



## ***Electric Griddle***

Model CE-CN-10213

Item 48586

## ***Instruction Manual***



**QPS**  
APPROVED  
APPROUVÉ

*Revised - 05/26/2026*

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Model CE-CN-10213

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## **General Information**

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**Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.**

### **CHECK PACKAGE UPON ARRIVAL**

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

**Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.**

**Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.**

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**Omcan Fabrication et distribution Compagnie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.**

### **VÉRIFIEZ LE COLIS DÈS RÉCEPTION**

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

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

## General Information

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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

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This manual contains important information regarding your purchased equipment. Please read it thoroughly prior to equipment setup, operation, and maintenance.

Failure to comply with the regular maintenance guidelines outlined in this manual may void the warranty.  
DO NOT DISCARD IT.

This is a universal installation and operation instruction manual that applies to multiple models.

**PLEASE READ!**

## ***Safety and Warranty***

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against the risk of electrical shock, do not immerse the appliance in water or other liquids.
3. Do not touch surfaces that may be hot.
4. Unplug the appliance from the outlet when not in use, before assembling or removing parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate the appliance with a damaged cord or plug, or after the unit malfunctions, has been dropped, or has been damaged in any manner.
7. Do not use outdoors.
8. Do not place near a hot gas burner, electric burner, or heated oven.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. This appliance is intended for commercial use only and is designed for use in commercial areas.
11. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
12. Do not use the appliance for purposes other than its intended use.
13. Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material. If not, they shall be clad with suitable non-combustible heat-insulating material, and close attention must be paid to fire prevention regulations.

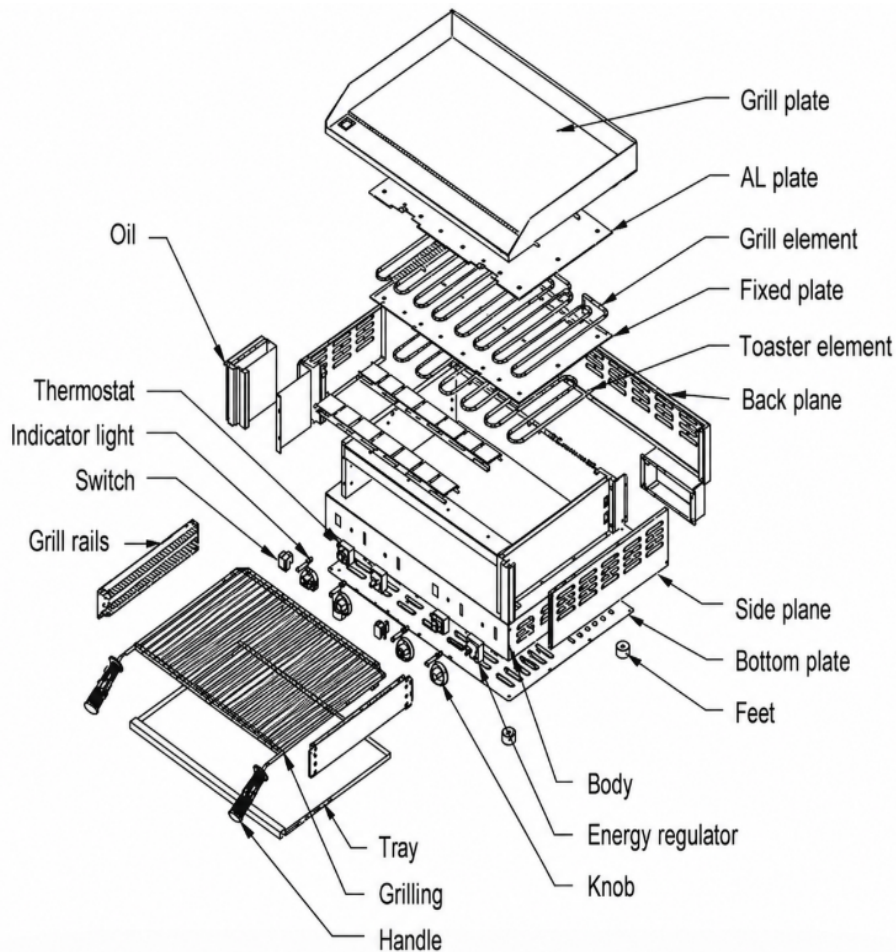
### **WARRANTY: 1 YEAR PARTS AND LABOR**

#### **WARNING**

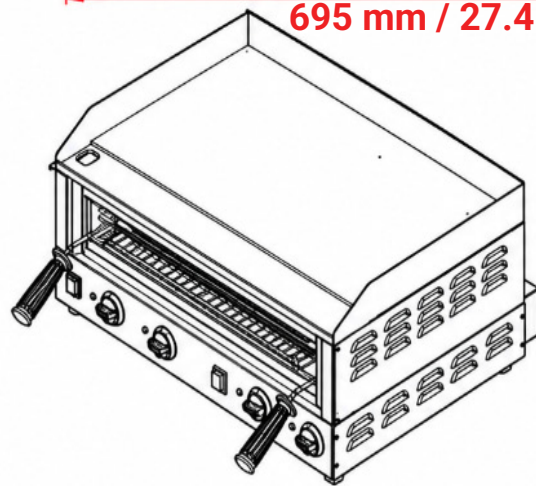
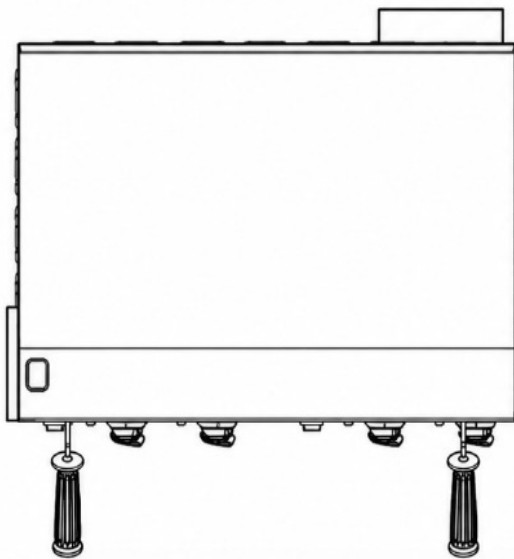
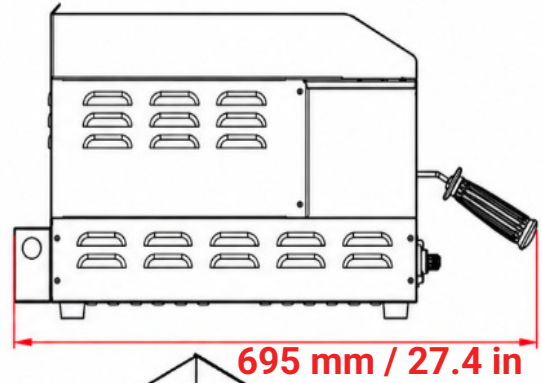
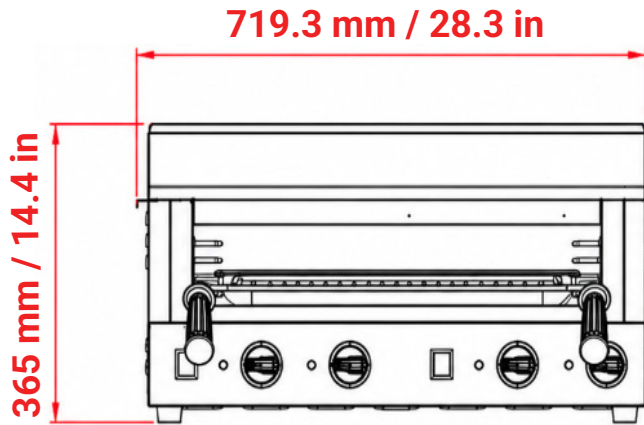
- The unit is equipped with a thermal cut-off safety device to prevent overheating. If the unit shuts off automatically, locate the manual reset button on the rear of the unit and press it in.
- Please note that the unit may remain hot immediately after use. Allow sufficient time for the appliance to cool before handling.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its authorized service agent.
- These appliances are intended for commercial applications, such as use in restaurant kitchens, canteens, hospitals, and commercial enterprises including bakeries and butcher shops, but are not intended for continuous mass production of food.

# Technical Specification

<b>Item Number</b>	<b>48586</b>
<b>Model</b>	<b>CE-CN-10213</b>
<b>Description</b>	Cooking Surface Griddle with Toaster Chamber
<b>Total Input</b>	7600W
<b>Electrical</b>	240V / 60Hz / 1Ph
<b>Plug Type</b>	No Plug / Wire
<b>Net Dimensions (WDH)</b>	29" x 28" x 14" (736 x 711 x 355 mm)
<b>Net Weight</b>	101 lb. (45.8 kg)
<b>Package Dimensions (WDH)</b>	31" x 24" x 16" (787 x 609 x 406 mm)
<b>Gross Weight</b>	107 lb. (48.5 kg)



# Technical Drawings



## ***Installation***

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- Remove the appliance from the packaging and place it on a firm, stable surface.
- Please read all instructions before using the appliance. Keep this instruction manual in a safe place for future reference.
- Where this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material. If not, they shall be clad with suitable non-combustible heat-insulating material, and close attention must be paid to fire prevention regulations.
- Once the unit has been positioned in accordance with applicable international standards and regulations, it is recommended to thoroughly clean the steel plate. Heat the steel plate for approximately 10 minutes until all smoke and/or odors have dissipated. Unplug the unit, then clean the surface using warm, soapy water.
- Plug the unit into a well-ventilated area and set the thermostat to 300°C until the green indicator light turns on. Pour approximately one tablespoon of corn oil or peanut oil suitable for frying onto the center of the cooking surface. Using a cotton cloth or paper towel, spread the oil evenly across the surface and allow it to heat for 5–10 minutes, until the surface loses its initial sheen and appears dry.
- The unit is now ready for use.

**NOTE: NEVER USE COLD WATER ON A HOT PLATE**

## ***Operation***

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1. Plug in the unit and switch it on.
2. Turn on the unit in advance to allow the cooking surface to preheat for approximately 20 minutes.
3. Place the food on the griddle plate, turn the thermostat dial to the desired setting, and begin cooking. The general cooking temperature is between 200°C and 220°C. This may vary depending on the type of food being prepared.
4. For grilling applications, place the food on the grill surface, turn the energy regulator to the desired setting, and cook accordingly. The general cooking position is between 5 and 6, although this may vary depending on the type of food being prepared.
5. When cooking is complete, turn off the thermostat or energy regulator, switch off the unit, and unplug it from the power supply.

## Maintenance

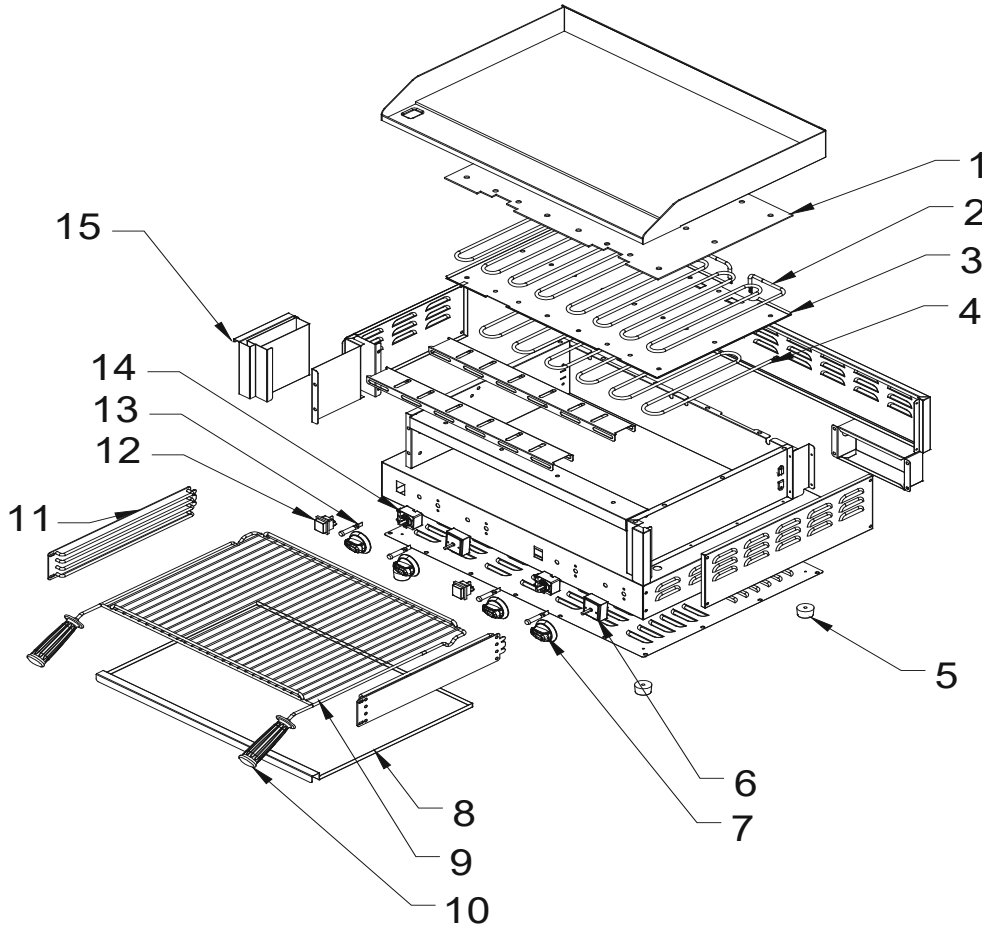
1. This appliance should be cleaned after each use using warm, soapy water.
2. The exterior of the unit may be cleaned by carefully wiping it with a damp cloth.
3. To clean the steel plate, use warm, soapy water while the surface is still warm. Do not use cold water on a warm plate. Once the unit has cooled, apply a very thin and even layer of shortening, fat, or lard to the surface of the steel plate. The steel plate will naturally season (or cure) during use, creating a non-stick and rust-resistant surface.
4. DO NOT immerse the appliance completely in water for cleaning.
5. The appliance must not be cleaned using a water jet.

## Troubleshooting

PROBLEM	POSSIBLE CAUSES	SOLUTION
Unit does not operate	The power supply is not connected properly	Electric products should first be powered on for 1 minutes, then turned off, and wait for 5 minutes before being used normally
	The thermostat is not turned on	
	The thermostat position is incorrect	

# Parts Breakdown

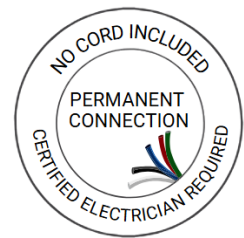
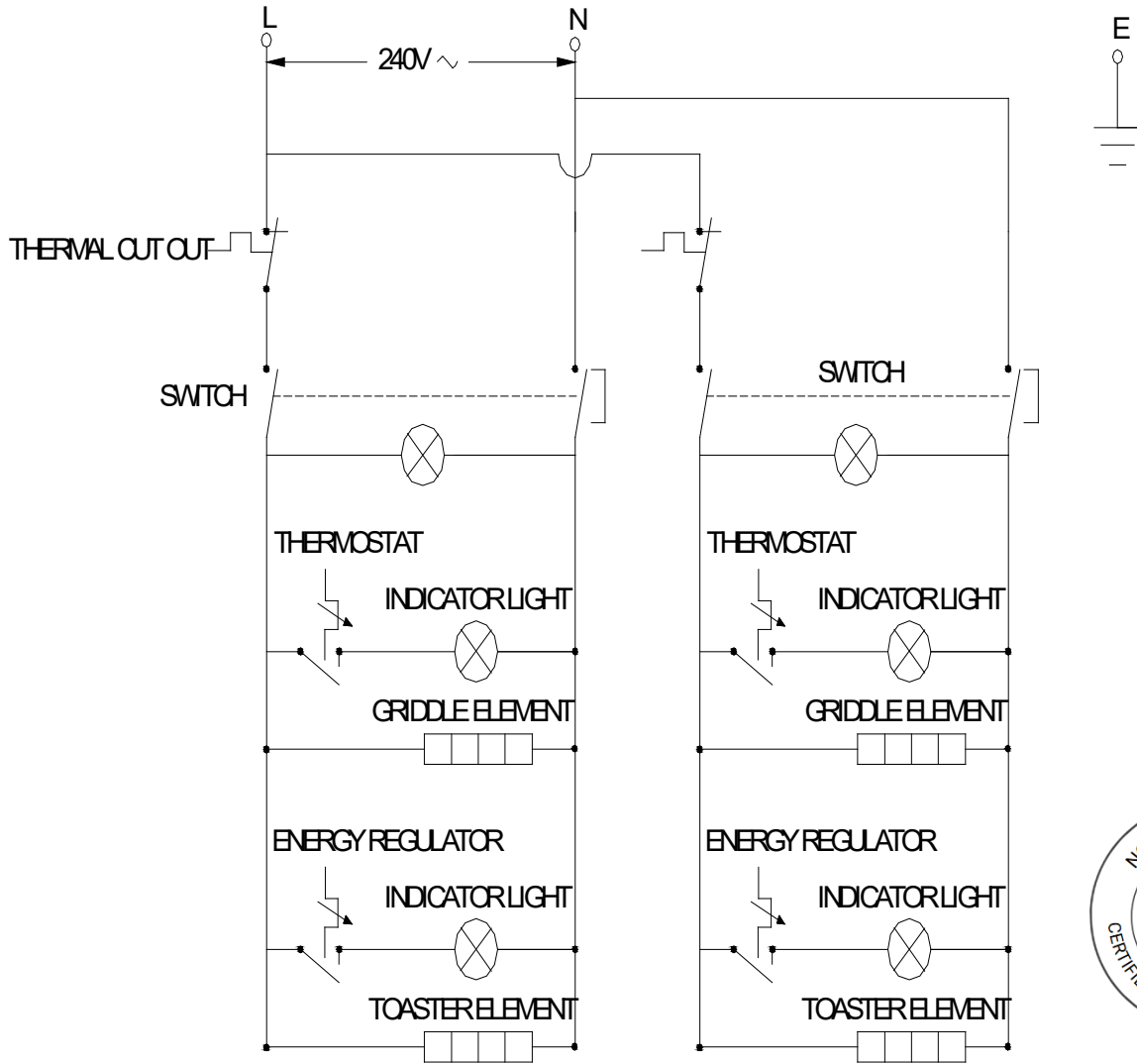
**Model CE-CN-10213** 48586



Item No.	Description	Position	Item No.	Description	Position
AX124	AL PLATE FOR ELECTRIC GRIDDLE 48586	01	AX132	GRILLING FOR ELECTRIC GRIDDLE 48586	09
AX125	GRILL ELEMENT FOR ELECTRIC GRIDDLE 48586	02	AX133	HANDLE FOR ELECTRIC GRIDDLE 48586	10
AX126	FIXED PLATE FOR ELECTRIC GRIDDLE 48586	03	AX134	GRILL RAILS FOR ELECTRIC GRIDDLE 48586	11
AX127	TOASTER ELEMENT FOR ELECTRIC GRIDDLE 48586	04	AX135	SWITCH FOR ELECTRIC GRIDDLE 48586	12
AX128	FEET FOR ELECTRIC GRIDDLE 48586	05	AX136	INDICATOR LIGHT FOR ELECTRIC GRIDDLE 48586	13
AX129	ENERGY REGULATOR FOR ELECTRIC GRIDDLE 48586	06	AX137	THERMOSTAT FOR ELECTRIC GRIDDLE 48586	14
AX130	KNOB FOR ELECTRIC GRIDDLE 48586	07	AX138	OIL FOR ELECTRIC GRIDDLE 48586	15
AX131	TRAY FOR ELECTRIC GRIDDLE 48586	08	AX139	PLUG AND LEAD FOR ELECTRIC GRIDDLE 48586	16

# Electrical Diagram

**Model CE-CN-10213** 48586



















# 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](mailto: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.

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Depuis 1951 Omcan a grandi pour devenir un des "leaders" de la distribution des équipements et matériel pour l'industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd'hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l'entreprise. Nous nous efforçons d'offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

