



Stainless Steel Wood Burning Oven
Model WO-CN-0640
Item 43113
Instruction Manual



Revised - 09/21/2020

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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

PLEASE TEAR OFF ALL PLASTIC COVERINGS ON THE OVENS SURFACE BEFORE USING.

- Ensure all fixings are tight before operating.
- The oven will be extremely hot during use. Use extreme caution when reaching into the oven. To protect yourself from burns, always wear protective clothing and use the provided equipment.



Safety and Warranty

AVOID TOUCHING HOT SURFACES AND BE VERY CAREFUL WHEN REMOVING THE OVEN DOOR.

TO BE USED OUTDOORS ONLY.

6 MONTHS PARTS AND LABOR 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	WO-CN-0640
Material	Stainless Steel Construction
Heating Time	5 minutes
Opening	20.8" x 10.5" / 527 x 267mm
Cooking Area	25.2" x 29.5" / 640 x 750mm
Maximum Temperature	426°C / 800°F
Smoker Stack	Ø5" x 29" / Ø127 x 737mm
Dimensions	32.3" x 28.7" x 47.2" / 820 x 730 x 1200mm
Packaging Dimensions	33.5" x 33.5" x 23.6" / 850 x 850 x 600mm
Item Number	43113

Installation

ASSEMBLY INSTRUCTIONS

1. Feed the four casters through the trolley brackets.
2. Attach the two pizza peel hooks to the front trolley baffles.
3. Attached the front trolley baffles to the trolley brackets.
4. Attach the chimney cap to the chimney and attach the chimney to the grill body.
5. Place the body on the trolley.
6. Attach the door to the body.
7. Slide in the ash tray between the body and the trolley.

Operation

COOKING WITH WOOD FIRE

When cooking with a wood fire, you have three options:

- Reflective Heat.
- Convection Heat.
- Conducting Heat.

REFLECTIVE HEAT

With reflective heat, the flames from the still burning fire bounces off the dome onto your food. This reflected heat cooks food, such as pizza, and also heats the cooking floor, putting heat back into the floor to replace heat that is lost through cooking.

CONVECTION HEAT

With convection heat, the flames will act the same as with reflective heat, but by opening the chimney you can achieve convection cooking. As cold air from outside of the oven is drawn in, the heat will be constantly moving. This will allow you to cook foods efficiently while retaining moisture.

CONDUCTING HEAT

When the fire has died out, the insulated floor retains the temperature and allows food to be cooked with the residual heat. This is ideal for bread and pizza, pots and pans can also be used with this method as the heated floor will act as a stove.

COOKING WITH COALS

This is ideal when you do not require the high heat of a wood fire, but instead need heat to be retained for longer periods of time. When cooking with coals, you have a few options. Like cooking with a wood fire, you can heat the oven and use the retained heat to cook your food directly. This is ideal for bread and pizza as well as using pots or pans. You can also use a grill above the coals to act as a BBQ oven.

Operation

RETAINED HEAT COOKING

Your oven can cook for hours just by using the retained heat from either wood fire or coals. To cook with the retained heat it is advised to remove the coals (if used) from the fire and close the door. When cooking with retained heat, you can bake bread, small roasts and even desserts, and as the oven temperature falls, you can slow cook ribs, beans, and stews.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43113	WO-CN-0640	Oven Pizza Wood Burning Stainless Steel	HPO01SS

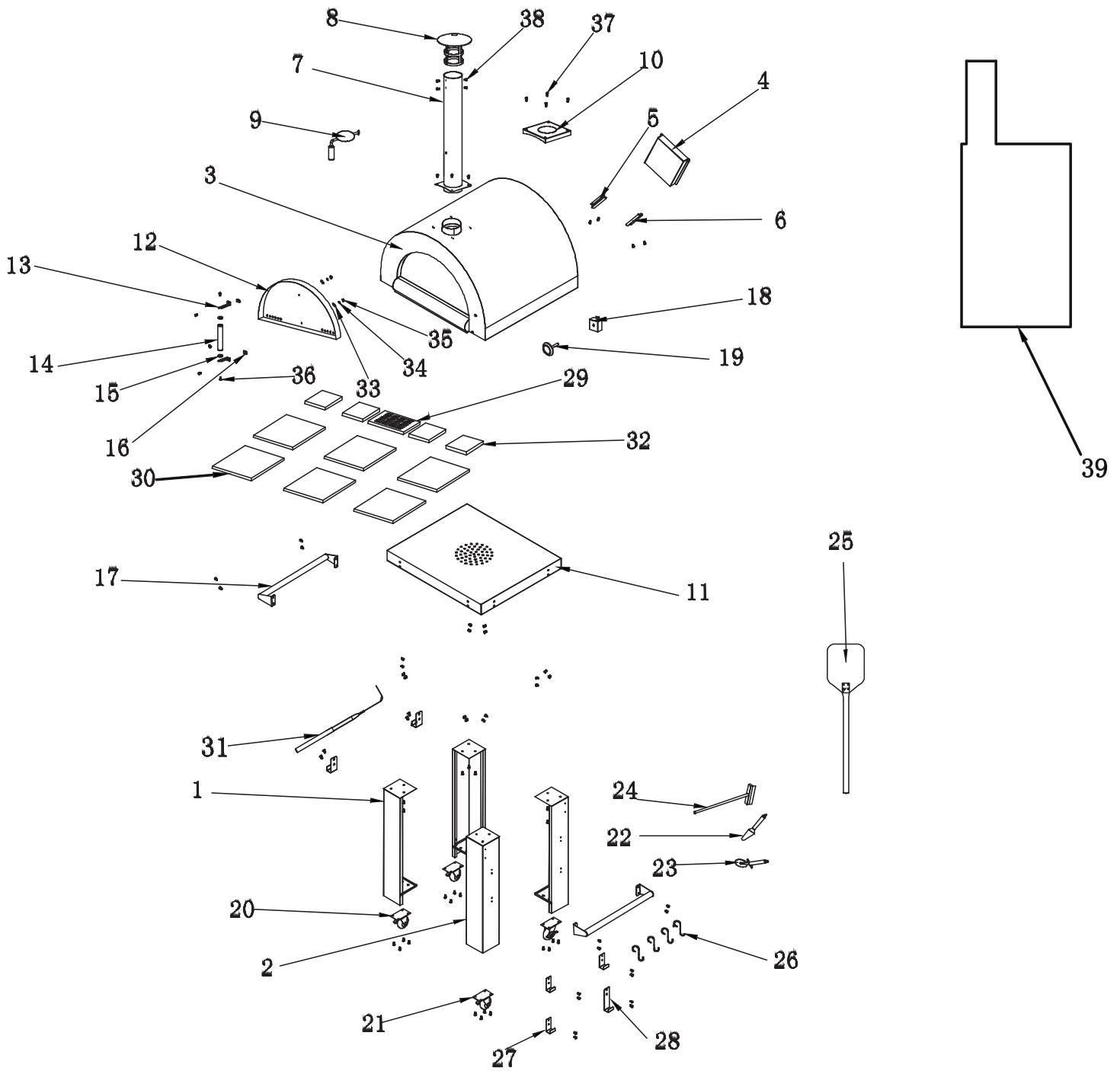
Parts Breakdown

Model WO-CN-0640 43113

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD669	Left Leg for HPO01SS	1	AD682	Door Handle for HPO01SS	14	AD695	Small L Hook for HPO01SS	27
AD670	Right Leg for HPO01SS	2	AD683	Door Handle Insulation Mat 1 for HPO01SS	15	AD696	Large L Hook for HPO01SS	28
AD671	Oven Body for HPO01SS	3	AD684	Door Handle Insulation Mat 2 for HPO01SS	16	AC938	Ash Grill for HPO01SS	29
AD672	Ash Pan for HPO01SS	4	AD685	Side Handle for HPO01SS	17	AC939	Pizza Stone 1 Large for HPO01SS	30
AD673	Ash Pan Support 1 for HPO01SS	5	AD686	Thermometer Holder for HPO01SS	18	AD697	Wood Poker for HPO01SS	31
AD674	Ash Pan Support 2 for HPO01SS	6	AD687	Thermometer for HPO01SS	19	AC941	Pizza Stone 3 Small for HPO01SS	32
AD675	Chimney for HPO01SS	7	AD688	Caster for HPO01SS	20	AD698	1/4" Flat Washer for HPO01SS	33
AD676	Chimney Cap for HPO01SS	8	AD689	Caster with Brake for HPO01SS	21	AD699	1/4" Spring Washer for HPO01SS	34
AD677	Chimney Exhaust Adjuster for HPO01SS	9	AD690	Pie Server for HPO01SS	22	AD700	1/4" Bolt for HPO01SS	35
AD678	Chimney Base for HPO01SS	10	AD691	Pizza Cutter for HPO01SS	23	AD701	Screw Set for HPO01SS	36 - 38
AD679	Bottom Plate for HPO01SS	11	AD692	Brush for HPO01SS	24	46685	PVC Cover Black for HPO01SS	39
AD680	Door for HPO01SS	12	AD693	Pizza Peel for HPO01SS	25			
AD681	Door Handle Brace for HPO01SS	13	AD694	S Hook for HPO01SS	26			

Parts Breakdown

Model WO-CN-0640 43113



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.

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



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 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.

