



Display Warmers
Models FW-CN-0066-C, 0100-C
Items 43120, 43121
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234 Customer Service or visit the Support section of www.omcan.com

Revised - 06/19/2023



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



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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 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

NOTICE

- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.
- The device should never be left unattended during operation.
- Keep this manual in a safe location. When passing on/selling the device to a third party, the manual must be handed over along with the device.



Safety and Warranty

- The device is to be used indoors only.
- Any technical interventions, as well as assembly and maintenance are to be made by a qualified service technician only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

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 (cardboard, polyethylene, and others) 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-0066-C	FW-CN-0100-C
Temperature Range	30 - 85°C / 86 - 185°F	
Storage Volume	66 L / 2.33 cu.ft.	100 L / 3.53 cu.ft.
Rated Current	4.5A	4.7A
Rated Input Power	520 W	550 W
Grade of Waterproof	IPX4	
Electrical	110-120V / 60Hz / 1	
Weight	39.2 lbs. / 18.1 kgs.	56.4 lbs. / 25.6 kgs.
Packaging Weight	44 lbs. / 20 kgs.	61.7 lbs. / 28 kgs.
Dimensions	17" x 22" x 20.3" 435 x 562 x 517mm	18.3" x 24.6" x 25.5" 467 x 625 x 650mm
Packaging Dimensions	19.9" x 24.6" x 23.6" 505 x 625 x 600mm	21.1" x 27.2" x 27.6" 535 x 690 x 700mm
Item Number	43120	43121

Installation

EXCLUSIVE POWER SOCKET

The power receptacle must have a reliable grounded connection.

DO NOT SHARE ON SOCKET

Never let the device share the common socket with any other appliance, otherwise the cable will become hot and fire might be resulted.

PROTECT CABLES

Never break or damage the cables otherwise current leakage and fire might be resulted.

DO NOT FLUSH WITH WATER

Never flush the device with water otherwise current leakage might be resulted.

KEEP AWAY FROM FLAMMABLES AND EXPLOSIVES

Never put any flammable or explosive materials inside the device such as ether, gasoline, alcohol, adhesive and explosives. Never place these dangerous products near the device.

INSTALLATION

- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- At no time should you place the device on an inflammable surface (such as table cloth).

Installation

- You must not position the device near open fireplaces, electric ovens or any other heat sources.
- Position the device in such a way that the plug is easily accessible.

Operation

- Before first use, clean the inner sides and the shelves with a soft cloth and a mild cleaning agent. Afterwards, dry the device thoroughly.
- Remove the water bowl from the device, fill the water bowl with water and reattach the water bowl to the device.
- Connect the device to a single grounded power supply.
- Set the temperature as required for respective foods. You may adjust the desired temperature in the range between 30°C - 85°C.
- The temperature inside of the hot display can be read from the front display.
- Put the foods in appropriate containers before placing them inside the hot display and shut it by using the sliding door.
- Some of the device parts become very hot, always use safety gloves when placing or removing foods.
- Switch on the inner light when required using the light switch of the device.
- Disconnect the device from the power socket when the device is not in use.

Maintenance

- Before beginning with any cleaning or repairs make sure the device has been disconnected from the power socket and has cooled down completely.
- Don't use any acidic agents and make sure no water enters the device.
- To protect yourself from electric shock, never immerse the device, its cables or the plug in water or other liquids.
- Don't use any kind of pressure water jet for cleaning the device.

CLEANING

- The device should be cleaned regularly.
- Clean the device with a soft, damp cloth and a mild cleaning agent.
- Clean the shelves and the housing with a soft, damp cloth and a mild cleaning agent.
- Clean the water bowl regularly. Calcifications in the water bowl can be removed with common agents or liquids.
- Only use a soft cloth and make sure you never use any kind of abrasive agents or pads which could scratch the surface.
- After you have completed the cleaning procedure, you should use a soft and dry cloth to wipe dry and polish the surface.

Maintenance

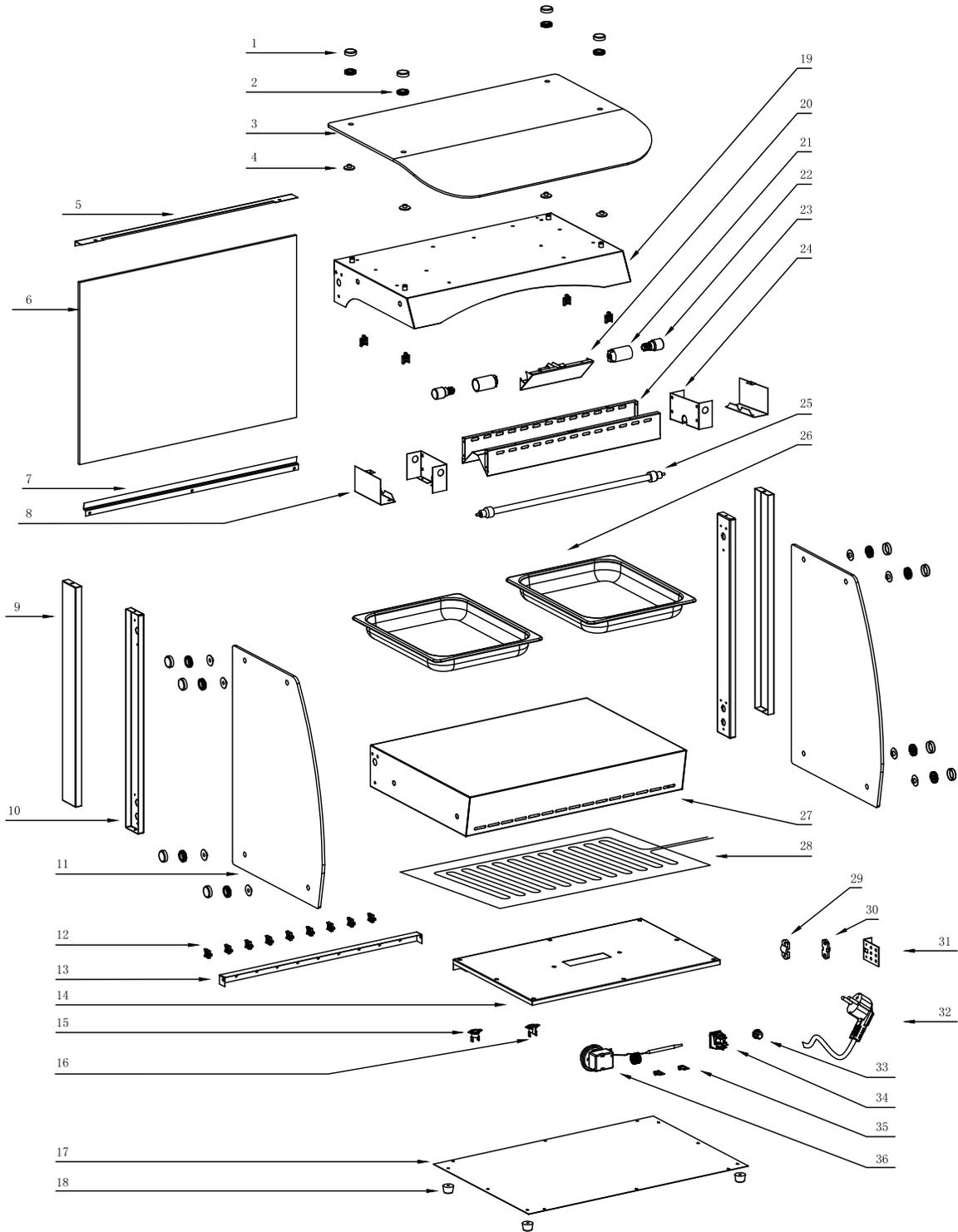
- Make sure the device has been cleaned properly before storing it.

MAINTENANCE

- Check the plug from time to time to ensure it is not damaged in any way. Never use the device if the plug or cables are damaged. If damaged, they must be replaced by a qualified electrician.
- Only a qualified technician should carry out repairs and maintenance of the device. Do not attempt to repair the device by yourself.

Parts Breakdown

Model FW-CN-0066-C 43120



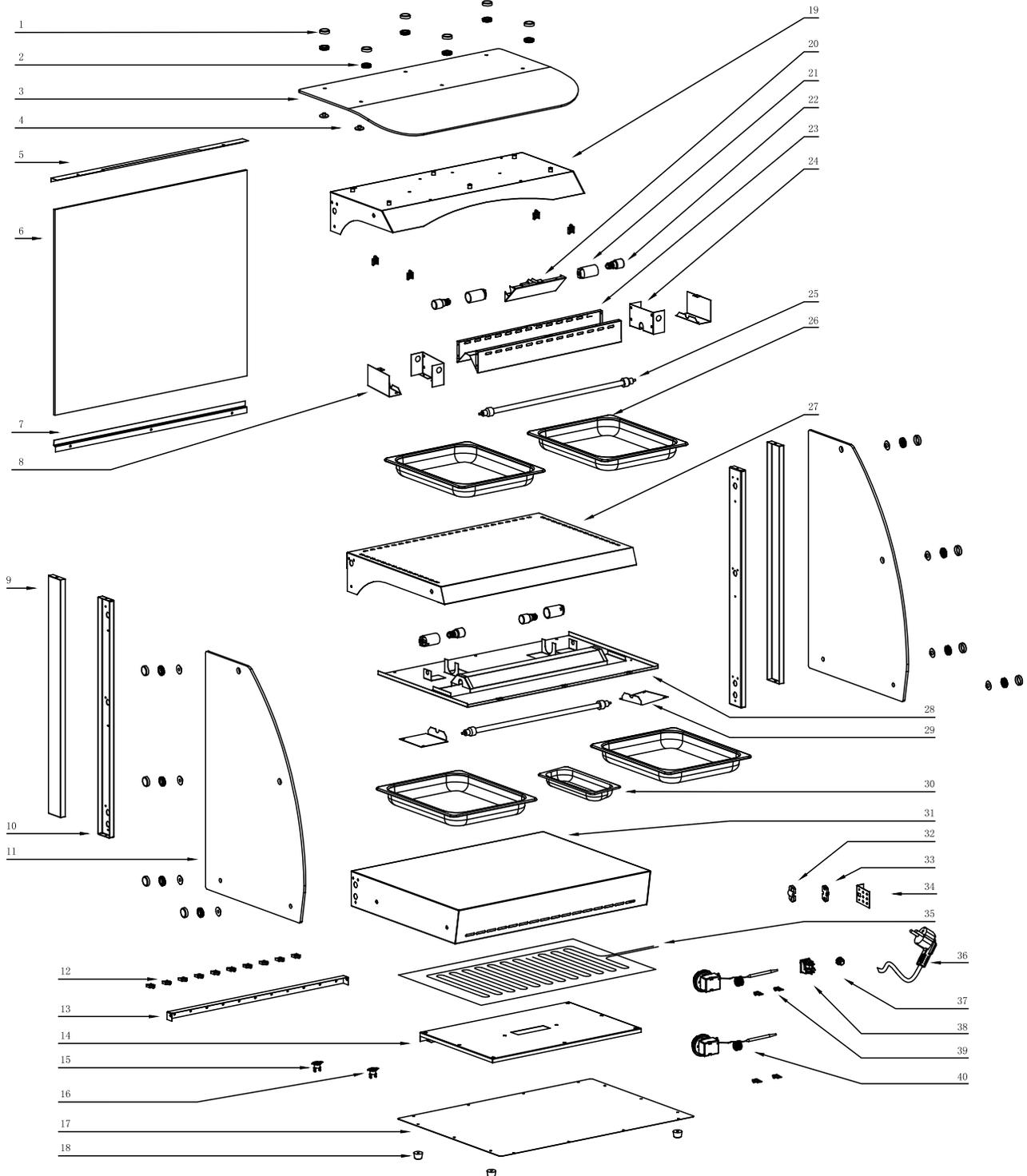
Parts Breakdown

Model FW-CN-0066-C 43120

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60101	Decorating Gasket of Nut for 43120	1	65439	Wire Supporter for 43120	13	65448	Heating Tube for 43120	25
60102	Nut Decorating Parts for 43120	2	65440	Fixed Plate for Heating Panel for 43120	14	60178	1/2 GN Pan for 43120	26
65431	Top Glass for 43120	3	71662	Thermostat 125 Degree for 43120	15	65449	Frame for 43120	27
60103	Big Gasket of Nut for 43120	4	60497	Thermostat 95 Degree for 43120	16	65450	Aluminum Foil Heater for 43120	28
65432	Rear Glass Support 2 for 43120	5	65441	Baseboard for 43120	17	61245	Wire Clip Cover for 43120	29
65433	Glass Mirror for 43120	6	60211	Rubber Feet for 43120	18	61246	Wire Clip Holder for 43120	30
65434	Rear Glass Support 1 for 43120	7	65442	Head Cover for 43120	19	65451	Fixed Seat for Cable Clamp for 43120	31
65435	Lower Bracket of Heating Tube for 43120	8	65443	Top Light Cover for 43120	20	60741	Power Line for 43120	32
65436	Outside Pillar for 43120	9	65444	Lamp Holder for 43120	21	79291	Wire Clip for 43120	33
65437	Inside Pillar for 43120	10	65445	Tungsten Lamp for 43120	22	60508	Switch for 43120	34
65438	Side Glass for 43120	11	65446	Reflector for 43120	23	78061	Probe Pressing Plate for 43120	35
78121	Plug-Type Fixer for 43120	12	65447	Upper Bracket of Heating Tube for 43120	24	71640	Temperature Thermostat for 43120	36

Parts Breakdown

Model FW-CN-0100-C 43121



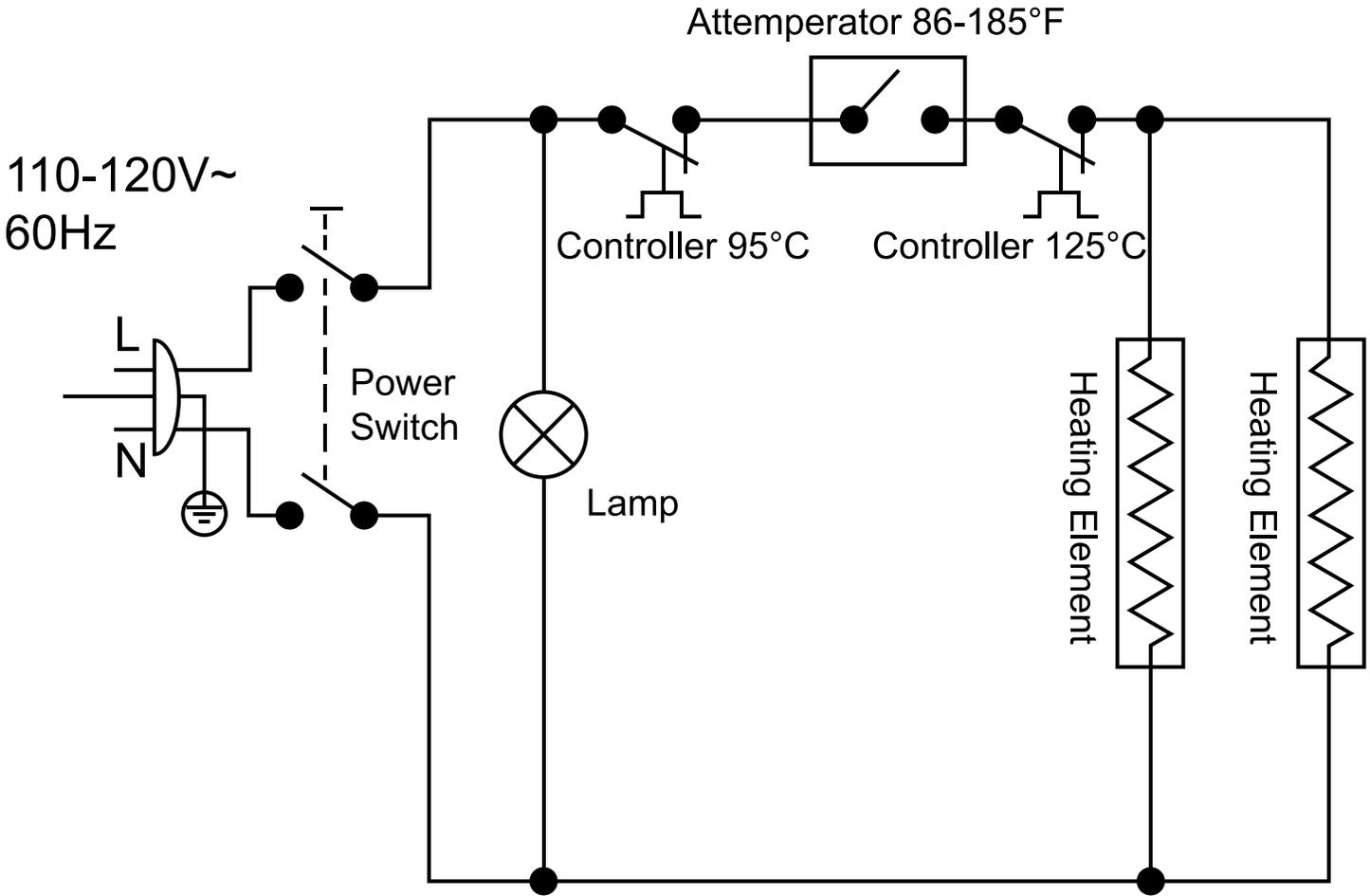
Parts Breakdown

Model FW-CN-0100-C 43121

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60101	Decorating Gasket of Nut for 43121	1	71662	Thermostat 125 Degree for 43121	15	65465	Heating Tube Bracket for 43121	29
60102	Nut Decorating Parts for 43121	2	60497	Thermostat 95 Degree for 43121	16	60735	Water Receiver for 43121	30
64883	Top Glass for 43121	3	65457	Wire Supporter Baseboard for 43121	17	65466	Frame for 43121	31
60103	Big Gasket of Nut for 43121	4	60211	Rubber Feet for 43121	18	61245	Wire Clip Cover for 43121	32
65452	Rear Glass Support 2 for 43121	5	65459	Head Cover for 43121	19	61246	Wire Clip Holder for 43121	33
64878	Glass Mirror for 43121	6	65460	Top Light Cover for 43121	20	65451	Fixed Seat for Cable Clamp for 43121	34
65453	Rear Glass Support 1 for 43121	7	65444	Lamp Holder for 43121	21	65450	Aluminum Foil Heater for 43121	35
65435	Lower Bracket of Heating Tube for 43121	8	65461	Tungsten Lamp for 43121	22	60511	Power Line for 43121	36
65454	Outside Pillar for 43121	9	65462	Reflector for 43121	23	79291	Wire Clip for 43121	37
65455	Inside Pillar for 43121	10	65447	Upper Bracket of Heating Tube for 43121	24	60508	Switch for 43121	38
65456	Side Glass for 43121	11	65448	Heating Tube for 43121	25	78061	Probe Pressing Plate for 43121	39
78062	Plug-Type Fixer for 43121	12	60178	1/2 GN Pan for 43121	26	71640	Temperature Thermostat for 43121	40
65457	Wire Supporter Baseboard for 43121	13	65463	Mid-Frame for 43121	27			
65440	Fixed Plate for Heating Panel for 43121	14	65464	Baseboard of Mid-Frame for 43121	28			

Electrical Schematics

Model FW-CN-0066-C 43120

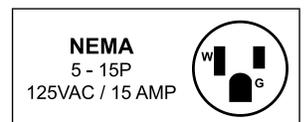
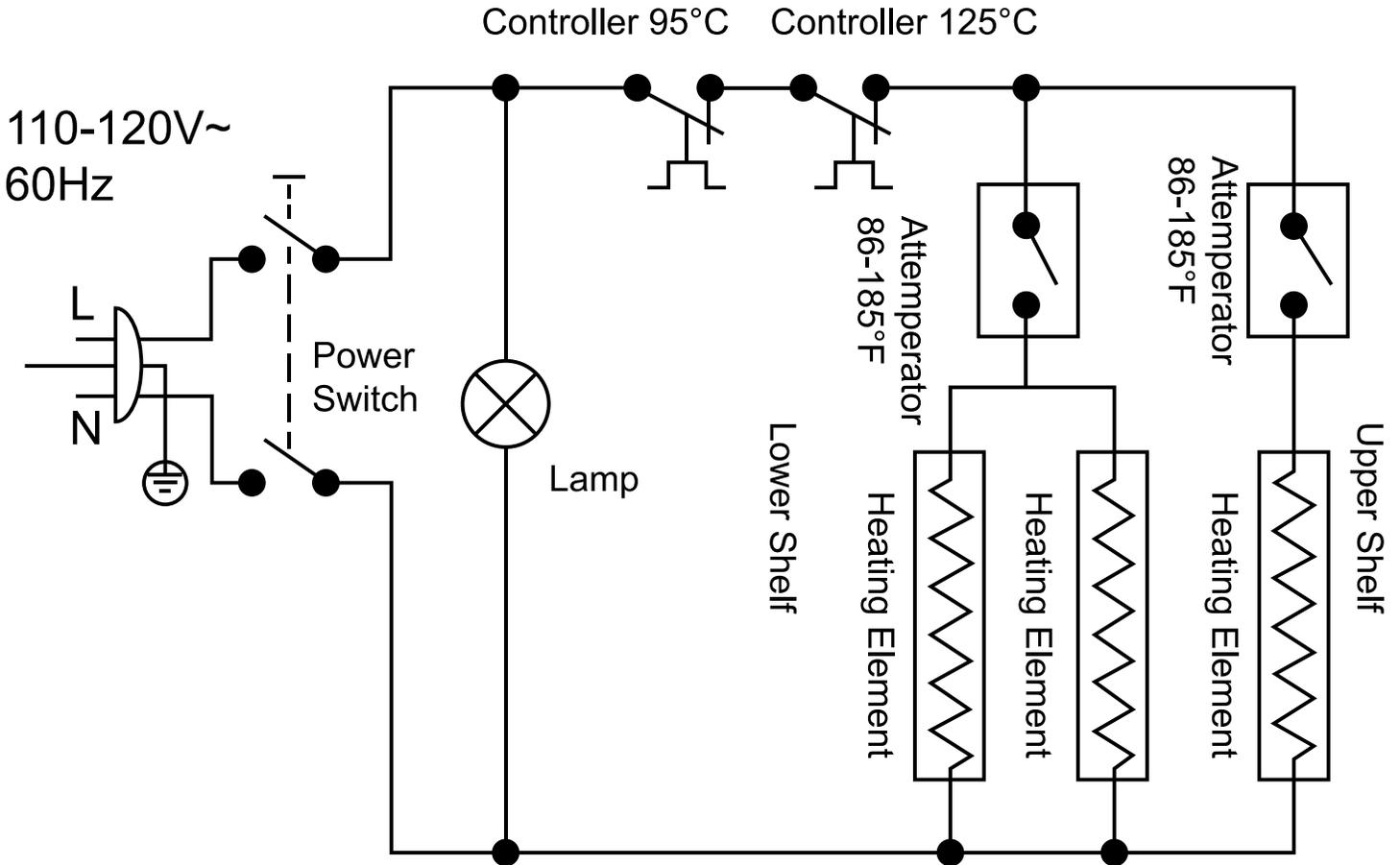


NEMA
5 - 15P
125VAC / 15 AMP



Electrical Schematics

Model FW-CN-0100-C 43121





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.

