



Patio Heater
Model PH-CN-2210-S
Item 47595
Instruction Manual



Revised - 01/18/2023



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Model PH-CN-2210-S

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

Omcán 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.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán 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 Omcán 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 Omcán 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. Omcán 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.

Omcán 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

SAFETY INFORMATION

Before you assemble or operate this unit, please carefully read this entire manual. Failure to do so may result in a fire, explosion, injury or death.



Safety and Warranty

WARNING

- The installation of this unit must adhere to local codes or Propane Storage and Handling Code, CSA B149.2.
- THIS UNIT IS INTENDED FOR OUTDOOR USE ONLY! This product shall be used outdoors, in a ventilated space and shall not be used in any enclosed area.
- This unit is to be used with propane gas only! (sold separately)
- Do not attach a remote gas supply to this unit.
- Only use propane gas for this unit.
- This unit is not intended for natural gas.
- Converting this unit to natural gas is dangerous and not recommended. The conversion of this unit will void the manufacturer warranty.
- Do not use any solid fuel or charcoal for this unit.
- If the propane gas tank is leaking gas, you may hear, see, or smell a hiss. Do the following:
 1. Disconnect the propane tank.
 2. Do not attempt to fix the problem yourself.
 3. Contact your gas supplier or fire department for help.
- Applying too much propane may result in gas pooling and will not burn. Allow fresh air into the unit so that the remaining gas may escape.
- Do not use a flame to check for gas leaks.
- The max. inlet supply pressure: max. Gas supply 11 in w.c. (2.74kPa)
- Use LP propane tanks with the following dimensions: diameter 12", height 18".
- You must use a propane tank that has a collar to protect the gas valve.
- Do not fill tank over 80% full.
- The tank system must be set up for vapor withdrawal.
- Discontinue use if any part of the propane tank is damaged. Rust and dents may be hazardous and should be inspected by a gas supplier.
- Do not burn anything other than the provided materials for this patio heater.
- Do not operate unit until all parts are fully assembled.
- Do not paint or color any part of this heating unit.
- Unit may be hot while in use, do not attempt to move it while in use.
- Never leave this heating unit unattended while in use.
- This unit is not intended for cooking.
- Keep any flammable items away.
- Keep a safe distance to avoid burning skin or clothing.
- Do not sit or rest hands or feet on this heating unit.
- Never place hands or fingers on upper portion of this unit while in use.
- Keep all electrical cords and fuel supply hose away from heated surfaces.
- Combustible material should not be within 48" of the top of the unit, or within 48" around the entire unit.
- Keep the appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- If the flame goes out while burning, turn the gas valve off. Wait 5 minutes before repeating the initial lighting procedure. Once you have a flame started, hold down the control knob for 1 minute.
- Do not add water into the unit.
- Do not operate unit if any part has been under water. Call a service technician to replace any damaged

Safety and Warranty

parts should this occur.

- Do not disconnect any part while unit is in use.
- Do not store a spare propane tank on or near this unit.
- If the heating unit is indoors, detach the propane tank and leave outdoors.
- Do not operate on a boat or vehicle. This unit must be used on a flat surface and outdoors only.
- Always remove protective cover before operating (if applicable).
- Check for leaks after not using the unit for long periods of time.
- Children should never operate this unit. Children must be supervised while near this unit.
- Keep gas tank at least 5 feet away from unit when lit. (if external tank)
- The maximum gas supply pressure is 250psi.
- All installation and repair should be done by a qualified professional. This unit should be inspected annually and cleaned regularly.
- Inspect all elements of this heating unit before each use. If there is damage, the burner must be replaced.
- Be aware of the hazards of high temperatures and stay away from the unit to avoid any burns or injury.
- The gas supply tank should be constructed and marked with the specifications for the LP gas tanks of the U.S. Department of Transportation or the National Standard of Canada CAN/CSA-B339, LP gas tanks, spheres and tubes for Transportation of Dangerous Goods; and Commission.
- The LP gas tank must have a listed overfilling prevention device and a QCCI or Type I, (CGA791) LP gas tank connection.
- This heating appliance should not be used on plastic or artificial wood decks.
- Children and adults should be alerted to the hazards of high surface temperatures and should stay away to avoid burns or clothing ignition.
- Young children should be carefully supervised when they are in the area of the appliance.
- Clothing or other flammable materials should not be hung from the appliance or placed on or near the appliance.
- Any guard or other protective device removed for servicing the appliance shall be replaced prior to operating the appliance.
- Installation and repair should be done by a qualified service person. The appliance should be inspected before use and at least annually by a qualified service person. More frequent cleaning may be required as necessary. It is imperative that the control compartment, burners and circulating airways of the appliance are kept clean.

Only use the regulator and hose assembly provided with this unit.

Inspect the burner before use of this unit. If the burner shows any kind of damage, do not operate the appliance.

NOTE: You must follow all steps to properly assemble this heating item. Make sure the gas valve is turned "OFF" before assembling. Do NOT attempt to assemble without proper tools.

BE CAREFUL: WHEN CERTAIN MATERIALS OR ITEMS ARE STORED ABOVE, BESIDE OR UNDER THIS HEATER WHILE IN USE, THEY WILL BE SUBJECT TO RADIANT HEAT AND COULD BE SERIOUSLY DAMAGED.

Combustible materials should not be within 48" of the top of the unit, or within 48" around the entire



Safety and Warranty

unit.

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	PH-CN-2210-S
Fuel	Propane
BTU	48,000 BTU
Consumption	945 g/hr
Flux	945 g/hr
Tank Required	20lb gas tank required
Power	13 kW
Heating Area	113-175 sq ft
Weight	33.1 lbs. / 15 kgs.
Packaging Weight	37.5 lbs. / 17 kgs.
Dimensions	32" x 32" x 87" / 815 x 815 x 2210mm
Packaging Dimensions	11.1" x 11.1" x 34.3" / 460 x 460 x 870mm
Item Number	47595

Installation

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any parts are missing or damaged, do not attempt to assemble the product.

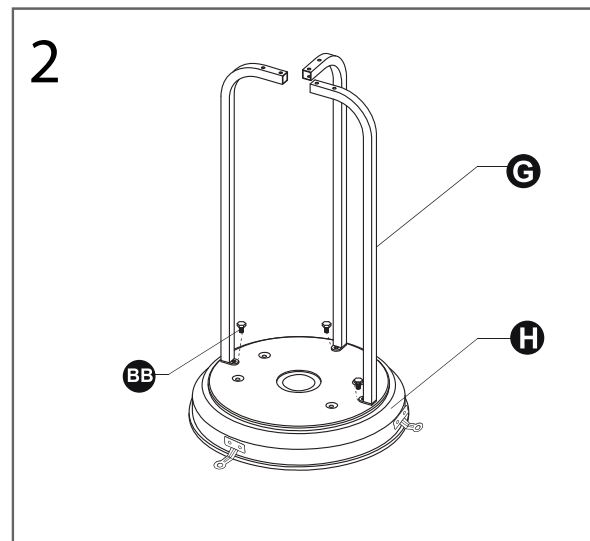
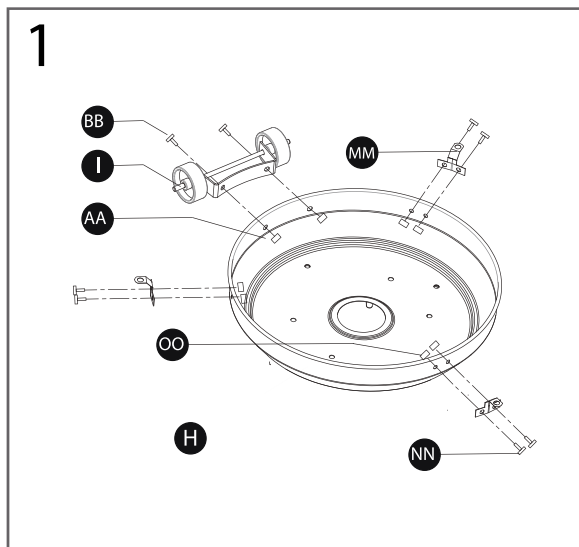
Estimated Assembly Time: 30 minutes

Description	Quantity
M8 Flange Nut	2
Bolt M8x16	5
M6 Flange Nut	6
Stainless Steel Bolt	4
Bolt M6x30	6
Reflector Spacer	3
Washer	9
Screw M6x10	9
Cap Nut	9
Wing Nut	3
Wrench	1
Anchoring Arm	3
Bolt M6x10	6
M6 Nut	6

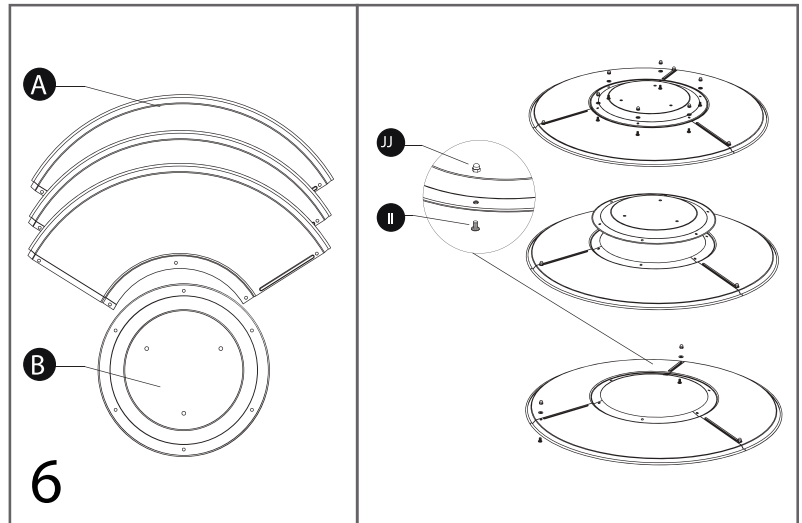
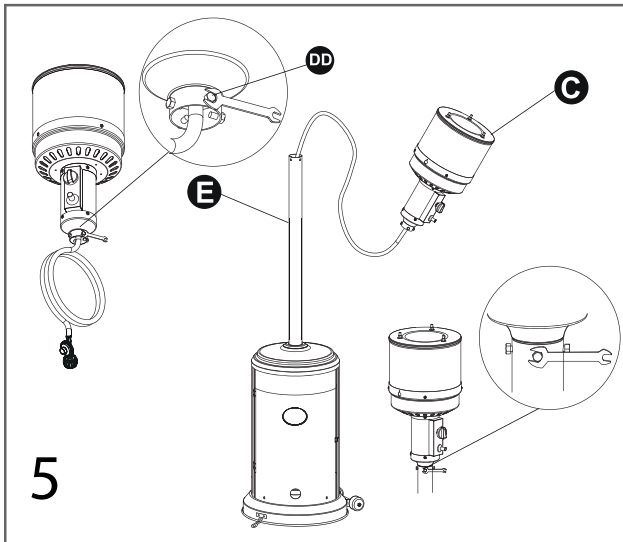
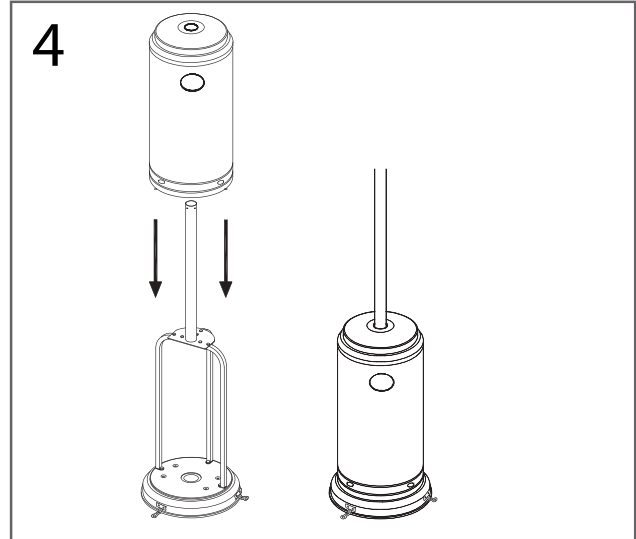
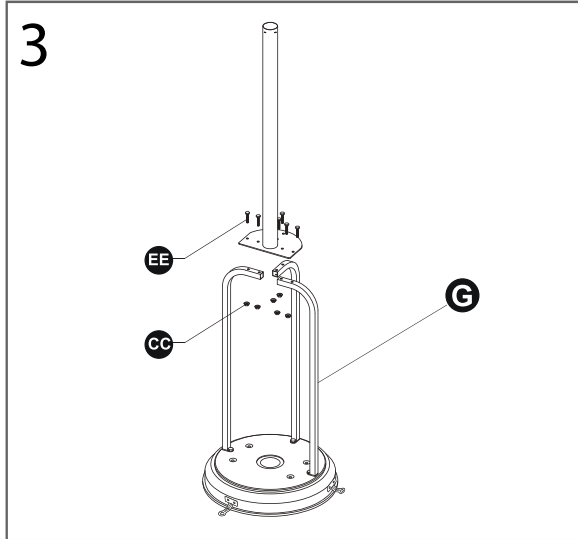
ASSEMBLY INSTRUCTIONS

WARNING: Remove protective cover before assembling.

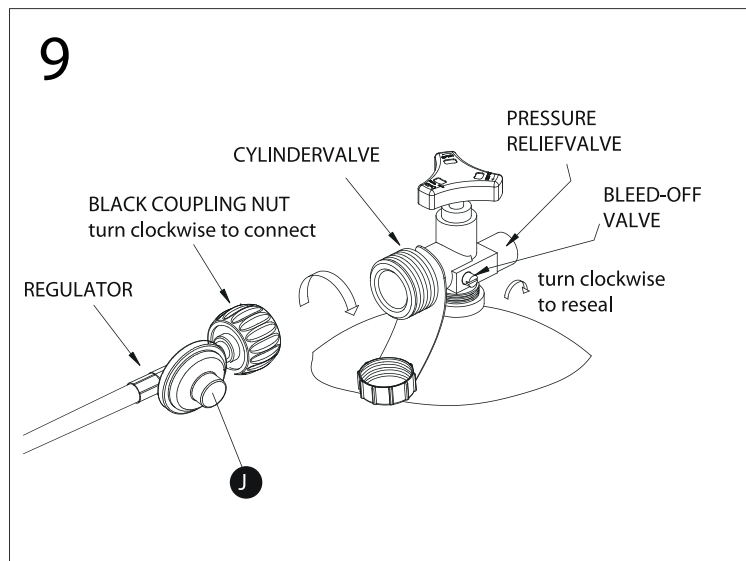
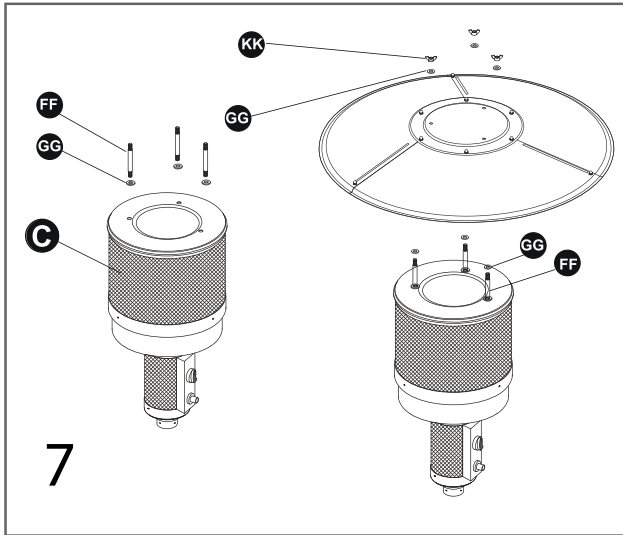
1. Turn the base upside down, then attach wheel assembly (I) to base (H) using 2pcs M8 flange nuts (AA) and 2pcs bolts M8x16 (BB). Attach 3pcs anchoring arm (MM) to base (H) using 6pcs M6 nuts (OO) and 6pcs bolt M6x10 (NN). Be sure that the wheel assembly is parallel to the base. Tighten bolts securely.
2. Attach 3 pcs support brackets (G) to base (H) using 3 pcs bolts M8x16 (BB).
3. Attach post assembly to support brackets (G) using 6pcs bolts M6 X 30 (EE) and 6pcs M6 flange nuts (CC). Tighten bolts securely.
4. Load tank housing onto post, slide tank housing down.
5. Remove the 4 pcs preassembled stainless steel bolts (DD) from the burner assembly (C). Insert the gas hose from the top end of the post (E), then attach the burner assembly (C) to post (E) using the four bolts removed at the beginning of this step. Tighten bolts securely.
6. Attach 3 pcs reflector panels (A) to center reflector (B) using 9 pcs Screws M6x10 (II) and 9 pcs cap nuts (JJ). Fully tighten all of the screws.
7. Attach 3 pcs reflector spacers (FF) and 3 pcs washers (GG) to burner assembly (C) first. Tighten the reflector spacers. Slide 3pcs washers (GG) over threaded end of spacer. Attach the reflector assembly to the top of reflector spacer (FF) using 3 pcs washers (GG) and 3 pcs wing nuts (KK).
8. Place the propane gas tank (not included) on the base.
9. Turn the cylinder valve on the tank clockwise to close the propane tank. Attach the regulator to the cylinder valve by turning the regulator coupling nut clockwise. Make sure it is fastened securely and tighten connections by hand only.



Installation



Installation



Operation

Before performing a leak test, be sure that no sparks can occur and you are in a spacious outdoor area. Connect the propane gas tank to the regulator and turn the valve on the unit to the “off” position. Brush a soap and water mixture on all connections. Turn the gas supply on; if bubbles occur on any connection there may be a leak. If you smell gas or a leak is discovered turn the gas valve off, disconnect propane gas tank and do not use the appliance until the leak is repaired.

Do not use the heating unit without inspecting the gas hose. If there are signs of wear or abrasion you must

Operation

replace the hose (if applicable).

TO LIGHT

1. Turn on the valve on the gas supply cylinder.
2. Press and turn the variable control knob to the 'HI' position.
3. Press down the variable control knob and hold for 3-5 seconds.
4. While holding down the variable control knob, press the igniter button several times until the burner head flame ignites. Release the variable control knob 30 seconds after the ignition.
5. If a new tank has just been connected, allow at least one minute or more for the air in the gas pipeline to purge out.
6. The flame can be watched and checked from the viewing hole located on the base of the burner.
7. Turn the variable control knob to the 'LO' position for 5 minutes or more before turning the knob to desired temperature setting. If a small flame is needed, turn the variable control knob to the 'LO' position.
8. If the burner flame goes out accidentally or it is blown out by wind, turn off the heater and wait at least 5 minutes or more to let the gas dissipate before lighting again to avoid possible gas explosion. Repeat steps 2 through 4.

When lit for the first time the heater may emit a slight odor and smoke. This is a normal and temporary condition. Emitter screen will become a bright red due to the heat. The color is more visible at night. Flame patters should be a blue flame; these flames should not be yellow in color; indicating an obstruction of airflow through the burners.

TO EXTINGUISH

1. Turn control knob clockwise to the "off" position.
2. Close the cylinder valve on the propane gas tank if you don't intend to use it for a long time.

Maintenance

- Before performing any maintenance always disconnect propane gas tank.
- Keep the heating item free and clear from combustible materials.
- Visually inspect burner for obstructions and keep tank enclosure free and clear from debris.
- Use a soft brush to get rid of the mild stains, loose dirt and soil after the burner is completely cooled down. Wipe down with a soft cloth.
- Harsh weather conditions may cause stubborn stains, discoloration and possibly rust pitting.
- Permanent damage may occur if powder or solvent comes in contact with painted or plastic components on this heating unit.
- Keep the heating unit stored away from direct sunlight.
- If storing this unit inside, disconnect the propane gas tank from the gas valve.
- Not using manufacturer approved or supplied parts/accessories may result in a defective condition and void the warranty of this heating unit.

Maintenance

- Always place lid (if applicable) or protective cover on heating item when not in use.

Troubleshooting

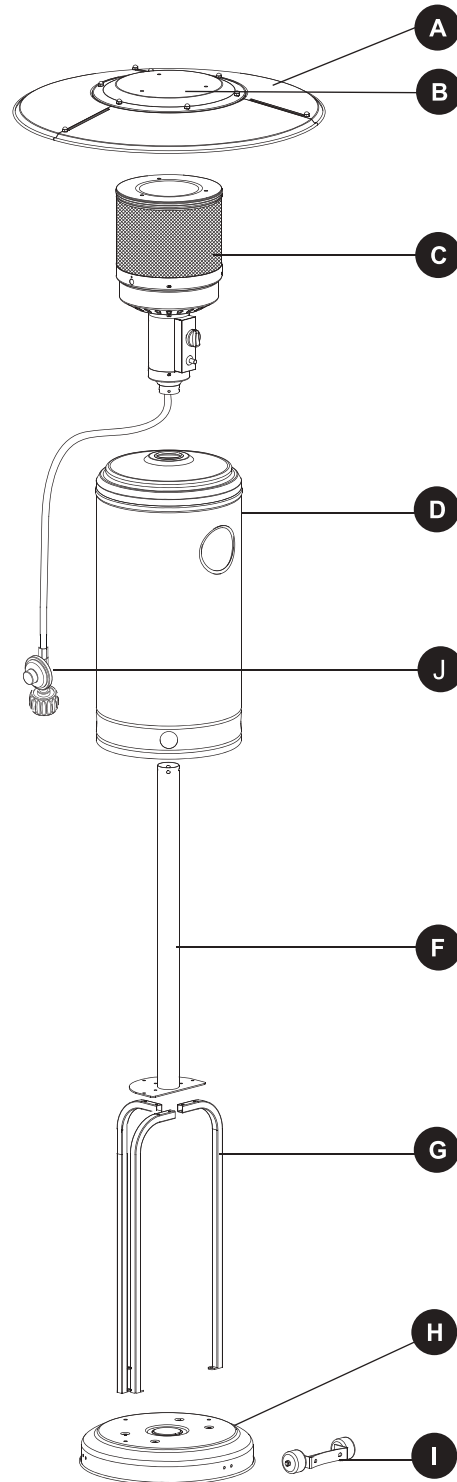
Problem	Cause	Solution
The burner will not light.	The burner injector is clogged.	Clean the burner injector.
	There is low gas supply pressure.	Call your gas supplier.
The burner flame goes off immediately after ignition.	There is low gas pressure.	Call your gas supplier.
The ignition is delayed.	The main burner carryover ports are clogged.	Clean the main burner ports.
	There is low gas pressure.	Call your gas supplier.
The combustion on the burner is inadequate.	There is not enough air.	Check the air passageways and burners for dirt and debris, and clean with compressed air.
The burner flame is low.	The supply hose is bent or twisted.	Straighten the hose and perform a leak test.
	There is blockage in the burner injector.	Clean or replace the burner injector.
The emitter glows uneven.	There is blockage in the burner injector.	Clean or replace the burner injector.
	The base is not on a level surface.	Place the heater on a level surface.
	The gas pressure is low.	Replace the cylinder with a new cylinder.
There is slight smoke and odor during initial operation.	This is residue from the manufacturing process.	This will stop after approximately 30 minutes of operation.
There is thick black smoke.	There is blockage in the burner.	Turn off the heater and let it cool. Remove the blockage and clean the inside and outside of the burner.
The heater produces a whistling noise when the burner is lit.	Air passageways are blocked.	Check the minimum installation clearances and air passageways for debris.
	There is air in the gas line.	Operate the burner until the air is completely purged.

Troubleshooting

The heater produces a clicking noise just after the burner is lit or turned off.	The metal is expanding and contracting.	This is common with heaters. If noise is excessive, contact a qualified service person.
There is a gas odor even when the control knob is in the OFF position.	There is a gas leak.	Locate and correct the leak immediately.
	The gas control is defective.	Replace the gas control.
There is a gas odor during combustion.	There is foreign matter in the gas or on the burner ports.	Check the gas passageway and burner.
	The heater is burning vapors from paint or impurities in the air.	Stop storing and using odor causing products near the heater.
	There is gas leaking from the regulator and hose connection, the valve and pipe connections, and the pipes.	Locate and correct the leaks, or contact your gas supplier.
There is carbon build-up.	There is dirt or film on the reflector and flame screen.	Clean the reflector and flame screen.

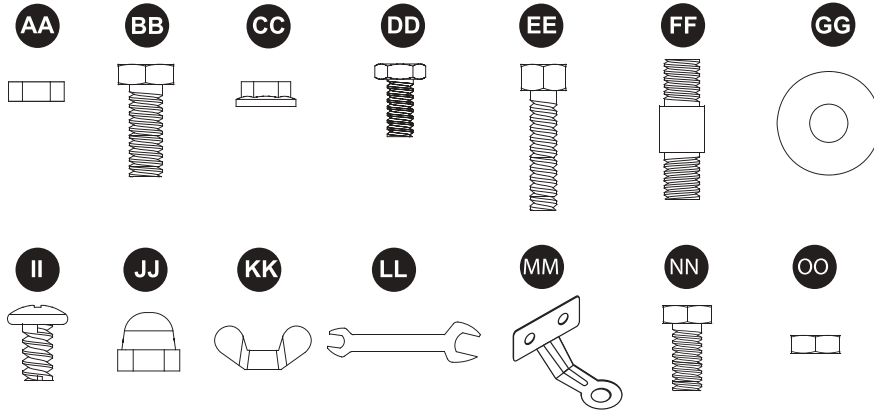
Parts Breakdown

Model PH-CN-2210-S 47595



Parts Breakdown

Model PH-CN-2210-S 47595



Parts Breakdown

Model PH-CN-2210-S 47595

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH975	Reflector Assembly for 47595	A+B	AH984	M8 Flange Nut for 47595	AA	AH992	Cap Nut for 47595	JJ
AH977	Burner Assembly for 47595	C	AH985	Bolt M8x16 for 47595	BB	AH993	Wing Nut for 47595	KK
AH978	Tank Housing for 47595	D	AH986	M6 Flange Nut for 47595	CC	AH994	Wrench for 47595	LL
AH979	Post for 47595	F	AH987	Stainless Steel Bolt for 47595	DD	AH995	Anchoring Arm for 47595	MM
AH980	Support Bracket for 47595	G	AH988	Bolt M6x30 for 47595	EE	AH996	Bolt M6x10 for 47595	NN
AH981	Base for 47595	H	AH989	Reflector Spacer for 47595	FF	AH997	M6 Nut for 47595	OO
AH982	Wheel Assembly for 47595	I	AH990	Washer for 47595	GG			
AH983	Regulator for 47595	J	AH991	Screw M6x10 for 47595	II			



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.

