



Hot Dog Rollers

Models CE-CN-0005-N, 0007-N, 0009-N

Items 44690, 44691, 44692

Instruction Manual



Revised - 09/24/2020



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

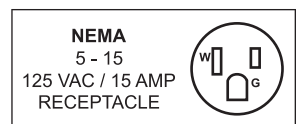


Table of Contents

Model CE-CN-0005-N / Model CE-CN-0007-N / Model CE-CN-0009-N

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6
Installation -----	6 - 7
Operation -----	8
Maintenance -----	8 - 9
Figure Drawings -----	9 - 10
Parts Breakdown -----	11 - 13
Electrical Schematics -----	14
Warranty Registration -----	15



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 Compañie 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 approprié. 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 cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les 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

GENERAL SAFETY PRECAUTIONS

1. Keep this manual and Invoice In a safe and dry place for future reference.
2. The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.
3. NEVER use this product for anything other than its intended use. NEVER modify this product. Failure to



Safety and Warranty

comply with the precautions, warnings and recommendations in this manual will nullify your warranty and may result in injury or even death.

4. ALWAYS ensure that this hot dog roller is plugged into a grounded outlet with the proper power supply available.
5. DO NOT unplug the machine by pulling or tugging on the power cord. Firmly grasp the plug and remove from outlet.
6. MAKE SURE that the power outlet, plug and power cords used are in good condition. Worn, frayed or damaged plugs, cords and outlets should be replaced or repaired by a certified electrician who is properly qualified to meet local safety and electrical codes. Power supply cords should be replaced by the manufacturer.

AVOID using extension cords or 3-prong adaptors.

7. To reduce the risk of electrical shock or fire, MAKE SURE that your unit is properly grounded. NEVER TAMPER WITH, REMOVE OR CUT THE GROUNDING PIN! The wall outlet used with this roller MUST be properly grounded. If you do not have a grounded outlet, have one installed by a certified electrician who is properly qualified to meet local safety and electrical codes.
8. Make sure your machine is unplugged when you conduct any maintenance or repair. A qualified service technician should always perform service or repair.
9. This product is certified for household or commercial use.
10. Do not cover the power cord. DO NOT immerse cord in water or use in high traffic areas. DO NOT run cord over carpets or heating sources or elements. NEVER use with damaged cords or plugs.
11. INTENDED FOR UPRIGHT, FREESTANDING USE ONLY. Do not install in cabinet or enclosed spaces.
12. DO NOT operate with missing or broken parts.
13. This product is Intended for INDOOR USE ONLY. DO NOT USE OUTDOORS.
14. Only qualified repair personnel should perform service. Service or maintenance performed by unqualified personnel could result in injury.
15. Do not operate this roller in explosive atmospheres, such as in the presence of flammable liquids, gases, or dust.
16. DO NOT tamper with or modify the controls.
17. KEEP UPRIGHT when transporting. DO NOT HANG OR TURN UPSIDE DOWN.

All the safety devices must be checked before operation. Turn the machine off immediately when defects or malfunctions are found. Contact Omcan Customer Service immediately at 1-800-465-0234.

1 YEAR PARTS AND LABOR 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.

Safety and Warranty

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

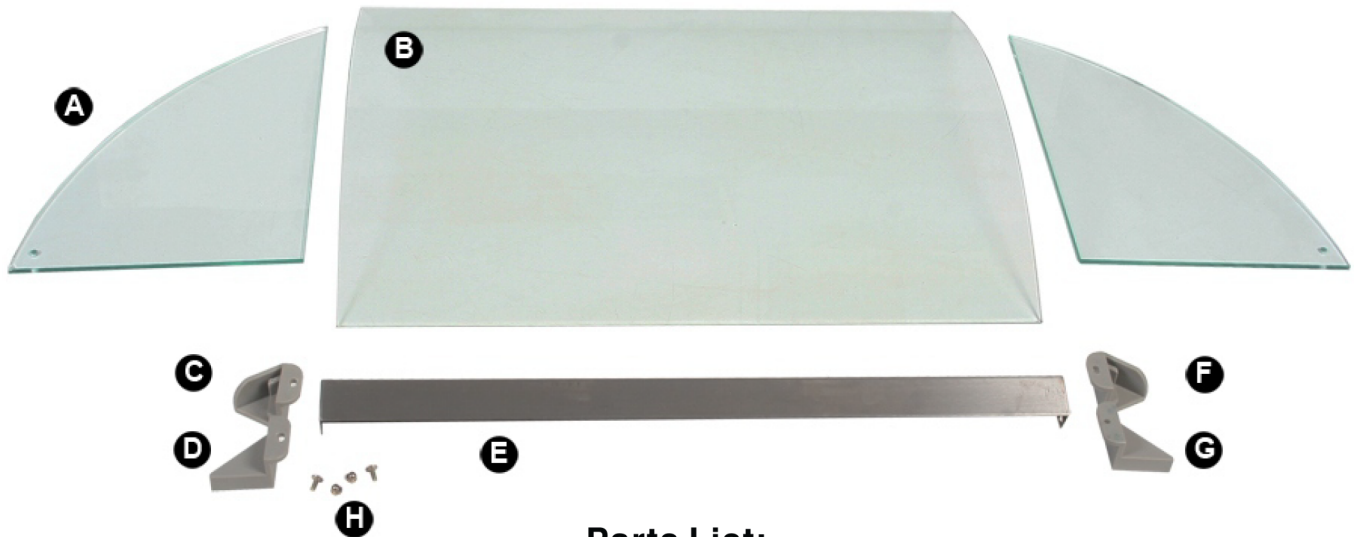
Model	CE-CN-0005-N	CE-CN-0007-N	CE-CN-0009-N
Number of Rollers	5	7	9
Length of Rollers	17.9" / 454mm		
Current	5.4A	7.6A	9.75A
Electrical	120V / 60Hz / 1		
Power	650 W / 0.65 kW	910 W / 0.91 kW	1170 W / 1.17 kW
Weight	13.9 lbs. / 6.3 kgs.	17.9 lbs. / 8.1 kgs.	22 lbs. / 10 kgs.
Packaging Weight	17.2 lbs. / 7.8 kgs.	21.2 lbs. / 9.6 kgs.	26 lbs. / 11.8 kgs.
Dimensions (WDH)	22.6" x 9.8" x 7.3" 574 x 250 x 185mm	22.6" x 12.9" x 7.3" 574 x 328 x 185mm	22.6" x 16" x 7.3" 574 x 406 x 185mm
Packaging Dimensions	25.2" x 12.4" x 9.1" 640 x 315 x 230mm	25.2" x 15.2" x 9.1" 640 x 385 x 230mm	25.2" x 18.3" x 9.1" 640 x 465 x 230mm
Optional Sneeze Guard Item Number	44152	44153	44154
Item Number	44690	44691	44692

Installation

STORAGE AND TRANSPORTATION

NEVER STORE UPSIDE DOWN. When storing any hot dog roller, first be sure to DISCONNECT FROM POWER SUPPLY. Store away from moisture and flammable materials, fumes and chemicals. Cover when stored for long periods to prevent dust buildup. When transporting the roller/grill, AVOID EXCESSIVE VIBRATION. KEEP UPRIGHT when transporting. DO NOT UPEND OR TURN UPSIDE DOWN.

OPTIONAL SNEEZE GUARD ASSEMBLY



Parts List:

- | | |
|--------------------------------|---|
| A) 2 Glass Side Panels | E) Front Stainless Trim Rail |
| B) Curved Glass Top | F) Right Side Rear Glass Mount |
| C) Left Side Rear Glass Mount | G) Right Side Front Glass Mount |
| D) Left Side Front Glass Mount | H) 2 Small Phillips Head Bolts & 2 Nuts |

Please review the parts list above and ensure that you have all the parts necessary to complete assembly.

Should you have any difficulty assembling your cover, please call our customer service line at 1-800-465-0234, or email us at service@omcan.com.

1. Remove the four screws, two on each side, from the top inner area of the hot dog roller. See figure 1.
2. Place the back side glass mount (C) onto the machine and reinsert the screw. Do not tighten down the screw at this time because we may need to move it forward or back in a later step. See figure 2.
3. Repeat step two for the other side rear glass mount (F) and the two front glass mounts (D&G). Remember not to tighten down the screws just yet. See figure 3.
4. Place one of the glass side panels (A) into one set of glass mounts. The mounts may need to be moved forward or back to get a snug fit. Once the fit is snug you may tighten down the screws to hold the glass securely. Repeat for the other side. See figure 4
5. Slide the curved top glass (B) into the rear side glass mounts and push all the way down. See figure 5. Ensure the edge of the curved top glass and the edge of the side glass are flush. See figure 6. If the glass seems too snug you may need to loosen one of the screws holding the rear side glass mounts. Once the top glass is in place, tighten the screw back down again.
6. Set the front stainless trim rail (E) onto the edge of the top glass. Ensure that the holes in the ends of the trim rail line up with the holes in the top corners of the side glass (A). See figure 7.
7. Finally, secure the front stainless trim rail to the side glass with the nuts and bolts (H). See figure 8.

NOTE: Be sure to NOT over tighten the nuts and bolts, as this might crack the glass.

Operation

IMPORTANT!

Before using your hot dog cooker for the first time, apply a vegetable oil such as sunflower oil or canola oil to the ends of your rollers. This will help to keep them turning smoothly and easily.

Avoid using non-stick sprays because these can contain lecithin, which will cause an eventual buildup on your rollers.

TO USE YOUR MACHINE

1. Turn the Power switch to ON.
2. Use the temperature control dials to the desired settings. To cook product more rapidly, turn the temperature dials to their highest settings, or in a clockwise direction. To cook more slowly, or to hold already cooked product on a warm setting, adjust the temperature dial down, or in a counter clockwise direction.

Note: The rollers have separate temperature dials to control the heat settings for different sets of rollers. The front dial controls all rollers (number of rollers will vary with model), while the Back dial controls the last 3 rollers of your cooker. This allows you to cook some hot dogs more quickly, while holding more cooked product at a lower warming temperature.

In addition, the green heating indicator lights marked “Heating” will be lit when the rollers are actively being heated; when they have reached the temperature set by the temperature dials, the light will go out. Increasing the temperature setting for a group of rollers will cause the indicator light to go on and when the new temperature is reached the light will extinguish to let you know that the new setting is reached.

CAUTION! Rollers will be hot. Use care when cleaning, adding product or serving product!

Maintenance

Do not immerse any part of this machine in water. Turn the machine OFF prior to cleaning or maintenance and allow to cool before touching rollers.

CAUTION! Rollers will be hot.

Follow the cleaning and maintenance guidelines to ensure a long life for your machine.

TO CLEAN YOUR MACHINE

1. Turn the Power switch to OFF.
2. Use a soft cloth or towel to wipe the surfaces of the rollers. **DO NOT USE METAL TO CLEAN YOUR ROLLERS!** This may result in damage to the machine. In most cases the natural oils exuded from

Maintenance

sausages or hot dogs will keep the machine well lubricated. You should simply need to wipe the rollers and outside surfaces of your machine with a cloth to remove excess oils or dust. Should you need to remove any caked on material such as cheese or condiments, use a wooden utensil and then clean with a soft cloth.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44690	CE-CN-0005-N	Hot Dog Roller without Sneeze Guard 5 Roll 110V/60Hz cETLus	NH05
44691	CE-CN-0007-N	Hot Dog Roller without Sneeze Guard 7 Roll 110V/60Hz cETLus	NH07
44692	CE-CN-0009-N	Hot Dog Roller without Sneeze Guard 9 Roll 110V/60Hz cETLus	NH09

Figure Drawings

Remove 2 Screws
From Hot Dog Roller



Figure 1

Reinsert screws but
do not tighten at
this time

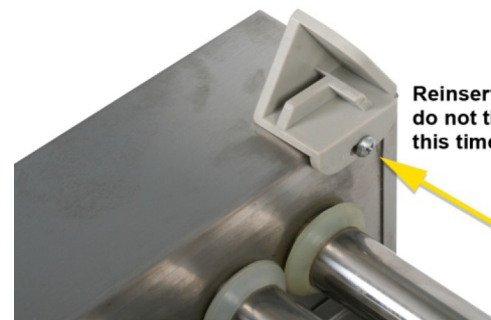


Figure 2

Both side glass mounts installed

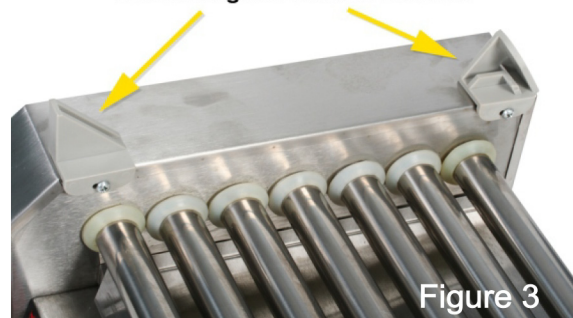


Figure 3

Figure Drawings

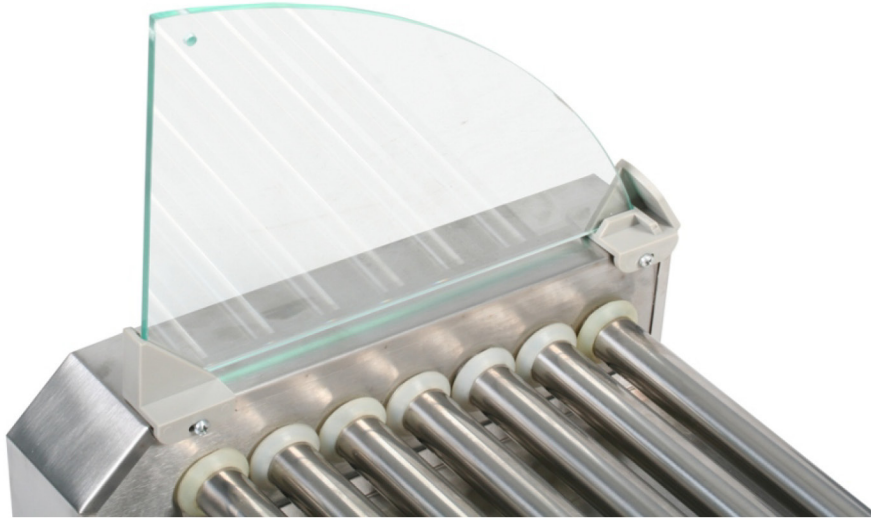


Figure 4

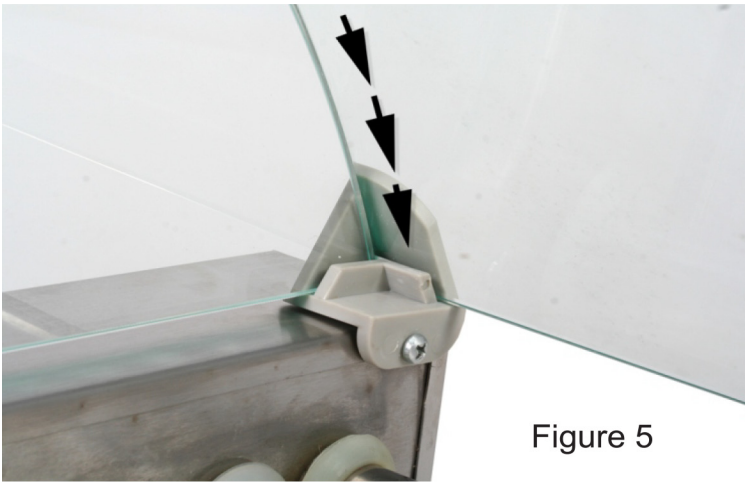


Figure 5

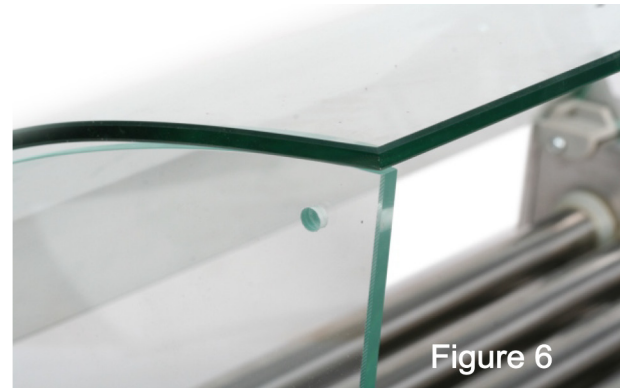


Figure 6

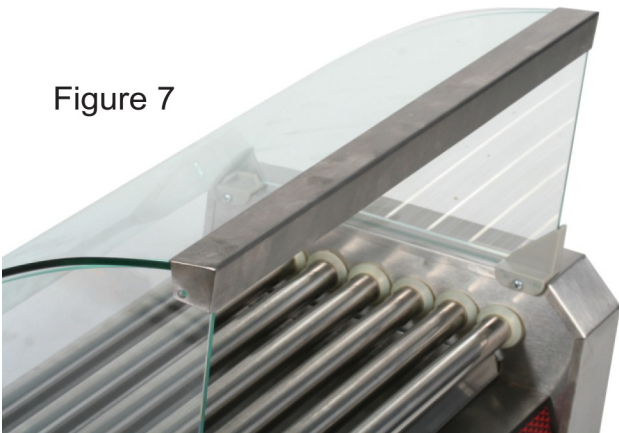


Figure 7

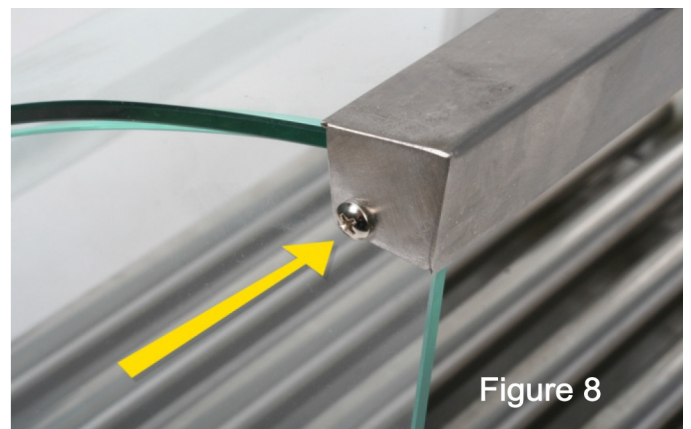


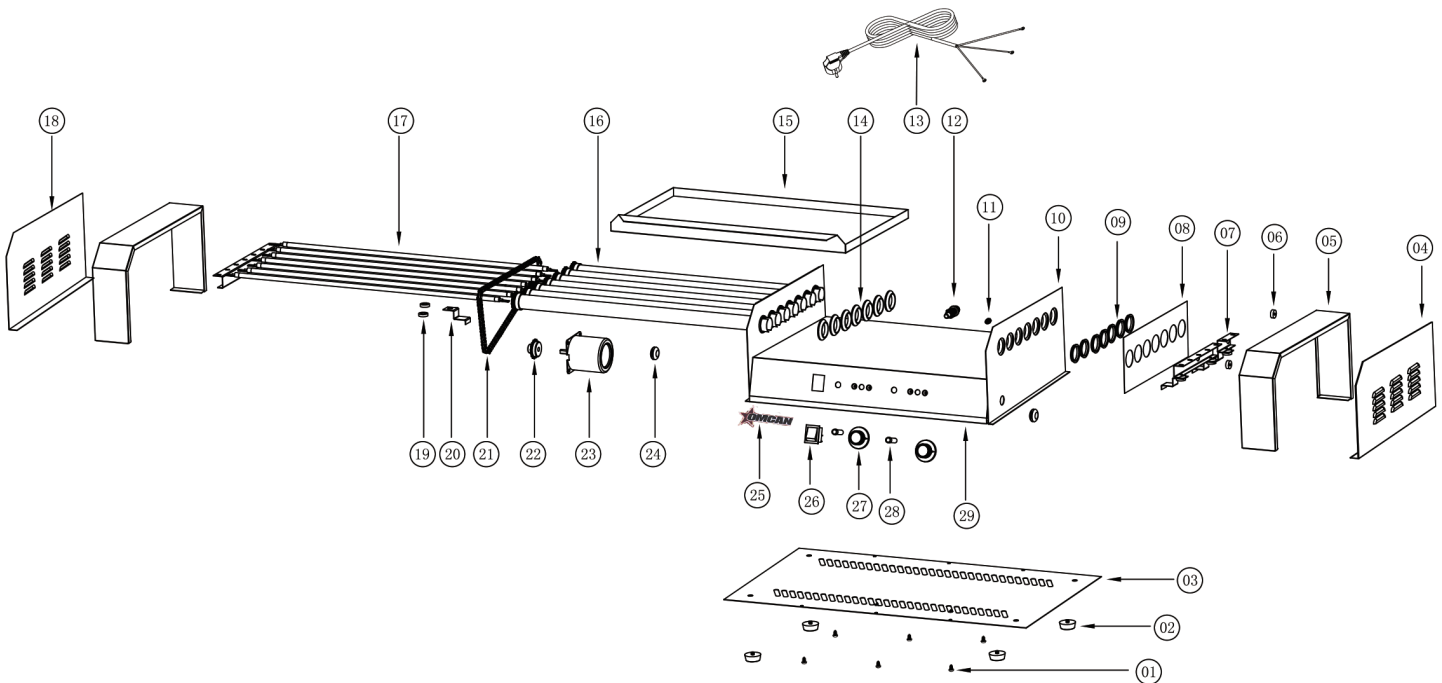
Figure 8

Parts Breakdown

Model CE-CN-0005-N 44690

Model CE-CN-0007-N 44691

Model CE-CN-0009-N 44692



Parts Breakdown

Model CE-CN-0005-N 44690

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD313	Tapping Screw for NH05	1	AD323	Ground Wire Screw for NH05	11	AD333	Roller Chain for NH05	21
AD314	Rubber Foot for NH05	2	AD324	Fuse for NH05	12	AD334	Wheel Gear for NH05	22
AD315	Bottom Plate for NH05	3	AD325	Power Plug for NH05	13	AD335	Motor for NH05	23
AD316	Right Side Plate for NH05	4	AD326	Rubber Gasket for NH05	14	AD336	Gasket for NH05	24
AD317	Left and Right Frame for NH05	5	AD327	Oil Tray for NH05	15	AD337	Logo for NH05	25
AD318	Silicone Pad for NH05	6	AD328	Roller for NH05	16	AD338	Switch for NH05	26
AD319	Roller Heating Element Fixed Plate for NH05	7	AD329	Heating Pipe for NH05	17	AD339	Temperature Controller with Knob for NH05	27
AD320	Left and Right Fixed Plate for NH05	8	AD330	Left Side Plate for NH05	18	AD340	Indicator Light for NH05	28
AD321	Roller Sleeve for NH05	9	AD331	Insulated Gasket for NH05	19	AD341	Decal Sticker for NH05	29
AD322	Right Inside Plate for NH05	10	AD332	Insulation Pad for NH05	20			

Model CE-CN-0007-N 44691

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD313	Tapping Screw for NH07	1	AD323	Ground Wire Screw for NH07	11	AD351	Roller Chain for NH07	21
AD314	Rubber Foot for NH07	2	AD324	Fuse for NH07	12	AD334	Wheel Gear for NH07	22
AD342	Bottom Plate for NH07	3	AD347	Power Plug for NH07	13	AD335	Motor for NH07	23
AD343	Right Side Plate for NH07	4	AD326	Rubber Gasket for NH07	14	AD336	Gasket for NH07	24
AD344	Left and Right Frame for NH07	5	AD348	Oil Tray for NH07	15	AD337	Logo for NH07	25
AD318	Silicone Pad for NH07	6	AD328	Roller for NH07	16	AD338	Switch for NH07	26
AD319	Roller Heating Element Fixed Plate for NH07	7	AD349	Heating Pipe for NH07	17	AD339	Temperature Controller with Knob for NH07	27
AD345	Left and Right Fixed Plate for NH07	8	AD350	Left Side Plate for NH07	18	AD340	Indicator Light for NH07	28
AD321	Roller Sleeve for NH07	9	AD331	Insulated Gasket for NH07	19	AD341	Decal Sticker for NH07	29
AD346	Right Inside Plate for NH07	10	AD332	Insulation Pad for NH07	20			

Parts Breakdown

Model CE-CN-0009-N 44692

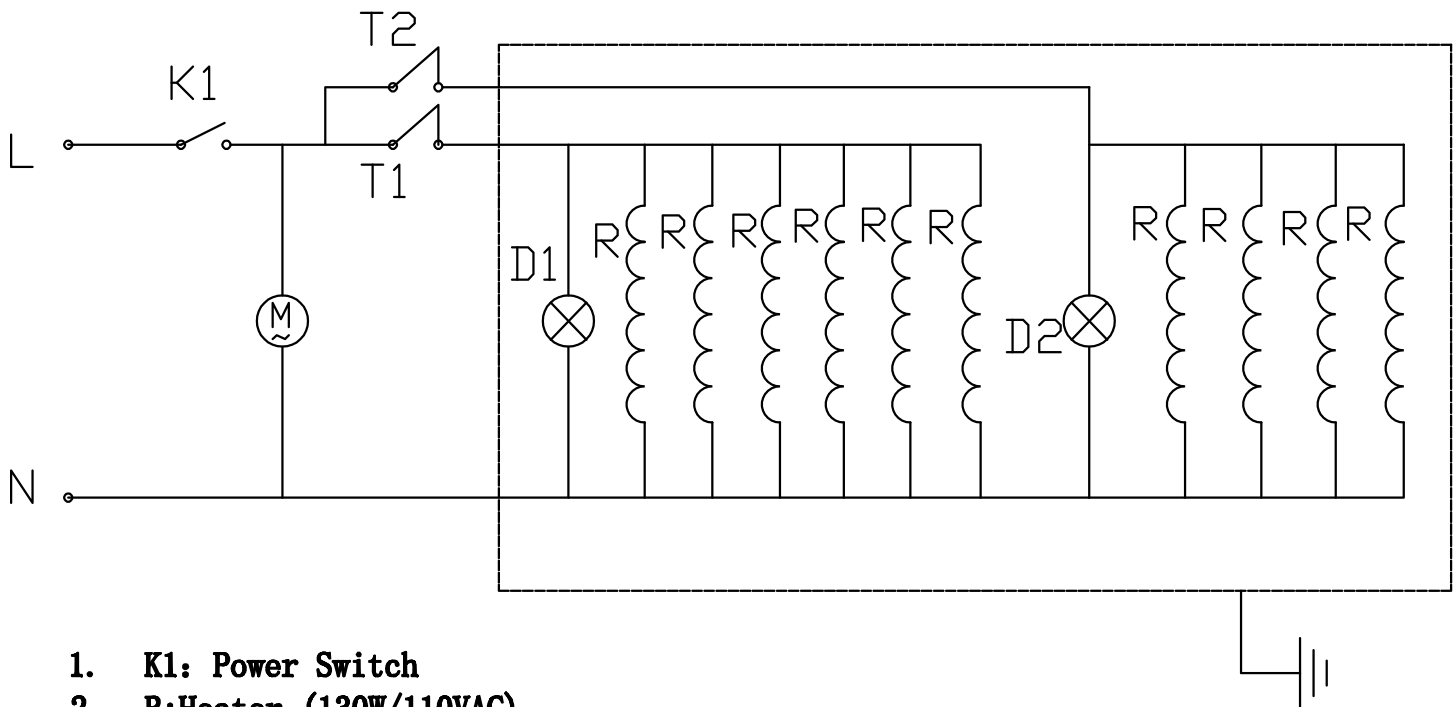
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD313	Tapping Screw for NH09	1	AD323	Ground Wire Screw for NH09	11	AD361	Roller Chain for NH09	21
AD314	Rubber Foot for NH09	2	AD324	Fuse for NH09	12	AD334	Wheel Gear for NH09	22
AD352	Bottom Plate for NH09	3	AD357	Power Plug for NH09	13	AD335	Motor for NH09	23
AD353	Right Side Plate for NH09	4	AD326	Rubber Gasket for NH09	14	AD336	Gasket for NH09	24
AD354	Left and Right Frame for NH09	5	AD358	Oil Tray for NH09	15	AD337	Logo for NH09	25
AD318	Silicone Pad for NH09	6	AD328	Roller for NH09	16	AD338	Switch for NH09	26
AD319	Roller Heating Element Fixed Plate for NH09	7	AD359	Heating Pipe for NH09	17	AD339	Temperature Controller with Knob for NH09	27
AD355	Left and Right Fixed Plate for NH09	8	AD360	Left Side Plate for NH09	18	AD340	Indicator Light for NH09	28
AD321	Roller Sleeve for NH09	9	AD331	Insulated Gasket for NH09	19	AD341	Decal Sticker for NH09	29
AD356	Right Inside Plate for NH09	10	AD332	Insulation Pad for NH09	20			

Electrical Schematics

Model CE-CN-0005-N 44690

Model CE-CN-0007-N 44691

Model CE-CN-0009-N 44692



1. **K1: Power Switch**
2. **R:Heater (130W/110VAC)**
3. **(M):Motor**
4. **T1/T2:Thermostatic Controller**
5. **D1/D2:heating Indicator light**



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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

