



Gear-Driven Slicer
Model MS-IT-0350-H
Item 39631
Instruction Manual



Revised - 07/07/2022



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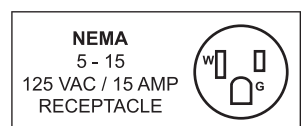


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General Information

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-0350-H
Blade	14" / 350mm
Power	0.4 HP / 0.3 kW
Cheese Slicing	Excellent
Slicing Volume*	8 hours or more
Cutting Size	12.2" x 9.8" / 310 x 205mm
Cut Thickness	0-25mm
RPM	250
Electrical	110V / 60Hz / 1
Weight	110 lbs. / 50 kgs.
Packaging Weight	112 lbs. / 51 kgs.
Dimensions	26" x 28" x 21.7" / 660 x 711 x 551mm
Packaging Dimensions	34" x 31" x 26" / 863 x 787 x 660mm
Item Number	39631

**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.

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.

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.

DANGER

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

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.

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.

Maintenance

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 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

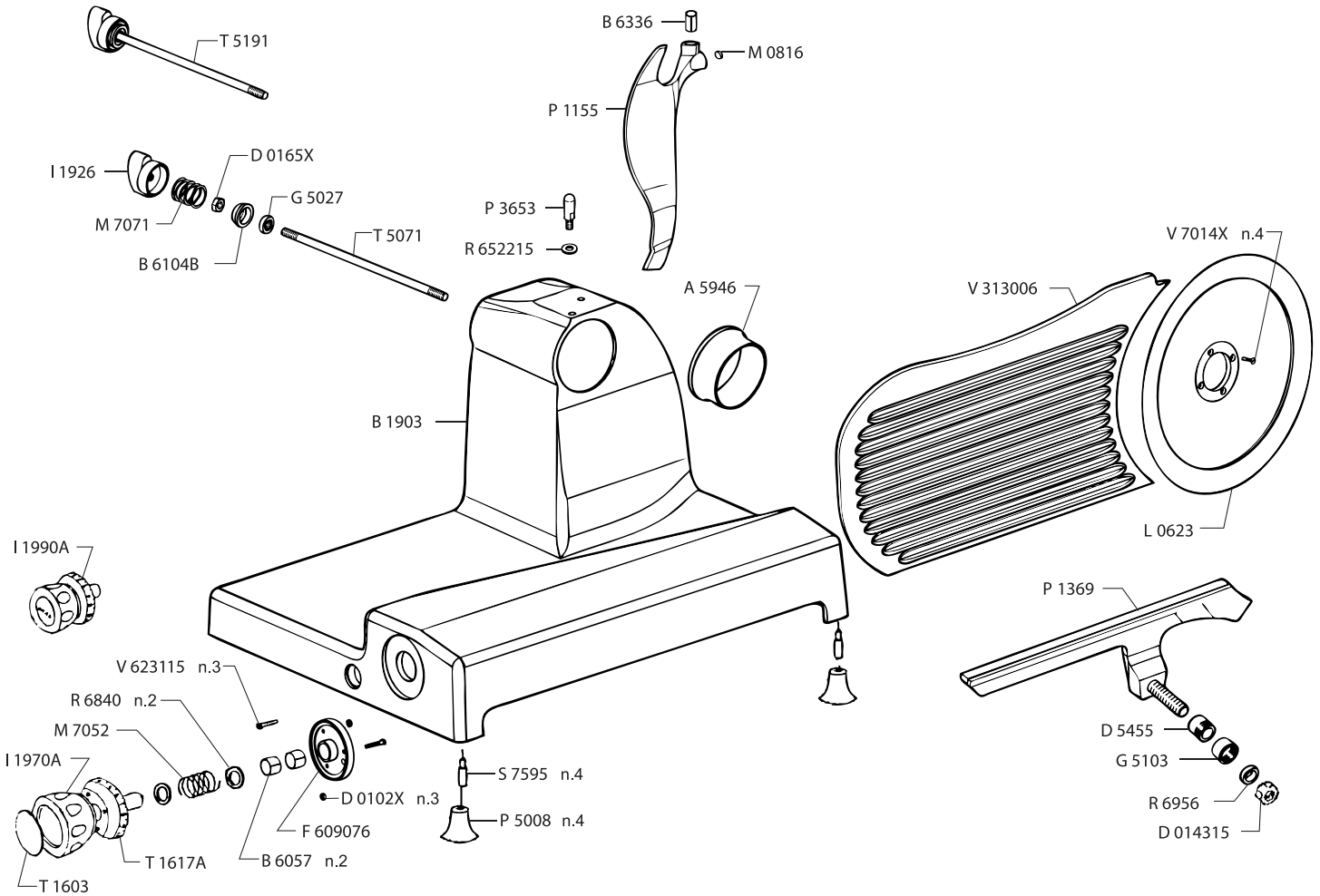
1. Push the product holder towards the operator.
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

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 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.

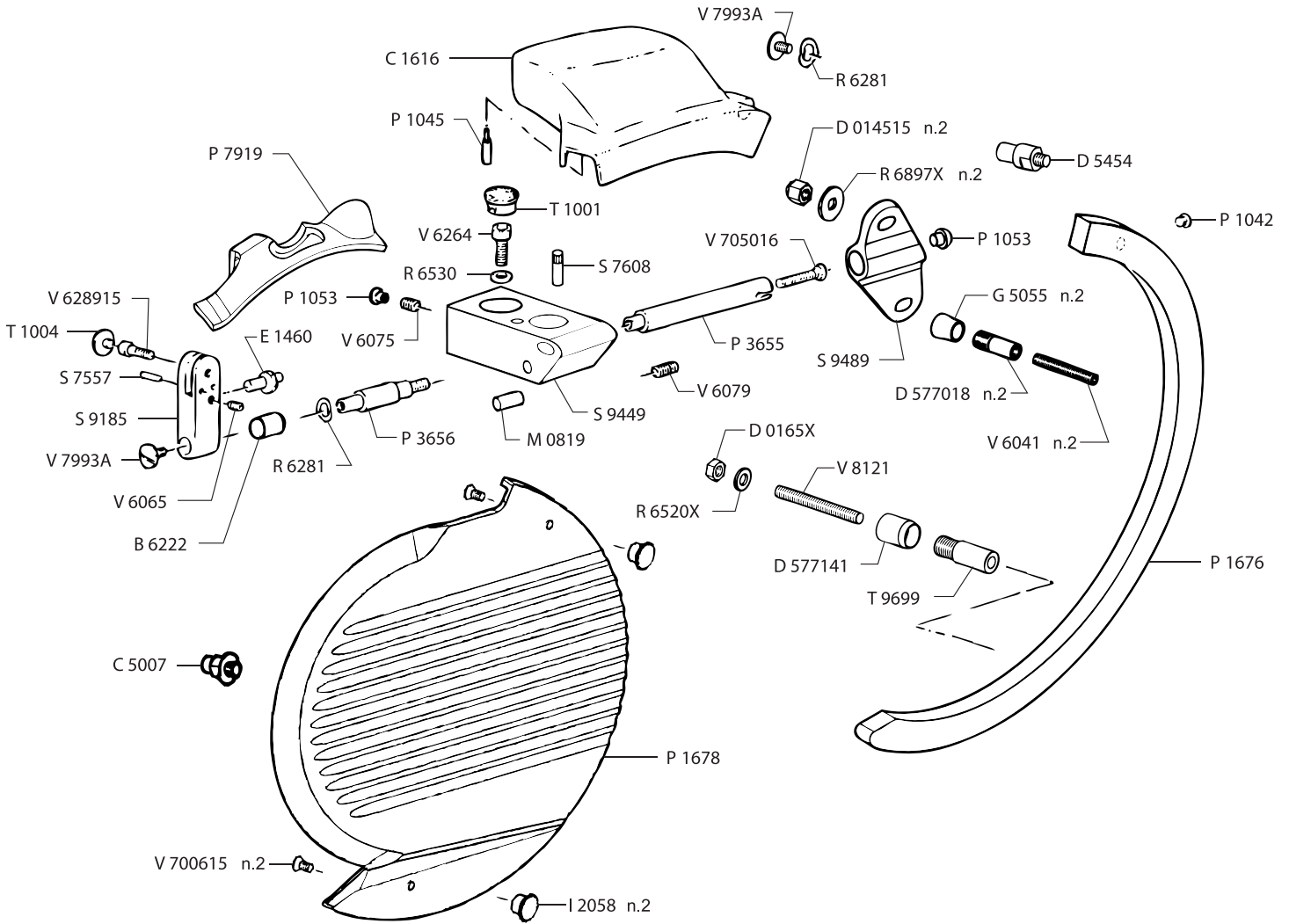
Parts Breakdown

Model MS-IT-0350-H 39631



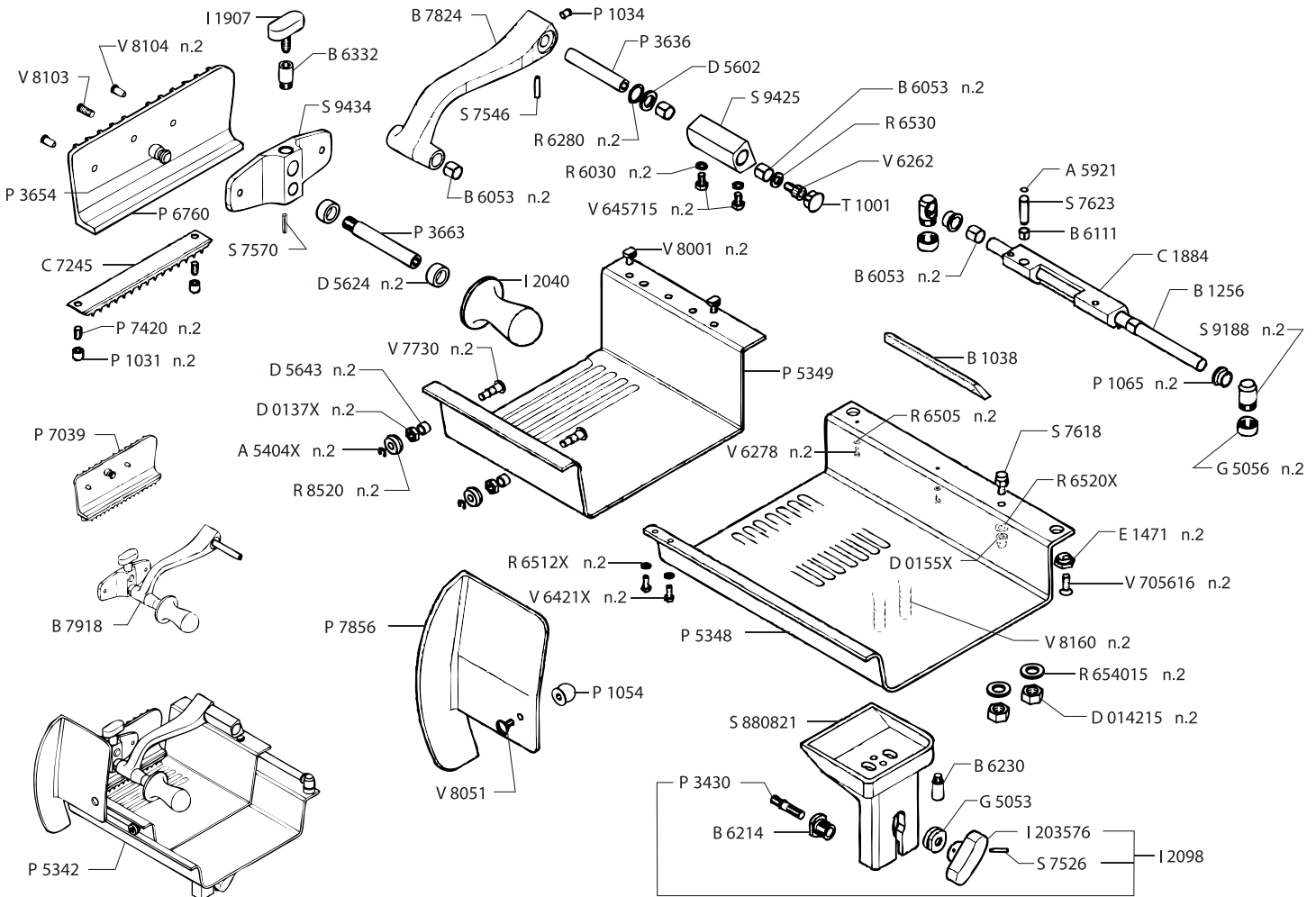
Parts Breakdown

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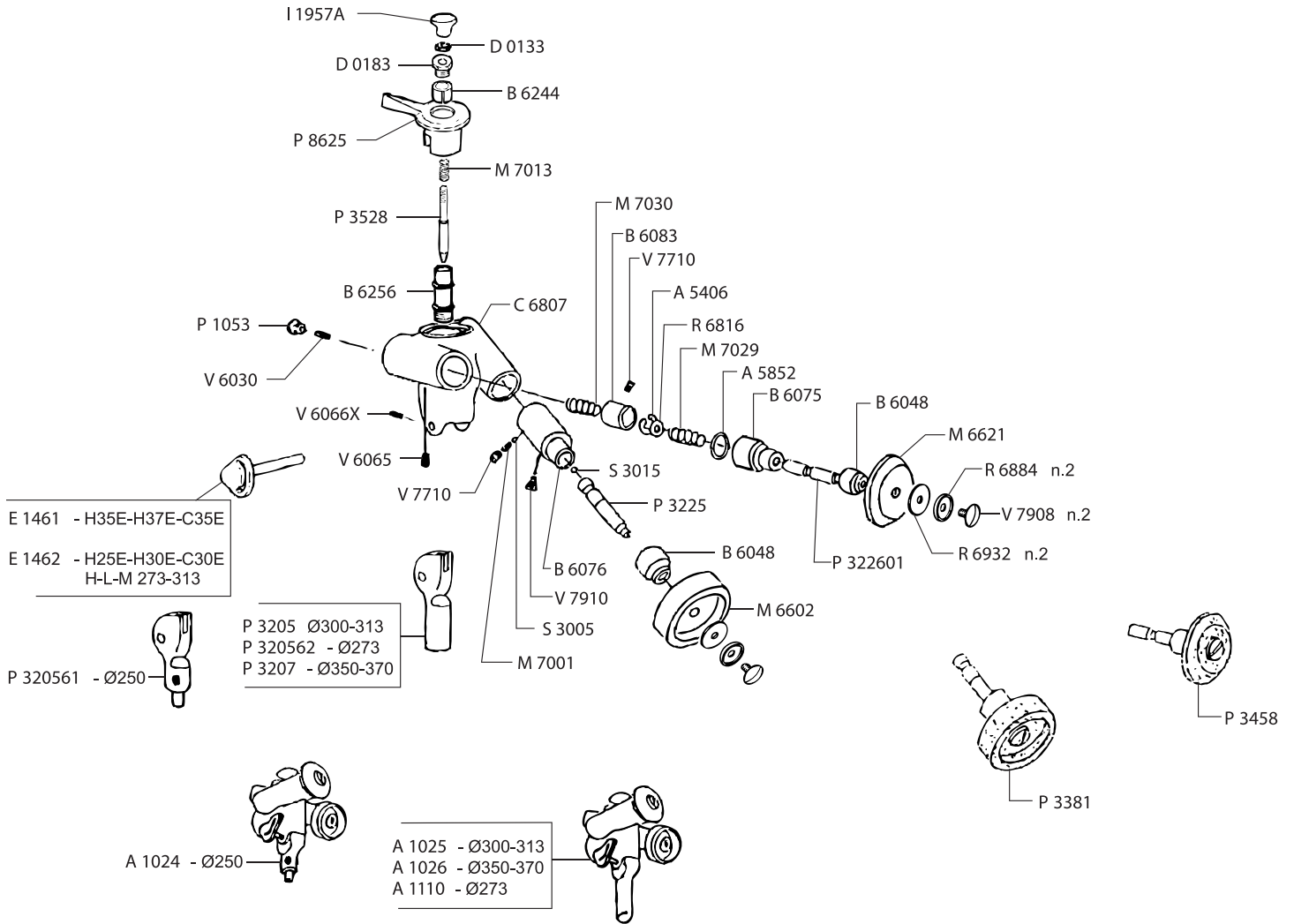
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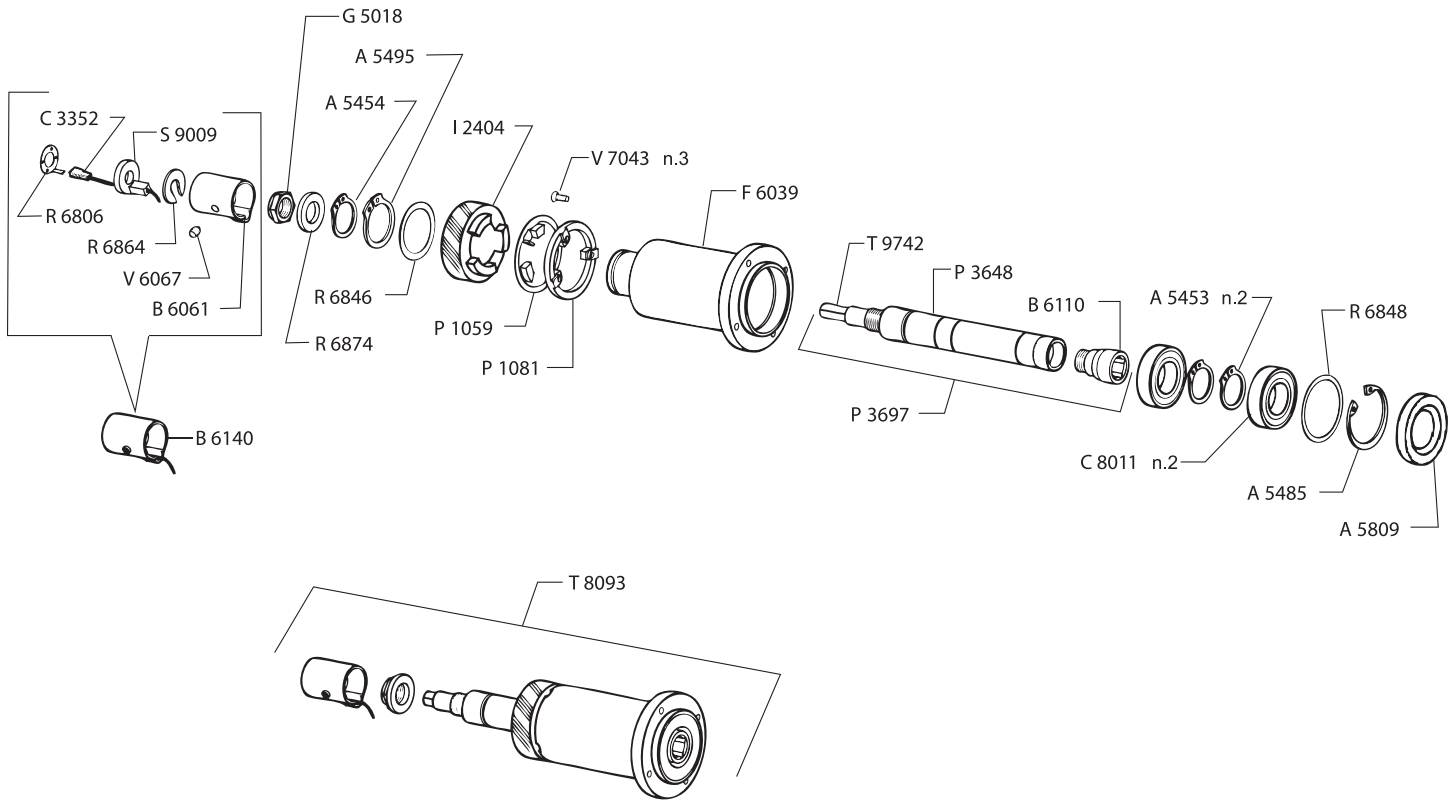
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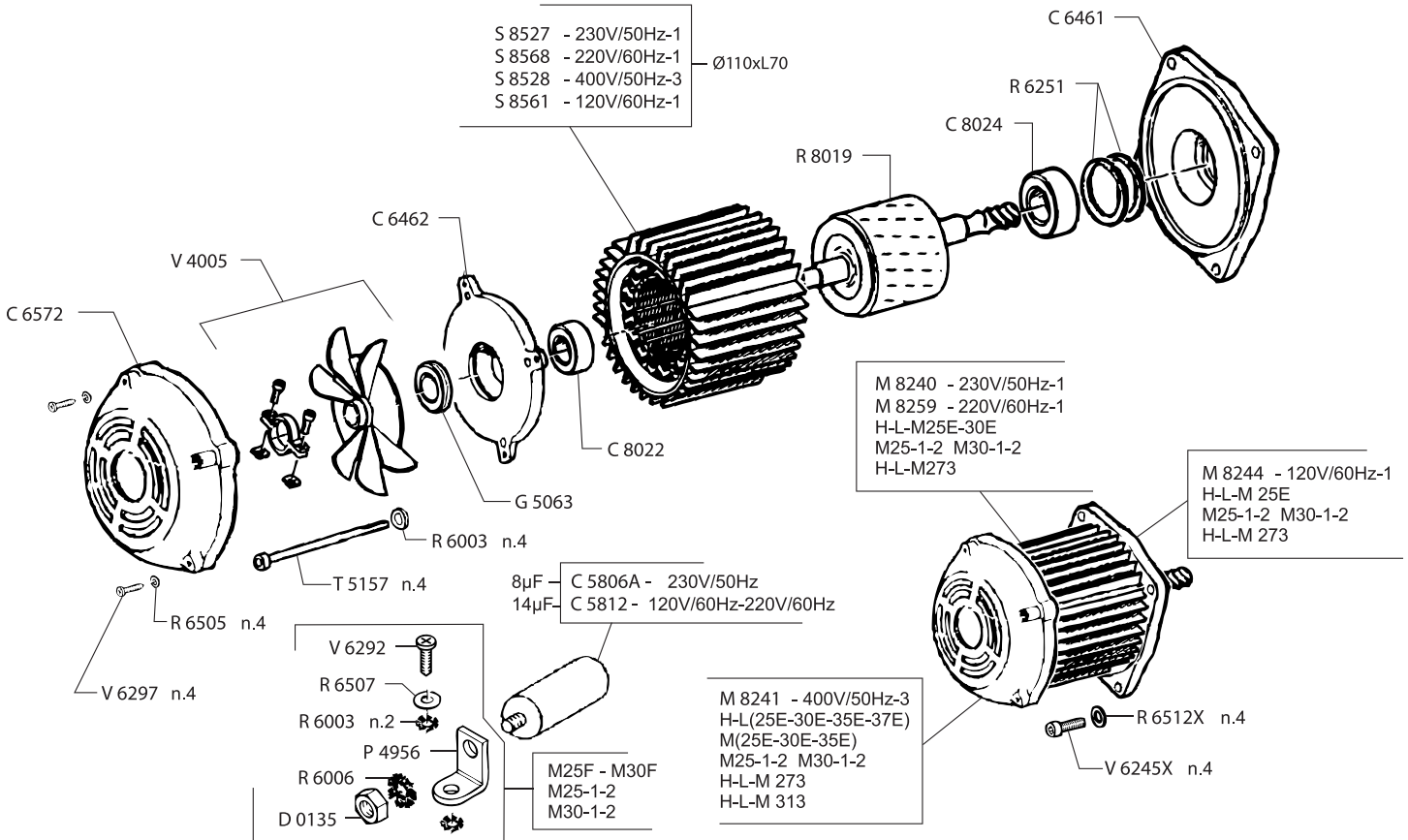
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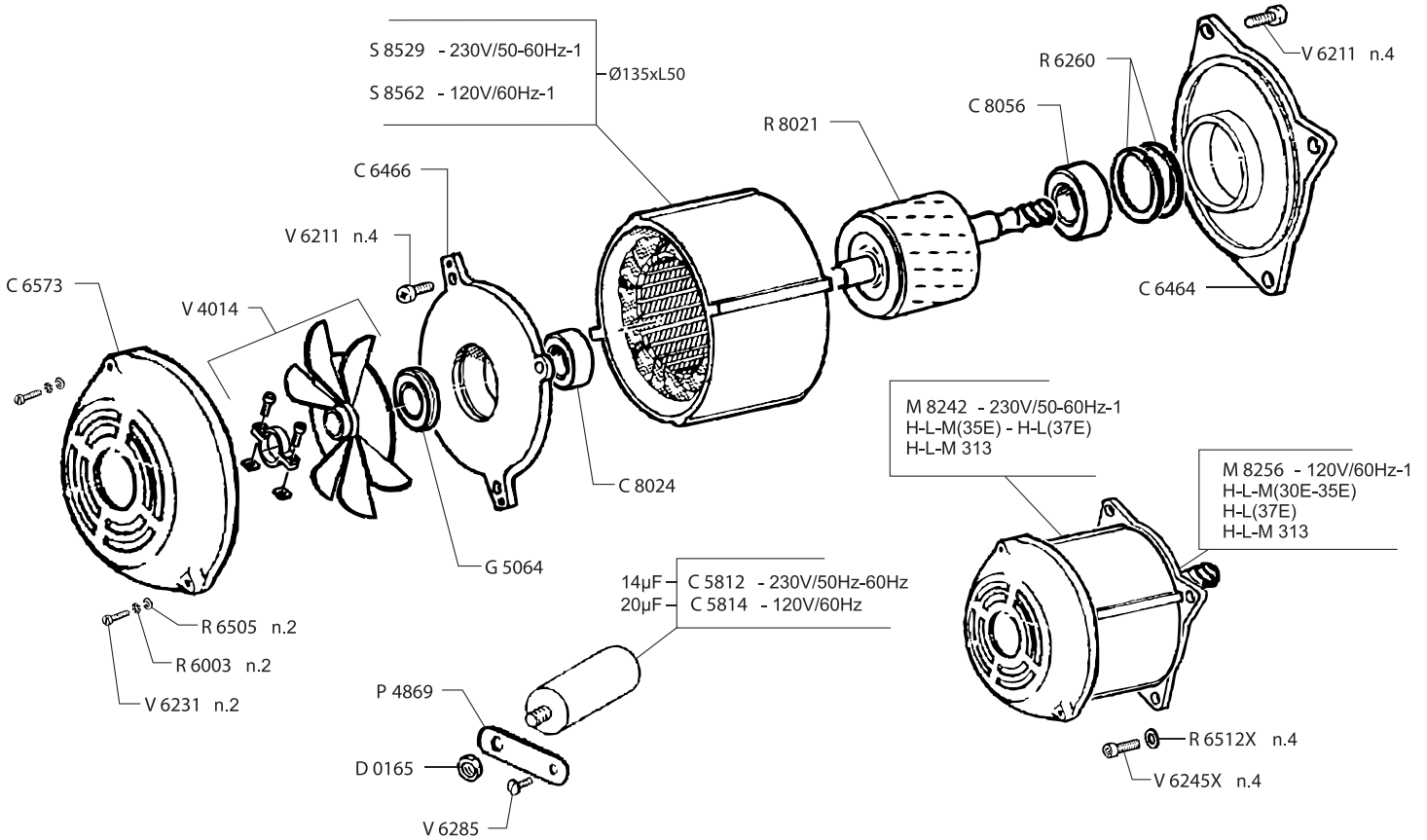
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Parts Breakdown

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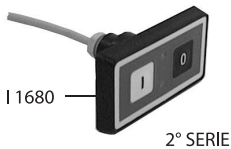
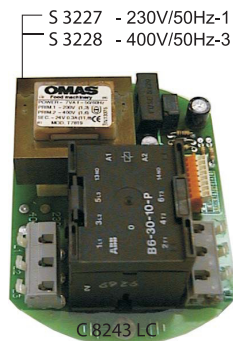
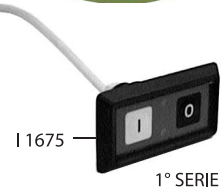
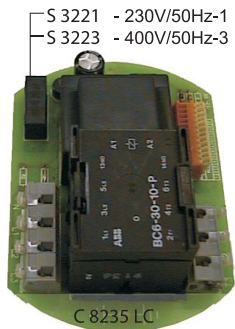
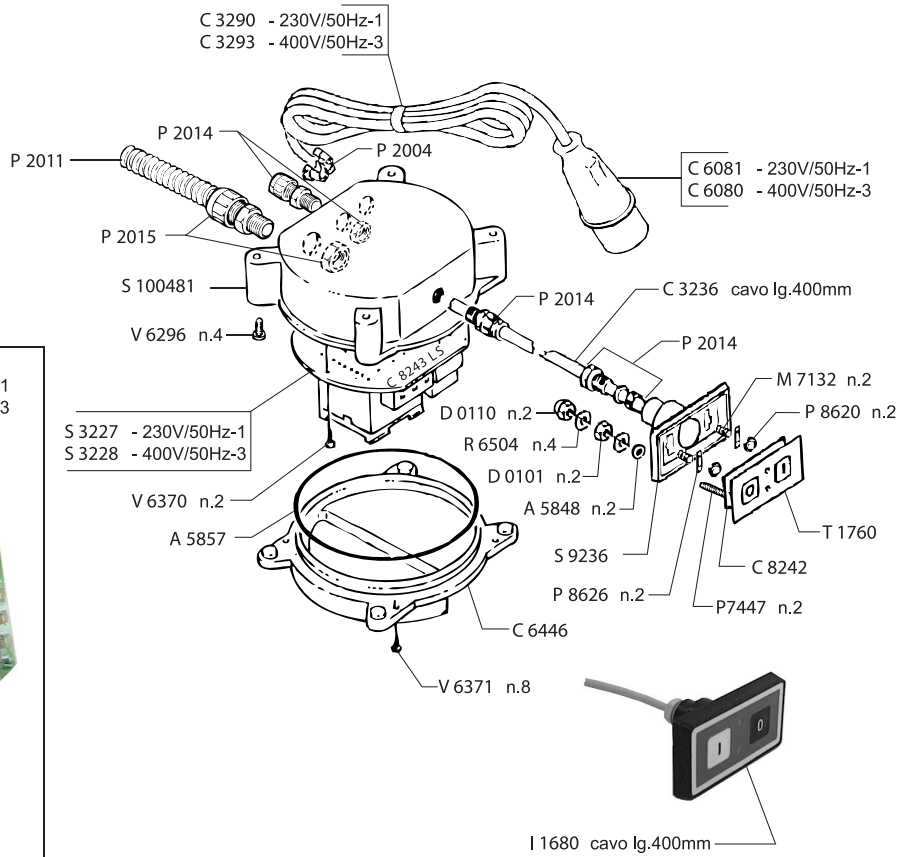


Parts Breakdown

Model MS-IT-0350-H 39631

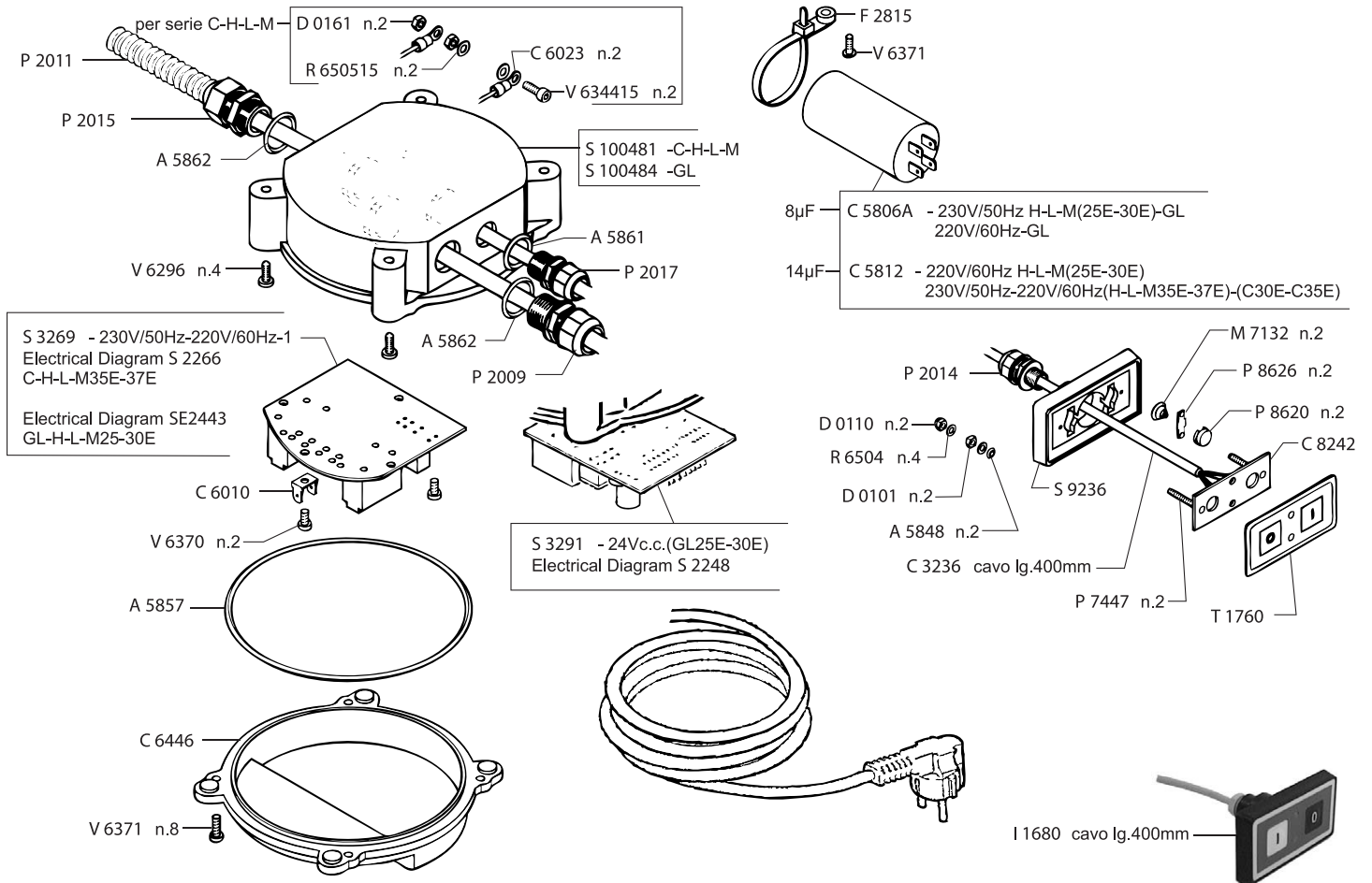
Every series switch pad needs to be always coupled only with its specific series P.C.B.

IT IS BASIC NOT TO USE FIRST SERIES SWITCH PAD WITH THE NEW SECOND SERIES P.C.B. AND VICEVERSA



Parts Breakdown

Model MS-IT-0350-H 39631



Parts Breakdown

Model MS-IT-0350-H 39631

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77583	Sharpener (Support+Stones) for 39631	A1024	78265	Bushing Funnel for 39631	B6110	36615	Back Motor Cover for 39631	C6466
36532	Assy Sharpener for 39631	A1025	77550	Bushing DU 10x12x10 for 39631	B6111	62427	Motor Fan Cover Diam.110 for 39631	C6572
16900	Sharpening Assembly for 39631	A1026	B6140	Bushing Fastener Guard Knife for 39631	B6140	36617	Motor Fan Cover for 39631	C6573
AK402	Assy Sharpener for 39631	A1110	17312	Bushing 22x25x20 for 39631	B6211	19534	Housing Sharpener H for 39631	C6807
36536	Ring El.Benzing 6 Stainless Steel for 39631	A5404X	36563	Carriage Bushing for 39631	B6213	19537	Rack 13657 for 39631	C7245
16902	Ring El.Benzing 8 for 39631	A5406	36564	Bushing for Carriage Support lg.23mm for 39631	B6214	17334	Bearing 2Z-6205 25x52x15 for 39631	C8011
17281	Ring El.Seeger Ext.25 for 39631	A5453	36566	Bushing to Hold Carriage Springs for 39631	B6221	17335	Bear.2RS-6203 17x40x12 for 39631	C8022
77585	Ring El.Seeger Est.25 Ser.Heavy for 39631	A5454	60449	Meat Tray Support Bushing for 39631	B6230	16925	Bearing 2RS-6204 20x47x14 for 39631	C8024
19484	Ring 52 for 39631	A5485	36569	Fixing Lever Bushing for 39631	B6239	36630	Bearing 5x16x6.5 for 39631	C8035
19612	Ring 33 for 39631	A5495	17313	Bushing DU 14x15x16 for 39631	B6244	36631	Bearing 2RS-6205 25x52x15 for 39631	C8056
17283	Oil Seal 25x52x10 for 39631	A5809	23646	Sharpener Pivot Ferrule for 39631	B6256	16926	Bearing 2RS-6000 (10x26x8) for 39631	C8067
77601	Oil Seal OR 2010 for 39631	A5848	77552	Bushing for Plate for 39631	B6332	60423	Touch Pad Gasket for 39631	C8242
17287	O-Ring 123 17.86x2.62 for 39631	A5852	60443	Pusher Arm for 39631	B7824	19637	Nut M3 for 39631	D0101
77602	O-Ring OR 4500 for 39631	A5857	60441	Meat Tray Pusher Handle Assembly for 39631	B7918	77504	Stainless Steel Nut U5587 M4 for 39631	D0102X
77603	O-Ring 2037 9.25x1.78 for 39631	A5861	77518	Sharpener Cover for 39631	C1616	77612	Self-Locking Nut M3 UNI7473 for 39631	D0110
77604	O-Ring 2056 14x1.78 for 39631	A5862	36591	Carriage Support for 39631	C185404	77535	Special Nut M10 for 39631	D0116
77547	Pin Stop Ring for 39631	A5921	60444	Meat Tray Handle Sliding Shaft for 39631	C1884	16928	Nut U5589 M6 for 39631	D0133
77502	Shaft Sealing Ring Ø98x42 for 39631	A5946	77605	Assy Wiring 6 Poles LG.400 for 39631	C3236	19639	Nut M8 for 39631	D0135
17290	Carriage Bar for 39631	B1010A	78287	Power Cord 230/50 for 39631	C3290	36638	Nut U5589 M10 Stainless Steel for 39631	D0137X
77548	Tray Rod for 39631	B1038	79105	Cavo (Rotoli) 450/750V 4x1 for 39631	C3293	77508	Stainless Steel Nut U5588 M12 for 39631	D014215
60431	Complete Carriage Rail Assembly for 39631	B1080	79263	Contact Pin for 39631	C3352	60438	Meat Carriage Guard Holder Screw for 39631	D014315
36548	Shock Absorber Bar 12x170 for 39631	B1251	36601	Rivet 1.9x5 for 39631	C4640	66365	Domed Nut DIN 917 M8 Stainless Steel for 39631	D014515
79618	Sliding Bar for Carriage for 39631	B1256	36607	Blade Cover Bolt Keeper 14x14 M for 39631	C5007	19642	Nut M8 for 39631	D0155X
60430	Carriage Shaft for 39631	B1705	36608	Capacitor 8 MF 400V for 39631	C5806A	36643	Nut U5588 M5 for 39631	D0160
60432	Body Casing for 39631	B1903	16913	Capacitor 14 MF 400V for 39631	C5812	77613	Normal Nut U5588 M4 for 39631	D0161
16904	Bushing Sharpener H-L-C for 39631	B6048	36609	Capacitor 20 µF 250V for 39631	C5814	36646	Nut U5588 M6 Stainless Steel for 39631	D0163X
16905	Bushing DU 16x18x15 for 39631	B6053	74403	Connector Faston 2 Poles Male for 39631	C6010	36647	Nut U5588 M8 for 39631	D0165
AK403	Bushing DU 25x28x20 for 39631	B6056	77607	Connector BM00219 for 39631	C6023	36648	Nut U5588 M8 for 39631	D0165X
17305	Bushing DU 18x20x15 for 39631	B6057	77608	Three-Phase CE Connector 3x16A for 39631	C6080	36651	Sharpener Support Nut for 39631	D0183
19514	Bushing Guard A310 for 39631	B6061	77609	Connettore Spina Monofase 2x16A CEE for 39631	C6081	79264	Blade Support Screw for 39631	D5454
16906	Bush Sharpening for 39631	B6075	77610	Box Cover for P.C. Board for 39631	C6446	60435	Meat Carriage Guard Holder Spacer for 39631	D5455
16907	Bush. Sharpening for 39631	B6076	60461	Motor Frontplate for 39631	C6461	19648	Knife Spacer for 39631	D5602
17307	Bushing Sharp. for 39631	B6083	60455	Motor Backplate for 39631	C6462	77556	Right Spacer INT90 for 39631	D5624
19630	Bushing Fastener for 39631	B6104B	36614	Cover Anter.Motor H (Diam.135) for 39631	C6464	17341	Spacer D.10.5x14 H.9 for 39631	D5643

Parts Breakdown

Model MS-IT-0350-H 39631

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36661	Carriage Shock Absorber Spacer for 39631	D5762	14787	Grinding Sharpening Stone 48x15x14.3 for 39631	M6602	77616	Strain Relief for 39631	P2004
36665	Locknut Spacer for 39631	D577018	36739	Grinding Stone 45x11x6 for 39631	M6621	77617	Strain Relief for 39631	P2009
77519	Spacer Eccentrico for 39631	D577141	36741	Spring 2.9x4x12 Stainless Steel for 39631	M7001	60421	Electrical Conduit for 39631	P2011
17345	Cam Bearing 13655 for 39631	E1458	17377	Spring 8.5x1.0x25 Stainless Steel for 39631	M7013	36778	Wire-Press for 39631	P2014
36677	Cam Pin for 39631	E1460	17379	Spring 11.9x0.7x27 Stainless Steel for 39631	M7029	36779	Core-Hitch+Nut for 39631	P2015
77590	Cam for Sharpener for 39631	E1461	17380	Spring 13.4x1.3x30 Stainless Steel for 39631	M7030	36780	Wire Pusher for 39631	P2017
60450	Cam for Sharpener for 39631	E1462	19776	Spring 14x1.5x60 for 39631	M7032	19811	Pin Sharpener for 39631	P3205
77558	Eccentric for 39631	E1471	19782	Spring 19.5x1.5x16.7 for 39631	M7050	62429	Pivot Sharpener for 39631	P320561
69701	Black Plastic Cam 25mm (New Style) for 39631	E1474	17381	Spring 22 5x1 8x18 for 39631	M7052	AK405	Pivot Sharpener for 39631	P320562
79267	Cam Eccentric Stroke mm.16 for 39631	E1489	19250	Spring 24.8x1.8x15 for 39631	M7071	17416	Pin Sharpener for 39631	P3207
77614	Nylon Cable Tie (Diam.45x200) for 39631	F2815	36746	Spring 7x0.8x23 Cam for 39631	M7076	16959	Pin Grinding for 39631	P3225
36682	Unhook Friction Clasp 12x22x8 for 39631	F3015	19248	Spring 15.6x20x2.2 for 39631	M7120	17419	Pin Truing for 39631	P322601
77591	Suppor Blade Flange for 39631	F6039	36749	Carriage Bar Spring 25-28-1.5 for 39631	M7121	17427	Assy Grinding Stone & Pin for 39631	P3381
17349	Handle Flange for 39631	F609076	78283	Screw for 39631	M7132	36793	Pin.Handle for 39631	P3430
17351	Locknut for 39631	G5018	62424	Motor 230-50 H for 39631	M8240	62428	Lock Plate Pivot H for 39631	P344016
36689	Stainless Steel Locknut M8 for 39631	G5027	60459	Motor El.400-50 H (Tubo Alett.110) for 39631	M8241	17426	Assy Honing Stone Pivot for 39631	P3458
36691	Ring for Bushing for 39631	G5053	62425	Motor 240/50/1 for 39631	M8242	23645	Sharpener Pivot for 39631	P3528
36692	Ring for Cam for 39631	G5054	60464	Motor 120-60 (Tubo Alet.110) for 39631	M8244	77564	Pin Support Meat Grip Arm H for 39631	P3636
36695	Ring Support Cap for 39631	G5055	17383	Motor (New Style) for 39631	M8256	79272	Knife Shaft for 39631	P3648
77559	Plate Bar Supp. Ring 250/273 for 39631	G5056	62411	220/60 Motor for 39631	M8259	77511	Pin Deflector for 39631	P3653
62422	Index Locknut M4 2 P1 for 39631	G5063	19791	Oiler Oil Cap with Screw for 39631	O4040	77565	Pivot Pusher for 39631	P3654
36697	Logging Lock Nut for 39631	G5064	17388	R.Shock Absorb.12x19x2 for 39631	P1012	77523	Knife Cover Support Pin for 39631	P3655
60436	Meat Carriage Guard Holder Bushing for 39631	G5103	36760	Pin Tray Shock-Absorber for 39631	P1025	77524	Pin for Protec.Support for 39631	P3656
77615	Assy P.C.B. for 39631	I1675	19796	Plastic Shock for 39631	P1031	77566	Pivot Pusher for 39631	P3663
17352	Touch Pad - Start/Stop Push Button for 39631	I1680	17392	Pl.Shock Absorb.8.5x20 for 39631	P1034	77594	Assy Driving Pivot for T8093 for 39631	P3697
19580	Handle 16646 for 39631	I1907	36761	Shock Absorber for 39631	P103401	19832	Flat Bar for 39631	P4651
17356	Fastener Handle for 39631	I1926	19797	Nylon Shock 8.5x8 for 39631	P1042	77537	Ecc. Locking Plate for 39631	P486081
19587	Sharpener Knob for 39631	I1957A	19798	Plastic Shock for 39631	P1045	60469	Motor Straight Bracket for 39631	P4869
36705	Adjustment Knob for 39631	I1970A	36762	Rubber Plug for 39631	P1053	60458	Motor L-Bracket for 39631	P4956
36708	Assy Index Knob for 39631	I1990A	77562	Shock Absorber for 39631	P1054	16961	Foot for 39631	P5008
18220	Knob - Handling for 39631	I203576	16955	Shock Absorber for 39631	P1059	65632	Sliding Bearing Flat for 39631	P5102
17363	End Grip Handle for 39631	I2040	77563	Shock Absorber for 39631	P1065	60442	Complete Meat Tray/Pusher Assembly for 39631	P5342
36714	Blade Cover Handling for 39631	I2058	17395	Shock Absorber for 39631	P1081	60446	Meat Tray Slider Bottom Plate for 39631	P5348
36717	Knob Assy for 39631	I2098	AK404	Deflector for 39631	P1155	60445	Meat Tray Slider Top Plate for 39631	P5349
13599	Blade 350 x 57 x 4 x 280 for 39631	L0623	60434	Meat Carriage Guard Holder for 39631	P1369	60439	Meat Tray Pusher Plate for 39631	P6760
79268	Magnete MFD 020 004 010 for 39631	M0816	60427	Blade Guard for 39631	P1676	19655	Meat Grip Stud H for 39631	P7420
77520	Magnet Ø8 x 25 for 39631	M0819	60425	Blade Cover for 39631	P1678	60424	Touch Pad Screw for 39631	P7447

Parts Breakdown

Model MS-IT-0350-H 39631

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77539	Stud Plate M8x25x35 for 39631	P7474	78261	Rotor (A3109 P2521) Stator H.50 for 39631	R8021	77574	Hand Grip Support for 39631	S9434
19850	Protection for 39631	P7856	16973	Plate Wheel D.25x9.5 for 39631	R8520	79619	Sharpener Holder for 39631	S9449
77525	Mobile Protection for 39631	P7919	77620	Control Box for I1680 P.C.B. for 39631	S100481	77528	Ext.Knife Protect.Support for 39631	S9489
78282	Lock Washer for 39631	P8620	77621	Electr. Equipment Box for 39631	S100484	19877	Rubber Cap for 39631	T1001
24030	Sharpener Operating Handle for 39631	P8625	19680	Ball 3 17 for 39631	S3005	36981	Rubber Cap for 39631	T1004
78284	Bracket for 39631	P8626	17465	Ball 4.76 for 39631	S3015	19879	Label for 39631	T1603
19657	Washer 4 for 39631	R6003	77622	P.C.B. 230-50 for 39631	S3221	36985	Label Plate for 39631	T1617A
19659	Washer 8 for 39631	R6006	77623	Scheda Elettrica 400-50 for 39631	S3223	19883	Label Oil for 39631	T1690
19661	Washer 8 for 39631	R6030	77624	P.C. Board 230-50 H for 39631	S3227	77628	Switch Overlay for 39631	T1760
78258	Washer 30.5x46.5x0.6 for 39631	R6251	77625	P.C.B. 230-24V/50 for 39631	S3228	62438	Blade Cover Fastener for 39631	T5071
19665	Washer for 39631	R6260	77626	P.C.B. 230V/50Hz for 39631	S3269	60456	Motor Fastener for 39631	T5157
19666	Washer for 39631	R6280	77627	P.C.B. 24V C.C.GL for 39631	S3291	42974	Tie Rod for 39631	T5191
19667	Washer 12x17x2 for 39631	R6281	77541	Index Arm for 39631	S3802	79280	Knife Shaft Assy for 39631	T8093
36880	Washer U6592 3 for 39631	R6504	77542	Cylindrical Pin U1707 8x35 Stainless Steel for 39631	S7432	60429	Meat Tray Support for 39631	T8544
17455	Washer U6592 4 for 39631	R6505	36920	Pin 4x25 for 39631	S7526	62439	Blade Support Shaft for 39631	T9699
77618	Washer U6592 4 Stainless Steel for 39631	R650515	36924	Pin M.E.U6875 6x30 for 39631	S7546	79283	Shaft Pin for 39631	T9742
36881	Washer U6593 5 (5.5x15x1.2) for 39631	R6507	36926	Pin U7586 3x18 for 39631	S7557	60433	Meat Carriage Guard for 39631	V313006
17457	Washer U6592 6 Stainless Steel for 39631	R6512X	77569	Pin U7586 6x30 for 39631	S7570	60454	Fan Int90 for 39631	V4005
36884	Washer U6592 8 Stainless Steel for 39631	R6520X	17476	Foot Support Pin D.10 M8 L.37 for 39631	S7595	37013	Motor Fan MEC80 148x16 for 39631	V4014
77512	Washer 8.5x18x2 for 39631	R652215	77526	Pin Ø8x23 for 39631	S7608	37018	Screw STTC U6113 M6x6 for 39631	V6010
19668	Washer 10 for 39631	R6530	77570	Lock Pin for Carr. Plate Rotation for 39631	S7618	37021	Screw for 39631	V6030
66375	Stainless Steel Washer U6592 12 for 39631	R654015	77571	Lock Pin Pusher Arm for 39631	S7623	60426	Stainless Steel Screw STEI U5923 M8x60 for 39631	V6041
17458	Contact Washer for 39631	R6806	62435	Stator 230-50 H (Tubo Alettato) for 39631	S8527	60428	Threaded Rod for 39631	V605315
36889	Washer 10.5x16x1 for 39631	R6816	60467	Statore 400-50 H (Tubo Alettato) for 39631	S8528	37023	Screw STEI U5929 M5x5 for 39631	V6065
36889	Washer 10.5x16x1 for 39631	R6840	78259	Stator 230/50-60 for 39631	S8529	19691	Grub Screw M6x6 for 39631	V6066
17460	Washer 34.2x46x0.5 for 39631	R6846	60468	Statore 120-60 H (Tubo Alettato) for 39631	S8561	37024	Screw STEI U5929 M6x6 for 39631	V6066X
19674	Washer 44.5x51.5x0.2 for 39631	R6848	19870	Stator 120/60 for 39631	S8562	19692	Screw M6x8 for 39631	V6067
77540	Washer 6.2x14x0.6 for 39631	R6854	60466	Stator 220-60 for 39631	S8568	19694	Screw M8x10 for 39631	V6075
77596	Switch Washer A310 for 39631	R6864	60448	Supporto Plate for 39631	S880821	37029	Screw STEI U5929 M8x20 for 39631	V6079
36892	Washer 17x30x4 for 39631	R6874	77597	Washer Bracket A310 for 39631	S9009	19697	Screw M5x16 for 39631	V6211
16972	Washer 5.5x19x2.5 for 39631	R6884	77527	Protec. Support for 39631	S9185	AK406	Screw TC U6108 M6x20 for 39631	V6222
36893	Stainless Steel Special Washer 8.5x24x2 for 39631	R6897X	77572	Bracket for Plate Rod for 39631	S9188	77515	Screw TC U6107 M4x25 Inox for 39631	V623115
36897	Special Washer 5.5x22x1.5 for 39631	R6932	19181	Bracket Support for 39631	S9192	19700	Screw M6x16 for 39631	V6240
60437	Meat Carriage Guard Holder Washer for 39631	R6956	60422	Touch Pad Back Casing for 39631	S9236	77598	Stainless Steel Screw TCEI U5931 M6x20 for 39631	V6245X
60460	Rotor (A3105 P2520) kg.1.80 Each for 39631	R8019	77573	Hand Grip Arm Support for 39631	S9425	37042	Screw TCEI U5931 M8x25 for 39631	V6254

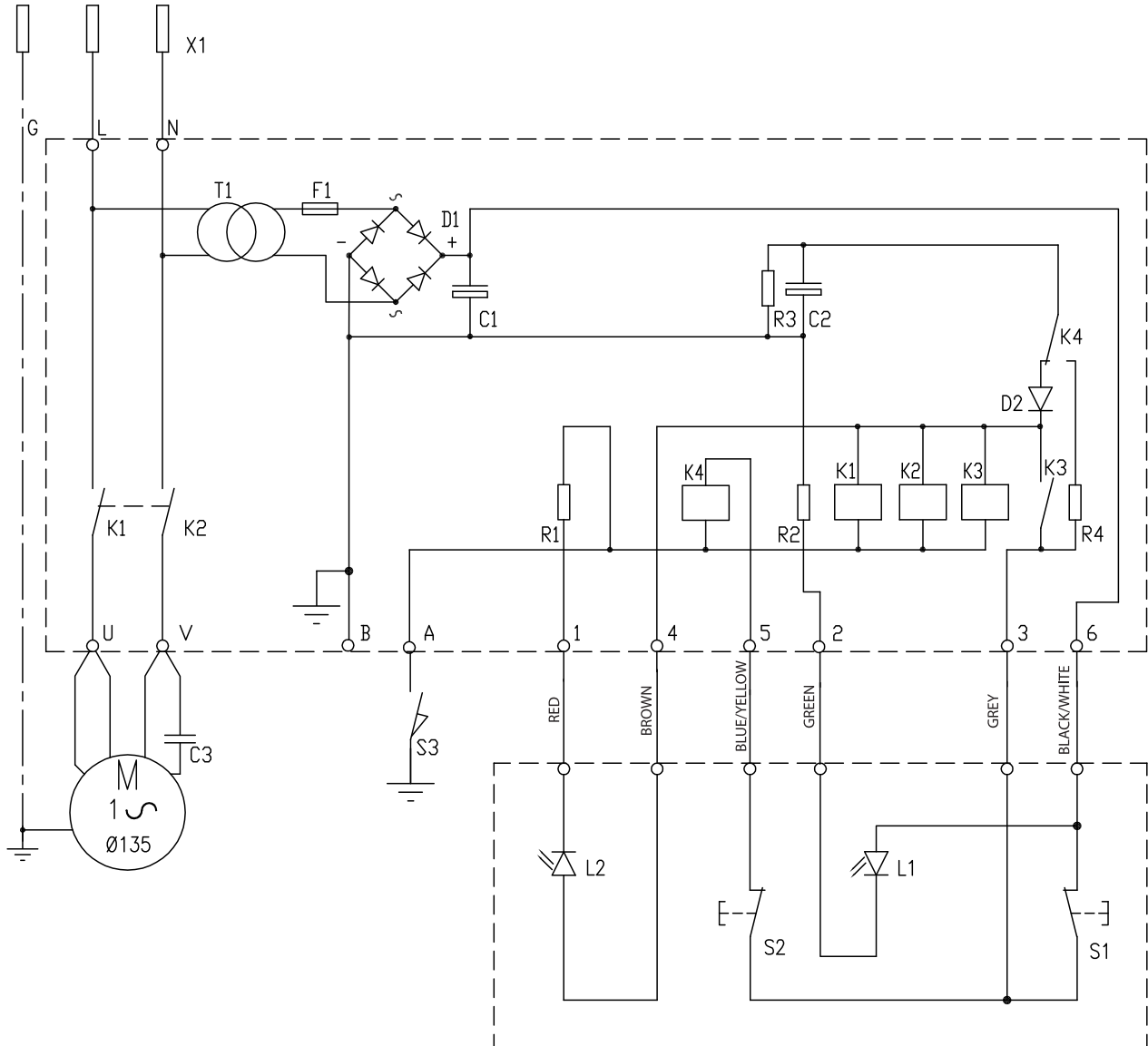
Parts Breakdown

Model MS-IT-0350-H 39631

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
19704	Screw M10x16 for 39631	V6262	37067	Screw TE U5739 M5x20 for 39631	V6423	37095	Screw for Rod 6x13 for 39631	V7993A
77530	Screw TCEI U5931 M10x30 for 39631	V6264	77578	Stainless Steel Screw TE U5739 M8x14 for 39631	V645715	19724	Screw H for 39631	V8001
19706	Screw for 39631	V6278	37077	Screw TSP U6109 M4x6 Inox for 39631	V700615	16987	Special Screw M6x15 for 39631	V8020
37050	Screw TC Aut.D7971 4.2x9 for 39631	V6285	AK407	Screw TSP U6109 M5x15 Stainless Steel for 39631	V7014X	37102	Screw M6x20 for 39631	V8035
77531	Screw TCEI U5931 M6x14 Inox for 39631	V628915	17498	Screw TSPEI U5933 M4x10 for 39631	V7043	19920	Screw M8x30 for 39631	V8036
77599	Screw TC Aut.D7981 4.2x16 for 39631	V6292	37083	Locking Screw-Support for 39631	V705016	37104	Threaded Stud for 39631	V8042
77629	Screw TBTC Aut.U6954 4.2x13 for 39631	V6296	37085	Screw 8x25 for 39631	V705616	77580	Stainless Steel Screw M8x16 for 39631	V8051
77600	Screw TBTC Aut.U6954 3.9x32 for 39631	V6297	19713	Screw Sharpener for 39631	V7710	37113	Screw for Carr. Index M8x25 for 39631	V8099
77545	Stainless Steel Screw TCEI U5931 M8x45 for 39631	V633115	37091	Screw H for 39631	V7730	77581	Special Screw M10x18 for 39631	V8103
77630	Stainless Steel Screw TCEI U5931 M4x12 for 39631	V634415	17503	Screw M5x13 for 39631	V7908	77582	Special Screw Ø8x15 for 39631	V8104
37058	Stainless Steel Screw M4x8 for 39631	V6370	19715	Screw Sharpener for 39631	V7910	77532	Special Screw M8x40 for 39631	V8121
37059	Stainless Steel Screw M4x14 for 39631	V6371	19717	Screw M6x50 for 39631	V7917	60447	Meat Tray Slider Bottom Plate Screw for 39631	V8160
66387	Screw TE U5737 M6x15 Stainless Steel for 39631	V6421X	19917	Screw BS for 39631	V7960			

Electrical Schematics

Model MS-IT-0350-H 39631



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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OMCAN

PRODUCT WARRANTY REGISTRATION

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Mississauga, Ontario

Canada, L5L 4X5

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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.

