



Commercial Range Broiler

Model CE-CN-60-36CB-NG

Item 48335

Instruction Manual



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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

This manual contains important information regarding your purchased equipment. Please read the manual thoroughly prior to equipment set-up, operation and maintenance.

Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

Please keep it for future reference after installation and do not throw it away.

This is a universal installation and operation instruction book which would apply to different models.

PLEASE READ!



Safety and Warranty

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT AS COVERED BY THIS MANUAL.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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.

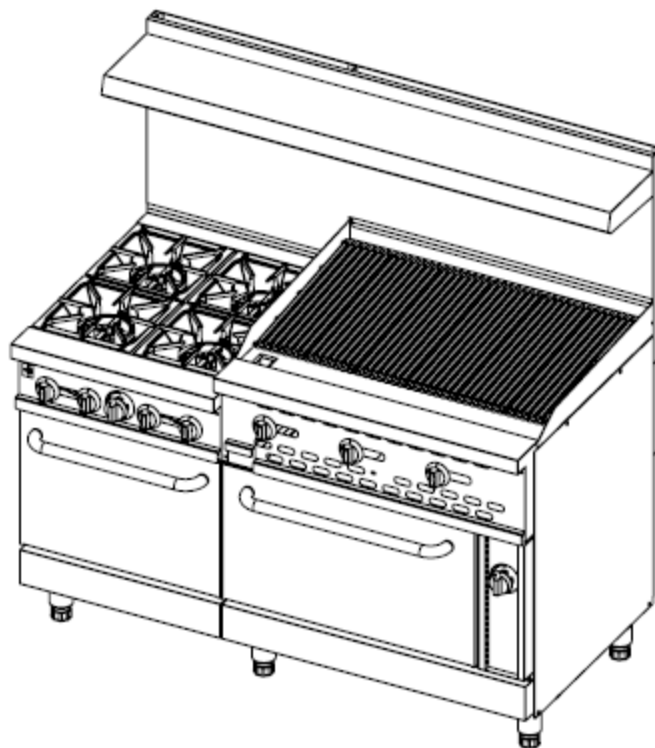
IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

WARNINGS:

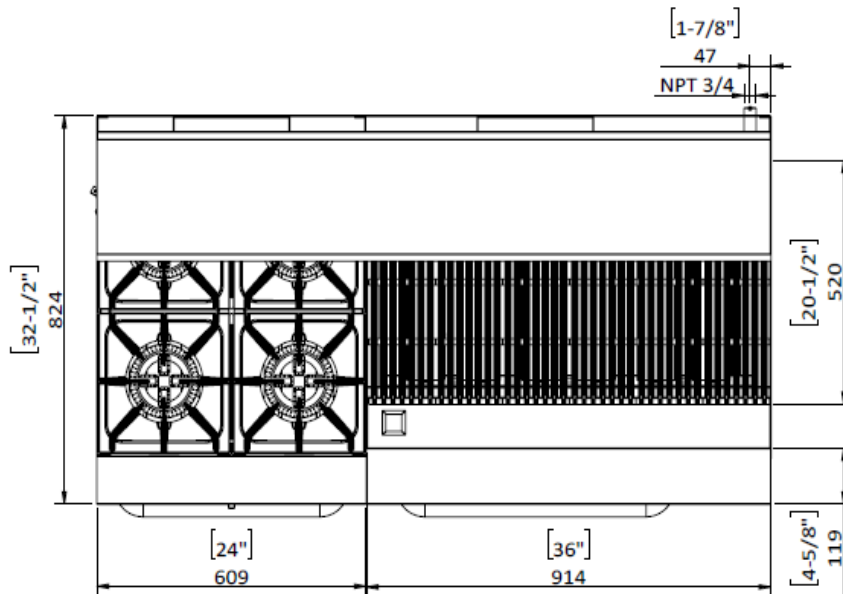
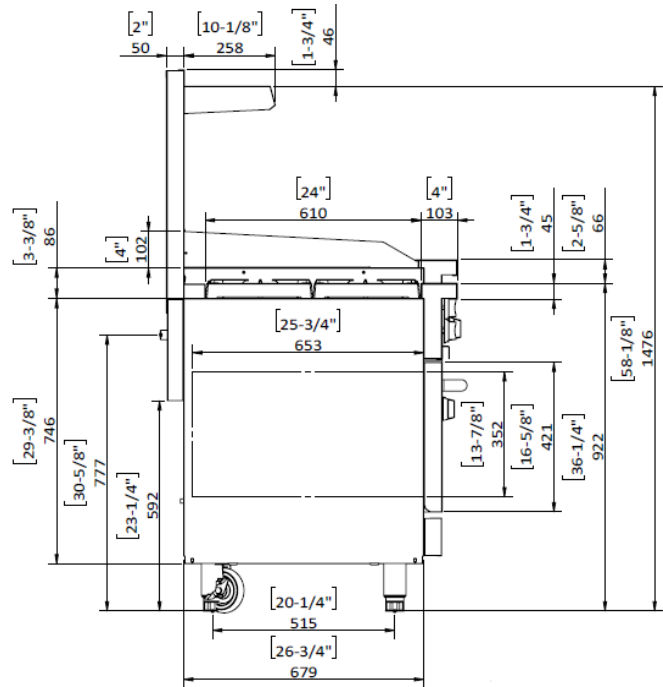
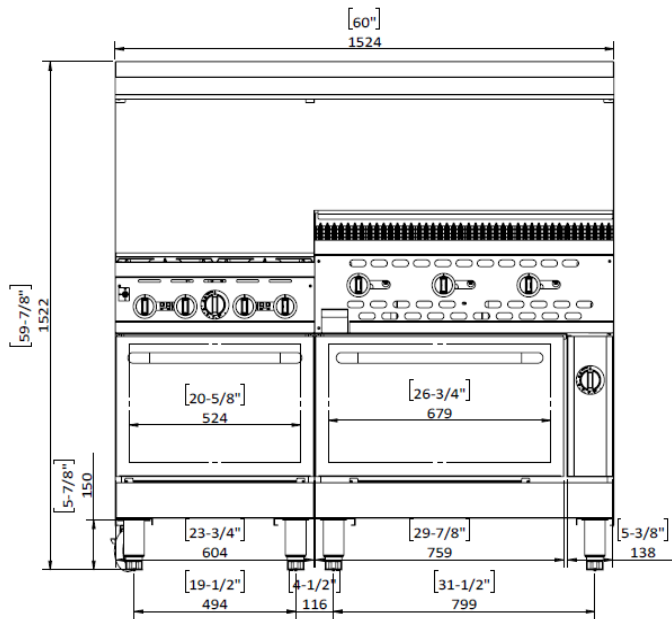
- Do not touch any hot surfaces.
- Do not use this unit for any other than intended use.
- Do not use outdoors.
- Always use on a firm, dry and level surface.
- Keep the appliance area free and clear from combustibles
- The manual shall be retained for future reference
- Do not store or use gasoline or other flammable vapor or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within proximity.
- Never attempt to move grates while cooking.

Technical Specification

Item Number	48335
Model	CE-CN-60-36CB-NG
Description	4 Burners with 36" Char Broiler & Oven
Oven Safety Feature	Thermal Coupling Safety Valve
Fuel Type	Natural Gas
Total Input	276,000 BTU / HR
Thermostat	250°F – 550°F
Gas Connection	3/4" NPT (Rear)
Grate Size	12" x 12" (30 x 30 cm)
Net Dimensions (WDH)	60" x 35" x 60" (1520 x 890 x 1520 mm)
Net Weight	683 lb. (310 kg)
Package Dimensions (WDH)	65" x 40" x 45" (1650 x 1010 x 1150 mm)
Gross Weight	816 lb. (370 kg)



Technical Drawings



Installation

BEFORE INSTALLATION

- Installation of this device should be performed by professional technicians
- Installation of this unit should conform to provisions of gas safety, installation and usage
- Check that electrical (if needed) and gas supply agree with the specifications on the rating plate located inside the kick panel of the unit. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.
- Units must be installed so that the flow of combustion and ventilation air will not be obstructed, ensure that there is an adequate supply of air in the room to allow proper combustion of gas at the burners.
- This device should be kept a minimum clearance of 12" from combustible construction at the sides and 10" at the rear. Clearance from non-combustible construction is 6" sides and 6" at the back. Do not install on a flammable floor or around other combustible objects.
- This item is intended to sit on a solid and level floor.

INSTALLATION

- The installation of this equipment must conform with local codes, or with the National Gas Code, ANSI Z223.1/NFPA 54, or the
- Natural Gas and Propane Installation Code, CSA B149.1, as applicable.
- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).
- Clearance and positioning around the equipment: This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.
- For an oven equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69/CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.4/CSA 6.9. When installing the oven with casters and quick-disconnect hose, adequate means must be provided to limit the movement of the oven without depending on the connector and the quick disconnect device or its associated piping to limit the oven movement. Restraining means may be attached to the vertical portion of the base frame in the rear of the oven.
- Air Supply and ventilation: The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be always maintained in front of and at the sides of the equipment for servicing and proper ventilation.

TO INSTALL

1. Level the device with a level gauge. The height can be adjusted by the adjustable feet. Unit should not sway or tilt during operation. Units that are not level will experience operational problems.
2. The mounting position should be well-ventilated with proper hood exhaust system.
3. Codes require that a gas shut off valve should be installed upstream the device where it is easily reached during operation.
4. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.
5. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and me

Installation

valves are not to be used.

6. Check to make sure the connection pipe to the unit has no leaks and that all connections and pipe joint compound used are resistant to the action of propane gases.
7. A pressure regulator must be installed with this unit. Ensure that the regulator type agrees with the rating plate gas supply. Regulator must be upright after installation. If regulator is not level during operation, performance problems may result.
8. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).
9. Check the gas supply pressure after installation.
10. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1 mbar) or a digital gauge. Procedure as follows:
 - Ensure gas is turned off.
 - Remove the panel and unscrew the screw on the pressure port.
 - Place the pressure gauge.
 - Start up the appliance by following the instructions in this owner's manual.
 - Check supply pressure. Pressure must agree with rating plate requirement when the unit is in full operation
 - After the check, turn off gas and remove the pressure gauge.
 - Replace the sealing screw.

IF UNIT HAS GRIDDLE TOP/GRIDDLE AND BROILER:

11. Grease collectors are packaged in oven for transport, remove from oven.
12. Place grease collector in the opening position. Ensure that grease collector moves freely and is properly positioned beneath griddle grease chute.

Operation

Note: When turning it on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe.

BURNERS

1. Turn on the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited, and the flame will be at Max. To set the flame to Min, rotate counterclockwise to another 90 degrees.
3. When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain lit.
4. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

OVEN

Before using the oven, please clean the unit completely, especially the oven chamber. Remove all the packing materials and film from shipping. Before cleaning the stainless-steel accessories, please make sure that the used detergent contains no corrosive substance and is okay for stainless steel surface cleaning (no chlorine-based cleaners). Then dry with a clean cloth.

Operation

When using first, it is normal that there is unpleasant smell that is produced by heating the insulation material and oil residue on the metal. If the oven is used for the first time, do not put any food into the chamber, set the temperature to 500°F and heat till the smell is gone. When first use, the duration of ignition may be a little longer due to the air existing in the new pipe.

1. To ignite, open the kick panel, then press down the oven knob and rotate it counterclockwise to " ★ ", align with the salient point and press down. Ignite the pilot flame with lighter via the ignition hole.
2. After the pilot flame is ignited, continue pressing the knob for around 30seconds to allow the thermocouple to heat. If the pilot goes out again when you release the knob, repeat this operation.
3. Once pilot remains lit, rotate the temperature control knob counterclockwise to ignite the main burner of the oven. Select an appropriate temperature according to food requirement. The oven temperature can be controlled between 250°F and 500°F.
4. To turn off the burner: Rotate the knob clockwise to strip mark and align with the salient point.

IMPORTANT

Differences in gas supply, environment, and altitude can produce small changes in the set points of the oven, which may change the accuracy of the dial. For this reason, the temperature indications for the oven can be adjusted. If you notice a difference in your actual oven temperature from the set point indicated at the dial, remove the oven knob and loosen the screws holding the indication plate to the manifold cover. Rotate the indication plate until the actual temperature lines up with the position of the knob, then retighten the screws and replace the knob.



GRIDDLE

CAUTION: The plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

Before first use – Season the Griddle Plate. A new griddle surface must be seasoned to perform well in cooking. The metal surface of the griddle is porous, and food will stick if the plate is not properly seasoned. Seasoning fills the pores of the metal with oil and gives the surface a slick, hard finish from which food will more easily release. To season the griddle plate, please heat griddle top on a low burner setting. Pour one ounce of cooking oil per square foot of surface onto the griddle and spread over the entire surface using an insulated cloth. Wipe away any excess oil with an insulated cloth. Repeat 2 to 3 times until griddle has a slick surface.

1. Ensure gas supply is on and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited, and the flame will be at Max. To set the flame to Min, rotate counterclockwise to another 90degrees.

Operation

3. If the flame could not be maintained, turn burner off and wait 5 minutes, then repeat
4. When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain light.
5. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

GAS CONVERSION

Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent.

Maintenance

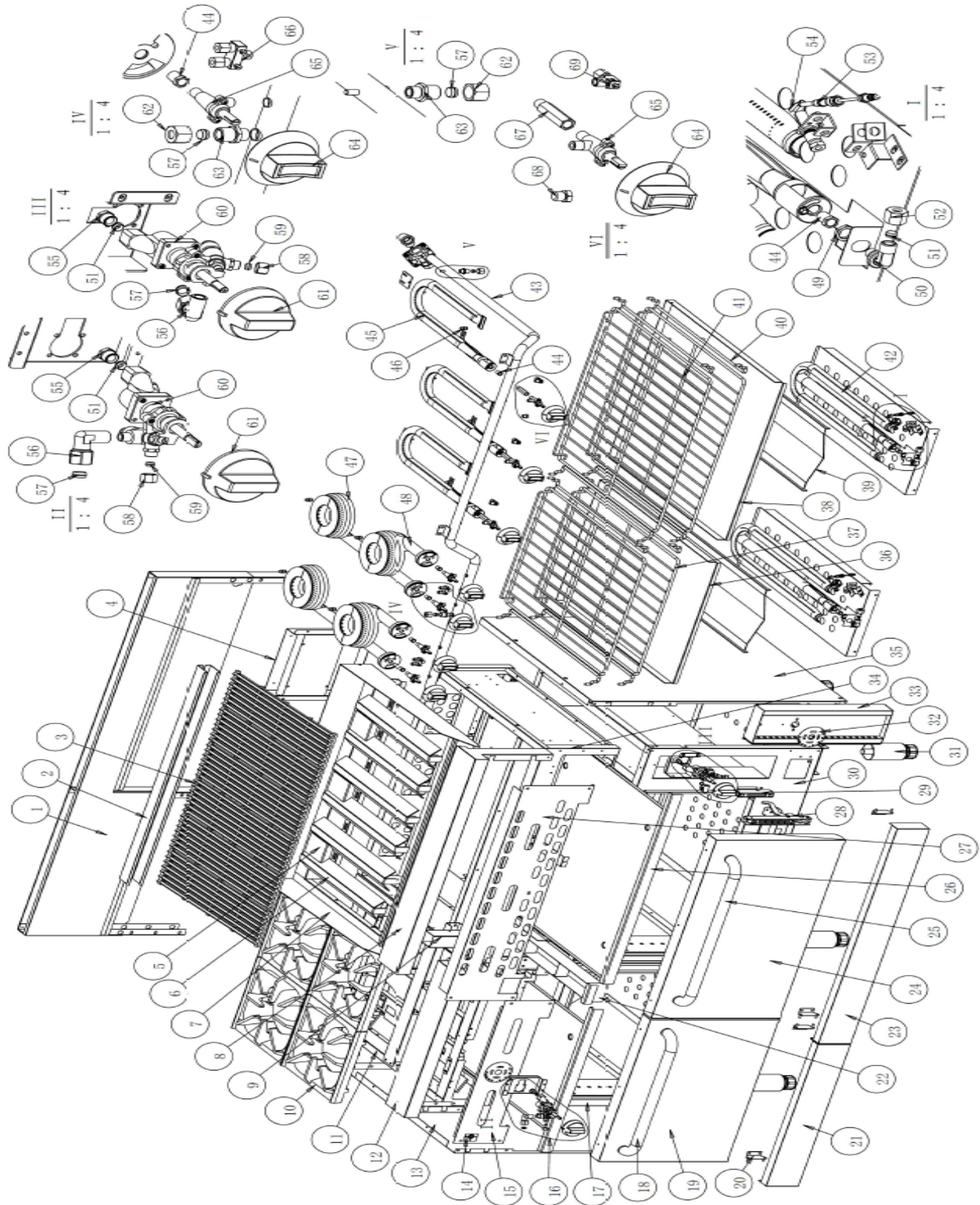
CLEANING

NOTE: It is important to check the machine daily. Checking the machine regularly can avoid serious accidents. Stop using it if user feels that there are some problems with the unit. Check the condition of the machine before and after using it every day.

1. Before cleaning, turn off all gas valves.
2. Please clean the burners and drip tray of all debris and spillage daily. A complete cleaning every day will ensure good service and extend the service life of the unit.
3. Clean the stainless-steel surface with warm soapy water every day and rinse it completely. Do not saturate range with water, excessive water will cause operational issues. During cleaning, do not clean the stainless-steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with chlorine cleanser (bleach, dish detergent, hydrochloric acid etc.). Do not clean the floor where the device is located with corrosive substance.
5. Do not change the burner shutter settings.
6. Accumulation of substances containing salt or acidic ingredients, e.g. vinegar, lemon juice, spices, salt etc. can cause corrosion. Thus, please do not allow these substances to have long contact with the unit.
7. After cleaning, ensure that the ports of the burners are open and clear of any residue.
8. Clean cast iron top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying, season grates lightly with liquid vegetable oil. After seasoning, replace grates on range and turn burners on LOW, allow grates to heat for 15 minutes before using pots or pans on the range top. Failure to season grates after cleaning will result in rust.
9. If units sit idle for a significant period, please turn off the gas valve upstream the device.

Parts Breakdown

Model CE-CN-60-36CB-NG 48335



Parts Breakdown

Model CE-CN-60-36CB-NG 48335

Item No.	Description	Position	Item No.	Description	Position
AX638	BACK RISER ASSEMBLY FOR BROILER 48335	1	AX659	LOWER DECORATIVE PANEL FOR BROILER 48335	23
AX639	GRILL GRATE EXTENSION PLATE FOR BROILER 48335	2	AX660	DOOR ASSEMBLY FOR BROILER 48335	24
AX640	TOP GRATE FOR BROILER 48335	3	AQ198	DOOR HANDLE FOR BROILER 48335	25
AX641	CHIMNEY INNER PANEL ASSEMBLY FOR BROILER 48335	4	AX661	CRUMB TRAY SSEMBLY FOR BROILER 48335	26
AX642	HEAT PLATE SHIELD (SHORT) FOR BROILER 48335	5	AX662	FRONT CONTROL PANEL FOR BROILER 48335	27
AX643	HEAT PLATE SHIELD (LONG) FOR BROILER 48335	6	AJ578	DOOR HINGE ASSEMBLY FOR BROILER 48335	28
AX644	GRILL APRON PANEL ASSEMBLY FOR BROILER 48335	7	AJ579	DOOR HINGE BRACKET ASSEMBLY FOR BROILER 48335	29
AX645	GRILL FRONT TABLE TOP ASSEMBLY FOR BROILER 48335	8	AX663	INNER CHAMBER ASSEMBLY FOR BROILER 48335	30
AX646	OIL LEAK PIPE ASSEMBLY FOR BROILER 48335	9	66200	ADJUSTABLE LEG FOR BROILER 48335	31
66212	GRATE FOR BROILER 48335	10	AX664	OVEN THERMOSTAT KNOB SCALE PLATE FOR BROILER 48335	32
AX647	BODY ASSEMBLY FOR BROILER 48335	11	AX665	OVEN CONTROL PANEL ASSEMBLY FOR BROILER 48335	33
AX648	STOVE FRONT TABLE TOP ASSEMBLY FOR BROILER 48335	12	AX666	BODY ASSEMBLY FOR BROILER 48335	34
AX649	LEFT SIDE PLATE FOR BROILER 48335	13	AX667	RIGHT SIDE PLATE FOR BROILER 48335	35
AX650	SWITCH STICKER FOR BROILER 48335	14	AX668	OVEN INNER BOTTOM PLATE FOR BROILER 48335	36
AX651	FRONT CONTROL PANEL FOR BROILER 48335	15	AM726	OVEN BAKING GRID FOR BROILER 48335	37
AX652	CRUMB TRAY SSEMBLY FOR BROILER 48335	16	AX669	OVEN INNER BOTTOM PLATE FOR BROILER 48335	38
AX653	INNER CHAMBER ASSEMBLY FOR BROILER 48335	17	AX670	V-SHAPED BAFFLE PLATE FOR BROILER 48335	39
AX654	DOOR HANDLE FOR BROILER 48335	18	66216	OVEN BAKING GRID SHELF FOR BROILER 48335	40
AX655	DOOR ASSEMBLY FOR BROILER 48335	19	66215	OVEN BAKING GRID FOR BROILER 48335	41
AX656	FRONT HINGE BRACKET ASSEMBLY FOR BROILER 48335	20	66202	U-SHAPED BURNER FOR BROILER 48335	42
AX657	LOWER DECORATIVE PANEL FOR BROILER 48335	21	AX671	GAS INLET PIPE ASSY FOR BROILER 48335	43
AX658	OIL COLLECTION TRAY ASSEMBLY FOR BROILER 48335	22	AJ595	NOZZLE FOR BROILER 48335	44

Parts Breakdown

Model CE-CN-60-36CB-NG 48335

66214	U-SHAPED BURNER FOR BROILER 48335	45	AP792	NUT FOR BROILER 48335	58
66208	PILOT FOR BROILER 48335	46	AQ195	CLAMP FOR BROILER 48335	59
AX672	LONG BURNER ASSEMBLY FOR BROILER 48335	47	66209	OVEN THERMOSTAT VALVE FOR BROILER 48335	60
AX673	SHORT BURNER ASSEMBLY FOR BROILER 48335	48	66204	KNOB FOR BROILER 48335	61
AJ596	NUT FOR BROILER 48335	49	AQ194	NUT FOR BROILER 48335	62
AN208	NOZZLE CONNECTING ELBOW FOR BROILER 48335	50	AQ193	CONNECTOR FOR BROILER 48335	63
AL124	CLAMP FOR BROILER 48335	51	AC315	KNOB FOR BROILER 48335	64
AP789	NUT FOR BROILER 48335	52	66205	BURNER CONTROL VALVE FOR BROILER 48335	65
66217	OVEN THERMOCOUPLE FOR BROILER 48335	53	66206	PILOT VALVE FOR BROILER 48335	66
66201	PILOT FOR BROILER 48335	54	AQ192	NOZZLE EXTENSION CONNECTOR FOR BROILER 48335	67
AP795	NUT FOR BROILER 48335	55	AJ605	TEST PLUG FOR BROILER 48335	68
AP109	ELBOW FOR BROILER 48335	56	66207	PILOT VALVE FOR BROILER 48335	69
AP141	CLAMP FOR BROILER 48335	57			

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The pilot flame can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The nozzle is clogged	Unclog the nozzle
	Connection of the thermocouple is loose	Tighten the thermocouple
	The thermocouple is defective	Replace the thermocouple
	The gas control valve is malfunctioning	Replace the gas control valve
The pilot flame is on, but the main burner can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The main burner nozzle is clogged	Unclog the nozzle
	The gas control valve is defective	Replace the gas control valve
It has a light back sound when the gas supply is turned off	Wrong orifice size for the gas supply	Install proper orifice
	The air shutter is too open	Adjust the damper
	Gas pressure too low	Increase the gas pressure
	Gas pressure too low	Increase the gas pressure
It has a yellow flame and black smoke	Wrong orifice size for the gas supply	Install proper orifice
	The air shutter is closed too far	Adjust the air shutter
	Running out of gas/propane	Replace tank/ increase gas
	High elevation	Install proper orifices for elevation
	Bad air/gas mixture	Increase air flow/gas to the unit

Notes

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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.

