



***Food Processor***  
***Model FP-ES-0030***  
***Item 10878***  
***Instruction Manual***



*Revised - 04/27/2023*



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Model FP-ES-0030

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# General Information

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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.**

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**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***

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**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.**

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**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***

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This machine has moving mechanical parts and uses voltages which are potentially hazardous. Severe, even life-threatening, personal injury could result if the instructions contained in this manual are not followed. Before operating the unit, please read this manual thoroughly. This manual should be kept for future reference and given to every user of the machine. The following clauses limit the liability of the manufacturer and its representatives:

- THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN.
- ONCE INSTALLED, DO NOT TAMPER WITH THE ELECTRICAL WIRING OF THE MACHINE.



# Safety and Warranty

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- DO NOT USE THE MACHINE WITHOUT HAVING RECEIVED PREVIOUS INSTRUCTIONS ABOUT ITS USE, MAINTENANCE AND SAFETY DEVICES FROM AN EXPERIENCED OPERATOR. BEFORE USING THE MACHINE, READ THIS INSTRUCTION MANUAL CAREFULLY AND UNDERSTAND IT FULLY.
- DO NOT USE THE MACHINE WITHOUT THE PERSONAL SAFETY EQUIPMENT REQUIRED BY LAW.
- DO NOT TAMPER WITH THE MECHANICAL OR ELECTRICAL SAFETY DEVICES. ALWAYS KEEP HANDS AT A SAFE DISTANCE FROM THE MOVING PARTS OF THE MACHINE. DO NOT LEAVE MACHINE UNATTENDED WHILE SWITCHED ON OR IN OPERATION.
- ALWAYS DISCONNECT THE MACHINE FROM THE POWER SUPPLY BEFORE PROCEEDING WITH CLEANING, MAINTENANCE OR REPAIRS. DO NOT OPEN THE MACHINE OR TAMPER WITH ITS INTERNAL COMPONENTS. THERE ARE NO INTERNAL COMPONENTS THAT REQUIRE ADJUSTMENT OR MAINTENANCE ON THE PART OF THE USER. SHOULD THE MACHINE MALFUNCTION, TURN IT OFF IMMEDIATELY AND NOTIFY THE SUPERVISOR.

Installation must be in accordance with the operating instructions and with local, provincial or state electrical and safety codes. Compliance with codes is the responsibility of the owner and installer. Before operating the machine, make sure that all phases are connected properly and that the machine is properly grounded and/or connected to a circuit leakage breaker and thermal switch. Failure to do so could result in electric shock. Make sure the safety signs and stickers are firmly affixed to the machine, that they are legible, and that they do not become blurred or erased when the machine is cleaned. If they become damaged or lost, ask your dealer for new ones and replace them. Keep your work area well lit and free of obstacles. When operating the machine never wear loose clothing or jewelry which could get caught in the moving parts of the machine. Unplug the machine when not in use. Keep children and on-lookers at a safe distance. To avoid damaging the electrical cord, keep it out of areas where it can be stepped on. Do not alter or modify the original machine design in any way. Should the machine need repairs, consult the official distribution center where the machine was purchased. Use only original spare parts and accessories and have them properly installed by a qualified technician. This machine has been built exclusively for meat processing. Any other use of this machine is not in accordance with its intended application. The manufacturer assumes no responsibility for any possible damage or injury resulting from improper use of this machine. Additional operating instruction manuals are available from your dealer. Your local dealer will be happy to answer any further questions you may have.

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

## 1 YEAR PARTS AND LABOR 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.

# ***Safety and Warranty***

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## **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***

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Not only as an all-purpose cutter/chopper, but also as an emulsifier to produce fine, delicate pastes. The cutter/chopper can chop to perfection any type of meat mixture (for cold-cuts, sausages, frankfurters, pâtés, etc.) or other industrial food products (onions, potatoes, carrots, lettuce, etc.). The presentation of the final product is optimal since the mixture is never crushed, bruised, or drained. The meat should be de-boned and pre-cut before being introduced into the bowl for chopping. Use only those prime materials adequate for alimentary purposes. The manufacturer assumes no liability if the machine is used in any way that conflicts with the application for which the cutter/chopper was designed. The temperature of the mixture is constantly monitored by a digital thermometer. The machine comes equipped with thermal motor protection. The cutter/chopper has an automatic knife-stop feature which is activated by lifting the lid. The cutting head can be removed from the machine in one piece for replacement or cleaning. The optional six knife grouping allows for perfect and homogeneous blending and up to 17,000 cuts per minute (20,400 in 60 Hz models). The size of the pieces varies depending on how long the mixture is processed. Controls via the speed control knob and main safety switch to avoid unwanted start-ups after the power has been cut. Hermetically sealed control panel and touch-button control at 24V for single-phase machines with variable speed control. The machine's stainless steel construction and functional, modern design with no difficult-to-reach corners greatly facilitates the cleaning of the cutter/chopper. The lower part of the machine is closed to prevent the entry of water or dirt and is supported by four anti-vibration legs; this facilitates both cleaning and transportation.

# Technical Specifications

<b>Model</b>	<b>FP-ES-0030</b>
<b>Bowl Volume</b>	30 L / 8 Gal
<b>Approx. Mixture Bowl Capacity</b>	44.1 lbs. / 20 kgs.
<b>Total Horsepower</b>	4.8 / 6.5 HP
<b>Knife Speed</b>	1700 / 3400 RPM
<b>Bowl Speed</b>	22 / 45 RPM
<b>Electrical</b>	220V / 60Hz / 3
<b>Weight</b>	772 lbs. / 350 kgs.
<b>Packaging Weight</b>	876 lbs. / 397 kgs.
<b>Dimensions</b>	36.6" x 40.5" x 44.5" / 930 x 1029 x 1130mm
<b>Packaging Dimensions</b>	47" x 41" x 52" / 1194 x 1041 x 1321mm
<b>Item Number</b>	10878

## Installation

### STORAGE, TRANSPORT, AND DELIVERY

Always maintain the machine and its packaging in a vertical, upright position. Never pile machines one on top of the other, nor put any weight on the machine or its packaging. The transport company assumes sole responsibility for any damage received in transit; make sure that the machine is in proper condition upon its delivery. If, after the proper checks have been undertaken, the condition of the machine is judged to be satisfactory, proceed by installing it in a previously selected workspace. Because of its weight (approx. 771.6 lbs./350 kg), the unit should always be moved with a pallet mover or forklift, making sure that the blades of the forklift are inserted properly under the lower part of the machine. Never use the knife shaft holder to lift the machine since this could lead to serious damage of both the holder and the shaft (Fig. 6). The machine is delivered in protective packaging consisting of a wooden crate; please recycle this packaging. The total contents of the packaging is as follows:

- Cutter/chopper.
- 2 wrenches for the assembly and dismantling of the knives (one double and one single).
- Instruction manual.
- If the machine comes with the option of a six-knife head, then four supplementary compensating rings will be supplied so that the machine can additionally be used with just three knives in the head.

The machine should only be installed by a qualified technician and in compliance with local codes. The electrical installation of the workplace should be equipped with power surge protection, which should then be adjusted to the technical specifications of your particular machine (see point 3, below).

1. Set the machine on a horizontal surface, leaving one meter's space around the entire perimeter of the

# Installation

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machine in order to allow for safe and proper use, cleaning, and maintenance. The machine should be positioned so that the plug is easily accessible. Also make sure that the work place has both sufficient ventilation and good lighting. For the FP-ES-0015 table-model cutters/choppers, make sure that the surface upon which the machine will be mounted is stable and solid enough to withstand the weight of the machine.

2. Make sure that the electrical data given on the machine's specifications plate (voltage, frequency, etc) are compatible with those of the power source (there is a tolerance of  $\pm 10\%$  for voltage and  $\pm 2\%$  for frequency). Except for FP-ES-0015 models with an optional single phase motor, the FP-ES-0015 - FP-ES-0030 cutter is a three-phase machine with a single voltage; therefore, it is not possible to change the voltage of the motor. The electrical feed-cable/plug normally has 4 wires: 1 grounding (two-color yellow and green), and 3 phases (either 3 black wires or 1 black wire, 1 brown wire and 1 gray wire). This color-coding may vary depending on the norms of the country to which the machine has been shipped. It is possible to install a lock on the main switch to eliminate the possibility of the machine being switched on accidentally or in an unplanned fashion.
3. Before connecting the machine, use the wrenches provided to ensure that the knife grouping is properly tightened (Fig. 4). Tighten the knife grouping with the utmost care to avoid injury from accidentally hitting the cutting head or the knives themselves.
4. With the machine completely disconnected and the main stainless steel lid open, turn the knives using a plastic bar long enough to be able to reach the knives while remaining a safe distance from them. Make sure the knives do not touch the bowl. To make sure that the knives do not rub against the lid, repeat the aforementioned steps with the lid closed.
5. After verifying that the electrical specifications are compatible to your power source, plug the machine in and activate the main switch. The thermometer display on the switchboard should light up. Make sure that the plug is appropriate for use with this type of machine. The machine is now ready to use.

## IMPORTANT

Verify the proper turning direction of the knives and the bowl as follows: push the I-Start button. The machine will begin to work and the bowl will start to turn counterclockwise. If the bowl turns in a clockwise direction, stop the machine immediately and change 2 of the 3 phases at the power source/plug.

# Operation

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Before operating, clean the machine carefully, following the instructions in the MAINTENANCE section.

Do not overload the bowl; the mixture should not rise above the bowl's rim. Do not rest mixture containers on the edge of the bowl or on the safety guard as this could cause accidents or mechanical damage. Use extreme caution when adding or removing the mixture; do not put your hands near the knives or reach into the bowl. If necessary, use ice chips to lower the temperature of the mixture. Do not use cubes or blocks of ice as these could damage the knife edge. Never reach into the bowl with your hands or arms while the cutter/chopper is running. Never put your hands under the stainless steel lid. Eliminate any possibility of having your hands, clothing or other personal effects trapped by or dragged under either of the lids or into the machine. This machine is not designed to withstand permanent, uninterrupted use, but rather to run intermittently with pauses



# Operation

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to allow for the dissipation of built-up heat, the amount of which will vary depending on the consistency of the mixture.

## OPERATING INSTRUCTIONS FOR 2-SPEED ELECTRIC CUTTERS

Start with the machine totally off, that is, with both the main safety switch and the speed control knob in the “0” (stop) position. Close the two lids one after the other (steel, then plastic). Be careful not to trap your hand under either lid in this process. Turn the main safety switch to the “1” (on) position. The digital thermometer display will light up. Turn the speed control knob to position “1” (low). The knives and the bowl will begin to turn. The speed control knob has three positions: “0” (stop), “1” (slow), and “2” (fast). These can be selected as needed at any given moment. To stop the machine completely, turn the speed control knob to the “0” (stop) position. The knives and bowl will stop moving. Do not stop the machine using the main safety switch as this should only be used with the speed control knob in the “0” (stop) position. Wait until the bowl and knives have stopped completely before opening the knife lid. When finished using the machine, turn it off completely by turning the main safety switch to the “0” position.

# Maintenance

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## CLEANING

Always turn the machine off before proceeding with its cleaning. To do this, deactivate the auxiliary fuse board switch and turn off the main operating switch. If possible, disconnect the machine from the power source as well. The machine should be cleaned daily, both before and after its use. Given the easy access to all its components, the unit is simple to clean using just warm water and a mild detergent. Never use bleach nor any abrasive cleaners which could damage the stainless steel or other materials. Never use steam or a high pressure jet of water to clean the cutter/chopper; avoid getting water in the interior of the machine, especially through or around any electrical components. After every operating session, use a brush to carefully clean the bowl, the knife shaft, and the interior part of the knife lid, as well as the plastic cover, the hinge of the lid, and the lid holding screws if necessary. Do not put your hands near the cutting edge of the knives without using adequate protection (gloves made of reinforced metal fiber). The knife head can be removed in one piece (Fig. 5) in order to clean it under running water; take care not to drop the knife head assemblage on the floor or on your feet. Do not wash the knives in water hotter than 60°C or colder than 10°C. Do not wash the knives immediately after using the machine since a brusque change in temperature could cause internal micro fissures or deformations. It is extremely important to keep the surfaces holding the knives and separation rings clean to avoid build-up of mixture residues. Such a build-up could create areas which bear more pressure than others, possibly causing micro fissures that could damage or break the knife. To clean the machine manually, always use appropriate safety equipment (latex gloves, plastic aprons, etc.). Always rinse the machine thoroughly after using any kind of detergent or disinfectant and be sure to follow the manufacturers’ instructions when using cleaning products. We recommend using the following products:

- Neutral detergent/degreaser pH 7. Due to its neutral pH, no special precautions are necessary. Rinse thoroughly.
- Detergent/degreaser for manual cleaning. Use appropriate precautions and safety gear. Rinse thoroughly.

# Maintenance

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- Alkaline detergent with disinfectant and anti-corrosive components. Use appropriate precautions and safety gear. Rinse thoroughly.
- Disinfectant based on quaternary ammonium salts. Use appropriate precautions and safety gear. Rinse thoroughly.

Always follow the manufacturer's recommendations carefully when using these or any other products.

Except for daily cleaning, the only maintenance required by the chopper is the changing of the transmission belts after every 2,500 hours of operation. All mechanical or electrical repairs should be undertaken only by a qualified specialist with proper training for the work required. After replacing the transmission belt, be sure to position the turnbuckle roller parallel to the belt, tightening the nut which attaches the roller to its base securely. If the electrical cord becomes damaged, have it replaced immediately with a cord of identical technical characteristics (your local distributor can supply you with one).

## DISMANTLING THE CUTTING HEAD

### REMOVING THE WHOLE HEAD

In order to proceed with the cleaning or replacement of the cutting head while maintaining the settings of the existing knives, the cutting head can be removed in one piece. Proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and unplug the machine.
- Never touch the knife-edge with your hands. Always use gloves made of metallic netting.
- With the wrenches provided unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 4 - step 1). Pull the entire assembly towards the left until you have separated it from the shaft (Fig. 5). If necessary, hit the base of the knife holder several times with a plastic mallet to remove it; never hit the knives themselves with any instrument or tool.

To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed in the section below.

### DISMANTLING THE KNIVES SEPARATELY

In order to remove the knives separately while leaving the knife-head assembly attached to the shaft, proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and unplug the machine.
- Never touch the knife-edge with your hands. Always use gloves made of metallic netting. With the wrenches provided unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 4). With the same wrenches, but using two sides of the same width, unscrew (also in a CLOCKWISE direction) and remove the knife fixing nut ring.
- Remove the knives and the compensating rings separately, remembering first to make a note of their order and position (Fig. 2).

To reassemble the knife head, repeat the dismantling operations in reverse order, making sure of the following:

# Maintenance

- The fixing nut for the knife grouping is not tightened completely until the knives have been turned (with the help of a bar made of a pliant material) to ensure that the knives do not touch or rub against the bowl or the lid.
- Adjust each knife so that there is a 2-3 mm space between each knife and the bowl (Fig. 3). For this adjustment we recommend using a space gauge made of a pliant material (cardboard, cork, etc.) to follow the path marked by the end of each knife and a plastic mallet to adjust the knives accordingly.
- For safety reasons, do not try to leave a space of 0 mm between the knives and the bow. This is not recommendable because the strong vibrations which result under certain operating conditions could cause one or more of the knives to make contact with the bowl.
- The knives are equipped with a flange which functions as a knife stop. During installation, this flange should stay in contact with the knife holder.
- Once the knife-head has been reassembled correctly, tighten both the head and the fixing nut for the knife assembly with the wrenches provided.

## SHARPENING THE KNIVES

If the quality of the cutting/chopping should noticeably diminish, the knives should be sharpened by a qualified professional, paying special attention to maintaining the length and weight of each of the knives in a given group or head. The knives should only be sharpened by an expert specialized in the sharpening of tempered knives. Before sharpening the knives, consider whether the resulting reduction in size will be substantial enough to warrant the installation of completely new knives. In principle, the external knife-edge should not be reduced more than 1 cm from its original size. Once the knives have been sharpened, before reinstalling them in the machine, a small space should be filed from the stop flange located in the hexagonal area (Fig. 3) to compensate for any possible shortening of the knives. To clean the knife surfaces, use a product with anti-corrosive properties. Always store the knives in their packaging; this will help maintain the cutting edge and it will protect them from any accidental bumps or friction. Always transport the knives in their packaging when possible. To adjust or move the knives always use adequate safety measures and equipment.

# Troubleshooting

Problem	Possible Causes	Solution
Machine does not work.	Machine is not connected to the power source.	Connect the machine to the power source.
	The main switch is in the 0-Stop position.	Move the switch to the I (on) position.
	No voltage in one or more phases.	Check the fuses, plug and switches.

# Troubleshooting

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Machine is connected to power source but knives do not turn.	The stainless steel lid is not closed.	Close the stainless steel lid.
	The thermal protective clixon has blown.	Let the machine cool down for a few minutes, then switch it back on.
Bowl turns in the wrong direction.	The phases are reversed.	Switch 2 of the 3 phases in the power source connection.

# Illustrated Diagrams

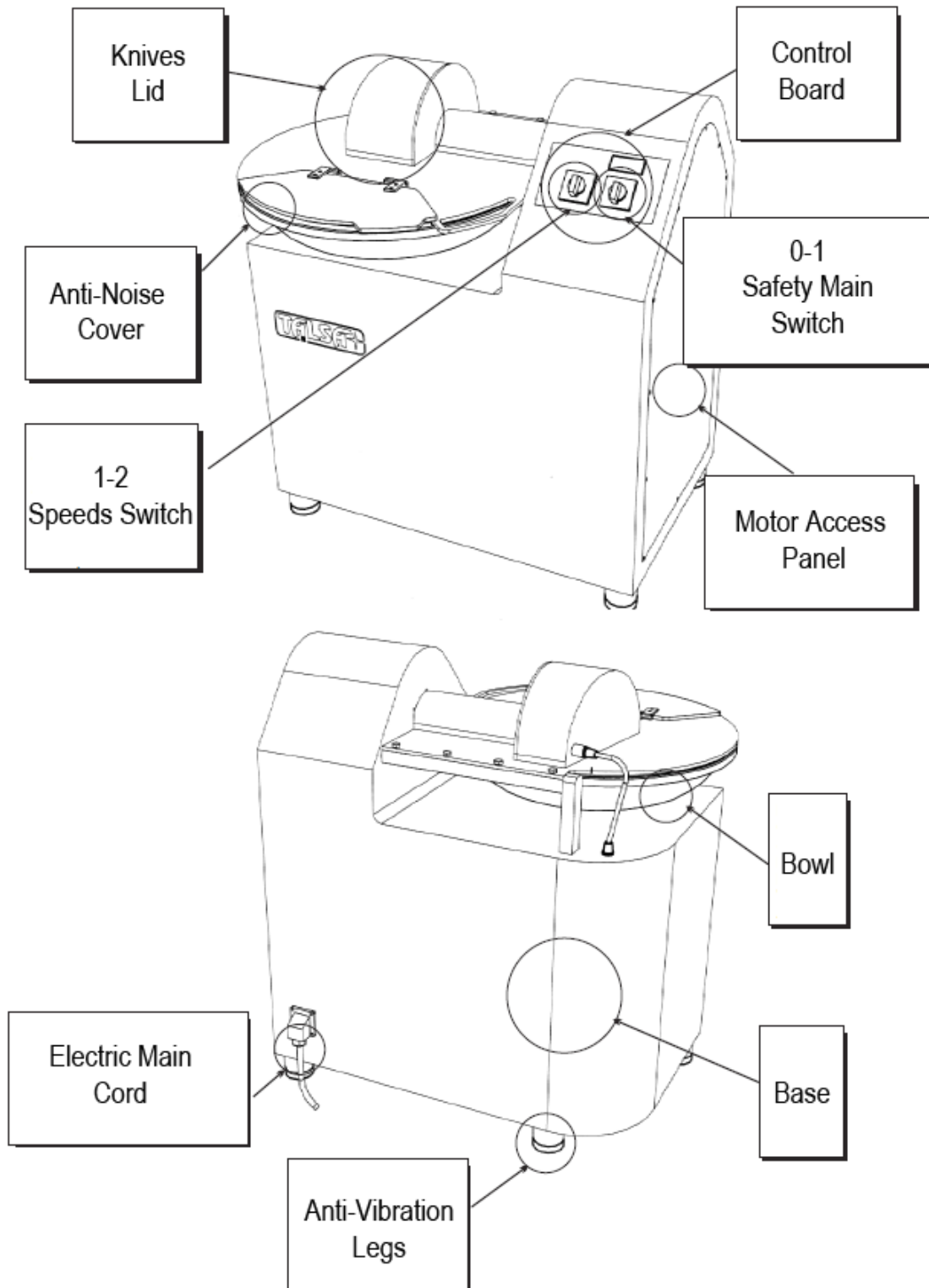


Fig. 1

# Illustrated Diagrams

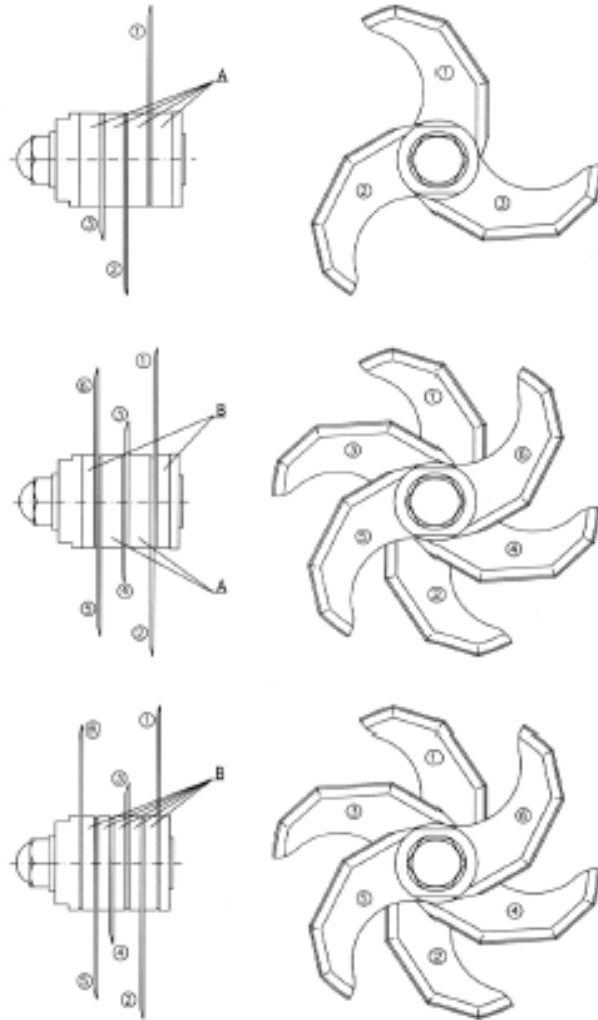


Fig. 2 - Different Knives Assembly Systems

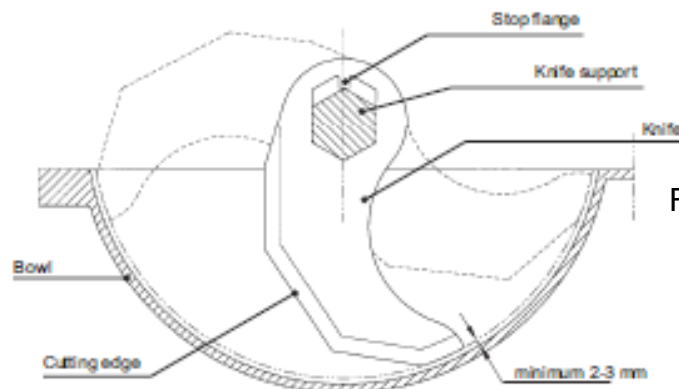


Fig. 3 - Knives Adjustment

# Illustrated Diagrams

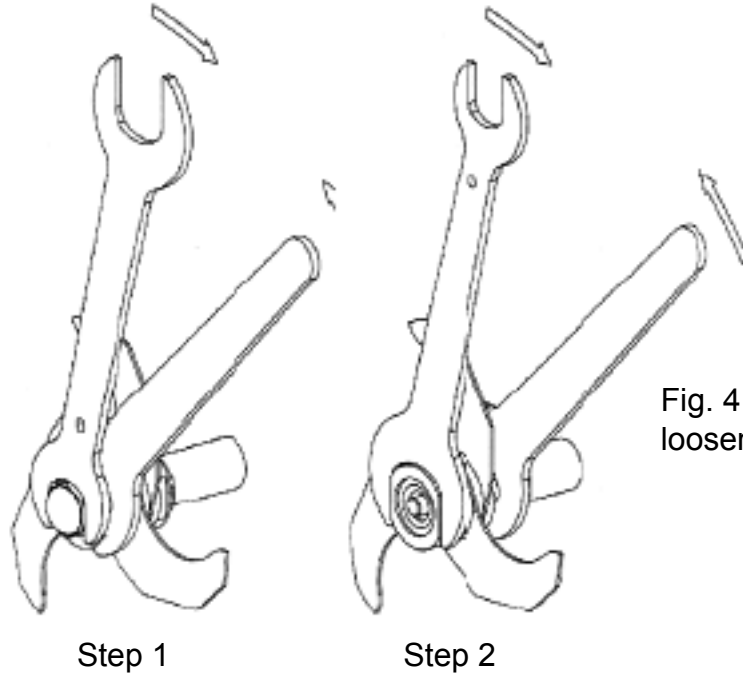


Fig. 4 - Knives loosening procedure

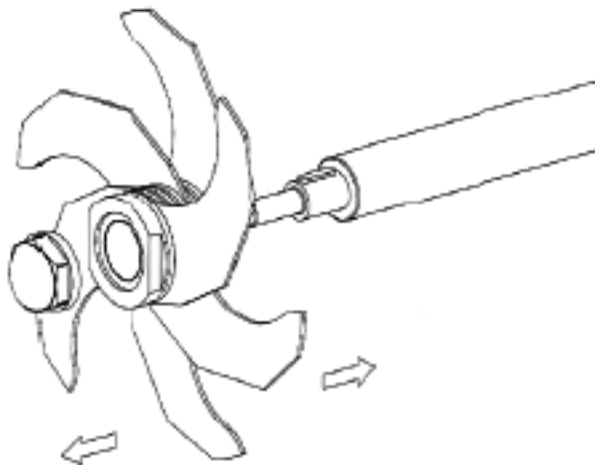


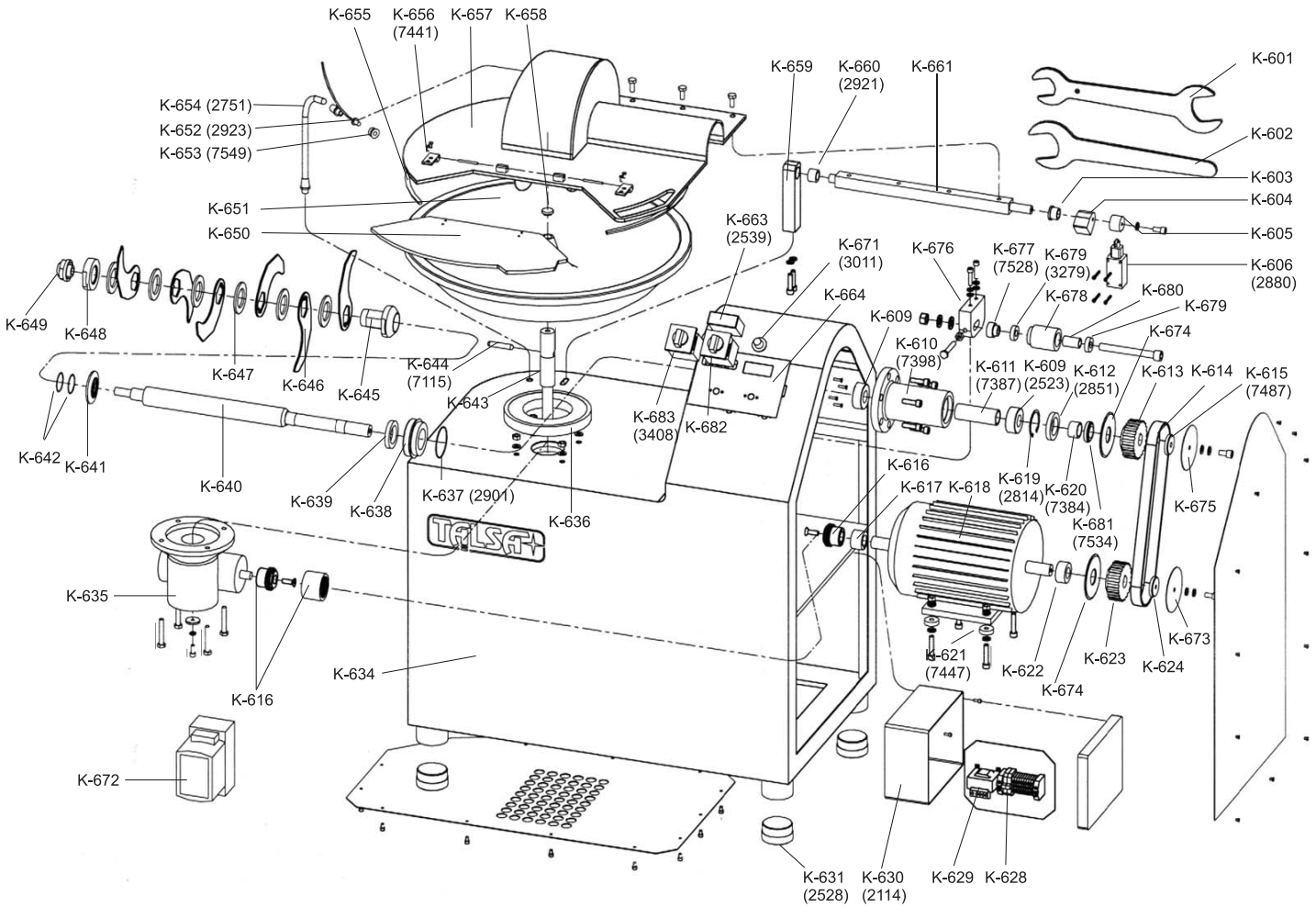
Fig. 5 - Knives Head Disassembly or Assembly



Fig. 6 - How to move the machine

# Parts Breakdown

Model FP-ES-0030 10878







# Parts Breakdown

## Model FP-ES-0030 10878

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36180	Knife Dismantling Wrench 46/65mm (Combined) for 10878	K601	36137	Isolating Box Himel SL03360 170 105 82 Opaque Lid for 10878	K630	36160	Hinges Set Right/Left Stainless Steel Antinoise Lid for 10878	K656
36181	Knife Dismantling Wrench 65mm for 10878	K602	27880	Leg Shock Absorber Green Rubber D.76 D.73mm (Mix) for 10878	K631	36212	Stainless Steel Lid for 10878	K657
36182	Bronze Bushing B11 B-20-28-20/35-4 with Collar (Lid) for 10878	K603	76725	Machine Frame for 10878	K634	36213	Cap for Center Cone of Bowl Stainless Steel for 10878	K658
36183	Levy Top Lid K30 Steel for 10878	K604	36194	Gearbox MI-60F REL. 1/100 L for 10878	K635	36214	Columna Steel Inox Soporte Lid for 10878	K659
36184	Ring Microswitch AISI303 Lid Activator for 10878	K605	36195	Hoop Inferior Hold Bowl-Bench Plastic White for 10878	K636	36164	Bronze Bushing B11 A-20-25-20 (2nd Holder Column Stainless Steel Lid) for 10878	K660
30458	Micro Position Detector with Metal Wheel for 10878	K606	36140	O-Ring Int. Diam. 75 2 NBR872 for 10878	K637	36215	Squared Shaft Lid Folding Stainless Steel for 10878	K661
36117	Ball Bearing SKF (2 Shaft) for 10878	K609	36196	Knives Shaft Dressing Stainless Steel for 10878	K638	76717	Digital Thermometer Display for 10878	K663
36118	Knife Shaft Holder (Torpedo) Suelto without Accessories for 10878	K610	36197	Brushing Gasket (Knife-Shaft) for 10878	K639	36166	Board Front Panel Switch Green Lexan for 10878	K664
36119	Socket Separator Bearing for 10878	K611	36198	Brushing Gasket (Knives Shaft 1 VK30) for 10878	K639	36167	Potentiometer Mult. 5K Mod. 534 Spectrol Complete (with Variator) for 10878	K671
36142	Brushing Gasket (Shaft) for 10878	K612	36199	Knife-Head Shaft K30 Stainless Steel for 10878	K640	76727	Speed Controller for Optional Variable Speed for 10878	K672
36185	Toothed Pulley Poly-V D.100 60 Internal Holes 30mm (Knives Shaft) for 10878	K613	36200	Green Plastic Ring Knife Shaft for 10878	K641	36216	External Alum Washer HTD (Motor Pulley) for 10878	K673
36186	Toothed Belt HTD 1040-8M-50 Width 50mm Pitch 8mm (1 Cutter) for 10878	K614	36201	O-Ring Int. Diam 44 2 NBR872 (2 Dif-fuser) for 10878	K642	36217	Internal Alum Washer HTD (2 Motor and Knives Pulley) for 10878	K674
36122	Washer Knife Shaft Pulley for 10878	K615	36202	Gearbox Power Shaft Bowl AISI303 for 10878	K643	36218	External Alum Washer HTD (Knives Pulley) for 10878	K675
36187	Coupling Elastic Bowex M28 (Gearbox-Motor) for 10878	K616	36148	Pin for Bowl Gearbox Vertical Shaft for 10878	K644	36219	Holder Turnbuckle Belt HTD for 10878	K676
36188	Security Socket Pin Motor Plastic White for 10878	K617	36203	Hexagonal Knife Holder M41 2.5 Counter-Clockwise Stainless Steel for 10878	K645	36172	Washer Pulley Turnbuckle HTD D.35 16.2 24.5 for 10878	K677
36189	Motor 3-Phase 4.8/6HP 3 208V-60Hz 1700/3420 2 Clixons UL/CSA 2x Outlet for 10878	K618	36204	Knife, Flat for 10878	K646	36173	Belt Turnbuckle Pulley HTD 22-8M-30 for 10878	K678
36128	Circlip DIN472 Hole D.62 2mm (Knife Shaft Holder) for 10878	K619	36205	Spacer Ring 5mm Knives White for 10878	K647	36174	Ball Bearing SKF (Turnbuckle Pulley HTD 2) for 10878	K679
36130	Socket Pulley Knife Shaft D.40 30 22 2 for 10878	K620	36206	Spacer Ring 9mm Knives White for 10878	K647	36220	Spacer Ring Ball Bearings Turnbuckle HTD D.24 40.2 for 10878	K680
36131	Motor Holder Aluminio D.35 D.10mm for 10878	K621	36207	Knife Fixing Nut K30 Counter-Clockwise 2-Surface Stainless Steel for 10878	K648	36176	Spacer Ring Pulley Knives D.50 30 10.5 for 10878	K681
36191	Socket Separator Pulley Motor for 10878	K622	36208	Blocked Nut End of Knife Shaft M18 1.5 Counter-Clockwise Thread Stainless Steel for 10878	K649	36221	Switch 3-Phase with Disconnecter 25A 400V 60Hz for 10878	K682
36192	Toothed Pulley Poly-V D.100 60 Internal Hole 28mm (Motor) for 10878	K623	36209	Transparent Plexiglas Lid Anti-Noise for 10878	K650	30457	Switch 3-Phase with Disconnecter 25A 208/220V 60Hz for 10878	K682
36193	Washer Knife Motor Pulley for 10878	K624	36210	Bowl Stainless Steel for 10878	K651	36221	Switch 3-Phase with Disconnecter 25A 400V 60Hz for 10878	K682
36136	Glass Fuse 5 20 2Amp for 10878	K628	36156	Stainless Steel Probe D.10 15 3M Digital Thermometer for 10878	K652	36179	Switch Elek V2N PI/VK-HF25H-BH-SS 3-Phase 0-1-2 AT 45 for 10878	K683
76723	24V Maneuver Transformer Machines 380 400V for 10878	K629	36158	Protection Tube Reforced D.10/PG9 Thermometer Sensor (Probe) for 10878	K654			
76713	24V Maeuver Transformer Machines 380 400V for 10878	K629	36211	Set of 4 Curved Friction Band Lid APM1000 Green for 10878	K655			





# 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](mailto: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.

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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.

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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.

