



## ***Electric Pasta Cookers***

*Models CE-CN-0002-B, 0004-B, 0004-A*

*Items 43557, 43558, 43559*

## ***Instruction Manual***



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](http://www.omcan.com)

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Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



NEMA  
5 - 15  
125 VAC / 15 AMP  
RECEPTACLE



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Model CE-CN-0002-B / Model CE-CN-0004-B / Model CE-CN-0004-A

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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 Companie Limité et Food Machinery d'Amerique, 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 expédiées ou cueillies par un tiers transporteur.

# General Information

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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 asegurararse 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

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**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



# Safety and Warranty

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

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

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

## WARNING:

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

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

## Technical Specifications

Model	CE-CN-0002-B	CE-CN-0004-B	CE-CN-0004-A
Capacity	4 L / 4.2 QT	4 L / 4.2 QT (x2)	6 L / 6.3 QT (x2)
Number of Baskets	2	4	
Basket Dimensions (Dia. x H)	5" x 13" / 128 x 330mm		5.4" x 13" / 138 x 330mm
Max. Temperature	110°C / 230°F		
Power	1.2 kW	1.2 + 1.2 kW	
Electrical	120V / 60Hz / 1		
Dimensions	8.3" x 16.5" x 11.4" 210 x 420 x 290mm	15.5" x 16.5" x 11.4" 395 x 420 x 290mm	17.7" x 19.7" x 15.2" 450 x 500 x 385mm
Packaging Dimensions	18.7" x 10.6" x 12.8" 475 x 270 x 325mm	22.6" x 24" x 20.3" 575 x 610 x 515mm	20.9" x 20" x 14.7" 530 x 510 x 375mm
Weight	10.7 lbs. / 4.9 kgs.	18.6 lbs. / 8.5 kgs.	25.7 lbs. / 11.7 kgs.
Packaging Weight	13.2 lbs. / 6 kgs.	26.5 lbs. / 12 kgs.	33 lbs. / 15 kgs.
Item Number	43557	43558	43559

# Operation

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## BEFORE OPERATION

Before use, please check whether the voltage of power supply is in conformity with that in the data plate, and whether user's power switch and fuse are in conformity with the request of machine's power. The body must be grounded properly. Make sure the potential terminal bolt is firmly connected with the natural grounding device by the 1.5mm<sup>2</sup> wire. Also ensure that the pipe connections are 0.72" / 18.3mm.

## OPERATION STEPS

1. Lift up the water tray lid, add the water to the water box.
2. Turn the thermostat to the "0" placement.
3. Plug into the power supply, then the indication light will turn green, set the dial to the required temperature setting, the yellow light will turn on and the heating tube will start to work. When the temperature reaches the desired setting, the thermostat will shut off the power, the yellow light will turn off, and the heating tube will stop working. When the temperature drops below the desired temperature, the thermostat will start working again automatically, and the process will begin again. This process repeats until the unit is switched off.
4. When finished, turn the thermostat to the "0" placement and disconnect from the power supply.

# Maintenance

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## CLEANING AND MAINTENANCE

Clean the machine with a damp cloth and mild detergent. Never rinse the machine with running water or spray jets.

### NOTES

User should remove the plug from the power supply and switch the machine off when not in use and when maintaining. If the machine is not working nominally, please contact Omcan for service.

## DELIMING

The pasta cooker MUST be delimed periodically (depending upon usage, every 3-4 weeks). Follow the deliming agent manufacturer's instructions. Rinse thoroughly at least 3 times before using the pasta cooker after deliming.

The pasta cooker should be cleaned after each day's operation; however, it may require cleaning more often, depending on the volume of production. A clean boiler performs better and more safely, produces higher quality product and reduces maintenance costs. When cleaning, always consider safety first. Ensure all power is off and the unit has been disconnected from the power source.



## Maintenance

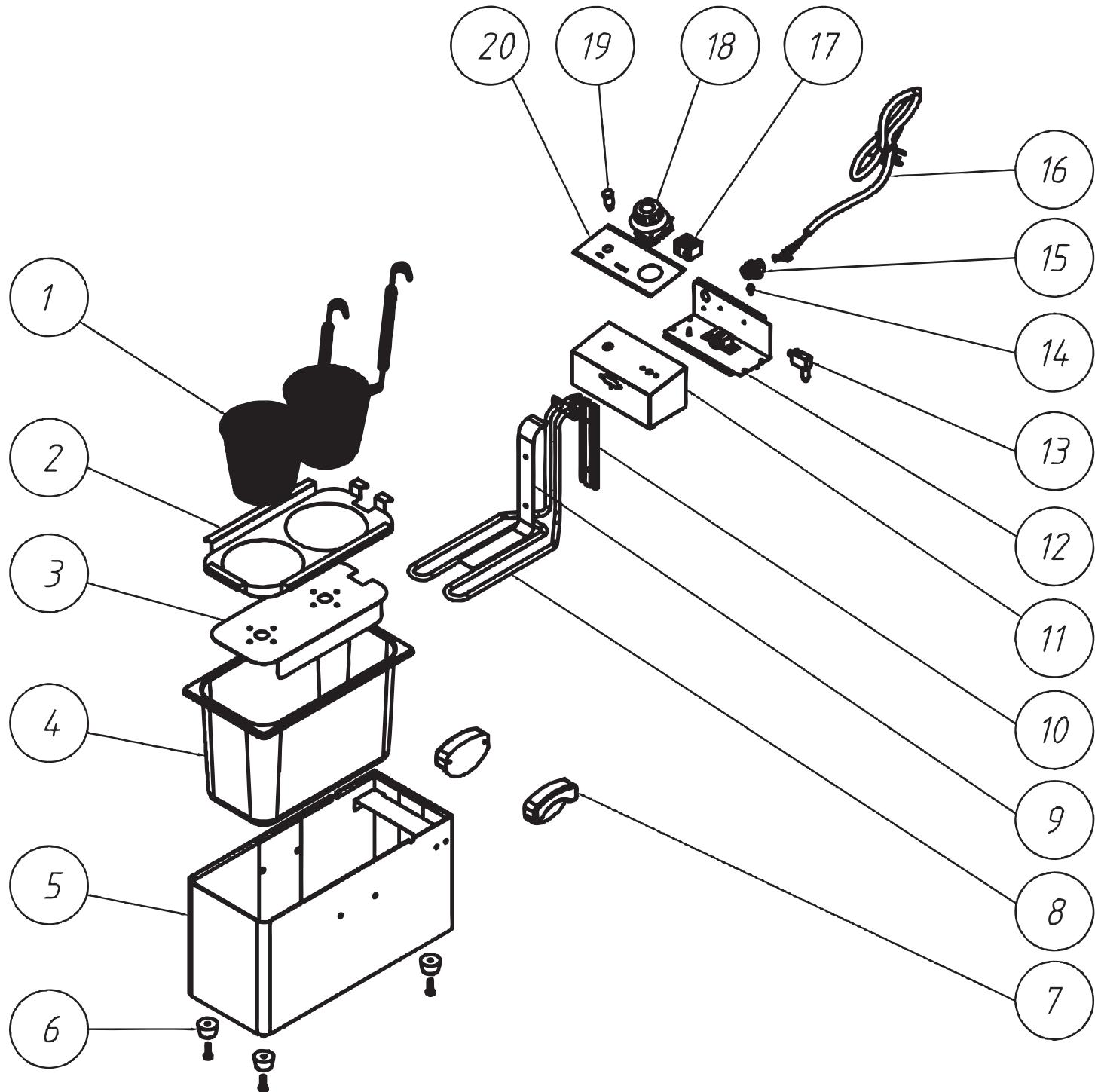
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**Warning:** Allow the pasta cooker and the water to completely cool before cleaning.

**FAILING TO DESCAL HEATING ELEMENTS WILL VOID WARRANTY**

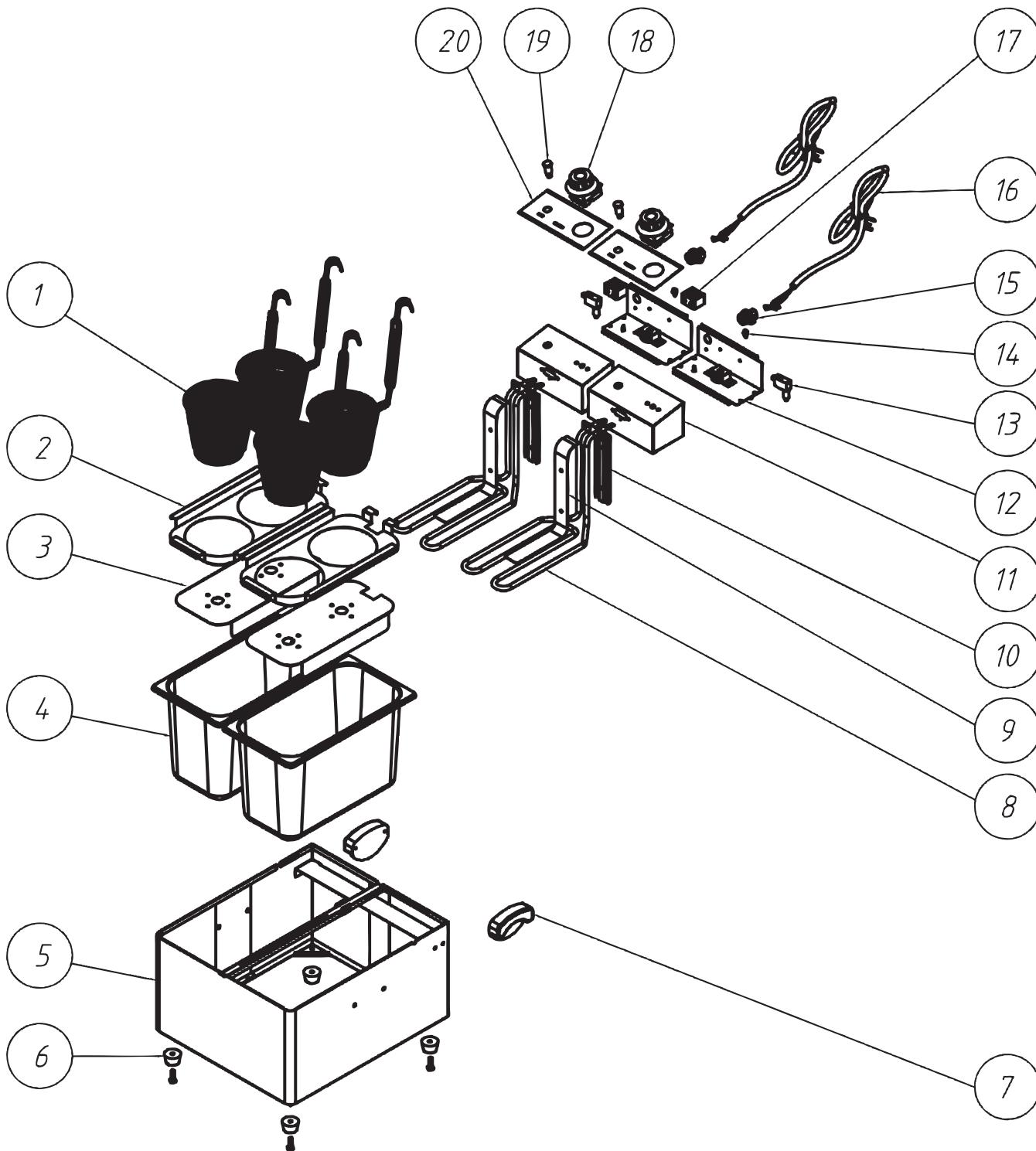
# Parts Breakdown

Model CE-CN-0002-B 43557



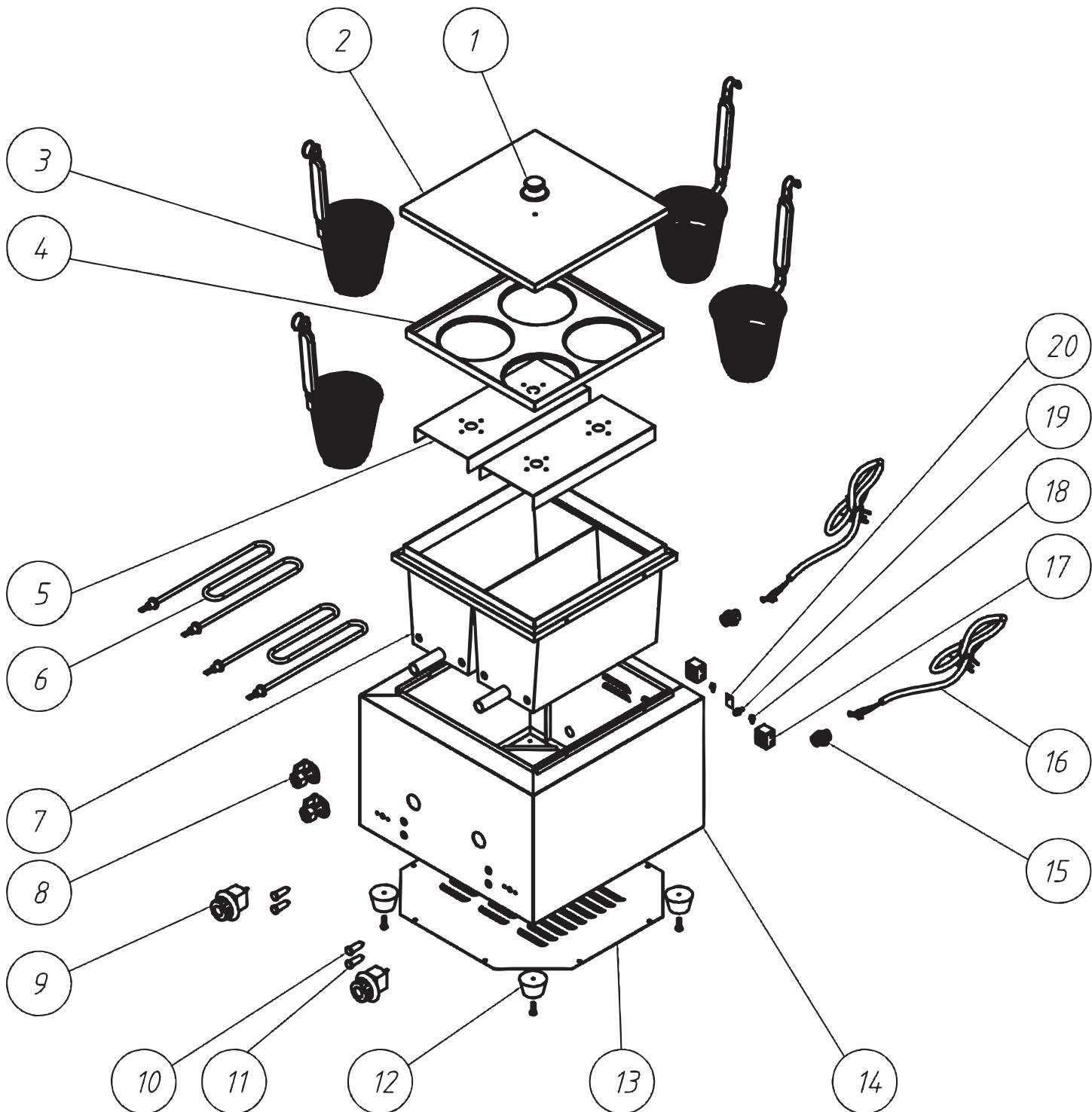
# Parts Breakdown

**Model CE-CN-0004-B 43558**



# Parts Breakdown

Model CE-CN-0004-A 43559





# Parts Breakdown

## Model CE-CN-0002-B 43557

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65936	Basket for 43557	1	65943	Heater for 43557	8	65950	Power Cord Holder for 43557	15
65937	Basket Support for 43557	2	65944	Heater Front Cover for 43557	9	65951	Power Cord for 43557	16
65938	Heater Bottom Cover for 43557	3	65945	Heater Back Cover for 43557	10	65952	Terminal Block for 43557	17
65939	GN Pan 1/3x200mm for 43557	4	65946	Control Box for 43557	11	65953	Thermostat for 43557	18
65940	Base for 43557	5	65947	Control Box Cover for 43557	12	65954	Power Indicator for 43557	19
65941	Rubber Feet for 43557	6	65948	Micro Switch for 43557	13	65955	PVC Board for 43557	20
65942	Body Handle for 43557	7	65949	Ground Wire Label for 43557	14			

## Model CE-CN-0004-B 43558

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65936	Basket for 43558	1	65943	Heater for 43558	8	65950	Power Cord Holder for 43558	15
65937	Basket Support for 43558	2	65944	Heater Front Cover for 43558	9	65951	Power Cord for 43558	16
65938	Heater Bottom Cover for 43558	3	65945	Heater Back Cover for 43558	10	65952	Terminal Block for 43558	17
65939	GN Pan 1/3x200mm for 43558	4	65946	Control Box for 43558	11	65953	Thermostat for 43558	18
65956	Base for 43558	5	65947	Control Box Cover for 43558	12	65954	Power Indicator for 43558	19
65941	Rubber Feet for 43558	6	65948	Micro Switch for 43558	13	65955	PVC Board for 43558	20
65942	Body Handle for 43558	7	65949	Ground Wire Label for 43558	14			

## Model CE-CN-0004-A 43559

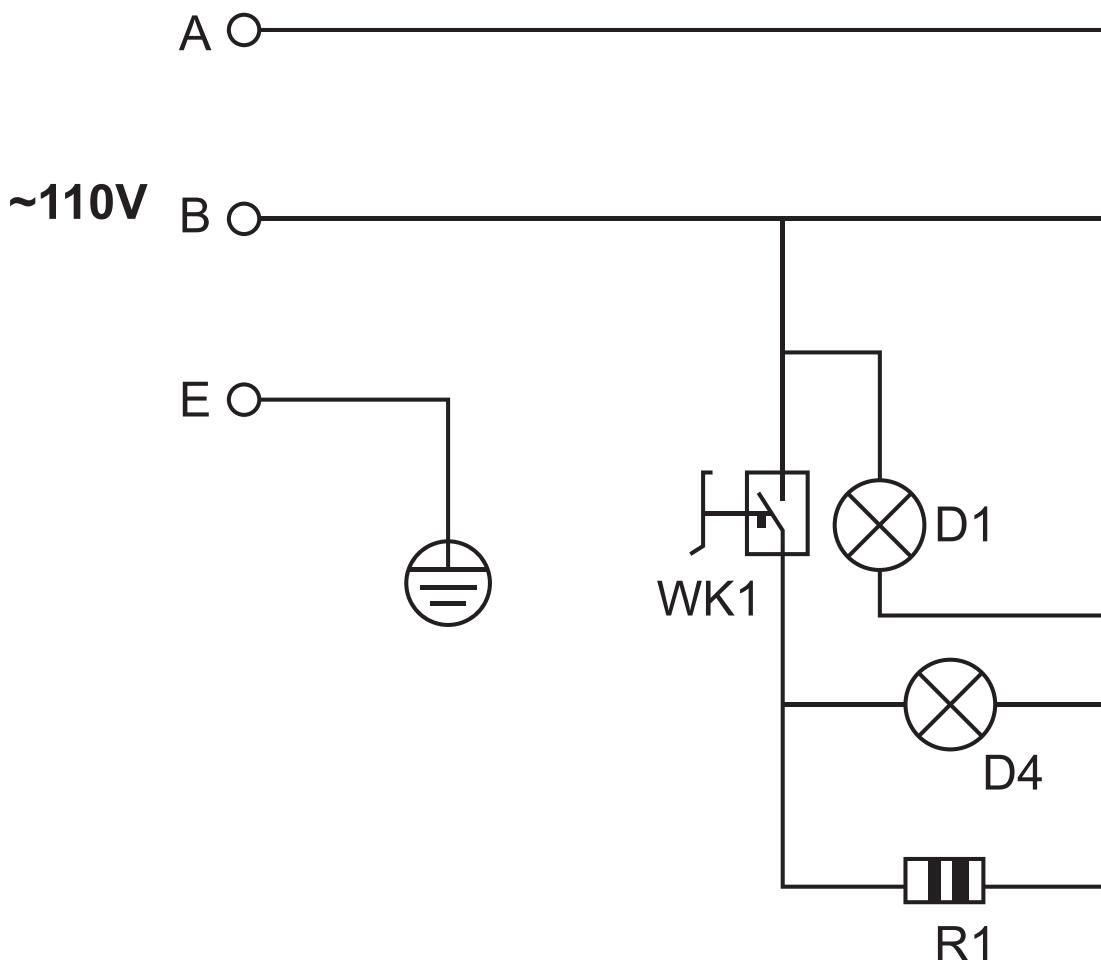
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65957	Handle for Tank Cover for 43559	1	65964	Water Drain Valve for 43559	8	65971	Power Cord Holder for 43559	15
65958	Tank Cover for 43559	2	65965	Thermostat for 43559	9	65972	Power Cord for 43559	16
65959	Basket for 43559	3	65966	Power Indicator for 43559	10	65973	Terminal Block for 43559	17
65960	Basket Support for 43559	4	65967	Heating Indicator for 43559	11	65974	Ground Wire Label for 43559	18
65961	Heater Cover for 43559	5	65968	Rubber Feet for 43559	12	65975	M5x12 Copper Screw for 43559	19
65962	Heater for 43559	6	65969	Bottom Cover for 43559	13	65976	Equipotential Terminal for 43559	20
65963	Water Tank for 43559	7	65970	Base for 43559	14			

# Electrical Schematics

**Model CE-CN-0002-B** 43557

**Model CE-CN-0004-B** 43558

**Model CE-CN-0004-A** 43559



Description	Position	Description	Position
Power Indicator	D1	Electric Heating Tube	R1
Heating Indicator	D4	Temperature Controller	WK1
Ground	E		



## **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:

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

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**For mailing in the US**

**Pour diffusion aux États-Unis**

**Por correo en los EE.UU.**

**OMCAN**

PRODUCT WARRANTY REGISTRATION  
3115 Pepper Mill Court,  
Mississauga, Ontario  
Canada, L5L 4X5

**OMCAN**

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

*or email to: [service@omcan.com](mailto: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 5,000 globally sourced products.

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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.

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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.

