



Electric Ovens

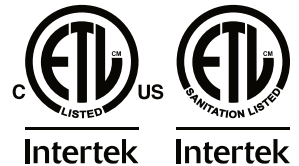
Models CE-CN-COE 208, COE 208 2

Items 48551, 48552

Instruction Manual



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Model CE-CN-COE 208 / Model CE-CN-COE 208 2

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General Information

Omcman Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcman and Omcman 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 Omcman 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 Omcman 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. Omcman 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.

Omcman 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.

Omcman Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcman et Omcman Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité 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'Omcman 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 bon de livraison avant d'accepter la livraison et contactez Omcman 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. Omcman 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

CAUTION - HOT

CAUTION: Risk of Fire or Burn Hazard. Do Not Store Combustible Material In This Area.

CAUTION:

- Disconnect from power supply before servicing.
- Do not use outdoors, commercial and indoor use.
- Do not immerse in water.



Safety and Warranty

- Do not connect to a circuit operating at more than 150 volts to ground.
- Servicing or cleaning be done with the appliance disconnected from the supply circuit.

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

WARNING: Risk of Electric Shock – Appliance must be secured to building structure. See Installation Instructions.

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.

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-COE 208	CE-CN-COE 208 2
Item Number	48551	48552
Total Power	10,000 W	10,000 W (x2)
Electrical	208V / 60Hz / 3	
Current	31A	31A (x2)
Overall Dimensions of Oven	38" x 44.5" x 61.8" 965 x 1130 x 1570mm	38" x 44.5" x 61.8" (x2) 965 x 1130 x 1570mm (x2)
Internal Dimensions of Oven	29.1" x 19.7" x 22.4" 740 x 500 x 570mm	29.1" x 19.7" x 22.4" (x2) 740 x 500 x 570mm (x2)
Net Weight	385.8 lbs / 175 kgs.	385.8 lbs / 175 kgs. (x2)
Oven Packaging Dimensions	42.5" x 48" x 39.4" 1080 x 1220 x 1000mm	42.5" x 48" x 39.4" (x2) 1080 x 1220 x 1000mm (x2)
Oven Packaging Weight	502.7 lbs. / 228 kgs.	502.7 lbs. / 228 kgs. (x2)
Leg Net Weight	45.2 lbs. / 20.5 kgs.	N/A
Leg Packaging Dimensions	31.1" x 18.1" x 8.7" / 790 x 460 x 220mm	N/A
Leg Packaging Weight	48.5 lbs. / 22 kgs.	N/A

Installation

QUALIFIED PERSONNEL

These installation instructions are for the use of qualified installation and service personnel only. Installation or service by other than qualified personnel may result in damage to the oven and/or injury to the operator. Qualified installation personnel are those individuals, firms, companies or corporations which either in person or through an agent is engaged in and responsible for: the installation of electrical wiring from the electric meter, main control box or service outlet to the electrical appliance. Qualified installation personnel must be familiar with all precautions required and have complied with all requirements of state and local authorities having jurisdiction. See: National Electrical Code, ANSI/NFPA70.

DELIVERY AND INSPECTION

Omcan does everything within its power to ensure you received your oven in good condition. They are strapped down on heavy wooden skids and surrounded by heavy "tri-wall" carton stop prevent shipping damage. They have all been carefully inspected before they were packaged and consigned to the carrier. Upon delivery of your Omcan oven:

- Look over the shipping container, carefully noting any exterior damage on the delivery receipt, which must also be signed by the driver/delivery person.
- Uncrate and check for any damage, which was not evident on the outside of the shipping container. This is called concealed damage. The carrier must be notified within fifteen (15) days of the delivery of the oven and the carton, skid and all packaging materials must be retained for inspection.

Omcan cannot assume liability for loss or damage suffered in transit. The carrier assumes full responsibility

Installation

for delivery in good order when the shipment was accepted. However, we are prepared to assist you in filing your claim.

LOCATION OF THE OVEN

Proper planning and placement of the oven will give you the best results in terms of long-term user convenience and satisfactory performance. We urge you to give adequate thought in the placement of your oven prior to its arrival.

- The oven should be placed in an area that is free from drafts and accessible for proper operation and servicing.
- Refer to the Oven Placement Clearances Chart before installing the oven.

OVEN PLACEMENT CLEARANCES CHART

	COMBUSTIBLE	NON-COMBUSTIBLE
Right Side	1"	0"
Left Side	1"	0"
Rear	3"	3"
Floor	8"	8"

It is also important not to obstruct the natural flow of ventilation air if the oven is to operate properly. This oven should not be installed on a curb base or sealed to the wall. Either condition can restrict the flow of air to or prevent proper ventilation of the blower motor. The blower motor has a thermal protection device, which will trip, because of excessive ambient temperatures at the back of the oven. This condition should be corrected immediately to avoid damaging the oven permanently. Before making any connections to the oven, check the specification plate to be sure the oven specifications concur with the voltage and phase to be supplied to the oven. The specification plate is located behind the lower front panel. To access the specification plate, loosen the four screws below the doors, and pull the panel outward. The specification plate bearing the oven's serial number is attached to the underside of the upper ledge above the control panel. To prevent movement of the oven during cooking, pull the supply cable to dangerous. Two chains must be fixed on the back of appliance. Another end of chains must fix on the solid wall 30 inches height. Attention: the chain length must be no longer than 4", but more than 3".

ELECTRICAL CONNECTIONS

The oven is supplied for connection to a 208, 240 volt grounded circuit. The electric motor, oven lights, indicator lights and control circuits are connected internally and require no secondary power supply. Before making any connections to these units, check the specification plate to assure that the voltage and phase of the oven is compatible with the electrical supply. When installing, all ovens must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (in Canada – CSA Std. C22.1). Wiring diagrams are located in the control compartment area. Standard wiring schematics are also included at the back of this manual. Note to Electrical Inspector: inspection of electrical connection should be accomplished by the removal of the lower finishing piece. This is done by loosening the four screws located in the door opening under the doors.

Power supply cable must be sleeved by metal sleeving.

Installation

OVEN ASSEMBLY

Before assembling and installing the oven, please check to make sure that all necessary parts are present. In addition to the oven itself, there will also be four legs, four feet or four casters, the vent guard, (for double sections: retaining clips & vent riser) and miscellaneous hardware. Please check the interior of all oven sections for the parts needed to assemble and install the oven(s).

LEG ATTACHMENT

Once the oven has been removed from the carton, lay it on its left side (the side without the controls). Hold the leg and align with the threaded hole in the front corner of the bottom of the oven. Carefully start the bolt in the corner (avoid cross threading). Align the other two leg plate holes in the leg with those in the oven bottom and secure each leg using the remaining two leg bolts. Repeat this process for all legs. Raise the oven up on the legs. Level the oven by turning the adjustable feet in or out as needed.

CASTER INSTALLATION

Casters are available as an option for both the single and double oven sections. The installation of casters requires the removal of the adjustable feet from the legs. This is done by placing the bit of a large screwdriver against the lip of the foot and rapping the screwdriver to drive the foot out of the leg. The caster is then inserted fully into the opening where the foot came out and the locking nut tightened to expand the compression sleeve of the caster.

NOTE: the casters with locking brakes are best mounted on the front side of the oven for easier access.

NOTE: If you plan to use casters, a fixed restraint of the proper length must be incorporated to secure the oven to a non-movable surface to eliminate strain on the power cord. If the oven is removed from its normal position, the restraint must then be reattached when returned.

DOUBLE SECTIONS

- Secure the short legs to the bottom of the lower section as described in previous section.
- At the rear of the oven, install the flue connector by sliding it up through the flue vent opening in the top of the oven and over the upper flue vent. Push it flush with the back of the oven then slide it down over the lower flue vent. Attach with screws provided.
- Locate securing clips and align with holes on rear frames of oven section, install three screws each as provided and tighten.
- Place upper section on top of lower section and align all edges of the ovens.
- Casters are installed by the method described for single section ovens in the previous section.
- Install flue guard or draft hood adapter and draft hood and draft hood collar to upper section.

ADJUSTMENTS ASSOCIATED WITH INSTALLATION

Each oven section and all its component parts have been tested thoroughly and inspected before the oven was shipped from the factory. However, it is sometimes necessary to further test or adjust the oven once it has been installed. Such adjustments are the responsibility of the Dealer or Installer. These types of adjustments are not considered defects, rather a normal and routine part of the proper installation of the equipment.

These adjustments include but are not limited to:

- Adjustments and re-calibration of the thermostat.
- Adjustment to the doors.

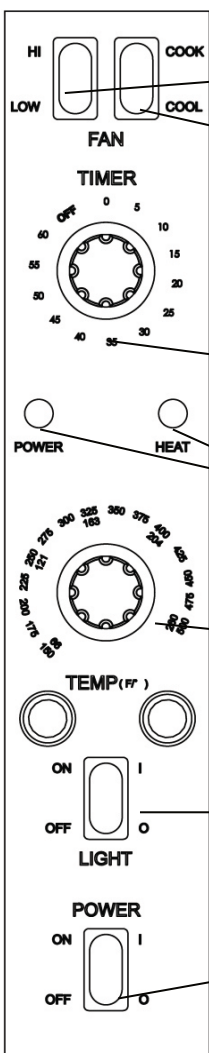
Installation

- Leveling.
- Tightening of fasteners.

Warning: no installation should be considered complete without proper inspection and, if necessary, any adjustments by qualified service or installation personnel.

Operation

The information in this section is intended for the use of qualified operating personnel. Qualified Operating Personnel are those individuals who have carefully read the information contained in this manual, are familiar with the function of the oven and/or have had experience with operating the equipment described. We recommend following these instructions to insure Optimum performance, long life and trouble-free service from your oven.



- 1. Fan speed**
Use to select fan speed, HI or LOW, The appropriate speed is determined by the type of food being cooked.
- 2. Fan Mode**
In COOK mode, the fan runs continuously except when the doors are open. The fan does NOT cycle with operation of burners. In COOL mode, the fan runs continuously even if the doors are open. Since the burners will not operate if the oven doors are open, to rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL.
- 3. Cook Timer**
Turn knob to set a time duration. An alarm will sound when the timer runs out. The timer is a reminder to the user; **the timer does not control the oven.**
- 4. Power on Light**
- 5. Heat-On indicator**
- 6. Cook Temperature Control**
Turn knob to select desired cooking temperature. The heat on indicator will go out when the oven reaches the set temperature, and will cycle on and off as the burners operate to maintain the set cooking temperature.
- 7. Oven Interior Light Switch**
On ovens equipped with an oven interior light, press to turn on the light. The light remains on for as long as the switch is held.
- 8. Power Switch**
Switch ON to use the oven, switch OFF when done using the oven.

Operation

The fan speed can be set to high or low speed by Placing the FAN HI/LOW button to the desired setting.

NOTE: to set times of less than 25 minutes, turn timer, knob past 25 minutes and then back to the desired time.

During the Cook Cycle, the OVEN READY Indicator light will cycle on and off with the heating elements.

Warning: do not attempt to operate oven during a power failure.

COOKING

A cooking cycle can be initiated as follows:

- Turn the power switch.
- Set the cooking temperature by turning the TEMPERATURE dial to the desired temperature. The OVEN READY indicator light will turn on. When the OVEN READY indicator light turns off, place the product to be cooked in the oven.
- Set the cooking Time by turning the COOK TIMER dial to the desired time.
- When the COOK TIMER reaches "zero", the alarm will sound.
- To cancel the alarm, turn the COOK TIMER dial to the OFF position.

GENERAL GUIDELINES FOR OPERATION

These guidelines are to assist you in obtaining the best performance from your oven:

- Always pre-heat your oven before cooking by placing the temperature setting at the desired temperature. The oven is pre-heated when the indicator light goes out.
- Always use a lower temperature setting than that recommended for a standard conventional oven or range oven. The general rule of thumb is to subtract 50 - 100°F from the standard oven recipe. Some experimentation on your part may be necessary to achieve the optimum results with your food products.

Cooking at higher temperatures will not reduce your cooking time! It will produce unsatisfactory baking and roasting results.

- You should begin checking the doneness of your food product in about half the time recommended for the same recipe cooked in a standard oven. There is a suggested time and temperature chart on the next page, which can serve as a guide. Keep in mind that your times may vary depending on the amount of product being cooked in your oven. The best results are always achieved when a systematic record of times and temperatures is kept for reference.
- The oven will hold up to thirteen 18" x 26" (457mm x 660mm) sheet pans. Your product and pan height will determine how many racks can be loaded.

Do not place an empty sheet pan or aluminum foil on the bottom of the oven. This will disrupt the air flow and cause uneven cooking results.

- To minimize the shrinkage of roasted meats, place the meat directly on the racks and place a sheet pan one half full of water in the bottom rack position. The water will keep the oven compartment more humid and the meat juices will evaporate less.
- Maintain equal loads when cooking more than one pan of product at a time. You may wish to weigh the product to assure that the pan loads are equal. Smaller loads in one pan will cook at a different rate than larger ones in another.
- You may wish to experiment with leaving the oven OFF after pre-heating the oven and loading when baking light products such as light cake batter or custard so the product will have time to set. Normally, 7-10 minutes with the oven OFF, then finishing with the oven ON, will keep the product from rippling or being pushed by the fan.

- When starting off with frozen product, you may wish to pre-heat your oven up to 100° F above the temperature you are going to cook. Load the product and reset the temperature for the normal time.
- For longer bulb life, do not leave the oven lights on when not viewing the product.

OPERATION INSTRUCTIONS

The information in this section is intended for the use of qualified operating personnel. Qualified Operating Personnel are those individuals who have carefully read the information contained in this manual, are familiar with the function of the oven and/or have had experience with operating the equipment described. We recommend following these instructions to ensure optimum performance, long life and trouble-free service from your oven.

Convection cooking has been around from the 1960s. Its advantages are well known. It differs from conventional cooking by the movement of heated air within the cooking cavity by means of a fan. This moving, heated air helps to strip the cool air from around the product being cooked, allowing the heat to penetrate more rapidly. The results are that your product is cooked quicker and at a lower temperature with the comparable product quality found in conventional ovens. Please take the time to carefully read the operating instructions. They are important in the successful use of your oven.

Warning: the COE Convection Ovens rely on electricity for powering the ignition system and the fan. Do not attempt to operate during a power failure.

SUGGESTED TIMES & TEMPERATURES

TYPE	PRODUCT	F	C	COOK TIME	RACKS
BEEF	HAMBURGER PATTIES (3.3 OZ)	400	205	8 - 10 MIN	13
BEEF	MEAT LOAF	325	165	40 - 45 MIN	4
BEEF	STEAMSHIP ROUND (80 LBS QUART)	275	135	2 ¾ HOURS	2
BEEF	ROLLED BEEF ROAST (12 - 15 LBS)	275	135	2 ½ HOURS	4
BEEF	STANDING RIB ROAST (20 LBS RARE)	235	115	2 ¾ HOURS	2
BEEF	SHELL STEAKS (10 OZ)	450	230	7 - 8 MIN	6
BEEF	POT PIES	400	205	30 - 35 MIN	6
BEEF	STUFFED PEPPERS	350	175	15 - 20 MIN	4
BEEF	LASAGNA	260	175	90 MIN	4
BEEF	HOT DOGS	325	165	10 - 15 MIN	6
PORK	BAKED STUFFED PORK CHOPS	375	190	25 - 30 MIN	6
PORK	BACON	400	205	5 - 7 MIN	13
VEAL	BONED VEAL ROAST (15 LBS)	300	150	3 HRS 10 MIN	3
LAMB	LAMB CHOPS	400	205	7 - 8 MIN	6
POULTRY	CHICKEN BREASTS AND THIGHS	350	175	40 MIN	6
POULTRY	CHICKEN BACKS AND WINGS	350	175	35 MIN	6
POULTRY	CHICKEN QUARTERED	350	175	30 MIN	6
POULTRY	TURKEY ROLL (18 LBS)	310	155	30 - 35 MIN	6
SEAFOOD	FISH STICKS	335	170	16 - 18 MIN	13
SEAFOOD	COD, HALIBUT (FROZEN)	350	175	20 MIN	6

Operation

TYPE	PRODUCT	F	C	COOK TIME	RACKS
SEAFOOD	SHRIMP, BAKED STUFFED	400	205	6 - 7 MIN	6
SEAFOOD	LOBSTER, BAKED STUFFED	400	205	10 MIN	4
SEAFOOD	LOBSTER TAILS (FROZEN)	425	220	9 MIN	6
CHEESE	MACARONI & CHEESE CASSEROLE	350	175	30 MIN	6
CHEESE	GRILLED CHEESE SANDWICHES	400	205	8 MIN	13
POTATOES	BAKED POTATOES	400	205	50 MIN	6
POTATOES	SLICED OR DICED POTATOES	325	165	10 MIN	6
POTATOES	FRENCH FRIES (FROZEN)	TIMES AND TEMPS WILL VARY AS TO CUT.			
PIES	FROZEN BERRY PIES (22 TO 36 OZ EA)	325	165	35 MIN	6
PIES	FROZEN FRUIT PIES (24 TO 46 OZ EA)	325	165	45 - 50 MIN	6
PIES	FRESH APPLE PIE (20 TO 36 OZ EA)	350	175	25 - 30 MIN	6
PIES	PUMPKIN PIE	300	150	30 - 50 MIN	6
PIES	FRUIT CRISP	300	150	25 MIN	6
PIES	FRUIT COBBLER	300	150	30 MIN	6
PIES	APPLE TURNOVERS	350	175	15 MIN	6
BREADS	BREAD (32 - 1 LB LOAVES)	325	165	30 MIN	4
BREADS	NORTHERN CORN BREAD	325	165	25 MIN	6
BREADS	SOUTHERN CORN BREAD	375	190	15 - 20 MIN	6
BREADS	HAMBURGER ROLLS	275	125	15 MIN	6
BREADS	YEAST ROLLS	300	150	25 MIN	6
BREADS	BISCUITS	400	205	6 MIN	6
BREADS	ROLLS, BROWN & SERVE	350	175	15 MIN	6
PASTRIES	SHEET CAKE (5 LBS BATTER PER PAN)	325	165	16 - 18 MIN	6
PASTRIES	CHOCOLATE CAKE	325	165	29 MIN	6
PASTRIES	BROWNIES	325	165	15 MIN	6
PASTRIES	DANISH PASTRY	325	165	12 MIN	6
PASTRIES	CINNAMON BUNS	325	165	20 MIN	6
PASTRIES	SUGAR COOKIES	275	125	15 MIN	13
PASTRIES	CREAM PUFFS	325	165	20 - 25 MIN	6
PASTRIES	CHOCOLATE CHIP COOKIES	325	165	10 MIN	13
PASTRIES	PEANUT BUTTER COOKIES	300	150	10 MIN	13

NOTE: your times and temperatures may vary from those shown on this chart. Your results depend on weight per pan, temperature of the product before loading, the recipe, type of pan, and calibration of the thermostat. If your recipes vary from these, write in your proven times and temperatures for your future use.

Operation

COOK & HOLD/ROAST & HOLD RECOMMENDED TIME & TEMPERATURE

PRODUCT	QTY	COOK TEMP	HOLD TEMP	COOK TIME	HOLD TIME MINIMUM	TOTAL TIME
PRIME RIB BONE IN CAP OFF 14 – 18 LBS (6.4 – 8.1 KG)	1 3 6	200°F 93°C	140°F 60°C	3 HRS 3-1/4 HRS 3-1/2 HRS	1 HR 1-1/2 HRS 2 HRS	4 HR 4-3/4 HRS 5-1/2 HRS
PRIME RIB BONE IN CAP ON 18 – 22 LBS (8.1 – 10 KG)	1 3 6	200°F 93°C	140°F 60°C	3-1/2 HRS 4 HRS 4-1/2 HRS	1 HR 1-1/2 HRS 2 HRS	4-1/2 HRS 5-1/2 HRS 6-1/2 HRS
TOP OR BOTTOM ROUNDS 10 – 12 LBS (4.5 – 5.4 KG)	1 3 6	200°F 93°C	140°F 60°C	3-1/2 HRS 4 HRS 4-1/2 HRS	1 HR 1-1/2 HRS 2 HRS	4-1/2 HRS 5-1/2 HRS 6-1/2 HRS
PORK ROAST OR HAM CAP OFF 10 – 12 LBS (4.5 – 5.4 KG)	1 3 6	250°F 121°C	170°F 76°C	4 HRS 4-1/4 HRS 4-1/2 HRS	1 HR 1-1/2 HRS 2 HRS	5 HR 5-3/4 HRS 6-1/2 HRS
TURKEY 20 - 22 LBS (6.4 – 8.1 KG)	1 2	250°F 121°C	170°F 76°C	3-3/4 HRS 4 HRS	1 HR 1-1/2 HRS	4-3/4 HR 5-1/2 HRS
LEG OF LAMB BONE IN 8 - 10 LBS	2 4 6	225°F 107°C	160°F 71°C	2-1/2 HRS 2-3/4 HRS 3 HRS	1 HR 1-1/2 HRS 2 HRS	3-1/2 HR 4-1/4 HRS 5 HRS

Maintenance

These maintenance instructions are for the use of qualified service personnel only. Service by other than qualified personnel may result in damage to the oven and/or injury to the operator. If you should require assistance in the selection of a qualified service agency, please contact Service Department. Qualified service personnel are those individuals, firms, companies or corporations which either in person or through an agent are engaged in and responsible for repair or servicing of commercial food preparation equipment, who are experienced in such work, familiar with all precautions required, and have complied with all requirements of state and local authorities having jurisdiction.

Maintenance

ADJUSTMENTS

Quite often malfunctions, which are attributed to defects, may be repaired by adjusting certain parts rather than replacing them.

DOOR ADJUSTMENT

All 6/13 Series Convection Ovens (except model option Q) have doors that are inter-connected so they operate simultaneously by means of a chain and turnbuckle assembly. The doors are properly adjusted and inspected before the oven leaves the factory. However, from time to time it may be necessary to readjust the doors after usage. If you find it necessary to adjust the doors for proper operation, the chain and turnbuckle assembly is located behind the panel that is over the doors. It is best to adjust turnbuckles while the door is in an unlatched position.

1. Loosen the jam nut on both turnbuckles.
2. Make adjustments simultaneously to both turnbuckles.
3. Loosening or tightening the assembly will not allow the doors to work properly. Ideally, you should loosen one turnbuckle and tighten the other. Some experimentation will indicate which direction you will want to make your adjustments.
4. Once the doors are operating properly, re-tighten the jam nuts so the unit will stay in adjustment. Test the door to make certain it is in adjustment.
5. Replace cover.

DOOR SWITCH ADJUSTMENT

You may also wish to adjust the door switch. The door switch is located behind the combustion compartment cover, on the right side. The door switch is activated by a cam, which is mounted to the door's hinge pin with a setscrew.

1. Open the doors fully.
2. Remove the lower cover by loosening the four screws located inside the door opening.
3. Position the doors so they are nearly closed but not latched.
4. To adjust the cam loosen the setscrew and rotate the cam until you hear the switch click.
5. Tighten the setscrew in the cam. Test the door to make certain the switch will make contact with the doors closed.
6. Replace the cover.

Notice: the door turnbuckles and door switch are located in a heated zone. Care should be taken to avoid burns.

THERMOSTAT CALIBRATION

Electro-Mechanical Controls Only ("Q" & "V"). Not applicable to Ovens with Solid State Controls.

In many convection ovens thermostats have been the cause of more operating problems than any other component part. Thermostats, being mechanical devices, do sometimes fail, in which case only replacing the part will correct the problem. However, the great majority of thermostat related problems could be attributed to their being out of adjustment (calibration). A thermostat that is out of calibration may cause unsatisfactory cooking results such as uneven baking, prolonged cooking times, etc. If you are experiencing uneven cooking, it may be a result of excessive cooking temperatures. Refer to the cooking chart provided in this manual.

TO CHECK CALIBRATION

- Turn the oven on by turning the Power Switch to the ON position.
- Open the doors and place a thermocouple in the center of the middle oven rack. A reliable mercury-type thermometer can be substituted if a pyrometer is not available.

Maintenance

- Turn the thermostat dial to 350°F (177°C). Allow the oven to preheat 1/2 hour.
- When the indicator light goes out, the thermostat has been satisfied. Check the pyrometer or thermometer to determine the internal oven temperature.
- If the reading on the pyrometer (or thermometer) is less than 10°F different from the setting of the thermostat, no adjustment is needed. If this reading is more than 10°F, proceed with calibration procedure.

TO CALIBRATE THE OVENS

- Remove the thermostat knob by loosening the setscrew and pull the knob forward. Take care not to rotate the thermostat stem, which will change the setting.
- With a very small screwdriver, turn the screw located in the bottom of the hollow of the stem clockwise to lower the temperature or counterclockwise to raise the temperature. DO NOT allow the stem of the thermostat to rotate as you turn the screw.
- Open the door and turn the POWER SWITCH to the COOL DOWN position. This will allow the oven fan to come on without the burners and cool off the oven. Allow the oven to cool to about 250°F (120°C).
- Return the POWER SWITCH to the ON position and repeat the previous steps until the oven thermostat and the pyrometer (thermometer) reading agree.
- Replace the knob and tighten the setscrews.

NOTICE: maximum turn of screw "A" is 1 - 1/2 turns clockwise or counter-clockwise.

This thermostat is a direct-acting (opens on temperature rise) device.

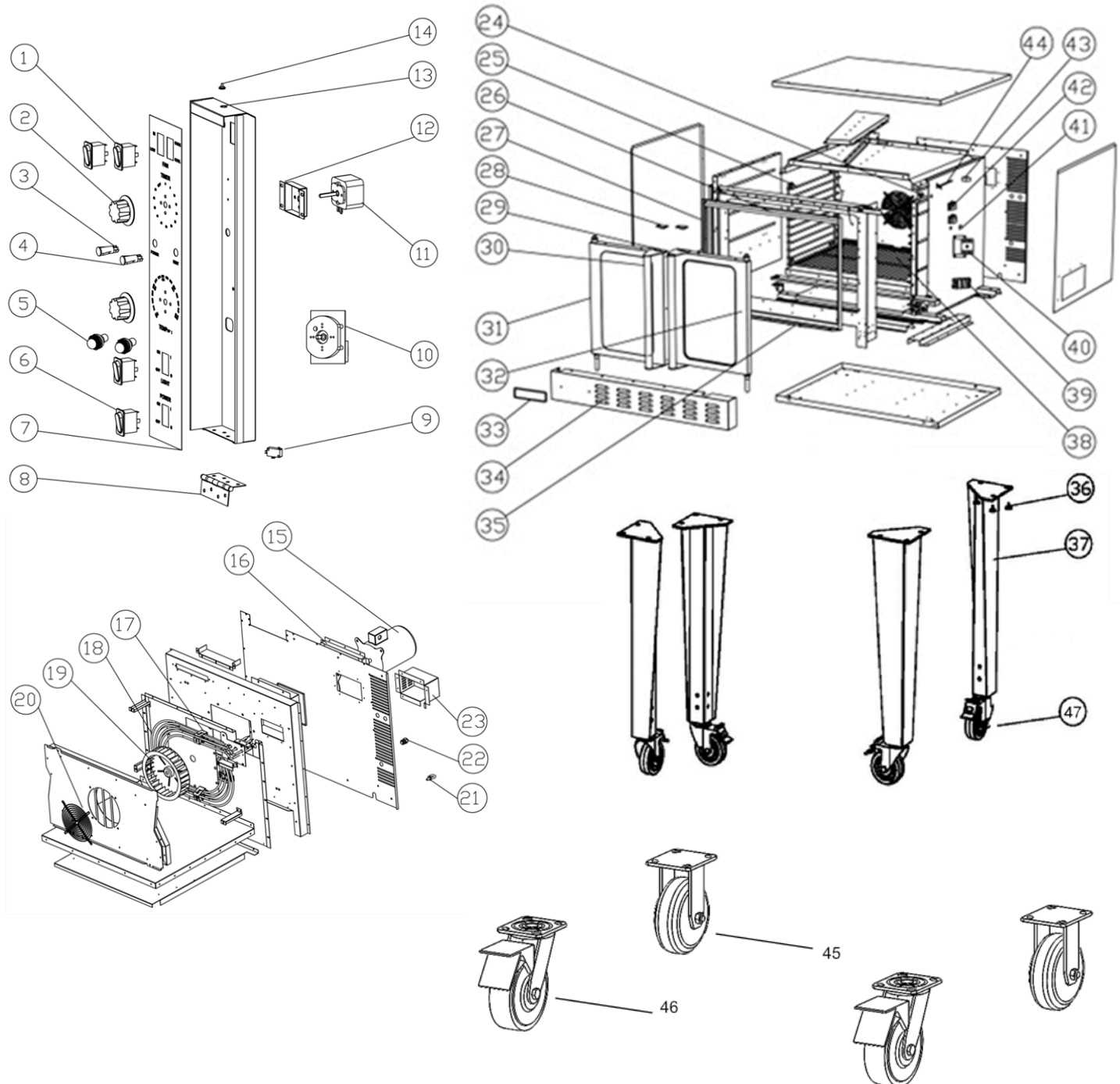
CLEANING OF THE OVENS

The stainless steel on your oven can be kept clean with a good stainless steel cleaner, many of which are on the market. The painted surfaces should be wiped clean regularly with a MILD detergent. Moisten a cloth and wipe down the oven while it is COLD. Wiping down an oven while it is hot will cause streaking and otherwise unsatisfactory results. Once the oven is clean it can be wiped down with light oil. Porcelain oven interiors should be cleaned regularly using a degreasing agent. For heavier deposits a commercial oven cleaner such as Dow Oven Cleaner, Easy-Off, or Mr. Muscle can be used. Care must be taken to prevent these alkaline-type cleaners from coming in contact with any aluminized steel surfaces in the oven, including the blower wheel. The blower wheel, racks and rack supports can be removed and soaked in a solution of ammonia and water. Make certain that all parts are thoroughly rinsed before returning to use.

Parts Breakdown

Model CE-CN-COE 208 48551

Model CE-CN-COE 208 2 48552



Parts Breakdown

Model CE-CN-COE 208 48551

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT478	POWER SWITCH FOR 48551	1	AW383	MOTOR BRACKET FOR 48551	16	AW399	LEFT DOOR ASSEMBLY FOR 48551	31
AW370	KNOB FOR 48551	2	AW384	HEATING COIL BRACKET (4) FOR 48551	17	AW400	RIGHT DOOR ASSEMBLY FOR 48551	32
AW371	POWER INDICATOR 220V FOR 48551	3	AW385	HEATING COIL 208V FOR 48551	18	AI766	NAMEPLATE FOR 48551	33
AT477	HEATING INDICATOR FOR 48551	4	AW387	FAN WHEEL FOR 48551	19	AW401	BOTTOM GASKET FOR 48551	35
AW372	FUSE FOR 48551	5	AW388	FAN GUARD FOR 48551	20	AW402	SCREWS OF LEG FOR 48551	36
AW373	POWER SWITCH FOR 48551	6	AW389	HANGER FOR 48551	21	AW403	SQUARE STEEL LEG FOR 48551	37
AW374	MYLAR FOR 48551	7	AW390	STRAIN RELIEF FOR 48551	22	AW404	SHELF FOR 48551	38
AW375	HINGE FOR 48551	8	AW391	PROBE BOX FOR 48551	24	AW405	WIRE CONNECTION FOR 48551	39
AW376	DOOR SWITCH FOR 48551	9	AW392	HEATING COIL COVER FOR 48551	23, 34	AT482	AC CONTACTOR FOR 48551	40
AW377	THERMOSTAT FOR 48551	10	AW393	SHELF GUIDE FOR 48551	25	AW406	SNUBBER FOR 48551	41
AW378	TIMER 220V FOR 48551	11	AW394	TOP GASKET FOR 48551	26	AW407	INTERIOR LAMP HALOGEN 220V AND HOUSING FOR 48551	42
AW379	TIMER BRACKET FOR 48551	12	AW395	SIDE GASKET FOR 48551	27	AW409	BUZZER FOR 48551	43
AW380	CONTROL PANEL FOR 48551	13	AW396	DOOR LATCH ASSEMBLY FOR 48551	28	AW410	THERMOSTAT PROBE FOR 48551	44
AW381	PANEL SCREW FOR 48551	14	AW397	DOOR ROLLER ASSEMBLY FOR 48551	29	AW413	4" CASTER OF SINGLE OVEN LEG FOR 48551	47
AW382	MOTOR 220V FOR 48551	15	AW398	DOOR HANDLE FOR 48551	30			

Parts Breakdown

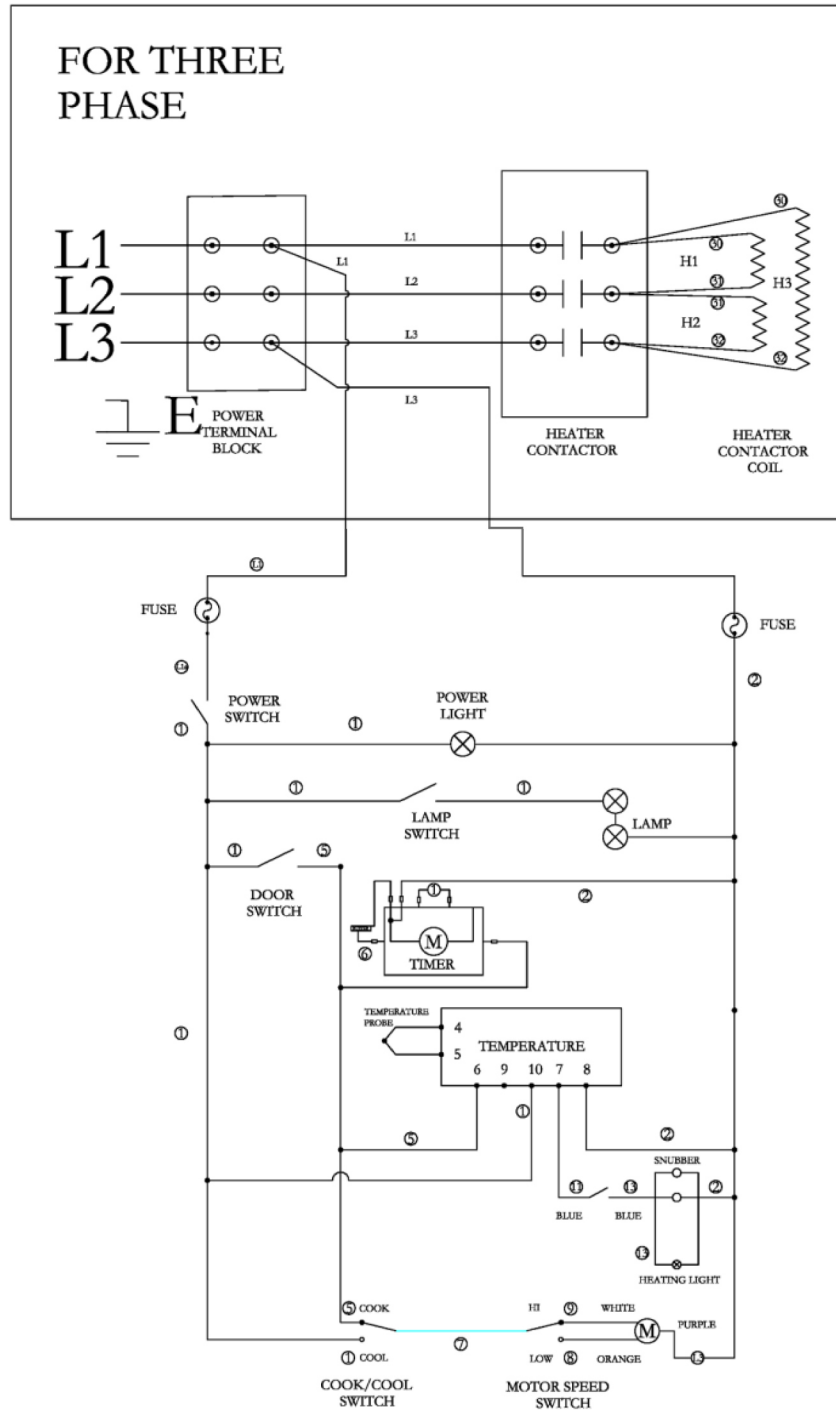
Model CE-CN-COE 208 2 48552

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT478	POWER SWITCH FOR 48552	1	AW383	MOTOR BRACKET FOR 48552	16	AW399	LEFT DOOR ASSEMBLY FOR 48552	31
AW370	KNOB FOR 48552	2	AW384	HEATING COIL BRACKET (4) FOR 48552	17	AW400	RIGHT DOOR ASSEMBLY FOR 48552	32
AW371	POWER INDICATOR 220V FOR 48552	3	AW385	HEATING COIL 208V FOR 48552	18	AI766	NAMEPLATE FOR 48552	33
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AW378	TIMER 220V FOR 48552	11	AW394	TOP GASKET FOR 48552	26	AW410	THERMOSTAT PROBE FOR 48552	44
AW379	TIMER BRACKET FOR 48552	12	AW395	SIDE GASKET FOR 48552	27	AW411	6"CASTER WITHOUT BRAKE FOR DOUBLE OVEN FOR 48552	45
AW380	CONTROL PANEL FOR 48552	13	AW396	DOOR LATCH ASSEMBLY FOR 48552	28	AW412	6"CASTER WITH BRAKE FOR DOUBLE OVEN FOR 48552	46
AW381	PANEL SCREW FOR 48552	14	AW397	DOOR ROLLER ASSEMBLY FOR 48552	29			
AW382	MOTOR 220V FOR 48552	15	AW398	DOOR HANDLE FOR 48552	30			

Electrical Schematics

Model CE-CN-COE 208 48551

Model CE-CN-COE 208 2 48552



Notes

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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:

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OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

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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.

