



Display Warmer
Model DW-CN-1210
Item 44506
Instruction Manual



Revised - 07/28/2025



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Model DW-CN-1210

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General Information

Omcen Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcen and Omcen 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 Omcen 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 Omcen 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. Omcen 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.

Omcen 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.

Omcen Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcen et Omcen 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 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'Omcen 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 Omcen 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. Omcen n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

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

NOTICE

- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.
- Keep this manual in a safe location. When passing on/selling the device to a third party, the manual must be handed over along with the device.
- The device is to be used indoors only.
- Any technical interventions, as well as assembly and maintenance are to be made by a qualified service

Safety and Warranty

technician only.

- 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 appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

CAUTION: THIS DEVICE HAS BEEN DESIGNED AND BUILT FOR COMMERCIAL USE ONLY AND SHOULD BE OPERATED BY QUALIFIED PERSONNEL ONLY.

Safe operation is only guaranteed when using the device for its intended purpose.

This display warmer is intended only for keeping prepared food warm in the GN pans, do not use it to cook the food.

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 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-1210
Item Number	44506
Temperature Range	30 - 90°C / 86 - 194°F
Capacity	1210 L / 42.73 cu.ft.
Rated Input Power	1450 W
Rated Current	13A
Grade of Waterproof	IPX4
Electrical	110-120V / 60Hz / 1
Pan Quantity	3 x 1/1 GN (150mm deep)
Dimensions	48.3" x 30.1" x 53.9" / 1226 x 765 x 1370mm
Weight	176.4 lbs. / 80 kgs.
Packaging Dimensions	52.6" x 34.5" x 41.9" / 1337 x 877 x 1064mm
Packaging Weight	220.5 lbs. / 100 kgs.

Installation

WARNING! ELECTRICAL HAZARD!

- The device must only be connected to a properly installed single socket with protective contact.
- Never pull on the cord to disconnect from the outlet.
- Cable must not be located near heat sources.

WARNING! HOT SURFACE!

During operation some elements of the device will become very hot. To avoid burns, do not touch the hot elements.

- Do not use the device in case it does not function properly, has been damaged or has been dropped.
- Only use authorized parts and accessories with this unit.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Do not allow the cable to come into contact with water.
- Do not move or tilt the device when in operation.

WARNING: THE DEVICE CAN CAUSE INJURIES DUE TO IMPROPER INSTALLATION, PLEASE ENSURE THE ELECTRICAL SOCKET CONFORMS TO THE UNIT'S RATING PLATE.

BEFORE FIRST USE

- Clean the device thoroughly (see Cleaning).
- Ensure the drain tap is closed.
Ensure the device is turned off.
- Connect the device to a single grounded outlet.
- Fill the water reservoir for the GN Pans.

Note: never use the appliance without water in the tank, or the food will burn and the appliance will overheat and may get damaged.

Fill the tank with water to a level between the “min” and “max” marks on the inside of the tank.

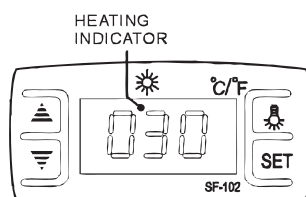
MAINTAINING WATER LEVELS

- The appliance will beep when the water level is too low. Switch off the power (0).
- Remove the GN pans while wearing safety gloves. Then add water carefully to prevent hot water from splashing out.

Note: always keep the water level between the “min” and “max” levels during operation. Do not let the heater run while the tank is empty.

THERMAL CUT-OUT RESET

- This appliance is fitted with a thermal cut-out safety feature. Should the temperature exceed safe levels the appliance will automatically cut the power.
- Allow the appliance to cool for 30-45 minutes.



SETTINGS

1. Press **SET** button: the set temperature is displayed.
Press **▲** or **▼** button to modify and store the displayed value.
Press **SET** button to exit the adjustment and display inside temperature of the unit.
If no other button is pressed within 10 seconds, the internal temperature will be displayed.
2. Light: press **☀** button, it turns on; press again, it turns off.
3. Heating Indicator: during heating, the LED is on; when the internal temperature is constant, the LED is off.
 - Set the temperature as required for respective foods. You may adjust the desired temperature in the range between 30°C-90°C / 86°F-194°F.
 - The temperature inside of the hot display can be read from the front display.
 - Put the foods in appropriate containers before placing them inside the hot display.
 - Some of the device parts become very hot, always use safety gloves when placing or removing foods.

Operation

- The foods are kept warm at the temperature set by you previously.
- Switch on the inner light when required using the light switch of the device.
- Disconnect the device from the power socket when the device is not in use.

Danger: the water in the GN container basin can be very hot, ensure the water has cooled before draining it.

TIPS FOR USE

- Do not place any heavy objects on the glass shield. For storing plates and other heavy items, use the lower portion of the device and the included shelving.
- Place warm food products into the device so they can be served immediately.

Maintenance

- Before beginning with any cleaning or repairs make sure the device has been disconnected from the power socket and has cooled down completely.
- Don't use any acidic agents and make sure no water enters the device.
- To protect yourself from electric shock, never immerse the device, its cables or the plug in water or other liquids.
- Don't use any kind of pressure water jet for cleaning the device.

CLEANING

- Only use a soft cloth and make sure you never use any kind of abrasive agents or pads which could scratch the surface.
- Remove the GN container before cleaning. Clean the GN containers regularly in warm water with a soft cloth and mild cleaning detergent. Rinse in clean water and dry.
- The device should be cleaned regularly.
- Drain water from the GN container basin (See Operation).
- Clean the device with a soft, damp cloth and a mild cleaning agent.
- Clean the shelves and the housing with a soft, damp cloth and a mild cleaning agent.
- Clean the water bowl regularly. Calcifications in the water bowl can be removed with common agents or liquids.
- After you have completed the cleaning procedure, you should use a soft and dry cloth to wipe dry and polish the surface.
- Make sure the device has been cleaned properly before storing it.
 - Never use sharp tools or objects with sharp edges for cleaning the device.
 - Never use abrasive chemicals (e.g. scouring powder, agents containing alcohol, solvents) as they may damage the device's surface.

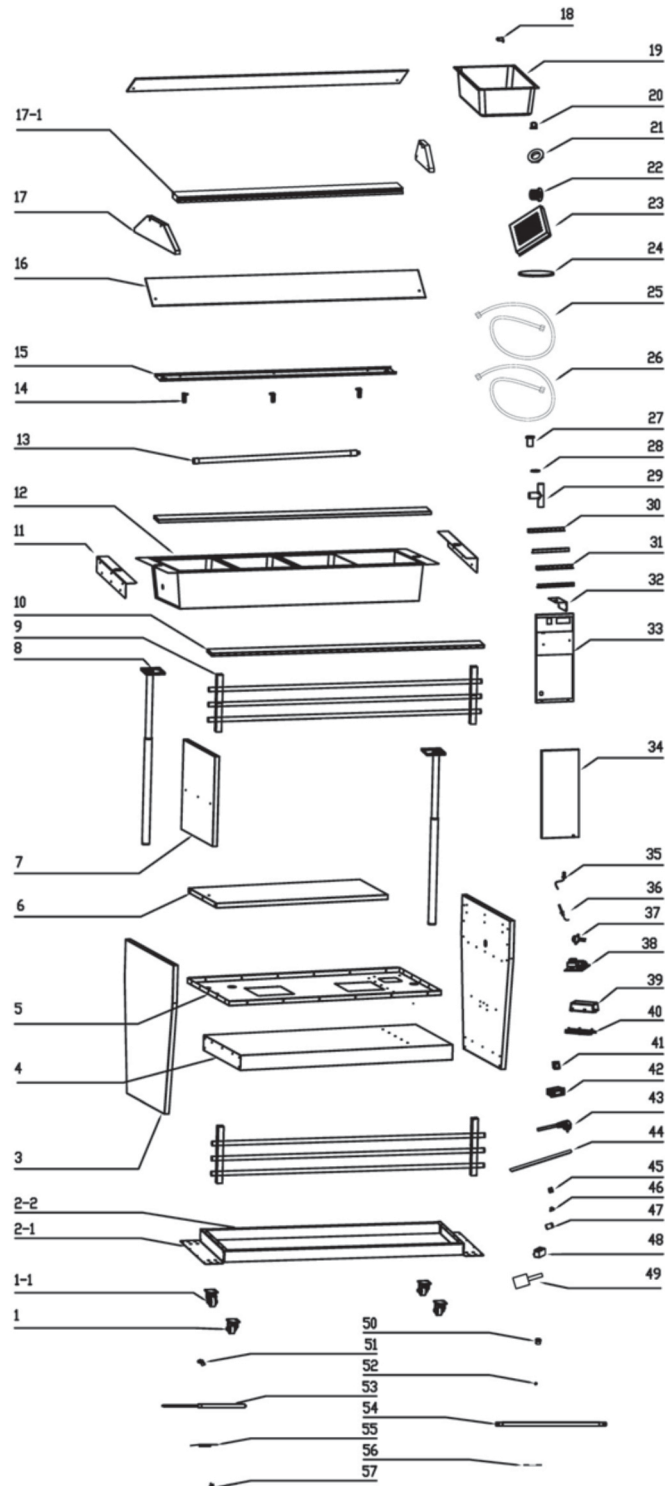
Maintenance

MAINTENANCE

- Check the plug from time to time to ensure it is not damaged in any way. Never use the device if the plug or cables are damaged. If damaged, they must be replaced by a qualified electrician.
- Only a qualified technician should carry out repairs and maintenance of the device. Do not attempt to repair the device by yourself.

Parts Breakdown

Model DW-CN-1210 44506



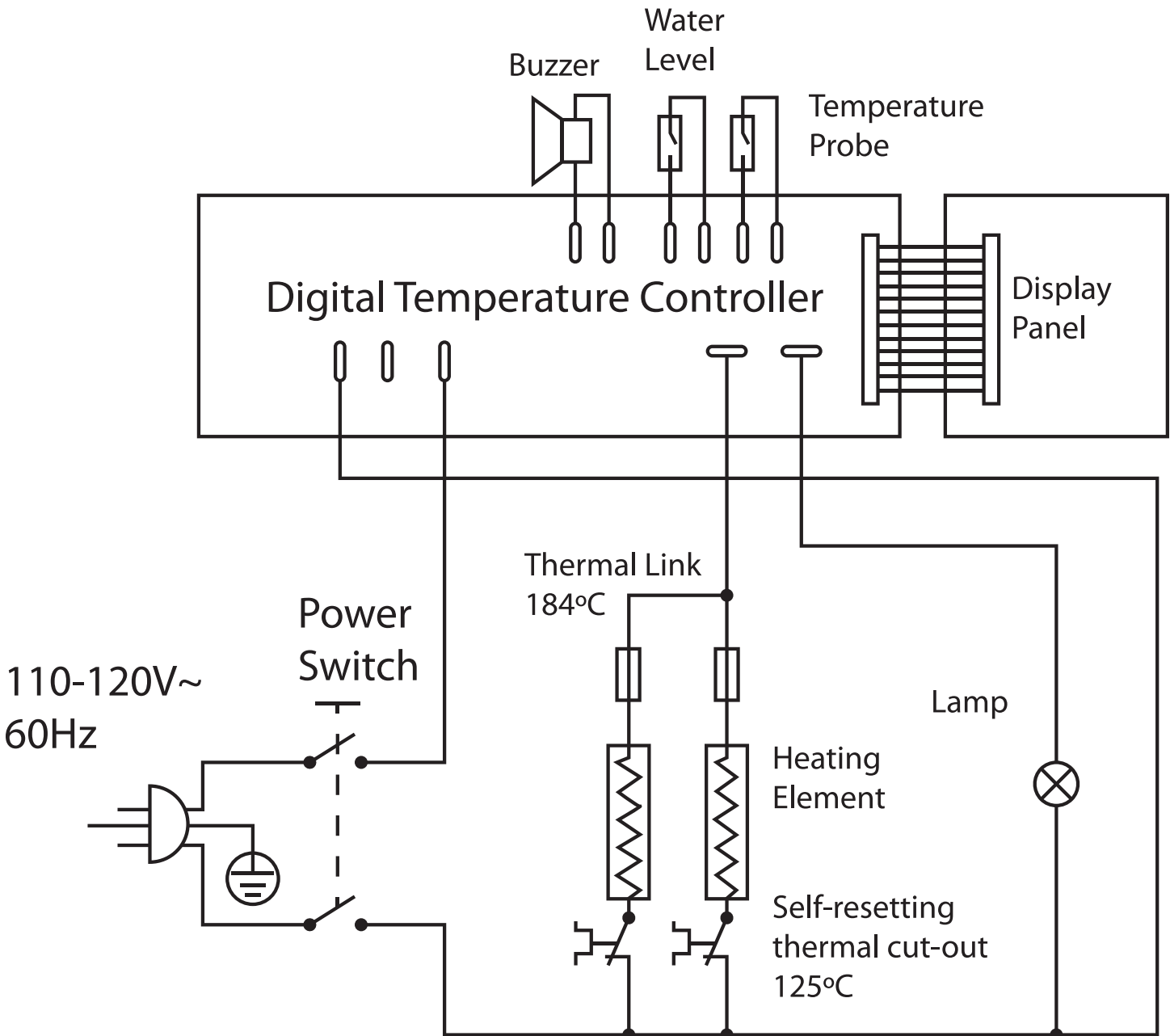
Parts Breakdown

Model DW-CN-1210 44506

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI054	Caster with Brake for 44506	1	AC038	Upper Hinge for 44506	18	AP285	Controller Box Cover for 44506	39
AL357	Castor without Brake for 44506	1-1	80259	Steam Table Pan Full Size 20 3/4" x 12 3/4" x 6" / 530 x 325 x 150mm Stainless Steel NSF for 44506	19	AP286	Controller Box for 44506	40
AP895	Pulley Support Assembly for 44506	2-1	60670	PPR Tube Strap for 44506	20	AR485	Switch (Higher Amp) for 44506	41
AP896	Pulley Front and Rear Support Strips for 44506	2-2	AP903	Overfall Gap Nut for 44506	21	AP911	Display for 44506	42
AC022	Left/Right Side Panel Assembly for 44506	3	AP904	Overfall Gap for 44506	22	AP912	Power Cord for 44506	43
AC023	Bottom Panel for 44506	4	AC042	Heat Sink of Heating Plate for 44506	23	AL096	Plug 5-20P for 44506	43
AC024	Support Board for 44506	5	AP905	Heating Plate Assembly for 44506	24	AC058	GN Pan Bracket for 44506	44
AC025	Shelf Board for 44506	6	AP906	Stainless Steel Outlet Water Pipe for 44506	25, 26	AC059	Tube Stopper for 44506	45
AC026	Middle Side Board for 44506	7	AP907	Hexagonal Seal Ring for 44506	28	AC060	Cover Locks for 44506	46
AC027	Left/Right Assembly of Air Support for 44506	8	AC045	Stainless Steel Outlet Water with T-Junction for 44506	29	AC061	Resistant Magnetic Loop for 44506	47
AP897	Folding Support Assembly for 44506	9	AC046	Outfall for 44506	29	68356	LED Driver for 44506	48
AC029	Granite Operation Floor for 44506	10	AC047	Front and Rear Panel Upper Crossband for 44506	30	68398	Copper Connection for 44506	49
AC030	Cabinet Left and Right Support Strips for 44506	11	AC048	Front and Rear Panel Lower Crossband for 44506	31	AP913	Wire Clip for 44506	50
AP898	Cabinet Foaming Assembly for 44506	12	AP908	Fixed Plate of Air Support for 44506	32	AD869	Equipotential Grounding Block for 44506	51
AP899	LED Lamp for 44506	13	AP909	Rear Panel Assembly for 44506	33	78034	Nail for Glass for 44506	52
AP900	Lamp Holder for 44506	14	AC051	Front Panel for 44506	34	AP914	Air Support for 44506	53
AP901	Lampshade for 44506	15	AC052	Temperature Sensor for 44506	35	AP915	Wire Fixed Strip for 44506	54
AP902	Side Glass of Sunshade for 44506	16	AC053	Liquid Level Sensor for 44506	36	AP916	Wire for 44506	55
AC036	Sunshade Middle Panel for 44506	17	AC054	Electronic Buzzer for 44506	37	AP917	Fuse for 44506	56
AC037	Sunshade Side Panel Foam for 44506	17-1	AP910	Main Circuit Board for 44506	38	AP918	Temperature Protection Switch for 44506	57

Electrical Schematics

Model DW-CN-1210 44506



Notes

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Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.



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 (<i>specify</i>): _____ | | |
| ☐ Other (<i>specify</i>): _____ | | |

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.

