



# Thermostat Gas Griddles

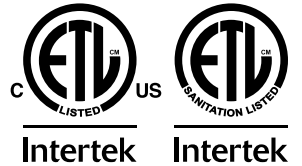
Models CE-CN-G24-TP, G36-TP, G48-TP

Items 47371, 47372, 47373

## Instruction Manual



*Revised - 05/12/2023*



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Model CE-CN-G24-TP / Model CE-CN-G36-TP / Model CE-CN-G48-TP

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# General Information

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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.

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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***

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Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

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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***

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**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**



# ***Safety and Warranty***

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**For service on your gas griddle: please call the OMCAN Service Department and ask for contact information for your local service company.**

This manual contains important safety instructions which must be strictly followed when using this equipment. Please retain this manual for future reference. Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

## **FOR YOUR SAFETY**

**Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

**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 PART 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 <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-G24-TP	CE-CN-G36-TP	CE-CN-G48-TP
Number of Burners	2	3	4
B.T.U.	56,000	84,000	112,000
Pre-Heat Time	15 Minutes		
Cooking Area Depth	20.7" / 526mm		
Gas Type	Natural		
Dimensions	24" x 29" x 15.4" 609 x 740 x 394mm	36" x 29" x 15.4" 914 x 740 x 394mm	48" x 29" x 15.4" 1220 x 740 x 394mm
Packaging Dimensions	27.5" x 35.5" x 19.3" 700 x 850 x 490mm	39.5" x 35.5" x 19.3" 1000 x 850 x 490mm	51.3" x 35.5" x 19.3" 1300 x 850 x 490mm
Weight	156 lbs. / 71 kgs.	220 lbs. / 100 kgs.	348 lbs. / 158 kgs.
Packaging Weight	240 lbs. / 109 kgs.	338 lbs. / 154 kgs.	424 lbs. / 193 kgs.
Conversion Kit Included	Yes		
Item Number	47371	47372	47373

## Installation

### UNPACKING

This griddle was inspected before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of shipment. Check for possible shipping damage immediately after unpacking. If the griddle is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery. Carefully unpack your griddle and make sure that no parts are discarded with packaging material. A pressure regulator designed to operate with the griddle has been supplied and must be installed before the griddle is placed into service (refer to gas pressure Regulator Installation in this manual).

### LOCATION

The installation location must be kept free and clear of combustibles. When installing, never enclose the bottom of the griddle with a raised curb or other constructions that would obstruct flow of air into or out of the griddle. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room to replace air taken out by the ventilation system. Do not permit air to blow directly at the griddle. Avoid open windows next to the griddle wherever possible. Avoid wall-type fans which create air cross-currents within the room. This griddle is design certified for installation on a non-combustible counter with 4" legs, or combustible floor with 24" high stand.



# Installation

## INSTALLATION CLEARANCES

### NON-COMBUSTIBLE CONSTRUCTION:

- Back - 0".
- Sides - 0".

## INSTALLATION CODES AND STANDARDS

The griddle must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). This shall include but not be limited to: NFPA #54 Section 10.3.5.2 for Venting. Copies may be obtained from The American Gas Association Accredited Standards Committee Z223, @ 400 N. Capital St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park Quincy, MA 02169-7471.

**NOTE: In the commonwealth of Massachusetts all gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.**

3. NFPA Standard # 96 Vapor Removal from Cooking Equipment, latest edition, available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CSA-B149.1 Natural Gas Installation (latest edition).
3. CAN/CSA-B149.2 Propane Installation Code (latest edition), available from the Canadian Gas Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

## GRIDDLES MOUNTED ON STANDS WITH CASTERS

Griddles mounted on stands with casters must use a flexible connector (not supplied) that complies with the standard for connectors for movable gas appliances ANSI Z21.69•CSA6.16, and a quick-disconnect device that complies with gas fuel, ANSI Z21.3•CSA6.9. In addition, adequate means must be provided to limit movement of the appliance without depending on the connector and the quick-disconnect device (or its associated piping) to limit appliance movement. Attach the restraining device at the rear of the griddle as shown in Fig. 1. If disconnection of the restraint is necessary, turn off the gas supply before disconnecting. Reconnect the restraint prior to turning the gas supply on and returning the griddle to its installation position. Casters are only supplied on a griddle stand. If the griddle is moved for any reason the griddle should be re-leveled (see LEVELING in this manual).

## FLUE CONNECTIONS

Do not obstruct the flow of flue gases from the flue, located at the rear of the griddle. It is recommended that flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel. From the termination of the flue to the filters of the hood venting system, a minimum clearance of

# Installation

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18" must be maintained. Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment", NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

## **GAS CONNECTIONS**

Gas supply connections and any pipe joint compound must be resistant to the action of propane gases. Use a 3/4" NPT gas supply line for the griddle inlet, located at the rear of the griddle. All of flexible and semi-rigid gas supply lines must comply with the applicable ANSI standard. To ensure maximum operating efficiency, this appliance must be connected with a gas supply line of solid pipe or a commercial type flexible connector with the net inside diameter (I.D.) as large as or larger than the gas pipe inlet on this appliance. Codes require that a gas shutoff valve must be installed in the gas line upstream of the griddle.

**Warning: Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.**

After checking for leaks all lines receiving gas should be fully purged to remove air.

## **TESTING THE GAS SUPPLY SYSTEM**

When the gas supply pressure exceeds 1/2 psig (3.45 kPa), the griddle and its individual shutoff valve must be disconnected from the gas supply piping system. When the gas supply pressure is 1/2 psig (3.45 kPa) or less, the griddle should be isolated from the gas supply system by closing its individual manual shutoff valve.

## **GAS PRESSURE REGULATOR INSTALLATION**

This griddle is supplied with a convertible gas pressure regulator preset at 4" water column (W.C.) for natural gas. No further adjustment should be required. Install the regulator as close to the griddle on the gas supply line as possible. Make sure that the arrow on the underside of the regulator is oriented in the direction of gas flow to the griddle and the regulator is positioned with the vent plug and conversion plug cover upright. The supply pressure (upstream of the regulator) should be 7-9" W.C. for natural gas and 11-12" W.C. for propane gas. At no time should the griddle be connected to supply pressure greater than 1/2 psig (3.45 kPa) or 14" W.C.

## **PROPANE GAS CONVERSION**

This griddle is shipped from the factory equipped with fixed burner and pilot orifices for natural gas operation. The burner and pilot orifices required to convert the griddle to propane gas are shipped with the griddle in the shipping packaging. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert to propane, following steps must be completed:

Remove all natural gas burner orifices and install the provided propane burner orifices. See Fig. 4.

1. Remove all pilot orifices and install the provided propane pilot orifices. See Fig 4.

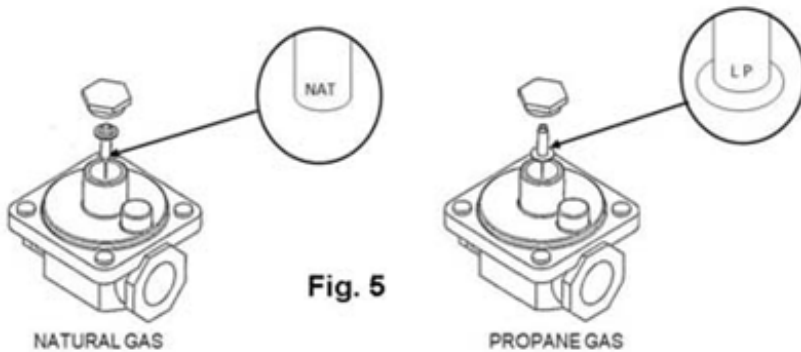
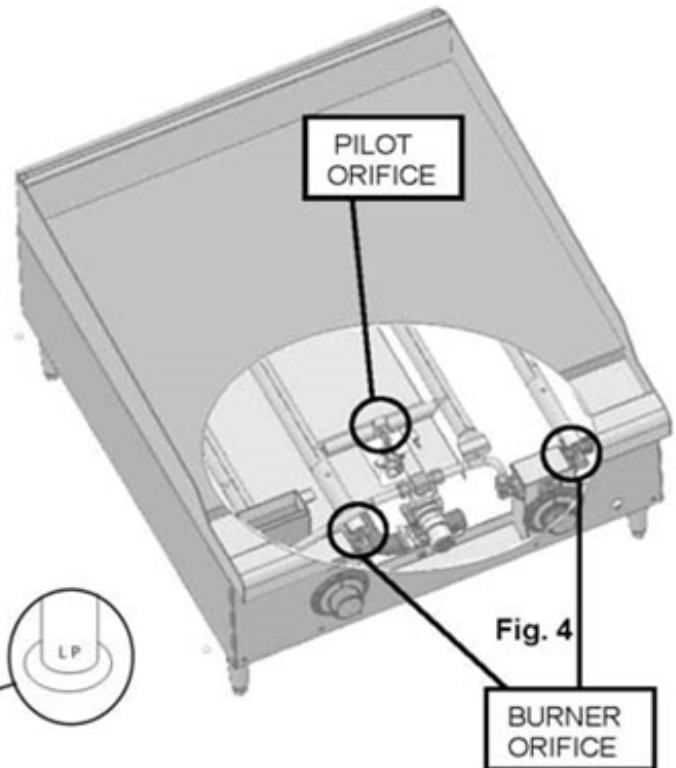


# Installation

2. Set the regulator to 10" W.C. by inverting the regulator spring plug. See Fig 5.

To convert to propane, following steps must be completed:

1. Remove all natural gas burner orifices and install the provided propane burner orifices. See Fig. 4
2. Remove all pilot orifices and install the provided propane pilot orifices. See Fig 4.
3. Set the regulator to 10" W.C. by inverting the regulator spring plug. See Fig 5.



**WARNING** Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame.

## CONVERSION KIT INSTRUCTIONS

### WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The Installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

**Do not attempt gas conversion by yourself. Gas conversion of your unit is to be made by a certified/**

# Installation

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licensed technician.

## CONVERSION

Instructions are for conversion from natural gas to propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. Units are shipped from the factory equipped for use on natural gas. Parts necessary for L.P. (liquid propane) are provided with the unit. Turn off the main gas supply before doing any maintenance.

1. Remove the top griddle plate assembly.
2. Unscrew the screw and remove U style pipe burner.
3. Replace the orifice fittings into the valve.  
**Note: unit number on side of orifice fittings.**
4. Unscrew pilot bracket gas pipe joint nut.
5. Change the natural pilot orifice to LP pilot orifice.
6. Replace the burner and griddle plate.
7. Before installing the included convertible regulator, unscrew the octagon cap. You can read (NAT) on the plastic insert attached to the head of the cap; flip it over and snap back in place.
8. Continue with installation.
9. Attach gas conversion label on appliance.

# Operation

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**THE GRIDDLE AND ITS PARTS ARE HOT. USE CARE WHEN OPERATING, CLEANING OR SERVICING THE GRIDDLE.**

## BEFORE FIRST USE

Remove all packing material and protective plastic from surfaces of the unit. Before leaving the factory, the griddle plate is coated with protective coating as a rust inhibitor. Remove this film when the griddle plate is being cleaned prior to its first cooking use. Heat the griddle to 200-300°F to loosen and melt the coating, then clean the surface with a non-corrosive, grease dissolving commercial cleaner, following the manufacturer's directions. Rinse thoroughly and wipe dry with a soft clean cloth. Clean all accessories.

## SEASONING THE GRIDDLE

Season the griddle to avoid possible surface corrosion before first use, and after every cleaning. Heat griddle to a low temperature (300-350°F) and apply a small amount of cooking oil – about one ounce per square foot of surface. Use a soft lint-free cloth to spread the oil over the entire griddle surface to create a thin film. Wipe off any excess oil with a cloth. Repeat the procedure until the griddle has a slick, mirror-like finish. This will also help reduce the sticking of cooked food product.

## CONTROLS

This model features a standing pilot that must be manually lit. The pilot is monitored by a thermocouple and pilot safety valve. If the pilot goes out, the safety valve will shut-off the gas supply to the pilot and main burners. There is one pilot and one safety valve for every two burners except on the 36" model. The 36" model has an odd number of main burners, therefore one of the sets of pilots and safety valves in these models will control only one main burner. The safety valve push buttons are aligned with pilot burners and the pilot sight holes are off centered  $\frac{3}{4}$ " to the right. The pilot burners are inset approximately 7" from the front panel. See cutaway view on page 8. Each 12" section of the griddle is independently controlled by a mechanical snap-action thermostatic valve. The thermostats have an operating range of 200 to 450 degrees. Once pilots are lit, turning the thermostats to the desired setting is all that is required to put the unit into service.

## STG PILOT LIGHTING PROCEDURE

1. Turn the main gas shut-off valve and all thermostats to the OFF position. Wait 5 minutes to allow any gas that may have accumulated in the burner compartment to escape.
2. Turn the main gas shut-off valve ON.
3. Depress and hold the safety valve button while lighting the corresponding pilot. You will have to reach under the front of the unit to light with an outside ignition source (such as a lit taper, etc.) while viewing thru the pilot sight hole.
4. When the gas at the pilot has been burning for about 45 seconds, release the safety valve button. If the pilot does not remain lit, repeat the operation allowing more time before releasing the button. The amount of time necessary to hold the safety valve button will increase at the initial installation of the unit and if the main gas supply has been turned off for a long period of time. It may be necessary to adjust the pilot valve to increase gas to the pilot.
5. Repeat steps until all pilots are lit.
6. If after completing steps 1-5 pilot does not light, turn off the main gas shut-off valve and contact an authorized service agency.

## USING THE GRIDDLE

To preheat, turn the burners on about 20-25 minutes before cooking. A uniform and systematic approach to loading the griddle will produce the most consistent product results. The griddle plate is steel, but the surface can be scored or dented by careless use of a spatula or scraper. Be careful not to dent, scratch, or gouge the plate surface. Do not try to knock off loose food that may be on the spatula by tapping the corner or the edge of the spatula on the griddle surface.

## ZONE COOKING

This griddle features a tubular U-shaped burner in each 12" section, each controlled by independent thermostats. Each 12" section is a separate cooking zone, and allows cooking a wide variety of products over a single griddle plate. The chart below is a suggested usage of zone cooking. When zone cooking, it is suggested that you start with your lowest temperature setting at either side of the griddle, increasing the zone temperature as you move up the zone line. These zone cooking guidelines will vary depending on product temperatures, size and shape. This guide should be adjusted to suit your product and operational cooking

# Operation

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preference.

# Maintenance

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## CLEANING THE GRIDDLE

Empty the grease drawer as needed throughout the day and regularly clean at least once daily. Clean the griddle regularly. A clean griddle always looks better, lasts longer and performs better. To produce evenly cooked, perfectly browned griddle products keep the griddle plate clean and free of carbonized grease. Carbonized grease on the surface hinders the transfer of heat from the griddle surface to the food, resulting in spotty browning and loss of cooking efficiency. Carbonized grease tends to cling to griddle foods, giving them a highly unsatisfactory and unappetizing appearance. To keep the griddle clean and operating at peak efficiency, follow these procedures:

### AFTER EACH USE

Clean the griddle with a wire brush or flexible spatula.

### ONCE PER DAY

Thoroughly clean the griddle back splash, sides and front. Remove, empty and wash the grease drawer in the same manner as an ordinary cooking utensil.

### ONCE PER WEEK

Clean the griddle surface thoroughly. Use a griddle stone, screen, or Scotch Bright pad on the surface as necessary. Rub with the grain of the metal while the griddle is still warm (not hot). A detergent may be used on the plate surface to help clean it, but be sure the detergent is thoroughly removed by flushing with clear water. After removal of detergent the surface of the plate the griddle should be seasoned according to the instructions in this manual. Clean stainless steel surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a griddle cleaner. If the griddle usage is very high, consider conducting this weekly cleaning procedure more than once per week.

## ADJUSTMENTS

### CALIBRATION

1. Each thermostat controls a 12" zone of the griddle. Using a surface probe temperature measurement device, observe the temperatures at the center points of the cooking zones. These points are located by starting 6" from the side splash (left or right) and every 12" across the width of the griddle, with all points located 12" back from the front edge of the griddle plate.

**NOTE: Use of infrared thermometers is not recommended. These devices are highly sensitive to surface color (clean or dirty), angle of reading and distance from the unit.**

2. Set thermostats to 350°F and allow to stabilize, allowing the burner to cycle ON and OFF at least two times.
3. Watch for burner to cycle OFF, then measure the temperature for that zone. The temperature should be



# Maintenance

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350°F ±15°F. If not, continue to Step 4.

4. a. Carefully loosen the knob set screw. DO NOT allow the knob to turn. Carefully remove the knob from the thermostat shaft, exposing the temperature dial.  
b. Loosen screws on the temperature dial and adjust to that the temperature indicated by the knob arrow matches the griddle plate temperature reading. Knob will have to be placed back on the shaft to verify adjustment.  
**IMPORTANT: NEVER ADJUST THE SCREW IN THE CENTER OF THE THERMOSTAT SHAFT. This will ruin the factory calibration; the thermostat will no longer operate properly and may need to be replaced.**
5. Once calibration is achieved, tighten the temperature dial screws and knob set screws.

## MAINTENANCE

**Warning: the griddle and its parts are hot. Use care when operating, cleaning or servicing the griddle.**

### LUBRICATION

There are no parts on this griddle that require lubrication.

### VENT

Daily, when the griddle is cool, check the flue and clear any obstructions.

### SERVICE AND PARTS INFORMATION

Contact the service agency in your area to obtain service and parts information. For a complete listing of service and parts depots refer to supplier. When calling for service, the following information should be available from the appliance identification plate: model number, serial number and gas type.

### LEVELING

Griddle must be level (side-to-side and front-to-back) during operation to ensure proper performance. Improper leveling can result in uneven temperature distribution, cold spots, and possibly damaged components.

1. Place a level on the griddle.
2. Adjust legs by turning the bullet feet at the bottom of each leg. Using pliers or a crescent wrench, turn the feet counter-clockwise to increase height, and clockwise to decrease height until leveling is achieved. Do not extend the legs more than 1-<sup>3</sup>/<sub>4</sub>".

### PILOT ADJUSTMENT

Using a flathead screwdriver, turn the slotted hex-head pilot adjustment screw clockwise to decrease the flame, and counterclockwise to increase the flame.

### SHUTDOWN OF GRIDDLE

1. Turn thermostats to the OFF position to cut off burners.
2. The pilots will remain lit and monitored by the safety valve as long as the main gas supply is on.

### EXTENDED SHUTDOWN

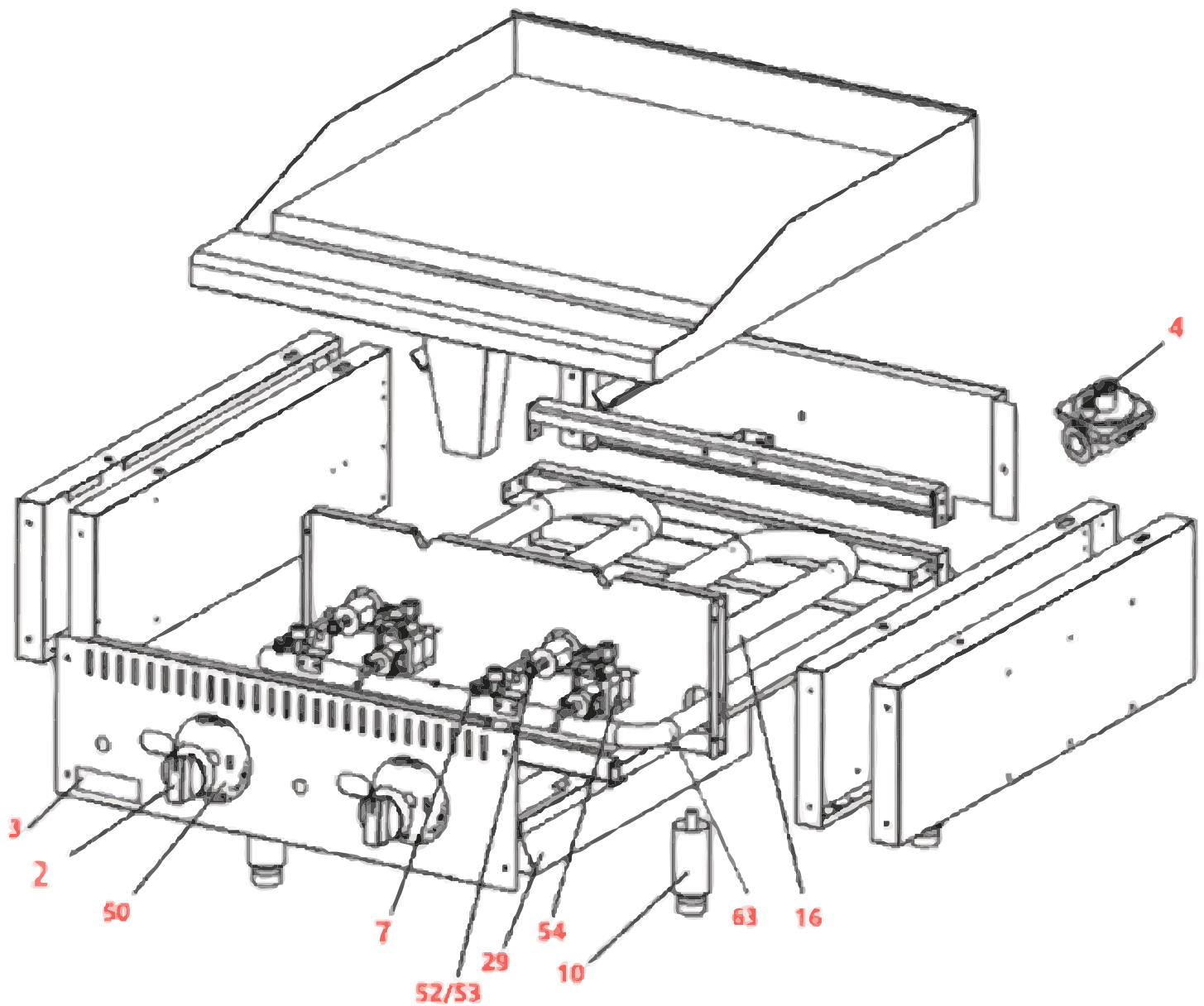
1. Shut off the main gas supply valve. Apply a heavy coat of vegetable oil over the griddle plate to inhibit rust.

# Parts Breakdown

**Model CE-CN-G24-TP** 47371

**Model CE-CN-G36-TP** 47372

**Model CE-CN-G48-TP** 47373





# Parts Breakdown

## Model CE-CN-G24-TP 47371

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI748	Knob (TP Griddle) for 47371	2	AI752	4" Adjustable Leg for 47371	10	AI756	Orifice-TP Griddle Nat for 47371	52
AI749	Nameplate for 47371	3	AI753	U Burner-Griddle & C Broiler for 47371	16	AI757	Orifice-TP Griddle LP for 47371	53
AI750	Regulator 4/10 for 47371	4	AI754	Grease Drawer for 47371	29	AI758	T-Stat Griddle (Pilot) Thermostat for 47371	54
AI751	Pilot Valve 1 to 1 (Griddle CB) for 47371	7	AI755	Dial: 200-450F, T-Stat Griddle with Pilot for 47371	50			

## Model CE-CN-G36-TP 47372

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI759	Knob (TP Griddle) for 47372	2	AI752	4" Adjustable Leg for 47372	10	AI756	Orifice-TP Griddle Nat for 47372	52
AI760	Nameplate for 47372	3	AI753	U Burner-Griddle & C Broiler for 47372	16	AI757	Orifice-TP Griddle LP for 47372	53
AI750	Regulator 4/10 for 47372	4	AI761	Grease Drawer for 47372	29	AI758	T-Stat Griddle (Pilot) Thermostat for 47372	54
AI751	Pilot Valve 1 to 1 (Griddle CB) for 47372	7	AI755	Dial: 200-450F, T-Stat Griddle with Pilot for 47372	50			

## Model CE-CN-G48-TP 47373

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI762	Knob (TP Griddle) for 47373	2	AI752	4" Adjustable Leg for 47373	10	AI756	Orifice-TP Griddle Nat for 47373	52
AI763	Nameplate for 47373	3	AI753	U Burner-Griddle & C Broiler for 47373	16	AI757	Orifice-TP Griddle LP for 47373	53
AI750	Regulator 4/10 for 47373	4	AI764	Grease Drawer for 47373	29	AI758	T-Stat Griddle (Pilot) Thermostat for 47373	54
AI751	Pilot Valve 1 to 1 (Griddle CB) for 47373	7	AI755	Dial: 200-450F, T-Stat Griddle with Pilot for 47373	50			





# Notes

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# 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](mailto: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.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

