



Food Warmers
Models FW-CN-0004, 0004-S, 0004-P
Items 44310, 44311, 44312
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 - 06/09/2021



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

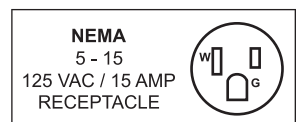


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Model FW-CN-0004 / Model FW-CN-0004-S / Model FW-CN-0004-P

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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

This warmer is designed for commercial use only and is not intended for residential use. It should be operated by trained individuals. Be sure to read the operation and safety manual before using.

CAUTION – PUMP SPOUT BECOMES HOT DURING OPERATION

To avoid possible serious injury, use protective heat resistant gloves when handling hot unit.



Safety and Warranty

CAUTION – DO NOT OPERATE UNIT WITHOUT WATER

Check water level frequently when in operation. Apply more water as needed.

CAUTION – DO NOT SUBMERGE HEATING ELEMENT IN WATER

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!

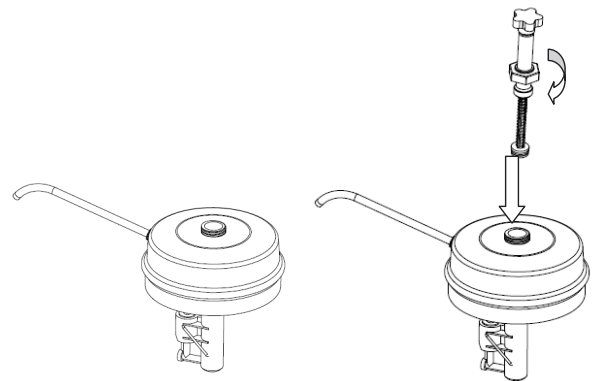
Technical Specifications

Model	FW-CN-0004	FW-CN-0004-S	FW-CN-0004-P
Capacity	3.3 L / 3.5 QT		
Power	500 W	550 W	500 W
Electrical	120V / 60Hz / 1		
Weight	8.2 lbs. / 3.7 kgs.		5.7 lbs. / 2.6 kgs.
Packaging Weight	10.1 lbs. / 4.6 kgs.		8 lbs. / 3.6 kgs.
Dimensions	9.1" x 11.8" x 11.3" 231 x 300 x 287mm	9.1" x 16.5" x 16.1" 231 x 420 x 409mm	8.1" x 16.5" x 16" 205 x 419 x 406mm
Packaging Dimensions	11.8" x 19.3" x 15.4" / 300 x 490 x 391mm		
Item Number	44310	44311	44312

Installation

ASSEMBLING THE PUMP

1. Insert the pump inside the plastic pipe, then tighten it with the screw.
2. Put the lid with pump assembly inside the warmer, assembly is complete.



Operation

The warmer is intended to be used with its 3.5 QT stainless steel insert.

1. Fill bowl with 1 and 1/3 quarts of hot water.
2. Turn on the warmer.
3. Insert product in the included 3.5 QT stainless steel insert.
4. Cover the unit with its dispenser.
5. Allow the contents to pre-heat to the desired temperature, set the thermostat to the desired holding temperature.



Operation

NOTE

Pump insert will not function properly until contents are properly pre-heated.

DO NOT OPERATE ON HIGH HEAT FOR MORE THAN 45 MINUTES – CONTENTS MAY OVERHEAT.

PRIMING PUMP

Pump may take up to three depressions of the plunger to fully prime and vend thick products. If the pump does not dispense properly, remove and make sure the O-ring is in the correct place. If it is missing, make sure the O-ring did not get pulled into pump plunger tube. Failure to do this can result in a broken O-ring being pumped out when the food is dispensed.

Maintenance

CLEANING AND STORAGE

- Clean and dry the heating unit after each use.
- Use a soft cloth and mild soap on exterior.
- Do not use metal scouring pads, strong abrasives or detergents on exterior. These can be used on the interior of heating unit when necessary.
- When storing, set control knob to “LOW” position.

PUMP CLEANING AND CARE

Clean pump thoroughly between each use.

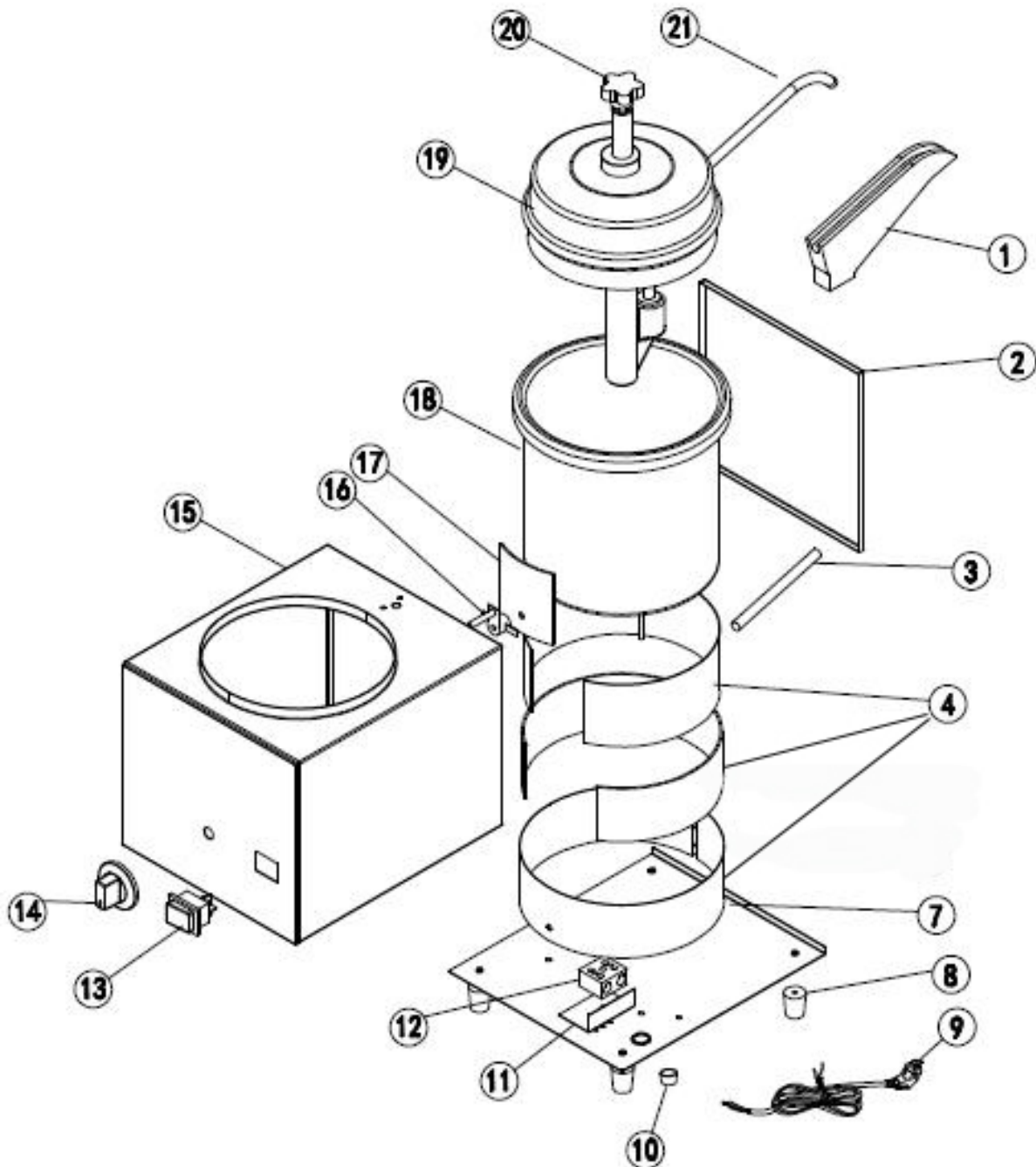
1. Remove nut-cylinder and pull pump-plunger from pump chamber.
2. Remove knob from plunger and disassemble.
3. Remove cap-tube and nut-sleeve-tube. Remove cover from pump.
4. Remove “U” pin.
5. Remove ball bearings from pump.
6. Wash all pieces with soap and water and sanitize.
7. Reassemble.

NOTE – Grease the O-ring with vegetable oil when reassembling.

Parts Breakdown

Model FW-CN-0004 44310

Model FW-CN-0004-S 44311





Parts Breakdown

Model FW-CN-0004 44310

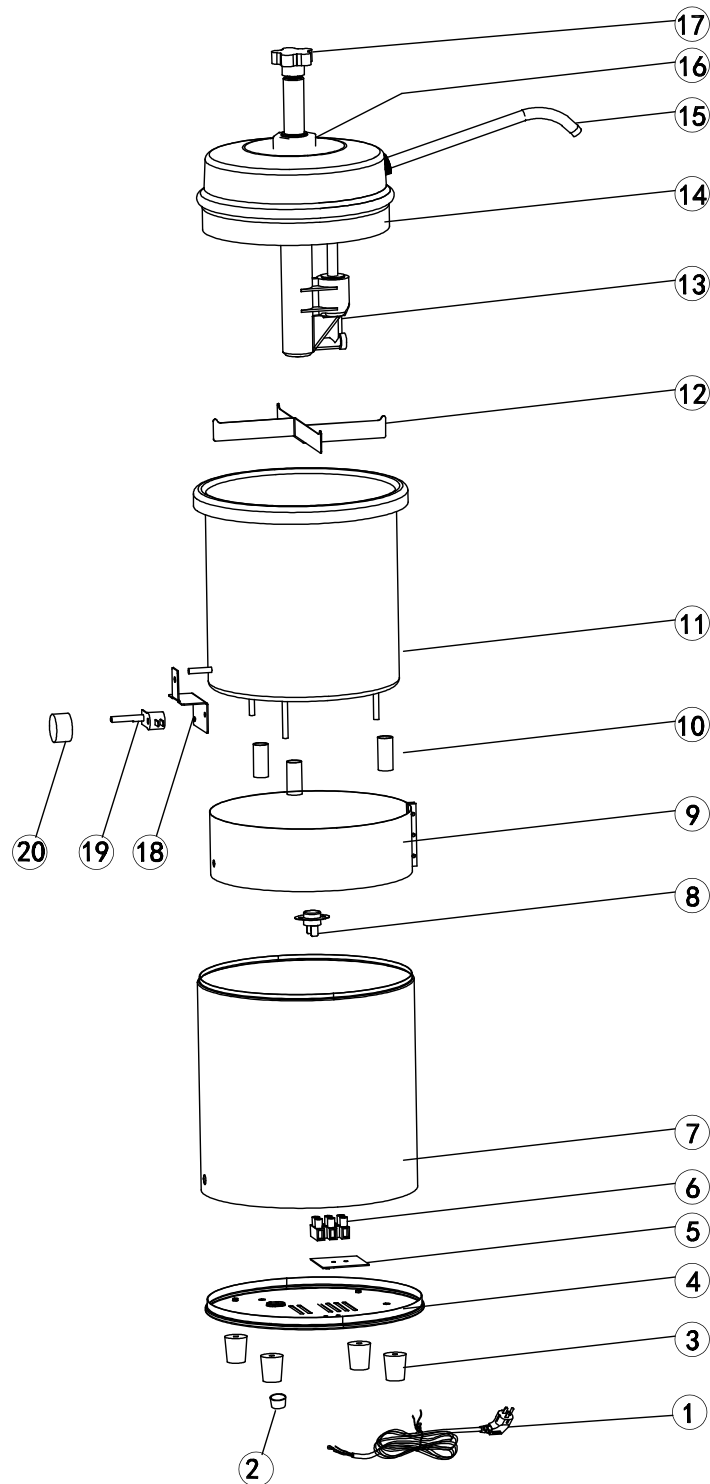
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67205	Heating Spout for 44310	1	67212	Wire Buckle for 44310	10	67219	Heat Conduction Plate for 44310	17
67206	Rear Board for 44310	2	67213	Insulation Plate for 44310	11	67220	Drum for 44310	18
67207	Heating Pipe for 44310	3	67214	Terminal for 44310	12	67221	Lid for 44310	19
67208	Heat Conduction Ring for 44310	4	67215	Switch for 44310	13	67222	Pump Assembly for 44310	20
67209	Bottom Board for 44310	7	67216	Temperature Knob for 44310	14	67223	Drain Pipe for 44310	21
62265	Feet for 44310	8	67217	Body Assembly for 44310	15			
67211	Power Cord for 44310	9	67218	Thermostat for 44310	16			

Model FW-CN-0004-S 44311

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67205	Heating Spout for 44311	1	67212	Wire Buckle for 44311	10	67219	Heat Conduction Plate for 44311	17
67206	Rear Board for 44311	2	67213	Insulation Plate for 44311	11	67220	Drum for 44311	18
67207	Heating Pipe for 44311	3	67214	Terminal for 44311	12	67221	Lid for 44311	19
67208	Heat Conduction Ring for 44311	4	67231	Switch for 44311	13	67222	Pump Assembly for 44311	20
67209	Bottom Board for 44311	7	67216	Temperature Knob for 44311	14	67223	Drain Pipe for 44311	21
62265	Feet for 44311	8	67217	Body Assembly for 44311	15			
67211	Power Cord for 44311	9	67218	Thermostat for 44311	16			

Parts Breakdown

Model FW-CN-0004-P 44312





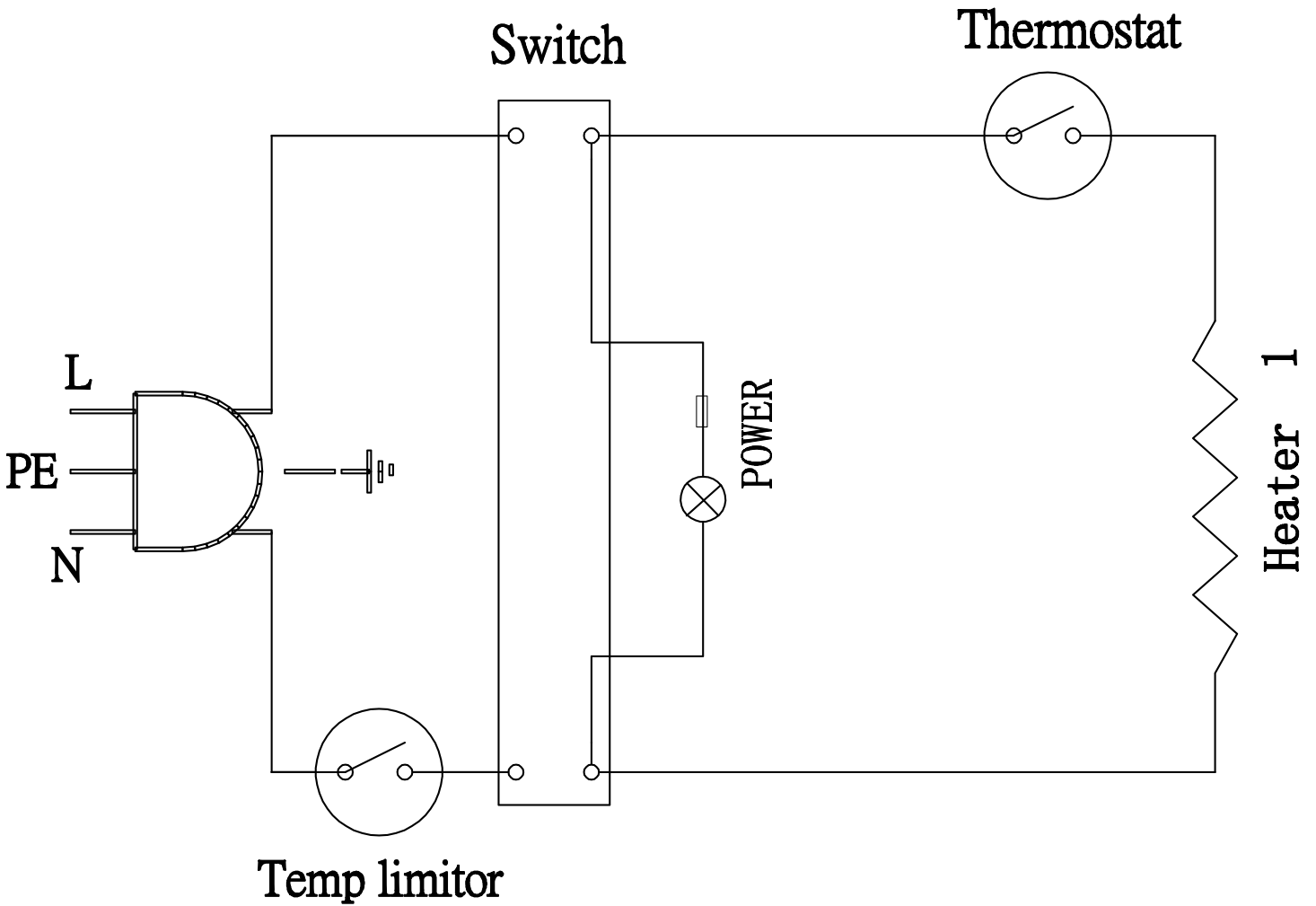
Parts Breakdown

Model FW-CN-0004-P 44312

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67211	Power Cord for 44312	1	67218	Thermostat for 44312	8	67223	Drain Pipe for 44312	15
67212	Wire Buckle for 44312	2	67208	Heat Conduction Ring for 44312	9	67230	Fixture Screw for 44312	16
62265	Feet for 44312	3	67219	Heat Conduction Plate for 44312	10	67234	Handle for 44312	17
67224	Bottom Board for 44312	4	67220	Drum for 44312	11	67235	Fixture Plate for 44312	18
67213	Insulation Plate for 44312	5	67226	Rack for 44312	12	67236	Thermostat for 44312	19
67214	Terminal for 44312	6	67222	Pump Assembly for 44312	13	67237	Temperature Knob for 44312	20
67225	Body Assembly for 44312	7	67221	Lid for 44312	14			

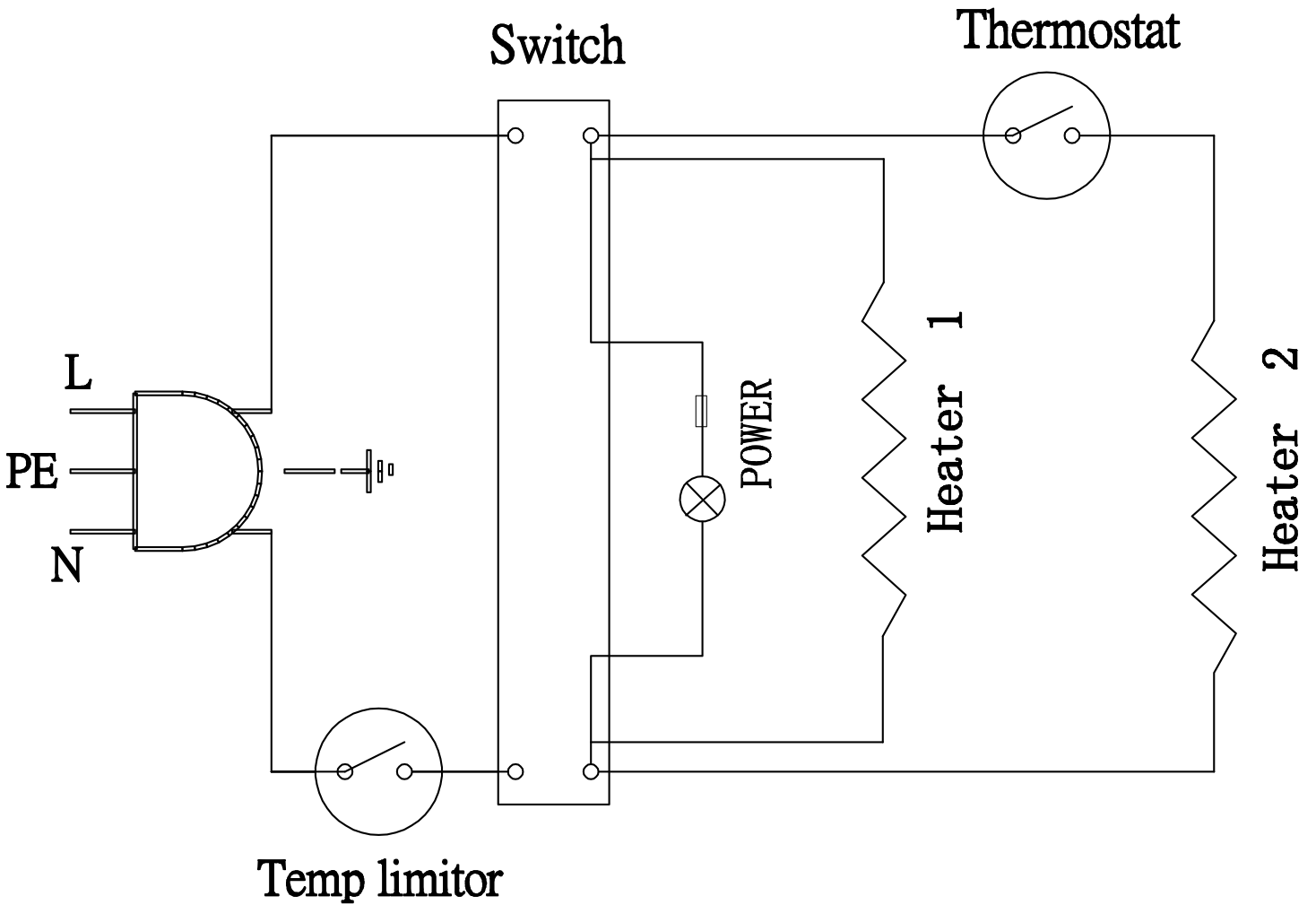
Electrical Schematics

Model FW-CN-0004 44310



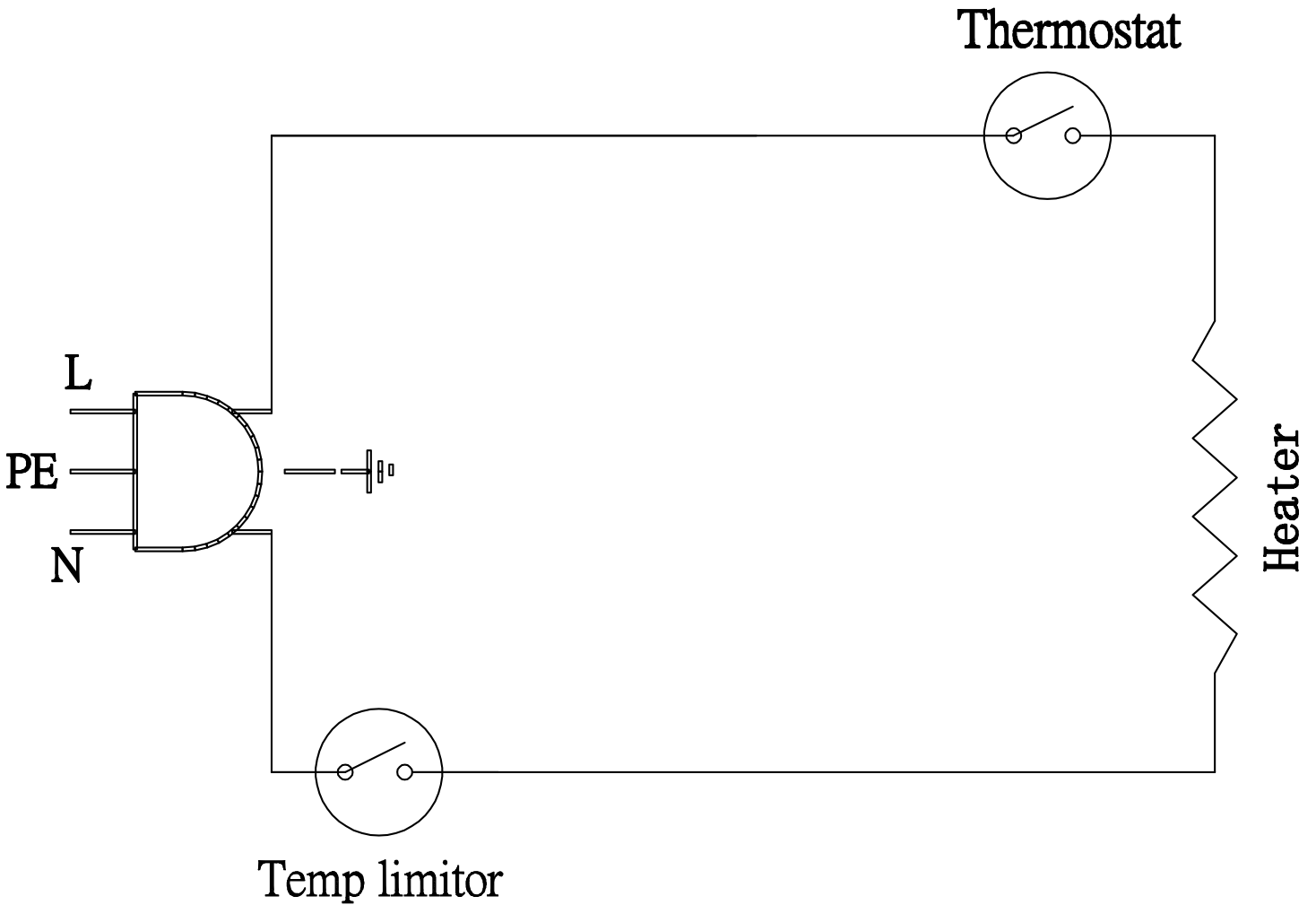
Electrical Schematics

Model FW-CN-0004-S 44311



Electrical Schematics

Model FW-CN-0004-P 44312





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.

