



Hot Dog Steamer
Model FW-CN-1200
Item 40305
Instruction Manual



Revised - 06/22/2018

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Fax: 905-607-0234
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www.omcan.com

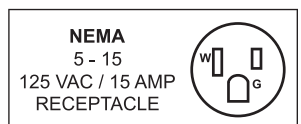


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General Information

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 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 bon 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

- Do not touch any hot surfaces.
- Do not immerse unit, cord or plug in liquid at any time.
- Unplug cord from outlet when not in use and before cleaning.
- Plug only into a 3-hole grounded electric outlet.
- Do not operate unattended.
- Do not use this unit for anything other than intended use.
- Do not use outdoors.

Safety and Warranty

- Always use a firm, dry and level surface at least 305mm/12" from walls or any other obstruction.
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- Keep children and animals away from unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct.

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 www.omcan.com/warranty.html 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

Model	FW-CN-1200
Temperature Range	26.7°C - 85°C / 80°F - 185°F
Capacity	36 - 48 pcs. (buns) and 100 pcs. (hotdogs)
Cabinet Dimensions	6" x 12" x 8" / 152 x 305 x 203mm - Hot Dog Compartment 11" x 12" x 8" / 279 x 305 x 203mm - Bun Compartment
Power	1200 W
Electrical	120V / 60 Hz / 1
Current	10A
Dimensions	14.5" x 18.25" x 15" / 368 x 464 x 381mm
Weight	30 lbs. / 13.6 kgs.
Packaging Weight	30.8 lbs. / 14 kgs.
Packaging Dimensions	19.9" x 17.1" x 18" / 505 x 435 x 457mm
Item Number	40305

Installation and Operation

1. Remove unit from the box and remove all parts.
2. With the operator side facing you (idea 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. Please 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 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-side 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 (130 degrees).
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



Installation and Operation

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.

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

Troubleshooting

Trouble listed are for reference. If any fault occurs, please discontinue use. Do not attempt to repair yourself. This will void the warranty.

Problem	Cause	Solution
Condensation on glass partition.	Cool air striking the warm surface of the steamer.	Avoid placing the unit against cool drafts of air.
Hot dog casing burst.	Too much steam is being generated.	Reduce the thermostat control to lower setting.
Buns too soggy.		Adjust the steam control level.
Buns too dry.		

Troubleshooting

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
40305	FW-CN-1200	Hot Dog Steamer 110V/60HZ	HDS

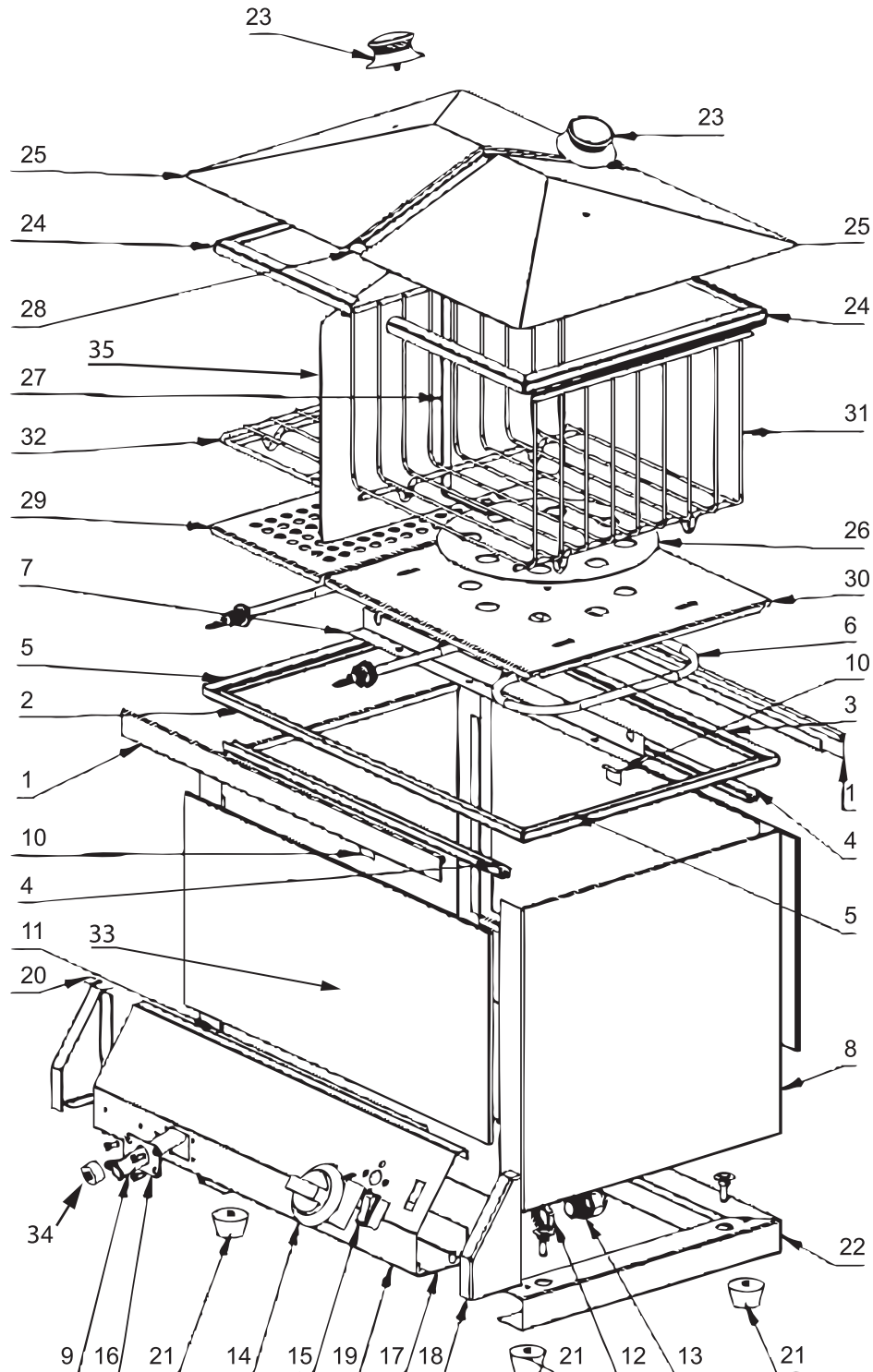
Parts Breakdown

Model FW-CN-1200 40305

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71693	Front and Back Edge for HDS	1	71705	Temperature Limiter for HDS	13	71717	Lid for HDS	25
71694	Front Edge Slot for HDS	2	71706	Switch for HDS	14	71718	Steam Adjust Plate for HDS	26
71695	Back Edge Slot for HDS	3	71707	Thermostat for HDS	15	71719	Steam Adjust Plate Handle for HDS	27
71696	Under Edge Slot for HDS	4	71708	Drainage Pipe Holder for HDS	16	71720	Lid Support for HDS	28
71697	Side Edge Slot for HDS	5	71709	Bottom Board for HDS	17	71721	Small Layer Plate for HDS	29
71698	Heater for HDS	6	71710	Control Box Right Side Board for HDS	18	71722	Big Layer Plate for HDS	30
71699	Heater Support for HDS	7	71711	Control Box for HDS	19	71723	Bread Basket for HDS	31
71700	Frame for HDS	8	71712	Control Box Left Side Board for HDS	20	71724	Hot Dog Support Frame for HDS	32
71701	Drainage Pipe for HDS	9	71713	Rubber Foot for HDS	21	45035	Glass for HDS	33
71702	Glass Holder for HDS	10	71714	Base for HDS	22	63997	Drain Plug for HDS	34
71703	Control Box Holder for HDS	11	71715	Lid Handle for HDS	23	66287	Split Plate for HDS	35
71704	Nut for HDS	12	71716	Upper Frame for HDS	24			

Parts Breakdown

Model FW-CN-1200 40305





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:

www.omcan.com/warrantyregistration.html

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

