



Belt-Driven Slicer
Model MS-IT-0300-A
Item 13654
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

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Toll Free: 1-800-465-0234
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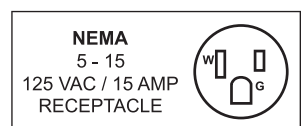


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General Information

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 Compañie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre leer y familiarizarse con todas las instrucciones de operación y seguridad.

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

Safety and Warranty

MECHANICAL SAFETY DEVICES

The slicer is manufactured according to the EEC 2006/42 Machinery Directive.

The mechanical safety devices are the following:

- Product holder removable only with the slice thickness control on zero (slice thickness plate positioned to protect the blade). After removing the product holder the slice thickness plate is mechanically clamped.

Safety and Warranty

- Protection devices mounted on the product holder to prevent the operator from any accidental contact with the blade.
- Blade guard. This fixed ring protects that part of the blade which is not used for the cutting operation.
- A special mechanical safety device to sharpen the blade keeping the fingers of the operator away from the cutting edge of the blade.

ELECTRICAL SAFETY DEVICES

The electrical safety devices in accordance with the EN 60204 standards are the following:

- Start and stop push buttons.
- Control circuit provided with electric servo-control; in any case of blade clamping the machine must be restarted manually.
- Safety device to stop the rotation of the blade if the clamping handle of the blade guard is released.

WARNING

When the machine is not used:

- Make sure that it is off.
- Re-position the slice thickness control to zero.

Do not remove the labels placed on the machine and replace them if damaged.

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 WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.


WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MS-IT-0300-A
Blade Size	12" / 300mm
Power	0.5 HP / 0.37kW (x2)
Cheese Slicing*	
Slicing Volume*	8 hours or more
RPM	200
Cutting Size	8.9" x 8.7" / 225 x 220mm
Cut Thickness	0" - 0.6" / 0 - 14mm
Electrical	120V / 60Hz / 1
Weight	90.2 lbs. / 41 kgs.
Packaging Weight	103.4 lbs. / 47 kgs.
Dimensions	25.2" x 21.7" x 20.9" / 640 x 550 x 530mm
Packaging Dimensions	28.3" x 25.6" x 30.1" / 720 x 650 x 765mm
Item Number	13654

*Results may vary due to product consistency and temperature

Installation

The slicer must be mounted horizontally on a stable, robust and antiskid base adequate to support its weight. The suggested height of the working table is of about 800mm. It must be checked that the product holder is not clamped and the product to be cut can be easily loaded.

WARNING: To prevent the risk of crushing hazard, locate the machine in a manner that allows a clear space between the moving table and any permanent structure.

PRELIMINARY CLEANING

Before connecting the plug clean off the protective oil from the machine.

WARNING

The working table must always be cleaned.

ELECTRICAL SUPPLY

The machine must be installed in the proximity of a mains socket. Check that the power supply voltage corresponds to that described on the information label and that it is connected to an adequate earth.

1. Connect the plug.
2. Check that the blade cover fastener handle is tight screwed.
3. Check that the blade sharpener is lowered and the protective cover is closed.

Installation

MANUAL FUNCTIONING

1. Press push button blade start.

AUTOMATIC FUNCTIONING

1. See manual functioning.
2. Press push button carriage start.

SLICER FUNCTIONING AND USE

The following products can be sliced: sausages, ham, cheese, bread. If large quantities of bread or cheese are usually cut it is advisable to mount a teflon coating.

WARNING

The following cannot be sliced:

- Not-eatable products.
- Foodstuffs with bones.
- Frozen products.

AUTOMATIC FUNCTIONING

Rotate the carriage release handle in a counterclockwise direction by 180°. With the automatic functioning it is possible to change the cut stroke length to adapt it to the dimensions of the product to be cut. Rotate the product holder stroke adjustment knob respectively in a clockwise or counterclockwise direction to lengthen or shorten the product holder stroke. Irrespective of the selected stroke, the product holder always stops in product load position (operator's side) by pressing the product holder stop push button. The machine is supplied with two self-contained motors: one for the blade and another for the product holder to better adjust its stroke. By separating the two functions a more precise cut can be obtained.

MANUAL FUNCTIONING

Rotate the product holder release handle in a clockwise direction by 180°.

Operation

HOW TO LOAD THE PRODUCT TO BE CUT

1. Check that the slicer is off and position the slice thickness control to zero.
2. Push the product holder towards the operator.
3. Lift and rotate the product pusher: the pusher can fall back, this is normal.
4. Place the product to be cut against the wall of the product holder and the slice thickness plate.
5. Position the product pusher on the product to be cut far from the slice thickness plate. The product is fed to the slice thickness plate by gravity making the cut easier.
6. Rotate the slice thickness control to the thickness desired.

Operation

AUTOMATIC FUNCTIONING

1. Rotate the carriage release handle in a counterclockwise direction by 180°.
2. Press push button start blade.
3. Press push button start the product holder.
4. To select the most suitable carriage stroke according to the dimensions of the product to be cut, rotate the carriage stroke adjustment knob respectively in a clockwise or counterclockwise direction to lengthen or shorten the stroke.

DANGER

Do not touch the carriage or the product holder when the machine is working.

After completing the cutting operation, press push button stop the product holder. The blade remains in operation whereas the product holder is fed to the stroke end where it stops towards the operator ready to start a new cutting cycle.

By pressing push button stop the blade, the product holder stops in its working position.

MANUAL FUNCTIONING

1. Rotate the carriage release handle in a clockwise direction by 180°.
2. Press push button to start the blade.
3. With constant speed, according to the product to be sliced features, you can push the product holder tray to its end stroke in blade direction. You can then return in the operator position and repeat this operation.

After cutting the product, reposition the product holder towards the operator. By pressing push button stop blade the rotation of the blade stops. Re-position the slice thickness control to zero and unload the product.

Maintenance

BLADE SHARPENING

Whenever the cut is not satisfactory, sharpen the blade. The time interval between a sharpening and the following depends on the intensity of use of the slicer and on the kind of food you cut. Replace the blade when the diameter becomes 10mm less than the nominal diameter. For the replacement, ask the assistant service closest to you.

WARNING

The replacement of the blade is dangerous operation. Should the sharpening quality be not satisfactory, replace the stones by contacting Omcan.

SHARPENING OPERATION

DANGER

The sharpening operation must be performed during the manual functioning.

For a correct sharpening of the blade follow these instructions:

1. Clean the blade removing any greasy residue.
2. Make sure that the machine is off.
3. Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.

IMPORTANT

During the following operations the blade must always be covered by the removable protection.

4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Replace the sharpener device.
7. Push the push button blade start to start the machine.
8. Sharpening: Press the sharpening wheel for about 10-15 seconds.
Then press simultaneously also the grinding stone for two seconds.
Contemporaneously loosen the two grind stones.
The sharpening and honing take place then simultaneously.

ATTENTION: for a suitable effect please execute sharpening for 10-15 seconds approx.

9. After sharpening press the blade stop push button.
10. Lift and rotate 180 degrees the sharpener and reallocate it into its initial position. Loosen the handle rotating it clockwise to block the sharpener. Lower the sharpener cover.

CLEANING OF THE GRINDING WHEELS

To obtain an excellent sharpening the grinding wheel must always be clean. Remove dirt and grease with alcohol and the supplied special brush. Be sure to clean and sanitize the blade after sharpening.

MAINTENANCE

All cleaning and maintenance operations must only be carried out with the machine disconnected and isolated from the mains supply and the slice thickness control on zero.

CONTROL OF THE AIR GRATING

An air grating for the motors ventilation is placed in the lower side of the machine. Keep the section-holes free and clean them with a brush at regular intervals.

Maintenance

CHECK OF THE ELECTRIC CABLE

It is recommended to check the wear of the electric cable at regular intervals.

SPARE PARTS

In the event that replacement parts need to be fitted, request only original spare parts.

CLEANING

The machine must be cleaned once a day or more frequently if necessary. Clean all the parts using a cloth sprinkled with water and washing up liquid (do not use strong detergents) and a brush.

WARNING

Do not use water jet

DANGER

During the cleaning operations take great care: danger of accident.

COMPONENTS REMOVAL

PRODUCT HOLDER

1. Loose the product holder by rotating the product holder clamping handle in a counterclockwise direction.
2. Position to zero the slice thickness control to remove the product holder.
3. Push the product holder towards the operator until it clicks. The click will inform the operator that the product holder is clamped.
4. Lift the last slice device from the guide bar.
5. Lift the product holder from the carriage.

IMPORTANT

The slice thickness control is clamped on zero.

BLADE COVER

1. Rotate the slice deflector and keep it away from the blade.
2. Loose the blade cover fastener handle by rotating it in a counterclockwise direction.
3. Push on the handle in the direction indicated by the arrow to lift the blade cover from the blade.
4. Lift the blade cover.

ATTENTION

Once removed the blade cover, an interlocking device stops the rotation of the blade.

DANGER

During the cleaning operations of the blade, pay attention to an accidental contact with it.

5. Press a damp cloth on the front side of the blade and move slowly from the center towards the edge in the

Maintenance

direction of the arrow.

6. Follow these instructions to clean the back side of the blade.
7. With a cloth dry both sides of the blade following this procedure.
8. Insert a damp cloth between the blade and the protection ring. Pull it outwards and rotate it to clean the internal side of the protection ring.
9. After cleaning re-position the blade cover, insert the fastener and screw in a clockwise direction to clamp the blade cover. Lower the sharpener protective cover.

IMPORTANT

Leave all the parts to soak in warm water and washing-up liquid (do not use strong detergents) and clean them by using a brush or a cloth. Rinse them in warm water and dry them.

To assemble the machine follow the reverse procedure as described for disassembly.

GUIDES LUBRICATION

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use food safe oil only.

LUBRICATION OF THE GUIDE BAR OF THE LAST SLICE DEVICE

1. Drop a small amount of food grade oil on the bar.
2. Let the last slice device slide on the guide bar.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER CARRIAGE

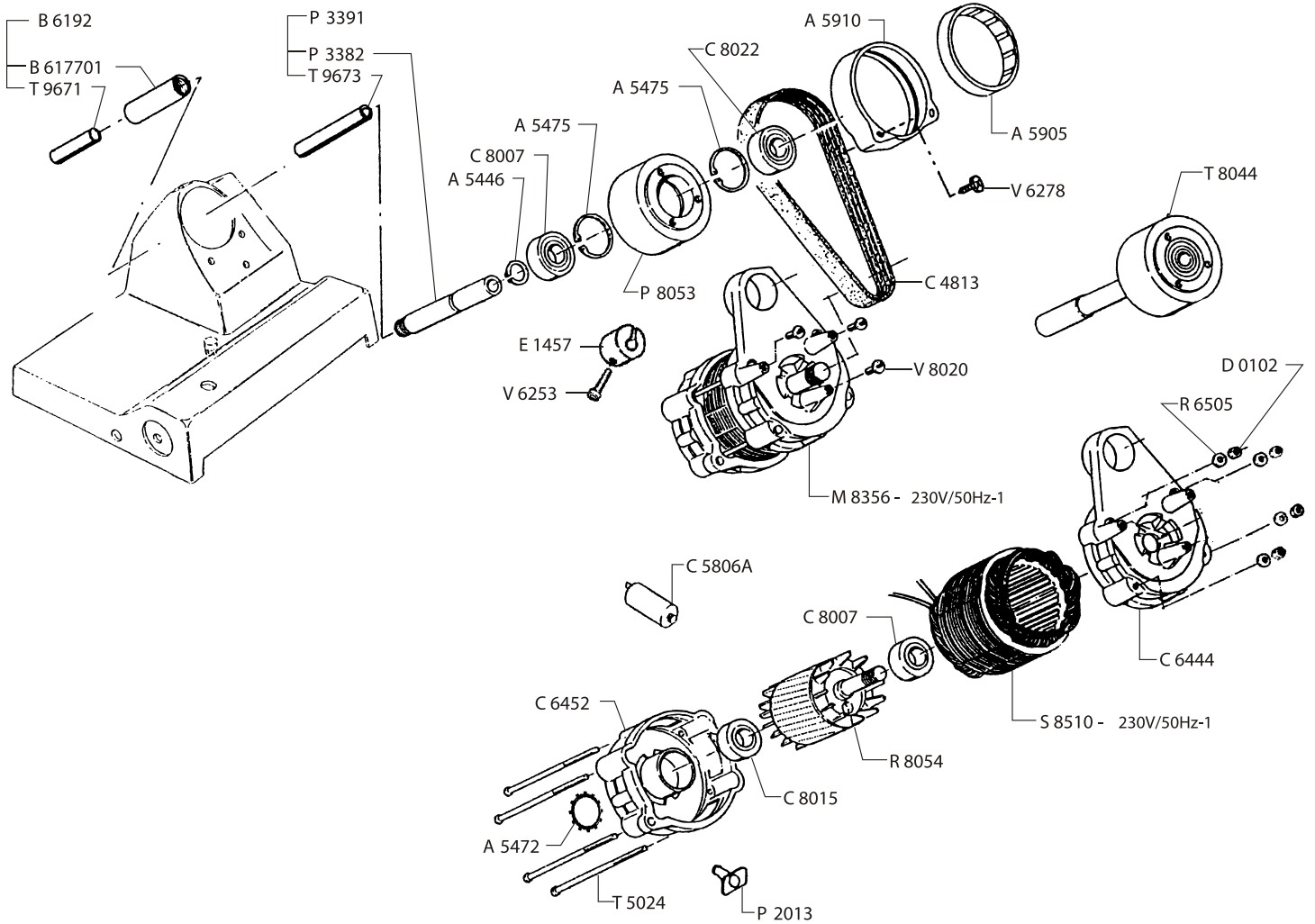
1. Push the product holder towards the operator.
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

Troubleshooting

PROBLEM	CORRECTIVE ACTION
The machine vibrates, overheats and emits a foul smell.	Stop it immediately and check that the voltage corresponds to that described on the rating label.
The blade cannot be sharpened any longer. The sharpening is no regular.	Clean the grinding wheels of the sharpener and check the wear of the blade.
On pushing the start push button the machine does not start.	Check if power missing. Check the safety devices.
The carriage and the last slice device run with difficulty.	Lubricate the guide bars.

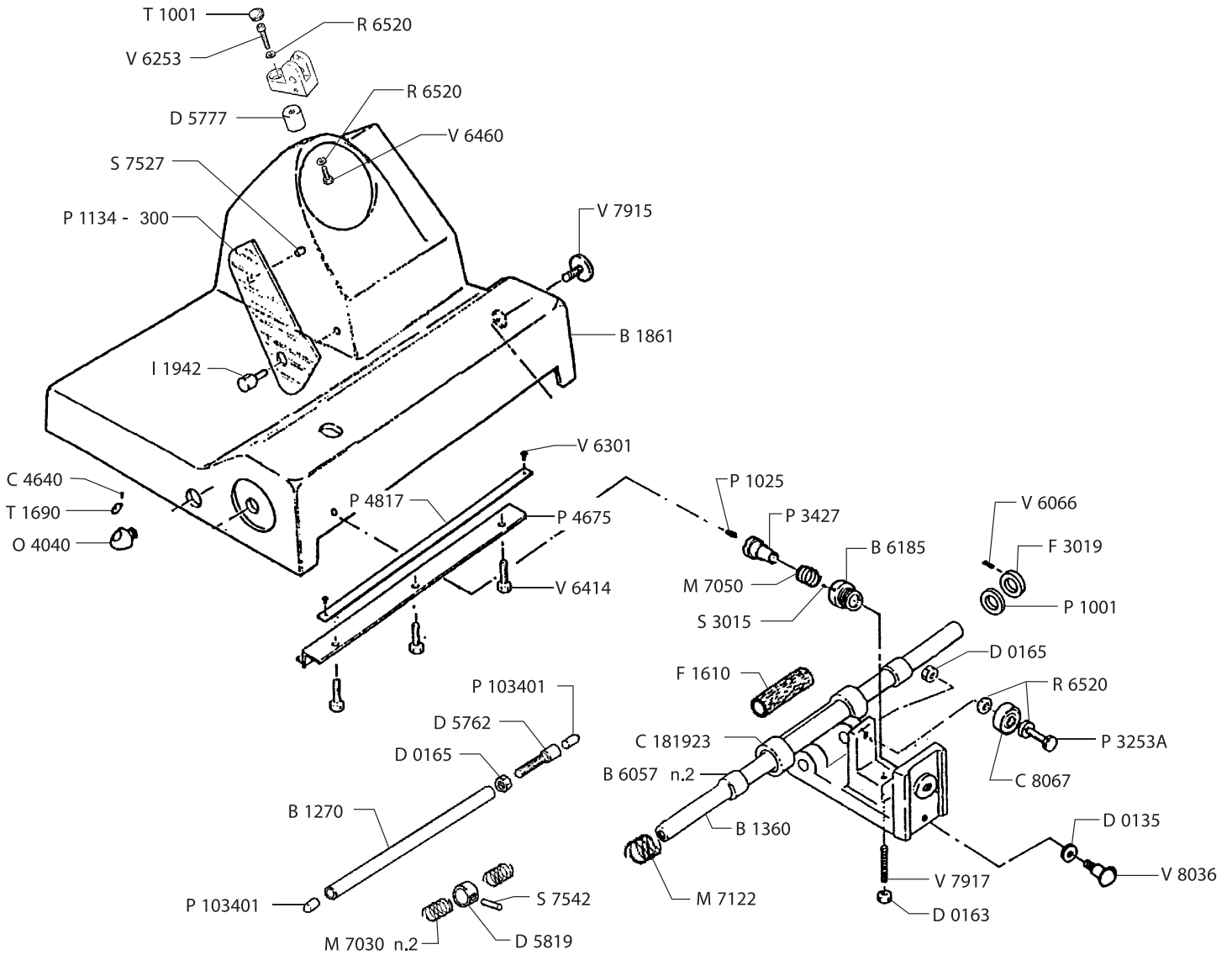
Parts Breakdown

Model MS-IT-0300-A 13654



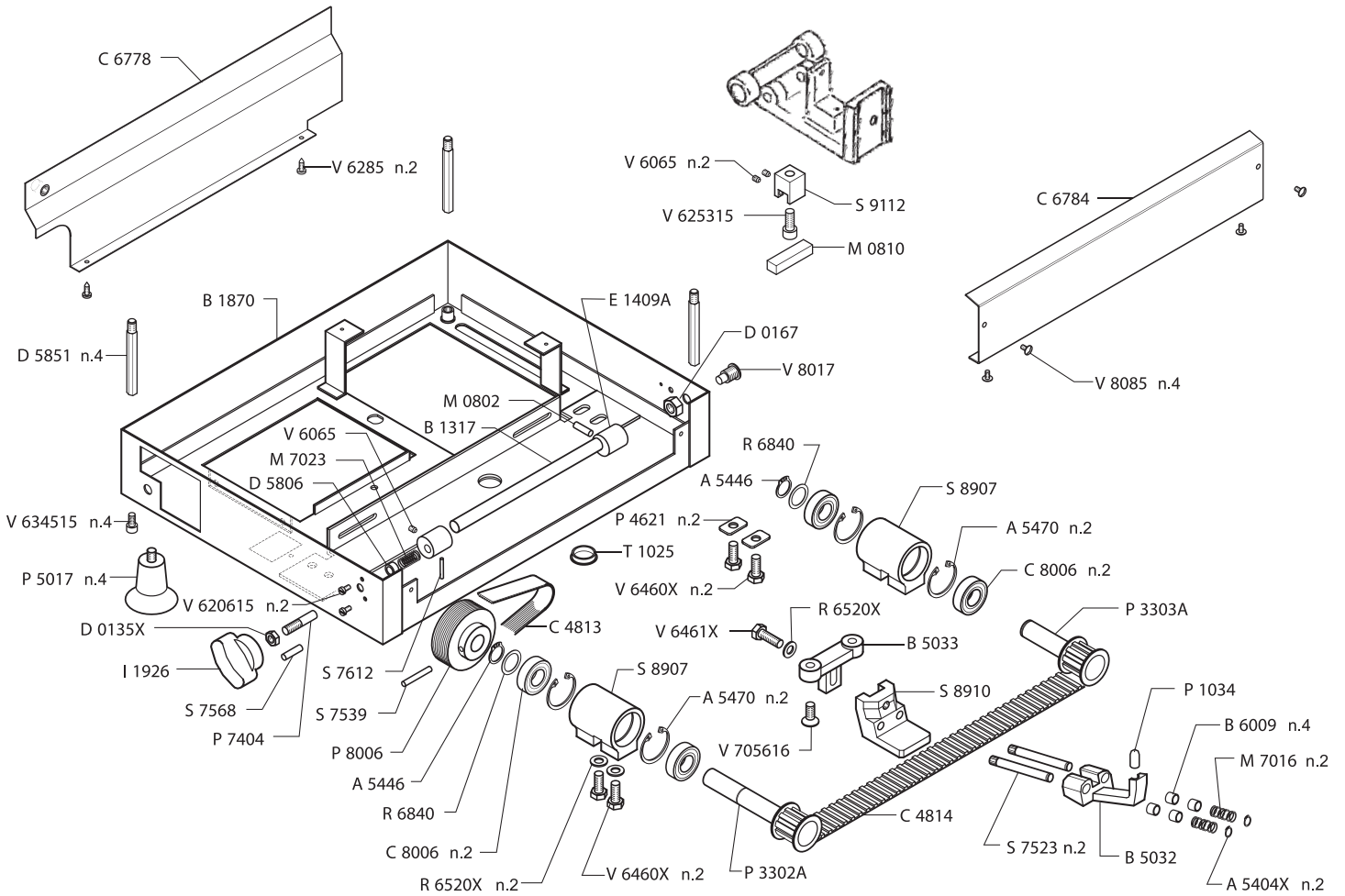
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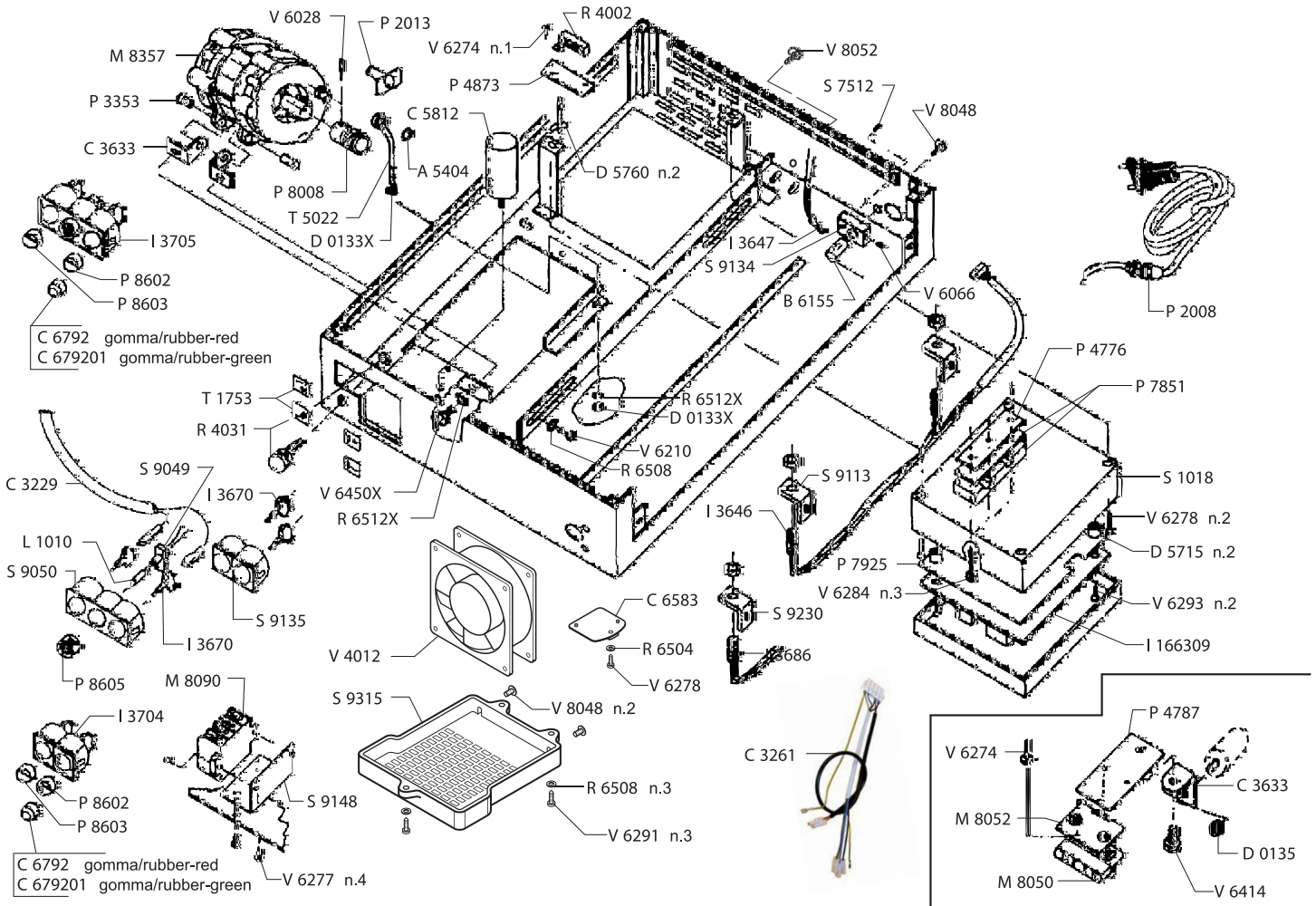
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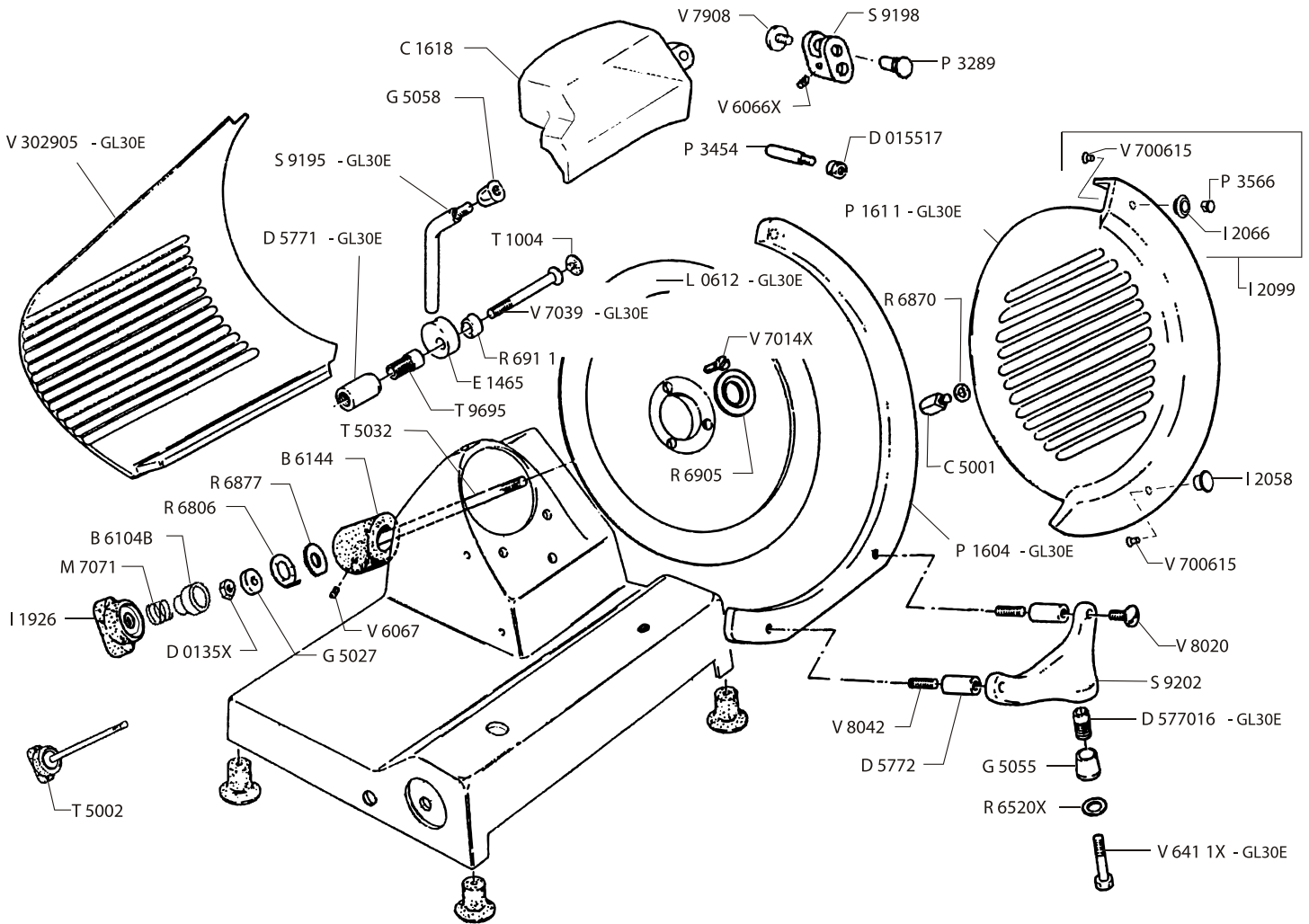
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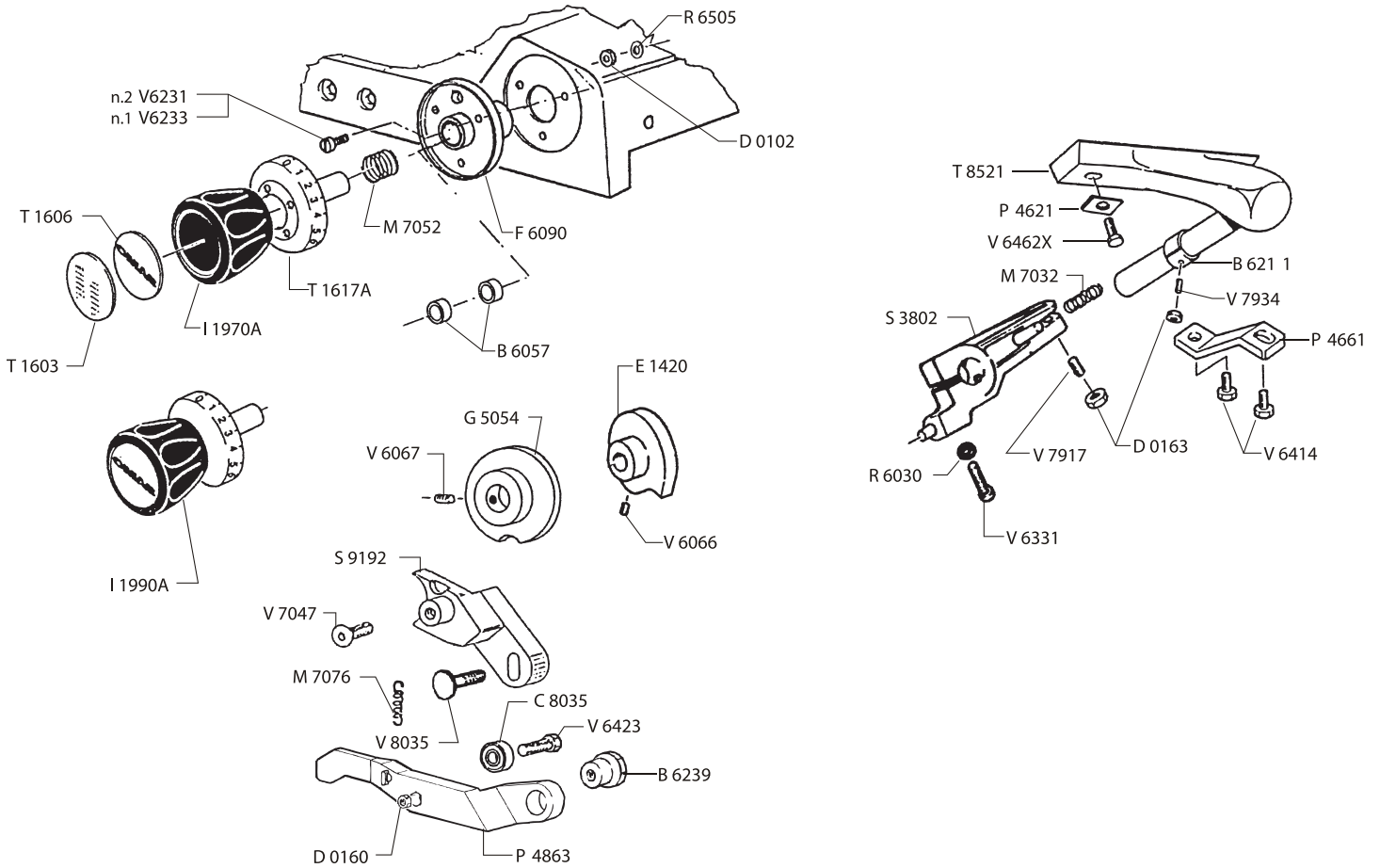
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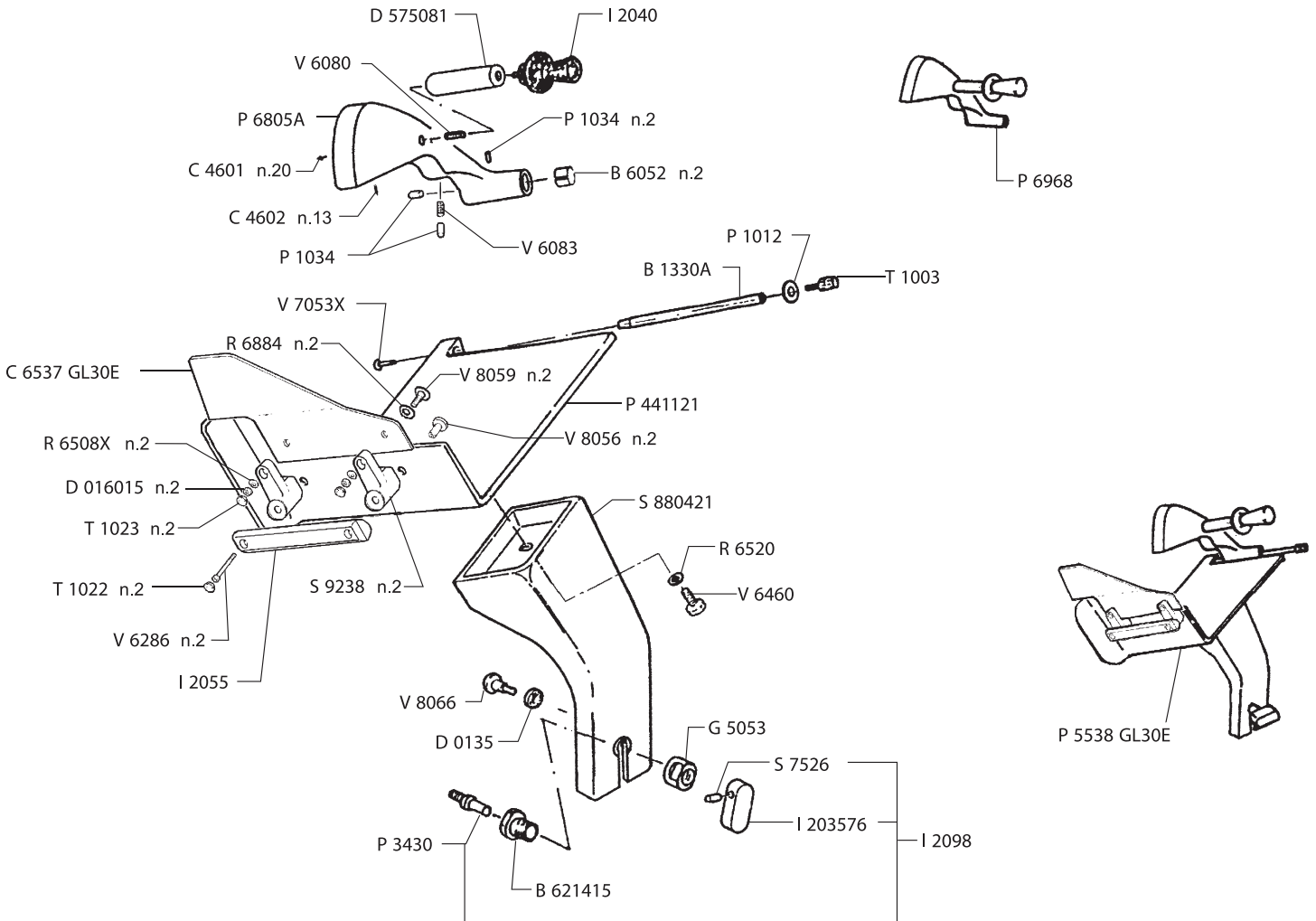
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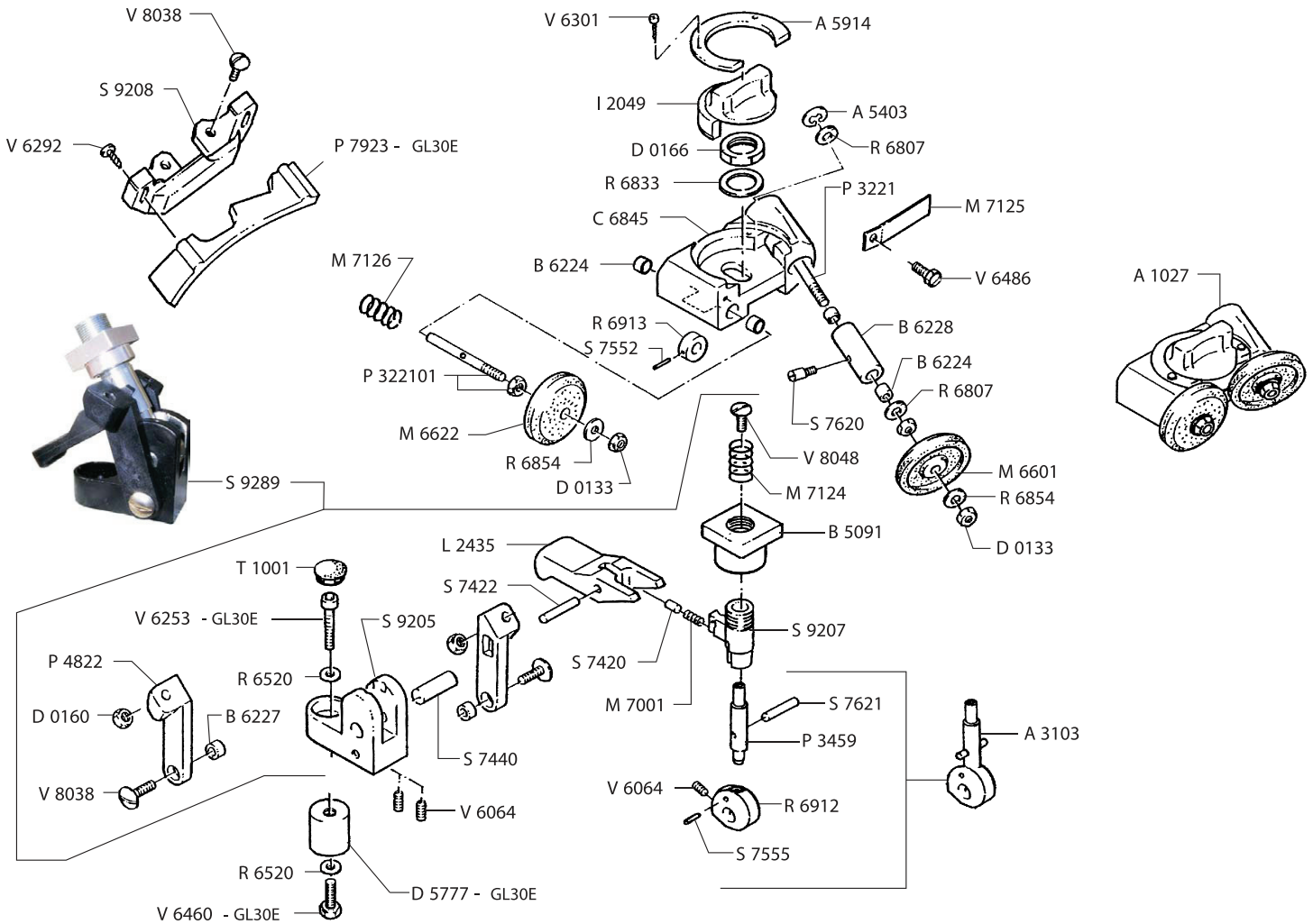
Parts Breakdown

Model MS-IT-0300-A 13654



Parts Breakdown

Model MS-IT-0300-A 13654



Parts Breakdown

Model MS-IT-0300-A 13654

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36533	Sharpener - Assy for 13654	A1027	19633	Hinge Motor for 13654	C3633	36663	Locknut Pacer for 13654	D577016
60813	Wheel Shaft (CE) Assy for 13654	A3103	17316	Pin 8.5mm for 13654	C4601	36666	Spacer Eccentrico for 13654	D5771
17279	Ring EL.Benzing 5 for 13654	A5403	17317	Pin.11 for 13654	C4602	36667	Spacer Ant.Anello Paralama for 13654	D5772
17280	Ring EL Benzing 5 for 13654	A5404	36601	Rivet 1.9x5 for 13654	C4640	36670	Sharpener Support Spacer for 13654	D5777
36536	Ring EL.Benzing 6 Stainless Steel for 13654	A5404X	36602	Driving Belt 330x10 for 13654	C4813	36671	Unhook Spring Spacer for 13654	D5806
19606	Ring 17 for 13654	A5446	36603	V Belt for 13654	C4814	36672	Spacer of Carriage Springs for 13654	D5819
36541	Ring EL.Seeger INT.35 for 13654	A5470	17320	Bolt for 13654	C5001	36674	Spacer Basamento for 13654	D5851
60767	Ring EL.Seeger INT.32 for 13654	A5472	36608	Capacitor 8 MF 400V for 13654	C5806A	36675	Cam Carriage for 13654	E1409A
19174	Ring for 13654	A5475	16913	Capacitor 14 MF 400V for 13654	C5812	17342	Cam 15mm for 13654	E1420
17289	Pulley Ring for 13654	A5905	60771	Motor Front Plate for 13654	C6444	17344	Cam Motor for 13654	E1457
36543	Pulley Cover Ring for 13654	A5910	60766	Motor Cover 510-85 for 13654	C6452	36678	Excentric Supp. Knife Ring Prot. for 13654	E1465
60814	Ring for Sharpener Handle for 13654	A5914	19530	Safety Guard for 13654	C6537	60763	Carriage Felt for 13654	F1610
36551	Shock Absorber Rod for 13654	B1270	36619	Belt Cover for 13654	C6583	36684	Clasp for Carriage 18x30x8 for 13654	F3019
36553	Rod.Carriage for 13654	B1317	60772	Side Plate for 13654	C6778	17349	Handle Flange for 13654	F6090
17294	Rod for 13654	B1330A	36625	Cover Lato Carriage for 13654	C6784	36689	Stainless Steel Locknut M8 for 13654	G5027
19506	Carriage Rod for 13654	B1360	17329	Pusher Cover Red (Rubber) for 13654	C6792	36691	Ring for Bushing for 13654	G5053
60760	Base for 13654	B1861	17330	Pusher Cover Green (Rubber) for 13654	C679201	36692	Ring for Cam for 13654	G5054
60773	Belt Housing for 13654	B1870	60823	Sharpening Assembly Base for 13654	C6845	36695	Ring Support Cap for 13654	G5055
36555	Belt Bracket for 13654	B5032	36629	Bearing 2Z-6003 17x35x10 for 13654	C8006	36696	Blade Guard Nut for 13654	G5058
19510	Hangover Bracket for 13654	B5033	16920	Bear.2Z-6203 17x40x12 for 13654	C8007	A1232	P.C.Board for 13654	I166309
60807	Sharpener Lever Hub for 13654	B5091	19540	Bearing 12x32x10 for 13654	C8015	17356	Fastener Handle for 13654	I1926
19618	Bushing 8x10x8 for 13654	B6009	17335	Bear.2RS-6203 17x40x12 for 13654	C8022	17357	Deflector Screw for 13654	I1942
17303	Bushing DU 12x14x15 for 13654	B6052	36630	Bearing 5x16x6.5 for 13654	C8035	36705	Adjustment Knob for 13654	I1970A
17305	Bushing DU 18x20x15 for 13654	B6057	16926	Bearing 2RS-6000 (10x26x8) for 13654	C8067	36708	Assy Index Knob for 13654	I1990A
19630	Bushing Fastener for 13654	B6104B	19638	Nut M4 for 13654	D0102	18220	Knob Handling for 13654	I203576
36558	Ext.Bushing for 13654	B6144	16928	Nut U5589 M6 for 13654	D0133	17363	End Grip Handle for 13654	I2040
19631	Bushing for 13654	B6155	36636	Nut U5589 M6 Stainless Steel for 13654	D0133X	60828	Sharpener Body Handle for 13654	I2049
36561	Fastener Nut 18x62 for 13654	B617701	19639	Nut M8 for 13654	D0135	36713	Handle for Carriage for 13654	I2055
60762	Carriage Screw for 13654	B6185	36637	Nut U5589 M8 Stainless Steel for 13654	D0135X	36714	Blade Cover Handling for 13654	I2058
36562	Knife Fastener Bushing for 13654	B6192	36641	Nut for Grinder Cover Pivot for 13654	D015517	36715	Blade Cover Knob for 13654	I2066
17312	Bushing 22x25x20 for 13654	B6211	36643	Nut U5588 M5 for 13654	D0160	36717	Knob Assy for 13654	I2098
36565	Bushing Supporto Plate lg.21mm for 13654	B621415	36644	U5588 M5 Stainless Steel Nut for 13654	D016015	36718	Knife Cover Assy Knob for 13654	I2099
36568	DU Bushing 6x8x6 for 13654	B6224	19644	Nut M6 for 13654	D0163	17368	Hall Effect Switch 2P for 13654	I3646
60795	Nut for 13654	B6227	36647	Nut U5588 M8 for 13654	D0165	17369	Switch 4x20 for 13654	I3647
60832	Grinding Stone Shaft Housing for 13654	B6228	60825	Special Nut M16x1 for 13654	D0166	17372	Switch On/Off for 13654	I3670
36569	Fixing Lever Bushing for 13654	B6239	19645	Nut M10 for 13654	D0167	31213	Safety Switch for 13654	I3686
60780	All Sharpener Cover for 13654	C1618	36658	EL.Box Spacer for 13654	D5715	60775	Start/Stop Pushbutton for 13654	I3704
60764	Carriage for 13654	C181923	36659	Hand Grip-Knob Spacer for 13654	D575081	19602	Switch for 13654	I3705
36594	Cord Assy for 13654	C3229	36660	Spacer Supp.Resistenza LG.28mm for 13654	D5760	13597	Blade 40x3x245x17 for 13654	L0612
36596	Cavo Ass.Motor Lama (Fast.) for 13654	C3261	36661	Carriage Shock Absorber Spacer for 13654	D5762	36731	Lamp 220V. for 13654	L1010



Parts Breakdown

Model MS-IT-0300-A 13654

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60802	Sharpener Unlock Lever for 13654	L2435	17423	Pivot Hinged Support O10x22 (Pin Grinding Long) for 13654	P3289	19661	Washer 8 for 13654	R6030
36732	Magnet 6x20 for 13654	M0802	36786	Front Pulley Pin for 13654	P3302A	36880	Washer U6592 3 for 13654	R6504
36735	Magnet 10x12x48 for 13654	M0810	36787	Pin. Rear Pulley for 13654	P3303A	17455	Washer U6592 4 for 13654	R6505
36738	Grinding Stone 45x11x6 for 13654	M6601	36789	Pin Support Motor for 13654	P3353	17456	Washer U6592 5 for 13654	R6508
36740	Honing/Finishing Stone for 13654	M6622	36791	Pulley Pin for Knife for 13654	P3382	36882	Washer U6592 5 Stainless Steel for 13654	R6508X
36741	Spring 2.9x4x12 Stainless Steel for 13654	M7001	36792	Pin Knife Pulley for 13654	P3391	17457	Washer U6592 6 Stainless Steel for 13654	R6512X
36743	Spring 9.9x0.7x7 Stainless Steel for 13654	M7016	60761	Pin Tray for 13654	P3427	16968	Washer U65928 for 13654	R6520
36744	Spring 10.5x1x19 Stainless Steel for 13654	M7023	36793	Pin.Handle for 13654	P3430	36884	Washer U6592 8 Stainless Steel for 13654	R6520X
17380	Spring 13.4x1.3x30 Stainless Steel for 13654	M7030	36797	Pivot Capotina LG.55 for 13654	P3454	17458	Contact Washer for 13654	R6806
19776	Spring 14x1.5x60 for 13654	M7032	60809	Wheel Shaft for 13654	P3459	60829	Washer 6.2x9.8x0.3 for 13654	R6807
19782	Spring 19.5x1.5x16.7 for 13654	M7050	36802	Knob Blade Cover Shaft for 13654	P3566	16969	Washer 18.2x25x0.5 for 13654	R6840
17381	Spring 22 5x1 8x18 for 13654	M7052	36807	Carriage Product Table for 13654	P441121	77540	Washer 6.2x14x0.6 for 13654	R6854
19250	Spring 24.8x1.8x15 for 13654	M7071	19831	Gauge Plate Flat Bar for 13654	P4621	19676	Washer for 13654	R6870
36746	Spring 7x0.8x23 Cam for 13654	M7076	19834	Guide Index Arm C for 13654	P4661	60782	Washer for 13654	R6877
36750	18.5x20.9x1.2 Bar Carriage Spring for 13654	M7122	19835	Carriage Guide for 13654	P4675	16972	Washer 5.5x19x2.5 for 13654	R6884
60806	Spring for 13654	M7124	36831	Flat for 13654	P4776	36894	Special Washer 17.2x40x2.2 for 13654	R6905
60830	Sharpening Assembly Deflector for 13654	M7125	36832	Flat Support Terminal Block for 13654	P4787	36895	Eccentric Washer Special for 13654	R6911
60822	Sharpening Stone Pin Spring for 13654	M7126	36833	Slide Rail 10x325x3 (Lexan) for 13654	P4817	60811	Wheel for 13654	R6912
36753	Terminal Block AL17/2 for 13654	M8050	60794	Bracket for 13654	P4822	60824	Bushing for 13654	R6913
36755	Terminal Block AL17-1/2 for 13654	M8052	36835	Indexing Casting for 13654	P4863	60769	Rotor for 13654	R8054
60777	Terminal Block Assy for 13654	M8090	36836	Flat Spacer Supp.Resisten. for 13654	P4873	36900	EL.Box Sarel 356 for 13654	S1018
60765	Motor 220/50 for 13654	M8356	17437	Foot for 13654	P5017	17465	Ball 4.76 for 13654	S3015
78271	Motor 220/50/1 for 13654	M8357	36840	Assy. Plate for 13654	P5538	77541	Index Arm for 13654	S3802
19791	Oiler Oil Cap with Screw for 13654	O4040	60788	Meat Tray Grip Lever for 13654	P6805A	60833	Stainless Steel Cylindrical Pin 3x8 for 13654	S7420
17386	Rubber Shock Absorber for 13654	P1001	36849	Assy Hand-Grip for 13654	P6968	60798	Stainless Steel Cylindrical Pin 3x22 for 13654	S7422
17388	R.Shock Absorb.12x19x2 for 13654	P1012	36851	Stud Handle for 13654	P7404	60797	Dowel for 13654	S7440
36760	Pin Tray Shock-Absorber for 13654	P1025	36853	Cord Protection for 13654	P7851	36914	Stainless Steel Pin 3x12 for 13654	S7512
17392	PL.Shock Absorb.8.5x20 for 13654	P1034	60804	Blade Protection for 13654	P7923	19682	Pin 8x70 for 13654	S7523
36761	Shock Absorber for 13654	P103401	36855	PBC Insulating Protection for 13654	P7925	36920	Pin 4x25 for 13654	S7526
17403	Deflector 18209 for 13654	P1134	36858	Reduction Pulley for 13654	P8006	36921	Stainless Steel 4x7 Pin M.C for 13654	S7527
36771	Paralama Esterno for 13654	P1604	36859	Motor Pulley for 13654	P8008	36922	Pin M.E.U6875 5x36 for 13654	S7539
36772	Blade Cover for 13654	P1611	36861	Pulley for 13654	P8053	19686	Pin 3x8 for 13654	S7542
17415	Strain Relief for 13654	P2008	23485	Switch Pusher Red Color for 13654	P8602	19688	Pin 2x12 for 13654	S7552
36777	Strain Relief Motor Cover for 13654	P2013	23486	Switch Pusher Green Color for 13654	P8603	60812	Wheel Pin for 13654	S7555
17417	Pin Grinding for 13654	P3221	36864	Switch Pusher INT90 for 13654	P8605	36927	Pin M.I.S1 D1471 6x20 for 13654	S7568
60827	Honing Stone Shaft and Nut for 13654	P322101	36873	Resistor 50W 22 OHM for 13654	R4002	36930	Pin M.E.U6873 3x22 for 13654	S7612
19820	Pin Coated Bearing for 13654	P3253A	19656	Potentiometer for 13654	R4031	60816	Tightening Screw for 13654	S7620

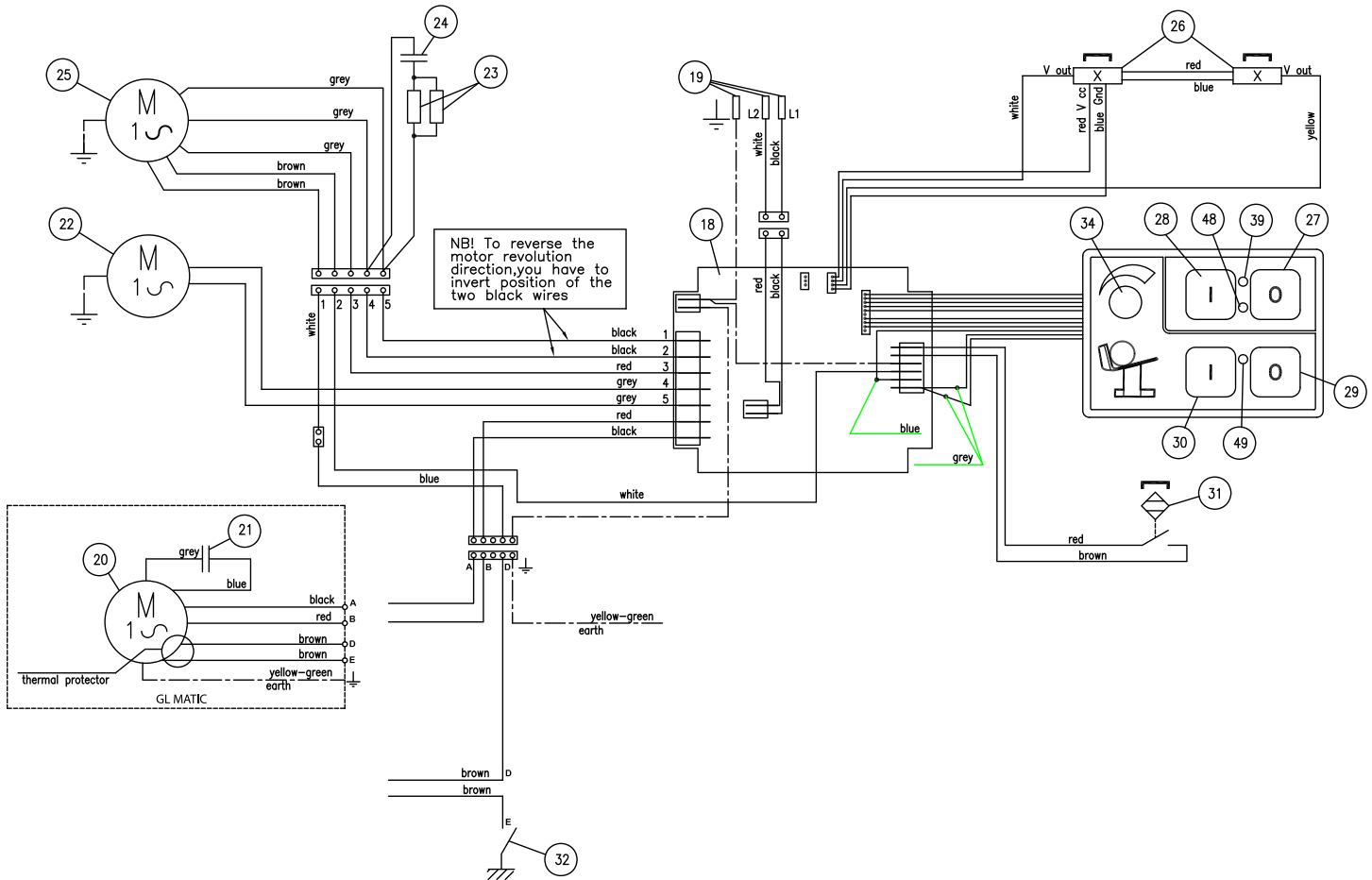
Parts Breakdown

Model MS-IT-0300-A 13654

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
60810	Wheel Shaft Dowel Pin for 13654	S7621	36990	Assy Blade Cover Fastener M8-L201 for 13654	T5002	19913	Screw M8x45 for 13654	V6331
60770	Stator 230V/50Hz/1 for 13654	S8510	36992	Belt Fastener 9 for 13654	T5022	37056	Stainless Steel Screw M6x12 U5931 for 13654	V634515
36935	Supporto Plate for 13654	S880421	60768	Motor Housing Screw for 13654	T5024	37061	Screw TE U5739 M8x35 INOX for 13654	V6411X
36945	Carriage Pulley Bracket for 13654	S8907	19886	Blade Cover Fastener for 13654	T5032	37063	Screw TE U5739 M6x12 for 13654	V6414
36946	Bracket for 13654	S8910	36996	Knife Shaft Assy for 13654	T8044	37067	Screw TE U5739 M5x20 for 13654	V6423
36953	Support Switch INT90 for 13654	S9049	19902	Bracket for 13654	T8521	37071	Screw TE U5739 M6x10 Stainless Steel for 13654	V6450X
36954	Support Switch INT90 for 13654	S9050	37001	Plastic L=147 for 13654	T9673	16986	Screw TE U5739 M8x20 for 13654	V6460
36959	Bracket Magnet for 13654	S9112	37002	Tube for Electrics for 13654	T9695	37072	Screw TE U5739 M8x20 Stainless Steel for 13654	V6460X
36960	Switch Bracket for 13654	S9113	37003	Alu Gauge-Plate for 13654	V302905	37073	Screw TE U5739 M8x25 Stainless Steel for 13654	V6461X
36961	Bracket for 13654	S9134	37012	Fan 120x120x38 230V/50Hz for 13654	V4012	37074	Screw TE U5739 M8x30 Stainless Steel for 13654	V6462X
17482	Pusher Bracket for 13654	S9135	37020	Screw M5x8 U5923 for 13654	V6028	60831	Screw TE AUT.D7976 M4.8x9.5 for 13654	V6486
36962	Support Terminal Block for 13654	S9148	60799	STEI Screw U5929 5x10 for 13654	V6064	37077	Screw TSP U6109 M4x6 INOX for 13654	V700615
19181	Bracket Support for 13654	S9192	37023	Screw STEI U5929 M5x5 for 13654	V6065	17497	Screw TSP U6109 M5x15 Stainless Steel for 13654	V7014X
36966	Supporto Laterale Anello Paralama G for 13654	S9195	19691	Grub Screw M6x6 for 13654	V6066	37081	Screw TSPEI U5933 M8x80 INOX for 13654	V7039
36969	Sharpener Cover Support for 13654	S9198	37024	Screw STEI U5929 M6x6 for 13654	V6066X	37082	Screw TSPEI U5933 M6x15 for 13654	V7047
36970	Knife Cover Ring Support for 13654	S9202	19692	Screw M6x8 for 13654	V6067	17500	Stainless Steel Screw TSPEI U5933 M8x30 for 13654	V7053X
60796	Sharpener Support for 13654	S9205	19695	Screw M10x30 for 13654	V6080	37085	Screw 8x25 for 13654	V705616
60808	Sharpener Lever Support for 13654	S9207	37031	Screw STEI U5929 M8x16 for 13654	V6083	17503	Screw M5x13 for 13654	V7908
60803	Mobile Protection Support for 13654	S9208	37034	Stainless Steel Screw M8x4 U5931 for 13654	V620615	19717	Screw M6x50 for 13654	V7917
36973	Supporto Micro Magnetico EFF.Hall for 13654	S9230	37035	Screw TC U6107 M5x10 for 13654	V6210	19720	Screw M6 for 13654	V7934
36974	Carriage Plexi Support for 13654	S9238	19699	Screw M4x25 for 13654	V6231	37100	Carriage Screw for 13654	V8017
60791	Sharpener Support - Assy for 13654	S9289	60787	Screw M4x25 for 13654	V6233	16987	Special Screw M6x15 for 13654	V8020
78285	Fan Support for 13654	S9315	37040	Screw TCEI U5931 M8x20 for 13654	V6253	37102	Screw M6x20 for 13654	V8035
19877	Rubber Cap for 13654	T1001	37041	Stainless Steel Screw M8x20 for 13654	V625315	19920	Screw M8x30 for 13654	V8036
17483	Rubber Cap for 13654	T1003	37046	Screw TC AUT.D7971 2.9x6.5 for 13654	V6274	37103	Screw M5x15 for 13654	V8038
36981	Rubber Cap for 13654	T1004	60776	Screw TC AUT.D7971 3.5x13 for 13654	V6277	37104	Threaded Stud for 13654	V8042
36982	Heyco Cap SP-468 Diam.12 for 13654	T1022	19706	Screw for 13654	V6278	37106	Stainless Steel Switch Screw M5x10 for 13654	V8048
36983	Rubber Cap Diam. 13.5 for 13654	T1023	37049	Screw TC AUT.D7971 4.2x22 for 13654	V6284	37107	Stainless Steel Screw M6x30 for 13654	V8052
60774	Bushing for 13654	T1025	37050	Screw TC AUT.D7971 4.2x9 for 13654	V6285	37108	Special Fixed End Screw M6x17 for 13654	V8056
19879	Label for 13654	T1603	37051	TCEI Screw 6x45 U5931 for 13654	V6286	19726	Screw M5x21 for 13654	V8059
19880	Label for 13654	T1606	37052	Screw TC AUT.U6951 4.2x16 for 13654	V6291	37109	Screw TTQST M8x25 U5732 INOX for 13654	V8066
19882	Label Plate for 13654	T1617A	77599	Screw TC AUT.D7981 4.2x16 for 13654	V6292	37112	Stainless Steel Screw M8x4 for 13654	V8085
19883	Label Oil for 13654	T1690	37053	Screw AUT. U6954 3.9x25 for 13654	V6293			
36988	Targhetta Autoadesiva Comandi for 13654	T1753	37054	Screw TBTC AUT.U6954 2.9x9.5 for 13654	V6301			

Electrical Schematics

Model MS-IT-0300-A 13654



Position	Description	Position	Description	Position	Description
18	Printed Circuit Board	25	Carriage Motor	32	Blade Cover Contact
19	Power Cord	26	Hall Effect Switch	34	Carriage Stroke Adjustment
20	Blade Motor	27	Blade Stop Push Button	39	LED Power Supply
21	Capacitor 14uF	28	Blade Start Push Button	48	LED Blade Start
22	Fan	29	Carriage Stop Push Button	49	LED Product Holder Start
23	Resistance 50W	30	Carriage Start Push Button		
24	Capacitor 35uF	31	Carriage Microswitch		



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Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

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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.

