



Induction Cookers

Models CE-CN-1800, 3200
Item 24221, 24429

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 - 01/11/2017



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



NEMA 6 - 20 250 VAC / 20 AMP	
NEMA 5 - 20 125 VAC / 20 AMP	

Table of Contents

Model CE-CN-1800 / Model CE-CN-3200

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6
Operation -----	6 - 8
Maintenance -----	8
Troubleshooting -----	9 - 10
Parts Breakdown -----	10 - 11
Electrical Schematics -----	12 - 13
Notes -----	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

IMPORTANT SAFEGUARDS!

When using electrical appliances, basic safety precautions should always be followed. DO NOT operate induction range if unit appears to be damaged or it malfunctions in any manner. Call customer service for assistance. Read all instructions and be properly trained before operating induction range.

- Do not touch ceramic glass plate surfaces while or after cooking, ceramic glass surface will become hot

Safety and Warranty

from heat generated by cooking pan.

- To protect against electrical shock do not immerse cord, plugs, or appliance in water or any liquid.
- Close supervision is necessary when induction range is being used. Operator must be properly trained on all operational and safety procedures, especially when using near children.
- Unplug unit when not in use and before cleaning. Allow unit to cool before moving or cleaning.
- Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call our customer service for assistance.
- The use of any accessories or cooking pans, which are not recommended by the manufacturer, may cause injuries.
- Do not use outdoors, indoor use only.
- Do not allow power cord to hang over edge of table or counter, or touch hot surfaces.
- Do not place the induction range in, on, or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
- To disconnect, turn off all controls, then gently remove plug from wall outlet.
- Do not use induction range for anything other than cooking with suitable pans and subversion.
- Do not immerse induction range in water, as this will cause permanent damage to unit.
- Do not Use if ceramic glass cook top should break or crack, as cleaning solutions and spill overs may penetrate the broken cook-top and could create an electrical shock risk.
- Before Cleaning Ceramic Glass Plate Surface – Unit must be unplugged and cool to touch. Wipe ceramic glass plate with damp cloth and only use a non-abrasive glass cleaning solution on spills.
- Caution - To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
- Do not heat any empty pans or pots as this will automatically activate the over heating protection device and shut off unit. Never heat any sealed metal cans on induction range as this could cause them to explode and unit to shut down.
- Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on or near the top glass plate.
- Allow sufficient space around the cooking area and always place unit on level flat surface. Do not block the air-intake panel as this may cause unit to overheat. Keep unit a minimum of 4" (10.2 cm) from wall or other equipment or obstructions for proper ventilation.
- Never use or place the unit on low-heat-resistant or flammable materials (carpet, vinyl, paper, or fabric).
- Do not ever place any paper between the cooking pan and cooking plate. The paper could ignite.
- When storing, DO NOT place any objects on top of the induction range. This could cause damage to cooking surface or unit.
- Any Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, cell phones, can affect the unit.
- People with pacemakers should stand a minimum of 30" (76.2 cm) from unit while in use.

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

Safety and Warranty

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-1800	CE-CN-3200
Temperature Range	66°C - 232°C / 150°F - 450°F	
Cooking Surface	10.75" x 10.75" / 273 x 273 mm	
Load Capacity	44 lbs. / 20 kg.	
Power	1800 W	3200 W
Electrical	120V / 60	240V / 60
Weight	12 lbs. / 5.4 kg.	
Dimensions	16.5" x 13" x 4" / 419 x 330 x 102 mm	
Item Number	24429	24221

Operation

INSTALLATION

Maintain a distance of 10 cm (5") between the appliance and walls or other objects.

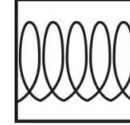
COOKWARE

Suitable cookware includes:

- Steel or enameled cast iron.
- Iron, steel or non-enameled cast iron.

Operation

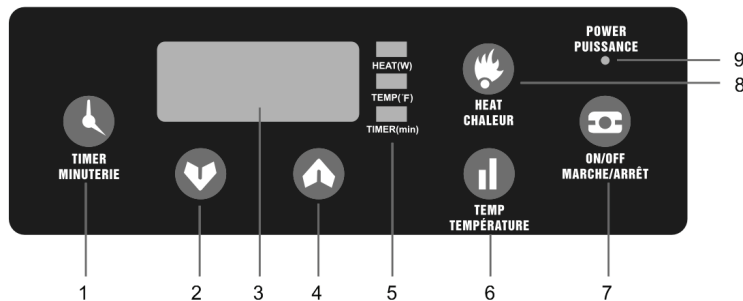
- 18/0 stainless steel and aluminum (if marked suitable for induction cooking).
- Cookware with a base diameter of 12 to 26 cm (4.7" to 10.2").
- Cookware with the induction cook symbol.



Unsuitable cookware includes:

- Cookware with feet.
- Cookware with a rounded bottom (e.g. wok).
- Cookware with a base diameter of less than 12cm (4.7").
- Ceramic or glass cookware.
- Stainless steel, aluminum, bronze or copper cookware unless marked as suitable for induction.

CONTROL PANEL






1. Time selection.
2. Reduce time, temperature or power.
3. LED Display.
4. Increase time, temperature or power.
5. Heat, Temperature and Timer indicator lights.
6. Temperature button.
7. ON/OFF button.
8. Heat button.
9. Power indicator.

COOKING



1. Connect the appliance to the main power socket. A beep will sound and the display will briefly light up.
2. Place suitable cookware on to the centre of the glass plate.

NOTE: Never place empty cookware on the appliance.

3. Press the On/Off  button to turn the appliance on.
4. Press either the HEAT  or TEMP  button, depending on your cooking requirements. The corresponding indicator light comes on.

NOTE: If you wish to maintain a constant temperature during cooking, use the TEMP settings. To cook at a specific power level, use the HEAT settings.



Operation

5. Press the UP  or DOWN  buttons repeatedly to reach the desired setting. This setting can be changed at any time during the cooking process.

 The default is 270°F / 132.2°C.

 The default is 1300 W / 120V, 1600 W / 240V.

6. Press the TIMER  button: '0' appears on the display.

7. Press the UP  or DOWN  buttons repeatedly to set the cooking time. The time can be set in 5 minutes increments up to a maximum of 150 minutes, which then counts down in 1 minute increments.

NOTE: During cooking the time can be changed at any time. The HEAT/TEMP settings remain unchanged.

8. A beep will sound when the cooking time has finished, and the appliance switches to standby mode.

9. After cooking is completed, press the ON/OFF  button again to turn off the unit.

Notice:

1. The power will completely shut off with 9 second if either;
 - the wrong type of cookware is applied.
 - no cookware is placed on the unit.
2. If the unit be used for 150 minutes under the TEMP or HEAT state, the LED display will show EE code and sound, and then turn off automatically.
3. The Max Timer is 150 minutes per operation.

Maintenance

CLEANING

- Clean after each use. Turn Off, Disconnect plug from power source, and wait until unit has cooled down before cleaning.
- If the pots/pans are used without being cleaned, this may result in discoloration or stains.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean any surface on induction cooker.
- Wipe down the unit using a damp cloth.
- When needed, use vacuum cleaner to remove dirt from the air intake and exhaust vent. Never insert any type of metal or iron wire into these two vents.
- Never run water over the unit (If water gets inside it will damage & cause unit to malfunction.)

WARNING: Omcan should perform any servicing.

Troubleshooting

For 120V Model

If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
E1	Voltage is under 75V.
E2	Voltage is over 145V.
E3	The accessory and spare parts are damaged. Please contact Omcan for trouble shooting, repair and adjustment.
E5	The temperature sensor underneath the cooking area is defective. Please contact Omcan for trouble shooting, repair and adjustment.
E6	The cooking temperature is too hot. After the unit has been cooled down, the unit will automatic switch to standby mode. Press ON/OFF button to restart the unit.
E7	The appliance inside is too hot. After the unit has been cooled down, the unit will automatic switch to standby mode. Press ON/OFF button to restart the unit. If the error code still shows, please contact Omcan for trouble shooting, repair and adjustment.
E9	Temperature sensor is defective. It may cause by a concave pot. Change pot and restart the induction. If the error code still shows, please contact Omcan for trouble shooting, repair and adjustment.
“---” on display and beeps.	Unsuitable pot or no pot on the induction cooktop surface. Press ON/OFF button to restart the unit.

For 240V Model

If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
E1	Voltage is under 145V.
E2	Voltage is over 275V.
E3	The accessory and spare parts are damaged. Please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E6	The temperature sensor underneath the cooking area is defective. Please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E7	The cooking temperature is too hot. After the unit has been cooled down, the unit will automatic switch to standby mode. Press ON/OFF button to restart the unit.
E8	Temperature sensor is defective. It may cause by a concave pot. Change pot and restart the induction. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.

Troubleshooting

“---” on display and beeps.	Unsuitable pot or no pot on the induction cooktop surface. Press ON/OFF button to restart the unit.
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REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
24429	CE-CN-1800	Induction Cooker Commercial Digital 1800 W 120V/60/1 CE cETLus	F-IH-01SS-120V
24221	CE-CN-3200	Induction Cooker Commercial Digital 3200 W 240V/60/1 CE cETLus	F-IH-01SS-240V

Parts Breakdown

Model CE-CN-1800 24429

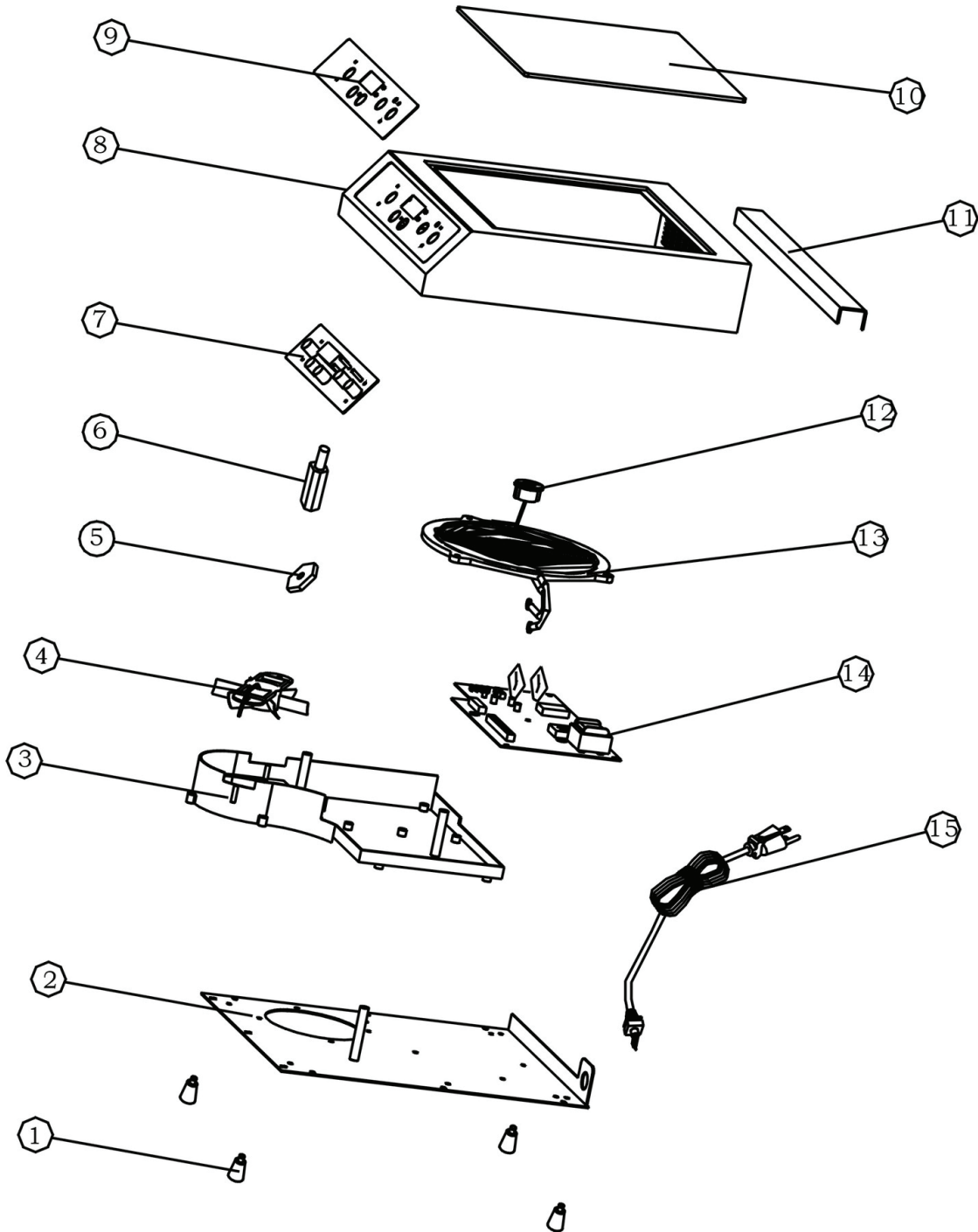
Model CE-CN-3200 24221

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
44780	Leg for F-IH-01SS-120V & F-IH-01SS-240V	1	44785	Control Panel for F-IH-01SS-120V & F-IH-01SS-240V	7	27856	Heating Coil for F-IH-01SS-120V & F-IH-01SS-240V	13
44781	Base for F-IH-01SS-120V & F-IH-01SS-240V	2	44786	Stainless Steel Base for F-IH-01SS-120V & F-IH-01SS-240V	8	27853	Electrical Components for F-IH-01SS-120V	14
44782	Plastic Stanchion for F-IH-01SS-120V & F-IH-01SS-240V	3	44779	Control Panel Plate for F-IH-01SS-120V & F-IH-01SS-240V	9	27854	Electrical Components for F-IH-01SS-240V	14
27855	Morto for F-IH-01SS-120V & F-IH-01SS-240V	4	37616	Cooktop for F-IH-01SS-120V & F-IH-01SS-240V	10	44788	Power Cable for F-IH-01SS-120V & F-IH-01SS-240V	15
44783	Control Panel Nut for F-IH-01SS-120V & F-IH-01SS-240V	5	44787	Stainless Steel Back for F-IH-01SS-120V & F-IH-01SS-240V	11			
44784	Control Panel Screw for F-IH-01SS-120V & F-IH-01SS-240V	6	41517	Temperature Detector for F-IH-01SS-120V & F-IH-01SS-240V	12			

Parts Breakdown

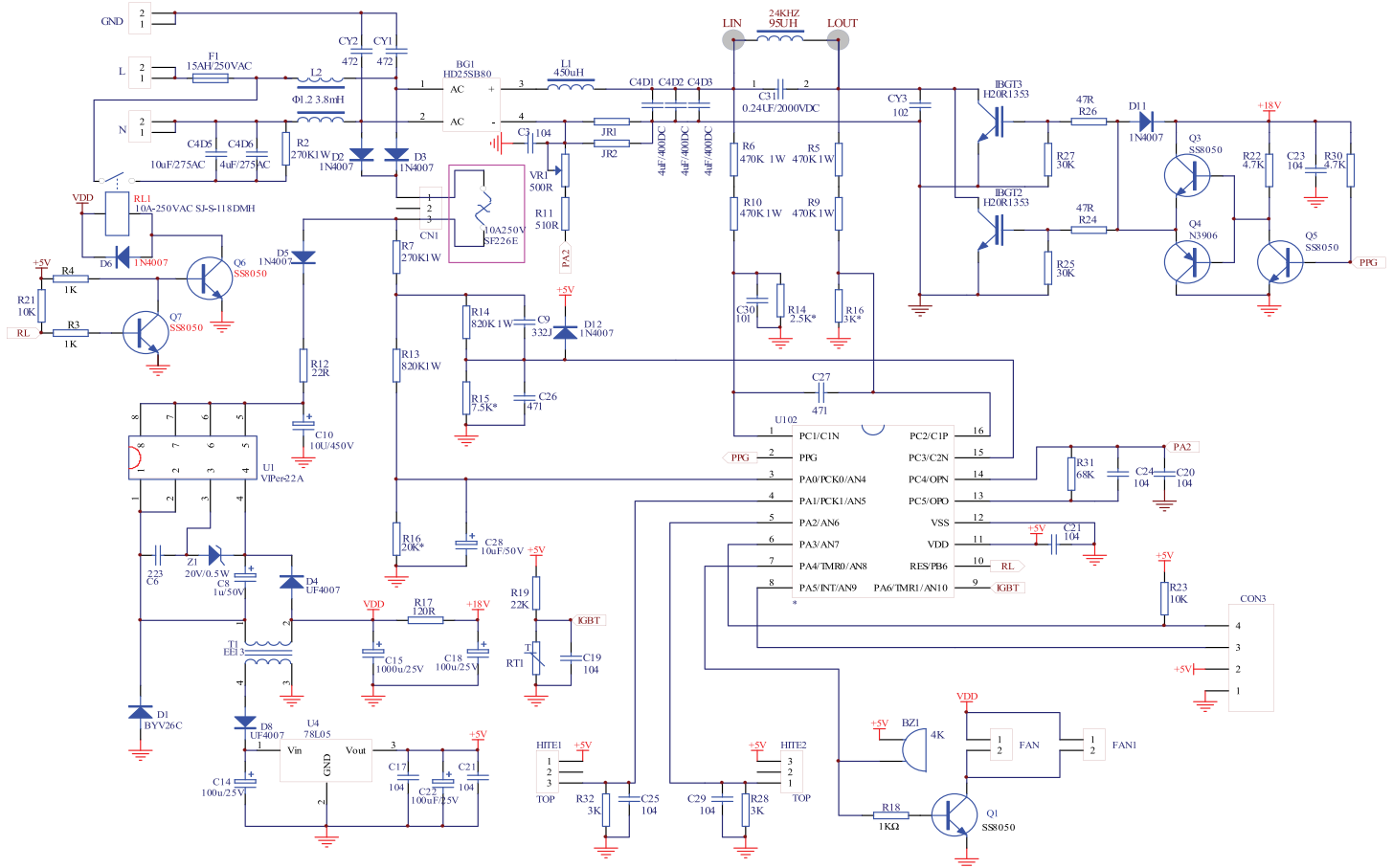
Model CE-CN-1800 24429

Model CE-CN-3200 24221



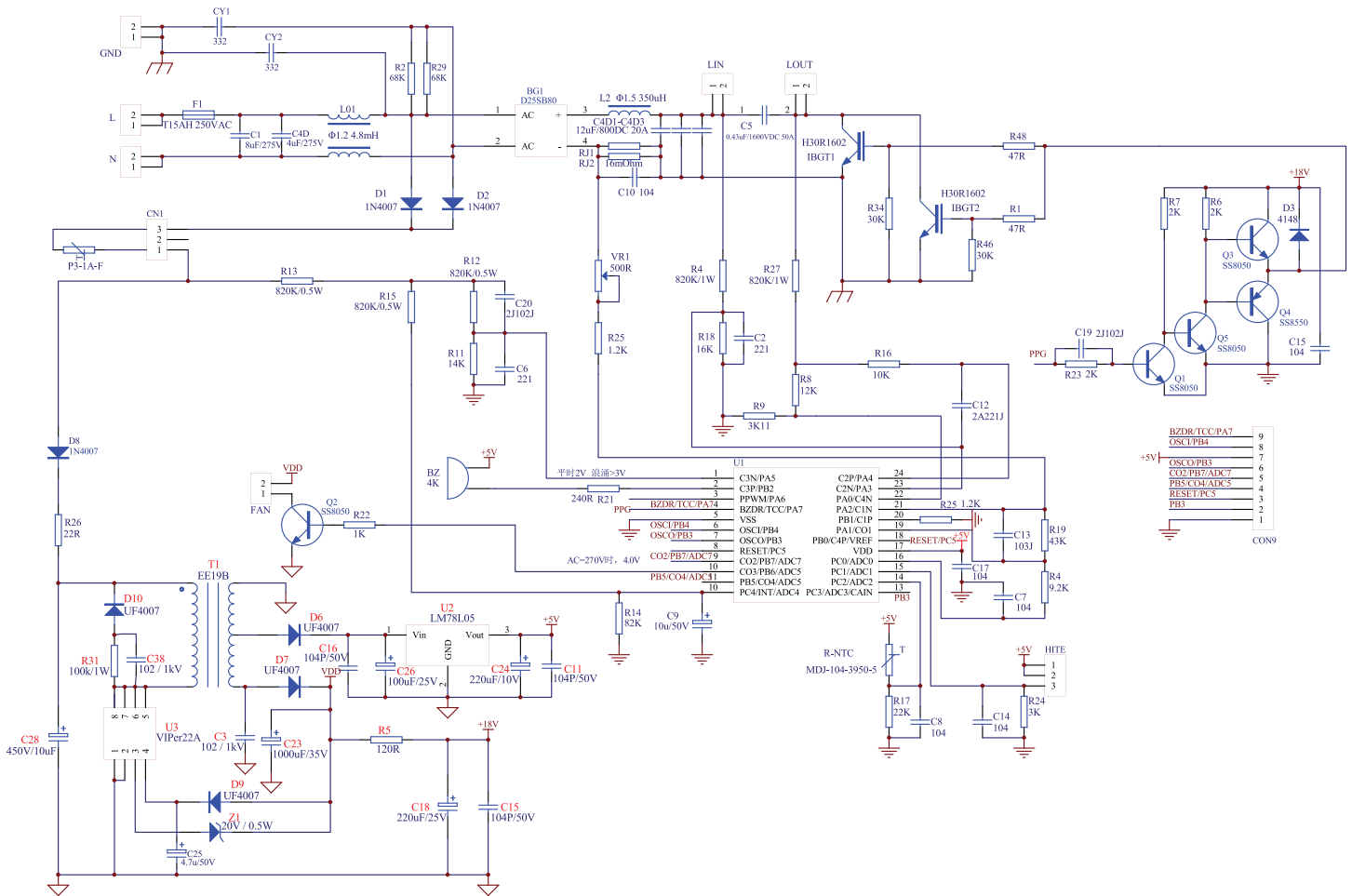
Electrical Schematics

Model CE-CN-1800 24429



Electrical Schematics

Model CE-CN-3200 24221





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

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 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.

