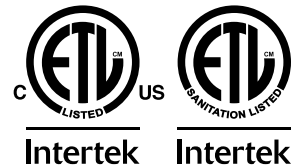




Hot Dog Steamers
Models FW-CN-0200-H, 0100-H
Items 43215, 43216
Instruction Manual



Revised - 06/27/2023



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



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

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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 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

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.

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.

Safety and Warranty

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-CN-0200-H | FW-CN-0100-H |
|----------------------|--|--|
| Max Hotdog Capacity | 200 | 100 |
| Max Bun Capacity | 60 | 48 |
| Temperature Range | 30 - 80°C / 85 - 175°F | |
| Power | 1300 W | |
| Electrical | 110-120V / 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.

Operation

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.
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

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

Maintenance

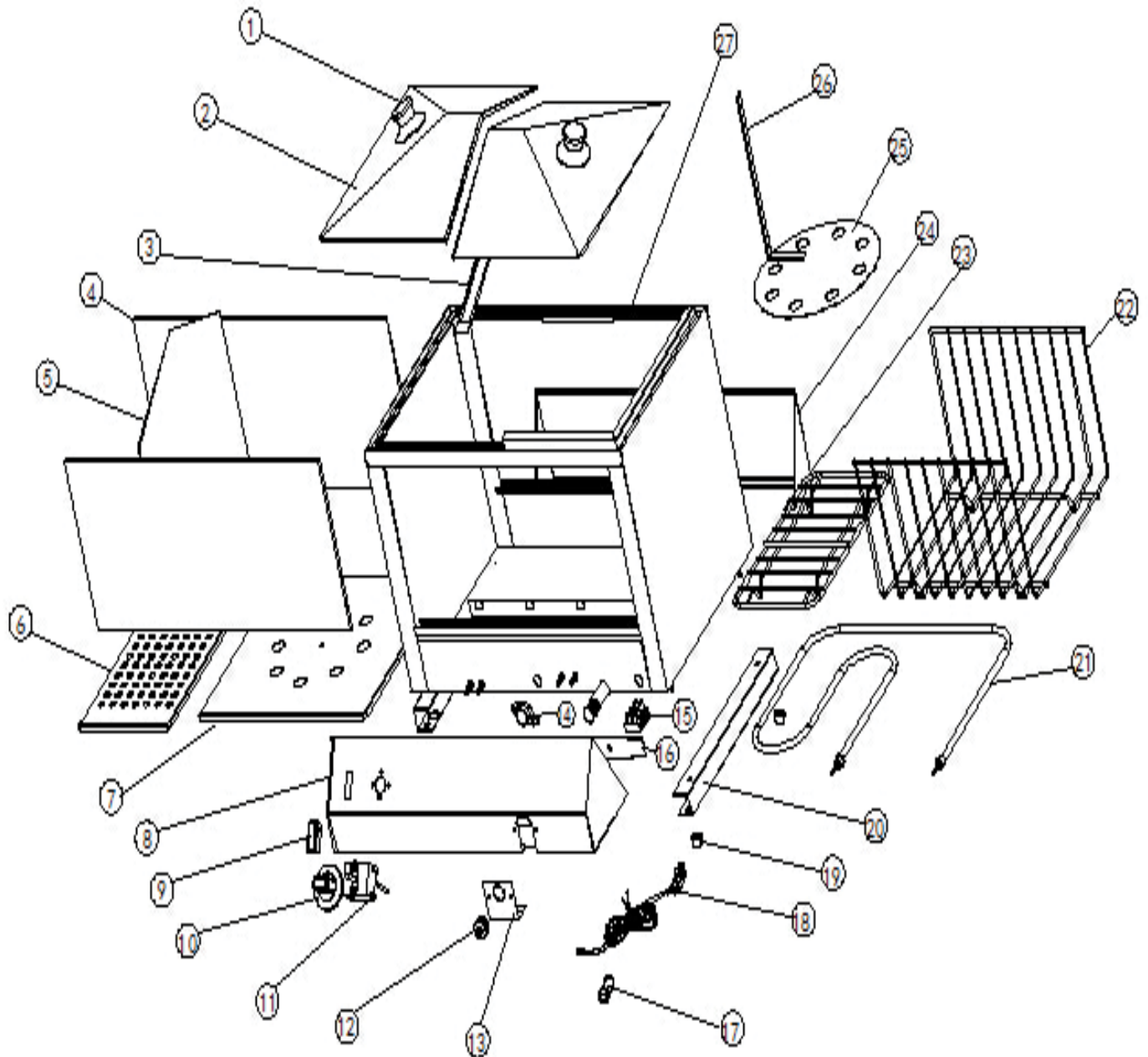
panels. Thoroughly clean the unit. Although stainless steel is corrosion resistant, for longevity purposes the unit should be cleaned after every use.

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. |

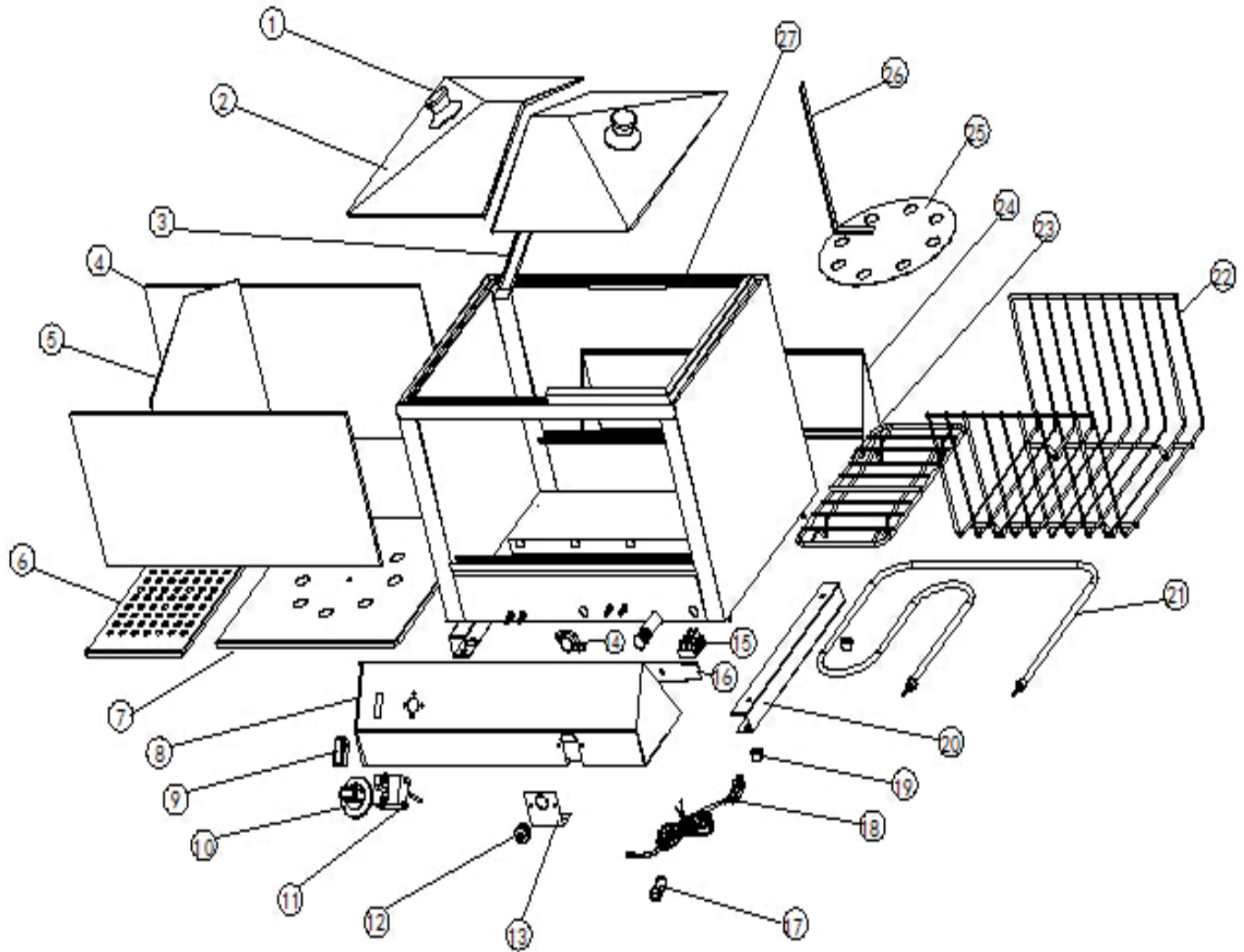
Parts Breakdown

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 43215 | 1 | 65512 | Thermostat Knob for 43215 | 10 | 62265 | Feet for 43215 | 19 |
| 65504 | Top Cover for 43215 | 2 | 65513 | Thermostat for 43215 | 11 | 65522 | Lower Bracket for 43215 | 20 |
| 65505 | Top Cover Holder for 43215 | 3 | 65514 | Pipe Plug for 43215 | 12 | 65523 | Heating Element for 43215 | 21 |
| 65506 | Glass for 43215 | 4 | 65515 | Pipe Supporting Plate for 43215 | 13 | 65524 | Hotdog Rack for 43215 | 22 |
| 65507 | Separation Plate for 43215 | 5 | 65516 | Switch Off Thermostat for 43215 | 14 | 65525 | Bun Rack for 43215 | 23 |
| 65508 | Bun Supporting Plate for 43215 | 6 | 65517 | Terminal Block for 43215 | 15 | 65526 | Rear Board for 43215 | 24 |
| 65509 | Hotdog Supporting Plate for 43215 | 7 | 65518 | Rear Bar for 43215 | 16 | 65527 | Steam Plate for 43215 | 25 |
| 65510 | Front Panel for 43215 | 8 | 65519 | Wire Buckle for 43215 | 17 | 65528 | Steam Plate Handle for 43215 | 26 |
| 65511 | Power Switch for 43215 | 9 | 62247 | Power Cord for 43215 | 18 | 65529 | Cabinet for 43215 | 27 |

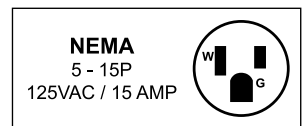
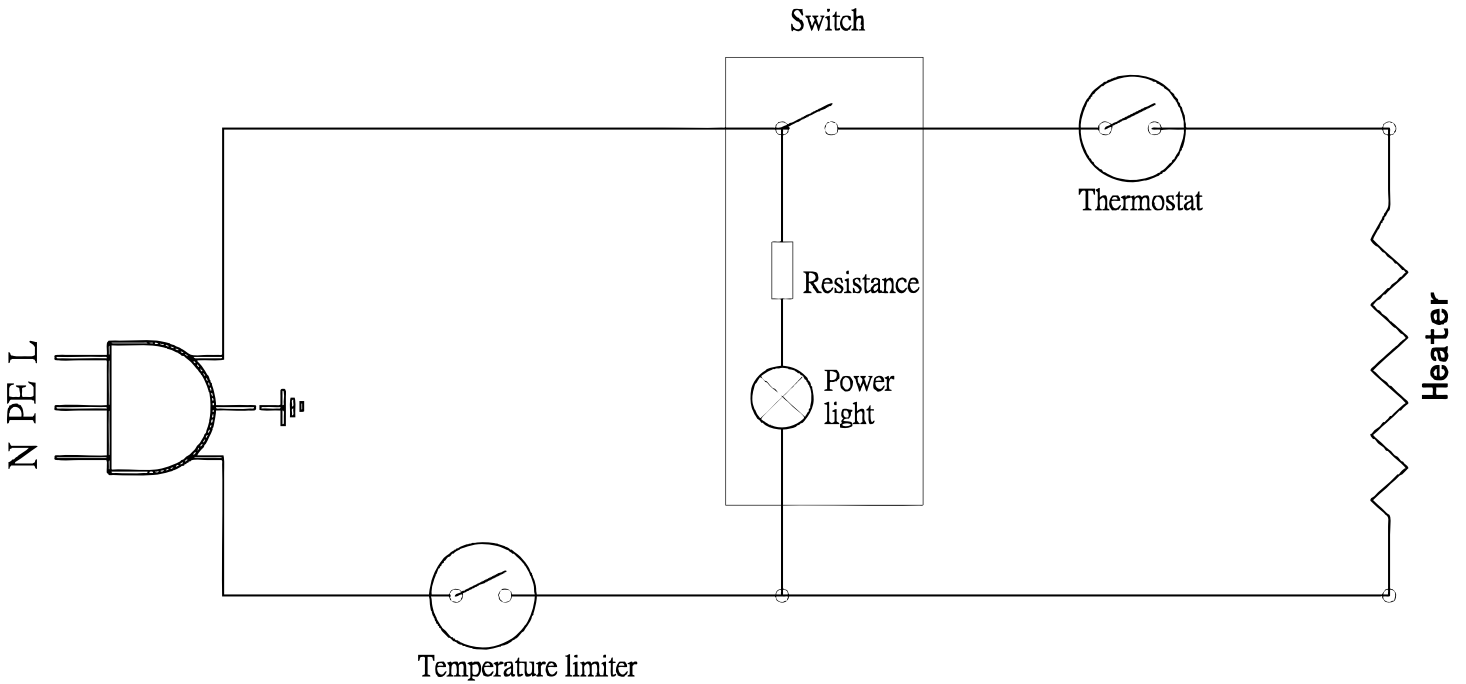
Model FW-CN-0100-H 43216

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|-----------------------------------|----------|----------|---------------------------------|----------|----------|------------------------------|----------|
| 65503 | Handle for 43216 | 1 | 65512 | Thermostat Knob for 43216 | 10 | 62265 | Feet for 43216 | 19 |
| 65504 | Top Cover for 43216 | 2 | 65513 | Thermostat for 43216 | 11 | 65536 | Lower Bracket for 43216 | 20 |
| 65530 | Top Cover Holder for 43216 | 3 | 65514 | Pipe Plug for 43216 | 12 | 65523 | Heating Element for 43216 | 21 |
| 65506 | Glass for 43216 | 4 | 65515 | Pipe Supporting Plate for 43216 | 13 | 65537 | Hotdog Rack for 43216 | 22 |
| 65532 | Separation Plate for 43216 | 5 | 65534 | Switch Off Thermostat for 43216 | 14 | 65538 | Bun Rack for 43216 | 23 |
| 65508 | Bun Supporting Plate for 43216 | 6 | 65517 | Terminal Block for 43216 | 15 | 65526 | Rear Board for 43216 | 24 |
| 65509 | Hotdog Supporting Plate for 43216 | 7 | 65518 | Rear Bar for 43216 | 16 | 65527 | Steam Plate for 43216 | 25 |
| 65510 | Front Panel for 43216 | 8 | 65519 | Wire Buckle for 43216 | 17 | 65528 | Steam Plate Handle for 43216 | 26 |
| 65511 | Power Switch for 43216 | 9 | 62247 | Power Cord for 43216 | 18 | 65539 | Cabinet for 43216 | 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



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.

