



Oil Filtering Machine

Model OF-CN-0057

Item 49104

Instruction Manual



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Table of Contents

Model OF-CN-0057

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6 - 7
Operation -----	7 - 8
Maintenance -----	9
Troubleshooting -----	10
Figure Drawings -----	10 - 13
Parts Breakdown -----	14 - 15
Electrical Schematics -----	16
Notes -----	17 - 18
Warranty Registration -----	19



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 Compagnie Limitée 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, sain 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 appropriés. 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 cueillis par un tiers transporteur.

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

General Information

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

WARNING

- Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- This appliance should not be operated by those who have physiological, perceptual or mental disabilities or

Safety and Warranty

those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.

- Keep children away from the device.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.

Warning: the appliance is for use at kitchen location only! Do not use it in other location!

Warning: before working process, please ensure to push down the brakes of two casters.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	OF-CN-0057
Item Number	49104
Power	1/3 HP
Electrical	110-120V / 60Hz / 1
Filtering Capacity	3.5 GPM
Capacity	57 L / 60.2 QT
Net Weight	119.1 lbs. / 54 kgs.
Packaging Weight	132.3 lbs. / 60 kgs.

Installation

TRANSPORTATION AND STORAGE

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

NOTICE FOR INSTALL

1. Do not roll over or over-bend the oil hose.
2. To avoid damaging the heating component(s) of the fryer, shut down the heating function of the fryer before starting any filtering operation.
3. Cool the oil to 120 ~160°C before startup for the convenience of operation.
4. Pump of this filter is in high precision. Never let dirty oil with solid particle impurity into the pump, neither does hard substance like iron scrap, sand etc.
5. After filtering, turn on the drain valve at the back and let the remaining oil be discharged from the pipe to avoid oil freezing and blocking. Otherwise the remaining oil in the pipe may affect the startup next day.
6. The pump is very precise, if any failure, please inform our company or send it back immediately for maintenance. Do not dismantle or self-modify it. Self-modification may void the warranty.
7. Never pour water in the filter. This may cause rusting of the pipe and pump.
8. Carefully lay aside the filtering mesh and filtering layer to avoid deformation caused by crash and ensure the filtering effect.
9. The filtering compound should be clear up and replaced daily after use. Carefully deal with the discarded filtering sheet and compound that are flammable.
10. Never let the filtering sheet get damp, never wash it with water. Generally, to avoid affecting the oil filtering flow, service time of the filtering sheet should not exceed three days.
11. To avoid damage of pump, the filter should not run idly for a long period of time after filtering.

Installation

12. After using, the oil hose must be inserted into the hose slot in filtering chamber.
13. Clean up the filter before proceeding filtering.
14. Do not immerse the cable/cord into hot oil.
15. Do not carry out filtering operation if the oil temperature is higher than 160°C or lower than 120°C.
16. Do not idle the filter for a long period of time.
17. Do not wipe the machine with abrasive substance or sandpaper.
18. Do not use steel wire brushes!

WARNING:

- Caution must be taken during operation. Have the insulation gloves worn during operation due to the high temperature. Do not touch the outer walls of the filtering chamber or oil pipeline. Caution burn!
- During the filtering process, do not move the filter or use the fryer.
- Make sure the oil hose aligns with the fryer tank or oil container during operation. Be cautious of burns caused by hot oil spouted from the oil hose.

INSTALLATION OF FILTERING CHAMBER

1. Take out all the assembly parts in the filtering chamber and have the filtering paper and compound prepared.
2. Put the filtering mesh net (10) in the tank and lay the filtering paper (12) evenly, then put the holding ring (11) on top and make sure no seam is seen.
3. Put the pre filtering basket in position.

Operation

WORKING INSTRUCTIONS & OPERATION FLOW

1. Please check the power cord and plug religiously, making sure that the insulation is in good condition.
2. Check all the components carefully for visible damage before initial use. If any, contact the after-sale service department.
3. We strongly recommend you to perform filtering on the first day the fresh oil used. Do not have the work done until the oil quality declines.
4. Mount the oil hose (8) onto the connector (7).
5. Tighten the drain valve (6).

CHECK BEFORE STARTUP

- If filtering compound is used to do the filtering work, keep the oil temperature between 120~160°C. When filtering powder of Magnesol® XL is used, the oil should reach 140°C.
- To guarantee the optimum filtering effect, please screw the four impaction bolts to compress the rubber gasket tightly.

Operation

- Check the drain valve (6) is tightened to avoid leakage.
- Check the power voltage of the working environment complies with the requirement of this manual.

Warning: do not direct the nozzle of the oil hose to the operator or the person present. Hot oil may cause severe injury.

START OR STOP FILTERING

RETURN

- Drain the oil in the filter tank. Shut off the drain valve. Point the oil hose to the fryer tank.
- Rotate the motor direction selecting rod (3) to RETURN position.
- Turn the main switch to RETURN. The filtering pump would work. Inspect the oil visually, when it is sucked up, press the button switch again. At this time, the indicator will go off and the filter stops working.
- If the filter needs to be stopped during the filtering process, turn off the main switch.

VACUUM

This filter also has a vacuum function. The operation procedure is as below: put the filtering paper and holding ring well. Point the oil hose to the fryer tank and immerse the oil hose in the oil. Rotate the motor direction rod to SUCTION. Then rotate the main switch to SUCTION.

FILTERING TIME

It is advisable to cycle the filtering for 15min, then fill all the oil back into the fryer tank or container. The filter shall be supervised by operator during the cycling. If the oil level rises in the chamber, stop filling.

AUTOMATIC PROTECTION & OVERLOAD PROTECTOR

If the oil hose is blocked or the pump is seized, the overload protector (3) will disconnect and the appliance will shut down automatically to protect the motor from overburning caused by excessive current. If the filter stops automatically during operation, check that whether the oil hose is blocked or the pump is seized by foreign matter.

FIND OUT FAULT:

- If the oil hose is blocked due to oil solidification, pour some hot oil into the chamber to immerse for a while to melt the concretionary residual oil.
- If the external oil hose is blocked by residual oil, immerse the hose into hot water till the residual oil is melted then connect it back to the appliance.

If the fault is found, press the overload protector (3) button then start up the appliance.

If the appliance cannot work normally after following the aforementioned operations, or the failure occurs in first startup after purchase, please contact and consult the distributor or after-sale service department.

Maintenance

ROUTINE INSPECTION

It is necessary to check the machine daily. Check the machine regularly can avoid serious accident happens. Stop using if user feels that there are some problems in the circuit or machine. Check the situation of the machine before or after using every day.

BEFORE USING:

- Whether the machine is tilted?
- Whether the control panel is damaged?
- Whether the power cord is aging, cracking or damaged?

DURING USING:

- Whether there is strange odor or vibration noise?
- Whether the power is normal?

REPLACE THE FILTERING SHEET

Warning: do not substitute the filtering sheet before cooling down. If the appliance is not used for a long period of time, the filtering sheet must be replaced. For example, after holidays or be in an interval of 1 day.

The filtering sheet shall be substituted depending on actual situation. Regular substitution can improve the filtering effect or efficiency and reduce the wear and tear of the appliance. The substitution frequency depends on the filtering frequency or times and the oil cleanness. We suggest that the filtering sheet shall be replaced when it is blocked or the oil outlet drains slowly during the filtering process. Daily substitution may guarantee the food safety and product taste better.

If too many dregs are found but the filtering sheet is not blocked, remove and clean it promptly. Scrape the dregs and filtering compound with a clean slab rubber, then replace the compound to continue filtering.

CLEANING & MAINTENANCE

1. Disconnect the power, insert the straight pipe part of the oil hose into the hose slot (9), which can not only keep the hose clean, but collect the oil drip.
2. Cool it down, then take out all components in the filtering layer. Discard the filtering sheet and compound used, and clean up the filtering chamber.
3. Open the drain valve (6) to discharge the residual oil in the oil hose and pump, preventing the residual oil from cooling solidification which may affect the re-startup.

Troubleshooting

Problem	Possible Causes	Solution
Press the button, the indicator is not on and the motor cannot start/activate.	Power is disconnected.	Connect the power.
	The breaker is not switched on.	Switch on the breaker.
	Overload protection caused by pump seizing.	Cool down and press the reset switch.
	The reset switch disconnects due to overheat.	Clean the pipeline and press the reset switch.
Press the button, the indicator illuminates, but the motor does not work.	The motor is defective.	Repair the motor.
It cannot drain or drains little.	The filtering layer is blocked.	Replace the filtering sheet and compound.
	The oil hose leaks.	Reset the oil hose.
	The pump is worn.	Replace the pump or relevant parts.

Aforementioned troubles are just for reference. If any failure occurs, please stop using and inform the professional technicians to check and repair.

Figure Drawings

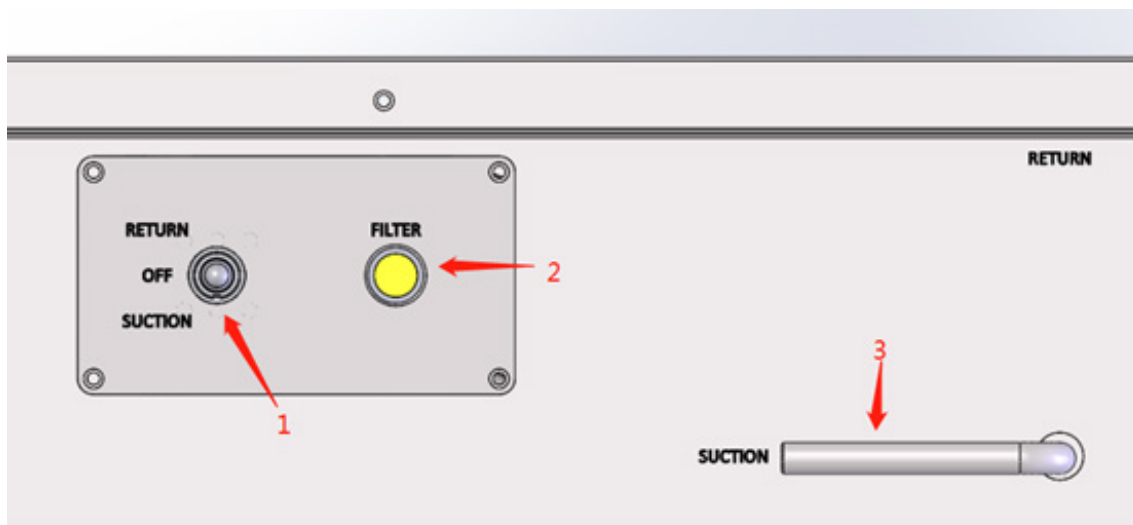


Figure Drawings

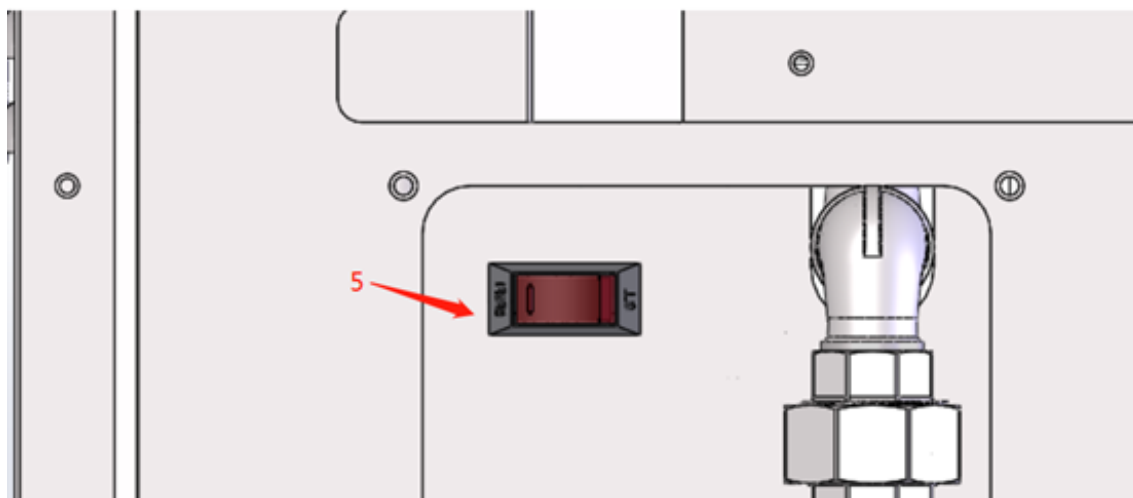
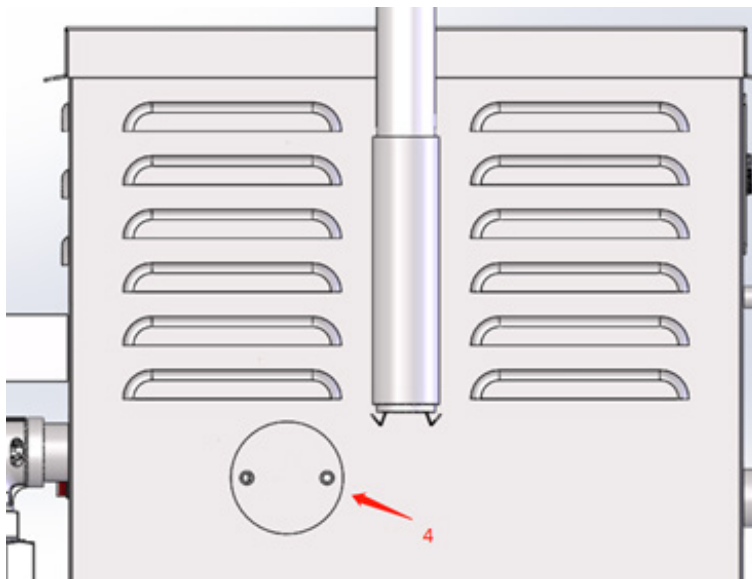


Figure Drawings

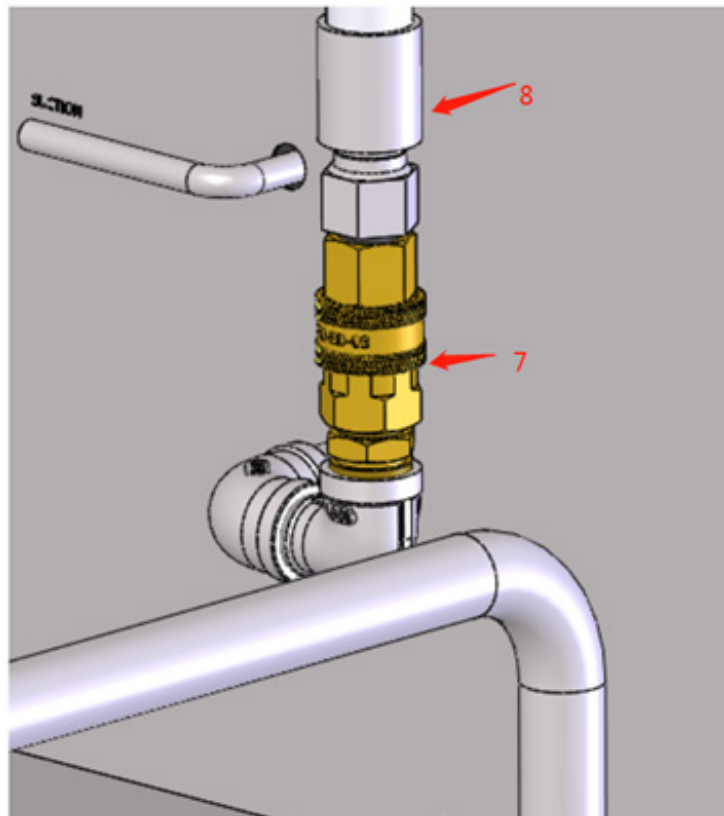
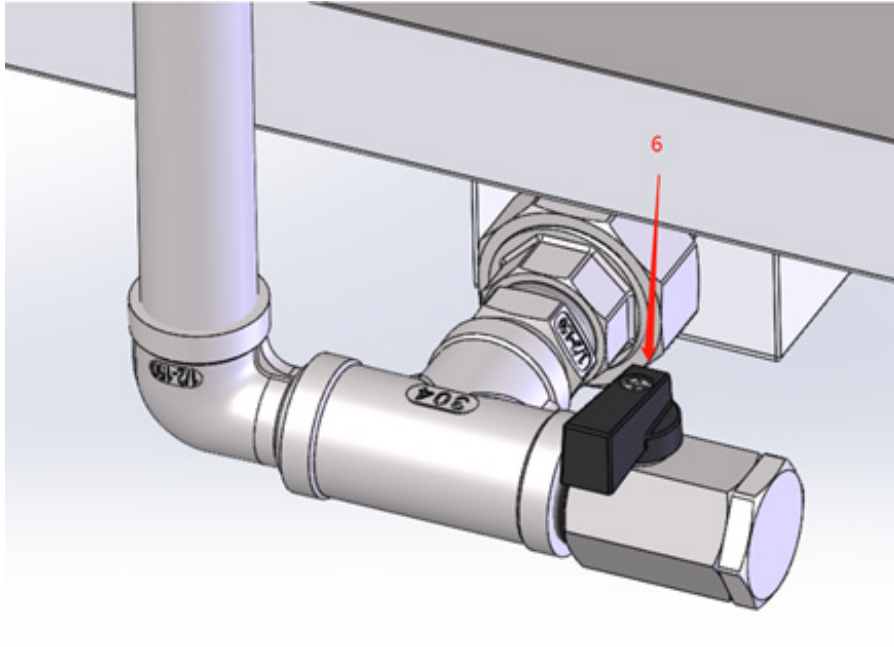
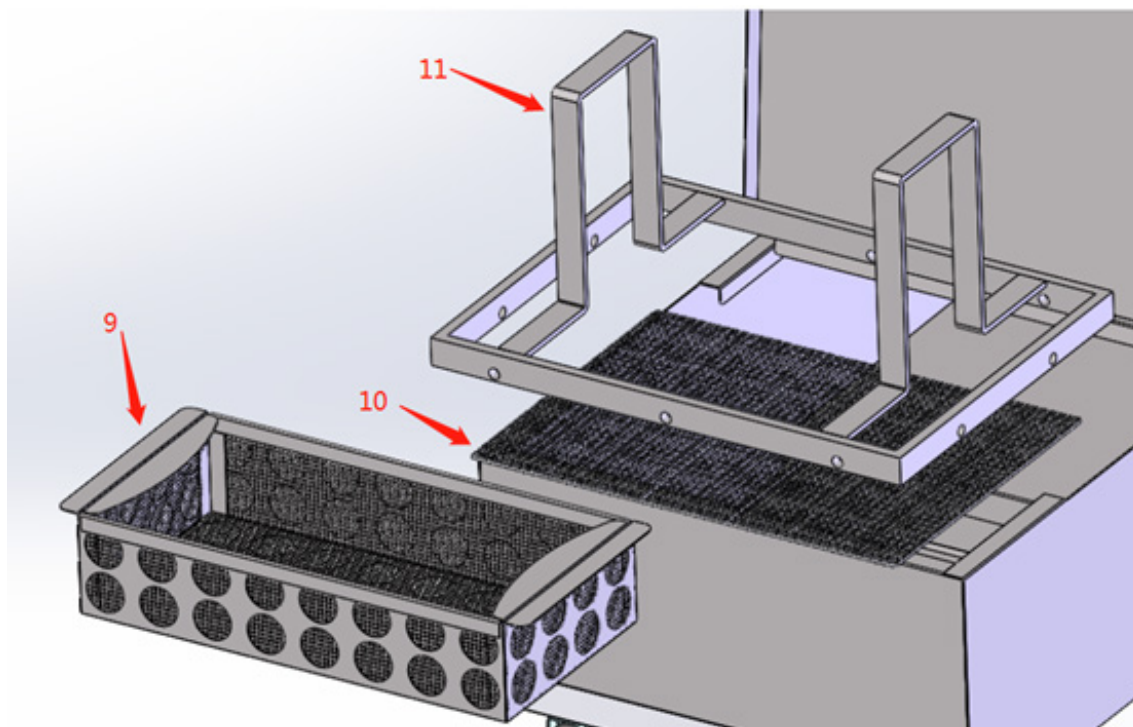


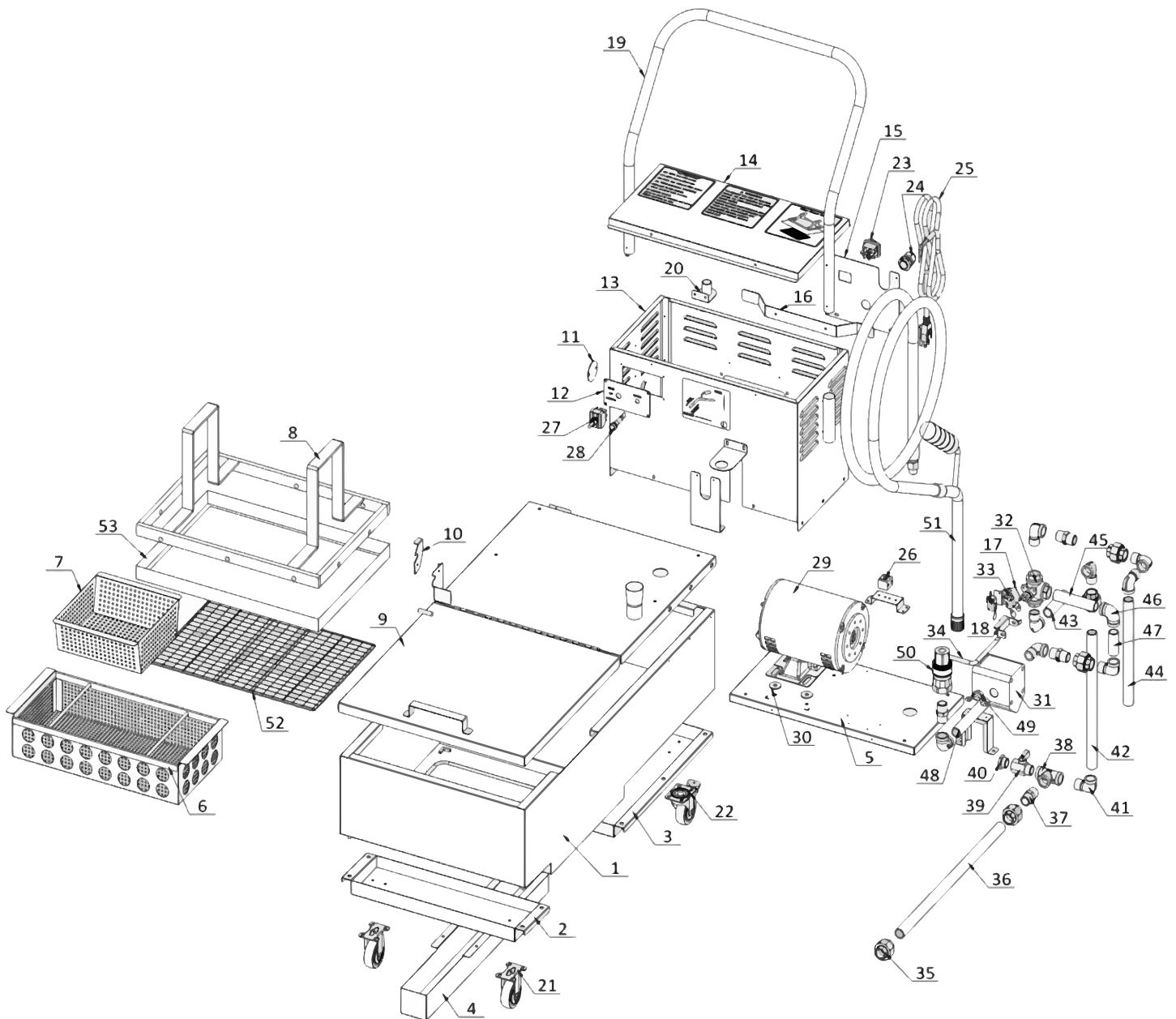
Figure Drawings



Description	Position	Description	Position	Description	Position
Selection switch.	1	Circuit breaker.	5	Pre-filtering basket.	9
Working indicator.	2	Drain valve.	6	Filtering mesh net.	10
Motor rotating direction selecting rod.	3	Quick disconnect.	7	Holding ring of filtering paper.	11
Motor reset button cover.	4	Oil hose.	8		

Parts Breakdown

Model OF-CN-0057 49104



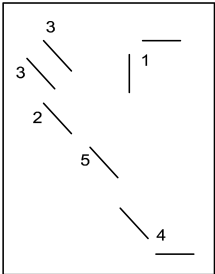
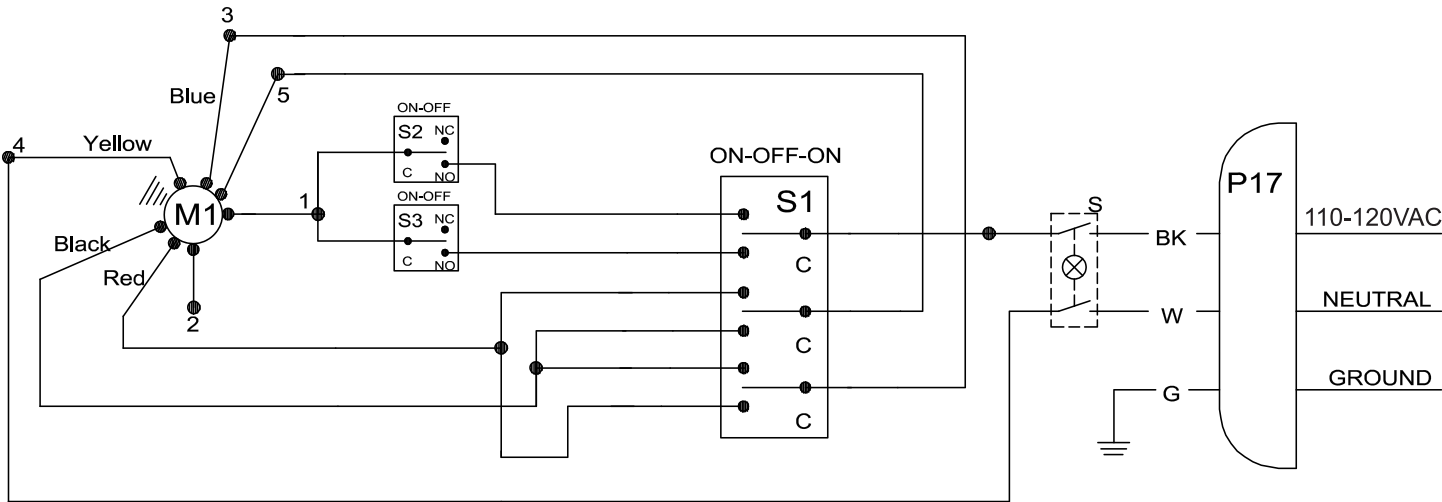
Parts Breakdown

Model OF-CN-0057 49104

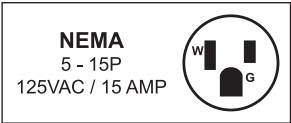
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AQ199	Oil Tank Assembly for 49104	1	AQ217	Handle Assembly for 49104	19	AQ230	1/2 Straight Connector (Male Thread) for 49104	37
AQ200	Front Bottom Plate for 49104	2	AQ218	Filter Opening Tube Mounting Plate Assembly for 49104	20	AQ231	1/2 T-Joint for 49104	38
AQ201	Rear Bottom Plate for 49104	3	AQ219	2.5" Fixed Caster for 49104	21	AQ232	Drain Valve for 49104	39
AQ202	Bottom Cover Plate for 49104	4	AQ220	2.5" Swivel Caster with Brake for 49104	22	AQ233	Drain Valve Plug for 49104	40
AQ203	Motor Mounting Plate for 49104	5	AD712	Power Switch for 49104	23	AQ234	1/2 Elbow (Female-Male Thread) for 49104	41
AQ204	Primary Strainer Assembly for 49104	6	A0154	Power Cord Grip for 49104	24	AQ235	Oil Pipe L=310mm for 49104	42
AQ205	Coarse Strainer Assembly for 49104	7	AJ592	Power Cord for 49104	25	AQ236	Oil Pipe L=78mm for 49104	43
AQ206	Filter Paper Pressing Plate for 49104	8	AJ589	Terminal Block for 49104	26	AQ237	Oil Pipe L=240mm for 49104	44
AQ207	Tank Cover Plate for 49104	9	AQ221	Change-Over Switch for 49104	27	AQ238	Oil Pipe L=98mm for 49104	45
AQ208	Tank Cover Spacing Board for 49104	10	AD711	Working Indicator for 49104	28	AP137	1/2 Street Elbow for 49104	46
AQ209	Motor Reset Hole Seal Plate for 49104	11	AQ222	Motor 1/3HP (248W)115/230V for 49104	29	AQ239	Oil Pipe L=50mm for 49104	47
AQ210	Switch Panel for 49104	12	AQ223	Motor Heat Protection Gasket for 49104	30	AQ240	Oil Pipe L=134mm for 49104	48
AQ211	Electrical Box Housing Plate for 49104	13	AQ224	Pump Head for 49104	31	64532	Venturi Bracket for 49104	49
AQ212	Electrical Box Cover Plate for 49104	14	AQ225	Selector Valve for 49104	32	AQ241	Quick Disconnect for 49104	50
AQ213	Electrical Box Back Plate for 49104	15	AQ226	Micro-Switch for 49104	33	AQ242	Grease Gun Rubber Tube Assembly for 49104	51
AQ214	Power Cord Holder for 49104	16	AQ227	Ball Valve Handle for 49104	34	AQ243	Filter Paper Holding Screen for 49104	52
AQ215	Micro-Switch Mounting Plate for 49104	17	AQ228	1/2 Union for 49104	35	AQ244	Filter Paper for 49104	53
AQ216	Ball Valve Handle Connecting Plate for 49104	18	AQ229	Oil Pipe L=463mm for 49104	36			

Electrical Schematics

Model OF-CN-0057 49104



Terminal of motor



Description	Position	Description	Position	Description	Position
Pump/Motor 1/3HP, 115/230V, 50/60Hz	M1	Rocker Switch, 16A, 250VAC	S	Switch, Limit-SPDT	S2
Cord, Plug-Molded, 14-3 Nema 5-15P	P17	Switch, Toggle 3PDT On-Off-On	S1	Switch, Limit-SPDT	S3

Notes

[illegible]

Notes

[illegible]



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

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.

