



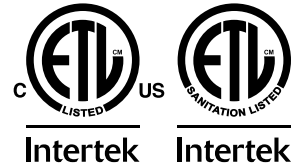
Convection Oven
Model CE-CN-0066-G
Items 44519
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 02/22/2024



Toll Free: 1-800-465-0234
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 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

IMPORTANT SAFETY INFORMATION

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

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from



Safety and Warranty

water or other liquids.

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

NOTE: save these instructions for future reference.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Safety and Warranty

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-0066-G
Power	2800 W
Number of Racks	4
Pans Size*	1/2
	18.1" x 13" / 460 x 330mm
Temperature Range	65.6 - 287.8°C / 150 - 550°F
Capacity	66 L / 2.33 cu.ft.
Electrical	220V / 60Hz / 1
Adjustable Timer	0 - 120 minutes
Weight	52 lbs. / 23.6 kgs.
Packaging Weight	59.5 lbs. / 27 kgs.
Dimensions	22.8" x 22.4" x 20.1" / 580 x 570 x 510mm
Packaging Dimensions	26" x 25.6" x 22.8" / 660 x 650 x 580mm
Item Number	44519

*Pans not included.

Installation

- All electrical connections must comply with specification and power standard, the installation operation

Installation

must be done by qualified personnel.

- All models are counter top type, put the oven in a flat surface, and leave enough space (4" / 100mm) for the air ventilation.
- The unit has a humidity control function, please install the oven close to a water source and connect the faucet well before using.

INSTRUCTIONS TO REMOVE / INSTALL THE FRONT DOOR

STEP 1



STEP 2



Installation

STEP 3



STEP 4



Operation

BEFORE USING YOUR OVEN

Before cooking anything in your oven for the first time, please follow these simple instructions:

Using a small amount of detergent, wash the handle and roasting racks with soapy water. (NOTE: do not use a spray or abrasive polishing agent.) Gently wipe down interior walls with a damp cloth. While washing this unit, do not touch the electric heating element. Do not soak the inside of the oven with water.

After washing and thoroughly drying the surfaces noted above, place the roasting racks back inside the oven.

Operation

Close the oven door and preheat the oven to its highest temperature setting for 5 minutes.

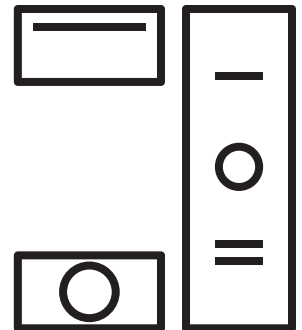
Turn off the heating elements and open the oven door in order to remove any smoky residue from inside the oven. The heating elements are well lubricated and this initial use will help burn off the extra grease. A light amount of smoke is normal during this process.

USING YOUR OVEN

To start your oven, you need to turn on the temperature dial to set your desired cooking temperature, and turn on the timer dial to set the cooking time.

Push the humidity button to get the desired humidity for the foods.

To select the type of function, please press the switch to the “-” setting for the top grill function and press the switch to the “=” setting for convection function. Leaving both sides of the switch not pressed (the “o” setting) means that no function is selected.



HUMIDITY FUNCTION

WATER CONNECTION

It is vital that the water supply line be thoroughly flushed with clean water before being connected to the oven’s water manifold.

NOTE

The reading on the water pressure regulator gauge (not provided), should read 20-25 PSI. If it reads more or less, adjust regulator until it falls into the proper range. Connect water supply to 3/4” male water connector located at left rear corner of the oven. Once the water manifold and water supply are connected to the oven turn the oven ON and press the 1-shot steam button for 1-2 seconds to remove the air and any impurities from the system.

1-SHOT STEAM

Provides a single shot of steam into the cooking chamber. The oven must be at operating temperature to receive this benefit, and should only be used in shots of 1 or 2 second periods.

Steaming the dough as it bakes also gelatinizes starch on the outside layer, producing a bread with a crisp crust and a brown crust color in varying degrees; too much steam results in an undesirable crust. Steam also helps to prevent wide breaks in the loaves because it delays the setting of the bread’s crust, allowing it more time to bake and brown. However, in contrast, during the last stages of baking, a dry oven is required when the crust is browning; after the steam is removed, the gelatinized layer dries out forming a thick crunchy crust.

CAUTION: during the baking process, make sure that no metal accessory comes in contact with the electric heating elements.

CAUTION: foods baked in this oven will be hot. Wear protective hand coverings when reaching into oven to retrieve food.

Operation

TIMER

The range of the timer on this unit is 0-120 minutes. Turning the timer to the “0” position, the cooking time is over and the timer will “ding” to alert.

If you need to reset the baking time while the oven is in operation, simply turn the timer to a new position. The oven will reset the time according to the revised requirement without needing to be turned off.

When the set baking time has been reached, the oven will chime and the heating elements will automatically shut off.

TEMPERATURE CONTROL KNOB

The temperature range of this unit is 150-500°F. This thermostatic switch controls the temperature inside the oven and helps to maintain the proper temperature during various heating, roasting, and baking applications.

HEATING ELEMENT SWITCH

The heating element switch controls the top and back heating element of oven.

POWER & TEMPERATURE INDICATOR LIGHT

Anytime this appliance is connected to the power supply with the temperature knob turned on, the power and heating indicator light will be on and the fan motor will begin to operate.

PROTECTION COMPONENT

If the temperature of this oven reaches an unsafe limit, the electrical components will shut off and it will stop operating in order to prevent overheating.

Maintenance

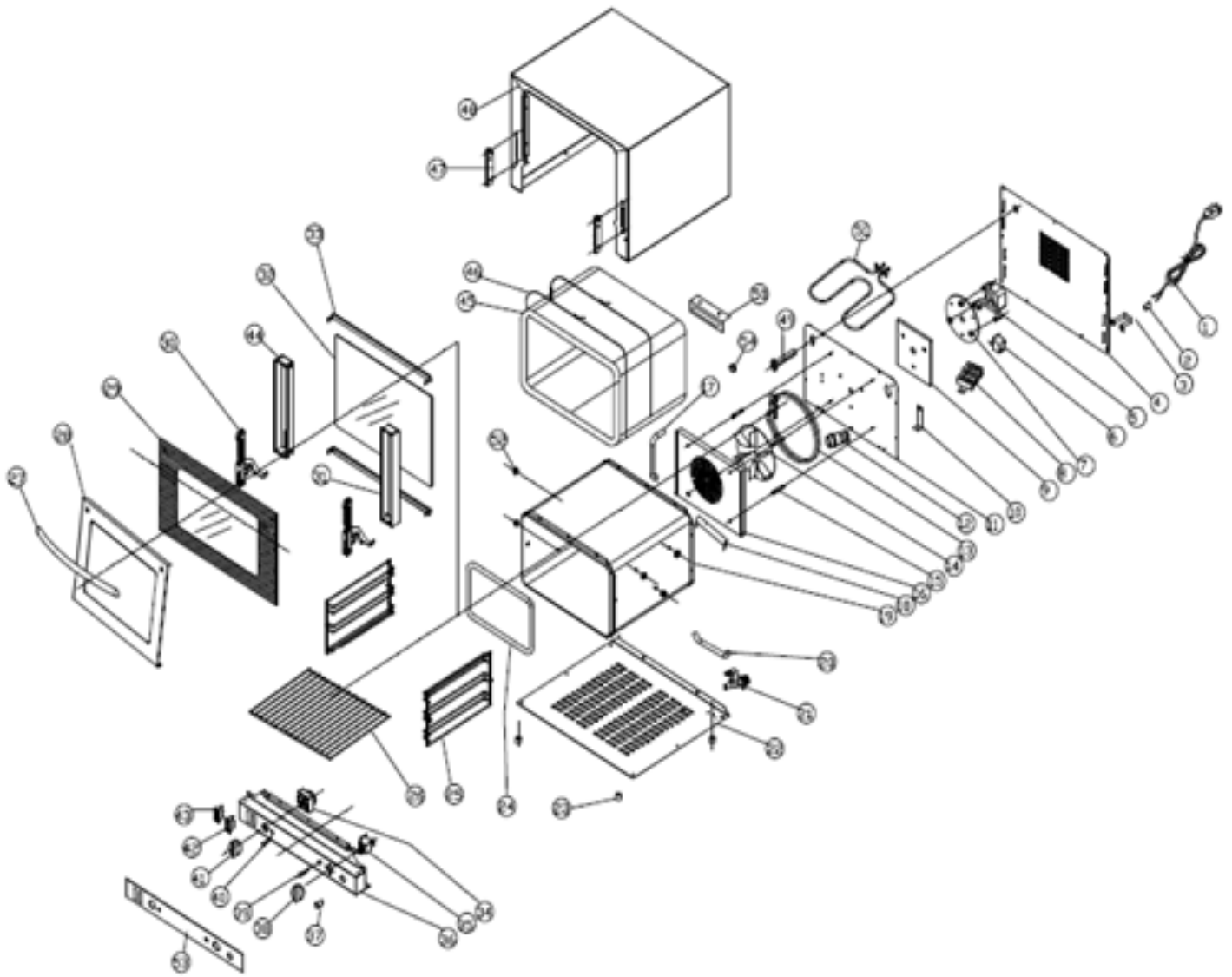
To clean, first remove the power cord’s plug from the wall outlet. Wait for the oven to cool. Use a damp cloth or sponge to gently wipe down the inside of the oven. Avoid soaking the inside of the oven or washing it in running water as this will cause serious damage to the unit.

Troubleshooting

Problems	Possible Solutions
The oven does not become hot after being switched on.	Be sure that the timer switch is set.
	Be sure that the temperature control knob is set.
There is a metallic sound when the oven is in use.	Do not attempt to dismantle the oven. Contact your service agent right away to examine the fan.
Food is often overcooked or burned, even when cooked according to the recipe.	Check that the fan motor is operating normally.
	Contact your service agent to examine the temperature control knob.

Parts Breakdown

Model CE-CN-0066-G 44519





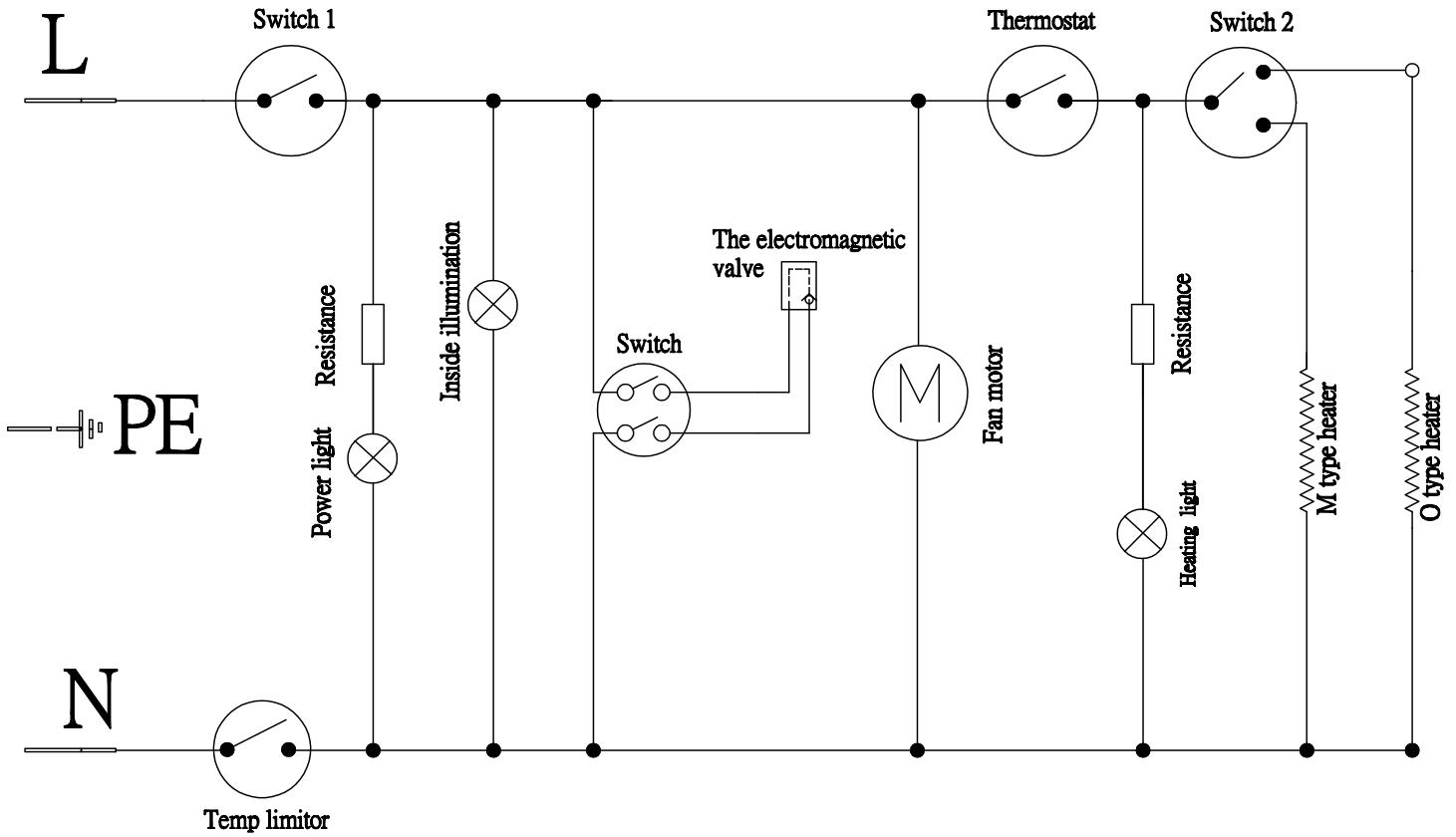
Parts Breakdown

Model CE-CN-0066-G 44519

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC819	Power Cord for 44519	1	AC838	Water Pipe for 44519	20	AC855	Heating Light for 44519	39
AC820	Wire Buckle for 44519	2	AC839	Solenoid Valve for 44519	21	AC856	Power Light for 44519	40
AC821	Space Holder for 44519	3	AC840	Bottom Plate for 44519	22	AC857	Timer Knob for 44519	41
AC822	Rear Board for 44519	4	AC841	Foot for 44519	23	AC858	Switch for Grill and Convection Function for 44519	42
AC823	Fan Motor for 44519	5	AC842	Door Seal for 44519	24	AC859	Switch Bottom for 44519	43
AC824	Temperature Limiter for 44519	6	AC843	Tray Grid for 44519	25	AC860	Left Door Frame for 44519	44
AC825	Motor Base for 44519	7	AC844	Backing Tray for 44519	26	AC861	Insulation for 44519	45
AC826	Terminal for 44519	8	AC845	Handle for 44519	27	AC862	Insulation Wire for 44519	46
AC827	Motor Insulation for 44519	9	AC846	Front Door Frame for 44519	28	AC863	Hinge Assembly for 44519	47
AC828	Connection Plate for 44519	10	AC847	Outer Glass for 44519	29	AC864	Shell for 44519	48
AC829	Middle Board for 44519	11	AC848	Hinge Assembly for 44519	30	AC865	Exhaust Pipe for 44519	49
AC830	Internal Light for 44519	12	AC849	Right Door Frame for 44519	31	AC866	Upper Heating Element Fixture for 44519	50
AC831	Heating Element for 44519	13	63930	Complete Door for 44519	32	AC867	Upper Heating Element for 44519	51
AC832	Fan Blade for 44519	14	63903	Glass Fiber Insulation for 44519	33	AC868	Grid Screw for 44519	52
AC833	Connection Pole for 44519	15	AC850	Timer for 44519	34	AC869	Control Panel for 44519	53
AC834	Wind Plate for 44519	16	AC851	Thermostat for 44519	35	AC870	Water Pipe Fixture for 44519	54
AC835	Moisture Spray Pipe for 44519	17	AC852	Control Box for 44519	36	AC871	Sheet Pan for 44519	55
AC836	Sensor Fixture for 44519	18	AC853	Humidity Control Switch for 44519	37	AI004	Light Cover for 44519	
AC837	Interior for 44519	19	AC854	Thermostat Knob for 44519	38			

Electrical Schematics

Model CE-CN-0066-G 44519



NEMA
6 - 20P
250VAC / 20 AMP



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 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.

