



Display Warmer
Model DW-CN-0660
Item 21479
Instruction Manual



Revised - 11/01/2019



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

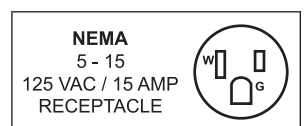


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General Information

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 Compagnie Limitée 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, sain 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 appropriés. 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

- Repairs must be performed by qualified technicians or those who are authorized by Omcan.
- When installing, operating or performing maintenance, following the instructions in this manual to ensure the safety use of all persons.
- Keep this instruction manual for future reference and give it to the next user (if applicable).
- When unpacking, make sure none of the parts are missing or damaged. In this case, contact the dealer or Omcan at 1-800-465-0234.
- Keep the packing material out of reach of the children to avoid accidents.

Safety and Warranty

- This appliance is to be only operated by those familiar with the unit.
- Do not operate the unit unsupervised.
- Only use original spare parts when repairing the unit.
- The unit is for commercial use only.
- Do not rinse the equipment with water directly or pressurized jets.
- Clean the surface of stainless steel periodically.

Omcan display warmers are engineered and designed to maintain previously cooked foods at serving temperatures.

Improper use of this machine's maximum temperature for extended periods of time, in an attempt to thoroughly cook food products, is prohibited. Such operation will void the manufacturer's warranty and may result in under cooked and therefore unsafe food.

1 YEAR PART 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	DW-CN-0660
Power	1.2 kW
Shelf Sizes	10.25" x 25" / 260 x 635mm 12.75" x 25" / 324 x 635mm
Pan Size	13.75" x 9.75" x 1.5" / 349 x 248 x 38mm
Temperature Range	30° - 85°C / 86° - 185°F
Exterior Lights	Incandescent x 2
Interior Lights	Fluorescent x 1
Electrical	110V / 60Hz / 1Ph
Dimensions	19" x 26" x 23.5" / 483 x 660 x 597mm
Weight	59.4 lbs. / 26.9 kgs.
Item Number	21479

Installation

1. Before using this machine, please make sure the machine is safely grounded.
2. The voltage supply must be correspond with the rated voltage of the warmer.
3. Screw the side glass into place with the 8 screw provided.
4. Each time before using the machine, add 0.6 liters (0.16 gallons) of water into the water tray of this machine.
5. After connecting the machine to the power supply, the power indicator will be on. Turn on the heating switch to select the desired temperature. Air convection will keep the desired temperature throughout the machine.
6. If light is needed, use the light bulb type equipped with the machine.
7. After using, always clean the machine. For safety reasons, cut off power supply and unplug before any cleaning.
8. If any abnormal objects, substances or noises, turn the machine off and contact a qualified technician.

NOTE: THIS UNIT IS DESIGNED TO HOLD FOOD WARM. IT IS NOT DESIGNED TO COOK FOOD. ALL FOOD MUST BE FULLY COOKED AND HEATED PRIOR TO PLACING IT INTO THE WARMER. DO NOT OPERATE THIS MACHINE AT THE MAXIMUM TEMPERATURE SETTING FOR AN EXTENDED PERIOD OF TIME.

Operation

Before using the machine, a complete cleaning of the machine must be performed.

Operation

Before placing food in the warmer, let the machine operate at desired temperature for 15 minutes.

Food must already be cooked and heated before placing in the machine. This machine is not designed to cook food.

Check the temperature inside the machine regularly.

NOTE: Monitor food temperature closely to ensure food safety. DO NOT maintain a temperature of 85°C for extended periods of time.

All numbers in brackets below refer to the Parts Breakdown.

1. Plug the machine in and press the power switch. The indicator light (28) will light to indicate power.
2. Then choose the desired temperature by adjusting the switch button (32).
3. After adjusting the temperature, the processing indicator light (29) will turn on. This shows that the unit is in the process of heating up or is already heated up.
4. When finished with the machine, turn the temperature control to the lowest setting and switch OFF. Then unplug the unit. If removing hot items from the unit, use protective gloves.
5. Proceed to clean the machine by the instructions listed.

DO NOT WASH ANY PART OF APPLIANCE DIRECTLY WITH WATER.

TRANSPORTATION AND STORAGE

During transportation, the machine should be careful handled. There should be no shaking. It should not be put up-side-down. The unit should be stored in a ventilated warehouse.

Maintenance

CLEANING

To increase service life, clean equipment daily.

NOTE: Do not use detergents which are acidic, corrosive or contain chlorine.

NOTE: Do not immerse the cord, plug or machine in water or any other liquid. Do not use pressurized water jets to clean the machine.

1. Turn the machine off and unplug it from the electrical socket. Let the machine cool completely before cleaning.
2. Use a damp cloth or sponge, use detergent and water to clean the equipment.
3. A high quality, non-toxic glass cleaner can be used to clean the glass on the machine.

Maintenance

4. Completely dry the machine before using.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
21479	DW-CN-0660	Display Warmer 26" / 660mm Wide Red 1200 W 110V/60/1 cQPSus	FW-3

Parts Breakdown

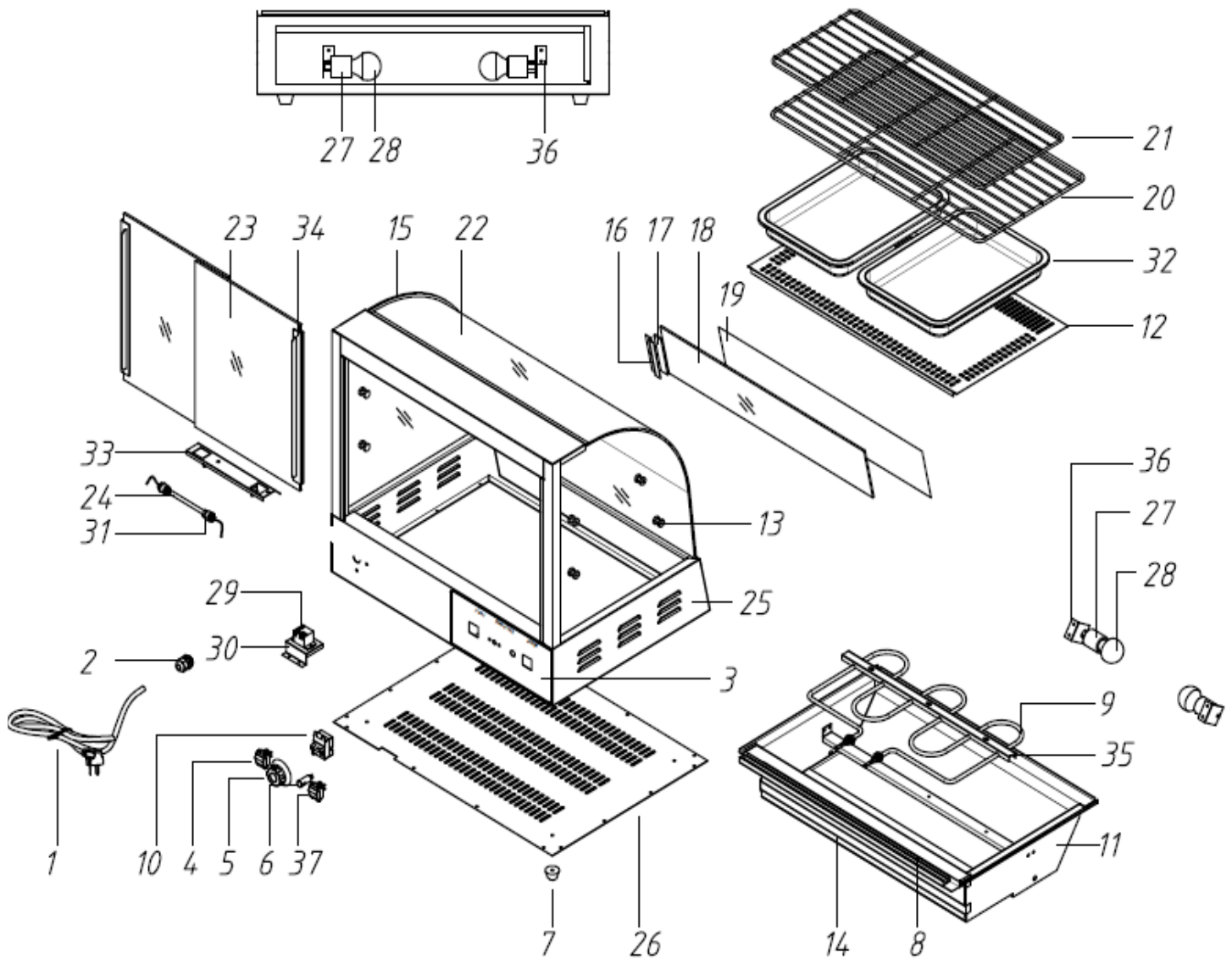
Model DW-CN-0660 21479

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
24702	Power Cord for FW-3	1	24715	Support for FW-3	14	AC137	Baseboard for FW-3	26
24703	Power Cord Holder for FW-3	2	24716	Side Glass for FW-3	15	24728	40 W Light Holder for FW-3	27
24704	PVC Sticker for FW-3	3	24717	Fixed Plate for FW-3	16	24729	40 W Light for FW-3	28
24705	Light Switch for FW-3	4	AC135	Gasket for FW-3	17	37496	Relay for FW-3	29
25172	Temperature Controller for FW-3	5, 10	AC136	Light Box Glass for FW-3	18	AC138	Relay Socket for FW-3	30
24707	Indicator Light for FW-3	6	24720	Decorate Board (including 2 Glass and 1 PVC Color Board) for FW-3	19	AC139	Halogen Lamp Holder for FW-3	31
24708	24 H Plastic Feet for FW-3	7	24721	320mm Shelf for FW-3	20	AC140	Food Tray for FW-3	32
24709	Door Guide Slot for FW-3	8	24722	260mm Shelf for FW-3	21	AC141	Halogen Lamp Holder Socket for FW-3	33
24710	Heater for FW-3	9	24723	Curved Glass for FW-3	22	AC142	Door Glass Handle for FW-3	34
24712	Base for FW-3	11	24724	Door Glass for FW-3	23	AC143	Heater Strator for FW-3	35
24713	Cover Board for FW-3	12	24725	Halogen Lamp for FW-3	24	AC144	Bulb Holder Socket for FW-3	36
24714	M5x12 Screw for FW-3	13	24726	Bottom Cover for FW-3	25	AC145	Power Switch for FW-3	37

Parts Breakdown

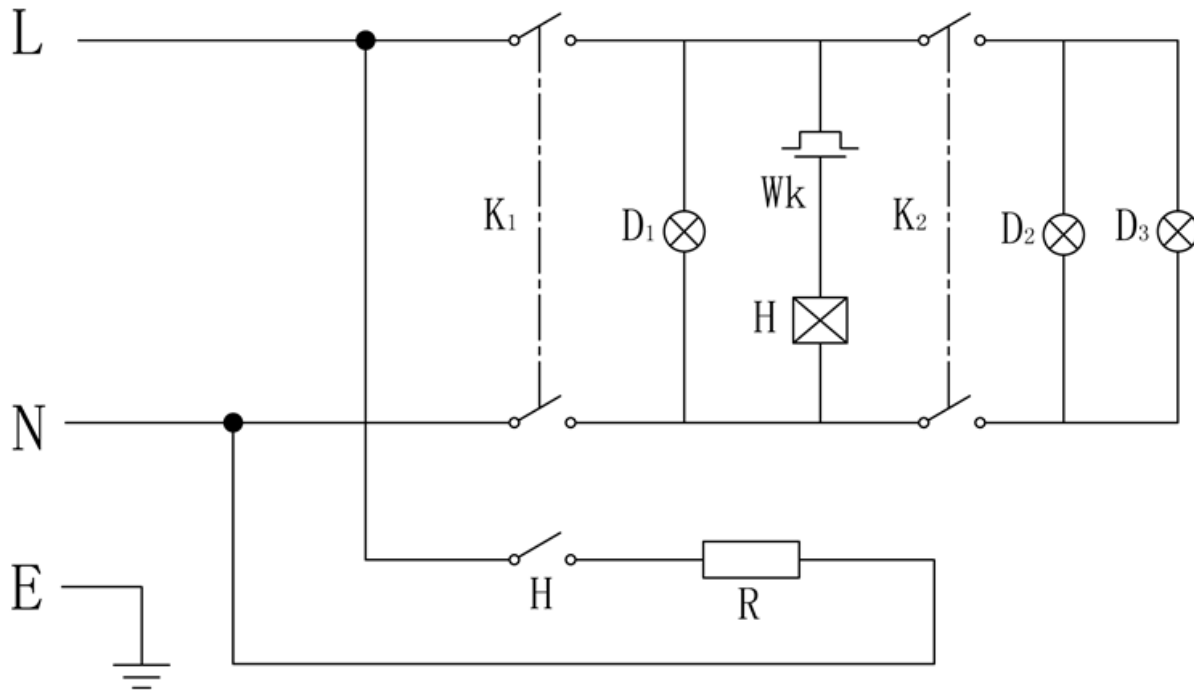
Model DW-CN-0660 21479

back side of the tank



Electrical Schematics

Model DW-CN-0660 21479



k1: Power Switch	K2: Light Switch	D1: Power Indicator
D2: Bulb	D3: Halogen Lamp	
H: Relay	R: Heater	WK: Thermostat



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

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 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.

