



Electric Charbroiler

Model CE-CN-2419

Item 48617

Instruction Manual



Revised - 12/29/2025



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Model CE-CN-2419

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General Information

Omcen Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcen and Omcen 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 Omcen 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 Omcen 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. Omcen 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.

Omcen 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.

Omcen Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcen et Omcen 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'Omcen 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 bon de livraison avant d'accepter la livraison et contactez Omcen 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. Omcen 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

IMPORTANT SAFETY INFORMATION

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

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.



Safety and Warranty

7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the temperature and timer control to "OFF", then removing the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or over sized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.
16. Do not allow this char-boiler griddle to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this char-boiler griddle.
19. Do not cover interior of this unit with metal foil as it may cause the char-boiler griddle to overheat.
20. Avoid scratching the surface or nicking the edges of this unit's tempered, safety glass door. If the char-boiler griddle door has a scratch or nick, contact customer service before use.
21. Turn the appliance off by turning the temperature and timer control to the "OFF" position.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they do not play with the char-boiler griddle.
24. 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.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation, DO NOT leave appliance without powering off.

NOTE: Save these instructions for future reference.

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 BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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.

Safety and Warranty

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-2419
Item Number	48617
Cooking Area (WxD)	24" x 19" / 610 x 483mm
Max Temperature	298.9°C / 570°F
Power	2 x 3600W
Current	15A
Electrical	240V / 60Hz / 1
Net Weight	92.8 lbs. / 42.1 kgs.
Net Dimensions (WDH)	26.1" x 25.2" x 12" / 662 x 640 x 305mm
Packaging Weight	114.6 lbs. / 52 kgs.
Packaging Dimensions (WDH)	29.9" x 29.3" x 15.8" / 760 x 744 x 402mm

Installation

If the carton appears damaged, or damage is discovered once the carton is opened, stop immediately and contact the freight company to file a damage claim.

CAUTION: the charbroiler griddle is shipped with the legs and wire racks disassembled. Please read the installation and operation instruction before operating the unit. Remove all supports and packaging materials before operating the unit. Failure to remove all packaging materials may lead to a fire and /or damage to the appliance.

1. Take out the char broiler from the packaging and locate the unit on a firm level surface.
2. Visually inspect all external and internal portions of unit for damage.
3. Wipe down the exterior of the unit using a damp cloth with warm water. Do not use abrasive pads or cleaners as they will damage the stainless steel surface.

WARNING! OPERATING ENVIRONMENT

Ensure that operation location is at a reasonable distance from combustible walls and materials otherwise combustion or discoloration could occur.

Installation

CAUTION! OPERATING ENVIRONMENT

Place unit on a stable, level floor. The unit must be level, both front and back and left to right, in order to maintain an equal water depth throughout the wells. To eliminate rocking or adjust height turn the adjustable feet in the proper direction until the desired results are obtained.

Note: maximum foot adjustment is 1.2 inch / 7cm

4. Before plugging unit into wall outlet, the unit should be adjusted to the desired height and align with other equipment.
5. The voltage and wattage ratings of this charbroiler griddle are given on the device nameplate. Connect the charbroiler griddle to a circuit having a voltage and type of current similar to that stamped on the device nameplate. For movable equipment a proper cord and plug are included for connection to the matching power supply outlet.
6. Plug unit into grounded electrical outlet with correct voltage, and plug configuration.
Warning! Using any receptacle that is not designed to match the attached cord and plug MAY cause personal injury and WILL void your warranty. Please attach the charbroiler griddle, to an individual branch circuit.

Operation

BEFORE FIRST TIME USE, ENSURE TO

- Using a small amount of detergent, wash the roasting racks with soapy water (NOTE: do not use a spray or abrasive polishing agent). Gently wipe down cooking plate with a damp cloth. While washing this unit, do not touch the electric heating element. Do not soak the inside of the charbroiler griddle with water.
- Warm up the cast iron plate for 30 minutes until all smoke and/or odor has dissipated, unplug the unit, after the griller/griddle is cool down, take out the griller/ griddle from the unit, scrub the surface with steel wool and detergent to remove the coating. Then use warm, soapy water to clean and make it dry and put back the griller/griddle on the unit.

NEVER USE COLD WATER ON THE HOT PLATE

USING THE CHARBROILER GRIDDLE

Plug in the unit, the red light turns on. Turn the thermostat dial to the max setting about 30 minutes. Place the food you wish to cook on the char broiler. When finished cooking, turn off the thermostat and unplug the unit.

OVERHEAT PROTECTION

Should the temperature exceed safe levels the appliance will automatically cut off power. There are 2 thermal Cut-out switches located in the front of the panel. To reset the appliance after a sufficient cool-down period:

1. Unscrew the reset switch over.
2. Press the reset switch down until it clicks.
3. The appliance is now reset and can be used as normal.

Maintenance

Warning: always turn off and disconnect the appliance from the power supply before cleaning and maintenance.

Maintenance

- Always allow the appliance to cool down before cleaning.
- Clean the interior of the appliance as often as possible.
- DO NOT use chemicals in a hot charbroiler griddle.
- Do not use corrosive substances.
- For stains on the interior walls, wipe with cloth damped with some mild soapy solution. Always wipe dry after cleaning.
- For the wire racks, clean with warm, soapy water. Rinse thoroughly and dry well.
- For long-term storage, keep the unit in a dry, well-ventilated area—avoid humid environments.

CAUTION: the use of any unsuitable detergent or cleaning product may produce a bad finish or damages resulting in the device loss of warranty.

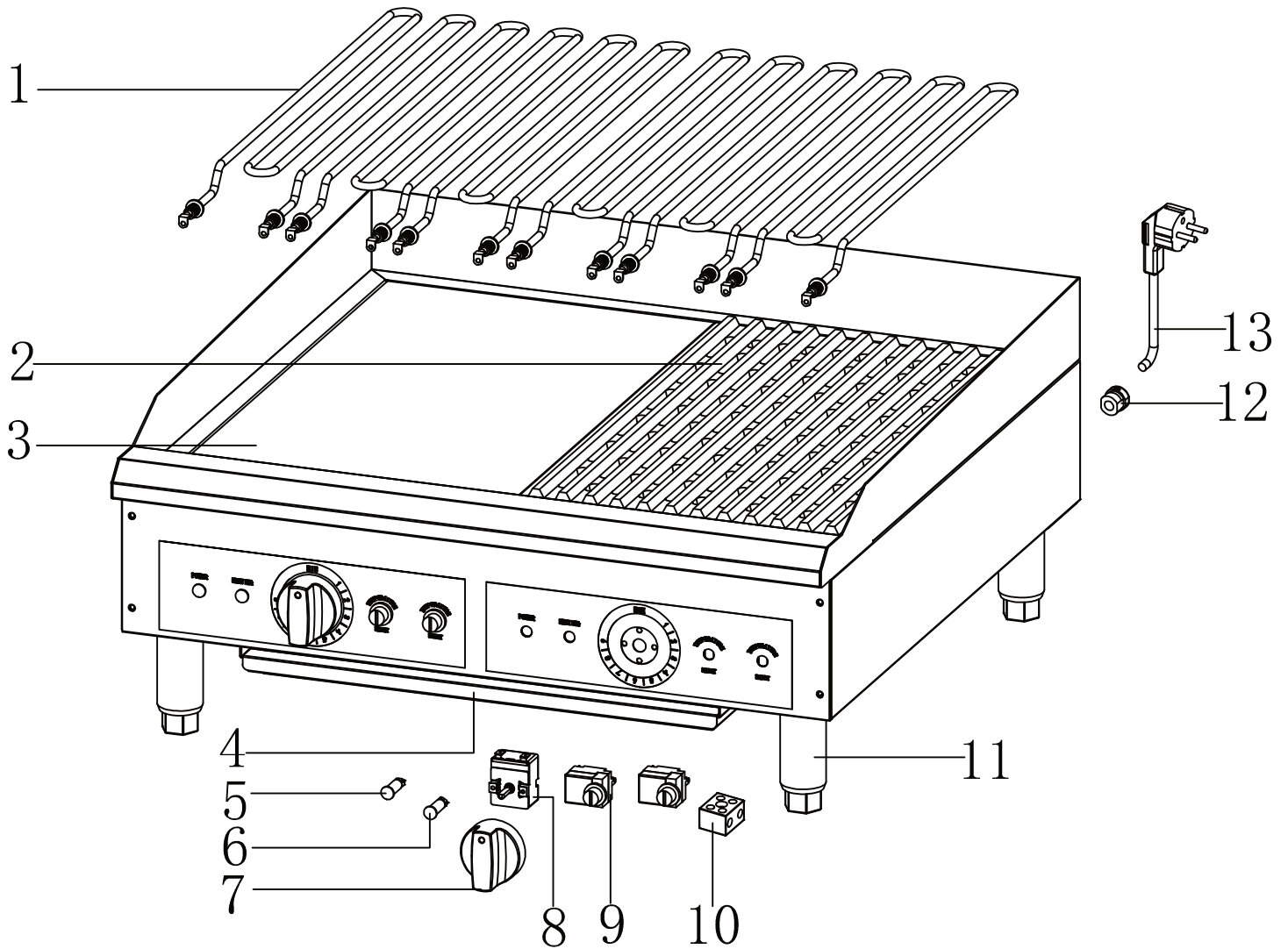
Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Possible Cause	Solution
The unit is not working.	The unit is not switched on.	Check the unit is plugged in correctly and switched on.
	Plug or lead is damaged.	Replace plug or lead.
	Mains power supply fault. Thermal cut-out switch is activated.	Check mains power supply. Wait until the unit cools down. Please check your machine is safe with no obvious damage and then press the re-set switch.
The unit not working properly.	Thermostat not set.	Ensure the thermostat is turned to the desired temperature.
	The heating element get damage.	Change the new heating element.

Parts Breakdown

Model CE-CN-2419 48617



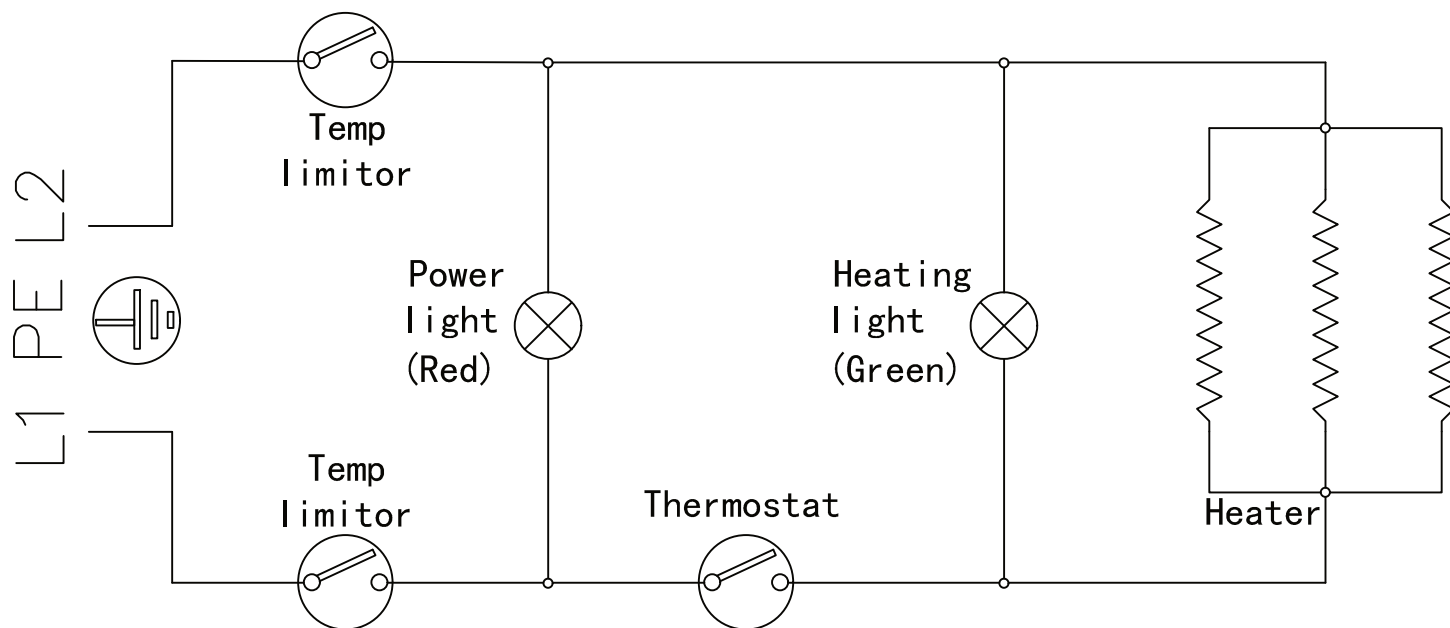
Parts Breakdown

Model CE-CN-2419 48617

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AW348	HEATING ELEMENT FOR 48617	1	AR644	HEATING INDICATION LIGHT FOR 48617	6	AR630	FOOT FOR 48617	11
AW349	GROOVED COOKING PLATE FOR 48617	2	AO249	KNOB FOR 48617	7	AN785	POWER CORD CLIP FOR 48617	12
AW350	FLAT COOKING PLATE FOR 48617	3	AS931	THERMOSTAT FOR 48617	8	AW694	POWER CORD FOR 48617	13
AW693	GREASE TRAY FOR 48617	4	AV810	HIGH LIMIT FOR 48617	9			
AR645	POWER INDICATION LIGHT FOR 48617	5	AN786	TERMINAL FOR 48617	10			

Electrical Schematics

Model CE-CN-2419 48617



Notes

[illegible]

Notes

[illegible]

Notes

[illegible]



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 (<i>specify</i>): _____ | | |
| ☐ Other (<i>specify</i>): _____ | | |

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.

