

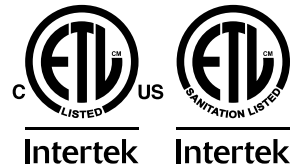


Electric Hot Plate

Models CE-CN-EHP24 240, CE-CN-EHP36 240
Items 49266, 49267
Instruction Manual



Revised - 05/26/2026



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Model CE-CN-EHP24 240, CE-CN-EHP36 240

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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 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, 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'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



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.

The equipment is designed to provide safe and efficient processing, cooking, and warming of food products, provided it is used in accordance with the instructions in this manual and properly maintained. Unless the operator is adequately trained and supervised, there is a risk of serious injury.

Safety and Warranty

Owners of this equipment are responsible for ensuring that it is used properly and safely, and for strictly following all instructions contained in this manual, as well as all applicable local, state, and federal laws.

Owners must not permit anyone to operate or handle this equipment unless they are at least 18 years old, adequately trained and supervised, and have read and understood this manual.

Repairs and conversions must be performed only by an authorized service provider.

Owners must also ensure that customers, visitors, or other unauthorized personnel do not come into contact with this equipment.

Please note that the vendor cannot anticipate every circumstance or operating environment in which this equipment may be used. It is the responsibility of both the owner and the operator to remain alert to any hazards associated with its operation.

If you are ever uncertain about a task or the proper method of operating this equipment, consult your supervisor.

This manual contains a number of precautions to help promote the safe use of this equipment. Throughout the manual, you will also find additional warnings intended to alert you to potential hazards.

Warnings affecting your personal safety indicated by:



Warnings affecting your possible damage to the equipment and property are indicated by:

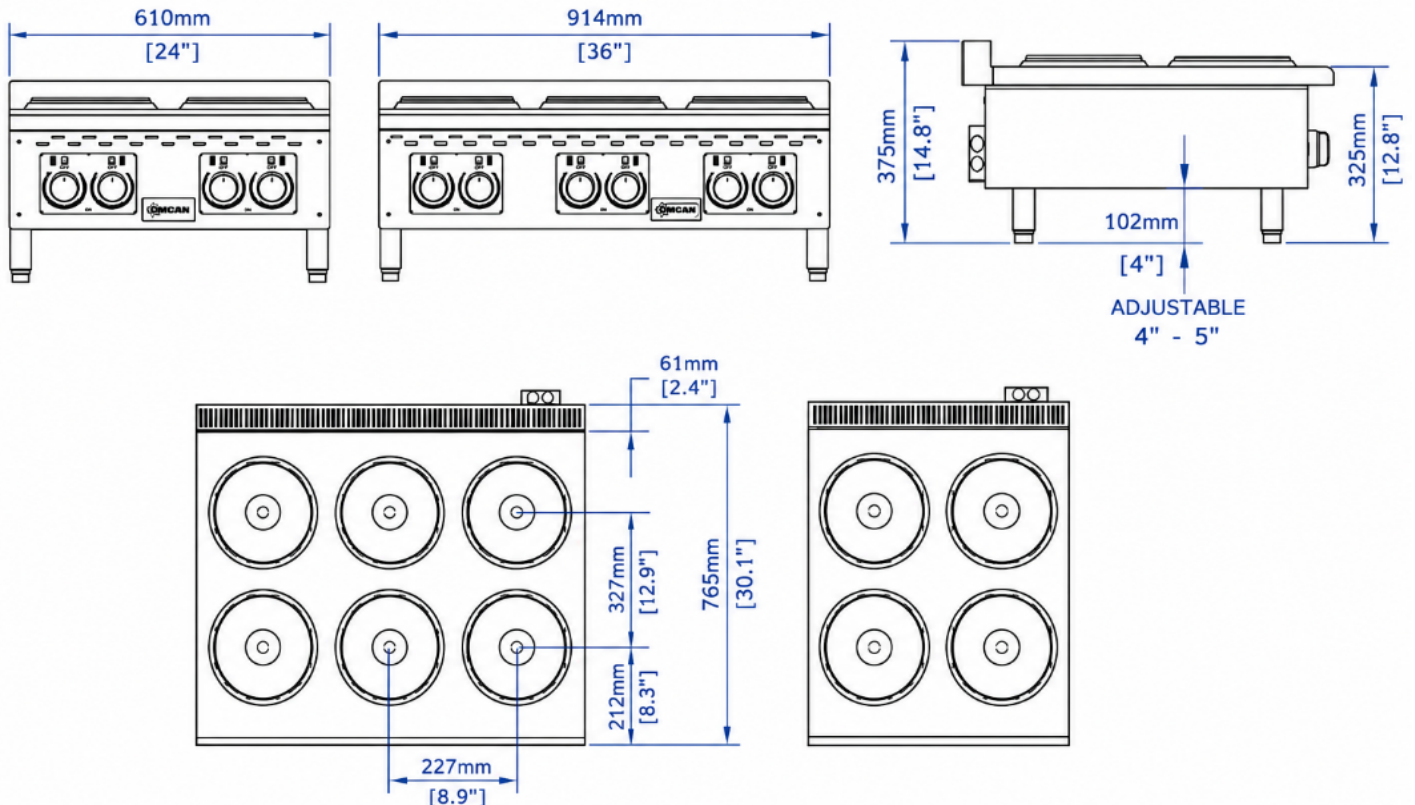


If any warning labels or this manual are misplaced, damaged, or illegible, or if you require additional copies, please contact your nearest representative or supplier to obtain replacements at no charge.

Please note that this manual and the warning labels do not replace the need for vigilance, proper training and supervision of operators, and the use of common sense when operating this equipment.

Technical Specification

Item Number	49266	49267
Model	CE-CN-EHP24 240	CE-CN-EHP36 240
Description	4 Burners	6 Burners
Volts Phase	240V/1P	
Watts	8000	12000
Amps	16.6 - 33.3	25 - 50
Plug Type	Junction Box	
Overall Dimensions	24"x 29.6"x 14.8" 61 x 75.1 x 37.5 cm	36"x 29.6"x 14.8" 91.4 x 75.1 x 37.5 cm
Net Weight	86 lbs. 39 kg.	132 lbs. 60 kg.
Package Size	27.6" x 34.7" x 19.3" 701 x 881.4 x 490.2 mm	39.4" x 34.7" x 19.3" 1000.8 x 881.4 x 490.2 mm
Shipping Weight	128 lbs. 58 kg.	185 lbs. 84 kg.



Installation

The electric hot plate is designed to operate only for the voltages indicated on the data plate attached to this electric hot plate, and for alternating current (AC) only.



WARNING: DO NOT CONNECT TO DIRECT CURRENT (DC).

The installation of the electric hotplate should conform to the:

NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC CODES AND ORDINANCES AND THE LOCAL ELECTRIC COMPANY RULES AND REGULATIONS.

A qualified electrical installer must install this electric hot plate. Improper installation will void the manufacturer's warranty.

External wiring must be installed in conduit or an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram and must be of sufficient size to carry the load. The supply circuit must be properly fused and equipped with a means of disconnection, as required by local electrical codes.

THE BODY OF THE ELECTRIC HOT PLATE MUST BE GROUNDED (DO NOT GROUND TO AN ELECTRICAL SUPPLY LINE).

Note: Appliances are not internally fused. They must be connected to a suitable disconnect box in accordance with local code.

Operation

Electric hotplates may be wired for operation in the field for either 1-phase or 3-phase power supplies by making line connections at the junction box(es) located at the rear of the unit.

CONNECTING POWER SUPPLY

Open the cover on the junction box at the rear of the unit. Connect the pigtail leads to the power supply in accordance with the diagrams provided in this manual.

LOCATING AND LEVELING THE UNIT

Do not install the unit closer than 1 inch (25.4 mm) from any side or rear wall.

Level the unit by adjusting the four (4) feet, which provide up to 1-3/4 inches (43.75 mm) of adjustment, to ensure accurate leveling and proper alignment with other units in the series.

EXHAUST CANOPY

A minimum vertical clearance of 48 inches (1,219 mm) must be maintained between the top of the appliance and any filters or other combustible materials. Exhaust installation must comply with all applicable local codes.

SEASONING THE ELECTRIC HOTPLATE COOKING SURFACE

Clean the electric hot plate surface thoroughly. After cleaning, the hot plate should be seasoned to help prevent food from sticking.

Operation

Before using and after each thorough scouring, season the electric hotplate heating surface in the following manner:

1. Turn temperature control dials to Max
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the electric hotplate cooking surface. This film should remain on the hot electric hotplate surface for half an hour.
3. Remove the excess oil and wipe it clean.
4. Apply another film of cooking oil over the hot cooking area for another half hour and again remove excess oil and wipe it clean. The electric hotplate surface should now be ready for use.

TEMPERATURE CONTROL

The temperature controls are combination "ON/OFF" switches and thermostats. Turning the dial knob automatically maintains the selected heat range.

The electric hotplate line has one thermostat for every 12" section of electric hotplate. Each thermostat controls the section of the electric hotplate above it and may be set at different temperatures.

COOKING

Set the thermostat dial knob at the temperature desired. After a short pre-heating period, the thermostat will automatically maintain the selected temperature.

HEATING LIGHT

Each thermostat has its own HEATING light which indicates when that section's control knob is active and that section of the unit is not in the off position.

CLEANING CARE

- **DO NOT** use any abrasive or flammable cleaning fluids.
- **DO NOT** hose down, immerse or pressure wash any part of the Electric hotplate, excluding the catch tray.
- **NEVER** use a scrubber pad (on all exterior surfaces, except the electric hotplate plate), steel wool or abrasive material, or cleaners containing chlorine, iodine and ammonia or bromine chemicals as these will deteriorate the stainless steel and shorten the life of the unit.

Contact a service representative or a local service company for service or required maintenance.

Maintenance

ELECTRIC HOTPLATE SURFACE LIMITED WARRANTY EXCLUSIONS

Your electric hotplate has been designed to give you many years of cooking reliability and requires minimum maintenance to keep the surface in its original condition.

All electric hotplate surfaces are warranted for a period of 1 year against manufacturing defects to the original owner from the date of installation. This limited warranty is void if it is determined by one of its authorized representatives that the surface has been misused or abused or subjected to the following situations:

1. Unit was Improperly installed.
2. Incorrect voltage applied to electric units allowing the surface to overheat and discolor.
3. The misuse of any instrument or tool which scratches or makes indentations in the surface which could cause the surface to peel, flake, or chip off.
4. The use of any chemical or abrasive cleaning solution, take out, stone, screen or other cleaning products which could damage and affect the performance of the surface.
5. The neglect of daily routine maintenance to the surface.

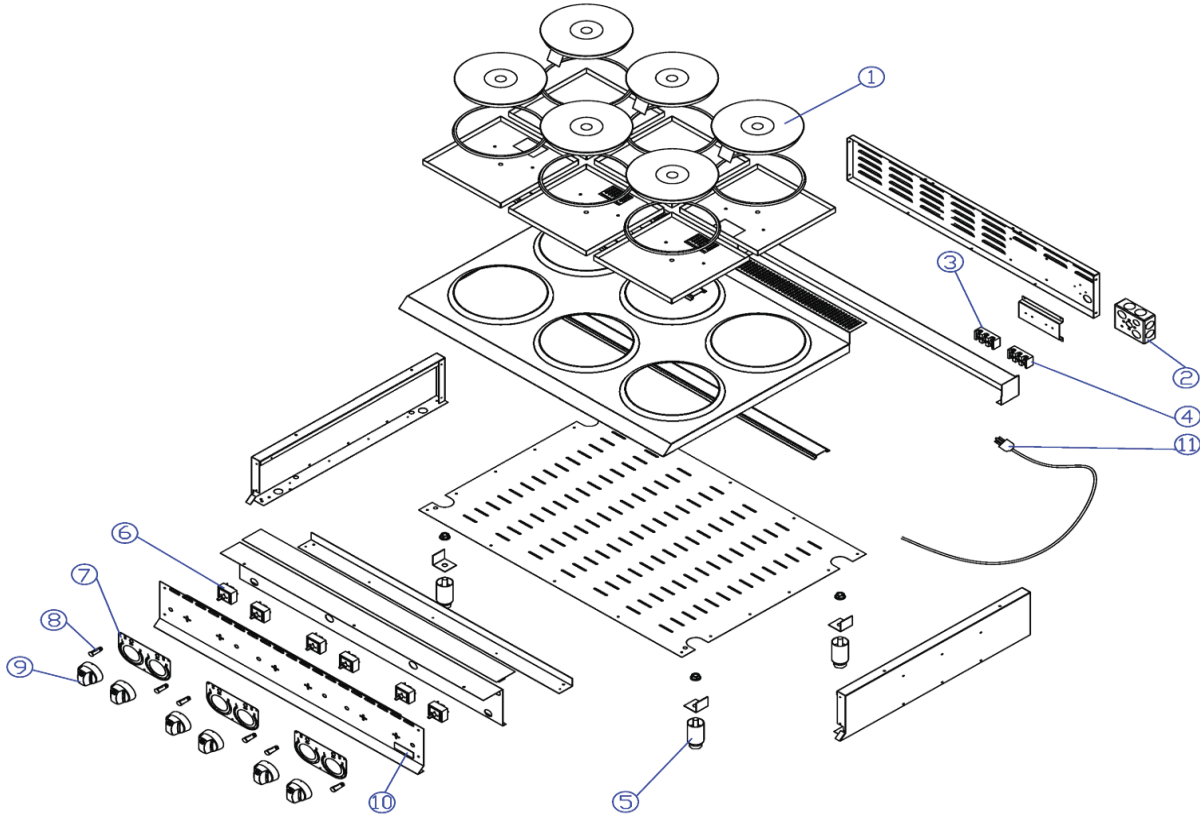
THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for before leaving the factory.

Damage may have possibly occurred in shipping. If damage is present, immediately contact the shipping company that delivered the unit and file a claim for shipping damage. If you do not file promptly, the warrantee may not be covered.

Part Breakdown

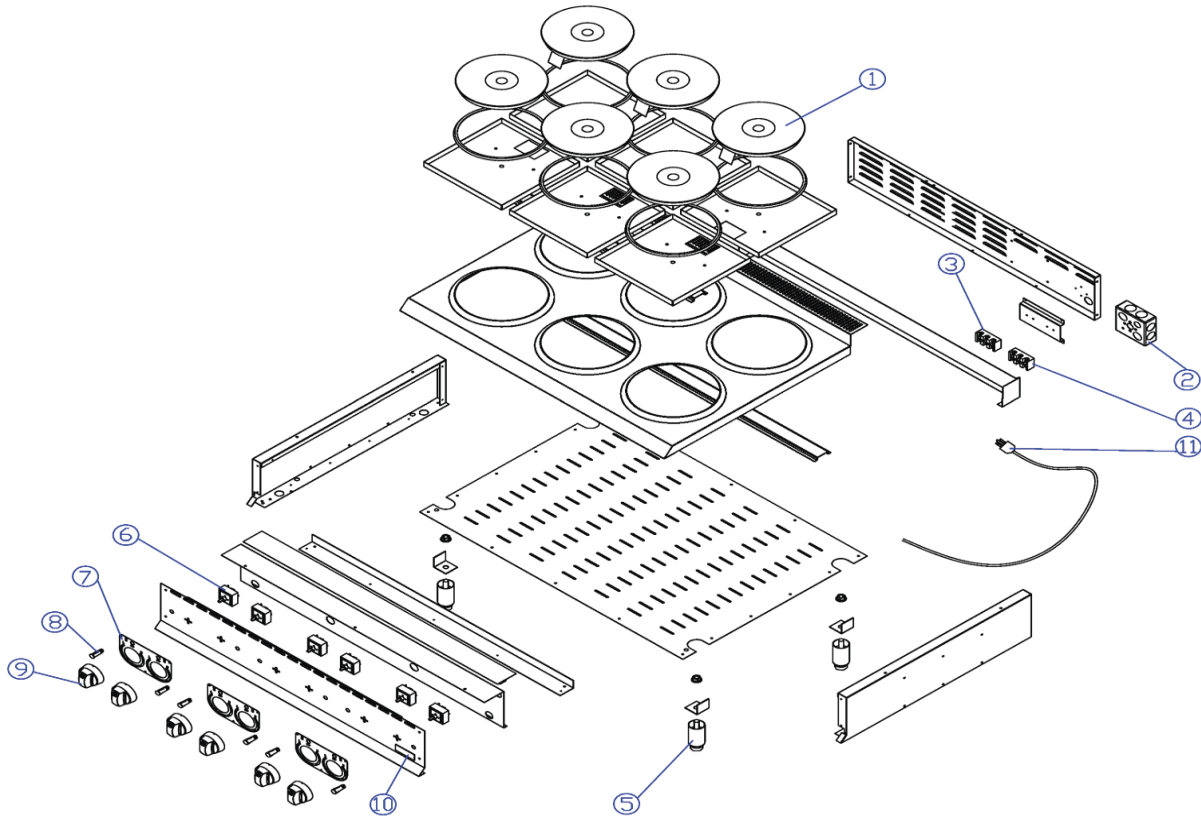
Model CE-CN-EHP24 240 49266



Item No.	Description	Position	Item No.	Description	Position
AX064	SEALED HEAT ELEMENT, 240V 2000W FOR ELECTRIC HOT PLATE	1	AT486	INFINITE SWITCH FOR ELECTRIC HOT PLATE	6
AX099	JUNCTION BOX FOR ELECTRIC HOT PLATE	2	AX102	DIAL (DUAL) FOR ELECTRIC HOT PLATE	7
AT525	TERMINAL BLOCK 2 POLES 30A FOR ELECTRIC HOT PLATE	3	AT477	INDICATOR FOR ELECTRIC HOT PLATE	8
AX100	TERMINAL BLOCK 3 POLES 45A FOR ELECTRIC HOT PLATE	4	AT489	KNOB FOR ELECTRIC HOT PLATE	9
AI752	ADJUSTABLE FEET FOR ELECTRIC HOT PLATE	5	AI766	NAMEPLATE FOR ELECTRIC HOT PLATE	10

Part Breakdown

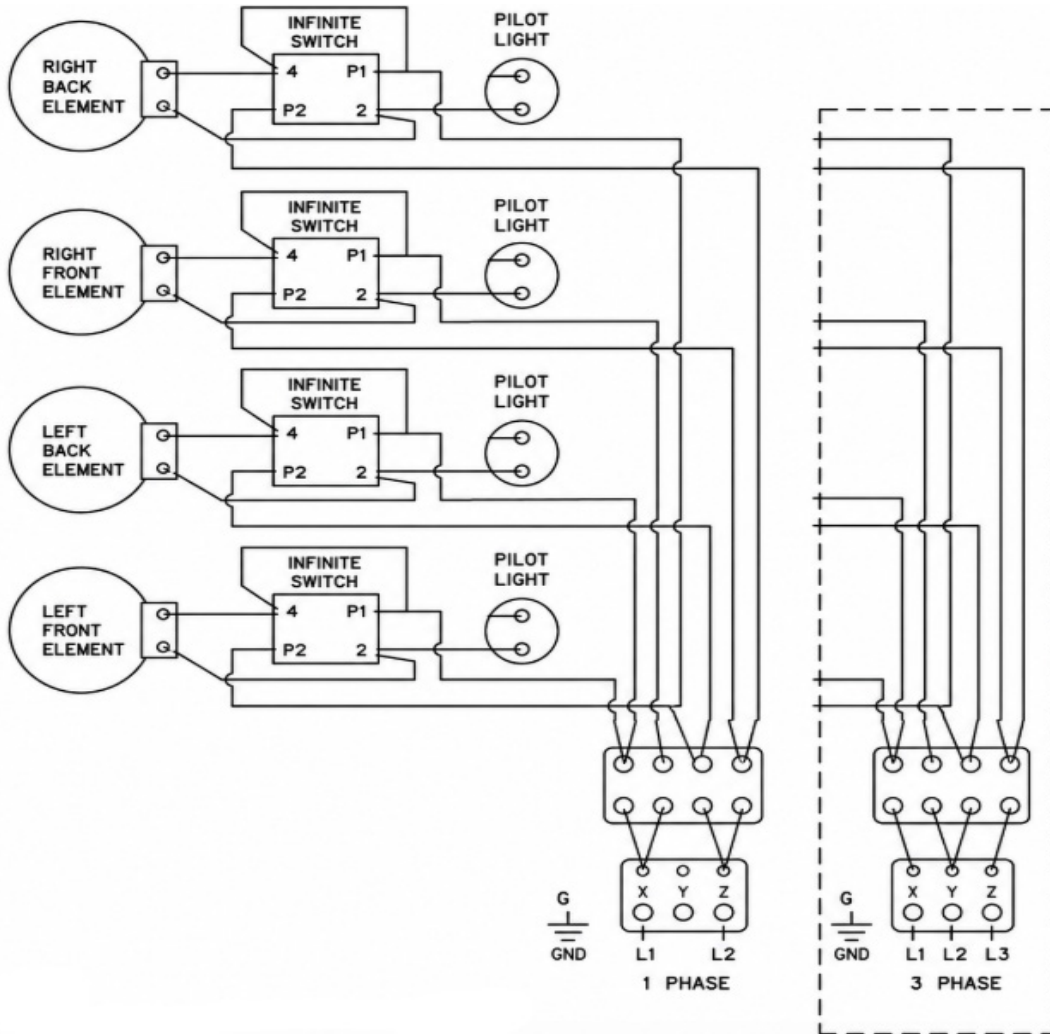
Model CE-CN-EHP36 240 49267



Item No.	Description	Position	Item No.	Description	Position
AX064	SEALED HEAT ELEMENT, 240V 2000W FOR ELECTRIC HOT PLATE	1	AT486	INFINITE SWITCH FOR ELECTRIC HOT PLATE	6
AX099	JUNCTION BOX FOR ELECTRIC HOT PLATE	2	AX102	DIAL (DUAL) FOR ELECTRIC HOT PLATE	7
AT525	TERMINAL BLOCK 2 POLES 30A FOR ELECTRIC HOT PLATE	3	AT477	INDICATOR FOR ELECTRIC HOT PLATE	8
AX101	TERMINAL BLOCK 3 POLES 45A FOR ELECTRIC HOT PLATE	4	AT489	KNOB FOR ELECTRIC HOT PLATE	9
AI752	ADJUSTABLE FEET FOR ELECTRIC HOT PLATE	5	AI766	NAMEPLATE FOR ELECTRIC HOT PLATE	10

Electrical Diagrams

Model CE-CN-EHP24 240 49266



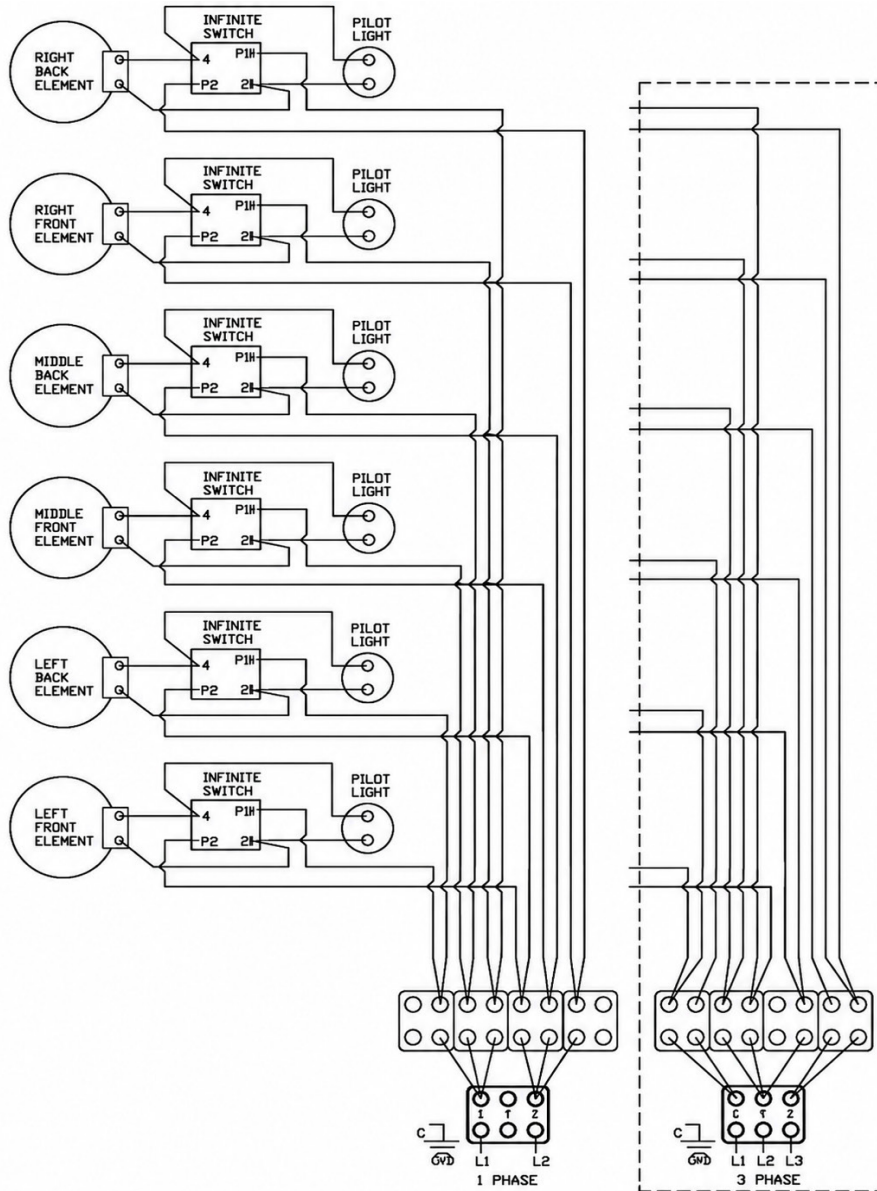
Voltage & Phase	240V / 1Ph
Rated Watts	8000 WATTS
Amps	33.3 A
Supply Connections use GA, Shawn (or Larger)	AWG #8

NOTE:

- For supply connections USE copper wire ONLY. Suitable for at least 105°C (221°F).
- Use gauge shown or larger one.
- Periodically inspect cable and plug, if provided, before using machine. Servicing should be performed by qualified and licensed service personnel.

Electrical Diagrams

Model CE-CN-EHP36 240 49267



Voltage & Phase	240V / 1Ph
Rated Watts	8000 WATTS
Amps	50 A
Supply Connections use GA, Shawn (or Larger)	AWG #6

NOTE:

- For supply connections USE copper wire ONLY. Suitable for at least 105°C (221°F).
- Use gauge shown or larger one.
- All internal wiring is #16GA

Electrical Diagrams

Warning

- This device must be safely and properly grounded in accordance with local electrical codes, or, if local codes are not available, in accordance with the National Electrical Code (ANSI/NFPA 70, latest edition), to protect the user from electrical shock.
- It requires a grounded system and a dedicated circuit, protected by a fuse or circuit breaker of the correct size and rating.
- Installations in Canada must comply with the Canadian Electrical Code (CSA C22.2), as applicable.
- Suggest ground wire 12AWG.



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: _____

Company Name: _____

Address: _____

Telephone: _____

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

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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.

