



Gas Wok Ranges

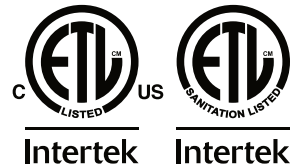
Models CE-CN-W1L0-NG, W1L1-NG, W2L1-NG, W2L2-NG, W3L1-NG

Items 48411, 48412, 48413, 48671, 48409

Instruction Manual



Revised - 11/05/2025



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www.omcan.com



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Model CE-CN-W1L0-NG / Model CE-CN-W1L1-NG
Model CE-CN-W2L1-NG / CE-CN-W2L2-NG / Model CE-CN-W3L1-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.

FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE



Safety and Warranty

IMPORTANT

Safe and satisfactory operation of your equipment depends to a great extent on its proper installation. Installation must conform to local codes, or in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1/NFPA 54, the National Gas Installation Code, CSA/B149.1 or the Propane Installation code, CSA/B149.1, as applicable. All appliances are shipped with a gas pressure regulator packed with the unit. All units are adjusted, tested and inspected at the factory prior to shipment. After uncrating, immediately check the equipment for visible signs of shipping damage. If such damage has occurred, do not refuse shipment, but contact the shipper and file the appropriate freight claims.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crated carefully by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damaged:

1. Visible loss or damage: note on freight bill or express delivery and have signed by person making delivery.
2. File claim for damages immediately: regardless of extent of damages.
3. Concealed loss or damage: if damage is noticed after unpacking, notify transportation company immediately and file "concealed damage" claim with them. This should be done within fifteen (15) days from date delivery is made to you. Retain container for inspection.

GENERAL

Installation of this equipment should be made by a licensed plumber.

1. A manual gas shut-off valve must be installed in the gas supply (service) line ahead of the appliance and gas pressure regulator in the gas stream for safety and ease of future service.
2. The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator will void the equipment warranty and result in a potentially hazardous condition. If the total BTU input rating exceeds 380,000 the range will have two gas inlets. A gas inlet pipe will be located in the rear at each end of the wok range. The gas pressure regulators provided must be installed for safe, proper operation.
3. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of ½ PSI.
4. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSI.
5. Please contact the factory, the factory representative, or a local service company to perform maintenance and repairs.

RATING PLATE

Information on this plate includes the model and serial numbers. When communicating with factory about a unit or requesting special parts or information, this data is essential for proper identification. Other information on this plate is the BTU/hr input of the burners, operating gas pressure in inches WC, and whether the unit is orificed for natural or propane gas.

THIS COOKING APPLIANCES MUST BE CONNECTED ONLY TO THE TYPE OF GAS IDENTIFIED ON THE

Safety and Warranty

RATING PLATE

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.

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-W1L0-NG	CE-CN-W1L1-NG	CE-CN-W2L1-NG	CE-CN-W2L2-NG	CE-CN-W3L1-NG
Item Number	48411	48412	48413	48671	48409
Gas Type	Natural Gas / Liquid Propane				
Jet Burners	1		2		3
Pot Diameter	13" / 330mm	16" / 406mm	13" / 330mm 16" / 406mm	16" / 406mm (2)	13" / 330mm (2) 16" / 406mm
Total BTU	95,000	125,000	220,000	250,000	315,000
Net Dimensions	27.8" x 44" x 62" 707 x 1118 x 1575mm		47.5" x 44" x 62" 1206 x 1118 x 1575mm		67.2" x 44" x 62" 1706 x 1118 x 1575mm
Packaging Dimensions	31.5" x 47.2" x 39.4" 800 x 1200 x 1000mm		51.2" x 47.2" x 39.4" 1300 x 1200 x 1000mm		70.9" x 47.2" x 39.4" 1800 x 1200 x 1000mm



Installation

CLEARANCES

The appliance area must be kept free and clear of all combustibles. Ensure a clearance of 6" from the sides and rear when placing near combustibles.

CAUTION: DO NOT PUSH against the end of the valve cover/landing ledge in an attempt to adjust the ranges position. Although this part is deburred during manufacturing, an accident could occur if the range should move suddenly while being pushed into position by hand.

GAS CONNECTION

NOTE: the gas supply (service) line must be the same size or greater than the inlet line of the appliance. Contact manufacturer for inlet size of unit. Sealant on all pipe joints must be resistive to LP gas.

MANUAL SHUT-OFF VALVE

This installer-supplied valve must be installed in the gas service line ahead of the appliance and regulator in the gas stream and in a position where it can be reached quickly in the event of an emergency.

AIR SUPPLY & VENTILATION

The area in front of, around, and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front and at the sides of the appliances for servicing and proper operation. Means must be provided for any commercial, heavy-duty cooking appliance to exhaust combustion waste products to the outside of the building. Usual practice is to place the unit under an exhaust hood. Filters and drip troughs should be part of any industrial hood, but consult local codes before construction and installing a hood. Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and/or cause air drafts, either of which can interfere with pilot or burner performance and can also be hard to diagnose. Air movement should be checked during installation; if pilot or burner outage problems persist, make-up air opening or baffles may have to be provided in the room.

WARNING:

The equipment is to be installed to comply with the basic plumbing code of the Building Officials and Code Administrators International Inc. (BOCA) and the Food Service Sanitation manual of the Food and Drug Administration (FDA).

PRESSURE REGULATOR

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressure may fluctuate with local demand. The manual shut-off valve is supplied by the installer, however, a pressure regulator is packed inside each unit.

Failure to install a pressure regulator will void the equipment warranty.

Installation

The regulators supplied for wok ranges are adjusted at the factory for 5" WC (natural gas) or 10" WC (propane) depending on the customer's ordering instructions. Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of ½ PSI (14" WC). If the line pressure is beyond this limit, a step-down regulator will be required. The arrow forged into the bottom of the regulator body shows gas flow direction; it should point downstream to the appliance. The blue air vent cap on the top of the ¾" regulator is part of the regulator and should not be removed. The 1 ¼" regulator requires a limiter or to be plumbed in accordance with code. Any adjustments to regulators must be made only by qualified service personnel with the proper test equipment.

NOTE: gas regulator inlet/outlet size may be smaller than gas line inlet size for stove. However, installer may use a reduction fitting. Appropriate gas regulator(s) are selected based on total BTU rating and other specification, not inlet/outlet size.

RIGID CONNECTIONS

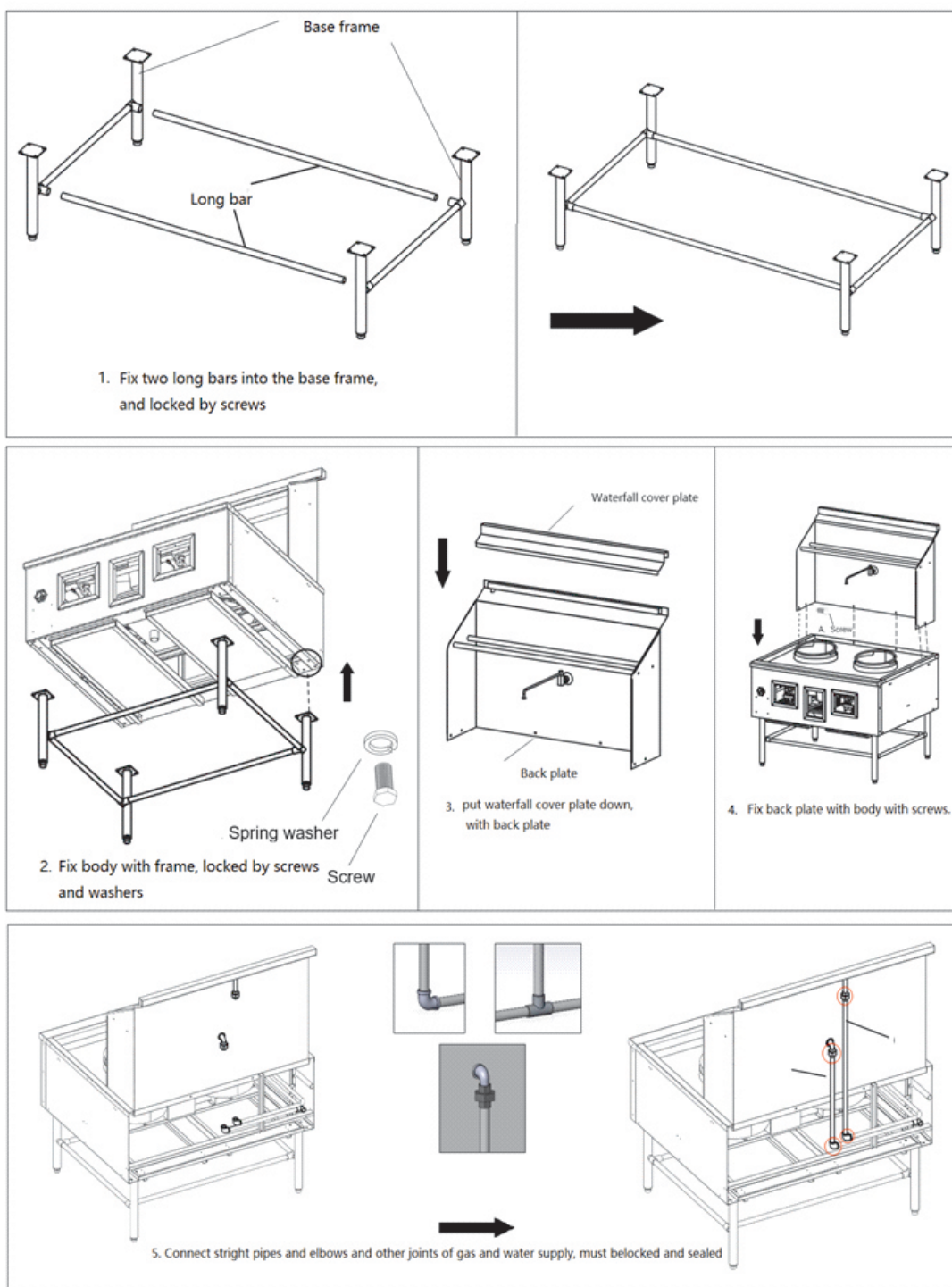
Double-check any installer-supplied intake pipes visually and/or blow them out with compressed air to clear any dirt particles, threading chips, or other foreign matter before installing a service line. Those particles will clog orifices when gas pressure is applied. All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting any pilots.

WATER CONNECTIONS

A backflow prevention device must be placed in the water supply line if required by local codes. This device is not provided by Manufacturing. A perforated water pipe line is factory installed underneath the stainless steel ledge, located across the entire front of the range. The range top should be adjusted to achieve about a 1" pitch. This pitch will result in a flow from the front of the range (which is 1" higher) to the rear garbage trough. The water supply is designed to provide a constant flow of water over the range top to allow for cooling of the range as well as enabling the range top to be kept clean.

ASSEMBLY GUIDE

Unpacked package, assembly the frame and stove body, back splash and pipes, follow below pictures.



Operation

INITIAL PILOT LIGHTING

CAUTION: when lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

All appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions, low gas characteristics, to correct possible problems caused by rough handling or vibration during shipment, and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and/or dealer and are not covered by our warranty. Check all gas connections for leaks with a soapy water solution before lighting any pilots.

DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!

Putting an open flame beside a new gas connection is extremely dangerous. Before lighting any pilots, make sure that burner valves are turned "OFF". The pilot should be lit immediately after the gas is turned on and the system is checked for leaks. The pilot can be reached with a long match through the WOK opening in the top of the range.

Pilot adjustment is achieved by using the small brass pilot adjustment screw located through the front panel. Make sure any accumulated gas has dispersed. Since propane gas is heavier than air, check near the floor area for the odor of propane gas before attempting to light any pilot burners.

TO CHECK FOR LEAKS

1. Check pilot tubing and burner tubing for leaks where they enter the gas valve with a soapy water solution.
2. Light the pilot as described above.
3. Check the burner visually for blue flame. There should be no yellow tips or soot. If yellow tipping occurs, call an authorized service person.

FINAL PREPARATION

New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, or grease remaining from thin film or nontoxic rust preventative. Food preparation surface should be washed thoroughly with hot, soapy water before being used. Rinse with a mixture of ½ cup vinegar to one-quart water.

OPERATION GUIDE

1. Be sure that all piping is gas tight and that all air is purged from lines. With Main Burner Valve in "OFF" position, light pilot located in the combustion chamber. Make sure the pilot stays lit.
2. All units are equipped with fixed orifices which cannot be adjusted for gas flow. Turn right hand burner valve to full "ON" position until proper blue flame is burning.
3. For temporary Shut Down turn all burner valves to "OFF" position. For an extended period of time, turn all burner valves "OFF" and also turn off gas supply to the range.

Maintenance

CLEANING AND MAINTENANCE

Any piece of equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your Imperial range must be kept clean during the working day and thoroughly cleaned at the end of the day.

CAUTION: NEVER USE AMMONIA IN AN OVEN THAT IS WARMER THAN ROOM TEMPERATURE AND ALWAYS HAVE DIRECT VENTILATION.

DAILY

1. Wash with hot, soapy water, and rinse with vinegar and water.
2. Rinse again with clear water.
3. For stubborn, harden grease spots see instructions below.

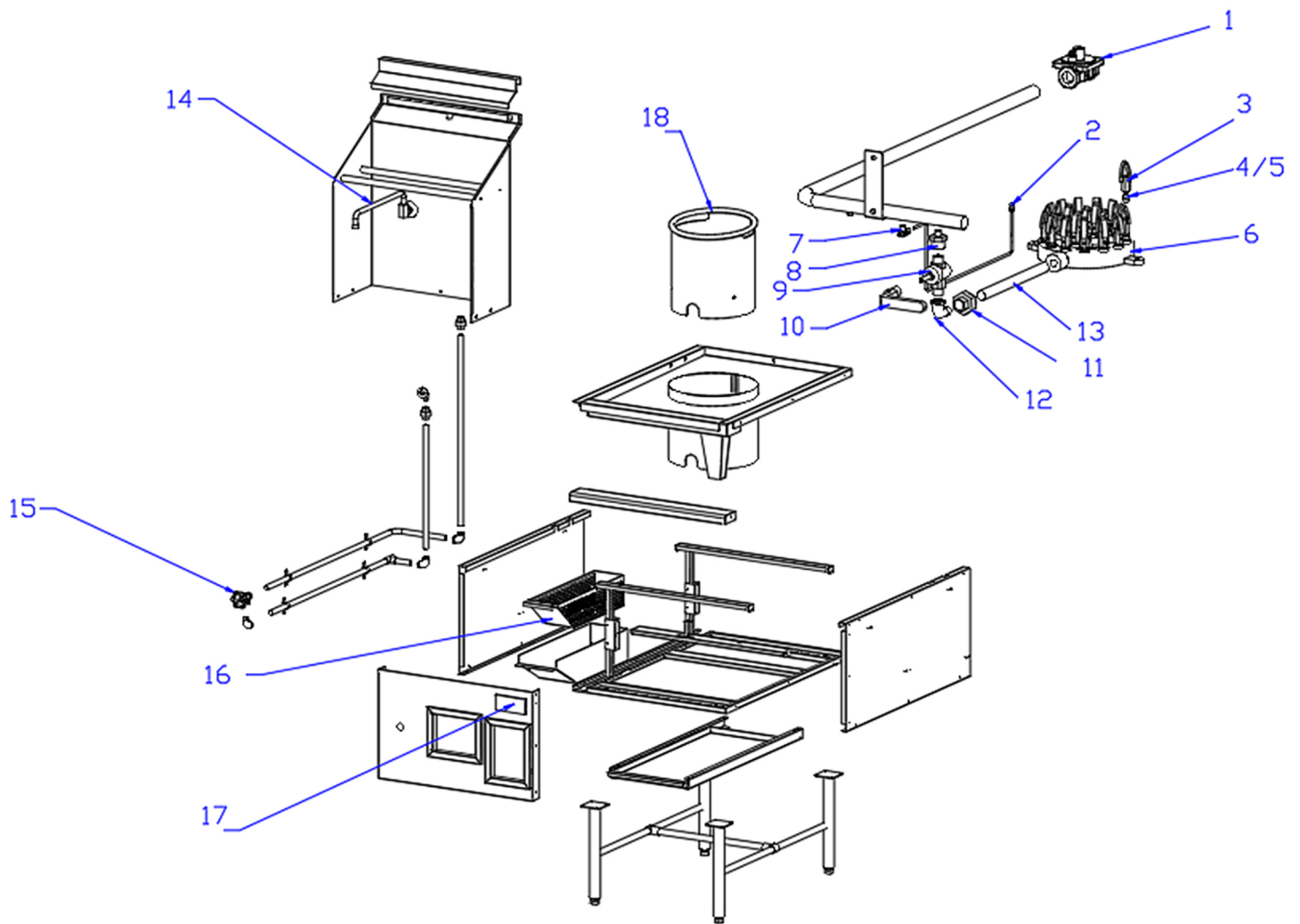
A qualified service company should check your wok range for safe and efficient operation at least yearly.

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **DO NOT USE** steel wool. Abrasive cloths, cleansers or powders to clean stainless surface. If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. **DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are almost impossible to remove.

Parts Breakdown

Model CE-CN-W1L0-NG 48411



Parts Breakdown

Model CE-CN-W1L0-NG 48411

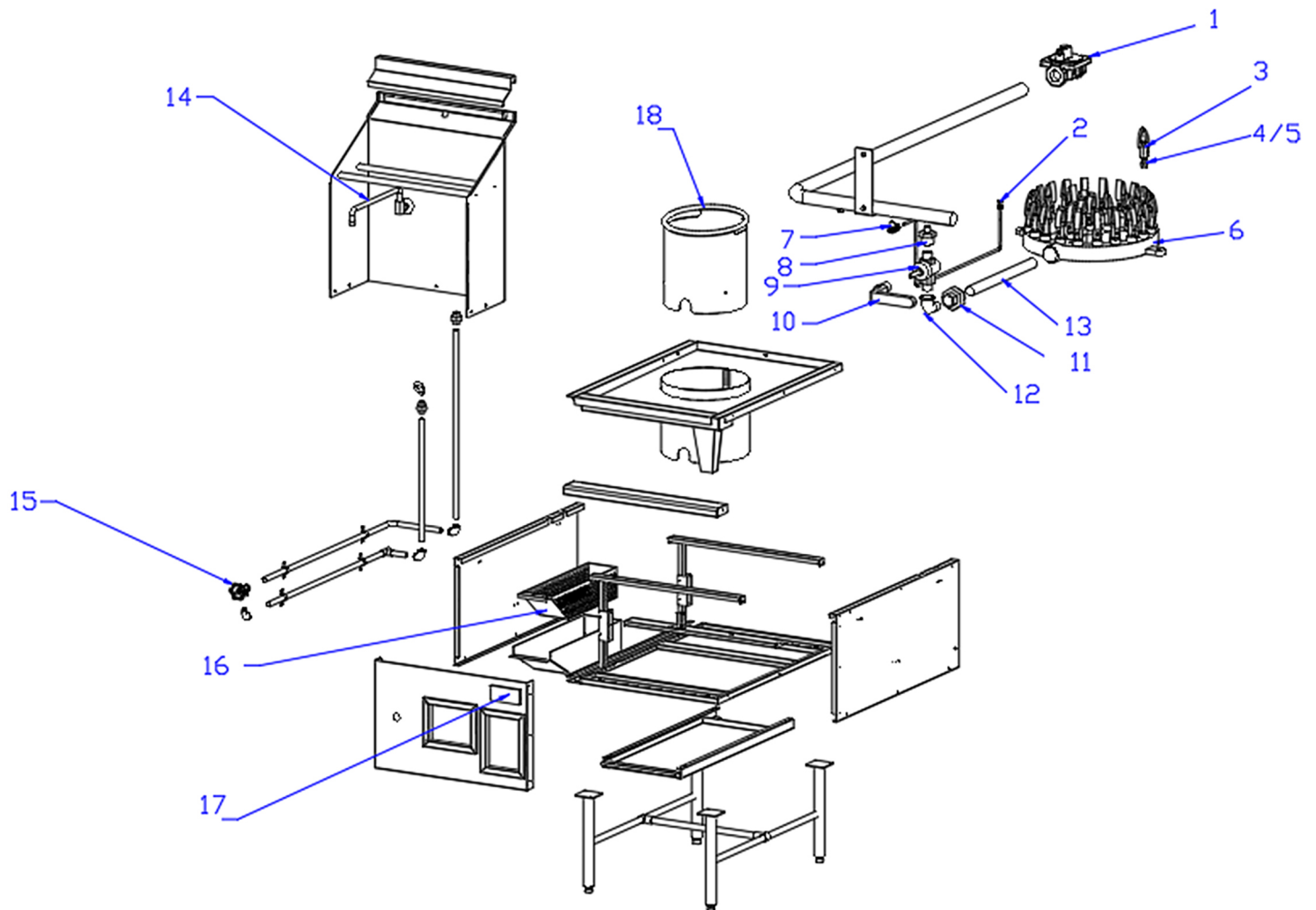
Item No.	Description	Position
AO220	REGULATOR FOR 48411	1
AO221	PILOT TUBE FOR 48411	2
AI586	DUCK MOUTH BURNER FOR 48411	3
AO223	ORIFICE NAT FOR 48411	4
AM921	ORIFICE LP FOR 48411	5
AI585	BURNER BASE FOR 48411	6

Item No.	Description	Position
AI583	PILOT VALVE FOR 48411	7
AO227	VALVE JOINT FOR 48411	8
AI582	GAS VALVE WITH HANDLE FOR 48411	9
AO229	VALVE HANDLE FOR 48411	10
AI587	UNION FOR 48411	11
AK430	DRAIN EXTENSION FOR 48411	12

Item No.	Description	Position
AR689	STOVE CONNECTING TUBE FOR 48411	13
AO231	FAUCET FOR 48411	14
AO232	WATER VALVE FOR 48411	15
AR690	TRAY PAN FOR 48411	16
AI766	NAMEPLATE FOR 48411	17
AR691	STAINLESS STEEL INSIDE POT STAND 13" FOR 48411	18

Parts Breakdown

Model CE-CN-W1L1-NG 48412



Parts Breakdown

Model CE-CN-W1L1-NG 48412

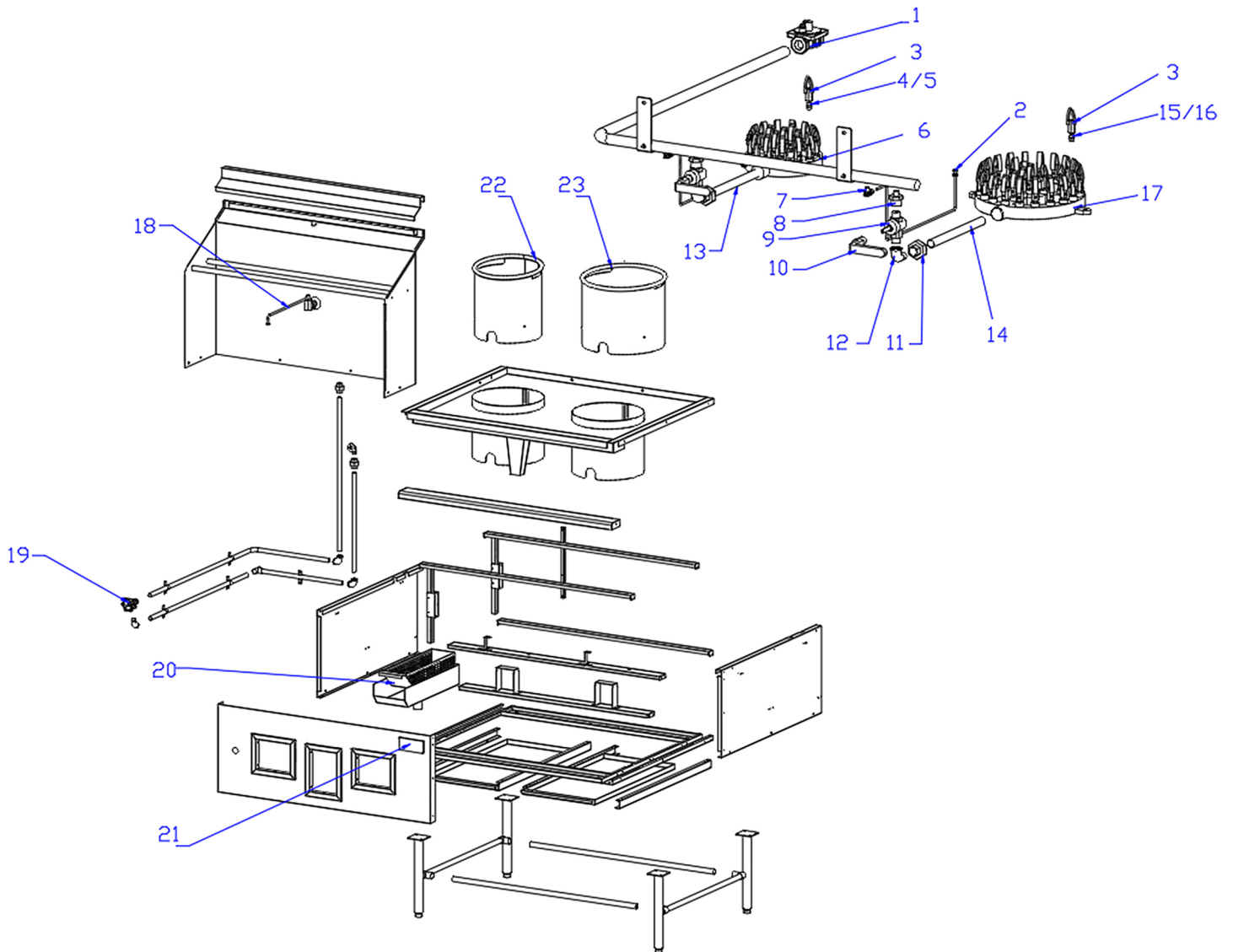
Item No.	Description	Position
AO220	REGULATOR FOR 48412	1
AO221	PILOT TUBE FOR 48412	2
AI586	DUCK MOUTH BURNER FOR 48412	3
AR692	ORIFICE NAT FOR 48412	4
AR693	ORIFICE LP FOR 48412	5
AM917	BURNER BASE FOR 48412	6

Item No.	Description	Position
AI583	PILOT VALVE FOR 48412	7
AO227	VALVE JOINT FOR 48412	8
AI582	GAS VALVE WITH HANDLE FOR 48412	9
AO229	VALVE HANDLE FOR 48412	10
AI587	UNION FOR 48412	11
AK430	DRAIN EXTENSION FOR 48412	12

Item No.	Description	Position
AR694	STOVE CONNECTING TUBE FOR 48412	13
AO231	FAUCET FOR 48412	14
AO232	WATER VALVE FOR 48412	15
AR690	TRAY PAN FOR 48412	16
AI766	NAMEPLATE FOR 48412	17
AR695	STAINLESS STEEL INSIDE POT STAND 16" FOR 48412	18

Parts Breakdown

Model CE-CN-W2L1-NG 48413



Parts Breakdown

Model CE-CN-W2L1-NG 48413

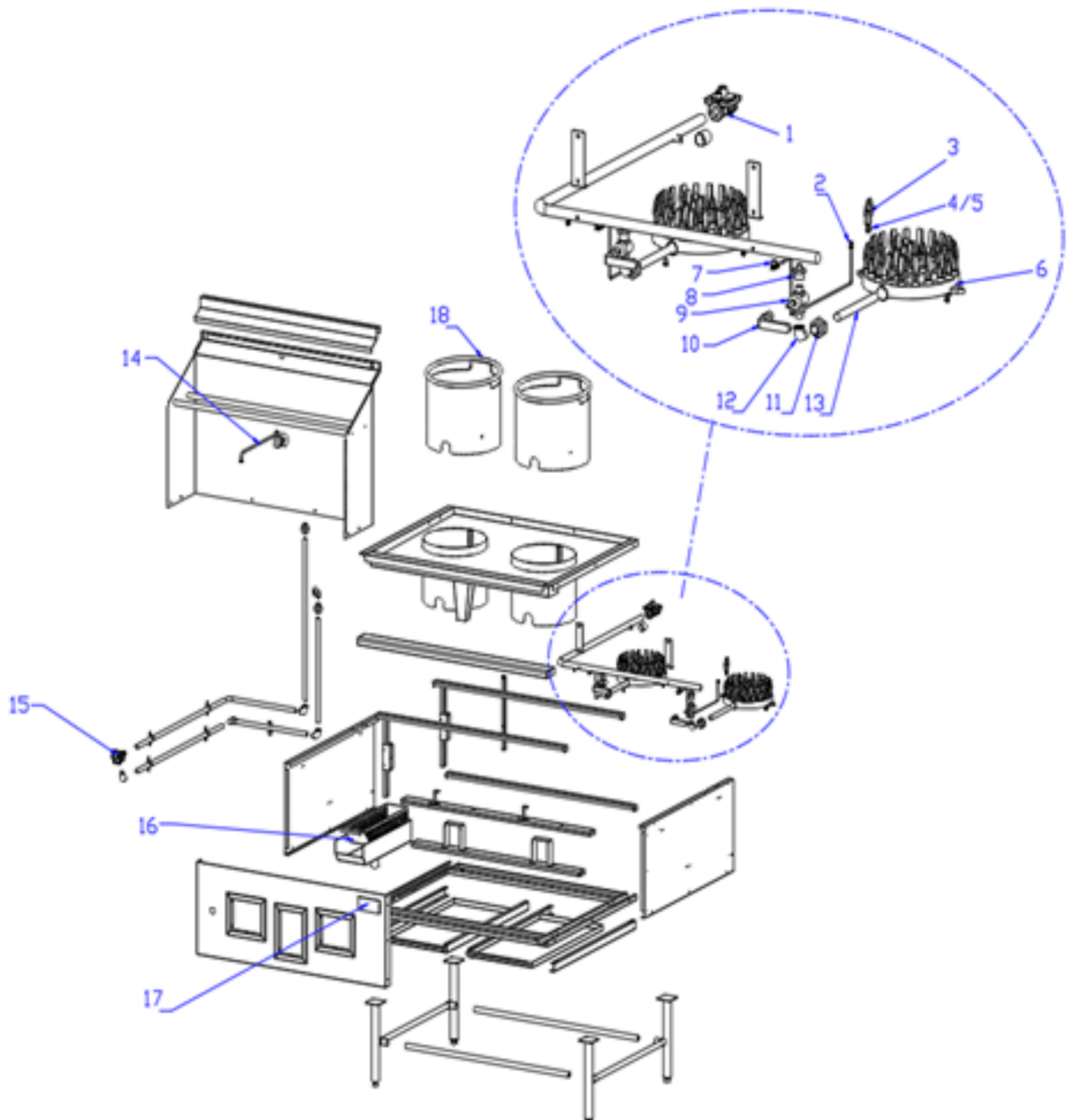
Item No.	Description	Position
AO220	REGULATOR FOR 48413	1
AO221	PILOT TUBE FOR 48413	2
AI586	DUCK MOUTH BURNER FOR 48413	3
AO223	ORIFICE NAT FOR 48413	4
AM921	ORIFICE LP FOR 48413	5
AI585	BURNER BASE FOR 48413	6
AI583	PILOT VALVE FOR 48413	7
AO227	VALVE JOINT FOR 48413	8

Item No.	Description	Position
AI582	GAS VALVE WITH HANDLE FOR 48413	9
AO229	VALVE HANDLE FOR 48413	10
AI587	UNION FOR 48413	11
AK430	DRAIN EXTENSION FOR 48413	12
AR689	STOVE CONNECTING TUBE FOR 48413	13
AR694	STOVE CONNECTING TUBE FOR 48413	14
AR692	ORIFICE NAT FOR 48413	15
AR693	ORIFICE LP FOR 48413	16

Item No.	Description	Position
AM917	BURNER BASE FOR 48413	17
AO231	FAUCET FOR 48413	18
AO232	WATER VALVE FOR 48413	19
AR690	TRAY PAN FOR 48413	20
AI766	NAMEPLATE FOR 48413	21
AR691	STAINLESS STEEL INSIDE POT STAND 13" FOR 48413	22
AR695	STAINLESS STEEL INSIDE POT STAND 16" FOR 48413	23

Parts Breakdown

Model CE-CN-W2L2-NG 48671



Parts Breakdown

Model CE-CN-W2L2-NG 48671

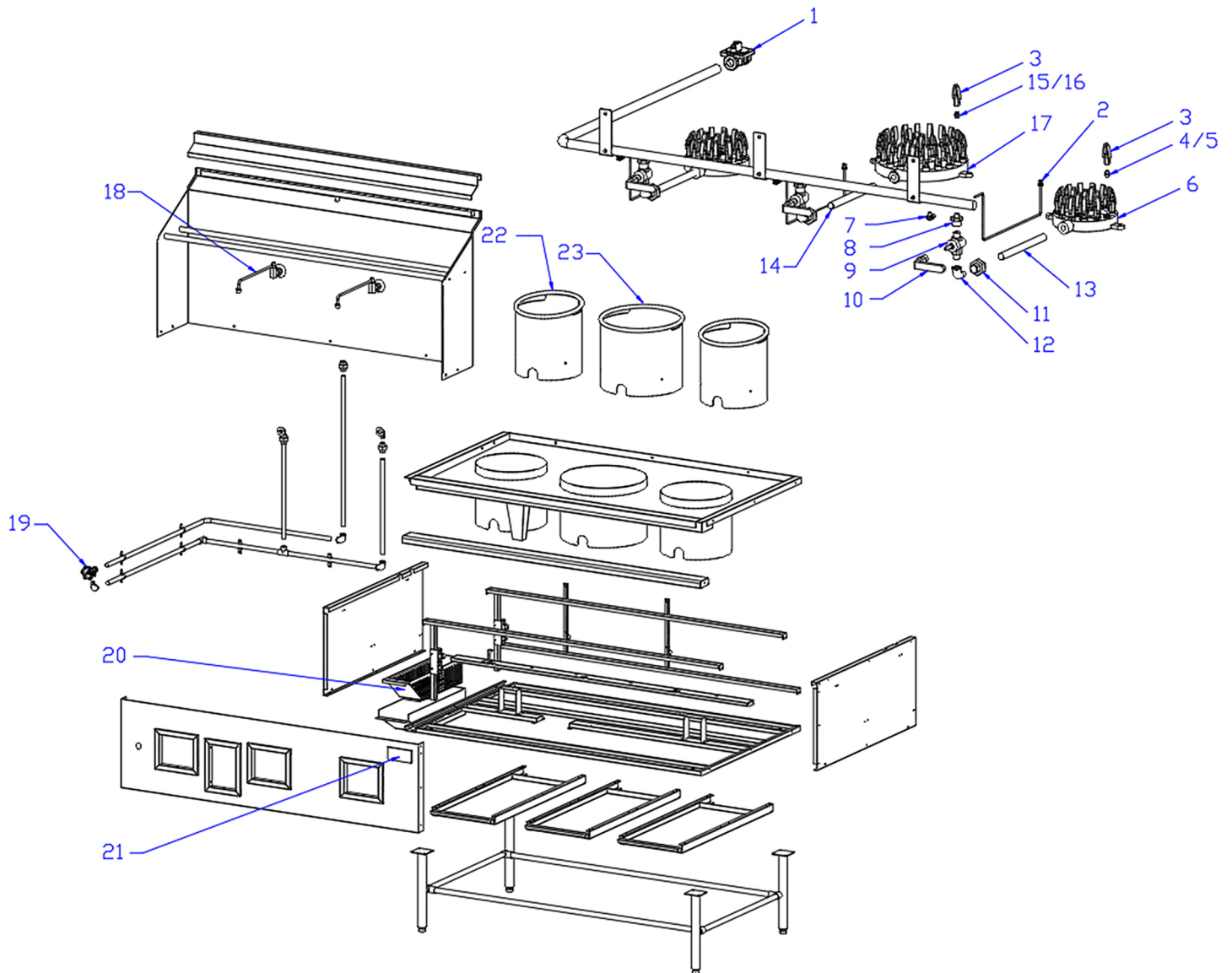
Item No.	Description	Position
A0220	REGULATOR FOR 48671	1
A0221	PILOT TUBE FOR 48671	2
AI586	DUCK MOUTH BURNER FOR 48671	3
AR692	ORIFICE NAT FOR 48671	4
AR693	ORIFICE LP FOR 48671	5
AM917	BURNER BASE FOR 48671	6

Item No.	Description	Position
AI583	PILOT VALVE FOR 48671	7
A0227	VALVE JOINT FOR 48671	8
AI582	GAS VALVE WITH HANDLE FOR 48671	9
A0229	VALVE HANDLE FOR 48671	10
AI587	UNION FOR 48671	11
AK430	DRAIN EXTENSION FOR 48671	12

Item No.	Description	Position
AR694	STOVE CONNECTING TUBE FOR 48671	13
A0231	FAUCET FOR 48671	14
A0232	WATER VALVE FOR 48671	15
AU627	TRAY PAN FOR 48671	16
AI766	NAMEPLATE FOR 48671	17
AU628	INSIDE POT STAND FOR 48671	18

Parts Breakdown

Model CE-CN-W3LI-NG 48409



Parts Breakdown

Model CE-CN-W3L1-NG 48409

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO220	REGULATOR FOR 48409	1	AI582	GAS VALVE WITH HANDLE FOR 48409	9	AM917	BURNER BASE FOR 48409	17
AO221	PILOT TUBE FOR 48409	2	AO229	VALVE HANDLE FOR 48409	10	AO231	FAUCET FOR 48409	18
AI586	DUCK MOUTH BURNER FOR 48409	3	AI587	UNION FOR 48409	11	AO232	WATER VALVE FOR 48409	19
AO223	ORIFICE NAT FOR 48409	4	AK430	DRAIN EXTENSION FOR 48409	12	AR690	TRAY PAN FOR 48409	20
AM921	ORIFICE LP FOR 48409	5	AR689	STOVE CONNECTING TUBE FOR 48409	13	AI766	NAMEPLATE FOR 48409	21
AI585	BURNER BASE FOR 48409	6	AR694	STOVE CONNECTING TUBE FOR 48409	14	AR691	STAINLESS STEEL INSIDE POT STAND 13" FOR 48409	22
AI583	PILOT VALVE FOR 48409	7	AR692	ORIFICE NAT FOR 48409	15	AR695	STAINLESS STEEL INSIDE POT STAND 16" FOR 48409	23
AO227	VALVE JOINT FOR 48409	8	AR693	ORIFICE LP FOR 48409	16			

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.



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 (<i>specify</i>): _____ | | |
| ☐ Other (<i>specify</i>): _____ | | |

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.

