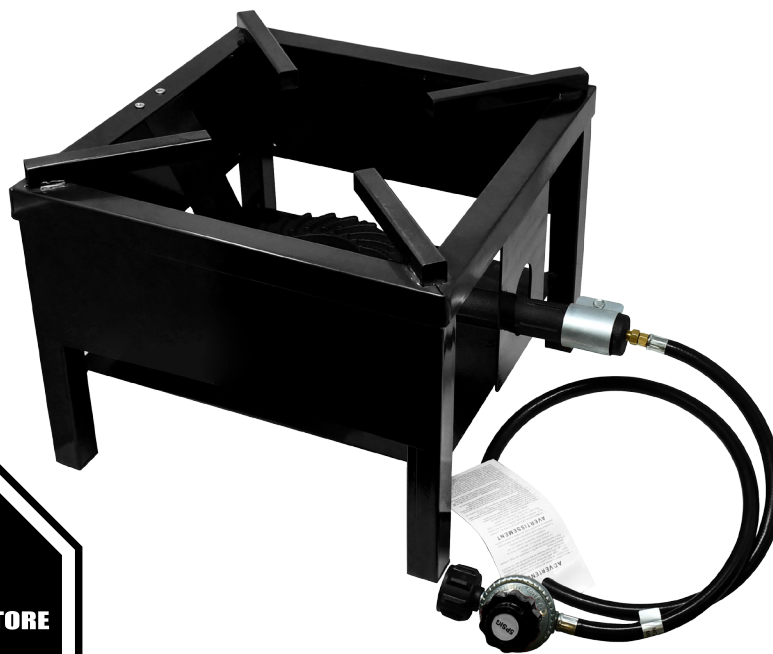




***Propane Burner***  
***Model CE-CN-0065***  
***Item 44633***  
***Instruction Manual***



*Revised - 11/26/2019*



Toll Free: 1-800-465-0234  
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[www.omcan.com](http://www.omcan.com)



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Model CE-CN-0065

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# General Information

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Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

## CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

**Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.**

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

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Omcan Fabrication et distribution 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***

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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.

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

## **REVISE EL PAQUETE A SU LLEGADA**

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

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

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

# ***Safety and Warranty***

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## **WARNING**

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference. Failure to follow these instructions and warnings properly may result in fire or explosion causing property damage, personal injury, or death.



# Safety and Warranty

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**This appliance is not designed for commercial use. This appliance is not intended for frying a turkey.**

## **FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

## **DANGER - CARBON MONOXIDE**

This appliance consumes oxygen and can produce carbon monoxide which has no odor and can be dangerous. Using it in an enclosed space can lead to serious illness, even death. Use in a well ventilated area.

## **IF YOU SMELL GAS:**

1. Shut off gas supply to appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your fire department.

**Failure to follow these instructions could result in a fire or explosion, which could cause property damage, personal injury or death.**

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA 8149. 1; Propane Storage and Handling, CSA 8149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.

## **DANGER**

This appliance is intended for outdoor use only. It shall not be installed inside a building, garage or any other enclosed area. It shall not be installed on boats or recreational vehicles. A fryer/boiler shall not be used on or under any apartment, or condominium balcony or deck. This appliance produces heat. Respect minimum clearances to all sides of the burner of at least 10 feet (3 m) from any structure or combustible material, and do not use it under an overhead unprotected combustible construction. Use the burner on a stable, leveled non-combustible surface and in an area clear of combustible materials. An asphalt surface may not be acceptable for this purpose.

## **CAUTION**

**USE ONLY WITH PROPANE GAS - Propane gas is highly flammable and under pressure.**

- Do not store gas cylinders at temperatures above 120°F (49°C).
- Store gas cylinders outdoor in a well ventilated area. Not in a building or garage or enclosed space. Keep children away.
- When appliance is not use or stored indoors, disconnect gas cylinder and store outdoors.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this cooker.

# ***Safety and Warranty***

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- If you smell gas, it indicates a leak. Turn cylinder valve to OFF (clockwise), extinguish any open flame.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-8339. The cylinder system must be arranged for vapor withdrawal.
- The gas cylinder must include a collar to protect the cylinder valve.

## **WARNING**

- To prevent accidental burns, do not put hand or other body parts over burner when lighting or in use.
- This appliance is not intended for and should never be used as a heater.
- Keep children and pets away from an operating appliance.
- Never operate cooker unattended.
- Do not obstruct flow of combustion air or ventilation air. Supply plenty of fresh air when operating.
- The pressure regulator and hose assembly supplied with this appliance must be used.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly or safely operate the appliance.

## **1 YEAR PARTS 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 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-0065
Total BTU	65,000
Number of Burners	1
Dimensions	15.5" x 15.5" x 11" / 394 x 394 x 279mm
Weight	18 lbs. / 8.2 kgs.
Packaging Dimensions	18" x 18" x 15" / 457 x 457 x 381mm
Packaging Weight	19 lbs. / 8.6 kgs.
Item Number	44633

## Installation and Operation

### BEFORE USING THE OUTDOOR BURNER

Install appliance in an open area. Make sure the gas cylinder valve is in OFF position (clockwise). Make sure gas control on regulator is in OFF position (counterclockwise). Inspect orifice at end of hose and regulator. Remove all debris, dirt. Before each use inspect hose for damage, wear, cuts or leaks. If required, hose must be replaced prior to the appliance being put into operation. Do not attempt to repair yourself or use a damaged appliance. The replacement hose assembly shall be that specified by the manufacturer. Keep fuel supply hose away from any heated surface.

### LEAK TESTING: DO NOT SMOKE WHILE LEAK TESTING! NEVER LEAK TEST WITH AN OPEN FLAME!

Before you use the burner for the first time and also periodically, you must check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime, turn off gas supply and immediately check the entire system for leaks.

Prepare a soapy solution in a 30/70% proportion of dish liquid detergent and water. A spray bottle will work nicely or applicator brush, apply the solution to the fittings, all connections and gas hoses. For the initial leak test, make sure the L.P. cylinder is full.

### LEAK TESTING PROCEDURE

1. Make sure all control knobs are at the OFF position.
2. Open cylinder gas valve.
3. Spray all fittings, connections and gas hose.
4. Formation of bubbles indicate a leak. If a leak is identified, turn OFF gas at cylinder, retighten loose fittings and test again. If leak persists or requires replacement of a part, contact your reseller or a qualified gas technician.
5. Only those parts recommended by the manufacturer should be used on this appliance. Substitution will void the warranty. Do not use this appliance until all connections have been checked and do not leak.

# *Installation and Operation*

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**PROCEED TO A GAS LEAK TEST EACH TIME GAS CYLINDER IS RECHARGED OR REPLACED.**

## **PREPARATION AND OPERATION**

### **DANGER**

- Do not place gas cylinder close to burner. Do not store reserve cylinder close to burner.
- Do not fill a gas cylinder over 80% of its capacity.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Do not fill cooking vessel beyond maximum fill-line.

**CAUTION: This appliance and its accessories will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.**

**POT:** Maximum diameter of pot you can use with this outdoor burner is 13" (33 cm) and maximum height of 13" (33 cm).

## **ESTABLISHING MAXIMUM SAFE LIQUID LEVEL**

Never overfill vessel. Follow the instructions below to establish correct and safe liquid level for safely operating this appliance.

1. Place the food product on the holder (if available).
2. Place the food product and the holder into the empty vessel.
3. Fill the vessel with water just until the food product is completely submerged. There must be a minimum of 3" (8 cm) between the water level and top of the vessel.
4. Remove the food product from the vessel and either mark the water level on the side of the vessel or measure the amount of water in the vessel.
5. Remove the water and completely dry the vessel and the food product.
6. This is the amount of cooking oil the vessel is to be filled with to cook the food product.
7. Introduction of water or ice from any source oil/grease may cause overflow and severe burns from hot oil and water splatter. When frying with oil/grease, all food products **MUST** be completely thawed and towel dried before being immersed in the fryer.

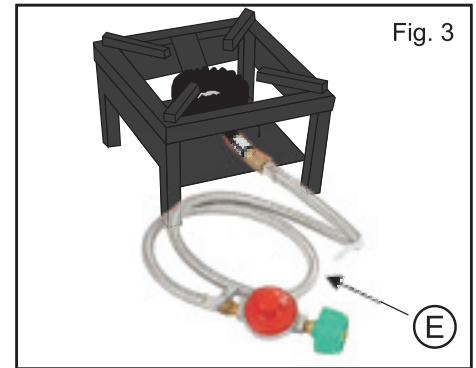
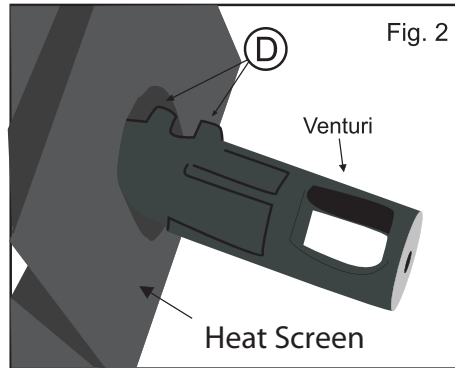
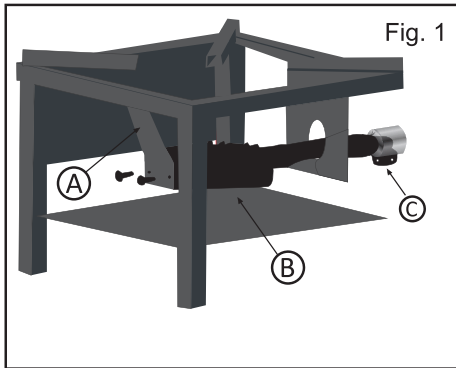
### **CAUTION**

- Avoid bumping of or impact with the appliance to prevent spillage or splashing of hot cooking liquid.
- Never drop food or accessories into hot liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care shall be taken to avoid burns from hot cooking liquids.



# Installation and Operation

## ASSEMBLY INSTRUCTIONS



1. Assemble burner support bracket (A) to burner (B) with the two long bolts (fig. 1). Remove air shutter (C) (fig. 1) and fit burner sideways from inside of burner through heat shield opening. Position burner so that stoppers (D) (fig. 2) are located at bottom on each side of heat shield securing burner in place.
2. Then attach burner bracket (A) onto top of frame as shown in fig. 1, with short bolts and nuts.
3. Replace air shutter (C) on burner, leave 1 cm opening. Do not tighten bolt (Air intake is adjusted when first lighting).
4. Connect gas hose (E) (fig. 3) to burner.
5. Connect other end of the gas hose to gas tank valve (fig. 4). Black knob screws clockwise, hand-tighten only, firmly.

## LIGHTING INSTRUCTIONS

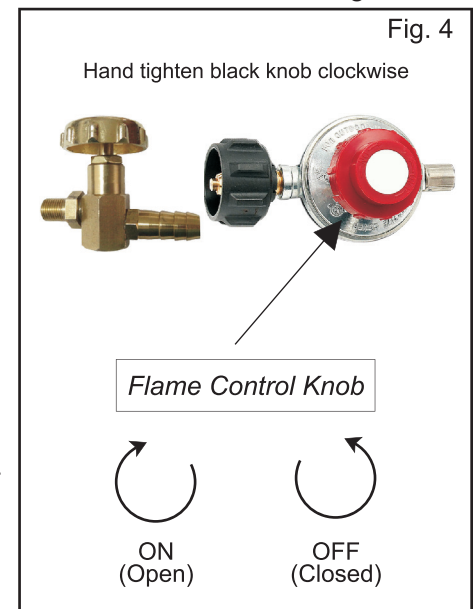
1. Ensure Flame Control (fig. 4) is in OFF position turning fully counter clockwise.
2. Turn gas tank valve ON.
3. Place a lit match above burner and slowly turn ON control knob on regulator.

**CAUTION - Do not place yourself above burner when igniting.**

If lighting does not occur after 5 seconds, turn OFF regulator control and wait 5 minutes for gas to dissipate. Repeat lighting steps. (Accumulation of gas could cause an explosion when igniting and result in property damage or injury).

## ADJUSTING AIR MIXTURE

Slide air shutter (fig. 2) on venturi opening to adjust air mixture so flame is blue. Flame should be vigorous and stable. Too much air, and the flame will have a tendency to detach from burner. Not enough air, and the flame will be yellow and weak. Tighten air shutter bolt when the flame is well adjusted. If the burner flame is accidentally extinguished, turn the gas supply off, wait 5 minutes and proceed to lighting steps.



# Installation and Operation

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## TURNING BURNER OFF

Turn OFF tank valve first, this will cause all gas to consume and empty the gas hose. Then turn regulator control knob to OFF turning fully counter clockwise.

**ENSURE GAS CYLINDER IS FARTHEST FROM BURNER AND THAT GAS HOSE IS EXTENDED AND LOCATED IN A WAY TO AVOID TRIPPING OVER CAUSING TIPPING OF COOKING VESSEL AND/OR OVERFLOW OF LIQUIDS RESULTING IN INJURIES, BURNS OR FIRE.**

## WARNING

- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department.
- A type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
- Do not place an empty cooking vessel on the appliance while in operation, use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- When cooking with oil or grease, a thermometer MUST be used.
- If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid.

# Maintenance

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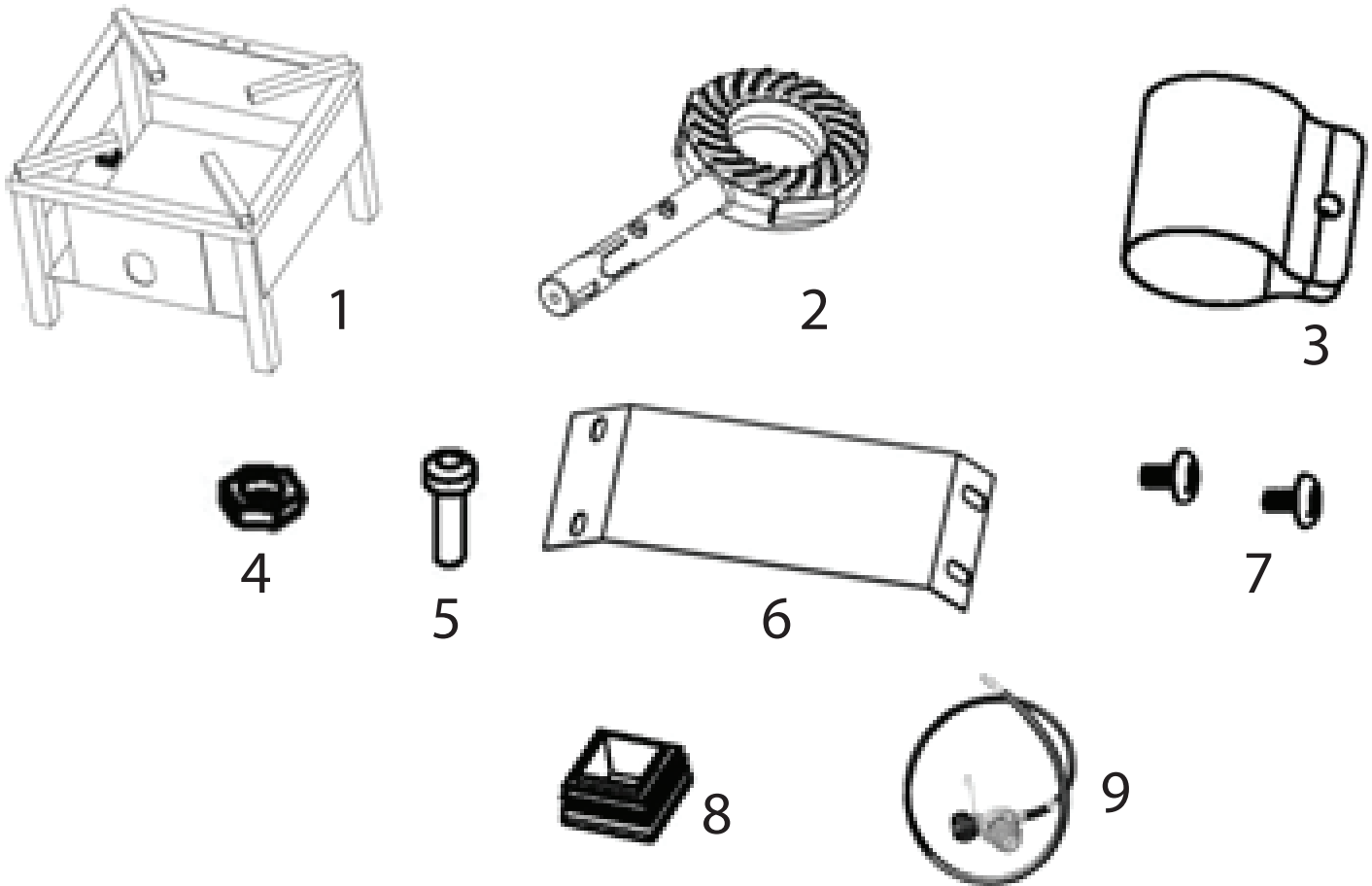
- Keep appliance clean and free of dirt. Ensure that burner, its orifices and air mixing opening are free of dirt.
- When appliance is not in use or stored, insects or spiders may nest inside the air mixing opening into burner venturi, affecting gas flow and burner flame. Inspect and regularly clean the burner venturi and air mixing opening.

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44633	CE-CN-0065	Outdoor Propane Gas Portable Burner Black 65,000 BTU CSA	TSGB07

# Parts Breakdown

**Model CE-CN-0065** 44633



Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC071	Frame for TSGB07	1	AC074	Nut M6 for TSGB07	4	AC077	Screw 6x10 for TSGB07	7
AC072	Burner for TSGB07	2	AC075	Screw 6x16 for TSGB07	5	AC078	Feet Cover for TSGB07	8
AC073	Air Damper for TSGB07	3	AC076	Steel Part for TSGB07	6	AC079	Regulator with Gas Hose and Nozzle for TSGB07	9

# Notes

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# 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](mailto: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.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

