



Heat Proofer
Items 39528, 31834, 43554
Instruction Manual



Revised - 12/10/2018



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



Table of Contents

Item 39528 / Item 31834 / Item 43554

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5
Installation -----	5 - 6
Operation -----	6 - 7
Maintenance -----	7 - 8
Troubleshooting -----	8 - 9
Parts Breakdown -----	10 - 11
Electrical Schematics -----	12
Notes -----	13 - 14
Warranty Registration -----	15



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

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



Safety and Warranty

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

Item Number	39528	31834	43554
Description	Heated Proofer Electric Control Box.	Non-Insulated Heated Proofer Cabinet.	
Shelves Capacity	N/A	(35) 18" x 26" pans	(10) 18" x 26" pans
Amps	14A	N/A	
Electrical	120V / 60 / 1	N/A	
Dimensions	29.5" x 18.1" x 7" 749 x 461 x 178mm	21" x 30.8" x 68" 533 x 781 x 1727mm	21" x 32" x 30.7" 537 x 813 x 779mm

Installation

UNPACKING

Examine the interior of the unit to make sure all packing materials are removed before the unit is plugged into an electrical outlet. Examine the interior and exterior to determine whether any damage was incurred during delivery. If so, notify the carrier immediately to file a damage claim. All Omcan equipment is carefully tested and inspected prior to shipment. When accepted for delivery by carrier, the responsibility for safe arrival at the destination is assumed by the carrier. The universal runners are boxed separately and found inside the cabinet.

CAUTION: Should any damage be found, do not attempt to operate the unit. Call your dealer IMMEDIATELY to arrange for service.

Installation

Position your unit on a stable level surface and plug in the supplied cord into any grounded 120-volt AC, 15 amps power supply dedicated breaker. It does not require a dedicated circuit but is designed for use with the power cord supplied with the unit. It is highly recommended that you use ONLY the power cord supplied. Use of a dedicated circuit should insure operational efficiency. Do not operate the unit with an extension cord.

ELECTRICAL CONTROLLER INSTALLATION

1. Remove the electrical control box from the packaging material.
2. Insert the electrical cord through the hole at the bottom of the cabinet.
3. Slide the electrical control box into the bottom slot of the cabinet.

Operation

1. Push main power switch (ON/ OFF rocker) to “ON” position.
2. Push HEAT/ PROOF switch to HEAT for heating ONLY.
3. Turn HEAT thermostat knob fully clockwise for preheat.
4. Allow 45 minutes for pre-heating, then turn thermostat to desired setting.
5. Place water in the “water pan” filling to about 3/4 full, for proofing.
6. For proofing, push HEAT/ PROOF switch to PROOF.
7. Adjust the heat and humidity thermostat knob to control desired temperature and humidity. Allow 45 minutes for pre-heating.

NOTE: The internal air circulation blower and 900W heater element (controlled with the “Heat” Thermostat) will operate continuously when the power switch is turned “ON”.

HEAT THERMOSTAT

The controlling range is 80°F to 185°F. The dial has numbers 1 thru 9 that do not relate to a specific calibrated temperature. Temperature settings must be obtained through familiarization with the unit. The dial also has an “OFF” position to turn heater unit off.

HUMIDITY THERMOSTAT

To control humidity range from 30% to 100%, humidity settings must be obtained through familiarization with the unit. The dial has numbers 1 thru 9 that do not relate to a specific calibrated humidity. The dial also has an “OFF” position to turn humidity off.

To maintain low heat range between 85°F - 100°F (29.4°C - 37.8°C), switch to proof mode and adjust heat knob to desired heat range. Allow 45 minutes to pre-heat in proof cycle.

Operation

RECOMMENDED TEMPERATURE GUIDELINES FOOD HOLDING CHART

Food Product	Covered Or Uncovered	Temperature °F	Temperature °C
Biscuit	Uncovered	180	82.2
Broccoli	Covered	170 - 175	76.7 - 79.4
Chicken Fried	Uncovered	180 - 185	82.2 - 85
Chicken Nuggets	Uncovered	175	79.4
Chicken Whole	Uncovered	170 - 180	76.7 - 82.2
Corn on the Cob	Covered	170 - 175	76.7 - 79.4
Croissants	Uncovered	175	79.4
Egg Patties	Covered	180	82.2
Fish Baked	Uncovered	175	79.4
Fish Fried	Uncovered	180	82.2
French Fries	Uncovered	185	85
Hamburgers	Covered	180	82.2
Lasagna	Covered	185	85
Potatoes Baked	Uncovered	180	82.2
Potatoes Mashed	Covered	175	79.4
Potatoes Scalloped	Covered	175	79.4
Pancakes	Covered	175	79.4
Pasta	Covered	180	82.2
Peas	Covered	170 - 175	76.7 - 79.4
Pizza	Uncovered	175 - 180	79.4 - 82.2
Roast Beef	Uncovered	170 - 180	76.7 - 82.2
Roast Pork	Uncovered	170 - 180	76.7 - 82.2
Strip Steak	Uncovered	160 - 170	71.1 - 76.7
Turkey	Uncovered	170 - 180	76.7 - 82.2
Vegetables Mixed	Covered	170 - 175	76.7 - 79.4
Waffles	Covered	175	79.4

Maintenance

ALWAYS UNPLUG THE MACHINE FROM THE ELECTRICAL SOCKET BEFORE PERFORMING ANY MAINTENANCE OR CLEANING!

The equipment has been designed to require minimum maintenance and has been constructed to meet NSF

Maintenance

and U.S. Public Health Service standards. Non-toxic chemical cleaners or mild detergents are recommended for cleaning of fixtures. DO NOT use steel wools of any kind. Steel wool particles will work into the grains of the metal causing corrosion. Also, these particles can cause a health hazard. Should scouring be required, use a non-abrasive type of cleaner. Do not use caustic solutions on your equipment. Hosing or steam cleaning should not be necessary to keep these fixtures clean and sanitary. Do not allow water or steam to come into contact with electrical components. Never power wash or steam clean the cabinet with the power drawer inserted.

POWER SUPPLY (NHPL-PD-ECO FOR ALL MODELS)

The the units do not require a dedicated circuit but is designed for use with the power cord which is supplied. It is highly recommended that you use ONLY the power cord supplied. Use of a dedicated circuit should insure operational efficiency. Do not operate the unit with an extension cord.

CAUTION: Be sure to disconnect power source before cleaning and servicing the unit. Liability for improper or careless use is the responsibility of the equipment owner or persons servicing the unit, including the authorized service agent.

Troubleshooting

CAUTION

Before disassembling unit, electrical power must be disconnected by unplugging the unit. Failure to unplug the unit prior to servicing may result in electrical shock.

Each unit is shipped with an instruction manual and should be used as a reference guide for all service areas. The manual shows a picture of the drawer, showing the location of electrical components and a description of each. If the unit does not operate correctly, or malfunctions for any reason, the following check list should provide a solution.

1. Check to make sure "power cord" is firmly plugged into the wall outlet.
2. Check circuit breaker of wall outlet and reset if necessary.
IF unit fails to start, please do the following:
3. Remove heat drawer from cabinet. Remove bottom cover of drawer. Visually inspect to observe for:
 - a. Loose or disconnected wires.
 - b. Black marks or burning on an components.
 - c. Loose heating elements.
4. If any burn marks or discoloration of wires is noted on any component, the component along with all wires attached to the damaged component must be replaced.
5. If heater element is loose, or if it has broken loose from mounting tabs, the wires will short out on the metal, causing permanent damage. Both the element and main power switch (with wires on switch) must be replaced.

Troubleshooting

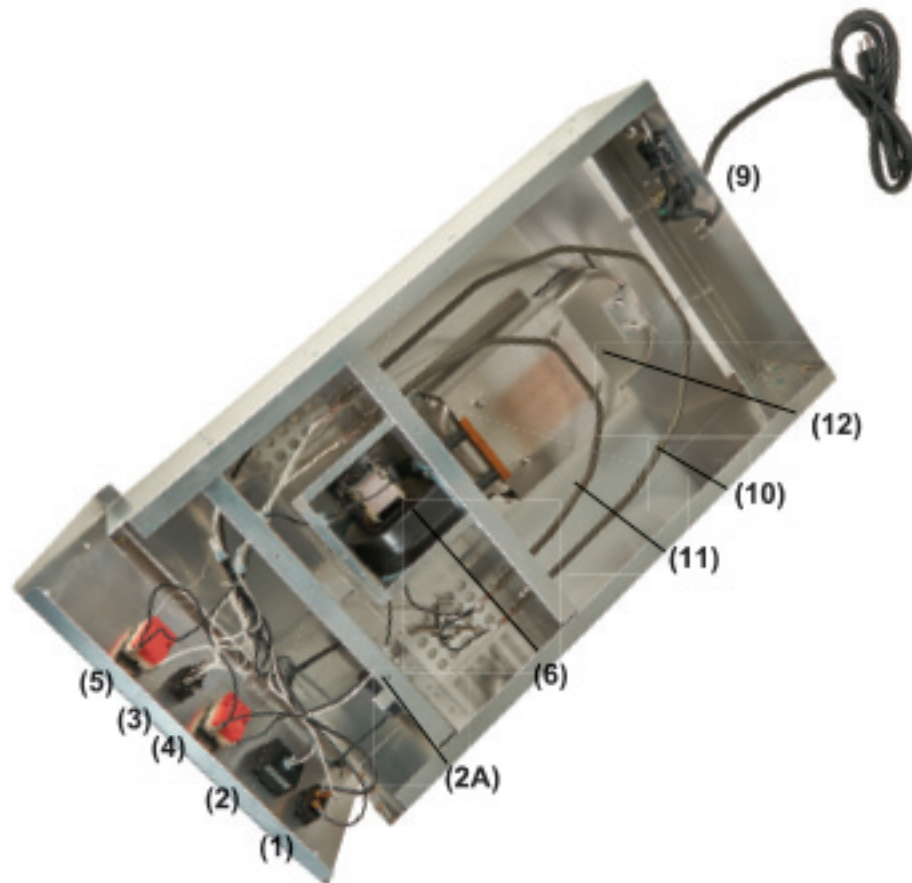
6. If temperature on “L.E.D. Thermometer” is not reading a constant temperature, it must be replaced along with its power supply transformer.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
39528	-	Electric Control Box for Heat Proofer 120V/60HZ cQPSus	NHP-PD-ECO
31834	-	Non Insulated Heater Proofer Cabinet 21" x 30.75" x 68"	NIHP
43554	-	Non Insulated Heater Proofer Cabinet 32" x 20.5" x 30.5"	NIHP-1810

Parts Breakdown

Item 39528



Parts Breakdown

Item 39528

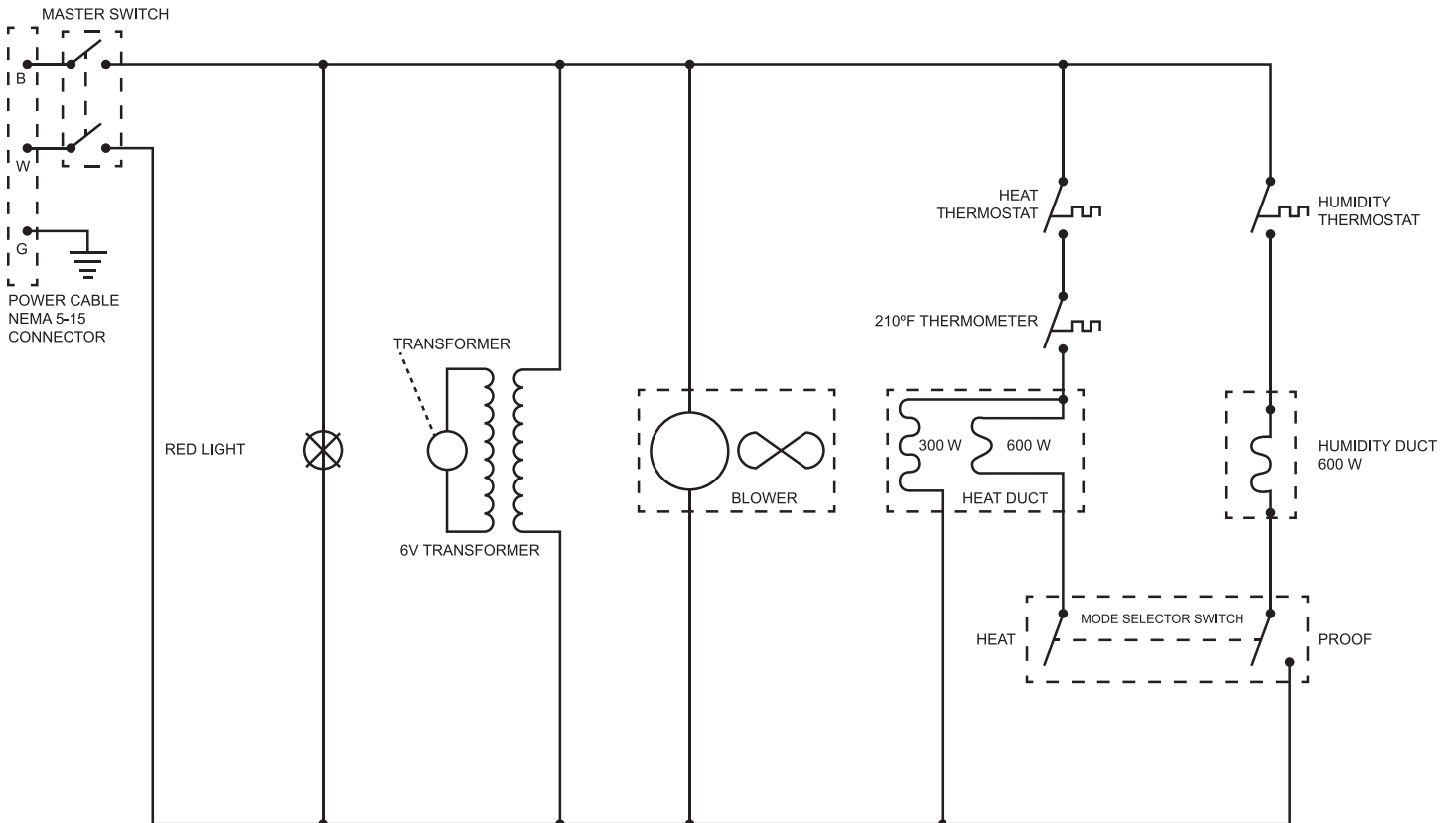
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
75257	Main Power Switch (before 2013) for NHP-PD-ECO	1	75262	Thermostat for NHP-PD-ECO	4 - 5	75267	600W Water Pan Heater Element for NHP-PD-ECO	12
68293	Main Power Switch (after 2013) for NHP-PD-ECO	1	75264	Blower & Motor Assembly for NHP-PD-ECO	6	75268	Water Pan with Studs for NHP-PD-ECO	12A
75258	L.E.D. Thermometer for NHP-PD-ECO	2	75261	Power Inlet for NHP-PD-ECO	9	75269	Thermostat Control Knob for NHP-PD-ECO	13 - 14
75259	Thermometer Transformer for NHP-PD-ECO	2A	75265	900W Heater Element for NHP-PD-ECO	10	68291	Circuit Breaker for NHP-PD-ECO	15
75260	Heat/Proof Switch for NHP-PD-ECO	3	75266	600W Heater Element for NHP-PD-ECO	11			

Cabinet

Item No.	Description	Position	Item No.	Description	Position
31834	Non Insulated Heater Proofer Cabinet 21" x 30.75" x 68" - NIHP		72795	Proofer Cabinet Castor for NIHP	
43554	Non Insulated Heater Proofer Cabinet 32" x 20.5" x 30.5" - NIHP-1810		79621	Cabinet Door Seal for NIHP	

Electrical Schematics

Item 39528





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.

