



Electric Ranges

Models CE-CN-ER24 208 3, ER24 208 1, ER36 208 1, ER36 208 3
Items 48553, 49169, 49170, 49171

Instruction Manual



Revised - 10/17/2025



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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, 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 s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

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

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

Safety and Warranty

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

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, to the National Electrical Code,

Safety and Warranty

ANSI/NFPA-70 (latest edition). In Canada, Installation should conform to Canadian Electrical Code CSA-C22.2. Electrical wiring from the electric meter, main control box or service outlet to 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-C22.2. Installation of the equipment should be performed by qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/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.

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, immediately unpack and check for possible shipping damage. If the range is found to be damaged, save the packaging material and contact the carrier immediately.

RATING PLATE

The rating plate is located in the front of the range below the oven section behind the kick plate on the right side. Information on this plate includes the model, serial number, power input, ampere draw and clearances. This data is essential for proper identification when communicating with the factory regarding a unit, requesting parts or information.

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-ER24 208 3	CE-CN-ER24 208 1	CE-CN-ER36 208 1	CE-CN-ER36 208 3
Item Number	48553	49169	49170	49171
Electrical	208V / 60Hz / 3	208V / 60Hz / 1		208V / 60Hz / 3
Power	13 kW		17 kW	
Net Dimensions	24" x 30.8" x 59.1" / 610 x 782 x 1500mm		36" x 30.8" x 59.1" / 915 x 782 x 1500mm	
Net Weight	227.1 lbs. / 103 kgs.		319.7 lbs. / 145 kgs.	
Packaging Dimensions	27.6" x 36.6" x 43.7" / 700 x 930 x 1110mm		39.4" x 36.6" x 43.7" / 1000 x 930 x 1110mm	
Packaging Weight	313.1 lbs. / 142 kgs.		434.3 lbs. / 197 kgs.	

Installation

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" beyond the front edge of a noncombustible curb or platform.

	Combustible	Non-Combustible
Back	6"	0"
Sides	6"	0"

If legs or casters are not used, the unit must extend 2" beyond the front edge of a noncombustible curb or platform.

LEVELING

Place a level on the oven's center baking rack. The unit should be leveled both front-to-back and side to-side. If it is not level, cakes, casseroles and any other liquid or semi-liquid batter will not bake evenly and the unit will not function efficiently. The unit may be leveled by adjusting the foot of the leg. Units with casters must be leveled with shims. A unit may not return to the same position after being moved, requiring re-leveling after each and every move.

ASSEMBLY

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

AIR SUPPLY & VENTILATION

The area in front of, around, and above the appliance must be kept clear. Adequate clearance must be maintained at all times in front and at the sides of the appliances for servicing and proper operation. Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood, but consult local codes before construction and installing a hood.



Installation

ELECTRICAL CONNECTIONS

Position the range in its final location. Bring conduit containing the proper supply wire to the range through the knockout located on the J box. Select the size and type of field wire in accordance with the National Electrical code suitable for carrying the equipment's rated amps and voltage. Use field wires suitable for 75°C on units carrying more than 82 amps.

WARNING

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

WARNING

Disconnect electrical power supply and place a tag at the disconnect switch to indicate that you are working on the circuit.

Connect supply leads to field terminal block and green grounding lead to the labeled ground lug. The supply wire should be anchored through the access hole with bulkhead fitting. Ranges are shipped wired for 3-phase or 1-phase service but may be changed in the field. Refer to wiring diagram and schematic decal attached to the range for necessary alterations.

Operation

TOP SEALED ELEMENT

Infinite load switches that control and maintain heat to 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 when used with utensils having a inside diameter of 9" (229). Stock pots of 9, 12 and 16 qt. capacities are recommended for bulk cooking.

TIPS OF SURFACE COOKING

1. Do use utensils to fit the tops (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 will boil much sooner and much less heat is required for cooking in a covered container. Less water may be used thereby retaining vitamins and minerals in the food.
4. Do turn off plates a few minutes before cooking is completed to use the heat stored in the plate.
5. Do not allow surface plates to idle unloaded. The surface plates will reach very high temperatures and this can cause the casting to warp or dome. Plates idled at a setting of "L" with a pot of water on them and turned to "H" when loaded will perform bulk cooking jobs just as rapidly, without damage to the plates.

GRIDDLE THERMOSTAT

Griddles are supplied with an 4000 watt heating element per 12" of griddle surface. Each heating element is individually controlled by a thermostat with a range of 200°F to 450°F (93°C to 232°C). The griddle will preheat to 400°F (204°C) in approximately 10 minutes or will come up to 400°F (204°C) from a 300°F (149°C) setting in 3 minutes. During breakfast, you may set one control at 300°F (149°C) for eggs and the other at 375°C (191°C) for pancakes, bacon, etc. During lunch, you might use the whole area at 350°F (177°C) for hamburgers or set one side for hamburgers and the other at 400°F (204°C) for minute steaks and grilled cheese sandwiches. Between serving periods, foods that take longer to cook, such as soup or stew, may be simmered in a large container set on the griddle surface. If no grilled items are to be served, pans of food may be kept hot on the griddle at a setting of 200°F to 250°F (93°C to 121°C).

Operation

CAUTION

This griddle plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Be careful not to dent, scratch or gouge the plate surface. 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.

OVEN THERMOSTAT

Firstly, turn on the BROIL infinite knob on the left and rotate it between "L" and "H" to achieve the appropriate temperature for auxiliary heating on the oven top. Regulates the amount of heat needed to control and maintain oven temperature around the desired set temperature. The temperature range is from 200°F (93°C) to 550°F (288°C). Turn dial clockwise to increase temperature and counterclockwise to decrease temperature.

CAUTION

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

CONVECTION OVEN FAN

Turn on the fan switch to circulate the hot air, making the inner temperature more uniform.

Note: the fan is controlled separately and does not participate in combustion control.

ER series Static oven, without convection motor and fan.

PREHEATING

Thoroughly preheat the oven by setting the switch and the thermostat to the desired temperature. For full loads and delicate baked products, it may be desirable to allow the oven to cycle a second time before loading.

ROASTING

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

POWER OUTAGE

If a power outage occurs, the range will automatically shut down. When power is restored, the range will automatically resume normal functions. If the range is left unattended during the power outage, turn all control knobs/switches OFF. When power is restored, turn desired control knobs/switches back ON. The unit will be preheated in 5 minutes and normal cooking operations can be resumed.

FINAL PREPARATION

TOP SEALED ELEMENT

New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, or grease remaining from thin film or nontoxic rust protectant. Food preparation surface should be washed thoroughly with hot, soapy water before being used.

GRIDDLE

New griddles should be seasoned following this sequence:

1. Clean the griddle surface thoroughly with hot, soapy water to remove the protective oil coating wiped on at the factory.
2. Rinse with a mixture of ¼ cup vinegar to one quart water.
3. Spread unsalted solid shortening or liquid frying compound evenly over the entire griddle surface.
4. Turn all thermostats to 350 degrees and wait until the shortening begins to smoke, then turn the

Operation

thermostats "off".

5. Rub the now-melted shortening into the griddle surface with burlap, moving in the direction of the surface's polish marks and covering the entire surface.
6. Let the griddle cool, then repeat steps 3,4, & 5.
7. When the griddle is cool after the second seasoning, wipe it once again with a thin film of shortening or cooking oil.

OVENS

On initial installation, turn the oven to 250 degrees and operate for about 1 hour, then reset the thermostat to its maximum and operate for another hour. This will drive off any solvents remaining in the unit. At the end of this second hour, turn the thermostat OFF, open the door and allow the unit to cool. Oven should then be thoroughly washed using hot, soapy water before being used.

Maintenance

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your range and oven must be kept clean during the working day and thoroughly cleaned at the end of the day.

DAILY

GRIDDLES

1. Scrape with a nylon griddle scraper to remove cooked on spills. Use a fine grained stone only when absolutely necessary.
2. Wipe away any griddle stone dust and food particles with burlap.
3. Wash with hot, soapy water, then rinse with vinegar and water.
4. Rinse again with clear water.
5. Re-oil with shortening or liquid frying compound.
6. DO NOT FLOOD A HOT GRIDDLE WITH COLD WATER! This promotes griddle warping and can cause the griddle to crack if continued over a long period of time.

ALL OVENS

1. Remove the baking racks. Wash in hot soapy water and replace after the rest of the oven is cleaned.
2. Remove the oven element cover by lifting it out from the front then sliding forward, out of the oven.
3. Scrape off any food particles with a nylon griddle scraper. Be very careful about scratching the porcelain finish on the oven liner panels.
4. Wash all the above with hot soapy water, then reassemble.
5. Baked on spills may be loosened and stubborn stains removed with ordinary household ammonia and scrubbing with a nylon pad in a cold oven only.
6. Do not allow spray type oven cleaners to come into contact with the temperature probe or element in the oven.
7. After cleaning the oven, rinse well with ¼ cup of vinegar to one quart of clear water solution to neutralize any caustic residue of the cleaning compound. Wipe dry.

CONVECTION OVEN

1. To increase the life of the motor follow these instructions:
 - a. Never run oven with motor off.
 - b. After you finish cooking and the oven is not to be used for more than ½ hour, place the toggle switch to

Maintenance

the "ON" position and open the door. When oven temperature is equal to room temperature turn unit off.

WARNING: DISCONNECT ELECTRICAL POWER SUPPLY BEFORE CLEANING.

PERIODIC CLEANING

Check the ventilation system periodically to see that nothing has fallen down 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 as to not drip oil needlessly. Your range should be checked for safe and efficient operation at least yearly by a qualified service company.

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **DO NOT USE** steel wool. Abrasive cloths, cleansers or powders to clean stainless surface! If it is necessary to scrape stainless steel to remove encrusted materials, soak 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.

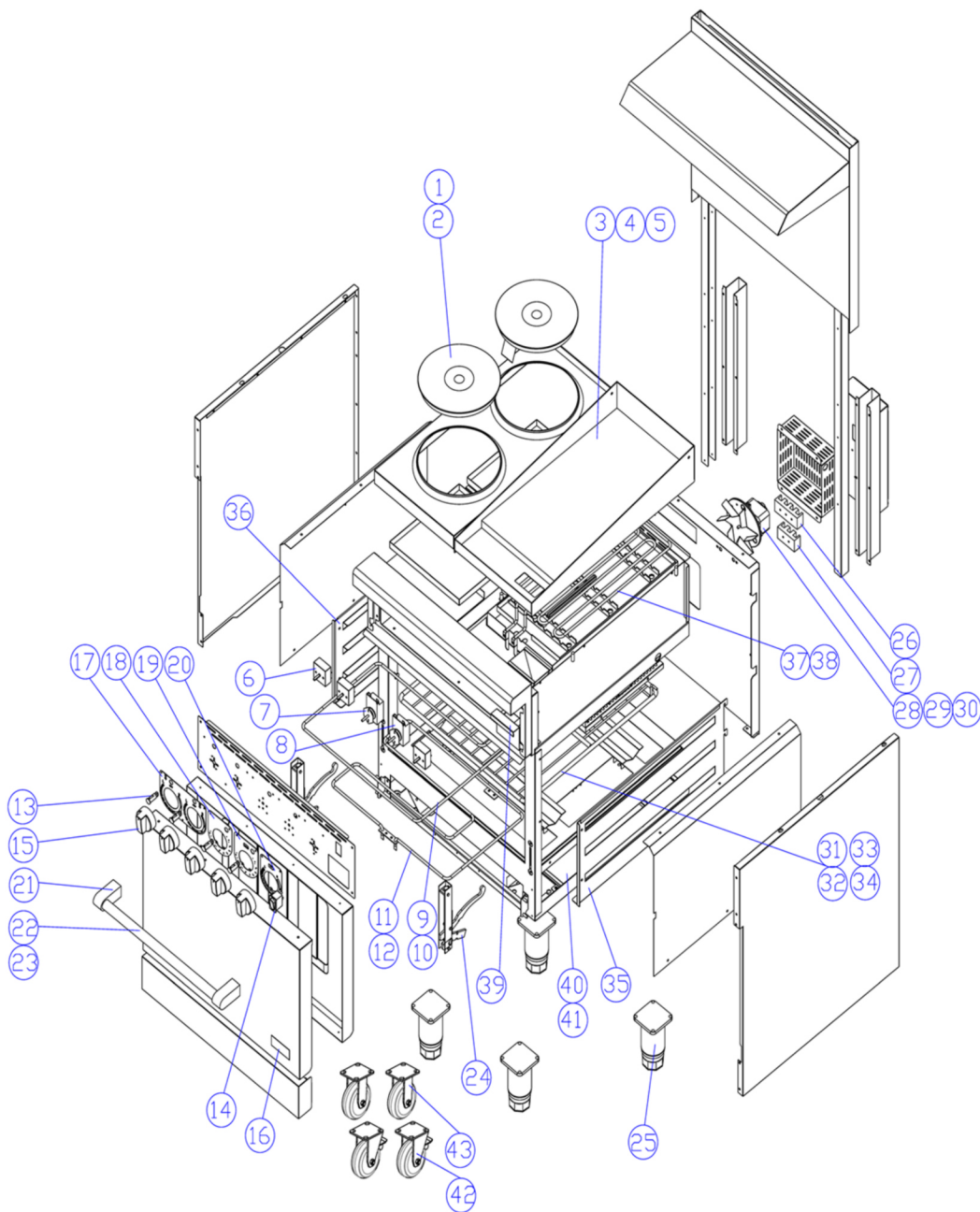
Parts Breakdown

Model CE-CN-ER24 208 3 48553

Model CE-CN-ER24 208 1 49169

Model CE-CN-ER36 208 1 49170

Model CE-CN-ER36 208 3 49171



Parts Breakdown

Model CE-CN-ER24 208 3 48553

Model CE-CN-ER24 208 1 49169

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT485	SEALED HEAT ELEMENT 208V 2000W FOR 48553, 49169	1	AW073	DIAL OF 2 INFINITE SWITCHES FOR 48553, 49169	17	AT483	TERMINAL BLOCK 4 POLE FOR 48553, 49169	27
AT486	INFINITE SWITCH FOR 48553, 49169	6	AW074	DIAL OF OVEN TOP FOR 48553, 49169	19	AW080	OVEN SHELF FOR 48553, 49169	31
AV549	OVEN THERMOSTAT FOR 48553, 49169	8	AW075	DIAL OF OVEN BOTTOM FOR 48553, 49169	20	AW081	OVEN SHELF GUIDE RIGHT FOR 48553, 49169	35
AV550	OVEN TOP HEAT ELEMENT 208V 1250W FOR 48553, 49169	9	AW076	OVEN DOOR HANDLE BASE (LEFT & RIGHT) FOR 48553, 49169	21	AW082	OVEN SHELF GUIDE LEFT FOR 48553, 49169	36
AV551	OVEN BOTTOM HEAT ELEMENT 208V 3750W FOR 48553, 49169	11	AW077	OVEN DOOR HANDLE ROD 24" FOR 48553, 49169	22	AW083	OVEN DROP PAN 24" FOR 48553, 49169	40
AT477	HEATING INDICATOR FOR 48553, 49169	13	AW078	OVEN DOOR HINGE ASSY (LEFT & RIGHT) FOR 48553, 49169	24	AI611	4 INCH CASTER FOR 48553, 49169	42
AT489	KNOB FOR 48553, 49169	15	48346	ADJUSTABLE FOOT FOR 48553, 49169	25	AW084	CASTER WITHOUT BRAKE OPTION FOR 48553, 49169	43
AW072	NAMEPLATE FOR 48553, 49169	16	AW079	TERMINAL BLOCK TOP FOR 48553, 49169	26			



Parts Breakdown

Model CE-CN-ER36 208 1 49170

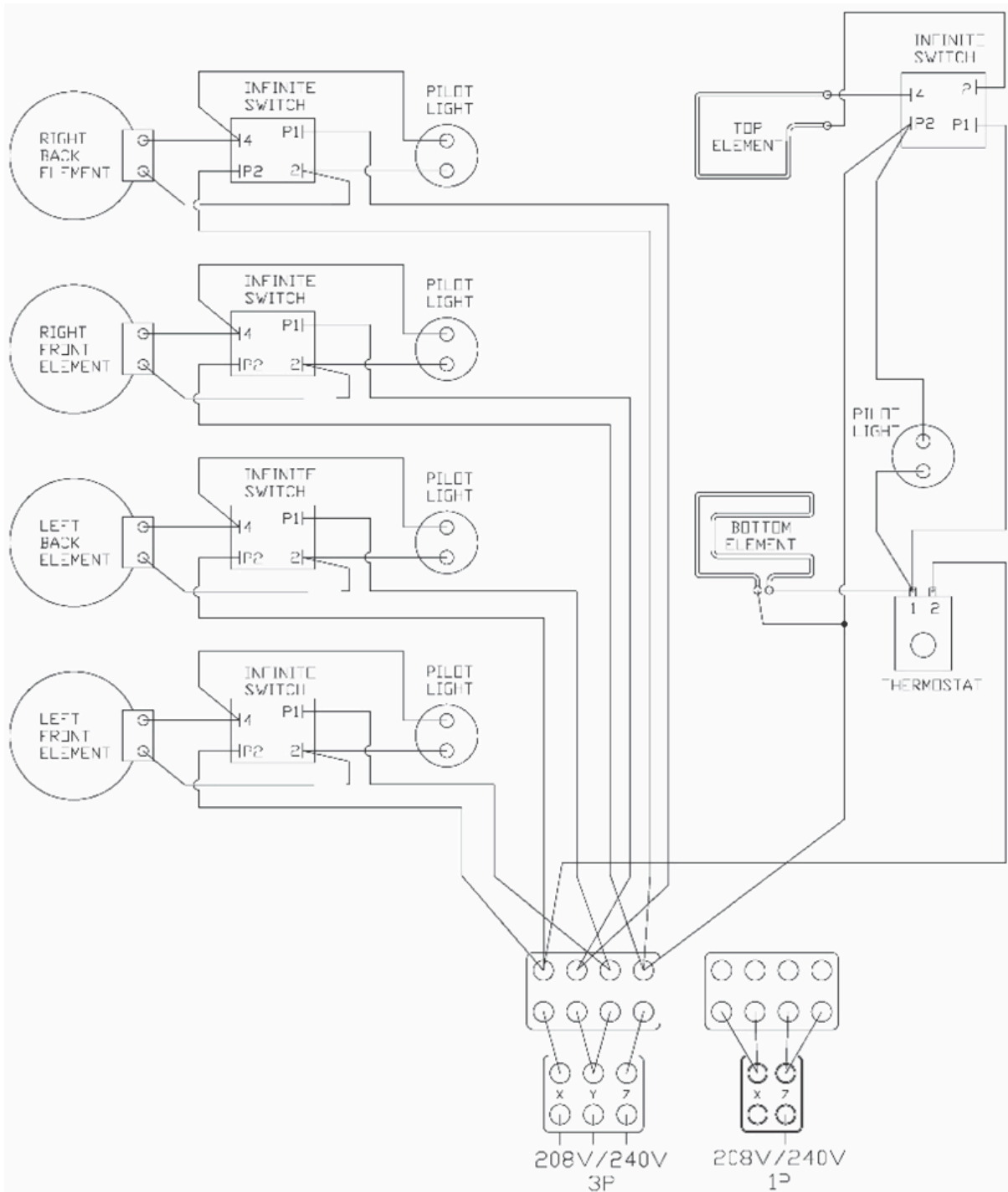
Model CE-CN-ER36 208 3 49171

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT485	SEALED HEAT ELEMENT 208V 2000W FOR 49170, 49171	1	AW073	DIAL OF 2 INFINITE SWITCHES FOR 49170, 49171	17	AT483	TERMINAL BLOCK 4 POLE FOR 49170, 49171	27
AT486	INFINITE SWITCH FOR 49170, 49171	6	AW074	DIAL OF OVEN TOP FOR 49170, 49171	19	AW086	OVEN SHELF FOR 49170, 49171	32
AV549	OVEN THERMOSTAT FOR 49170, 49171	8	AW075	DIAL OF OVEN BOTTOM FOR 49170, 49171	20	AW081	OVEN SHELF GUIDE RIGHT FOR 49170, 49171	35
AV550	OVEN TOP HEAT ELEMENT 208V 1250W FOR 49170, 49171	9	AW076	OVEN DOOR HANDLE BASE (LEFT & RIGHT) FOR 49170, 49171	21	AW082	OVEN SHELF GUIDE LEFT FOR 49170, 49171	36
AV551	OVEN BOTTOM HEAT ELEMENT 208V 3750W FOR 49170, 49171	11	AW085	OVEN DOOR HANDLE ROD 36" FOR 49170, 49171	23	AW087	OVEN DROP PAN 36" FOR 49170, 49171	41
AT477	HEATING INDICATOR FOR 49170, 49171	13	AW078	OVEN DOOR HINGE ASSY (LEFT & RIGHT) FOR 49170, 49171	24	AI611	4 INCH CASTER FOR 49170, 49171	42
AT489	KNOB FOR 49170, 49171	15	48346	ADJUSTABLE FOOT FOR 49170, 49171	25	AW084	CASTER WITHOUT BRAKE OPTION FOR 49170, 49171	43
AW072	NAMEPLATE FOR 49170, 49171	16	AW079	TERMINAL BLOCK TOP FOR 49170, 49171	26			

Electrical Schematics

Model CE-CN-ER24 208 3 48553

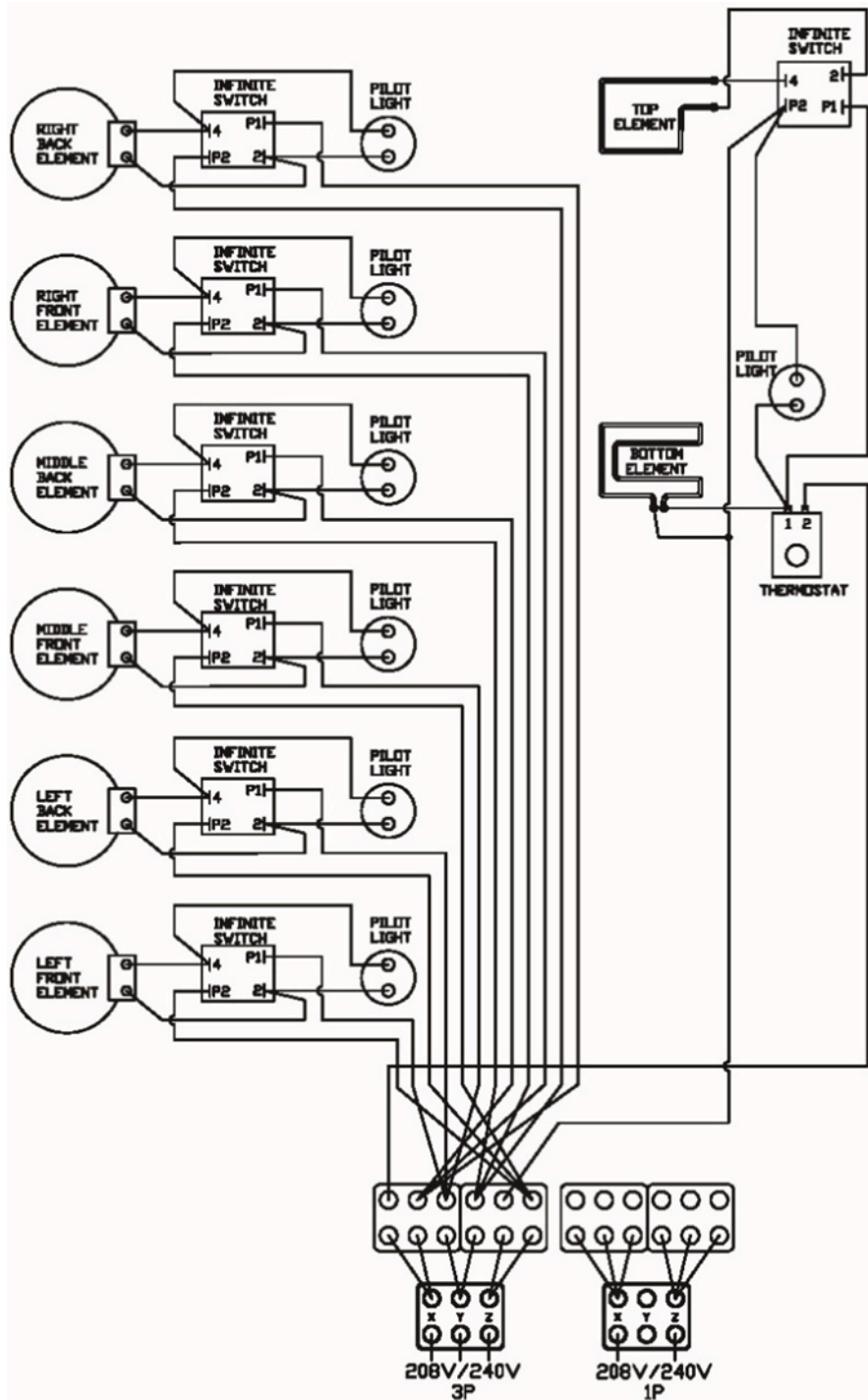
Model CE-CN-ER24 208 1 49169



Electrical Schematics

Model CE-CN-ER36 208 1 49170

Model CE-CN-ER36 208 3 49171





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

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

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): _____

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.

