



Gas Steam Tables

*Models FW-CN-0002-NG, 0003-NG, 0004-NG, 0005-NG, 0002-LP,
0003-LP, 0004-LP, 0005-LP*

Items 47342, 47343, 47344, 47345, 47362, 47363, 47364, 47365

Instruction Manual



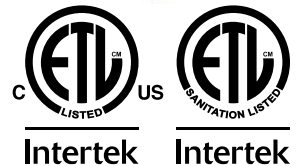
47344, 47364



47345, 47365



Revised - 05/28/2026



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



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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

FOR YOUR SAFETY: do not store or use gasoline or other flammable vapors or 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

Instructions to be followed in the event the user smells gas must be posted in a prominent location in the kitchen area. This information shall be obtained from the local gas supplier.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

This equipment is design and engineered for commercial use only.

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 PART 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 (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

NATURAL GAS

Model	FW-CN-0002-NG	FW-CN-0003-NG	FW-CN-0004-NG	FW-CN-0005-NG
Maximum Temperature	95°C / 203°F			
BTU	7,000	10,500	14,000	17,500
Gas Type	Natural			
Number of Pans*	2	3	4	5
Pan Size	Full Size			
Undershelf Size	27.6" x 18.2" x 2" 701 x 462 x 51mm	41.7" x 18.2" x 2" 1059 x 462 x 51mm	55.7" x 18.2" x 2" 1415 x 462 x 51mm	69.7" x 18.2" x 2" 1770 x 462 x 51mm
Cutting Board Size	34" x 7.9" x 0.5" 864 x 201 x 13mm	44.1" x 7.9" x 0.5" 1120 x 201 x 13mm	58.1" x 7.9" x 0.5" 1476 x 201 x 13mm	72" x 7.9" x 0.5" 1829 x 201 x 13mm
Weight	75 lbs. / 34 kgs.	99.2 lbs. / 45 kgs.	127.9 lbs. / 58 kgs.	149.9 lbs. / 68 kgs.
Packaging Weight	101.4 lbs. / 46 kgs.	132.3 lbs. / 60 kgs.	165.3 lbs. / 75 kgs.	194 lbs. / 88 kgs.
Dimensions	30" x 30.4" x 34.4" 762 x 772 x 874mm	44.1" x 30.4" x 34.4" 1120 x 772 x 874mm	58.1" x 30.4" x 34.4" 1476 x 772 x 874mm	72" x 30.4" x 34.4" 1829 x 772 x 874mm
Packaging Dimensions	33.9" x 25.2" x 20.5" 861 x 640 x 521mm	47.6" x 25.2" x 20.5" 1209 x 640 x 521mm	61.4" x 25.2" x 20.5" 1560 x 640 x 521mm	75.2" x 25.2" x 20.5" 1910 x 640 x 521mm
Item Number	47342	47343	47344	47345

LIQUID PROPANE

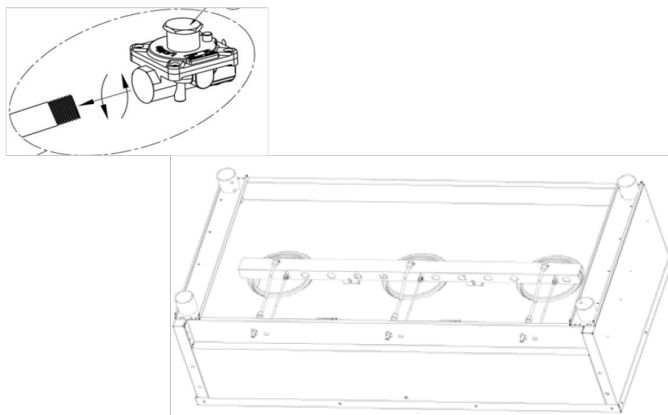
Model	FW-CN-0002-LP	FW-CN-0003-LP	FW-CN-0004-LP	FW-CN-0005-LP
Maximum Temperature	95°C / 203°F			
BTU	7,000	10,500	14,000	17,500
Gas Type	Propane			
Number of Pans*	2	3	4	5
Pan Size	Full Size			
Undershelf Size	27.6" x 18.2" x 2" 701 x 462 x 51mm	41.7" x 18.2" x 2" 1059 x 462 x 51mm	55.7" x 18.2" x 2" 1415 x 462 x 51mm	69.7" x 18.2" x 2" 1770 x 462 x 51mm
Cutting Board Size	34" x 7.9" x 0.5" 864 x 201 x 13mm	44.1" x 7.9" x 0.5" 1120 x 201 x 13mm	58.1" x 7.9" x 0.5" 1476 x 201 x 13mm	72" x 7.9" x 0.5" 1829 x 201 x 13mm
Weight	75 lbs. / 34 kgs.	99.2 lbs. / 45 kgs.	127.9 lbs. / 58 kgs.	149.9 lbs. / 68 kgs.
Packaging Weight	101.4 lbs. / 46 kgs.	132.3 lbs. / 60 kgs.	165.3 lbs. / 75 kgs.	194 lbs. / 88 kgs.
Dimensions	30" x 30.4" x 34.4" 762 x 772 x 874mm	44.1" x 30.4" x 34.4" 1120 x 772 x 874mm	58.1" x 30.4" x 34.4" 1476 x 772 x 874mm	72" x 30.4" x 34.4" 1829 x 772 x 874mm
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Item Number	47362	47363	47364	47365

*Pans not included.

SHIPPING DAMAGE CLAIM PROCEDURE

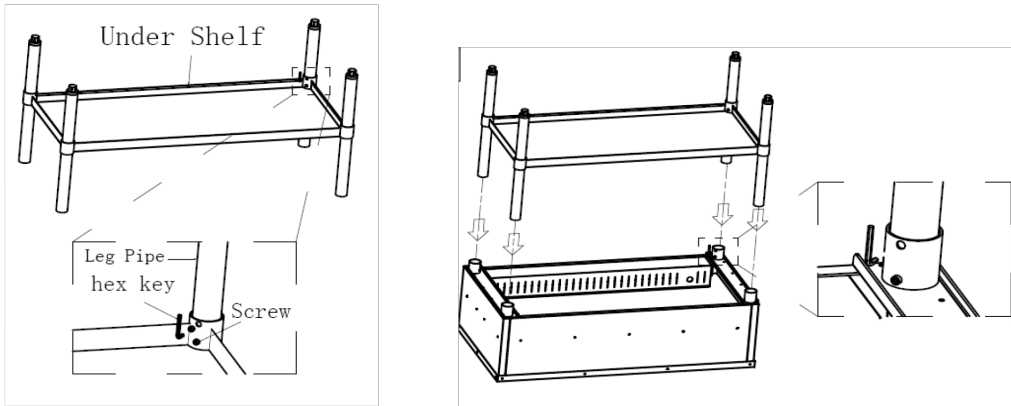
1. Visible loss or damage: note on freight bill or express delivery and have signed by person making delivery.
 2. File claim for damages immediately: regardless of the extent of damages.
 3. Concealed loss or damage: if damage is noticed after unpacking, notify transportation company immediately and file "Concealed Damage" claim with the transportation carrier. This should be done within five (5) days from the date of delivery and receipt of goods. Retain container for inspection.
- Installation of the equipment should be performed by qualified, certified and authorized personnel who are familiar and experienced with local installation codes.
 - Before installation, please read instructions completely and carefully.
 - Do not remove permanently affixed labels, warnings or plates from the product.
 - Please observe all local and national codes and ordinances.
 - Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
 - Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
 - A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
 - The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
 - The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.45kpa).
 - The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.45kpa).

Step 1

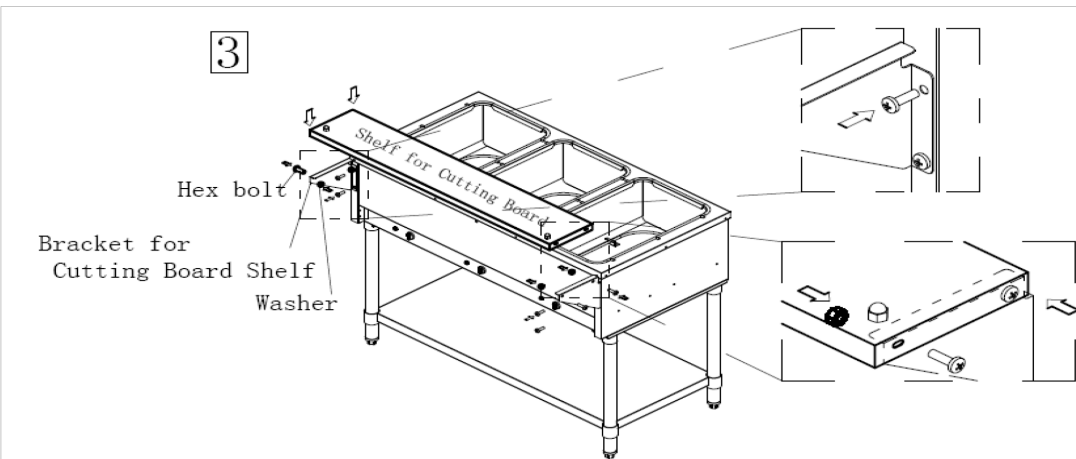


Installation

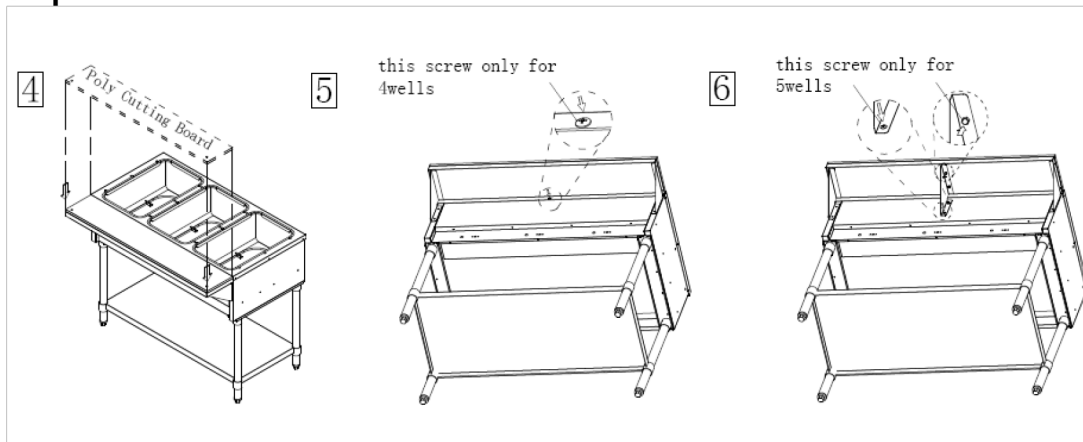
Step 2



Step 3



Step 4



Installation

VENTILATION

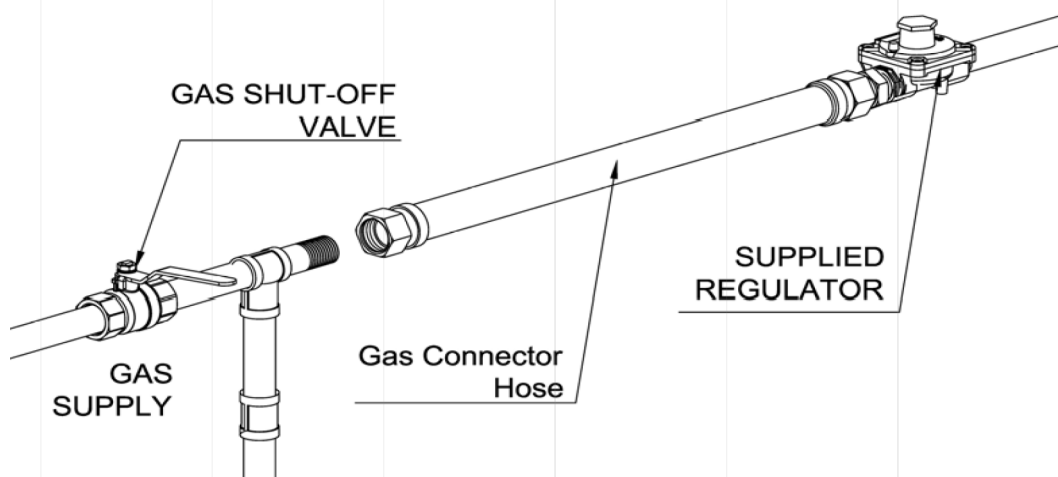
- Care should be taken so as not to obstruct the area around the burner or pilot. DO NOT close off the space between the undershelf and lower edge of the body. A minimum of 4 inches air space must be maintained between items stored the undershelf and the burner.
- DO NOT obstruct the ventilation air flow or the combustion air flow. Keep area around the front and the rear of unit clear.
- This unit must be placed in an area free and clear from combustibles.

CLEARANCES

- This appliance is approved for installation on both combustible and noncombustible and noncombustible floors with the clearances of 2" / 51mm to the sides and back.
- Adequate clearances for service, cleaning, and ease of proper operation of this appliance must be allowed.

PRESSURE REGULATOR

- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both natural gas and LP gas.
- Regulator specifications: 1/2" NPT inlet and outlet, factory adjusted for 4"WC natural gas standard and may be converted by qualified personnel to be used for propane at 10"WC.



Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of 1/2 PSI (14"WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow above (FLOW) shows gas flow direction and should point downstream to the equipment.

MANUAL SHUT OFF VALVE

This installer-supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in position accessible in the event of an emergency.

Installation

CONNECTIONS

Please check installer-supplied intake pipes visually and/or blow them with compressed air to clear any dirt particles, threading chips, or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog orifices. All connections must be sealed with a joint compound suitable for LP gas, and all connections must be tested with a soapy water solution before lighting any pilots.

CAUTION: when lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.

Operation

INITIAL PILOT LIGHTING

Check all gas connections for leaks with a soapy water solution before lighting any pilots. Do not use an open flame to check for appliance leaks.

LIGHTING & SHUTDOWN

- Turn all control and the main gas valves to the off position. Wait at least 5 minutes before trying to light the pilots. This will allow any gas that has accumulated in the burner compartment to escape.
- After waiting 5 minutes, open the main gas valve and place a lighted match at each pilot and adjust the pilot to a height of at least 5/8 inches. This can be performed by taking a screwdriver and placing it in the pilot adjustment screw slot and turning it. Turn the screwdriver and placing it in the pilot adjustment screw slot and turning it. Turn the screw counter clockwise to increase the pilot flame. Or clockwise to make decrease it.
- If the pilot extinguishes, repeat the lighting instructions beginning with Step 1.
- Turn the main burner valve in a counter clockwise direction to the desired setting. If the main burners do not light within 4 seconds, then repeat the light instructions beginning with step 1.

DRY OPERATION WITH COVER

- Successful light the burner, turn the main burner manual valves to the maximum setting for approximately 10 to 20 minutes with the openings covered before the food is placed in the compartment. The pan openings should be covered to prevent the loss of heat.
- Do not place the food or water directly into the wells.
- 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).
- 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.
- To increase temperature, turn knob toward highest setting. To decrease, turn toward lowest setting.
- Food pans should be covered to maintain temperature when food is not being served and to prevent food

Operation

from drying out.

WET OPERATION WITH COVER (SPILLAGE PANS REQUIRED)

- Do not put the hot water or the food directly into the wells.
- Install spillage pans and spillage pans to bottom of food pans with hot water (minimum of 185°F).
- Place pre-cooked food (minimum 160°F) in food pans.
- Place in spillage pans and cover food pans with lids.
- Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.

SHUT-DOWN INSTRUCTIONS

- For a nightly shut-down, just turn the main burner manual valve in a clockwise direction to off position.
- For a seasonal shut-down, turn the main burner manual valve in clockwise direction to off position. Then turn the pilot adjustment screw also in a clockwise direction until the screw is snug and there is no longer a pilot flame.

Maintenance

MAINTENANCE

- To perform maintenance and repairs of the appliance, please contact the factory, the factory representative, or the nearest authorized local service company.

PROPANE GAS CONVERSION

The steam table come with the gas type, please check the rating plate information. If need to change the gas type (natural gas or LPG), need to change all main burner and reset the regulator. It is recommended that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

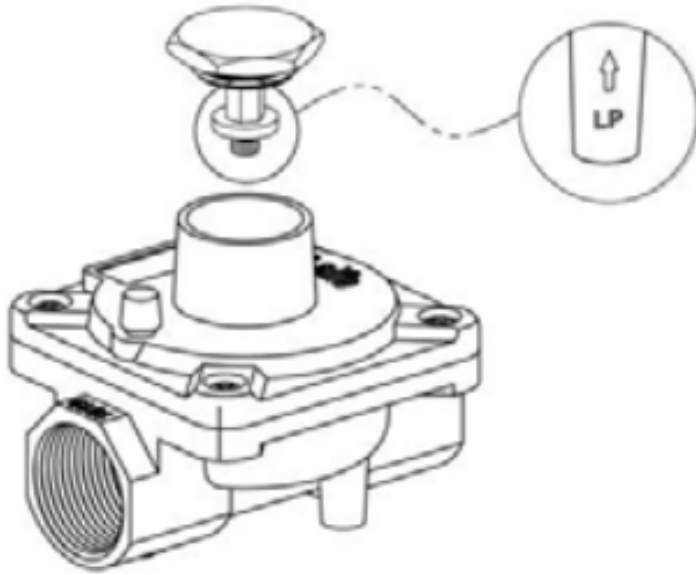
To convert gas type, following steps must be completed:

- Remove all main burner and install customer request gas type main burner on the machine.

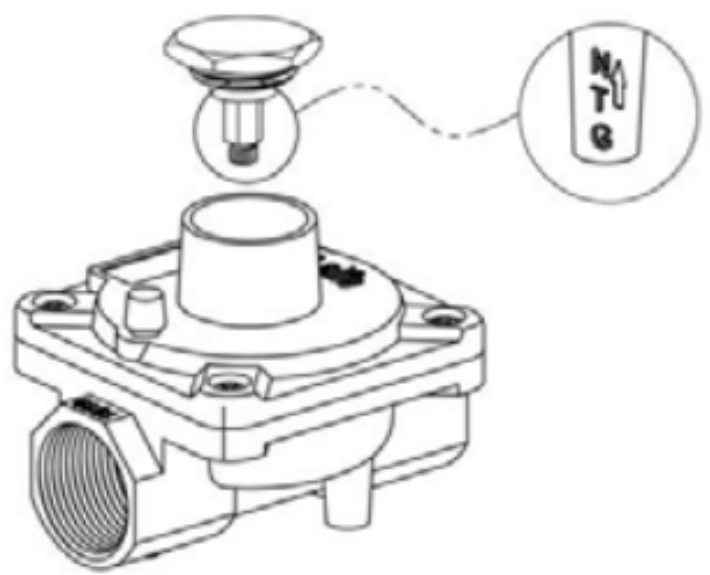


Maintenance

- Set the regulation to LP or NAT, base on request.



LIQUID PROPANE

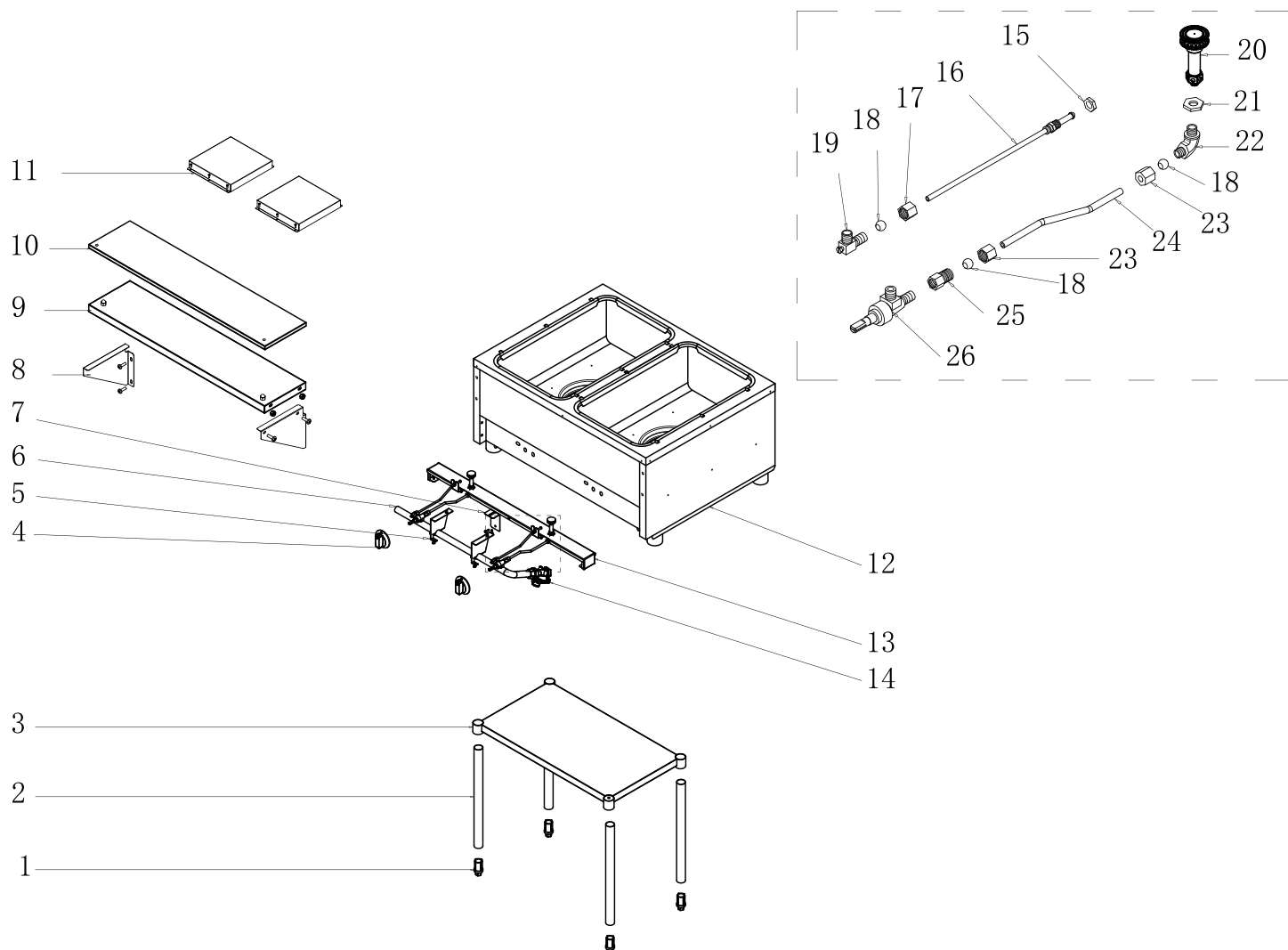


NATURAL GAS

Parts Breakdown

Model FW-CN-0002-NG 47342

Model FW-CN-0002-LP 47362



Parts Breakdown

Model FW-CN-0002-NG 47342

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47342	1	AI684	Poly Cutting Board for 47342	10	AI693	Elbow Pipe for 47342	19
AI676	Leg Pipe for 47342	2	AI685	Cover for 47342	11	AI694	Jet Burner for 47342	20
AI677	Under Shelf for 47342	3	AI686	Body for 47342	12	AI695	Lock Nut for 47342	21
AI678	Knob for 47342	4	AI687	Long Support Frame for 47342	13	AI696	Elbow Pipe for 47342	22
AI679	Support Frame for 47342	5	AI688	Regulator (NG) for 47342	14	AI697	Lock Nut for 47342	23
AI680	Gas Pipe for 47342	6	AI689	Lock Nut for 47342	15	AI698	Burner Gas Pipe for 47342	24
AI681	Support Frame for 47342	7	AI690	Pilot Burner for 47342	16	AI699	Lock Nut (NG) for 47342	25
AI682	Bracket for 47342	8	AI691	Lock Nut for 47342	17	AI700	Gas Valve for 47342	26
AI683	Shelf for Cutting Board for 47342	9	AI692	Circle Hoop for 47342	18			

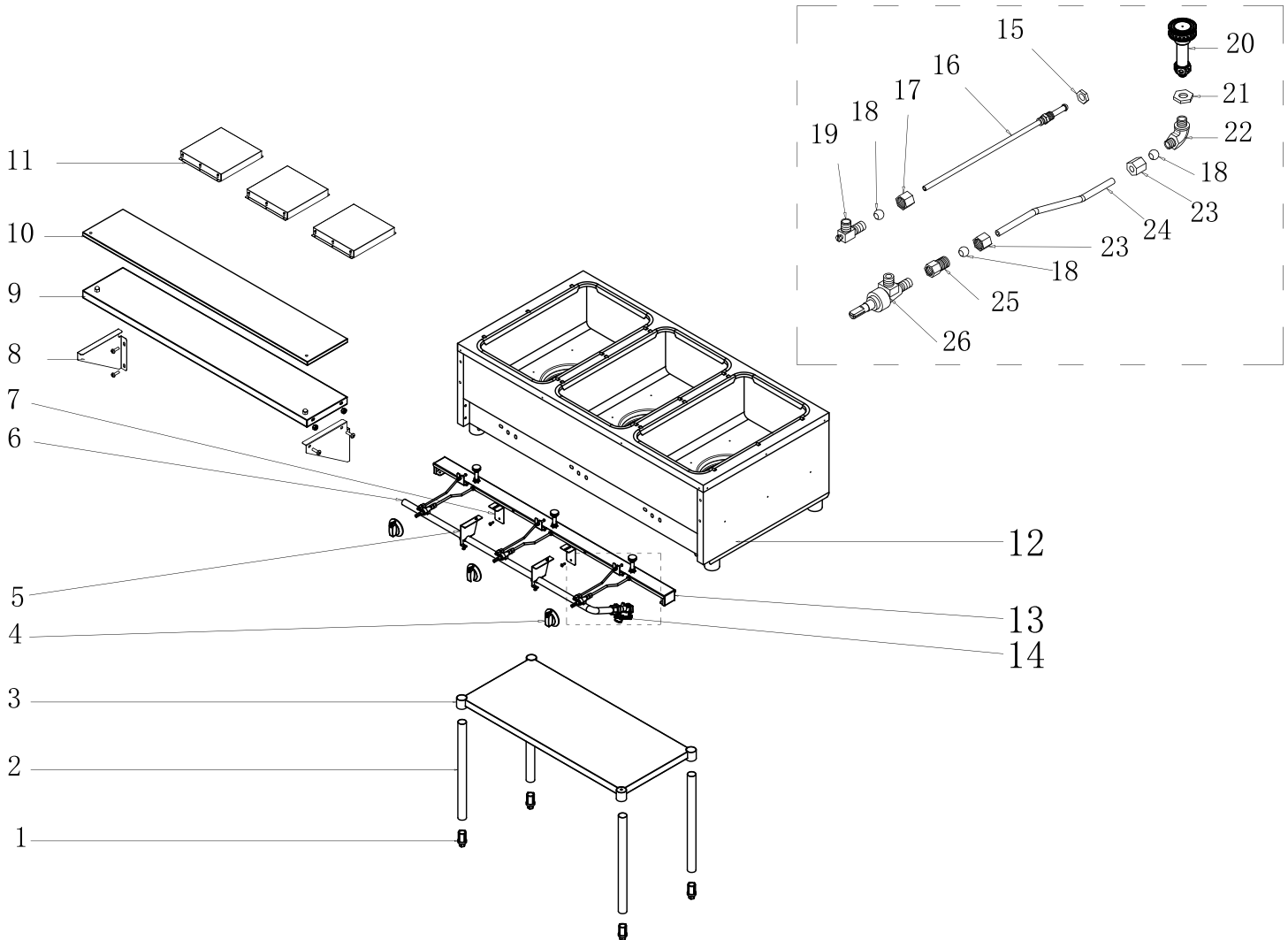
Model FW-CN-0002-LP 47362

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47362	1	AI684	Poly Cutting Board for 47362	10	AI693	Elbow Pipe for 47362	19
AI676	Leg Pipe for 47362	2	AI685	Cover for 47362	11	AI694	Jet Burner for 47362	20
AI677	Under Shelf for 47362	3	AI686	Body for 47362	12	AI695	Lock Nut for 47362	21
AI678	Knob for 47362	4	AI687	Long Support Frame for 47362	13	AI696	Elbow Pipe for 47362	22
AI679	Support Frame for 47362	5	AO019	Regulator (LP) for 47362	14	AI697	Lock Nut for 47362	23
AI680	Gas Pipe for 47362	6	AI689	Lock Nut for 47362	15	AI698	Burner Gas Pipe for 47362	24
AI681	Support Frame for 47362	7	AI690	Pilot Burner for 47362	16	AO020	Lock Nut (LP) for 47362	25
AI682	Bracket for 47362	8	AI691	Lock Nut for 47362	17	AI700	Gas Valve for 47362	26
AI683	Shelf for Cutting Board for 47362	9	AI692	Circle Hoop for 47362	18			

Parts Breakdown

Model FW-CN-0003-NG 47343

Model FW-CN-0003-LP 47363



Parts Breakdown

Model FW-CN-0003-NG 47343

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47343	1	AI704	Poly Cutting Board for 47343	10	AI693	Elbow Pipe for 47343	19
AI676	Leg Pipe for 47343	2	AI705	Cover for 47343	11	AI694	Jet Burner for 47343	20
AI701	Under Shelf for 47343	3	AI706	Body for 47343	12	AI695	Lock Nut for 47343	21
AI678	Knob for 47343	4	AI707	Long Support Frame for 47343	13	AI696	Elbow Pipe for 47343	22
AI679	Support Frame for 47343	5	AI688	Regulator (NG) for 47343	14	AI697	Lock Nut for 47343	23
AI702	Gas Pipe for 47343	6	AI689	Lock Nut for 47343	15	AI709	Burner Gas Pipe for 47343	24
AI681	Support Frame for 47343	7	AI708	Pilot Burner for 47343	16	AI699	Lock Nut (NG) for 47343	25
AI682	Bracket for 47343	8	AI691	Lock Nut for 47343	17	AI700	Gas Valve for 47343	26
AI703	Shelf for Cutting Board for 47343	9	AI692	Circle Hoop for 47343	18			

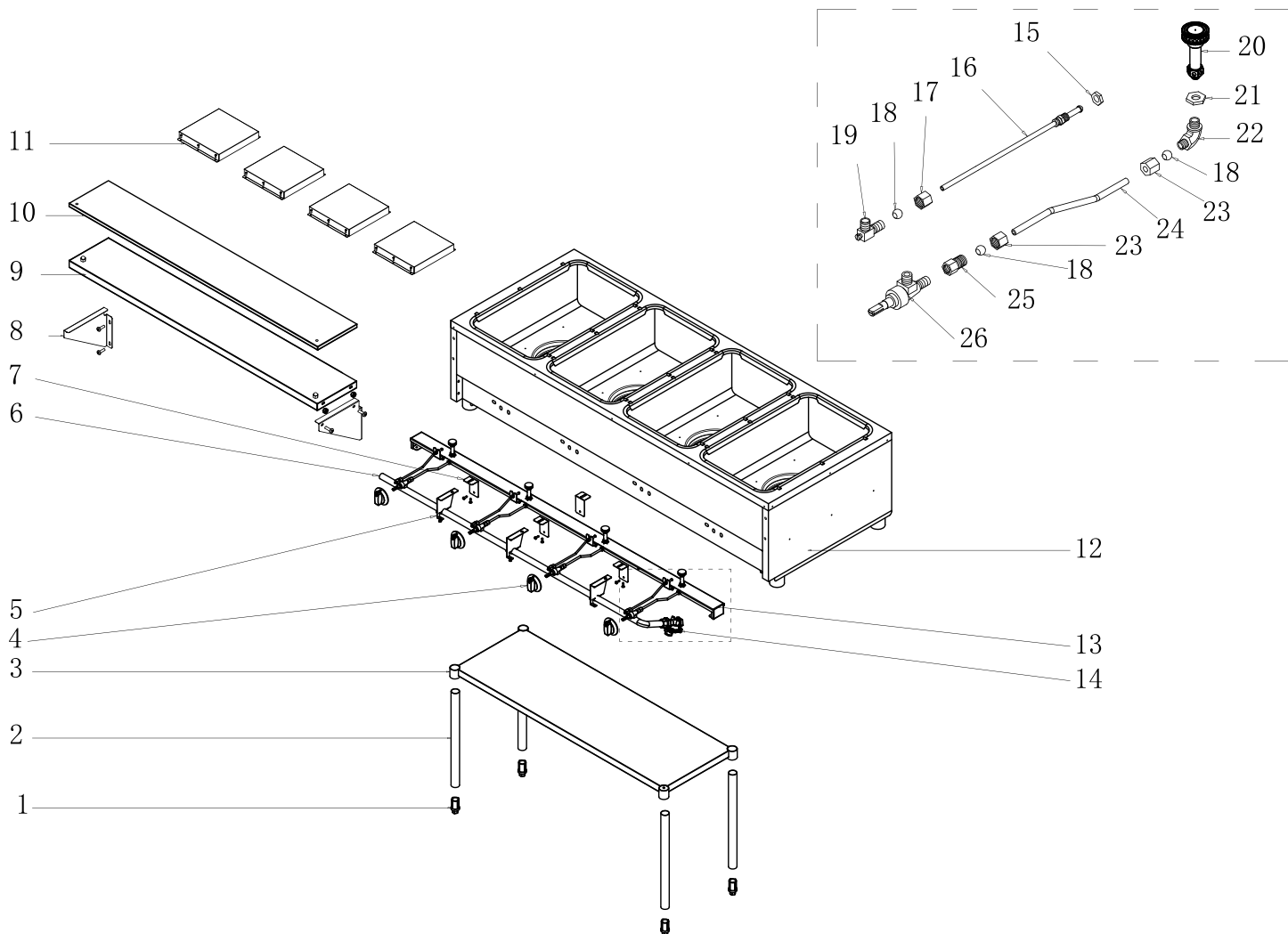
Model FW-CN-0003-LP 47363

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47363	1	AI704	Poly Cutting Board for 47363	10	AI693	Elbow Pipe for 47363	19
AI676	Leg Pipe for 47363	2	AI705	Cover for 47363	11	AI694	Jet Burner for 47363	20
AI701	Under Shelf for 47363	3	AI706	Body for 47363	12	AI695	Lock Nut for 47363	21
AI678	Knob for 47363	4	AI707	Long Support Frame for 47363	13	AI696	Elbow Pipe for 47363	22
AI679	Support Frame for 47363	5	AO019	Regulator (LP) for 47363	14	AI697	Lock Nut for 47363	23
AI702	Gas Pipe for 47363	6	AI689	Lock Nut for 47363	15	AI709	Burner Gas Pipe for 47363	24
AI681	Support Frame for 47363	7	AI708	Pilot Burner for 47363	16	AO020	Lock Nut (LP) for 47363	25
AI682	Bracket for 47363	8	AI691	Lock Nut for 47363	17	AI700	Gas Valve for 47363	26
AI703	Shelf for Cutting Board for 47363	9	AI692	Circle Hoop for 47363	18			

Parts Breakdown

Model FW-CN-0004-NG 47344

Model FW-CN-0004-LP 47364



Parts Breakdown

Model FW-CN-0004-NG 47344

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47344	1	AI713	Poly Cutting Board for 47344	10	AI693	Elbow Pipe for 47344	19
AI676	Leg Pipe for 47344	2	AI714	Cover for 47344	11	AI694	Jet Burner for 47344	20
AI710	Under Shelf for 47344	3	AI715	Body for 47344	12	AI695	Lock Nut for 47344	21
AI678	Knob for 47344	4	AI716	Long Support Frame for 47344	13	AI696	Elbow Pipe for 47344	22
AI679	Support Frame for 47344	5	AI688	Regulator (NG) for 47344	14	AI697	Lock Nut for 47344	23
AI711	Gas Pipe for 47344	6	AI689	Lock Nut for 47344	15	AI718	Burner Gas Pipe for 47344	24
AI681	Support Frame for 47344	7	AI717	Pilot Burner for 47344	16	AI699	Lock Nut (NG) for 47344	25
AI682	Bracket for 47344	8	AI691	Lock Nut for 47344	17	AI700	Gas Valve for 47344	26
AI712	Shelf for Cutting Board for 47344	9	AI692	Circle Hoop for 47344	18			

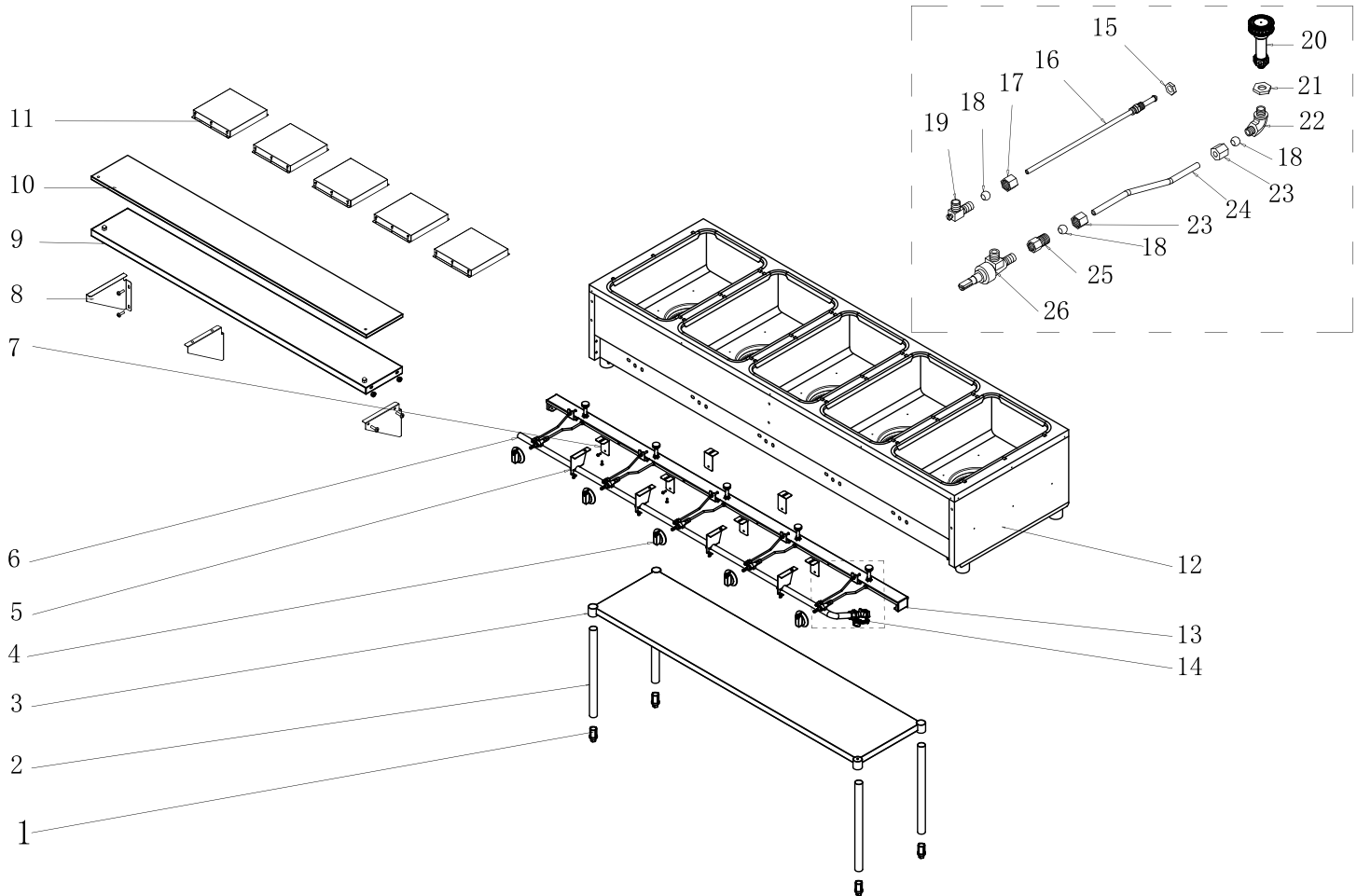
Model FW-CN-0004-LP 47364

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47364	1	AI713	Poly Cutting Board for 47364	10	AI693	Elbow Pipe for 47364	19
AI676	Leg Pipe for 47364	2	AI714	Cover for 47364	11	AI694	Jet Burner for 47364	20
AI710	Under Shelf for 47364	3	AI715	Body for 47364	12	AI695	Lock Nut for 47364	21
AI678	Knob for 47364	4	AI716	Long Support Frame for 47364	13	AI696	Elbow Pipe for 47364	22
AI679	Support Frame for 47364	5	AO019	Regulator (LP) for 47364	14	AI697	Lock Nut for 47364	23
AI711	Gas Pipe for 47364	6	AI689	Lock Nut for 47364	15	AI718	Burner Gas Pipe for 47364	24
AI681	Support Frame for 47364	7	AI717	Pilot Burner for 47364	16	AO020	Lock Nut (LP) for 47364	25
AI682	Bracket for 47364	8	AI691	Lock Nut for 47364	17	AI700	Gas Valve for 47364	26
AI712	Shelf for Cutting Board for 47364	9	AI692	Circle Hoop for 47364	18			

Parts Breakdown

Model FW-CN-0005-NG 47345

Model FW-CN-0005-LP 47365



Parts Breakdown

Model FW-CN-0005-NG 47345

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47345	1	AI722	Poly Cutting Board for 47345	10	AI693	Elbow Pipe for 47345	19
AI676	Leg Pipe for 47345	2	AI723	Cover for 47345	11	AI694	Jet Burner for 47345	20
AI719	Under Shelf for 47345	3	AI724	Body for 47345	12	AI695	Lock Nut for 47345	21
AI678	Knob for 47345	4	AI725	Long Support Frame for 47345	13	AI696	Elbow Pipe for 47345	22
AI679	Support Frame for 47345	5	AI688	Regulator (NG) for 47345	14	AI697	Lock Nut for 47345	23
AI720	Gas Pipe for 47345	6	AI689	Lock Nut for 47345	15	AI727	Burner Gas Pipe for 47345	24
AI681	Support Frame for 47345	7	AI726	Pilot Burner for 47345	16	AI699	Lock Nut (NG) for 47345	25
AI682	Bracket for 47345	8	AI691	Lock Nut for 47345	17	AI700	Gas Valve for 47345	26
AI721	Shelf for Cutting Board for 47345	9	AI692	Circle Hoop for 47345	18			

Model FW-CN-0005-LP 47365

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI675	Feet for 47365	1	AI722	Poly Cutting Board for 47365	10	AI693	Elbow Pipe for 47365	19
AI676	Leg Pipe for 47365	2	AI723	Cover for 47365	11	AI694	Jet Burner for 47365	20
AI719	Under Shelf for 47365	3	AI724	Body for 47365	12	AI695	Lock Nut for 47365	21
AI678	Knob for 47365	4	AI725	Long Support Frame for 47365	13	AI696	Elbow Pipe for 47365	22
AI679	Support Frame for 47365	5	AO019	Regulator (LP) for 47365	14	AI697	Lock Nut for 47365	23
AI720	Gas Pipe for 47365	6	AI689	Lock Nut for 47365	15	AI727	Burner Gas Pipe for 47365	24
AI681	Support Frame for 47365	7	AI726	Pilot Burner for 47365	16	AO020	Lock Nut (LP) for 47365	25
AI682	Bracket for 47365	8	AI691	Lock Nut for 47365	17	AI700	Gas Valve for 47365	26
AI721	Shelf for Cutting Board for 47365	9	AI692	Circle Hoop for 47365	18			

Notes

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

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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 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.

