



Gas BBQ Grills
Models CE-CN-0030-S LP, 0060-S LP
Items 47352, 47353
Instruction Manual



Revised - 12/14/2021



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



Table of Contents

Model CE-CN-0030-S LP / Model CE-CN-0060-S LP

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 8
Technical Specifications -----	8
Installation -----	8 - 10
Operation -----	10 - 12
Maintenance -----	12 - 14
Troubleshooting -----	15 - 16
Parts Breakdown -----	17 - 18
Warranty Registration -----	19



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.

Omcán 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.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán 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 envío Omcán 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 Omcán 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. Omcán 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.

Omcán 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

For outdoor use only.

DANGER

Do not use gas grill for indoor cooking or heating. Toxic fumes can accumulate and cause asphyxiation. Do not use in or on boats or recreational vehicles.



Safety and Warranty

Save these instructions for future reference. If you are assembling this unit for someone else, leave the manual with the unit for future reference.

WARNING

Improper installation, adjustment, alteration, service or maintenance could cause injury or property damage. Read the installation, operation, and maintenance instructions thoroughly.

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury, or death.

DANGER

If you smell gas: Shut off gas to the appliance. Extinguish any open flame. Open Lid. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors 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 YOUR SAFETY

1. DO NOT store or use gasoline or any other flammable vapors and liquids within 25 feet (8m) of this or any other appliance.
 2. When cooking with oil/grease, do not allow the oil/grease to exceed 350°F(177°C). Do not store extra cooking oil in the vicinity of this or any other appliance.
- An LP Cylinder not connected for use should be stored a minimum of 10 feet (3m) away from this or any other appliance. Never fill the cylinder beyond 80 percent full. If the above information is not followed exactly, a fire causing death or serious injury may occur.

Always call Omcan first! Do Not return product to store. This grill has been made to high quality standards. If you have any questions not addressed in this manual or if you need parts, please call your customer service department.

NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSAB149.1, or Propane Storage and Handling Code, B149.2.

IMPORTANT NOTICE: read all instructions prior to assembly and use. Read and understand all warnings and precautions prior to operating your grill.

CAUTION

1. This grill is for use with propane gas only (propane gas cylinder not included).
2. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or

Safety and Warranty

house.

3. Never use charcoal or lighter fluid with the gas grill.
4. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR49. Or the National Standard of Canada, CAN/CSA-B339, Cylinder, Spheres and Tubes for Transportation of Dangerous Goods. This grill is not intended to be used in or installed on recreation vehicles and/or boats.
5. Do not attempt to move the grill while it is lit.
6. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
7. Keep all combustible items and surfaces at least 24 inches (60.9cm) away from grill at all times.
8. DO NOT use this grill or any gas product near unprotected combustible materials.
9. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
10. Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (Grill mitt, pot holders, etc.)
11. Do not alter this grill in any manner.
12. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer.
13. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
14. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
15. Keep the grill's valve compartment, burners and air passages clean. Inspect the grill before each use.

WARNING

1. This grill is for outside use only, and should not be used in a building, garage, or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
3. Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
4. Always place your grill on a hard, level surface far away from combustibles.
5. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.
6. Do not place this grill on any type of tabletop surface.
7. Do not use the grill in high winds.

DANGER

Liquid propane gas is flammable and hazardous if handled improperly. Know its characteristics before using any propane product.

- Propane Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools and low areas.
- Contact with propane can cause frost bite to skin.
- This grill is shipped from the factory for propane gas use only.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas



Safety and Warranty

supplier.

OPERATION

1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the grill unattended or move the grill when in use.
2. Children should never use your gas grill. Keep young children and pets away when in use.
3. Only use your gas grill outside in a well-ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off if the burners go out when cooking.
6. Do not lean over the grill or touch the edges of the firebox, wind screen or griddle top when in use.
7. Turn the burners off and shut off the LP cylinder if a grease fire occurs.
8. Do not obstruct the flow of combustion and ventilation air to this grill.
9. Keep the outdoor grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
11. Do not put a grill cover or other flammable material in the storage area of this grill.
12. Do not use charcoal briquettes, lava rock, or any type of ceramic product in the gas section of this grill.
13. Do not install or use on or in a recreational vehicle and/or boats.

LP GAS AND CYLINDER INFORMATION

Your new gas grill operates on LP (Liquid Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten cabbage for your safety. Your grill uses the newest and safest LP Gas Cylinder.

1. O.P.D. (Overfill Protection Device) — prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that loses the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. O.C.C.1Type 1Quick Connect Valve — provides fast tank hook-ups and requires only to be tightened by hand.

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 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.

Safety and Warranty

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-0030-S LP	CE-CN-0060-S LP
Burner BTU	64,000	128,000
Gas Type	Propane	
Number of Burners	4	8
Pre-Heat Time	4 minutes	
Cooking Area Dimensions	27.7" x 19.5" / 704 x 495mm	55.4" x 19.5" / 1408 x 495mm
Gas Inlet Size	1.312" / 33.32mm - 5 ACME	
Weight	125.9 lbs. / 57.1 kgs.	242.5 lbs. / 110 kgs.
Packaging Weight	136.7 lbs. / 62 kgs.	273.4 lbs. / 124 kgs.
Dimensions	33.5" x 25.9" x 34.7" 852 x 657 x 882mm	64.2" x 25.9" x 34.7" 1630 x 657 x 882mm
Packaging Dimensions	33.5" x 26.4" x 18.1" 850 x 670 x 460mm	66.9" x 26.6" x 22.1" 1700 x 675 x 560mm
Item Number	47352	47353

Installation

TRANSPORTATION AND STORAGE

1. The cylinder used must include a collar to protect the cylinder valve.
2. Do not store a spare LP-gas cylinder under or near this appliance.
3. Never fill the cylinder beyond 80 percent full.



Installation

4. If the information in “2” and “3” is not followed exactly, a fire causing death or serious injury may occur.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.
7. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LP GAS CYLINDER (NOT SUPPLIED WITH THIS GRILL)

The LP cylinder to be used with this grill must have a 20 lb. / 9.1 kg. capacity incorporating a Type 1 cylinder valve and an over-filling protection device (OPD). Do not connect this grill to an existing #510 POL cylinder valve with left hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet. Do not connect to a propane cylinder exceeding this capacity. Do not connect to a cylinder that uses any other type of valve connection device.

REGULATOR AND LP CYLINDER CONNECTIONS

CAUTION

The gas pressure regulator provided with this outdoor appliance must be used. This regulator is set for an outlet pressure of 11” water column.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature exceeds 240°F / 115°C. It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs immediately.

TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Ensure the LP cylinder is “OFF” by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the hook beside the body with the valve facing outward.
3. Be sure all burner controls are turned to the “OFF” position.
4. Remove the safety cap from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve.
6. Turn the black nut clockwise until it stops.

Hand tighten only. Do not use a wrench.

WARNING

1. Do not connect this grill to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.
3. Always perform the Leak Test listed below before using your grill for the first time after the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this grill to the LP system of a motor home or trailer.

Installation

LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

1. Ensure the LP cylinder valve and all burners are "Off".
2. Ensure the LP cylinder is connected to the regulator.
3. If the information in 1 & 2 is not followed exactly, a fire causing death or serious injury may occur.
4. Mix a solution of 50% water and 50% liquid dish soap. Do not use any household cleaning solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: regulator and cylinder connection, gas hose connections to the regulator, all gas hoses, all gas hose connections to the burners, including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Re-tighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

WARNING

1. DO NOT USE THE GRILL if you cannot stop the leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

FOR YOUR SAFETY

1. Minimum clearances from sides; 12" / 30cm, and back; 24" / 61cm.
2. Do not locate this outdoor cooking gas appliance under overhead-unprotected combustible surfaces.

Operation

LIGHTING

Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your grill. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), then see the Trouble Shooting.

WARNING

1. Read instructions before lighting.
2. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure.

LIGHTING THE MAIN BURNERS USING ELECTRONIC IGNITION

1. Ensure all burner control knobs are in the “Off” position.
2. Turn on the LP gas by turning the hand wheel on the cylinder valve counter-clockwise.
3. Turn one burner control knob marked with an igniter flame to “High”.
4. Depress the electronic ignition button and hold down. You should hear a clicking sound, which shows the electronic ignition is working.
5. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
6. When lit, turn the control knob to the desired setting.

MANUALLY LIGHTING THE BURNERS WITH A MATCH

1. Ensure all burners are in the “Off” position.
2. Slowly turn on the gas at the LP tank valve if it is not already on.
3. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
4. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
5. Press and turn the burner control knob to “HI/LIGHT”. Continue to push in and hold up to 5 seconds or until the burner lights.
6. If the burner does not light within 5 seconds, turn the burner control knob to “OU”. Wait 5 minutes for gas to clear, and try again.
7. When lit, turn the control knob to the desired heat setting.

GRILLING TIPS AND TRICKS

1. Always “Preheat” your grill before cooking. Light all main burners, turn to “HI”, and close the lid until the thermometer reads over 500°F (260°C), which should take 4 minutes. Then adjust the burner control knobs to the proper temperature. Note that no preheating is necessary for the side burner.
2. The thermometer measures the temperature at the top of the lid. The temperature down by the cooking grates is generally somewhat warmer.
3. Mother Nature can impact your grilling times. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from too much wind.
4. Trim away any excess fat from meat to reduce flare-ups.
5. Keep similar size portions together so that they cook more evenly.
6. Generally, the more food on the grill, the longer the cooking time.
7. Be aware when using the Direct cooking method, as food can easily become overcooked, burned, or dry out. Food may require more turning, or sometimes, may need to be moved off the flame.
8. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
9. If a major flare-up, or too many flare-ups occur, turn off the gas, move the food away from the flare-up, and close the hood. Restart the grill once the flare-up has died down.
10. Turn foods infrequently. Generally, only turn a steak once during cooking.
11. Use tongs rather than a fork when turning the food on the grill. Less juice will be lost that way.

Operation

FOOD SAFETY

1. Always use safe food handling and preparation when using this grill.
2. Wash all poultry, seafood, and vegetables before cooking.
3. Use separate platters, plates, and utensils for uncooked and cooked foods.
4. Leave all meat, poultry, and seafood in the refrigerator until ready to cook.
5. Use a meat thermometer to ensure foods are adequately cooked.

TURNING OFF YOUR GRILL

1. Turn off the gas supply at the LP tank by turning the valve clockwise.
2. Turn all burner control knobs to the "Off" position.

Maintenance

CLEANING YOUR GRILL

WARNING

1. Do not clean any part of your grill in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your grill regularly to prohibit grease build-ups and avoid a grease fire or excessive flare-ups.
5. Always allow the grill to cool down prior to cleaning.

STAINLESS STEEL

Clean with multipurpose low abrasive non-phosphorous metal or stainless steel polish and a soft cloth. Always polish in the direction of the lines. Do not allow grease and dirt to accumulate. In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so that they do not come in contact with your Gas Grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your Gas Grill. This includes, but is not limited to, Pool Chemicals (chlorine and bromine), Lawn Fertilizer, Ice Melting Salts, Sea or Salt Water, Urine, Bird Droppings, and Tree Sap.

OTHER EXTERIOR SURFACES

Wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

COOKING GRATES AND HEAT DIFFUSERS

Use a stiff brass brush. Wash with warm water and mild dish soap as needed, rinse, and dry.

GREASE PAN AND TRAY

Check after each use. Remove and empty the Tray when half full. Remove and clean the Pan as grease builds up. Both can be washed with warm water and mild dish soap.

BURNERS

We recommend you clean your burners at least twice a year, or before use if the grill has not been used in over one month.

WARNING

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury. IMMEDIATELY SHUT OFF THE FLOW OF LP GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN. Wait for the grill to cool, and then clean all burners.

CLEANING THE BURNERS

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the cooking grates, flame tamer, and grease tray.
3. Remove the cotter pins located underneath the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. Never enlarge the burner ports during cleaning.
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris.
8. Inspect the burner. Replace if any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure to the right.

WARNING

Properly locating the burner with respect to the orifice is vital for safety.

10. Secure the back of the burners to the firebox with the cotter pins.
11. Replace the grease tray, flame tamer, and cooking grates.
12. Perform a Leak Test described earlier in this guide.

Maintenance

BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats build up.

ALWAYS

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

GRILL STORAGE

1. Clean your grill before storage.
2. Storage of a gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cover the grill.
4. Perform a Leak Test before use after storage.

Troubleshooting

Problem	Possible Causes	Solution	
Burner will not light	Gas Supply is turned off.	Turn on gas at LP tank.	
	Out of propane.	Check to be sure you still have propane in your tank.	
	Regulator is not properly seated into the tank valve.	Remove and reattach. Hand tighten only.	
	Crimped fuel supply hose.	Inspect and straighten.	
	Regulator failure or damaged hose.	Replace.	
	Electronic igniter not working.		Make sure you can hear the igniter clicking, if not, replace the AA battery.
			Ensure the electrode tip is 1/8" to 1/4" from the main burner and 1/8" to 3/16" from the side burner, adjust if necessary.
Inspect the electrode to be sure it is not cracked or broken, replace if needed.			
	Blockage in the gas system.	Inspect the burners to be sure all orifices are cleared.	
Irregular flame or yellow flame.	Residual oil.	Will burn off over time.	
	Tubes in burners are blocked.	Remove and clean.	
	Burners have a high grease or dirt build-up.	Remove and clean.	
	Burners are not properly aligned with valves.	Inspect under the control panel.	
Sudden drop in gas pressure or flames blow out.	Out of gas.	Ensure that there is propane in the tank.	
	The excessive fuel flow valve tripped.	Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners and disconnect the regulator from the tank. Wait 10 minutes, reconnect regulator and perform a leak test. Slowly turn on LP and relight the grill.	
	Wind is blowing out the burners.	Turn the front of the grill to face the wind or move the unit out of the wind.	

Troubleshooting

Excessive flare-ups.	Flame tamer, inside of grill, grates and burners are dirty.	Clean.
	Grease tray is full or dirty.	Empty and clean.
	The heat is too high.	Reduce the heat.
	Directly cooking over the flame.	Use the indirect cooking method to prevent flare-ups.
Fire behind control panel.	Check burner for obstructions.	Clean.
	Burners are improperly aligned.	Align the burners.
	Gas is leaking.	Perform a leak test and inspect for leaks. Tighten and replace parts as necessary.

Parts Breakdown

Model CE-CN-0030-S LP 47352

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI592	Front Panel 30" for 47352	1	AI603	Tray 30" for 47352	12	AI614	Gas Pipe Right Inlet 30" for 47352	24
AI593	Left & Right Side Plate for 47352	2	AI604	Shelf 30" for 47352	13	AI615	Connector Hose and LP Regulator for 47352	25
AI594	Front Interior Plate 30" for 47352	3	AI605	Caster Bracket for 47352	14	AI616	Handle for 47352	26
AI595	Front Fender Plate 30" for 47352	4	AI606	Burner for 47352	15	AI617	Step Bolt for 47352	27
AI596	Back Plate 30" for 47352	5	AI607	Knob for 47352	16	AI618	Thermometer for 47352	28
AI597	Burner Support Bracket 30" for 47352	6	AI608	Rack 13 3/8" for 47352	17	AI619	Cotter Pin for 47352	29
AI598	Bottom Interior Plate 30" for 47352	7	AI609	Tube for 47352	18	AI620	Rubber Pad for 47352	30
AI599	Cylinder Hanger for 47352	8	AI610	Sleeve for 47352	19	AI621	Lock Screw for 47352	31
AI600	Side Bracket for 47352	9	AI611	4" Caster for 47352	20	AI622	Orifice #56 for LP for 47352	32
AI601	Cylinder Support Bracket for 47352	10	AI612	Gas Valve for 47352	23	AI623	Roll Dome 30" for 47352	33
AI602	Radiator Plate for 47352	11	AI613	Gas Pipe Left Inlet 30" for 47352	24	AI624	Side Shelf for 47352	34

Model CE-CN-0060-S LP 47353

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI625	Front Panel 60" for 47353	1	AI603	Tray 30" for 47353	12	AI614	Gas Pipe Right Inlet 30" for 47353	24
AI593	Left & Right Side Plate for 47353	2	AI630	Shelf 60" for 47353	13	AI615	Connector Hose and LP Regulator for 47353	25
AI626	Front Interior Plate 60" for 47353	3	AI605	Caster Bracket for 47353	14	AI616	Handle for 47353	26
AI627	Front Fender Plate 60" for 47353	4	AI606	Burner for 47353	15	AI617	Step Bolt for 47353	27
AI628	Back Plate 60" for 47353	5	AI607	Knob for 47353	16	AI618	Thermometer for 47353	28
AI597	Burner Support Bracket 30" for 47353	6	AI608	Rack 13 3/8" for 47353	17	AI619	Cotter Pin for 47353	29
AI629	Bottom Interior Plate 60" for 47353	7	AI609	Tube for 47353	18	AI620	Rubber Pad for 47353	30
AI599	Cylinder Hanger for 47353	8	AI610	Sleeve for 47353	19	AI621	Lock Screw for 47353	31
AI600	Side Bracket for 47353	9	AI611	4" Caster for 47353	20	AI622	Orifice #56 for LP for 47353	32
AI601	Cylinder Support Bracket for 47353	10	AI612	Gas Valve for 47353	23	AI623	Roll Dome 30" for 47353	33
AI602	Radiator Plate for 47353	11	AI613	Gas Pipe Left Inlet 30" for 47353	24	AI624	Side Shelf for 47353	34



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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.

