



Pasta Cookers
Models CE-CN-0004-P, 0008-P
Items 41882, 41883
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 08/16/2021



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



NEMA
6 - 20
250 VAC / 20 AMP
RECEPTACLE



BARE WIRE

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Model CE-CN-0004-P / Model CE-CN-0008-P

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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 Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

Do not overfill water into water pan, the appliance has been installed with a thermal cut out to avoid over heating or damage to the element. If the power cord is damaged, it must be replaced by qualified technician.

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.



Safety and Warranty

1 YEAR PART AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0004-P	CE-CN-0008-P
Capacity	9 L / 9.5 QT	9 L / 9.5 QT (x2)
Number of Circular Baskets	4	8
Number of Rectangular Baskets	2	4
Maximum Temperature	110°C / 230°F	
Power	3600 W	7200 W
Electrical	240V / 60Hz / 1	
Dimensions	14" x 21.5" x 18.5" 356 x 546 x 470mm	28" x 21.8" x 19" 711 x 552 x 483mm
Packaging Dimensions	21" x 24" x 20" 540 x 620 x 500mm	47" x 36" x 24" 1194 x 914 x 610mm
Weight	34 lbs. / 15.5 kgs.	66 lbs. / 30 kgs.
Packaging Weight	40 lbs. / 18 kgs.	109 lbs. / 49.4 kgs.
Item Number	41882	41883

Installation

Remove the Pasta Cooker from its packaging and place the unit on a firm and level surface.

When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finished, etc., it is recommended that they be made of non-combustible material, if not, they must be fitted with a suitable non-combustible heat-insulating material, and that the closest attention be paid to fire prevention regulations.

Once the Pasta Cooker has been placed in position by consulting International Standards and regulations.

Connect the water pipes, Make sure the water inlet, outlet and overflow are in correct position according to the marks.

Open the overflow valve, close the outlet valve.

The Pasta Cooker is now ready to operate.

Operation

Open the water inlet, make sure the water line is under the overflow holes position.

Plug in the socket, switch on. Turn the thermostat dial to the max position, the red light is on, the element starts working.

When the water is boiling, put the pasta in the basket and cook.

After cooking, turn the thermostat dial to the min position for next cooking cycle.

When not using, turn off the thermostat to the minimum position, switch off the power, unplug the unit.

Caution: the water must be over the elements.

Maintenance

Proper cleaning after each use

Open the water outlet, drain all of the chamber's water, then clean using warm soapy water. After cleaning, close the water outlet.

Do not immerse completely in water to clean.

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

Maintenance

DELIMING

The pasta cooker MUST be delimed periodically (depending upon usage, every 3-4 weeks). Follow the deliming agent manufacturer's instructions. Rinse thoroughly at least 3 times before using the pasta cooker after deliming.

The pasta cooker should be cleaned after each day's operation; however, it may require cleaning more often, depending on the volume of production. A clean boiler performs better and more safely, produces higher quality product and reduces maintenance costs. When cleaning, always consider safety first. Ensure all power is off and the unit has been disconnected from the power source.

Warning: Allow the pasta cooker and the water to completely cool before cleaning.

FAILING TO DESCALE HEATING ELEMENTS WILL VOID WARRANTY

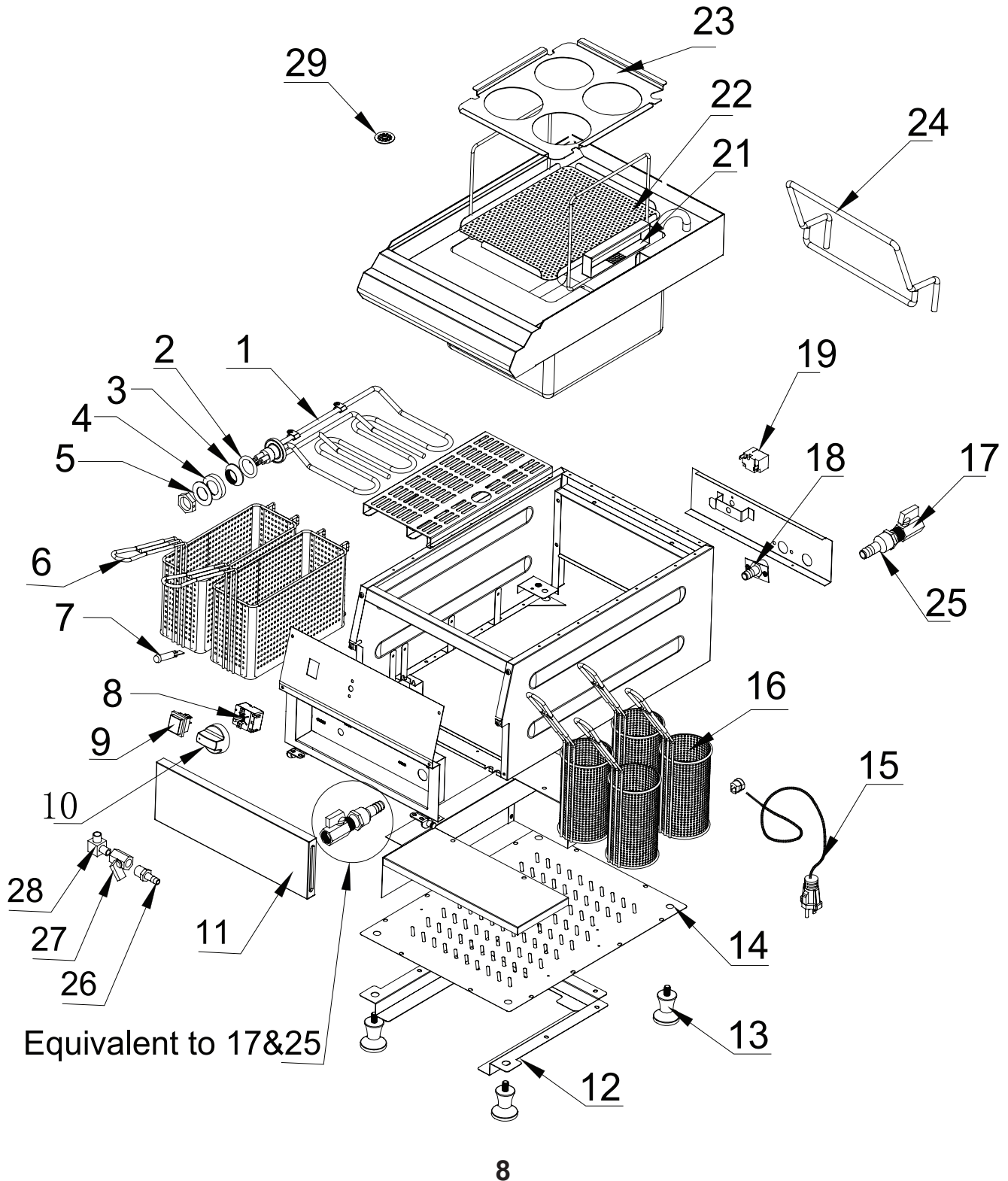
Troubleshooting

If the Pasta Cooker does not work, please check the following:

Problem	Fault	Solution
The unit does not receive power.	The electrical supply is incorrect.	Plug the unit into the correct electrical supply.
The unit does not heat the water.	The thermostat is set to the minimum position.	Set the thermostat to the maximum position.
	The heating element is coated in lime scale.	Clean the lime scale off the elements.

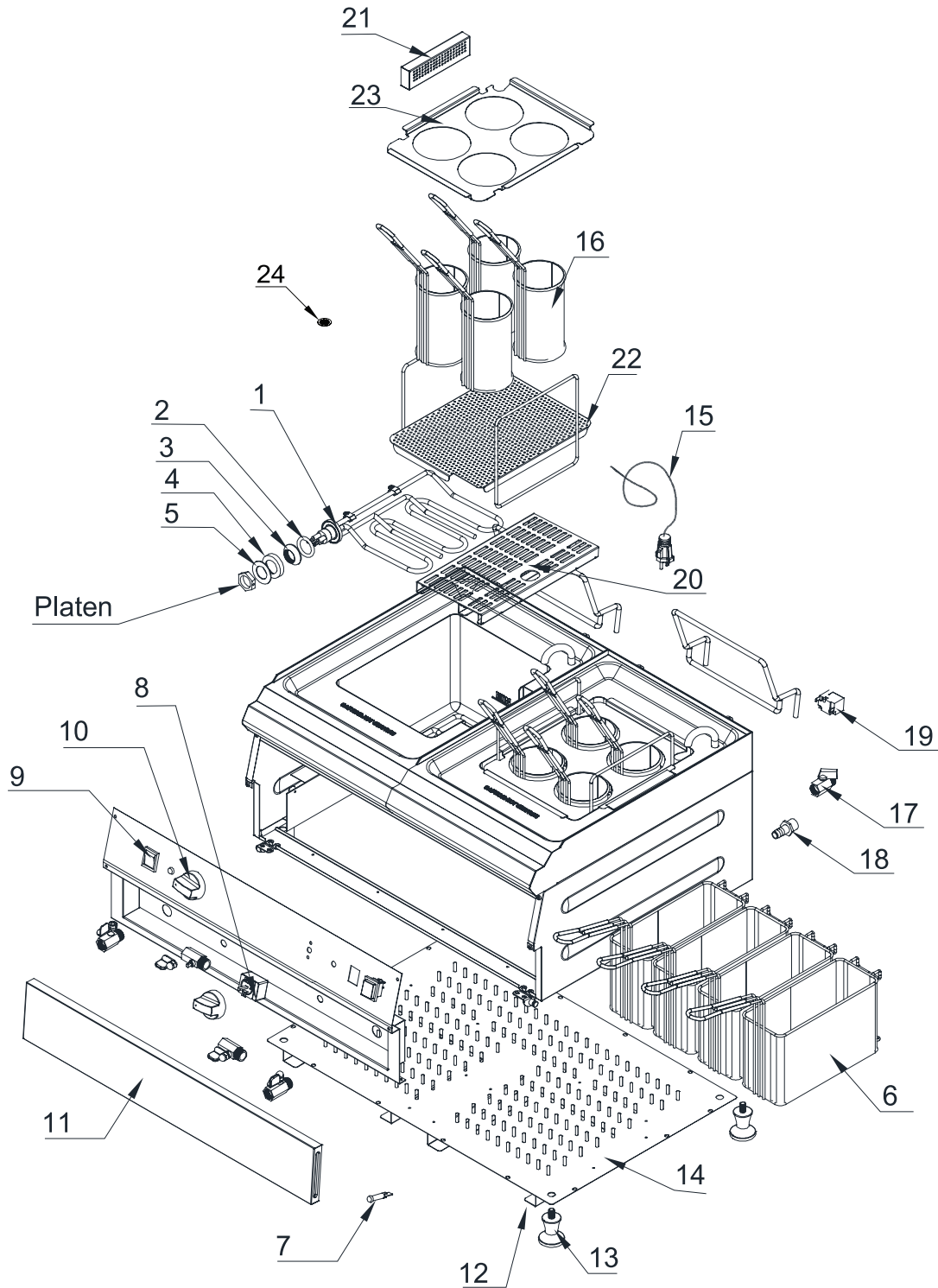
Parts Breakdown

Model CE-CN-0004-P 41882



Parts Breakdown

Model **CE-CN-0008-P** 41883



Parts Breakdown

Model CE-CN-0004-P 41882

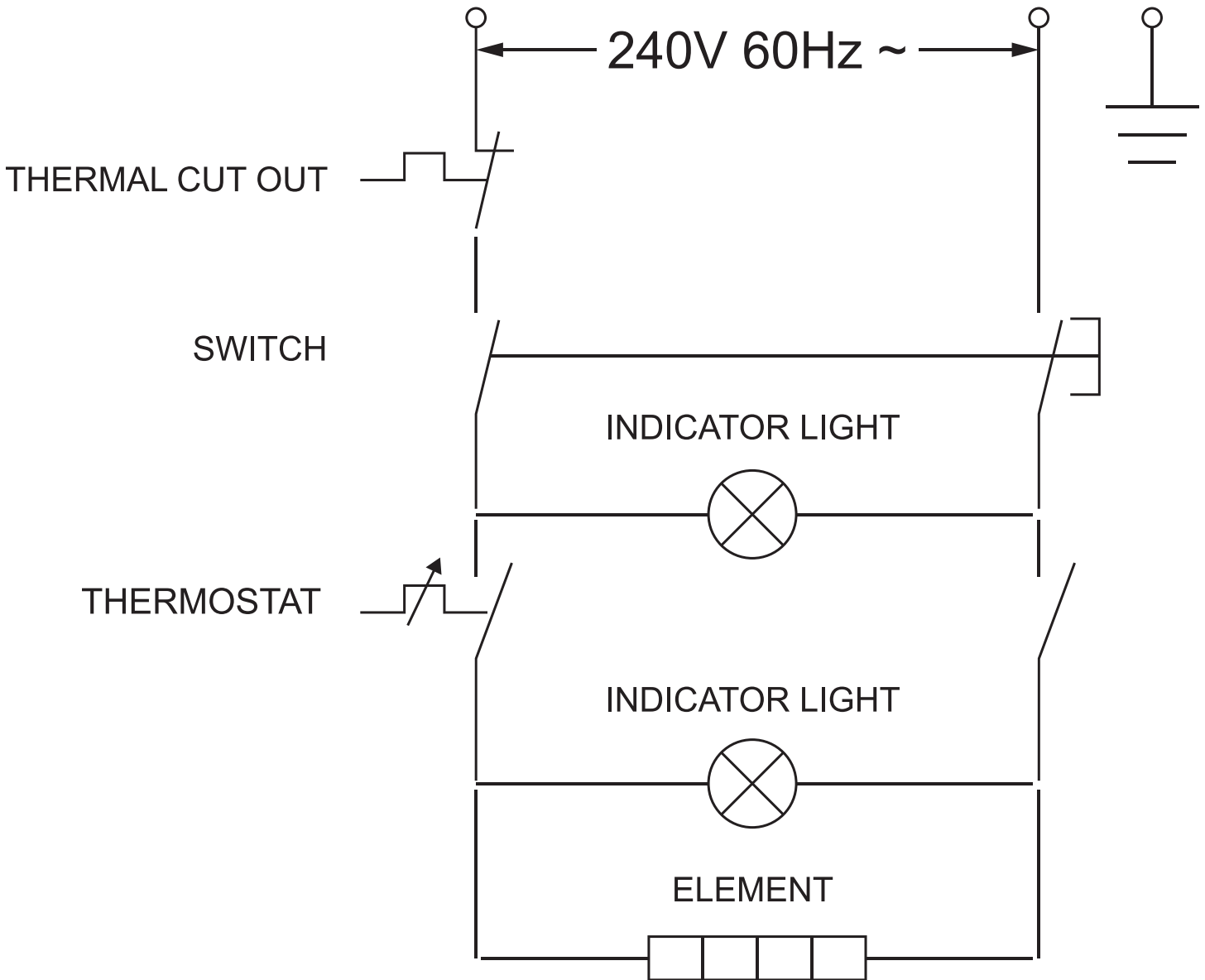
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
72854	Element for 41882	1	72862	Door for 41882	11	72872	Side Filter for 41882	21
72855	O-Ring for 41882	2	72864	Tracks for 41882	12	72873	Filter for 41882	22
72856	Silicone Gasket for 41882	3	72865	Feet for 41882	13	72874	Lid for 41882	23
72857	Teflon Gasket for 41882	4	72866	Base for 41882	14	72875	Hanger for Baskets for 41882	24
72858	Platen for 41882	5	72871	Plug and Lead for 41882	15	66638	Connector 2 for 41882	25
66285	Basket Square for 41882	6	72853	Basket Round for 41882	16	66639	Connector 3 for 41882	26
72863	Indicator Light for 41882	7	72868	Out Valve for 41882	17	66640	Out Valve 2 for 41882	27
72860	Thermostat for 41882	8	72867	Connector for 41882	18	66641	Connector 4 for 41882	28
72859	Switch for 41882	9	72869	Thermal Cut Out for 41882	19	AF724	Bottom Drain with Screw for 41882	29
72861	Knob for 41882	10	72870	Element Cover for 41882	20			

Model CE-CN-0008-P 41883

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
72854	Element for 41883	1	72859	Switch for 41883	9	72867	Connector for 41883	18
72855	O-Ring for 41883	2	72861	Knob for 41883	10	72869	Thermal Cut Out for 41883	19
72856	Silicone Gasket for 41883	3	72839	Door for 41883	11	72870	Element Cover for 41883	20
72857	Teflon Gasket for 41883	4	72841	Tracks for 41883	12	72872	Side Filter for 41883	21
72858	Platen for 41883	5	72865	Feet for 41883	13	72873	Filter for 41883	22
66285	Basket Square for 41883	6	72843	Base for 41883	14	AF724	Bottom Drain with Screw for 41883	24
72863	Indicator Light for 41883	7	72853	Basket Round for 41883	16	72852	Hanger for Baskets for 41883	
72860	Thermostat for 41883	8	72868	Out Valve for 41883	17			

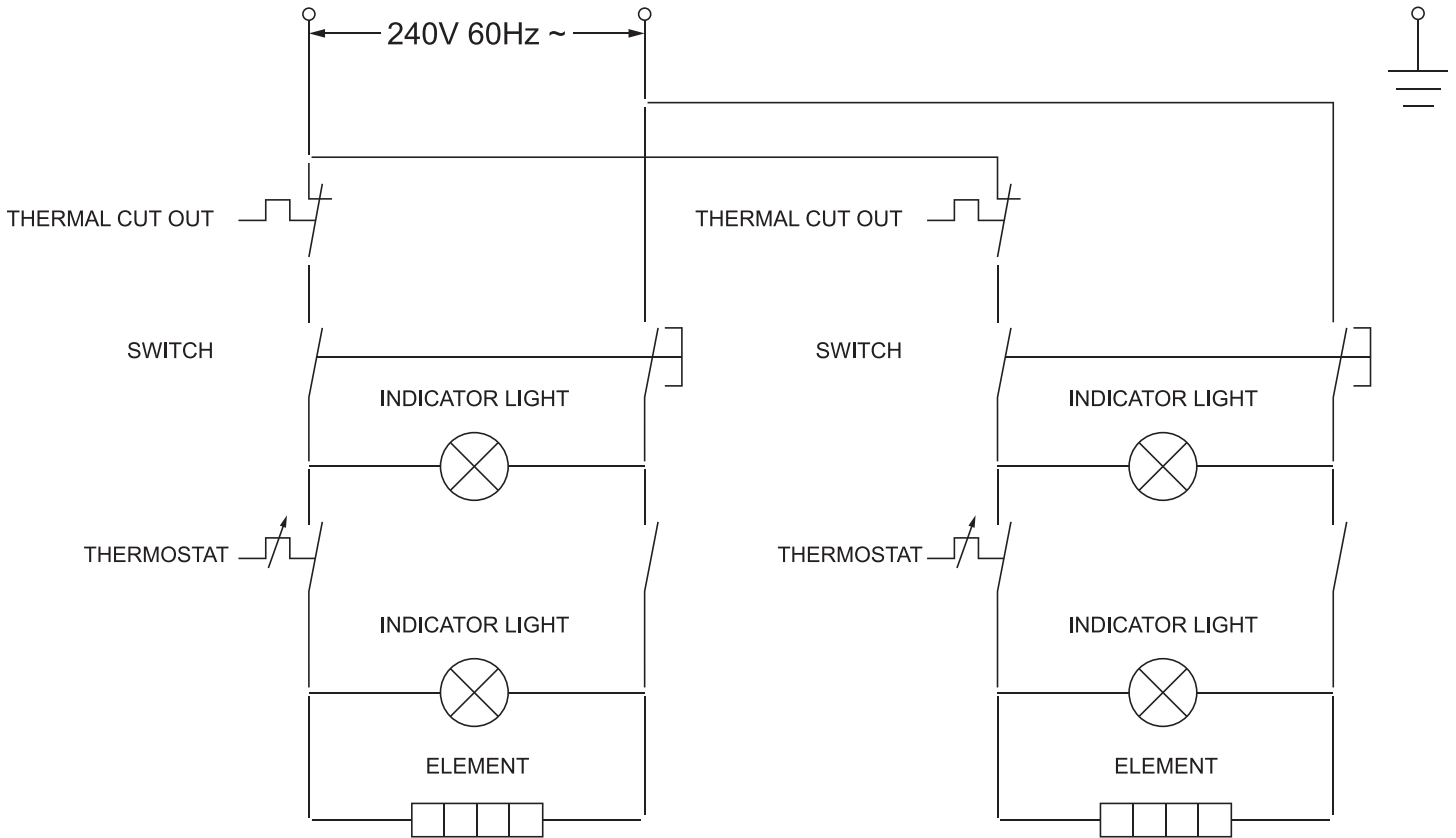
Electrical Schematics

Model **CE-CN-0004-P** 41882



Electrical Schematics

Model CE-CN-0008-P 41883



Notes



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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

