



Sous Vide
Model CE-CN-1500
Item 47046
Instruction Manual



Revised - 05/03/2022



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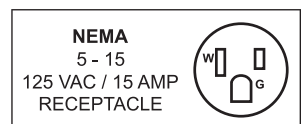


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General Information

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'Amerique, 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'acohol, 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 expédiées 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

IMPORTANT SAFEGUARDS

1. Read all instructions carefully before using the appliance.
2. To protect against electrical shock, do not immerse power cord or plug in water or any other liquid.
3. Children should not use this appliance. When in use around children, close supervision by an adult is necessary and the appliance should be kept out of their reach.
4. Keep the appliance and its power cord away from hot surfaces, heated ovens, or stove burners.

Safety and Warranty

5. Unplug the appliance from any electrical outlet when not in use and before cleaning. Allow the appliance to cool before putting in or taking out any cleanable parts.
6. Do not use any attachment or accessories not recommended by the supplier. Use of such attachments or accessories may cause fire, electrical shock, or injury.
7. Do not use this appliance for any purpose other than its intended use.
8. Do not use this appliance if it has been dropped or appears to be damaged. Do not use this appliance if it has a damaged cord or plug, or after it malfunctions in any manner. If a malfunction occurs, return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
9. Do not attempt to operate (heat) the appliance without sufficient water in the bath (recommend water volume 5~ 40 liter). Periodically check the water reservoir to ensure that the liquid depth is within acceptable levels. Always stop the circulator prior to refilling the water bath.
10. Take care not to overfill the water bath; allow sufficient room to accommodate the volume of food pouches when added to water bath. Top off water in bath to no more than the MAX level mark after adding pouches.
11. Take care when removing the appliance when it is hot, as hot water will collect on the inside of the appliance during cooking.
12. To disconnect, touch the Start/Stop button to turn off the appliance, then remove the plug from the wall outlet.
13. Ensure the water in any container used is at a suitable ambient temperature before emptying.
14. This appliance is not intended for use by people with reduced physical, sensory or mental capabilities or who lack experience with cooking appliances.

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 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.

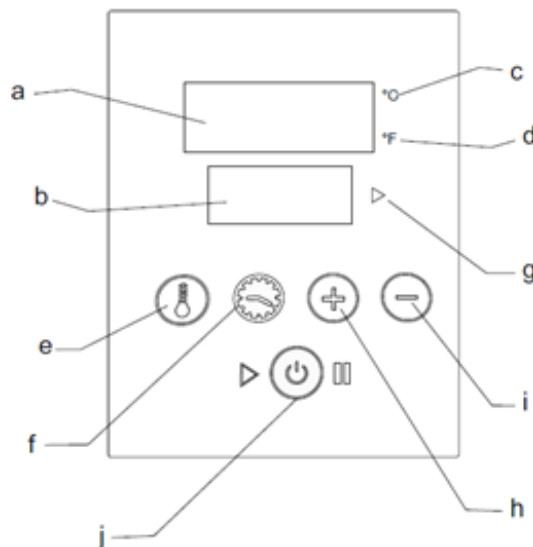
Safety and Warranty

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-1500
Power	1500 W
Temperature Setting	0 - 90°C / 32 - 194°F
Time Setting	0 - 99.59 Hours
Suggested Volume	5 - 40 L / 5.3 - 42.3 QT
Electrical	120V / 60Hz / 1
Dimensions	3.5" x 4.5" x 14" / 90 x 116 x 356mm
Packaging Dimensions	15" x 10.8" x 16.3" / 381 x 274 x 415mm
Weight	22 lbs. / 10 kgs.
Packaging Weight	24.3 lbs. / 11 kgs.
Item Number	47046

Operation



a. Temperature display.

- b. Time display.
- c. Symbol for centigrade (if selected).
- d. Symbol for Fahrenheit (if selected).
- e. Temperature setting button.
- f. Time setting button.
- g. In use symbol.
- h. Increase time or temperature button.
- i. Decrease time or temperature button.
- j. On/Off/Start/Stop button.

OPERATING YOUR PRODUCT

1. Choose a Container large enough to hold your food, with plenty of room for the water to circulate. Any container will do, but we recommend a polycarbonate food storage container, or a large metal cooking pot. Avoid plastic containers made with BPA's or PVC materials. If in doubt, check your container is food safe before use.
2. Attach the Circulator to the side of the container using the fixing clip. BETTER NOT place the circulator in the centre of the container, as there is a risk of the appliance falling over and damaging the appliance. Add water to the container above the MIN water line marked on the circulator, but below the MAX water line. Remember that adding food to the container will displace the water and increase the water level, so take this into account when filling your container!
3. Turn on the Circulator by pressing and holding the On/Off button for 2 seconds. The appliance display will illuminate, meaning the circulator is ready for use.
If the circulator has not been used before, and the appliance is started at this point, then the default temperature of 60°C will be displayed, and the default time of 2 hours will be set. If the appliance has been used before, it will display the last used settings.
4. Set the Temperature by pressing the TEMP button.
Pressing and holding the TEMP button for 2 seconds will switch the temperature display between Centigrade and Fahrenheit. Once selected, press the + or - button to increase or decrease the temperature. Pressing and holding the + or - button will increase or decrease the temperature by 1.0°C. Pressing and releasing the + or - buttons will increase or decrease the temperature by 0.1°C. The temperature can be set between 0-90°C / 32-194°F.
5. Set the Time by pressing the TIME button.
Use this button to set the desired length of time you wish the circulator to operate for. Pressing the time button will flip between hours and minutes. The circulator can be set for a maximum time of 99hrs.
6. Start/Stop the Circulator by pressing the Start/Stop button. The circulator will begin to circulate the water in the container, and the in use symbol will be shown on the display.
If the water is below temperature, the heater will be activated, and the circulator will heat the water to the set temperature. Once at the desired temperature the heater will be turned off, until the temperature drops below the set temperature, after which the heater will be activated again. This will continue throughout the cooking cycle.
7. When the water heat to set temperature, the timer start to count down. When the timer set is reached and the user does not stop the unit, it will continue to work for one more hour and then stop automatically. A quiet clicking may be heard during this time as the heater is turned on and off to maintain the desired temperature. This is normal.

Operation

Note: It may be necessary to top up the water in your container if cooking for extended periods of time, due to water evaporating from the container. The circulator should be paused using the Start/ Stop button, to pause the motor. Top up the water, then restart the appliance with the same button. If the appliance is not paused and error message E04 will show. You can reset this error by pressing the Start/Stop button again.

QUICK TEMPERATURE REFERENCE FOR COOKING COMMON FOODS:

Food	Temperature	Food	Temperature	Food	Temperature
Meat - Rare	120°F/49°C	Pork - Medium-Rare	134°F/56.5°C	Shellfish	135°F/56°C to 140°F/60°C
Meat - Medium-Rare	134°F/56°C	Pork - Medium	140°F/60°C	Vegetable	185°F/85°C
Meat - Medium	140°F/60°C	Pork - Well Done	160°F/71°C	Eggs - Soft Boiled	147°F/64°C
Meat - Medium-Well	150°F/65°C	Fish - Rare	116°F/47°C	Eggs - Hard Boiled	167°F/75°C
Poultry - White Meat	140°F/60°C to 146°F/63°C up to 160°F/71°C as desired.	Fish - Medium-Rare	126°F/52°C	Custard	170°F/76.5°C
Poultry - Dark Meat	176°F/80°C	Fish - Medium	140°F/60°C		

Raw or unpasteurized foods must not be consumed by immune compromised or highly susceptible individuals.

Maintenance

The circulator will provide you with years of trouble free cooking, but over time small particles of food and minerals may collect in the appliance. General cleaning and maintenance from time to time will keep your appliance in perfect working order. Keep the machine dry if not in use.

GENERAL CLEANING

For general cleaning to remove any food or grease from the impeller and heating coil, simply fill your chosen container with warm water and a weak mixture of dishwashing detergent. Set your appliance at 70°C and run the appliance for around 60 minutes. Remember to rinse the circulator afterwards to remove any remaining detergent prior to use.

If your food bags burst in the water bath, and food gets trapped or sucked into the rear of the appliance, then you may need to remove the rear cover of the appliance, and rinse the heating coil and impeller. The circulator has a back cover that detaches for cleaning. It should only be detached when the circulator is off and unplugged; it should never be detached during use. The removal of the rear plate for cleaning of the coil and

Maintenance

impeller should not be necessary for general day use.

TO OPEN THE REAR PLATE FOR CLEANING:

- Using a screwdriver, carefully remove the 4 screws and washers from the rear of the appliance.
- Remove the 2 screws holding the plastic housing that protects the impeller.
- Rinse the appliance under a running tap to clean any food from the heating coil and impeller.
- Re-install the impeller housing and back plate.

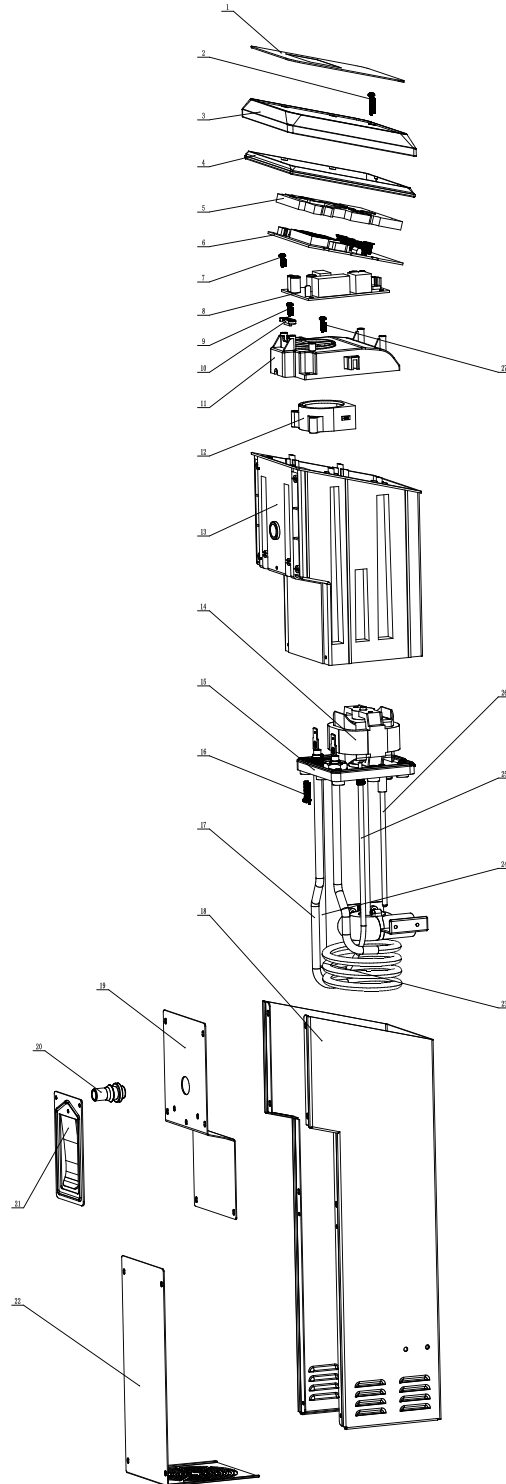
DECALCIFICATION

After some time, the water you use will deposit calcium onto the coils, much in the same way as the element in your kettle. When the coils become covered by calcium deposits, they need to be cleaned to keep them efficient. To do this, you can either use 25% vinegar solution in water, or add a dedicated decalcifying agent, such as CLR (Calcium, Lime, Rust remover) to your water bath, following the dilution instructions provided by the manufacturer.

Set the temperature of your water bath to 25°C / 77°F and allow the appliance to run for around 30 minutes.

Parts Breakdown

Model CE-CN-1500 47046



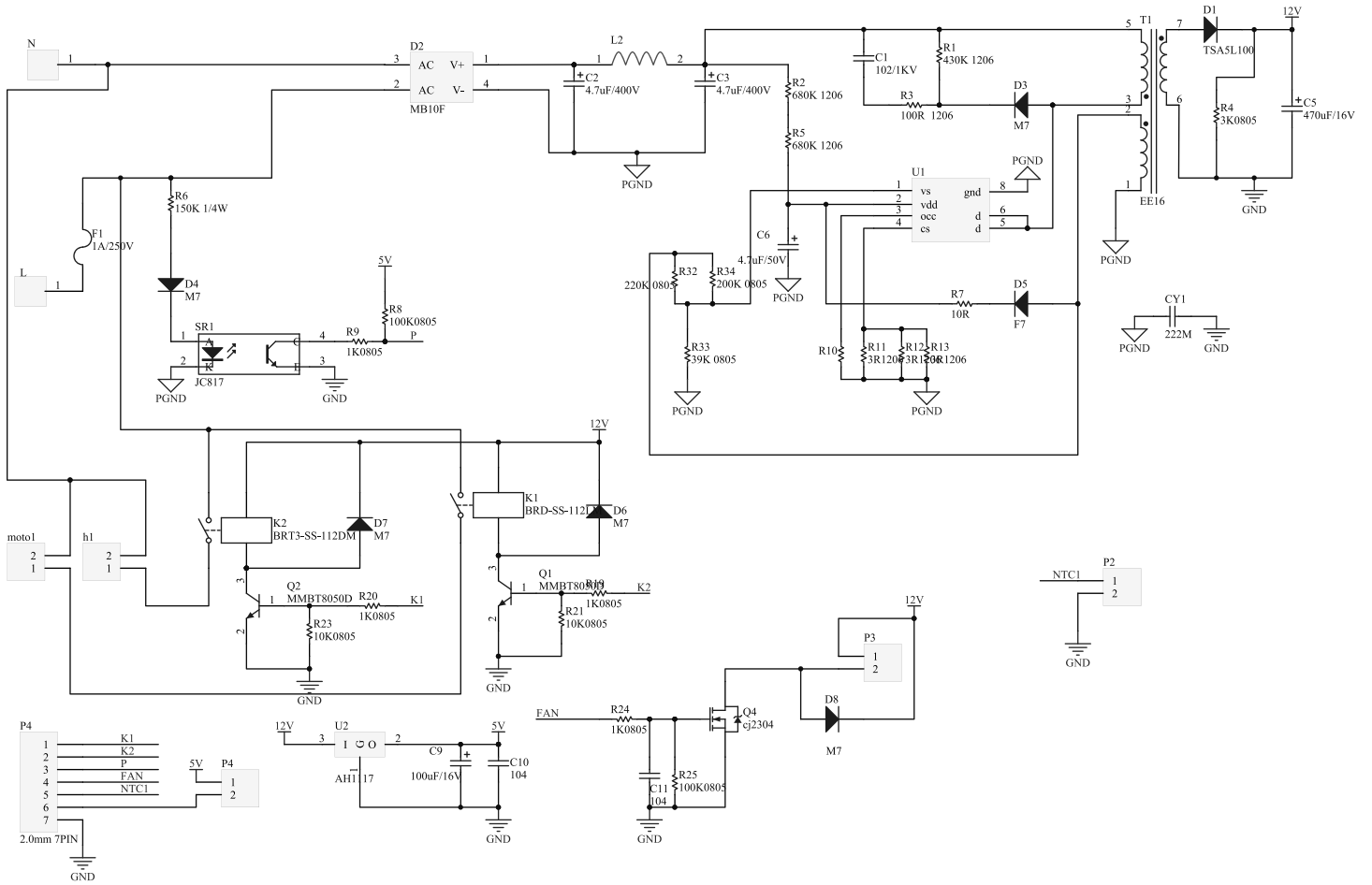
Parts Breakdown

Model CE-CN-1500 47046

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AJ940	Display Screen for 47046	1	AJ949	Fan Bracket for 47046	11	AJ958	Fixing Plate for 47046	21
AJ941	Coarse-Thread Screws for 47046	2, 16	AJ950	Fan for 47046	12	AJ959	Removable Cover for 47046	22
AJ942	Control Panel for 47046	3	AJ951	Body for 47046	13	AJ960	Thermostat Fixing Clip for 47046	23
AJ943	Upper Sealing Silicon for 47046	4	AJ952	Motor Component for 47046	14	AJ961	Thermal Link for 47046	24
AJ944	Moisture-Proof Plate for 47046	5	AJ953	Motor Fixing Bracket for 47046	15	AJ962	Water Temperature Sensor for 47046	25
AJ945	Control PCB for 47046	6	AJ954	Heating Element for 47046	17	AJ963	Water Level Electrode for 47046	26
AJ946	Coarse-Thread Screws for 47046	7, 9	AJ955	Stainless Steel Body for 47046	18	AJ964	Coarse-Thread Screws for 47046	27
AJ947	Main PCB for 47046	8	AJ956	Removable Cover for 47046	19			
AJ948	Cord Press Board for 47046	10	AJ957	Power Supply Cord Connector for 47046	20			

Electrical Schematics

Model CE-CN-1500 47046





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.

