


2. Open the top cover, take out the round stone, cooking grid B, cooking grid A and flame tamer from the bottom in turn.

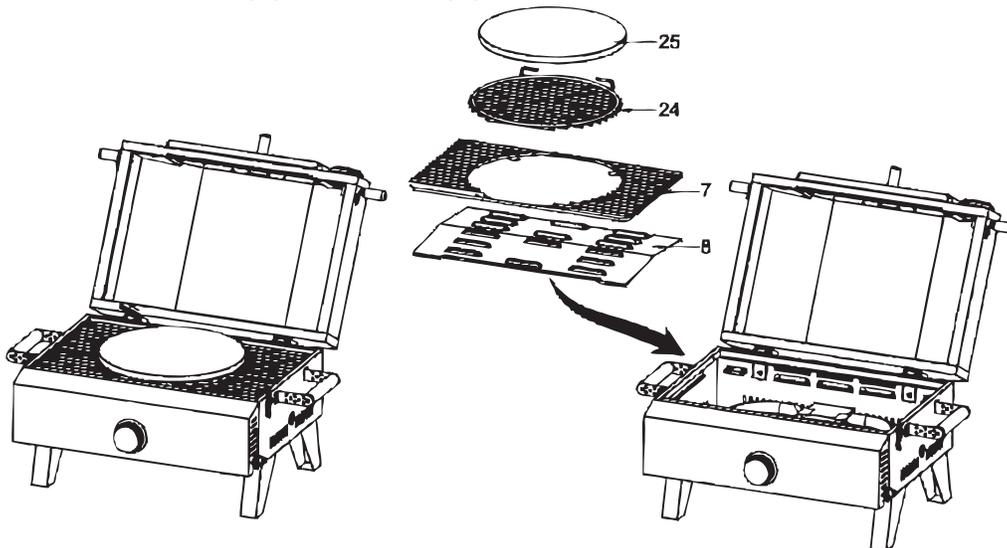


Installation

3. Install the supporting legs.
- Install the 4 pcs. supporting legs to the bottom with 12 pcs. large flat head screws, and install them in a clockwise direction.



4. Putting the flame tamer, cooking grid A, cooking grid B and round stone into the bottom in turn.





Operation

OPERATING THE GAS PIZZA OVEN

CAUTION

- Failure to open the lid prior to igniting the barbecue's burners, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious injury or death.
- NEVER use the grill if gas odor is present.
- NEVER stand with head, body, or arms over the grill when lighting.
- ALWAYS inspect the hose before using the grill. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- ALWAYS ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- ALWAYS ensure there is no blockage of the airflow through the vent space located below the face of the unit.

USING INSTRUCTIONS

FOR BAKING PIZZA

1. Use the round pizza stone that fits on cooking grid B.
2. Do not open the main lid, only use the pizza door to check the pizza.
3. Only open the door to turn the pizza during cooking in order to ensure it cooks through evenly. It takes approximately 3 minutes to cook a pizza.

FOR USING THE BARBECUE

Remove the pizza stone from cooking grid B, use the main lid for this operation.

Maintenance

SAFETY TIPS FOR USING YOUR BURNERS

All cleaning and maintenance should be done only when grill is cool & with the fuel supply turned off at the cylinder or source.

COOKING GRATES

The cooking grates could only be cleaned after cooking is completed and the gas pizza ovens are turned off and cooled down for a certain period. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the gas pizza oven could cool down, cleaning the grates will be easier if removed from the gas pizza oven and cleaned with a mild detergent.

IMPORTANT: gas control knobs should be in the "OFF" position and fuel line/source should be

Maintenance

disconnected. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your gas pizza oven has not been used for an extended period.

1. Remove burners from gas pizza oven body by carefully lifting each burner up and away from gas valve orifice. Wire brush entire outer surface of burner to remove food debris and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
2. Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
3. After installation, check to ensure that gas valve orifices are correctly placed inside the proper position, also check position of spark electrode.

STAINLESS STEEL CARE AND MAINTENANCE

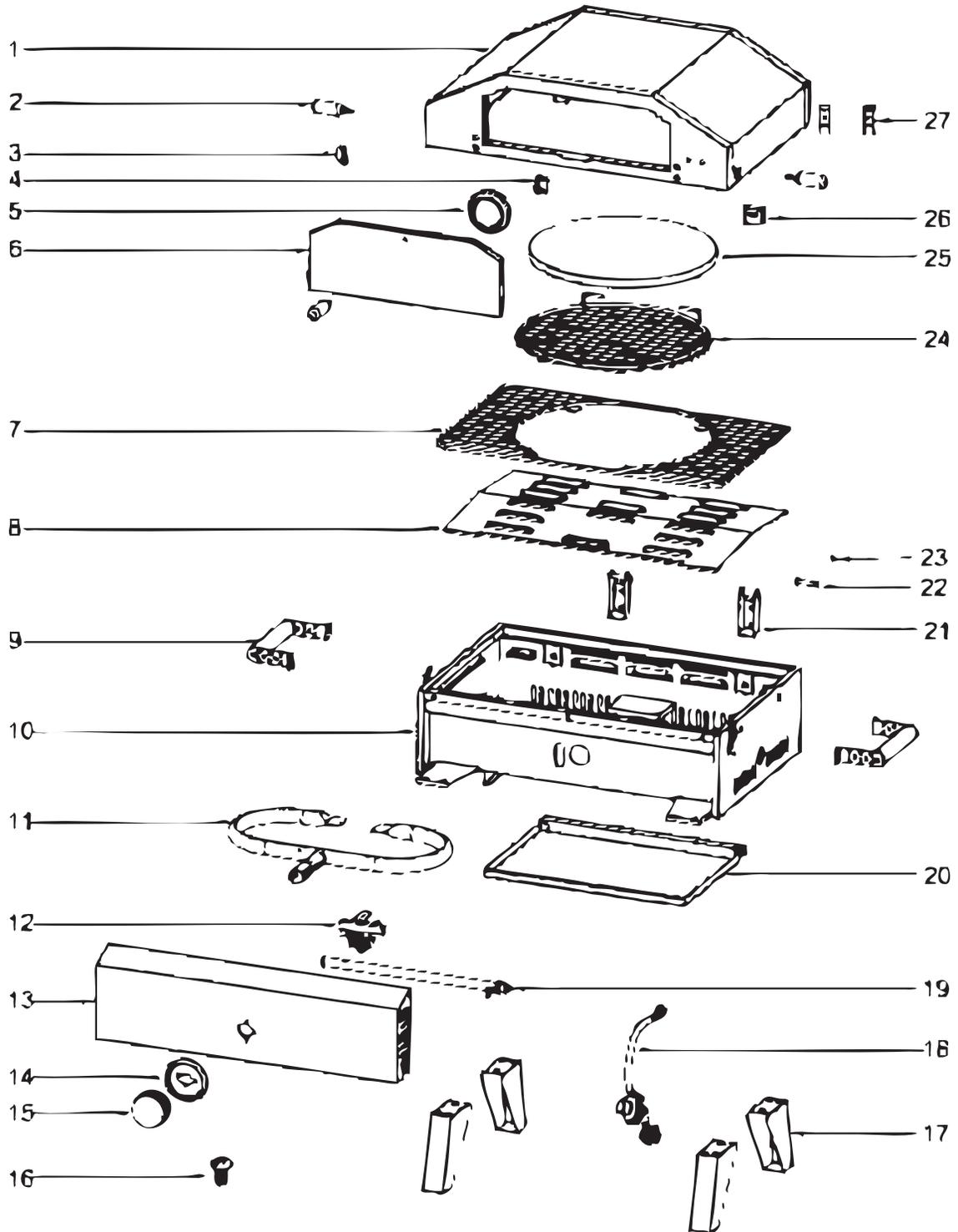
It is a common misconception that stainless steel will maintain its original factory shine without extra protection from the consumer. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully staining or weather-proof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to the environment will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

CLEANING THE STAINLESS STEEL AND POLISHING

1. Allow gas pizza oven to cool before cleaning/polishing stainless steel. Do not clean or polish your stainless steel when the grill is in operation or still hot.
2. To clean the stainless steel, wash off all dirt and debris from the steel with warm water. If you have tough spots to clean, then a third-party degreaser product can be used.
3. Next, rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
4. The last step is to protect the unit with a good third-party polish. There are several third-party polishes on the market that will help keep your gas pizza oven protected from the elements for a longer period. Most of these polishes are toxic, so only use these on the exterior of the gas pizza oven. Follow instructions provided on any third-party polish products. Apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.

Parts Breakdown

Model CE-CN-0748 49112



Parts Breakdown

Model CE-CN-0748 49112

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH226	Main Lid for 49112	1	AH235	Bottom for 49112	10	AH244	Regulator and Hose for 49112	19
AH227	Main Lid Side Handle for 49112	2	AH236	Main Burner for 49112	11	AH245	Grease Tray for 49112	20
AH228	L-Shape Left Weld Part Door Spindle for 49112	3	AH237	Main Gas Valve for 49112	12	AH246	Down Hinge for 49112	21
AH229	L-Shape Right Weld Part Door Spindle for 49112	4	AH238	Control Panel Silk-Screen Printing for 49112	13	AH247	Cover Safety Pin for Hinge for 49112	22
AH230	Thermometer for 49112	5	AH239	Knob Base for 49112	14	AH248	R Shape Circlip for 49112	23
AH231	Door for 49112	6	AH240	Knob for 49112	15	AH249	Cooking Grid B for 49112	24
AH232	Cooking Grid A for 49112	7	AH241	1/4" x L12 Hex Bolts for 49112	16	AH250	Round Stone for 49112	25
AH233	Flame Tamer for 49112	8	AH242	Leg for 49112	17	AH251	Thermometer Supporter for 49112	26
AH234	Door Handle for 49112	9	AH243	Manifold with Valve for 49112	18	AH252	Up Hinge for 49112	27



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.

