



***Drawer Warmer***  
***Models FW-CN-0001, 0002, 0003***  
***Items 47546, 48884, 47547***  
***Instruction Manual***



*Revised - 02/28/2023*



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Model FW-CN-0001 / Mode FW-CN-0002 / Model FW-CN-0003

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# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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Omcan Fabrication et distribution Compañie Limité et Food Machinery d'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, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

## VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

## **REVISE EL PAQUETE A SU LLEGADA**

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

**Antes de utilizar cualquier equipo, siempre 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, operation and maintenance instructions thoroughly before installing or servicing this equipment.**



# Safety and Warranty

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Do not operate this equipment unless you have read and understand the content of this manual! This manual contains important safety information concerning the maintenance, use and operation of this product. Keep this manual in a safe location for future reference.

## **SAFETY INFORMATION**

Warmer drawers are 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 ensure proper operation and to reduce the chance of personal injury and/or equipment damage.

Always disconnect power before serving the Warmer Drawer. Surfaces will remain hot after power has been turned off. Allow unit to cool before cleaning or servicing. Never clean the Warmer Drawer by immersing it in water. The warmer drawer is not protected against water jets, **DO NOT CLEAN WARMER DRAWER WITH A WATER JET.** Always clean equipment before first use.

**IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.**

**WARNING: ELECTRICAL SHOCK HAZARD. FAILURE TO FOLLOW THE INSTRUCTIONS IN THIS MANUAL COULD RESULT IN SERIOUS INJURY OR DEATH.**

1. Plug unit into a properly grounded electrical receptacle of the correct voltage, size and plug configuration. If plug and receptacle do not match, contact a qualified electrician to determine and install proper voltage and size electrical receptacle.
2. **DO NOT** submerge or saturate with water. Unit is not waterproof. Do not operate if unit has been submerged or saturated with water.
3. Do not pull unit by power cord.
4. Do not use an extension cord with this appliance.
5. Check with a qualified electrician if you are unsure as to whether the appliance is properly grounded.
6. Turn **OFF** power switch, unplug power cord, and allow unit to cool before performing any cleaning, adjustments or maintenance.
7. Unit is not waterproof. Locate unit indoors where the ambient air temperature is a minimum of 70°F (21°C).
8. Do not steam clean or use excessive water on the unit.
9. Do not use a water jet spray to clean this unit.
10. Discontinue use if power cord is frayed or worn.
11. Do not attempt to repair or replace a damaged power cord. The cord must be replaced by an authorized agent or a person with similar qualifications.

**This unit must be serviced by qualified personnel only. Service by unqualified personnel may lead to electric shock or burn.**

**CAUTION: Some exterior surface on the unit will get hot. Use caution when touching these areas. Use caution when opening drawer. Hot air escapes when drawer is open.**

**NOTICE: DO NOT lay unit on front or back side. Damage to unit could occur.**

## **FIRE HAZARD**

1. Locate unit a minimum of 1" (25mm) from combustible walls and materials. If safe distances are not

# ***Safety and Warranty***

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maintained, discoloration or combustion could occur.

2. Do not use harsh chemicals such as bleach (or cleaners containing bleach), oven cleaners, or flammable cleaning solutions to clean this unit.

**Make sure food product has been heated to proper food-safe temperature before placing in the unit. Failure to heat food product properly may result in serious health risks. This unit is for holding preheated food product 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 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-0001	FW-CN-0002	FW-CN-0003
Number of Drawers	1	2	3
Temperature Range	26.7 - 104.4°C / 80 - 220°F		
Power	450 W	900 W	1350 W
Current	3.75A	7.5A	11.25A
Electrical	110-120V / 60Hz / 1		
Pan Size	Full Size		
	12" x 20" x 6" / 305 x 508 x 152mm		
Dimensions	20.3" x 29" x 14.9" 514 x 737 x 378mm	20.3" x 29" x 24.9" 514 x 737 x 632mm	20.3" x 29" x 33.6" 514 x 737 x 854mm
Interior Dimensions	14" x 27" x 7.6" / 356 x 686 x 193mm		
Packaging Dimensions	21.3" x 32.5" x 16.7" 540 x 825 x 424mm	21.3" x 32.5" x 25.4" 540 x 825 x 645mm	21.3" x 32.5" x 34.8" 540 x 825 x 884mm
Weight	91 lbs. / 41.3 kgs.	120 lbs. / 54.4 kgs.	195 lbs. / 88.5 kgs.
Packaging Weight	125 lbs. / 56.7 kgs.	171 lbs. / 77.6 kgs.	224 lbs. / 101.6 kgs.
Item Number	47546	48884	47547

## Operation

1. Initial heating of unit may generate smoke or fumes and must be done in well ventilated area.
2. Set the thermostat control knob to desired setting and preheated each drawer for 30 minutes.
3. Place food product directly in stainless steel drawer pans or use any combination of full or fractional pans up to 6" (152mm) deep.
4. Set front vent knob to desired position for maintaining food product moisture.
5. Perforated pans may be used with damp towel or small amount of hot water in the drawer pan to prevent food "dry out".  
**CAUTION: Use no more than 1 quart (1 liter) for wet operation.**
6. If too much moisture accumulates around drawer front or vent, reduce temperature setting or move vent knob to "Dry" position.

**NOTE: Temperature and vent settings will require adjustment according to type and quantity of food, and number of times drawer is opened during operation.**

PRODUCT	TEMPERATURE SETTING	VENT
Rolls, Bread	71 - 82°C / 160 - 180°F	MOIST
Vegetable	77 - 82°C / 170 - 180°F	MOIST
Meats	77 - 82°C / 170 - 180°F	MOIST

**THE EQUIPMENT IS FOR HEATING ONLY, NOT FOR COOKING.**

# Maintenance

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## CLEANING

### GENERAL CLEANING INSTRUCTIONS:

1. Never clean any electrical unit by immersing it in water. Turn off before surface cleaning.
2. Always clean equipment thoroughly before first use. Clean unit daily except where noted on charts: Use warm, soapy water. Mild cleansers and PLASTIC scouring pads may be used to remove baked-on food and water scale.
3. Turn off electrical units before cleaning or servicing. All service should be performed by authorized service agency.

### DAILY CLEANING:

1. Follow general cleaning instructions (above).
2. Remove any insert pans and drawer pans. Wash thoroughly in the sink or dishwasher.
3. Remove drawers: Remove pans and pan inserts, extend drawer and lift up on the front to clear the drawer stop. Lower drawer and pull straight out.

## PREVENTIVE CARE

### TO PREVENT STAINLESS STEEL BREAK-DOWN, FOLLOW THESE STEPS:

1. Never use any metal tools, scrapers, files, wire brushes, or scouring pads (except for plastic scouring pads).
2. Never use steel wool-which will leave behind particles that will rust.
3. Never use acid-based or chloride cleaning solutions-which will break down the protective film.
4. Never rub in a circular motion. Always rub gently in the direction of the steel grain.
5. Never leave food products or salt on the surface. Many foods are acidic. Salt contains chloride.



# Troubleshooting

**Always ask and check the following:**

1. Is the unit connected to a live power source of the proper voltage?
2. Check the circuit breaker.
3. Is power switch “ON” and pilot light glowing?
4. Check the rating label. Is the unit connected to the correct power source.

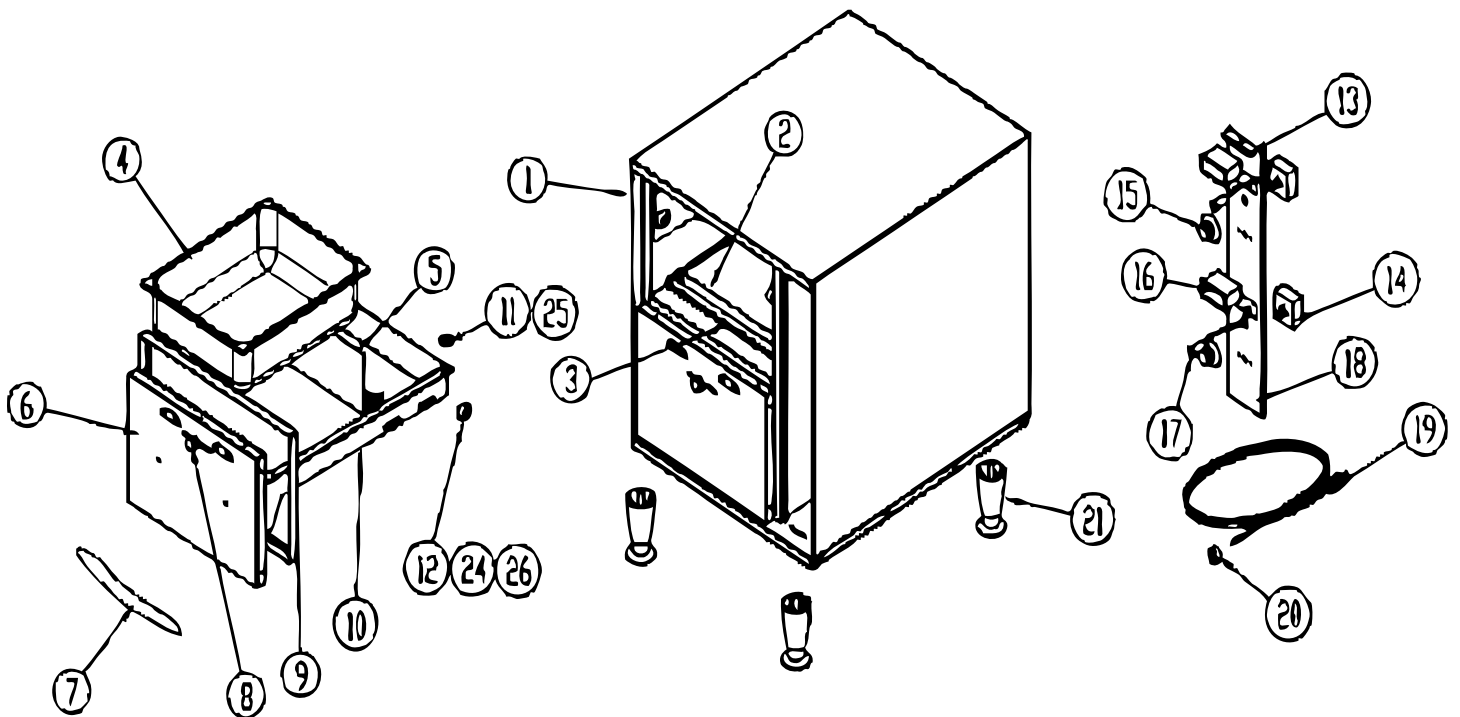
<b>SYMPTOMS</b>	<b>POSSIBLE CAUSES</b>	<b>REMEDY</b>
Warmer not operating.	Warmer not connected to power source.	Connect cabinet to power source.
	No power.	Check circuit breaker and/or check CFCI switch on outlet.
CFCI or Ground Fault Circuit Indicator tripped.	Moisture problem.	Dry moisture problems.
	Shorted element.	Contact authorized service provider.
	Pinched/damaged wire.	Contact authorized service provider.
	Damaged power cord.	Contact authorized service provider.
Warmer is connected to power source, thermostat is turned on but warmer not heating.	Defective: Heating element, thermometer, thermostat etc.	Contact authorized service provider.

# Parts Breakdown

**Model FW-CN-0001** 47546

**Model FW-CN-0002** 48884

**Model FW-CN-0003** 47547





# Parts Breakdown

## Model FW-CN-0001 47546

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AL997	Body Assembly for 47546	1	AM005	Gasket for 47546	9	AM013	Control Panel for 47546	18
AL998	Element Bracket for 47546	2	AM006	Drawer Inner Frame Weldment for 47546	10	AM014	Cord+Plug NEMA (5-15) for 47546	19
AL999	Heating Elements for 47546	3	AM007	Guard Bearing for 47546	11	AM015	Cable Bushing for 47546	20
AM000	Pan for 47546	4	AM008	Slide Bearing for 47546	12	AM016	Leg for 47546	21
AM001	Center Pan Support Assembly for 47546	5	AM009	Thermostat 250V 105C for 47546	14	AM017	Screw 1/4-20x1.25 for 47546	24
AM002	Drawer Face Assembly for 47546	6	AM010	Knob for 47546	15	AM018	Screw 1/4-20x0.75 for 47546	25
AM003	Drawer Handle Strip for 47546	7	AM011	Mechanical Temperature Indicator (0-120C) for 47546	16	AM019	Nylon Lock Nut 1/4-20 for 47546	26
AM004	Drawer Vent Knob for 47546	8	AM012	Power Indicator Light for 47546	17			

## Model FW-CN-0002 48884

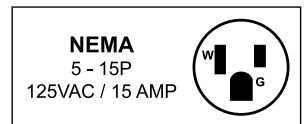
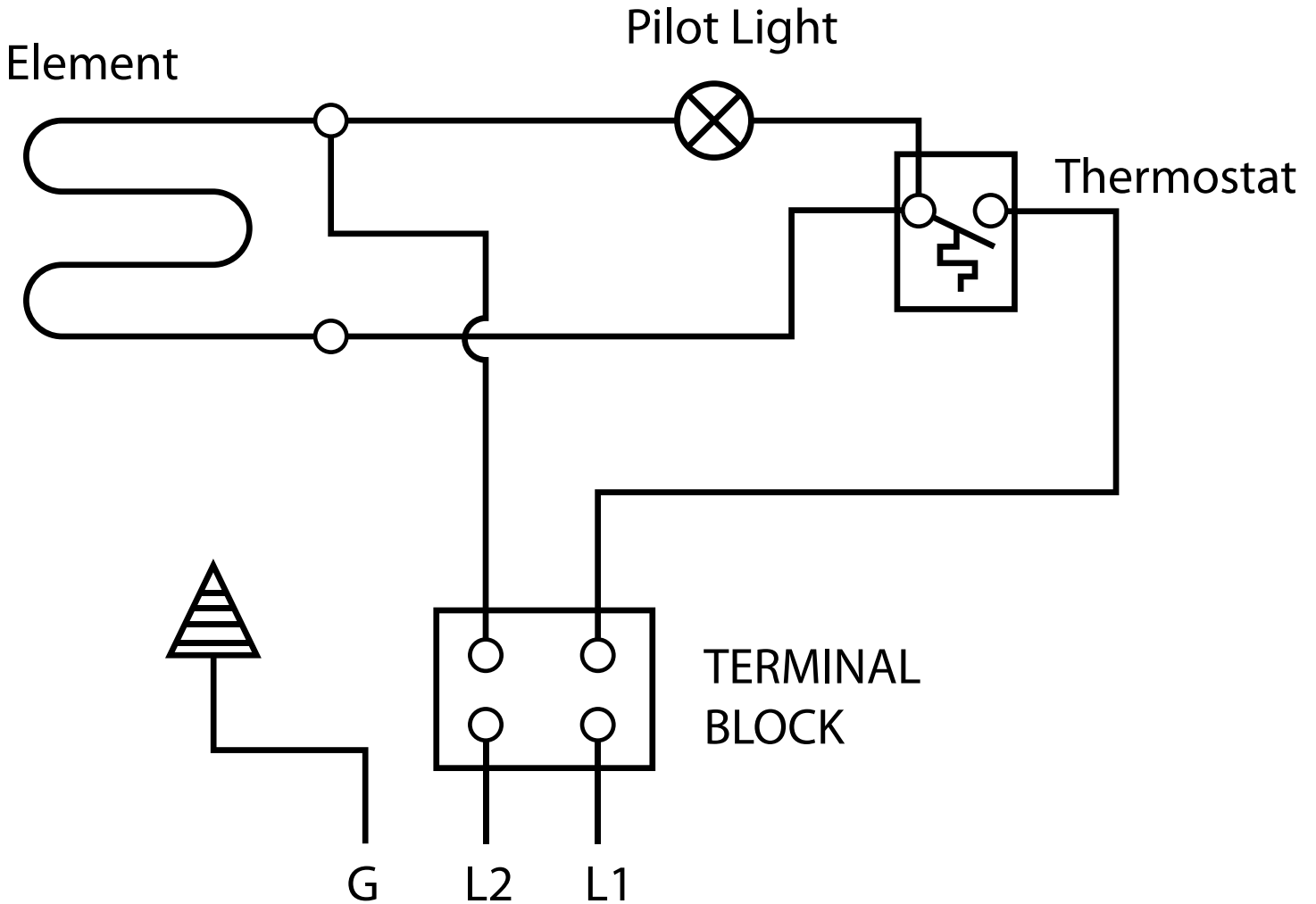
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM020	Body Assembly for 48884	1	AM005	Gasket for 48884	9	AM013	Control Panel for 48884	18
AL998	Element Bracket for 48884	2	AM006	Drawer Inner Frame Weldment for 48884	10	AM014	Cord+Plug NEMA (5-15) for 48884	19
AL999	Heating Elements for 48884	3	AM007	Guard Bearing for 48884	11	AM015	Cable Bushing for 48884	20
AM000	Pan for 48884	4	AM008	Slide Bearing for 48884	12	AM016	Leg for 48884	21
AM001	Center Pan Support Assembly for 48884	5	AM009	Thermostat 250V 105C for 48884	14	AM017	Screw 1/4-20x1.25 for 48884	24
AM002	Drawer Face Assembly for 48884	6	AM010	Knob for 48884	15	AM018	Screw 1/4-20x0.75 for 48884	25
AM003	Drawer Handle Strip for 48884	7	AM011	Mechanical Temperature Indicator (0-120C) for 48884	16	AM019	Nylon Lock Nut 1/4-20 for 48884	26
AM004	Drawer Vent Knob for 48884	8	AM012	Power Indicator Light for 48884	17			

## Model FW-CN-0003 47547

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM021	Body Assembly for 47547	1	AM005	Gasket for 47547	9	AM013	Control Panel for 47547	18
AL998	Element Bracket for 47547	2	AM006	Drawer Inner Frame Weldment for 47547	10	AM014	Cord+Plug NEMA (5-15) for 47547	19
AL999	Heating Elements for 47547	3	AM007	Guard Bearing for 47547	11	AM015	Cable Bushing for 47547	20
AM000	Pan for 47547	4	AM008	Slide Bearing for 47547	12	AM016	Leg for 47547	21
AM001	Center Pan Support Assembly for 47547	5	AM009	Thermostat 250V 105C for 47547	14	AM017	Screw 1/4-20x1.25 for 47547	24
AM002	Drawer Face Assembly for 47547	6	AM010	Knob for 47547	15	AM018	Screw 1/4-20x0.75 for 47547	25
AM003	Drawer Handle Strip for 47547	7	AM011	Mechanical Temperature Indicator (0-120C) for 47547	16	AM019	Nylon Lock Nut 1/4-20 for 47547	26
AM004	Drawer Vent Knob for 47547	8	AM012	Power Indicator Light for 47547	17			

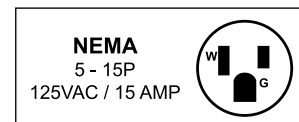
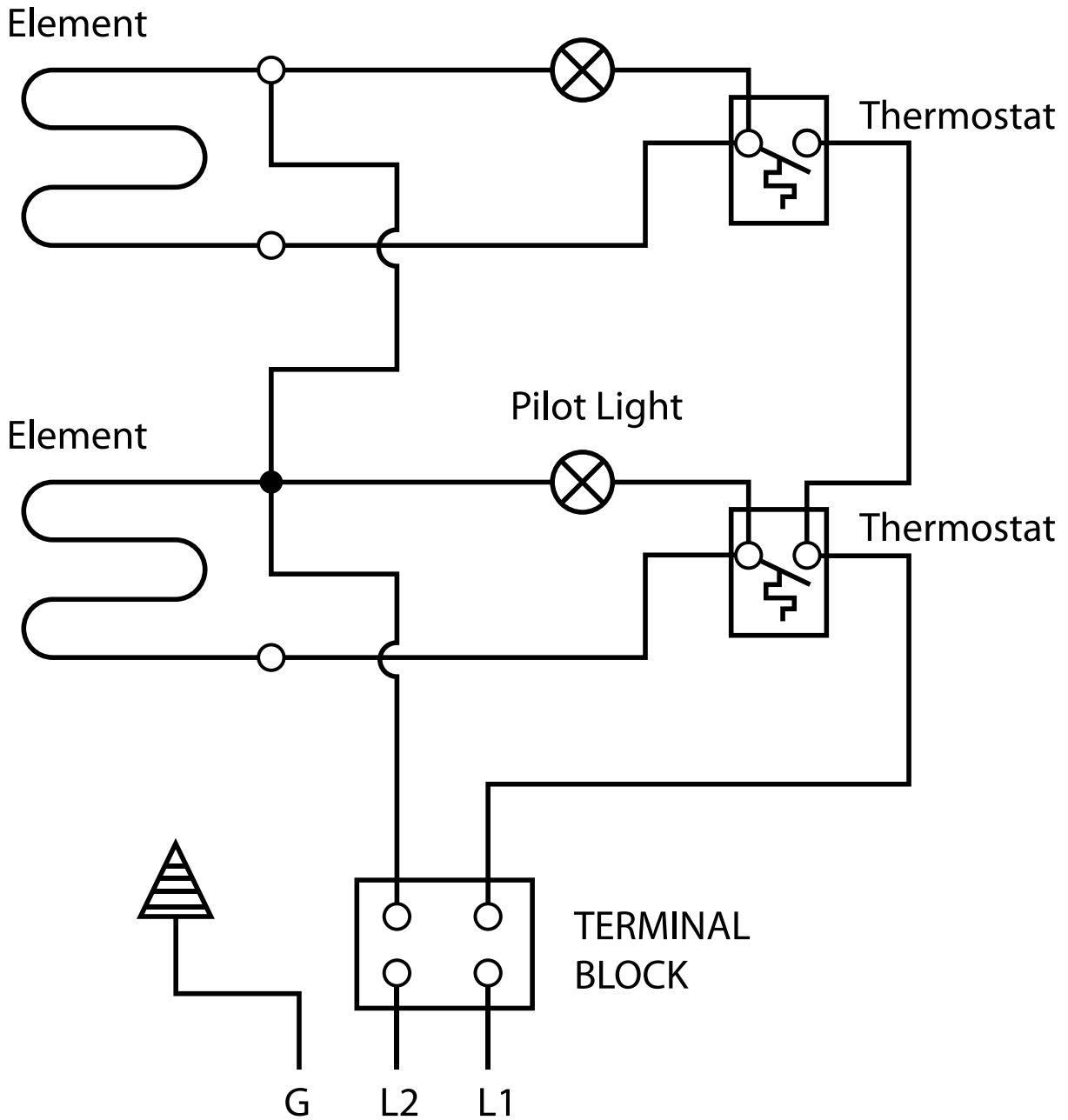
# Electrical Schematics

Model FW-CN-0001 47546



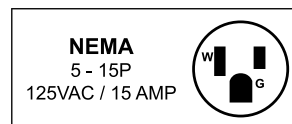
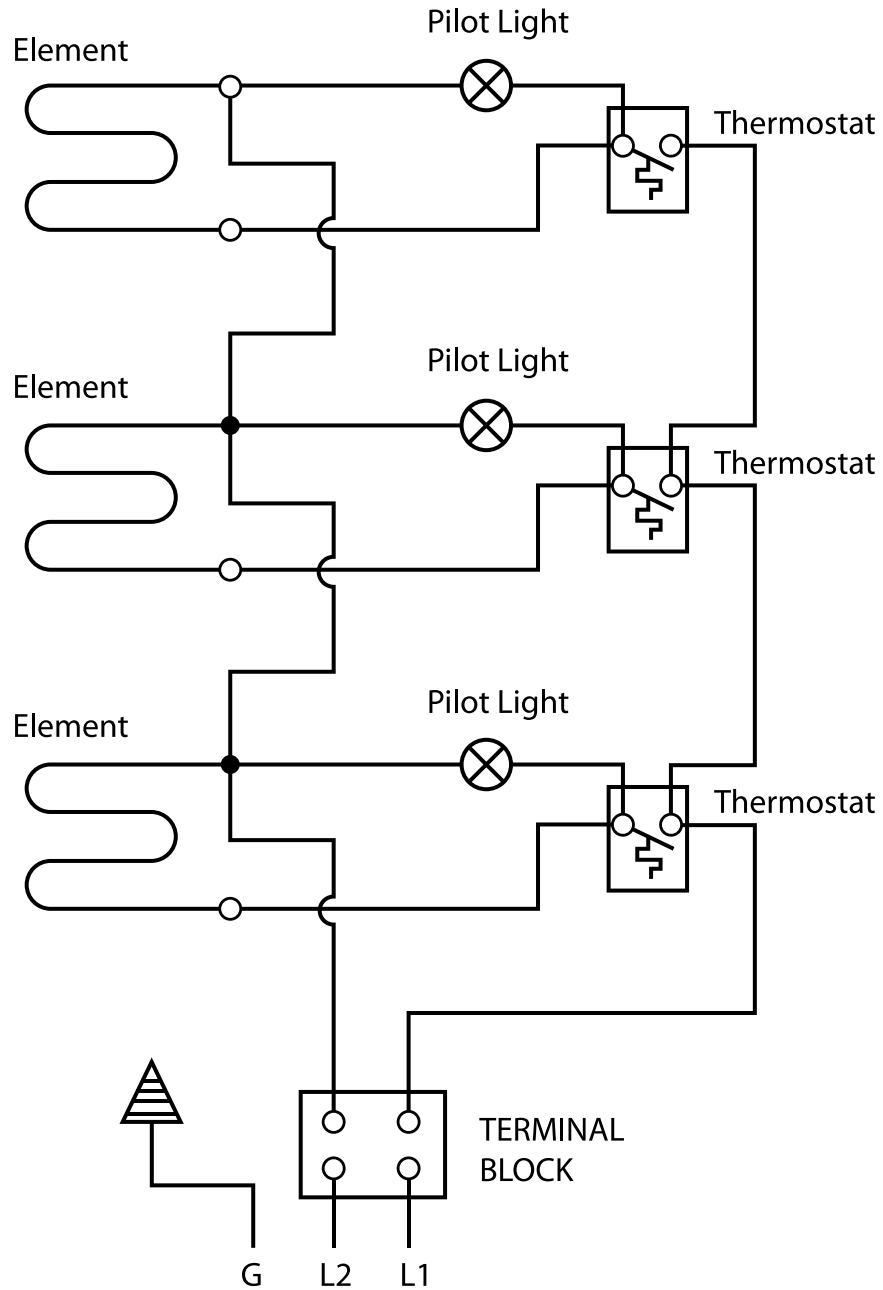
# Electrical Schematics

Model FW-CN-0002 48884



# Electrical Schematics

Model FW-CN-0003 47547





# 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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

**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.

