



**Food Dehydrators**  
*Models CE-CN-0012-E, 0016-E*  
*Items 47446, 47557*  
**Instruction Manual**



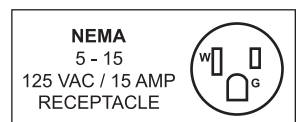
**STOP**  
**DO NOT RETURN**  
**THIS PRODUCT TO THE STORE**

For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234  
Customer Service  
or  
visit the Support section of [www.omcan.com](http://www.omcan.com)

*Revised - 11/10/2022*



Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



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Model CE-CN-0012-E / Model CE-CN-0016-E

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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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## PRECAUTIONS

- Put the machine on a flat surface and make sure there is nothing in front of the air ventilator before using it.
- Do not use for more than 48 hours consecutively.
- Keep all flammable substances at least 2 meters away from the machine at all times.
- When drying, allow adequate ventilation, do not overload or overfill the racks. Different foods have different drying times.

# Safety and Warranty

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**Note:** please make sure that the racks are installed correctly. If the food cannot be dried within a day, you can continue to dry it on the following day. Please keep the un-dried food in sealed bags to avoid humidity.

- When the machine is working, the temperature near the air ventilator is higher, to dry the food more adequately, we suggest change the position of the racks.
- After the food is dried, you can put the dried food into sealed bags and store in a refrigerator.
- When finished using the machine, please clean the racks. The racks can be washed or submerged in water, if there is stuck on food product that was not cleaned, we suggest to soak the racks in clean water and then wash again.

## SAFETY NOTICE

- To use the machine safely, please read this manual carefully.
- This machine is suitable for no commercial use.
- This machine cannot be operated with an external timer or individual remote control system.
- Ensure that children, those who have sensory or mental impairment, and those untrained to not use this machine.
- The dehydrator must be monitored by those trained in it's use. Do not use other means to monitor the unit.
- Put the food on the cleaned racks and do not allow water to come into contact with the electric heater. Do so will cause a short circuit.
- Make sure the unit is grounded and connected to the rated power supply.
- Do not share the socket with other devices.
- This unit gets extremely hot, do not touch while in operation.

## PROHIBITED ACTIONS

- Do not use the dehydrator if its main body, power cable, or plug is damaged.
- Do not attempt to fix the unit or make any alterations without contacting Omcan.
- Do not use chemicals to clean the machine.
- Do not spray or submerge the unit in water.
- Do not move the machine while it is operating.
- If the impeller motor stops (no air comes out), the unit should be turned off and removed from the power source immediately.

**RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.**

## 1 YEAR PARTS AND LABOUR BENCH WARRANTY

**Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.**

**Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not**

# Safety and Warranty

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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

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Model	CE-CN-0012-E	CE-CN-0016-E
Electrical	120V / 60Hz / 1	
Power	1000 W	1500 W
Time	0 - 24 hr adjustable	
Temperature Range	30 - 90°C / 86 - 194°F	
Operating Noise	45 - 50 dB	50 - 55 dB
Quantity of Trays	12	16
Drying Tray	15.7" x 15" / 400 x 380mm	
Material	SUS201 Stainless Steel - Double Layer Body	
Tray Material	SUS304 Stainless Steel - Aluminum Handle	
Dimensions	18.5" x 22.4" x 22.4" 470 x 570 x 570mm	18.5" x 22.4" x 28" 470 x 570 x 710mm
Weight	55 lbs. / 25 kgs.	66.1 lbs. / 30 kgs.
Packaging Weight	59.5 lbs. / 27 kgs.	71.7 lbs. / 32.5 kgs.
Item Number	47446	47557

## DIGITAL CONTROL PANEL



- ON/OFF: to turn the machine on/off.
- TEMP: to adjust the temperature.
- TIME: to adjust the time.
- +: increases the temperature and/or time.
- -: decreases the temperature and/or time.

## HOW TO USE

- Temperature suggested for normal food/fruits:  
Herbs/flower: 35-40°C, Bread: 40-50°C, Fruits: 55-60°C, Meat/fish: 65-68°C. The drying time is determined by the food/fruit thickness (the environment temperature and humidity will cause some influence). If the food/fruit is thinner, the faster it will be dried.
- Put the sliced food on the trays and adjust the temperature to the needed temperature. The food shall not exceed 63°C to avoid destroying the vitamins of food.
- When the machine is on, the sound of blowing air comes out from the front door, this is a normal sound.
- Adjust the drying time according to different food and personal taste (soft or crispy). The dried food can be put into a sealing bag or container and then stored in a refrigerator.
- Connect with power and turn on the machine, the panel will light up. Then press the time/temperature button to set the time/temperature you need. The time must be longer than 1 hour and temperature needs exceed 35°C. You can pause or stop if needed. When you need to increase temperature or adjust time, you need to select, then set accordingly.

# Operation

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## FOOD PREPARATION

### FRUIT

- Clean the fruit and do not use any that are rotten or overly ripe.
- Cut the fruit into pieces. To avoid oxidation and color changes, you can immerse the fruit pieces in lemonade, salty water or pineapple juice for 10 minutes and dry completely.
- If you want to infuse the fruit with additional ingredients, you can add cinnamon powder, coconut powder or coconut oil into it. Take 1/4 juice and 2 cups of water (works better if juice is natural), soak the fruit for about 2 hours (be mindful to match the juice to the fruit, an example being apple juice for apples) to keep the natural color, taste and flavor of the dried food. Ensure the fruit is dried completely before dehydrating.

### VEGETABLE

- Steam, boil or oil the vegetables like green beans, cauliflower, asparagus, potatoes and so on.
- Put the treated vegetables into boiling water for 3 - 5 minutes. Drain and dry them, then place them on the rack.

### MEAT

- Cut the meat into pieces or strips, keep them thin or small.
- Boil the meat with clean water, then drain and dry them.
- Marinade the meat for about two hours, then you can steam or boil again.
- After draining and drying, then the meat can be dehydrated.

### HERBS AND FLOWERS

- Clean the fresh leaves, then dry.
- After it is dried, leave them in a paper bag or sealed containers and then put them in a cool place.

# Maintenance

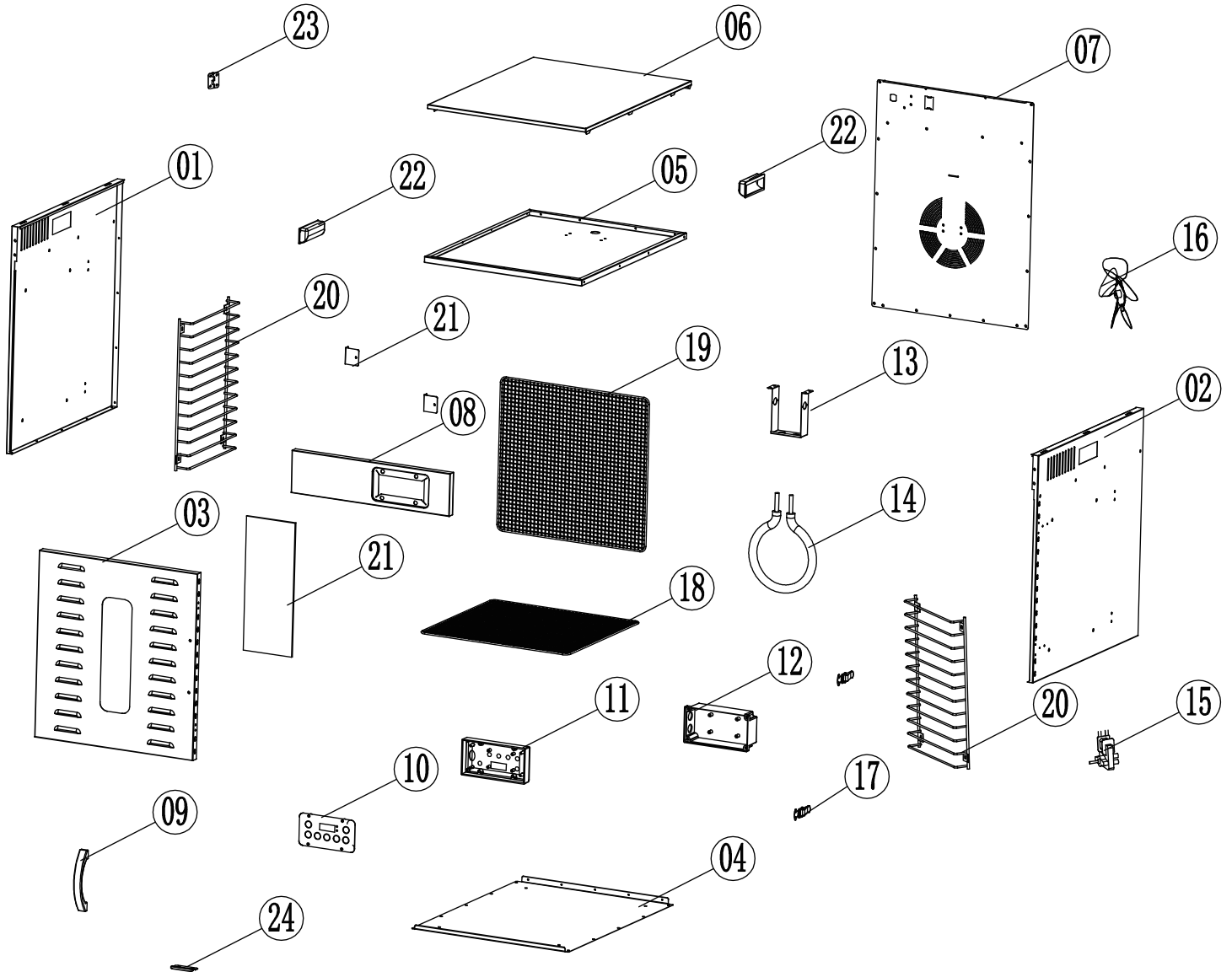
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- Before cleaning or maintenance, shut off the unit and unplug it from the power source. Make sure it has cooled completely.
- Once cooled, wash the racks with warm water. Use soft cotton or dish soap when needed, and then wipe it dry. Corrosive chemical cleaners are prohibited to use. To clean with chemical powder or hard metal mesh are also prohibited for those methods will damage the surface of the machine and it could affect the functions of the unit.
- When the machine is not being used for long time, please clean it and place it into the packaging box. Put the box somewhere cool and with good air ventilation to avoid humidity.



# Parts Breakdown

Model CE-CN-0012-E 47446



# Parts Breakdown

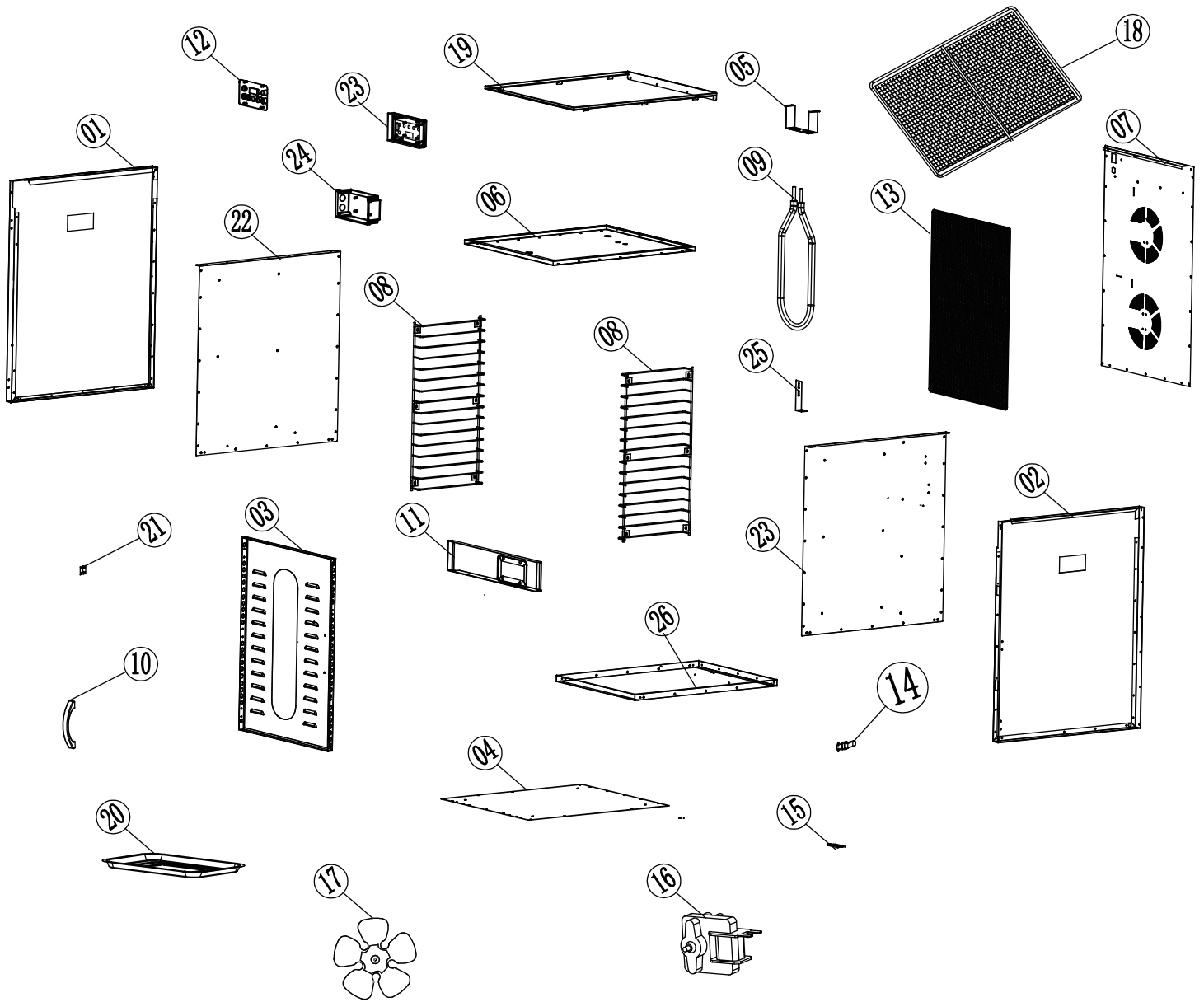
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## Model CE-CN-0012-E 47446

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK867	Left Board for 47446	1	AK875	Door Handle for 47446	9	AK883	Push Button for 47446	17
AK868	Right Board for 47446	2	AK876	Control Panel for 47446	10	AK884	Mesh Tray for 47446	18
AK869	Door for 47446	3	AK877	Control Box for 47446	11	AK885	Separate Tray for 47446	19
AK870	Bottom Board for 47446	4	AK878	PCB Box for 47446	12	AK886	Rack for 47446	20
AK871	Separate Plate for 47446	5	AK879	Heating Pipe Holder for 47446	13	AK887	Rack Holder for 47446	21
AK872	Top Board for 47446	6	AK880	Heating Pipe for 47446	14	AK888	Plastic Handle for 47446	22
AK873	Back Board for 47446	7	AK881	Motor for 47446	15	AK889	Hinge for 47446	23
AK874	Front Board for 47446	8	AK882	Fan for 47446	16	AK890	Door Holder for 47446	24

# Parts Breakdown

Model CE-CN-0016-E 47557



# Parts Breakdown

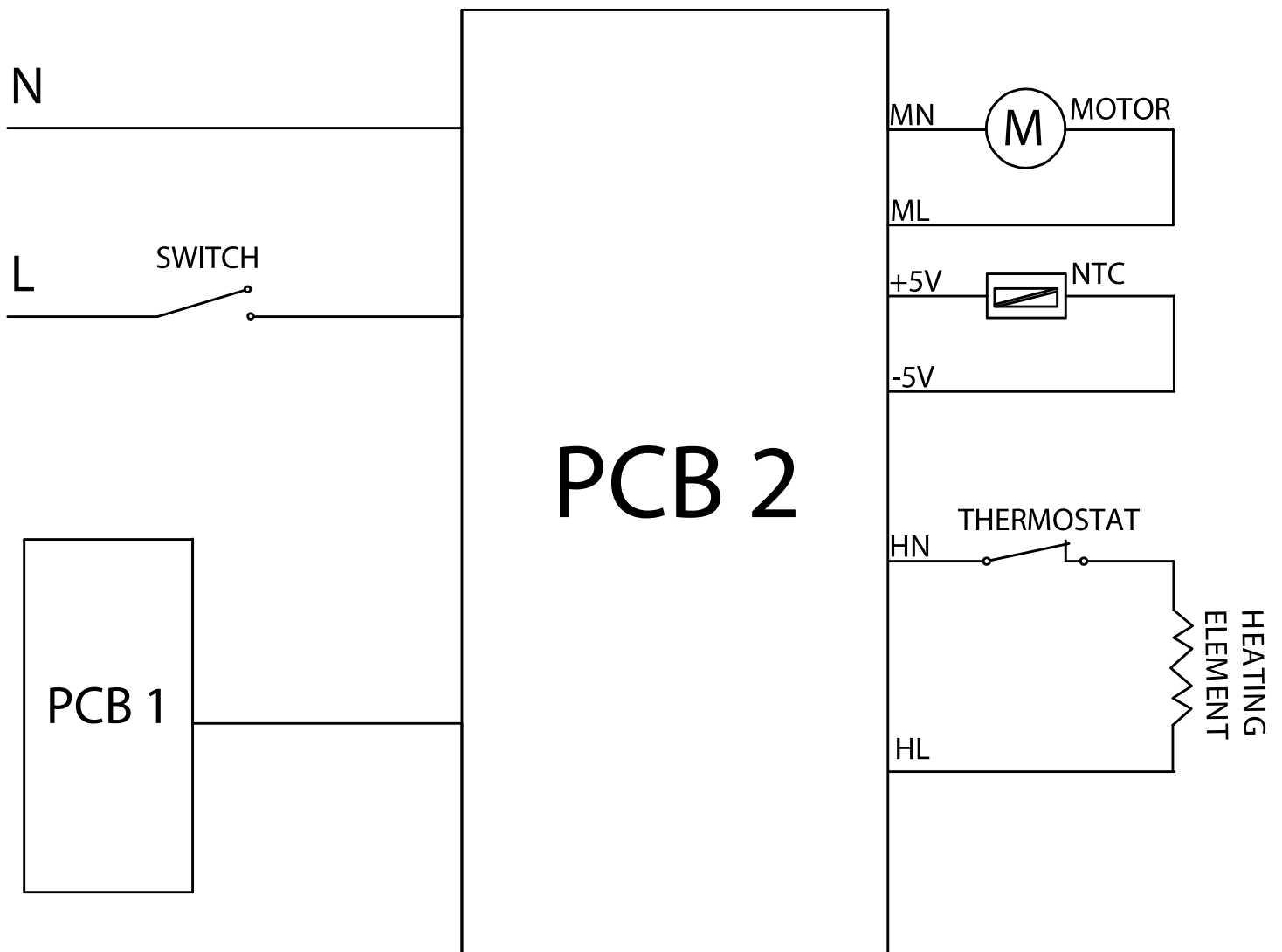
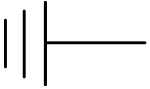
## Model CE-CN-0016-E 47557

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AL272	Left Board for 47557	1	AL281	Door Handle for 47557	10	AL290	Top Board for 47557	19
AL273	Right Board for 47557	2	AL282	Front Board for 47557	11	AL291	Drip Tray for 47557	20
AL274	Door for 47557	3	AL283	Control Panel for 47557	12	AL292	Hinge for 47557	21
AL275	Bottom Board for 47557	4	AL284	Separate Mesh for 47557	13	AL293	Inner Board for 47557	22
AL276	Heating Pipe Holder for 47557	5	AL285	Pull Button for 47557	14	AL294	Light Box for 47557	23
AL277	Separate Plate for 47557	6	AL286	Door Holder for 47557	15	AL295	PCB Box for 47557	24
AL278	Back Board for 47557	7	AL287	Engine for 47557	16	AL296	Heating Pipe Stabilizer for 47557	25
AL279	Rack for 47557	8	AL288	Fan for 47557	17	AL297	Bottom Inner Board for 47557	26
AL280	Heating Pipe for 47557	9	AL289	Mesh Tray for 47557	18			

# Electrical Schematics

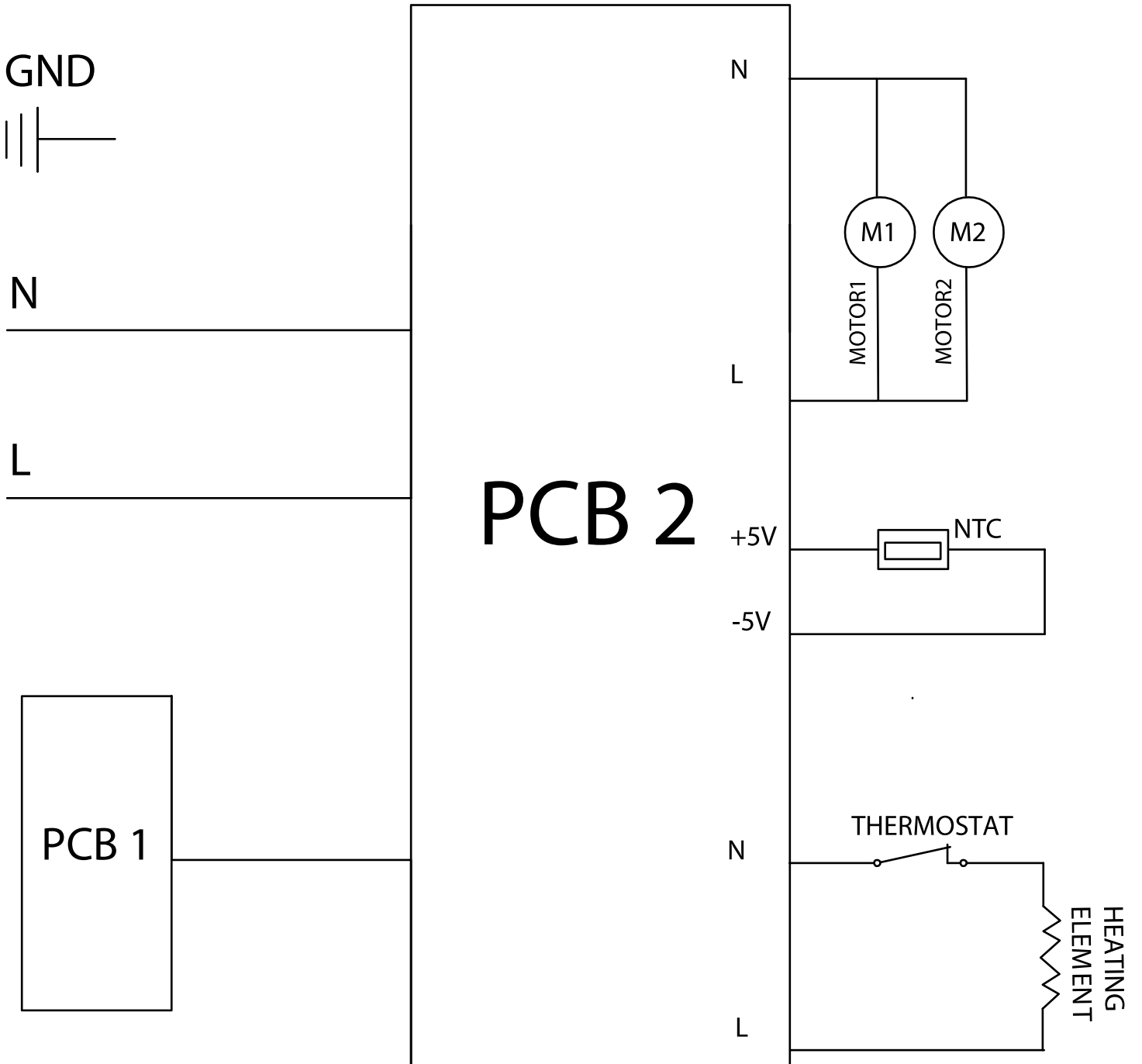
Model CE-CN-0012-E 47446

GND



# Electrical Schematics

Model CE-CN-0016-E 47557





# 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.

