



Gas Counter Top Heavy Duty Char Broiler

Models CE-CN-0552-B, 0813-B, 1067-B

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 - 10/20/2014



Toll Free: 1-800-465-0234

Fax: 905-607-0234

Email: sales@omcan.com

www.omcan.com



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Model CE-CN-0552-B / Model CE-CN-0813-B / Model CE-CN-1067-B

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General Information

Omcan Manufacturing and Distributing Company Inc. and Food Machinery of America, Inc. dba Omcan 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.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan 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.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan 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.

General Information

REVISE EL PAQUETE A SU LLEGADA

Tras la recepción de un envío Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse que todos los artículos 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 ningún recurso por productos dañados que se enviaron a recoger por terceros.

This manual contains important information regarding your char broiler unit. Please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. PLEASE READ!!!

Safety and Warranty

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs (included).
- This equipment is for use in non-combustible, well ventilated locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray the controls or the outside of the equipment with liquids or cleaning agents.
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

1 YEAR WARRANTY

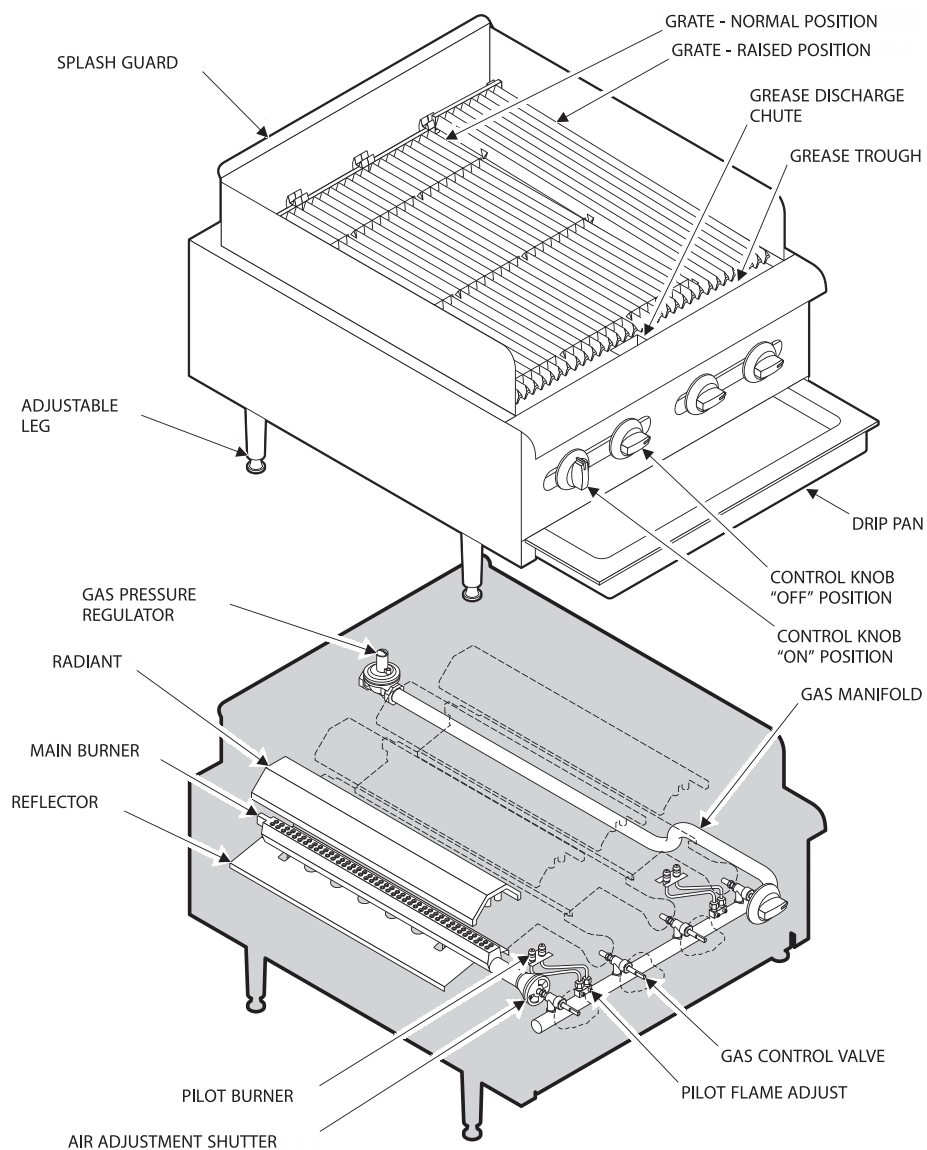
Safety and Warranty

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.

Technical Specifications



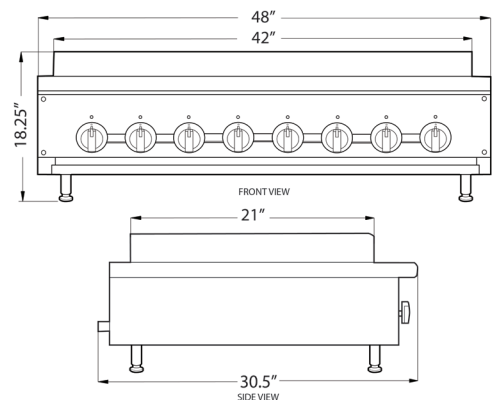
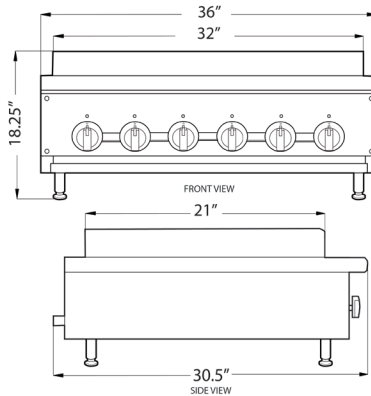
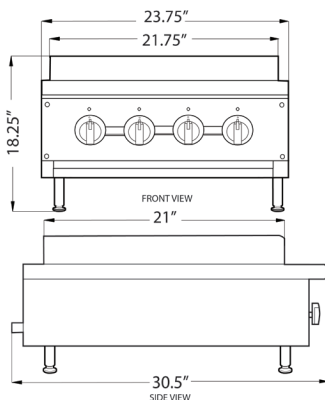
Technical Specifications

- LEG. Supports the equipment.
- ADJUSTABLE FEET. Used to adjust the level of the equipment.
- DRIP TRAY. A tray that collects grease and oil. This tray can be removed for cleaning. It is recommended to have water by in the drip tray to reduce flare-ups and smoking.
- PILOT LIGHT ACCESS HOLE. Allows access to the pilot light.
- GAS CONTROL KNOB. Used to set or adjust the temperature of the grilling surface.
- GRILL GRATES. Cooking surface.

Model	Style	Fuel	Manifold Pressure	B.T.U. per Hour
CE-CN-0552-B	4 Burners with Individual Control	Natural Gas	4.0" W.C.	100,000
		Propane (LP)	10" W.C.	
CE-CN-0813-B	6 Burners with Individual Control	Natural Gas	4.0" W.C.	120,000
		Propane (LP)	10" W.C.	
CE-CN-1067-B	8 Burners with Individual Control	Natural Gas	4.0" W.C.	160,000
		Propane (LP)	10" W.C.	

*Shipped setup for Natural Gas and includes a kit conversion for LPG.

Model	Width	# of Burners
CE-CN-0552-B	21.75" / 552 mm	4
CE-CN-0813-B	32" / 813 mm	6
CE-CN-1067-B	42" / 1219.2 mm	8



Installation

**WARNING: Fire Hazard**

NEVER attempt to force or repair a stuck control valve. Contact your Authorized Omcan Service Agency for repairs. Forced or improperly repaired valves pose the risk of fire and/or explosion.

**WARNING: Fire and Explosion Hazard**

If the pilot light should be extinguished, turn off the gas shut-off valve. Allow the appliance to vent for five minutes before attempting to re-light.

INSTALLATION TO BE DONE BY LICENSED GAS PROFESSIONALS ONLY.**SET UP**

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/ NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

Clearance and positioning around the equipment:

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" (150 mm) from all sides. This equipment must be a distance of 6" (150 mm) from other equipment. The equipment must have the 4" (100 mm) legs installed and be placed on a non-combustible surface.

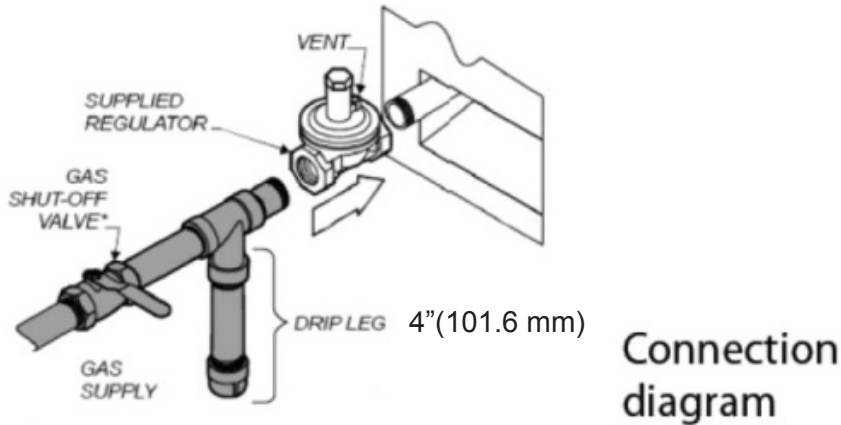
Air Supply and ventilation:

- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

Pressure Regulator:

- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation.
- Regulator specifications: ¾" NPT inlet and outlet, factory adjusted for 5" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.

Installation



Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of $\frac{1}{2}$ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

Gas Conversion (see Page 12):

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been installed.
- Natural Gas Orifice is #45.
- Liquid Propane Gas Orifice is #54.
- Orifice size is marked on the spud.

LIGHTING THE PILOT:

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source (a long match or fireplace lighter) through the pilot light hole in the front panel at the pilot tube. When the flame ignites remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

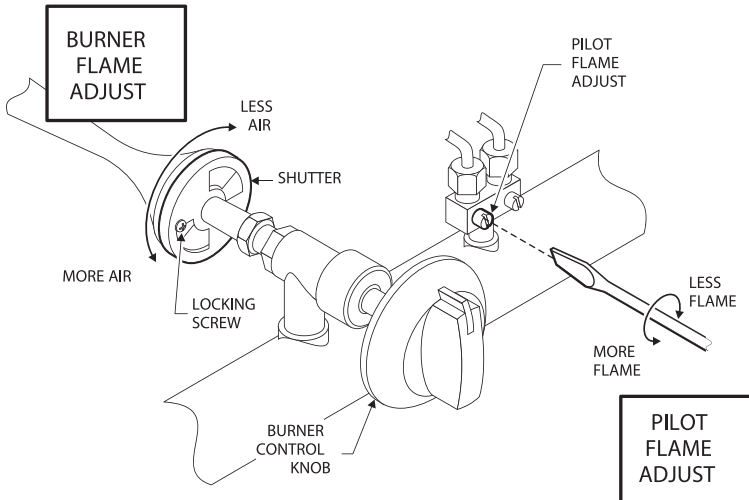
Pilot Flame Regulation:

- The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

Burner Flame Adjustment:

- Remove the front panel to gain access. Turn burner valve knob to highest setting. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips. Then slowly increase opening to a point where the yellow tips disappear and a hard blue flame is obtained.

Operation



IMPORTANT: Adjustments must be performed by a qualified technician only.

IMPORTANT: The appliance is shipped from the factory equipped for natural gas and adjusted for sea level to 2000 feet elevation. For conversion to LP / Propane, or for operation above 2000 feet elevation, contact your Authorized Omcen Service Agency.

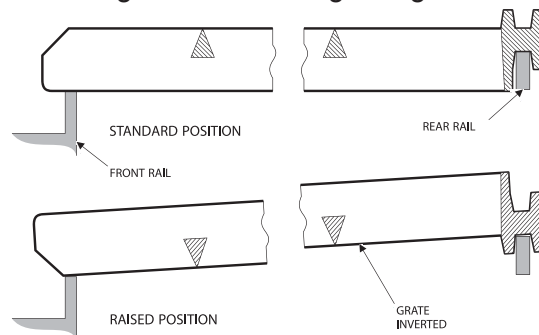
Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 15 minutes. Seeing smoke coming from the cooking surface is normal during burn-in. After 15 minutes of burn-in, equipment is ready for use.

1. Hold the leg and rotate the adjustable feet so the equipment is level.
2. Set the grill grates to the full tilt position to start. This will allow grease to run down the grates and into the drip tray to reduce flare-ups.
3. Check the drip tray frequently and add water as necessary.
4. To ignite the burners, press the gas control knob to high position.
5. Allow the equipment to pre-heat before attempting to use.
6. Adjust the valve set-point to obtain the desired level of heat.
7. To adjust the grill grate(s), raise or lower the back of the grates. Turn unit off and allow the grill grate(s) to cool. Make sure to use pot holders or oven gloves to reposition.

Cooking Recommendations:

Save energy by turning the temperature control knob OFF any time the griddle is not in use. Gas burners provide full heat instantly, making it unnecessary to leave the unit on during intermittent use.

To decrease the amount of grease contacting the radiants, the grate may be raised. Invert the grate so that the rear grate hooks are at the bottom and the grate sits at a slight angle.



Maintenance

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
- Install equipment under efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily. DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Remove the grates from the charbroiler. Clean grates:
 - a. Use a steel brush with scraper to remove food particles and residue from grate surfaces.
 - b. Grate may be washed in sink or dishwasher.
 - c. Dry the grate and apply a light coating of cooking oil.
3. Remove and clean the drip pan:
 - a. Stubborn food particles maybe removed with a plastic scouring pad.
 - b. Drip pan may be washed in a sink or dishwasher.
4. Clean broiler cabinet:
 - a. Use a plastic scouring pad to remove any remaining food particles from the cabinet.
 - b. Clean the cabinet with a soft damp cloth or sponge and mild detergent. Rinse by wiping with a soft cloth moistened with clean water. Dry with a soft cloth.
5. Reassemble broiler:
 - a. Reinstall drip pan.
 - c. Reinstall grates.

CLEANING BURNERS

If one or more individual flame openings does not light, or if the flame is intermittent or uneven, the burner may need to be cleaned.

Turn shut-off valve OFF. Remove all control knobs and remove front panel.

Note position of burner assemblies in cabinet. Remove radiants and main burners.

Examine burner assemblies. Note position of air shutters before cleaning. Clean food particles from burners with warm water, mild detergent and a bristle brush.

If necessary, reflectors may be removed from burners for cleaning by removing the retaining wire. Cleaned with a plastic scouring pad and mild detergent. Dry thoroughly before reinstalling on burners.

Maintenance

Rinse by wiping with a soft cloth dampened with clean water. Wipe exterior surfaces dry with a soft clean cloth. Allow burners to air dry so that interior passages are completely free of water.

Examine burners to be sure the air shutters are in their proper position. Reinstall burners with flame openings “up”. The venturi / air shutter slides over the nozzle of the control valve. The pegs on the rear of the burner set in corresponding notches in the rear burner support rail.

Turn shut-off valve ON and light pilot light.

Reinstall front panel, radiants and grates and all control knobs.

Test all burners for proper operation.

Troubleshooting

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
Pilot will not light.	Gas supply off.	Check main / unit gas valves.
	Air in lines.	Turn pilot valve on. Attempt to light pilot every 15 sec.
	Pilot valve not on.	Turn pilot valve on / adjust.
Burners won't light.	Gas supply off.	Check main / unit gas valves.
	Air in lines.	Turn gas valve on. Attempt to light pilot every 15 sec.
	Pilot burner not lit.	Turn off gas - allow unit to vent for 5 minutes. Turn gas back on and light pilot.
One burner assembly won't light.	Control not on.	Turn control knob to ON Set to desired setting when lit.
	Water in burner.	Remove burner and dry thoroughly.
	Damaged gas control valve, burner or other internal component.	Contact Authorized Omcan Service Agency for repairs.
Portions of a burner won't light or have erratic flame.	Burner wet or flame opening(s) clogged.	Clean and dry burner.
Burner not hot enough.	Temperature control not set.	Adjust for desired temperature.
	Shutter or nozzle out of adjustment.	Contact qualified technician for adjustment.
	Damaged gas control valve, burner or other internal component.	Contact Authorized Omcan Service Agency for repairs.

Instructions for Field Conversion

MANDATORY MARKINGS

Below are examples of the rating plates that must be fixed to the rear or side of the unit on completion of the conversion by a licensed installer.

Example A Rating plate

CONVERSION BY QUALIFIED SERVICE AGENCY	
THIS APPLIANCE WAS CONVERTED ON :	
day _____	month _____ year _____
To LPG gas with KIT # : _____	
By : company name _____	
address : _____	

Which accepts the responsibility that this conversion has been properly made	

Example B Installation plate

LPG	GPL	CLEARANCES ESPACES LIBRES						
FOR LP GAS WHEN EQUIPPED WITH NO. 54 DRILL SIZE ORIFICE POUR LP GAZ LORSQU'ÉQUIPÉ AVEC UNE OUVERTURE DE TAILLE DE MÈCHE NO. 54								
MAN.PRESS.	10.0	INCH W.C.						
PRESS.MAN.								
BTU CONSUMMATION /HR	80000	BTU INPUT/HR						
<table border="1"> <tr> <td>BACK ARRIÈRE</td> <td>6"</td> </tr> <tr> <td>RT SIDE CÔTE DROIT</td> <td>6"</td> </tr> <tr> <td>LT SIDE CÔTE GAUCHE</td> <td>6"</td> </tr> </table>			BACK ARRIÈRE	6"	RT SIDE CÔTE DROIT	6"	LT SIDE CÔTE GAUCHE	6"
BACK ARRIÈRE	6"							
RT SIDE CÔTE DROIT	6"							
LT SIDE CÔTE GAUCHE	6"							
FOR USE IN NON COMBUSTIBLE LOCATIONS ONLY DOIT ÊTRE UTILISÉ SEULEMENT DANS DES LOCAUX NON INFLAMMABLES COMPLIES WITH ANSI Z83.11b / CSA 1.8b -2009 , FOOD SERVICE EQUIPMENT For your safety refer to installation instructions for conversion procedure								

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

WARNING: This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may

Instructions for Field Conversion

result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper conversion. The installation is not proper and complete until the operation of the covered appliance is checked as specified in the manufacturer's instructions.

MODELS	PARTS INCLUDED
CE-CN-0552-B	4 × Jet #54 drill
CE-CN-0813-B	6 × Jet #54 drill
CE-CN-1067-B	8 × Jet #54 drill

CAUTION: ENSURE THE GAS SUPPLY IS SHUT OFF AT THE MANUAL SHUT OFF VALVE BEFORE PROCEEDING WITH THE CONVERSION.

1. Switch off the gas at the main supply valve and allow the unit to cool down before commencing with the conversion.
2. Lift off the complete grill plate assembly to expose the burners and valves.
3. Remove the burners by loosening the fastening nuts located under the rear of the burner, lift the rear of the burner and slide backwards.
4. The brass orifice located on the end of the control valve may now be loosened and removed using a 1/2" wrench. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the throat on the end of the valve, this will ensure a good gas tight seal.
5. Replace with the new orifice from the conversion kit, first applying a small amount of jointing paste to the thread on the end of the valve, this will ensure a good gas tight seal.
6. Replace the burner by sliding the open end over the orifice and then locating the M5 stud through the slot in the support bracket. Secure by replacing the M5 nut.
7. To operate with LP gas the regulator must be changed to operate at 10" WC or use a LP regulator.
8. Prior to connecting the regulator, check the incoming line pressure, as the regulators can only withstand a maximum pressure of 1/2 PSI (13" WC). If the line pressure is beyond this limit, a step down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction, and should point downstream to the appliance.
9. Check for Gas Leaks - A soapy water solution is recommended for locating gas leakage. Matches, candle flame or other sources of ignition shall not be used for this purpose.
10. Replace the loose fitting grill plate assembly into position.
11. Fix the conversion rating plate supplied in the kit adjacent to the original rating plate on the rear of the unit. Fill in the details required on the installation plate and fix to the rear of the unit.

Setting the pilot burner:

When changing from natural gas to LP gas it is necessary to adjust the pilot burner flame as well. This is done in the following steps:

1. Remove the control knobs from the front of the unit, loosen the screws holding the front panel and remove.
2. The pilot burner valve is positioned to the right of the control valve, a small adjustment screw is located on the front face of the valve body. This can be turned in or out with a small flat screw driver.
3. Adjust the screw in small increments whilst the pilot flame is burning until a small stable flame is achieved.
4. Replace the front panel and secure, refit the control knobs.

Instructions for Field Conversion

INSTRUCTION FOR NORMAL OPERATING SEQUENCE:

Pilot Burner Operation:

The units are equipped with standing pilots, and should be lit immediately after the gas is turned on.

- Turn off main valve to unit and wait 5 minutes to clear gas.
- Turn off all knobs and pilot valves.
- Turn on main valve and light all pilots.
- The pilot burner must be lit at the end of the tube. Hold an ignition source (6" fire lighter). Through the opening in the front panel at the pilot tube. When the flame is established remove the ignition source.

Burner Operation: To ignite burners, turn burner valve knob to "High" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of grilling temperatures may be obtained by turning the burner valve knob to any position between high and low.

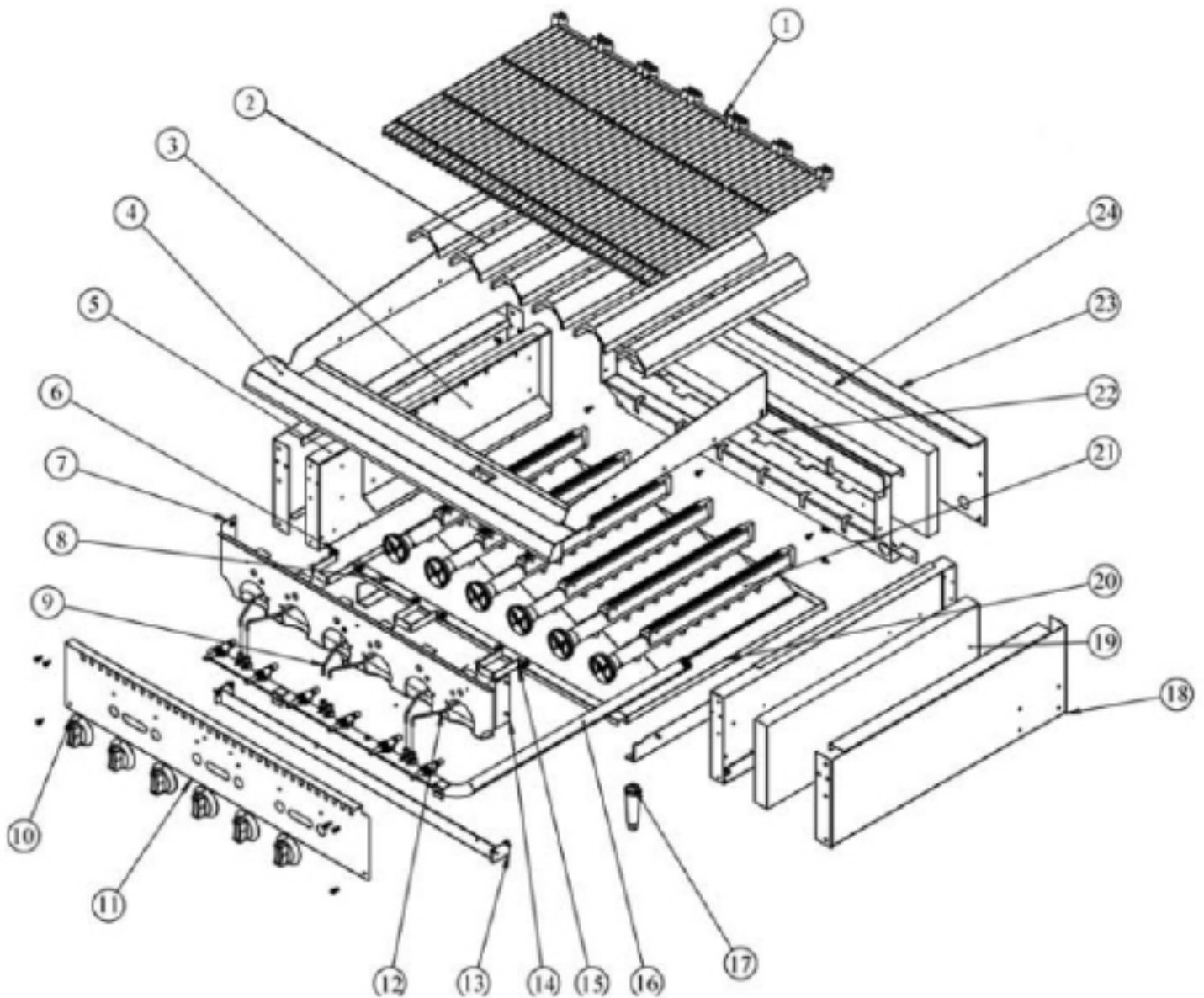
Derating at altitudes above 2000 ft (610 m): Ratings of gas utilization equipment are based on sea level operation and shall not be changed for operation at elevations up to 2000 ft (600m). For operation at elevations above 2000 ft (600m), equipment ratings shall be reduced at the rate of four (4) percent for each 1000 ft (300m) above sea level before selecting appropriately sized equipment.

Parts Breakdown

Model CE-CN-0552-B 37925

Model CE-CN-0813-B 37926

Model CE-CN-1067-B 37927



Parts Breakdown

Model CE-CN-0552-B 37925

Model CE-CN-0813-B 37926

Model CE-CN-1067-B 37927

Description	Position	Description	Position	Description	Position
Grate	1	Pilot Gas Pipe - Left	9	Foot	17
Radiant Cover	2	Knob	10	Steel Plate - Side	18
Heat Insulation Plate - Chamber	3	Front Panel	11	Heat Insulation - Side	19
Front Plate	4	Pilot Gas Pipe - Right	12	Crumb Tray	20
Heat Insulation Plate - Side	5	Front Bottom Control Plate	13	Burner Assembly	21
Pilot	6	Heat Insulation Front Plate	14	Rear Plate in Chamber	22
Screw	7	Pilot Rack	15	Rear Plate Assembly	23
Crumb Tray Support Rack	8	Gas Control Assembly	16	Heat Insulation - Rear	24

Notes

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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 INC.

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



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): _____

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.

