



Outdoor Propane Griddle
Model GR-CN-0914
Item 43022
Instruction Manual



Revised - 07/26/2017

*Factory CSA
approved*

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Model GR-CN-0914

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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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

FOR YOUR SAFETY

1. Read this User Manual before attempting to assemble or operate your griddle.
2. Follow all safety instructions.
3. Check for leaks according to directions in this manual before operating your griddle, even if you purchased this griddle fully assembled.
4. If you should require any assistance concerning the assembly or use of this machine, please contact



Safety and Warranty

Omcan directly.

THIS GRIDDLE IS FOR OUTDOOR USE ONLY

If stored indoors, then detach and leave propane cylinder outside.

Always read and follow all **DANGER, WARNING, and FOR YOUR SAFETY** notices in this manual. Failure to follow these notices may result in property damage, bodily or physical injury, or death.

1. Griddle installation must conform with local codes, or in their absence, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
2. This gas grill is intended for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
3. This gas grill is not intended to be installed in or on recreational vehicles and/or boats.
4. Never use any other type of fuel for this grill other than LP gas (propane).
5. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill,
6. Before each use, check the gas hose for excessive abrasion, cracking, fraying, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.
7. Always perform a leak test before operating your grill.

WARNING

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from appliance and call our local fire department.

WARNING

1. Do not store a spare LP-gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full, this may cause release of gas from the safety release valve.
3. If the information in this manual is not followed exactly, a fire causing death or serious injury may occur.

WARNING

1. Do not attempt to use a cylinder with any other type of connection device.
2. Do not attempt to use a cylinder with a larger capacity.

WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

WARNING

1. Never store any extra cylinders near your griddle.

Safety and Warranty

2. Keep cylinders out of direct sunlight and high heat.
3. Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.
4. Do not insert any type of foreign objects into the valve outlet.

WARNING

1. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
2. Storage of this gas griddle indoors is permissible only if the cylinder is disconnected and removed from the gas griddle.
3. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

1 YEAR PARTS AND LABOR 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 www.omcan.com/warranty.html 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!

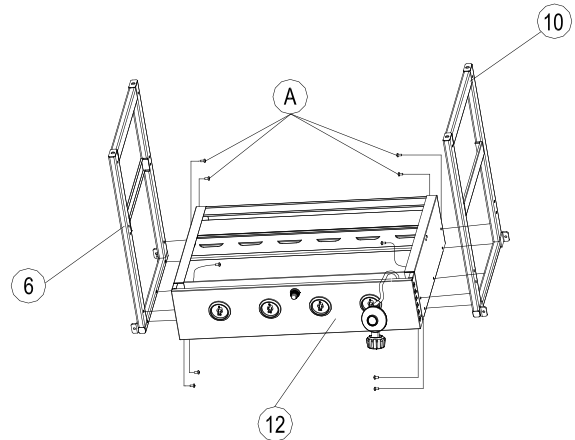
Technical Specifications

Model	GR-CN-0914
Cooking Area	36" x 20" / 914 x 508mm
Number of Burners	4
Gas Type - Size	Liquid Propane - 20 lbs. / 9.1 kgs.
Dimensions	66" x 24.25" x 36.25" / 1676 x 616 x 921mm
Weight	119 lbs. / 54 kg.
Item Number	43022

Assembly Instructions

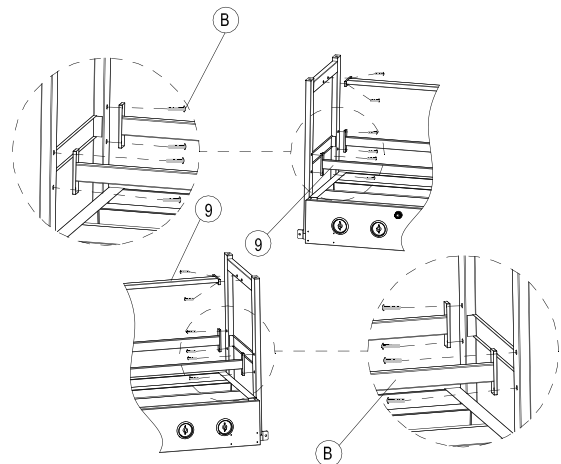
STEP 1

Attach the left leg(6) and right leg(10) onto the griddle body(12) using BOLT M6X12(A)-10PCS.



STEP 2

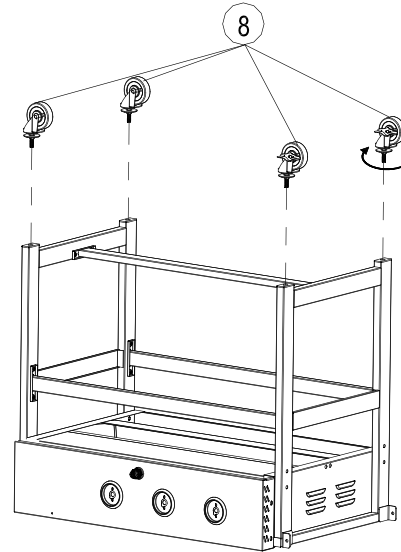
Attach the fence rail(9)-3PCS to legs using BOLT M6X15(B)-12PCS.



Assembly Instructions

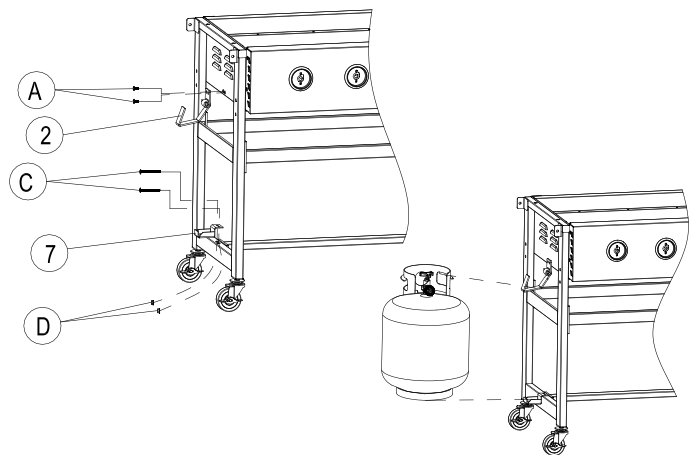
STEP 3

Install directional casters(8) onto legs.



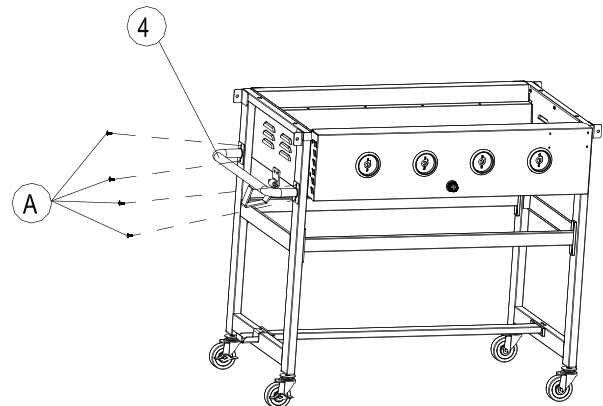
STEP 4

Install the gas tank hook(2) onto the griddle body using BOLT M6X12(A)-2PCS. Then install the gas tank holder (7) onto the bottom using BOLT M6X60(C)-2PCS and Nut M6 Flange Lock (D)-2PCS.



STEP 5

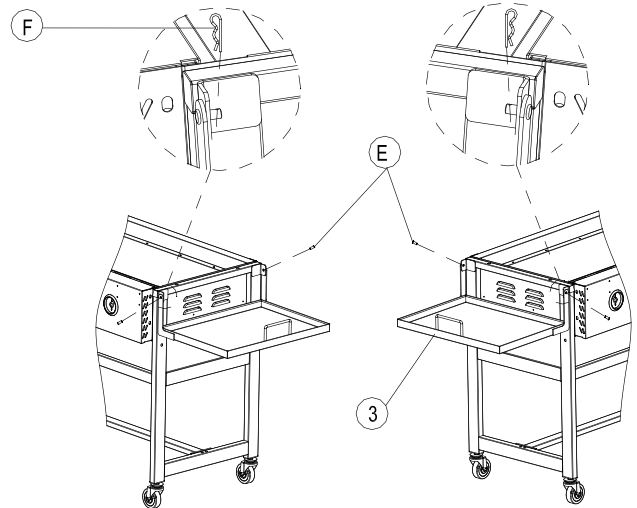
Assemble the side handle(4)-2PCS to the each side of the griddle body using BOLT M6X12(A)-8PCS.



Assembly Instructions

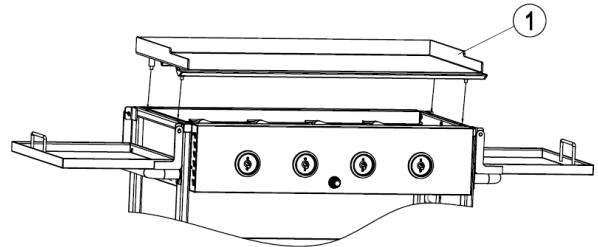
STEP 6

Install the side shelf (3)-2PCS onto body using PIN ROLL(E)-4PCS and "R" PIN (F) -4PCS.



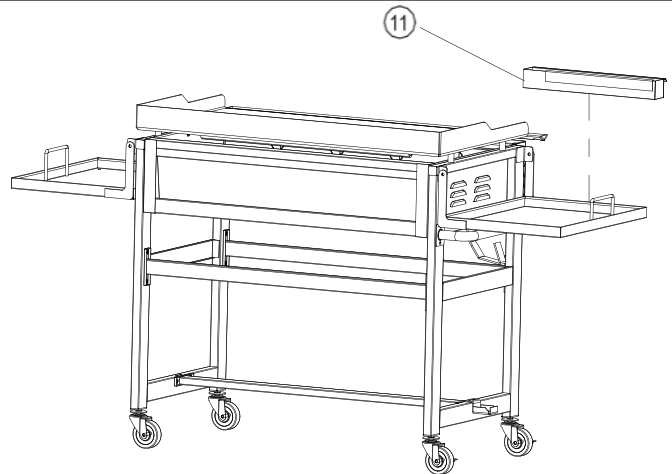
STEP 7

Put the griddle top(1) onto the body.



STEP 8

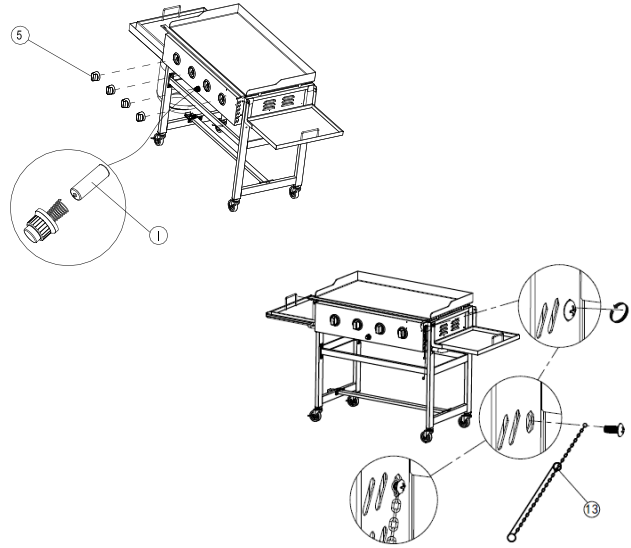
Put the oil cup (11) on the side shelf.



Assembly Instructions

STEP 9

Install the knob(5)-4PCS onto the body. Assemble extension wire(13) on front side of the body using BOLT pre-assembled on the control panel. Then install the battery into the ignitor.



Installation

TRANSPORTATION AND STORAGE

1. 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.
2. Do not store in a building, garage, or other enclosed area.
3. Always store your cylinder outside.
4. Store out of reach of children.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.

REGULATOR AND LP CYLINDER CONNECTIONS

CAUTION

The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).



Installation

Before each use, check the gas hose for excessive abrasion, or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the griddle.

TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is “OFF” by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the back beside of body with valve facing outward. See the assembly instructions to secure.
3. Be sure all burner controls are turned to the “OFF” position.
4. Remove the safety cap from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve.
6. Turn the black nut clockwise until it stops. **Hand tighten only. Do not use a wrench.**

WARNING

Always keep the gas cylinder in the upright position at all times.

WARNING

1. Do not connect this griddle to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the griddle. Inspect the hose assembly underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
3. Always perform the leak test listed below before using your griddle for the first time, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this griddle to the LP system of a motor home or trailer.

LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

1. Ensure the LP cylinder valve and all burners are “OFF”.
2. Ensure the LP cylinder is connected to the regulator.
3. If the steps above are not followed exactly, a fire causing death or serious injury may occur.
4. Mix a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas:
 - Cylinder welds.
 - Regulator and cylinder connection.
 - Gas hose connections to the regulator
 - All gas hoses
 - All gas hose connections to the burners including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.

Installation

8. Close the LP tank valve by turning the hand wheel clockwise.

WARNING

1. Do not use the griddle if you cannot stop the leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

FOR YOUR SAFETY

1. Minimum clearance from the sides and back of units to adjacent combustible construction below top of unit, 36" (91 cm) from sides and 36" (91 cm) from back.
2. Do not locate this outdoor cooking gas appliance under overhead-unprotected combustible surfaces.

WARNING

1. Do not use this griddle in any enclosed area, garage, shed, or under any type of overhead structure or canopy.
2. Operate this grill only in a well ventilated area.

WARNING

Do not face the griddle directly into the wind.

WARNING

Keep the fuel supply hose away from any heated surfaces and water.

Operation

1. Your gas griddle requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the griddle unattended or move the griddle when in use.
2. Children should never use your gas griddle. Keep younger children and pets away when in use.
3. Only use your gas griddle outside in a well ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your griddle is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking. Wait 5 minutes before relighting.
6. Do not lean over the griddle or touch the edges when in use.
7. Turn the burners off, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to the griddle.
9. Keep the outdoor cooking gas appliances area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
11. Do not put a barbecue cover or other flammable material in the storage area of this griddle.
12. Do not install or use on or in a recreational vehicle, including boats.

LP GAS AND CYLINDER INFORMATION

Your new gas griddle operates on LP gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor for your safety.

Your griddle uses the newest and safest LP Gas Cylinder.

1. O.P.D. (Overfill Protection Device) - prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that closes the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. Q.C.C.1 Type 1 Quick Connect Valve - provides fast tank hookups and requires only to be tightened by hand.

In addition, the LP tank you use with your griddle must meet the following requirements:

1. Required Measurements: 12.5" (317mm) in diameter and 18.5" (472mm) in height.
2. 20 lb (9.1 kg) propane cylinder.
3. Constructed and marked in accordance with the specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada (CAN/CSA-B339).
4. Provided with a listed overfilling prevention device.
5. Provided with a cylinder connection device compatible with the connection of outdoor cooking appliances.
6. A means for vapor withdrawal.
7. Other cylinders may be acceptable for use with the appliance provided they are compatible with appliance retention means and accompanied by illustration(s) depicting the cylinder mounted to the appliance utilizing the cylinder retention means and the point of contact between the cylinder and the retention means.

LIGHTING

Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your griddle. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), then see the Troubleshooting section.

WARNING

1. Read instructions before lighting.
2. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure as below.

LIGHTING THE MAIN BURNERS USING THE IGNITOR

1. Ensure all burner control knobs are in the off position.
2. Turn on the LP gas by turning the hand wheel on the cylinder valve.
3. Turn one burner control knob marked with an igniter flame to high.
4. Press the igniter button and hold down. You should hear a clicking sound, which indicates the igniter is working.
5. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the manual directions below if it still will not light.

Operation

6. When lit, turn the control knob to the desired setting.
7. Your griddle is equipped with continuous ignition. Simply turn the control knob next to the lit burner to hi. It will light automatically. There is no need to press the igniter again. Adjust the control knob(s) to the desired setting.

MANUALLY LIGHTING THE MAIN BURNERS WITH A MATCH STICK

1. Ensure all burners are in the off position.
2. Slowly turn on the gas at the LP tank valve if it is not already on.
3. Place a match in the match holder located in the top center drawer of the grill cabinet underneath the right main burner.
4. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
5. Press and turn the burner control knob to "HI/LIGHT", continue to push in and hold up to 5 seconds or until the burner lights.
6. If the burner does not light within 5 seconds, turn the burner control knob to off. Wait 5 minutes for the gas to clear, and try again.
7. When lit, turn the control knob to the desired heat setting.

TURNING OFF YOUR GRIDDLE

1. Turn off the gas supply at the LP tank by turning the valve clockwise.
2. Turn all burner control knobs to the off position.

Maintenance

CLEANING YOUR GRIDDLE

WARNING

1. Do not clean any part of your griddle in a self cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your griddle regularly to stop grease build ups and avoid a grease fire or excessive flare ups.
5. Always allow your griddle to cool down before cleaning.

OTHER EXTERIOR SURFACES - Wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

GREASE PAN - Check after use. Remove and clean the pan as grease builds up. It can be washed with warm water and mild dish soap.

Maintenance

IGNITER - Visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

BURNERS - We recommend you clean your burners at least twice a year, or before use if the griddle has not been used in over one month.

GRIDDLE SURFACE

1. Immediately after using the griddle, turn heat to the low position. While hot, the griddle top should be washed with water and a lint free cloth.
2. Keep the griddle on low heat until the griddle is completely dry. Turn off the griddle and allow to cool completely before proceeding.
3. Liberally rub cooking oil on the griddle with a lint free cloth.
4. Turn the griddle back on to the low position until you see a thin layer of oil forming. Wipe off the excess oil with a clean, lint free cloth.
5. Turn off the griddle and allow to cool completely before putting on the griddle cover. Store in a dry place to prevent rusting.

WARNING

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or webs and as a result will block the burner. Do not use the griddle until all blockages are cleaned from the burners.

CLEANING THE BURNERS

1. Ensure the Gas is turned off at the cylinder.
2. Remove the griddle top.
3. Remove the cotter pins located underneath the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. An alternative way to clean the inside of the burner is by using compressed air, always use eye protection if using this method. Never enlarge the burner ports during cleaning.
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris.
8. Inspect the burner, replace if there are any cracks or enlarged holes.
9. Reinstall the burners by following these instructions in reverse

WARNING: Properly locating the burner with respect to the orifice is vital for safety.

10. Secure the back of the burners to the body with the cotter pins.
11. Replace the griddle top.
12. Perform a leak test.

BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should look almost completely blue with a yellow tip. If the flame is mostly yellow with very little blue flame, the burner has build up and should be cleaned before use.

Maintenance

ALWAYS

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

IGNITER MAINTENANCE

The igniter is powered by 1 AA size battery. Replace the batter when necessary. Unscrew the igniter top, place a new battery into the igniter with the positive (+) end facing up, then screw the igniter top back into place.

GRIDDLE STORAGE

1. Clean the griddle before storage.
2. Storage of the gas griddle indoors is only allowed if the LP gas cylinder is disconnected and removed from the gas griddle.
3. Cover the griddle.
4. Perform a leak test before use after storage.

Troubleshooting

PROBLEM	CAUSE	SOLUTION
Burner will not light.	Gas supply is turned off.	Turn on gas at LP tank.
	Out of propane.	Check to be sure you still have propane in the tank.
	Regulator is not properly seated into the tank valve.	Remove and reattach, hand tighten only.
	Crimped fuel supply hose.	Inspect and straighten.
	Regulator failure or damaged hose.	Order replacement part and replace.
	Igniter not making clicking sound.	Replace battery.
	Igniter electrode coated in grease or dirt.	Remove grease and dirt with rubbing alcohol.
	Electrode cracked or broken.	Order replacement part and replace.
	Blockage in the gas system.	Inspect the burners to be sure insects, spider webs, ect are removed. Inspect under the control panel to be sure the burners are aligned properly with the valves.
Irregular flame or yellow flame.	New burner may have residual oil.	The oil will burn off naturally.
	Tubes in burners are blocked.	Remove and clean.
	Burners have a high grease or dirt build-up.	Remove and clean.
	Burners are not aligned properly with the valves.	Inspect under the control panel.
Sudden drop in gas pressure or flames blow out.	Out of propane.	Check to be sure you still have propane in the tank.
	The Excessive fuel flow valve has been tripped.	Turn off all burners, wait 30 seconds and relight grill.
		Inspect the gas hose, perform a leak test and replace.
		Turn on the gas at the LP tank first before turning the control knobs.
	Tank was improperly purged, call your LP gas dealer.	
Wind could be blowing out the burners.	Move the griddle out of the wind.	

Troubleshooting

Fire behind the control panel.	Immediately shut off the LP tank valve and allow griddle to cool.	Check the burners for obstructions and clean.
		Inspect under the control panel and make sure that the burners are aligned correctly.
		Perform a leak test, tighten or replace parts as necessary.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43022	GR-CN-0914	Outdoor Griddle Portable Propane Gas 36" / 914mm Wide 48,000 BTU CSA	GD430

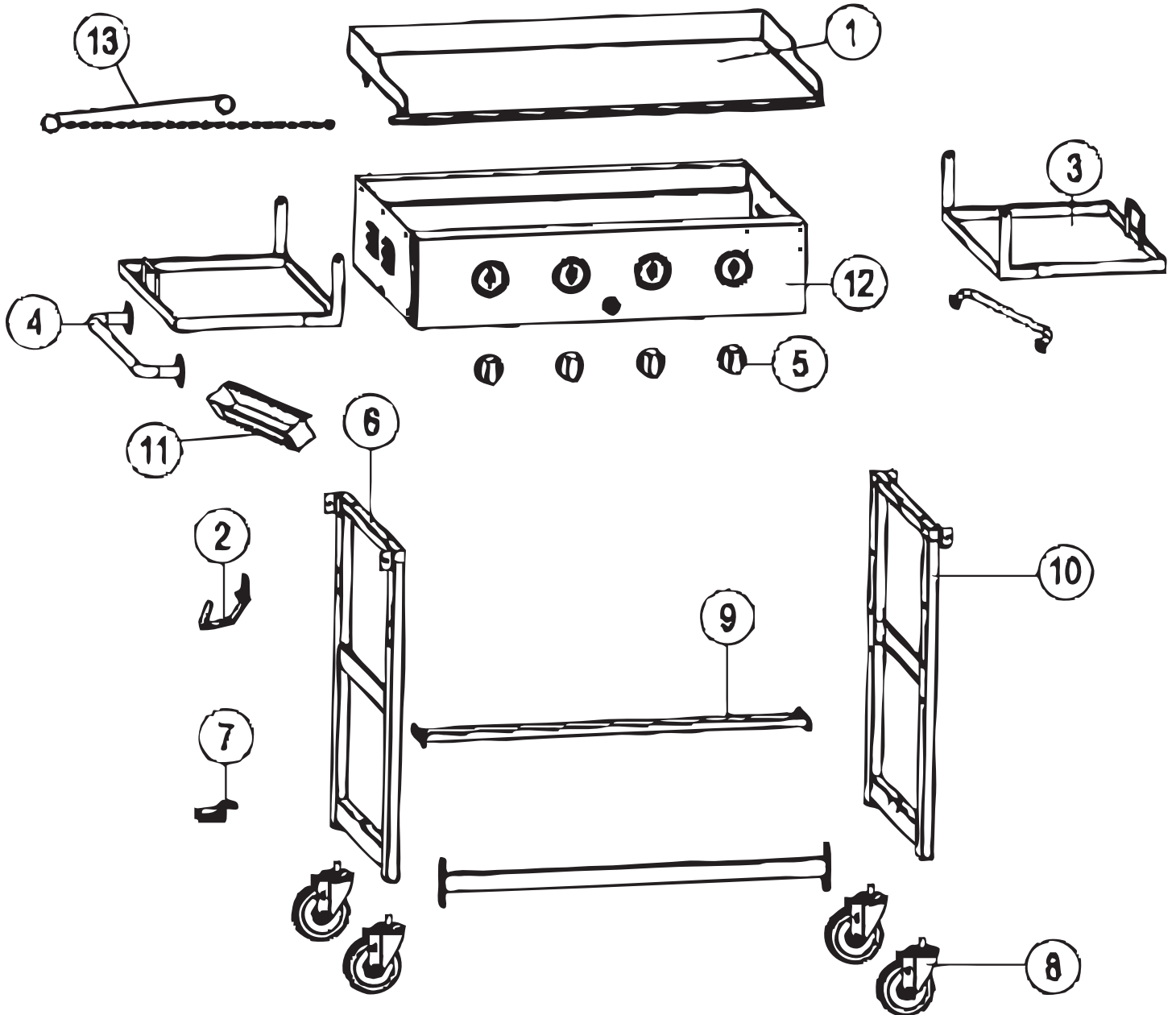
Parts Breakdown

Model GR-CN-0914 43022

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77981	Griddle Top for GD430	1	77985	Left Leg for GD430	6	72272	Oil Cup for GD430	11
77982	Gas Tank Hook for GD430	2	77986	Gas Tank Holder for GD430	7	77990	Body for GD430	12
72271	Side Shelf for GD430	3	77987	Casters for GD430	8	77991	Extension Wire for GD430	13
77983	Side Handle for GD430	4	77988	Fence Rail for GD430	9			
77984	Knob for GD430	5	77989	Right Leg for GD430	10			

Parts Breakdown

Model GR-CN-0914 43022



Notes

Notes



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:

www.omcan.com/warrantyregistration.html

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: _____

Company Name: _____

Address: _____

Telephone: _____

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

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

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

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

Would you like to extend the warranty? Yes No

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

