



Charcoal Clay Tandoor Ovens

Models CE-IN-24X24-C, 28X30-C, 32X32-C, 34X34-C

Items 47438, 47439, 47441, 47442

Instruction Manual



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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 Compagnie Limitée 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, sain 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 appropriés. 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 bon 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

RETAIN THIS MANUAL FOR FUTURE REFERENCE

ASSEMBLER / INSTALLER:

Leave these instructions with the appliance. A copy of these boxed instructions is to be posted in a prominent location.

Please read the entire manual and follow all pertinent instruction when assembling, installing and



Safety and Warranty

operating this appliance. The manual should be retained for future reference.

- Do not store or use flammable vapors or liquids in the vicinity of this or any other appliance.
- Whilst in operation, parts of the appliance will become hot. Suitable precautions must be taken to avoid accidental burns.
- Keep all combustible products away from the tandoor.
- The oven must not be exposed to rain/water.
- Keep at least 6" (150mm) away from any other equipment.
- At all times keep this manual in the vicinity of the oven.

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

DISCLAIMER: OUR CLAY POT INTEGRITY IS RELIANT ON THE WAY IT IS HANDLED IN THE KITCHEN. THE USUAL LIFE FOR THE INTEGRITY OF THE POT IS FIVE YEARS. FOR THIS REASON, OUR CLAY POT IS NOT UNDER WARRANTY.

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 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 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	CE-IN-24X24-C	CE-IN-28X30-C	CE-IN-32X32-C	CE-IN-34X34-C
Internal Pot	Clay / Handcrafted			
Outer Box	Stainless Steel			
Clay Pot Height	29" / 737mm			
Clay Pot Diameter	19" / 483mm	23" / 584mm	26" / 660mm	28" / 711mm
Mouth Opening	12" / 305mm	14" / 356mm	16" / 406mm	18" / 457mm
Lid Size	17" / 433mm	19" / 483mm	21" / 533mm	23" / 584mm
Vent Opening (Bottom)	5" x 5" / 127 x 127mm		6" x 6" / 152 x 152mm	
Caster Size	6" / 152mm			
Dimensions	24" x 24" x 36" 610 x 610 x 914mm	30" x 28" x 36" 762 x 711 x 914mm	32" x 32" x 36" 813 x 813 x 914mm	34" x 34" x 36" 864 x 864 x 914mm
Weight	298 lbs. / 135 kgs.	364 lbs. / 165 kgs.	456 lbs. / 207 kgs.	534 lbs. / 242 kgs.
Packaging Weight	370 lbs. / 168 kgs.	463 lbs. / 210 kgs.	556 lbs. / 252 kgs.	644 lbs. / 292 kgs.
Item Number	47438	47439	47441	47442

Installation

This product is made with the safest materials conforming to the ETL NSF standards and according to the relevant CE directives. Proper installation must conform to all local codes. In addition, ANSI / NFPA 96 – (latest edition), covering the installation of equipment for the removal of smoke and grease-laden vapors from commercial cooking equipment must be conformed to.

BEFORE STARTING WITH THE INSTALLATION OF THE APPLIANCE, PLEASE READ AND BE FAMILIAR WITH THE INFORMATION IN THIS MANUAL

- All installations are to conform to local codes.
- Exercise extreme care in handling metal parts. Do not touch any metal or other surfaces that become hot in operation.
- NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE DURING AN ELECTRICAL POWER FAILURE. In the event of the loss of electrical power, exhaust hood will not function. If this happens turn off the hood power switch and dampen the coals.
- Refer to local codes for the building fresh air supply requirements. For the U.S.A., in the absence of local codes, refer to the national ventilation code entitled, "Standard for the installation of equipment for the removal of smoke and grease laden vapors from commercial cooking equipment", NFPA-96-latest edition.
- Note: Where servicing may require greater access clearances than those shown in this manual, then the greater clearances should be allowed for.
- At installation, adequate clearances should be provided for proper operation and servicing of the appliance and any field installed optional items.
- This appliance is for installation only at the clearances indicated in this manual. Clearances are specified

Installation

for combustible and for non-combustible construction.

- Observe clearances for combustible surfaces as indicated in this manual. Clearances posted on unit are for safety reasons and lesser clearances cannot be applied. Additional clearances might be required for service and operator access.
- Do not block any louvered openings on appliance service panels.

UNPACKING

- Un-crate the unit with extreme care, do not use a hammer or heavy tools to un-crate the unit. Always remove shipping container parts and panels by only outward prying.
- Make sure the unit is in the upright position before starting to un-crate.
- Before fixing the appliance in place, remove all protective plastic coating from the unit.
- Oven is on 6" (150mm) wheel castors and can be rolled out easily to the designated installation area.
- Unit must be rolled around by hand. Do not use a lift jack.

CLEARANCE AND POSITIONING

- This appliance requires a 6" (150mm) clearance from combustible and non-combustible material and surfaces.
 - A clear space, (rear clearance) of at least 6" (150mm) should be maintained at the rear and sides of the appliance.
 - There must be minimum clearances of 32" in the US and (750 mm in Europe) between top of the appliance and any overhanging shelf. Shelves must be of non-combustible material.
 - It is recommended that the appliance is not installed in draughty locations or near doors.
 - If the appliance is positioned on a combustible floor, sheet material (preferably stainless steel) equal to the base area of the appliance must be secured to the floor prior to fixing the appliance in place.
- NOTE: For Canadian and U.S.A. installation is authorized only on non-combustible floors.**
- Ensure that the appliance is level.
 - Inspect for damage. If any damage is noted, report damage to the freight company and contact manufacturer at the address shown on the cover.
 - Plan location of units in such a manner as to be best accessible to operator. Locate unit so that foot traffic in area will not interfere with unit operation. When choosing unit location, take into consideration the operation of overhead and side mounted heating/cooling ducts and fans.

VENTILATION

- The area in which the appliance is to be installed should have sufficient fixed ventilation to comply with the local regulations.
- Ventilation hood must be installed above the appliance according to all appliance codes by your local and state health and fire regulations.
- It is required that the tandoor be interlocked to the hood ventilation system.
- There must be sufficient low-level ventilation to ensure that the appliance has a good supply of clean fresh air.

Operation

START UP AND OPERATION

All appliances are operationally checked before leaving our factory. These checks are made to verify that the appliance meets the requirements of the standards. At the installation site making sure all local codes are met is the responsibility of the installer.

USER INSTRUCTIONS

- Type of charcoal to be used – hardwood lump charcoal or lump wood charcoal or wood for best results.
- Application of the tandoor liquid oil – one small jar of the tandoor liquid oil is provided with the tandoor. Take 50gm of the oil and mix with plain yoghurt. Then take a brush or a cloth and dip in the mixture and from the bottom of the clay pot to the top, including the mouth, mop this mixture all over the clay thoroughly, then proceed with the first burn.
- First burn – this must be done to cure the clay pot so that it does not break up during operation. After applying the tandoor liquid oil, place 1 to 1.5 kgs of hardwood lump charcoal in the bottom of the tandoor, ensure that the lid on the top is left off and the vent door is open, then light the charcoal and let it burn for several hours (3-4 hours) or until the charcoal burns out. During this procedure the mouth of the tandoor should be completely exposed. DO NOT cover the opening with the stainless-steel lid. Do not be alarmed if you see small fissures appear on the clay surface it will not affect the performance of the tandoor.
- Always ensure that the tandoor is positioned on a flat surface and that the floor is of a non-combustible surface.
- The temperature of the tandoor can be adjusted by opening and closing the vent at the bottom of the tandoor or moving/adjusting/removing the lid at the mouth of the tandoor.
- Let the charcoal burn out naturally, do not use water to extinguish the fire.

WARNING - after the operation the appliance will remain hot for some time, therefore, to avoid injury, care should be taken to prevent contact with hot surfaces.

Maintenance

ROUTINE MAINTENANCE

Slight hairline cracks are expected to appear in the clay pot during use. A tub of repair clay, is supplied with the oven to effect repairs as follows (when the tandoor has cooled down):

- Dampen the affected area with a moist cloth.
- Fill in the crack with the repair clay using a wooden spatula.
- Smooth the foiled area with a soft moist cloth.
- Allow repair to air dry for approximately 6 hours. DO NOT WET THE CLAY LINING.
- Daily sweep out the ashes inside the tandoor via the vent door at the bottom of the tandoor using a soft brush. Watch out for any embers in the ash.
- Every 4-5 days wipe down the inner claypot with a salt and water solution to remove any soot or debris attached to the side. The claypot must be very cool when this is being done and applied. To prepare the

Maintenance

saltwater solution use one tablespoon of salt with one litre of lukewarm water. Squeeze out any excess water from the cloth before wiping the inside of the claypot.

- Clean all the external panels with a non-abrasive detergent.

Replacement Parts

CODES FOR REPLACEMENT PARTS

AJ390 - LID FOR 24 X 24 INCH TANDOOR OVEN
68120 - LID FOR 28 X 30 INCH TANDOOR OVEN
68162 - LID FOR 32 X 32 INCH TANDOOR OVEN
68163 - LID FOR 34 X 34 INCH TANDOOR OVEN
68122 - EXTRA CLAY (PER PACKET) FOR TANDOOR OVEN
68124 - SKEWERS (SET OF 12) FOR TANDOOR OVEN
68125 - GADDI FOR TANDOOR OVEN
49528 - TANDOOR OIL



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.

