



***Food Processor***  
***Model FP-BR-0014***  
***Item 44532***  
***Instruction Manual***



*Revised - 11/24/2023*

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Model FP-BR-0014

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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'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

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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 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

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## SAFETY

When incorrectly used this equipment is a potentially DANGEROUS machine. Maintenance, cleaning or any other service shall be performed by a duly trained person and with the machine unplugged. To avoid accidents respect the following instructions:

Read completely these instructions.

# Safety and Warranty

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- To avoid to risk electric shocks and damage to the equipment never use it with wet clothes or shoes and/ or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.
- When the equipment is in operation the operator shall supervise it, principally when children might be near.
- Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other service.
- Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.
- When the equipment may have fall, have been damaged any way, or simply does not work, take it to technical assistance to check.
- The use of accessories not recommended by the manufacturer may cause corporal damages.
- Keep the hands or any other object away from moving parts while the equipment is in operation.
- During operation never wear loose clothes with wide sleeves principally around the wrists.
- Make sure the equipment voltage and the network voltage are the same, and the equipment has been solidly grounded.
- Before to start the equipment make sure the disc # 02 (Pic.03) and the chamber lid # 05 (Pic.03) are fitted securely in their correct position.
- Do not introduce the fingers nor any other object into the throat use the stomper to feed the processor.
- Do not introduce the fingers nor any other object inside the processed product unload opening. Keep hands away from parts in movement.
- This equipment has been designed to be used in commercial kitchens, such as restaurants, canteens, hospitals, bakeries, meat shops, etc.

## **The equipment is not recommended when:**

- It is to be used continuously for industrial production.
- Ambient with corrosive or explosive atmosphere or contaminated with water vapor, dust or gas.

## **IMPORTANT**

For enhance operator protection this equipment is provided with a safety system not allowing to be involuntary switched ON after an eventual energy shortage.

## **IMPORTANT**

Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules. The substitution shall be made by a qualified professional, and shall respect the local safety norms.

## **IMPORTANT**

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

## **IMPORTANT**

Children shall be watched in order to avoid them to play with the equipment.

# ***Safety and Warranty***

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## **IMPORTANT**

In case of emergency take off the plug from its socket.

## **IMPORTANT**

Never spray water directly on to the equipment.

## **GENERAL SAFETY PRACTICES**

### **IMPORTANT**

If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered only in perfect conditions of use by the distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

## **BASIC OPERATION PROCEDURES**

### **DANGERS**

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal. Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal situation.

### **WARNINGS**

- The operator has to be well familiar with the position of ON/OFF switch to make sure the switch is easy to be reached when necessary.
- Before any kind of maintenance, physically remove plug from the socket.
- Provide space for a comfortable operation thus avoiding accidents.
- Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry.
- Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.
- Never touch any manual commands (switch, buttons, lever) unadvisedly.
- If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

### **ADVICE**

- In case of power shortage, immediately switch the machine off.
- Use recommended or equivalent lubricants, oils or greases.
- Avoid mechanical shocks, once they may cause damages or bad functioning.
- Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- DO NOT change the standard characteristics of the machine.
- DO NOT remove, tear off or damage any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

# *Safety and Warranty*

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## **SAFETY PROCEDURES AND NOTES BEFORE SWITCHING THE MACHINE ON**

### **IMPORTANT**

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the information contained in this manual. If you have any questions contact your supervisor or your nearest dealer.

### **DANGER**

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

### **ADVICE**

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear. Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual.

### **PRECAUTIONS**

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits. The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

### **OBSERVATION**

For your own safety read all the machine stickers.

## **ROUTINE INSPECTION**

### **ADVICE**

When checking the tension of the belts or chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

### **PRECAUTIONS**

Check the motor and sliding or turning parts of the machine in case of abnormal noises. Check the tension of the belts and chains and replace the set when belts or chains show signs of wearing. When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they are working properly.

## **OPERATION**

### **WARNINGS**

Do not use the machine with long hair that could touch any part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf. Only trained or skilled personnel shall operate this machine. Never touch turning parts with your hands or any other way, NEVER operate the machine without any original safety devices under perfect conditions.

# ***Safety and Warranty***

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## **AFTER FINISHING THE WORK**

### **PRECAUTIONS**

Always TURN THE MACHINE OFF before cleaning by removing the plug from the socket. Never clean the machine unless it has come to a complete stop. Put all the components back to their functional positions before turning the machine ON again. Check the level of oil. Do NOT insert your fingers in between belts and pulleys nor chains and gears.

## **MAINTENANCE**

### **DANGER**

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

### **IMPORTANT**

Always remove the plug from the socket in any emergency situation.

### **WARNING**

Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

**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 PART 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

<b>Model</b>	<b>FP-BR-0014</b>
<b>Power</b>	1.5 HP / 1.12 kW
<b>Electrical</b>	110-120V / 60Hz / 1
<b>Mouth Opening (Dia.)</b>	6" / 152mm
<b>Average Production per Hour</b>	881.8 lbs. / 400 kgs.
<b>RPM</b>	510
<b>Disc Size (Dia.)</b>	16.9" / 429mm
<b>Throat Size</b>	6.3" / 161mm
<b>Dimensions</b>	20.9" x 26" x 27.6" / 530 x 660 x 700mm
<b>Packaging Dimensions</b>	34.3" x 27.2" x 33.9" / 870 x 690 x 860mm
<b>Weight</b>	157.6 lbs. / 71.5 kgs.
<b>Packaging Weight</b>	218.3 lbs. / 99 kgs.
<b>Item Number</b>	44532

## Installation

### PLACING

The equipment shall be installed on a level, stable and dry surface with preference 500mm height.

### PROCEDURE TO ASSEMBLE THE DISCS

#### IMPORTANT

Before to place the disc chamber, make sure the disc is perfectly fitted, to avoid damages to the chamber.

1. Fit the expeller dish # 01 (Pic.02) on the shaft # 03 (Pic.02).
2. Choose the disc # 02 (Pic.02) and fit the disc on the shaft # 03 (Pic.02).
3. Tight the nut # 04 (Pic.02) on shaft # 03 (Pic.02).
4. Fit the disc chamber # 05 (Pic.02).
5. Tight the chamber locking handles # 06 (Pic.02).
6. Align the stomper # 07 (Pic.02) with the throat # 08 (Pic.02).

# Operation

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## STARTING

To switch ON the equipment follow the below instructions:

1. Make sure the disc chamber # 01 (Pic.04) is closed and duly locked.
2. Make sure the stomper # 03 is on the throat # 04.
3. Press ON/OFF switch # 02 (Pic.04) to position "I" to switch ON the processor.

## IMPORTANT

Any other procedures to operate this equipment are not safe, in this condition the equipment must not be used.

## SAFETY SYSTEMS

The processor has two more safety systems:

- The first one do not let the processor to start with an open disc chamber.
- The second system actuate when the stomper is out of the throat, then the processor is switched OFF and will turn ON only when the stomper returns to its place inside the throat.

## IMPORTANT

The expeller dish # 01 (Pic.03) must always to be used.

## IMPORTANT

Before to open the disc chamber lid # 05 (Pic.03) make sure the disc # 02 (Pic.03) is completely stop.

## IMPORTANT

Clean regularly the disc chamber inside to avoid residues to accumulate and cause the offload opening to be obstructed.

## OPERATION PROCEDURE

The food processor is an equipment working continuously and therefore it must be continuously fed. To start operation first move away the stomper # 01 (Pic.05) and introduce the product inside the throat # 02 (Pic.05), then place the stomper on the throat and push the product gently downward.

## IMPORTANT

Under no circumstances use tools nor your hand to push the product under process inside the throat, use always the stomper.

## CUTTING SELECTION

The following cutting selection table purpose is to guide the right discs selection to obtain some cuttings types for each product.

# Operation

PRODUCT	CUTTING TYPE	Discs
Beets	Slice	Slicer 1.5 and 3
	Shred	Shredder 3, 5 and 8
Carrot	Slice	Slicer 1.5 and 3
	Shred	Shredder 3, 5 and 8
	Grate	Grater
Cabbage	Strip	Shredder 3, 5 and 8
	Shred	Grater
Mushroom	Slice	Slicer 1.5 and 3
Onion	Slice	Shredder 3, 5 and 8
Pepper	Slice	Slicer 1.5 and 3
Radish	Slice	Slicer 1.5 and 3
	Shred	Shredder 3, 5 and 8
Potato	Slice	Slicer 1.5 and 3
	Shred	Shredder 3, 5 and 8
Apple	Shred	Shredder 1.5 and 3
Coconut	Shred	Shredder 3, 5 and 8

## IMPORTANT

The result of the cuts depends on the state, type and quality of the food to be processed.

# Maintenance

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

- Cleaning.
- Wiring - check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.
- Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.
- Installation – make sure the installation followed the instructions.

## EACH MONTH CHECK:

- Check the electrical installation.
- Measure the voltage at the socket.
- Measure the working current and match it with the nominal current.
- Check the tightening of all electric terminals to avoid bad contacts.
- Check electric motor shaft clearance.
- Check the wiring for overheating, insulation failures and mechanical damages.

# Maintenance

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## **EACH THREE MONTH CHECKS:**

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overheating, insulation failings, or mechanical damages.
- Check bearings clearances.
- Check retainers, O-rings, V-rings and other seals.

## **CLEANING AND SANITIZING**

All the removable parts of the processor shall be clean using water and neutral soap. Find below the instructions to remove these parts.

### **IMPORTANT**

Never clean the processor when connected to the electric network, switch it off and unplug it.

### **IMPORTANT**

Before to remove the disc chamber make sure the disc is completely stop.

## **PROCEDURE TO DISASSEMBLE THE PARTS**

1. Switch OFF the processor and unplug the cord.
2. Move away the stomper.
3. Loose the chamber locking handles.
4. Remove the disc chamber.
5. Remove the disc.
6. Remove the expeller dish.

To assemble back the parts follow the inverse steps.

### **IMPORTANT**

When washing the discs take care with the knives, do not struck the knives with hard objects, thus avoiding to damage them.

## **CAUTIONS WITH STAINLESS STEEL**

The stainless steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate. The stainless steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents. When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning. Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps. The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

### **IMPORTANT**

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia

# Maintenance

salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

### USE OF ABRASIVES:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

### MAIN SUBSTANCES THAT CAUSE STAINLESS STEEL CORROSION:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., salty solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

# Troubleshooting

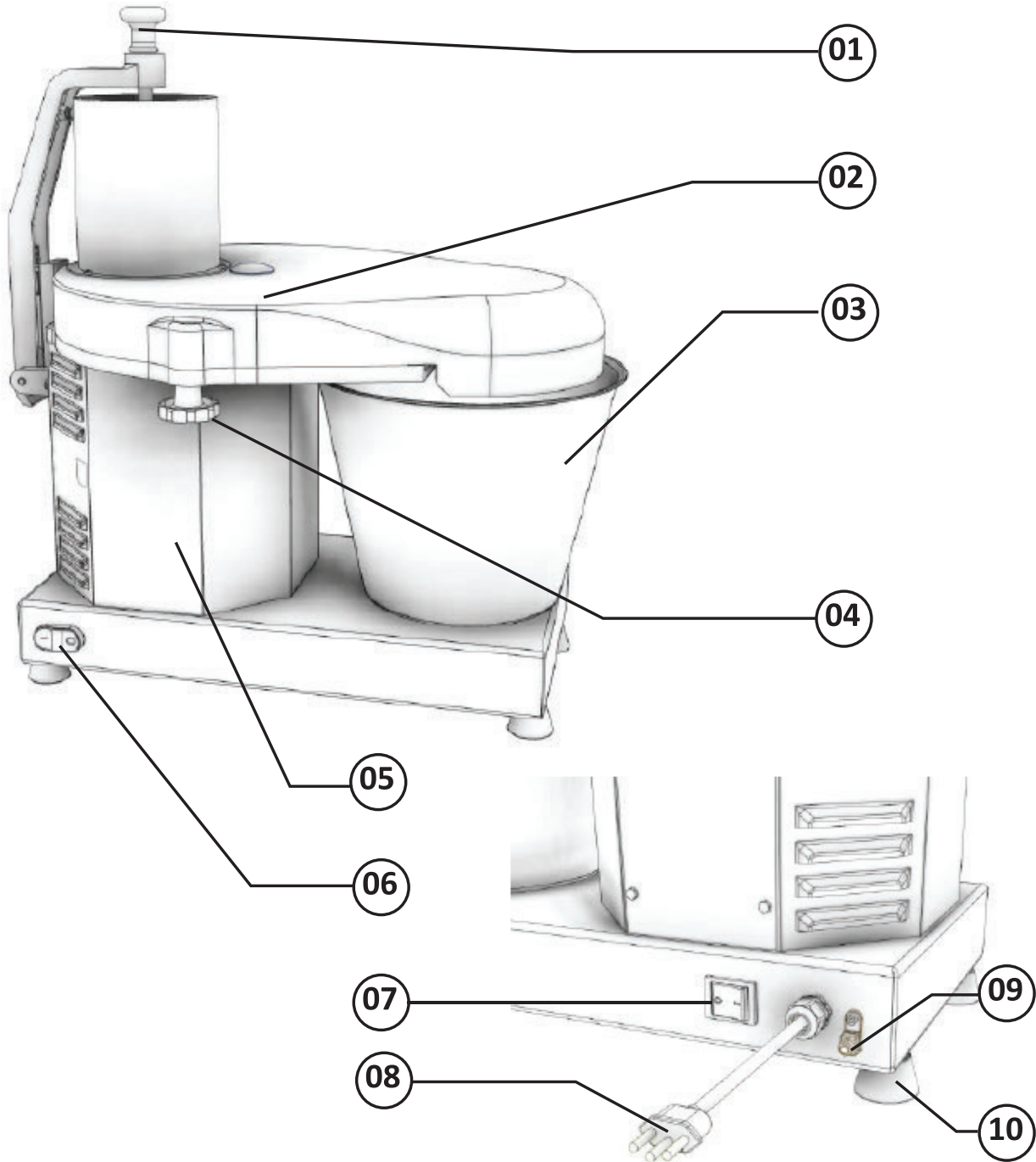
## PROBLEMS, CAUSES AND SOLUTIONS

The processor has been designed to need minimum maintenance, however, some performance failures may happen due mainly to natural worn out, caused by the use of the processor. If some problems arise with your processor check table below where there are detailed some possible solutions.

PROBLEMS	CAUSES	SOLUTIONS
The machine does not start.	Open disc chamber lid.	Close the lid.
	Problems with electric circuits.	Call technical assistance.
	Electric energy shortage.	Check electricity supply.
	The plug is out of socket.	Place the plug in.
Smoke or burn smell.	Problems with electric circuits.	Call technical assistance.
Irregular cuts.	Blunt knives.	Sharpen the knife.
The processed product remains inside the machine.	Expeller dish is missing.	Place the expeller dish.
The machine switches ON, but when the product is inside the machine stops or runs slowly.	Belt is slipping.	Stretch the belt.
	Electric shortage.	Check electricity supply.
	Chamber lid safety system has bad contact.	Call technical assistance.
Unusual noises.	Problem with the bearings.	Call technical assistance.

# Figure Drawings

PICTURE 01

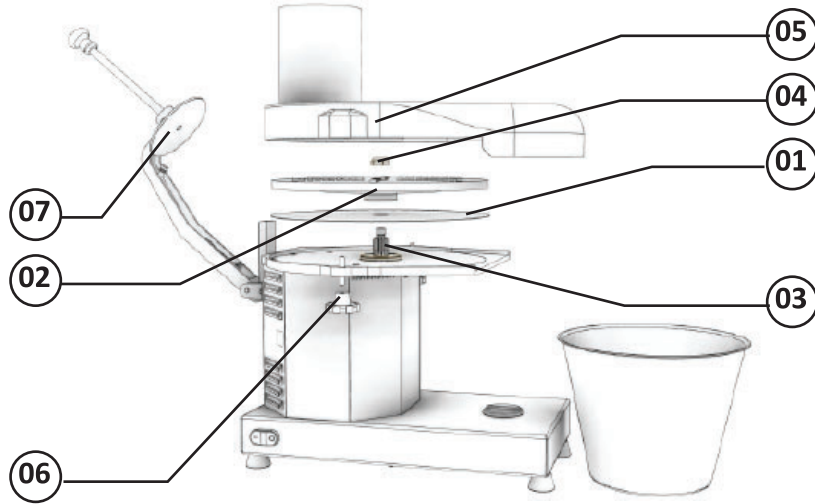


- 01 – Stomper
- 02 – Disc Chamber
- 03 – Collecting Bowl
- 04 – Chamber Locking
- 05 – Motor Housing

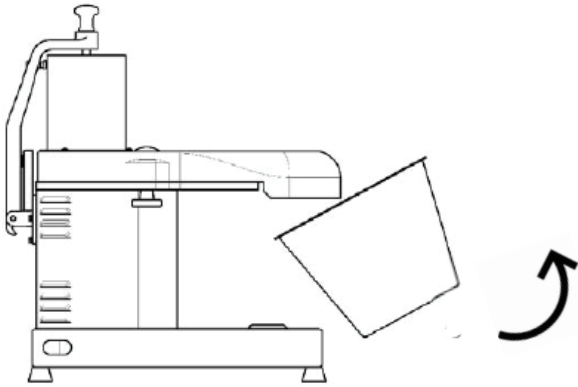
- 06 – ON/OFF Switch
- 07 – General Switch
- 08 – Cord
- 09 – Equipotential Terminal
- 10 – Feet

# Figure Drawings

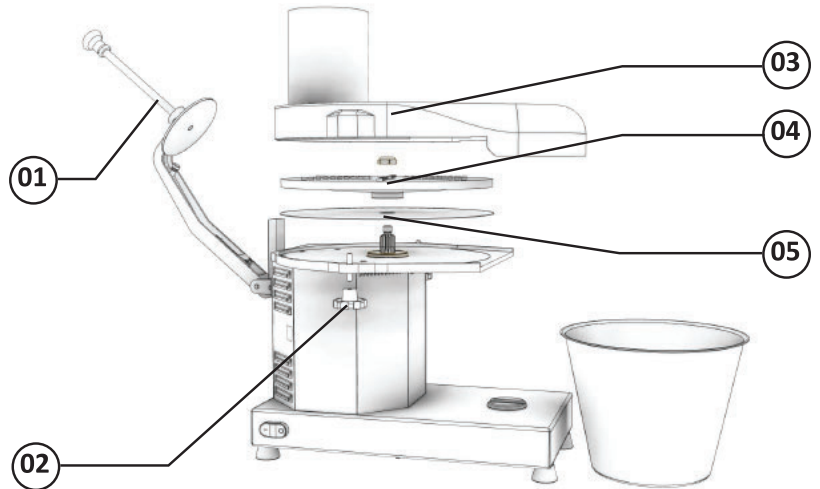
PICTURE 02



PICTURE 03

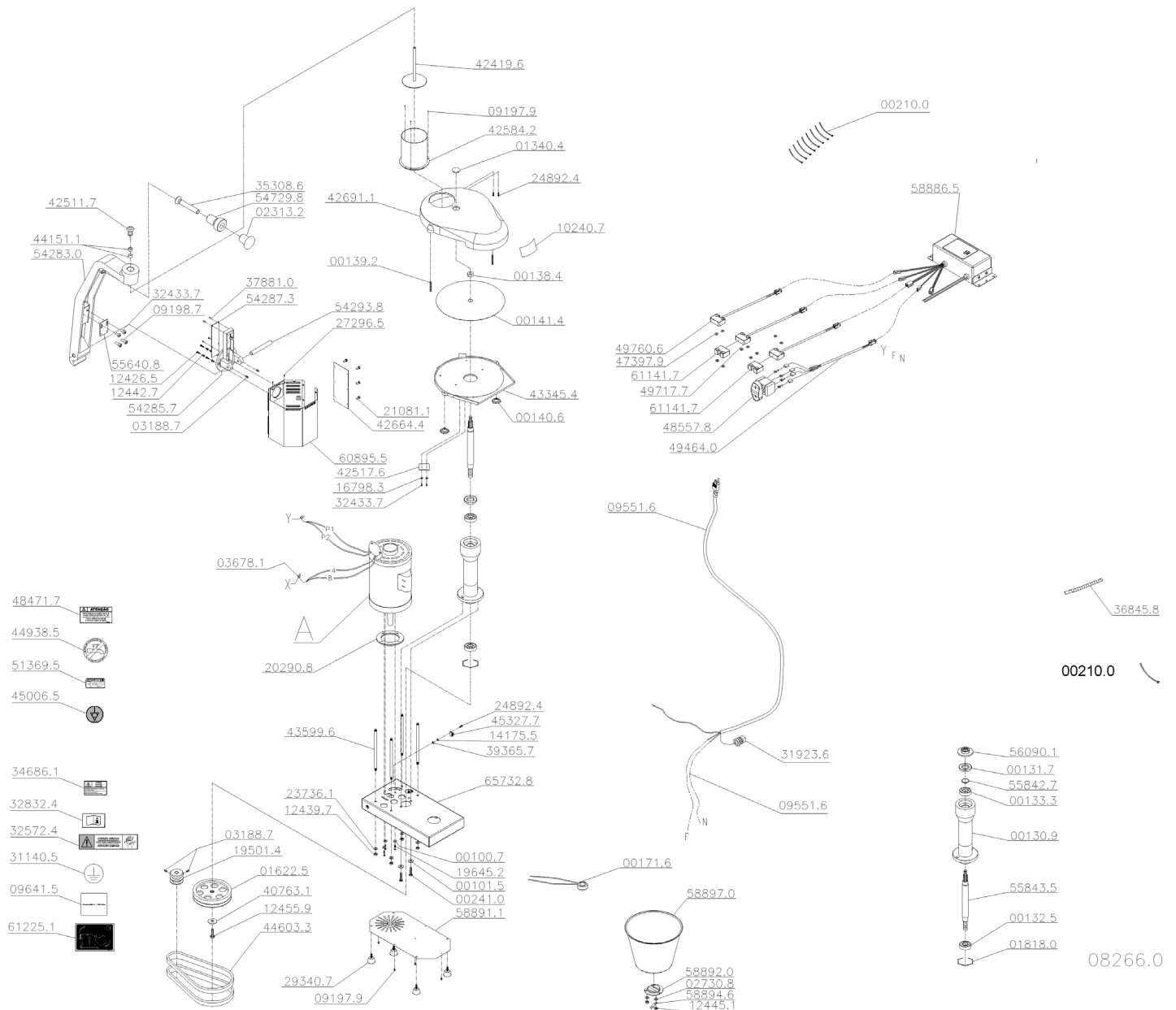


PICTURE 04



# Parts Breakdown

Model FP-BR-0014 44532





# Parts Breakdown

## Model FP-BR-0014 44532

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38109	Skymesen Logo Small for 44532	00047.7	27696	Nylon Cover CN 4478 for 44532	03678.1	38593	Screw M5x6 DIN 84 Stainless Steel for 44532	22996.2
30234	Washer L 1/4x1 6 ZB for 44532	00100.7	AH583	O Ring 31x25x3.5mm for 44532	03750.8	AH593	PFS M4x16 DIN 965 Stainless Steel for 44532	23440.0
30270	Washer L 3 8 ZB for 44532	00101.5	27699	Cramp T 18R Small for 44532	04203.0	AH594	ARR.LA13 DIN 125 Stainless Steel for 44532	23736.1
AH560	Double Bearing (Primer) for 44532	00130.9	38089	Pre Isolating Terminal for 44532	04285.4	67035	Screw M4x16 DIN 912 Stainless Steel for 44532	24892.4
AH561	Retainer Di.45xD.62xW.10 00063BRG for 44532	00131.7	AH584	Full Double Bearing for 44532	08266.0	30059	Omcan Packaging Logo for 44532	27155.1
AH562	Bearing 6205 Z Di.25xD.52xW.15 for 44532	00132.5	AH585	PFS FCH UNC1/4"x1/2" RTIN for 44532	08814.5	AH595	PFS M5x16 DIN 965 Stainless Steel for 44532	27296.5
AH563	Bearing 6206 Z Di.30xD.62xW.16 for 44532	00133.3	38482	Screw M5x10 DIN 84 INOX for 44532	09197.9	67037	Foot BOR.Red.C/PFS M10x30 D.50x34x30 ALT for 44532	29340.7
AH564	Central Axle Z-13 for 44532	00134.1	AF878	Screw M4x10 DIN 912 INOX for 44532	09198.7	AE677	Key W / PROT.30223 M2FT2FE3V / 19 for 44532	30565.0
AH565	Central Axle Flange for 44532	00135.0	38404	Nut M4 DIN 934 for 44532	09205.3	67038	Grounded Wire Label for 44532	31140.5
AH566	PCA FIN.UNC 1.3/8" Brass for 44532	00138.4	38527	Cord 3x2.5mm2 for 44532	09551.6	27726	Cord Holder PG13.5 LC+PI9 for 44532	31923.6
AH567	Prision UNC3/8x2 ZB for 44532	00139.2	78916	Attention Caution Port for 44532	09641.5	AF904	Screw M4x8 DIN 985 INOX for 44532	32433.7
AH568	Female Handle with Thread 3/8" for 44532	00140.6	AH586	Attention Label Spanish/English/Port for 44532	10240.7	AH596	Attention Care Symbol Label ENG for 44532	32572.4
AH569	Expelling Plate for 44532	00141.4	AH587	PCA M10 DIN 934 ZB for 44532	12343.9	AH597	PFS M6x30 DIN 916 Stainless Steel (Obsolete) for 44532	32651.8
AH570	Base Fat.1.5/3mm for 44532	00149.0	AH588	PFS M6x16 DIN 933 INOX for 44532	12426.5	67040	Instruction Manual Label for 44532	32832.4
AH571	Grater Disc Base for 44532	00155.4	38280	Screw Nut M12 DIN934 INOX for 44532	12439.7	27754	Maintenance/Cleaning Label for 44532	34686.1
AH572	Disc Plate DES.F.3 for 44532	00156.2	16419	Washer L.A6 4 125 INOX for 44532	12442.7	AH598	PFS M4x25 DIN 965 Stainless Steel for 44532	35308.6
AH573	AD-450-S Pressure Rivet for 44532	00157.0	16421	Screw Nut M8 934 INOX for 44532	12445.1	AH599	Spiral Protection 1/2"x470mm for 44532	36845.8
AH574	Shrapping Disc Base for 44532	00159.7	38281	Screw Nut M6 DIN934 INOX for 44532	12448.6	AF923	Screw M3x8 DIN 965 INOX for 44532	37881.0
AH575	Disc Plate DES.F.5 for 44532	00163.5	16422	Screw M8x20 DIN 933 Stainless Steel for 44532	12455.9	AH600	PCA M4 DIN 985 ZB for 44532	39365.7
AH576	Disc Plate DES.F.8 for 44532	00166.0	16423	Washer L.A8.4 Stainless Steel for 44532	12460.5	67042	Emergency Button 2NF (Pull to Unlock) for 44532	40640.6
AH577	Fixing Wrench (C.Martel.) for 44532	00171.6	AH589	Electric Cable Protection for 44532	13723.5	67043	Emergency Label (10045238) for 44532	40643.0
27688	Clamp K22 (T 50R) for 44532	00210.0	38208	Wire Passer Molde 0922231 for 44532	13737.5	AH601	Washer 3mm M8 Stainless Steel for 44532	40763.1
38121	PFS Sex UNC3 8x1 RTZB for 44532	00241.0	30046	Sticker Clip for 44532	13757.0	AH602	CS Push Socket for 44532	42419.6
38381	Cover for 44532	01340.4	30047	Nut M4 DIN 934 for 44532	14175.5	AH603	Push Handle for 44532	42511.7
AH578	Driven Pulley (Primer) for 44532	01622.5	AH590	Engine 1.5CV 60Hz W BEN01542 for 44532	14858.0	AH604	Sensor Protection Plate for 44532	42517.6
AH579	Grater Disc Plate for 44532	01806.6	30048	Cable 3x0.75mm for 44532	16798.3	AH605	CS Nozzle for 44532	42584.2
AH580	Larger Hexagonal Lock for 44532	01818.0	79037	Positive Terminal Lock for 44532	17581.1	AH606	Chamber of Discs for 44532	42691.1
30350	Nylon Cover CN-4472 for 44532	02031.1	30050	Terminal Cover for 44532	17582.0	AH607	Collecting Bin W/ Support for 44532	42694.6
38469	Cover for 44532	02313.2	AH591	Motor Pulley (Primer) for 44532	19501.4	AH608	Socket Stop Bushing for 44532	42695.4
27693	Washer L.A8.4 ZB for 44532	02730.8	AH592	PFS Sex UNC1/4"x3/4" RTIN for 44532	19645.2	AH609	Collector Canister Lock Pin for 44532	42696.2
27695	Allen Screw M6x8 for 44532	03188.7	AG046	Adaptor Ring 3.96mm (Grey) for 44532	20290.8	AH610	Base Cover for 44532	43103.6
AH581	3mm Blade for 44532	03497.5	27711	Screw M5x10 DIN 933 Stainless Steel for 44532	21081.1	AH611	Full Collection Box for 44532	43106.0
AH582	1.5mm Blade for 44532	03498.3	AF890	Nut M6 DIN 1587 INOX for 44532	22200.3	AH612	Base of the Camera for 44532	43345.4

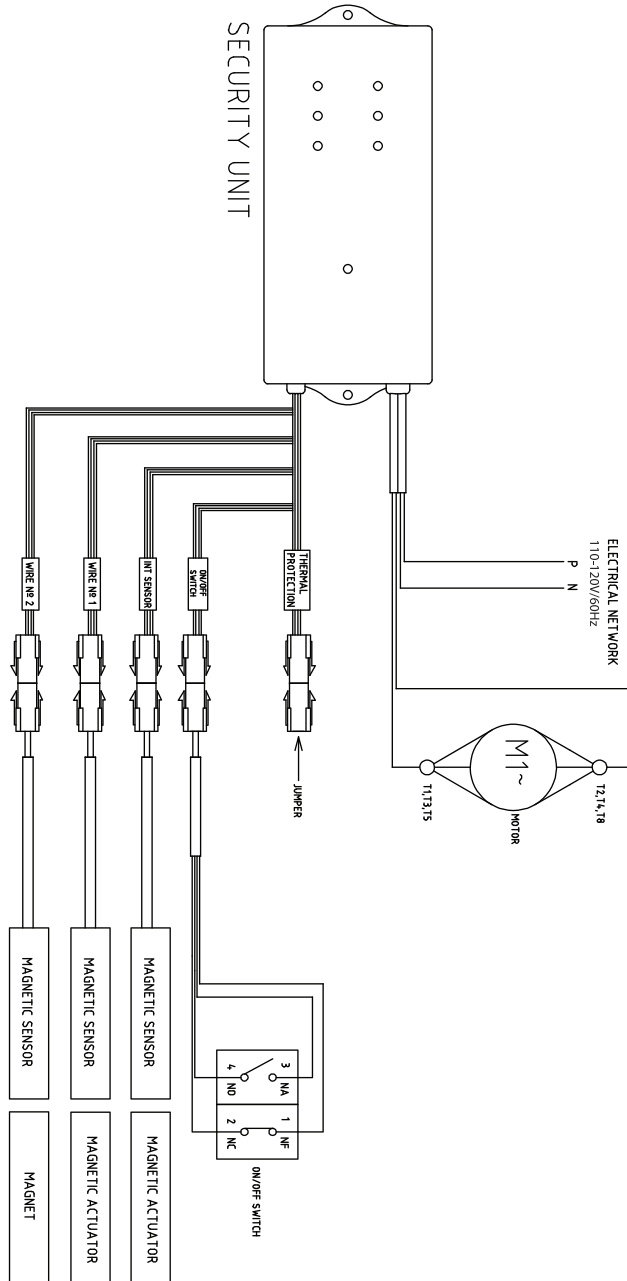
# Parts Breakdown

## Model FP-BR-0014 44532

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH613	CS Engine Cabinet for 44532	43348.9	AH632	CH.P.BUT.W/D.Channel 1m Complete Hardhu for 44532	46785.5	AH649	Actuator+Sensor Set SSH5-30R1P4A + A for 44532	53182.0
AH614	Pushing Rod for 44532	43355.1	AH633	CB.3x1.5mm2x1800mm PG180 16A 3PR H07R for 44532	46862.2	AH650	Pushing Rod for 44532	54283.0
AH615	Base Support Rod (Black) for 44532	43599.6	AH634	Single-Phase Safety Unit with Brake for 44532	46952.1	AH651	Stem Bearing for 44532	54285.7
AH616	RT NR12 Actuator for 44532	43773.5	AH635	Container Fitting Label for 44532	47012.0	AH652	Rod Stop for 44532	54729.8
AH617	Dry-Met Bushing 5/8x23/32x5/8 for 44532	44151.1	AH636	Key W/PROT.30223 M2FT2EE3Y/19 for 44532	47044.9	AH653	Actuator Support Plate for 44532	55640.8
AH618	Belt 25 for 44532	44603.3	AH637	Push Rod Bushing for 44532	47088.0	AH654	CS Engine Cabinet for 44532	55839.7
AH619	Label Do Not Use JATO AGUA GR. for 44532	44938.5	AH638	Supply Stop Stem Push. for 44532	47089.9	AH655	Plate Closing Plate for 44532	55841.9
AH620	Equipotential Symbol Label for 44532	45006.5	AH639	Push Rod Stop for 44532	47091.0	AH656	O Ring 36.8x29.74x3.53mm for 44532	55842.7
AH621	Sensor Support for 44532	45082.0	AH640	ARR.P.B4 DIN 127 Stainless Steel for 44532	47397.9	AH657	Central Axle Z-13 for 44532	55843.5
AH622	10mm Shoe Mechanical Therm for 44532	45327.7	AH641	Motor 1CV 60Hz 127V W (12027724) for 44532	47952.7	AH658	Central Axle Flange for 44532	56090.1
AH623	Sensor RT NR12 1m for 44532	45653.5	AH642	CS Base for 44532	48217.0	AH659	Single-Phase Safety Unit with Brake for 44532	58886.5
AH624	CB.4x0.33mm2X1000mm with Brake Connector for 44532	45723.0	AH643	Attention Label GR. for 44532	48471.7	AH660	CS Base for 44532	58889.0
AH625	CB.2x0.33mm2X1000mm with Brake Connector for 44532	45727.2	65979	On/Off Key without/LED for 44532	48557.8	AH661	Sensor Support for 44532	58892.0
AH626	General Key Label for 44532	46509.7	AH644	CB.4x0.33mm2X1000mm with 6 VI Connector for 44532	49464.0	AH662	Sensor Fixer for 44532	58894.6
AH627	1NA Reset Button for 44532	46526.7	67050	Actuator 1 Channel for 44532	49717.7	AH663	Collecting Bin with IMA for 44532	58897.0
AH628	Support Shaft for 44532	46531.3	AH645	Sensor 1 Channel 500mm EXCON for 44532	49760.6	AH664	CS Cabinet for 44532	60895.5
AH629	CS BNS Sensor Support for 44532	46539.9	AH646	1m EXCON Extension Whip for 44532	50501.3	AH665	1000mm EXCON 1 Channel Sensor for 44532	61141.7
AH630	CB.4x0.33mm2X1000mm with 6 VI Connector for 44532	46646.8	AH647	Ring for Key FE006-158 for 44532	51307.5	AH666	Container Fitting Label for 44532	61225.1
AH631	Emergency Button Label (Obsolete) for 44532	46670.0	AH648	Emergency Button Label for 44532	51369.5	AH667	CS Base for 44532	65732.8

# Electrical Schematics

Model FP-BR-0014 44532



**NEMA**  
5 - 15P  
125VAC / 15 AMP









# 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.

