



Electric Fryers

Models CE-CN-0040, 0040-208-3, 0040-240-1, 0040-208-1

Items 44591, 47331, 47739, 47740

Instruction Manual



Revised - 12/05/2025



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www.omcan.com



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Model CE-CN-0040 / Model CE-CN-0040-208-3
Model CE-CN-0040-240-1 / Model CE-CN-0040-208-1

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General Information

Omcman Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcman and Omcman 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 Omcman 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 Omcman 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. Omcman 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.

Omcman 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.

Omcman Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcman et Omcman 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 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'Omcman 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 Omcman 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. Omcman n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

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

General Information

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

- This product should be put on a flat and stable surface. Its two sides are recommended be put more than 10cm away from walls, and its back is to be 20cm away from walls.
- The voltage should be coordinated with the voltage in the data plate. When the machine is running the voltage should not exceed ± 10 .
- Do not put anything in front of the switch. Install fuse and leak electricity protector.
- Use a wire at least 2.5mm² and make sure it is grounded.
- Before using this product, please inspect the unit, the power supply and the ground connection.
- The connection and installation of this product should be done by a professional installer.

Safety and Warranty

- The power cord draws with yellow and green two ground wires. Ensure the use of a copper bolt to link up this ground wire and another safe one.

Note: all fryer units are sprayed with anti-rust oil before shipment to prevent rusting during storage and transportation, which may result in a small amount of oil accumulating at the bottom of the tank.

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 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-0040	CE-CN-0040-208-3	CE-CN-0040-240-1	CE-CN-0040-208-1
Item Number	44591	47331	47739	47740
Temperature Range	50 - 190°C / 122 - 374°F			
Power	14 kW	12 kW	14 kW	12 kW
Current	34 A		59 A	58 A
Oil Capacity	40 lbs. / 18.1 kgs.			
Number of Baskets Included	2			
Basket Dimensions	6.5" x 12.2" x 6" / 165 x 311 x 152mm			
Electrical	240V / 60Hz / 3	208V / 60Hz / 3	240V / 60Hz / 1	208V / 60Hz / 1
Dimensions	15.7" x 27.2" x 44.1" / 400 x 691 x 1120mm			
Weight	123.5 lbs. / 56 kgs.			
Packaging Dimensions	36.2" x 20.5" x 46.5" / 920 x 520 x 1180mm			
Packaging Weight	149.9 lbs. / 68 kgs.			

Installation and Operation

TRANSPORTATION AND STORAGE

During transportation, the machine should be careful handled and prevent from shaking. The packaged machine should not be stored in open air long. It should be put in a ventilated warehouse without caustic gas, and it should not be put upside down. If it needs to be stored in open air temporarily, ensure measures against moisture is in place.

OPERATION

- Inside the oil bowl there are two lines. The amount of oil can not lower than the low line and over the high line.
- 1. The red light is on when power switch turns on. Turn the temperature controller clockwise to the degree required. During this process, the yellow light turns on and red light turns off.
- 2. When the temperature is on the required degree, the automatic temperature controller will cut off electricity. The yellow light will turn off and the red light will the turn on.
- 3. When the temperature gets too low, the automatic temperature controller will turn back on. The yellow light will then turn on and red light will turn off.
- 4. These procedures will continue until the unit is shut off completely.
- Do not put water on the cover in order to prevent a hazardous situation.
- The enclosed baskets are to fry small pieces of food (such as fries, chips, ect). After frying please hang the baskets.

Installation and Operation

- After use please turn the temperature controller counter-clockwise to the off position and unplug the fryer.
- Please clean dregs regularly.
- Please use good vegetable oil.

Maintenance

- Cut off all power and unplug the unit when cleaning and maintaining to prevent any hazards.
- Do not use a towel with any corrosive cleansers to clean the surface of the unit. Spraying the unit with water will cause a short circuit and create an electrical hazard for the user.

CLEANING

1. Clean your fryer regularly with the tank brush along with a damp cloth, and wipe with a soft dry cloth afterwards. If regular cleaning is neglected, discoloration will form and grease will burn on.
- To prevent fingerprints, you can apply a cleaner to the stainless steel that will leave a thin oil/waxy film.
2. Clean all exterior surfaces at least once every day.
3. Use a damp cloth with warm water and mild detergent.
Note: do not use any abrasive cleaners.
4. Rinse completely, and dry with a soft, dry cloth.
5. Keep the fryer exterior clean and free of grease to prevent stubborn stains from forming.
6. Mild discoloration can be removed by washing with detergent or soap and water.
7. Use a non-metallic scouring pad for stubborn discolorations.
8. Always wipe with the grain of the stainless steel.

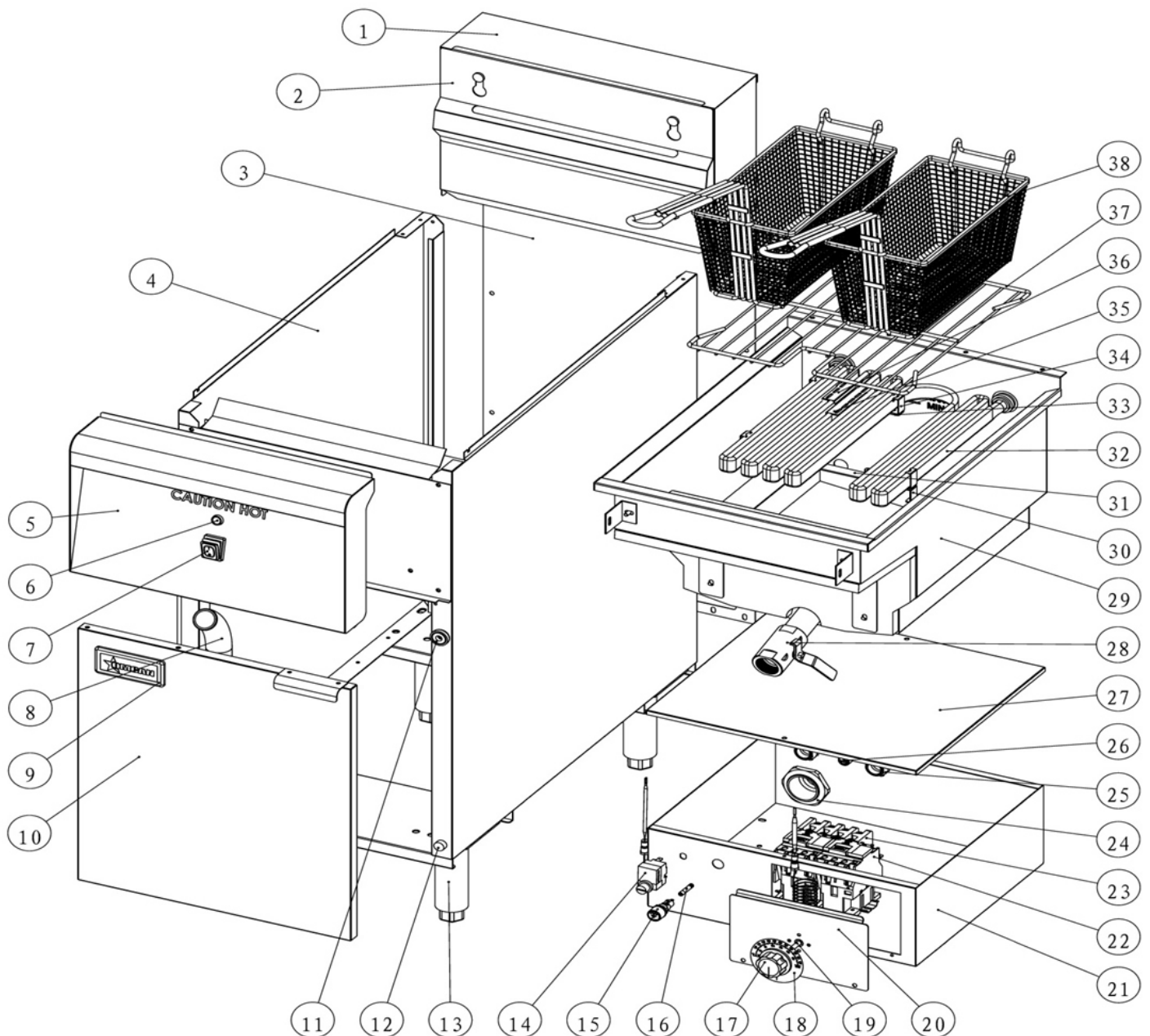
Parts Breakdown

Model CE-CN-0040 44591

Model CE-CN-0040-208-3 47331

Model CE-CN-0040-240-1 47739

Model CE-CN-0040-208-1 47740



Parts Breakdown

Model CE-CN-0040 44591

Model CE-CN-0040-240-1 47739

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD706	REAR COAMING ASSEMBLY FOR 44591	1	AD719	TEMPERATURE LIMITER FOR 44591	14	AD732	ELECTRICAL BOX COVER PLATE FOR 44591	27
AD707	BASKET HANGER FOR 44591	2	AD720	FUSE BASE FOR 44591	15	AD733	DRAIN VALVE FOR 44591	28
AD708	BACK PLATE FOR 44591	3	AD721	FUSE FOR 44591	16	AD734	OIL TANK ASSEMBLY FOR 44591	29
AD709	FRAME ASSEMBLY FOR 44591	4	AD722	CONTROL KNOB FOR 44591	17	AD735	HEATER SUPPORTING PLATE FOR 44591	30
AD710	FRONT DECORATION PLATE FOR 44591	5	AD723	DIAL PLATE FOR 44591	18	AD736	HEATER CONNECTING PLATE B FOR 44591	31
AD711	WORKING INDICATOR FOR 44591	6	AD724	THERMOSTAT FOR 44591	19	AD737	HEATING ELEMENT FOR 44591	32
AD712	POWER SWITCH FOR 44591	7	AD725	THERMOSTAT MOUNTING PLATE FOR 44591	20	AD738	HEATER CONNECTING PLATE A FOR 44591	33
AD713	OIL DRAIN EXTENSION PIPE FOR 44591	8	AD726	ELECTRICAL BOX FOR 44591	21	AD739	HEATER FIXATION PLATE FOR 44591	34
AD714	OMCAN LOGO FOR 44591	9	AD727	AC CONTACTOR FOR 44591	22	AD740	HI-LIMIT SENSOR FIXATION PLATE FOR 44591	35
AD715	DOOR ASSEMBLY FOR 44591	10	AD728	TERMINAL BLOCK FOR 44591	23	AC986	TEMPERATURE SENSOR FIXATION PLATE FOR 44591	36
AD716	DOOR MAGNET FOR 44591	11	AD729	POWER CORD BRACKET FOR 44591	24	AC987	BASKET MESH FOR 44591	37
AD717	DOOR COLUMN FOR 44591	12	AD730	CONNECTOR FOR 44591	25	AC988	BASKET FOR 44591	38
AD718	ADJUSTABLE LEG FOR 44591	13	AD731	POWER CORD SHEATH FOR 44591	26			

Parts Breakdown

Model CE-CN-0040-208-3 47331

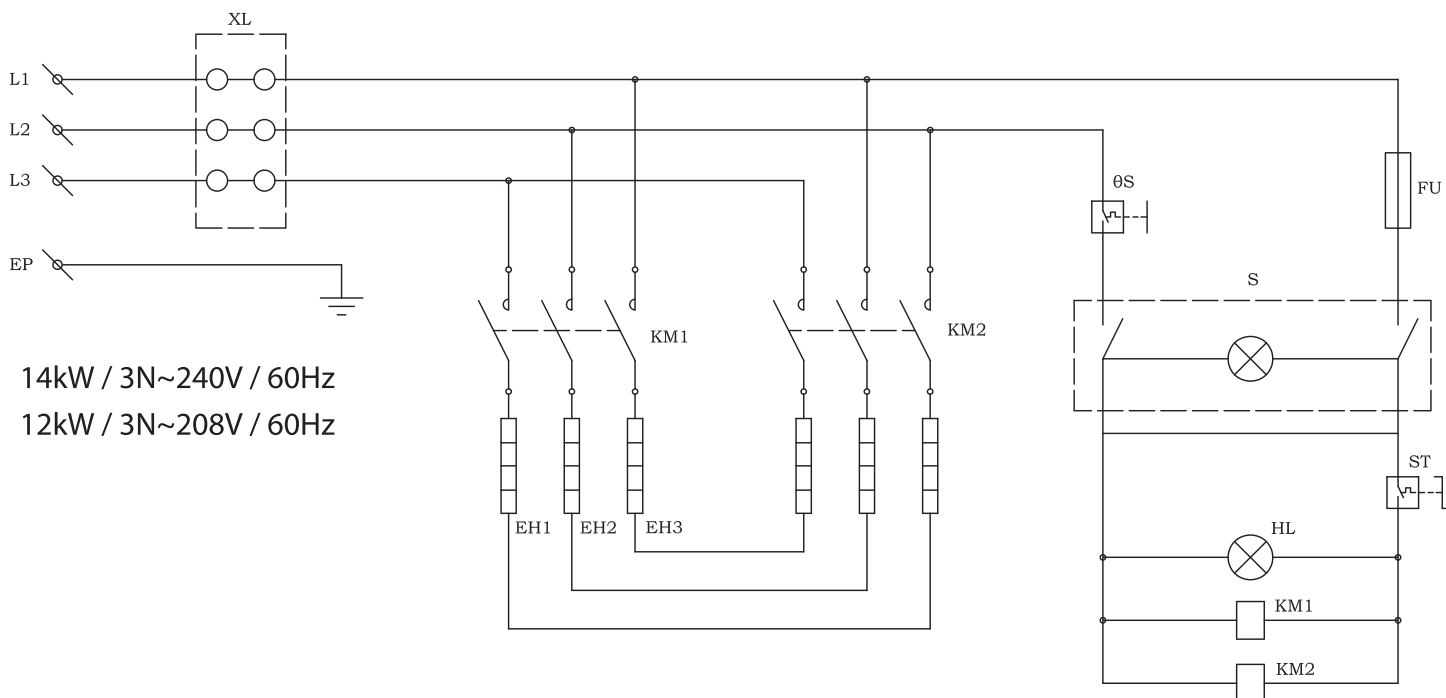
Model CE-CN-0040-208-1 47740

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD706	REAR COAMING ASSEMBLY FOR 47331	1	AD719	TEMPERATURE LIMITER FOR 47331	14	AD732	ELECTRICAL BOX COVER PLATE FOR 47331	27
AD707	BASKET HANGER FOR 47331	2	AD720	FUSE BASE FOR 47331	15	AD733	DRAIN VALVE FOR 47331	28
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Electrical Schematics

Model CE-CN-0040 44591

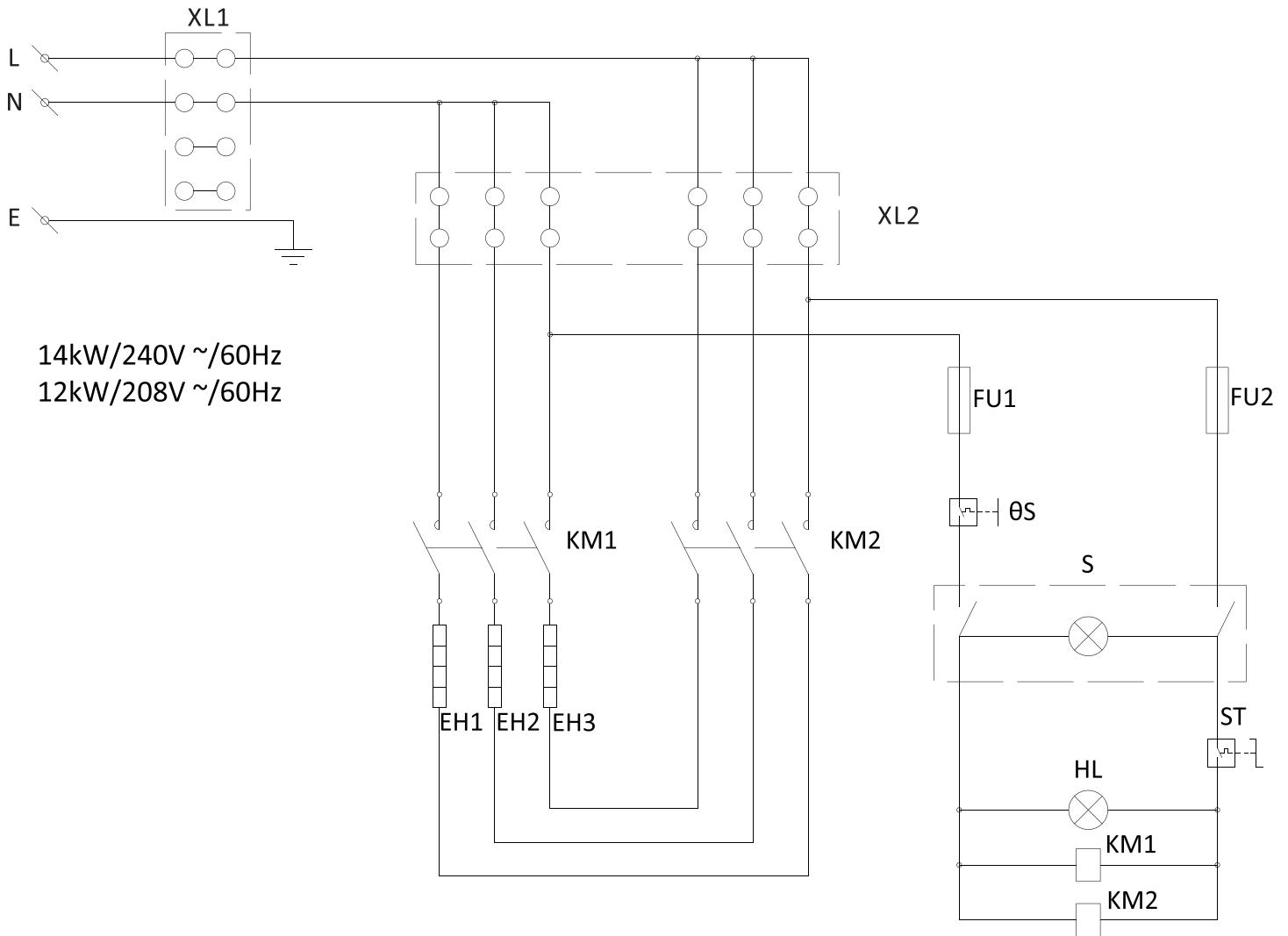
Model CE-CN-0040-208-3 47331



Electrical Schematics

Model CE-CN-0040-240-1 47739

Model CE-CN-0040-208-1 47740



Notes

[illegible]

Notes

[illegible]



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.

