



Display Warmer
Models DW-CN-0220
Item 39537
Instruction Manual



Revised - 10/15/2019



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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 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

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

- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken. This device may only be operated in technically proper and safe condition.
- The device should be never left unattended during operation. Keep children away.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the

Safety and Warranty

safety advice.

- The device is to be used indoors only.
- Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

PREPARATION AND POWER SUPPLY

Exclusive power outlet The power outlet must be in close proximity to the ground. Plug directly into power outlet.	No shared power outlets Warmer cable should never share the power outlet with any other appliance, as cable will overheat and may result in a fire.
Protect cables Extra caution should be used when handling plug, as broken or damaged cables can cause sparking and may result in a fire.	No water flushing Never flush the warmer surface. This can cause leakage, which may result in electrical damage or fire.
Never store flammables and explosives No explosives or flammables should be stored in, or in proximity to, the warmer, such as gasoline, alcohol, and adhesives.	

Omcan display warmers are engineered and designed to maintain previously cooked foods at serving temperatures. Improper use of this machine's maximum temperature for extended periods of time, in an attempt to thoroughly cook food products, is prohibited. Such operation will void the manufacturer's warranty and may result in under cooked and therefore unsafe food.

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.

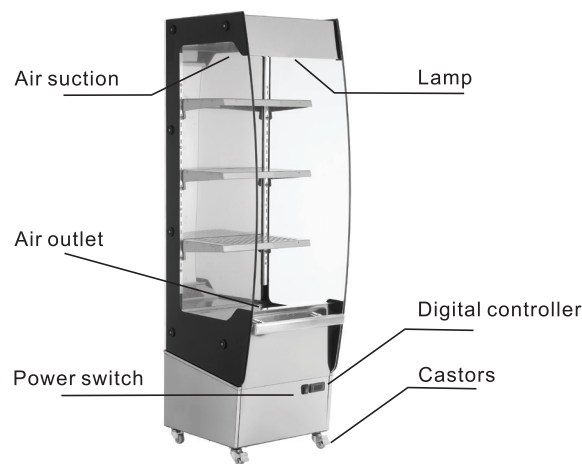
In any case, for suitable recycling, we suggest disposing of the products separately (differentiated

Safety and Warranty

waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications



Model	DW-CN-0220
Capacity	220 L / 7.8 Cu. Ft.
Power	1.65 kW
Electrical	220V / 60Hz / 1Ph
Storage Temperature	30°C - 90°C / 86°F - 194°F
Shelf Size	17" x 11" / 432 x 279mm
Shelf Load Capacity	33.1 lbs. / 15 kgs.
Dimensions	19.4" x 23.6" x 68.6" / 493 x 599 x 1742mm
Weight	189.6 lbs. / 86 kgs.
Item Number	39537

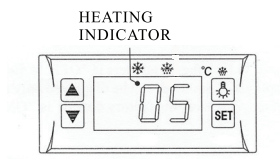
Installation

- Place the device on a solid and even surface which supports the weight of the device and is not heat sensitive.
- The device should never be placed on a flammable surface (such as table cloth, carpet, ect).
- You must not position the device near open fireplaces, electric ovens, arc furnaces/electric heaters or other heat sources.
- Position the device in such a way that the plug is easily accessible.

Operation

- Before first use, clean the inner sides and the playing grids with a soft cloth and a mild cleaning agent. Afterwards, dry the device thoroughly.
- Connect the device to a single grounded power socket.

OPERATION PANEL



SET TEMPERATURE

1. Press **SET** button: the set temperature is displayed.
Press **▲** or **▼** button to modify and store the displayed value.
Press **SET** button to exit the adjustment and display inside temperature of the unit.
If no more button is pressed within 10 seconds, the internal temperature will be displayed.
 2. Light: Press **💡** button, it turns on; press again, it turns off.
 3. Heating Indicator: During heating, the LED is on; when the internal temperature is constant, the LED is off.
- Set the temperature as required for respective foods. You may adjust the desired temperature in the range between 30°C-80°C / 86°F-176°F.
 - The temperature inside of the hot display can be read from the front display.
 - Put the foods in appropriate containers before placing them inside the hot display.
 - Some of the device parts become very hot, always use safety gloves when placing or removing foods.
 - The foods are kept warm at the temperature set by you previously.
 - Switch on the inner light when required using the light switch of the device.
 - Disconnect the device from the power socket when the device is not in use.

Maintenance

- Before beginning with repair or cleaning, make sure the device has been disconnected from the power socket and has cooled down.
- Do not use any acidic cleaning agents and make sure no water enters the device.
- To protect yourself from the electric shock, never immerse the device, its cables or plug in water, or other liquids.
- Do not use any kind of pressure washer jet for cleaning the device.

CLEANING

- The device should be cleaned regularly.
- Clean the device from the inside and outside with a soft, damp cloth and a mild cleaning agent.
- Clean the placing grids and the housing with a soft, damp cloth and a mild cleaning agent.
- Clean the water bowl regularly. Calcifications on the water bowl may be removed with common agents or liquids.
- Only use a soft cloth and make sure you never use any kind of abrasive agents or pads which could scratch the surface.
- After the cleaning procedure, you should use a soft, dry cloth to wipe dry and polish the surface.
- Make sure the device has been cleaned properly before storing it in a dry place.

MAINTENANCE

- Check the mains lead from time to time to ensure it is not damaged in any way. Never use the device if the lead is damaged. If the lead is damaged, it must be replaced by a qualified electrician.
- Only a qualified technician should carry out repairs and maintenance of the device. Do not attempt to repair the device by yourself.

CAUTION

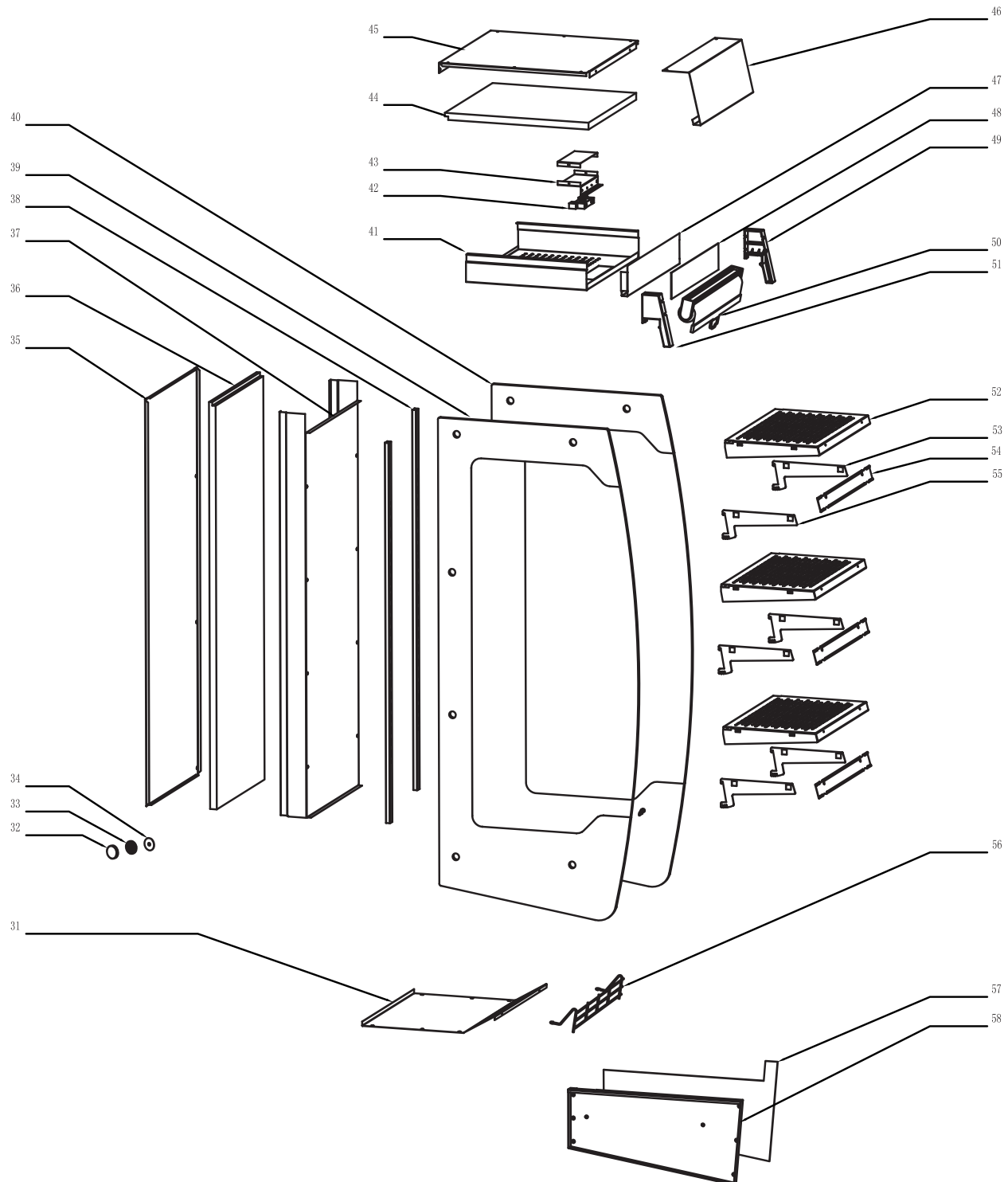
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
39537	DW-CN-0220	Display Warmer Floor 220 L / 7.8 cu. ft. 220V/60/1 cQPSus	RTR-220L

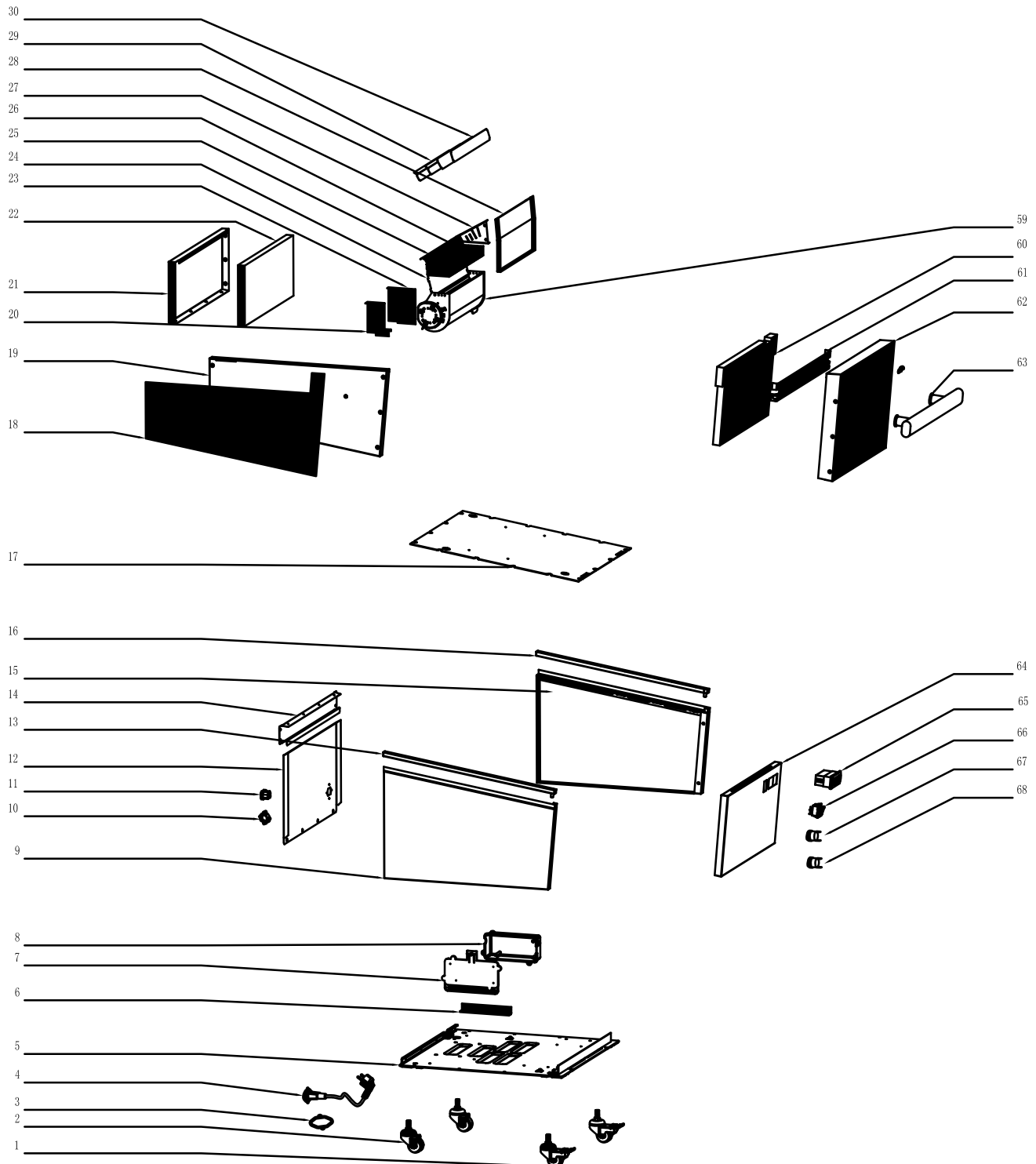
Parts Breakdown

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Parts Breakdown

Model DW-CN-0220 39537



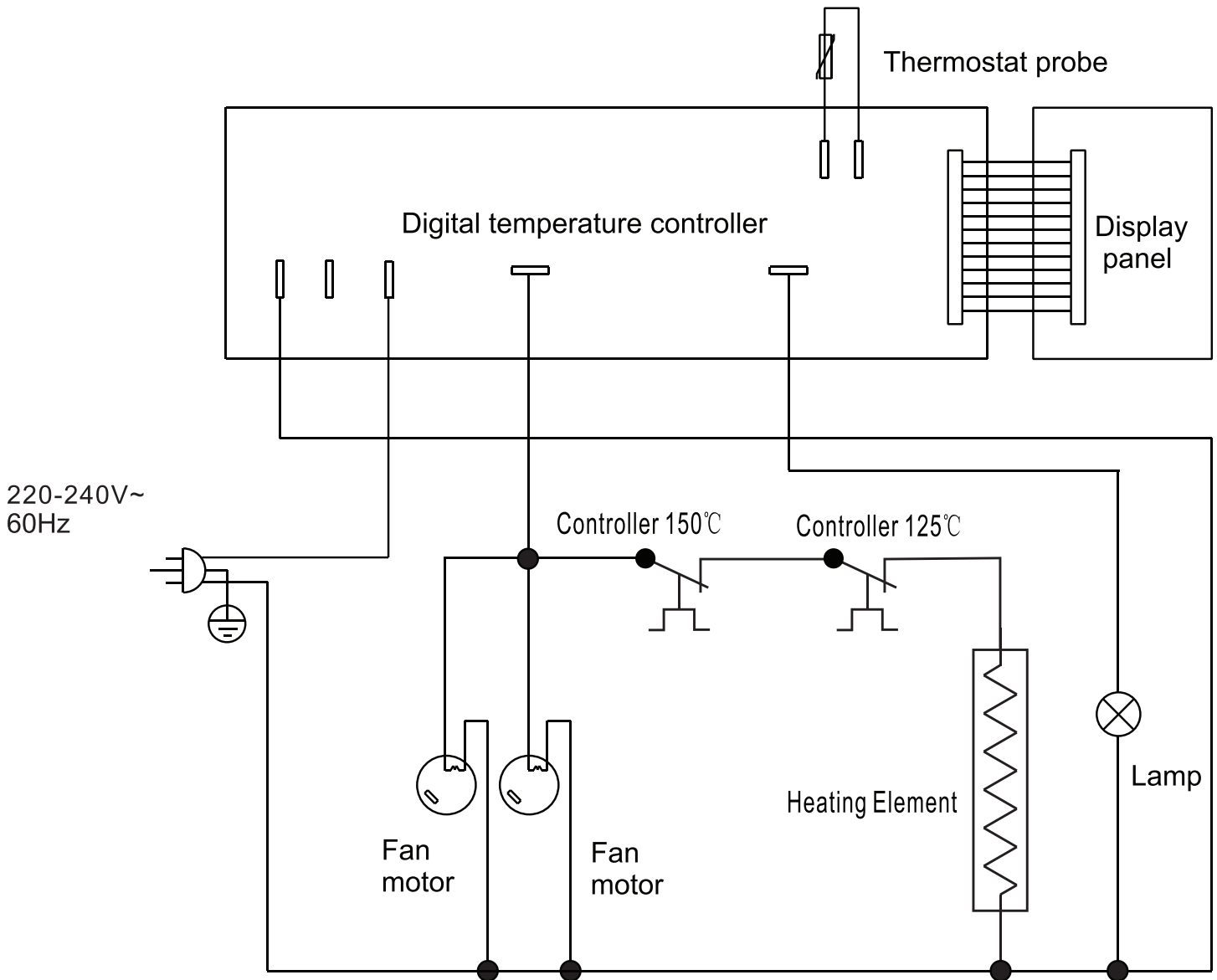
Parts Breakdown

Model DW-CN-0220 39537

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70974	Wheels with Brake for RTR-220L	1	70997	Top Air Channel for RTR-220L	24	71020	Curtain Fix Board for RTR-220L	47
70975	Wheels for RTR-220L	2	70998	Left Air Vent for RTR-220L	25	71021	Insulating Foam for RTR-220L	48
70976	Cord Clamp for RTR-220L	3	70999	PTC for RTR-220L	26	71022	Right Holder for Curtain for RTR-220L	49
30621	Power Cord for RTR-220L	4	71000	Right Air Vent for RTR-220L	27	71023	Curtain for RTR-220L	50
70978	Base Board for RTR-220L	5	71001	Bottom Air Channel for RTR-220L	28	71024	Left Holder for Curtain for RTR-220L	51
70979	Control Box Bracket for RTR-220L	6	71002	Air Vent Guide 1 for RTR-220L	29	71025	Board of Shelf for RTR-220L	52
70980	Cover of Circuit Board Box for RTR-220L	7	71003	Air Vent Guide 2 for RTR-220L	30	71026	Right Bracket of Top Shelf for RTR-220L	53
70981	Circuit Board Box for RTR-220L	8	71004	Bottom Board of Cabinet for RTR-220L	31	71027	Label Board for RTR-220L	54
70982	Left Stainless Steel Panel of Base for RTR-220L	9	71005	Nut Decoration for RTR-220L	32	71028	Left Bracket for Top Shelf for RTR-220L	55
70983	Plug Connector for RTR-220L	10	71006	Nut Gasket for RTR-220L	33	71029	Wire Protector for RTR-220L	56
70984	Socket for RTR-220L	11	71007	Decoration Nut Gasket for RTR-220L	34	71030	PE of Right Panel for RTR-220L	57
70985	Back Cover of Base for RTR-220L	12	71008	Back Cover of Cabinet for RTR-220L	35	71031	Right Board of Cooling Room for RTR-220L	58
70986	Right Gutter for RTR-220L	13	71009	Foam of Back Cover for RTR-220L	36	71032	Fan Motor for RTR-220L	59
70987	Crossbeam of Base for RTR-220L	14	71010	Ventilated Board for RTR-220L	37	71033	Foam for Front Top Panel for RTR-220L	60
70988	Right Stainless Steel Panel O for RTR-220L	15	71011	Pole for Shelf for RTR-220L	38	71034	Handle Stiffener for RTR-220L	61
70989	Right Plastic Gutter for RTR-220L	16	71012	Left Glass for RTR-220L	39	71035	Front Top Base Panel for RTR-220L	62
70990	Base Board for RTR-220L	17	71013	Right Glass for RTR-220L	40	71036	Knob for RTR-220L	63
70991	PE of Left Panel for RTR-220L	18	71014	Ceiling for RTR-220L	41	71037	Front Bottom Base Panel for RTR-220L	64
70992	Left Board of Cooling Room for RTR-220L	19	71015	Lamp for RTR-220L	42	71038	Main Board for RTR-220L	65
70993	Vent Bracket for RTR-220L	20	71016	Lamp Cover for RTR-220L	43	71039	On / Off Switch for RTR-220L	66
70994	Back Grill for RTR-220L	21	71017	Foam of Top Cover for RTR-220L	44	71040	Control 125°C for RTR-220L	67
70995	Foam for Back Top Panel for RTR-220L	22	71018	Top Cover for RTR-220L	45	71041	Control 150°C for RTR-220L	68
70996	Left and Right Air Channel for RTR-220L	23	71019	Front Panel on the Top for RTR-220L	46			

Electrical Schematics

Model DW-CN-0220 39537



Notes

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Notes

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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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

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.

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.

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.

