



Cheese Cutter
Model GR-IT-1000-C
Item 45412
Instruction Manual



Revised - 07/05/2022

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Model GR-IT-1000-C

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General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

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

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

The purpose of these instructions for use is to provide the necessary information regarding the correct use of the machine and in particular the precautions to be taken for safety reasons. Inside the manual, the operator will find the necessary instructions and/or references regarding:

- Reference documents.
- Correct installation.
- Hazards present and relative notes and warnings.
- Description of the safety measures adopted.

Safety and Warranty

- Safety information necessary to make adjustments during setting and start-up phases.
- The correct scheduled maintenance with special reference to safety devices.
- Compliance with the safety and accident prevention regulations in the workplace.
- Reference to (electrical and hydraulic) control circuit diagrams.

Only use the machine after carefully reading the present instructions for use.

The manufacturer reserves the right to carry out changes without notice and without incurring any penalty provided that the main technical and safety characteristics remain the same. On delivery make sure that the equipment has not been damaged during transport and that no accessories are missing. Any complaints will be accepted only in writing within eight days from the delivery date.

The instructions for use and the relevant documentation must be kept in a suitable cabinet close to the production line and made available to the operators using the machinery. The instructions for use and the documentation attached (wiring diagrams, pneumatic diagrams, instructions for use of individual components, etc.) are to be considered as an integral part of the machine's instructions for use, therefore:

- They must be kept in a safe place.
- For safety reasons they must be kept up to date and report any significant changes made on the machine.

Before carrying out any maintenance operation, read the Instructions for use and the relevant attached documentation when necessary. If in doubt contact an authorized technician.

INTENDED AND IMPROPER USE OF THE MACHINE

The CUTTER is a machine for cutting any kind of cheese (hard rind cheeses such as Parmesan). The machine is meant for use in environments and for applications consistent with its design. Any misuse of the machine is prohibited. The manufacturer is not to be held liable for damages arising from the improper use of the machine.

Using the machine for different purposes or with materials other than those intended shall be considered improper.

GENERAL SAFETY REGULATIONS

Accidents may be caused by: negligence, misuse of machine parts, instinctive reactions in the event of malfunction or failure. The machine is equipped with safety guards that take into account the possible causes of injury due to normal negligence or predictable misuse. In particular, the following possible behaviors have been taken into consideration:

- Predictable improper behavior due to normal negligence and not due to the deliberate intention of using the machine incorrectly.
- A person's instinctive reaction during use in case of malfunction or breakdown.
- The behavior that results from the easiest course of action when performing a task.

Operations that are not part of the normal conditions of use should in all cases be carried out by qualified and authorised personnel who are aware of the hazards, the different operating modes, safe operating procedures and have received the necessary training.

Safety and Warranty

Warning, danger of mechanical moving parts.

Before proceeding with the start-up, use and maintenance operations of the machine, read this manual carefully and thoroughly make sure that any unsafe condition has been properly removed or reduced as much as possible. Check that all the safety guards mentioned in these instructions are actually present and functioning.

Never carry out any cleaning, lubrication or maintenance operations when the machine is operating or powered.

Do not wear rings, watches, jewelry, dangling or unbuttoned clothing such as ties, torn clothing, scarves, unbuttoned or unzipped jackets that can be caught in the moving parts of the machine.

Before starting the machine the operator must verify the presence of any visible faults on the guards or safety devices:

- **If necessary, inform the maintenance manager.**
- **Refrain from carrying out any operations for which authorisation and training has not been previously given.**

Beware of hazards due to direct contact! Operations on the electrical parts of the machine must only be carried out by qualified technical personnel with the necessary electrical engineering skills, after referring to the wiring diagram and the necessary conditions in order to avoid electrocution.

Beware of hazards due to indirect contact! Connection must be earthed and line protection coordination are to be ensured in case of indirect contact in accordance with the relevant regulation in force.

TRAINING THE PERSONNEL

The user must ensure that personnel using the machine is adequately trained and has the skills in carrying out their duties safely. Training must include at least:

- Identifying possible hazards.
- Acknowledgement of the guards and safety measures.
- A clear definition of the tasks assigned.
- Identifying and explaining all the control devices and all their functions used when carrying out the tasks assigned.
- Identifying the hazards associated with the assigned tasks.

The personnel operating with the machine must be informed on the specific risks and receive adequate basic training on safety regulations.

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.



Safety and Warranty

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 (cardboard, polyethylene, and others) 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	GR-IT-1000-C
Shape of Cheese	Slice, Cube
Power	1.1 kW
Electrical	220V / 60Hz
Minimum Cutting Speed Frequency	20Hz
Maximum Cutting Speed Frequency	85Hz
Dimensions	54.7" x 41" x 59" / 1390 x 1050 x 1500mm
Weight	441 lbs. / 200 kgs.
Item Number	45412

Installation

TRANSPORT

Transport shall be carried out by qualified personnel so as to avoid any damage to the machine and any of its components. In particular:

- All the guards, covers and doors must be properly closed and secured.
- Use a forklift or transpallet with sufficiently long forks and loading capacity.

The load bearing capacity of the forklift truck must be more than the weight of the machine; check this capacity on the plates affixed on the forklift truck and in the operating instructions.

The machine should be transported on a flat and solid floor only, free of unevenness.

INSTALLATION

The machine must be positioned on a hard and level floor. Connection to the power supply must be carried out in accordance with the current standards and taking into account the necessary measures in order to avoid the dangers of indirect contact and overcurrent. Also check that:

- The supply voltage is 400 V on the input terminals (L1 - L2 - L3) located inside the electrical control panel.
- The machine's connection to ground is, in fact, connected to the company grounding system.

Make sure the cutter is placed in a sufficiently lit work area (min. 300 lux). Check that there is enough space around the machine to move the removable parts and that it is easily accessible for routine and extraordinary maintenance (at least 500 mm of free space besides the dimensions of removable parts)

PRELIMINARY CHECK PRIOR TO STARTING-UP

Once the machine has been connected to the mains the following check is necessary:

1. Using the jog mode, press the two hand control device (push buttons P), to check that the cutting wire moves down towards the work top.
2. If the wire moves upwards instead, reverse the electrical connections in the plug (reverse the phase).
3. Now check again.

If it is necessary to reverse the phase you must first disconnect the electricity (take the plug out of the socket/open the omnipolar switch directly upstream). In all cases this must be done by a specifically skilled electrician.

The machine is equipped for the earth-connection of conductive metal masses. The connection must be ensured and carried out correctly in accordance with applicable technical standards. The machine cannot be used if it is not earthed.

Operations on electrical equipment must only be carried out by qualified technical personnel with the necessary electrical engineering skills, after referring to the wiring diagram and the necessary conditions in order to avoid electrocution.

MOVABLE GUARDS

The guards can consist of a part of the machine specifically used to provide protection through a physical barrier. Depending on its construction, a guard can be called a casing, cover, screen, etc.

INTERLOCKING GUARDS

The interlocking guards are equipped with position sensors that detect whether the guard is open/close and cause dangerous moving parts to stop (interlocking device) when the guards are opened. Opening the guards prevents the dangerous moving parts from restarting. The following are considered interlocking guards:

1. The left-hand hinged door to access the area underneath (motor).
2. The right-hand hinged door to access the area underneath (motor).

Do not remove or force the interlocking guards' position sensors as this may cause the safety devices to malfunction leading to dangerous situations.

Regularly check the correct functioning of the interlocking devices. When the guard is open, the machine must not start.

FIXED GUARDS

The fixed guards are considered as such when they feature fixing elements which can only be removed by using a tool.

The rear and sides of the machine are closed with fixed guards in either a transparent material or metal

Before removing the fixed guard, the protected areas must be secured by switching off the power from the control panels to stop any movement. Replace the guards that have been removed before leaving the workplace or before resuming work.

TWO-HAND CONTROL DEVICE

Descent of the cutting wire is controlled by a two-hand device. These push buttons must be pressed simultaneously within a maximum time of 0.5 seconds. If you fail to press them within this time, release both push buttons and do it again.

Periodically check that the two-hand control device is working properly (see the maintenance and periodical checks paragraph)

EMERGENCY STOP

Emergency stop is located:

- At the front, between the two-hand control push buttons.

The emergency stop push button is equipped with a self-retaining device (once pushed it remains locked in the open circuit position) that needs to be deliberately reset by an operator after being pushed. Pushing the emergency button will stop all the machine's moving parts.

Installation

Before resetting an emergency stop check why it was pressed. Once the reasons have been found and any/all dangerous circumstances have been remedied the machine can be restarted.

Operation

Do not start the machine without first checking and complying with all the safety instructions indicated below.

BEFORE SWITCHING THE POWER ON, CHECK THAT:

- The various parts have been mechanically assembled in an appropriate manner and are stable.
- The electrical connections are correct and power meets the specified limits (e.g. voltage, frequency, pressure).
- The physical environment is as indicated (for example: correct lighting and noise levels, temperature, humidity, atmospheric contaminants).

AFTER POWER HAS BEEN SWITCHED ON, CHECK THAT:

- Start, stop and the control devices function as required.
- Circuits and emergency stop devices are functioning.
- It is possible to disconnect and isolate the external power sources.
- Guards and interlocking devices function as required.
- All the safety devices are positioned correctly and are functioning.

CONTROL DEVICES ON THE MACHINE



1. Knob to adjust cutting wire descent speed.
2. Green light – machine ready to use.
3. Left push button of the two-hand control device.
4. Right push button of the two-hand control device.
5. Push button to move the cutting wire up.

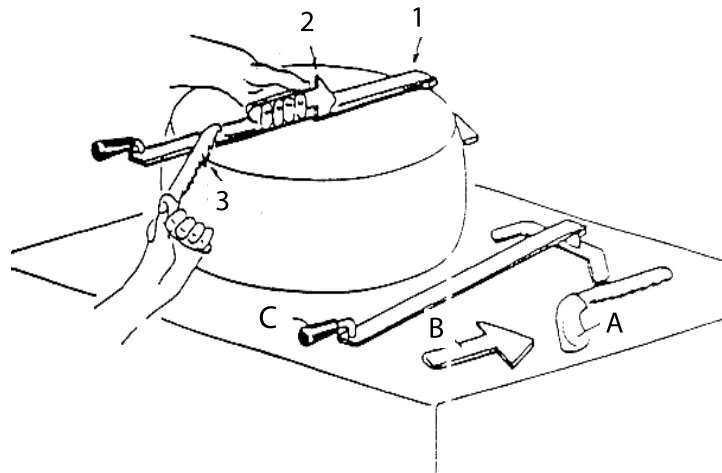
6. Power on indicator light.
7. Emergency stop.

Before starting the machine the operator must check the operating modes of the various control devices.

OPERATION

The Cutter is suitable for cutting any kind of cheese. To cut hard rind cheese, such as Parmesan, prepare the whole cheese as explained below:

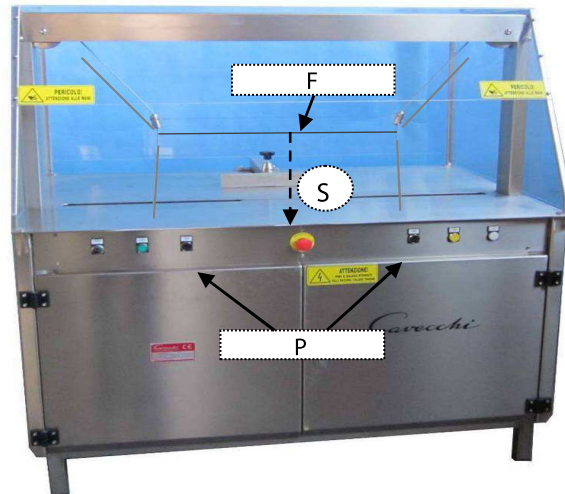
- Position the guide rod (tool C) on the whole cheese to cut (1).
- Make an incision on the cheese axis (2) with tool B by hand using tool C as a guide.
- Trim the edges of the whole cheese (3) by hand with saw A.



Take the prepared cheese over the Cutter and cut as follows:

- Position the cheese with the cut in line with the wire
- Bring the cutting wire (F) near, pressing the two-hand control push buttons (P) simultaneously in jogs (S).
- Reposition the cheese if necessary and finish cutting, keeping the two-hand control push buttons (P) pressed.
- Continue as above, not repeating the first phase for the next cuts

Operation



The two-hand control device only protects the machine operator. Do not let anyone else come near when cutting.

Periodically check correct operation of the two-hand control device. Pressing just one of the two descent buttons the cutting wire should not move down.

Maintenance

ADJUSTMENTS AND CHECKS

Only qualified people who have been specifically trained and authorised and who are fully aware of the potential hazards on the machine must be allowed to make adjustments and carry out checks.

The following precautions must be taken before any intervention:

- Disconnect the machine from the mains.

At the end of each intervention:

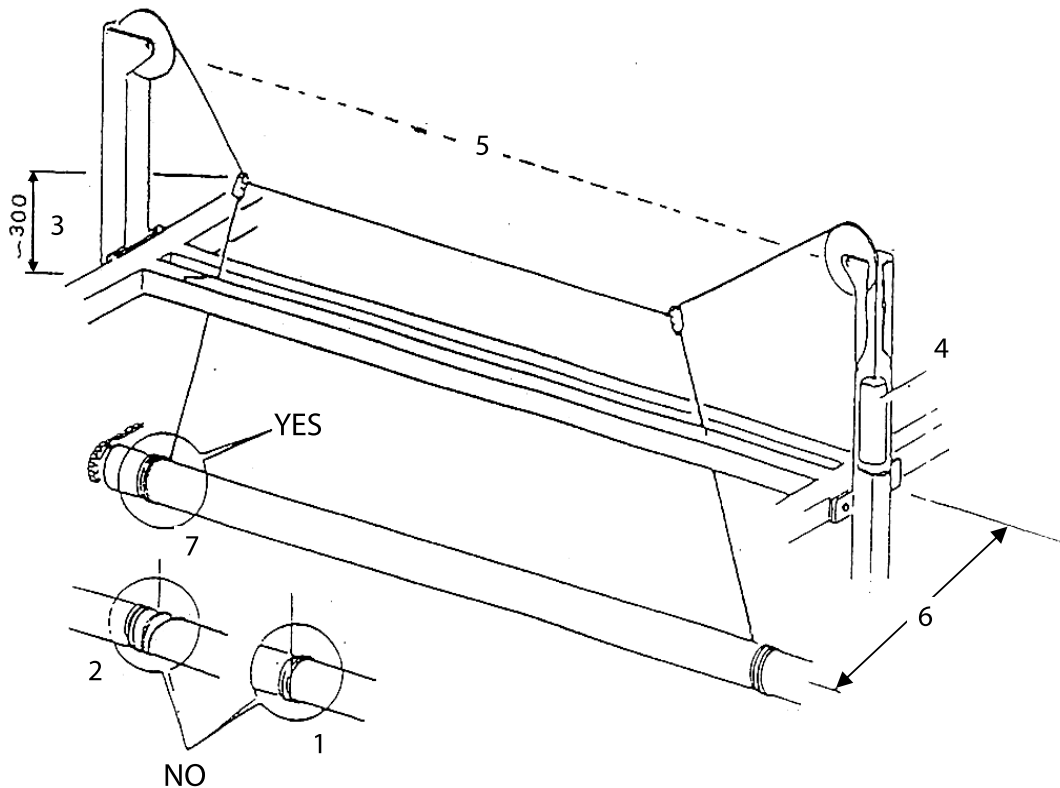
- Put all the fixed and/or interlocked guards back in place at the end of the interventions.

CHECKS FOR ALIGNING THE CUTTING WIRE

To check cutting wire alignment proceed as follows:

- CHECKING THE CABLE ASCENT SIDE (7); Drum windings (7): there must be 2,5 windings (not over each other) (1) (2).
- CHECKING HORIZONTAL ALIGNMENT (3); The line of the wire must be parallel to the work top at about 300 mm (unless required otherwise).
- CHECKING SLIDING OF THE COUNTERWEIGHT in its guard (4).
- CHECKING ALIGNMENT AND perpendicularity of the CABLE JOCKEY PULLEYS (5).
- CHECKING PARALLELISM OF THE CABLE WINDING ROLLER WITH SLIT ON BASE AND PULLEYS

(6).



All adjustments must only be made with the machine disconnected from the electricity mains.

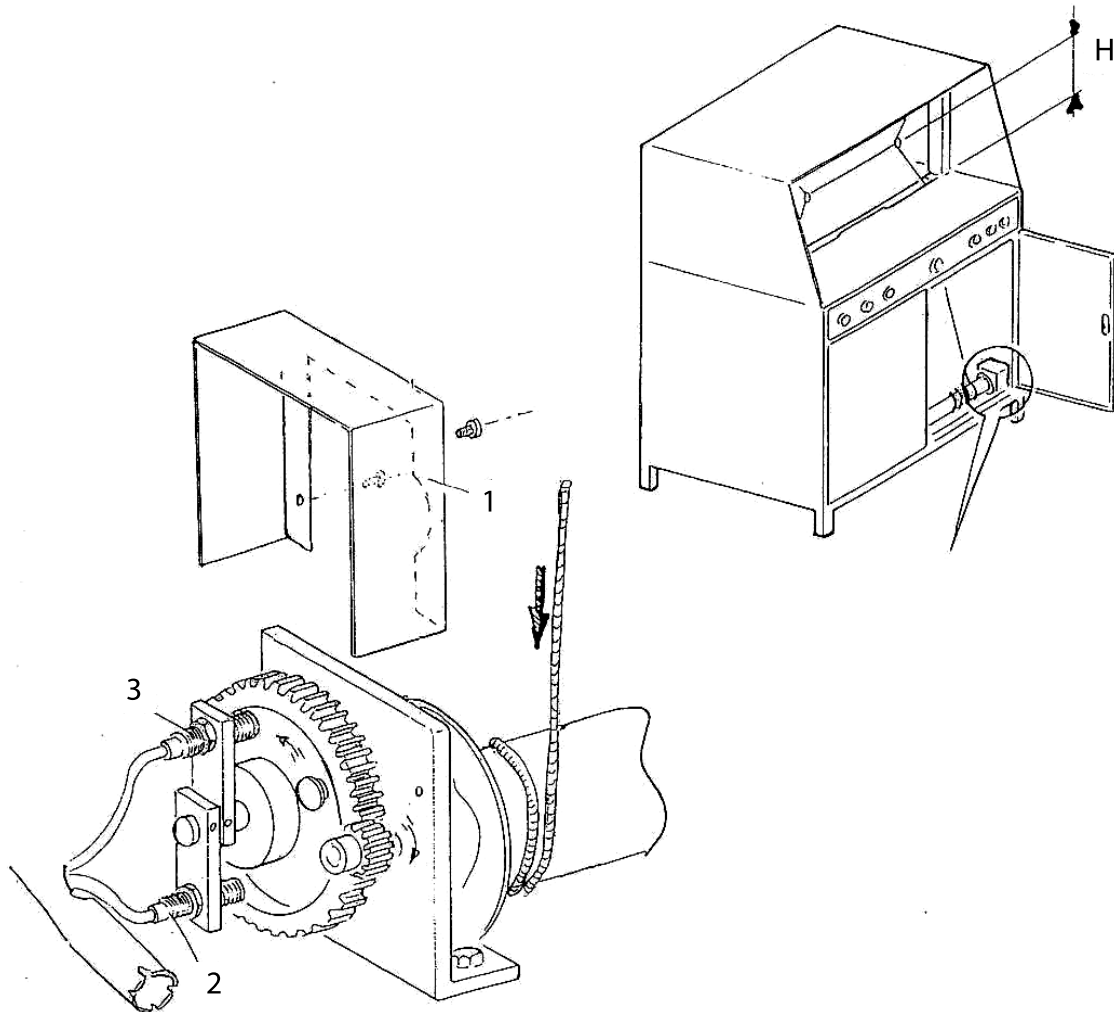
ADJUSTING THE CUTTING WIDTH LIMIT SWITCH

To alter height H of the cutting wire from the work top on which the cheese is, move the sensor Ref. 2 as follows:

- Counterclockwise – to lift the wire.
- Clockwise - to lower the wire.

Sensor Ref. 3 detects the wire in its down position, stopping its descent: this sensor must never be moved for any reason.

Maintenance



The adjustments must only be made with the machine disconnected from the electricity mains.

Do not perform any operations without having received specific authorisation and adequate training on the operating procedures as well as being informed about the possible dangers.

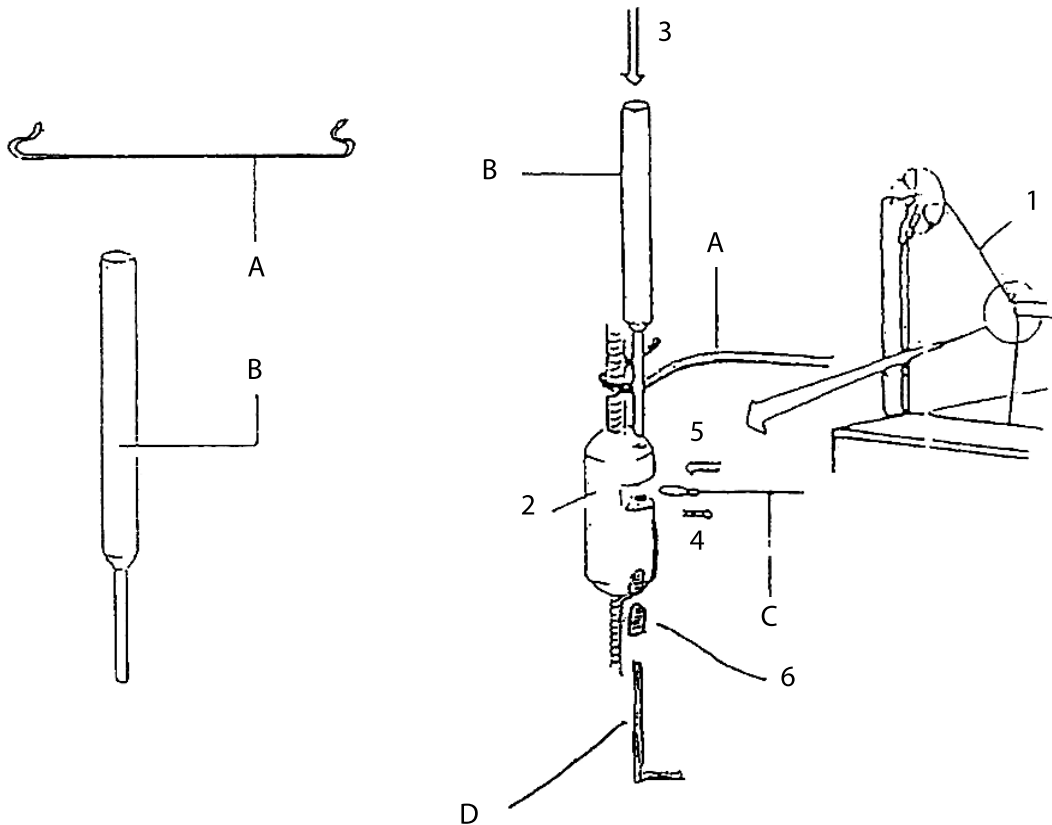
CHANGING THE CUTTING WIRE

To change the cutting wire proceed as follows:

- Remove the wire, using the tools supplied (A and B).
- Hook the two cables (1) with the ends of the tool (A).
- Loosen the dowel (6) in the bottom of the wire hooking pawl (2) pressing down (3) until the wire is released (4); repeat this on the other side.
- To put the new wire in place (C) insert (5) the wire in place on the cylinder (2) and retighten the dowel (6) with the Allen wrench (D); repeat on the other side

The wire is now ready to use

If the two wire fastening hooks are not parallel with the work top, align.



The adjustments must only be made with the machine disconnected from the electricity mains.

Do not perform any operations without having received specific authorisation and adequate training on the operating procedures as well as being informed about the possible dangers.

MAINTENANCE AND CLEANING

PRELIMINARY INSTRUCTIONS

Only qualified, specially trained and authorised personnel should carry out maintenance, cleaning and repair jobs. Before carrying out any operation, the following precautions must be taken:

- Switch off the power on the machine panel via the power disconnecting device.

At the end of each operation:

- Reset and properly secure all the fixed and/or interlocking guards.

Maintenance

Do not perform any operations without having received specific authorisation and adequate training on the operating procedures as well as being informed about the possible risks.

No cleaning, lubrication or maintenance operations should ever be carried out whilst the machine is operating or powered.

CLEANING THE MACHINE AND ITS COMPONENTS

To keep the machine in perfect working order, regularly clean the machine. The machine should be cleaned externally and internally on a daily basis. Prior to any cleaning operations, it is necessary to:

- Disconnect the machine from the power supply mains.

Do not clean the machine with high pressure water or steam jets

Do not carry out cleaning operations when the machine is connected to the power supply mains.

Remove all processing residues and clean surfaces with products suitable for use with foodstuffs (detergents and disinfectants). Follow the instructions for use given on the packaging.

MAIN ROUTINE MAINTENANCE AND CHECKS

Routine maintenance job	Frequency
Check tightness of the cable terminals in the control circuit terminal blocks.	Quarterly
Checking the indicator lights.	Monthly

PERIODICAL CHECKS OF GUARDS

Routine maintenance job	Frequency
Fixed guards. <ul style="list-style-type: none"> • Disconnect the machine from the mains. • Try removing the fixed guards without using tools. <ul style="list-style-type: none"> - It should be impossible to do so. 	Weekly
Interlocked movable guards. <ul style="list-style-type: none"> • Disconnect the machine from the mains. • Open the movable guard. • Reconnect the mains. • Press the start button on the control panel. <ul style="list-style-type: none"> - The machine must not start. 	Weekly
Emergency stop with the electricity on. <ul style="list-style-type: none"> • Press the emergency button. • Press the two-hand control device. <ul style="list-style-type: none"> - The movable guard should not close and the motor should not start. 	Weekly
Two-hand control device with the electricity on. <ul style="list-style-type: none"> • Press just one of the two buttons. <ul style="list-style-type: none"> - The movable guard should not close and the motor should not start. • Press both buttons but not simultaneously (wait two or three seconds). <ul style="list-style-type: none"> - The movable guard should not close and the motor should not start. 	Weekly

The guards and safety devices must be regularly inspected and checked to see if they operate correctly.

Before starting the machine and before beginning the work all the movable and fixed guards must be in their locked position.

Electrical Schematics

Model GR-IT-1000-C 45412

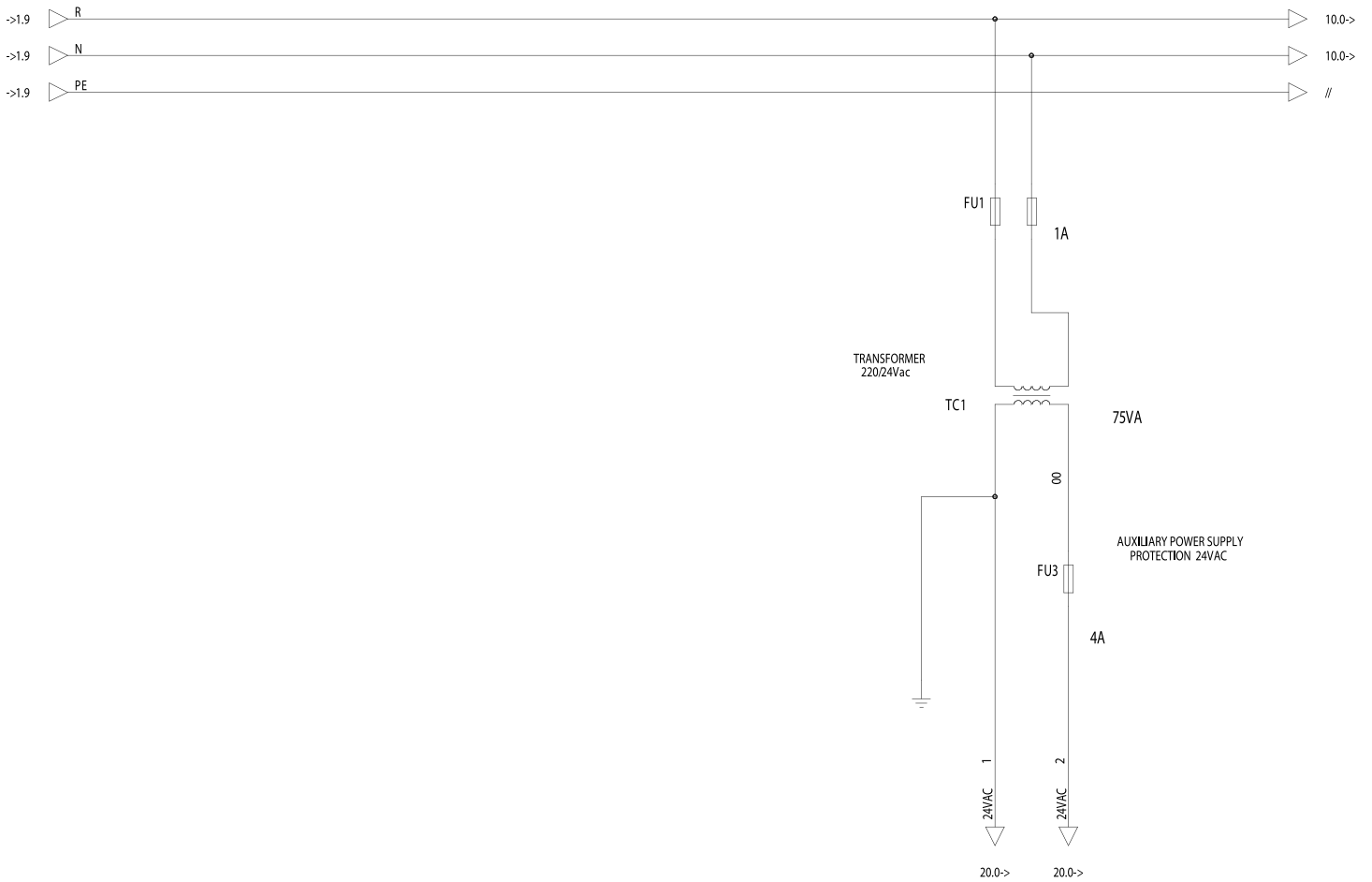
Main Disconnect



Electrical Schematics

Model GR-IT-1000-C 45412

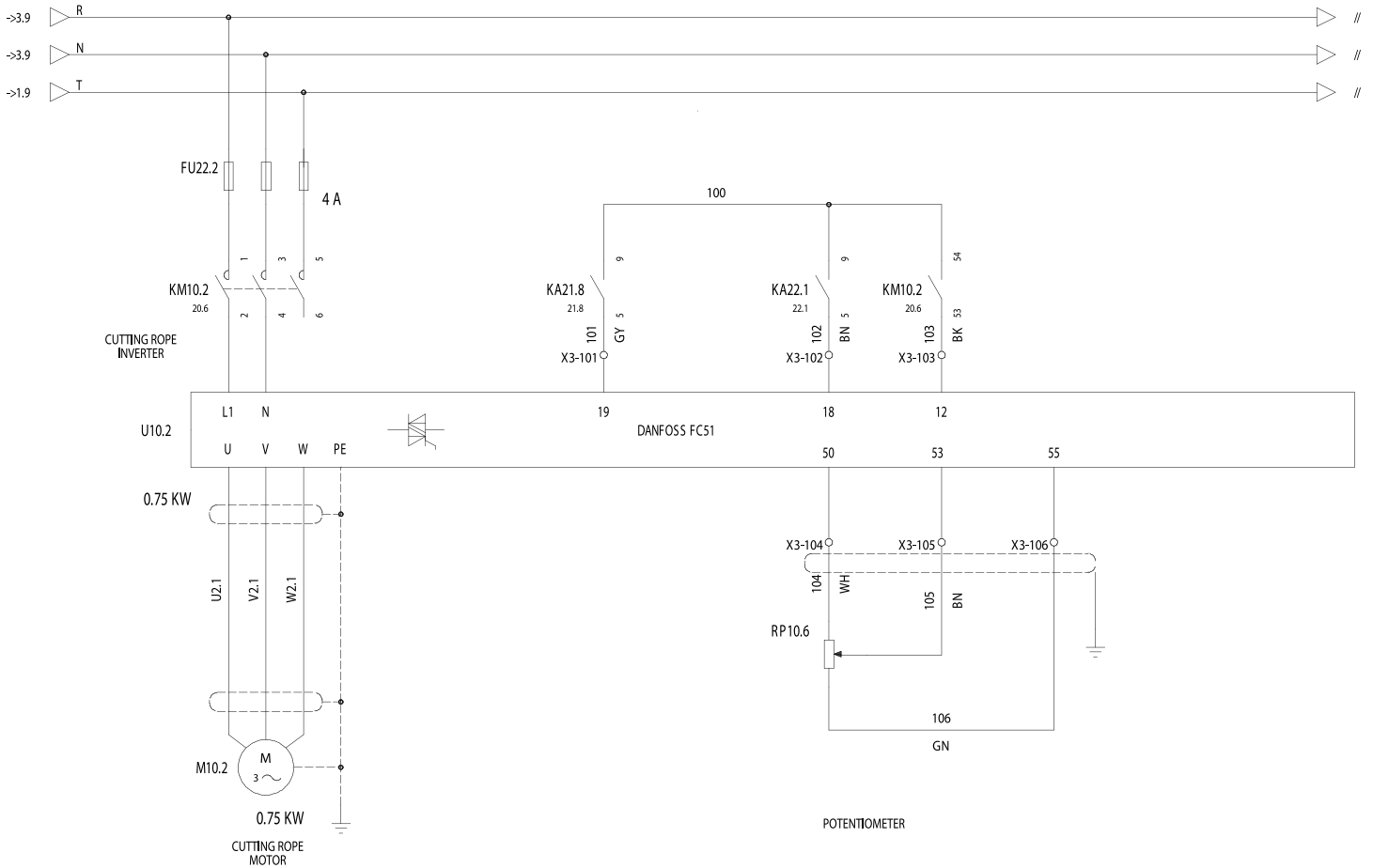
Auxiliary Power Supply



Electrical Schematics

Model GR-IT-1000-C 45412

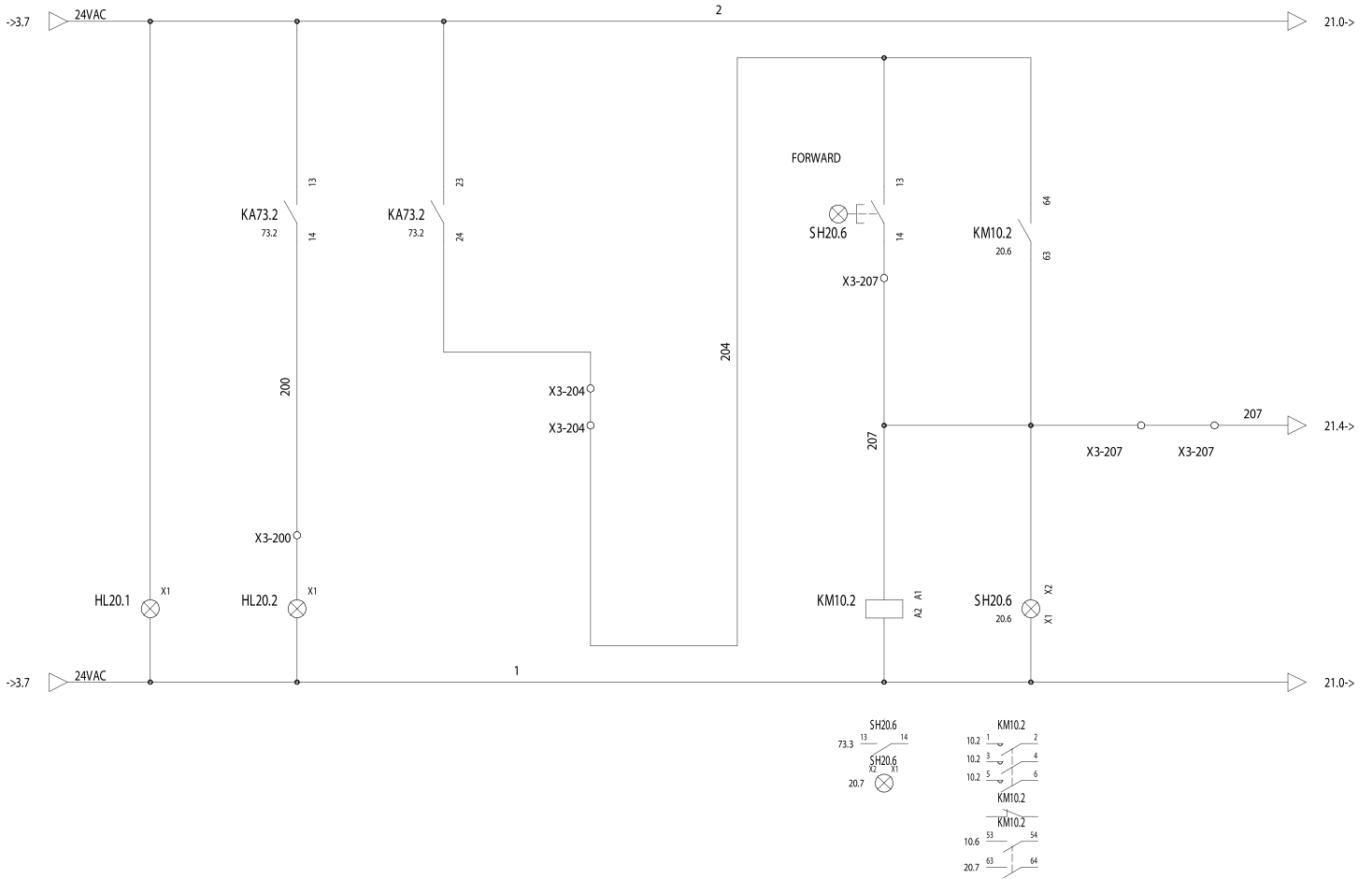
Cutting Rope Motor



Electrical Schematics

Model GR-IT-1000-C 45412

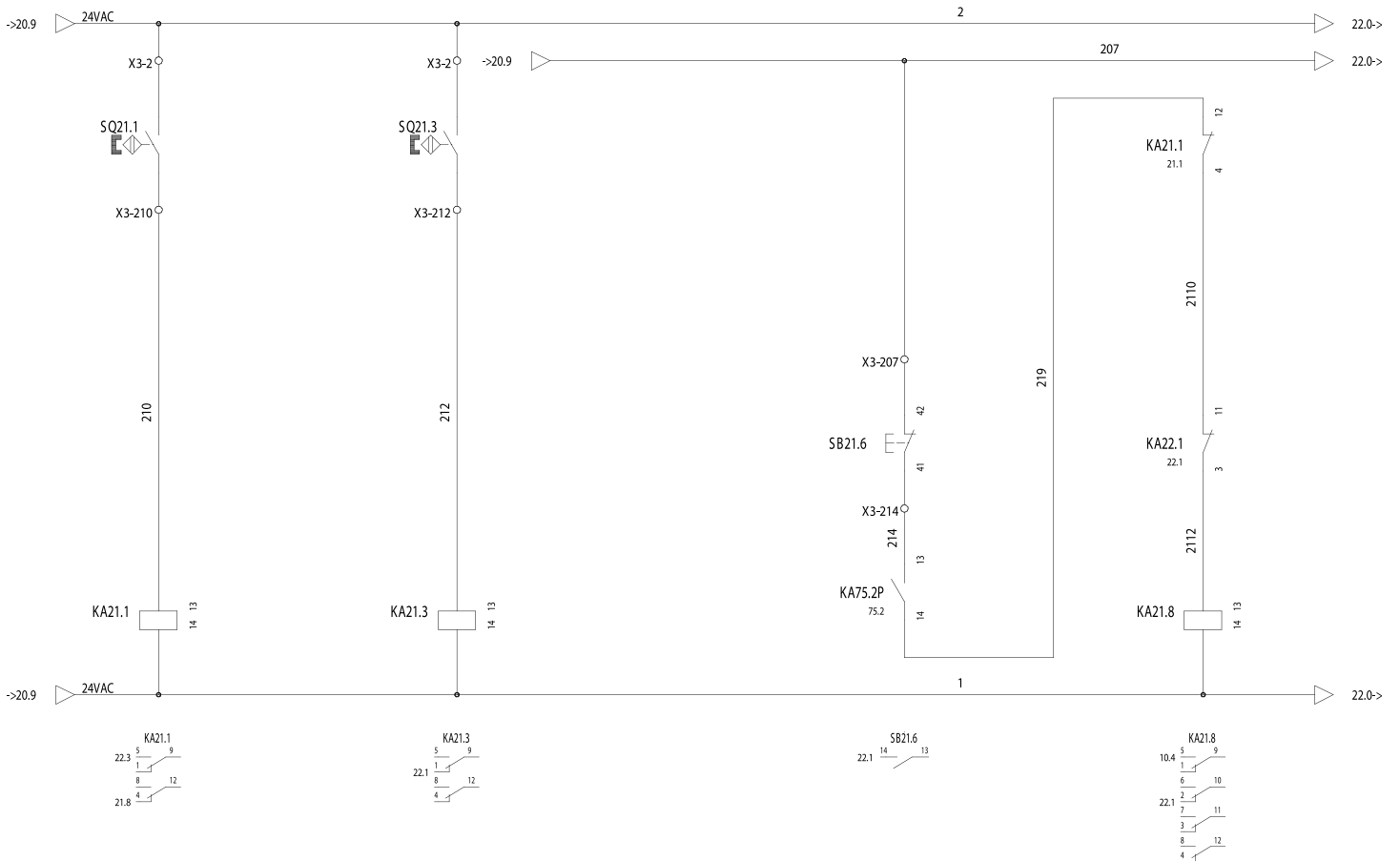
Forward Contactor



Electrical Schematics

Model GR-IT-1000-C 45412

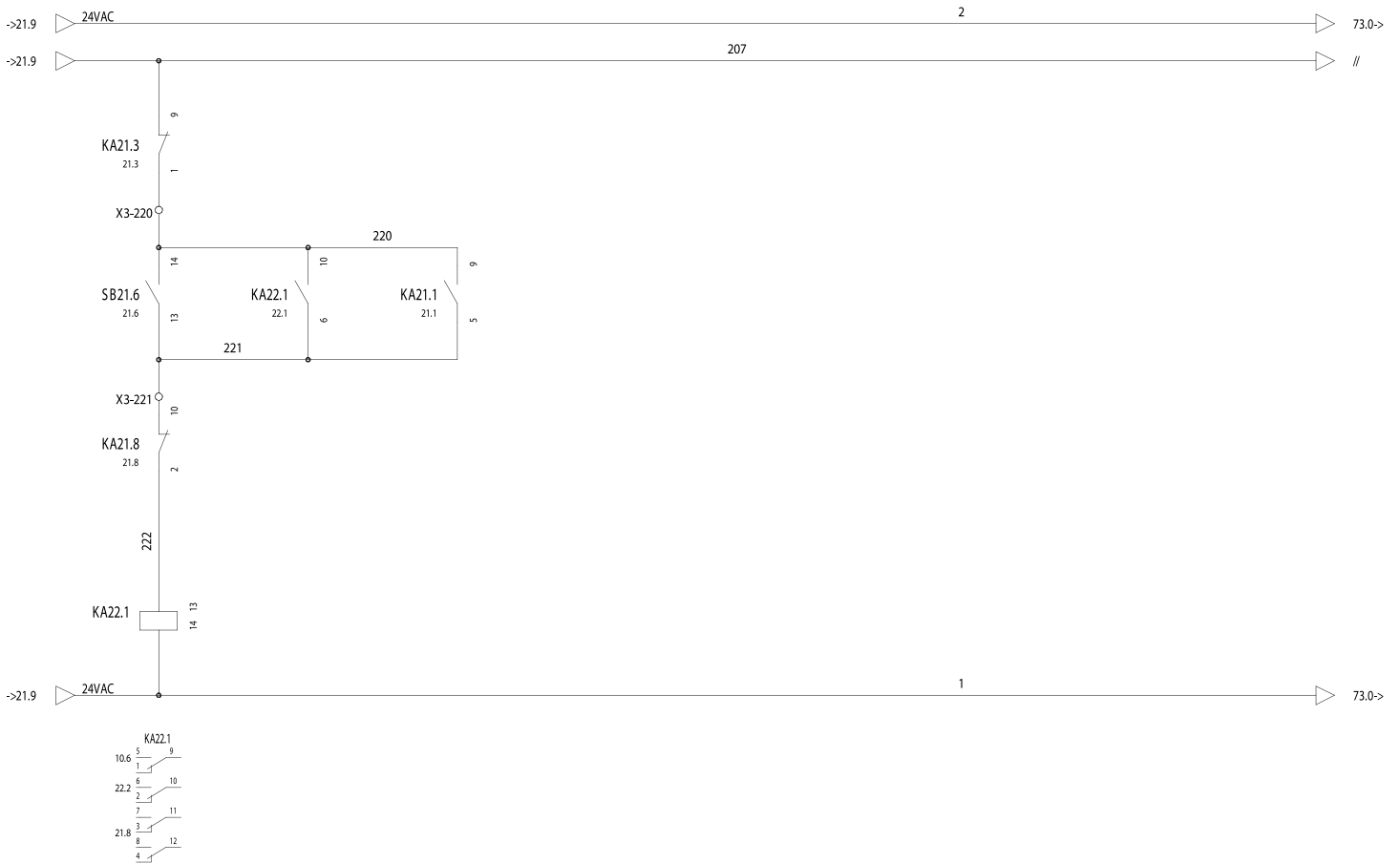
Commands



Electrical Schematics

Model GR-IT-1000-C 45412

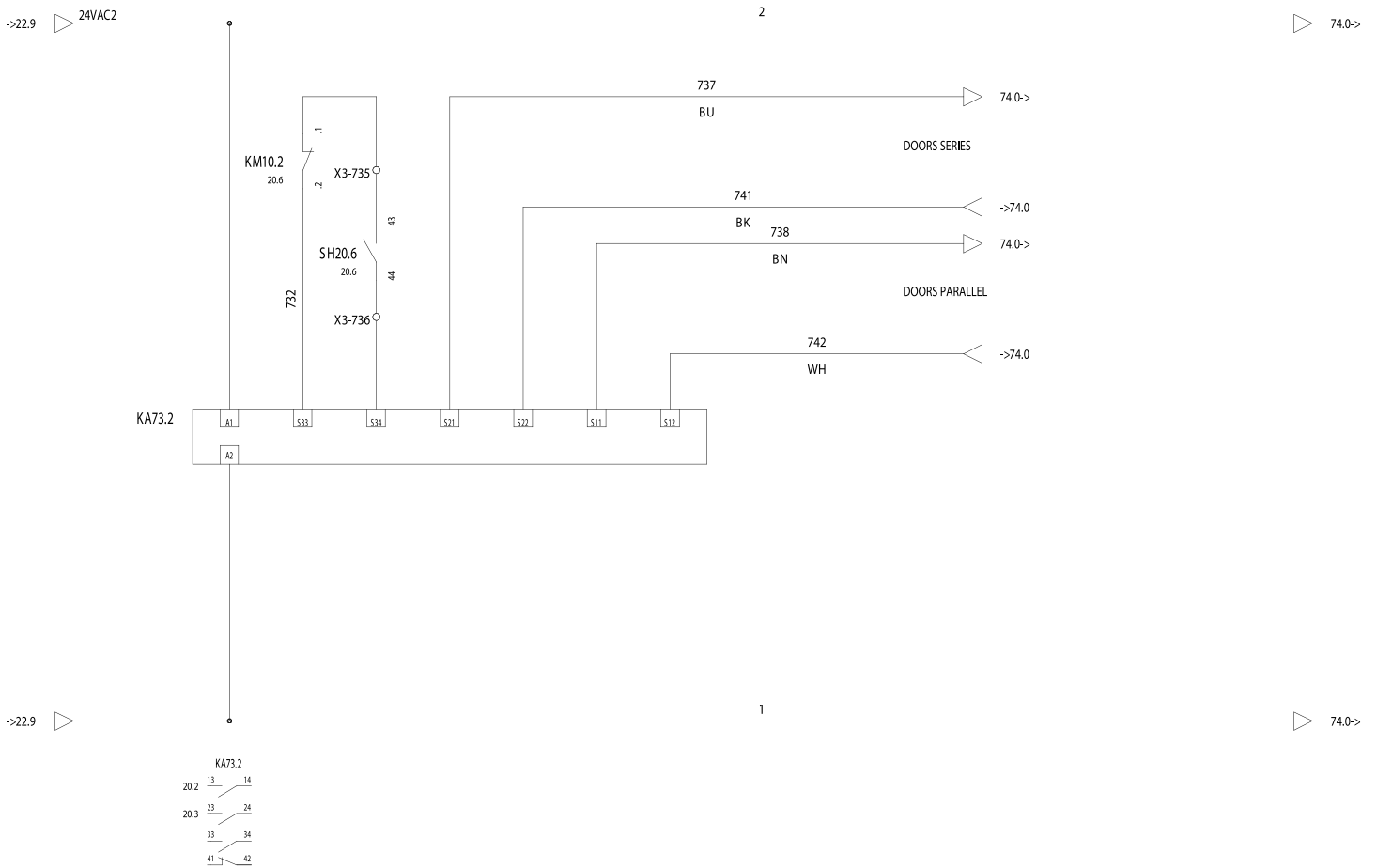
Commands



Electrical Schematics

Model GR-IT-1000-C 45412

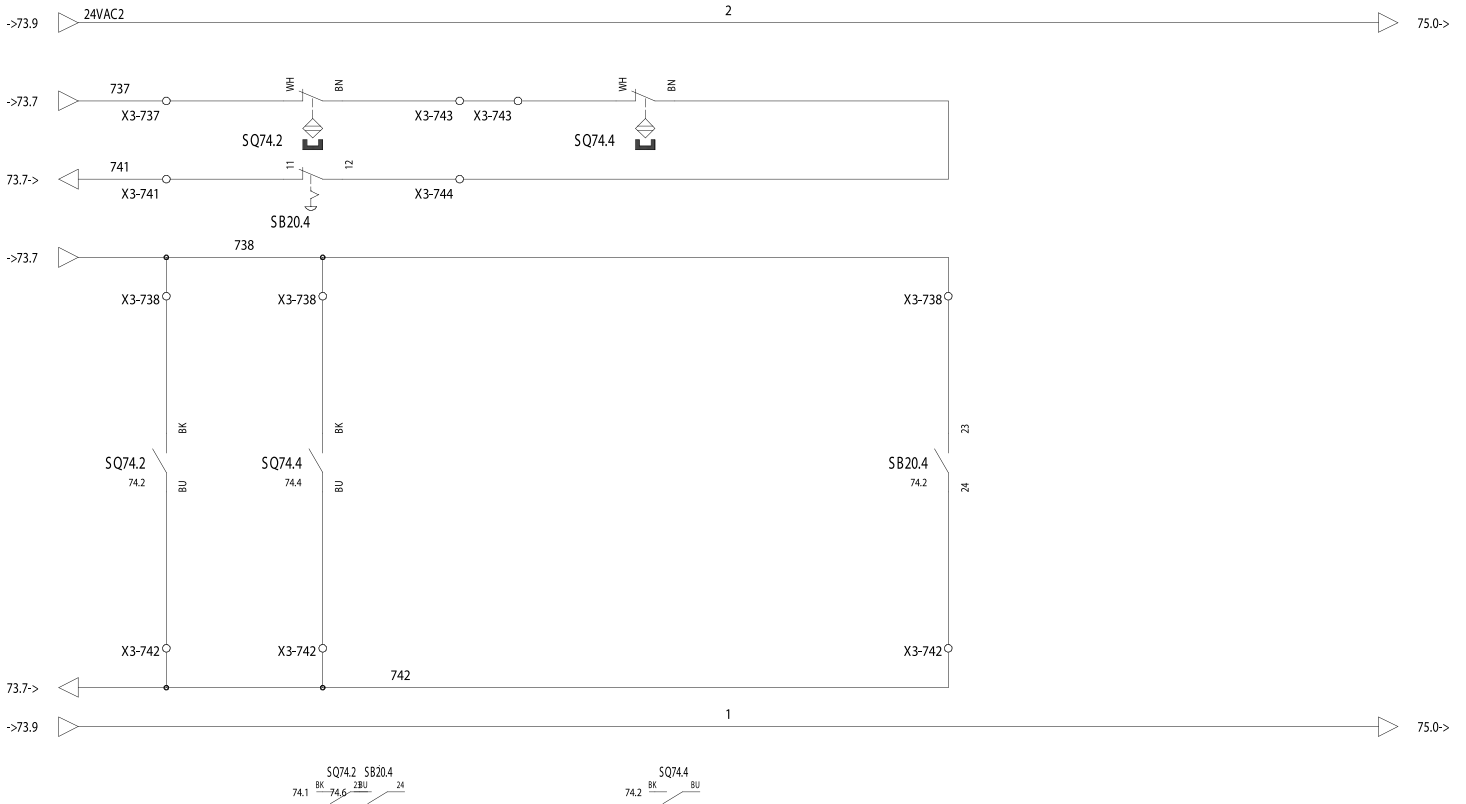
Machine Safety Relays



Electrical Schematics

Model GR-IT-1000-C 45412

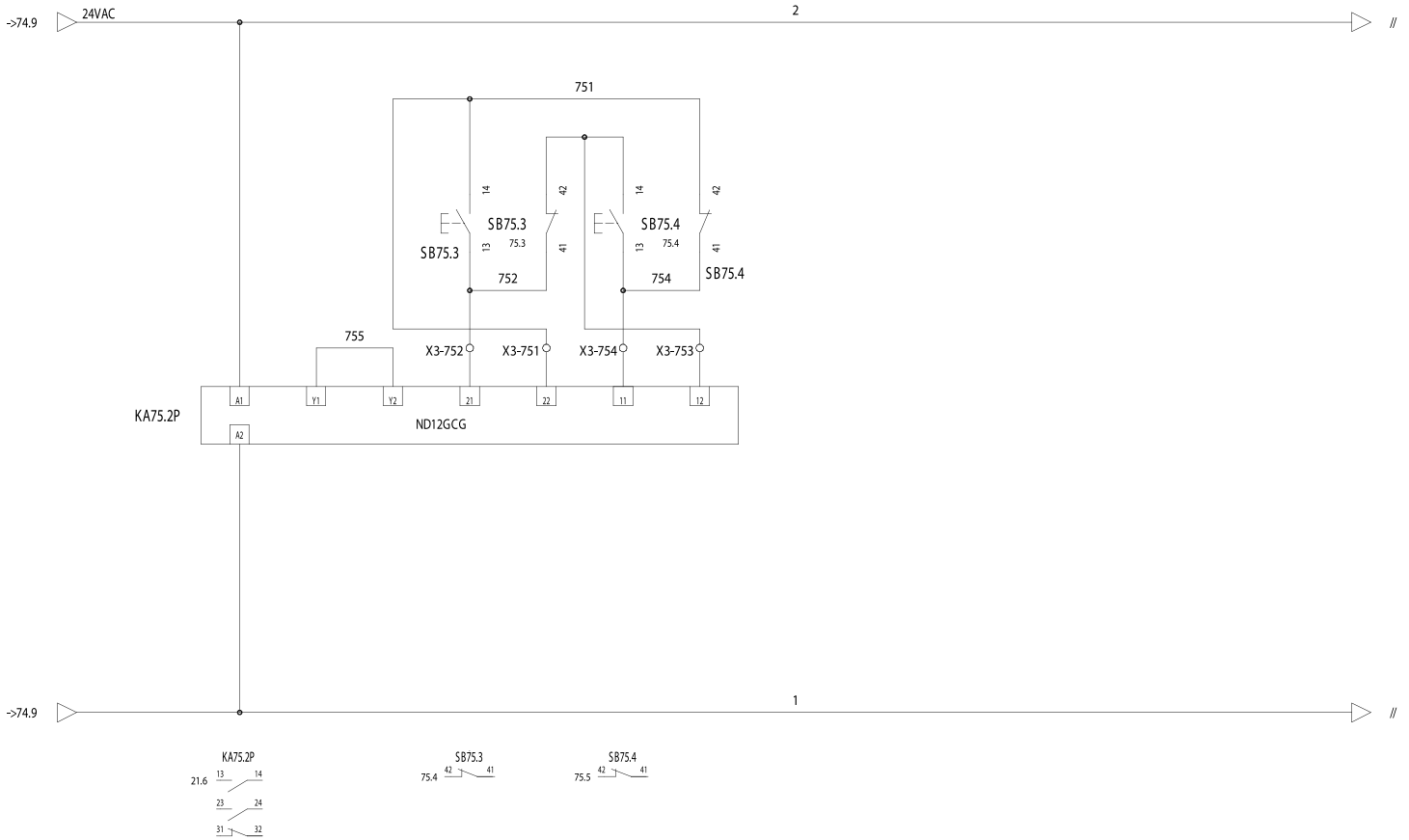
Machine Safety Devices



Electrical Schematics

Model **GR-IT-1000-C** 45412

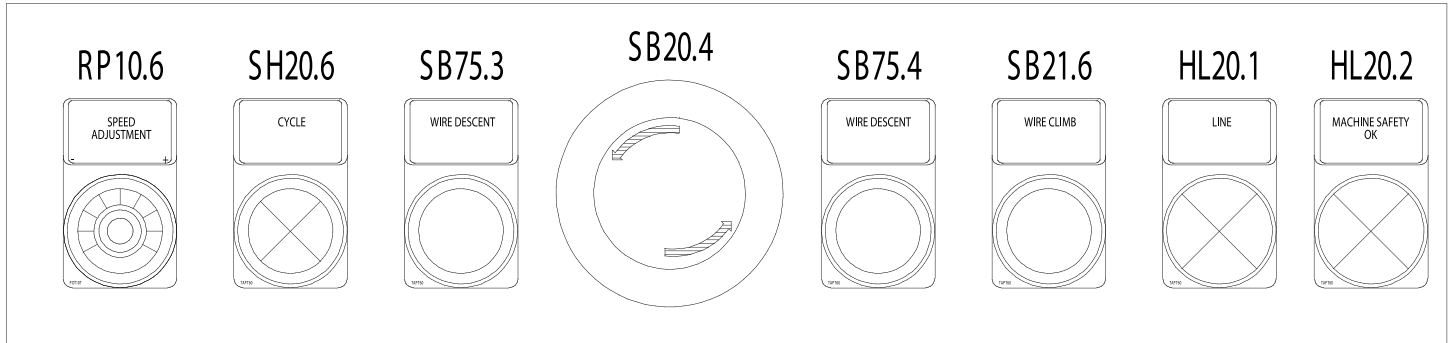
Machine Contemporary Relay



Electrical Schematics

Model GR-IT-1000-C 45412

Push Buttons



Electrical Schematics

Model GR-IT-1000-C 45412

Code	Ref	Description
FU1	3.7	Transformer Protection
FU3	3.7	24VAC Auxiliary Power Supply Protection
FU22.2	10.2	Inverter Protection
HL20.1	20.1	Line
HL20.2	20.2	Safety Control Unit Alarm
KA21.1	21.1	Bottom Wire for Reverse
KA21.3	21.3	Top Wire
KA21.8	21.8	Cut Rope Descent
KA22.1	22.1	Climb Cut Rope
KA73.2	73.2	Machine Safety Relays
KA75.2P	75.2	Machine Contemporaneity Release
KM10.2	20.6	Running Contactor
M10.2	10.2	Cutting Rope Motor
QS1.3	1.3	Main Disconnecter
RP10.6	10.6	Potentiometer
SB74.2	74.2	Remote Emergency
SH20.6	20.6	Forward
SQ74.2	74.2	Lower Crankcase
SQ74.4	74.4	Upper Crankcase
TC1	3.7	Transformer 400 / 24VAC
U10.2	10.2	Inverter Cutting Rope

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.

