



Patio Heater
Model PH-CN-0014
Item 43595
Instruction Manual



Revised - 04/18/2018

*Factory CSA
approved.*



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Model PH-CN-0014

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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

WARNING

PLEASE READ THE USER MANUAL CAREFULLY BEFORE OPERATING THE MACHINE

This manual has been prepared to enable the correct installation, regulation and maintenance of the unit. It is therefore of basic importance that the warnings contained in this booklet are carefully read as they supply essential indications regarding the safety of the installation, use and maintenance. The appliance must be



Safety and Warranty

installed, tested and serviced by qualified personnel only. Any adjustment whatsoever not expressly authorized and in disrespect of this manual voids the warranty. Observe all existing local regulations at the time of installation. Check that the characteristics of the electric grid correspond to the data given on the serial plate of the appliance. The packing materials (plastic bags, polystyrene, nails, etc.) as potential hazards, must be kept out of the reach of children and properly recycled according to the existing local regulations. For repairs contact Omcan and request the use of original spare parts. If in doubt do not use the appliance and contact Omcan. Not following the above conditions could risk the safety of those using the unit.

FOR YOUR SAFETY

Improper instillation, adjustment, alteration, service or maintenance can cause serious injury or property damage. Keep heater away from areas where flammable liquids, gasoline, vapors or explosives are stored or used. Gas leaks may cause a fire or explosion which can cause damage to property, serious bodily injury or death. Follow all leak-checking procedure before operating this unit highlighted in Step 8. If you smell gas: shut off gas to appliance, extinguish any open flame and if odor continues, contact your gas supplier or local fire department. This unit consumes air provide 1 inch² of opening for fresh air for each 1,000 Btu/Hr Input (2.22mm² / Wof Input). Never use open flame to check for leaks. Fuel systems must be installed by qualified and licensed personnel. Please contact your local gas supplier for these services.

- Always maintain at least 18" clearance (top) and 24" clearance (side) from combustible materials.
- Always place the heater on a hard a hard leveled surface.
- Do not use if the wind velocity is greater than 10 miles per hour.
- Unit will operate at reduced efficiency below 40°F (5°C).
- It is normal for the heater to make hissing sounds at the start. This will decrease as the heater warms up.
- Keep sprinklers and other water sources away from burner and controls.
- Always use extreme caution when near the heater. Young children and pets should be supervised carefully when they are near the heater. Do not hand clothing or flammable materials on or near the heater. To avoid burns or clothing catching on fire, alert both children and adults to the hazards of high temperatures.
- Certain materials or items are susceptible to damage due to radiant heat when stored under heater.
- Do not alter heater in any manner.
- Inspect heater before each use. If a damaged part is detected, do not operate the heater until an original Omcan replacement part has been properly installed. Use of unauthorized parts will void warranty and create an unsafe condition.
- Prior to operating heater, replace any guards or protective devices removed from servicing.
- During operation, the surface of the heater of the burner assembly is very hot and should not be touched
- After shutdown, do not touch burner assembly until heater has completely cooled down (approximately 45 minutes after use.)
- The appliance and its individual shut off valve must be disconnected from the gas supply pipping system during any pressure testing. The system should be tested in the pressure in excess of 1/2 psig (3.5kpa).
- The 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 pressure equal to or less than 1/2 psig (3.5kpa).
- Always perform a leak test on ga connections whenever heater is serviced. Never use a flame to test for leaks. Do not smoke while performing a test leak.
- Caution: It is essential to keep the heater's valve compartment, burners and circulating air passage clean.

Safety and Warranty

- Small insects can enter the burner tube or other openings of the heater. These obstructions can lead to gas flow problems. Before operating the unit for the first time, be sure to check for obstructions that may have occurred during shipment.
- Inspect heater before each use and have it inspected annually by a qualified service person.
- Carbon deposits may create a fire hazard. Keep dome and emitter clean at all times.
- Do not clean heater with combustible or corrosive cleaners. Use warm, soap water.
- Do not paint radiant screen, control panel or top canopy reflector.

CAUTION:

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP product. LP characteristics include: flammable, explosive, heavier than air, settles in low areas. In its natural state, propane has no odor. For your safety, an odorant is added that smells like rotten cabbage.

- Contact with liquid LP can cause freeze burns to skin.
- This heater is shipped from the factory for LP gas use only.
- Use only Department of Transportation (DOT) approved “20 lbs.” LP gas cylinders (same commonly used for gas grills) with Acme Type 1/QCC safety valves. These can valves can be quickly identified by their external and internal threads.
- The cylinder must be provided with a shutoff valve termination in an LP-gas supply cylinder valve outlet specified, as applicable, for connection NO. 510 in the standard for compressed Gas Cylinder Valve outlet and Inlet connections, ANSI/ CGA-V1.
- The cylinder supply system must be arranged for vapor withdrawal.
- The cylinder supply system must include a collar to protect the cylinder valve.
- Never use a cylinder with a damaged body, valve, collar or foot ring.
- When heater is not use, turn Control Valve OFF.
- Always perform a leak test on gas connection whenever a cylinder is connected (see step 8).

Check heater immediately if any following condition exists:

- The smell of gas in conjunction with extreme yellow tipping of burners flames.
- Heater does not reach proper temperature. At temperature less than 40F, heat output will be reduced.
- Heater’s glow is excessively uneven.
- Burner makes popping noises during use. Note: A slight pop is normal when burner is extinguished.

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 <http://www.omcan.com/warranty.html> for complete information.



Safety and Warranty

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

Models	PH-CN-0014
Material	Stainless Steel
Safety Features	100% Burner Shut-Off
Heat Range	Up to 20 foot diameter
Inlet Gas Supply Pressure	Maximum - 10.5" W.C. Minimum - 7.0" W.C.
Fuel	Use propane or butane gas only
Gas Supply Pressure	120 PSI
Consumption	450g/hr - 870g/hr
Weight	32 lbs. / 14.5 kgs.
Dimensions (DWH)	18" x 32" x 87" / 457 x 813 x 2210mm
Item Number	43595

Installation

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

TOOLS REQUIRED FOR ASSEMBLY (NOT INCLUDED)

- Phillips Screwdriver.
- Leak Detection Solution.

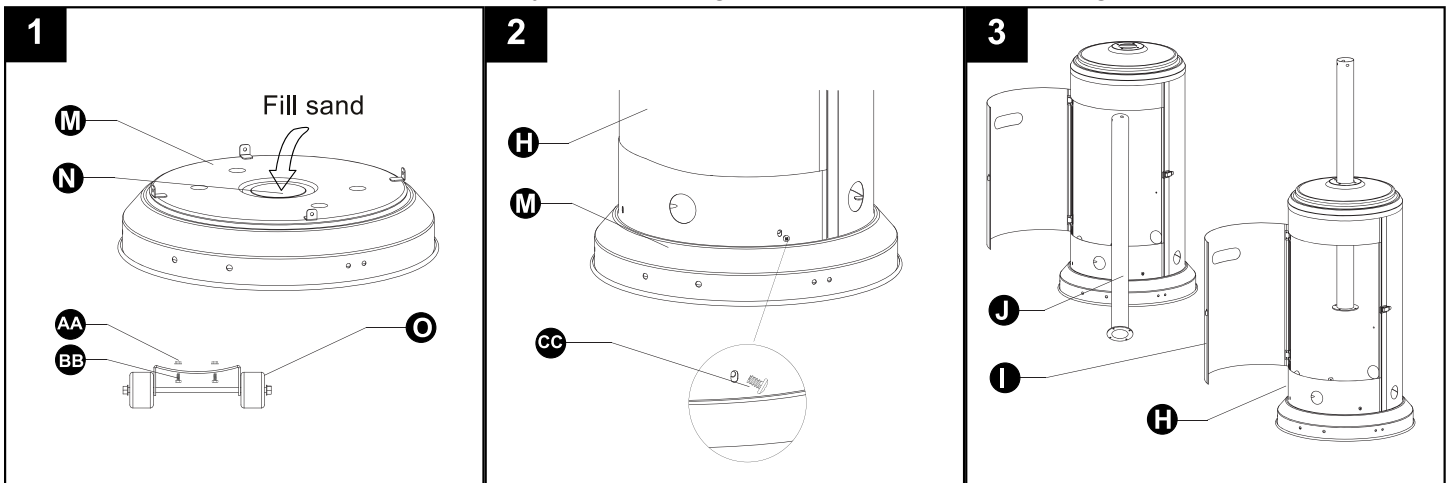
Installation

ASSEMBLY INSTRUCTIONS

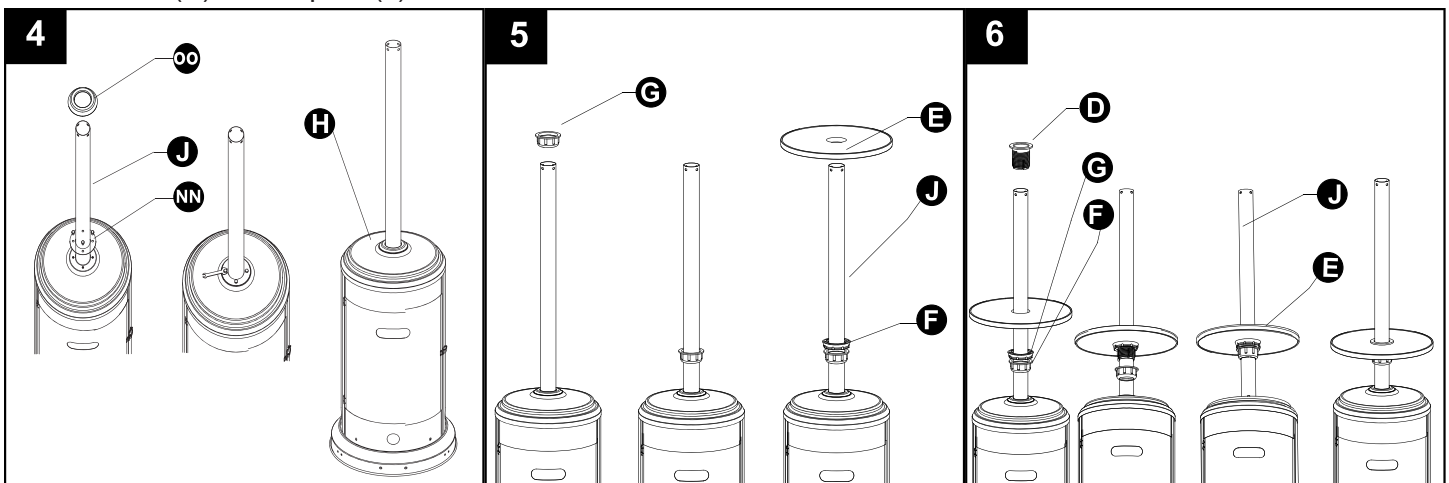
1. Line up holes on the bracket of wheel assembly (O) with the corresponding holes on base (M), then insert M8 x 16 mm bolts (BB) through holes. Hand tighten with M8 flange nuts (AA). Be sure the wheel assembly (O) is parallel to the base (M).

Note: To improve stability, the preassembled bucket (N) can be filled with sand (not included).

2. Attach cylinder housing (H) loosely to base (M) with M5 x 8 mm screws (CC).
3. Open the preassembled door (I) on cylinder housing (H) and place post (J) through the hole on the top.



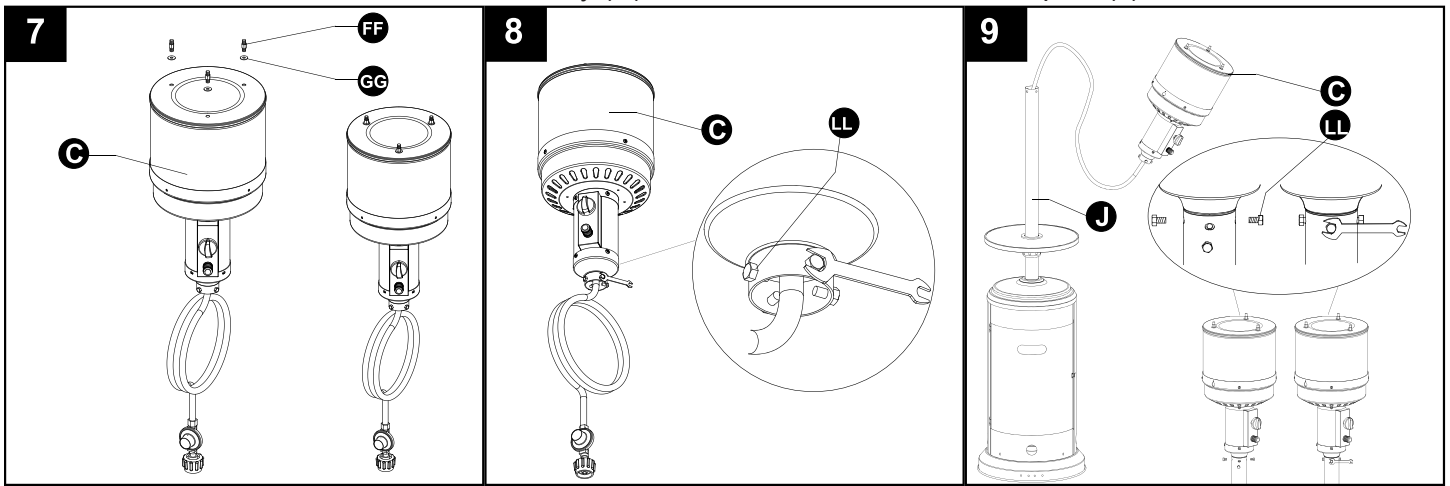
4. Secure post (J) to cylinder housing (H) using the reinforced ring (NN), M6 x 10 mm bolts (DD) and $\Phi 6$ small flat washers (EE). Fasten and cover with the deck ring (OO).
5. Slide fastening nut (G) down the post (J) with the rounded side facing down. Next, slide the tightening spacer (F) down the post (J) with the smaller side facing down. Put the table (E) on the post (J) with the metallic side facing up.
6. Insert the screw coupler (D) on the post (J), inserting it through the middle of the table (E) on the post (J). Thread the tightening spacer (F) on the bottom of the table (E) counterclockwise onto the screw coupler (D). Tighten securely to hold the table (E) to the screw coupler (D). Thread the fastening nut (G) counterclockwise. Tighten securely to lock in place. Loosen the fastening nut (G) to adjust the position of the table (E) on the post (J).



Installation

7. Attach reflector spacers (FF) and Ø8 washers (GG) to the top of head assembly (C). Tighten the reflector spacers (FF).
8. Unscrew stainless steel bolts (LL) from head assembly (C).
9. Insert hose of head assembly (C) into post (J). Secure head assembly (C) to post (J) with stainless steel bolts (LL).

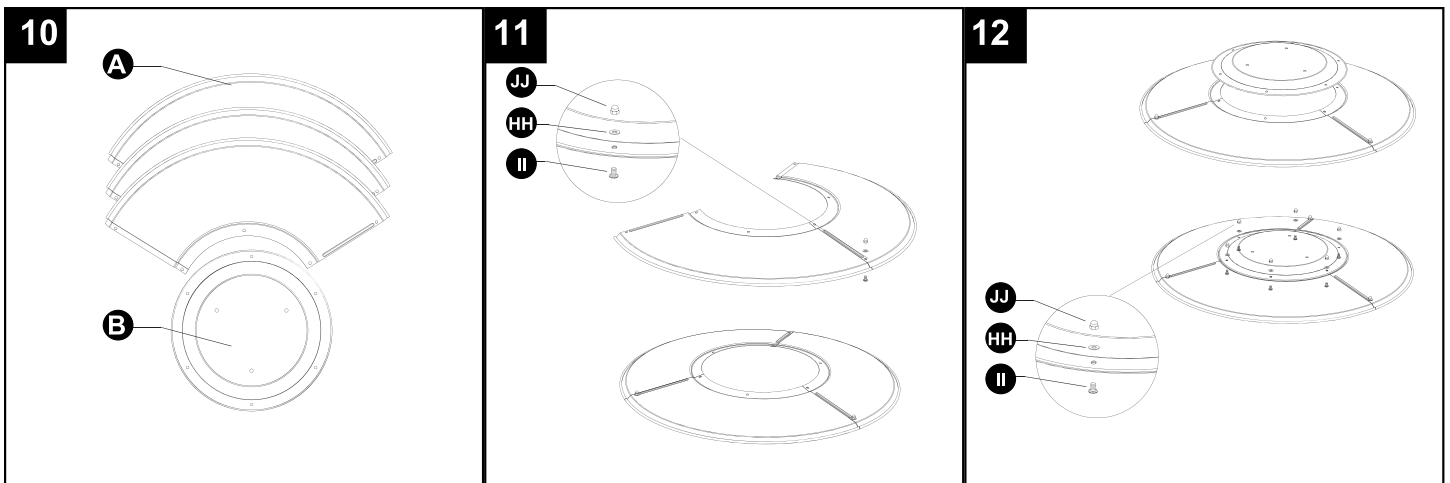
Note: The control knob on head assembly (C) should be above the decal on post (J).



10. Remove protective cover from reflector panel (A) and reflector plate (B).

Note: In order to achieve proper alignment of reflector sections, it may be necessary to loosen the preassembled bolts prior to assembly and retighten once complete.

11. Attach reflector panels (A) together using M6 x 10 mm screws (II) and Φ6 washers (HH). Secure loosely with cap nuts (JJ).
12. Attach reflector plate (B) to reflector panels (A) using M6 x 10 mm screws (II) and Φ6 washers (HH). Secure loosely with cap nuts (JJ). Once properly aligned, tighten all screws and the preassembled bolts.

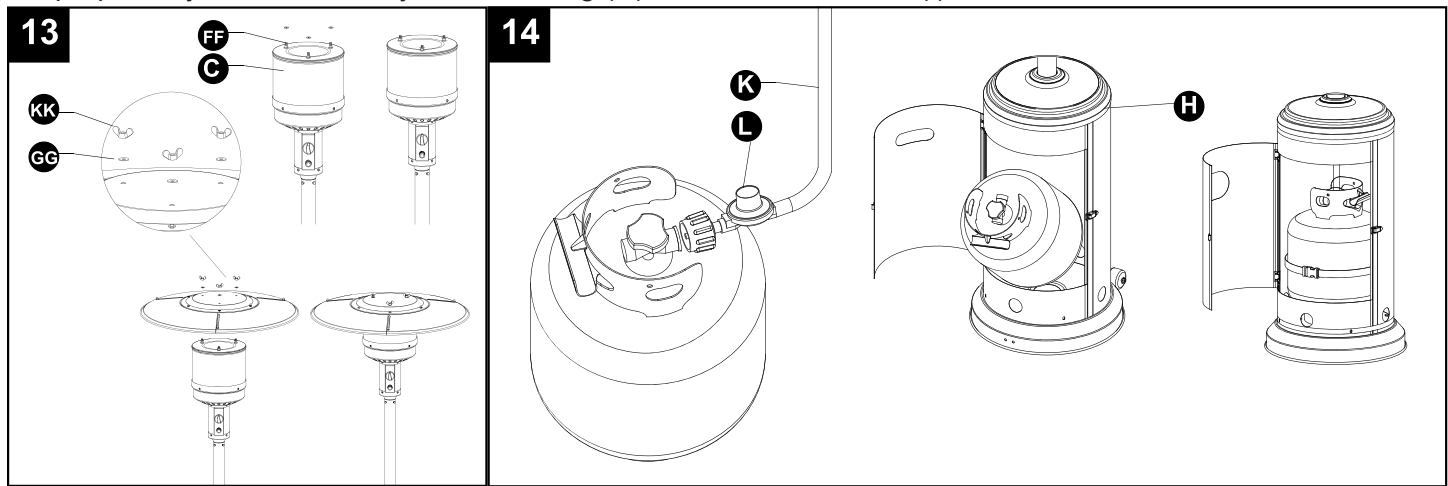


Installation

13. Slide $\Phi 8$ washers (GG) over the threaded ends of reflector spacers (FF). Attach reflector assembly to head assembly (C). Place $\Phi 8$ washers (GG) over threaded ends of reflector spacers (FF) sticking out through reflector assembly and secure with wing nuts (KK).

Note: Do not overtighten.

14. Screw gas hose (K) and regulator (L) onto propane cylinder (not included). Do not cross-thread. Place the propane cylinder into the cylinder housing (H), then close the door (I).



WARNING: Use a standard 20 lb. propane cylinder only.

A dented, rusted or damaged propane cylinder may be hazardous and should be checked by your cylinder supplier. Never use a propane cylinder with a damaged valve connection.

The propane cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the standard for cylinders, spheres and tubes for transportation of dangerous goods and commission, CAN/CSA-B339.

The cylinder must have a listed overfilling prevention device.

The cylinder must have a connection device compatible with the connection for the appliance.

The cylinder used must include a collar to protect the cylinder valve.

Never connect an unregulated propane cylinder to the heater.

- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve that is provided with the cylinder valve. Other type of caps or plugs may result in leakage of propane.

CHECKING FOR LEAKS

WARNING

- Perform all leak tests outdoors.
- Extinguish all open flames.
- NEVER leak test when smoking.
- Do not use the heater until all connections have been leak tested and do not leak.

TO CHECK FOR A LEAK:

1. Make 2-3 oz. leak check solution (one part liquid dishwashing detergent and three parts water).
2. Apply several drops of solution where regulator connects to cylinder and to all hose and valve connections.
3. Make sure all patio heater and light valves are OFF.
4. Turn cylinder valve ON.

If bubbles appear at any connection, there is a leak.

1. Turn cylinder valve OFF.
2. If leak is at regulator/cylinder valve connection:
Disconnect, reconnect, and perform another leak check. Apply the soapy solution to all hose and valve connections. If you continue to see bubbles after several attempts, cylinder valve is defective and should be returned to cylinder's place of purchase.
3. If leak is at hose/regulator connection:
This part is defective and you should contact the customer service department for replacement.

If NO bubbles appear at any connection, the connections are secure.

NOTE: Whenever gas connections are loosened or removed, you must perform a complete leak test.

CAUTION: Do not attempt to operate until you have read and understand all General Safety Information in this manual and all assembly is complete and leak checks have been performed.

BEFORE TURNING GAS SUPPLY ON

1. Your heater was designed and approved for outdoor use only. Do NOT use it inside a building, garage, or any other enclosed area.
2. Make sure surrounding areas are free of combustible materials, gasoline, and other flammable vapors or liquids.
3. Ensure that there is no obstruction to air ventilation. Be sure all gas connections are tight and there are no leaks.
4. Be sure the cylinder cover is clear of debris. Be sure any component removed during assembly or servicing is replaced and fastened prior to starting.

BEFORE LIGHTING

1. Heater should be thoroughly inspected before each use, and by a qualified service person at least annually.

Operation

If relighting a hot heater, always wait at least 5 minutes.

2. Inspect the hose assembly for evidence of excessive abrasion, cuts, or wear. Suspected areas should be leak tested. If the hose leaks, it must be replaced prior to operation. Only use the replacement hose assembly specified by manufacturer.

LIGHTING

NOTE: This heater is equipped with a pilot light that allows for safer startups and shutdowns. Pilot must be lit before main burner can be started.

1. Turn the control knob to the "OFF" position.
2. Fully open LP cylinder valve.
3. Open viewing hole by sliding cover to either side.
4. Push control knob in and rotate to pilot position.

NOTE: For initial start or after any cylinder change, hold control knob in for 2 minutes to purge air from gas lines before proceeding.

5. Push and release the igniter button until pilot flame is visible through viewing hole.
6. Once the pilot is lit, continue to depress the control knob for 30 seconds.
7. If the pilot does not stay lit, repeat steps 4 to 6.
8. If after repeating steps 4 to 6 unit does not light, then:
 - Push in control knob and turn counterclockwise to "PILOT".
 - As you are depressing the control knob, place long stem lighter into the ignition hole on the emitter screen to light the pilot.
 - Repeat step 7.
9. Push in and turn the control knob to the "LOW", then release control knob. If you want a higher temperature, push in the control knob and turn counterclockwise to the "HIGH".

NOTE: If pilot fails to remain lit, all valves should be closed and a waiting period of at least 5 minutes should pass before attempting to light.

WHEN HEATER IS ON

Emitter screen will become bright red due to intense heat. The color is more visible at night. Burner will display tongues of blue and yellow flame. These flames should not be yellow or produce thick black smoke, indicating an obstruction of airflow through the burners. The flame should be blue with straight yellow tops. If excessive yellow flame is detected, turn off heater and consult "Troubleshooting".

RE-LIGHTING

NOTE: For your safety, control knob cannot be turned OFF without first depressing control knob in PILOT position and then rotating it to OFF.

1. Turn control knob to OFF.
2. Wait at least 5 minutes, to let gas dissipate, before attempting to relight pilot.
3. Repeat the "Lighting" steps on prior page.

WARNING: FOR YOUR SAFETY

Heater will be hot after use. Handle with extreme care.

SHUT DOWN

1. Turn control knob clockwise to PILOT. (Normally, burner will make a slight popping sound when extinguished.) Burner will extinguish but PILOT will remain ON.
2. To extinguish PILOT, depress control knob and continue to turn it clockwise to OFF.
3. Turn cylinder valve clockwise to OFF and disconnect regulator when heater is not in use.

NOTE: After use, some discoloration of the emitter screen is normal.

OPERATION CHECKLIST

Perform these checks before and after each use.

BEFORE OPERATING:

- I am familiar with entire owner's manual and understand all precautions noted.
- All components are properly assembled, intact and operable.
- No alterations have been made.
- All gas connections are secure and do not leak.
- Wind velocity is below 10 mph.
- Unit will operate at reduced efficiency below 40°F.
- Heater is outdoors (outside any enclosure).
- There is adequate fresh air ventilation.
- Heater is away from gasoline or other flammable liquids or vapors.
- Heater is away from windows, air intake openings, sprinklers and other water sources.
- Heater is at least 24 in. on top and at least 36 in. on sides from combustible materials.
- Heater is on a hard and level surface.
- There are no signs of spider or insect nests.
- All burner passages are clear.
- All air circulation passages are clear.
- Children ARE alerted of the hazards of high surface temperatures.

AFTER OPERATION:

- Gas control is in OFF position.
- Gas tank valve is OFF.
- Disconnect gas line.

Maintenance

WARNING - FOR YOUR SAFETY:

- Do NOT touch or move heater for at least 45 minutes after use.
- Reflector is hot to the touch.
- Allow reflector to cool before touching.

CARE AND MAINTENANCE

- Keep exterior surfaces clean.
- Use warm soapy water for cleaning. Never use flammable or corrosive cleaning agents.
- While cleaning your unit, be sure to keep the area around the burner and pilot assembly dry at all times. Do not submerge the control valve assembly. If the gas control is submerged in water, do NOT use it. It must be replaced.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
- Air flow must be unobstructed. Keep controls, burner, and circulating air passageways clean.
- Spiders and insects can nest in burner or orifices. This dangerous condition can damage heater and render it unsafe for use. Clean burner holes by using a heavy-duty pipe cleaner. Compressed air may help clear away smaller particles.
- Carbon deposits may create a fire hazard. Clean dome and burner screen with warm soapy water if any carbon deposits develop.
NOTE: In a salt-air environment (such as near an ocean), corrosion occurs more quickly than normal. Frequently check for corroded areas and repair them promptly.
- Use high-quality automobile wax to help maintain the appearance of the heater. Apply to exterior surfaces from the pole down. Do not apply to emitter screen or domes.

BETWEEN USES

- Turn Control Knob OFF.
- Disconnect LP source.
- Store heater upright in an area sheltered from direct contact with inclement weather (such as rain, sleet, hail, snow, dust and debris).
- If desired, cover heater to protect exterior surfaces and to help prevent build-up in air passages.

NOTE: Wait until heater is cool before covering.

DURING PERIODS OF EXTENDED INACTIVITY OR WHEN TRANSPORTING

- Turn Control Knob OFF.
- Disconnect LP source and move to a secure, well-ventilated location outdoors.
- Store heater upright in an area sheltered from direct contact with inclement weather (such as rain, sleet, hail, snow, dust and debris).
- If desired, cover heater to protect exterior surfaces and to help prevent build-up in air passages.
Never leave LP cylinder exposed to direct sunlight or excessive heat.

NOTE: Wait until heater is cool before covering.

Maintenance

SERVICE

Only a qualified service person should repair gas passages and associated components.

Caution: Always allow heater to cool before attempting service.

Troubleshooting

Problem	Cause	Solution
Pilot won't light.	Cylinder valve is closed.	Open valve.
	Blockage in orifice or pilot tube.	Clean or replace orifice or pilot tube.
	Air in gas line.	Open gas line and bleed it (pressing control knob in) for not more than 1 - 2 minutes or until you smell gas.
	Low gas pressure with cylinder valve fully open.	Turn cylinder valve OFF and replace cylinder.
	Igniter fails.	Use match to light pilot; obtain new igniter and replace.
Pilot won't stay lit.	Dirt built up around pilot.	Clean dirt from around pilot.
	Connection between gas valve and pilot assembly is loose.	Tighten connection and perform leak check.
	Thermocouple is not operating correctly.	Replace thermocouple.
Burner won't light.	Propane cylinder is frosted over.	Wait until the propane cylinder warms up and becomes unfrosted.
	Blockage in orifice.	Clear blockage.
	Control knob is not in ON position.	Turn control knob to ON.
Burner flame is low.	Gas pressure is low.	Turn cylinder valve OFF and replace cylinder.
	Outdoor temperature is less than 40°F and tank is less than 1/4 full.	Use a full cylinder.
	Control knob fully ON.	Check burner and orifices for blockage.
	Spiders and insects nest in burner or orifices.	Clean burner and orifices.
Thick black smoke.	Blockage in burner.	Remove blockage and clean burner inside and outside.

Troubleshooting

Gas odor with extreme yellow tipping of flame.	Spiders and insects nest in burner or orifices.	Clean burner and orifices.
Heater glow is excessively uneven.	Spiders and insects nest in burner or orifices.	Clean burner and orifices.
Heater makes popping noises.	Spiders and insects nest in burner or orifices.	Clean burner and orifices.
Carbon build-up.	Dirt or film on reflector and burner screen.	Clean reflector and burner screen.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43595	PH-CN-0014	Patio Heater 87" / 2210mm with Tank Door and Table One Piece Reflector 41000 BTU Stainless Steel Propane	HSSADSS

Parts Breakdown

Model PH-CN-0014 43595

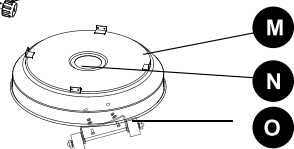
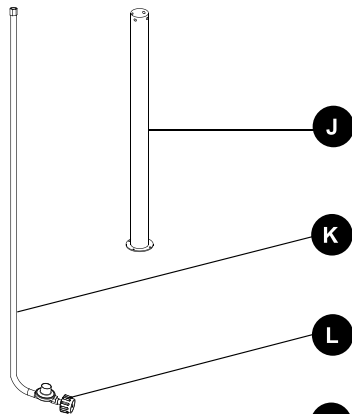
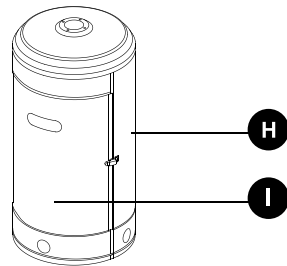
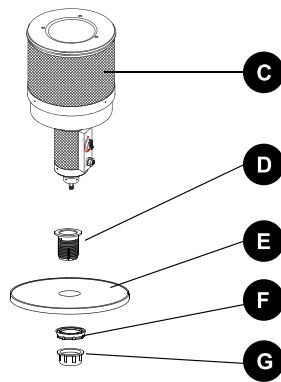
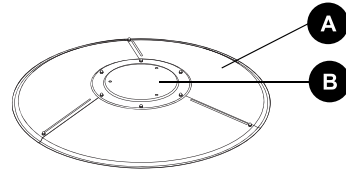
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63148	Reflector Panel with Plate for HSSADSS	A + B	63155	Cylinder Housing with Preassembled Door for HSSADSS	H + I	63162	Wheel Kit for HSSADSS	O
63150	Head Assembly with Gas Hose and Regulator for HSSADSS	C + K + L	63157	Post for HSSADSS	J			
63151	Screw Coupler with Table Assembly for HSSADSS	D + E + F + G	63160	Complete Base for HSSADSS	M + N			

Caution: Use only original Omcan replacement parts. Use of unauthorized parts or modification of parts will void warranty and create an unsafe condition.

Always allow heater to cool before attempting service.

Parts Breakdown

Model PH-CN-0014 43595



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: _____

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 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.

