



Electric Griddle

Model CE-CN-53303F

Item 48597

Instruction Manual



QPS
APPROVED
APPROUVÉ

Revised - 05/26/2026

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Table of Contents

Model CE-CN-53303F

Section	Page
General Information	3 - 4
Safety and Warranty	4 - 5
Technical Specifications	6
Technical Drawing	7
Installation	8
Operation	8
Cleaning and Maintenance	8 - 9
Troubleshooting	9
Parts Breakdown	10
Electrical Diagram	11
Notes	12 - 18
Warranty Registration	19



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 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

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:

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the appliance in water or other liquids.
3. Do not touch surfaces that may be hot.
4. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid coming into contact with moving parts.
6. 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.
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. It is designed to be used 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.
12. Children should be supervised to ensure that they do not play with the appliance.
13. Do not use the appliance for anything other than its intended use.
14. Where this appliance is to be positioned in close proximity to walls, 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 shall be paid to fire prevention regulations.

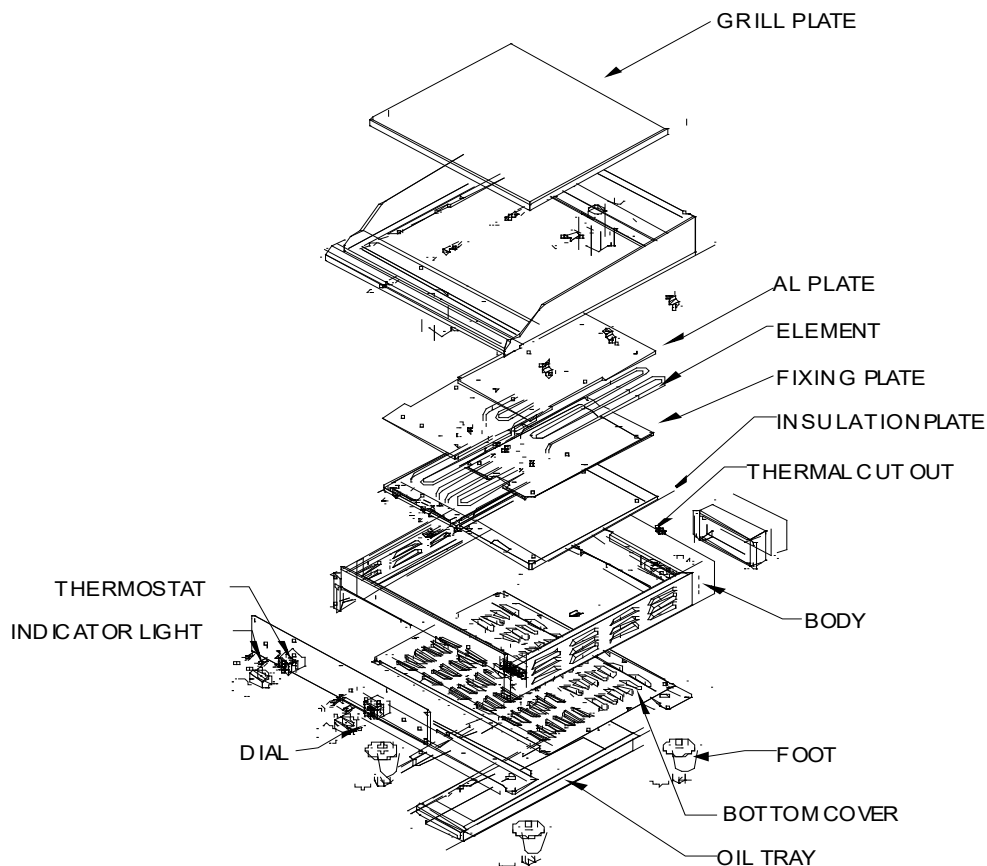
WARRANTY: 1 YEAR PARTS AND LABOR

WARNING

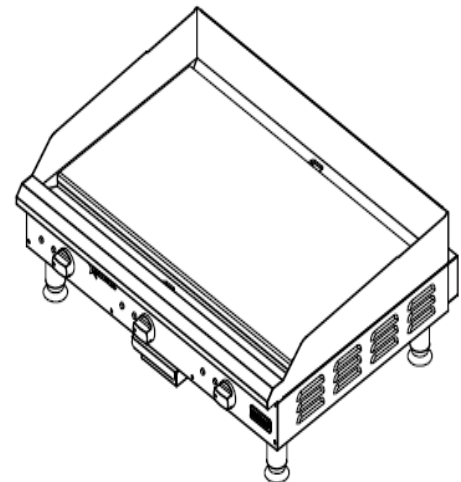
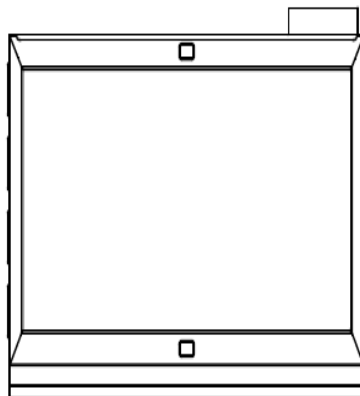
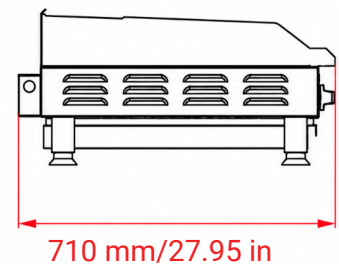
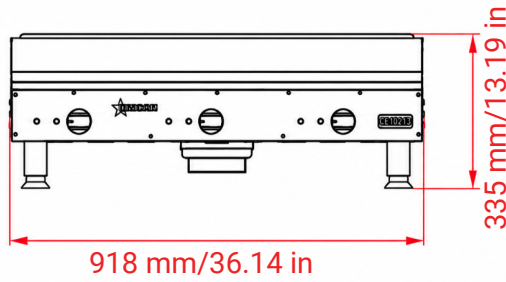
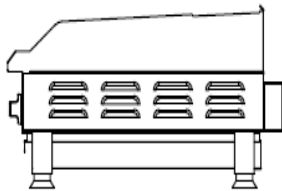
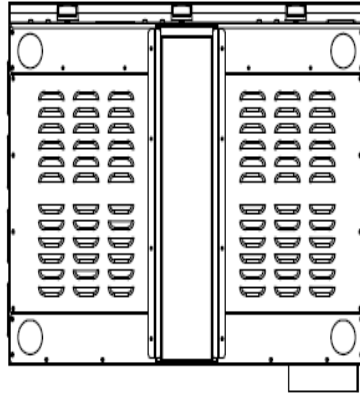
- The unit is equipped with a thermal cutoff safety device to prevent overheating. If the unit shuts off automatically, locate the manual reset button on the rear of the unit and press it in.
- Please note that the unit may still be too hot to handle immediately after use.
- If the supply cord is damaged, 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 use in restaurant kitchens, canteens, hospitals, bakeries, butcher shops, and similar commercial environments, but are not intended for continuous mass production of food.

Technical Specification

Item Number	48597
Model	CE-CN-53303F
Description	36" Chrome Plated Heavy Duty Griddle
Total Input	10800W
Electrical	240V / 60Hz / 1Ph
Plug Type	No Plug / Wire
Net Dimensions (WDH)	36" x 28" x 13" (918 x 710 x 333 mm)
Net Weight	202.4 lb. (91.8 kg)
Package Dimensions (WDH)	40.5" x 32.3" x 18.5" (1030 x 820 x 470 mm)
Gross Weight	235 lb. (106.5 kg)



Technical Drawings



Installation

1. Remove the appliance from the packaging and place it on a firm and stable surface.
2. Please read all instructions before using the appliance.
3. Keep this instruction manual in a safe location for future reference.
4. Where this appliance is to be positioned in close proximity to walls, 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 shall be paid to fire prevention regulations.
5. Once the unit has been positioned in accordance with applicable international standards and regulations, thoroughly clean the steel plate.
6. Warm up the steel plate for 10 minutes until all smoke and/or odor has dissipated.
7. Unplug the unit, then clean it using warm, soapy water. Never use cold water on the hot plate.
8. Plug the unit into a well-ventilated area. Set the thermostat to 300°C and heat until the green indicator light turns on.
9. Pour approximately one tablespoon of corn oil or peanut oil suitable for frying into the center of the cooking surface.
10. Using a cotton cloth or paper towel, spread the oil evenly over the surface and allow it to cook for 5–10 minutes, until the surface loses its initial sheen and appears dry.
11. The unit is now ready for use.

Operation

1. Plug in the unit. The red indicator light will turn on.
2. Turn the thermostat dial to the required setting.
3. The green indicator light will turn off once the desired temperature has been reached.
4. Place the food on the grilling plate.
5. The general cooking temperature is between 200°C and 220°C. This may vary depending on the type of food being prepared.
6. When cooking is complete, turn off the thermostat and unplug the unit.

Cleaning and Maintenance

1. This appliance should be cleaned after each use with warm, soapy water.
2. The exterior of the unit may be cleaned carefully with a damp cloth.
3. To clean the steel plate, use warm, soapy water while the plate is still warm. Do not use cold water on a warm plate.
4. Once the unit has cooled, apply a very thin and even layer of shortening, fat, or lard to the surface of the steel plate.

Cleaning and Maintenance

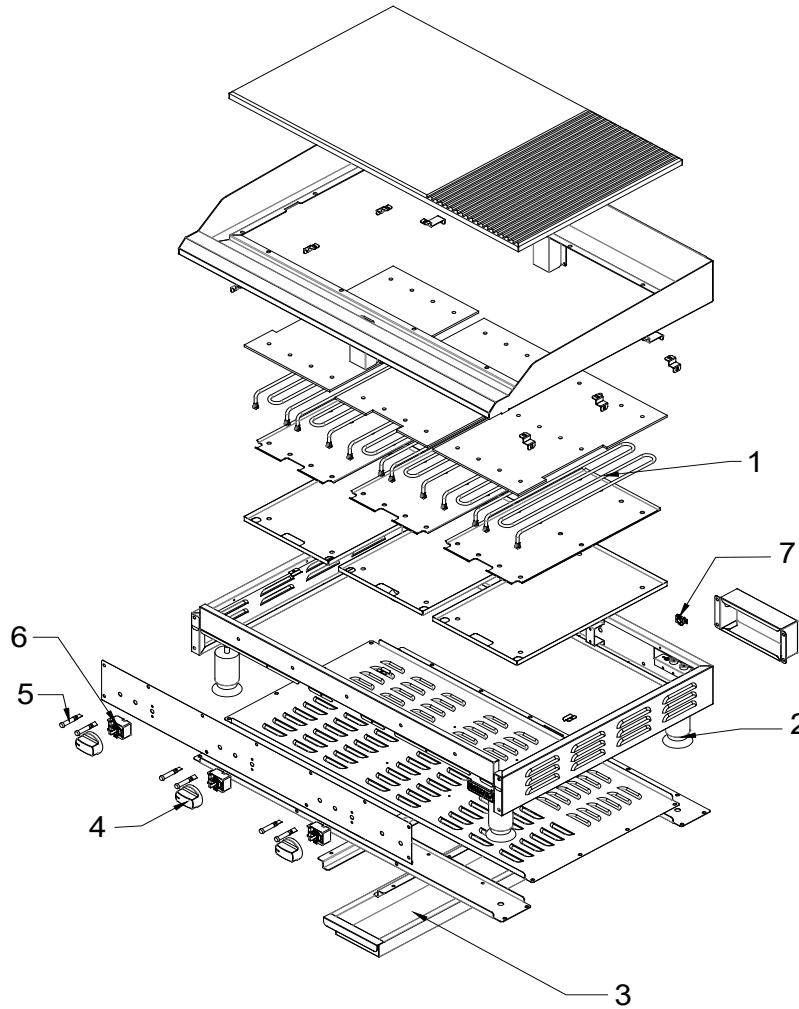
5. The steel plate will automatically become seasoned (or cured) during use. This is a natural process that creates a non-stick, rust-resistant surface.
6. Do not immerse the appliance completely in water for cleaning.
7. The appliance must not be cleaned with a water jet.

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

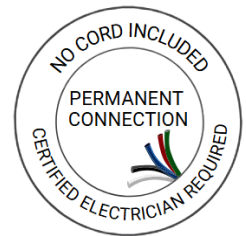
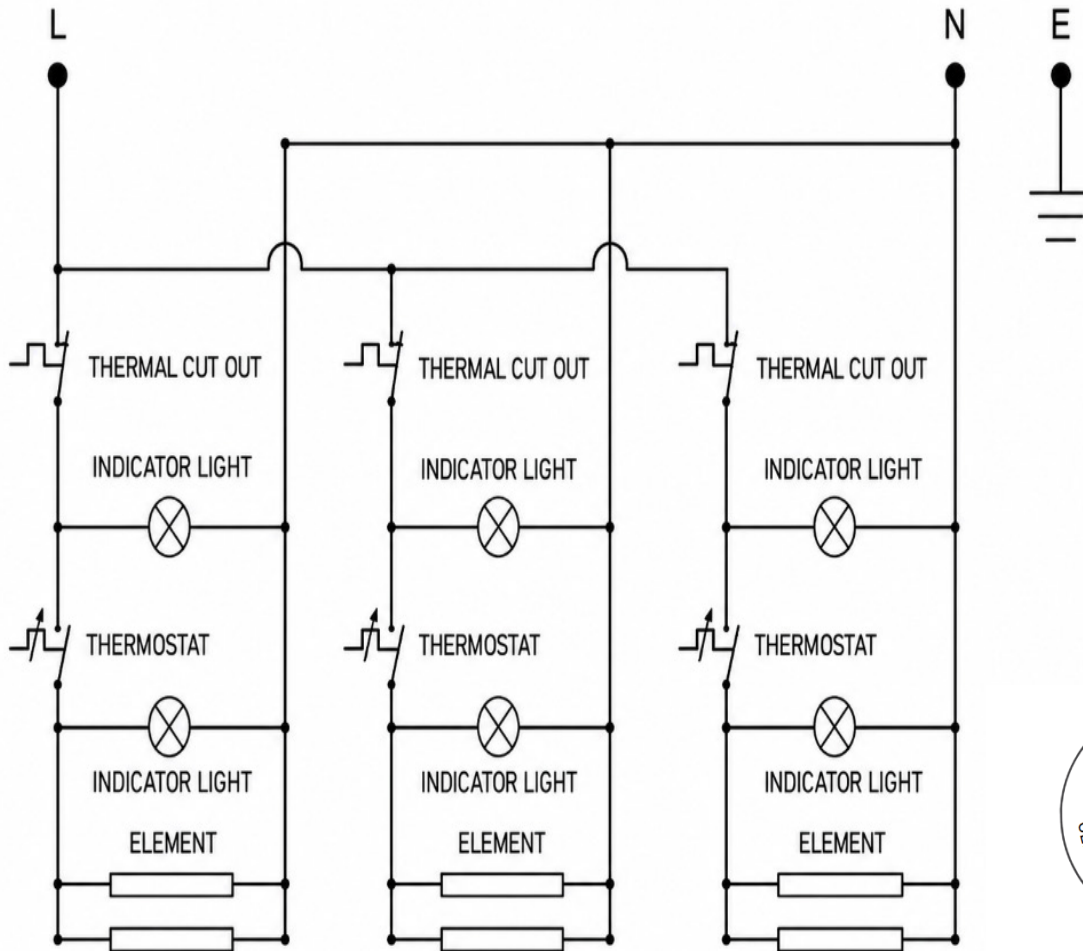
Model CE-CN-53303F 48597



Item No.	Description	Position	Item No.	Description	Position
AX140	ELEMENT FOR ELECTRIC GRIDDLE 48597	01	AX144	INDICATOR LIGHT FOR ELECTRIC GRIDDLE 48597	05
AX141	FEET FOR ELECTRIC GRIDDLE 48597	02	AX145	THERMOSTAT FOR ELECTRIC GRIDDLE 48597	06
AX142	OIL TRAY FOR ELECTRIC GRIDDLE 48597	03	AX146	THERMAL CUT-OUT FOR ELECTRIC GRIDDLE 48597	07
AX143	DIAL FOR ELECTRIC GRIDDLE 48597	04	AX147	GRILL PLATE FOR GRIDDLE FOR ELECTRIC GRIDDLE 48597	08

Electrical Diagram

Model **CE-CN-53303F** 48597





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: _____

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.

