



Gas Fryers

Models CE-CN-OF LP, DOF LP

Items 47354, 47355

Instruction Manual



Revised - 12/04/2025



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www.omcan.com



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Model CE-CN-OF LP / Model CE-CN-DOF LP

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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

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



Safety and Warranty

DANGER

This symbol warns of immediate hazards that will result in severe injury or death.

WARNING

This symbol refers to a potential hazard or unsafe practice that could result in injury or death.

CAUTION

This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.

NOTICE

This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

WARNING: hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING: spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

- INSPECT HOSES BEFORE EACH USE.
- IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- NEVER CHECK FOR LEAKS WITH A MATCH OR OPEN FLAME.
- AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- THIS APPLIANCE SHALL ONLY BE USED IN A WELL VENTILATED SPACE AND SHALL NOT BE USED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA.
- DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR TO THE FRYER.
- DO NOT LEAVE YOUR FRYER UNATTENDED WHILE IN OPERATION.
- DO NOT ALLOW CHILDREN TO PLAY ON OR NEAR YOUR FRYER.
- DO NOT USE THIS FRYER UNTIL YOU HAVE READ AND UNDERSTOOD ALL OF THE INFORMATION IN THIS MANUAL.
- PROPER BURNER POSITIONING IS CRITICAL TO SAFE OPERATION. DO NOT ATTEMPT BURNER, ADJUSTMENT OR REPLACEMENT. CONTACT QUALIFIED PERSONNEL.

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

FOR YOUR SAFETY

IF YOU SMELL GAS:

1. Shut off gas supply to appliance.
2. Extinguish any open flame.

Safety and Warranty

3. If odor continues, immediately call your gas supplier.

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 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.

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-OF LP	CE-CN-DOF LP
Item Number	47354	47355
Total BTU	93,000	186,000
Material	Stainless steel cabinet and fry tanks	
Fry Basket	2	4
Wheels	(2) 14" / 356mm wheels / (2) lock casters	
Temperature Range	93.3 - 204.4°C / 200 - 400°F	
Oil Capacity (Per Tank)	35.1 - 39.9 lbs. / 15.9 - 18.1 kgs.	
Cabinet Length	29.8" / 756mm	44.8" / 1137mm
Net Dimensions (WDH)	38" x 30.5" x 48.7" 965 x 775 x 1238mm	53" x 30.5" x 48.7" 1346 x 775 x 1238mm
Net Weight	190 lbs. / 86.2 kgs.	300.9 lbs. / 136.5 kgs.
Packaging Weight	240.1 lbs. / 108.9 kgs.	375 lbs. / 170.1 kgs.

Installation

UNPACKING

This fryer was carefully inspected and tested before leaving the factory. Upon acceptance of the shipment, the transportation company assumes full responsibility for safe delivery. Immediately after unpacking the fryer, check for possible shipping damage. If the fryer is damaged, save the packaging material and contact the carrier immediately.

Check that the following have been included:

- Crumb rack.
- Basket hanger.
- Drain pipe extensions.
- Twin fry baskets.
- Manual and warranty.

Do not use the fryer's door or its handles to lift the fryer at any time.

WARNING: DO NOT OPERATE THIS OUTDOOR APPLIANCE UNDER OVERHEAD, UNPROTECTED CONSTRUCTION. THIS APPLIANCE SHALL BE USED ONLY IN A WELL VENTILATED SPACE AND SHALL NOT BE USED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREA.

Installation

CLEARANCES

MINIMUM CLEARANCE FROM NON-COMBUSTIBLE CONSTRUCTION:

- 0" from the sides of the fryer.
- 0" from the back of the fryer.
- Between the fryer and any open-top flame units: 16" (41 cm).

LOCATION

- Minimum ambient temperature for safe use is -25°C.
- Install fryer outdoors only, on level ground, free of debris.
- Do not obstruct the flow of combustion and ventilation air.
- Provide adequate clearance for air openings into the combustion chamber.
- Do not install near open windows and doors.
- CASTERS MUST BE LOCKED AT ALL TIMES DURING OPERATION.

GAS PRESSURES

The gas pressure should be set at 4" W.C. (Water Column) (0.8 kPa) for natural gas and 11" W.C. (2.75 kPa) for propane gas. If incoming pressure exceeds 1/2 PSI (3.45 kPa), an additional pressure regulator may be required.

TESTING THE GAS SUPPLY PIPING SYSTEM

When test pressures exceed 1/2 PSI (3.45 kPa), the fryer and its individual shutoff valve must be disconnected from the gas supply piping system. When test pressures are 1/2 PSI (3.45 kPa) or less, the fryer must be isolated from the gas supply piping system by closing its individual shutoff valve.

PROPANE CYLINDERS AND REGULATORS

- Pressure regulators and hose assemblies supplied with this appliance must be used. Replacement pressure regulators and/or hose assemblies must be original manufacturers parts. The standard, self-contained propane system fryer is designed for use with 13.6 kg. (30 lb.) propane cylinders, equipped with a Type I cylinder valve.
- Do not store propane cylinders in or on the appliance, explosion, fire or injury may result.

The type I (Q.C.C.1) cylinder valve is recognizable by the large external thread on the outlet part of the valve. Standard valves do not have these exterior threads. Any attempt to fit the regulator(s) with anything other than the mating type I (Q.C.C.1) connector, (recognized by the large plastic coupling nut) will negate the important safety features designed into the type I (Q.C.C.1) system. Fitting a standard #510 P.O.L connector, will not provide the flow control or temperature shut-off safety features built into the complete type I (Q.C.C.1) system. When purchasing a cylinder for your PRO-FRYER, it must be constructed and marked in accordance with the specifications of: The U.S. Department of Transportation (DOT), or CAN/CSA B339.

Installation

THE CYLINDER MUST ALSO BE EQUIPPED WITH:

- A shut-off valve terminating in a proper cylinder valve outlet specified in current standards.
- A safety relief valve having direct communication with the vapor space of the cylinder.
- A collar to protect the cylinder shut-off valve.
- An arrangement for vapor withdrawal only.
- A bottom ring for securing to the cylinder support assembly.
- Protect regulator vent openings from the elements. Do not expose regulators to rain, snow or ice. Store regulators in cabinet when not in use.
- Only install and operate cylinders in the retaining brackets on the appliance. Cylinders must be secured against tip-over and from heat sources at all times.

TRANSPORTATION AND STORAGE OF LP CYLINDERS

Handling, storage and transportation of propane cylinders must be in accordance with storage and handling of liquid petroleum gases, ANSI/NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1.

THEREFORE:

Always use the protective cap provided with your cylinder whenever it is not connected to your fryer.

- Do not store in a building, garage or any other enclosed area. Store only in a well ventilated area.
- Do not store in the vicinity of any gas burning apparatus or in any high heat area such as a closed car or trunk.
- Do not smoke while transporting a cylinder in your vehicle.
- Transport and store cylinder(s) in an upright position only.
- Store out of reach of children.
- Allow only qualified LP gas dealer to fill or repair cylinder(s).
- Do not allow the cylinder to be over filled.
- Make sure the LP gas dealer checks the cylinder for leaks after filling.

Operation

WARNING: hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING: spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

LEVELING THE FRYER

Check the level of the fryer by placing a level on top of the fryer. Ensure that the fryer is level front-to-back and side-to-side in the installed position. Lock the wheels after unit is level.

Operation

OVER-TEMPERATURE SHUTDOWN

If the shortening becomes overheated, a high-temperature shutoff device will turn the gas valve off and extinguish the pilot. If the fryer shuts down due to overheating, DO NOT re-light the pilot until the shortening temperature is below 300° F (149°C). If an overheating situation persists, contact Omcan.

BEFORE FIRST USE

CLEANING

New units are wiped down at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process. Before any food preparation, thoroughly wash the protective oil from all surface parts and the tank interior with hot soapy water to remove any film residue and dust or debris.

NOTICE: do not use chlorine or sulfate/sulfide cleaners.

- Wash any accessories shipped with unit.
- Rinse fryer and accessories thoroughly and drain the fryer.
- Wipe tank completely dry with a soft, clean cloth.

WARNING: hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING: spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

FILLING TANK WITH SHORTENING

NOTICE: solid shortening should NOT be used with fryers. Melting solid shortening will damage the tank and void your warranty.

- Close the drain valve.
- Check the level of the fryer.
- Fill the fryer tank with liquid shortening.
- Shortening level should be between the min and max lines in the fryer tank.
- Shortening will expand when heated. Do not fill the fryer tank past the MAX line.
- Add fresh shortening as needed to maintain oil level.

Before start-up, inspect hose(s) for evidence of excessive wear, cuts or cracks. If evident, replace only with manufacturer's original parts before operation.

LIGHTING THE PILOT

1. Open the door.
2. Turn the thermostat OFF. The thermostat is located behind the door.
3. Push the gas control valve knob and turn to OFF. Wait 5 minutes for unburned gas to vent.
4. Push and turn gas control valve knob to the "L" in PILOT.
5. While still holding the knob in, light the pilot with a lit flame. Continue to depress the knob until pilot

remains lit when knob is released. If the pilot does not remain lit, repeat step 3 through 5.

6. Depress and turn gas control knob to ON.
7. If gas supply is interrupted, repeat steps 2 through 6.

TURNING ON THE FRYER

- Set the temperature knob to desired temperature.
- After the set temperature has been reached, the thermostat shuts off the gas flow to burners.
- The pilot remains lit. The burners will cycle on and off, maintaining the set temperature.

TURNING OFF THE FRYER

1. Turn the thermostat OFF.
2. To keep the pilot lit, turn the gas valve to "L" in pilot.
3. To shut off all gas to the system, including the pilot, turn the gas valve knob to OFF.
4. Turn off gas supply at cylinder valve or supply pipe.

EXTENDED SHUTDOWN

1. Turn the thermostat knob to OFF.
2. Push in the pilot knob and turn to OFF.
3. Thoroughly drain the fryer. Refer to DRAINING THE FRYER.
4. Clean the fryer according to CLEANING.
5. Turn off the main gas shutoff valve.

BASIC FRYING INSTRUCTION

WARNING: hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING: spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

- Set the desired temperature and allow shortening to heat up to that temperature.
- Fry items that are the same size to ensure equal doneness.
- Drain or wipe dry raw or wet foods to minimize splatter when lowering into hot shortening.
- Add fresh shortening as needed.

FRY BASKET GUIDELINES

- Do not overfill baskets. Carefully lower basket into oil.
- When frying doughnuts and fritters, turn product only once during frying.
- When cooking french fries or onion rings, shake the basket several times.
- Batter-covered foods should be dropped carefully, one by one, into shortening or basket. If you use the basket, first dip the basket into the shortening to reduce batter-build up on basket surfaces.
- When frying is completed, remove basket or product. Hang basket on rear hanger.

Operation

FRY BASKET CAPACITY

Recommended pounds per basket are 1.5 lbs. (0.7 kg).

EXTENDING SHORTENING LIFE

Shortening life can be extended by the following guidelines:

- Do not salt foods over the fryer.
- Use good-quality shortening.
- Filter shortening daily (at a minimum).
- Replace shortening if it becomes poorly flavored.
- Keep equipment and surrounding clean.
- Set thermostat correctly.
- Remove excess moisture and particles from food products before placing in fryer.

Maintenance

DRAINING THE TANK

WARNING: hot oil and parts can cause burns. Use care when operating, cleaning and servicing the fryer.

WARNING: spilling hot frying compound can cause severe burns. Do not move the fryer without draining all frying compound from the tank.

1. Turn the thermostat to OFF.
2. Turn the gas valve to OFF.
3. Let the shortening cool completely before draining.
4. Direct the drain spout into the container that you want to drain the shortening into.
5. Open the drain valve. The oil will drain into the container. When the container is full or the fryer tank is empty, close the drain valve. Repeat this step until the fryer is empty.
6. If desired, perform routine clean-out as described under CLEANING.
7. Once tank is completely clean and empty, add new shortening and set thermostat to desired temperature.

FILTERING

WARNING: hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

- Filter shortening as required. Refer to the instructions provided with your filtering equipment.

CLEANING

WARNING: hot oil and hot parts can cause burns. Use care when operating, cleaning, and servicing the fryer.

Maintenance

Clean your fryer regularly with the tank brush along with a damp cloth, and polish with a soft dry cloth. If regular cleaning is neglected, grease will be burned on and discolorations may form. Fingerprints are sometimes a problem on highly polished surfaces of stainless steel. They can be minimized by applying a cleaner that will leave a thin oily or waxy film.

- Clean all exterior surfaces of your fryer at least once daily.
- Use a damp cloth with warm water and a mild soap or detergent.
NOTICE: do not use chlorine or sulfate/sulfide cleaners.
- Rinse thoroughly, and then polish with a soft dry cloth.
- Keep the fryer exterior clean and free of accumulated grease to prevent stubborn stains from forming.

If regular cleaning is neglected, grease will be burned on and discolorations may form.

- Remove discolorations by washing with any detergent or soap and water.
- Use a self-soaping, non-metallic scouring pad for particularly stubborn discolorations.
- Always rub with the grain of the stainless steel.
- Do not use a metallic scoring pad or harsh cleaners.

BOIL OUT PROCEDURE

AS REQUIRED:

1. Drain the tank as described under DRAINING THE TANK.
2. Once the shortening has been drained, flush out scraps and sediment with a small amount of warm shortening, using tank brush. Allow the tank to drain thoroughly.
3. Close the drain valve and fill tank with water. Use recommended boil-out solid degreaser low foaming cleaner tablets which can be ordered from your local dealer. Follow the instructions on the package.
NOTICE: do not use chlorine or sulfate/sulfide cleaners.
4. Add commercial boil-out solution. Solution level must be between the MIN and MAX levels on the fryer tank.
5. Set thermostat to the temperature recommended for the solution being used. Allow solution to simmer for about 15 to 20 minutes.
6. Drain the cleaning solution from the tank.
7. Close the drain valve and refill the tank with water. Add 1 cup (1/4 L) of vinegar to neutralize alkaline left by the cleaner. Solution level must be between the MIN and MAX level on the fryer tank.
8. Bring the solution to a simmer only, turn the thermostat off. Allow to stand for a few minutes.
9. Drain the tank according to DRAINING THE TANK. Rinse thoroughly with clear, hot water. All traces of cleaner must be removed. Dry the tank thoroughly.
10. Close the drain valve and add shortening. Follow the FILLING TANK WITH SHORTENING procedure in this manual. The fryer is now ready for use.

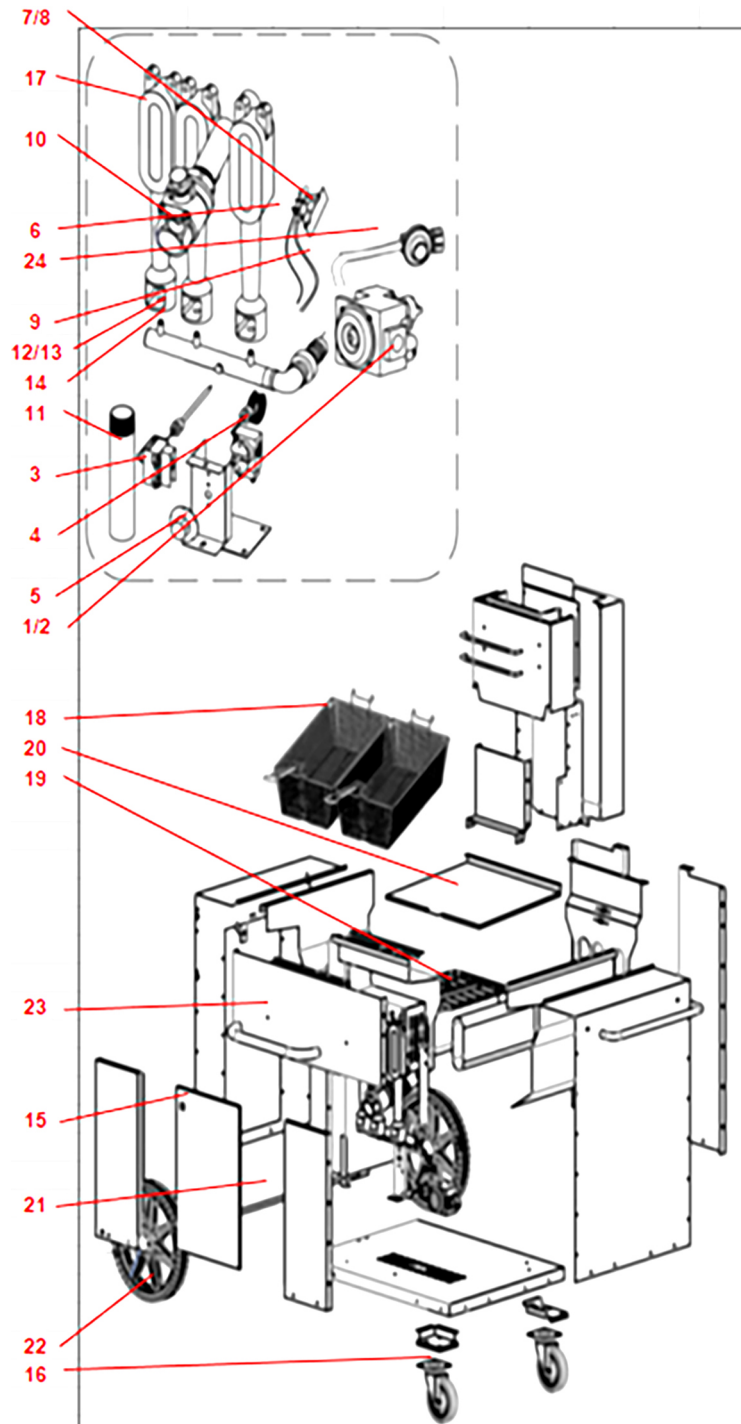
Troubleshooting

Problem	Probable Cause
No heat.	Gas valve not set to ON.
	Thermostat dial not turned on.
	Pilot not lit.
	Gas supply not turned on, or connected.
	Wire connections loose.
	Thermopile.
Insufficient or too much heat.	Thermostat dial not set to desired temperature.
	High limit tripped (call service).
	Temperature probe (call service).
Tank will not drain.	Shortening too cold.
	Drain pipe clogged with debris.

Parts Breakdown

Model CE-CN-OF LP 47354

Model CE-CN-DOF LP 47355



Parts Breakdown

Model CE-CN-OF LP 47354

Model CE-CN-DOF LP 47355

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS241	VALVE, COMBI, MILLI-VOLT, LP FOR 47354, 47355	2	AS243	VALVE, BALL, DRAIN, 1-1/4" FOR 47354, 47355	10	AK409	CRUMB SCREEN FOR 47354, 47355	19
AK414	HI LIMITER FOR 47354, 47355	3	AS244	DRAIN, EXTENSION FOR 47354, 47355	11	AS246	TANK COVERS, 3&4 TUBE FRYERS FOR 47354, 47355	20
AK416	THERMOSTAT FOR 47354, 47355	4	AS245	ORIFICE #52 (LP), USE PART# 266002 KIT OF 3 FOR 47354, 47355	13	AS247	WHEEL AXIS FOR 47354, 47355	21
AK415	KNOB FOR 47354, 47355	5	AK429	DOOR MAGNET FOR 47354, 47355	15	AK418	WHEEL FOR 47354, 47355	22
AK411	THERMOPILE FOR 47354, 47355	6	AK421	CASTER FOR 47354, 47355	16	AI780	NAMEPLATE FOR 47354, 47355	23
AK410	PILOT BRACKET FOR 47354, 47355	7	AK412	BURNER FOR 47354, 47355	17	AS248	REGULATOR AND HOSE FOR 47354, 47355	24
AS242	TUBE, FLEXIBLE, 1/4", 23", PILOT FOR 47354, 47355	9	AK408	BASKET FOR 47354, 47355	18			

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.



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 (<i>specify</i>): _____ | | |
| ☐ Other (<i>specify</i>): _____ | | |

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.

