



Bowl Cutters
Models FP-ES-0050, 0080
Items 10879, 10880
Instruction Manual



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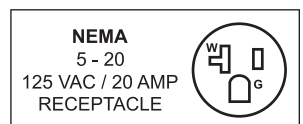


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Model FP-ES-0050 / Model FP-ES-0080

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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

This machine has moving mechanical parts and uses voltages which are potentially hazardous. Severe, even life-threatening, personal injury could result if the instructions contained in this manual are not followed. Before operating the unit, please read this manual thoroughly. This manual should be kept for future reference and given to every user of the machine. The following clauses limit the liability of the manufacturer and its representatives:

- THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN. ONCE INSTALLED,



Safety and Warranty

DO NOT TAMPER WITH THE ELECTRICAL WIRING OF THE MACHINE.

- DO NOT USE THE MACHINE WITHOUT HAVING RECEIVED PREVIOUS INSTRUCTIONS ABOUT ITS USE, MAINTENANCE AND SAFETY DEVICES FROM AN EXPERIENCED OPERATOR.
- BEFORE USING THE MACHINE, READ THIS INSTRUCTION MANUAL CAREFULLY AND UNDERSTAND IT FULLY.
- DO NOT USE THE MACHINE WITHOUT THE PERSONAL SAFETY EQUIPMENT REQUIRED BY LAW.
- DO NOT TAMPER WITH THE MECHANICAL OR ELECTRICAL SAFETY DEVICES.
- ALWAYS KEEP HANDS AT A SAFE DISTANCE FROM THE MOVING PARTS OF THE MACHINE.
- DO NOT LEAVE MACHINE UNATTENDED WHILE SWITCHED ON OR IN OPERATION.
- ALWAYS DISCONNECT THE MACHINE FROM THE POWER SUPPLY BEFORE PROCEEDING WITH CLEANING, MAINTENANCE, OR REPAIRS.
- DO NOT OPEN THE MACHINE OR TAMPER WITH ITS INTERNAL COMPONENTS. THERE ARE NO INTERNAL COMPONENTS THAT REQUIRE ADJUSTMENT ON THE PART OF THE USER.
- SHOULD THE MACHINE MALFUNCTION, TURN IT OFF IMMEDIATELY AND NOTIFY THE SUPERVISOR.

Installation must be in accordance with the operating instructions and with local and state electrical and safety codes. Compliance with codes is the responsibility of the owner and installer. Before operating the machine, check that all phases are connected properly and make sure that the machine is properly grounded and/or connected to a circuit leakage breaker and thermal switch. Failure to do so could result in electric shock. Make sure the safety signs and stickers are firmly affixed to the machine, that they are legible, and that they do not become blurred or erased when the machine is cleaned. If they become damaged or lost, ask your dealer for new ones and replace them. Keep your work area well lit and free of obstacles. When operating the machine never wear loose clothing or jewelry which could get caught in the moving parts of the machine. Unplug the machine when not in use. Keep children and on-lookers at a safe distance. To avoid damaging the electrical cord, keep it out of areas where it can be stepped on. Do not alter or modify the original machine design in any way. Should the machine need repairs, consult the official distribution center where the machine was purchased. Use only original spare parts and accessories and have them properly installed by a qualified technician. This machine has been built exclusively for meat processing. Any other use of this machine is not in accordance with its intended application. The manufacturer assumes no responsibility for any possible damage or injury resulting from improper use of this machine. Additional operating instruction manuals are available from your dealer. Your local dealer will be happy to answer any further questions you may have.

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 (cardboard, polyethylene, and others) are classified as normal solid urban waste

Safety and Warranty

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

APPLICATIONS, FEATURES, AND DESCRIPTION

Not only is the unit an all-purpose cutter/chopper, but also as an emulsifier to produce fine, delicate pastes. The cutter/chopper can chop and mix (bidirectional mixing is an optional feature) to perfection any type of meat mixture (for cold-cuts, sausages, frankfurters, pâtés, etc.) or industrial food products (onions, potatoes, carrots, lettuce, etc.). The presentation of the final product is optimal since the mixture is never crushed, bruised, or drained. The meat should be de boned and precut before being introduced into the bowl for chopping. Use only those prime materials adequate for alimentary purposes. The manufacturer assumes no liability if the machine is used in any way that conflicts with the application for which the cutter/chopper was designed. The temperature of the mixture is constantly monitored by a digital thermometer (Fig. 1 No. 2). The cutter's/ chopper's two (three in the case of machines with the mixing option) high-powered, self-ventilating motors guarantee perfect functioning - whatever the temperature or consistency of the mixture - since the motors' two speeds can be selected to produce four different cutting combinations. The possibility of operating the motors individually helps adapt the cutting/chopping process to each user's specific needs. Equipped with thermal motor protection through thermal relays. The cutter/chopper has an automatic knife-stop feature which is activated by lifting the lid. The cutting head can be removed from the machine in one piece for replacement or cleaning. The six-knife grouping allows for perfect and homogeneous blending and up to 21600 cuts per minute (25800 in 60 Hz models). The size of the pieces varies depending on how long the mixture is processed. The digital bowl-turn counter allows for perfect control over the appearance and quality of the final product. Hermetically sealed control panel and touch-button control at 24V (low voltage for safety). The machine's stainless steel construction and functional, modern design with no difficult-to-reach corners greatly facilitates the cleaning of the cutter/chopper. The lower part of the machine is closed to prevent the entry of water or dirt and is held by four anti-vibration legs; this facilitates both cleaning and transportation. The bowl, made in solid all-stainless steel, is protected by a frontal safety guard. The knife cover, with its assisted opening mechanism, can be lifted and lowered without excessive effort. The anti-noise bowl lid, made in a single piece of transparent plastic, allows for ample visibility of the product. This lid is equipped with a device which automatically lowers the knife speed when the lid is opened in order to avoid high noise levels which could be harmful to the user. The 80L can be supplied with an optional motorized extracting arm to permit easy and fast emptying of the bowl.

Technical Specifications

Model	FP-ES-0050	FP-ES-0080
Bowl Volume	50 L / 13 Gal	80 L / 21 Gal
Mixture Bowl Capacity	81.5 lbs. / 37 kgs.	143.3 lbs. / 65 kgs.
Knife Horsepower	12 / 15 HP	14.3 / 20.4 HP
Knife Speed	2200 / 4300 RPM	
Bowl Horsepower	0.7 / 1.5 HP	2 / 3.4 HP
Bowl Speed	11/21 RPM	
Electrical	220V / 60Hz / 3	
Weight	1322.8 lbs. / 600 kgs.	2425 lbs. / 1100 kgs.
Packaging Weight	1650 lbs. / 748 kgs.	2860 lbs. / 1297.3 kgs.
Dimensions	46.4" x 49.2" x 47.2" 1178 x 1250 x 1199mm	57" x 82.3" x 50" 1448 x 2090 x 1270mm
Packaging Dimensions	55" x 47" x 55" 1397 x 1194 x 1397mm	96" x 66" x 60" 2438 x 1676 x 1524mm
Item Number	10879	10880

Installation

STORAGE, TRANSPORT, AND DELIVERY

Always maintain the machine and its packaging in a vertical, upright position. Never pile machines one on top of the other, nor put any weight on the machine or its packaging. Since the units are voluminous, if more than one machine is to be stored or transported, make sure there is enough free space for proper storage and/or transport. The transport company assumes sole responsibility for any damage received in transit; make sure that the machine is in proper condition upon its delivery. If, after the proper checks have been undertaken, the condition of the machine is judged to be satisfactory, proceed by installing it in a previously selected workspace. Because of its weight (approx. 600 kg/50L, 1087 kg/80L), the machine should always be moved with a pallet mover or forklift, making sure that the blades of the forklift are inserted properly under the lower part of the machine. Never use the knife shaft holder to lift the machine since this could lead to serious damage of both the holder and the shaft (Fig. 6). The machine is delivered in protective packaging consisting of a wooden crate; please recycle this packaging. The total contents of the packaging is as follows:

- The cutter/chopper with 6-knife head installed.
- 2 wrenches for the assembly and dismantling of the knives (one double and one single).
- 4 supplementary rings to allow for use of the machine with just 3 knives.
- Instruction manual.
- Document of CE-conformity for units sent to countries within the EU and those belonging to the CEN.

The machine should only be installed by a qualified technician and in compliance with local codes. The electrical installation of the workplace should be equipped with power surge protection, which should then be

Installation

adjusted to the technical specifications of your particular machine (see number 3, below).

1. Set the machine on a horizontal surface, leaving one meter's space around the entire perimeter of the machine in order to allow for safe and proper use, cleaning, and maintenance. The machine should be positioned so that the plug is easily accessible. Also make sure that the work place has both sufficient ventilation and good lighting.
2. Make sure that the electrical data given on the machine's specifications plate (voltage, frequency, etc. are compatible with those of the power source (there is a tolerance of $\pm 10\%$ for voltage and $\pm 2\%$ for frequency). The 50L/80L cutter is a three-phase machine with a single voltage only; therefore, it is not possible to change the voltage of the motors. The machine's electrical feed cable/plug normally has 4 wires: 1 grounding (two-color yellow and green), and 3 phases (either 3 black wires or 1 black wire, 1 brown wire and 1 gray wire). This color-coding may vary depending on the norms of the country to which the machine has been shipped. The 50L/80L cutters/choppers are machines with elevated energy consumption; therefore, it is necessary to install an auxiliary fuse board equipped with a magnetometer and a differential. It is advisable to make monthly checks to ensure that the differential is functioning properly; this can be done by pushing the test button. It is possible to install a lock on the main switch to eliminate the possibility of machine being switched on accidentally or in an unplanned fashion.
3. Before connecting the machine, use the wrenches provided to ensure that the knife grouping is properly tightened (Fig. 4). Tighten the knife grouping with the utmost care to avoid injury from accidentally hitting the cutting head or the knives themselves.
4. After verifying that the electrical specifications are compatible with your power source, plug the machine in and activate the main switch, making sure that the switchboard indicators (thermometer and turn counter) light up. Remember that the plug must be appropriate for use with this type of machine.
5. With the cover open, press first the red mushroom-shaped stop button, and then the brake release button (see Fig. 1 No. 1), which will release the knife block. With the brake release button depressed, turn the knives using a plastic bar long enough to be able to reach the knives while remaining a safe distance from them. Make sure the knives do not touch the bowl as they turn. To make sure that the knives do not rub against the lid, repeat the aforementioned steps with the lid closed. The machine is now ready to use.

IMPORTANT

Verify the proper turning direction of the knives and the bowl as follows: disengage the red mushroom-shaped emergency stop button by turning it a few degrees to the right and then pushing the "I-Start" button. The machine will begin to work and the bowl will start to turn counterclockwise. If the bowl turns in a clockwise direction, stop the machine immediately and switch 2 of the 3 phases at the power source.

Operation

Before operating the cutter, clean the machine carefully, following the instructions found below in MAINTENANCE section.

Close the two lids one after the other (steel, then plastic). Be careful not to trap your hand under either lid

Operation

in this process. Disengage the red emergency stop button by turning it a few degrees to the right. Push the “I-Start” button (low knife speed) located on the right of the control panel. The knives and the bowl will begin to turn. The knives and the bowl each have two buttons to select either the first (low) or second (high) speed. Please note the following:

- Always start the machine at the first (low) knife speed.
- The knives and bowl turn in a synchronized fashion; it is not possible for them to turn independently from one another.

From the first (low) knife speed it is possible to select the second (high) speed and then return to the first (low) speed again (1st-2nd-1st speed sequence). Do not overload the bowl; the mixture should not rise above the bowl's rim. Do not rest mixture containers on the edge of the bowl or on the safety guard as this could cause accidents or mechanical damage. Use extreme caution when adding or removing the mixture; do not put your hands near the knives or reach into the bowl. If necessary, use ice chips to lower the temperature of the mixture. Do not use cubes or blocks of ice as these could damage the knife edge. Never reach into the bowl with your hands or arms while the cutter/chopper is running. Never put your hands under the stainless steel lid. Eliminate any possibility of having your hands, clothing or other personal effects trapped by or dragged under either of the lids or into the machine. The anti-noise lid is equipped with a device which automatically lowers the knife speed from high to low when the lid is opened in order to minimize noise levels which might otherwise be harmful to the user. To stop the machine completely, press the red stop button. The knives and bowl will stop moving. The red emergency stop button should only be used either to stop the machine in emergencies or disengage the knife brake; it should never be used to stop the machine under normal conditions. Wait until the bowl and knives have stopped completely before opening the knife lid. To disengage the knife brake for adjustment or cleaning, first press the red emergency button and then the black brake release button. With the black button pressed down, the knives can be turned with the help of a bar made of a pliant material. In the case of a sudden drop in electrical current, the knife brake will engage automatically, instantly stopping the knives from turning. This machine is not designed to withstand permanent, uninterrupted use, but rather to run intermittently with pauses to allow for the dissipation of built-up heat, the amount of which will vary depending on the consistency of the mixture. When finished using the machine, turn it off completely by turning the main switch to the “0” position.

SLOW SPEED MIXING OPTION

Starting in the “Stop” position with the machine completely stopped, proceed as follows:

- Press either of the two mixing buttons located on the lower part of the control panel (Fig. 1 No. 7-8). The knives will begin to turn slowly.
- Each mixing button changes the turning direction of the knives.
- To stop the mixing function, press the red mixing-stop button located on the lower left of the control panel (Fig. 1 No. 9).

MOTORIZED EMPTYING ARM OPTION

Before removing the mixture from the bowl using the motorized arm, you should first make sure that there are adequate receptacles for the mixture at the ready near the emptying pan outlet. Then open the plastic anti-

Operation

noise cover. The cutter must be running to use the emptying arm. If possible, select one of the slow speeds from the mixing option (Fig. 1 No. 7-8); if your machine does not have mixing capability, run the cutter at knife speed 1 (slow). In addition, select bowl speed 1 (slow). Lower the emptying arm by pulling down on its front handle; the motorized disk will automatically start to function. When lowering the arm, take care not to crush anything with the arm or its hinge. Grasping the arm firmly, insert the turning disk slowly into the mixture, adjusting it to obtain the appropriate emptying flow. Make sure to periodically check the receptacle being filled to avoid overflow. To stop, raise the emptying arm to its initial vertical position; the motorized disk will stop turning. To facilitate cleaning, the emptying pan can be dismantled easily by loosening the 2 knobs located on its lower side and pulling the pan up. Similarly, to clean the area between the side plate and the extracting disk, remove the side plate by loosening the knob on its upper surface.

Maintenance

CLEANING

Always turn the machine off before cleaning it. To do this, deactivate the auxiliary fuse-board switch and turn off the machine's main operating switch. If possible, disconnect the machine from the power source as well. The machine should be cleaned daily, both before and after its use. Given the easy access to all its components, the TALSA cutter/chopper is simple to clean using just warm water and a mild detergent. Never use bleach nor any abrasive cleaners which could damage the stainless steel or other materials. Never use steam or a high pressure jet of water to clean the cutter/chopper; avoid getting water in the interior of the machine, especially through or around any electrical components. After every operating session, use a brush to carefully clean the knife-head assembly, the bowl, the safety guard, the knife shaft and bushing gasket, the interior part of the knife cover, the plastic lid, the hinge of the lid, and if necessary the lid holding screws.

IMPORTANT: THE KNIFE HEAD MUST BE REMOVED IN ONE PIECE (Fig. 5) AFTER EVERY WORK DAY so that it can be cleaned thoroughly under running water. Be extremely careful not cut yourself or drop the knife assembly to the floor or on your feet. The area of the knife-bushing gasket must also be thoroughly cleaned.

Do not put your hands near the cutting edge of the knives without using adequate protection (gloves made of reinforced metal fiber). Do not wash the knives in water hotter than 60°C or colder than 10°C. Do not wash the knives immediately after using the machine since a brusque change in temperature could cause internal micro fissures or deformations. It is extremely important to keep the surfaces holding the knives and separation rings clean to avoid build-up of mixture residue. Such a build-up could create areas which support more pressure than others, possibly causing micro fissures that could damage or break the knife. To clean the machine manually, always use appropriate safety equipment (latex gloves, plastic aprons, etc.). Always rinse the machine thoroughly after using any kind of detergent or disinfectant and be sure to follow the manufacturers' instructions when using such cleaning products.

Maintenance

Interval	Cleaning Area	Method	Product	Tools	Observations
Daily	Bowl, safety guard, knife shaft, interior of main lid, plastic lid, knives and knife head	Manual	Mild detergent, hot water	Sponge, cloth	IMPORTANT: Remove the knife head to facilitate cleaning. Clean lid hinge completely and, if necessary, clean lid holding screws with a brush.
Fortnightly	Bowl holder and surrounding area	Manual	Mild detergent, hot water	Sponge, cloth	

Except for daily cleaning, the only maintenance required by the 50L-80L chopper is the changing of the transmission belts after every 2,500 hours of operation. The belts used are as follows:

- 50L: 3 units of type SPAX-1832 (for all models) and additionally 2 units of the type SPAX-900 (models with mixing option only).
- 80L: 3 units of type B-1900-MC (for all models) and additionally 2 units of the type B-1060-MC (models with mixing option only).

If the electrical cord becomes damaged, have it replaced immediately with a cord of identical technical characteristics (your local distributor can supply you with one). Before undertaking any maintenance or repair work in the machine's interior, be sure to open the knife lid to release the pressure on the pneumatic springs. All mechanical or electrical repairs should be undertaken only by a qualified specialist with proper training for the work required.

DISMANTLING THE CUTTING HEAD

REMOVING THE WHOLE HEAD

In order to proceed with the cleaning or replacement of the cutting head while maintaining the settings of the existing knives, the cutting head can be removed in one piece. Proceed as follows: Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and, if possible, unplug the machine. Never touch the knife-edge with your hands. Always use gloves made of metallic netting. With the wrenches provided, unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 4 - step 1). Pull the entire assembly towards the left until you have separated it from the shaft (Fig. 5). If necessary, hit the base of the knife holder several times with a plastic mallet to remove it; never hit the knives themselves with any instrument or tool. To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed in section below.

DISMANTLING THE KNIVES SEPARATELY

In order to remove the knives separately while leaving the knife-head assembly attached to the shaft, proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the

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main fuse board and, if possible, unplug the machine.

- Never touch the knife-edge with your hands. Always use gloves made of metallic netting.
- With the wrenches provided unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 4).
- With the same wrenches, but using two sides of the same width, unscrew (also in a CLOCKWISE direction) and remove the knife fixing nut ring.
- Remove the knives and the compensating rings separately, remembering first to make a note of their proper order and position (Fig. 2).
- To reassemble the knife head, repeat the dismantling operations in reverse order, making sure of the following: The fixing nut for the knife grouping is not tightened completely until the knives have been turned (with the help of a bar made of a pliant material) to ensure that the knives do not touch or rub against the bowl or the lid.
- Adjust each knife so that there is a 2-3 mm space between it and the bowl (Fig. 3). For this adjustment we recommend using a space gauge made of a pliant material (cardboard, cork, etc.) to follow the path marked by the end of each knife and a plastic mallet to adjust the knives accordingly.
- For safety reasons, do not try to leave a space of 0 mm between the knives and the bowl since the strong vibrations which result under certain operating conditions could cause one or more of the knives to make contact with the bowl.
- The knives are equipped with a flange which functions as a knife stop. During installation, this flange should stay in contact with the knife holder.

SHARPENING THE KNIVES

If the quality of the cutting/chopping should noticeably diminish, the knives should be sharpened by a qualified professional, paying special attention to maintaining the length and weight of each of the knives in a given group or head. The knives should only be sharpened by an expert specialized in the sharpening of tempered knives. Before sharpening the knives, consider whether the resulting reduction in size will be substantial enough to warrant the installation of completely new knives. In principle, the knife-edge should not be reduced more than 1 cm from its original size. Once the knives have been sharpened, before reinstalling them in the machine, a small space should be filed from the stop flange located in the hexagonal area (Fig. 3) to compensate for any possible shortening of the knives. To clean the knife surfaces, use a product with anti-corrosive properties. Always store the knives in their packaging; this will help maintain the cutting edge and it will protect them from any accidental bumps or friction. Always transport the knives in their packaging when possible. To adjust or move the knives always use adequate safety precautions and equipment.

Troubleshooting

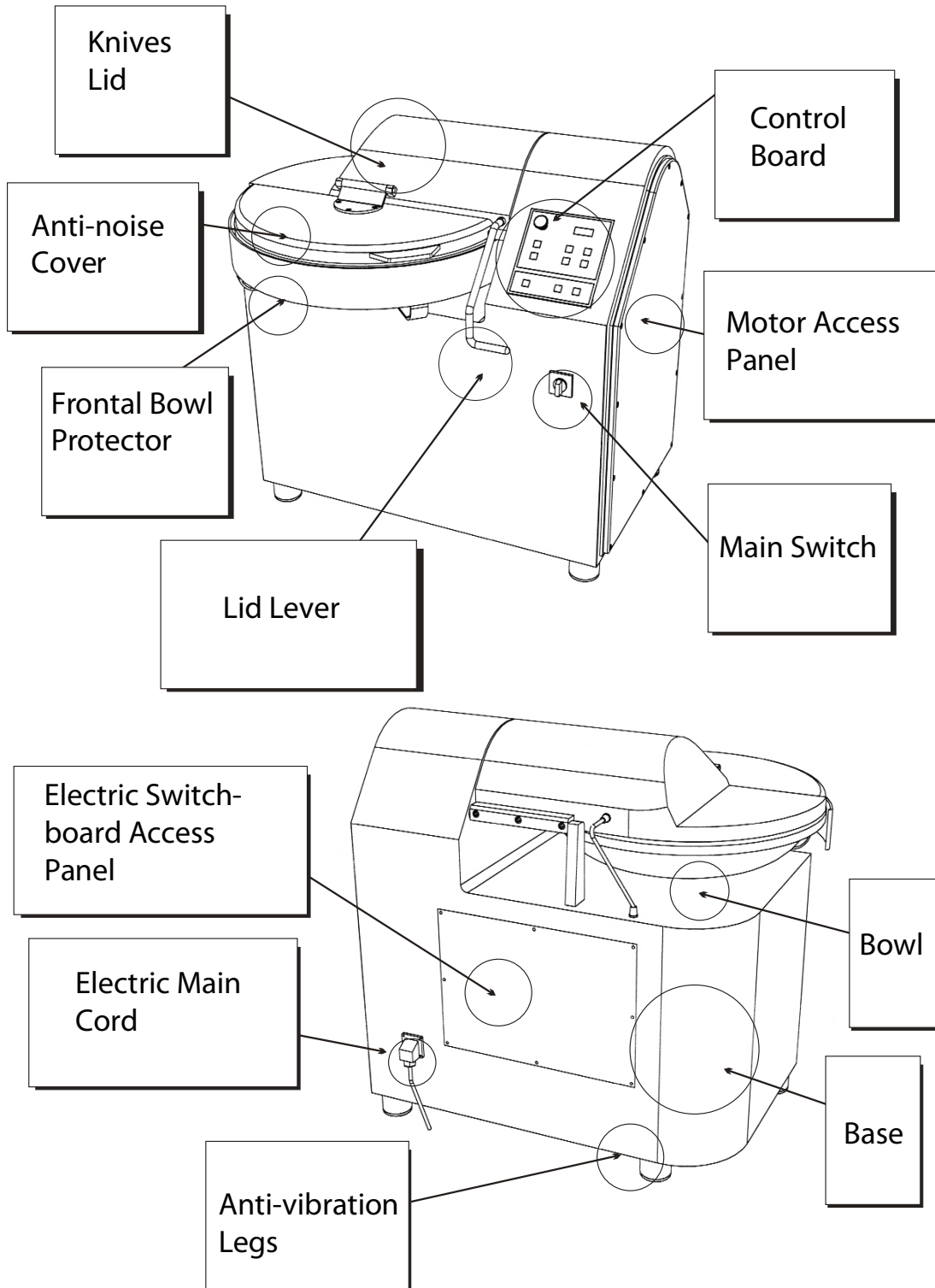
Problem	Possible Causes	Solution
Machine does not work.	Machine is not connected to the power source.	Connect the machine to the power source.
	The main switch is in the 0-Stop position.	Turn the switch to the I-On position.
	No voltage in one or more phases.	Check the fuses, plugs and switches.
Machine is connected to power source but knives do not turn.	The stainless steel lid is not closed.	Close the stainless steel lid.
	The red emergency stop button is pressed down.	Disengage the emergency stop button.
	One of thermal relays has blown.	Let the machine cool down for a few minutes, then switch it back on.
Bowl turns in the wrong direction.	The phases are reversed.	Switch 2 of the 3 phases in the power source connection.
2nd knife speed (fast) does not work.	The plastic anti-noise lid is open.	Close the plastic lid and press the 2nd life speed (fast) button.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10879	FP-ES-0050	Bowl Cutter 50L / 52QT 2200-4300RPM 12-15HP / 8948-11185W Knife (0.7-1.5HP / 522-1119W Bowl) 220V/60/3	K50
10880	FP-ES-0080	Bowl Cutter 80L / 84QT 2200-4300RPM 14.3-20.4HP / 10664-15212W Knife (2- 3.4HP / 1491-2535W Bowl) 220V/60/3	K80V

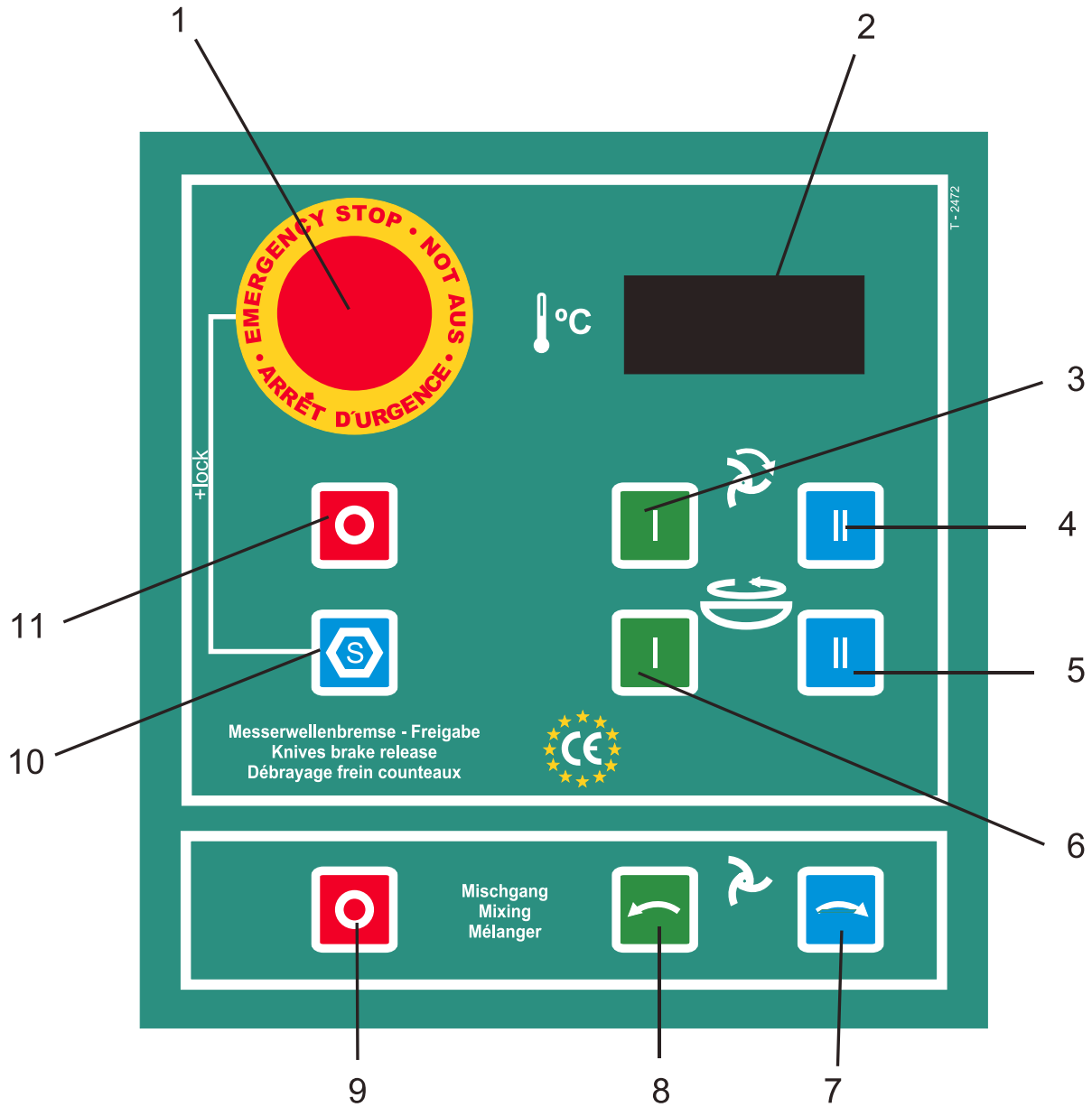
Illustrated Diagrams

Main Components



Illustrated Diagrams

Fig. 1



No.	Description	No.	Description	No.	Description	No.	Description
1	Emergency Stop Button.	4	Knife Speed 2.	7	Mixing Rotation Clockwise.	10	Knife Brake Release.
2	Display.	5	Bowl Speed 2.	8	Mixing Rotation Counter Clockwise.	11	Stop Button.
3	Knife Speed 1.	6	Bowl Speed 1.	9	Mixer Stop Button.		

Illustrated Diagrams

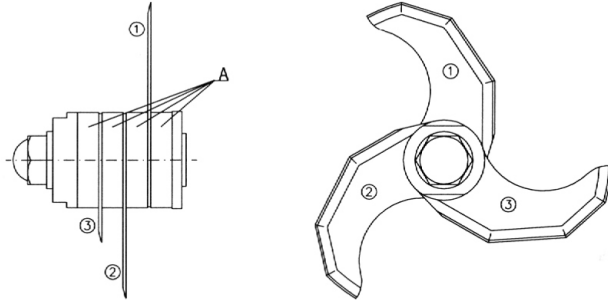
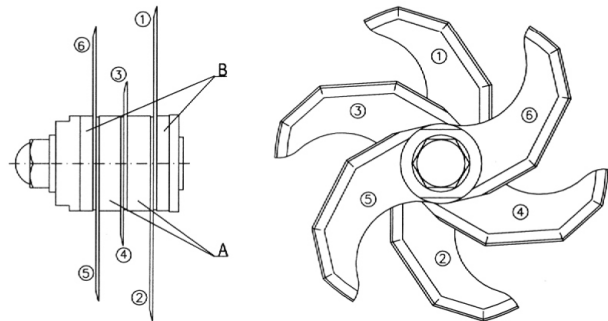


FIG. 2

• Different knives assembly systems.



KNIVES SPACER RINGS

	Cutter K50	Cutter K80
A:	9 mm	11 mm
B:	5 mm	6 mm

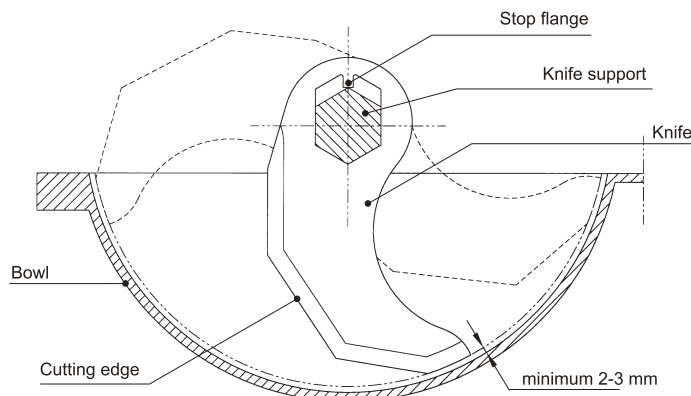
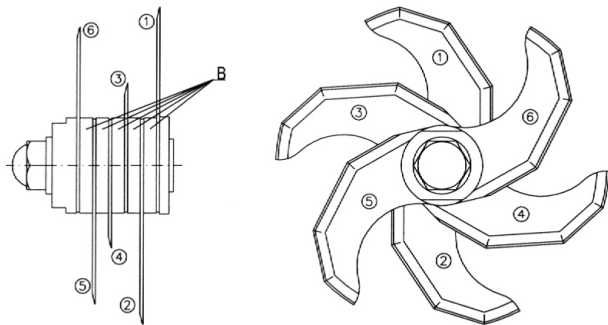


FIG. 3

• Knives adjustment.

Illustrated Diagrams

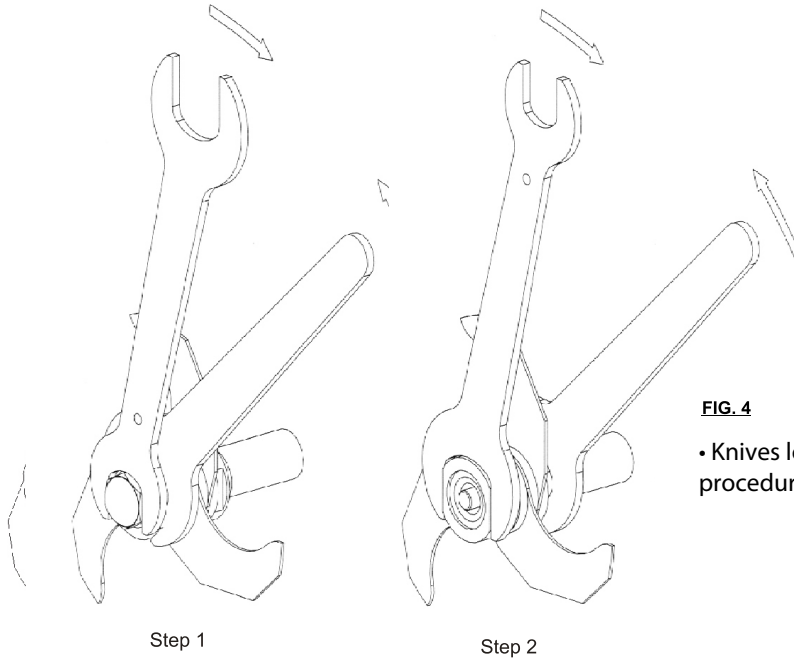


FIG. 4

• Knives loosening procedure

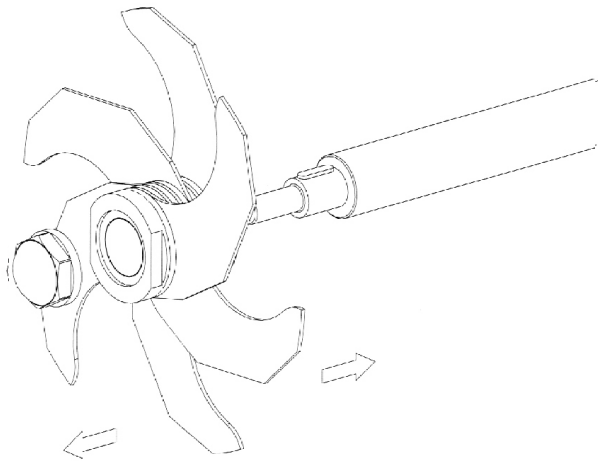


FIG. 5

• Knives head disassembly or assembly.

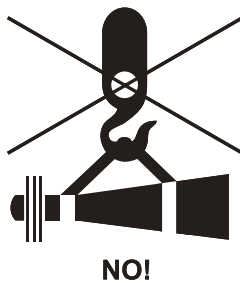


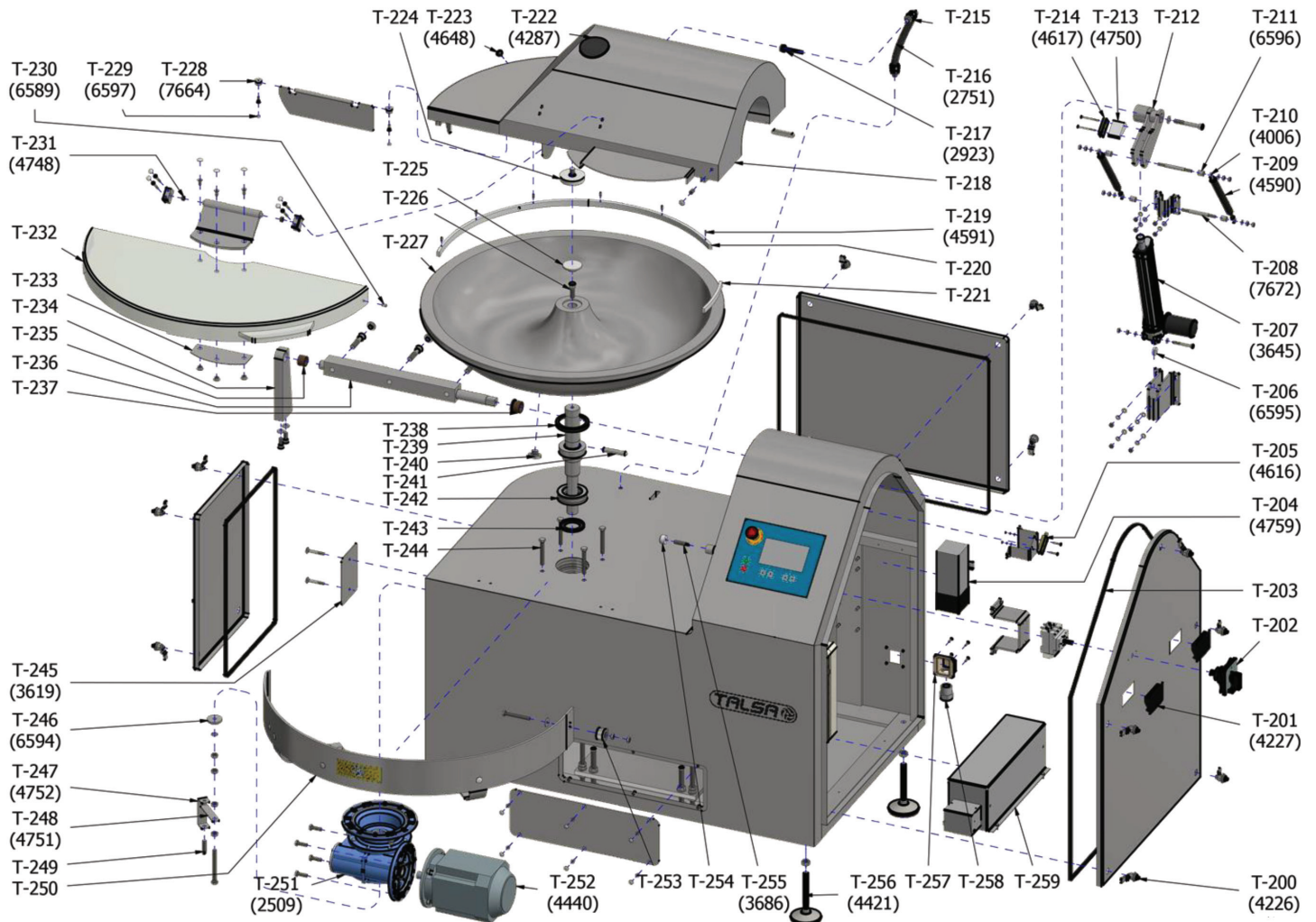
FIG. 6

• How to move the machine.

Parts Breakdown

Model FP-ES-0050 10879

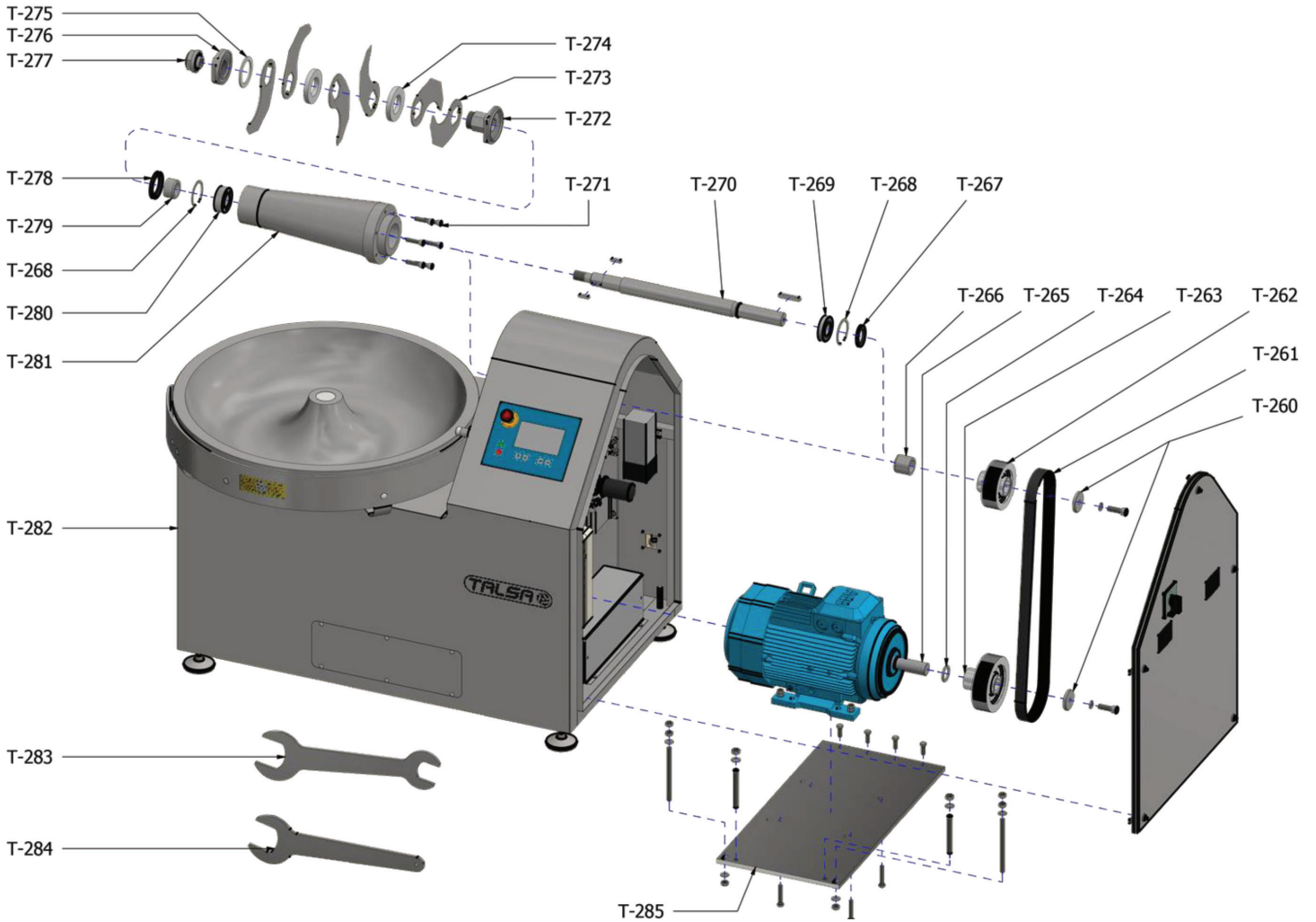
Model FP-ES-0080 10880



Parts Breakdown

Model FP-ES-0050 10879

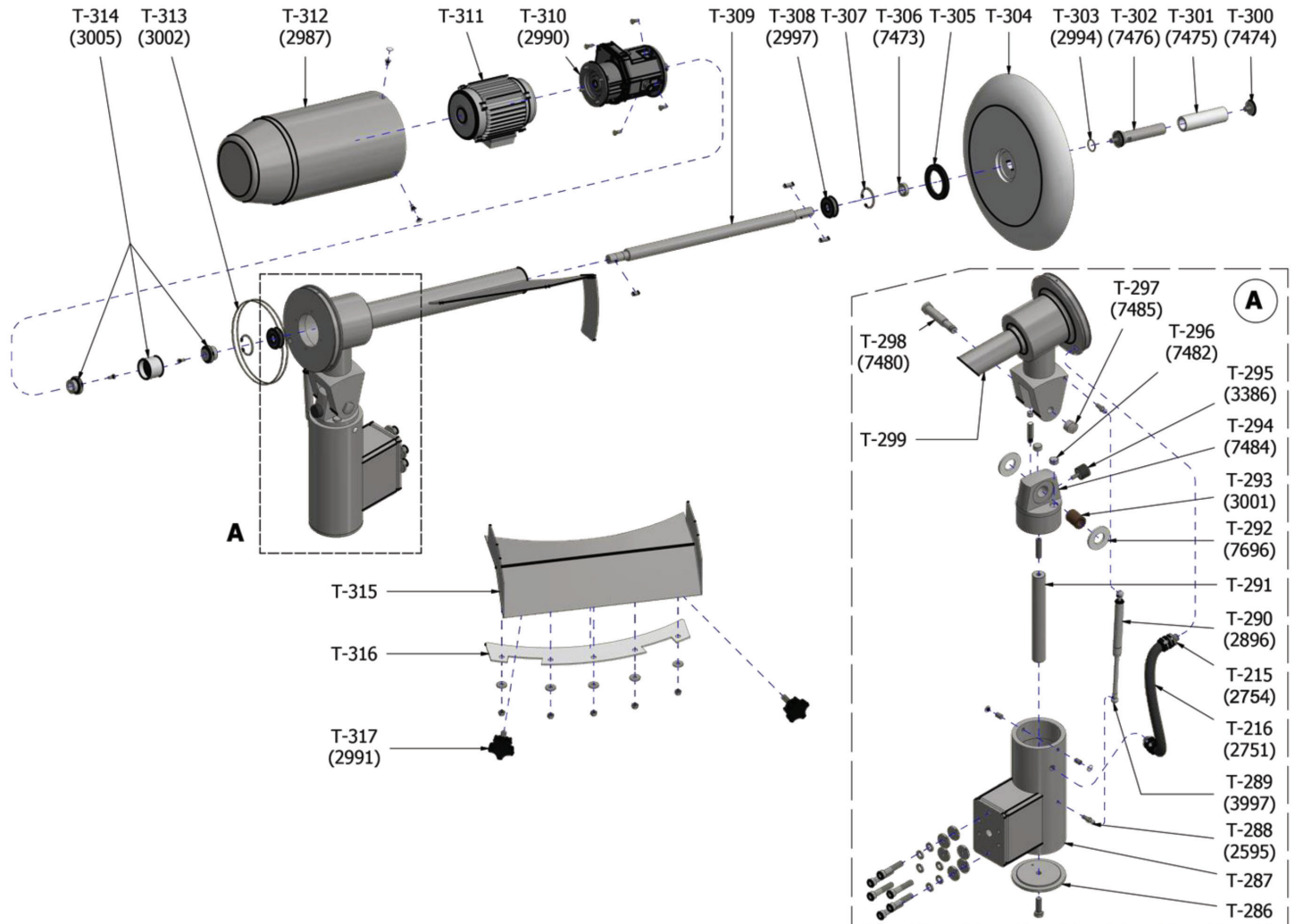
Model FP-ES-0080 10880



Parts Breakdown

Model FP-ES-0050 10879

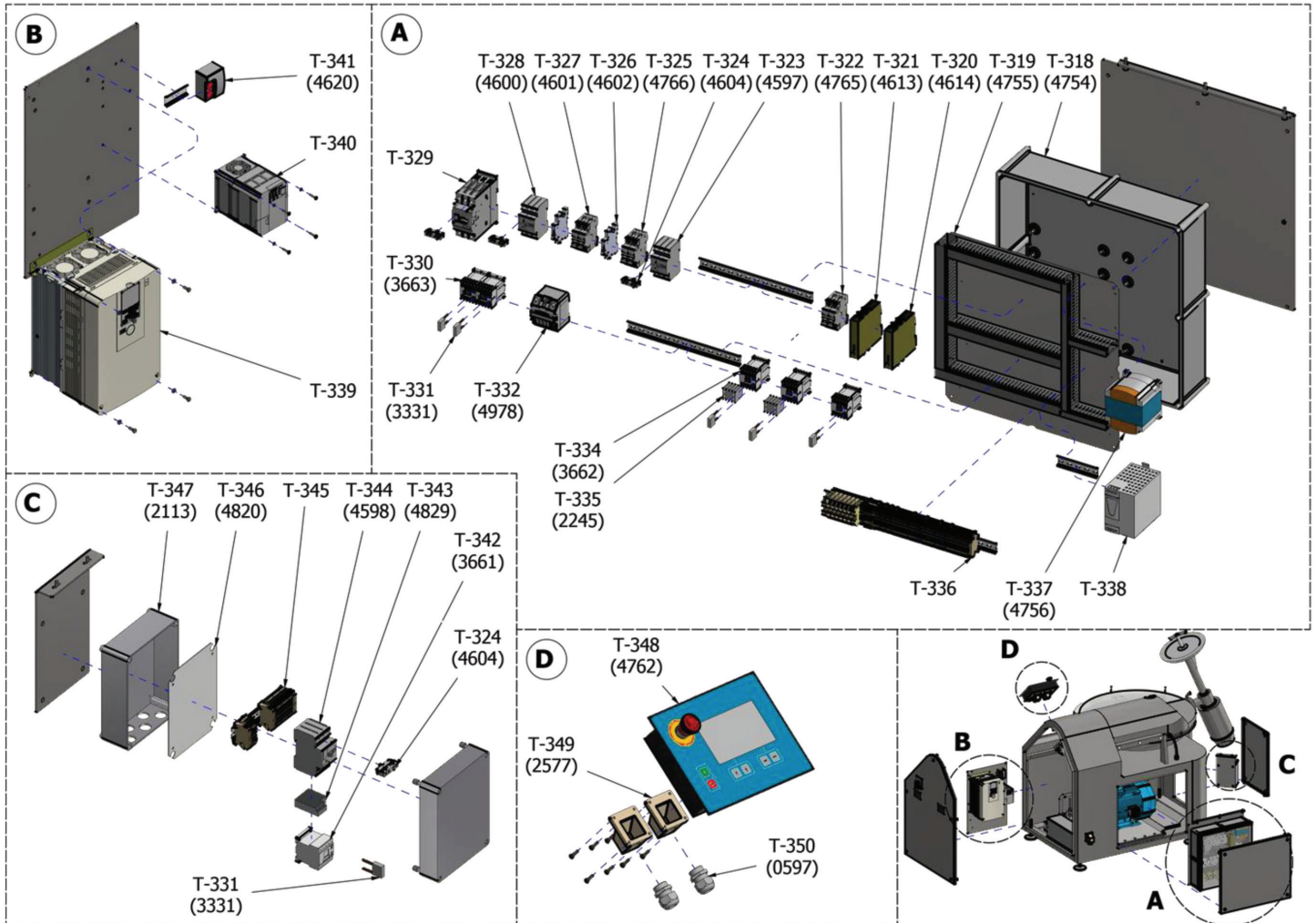
Model FP-ES-0080 10880



Parts Breakdown

Model FP-ES-0050 10879

Model FP-ES-0080 10880



Parts Breakdown

Model FP-ES-0050 10879

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AE209	Rotating Closure, Stainless Steel, Hygienic for K50	T-200	AE228	Metal Counterpart for Inductive Sensor, Noise Protection Cover for K50	T-230	AE246	Pulley, Poly-V Knife-Shaft for K50	T-262
AE210	Handle for Hatches, Black for K50	T-201	AE229	Brass Bushing for K50	T-231	AE247	Pulley, Poly-V Motor for K50	T-263
AE211	Switch, 3-Phase 80A for K50	T-202	AE230	Noise Protection Cover, Transparent Plastic for K50	T-232	AE248	Pulley, Poly-V Motor for K50	T-263
AE212	Edge Profile, U, 2mm EPDM Black (Access Hatch) for K50	T-203	36286	Lower Hinge Holder, Noise Protection Cover, Stainless Steel for K50	T-233	AE249	Ring, Knife Motor for K50	T-264
AE213	Electric Heater with Ventilation 250W IP20 for K50	T-204	36279	Knife Lid Shaft Holder, AISI304 for K50	T-234	AE250	Ring, Knife Motor for K50	T-264
AD435	Detector ABB ADAM for K50	T-205	36278	Brass Bushing, Lid Shaft, Holder for K50	T-235	AE251	Knife Motor for K50	T-265
AE214	Aluminum Washer for Lid Lifter for K50	T-206	AE231	Square Shaft, Knife Lid, Stainless Steel for K50	T-236	36239	Socket, Knife-Pulley for K50	T-266
36409	Linear Knife Lid Lifter for K50	T-207	36275	Brass Bushing, Lid Shaft, Cabinet for K50	T-237	36303	Gasket, Knife-Shaft, Pulley Side for K50	T-267
36410	Cam Shaft, Knife Lid for K50	T-208	AE232	Gasket, Bowl Shaft, Top for K50	T-238	36266	Circlip, Black for K50	T-268
AE215	Air Piston for K50	T-209	AE233	Bowl Shaft Gearbox Drive, AISI303 for K50	T-239	36267	Bearing, Pulley Side for K50	T-269
AE216	Mounting Holder Air Piston for K50	T-210	AE234	Bowl Drain Plug, Stainless Steel for K50	T-240	AE252	Knife-Shaft, Stainless Steel for K50	T-270
AE217	Socket Axis Cam, Knife Lid AISI303 for K50	T-211	AD440	Pin, Gearbox Shaft, Bowl for K50	T-241	AE253	Allen Screw with Hole (Knife Shaft), Stainless Steel for K50	T-271
AE218	Welded Lid Lever for K50	T-212	AE235	Stainless Steel Hexagonal Screw, Bowl Gearbox for K50	T-244	AE254	Hexagonal Holder for Knives, Counter Clockwise, Stainless Steel for K50	T-272
AE219	Extension for Detector for K50	T-213	AD461	Washer, Bowl Shaft, AISI303 for K50	T-246	36283	Cutter Knife, 4 Cutting Edges, Flat for K50	T-273
AD433	Detector ABB EVA for K50	T-214	AE236	Sub-Panel, Inductive Bowl Sensor for K50	T-247	AE255	Spacer Ring, White, 3 Knives for K50	T-274
AD445	Grommet, Grey for K50	T-215	AE237	Panel, Inductive Bowl Sensor for K50	T-248	AE256	Spacer Ring, White, 6 Knives for K50	T-274
36158	Protection Tube Reforced for Probe Cable for K50	T-216	AE238	Inductive Bowl Sensor for K50	T-249	AE257	Knife Holding Ring Nut, White Armité for K50	T-275
36156	Stainless Steel Probe, 3M Cable for Digital Thermometer for K50	T-217	AE239	Front Bowl Guard, Stainless Steel for K50	T-250	36284	Knife Fixing Nut, Counter Clockwise, 4-Surface, Stainless Steel for K50	T-276
AE220	Stainless Steel Knife Lid for K50	T-218	36263	Gearbox, Bowl for K50	T-251	36285	Blocked Nut, End of Knife Shaft, Counter Clockwise, Stainless Steel for K50	T-277
AD443	Spring Positioner (Friction Band) for K50	T-219	AE240	Bowl Motor, 230/400V-50HZ 1,5KW for K50	T-252	36265	Gasket, Bearing Knife-Shaft, Knife Side for K50	T-278
AE221	Main Bowl-Lid Friction Band for K50	T-220	36301	Spacer, Front Bowl Guard, Stainless Steel for K50	T-253	36270	Socket, Knife Holder, Stainless Steel for K50	T-279
AE222	Minor Bowl-Lid Friction Band for K50	T-221	36271	Plastic Cover for Inductive Detector, Noise Protection Cover for K50	T-254	36267	Bearing, Knife Side for K50	T-280
AE223	Noise Protection Cover Stop, Black Rubber for K50	T-222	36330	Inductive Sensor, Noise Protection Cover for K50	T-255	AE258	Knife Shaft Torpedo, Stainless Steel, without Accessories for K50	T-281
76716	Friction Band Removing Knob for K50	T-223	AE241	Foot, Stainless Steel for K50	T-256	AE259	Machine Cabinet with Access Panel + Base + Accessories for K50	T-282
AE224	Knife Lid - Bowl Stop for K50	T-224	AD451	Angular Grommet, 90°, Grey (Cord Supply) for K50	T-257	36222	Spanner/Wrench, Knife Removal, Combined for K50	T-283
AD446	Cover for Center Bowl Screw for K50	T-225	AD452	Threaded Grommet, Grey for K50	T-258	36223	Spanner/Wrench, Knife Removal, Large for K50	T-284
AE225	Allen Screw Bowl Center, Stainless Steel for K50	T-226	AE242	Breaking Resistor for Electronic Drives for K50	T-259	AE260	Motor Platform for K50	T-285
AE226	Bowl, Cast Stainless Steel for K50	T-227	AE243	Washer for Pulleys, Motor and Knife Shaft for K50	T-260	AE261	Isolating Box, Modular, Transparent Cover for K50	T-318
36412	Holder, Knife Lid Flap for K50	T-228	AE244	Toothed Belt, Poly-V Multi-Rib for K50	T-261	AE262	Base Plate for Isolating Box for K50	T-319
AE227	Cover, Knife Lid Flap Holder for K50	T-229	AE245	Toothed Belt, Poly-V Multi-Rib for K50	T-261	AD470	Safety Relay ABB Sentry SR42 for K50	T-320

Parts Breakdown

Model FP-ES-0050 10879

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AE263	Safety Relay ABB Sentry SR10 for K50	T-321	36315	Contactora, DC24V 3W 6A for K50	T-330	AE275	Electronic Drive for Knife Motor for K50	T-339
AE264	Thermal Magnetic Circuit Breaker 2P 4A for K50	T-322	AE269	Antiparasite Block, AC-DC24/48V (Contactora) for K50	T-331	AE276	Electronic Drive for Bowl Motor for K50	T-340
AE265	Circuit Breaker-Motor Protection 2,5A for K50	T-323	AE270	4-Channel Electronic Circuit Switch 24VDC/1-2-4-6A for K50	T-332	AD429	Hygro-Thermostat 240V IP20 for K50	T-341
AD474	Camara for Auxiliary Contacts for K50	T-324	36314	Contactora, DC24V 2W 1B 6A for K50	T-334	AE277	Terminal Blocks, Unloader Arm for K50	T-345
AD468	Thermal Magnetic Circuit Breaker 2P 2A for K50	T-325	36227	2 Auxiliary Contacts for K50	T-335	AE278	Control Panel with Touch Screen for K50	T-348
AD469	Auxiliary Contact 6A for K50	T-326	AE271	Terminal Blocks Main Panel for K50	T-336	AD451	Angular Grommet, 90°, Grey (Cord Supply) for K50	T-349
AE266	Thermal Magnetic Circuit Breaker 2P 10A for K50	T-327	AE272	Transformer, PRI 400/230V SEC 110/230V for K50	T-337	AD452	Theaded Grommet, Grey for K50	T-350
AE267	Circuit Breaker-Motor Protection 8A for K50	T-328	AE273	Power Supply 10A 24V for Machines 3*400/380V 50/60Hz for K50	T-338			
AE268	Circuit Breaker-Motor Protection 63A for K50	T-329	AE274	Power Supply 10A 24V for Machines 3*200/240V 50/60Hz for K50	T-338			

Parts Breakdown

Model FP-ES-0080 10880

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AE209	Rotating Closure, Stainless Steel, Hygienic for K80	T-200	AE227	Cover, Knife Lid Flap Holder for K80	T-229	AE293	Threaded Grommet, Grey for K80	T-258
AE210	Handle for Hatches, Black for K80	T-201	AE228	Metal Counterpart for Inductive Sensor, Noise Protection Cover for K80	T-230	AE294	Breaking Resistor for Electronic Drives for K80	T-259
AE279	Switch, 3-Phase 80A for K80	T-202	AE229	Brass Bushing for K80	T-231	AE295	Washer for Pulleys, Motor and Knife Shaft for K80	T-260
AE212	Edge Profile, U, 2mm EPDM Black (Access Hatch) for K80	T-203	AE287	Noise Protection Cover, Transparent Plastic for K80	T-232	AE296	Toothed Belt, Poly-V Multi-Rib for K80	T-261
AE213	Electric Heater with Ventilation 250W IP20 for K80	T-204	36353	Lower Hinge Holder, Noise Protection Cover, Stainless Steel for K80	T-233	AE297	Toothed Belt, Poly-V Multi-Rib for K80	T-261
AD435	Detector ABB ADAM for K80	T-205	36346	Knife Lid Shaft Holder, AISI304 for K80	T-234	AE298	Pulley, Poly-V Knife-Shaft for K80	T-262
AE214	Aluminum Washer for Lid Lifter for K80	T-206	36345	Brass Bushing, Lid Shaft, Holder for K80	T-235	AE299	Pulley, Poly-V Motor for K80	T-263
36409	Linear Knife Lid Lifter for K80	T-207	AE288	Square Shaft, Knife Lid, Stainless Steel for K80	T-236	AE300	Pulley, Poly-V Motor for K80	T-263
36410	Cam Shaft, Knife Lid for K80	T-208	36340	Brass Bushing, Lid Shaft, Cabinet for K80	T-237	AE250	Ring, Knife Motor for K80	T-264
AE215	Air Piston for K80	T-209	36367	Gasket, Bowl Shaft, Top for K80	T-238	AE301	Ring, Knife Motor for K80	T-264
AE216	Mounting Holder Air Piston for K80	T-210	36341	Bowl Shaft Gearbox Drive, AISI303 for K80	T-239	AE302	Knife Motor for K80	T-265
AE217	Socket Axis Cam, Knife Lid AISI303 for K80	T-211	AE289	Bowl Drain Plug, Stainless Steel for K80	T-240	36321	Socket, Knife-Pulley for K80	T-266
AE280	Welded Lid Lever for K80	T-212	36342	Pin, Gearbox Shaft, Bowl for K80	T-241	36332	Circlip, Black for K80	T-268
AE219	Extension for Detector for K80	T-213	36368	Bearing, Holder Bowl for K80	T-242	36415	Bearing, Pulley Side for K80	T-269
AD433	Detector ABB EVA for K80	T-214	36369	Gasket, Bowl for K80	T-243	AE303	Knife-Shaft, Stainless Steel for K80	T-270
AD445	Grommet, Grey for K80	T-215	AE290	Stainless Steel Hexagonal Screw, Bowl Gearbox for K80	T-244	AE304	Allen Screw with Hole (Knife Shaft), Stainless Steel for K80	T-271
36158	Protection Tube Reforced for Probe Cable for K80	T-216	AE291	Trim, Arm Unloaded, AISI304 for K80	T-245	AE305	Hexagonal Holder for Knives, Counter Clockwise, Stainless Steel for K80	T-272
36156	Stainless Steel Probe, 3M Cable for Digital Thermometer for K80	T-217	AD461	Washer, Bowl Shaft, AISI303 for K80	T-246	36350	Cutter Knife, 4 Cutting Edges, Flat for K80	T-273
AE281	Stainless Steel Knife Lid for K80	T-218	AE236	Sub-Panel, Inductive Bowl Sensor for K80	T-247	AE306	Spacer Ring, White, 3 Knives for K80	T-274
AD443	Spring Positioner (Friction Band) for K80	T-219	AE237	Panel, Inductive Bowl Sensor for K80	T-248	AE307	Spacer Ring, White, 6 Knives for K80	T-274
AE282	Main Bowl-Lid Friction Band for K80	T-220	AE238	Inductive Bowl Sensor for K80	T-249	AE308	Knife Holding Ring Nut, White Arnite for K80	T-275
AE283	Minor Bowl-Lid Friction Band for K80	T-221	36365	Front Bowl Guard, Stainless Steel for K80	T-250	36351	Knife Fixing Nut, Counter-Clockwise, 4-Surface, Stainless Steel for K80	T-276
AE223	Noise Protection Cover Stop, Black Rubber for K80	T-222	36263	Gearbox, Bowl for K80	T-251	36352	Blocked Nut, End of Knife Shaft, Counter-Clockwise, Stainless Steel for K80	T-277
76716	Friction Band Removing Knob for K80	T-223	AE240	Bowl Motor, 230/400V-50HZ 1,5KW for K80	T-252	36331	Gasket, Bearing Knife-Shaft, Knife Side for K80	T-278
AE284	Knife Lid - Bowl Stop for K80	T-224	36364	Spacer, Front Bowl Guard, Stainless Steel for K80	T-253	36337	Socket, Knife Holder, Stainless Steel for K80	T-279
AE285	Cover for Center Bowl Screw for K80	T-225	36338	Plastic Cover for Inductive Detector, Noise Protection Cover for K80	T-254	36333	Bearing, Knife Side for K80	T-280
36361	Allen Screw Bowl Center, Stainless Steel for K80	T-226	36330	Inductive Sensor, Noise Protection Cover for K80	T-255	AE309	Knife Shaft Torpedo, Stainless Steel, without Accessories for K80	T-281
AE286	Bowl, Cast Stainless Steel for K80	T-227	AE241	Foot, Stainless Steel for K80	T-256	AE310	Machine Cabinet with Access Panel + Base + Accessories for K80	T-282
36412	Holder, Knife Lid Flap for K80	T-228	AE292	Angular Grommet, 90°, Grey (Cord Supply) for K80	T-257	36311	Spanner/Wrench, Knife Removal, Combined for K80	T-283

Parts Breakdown

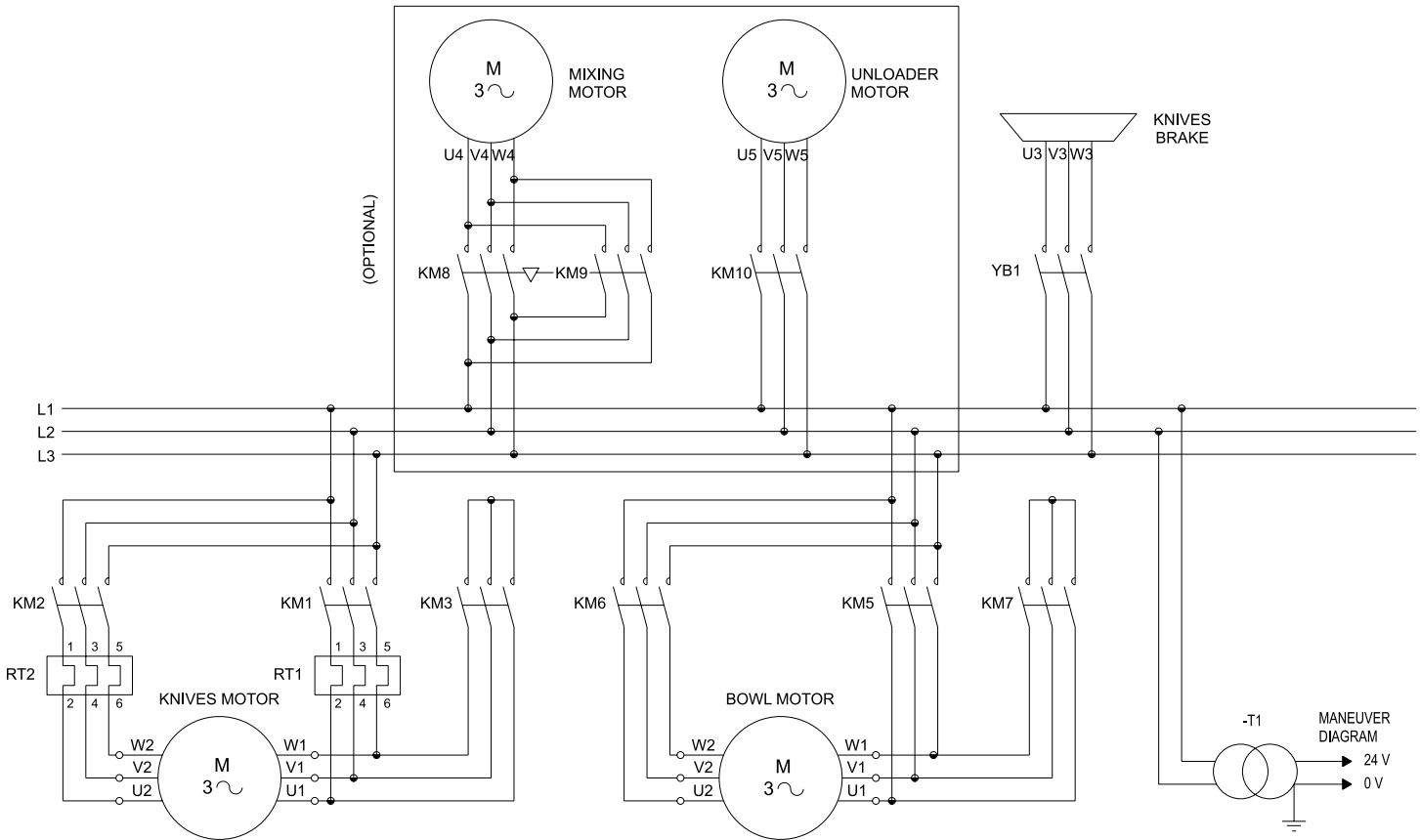
Model FP-ES-0080 10880

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36312	Spanner/Wrench, Knife Removal, Large for K80	T-284	36383	Circlip, Unloader Arm for K80	T-307	AE318	Circuit Breaker-Motor Protection 63A for K80	T-329
AE311	Motor Platform for K80	T-285	36384	Bearing, Unloader Arm for K80	T-308	36315	Contactora, DC24V 3W 6A for K80	T-330
36401	Lid, Unloader Arm Base, Stainless Steel for K80	T-286	36385	Transmission Shaft, Unloader Arm for K80	T-309	AE269	Antiparasite Block, AC-DC24/48V (Contactora) for K80	T-331
36391	Unloader Arm Base, Stainless Steel for K80	T-287	36373	Gearbox, Unloader Arm for K80	T-310	AE270	4-Channel Electronic Circuit Switch 24VDC/1-2-4-6A for K80	T-332
AC913	Ball Joint, Male, Stainless Steel, Threaded for K80	T-288	AE317	Motor, Unloader Arm 3-Phase 0.37KW/0.5HP 3*390/225V-50HZ for K80	T-311	36314	Contactora, DC24V 2W 1B 6A for K80	T-334
AD460	Mounting for Air Piston, Stainless Steel for K80	T-289	36372	Motor, Unloader Arm 3-Phase 0.37KW/0.5HP 3*380/220V-60HZ for K80	T-311	36227	2 Auxiliary Contacts for K80	T-335
AD431	Air Piston for K80	T-290	36370	Cover, Unloader Arm Motor for K80	T-312	AE271	Terminal Blocks Main Panel for K80	T-336
36400	Tension Bar for Unloader Arm for K80	T-291	36397	O-Ring, Unloader Arm Motor for K80	T-313	AE319	Terminal Blocks Main Panel for K80 with Unloader Arm for K80	T-336
36272	Friction Ring, Unloader Arm, Arnite for K80	T-292	36395	Elastic Coupling, Unloader Arm for K80	T-314	AE272	Transformer, PRI 400/230V SEC 110/230V for K80	T-337
36394	Brass Bushing, Unloader Arm for K80	T-293	36398	Unloader Extracting Pan for K80	T-315	AE273	Power Supply 10A 24V for Machines 3*400/380V 50/60Hz for K80	T-338
36393	Unloader Arm Joint, Stainless Steel for K80	T-294	36399	Friction Band, Extracting Pan for K80	T-316	AE274	Power Supply 10A 24V for Machines 3*200/240V 50/60Hz for K80	T-338
AE312	Rubber Shock Absorber, Black for K80	T-295	36374	Knob, Extracting Pan, Black for K80	T-317	AE320	Electronic Drive for Knife Motor for K80	T-339
36389	Unloader Arm Stopper, Stainless Steel for K80	T-296	AE261	Isolating Box, Modular, Transparent Cover for K80	T-318	AE276	Electronic Drive for Bowl Motor for K80	T-340
36396	Nut, Unloader Arm Articulation, Stainless Steel for K80	T-297	AE262	Base Plate for Isolating Box for K80	T-319	AD429	Hygro-Thermostat 240V IP20 for K80	T-341
36387	Shaft Joint, Unloader Arm, Stainless Steel for K80	T-298	AD470	Safety Relay ABB Sentry SR42 for K80	T-320	36313	Contactora 6A for K80	T-342
AE313	Unloader Arm Body for K80	T-299	AE263	Safety Relay ABB Sentry SR10 for K80	T-321	AE321	Mini Adapter, DC for K80	T-343
36377	Screw, Unloader Arm Handle for K80	T-300	AE264	Thermal Magnetic Circuit Breaker 2P 4A for K80	T-322	AD480	Circuit Breaker-Motor Protection 1.6A for K80	T-344
AE314	Ring, Unloader Arm Handle for K80	T-301	AE265	Circuit Breaker-Motor Protection 2.5A for K80	T-323	AE277	Terminal Blocks, Unloader Arm for K80	T-345
36379	Handle, Unloader Arm for K80	T-302	AD474	Camara for Auxiliary Contacts for K80	T-324	AE322	Base Plate for Isolating Box for K80	T-346
36380	O-Ring, Unloader Arm Handle for K80	T-303	AD468	Thermal Mahnetic Circuit Breaker 2P 2A for K80	T-325	AE323	Isolating Box, Opaque Lid for K80	T-347
AE315	Unloader Disk for K80	T-304	AD469	Auxiliary Contact 6A for K80	T-326	AE278	Control Panel with Touch Screen for K80	T-348
AE316	Gasket, Unloader Arm for K80	T-305	AE266	Thermal Magnetic Circuit Breaker 2P 10A for K80	T-327	AD451	Angular Grommet, 90°, Grey (Cord Supply) for K80	T-349
36376	Separator Ring, Unloader Arm for K80	T-306	AE267	Circuit Breaker-Motor Protection 8A for K80	T-328	AD452	Threaded Grommet, Grey for K80	T-350

Electrical Schematics

Model FP-ES-0050 10879

Model FP-ES-0080 10880





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OMCAN

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Mississauga, Ontario

Canada, L5L 4X5

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OMCAN

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4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



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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): _____

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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.

