



# Food Warmer

Models FW-CN-0002, 0003, 0004-D, 0005-F  
Items 44511, 44408, 44512, 44513

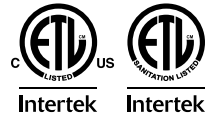
## Instruction Manual



**STOP**  
**DO NOT RETURN**  
**THIS PRODUCT TO THE STORE**

For questions or assistance with this product call OMCAN Toll Free:  
1 800 465 0234  
Customer Service  
or  
visit the Support section of  
[www.omcan.com](http://www.omcan.com)

Revised - 03/11/2020



Toll Free: 1-800-465-0234

Fax: 905-607-0234

Email: [service@omcan.com](mailto:service@omcan.com)

[www.omcan.com](http://www.omcan.com)

NEMA 5-15 - 44511, 44408

NEMA 6-15 - 44512

NEMA 6-20 - 44513

Pans not included



NEMA 5 - 15 125 VAC / 15 AMP RECEPTACLE	
NEMA 6 - 15 250 VAC / 15 AMP RECEPTACLE	
NEMA 6 - 20 250 VAC / 20 AMP RECEPTACLE	

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Model FW-CN-0002 / Model FW-CN-0003  
Model FW-CN-0004-D / Model FW-CN-0005-F

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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 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

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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.

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

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## FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

## WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.



# Safety and Warranty

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## **WARNING**

In Europe, appliance must be connected by a grounded cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes.

## **WARNING**

A grounded cable must connect the appliance to all other units in the complete installation and from there to an independent earth connection.

## **OWNER'S INFORMATION**

### **GENERAL INFORMATION**

1. Always clean equipment thoroughly before first use.
2. Check rating label for your model designation and electrical rating.
3. For best results, use stainless steel counter tops.

### **GENERAL OPERATION INSTRUCTIONS**

1. All food-service equipment should be operated by trained personnel.
2. Do not allow your customers to come in contact with any surface labeled "CAUTION HOT".
3. Never pour water into dry heated units.
4. Do not cook, or hold food directly in wells. Always use food warmer pans or inserts.
5. Never hold food below 150°F

## **SAFETY INFORMATION**

This equipment is designed, built, and sold for commercial use and should be operated by trained personnel only. Clearly post all CAUTIONS, WARNINGS and OPERATING INSTRUCTIONS near each unit to insure proper operation and to reduce the chance of personal injury and/or equipment damage. This product is used for the cooking, defrosting or re-heating of food products only.

- Always disconnect power before servicing the unit.
- Surfaces will remain hot after power has been turned off.
- Allow unit to cool before cleaning or servicing.
- Never clean the unit by immersing it in water.
- The unit is not protected against water jets; DO NOT CLEAN THE FOOD WARMER WITH A WATER JET.
- Always clean equipment properly before first use.

## **SAFETY SIGNS AND MESSAGES**

The following Safety signs and messages are placed in this manual to provide instructions and identify specific areas where potential hazards exist and special precautions should be taken. Know and understand the meaning of these instructions, signs, and messages. Damage to the equipment, death or serious injury to you or other persons may result if these messages are not followed.

## **DANGER**

This message indicates an imminently hazardous situation which, if not avoided, will result in death or serious

# ***Safety and Warranty***

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injury.

## **WARNING**

This message indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

## **CAUTION**

This message indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury. It may also be used to alert against unsafe practices.

## **NOTICE**

This message is used when special information, instructions or identification are required relating to procedures, equipment, tools, capacities and other special data.

## **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 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-0002	FW-CN-0003	FW-CN-0004-D	FW-CN-0005-F
Maximum Temperature	100°C / 212°F			
Power	1000 W	1500 W	3000 W	3750 W
Material	Stainless Steel			
Electrical	120V / 60Hz / 1		208 - 240V / 60Hz / 1	
Number of Pans*	2	3	4	5
Pan Size	20.8" x 12.8" x 6" / 528 x 325 x 150mm			
Undershelf Size	34.9" x 25.4" 885 x 646mm	49" x 25.4" 1243 x 646mm	63" x 25.4" 1601 x 646mm	72" x 25.4" 1835 x 646mm
Cutting Board Size	30" x 7" x 0.6" 761 x 178 x 15mm	44" x 7" x 0.6" 1120 x 178 x 15mm	58" x 7" x 0.6" 1477 x 178 x 15mm	72" x 7" x 0.6" 1835 x 178 x 15mm
Dimensions	30" x 29.5" x 33.5" 762 x 750 x 850mm	44" x 29.5" x 33.5" 1120 x 750 x 850mm	58" x 29.5" x 33.5" 1478 x 750 x 850mm	72" x 29.5" x 33.5" 1836 x 750 x 850mm
Packaging Dimensions	34.4" x 26.6" x 18.5" 875 x 675 x 470mm	49" x 27" x 18.5" 1250 x 685 x 470mm	63.4" x 27" x 18.5" 1610 x 685 x 470mm	75" x 25" x 22.8" 1906 x 645 x 580mm
Weight	64 lbs. / 29 kgs.	83.8 lbs. / 38 kgs.	108.7 lbs. / 49.3 kgs.	130.5 lbs. / 59.2 kgs.
Packaging Weight	77.2 lbs. / 35 kgs.	103.6 lbs. / 47 kgs.	131 lbs. / 59.5 kgs.	168.7 lbs. / 76.5 kgs.
Item Number	44511	44408	44512	44513

\*Pans not included.

## Installation

If the carton appears damaged, or damage is discovered once the carton is opened, stop immediately and contact the freight company to file a damage claim.

### CAUTION

The Food warmer is shipped without the legs, under shelf or cutting board shelf attached. Please read the installation and operation instruction before operating the unit. Remove all supports and packaging materials before operating the unit. Failure to remove all packaging materials may lead to a fire and / or damage to the appliance.

1. Remove all external packaging that is protecting top portion of unit.
2. Remove all internal packaging to the unit, if present.
3. Visually inspect all external and internal portions of unit for damage.
4. Wipe down the exterior of the unit using a damp cloth with warm water. Do not use abrasive pads or cleaners as they will damage the stainless steel surface.

**NOTE:** Ambient Conditions - Make sure that the operating location is in an area where the ambient temperature is held constant (minimum 70°F). Please avoid areas such as near exhaust fans and air conditioning ducts.

# Installation

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**WARNING:** Operating environment - Ensure that operation location is at a reasonable distance from combustible walls and materials otherwise combustion or discoloration could occur.

**CAUTION:** Operating environment - Place unit on a stable, level floor. The unit must be level, both front and back and left to right, in order to maintain an equal depth throughout the wells. To eliminate rocking or adjust height turn the adjustable feet in the proper direction until the desired results are obtained.

**NOTE:** Maximum adjustment is 1 inch.

5. Before plugging unit into wall outlet or permanently electrical connecting, the unit should be adjusted to the desired height and align with other equipment.
6. The voltage and wattage ratings of this food warmer are given on the device nameplate. Connect the food warmer to a circuit having a voltage and type of current similar to that stamped on the device nameplate. For movable equipment a proper cord and plug are included for connection to the matching power supply outlet.
7. Plug unit into grounded electrical outlet with correct voltage, and plug configuration.  
**WARNING:** Using any receptacle that is not designed to match the attached cord and plug MAY cause personal injury and WILL void your warranty. Please attach the Food warmer, to an individual branch circuit
8. For permanent installations, connections to supply line may be made through conduit or armored cable. Use copper wire for power supply or suitable copper to aluminum wire connector.
9. The body of the appliance should be grounded by connecting the ground stud provided in the junction box to a good electrical ground.
10. The food warmer is not fused and consequently must be connected to a fused circuit equipped with suitable disconnect means, as required by local code authorities.
11. To assembly the units follow steps 1 thru 6 listed below.

## NOTICE

**UNIT IS SHIPPED UN ASSEMBLED. TO MEET NATIONAL SANITATION FOUNDATION STANDARDS, THE INSTALLER MUST USE A NSF APPROVED SILICONE SEALANT TO SEAL THE SEAMS BETWEEN THE UNIT AND ASSEMBLED PARTS.**

1. Place the unit on the floor upside down. Be sure to protect the top surface and well from damage when the unit is placed on its top on the floor. Once the leg inserts are in place, tighten the set screws in the unit.
2. Slide the legs inside the shelf, and tighten it to the unit by the fixed leg inserts.
3. Locate the shelf at minimum 6 inches from the floor to allow for cleaning and to comply with NSF standards. Tighten the 4 set screws located in each corner of the shelf leg inserts.
4. Install the supporting board on the fixing brackets first, then positioning this part in the front of the shell by screws.
5. Install the cutting board stops through the shelf and the shelf support brackets at each end as shown.

# Operation

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## PREHEAT

To preheat individual sections, turn the switch dial to high for 10 - 20 minutes before the foods are placed in the



# Operation

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compartments. Insure that pan openings are covered to prevent loss of heat.

If only part of the food warmers is needed, the compartment not in use does not need to be heated.

## SWITCH SETTINGS

The most satisfactory switch settings must be determined by experience based on the nature of the food service and the type of operation as well as individual preference of the restaurant operator. The proper switch setting necessary to keep foods at the desired temperature will vary dependent upon the frequency of turnover, size of food containers, amount of food in each container, room temperature, location of food warmer with respect to range or other heated equipment, air outlets, fans, doors and passageways.

# Maintenance

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## CLEANING

Ensure the appliance has been turned off and has had sufficient time for all surfaces to cool down before cleaning.

### DAILY CLEANING

1. Turn the control knob to the OFF position and allow unit to cool before cleaning.
2. Clean and remove contents from the pans.  
**CAUTION:** Do not allow water to splash or run on to the controls or wiring.
3. Use a soft cloth or sponge with a mild detergent to clean the entire warmer assembly. Rinse completely with warm water and then dry.
4. A plastic scouring pad and a mild detergent may be used to remove hardened food.  
**NOTICE:** Do not use steel wool.

### WEEKLY CLEANING

1. Scale deposits due to the mineral content of the water used may be removed using a plastic scouring pad and a de-scaling agent approved for use on stainless steel. It is important to keep these deposits from building up as they may cause corrosion of the stainless steel well.
2. After de-scaling, the well assembly should be rinsed thoroughly with a solution of vinegar and water to neutralize all cleaner residues.
3. Wipe the well assembly dry and leave uncovered.

### WARNING

Do not use any highly caustic cleaners, acids or ammonia. These may cause corrosion and/or damage to the stainless steel well. Do not allow water to stand in the pans. Water must be removed from the pans and they must be cleaned after each use.

# Maintenance

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## CLEANING PROCEDURES FOR THE CUTTING BOARDS

When high pressure cleaning equipment is not available; use hot water, a granular cleanser or detergent and a stiff bristle brush. (Abrasive action is necessary, as simply wiping the board will not suffice.) After Scrubbing, rinse thoroughly with hot water. Allow to lie flat.

Several excellent germicidal cleaners are also available, including Calgon's "Big Cat" and Johnson's "Break Up". Clorox is another good cleaner and is USDA approved.

The tabletop material is cut into sections not larger than 36" in any plane, and no section weighs more than fifty (50) pounds. These are stipulations of the National Sanitation Foundation to facilitate cleaning. The tops should be turned over daily to reduce possibility of warping and should never be stood on end. Periodically, go over the board with a clean, flat stainless steel scraper to help seal some of the knife marks.

The use of cleavers on synthetic boards or tabletops is not recommended.

## PREVENTATIVE MAINTENANCE SCHEDULE

**Please follow the cleaning section for the daily and weekly preventative maintenance schedule.**

1. Use the proper tools.  
When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion must be in the direction of the manufacturers' polishing marks.
2. Clean with the polish lines.  
Some stainless steel comes with visible polishing lines or "grain." When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners.  
While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; it also can attack stainless steel and cause pitting and rusting.
4. Keep your food equipment clean.  
Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.
5. Rinse.  
If chlorinated cleaners are used, wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steels passivity film.
6. Never use hydrochloric acid (muriatic acid) on stainless steel.
7. Regularly restore/passivate stainless steel.

# Troubleshooting

Always ask and check the following:

## TROUBLE SHOOTING GUIDE

### PROBLEM - UNIT DOES NOT HEAT

- Has unit been connected to a proper electrical source of the proper voltage?
- Is electric turned on at the main? Check the circuit breaker or fuse.
- Are the control knobs set to the “ON” position?

### PROBLEM - UNIT DOES NOT MAINTAIN PROPER FOOD TEMPERATURE

- Are the controls set to the proper setting?
- Has unit been pre-heated appropriately?
- Were pans of food placed into unit at or above desired temperature?
- Has the food been kept covered?
- Are there air conditioning ducts, take-up air ducts or fans located near or over unit, causing cool drafts?
- Has unit been connected to a proper electrical source of the proper voltage? If so, is there a “low” voltage condition?

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44511	FW-CN-0002	Two Pan Electric Steam Table with Undershelf 120V/60Hz/1 cETLus / ETL Sanitation	FZ-06B1
44408	FW-CN-0003	Three Pan Electric Steam Table with Undershelf 120V/60Hz/1 cETLus / ETL Sanitation	FZ-06C1
44512	FW-CN-0004-D	Four Pans Electric Steam Table with Undershelf 220V/60Hz/1 cETLus / ETL Sanitation	FZ-06D2
44513	FW-CN-0005-F	Five Pans Electric Steam Table with Undershelf 220V/60Hz/1 cETLus / ETL Sanitation	FZ-06E2

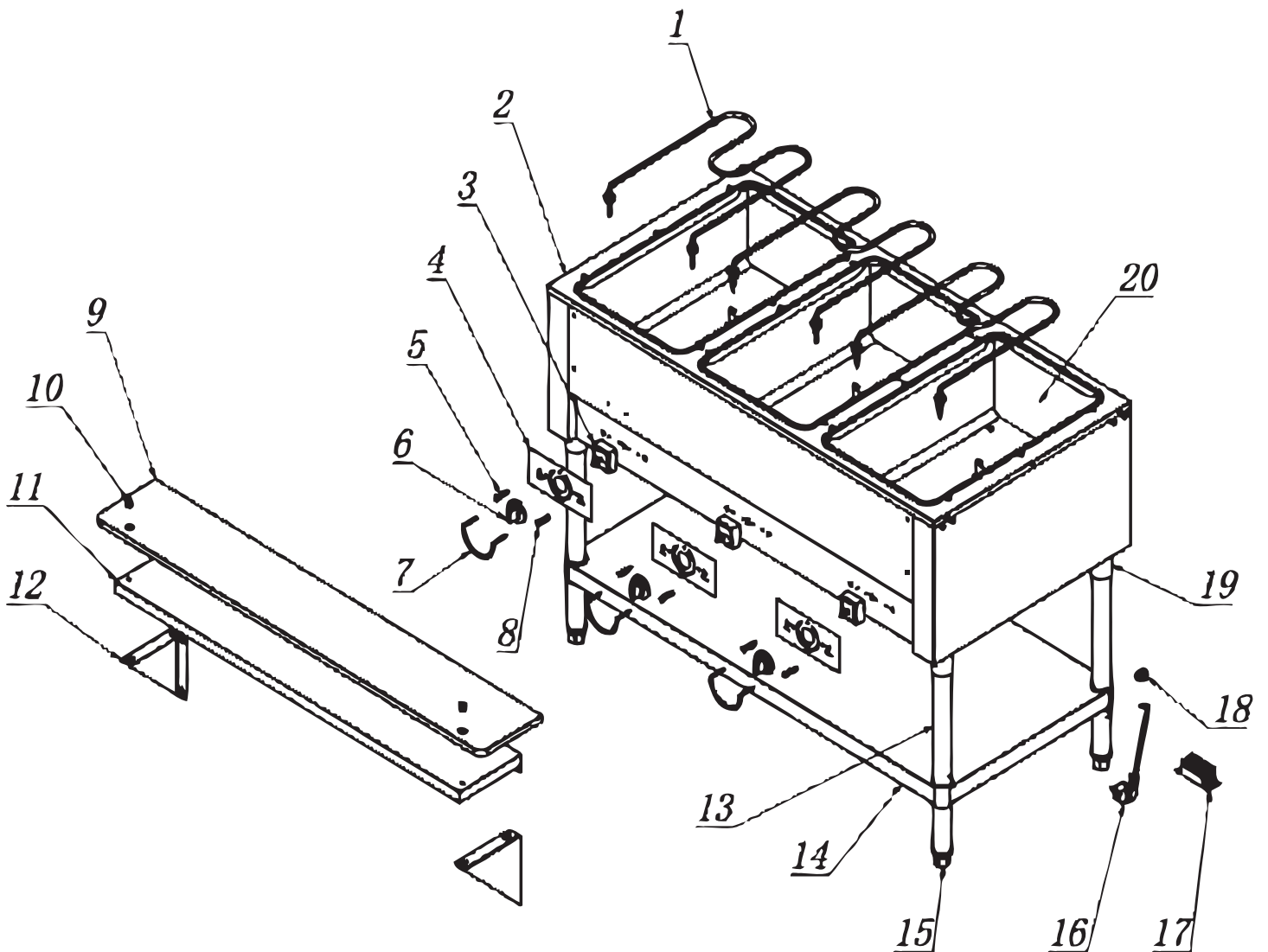
# Parts Breakdown

**Model FW-CN-0002** 44511

**Model FW-CN-0003** 44408

**Model FW-CN-0004-D** 44512

**Model FW-CN-0005-F** 44513





# Parts Breakdown

## Model FW-CN-0002 44511

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67533	Heating Element for FZ-06B	1	67540	Indicator Light for FZ-06B	8	67547	Adjustable Foot for FZ-06B	15
68133	Countertop Plate for FZ-06B	2	68134	Cutting Board for FZ-06B	9	68137	Power Cord for FZ-06B	16
67535	Thermostat for FZ-06B	3	67542	Cutting Board Positioning Shaft for FZ-06B	10	67549	Terminal for FZ-06B	17
67536	Control Plate for FZ-06B	4	68135	Front Working Shelf for FZ-06B	11	67550	Cord Strain Relief for FZ-06B	18
67537	Power Indication Light for FZ-06B	5	67544	Front Shelf Triangular Bracket for FZ-06B	12	67551	Leg Holder for FZ-06B	19
67538	Thermostat Knob for FZ-06B	6	67545	Round Tube for FZ-06B	13	67552	Furnace for FZ-06B	20
67539	Knob Protection Frame for FZ-06B	7	68136	Lower Chamber Plate for FZ-06B	14			

## Model FW-CN-0003 44408

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67533	Heating Element for FZ-06C	1	67540	Indicator Light for FZ-06C	8	67547	Adjustable Foot for FZ-06C	15
67534	Countertop Plate for FZ-06C	2	67541	Cutting Board for FZ-06C	9	67548	Power Cord for FZ-06C	16
67535	Thermostat for FZ-06C	3	67542	Cutting Board Positioning Shaft for FZ-06C	10	67549	Terminal for FZ-06C	17
67536	Control Plate for FZ-06C	4	67543	Front Working Shelf for FZ-06C	11	67550	Cord Strain Relief for FZ-06C	18
67537	Power Indication Light for FZ-06C	5	67544	Front Shelf Triangular Bracket for FZ-06C	12	67551	Leg Holder for FZ-06C	19
67538	Thermostat Knob for FZ-06C	6	67545	Round Tube for FZ-06C	13	67552	Furnace for FZ-06C	20
67539	Knob Protection Frame for FZ-06C	7	67546	Lower Chamber Plate for FZ-06C	14			

## Model FW-CN-0004-D 44512

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67533	Heating Element for FZ-06D	1	67540	Indicator Light for FZ-06D	8	67547	Adjustable Foot for FZ-06D	15
68138	Countertop Plate for FZ-06D	2	68139	Cutting Board for FZ-06D	9	68142	Power Cord for FZ-06D	16
67535	Thermostat for FZ-06D	3	67542	Cutting Board Positioning Shaft for FZ-06D	10	67549	Terminal for FZ-06D	17
67536	Control Plate for FZ-06D	4	68140	Front Working Shelf for FZ-06D	11	67550	Cord Strain Relief for FZ-06D	18
67537	Power Indication Light for FZ-06D	5	67544	Front Shelf Triangular Bracket for FZ-06D	12	67551	Leg Holder for FZ-06D	19
67538	Thermostat Knob for FZ-06D	6	67545	Round Tube for FZ-06D	13	67552	Furnace for FZ-06D	20
67539	Knob Protection Frame for FZ-06D	7	68141	Lower Chamber Plate for FZ-06D	14			

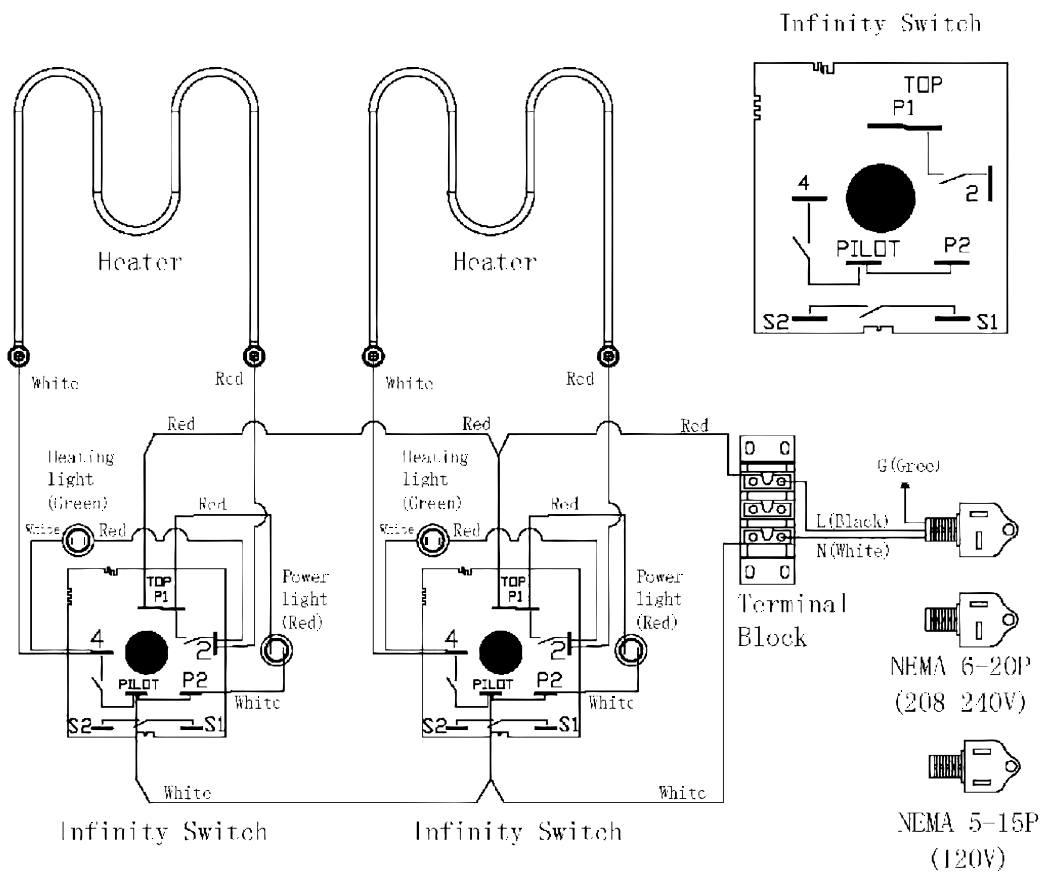
# Parts Breakdown

## Model FW-CN-0005-F 44513

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67533	Heating Element for FZ-06E	1	67540	Indicator Light for FZ-06E	8	67547	Adjustable Foot for FZ-06E	15
68143	Countertop Plate for FZ-06E	2	68144	Cutting Board for FZ-06E	9	68147	Power Cord for FZ-06E	16
67535	Thermostat for FZ-06E	3	67542	Cutting Board Positioning Shaft for FZ-06E	10	67549	Terminal for FZ-06E	17
67536	Control Plate for FZ-06E	4	68145	Front Working Shelf for FZ-06E	11	67550	Cord Strain Relief for FZ-06E	18
67537	Power Indication Light for FZ-06E	5	67544	Front Shelf Triangular Bracket for FZ-06E	12	67551	Leg Holder for FZ-06E	19
67538	Thermostat Knob for FZ-06E	6	67545	Round Tube for FZ-06E	13	67552	Furnace for FZ-06E	20
67539	Knob Protection Frame for FZ-06E	7	68146	Lower Chamber Plate for FZ-06E	14			

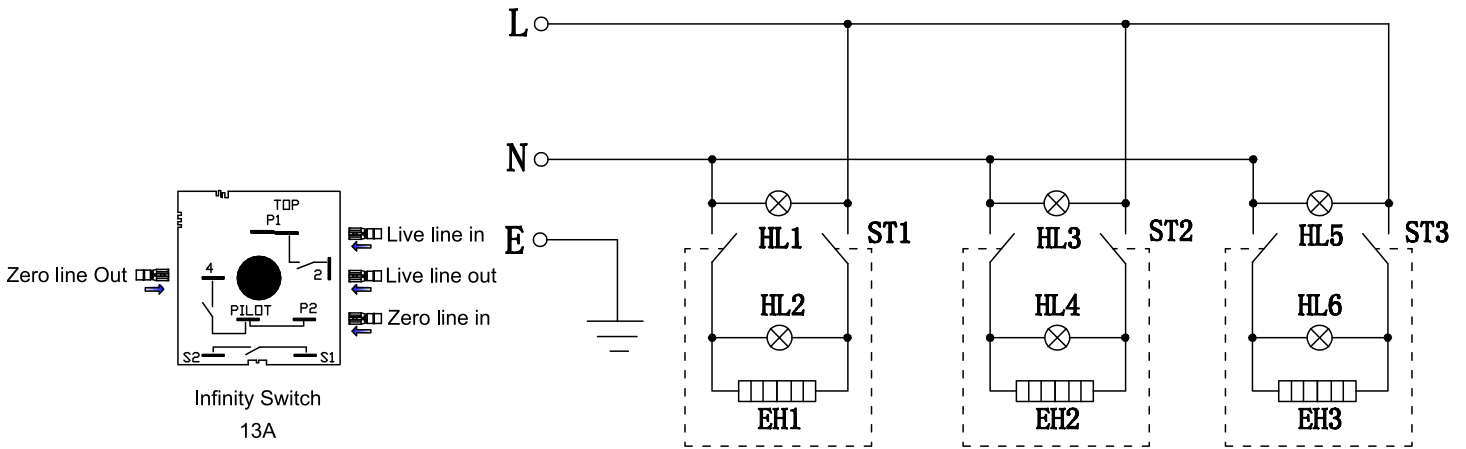
# Electrical Schematics

## Model FW-CN-0002 44511



# Electrical Schematics

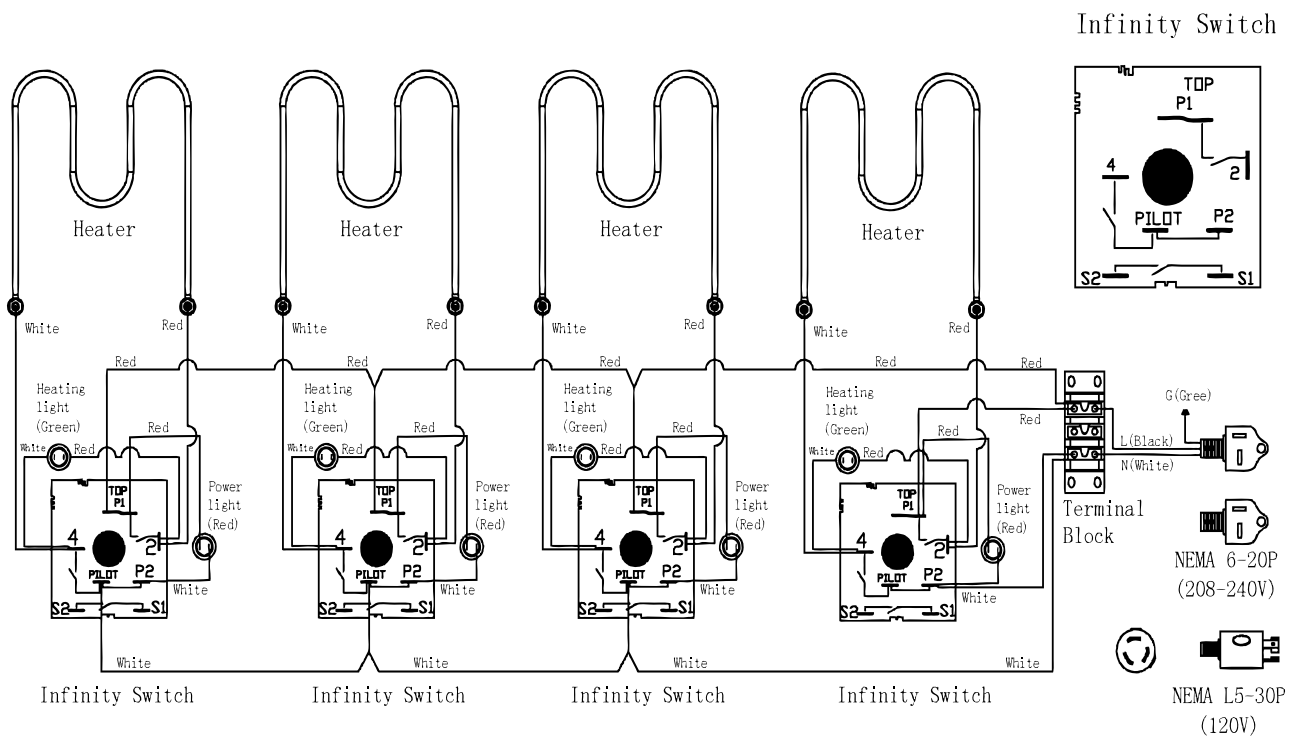
## Model FW-CN-0003 44408



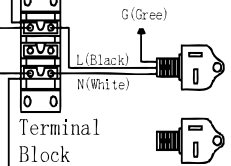
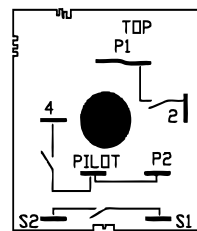
HL1.HL3.HL5:POWER INDICATION LIGHT  
ST1.ST2.ST3:ENERGY REGULATOR

HL2.HL4.HL6:WORKING INDICATION LIGHT  
EH1.EH2.EH3:HEATING ELEMENT

## Model FW-CN-0004-D 44512



Infinity Switch



NEMA 6-20P  
(208-240V)



NEMA L5-30P  
(120V)











# 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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

