



Food Warmers
Model FW-CN-0533, 0533-B
Item 21637, 46572
Instruction Manual



Revised - 01/31/2020



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

*** Food Tray
not included.**

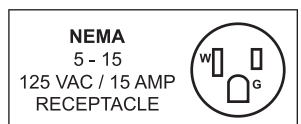


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General Information

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 bon 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

When using this machine, basic safety precautions should always be acknowledged including the following:

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the switch or plug in water or any other liquid.
3. Children should be supervised around the machine at all times.
4. Unplug the machine from the power source when not in use, replacing parts, and before cleaning.
5. Never touch the lamp shade, bulb, and frame when the machine is in use.

Safety and Warranty

6. Do not operate the machine with a damaged cord or plug, or if the machine malfunctions or is damaged in any manner. Call your authorized service provider or agent at once for possible replacement or repair.
7. Do not let the power cord hang over the edge of a table or counter, or allow the cord to come into contact with hot surfaces.
8. Never clean the heat lamp with a wet cloth when the unit is plugged in.
9. This machine must be placed on a flat, level surface during operation.
10. Handle the machine with care while transporting.
11. The machine is not for outdoor use.
12. **Save these instructions.**

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!

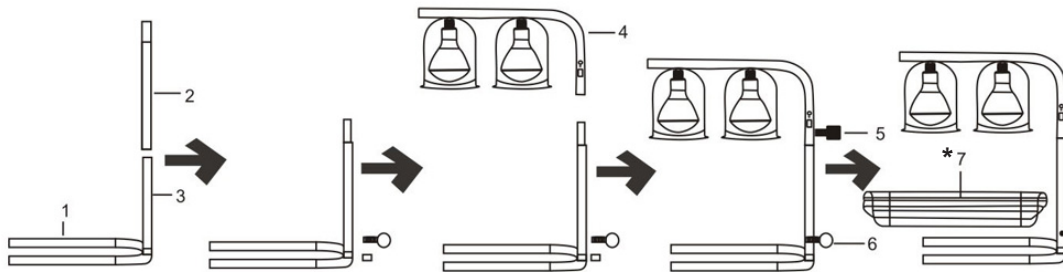
Technical Specifications

Model	FW-CN-0533	FW-CN-0533-B
Color	Silver	Black
Electrical	110V / 60Hz / 1	
Power	500 W (2 x 250 W)	
Length of Cord	65" / 1651mm	
Base to Bulb (Default Height)	15" / 381mm	
Base to Bulb (Max Height)	21" / 533mm	
Protector	Safety Switch	
Dimensions	22.5" x 13" x 28" / 572 x 330 x 711mm	
Weight	6 lbs. / 2.7 kgs.	
Item Number	21637	46572

Installation

ASSEMBLY INSTRUCTIONS

1. Put the lamp base (1) on flat, level surface.
2. Insert the middle lamp frame (2) into the aluminum tube (3) of the base frame.
3. Insert the upper lamp frame (4) into the middle frame and fix them with the screw (5).
4. Adjust the total height of the warmer and tighten in place by screwing the threaded nut (6).
5. Put the food tray (*7) in place.
6. Plug in the power cord and turn on the switch to check the bulb, then the appliance is ready for using.



* Food tray not included.

Operation

1. Put the cooked food into the tray.
2. Plug in the power cord and turn on the machine.
3. Adjust the height of the frame for your desired temperature of the food.

Maintenance

If the bulb stops working:

1. Make sure that the electrical plug is properly connected and the power switch is turned on.
2. Check the bulb to make sure it is not burnt out.

Caution: Unplug before reattaching the bulbs to avoid electrical shock.

How to clean

1. Unplug the machine before cleaning.
2. Clean the food tray with water or light detergent.
3. When cleaning the other parts (except the lamp shade), spray water or detergent first, then wipe it with a soft cloth.
4. Clean the lamp shade with a dry cloth, never use a wet cloth. Only clean the shade after it has cooled down completely.

Attention:

- In order to prevent electrical shock, never put the lamp shade or switch part into water or close to any other liquid.
- It is better to clean the machine with a dry cloth. The machine's finish will tarnish or fade if it stays in contact with any liquid for a long time.

Tips

- Ensure the entire machine is dry before storing.
- It is always a good idea to clean the frame and food tray as soon as possible after use to avoid hardening and drying food or liquid products, which makes the machine more difficult to clean.

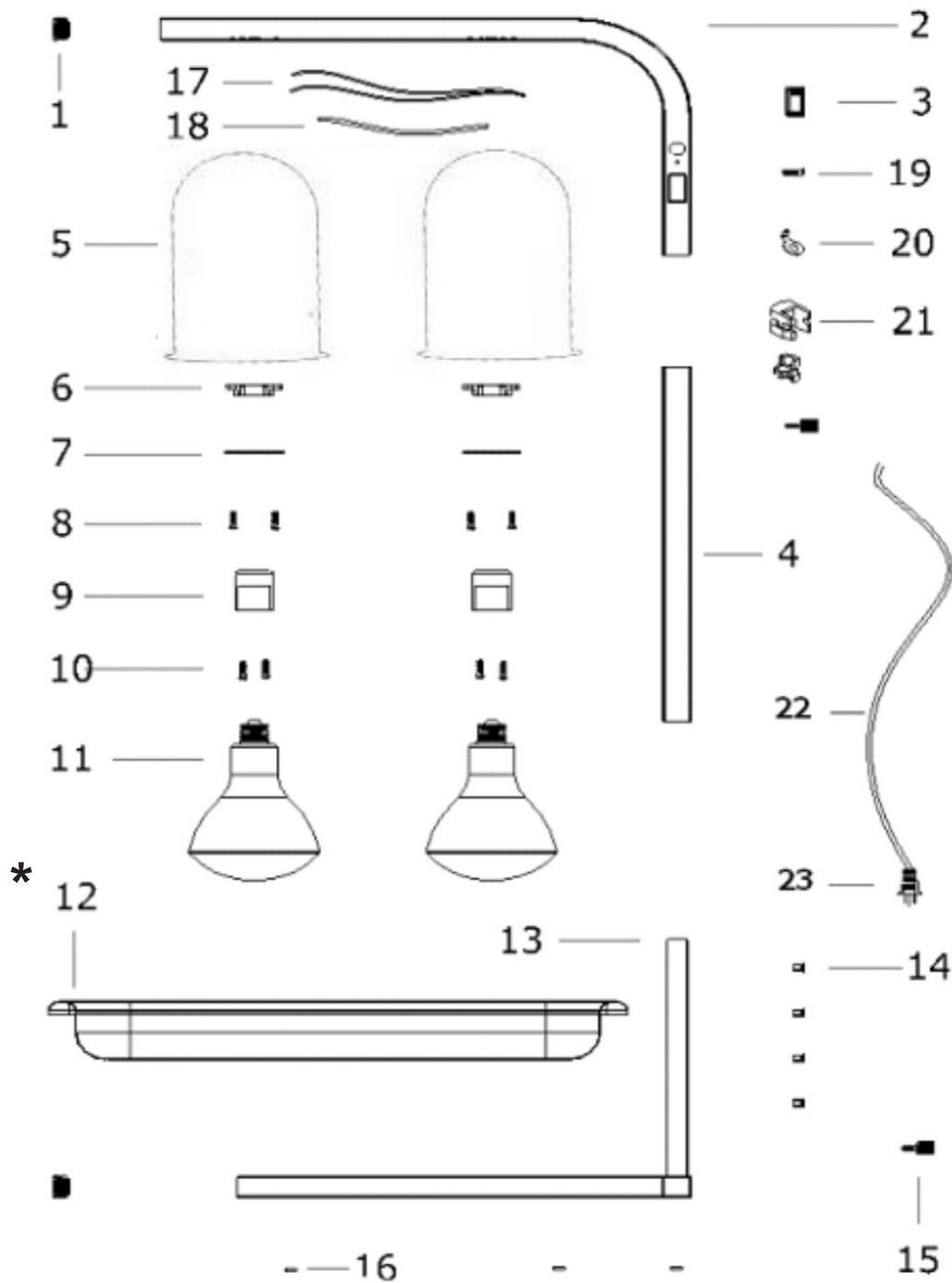
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
21637	FW-CN-0533	Heat Lamp 2 Bulbs 21" / 533mm Max Height 2x250W 110V/60/1 cETLus	WL-500
46572	FW-CN-0533-B	Heat Lamp Black Color 2 Bulbs 21" / 533mm Max Height 2x250W 110V/60/1 cETLus	WL-500 Black

Parts Breakdown

Model FW-CN-0533 [21637](#)

Model FW-CN-0533-B [46572](#)



Parts Breakdown

Model FW-CN-0533 21637

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27147	Plastic Plug for WL-500	1	37129	Lamp Socket for WL-500	9	72749	Plastic Pad for WL-500	16
72739	Upper Frame for WL-500	2	72745	M3 Screw for WL-500	10	72750	Internal Wire for WL-500	17
27148	Switch for WL-500	3	27874	Bulb (250W Max) Clear for WL-500	11	72751	Heat Shrinkable Tube for WL-500	18
72740	Middle Frame for WL-500	4	79577	Bulb (250W Max) Red for WL-500	11	72752	M4 Screw for WL-500	19
72741	Lamp Shade for WL-500	5	27181	*Food Tray for WL-500	12	72753	Ground Screw for WL-500	20
72742	Insulation Board for WL-500	6	72746	Base Tube for WL-500	13	72754	Cord Grip for WL-500	21
72743	Insulation Paper for WL-500	7	72747	Nut for WL-500	14	72755	Power Cord for WL-500	22
72744	M5 Screw for WL-500	8	27150	Thumb Screw for WL-500	15	72756	Plug for WL-500	23

Model FW-CN-0533-B 46572

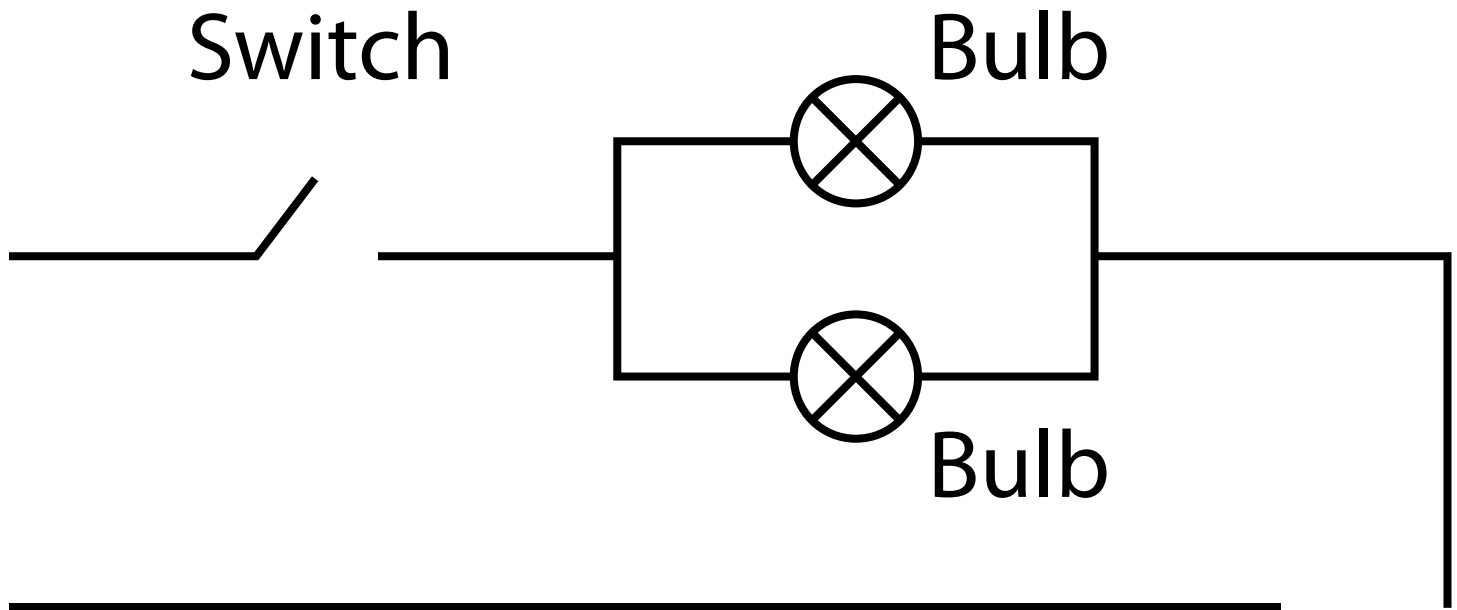
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27147	Plastic Plug for WL-500 Black	1	37129	Lamp Socket for WL-500 Black	9	72749	Plastic Pad for WL-500 Black	16
AC774	Upper Frame for WL-500 Black	2	72745	M3 Screw for WL-500 Black	10	72750	Internal Wire for WL-500 Black	17
27148	Switch for WL-500 Black	3	27874	Bulb (250W Max) Clear for WL-500 Black	11	72751	Heat Shrinkable Tube for WL-500 Black	18
AC775	Middle Frame for WL-500 Black	4	79577	Bulb (250W Max) Red for WL-500 Black	11	72752	M4 Screw for WL-500 Black	19
AC776	Lamp Shade for WL-500 Black	5	27181	*Food Tray for WL-500 Black	12	72753	Ground Screw for WL-500 Black	20
72742	Insulation Board for WL-500 Black	6	AC777	Base Tube for WL-500 Black	13	72754	Cord Grip for WL-500 Black	21
72743	Insulation Paper for WL-500 Black	7	72747	Nut for WL-500 Black	14	72755	Power Cord for WL-500 Black	22
72744	M5 Screw for WL-500 Black	8	27150	Thumb Screw for WL-500 Black	15	72756	Plug for WL-500 Black	23

*** Food Tray not included**

Electrical Schematics

Model FW-CN-0533 21637

Model FW-CN-0533-B 46572





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.

