



Sous Vide Cookers
Models CE-CN-0008, 0020
Items 39512, 38039
Instruction Manual



Revised - 08/01/2017

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Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

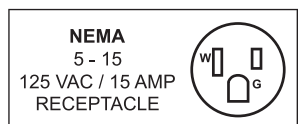


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Model CE-CN-0008 / Model CE-CN-0020

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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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

1. Make sure that the voltage supply is the same as the one indicated on the rating plate of the machine.
2. Do not use the machine if it is not grounded.
3. Fill the bath with water until the water level reaches the level sensor.
4. Do not use without water, the pump will become damaged otherwise.
5. Do not install or use the machine without reading the instruction manual.



Safety and Warranty

1 YEAR PARTS AND LABOR 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 www.omcan.com/warranty.html for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

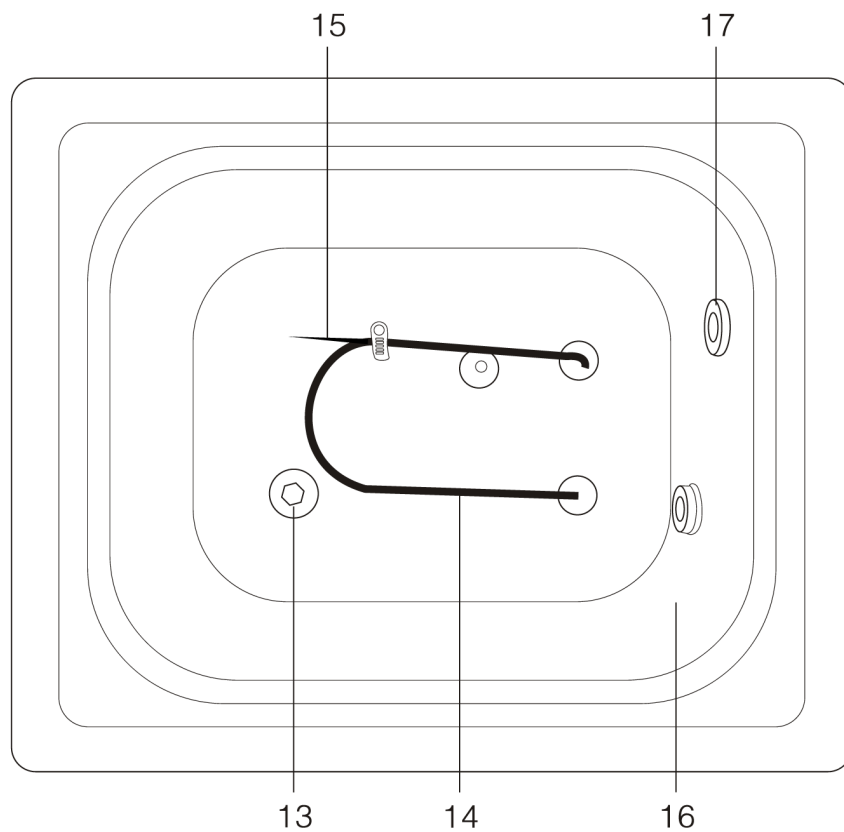
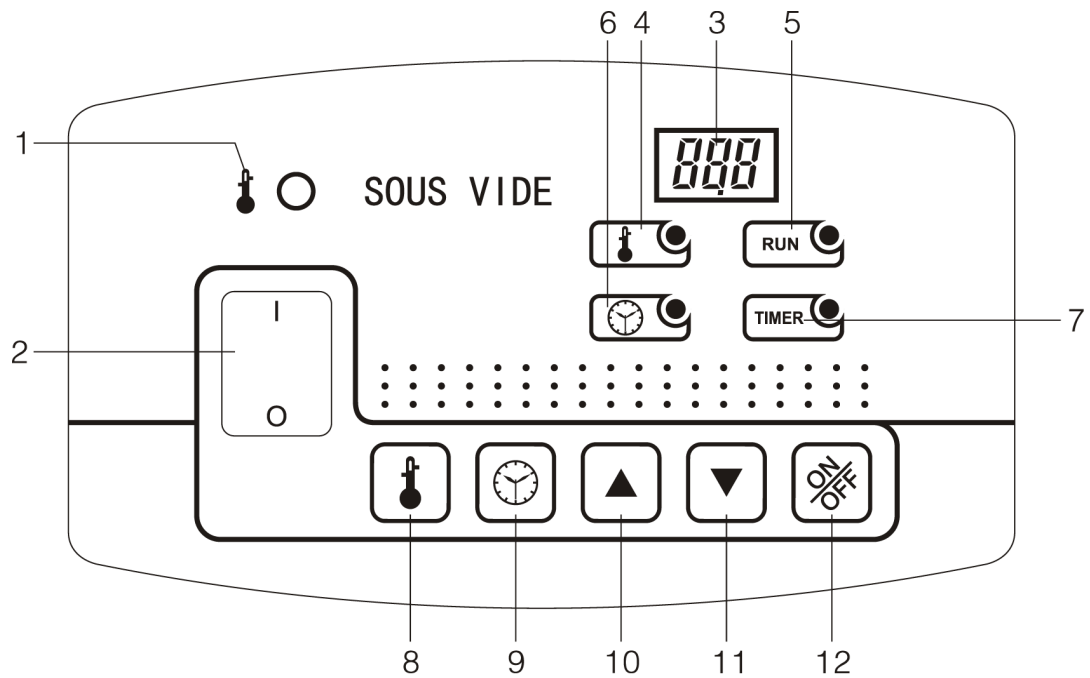
In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

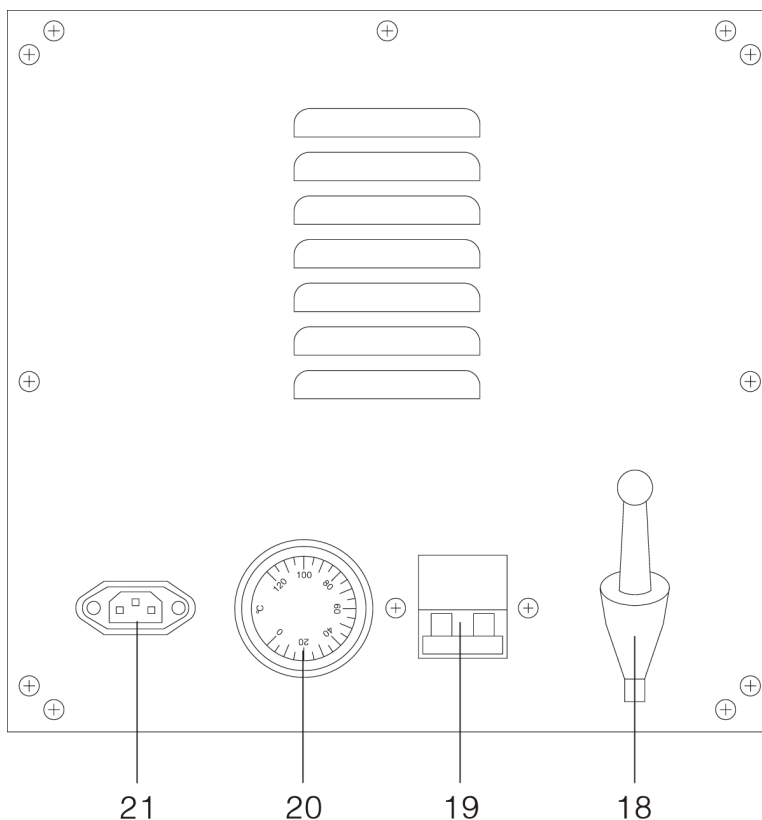
Technical Specifications

Model	CE-CN-0008	CE-CN-0020
Max Temperature	85°C / 185°F	
Capacity	8 L / 8.5 QT	20 L / 21.1 QT
Power	1000W	2000W
Electrical	110V / 60Hz	
Internal Dimensions	13" x 10.5" x 6" 330 x 267 x 152mm	20.8" x 13" x 6" 527 x 330 x 152mm
Dimensions	14.5" x 12" x 12.3" 368 x 305 x 311mm	22.5" x 14.5" x 12.3" 572 x 368 x 311mm
Item Number	39512	38039

Technical Specifications



Technical Specifications



1	Constant temperature indicator lamp.	12	Start/Stop button.
2	Main switch with indicator lamp.	13	Water outlet.
3	Temperature/Time display.	14	Heating element.
4	Temperature mode indicator lamp.	15	Temperature detector.
5	Starting up indicator lamp.	16	Water level sensor.
6	Time mode indicator lamp.	17	Water inlet.
7	Waiting time indicator lamp.	18	Faucet.
8	Temperature selector button.	19	Power switch.
9	Time selector button (Set waiting time: working period between 1'and 999').	20	Temperature detect switch.
10	Parameter increase button.	21	Power socket.
11	Parameter decrease button.		

Installation

Place the water bath on a flat, horizontal and level surface. Keep in mind that the weight of the machine will change as water is added, this will affect the support you can use. Make sure the voltage supply is correct and the machine is grounded.

Operation

1. Fill the vessel with water at least until the water level reaches the water level sensor (16).
2. Turn on the power switch (19) and the main switch (2), the display (3) will light up.
3. Press the button (8), set the desired temperature by pressing the buttons (10) or (11).
4. Press the button (9), set the desired time by pressing the buttons (10) or (11).
5. Press the button (12), start the unit.
6. The set time will begin to count down when the actual temperature reaches the set temperature.
7. The unit will stop automatically when the set time counts down to "0".

In case of malfunction, stop the machine immediately and unplug it, check the breakdown analysis. If the problem persists, contact Omcan.

Maintenance

CLEANING

This machine is constructed in stainless steel, please clean it by using a soft cloth with mild detergent if the surface gets dirty. To prolong the machines life, please clean the unit after each use.

Troubleshooting

Problem	Solution
Pump does not work.	Please check if it has water in the vessel and the water level is no lower than the level sensor (16).
	There is air in the pipe and block the water moving. Please stop the machine and open the faucet let water comes out a little, then close the faucet and run the machine again. (Usually it happen at first time to use the machine in one day)
	Pump is broken, please ask the seller to replace it.
Temperature does not go up.	The heating element is broken, please ask the seller to replace it.
	The control panel is broken, please ask the seller to replace it.

Troubleshooting

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
39512	CE-CN-0008	Cooker Sous Vide 8L / 2.1 Gal 110V/60/1	SV-08
38039	CE-CN-0020	Cooker Sous Vide 20L / 5.3 Gal 110V/60/1	SV-20

Parts Breakdown

Model CE-CN-0008 39512

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74311	Lid for SV-08	1	74318	Handle for SV-08	7	74323	Rear Board for SV-08	13
74312	Bottom Plate for SV-08	2	74313	Control Panel for SV-08	8	74331	Socket for SV-08	14
74314	Temperature Sensor for SV-08	3	74319	Transformer for SV-08	9	74330	Temperature Controller for SV-08	15
74324	Heating Elements for SV-08	4	74320	Relay for SV-08	10	74329	Power Switch for SV-08	16
74316	Water Bath for SV-08	5	74321	Bottom Board for SV-08	11	74328	Drain Tap for SV-08	17
74317	Outer Case for SV-08	6	74322	Pump for SV-08	12			

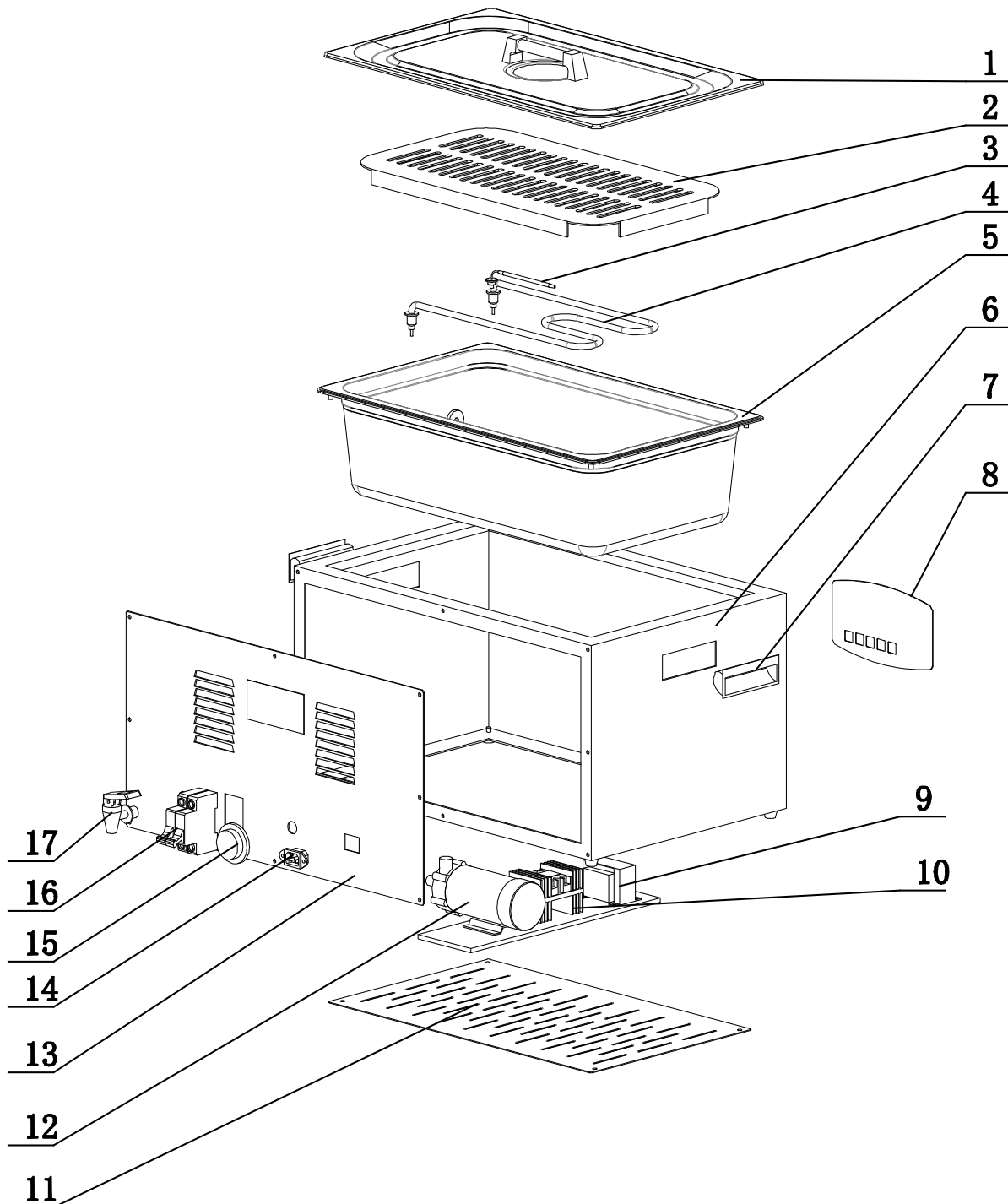
Model CE-CN-0020 38039

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
61130	Lid for SV-20	1	74318	Handle for SV-20	7	61135	Rear Board for SV-20	13
61131	Bottom Plate for SV-20	2	74313	Control Panel for SV-20	8	74331	Socket for SV-20	14
74314	Temperature Sensor for SV-20	3	74319	Transformer for SV-20	9	74330	Temperature Controller for SV-20	15
61132	Heating Elements for SV-20	4	74320	Relay for SV-20	10	74329	Power Switch for SV-20	16
61133	Water Bath for SV-20	5	74321	Bottom Board for SV-20	11	74328	Drain Tap for SV-20	17
61134	Outer Case for SV-20	6	74315	Pump for SV-20	12			

Parts Breakdown

Model CE-CN-0008 39512

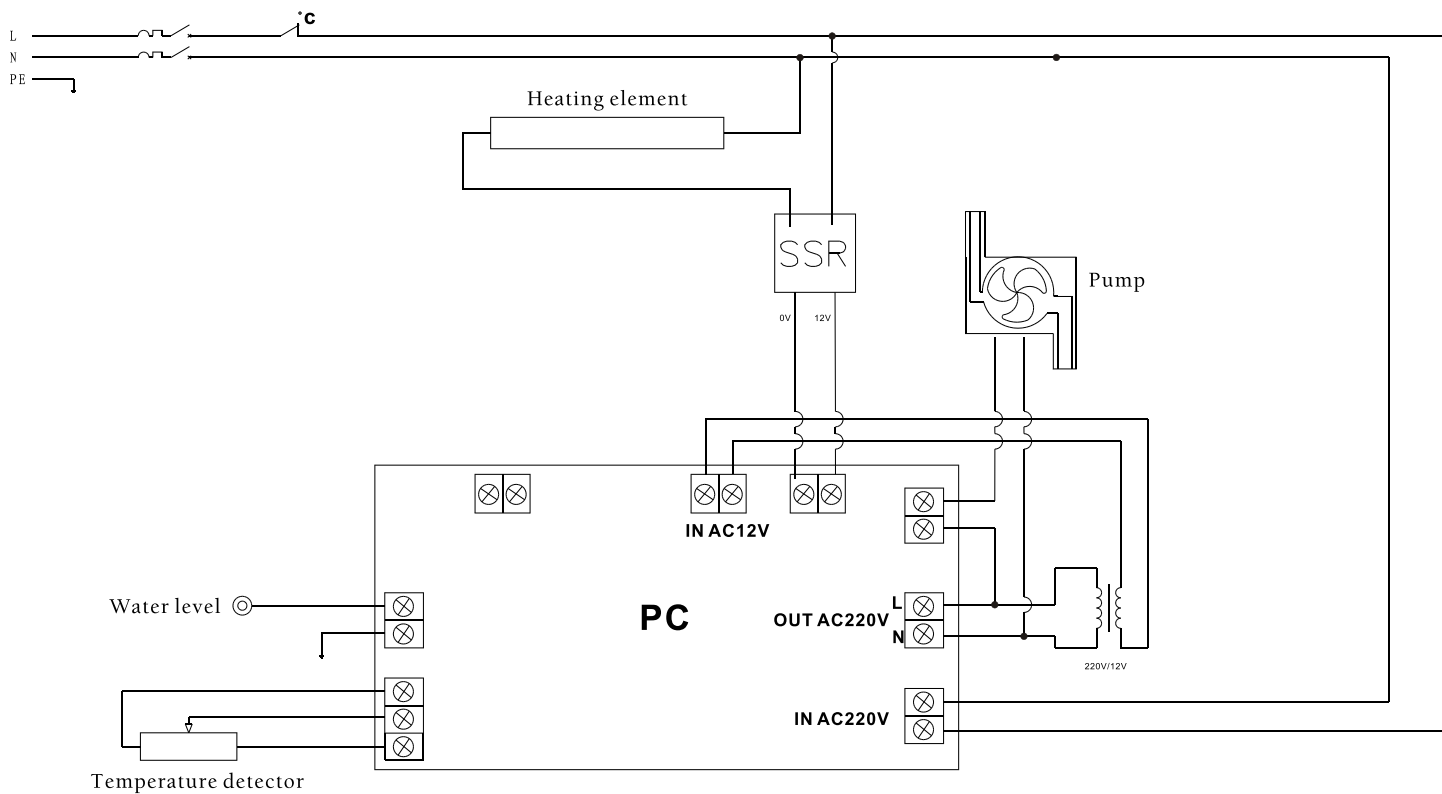
Model CE-CN-0020 38039



Electrical Schematics

Model CE-CN-0008 39512

Model CE-CN-0020 38039



Notes

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Notes

[illegible]

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:

www.omcan.com/warrantyregistration.html

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

