



Electric Pizza Ovens
Models PE-CN-1800-S, 3200-D
Items 24210, 39580
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234
Customer Service
or
visit the Support section of www.omcan.com

Revised - 03/29/2021



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

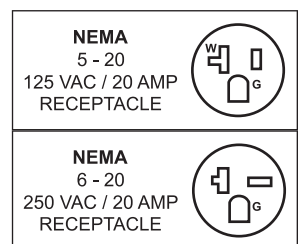


Table of Contents

Model PE-CN-1800-S / Model PE-CN-3200-D

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5
Installation -----	6
Operation -----	6
Maintenance -----	6
Parts Breakdown -----	7 - 9
Electrical Schematics -----	10 - 11
Notes -----	12 - 14
Warranty Registration -----	15



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, sain 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 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

CAUTION: REMOVE THE POLYFORM FROM INNER OF THE OVEN BEFORE USING!

Please take notice that the unit will still be too hot to handle immediately after use.

If the power cord is damaged, it must be replaced by qualified technician.

Note: The pizza stones are NOT covered under warranty.



Safety and Warranty

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	PE-CN-1800-S	PE-CN-3200-D
Temperature Range	176.7 - 398.9°C / 350 - 750°F	
Electrical	120V / 60Hz	240V / 60Hz
Power	1800 W	3200 W
Chamber Dimensions	18.1" x 18.1" x 3.9" 460 x 460 x 100mm	(18.1" x 18.1" x 3.9") x 2 (460 x 460 x 100mm) x 2
External Dimensions	27.2" x 27.4" x 15.3" 690 x 695 x 387mm	27.2" x 27.4" x 25.8" 690 x 695 x 654mm
Packaging Dimensions	34" x 33" x 19.5" 864 x 838 x 495mm	34" x 33" x 32" 864 x 838 x 813mm
Weight	88 lbs. / 40 kgs.	160 lbs. / 73 kgs.
Packaging Weight	136.4 lbs. / 62 kgs.	198 lbs. / 90 kgs.
Item Number	24210	39580

Installation

Take out the Pizza Oven from the packaging and locate the unit on a firm level surface.

When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finished, etc., it is recommended that they be made of non-combustible material, if not, they shall be clad with a suitable non-combustible heat-insulating material, and that the closest attention be paid to fire prevention regulations.

Once the Pizza Oven has been placed in its proper location. Take out the polyfoam which is inside the unit, the Pizza Oven is ready to operate now.

Before first use, please warm up the unit for 10 minutes until all smoke and/or odor has dissipated.

Operation

Put the food into the oven, turn the thermostat dial to the required setting and cook. General cooking temperature is between 220°C and 280°C. This may vary for particular kind of foods if needs. When not cooking, the thermostat is turned off.

The temperature range for baking fresh pizza is usually between 500°F (260 °C) and 575 °F(300 °C), depending on the individual product. Generally, frozen items are cooked at a lower temperature, but always follow recommended cooking instructions.

Baking pizza until the cheese bubbles and the bottom is evenly browned, rotating it during the baking process if necessary.

Open and close door quickly when putting pizza in oven to prevent heat from escaping, which can slow down cooking time.

Maintenance

The Pizza Oven should be cleaned using warm, soapy water after each day's operation.

Do not immerse completely in water to clean.

The appliance is not to be cleaned with a water jet.

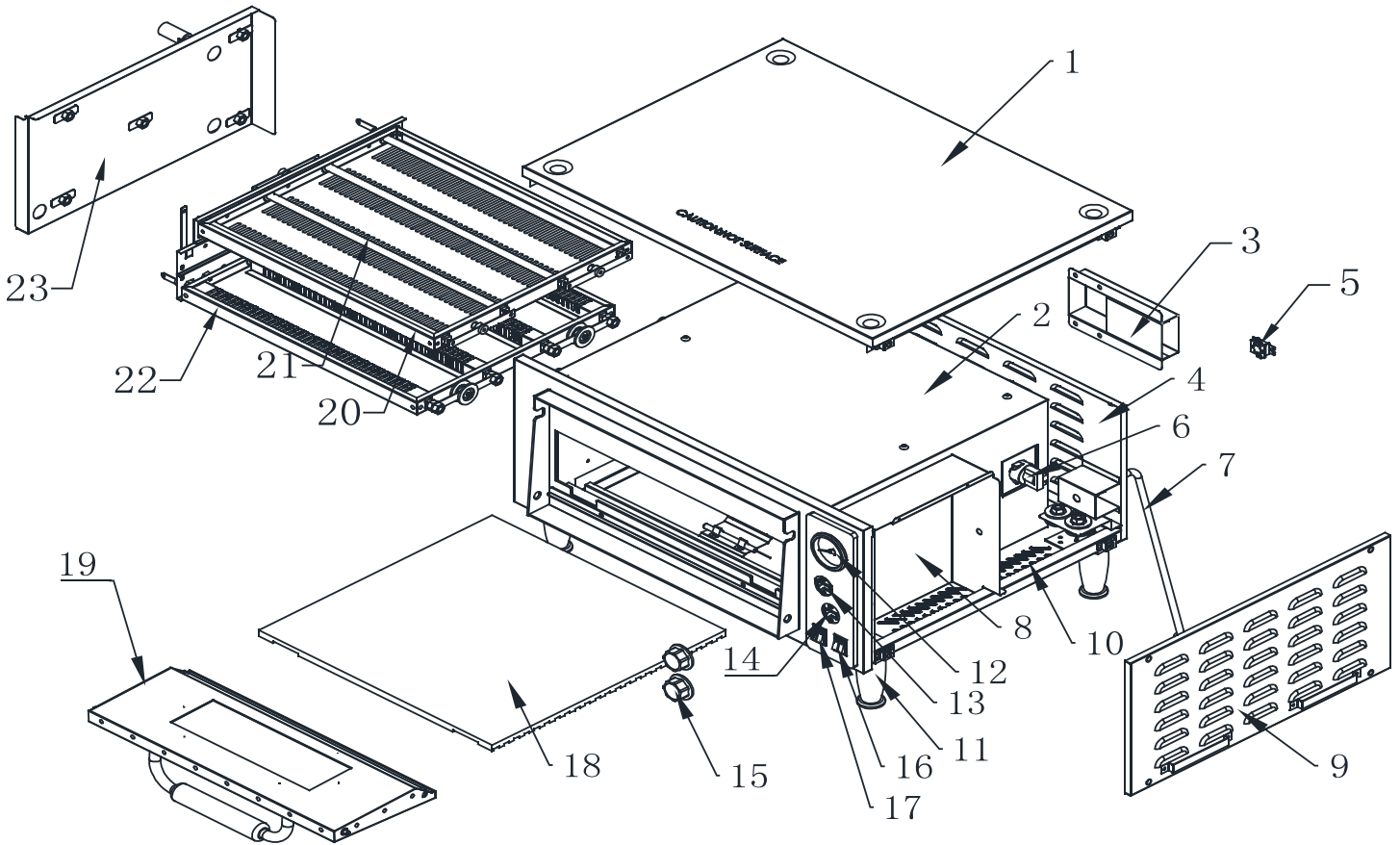
HELP

If the Pizza Oven does not work, please check the following:

1. The power supply is correct and the thermostat is turned on.
2. The positions of switch and thermostats are correct.

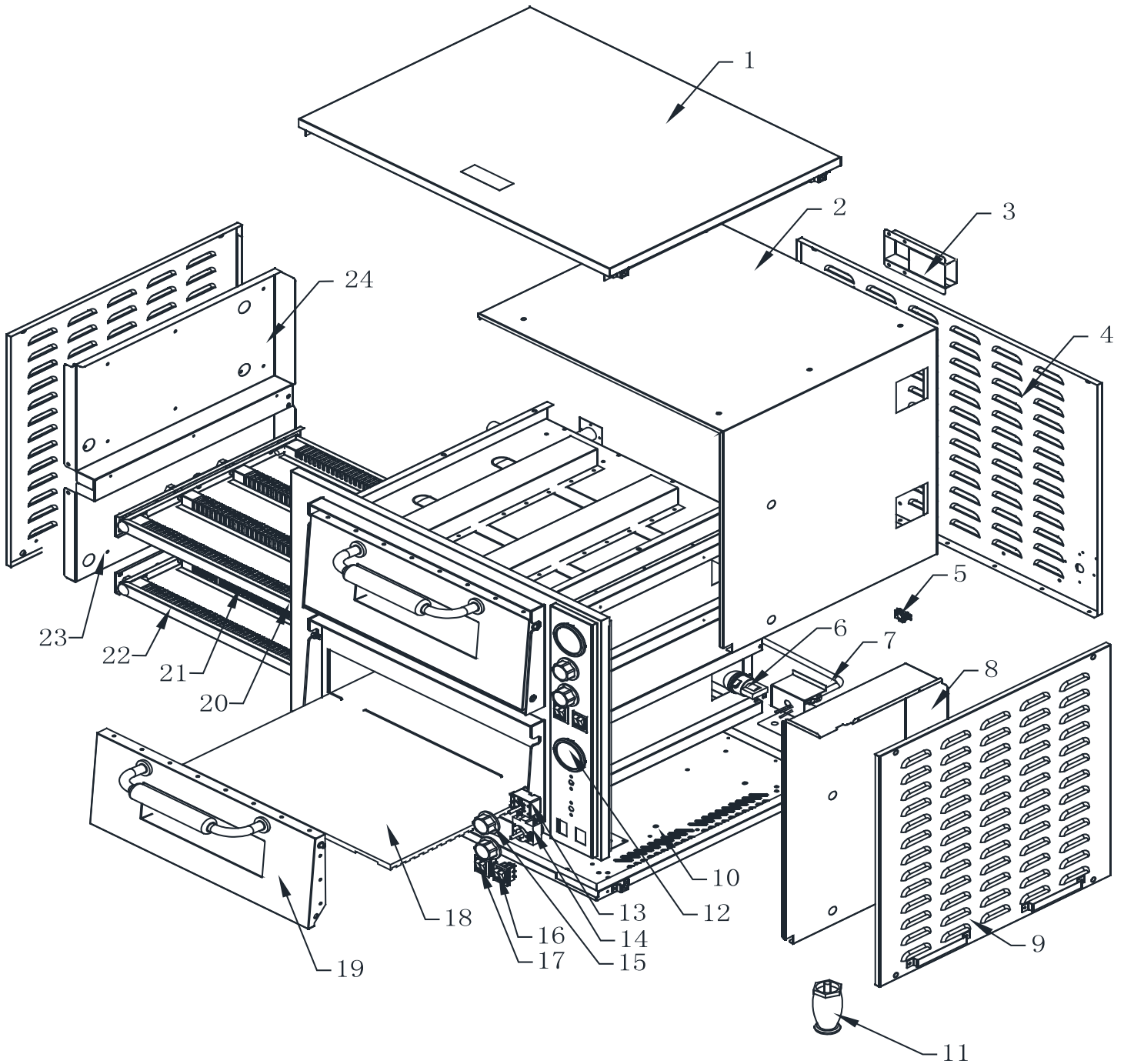
Parts Breakdown

Model PE-CN-1800-S 24210



Parts Breakdown

Model PE-CN-3200-D 39580



Parts Breakdown

Model PE-CN-1800-S 24210

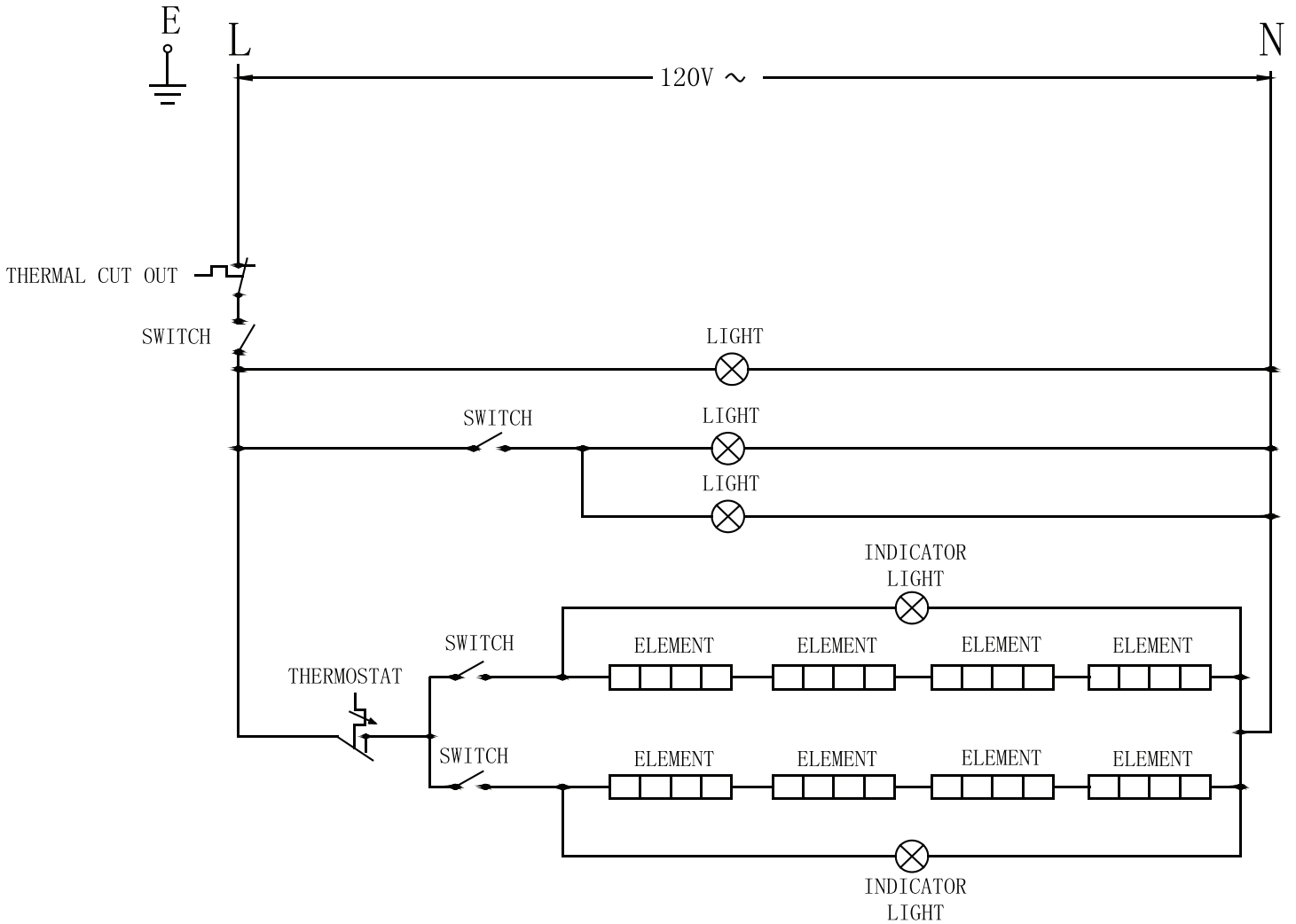
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
78408	Top Cover for 24210	1	78415	Side Plates for 24210	9	78423	Switch (Yellow-Green) for 24210	17
78409	Inside Spun Blanket Fixed Plate for 24210	2	78416	Bottom Cover for 24210	10	78424	Brick for 24210	18
78410	Chimney for 24210	3	78417	Feet for 24210	11	78425	Door for 24210	19
78411	Back Plate for 24210	4	78418	Thermometer for 24210	12	78426	Top Protecting Plates for Box for 24210	20
78412	Thermal Cut Out for 24210	5	78419	Thermostat for 24210	13	78427	Element for 24210	21
AF725	Lamp 120V for 24210	6	78420	Timer for 24210	14	78428	Bottom Protecting Plates for Box for 24210	22
78413	Plug and Lead for 24210	7	78421	Dial for 24210	15	78429	Inside Plate for 24210	23
78414	Insulation Plate for 24210	8	78422	Switch (Yellow) for 24210	16			

Model PE-CN-3200-D 39580

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
78408	Top Cover for 39580	1	78415	Side Plates for 39580	9	78423	Switch (Yellow-Green) for 39580	17
78409	Inside Spun Blanket Fixed Plate for 39580	2	78416	Bottom Cover for 39580	10	78424	Brick for 39580	18
78410	Chimney for 39580	3	78417	Feet for 39580	11	78430	Door for 39580	19
78411	Back Plate for 39580	4	78418	Thermometer for 39580	12	78426	Top Protecting Plates for Box for 39580	20
78412	Thermal Cut Out for 39580	5	78419	Thermostat for 39580	13	78427	Element for 39580	21
72798	Lamp 230V for 39580	6	78420	Timer for 39580	14	78428	Bottom Protecting Plates for Box for 39580	22
78413	Plug and Lead for 39580	7	78421	Dial for 39580	15	78431	Bottom Inside for 39580	23
78414	Insulation Plate for 39580	8	78422	Switch (Yellow) for 39580	16	78429	Top Inside for 39580	24

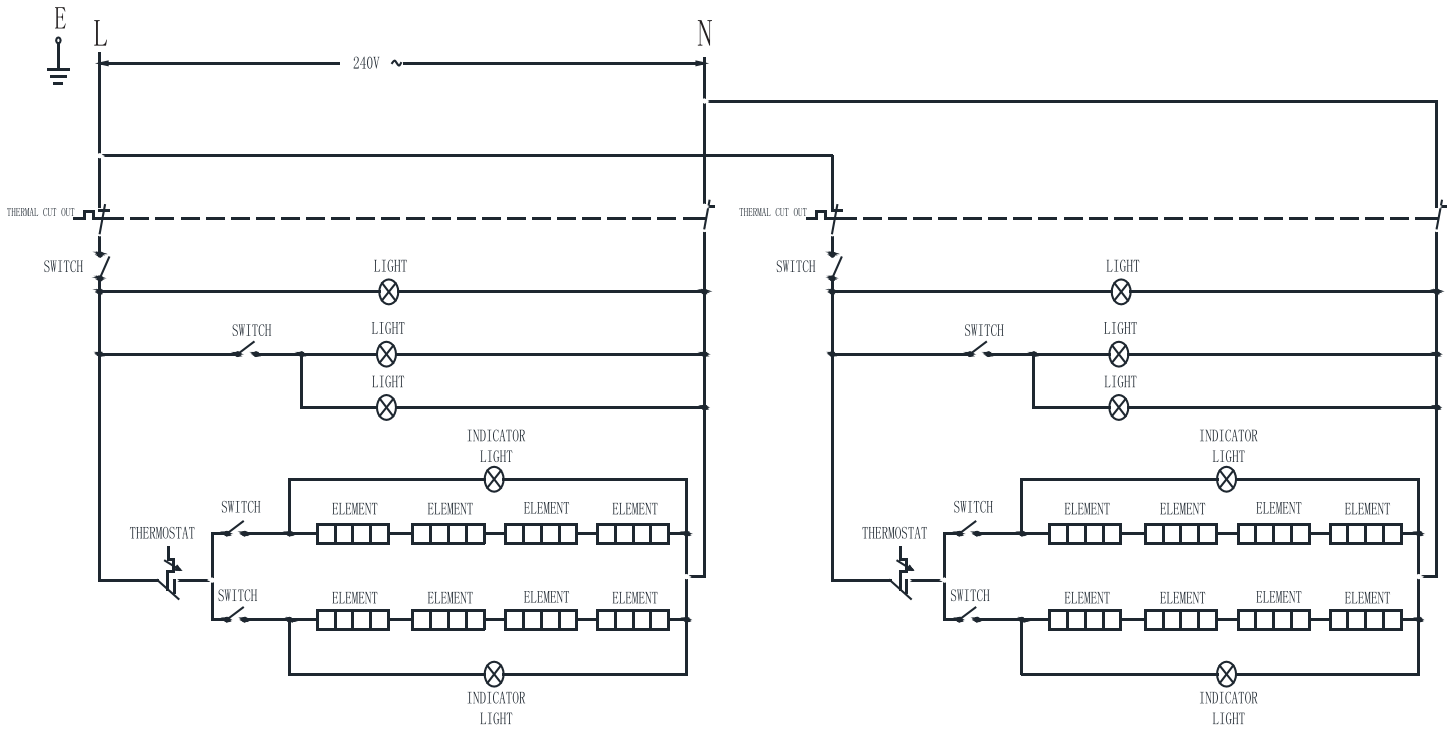
Electrical Schematics

Model PE-CN-1800-S 24210



Electrical Schematics

Model PE-CN-3200-D 39580





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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

