



Panini Grill

Models CE-CN-10370H, CE-CN-10173LH

Items 48587, 48588

Instruction Manual



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

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Revised - 05/21/2026

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



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Model CE-CN-10370H, CE-CN-10173LH

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General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

General Information

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

This manual contains important information regarding your purchased equipment. Please read 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:

- Read all instructions.
- To protect against the risk of electrical shock, do not immerse the appliance in water or other liquids.
- Do not touch surfaces that may be hot.
- Unplug the appliance from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate the appliance with a damaged cord or plug, or after the unit malfunctions or has been dropped or damaged in any manner.
- Do not use outdoors.
- Do not place near a hot gas burner, electric burner, or heated oven.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- This appliance is intended for commercial use only and is designed to be used in commercial areas.
- 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.
- Do not use the appliance for purposes other than its intended use.
- 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 a suitable non-combustible heat-insulating material, and the closest attention shall be paid to fire prevention regulations.

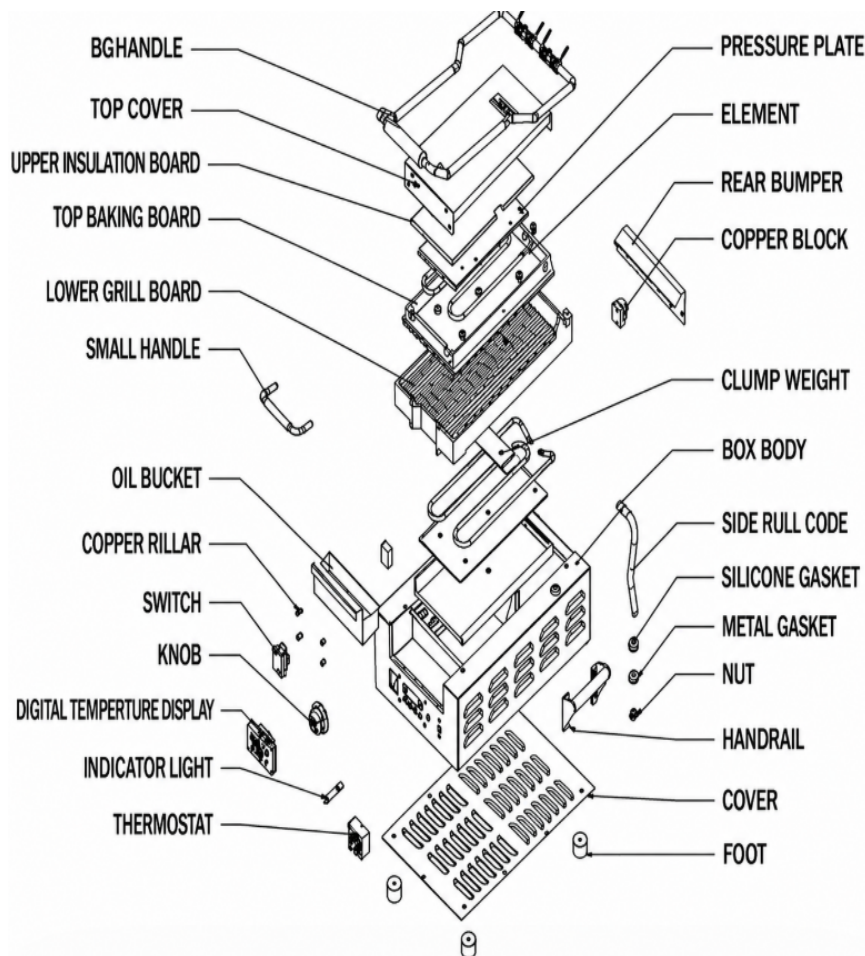
Warranty: 1 Year Parts and Labour Warranty

WARNING

- The unit is equipped with a thermal cutoff 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 still be too hot to handle immediately after use.
- If the supply cord is damaged, it must be replaced with a special cord or assembly available from the manufacturer or its authorized service agent.
- These appliances are intended for commercial applications, such as kitchens in restaurants, canteens, hospitals, and commercial enterprises including bakeries and butcher shops, but are not intended for continuous mass production of food.

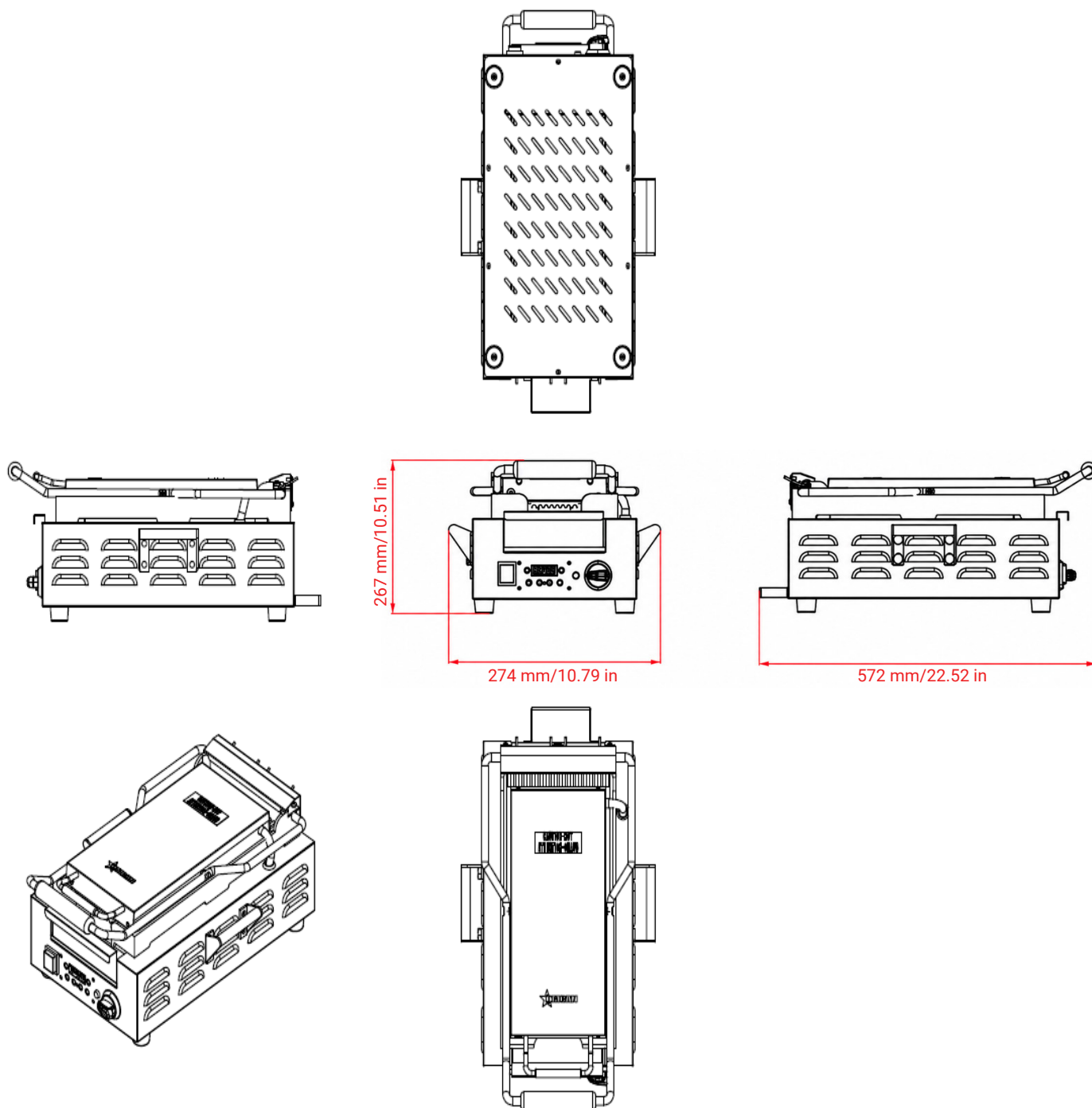
Technical Specification

Item Number	48587	48588
Model	CE-CN-10370H	CE-CN-10173LH
Electrical	120V/60Hz/1Ph	
Input Power	1800W	
Plug Type	NEMA 5-20 P	
Cooking Surface	375 x 200 mm	360 x 360 mm
Net Dimensions (WDH)	23" x 11" x 11" 584 x 279 x 279 mm	18" x 21" x 11" (457 x 533 x 279 mm)
Net Weight	47 lb. (21.3 kg)	83 lb. (37.6 kg)
Package Dimensions (WDH)	24" x 15" x 13" 609 x 381 x 330 mm	24" x 24" x 15" (609 x 609 x 381 mm)
Gross Weight	53 lb. (24kg)	90 lb. (40.8 kg)



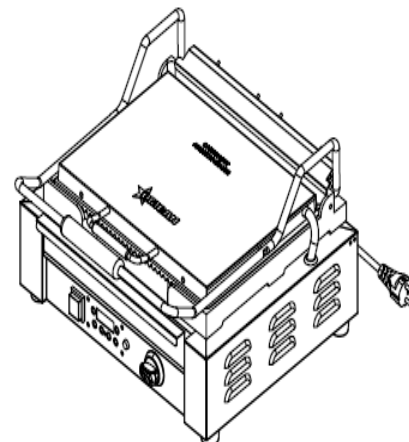
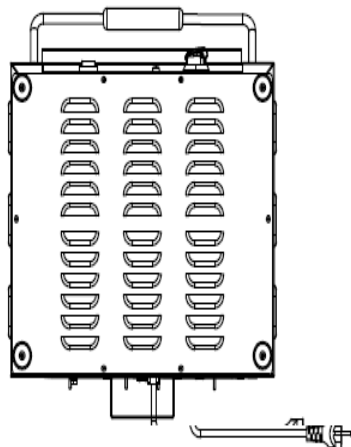
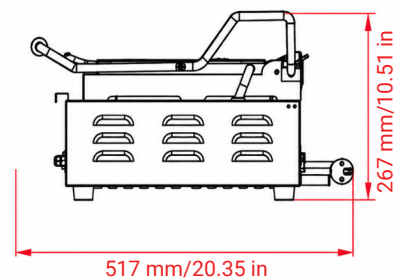
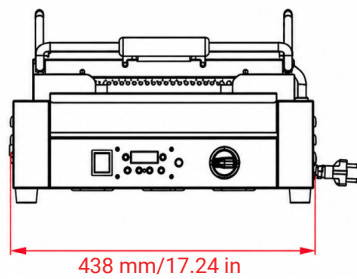
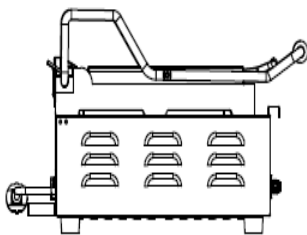
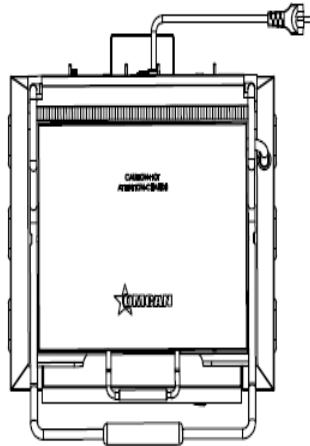
Technical Drawings

Model CE-CN-10370H 48587



Technical Drawings

Model CE-CN-10173LH 48588



Installation

1. Remove appliance from packaging and place on a firm and stable surface.
2. 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 a suitable non-combustible heat-insulating material, and the closest attention shall be paid to fire prevention regulations.
3. Once the unit has been placed in position in accordance with international standards and regulations, cleaning the cast iron plate thoroughly is advised.
4. Warm up the cast iron plate for 10 minutes until all smoke and/or odor has dissipated. Unplug the unit, then use warm, soapy water to clean it. **NEVER** use cold water on the hot plate.
5. Plug the unit into a well-ventilated area, switch on the unit, and set it to 300°C until the green light is lit. Pour about one tablespoon of corn or peanut oil suitable for frying into the center of the cooking surface.
6. Using a cotton cloth or paper towel, spread the oil evenly and let it cook for 5–10 minutes until the surface loses its initial sheen and appears dry.
7. The unit is ready to use.

Operation

COOKING OPERATION

- Plug in the unit and switch it on.
- Turn the thermostat dial to the required setting.
- The indicator light will turn off once the desired temperature is reached.
- Always preheat the grill before use until the indicator light illuminates.
- Lift the top grill plate, arrange the food on the bottom plate, and lower the top plate until it makes contact with the food to begin cooking.
- If additional sandwiches are desired, lower the lid to preserve heat while preparing the additional sandwiches.
- When not cooking, turn off the thermostat and unplug the unit.

TIMER INSTRUCTIONS:

Features

1. Countdown timer with a maximum setting of 19 minutes and 59 seconds.
2. Easy-to-read white LED display with black background.
3. Factory Presets:
 - PROG #1: 30 seconds
 - PROG #2: 1.0 minute
 - PROG #3: 2.0 minutes
 - PROG #4: 3.0 minutes
4. Up to 5 timers can be set at any given time — 4 program timers and 1 countdown timer.

Operation

Operation with Timer

1. Starting the Machine
 - Plug in the machine.
 - Turn the power switch to the ON position.
 - The timer screen will light up and then turn off until one of the program buttons is pressed.
2. Using Factory Presets
 - To start a cycle using the factory presets, press any of the program buttons (#1–4).
 - Refer to the factory preset times listed above.
3. Customizable Programs (PROG #1 – PROG #4)
Setting Customizable Programs:
 - Press and hold the desired program button (#1–4) for 5 seconds.
 - Use the UP and DOWN buttons to scroll to the desired time.
 - Press the selected program button (#1–4) again, or wait 5 seconds to save the new time.

NOTE: The display will blink, showing the previously programmed time. Setting a customizable program will override the factory presets.

Starting the Timer from a Customized Program:

- After setting the customized program, press the desired program button (#1–4).
 - The countdown timer will start automatically.
 - To cancel at any time, press any button.
4. Adjusting the Countdown Timer (via DOWN Button)
Manual Setting
 - Simultaneously press and hold the UP and DOWN buttons for 5 seconds.
 - Use the UP and DOWN buttons to set the desired time.
 - The time will now be set.
 - To start the countdown timer, press the DOWN button.

NOTE: The buzzer will beep twice, and the previously programmed time will appear on the display and blink.

Assisted Timer Programming

Not sure what cooking time you need and want to time a recipe?

- Press the UP button once. The display will start counting from :00.
- When your product reaches the desired cook time, simultaneously press both the UP and DOWN buttons. Your timer is now set.
- To start the countdown timer, press the DOWN button.

Canceling Timer / Silencing Buzzer

- To cancel at any time, press any button.
- The buzzer will beep twice.
- To stop the buzzer, press any button.

NOTE: Once the timer reaches :00, the buzzer will beep 10 times and the display will blink, then go blank.

Operation

Fast Scroll Feature (Programming Mode)

- In programming mode, the SCROLL UP and SCROLL DOWN buttons are used to set time.
- Pressing either button adjusts the time up or down by 1 second.
- Pressing and holding either button for more than 2 seconds enters Fast Scroll Mode.
- Fast Scroll allows the user to scroll continuously.

NOTE: Pressing any button while in countdown mode stops the timer function. The 4 factory presets will remain as presets for PROG #1 – PROG #4 (see #3 in Features) until they are reprogrammed by the user (see #4 in Operation with Timer).

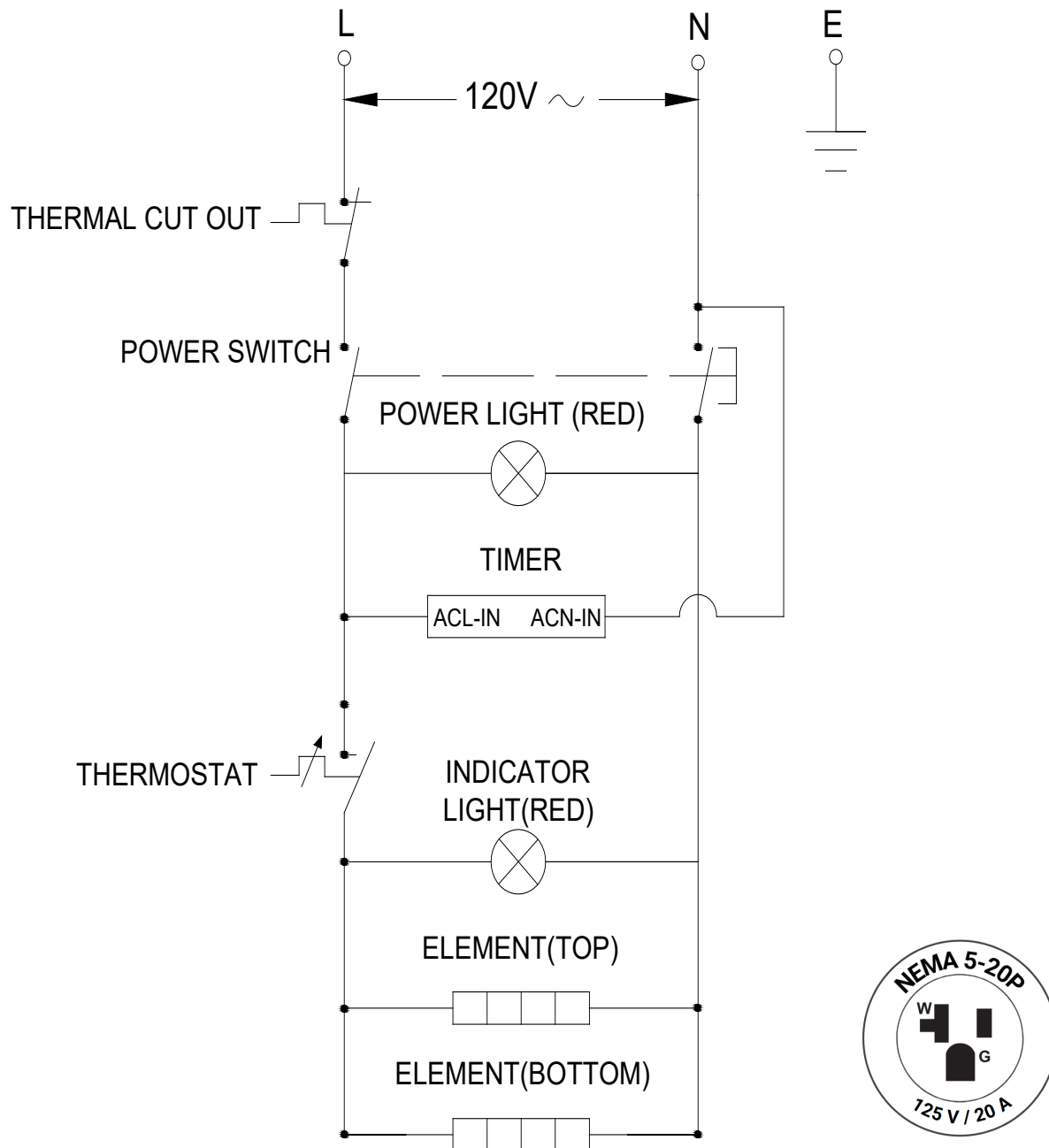
Maintenance

- This appliance should be cleaned after each use with warm, soapy water.
- The exterior of the unit may be cleaned by carefully wiping it with a damp cloth.
- To clean the cast iron plates, use warm, soapy water while the plates are still warm. Do not use cold water on warm plates.
- Once the unit has cooled, apply a very thin, even layer of shortening, fat, or lard to the surface of the top and bottom cast iron plates.
- The cast iron plates will automatically become seasoned (or cured) during use. This is a natural way to create a non-stick, rustproof surface.
- Do not immerse the unit completely in water for cleaning.
- The appliance must not be cleaned with a water jet.

Troubleshooting

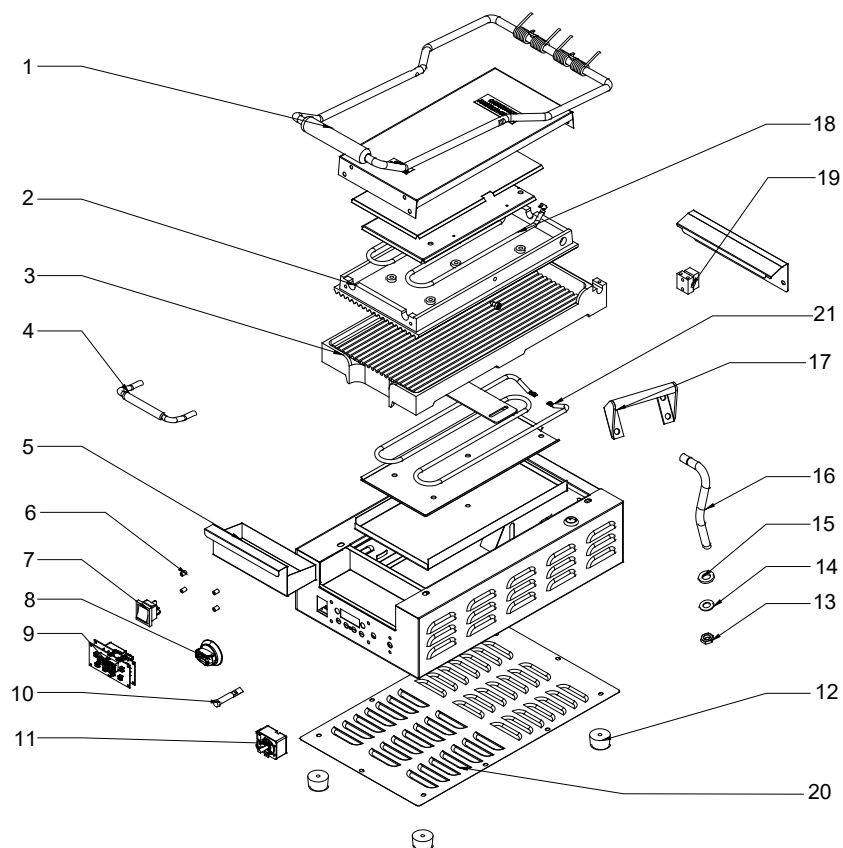
PROBLEM	POSSIBLE CAUSES	SOLUTION
Unit does not operate	Incorrect power supply connection	Electrical products should first be powered on for 1 minute, then turned off and wait for 5 minutes before being used normally.
	Thermostat is not turned on	
	Incorrect thermostat position	

Electrical Diagram



Parts Breakdown

Model CE-CN-10370H 48587

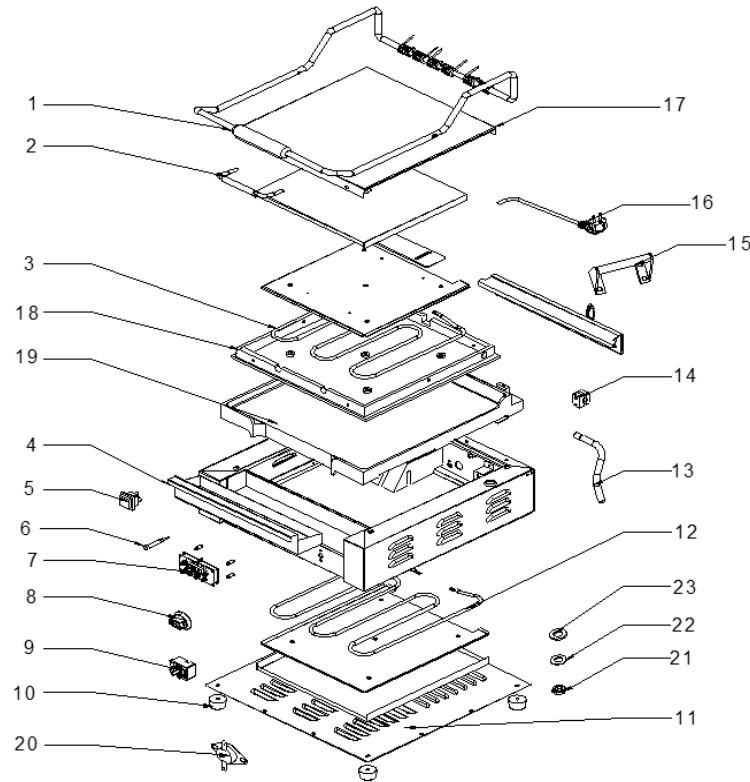


Item No.	Description	Position
AX150	BIG HANDLE FOR PANINI GRILL 48587	1
AX151	GRILLING PLATE(TOP) FOR PANINI GRILL 48587	2
AX152	GRILLING PLATE(BOTTOM) FOR PANINI GRILL 48587	3
AX153	SMALL HANDLE FOR PANINI GRILL 48587, 48588	4
AX154	OIL BUCKET FOR PANINI GRILL 48587, 48588	5
AX155	COPPER PILLAR FOR PANINI GRILL 48587	6
AX156	SWITCH FOR PANINI GRILL 48587, 48588	7
AX157	KNOB FOR PANINI GRILL 48587, 48588	8
AX158	DIGITAL TEMERTURED DISPLAY FOR PANINI GRILL 48587, 48588	9
AX159	INDICATOR LIGHT FOR PANINI GRILL 48587, 48588	10
AX160	THERMOSTAT FOR PANINI GRILL 48587, 48588	11

Item No.	Description	Position
AX161	FOOT FOR PANINI GRILL 48587, 48588	12
AX162	NUT FOR PANINI GRILL 48587, 48588	13
AX163	METAL GASKET FOR PANINI GRILL 48587, 48588	14
AX164	SILICONE GASKET FOR PANINI GRILL 48587, 48588	15
AX165	SIDE PULL CODE FOR PANINI GRILL 48587, 48588	16
AX166	HANDRAIL FOR PANINI GRILL 48587, 48588	17
AX167	TOP ELEMENT FOR PANINI GRILL 48587	18
AX168	COPPER BLOCK FOR PANINI GRILL 48587	19
AX169	COVER FOR PANINI GRILL 48587	20
AX170	BOTTOM ELEMENT FOR PANINI GRILL 48587	21

Parts Breakdown

Model CE-CN-10173LH 48588



Item No.	Description	Position	Item No.	Description	Position
AX171	BIG HANDLE FOR PANINI GRILL 48588	1	AX165	SIDE PULL CODE FOR PANINI GRILL 48587, 48588	13
AX153	SMALL HANDLE FOR PANINI GRILL 48587, 48588	2	AX175	COPPER BLOCK FOR PANINI GRILL 48588	14
AX172	ELEMENT FOR PANINI GRILL 48588	3	AX166	HANDRAIL FOR PANINI GRILL 48587, 48588	15
AX154	OIL BUCKET FOR PANINI GRILL 48587, 48588	4	AX176	POWER LINE FOR PANINI GRILL 48588	16
AX156	SWITCH FOR PANINI GRILL 48587, 48588	5	AX177	TOP COVER FOR PANINI GRILL 48588	17
AX159	INDICATOR LIGHT FOR PANINI GRILL 48587, 48588	6	AX178	TOP BAKING BOARD FOR PANINI GRILL 48588	18
AX158	DIGITAL TEMERTURED DISPLAY FOR PANINI GRILL 48587, 48588	7	AX179	LOWER GRILL BOARD FOR PANINI GRILL 48588	19
AX157	KNOB FOR PANINI GRILL 48587, 48588	8	AX180	TEMPERATURE LIMITER FOR PANINI GRILL 48588	20
AX160	THERMOSTAT FOR PANINI GRILL 48587, 48588	9	AX162	NUT FOR PANINI GRILL 48587, 48588	21
AX161	FOOT FOR PANINI GRILL 48587, 48588	10	AX163	METAL GASKET FOR PANINI GRILL 48587, 48588	22
AX173	COVER FOR PANINI GRILL 48588	11	AX164	SILICONE GASKET FOR PANINI GRILL 48587, 48588	23
AX174	BELOW ELEMENT FOR PANINI GRILL 48588	12			

Notes

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Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

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

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

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

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

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

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

