



Griddles

Models CE-CN-0405, 0613, 0766

Items 43212[◇], 43213*, 43214[◇]

Instruction Manual



Revised - 03/11/2020



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

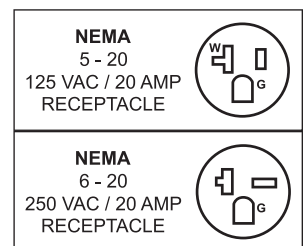


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Model CE-CN-0405 / Model CE-CN-0613 / Model CE-CN-0766

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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

1. Ensure that the power supply you are using is adequate for continual griddle use and the voltage is correct.
2. Allow at least 8" of clearance around all sides.
3. Unplug the unit when not in use and before cleaning.
4. Do not immerse unit, cord or plug in liquid at any time.
5. Do not operate unattended.
6. Do not use this unit for anything other than its intended use.
7. Do not use outdoors.

Safety and Warranty

8. Always use on a firm, dry and level surface.
9. Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
10. Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals.

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 (cardboard, polyethylene, and others) 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-0405	CE-CN-0613	CE-CN-0766
Power	1750 W	3560 W	4500 W
Temperature Range	65° - 300°C / 150° - 570°F		
Cooking Area	16" x 15.5" 406 x 394mm	24" x 15.5" 610 x 394mm	30" x 15.5" 762 x 394mm
Electrical	120V / 60Hz / 1	220V / 60Hz / 1	
Weight	53.6 lbs. / 21.3 kgs.	79.4 lbs. / 36 kgs.	97 lbs. / 44 kgs.
Packaging Weight	63.7 lbs. / 28.9 kgs.	91.3 lbs. / 41.4 kgs.	110.2 lbs. / 50 kgs.
Dimensions	16.1" x 19.8" x 9.4" 410 x 502 x 239mm	19.7" x 24.1" x 9.4" 502 x 612 x 234mm	19.8" x 30.2" x 9.4" 502 x 767 x 239mm
Packaging Dimensions	24" x 14" x 18" 610 x 356 x 457mm	22.9" x 28.5" x 13" 724 x 582 x 330mm	22.9" x 34.1" x 13" 582 x 866 x 330mm
Item Number	43212	43213	43214

Operation

INSTRUCTIONS FOR FIRST TIME USE

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquefies. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed you can begin to use your grill.

OPERATION

1. Plug the power cord into the appropriate outlet. The red "Power" light will illuminate.
2. Set the desired temperature by turning the rotary temperature knob clockwise. The heating element will begin to heat up and the green "Heating" light will illuminate.
3. When the temperature reaches the desired setting, the green "Heating" light will cycle on and off with the heating element to maintain the set temperature.
4. For best results, allow the unit to preheat for 15 minutes before placing food on cooking surface.
5. Turn temperature knob to the "Off" position to turn the green "Heating" light and heating element off. You must unplug the unit for the red "Power light" to turn off.



Maintenance

CLEANING

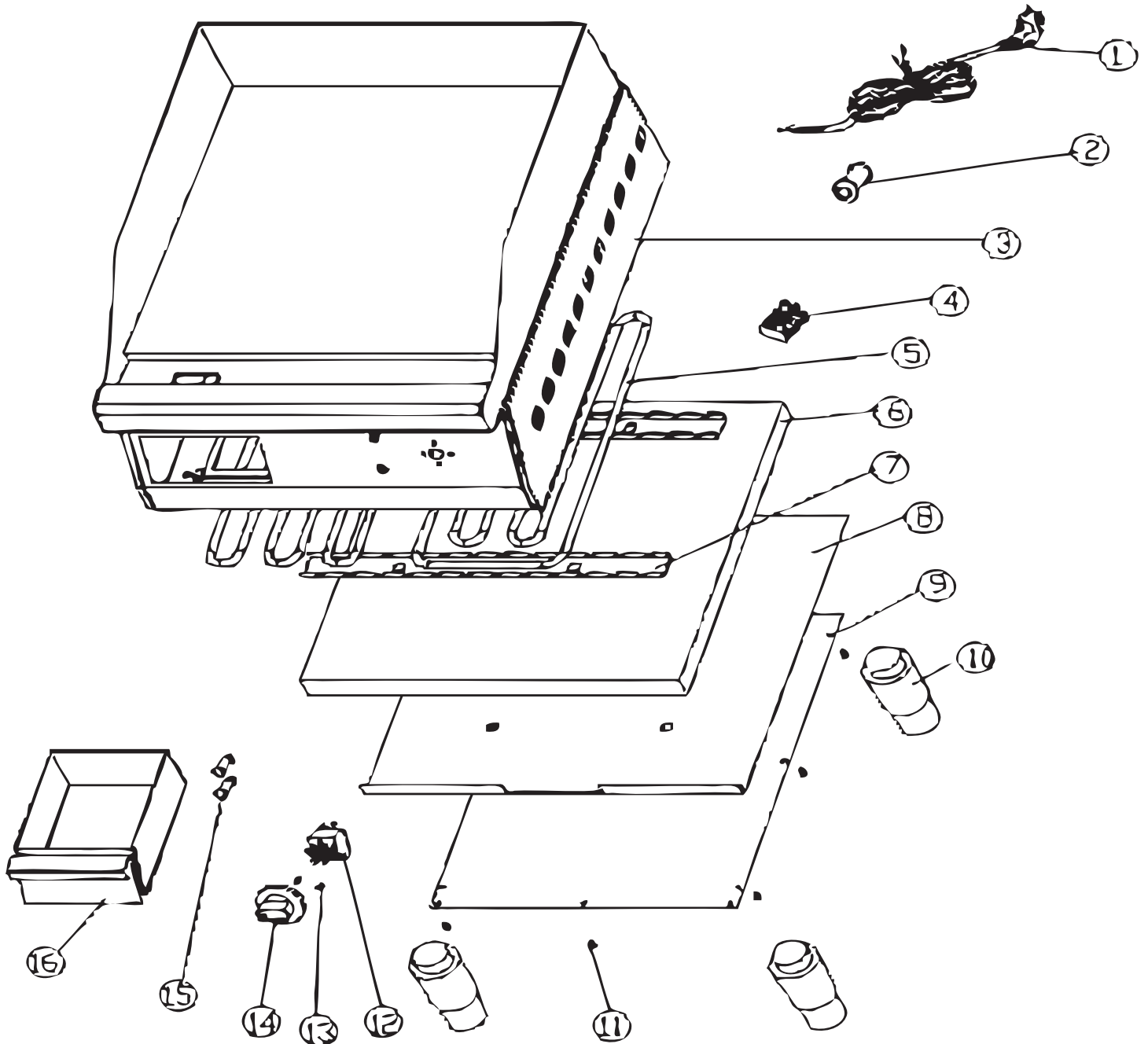
Unplug the unit and allow it to cool before cleaning. Do not use abrasive cleaners or scouring pads. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43212	CE-CN-0405	Griddle 16" x 15.6" / 405mm x 395mm 1750 W 120V/60/1 ETL Sanitation cQPSus	FN-01
43213	CE-CN-0613	Griddle 24.5" x 20" / 613mm x 502mm 3560 W 220V/60/1 with 2 Controls ETL Sanitation cETLus	FN-02
43214	CE-CN-0766	Griddle 30" x 20" / 766mm x 502mm 4500 W 220V/60/1 with 3 Controls ETL Sanitation cQPSus	FN-03

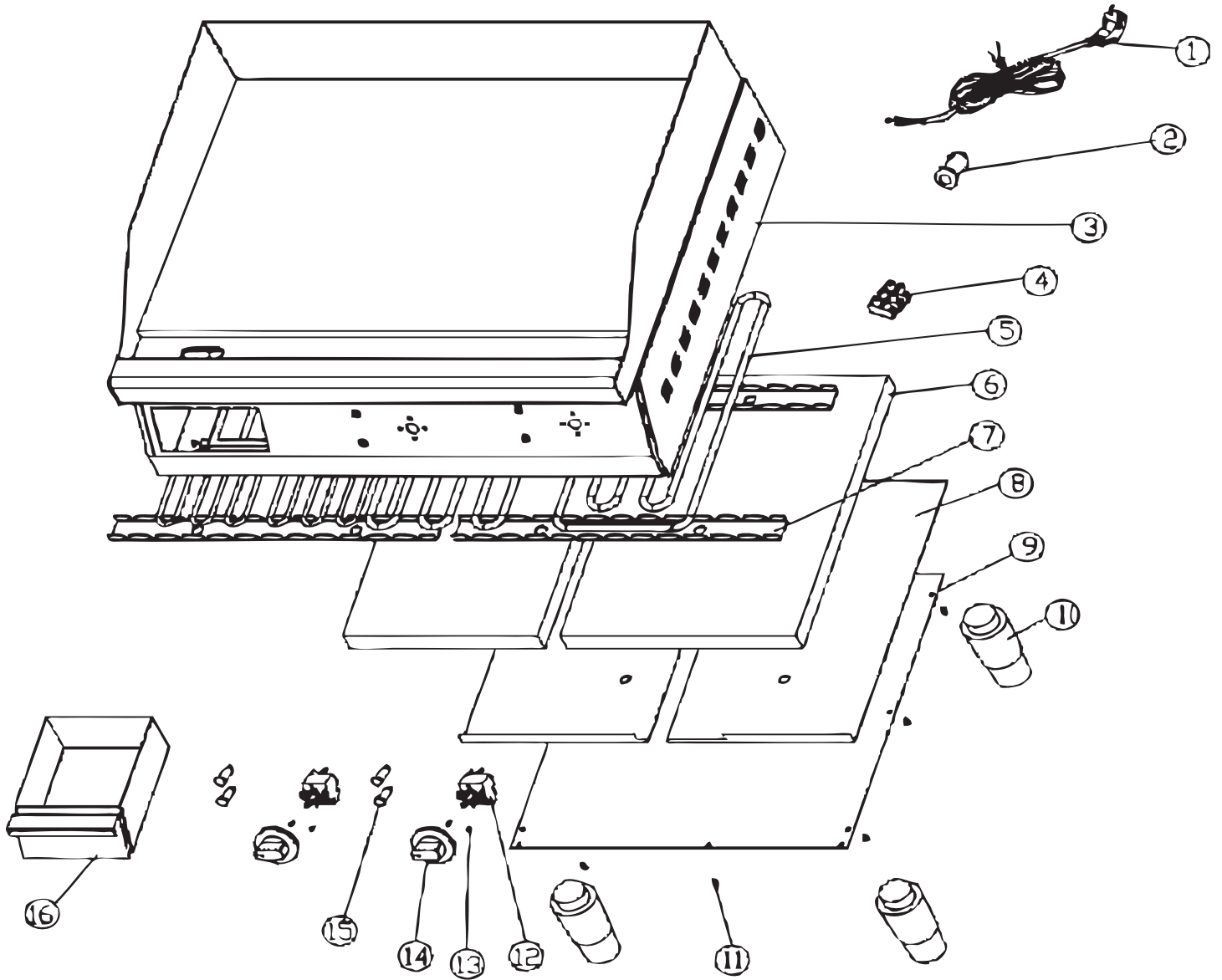
Parts Breakdown

Model CE-CN-0405 43212



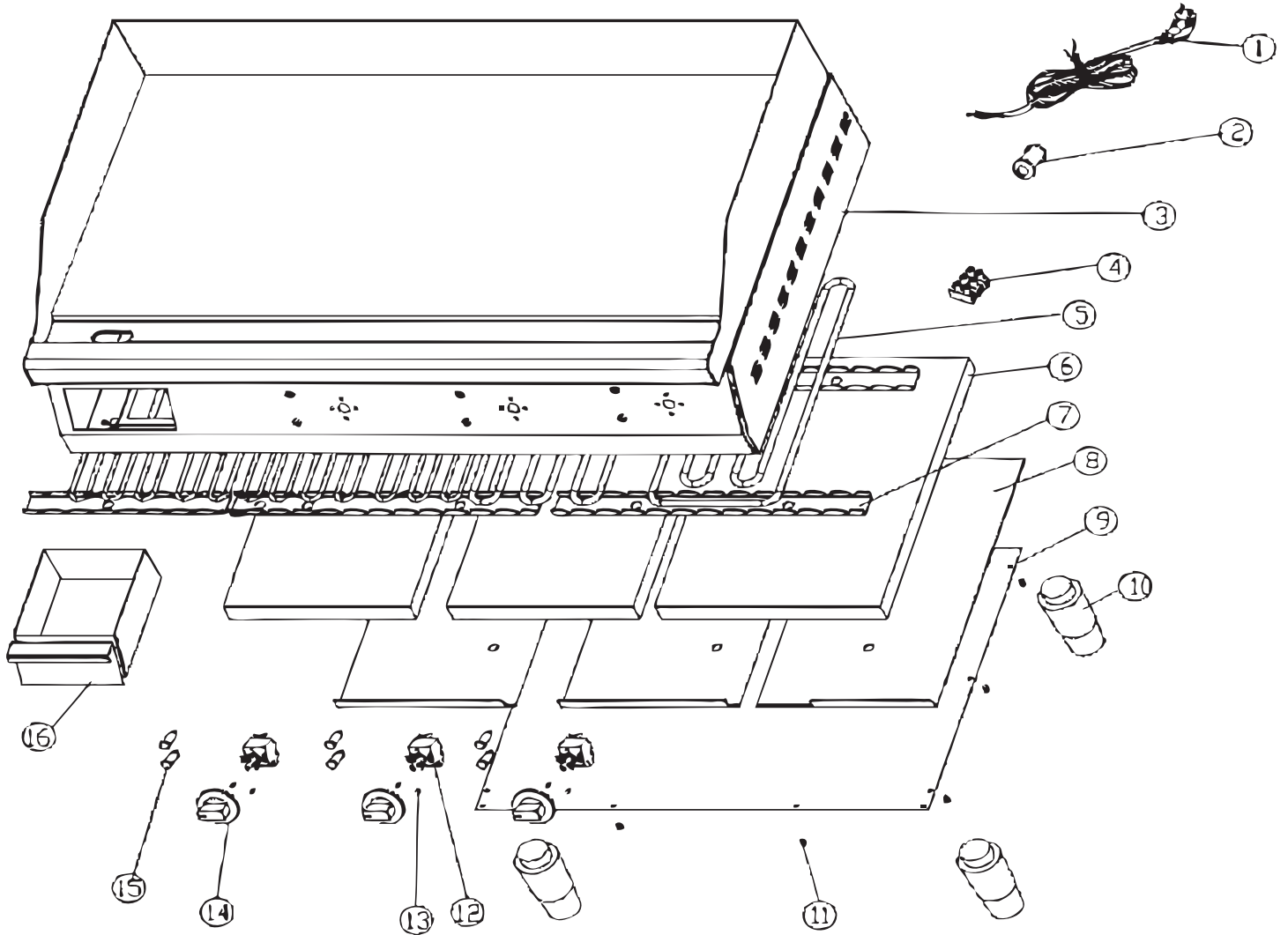
Parts Breakdown

Model CE-CN-0613 43213



Parts Breakdown

Model CE-CN-0766 43214





Parts Breakdown

Model CE-CN-0405 43212

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
62290	Power Cord for FN-01	1	65473	Heating Element Holder for FN-01	7	65479	Thermostat Screws for FN-01	13
65468	Power Cord Clip for FN-01	2	65474	Insulation Board for FN-01	8	65480	Thermostat Knob for FN-01	14
65469	Body for FN-01	3	65475	Bottom Plate for FN-01	9	65481	Working/Power Light for FN-01	15
65470	Terminal for FN-01	4	65476	Foot for FN-01	10	65482	Grease Tray for FN-01	16
65471	Heating Element for FN-01	5	65477	Bottom Plate Screws for FN-01	11			
65472	Insulation for FN-01	6	65478	Thermostat for FN-01	12			

Model CE-CN-0613 43213

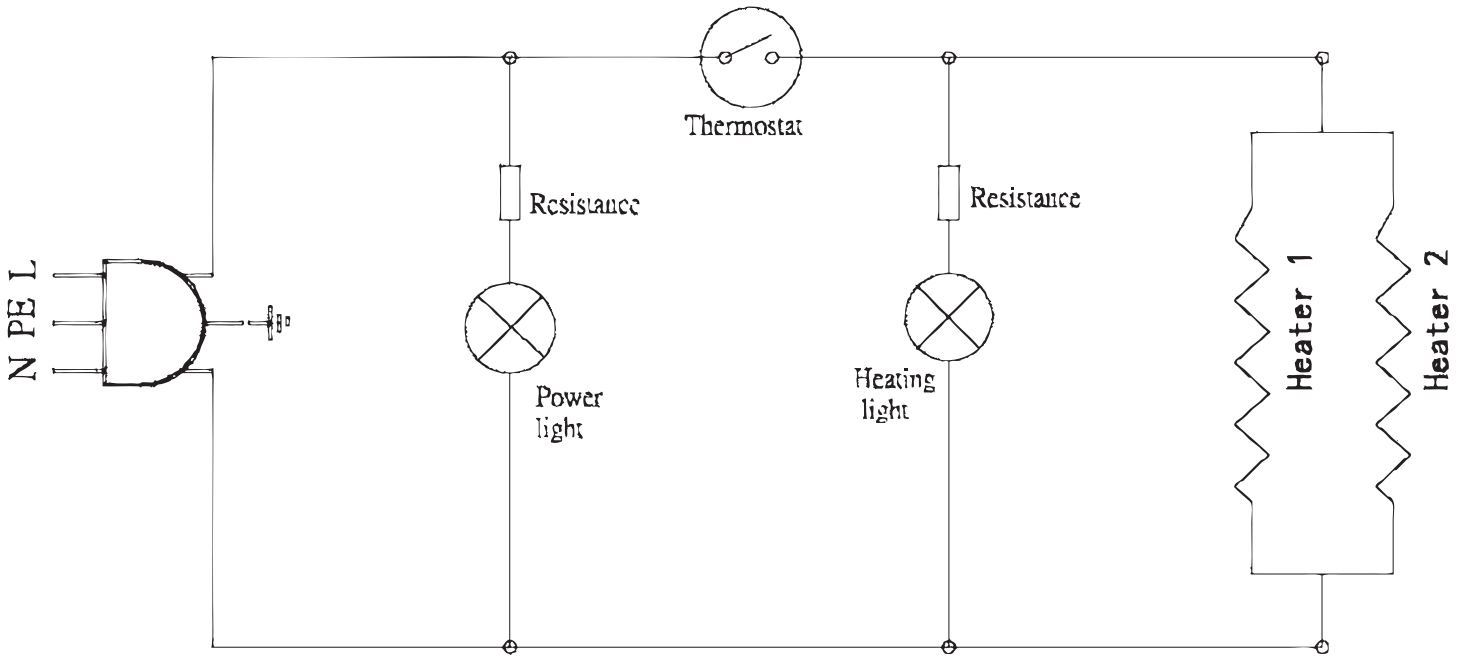
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63905	Power Cord for FN-02	1	65487	Heating Element Holder for FN-02	7	65479	Thermostat Screws for FN-02	13
65468	Power Cord Clip for FN-02	2	65488	Insulation Board for FN-02	8	65480	Thermostat Knob for FN-02	14
65484	Body for FN-02	3	65489	Bottom Plate for FN-02	9	65492	Working/Power Light for FN-02	15
65470	Terminal for FN-02	4	65476	Foot for FN-02	10	65482	Grease Tray for FN-02	16
65485	Heating Element for FN-02	5	65477	Bottom Plate Screws for FN-02	11			
65486	Insulation for FN-02	6	65490	Thermostat for FN-02	12			

Model CE-CN-0766 43214

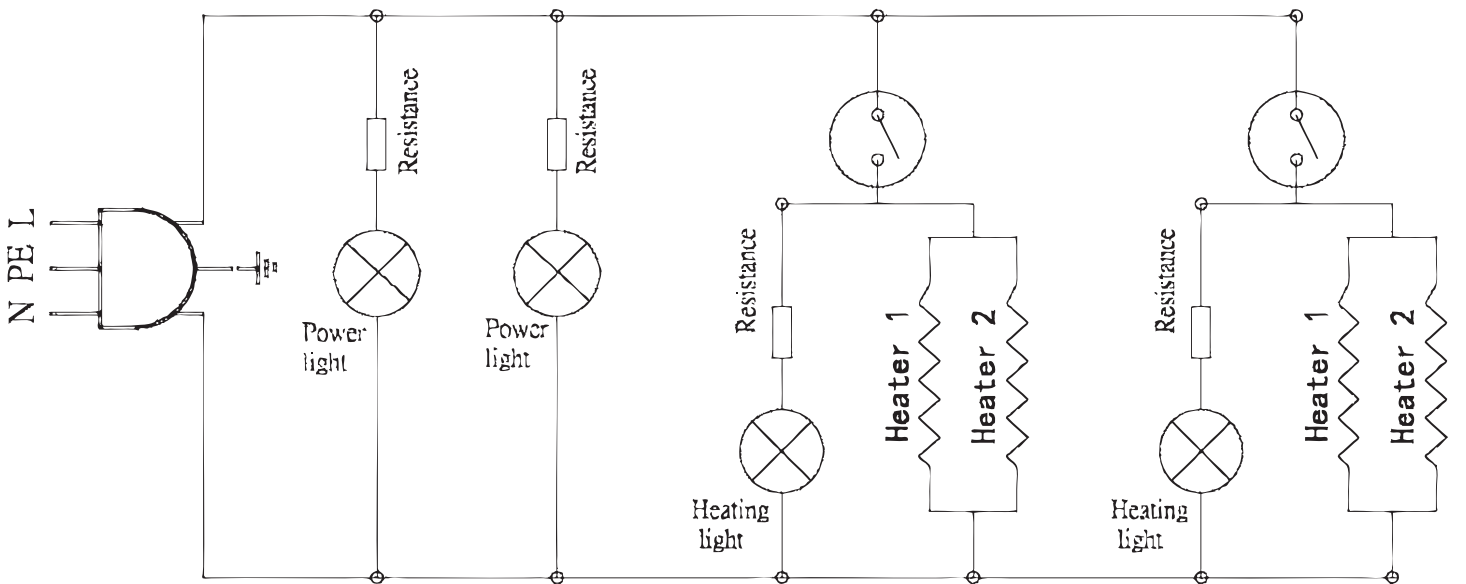
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63905	Power Cord for FN-03	1	65496	Heating Element Holder for FN-03	7	65500	Thermostat Screws for FN-03	13
65468	Power Cord Clip for FN-03	2	65497	Insulation Board for FN-03	8	65480	Thermostat Knob for FN-03	14
65493	Body for FN-03	3	65498	Bottom Plate for FN-03	9	65502	Working/Power Light for FN-03	15
65470	Terminal for FN-03	4	65476	Foot for FN-03	10	65482	Grease Tray for FN-03	16
65494	Heating Element for FN-03	5	65477	Bottom Plate Screws for FN-03	11			
65495	Insulation for FN-03	6	65499	Thermostat for FN-03	12			

Electrical Schematics

Model CE-CN-0405 43212

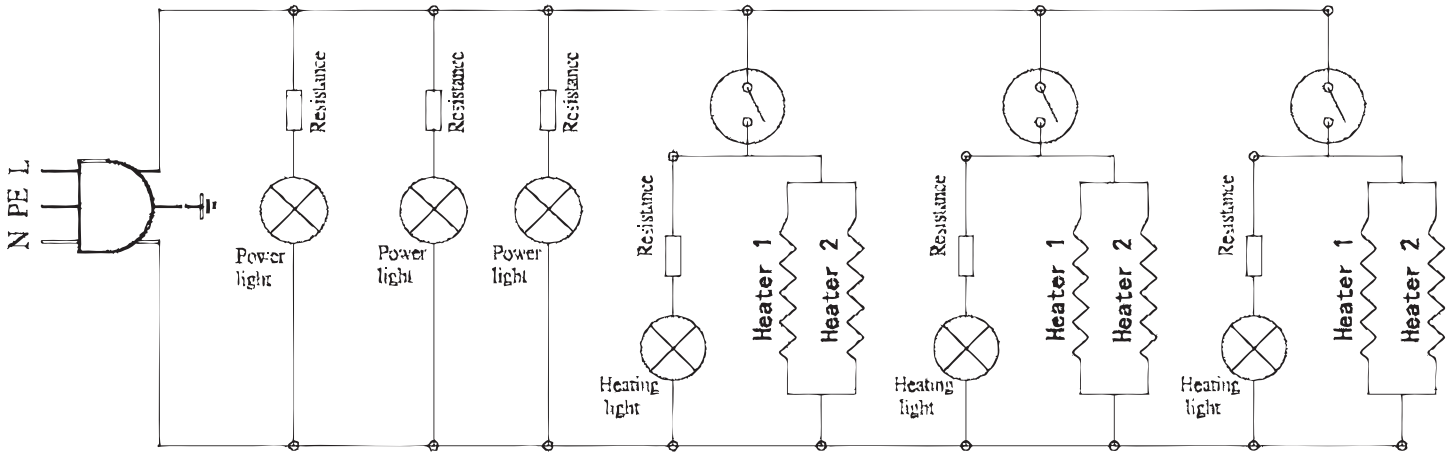


Model CE-CN-0613 43213



Electrical Schematics

Model CE-CN-0766 43214



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:

<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.

