



Sous Vide Cooker
Model CE-CN-0110
Item 44376
Instruction Manual



Revised - 02/05/2021



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www.omcan.com

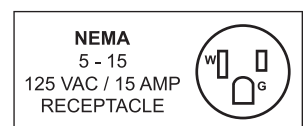


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General Information

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

PLEASE ALWAYS FOLLOW THESE PRECAUTIONS:

- Operate the machine according to the user manual only, otherwise the machine may be damaged.
- Connect the power supply shown on the rating label only.
- Connect with the safe grounded supply only.
- Cut off the power supply before removing the machine.
- Do not directly touch the liquid to check the temperature, please use temperature display or thermometer.
- During use of the machine, put the needed food for heating into water bath, please make sure the water



Safety and Warranty

level must be controlled between the lowest water level “MIN” and the highest water level “MAX”, to avoid damaging the machine.

- Do not touch hot surfaces during or after working to avoid injury.
- If there is liquid on the upper of the machine (above the MAX water level), please cut off the power and dry it before use.
- Please place the machine and its cord out of reach of children to avoid danger.
- Children shall not play with the appliance
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- To avoid danger, the power receptacle and fan outlet on the back cannot touch with liquid.

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.

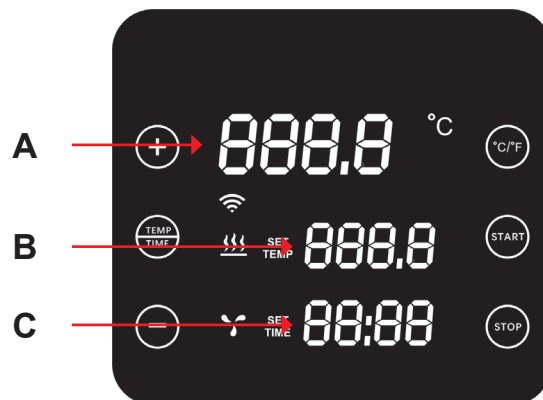
In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0110
Temperature Settings	5 - 99°C / 41 - 210.2°F
Time Settings	5 minutes - 99 hours
Suggested Volume	≤ 30 L / 31.7 QT
Electrical	110V / 60Hz / 1
Dimensions	3.7" x 2.3" x 13.3" / 94 x 59 x 339mm
Packaging Dimensions	7.9" x 6.5" x 13" / 200 x 165 x 330mm
Weight	3.5 lbs. / 1.6 kgs.
Packaging Weight	4.3 lbs. / 2 kgs.
Item Number	44376

Operation



1 - TEMPERATURE UNIT SWITCH BUTTON

- Click on "°C / °F" to select the temperature display unit of the machine. There are two temperature units: Celsius and Fahrenheit.

2 - START WORK BUTTON

- In the standby mode, click "START", the machine starts working, [Fever sign and water cycle mark starts to flash].
- During the work, click "START" and the machine starts counting down.

3 - STOP BUTTON

- During the work process, click "STOP", the machine stops working [the internal fan will continue to work for 30 minutes, which is normal phenomenon].

4 - TEMPERATURE, TIME ADJUSTMENT SWITCH BUTTON

- Click "TEMP / TIME" to toggle the temperature or time setting. When the temperature digital tube (B) is

flashing, set the desired target temperature with “+” and “-”; when the time digital tube (C) is flashing, the desired target time can be set with “+” and “-”.

* After the digital tube flashes 10 times, if there is no setting operation, the machine will exit the temperature/time setting state. If you need to reset it, click “TEMP / TIME” again to enter the setting state.

* In the working mode, press and hold the “TEMP / TIME” button, the digital tube displays the time and temperature that have been set.

5 - ADJUSTMENT BUTTON

- Click on “TEMP / TIME” to select the content (temperature or time) to be adjusted, then use the “+” and “-” buttons to adjust to the desired temperature or time.

6 - TEMPERATURE DIGITAL TUBE (A)

- Display real-time working temperature.

7 - TEMPERATURE DIGITAL TUBE (B)

- Display the set operating temperature.

8 - TIME DIGITAL TUBE (C)

- In standby mode, the set target time is displayed.
- In working mode, the remaining working time is displayed.
*WIFI indicator is used when operating the distribution network with mobile phone. If no network and mobile phone operation is required, this flag is not displayed.

OPERATING INSTRUCTIONS

1. Select the appropriate cooking cylinder, fix the machine to the cooking cylinder, turn the knob counterclockwise, form a certain gap between the main body and the knob, insert the machine into the cooking cylinder, then tighten the knob clockwise to fix the machine on the cooking tank.
2. Add water to the cooking tank.
Note: After filling the water in the tank, please ensure that the water level is between the minimum water level and the highest water level.
3. Connect the power cord to energize the machine and enter standby mode.
4. Click “°C/°F” to select the temperature display unit of the machine. The default is °C. After clicking “°C/°F” to select the temperature unit of the machine, the next time the machine is turned on will default to this unit, and the machine has a memory function.
5. Click “TEMP/TIME” to select the temperature or time to be adjusted, and set the target value with the “+” and “-” keys.
6. After setting, click “START” to start the machine. After the temperature in the cooking cylinder reaches the predetermined temperature, the time digital tube (C) starts counting down and puts the vacuum packed food into the cooking cylinder for constant temperature cooking.
7. After the cooking is finished, the machine will beep. Click “STOP” to end the machine work.
Note: If there is no operation, the machine will emit a continuous beep after 20 seconds, while the water temperature will remain at the preset temperature.
8. Take the food out, then the food is ready for afterward process.
9. After using the machine, cut off the power supply. Store the machine at the place out of the children’s

Operation

contact.

NOTE:

- Before Sous Vide cooking, the food must be vacuum packed first.
- The water level (after the food is put in) should be higher than the “MIN”, but lower than the “MAX” marked on the machine.
- To avoid the machine from aging, drain the water after use and clean the water bath.

Maintenance

To avoid burning, please make sure that the machine is power off and cool down to room temperature before cleaning.

1. Place the machine vertically after cleaning, do not place it horizontally or upside down.
2. During cleaning, do not damage the components inside the machine. Once the components are damaged, please ask specialist to check and repair. Do not attempt unauthorized repairs to avoid accidents.
3. Abandon old water after each use, and fill with fresh water next time. If the water is reused many times, some mineral substance may subside or adhere to the surface of the components, thus influence the machine performance.
4. When you notice the discharge capacity reduce obviously or the machine’s components have much ash and dirt, please disassemble the back cover of the machine to clean the heat tube and probe, it is better to clean every 20 times or 100 hours working.

HOW TO DISASSEMBLE QUICKLY

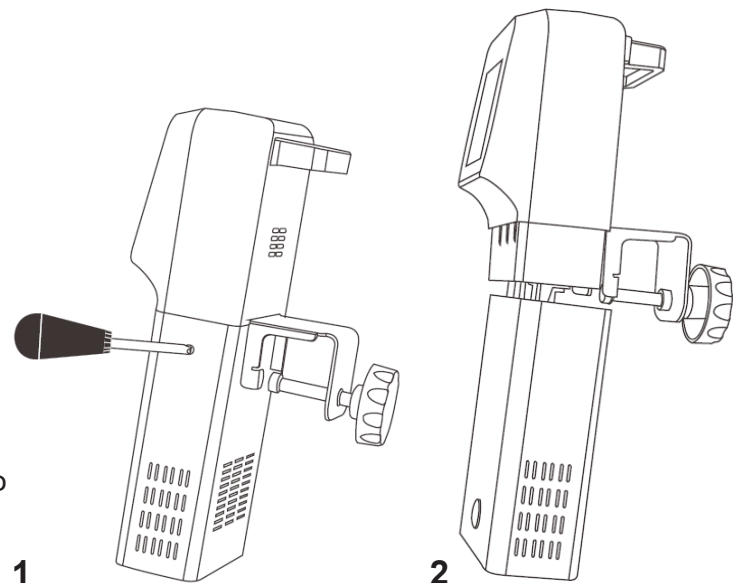
1. Use the tool to remove the two quick-release screws on both sides.
2. Pull out the main body and clean the internal components.

For best results, do not use hot machine in cool water. It should be cool down the machine to room temperature and put into cool water to use. Otherwise it will influence the machine function and lifetime. On the contrary, please do not put cool down machine into hot water to use.

HOW TO CLEAN

PREPARATION:

Food grade vinegar (white vinegar, apple vinegar, etc.)



Maintenance

HOW TO CLEAN:

1. Pour water into the container till the "MAX" line of the machine. Add 5g vinegar into the water.
Attention: when adding the vinegar, if the vinegar touches with your eyes because of careless, please clean your eyes with a lot of water. And turn to a doctor if needed!
2. Turn on the machine, set the working temperature in 80°C (176°F), working time in 3 hours (03:00), and click "START/STOP", After 3 hours, the machine will beep, and then cut off power. (*Quick cleaning procedure: long press "START" and "-" two buttons, digital tube (B) will be show the set temperature 80°C, the digital tube (C) will be show the set time 3:00, then release the hand, digital tube (B) & (C) will be blink 10 times. If you need switch the °C or °F, click the "°C / °F" to change, if not need, Click the "START" button to start the cleaning operation.
 - Press and hold "+" and "-" during work, the small digital tube shows the remaining cleaning time, and let go off the viewing mode when you release the hand).
3. Check if the machine is clean enough. If not, you can add vinegar to the machine again and run the machine as stated in the above step No. 2. If the machine is clean enough, please drain the vinegar from the machine, wash the machine with fresh water, then dry it and storage it well.

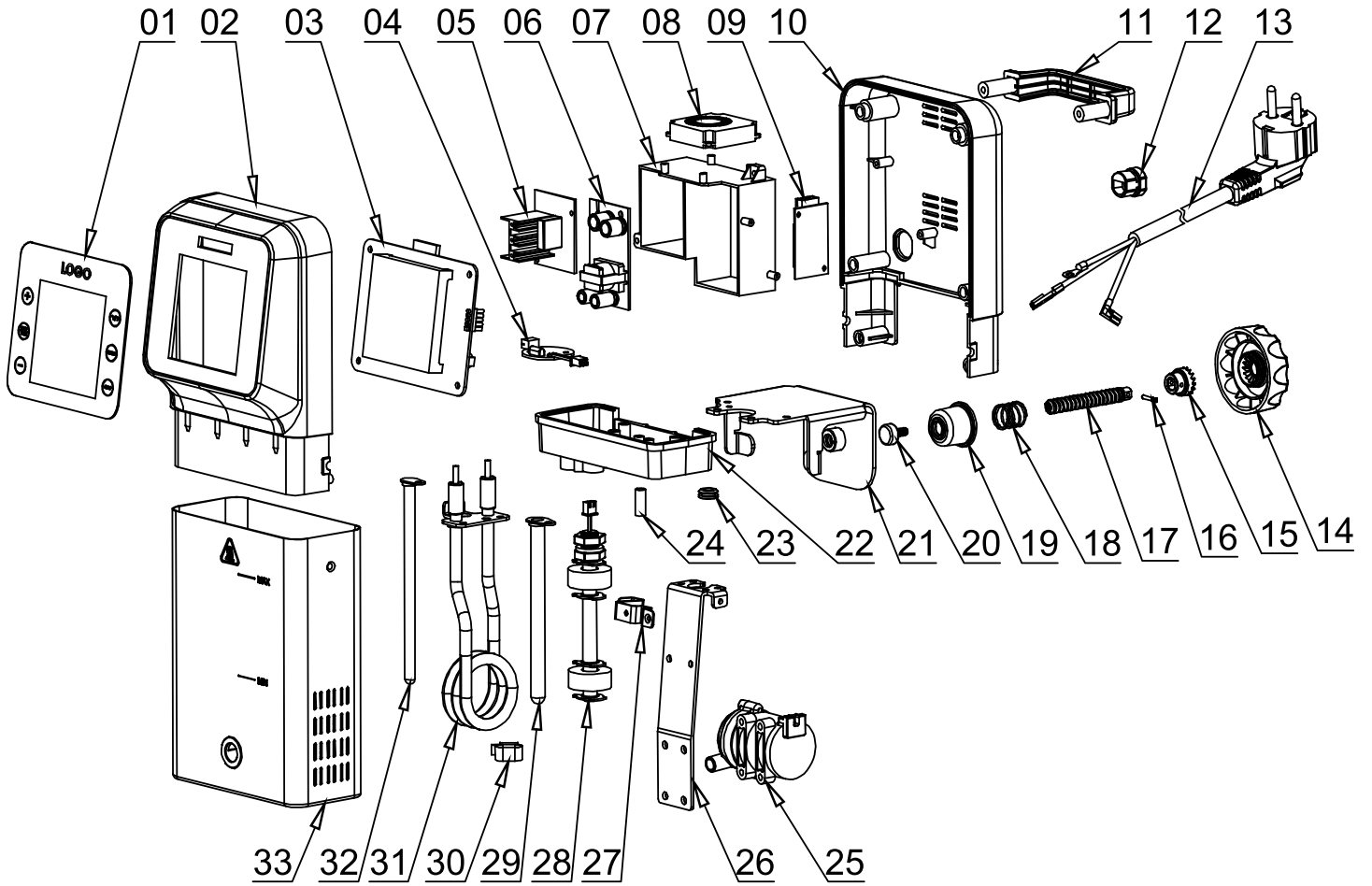
Troubleshooting

Error Code	Cause	Solution
E01	The water level is lower than the lowest water level or higher than the highest water level.	Turn off the machine power: If the water level is too low, add the right amount of water to the container; if the water level is too high, remove the water from the container.
E02	Whether the heating pipe is normal.	Call Omcan for Service.
	Whether the internal wiring of the machine is normal.	
	Is the temperature sensor normal.	
CLEAN	The machine has been working continuously for more than 100 hours.	To clean the machine, refer to "How to Clean".
LP	The machine suddenly loses power during normal cooking.	Check the power supply and plug.

** During the use of the machine, if any other problems arise, please ask specialist to check the machine. Do not attempt unauthorized repairs to avoid accidents.

Parts Breakdown

Model CE-CN-0110 44376



Parts Breakdown

Model CE-CN-0110 44376

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
68706	Membrane Switch for 44376	1	69061	6N3-4 Wire Clip for 44376	12	69064	Wire Saddle for Pump for 44376	23
68707	Front Body for 44376	2	69062	Power Cord for 44376	13	69065	Ground Connecting Pipe for 44376	24
68708	Control PCB for 44376	3	68713	Fixed Handle for 44376	14	68721	Submerged Pump for 44376	25
69057	Pump Control Panel for 44376	4	68714	Screw Gear for 44376	15	69066	Fixing Board for Pump for 44376	26
68709	Power Board for 44376	5	68715	Locating Pin for 44376	16	69067	Fixing Board for Water Level Switch for 44376	27
68710	Main Board for 44376	6	68716	Screw for Fixed Handle for 44376	17	69068	Water-Level Switch for 44376	28
69058	Circuit Board Box for 44376	7	68717	Spring for Fixed Handle for 44376	18	68722	Safe Tube for 44376	29
68711	Fan for 44376	8	68718	Gear Gland for 44376	19	69069	Hose Clamp for 44376	30
69059	WIFI Control Panel for 44376	9	68719	Rubber Blanket for Fixed Handle for 44376	20	68723	Heater for 44376	31
68712	Back Body for 44376	10	68720	Stainless Steel Clamp Assembly for 44376	21	68724	Temperature Probe for 44376	32
69060	Handle for 44376	11	69063	Fixing Board for Heater for 44376	22	69070	Stainless Steel Housing Assembly for 44376	33



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



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.

