



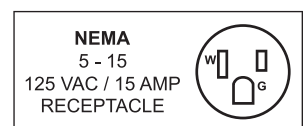
**Hot Dog Steamers**  
*Models FW-CN-0200-H, 0100-H*  
*Items 43215, 43216*  
**Instruction Manual**



*Revised - 03/12/2020*



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Model FW-CN-0200-H / Model FW-CN-0100-H

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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.

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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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. The surfaces are liable to get hot during use.
3. To protect against electrical shock do not immerse cord, plugs, or the base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.



# Safety and Warranty

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5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessories not recommended by the appliance manufacturer might cause injuries.
8. Do not use outdoors. This appliance is for commercial use.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, and then plug cord into the wall outlet. To disconnect, turn any control to "O", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in as they may create a fire or risk of electric shock.
15. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact customer service before using the oven.
22. The appliance is off when POWER SWITCH control is in the "OFF" position.

## **SAVE THESE INSTRUCTIONS**

### **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.

# Safety and Warranty

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-0200-H	FW-CN-0100-H
Capacity	200 Hotdogs / 60 Buns	100 Hotdogs / 48 Buns
Temperature Range	30 - 80°C / 85 - 175°F	
Power	1300 W	
Electrical	120V / 60Hz / 1	
Dimensions	18.1" x 14.2" x 19.3" 460 x 360 x 490mm	18" x 15.1" x 16" 460 x 384 x 408mm
Weight	24.3 lbs. / 11 kgs.	21.4 lbs. / 9.7 kgs.
Packaging Dimensions	21" x 18.1" x 20.7" 535 x 460 x 525mm	21" x 18.1" x 17.1" 535 x 460 x 435mm
Packaging Weight	30 lbs. / 13.5 kgs.	26.8 lbs. / 12.2 kgs.
Item Number	43215	43216

# Operation

**BEFORE USING YOUR HOTDOG STEAMER FOR THE FIRST TIME, BE SURE TO DO THE FOLLOWING:**

1. Remove unit from the box and remove all parts.
2. With the operator side facing you (dial to the left) set it down on a flat sturdy surface.
3. Open the top flaps of the unit and remove the parts and packing foam. Put the parts to the side.
4. Slide in glass windows for both the back and front of the unit.
5. Pour six quarts of water into the base of the unit to cover the heating element. DO NOT OVERFILL. It is recommended that you use hot water to reduce preheat time. Make sure valve drain cap is screwed tightly closed.
6. Once the water is in, place the perforated rectangular base on the left side of the unit.
7. Place the square base plate with the control lever on the right side of the unit.
8. Slide the partition piece into the left slots to separate the hot dog and bun sections of the steamer.
9. Place the hot dog rack to the of the left side compartment. Make sure the rack is standing on its feet to allow proper circulation of steam.
10. Place the bun rack on the right side in the bun compartment.
11. Place lid beam in the middle of the unit so the lids rest on the edges of the beam.

# Operation

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12. Place lids down on unit edges and swing closed. Adjust lid beam to fit if needed.
13. Ensure that the unit is plugged into a grounded and properly-sized electrical outlet to minimize shock or fire hazard. Refer to the electrical requirements on the serial tag located on the operator side of the unit.
14. Turn the switch on and set the thermostat control on the highest setting until steam is generated.
15. For normal operation, set the thermostat control in the center of the range between the highest and lowest temperature.
16. Place hot dogs in the small compartment and buns on the wire rack in the large compartment. Arrange the hot dogs and buns so that there is enough room for circulation of steam.
17. To control the amount of steam in the bun compartment, use the adjustable humidity control lever located in the bun compartment under the wire rack.
18. Keep lids closed when not serving.
19. Add hot water when necessary to maintain the water level. Do not allow the unit to burn dry. If you accidentally run it dry, turn off and allow the unit to completely cool before adding water. Adding water to a dry unit while it is still hot could cause damage to the elements.

## USING YOUR STEAMER

Push the power switch on, turn the thermostat to max for quick steam, the machine start to work. Preheating time will be 15-45 minutes depends on the water volume and water temperature, it is proposed to use hot water for quick steam.

## TEMPERATURE CONTROL KNOB

This thermostatic switch controls the temperature inside the steamer from 30-80°C, turn the thermostat knob to adjust for your desired temperature.

# Maintenance

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

1. Disconnect the power cord from the electrical outlet.
2. Allow the unit to cool down completely.
3. Remove any remaining hot dogs and buns.
4. Drain the water using the drain pipe located on the operator side.
5. Detach all removable parts including the bun rack, perforated trays, steam control lever, partition and glass panels. Thoroughly clean the unit. Although stainless steel is corrosion resistant, for longevity purposes the unit should be cleaned after every use.

# Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Condensation on glass.	Cool air striking the warm surface of the steamer.	Avoid placing the unit against cool air vents.
Hot dog casing burst.	Too much steam is being generated.	Reduce the thermostat control to a lower setting.
Buns too soggy.	Too much steam is being generated.	Adjust the steam control level.
Buns too dry.	Too little steam is being generated.	Adjust the steam control level; check the water level.

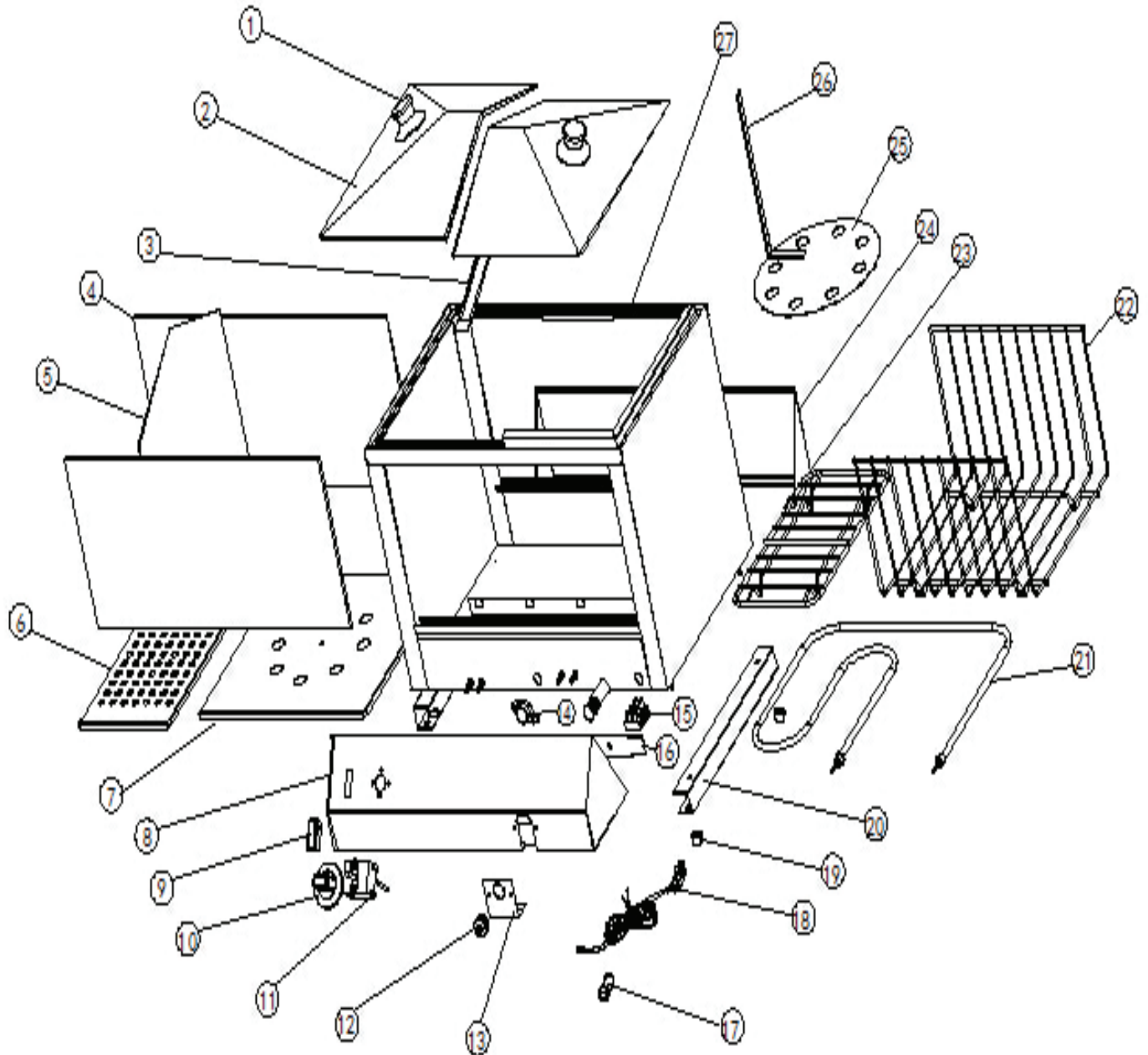
## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43215	FW-CN-0200-H	Hot Dog Steamer 200 Hot Dogs and 60 Buns 120V/60Hz 1300W cQPS ETL Sanitation	FH-01
43216	FW-CN-0100-H	Hot Dog Steamer 100 Hot Dogs and 48 Buns 120V/60Hz 1300W cQPS ETL Sanitation	FH-02



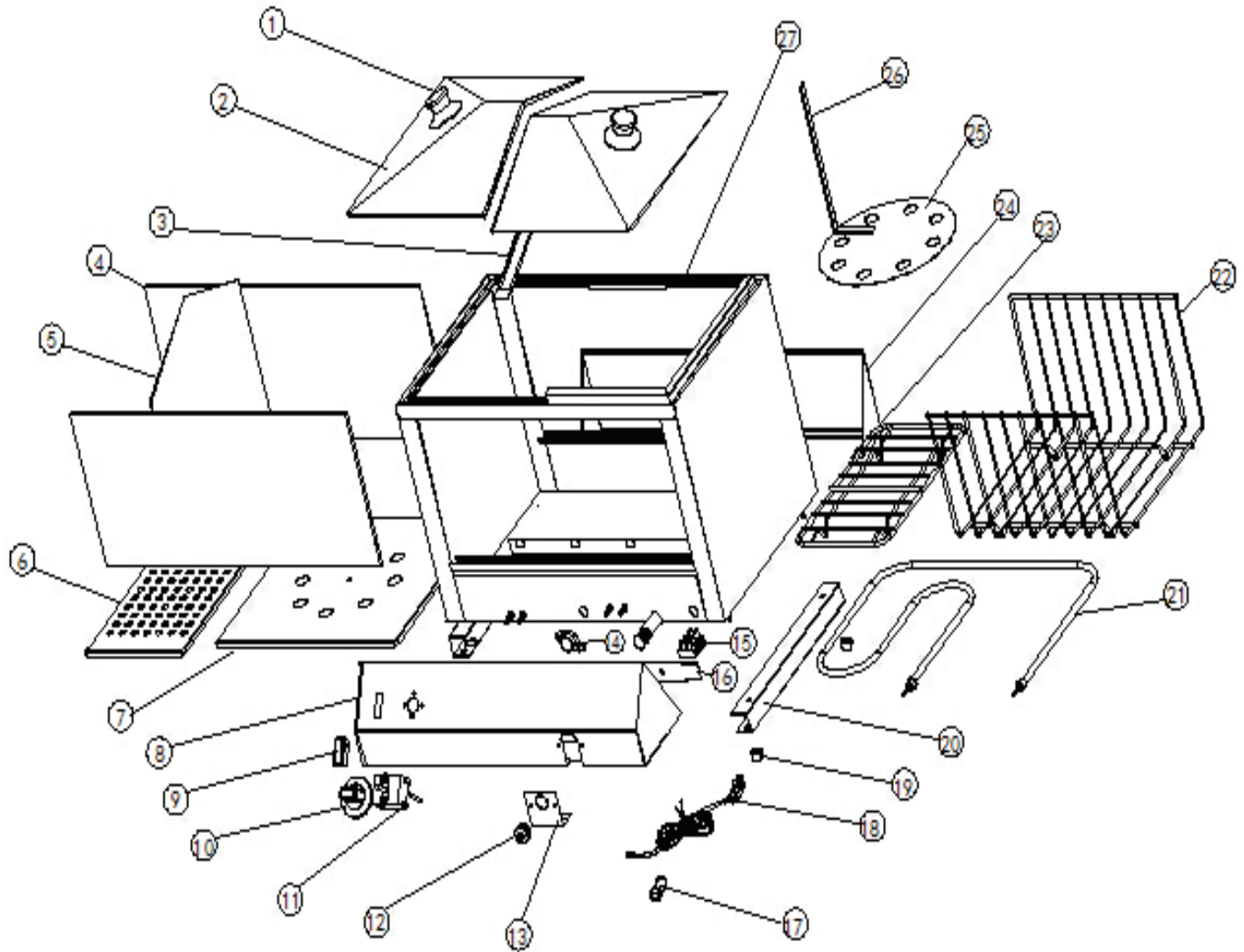
# Parts Breakdown

Model FW-CN-0200-H 43215



# Parts Breakdown

Model FW-CN-0100-H 43216



# Parts Breakdown

## Model FW-CN-0200-H 43215

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65503	Handle for FH-01	1	65512	Thermostat Knob for FH-01	10	62265	Foot for FH-01	19
65504	Top Cover for FH-01	2	65513	Thermostat for FH-01	11	65522	Lower Bracket for FH-01	20
65505	Top Cover Holder for FH-01	3	65514	Pipe Plug for FH-01	12	65523	Heating Element for FH-01	21
65506	Glass for FH-01	4	65515	Pipe Supporting Plate for FH-01	13	65524	Hotdog Rack for FH-01	22
65507	Separation Plate for FH-01	5	65516	Switch Off Thermostat for FH-01	14	65525	Bun Rack for FH-01	23
65508	Bun Supporting Plate for FH-01	6	65517	Terminal Block for FH-01	15	65526	Rear Board for FH-01	24
65509	Hotdog Supporting Plate for FH-01	7	65518	Rear Bar for FH-01	16	65527	Steam Plate for FH-01	25
65510	Front Panel for FH-01	8	65519	Wire Buckle for FH-01	17	65528	Steam Plate Handle for FH-01	26
65511	Power Switch for FH-01	9	62247	Power Cord for FH-01	18	65529	Cabinet for FH-01	27

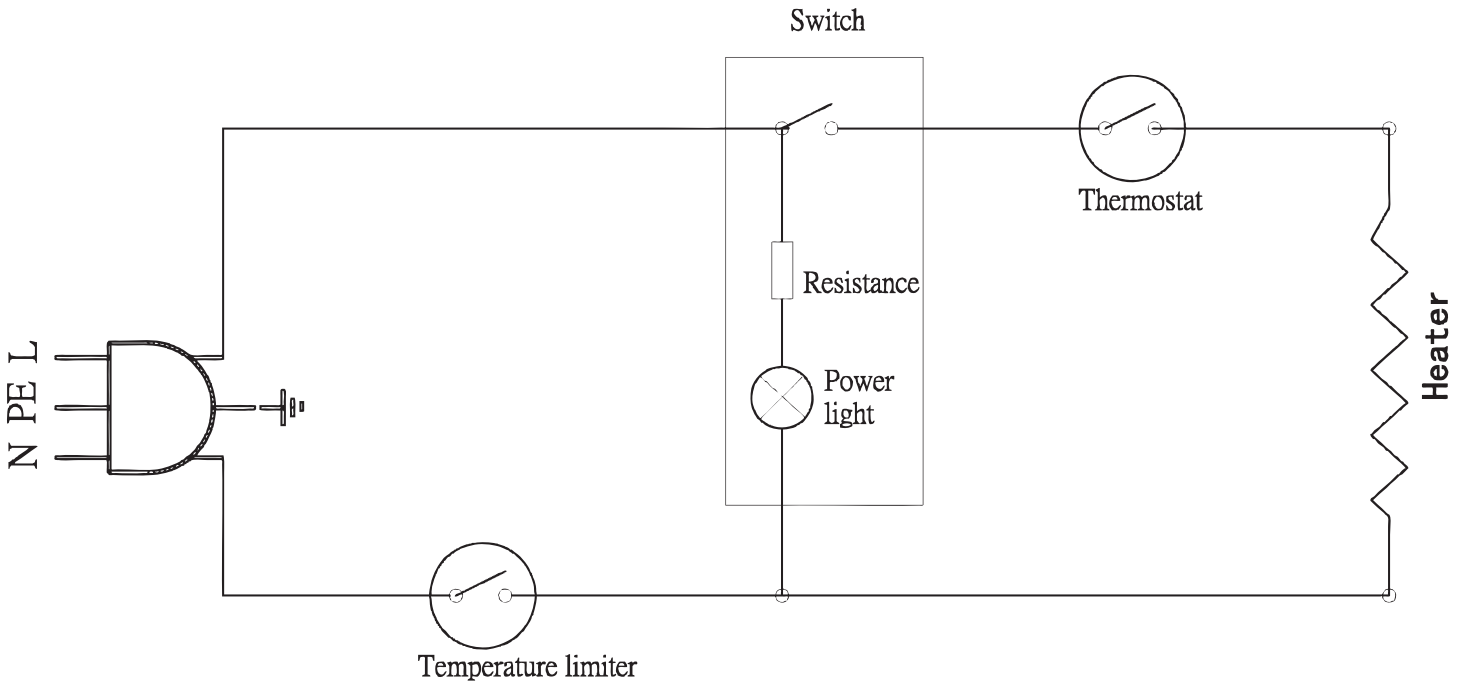
## Model FW-CN-0100-H 43216

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65503	Handle for FH-02	1	65512	Thermostat Knob for FH-02	10	62265	Foot for FH-02	19
65504	Top Cover for FH-02	2	65513	Thermostat for FH-02	11	65536	Lower Bracket for FH-02	20
65530	Top Cover Holder for FH-02	3	65514	Pipe Plug for FH-02	12	65523	Heating Element for FH-02	21
65506	Glass for FH-02	4	65515	Pipe Supporting Plate for FH-02	13	65537	Hotdog Rack for FH-02	22
65532	Separation Plate for FH-02	5	65534	Switch Off Thermostat for FH-02	14	65538	Bun Rack for FH-02	23
65508	Bun Supporting Plate for FH-02	6	65517	Terminal Block for FH-02	15	65526	Rear Board for FH-02	24
65509	Hotdog Supporting Plate for FH-02	7	65518	Rear Bar for FH-02	16	65527	Steam Plate for FH-02	25
65510	Front Panel for FH-02	8	65519	Wire Buckle for FH-02	17	65528	Steam Plate Handle for FH-02	26
65511	Power Switch for FH-02	9	62247	Power Cord for FH-02	18	65539	Cabinet for FH-02	27

# Electrical Schematics

**Model FW-CN-0200-H** 43215

**Model FW-CN-0100-H** 43216









# 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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

