



Gear-Driven Slicer
Model MS-IT-0370-H
Item 38915
Instruction Manual



Revised - 04/12/2023



Toll Free: 1-800-465-0234
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'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-0370-H
Blade	15" / 370mm
Power	0.4 HP / 0.3 kW
Cheese Slicing	
Slicing Volume*	8 hours or more
Cutting Size	14.6" x 10.2" / 370 x 260mm
Cut Thickness	0 - 25mm
RPM	250
Electrical	110-120V / 60Hz / 1
Weight	125 lbs. / 56.7 kgs.
Packaging Weight	140 lbs. / 63.5 kgs.
Dimensions	31.5" x 29.5" x 22" / 800 x 749 x 559mm
Packaging Weight	36" x 34" x 27" / 914 x 864 x 686mm
Item Number	38915

*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 ground.

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. Loosen 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. Loosen 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 some 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

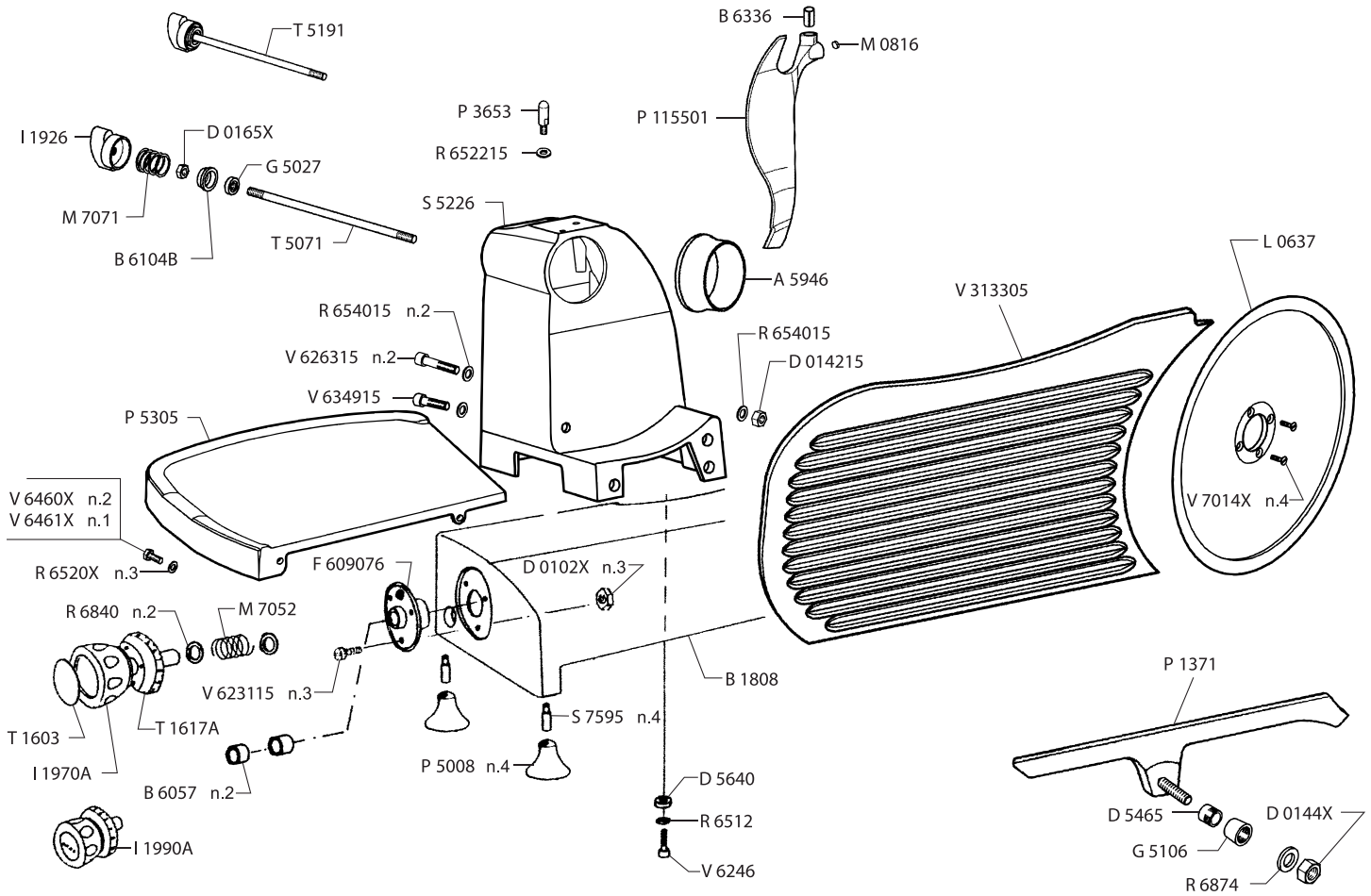
1. Push the product holder towards the operator.
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

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 not 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.

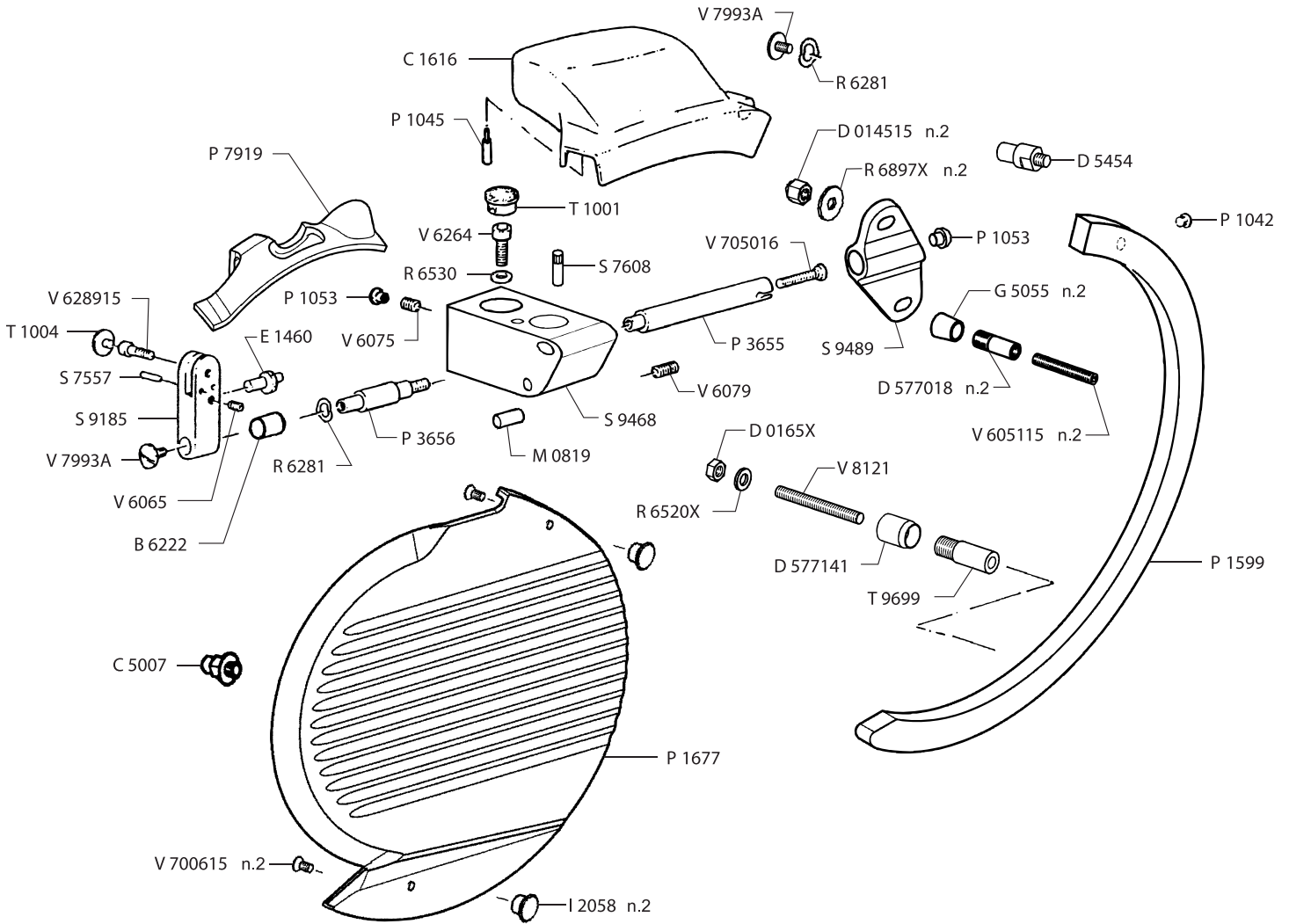
Parts Breakdown

Model MS-IT-0370-H 38915



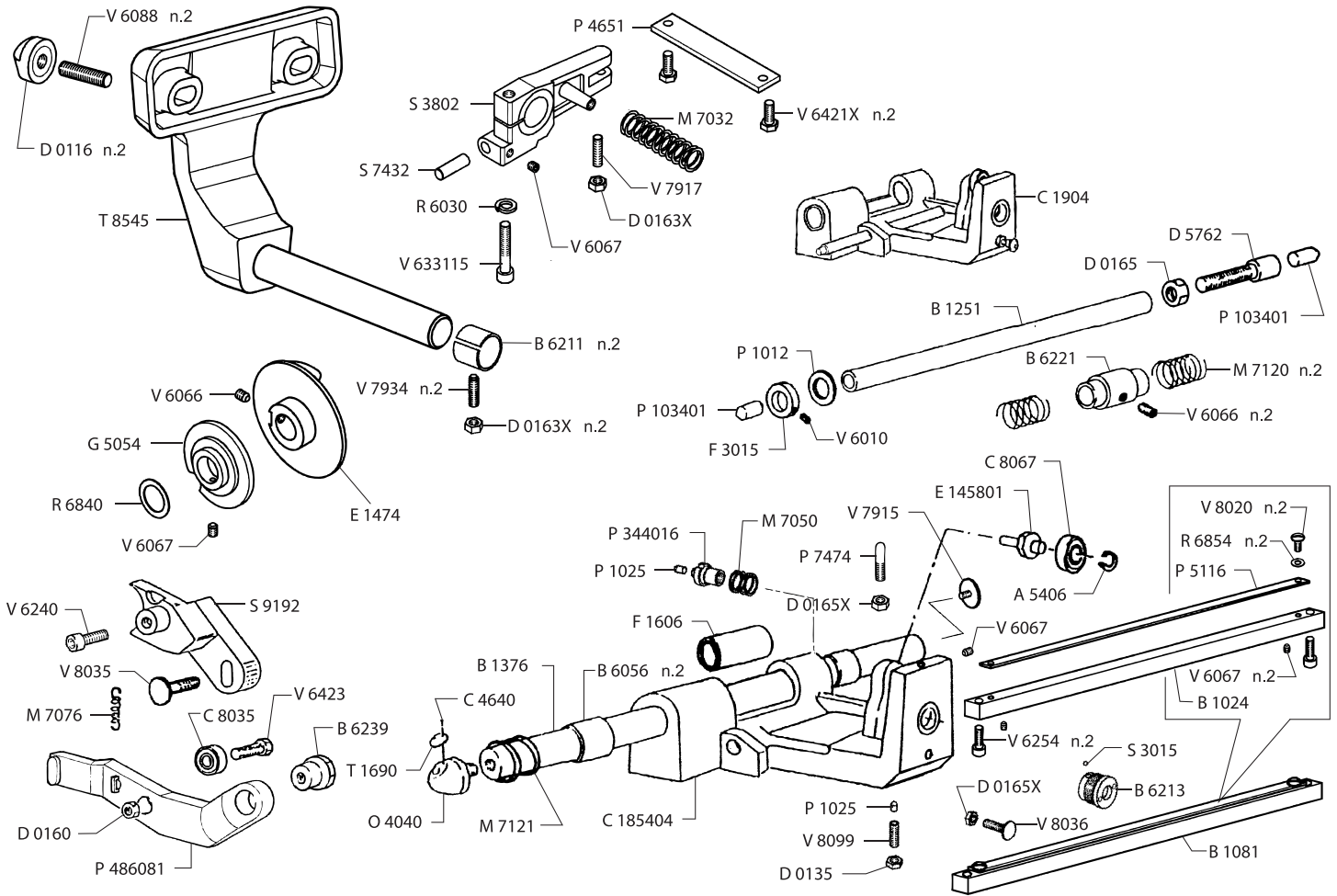
Parts Breakdown

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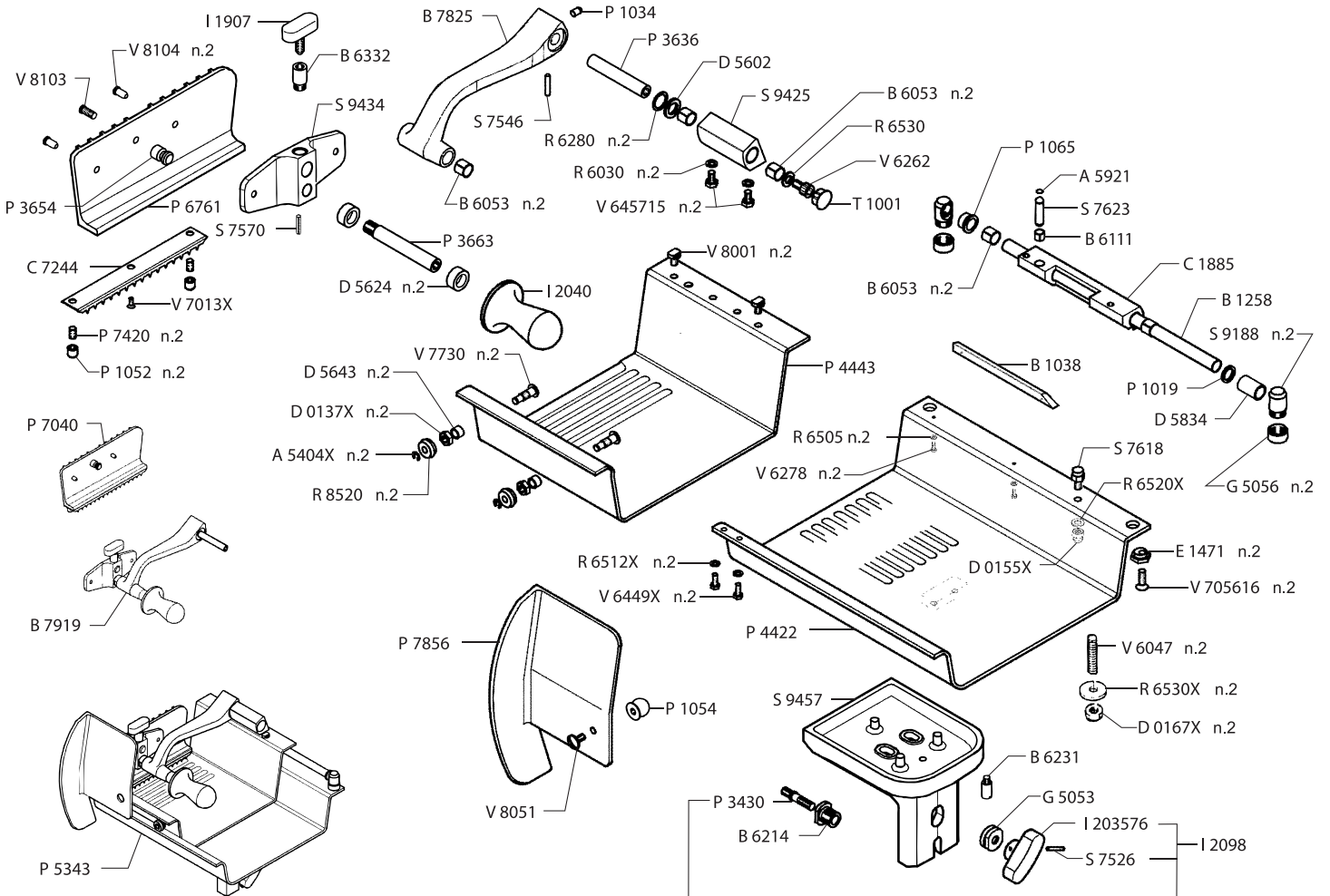
Parts Breakdown

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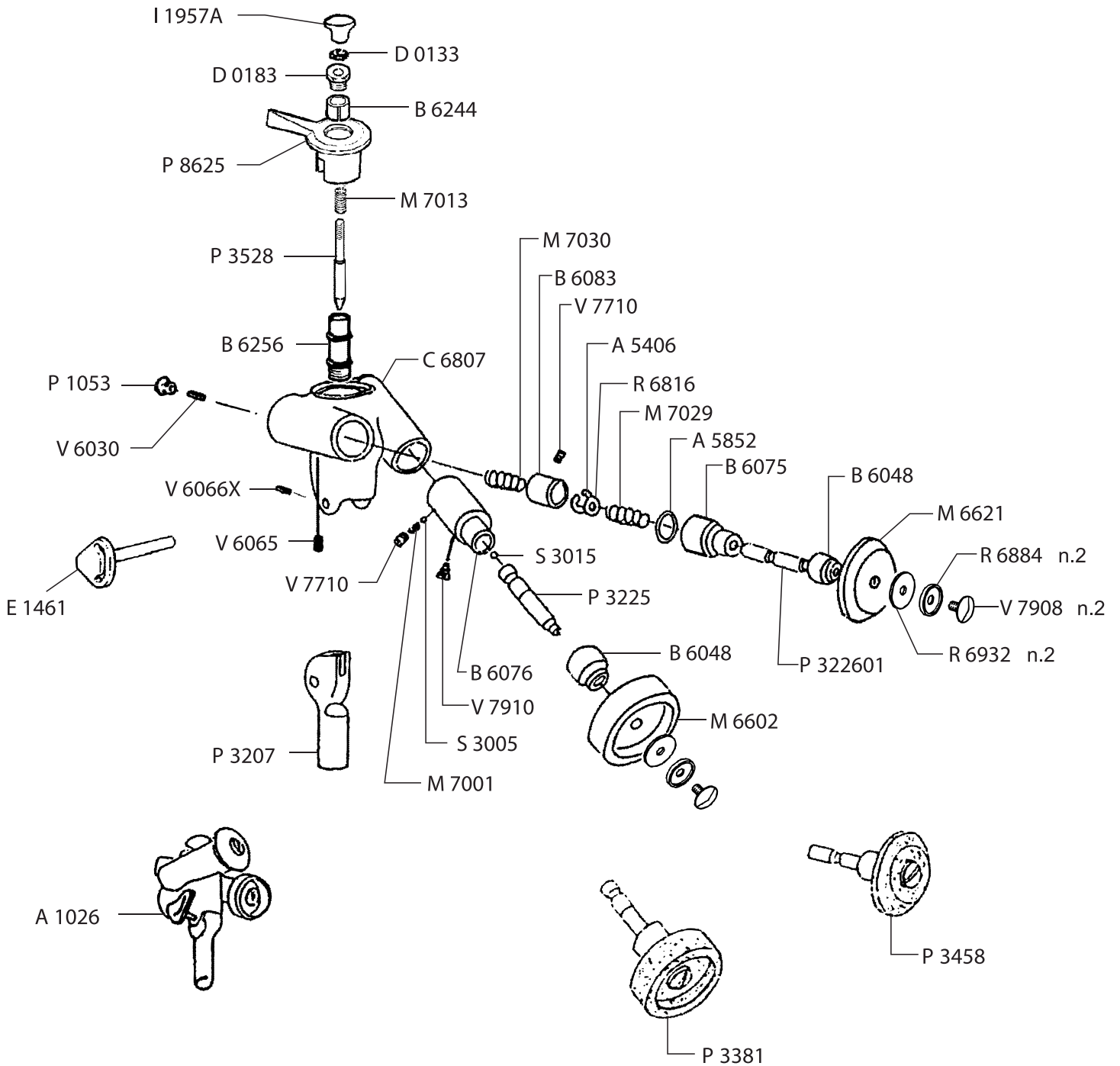
Parts Breakdown

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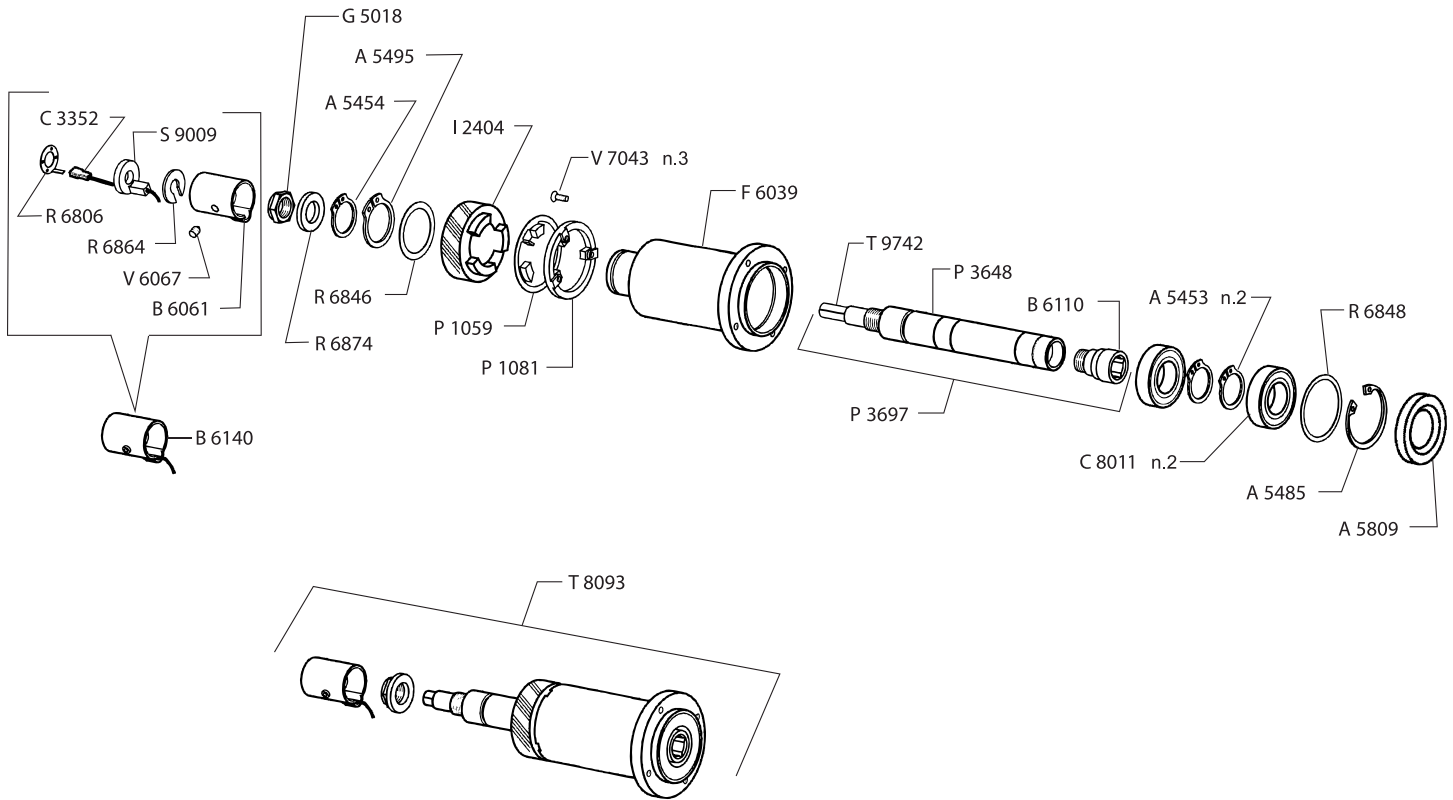
Parts Breakdown

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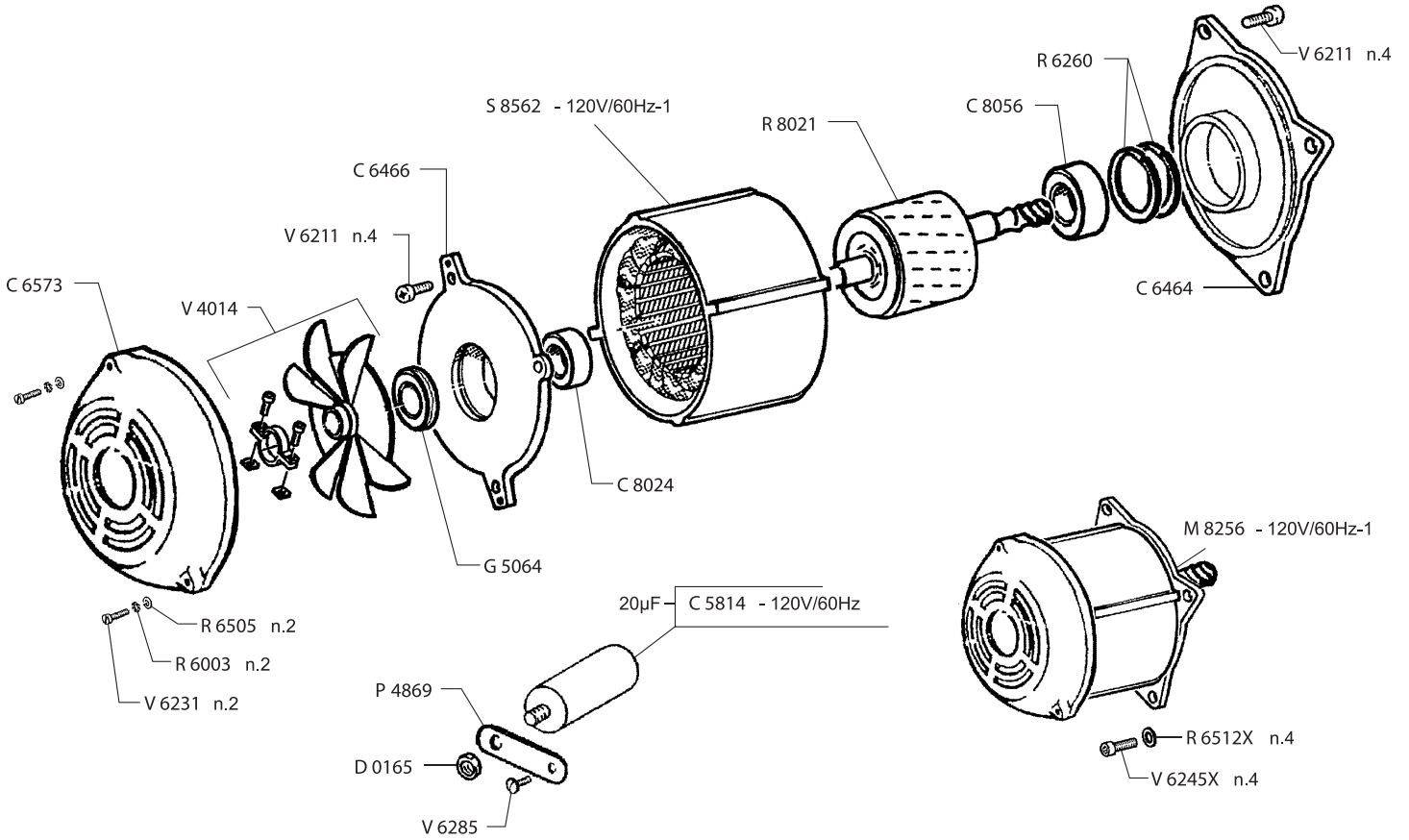
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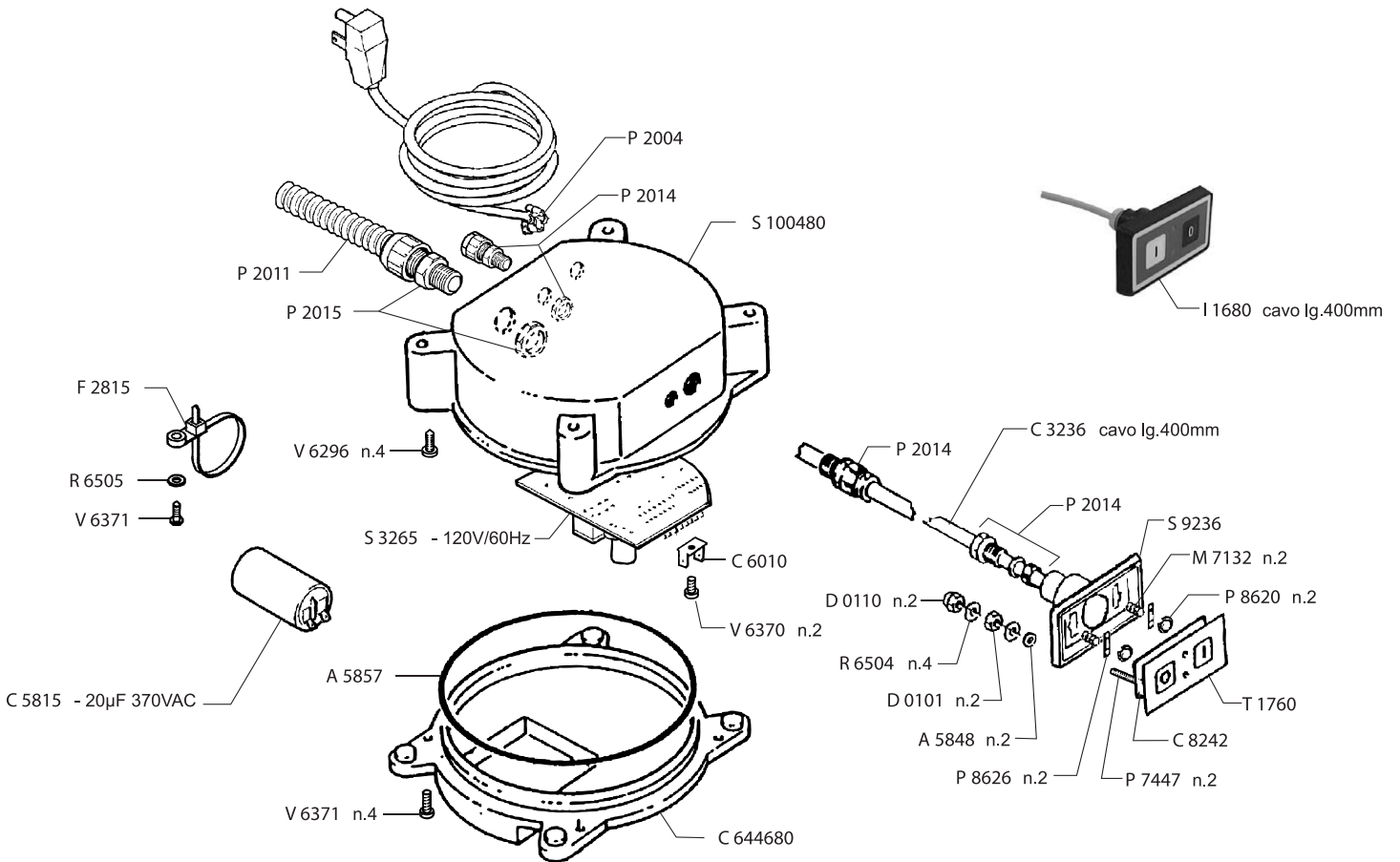
Parts Breakdown

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Parts Breakdown

Model MS-IT-0370-H 38915



Parts Breakdown

Model MS-IT-0370-H 38915

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
16900	Sharpening Assembly for 38915	A1026	36564	Bushing for Carriage Support lg.23mm for 38915	B6214	77612	Self-Locking Nut M3 UNI7473 for 38915	D0110
36536	Ring EL.Benzing 6 Stainless Steel for 38915	A5404X	36566	Bushing to hold Carriage Springs for 38915	B6221	77535	Special Nut M10 for 38915	D0116
16902	Ring EL.Benzing 8 for 38915	A5406	36567	Bushing DU 12x14x25 for 38915	B6222	16928	Nut U5589 M6 for 38915	D0133
17281	Ring EL.Seeger Ext.25 for 38915	A5453	77551	Bushing for Plate Ø16x19 for 38915	B6231	19639	Nut M8 for 38915	D0135
77585	Ring EL.Seeger Est.25 Ser.Heavy for 38915	A5454	36569	Fixing Lever Bushing for 38915	B6239	36638	Nut U5589 M10 Stainless Steel for 38915	D0137X
19484	Ring 52 for 38915	A5485	17313	Bushing DU 14x15x16 for 38915	B6244	77508	Stainless Steel Nut U5588 M12 for 38915	D014215
19612	Ring 33 for 38915	A5495	23646	Sharpener Pivot Ferrule for 38915	B6256	19646	Nut U5588 M16 Stainless Steel for 38915	D0144X
17283	Oil Seal 25x52x10 for 38915	A5809	77552	Bushing for Plate for 38915	B6332	66365	Domed Nut Din 917 M8 Stainless Steel for 38915	D014515
77601	Oil Seal OR 2010 for 38915	A5848	77553	Pusher Arm for 38915	B7825	19642	Nut M8 for 38915	D0155X
17287	O-Ring 123 17.86x2.62 for 38915	A5852	77554	Pusher Arm Ass. for 38915	B7919	36643	Nut U5588 M5 for 38915	D0160
77602	O-Ring OR 4500 for 38915	A5857	77518	Sharpener Cover for 38915	C1616	36646	Nut U5588 M6 Stainless Steel for 38915	D0163X
77547	Pin Stop Ring for 38915	A5921	36591	Carriage Support for 38915	C185404	36647	Nut U5588 M8 for 38915	D0165
77502	Shaft Sealing Ring Ø98x42 for 38915	A5946	65141	Flat Cart for 38915	C1885	36648	Nut U5588 M8 for 38915	D0165X
36546	Carriage Rod for 38915	B1024	77534	Cart Assembly for 38915	C1904	36649	Nut U5588 M10 Stainless Steel for 38915	D0167X
77548	Tray Rod for 38915	B1038	77605	Assy Wiring 6 Poles LG.400 for 38915	C3236	36651	Sharpener Support Nut for 38915	D0183
77533	Quadra Bar for 38915	B1081	79263	Contact Pin for 38915	C3352	79264	Blade Support Screw for 38915	D5454
36548	Shock Absorber Bar 12x170 for 38915	B1251	36601	Rivet 1.9x5 for 38915	C4640	77506	Spacer Ø22x22 for 38915	D5465
77549	Plate Rod for 38915	B1258	36609	Capacitor 20 µF 250V for 38915	C5814	19648	Knife Spacer for 38915	D5602
19508	Carriage Rod for 38915	B1376	20458	Capacitor 14µF for 38915	C5815	77556	Right Spacer INT90 for 38915	D5624
79260	Body for 38915	B1808	74403	Connector Faston 2 Poles Male for 38915	C6010	36656	Motor Spacer for 38915	D5640
16904	Bushing Sharpener for 38915	B6048	77611	P.C.B. Cover Box for 38915	C644680	17341	Spacer D.10.5x14 H.9 for 38915	D5643
16905	Bushing DU 16x18x15 for 38915	B6053	36614	Cover Anter.Motor H (Diam.135) for 38915	C6464	36661	Carriage Shock Absorber Spacer for 38915	D5762
AK403	Bushing DU 25x28x20 for 38915	B6056	36615	Back Motor Cover for 38915	C6466	36665	H 35E Locknut Spacer for 38915	D577018
17305	Bushing DU 18x20x15 for 38915	B6057	36617	Motor Fan Cover for 38915	C6573	77519	Spacer Eccentrico for 38915	D577141
19514	Bushing Guard A310 for 38915	B6061	19534	Housing Sharpener H for 38915	C6807	77557	Spacer Supp.Bar Post. for 38915	D5834
16906	Bush Sharpening for 38915	B6075	19536	Rack for 38915	C7244	65168	Eccentric CUSC. Cart lg.43 for 38915	E145801
16907	Bush. Sharpening for 38915	B6076	17334	Bearing 2Z-6205 25x52x15 for 38915	C8011	36677	Cam Pin for 38915	E1460
17307	Bushing Sharp. for 38915	B6083	16925	Bearing 2RS-6204 20x47x14 for 38915	C8024	77590	Cam for Sharpener for 38915	E1461
19630	Bushing Fastener HBC for 38915	B6104B	36630	Bearing 5x16x6.5 for 38915	C8035	77558	Eccentric for 38915	E1471
78265	Bushing Funnel for 38915	B6110	36631	Bearing 2RS-6205 25x52x15 for 38915	C8056	69701	Black Plastic Cam 25mm (New Style) for 38915	E1474
77550	Bushing DU 10x12x10 for 38915	B6111	16926	Bearing 2RS-6000 (10x26x8) for 38915	C8067	77614	Nylon Cable Tie (Diam.45x200) for 38915	F2815
77588	Bushing Fastener Guard Knife A310 A for 38915	B6140	60423	Touch Pad Gasket for 38915	C8242	36682	Unhook Friction Clasp 12x22x8 for 38915	F3015
17312	Bushing 22x25x20 for 38915	B6211	19637	Nut M3 for 38915	D0101	77591	Support Blade Flange for 38915	F6039
36563	Carriage Bushing for 38915	B6213	77504	Stainless Steel Nut U5587 M4 for 38915	D0102X	17349	Handle Flange for 38915	F609076



Parts Breakdown

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
17351	Locknut for 38915	G5018	19791	Oiler Oil Cap with Screw for 38915	O4040	77524	Pin for Protec.Support L35S for 38915	P3656
36689	Stainless Steel Locknut M8 for 38915	G5027	17388	R.Shock Absorb.12x19x2 for 38915	P1012	77566	Pivot Pusher for 38915	P3663
36691	Ring for Bushing for 38915	G5053	17390	Rubber Shock ABS. 16x22x2.5 for 38915	P1019	77594	Assy Driving Pivot for 38915	P3697
36692	Ring for Cam for 38915	G5054	36760	Pin Tray Shock-Absorber for 38915	P1025	36809	Tray for 38915	P4422
36695	Ring Support Cap for 38915	G5055	17392	PL.Shock Absorb.8.5x20 for 38915	P1034	36812	Tray for 38915	P4443
77559	Plate Bar Supp. Ring 250/273 for 38915	G5056	36761	Shock Absorber for 38915	P103401	19832	Flat Bar for 38915	P4651
36697	Logging Lock Nut for 38915	G5064	19797	Nylon Shock 8.5x8 for 38915	P1042	77537	Ecc. Locking Plate for 38915	P486081
77507	Locknut M22 P.1 for 38915	G5106	19798	Plastic Shock for 38915	P1045	60469	Motor Straight Bracket for 38915	P4869
17352	Touch Pad - Start/Stop Push Button for 38915	I1680	77561	Shock Absorber D12 H18 for 38915	P1052	16961	Foot for 38915	P5008
19580	Handle TS8 for 38915	I1907	36762	Rubber Plug for 38915	P1053	77538	Sliding Bearing Flat 19x490x3 for 38915	P5116
17356	Fastener Handle for 38915	I1926	77562	Shock Absorber for 38915	P1054	79273	Body Plate for 38915	P5305
19587	Sharpener Knob for 38915	I1957A	16955	Shock Absorber for 38915	P1059	77567	Assy Meat Tray for 38915	P5343
36705	Adjustment Knob for 38915	I1970A	77563	Shock Absorber for 38915	P1065	65227	Removable Pressing Machine for 38915	P6761
36708	Assy Index Knob for 38915	I1990A	17395	Shock Absorber for 38915	P1081	77568	Pusher Ass. for 38915	P7040
18220	Knob-Handling for 38915	I203576	77509	Deflector for 38915	P115501	60424	Touch Pad Screw for 38915	P7447
17363	End Grip Handle for 38915	I2040	77510	Slice Deflector for 38915	P1371	77539	Stud Plate M8x25x35 for 38915	P7474
36717	Knob Assy for 38915	I2098	77521	Ext. Blade Cover for 38915	P1599	19850	Protection for 38915	P7856
41486	Blade mm.370/57/4/326 Lip 1/2" for 38915	L0637	77522	Blade Cover Assembly for 38915	P1677, C5007, V700615, I2058	77525	Mobile Protection for 38915	P7919
79268	Magnete MFD 020 004 010 for 38915	M0816	77616	Strain Relief for 38915	P2004	78282	Lock Washer for 38915	P8620
77520	Magnet Ø8x25 for 38915	M0819	60421	Electrical Conduit for 38915	P2011	24030	Sharpener Operating Handle for 38915	P8625
14787	Grinding Sharpening Stone 48x15x14.3 for 38915	M6602	36778	Wire-Press for 38915	P2014	78284	Bracket for 38915	P8626
21644	F Stone 51x7x14.3 for 38915	M6621	36779	Core-Hitch + Nut for 38915	P2015	19657	Washer 4 for 38915	R6003
36741	Spring 2.9x4x12 Stainless Steel for 38915	M7001	17416	Pin Sharpener for 38915	P3207	19661	Washer 8 for 38915	R6030
17377	Spring 8.5x1.0x25 Stainless Steel for 38915	M7013	16959	Pin Grinding for 38915	P3225	19665	Washer for 38915	R6260
17379	Spring 11.9x0.7x27 Stainless Steel for 38915	M7029	17419	Pin Truing for 38915	P322601	19666	Washer for 38915	R6280
17380	Spring 13.4x1.3x30 Stainless Steel for 38915	M7030	17427	Assy Grinding Stone & Pin for 38915	P3381	19667	Washer 12x17x2 for 38915	R6281
19776	Spring 14x1.5x60 for 38915	M7032	36793	Pin.Handle for 38915	P3430	36880	Washer U6592 3 for 38915	R6504
19782	Spring 19.5x1.5x16.7 for 38915	M7050	62428	Lock Plate Pivot H	P344016	17455	Washer U6592 4 for 38915	R6505
17381	Spring 22 5x1 8x18 for 38915	M7052	17426	Assy Honing Stone Pivot for 38915	P3458	16967	Washer U65926 for 38915	R6512
19250	Spring 24.8x1.8x15 for 38915	M7071	23645	Sharpener Pivot for 38915	P3528	17457	Washer U6592 6 Stainless Steel for 38915	R6512X
36746	Spring 7x0.8x23 Cam for 38915	M7076	77564	Pin Support Meat Grip Arm H for 38915	P3636	36884	Washer U6592 8 Stainless Steel for 38915	R6520X
19248	Spring 15.6x20x2.2 for 38915	M7120	79272	Knife Shaft for 38915	P3648	77512	Washer 8.5x18x2 for 38915	R652215
36749	Carriage Bar Spring 25-28-1.5 for 38915	M7121	77511	Pin Deflector for 38915	P3653	19668	Washer 10 for 38915	R6530
78283	Screw for 38915	M7132	77565	Pivot Pusher for 38915	P3654	36885	Washer U6592 10 Stainless Steel for 38915	R6530X
17383	Motor for 38915	M8256	77523	Knife Cover Support Pin for 38915	P3655	66375	Stainless Steel Washer U6592 12 for 38915	R654015

Parts Breakdown

Model MS-IT-0370-H 38915

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
17458	Contact Washer for 38915	R6806	60422	Touch Pad Back Casing for 38915	S9236	77515	Screw TC U6107 M4x25 Inox for 38915	V623115
36889	Washer 10.5x16x1 for 38915	R6816	77573	Hand Grip Arm Support for 38915	S9425	19700	Screw M6x16 for 38915	V6240
16969	Washer 18.2x25x0.5 for 38915	R6840	77574	Hand Grip Support for 38915	S9434	77598	Stainless Steel Screw TCEI U5931 M6x20 for 38915	V6245X
17460	Washer 34.2x46x0.5 for 38915	R6846	77575	Plate Support for 38915	S9457	19702	Screw M6x25 for 38915	V6246
19674	Washer 44.5x51.5x0.2 for 38915	R6848	77576	Sharpener Support for 38915	S9468	37042	Screw TCEI U5931 M8x25 for 38915	V6254
77540	Washer 6.2x14x0.6 for 38915	R6854	77528	Ext.Knife Protect.Support for 38915	S9489	19704	Screw M10x16 for 38915	V6262
77596	Switch Washer A310 for 38915	R6864	19877	Rubber Cap for 38915	T1001	77516	Screw TCEI U5931 M12x35 Inox for 38915	V626315
36892	Washer 17x30x4 for 38915	R6874	36981	Rubber Cap for 38915	T1004	77530	Screw TCEI U5931 M10x30 for 38915	V6264
16972	Washer 5.5x19x2.5 for 38915	R6884	19879	Label for 38915	T1603	19706	Screw for 38915	V6278
36893	Stainless Steel Special Washer 8.5x24x2 for 38915	R6897X	36985	Label Plate for 38915	T1617A	37050	Screw TC AUT.D7971 4.2x9 for 38915	V6285
36897	Special Washer 5.5x22x1.5 for 38915	R6932	19883	Label Oil for 38915	T1690	77531	Screw TCEI U5931 M6x14 Inox for 38915	V628915
78261	Rotor Stator H.50 for 38915	R8021	77628	Switch Overlay (CE) for 38915	T1760	77629	Screw TBTC AUT.U6954 4.2x13 for 38915	V6296
16973	Plate Wheel D.25x9.5 for 38915	R8520	62438	Blade Cover Fastener for 38915	T5071	77545	Stainless Steel Screw TCEI U5931 M8x45 for 38915	V633115
77619	P.C.B. Protection Box for 38915	S100480	42974	Tie Rod for 38915	T5191	77517	Screw TCEI U5931 M12x45 Inox for 38915	V634915
19680	Ball 3 17 for 38915	S3005	79280	Knife Shaft Assy for 38915	T8093	37058	Stainless Steel Screw M4x8 for 38915	V6370
17465	Ball 4.76 for 38915	S3015	77543	Bracket for 38915	T8545	37059	Stainless Steel Screw M4x14 for 38915	V6371
41350	P.C. Board 120V/60 ETL for 38915	S3265	62439	Blade Support Shaft for 38915	T9699	66387	Screw TE U5737 M6x15 Stainless Steel for 38915	V6421X
77541	Index Arm for 38915	S3802	79283	Shaft Pin for 38915	T9742	37067	Screw TE U5739 M5x20 for 38915	V6423
79277	Housing for 38915	S5226	77514	Slice Thickness Plate for 38915	V313305	37070	Screw TE U5739 M6x20 Stainless Steel for 38915	V6449X
77542	Cylindrical Pin U1707 8x35 Stainless Steel for 38915	S7432	37013	Motor Fan MEC80 148x16 for 38915	V4014	77578	Stainless Steel Screw TE U5739 M8x14 for 38915	V645715
36920	Pin 4x25 for 38915	S7526	37018	Screw STTC U6113 M6x6 for 38915	V6010	37072	Screw TE U5739 M8x20 Stainless Steel for 38915	V6460X
36924	Pin M.E.U6875 6x30 for 38915	S7546	37021	Screw for 38915	V6030	37073	Screw TE U5739 M8x25 Stainless Steel for 38915	V6461X
36926	Pin U7586 3x18 for 38915	S7557	77577	Screw STEI U5923 M10x40 for 38915	V6047	AM182	Stainless Steel Screw TSP U6109 M5x12 for 38915	V7013X
77569	Pin U7586 6x30 for 38915	S7570	77529	Stainless Steel Screw STEI U5923 M8x55 for 38915	V605115	17497	Screw TSP U6109 M5x15 Stainless Steel for 38915	V7014X
17476	Foot Support Pin D.10 M8 L.37 for 38915	S7595	37023	Screw STEI U5929 M5x5 for 38915	V6065	17498	Screw TSP EI U5933 M4x10 for 38915	V7043
77526	Pin Ø8x23 for 38915	S7608	19691	Grub Screw M6x6 for 38915	V6066	37083	Locking Screw-Support for 38915	V705016
77570	Lock Pin for Carr. Plate Rotation for 38915	S7618	37024	Screw STEI U5929 M6x6 for 38915	V6066X	37085	Screw 8x25 for 38915	V705616
77571	Lock Pin Pusher Arm for 38915	S7623	19692	Screw M6x8 for 38915	V6067	19713	Screw Sharpener for 38915	V7710
19870	Stator 120/60 for 38915	S8562	19694	Screw M8x10 for 38915	V6075	37091	Screw H for 38915	V7730
77597	Washer Bracket A310 for 38915	S9009	37029	Screw STEI U5929 M8x20 for 38915	V6079	17503	Screw M5x13 for 38915	V7908
77527	Protoc. Support for 38915	S9185	77544	Vite STEI U5923 M10x35 for 38915	V6088	19715	Screw Sharpener for 38915	V7910
77572	Bracket for Plate Rod for 38915	S9188	19697	Screw M5x16 for 38915	V6211	17504	Bar Screw M6x14 Stainless Steel for 38915	V7915
19181	Bracket Support for 38915	S9192	19699	Screw M4x25 for 38915	V6231	19717	Screw M6x50 for 38915	V7917

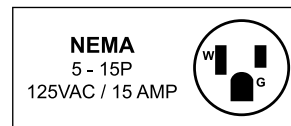
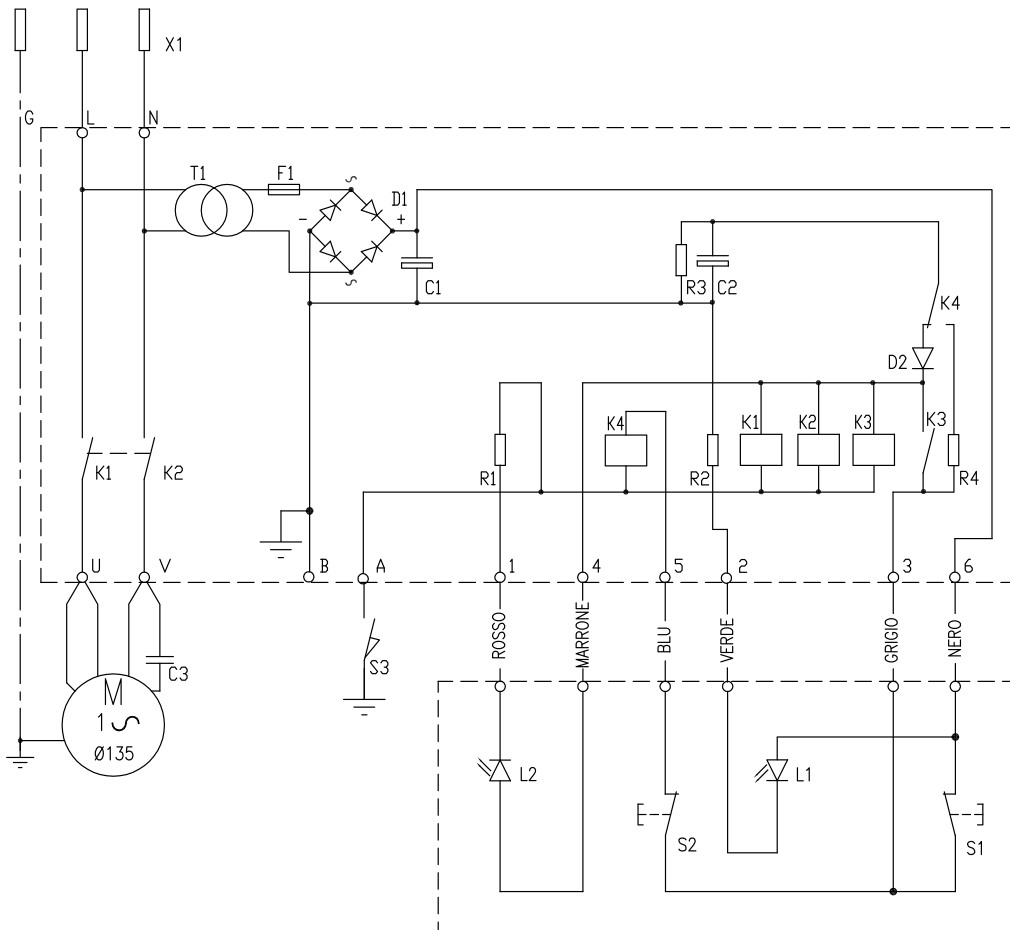
Parts Breakdown

Model MS-IT-0370-H 38915

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
19720	Screw M6 for 38915	V7934	37102	Screw M6x20 for 38915	V8035	77581	Special Screw M10x18 for 38915	V8103
37095	Screw for Rod 6x13 for 38915	V7993A	19920	Screw M8x30 for 38915	V8036	77582	Special Screw Ø8x15 for 38915	V8104
19724	Screw H for 38915	V8001	77580	Stainless Steel Screw M8x16 for 38915	V8051	77532	Special Screw M8x40 for 38915	V8121
16987	Special Screw M6x15 for 38915	V8020	37113	Screw for Carr. Index M8x25 for 38915	V8099			

Electrical Schematics

Model MS-IT-0370-H 38915



Position	Description	Position	Description	Position	Description
X1	Spina	C1	Capacitor 220uF	K1	Power Relay
T1	Transformer	C2	Capacitor 100uF	K2	Power Relay
F1	Fuse 500mA	C3	Capacitor 20uF	K3	Command Relay
D1	Straightener 1A	R1	Resistance 1k	K4	Command Relay
D2	Protective Diode	R2	Resistance 1k	S1	Stop Button
L1	LED Orange Line	R3	Resistance 10k	S2	Start Button
L2	LED Green March	R4	Resistance 47 Hom	S3	Blade Guard Disc Protection



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<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): _____

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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 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.

