



***Water Boilers***  
*Models WB-CN-0049, 0089*  
*Items 43463, 43142*  
***Instruction Manual***



*Revised - 05/19/2023*



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Model WB-CN-0049 / Model WB-CN-0089

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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'Amerique, 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'acohol, 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 expédiées 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.**

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**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 leer y familiarizarse con todas las instrucciones de operación y seguridad.**

**Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.**

# ***Safety and Warranty***

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## **SAFETY CUT OUT**

These units feature a boil dry protection system, which will switch off the element if the water level is too low. To reset the safety cut out, switch off and unplug the urn and allow it to cool. Empty out the water and press the RESET button underneath the urn. Refill with cold water and switch the urn back on again. The urn will automatically reboil.



# Safety and Warranty

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## IMPORTANT SAFETY INFORMATION

- Do not touch metal parts of the urn as they become hot during use.
- Be mindful of hot steam coming from the lid vents.
- Do not leave electrical appliances unattended when in use.
- Always put the urn on a clean, level surface that can withstand the weight of the urn both with and without water.
- Always switch off and disconnect the urn from the main supply before cleaning or when not in use.
- NEVER attempt to move the urn when it is filled with water.
- Do not allow the urn to be immersed in liquid.
- Do not attempt to disassemble the urn – disassembly should only be performed by a qualified Omcan technician.
- ALWAYS disconnect from the main supply and allow the water to cool completely before attempting to clean or descale the urn.
- NEVER OVERFILL THE URN.
- Do not allow cold water to sit in the urn for more than 2 days as it could become stagnate. Empty the water out completely and refill if the urn has been stood idle over a 2 day period of time.
- Your appliance must never be switched on through an external timer or any kind of separate remote control system.
- 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 appliances by a dedicated person who has been trained and qualified.
- Children should be supervised to ensure that they do not play with the appliance.

**DO NOT POSITION THE URN SO THAT THE TAP HANGS OVER THE COUNTER EDGE. IT IS NOT DESIGNED TO BE USED THIS WAY AND COULD LEAD TO SERIOUS SCALDS SHOULD THE TAP BE SWITCHED ON BY MISTAKE.**

## POWER SUPPLY

- If the unit uses a main supply, ensure that the plug is securely inserted into the main socket and it is easily accessible.
- Protect the power cord from sharp objects, excessive heat and damp or wet locations.
- Check the power cord periodically, and replace if damaged.
- Check that the voltage on the rating plate of your product corresponds with your local electricity supply.
- Any repairs should only be carried out by a fully qualified Omcan technician or an authorised service agent.

**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 LABOR 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**

# Safety and Warranty

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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

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| Model                 | WB-CN-0049                              | WB-CN-0098                              |
|-----------------------|---|---|
| Capacity              | 7.2 L / 2 Gal                           | 14.5 L / 3.8 Gal                        |
| Cup (5 Oz.) per Hour  | 49                                      | 98                                      |
| Temperature           | 94°C / 201°F                            |   |
| Power                 | 1300W                                   | 1500W                                   |
| Electrical            | 110-120V / 60Hz / 1                     |   |
| Dimensions (Dia. x H) | 8.7" x 17.7" / 220 x 449mm              | 10.6" x 20.5" / 270 x 522mm             |
| Packaging Dimensions  | 11.8" x 11.8" x 19" / 300 x 300 x 490mm | 13.4" x 13.4" x 22" / 340 x 340 x 565mm |
| Weight                | 6.4 lbs. / 2.9 kgs.                     | 9 lbs. / 4.1 kgs.                       |
| Packaging Weight      | 9.4 lbs. / 4.3 kgs.                     | 12.8 lbs. / 5.8 kgs.                    |
| Item Number           | 43463                                   | 43142                                   |

# Operation

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1. Remove all packaging before use. Clean the unit and all oil residue before the first use. Fill the urn with water to the "MAX" level, boil, discard the water, and then rinse. Repeat the procedure several times to remove any dust and residue from the urn.
2. Turn the lid counter-clockwise to open.



# Operation

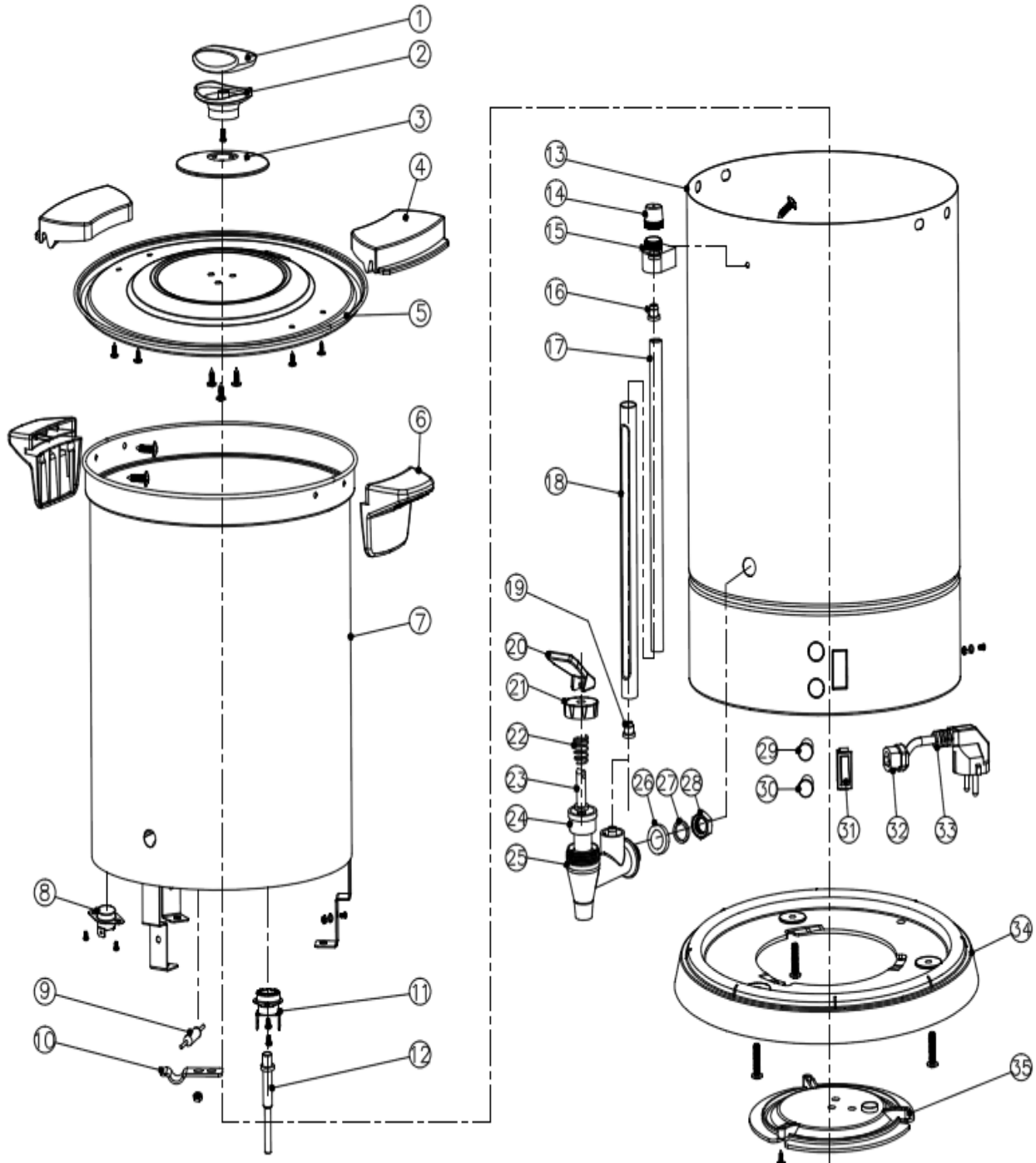
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3. Fill the tank with tap water. Make sure the water is below the "MAX" water level indicator.
4. Replace the lid and turn clockwise to lock into place.
5. Connect the plug to the socket.
6. Switch ON. The "HEATING" pilot lamp will light up and the water starts to heat up. It will continue to operate until it reaches the maximum temperature and the "HEATING" pilot lamp switches off. The "KEEP WARM" pilot lamp lights up, showing that the appliance is in the state of preserving heat.
7. Use the faucet to dispense water.
8. When approximately three cups of water are remaining in the tank, turn the appliance off and unplug it from the electrical outlet.
9. Always make sure at least three cups of water are remaining in the tank to prevent damage and hazards from occurring.

# Parts Breakdown

**Model WB-CN-0049** 43463

**Model WB-CN-0089** 43142







# Parts Breakdown

## Model WB-CN-0049 43463

| Item No. | Description                        | Position | Item No. | Description                      | Position | Item No. | Description                            | Position |
|----------|------------------------------------|----------|----------|----------------------------------|----------|----------|--|----------|
| 61925    | Complete Lid Assembly for 43463    | 1 - 5    | 60848    | Water Gauge Bracket for 43463    | 15       | 60857    | Complete Nut Assembly of Tap for 43463 | 26 - 28  |
| 60844    | Side Handle for 43463              | 6        | 60846    | Water Gauge Upper Seal for 43463 | 16       | 60861    | Lamp for Warming for 43463             | 29       |
| 60838    | 94°C Thermostat for 43463          | 8        | 60847    | Water Gauge for 43463            | 17       | 60860    | Lamp for Heating for 43463             | 30       |
| 60840    | Fuse and Pressplate for 43463      | 9 - 10   | 60849    | Water Gauge Tube for 43463       | 18       | 60862    | On/Off Switch for 43463                | 31       |
| 60842    | Anti Boil Dry Thermostat for 43463 | 11       | 61928    | Water Gauge Lower Seal for 43463 | 19       | 60865    | Base for 43463                         | 34       |
| 60845    | Water Gauge Nut for 43463          | 14       | 60850    | Complete Tap for 43463           | 20 - 25  | 61929    | Cover for Base for 43463               | 35       |

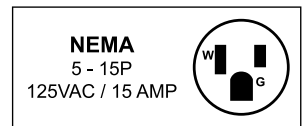
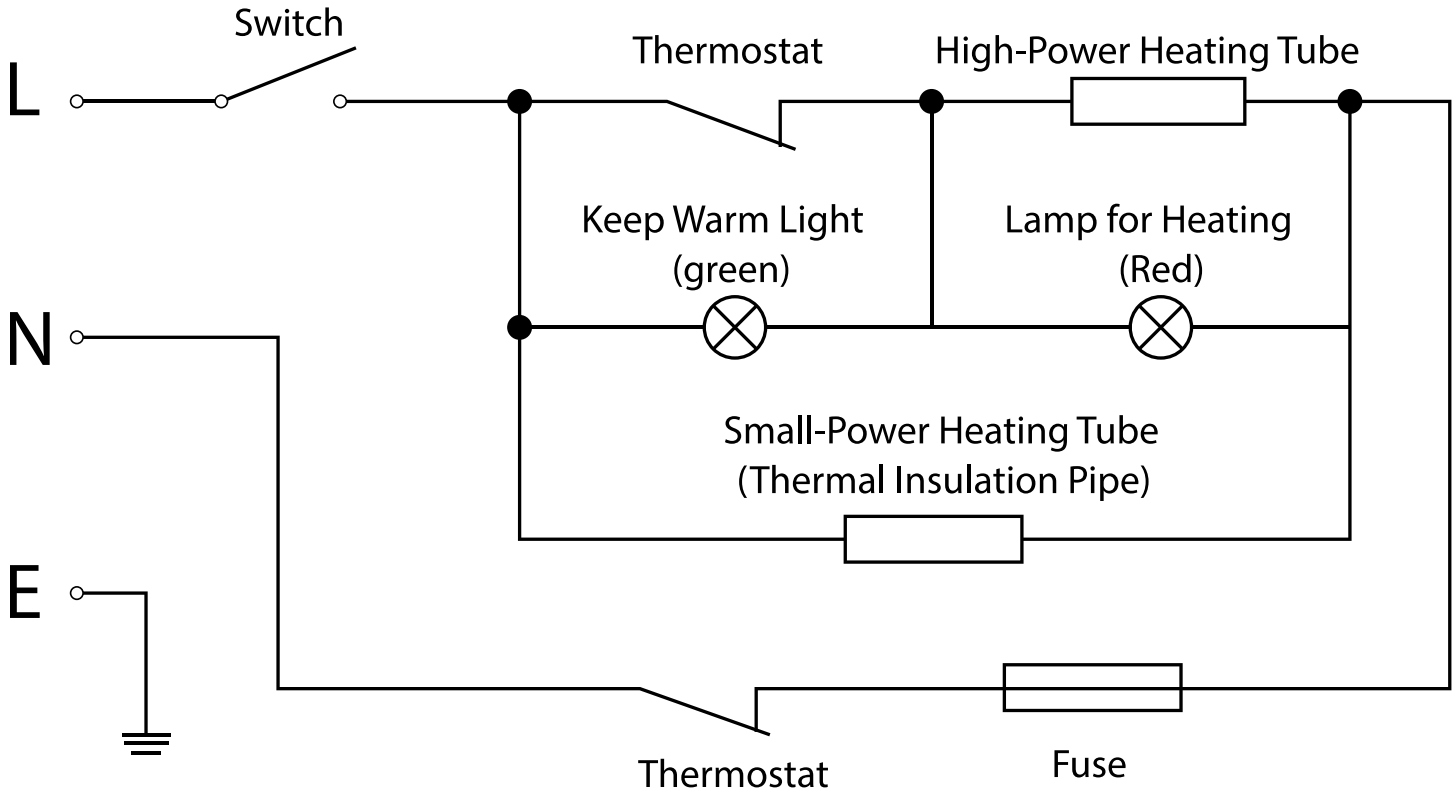
## Model WB-CN-0089 43142

| Item No. | Description                        | Position | Item No. | Description                      | Position | Item No. | Description                            | Position |
|----------|------------------------------------|----------|----------|----------------------------------|----------|----------|--|----------|
| 61926    | Complete Lid Assembly for 43142    | 1 - 5    | 60848    | Water Gauge Bracket for 43142    | 15       | 60857    | Complete Nut Assembly of Tap for 43142 | 26 - 28  |
| 60837    | Side Handle for 43142              | 6        | 60846    | Water Gauge Upper Seal for 43142 | 16       | 60861    | Lamp for Warming for 43142             | 29       |
| 60838    | 94°C Thermostat for 43142          | 8        | 60863    | Water Gauge for 43142            | 17       | 60860    | Lamp for Heating for 43142             | 30       |
| 60840    | Fuse and Pressplate for 43142      | 9 - 10   | 66084    | Water Gauge Tube for 43142       | 18       | 60862    | On/Off Switch for 43142                | 31       |
| 60842    | Anti Boil Dry Thermostat for 43142 | 11       | 61928    | Water Gauge Lower Seal for 43142 | 19       | 60864    | Base for 43142                         | 34       |
| 60845    | Water Gauge Nut for 43142          | 14       | 60850    | Complete Tap for 43142           | 20 - 25  | 61929    | Cover for Base for 43142               | 35       |

# Electrical Schematics

**Model WB-CN-0049** 43463

**Model WB-CN-0089** 43142





# 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: \_\_\_\_\_

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.

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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.

