



Induction Cookers
Models CE-CN-3500-A, 1800-A
Items 44414, 44415
Instruction Manual



Revised - 10/08/2019



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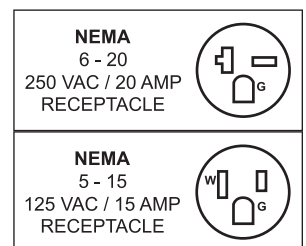


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Model CE-CN-3500-A / Model CE-CN-1800-A

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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 Limitée 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 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

PLEASE READ ALL THE INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE

1. Do not place the unit near fire or gas or any hot environment in order to avoid damages or malfunction.
2. To reduce the risk and damage, the plug should be fit into an individual outlet and the rated electrical current should be not less than 16A.
3. Place the unit on a level and dry surface. Ensure there is a minimum free area of at least 10cm surrounding the unit on all sides.
4. Do not immerse the appliance or electric cord in water or any other liquid.

Safety and Warranty

5. Do not allow any liquid to enter the unit's cabinet. This will damage the inner electrical parts.
6. Ensure the power code is removed from the power socket before cleaning.
7. Do not cover the air vent with anything during cooking.
8. Before Heating any tinned food please uncap its cover.
9. Do not place any metallic accessories like spoon, ladles etc on the cook top while cooking in order to avoid heating. It is advisable to keep even non-metallic objects at least 10cm away from the unit while it is in use.
10. Do not cook with an empty pot. It may cause malfunction or pose danger.
11. If power cord gets damaged, please ensure you replace it only with a manufacturer recommended cord.
12. If the unit is not working for some reason even after basic trouble-shooting by you, please immediately contact with our service points. Do not attempt to open the unit by yourself as it may be dangerous.
13. Always clean the unit to avoid dirt going into the fan. This will affect its normal functioning.
14. Do not touch the plate while the unit is working, it may cause burns.
15. Users with cardiac pacemakers are advised to consult their doctors before using this product.
16. Do not place the unit on or near a gas stove.
17. Do not place any inflammable item like paper, cloth or other such articles under the unit. It may cause a fire hazard.
18. Do not place the unit on a cloth or carpet etc. This may block the air vent and be of danger to the unit and the user.
19. Avoid hitting the plate of the unit as it may crack or break the unit. In case you spot any cracks on the cook top surface, turn off the unit and remove the cord from the electric outlet immediately and contact the service centers.
20. Do not touch the control panel with any sharp objects.

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.

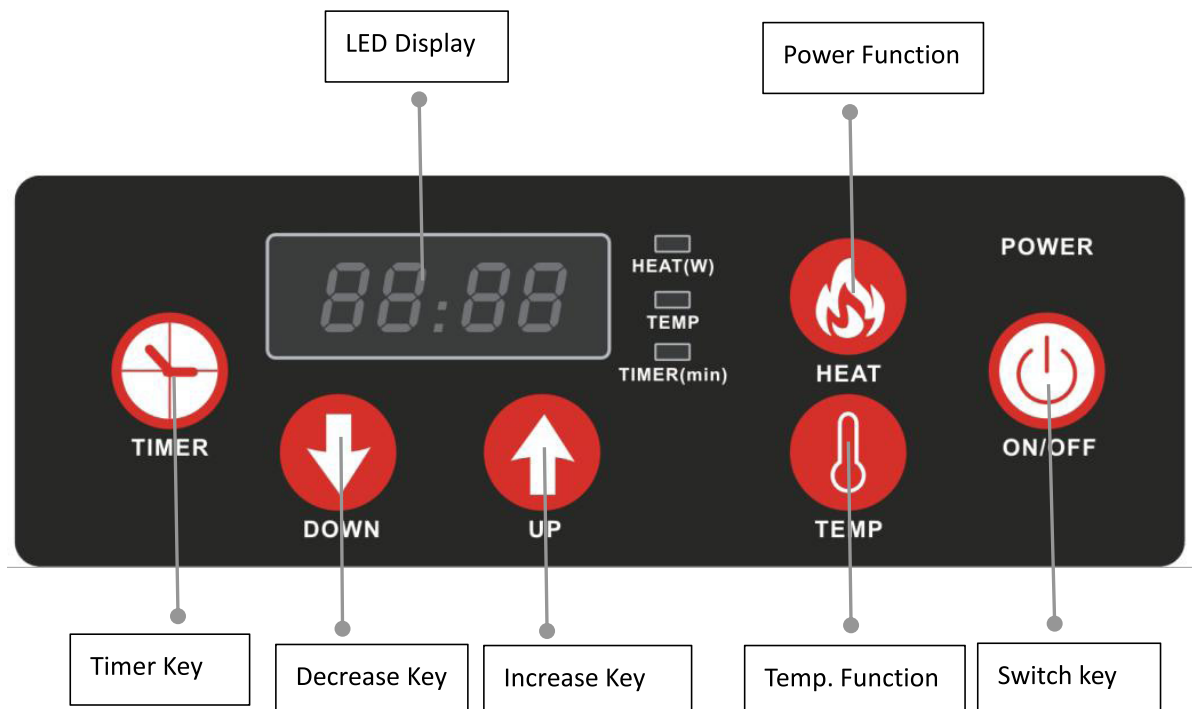
DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-3500-A	CE-CN-1800-A
Power	3500W	1800W
Electrical	240V / 60Hz	120V / 60Hz
Temperature Range	60°C - 237.8°C / 140°F - 460°F	
Timer	4 Hours	
Dimensions	18.4" x 14.6" x 5.8" / 468 x 372 x 148mm	
Weight	10.4 lbs. / 4.7 kgs.	
Item Number	44414	44415

Operation

CONTROL PANEL



BASIC OPERATION

- Insert the plug into AC 240V,60Hz Socket for CE-CN-3500-A.
- Insert the plug into AC 120V,60Hz Socket for CE-CN-1800-A.
- Place induction compatible cooking utensils in the center of the cook top plate.

- Press ON/OFF button to power the unit on. The default Power 1600W (CE-CN-3500-A) or 1200W (CE-CN-1800-A) will auto select.
- To power off the unit, press the ON/OFF button again.
- Remove the plug from the socket if the unit is not going to be used for a long time.

COOKING MODE

MANUAL CONTROL FUNCTION

HEAT FUNCTION:

1. Press the [HEAT] key until the indicator of [HEAT] remains light up. The display will show [1600 or 1200] indicating that the default power is 1600W or 1200W. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired power level.
2. For CE-CN-3500-A there are 10 power levels in total (200-500-800-1200-1600-2000-2400-2700-3100-3500W)
3. For CE-CN-1800-A there are 10 power levels in total (200-400-600-800-1000-1200-1400-1600-1700-1800W)
4. To Cancel this mode, press the [TEMP] key or the [ON/OFF] key.

TEMP FUNCTION:

1. Press the [TEMP] key until the indicator of [TEMP] remains light up. The display will show [310°F] indicating that the default temperature is 310°F. It can be adjusted by pressing the [UP] or [DOWN] key to set the desired power level.
2. There are 10 Temperature levels in total (140-210-250-280-310-340-370-400-430-460°F)
3. To Cancel this mode, press the [HEAT] key or the [ON/OFF] key.

TIMER FUNCTION:

1. User can set the cooking time when the cooking mode is selected.
2. Press the [TIMER] key until the indicator of [TIMER] remains light up, the display will show [0:00], user can press the [UP] or [DOWN] key to set the desired time.
3. Pressing the [UP] or [DOWN] key once can increase or decrease by 1 minute.
4. Press and hold the [TIMER] key to access quick adjustment. The time can be adjusted from 0 minutes to 4 hours.
5. After setting, user can wait until the display stops.
6. To Cancel this mode, press any other key, the [TIMER] Key, or the [ON/OFF] key.

SELECTION OF COOKWARE

1. Material required: Please use only induction compatible cookware made of steel, cast iron, enameled iron, stainless steel, and flat-bottom pans/pots with diameter from 12 to 26cm.
2. Pans, pots, and utensils should have a flat surface. Do not try to use any other kind of utensils or vessels (especially pressure sensor vessels).
3. While buying your cookware, look for an "Induction Compatible" sign or wording to ensure it will work with this cook top.

Maintenance

1. Keep the unit clean at all times. Avoid dirt getting into the fan or other inner parts of the unit.
2. Before starting to clean the unit, ensure the unit is powered off and remove the power plug from the socket. Do not clean the unit until the surface cools down completely.
3. Remove grease, dirt, stains etc. by cleaning the unit with a clean soft cloth and mild detergent.
4. Please remove dust from the fans regularly with a soft brush or cotton stick.
5. Do not immerse the unit or power cord directly into water or any other liquid to clean it. It will damage the unit and could cause injury.
6. To protect the unit from any kind of power surge, ensure the plug fits properly into the socket and is undamaged.
7. Do not pull out the power cord directly during operation. To extend the appliance's life, press the "ON/OFF" button first, then unplug the power cord from the socket.
8. The fan will continue to cool the heating plate even after the unit is powered off. It is advised to remove the plug after the fan stops completely.
9. When not using the unit for a long time, remove the plug from the socket.

Troubleshooting

During operation, if there is any error, please check the following table for common troubleshooting options before calling for service.

PROBLEM	POSSIBLE CAUSE	SOLUTION
After connecting the power and pressing the "ON/OFF" key, the appliance has no response.	The outlet does not have power.	Connect to an outlet that has power.
	The plug is not connected.	Ensure that the plug is undamaged and connected firmly. If the problem can't be fixed, please contact Omcan.
	Is the fuse is blown.	Replace the fuse. If the problem can't be fixed, please contact Omcan.
Induction Cooker beeps.	The cookware is not placed on the surface.	Place the cookware on the surface.
	The cookware is incompatible.	Check if the cookware is induction compatible.
	The cookware is not placed on the center of the heating zone.	Place the cookware at the center of defined heating zone.
	The cookware smaller than 12cm.	Use cookware with a diameter within 12 - 26cm.

Troubleshooting

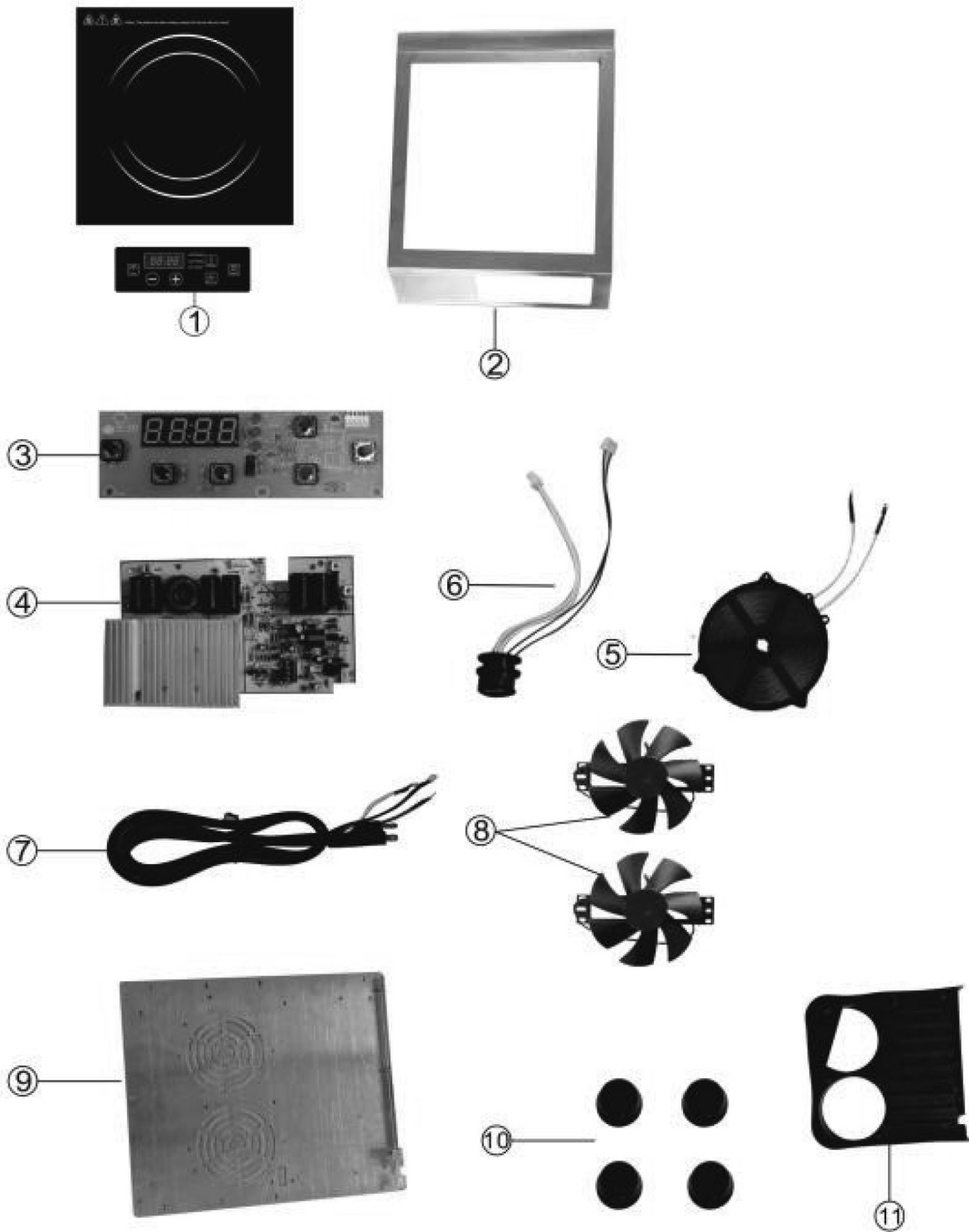
Not operating while the heating function is in use.	The cookware is empty.	Fill the cookware.
	The temperature is too high?	Lower the temperature.
	The air intake/exhaust vent is clogged or dirt has accumulated.	Remove the dirt clogging the air intake/exhaust vent. Operate the appliance again once it has cooled down.
	The cooker is running for over 2 hours without any external instruction.	Reset the cooking modes or use the timer function.
Error Code E0.	No cookware or incompatible cookware used.	Ensure the cookware is compatible.
Error Code E1.	Low-Voltage.	Contact Omcan for service.
Error Code E2.	High-Voltage.	Contact Omcan for service.
Error Code E3.	Top plate has overheated.	Switch on the appliance again after it has cooled down naturally.
Error Code E4.	Top plate sensor has an open circuit.	Contact Omcan for service.
Error Code E5.	IGBT Overheat.	Switch on the appliance again after it is cooled down naturally.
Error Code E6.	Top plate sensor has a short circuit.	Contact Omcan for service.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44414	CE-CN-3500-A	Induction Cooker Commercial Digital 3500 W 240V/60/1 cETLus	A83 3500W
44415	CE-CN-1800-A	Induction Cooker Commercial Digital 1800 W 120V/60/1 cETLus	A83 1800W

Parts Breakdown

Model CE-CN-3500-A 44414



Parts Breakdown

Model CE-CN-3500-A 44414

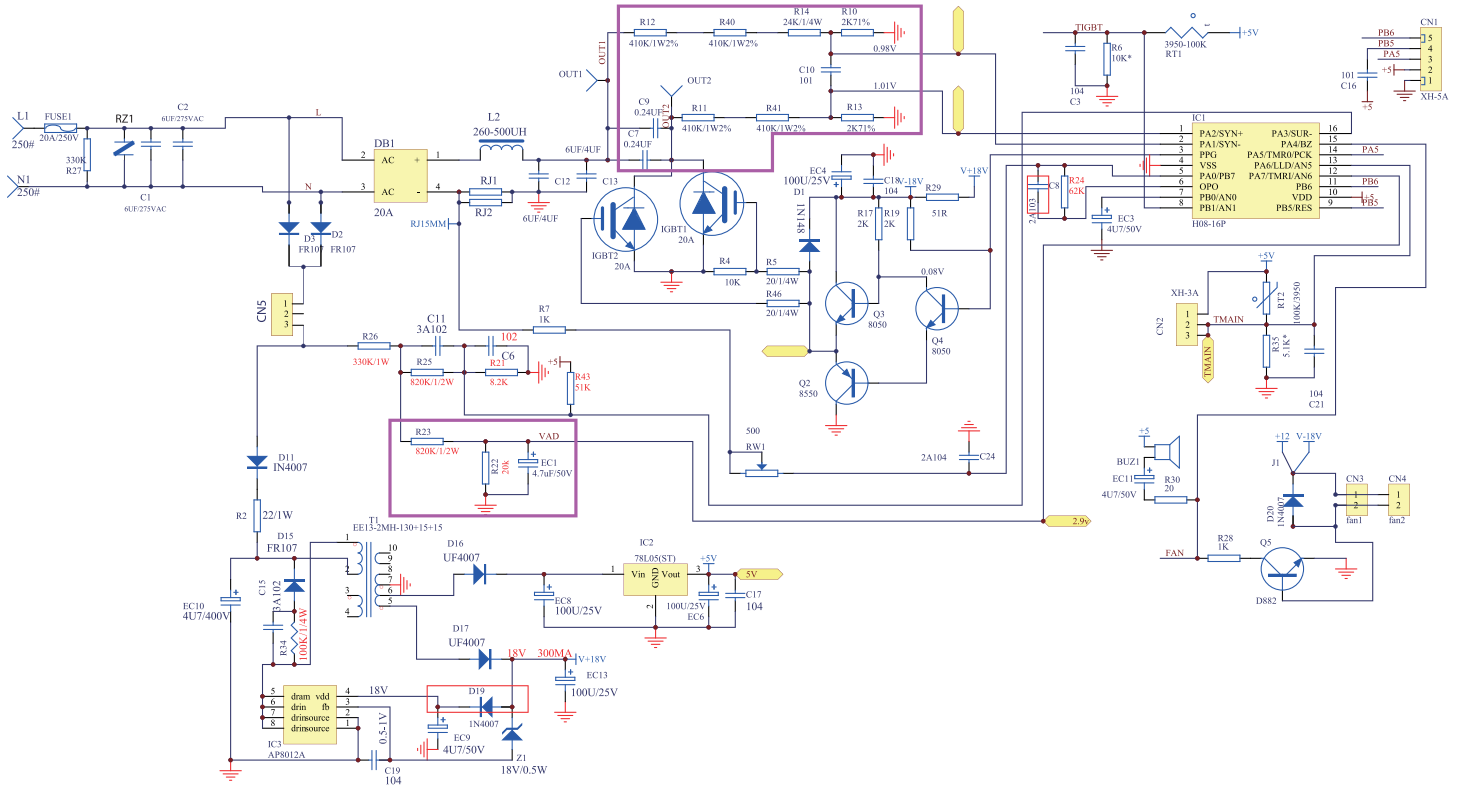
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67561	Plate for A83 3500W	1	67565	Main Board for A83 3500W	4	67569	Fan (2PC) for A83 3500W	8
67562	PVC for A83 3500W	1A	67566	Coil (3500W) for A83 3500W	5	67570	Bottom Housing for A83 3500W	9
67563	Top Housing for A83 3500W	2	67567	Sensor for A83 3500W	6	67571	Feet (4PC) for A83 3500W	10
67564	Control Board for A83 3500W	3	67568	Power Cable for A83 3500W	7	67572	Support Frame for A83 3500W	11

Model CE-CN-1800-A 44415

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67561	Plate for A83 1800W	1	67573	Main Board for A83 1800W	4	67569	Fan (2PC) for A83 1800W	8
67562	PVC for A83 1800W	1A	67574	Coil (1800W) for A83 1800W	5	67570	Bottom Housing for A83 1800W	9
67563	Top Housing for A83 1800W	2	67567	Sensor for A83 1800W	6	67571	Feet (4PC) for A83 1800W	10
67564	Control Board for A83 1800W	3	67575	Power Cable for A83 1800W	7	67572	Support Frame for A83 1800W	11

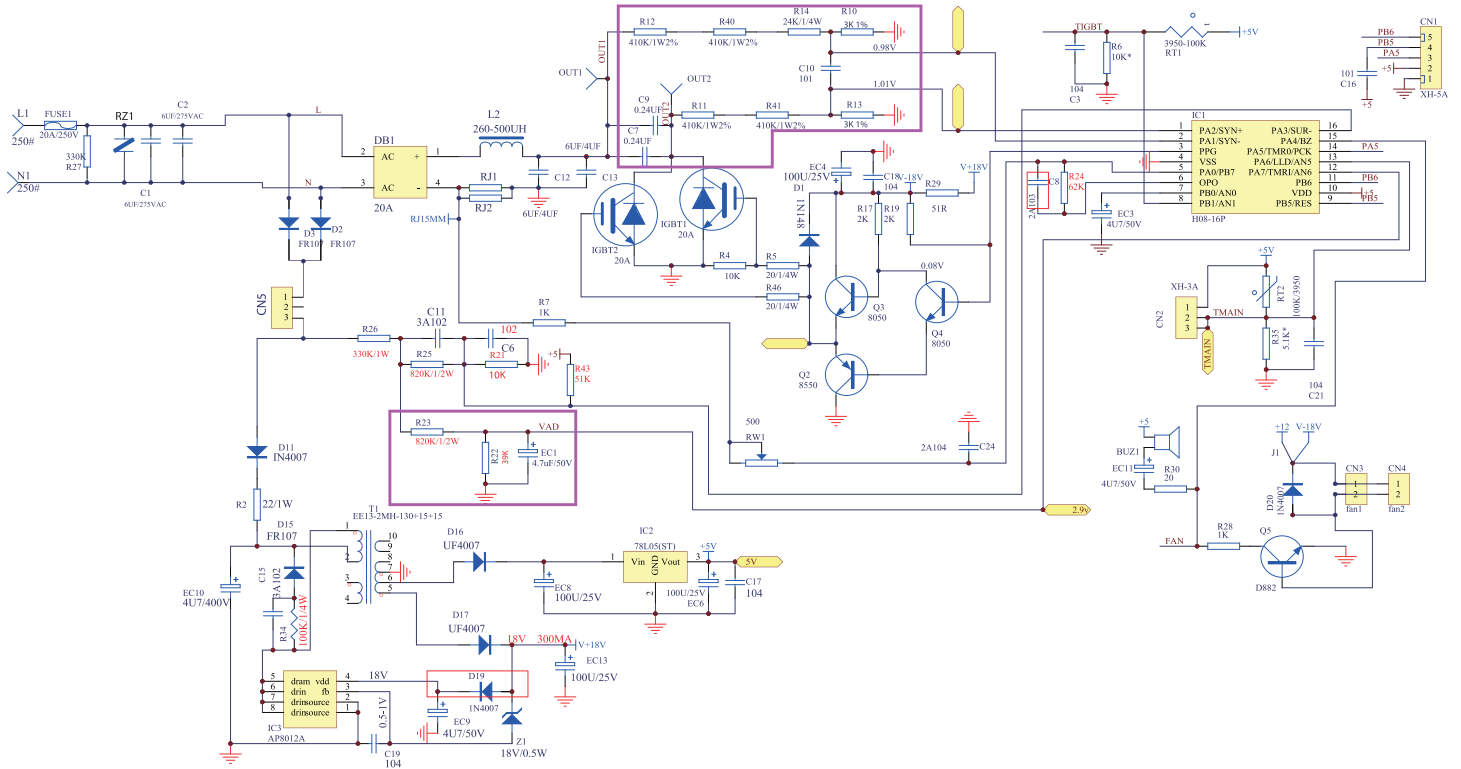
Electrical Schematics

Model CE-CN-3500-A 44414



Electrical Schematics

Model CE-CN-1800-A 44415





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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

