Salamander Heaters

Models CE-CN-1534-S, 1633-S

Items 39581, 39582

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 - 11/25/2016

Toll Free: 1-800-465-0234

Fax: 905-607-0234

Email: service@omcan.com

www.omcan.com

MADE IN CHINA

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

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Model CE-CN-1534-S / Model CE-CN-1633-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 Companie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées 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 perjuicío 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 anúla 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 asegurararse que todos los articulos solicitados ésten 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 compañia. 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

Please take care when in use to avoid oil spilling.

Please take notice that the unit will still be too hot to handle immediately after use. Gloves must be worn for protection when handling.

If the power cord is damaged, it must be replaced by qualified technician.

Safety and Warranty

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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-1534-S	CE-CN-1633-S
Warming Base	13.75" x 17.7" / 355 x 450 mm	13.75" x 22.8" / 355 x 580 mm
Power	1800 W	
Electrical	120V / 60	
Weight	63.9 lbs. / 29 kg.	92.6 lbs. / 42 kg.
Dimensions	19.1" x 20.5" x 20.8" 485.1 x 520.7 x 528.3 mm	23" x 20.5" x 20.8" 584.2 x 520.7 x 528.3 mm
Item Numbers	39581	39582

Installation

Take out the Salamander from the packaging and locate the unit on a firm 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 shall be clad with

Installation

a suitable non-combustible heat-insulating material, and that the closet attention be paid to fire prevention regulations. Ensure a minimum of 6” (152.4 mm) of clearance from the top and side of the salamander.

Once the Salamander has been placed in position by consulting International Standards and regulations. You can choose put on the table or hang on the wall. The Salamander is ready to operate.

Operation

Plug in the power, the red indicator light will be light. Turn the energy regulator dial to required temperature, the elements will start heating. You can adjust the heating height according to cooking different food. When finished turn the energy regulator dial back to the ‘O’ position and unplug the unit.

Maintenance

The Salamander should be unplugged before being cleaned using warm, soapy water after each day’s operation.

After cleaning, be sure the trays should be dry before putting them back to the unit.

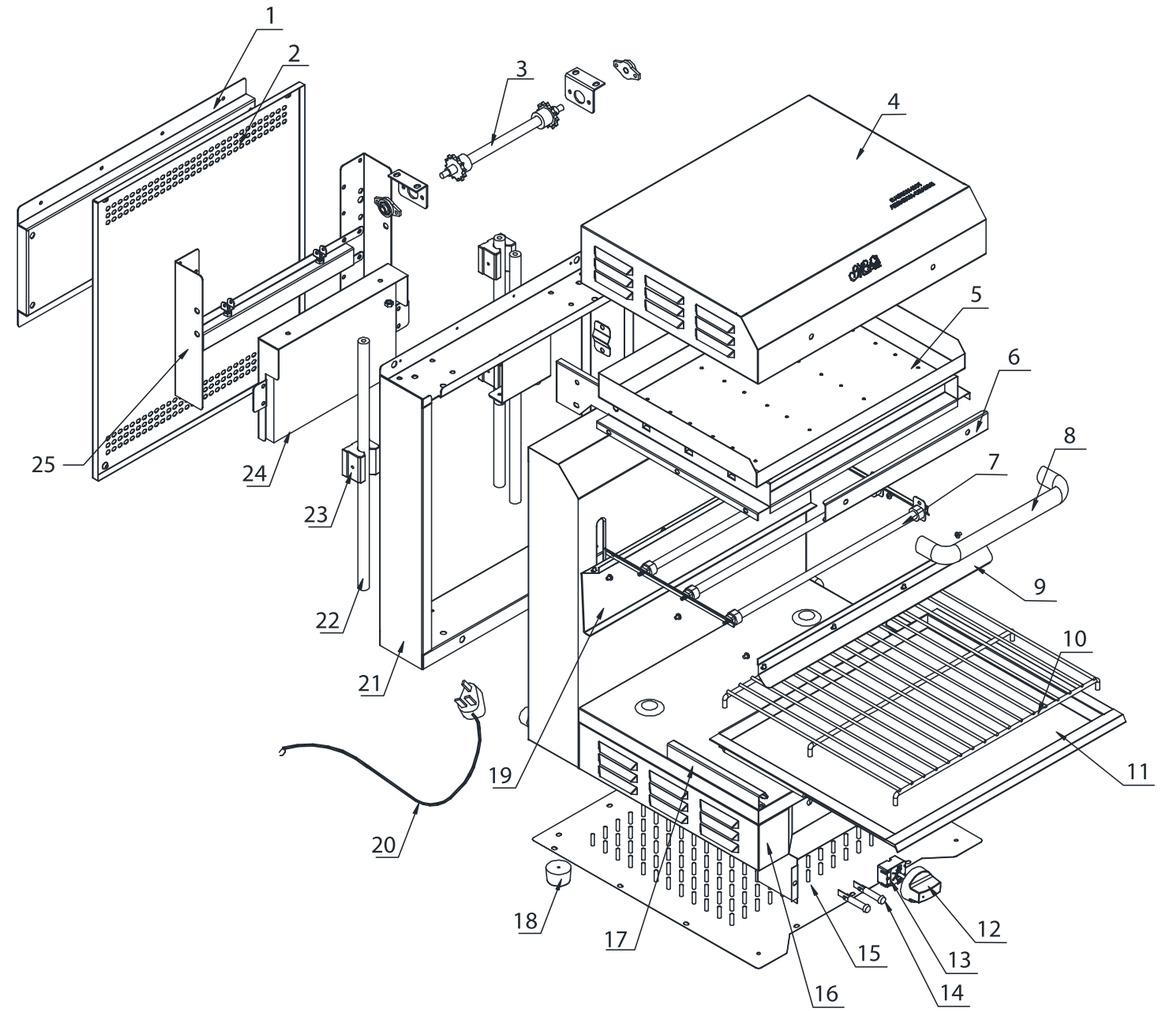
Do not immerse in water to clean, or use high pressure water jets.

REFERENCE

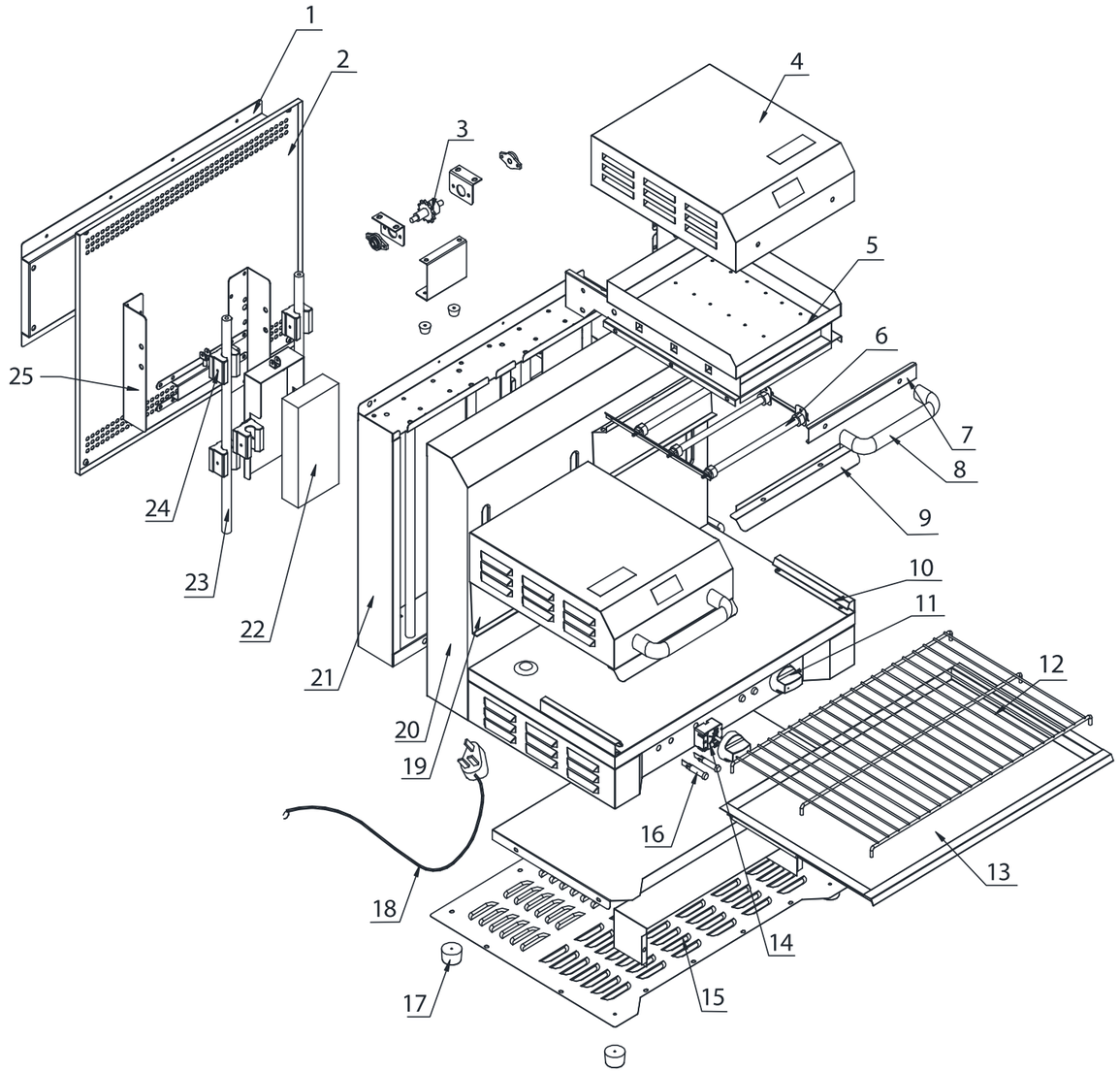
Item Number	Model Number	Description	Manufacturer Model Number
39581	CE-CN-1534-S	Salamander Grill Single 18” x 21” x 20” / 460mm x 533mm x 513mm 120V/60/1 CE	PA10630S
39582	CE-CN-1633-S	Salamander Grill Double 23” x 21” x 21” / 584mm x 521mm x 528mm 120V/60/1 CE	PA10630D

Parts Breakdown

Model CE-CN-1534-S *39581*



Model CE-CN-1633-S 39582



Parts Breakdown

Model CE-CN-1534-S 39581

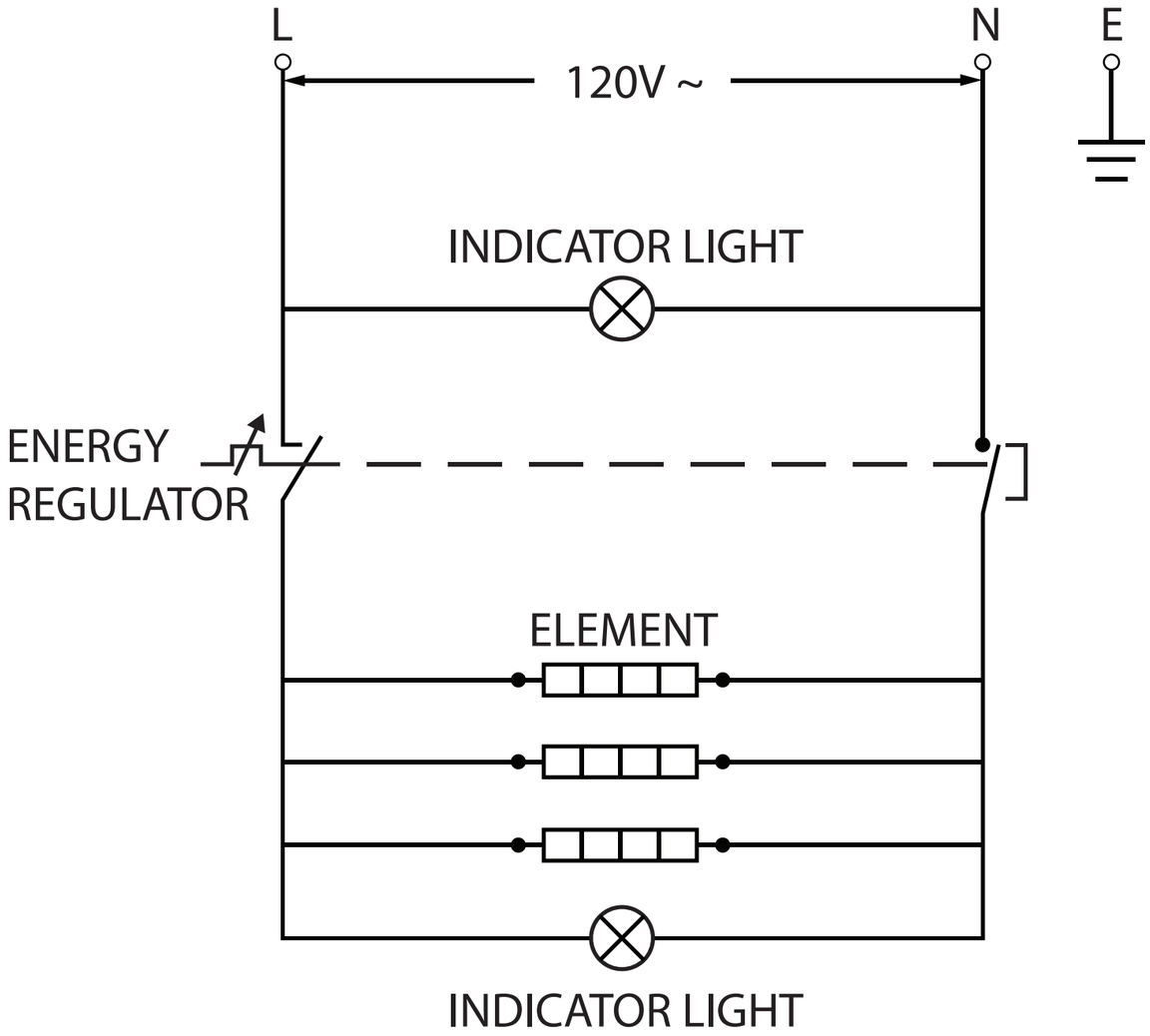
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77932	Body Fixed for PA10630S	1	44729	Grilling for PA10630S	10	77936	Back Front Plate for PA10630S	19
44742	Back Plate for PA10630S	2	44730	Tray for PA10630S	11	44741	Plug and Lead for PA10630S	20
44720	Shaft for PA10630S	3	44732	Dial for PA10630S	12	77937	Inner Body Plate for PA10630S	21
44725	Lid for PA10630S	4	44737	Energy Regulator for PA10630S	13	77938	Type Bearing Track for PA10630S	22
44728	Inner Body for PA10630S	5	44731	Indicator Light for PA10630S	14	77939	Type Bearing for PA10630S	23
77933	Handle Plate for PA10630S	6	77934	Bottom Cover for PA10630S	15	44721	Clump Weight for PA10630S	24
44727	Element for PA10630S	7	44740	Body for PA10630S	16	77940	Type Bearing Plate for PA10630S	25
44726	Back Body for PA10630S	8	77935	Tray Guide Rail for PA10630S	17			
44739	Cover Front for PA10630S	9	44738	Feet for PA10630S	18			

Model CE-CN-1633-S 39582

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77923	Body Fixed for PA10630D	1	77926	Tray Guide Rail for PA10630D	10	77927	Back Front Plate for PA10630D	19
76297	Back Plate for PA10630D	2	76305	Dial for PA10630D	11	76312	Body for PA10630D	20
76298	Shaft for PA10630D	3	76307	Grilling for PA10630D	12	77928	Inner Body Plate for PA10630D	21
76300	Lid for PA10630D	4	76308	Tray for PA10630D	13	76299	Clump Weight for PA10630D	22
76302	Inner Body for PA10630D	5	76306	Energy Regulator for PA10630D	14	77929	Type Bearing Track for PA10630D	23
44033	Element for PA10630D	6	76311	Bottom Cover for PA10630D	15	77930	Type Bearing for PA10630D	24
77924	Handle Plate for PA10630D	7	76310	Indicator Light for PA10630D	16	77931	Type Bearing Plate for PA10630D	25
76301	Handle for PA10630D	8	76309	Feet for PA10630D	17			
77925	Cover Front for PA10630D	9	76313	Plug and Lead for PA10630D	18			

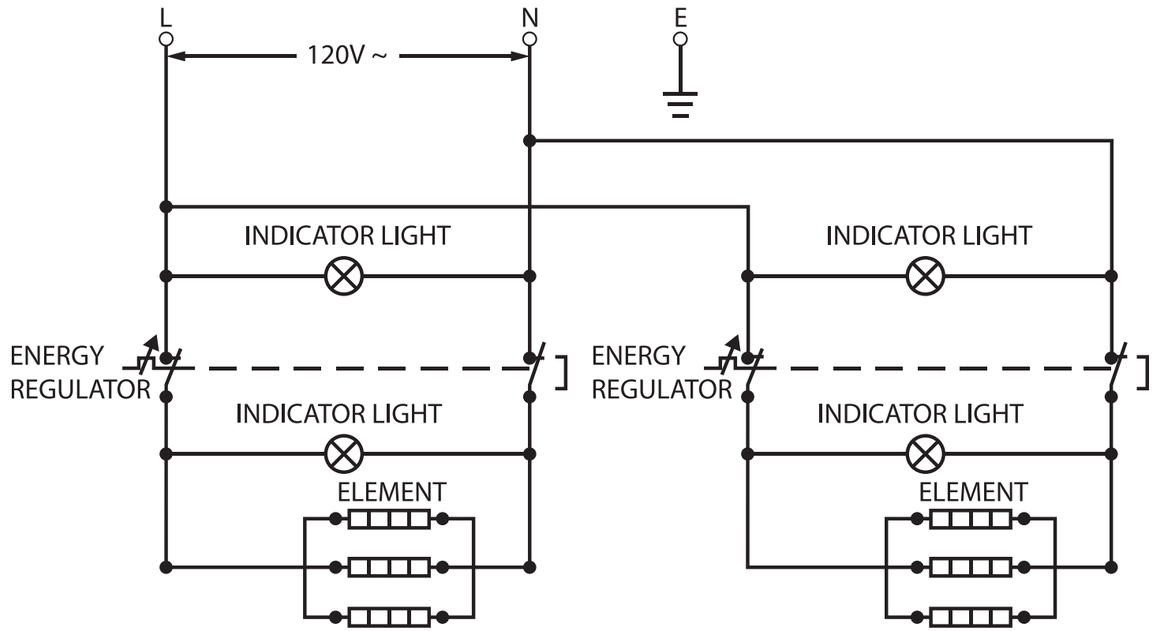
Electrical Schematics

Model CE-CN-1534-S *39581*



Electrical Schematics

Model CE-CN-1633-S *39582*



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 spécifié 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: _____ Company Name: _____

Address: _____

Telephone: _____

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

Country: _____ Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ 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.