



Patio Heaters
Models PH-CN-0045, 0045-S
Items 46799, 47016
Instruction Manual



Revised - 07/16/2021



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Model PH-CN-0045 / Model PH-CN-0045-S

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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 READ THE FOLLOWING SAFETY RULES PRIOR TO OPERATION.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately call your gas supplier or your Fire Department.

Safety and Warranty

FOR YOUR SAFETY

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

Warning: For outdoor use only.

Warning: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

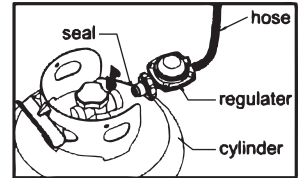
- This appliance must be installed and the gas cylinder stored in accordance with the regulations in force.
- Do not obstruct the ventilation holes of the cylinder housing.
- Do not move the appliance when in operation.
- Shut off the valve at the gas cylinder or the regulator before moving the appliance.
- The tubing or the flexible hose must be changed within the prescribed intervals.
- Use only the type of gas and the type of cylinder specified by the manufacturer. The LP tank used with your patio heater must meet the following requirements:
Purchase LP tanks only with these required measurements: 31.8cm (Dia.) x 58cm (tall) with 15kg. maximum capacity.
- In case of violent wind particular attention must be taken against tilting of the appliance, keep the appliance at least 1m from the gas cylinder.
- The injector is installed by the manufacturer only. Do not connect the gas cylinder directly to the appliance without regulator. Use only the type of gas and cylinder specified in the instructions.

CAUTION

- Do not use the patio heater indoors.
- This outdoor heater is not intended to be installed on recreational vehicles or boats.
- Installation and repair should be done by a qualified service technician.
- Do not attempt to alter the unit in any manner.
- Never replace or substitute the regulator with any 3rd party replacement. Only use the original parts.
- The whole gas system, hose, regulator, pilot or burner should be inspected for leaks or damage before use, and at least annually by a qualified technician.
- All leak tests should be done with a soap solution. Never use an open flame to check for leaks.
- Do not use the heater until all connections have been tested for leaks.
- Turn off the gas immediately if you can smell gas.
- Do not transport the heater during operation.
- Ensure the heater is fully cooled before moving.
- Keep the ventilation opening clear of all debris.
- Do not paint any part of the unit.
- Frequently clean all air passageways and the burners.
- Close the valves when not in use.
- Check the heater immediately if any of the following occur:
 - The heater does not reach temperature.
 - The burner makes a popping sound during use (this noise is normal only when turning off the burner).
 - Smell of gas in conjunction with extreme yellow tipping of the flames.

Safety and Warranty

- The LP regulator/hose assembly must be located out of pathways where people may trip over it or in area where the hose will not be subject to accidental damage.
- Any guard or other protective device removed for servicing the heater must be replaced before operating the heater.
- Avoid the high temperature surfaces to avoid burns or the ignition of clothing.
- Children must be supervised when around the heater.
- Do not place clothing or flammable materials on or near the heater.
- Change the cylinder in an amply ventilated area away from any ignition source.
- Ensure the regulator is correctly fitted as shown in the picture to the right.
- Do not obstruct the ventilation holes of the housing.
- Perform monthly checks on the hose, as well as each time the unit is out of service for extended periods of time and also after each cylinder change to ensure proper operation.
- Do not use indoors.



Hose/ Regulator connection and
Regulator / Cylinder connection

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

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	PH-CN-0045	PH-CN-0045-S
Material	Stainless Steel 202 Powder-Coated Post and Base	Stainless Steel 202
Thickness	26 GA	
Propane Tank Size	20 lbs. / 9.1 kgs.	
Base (Dia. x H)	18.1" x 3.4" / 460 x 86mm	
Tank Housing (Dia. x H)	14.9" x 30.7" / 378 x 780mm	
Main Pole (Dia. x H)	2.2" x 33.5" / 56 x 850mm	
Burner Unit (Dia. x H)	10.4" x 23.6" / 265 x 600mm	
Burn time on High Settings	4 hours	
Burn time on Medium and Low settings	8 hours	
Flame Screen (Dia. x H)	10.2" x 9.1" / 260 x 230mm	
Total Height	87" / 2210mm	
BTU/hr	17000 - 45000	
Fuel	Propane or Butane Gas	
Flux	450 - 870g/hour	
Weight	37.5 lbs. / 17 kgs.	
Packaging Weight	41.9 lbs. / 19 kgs.	
Item Number	46799	47016

Installation

HEATER STAND AND LOCATION

- The heater is primarily for outdoor use only. Always ensure that adequate ventilation is provided.
- Always maintain proper clearance to combustible materials, at least 100cm from the top and 100cm from the sides.
- Heater must be placed on a flat and level surface.
- Never operate heater in an explosive atmosphere like in areas where gasoline and other flammable liquids or vapors are stored.
- To protect the heater from strong winds, anchor the base securely to the ground with screws.

GAS REQUIREMENTS

- Use propane or butane gas only.
- The pressure regulator and hose assembly to be used must conform to local standards.

Installation

- The installation must conform to local codes, or in absence of local codes, with the standard for the storage and handling of liquid petroleum gases.
- A dented, rusted or damaged propane tank may be hazardous and should be checked by your tank supplier. Never use a propane tank with a damaged valve connection.
- The propane tank must be arranged to provide for vapor withdrawal from the operating cylinder.
- Never connect an unregulated propane tank to the heater.

LEAKAGE TEST

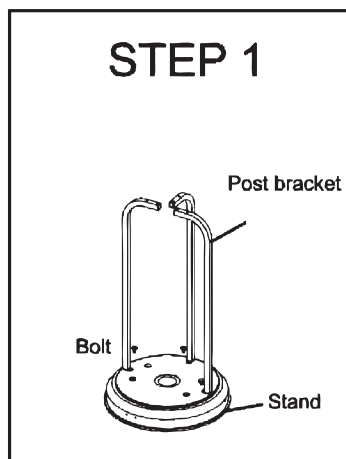
Gas connections on the heater are leak tested at the factory prior to shipment. A complete gas tightness check must be performed at the installation site due to possible mishandling in shipment or excessive pressure being applied to the heater.

- Make a soap solution of one part liquid detergent and one part water. The soap solution can be applied with a spray bottle, brush or rag. Soap bubbles will appear in case of a leak.
- The heater must be checked with a full cylinder.
- Make sure the safety control valve is in the OFF position.
- Turn the gas supply ON.
- In case of a leak, turn off the gas supply. Tighten any leaking fittings, then turn the gas supply on and recheck.
- Never leak test while smoking.

ASSEMBLY PROCEDURES

STEP 1

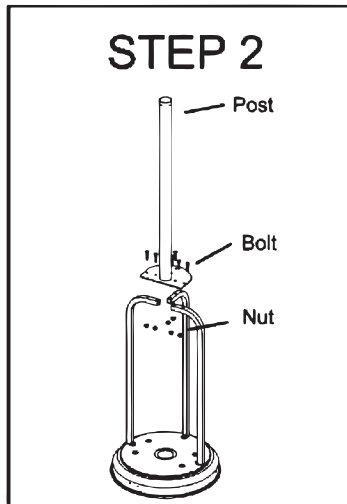
- Put the 3 pcs. post brackets on each position on the base.
- Use 3 medium bolts (M8x16) to join the post brackets and stand.



Installation

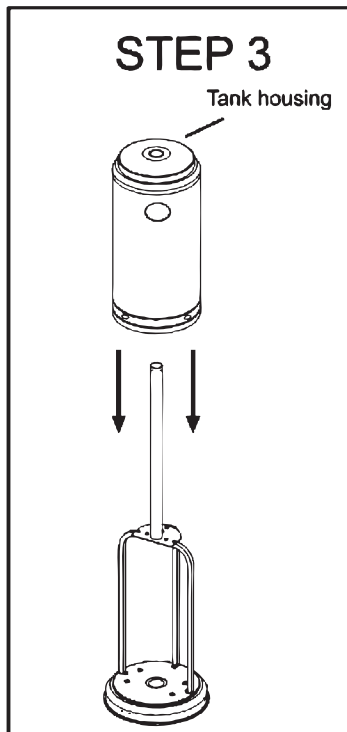
STEP 2

- Put the post on the top of 3 pcs. post brackets.
- Use 6 large bolts and flange nuts (M6) to connect the post to the 3 pcs. post brackets. Tighten the bolts and nuts.



STEP 3

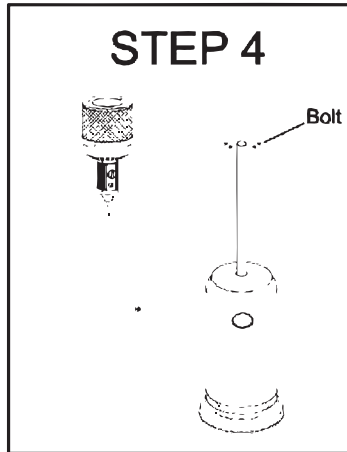
- Place the tank housing on the stand.



Installation

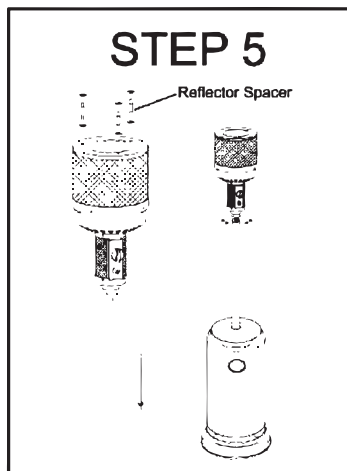
STEP 4

- Remove the 4 bolts from the burner.
- Put the gas hose through the post.
- Fix the burner unit to the post by the 4 bolts.



STEP 5

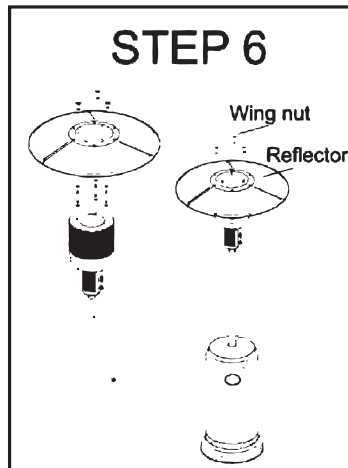
- Check whether the connection of vertical post and burner are assembled according to the instructions, and all bolts and nuts are tightened.
- Put 6 pcs. large flat washers on 3 reflector spacers.



Installation

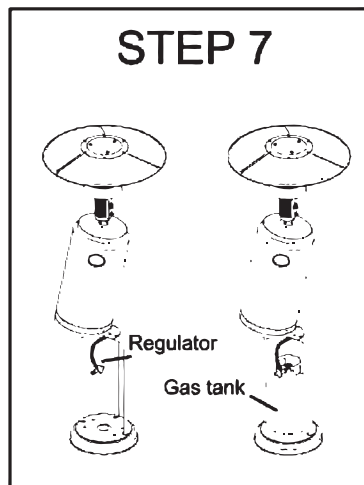
STEP 6

- Fasten the reflector with 3 pcs. large flat washers and 3 pcs. wing nuts.



STEP 7

- Bring up the tank housing and rest it on the post plate.
- Connect the end thread of inlet gas hose to the regulator.
- Connect the regulator to the gas tank and tighten it with adjustable wrench.
- Put LPG gas tank on the stand.



Operation

TO TURN ON THE HEATER

1. Turn on the valve on the gas supply cylinder completely.
2. Press and turn the variable control knob to PILOT position (counter-clockwise at 90 degrees).

Operation

3. Press down the variable control knob and hold for 60 seconds. While holding down the variable control knob, press the igniter button several times until the pilot flame lights. Release the variable control knob after the pilot flame lights.
4. After the pilot flame lights, turn the variable control knob to maximum position and leave it there for 5 minutes or more before turning the knob to the desired temperature position.

NOTE:

- If a new tank has just been connected, please allow at least one minute for the air in the gas pipeline to purge out through the pilot hole.
- When lighting the pilot flame make sure that the variable control knob is continuously pressed down while pressing the igniter button. Variable control knob can be released after the pilot flame is lit.
- Pilot flame can be watched and checked from the small round window with sliding lid located at the bottom of the flame screen (to the left or right of the controller).
- If the pilot flame does not light or it goes out, repeat step 3.

TO TURN OFF THE HEATER

1. Turn the variable control knob to the PILOT position.
2. Press and turn the variable control knob to the OFF position.
3. Turn off the valve on the gas supply cylinder completely.

STORAGE

1. Always close the gas valve of the gas cylinder after use or in case of a disturbance.
2. Remove the pressure controller and the hose.
3. Check the tightness of the gas valve and for damage. If you suspect damage, have it changed by your gas dealer.
4. Never store liquid gas containers in an underground or inadequately ventilated location.

Maintenance

CLEANING AND CARE

- Wipe off the powder coated surfaces with a soft, damp cloth. Do not clean the heater with corrosive or combustible cleansers.
- Remove debris from the burner to keep it clean and safe for use.
- Cover the burner unit with the optional protective cover when the heater is not in use.

Troubleshooting

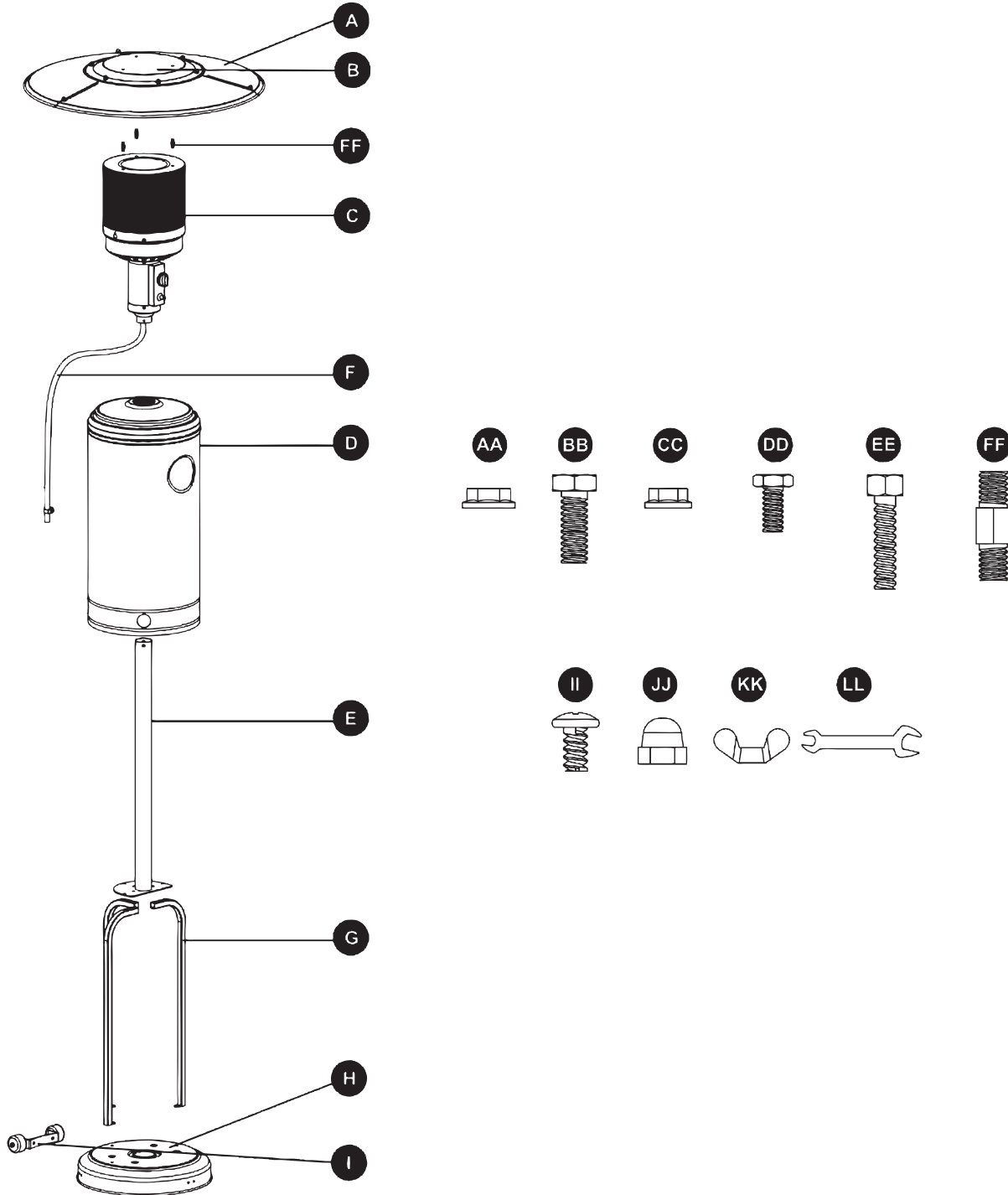
Problem	Possible Cause	Solution
Pilot will not light.	Gas valve may be off.	Turn the gas valve on.
	Tank fuel is empty.	Refill LPG tank.
	Opening blocked.	Clean or replace opening.
	Air in supply system.	Purge air from lines.
	Loose connections.	Check all fittings.
Pilot will not stay on.	Debris around pilot.	Clean dirty area.
	Loose connections.	Tighten connections.
	Bad thermocouple.	Replace thermocouple.
	Gas leak in line.	Check connections.
	Lack of fuel pressure.	Tank near empty. Refill LPG tank.
Burner will not light	Pressure is low.	Tank near empty. Refill LPG tank.
	Opening blocked.	Remove and clean.
	Control is not on.	Turn valve to on.
	Bad thermocouple.	Replace thermocouple.
	Pilot light assembly is bent.	Place pilot properly.
	Not in the correct location.	Position properly and retry.

If the appliance has any faults or problems during assembly or use, please don't try to modify it yourself. Contact Omcan for assistance.

Parts Breakdown

Model PH-CN-0045 46799

Model PH-CN-0045-S 47016



Parts Breakdown

Model PH-CN-0045 46799

Model PH-CN-0045-S 47016

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG797	Reflector Panel for 46799, 47016	A	AG803	Stainless Steel Bolt for 46799, 47016	DD	AG809	Wheel Kit for 46799, 47016	I
AG798	M8 Flange Nut for 46799, 47016	AA	AG804	Post for 46799, 47016	E	AG810	Screw M6x10 for 46799, 47016	II
AG799	Reflector Plate for 46799, 47016	B	AG805	Bolt M6x30 for 46799, 47016	EE	AG811	Cap Nut for 46799, 47016	JJ
AG800	Bolt M8x16 for 46799, 47016	BB	AF829	Gas Hose for 46799, 47016	F	AG593	Wing Nut for 46799, 47016	KK
AF683	Head Assembly for 46799, 47016	C	AG806	Reflector Spacer for 46799, 47016	FF	AG812	Wrench for 46799, 47016	LL
AG801	M6 Flange Nut for 46799, 47016	CC	AG807	Support Bracket for 46799, 47016	G	AG534	Reflector Panel Complete for 46799, 47016	
AG802	Cylinder Housing for 46799, 47016	D	AG808	Base for 46799, 47016	H			



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.

