



Vertical Electric Broiler
Model BR-CN-0394
Item 19152
Instruction Manual



Revised - 04/19/2023



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Fax: 905-607-0234
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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

- Operation and repairs must be performed by qualified persons or those who have gotten the license of installation, or those who are authorized by the manufacturer.
- When performing installation or maintenance, please obey the following instructions carefully to ensure the safety use of this appliance.
- Please keep this instruction manual for future reference, or hand it to next user.
- Make sure none of the parts is missing or damaged. If there is any doubt about the product, please do not use it, and contact Omcan Service Center at 1-800-465-0234.



Safety and Warranty

- Keep the packing material out of reach of the children.
- This appliance could be only operated by the person who are familiar with the unit.
- When not using the appliance or the operator is absent, please turn off the unit and unplug the power cord to avoid any injury or damage.
- This appliance is for commercial use.
- Do not rinse the equipment with water directly.
- Clean the surface of stainless steel periodically with appropriate detergents.
- Repairs must be completed using only original fitted spare parts.
- If instructions are not followed, injury will occur.

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 LABOR 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.

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:

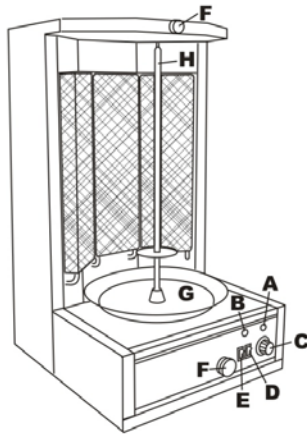
The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty.

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	BR-CN-0394
Temperature	50 - 300°C / 122 - 572°F
Power	5100W
Current	23A
Cooking Area (Dia. x H)	15.5" x 19.5" / 394 x 495mm
Capacity	66 lbs. / 29.9 kgs.
Electrical	220V / 60Hz / 1
Weight	66 lbs. / 29.9 kgs.
Packaging Weight	93.5 lbs. / 42.4 kgs.
Dimensions	20.5" x 19" x 37" / 520 x 483 x 940mm
Packaging Dimensions	23.5" x 23.5" x 39" / 597 x 597 x 991mm
Item Number	19152



A-Power LED B-Heat LED C-Temperature controller D- Heat switch
E-Turn switch F-Axletree controller G-Oils tray H-Axletree pierced

Installation

TRANSPORTATION AND STORAGE

Be careful in the transportation process. Do not strongly shake the unit. The unit should not be placed outdoors. Store it in the warehouse which is ventilated and dry. If needed to be stored outside, do not let the unit be exposed to rain or sunlight.

1. It must be put at the flat and stable surface. Keep the unit 30 cm away from any objects. The machine must be keep away 10 cm from the wall. Do not put easily burnt objects on the top of the machine, such as towels and cloth.
2. The voltage must be the same with that required of the machine. The voltage figure can waver 10%.
3. The unit must be grounded. If not, contact a qualified electrician.

Installation

4. The electric connector must connect with 2.5 mm copper wires.
5. Check the machine to make sure the parts of the machine are connected and the grounding wire is not damaged.
6. The electric connection must be done by the electrician.

Operation

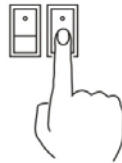
1. Place the food on the main axle, connect to the power supply and the lamp will turn on. Rotate the temperature knob clockwise to the needed temperature and the heating lamp will turn on, the heating tube will go on and the temperature will rise.
2. The distance of the axle and heating tube can be adjusted. Rotate the axle tree controller clockwise to move ahead.
3. The food will start rotating.



1: Place food on the axle.



2: Turn the temperature knob.



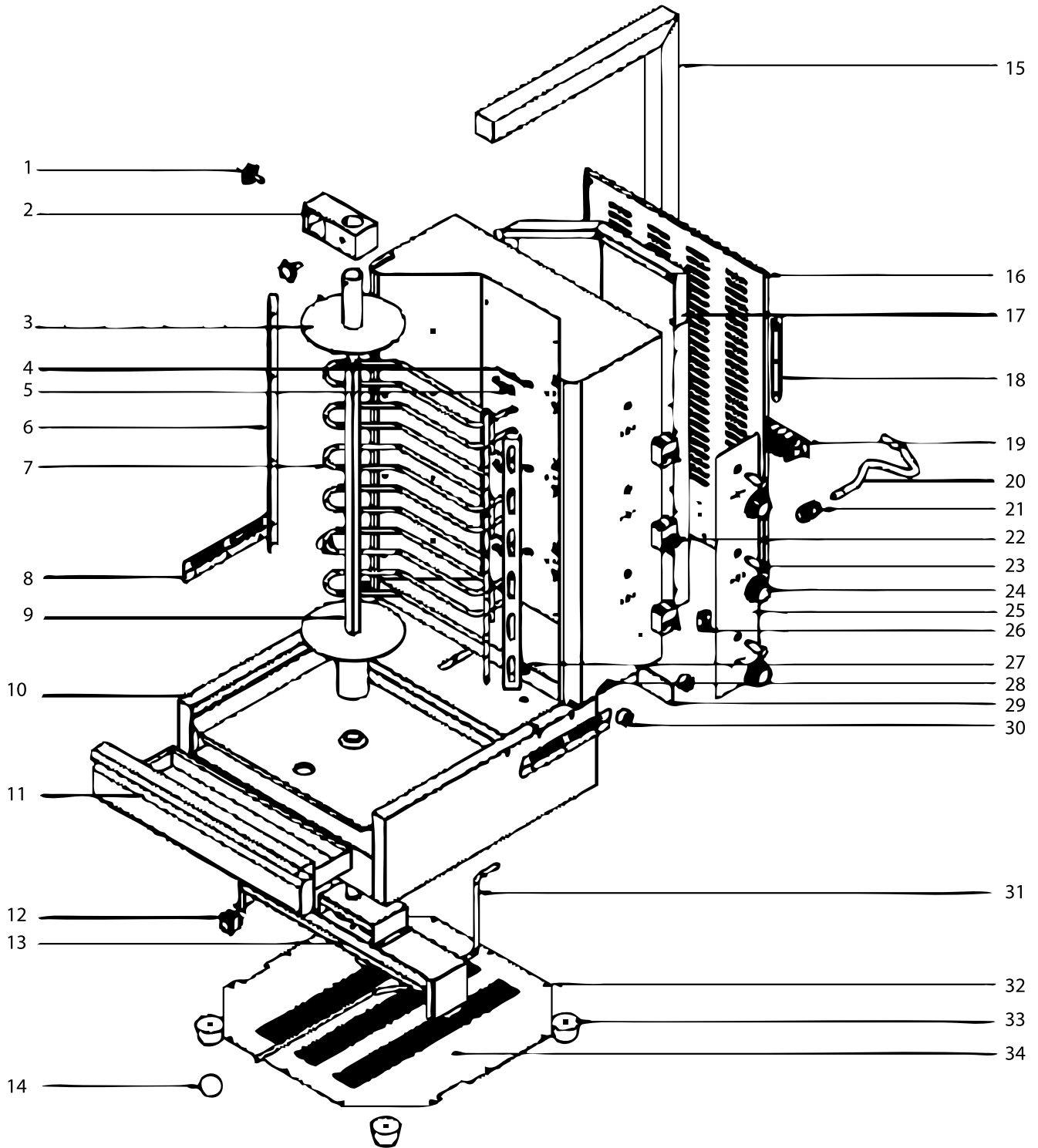
3: Open the heat switch and turn switch on.

Maintenance

1. Turn off the power before cleaning.
2. Clean the surface of the machine with neutral detergent. Clean the controlling switches and meter with a dry towel. Do not rinse it under running water or use pressurized water jets.
3. Pack the grill and store it when it is not used for a long time.

Parts Breakdown

Model BR-CN-0394 19152





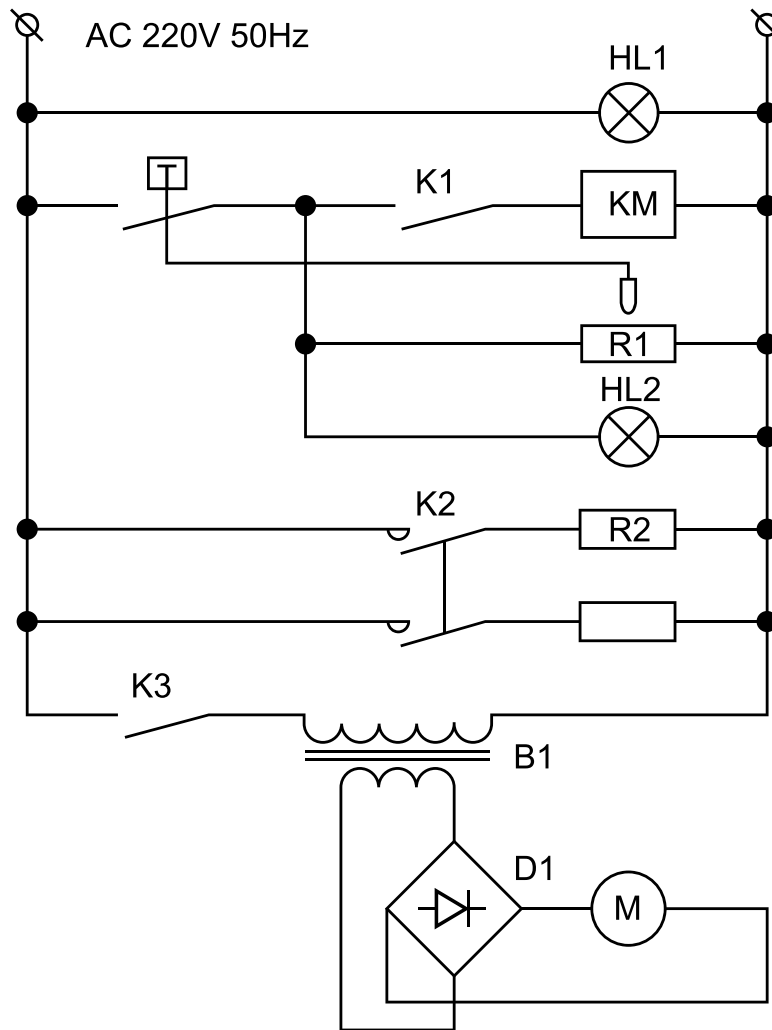
Parts Breakdown

Model BR-CN-0394 19152

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
72757	The Handle for 19152	1	72769	Electrical Installation Components for 19152	13	72781	Panel for 19152	25
72758	Activity Rod Components for 19152	2	72770	The Spherical Hand for 19152	14	72782	Line Pressing Code Component for 19152	26
72759	Fixed Plate Components for 19152	3	72771	Fixed Rod Components for 19152	15	72783	Out of the Coil for 19152	27
72760	Wen Heads for 19152	4	72772	After the Furnace Plate for 19152	16	72784	Line Pressing Code for 19152	28
72761	Wen Heads Fixed for 19152	5	72773	Heat Shield for 19152	17	72785	The Power Card for 19152	29
72762	Hair Heat Pipe Bracket for 19152	6	72774	Fixed Link Strengthen Yards for 19152	18	72786	Lugs for 19152	30
72763	Heating Element for 19152	7	72775	Terminal for 19152	19	72787	Tie Rod for 19152	31
72764	Rolling Guide for 19152	8	72776	Cable for 19152	20	72788	Chamber of a Stove or Furnace Bottom for 19152	32
72765	Insert Stem Component for 19152	9	72777	Line Set for 19152	21	72789	Rubber Feet for 19152	33
72766	The Body Components for 19152	10	72778	The Thermostat for 19152	22	72790	Motor Mounting Bracket for 19152	34
72767	The Oil Box Component for 19152	11	72779	Indicator Light for 19152	23	78606	Motor for 19152	
72768	Rocker Switch for 19152	12	72780	A Knob for 19152	24			

Electrical Schematics

Model BR-CN-0394 19152



T-Temperature controller
 K1-Heat switch
 K2-Power contractor
 K3-Turn switch
 Km-Power contractor
 R1~R3-Electrothermal
 HL1-Power LED
 HL2-Heat LED
 M-Motor



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.

