



Nacho Display Warmer

Model DW-CN-0100

Item 44674

Instruction Manual



Revised - 01/21/2020



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Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

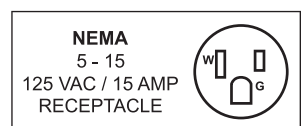


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General Information

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

It is important for your safety that you read all instructions before using this appliance. Always exercise basic safety precautions, including the following:

1. Use this appliance only for its intended purpose as described in this operation manual.
2. The Nacho Warmer must be properly installed before using it. Follow the below installation and precautions carefully.
3. Only connect to a electrical outlet with the correct electrical supply and proper grounding to reduce the



Safety and Warranty

risk of shock and fire. Do not cut or remove the grounding pin. If you do not have a three-prong electric receptacle outlet available, have a certified electrician install a proper outlet. DO NOT use a wall receptacle that is not properly grounded.

4. DO NOT abuse the cord by pulling it from the wall. Always grasp the plug firmly and pull straight out from the outlet. Immediately replace worn power cords, loose plugs and power outlets. If the supply cord is damaged, contact Omcan or its service agent or a qualified repair service.
5. DO NOT cover the electrical cord. Keep the cord away from walking areas. DO NOT attempt to operate this unit with a damaged cord or plug. DO NOT use extension cords or adapters to connect the unit to an electrical power source.
6. Unplug your appliance before any cleaning or making any repairs. DO NOT immerse in water.
7. This appliance should not be enclosed into a cabinet. It is designed for freestanding installation only to allow proper ventilation.
8. DO NOT operate your appliance near any combustible material.
9. DO NOT change, modify or tamper with this equipment.
10. DO NOT operate this appliance with missing or broken parts. Contact Omcan for replacement parts.
11. This appliance is intended for indoor use only. DO NOT use this piece of equipment near open water, swimming pools, hot tubs or wet environments.
12. DO NOT allow children to play with or near this appliance. Close supervision is necessary when the appliance is used near children.
13. This appliance is not intended for use by children or persons not trained for it's use.

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	DW-CN-0100
Chip Capacity	10 lbs. / 4.5 kgs.
Amps	1.3A
Power	160W
Electrical	120V / 60Hz / 1Ph
Dimensions	12.5" x 15.3" x 22.3" / 318 x 387 x 565mm
Weight	24 lbs. / 10.9 kgs.
Item Number	44674

Installation

SHIPPER INSPECTION

Upon receiving this piece of equipment immediately inspect outer shipping container for damage. Report any damage to outer box to carrier. Unpack the Nacho Warmer and inspect for damage. Report damage to carrier and Omcan. Check box to ensure all pieces are included. Contact Omcan for any missing or damage pieces.

PROPER LOCATION

The Nacho Warmer is a freestanding design for use on a stable counter or table top. It should not be placed in a built-in or recessed area. It should not be placed on cloth or leather material. To ensure that your Nacho Warmer works to the maximum efficiency it was designed for, keep it in a location where there is proper air circulation and proper electrical outlets. Choose a location where the Nacho Warmer will be at least 10" away from other equipment or walls and will not be exposed to direct sunlight. The Nacho Warmer is designed for indoor use only. It should not be operated in a damp or wet environment. It should not be placed near sinks, swimming pools, showers or hot tubs/jacuzzi. It is recommended that you allow 12" above the Nacho Warmer for easy loading.

Operation

The Nacho Warmer is a top loading appliance. Remove the easy to use plastic lid for filling. We suggest you keep the warming unit at least 2/3 full for the most pleasing look. Refrain from pouring chips from bag or box to avoid chip breakage and pouring in crushed chips and crumbs caused by manufacturing and shipping. Filling is best accomplished by hand. We recommend you wash your hands with soap and water and use rubber food safe gloves to handle chips. Gently transfer chips from bag or box to Nacho Warmer by cupping both hands and scooping up chips and setting them into the unit. At least once a day turn unit off and allow 15 minutes to cool, clean crumbs and broken chip from unit. Scrape crumbs across the holes located on floor of unit.



Operation

Remove and empty the crumb drawer. Be sure to place the drawer back before resuming operation.

Plug in and turn unit on. Heating strips in the bottom panel will keep chips warm and ready to serve. The mini flood lamp located in upper corner provides a bright pleasing appetizing look to fresh nacho chips. The heat from the lamp adds to the warming of the chips and keeps the air dry to prolong freshness of chips.

Abide by local food handling regulations. Serve chips from back fold down door using the scoop provided with this unit. Keep door shut when not serving to keep chips warm and fresh. Do not allow children or untrained persons in or around this unit. Avoid touching bottom or floor of this unit while in operation. It may be hot.

Do not use appliance for anything other than the indicated usage.

Maintenance

Before cleaning this unit, unplug from electrical outlet and allow the unit to cool for at least 15 minutes. Do not use abrasive cleaning agents, steel wool or abrasive cleaning pads on stainless steel surfaces. Do not use abrasive cleaning agents, steel wool or abrasive cleaning pads on printed graphics on door and on glass panels. Do not submerge unit in water or spray water into unit. Use only brush or plastic scraper to move crumbs and food debris from unit floor.

Clean the unit using mild food safe dish soap. Rinse with a water dampened sponge. Clean glass with a food safe glass cleaner.

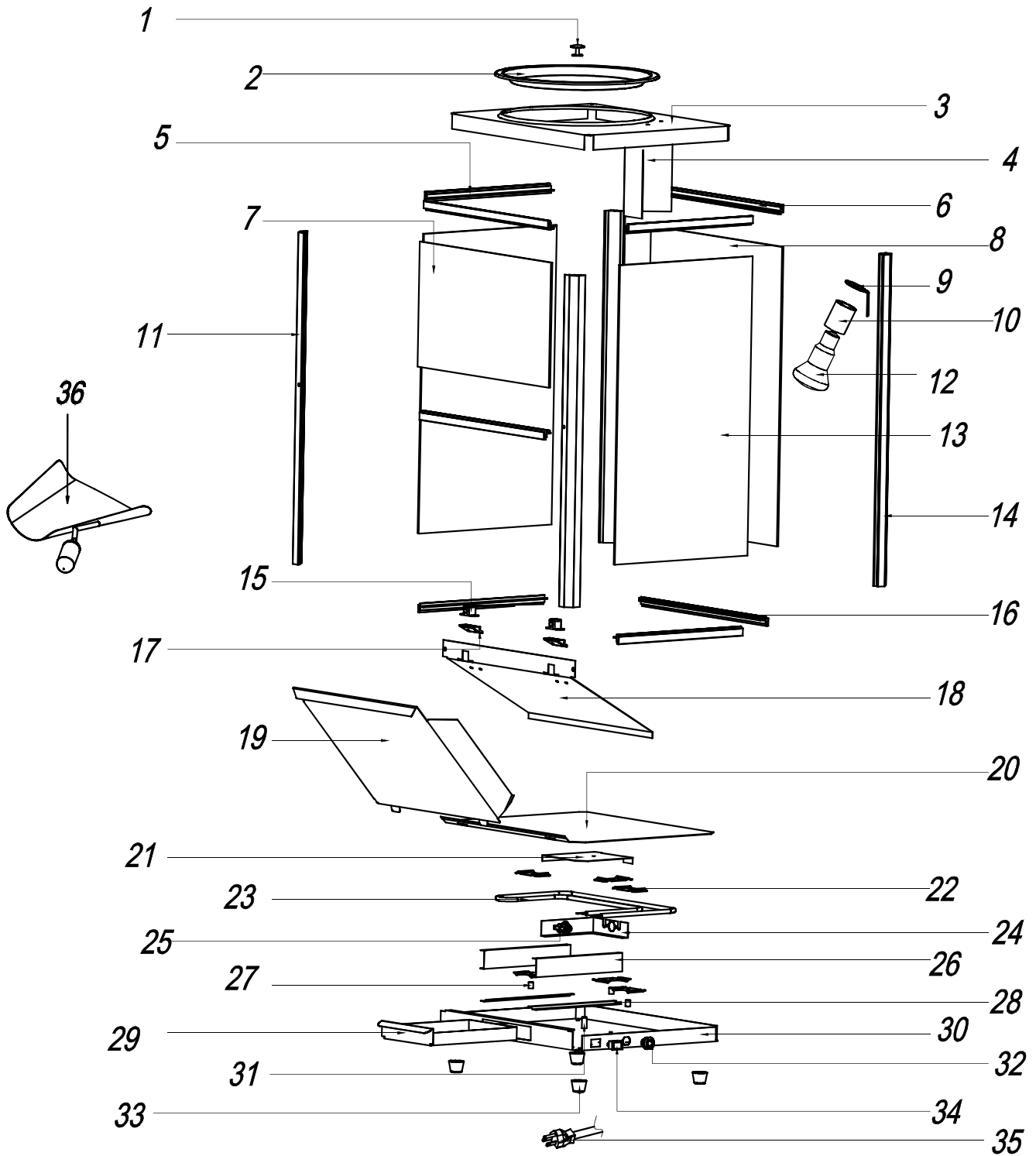
Dry with soft towel. Allow the Nacho Warmer to thoroughly dry before loading chips.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44674	DW-CN-0100	Counter Top Chip/Nacho Warmer 120V/60Hz/1 160W cETLus	EW-100

Parts Breakdown

Model DW-CN-0100 44674





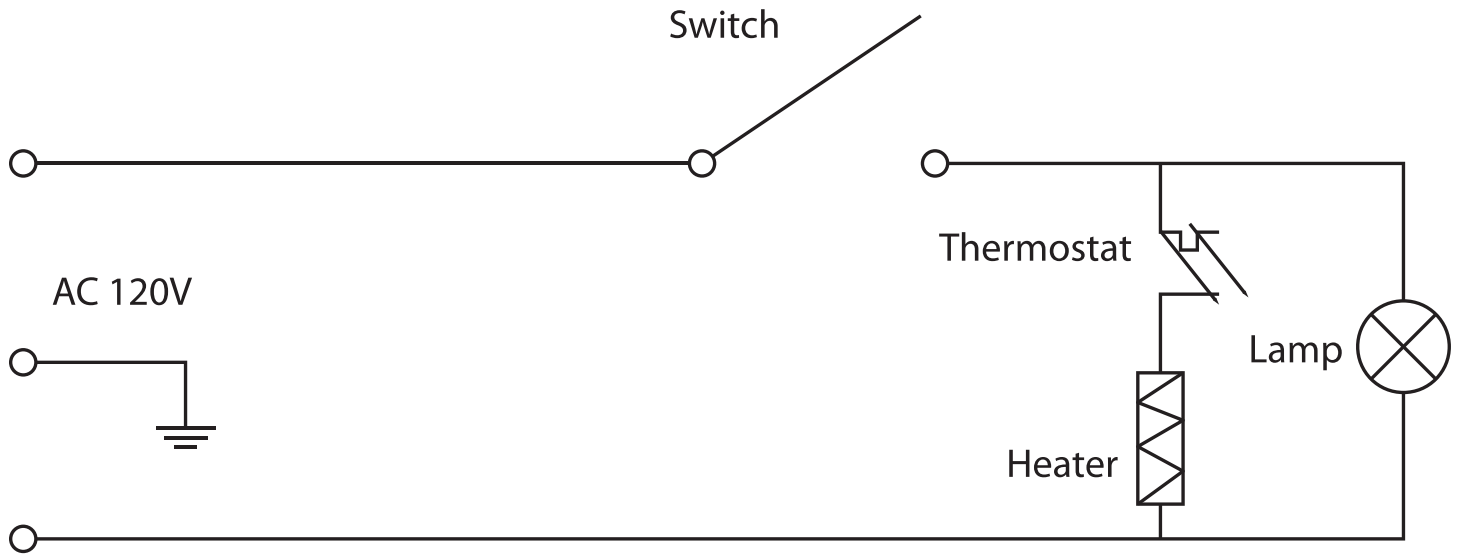
Parts Breakdown

Model DW-CN-0100 44674

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC080	Top Cover Handle for EW-100	1	AC092	Side Glass for EW-100	13	AC104	Thermostat for EW-100	25
AC081	Top Cover for EW-100	2	AC093	Back Light Stand for EW-100	14	AC105	Tray Holder for EW-100	26
AC082	Top Plate for EW-100	3	AC094	Magnet for EW-100	15	AC106	Warmer Washer for EW-100	27
AC083	Bulb Cover for EW-100	4	AC095	Bottom Glass Holder for EW-100	16	AC107	Tray Holder Bottom Plate for EW-100	28
AC084	Side Glass Holder for EW-100	5	AC096	Magnet Holder for EW-100	17	AC108	Tray for EW-100	29
AC085	Front and Back Glass Holder for EW-100	6	AC097	Deflector Plate for EW-100	18	AC109	Bottom for EW-100	30
AC086	Front Glass for EW-100	7	AC098	Angled Service Plate for EW-100	19	AC110	Warmer Wire Box Cover Washer for EW-100	31
AC087	Back Glass for EW-100	8	AC099	Bottom Plate for EW-100	20	AC111	Fuse for EW-100	32
AC088	Bulb Wire for EW-100	9	AC100	Warmer Wire Box Cover for EW-100	21	AC112	Feet for EW-100	33
AC089	Bulb Holder for EW-100	10	AC101	Warmer Holder Cover for EW-100	22	AC113	Switch for EW-100	34
AC090	Front Light Stand for EW-100	11	AC102	Warmer for EW-100	23	AC114	Power Line and Plug for EW-100	35
AC091	Light Bulb for EW-100	12	AC103	Warmer Wire Box for EW-100	24	AC115	Scoop for EW-100	36

Electrical Schematics

Model DW-CN-0100 44674





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.

