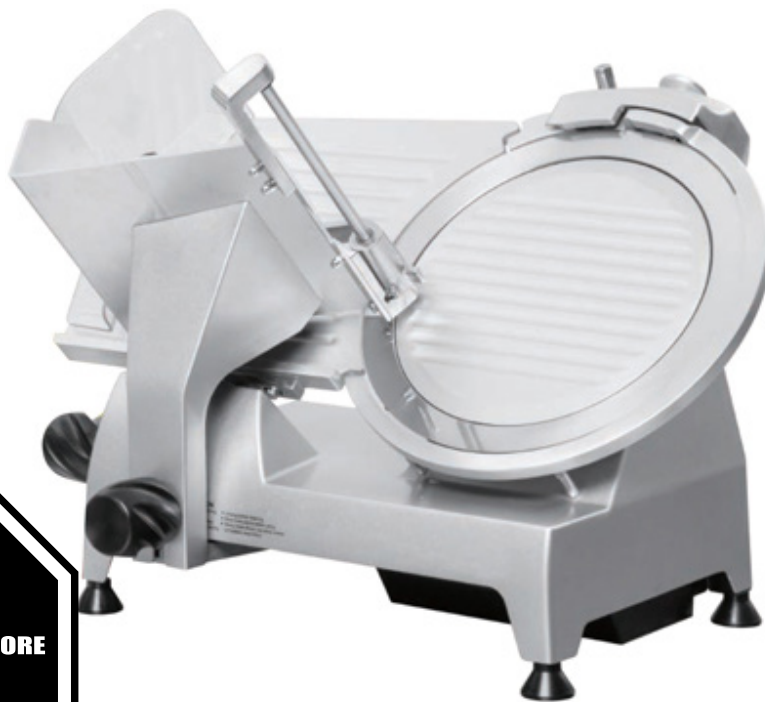
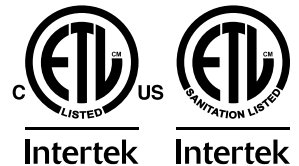




Meat Slicer
Model MS-CN-0195
Item 39467
Instruction Manual



Revised - 10/17/2022



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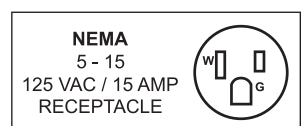


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General Information

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

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.
2. CHECK FOR DAMAGED PARTS. Before using the meat slicer, check that all parts are operating properly and perform the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation.



Safety and Warranty

3. Unplug power cord from outlet when not in use, before putting on or taking off parts, and before cleaning; the blade is exceptionally sharp. Handle very carefully.
4. 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.
5. NEVER LEAVE MEAT SLICER UNATTENDED WHILE IT IS RUNNING!
6. Avoid contact with moving parts. NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.
7. Never put the unit near a hot burner, in an oven, or in a dishwasher. NOT DISHWASHER SAFE.
8. DO NOT operate the meat slicer, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. Return unit to the authorized service center for examination, repair, or adjustment.
9. DO NOT use outdoors.
10. DO NOT let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
11. DO NOT let cord become kinked, trapped under or let it wind around the slicer.
12. DO NOT PULL the power cord to disconnect.
13. To reduce the risk of electric shock, this product has a polarized plug (one prong is wider than the other). The plug is intended to fit in a polarized outlet only one way. When the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician to install the proper outlet. DO NOT make changes to the plug in any way.
14. Place the appliance on a firm and stable surface. Ensure that the appliance is not placed near the edge of the worktop, where it can be easily pushed off or fall.
15. DO NOT operate your slicer in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
16. NEVER plug in the appliance where water may flood the area.
17. To protect against risk of electrical shock, do not put appliance in water or other liquids.
18. DO NOT operate meat slicer with wet hands or while standing on a wet floor. DO NOT use the meat slicer if it is wet or moist.
19. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
20. NEVER use abrasive cleaning agents or abrasive cloths when cleaning the unit.
21. Use the slicer to cut ONLY designated food. Do not attempt to slice frozen food, bones, cardboard, plastic, etc.
22. DO NOT use appliance for other than intended use.
23. The commercial grade food slicer has a sharp blade. To avoid injury, never hand-feed food to be sliced. Always use the unit when completely assembled with food carriage and food pusher.
24. Touch the blade ONLY when the power is OFF to remove and clean according to instructions.
25. Follow instructions when lifting or moving the meat slicer.
26. When the blade is moving, place hands on the recommended push surface only.
27. After re-attaching the removable carriage, never use the slicer unless it is fully upright and completely assembled.
28. To avoid accidental contact with the blade when the slicer is not in use or when lifting the slicer, always turn adjustable thickness knob to "O" so that the adjustment plate covers the edge of the blade.

Safety and Warranty

- 29. When lifting the slicer, carefully position your body to avoid contact with the blade.
- 30. DO NOT use while under influence of drugs or alcohol.
- 31. The manufacturer declines any responsibility in the case of improper use of food slicer, improper use of the meat slicer voids the warranty.

WARNING: Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safe precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required.

NOTE: ALL POSITIONS NUMBERS MENTIONED IN THIS MANUAL REFER TO THE POSITIONS IN THE PARTS BREAKDOWN.

GENERAL SAFETY PRACTICES

IMPORTANT: If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance.

The machine has to be delivered only in perfect conditions of use by the distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

IMPORTANT: Any change in the protection systems and safety devices will during operation, create serious risks to the operator physical integrity.

BASIC OPERATION PROCEDURES

DANGERS

- Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal.
- Given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

ADVICES

- In case of power shortage, immediately switch the machine off. Use recommended or equivalent lubricants, oils or greases.
- Avoid mechanical shocks, once they may cause damages or bad functioning.
- Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- DO NOT change the standard characteristics of the machine.
- DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING THE MACHINE ON

IMPORTANT: Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be

Safety and Warranty

sure to well understand all the information contained in this manual. If you have any question contact your supervisor or your nearest dealer.

DANGER

- An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

ADVICES

- Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.
- Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

PRECAUTIONS

- The electric cable has to be compatible with the power required by the machine.
- Cables touching the floor or close to the machine need to be protected against short circuits.

ROUTINE INSPECTION

ADVICE

- When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

PRECAUTIONS

- Check the motor and sliding or turning parts of the machine in case of abnormal noises.
- Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing.
- When checking the tension of belts or chains DO NOT inserts your fingers between belts and pulleys, nor between the chains and gears.
- Check protections and safety devices to make sure they are working properly.

OPERATION

WARNINGS

- Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf.
- Only trained or skilled personnel shall operate this machine.
- Never touch turning parts with your hands or any other way.
- NEVER operate the machine without any original safety devices under perfect conditions.

AFTER FINISHING THE WORK

PRECAUTIONS

- Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket.
- Never clean the machine unless it has come to a complete stop.
- Put all the components back to their functional positions before turning the machine ON again.

Safety and Warranty

- Check the level of liquids.
- Do NOT insert your fingers in between belts and pulleys nor chains and gears.

MAINTENANCE

DANGER

- Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT: Always remove the plug from the socket in any emergency situation.

WARNING

- Electrical or mechanical maintenance has to be undertaken by qualified personnel.
- The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

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	MS-CN-0195
Motor Power	180W
Peak Power	350W
Cutting Capacity	6" x 5.5" / 152 x 140mm
Dimensions	16.9" x 15.9" x 15.9" / 430 x 405 x 405mm
Packaging Dimensions	18.9" x 18.1" x 18.1" / 480 x 460 x 460mm
Weight	26.2 lbs. / 11.9 kgs.
Packaging Weight	30.6 lbs. / 13.9 kgs.
Item Number	39467

Installation

UNPACKING

1. IMPORTANT: To avoid injury when unpacking the unit, please follow these instructions.
2. Put the box on a large, sturdy flat surface.
3. Remove the instruction book and other literature.
4. Slide poly-foam packing up and off the unit. Lift slicer out of box and place on sturdy flat surface.
5. Remove the protective bag.
6. To lift and move the unit, bend your knees to avoid back injuries and place one hand on the bottom of the motor housing and the other one under the carriage of the meat slicer.
7. Remove orange blade guards from the cutting blade before turning the unit on.
8. Please use extreme caution when handling the blade. We suggest you save all the packing material in the event that future shipping of the machine is needed.
9. Keep all plastic bags away from children.

REPACKING INSTRUCTIONS

1. Put food slicer on a large, sturdy flat surface.
2. Put food slicer into plastic bag.
3. Position poly-foam inserts on each end of the food slicer.
4. Put the packaged unit into the upright box.
5. Replace top corrugated insert, instruction book and other literature.

Operation

IMPORTANT

Before using your commercial grade meat slicer for the first time, wash all parts thoroughly, taking particular care to remove all grease and oil from surface. Dry all parts thoroughly before reassembling. (REFER TO THE CLEANING & MAINTENANCE SECTION OF THIS MANUAL).

Now that your slicer is fully assembled and ready to use, it is time to slice your favorite meats, cheeses and vegetables. Be sure to read and fully understand the general safety rules at the beginning of this manual before you start.

1. Place the meat slicer on a flat stable surface. Plug the appliance into a properly rated electrical outlet (120V AC, 60Hz).
NOTE: Be sure to remove protective blade guards from the edge of the blade #8 before plugging slicer into outlet. These are used for shipping only.
2. Place food on to the sliding food carriage #5 between the adjustment plate #3 and the food pusher #12. To avoid injury, ALWAYS use the food pusher handle #11. (Fig. 1)
3. Turn the thickness adjustment knob #2 to set the adjustment plate #3 for the desired cutting thickness. Turn clockwise for thinner cuts, counter-clockwise for thicker slicing. (Fig. 1)
4. To turn the meat slicer ON, push the green "I" button. (Fig. 2)
5. To turn the meat slicer OFF, push the red "O" button.
6. When operating slicer, stand to the side of the slicer opposite the blade.
7. Place a tray or plate behind the meat slicer and below the blade #8 to collect the sliced food as it exits the blade area.
8. Hold the food pusher handle #11 with right hand. Keep your hands protected behind the food pusher #5.
9. NEVER USE THIS SLICER WITHOUT THE FOOD PUSHER #12. Important: Refer to "food slicing tips" section, when slicing different types of food items.
10. Using an even, steady motion, SLOWLY begin slicing. Apply light steady pressure with the food pusher #12 to move food toward the adjustment plate #3 while SLOWLY sliding food carriage #5 over blade #8; this will help assure even slicing. Continue sliding SLOWLY, back and forth, until you have sliced the desired amount of meat.
NOTE: meat slicer only makes slices during the forward motion.
11. When finished, turn the meat slicer "OFF" (O) by pushing the red button. (Fig. 2)
12. Always unplug meat slicer from power source when the meat slicer is not in use.
13. For safety, always rotate the thickness adjustment knob #2 all the way to the "O" position after use to properly shield the sharp edge of blade #8.

FOOD SLICING TIPS

WARNING: This meat slicer is not meant to cut through any bones! Severe damage to meat slicer will occur and warranty will be voided!

- Always debone meat before slicing.
- Fruits should be free of seeds (peaches, apples, avocados etc.) The exception is tomatoes.
- DO NOT slice fully frozen foods.
- If you have to large of a cut of meat (roast or slab bacon) you may need to cut into a more manageable slicing pieces.



Operation

- Food with an uneven texture, like fish and thin steaks, are often difficult to slice. Put in freezer for approx. 20 minutes to partially freeze.

COLD CUTS

Cold cuts keep longer and retain flavor if sliced as needed. For best results, chill to approx.:40°- 48°. Remove any plastic or hard casings before slicing. Use a constant, gentle pressure for even slicing. See “IMPORTANT” for best slicing results.

CHEESE

Cheese can be difficult to slice (especially soft cheeses). A tiny amount of mineral oil can be lightly applied to blade with a paper towel, to keep the cheese from sticking during slicing. Caution - blade sharp. Chill cheese thoroughly to approx. 40° - 48° before slicing. Before serving, allow cheese to reach room temperature.

IMPORTANT: If cheese is (sticking to) binding on the blade when slicing:

- Re-chill cheese so it is colder (not frozen).
- Use less tension on the food pusher #12 against the blade.
- Use SLOWER slicing strokes.

BREADS & CAKES

Freshly baked bread should be cooled to room temperature before serving. Use day old bread for extra thin slices for toast. Your slicer is ideal for all types of breads, pound cake or fruit cake. Chill breads or cakes to approx. 40° - 48° for easier slicing and to avoid tearing or crumbling.

HOT ROASTS: BEEF, PORK, LAMB, TURKEY, HAM

When slicing warm boneless roasts, remove from oven and let it set for 20-30 minutes (room temp) before slicing. They will retain more natural juices and slice evenly without crumbling. Cut the roast if necessary, to fit on.

Maintenance

CLEANING YOUR MEAT SLICER

WARNING!!! Before cleaning, assembling or disassembling the MEAT SLICER, make sure POWER is OFF & PLUG IS REMOVED from the outlet/power source!

WARNING! BLADE SHARP! Handle Carefully!

TO DISASSEMBLE SLICER

1. The slicer should be cleaned after every use as perishable food scraps could accumulate on the slicer or behind cutting blade #8.
2. Do not use steel wool or abrasives to clean any part of meat slicer.
3. Rotate the thickness adjustment knob #2 all the way to the “O” position.

Maintenance

4. To remove the sliding food carriage #5 and food pusher arm #12 unscrews the carriage knob #4 underneath the sliding food carriage #5 counterclockwise and lift the food tray in an slight upward and out motion.
5. With one hand flat on blade guard #9 turn the black blade guard knob #14 (located, on the back of the slicer, behind blade) counterclockwise until the blade guard #9 is released. (Fig. 4)
6. Remove the three Phillips head screws that hold blade #8. (Fig. 4) **IMPORTANT:** Use extreme caution when handling or cleaning the blade #8, as it is extremely sharp! It is highly recommended to wear cut-resistant gloves when removing, cleaning and re-installing the blade.
7. The blade #8 is now released from shaft and can be removed by gently pulling outward.
8. Clean the blade with a moist sponge or cloth. Wipe away from the blade #8.
9. NEVER wipe toward the blade.
10. NEVER clean blade #8 underwater, handling sharp objects under water is extremely dangerous.
11. The blade #8, blade guard #9, food pusher #12 and food carriage #5 all can be hand washed in hot soapy water. Because these parts come in contact with food, they should be sanitized properly. Allow sanitized parts to air dry.
12. Never immerse the motor assembly of the meat slicer in water or other liquid.
13. Clean the outer surface of the meat slicer body/motor with a damp cloth and mild detergent. **DO NOT WASH ANY PART OF THIS SLICER IN A DISHWASHER.**

TO RE-ASSEMBLE USE EXTREME CAUTION! BLADE SHARP! Handle Carefully!

1. Be sure the thickness adjustment knob #2 is all the way to the "O" position.
2. Screw the blade #8 back into place.
3. Line up blade guard #9 over the blade hole. Hold in place so the lines of the blade guard #9 face, match the lines of adjustment plate #3 (horizontal). While holding blade guard #9 in place, turn the blade guard knob #14 clockwise until the blade guard #9 screws into place. As the blade guard knob #14 is tightens the blade guard #9 will become nearly flush with blade.

STORAGE

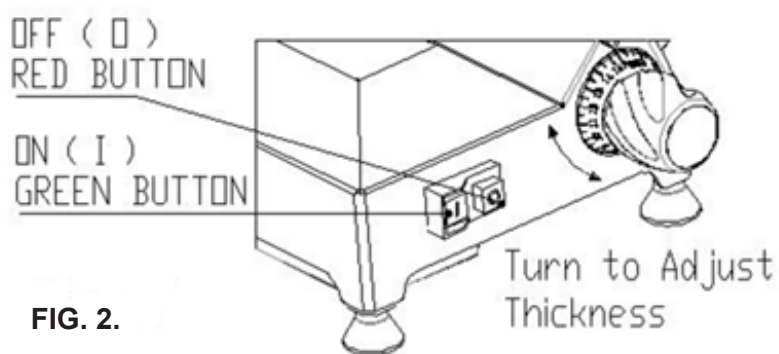
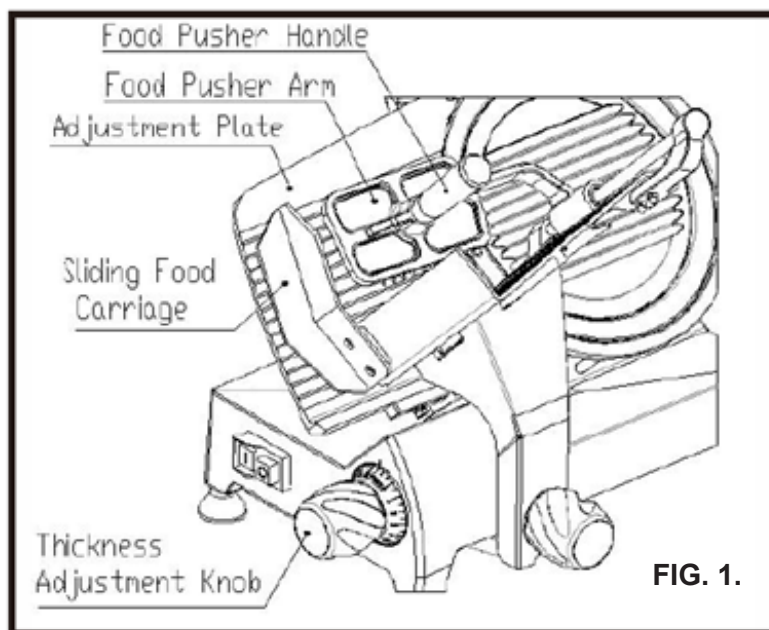
Make sure blade is securely tightened and locked.

1. Rotate the thickness adjustment knob #2 all the way to the "O" position.
2. **ALWAYS** align adjustment plate #3 with blade #8 to protect the blade #8 when the slicer is stored.
3. A storage cover is provided, cover and store in a dry, warm, low humidity area.

ADJUSTING THE SLIDING FOOD CARRIAGE

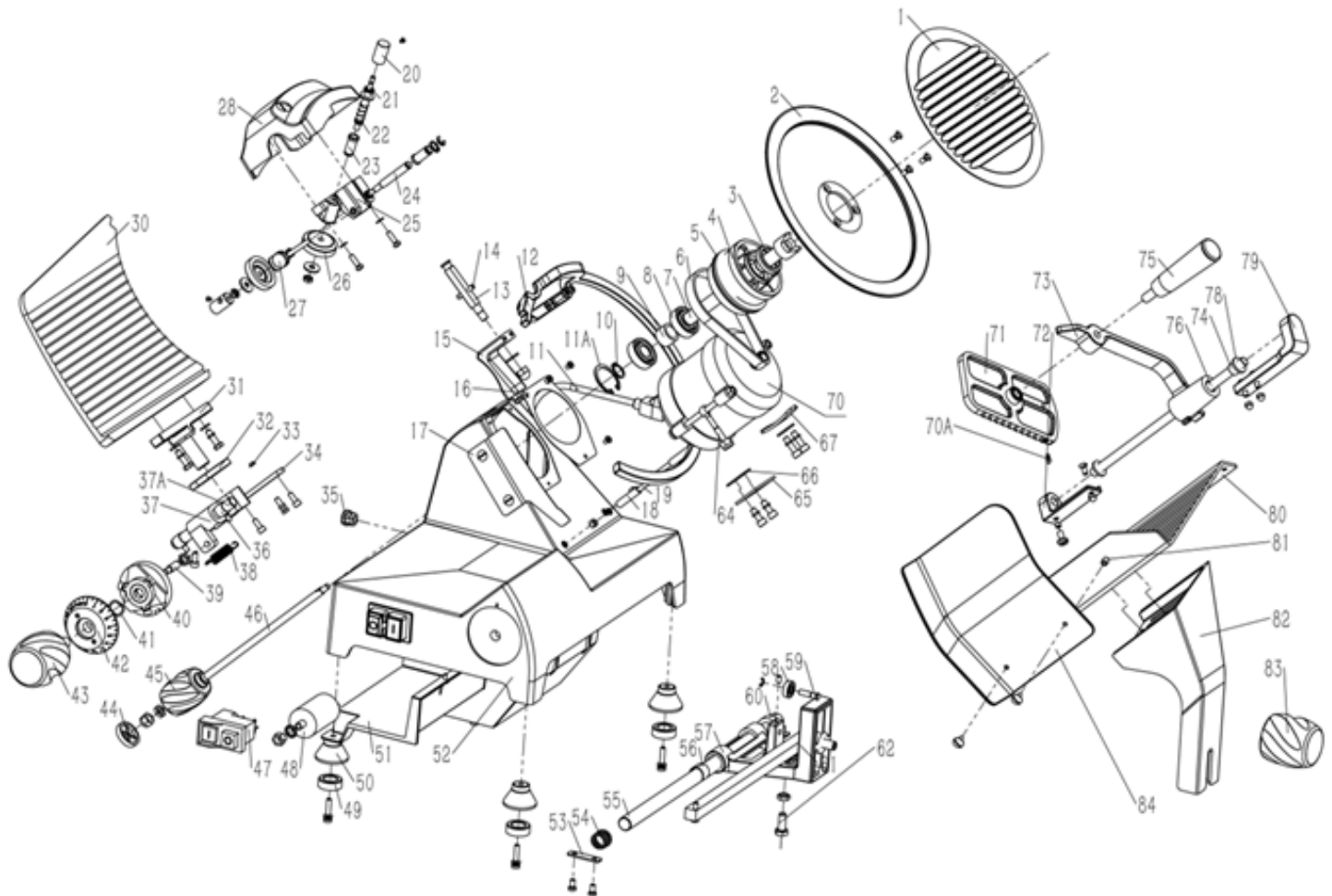
1. The carriage should slide freely along carriage rod when slicing.
2. Should these parts not slide smoothly, adjustments can be made.
3. At the bottom of the carriage support, you will find a plastic screw. Turn the screw clockwise to tighten carriage.

Figure Drawings



Parts Breakdown

Model MS-CN-0195 39467



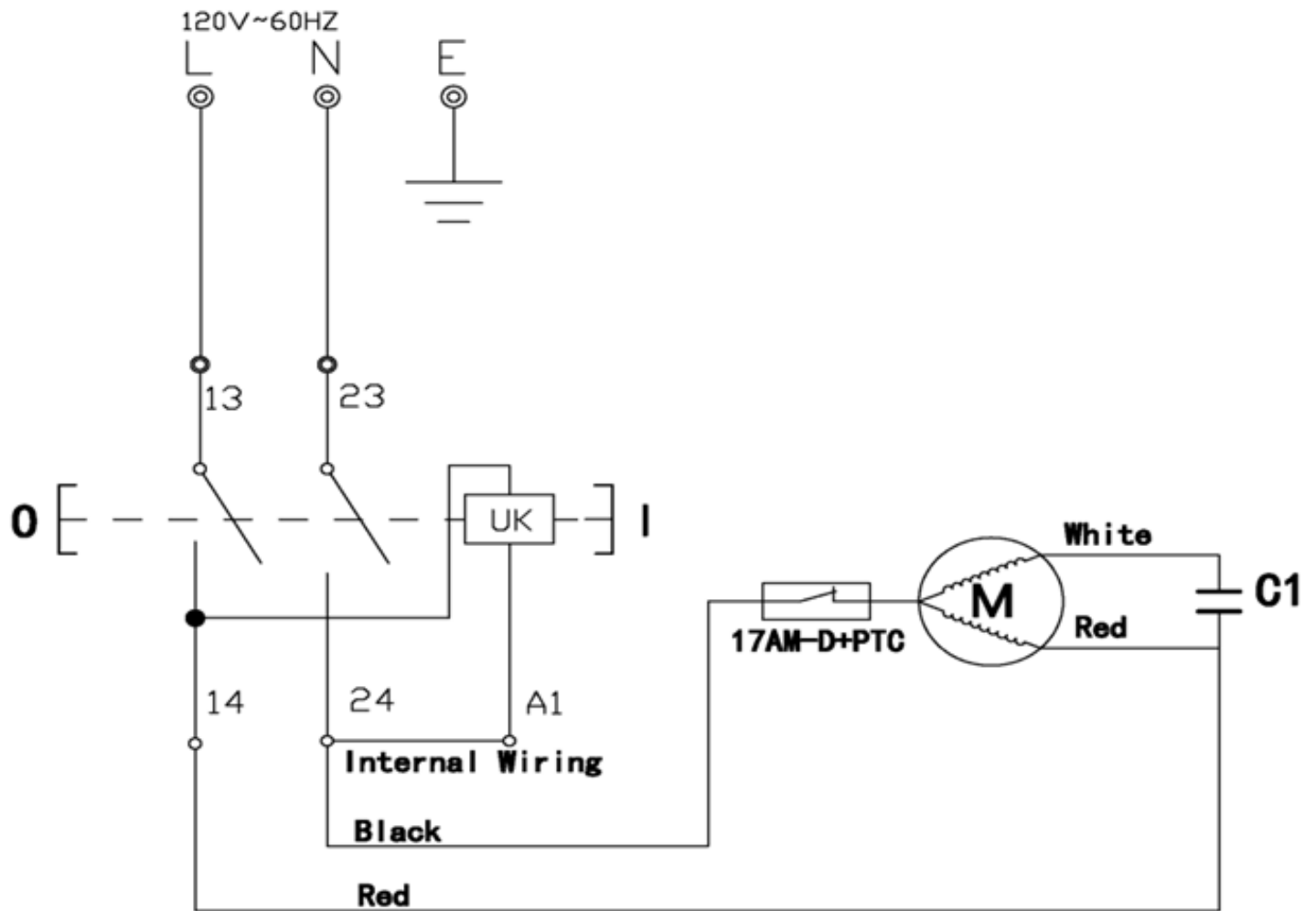
Parts Breakdown

Model MS-CN-0195 39467

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AL422	Blade Cover for 39467	1	AL450	Sharpener Cover for 39467	28	AL478	Bushing for 39467	56
AL423	Blade for 39467	2	AL451	Regulator Plate for 39467	30	AL479	Towing Bracket Tripod for 39467	57
AL424	Oil Seal for 39467	3	AL452	Regulator Plate Bracket for 39467	31	AL480	Bearing for 39467	58
AL425	Water Seal Ring for 39467	4	AL453	Regulator Plate Cover for 39467	32	AL481	Roller Shaft for 39467	59
AL426	Blade Belt Wheel for 39467	5	AL454	Plastic Wear Parts for 39467	33	AL482	Towing Bracket Cushion for 39467	60
AL427	Belt for 39467	6	AL455	Guide Plate for 39467	34	AL483	Guide for 39467	61
AL428	Positioning Core for 39467	7	AL456	Thread Buckle for 39467	35	AL484	Nylon Bolt for 39467	62
AL429	Bearing 6202 for 39467	8	AL457	Bushing for 39467	36	AL485	Screw for 39467	64
AL430	Bearing Sleeve for 39467	9	AL458	Slider for 39467	37	AL486	Motor Tensioning Plate for 39467	65
AL431	External Circlip for 39467	10	AL459	Slider Axis for 39467	37A	AL487	Motor Shock Pad for 39467	66
AL432	Power Cord for 39467	11	AL460	Slider Spring for 39467	38	AL488	Motor Press Plate for 39467	67
AL433	Circlip for Hole for 39467	11A	AL461	Slide Pin for 39467	39	AL489	Motor for 39467	70
AL434	Guard Ring for 39467	12	AL462	Cam Assembly for 39467	40	AL490	Press Plate Strut for 39467	70A
AL435	Sharpener Support Shaft for 39467	13	AL463	Wave Washer for 39467	41	AL491	Pressing Plate for 39467	71
AL436	Slide Pin for 39467	14	AL464	Dial for 39467	42	AL492	Small Metal Support for 39467	72
AL437	Guard Ring Bracket for 39467	15	AL465	Thickness Adjuster Knob for 39467	43	AL493	Pressing Plate Bracket for 39467	73
AL438	Water Seal Retaining Ring for 39467	16	AL466	Rear Knob Cover for 39467	44	AL494	Bushing for 39467	74
AL439	Scraper Plate for 39467	17	AL467	Back Screw Knob for 39467	45	AL495	Pressing Plate Handle for 39467	75
AL440	Support Tube for 39467	18	AL468	Blade Cover Tightening Screw for 39467	46	AL496	Pressing Plate Shaft for 39467	76
AL441	Screw for 39467	19	AL469	Switch for 39467	47	AL497	Pressing Plate Shock Pad for 39467	78
AL442	Sharpener Button for 39467	20	AL470	Capacitance for 39467	48	AL498	Large Metal Support for 39467	79
AL443	Grinding Wheel Shaft for 39467	21	AL471	Shock Pad for 39467	49	AL499	Carriage Feed Tray for 39467	80
AL444	Wheel Spring for 39467	22	AL472	Rubber Foot for 39467	50	AL500	Press Riveting Stud for 39467	81
AL445	Shaft Copper Sleeve for 39467	23	AL473	Bottom Cover for 39467	51	AL501	Bracket for 39467	82
AL446	Debarring Wheel Rod for 39467	24	AL474	Base for 39467	52	AL502	Knob for 39467	83
AL447	Grinding Wheel Rack for 39467	25	AL475	Press Shaft Locking Piece for 39467	53	AL503	Carriage Feed Tray Guard for 39467	84
AL448	Grinder Wheel for 39467	26	AL476	Towing Bracket Spring for 39467	54			
AL449	Screw for 39467	27	AL477	Towing Bracket Support Shaft for 39467	55			

Electrical Schematics

Model MS-CN-0195 39467



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.

Notes

[illegible]



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.

