



***Electric Bun Warmer***  
***Model FW-CN-0032***  
***Item 43623***  
***Instruction Manual***

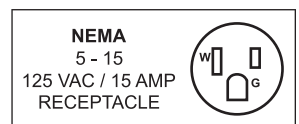


**STOP**  
**DO NOT RETURN**  
**THIS PRODUCT TO THE STORE**  
For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234 Customer Service or visit the Support section of [www.omcan.com](http://www.omcan.com)

*Revised - 02/28/2022*



Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



# ***Table of Contents***

Model FW-CN-0032

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<b>Section</b>	<b>Page</b>
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6
Operation -----	6 - 7
Maintenance -----	7
Troubleshooting -----	7
Parts Breakdown -----	8 - 9
Electrical Schematics -----	9
Notes -----	10
Warranty Registration -----	11



# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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

## VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

# General Information

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

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

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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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## SAFETY INSTRUCTIONS

- Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
- Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been



# Safety and Warranty

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dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.

- This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. Keep combustible materials away from appliance.
- Extreme caution is necessary when any appliance is used by or near children and whenever the appliance is left operating and unattended.
- This appliance is not intended for use near or around water. Never locate appliance where it may fall into a water container.

**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 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

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Model	FW-CN-0032
Power	450W
Number of Pans	1
Capacity	32 Standard Size Buns
Electrical	120V / 60Hz / 1
Adjustable Timer	Yes
Weight	37.5 lbs. / 17 kgs.
Packaging Weight	41.9 lbs. / 19 kgs.
Dimensions	24.3" x 21.8" x 10.5" / 616 x 552 x 267mm
Packaging Dimensions	26" x 26" x 13" / 660 x 660 x 330mm
Item Number	43623

## Installation

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### PREPARATION

1. Set unit on a flat surface.
2. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like.  
**Arrange cord where it will not be tripped over.**
3. This warmer has hot and live electrical parts. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
4. Clean unit thoroughly before use.
5. If unit fails to operate properly when first installed, call customer service.

## Operation

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### ELECTRICAL REQUIREMENTS

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into outlet with sufficient power.

### OPERATION

1. Plug unit into a properly grounded outlet.
2. Using the power switch, turn the unit on. The light indicator located in the power switch will illuminate to indicate that the power is on.
3. Set to the "HI" setting to preheat.



# Operation

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4. Once the warmer is heated, set the thermostat to desired preference.
5. Keep the drawer as full as possible. When adding fresh buns, be sure to move the heated buns to the front and add the fresh buns to the back so they are given time to heat.
6. For best results, do not reheat buns more than once. Reheating will compromise the quality of the buns. If the buns dry out, reduce the temperature. **Place buns, still in bags, inside the machine. Leaving the buns in the bag will help the buns stay moist.**

# Maintenance

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## CLEANING

**NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.**

1. Unplug the power cord.
2. Do not immerse in water or other liquid.
3. Remove rack and clean inside and outside of machine by using a damp sponge with mild soap.
4. Clean rack by conventional methods.
5. Wipe dry.

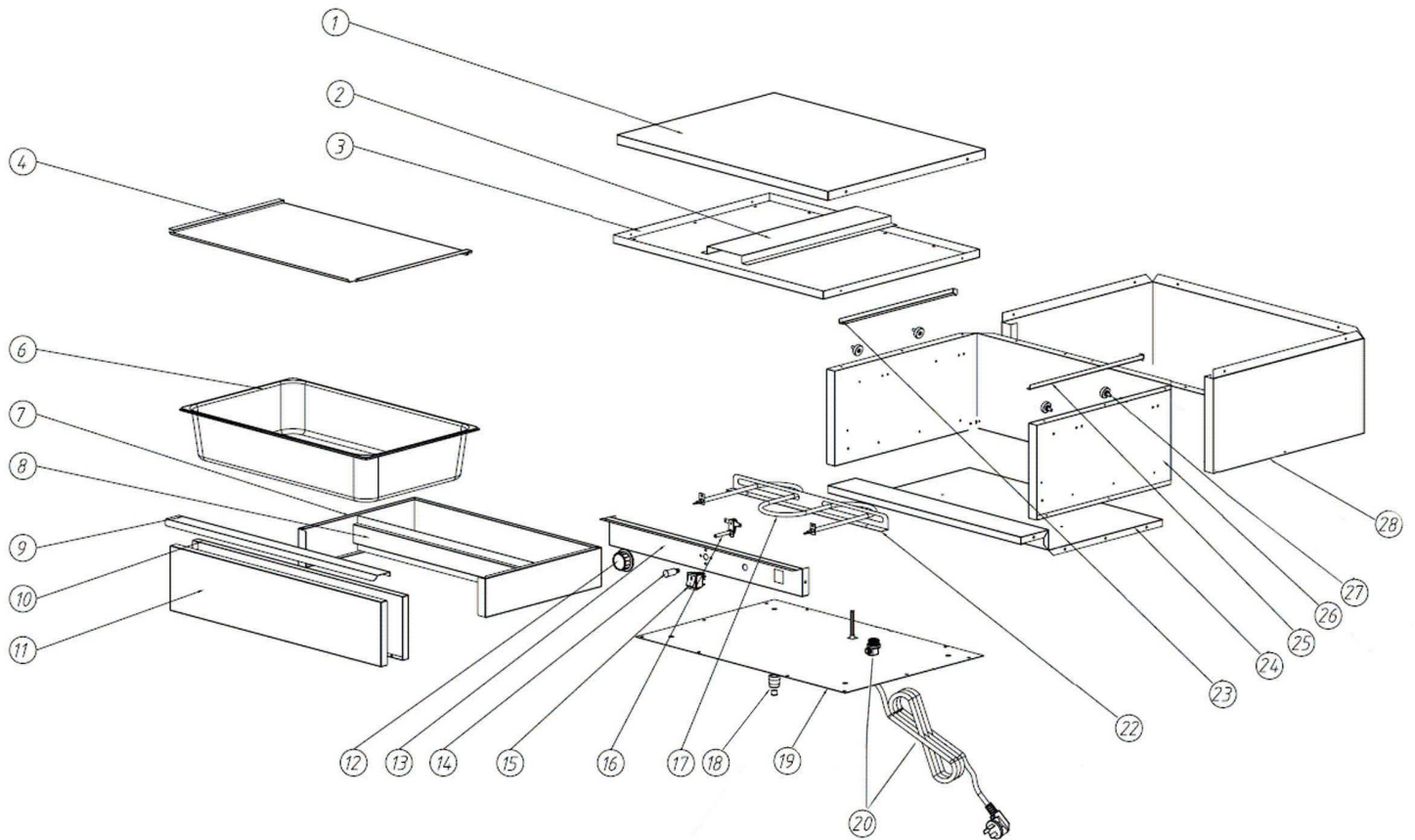
# Troubleshooting

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Problem	Possible Solution
Unit does not heat.	Check that unit is plugged in and power switch turned on.
	Check power source for proper voltage and that receptacle is working. If receptacle is properly working and still no heat, call Customer Service.
	Unit Blows Fuse or Circuit Breaker Check to make sure circuit is not overloaded.

# Parts Breakdown

Model FW-CN-0032 43623





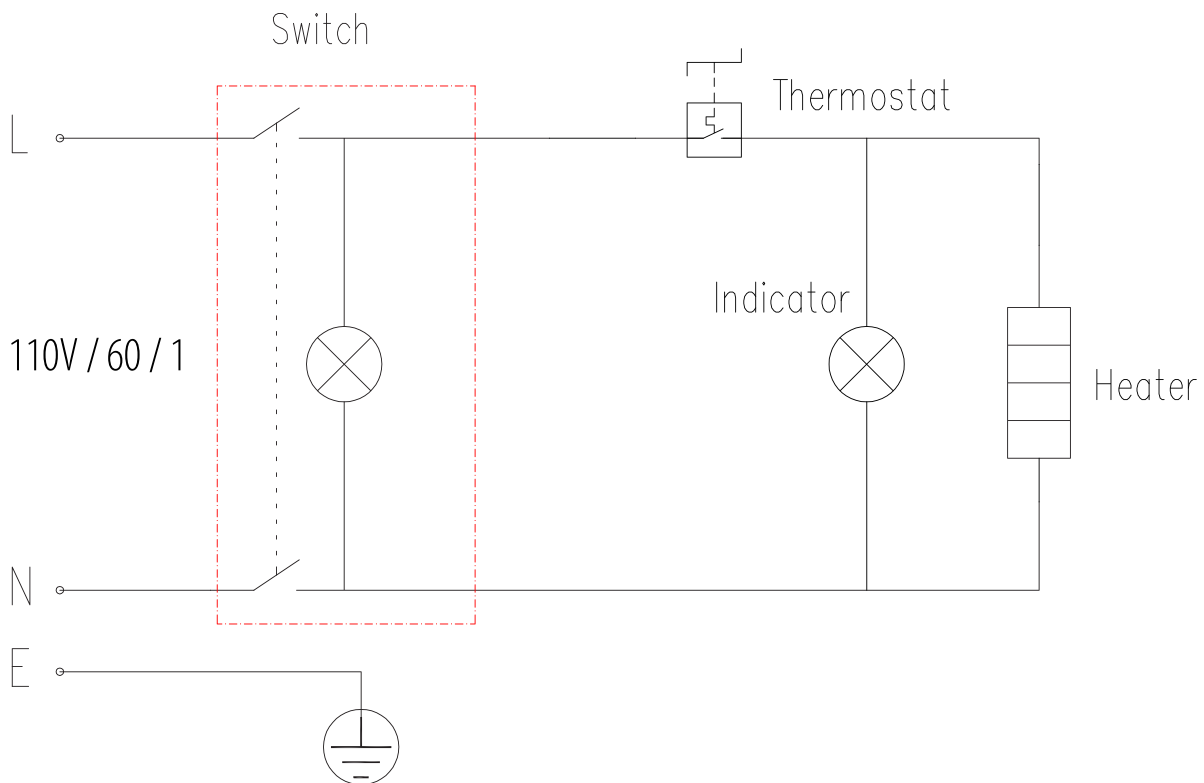
# Parts Breakdown

## Model FW-CN-0032 43623

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
62106	Chamber Cover for 43623	1	62115	Outer Tray Plate for 43623	11	62124	Power Cord and Strain Relief for 43623	20
62107	Chamber Support for 43623	2	62116	Knob for 43623	12	62125	Heating Element Support for 43623	22
62108	Chamber Base for 43623	3	62117	Control Panel for 43623	13	62126	Left Slide Plate for Tray Cover for 43623	23
62109	Tray Cover for 43623	4	62118	Indicator Light for 43623	14	62127	Bottom Tray Plate Cover for 43623	24
62110	Full Size Food Pan for 43623	6	62119	Switch for 43623	15	62128	Right Slide Plate for Tray Cover for 43623	25
62111	Tray Support Frame for 43623	7	62120	Thermostat for 43623	16	62129	Chamber Boarding for 43623	26
62112	Tray Support for 43623	8	62121	Heating Element for 43623	17	62130	Screw / Bearing for 43623	27
62113	Handle for 43623	9	62122	Bakelite Foot with Rubber Insert and Screw for 43623	18	62131	Body Shell for 43623	28
62114	Inner Tray Plate for 43623	10	62123	Bottom Plate for 43623	19			

# Electrical Schematics

## Model FW-CN-0032 43623







# 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.

