



Rice Warmer

Model CE-CN-0096

Item 47770

Instruction Manual



Revised - 06/14/2024



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Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



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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, 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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts.
6. Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service center for examination, repair or

Safety and Warranty

adjustment.

7. The use of accessory attachments are not recommended by the manufacturer. It may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over the edge of a table or counter, or allow it to come into contact with a hot surface.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to the appliance first, then plug the cord into the wall outlet. Always ensure the control is set to "off" before unplugging or plugging the unit to the outlet.
13. Do not use the appliance for any use other than what it is intended for.
14. Do not use hard objects such as a metal spoon to scoop rice in the warmer, because it will damage the non-stick coating.

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.

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-0096
Item Number	47770
Capacity	20 L / 21.1 QT
Cooked Rice Capacity	96 Cups
Power	103 W
Electrical	110-120V / 60Hz / 1
Net Weight	23.7 lbs. / 10.8 kgs.
Packaging Weight	26.8 lbs. / 12.2 kgs.
Packaging Dimensions	18.5" x 18.5" x 16.9" / 470 x 470 x 430mm

Operation

1. Plug in the unit and switch the power on. Pre-heat the rice warmer for 30 minutes before using.
2. Put the cooked rice into the inner pot.
Important: do not put any other pot into the rice warmer inner pot.
3. When there is little rice in the inner pot, reduce the warming time by unplugging the rice warmer. This is to avoid the rice from getting dry and hardening.
4. To keep the rice warming time longer, add some water onto the rice to replace the vaporized water.
5. Unplug when not in use.

Maintenance

1. Prevent the bottom and inside of the pan as well as the heating plate from being burned. Keep them clean. No water drop, dust, rice grain or any other foreign objects should be allowed to remain between the bottom of the pan and the surface of the heating plate; otherwise the warmer's performance will be affected, and in serious cases, it's parts or elements will burn out (Fig. a).
2. Do not incline or slant the pan (Fig. b); otherwise its bottom will not be in full contact with the heating plate and some parts or elements will be burnt out.
3. Do not immerse the warmer into water. Clean it with a soft and damp cloth when dirty. As for the pan's cleaning, it can be washed with water.
4. Do not use the warmer to boil acid or alkaline foodstuff. Do not keep the warmer in corrosive gases or in a damp place.
5. Do not use the warmer on or near combustibles.
6. Any other servicing should be performed by an authorized service representative.

Maintenance

7. This product is designed for household or indoor use only.

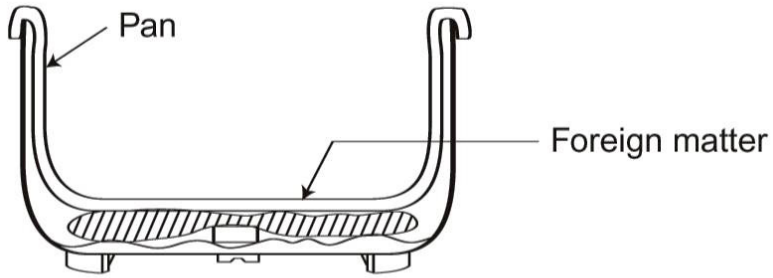


Fig. a

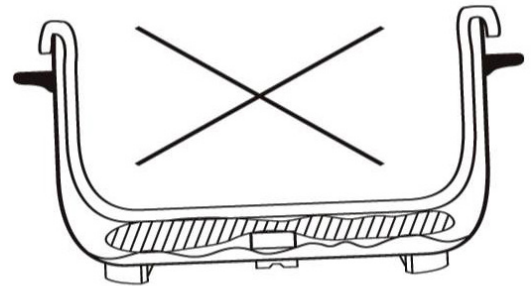
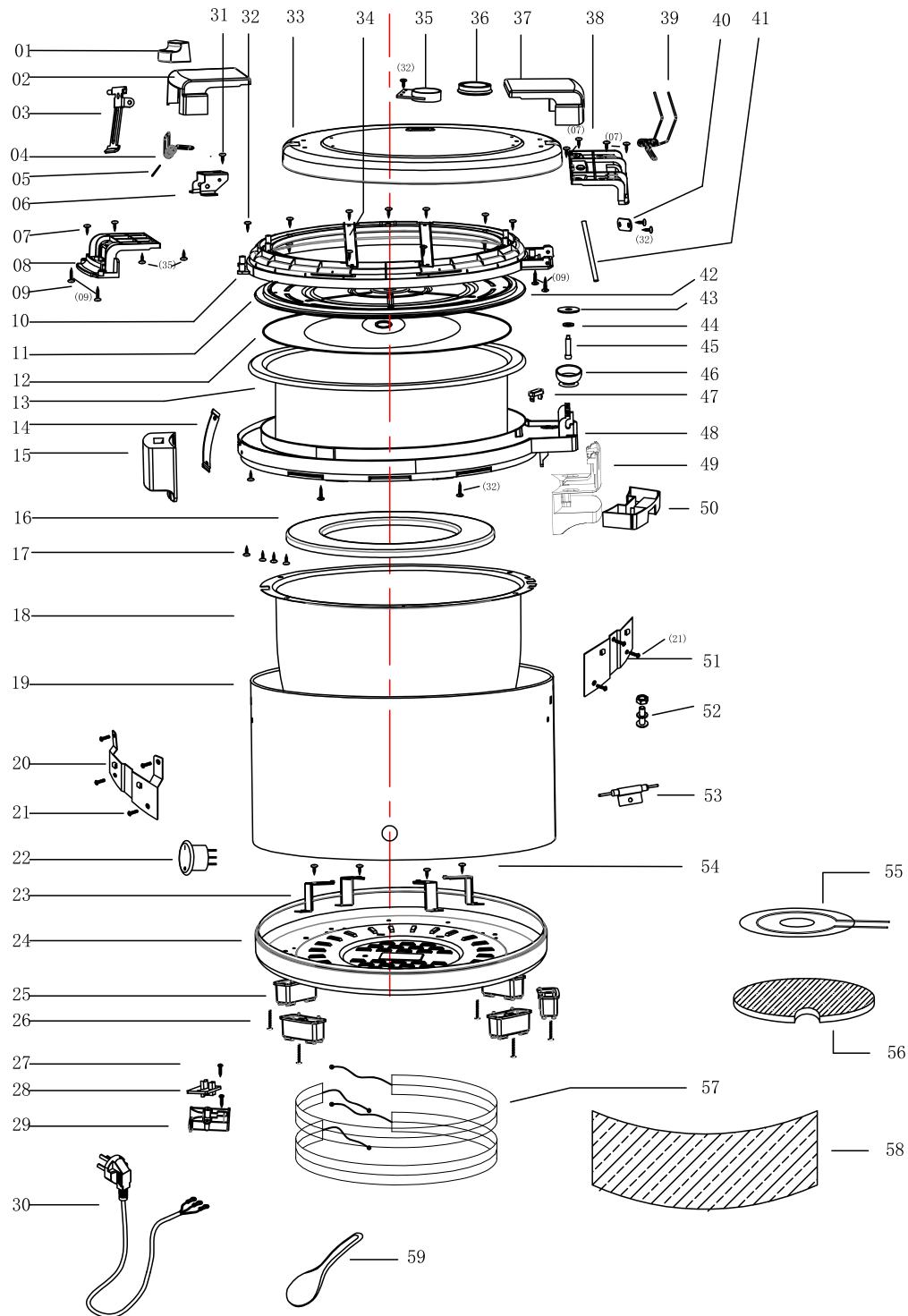


Fig. b

Parts Breakdown

Model **CE-CN-0096** 47770



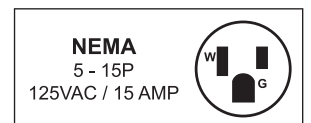
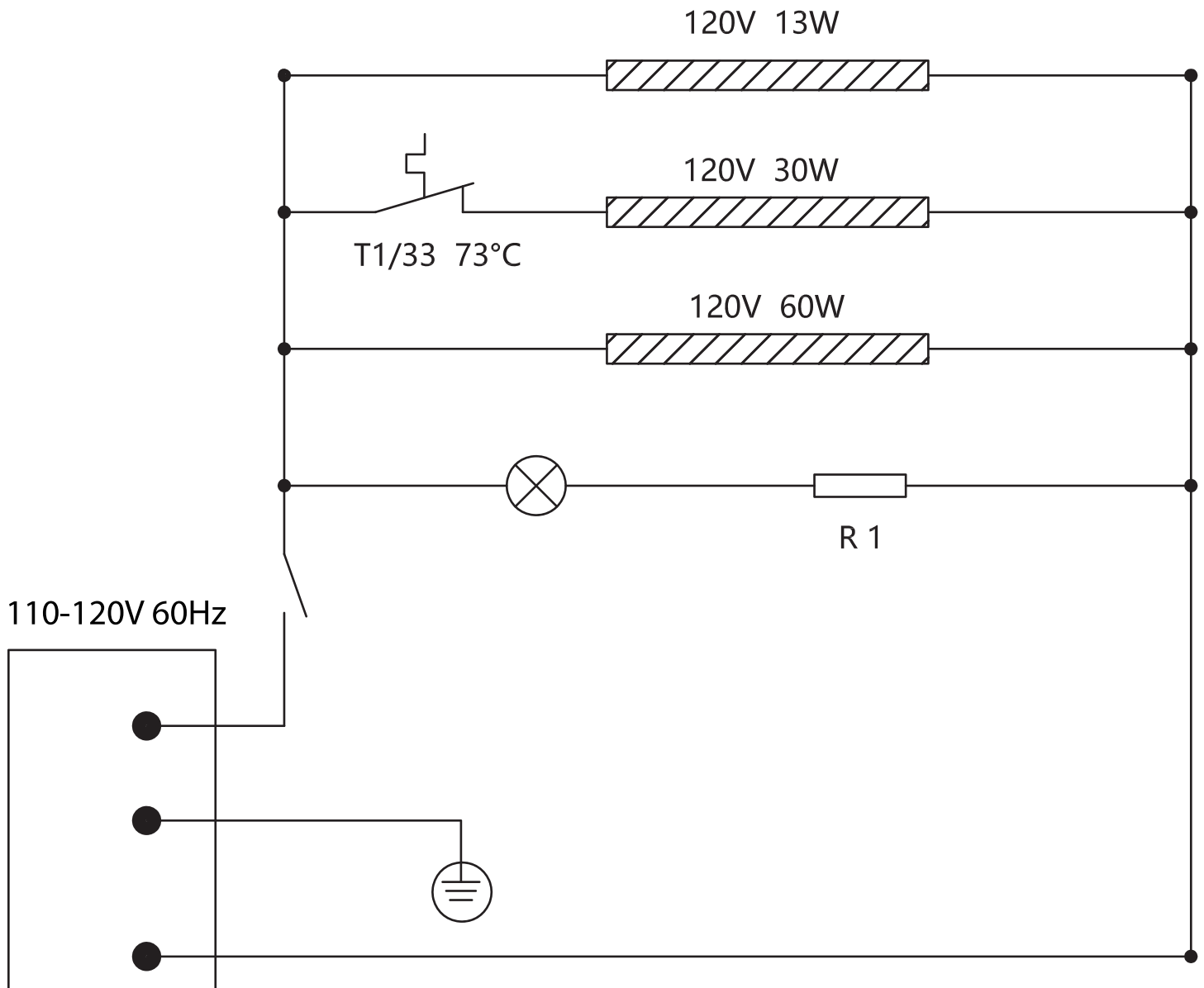
Parts Breakdown

Model CE-CN-0096 47770

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AQ447	Switch (8260) for 47770	1	AQ467	Jumbo Filament for 47770	21	AQ487	Large Through Pin for 47770	41
AQ448	Front Retractor Cover (8260) for 47770	2	AQ468	Round Switch with Light for 47770	22	AQ488	Large Sealing Packing Ring for 47770	42
AQ449	Cover Buckle (8260) for 47770	3	AQ469	Inseam for 47770	23	AQ489	Aluminum Flat Mesons for 47770	43
AQ450	Push Button Springs for 47770	4	AQ470	Base for 47770	24	AQ490	Stainless Steel Flat Mesons for 47770	44
AQ451	Push-Button Feed Throughs for 47770	5	AQ471	Plastic Feet of the Rice Warmer for 47770	25	AQ491	Silicone Cup for 47770	45
AQ452	Front Buckle Bracket for 47770	6	AQ472	Tape Machine Wire for 47770	26	AQ492	Rivet for 47770	46
AQ453	Large Flat Tapping Screws for 47770	7	AQ473	Large Flat Self Tapping for 47770	27	AQ493	Middle Ring Booster Mat for 47770	47
AQ454	Front Handle Inner Cover (8260) for 47770	8	AQ474	Line Press Code for 47770	28	AQ494	Middle Ring for 47770	48
AQ455	Big Fan Self-Tapping Screws for 47770	9	AQ475	Terminal Base for 47770	29	AQ495	Cup Holder for 47770	49
AQ456	Lining for 47770	10	AQ476	Power Cord for 47770	30	AQ496	Collection Cup for 47770	50
AQ457	Top Aluminum Cover for 47770	11	AQ477	Large Flat Machine Silk for 47770	31	AQ497	Housing Rear Bracket for 47770	51
AQ458	Down Aluminum Cover for 47770	12	AQ478	Large Flat Self Tapping Screws for 47770	32	AQ498	Countersunk Wire Machine + Chrysanthemum Medium for 47770	52
AQ459	Inner Pot for 47770	13	AQ479	Stainless Steel Lid for 47770	33	AQ499	Temperature-Sensitive Switch (TRS) for 47770	53
AQ460	Front Pull Down Handle Holder Bracket for 47770	14	AQ480	Upper Cover Batten for 47770	34	AQ500	Composite Wire for 47770	54
AQ461	Maiden (Constellation) for 47770	15	AQ481	Blowhole for 47770	35	AQ501	Cover with Insulation Wire for 47770	55
AQ462	Thermal Insulation Pads for Thermos Pails for 47770	16	AQ482	Aerated Silicone Ring for 47770	36	AQ502	Cover with Thermal Insulation Foam for 47770	56
AQ463	Large Flat Tapping Screws for 47770	17	AQ483	Rear Harness Outer Cover for 47770	37	AQ503	Intermediate Insulation Wire for 47770	57
AQ464	20L Rice Warmer Middle Layer for 47770	18	AQ484	Rear Harness Inner Cover for 47770	38	AQ504	Intermediate Insulation Cotton for 47770	58
AQ465	Housing for 47770	19	AQ485	Rear Spring for 47770	39	AQ505	Rice Spoon for 47770	59
AQ466	Housing Front Bracket for 47770	20	AQ486	Rear Spring Clamp for 47770	40			

Electrical Schematics

Model CE-CN-0096 47770





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

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

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.

