Electric Ranges

Models CE-CN-ER24 208 3 / CE-CN-ER24 208 1 / CE-CN-ER36 208 1 / CE-CN-ER36 208 3

Instruction Manual



ITEM	MODEL	ELECTRICAL
48553 · 49169 · 49170 · 49171	CE-CN-ER24 208 3 CE-CN-ER24 208 1 CE-CN-ER36 208 1 CE-CN-ER36 208 3	208V / 60Hz / 1Ph · 3Ph

Revised - 10/27/2026 · 48553-49171-EN Rev. B

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

48553 49169 49170 49171

Scan for product page

Intertek cETLus

Intertek ETL Sanitation

Made in China

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Model CE-CN-ER24 208 3 / Model CE-CN-ER24 208 1 / Model CE-CN-ER36 208 1 / Model CE-CN-ER36 208 3

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General Information

Record your product information here. Omcan tracks the service history of your equipment by its serial number — have it ready when you call.

Model Number (circle one)	CE-CN-ER24 208 3 / CE-CN-ER24 208 1 / CE-CN-ER36 208 1 / CE-CN-ER36 208 3
Serial Number	
Item Number (circle one)	48553 / 49169 / 49170 / 49171
Date of Purchase	
Dealer	
Installed By	

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, 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'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de vous assurer que tous les éléments commandés sont dans la boîte et qu'il n'y a aucun dommage dissimulé à la machine. Si le colis a subi de mauvaises manipulations, des chocs ou des dommages (visibles ou cachés), notez-le sur le bon 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 en port dû ou par un tiers transporteur.

General Information

Avant d'utiliser tout équipement, lisez toujours et familiarisez-vous avec toutes les opérations et les consignes de sécurité.

Omcan voudrait vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Conservez également 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 Fabricación Y Distribución Inc. Y Maquinaria De Alimentos De América, Inc. dba Omcan y Omcan Inc. no son responsables de ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, que haya sido entrenado en el correcto funcionamiento de esta máquina, y esté usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras está en funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepción de un envío de Omcan, inspeccione si hay daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse de que todos los artículos solicitados estén dentro de la caja y de que no haya daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visibles u ocultos) 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 el transportista. 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 ningún recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarícese con todas las instrucciones de funcionamiento y seguridad.

A Omcan le gustaría darle las gracias por la compra de esta máquina. Es de suma importancia guardar estas instrucciones para futuras consultas. Además, guarde la caja original y el embalaje para el envío del equipo si se requiere servicio técnico o la devolución de la máquina.

Safety and Warranty

This manual uses the following signal words:

Warning: a hazard that could result in death or serious injury.

Caution: a hazard that could result in minor or moderate injury.

Note: information important to the correct use or care of the unit.

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.

READ THIS MANUAL IN ITS ENTIRETY BEFORE USING.

IMPORTANT: INSTALLING, OPERATING AND SERVICE PERSONNEL

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (latest edition). In Canada, installation must conform with the Canadian Electrical Code, CSA C22.1.

Electrical wiring from the electric meter, main control box or service outlet to the appliance must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 (latest edition), or the Canadian Electrical Code, CSA C22.1.

Installation of the equipment must be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/provincial and local installation codes. Operation of the equipment should be performed by qualified or authorized personnel who have read this manual and are familiar with the functions of the equipment.

Warning: these ranges are rated for **208V only**. **DO NOT** connect them to a 240V supply: the heating elements will burn out quickly. Each range is factory-wired for the phase on its rating plate. Converting a unit from three-phase to single-phase power (or the reverse) is not recommended and must not be attempted in the field.

SHIPPING DAMAGE

The equipment is inspected and crated carefully by skilled personnel before leaving the factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. Upon receipt of shipment, unpack the range immediately and check it for shipping damage. If the range is damaged, keep the packaging material and report the damage as described under Check Package Upon Arrival (General Information).

RATING PLATE

The rating plate is located on the front of the range, below the oven section, behind the kick plate on the right side. It gives the model, serial number, power input, ampere draw and clearances. Have this data ready when you contact Omcan about the unit, to request parts or information.

Safety and Warranty

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

Item Number	48553	49169	49170	49171
Model	CE-CN-ER24 208 3	CE-CN-ER24 208 1	CE-CN-ER36 208 1	CE-CN-ER36 208 3
Electrical	208V / 60Hz / 3Ph	208V / 60Hz / 1Ph	208V / 60Hz / 1Ph	208V / 60Hz / 3Ph
Power	13 kW	13 kW	17 kW	17 kW
Supply Circuits	2 (dedicated)	2 (dedicated)	2 (dedicated)	2 (dedicated)
Nominal Amps per Line (each circuit)	25 A	39 A	44 A	25 A
Supply Wire (minimum, copper)	AWG #10	AWG #8	AWG #6	AWG #10
Net Dimensions	24" x 30.8" x 59.1" (610 x 782 x 1500 mm)	24" x 30.8" x 59.1" (610 x 782 x 1500 mm)	36" x 30.8" x 59.1" (915 x 782 x 1500 mm)	36" x 30.8" x 59.1" (915 x 782 x 1500 mm)
Net Weight	227.1 lb (103 kg)	227.1 lb (103 kg)	319.7 lb (145 kg)	319.7 lb (145 kg)

Note: the manufacturer reserves the right to make changes to the unit without notice.

Installation

BEFORE YOU BEGIN

Confirm each point below before putting the range into service:

- ☐ The power supply is 208V and matches the voltage and phase on the range's rating plate (single-phase or three-phase).
- ☐ Two separate dedicated supply circuits are available, one for each terminal block, sized for the amps and wire gauge in the Electrical Connections table below.
- ☐ A qualified, licensed electrician will make the electrical connections.
- ☐ The installation area is noncombustible and the clearances below can be kept.
- ☐ An exhaust hood is available over the range, as required by local codes.
- ☐ The legs (or optional casters) are fitted and the range can be leveled.

CLEARANCES

The appliance area must be kept free and clear of all combustibles. Install only in noncombustible surroundings. If legs or casters are not used, the unit must extend 2" (51 mm) beyond the front edge of a noncombustible curb or platform.

	Combustible	Non-Combustible
Back	6" (152 mm)	0"
Sides	6" (152 mm)	0"

LEVELING

Place a level on the oven's center baking rack. Level the unit both front-to-back and side-to-side. If it is not level, cakes, casseroles and other liquid or semi-liquid batters will not bake evenly, and the unit will not work efficiently. Level the unit by adjusting the feet of the legs. Units with casters must be leveled with shims. A unit may not return to the same position after being moved, so re-level it after every move.

ASSEMBLY

The range is shipped fully assembled, except for the legs, high back and shelf. The range comes with 6" (152 mm) adjustable steel legs (hardware included), packed in a box together with the shelf at the front of the unit. A set of casters is available as an optional field-installable accessory.

AIR SUPPLY & VENTILATION

Keep the area in front of, around and above the appliance clear. Maintain adequate clearance at all times in front of and at the sides of the appliance for servicing and proper operation. Means must be provided for any commercial, heavy-duty cooking appliance to exhaust cooking vapours to the outside of the building. The usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood; consult local codes before building and installing a hood.

ELECTRICAL CONNECTIONS

Warning: these ranges are rated for 208V only. **DO NOT** connect them to a 240V supply. Each range is factory-wired for the phase on its rating plate (single-phase or three-phase).

Installation

Warning: converting the unit from three-phase to single-phase power (or the reverse) is **not recommended** and **must not be attempted in the field**. Install the range on the supply shown on its rating plate.

This unit requires power to be supplied to each terminal block separately, with each terminal block connected to its own dedicated circuit.

Warning: electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other local electrical codes.

Warning: the range is fed by two supply circuits. Disconnect **BOTH** electrical power supplies and place a tag at each disconnect switch to indicate that you are working on the circuits.

1. Position the range in its final location.
2. Bring conduit containing the supply wires to the range through the knockouts on the junction box.
3. Select the size and type of field wire in accordance with the National Electrical Code, suitable for the rated amps and voltage of each circuit (see the table below). Use copper wire only, rated for at least 105°C (221°F), of the gauge shown or larger.
4. Connect the first supply circuit to terminal block X1 / Y1 / Z1 and the second supply circuit to terminal block X2 / Y2 / Z2, as shown in the supply connection diagram for your model. Connect the green grounding lead to the labeled ground lug.
5. Anchor the supply wires through the access hole with a bulkhead fitting.

Model / Item	Voltage & Phase	Rated Watts	Supply Circuits	Nominal Amps per Line (each circuit)	Supply Wire (or larger)
CE-CN-ER24 208 3 **48553**	208V-3Ph	13000W	2	25 A	AWG #10
CE-CN-ER24 208 1 **49169**	208V-1Ph	13000W	2	39 A	AWG #8
CE-CN-ER36 208 1 **49170**	208V-1Ph	17000W	2	44 A	AWG #6
CE-CN-ER36 208 3 **49171**	208V-3Ph	17000W	2	25 A	AWG #10

Note: the amps shown are per line, for each of the two supply circuits. The same information is on the wiring label attached to the range.

Installation

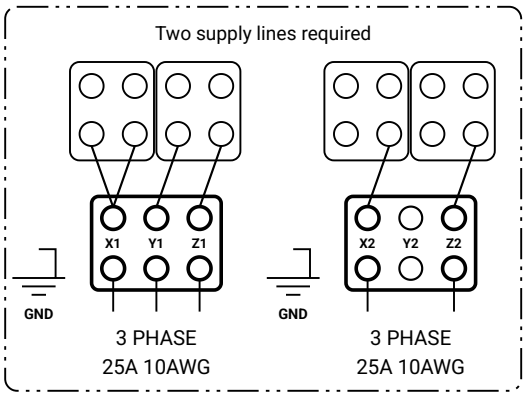
SUPPLY CONNECTION DIAGRAMS

Model CE-CN-ER24 208 3 48553

24" ELECTRIC RANGE 208V

NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY.
Periodically inspect cable and plug, if provided,
before using machine. Servicing should be performed
by qualified and licensed service companies.
SUITABLE FOR AT LEAST 105°C (221°F).
USE GAUGE OR LARGER.

VOLTAGE & PHASE	208V-3P		
RATED WATTS	13000W		
NOMINAL AMPS PER LINE	X1/X2	Y1	Z1/Z2
	25	25	25
SUPPLY WIRE USE GA. SHOWN (OR LARGER)	AWG #10	AWG #10	AWG #10

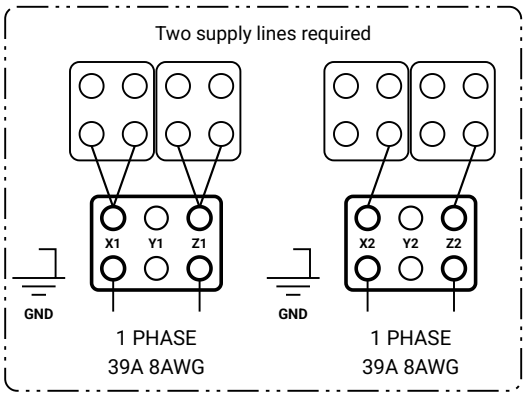


Model CE-CN-ER24 208 1 49169

24" ELECTRIC RANGE 208V

NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY.
Periodically inspect cable and plug, if provided,
before using machine. Servicing should be performed
by qualified and licensed service companies.
SUITABLE FOR AT LEAST 105°C (221°F).
USE GAUGE OR LARGER.

VOLTAGE & PHASE	208V-1P	
RATED WATTS	13000W	
NOMINAL AMPS PER LINE	X1/X2	Z1/Z2
	39	
SUPPLY WIRE USE GA. SHOWN (OR LARGER)	AWG #8	

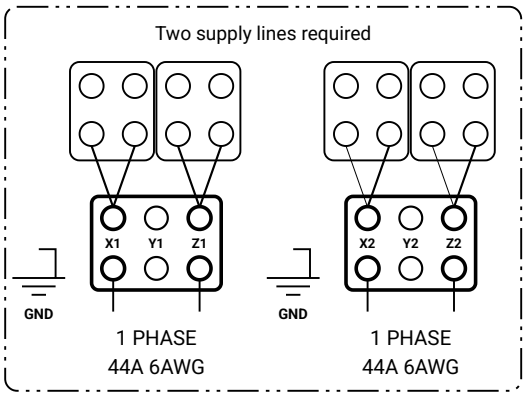


Model CE-CN-ER36 208 1 49170

36" ELECTRIC RANGE 208V

NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY.
Periodically inspect cable and plug, if provided,
before using machine. Servicing should be performed
by qualified and licensed service companies.
SUITABLE FOR AT LEAST 105°C (221°F).
USE GAUGE OR LARGER.

VOLTAGE & PHASE	**208V-1P**	
RATED WATTS	**17000W**	
NOMINAL AMPS PER LINE	**X1/X2**	**Z1/Z2**
	44	
SUPPLY WIRE USE GA. SHOWN (OR LARGER)	**AWG #6**	

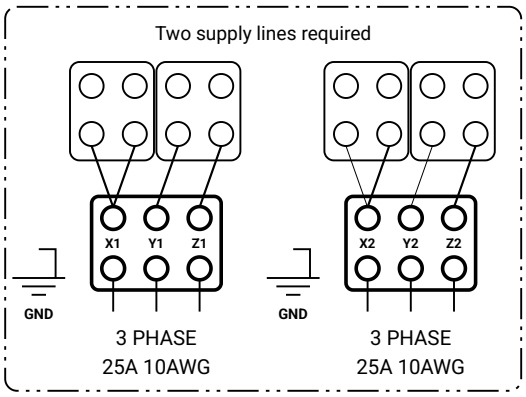


Model CE-CN-ER36 208 3 49171

36" ELECTRIC RANGE 208V

NOTE: FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY.
Periodically inspect cable and plug, if provided,
before using machine. Servicing should be performed
by qualified and licensed service companies.
SUITABLE FOR AT LEAST 105°C (221°F).
USE GAUGE OR LARGER.

VOLTAGE & PHASE	**208V-3P**		
RATED WATTS	**17000W**		
NOMINAL AMPS PER LINE	**X1/X2**	**Y1/Y2**	**Z1/Z2**
	25	**25**	**25**
SUPPLY WIRE USE GA. SHOWN (OR LARGER)	**AWG #10**	**AWG #10**	**AWG #10**



Operation

TOP SEALED ELEMENTS

Infinite switches control and maintain the heat of the surface plates. The controls are arranged in pairs: the left knob controls the front plate and the right knob controls the rear plate. Element plates are most efficient with utensils with an inside diameter of 9" (229 mm). Stock pots of 9, 12 and 16 qt. capacity are recommended for bulk cooking.

TIPS FOR SURFACE COOKING

1. **DO** use utensils that fit the plates: 9" to 10" (229 to 254 mm) inside diameter.
2. **DO** use flat-bottom, straight-sided pots and pans.
3. **DO** use covers for stock pot work. Water boils much sooner, and much less heat is needed, in a covered container. Less water may be used, which retains vitamins and minerals in the food.
4. **DO** turn the plates off a few minutes before cooking is complete, to use the heat stored in the plate.
5. **DO NOT** let the surface plates idle unloaded. The plates reach very high temperatures, which can warp or dome the casting. Plates idled at "L" with a pot of water on them, then turned to "H" when loaded, will do bulk cooking just as quickly without damage to the plates.

OVEN THERMOSTAT

Turn on the BROIL infinite knob on the left and set it between "L" and "H" for auxiliary heat from the top of the oven. The oven thermostat regulates the heat needed to maintain the oven at the set temperature. The temperature range is 200°F – 550°F (93°C – 288°C). Turn the dial clockwise to increase the temperature and counterclockwise to decrease it.

Caution: NEVER cover the oven deck or rack with aluminum foil. The oven will not operate properly and the range may be damaged.

Note: the oven is a static oven, without a convection motor and fan.

PREHEATING

Preheat the oven thoroughly by setting the switch and the thermostat to the desired temperature. For full loads and delicate baked products, it may be best to let the oven cycle a second time before loading.

ROASTING

Place the meat on a rack in an open pan with sides high enough to retain the drippings. For best results, roast at the recommended low temperatures of 200°F – 325°F (93°C – 163°C). Most meats may be roasted with the infinite heat switch set at "H". If heavy browning on poultry is not wanted, set the switch between medium-"L" and very-"L".

POWER OUTAGE

If a power outage occurs, the range shuts down automatically. When power is restored, the range automatically resumes normal operation. If the range is left unattended during the power outage, turn all control knobs and switches OFF. When power is restored, turn the desired control knobs and switches back ON, and let the range preheat again before resuming normal cooking.

Operation

FINAL PREPARATION

Top sealed elements: new units are wiped clean with solvents at the factory to remove any visible dirt, oil or grease left from the thin film of non-toxic rust protectant. Wash the food preparation surfaces thoroughly with hot, soapy water before use.

Oven: on initial installation, set the oven to 250°F (121°C) and run it for about 1 hour, then set the thermostat to its maximum and run it for another hour. This drives off any solvents remaining in the unit. At the end of the second hour, turn the oven thermostat and the BROIL knob OFF, open the door and let the unit cool. Then wash the oven thoroughly with hot, soapy water before use.

Maintenance

Any piece of equipment works better and lasts longer when it is maintained properly, and cooking equipment is no exception. Keep the range and oven clean during the working day, and clean them thoroughly at the end of each day.

Warning: disconnect **BOTH** electrical power supplies (both supply circuits) before cleaning or servicing the range.

CLEANING AGENTS

Part	What to Use	Never Use
Baking racks	Hot, soapy water	
Oven interior and element cover	Nylon griddle scraper; hot, soapy water; household ammonia with a nylon pad for baked-on spills (cold oven only); ¼ cup of vinegar to 1 quart of water to rinse	Spray oven cleaners on the temperature probe or element; anything that scratches the porcelain liner
Stainless steel body	Hot, soapy water during the day; a liquid cleaner made for stainless steel at the end of the day; a wood or nylon scraper after soaking in hot water	Steel wool, abrasive cloths, cleansers or powders; metal knives, spatulas or other metal tools

DAILY: OVEN

1. Remove the baking racks. Wash them in hot, soapy water and replace them after the rest of the oven is cleaned.
2. Remove the oven element cover by lifting it at the front, then sliding it forward out of the oven.
3. Scrape off any food particles with a nylon griddle scraper. Take care not to scratch the porcelain finish of the oven liner panels.
4. Wash all of the above with hot, soapy water, then reassemble.
5. Loosen baked-on spills and remove stubborn stains with ordinary household ammonia, scrubbing with a nylon pad, in a cold oven only.
6. **DO NOT** let spray-type oven cleaners come into contact with the temperature probe or the element in the oven.
7. After cleaning the oven, rinse it well with a solution of ¼ cup of vinegar to 1 quart of clear water, to neutralize any caustic residue of the cleaning compound. Wipe dry.

PERIODIC CLEANING

Check the ventilation system periodically to make sure nothing has fallen into the stub back, high riser or high shelf exhaust vents. Lubricate the pivot pins of the oven door hinge, where the right and left arms connect to the door. Use a multipurpose lubricating oil sparingly, so that oil does not drip. Have the range checked for safe and efficient operation at least once a year by a qualified service company.

STAINLESS STEEL

Wipe all stainless steel body parts regularly with hot, soapy water during the day, and with a liquid cleaner designed for stainless steel at the end of each day. **DO NOT** use steel wool, abrasive cloths, cleansers or powders to clean stainless steel surfaces. If it is necessary to scrape stainless steel to remove encrusted material, soak it in hot water to loosen the material, then use a wood or nylon scraper. **DO NOT** use a metal knife, spatula or any other metal tool to scrape stainless steel: scratches are almost impossible to remove.

Maintenance

MAINTENANCE SCHEDULE

The tasks below are prescribed in this manual. Check off each task in the MAINTENANCE LOG as it is completed.

Task	Daily	Periodically	Annually
Clean the range and oven (racks, element cover, liner)	✓		
Wipe the stainless steel body; clean with stainless steel cleaner at the end of the day	✓		
Check the exhaust vents (stub back, high riser, high shelf) for fallen objects		✓	
Lubricate the oven door hinge pivot pins		✓	
Safety and efficiency check by a qualified service company			✓

Maintenance

MAINTENANCE LOG

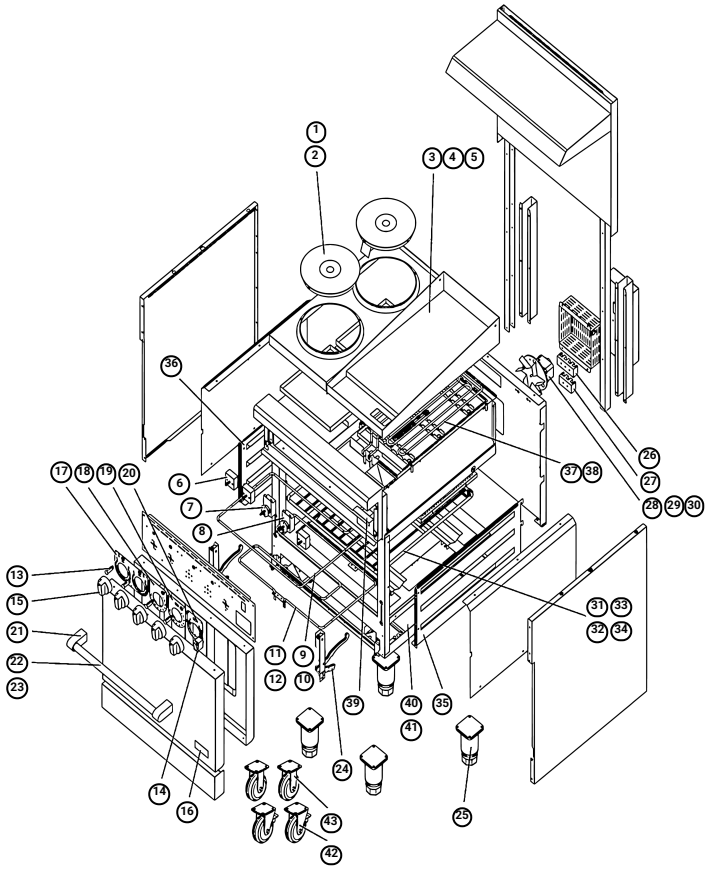
Model: CE-CN-ER24 208 3 / CE-CN-ER24 208 1 / CE-CN-ER36 208 1 / CE-CN-ER36 208 3 (circle one) Serial Number: _____

Date	Task Performed	By

Parts Breakdown

Model CE-CN-ER24 208 3 48553

Model CE-CN-ER24 208 1 49169



Pos.	Part	Omcan Part No.
1	Sealed Heat Element 208V 2000W	AT485
2		*not a spare part*
3		*not a spare part*
4		*not a spare part*
5		*not a spare part*
6	Infinite Switch	AT486
7		*not a spare part*
8	Oven Thermostat	AV549
9	Oven Top Heat Element 208V 1250W	AV550
10		*not a spare part*
11	Oven Bottom Heat Element 208V 3750W	AV551
12		*not a spare part*
13	Heating Indicator	AT477
14		*not a spare part*
15	Knob	AT489

Pos.	Part	Omcan Part No.
16	Nameplate	AW072
17	Dial of 2 Infinite Switches	AW073
18		*not a spare part*
19	Dial of Oven Top	AW074
20	Dial of Oven Bottom	AW075
21	Oven Door Handle Base (Left & Right)	AW076
22	Oven Door Handle Rod 24"	AW077
23	36" models only	—
24	Oven Door Hinge Assy (Left & Right)	AW078
25	Adjustable Foot	48346
26	Terminal Block Top	AW079
27	Terminal Block 4 Pole	AT483
28		*not a spare part*
29		*not a spare part*
30		*not a spare part*

Pos.	Part	Omcan Part No.
31	Oven Shelf	AW080
32	36" models only	—
33		*not a spare part*
34		*not a spare part*
35	Oven Shelf Guide Right	AW081
36	Oven Shelf Guide Left	AW082
37		*not a spare part*
38		*not a spare part*
39		*not a spare part*
40	Oven Drop Pan 24"	AW083
41	36" models only	—
42	4 Inch Caster	AI611
43	Caster Without Brake Option	AW084

Parts Breakdown

Model CE-CN-ER24 208 3 48553

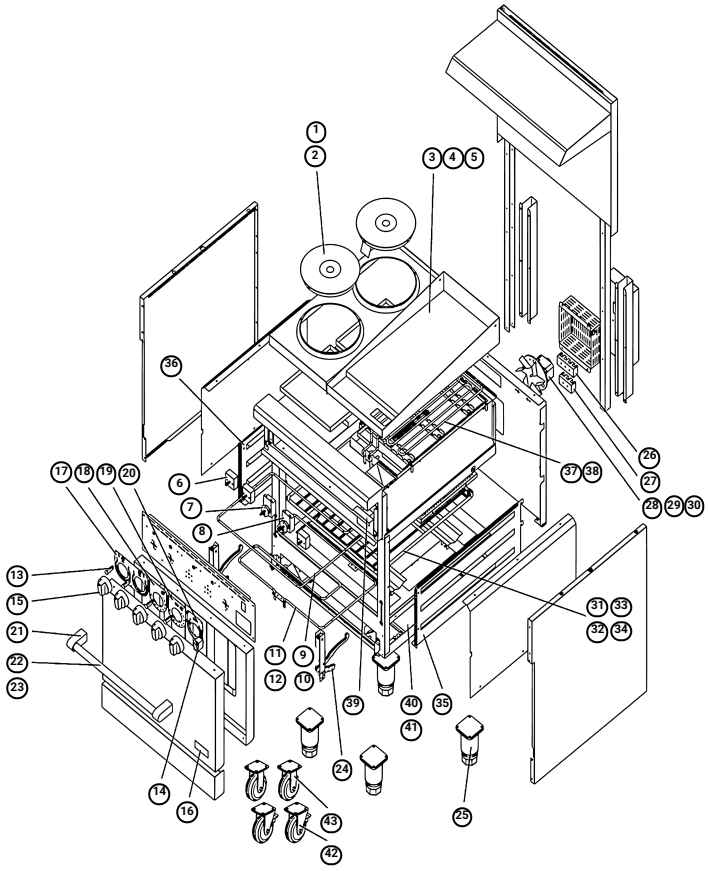
Model CE-CN-ER24 208 1 49169

Omcan Part No.	Description	Position
AT485	Sealed Heat Element 208V 2000W for 48553, 49169	1
AT486	Infinite Switch for 48553, 49169	6
AV549	Oven Thermostat for 48553, 49169	8
AV550	Oven Top Heat Element 208V 1250W for 48553, 49169	9
AV551	Oven Bottom Heat Element 208V 3750W for 48553, 49169	11
AT477	Heating Indicator for 48553, 49169	13
AT489	Knob for 48553, 49169	15
AW072	Nameplate for 48553, 49169	16
AW073	Dial of 2 Infinite Switches for 48553, 49169	17
AW074	Dial of Oven Top for 48553, 49169	19
AW075	Dial of Oven Bottom for 48553, 49169	20
AW076	Oven Door Handle Base (Left & Right) for 48553, 49169	21
AW077	Oven Door Handle Rod 24" for 48553, 49169	22
AW078	Oven Door Hinge Assy (Left & Right) for 48553, 49169	24
48346	Adjustable Foot for 48553, 49169	25
AW079	Terminal Block Top for 48553, 49169	26
AT483	Terminal Block 4 Pole for 48553, 49169	27
AW080	Oven Shelf for 48553, 49169	31
AW081	Oven Shelf Guide Right for 48553, 49169	35
AW082	Oven Shelf Guide Left for 48553, 49169	36
AW083	Oven Drop Pan 24" for 48553, 49169	40
AI611	4 Inch Caster for 48553, 49169	42
AW084	Caster Without Brake Option for 48553, 49169	43

Parts Breakdown

Model CE-CN-ER36 208 1 49170

Model CE-CN-ER36 208 3 49171



Pos.	Part	Omcan Part No.
1	Sealed Heat Element 208V 2000W	AT485
2		*not a spare part*
3		*not a spare part*
4		*not a spare part*
5		*not a spare part*
6	Infinite Switch	AT486
7		*not a spare part*
8	Oven Thermostat	AV549
9	Oven Top Heat Element 208V 1250W	AV550
10		*not a spare part*
11	Oven Bottom Heat Element 208V 3750W	AV551
12		*not a spare part*
13	Heating Indicator	AT477
14		*not a spare part*
15	Knob	AT489

Pos.	Part	Omcan Part No.
16	Nameplate	AW072
17	Dial of 2 Infinite Switches	AW073
18		*not a spare part*
19	Dial of Oven Top	AW074
20	Dial of Oven Bottom	AW075
21	Oven Door Handle Base (Left & Right)	AW076
22	24" models only	—
23	Oven Door Handle Rod 36"	AW085
24	Oven Door Hinge Assy (Left & Right)	AW078
25	Adjustable Foot	48346
26	Terminal Block Top	AW079
27	Terminal Block 4 Pole	AT483
28		*not a spare part*
29		*not a spare part*
30		*not a spare part*

Pos.	Part	Omcan Part No.
31	24" models only	—
32	Oven Shelf	AW086
33		*not a spare part*
34		*not a spare part*
35	Oven Shelf Guide Right	AW081
36	Oven Shelf Guide Left	AW082
37		*not a spare part*
38		*not a spare part*
39		*not a spare part*
40	24" models only	—
41	Oven Drop Pan 36"	AW087
42	4 Inch Caster	AI611
43	Caster Without Brake Option	AW084

Parts Breakdown

Model CE-CN-ER36 208 1 49170

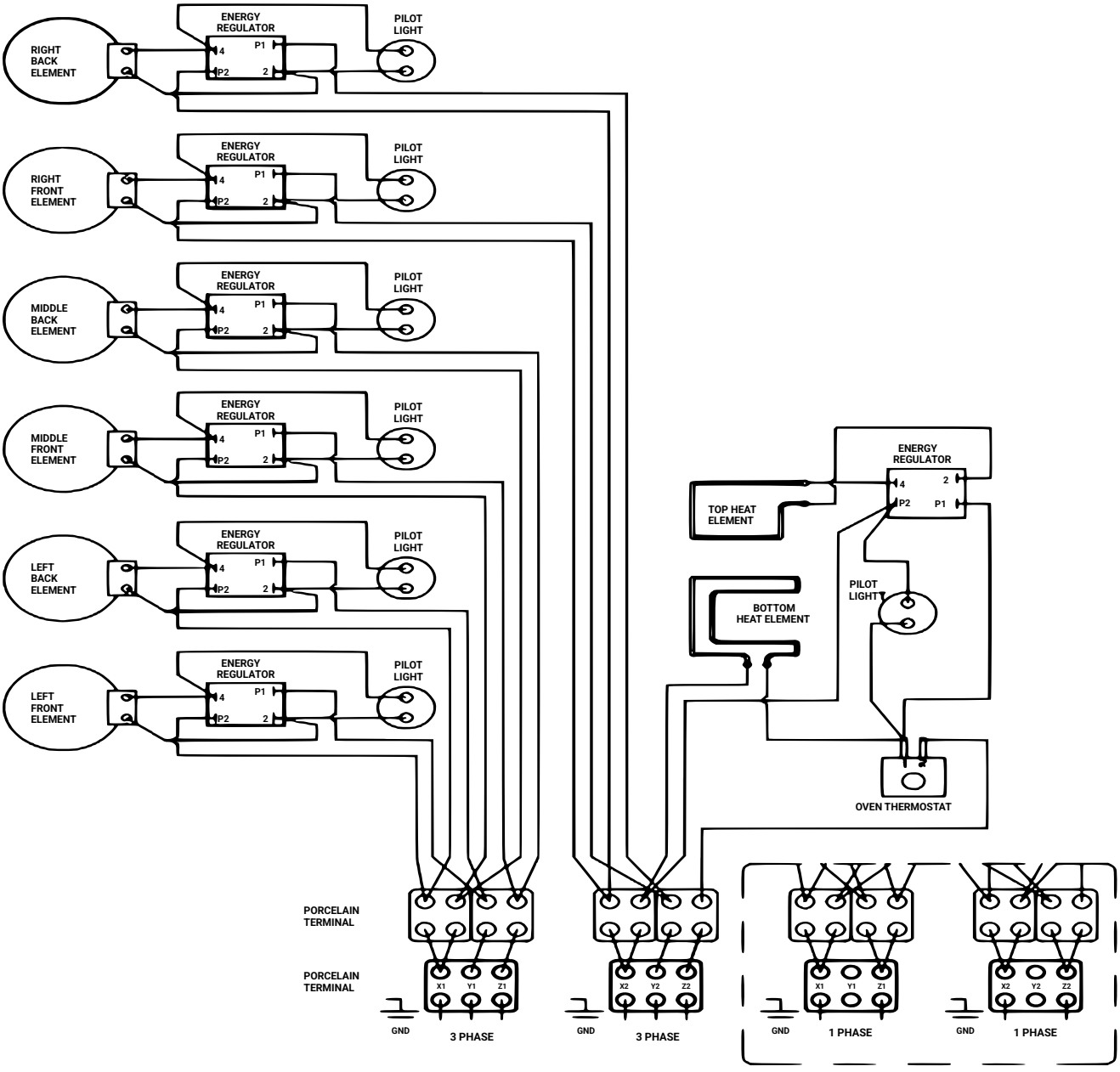
Model CE-CN-ER36 208 3 49171

Omcan Part No.	Description	Position
AT485	Sealed Heat Element 208V 2000W for 49170, 49171	1
AT486	Infinite Switch for 49170, 49171	6
AV549	Oven Thermostat for 49170, 49171	8
AV550	Oven Top Heat Element 208V 1250W for 49170, 49171	9
AV551	Oven Bottom Heat Element 208V 3750W for 49170, 49171	11
AT477	Heating Indicator for 49170, 49171	13
AT489	Knob for 49170, 49171	15
AW072	Nameplate for 49170, 49171	16
AW073	Dial of 2 Infinite Switches for 49170, 49171	17
AW074	Dial of Oven Top for 49170, 49171	19
AW075	Dial of Oven Bottom for 49170, 49171	20
AW076	Oven Door Handle Base (Left & Right) for 49170, 49171	21
AW085	Oven Door Handle Rod 36" for 49170, 49171	23
AW078	Oven Door Hinge Assy (Left & Right) for 49170, 49171	24
48346	Adjustable Foot for 49170, 49171	25
AW079	Terminal Block Top for 49170, 49171	26
AT483	Terminal Block 4 Pole for 49170, 49171	27
AW086	Oven Shelf for 49170, 49171	32
AW081	Oven Shelf Guide Right for 49170, 49171	35
AW082	Oven Shelf Guide Left for 49170, 49171	36
AW087	Oven Drop Pan 36" for 49170, 49171	41
AI611	4 Inch Caster for 49170, 49171	42
AW084	Caster Without Brake Option for 49170, 49171	43

Electrical Schematics

Model CE-CN-ER36 208 1 49170

Model CE-CN-ER36 208 3 49171



Dual power supply: connect the range to two dedicated supply circuits, either 3-phase (the two blocks on the left) or 1-phase (the two blocks in the dashed box), to match the rating plate. See SUPPLY CONNECTION DIAGRAMS (Installation) for amps and wire gauge.

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 envoyez-la à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan. Para registrar su garantía para este producto, complete la información a continuación, corte la tarjeta en la perforación y luego envíela a la dirección indicada a continuación. También puede registrarse en línea en:

https://omcan.com/warranty-registration/

For mailing in Canada · Pour envoi postal 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 envoi postal 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

48553-49171-EN · Rev. B · 10/27/2026

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 para la industria de servicios de alimentos en América del Norte. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar relaciones nuevas y existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, trabajamos 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.