



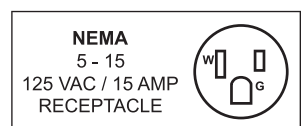
***Display Warmer***  
***Model DW-CN-1210***  
***Item 44506***  
***Instruction Manual***



*Revised - 05/09/2022*



Toll Free: 1-800-465-0234  
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[www.omcan.com](http://www.omcan.com)



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Model DW-CN-1210

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# General Information

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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.

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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

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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

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## 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.
- 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.
- The device is to be used indoors only.

# Safety and Warranty

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- 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.

**CAUTION: THIS DEVICE HAS BEEN DESIGNED AND BUILT FOR COMMERCIAL USE ONLY AND SHOULD BE OPERATED BY QUALIFIED PERSONNEL ONLY.**

Safe operation is only guaranteed when using the device for its intended purpose.

**This display warmer is intended only for keeping prepared food warm in the GN pans, do not use it to cook the food.**

**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

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<b>Model</b>	<b>DW-CN-1210</b>
<b>Temperature Range</b>	30 - 90°C / 86 - 194°F
<b>Capacity</b>	1210 L
<b>Rated Input Power</b>	1450 W
<b>Rated Current</b>	13A
<b>Grade of Waterproof</b>	IPX4
<b>Electrical</b>	110V / 60Hz / 1
<b>Pan Quantity</b>	3 x 1/1 GN (150mm deep)
<b>Dimensions</b>	48.3" x 30.2" x 54" / 1226 x 765 x 1370mm
<b>Weight</b>	176.4 lbs. / 80 kgs.
<b>Packaging Dimensions</b>	51.2" x 33.7" x 44" / 1300 x 855 x 1120mm
<b>Packaging Weight</b>	220.5 lbs. / 100 kgs.
<b>Item Number</b>	44506

## Installation

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### **WARNING! ELECTRICAL HAZARD!**

- The device must only be connected to a properly installed single socket with protective contact.
- Never pull on the cord to disconnect from the outlet.
- Cable must not be located near heat sources.

### **WARNING! HOT SURFACE!**

During operation some elements of the device will become very hot. To avoid burns, do not touch the hot elements.

- Do not use the device in case it does not function properly, has been damaged or has been dropped.
- Only use authorized parts and accessories with this unit.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Do not allow the cable to come into contact with water.
- Do not move or tilt the device when in operation.

**WARNING: THE DEVICE CAN CAUSE INJURIES DUE TO IMPROPER INSTALLATION, PLEASE ENSURE THE ELECTRICAL SOCKET CONFORMS TO THE UNIT'S RATING PLATE.**

## BEFORE FIRST USE

- Clean the device thoroughly (see Cleaning).
- Ensure the drain tap is closed.  
Ensure the device is turned off.
- Connect the device to a single grounded outlet.
- Fill the water reservoir for the GN Pans.

**Note: Never use the appliance without water in the tank, or the food will burn and the appliance will overheat and may get damaged.**

Fill the tank with water to a level between the “min” and “max” marks on the inside of the tank.

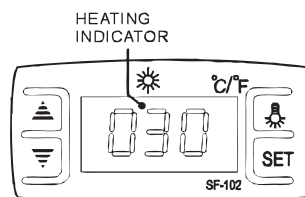
## MAINTAINING WATER LEVELS

- The appliance will beep when the water level is too low. Switch off the power (0).
- Remove the GN pans while wearing safety gloves. Then add water carefully to prevent hot water from splashing out.

**Note: Always keep the water level between the “min” and “max” levels during operation. Do not let the heater run while the tank is empty.**

## THERMAL CUT-OUT RESET

- This appliance is fitted with a thermal cut-out safety feature. Should the temperature exceed safe levels the appliance will automatically cut the power.
- Allow the appliance to cool for 30-45 minutes.



## SETTINGS

1. Press **SET** button: the set temperature is displayed.  
Press **▲** or **▼** button to modify and store the displayed value.  
Press **SET** button to exit the adjustment and display inside temperature of the unit.  
If no other button is pressed within 10 seconds, the internal temperature will be displayed.
2. Light: Press **☀** button, it turns on; press again, it turns off.
3. Heating Indicator: During heating, the LED is on; when the internal temperature is constant, the LED is off.
  - Set the temperature as required for respective foods. You may adjust the desired temperature in the range between 30°C-90°C / 86°F-194°F.
  - 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.
  - Some of the device parts become very hot, always use safety gloves when placing or removing foods.

# Operation

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- The foods are kept warm at the temperature set by you previously.
- 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.

**Danger: The water in the GN container basin can be very hot, ensure the water has cooled before draining it.**

## TIPS FOR USE

- Do not place any heavy objects on the glass shield. For storing plates and other heavy items, use the lower portion of the device and the included shelving.
- Place warm food products into the device so they can be served immediately.

# Maintenance

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- 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

- Only use a soft cloth and make sure you never use any kind of abrasive agents or pads which could scratch the surface.
- Remove the GN container before cleaning. Clean the GN containers regularly in warm water with a soft cloth and mild cleaning detergent. Rinse in clean water and dry.
- The device should be cleaned regularly.
- Drain water from the GN container basin (See Operation).
- 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.
- After you have completed the cleaning procedure, you should use a soft and dry cloth to wipe dry and polish the surface.
- Make sure the device has been cleaned properly before storing it.
  - Never use sharp tools or objects with sharp edges for cleaning the device.
  - Never use abrasive chemicals (e.g. scouring powder, agents containing alcohol, solvents) as they may damage the device's surface.



# *Maintenance*

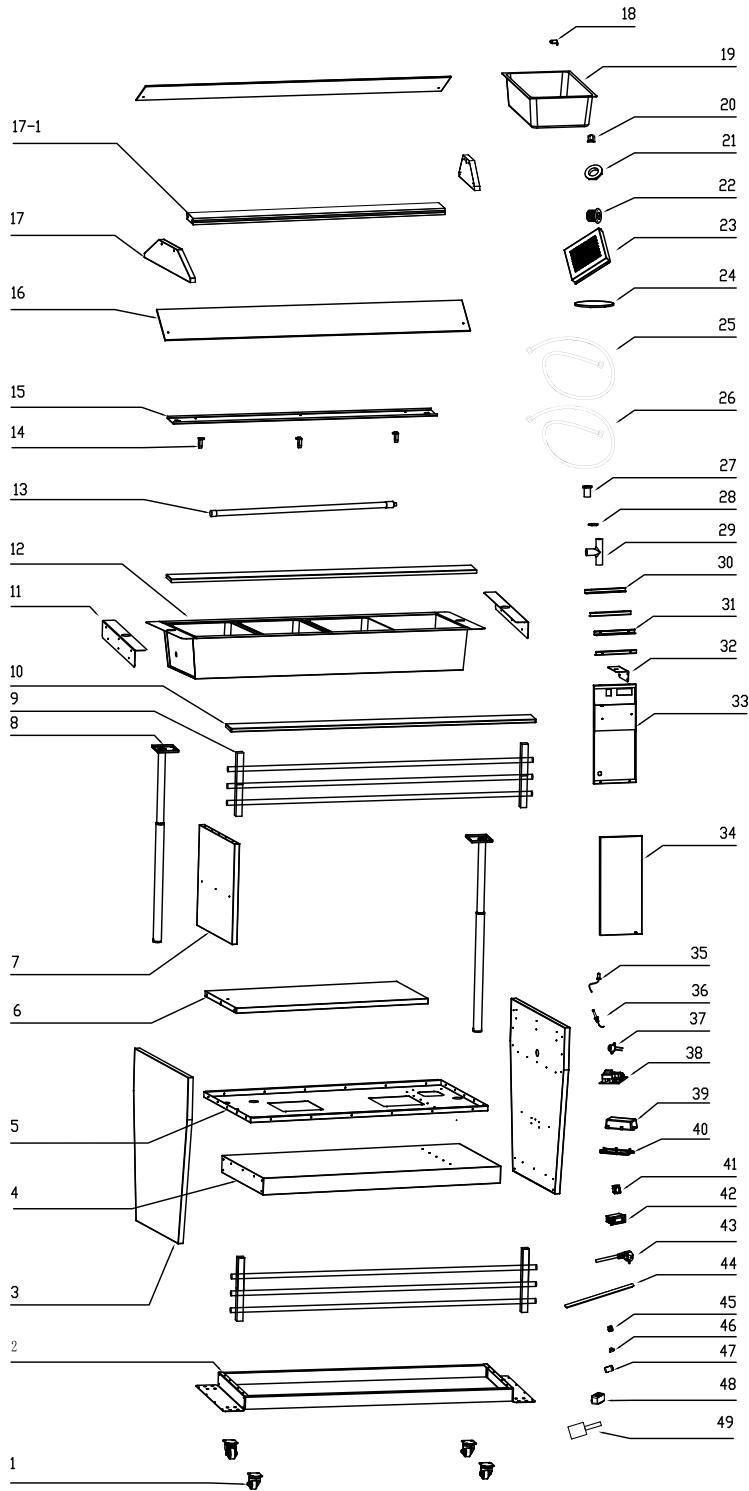
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## **MAINTENANCE**

- 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 DW-CN-1210 44506





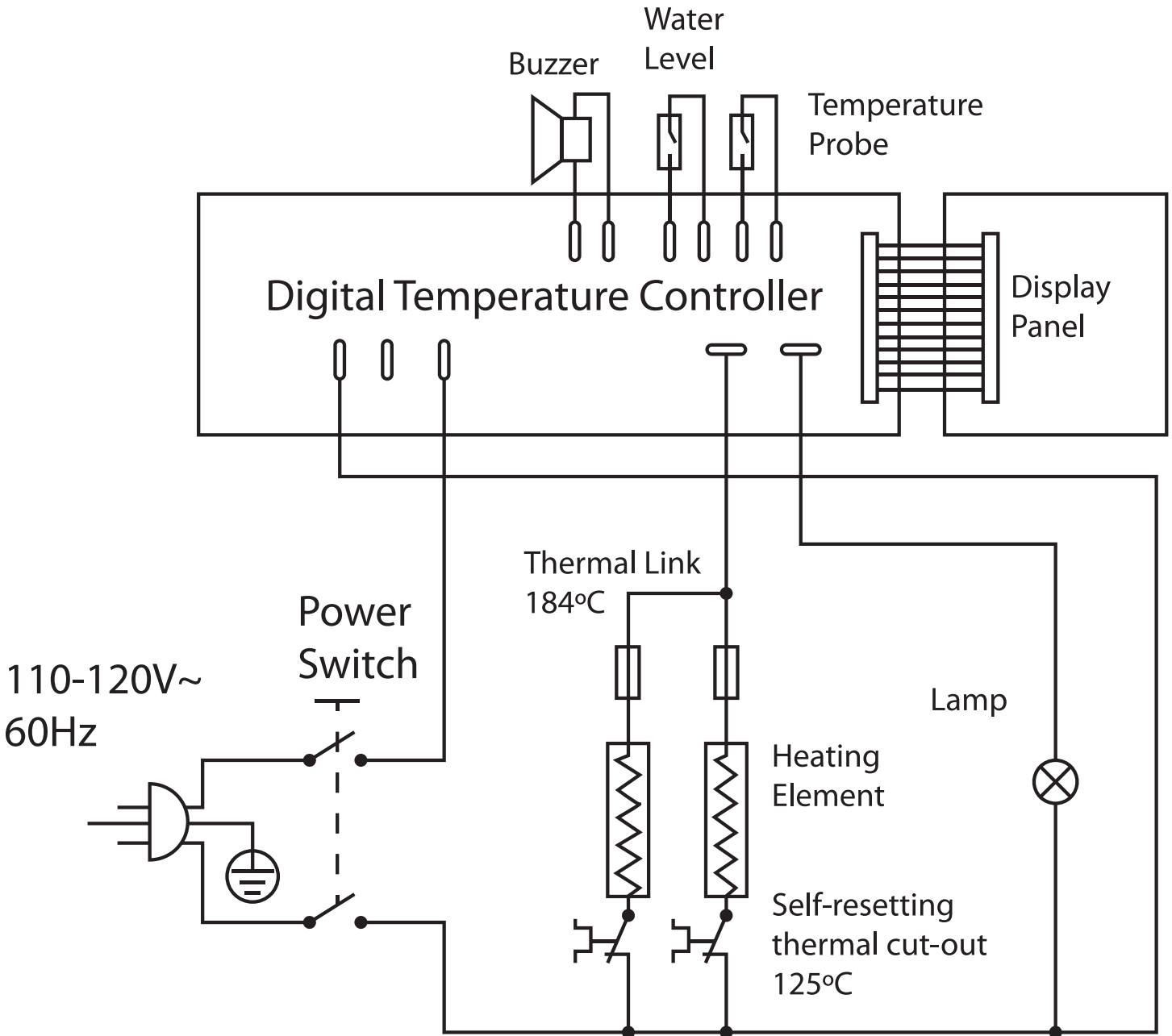
# Parts Breakdown

## Model DW-CN-1210 44506

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60561	Rear Wheels for 44506	1	AC036	Sunshade for 44506	17	AC051	Front Panel for 44506	34
AC011	Pulley Support Assembly for 44506	2	AC037	Sunshade for 44506	17-1	AC052	Temperature Sensor for 44506	35
AC022	Left/Right Side Panel Assembly for 44506	3	AC038	Upper Hinge for 44506	18	AC053	Liquid Level Sensor for 44506	36
AC023	Bottom Panel for 44506	4	AC039	1/1 GN Pan for 44506	19	AC054	Electronic Buzzer for 44506	37
AC024	Support Board for 44506	5	60670	PPR Pipe Clamp for 44506	20	AC055	Main Circuit Board for 44506	38
AC025	Shelf Board for 44506	6	AC040	Overfall Gad Nut for 44506	21	60136	Controller Panel for 44506	39
AC026	Middle Side Board for 44506	7	AC041	Overfall Gap for 44506	22	60137	Controller Box for 44506	40
AC027	Left/Right Assembly of Air Support for 44506	8	AC042	Heat Sink of Heating Plate for 44506	23	71514	Switch for 44506	41
AC028	Folding Support Assembly for 44506	9	AC043	Heating Plate Assembly for 44506	24	AC056	Digital Controller for 44506	42
AC029	Granite Operation Floor for 44506	10	AC044	Stainless Steel Outlet Water with Hexagonal Seal Ring for 44506	25, 28	AC057	Power Line for 44506	43
AC030	Lampshade for 44506	11	AC045	Stainless Steel Outlet Water with T-Junction for 44506	26, 29	AC058	GN Pan Bracket for 44506	44
AC031	Cabinet Foaming Assembly for 44506	12	AC046	Outfall for 44506	27	AC059	Tube Stopper for 44506	45
AC032	LED Lamp for 44506	13	AC047	Front Panel Upper Crossband for 44506	30	AC060	Cover Locks for 44506	46
AC033	Lamp Holder for 44506	14	AC048	Front Panel Lower Crossband for 44506	31	AC061	Resistant Magnetic Loop for 44506	47
AC034	Lampshade for 44506	15	AC049	Fixed Plate of Air Support for 44506	32	67683	LED Transformer for 44506	48
AC035	Side Glass of Sunshade for 44506	16	AC050	Switch Panel Assembly for 44506	33	68398	Copper Connection for 44506	49

# Electrical Schematics

Model DW-CN-1210 44506





# ***Notes***

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# 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](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_

Country: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (specify): \_\_\_\_\_

Other (specify): \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

**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.

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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.

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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.

