



Display Warmer
Model FW-US-690-25-2
Item 39853
Instruction Manual



Revised - 07/05/2022



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

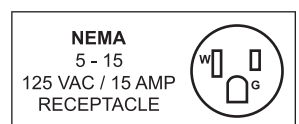


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General Information

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 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

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

IMPORTANT: Read the following safety and operation instructions to avoid damage to equipment or property.

- Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.
- Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.



Safety and Warranty

- Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/or food contamination.
- Unplug warmer when not in use.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components (cardboard, polyethylene, and others) are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	FW-US-690-25-2
Power	640W
Current	5.3A
Electrical	120V / 60Hz / 1
Dimensions	18" x 18" x 34" / 457 x 457 x 864mm
Packaging Dimensions	26" x 26" x 45" / 660 x 660 x 1143mm
Packaging Weight	63 lbs. / 28.6 kgs.
Item Number	39853

Installation

EQUIPMENT SETUP

Once the unit has been taken out of the shipping carton and has been unpackaged, check to make sure that all light bulbs are securely in their sockets.

Operation

This warmer is designed to maintain food product at or above the optimum temperature. It is not designed or intended to heat up or cook food to the serving temperature. Product is to be prepared to a temperature of above 160°F before placing in the warmer. Do not place product on its side as this will affect the internal holding temperatures of the product.

TEMPERATURE SETTINGS

The amount of product placed in the warmer will affect the performance of the warmer. We suggest periodically checking the internal temperature of the product and adjusting the temperature settings if necessary. The following temperatures are APPROXIMATE and can vary due to unit location, electrical supply, product used, etc. Intended as a guideline only.

Setting	Temperature
1	26.7°C / 80°F
2	40.6°C / 105°F
3	60°C / 140°F
4	73.9°C / 165°F
5	Above 87.8°C / 190°F



Operation

OPERATING INSTRUCTIONS

1. Plug unit in.
 2. Before loading prepared food product into warmer, you must preheat the unit for 30 minutes. After the preheat time has elapsed, you can then go ahead and place the previously prepared food product inside.
 3. Set thermostat to desired level.
- Pizza should be placed on a standard aluminum pizza pan and not directly on the warmer shelf. This will keep product from drying out for a longer period of time and will also help keep the cabinet cleaner.
 - When placing your product on pizza pans, we recommend a setting of 4 or 5. Settings vary depending on product weight, consistency, and personal preference.

CAUTION: Pans get hot. Use hot pads/oven mitts when removing pans from the food warmer.

Maintenance

CLEANING INSTRUCTIONS

Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.

Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

The use of any type of ammonia, alcohol or chlorine based household cleaners will cause cracking of the door/ enclosure and is not covered under any warranty. Use warm soapy water and a soft cloth only.

It is recommended that the interior and exterior surfaces be cleaned daily with a mild soap and damp cloth. Stubborn stains on base of unit and/or shelves may be removed with a non-abrasive cleaner and a damp cloth. Usage of an abrasive cleanser could scratch or damage the finish of your unit.

1. Unplug unit from electrical supply.
2. Let unit cool before cleaning.
3. Clean with warm soapy water and a soft cloth only.

TO REPLACE DISPLAY LIGHT

Only shatter resistant light bulbs which meet or exceed NSF Standards specifically designed for food holding units must be used. Breakage of bulbs not specially coated could result in personal injury and/ or food contamination.

Disconnect the power supply cord, and wait until unit has completely cooled. Unscrew display light, and replace with a new bulb of the same style and wattage.

Troubleshooting

Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

UNIT NOT WORKING

- Check power switch position, power cord, and/or electrical circuit.

DISPLAY LIGHT NOT WORKING

- Tighten or replace bulb.

LOUD NOISE COMING FROM UNIT

- Check to see that blower motor is functioning properly.

UNIT NOT HEATING PROPERLY

- Has food been prepared in advance and placed in warmer at proper serving temperature?
- Check heat settings. Is it at correct setting for your food product?
- Turn unit on, open door, and verify that hot air is being blown into unit from under the canopy. If not, your blower motor may not be functioning properly.
- If the air being blown in is not hot, then the thermostat may not be functioning properly.

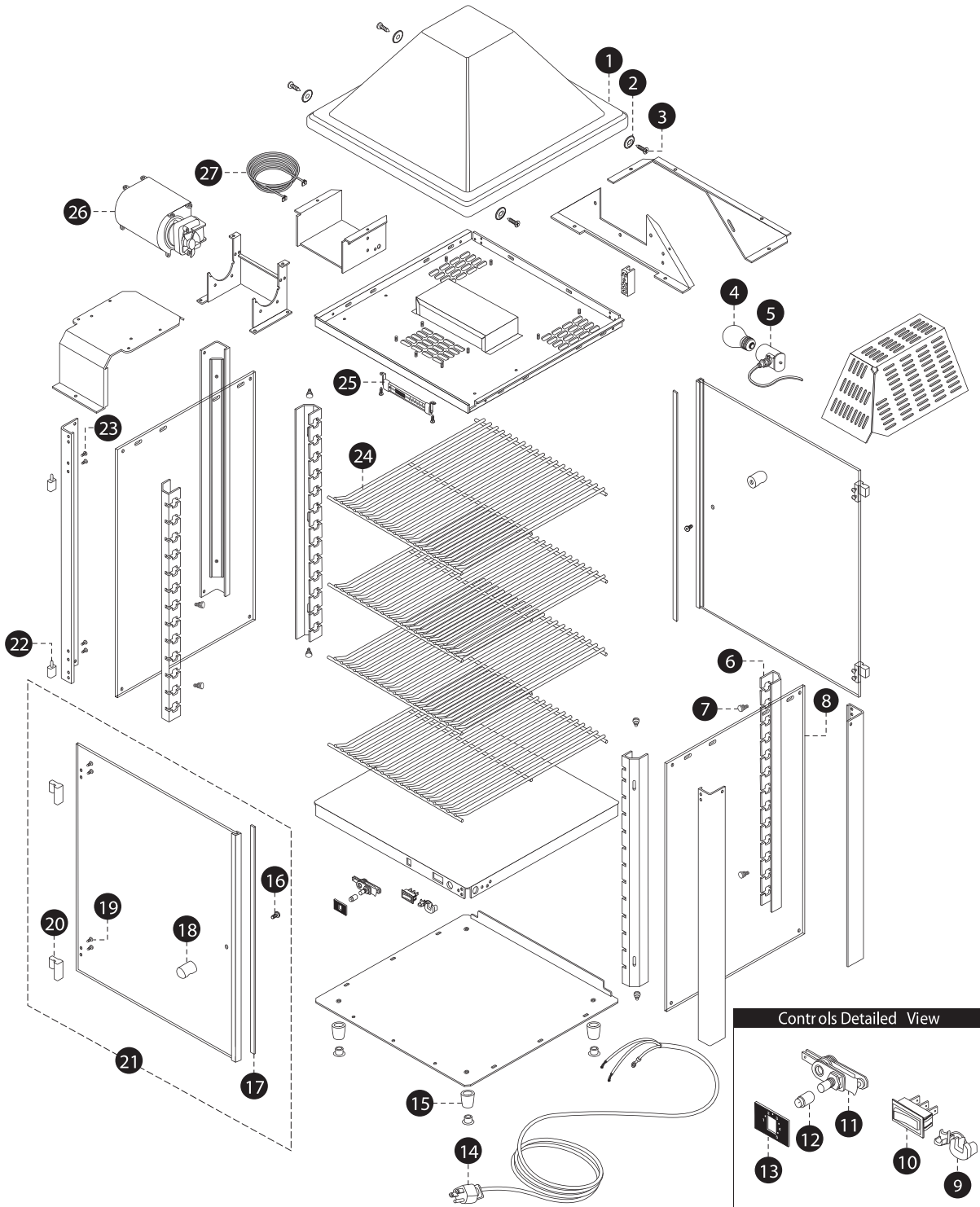
FOOD PRODUCT DRYING OUT

- Is your food product being left in the warmer past its shelf life?

Shelf life is determined by personal preference and can vary greatly dependant upon the product, how it is packaged, etc.

Parts Breakdown

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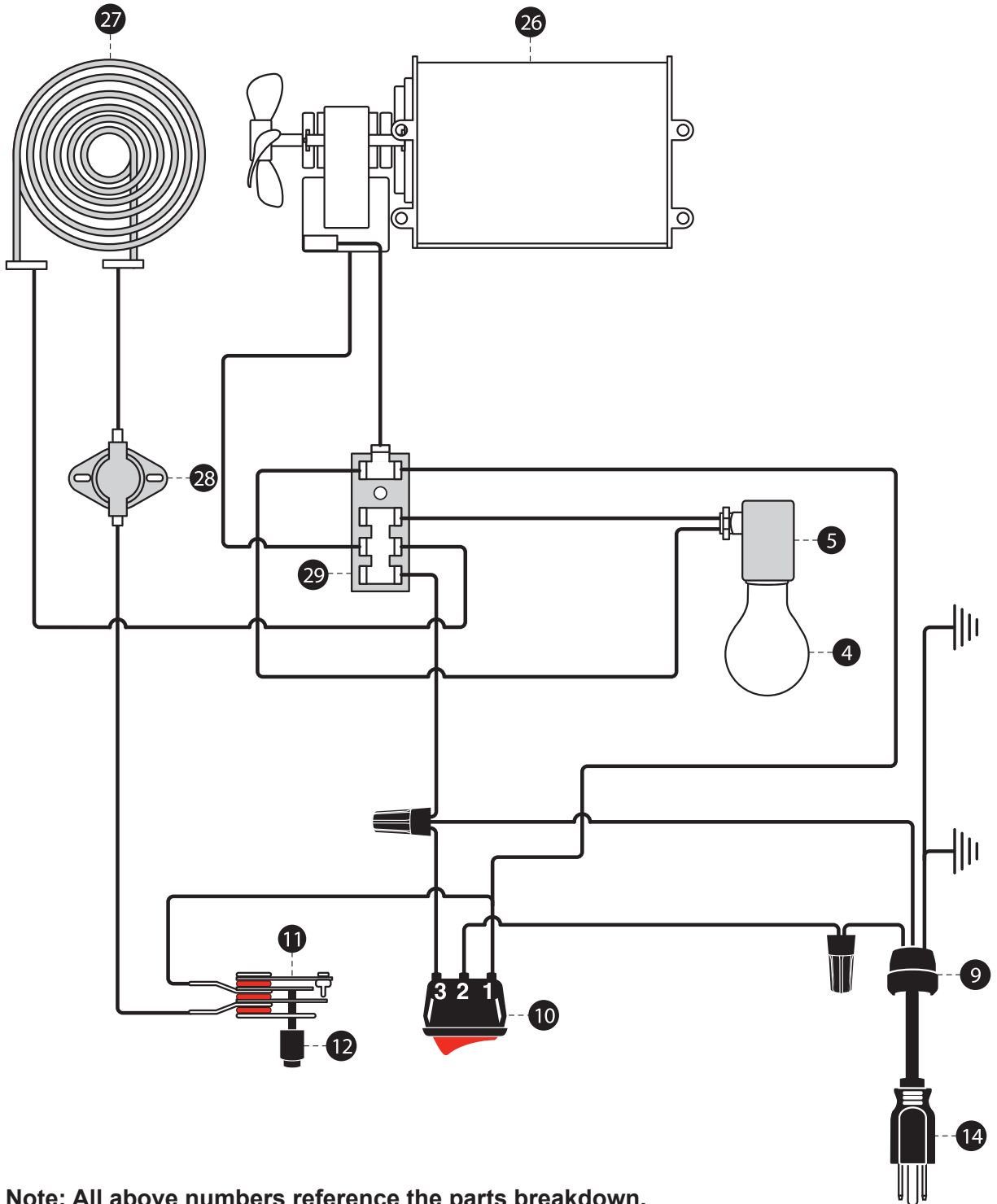
Parts Breakdown

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
61431	Black Canopy for 23545	1	41625	Thermostat for 23545	11	61452	Door Assy 690-25 (Black Knob) for 23545	21
61433	Cup Washers for 23545	2	61443	Thermostat Dial for 23545	12	61453	Male Hinge for 23545	22
61434	Hood Screws for 23545	3	61444	Thermostat Knob for 23545	13	61454	6-32 x 1/4 Screw for 23545	23
AK263	Tuffskin Incandescent Lamp for 23545	4	61445	Power Cord for 23545	14	61455	Wire Rack for 23545	24
61436	Light Socket Assembly for 23545	5	61446	Bottom Foot Service Kit for 23545	15	45884	Thermometer for 23545	25
AK264	Rack Holder for 23545	6	61447	#8-32 Screw for 23545	16	41914	Motor for 23545	26
61438	10-32 x 3/8 Brass Thumb Screw for 23545	7	AK267	Magnetic Strip for 23545	17	61458	550W 115V Heating Element for 23545	27
AK265	Side Panel for 23545	8	61449	Door Knob for 23545	18	61459	Hight Limit Thermostat for 23545	28
61440	Strain Relief for 23545	9	61450	6-32 x 3/8 FHMS Screw for 23545	19	61460	Terminal Block for 23545	29
AK266	Power Switch for 23545	10	61451	Female Hinge for 23545	20			

Electrical Schematics

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Note: All above numbers reference the parts breakdown.



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*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.

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.

