



Pasta Cookers
Models *CE-CN-0004-P, 0008-P
Items *41882, 41883
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 - 05/30/2019



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

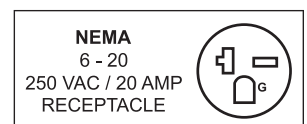


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Model CE-CN-0004-P / Model CE-CN-0008-P

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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 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

Do not overfill water into water pan, the appliance has been installed with a thermal cut out to avoid over heating or damage to the element. If the power cord is damaged, it must be replaced by qualified technician.

1 YEAR PART 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

Safety and Warranty

equipment.

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

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components (cardboard, polyethylene, and others) 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-0004-P	CE-CN-0008-P
Capacity	9L	9L (x2)
Number of Baskets	4	8
Basket Dimensions	3.5" / 89mm (Dia.) 6" / 152mm (H)	
Maximum Temperature	110°C / 230°F	
Power	3600W	7200W
Electrical	240V / 60Hz / 1	
Dimensions	14" x 21.5" x 18.5" 356 x 546 x 470mm	24.75" x 21.5" x 19" 629 x 546 x 482.6mm
Weight	34 lbs. / 15.5 kgs.	66 lbs. / 30 kgs.
Item Number	41882	41883

Installation

Remove the Pasta Cooker from its packaging and place the unit on a firm and level surface.

When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finished, etc., it is recommended that they be made of non-combustible material, if not, they must be fitted with

Installation

a suitable non-combustible heat-insulating material, and that the closest attention be paid to fire prevention regulations.

Once the Pasta Cooker has been placed in position by consulting International Standards and regulations.

Connect the water pipes, Make sure the water inlet, outlet and overflow are in correct position according to the marks.

Open the overflow valve, close the outlet valve.

The Pasta Cooker is now ready to operate.

Operation

Open the water inlet, make sure the water line is under the overflow holes position.

Plug in the socket, switch on. Turn the thermostat dial to the max position, the red light is on, the element starts working.

When the water is boiling, put the pasta in the basket and cook.

After cooking, turn the thermostat dial to the min position for next cooking cycle.

When not using, turn off the thermostat to the minimum position, switch off the power, unplug the unit.

Caution: the water must be over the elements.

Maintenance

Proper cleaning after each use

Open the water outlet, drain all of the chamber's water, then clean using warm soapy water. After cleaning, close the water outlet.

Do not immerse completely in water to clean.

The appliance is not to be cleaned with a water jet.

Troubleshooting

If the Pasta Cooker does not work, please check the following:

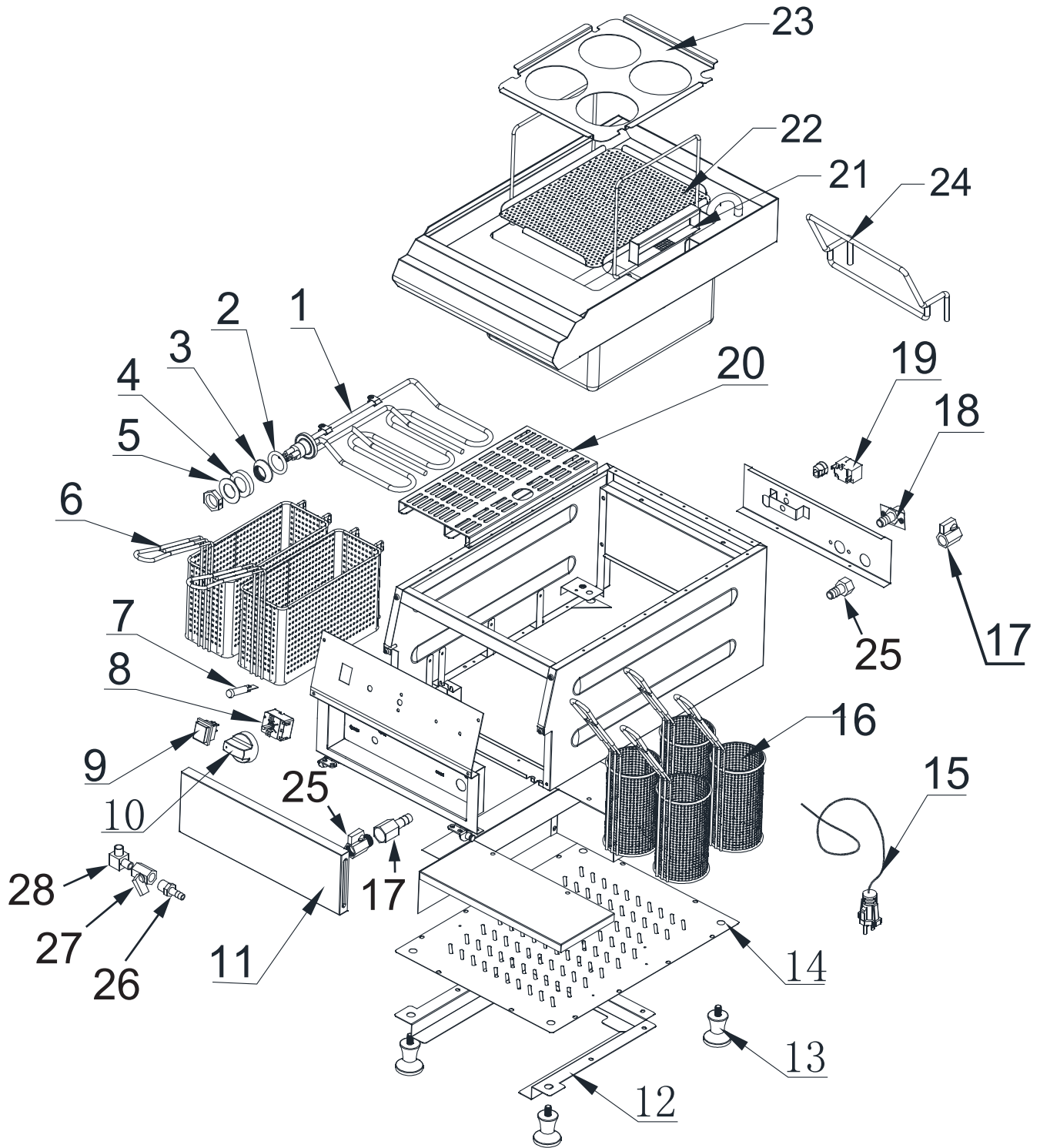
Problem	Fault	Solution
The unit does not receive power.	The electrical supply is incorrect.	Plug the unit into the correct electrical supply.
The unit does not heat the water.	The thermostat is set to the minimum position.	Set the thermostat to the maximum position.
	The heating element is coated in lime scale.	Clean the lime scale off the elements.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
41882	CE-CN-0004-P	Pasta Cooker 9L Single Tank with 4 Round Baskets and Spacer 240V/60Hz 3600W cQPSus	PA50703
41883	CE-CN-0008-P	Pasta Cooker 2x9L Double Tanks with 4 Round Baskets and Spacer on Each Tank 240V/60Hz 7200W	PA50713

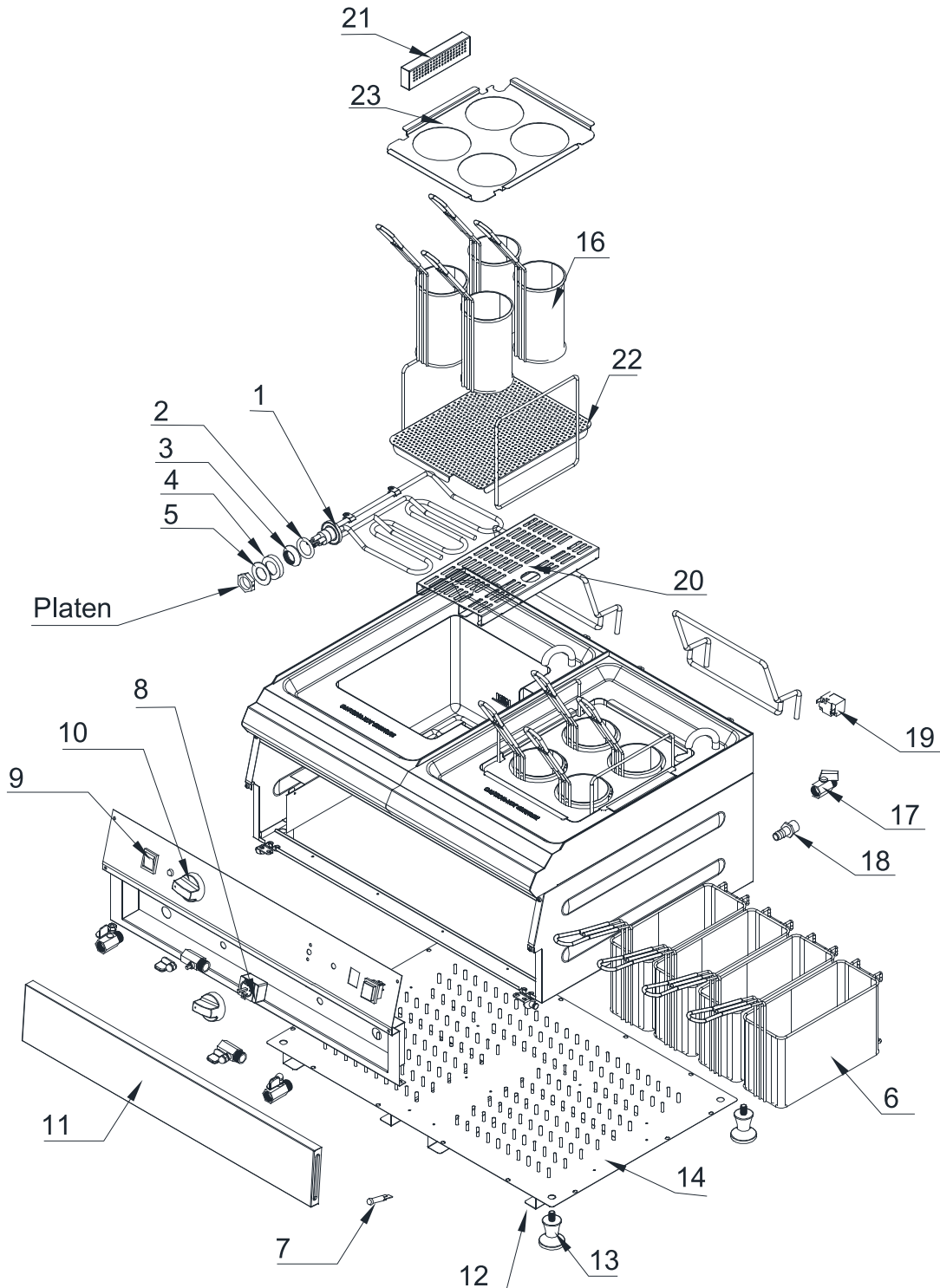
Parts Breakdown

Model CE-CN-0004-P 41882



Parts Breakdown

Model CE-CN-0008-P 41883



Parts Breakdown

Model CE-CN-0004-P 41882

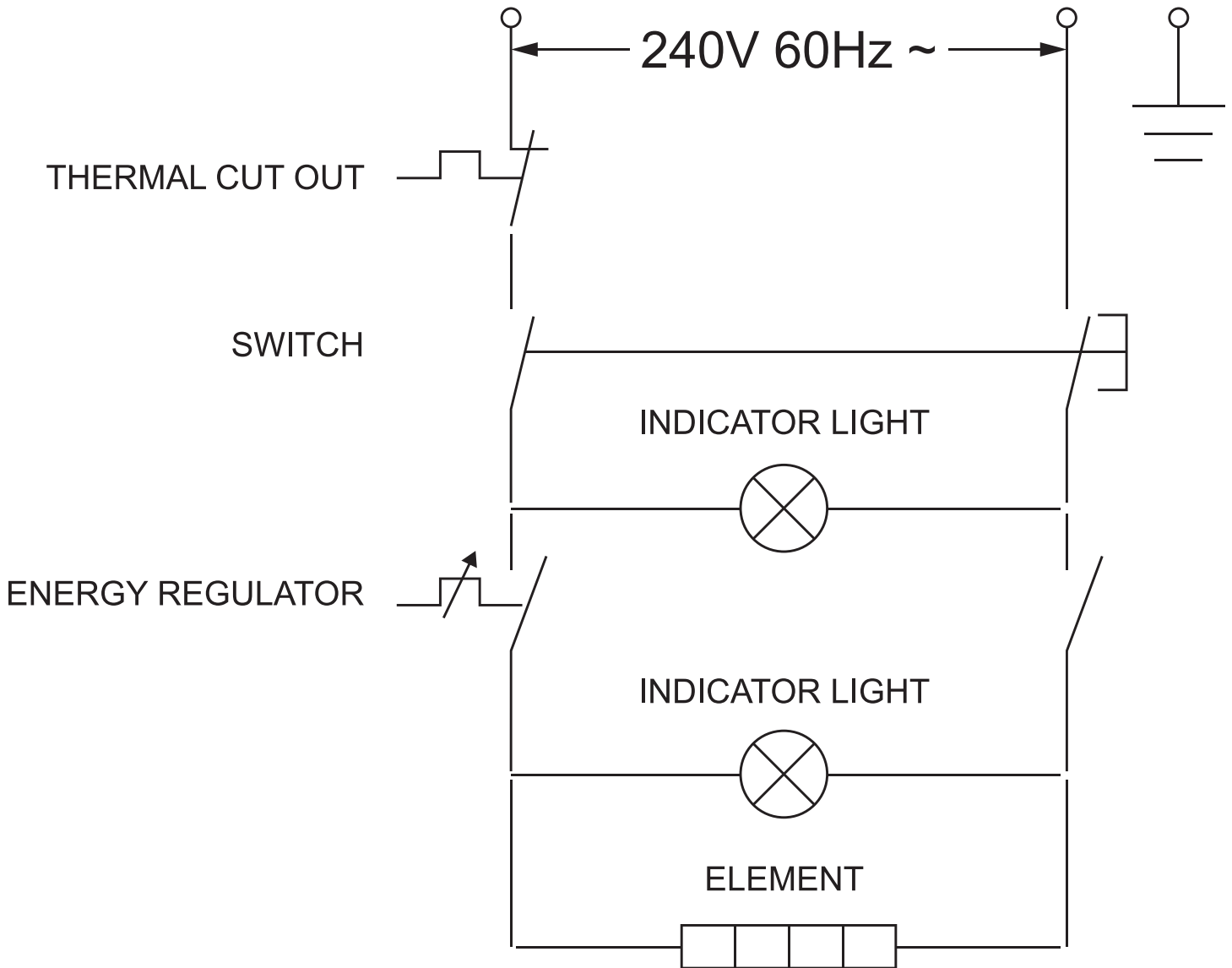
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
72854	Element for PA50703	1	72862	Door for PA50703	11	72872	Side Filter for PA50703	21
72855	O-Ring for PA50703	2	72864	Tracks for PA50703	12	72873	Filter for PA50703	22
72856	Silicone Gasket for PA50703	3	72865	Feet for PA50703	13	72874	Lid for PA50703	23
72857	Teflon Gasket for PA50703	4	72866	Base for PA50703	14	72875	Hanger for Baskets for PA50703	24
72858	Platen for PA50703	5	72871	Plug and Lead for PA50703	15	66638	Connector 2 for PA50703	25
66285	Square Basket for PA50703	6	72853	Round Basket for PA50703	16	66639	Connector 3 for PA50703	26
72863	Indicator Light for PA50703	7	72868	Out Valve for PA50703	17	66640	Out Valve 2 for PA50703	27
72860	Energy Regulator for PA50703	8	72867	Connector for PA50703	18	66641	Connector 4 for PA50703	28
72859	Switch for PA50703	9	72869	Thermal Cut Out for PA50703	19			
72861	Knob for PA50703	10	72870	Element Cover for PA50703	20			

Model CE-CN-0008-P 41883

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
72854	Element for PA50713	1	72859	Switch for PA50713	9	72867	Connector for PA50713	18
72855	O-Ring for PA50713	2	72861	Knob for PA50713	10	72869	Thermal Cut Out for PA50713	19
72856	Silicone Gasket for PA50713	3	72839	Door for PA50713	11	72870	Element Cover for PA50713	20
72857	Teflon Gasket for PA50713	4	72841	Tracks for PA50713	12	72872	Side Filter for PA50713	21
72858	Platen for PA50713	5	72865	Feet for PA50713	13	72873	Filter for PA50713	22
66285	Square Basket for PA50713	6	72843	Base for PA50713	14	72874	Lid for PA50713	23
72863	Indicator Light for PA50713	7	72853	Round Basket for PA50713	16	72852	Hanger for Baskets for PA50713	
72860	Energy Regulator for PA50713	8	72868	Out Valve for PA50713	17			

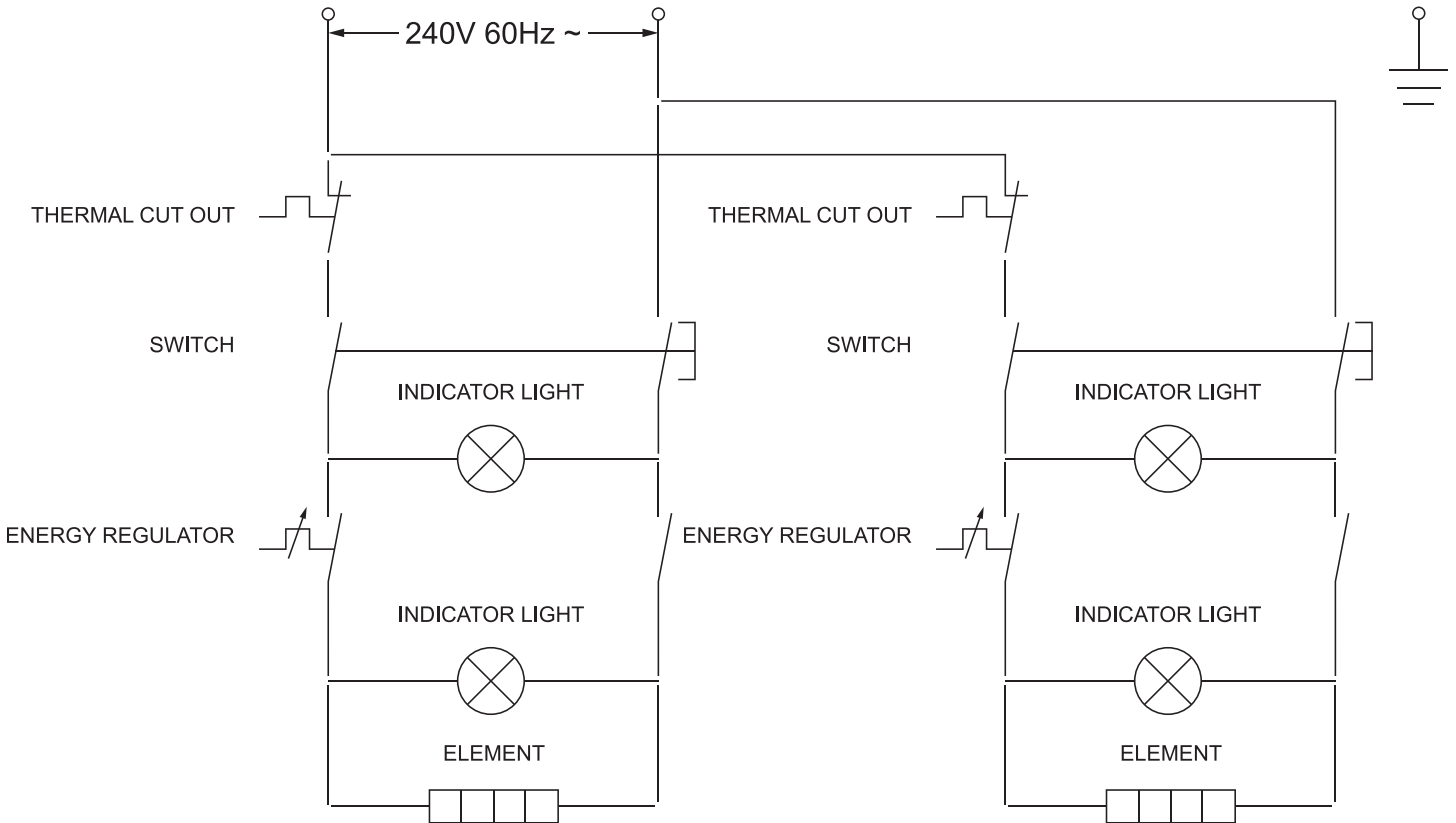
Electrical Schematics

Model CE-CN-0004-P 41882



Electrical Schematics

Model CE-CN-0008-P 41883





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

