



Countertop Steamer
Model FW-CN-1800
Item 44407
Instruction Manual



Revised - 07/17/2026



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www.omcan.com

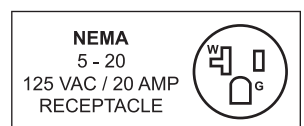


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General Information

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

WARNINGS

- **DO NOT TOUCH ANY HOT SURFACES.**
- Plug only into a 3-hole grounded electrical outlet.
- Do not immerse unit, cord or plug in liquid at any time.
- Unplug cord from outlet when not in use and before cleaning.
- Do not operate unattended.

Safety and Warranty

- Do not use this unit for anything other than intended use.
- Do not use outdoors.
- Always use on a firm, dry and level surface.
- **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

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.

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-1800
Capacity	Half-Size Pan
Power	1800 W
Current	15A
Pre-Heat Time	25 Minutes
Water Reservoir Capacity	2.8 L / 3 QT
Water Reservoir Dimensions	8.3" x 4.3" x 3.7" / 210 x 110 x 94mm
Electrical	120V / 60Hz / 1
Dimensions	17.6" x 16.4" x 8.8" / 448 x 416 x 223mm
Packaging Dimensions	19.9" x 18" x 10.4" / 505 x 457 x 265mm
Weight	36.8 lbs. / 17 kgs.
Packaging Weight	41.9 lbs. / 19 kgs.
Item Number	44407

Installation

1. Remove all packing materials both inside and outside the unit and place on a flat surface.
2. Clean machine thoroughly before first use.
3. Position unit near a power outlet. It is not recommended to use an extension cord for this item.
4. Do not place in an area where gasoline, paint or flammable liquids are used or stored.
5. Unit must be used operated with the legs installed.

Operation

1. Plug the unit into a grounded outlet.
2. Open the tank cover and make sure that the filter inside the tank is properly installed.
3. Fill the unit up with approximately 3 quarts of cold tap water (Do not overfill the tank). This unit is designed to be used with cold tap water. Distilled water may be used to reduce calcium/mineral deposit build-up.
4. Turn the on/off switch to the on position and allow for the unit to preheat for 25 minutes.
5. Once heated, open the top cover and place food items into the basket(half size perforated food pan included) and then close the top cover.
6. Press the steam button for 2 seconds and release and wait 20 seconds for the steam to penetrate the items inside the unit. Repeat if product requires more steam.
PLEASE NOTE THAT PRESSING AND HOLDING THE STEAM BUTTON FOR LONGER THAN 2 SECONDS AT A TIME WILL OFTEN FLOOD OUT AND RESULT IN POOR STEAMING.
7. Remove the hot, steamed product from the unit.



Operation

8. Turn unit power switch to off if finished using.

WARNING: THE EXTERIOR OF THE UNIT GETS HOT WHILE IN USE!

Note: In the event of a reset, the reset button is located on the back of the unit. The reset cap is to be removed before the button can be pressed.

Maintenance

CLEANING

NOTE: To maintain cleanliness and increase service life, the unit 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.

DAILY MAINTENANCE

- Turn the unit off and disconnect the power cord from the electrical outlet.
- Allow for unit to cool for 45 minutes before cleaning.
- Wipe down the unit with a damp cloth or sponge and hot soapy water.
- Rinse by wiping with a clean damp cloth.
- Wipe dry.
- Do not immerse unit in water or other liquid.

MONTHLY MAINTENANCE

- Turn the unit off and disconnect the power cord from the electrical outlet.
- Allow for unit to cool for 45 minutes before cleaning.
- Perform daily maintenance as listed above.
- Remove the spray tube by lifting the loose end and pulling it out of the generator hole.
- Slide the metal cover off the spray tube, take a paper clip and poke out all of the tube's holes.
- Gently wash the tube under running water to clear the deposits out of the loose end. Re-attach the cover onto the tube. Please do not bend the spray tube. Bending it will cause permanent damage.
- Use a scraper to remove the excessive calcium/mineral buildup from the generator surface.
- Thoroughly wipe the generator with a damp cloth to remove any loose buildup and reassemble the unit.

If deposits are still excessive and/or difficult to remove, please refer to the steps below:

1. Pour de-limer solution onto the generator surface. Follow the de-limer manufacturer's instruction for proper mixture and use. If using a chemical cleaner, please check to see it is safe to use on the metal. Please follow all precautions and safety warnings on the product label.
2. Using a sponge or a dry towel, remove the de-limer solution from the generator surface and then rinse the surface with clean water.

PLEASE NOTE: to ensure proper steaming, some calcium/mineral deposits must be present on the

Maintenance

generator surface. If during cleaning, the surface does become free of calcium/mineral deposits, add plain tap water to the surface and allow it to boil off. If necessary, repeat this process to create a thin coating of calcium/mineral deposits.

PLEASE NOTE: In soft water areas, it may be necessary to add a small amount of lime to the generator surface to season it. This will ensure proper steaming by producing a thin coating of calcium/mineral deposits on the generator surface.

Seasoning mixture consists of $\frac{3}{4}$ ounce baking soda, $\frac{3}{4}$ ounce lime mixed with 1 quart of water. Stir mixture and pour $\frac{1}{4}$ " deep onto the hot generator surface. After mixture is converted to steam, the remaining loose powder can be removed.

3. Plug the power cord into the outlet.
4. Turn the power on and allow the unit to warm up for approximately 30 minutes.
5. Push and release the steam button several times to purge the remaining de-limer residue from the generator surface.
6. Turn the unit's power off; re-install all parts and accessories before using again.

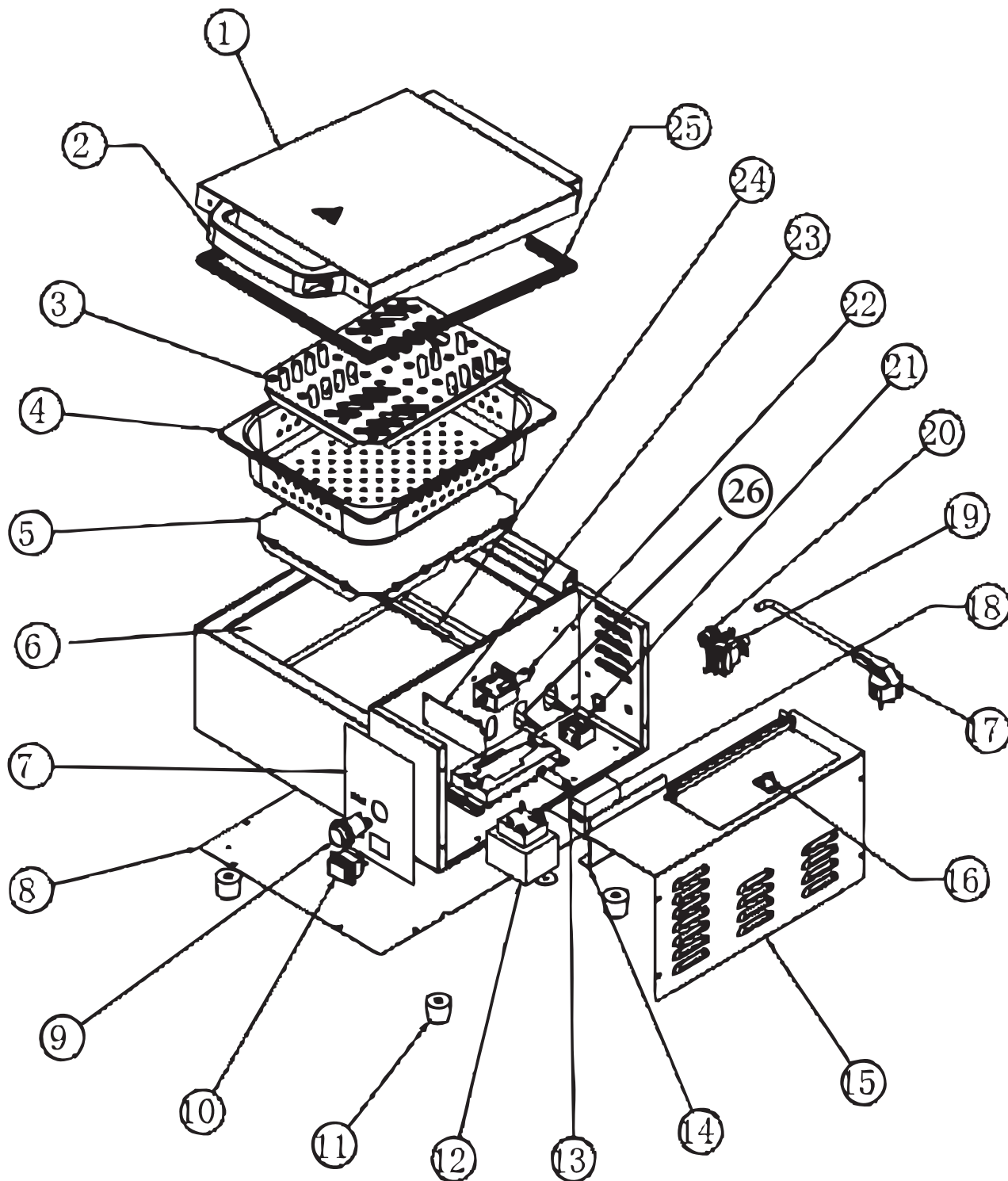
WATER TANK FILTER MAINTENANCE

The water tank filter is used to prevent particles or food products from entering and damaging the water pump. Inspect and clean this filter monthly by following these steps:

1. Turn the power off, unplug the cord and allow unit to cool down before proceeding.
2. Open the slide door.
3. Remove the water tank filter located inside the tank by pulling it upwards and out of the bottom hole.
4. Clean the filter by running it under tap water. Replace the water tank filter if the screen is torn or damaged.
5. Re-install the filter stem into the bottom hole of the tank.
6. Fill the water tank and test the unit.

Parts Breakdown

Model FW-CN-1800 44407



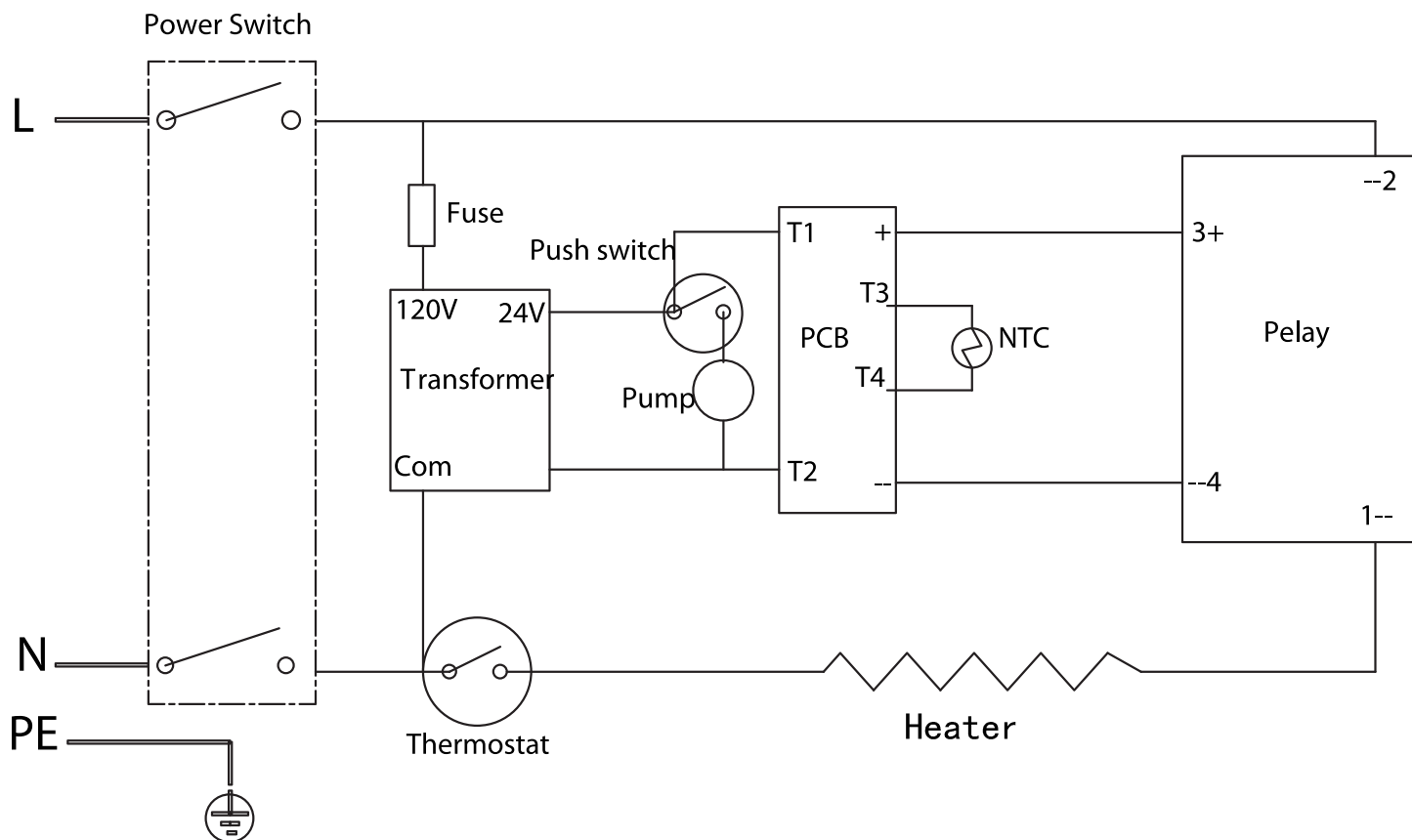
Parts Breakdown

Model FW-CN-1800 44407

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67692	Top Cover for 44407	1	67701	Power Switch for 44407	10	67710	Temperature Limiter for 44407	19
67693	Handle for 44407	2	67702	Feet for 44407	11	67711	Wire Buckle for 44407	20
67694	Steam Plate for 44407	3	67703	Transformer for 44407	12	67712	Ceramic Terminal for 44407	21
67695	1/2 GN Pan for 44407	4	67704	Spout Connector for 44407	13	67713	Pump for 44407	22
67696	Evaporation Plate for 44407	5	67705	Relay Fixing Plate for 44407	14	67714	Power Control Board for 44407	23
67697	Aluminum Pan (Including Heating Element) for 44407	6	67706	Right Plate to Fix Water Tank for 44407	15	67715	Water Pipe Fixture for 44407	24
67698	Control Panel for 44407	7	67707	Water Tank Cover Lock for 44407	16	AL777	Gasket for 44407	25
67699	Bottom Plate for 44407	8	67708	Power Cord for 44407	17	AX000	NTC Sensor / Thermistor For Display Warmers 44407	26
67700	Humidity Control for 44407	9	67709	Relay for 44407	18			

Electrical Schematics

Model FW-CN-1800 44407



Notes

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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 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.

