



Gas Step Up Hot Plates
Models CE-CN-0212-S, 0424-S, 0636-S
Items 44198, 44199, 44200
Instruction Manual



Revised - 08/11/2017



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Model CE-CN-0212-S / Model CE-CN-0424-S / Model CE-CN-0636-S

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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 bon 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

WARNING: For your safety, do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliances. Keep the area free and clear of combustible. (See ANSI Z83.14B, 1991).

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly

Safety and Warranty

before installing, or servicing this equipment.

WARNING: Instructions must be posted in a prominent location. All safety precautions must be taken in the event the user smells gas. Safety information can be obtained from your local gas supplier.

CAUTION: These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

GAS PRESSURE

The appliance and its individual shutoff valve (to be supplied by user) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45 kPa).

WARNING: A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.

SAFETY PRECAUTIONS

DANGER: Warns of imminent hazard which will result in serious injury or death.

WARNING: Refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: Refers to a potential hazard or unsafe practice, which could result in minor or moderate injury or product or property damage.

NOTICE: Refers to information that needs special attention or must be fully understood even though not dangerous.

NOTICE: This product is intended for commercial use only. Not for household use.

NOTICE: Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc., states in its NFPA96 latest edition that local codes are "Authority Having Jurisdiction" when it comes to requirement for installation of equipment. Therefore, installation should comply with all local codes.

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.

Safety and Warranty

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see www.omcan.com/warranty.html 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-0212-S	CE-CN-0424-S	CE-CN-0636-S
Dimensions	12" x 30.3" x 18.9" 305 x 770 x 480mm	24" x 30.3" x 18.9" 610 x 770 x 480mm	36" x 30.3" x 18.9" 915 x 770 x 480mm
Number of Burners	2	4	6
BTU/PER NAT/LP	30, 000		
Total BTU/Hr	60, 000	120, 000	180, 000
W.C. IN	6/10		
Item Number	44198	44199	44200

Note: Depth direction includes the regulator's size.

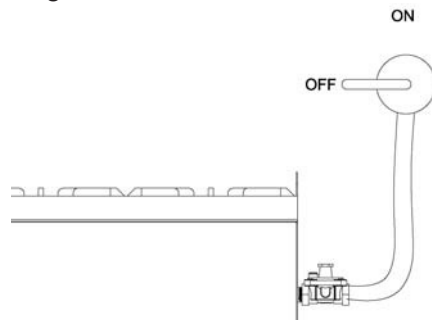
Installation

CONVERSION

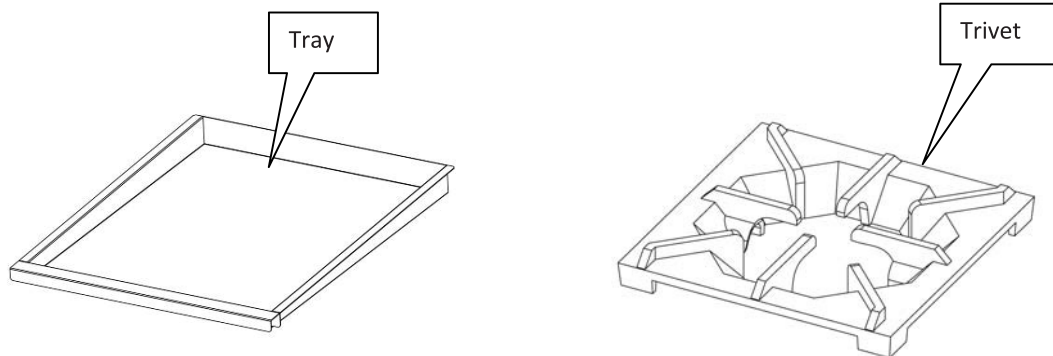
These instructions are for conversion from Natural Gas to Propane (L.P.) on all models. The conversion should be done before connecting the unit to the gas supply. Units are shipped from the factory equipped for use on natural gas. Orifices necessary for Propane (L.P.) are provided in a bag of the manual.

Installation

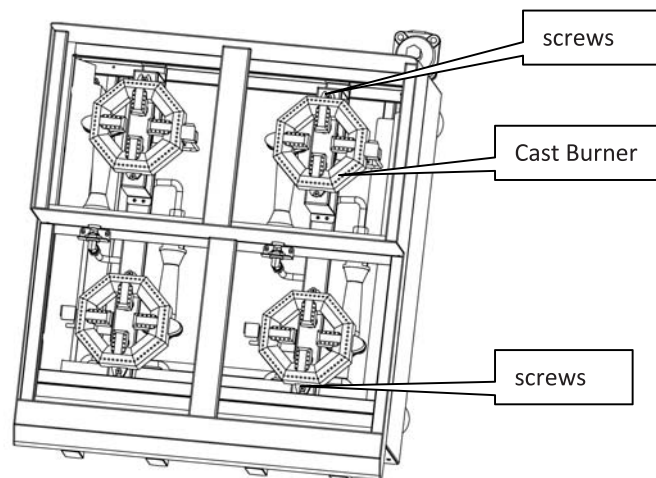
1. Shut-off the main isolation gas valve and follow the lock-out/tag-out procedure.



2. Remove the Tray and Trivets.

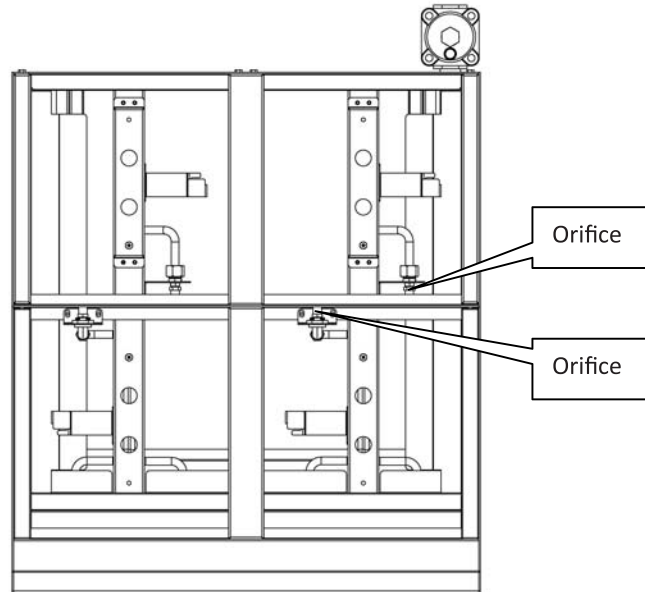


3. Remove the screws and remove all the cast burners.



Installation

4. Remove the Orifice and Replace it. Use a 1/2" spanner. See the list of Orifice numbers for the appropriate gas type.



5. Converting the Gas Regulator.
 - a. Remove the converter cover from the regulator. Use a 7/8" spanner.

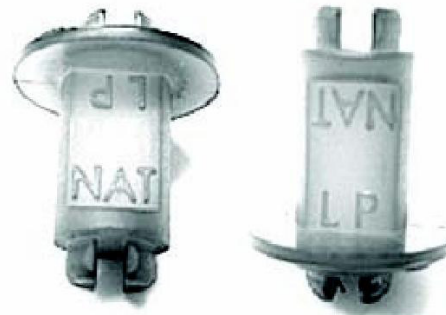


Installation

b. Pull-out the converter from the cover.



c. Position of converter when using Propane(L.P.)



d. Install the converter cover to the regulator.

Note: The arrow in the regulator indicates the flow direction of the gas.

6. Re-install the cast burners, trivets and tray.
7. Check leakage and re-install other parts.
8. Ignite the pilot burner and check flame state.

Turn the knobs to “High”.

If the burner does not ignite, open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to “|”

Note: Please check leakage before re-install the control-panel.

GENERAL INSTALLATION INSTRUCTIONS

Ensure gas supply and gas type, as shown on unit nameplate, agree.

Unit installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA-B149.1, or the Propane Installation Code, CSA-B149.2 as applicable and in

Installation

accordance with local codes.

Screw legs into the permanently fastened nuts on the four corners of the unit and tighten by hand. Level the unit by turning the adjustment screw at the bottom of each leg. Do not slide unit with legs mounted, lift if necessary to move unit.

Pipe threading compound must be resistant to the action of liquefied petroleum gases.

Caution: DO NOT use an open flame to check for leaks. Check all gas piping for leaks with a soap and water solution before operating unit.

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACES ONLY.

Combustible clearances:

- 6" sides (152 mm).
- 6" rear (152 mm).
- 4" floor (102 mm).

Noncombustible clearances:

- 0" sides (0 mm).
- 0" rear (0 mm).
- 4" floor (102 mm).

Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue.

Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top.

There must be adequate clearance for removal of the front panel. All major parts except the burners are removable thru the front if the gas line is disconnected.

Operation

LIGHTING INSTRUCTIONS

Lighting pilot:

The pilot light on the appliance has been set at the factory. A screwdriver maybe required for the first lighting to adjust the flame for your elevation.

1. Turn off the manual valve and wait 5 minutes to clear the gas.
2. Turn all knobs to the "OFF" position.

Operation

3. Hold an ignition source (match) at the pilot. When the flame is established, remove the ignition source.
4. Turn the burner knobs to "ON". If the burner does not ignite, promptly open the pilot valve more. If the pilot flame appears larger than necessary, turn it down and reset burner ignition. The pilot flame should be as small as possible but large enough to guarantee reliable ignition of the burners when the knobs are turned to "ON".

Lighting main burner:

To light burner, turn knob to "ON." Then back off to the desired flame level. The range of adjustment is virtually infinite between "ON" and "OFF".

Main burner air supply:

1. For efficient burner operation, a proper balance of gas volume and primary air supply must be maintained which will result in complete combustion. Insufficient air supply results in a yellow streaming flame. Primary air supply is controlled by an air shutter on the front of the burner.
2. Loosen the screws on the front of the burner and adjust the air shutter to just eliminate the yellow tips of the burner flame. Lock the air shutter in place by tightening the screws.

CAUTION: Never attempt to move a grill section while cooking. An unexpected flare could cause severe injury. Turn off the unit, let it cool and use potholders and/or gloves to reposition or remove. The space between the legs at the bottom admits combustion air. DO NOT BLOCK THIS SPACE. All burners are lit from constantly burning pilots. Turning the valve to the desired flame height is all that is required to put the unit in service.

Do not permit fans to blow directly at the unit. Wherever possible, avoid open windows next to the units' sides or back. Avoid wall type fans which create air cross-currents within a room.

It is also necessary that sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system. Otherwise, a subnormal atmospheric pressure will occur, affecting operation and causing undesirable working conditions.

A properly designed and installed hood will act as the heart of the ventilating system for the room or area in which the unit is installed, and will leave the unit independent of changing draft conditions.

All valves must be checked and lubricated periodically. This must be done by an authorized service representative in your area.

Maintenance

CLEANING & MAINTENANCE

CAUTION: Use only non-abrasive cleaners. Abrasive cleaners could scratch the finish of your unit, marring its appearance and making it susceptible to dirt accumulation. Do not use steel wool, other

Maintenance

abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit.

Daily:

1. Thoroughly clean back, sides, top and front of unit.
2. Clean trivets daily.

Weekly:

1. Clean unit thoroughly. Clean stainless steel or chromed surfaces with a damp cloth and polish with a soft, dry cloth. A detergent may be used for cleaning. To remove discolorations, use a non-abrasive cleaner.
2. To clean the drip pan. Remove the drip pan by grabbing the handle and pulling it out of the opening in the front panel. To replace the pan, reverse this procedure.
3. Burner air shutter openings must be kept clean. Main burner ports must be kept clean. To clean burners, boil them in a strong solution of lye water for 15 to 20 minutes. Then either brush with a wire brush or clean gas ports with a sharp-pointed metal instrument to insure open ports.

CAUTION: Clean the regulator at least once a month. Make sure the vent opening is open and not blocked in any way. Failure to do so will cause variations in pressure. Your unit will not function as well and it could shorten the life of the product.

SERVICE / REPAIR

NOTE: THIS APPLIANCE MUST ONLY BE SERVICED BY AN AUTHORIZED AGENT.

NOTE: Parts protected by the manufacturer or his agent are not to be adjusted by the installer unless the installer is an authorized service agent.

If you have any questions or problems contact your nearest Service Representative.

REFERENCE

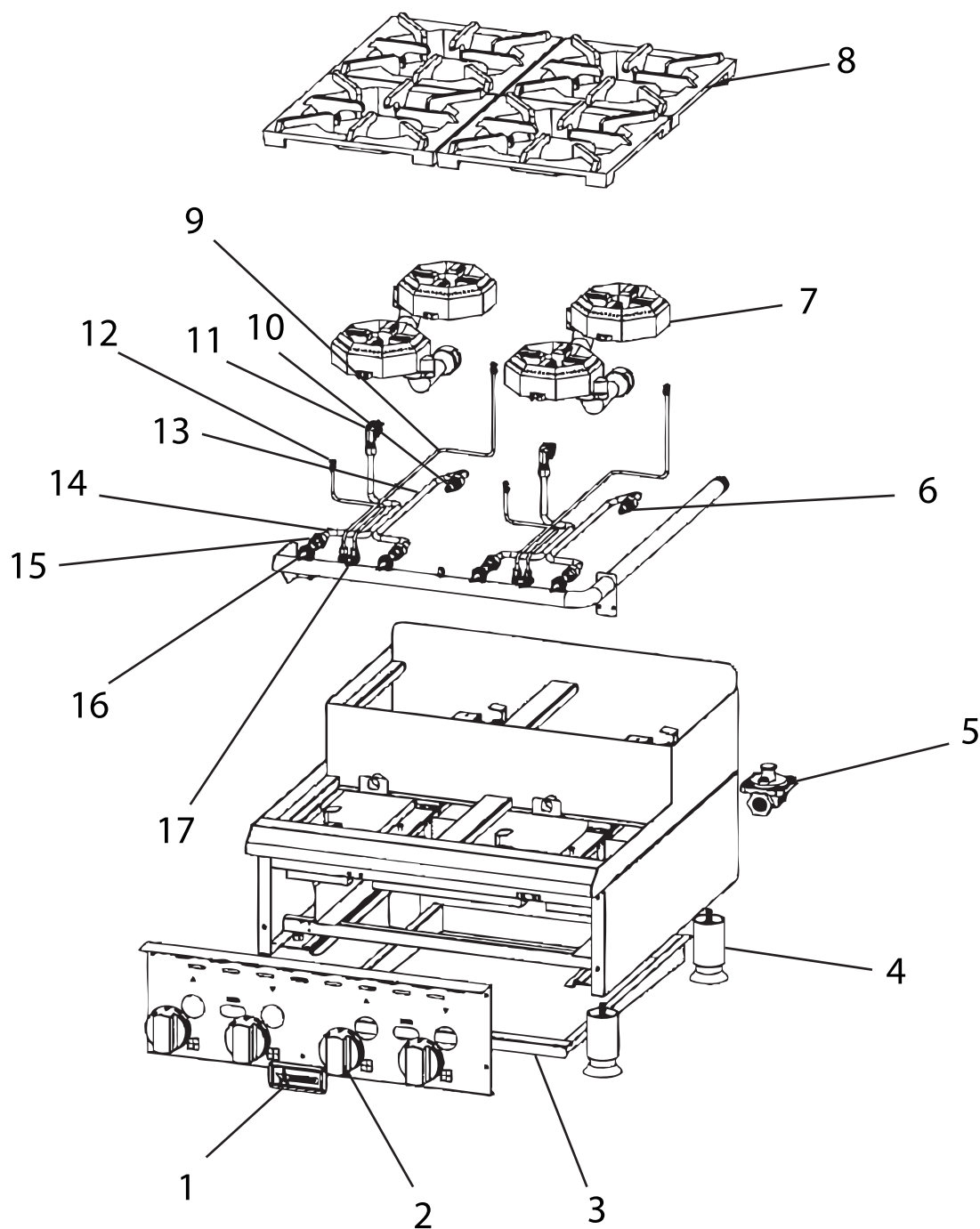
Item Number	Model Number	Description	Manufacturer Model Number
44198	CE-CN-0212-S	Gas Hotplate Step Up 2 Burners 12" / 305mm 60000 BTU ETL	TR-HPSU212M-08
44199	CE-CN-0424-S	Gas Hotplate Step Up 4 Burners 24" / 610mm 120000 BTU ETL	TR-HPSU424M-08
44200	CE-CN-0636-S	Gas Hotplate Step Up 6 Burners 36" / 914mm 180000 BTU ETL	TR-HPSU636M-08

Parts Breakdown

Model CE-CN-0212-S 44198

Model CE-CN-0424-S 44199

Model CE-CN-0636-S 44200



Parts Breakdown

Model CE-CN-0212-S 44198

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
43313	Brand for TR-HPSU212M-08	1	73106	Burner for TR-HPSU212M-08	7	73110	Main Gas Pipe Front for TR-HP-SU212M-08	13
43309	Dial for TR-HPSU212M-08	2	73107	Trivet for TR-HPSU212M-08	8	73111	Main Gas Pipe Rear for TR-HP-SU212M-08	14
73100	Tray for TR-HPSU212M-08	3	73108	Back Pipe of Pilot Assembly for TR-HPSU212M-08	9	63535	Valve Connection for TR-HPSU212M-08	15
72410	Foot for TR-HPSU212M-08	4	63533	Orifice Connection-Rear for TR-HPSU212M-08	10	73113	Pilot Valve for TR-HPSU212M-08	16
73104	Regulator for TR-HPSU212M-08	5	63534	Orifice Connection-Front for TR-HPSU212M-08	11	73112	Valve for TR-HPSU212M-08	17
73105	Orifice 46 # NAT for TR-HPSU212M-08	6	73109	Front Pipe of Pilot Assembly for TR-HPSU212M-08	12	42961	Conversion Kits for TR-HPSU212M-08	

Model CE-CN-0424-S 44199

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
43313	Brand for TR-HPSU424M-08	1	73106	Burner for TR-HPSU424M-08	7	73110	Main Gas Pipe Front for TR-HP-SU424M-08	13
43309	Dial for TR-HPSU424M-08	2	73107	Trivet for TR-HPSU424M-08	8	73111	Main Gas Pipe Rear for TR-HP-SU424M-08	14
72424	Tray for TR-HPSU424M-08	3	73108	Back Pipe of Pilot Assembly for TR-HPSU424M-08	9	63535	Valve Connection for TR-HPSU424M-08	15
72410	Foot for TR-HPSU424M-08	4	63533	Orifice Connection-Rear for TR-HPSU424M-08	10	73113	Pilot Valve for TR-HPSU424M-08	16
73104	Regulator for TR-HPSU424M-08	5	63534	Orifice Connection-Front for TR-HPSU424M-08	11	73112	Valve for TR-HPSU424M-08	17
73105	Orifice 46 # NAT for TR-HPSU424M-08	6	73109	Front Pipe of Pilot Assembly for TR-HPSU424M-08	12	42962	Conversion Kits for TR-HPSU424M-08	

Model CE-CN-0636-S 44200

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
43313	Brand for TR-HPSU636M-08	1	73106	Burner for TR-HPSU636M-08	7	73110	Main Gas Pipe Front for TR-HP-SU636M-08	13
43309	Dial for TR-HPSU636M-08	2	73107	Trivet for TR-HPSU636M-08	8	73111	Main Gas Pipe Rear for TR-HP-SU636M-08	14
72425	Tray for TR-HPSU636M-08	3	73108	Back Pipe of Pilot Assembly for TR-HPSU636M-08	9	63535	Valve Connection for TR-HPSU636M-08	15
72410	Foot for TR-HPSU636M-08	4	63533	Orifice Connection-Rear for TR-HPSU636M-08	10	73113	Pilot Valve for TR-HPSU636M-08	16
73104	Regulator for TR-HPSU636M-08	5	63534	Orifice Connection-Front for TR-HPSU636M-08	11	73112	Valve for TR-HPSU636M-08	17
73105	Orifice 46 # NAT for TR-HPSU636M-08	6	73109	Front Pipe of Pilot Assembly for TR-HPSU636M-08	12	42963	Conversion Kits for TR-HPSU636M-08	



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:

www.omcan.com/warrantyregistration.html

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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

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 3, 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 3500 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 3, 500 productos con origen a nivel mundial.

