



Display Warmers
Models DW-CN-0120, 0160
Item 39535, 39536
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

Revised - 10/15/2019



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

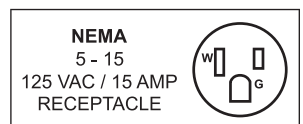


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Model DW-CN-0120 / Model DW-CN-0160

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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

- 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 conditions.
- The device should never be left unattended during operation. Keep children away.
- Preserve this manual safely. When passing on/selling the device to a third party, the manual 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.

Do not run this unit for extended periods of time, it is not designed to cook food.

PREPARATION AND POWER SUPPLY

<p>Exclusive power outlet The power outlet must be in close proximity to the ground.</p>	<p>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.</p>
<p>Protect cables Extra caution should be used when handling cables, as broken or damaged cables can cause sparking and may result in a fire.</p>	<p>No water flushing Never flush the warmer surface. This can cause leakage, which may result in electrical damage or fire.</p>
<p>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.</p>	

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.

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	DW-CN-0120	DW-CN-0160
Capacity	120 L / 4.2 Cu. Ft.	160 L / 5.7 Cu. Ft.
Power	1.1 kW	
Electrical	110V / 60Hz / 1Ph	
Storage Temperature	30°C - 82.2°C / 86°F - 180°F	
Top Shelf Dimensions	25" x 13.2" / 636 x 335mm	32" x 13" / 813 x 330mm
Middle Shelf Dimensions	25" x 14.4" / 636 x 367mm	32" x 14.5" / 813 x 368mm
Bottom Shelf Dimensions	25" x 15.7" / 636 x 398mm	32" x 15.7" / 813 x 398mm
Shelf Load Capacity	33.1 lbs. / 15 kgs.	
Dimensions	26.7" x 22.4" x 26.4" 678 x 569 x 671mm	33.7" x 22.4" x 26.4" 856 x 568 x 671mm
Weight	85 lbs. / 38.6 kgs.	100 lbs. / 45.4 kgs.
Item Number	39535	39536

Installation

- Place the device on top of an 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 shelves with a soft cloth and a mild cleaning agent. Afterwards, dry the device thoroughly.
- Remove the water bowl from the device. The water bowl is installed inside the device and then fill the water bowl with water.
- Connect the device to a single grounded power socket.
- Set the temperature as required for respective foods. You may adjust the desired temperature in the range between 30°C-90°C / 86°F-194°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 and shut it by using the sliding door.
- 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.
- In order to place or remove foods, you may open the door at rear side.
- 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 acid 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 shelves 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

Maintenance

the device by yourself.

CAUTIONS

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.

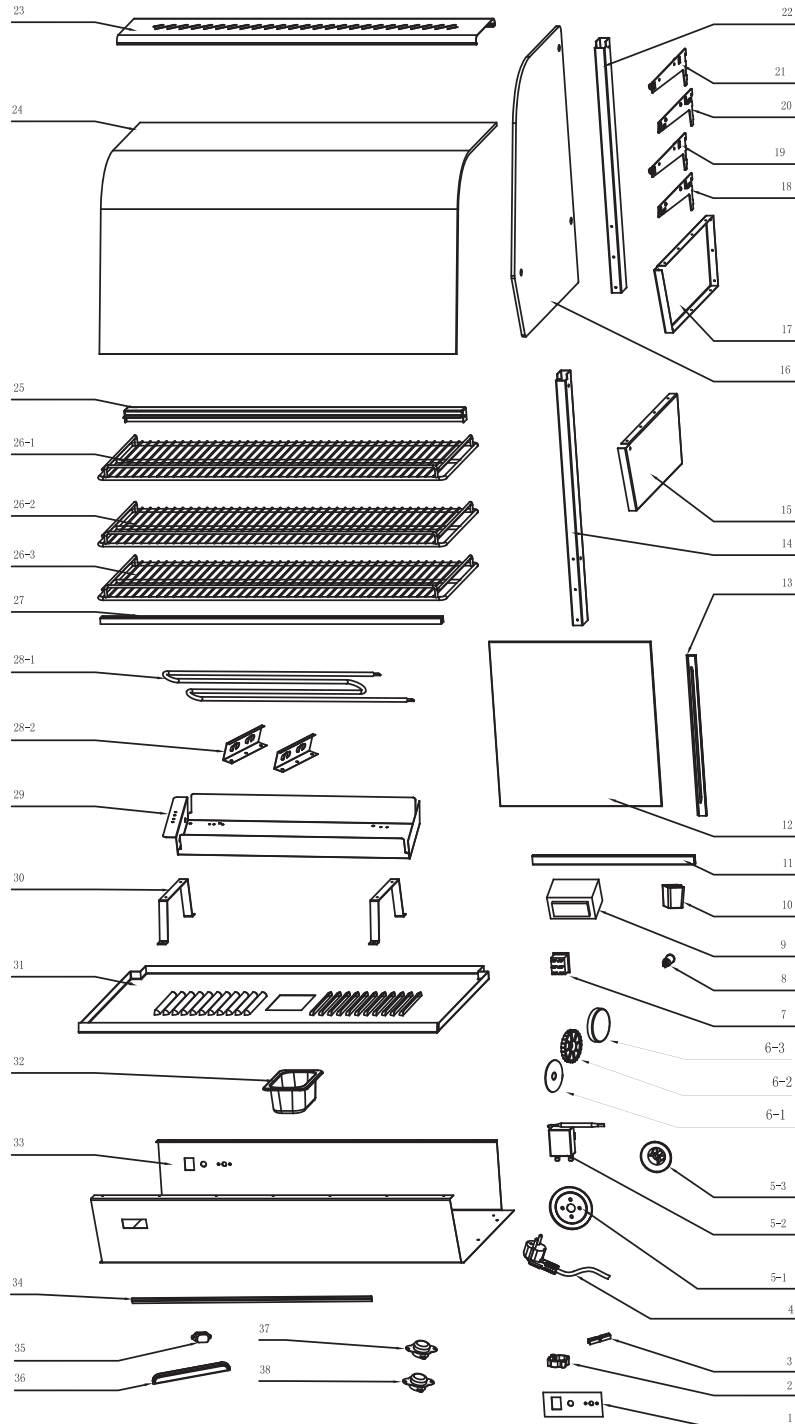
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
39535	DW-CN-0120	Display Warmer Countertop 27" / 678mm cQPSus	RTR120L
39536	DW-CN-0160	Display Warmer Countertop 34" / 856mm CE cQPSus	RTR160L

Parts Breakdown

Model DW-CN-0120 39535

Model DW-CN-0160 39536



Parts Breakdown

Model DW-CN-0120 39535

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71637	Control Panel for RTR120L	1	71648	Left Pillar for RTR120L	14	71669	Chrome Shelf 2 for RTR-120L	26-2
71638	Socket A for RTR120L	2, 35	71649	Right Panel for RTR120L	15	71670	Chrome Shelf 3 for RTR-120L	26-3
71639	Castor for RTR120L	3	71650	Side Glass for RTR120L	16	71671	Sliding Door Track for RTR-120L	27
30621	Power Cord for RTR-120L	4	71651	Left Panel for RTR120L	17	71672	U-Shaped Heating Element for RTR-120L	28
71640	Temperature Thermostat for RTR120L	5-1, 5-2, 5-3	71652	Left Small Bracket for RTR120L	18	71673	Chassis of Heater for RTR-120L	29
71641	Decoration Nut Gasket for RTR120L	6-1	71653	Right Small Bracket for RTR120L	19	71657	Heater Brace for RTR120L	30
79313	Nut Gasket for RTR120L	6-2	71654	Left Shelf Bracket for RTR120L	20	71674	Radiator Bottom Plate for RTR-120L	31
79312	Nut Decoration for RTR120L	6-3	71655	Right Shelf Bracket for RTR120L	21	71658	1/9 GN Pan for RTR120L	32
71644	On/Off Switch for RTR120L	7	71656	Right Pillar for RTR120L	22	71676	Stainless Housing for RTR-120L	33
60218	Indicator Light for RTR120L	8	71665	Stainless Light Cover for RTR-120L	23	71677	LED Light for RTR-120L	34
70686	Temperature Display for RTR120L	9	71666	Curved Front Glass for RTR-120L	24	71660	Side Board of Light Cover for RTR120L	36
71647	Base Feet for RTR120L	10	71667	Sliding Glass Track for RTR-120L	25	71661	Control 150°C for RTR120L	37
71664	Complete Door Set for RTR-120L	11-13	71668	Chrome Shelf 1 for RTR-120L	26-1	71662	Control 125°C for RTR120L	38

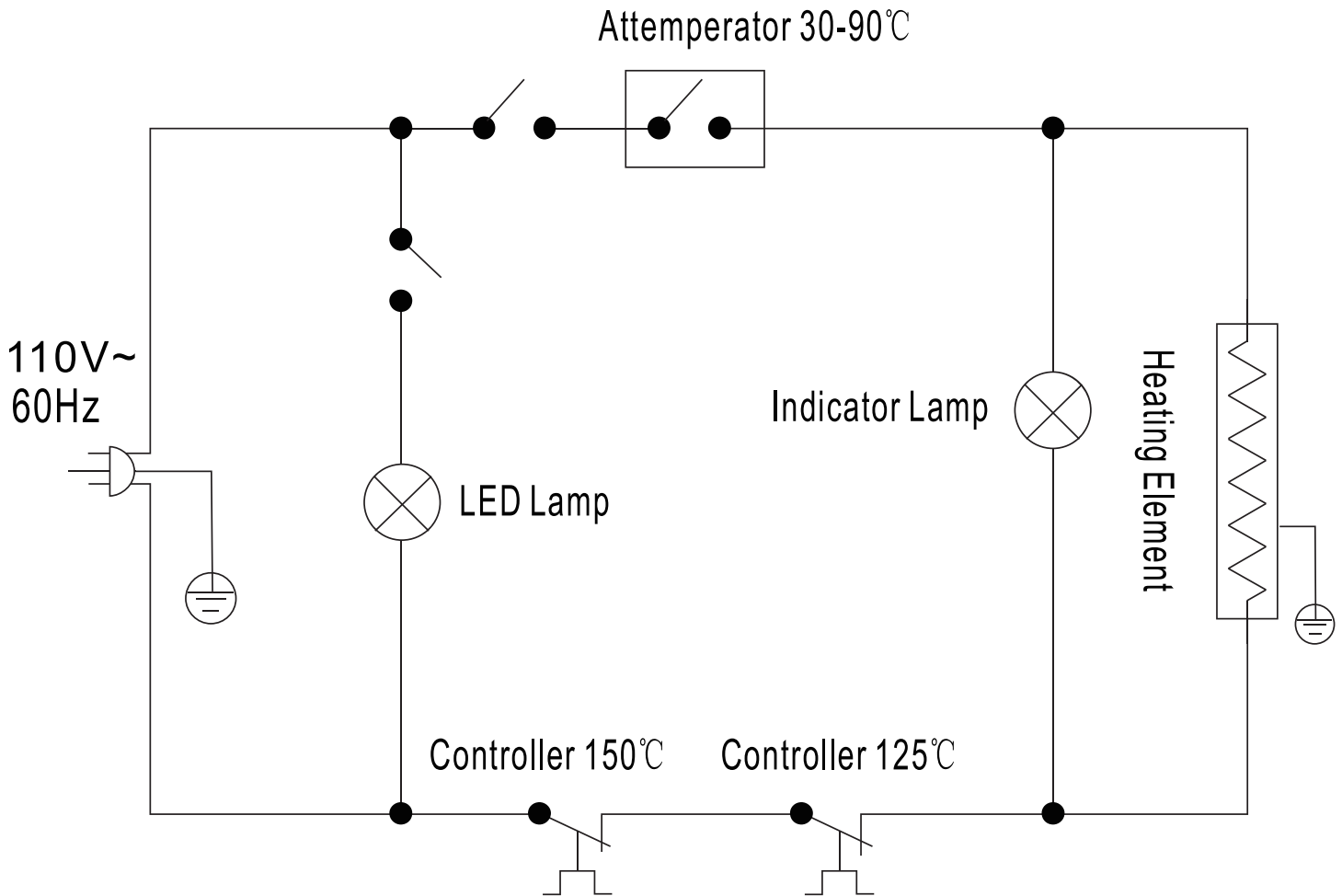
Model DW-CN-0160 39536

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
71637	Control Panel for RTR160L	1	71648	Left Pillar for RTR160L	14	71684	Chrome Shelf 2 for RTR-160L	26-2
71638	Socket A for RTR160L	2, 35	71649	Right Panel for RTR160L	15	71685	Chrome Shelf 3 for RTR-160L	26-3
71639	Castor for RTR160L	3	71650	Side Glass for RTR160L	16	71686	Sliding Door Track for RTR-160L	27
30621	Power Cord for RTR-160L	4	71651	Left Panel for RTR160L	17	71687	U-Shaped Heating Element for RTR-160L	28
71640	Temperature Thermostat for RTR160L	5-1, 5-2, 5-3	71652	Left Small Bracket for RTR160L	18	71688	Chassis of Heater for RTR-160L	29
71641	Decoration Nut Gasket for RTR160L	6-1	71653	Right Small Bracket for RTR160L	19	71657	Heater Brace for RTR160L	30
79313	Nut Gasket for RTR160L	6-2	71654	Left Shelf Bracket for RTR160L	20	71689	Radiator Bottom Plate for RTR-160L	31
79312	Nut Decoration for RTR160L	6-3	71655	Right Shelf Bracket for RTR160L	21	71658	1/9 GN Pan for RTR160L	32
71644	On/Off Switch for RTR160L	7	71656	Right Pillar for RTR160L	22	71691	Stainless Housing for RTR-160L	33
60218	Indicator Light for RTR160L	8	71680	Stainless Light Cover for RTR-160L	23	71692	LED Light for RTR-160L	34
70686	Temperature Display for RTR160L	9	71681	Curved Front Glass for RTR-160L	24	71660	Side Board of Light Cover for RTR160L	36
71647	Base Feet for RTR160L	10	71682	Sliding Glass Track for RTR-160L	25	71661	Control 150°C for RTR160L	37
71679	Complete Door Set for RTR-160L	11-13	71683	Chrome Shelf 1 for RTR-160L	26-1	71662	Control 125°C for RTR160L	38

Electrical Schematics

Model DW-CN-0120 39535

Model DW-CN-0160 39536





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 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.

