



Rice Cooker

Models CE-CN-0110-NG, CE-CN-0140-NG

Items 48761, 49275

Instruction Manual



Revised - 05/22/2026

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Models CE-CN-0110-NG, CE-CN-0140-NG

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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 bon 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 consignes de sécurité.

General Information

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

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.

CAUTION

- Do not store or use gasoline or other flammable materials near this appliance.
- If you smell gas, contact your gas supplier immediately.

GAS LEAK PROCEDURE

If You Detect a Gas Leak:

- Do **NOT** ignite any flame.
- Do **NOT** turn electrical equipment on or off (including exhaust fans).
- Do **NOT** plug in or unplug electrical devices.
- Do **NOT** use a telephone near the cooker.
- Use a mobile phone outdoors or a neighbor's phone to contact assistance.

Follow These Steps Immediately:

1. Turn OFF the gas supply valve.
2. Open all doors and windows for ventilation.
3. Contact your gas supplier or cooker supplier immediately.

GAS TYPE REQUIREMENTS

- This cooker is designed for use with either Natural Gas or Propane Gas only.
- Ensure the gas type supplied matches the gas type indicated on the product rating label.
- Do NOT use this cooker if the supplied gas type does not match the product label.

FIRE PREVENTION

To reduce the risk of fire:

1. Do not move the cooker while in operation.
2. Keep flammable materials away from the cooker, including:
 - Newspapers, plastic bags, shopping bags, gasoline and other flammable liquids.
3. Do not block the steam outlet on the lid or any exhaust openings.
4. Use only a qualified gas pipeline installation.
5. Do not use vinyl or rubber gas hoses.
6. When the cooker is not in use, ensure the gas supply valve is fully closed.

VENTILATION NOTICE

When operating the cooker:

- Keep windows open for proper ventilation.
- Turn on an exhaust or ventilation fan to maintain air circulation.

Safety and Warranty

INTENDED USE

This cooker is designed for cooking rice only.

Do **NOT**:

- Cook other foods
- Boil water
- Use the cooker for purposes other than intended

TO AVOID SCALDING OR BURNS

- Do **NOT** touch the cooker during operation.
- After cooking, touch only the pot handle or lid handle.
- Do not look directly through the sight window when checking the burner flame.
- Keep hands and face away from the steam outlet and exhaust openings.

UNUSUAL OPERATION

If you notice unusual conditions such as: Strange smells, unusual noises, abnormal operation.

Please remain calm and:

1. Turn OFF the gas supply immediately.
2. Refer to the “Troubleshooting” section of this manual.

ADDITIONAL NOTES

- Always use the pot handle when inserting or removing the inner pot.
- Avoid impact or damage to the heat sensors.
- Use only original factory-approved accessories and replacement parts.
- Follow all recommended maintenance procedures outlined in this manual.
- Any unauthorized modification or disassembly of the unit will void the factory warranty.

NOTICE

- The inner pot and bottom burner are designed for this gas rice cooker only. Do not use them with other appliances.
- Do not adjust the electrode igniter. Incorrect spacing may cause ignition failure. Keep a safe distance during ignition.
- Keep water and rice residue away from the electrode igniter to ensure proper ignition.
- Avoid impact to the expander at the bottom of the inner pot.
- Keep the burner dry at all times.
- Do not cover the top of the rice cooker during operation.
- Do not leave the cooker unattended while in use. Wind may extinguish the flame and cause gas leakage.
- Remove excess water from the inner pot before cooking to prevent burning.
- Discoloration of the aluminum inner pot is normal and does not affect safety or performance.

WARRANTY: 1 YEAR PARTS AND 1 YEAR LABOUR

Technical Specification

Item Number	48761	49275
Model	CE-CN-0110-NG	CE-CN-0140-NG
BTU	24,400 BTU/HR	27,500 BTU/HR
Orifice Size & Drill for Main Burner	2.5mm	2.7mm
Gas Connection	1/2" NPT	
Power Type	Natural gas	
Inner Pot Volume	55 cup (raw rice) 110 cup (cooked rice)	70 cup (raw rice) 140 cup (cooked rice)
Thermostat	Magnetic thermostat	
Inner Pot	Die-casted inner pot	
Inner Pot Weight	4800g ±100g	5400g ±100g
Outer Box Dimension (mm)	510*505*422	525*520*422
Net Dimensions	21" x 20" x 18" (533 x 508 x 457 mm)	22" x 20" x 18" (560 x 510 x 460 mm)
Net Weight	32 lb (14.5 kg)	34 lb (15.3 kg)
Loading Qty. (PCS/40HQ)	620	590
Loading Qty. (PCS/20GP)	250	240
Packing (PCS/CTN)	1 PC	
Packing	Brown box	
Shell Color	White	
Plastic Measuring Cup	Included	
Plastic Rice Paddle	Included	

Technical Specification



Lid



Water Pan



Inner Pot



Wind Shield



Pressure regulator



No.	Part Name
1	Water Pan
2	Flame Failure Device
3	Burner
4	Connector
5	Gas Switch
6	Cooking Knob
7	Warning Knob
8	Ignition Knob
9	Bottom Base
10	Warming Flame

Installation

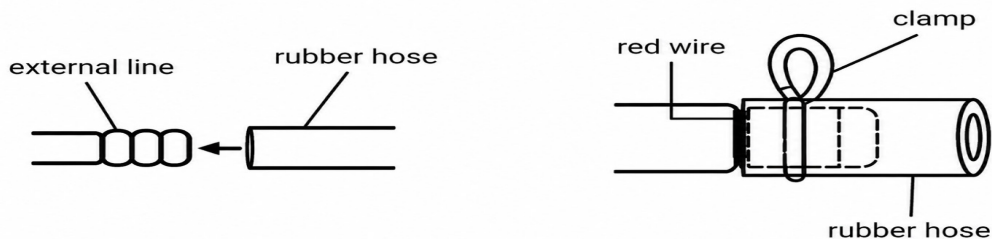
1. The gas supply line must be of adequate size to ensure maximum efficiency of the unit.
2. The installation must conform to local codes or, in the absence of local codes, to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, including the following:
 - a. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than ½ psig (3.5 kPa).
 - b. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.5 kPa).
3. Local regulations governing gas appliance installations must be complied with.
4. The equipment must be installed in an area with adequate ventilation.
5. A minimum clearance of 6" from combustible construction is required along the back and side walls. Clearance for non-combustible construction is the same as combustible clearances. For use on non-combustible surfaces only.
6. Materials such as wood, compressed paper, and plant fibers that may ignite and burn must not be exposed near the unit. Local safety codes must be complied with regarding fire hazard prevention.
7. Use of the supplied pressure regulator is mandatory. The use of two regulators may cause insufficient gas flow. Consult with the installer, but always comply with the codes listed above.
8. Keep the appliance area free and clear of combustible materials, gasoline, and other flammable vapors and liquids.
9. Locate the appliance in a well-ventilated area. Do not block or cover the opening between the shroud and pot. Do not obstruct the flow of combustion and ventilation air.
10. The unit must be installed with adequate clearance for servicing and proper operation.
11. If the unit is connected to a flexible gas line, the installation must be made with a connector that complies with the Standard Connectors for Movable Gas Appliances, ANSI Z21.69, and a Quick Disconnect device that complies with the Standard for Quick Disconnect Devices for Use with Gas Fuel, ANSI Z21.41. Adequate means must also be provided to limit the movement of the appliance without depending on the connector, Quick Disconnect device, or associated piping to limit appliance movement.
12. Before connecting the gas supply, ensure that the gas valve is turned OFF (gas valve handle in the vertical position).
13. Check for gas leaks using soapy water or another suitable leak detector. Rinse off the soapy water after testing. Do not use an open flame for leak testing.
14. If applicable, the vent line from the gas appliance pressure regulator shall be installed outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

Operation Instructions

BEFORE USE

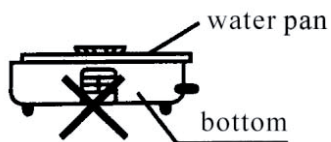
NOTE

- Please use neutral detergent to wash inner pot and lid before use.
- Failure will occur iff the water pan, win shield, and inner pot are placed improperly.
- Gas connection: Connect 0.374 in rubber hose with the external line and fasten tightly. (Refer to below picture).
- Use this hose to prevent loss of pressure and difficult ignition. Inspect the hose regularly and change immediately if it becomes compromised.
- Do not place the hose underneath the cooker.



Confirm the following before operating the unit for best performance:

1. Water pan is placed correctly underneath the bottom.



Improper placement would cause unsuccessful ignition or flame-out.

NOTE: Reversed placement of the water pan is not allowed.

2. Properly place the wind shield, making sure it is aligned correctly.

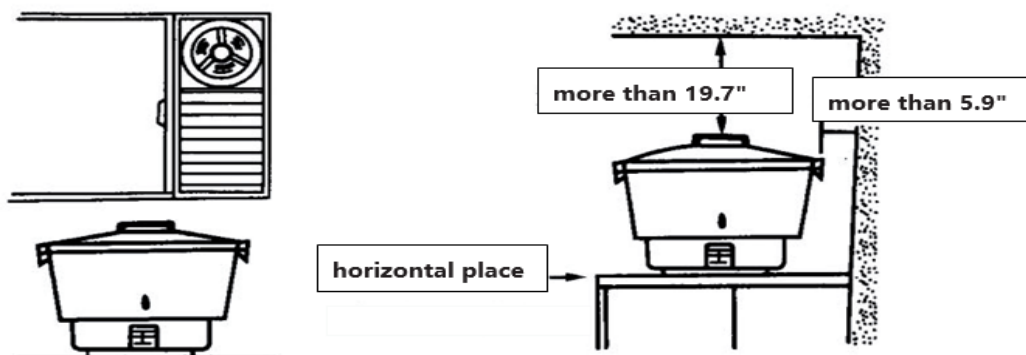


PLACEMENT

1. Keep away from combustible substances.
2. Place in an area with good ventilation.
3. The side and back clearance must be more than 5.9 in.

Operation Instructions

4. The above clearance must be more than 19.7 in.
5. Place on a flat surface.
6. Avoid placing in a humid location to extend the life of the unit.



IGNITION AND SHUT DOWN TEST

Always follow these ignition and shut down instructions when lighting the rice cooker. A 5 minute complete shut off period is required before lighting or relighting pilot. Check for gas leaks before relighting unit. Use soapy water or other suitable leak detector. Rinse off the soapy water after testing.

NOTICE

The following must be performed to ensure proper operation:

1. Remove pot, wind shield, and base cover.
2. Turn gas valve to ON position.
3. Gently push on the THEN COOK button. It should stop half way down and not engage. This is a safety feature that does not allow accidental start of the main burner unless the warming button has already been pushed.
4. Push the left button marked FIRST IGNITE down until the unit clicks, then release it. This is the ignition lever and should light the pilot. The red button labeled WARMING controls the pilot and is hidden by the FIRST IGNITE button when off. Pushing the FIRST IGNITE button also engages the WARMING button and exposes it. It will stay down until pushed up to extinguish the pilot. If the pilot has not lit, repeat until the pilot lights.
5. If the pilot fails to remain lit, refer to Trouble Shooting on page 12.
6. Replace the pot, wind shield, and base cover in their proper order. With the pilot lit, push the THEN COOK button down to its position without water in the pot, The unit should shut off within 3 to 4 minutes. If it fails to shut off , push the THEN COOK button up to the OFF position and see Trouble Shooting on page 12. If it shuts off normally, add a gallon of water and wait for the click indicating that the sensor has reset. With the pilot lit, press the THEN COOK button again. The rice cooker should boil the pot dry and the shut off. If it fails to shut off normally, press the THEN COOK button up to it's off position and refer to the Trouble Shooting section on page 12 for additional causes and remedies.

SHUT DOWN

When removing the pot, make sure to push the red WARMING button up until it clicks and is hidden by the FIRST IGNITE button- it is then in the OFF position. A 5 minute complete shut off period is required before lighting or relighting the pilot.

Operation Instructions

WARNING

When igniting the pilot, position the jacket window directly over FIRST IGNITE and THEN COOK buttons. Use caution when igniting pilot and maintain a safe distance from wind shield window.

PREPARING THE INNER POT FOR COOKING

1. Put clean rice in the inner pot, ratio 1:1.5 (rice: water).
2. Refer to the scale on the inner pot.
3. Place the wind shield above the top of the switch.
4. Nest the inner pot into the wind shield, cover with lid.



NOTE: Wet inner pot bottom will cause bad ignition or blocked burner, resulting in unsuccessful combustion. Clean and dry the bottom of the inner pot.

COOKING INSTRUCTIONS

1. Check to make sure that IGNITION, COOKING, and WARM are OFF before switching on the
2. gas. The inner pot should be taken out when first used. This can help avoid injuries due to
3. improper operation.
4. Turn gas valve to ON position.
5. Press down the IGNITION BUTTON until you hear a sound.
6. Check to ensure WARM BUTTON is also at ON position.
Press down COOK BUTTON. COOK BUTTON goes up automatically when cooking is finished.
7. Insert the inner pot.
8. The cooker keeps warm after COOK BUTTON resumes OFF position.
9. Pull WARM BUTTON upwards when warming function is not needed.
10. Turn gas valve to OFF position.



Operation Instructions

(If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure. The WARM button is not visible when the unit is in a low position.)

NOTE:

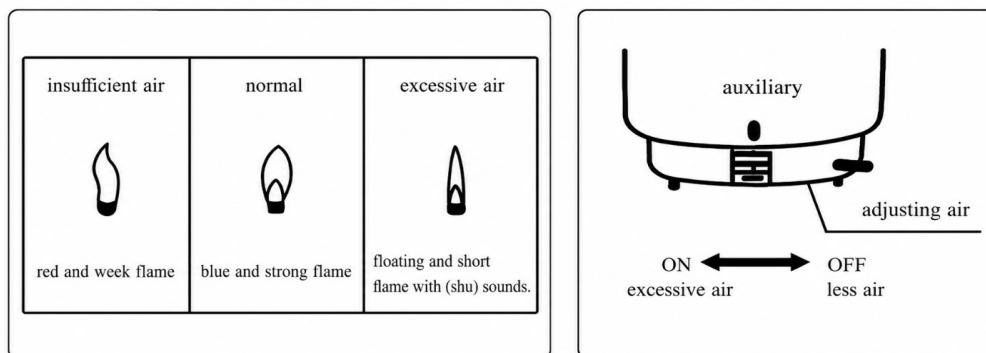
- Do **NOT** block the air vents.
- Ensure all shelves are sitting level and properly secured before loading products.
- Do **NOT** store flammable and explosive gas or liquids inside the unit.
- Do **NOT** put your eyes close to the hole for ignition confirmation, it is dangerous.
- Make sure WARM is engaged before putting the inner pot in.
- If an unsuccessful ignition or flameout happens, immediately pull COOK upwards to extinguish main flame.
- If it is not ignited using the above sequence, or abnormal combustion is found during ignition or usage, switch off the gas to check if the burner is blocked or wet. Cook down and clean the burner, then ignite again. If problems repeat, please contact Emperor's Select for repair.
- The recommended time for warming rice is one hour.
- Pull the WARM button upwards when warming is not needed.

FLAMEOUT:

1. The flame will go out after cooking. COOK will return to starting position. WARM will remain engaged for warming the rice.
2. Do not open the lid after the flame is out. Wait about 15 to 20 minutes to avoid possible injury.

AIR ADJUSTMENT:

1. Place the air conditioning plate at the correct position for effective combustion.



NOTE: If combustion is unsuccessful, adjust the air conditioning plate until the flame is visible.

Cleaning and Maintenance

CLEANING OF WATER PAN

- Clean with soap and water.

CLEANING OF INNER POT

- Clean the inner pot with water, or use neutral detergent when necessary. Then wipe dry with a cloth. Be careful when using metal cleaner, this will cause scratches on metal surface, especially for the thermostat at the bottom. Carbon deposit should be cleaned, or this will affect the heat transfer.

CLEANING OF LID

- Clean with soap and water.

CLEANING OF BURNER

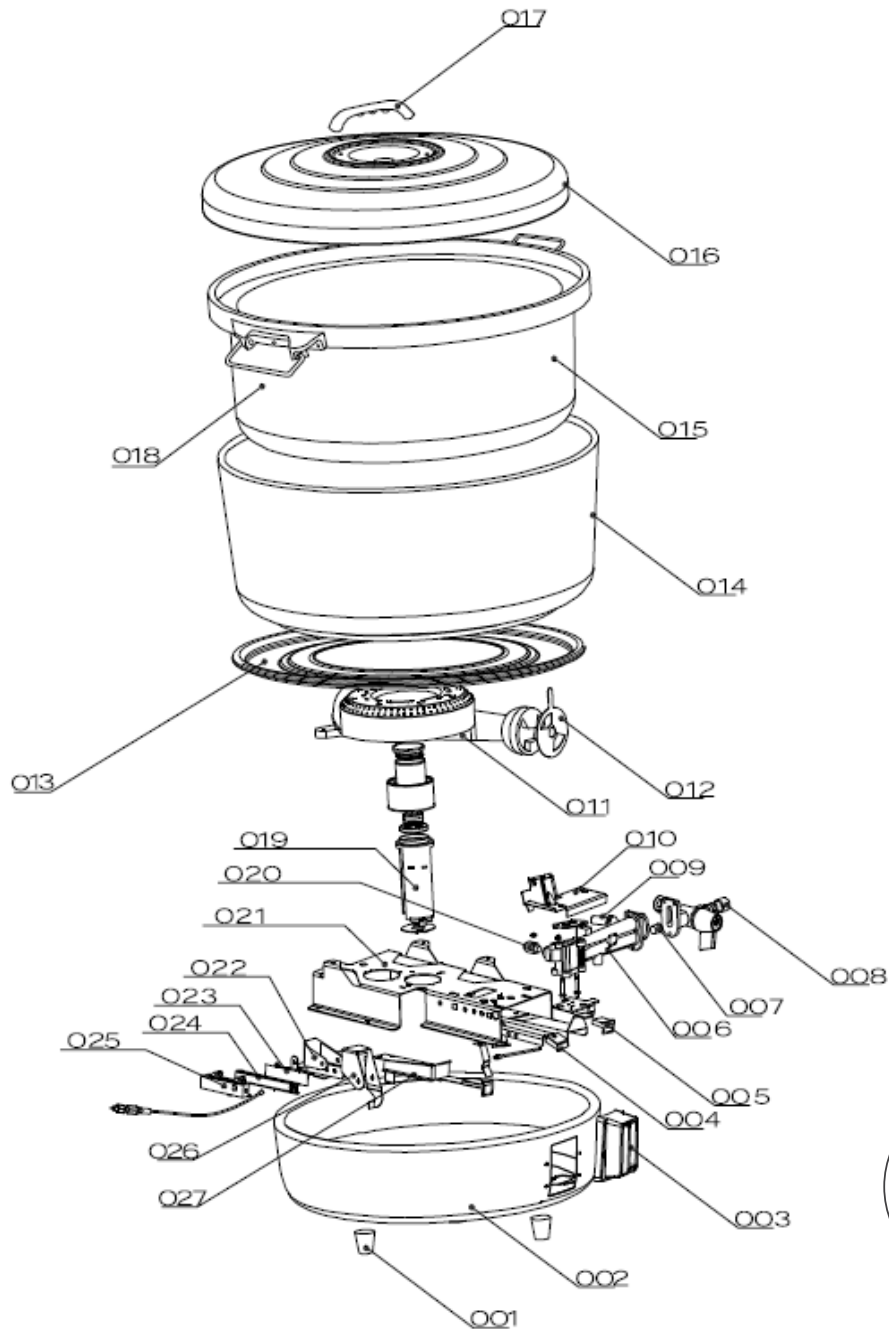
- Black burner, orifice or inset net will cause incomplete combustion. In order to have effective combustion, clean the burner regularly. Please use needle to clean the burner hole.

Trouble Shooting

Fault	Probable Cause	Solution
Backfire sound during ignition or use	Backfire on main orifice	Ignite again after the flame is out. If it is not solved, please contact emperor's select for repair
Cannot flame out automatically	Broken-down thermal Expansive device	Thermal expansion device replacement
	Improper assembly of inner Pot, outer pot of water pan	Assemble the parts, test with the empty pot for 2–3 minutes

Parts Breakdown

Models CE-CN-0110-NG 48761
CE-CN-0140-NG 49275



Parts Breakdown

Model CE-CN-0110-NG 48761

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AV192	RUBBER FOOT FOR GAS RICE COOKER	001	AV202	BURNER FOR GAS RICE COOKER	011	AV209	INNER POT HANDLE FOR GAS RICE COOKER	018
AV193	BASE FOR GAS RICE COOKER	002	AV203	GAS ADJUSTER FOR GAS RICE COOKER	012	AV210	THERMOSTAT FOR GAS RICE COOKER	019
AV194	SWITCH COVER FOR GAS RICE COOKER	003	AV204	WATER PAN FOR GAS RICE COOKER	013	AV212	ASSEMBLY SUPPORTER FOR GAS RICE COOKER	021
AV195	IGNITION ASSEMBLY FOR GAS RICE COOKER	004, 022, 026	AV205	BODY FOR GAS RICE COOKER	014	AV214	LIGHTER ASSEMBLY FOR GAS RICE COOKER	023, 024, 025
AV196	COOKING BUTTON (BUTTON) FOR GAS RICE COOKER	005	AV206	INNER POT FOR GAS RICE COOKER	015	AV218	KEEP WARM BUTTON FOR GAS RICE COOKER	027
AV197	SWITCH PART FOR GAS RICE COOKER	006, 007, 008, 009, 020	AV207	LID FOR GAS RICE COOKER	016			
AV201	GAS SWITCH VALVE COVER FOR GAS RICE COOKER	010	AV208	LID HANDLE FOR GAS RICE COOKER	017			

Model CE-CN-0140-NG 49275

Item No.	Description	Position	Item No.	Description	Position
AV192	RUBBER FOOT FOR GAS RICE COOKER	001	AX114	INNER POT FOR GAS RICE COOKER	015
AV193	BASE FOR GAS RICE COOKER	002	AX115	LID FOR GAS RICE COOKER	016
AV194	SWITCH COVER FOR GAS RICE COOKER	003	AV208	LID HANDLE FOR GAS RICE COOKER	017
AV195	IGNITION BUTTON FOR GAS RICE COOKER	004	AX116	INNER POT HANDLE FOR GAS RICE COOKER	018
AV196	COOKING BUTTON (BUTTON) FOR GAS RICE COOKER	005	AX117	THERMOSTAT FOR GAS RICE COOKER	019
AX108	VALVE MAIN PART FOR GAS RICE COOKER	006	AX118	GAS PIN FOR GAS RICE COOKER	020
AX109	GAS SWITCH FOR GAS RICE COOKER	007	AV212	ASSEMBLY SUPPORTER FOR GAS RICE COOKER	021
AX110	GAS SWITCH KNOB FOR GAS RICE COOKER	008	AV195	IGNITION SWITCH BRACKET FOR GAS RICE COOKER	022
AX111	GAS PIN BRACKET FOR GAS RICE COOKER	009	AV214	LIGHTER HOLDING PLATE FOR GAS RICE COOKER	023
AV201	GAS SWITCH VALVE COVER FOR GAS RICE COOKER	010	AV214	SLIDING PART FOR GAS RICE COOKER	024
AX112	BURNER FOR GAS RICE COOKER	011	AV214	LIGHTER ASSEMBLY FOR GAS RICE COOKER	025
AV203	GAS ADJUSTER FOR GAS RICE COOKER	012	AV195	LIGHTER SUPPORTER FOR GAS RICE COOKER	026
AV204	WATER PAN FOR GAS RICE COOKER	013	AV218	KEEP WARM BUTTON FOR GAS RICE COOKER	027
AX113	BODY FOR GAS RICE COOKER	014			

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.

