



Gas Open Pot Fryers

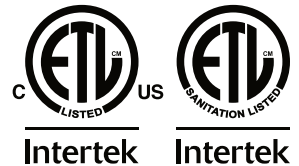
Models CE-CN-VF40 NG, VF50 NG

Items 48555, 48550

Instruction Manual



Revised - 12/04/2025



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Model CE-CN-VF40 NG / Model CE-CN-VF50 NG

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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 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 bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou 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

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

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

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



Safety and Warranty

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.

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.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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

Safety and Warranty

technician to repair the equipment locally.

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

Model	CE-CN-VF40 NG	CE-CN-VF50 NG
Item Number	48555	48550
Gas Type	Natural Gas	
Total BTU	100,000	122,000
Oil Capacity	40 - 50 lbs. / 18.1 - 22.7 kgs.	50 - 60 lbs. / 22.7 - 27.2 kgs.
	18 - 21 L / 4.8 - 5.5 Gal	21.5 - 25 L / 5.7 - 6.6 Gal
Net Dimensions	15.5" x 30.2" x 45.3" / 394 x 767 x 1150mm	
Net Weight	137.8 lbs. / 62.5 kgs.	145.5 lbs. / 66 kgs.
Packaging Dimensions	16.5" x 32.3" x 33.5" / 420 x 820 x 850mm	
Packaging Weight	156.5 lbs. / 71 kgs.	163.1 lbs. / 74 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, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, as applicable.



Installation

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.

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.

Installation

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 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.
4. Secure it with four self-tapping screws two on the back and one on each side using a 5/16" socket.

CHECK CLEARANCES AND VENTILATION

Select a firm, level location for your fryer. Leave clearance, whenever possible, so that access from the rear is possible to permit cleaning. If the unit is to be set on non-combustible flooring, such as a concrete slab, 3 inches minimum toe room must be provided to prevent restriction of the air opening in the bottom of the unit.

WARNING

Improper ventilation can result in personal injury or death. Ventilation that fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death. Unit Must be installed under a ventilation hood. All units must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must also be provided. Do NOT obstruct the bottom front of the unit, as combustion air enters through this area. Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

Due to the variety of problems that can be caused by outside weather conditions, venting by canopies or wall fans is preferred over any type of direct venting. It is recommended that a canopy extend 6" past the appliance and the bottom edge be located 6'6" from the floor. Filters should be installed at an angle of 45° or more from the horizontal. This position prevents dripping of grease and facilitates collecting the run-off grease in a drip

Installation

pan, unusually installed with a filter. A strong exhaust fan tends to create a vacuum in the room and may interfere with burner performance or may extinguish pilot flames. Fresh air openings approximately equal to the fan area will relieve such a vacuum. In case of unsatisfactory performance on any appliance, check the appliance with the exhaust fan in the "OFF" position. Do this only long enough to check equipment performance, then turn hood back on and let it run to remove any exhaust that may have accumulated during the test. The exhaust fan should be installed at least 2 feet above the vent opening at the top of the fryer. Make sure all ventilation meet local code requirement. This unit is not intended to be connected directly to an outside 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, CAN/CGA-B149.1, or the Propane Installation Code, CAN/CGA-B149.2, 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.

CAUTION: ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE UNIT HAS BEEN PUT INTO OPERATION. TEST PRESSURE SHOULD NOT EXCEED 14" W.C.

CAUTION: THIS APPLIANCE AND ITS INDIVIDUAL COMBINATION GAS VALVE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPING SYSTEM DURING ANY PRESSURE TESTING OF THAT SYSTEM AT TEST PRESSURES IN EXCESS OF 14"WC (1/2 PSIG or 3.45 kPa).

If the incoming gas pressure is in excess of 14"WC (1/2PSI, 3.45 kPa), a proper step-down regulator will be required. See the below photo for LP application.

Installation

Connect the gas supply directly to the 3/4" male NPT connector located near the lower left rear corner of the fryer. When tightening the supply pipe, be sure to hold the mating connector extending from the unit securely with a wrench. This will prevent any damage or distortion to the internal piping and controls of the unit.



After connecting the gas supply, check again that the fryer is level. Use a long spirit level four ways; across the front and rear of the frypot, and along each edge.

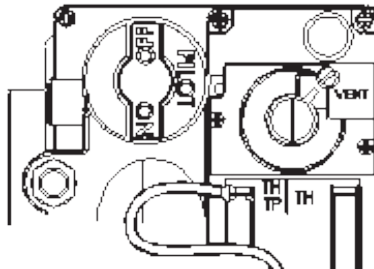
Operation

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".
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 (35, 55 or 75 lbs.) 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.

Operation

RELIGHTING

WARNING

In the event of a main burner ignition failure, a five minute purge period must be observed prior to re-establishing 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

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.

Maintenance

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.

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 (see previous section).
2. Clean around burner and orifices if lint has accumulated.
3. Visually check that burner carry-over ports are unobstructed.

Maintenance

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: (A) service work is performed by other than a qualified technician OR (B) 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 PRESSURE REGULATOR

The combination gas valve (includes pressure regulator) is factory set at 4" W.C. for natural gas and 10" 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

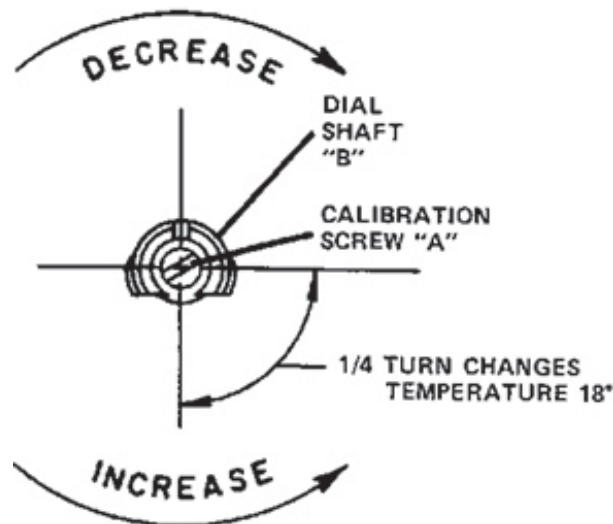
sufficient oil is covering the tubes.

5. With burners on, read manometer.
6. If the manometer does not read 4" W.C. for natural gas, or 10" 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).



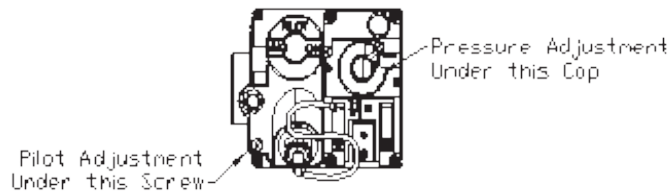
5. Hold dial shaft "B" steady and with a screwdriver turn calibration screw "A" clockwise to decrease the temperature, or counterclockwise to increase the temperature.
6. Replace dial. Let the appliance operate until the temperature has stabilized before a final check is made to determine whether or not the calibration has been corrected.
7. Once correct, seal the calibration screw with glyptol.

Maintenance

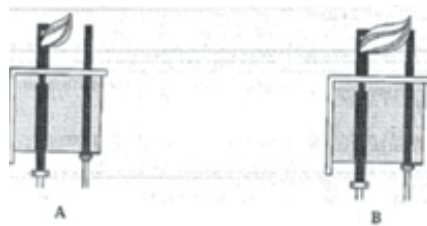
CHECKING AND ADJUSTING AUTO SAFETY PILOT

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.

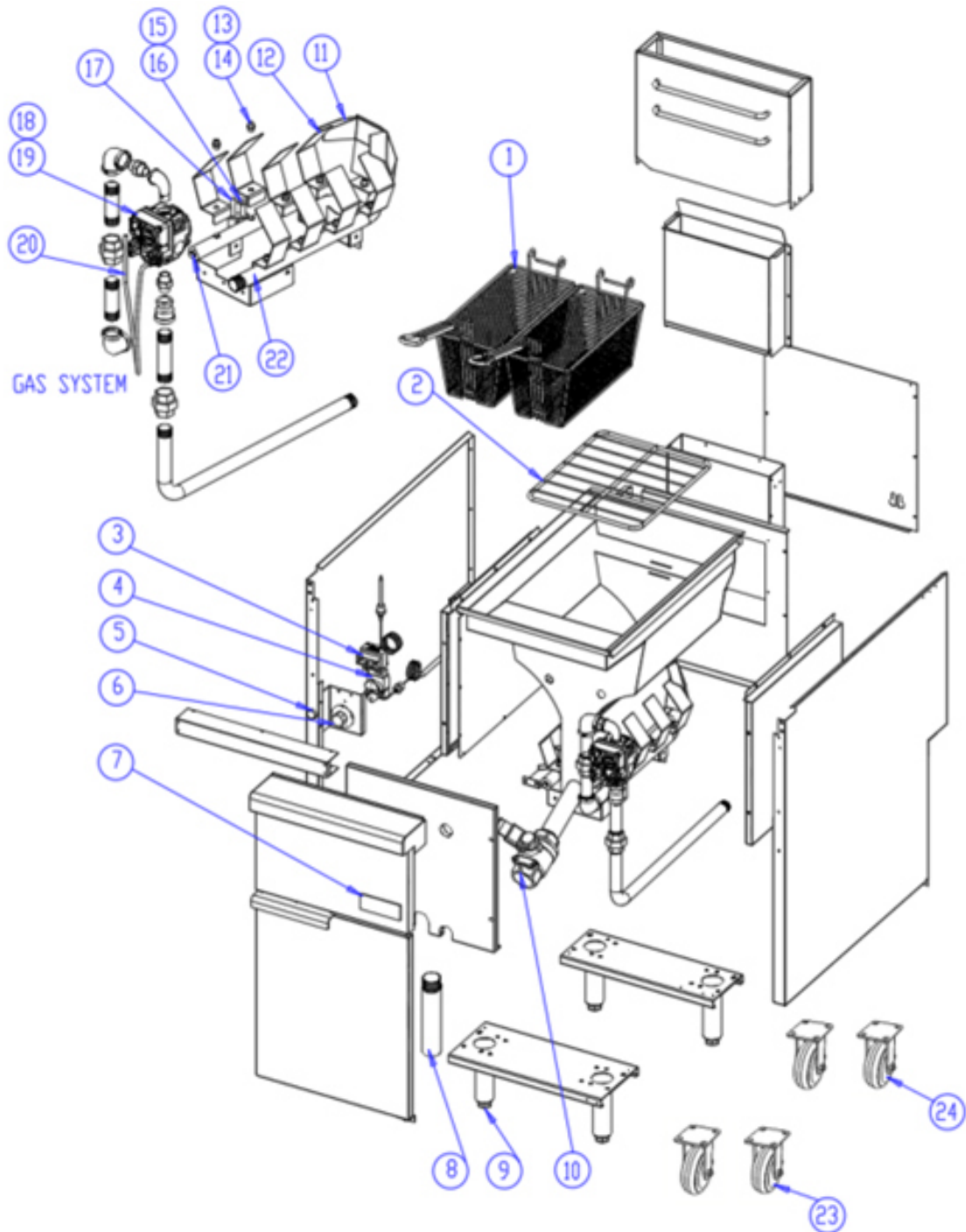
Troubleshooting

Problem	Possible Cause	Solution
Burner does not light at all.	Pilot is not lit.	Light pilot.
	Loose, dirty, or corroded terminals on gas valve.	Clean and tighten terminals on gas valve.
	Loose, dirty, or corroded terminals on thermostat.	Clean and tighten terminals on thermostat.
	Thermostat, gas valve, or hi-limit wires broken or shorted.	Examine wires for signs of abrasions, cuts, kinks, etc. If the wiring is obviously damaged. It will probably be necessary to replace the associated component.
	Thermostat out of calibration.	Check calibration of thermostat in accordance with procedures in this manual.
	If the above causes have all been ruled out, the probable causes area failed thermostat or a failed gas valve.	Call technical service.
Burner does not light all the way around.	One or more burner orifices clogged.	Turn gas valve knob to OFF position. Use thin wire to clear obstruction from burner orifices.
	Blocked flue.	Clear blockage from flue.
	Fryer flue connected directly to vent hood with a chimney-like duct.	Remove chimney like duct and allow for at least 18" (45.7cm) between flue outlet and vent hood filters.
	If the above causes have all been ruled out the probable causes area broken or missing target a bent or missing flame deflector or incorrect burner gas pressure.	Call technical service.

Parts Breakdown

Model CE-CN-VF40 NG 48555

Model CE-CN-VF50 NG 48550



Parts Breakdown

Model CE-CN-VF40 NG 48555

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK408	BASKET FOR 48555	1	48346	ADJUSTABLE FOOT FOR 48555	9	AK411	THERMOPILE FOR 48555	17
AK409	CRUMB SCREEN FOR 48555	2	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48555	10	AT465	GAS VALVE NG FOR 48555	18
AK414	HI LIMITER FOR 48555	3	AT459	BACK BAFFLE FOR 48555	11	AS241	VALVE-COMBI-MILLI-VOLT-LP FOR 48555	19
AK416	THERMOSTAT FOR 48555	4	AT460	SIDE BAFFLE FOR 48555	12	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48555	20
AK429	DOOR MAGNET FOR 48555	5	AT461	ORIFICE NG FOR 48555	13	AP485	PRESSURE TEST STUD FOR 48555	21
AK415	KNOB FOR 48555	6	AT462	ORIFICE LP FOR 48555	14	AT466	MANIFOLD FOR 48555	22
AI766	NAMEPLATE FOR 48555	7	AT463	PILOT BRACKET NG FOR 48555	15	AT467	CASTER NON-SWIVEL FOR 48555	23
AS244	DRAIN-EXTENSION FOR 48555	8	AT464	PILOT BRACKET LP FOR 48555	16	AT468	CASTER SWIVEL FOR 48555	24

Model CE-CN-VF50 NG 48550

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK408	BASKET FOR 48550	1	48346	ADJUSTABLE FOOT FOR 48550	9	AK411	THERMOPILE FOR 48550	17
AT469	SCREEN FOR 48550	2	AS243	VALVE-BALL-DRAIN-1-1/4" FOR 48550	10	AT465	GAS VALVE NG FOR 48550	18
AK414	HI LIMITER FOR 48550	3	AT470	BACK BAFFLE FOR 48550	11	AS241	VALVE-COMBI-MILLI-VOLT-LP FOR 48550	19
AK416	THERMOSTAT FOR 48550	4	AT471	SIDE BAFFLE FOR 48550	12	AS242	TUBE-FLEXIBLE-1/4"-23"-PILOT FOR 48550	20
AK429	DOOR MAGNET FOR 48550	5	AT472	ORIFICE NG FOR 48550	13	AP485	PRESSURE TEST STUD FOR 48550	21
AK415	KNOB FOR 48550	6	AT473	ORIFICE LP FOR 48550	14	AT474	MANIFOLD FOR 48550	22
AI766	NAMEPLATE FOR 48550	7	AT463	PILOT BRACKET NG FOR 48550	15	AT467	CASTER NON-SWIVEL FOR 48550	23
AS244	DRAIN-EXTENSION FOR 48550	8	AT464	PILOT BRACKET LP FOR 48550	16	AT468	CASTER SWIVEL FOR 48550	24

Notes

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Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

[illegible]



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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.

