



Induction Cooker

Model CE-CN-0034-T

Item 44744

Instruction Manual



Revised - 02/20/2025



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



Table of Contents

Model CE-CN-0034-T

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6
Installation -----	7 - 8
Operation -----	8 - 10
Maintenance -----	10
Troubleshooting -----	10 - 11
Parts Breakdown -----	12 - 13
Electrical Schematics -----	14
Warranty Registration -----	15



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 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, 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 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 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

IMPORTANT SAFETY INFORMATION

CAUTION: read all instructions before using this appliance. Before operating your cooktop, do the following:

- Remove all packing material and save for subsequent shipment or in case of concealed shipping damage.
- Place the unit on a dry, level, stable, and non-flammable surface.
- Keep unit away from other heat sources.
- Do not touch hot surfaces.
- To protect against electrical shock, do not immerse cord or appliance in water or other liquid.

Safety and Warranty

- Close supervision is necessary when any appliance is used near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then removed plug from wall outlet.
- Do not use appliance for other than intended use.
- Save these instructions.

NOTE: do not use extension cord. If one must be used, use a cord with a minimum of 1.5mm gauge and no longer than 3 meter.

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- OMCAN must be notified of malfunction.
- Proof of purchase must be present to OMCAN or its nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- If the power cord has broken, please send the unit to the nominated representative for repair.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of OMCAN.
- The warranty applies for the use of the product in the Canada and USA only.

What is NOT COVERED:

- Warranty DOES NOT include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your statutory rights.

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

Safety and 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 information.

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-0034-T
Item Number	44744
Temperature Range	60 - 237.8°C / 140 - 460°F
Cooking Surface (Dia.)	8.7" / 220mm
Power	3400 W
Electrical	220V / 60Hz / 1
Weight	19.2 lbs. / 8.7 kgs.
Packaging Weight	29.1 lbs. / 13.2 kgs.
Dimensions	18.1" x 22" x 5.1" / 460 x 560 x 130mm
Packaging Dimensions	15.9" x 21.9" x 24.8" / 405 x 555 x 630mm

ELECTRICAL INSTALLATION REQUIREMENTS

Every installation site has different electrical wiring. Because many different local codes exist, it is the owner and installer's responsibility to comply with those codes. Omcan is not responsible for any consequential damages as a result of failure to comply with installation requirements:

1. Read all installation instructions carefully before starting installation.
2. Remove all loose packaging and accessories and save for subsequent shipment or in case of concealed shipping damage.
3. It is the responsibility of the installer to comply with all federal, state and local codes.
4. Any installation not matching the specifications discussed in this manual automatically voids the product's warranty.
5. Company recommends that a dedicated electrical line be used for each cooktop installed.

Note: electrical circuits should not be shared with any other electrical equipment.

Please follow the listed guidelines below to ensure product reliability:

SPACING REQUIREMENTS:

- All units requires a minimum clearance of four 4" (101.6mm) between all sides of the housing and any surface or obstacle.
- All drop-in/built-in units requires a minimum clearance of open space below the unit of six 6" (152mm). The space must have openings allowing for the flow of cool air to the cooktop housing intake vents. If either the air intake or exhaust outlet is blocked, the internal temperature will rise, causing an error code to occur (NOTE: the 6" (152mm) can be reduced if additional fans and ducting are added to provide forced ventilation).
- Avoid installing the unit near other equipment that generates excessive heat that can be pulled into the unit by its fan (i.e. griddles, fryers, etc.).
- Avoid placing the unit near items that generate excessive steam that can be pulled into the unit by its fan (i.e. pasta cookers, steam baths, dishwashers, etc.).

ELECTRICAL REQUIREMENTS:

- Always provide a dedicated electrical circuit for the equipment.
- Never use an extension cord or power strip, if one must be used, use a cord with a minimum of 1.5mm gauge and no longer than 3 meter.

GENERAL MAINTENANCE:

- All units should be checked for build up and debris around the intake and exhaust vents on the bottom of the unit.
- If debris is found on the vents, you should unplug the unit and clean away the debris with a dry cloth to ensure proper airflow is provided to the equipment.

AIR FLOW AND AMBIENT TEMPERATURE:

- Avoid ambient temperatures exceeding 50°C/122°F.

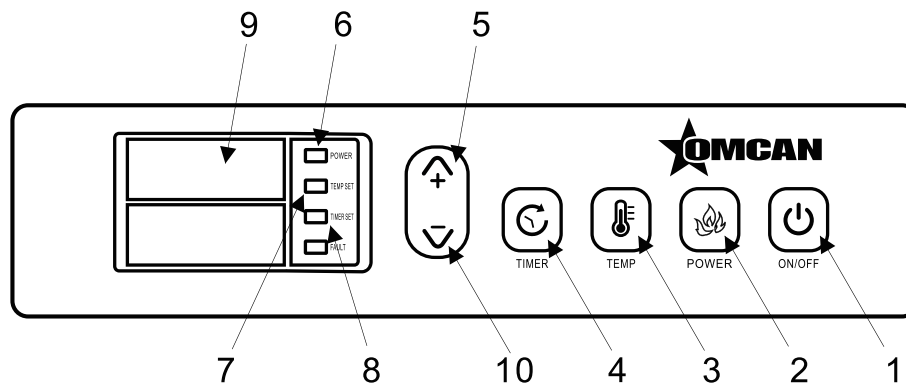
Installation

GENERAL:

- Never leave an empty pan on the unit.
- Always turn the unit off when not in use.

Operation

CONTROL PANEL



1. ON/OFF key.
2. Power function key.
3. Temperature function key.
4. Timer function key.
5. '+' increase.
6. Power indicator light.
7. Temperature indicator light.
8. Timer indicator light.
9. LED for display power level, temperature, timer.
10. '-' decrease.

COOKING BY POWER/TIMER/TEMP (WATTAGE)

The operation of this induction cooktop has three functions:

POWER, TIMER & TEMP. IN <POWER> FUNCTION (POWER INDICATOR IS ON):

- LED displays 3 or 4 digit number, indicating the power level (1-10), unit will continuously cook until: manually shut off.

IN <TIMER> FUNCTION (TIMER INDICATOR IS ON):

LED displays a one, two or three digit number, indicating cooking time.

- Unit will cook until set timer is reached.
- When set timer is reached, unit will stop heating.

IN <TEMP> FUNCTION (TEMP INDICATOR IS ON):

LED displays a two or three digit number, indicating cooking temperature.

HOW TO USE

1. Plug in power cord (220V / 60Hz) - unit will blink once and indicator is on.
2. Please use suitable induction rated cookware and add food contents.
3. Touch ON/OFF button (red indicator light is illuminate), unit will auto shut off after 1 min with no cookware placed.
4. - Touch TIMER button to select setting timer.
TIMER mode: LED displays timer.
- Touch TEMP/POWER button to select setting temperature or power.
5. Touch POWER or TIMER button to set power level or time.
Timer mode: touch "+" or "-" buttons to set in 1-minute increments (0-90 min), long-press "+" or "-" buttons to set in 5-minute increments. LED will display POWER/TEMP within 8s after setting timer. Touch timer button for the third time, then the timer will be shut off.
6. When cooking is done, turn unit off by touching the 'ON/OFF' button.

NOTE:

- If unit is off, you must touch the ON/OFF button.
- Safety feature: if no cookware is placed, unit will shut off after 1 minute.
- To avoid temperature jump, please cook at least 1 quart of food/content.

UNSUITABLE COOKWARE

The below cookware are not suitable for the induction cooktop.

- Cookware with a diameter less than 12cm (4.5").
- Copper, bronze and aluminum cookware.
- Glass cookware.
- Pottery.
- Ceramic cookware (without special coating).
- Pans with feet.
- Flat tray.

BEFORE USE

- Place cooktop on flat surface, but keep away from the wall or other articles. For best results, leave at least 4" from all sides. When the air entrance or the air outlet is blocked, the internal temperature of the cooktop rises and may automatically shut off during cooking.
- Keep away from water source; the cooktop will not work if the air inlet and the air outlet are wet.
- Keep away from gas range or coal oil stove. If the surrounding temperature is high, cooker will stop heating.
- Please do not use this cooktop near credit card, disc, watch or radio.

Operation

DURING USE

- Do not place a sealed can on the cooktop. It may explode.
- Do not place paper or cloth in between the cooktop and cookware to prevent over heating.
- If the cooking oil is not enough or an empty pan is left on the cooktop for too long, it will damage the cookware.

Maintenance

CARE AND CLEANING

The Omcan induction cooktop is easy to keep clean. Be sure to follow these easy instructions:

- Turn the unit OFF and remove the plug from any power outlets prior to cleaning.
- When the unit is cool, wipe the surface and body with a damp cloth. Use a mild scouring agent on the stainless steel housing for greasy or resistant soiling. DO NOT use a lye-based cleaner, such as an oven cleaner, as it may damage the cooktop.
- To clean the glass surface, use a mild detergent or glass cooktop cleaning cream.
- Never immerse the cooktop in water or put it in the dishwasher.

NOTE

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harm to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect equipment to an outlet that's on a different circuit than the receiver.
- Consult the dealer or an experienced radio/TV technician for help.
- Changes or modifications not expressly approved by the party responsible for compliance could void the user's warranty for the equipment.



Troubleshooting

Error	Error Code	Failure Analysis
Main board can not connect with control panel.	EC/E16	Check the wire connection between the main PCB board and display control board.

Troubleshooting

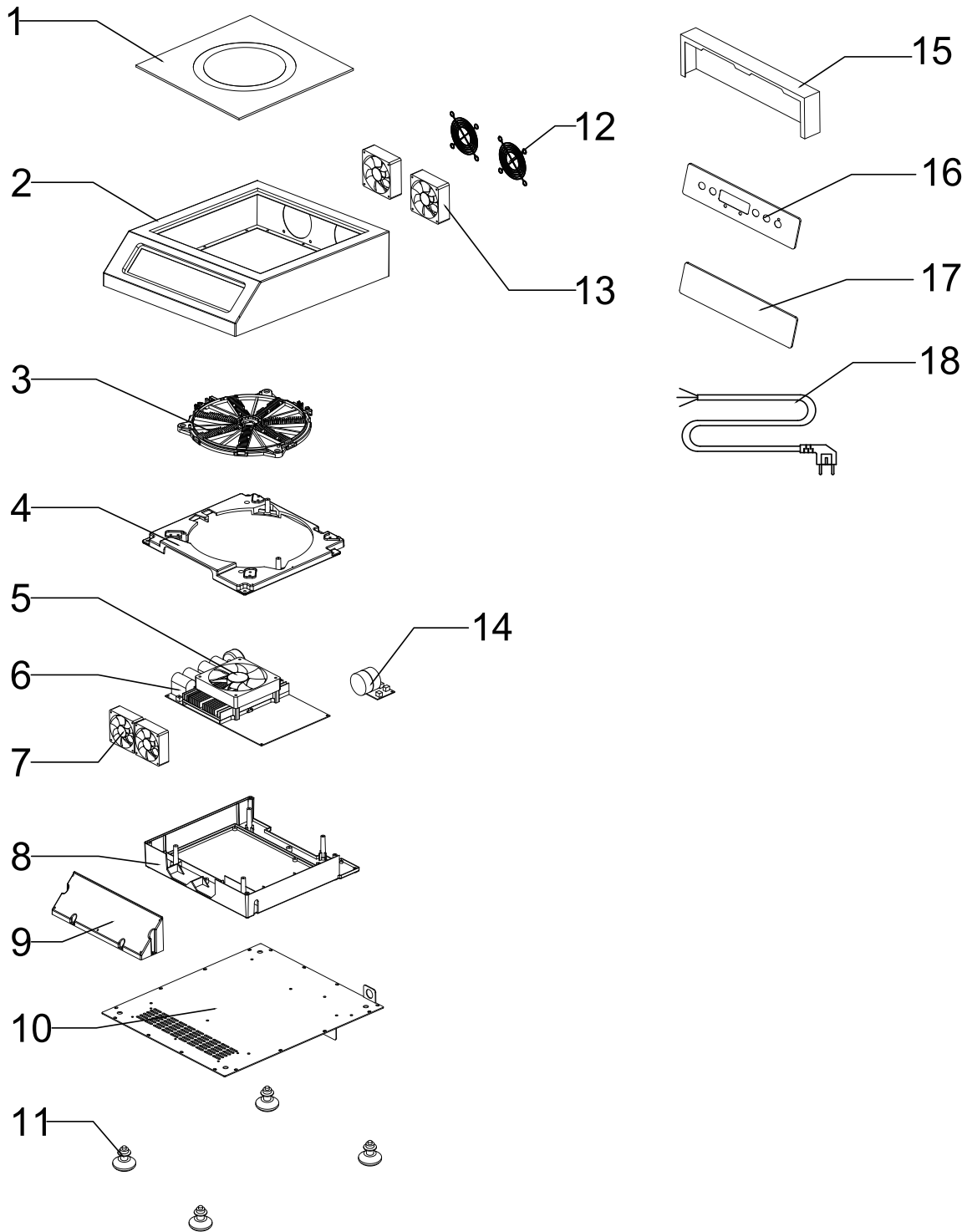
Circuit failure.	E0	Check the coil is it open circuit?
Empty pan protection.	E1	Is the pan placed on the induction cooker?
		Is it an induction compatible pan?
Low voltage protection.	E2	Check if the voltage is low.
High voltage protection.	E3	Check if the voltage is high.
Temperature sensor open circuit.	E4	Check if the temperature sensor on heating sink was open circuit, broken or unplug.
Temperature sensor short circuit.	E4	Check if the temperature sensor on heating sink.
		Is the insulated leather broken or is the metal wire exposed?
		Check if the outlet is broken.
IGBT sensor open circuit.	E7	Check if the IGBT sensor on heating sink was open circuit, broken or unplug.
IGBT sensor short circuit.	E7	Check the IGBT sensor on heating sink.
		Is the insulated leather broken or is the metal wire exposed?
		Check if the outlet was broken.
Temperature sensor overheat.	E8	Check if the oil container is empty.
		Check if the exhausted fans under the coil is broken.
		Poor heat dissipation.
IGBT sensor over heat.	E9	Check if the fans in the main board was broken or the air inlet was blocked, resulting in poor heat dissipation.

OTHER IMPORTANT SYMBOLS

	Dangerous voltage.
	Non-ionizing electromagnetic radiation.

Parts Breakdown

Model **CE-CN-0034-T** 44744



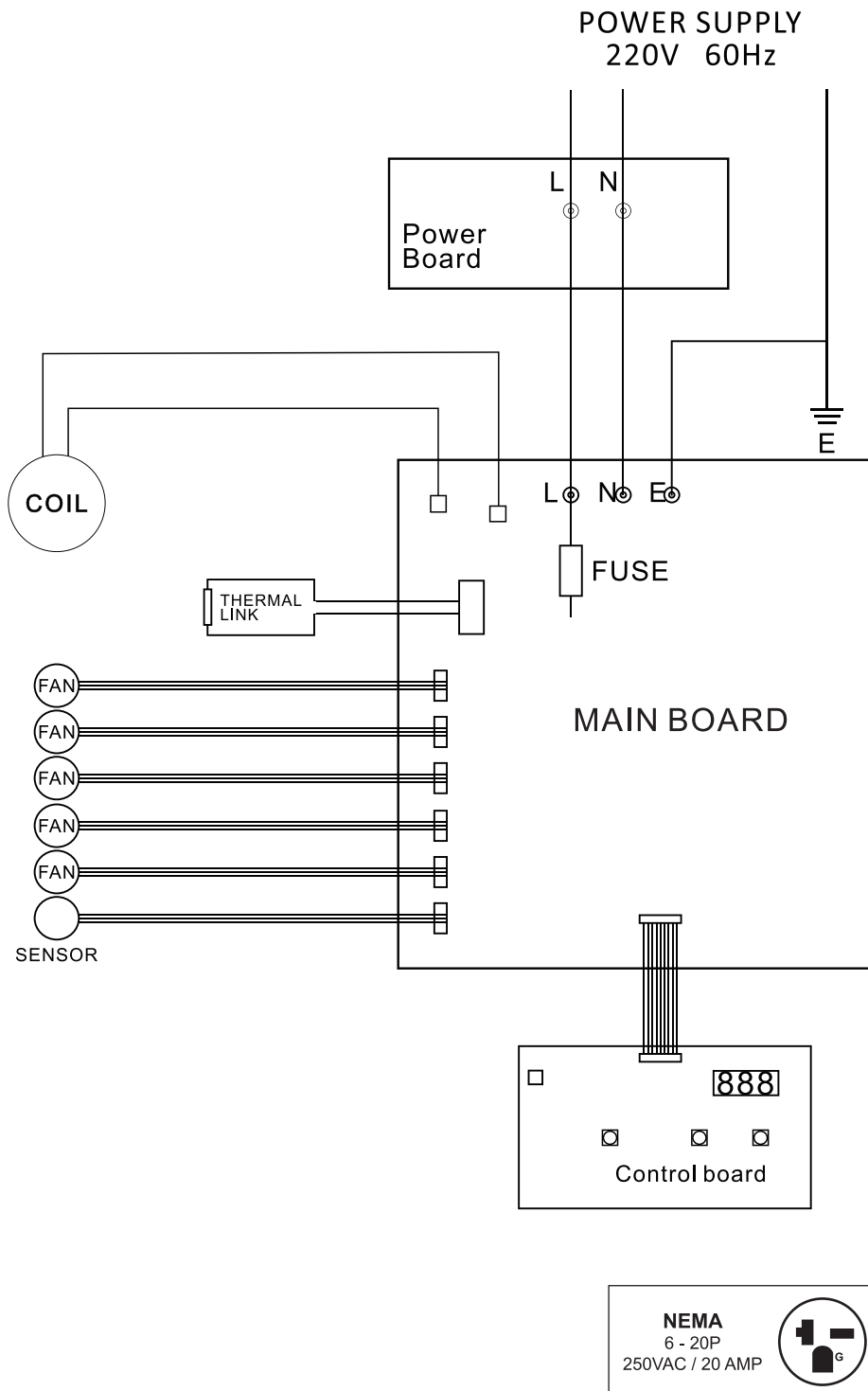
Parts Breakdown

Model CE-CN-0034-T 44744

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD113	350 x 350 x 4mm Flat Glass Plate for 44744	1	AD119	7025 Fans on Main Board Cover for 44744	7	AD125	8025 Back Fans for 44744	13
AD114	TP2 Stainless Steel Housing for 44744	2	AD120	Main Board Under Cover for 44744	8	AD126	Filter for 44744	14
AD115	3400W Flat Coil for 44744	3	AD121	Wind Proof Cover for 44744	9	AD127	KP2 Waterproof Slot for 44744	15
AD116	Upper Case for Main Board for 44744	4	AD122	TP2 Aluminum Base for 44744	10	AD128	PCB Control Board for 44744	16
AD117	12025 Fans on Heat Sink for 44744	5	AD123	4335 Alloy Feet for 44744	11	AD129	Glass Control Panel for 44744	17
AD118	Main PCB Board for 44744	6	AD124	80 Fan Net for 44744	12	AD130	3 x 2.0mm 14 Power Line for 44744	18

Electrical Schematics

Model CE-CN-0034-T 44744





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: _____

Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

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.

