



Gear-Driven Meat Slicer
Model MS-IT-0330-F
Item 31438
Instruction Manual



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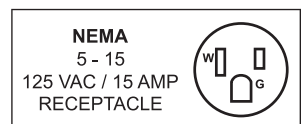


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General Information

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

ELECTRICAL SUPPLY

Check that the voltage corresponds to the label data.

1. Connect the machine to the socket.
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.



Safety and Warranty

4. Press the green pushbutton to start the blade rotation (pilot light on).
5. The blade must rotate in the counterclockwise direction.

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 LABOR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MS-IT-0330-F
Blade	13" / 330mm
Power	350 W / 0.47 HP
Slicing Volume*	8 hours or more
Slicing Capacity	□ 10.6" x 6.7" / 269 x 170mm ○ 9.5" / 240mm
Cut Thickness	0 - 0.6" / 0 -14mm
IP	65
RPM	240
Electrical	120V / 60Hz / 1
Weight	94.8 lbs. / 43 kgs.
Packaging Weight	110 lbs. / 50 kgs.
Dimensions	26.4" x 29.7" x 20.9" / 670 x 754 x 530mm
Packaging Dimensions	32.7" x 28" x 26.7" / 831 x 711 x 678mm
Item Number	31438

Installation

The slicer must be placed on a plane, horizontal, anti-skid and stable surface, fit for carrying its weight. The recommended height of the work top is about 800 mm. Check there are no obstacles for the product holder stroke.

PRELIMINARY CLEANING

Clean off the protective oil from the slicer.

Operation

WARNING

The following products are not sliceable:

- Inedible products.
- Products with bones.
- Frozen products.

Check that the slicer is off and position the slice thickness control on zero.

HOW TO LOAD THE PRODUCT TO CUT

1. Place the product to cut against the product holder and the thickness plate sides.
2. Lay the last slice device on the product to cut, far from the slice thickness plate. The product is fed to the slice thickness plate by gravity, this makes the cut easier.
3. Rotate the slice thickness control onto the cutting thickness you wish.
4. Press the green pushbutton to start the blade.
5. At constant speed feed the product holder to the blade stroke end then return to the operator and repeat the operation.
6. When the work is over, pull the product holder towards the operator, press the red button to turn the blade off and rotate the slice thickness control on zero.

HOW TO LOAD SHORT PRODUCTS (LAST SLICE)

Check that the slicer is off and position the slice thickness control on zero.

WARNING: Do not use your hands to push the products towards the blade.

1. Place the product to be cut against the wall of the product holder and the slice thickness plate.
2. Push the goods against the slice thickness plate using the last slice device.
3. Rotate the slice thickness control onto the cutting thickness you wish.
4. Press the green pushbutton to start the blade.
5. At constant speed feed the product holder to the blade stroke end then return to the operator and repeat the operation.
6. When the work is over, pull the product holder towards the operator, press the red button to turn the blade off and rotate the slice thickness control on zero.

Maintenance

BLADE SHARPENING

Whenever the cut is not satisfactory, sharp 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 10 mm 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. Contact a customer servicing.

1. Clean the blade removing any greasy residue.
2. Make sure that the machine is off.

Maintenance

3. Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.
4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Put the sharpener device.
7. Push the green button 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.
WARNING: for a suitable effect please execute sharpening for 10-15" approx.
9. Press the red stop pushbutton.
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.

SHARPENER DEVICE REMOVAL

To facilitate the cleaning of the sharpening grinder, remove the sharpener device pulling it upwards.

WARNING: Do not immerse in water or detergent the sharpening device.

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.

MAINTENANCE

Disconnect the plug from the power point and take the slice thickness control on zero. We advise to wear protective gloves during all the cleaning and maintenance operations.

ELECTRIC CABLE CHECK

Periodically check the electric cable wear.

SPARE PARTS

In case of parts replacement, ask only original spare parts.

CLEANING

If you do not use the machine for long time, always carry out a deep cleaning of the machine before using it. For the cleaning of all the open parts use a dampen cloth.

WARNING: Do not use water jet.

COMPONENTS REMOVAL

DANGER: During the cleaning operations be careful: danger of accident.

PRODUCT HOLDER

1. Position on zero the slice thickness control.
2. Loosen up completely the product holder clamping handle rotating it counterclockwise.
3. Pull the product holder towards the operator to block it. The metallic click means that the product holder is clamped.
4. Lift the pusher from the guide bar.
5. Lift the product holder slipping it off from its support.
6. Clean the product holder.

IMPORTANT: The slice thickness control is clamped on zero.

SLICE DEFLECTOR

1. Loosen the fixing screws and remove the slice deflector.

BLADE COVER

1. Loosen the blade cover fastener handle rotating it counterclockwise.
2. Push the handle in the direction of the blade.
3. Lift the blade cover.

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

BLADE CLEANING

DANGER: During the cleaning of the blade, be careful of any accidental contact with the blade.

1. Mop up the front side of the blade with a dampen cloth and move slowly from the centre to the edge of the blade, as shown by the arrow in the picture.
2. Clean in the same way the back side of the blade.
3. Dry with a cloth both sides of the blade.
4. After cleaning, fix the blade cover.
5. Insert the fastener and screw to block the blade cover.

Clean all the pieces in warm water and washing-up liquid. Rinse them with hot water and dry them. Assemble the machine following in reverse the procedure described above.

GUIDES LUBRICATION

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use oil SHELL ONDINA 15 or ESSO MARCOL 82.

Maintenance

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER:

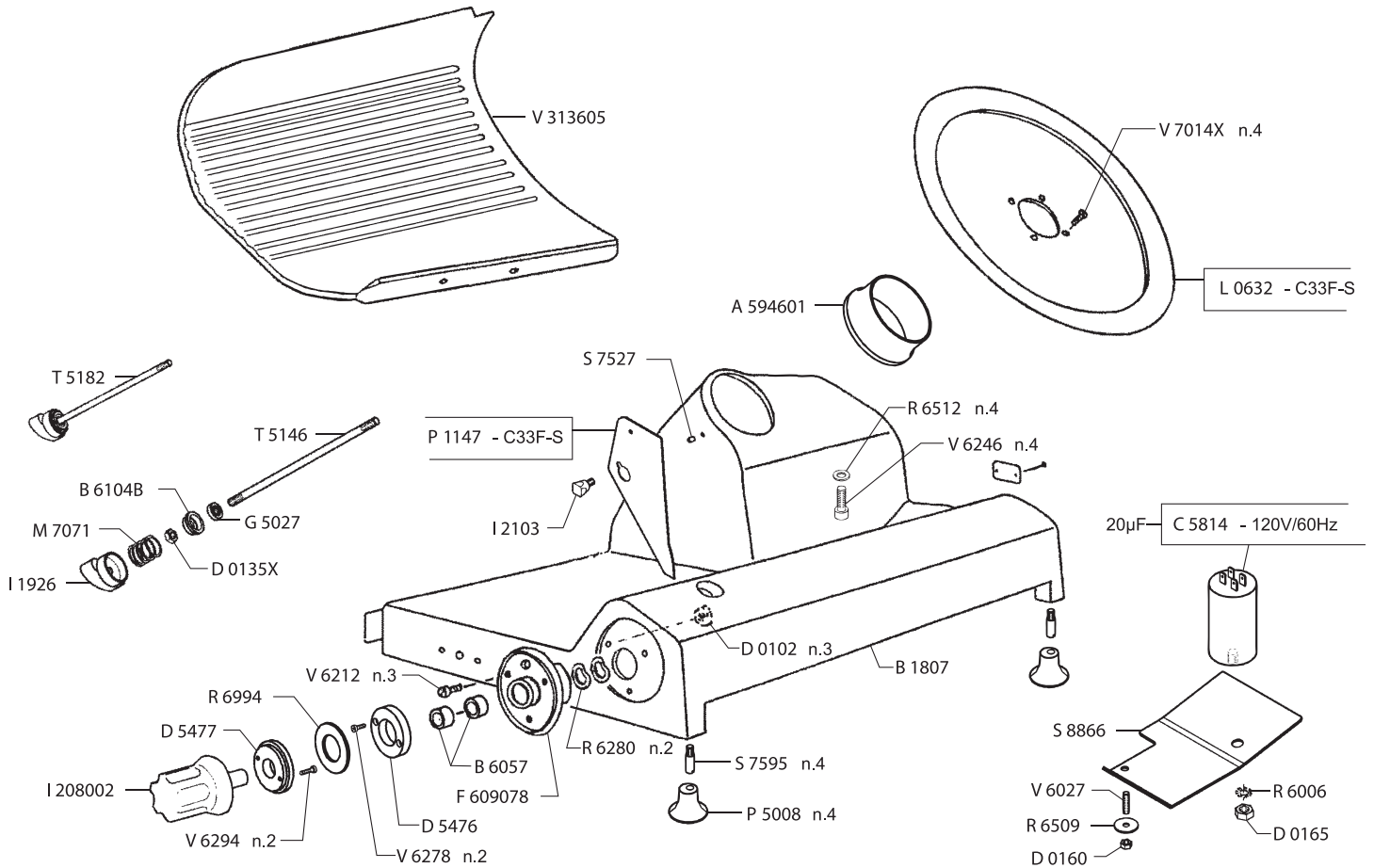
1. Drop some oil on the bar.
2. Let the last slice device slide on the guide bar.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER CARRIAGE:

1. Push the product holder towards stroke end.
2. Lift the slicer.
3. Drop some oil on the bar.
4. Place the slicer on the work top, push the product holder to and from.

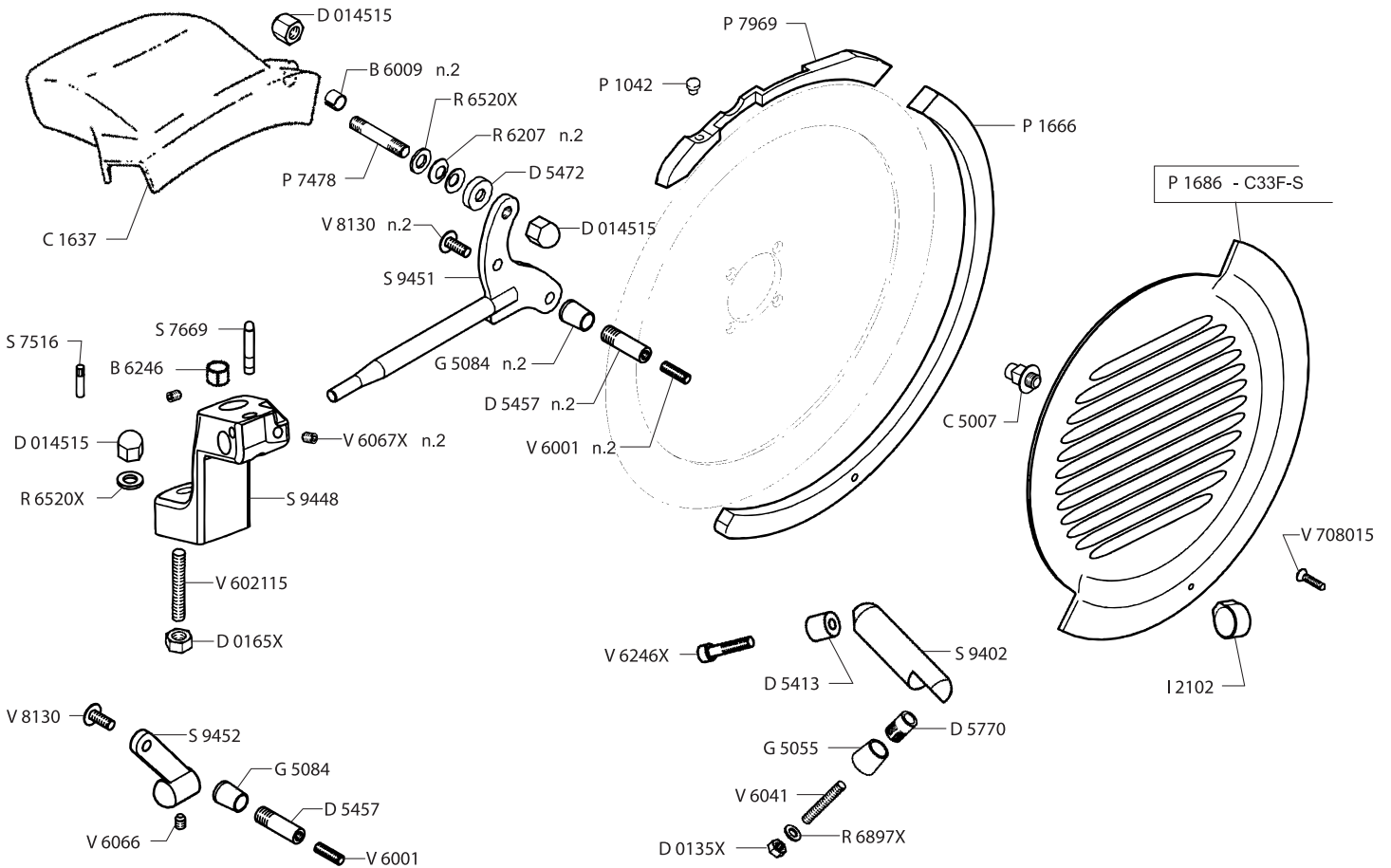
Parts Breakdown

Model MS-IT-0330-F 31438



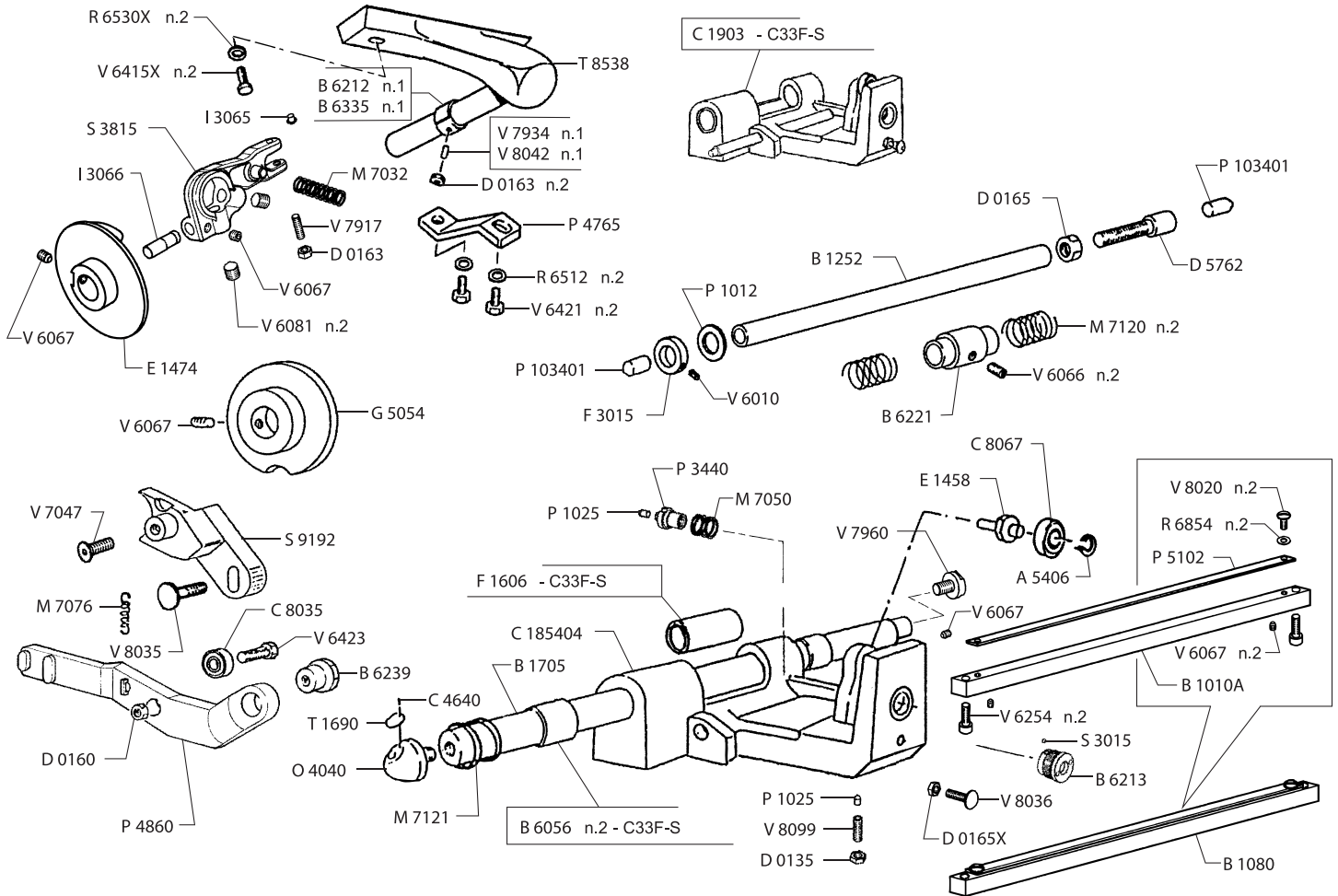
Parts Breakdown

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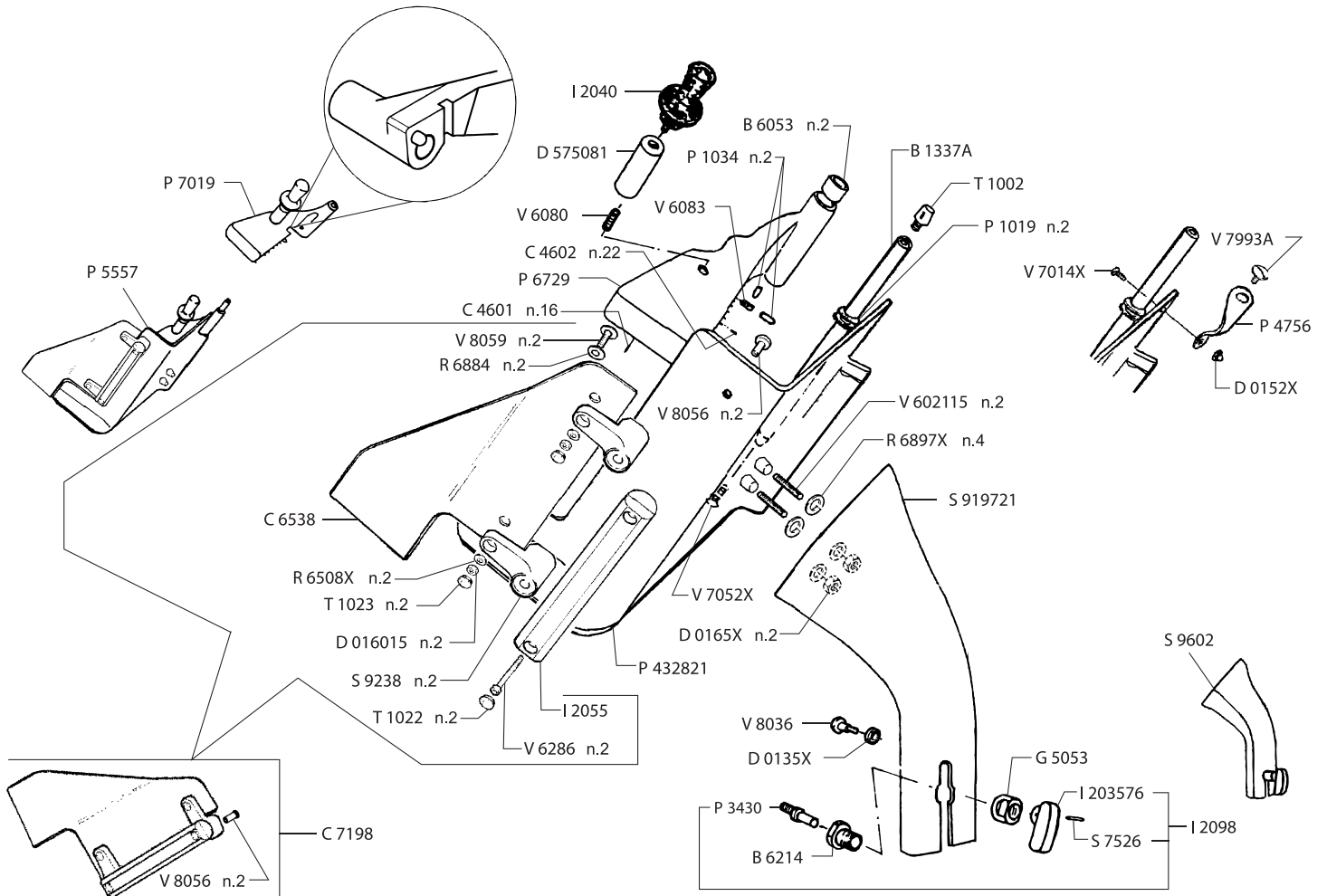
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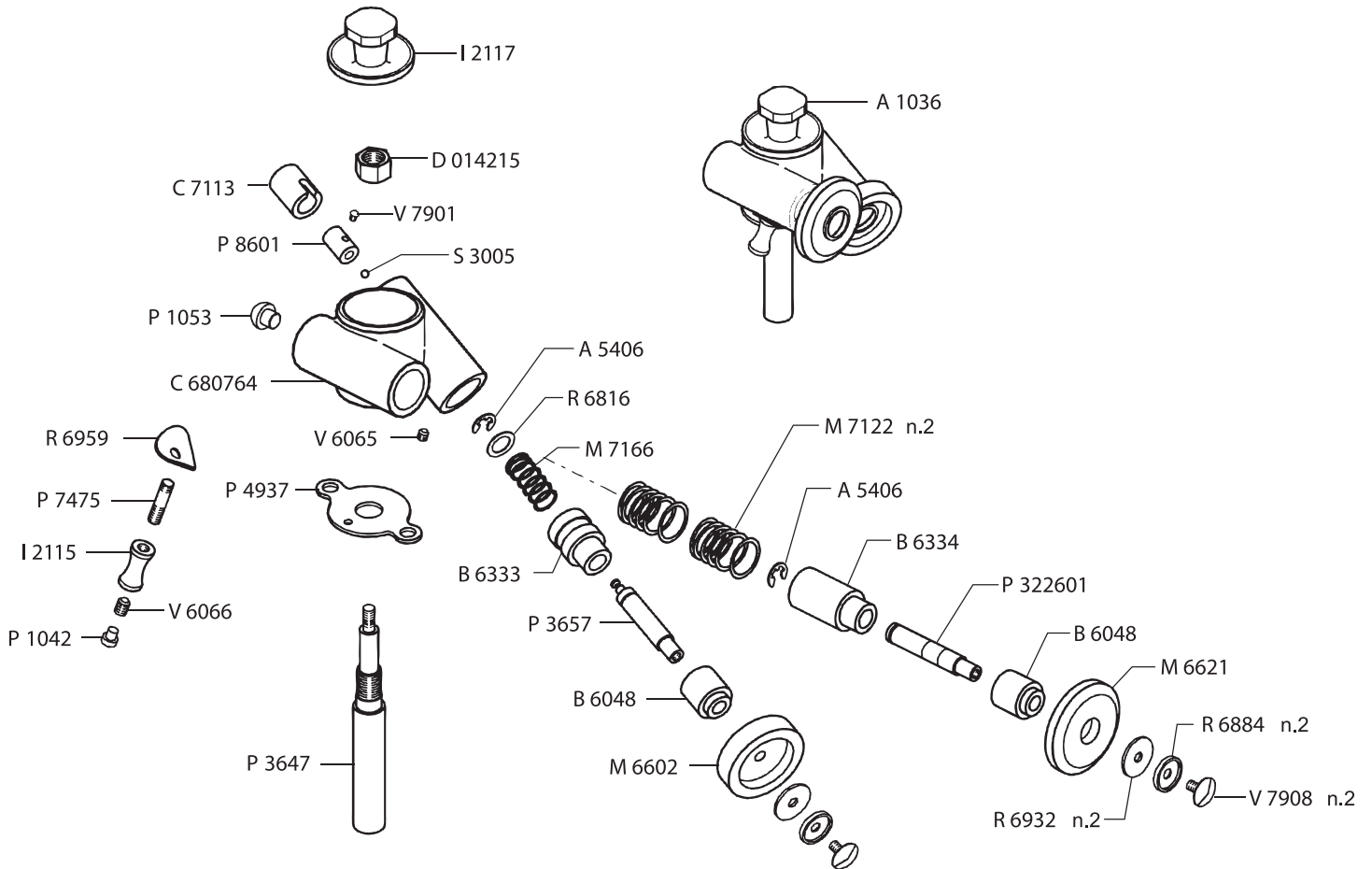
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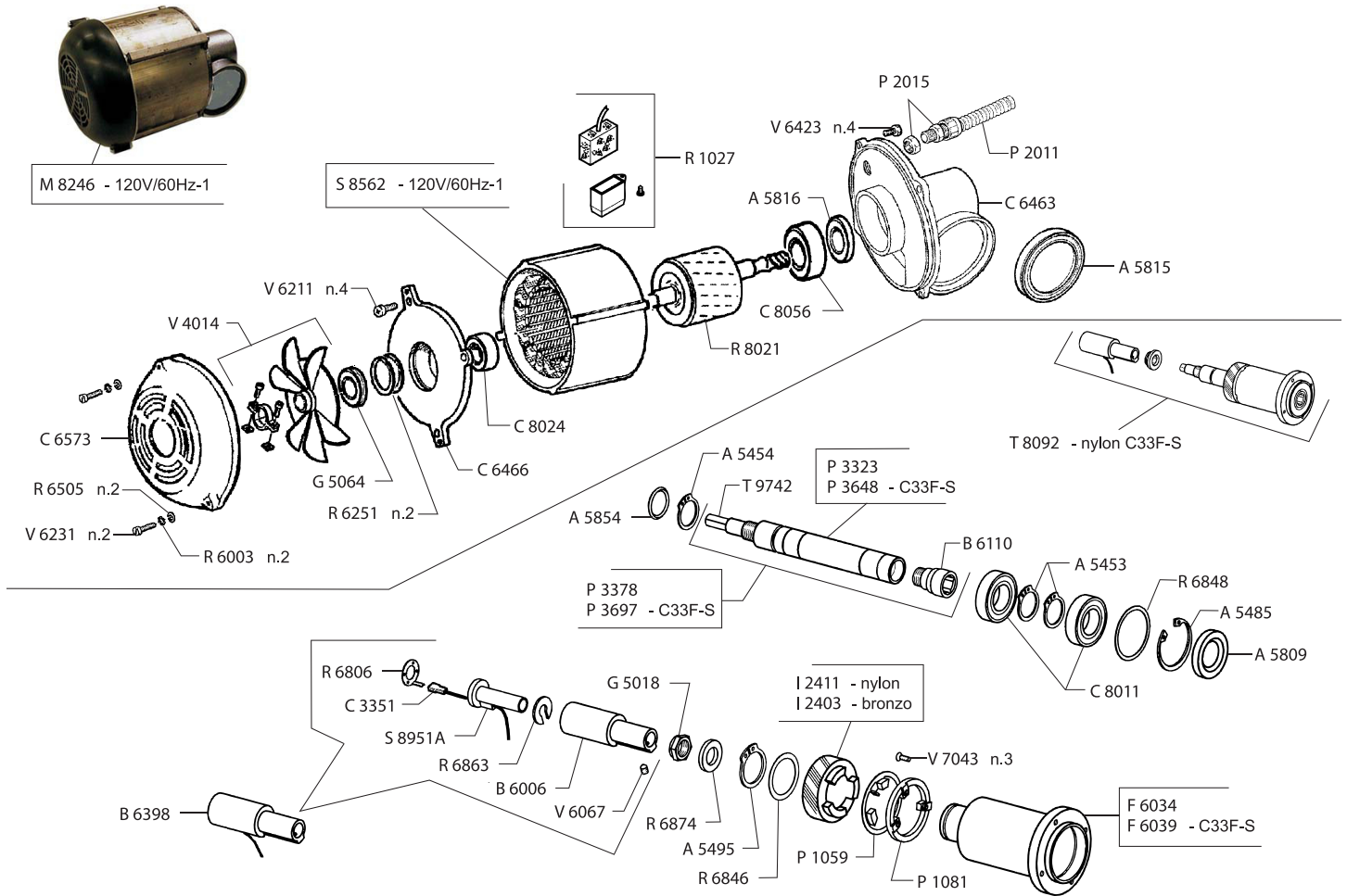
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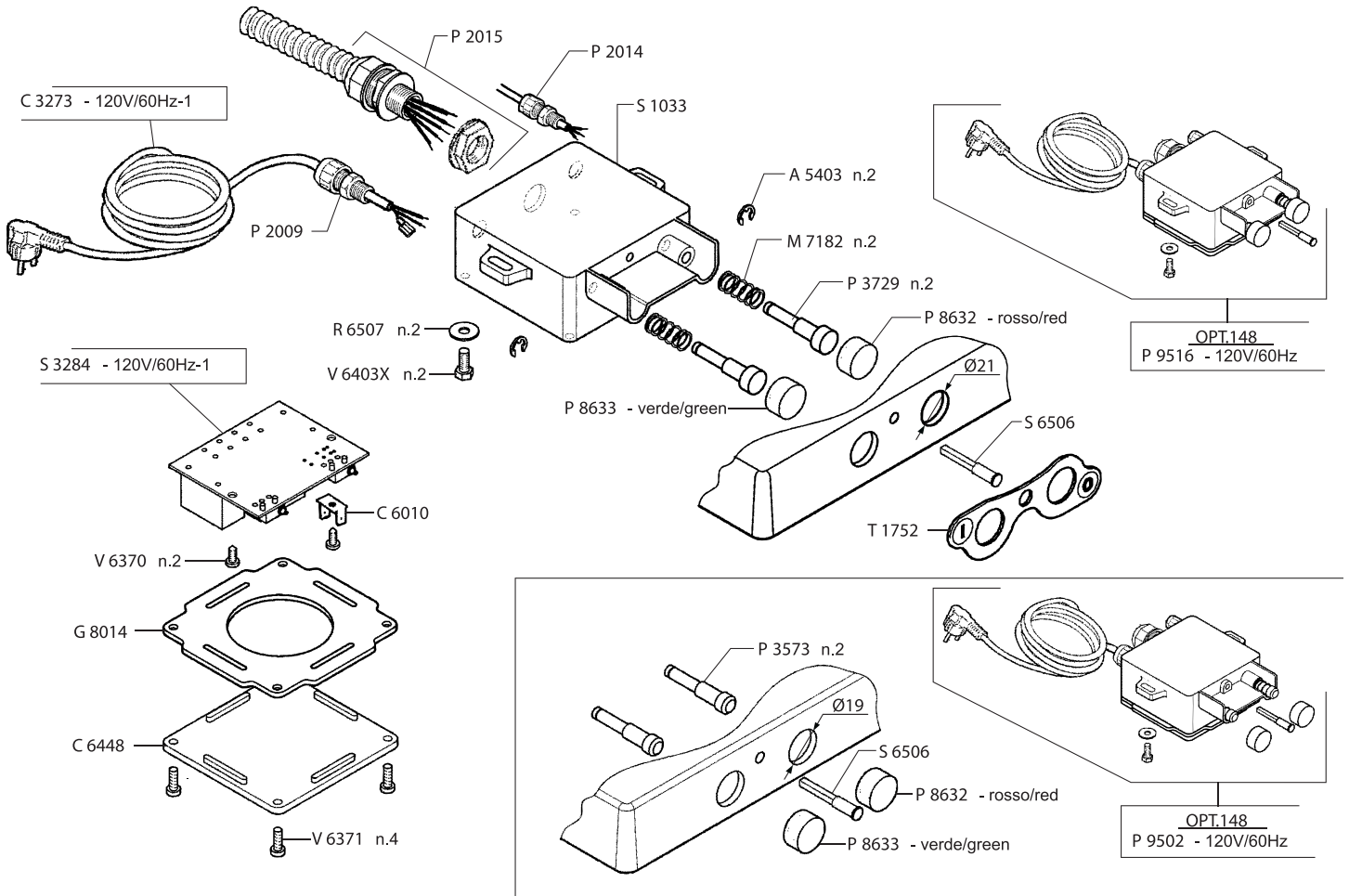
Parts Breakdown

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Parts Breakdown

Model MS-IT-0330-F 31438



Parts Breakdown

Model MS-IT-0330-F 31438

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36535	Assy Sharpener for 31438	A1036	78677	Bushing Fastener Guard Knife C for 31438	B6398	36648	Nut U5588 M8 for 31438	D0165X
17279	Ring EL.Benzing 5 for 31438	A5403	36584	All Sharpener Cover for 31438	C1637	36653	Spacer for 31438	D5413
16902	Ring EL.Benzing 8 for 31438	A5406	36591	Carriage Support for 31438	C185404	36654	Spacer per Registro M10 p.1x33 for 31438	D5457
17281	Ring EL.Seeger Ext.25 for 31438	A5453	36593	Assembled Carriage for 31438	C1903	65614	Spacer Fixing Sharpener Cover for 31438	D5472
77585	Ring EL.Seeger Est.25 Ser.Heavy for 31438	A5454	36597	Power Cord 2P+T 15A 125V for 31438	C3273	AI247	Spacer per Impugn.Lato Flange for 31438	D5476
19484	Ring 52 for 31438	A5485	65610	Cord 0.5 LG.750 Coverblade Microswitch for 31438	C3351	AI248	Spacer per Knob for 31438	D5477
19612	Ring 33 for 31438	A5495	17316	Pin 8.5mm for 31438	C4601	36659	Hand Grip-Knob Spacer for 31438	D575081
17283	Oil Seal 25x52x10 for 31438	A5809	17317	Pin.11 for 31438	C4602	36661	Carriage Shock Absorber Spacer for 31438	D5762
17285	Oil Seal 60x75x8 for 31438	A5815	36601	Rivet 1.9x5 for 31438	C4640	60786	Locknut Spacer for 31438	D5770
19493	Oil Seal 25x47x07 for 31438	A5816	36607	Blade Cover Bolt Keeper 14x14M for 31438	C5007	17345	Cam Bearing 13655 for 31438	E1458
17288	O-Ring 3081 20.24x2.62 for 31438	A5854	36609	Capacitor 20 µF 250V for 31438	C5814	69701	Black Plastic Cam 25mm (New Style) for 31438	E1474
65609	Sealing Ring Shaft for 31438	A594601	74403	Connector Faston 2 Poles Male for 31438	C6010	36682	Unhook Friction Clasp 12x22x8 for 31438	F3015
17290	Carriage Bar for 31438	B1010A	36613	Cover per Box S1033 for 31438	C6448	17348	Flange Knife C for 31438	F6034
60431	Complete Carriage Rail Assembly for 31438	B1080	78266	Front Motor Cover for 31438	C6463	77591	Support Blade Flange for 31438	F6039
36549	Shock Absorber Rod 12x185 for 31438	B1252	36615	Back Motor Cover for 31438	C6466	AI249	Handling Flange for 31438	F609078
19501	Meat Grip Rod A310 & C for 31438	B1337A	36616	Transparent Cover for Carr. Plate for 31438	C6538	17351	Locknut for 31438	G5018
60430	Carriage Shaft for 31438	B1705	36617	Motor Fan Cover for 31438	C6573	36689	Stainless Steel Locknut M8 for 31438	G5027
78270	Body for 31438	B1807	64361	Sharpener Body for 31438	C680764	36691	Ring for Bushing for 31438	G5053
17298	Bushing Fastener C for 31438	B6006	36628	Switch Cover 16x20 for 31438	C7113	36692	Ring for Cam for 31438	G5054
19618	Bushing 8x10x8 for 31438	B6009	AI246	Copertura Trasp.Assy Plate for 31438	C7198	36695	Ring Support Cap for 31438	G5055
16904	Bushing Sharpener for 31438	B6048	17334	Bearing 2Z-6205 25x52x15 for 31438	C8011	36697	Logging Lock Nut for 31438	G5064
16905	Bushing DU 16x18x15 for 31438	B6053	16925	Bearing 2RS-6204 20x47x14 for 31438	C8024	36698	Index Ring M10 p.1 h.17 for 31438	G5084
17304	Bushing for 31438	B6056	36630	Bearing 5x16x6.5 for 31438	C8035	36700	Seal for 31438	G8014
17305	Bushing DU 18x20x15 for 31438	B6057	36631	Bearing 2RS-6205 25x52x15 for 31438	C8056	17356	Fastener Handle for 31438	I1926
19630	Bushing Fastener for 31438	B6104B	16926	Bearing 2RS-6000 (10x26x8) for 31438	C8067	18220	Knob-Handling for 31438	I203576
78265	Bushing Funnel for 31438	B6110	19638	Nut M4 for 31438	D0102	17363	End Grip Handle for 31438	I2040
18648	Bushing for 31438	B6212	19639	Nut M8 for 31438	D0135	36713	Handle for Carriage for 31438	I2055
36563	Carriage Bushing for 31438	B6213	36637	Nut U5589 M8 Stainless Steel for 31438	D0135X	AE755	Adjustment Knob for 31438	I208002
36564	Bushing for Carriage Support lg.23mm for 31438	B6214	77508	Stainless Steel Nut U5588 M12 for 31438	D014215	36717	Knob Assy for 31438	I2098
36566	Bushing to Hold Carriage Springs for 31438	B6221	66365	Domed Nut Din 917 M8 Stainless Steel for 31438	D014515	36719	Cover Handle for 31438	I2102
36569	Fixing Lever Bushing for 31438	B6239	36639	Nut U5721 M5 Stainless Steel for 31438	D0152X	23632	Screw for 31438	I2103
36570	Bushing DU 16x18x20 for 31438	B6246	36643	Nut U5588 M5 for 31438	D0160	65621	Knob Ø12x25 M6 for 31438	I2115
36574	Bushing for 31438	B6333	36644	U5588 M5 Stainless Steel Nut for 31438	D016015	65622	Sharpener Body Knob for 31438	I2117
36575	Bushing for 31438	B6334	19644	Nut M6 for 31438	D0163	62453	Nylon Gear for 31438	I2403
36576	Bushing DU 28x32x25 for 31438	B6335	36647	Nut U5588 M8 for 31438	D0165	62350	Bushing Glide Dia 8x8 for 31438	I3065



Parts Breakdown

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36721	Cam Pin for 31438	I3066	79272	Knife Shaft for 31438	P3648	19674	Washer 44.5x51.5x0.2 for 31438	R6848
79578	Blade 330 57x4x286 for 31438	L0632	36805	Pivot for Grinding Stone for 31438	P3657	77540	Washer 6.2x14x0.6 for 31438	R6854
14787	Grinding Sharpening Stone 48x15x14.3 for 31438	M6602	77594	Assy Driving Pivot per T8093 for 31438	P3697	19675	Washer C for 31438	R6863
21644	F Stone 51x7x14.3 for 31438	M6621	AI250	Buttons Pin for 31438	P3729	36892	Washer 17x30x4 for 31438	R6874
19776	Spring 14x1.5x60 for 31438	M7032	36806	Carriage Plate for 31438	P432821	16972	Washer 5.5x19x2.5 for 31438	R6884
19782	Spring 19.5x1.5x16.7 for 31438	M7050	16960	Support Plate for 31438	P4756	36893	Stainless Steel Special Washer 8.5x24x2 for 31438	R6897X
19250	Spring 24.8x1.8x15 for 31438	M7071	36830	Flat Bar C for 31438	P4765	36897	Special Washer 5.5x22x1.5 for 31438	R6932
36746	Spring 7x0.8x23 Cam for 31438	M7076	36834	Index Casting C-H for 31438	P4860	65641	Special Washer X Sharpener 6x25x1 for 31438	R6959
19248	Spring 15.6x20x2.2 for 31438	M7120	65631	Plastic Body Sharpener for 31438	P4937	AI252	Washer Speciale 27x50x2 for 31438	R6994
36749	Carriage Bar Spring 25-28-1.5 for 31438	M7121	16961	Foot for 31438	P5008	78261	Rotor Stator H.50 for 31438	R8021
36750	18.5x20.9x1.2 Bar Carriage Spring for 31438	M7122	65632	Sliding Bearing Flat for 31438	P5102	36904	EL. Circuit Box 90x86 for 31438	S1033
36751	Spring for 31438	M7166	36842	Assy Meat Tray for 31438	P5557	19680	Ball 3 17 for 31438	S3005
65627	Button Spring for 31438	M7182	78235	End Grip for 31438	P6729	17465	Ball 4.76 for 31438	S3015
20263	Motor 120V/60Hz-1 for 31438	M8246	79637	End Grip for 31438	P7019	36906	Circuit Board 120V/60 Opt.148 for 31438	S3284
19791	Oiler Oil Cap with Screw for 31438	O4040	65637	Special Screw M6x25 X Knob for 31438	P7475	36908	Track C-CD for 31438	S3815
17388	R.Shock Absorb. 12x19x2 for 31438	P1012	65638	Special Screw Captive M8x44 for 31438	P7478	36910	LED KL74D250 for 31438	S6506
17390	Rubber Shock Abs. 16x22x2.5 for 31438	P1019	36857	Protection Superiore Lama for 31438	P7969	36915	Pin Stainless Steel D.6x28 for 31438	S7516
36760	Pin Tray Shock-Absorber for 31438	P1025	17448	Sharpener Pusher for 31438	P8601	36920	Pin 4x25 for 31438	S7526
17392	PL.Shock Absorb.8.5x20 for 31438	P1034	36867	Stop Switch Cover - Red for 31438	P8632	36921	Stainless Steel 4x7 Pin M.C for 31438	S7527
36761	Shock Absorber for 31438	P103401	36868	Start Switch Cover - Green for 31438	P8633	17476	Foot Support Pin D.10 M8 L.37 for 31438	S7595
19797	Nylon Shock 8.5x8 for 31438	P1042	36869	Panel 120/60Hz Opt.148 for 31438	P9502	36931	Pin 8x50 for 31438	S7669
36762	Rubber Plug for 31438	P1053	AI251	Pulsantiera 120/60Hz Opt.148 for 31438	P9516	19870	Stator 120/60 for 31438	S8562
16955	Shock Absorber for 31438	P1059	65640	Oil Receiver for 31438	R1027	65643	Capacitor Holder for 31438	S8866
17395	Shock Absorber for 31438	P1081	19657	Washer 4 for 31438	R6003	78236	Bracket Washer C for 31438	S8951A
36763	Slice Deflector for 31438	P1147	19659	Washer 8 for 31438	R6006	19181	Bracket Support for 31438	S9192
36773	Ring Guard for 31438	P1666	36877	Washer 8.2x16x0.9 for 31438	R6207	36968	Carriage Support for 31438	S919721
68152	Knife Cover for 31438	P1686	78258	Washer 30.5x46.5x0.6 for 31438	R6251	36974	Carriage Plexi Support for 31438	S9238
77617	Strain Relief for 31438	P2009	19666	Washer for 31438	R6280	36976	Support for 31438	S9402
60421	Electrical Conduit for 31438	P2011	17455	Washer U6592 4 for 31438	R6505	36977	Sharpener Support for 31438	S9448
36778	Wire-Press for 31438	P2014	36881	Washer U6593 5 (5.5x15x1.2) for 31438	R6507	36978	Support Bracker for 31438	S9451
36779	Core-Hitch + Nut for 31438	P2015	36882	Washer U6592 5 Stainless Steel for 31438	R6508X	65645	Holder Blade Guard for 31438	S9452
17419	Pin Truing for 31438	P322601	20422	Washer for 31438	R6509	36980	Carr. Plate Assy Support for 31438	S9602
78237	Knife Shaft for 31438	P3323	16967	Washer U65926 for 31438	R6512	19878	Rubber Cap for 31438	T1002
23649	Knife Shaft for 31438	P3378	36884	Washer U6592 8 Stainless Steel for 31438	R6520X	36982	Heyco Cap SP-468 Diam.12 for 31438	T1022
36793	Pin.Handle for 31438	P3430	36885	Washer U6592 10 Stainless Steel for 31438	R6530X	36983	Rubber Cap Diam. 13.5 for 31438	T1023
36794	Carr. Plate Lock Pivot for 31438	P3440	17458	Contact Washer for 31438	R6806	19883	Label Oil for 31438	T1690
36803	Pivot for Box Switches for 31438	P3573	36889	Washer 10.5x16x1 for 31438	R6816	AI253	Label for 31438	T1752
65628	Pivot Sharpener for 31438	P3647	17460	Washer 34.2x46x0.5 for 31438	R6846	65649	Blade Cover Fastener M8x312 for 31438	T5146

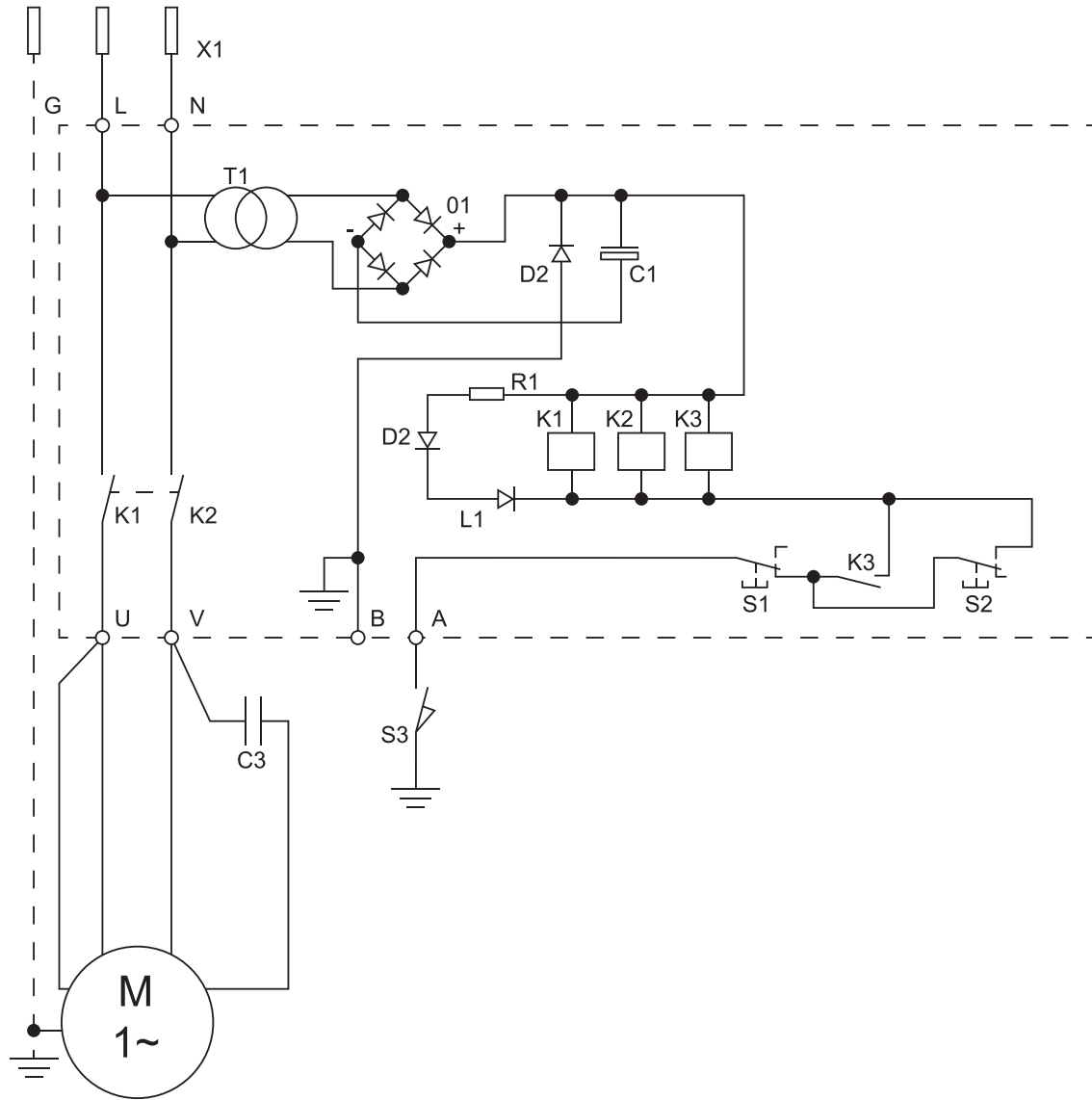
Parts Breakdown

Model MS-IT-0330-F 31438

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
44014	Knife Cover Tie Rod (Release Knob) for 31438	T5182	19697	Screw M5x16 for 31438	V6211	37082	Screw TSPEI U5933 M6x15 for 31438	V7047
36999	Riding Pin (Diam.28) for 31438	T8538	19698	Screw M4x20 for 31438	V6212	37084	Screw TSPEI U5933 M10x30 Stainless for 31438	V7052X
79283	Shaft Pin for 31438	T9742	19699	Screw M4x25 for 31438	V6231	37088	Screw TSP AUT.U6952 4.2x16 INOX for 31438	V708015
65650	Aluminum Gauge-Plate for 31438	V313605	19702	Screw M6x25 for 31438	V6246	17502	Screw M3x5.5 for 31438	V7901
37013	Motor Fan MEC80 148x16 for 31438	V4014	37039	Screw TCEI U5931 M6x25 INOX for 31438	V6246X	17503	Screw M5x13 for 31438	V7908
37014	STEI Screw 6x20 for 31438	V6001	37042	Screw TCEI U5931 M8x25 for 31438	V6254	19717	Screw M6x50 for 31438	V7917
37018	Screw STTC U6113 M6x6 for 31438	V6010	19706	Screw for 31438	V6278	19720	Screw M6 for 31438	V7934
26127	Stud for 31438	V602115	37051	TCEI Screw 6x45 U5931 for 31438	V6286	19917	Screw BS for 31438	V7960
37019	Screw M5x20 U5923 for 31438	V6027	AI254	Screw M6x16 for 31438	V6294	37095	Screw for Rod 6x13 for 31438	V7993A
60426	Stainless Steel Screw STEI U5923 M8x60 for 31438	V6041	37058	Stainless Steel Screw M4x8 for 31438	V6370	16987	Special Screw M6x15 for 31438	V8020
37023	Screw STEI U5929 M5x5 for 31438	V6065	37059	Stainless Steel Screw M4x14 for 31438	V6371	37102	Screw M6x20 for 31438	V8035
19691	Grub Screw M6x6 for 31438	V6066	37060	Stainless Steel Screw TE U5737 M5x12 for 31438	V6403X	19920	Screw M8x30 for 31438	V8036
19692	Screw M6x8 for 31438	V6067	37064	Screw TE U5739 M10x35 for 31438	V6415X	37104	Threaded Stud for 31438	V8042
37025	Screw STEI U5929 M6x8 for 31438	V6067X	37066	Screw TE U5737 M6x15 for 31438	V6421	37108	Special Fixed End Screw M6x17 for 31438	V8056
19695	Screw M10x30 for 31438	V6080	37067	Screw TE U5739 M5x20 for 31438	V6423	19726	Screw M5x21 for 31438	V8059
37030	Screw M12x16 U5927 for 31438	V6081	17497	Screw TSP U6109 M5x15 Stainless Steel for 31438	V7014X	37113	Screw for Carr. Index M8x25 for 31438	V8099
37031	Screw STEI U5929 M8x16 for 31438	V6083	17498	Screw TSPEI U5933 M4x10 for 31438	V7043	37114	Stainless Steel Screw M6x25 for 31438	V8130

Electrical Schematics

Model MS-IT-0330-F 31438



Description	Position	Description	Position	Description	Position
Plug	X1	Capacitor 20uF 370VAC	C3	Relay Power 24Vcc	K3
Transformer 0-120/0-27V 3VA	T1	Resistance 1K2	R1	Stop Button	S1
Rectifier 1A	D1	LED White Start	L1	Start Button	S2
Protection Diode G001	D2	Relay Power 24Vcc	K1	Salvatore 5A	S3
Electrolytic Capacitor 100uF 25V	C1	Relay Power 24Vcc	K2		

Notes



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.

