



Sandwich Grills

Models PG-CN-0515-R, 0515, 0679-R, 0679-F
Items 19935, 31461, 19936, 21465
Instruction Manual



Revised - 08/31/2016



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

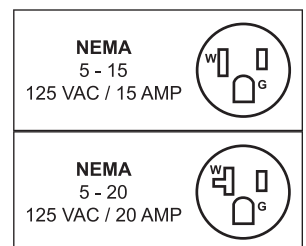


Table of Contents

Model PG-CN-0515-R / Model PG-CN-0515
Model PG-CN-0679-R / Model PG-CN-0679-F

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5
Installation -----	6
Operation -----	6
Maintenance -----	6 - 7
Parts Breakdown -----	7 - 8
Electrical Schematics -----	9
Notes -----	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

Please take notice that the unit will still be too hot to handle immediately after use.

The Contact Grill has a thermal cut-off safety device to avoid over heating.

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

1 YEAR PARTS AND LABOUR BENCH WARRANTY



Safety and 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 (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	PG-CN-0515-R	PG-CN-0515	PG-CN-0679-R	PG-CN-0679-F
Grill Surface	10" x 11" / 254 x 279 mm		12" x 15" / 305 x 381 mm	
Power	1.8 kW	1.5 kW	1.8 kW	
Amps	16			
Temperature	572°F / 300°C			
Electric	120V/60Hz/1			
Top Grill	Ribbed			Smooth
Bottom Grill	Ribbed			Smooth
Net Weight	45 lbs. / 20.4 kgs.		59.4 lbs. / 27 kgs.	69.4 lbs. / 31.5 kgs.
Gross Weight	48 lbs. / 21.8 kgs.		63.8 lbs. / 29 kgs.	71.7 lbs. / 32.5 kgs.
Dimensions	16" x 14" x 9.25" / 406 x 356 x 235 mm		16" x 17" x 10" / 410 x 438 x 248 mm	
Item Number	19935	31461	19936	21465

Installation

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

Once the Contact Grill has been placed in position by consulting International Standards and regulations. Cleaning the cast iron plate thoroughly is advised. Warm up the cast iron plate for 10 minutes until all smoke and/or odor has dissipated. Switch off and unplug the unit, then use warm, soapy water to clean.

NEVER USE COLD WATER ON THE HOT PLATE.

Operation

Always preheat the grill before use until the ready light illuminates.

Lift the top grill plate, arrange food on the bottom plate and bring top plate back down to make contact with food and begin cooking. If additional sandwiches are desired. Lower the lid to preserve the heat while you prepare the additional sandwiches. When not cooking, the thermostat is turned off, unplug the unit.

Maintenance

Be sure to always wash the grill plates after each use to remove any residue that may have accumulated.

For cleaning cast iron plate, please use warm soapy water while still warm. Do not use cold water on hot plate.

After cleaning, be sure the oil tray must be dry thoroughly before putting them back to the unit.

Do not immerse completely in water or any liquid to clean.

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

HELP

If the Omcan Contact Grill does not work, please check the following:

1. The power supply is correct and switched on.
2. The positions of switch and thermostat are correct.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
19935	PG-CN-0515-R	Panini Grill 10" x 11" / 248mm x 267mm Single Rib / Rib 120V/60/1 CE cETLus	PA10170
31461	PG-CN-0515	Panini Grill 10" x 11" / 248mm x 267mm Single Rib / Rib 120V/60/1 CE cETLus	PA10170-1500W
19936	PG-CN-0679-R	Panini Grill 12" x 15" / 298mm x 381mm Single Rib / Rib 120V/60/1 CE cETLus	PA10173
21465	PG-CN-0679-F	Panini Grill 12" x 15" / 298mm x 381mm Single Smooth / Smooth 120V/60/1 CE cETLus	PA10174

Parts Breakdown

Model PG-CN-0515-R 19935

Model PG-CN-0515 31461

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
20305	Big Handle for PA10170, PA10170-1500W	01	20311	Body for PA10170, PA10170-1500W	07	20317	Foot for PA10170, PA10170-1500W	13
20306	Small Handle for PA10170, PA10170-1500W	02	20351	On/Off Switch for PA10170, PA10170-1500W	08	20318	Plug and Lead for PA10170, PA10170-1500W	14
20307	Top Element for PA10170, PA10170-1500W	03	20313	Oil Tray for PA10170, PA10170-1500W	09	20319	Thermo Cut Out for PA10170, PA10170-1500W	15
20308	Top Cast Iron for PA10170, PA10170-1500W	04	20314	Indicator Light for PA10170, PA10170-1500W	10	20320	Wire for PA10170, PA10170-1500W	16
20309	Bottom Cast Iron for PA10170, PA10170-1500W	05	20315	Dial for PA10170, PA10170-1500W	11			
20310	Bottom Element for PA10170, PA10170-1500W	06	20347	Thermostat for PA10170, PA10170-1500W	12			

Model PG-CN-0679-R 19936

Model PG-CN-0679-F 21465

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
20321	Big Handle for PA10173, PA10174	01	20327	Body for PA10173, PA10174	07	20317	Foot for PA10173, PA10174	13
20322	Small Handle for PA10173, PA10174	02	20351	On/Off Switch for PA10173, PA10174	08	20334	Plug and Lead for PA10173, PA10174	14
20323	Top Element for PA10173, PA10174	03	20329	Oil Tray for PA10173, PA10174	09	20335	Thermo Cut Out for PA10173, PA10174	15
20324	Top Cast Iron for PA10173, PA10174	04	20330	Indicator Light for PA10173, PA10174	10	20336	Wire (per meter) for PA10173, PA10174	16
20325	Bottom Cast Iron for PA10173, PA10174	05	20331	Dial for PA10173, PA10174	11			
20326	Bottom Element for PA10173, PA10174	06	20347	Thermostat for PA10173, PA10174	12			

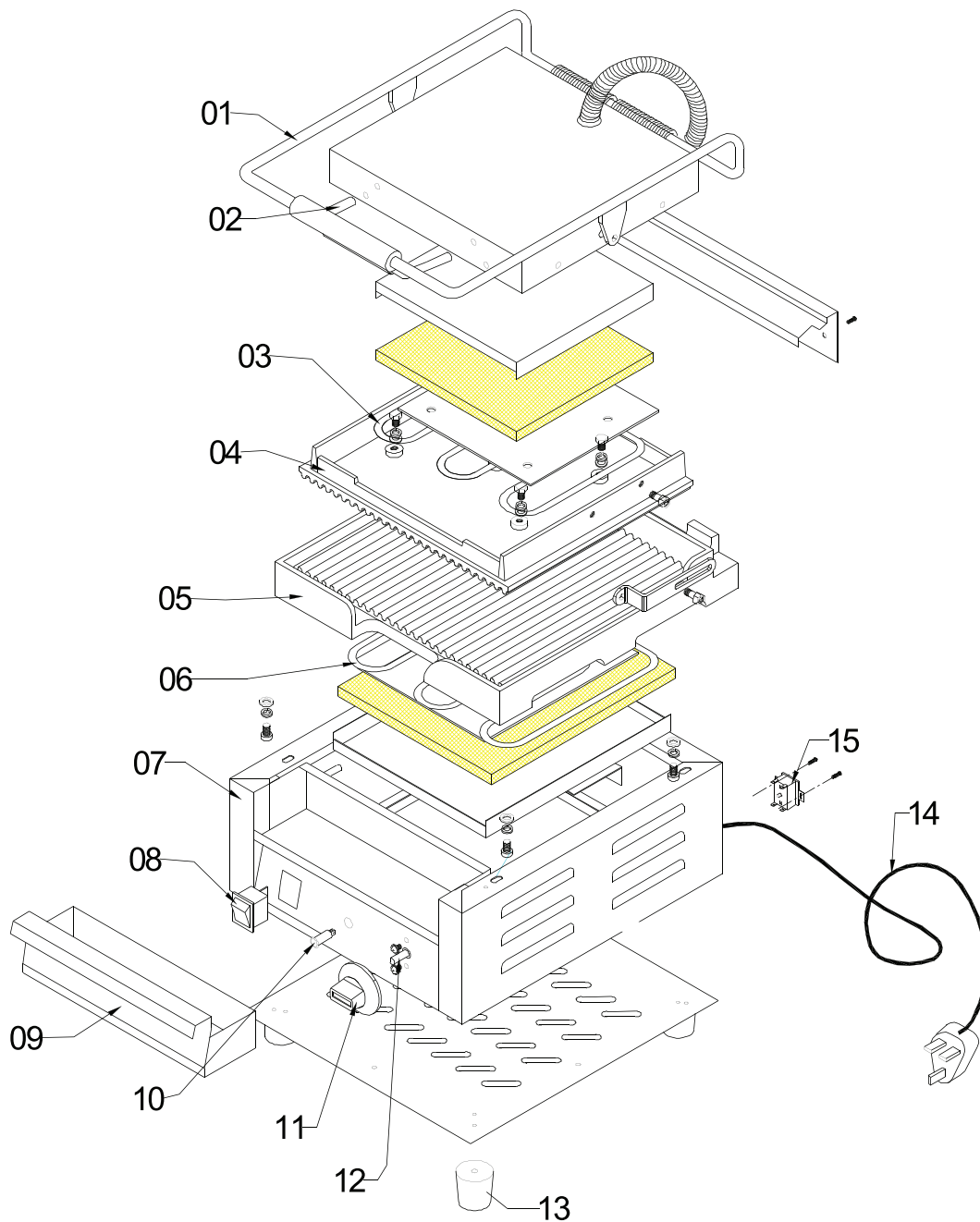
Parts Breakdown

Model PG-CN-0515-R 19935

Model PG-CN-0515 31461

Model PG-CN-0679-R 19936

Model PG-CN-0679-F 21465



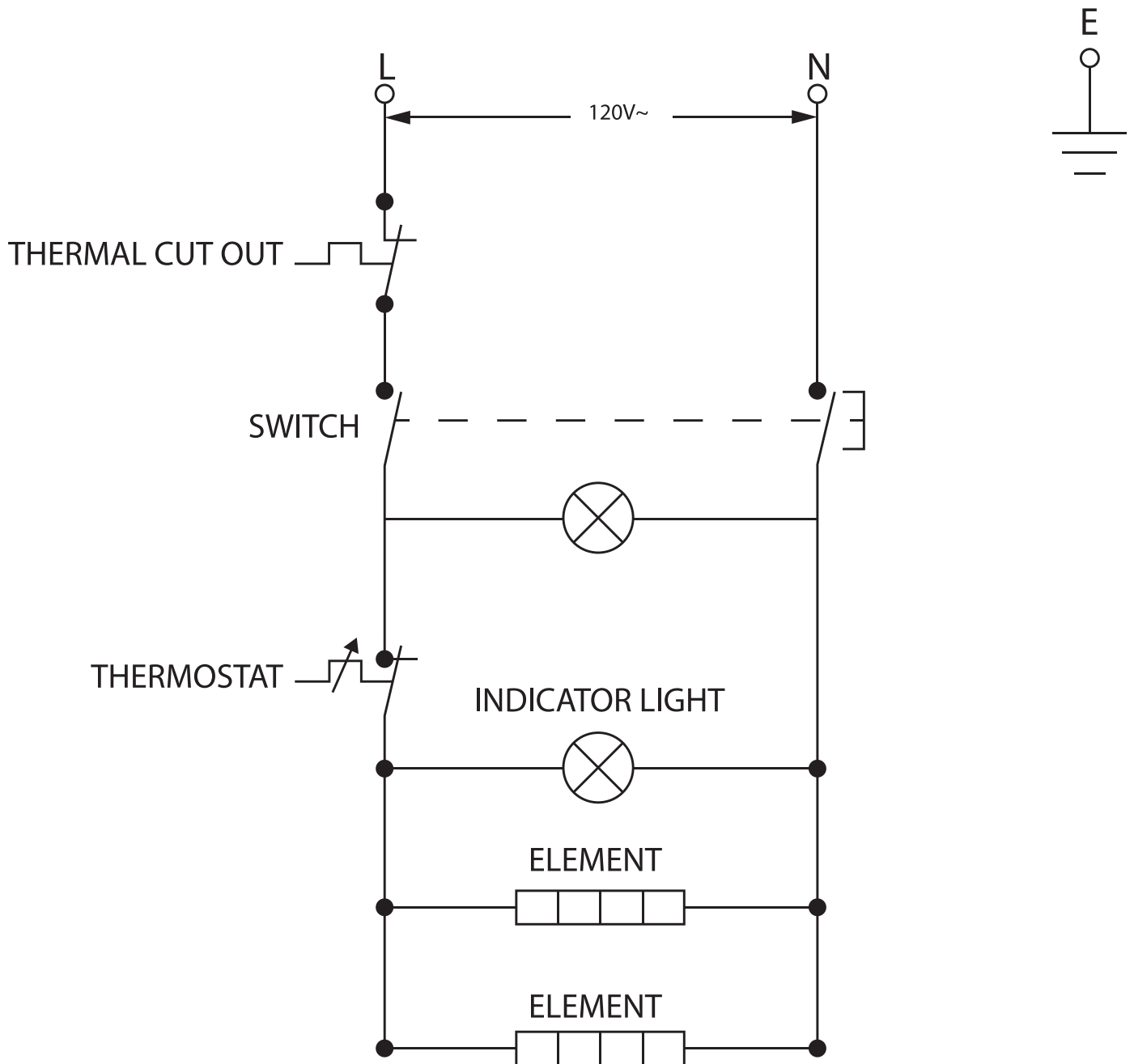
Electrical Schematics

Model PG-CN-0515-R 19935

Model PG-CN-0515 31461

Model PG-CN-0679-R 19936

Model PG-CN-0679-F 21465





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: _____

Company Name: _____

Address: _____

Telephone: _____

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

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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.

