



## ***Food Warmers***

Models FW-CN-0002-H, 0003-H, 0004-DH, 0005-FH

Items 46646, 46574, 46647, 46648

## ***Instruction Manual***



*Revised - 06/15/2026*



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Model FW-CN-0002-H / Model FW-CN-0003-H  
Model FW-CN-0004-DH / Model FW-CN-0005-FH

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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 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***

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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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### **WARNINGS**

- Do not touch any hot surfaces.
- Do not plug or unplug unit with wet hands.
- Do not immerse unit, cord or plug in liquid at any time.
- Unplug cord from outlet when not in use and before cleaning.
- Do not operate unattended.
- Do not use this unit for anything other than intended use.

## ***Safety and Warranty***

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- Do not use outdoors.
- Operate the unit with legs provided to prevent overheating of surfaces below.
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Keep children and animals away from unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct.

**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 WARRANTY**

**Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.**

**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-H                                       | FW-CN-0003-H                           | FW-CN-0004-DH                          | FW-CN-0005-FH                          |
|------------------------|----------------------------------------------------|----------------------------------------|----------------------------------------|----------------------------------------|
| Item Number            | 46646                                              | 46574                                  | 46647                                  | 46648                                  |
| Max. Temperature       | Approximately 100°C / 212°F                        |                                        |                                        |                                        |
| Power                  | 2000 W                                             | 3000 W                                 | 4000 W                                 | 5000 W                                 |
| Electrical             | 208V - 240V / 60Hz / 1                             |                                        |                                        |                                        |
| Current                | 8.33A                                              | 12.5A                                  | 16.66A                                 | 20.83A                                 |
| Material               | Stainless Steel                                    |                                        |                                        |                                        |
| Cutting Board Material | Polyethylene                                       |                                        |                                        |                                        |
| Number of Pans*        | 2                                                  | 3                                      | 4                                      | 5                                      |
| Pan Size               | Full Size - 20.8" x 12.8" x 6" / 528 x 325 x 152mm |                                        |                                        |                                        |
| Undershelf Size        | 27.6" x 18" x 2"<br>702 x 462 x 50mm               | 42" x 18" x 2"<br>1058 x 462 x 50mm    | 56" x 18" x 2"<br>1414 x 462 x 50mm    | 69.7" x 18" x 2"<br>1770 x 462 x 50mm  |
| Cutting Board Size     | 30" x 7.9" x 0.5"<br>763 x 200 x 12mm              | 44" x 7.9" x 0.5"<br>1119 x 200 x 12mm | 58" x 7.9" x 0.5"<br>1475 x 200 x 12mm | 72" x 7.9" x 0.5"<br>1830 x 200 x 12mm |
| Dimensions             | 30" x 30" x 34"<br>763 x 772 x 870mm               | 44" x 30" x 34"<br>1119 x 772 x 870mm  | 58" x 30" x 34"<br>1475 x 772 x 870mm  | 72" x 30" x 34"<br>1830 x 772 x 870mm  |
| Packaging Dimensions   | 34" x 25" x 20"<br>860 x 640 x 520mm               | 48" x 25" x 20"<br>1210 x 640 x 520mm  | 61" x 25" x 20"<br>1560 x 640 x 520mm  | 75" x 25" x 20"<br>1910 x 640 x 520mm  |
| Weight                 | 75 lbs. / 34 kgs.                                  | 99 lbs. / 45 kgs.                      | 128 lbs. / 58 kgs.                     | 150 lbs. / 68 kgs.                     |
| Packaging Weight       | 101 lbs. / 46 kgs.                                 | 132 lbs. / 60 kgs.                     | 165 lbs. / 75 kgs.                     | 194 lbs. / 88 kgs.                     |

\*Pans not included.

## Installation

### ASSEMBLY

**NOTE: legs and under shelf must be assembled before securing legs to the table.**

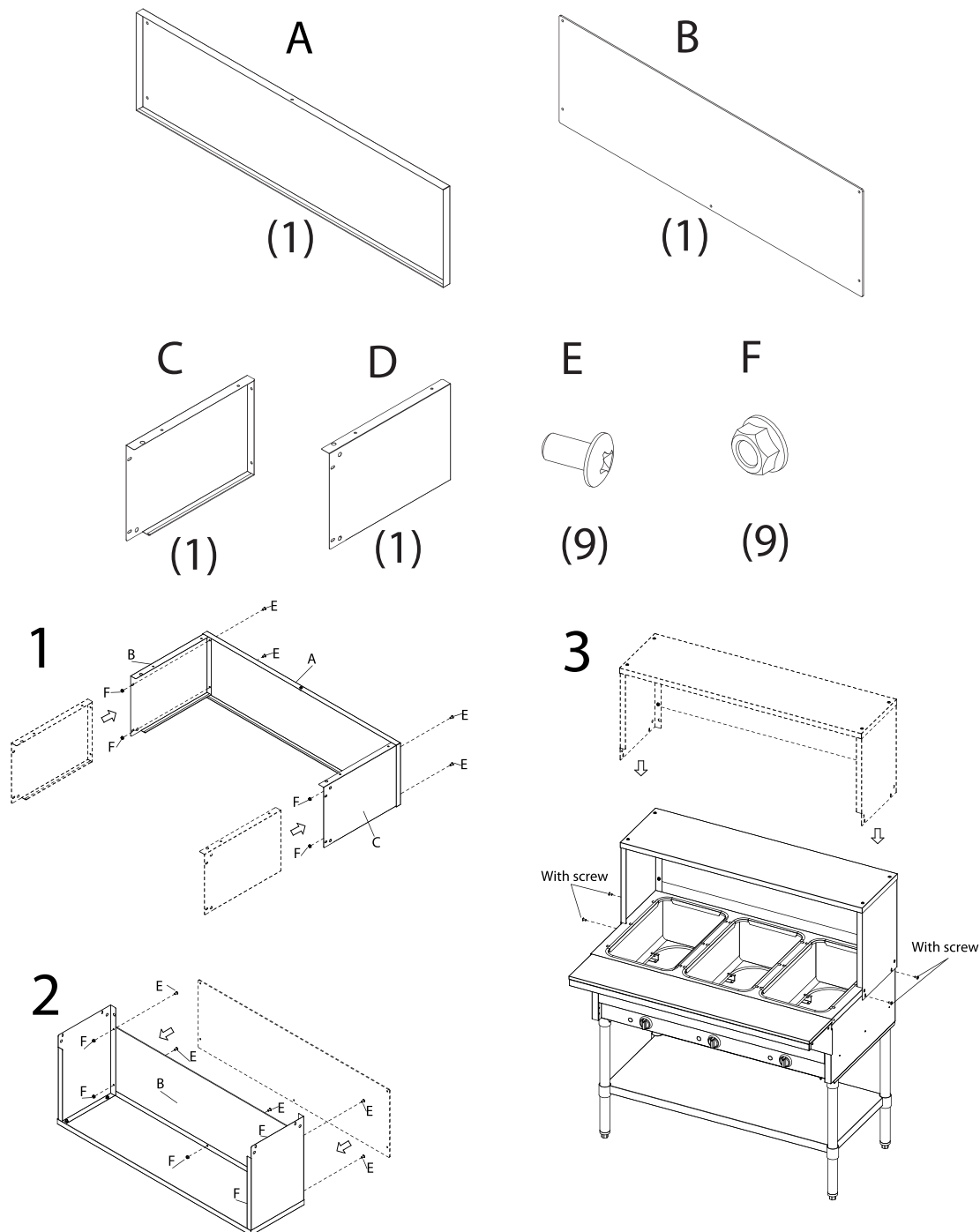
1. Remove the unit from the shipping carton and packaging.
2. Inspect the contents to ensure there is no damage to the unit.
3. Rest table on its top with gussets facing up. (use cardboard or other material to prevent scratching top).
4. Install legs into gussets. Make sure the rivet in leg is closer to gusset than to foot end.
5. Align under shelf gussets with legs and slide under shelf down legs to desired position. (DO NOT force or beat corners as damage could occur).
6. Tighten set screws in under shelf gussets to secure under shelf and install feet into legs using a rubber

# Installation

mallet.

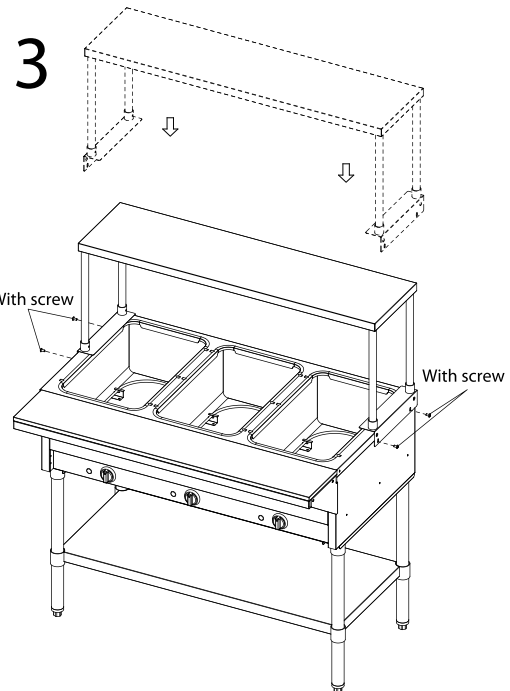
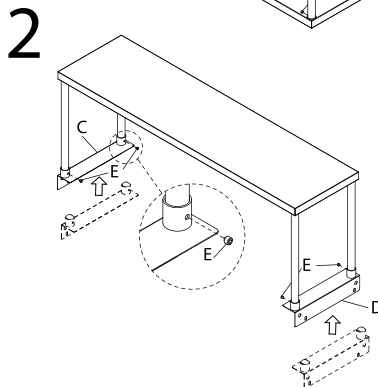
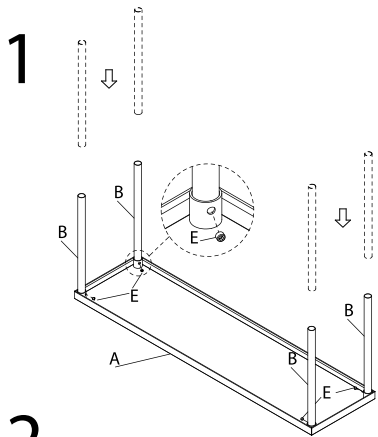
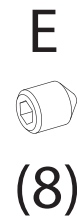
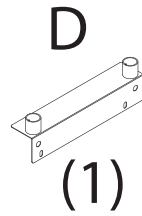
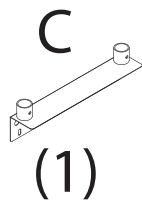
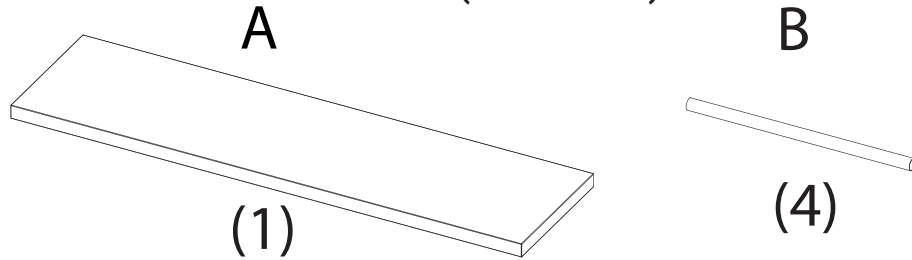
7. Tighten set screws in gussets to secure legs to table.
8. Place table on back with control knobs up.

## OVERSHELF WITH FLAT SIDES ASSEMBLY (OPTIONAL)



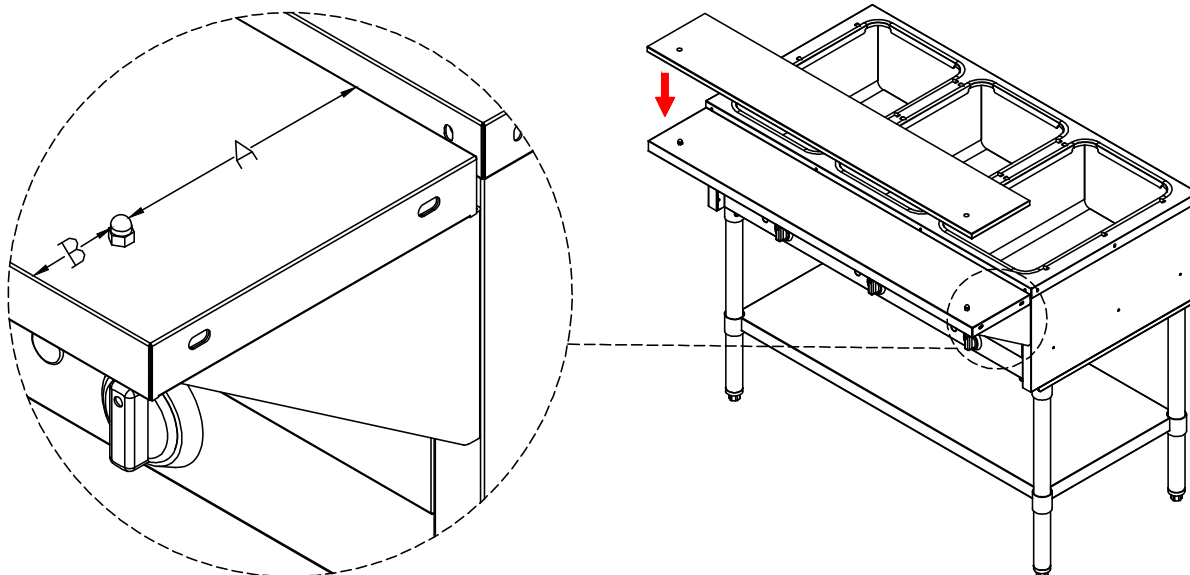
# Installation

## OVERSHELF WITH OPEN SIDES ASSEMBLY (OPTIONAL)

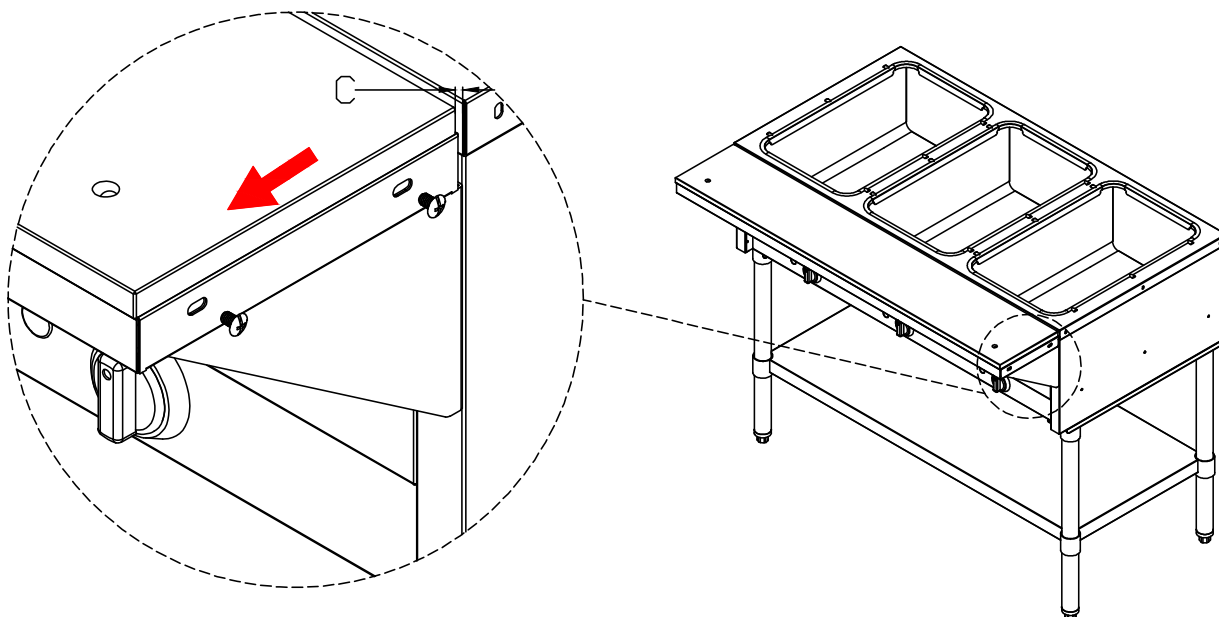




## CUTTING BOARD INSTALLATION



A size is bigger than B, A is near on machine when install the shelf.



If the cutting board has thermal deformation, Remove the screws make C size more big, make the cutting board not touch the body fix the screw again.

# Operation

## DRY OPERATION WITH COVER (SPILLAGE PANS RECOMMENDED)

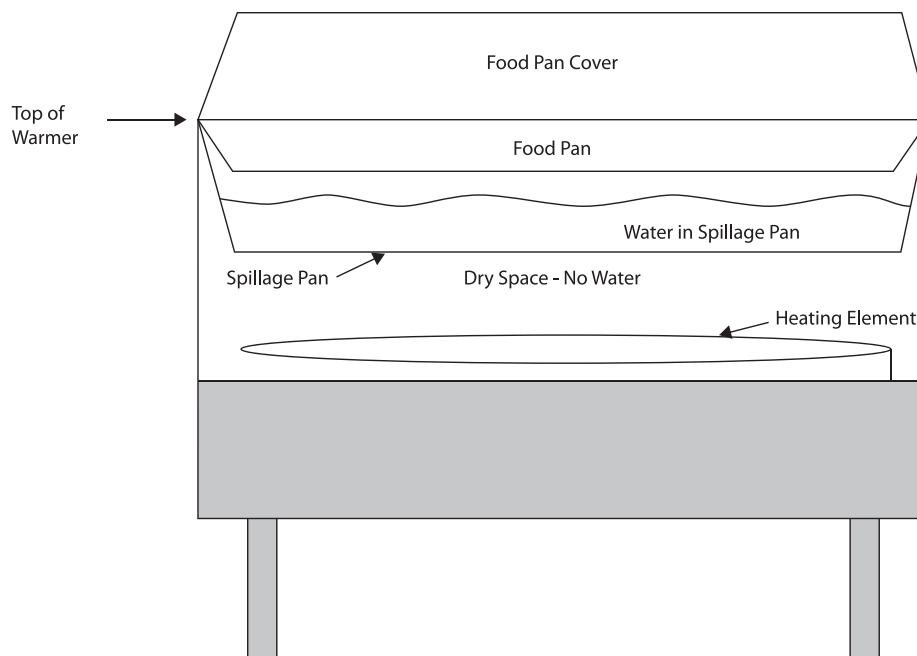
1. Plug unit into appropriate electrical power supply receptacle.
2. With openings covered, set dial on highest position for 45 minutes to preheat unit.
3. During initial start up, smoke or odor may be detected (a small amount). This will occur when the coating on the heating element burns off and should stop approximately a half hour after start up.
4. Place precooked food (minimum 160°F) in food pans, place in openings and cover with lids. (Indicator light is the set point for the control knob).
5. Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
6. To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
7. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

**Note: spillage pan is recommended to prevent food drippings from coming into contact with the element.**

## WET OPERATION WITH COVER (SPILLAGE PANS REQUIRED)

**NOTE: DO NOT put hot water in heating well or on element.**

1. With openings covered, set dial at highest setting for 45 minutes.
2. Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
3. Place pre-cooked food (minimum 160°F) in food pans.
4. Place in spillage pans and cover food pans with lids.
5. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.



# ***Maintenance***

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## **CLEANING**

**NOTE:** to maintain cleanliness and increase service life, the steam table should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment, it may cause a short circuit or electrical shock.

1. Allow unit to completely cool before cleaning.
2. Disconnect the cord from the outlet.
3. Wipe the inside and outside surfaces of the unit with a damp cloth, then wipe dry.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. Avoid using cleaners as the chemical residue could damage or corrode the surfaces of the unit. Clean the unit with warm soapy water and soft cloth only.

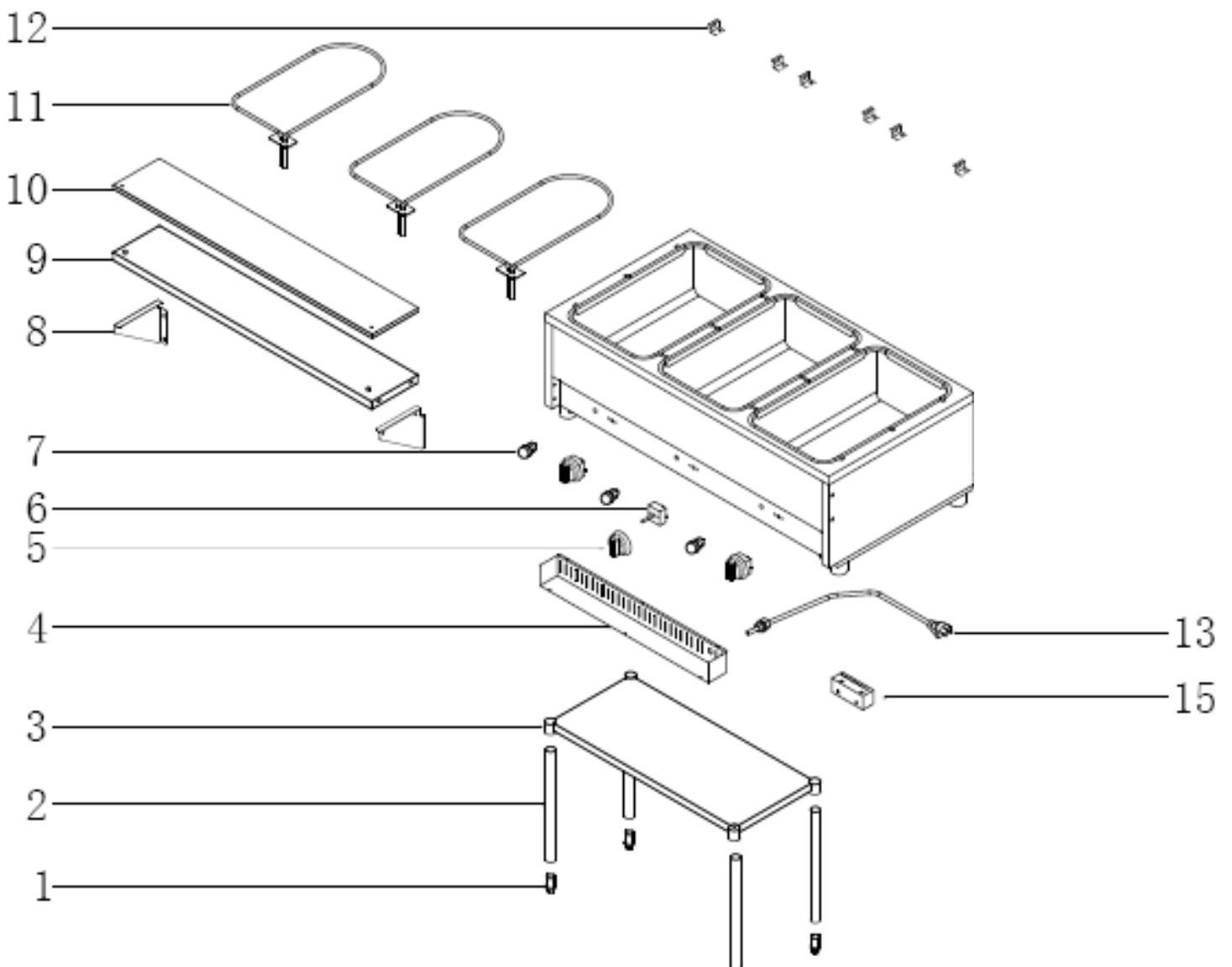
## Parts Breakdown

**Model FW-CN-0002-H** 46646

**Model FW-CN-0003-H** 46574

**Model FW-CN-0004-DH** 46647

**Model FW-CN-0005-FH** 46648



## Parts Breakdown

### Model FW-CN-0002-H 46646

| Item No. | Description                     | Position | Item No. | Description                               | Position | Item No. | Description                                 | Position |
|----------|---------------------------------|----------|----------|-------------------------------------------|----------|----------|---------------------------------------------|----------|
| AD163    | Adjustable Foot for 46646       | 1        | AD168    | Thermostat 240V Infinite Switch for 46646 | 6        | AD173    | Poly Cutting Board 2 Well for 46646         | 10       |
| AD164    | Leg Pipe for 46646              | 2        | AD169    | Indicator Light for 46646                 | 7        | AD174    | Heating Element 1000W 240 for 46646         | 11       |
| AD165    | Under Shelf 2 Well for 46646    | 3        | AD170    | Bracket for Cutting Board Left for 46646  | 8        | AD175    | Heating Element Clip for 46646              | 12       |
| AD166    | Electrical Box 2 Well for 46646 | 4        | AD171    | Bracket for Cutting Board Right for 46646 | 8        | AD176    | Cord and Strain Relief 6-20P 240V for 46646 | 13       |
| AD167    | Thermostat Knob for 46646       | 5        | AD172    | Shelf for Cutting Board 2 Well for 46646  | 9        | AD177    | Terminal Block for 46646                    | 15       |

### Model FW-CN-0003-H 46574

| Item No. | Description                     | Position | Item No. | Description                               | Position | Item No. | Description                                 | Position |
|----------|---------------------------------|----------|----------|-------------------------------------------|----------|----------|---------------------------------------------|----------|
| AD163    | Adjustable Foot for 46574       | 1        | AD168    | Thermostat 240V Infinite Switch for 46574 | 6        | AD181    | Poly Cutting Board 3 Well for 46574         | 10       |
| AD164    | Leg Pipe for 46574              | 2        | AD169    | Indicator Light for 46574                 | 7        | AD174    | Heating Element 1000W 240 for 46574         | 11       |
| AD178    | Under Shelf 3 Well for 46574    | 3        | AD170    | Bracket for Cutting Board Left for 46574  | 8        | AD175    | Heating Element Clip for 46574              | 12       |
| AD179    | Electrical Box 3 Well for 46574 | 4        | AD171    | Bracket for Cutting Board Right for 46574 | 8        | AD176    | Cord and Strain Relief 6-20P 240V for 46574 | 13       |
| AD167    | Thermostat Knob for 46574       | 5        | AD180    | Shelf for Cutting Board 3 Well for 46574  | 9        | AD177    | Terminal Block for 46574                    | 15       |

## Parts Breakdown

### Model FW-CN-0004-DH 46647

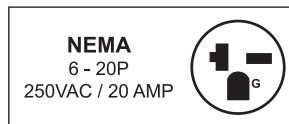
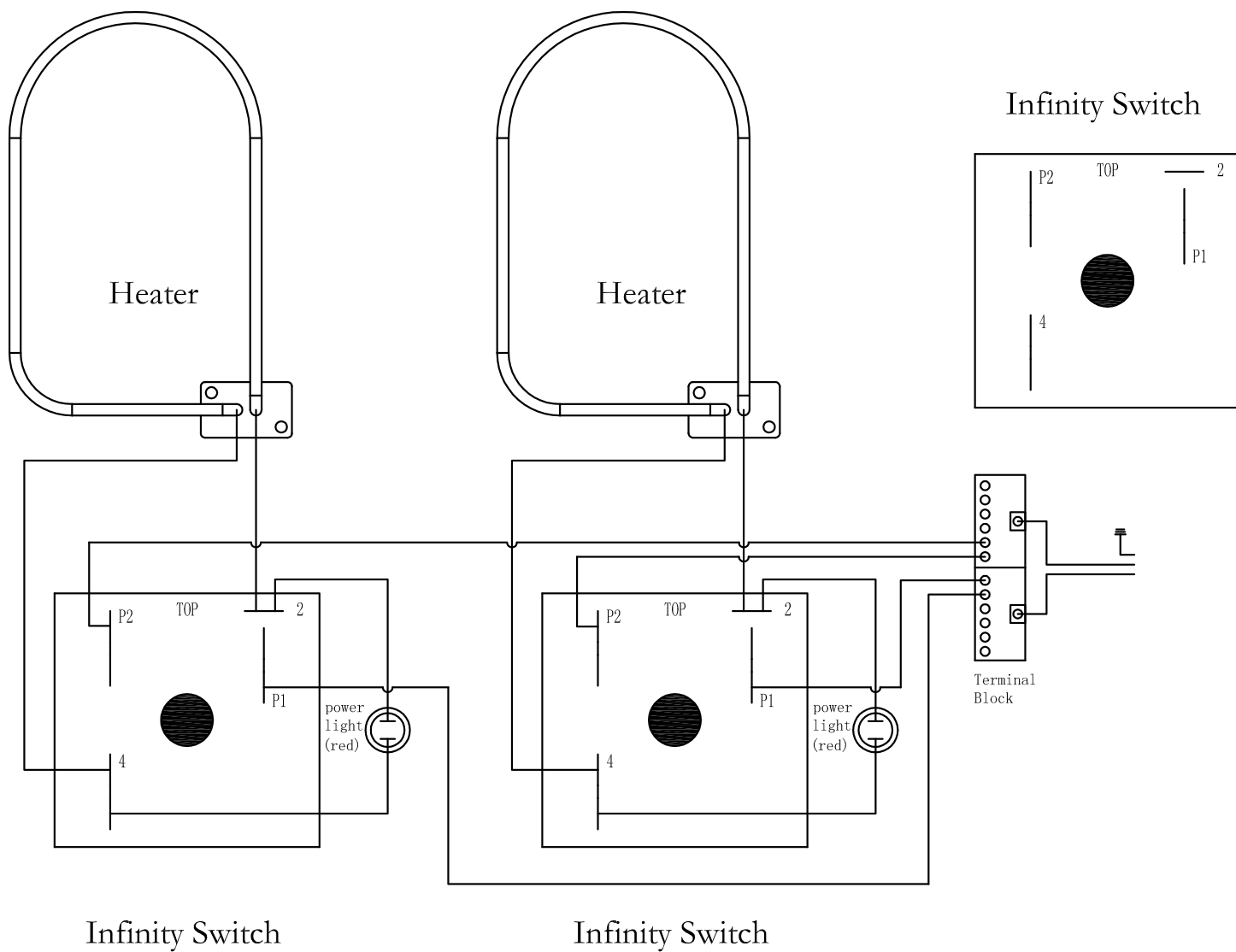
| Item No. | Description                     | Position | Item No. | Description                               | Position | Item No. | Description                                 | Position |
|----------|---------------------------------|----------|----------|-------------------------------------------|----------|----------|---------------------------------------------|----------|
| AD163    | Adjustable Foot for 46647       | 1        | AD168    | Thermostat 240V Infinite Switch for 46647 | 6        | AD185    | Poly Cutting Board 4 Well for 46647         | 10       |
| AD164    | Leg Pipe for 46647              | 2        | AD169    | Indicator Light for 46647                 | 7        | AD174    | Heating Element 1000W 240 for 46647         | 11       |
| AD182    | Under Shelf 4 Well for 46647    | 3        | AD170    | Bracket for Cutting Board Left for 46647  | 8        | AD175    | Heating Element Clip for 46647              | 12       |
| AD183    | Electrical Box 4 Well for 46647 | 4        | AD171    | Bracket for Cutting Board Right for 46647 | 8        | AD186    | Cord and Strain Relief 6-30P 240V for 46647 | 13       |
| AD167    | Thermostat Knob for 46647       | 5        | AD184    | Shelf for Cutting Board 4 Well for 46647  | 9        | AD177    | Terminal Block for 46647                    | 15       |

### Model FW-CN-0005-FH 46648

| Item No. | Description                     | Position | Item No. | Description                               | Position | Item No. | Description                                 | Position |
|----------|---------------------------------|----------|----------|-------------------------------------------|----------|----------|---------------------------------------------|----------|
| AD163    | Adjustable Foot for 46648       | 1        | AD168    | Thermostat 240V Infinite Switch for 46648 | 6        | AD190    | Poly Cutting Board 5 Well for 46648         | 10       |
| AD164    | Leg Pipe for 46648              | 2        | AD169    | Indicator Light for 46648                 | 7        | AD174    | Heating Element 1000W 240 for 46648         | 11       |
| AD187    | Under Shelf 5 Well for 46648    | 3        | AD170    | Bracket for Cutting Board Left for 46648  | 8        | AD175    | Heating Element Clip for 46648              | 12       |
| AD188    | Electrical Box 5 Well for 46648 | 4        | AD171    | Bracket for Cutting Board Right for 46648 | 8        | AD186    | Cord and Strain Relief 6-30P 240V for 46648 | 13       |
| AD167    | Thermostat Knob for 46648       | 5        | AD189    | Shelf for Cutting Board 5 Well for 46648  | 9        | AD177    | Terminal Block for 46648                    | 15       |

# Electrical Schematics

**Model FW-CN-0002-H** 46646

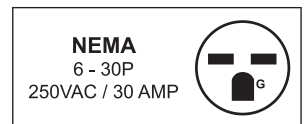
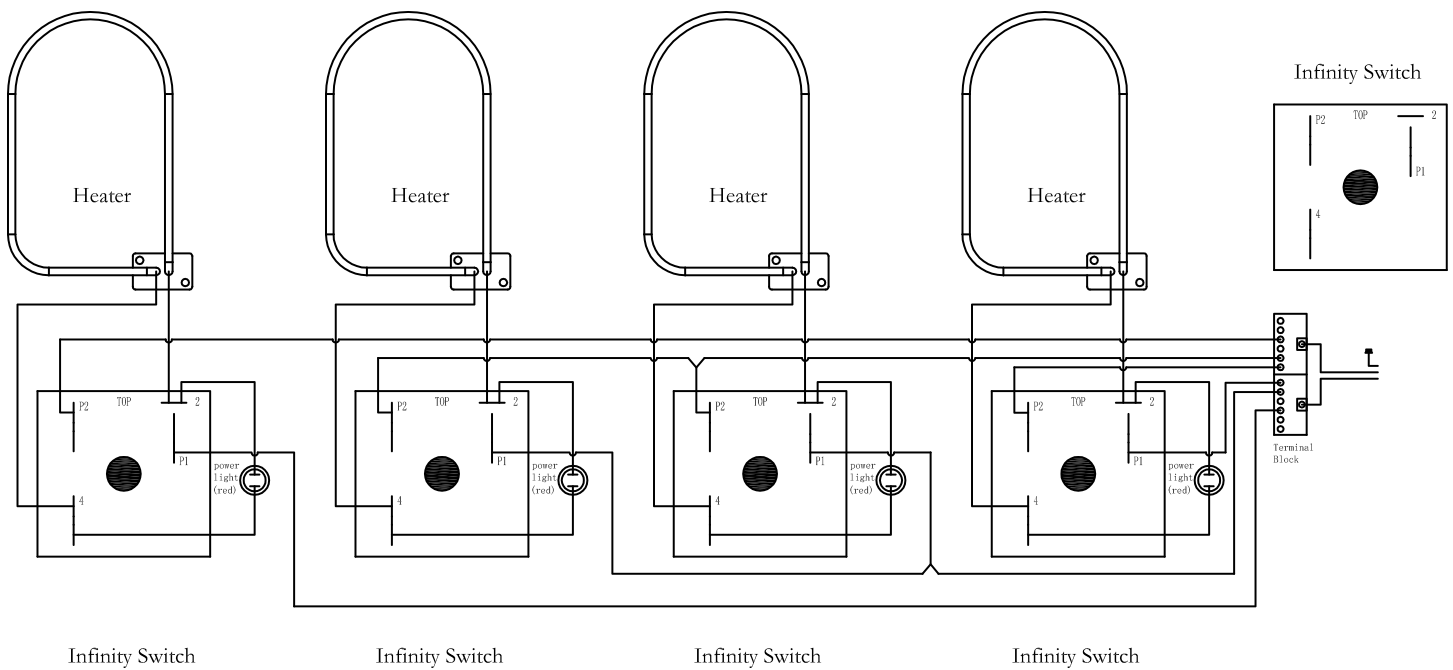






# Electrical Schematics

**Model FW-CN-0004-DH 46647**







## 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.

