



Pizza Oven
Model CE-CN-1450
Item 43219
Instruction Manual



Revised - 11/24/2023



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Model CE-CN-1450

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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 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 expédiées 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

READ THESE INSTRUCTIONS BEFORE OPERATING. KEEP THIS BOOKLET FOR FUTURE REFERENCE.

Warning: a risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions carefully.

This appliance produces heat during use. Proper precautions must be taken to prevent risk of burns, fire or



Safety and Warranty

other injury to persons or damage to property. When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury.

PLEASE FOLLOW THESE BASIC SAFETY RULES WHEN USING YOUR PIZZA BAKER.

- Only individuals that have read this manual should operate this unit.
- Never operate the unit without the crumb tray and food rack.
- If this appliance accidentally falls or becomes immersed in water while it is plugged in, unplug immediately from the wall outlet. **DO NOT REACH INTO THE WATER.**
- Do not touch the outer surface of the unit during or immediately after use.
- During the baking process make certain that there is adequate air space above and on the sides of the unit for air circulation.
- Do not place the unit on a unstable surface.
- Do not clean the unit with a scouring pad or harsh abrasives.
- Use the handle when sliding food rack into the unit.
- This appliance is not to be used by children.
- Do not immerse cord or plug in water.
- Allow the unit to cool completely before cleaning.
- Do not bake greasy foods in the unit.
- Use only with a properly grounded outlet.
- Do not leave the unit unattended when in use.
- Do not operate any appliance with a damaged cord or plug or after the unit malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for repairs.
- Do not alter the unit, doing so may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of the working surface.
- Do not place on any hot surfaces.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

DO NOT USE APPLIANCE FOR OTHER THAN INTENDED USE, SAVE THESE INSTRUCTIONS.

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 improper use.

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

Safety and Warranty

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-1450
Material	Stainless Steel
Pizza Diameter	12" / 305mm
Timer	30 Minutes
Electrical	110-120V / 60Hz / 1
Current	14A
Power	1450 W
Maximum Temperature	320°C / 608°F
Rack Dimensions	13.5" x 13.5" / 343 x 343mm
Dimensions	19" x 14.8" x 7.5" / 483 x 375 x 191mm
Packaging Dimensions	21.3" x 18.9" x 9.1" / 540 x 480 x 230mm
Weight	12.3 lbs. / 5.6 kgs.
Packaging Weight	14.4 lbs. / 6.5 kgs.
Item Numbering	43219

Installation

CRUMB TRAY ASSEMBLY

Remove crumb tray from the front of the oven. Using one (1) small screw and one (1) black knob enclosed in the parts bag, hold the black knob to the outside of the crumb tray at the center hole and push small screw through the center from the inside of the tray front. Thread knob onto small screw and tighten. Slide the completed crumb tray assembly back into it's original position in the pizza oven.

Installation

HANDLE ASSEMBLY

1. Remove food rack cover and food rack from the pizza oven.
2. Lay food rack on a stable counter top with loop facing up and slightly over the edge of the counter.
3. Slip the slot on the front of the food rack cover over the loop so the food rack cover rests flat against the food rack.
4. Take handle assembly and rotate the handle and bracket so they lay flat. Lay the bracket slot over the food rack loop on top of the food rack cover.
5. Rotate handle and food and food rack cover towards you together as a single unit.
6. Using attaching hardware found in the parts bag, take one large bolt and one large thumb nut. Slide large bolt through the round hole, capturing the loop, handle bracket and the food rack cover. Thread the nut onto the large bolt from the opposite of the food rack and tighten.
7. Rotate the assembled handle down and slide the completed food rack back into its original position.

WARNING:

Improper assembly of the handle to the food rack could cause the food rack to rotate and fall when food is removed from the oven. Do not attempt to grab hot foods with bare hands when removing food from the pizza oven.

Operation

PIZZA BAKING INSTRUCTIONS

Put frozen pizza into the pizza baker. Do not bake rising dough crust pizzas in your oven. Place the pizza on the food rack and slide the food rack into the oven. Set the timer to your desired bake time. Your unit will automatically bake to perfection. Remember to set the timer over 2 minutes in order to activate the timer.

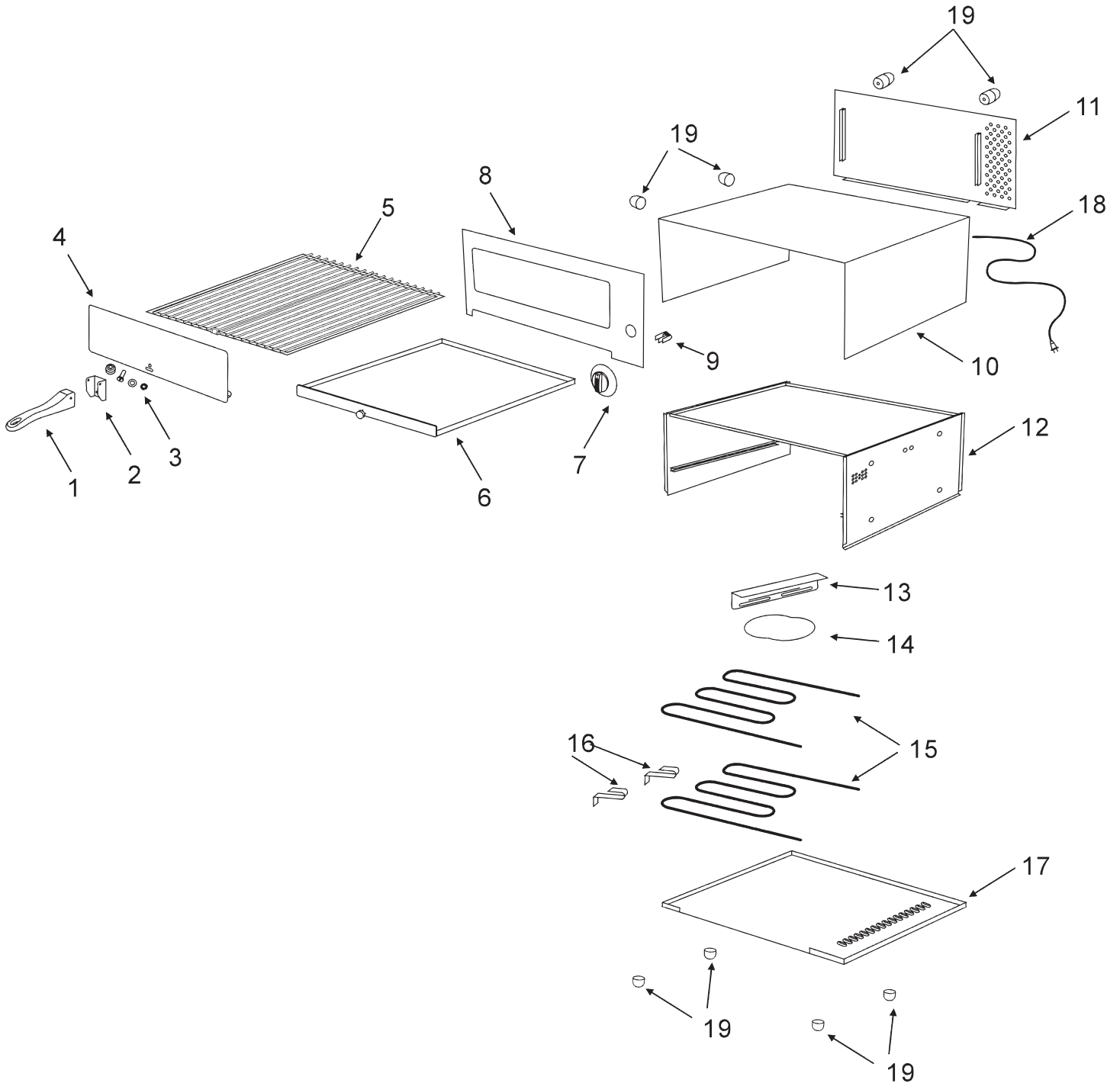
Maintenance

Allow the unit to cool completely before cleaning.

To clean the crumb tray, remove and rinse with warm soapy water. Wipe dry before placing back in oven. Use caution when cleaning. Your unit has sharp edges on the crumb tray and surrounding edges. Proper cleaning and maintenances will reduce the risk of food accumulation that may cause smoke or carbon build up.

Parts Breakdown

Model CE-CN-1450 43219





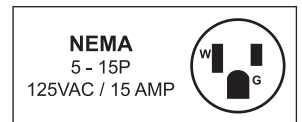
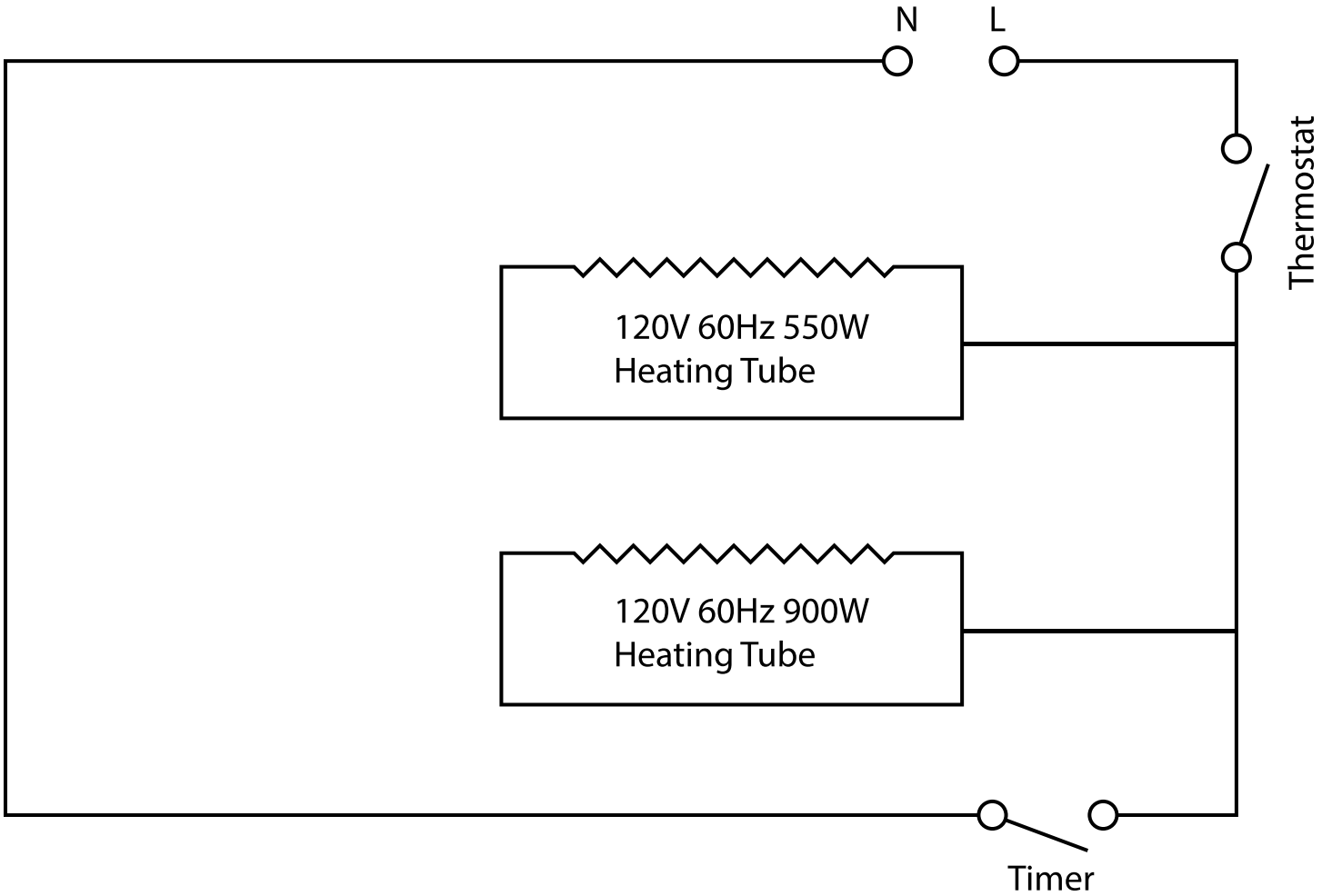
Parts Breakdown

Model CE-CN-1450 43219

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63945	Phenolic Handle for 43219	1	63952	Face Plate for 43219	8	63959	Heating Element for 43219	15
63946	Handle Clip for 43219	2	63953	Thermostat for 43219	9	63960	Hook for 43219	16
63947	Screw for 43219	3	63954	Housing for 43219	10	63961	Calkin for 43219	17
63948	Chrome Wire Rack for 43219	4	63955	Backboard for 43219	11	63962	Power Cord for 43219	18
63949	Baking Net for 43219	5	63956	Inner Tank for 43219	12	63963	Phenolic Feet for 43219	19
63950	Crumb Tray for 43219	6	63957	Upper Heating Element Support for 43219	13			
63951	Knob for 43219	7	63958	Reflector Plate for 43219	14			

Electrical Schematics

Model **CE-CN-1450** 43219





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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.

