



Combination Gas Units

Model CE-CN-12H12C12G, 12C12G, 12C24G, 24C24G

Item 48086, 48295, 48296, 48297

Instruction Manual



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Model CE-CN-12H12C12G / Model CE-CN-12C12G
Model CE-CN-12C24G / Model CE-CN-24C24G

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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

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IMPORTANT SAFETY NOTICE

This manual contains important safety instructions which must be strictly followed when using this equipment. Please retain this manual for future reference.



Safety and Warranty

Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Warning: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual. Do not attempt to repair or convert any gas types on your own. Repairs and conversions are to be made solely by an authorized servicer. Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. Please remember that vendor cannot anticipate every circumstance or environment in which its equipment will be operated. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment. If you are ever uncertain about a particular task or the proper method of operating this equipment, ask your supervisor.

This manual contains a number of precautions to follow to help promote safe use of this equipment. Throughout the manual you will see additional warnings to help alert you to potential hazards.

If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or supplier directly for these items at no charge.

Please remember that this manual or the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures not improper use.

Safety and Warranty

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-12H12C12G	CE-CN-12C12G	CE-CN-12C24G	CE-CN-24C24G
Item Number	48086	48295	48296	48297
Gas Type	Natural Gas / Liquid Propane			
Input Rating BTU/h per Burner	25,000 x 2 35,000 x 1 30,000 x 1	35,000 x 1 30,000 x 1	35,000 x 1 30,000 x 2	35,000 x 2 30,000 x 2
Total BTU/h	115,000	65,000	95,000	130,000
Overall Dimensions	36" x 28.8" x 15.6" 914 x 731 x 397mm	24" x 28.8" x 15.6" 609 x 731 x 397mm	36" x 28.8" x 15.6" 914 x 731 x 397mm	48" x 28.8" x 15.6" 1220 x 731 x 397mm
Packaging Dimensions	39.4" x 33.5" x 19.3" 1000 x 850 x 490mm	27.5" x 33.5" x 19.3" 700 x 850 x 490mm	39.4" x 33.5" x 19.3" 1000 x 850 x 490mm	51.3" x 33.5" x 19.3" 1300 x 850 x 490mm

Installation

UNPACKING AND INSTALLATION

WARNING

TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE:

- ALWAYS install equipment in a work area with adequate light and space.
- ONLY operate on a solid, level, nonskid surface that is nonflammable and away from sinks and water hazards.

Installation

- NEVER bypass, alter or modify this equipment in any way from its original condition. Doing so may create hazards and will void warranty.

GAS AND GAS PRESSURE

CAUTION: this unit is factory supplied in Natural Gas. This unit can be converted to L.P. Gas by a licensed and certified gas technician. Documentation may be necessary for warranty issues. Failure to comply with these instructions will void warranty.

WARNING: installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in accordance with local codes.

WARNING: the appliance and it's individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa).

These models are designed, built, and sold for commercial use only.

CONVERSION

Warning: do not attempt gas conversion by yourself. Gas conversion of your unit is to be made by a certified/ licensed technician.

Instructions are for conversion from natural gas to propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. Units are shipped from the factory equipped for use on natural gas. Parts necessary for L.P. (liquid propane) are provided with the unit. Turn off the main gas supply before doing any maintenance.

1. Remove the knobs and front panel.



Installation

2. Unscrew bolts and pilot valve, then remove manifold.



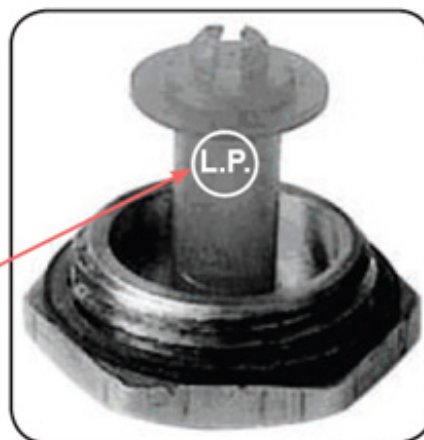
3. Replace the orifice fittings into the valve.
Note: unit number on side of orifice fittings.
4. Replace the front panel and knobs.
5. Before installing the included convertible regulator, unscrew the octagon cap. You can read (NAT) on the plastic insert attached to the head of the cap; flip it over and snap back in place.



Convertible
regulator with
octagon cap.
Unscrew from
regulator.



L.P. Position of
insert. Regulator is
now converted to
L.P.



L.P. Position

6. Continue with installation.

Installation

CONNECTIONS

Equipment	Gas Type	Orifice Number
Cooktop	Natural Gas	39#
	Propane	50#
Hot plate	Natural Gas	43#
	Propane	53#
Charbroiler	Natural Gas	36#
	Propane	49#

UNPACKING

Unpack the cooktop immediately after receipt. Remove the gas cooktop from the crate; remove all packaging on and surrounding the unit and be certain to remove all protective plastics and residues from all surfaces. Make sure that all parts provided including the L.P. gas conversion kit are located. Equipment must have the legs properly installed before use.

If the machine is found to be damaged, save the packaging material and contact the carrier within fifteen (15) days of delivery. Immediately contact vender or your local dealer of the equipment. You have no recourse to damage after fifteen (15) days.

INSTALLATION

1. Read this manual thoroughly before installation and operation. DO NOT proceed with installation and operation if you have any questions or do not understand anything in this manual. Contact your local representative first.
2. Select a location for the cooktop that has a level, solid, nonskid surface that is nonflammable and away from water hazards or sinks, and is in a well-lighted work area away from children and visitors.
3. Equipment must be installed under proper ventilation as required per local code.
NOTICE: local codes regarding installation and ventilation vary greatly by area. The National Fire Protection Association, Inc, states that local codes are "authority having jurisdiction" when it comes to requirements for installation of equipment. Therefore, installation should comply with all local codes.
4. This appliance is equipped for Natural gas, for conversion to LP gas please see another conversion kits instruction.
5. Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Legs must be installed to adequately provide proper ventilation to the unit.
6. Level unit by adjusting the four feet and tighten securely. The adjustable feet have an adjustment of one inch for lineup with other countertop lines. Do not slide unit with legs mounted, lift if necessary to move unit.
7. The supplied gas pressure regulator is factory set at 4" Natural gas W.C. or 10" for L.P.
8. THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY.
Noncombustible clearances: 0" sides (0mm) 6" rear (152 mm) 4" floor (102 mm).

Installation

9. Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue. Do not place objects between the bottom of the unit and the counter top.
10. There must be adequate clearance for removal of the front panel. All major parts except the burners are removable thru the front if the gas line is disconnected.
11. It may be necessary to adjust the balance of gas volume and air supply to each burner. This must be done by an authorized service technician.
12. Pipe threading compound must be resistant to the action of liquefied petroleum gases.

WARNING: DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

COMMISSIONING

Commissioning of your new cooktop is of the utmost importance. Commissioning is the thorough and methodical testing of the equipment, sub systems, and systems to ensure that the final product functions properly and safely at the work site. By identifying any potential problems (i.e.: equipment location, ventilation, local fire/electrical codes, installation, operator training and certification) prior to equipment being placed into service, costly outages and potential damages may be avoided.

THE UNIT CAN BE INSTALLED AT ELEVATIONS UP TO 2,000 FT WITHOUT REQUIRING ANY MODIFICATIONS OR RETROFITS.

Operation

TO AVOID SERIOUS PERSONAL INJURY AND PROPERTY DAMAGE

WARNING: for your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible. (See ANSI Z83. 14B, 1991).

WARNING: improper installation, adjustment, alteration, service or maintenance of this equipment can cause property damage, personal injury, or death and voids warranty. Read the installation operating and maintenance instructions thoroughly before installing, or operating this equipment.

WARNING: instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. If you smell gas, immediately shut off the main gas valve, extinguish all heat and flames, and call 911. Safety information can be obtained from your local gas supplier.

IMPORTANT SAFEGUARDS & SAFETY INSTRUCTIONS

CAUTION: the cooktop outside surfaces may become HOT after use. Use caution when touching the unit.

When using gas cooking equipment, basic safety precautions should always be followed, including the following:

- Never directly touch the burners or cooking grates while the cooktop is on.
- Always turn off the unit when not in use, servicing or adjusting any parts or attachments, and before cleaning.
- Never leave the cooktop on overnight.
- Do not operate any equipment with a damaged or leaking gas line, ignitor or valves or if the unit is dropped or damaged in any manner. Call for service.
- The use of attachments not recommended or sold by the manufacturer may cause fire, injury or even death.
- Do not use outdoors.
- Do not use this equipment for any use other than the use intended by the manufacturer.
- Never use the cooktop as a heating source.
- The cooktop does not contain any user-serviceable parts. Dealers or recommended qualified technicians should carry out repairs. Do not remove any components or service panels on this product.
- Never bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so may create hazards and will void warranty.
- Vender takes every care to ensure that all products are safe. Steel cutting procedures used to manufacture these items result in sharp edges. These sharp edges are removed to the best of our ability; however, we insist the operator take care when in contact with this piece of equipment.
- Always keep hands, hair and clothing away from heating source.
- Allow the cooktop to cool down after use and before dismantling for cleaning; the unit will be too hot to handle immediately after use.

OPERATING THE HOT PLATE/GRIDDLE/CHARBROILER - PILOT LIGHTING INSTRUCTIONS

Before operating hot plate, it should be checked to see that it is sitting level. Adjust the feet to level the hot plate. Be sure the catch tray has been properly placed. The pilot lights on the appliance have been set at the factory. Each burner has a pilot light.

1. Make sure all knobs are in the "OFF" position.
2. The main gas valve should be "CLOSED/OFF" for five (5) minutes prior to lighting pilots to clear any existing gas. (Main gas valve is supplied by others.)
3. Turn "ON/OPEN" the main gas valve to the unit.
4. Light and hold an ignition source (match) at the pilots. When the flame is established, remove the ignition source. Repeat this step for each burner as each burner has its own individual pilot. The pilot can be reached through the holes in the front of the unit.
5. Adjust the pilot valve, make sure the pilot flame at 1/2 inch height.
6. Turn each burner knob "ON". If the burners do not ignite promptly, turn the knobs "OFF". From the opening in the front panel, use a screwdriver and turn the pilot valve screw counterclockwise which will increase the flame height and repeat step 4. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON". The holes located in the front panel are pilot valve adjustments. Use a screwdriver to turn the valve to adjust the flame height to your desired level.

Operation

IGNITING THE BURNER

To ignite the burner, turn knob to the "ON" position. Then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF". The space between the legs at the bottom admits combustion air. **DO NOT BLOCK THIS SPACE.** All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service. Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the unit's sides or back. Avoid wall type fans which create air cross-currents within a room. It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions. A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

NOTE: it may be necessary to adjust the balance of gas, volume and air supply to each burner. This must be done by an authorized service technician.

SHUTDOWN BURNER

To turn 'OFF' the appliance completely, turn the gas control knob completely clockwise to the 'O' position, the pilot burner will extinguish.

CAUTION: use a screwdriver to turn the valve to adjust the flame height to your desired level. All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

SEASONING THE COOKTOP

Heat to low temperature (300 - 350 F/150-180C) and pour small amount of cooking oil to the cooktop plate (about one ounce (30cc) per square foot of surface). Spread the oil over the entire cooktop surface with a cloth to create a thin film. Wipe off any excess oil with a cloth. Repeat this procedure 2 to 3 times until the cooktop has a slick, mirror-like surface.

OPERATING THE COOKTOP

Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature. Each valve controls the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

OPERATING THE CHARBROILER

Prior to operating your new charbroiler, thoroughly wash the exterior with a mild detergent or soap solution. Do not use abrasive cleaners, since this might damage the cabinet finish. If the stainless steel surfaces become



Operation

discolored, scrub by rubbing only in the direction of the finished grain. Turn the burners on about 15-20 minutes before cooking for preheating. Set the knobs to the desired flame height or temperature. Each valve will control the gas flow to the burner to bring that area of the unit up to the set temperature. If different temperature settings are to be used, adjoining areas should be set at progressively higher temperatures using the lowest temperatures on the outside burners. A uniform and systematic approach to the loading of the unit will produce the most consistent product results.

NOTE: when the charbroiler is first heated, it will smoke until oil used in manufacturing, preservation and dust from storage and shipping are burned off. An hour at "max." on all burners is usually sufficient.

RADIANT CHARBROILER

1. Place the angled radiants in their position as shown in 8-1.
2. Make sure that the radiants are setting properly into the slots on the front and rear supports. Radiants should be centered over straight section of the burners.

COOKING GRATES

Place the top cooking grates with the grid bars angled toward the front as shown in Fig. 8-2. Or, place the grid bars flat, not angled for cooking.

NOTE: when cooking grates are placed angled toward the front, the grooves on top will guide the excess fat drippings into the grease tray.

The cooking grates are heavy duty cast iron which will oxidize if emerged in water. Lightly oil grates if not being used regularly.

Maintenance

CLEANING

- DO NOT use any abrasive or flammable cleaning fluids.
- DO NOT hose down, immerse or pressure wash any part of the cooktop, excluding the catch tray.
- NEVER use a scrubber pad (on all exterior surfaces, except the cooktop plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

IF CLEANING ALL THE COOKTOP'S SURFACES, THE MAIN GAS VALVE MUST BE SWITCHED TO THE CLOSED POSITION. AFTER CLEANING, THE GAS LINE CAN BE SWITCHED BACK TO THE OPEN POSITION. PLEASE FOLLOW THE LIGHTING INSTRUCTIONS IN THIS MANUAL TO RELIGHT THE COOKTOP'S PILOT LIGHTS AS NEEDED.

Maintenance

RECOMMENDED CLEANING

It takes very little time and effort to keep the cooktop attractive and performing at top efficiency. Wait until the cooktop is cool after the unit has been turned off. Please follow the cleaning steps below:

Parts	Required Action	Frequency
Body, back and side splashes.	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the cooktop.	Daily.
	Wipe the polished areas with a soft cloth.	
	Thoroughly clean. Wipe with clean, warm, mildly soapy water then wipe splashes with a damp cloth.	
Controls.	Unit should be turned off when not in use.	Daily.
	It is recommended that the unit be disconnected from the gas supply by closing the main gas valve.	
	Use a clean cloth to wipe any down controls and/or knobs.	
Catch tray.	Once the unit has cooled, remove the catch tray and discard the waste, grease/debris and crumbs. CAUTION: if the catch tray is permitted to fill too high, grease/debris is likely to accumulate under the unit. The catch tray/drawer is removed by pulling forward. USE CAUTION WHEN REMOVING!	Per use or at least daily.
Regulator.	Make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.	Monthly.
Burner/air shutter openings.	Main burner ports must be kept clean. Close the gas valve to the unit shutting of the gas and extinguishing the pilot light. Clean in place with a wire brush or clean gas ports with a sharp-pointed metal instrument to insure open ports or the burners may be removed and washed in soapy water for 15-20 minutes.	As needed.

Maintenance

Hotplate - top grates.	Use a clean cloth and a non-abrasive cleaner to clean the stainless steel body of the hot plate. Wipe the polished areas with a soft cloth.	Daily.
Griddle - plate.	Clean surface with wire brush or metal spatula. Clean the griddle surface thoroughly. If necessary, use a griddle stone, wire brush or steel wool on the surface.	After each use, weekly.
	Rub with the grain of the metal while the griddle is still warm. A mild soap may be used on the plate surface to help clean it.	
	Remove all soap and debris thoroughly; wipe with a clean, damp cloth.	
	The plate should then be covered with a thin film of oil to prevent rusting. Clean stainless surfaces with a damp cloth and polish with a soft dry cloth. To remove discoloration, use a nonabrasive cleaner. After each "weekly" cleaning, the griddle must be seasoned again. If the griddle usage is very high, the "weekly" cleaning procedures may be done more often than once a week.	
	DO NOT put ice on the griddle plate as this may damage the plate.	
Charbroiler - grate back support brace.	Once the unit has cooled, remove the cast iron grates. Lift the support brace up off of the back splash guard. Clean and de-grease/remove debris from char grate back support brace. Once the char grate back support brace is clean, reinstall it back into place.	Daily or as needed.

Troubleshooting

ISSUE	CAUSE	SOLUTION
Not lighting.	Main gas line is closed.	Open valve.
	Pilot light is not lit.	Ignite pilot light.
	Cause unknown.	Call for service.

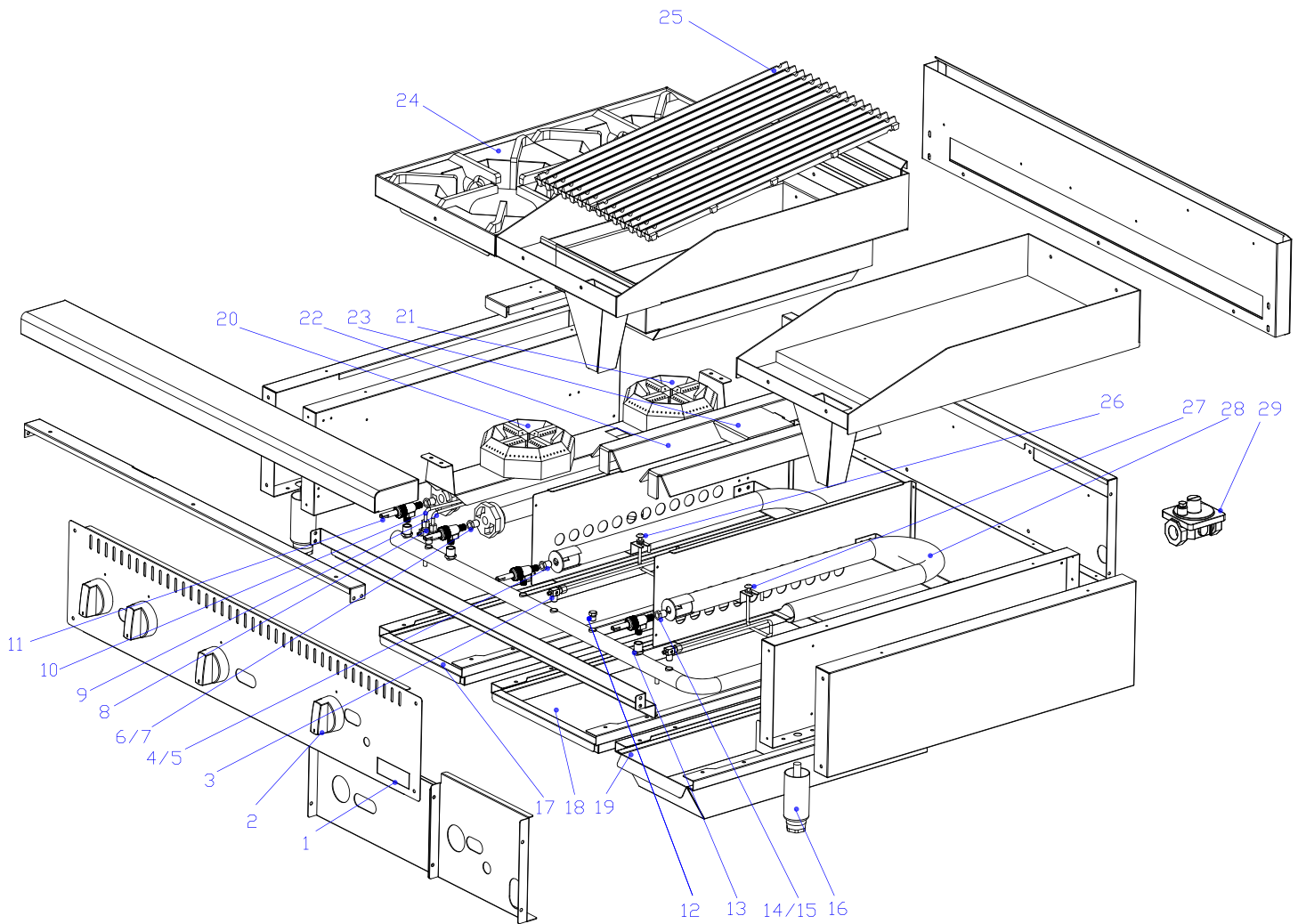
Troubleshooting

Flame is too high or too low.	Adjustment knob is turned up or down.	Adjust flame with control knob.
Pilot light not staying lit.	Flame is too low.	Adjust pilot light flame height.
	Pilot tube clogged.	Replace pilot tube. Call for service.
Strong smell of gas in cooking area.	Main gas line leak.	Turn off main gas valve. DO NOT LIGHT FLAME, ignite anything, or turn/switch on anything electrical call fire department if needed and call for service.
Cooking surface is heating up slowly.	Carbon build up.	Clean unit.
	Cause unknown.	Call for service.
Gas type of unit needs to be converted.	Unit ships from the factory natural gas. Conversion from natural gas to L.P. is possible for this unit.	Contact an authorized service company or vender. Do not attempt conversion on your own.

If problems persist and the assigned solution does not remedy the issue, please call the Service Department or your local service company.

Parts Breakdown

Model CE-CN-12H12C12G 48086



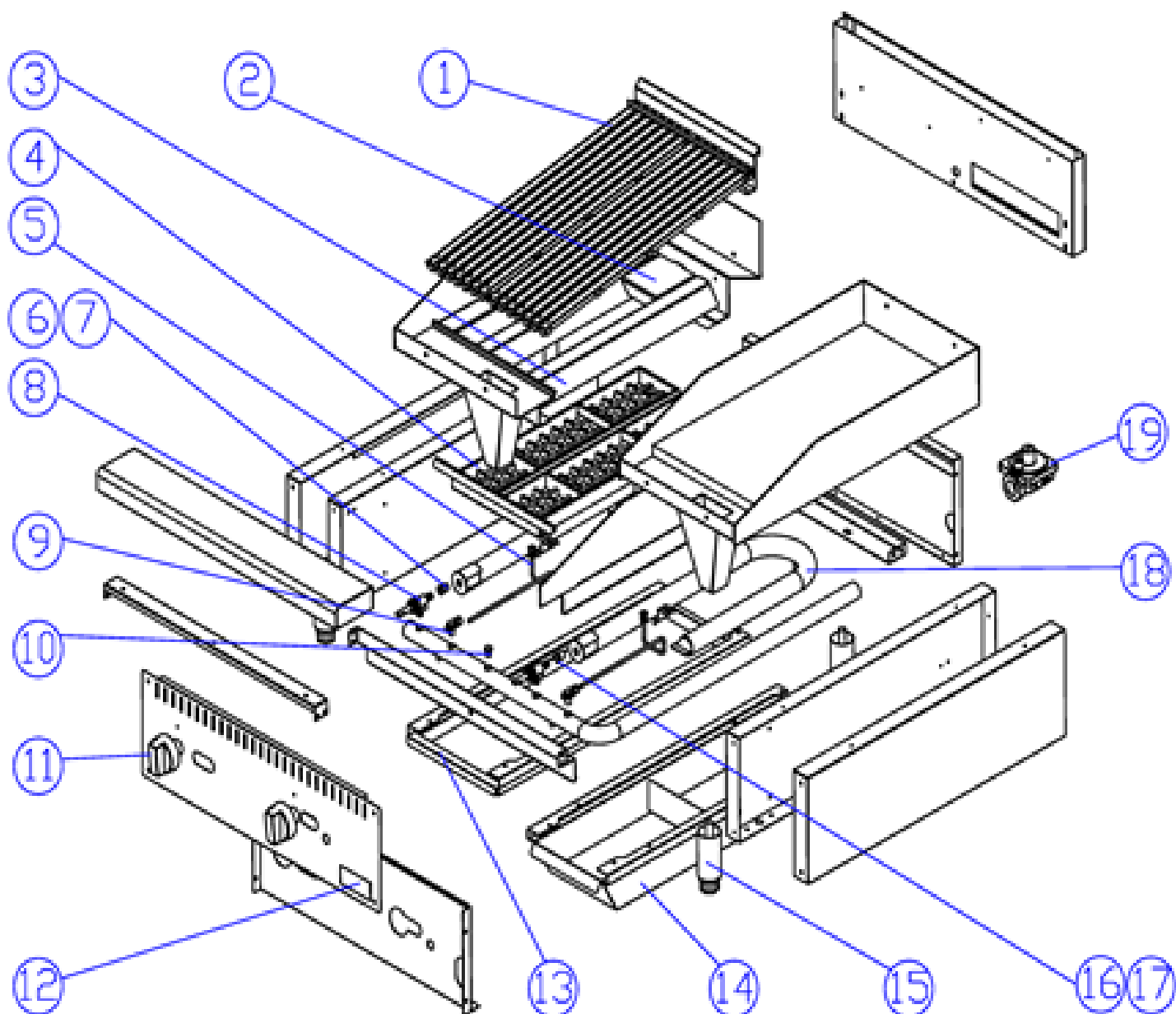
Parts Breakdown

Model CE-CN-12H12C12G 48086

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI780	Nameplate for 48086	1	AP484	Gas Valve for 48086	11	AI797	Rear Burner for Hotplate for 48086	21
AI779	Knob for 48086	2	AP485	Pressure Test Stud for 48086	12	AI782	Stainless Steel Radiant - Charbroiler for 48086	22
AP480	Single Head Pilot Valve for 48086	3	AP486	Valve Joint Base for 48086	13	AP490	Short Radiant for 48086	23
AI783	Orifice (Charbroiler Nat Gas) for 48086	4	AI756	Orifice-TP Griddle Nat for 48086	14	AI798	Grate for Hotplate for 48086	24
AI784	Orifice (Charbroiler LP Gas) for 48086	5	AI768	Orifice-Griddle Manual - L for 48086	15	AI781	Grate - Charbroiler for 48086	25
AI799	Orifice (Hotplate Nat Gas) for 48086	6	AI752	4" Adjustable Leg for 48086	16	AP491	Charbroiler/Griddle Pilot Head and Tube for 48086	26, 27
AI800	Orifice (Hotplate LP Gas) for 48086	7	AP487	Hot Plate Tray for 48086	17	AI753	U Burner-Griddle & C Broiler for 48086	28
AP481	Dual Head Pilot Valve for 48086	8	AP488	Charbroiler Tray for 48086	18	AI750	Regulator 4/10 for 48086	29
AP482	Rear Pilot Head and Tube for 48086	9	AP489	Grease Drawer for 48086	19			
AP483	Front Pilot Head and Tube for 48086	10	AI796	Front Burner for Hotplate for 48086	20			

Parts Breakdown

Model CE-CN-12C12G 48295



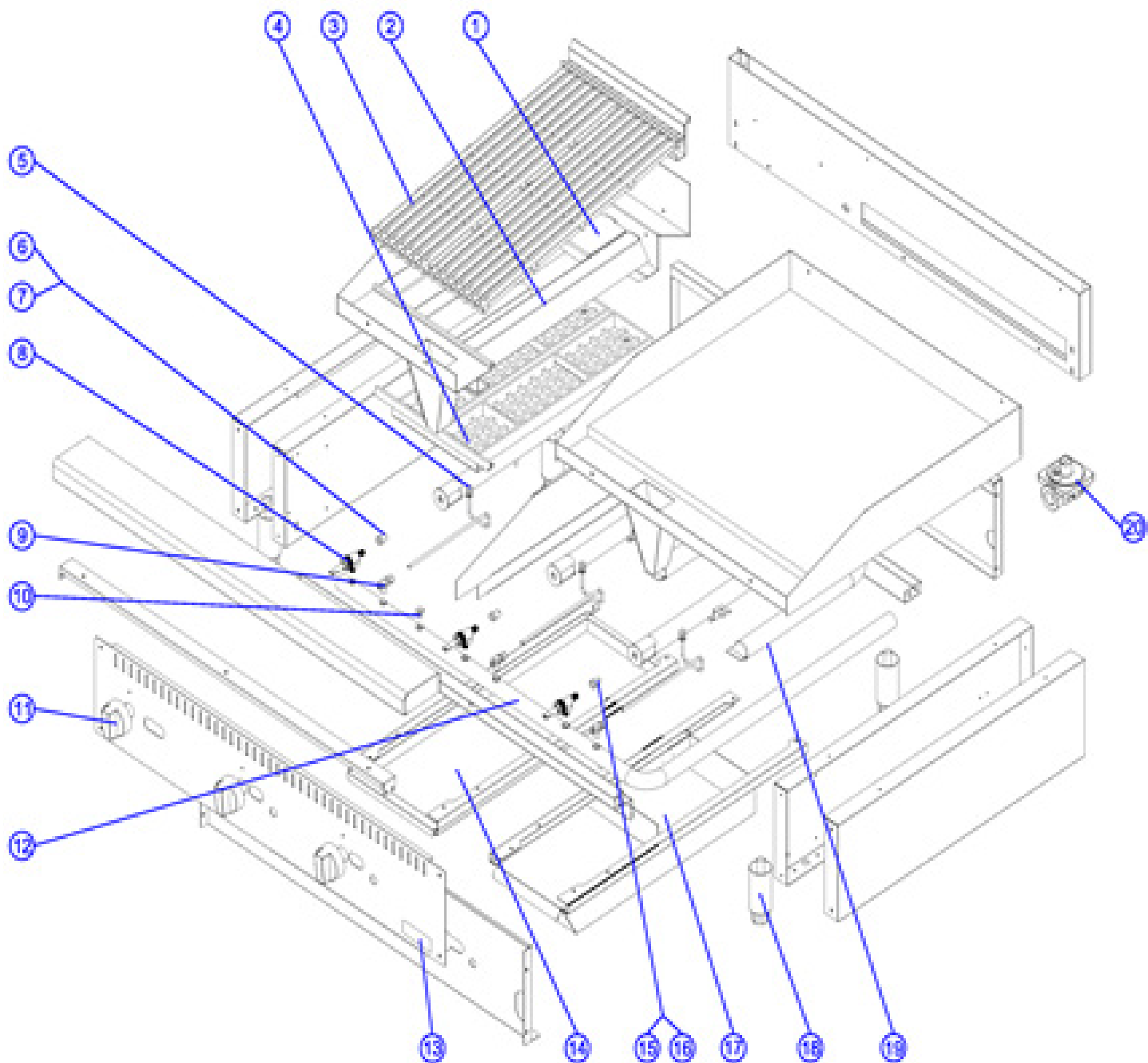
Parts Breakdown

Model CE-CN-12C12G 48295

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI781	Grate - Charbroiler for 48295	1	AI767	Manual Gas Valve for 48295	8	AQ879	Grease Drawer for 48295	14
AP490	Short Radiant for 48295	2	AI583	Pilot Valve for 48295	9	AI752	4" Adjustable Leg for 48295	15
AI782	Stainless Steel Radiant - Charbroiler for 48295	3	AP485	Pressure Test Stud for 48295	10	AI756	Orifice-TP Griddle Nat for 48295	16
AP491	Charbroiler/Griddle Pilothead and Tube for 48295	5	AI779	Knob for 48295	11	AI768	Orifice-Griddle Manual- L for 48295	17
AI783	Orifice (Charbroiler Nat Gas) for 48295	6	AI780	Nameplate for 48295	12	AI753	U Burner-Griddle & C Broiler for 48295	18
AI784	Orifice (Charbroiler LP Gas) for 48295	7	AQ878	Tray Charbroiler 12" for 48295	13	AI750	Regulator 4/10 for 48295	19

Parts Breakdown

Model CE-CN-12C24G 48296



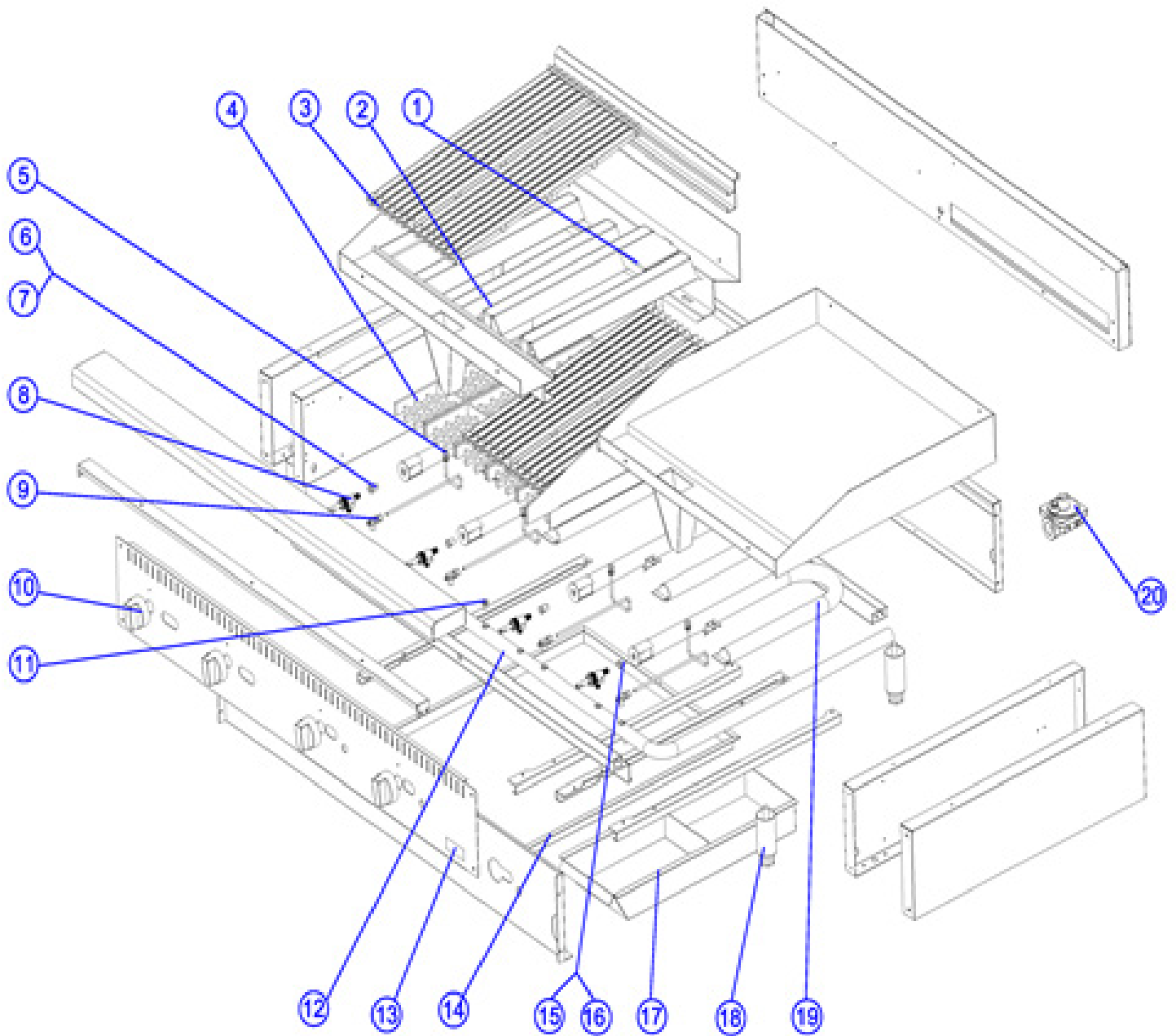
Parts Breakdown

Model CE-CN-12C24G 48296

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP490	Short Radiant for 48296	1	AI767	Manual Gas Valve for 48296	8	AI756	Orifice-TP Griddle Nat for 48296	15
AI782	Stainless Steel Radiant - Charbroiler for 48296	2	AI583	Pilot Valve for 48296	9	AI768	Orifice-Griddle Manual- L for 48296	16
AI781	Grate - Charbroiler for 48296	3	AP485	Pressure Test Stud for 48296	10	AQ879	Grease Drawer for 48296	17
AP491	Charbroiler/Griddle Pilothead and Tube for 48296	5	AI779	Knob for 48296	11	AI752	4" Adjustable Leg for 48296	18
AI783	Orifice (Charbroiler Nat Gas) for 48296	6	AI780	Nameplate for 48296	13	AI753	U Burner-Griddle & C Broiler for 48296	19
AI784	Orifice (Charbroiler LP Gas) for 48296	7	AQ880	Tray Charbroiler 24" for 48296	14	AI750	Regulator 4/10 for 48296	20

Parts Breakdown

Model CE-CN-24C24G 48297



Parts Breakdown

Model CE-CN-24C24G 48297

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP490	Short Radiant for 48297	1	AI767	Manual Gas Valve for 48297	8	AI756	Orifice-TP Griddle Nat for 48297	15
AI782	Stainless Steel Radiant - Charbroiler for 48297	2	AI583	Pilot Valve for 48297	9	AI768	Orifice-Griddle Manual- L for 48297	16
AI781	Grate - Charbroiler for 48297	3	AI779	Knob for 48297	10	AQ879	Grease Drawer for 48297	17
AP491	Charbroiler/Griddle Pilothead and Tube for 48297	5	AP485	Pressure Test Stud for 48297	11	AI752	4" Adjustable Leg for 48297	18
AI783	Orifice (Charbroiler Nat Gas) for 48297	6	AI780	Nameplate for 48297	13	AI753	U Burner-Griddle & C Broiler for 48297	19
AI784	Orifice (Charbroiler LP Gas) for 48297	7	AQ880	Tray Charbroiler 24" for 48297	14	AI750	Regulator 4/10 for 48297	20

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 run 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: _____

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.

