



**Wood and Gas Oven**  
*Model CE-CN-0082T-WG*  
*Item 47875*  
**Instruction Manual**



*Revised - 10/24/2023*



---

Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



# ***Table of Contents***

Model CE-CN-0082T-WG

---

<b>Section</b>	<b>Page</b>
General Information -----	3 - 4
Safety and Warranty -----	4 - 8
Technical Specifications -----	8
Installation -----	9 - 15
Operation -----	16 - 19
Maintenance -----	19 - 24
Parts Breakdown -----	25 - 26
Warranty Registration -----	27



# 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

---

## 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.





# Safety and Warranty

---

## YOUR SAFETY AND THE SAFETY OF OTHERS ARE VARY IMPORTANT

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING”. These words mean:

- Failure to comply with these instructions could result In a fire or explosion that could cause serious bodily injury, death, property damage.
- You can be killed or seriously injured if you don't follow these instructions.

All safety messages will tell you what the potential hazard is, or tell you how to reduce the chance of injury, and tell you what will happen If the instructions are not followed.

### DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**

### WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.

### WARNING

1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3.0m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance near any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F {200°C} or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until it has cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**

### WARNING

1. Use outdoors only.
2. Read the instructions before using the appliance.

# ***Safety and Warranty***

---

**Warning: accessible parts may be vary hot. Keep young children away.**

3. This appliance must be kept away from flammable materials during use.
4. Do not move the appliance during use.
5. Turn off the gas supply at the gas container after use.
6. Do not modify the appliance.

## **WARNING**

The fuel supply cylinder(s) to be used must be constructed and marked in accordance with the specifications for propane cylinders of the U.S.Department of Transportation (DOT),or CAN/CSA 8339.

## **WARNING**

This appliance shall be used only outdoors, in a well-ventilated space, and shall not be used in a building, garage, or any other enclosed area.

## **WARNING**

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSIZ223.1/NFPA54, or the Natural Gas and Propane Installation Code, CSAB149.1

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system attest pressures equal to or less than 1/2 psi (3.5 kPa).

## **WARNING**

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. Disconnected cylinders must not be stored in a building, garage, or any other enclosed area. If the cylinder is fitted with a Type I Cylinder Connection Device, a statement that protective dust cap must be installed on the valve outlet.

## **WARNING**

The cylinder(s) should not be allowed to remain in a high heat area such as a closed car, trunk, or in direct sunlight.

## **WARNING**

Storage of an appliance indoors is permissible, only if the cylinder(s) is disconnected and removed from the appliance.

## **WARNING**

The cylinder must be provided with a shutoff valve terminating in a cylinder valve outlet. A safety relief device having a direct communication with the vapor space of the cylinder, the cylinder supply system must be arranged for vapor withdrawal, and the cylinder used must include a collar to protect the cylinder valve.

## **WARNING**

The handling, storage, and transportation of all sizes of gas cylinders must be in accordance with Storage and Handling of Liquid Petroleum Gases, NFPA58, or Natural Gas and Propane Installation



# Safety and Warranty

---

Code, CSAB149.1.

## WARNING

LP-gas cylinders are not to be stored in any compartments on the appliance that are not intended for cylinder storage and that such unauthorized storage could lead to an explosion, fire, or personal injury.

## WARNING

Gas appliance pressure regulators, regarding protection (when supplied) to prevent freezing rain, snow, etc., from collecting over the vent hole of propane first.

## PRECAUTIONS

1. A statement that the installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA 8149.1, as applicable, including:
2. Instructions to the effect that this appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.
3. A statement that this appliance is not intended to be installed in or on a boat. For other than a recreational vehicle gas grill, a statement that this appliance is not intended to be installed in or on a recreational vehicle.
4. Minimum clearance from sides and back of unit to combustible construction, 12 inches (30cm) from both sides and 12 inches (30cm) from the back.
5. The regulator and hose assembly must be inspected before each use of the grill. The hose used should not exceed 1.5m, If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer. The pressure regulator and hose assembly supplied with the appliance must be used.
6. Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
7. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
8. Do not move the appliance when in use.
9. This appliance is not intended for and should never be used as a heater.
10. Maintenance instructions (including recommended frequency guidelines) relative to:
  - Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
  - Not obstructing the flow of combustion and ventilation air.
  - Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
  - Visually checking burner flames, with pictorial representations.
  - Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance information for obtaining replacement parts and where they may be obtained.

**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.**

# Safety and Warranty

---

## 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.

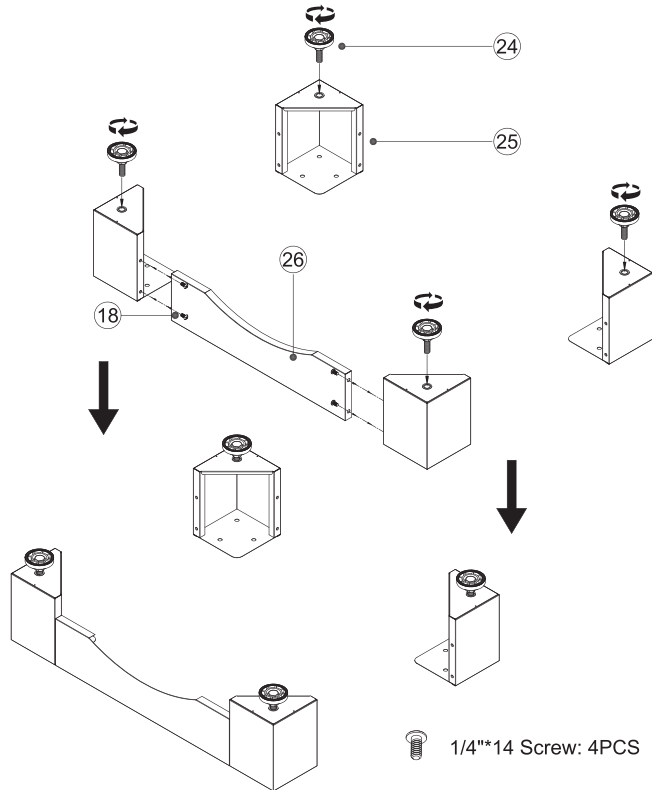
**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

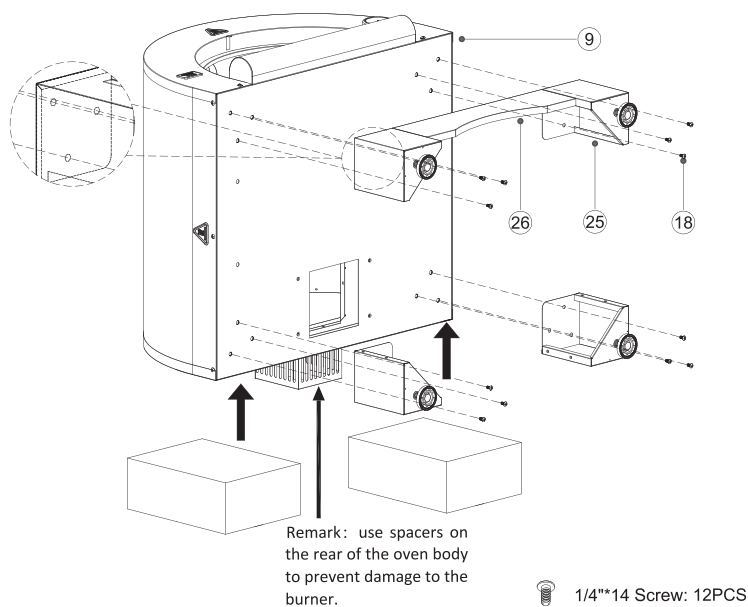
---

<b>Model</b>	<b>CE-CN-0082T-WG</b>
<b>Material</b>	Stainless Steel #430
<b>Color</b>	Stainless Steel
<b>Firebrick Inside the Oven</b>	Yes
<b>Heating Time</b>	20 - 30 minutes
<b>Dimensions</b>	32.3" x 28.7" x 47.2" / 820 x 730 x 1200mm
<b>Cooking Area</b>	0.48m <sup>2</sup> (25.2" x 29.5" / 640 x 750mm)
<b>Adjustable Feet</b>	Yes
<b>Fuel</b>	Wood and Gas
<b>Number of Burners</b>	1
<b>BTU</b>	35,000
<b>Packaging Dimensions</b>	33.5" x 33.5" x 23.6" / 850 x 850 x 600mm
<b>Item Number</b>	47875

ASSEMBLE YOUR OVEN FIRST WITH FOLLOWED STEPS:

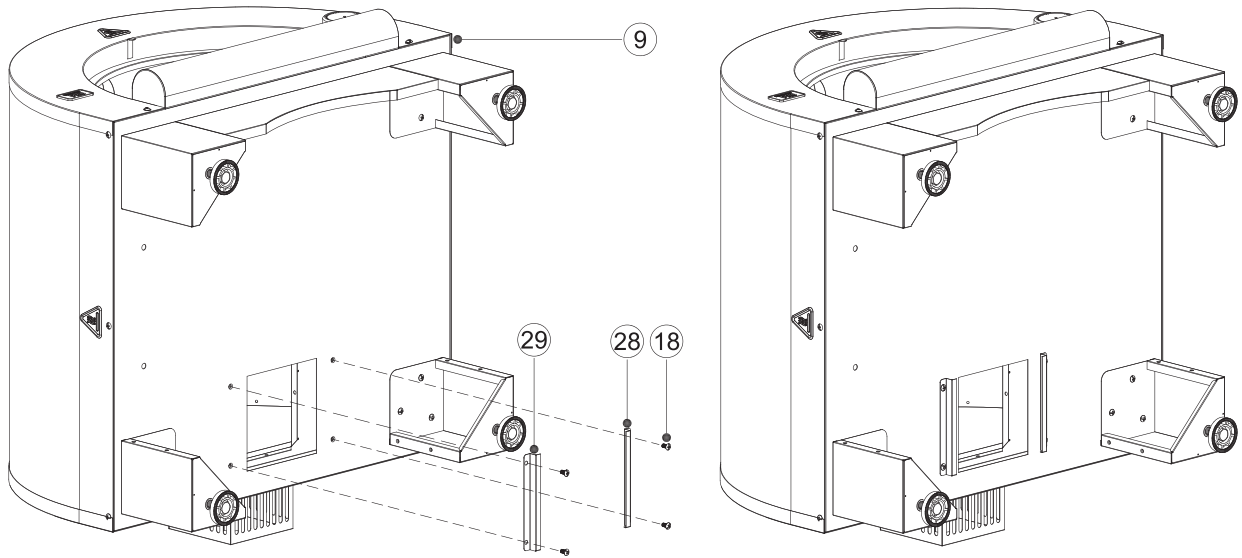


1. Bottom shelf installment with 4pcs of 1/4x14mm screws.  
**Note: use a brush to clean the screws.**



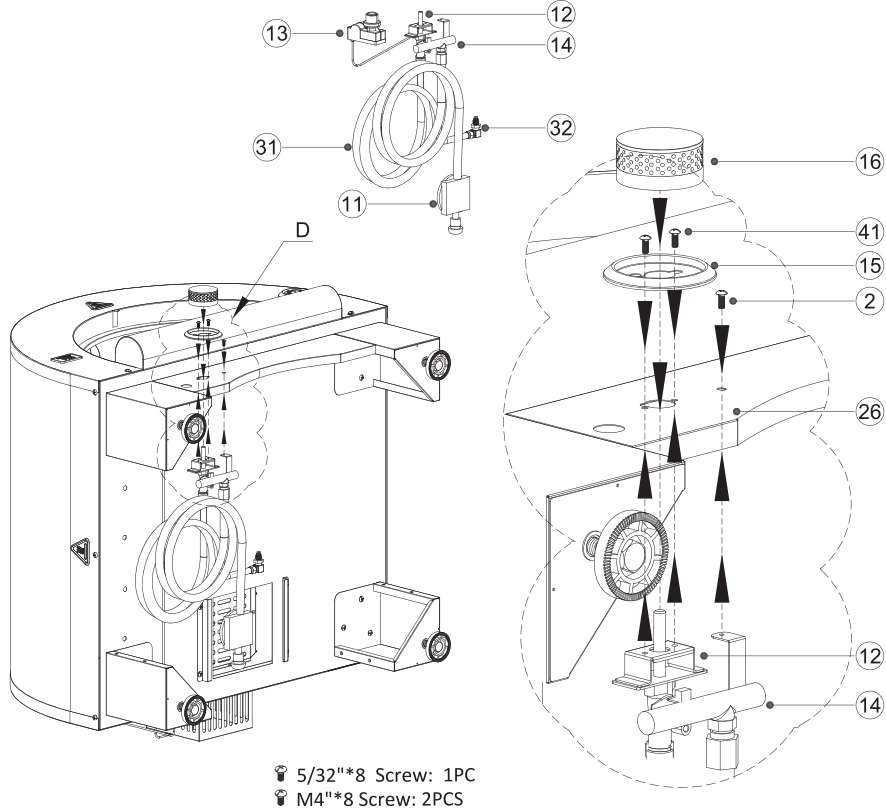
2. Fasten legs on the oven body with 12pcs of 1/4"x14mm screws.

# Installation



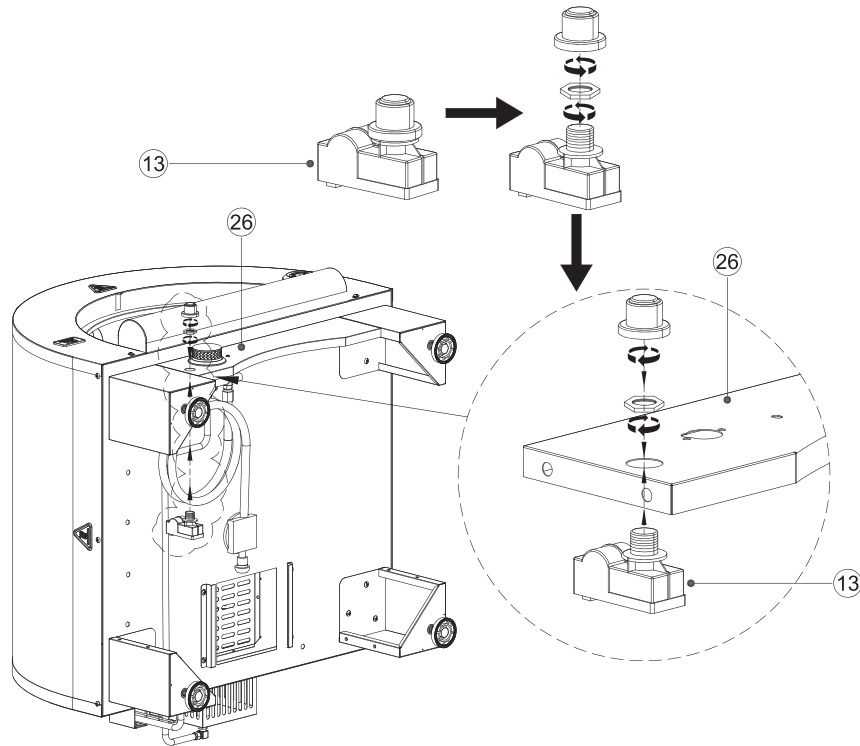
1/4"×14 Screw: 4PCS

3. Ash support installment with 4pcs of 1/4"×14mm screws.

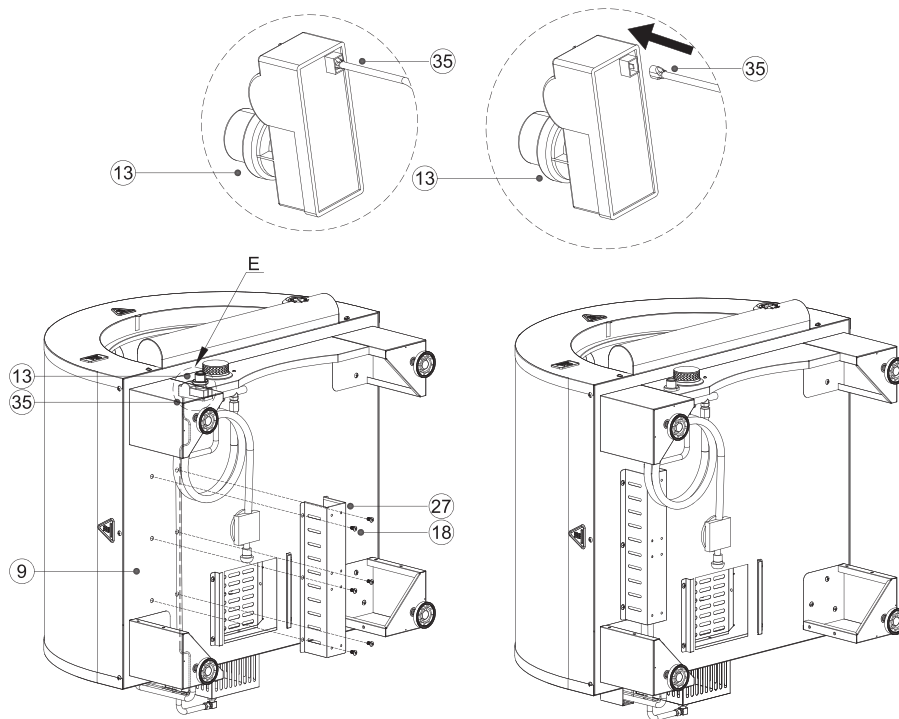


5/32"×8 Screw: 1PC  
 M4"×8 Screw: 2PCS

4. Install the gas system assembly and the oven knob as shown in the figure.

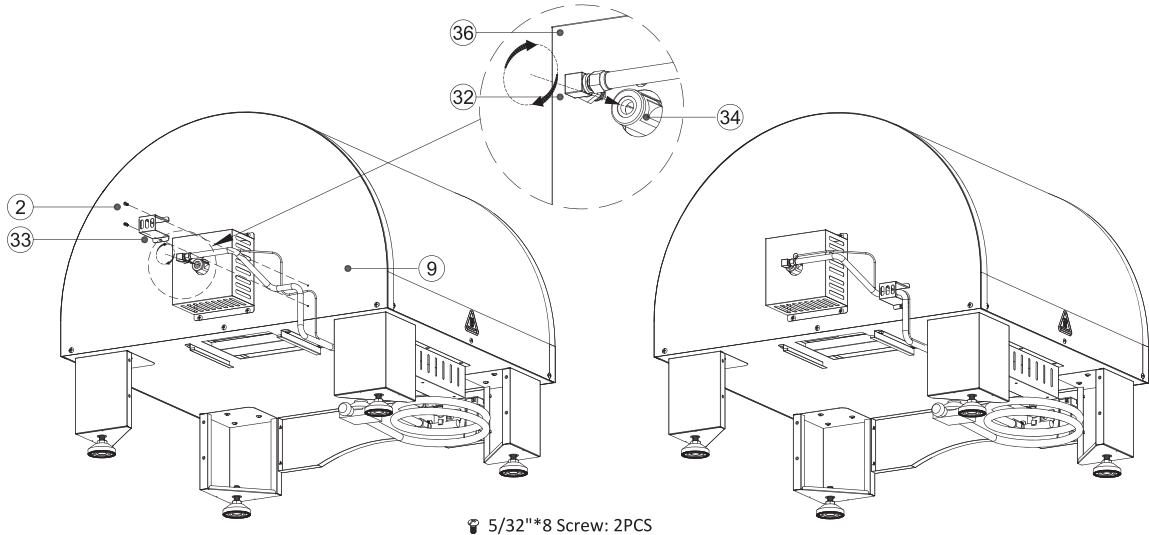


5. Install the igniter.



6. Install the electrode and igniter.

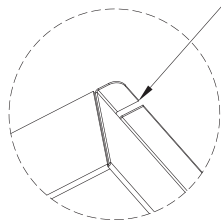
# Installation



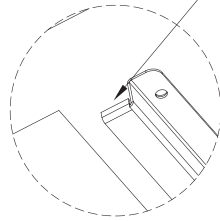
7. Install the electrode fixed cover and orifice connector.

Oil gathering box card slots

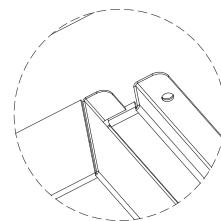
Oil gathering box around stents card buckle



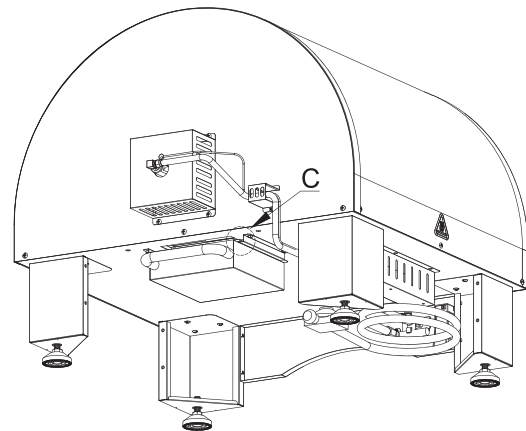
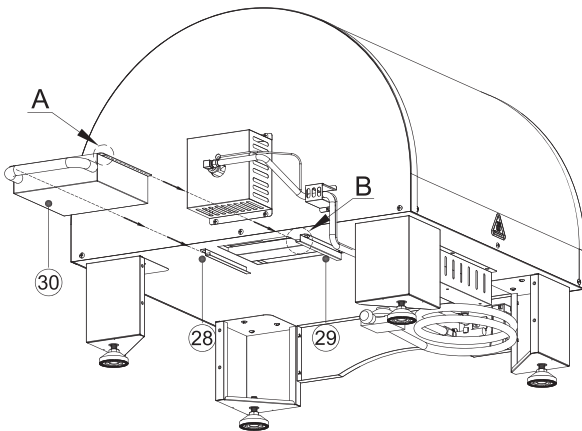
View A magnified



Magnified view B



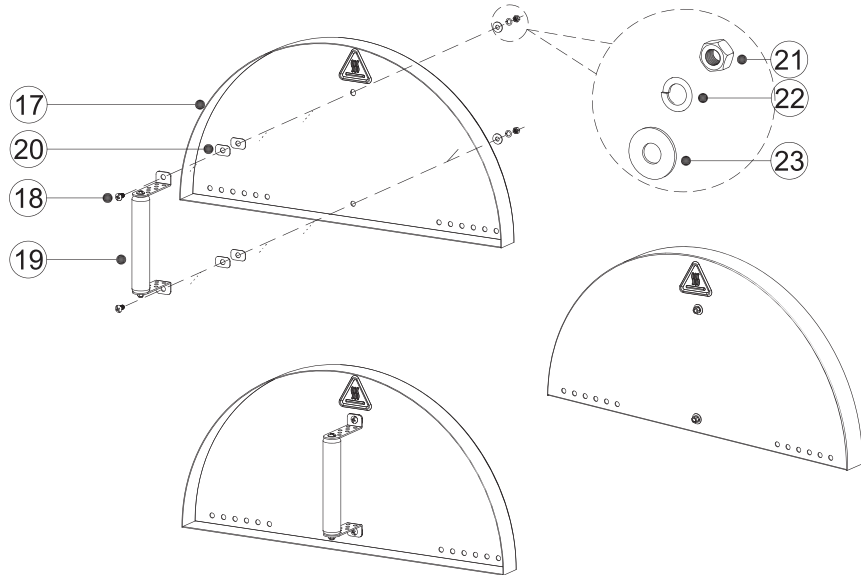
View C amplification



8. Install the ash box on the oven bottom.

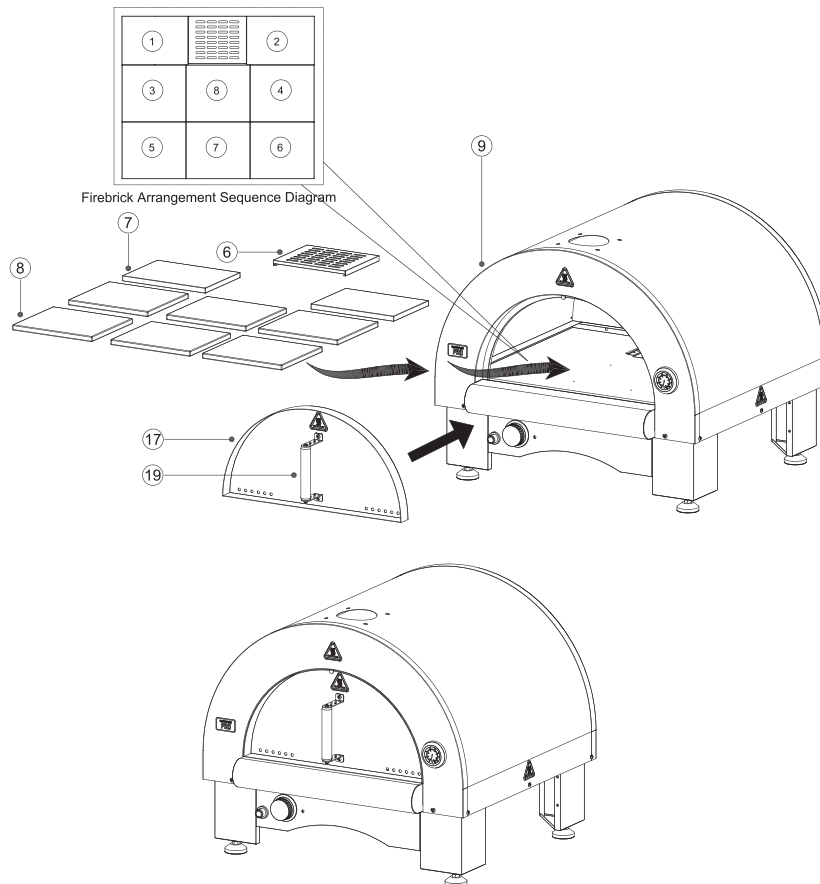


# Installation



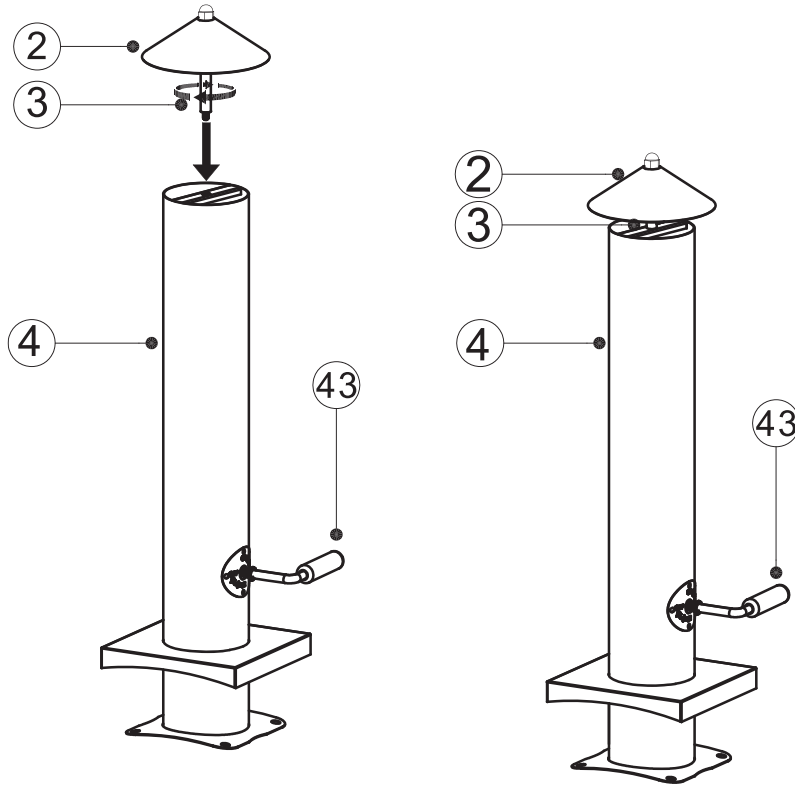
- 1/4"\*14 Screw: 2PCS
- Mica sheet 2: 4PCS
- 1/4" flat pad: 2PCS
- 1/4" spring washer: 2PCS
- Hex nuts: 2PCS

9. Install the door handle with each 2 pieces of 1/4"x14mm screws + insulation mat + flat washer + spring washer + 1/4" bolts.

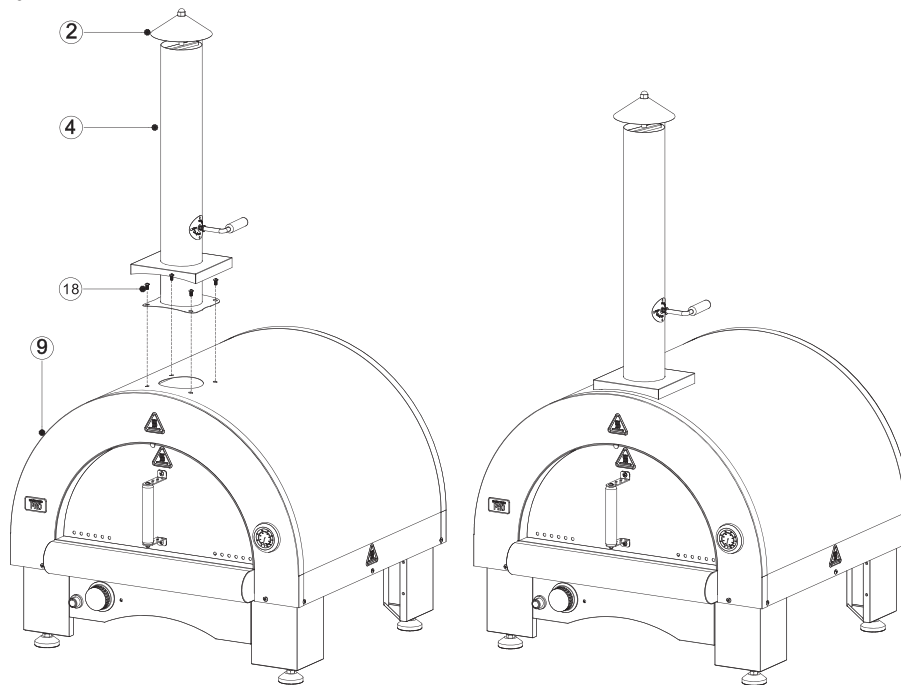


10. Put 8 firebricks and a mesh cover inside the pizza oven.

# Installation



11. Install the chimney cap.



1/4"\*14 Screw: 4PCS

12. Install Chimney with 4pcs of 1/4"x14mm screws.

## LEAK TESTING

### GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at any time you should immediately check the entire system for leaks.

### BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps. **DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.** Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

### TO TEST

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact Omcan.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

### GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call Omcan.

### ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

# Operation

## GAS USE CAUTION

**BEFORE USING YOUR GAS FIRED PIZZA OVEN, PLEASE FOLLOW THE INSTRUCTION BELOW.**

### IF YOU SMELL GAS:

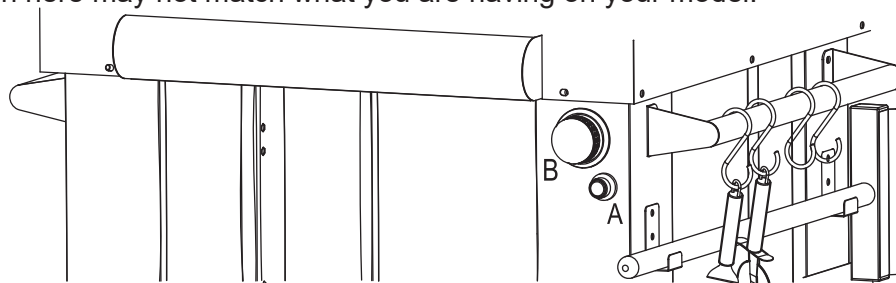
1. Close the gas.
2. Extinguish free flames.
3. Open the oven door.

**THE GAS ESCAPE COULD CAUSE FIRE OR EXPLOSIONS CAUSING SERIOUS INJURIES OR DAMAGES TO OBJECTS. IN CASE OF A GAS LEAK, DO NOT LIGHT THE OVEN AND DETERMINE THE REASON FOR MALFUNCTION IN ORDER TO PREVENT FIRE AND/OR EXPLOSION.**

Always use heat resistant utensils while cooking. Plastic spoons, forks, tongs etc and other similar materials will not withstand the high temperatures in your oven and should be avoided. Always keep children and pets away from the oven during use. The oven temperatures can be extremely high and can cause severe burns. Keep fuel supply pipes far from hot surfaces. The color of oven surfaces can change due to high temperatures. Do not use the oven in case of malfunction. This oven has been design only for the outside use and it has not to be used in garages, in porches or verandas closed or covered. Never extinguish the flames with water. Do not extinguish fires using water. Do not use open flames near the oven. Do not place empty gas cylinders near the oven. Do not paint or apply anything on the oven. Please follow the instructions for the connection of the regulator. After a period of non-use, please check for gas leaks or burner obstructions. Any flammable materials must be at least 100 em /39,3 in far from the oven. Should a grease fire occur, turn the gas off and close the oven door until the fire is out. The liquefied petroleum gas (LGP) is not natural gas. The conversion or attempted use of natural gas in a LGP unit is dangerous and will void your warranty. A rusty or dented gas cylinder may be hazardous and must be controlled by your gas supplier. Do not use gas cylinders with a damaged valve. Even an apparently empty cylinder could still contain gas. The cylinder should be transported and stored accordingly. During operation, use heat resistant mittens or cooking gloves. All parts sealed by the manufacturer must not be tampered.

## TIPS FOR GAS USE

The oven you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.



**A. Battery (for Ignition) Box      B. Burner Knob**

Any alteration of the product may be potentially hazardous. Use only low pressure flexible pipes and regulators allowed by the current regulation. To replace the pressure regulators and flexible pipes please refer only to the manufacturer instructions. Check hose each time before using the oven for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the oven. Move the oven door holding the wood handles.

## LIGHTING

Check all gas connections for gas leak before starting your oven. Do not lean over the oven when lighting. Keep your face and body at least 50 cm / 19,6 inches far from the oven door. When lighting the oven, the oven door must be open. The burner control knob must be in the off position before turning on the LPG cylinder valve.

1. Make sure burner knobs are turned to OFF.
2. For gas oven using a propane tank. Slowly open the tank valve.  
Note: if flow limiting device activates, your oven may not light. If your oven does not light, the flames will be low and will not heat properly. Turn tank valve and burner knob off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
3. Push the pulse ignitor module, push in and turn the burner knob to IGNITE/HI for the burner. The burner will light immediately. When burner is lit, turn knob to desired setting.
  - If the flame does not light, leave the knob turning it to "off position". Wait 5 minutes and try again.
  - Do not keep on oven at the maximum power more than 20 minutes.
  - Do not exceed the limit temperature of 426°C / 800°F.
  - During operation, never disconnect the gas regulator or other junctions.
  - Do not touch external surfaces and the chimney flue during oven operation.

## TO LIGHT THE GRILL WITH MATCH

If a burner will not light after several attempts using the control knobs, the burners may be lit with a Match.

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod.
3. Strike the match to light it.
4. Gently hold the lit match close to the burner
5. Push the pulse ignitor module and push in and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.
6. Remove the match and replace the manual lighting extension inside the cabinet door.
7. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

## CAUTION

When using a match to light the grill make sure to use the attached lighting rod.

## WARNING

Before lighting, please check the connection with proper procedure if leak turn the gas off.

# Operation

---

## **WARNING**

Do not store a spare LP-Gas cylinder under or near the appliance.

## **WARNING**

If the information in above warning is not followed exactly, a fire causing death or serious injury may occur.

## **WARNING**

When lighting, keep your face and hands as far away from the grill as possible.

## **WARNING**

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

## **WARNING**

Never fill the cylinder beyond 80 percent full.

## **WARNING**

Open oven door during lighting.

## **COOKING**

Always preheat your oven before cooking. Heat for 5-10 minutes or until the thermometer reaches 300-330°C / 572-626°F. Calculate a longer cooking time in cold or windy days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly hot. The cooking time depends on the weather conditions or the quantities, dimensions and shape of food. Depending on the cooking condition, you may need to regulate the burner knob in order to reach the right cooking temperature.

- Switch off the gas fired oven and wait it to cool down before cleaning.
- To clean the oven don't use traditional oven detergents, abrasive detergents, (kitchen detergents) or detergents containing citrus extracts, nor use abrasive steel wool.
- The gas burner must be cleaned periodically, and remove any food residue. Make sure to not damage the valves and the burners during cleaning.

## **ADVICE FOR COOKING PIZZA**

Wait for around 15 minutes after lighting the oven, with the burner knob at maximum and the door closed to reach the optimum temperature for cooking an excellent Neapolitan pizza (with an higher moisture degree): air temperature of 400°C, refractory floor temperature of 350°C. Once the optimal temperature is reached, turn the burner to the minimum position and open the door. The oven will maintain a constant temperature and you can begin inserting the pizzas. Check and remove any residual grease to avoid a grease fire. While cooking, do not lean over the open oven or place hands or fingers on the front edge of the oven.

If the flames go out during cooking, turn off the gas knob and the gas cylinder knob. Wait five minutes before lighting up the oven again. During operation the oven can reach high temperatures. Do not move the oven or leave it unattended while burning.

# Operation

---

## **IF THE OVEN COOLS DOWN TOO QUICKLY**

The cause could be either from the first starting or starting the oven after a long period of inactivity. Avoid making a small or fast fire that would not heat the oven to capacity. Verify that water and/or humidity have not infiltrated the oven. Please verify that the burner is working well, so close the door.

## **IF THE OVEN DOES NOT COOK AS DESIRED**

Check that the oven has reached the right temperature. Make a fire with approximately 10 minutes of high flame. Ensure the oven maintains the desired temperature for the duration of the cooking time; use the door to adjust the heat intensity as well as the flame adjuster: open and close the door to raise or lower the temperature as necessary. A statement to contact the factory, the factory representative, or a local service company to perform maintenance and repairs.

# Maintenance

---

Running at such high temperatures every time it's used allows a lot of cooking and other debris to be burned right off. However, in order to enjoy delicious and fast-cooking foods, your oven will need quick clean-outs after each use, as well as deep cleaning on a regular basis.

## **REMOVE DEBRIS AND ASHES**

Using your brush, reach right to the back of your oven and pull toward you to bring large pieces of wood and other debris to the front of the oven. Scoop them out with your hands and discard them. Then, grab your ash shovel, remove as much as you can, and place the ash into the garbage if you're going to discard it. If you have a garden, those ashes can provide loads of nutrients for your plants after they sit outside three to four months. They can also be added to compost bins if you have them.

## **SCRAPE AND SWEEP THE OVEN FLOOR**

Your scraper is the next tool you'll need. Use it to scrape the floor of your oven, removing any ash, foods, or spots that have become stuck onto the cooking surface. Then, use your brass brush to sweep what's left out of your oven and into the trash.

## **CLEAN PIZZA STONE**

Remove the pizza stone and clean with your brass brush. Then wipe it using a dampened soft cloth. It's important to only do this while the stone is cold. Never clear with a hot or warm stone. Do not use a lot of water as the stone is very absorbent and will crack if exposed to high temperatures in this state. Allow the stone to dry for 24 hours before next use.

## **CLEAN THE INSIDE OF THE OVEN AND REPLACE STONE**

You can gently remove the stones by hand. Feel free to use a flat head screwdriver to pry up the first stone. While cleaning the floor of the oven, be mindful to do so gently. There is no need to apply any cleaning solution to the interior of the oven, as smoke and flames discolor the inside during each use. Only clean appliance with

# Maintenance

---

recommended cleaning agents.

## WIPE INSIDE AND OUT

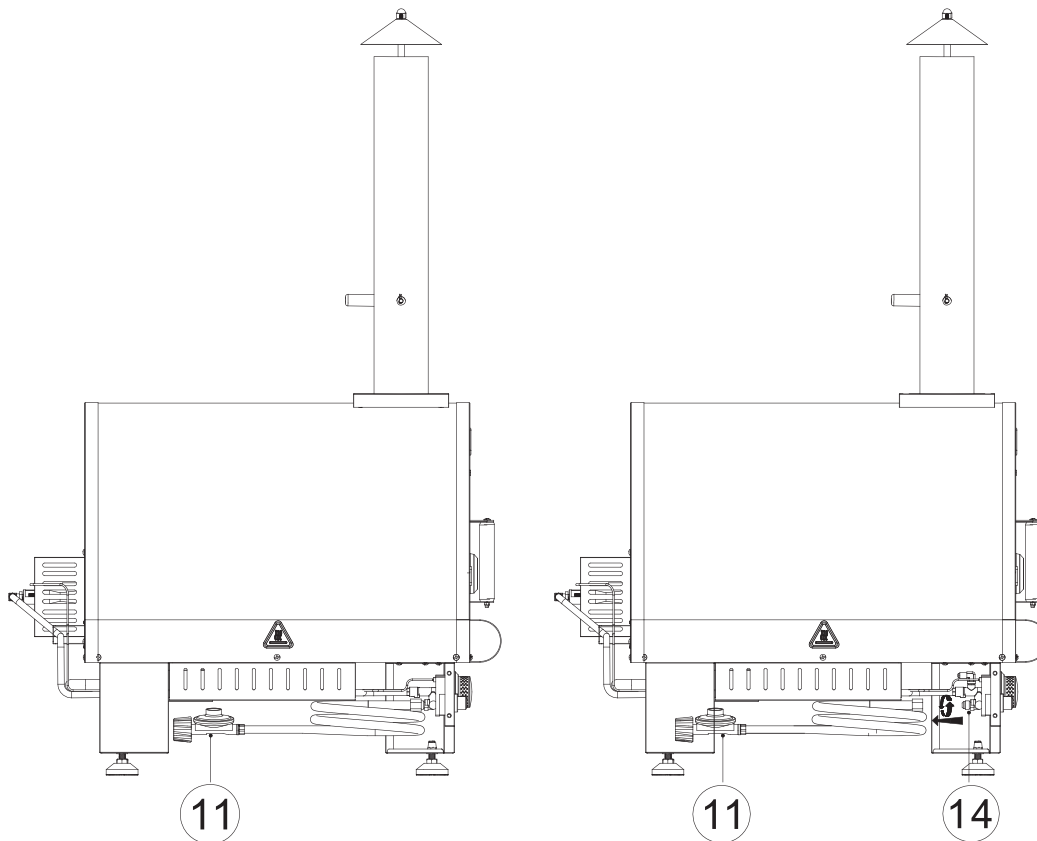
Put a small amount of powdered cleanser onto a clean, dry cloth and wipe all exterior parts of your oven to remove soot and stains and to restore your oven's shine. Always wipe in the direction of the stainless steel grain for best results. Use a little water inside and wipe clean with a dry cloth.

## WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

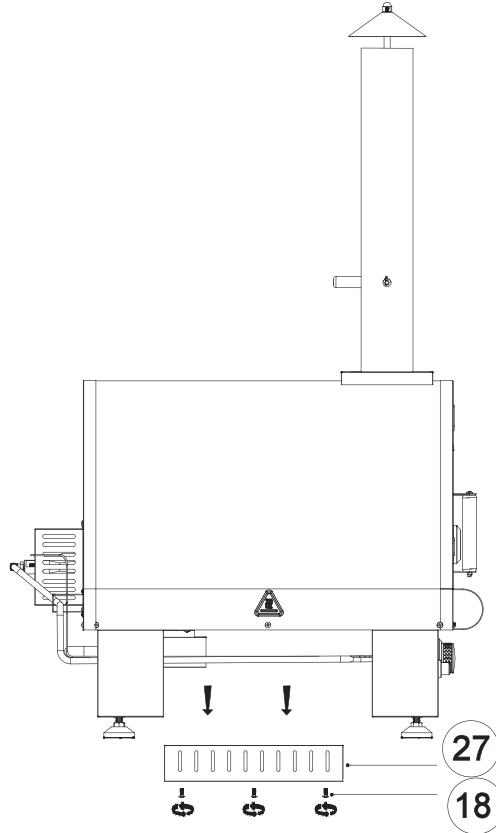
## NG CONVERSION

1. Separate and disassemble 11 and 14 with a wrench.

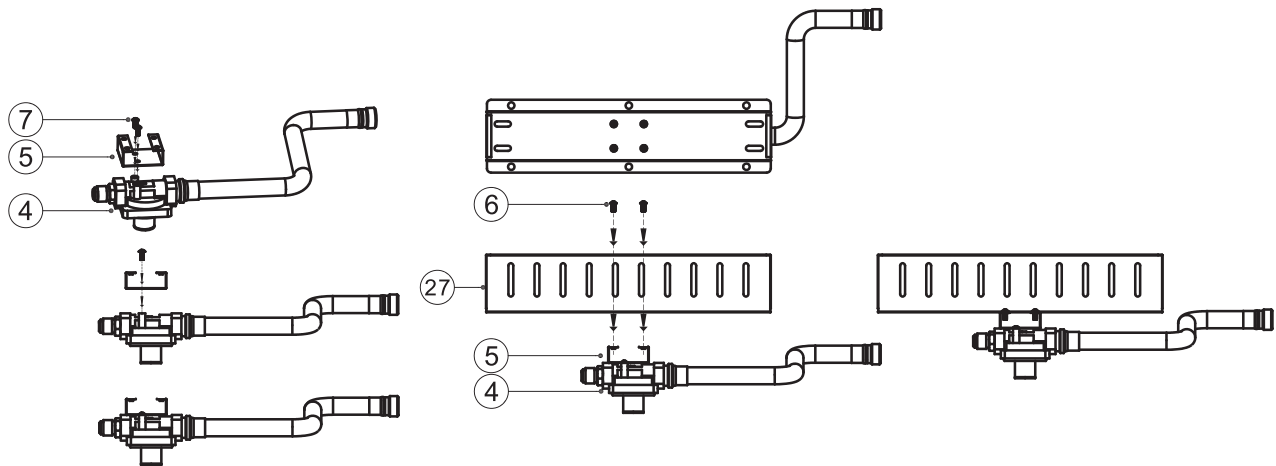





2. Use a screwdriver to separate 27 from the pizza oven body and disassemble it.



3. Use 2pcs M5x8 screw to connect 5 and 4. Install 4, 5 and 27 to use 4pcs 5/32x8 screw.

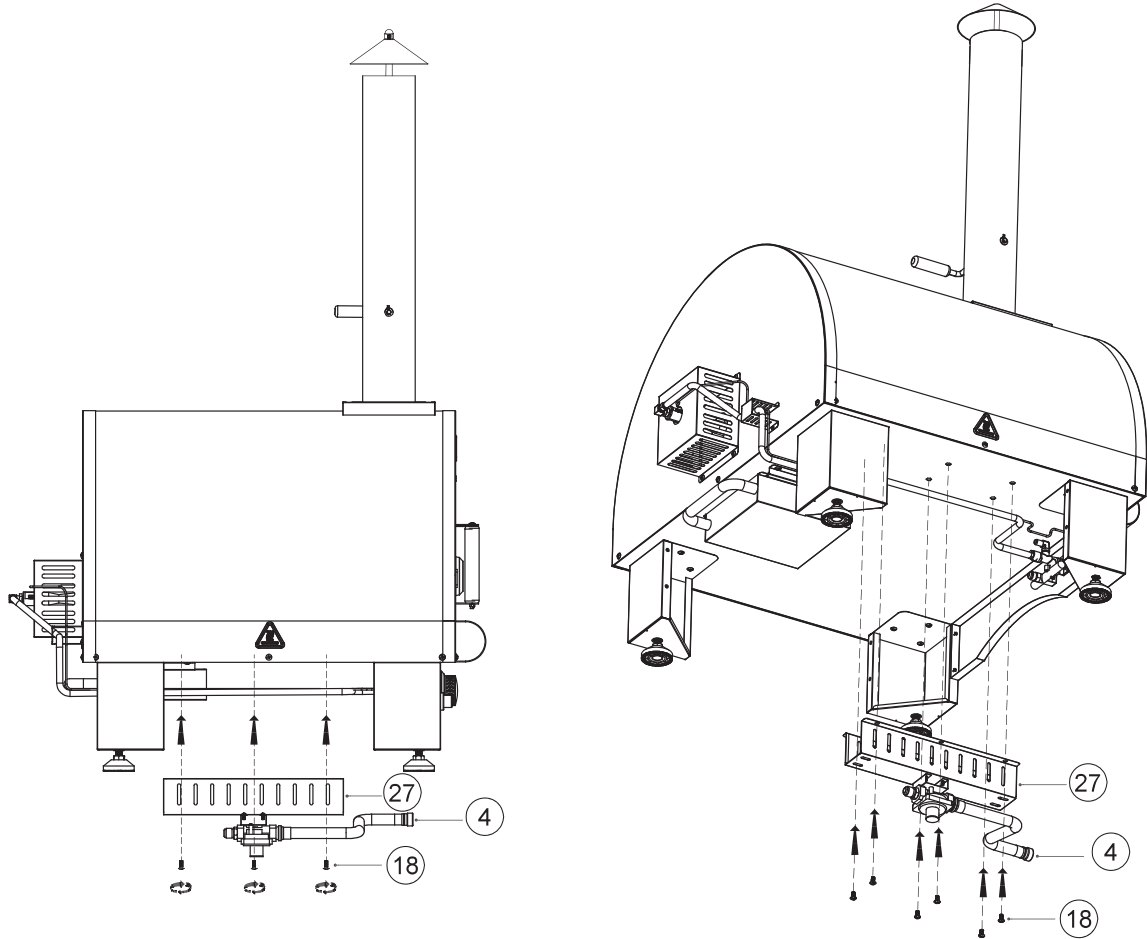


 M5"\*8 screw 2PCS

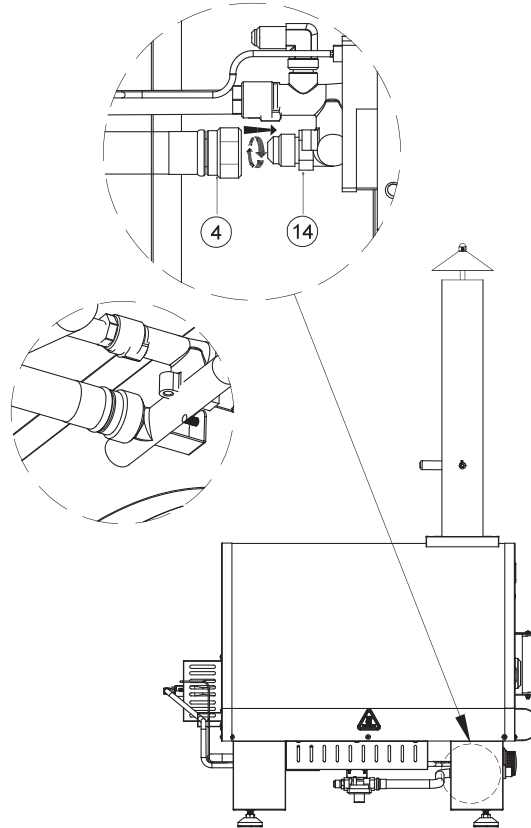
 5/32"\*8 screw 4PCS

# Maintenance

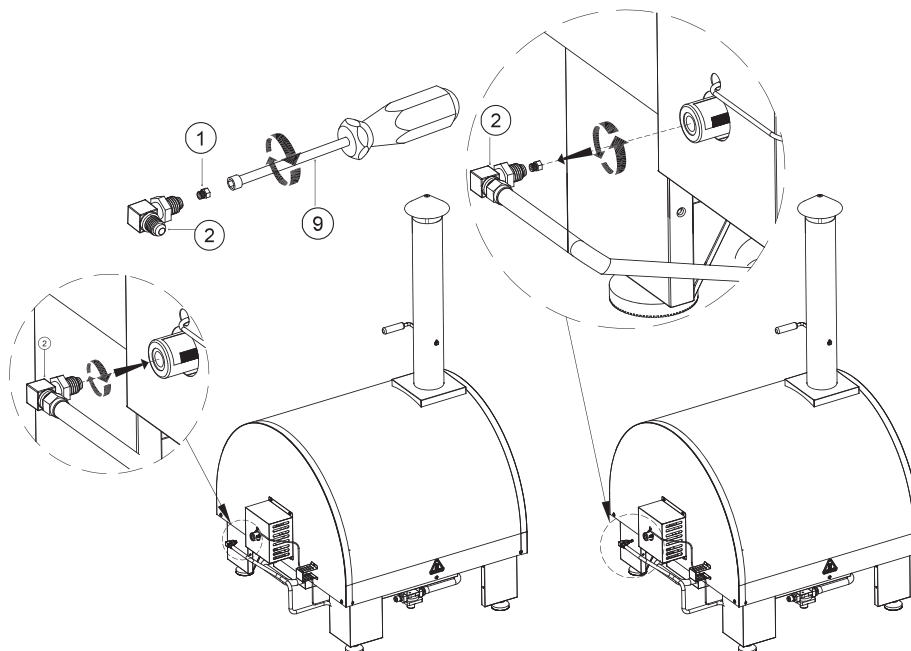
4. Install 4, 5, 27 connection assembly using 6 pcs 1/4x14mm screws to attach the base of oven dome.



5. Connect 4 and 14 with a wrench.

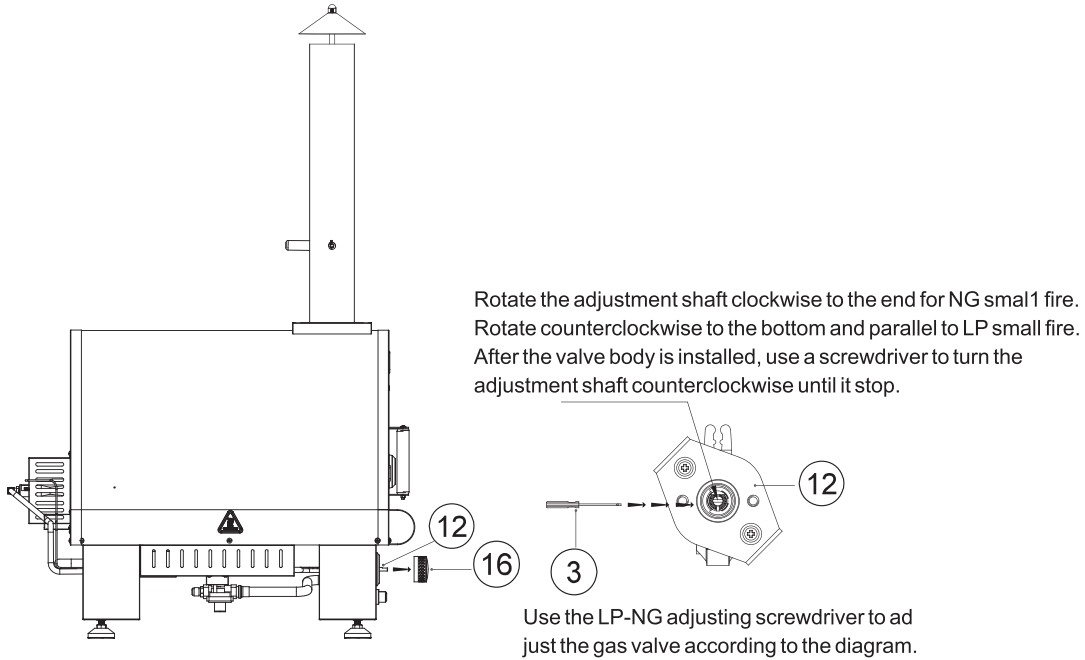


6. Use a wrench to separate and disassemble 2 from the burner. Use 10 to separate 1 from 2. Put 2 back into the burner.



# Maintenance

7. Separate 16 and 12. Use 3 to debug 12 as shown in the figure. Put 16 back into 12.



8. Connect 8 and 4 with a wrench.

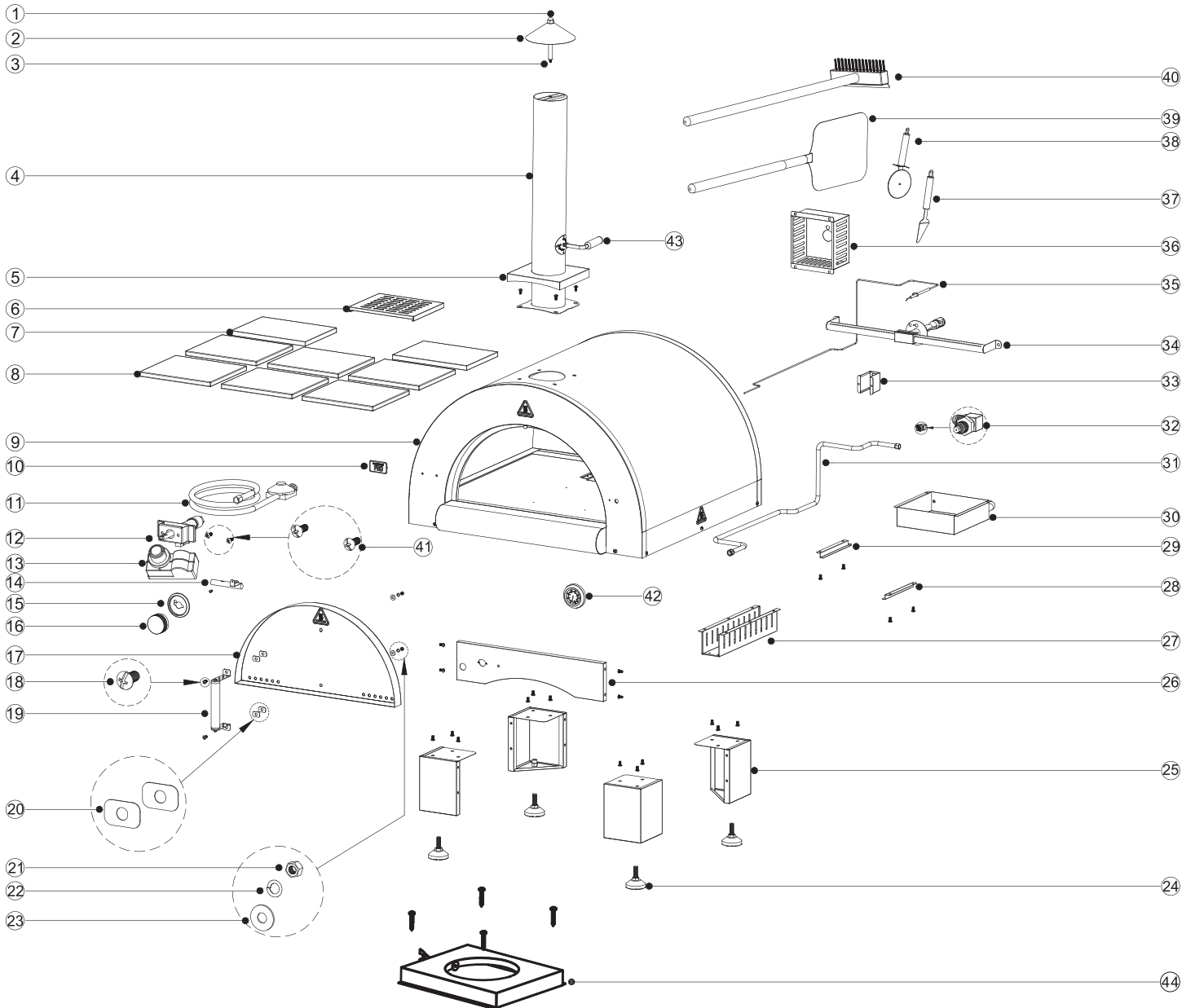
**Remark:** the quick connector is installed to the natural gas pipeline interface. After installation, insert the NG intake hose and use it.

**Warning:** the thread of the natural gas interface must be PNT1/2", each interface must be tightened with a wrench, and then ventilated. After ventilating, using soapy water to smear all the interfaces, be carefully observe whether there are bubbles. If there are no bubbles, there is no air leakage; if bubbles appear, stop the ventilation immediately, tighten the leaky interface with a wrench.

**THIS APPLIANCE IS EQUIPPED FOR (PROPANE) (LP) GAS. THIS APPLIANCE IS EQUIPPED WITH ORIFICES SIZED FOR OPERATION WITH PROPANE GAS. FOR CONVERSION TO NATURAL GAS SEE INSTRUCTION PLATE ON THE APPLIANCE. ORIFICES NECESSARY FOR NATURAL GAS CONVERSION ARE PROVIDED.**

# Parts Breakdown

**Model CE-CN-0082T-WG 47875**



# Parts Breakdown

## Model CE-CN-0082T-WG 47875

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO176	Ball Nut for 47875	1	AO191	Knob for 47875	16	AO206	Gas Pipe for 47875	31
AO177	Chimney Top for 47875	2	AO192	Oven Door for 47875	17	AO207	Movable Nozzle Connector for 47875	32
AO178	Chimney Top Bracket for 47875	3	AO193	Large Flat Head Screw for 47875	18	AO208	Ignition Pin Fixing Cover for 47875	33
AO179	Chimney Pipe for 47875	4	AO194	Oven Door Handle for 47875	19	AO209	T Shape Burner for 47875	34
AO180	Chimney Decorative Panel for 47875	5	AO195	Mica Slice 2 for 47875	20	AO210	Electrode for 47875	35
AO181	Net Cover for 47875	6	AO196	1/4 Hex Nut for 47875	21	AO211	Burner Protection Cover for 47875	36
AO182	Cordierite Refractory Brick 2 for 47875	7	AO197	1/4 Spring Washer for 47875	22	AO212	Pizza Spatula for 47875	37
AO183	Cordierite Refractory Brick 1 for 47875	8	AO198	1/4 Flat Washer for 47875	23	AO213	Pizza Wheel Cutter for 47875	38
AO184	Oven Dome for 47875	9	AO199	Support Leg for 47875	24	AO214	Big Shovel for 47875	39
AO185	Nameplate for 47875	10	AO200	Leg for 47875	25	AO215	Pizza Sweep for 47875	40
AO186	Gas System for 47875	11	AO201	Front Control Panel for 47875	26	AO216	M4x8 Screw for 47875	41
AO187	Gas Valve for 47875	12	AO202	Bellows Bracket for 47875	27	AO217	Thermometer for 47875	42
AO188	Igniter for 47875	13	AO203	Oil Pan Feet 1 for 47875	28	AO218	Side Handle for 47875	43
AO189	Gas Hose for 47875	14	AO204	Oil Pan Feet 2 for 47875	29	AO219	Cylinder Base for 47875	44
AO190	Knob Base for 47875	15	AO205	Oil Receiving Box for 47875	30			



# 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](mailto: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.

