



Countertop Fryers
Models CE-CN-0401, 0402
Items 47281, 47282
Instruction Manual



Revised - 02/27/2023



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



Table of Contents

Model CE-CN-0401 / Model CE-CN-0402

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6
Operation -----	7
Maintenance -----	7
Troubleshooting -----	7
Parts Breakdown -----	8 - 9
Electrical Schematics -----	10 - 11
Notes -----	12 - 14
Warranty Registration -----	15



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

SAFETY

Make sure the oil levels are to the indicated level.

Take care when in use to avoid oil spilling. The oil pan should not be covered during frying.

When not use, remove the plug from the power socket whilst cleaning, draining oil, or filling with oil.



Safety and Warranty

If the power cord is damaged, it must be replaced by qualified technician.

Note: Please take off the plastic film from the unit.

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 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

Model	CE-CN-0401	CE-CN-0402
Electrical	110-120V / 60Hz / 1	240V / 60Hz / 1
Power	1800 W	3600 W
Number of Fryer Baskets	1	
Number of Fryer Baskets Included	1	
Oil Capacity	10 lbs. / 4.5 kgs.	15 lbs. / 6.8 kgs.
Fryer Basket Dimensions	8.1" x 7.9" x 4.5" / 205 x 200 x 115mm	8.1" x 7.9" x 5.5" / 205 x 200 x 140mm
Temperature Range	79.4 - 198.9°C / 175 - 390°F	
Weight	14.3 lbs. / 6.5 kgs.	18.1 lbs. / 8.2 kgs.
Packaging Weight	17 lbs. / 7.7 kgs.	20.9 lbs. / 9.5 kgs.
Dimensions	10.7" x 18.2" x 12.7" 271 x 462 x 323mm	10.7" x 18.2" x 14.7" 271 x 462 x 373mm
Packaging Dimensions	22" x 13.8" x 16.9" 560 x 350 x 430mm	22" x 13.8" x 18.9" 560 x 350 x 480mm
Item Number	47281	47282

Installation

Take out the fryer from the packaging and locate the unit on a firm, level surface. Remove the plastic coating from the unit.

When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finished, etc., it is recommended that they be made of non-combustible material, if not, they shall be clad with a suitable non-combustible heat-insulating material, and that the closest attention be paid to fire prevention regulations.

Once the fryer has been placed in position by consulting International Standards and Regulations. The fryer is ready to operate.

Avoid spilling oil on to naked flame. Do not allow oil to mix with other liquids such as water.

Operation

Plug in the unit, the red light turns on. Turn the thermostat dial to the required temperature setting. A normal temperature setting is between 170 and 180 degrees. When not cooking, turn off the thermostat and unplug the unit. The appliance is protected against overheating with a non-self reset thermal cut-out. Once the oil temperature reaches 230 degrees, the thermal cut out disconnects the heater. The user needs to unscrew the black cap of the thermal cut out, and press the button inside to reset it.

Maintenance

1. Turn off the thermostat and remove the plug from the socket.
2. Unlock and lift the electric box from the body.
3. Empty oil from the pan.
4. Wash the pan using warm soapy water, then put the pan into the body.
5. Put back the electric box and lock it. Make sure the safety switch is aligned with the slots in the body.
6. Do not immerse completely in water to clean.
7. The appliance is not to be cleaned with a water jet.

Troubleshooting

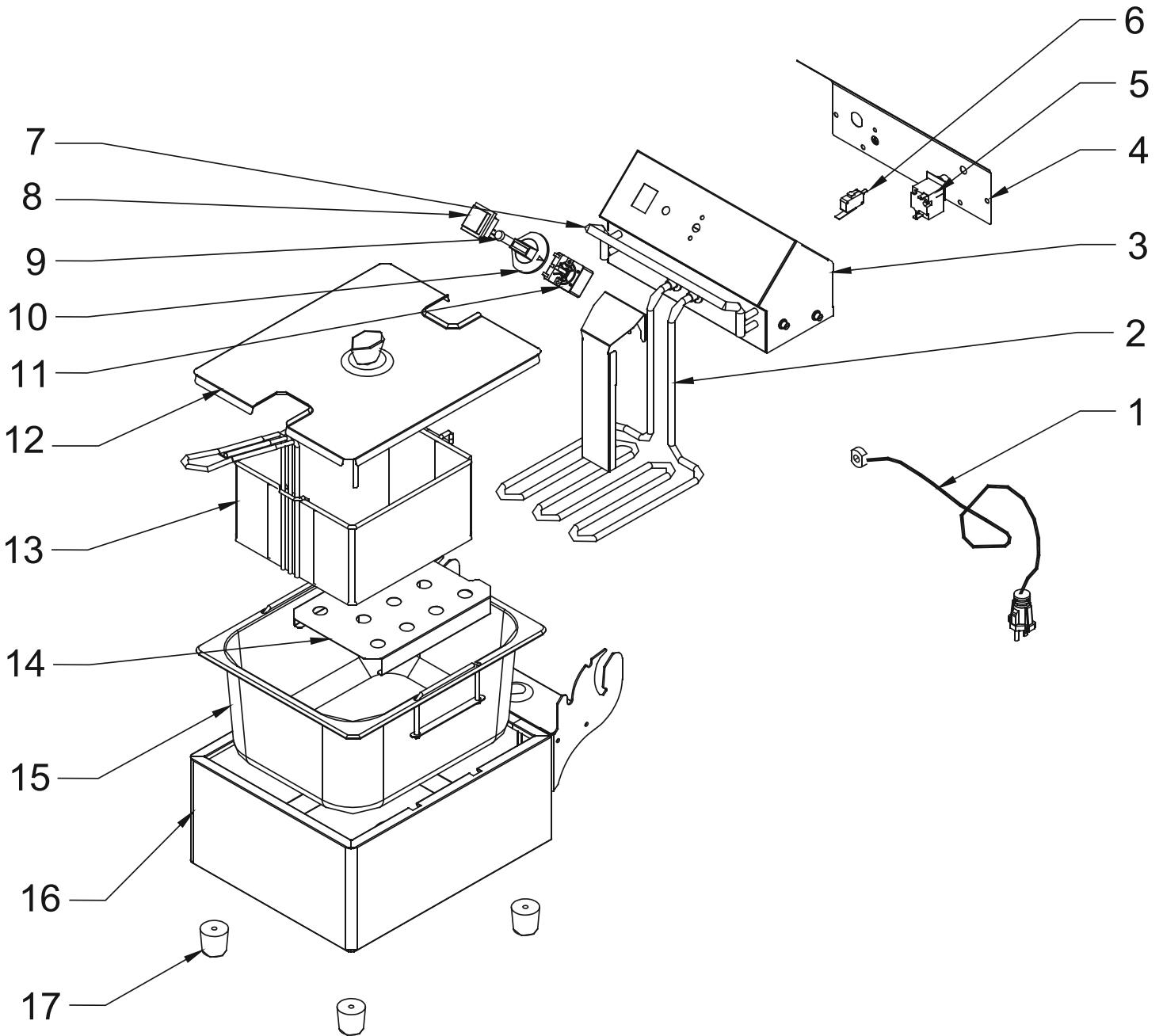
If the fryer does not work, please check the following:

1. The power supply is correct and power on.
2. The thermostat is correct.
3. The element is clear.

Parts Breakdown

Model CE-CN-0401 47281

Model CE-CN-0402 47282



Parts Breakdown

Model CE-CN-0401 47281

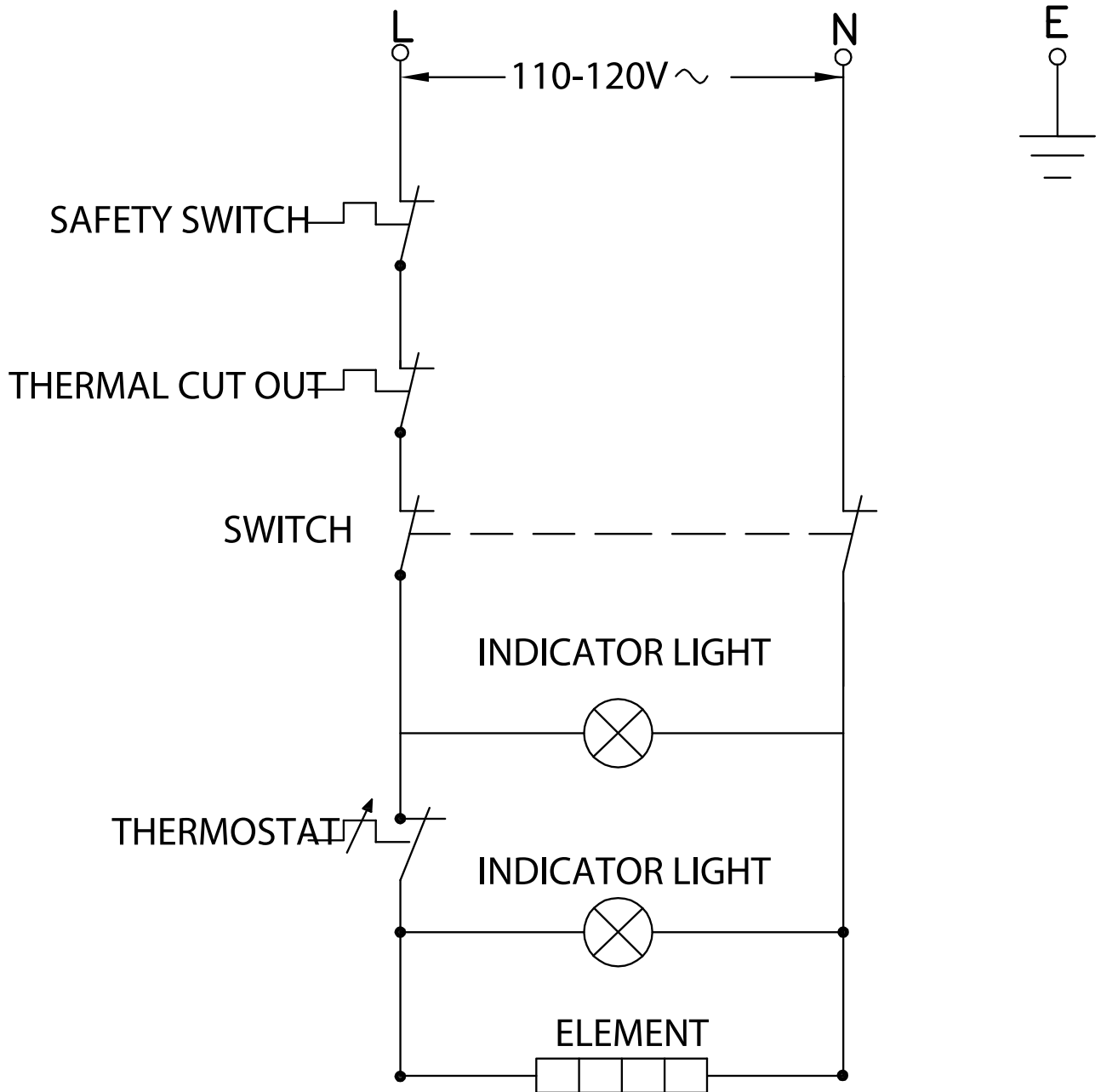
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI631	Plug and Lead for 47281	1	AI637	Handle for 47281	7	AI643	Basket for 47281	13
AI632	Element for 47281	2	AI638	Switch for 47281	8	AI644	Cover for 47281	14
AI633	Electric Box (without Components) for 47281	3	AI639	Indicator Light for 47281	9	AI645	Pan for 47281	15
AI634	Back Plate for 47281	4	AI640	Knob for 47281	10	AI646	Body for 47281	16
AI635	Limiting Thermostat for 47281	5	AI641	Thermostat for 47281	11	AI647	Feet for 47281	17
AI636	Safety Switch for 47281	6	AI642	Lid for 47281	12			

Model CE-CN-0402 47282

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI648	Plug and Lead for 47282	1	AI654	Handle for 47282	7	AI660	Basket for 47282	13
AI649	Element for 47282	2	AI655	Switch for 47282	8	AI661	Cover for 47282	14
AI650	Electric Box (without Components) for 47282	3	AI656	Indicator Light for 47282	9	AI662	Pan for 47282	15
AI651	Back Plate for 47282	4	AI657	Knob for 47282	10	AI663	Body for 47282	16
AI652	Limiting Thermostat for 47282	5	AI658	Thermostat for 47282	11	AI664	Feet for 47282	17
AI653	Safety Switch for 47282	6	AI659	Lid for 47282	12			

Electrical Schematics

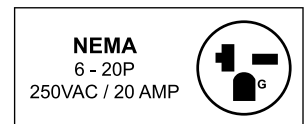
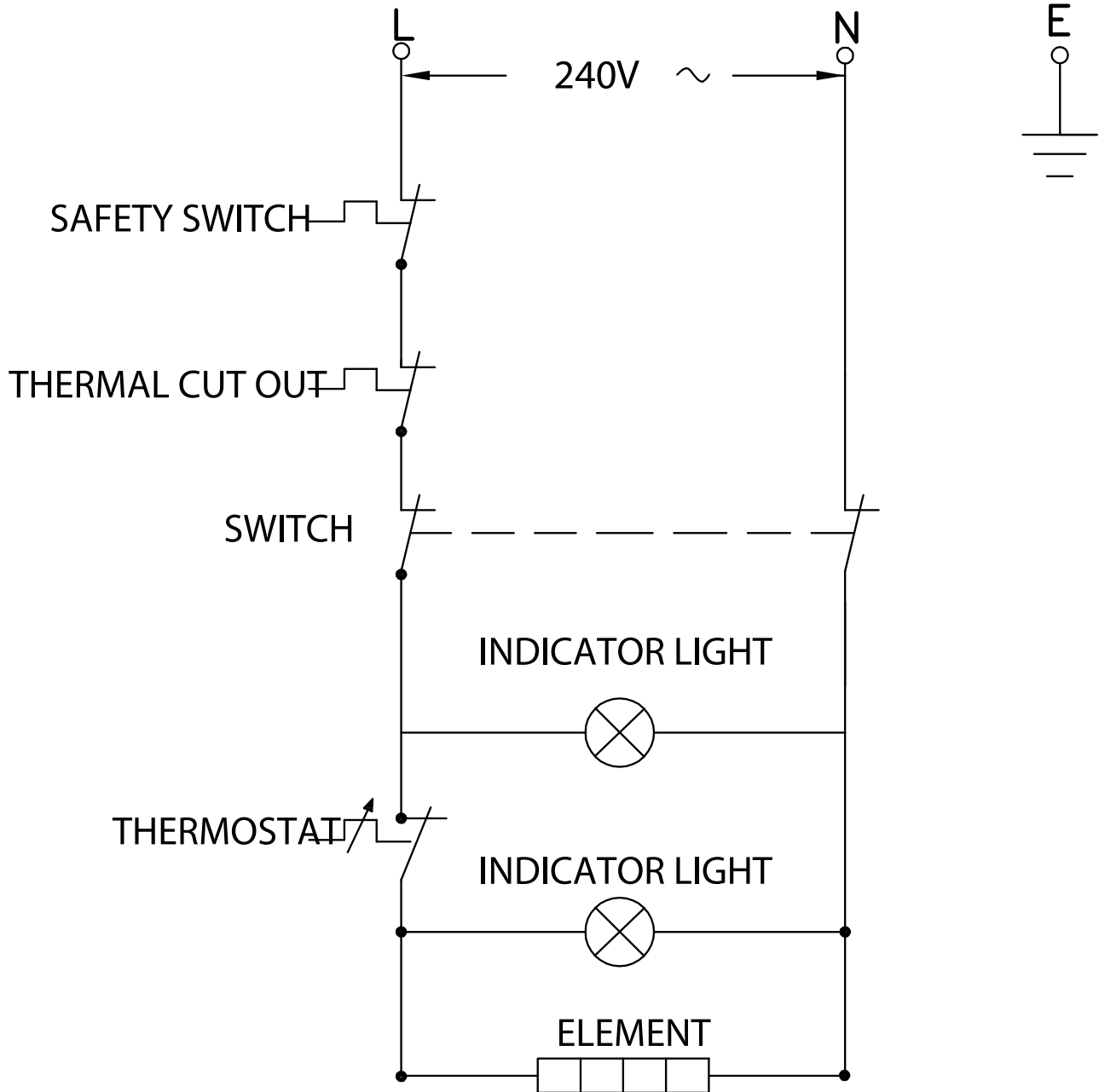
Model **CE-CN-0401** 47281



NEMA
5 - 15P
125VAC / 15 AMP

Electrical Schematics

Model **CE-CN-0402** 47282



Notes

Notes



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.

