# Electric Rotisserie

Model CE-CN-0006-R

Item 48195

# Instruction Manual




**STOP**

**DO NOT RETURN THIS PRODUCT TO THE STORE**

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

*Revised - 10/20/2026*

C ETL LISTED US Intertek

ETL SANITATION LISTED Intertek

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

MADE IN CHINA

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Model CE-CN-0006-R


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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.**

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**Omcan Fabrication et distribution Companie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées ou cueilli 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.**

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**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 perjuicío 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 anúla 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 asegurararse que todos los articulos solicitados ésten 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 compañia. 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

### FOR YOUR SAFETY

This instruction manual contains important information necessary for the proper assembly and safe use of the machine. Read all warnings and instructions before assembling and using the machine. Follow all warnings and instructions when assembling and using the machine. Failure to follow these instruction could result in property damage, personal injury, or even death. We are not responsible for any harm or injury caused due to any person's improper or negligent use of this machine. 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. 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.

**WARNING**
It is the consumer's responsibility to see that the machine is properly assembled, installed, and maintained. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

## PRECAUTIONS

- To ensure the integrity of machine when remove the packing. Perform a visual inspection of the machine. If in doubt, please consult your supplier before using. To avoid danger, please don't put packing materials where children could reach. (Material is plastic bags, nails etc.)
- Do not operate the machine any closer than 50cm from any combustible floor or material.
- Do not use this machine under overhead combustible surfaces.
- Do not leave the machine unattended. Keep children and pets away from the machine at all times.
- Some parts may contain sharp edges, especially as noted in these instructions. Wear protective gloves if necessary.
- This machine is not intended for and should never be used as a heater.
- This machine will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safety operating the machine.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department.
- Please contact your supplier with any questions or concerns.

**CAUTION**
- This machine shall be used in ventilated places, and to install exhaust fan, ensure that the environment of installation and operation in the steam emitted. It shall not be used in garage or any other enclosed area.
- This machine is not intended to be installed in or on recreational vehicles and/or boats.

## SAFETY TIPS

- Please clean the machine and get rid of all industrial oil before using.
  **NOTICE: make sure all the plastic protection and packaging is removed before using.**
- Handle all components with care to avoid accidental injury.
- When the machine is not in use, turn the machine off.
- Never move the machine while in operation or still hot.
- Please fill water into the tray before using. Keep the tray always with water (the recommended amount of water is more than half of the water tray) when operating the machine.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Clean the machine often, preferably after each cookout.
- Should be shut down the machine after finished.
- If you have a problem with your machine refer to the troubleshooting section, if you can't resolve the problem, please contact your supplier.

# *Safety and Warranty*

- Accessible parts may be very hot. Keep young children away.

## WARRANTY

- All warranty coverage excludes ceramic plate burner, paint loss, discoloration or surface rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.
- If the machine has any problem that is not caused by man-made means, please send us pictures and videos for reference, especially the technical nameplate on the machine. We will judge the problem of the machine according to the pictures and videos you provide and find how to repair.
- Please contact us for repairmen with the invoice and warranty card. Please retain a copy of your proof of purchase to validate your warranty. You may be requested to send in a copy of your receipt to confirm any warranty requests.
- All warranties are limited to the original purchase only. This warranty does not cover any liability on the part of our company, its agents or employees, for any indirect or consequential damages for breach of warranty.
- The purchaser must follow the manufacturer's usage instructions. Warranty coverage is void if this product is ever be modified or used improperly. Under no circumstances is the manufacturer responsible for damages from the failure to operate this product properly.
- After warranty, or if a valid proof of purchase cannot be provided, you can purchase replacement parts by yourself (part purchase price with shipping and handling to be paid by the buyer).
- The following situations are not covered in the warranty:
  - Improbably used for purposes other than that is designed.
  - Wrong installation or improperly maintained.
  - Continue to use the appliance when some parts are broken.
  - Replace the spare parts without the written permission by the agent.
  - Damaged during transportation or by force majeure.

**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 PART 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

# Safety and Warranty

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-0006-R |
|---|---|
| Item Number | 48195 |
| Number of Spits | 6 |
| Electrical | 220V / 60Hz / 3 |
| Current | 32A |
| Heater Power | 12 kW |
| Motor Power | 60 W |
| Net Dimensions | 46.1” x 18.9” x 58.9” / 1172 x 480 x 1495mm |

# Installation

## ASSEMBLING TIPS

- Before use, make sure the power supply corresponds to what is shown on the rating plate or within this manual. Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your machine.
- The machine must be kept in a horizontal position and stable enough after installation. Also it can’t shake when using.
- The machine should be installed alone or with other product according to prescribed scope.
- Check that all the parts are not loose and that the unit is in working order before operating.
- When placing the machine, the back of the machine should be 50cm away from the wall or more, and ensure the location is well ventilated. The unit must be in a well ventilated location to avoid a fire hazard.
- Do not place flammable goods on the machine such as washcloth, otherwise it’s possible to cause a fire.

# Operation

### OPERATING INSTRUCTION

Place the machine on a flat surface, the power wire should be connected to the leakage circuit switches. Before use, please check whether the voltage of the power supply is in conformity with that of the data plate, and whether user's power switch and fuse are in conformity with the request of the machine's power. The body must be grounded properly. It is forbidden to put flammable and explosive objects near the machine. And keep the unit in a well ventilated environment. The ambient temperature should be less than 50°C. Moreover, it is forbidden to make the heating tubes burn dry in order to prolong machine's service lifetime.

### OPERATING STEPS

1. Turning the screws counterclockwise to loosen the grilled chicken forks, then putting the chickens onto the forks. Move the forks to a suitable position, and turning the screws clockwise to fix the forks in place. Then put the rods back into the machine. Adjust the position and lock them in place. It is recommended that the max load is 6-8kg per rod to prevent any damage.

**CAUTION**
- Please note that the forks are sharp. Wear protective gloves if necessary.
- The rod will be heavy after putting chickens on it. Please take it out or put it in with both hands.

2. Turning the power on (the voltage of power should be the same as nameplate of the machine and you should install a power switch, fuse and breaker for the machine). Igniting the machine as above steps. The burners begins to operate and the temperature of the machine begins to increase. Turn on the motor on-off switch, the light on-off switch. Then the rods start to rotate and the chickens start to roast.
3. The rotating rod is for the roasted chickens. It can be put up for cleaning or fixed to the chickens. The chickens should put in the middle of the fork. During the rods rotating, the chickens also rotate.
4. Fill water into the oil tray, and always keep a certain amount of water (the recommended amount of water is more than half of the water tray), to prevent drying.

**Attention: when you use this machine, do not touch the electrical heating area to avoid scalding.**

# Maintenance

### TRANSPORTATION AND STORAGE

- When transporting, be very careful and prevent from heavy vibration.
- In order to extend and maintain the life and condition of your machine, we strongly recommend that the equipment in packaging cannot be put in open-air for a long time. It should be put in a well ventilated location with non-corrosive air, and the location must also be dry. If it is necessary to put the unit in open-air, it should have waterproof facilities.
- It cannot be put upside-down.

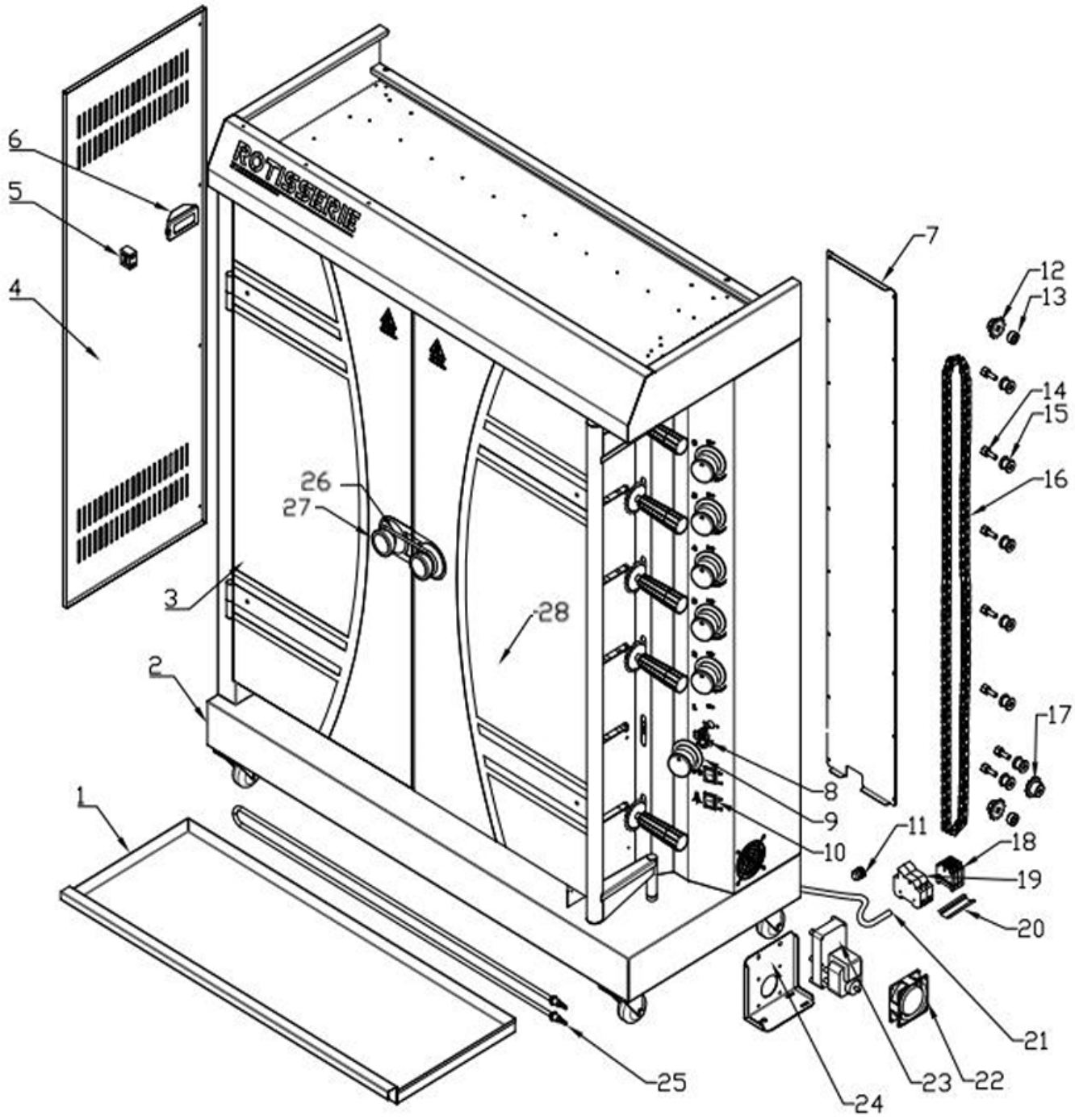
# Maintenance

## CLEANING AND MAINTENANCE

- In order to avoid an accident, you must unplug the power supply cord and turn off the power switch if you have not used the machine for a long time. All the service and maintenance operations must be carried out after the power supply is turned off. If there is some trouble in machine, do not dismantle the machine, and send it to your supplier for repair.
- Annual checking and tightening of metal fittings is recommended.
- Regularly clean your machine between uses and especially after extended periods of storage.
- Please clean the machine with soft fabric, and use a neutral cleaning agent to clean if necessary, avoid using abrasive materials and cleansers as they can damage the unit.
- Ensure that the machine and its components are sufficiently cool before cleaning. Never handle hot parts with unprotected hands.
- The oil leftovers in the oil tray should be cleaned out often.
- Over 90% of the machine is all made of metal (stainless steel, iron, aluminum, electroplating metal plate), so these metal can reuse after processing in specified treatment plant. (Please don’t throw them away casually).

# Parts Breakdown

## Model CE-CN-0006-R *48195*



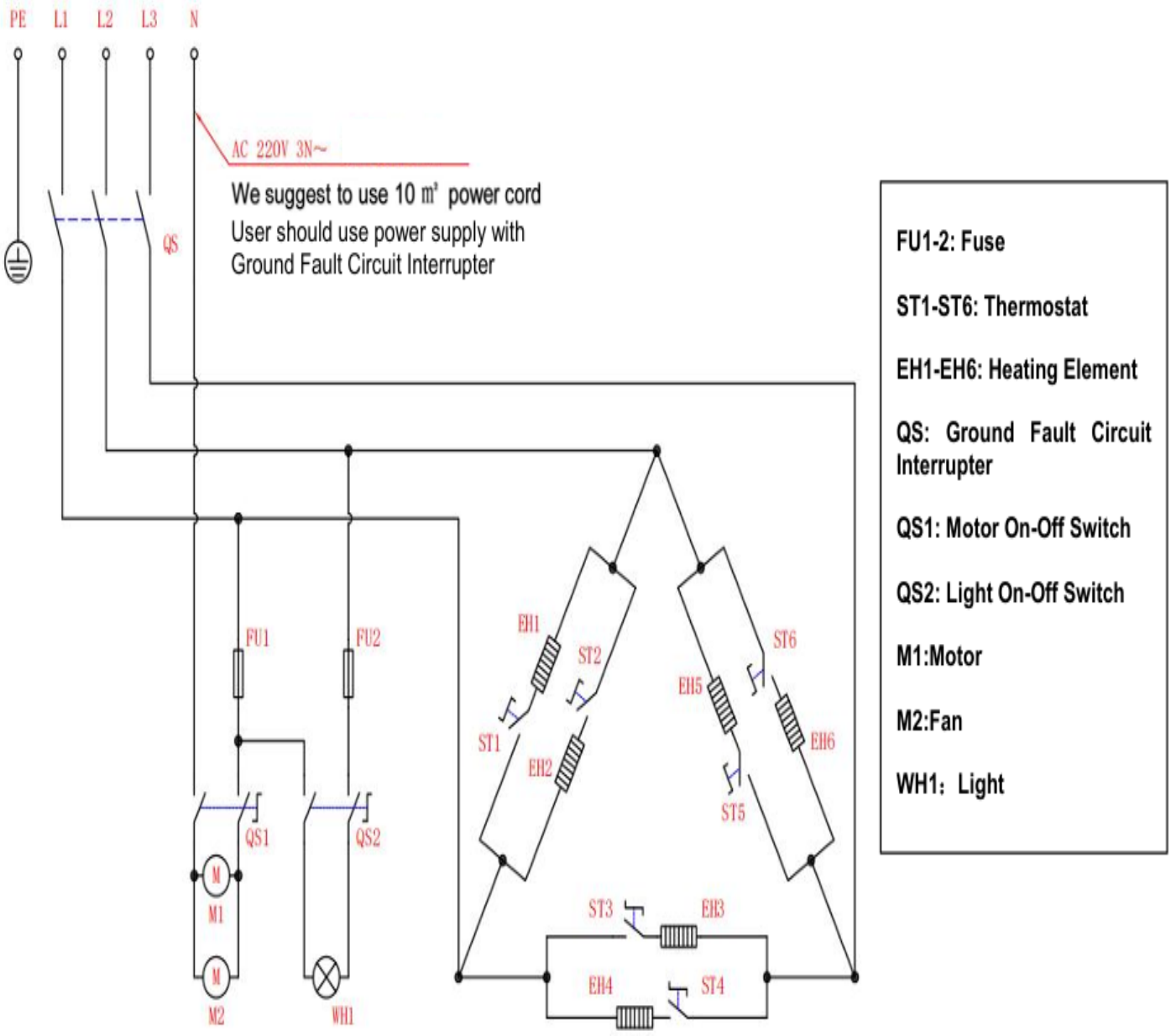
# Parts Breakdown

## Model CE-CN-0006-R *48195*

| Item No. | Description | Position |
|---|---|---|
| AS606 | Water/Oil Tray For Rotisserie Grill 48195 | 1 |
| AS607 | Body For Rotisserie Grill 48195 | 2 |
| AW712 | Left Glass Door For Rotisserie Grill 48195 | 3 |
| AS613 | Left Side Plate For Rotisserie Grill 48195 | 4 |
| AS612 | Magnetic Terminal For Rotisserie Grill 48195 | 5 |
| AS611 | Light For Rotisserie Grill 48195 | 6 |
| AS614 | Back Cover Plate of Electrical Control Box For Rotisserie Grill 48195 | 7 |
| AS615 | Temperature Controller For Rotisserie Grill 48195 | 8 |
| AS616 | Temperature Knob Component For Rotisserie Grill 48195 | 9 |
| AS617 | On-Off Switch For Rotisserie Grill 48195 | 10 |
| AS618 | Cable Lock For Rotisserie Grill 48195 | 11 |
| AS622 | Driven Sprocket For Rotisserie Grill 48195 | 12 |
| AS623 | Sprocket Spacer For Rotisserie Grill 48195 | 13 |
| AS624 | Center Shaft Sleeve of Transition Wheel For Rotisserie Grill 48195 | 14 |
| AS625 | Transition Wheel For Rotisserie Grill 48195 | 15 |
| AS626 | Chain For Rotisserie Grill 48195 | 16 |
| AS627 | Drive Sprocket For Rotisserie Grill 48195 | 17 |
| AS619 | Magnetic Terminal For Rotisserie Grill 48195 | 18 |
| AX604 | Fuse For Rotisserie Grill 48195 | 19 |
| AX605 | Install Rail For Rotisserie Grill 48195 | 20 |
| AS620 | Power Cable For Rotisserie Grill 48195 | 21 |
| AS621 | Fan For Rotisserie Grill 48195 | 22 |
| AR565 | Motor For Rotisserie Grill 48195 | 23 |
| AX606 | Motor Mount For Rotisserie Grill 48195 | 24 |
| AS628 | Heating Element For Rotisserie Grill 48195 | 25 |
| AS610 | Handle Lock For Rotisserie Grill 48195 | 26 |
| AS609 | Door Handle For Rotisserie Grill 48195 | 27 |
| AS608 | Right Glass Door For Rotisserie Grill 48195 | 28 |

# Electrical Schematics

## Model CE-CN-0006-R *48195*



# Notes

# Notes

# 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 spécifié 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: _____ Company Name: _____

Address: _____

Telephone: _____

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

Country: _____ Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ 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.

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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.

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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.