



## ***Pizza Ovens***

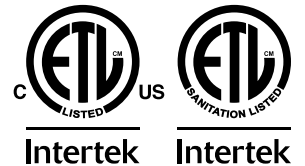
Models PE-CN-24P19, 36P26, 36P31

Items 48080, 48081, 48082

## ***Instruction Manual***



*Revised - 03/22/2024*



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Model PE-CN-24P19 / Model PE-CN-36P26 / Model PE-CN-36P31

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## **General Information**

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**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.**

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**Omcan Fabrication et distribution Compagnie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.**

### **VÉRIFIEZ LE COLIS DÈS RÉCEPTION**

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

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

## ***General Information***

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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***

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### **IMPORTANT:**

1. You are advised to read these instructions first before installation commences.
2. This manual must be handed to the end user after installation and commissioning.

### **IMPORTANT: DO NOT DISCARD THIS MANUAL**

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.



# Safety and Warranty

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## **FOR YOUR SAFETY**

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

### **WARNING:**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

### **IF YOU SMELL GAS**

DO NOT try to light any appliance. DO NOT touch any electrical switch. DO NOT use any telephone in your building. In the event a gas odor is detected, shut down the unit at the main gas shut-off valve and contact your local gas supplier from a neighboring location. Follow the instructions received from the gas supplier immediately and exactly.

### **WARNING: FIRE HAZARD**

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords. This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface. Maintain adequate clearances for cleaning and proper operation. This unit must be installed in an area with sufficient make-up air for proper combustion, and must be installed such that the flow of combustion and ventilation air will not be obstructed. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

### **DANGER: HEALTH HAZARD**

This appliance must be properly ventilated. Failure to provide and maintain proper ventilation of exhaust gases can result in severe injury or death.

### **DANGER: FIRE AND EXPLOSION HAZARD**

Never use an open flame to check for gas leaks. Fire and explosion may result. Use pipe sealant made specifically for gas piping on all pipe joints. Sealant must be resistant to the action of different gases. Verify that all supply piping is clean and free of obstructions, dirt, chips and pipe sealant compound prior to installation. All pipe joints should be checked for leaks before lighting. Leak checks should be performed with a soap and water solution. Never check for leaks with an open flame. Verify fuel gas type. If the available fuel does not match the nameplate specification, call for a qualified technician to exchange the replacement for the correct type.

## **GENERAL INFORMATION**

- Read the instructions in this manual carefully, as they contain important information on how to install, use and service the appliance safely, properly, and effectively.
- Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.
- This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. This appliance should be connected to the gas supply by qualified personnel only.
- All personnel in charge of using this appliance should be specifically trained in its operation.
- In the event of failure or malfunction, switch off the appliance. The periodic functional checks requested

# ***Safety and Warranty***

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in this manual should be carried out according to the instructions. Have the appliance serviced by a technically qualified person duly authorized by the manufacturer that uses genuine spare parts.

- Failure to comply with the above may jeopardize the appliance's safety.

## **SAFETY**

### **USING THE APPLIANCE SAFELY**

Being an appliance designed only for professional use, it should be operated by qualified personnel exclusively. Never leave the appliance unattended while it is on. Do not move the appliance while hot.

### **SAFETY INSTRUCTIONS IN CASE OF MALFUNCTION**

If the appliance will remain idle for some time or in the event of a failure, abnormal operation, etc., turn off the shutoff valve upstream of the appliance. Call the service.

### **ADDITIONAL PROHIBITIONS (HAZARDOUS PROCEDURES)**

Never tamper with the seals of the adjusting screws located on the gas valves.

### **DISPOSING OF THE APPLIANCE**

This appliance has been manufactured using recyclable raw materials and does not contain any hazardous or toxic substances. To dispose of the appliance and all its packaging materials, strictly follow the local regulations in force in the place where it is installed.

Packaging materials should be divided according to the type and delivered to a specific collection site. Ensure compliance with environmental protection regulations.

**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.**

**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)**



# Safety and Warranty

according to the current norms.

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

## Technical Specifications

Model	PE-CN-24P19	PE-CN-36P26	PE-CN-36P31
Gas Type	Natural Gas		
Chamber Dimensions (DxWxH)	19.6" x 19.5" x 14.2" 498 x 495 x 361mm	19.6" x 26.5" x 14.2" 498 x 673 x 361mm	19.6" x 31.5" x 14.2" 498 x 800 x 361mm
Total BTU/h	32,000		
Packaging Dimensions (DxWxH)	33" x 27" x 33" 838 x 686 x 838mm	33" x 35" x 33" 838 x 889 x 838mm	33" x 39" x 33" 838 x 991 x 838mm
Net Weight	160 lbs. / 72.6 kgs.	230 lbs. / 104.3 kgs.	265 lbs. / 120.2 kgs.
Packaging Weight	200 lbs. / 90.7 kgs.	260 lbs. / 117.9 kgs.	298 lbs. / 135.2 kgs.
Item Number	48080	48081	48082

## Installation

### FUNCTIONS

#### INTENDED USE

This unit is professional for catering and food industry. Manufacturer is not responsible for any other use than intended one.

#### CONSTRUCTION

The outside body is made of all stainless steel. The inside stone is excellent ceramic stone. Flame failure device is equipped on this unit. Temperature can be adjusted from 300 to 650°F. The ceramic stone can absorb heat evenly and cook pizzas in best state.

### INSTALLATION

#### GENERAL INFORMATION

The manufacturer cannot be held liable for any damage to property or injury to persons deriving from installation errors or from inappropriate use of the appliance and is not responsible for any faults caused by

# ***Installation***

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defective installation. In such cases, the warranty shall be null and void.

The appliance should be installed, serviced, connected to the gas system, and started up only by an authorized installer, who must comply with the safety regulations in force in the place where the appliance is being installed.

## **REGULATORY INSTALLATION CONDITIONS**

For your information, we remind you that all appliances installed in public assembly buildings must meet all the requirements listed below. The appliance should be both installed and serviced in accordance with all applicable regulations and standards in force, namely:

- Safety regulations on fire hazard and panic in public assembly buildings.
- General regulations applicable to all appliances.
- Systems burning combustible gas and liquefied hydrocarbons.

Then, follow the specific regulations according to the type of gas being used. Make sure that available gas is the same as indicated on the naming plate.

- Heating, ventilation, refrigeration, air conditioning, and generation of steam and hot water for sanitary use.
- Installation of foodservice cooking appliances.
- Specific regulations applicable to each type of public assembly building (hospitals, shops, etc.).

## **EXHAUSTING FUMES**

The appliance should be installed in a well-ventilated area, if possible under a vent hood, in compliance with all applicable regulations in force. This will ensure that all burnt gases produced during the combustion process are completely exhausted.

## **POSSIBLE ENVIRONMENTAL INTERFERENCE**

Suitable protective measures should be taken to prevent such walls from being damaged if the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials). Therefore, apply a coating to insulate the walls from radioactive heat or keep a minimum clearance of 200 mm (8") from the side and back panels of the appliance.

## **PREPARING FOR INSTALLATION**

Check that the appliance is pre-set to use the gas family available at the place of use. If the available gas is different, you will need to convert the appliance to use this other type of gas. For directions, please refer to section "instructions for field conversion to LP gas" below.

## **STORAGE**

If the appliance has been stored in a warehouse where room temperature is below 0°C (32°F), it should be warmed up to at least +10 °C (50 °F) before switching it on.



## **TRANSPORTING THE APPLIANCE**

The best way to transport this appliance is inside its packing to protect it from outside damage. After the appliance has been unpacked, use wooden spacers if you should need to lift it up.

## **UNPACKING THE APPLIANCE**

Prior to installation, remove all packaging materials from the appliance. Certain parts are wrapped up in adhesive film, which should be carefully removed. Remove any glue traces left on the appliance thoroughly using non-flammable solvents. It is forbidden to use abrasive substances.

## **DISPOSING OF PACKAGING MATERIALS**

All packaging materials must be disposed of in compliance with applicable local regulations in force where the appliance is being installed. Packaging materials should be separated according to their types and delivered to specific collection sites. Ensure compliance with environmental protection regulations.

## **POSITIONING THE APPLIANCE**

Level the appliance using a level. Height can be adjusted with the help of the adjustable feet.

## **GAS SUPPLY CONNECTION**

This appliance is designed to burn natural gas.

## **INSTRUCTIONS FOR FIELD CONVERSION TO LP GAS**

### **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 equipment.

### **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 manufacture's instructions supplied with the kit.

### **CAUTION**

Ensure the gas supply is shut off at the manual shut off valve before proceeding with the conversion.

Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the

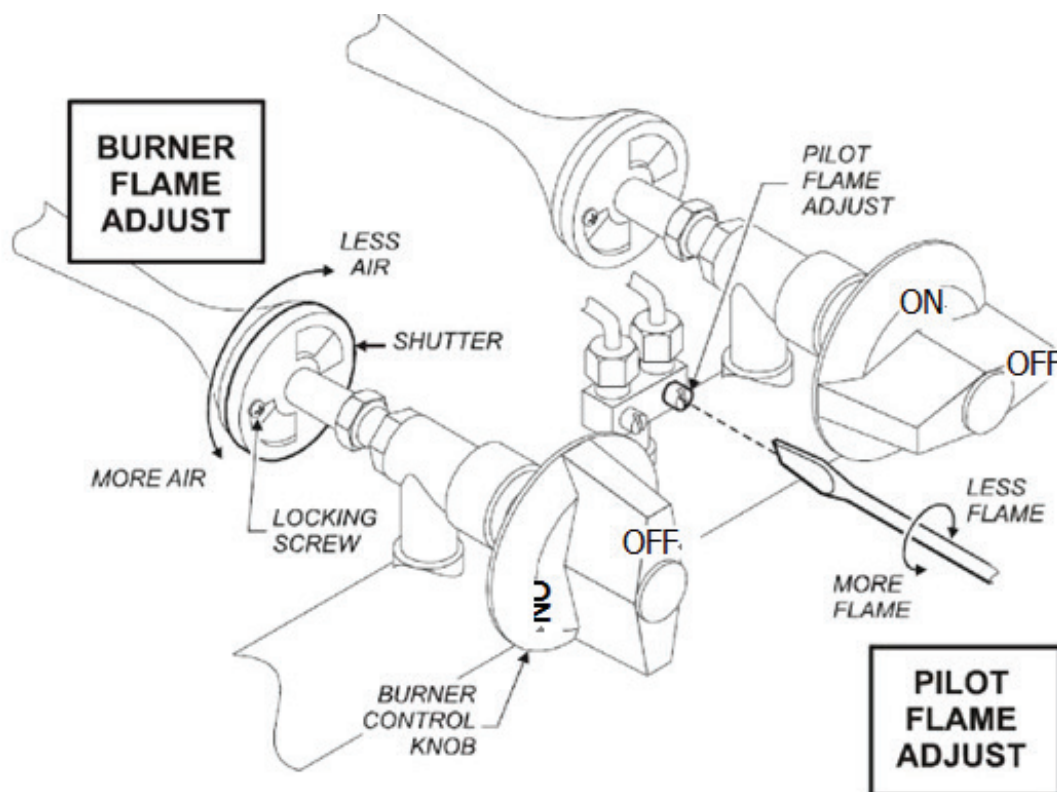
# Installation

conversion. Take off the front panel to expose the pilot valve and control valve.

## CHANGE OF THE MAIN BURNER ORIFICE

Loosen and remove the brass orifice located on the end of the burner with a wrench. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the nozzle holder, this will ensure a good gas tight seal.

## PILOT FLAME ADJUSTMENT

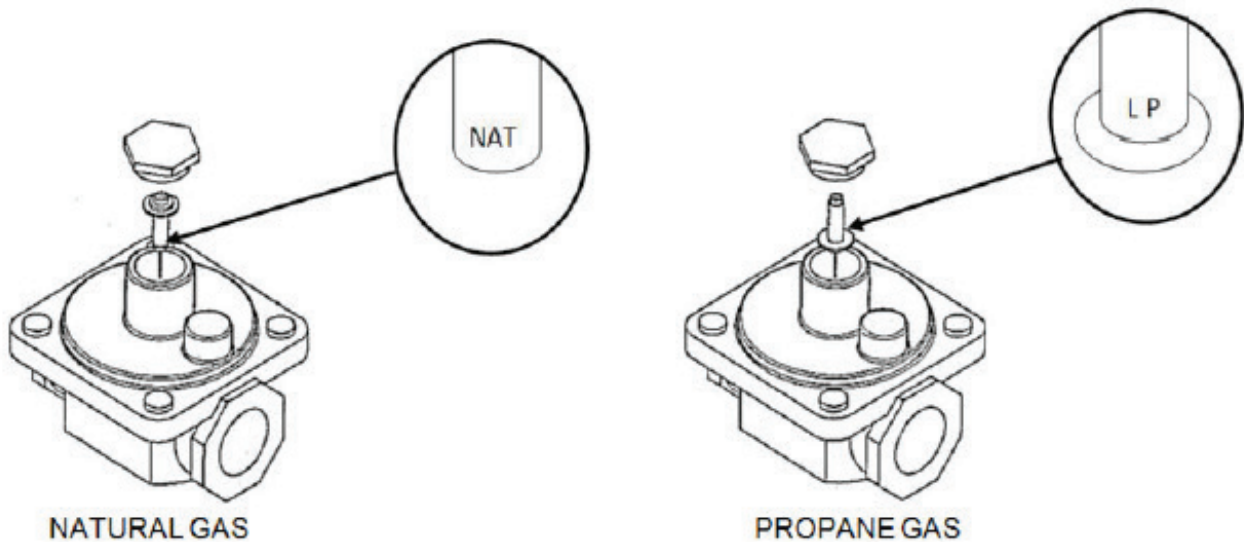


When changing from natural gas to LPG, it is necessary to adjust the pilot burner flame as well. Please adjust the flame same as pictures illustrating. Use a screw driver to adjust the flame height to a desired flame. Rotate it clockwise, the flame height would be reduced. Rotate it anti-clockwise, the flame height would be higher.

## OVEN PILOT NOZZLE CHANGE (FOR GAS RANGE)

When changing from natural gas to LPG, it is necessary to change the pilot nozzle for the gas range ovens. Use a spanner to loosen the fixing nut and change the nozzle to propane gas. Replace with the new orifice from the conversion kit. Put back the fixing nut back. First apply a small amount of jointing paste to the thread on the end of the nozzle holder, this will ensure a good gas tight seal.

## REGULATOR ADJUSTMENT



To operate with LPG gas, the regulator must be changed to operate at 10"WC. (see above illustration) To do this, remove the converter cap and pin from the regulator, remove the pin and invert then reinstall in the cap. Replace the cap on the regulator taking care that the gasket is in place on the cap. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2PSI (13"WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.

1. Check for gas leaks: A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
2. Put back the front panel and fasten it by screws.
3. Fix the conversion rating plate supplied in the kit adjacent to the original rating plate on the rear of the unit. Fill in the details required on the installation plate and fix to the surface of the unit.

## INSTRUCTION FOR NORMAL OPERATING SEQUENCE

### PILOT BURNER OPERATION

The units are equipped with standing pilots, and should be lit immediately after the gas is turned on.

- Turn off main valve to unit and wait 5 minutes to clear gas.
- Turn off all knobs and pilot valves.
- Turn on main valve and light all pilots.
- The pilot burner must be lit, from the hole of the front panel. Hold an ignition source (6" fire lighter) to light up the pilot. When the flame is established, remove the ignition source.

### BURNER OPERATION

To start main burners, turn the burner valve knob to "ON position

# ***Installation***

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## **DERATING AT ALTITUDES ABOVE 2000 FT (610M)**

Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operation at elevations up to 2000 ft (610m).

For operation at elevations above 2000 ft (610m), equipment ratings shall be reduced at the rate of 4 percent for each 1000 ft (300m) above sea level before selecting appropriately sized equipment.

# ***Operation***

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## **BEFORE USING THE APPLIANCE**

### **PREPARING THE APPLIANCE FOR USE**

Before baking pizza for the first time, we recommend cleaning the appliance thoroughly, and especially the oven cooking chamber. Remove all packaging materials and adhesive films from the appliance very carefully. Before cleaning the stainless steel parts, make sure that the detergent you intend to use does not contain any abrasive substances and that it is suitable for stainless steel surfaces. Wipe the appliance dry with a clean cloth. Never use water jets to clean the appliance.

## **USING THE APPLIANCE**

### **LIGHTING AND RELIGHTING**

Open the bottom plate in the oven. Press the red button and fire the pilot with cigarette lighter. Hold the button for 20 seconds and then release it. Repeat it if the pilot is not lit. After the pilot is lit, turn the main gas switch on. Set the temperature between 300°-650°F.

**Note: when the unit is lit for the first time, it would take a longer timer due to the air in the pipe. If the flame could not be maintained, turn burner off and wait 5 minutes, then repeat.**

### **SHUTDOWN**

To turn off the burner: rotate the knob clockwise to strip mark and align with the salient point. When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain lit. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

# ***Maintenance***

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## **CLEANING**

Before cleaning, turn off the appliance, shut off gas supply upstream of it.

## GENERAL INFORMATION

The main causes for stainless steel wear or corrosion are:

- Using abrasive or acid detergents, especially chlorine-based products such as hydrochloric acid or sodium hypochlorite (bleach). Therefore, before buying a detergent product, make sure it does not corrode stainless steel.
- Stagnation of ferrous deposits (such as those created by rust dissolved in the water flowing through the piping, especially after the appliance has remained idle for some time). Therefore, avoid such stagnation; do not use wire wool pads to remove the most stubborn food residues. Use, rather, pads or spatulas made of stainless steel or softer, non-ferrous materials.
- Stagnation of substances having acid components such as vinegar, lemon juice, sauces, salt, etc. Therefore, prevent prolonged contact of these substances with the stainless steel parts of the appliance. The evaporation of saline solutions over the surfaces of the appliance is particularly harmful to them.

## ROUTINE CLEANING

Cleaning the appliance thoroughly every day will keep it in perfect condition and increase its lifetime. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acid or abrasive as discussed further above. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them. Rinse it off with clean water and wipe it dry with a clean cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.

Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

## STAINS AND ABRASIONS ON THE STEEL SURFACE

Scratches and dark stains may be smoothed or removed using stainless steel wool pads or synthetic abrasive sponges, which should always be rubbed in the same direction as the satin finish.

## RUST

Should you need to eliminate rust stains, contact manufacturers of industrial detergents to find a detergent that can remove such stains. Industrial de-scaling products can also be used to that end. After rubbing off the stain and rinsing with clean water, an alkaline detergent may be required to neutralize any acid compounds left on the surface.

## IDLE PERIOD

If the appliance will remain idle for a certain period of time, clean it and wipe it dry first, and then apply a film of a suitable product (such as Vaseline oil spray or similar products) to protect it. Shut off gas and power supply upstream of the appliance.

To avoid the appearance of corrosion spots, make sure that any salt residues left on the internal and external walls are carefully removed.

## PERIODIC MAINTENANCE

Only qualified personnel are allowed to carry out service and maintenance operations. The following

# ***Maintenance***

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maintenance operations should be performed at least once a year:

## **CHECKING FOR PROPER OPERATION OF ALL CONTROL AND SAFETY DEVICES, CHECKING BURNER COMBUSTION, I.E.:**

1. Ignition.
2. Combustion safety.
3. Checking for proper operation throughout the entire HIGH-to-LOW control range.

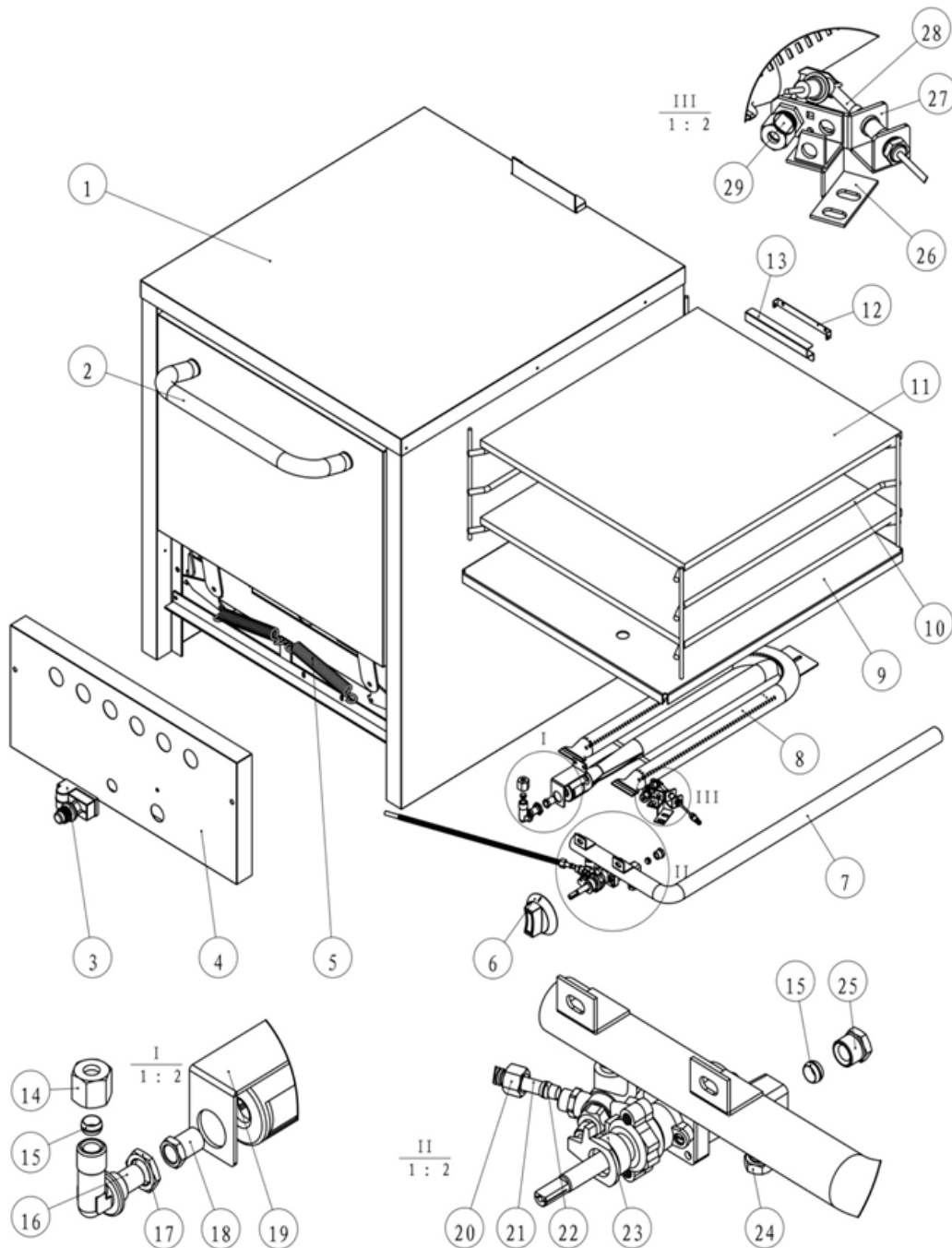
We recommend signing a service agreement providing for at least one check-up a year.

# Parts Breakdown

**Model PE-CN-24P19** 48080

**Model PE-CN-36P26** 48081

**Model PE-CN-36P31** 48082



# Parts Breakdown

## Model PE-CN-24P19 48080

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP777	Body Assembly for 48080	1	AP786	Baking Stone for 48080	11	AP793	Pilot Gas Inlet Pipe for 48080	21
AP778	Door Handle for 48080	2	AP787	Sensor Fixation Plate for 48080	12	AP794	Clamp for 48080	22
AP779	Igniter for 48080	3	AP788	Sensor Cover Plate for 48080	13	66209	Thermostat Valve for 48080	23
AP780	Front Control Panel for 48080	4	AP789	Screw for 48080	14	AJ605	Test Plug for 48080	24
AP781	Spring for 48080	5	AL124	Compression Ring for 48080	15	AP795	Screw for 48080	25
AJ601	Top Burner Knob for 48080	6	AP790	Nozzle Connecting Elbow for 48080	16	AP796	Pilot Bracket Fixation Plate for 48080	26
AP782	Gas Inlet Pipe for 48080	7	AJ596	Flat Nut for 48080	17	AP797	Thermocouple Bracket for 48080	27
AP783	Burner for 48080	8	AJ595	Oven Nozzle for 48080	18	66217	Thermocouple for 48080	28
AP784	Chamber Bottom Plate for 48080	9	AP791	Nozzle Bracket for 48080	19	66201	Oven Pilot (NG) for 48080	29
AP785	Oven Side Rack for 48080	10	AP792	Screw for 48080	20			



# Parts Breakdown

## Model PE-CN-36P26 48081

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP798	Body Assembly for 48081	1	AP802	Baking Stone for 48081	11	AP793	Pilot Gas Inlet Pipe for 48081	21
AP799	Door Handle for 48081	2	AP787	Sensor Fixation Plate for 48081	12	AP794	Clamp for 48081	22
AP779	Igniter for 48081	3	AP788	Sensor Cover Plate for 48081	13	66209	Thermostat Valve for 48081	23
AP800	Front Control Panel for 48081	4	AP789	Screw for 48081	14	AJ605	Test Plug for 48081	24
AP781	Spring for 48081	5	AL124	Compression Ring for 48081	15	AP795	Screw for 48081	25
AJ601	Top Burner Knob for 48081	6	AP790	Nozzle Connecting Elbow for 48081	16	AP796	Pilot Bracket Fixation Plate for 48081	26
AP782	Gas Inlet Pipe for 48081	7	AJ596	Flat Nut for 48081	17	AP797	Thermocouple Bracket for 48081	27
AP783	Burner for 48081	8	AJ595	Oven Nozzle for 48081	18	66217	Thermocouple for 48081	28
AP801	Chamber Bottom Plate for 48081	9	AP791	Nozzle Bracket for 48081	19	66201	Oven Pilot (NG) for 48081	29
AP785	Oven Side Rack for 48081	10	AP792	Screw for 48081	20			

# Parts Breakdown

## Model PE-CN-36P31 48082

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP803	Body Assembly for 48082	1	AP807	Baking Stone for 48082	11	AP793	Pilot Gas Inlet Pipe for 48082	21
AP804	Door Handle for 48082	2	AP787	Sensor Fixation Plate for 48082	12	AP794	Clamp for 48082	22
AP779	Igniter for 48082	3	AP788	Sensor Cover Plate for 48082	13	66209	Thermostat Valve for 48082	23
AP805	Front Control Panel for 48082	4	AP789	Screw for 48082	14	AJ605	Test Plug for 48082	24
AP781	Spring for 48082	5	AL124	Compression Ring for 48082	15	AP795	Screw for 48082	25
AJ601	Top Burner Knob for 48082	6	AP790	Nozzle Connecting Elbow for 48082	16	AP796	Pilot Bracket Fixation Plate for 48082	26
AP782	Gas Inlet Pipe for 48082	7	AJ596	Flat Nut for 48082	17	AP797	Thermocouple Bracket for 48082	27
AP783	Burner for 48082	8	AJ595	Oven Nozzle for 48082	18	66217	Thermocouple for 48082	28
AP806	Chamber Bottom Plate for 48082	9	AP791	Nozzle Bracket for 48082	19	66201	Oven Pilot (NG) for 48082	29
AP785	Oven Side Rack for 48082	10	AP792	Screw for 48082	20			



# 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.

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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.

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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.

