



Rice Cooker

Model CE-CN-0060-E

Item 47591

Instruction Manual



Revised - 07/28/2026



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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 Compagnie Limitée 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

Please read and save these instructions for future reference. Indoor use only.

IMPORTANT SAFEGUARDS

1. Read all instructions carefully before using the appliance for the first time.
2. Do not touch hot surfaces. Use handles.
3. To prevent electric hazards, do not immerse cord, plug, or rice cooker heating plate in water or other liquid.
4. Close supervision is necessary when children are present.



Safety and Warranty

5. Before plugging in power cord, ensure voltage rating of outlet is suitable for the equipment.
6. Unplug appliance from wall outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off pot.
7. Do not operate appliance if cord has been damaged, or if appliance malfunctions or suffers serious damage.
8. Never put water or any liquid into the outer pot. Water should be placed only in the inner pot.
9. Do not heat cooking pot on any other stove.
10. Never plug in the power cord without the inner pot inside the cooker.
11. Only use the inner pot provided.
12. The burn-proof pad should be placed on the inner pot. Do not put it on top of the electric heat plate, otherwise it will cause damage to this cooker.
13. Do not let cord hang over edge of table or counter, or allow it to touch hot surfaces.
14. Do not place appliance on or near gas or electric burner, or in heated oven.
15. Use extreme caution when moving appliances containing hot oil or other hot liquids.
16. Always plug cord into a wall outlet. To disconnect, remove by plug, not cord.
17. Always place the unit on a flat, level surface.
18. Rice cooker should be stored and operated away from high temperatures.
19. Do not block the steam vent on the top of the lid.
20. Make sure the cover is properly locked when cooking.
21. Do not connect or disconnect the power cord with wet hands.
22. Never place the unit into your refrigerator or freezer.
23. Do not use this appliance for anything other than its intended use.
24. Do not use abrasive sponges and scrubbers that could scratch surface.

CAUTION: risk of fire or burn hazard. Do not store combustible material in container. To reduce the risk of electric shock, cook only in removable container. Risk of fire or electric shock. Only operate this appliance with the removable container in place.

WARNING: to reduce the risk of electric shock, do not remove or open bottom cover. No user serviceable parts inside. Refer servicing to qualified personnel.

25. Any maintenance servicing should be performed by an authorized service representative.
26. FOR COMMERCIAL & INDOOR USE ONLY.

CAUTIONS

1. Use only an electrical outlet with proper voltage.
2. Plug the unit directly into the electrical outlet. A short power cord is provided to reduce tripping hazards.
3. Do not dent the bottom of the inner pot as it could damage or affect warming.
4. If there is still some uncooked rice in the pot after the cooking cycle is complete, the unit may have been overloaded. Try putting in less rice next time.

NOTE: only use the inner pot provided. Using other brands may cause damage.

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.

Safety and Warranty

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 (cardboard, polyethylene, and others) 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-0060-E
Item Number	47591
Uncooked Rice Cups	32
Cooked Rice Cups	64
Power	1550 W
Power Consumption	1.03 kw/h
Electrical	110-120V / 60Hz / 1
Cooking Time	40 min
Warming Temperature	65 - 75°C / 149 - 167°F
Net Dimensions	19.1" x 16.5" x 15.7" / 485 x 420 x 400mm
Packaging Dimensions	18.5" x 18.5" x 17.1" / 470 x 470 x 435mm
Net Weight	22.8 lbs. / 10.3 kgs.
Packaging Weight	26.7 lbs. / 12.1 kgs.



Installation and Operation

HOW TO USE

NOTE: 1 cup raw rice yields approx. 2 cups of cooked rice.

1. First, rinse the raw rice in another container until the water runs clear.
2. Before putting anything in the inner pot, please read the cautions carefully and observe the following instructions:
 - a. Wipe away any water outside the inner pot, then place the inner pot inside the cooker.
 - b. Turn the inner pot left and right to make sure the inner pot is placed above the heating plate properly.
3. Add in proper amount of raw rice to the pot:

Please use included measuring cup to measure the rice. One 6 oz.(180ml) measuring cup is included with this cooker. Follow the lines on the cup for exact measurements. For example: for 10 cups of rice, add 10 full measuring cups of raw rice to the pot.
4. Add in the proper amount of water to the pot: fill the pot with water to the proper graduation mark or follow the 1 cup rice to 1 cup water rule (approximate) and adjust to taste. For example: for 10 cups of rice, add water on top of 10 cups of rice up to the 10 cups graduation mark indicated on the water ruler on the inner pot.

NOTE: water amount may need to be adjusted according to different types of rice. Generally, 1 cup of rice requires 1 cup of water.

5. Firmly close and latch the lid.
6. Plug the power cord into the power outlet.
7. Press the cook switch down, you will see the “cook” indicator light go on.
8. After the rice has finished cooking, the unit will automatically switch to its warming mode. Wait 15 minutes before removing the cover to allow the steam to continue cooking the rice.
9. Stir rice before serving.
10. When finished, turn the switch to OFF, and unplug the unit.

USING AN EXTENSION CORD

A short power cord is provided to reduce tripping hazards. Longer extension cords are available and may be used if care is exercised in their use. If an extension cord is used, please follow these instructions:

1. The marked electrical rating of the extension cord should be equal to or greater than the cooker’s (15A or over).
2. Only use an extension cord that is grounded (for countries where applicable).
3. Arrange extension cord so that it does not hang from cooking surface, counter, or table.
4. Place the extension cord where it cannot be pulled on by children or tripped over accidentally.

UNIQUE FEATURES

EASY ONE TOUCH OPERATION

A simple push-button/ON-OFF control switch assures ease of operation.

AUTOMATIC SHUT-OFF AND WARMING FUNCTIONS

When the rice is cooked, the rice cooker shuts off the switches automatically to the warm function.

Note: this device is not meant to keep rice warm for extended periods of time. Running the warming element

Installation and Operation

for too long will cause the warming element to burn out and will void the warranty. For rice warming you can utilize Omcan item 43423.

SUGGESTIONS

FOR BEST RESULTS

1. When washing rice, use warm water and wash lightly. Do not scrub with force. Pour out the water quickly, and repeat the process 2 to 3 times until the rice is clear.
2. After the rice is washed, it should be immersed in water for 30-60 minutes before cooking.
3. The amount of water needed will depend on the type and quality of the rice. Generally, 1 cup of rice requires 1 cup of water.
4. For best results, do not warm rice for more than 12 hours.

Maintenance

MAINTENANCE GUIDE

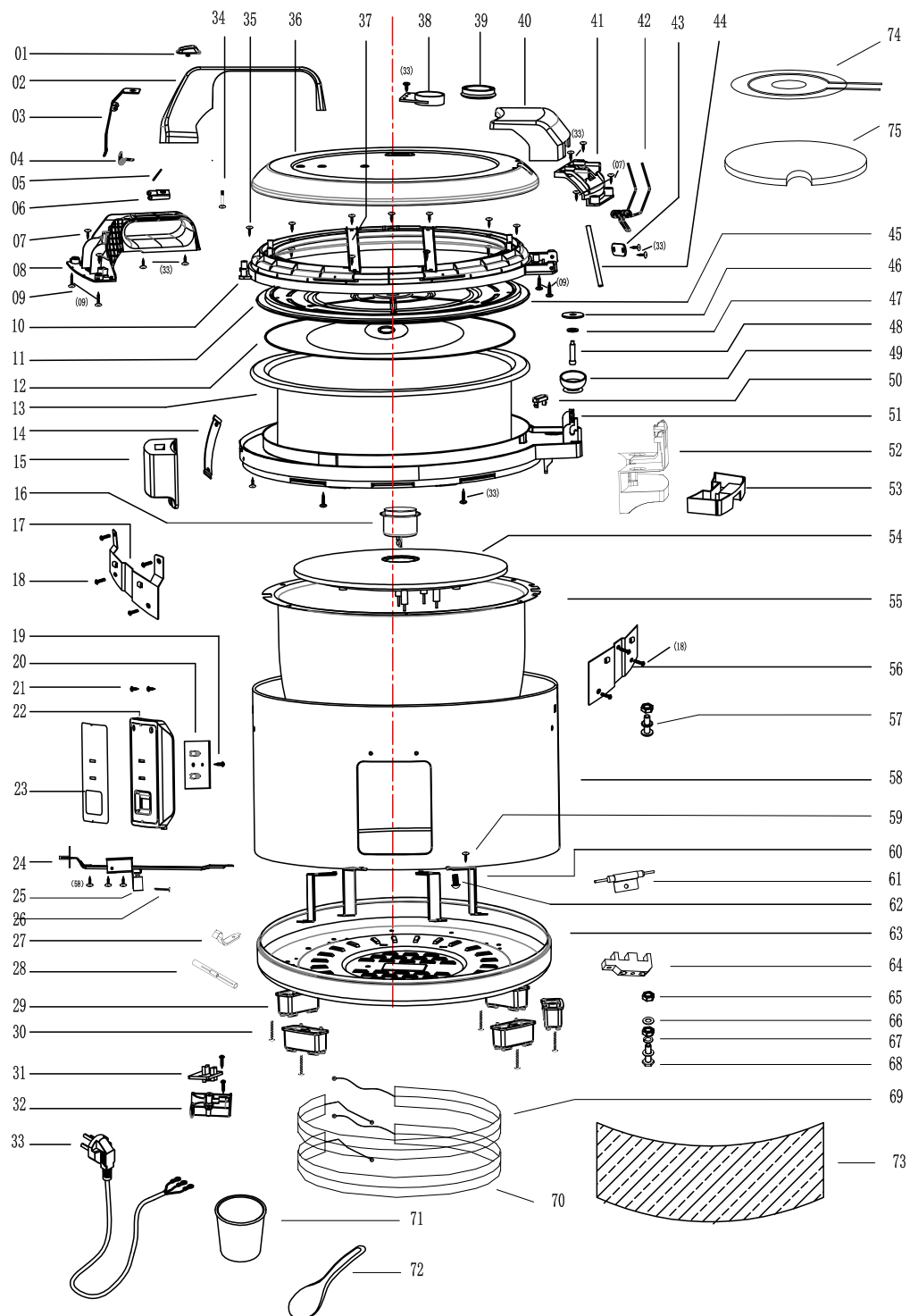
1. Unplug the plug from the wall socket before cleaning. Wait until unit is cold to clean.
2. Clean the outside of the rice cooker with a damp cloth. And then clean the outside of the rice cooker with a dry cloth again.
3. Clean the inner pot with a rubber or foam sponge. Do not use a rough cleaning tool as it will damage the nonstick coating.
4. Unplug the water reservoir and dispose of the water contained therein.
5. Clean the heater pieces with a damp cloth. And then clean the heater pieces with a dry cloth again.

CLEANING

1. Disconnect plug connection from the wall before cleaning.
2. DO NOT immerse any part of the outer body into water. Wipe clean with a dish cloth.
3. To clean the cooking pot, soak in hot sudsy water then gently clean the bottom of the cooking pot with a dish cloth. BE CAREFUL not to press down too hard, or drop anything on the bottom of the cooking pot, as this can cause warping and inhibit the proper functioning of the rice cooker.
4. Wipe the cooker body and cooking pot dry before storing.

Parts Breakdown

Model CE-CN-0060-E 47591



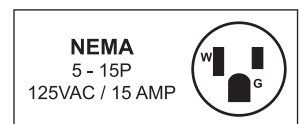
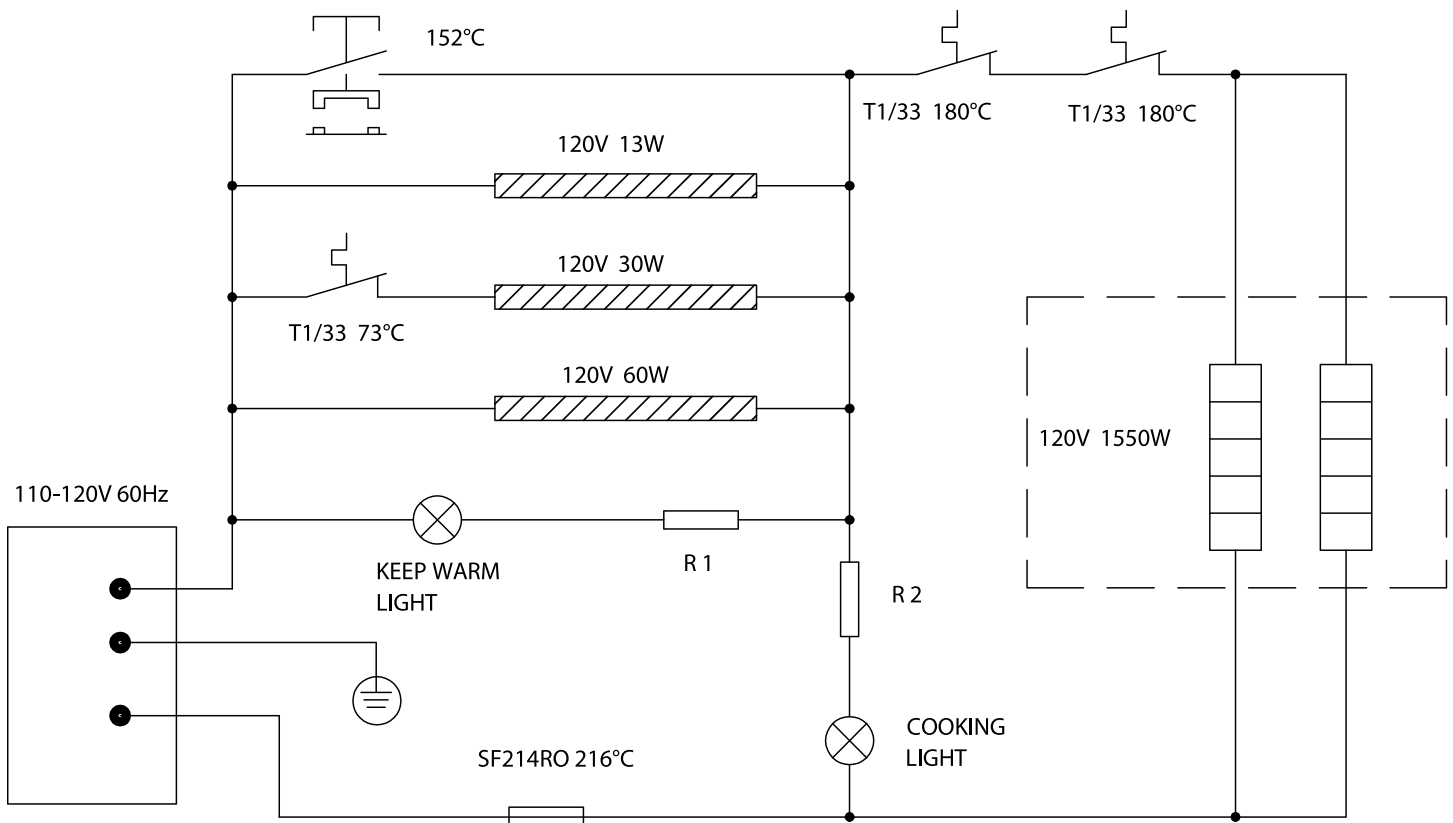
Parts Breakdown

Model CE-CN-0060-E 47591

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP651	Top Cover Button for 47591	1	AP676	Screw + Nut for 47591	26	AP701	Middle Ring for 47591	51
AP652	Top Cover Left Outer Plastic Handle for 47591	2	AP677	Fuse Holder for 47591	27	AP702	Water Collect Cup Holder for 47591	52
AP653	Covering Fixing Buckle for 47591	3	AP678	Fuse for 47591	28	AP703	Water Collect Cup for 47591	53
AP654	Button Springs for 47591	4	AP679	Cover Leg for 47591	29	AP704	Heating Element for 47591	54
AP655	Button Threading Pin for 47591	5	AP680	Screw for 47591	30	AP705	Middle Layer for 47591	55
AP656	Shelter for 47591	6	AP681	Crimping Code for 47591	31	AP706	Housing Holder for 47591	56
AP657	Screw for 47591	7	AP682	Wire Holder for 47591	32	AP707	Screw + Nut for 47591	57
AP658	Top Cover Left Inside Plastic Handle for 47591	8	AP683	Electric Wire for 47591	33	AP708	Outer Body for 47591	58
AP659	Screw for 47591	9	AP684	Screw for 47591	34	AP709	Screw for 47591	59
AP660	Plastic Insider Cover for 47591	10	AP685	Screw for 47591	35	AP710	Middle Level Support Leg for 47591	60
AP661	Inside Aluminum Cover for 47591	11	AP686	Top Cover for 47591	36	AP711	Thermostat for 47591	61
AP662	Aluminum Cover for 47591	12	AP687	Lid Bottom for 47591	37	AP712	Screw for 47591	62
AP663	Inner Pot for 47591	13	AP688	Air Diffuser for 47591	38	AP713	Bottom Cover for 47591	63
AP664	Middle Ring Left Handle Holder for 47591	14	AP689	Inside Cover Steamer Vent Silicone Ring for 47591	39	AP714	Ceramics Base for 47591	64
AP665	Middle Ring Left Handle for 47591	15	AP690	Cover Right Outer Plastic Handle for 47591	40	AP715	Nut for 47591	65
AP666	Thermo-Limiter for 47591	16	AP691	Cover Right Inside Plastic Handle for 47591	41	AP716	Screw for 47591	66
AP667	Housing Holder for 47591	17	AP692	Spring for 47591	42	AP717	Spring Washer for 47591	67
AP668	Screw for 47591	18	AP693	Spring Plate for 47591	43	AP718	Screw for 47591	68
AP669	Screw for 47591	19	AP694	Big Threading Pin for 47591	44	AP719	Body Heating Wire for 47591	69
AP670	Indicator Fixing Board for 47591	20	AP695	Cover Sealing Ring for 47591	45	AP720	Body Heating Wire for 47591	70
AP671	Screw for 47591	21	AP696	Aluminium Meson for 47591	46	AP721	Measuring Cup for 47591	71
AP672	Panel for 47591	22	AP697	Stainless Steel Meson for 47591	47	AP722	Rice Spoon for 47591	72
AP673	Panel Sticker for 47591	23	AP698	Rivet for 47591	48	AP723	Thermal Insulation Cotton for 47591	73
AP674	Microswitch Assembly+Button for 47591	24	AP699	Silicone Cup for 47591	49	AP724	Top Cover Heating Wire for 47591	74
AP675	Microswitch for 47591	25	AP700	Raising Pad for 47591	50	AP725	Lid Thermal Insulation Cotton for 47591	75

Electrical Schematics

Model CE-CN-0060-E 47591



Notes

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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

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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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

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.

