



Food Warmers

*Models FW-TW-5000-B, 5000-R, 5000-W
Items 44392, 44426, 46708*

Instruction Manual



Revised - 06/19/2023



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www.omcan.com



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Model FW-TW-5000-B / Model FW-TW-5000-R / Model FW-TW-5000-W

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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 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

These retro soup and food kettles are designed to increase soup sales at any location. The durable color finishes enhance the presentation.

- Eye-catching looks enhance your soup presentation.
- Ceramic base element ensures a fast start-up and consistent performance.
- Machine with 1400W heater, fast to cooked freezing food can directly.
- Heavy-duty exterior body ensures the unit remains cool to the touch while operating.
- Heavy-duty handles make transportation and cleaning a breeze.



Safety and Warranty

FEATURES

- The heating element is indirect contact with the water pot for thermostat efficient heat transfer possible.
- Capillary tube thermostat control supplies constant temperature and power only when needed for maximum power efficiency.
- Front access dials for easy temperature setting and maintaining accuracy.
- Wide dripless lip catches and drains moisture back into the well and creates more uniform fit with food pans and insets.
- Heavy-duty powder-coated exterior stays cool to the touch.
- Non-skid feet help keep unit from sliding on countertop.
- Spot welded handles and rolled edges ensure maximum mobility and strength.
- Keep soups and sauces at the perfect serving temperature with this soup kettle warmer.

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 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	FW-TW-5000-B	FW-TW-5000-R	FW-TW-5000-W
Color	Black	Red	White
Capacity	10.4 L / 11 QT		
Power	1400 W		
Electrical	110-120V / 60Hz / 1		
Current	12A		
Weight	21 lbs. / 9.5 kgs.		
Packaging Weight	22 lbs. / 10 kgs.		
Dimensions	16" x 13.3" x 17" / 406 x 337 x 432mm		
Packaging Dimensions	15" x 15" x 17.8" / 380 x 380 x 450mm		
Item Number	44392	44426	46708

Operation

- Plug unit into correct electric socket and must be grounded.
- Instructions for WET HEAT only about 1200cc on water level mark of the stainless steel liner. Maintain water level at or near water mark. Periodically (approximately 2 hours) remove the container of food and check the water level, add hot water if needed.
- The temperature control should be set between 1 and 8 and always operate the warmer at lowest setting to maintain correct serving temperature. Hold at high temperature when setting between 8 and 12.
- A neon light will glow when the unit is turned on. Turn the dial to 0 to switch off.
- Never move or carry the unit when it is switched on, or containing hot food.
- Ensure unit is unplugged when not in use, when filling and when being cleaned.
- The warmer must not be cleaned with a high pressure jet.

Operation

FOOD TEMPERATURE RANGE

Dial Knob	Approximate Temperature
1	30°C / 86°F
2	30°C / 86°F
3	32°C / 90°F
4	45°C / 113°F
5	60°C / 140°F
6	75°C / 167°F
7	83°C / 181°F
8	90°C / 194°F
9	95°C / 203°F
10	98°C / 209°F
11	100°C / 212°F
12	100°C / 212°F

Maintenance

CLEANING THE WARMER EXTERIOR

1. Ensure unit is OFF and unplug power cord from the outlet.
2. Clean external surface of daily using a dampened sponge. Do not immerse unit in water or spray with water.
3. Dry the surface with a soft cloth.

Parts Breakdown

Model FW-TW-5000-B 44392

Model FW-TW-5000-R 44426

Model FW-TW-5000-W 46708



50001



50002



50003



50004



50006



50007



50008



50009



50011



50016



50017



50018



50019



50020



50021



50022



50023



50024



50025



Parts Breakdown

Model FW-TW-5000-B 44392

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67481	Semi-Open Top Lid for 44392	50001	67489	Fixed Leg for 44392	50009	67496	Power Cord for 44392	50021
67482	Body (Black) for 44392	50002	67490	Fixed Temperature Sensor for 44392	50011	67497	Neon Light for 44392	50022
67483	Liner Pot for 44392	50003	67491	Rubber Leg for 44392	50016	67498	Aluminum Bottom Cover for 44392	50023
67484	Inner Pot for 44392	50004	67492	Heating Element for 44392	50017	67499	Dial Knob for 44392	50024
67486	Thermal Sheet for 44392	50006	67493	Capillary Thermostat for 44392	50018	67500	Strain Relief for 44392	50025
67487	Fixed Heater for 44392	50007	67494	T.O.D. 36TH 21 L175-35°C Controller for 44392	50019			
67488	Fixed Thermostat for 44392	50008	67495	T.O.D. 36TH 21 L125-15°C Controller for 44392	50020			

Model FW-TW-5000-R 44426

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67481	Semi-Open Top Lid for 44426	50001	67489	Fixed Leg for 44426	50009	67496	Power Cord for 44426	50021
AN202	Body (Red) for 44426	50002	67490	Fixed Temperature Sensor for 44426	50011	67497	Neon Light for 44426	50022
67483	Liner Pot for 44426	50003	67491	Rubber Leg for 44426	50016	67498	Aluminum Bottom Cover for 44426	50023
67484	Inner Pot for 44426	50004	67492	Heating Element for 44426	50017	67499	Dial Knob for 44426	50024
67486	Thermal Sheet for 44426	50006	67493	Capillary Thermostat for 44426	50018	67500	Strain Relief for 44426	50025
67487	Fixed Heater for 44426	50007	67494	T.O.D. 36TH 21 L175-35°C Controller for 44426	50019			
67488	Fixed Thermostat for 44426	50008	67495	T.O.D. 36TH 21 L125-15°C Controller for 44426	50020			

Model FW-TW-5000-W 46708

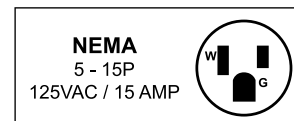
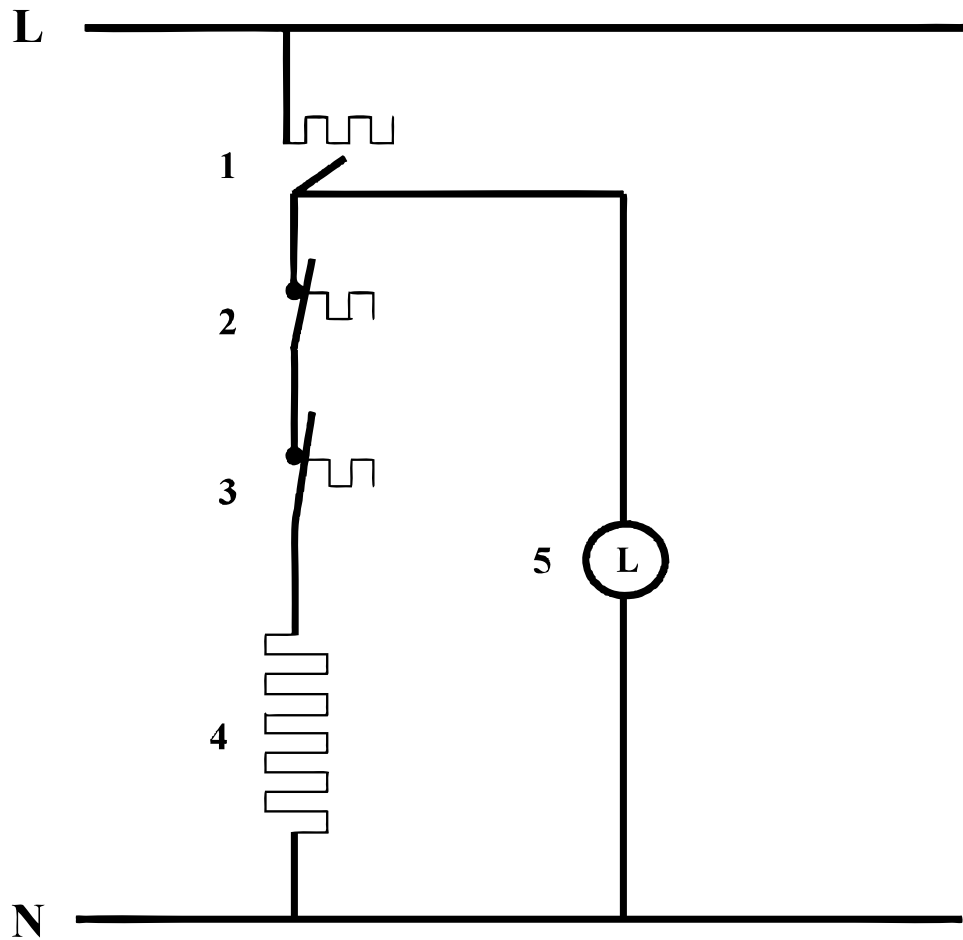
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67481	Semi-Open Top Lid for 46708	50001	67489	Fixed Leg for 46708	50009	67496	Power Cord for 46708	50021
AN203	Body (White) for 46708	50002	67490	Fixed Temperature Sensor for 46708	50011	67497	Neon Light for 46708	50022
67483	Liner Pot for 46708	50003	67491	Rubber Leg for 46708	50016	67498	Aluminum Bottom Cover for 46708	50023
67484	Inner Pot for 46708	50004	67492	Heating Element for 46708	50017	67499	Dial Knob for 46708	50024
67486	Thermal Sheet for 46708	50006	67493	Capillary Thermostat for 46708	50018	67500	Strain Relief for 46708	50025
67487	Fixed Heater for 46708	50007	67494	T.O.D. 36TH 21 L175-35°C Controller for 46708	50019			
67488	Fixed Thermostat for 46708	50008	67495	T.O.D. 36TH 21 L125-15°C Controller for 46708	50020			

Electrical Schematics

Model FW-TW-5000-B 44392

Model FW-TW-5000-R 44426

Model FW-TW-5000-W 46708



Description	Position	Description	Position
0-120°C Thermostat	1	Heating Element	4
L125-15°C Thermostat	2	Lamp	5
L175-120°C Thermostat	3		



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 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.

