



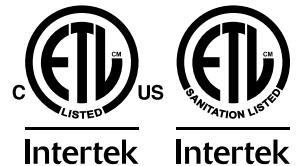
Gas Ranges

*Models CE-CN-0609-R (46024), CE-CN-0609-L (46124), CE-CN-0914-R (43151),
CE-CN-0914-L (46151), CE-CN-1524-R (46027), CE-CN-1524-L (46127),
CE-CN-0004-GN (46025), CE-CN-0004-LP (46125), CE-CN-0002-GN (46026),
CE-CN-0002-GL (46126), CE-CN-0006-GN (46028), CE-CN-0006-GL (46128)*

Instruction Manual



Revised - 06/22/2022



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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, sain 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 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

THIS MANUAL CONTAINS IMPORTANT INFORMATION REGARDING YOUR PURCHASED EQUIPMENT. PLEASE READ THE MANUAL THOROUGHLY PRIOR TO EQUIPMENT SET-UP, OPERATION AND MAINTENANCE. FAILURE TO COMPLY WITH REGULAR MAINTENANCE GUIDELINES OUTLINED IN THIS MANUAL MAY VOID THE WARRANTY. PLEASE KEEP IT FOR FUTURE REFERENCE AFTER INSTALLATION AND DO NOT THROW IT AWAY! PLEASE READ!!



Safety and Warranty

IMPORTANT FOR YOUR SAFETY: THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT AS COVERED BY THIS MANUAL.

IMPORTANT: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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

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.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

ADDITIONAL WARNINGS

- Do not touch any hot surfaces.
- Do not use this unit for any other than intended use.
- Do not use outdoors.
- Always use on a firm, dry and level surface.
- Keep the appliance area free and clear from combustibles.
- The manual shall be retained for future reference.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents.
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

Safety and Warranty

BEFORE INSTALLATION

- Installation of this device should be performed by professional technicians.
- Installation of this unit should conform to provisions of gas safety, installation and usage.
- Check that electrical (if needed) and gas supply agree with the specifications on the rating plate located inside the kick panel of the unit. If the supply and equipment requirements do not agree, do not proceed with the installation. **Contact your dealer immediately.**
- Unit must be installed so that the flow of combustion and ventilation air will not be obstructed, ensure that there is an adequate supply of air in the room to allow proper combustion of gas at the burners.
- This device should be kept a minimum clearance of 12" from combustible construction at the sides and 10" at the rear. Clearance from non-combustible construction is 0" sides and 6" at the back. Do not install on a flammable floor or around other combustible objects.
- This item is intended to sit on a solid and level floor.

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 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

24" BURNERS

Model	CE-CN-0609-R	CE-CN-0609-L
Oven Dimensions	20.5" x 25.8" x 13.9" / 521 x 655 x 353mm	
Number of Burners	4 top burner + 1 oven burner	
Power	4 x 30,000 BTU + 31,000 BTU	
Total Input BTU/hr	151,000 BTU	
Oven Temperature	121 - 288°C / 250 - 550°F	
Dimensions	24" x 32.6" x 59.8" / 609 x 827 x 1520mm	
Packaging Dimensions	28.3" x 40.2" x 43.3" / 720 x 1020 x 1100mm	
Weight	291 lbs. / 132 kgs.	
Packaging Weight	357.1 lbs. / 162 kgs.	
Item Number	46024	46124

36" BURNERS

Model	CE-CN-0914-R	CE-CN-0914-L	CE-CN-0004-GN	CE-CN-0004-LP	CE-CN-0002-GN	CE-CN-0002-GL
Number of Burners	6		4		2	
Total Input BTU per Hour	211,000 BTU		171,000 BTU	181,000 BTU	131,000 BTU	151,000 BTU
Oven Temperature	121°C - 288°C / 250°F - 550°F					
Thickness of Griddle Plate	N/A		3/4" / 19mm			
Dimensions	36" x 32.6" x 61" 915 x 829 x 1539mm		36" x 32.5" x 60.3" 914 x 826 x 1532mm			
Weight	368 lbs. / 167 kgs.		238 lbs. / 108 kgs.		403.4 lbs. / 183 kgs.	
Item Number	43151	46151	46025	46125	46026	46126

60" BURNERS

Model	CE-CN-1524-R	CE-CN-1524-L	CE-CN-0006-GN	CE-CN-0006-GL
Number of Burners	10		6	
Total Input BTU per Hour	362,000 BTU		282,000 BTU	
Oven Temperature	121°C - 288°C / 250°F - 550°F			
Thickness of Griddle Plate	N/A		3/4" / 19mm	
Dimensions	60" x 32.6" x 59.8" 1524 x 828 x 1519mm		60" x 32.6" x 60.3" 1524 x 828 x 1532mm	
Weight	291 lbs. / 132 kgs.		683.4 lbs. / 310 kgs.	
Item Number	46027	46127	46028	46128

Installation

- The installation of this equipment must conform with local codes, or with the National Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.
- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

CLEARANCE AND POSITIONING AROUND THE EQUIPMENT:

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.
- For an oven equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69/CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.4/CSA 6.9. When installing the oven with casters and quick-disconnect hose, adequate means must be provided to limit the movement of the oven without depending on the connector and the quick disconnect device or its associated piping to limit the oven movement. Restraining means may be attached to the vertical portion of the base frame in the rear of the oven.

AIR SUPPLY AND VENTILATION:

- The area in front and around the equipment 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 of and at the sides of the equipment for servicing and proper ventilation.

TO INSTALL

NOTE: ALL INSTALLATION MUST BE DONE BY A LICENSED TECHNICIAN.

1. Level the device with a level gauge. The height can be adjusted by the adjustable feet. Unit should not sway or tilt during operation. Units that are not level will experience operational problems.
2. The mounting position should be well-ventilated with proper hood exhaust system.
3. Codes require that a gas shut off valve should be installed upstream the device where it is easily reached during operation.
4. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.
5. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and medium pressure regulating valves are not to be used.
6. Check to make sure the connection pipe to the unit has no leaks and that all connections and pipe joint compound used are resistant to the action of propane gases
7. A pressure regulator must be installed with this unit. Ensure that the regulator type is in agreement with the rating plate gas supply. Regulator must be upright after installation. If regulator is not level during operation, performance problems may result.
8. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector(spray).

Installation

9. Check the gas supply pressure after installation.
10. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge. Procedure as follows:
 - Ensure gas is turned off.
 - Remove the panel and unscrew the screw on the pressure port,
 - Place the pressure gauge.
 - Start up the appliance by following the instructions in this owner's manual.
 - Check supply pressure. Pressure must agree with rating plate requirement when the unit is in full operation.
 - After the check, turn off gas and remove the pressure gauge.
 - Replace the sealing screw.

IF UNIT HAS GRIDDLE TOP/GRIDDLE + BROILER:

11. Grease collects are packaged in oven for transport, remove from oven.
12. Place grease collector in the opening position. Ensure that grease collector moves freely and is properly positioned beneath griddle grease chute.

GAS CONVERSION: Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or an authorized service agent.

Operation

When turning on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe.

BURNERS

1. Turn on the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited and the flame will be at Max. To set the flame to Min, rotate counterclockwise another 90 degrees.
3. When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain lit.
4. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

OVEN

Before using the oven, please clean the unit completely, especially the oven chamber. Remove all the packing materials and film from shipping. Before cleaning the stainless steel accessories, please make sure that the used detergent contains no corrosive substance and is okay for stainless steel surface cleaning (no chlorine based cleaners). Then dry with a clean cloth.

Operation

When first using, it is normal that there is unpleasant smell that is produced by heating of the insulating material and oil residue on the metal. If the oven is used for the first time, do not put any food into the chamber, set the temperature to 500°F and heat till the smell is gone. When first using, the duration of ignition may be a little longer due to the air existing in the new pipe.

1. To ignite, open the kick panel, then press down the oven knob and rotate it counterclockwise to “★”, align with the salient point and press down. Ignite the pilot flame with lighter via the ignition hole.
2. After the pilot flame is ignited, continue pressing the knob for around 30 seconds to allow the thermocouple to heat. If the pilot goes out again when you release the knob, repeat this operation.
3. Once pilot remains lit, rotate the temperature control knob counter-clockwise to ignite the main burner of the oven. Select an appropriate temperature according to food requirement. The oven temperature can be controlled between 250°F and 500°F.
4. To turn off the burner: Rotate the knob clockwise to strip mark and align with the salient point.



IMPORTANT

Differences in gas supply, environment, and altitude can produce small changes in the set points of the oven, which may change the accuracy of the dial. For this reason, the temperature indications for the oven are able to be adjusted. If you notice a difference in your actual oven temperature from the set point indicated at the dial, remove the oven knob and loosen the screws holding the indication plate to the manifold cover. Rotate the indication plate until the actual temperature lines up with the position of the knob, then retighten the screws and replace the knob.

GRIDDLE

CAUTION: The plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

Before first use – Season the Griddle Plate. A new griddle surface must be seasoned to perform well in cooking. The metal surface of the griddle is porous and food will stick if the plate is not properly seasoned. Seasoning fills the pores of the metal with oil and gives the surface a slick, hard finish from which food will more easily release. To season the griddle plate, please heat griddle top on a low burner setting. Pour one ounce of cooking oil per square foot of surface onto the griddle and spread over the entire surface using an insulated cloth. Wipe away any excess oil with an insulated cloth. Repeat 2 to 3 times until griddle has a slick surface.

Operation

1. Ensure gas supply is on and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited and the flame will be at Max. To set the flame to Min, rotate counterclockwise another 90degrees.
3. If the flame could not be maintained, turn burner off and wait 5 minutes, then repeat.
4. When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain lit.
5. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

Maintenance

CLEANING

NOTE: It is important to check the machine daily. Checking the machine regularly can avoid serious accidents. Stop using if user feels that there are some problems with the unit. Check the condition of the machine before and after using every day.

1. Before cleaning, turn off all gas valves.
2. Please clean the burners and drip tray of all debris and spillage daily. A complete cleaning every day will ensure a good service and extend the service life of the unit.
3. Clean the stainless steel surface with warm soapy water every day and rinse it completely. Do not saturate range with water, excessive water will cause operational issues. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with chlorine cleanser (bleach, dish detergent, hydrochloric acid etc.). Do not clean the floor where the device locates with corrosive substance.
5. Do not change the burner shutter settings.
6. Accumulation of substances containing salt or acidic ingredients, e.g. vinegar, lemon juice, spices, salt etc. can cause corrosion. Thus, please do not allow these substances to have long contact with the unit.
7. After cleaning, ensure that the ports of the burners are open and clear of any residue.
8. Clean cast iron top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying, season grates lightly with liquid vegetable oil. After seasoning, replace grates on range and turn burners on LOW, allow grates to heat for 15 minutes before using pots or pans on the range top. Failure to season grates after cleaning will result in rust.
9. If unit will sit idle for a significant period of time, please turn off the gas valve upstream the device.

Troubleshooting

Problem	Possible Causes	Solution
The pilot flame can't be ignited.	The gas pressure is too low.	Adjust the relieve valve to increase pressure.
	The nozzle is clogged.	Unclog the nozzle.
	Connection of the thermocouple is loose.	Tighten the thermocouple.
	The thermocouple is defective.	Replace the thermocouple.
	The gas control valve is malfunctioning.	Replace the gas control valve.
The pilot flame is on but the main burner can't be ignited.	The gas pressure is too low.	Adjust the relieve valve to increase pressure.
	The main burner nozzle is clogged.	Unclog the nozzle.
	The gas control valve is defective.	Replace the gas control valve.
It has a light back sound when the gas supply is turned off.	Wrong orifice size for the gas supply.	Install proper orifice.
	The air shutter is too open.	Adjust the damper.
	Gas pressure too low.	Increase the gas pressure.
It has a yellow flame and black smoke	Wrong orifice size for the gas supply.	Install proper orifice.
	The air shutter is closed too far.	Adjust the air shutter.
	Running out of gas/propane.	Replace tank/ increase gas.
	High elevation.	Install proper orifices for elevation.
	Bad air/gas mixture.	Increase air flow/gas to the unit.

Parts Breakdown

Model CE-CN-0609-R 46024

Model CE-CN-0609-L 46124

Model CE-CN-0914-R 43151

Model CE-CN-0914-L 46151

Model CE-CN-1524-R 46027

Model CE-CN-1524-L 46127

Model CE-CN-0004-GN 46025

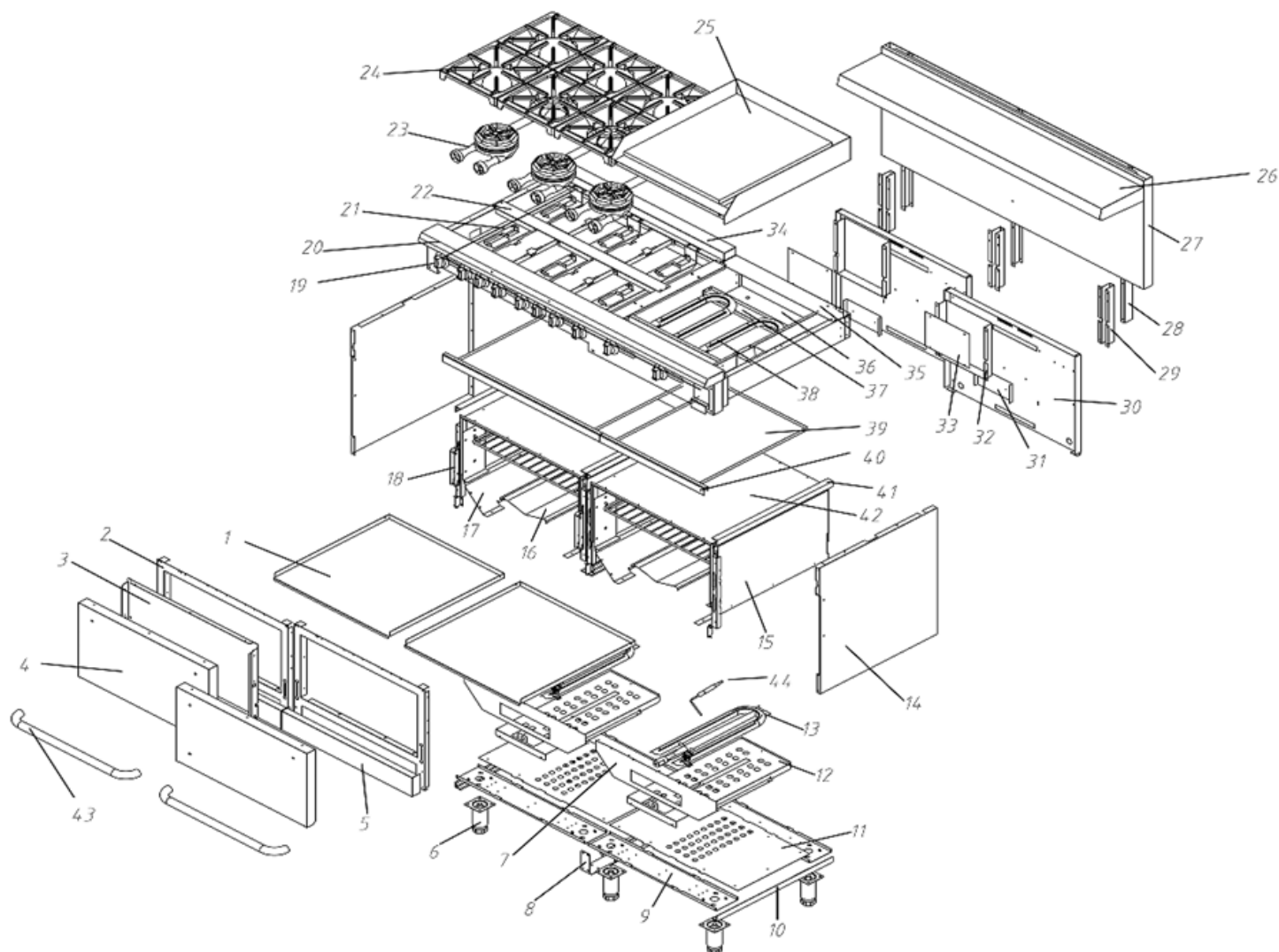
Model CE-CN-0004-LP 46125

Model CE-CN-0002-GN 46026

Model CE-CN-0002-GL 46126

Model CE-CN-0006-GN 46028

Model CE-CN-0006-GL 46128



Parts Breakdown

Model CE-CN-0609-R 46024

Model CE-CN-0914-R 43151

Model CE-CN-1524-R 46027

Model CE-CN-0004-GN 46025

Model CE-CN-0002-GN 46026

Model CE-CN-0006-GN 46028

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
66200	Leg for RGR-NG	6	66207	Pilot Valve (Griddle) Single AP7 for RGR-NG	19D	66214	Griddle Burner for RGR-NG	38
66201	Oven Pilot (NG) for RGR-NG	7A	66208	Pilot for RGR-NG	19E	AK243	Crumb Tray Assembly for RGR-NG	39 + 40
66202	Oven Burner for RGR-NG	13	66209	Thermostat Valve for Oven for RGR-NG	19F	66215	Wiring Grid for RGR-NG	42
66203	Knob for Burner for RGR-NG	19	66210	Front Burner Assembly for RGR-NG	23	66216	Grid Rack for RGR-NG	42A
66204	Knob for Oven for RGR-NG	19A	66211	Rear Burner Assembly for RGR-NG	23A	66217	Thermocouple for RGR-NG	44
66205	Valve for RGR-NG	19B	66212	Grate for RGR-NG	24			
66206	Pilot Valve (Open Burner) Dual AP6 for RGR-NG	19C	66213	Griddle Plate Assembly for RGR-NG	25			

Model CE-CN-0609-L 46124

Model CE-CN-0914-L 46151

Model CE-CN-1524-L 46127

Model CE-CN-0004-LP 46125

Model CE-CN-0002-GL 46126

Model CE-CN-0006-GL 46128

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
66200	Leg for RGR-LP	6	68159	Pilot Valve (Griddle) Single AP7 for RGR-LP	19D	66214	Griddle Burner for RGR-LP	38
68156	Oven Pilot (LP) for RGR-LP	7A	68160	Pilot for RGR-LP	19E	AK243	Crumb Tray Assembly for RGR-LP	39 + 40
66202	Oven Burner for RGR-LP	13	68161	Thermostat Valve for Oven for RGR-LP	19F	66215	Wiring Grid for RGR-LP	42
66203	Knob for Burner for RGR-LP	19	66210	Front Burner Assembly for RGR-LP	23	66216	Grid Rack for RGR-LP	42A
66204	Knob for Oven for RGR-LP	19A	66211	Rear Burner Assembly for RGR-LP	23A	66217	Thermocouple for RGR-LP	44
68157	Valve for RGR-LP	19B	66212	Grate for RGR-LP	24			
68158	Pilot Valve (Open Burner) Dual AP6 for RGR-LP	19C	66213	Griddle Plate Assembly for RGR-LP	25			



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 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.

