



## Gas Fryers

Models CE-CN-F3-NG, F3-LP, F4-NG, F4-LP, F5-NG, F5-LP, F4D-NG, F4D-LP  
Items 48305, 48636, 48306, 48637, 48307, 48638, 48308, 48639

## Instruction Manual



*Revised - 12/05/2025*



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# General Information

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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.

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**Omcan Fabrication et distribution Compagnie Limitée 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 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 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 cueillis par un tiers transporteur.

**Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les**

# General Information

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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

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## SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions. The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.

**DANGER: this symbol warns of immediate hazards that will result in severe injury or death.**



# Safety and Warranty

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**WARNING:** this symbol refers to a potential hazard or unsafe practice that could result in injury or death.

**CAUTION:** this symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.

**NOTICE:** this symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

**WARNING: FIRE HAZARD FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep area around appliances free and clear of combustibles. Purchaser of equipment must post in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

**WARNING: BURN HAZARD**

Contact with hot oil will cause severe burns. Always use caution. Oil at 200°F is more dangerous than boiling water.

**WARNING**

In the event a gas odor is detected, shut down equipment at the combination gas valve and contact the local gas company or gas supplier for service.

**NOTICE**

Gas floor model fryers are intended for commercial use only. Not for household use. Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine replacement parts are installed. Be sure this Operator's Manual and important papers are given to the proper authority to retain for future reference.

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

**Note: all fryer units are sprayed with anti-rust oil before shipment to prevent rusting during storage and transportation, which may result in a small amount of oil accumulating at the bottom of the tank.**

**RESIDENTIAL USERS:** vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

## 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.

# Safety and Warranty

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 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

## SINGLE TANK FRYERS

Model	CE-CN-F3-NG	CE-CN-F3-LP	CE-CN-F4-NG	CE-CN-F4-LP	CE-CN-F5-NG	CE-CN-F5-LP
Item Number	48305	48636	48306	48637	48307	48638
Gas Type	Natural Gas	Propane	Natural Gas	Propane	Natural Gas	Propane
Number of Burners	3		4		5	
Total BTU	90,000		120,000		150,000	
Oil Capacity	35 - 40 lbs. / 15.9 - 18.1 kgs.		40 - 50 lbs. / 18.1 - 22.7 kgs.		75 - 80 lbs. / 34 - 36.3 kgs.	
	17 - 20 L / 4.5 - 5.3 Gal		20 - 23 L / 5.3 - 6.1 Gal		36 - 42 L / 9.5 - 11.1 Gal	
Net Dimensions	15 5" x 31.3" x 45.3"				21" x 34.4" x 45.3"	
	394 x 794 x 1150mm				534 x 873 x 1150mm	
Net Weight	125.7 lbs. / 57 kgs.		138.6 lbs. / 62.9 kgs.		182.6 lbs. / 82.8 kgs.	
Packaging Dimensions	16.5" x 32.3" x 33.5"				22.4" x 36.2" x 33.5"	
	420 x 820 x 850mm				570 x 920 x 850mm	
Packaging Weight	145 lbs. / 65.8 kgs.		156 lbs. / 70.8 kgs.		204 lbs. / 92.5 kgs.	



# Technical Specifications

## DOUBLE TANK FRYERS

Model	CE-CN-F4D-NG	CE-CN-F4D-LP
Item Number	48308	48639
Gas Type	Natural Gas	Propane
Number of Burners	4	
Total BTU	120,000	
Oil Capacity (per tank)	37 lbs. / 16.8 kgs. 18 - 19 L / 4.8 - 5 Gal	
Net Dimensions	21" x 34.4" x 45.3" / 534 x 873 x 1150mm	
Net Weight	192 lbs. / 87.1 kgs.	
Packaging Dimensions	22.4" x 36.2" x 33.5" / 570 x 920 x 850mm	
Packaging Weight	225 lbs. / 102.1 kgs.	

## Installation

### NOTICE

Installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CANICGA-8149.1, or the Propane Installation Code, CANICGA-8149.2, as applicable.

### NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment.

### UNPACK

#### IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier. Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms. A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

# Installation

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1. Uncrate carefully. Report any hidden damage to the freight carrier IMMEDIATELY.
2. Do not remove any tags or labels until unit is installed and working properly.

## **INSTALL THE LEGS (OR OPTIONAL CASTERS) AND RESTRAINTS**

A set of legs is packed with the fryer. Casters are optional, purchased separately. Mounting fasteners are pre-mounted on the base plates.

1. Raise fryer sufficiently to allow legs or casters to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
2. Screw the four legs or casters to the plate on the bottom of the fryer. When casters have been ordered, the casters having a locking-brake should be attached under the front of the fryer.
3. Lower the fryer gently. Never drop or allow the fryer to fall.
4. Use a level to make sure that the fryer is level. Each caster, or the tubular-end of each leg, can be screwed in or out to lower or raise each corner of the fryer.
5. Attach restraints as required by local codes.
6. Raise fryer sufficiently to allow legs or casters to be screwed into the base plate. For safety, "shore up" and support the fryer with an adequate blocking arrangement strong enough to support the load.
7. Screw the four legs or casters to the plate on the bottom of the fryer. When casters have been ordered, the casters having a locking-brake should be attached under the front of the fryer.
8. Lower the fryer gently. Never drop or allow the fryer to fall.
9. Use a level to make sure that the fryer is level. Each caster, or the tubular-end of each leg, can be screwed in or out to lower or raise each corner of the fryer.
10. Attach restraints as required by local codes.

### **NOTICE**

Unit must be level to assure maximum performance. Improper leveling may void warranty.

### **NOTICE**

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 CSA 6.16 and a quick-disconnect device complying with ANSI Z21.41 CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer instructions.

### **WARNING**

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its original installed position.

### **WARNING**

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CAN/CGA-6.16 and a quick disconnect device complying with either ANSI Z21.41 or CAN1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

### **WARNING**

All fryers must be restrained to prevent tipping in order to avoid the splashing of hot liquid. The means of



# Installation

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restraint may be the manner of installation.

## FLUE INSTALLATION

1. Unpack the flue box and flue wrap.
2. Slide the flue box over the flue and secure it with the two self-tapping screws using a 5/16" socket.
3. Slide the flue wrap over the flue.

## GAS CONNECTION

A 3/4" male NPT line for the gas connection is located near the lower right rear corner of the fryer. The serial plate (located inside the front door of the fryer) indicates the type of gas the unit is equipped to burn (natural gas or propane). The fryer should be connected **ONLY** to the type of gas for which it is equipped. A circuit diagram is located inside the front door of the fryer. This equipment is adjusted at the factory; however, pilot height should be checked at installation and adjusted, if necessary. If the fryer is being installed at over 2,000 feet altitude and that information was not specified when ordered, contact the appropriate authorized Service Representative or the Service Department. Failure to install with proper orifice sizing will result in poor performance and may void the warranty. If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CANICGA-8149.1, or the Propane Installation Code, CANICGA-8149.2, as applicable. An adequate gas supply is imperative. Undersized or low pressure lines will restrict the volume of gas necessary for satisfactory performance. A combination gas valve and pressure regulator, which is provided with each unit, is set to maintain a 4" W.C. manifold pressure for natural gas or 10.0" W.C. manifold pressure for propane gas. However, to maintain these conditions the pressure on the supply line, when all units are operating simultaneously, should not drop below 7" W.C. for natural gas or 11" W.C. for propane gas. Fluctuations of more than 25% on natural gas or 10% on propane gas will create problems and affect burner operating characteristics. A 1/8" tap to measure the manifold pressure is located on the combination gas valve, which is on the burner manifold located directly below the burners inside the cabinet. Purge the supply line to clean out dust, dirt, or other foreign matter before connecting the line to the unit. It is recommended that an individual manual shutoff valve be installed in the gas supply line to the unit. Use pipe joint compound that is suitable for use with both natural and LP gas on all threaded connections.

# Operation

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## LIGHTING

**CAUTION: IF YOU SMELL GAS DURING THE LIGHTING PROCEDURE, IMMEDIATELY SHUT OFF THE GAS SUPPLY UNTIL THE LEAK HAS BEEN CORRECTED.**

Open the burner compartment door and do the following:

1. Turn thermostat to "OFF".

# Operation

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2. Press down the knob of the combination gas valve, turn it counterclockwise to the "PILOT" position (shown), and continue to press the knob down.
3. While pressing the knob down, use a lit match to ignite the pilot. Continue to press the knob down for about 30 seconds. If the pilot does not stay lit when the knob is released, repeat the lighting procedure and keep the knob down longer. Adjustment of pilot flame may be necessary.
4. When the pilot stays lit, turn the knob counterclockwise to the "ON" position. Do not press down on the knob in this step.
5. Do NOT turn the thermostat "ON" until the frypot is filled with oil or solid shortening.
6. Once the frypot is filled with shortening, set the thermostat to the desired temperature.

## FILLING THE FRYPOT

1. Close drain valve completely before filling the frypot.
2. When the fryer is new, fill the frypot with water and clean thoroughly (see "weekly cleaning") in order to remove protective coatings and any foreign matter.
3. The recommended solid shortening capacity for the frypot is described on the serial plate (which is located inside the front door).
4. Remove the basket support frame when filling the frypot with solid shortening.
5. When solid shortening is used, be careful not to bend, break, or twist the thin capillary wires of the sensing elements located in the frypot.
6. Pack solid shortening into the zone below the tubes, all spaces between the tubes, and at least an inch above the top of the tubes before lighting the fryer. If any air spaces are left around the heat tube surfaces when the heat is turned on, the tube surfaces will become red hot, burn the solid shortening, weaken the frypot, and could result in a fire.

**CAUTION: NEVER ATTEMPT TO MELT A SOLID BLOCK OF SHORTENING ON TOP OF THE HEAT TUBES. NEVER START THE BURNERS WHEN THE FRYPOT IS EMPTY.**

7. To prevent burning or scorching the solid shortening, keep the thermostat set at the lowest temperature until all the solid shortening between and above the tubes has been melted. Additional solid shortening can then be added until the desired frying depth has been reached.
8. Replace the basket support frame over the frypot heat tubes.

## SHUTDOWN PROCEDURE

Standby: turn knob on the combination gas valve to the "PILOT" position. At this setting, only the pilot burner will remain ignited.

Complete Shutdown: turn knob on the combination gas valve clockwise, press down on the knob and continue to turn to the "OFF" position.

## RELIGHTING

### WARNING

In the event of a main burner ignition failure, a five minute purge period must be observed prior to reestablishing the ignition source.

1. Shut off all gas.
2. Wait five minutes.
3. Follow the "lighting" procedure.

## **AUTOMATIC PILOT VALVE**

The automatic pilot valve provides an automatic safety shutoff for the fryer when the pilot flame is extinguished. When the pilot flame is burning, the valve is held open electromagnetically by the electrical current from a thermopile in the pilot flame. When the pilot flame goes out, generation of current ceases and the valve closes automatically.

## **HIGH LIMIT CONTROL**

Gas floor model fryers are equipped with a secondary heat control that prevents the oil temperature from rising above 450°F. (Because of the accuracy tolerance of the sensor, the oil temperature may reach as high as 475°F.) In the event the fryer shuts down due to this condition, the oil must be cooled to below 400°F before the pilot burner can be re-ignited. When the oil has cooled, use the "lighting" procedure to place the fryer back in operation. If the problem persists, contact your local Service Representative or the Service Department.

## **COOKING HINTS**

### **USER TIPS**

Smoking oil means that the temperature is too high, or that the oil has broken down. Gum in frypot denotes a need for thorough cleaning (see "weekly cleaning"). Use different oil for oily foods (mackerel, nutmeg, etc.) than for foods with water-soluble flavors (potatoes, onions, etc.). Taste cool oil for quality. Replace it regularly. Poor oil cannot produce good food.

# Maintenance

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## **CLEANING**

The equipment is constructed with the best quality materials and is designed to provide durable service when properly maintained. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the frequency and extent of cleaning depends on the amount and degree of usage. Following daily and more extensive periodic maintenance procedures will increase the life of your equipment. Climatic conditions (e.g., salt air) may result in the need for more thorough and more frequent cleaning in order to keep equipment performing at optimal levels.

### **WARNING: BURN HAZARD**

If necessary to move the fryer for cleaning, etc., drain oil first to avoid death or serious injury.

# Maintenance

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## WARNING

If disconnection of the restraint is necessary to move the appliance for cleaning, etc., reconnect it when the appliance is moved to its originally installed position.

## DAILY CLEANING

1. Turn thermostat knob to "OFF" position.
2. Place hot-oil in a safe container under the drain and drain the frypot completely.
3. Remove the basket support frame (if applicable) and flush out any sediment remaining in the frypot with a little hot oil.
4. Wipe off the basket support frame and the inside of the frypot with a clean cloth.  
**CAUTION: SOME AREAS OF THE FRYPOT MAY BE HOT!**
5. Close drain valve and strain the oil back into the frypot through several thicknesses of cheesecloth, or filter it back using a filter machine.
6. Replace the basket support frame (if applicable).
7. Add oil or shortening to MIN oil level mark on rear of frypot.
8. To resume cooking, turn the combination gas valve knob to "ON" position.

## WEEKLY CLEANING

1. Follow steps 1 through 4 of the daily cleaning procedure.
2. Close drain valve and fill frypot with a solution of warm water and boil-out compound.
3. Relight the fryer and bring the solution to a gentle boil for at least five minutes.
4. Turn off main burners and let the solution stand until the gum deposits are softened and the carbon spots and burned grease spots can be rubbed off.
5. Scrub the frypot walls and heat tubes, then drain out frypot and rinse it with clean water.
6. Refill the frypot with clean water and boil again.
7. Turn off gas and drain and rinse well until clean.
8. Wipe dry with a clean cloth.
9. Refill as specified in the "filling the frypot" section.

## MONTHLY CLEANING

1. Perform the weekly cleaning procedure.
2. Clean around burner and orifices if lint has accumulated.
3. Visually check that burner carry-over ports are unobstructed.

## CLEANING STAINLESS STEEL SURFACES

To remove normal dirt, grease and product residue from stainless steel use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or any corrosive cleaner. To remove grease and food splatter or condensed vapors that have baked on the equipment apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the

finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits that do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE™ scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL, as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces that are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required. Darkened areas, called "heat tint," sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the above cleaning techniques, but tint which does not respond to that procedure calls for a vigorous scouring in the direction of the polish lines, using SCOTCH-BRITE™ scouring pads or a STAINLESS scouring pad in combination with a powered cleanser. Heat tint action may be lessened by not applying or by reducing, heat to equipment during slack periods.

## **SERVICE (FOR AUTHORIZED SERVICE TECHNICIAN ONLY)**

### **NOTICE**

Warranty will be void and the manufacturer is relieved of all liability if: service work is performed by other than a qualified technician OR other than approved replacement parts are installed.

### **WARNING**

Adjustments and service work may be performed only by a qualified technician who is experienced in, and knowledgeable with, the operation of commercial gas cooking equipment. However, to assure your confidence, contact your Service Representative for reliable service, dependable advice or other assistance, and for genuine factory parts.

All units are adjusted at the factory. In case of problems in operation at initial installation, check type of gas and manifold pressure and compare with information listed on the serial plate. A mill voltage circuit diagram is located inside the front door of the fryer.

## **CHECKING AND ADJUSTING MAIN BURNERS**

The main burners should burn with a steady IKON, and the inner cone of the flame from each port should be about 3/4" long. The flame from each main burner should enter each heat tube without touching the front of the frypot or the sides, top, or bottom of each tube.

## **CHECKING AND ADJUSTING PRESSURE REGULATOR**

The combination gas valve (includes pressure regulator) is factory set at 4" W.C. for natural gas and 1 0" W.C. for propane gas. To check the manifold pressure, do the following:

1. Turn thermostat "OFF" and combination gas valve knob to the "PILOT" setting.
2. Remove pressure tap plug from burner manifold located directly below the burners in the cabinet.
3. Install a fitting appropriate to connect a manometer.
4. Turn combination gas valve to "ON" position and thermostat to "ON." The burners will ignite. Be certain that sufficient oil is covering the tubes.

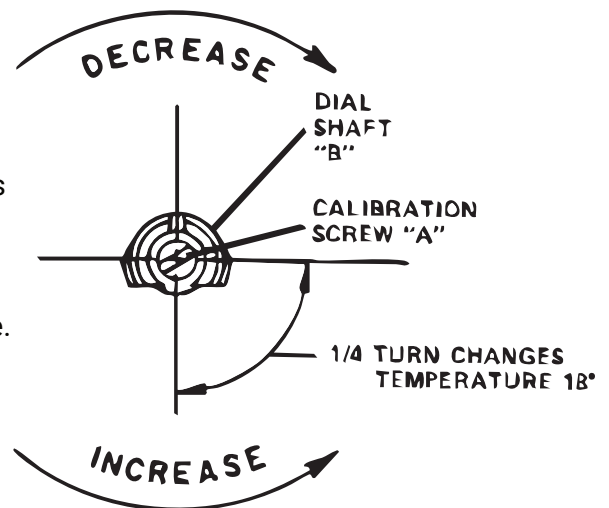
# Maintenance

5. With burners on, read manometer.
6. If the manometer does not read 4" W.C. for natural gas, or 1 0" W.C. for propane gas, adjust regulator.
7. Remove regulator adjustment screw cap.
8. With small screwdriver rotate adjustment screw "CLOCKWISE" to increase or "COUNTERCLOCKWISE" to decrease pressure. Be sure to adjust with burners "ON."
9. Turn thermostat "OFF" and set combination gas valve knob to "PILOT" position.
10. Remove manometer and replace pressure tap plug.
11. Replace adjustment screw cap.

## CHECKING AND ADJUSTING CALIBRATION OF THERMOSTAT

All thermostat controls are carefully calibrated at the factory (i.e., the dial is properly set to control appliance temperatures accurately). Only a qualified appliance service technician should perform this adjustment.

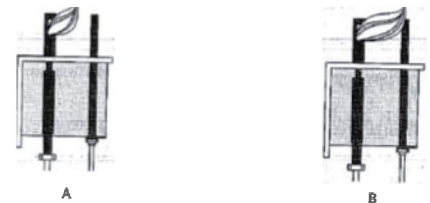
1. To check appliance temperatures, use a thermocouple-type temperature test instrument or reliable thermometer. Place the thermocouple of test instrument or thermometer in the center of the frypot.
2. Turn the control dial to the temperature setting requiring the greatest accuracy. Allow enough time for temperature to stabilize, or until several temperature readings are identical.
3. Recalibrate if setting and actual temperature differ by more than 10°F.
4. Remove dial from dial shaft "B." Be careful that dial shaft does not rotate in either direction (which would change the dial setting).
5. Hold dial shaft "B" steady and with a screwdriver turn calibration screw "A" clockwise to decrease the temperature, or counterclockwise to increase the temperature.
5. Replace dial. Let the appliance operate until the temperature has stabilized before a final check is made to determine whether or not the calibration has been corrected.
6. Once correct, seal the calibration screw with glyptol.



## CHECKING AND ADJUSTING AUTO SAFETY PILOT

The pilot flame should surround the thermopile for 1/2". It must be large and sharp enough to cause the thermopile to glow a dull red, or sufficient to hold the safety valve open.

1. Remove pilot adjustment cap.
2. Adjust pilot key to provide properly sized flame shown in diagram B. Diagram A shows an improperly adjusted pilot.
3. Replace pilot adjustment cap.



# Troubleshooting

Before requesting any service on your unit, please check the following points. Please note that this guide serve only as a reference for solutions to common problems.

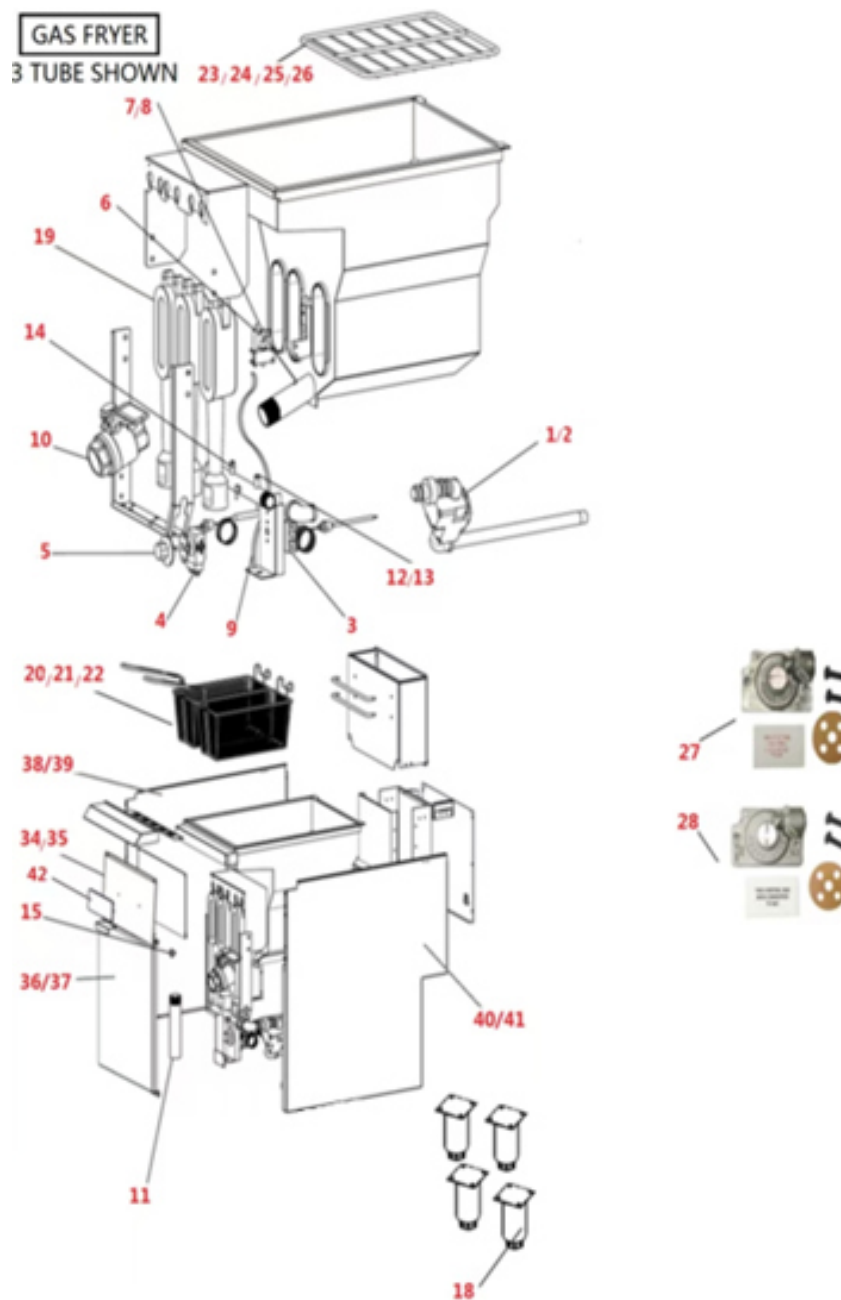
Problem	POSSIBLE CAUSE
Burners do not come on.	Gas supply to unit off.
	Combination gas valve is in "OFF" or "PILOT" position.
	Pilot not ignited.
	Thermostat not "ON".
Pilot will not stay ignited.	Combination gas valve is in "OFF" position.
	Pilot gas not adjusted properly.
	Gas supply to unit off.
	Bad thermopile.
	Dirty thermopile connections at combination gas valve or high limit.
	Clogged orifice.
	Draft condition.
	Air in gas line.
	Improper ventilation system.
Pilot produces carbon deposits.	Unit connected to wrong gas supply.
	Pressure not adjusted correctly.
	Pilot gas not adjusted correctly.
Burners produce carbon deposits.	Wrong size orifices.
	Connected to wrong gas supply.
	Pressure not adjusted correctly.
	Flue obstructed.

NOTE: vibrations or shock caused by shaking or pounding baskets on top surface or by slamming door may cause Hi-Limit Control Switch to open. If this condition persists, additional cushioning may be added to the rubber grommets supporting this control to absorb these shocks.

# Parts Breakdown

- Model CE-CN-F3-NG** 48305
- Model CE-CN-F3-LP** 48636
- Model CE-CN-F4-NG** 48306
- Model CE-CN-F4-LP** 48637

- Model CE-CN-F5-NG** 48307
- Model CE-CN-F5-LP** 48638
- Model CE-CN-F4D-NG** 48308
- Model CE-CN-F4D-LP** 48639





# Parts Breakdown

## Model CE-CN-F3-NG 48305

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT465	GAS VALVE NG FOR 48305	1	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48305	9	AK412	BURNER FOR 48305	19
AK414	HI LIMITER FOR 48305	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48305	10	AT591	BASKET 3 + 4 TUBE FRYER FOR 48305	20
AK416	THERMOSTAT FOR 48305	4	AS244	DRAIN-EXTENSION FOR 48305	11	AK409	CRUMB SCREEN FOR 48305	23
AK415	KNOB FOR 48305	5	AT589	ORIFICE #39 (NAT), USE PART# 266003 KIT OF 5 FOR 48305	12	AT592	CONVERSION KIT, FRYER NG TO LP FOR 48305	27
AK411	THERMOPILE FOR 48305	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48305	14	AI766	NAMEPLATE FOR 48305	42
AK410	PILOT BRACKET FOR 48305	7	AK429	DOOR MAGNET FOR 48305	15			
AT588	BURNER, PILOT, NG FOR 48305	8	48346	ADJUSTABLE FOOT FOR 48305	18			

## Model CE-CN-F3-LP 48636

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS241	VALVE-COMBI-MILLI-VOLT-LP FOR 48636	2	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48636	9	AK412	BURNER FOR 48636	19
AK414	HI LIMITER FOR 48636	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48636	10	AT591	BASKET 3 + 4 TUBE FRYER FOR 48636	20
AK416	THERMOSTAT FOR 48636	4	AS244	DRAIN-EXTENSION FOR 48636	11	AK409	CRUMB SCREEN FOR 48636	23
AK415	KNOB FOR 48636	5	AS245	ORIFICE #52 (LP)-USE PART 266002 KIT OF 3 FOR 48636	13	AT593	CONVERSION KIT, FRYER LP TO NG FOR 48636	28
AK411	THERMOPILE FOR 48636	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48636	14	AI766	NAMEPLATE FOR 48636	42
AK410	PILOT BRACKET FOR 48636	7	AK429	DOOR MAGNET FOR 48636	15			
AT588	BURNER, PILOT, NG FOR 48636	8	48346	ADJUSTABLE FOOT FOR 48636	18			

# Parts Breakdown

## Model CE-CN-F4-NG 48306

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT465	GAS VALVE NG FOR 48306	1	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48306	9	AK412	BURNER FOR 48306	19
AK414	HI LIMITER FOR 48306	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48306	10	AT591	BASKET 3 + 4 TUBE FRYER FOR 48306	20
AK416	THERMOSTAT FOR 48306	4	AS244	DRAIN-EXTENSION FOR 48306	11	AT594	SCREEN - 4 TUBE FRYER FOR 48306	24
AK415	KNOB FOR 48306	5	AT589	ORIFICE #39 (NAT), USE PART# 266003 KIT OF 5 FOR 48306	12	AT592	CONVERSION KIT, FRYER NG TO LP FOR 48306	27
AK411	THERMOPILE FOR 48306	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48306	14	AI766	NAMEPLATE FOR 48306	42
AK410	PILOT BRACKET FOR 48306	7	AK429	DOOR MAGNET FOR 48306	15			
AT588	BURNER, PILOT, NG FOR 48306	8	48346	ADJUSTABLE FOOT FOR 48306	18			

## Model CE-CN-F4-LP 48637

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS241	VALVE-COMBI-MILLI-VOLT-LP FOR 48637	2	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48637	9	AK412	BURNER FOR 48637	19
AK414	HI LIMITER FOR 48637	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48637	10	AT591	BASKET 3 + 4 TUBE FRYER FOR 48637	20
AK416	THERMOSTAT FOR 48637	4	AS244	DRAIN-EXTENSION FOR 48637	11	AT594	SCREEN - 4 TUBE FRYER FOR 48637	24
AK415	KNOB FOR 48637	5	AS245	ORIFICE #52 (LP)-USE PART 266002 KIT OF 3 FOR 48637	13	AT593	CONVERSION KIT, FRYER LP TO NG FOR 48637	28
AK411	THERMOPILE FOR 48637	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48637	14	AI766	NAMEPLATE FOR 48637	42
AK410	PILOT BRACKET FOR 48637	7	AK429	DOOR MAGNET FOR 48637	15			
AT588	BURNER, PILOT, NG FOR 48637	8	48346	ADJUSTABLE FOOT FOR 48637	18			

# Parts Breakdown

## Model CE-CN-F5-NG 48307

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT465	GAS VALVE NG FOR 48307	1	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48307	9	AK412	BURNER FOR 48307	19
AK414	HI LIMITER FOR 48307	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48307	10	AT595	BASKET 5 TUBE FRYER FOR 48307	21
AK416	THERMOSTAT FOR 48307	4	AS244	DRAIN-EXTENSION FOR 48307	11	AT596	SCREEN - 5 TUBE FRYER FOR 48307	25
AK415	KNOB FOR 48307	5	AT589	ORIFICE #39 (NAT), USE PART# 266003 KIT OF 5 FOR 48307	12	AT592	CONVERSION KIT, FRYER NG TO LP FOR 48307	27
AK411	THERMOPILE FOR 48307	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48307	14	AI766	NAMEPLATE FOR 48307	42
AK410	PILOT BRACKET FOR 48307	7	AK429	DOOR MAGNET FOR 48307	15			
AT588	BURNER, PILOT, NG FOR 48307	8	48346	ADJUSTABLE FOOT FOR 48307	18			

## Model CE-CN-F5-LP 48638

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS241	VALVE-COMBI-MILLI-VOLT-LP FOR 48638	2	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48638	9	AK412	BURNER FOR 48638	19
AK414	HI LIMITER FOR 48638	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48638	10	AT595	BASKET 5 TUBE FRYER FOR 48638	21
AK416	THERMOSTAT FOR 48638	4	AS244	DRAIN-EXTENSION FOR 48638	11	AT596	SCREEN - 5 TUBE FRYER FOR 48638	25
AK415	KNOB FOR 48638	5	AS245	ORIFICE #52 (LP)-USE PART 266002 KIT OF 3 FOR 48638	13	AT593	CONVERSION KIT, FRYER LP TO NG FOR 48638	28
AK411	THERMOPILE FOR 48638	6	AT590	KIT ORIFICE EXTENSION KIT FOR 48638	14	AI766	NAMEPLATE FOR 48638	42
AK410	PILOT BRACKET FOR 48638	7	AK429	DOOR MAGNET FOR 48638	15			
AT588	BURNER, PILOT, NG FOR 48638	8	48346	ADJUSTABLE FOOT FOR 48638	18			

# Parts Breakdown

## Model CE-CN-F4D-NG 48308

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AT465	GAS VALVE NG FOR 48308	1	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48308	9	AK412	BURNER FOR 48308	19
AK414	HI LIMITER FOR 48308	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48308	10	AT597	BASKET DUAL TANK FRYER FOR 48308	22
AK416	THERMOSTAT FOR 48308	4	AS244	DRAIN-EXTENSION FOR 48308	11	AT598	SCREEN - DUAL TANK FRYER FOR 48308	26
AK415	KNOB FOR 48308	5	AT589	ORIFICE #39 (NAT), USE PART# 266003 KIT OF 5 FOR 48308	12	AT592	CONVERSION KIT, FRYER NG TO LP FOR 48308	27
AK411	THERMOPILE FOR 48308	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48308	14	AI766	NAMEPLATE FOR 48308	42
AK410	PILOT BRACKET FOR 48308	7	AK429	DOOR MAGNET FOR 48308	15			
AT588	BURNER, PILOT, NG FOR 48308	8	48346	ADJUSTABLE FOOT FOR 48308	18			

## Model CE-CN-F4D-LP 48639

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS241	VALVE-COMBI-MILLI-VOLT-LP FOR 48639	2	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48639	9	AK412	BURNER FOR 48639	19
AK414	HI LIMITER FOR 48639	3	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48639	10	AT597	BASKET DUAL TANK FRYER FOR 48639	22
AK416	THERMOSTAT FOR 48639	4	AS244	DRAIN-EXTENSION FOR 48639	11	AT598	SCREEN - DUAL TANK FRYER FOR 48639	26
AK415	KNOB FOR 48639	5	AS245	ORIFICE #52 (LP)-USE PART 266002 KIT OF 3 FOR 48639	13	AT593	CONVERSION KIT, FRYER LP TO NG FOR 48639	28
AK411	THERMOPILE FOR 48639	6	AT590	KIT ORIFICE EXTENSION KIT OF 5 FOR 48639	14	AI766	NAMEPLATE FOR 48639	42
AK410	PILOT BRACKET FOR 48639	7	AK429	DOOR MAGNET FOR 48639	15			
AT588	BURNER, PILOT, NG FOR 48639	8	48346	ADJUSTABLE FOOT FOR 48639	18			







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Mississauga, Ontario  
Canada, L5L 4X5

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PRODUCT WARRANTY REGISTRATION

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Niagara Falls, New York  
USA, 14305

*or email to: [service@omcan.com](mailto:service@omcan.com)*



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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): \_\_\_\_\_

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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 6,500 globally sourced products.

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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 6500 produits provenant du monde entier.

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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 6,500 productos con origen a nivel mundial.

