



Oil Filter
Model OF-CN-0050
Item 23334
Instruction Manual



Revised - 04/13/2023



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Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution 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

- The power line and the socket shall be connected to the earth wire to ensure safety.
- To filter the high-temperature oil, the operators shall be equipped with proper protection such as high-temperature resistant gloves and protective clothes.
- For normal operations, one person operates and one person supervises.
- Keep the product away from the elder, young children and those persons who have not been trained about electromechanical equipment or high-temperature knowledge.



Safety and Warranty

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	OF-CN-0050
Capacity	50 L / 52.8 QT
Power	0.25 HP / 200 W
Filter Speed	12 L / 12.7 QT per minute
Electrical	110-120V / 60Hz / 1
Size of Filter Paper	12.6" x 17.3" / 320 x 440mm
Weight	99.2 lbs. / 45 kgs.
Dimensions	31" x 17.8" x 29.9" / 800 x 452 x 760mm
Item Number	23334

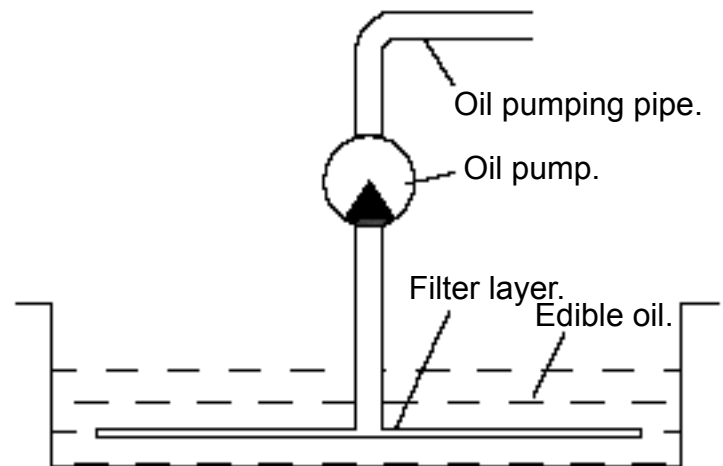
Installation

- Remove the outer package and check for any damage. In case any abnormal conditions are found, please contact the distributor for solutions.
- Unload the intact product and install the oil drain pipe and the oil suction pipe as shown in the drawing.
- Ensure that each pipe is well connected, then use the damp and hot towel to clean the inside of the bowl. Turn off the switch of this equipment and insert the plug into the 10A socket. Please prepare the independent socket so as to ensure the normal operation of this equipment.
- Turn on the switch for about 30 seconds to check whether the operation is normal. The operation is considered normal if air pressure discharge can be felt by hand at the oil outlet. Note that the testing time shall not exceed 30 seconds!
- In case of any abnormal conditions, please contact the local distributors. Normal operations can be carried out if everything is normal.

Operation

Under the temperature of 120°C / 248°F, the edible oil is discharged and flows to the oil filter cart through the oil drain valve. The edible oil passes the oil pumping system which is equipped with the filter paper, and the residue and the powder are filtered by the filter paper. The clean oil is pumped to the fry bowl of the fry stove again.

Note that the oil must be clean. The capacity of the oil filter cart is 30L / 31.7 QT. When the capacity of the fry bowl exceeds 28L / 29.6 QT, other containers shall be used. The capacity of the normal fry bowl is less than 28L / 29.6 QT.



OPERATION

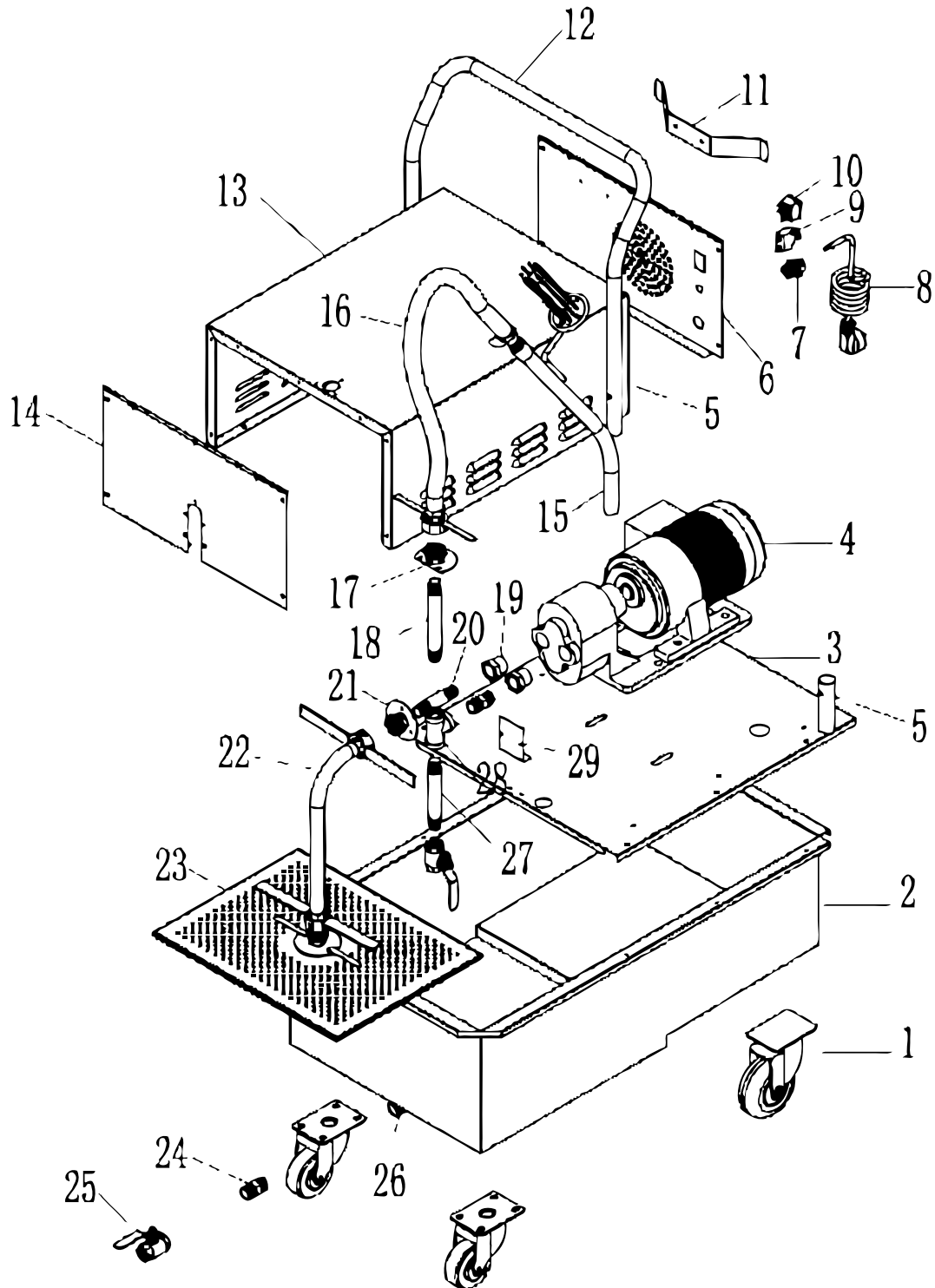
- Loosen the butterfly type handle which is vertically inserted into the bowl and under the oil suction pipe, take out the perforated plate.
- Open the filter paper and put the perforated plate into the filter paper.
- Fold the filter paper with the seal facing downwards. Put it flat at the bowl bottom and tighten the nuts of the butterfly type handle. Note that it must be flat!
- Put the hot oil into the bowl. Operators must keep away from the oil properly to avoid being scalded. After oil draining is completed, pump the oil.
- Hold the oil pipe with hand. Lower the oil drain port as low as possible to avoid splashing and hurting people. Turn on the red power switch to begin pumping oil for filtration. Oil can be pumped out in about 5 minutes. Do not pump while there is no oil in it.
- Insert the oil pipe into the original position after pumping is over to let the residual liquid in the pipe flow back. Note that back flowing shall be thorough so that the residual liquid will not become solidified under low temperature (below 38°C / 100.4°F) and thus obstruct the oil circuit.

Troubleshooting

Problem	Cause	Solution
The motor does not rotate.	Check whether the oil temperature is too high. When the temperature exceeds 150°C / 302°F, the over-temperature protection motor is deenergized.	After the oil temperature drops, press the red button behind the motor.
Oil can not be pumped.	Check whether the oil pipe interface is loose or whether there is any air leak	Make connection again.
	The oil circuit is obstructed.	Clear the circuit, or heat it until the obstruction melts.
Pumped oil is not clean.	Oil filter paper is not flat and has air leak.	Lay it flat again.

Parts Breakdown

Model OF-CN-0050 23334





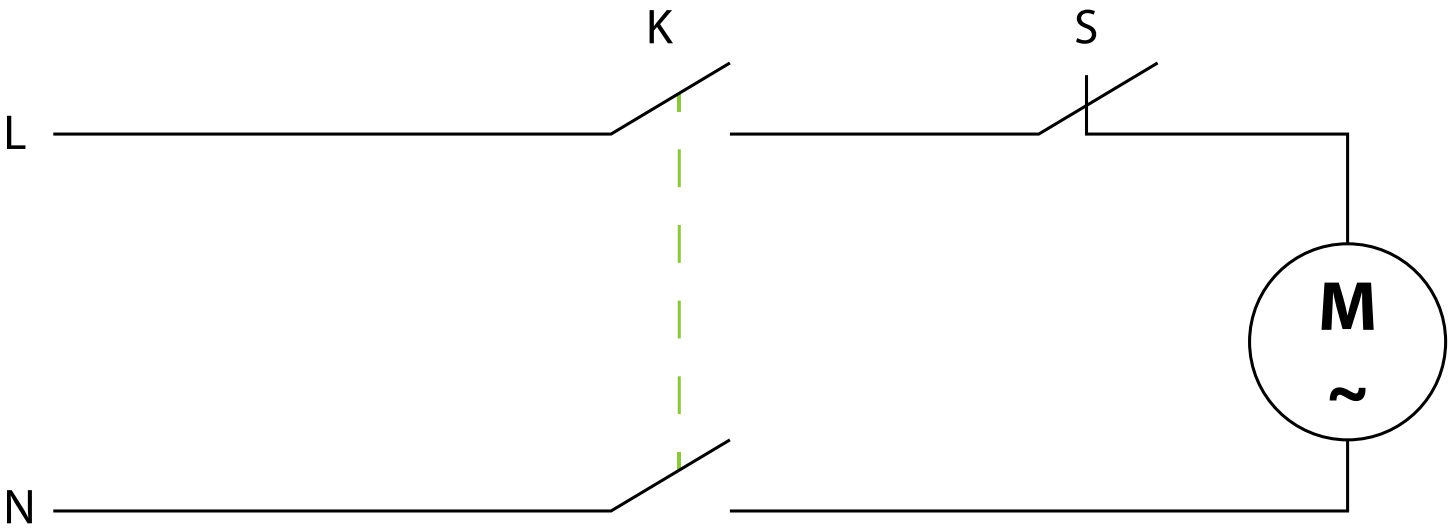
Parts Breakdown

Model OF-CN-0050 23334


Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
61952	Wheel for 23334	1	61962	Power Cord Hanger for 23334	11	61972	Inch Male Screw (2) for 23334	21
61953	Oil Tank for 23334	2	61963	Handrail for 23334	12	61973	Fuel Sucking Pipe for 23334	22
61954	Base for Oil Pump for 23334	3	61964	Electric Box Cover for 23334	13	61974	Filter Net for 23334	23
61955	Oil Pump for 23334	4	61965	Front Board for Electric Box for 23334	14	61975	Inch Male Screw Connection for 23334	24
61956	Handrail Holder for 23334	5	61966	Oil Outlet for 23334	15	61976	Oil Release Valve for 23334	25
61957	Back Board for Electric Box for 23334	6	61967	Oil Pipe for 23334	16	61977	Inch Angle Pipe for 23334	26
61958	Holder for Power Cord for 23334	7	61968	Inch Male Screw (1) for 23334	17	61978	Inch Steel Pipe (123mm) for 23334	27
61959	Power Cord for 23334	8	61969	Inch Steel Pipe (143mm) for 23334	18	61979	Three Direction Pipe Connection for 23334	28
61960	Overload Switch for 23334	9	61970	Conversion Screw for 23334	19	61980	Front Board Strengthening for 23334	29
61961	Power Switch for 23334	10	61971	Inch Steel Pipe (78mm) for 23334	20			

Electrical Schematics

Model **OF-CN-0050** 23334



NEMA
5 - 15P
125VAC / 15 AMP



K	Switch	M	Motor	S	Overload Protection Switch
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Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

