



Wood Ovens
Models CE-CN-1188, 1677
Items 31312, 31313
Instruction Manual



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Table of Contents

Model CE-CN-1188 / Model CE-CN-1677

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6 - 7
Operation -----	8
Maintenance -----	8 - 9
Notes -----	10
Warranty Registration -----	11



General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

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

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

These wood ovens are built for durability, using the highest quality materials to provide years of all season outdoor use and the enjoyment of traditional wood fired cooking. Designed for infinite temperature control ranging from 250°F to 900°F, the high temperatures preferred by the experienced chef.

Note: Only for use outdoors.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure



Safety and Warranty

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.

6 MONTHS 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 electrical and part failures not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-1188	CE-CN-1677
Type	Medium Wood Burning Oven	Large Wood Burning Oven
Shelf	Stainless Steel	
Stand	Yes	
Overall Height (Including chimney and cap)	92" / 2337mm	96" / 2438mm
Cook Chamber Dimensions	10" x 18.25" x 18.5" 254 x 464 x 470mm	11.25" x 36.25" x 18.5" 286 x 921 x 470mm
Fire Box Chamber Dimensions	7" x 20" x 16" 178 x 508 x 406mm	9.5" x 38.5" x 16" 241 x 978 x 406mm
Insulation	Ceramic Fibre Insulation, Approx. 2" / 51mm Thick	
Oven Dimensions	28.5" x 34" x 19" 724 x 864 x 483mm	31.5" x 46" x 19" 800 x 1168 x 483mm
Cart Dimensions	23" x 34" x 19" 584 x 864 x 483mm	22" x 46" x 19" 559 x 1168 x 483mm
Weight	485 lbs. / 220 kgs.	760 lbs. / 344.7 kgs.
Item Number	31312	31313

Installation

DELIVERY & INSPECTION

The ovens are carefully inspected and packaged in a layer of styrofoam and corrugated at the factory to ensure safety during transportation. Omcan has carefully inspected and packed your oven on a pallet and shrink wrapped for extra protection during shipping and accepts no responsibility for damages after it leaves our facility. If your oven is being delivered by truck or courier, please carefully inspect the shipment for any obvious damage that may have occurred in shipping prior to signing for the delivery. If there is any damage, sign the bill as "Damaged" or refuse delivery. Any damages reported after three days following delivery are assumed to have occurred after delivery.

LIST OF COMPONENTS

Your oven will include the following:

1. Oven.
 - Packed inside oven;
 - stainless steel oven shelf.
 - stainless steel side handles.
 - chimney cap.

- oven thermometer.
- 2. Cart.
 - Packed with cart;
 - casters and bolt hardware.
- 3. Chimney

TOOLS REQUIRED FOR ASSEMBLY

- Box cutter.
- 16mm open end wrench - stainless steel side handles.
- 14mm socket/ratchet and 13mm open end wrench – casters onto cart frame.

INSTALLATION INSTRUCTIONS

Your oven requires a minimum of assembly:

- Start by carefully removing packaging from oven and cart using a box cutter. Be careful as to not scratch any of the steel or stainless steel surfaces of the oven or cart. Assemble components on a moving pad or card board, to prevent scratching parts.
- Remove metal plastic wrapped ties that hold the oven and firebox doors in place.
- Remove nylon inserts on the hinged area of the oven and firebox doors.
- Remove the plastic tube support in the oven chamber and the box that will contain the chimney cap, oven thermometer.
- The stainless steel side handles are attached to the stainless steel oven shelf.
- Install the stainless steel side handles using the brackets and bolts supplied. They attach to either side of the oven body. Remove the bolt in the oven body and attach bracket and handle using a 17mm socket or wrench.
- Insert the thermometer into the hole provided directly above the oven chamber. From the inside of the oven, affix the nut and washer, tighten until snug. Do not over tighten.
- Remove carton attached to cart and assemble casters using a 14mm socket and a 13mm open end wrench. Turn cart on it's edge to facilitate caster installation. We suggest position- ing the two casters with locking device on the long side of the cart and where you will position the front of the oven.
- With casters installed, place cart onto casters and lock the two front wheels.

WARNING: IT IS RECOMMENDED THAT TWO OR MORE PEOPLE LIFT OVEN DUE TO ITS WEIGHT

- Set oven onto the stand. Remember the oven is heavy and will require assistance. The bottom of the oven has tabs that are designed to slot into the inside of the cart frame. Make sure the oven is seated properly on the cart frame.
- Pre-fit the chimney cap into the stainless steel chimney and install chimney and cap over the steel extension on the top of the oven. It is designed to fit snugly, install by rotating the chimney downward.

Operation

- It is important that your oven be seasoned prior to use.
- Begin by arranging small pieces of hardwood kindling in the firebox on top of crumpled up newspaper and light. Allow kindling to ignite and add small pieces of wood as fire grows and then add larger pieces to the building fire.
- Do not use fuel accelerants to start fire.
- Always use dried seasoned hardwoods for the best results.
- Allow approximately 40 minutes for the fire to reach maturity.

REGULATING THE TEMPERATURE

- Regulating the oven chamber temperature can be achieved in two ways.
- Adjust the firebox damper by sliding the handle from side to side, to allow more or less air passage.
- The amount of firewood in the firebox will impact oven temperature.
- We recommend waiting for the fire to mature (hot coals, minimal flame) prior to cooking.
- Temperatures can be achieved from 350°F to 800°F.
- To maintain temperatures of 700°F or higher and additional piece of wood may be required every 20 – 30 minutes. The oven will maintain temperatures of 350°F+ for several hours by adding one or two pieces of wood per hour.
- Oven efficiency is impacted by grade and type of wood, wood moisture content, altitude, outdoor temperatures and general weather conditions.
- Please note – when additional firewood is needed, open the fire box chamber and add wood. Be sure to have the oven chamber empty or to have food covered when adding firewood as fly ash may rise into the oven chamber.

CAUTION: THE OVEN CAN GET VERY HOT. GLOVES OR OVEN MITTS ARE RECOMMENDED WHEN OPENING WOOD CHAMBER AND COOKING CHAMBER DOORS.

Maintenance

MAINTENANCE INSTRUCTIONS

- The wood fired ovens are constructed from heavy gauge steel, 304 stainless steel, refractory firebrick, cooking stone and high temperature insulating material.

We recommend the following to keep your oven looking good and operating efficiently.

- Clean the firebox chamber before use. Use any small brush or ash pan to clean ashes from the firebox.
- Clean the oven chamber before using to wipe out any residue from the previous operation. Use a small brush and if needed a wire bristle brush for any build ups. Clean inside of oven, bottom stone, SS rack and inside of door with a damp cloth.
- It is recommended to purchase an all weather cover to protect your oven when not in use.
- The ovens have exposed steel surfaces that are affected by the high oven temperatures and the elements. External surfaces can be maintained by regularly wiping with a damp cloth. The possibility of surface rust

Maintenance

may occur and with the use of fine steel wool, the affected area can be prepped for a light coating of high heat flat black paint.



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.

