



Cheese Melters

Models FW-CN-0024, 0036, 0048

Items 46030, 46031, 46032

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 - 09/08/2022



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

IMPORTANT: IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT THE MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.



Safety and Warranty

WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents.
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

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 LABOR 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 waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	FW-CN-0024	FW-CN-0036	FW-CN-0048
BTU / Hour	20,000	30,000	40,000
Dimensions	24" x 19" x 23" 607 x 480 x 592mm	36" x 19" x 23" 912 x 480 x 592mm	48" x 19" x 23" 1217 x 480 x 592mm
Packaging Dimensions	30" x 25" x 30" 770 x 640 x 770mm	42.5" x 25" x 30" 1080 x 640 x 770mm	54" x 25" x 30" 1380 x 640 x 770mm
Weight	101 lbs. / 46 kgs.	139 lbs. / 63 kgs.	185 lbs. / 84 kgs.
Packaging Weight	145.5 lbs. / 66 kgs.	196 lbs. / 89 kgs.	251 lbs. / 114 kgs.
Item Number	46030	46031	46032

Installation

SET UP

1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Clean and dry the equipment thoroughly before using.

INSTALLATION

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSI Z223.1/ NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

CLEARANCE AND POSITIONING AROUND THE EQUIPMENT:

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a noncombustible surface.

AIR SUPPLY AND VENTILATION:

- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

Installation

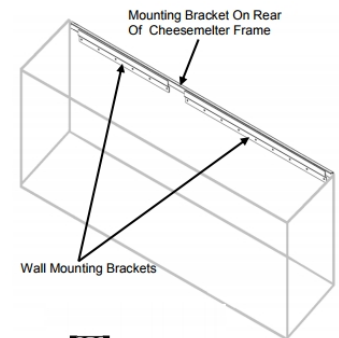
PRESSURE REGULATOR:

- All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: $\frac{3}{4}$ " NPT inlet and outlet, factory adjusted for 4" WC Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" WC.

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of $\frac{1}{2}$ PSI (14" WC). If the line pressure is beyond this limit, a step down regulator before the regulator provided will be required. The arrow above (FLOW) shows gas flow direction and should point downstream to the equipment.

WALL MOUNTING

1. Make sure the wall bracket(s) are level and properly spaced on the wall so that they will align with the mounting bracket on the rear of the cheesemelter frame.
2. Attach the wall mount bracket(s) to the wall with suitable fasteners (not supplied) to match the on site construction. 48, 60 and 72 models will have two wall mount brackets.
3. Hang the cheesemelter from its built-in mounting bracket onto the wall mounting brackets.

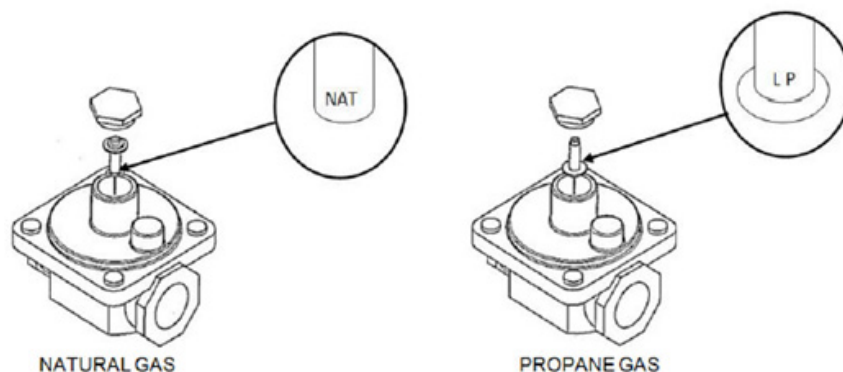
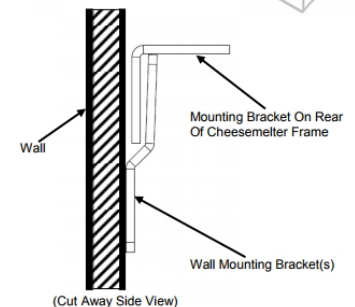


GAS CONVERSION

Please check the rating plate for the gas type to be connected for operation. If the available gas is different from the gas type specified on the rating plate. A gas conversion procedure should be performed by a qualified technician. It is required that a trained gas service technician with the necessary tools, instruments and skills perform the conversion.

To convert the gas, following steps must be completed:

1. Remove all gas burner orifices and install the provided conversion kits.
2. Set the regulator to same type of gas by inverting the regulator spring plug like below pictures.



Operation

LIGHTING THE PILOT

The manifold units are equipped with standing pilots and each should be lit immediately after the gas is supplied to the equipment.

1. Before attempting to light the pilots, turn off the main gas valve to the equipment and wait 5 minutes to clear the gas.
2. Turn off all gas control knobs.
3. Turn on control valve and light all pilots.
4. The pilot burner must be lit from the top. Hold an ignition source and light the pilot. When the flame is stable, remove ignition source.
5. Turn off the main gas valve to shut down the equipment.

Smoke appearing on initial start of the equipment is normal. This is a result of the painted coating burning off. Allow the equipment to “burn in” for at least 20 minutes before the first use.

PILOT FLAME HEIGHT ADJUSTMENT:

- The pilot flame on the equipment has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible but high enough to light the burner immediately when the burner valve is turned to the highest setting. Access to the pilot flame adjustment screw is obtained through the holes in the front panel.

OPERATION

Before initial use, turn the gas control knob to the maximum setting and allow the equipment to burn-in for 20 minutes. Seeing smoke coming from the cooking chamber is normal during burn-in. After 20 minutes of burn-in, equipment is ready for use.

1. To ignite the burners, depress and turn the gas control knob to high position.
2. The valve should always be set at maximum positions. If it is set in the middle positions, this might cause pressure drop after the nozzle, thus leading to poor mixing of gas and air. The burners might have strong yellow tips of flame.
3. After cooking is done, please turn the valve to off position.

Maintenance

CLEANING

To maintain the appearance and increase the service life, clean your equipment daily. DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Using a wire brush, scrape the grill grate(s) to remove any food residue.
3. To clean equipment, use either a damp cloth, sponge with soapy water or a metal scraper.
4. Dry grates thoroughly to prevent rusting.

Maintenance

5. Empty and clean the drip tray.

MAINTENANCE

- A qualified service company should check the unit for safe and efficient operation on an annual basis.
- Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
- A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
- Check entire gas piping system for leaks every so often. Using a gas leak detector or soapy water solution is recommended.
- Install equipment under efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

***Shipped setup for Natural Gas and includes a kit for conversion to LPG.**

Troubleshooting

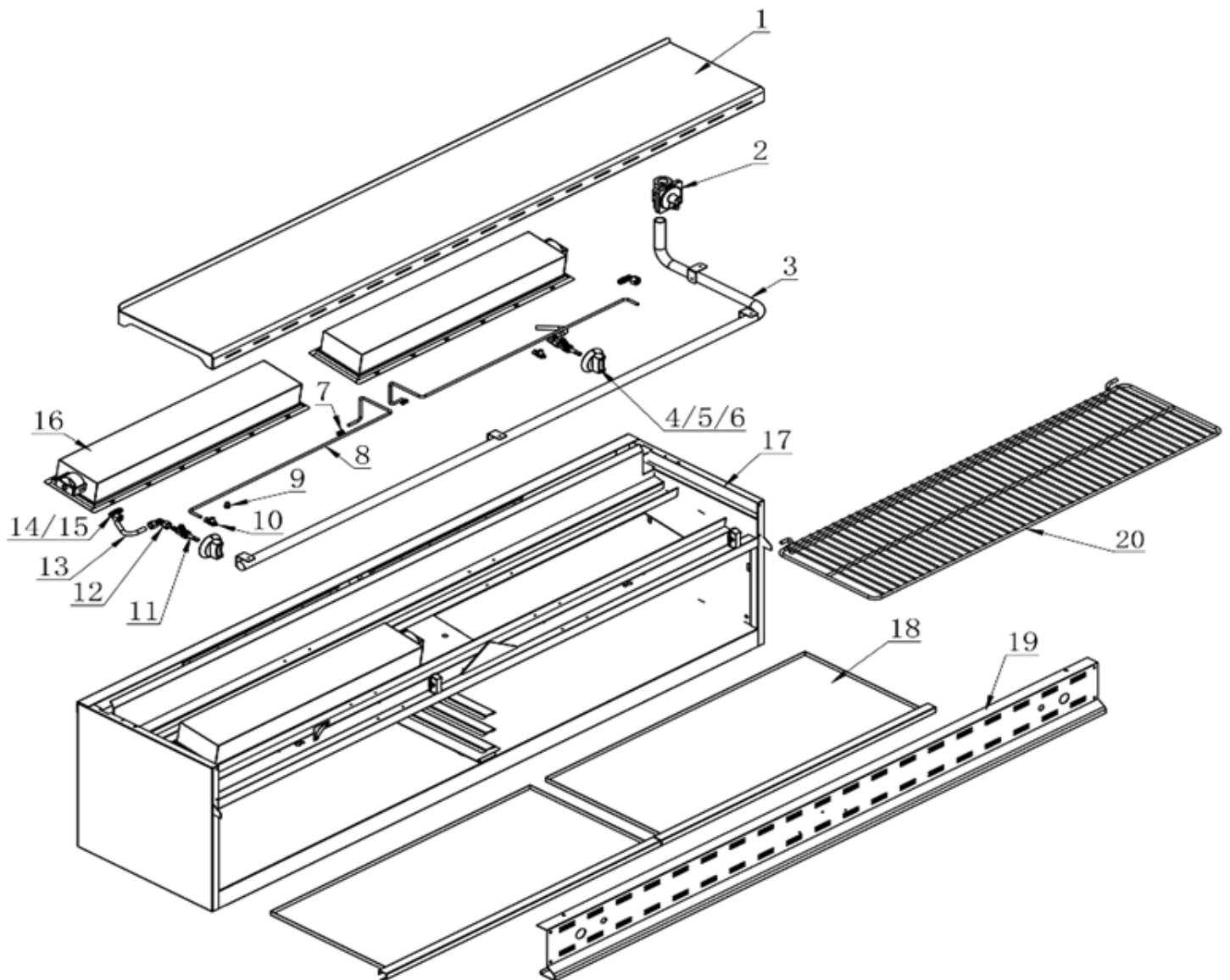
Burner does not come on when the control knob is turned on.	Problem with gas valve. (Call for service).
	Pilot burner not lit.
	Low gas pressure. (Call for service).
Too much heat.	Burner valves adjusted too high.
	Faulty ventilation.
	OVERRATED gas pressure.
	Improperly adjusted burner.
Uneven heat side to side.	Burner valves improperly adjusted.
	Appliance is not level side to side.
	Improperly adjusted burner.
Uneven heat front to back.	Appliance is not level front to back.
	Faulty ventilation.
	Improperly adjusted burner.
Pilot burner will not stay lit.	Pilot flame is set too low. Adjust pilot to allow for gas flow.
	Obstruction in pilot orifice.
	Low gas pressure. (Call for Service).

Parts Breakdown

Model FW-CN-0024 46030

Model FW-CN-0036 46031

Model FW-CN-0048 46032



Parts Breakdown

Model FW-CN-0024 46030

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC312	Top Cover for 46030	1	AC317	Tapping Screw for 46030	9	AC323	Nozzle for 46030	15
AC313	Pressure Regulator for 46030	2	AC318	Pilot Valve for 46030	10	AC324	20,000 BTU Burner for 46030	16
AC314	Gas Venturi Pipe for 46030	3	AC319	Control Valve for 46030	11	AC325	Housing for 46030	17
AC315	Knob Assembly for 46030	4 - 6	AC320	Adaptor for 46030	12	AC326	Oil Collector for 46030	18
66208	Pilot for 46030	7	AC321	Flexi Pipe for 46030	13	AC327	Front Panel for 46030	19
AC316	Pilot Pipe for 46030	8	AC322	Nozzle Connector for 46030	14	AC328	Wiring Grid for 46030	20

Model FW-CN-0036 46031

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC329	Top Cover for 46031	1	AC317	Tapping Screw for 46031	9	AC323	Nozzle for 46031	15
AC313	Pressure Regulator for 46031	2	AC318	Pilot Valve for 46031	10	AC335	30,000 BTU Burner for 46031	16
AC330	Gas Venturi Pipe for 46031	3	AC319	Control Valve for 46031	11	AC336	Housing for 46031	17
AC315	Knob Assembly for 46031	4 - 6	AC332	Adaptor for 46031	12	AC337	Oil Collector for 46031	18
66208	Pilot for 46031	7	AC333	Flexi Pipe for 46031	13	AC338	Front Panel for 46031	19
AC331	Pilot Pipe for 46031	8	AC334	Nozzle Connector for 46031	14	AC339	Wiring Grid for 46031	20

Model FW-CN-0048 46032

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC340	Top Cover for RCM-48	1	AC317	Tapping Screw for RCM-48	9	AC323	Nozzle for RCM-48	15
AC313	Pressure Regulator for RCM-48	2	AC318	Pilot Valve for RCM-48	10	AC324	20,000 BTU Burner for RCM-48	16
AC341	Gas Venturi Pipe for RCM-48	3	AC319	Control Valve for RCM-48	11	AC346	Housing for RCM-48	17
AC315	Knob Assembly for RCM-48	4 - 6	AC343	Adaptor for RCM-48	12	AC347	Oil Collector for RCM-48	18
66208	Pilot for RCM-48	7	AC344	Flexi Pipe for RCM-48	13	AC348	Front Panel for RCM-48	19
AC342	Pilot Pipe for RCM-48	8	AC345	Nozzle Connector for RCM-48	14	AC349	Wiring Grid for RCM-48	20

Notes

[illegible]

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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 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.

