



Induction Cooker
Model CE-CN-3500
Item 44226
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 - 08/31/2017



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

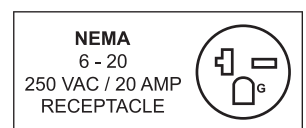


Table of Contents

Model CE-CN-3500

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



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

Warning: Switch off the induction cooker in case of any crack on the cook-top panel.

1. Do not place the unit in any place that is near gas or hot environment in order to avoid damages or malfunction.
2. To reduce the risk and damage, this plug should be fit into an individual outlet. The rated electrical current is not less than 16A.
3. Place the unit on a level surface, the distance between it and its background surrounding must be not less

Safety and Warranty

than 10cm.

4. Do not immerse the appliance and electric cord in water liquid, or allow liquid to go into the cabinet and get short/contact inner electrical parts, the power cord must be plugged out before cleaning.
5. Do not cover gas vent with anything during cooking, otherwise it will cause danger.
6. To avoid danger, please uncap the cover before heating tinned food.
7. If it is still not working after the inspection by self, please immediately contact Omcan, do not apart the unit to avoid any danger.
8. Be sure to use the power cord recommended by the appliance manufacturer after it is damaged.
9. It would get dangers when the metal gets heated directly or indirectly.
10. Do not place any metal on the plate, also the nonmetal pad within 10cm.
11. Do not cook with an empty pot, it will cause malfunction or danger.
12. Always clean the unit to avoid any dirt goes into the fan to effect normal working.
13. Do not touch the plate while the unit is working, to avoid getting burned.
14. Do not let children operating alone to avoid getting burned or danger.
15. Who with cardiac pacemaker, please operating the unit after confirm with doctor there's no any effect.
16. Do not operate the unit on the gas stove to avoid any danger.
17. Please do not place paper, cloth or other articles under the bottom of the pan to get heated, to avoid the danger of fire.
18. Do not place the unit on the cloth, carpet to avoid blocking the gas vent.
19. Please kindly avoid hitting the plate of the unit, in case of getting cracked, should turn off the unit and plug out immediately, and then contact Omcan.
20. Do not touch the control panel with any sharp implements.
21. Do not place any metal on the unit while operating.

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 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-3500
Temperature Range	60°C - 240.6°C / 140°F - 465°F
Cooking Surface	11" x 11" / 280 x 280mm
Power	3500W
Electrical	240V / 60Hz / 1
Dimensions	16.5" x 12.9" x 3.9" / 420 x 328 x 100mm
Packaging Dimensions	19.7" x 16.5" x 7.1" / 500 x 420 x 180mm
Item Number	44226

Operation

SELECTION OF COOKWARE

MATERIAL REQUIRED:

Steel, cast iron, enameled iron, stainless steel, flat-bottom pans/pots with bottom diameter from 12cm to 26cm. We suggest to use the required pot, do not try to use other pot instead (especially pressure sensors vessels.)

Please kindly according to the below requirement if necessary to use the vessel is not equipped.

- Pan/pot must be suitable for induction cooker.
- Pan/pot should be tried out if it's bought by self to see if there are unusual phenomena.
- Pan/pot bought by self should be flat and come with the cover with gas vent.

PRODUCT OPERATING INSTRUCTIONS

After inserting the plug into the socket, a "Beep" will emit and the all indicators and LED display will flash once, indicating the appliance in connection with a power source. Place a suitable cookware on the center of the cooking zone. Press the ON/OFF once, the red indicator light above this button will turn on, indicating that the appliance goes to selection mode. Press the corresponding function keys to start operation. Stop the operation and switch to standby mode by pressing [On/Off] key after cooking.

COOKING MODE

Temperature: Press the TEMP. key until the indicator of TEMP. lights up, display will show [465] representing that the default temperature is 465F. It can be adjusted by pressing the [+] or [-] key to set the desired temperature(140F-465F).

Power: Press the POWER key until the indicator of POWER lights up, display will show [1700] representing that the default power is 3500W. It can be adjusted by pressing the [+] or [-] key to set the desired power(500-3500W).

Timer Function: User can set the cooking time when specific cooking mode is selected. Press the [Timer] key

Operation

once to access the timer function, the [Timer] indicator on the left of the key will light up. Display will show the default time [120], user can press [+] or [-] key to set for the desired time; [+] key to set from 1 minute to 180 minutes by 1 minute increment and [-] to set from 180 minutes to 0 minutes by 10 decrement (press and hold + or - for 3 seconds to access quick adjustment by 10 minutes), the time can be adjusted from 1 minute to 180 minutes. After setting, user can press [Timer] key once to confirm or wait until the display stop flashing. After the “Beep” signal, the appliance will stop the operation and change to standby mode automatically when the end of the countdown. To cancel this function, user can either press the [On/Off] key to return to standby mode or hold the [Timer] key to resume the desired power or temperature operation.

Maintenance

MAINTENANCE AND DAILY CARE

1. Remove the power plug from the socket prior to cleaning the unit. Do not clean it until the surface cools down.
2. Glass plate, panel and the shell:
 - Soft cloth for slight stain.
 - For greasy, dirt, blot by using a clean damp cloth with neutral detergent.
3. While the radiator-fan working, dust and dirt would remain on the gas vent, please clean it by brush or cotton stick regularly.
4. Remember do not washing the unit by water directly to avoid damaging.
5. To protect induction cooker, be sure to have a good contact between plug and socket before using.
6. Do not pull out the power cord directly during operation. To extend the appliance’s using life, press the “ON/OFF” button first, then pull out the power cord.
7. In order to make operating time longer, the fan would still working for cooling the plate, is better to plug out after the fan stops working.
8. Please pull out the power cord and put it away when not used for a long time.
9. Some models have structural design to against cockroaches, if needed, can put something like mothball to expel the cockroaches.

Troubleshooting

Symptoms	Problem	Remedy
After connecting the power and pressing the “power” key, the appliance has no response.	Is the electricity in suspension?	Use after resuming the electricity.
	Is the fuse broken down?	Check the root causes carefully. If the problem cannot be fixed, please contact Omcan for checking and repairing.
	Is the plug connected firmly?	

Troubleshooting

Heating being interrupted in normal use and a “Beep” will be heard.	Incompatible cookware or no cookware is used?	Replace compatible cookware for the induction cooker.
	Is the cookware not considerably placed from the center of the heating zone?	Place the cookware at the center of the defined heating zone.
	Is the cookware being heated but continually being removed?	Place a cookware inside the heating zone.
No operation during the heating being in use.	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused.
	Is the air intake/exhaust vent clogged or dirt has accumulated?	Remove the stuff clogging the air intake/exhaust vent. Operate the appliance again after cooling down.
	Is the cooker working over 2 hours without any external instruction?	Reset cooking modes or use timer function.
Error codes occur.	E0 Internal circuit error.	Please contact Omcan for checking and repairing.
	E1 Without cookware or Incompatible cookware used.	Please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down naturally.
	E2 Internal overheat.	
	E3 Over-voltage.	Please contact Omcan for checking and repairing.
	E4 Under-Voltage.	
	E5 Top plate sensor open/short circuit.	
	E6 IGBT sensor open circuit/short circuit.	
E7 Top plate overheat.	Please check whether the cookware is not suitable, or switch on the appliance again after it is cooled down naturally.	

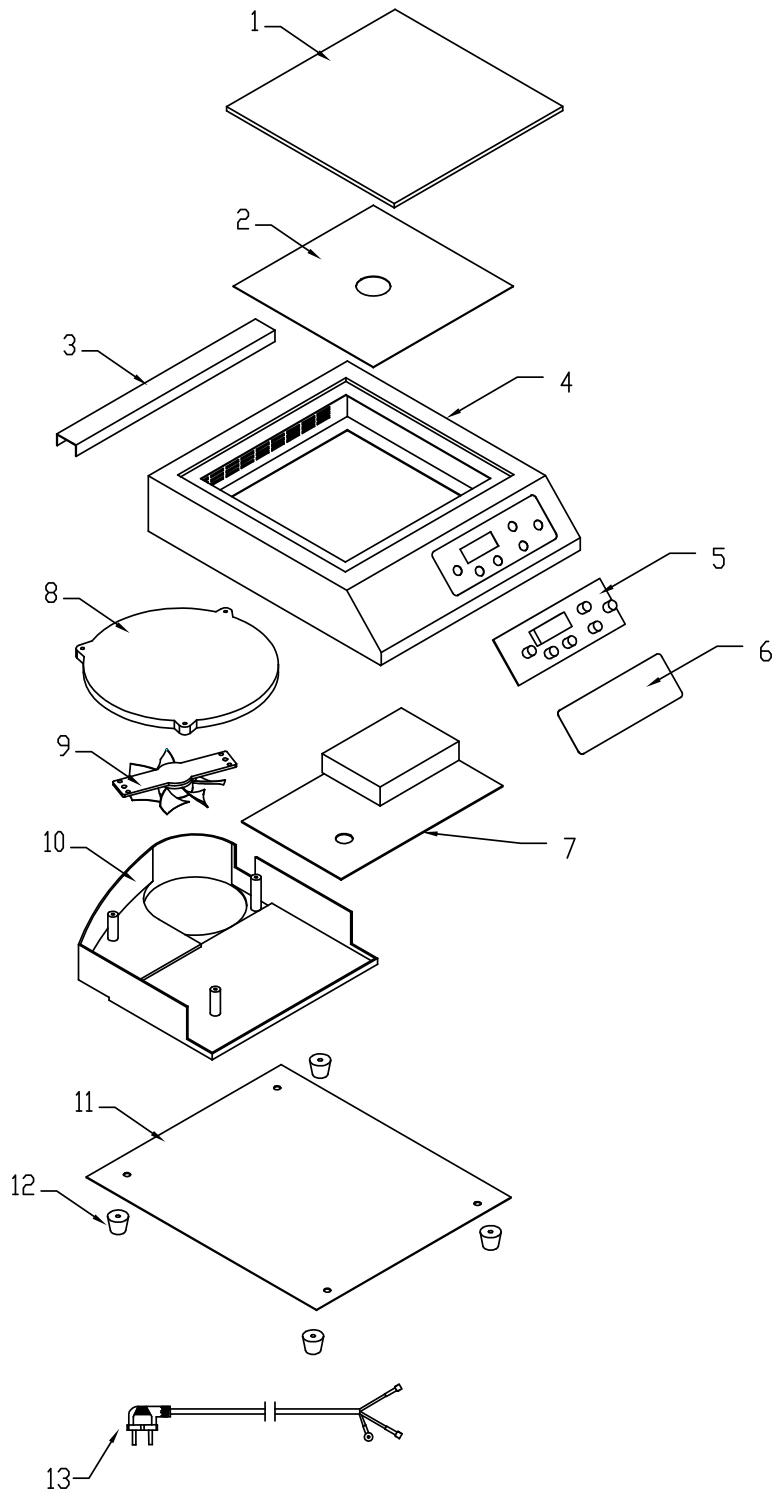
If the above remedies/controls can not fix the problem, unplug the appliance immediately, contact Omcan for inspection and repairing, note the error code and report it to Omcan. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44226	CE-CN-3500	Induction Cooker Commercial Digital 3500 W 240V/60/1 cETLus	JDLC35A1

Parts Breakdown

Model CE-CN-3500 44226



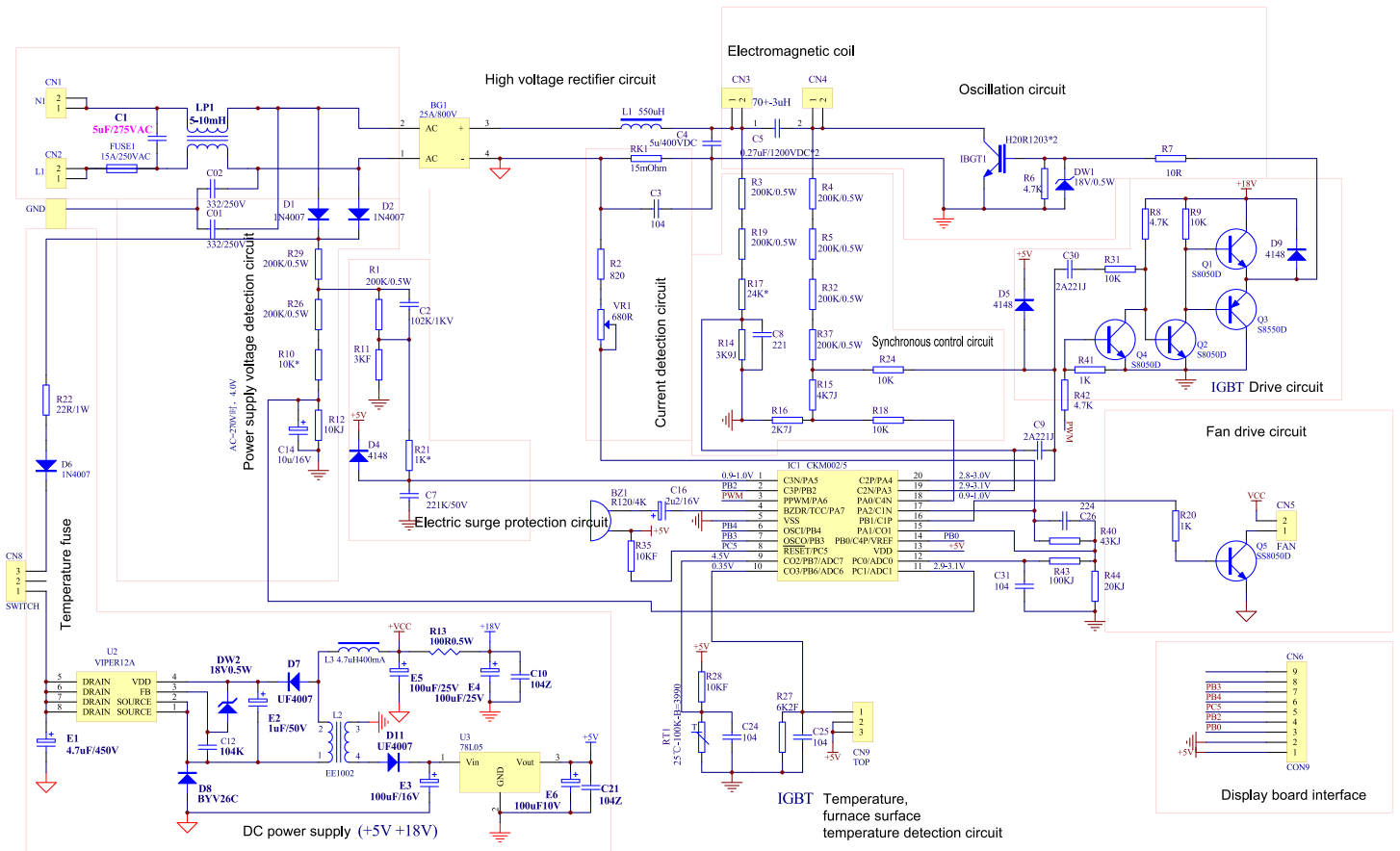
Parts Breakdown

Model CE-CN-3500 44226

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC781	Glass Plate for JDLC35A1	1 - 2, 4	63679	Main Board for JDLC35A1	7	63683	Aluminum Bottom for JDLC35A1	11
63675	Waterproof Baffle for JDLC35A1	3	63680	Coil Pan for JDLC35A1	8	63684	Foot Furnace for JDLC35A1	12
63677	Light Board for JDLC35A1	5	63681	Fan for JDLC35A1	9	63685	Power Cord for JDLC35A1	13
63678	PVC for JDLC35A1	6	63682	Plastic Bracket for JDLC35A1	10			

Electrical Schematics

Model CE-CN-3500 44226





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: _____

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 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.

