



Overhead Strip Warmers

*Models FW-CN-0001-B, 0002-B, 0003-B, 0004-B
Items 46687, 46640, 46697, 46698*
Instruction Manual



Revised - 02/27/2023



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



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Model FW-CN-0001-B / Model FW-CN-0002-B
Model FW-CN-0003-B / Model FW-CN-0004-B

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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

READ ALL INSTRUCTIONS BEFORE USING

- The appliance may only be installed and connected to the power supply, maintained, and repaired by a qualified electrician in accordance with local safety regulations. Do not repair or replace any part of the appliance unless specified in this manual.
- Work performed incorrectly may put your safety at risk
- This appliance is for commercial use only. Use for any other purpose is at the owners risk and could be

Safety and Warranty

dangerous. The manufacture cannot be held responsible for damage or injury caused by the improper use of this appliance.

- Caution: Keep children away from this appliance. Children should not be left alone or unattended in the area where the appliance is in use. They should never sit or stand on any part of the appliance.
- Do not touch the cooking surface or any areas near it.
- The connecting cable must not come into contact with the hot cooking surface.
- Do not switch the cooker on unless it is being used.
- Do not put kitchen foil or plastic on the cooking surface. Any object that can melt (i.e. plastics, foils, sugar) must be kept away from the cooking surface.
- Lime deposits are harmful to the cooking surface.

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-0001-B	FW-CN-0002-B	FW-CN-0003-B	FW-CN-0004-B
Material	430 Stainless Steel			
Power	500W	850W	1200W	1550W
Electrical	110-120V / 60Hz			
Heating Source	Electric Heating Element			
Net Dimensions (WDH)	25.8" x 6.1" x 3.9" 655 x 154 x 98mm	37.8" x 6.1" x 3.9" 960 x 154 x 98mm	49.8" x 6.1" x 3.9" 1265 x 154 x 98mm	61.8" x 6.1" x 3.9" 1570 x 154 x 98mm
Gross Dimensions (WDH)	26.8" x 8.7" x 5.5" 680 x 220 x 140mm	39" x 8.7" x 5.5" 990 x 220 x 140mm	50.8" x 8.7" x 5.5" 1290 x 220 x 140mm	63" x 8.7" x 5.5" 1600 x 220 x 140mm
Net Weight	6.2 lbs. / 2.8 kgs.	8.4 lbs. / 3.8 kgs.	10.6 lbs. / 4.8 kgs.	13 lbs. / 5.9 kgs.
Gross Weight	7.7 lbs. / 3.5 kgs.	10.6 lbs. / 4.8 kgs.	13.7 lbs. / 6.2 kgs.	15.9 lbs. / 7.2 kgs.
Item Number	46687	46640	46697	46698

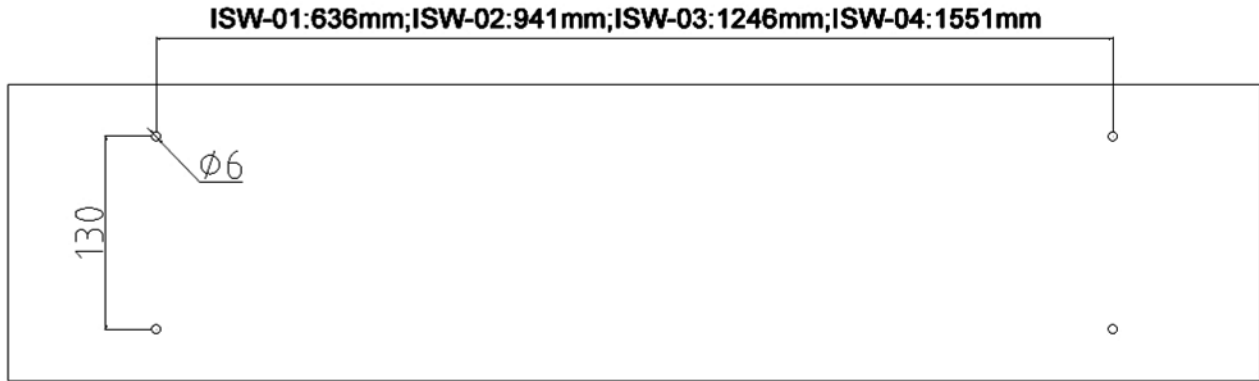
Installation

1. Open the carton, you will find 2 mounting brackets and 1 Main body.
2. There are 2 screws on each side of the Main Body, before assembly you should remove them from the base, then affix the Mounting Brackets on the base of the Main Body tightly.

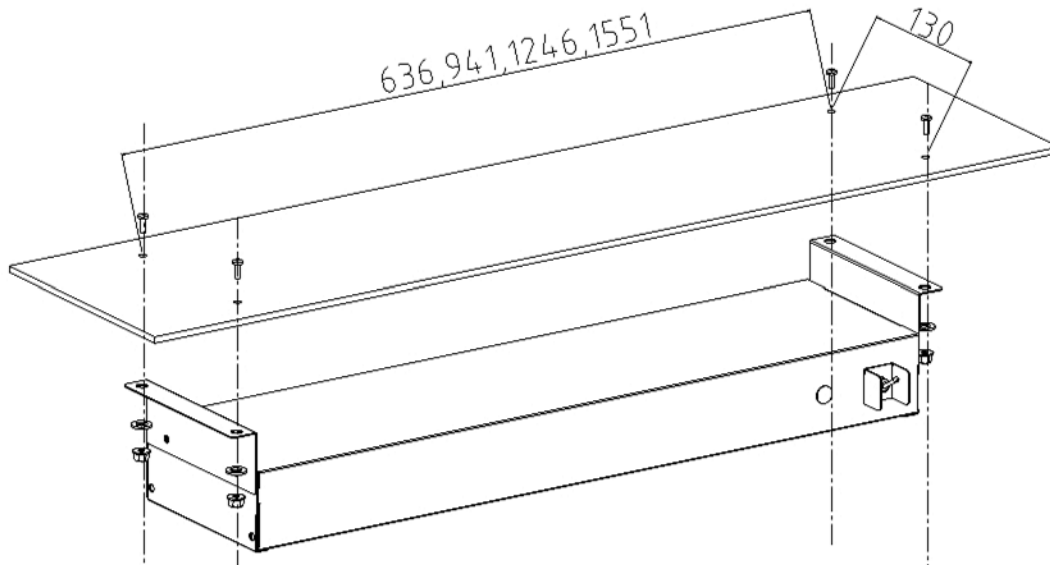


Caution: To prevent combustion or damage to materials, do not install the unit less than 10" (254mm) above a non-metallic surface.

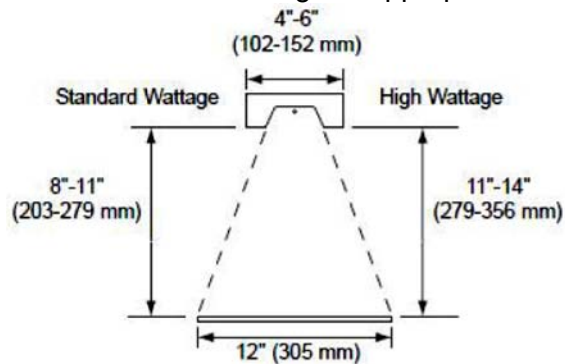
Installation



1. Mounting the unit under a shelf, please drill 4 holes (6mm diameter) as shown above.



2. Align the 4 drilled holes of the shelf with the bracket plate mounting holes of the unit. Secure the brackets with the supplied screws and nuts.
3. Fasten the bracket to the underside of the shelf using the appropriate fasteners (not included).



4. Recommended element height (see above).

Operation

- All foodservice equipment should be operated by trained personnel.
- Do not allow your customers to come into contact with any surface labeled "CAUTION HOT".
- Switch on the unit. Place precooked product under the heat source. Maximum heat coverage is equivalent to unit length.
- Never hold food below 150°F.

Note: Because these units utilize an energy regulator, there is no specific temperature range available. In order to maintain an appropriate temperature you need to ensure the correct height to keep food warm.

Maintenance

CLEANING

- Never clean any electrical units by immersing it in water.
- Never clean any electrical units with water jets.
- Disconnect power before cleaning or servicing unit.
- Clean unit daily. Use warm, soapy water. Mild cleansers and non-abrasive pads may be used to remove baked-on food.

Troubleshooting

ALWAYS CHECK THE FOLLOWING WHEN ISSUES ARISE:

- Is the unit connected to a live power source?
- Check the circuit breaker.
- Is the power switch on and the pilot light illuminating?
- Check the rating plate. Is the unit operating on the proper voltage?

If the above has been checked and there is still an issue with your unit, please contact Omcan directly.

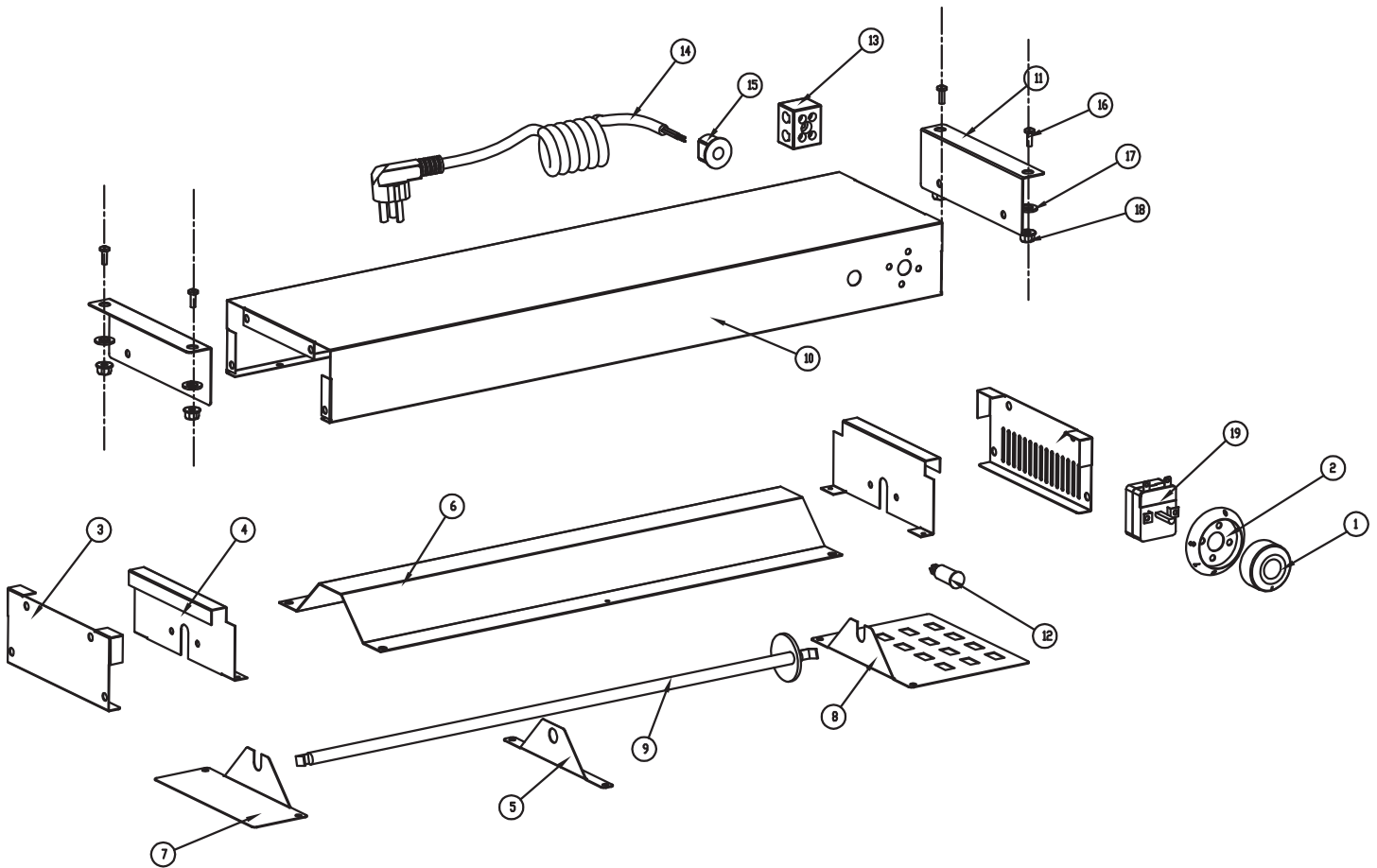
Parts Breakdown

Model FW-CN-0001-B 46687

Model FW-CN-0002-B 46640

Model FW-CN-0003-B 46697

Model FW-CN-0004-B 46698



Parts Breakdown

Model FW-CN-0001-B 46687

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD131	Knob for 46687	1	AD138	Bottom Board of Control Box for 46687	8	AD145	Power Cord Fixer for 46687	15
AD132	Knob Base for 46687	2	AD139	Heater for 46687	9	AD146	Screws for 46687	16
AD133	Left Side Board for 46687	3	AD140	Outer Cover for 46687	10	AD147	Washers for 46687	17
AD134	Top-Left Heater Fixer for 46687	4	AD141	Bracket for 46687	11	AD148	Nuts for 46687	18
AD135	Mid Heater Fixer for 46687	5	AD142	Indicator for 46687	12	AD149	Energy Regulator for 46687	19
AD136	Reflector for 46687	6	AD143	Terminal Block for 46687	13	AD150	Right Side Board for 46687	20
AD137	Bottom-Left Heater Fixer for 46687	7	AD144	Power Cord and Plug for 46687	14			

Model FW-CN-0002-B 46640

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD131	Knob for 46640	1	AD152	Bottom Board of Control Box for 46640	8	AD145	Power Cord Fixer for 46640	15
AD132	Knob Base for 46640	2	AD153	Heater for 46640	9	AD146	Screws for 46640	16
AD133	Left Side Board for 46640	3	AD154	Outer Cover for 46640	10	AD147	Washers for 46640	17
AD134	Top-Left Heater Fixer for 46640	4	AD141	Bracket for 46640	11	AD148	Nuts for 46640	18
AD135	Mid Heater Fixer for 46640	5	AD142	Indicator for 46640	12	AD149	Energy Regulator for 46640	19
AD151	Reflector for 46640	6	AD143	Terminal Block for 46640	13	AD150	Right Side Board for 46640	20
AD137	Bottom-Left Heater Fixer for 46640	7	AD144	Power Cord and Plug for 46640	14			



Parts Breakdown

Model FW-CN-0003-B 46697

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD131	Knob for 46697	1	AD156	Bottom Board of Control Box for 46697	8	AD145	Power Cord Fixer for 46697	15
AD132	Knob Base for 46697	2	AD157	Heater for 46697	9	AD146	Screws for 46697	16
AD133	Left Side Board for 46697	3	AD158	Outer Cover for 46697	10	AD147	Washers for 46697	17
AD134	Top-Left Heater Fixer for 46697	4	AD141	Bracket for 46697	11	AD148	Nuts for 46697	18
AD135	Mid Heater Fixer for 46697	5	AD142	Indicator for 46697	12	AD149	Energy Regulator for 46697	19
AD155	Reflector for 46697	6	AD143	Terminal Block for 46697	13	AD150	Right Side Board for 46697	20
AD137	Bottom-Left Heater Fixer for 46697	7	AD144	Power Cord and Plug for 46697	14			

Model FW-CN-0004-B 46698

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD131	Knob for 46698	1	AD160	Bottom Board of Control Box for 46698	8	AD145	Power Cord Fixer for 46698	15
AD132	Knob Base for 46698	2	AD161	Heater for 46698	9	AD146	Screws for 46698	16
AD133	Left Side Board for 46698	3	AD162	Outer Cover for 46698	10	AD147	Washer for 46698	17
AD134	Top-Left Heater Fixer for 46698	4	AD141	Bracket for 46698	11	AD148	Nuts for 46698	18
AD135	Mid Heater Fixer for 46698	5	AD142	Indicator for 46698	12	AD149	Energy Regulator for 46698	19
AD159	Reflector for 46698	6	AD143	Terminal Block for 46698	13	AD150	Right Side Board for 46698	20
AD137	Bottom-Left Heater Fixer for 46698	7	AD144	Power Cord and Plug for 46698	14			

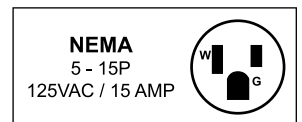
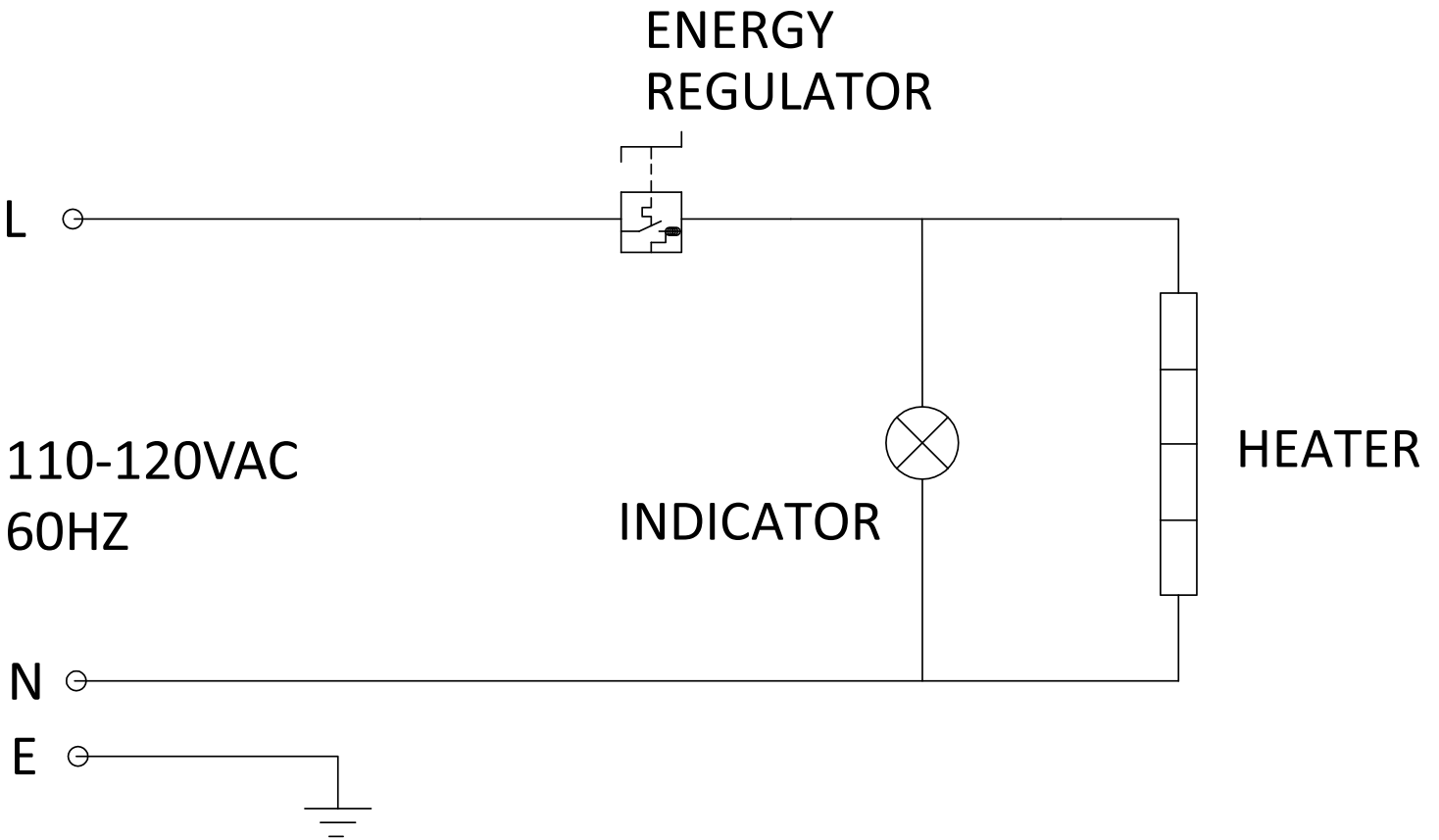
Electrical Schematics

Model FW-CN-0001-B 46687

Model FW-CN-0002-B 46640

Model FW-CN-0003-B 46697

Model FW-CN-0004-B 46698





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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.

