



Griddles

Models CE-CN-0405, 0613, 0766, 0914, 1219

Items 43212, 43213, 43214, 48601, 48602

Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 02/24/2024



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



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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution 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

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

1. Ensure that the power supply you are using is adequate for continual griddle use and the voltage is correct.
2. Allow at least 8" of clearance around all sides.
3. Unplug the unit when not in use and before cleaning.
4. Do not immerse unit, cord or plug in liquid at any time.
5. Do not operate unattended.
6. Do not use this unit for anything other than its intended use.
7. Do not use outdoors.
8. Always use on a firm, dry and level surface.



Safety and Warranty

9. Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
10. Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals.

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

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0405	CE-CN-0613	CE-CN-0766	CE-CN-0914	CE-CN-1219
Item Number	43212	43213	43214	48601	48602
Power	1750 W	3560 W	4500 W	10080 W	14000 W
Temperature Range	65.6 - 298.9°C / 150 - 570°F				
Cooking Area	16" x 15.5" 406 x 394mm	24" x 15.5" 610 x 394mm	30" x 15.5" 762 x 394mm	36" x 15.5" 914 x 394mm	48" x 20.5" 1219 x 521mm
Electrical	110-120V / 60Hz / 1	220V / 60Hz / 1		208V / 60Hz / 3	208V / 60Hz / 1
Net Weight	53.6 lbs. / 24.3 kgs.	79.4 lbs. / 36 kgs.	97 lbs. / 44 kgs.	203.9 lbs. / 92.5 kgs.	363.8 lbs. / 165 kgs.
Packaging Weight	63.7 lbs. / 28.9 kgs.	91.3 lbs. / 41.4 kgs.	110.2 lbs. / 50 kgs.	217.8 lbs. / 98.8 kgs.	396.8 lbs. / 180 kgs.
Net Dimensions (WDH)	16.1" x 19.8" x 9.4" 410 x 502 x 239mm	24.1" x 19.8" x 9.4" 612 x 502 x 239mm	30.2" x 19.8" x 9.4" 767 x 502 x 239mm	36.3" x 19.8" x 9.4" 921 x 502 x 239mm	48.1" x 24.7" x 9.6" 1223 x 627 x 243mm
Packaging Dimensions	24" x 14" x 18" 610 x 356 x 457mm	28.5" x 22.9" x 13" 724 x 582 x 330mm	22.9" x 34.1" x 13" 582 x 866 x 330mm	40.6" x 22.8" x 13" 1030 x 580 x 330mm	51.2" x 29.9" x 18.5" 1300 x 760 x 470mm

Operation

INSTRUCTIONS FOR FIRST TIME USE

In order to protect the plates of your new grill during transportation, a layer of food-safe oil was coated on the surface prior to shipment. This oil is harmless, but must be removed before you begin to use. To remove, preheat the grill until the oil liquefies. Next, carefully wipe away the melted oil with a clean, soft cloth. Once all of the oil is removed you can begin to use your grill.

OPERATION

1. Plug the power cord into the appropriate outlet. The red power light will illuminate.
2. Set the desired temperature by turning the rotary temperature knob clockwise. The heating element will begin to heat up and the green heating light will illuminate.
3. When the temperature reaches the desired setting, the green heating light will cycle on and off with the heating element to maintain the set temperature.
4. For best results, allow the unit to preheat for 15 minutes before placing food on cooking surface.
5. Turn temperature knob to the off position to turn the green heating light and heating element off. You must unplug the unit for the red power light to turn off.

Note: the thermostats used are thermostatic and control temperature range.

Maintenance

CLEANING

Unplug the unit and allow it to cool before cleaning. Do not use abrasive cleaners or scouring pads. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

Parts Breakdown

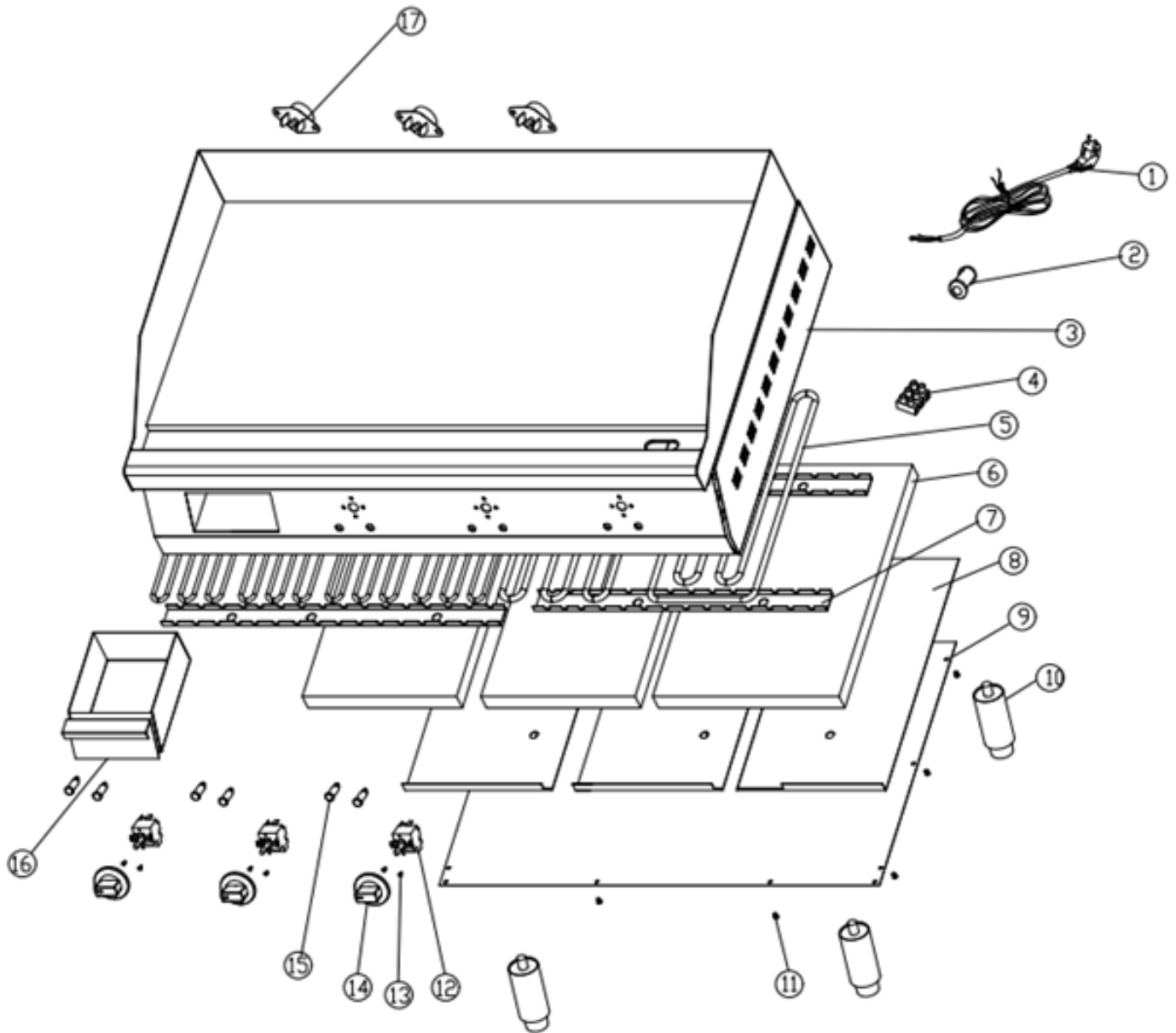
Model CE-CN-0405 43212

Model CE-CN-0613 43213

Model CE-CN-0766 43214

Model CE-CN-0914 48601

Model CE-CN-1219 48602





Parts Breakdown

Model CE-CN-0405 43212

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR623	Power Cord for 43212	1	AR627	Heating Element Holder for 43212	7	AR633	Heating Indication Light for 43212	15
AN785	Power Cord Clip for 43212	2	AR628	Insulation Board for 43212	8	AR634	Power Indication Light for 43212	15
AR624	Body for 43212	3	AR629	Bottom Plate for 43212	9	AR635	Grease Tray for 43212	16
AN786	Terminal for 43212	4	AR630	Foot for 43212	10	AR681	Temperature Limiter for 43212	17
AR625	Heating Element for 43212	5	AR631	Thermostat for 43212	12			
AR626	Insulation for 43212	6	AR632	Thermostat Knob for 43212	14			

Model CE-CN-0613 43213

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR636	Power Cord for 43213	1	AR641	Heating Element Holder for 43213	7	AR644	Heating Indication Light for 43213	15
AN785	Power Cord Clip for 43213	2	AR642	Insulation Board for 43213	8	AR645	Power Indication Light for 43213	15
AR637	Body for 43213	3	AR643	Bottom Plate for 43213	9	AR635	Grease Tray for 43213	16
AR638	Terminal for 43213	4	AR630	Foot for 43213	10	AR681	Temperature Limiter for 43213	17
AR639	Heating Element for 43213	5	AR631	Thermostat for 43213	12			
AR640	Insulation for 43213	6	AR632	Thermostat Knob for 43213	14			

Model CE-CN-0766 43214

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR646	Power Cord for 43214	1	AR651	Insulation for 43214	6	AR632	Thermostat Knob for 43214	14
AR647	Installed Plug for 43214	1	AR652	Heating Element Holder for 43214	7	AR644	Heating Indication Light for 43214	15
AR648	Power Cord Clip for 43214	2	AR653	Insulation Board for 43214	8	AR645	Power Indication Light for 43214	15
AR649	Body for 43214	3	AR654	Bottom Plate for 43214	9	AR635	Grease Tray for 43214	16
AR638	Terminal for 43214	4	AR630	Foot for 43214	10	AR681	Temperature Limiter for 43214	17
AR650	Heating Element for 43214	5	AR631	Thermostat for 43214	12			

Parts Breakdown

Model CE-CN-0914 48601

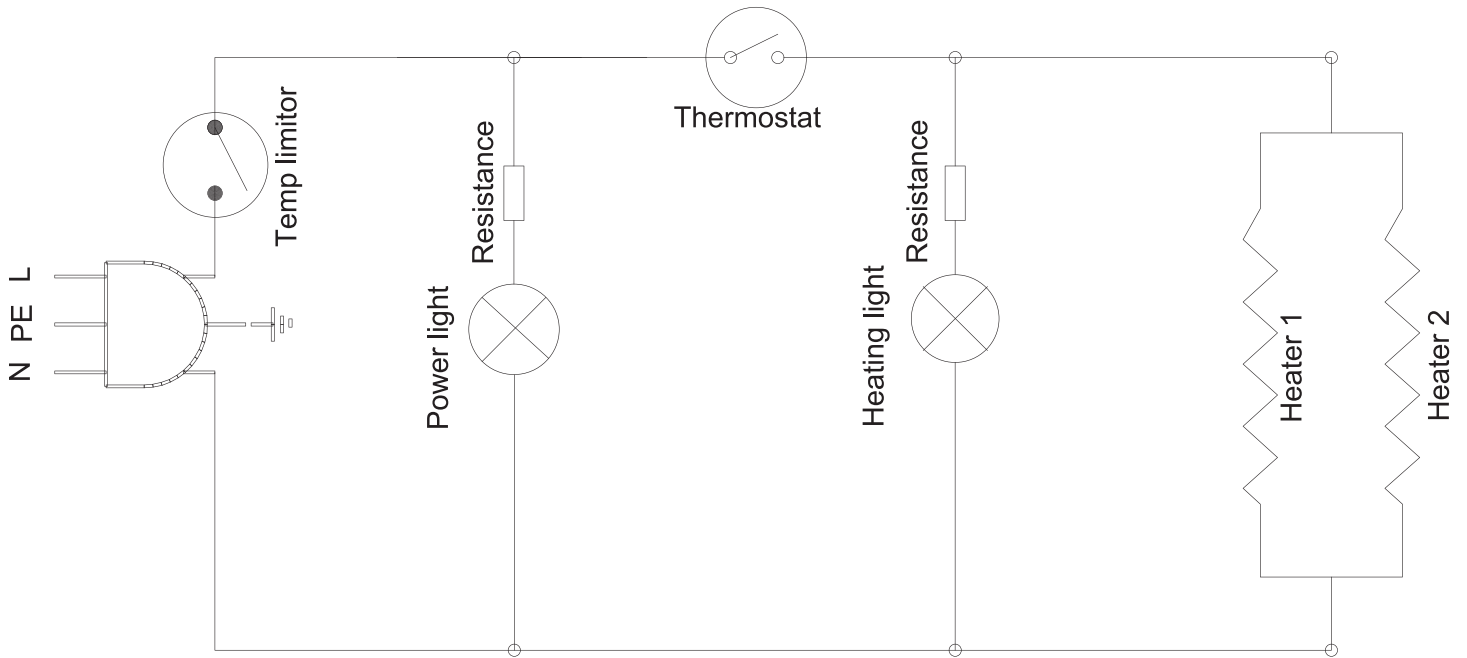
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS925	Power Cord Clip for 48601	2	AS928	Heating Element Holder for 48601	7	AR632	Thermostat Knob for 48601	14
AS926	Body for 48601	3	AS929	Insulation Board for 48601	8	AR644	Heating Indication Light for 48601	15
AR638	Terminal for 48601	4	AS930	Bottom Plate for 48601	9	AR645	Power Indication Light for 48601	15
AS927	Heating Element for 48601	5	AR630	Foot for 48601	10	AR635	Grease Tray for 48601	16
AR651	Insulation for 48601	6	AS931	Thermostat for 48601	12	AR681	Temperature Limiter for 48601	17

Model CE-CN-1219 48602


Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS932	Power Cord Clip for 48602	2	AS928	Heating Element Holder for 48602	7	AR632	Thermostat Knob for 48602	14
AS933	Body for 48602	3	AS936	Insulation Board for 48602	8	AR644	Heating Indication Light for 48602	15
AR638	Terminal for 48602	4	AS937	Bottom Plate for 48602	9	AR645	Power Indication Light for 48602	15
AS934	Heating Element for 48602	5	AR630	Foot for 48602	10	AR635	Grease Tray for 48602	16
AS935	Insulation for 48602	6	AS931	Thermostat for 48602	12	AR681	Temperature Limiter for 48602	17

Electrical Schematics

Model CE-CN-0405 43212

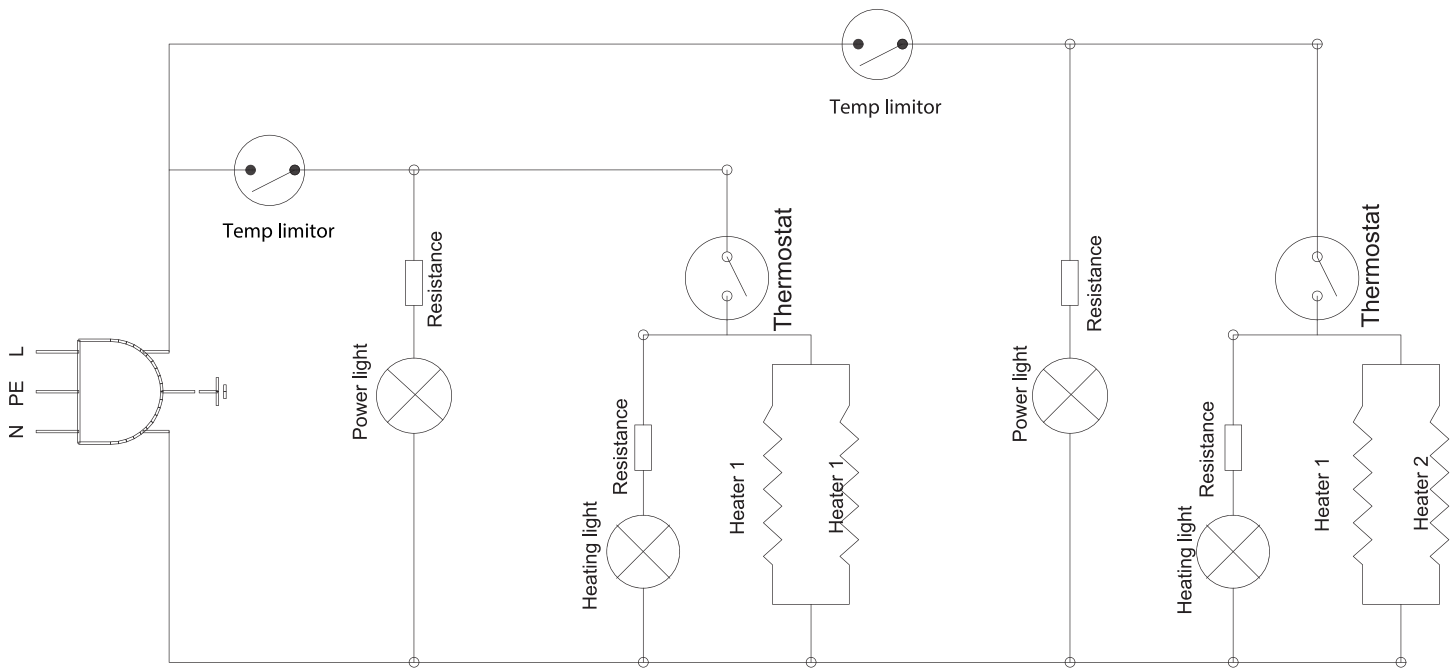


NEMA
5 - 20P
125VAC / 20 AMP



Electrical Schematics

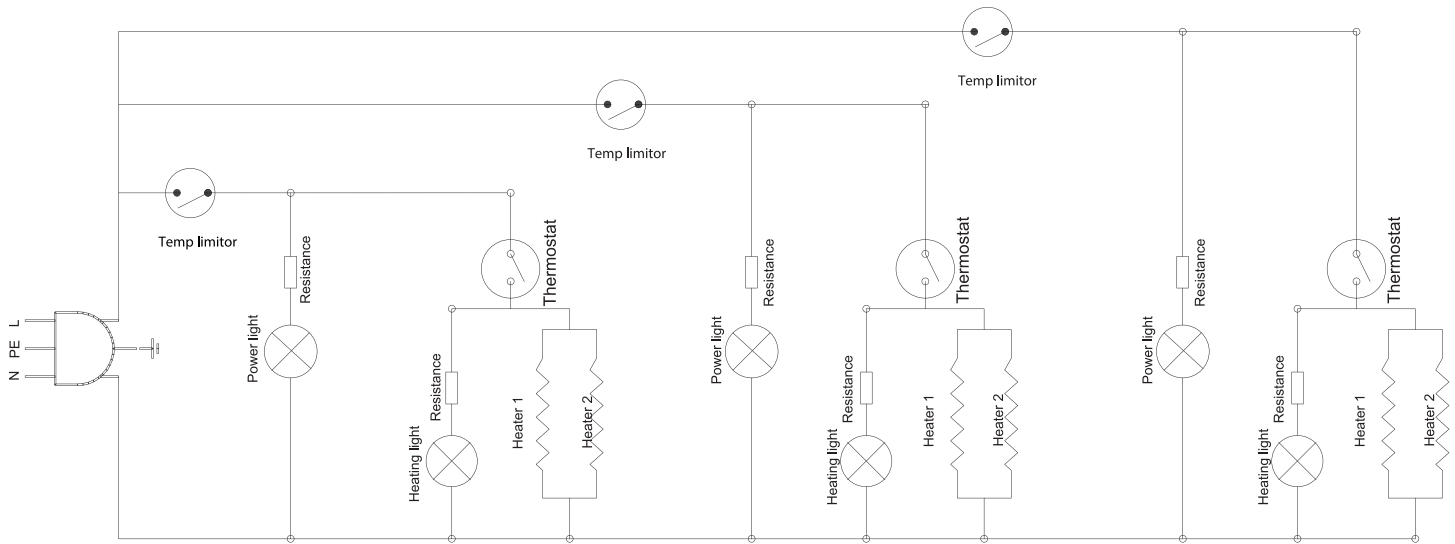
Model CE-CN-0613 43213



NEMA
 6 - 20P
 250VAC / 20 AMP

Electrical Schematics

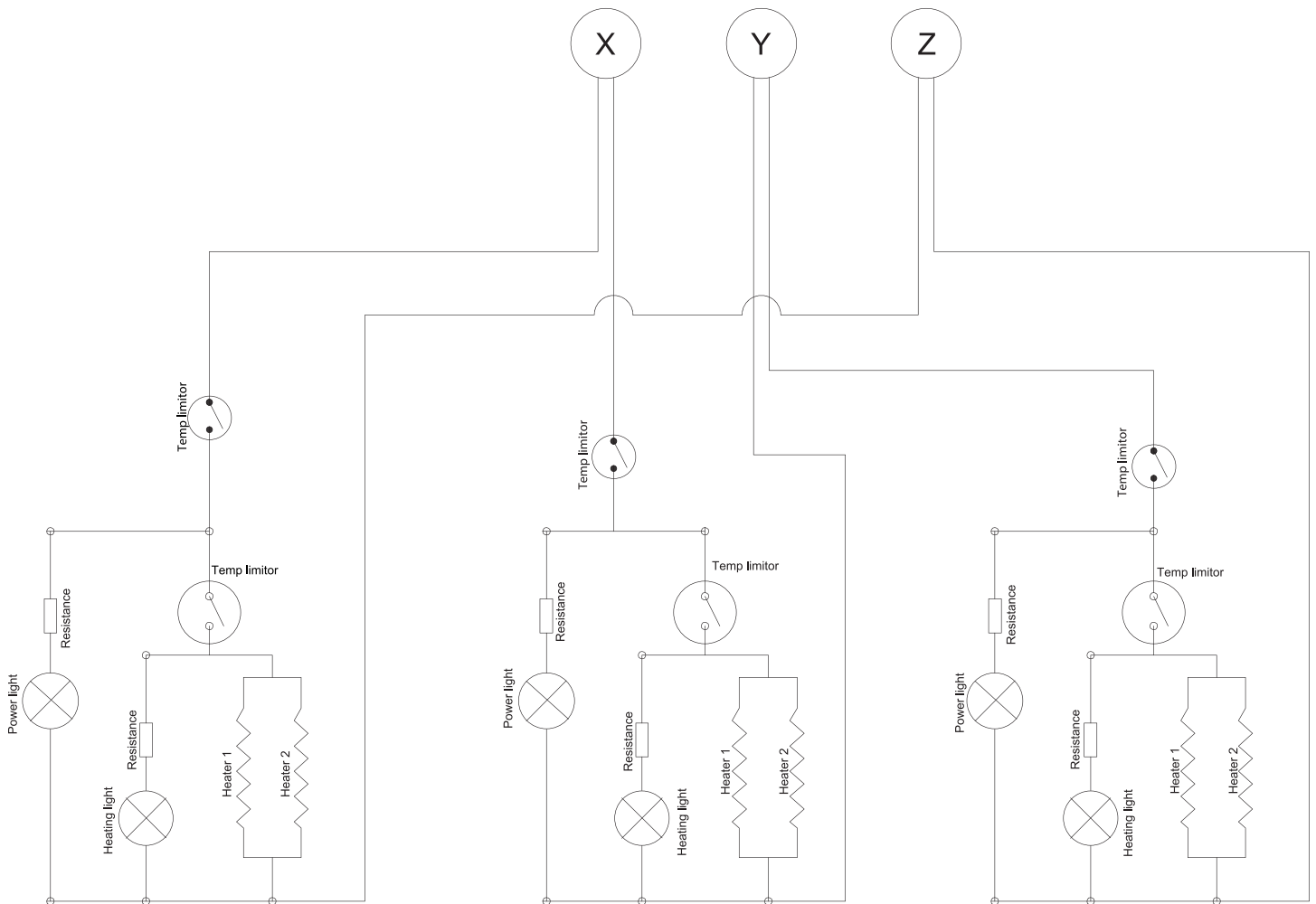
Model CE-CN-0766 43214



NEMA
 L6 - 30P
 250VAC / 30 AMP

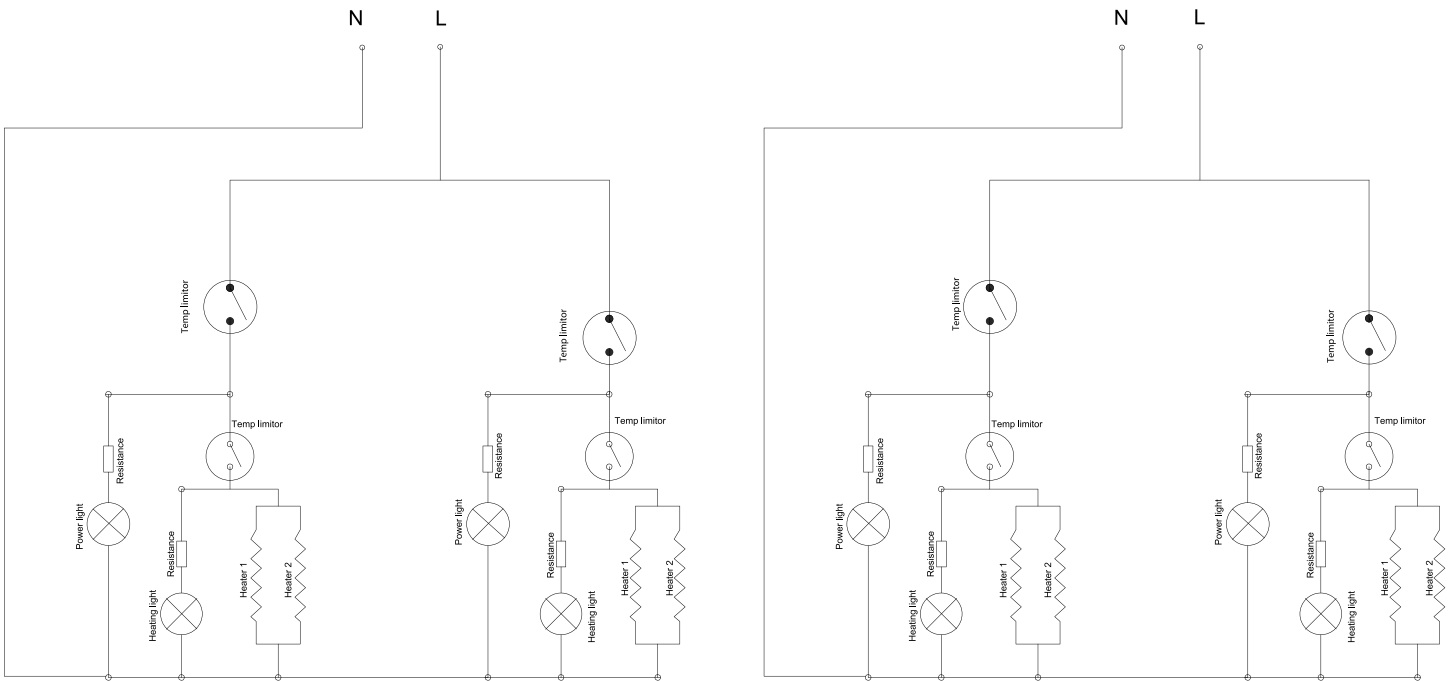
Electrical Schematics

Model CE-CN-0914 48601



Electrical Schematics

Model CE-CN-1219 48602





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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.

