

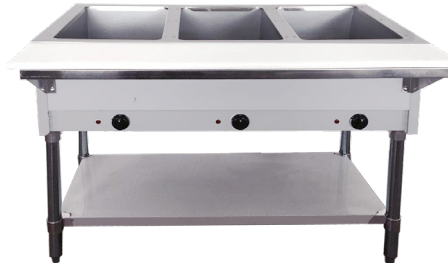


Food Warmers

Models FW-CN-0002-H, 0003-H, 0004-DH, 0005-FH

Items 46646, 46574, 46647, 46648

Instruction Manual



Revised - 09/10/2024



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



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Model FW-CN-0002-H / Model FW-CN-0003-H
Model FW-CN-0004-DH / Model FW-CN-0005-FH

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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 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, 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 cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

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

WARNINGS

- Do not touch any hot surfaces.
- Do not plug or unplug unit with wet hands.
- Do not immerse unit, cord or plug in liquid at any time.
- Unplug cord from outlet when not in use and before cleaning.
- Do not operate unattended.
- Do not use this unit for anything other than intended use.



Safety and Warranty

- Do not use outdoors.
- Operate the unit with legs provided to prevent overheating of surfaces below.
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Keep children and animals away from unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct.

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 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	FW-CN-0002-H	FW-CN-0003-H	FW-CN-0004-DH	FW-CN-0005-FH
Item Number	46646	46574	46647	46648
Max. Temperature	Approximately 100°C / 212°F			
Power	2000 W	3000 W	4000 W	5000 W
Electrical	240V / 60Hz / 1			
Current	8.33A	12.5A	16.66A	20.83A
Material	Stainless Steel			
Cutting Board Material	Polyethylene			
Number of Pans*	2	3	4	5
Pan Size	Full Size - 20.8" x 12.8" x 6" / 528 x 325 x 152mm			
Undershelf Size	27.6" x 18" x 2" 702 x 462 x 50mm	42" x 18" x 2" 1058 x 462 x 50mm	56" x 18" x 2" 1414 x 462 x 50mm	69.7" x 18" x 2" 1770 x 462 x 50mm
Cutting Board Size	30" x 7.9" x 0.5" 763 x 200 x 12mm	44" x 7.9" x 0.5" 1119 x 200 x 12mm	58" x 7.9" x 0.5" 1475 x 200 x 12mm	72" x 7.9" x 0.5" 1830 x 200 x 12mm
Dimensions	30" x 30" x 34" 763 x 772 x 870mm	44" x 30" x 34" 1119 x 772 x 870mm	58" x 30" x 34" 1475 x 772 x 870mm	72" x 30" x 34" 1830 x 772 x 870mm
Packaging Dimensions	34" x 25" x 20" 860 x 640 x 520mm	48" x 25" x 20" 1210 x 640 x 520mm	61" x 25" x 20" 1560 x 640 x 520mm	75" x 25" x 20" 1910 x 640 x 520mm
Weight	75 lbs. / 34 kgs.	99 lbs. / 45 kgs.	128 lbs. / 58 kgs.	150 lbs. / 68 kgs.
Packaging Weight	101 lbs. / 46 kgs.	132 lbs. / 60 kgs.	165 lbs. / 75 kgs.	194 lbs. / 88 kgs.

*Pans not included.

Installation

ASSEMBLY

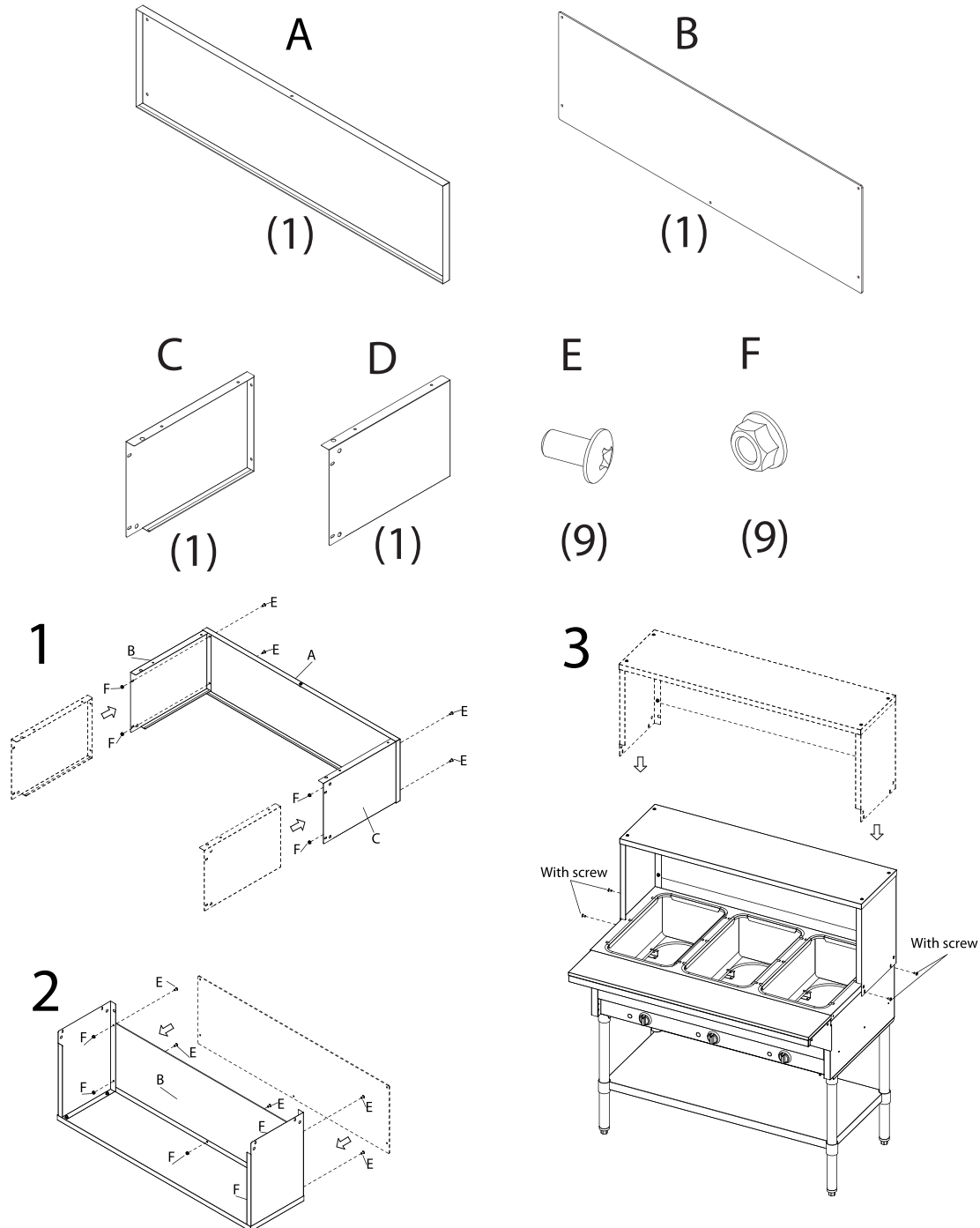
NOTE: legs and under shelf must be assembled before securing legs to the table.

1. Remove the unit from the shipping carton and packaging.
2. Inspect the contents to ensure there is no damage to the unit.
3. Rest table on its top with gussets facing up. (use cardboard or other material to prevent scratching top).
4. Install legs into gussets. Make sure the rivet in leg is closer to gusset than to foot end.
5. Align under shelf gussets with legs and slide under shelf down legs to desired position. (DO NOT force or beat corners as damage could occur).
6. Tighten set screws in under shelf gussets to secure under shelf and install feet into legs using a rubber

mallet.

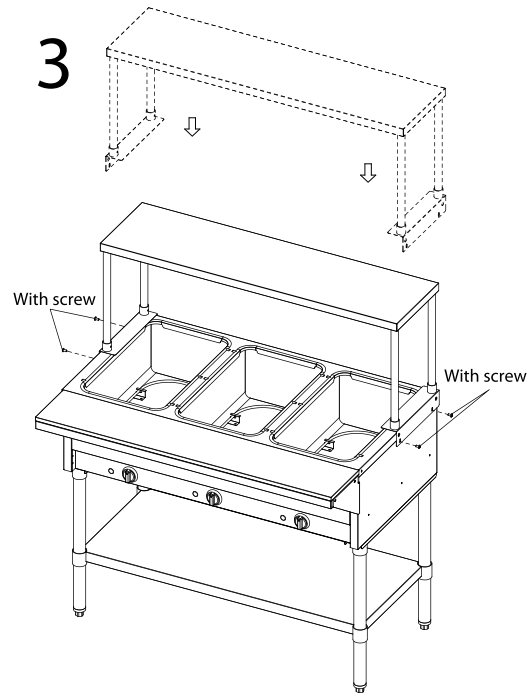
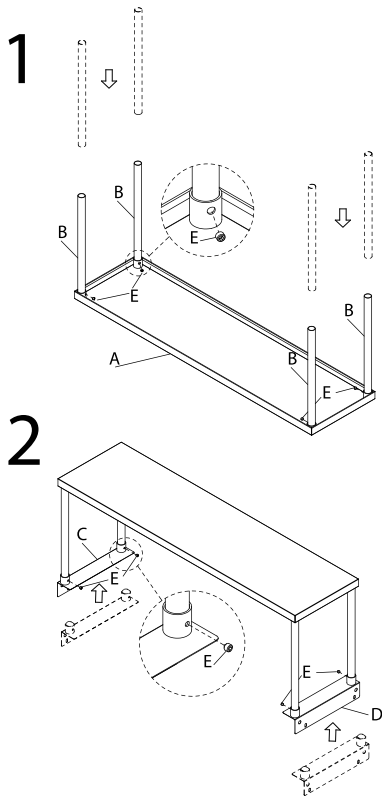
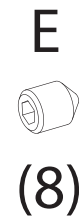
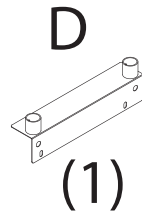
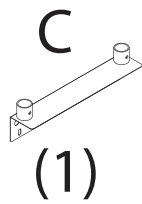
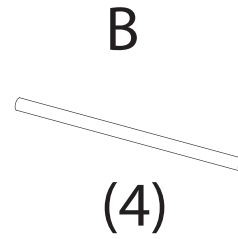
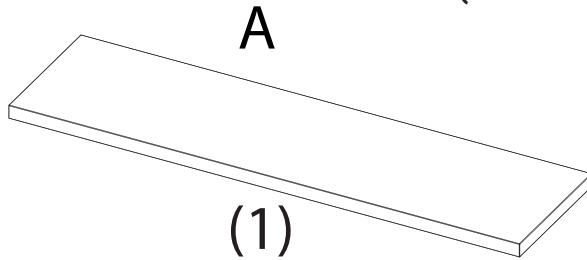
7. Tighten set screws in gussets to secure legs to table.
8. Place table on back with control knobs up.

OVERSHELF WITH FLAT SIDES ASSEMBLY (OPTIONAL)

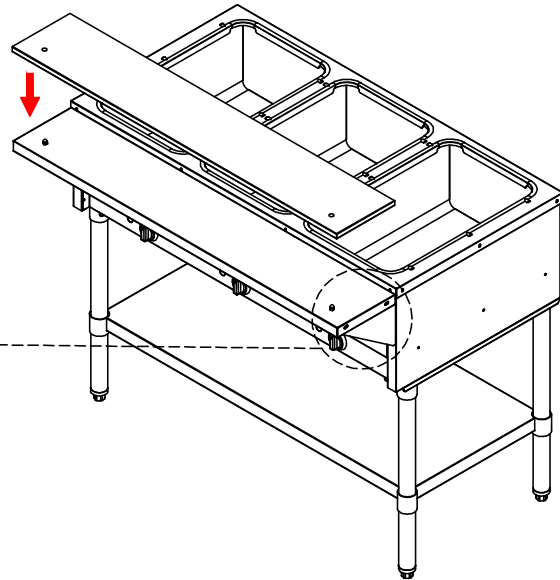
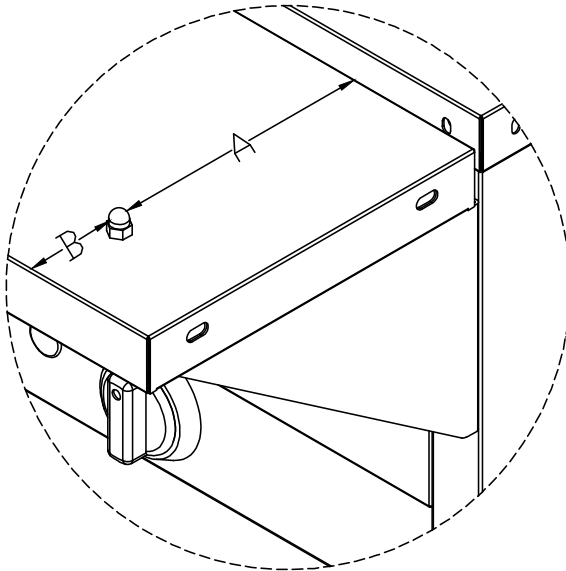


Installation

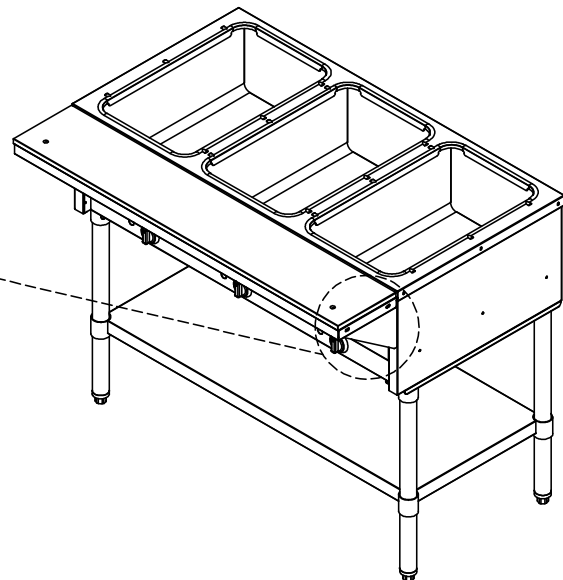
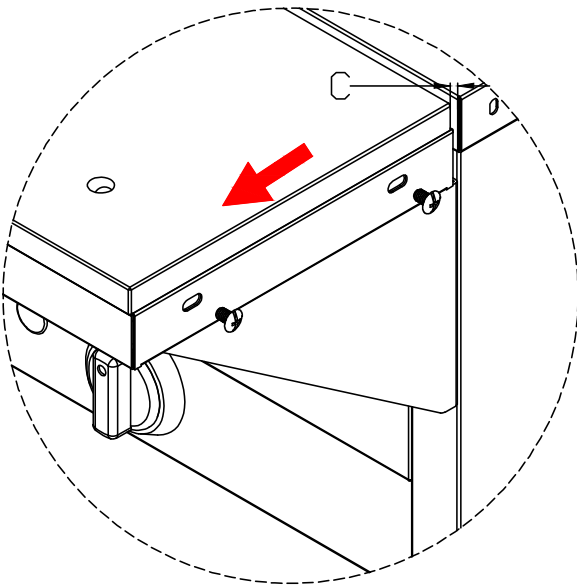
OVERSHELF WITH OPEN SIDES ASSEMBLY (OPTIONAL)



CUTTING BOARD INSTALLATION



A size is bigger than B, A is near on machine when install the shelf.



If the cutting board has thermal deformation, Remove the screws make C size more big, make the cutting board not touch the body fix the screw again.

Operation

DRY OPERATION WITH COVER (SPILLAGE PANS RECOMMENDED)

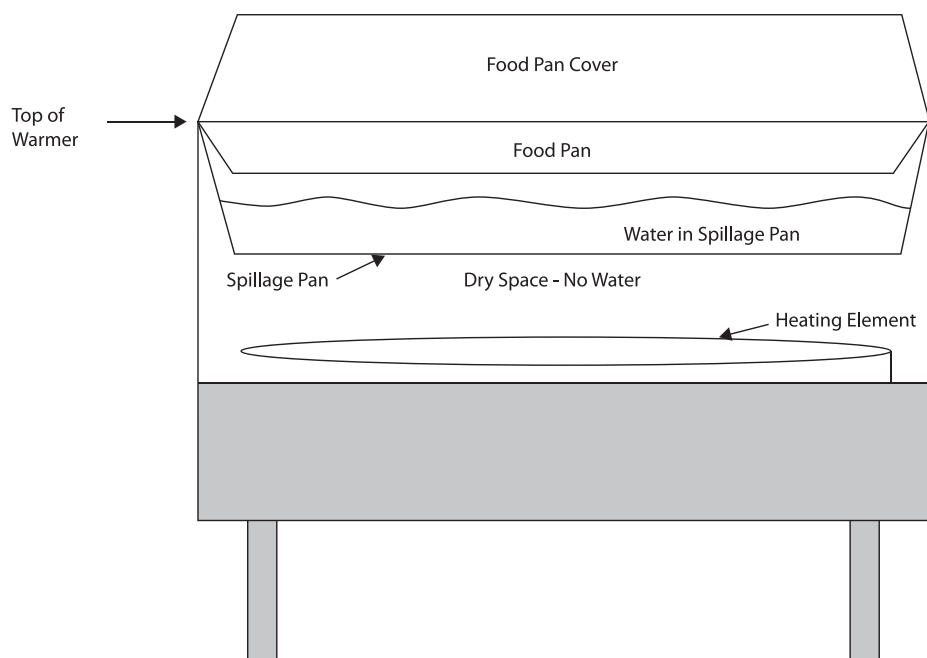
1. Plug unit into appropriate electrical power supply receptacle.
2. With openings covered, set dial on highest position for 45 minutes to preheat unit.
3. During initial start up, smoke or odor may be detected (a small amount). This will occur when the coating on the heating element burns off and should stop approximately a half hour after start up.
4. Place precooked food (minimum 160°F) in food pans, place in openings and cover with lids. (Indicator light is the set point for the control knob).
5. Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
6. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
7. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

Note: spillage pan is recommended to prevent food drippings from coming into contact with the element.

WET OPERATION WITH COVER (SPILLAGE PANS REQUIRED)

NOTE: DO NOT put hot water in heating well or on element.

1. With openings covered, set dial at highest setting for 45 minutes.
2. Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
3. Place pre-cooked food (minimum 160°F) in food pans.
4. Place in spillage pans and cover food pans with lids.
5. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.



CLEANING

NOTE: to maintain cleanliness and increase service life, the steam table should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit. Clean the unit with warm soapy water and soft cloth only.

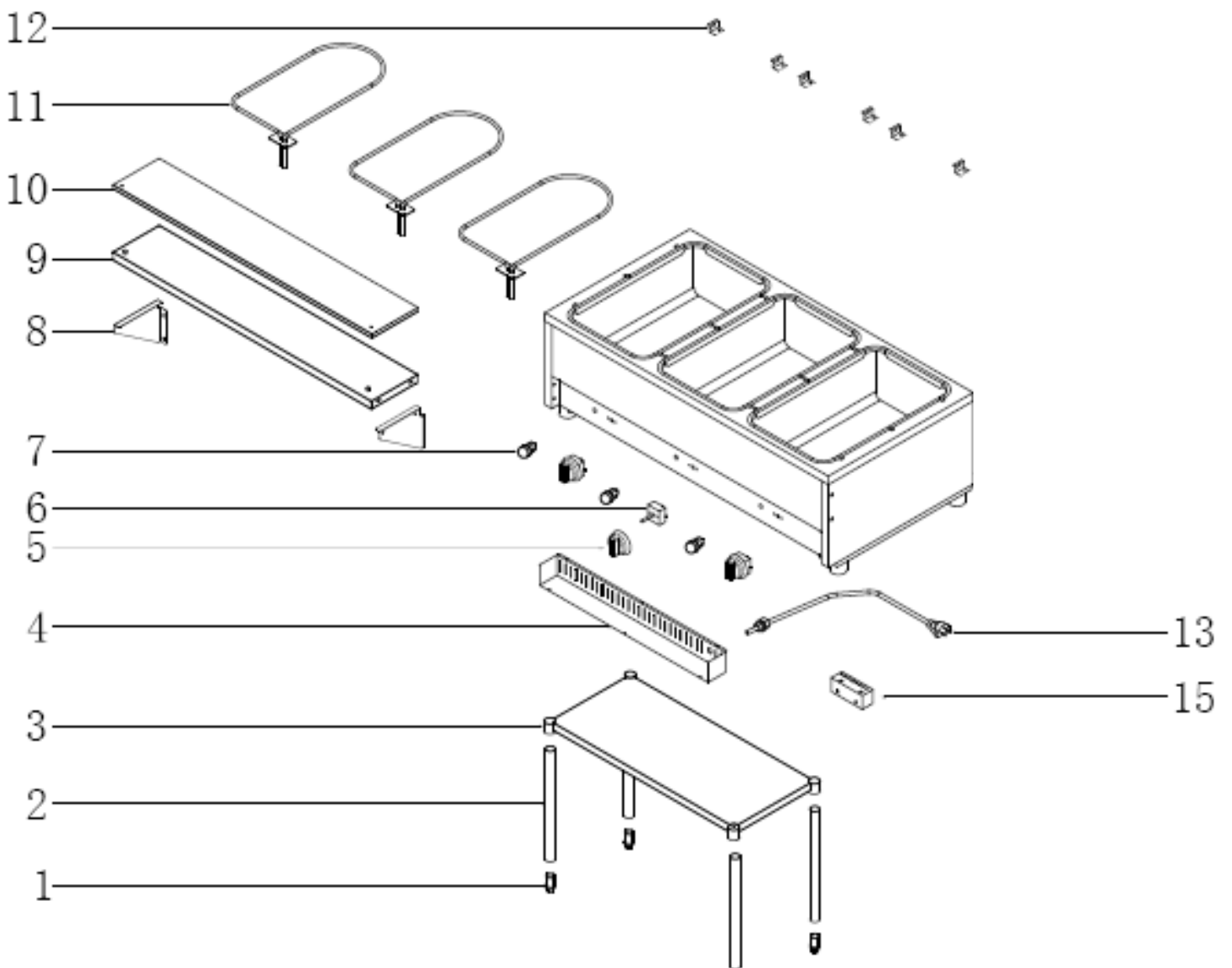
Parts Breakdown

Model FW-CN-0002-H 46646

Model FW-CN-0003-H 46574

Model FW-CN-0004-DH 46647

Model FW-CN-0005-FH 46648



Parts Breakdown

Model FW-CN-0002-H 46646

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD163	Adjustable Foot for 46646	1	AD168	Thermostat 240V Infinite Switch for 46646	6	AD173	Poly Cutting Board 2 Well for 46646	10
AD164	Leg Pipe for 46646	2	AD169	Indicator Light for 46646	7	AD174	Heating Element 1000W 240 for 46646	11
AD165	Under Shelf 2 Well for 46646	3	AD170	Bracket for Cutting Board Left for 46646	8	AD175	Heating Element Clip for 46646	12
AD166	Electrical Box 2 Well for 46646	4	AD171	Bracket for Cutting Board Right for 46646	8	AD176	Cord and Strain Relief 6-20P 240V for 46646	13
AD167	Thermostat Knob for 46646	5	AD172	Shelf for Cutting Board 2 Well for 46646	9	AD177	Terminal Block for 46646	15

Model FW-CN-0003-H 46574

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD163	Adjustable Foot for 46574	1	AD168	Thermostat 240V Infinite Switch for 46574	6	AD181	Poly Cutting Board 3 Well for 46574	10
AD164	Leg Pipe for 46574	2	AD169	Indicator Light for 46574	7	AD174	Heating Element 1000W 240 for 46574	11
AD178	Under Shelf 3 Well for 46574	3	AD170	Bracket for Cutting Board Left for 46574	8	AD175	Heating Element Clip for 46574	12
AD179	Electrical Box 3 Well for 46574	4	AD171	Bracket for Cutting Board Right for 46574	8	AD176	Cord and Strain Relief 6-20P 240V for 46574	13
AD167	Thermostat Knob for 46574	5	AD180	Shelf for Cutting Board 3 Well for 46574	9	AD177	Terminal Block for 46574	15

Parts Breakdown

Model FW-CN-0004-DH 46647

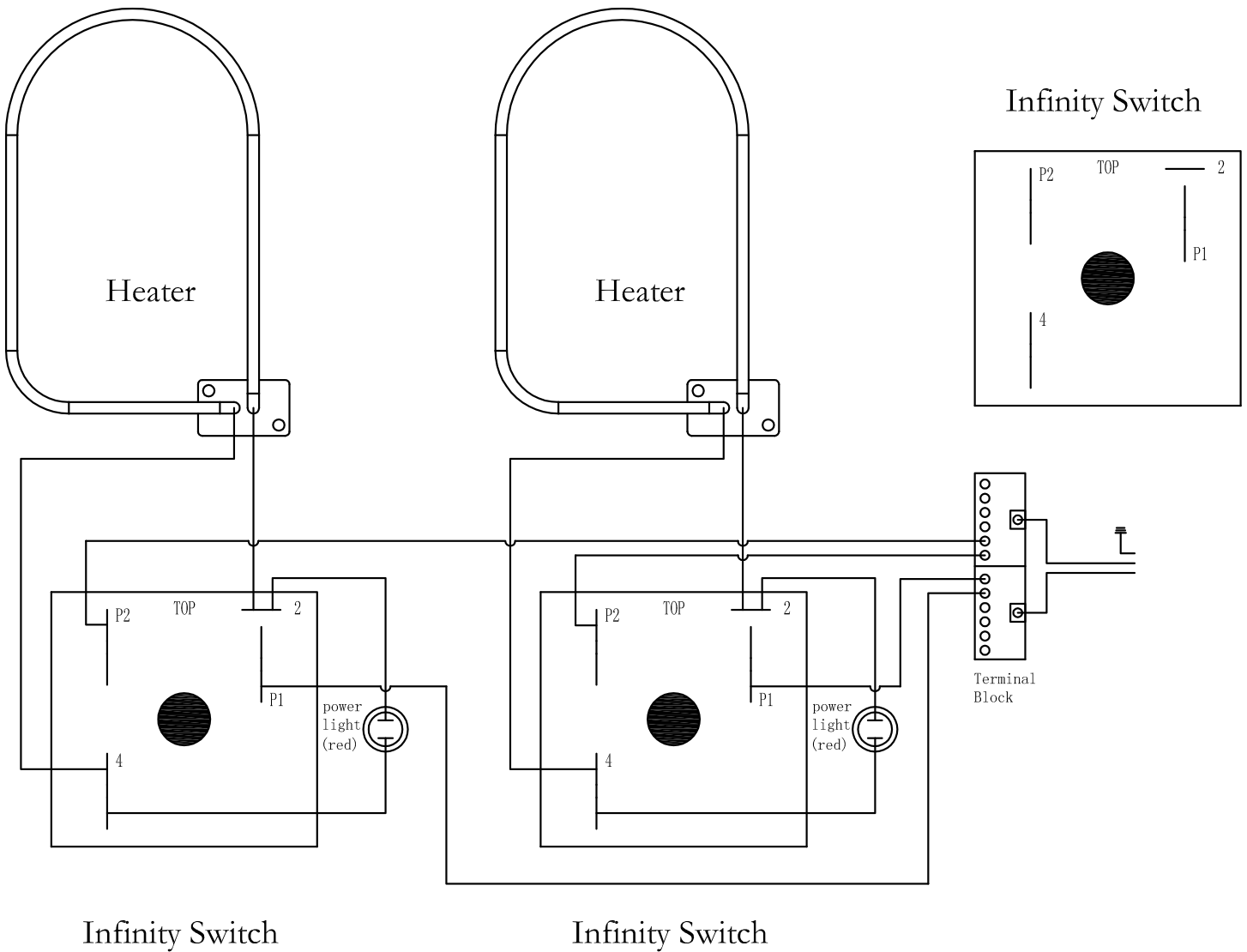
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD163	Adjustable Foot for 46647	1	AD168	Thermostat 240V Infinite Switch for 46647	6	AD185	Poly Cutting Board 4 Well for 46647	10
AD164	Leg Pipe for 46647	2	AD169	Indicator Light for 46647	7	AD174	Heating Element 1000W 240 for 46647	11
AD182	Under Shelf 4 Well for 46647	3	AD170	Bracket for Cutting Board Left for 46647	8	AD175	Heating Element Clip for 46647	12
AD183	Electrical Box 4 Well for 46647	4	AD171	Bracket for Cutting Board Right for 46647	8	AD186	Cord and Strain Relief 6-30P 240V for 46647	13
AD167	Thermostat Knob for 46647	5	AD184	Shelf for Cutting Board 4 Well for 46647	9	AD177	Terminal Block for 46647	15

Model FW-CN-0005-FH 46648

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD163	Adjustable Foot for 46648	1	AD168	Thermostat 240V Infinite Switch for 46648	6	AD190	Poly Cutting Board 5 Well for 46648	10
AD164	Leg Pipe for 46648	2	AD169	Indicator Light for 46648	7	AD174	Heating Element 1000W 240 for 46648	11
AD187	Under Shelf 5 Well for 46648	3	AD170	Bracket for Cutting Board Left for 46648	8	AD175	Heating Element Clip for 46648	12
AD188	Electrical Box 5 Well for 46648	4	AD171	Bracket for Cutting Board Right for 46648	8	AD186	Cord and Strain Relief 6-30P 240V for 46648	13
AD167	Thermostat Knob for 46648	5	AD189	Shelf for Cutting Board 5 Well for 46648	9	AD177	Terminal Block for 46648	15

Electrical Schematics

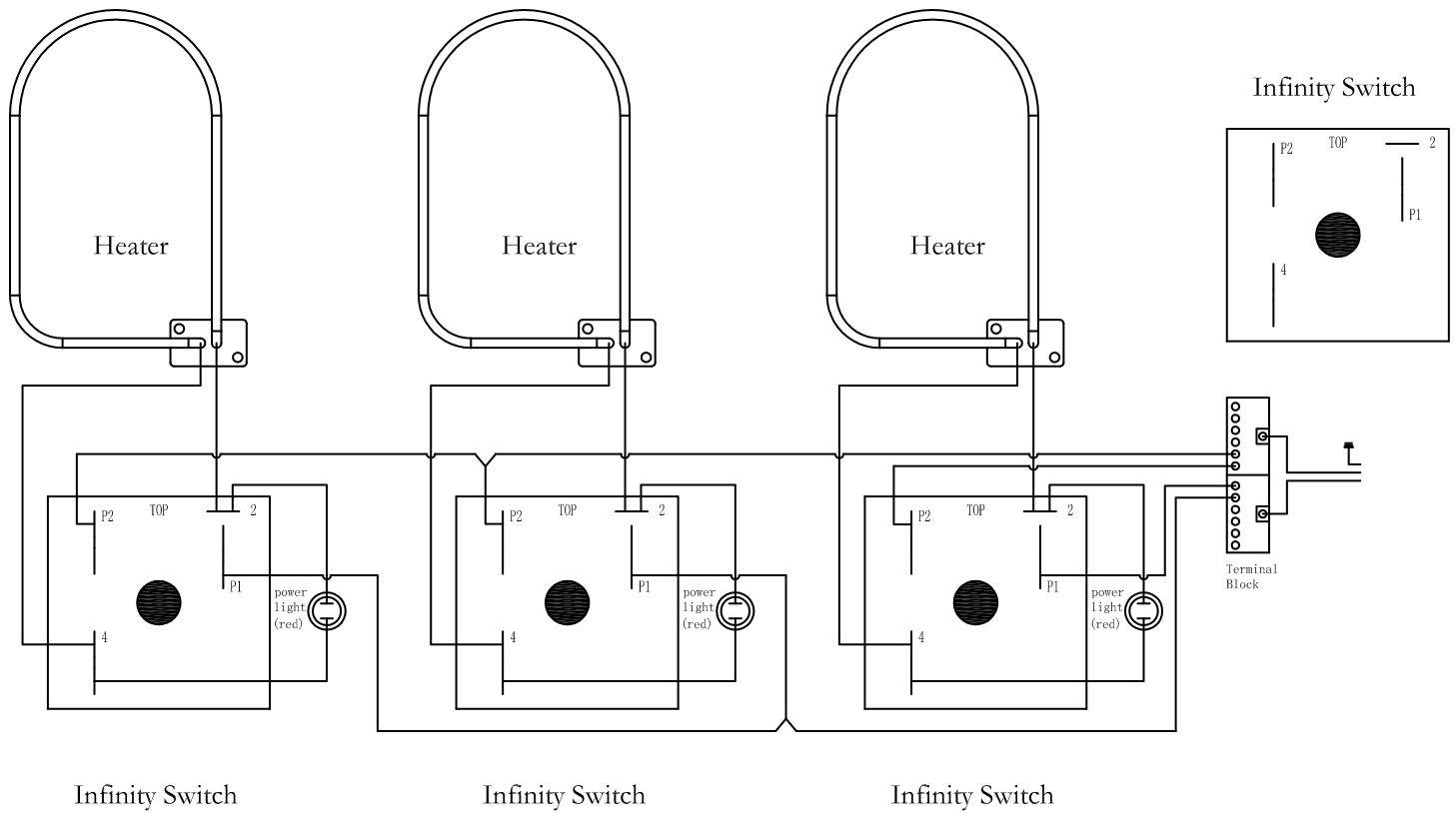
Model FW-CN-0002-H 46646



NEMA
6 - 20P
250VAC / 20 AMP

Electrical Schematics

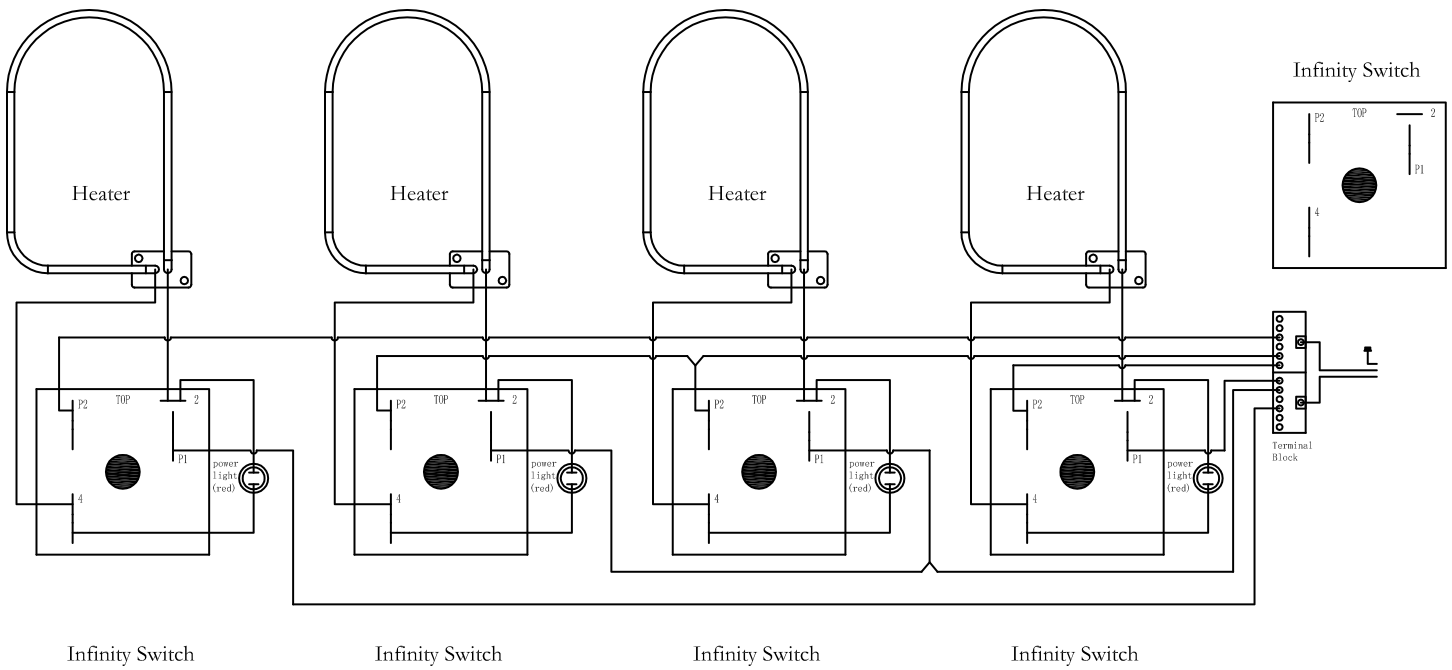
Model FW-CN-0003-H 46574



NEMA
6 - 20P
250VAC / 20 AMP

Electrical Schematics

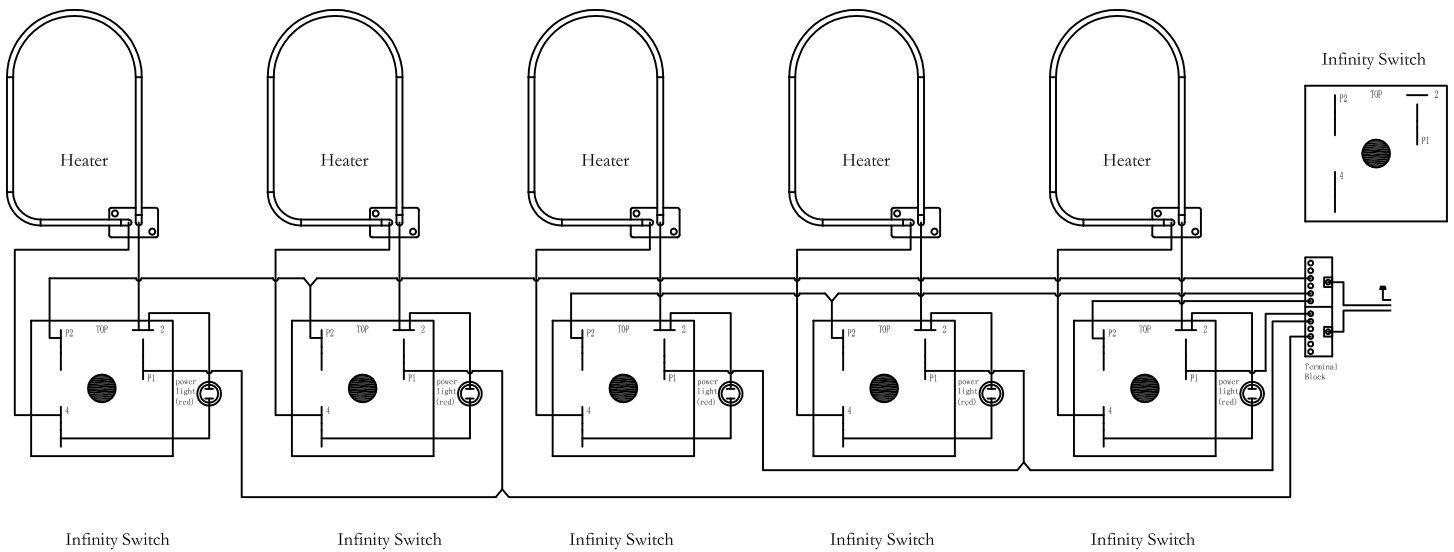
Model FW-CN-0004-DH 46647



NEMA
6 - 30P
250VAC / 30 AMP

Electrical Schematics

Model FW-CN-0005-FH 46648



NEMA
6 - 30P
250VAC / 30 AMP



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.

