



Meat Slicers

*Models MS-IT-0300-CE, 0330-CE, 0350
Items 46162, 46163, 39583
Instruction Manual*



Revised - 11/29/2023

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



Table of Contents

Model MS-IT-0300-CE / Model MS-IT-0330-CE / Model MS-IT-0350

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 8
Technical Specifications -----	9
Installation -----	9 - 10
Operation -----	11 - 12
Maintenance -----	12 - 20
Troubleshooting -----	20 - 21
Parts Breakdown -----	22 - 38
Electrical Schematics -----	39
Notes -----	40 - 42
Warranty Registration -----	43



General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

GENERAL WARNINGS

Meaning of warning signs found in booklet.

DANGER: indicates an imminently hazardous situation which, if not avoided, could result in serious injury or even death. The use of this term is limited to the most extreme situations.

Safety and Warranty

ATTENTION: indicates a potentially hazardous situation which, if not avoided, could result in serious injury (and in extreme cases death).

WARNING: indicates a potentially hazardous situation which, if not avoided, may result in minor injuries to personnel or damage to equipment. It also alerts the user on incorrect operating modes.

SAFETY WARNINGS INDISPENSABLE BEFORE USE

Carefully read the warnings contained herein as they provide important information regarding safe installation, use and maintenance of the Gravity slicing machines for food use.

The purpose of this publication, simply defined 'manual' below, is to allow the user, especially to the direct operator to take every measure and to prepare all the necessary human and material resources for a safe and durable use of the. This booklet **MUST** be kept for all the slicer lifetime and in case of need (example: damage tampering even partially its consultation, etc.) the user must ask for a new copy to the manufacturer.

In case of sale of the slicer, deliver to the new owner this manual too.

- The installation must be performed following the instructions of the manufacturer. A wrong installation can cause damages to people, animals or things, in respect of which the manufacturer cannot be considered responsible.
- Children should not use the device as a toy and should neither clean nor use the equipment.
- Keep away the children from the device and the power cord.
- The appliance must be used by adults adequately trained for the purpose who have carefully read the content of this manual.
- The elements of the packing (plastic bags, expanded polystyrene, etc.) must be kept out of reach of children as they are potential sources of danger.
- The electrical safety of this device is ensured only when it's correctly connected to an efficient grounding installation in accordance with the electrical safety standards in force.
- It's necessary to verify this fundamental safety requirement and, in case of doubt, ask for an accurate installation safety control by professionally qualified personnel.
- The manufacturer cannot be considered responsible for any damage caused by lack of installation's grounding.
- Before plugging the appliance make sure that the data on the label correspond to those of the electrical distribution network.
- The plate is on the bottom of the appliance.
- For your safety, it is recommended to power the device through a circuit breaker (DRC) with trip current not exceeding 30 mA.
- In case of incompatibility between the socket and the plug of the appliance have the die-cast wire and plug with another one suitable by an authorized retailer. In case of tampering the manufacturer doesn't answer neither for safety, nor for warranty. Alternatively have the socket replaced with a suitable type by a qualified professional. The latter, in particular, will also have to ensure that the section of the socket cables is suitable for the power absorbed by the appliance. In general it is not advisable to use adapters, multiple sockets and/or extensions.
- Do not connect the appliance to the electrical power through external timers or remote operating systems.

Safety and Warranty

- The use of any electrical appliance requires the observance of some basic rules, in particular:
 - Do not touch the appliance with wet hands.
 - Do not use the appliance barefoot.
 - Do not pull the power cord or the appliance itself to remove the plug from the socket.
 - Do not leave the appliance exposed to atmospheric agents (rain, sun, etc).
 - Do not move the appliance when is running.
 - The appliance was not designed to be used under rain and must not be deposited outdoor or in damp places.
- In case of failure and/or malfunction of the appliance, turn it off and don't tamper it. For repairs apply only to the manufacturer or to a service center authorized by the same and require the use of genuine spare parts.

Failure to comply with the above may compromise the security of the device.

- If you decide not to use a device of this type any more, it must be made inoperative by cutting the power cord after removing the plug from the socket. It is also recommended to make harmless those parts of the equipment which may constitute a danger, especially for children who might use an abandoned appliance for their games.
- To avoid dangerous overheating, it is recommended to extend the power cord to its full length and use the appliance as recommended in "USING THE MACHINE".

During the functioning, the socket must be easily accessible in the event that becomes necessary to unplug the appliance. Do not place the appliance under a socket so that the wire doesn't interfere with the correct use of the machine.

- Do not leave the appliance plugged in unnecessarily. Unplug it from the power supply when the device is not used.
- After use, always switch off the unit and remove the plug from the socket.
- After each use, always perform a thorough cleaning of all parts in contact with food, as mentioned under "cleaning the slicer".
- Do not block the openings, ventilation or heat dissipation slots.
- If the power cord of this appliance is damaged, it must be replaced by a service center authorized by the manufacturer, as special tools are required.

Before performing any operation turn off the appliance and disconnect the power plug from the socket.

Make sure the power cord does not protrude from the floor to avoid that someone can pull it also inadvertently knocking the appliance.

- Place the appliance on a horizontal and firm supporting plane, whose surface is not sensitive (eg. lacquered furniture, tablecloths etc.). Make sure that the appliance is safely supported.
- Do not place the appliance on or near heat sources. Place the appliance far from sinks and faucets.
- The blades are sharp; handle with care. Do not use the appliance if the blades are damaged.
- Never immerse the appliance in water.
- Do not use the appliance in environments containing explosive, combustible gases or flammable liquids (paints, glues, spray cans, etc). **DANGER OF EXPLOSION AND FIRE.**

Safety and Warranty

- This device is intended for domestic and professional use.
- This appliance must be used only for the purpose for which it was designed, that is for slicing food products in respect to the directives and regulations reported in the declaration of conformity.

Any other use is considered improper and dangerous.

The manufacturer can not be held responsible for any damage caused by improper, erroneous and unreasonable use.

- Do not remove safety devices and do not alter or remove mechanical and electrical guards.
- Always use protective scratchproof gloves for cleaning and maintenance.
- Do not operate the empty appliance.
- In case of problems with the appliance, contact an authorized service center. Do not attempt to repair the device yourself. Any repair work carried out on the device by unauthorized personnel will void the warranty even if its life had not come to an end.
- If you have any doubts regarding the contents of the user guide or require additional information, please contact the manufacturer or technical support immediately quoting the clause number of the topic in question.
- No part of this publication shall be reproduced or transmitted without written permission from the manufacturer.
- Use of the machine requires great concentration, **PAY ATTENTION AT ALL TIMES!**
- Do not wear loose-fitting clothes particularly with open sleeves; where necessary use suitable headgear to cover hair.
- When slicing, do not allow anyone to approach the slicer, especially the blade.

WARNINGS OF USE

- Do not remove, cover or alter the rating plates fitted to the machine body and ensure their prompt replacement in case of damage.
- Ensure that the product tray, receiving tray, surrounding areas and floor are kept clean and dry at all times.
- Do not use the slicer as a supporting surface or lay any object on it that is extraneous to normal slicing operations.
- Place and remove the goods to be sliced on the sliding plate only with the platter completely retracted (away from the blade) and the cart totally towards the operator.
- DO NOT use slicing accessories that have not been supplied by the slicer manufacturer.
- Do not damage the blade by cutting hard objects (bones, etc.).
- If the size of the food to be sliced are higher than those indicated under “working cut” in the table “technical data”, reduce its size to work safely.

ELECTRICAL AND MECHANICAL SAFETY DEVICES

The mechanical safety devices taken are the following:

- A series of aluminium and transparent plastic guards on the product carriage.

Safety and Warranty

The electrical safety devices taken are the following:

- Start/stop button that requires the machine voluntary restart in case of an outage or interruption of the power supply.
- Start up and stop are performed with the button connected to a control auxiliary network that prevents accidental start ups of the appliance after a possible electrical power cut. Do not tamper, remove nor bypass, under no circumstances, the safety devices installed on the equipment.
- All the models are equipped with a ventilated motor.

RESIDUAL RISKS

During slicer use, cleaning and maintenance operations, notwithstanding all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and **PAY THE UTMOST ATTENTION** to what you are doing. **DO NOT** use the machine if you are not in perfect psychological and physical conditions. **DO NOT ALLOW** anyone near the machine when it is in use. **ALWAYS** wear gloves that can resist cuts or tears when cleaning, lubricating or sharpening the blade.

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 BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MS-IT-0300-CE	MS-IT-0330-CE	MS-IT-0350
Blade Size	11.8" / 300mm	13" / 330mm	13.8" / 350mm
Power	0.5 HP		
Slicing Volume*	1 Hour		
RPM	280	260	
Cutting Size	10.2" x 8.7" 260 x 220mm		11.8" x 9.8" 300 x 250mm
Cut Thickness	0" - 0.6" / 0-16mm		
Electrical	110-120V / 60Hz / 1		
Weight	75 lbs. / 34 kgs.		94.8 lbs. / 43 kgs.
Packaging Weight	88 lbs. / 39.9 kgs.		110.2 lbs. / 50 kgs.
Dimensions	21.7" x 28" x 21.7" 550 x 711 x 550mm		25.6" x 32.3" x 25.2" 650 x 820 x 640mm
Packaging Dimensions	22.8" x 28" x 24.8" 579 x 711 x 630mm		25.6" x 32.7" x 27.6" 650 x 830 x 701mm
Item Number	46162	46163	39583

*Results may vary due to product consistency and temperature.

Installation

UNPACKING

When taking delivery of the slicer, ensure that the packaging is fully intact; if this is not the case, please advise the courier or local dealer immediately. In order to remove the slicer from the packaging, please proceed as follows:

- Cut and remove the plastic bands.
- Open the box and take out the instruction booklet.
- Proceed as described hereafter.
 - Remove the safeguards (carton and polyurethane foam) inside the box.
 - Lift the machine with great care and place on a solid surface.
 - Remove the plastic bag in which the slicer is wrapped. Check that all components specified in the delivery note and this instruction booklet are present and fully intact.
- Should any faults be noted, such as:
 - Dents to the frame or guards.
 - Controls that are either not working or broken.
 - Missing items or other problems. Please advise the courier, manufacturer and service centre immediately.
 - Carefully dispose of packaging components (bands, cardboard, polystyrene, polythene bags, etc.) as reported below and in accordance with the standards of the country of use.

Installation

The packing components (bands, cardboard, polystyrene, etc.) are products assimilable to the urban solid refusals.

DO NOT DUMP PACKAGING! DISPOSE OF WASTE RESPONSIBLY!

ENVIRONMENTAL CONDITIONS OF THE MACHINE USE

- Temperature from -5°C to +40°C.
- Relative humidity max 95%.

INSTALLATION

Place the slicer on a well leveled, smooth, dry and stable plane, suitable to support its weight.

ELECTRIC CONNECTION

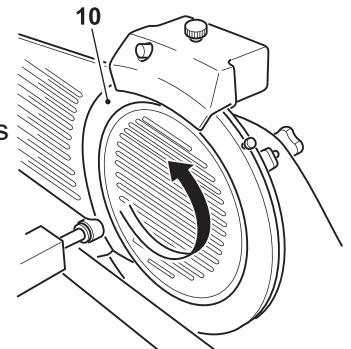
Install the slicer in the immediate vicinity of an outlet to CE standards derived from a system that complies with applicable regulations.

It is the user's responsibility to verify the suitability and proper functioning of the electrical system (supply line, outlet, distribution panel, differential thermal magnetic circuit breaker protection, system grounding).

Before executing the connection check that the characteristics of the power supply network correspond to those indicated on the nameplate of the slicer.

CONTROL OF OPERATION AND BLADE ROTATION DIRECTION

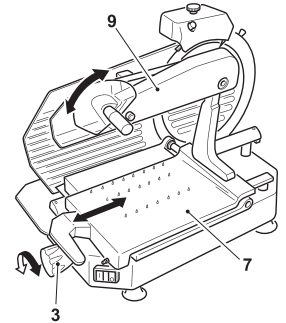
- Press the button "I" (1) to start the machine and verify whether the warning light is on (x4).
- Check that the blade (10) rotates in the direction indicated by the arrow (counterclockwise looking at the machine from the blade plate side).
- Check the smoothness of the product tray (7) and of the product pusher (9).
- Check the operation and adjustment of the graduated knob and the gauge plate (3).



Operation

INSTALLATION AND PRELIMINARY CHECKS

- Check the smoothness of the product tray (7) and of the product pusher (9).
- Check the operation and adjustment of the graduated knob and the gauge plate (3).

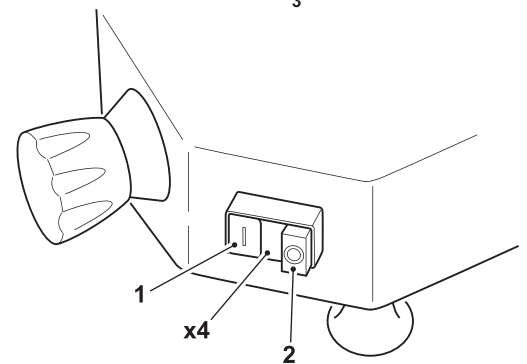


START AND STOP BUTTON

- Press the white and green button (1) to start the blade.
- If the warning light turns on (x4) indicates that the machine works correctly.
- Press the black or red button (2) to stop the blade movement.

The thickness of the slices is adjustable rotating the knob (3), with graduated scale, anticlockwise.

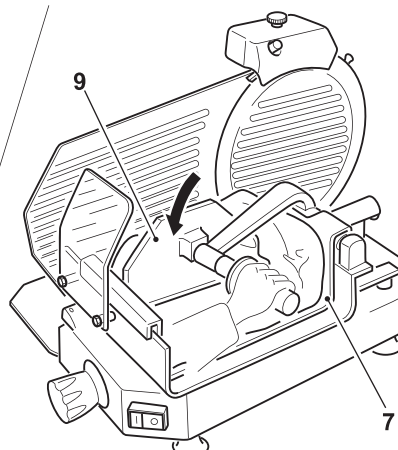
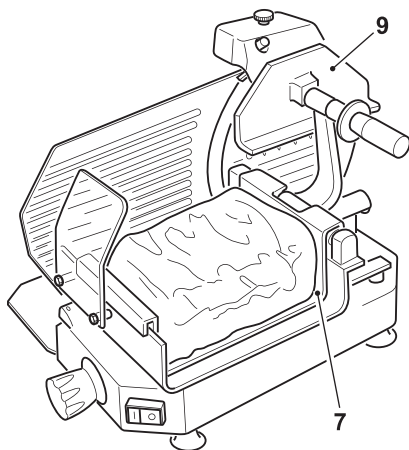
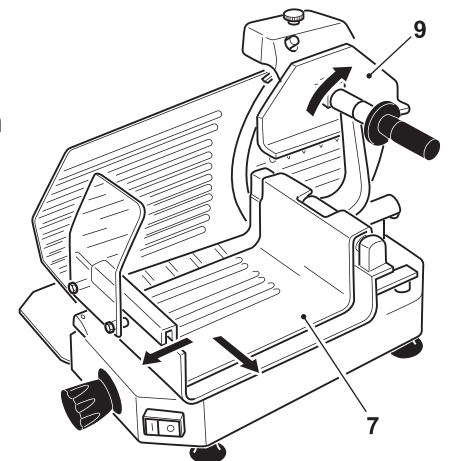
Regulation field: see the “technical description and intended use conditions”.



LOADING THE PRODUCT ON THE TRAY AND SLICING

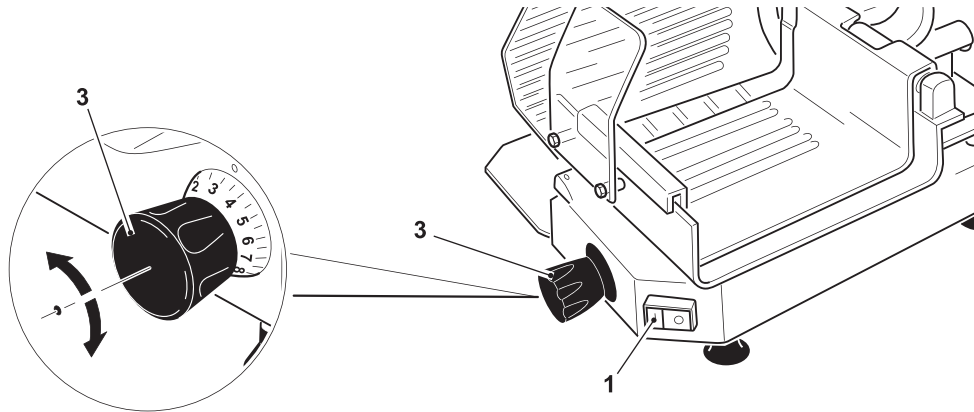
Check that the slice thickness regulation knob (3) is correctly placed on '0'.

- Draw back the carriage completely (7) (towards the operator) to loading position.
- Lift the pusher (9) and place it in rest position.
- Lay the product to be sliced on the carriage (7).
- Secure by means of the pusher (9) by exerting a slight pressure.



Operation

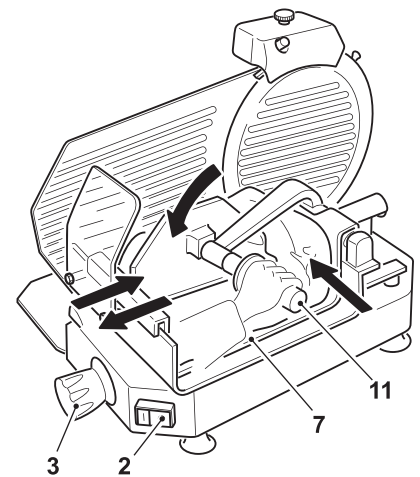
- Adjust the slice thickness with the knob (3). Start the blade by pressing on the white or green button (1).



- Hold the handle (11) fixed to the plate and start the alternate cutting movement. The product progressing towards the gauge plate occurs by pushing towards the blade.

When finished, return the thickness control knob (3) to '0' and draw the carriage back (7).

- Stop the blade by pressing the black or red button (2).



Maintenance

SLICER CLEANING

The machines have to be carefully cleaned at least once a day; if it is necessary more frequently. After a shorter or longer period of inactivity clean the slicer before use.

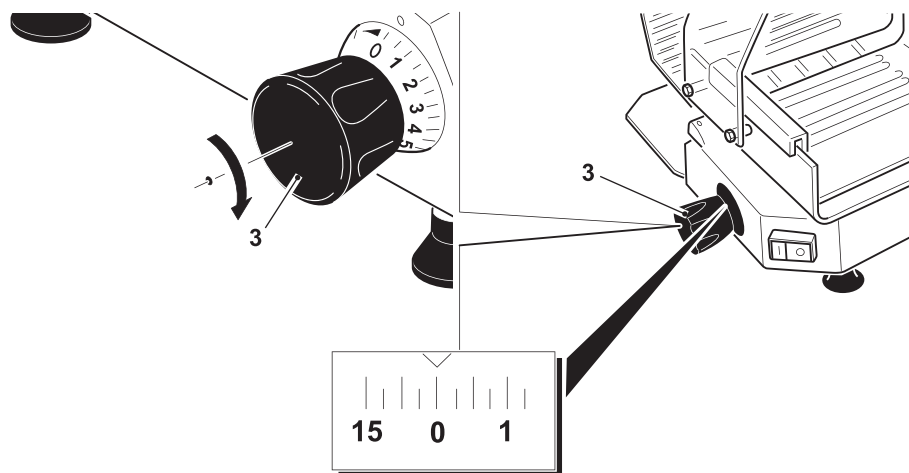
WARNING: cutting hazard! Use protective cut and tear resistant gloves and perform all operations with extreme care. PAY ATTENTION AT ALL TIMES!

DISASSEMBLING THE MACHINE FOR CLEANING

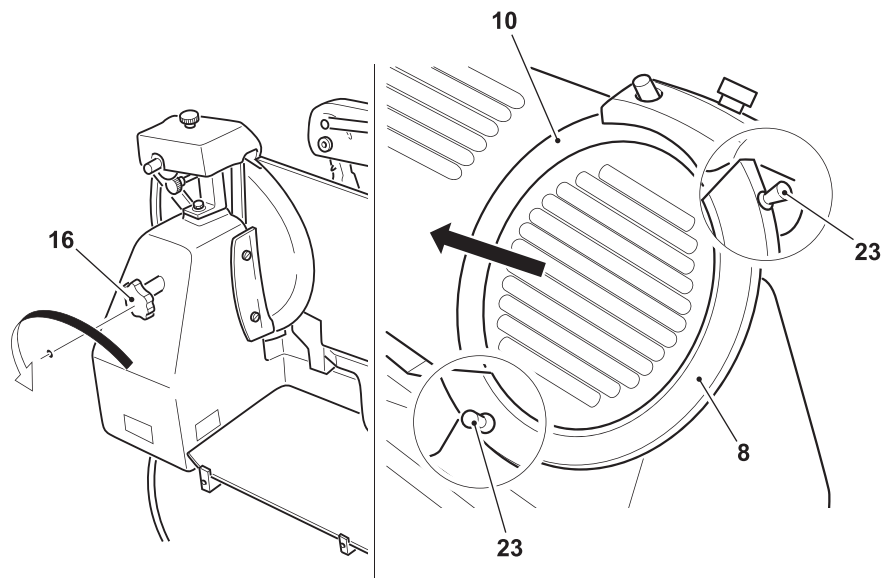
- Disconnect the plug from the mains power supply.

Maintenance

Take to '0' the adjustment knob of the gauge plate (3).

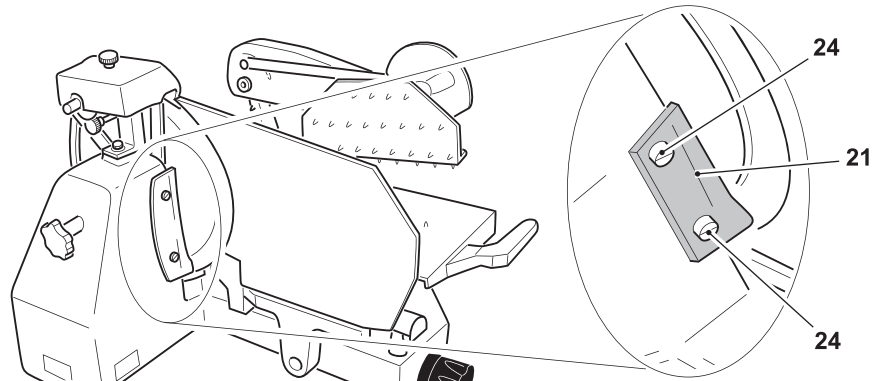


- Remove the various components as described in the following paragraphs.
- Fully unscrew (counterclockwise rotation) the blade guard locking tie rod (16).
- If the blade guard (8) is blocked, press on the rod knob (16) to move it.
- Remove the tie rod (16) and remove the blade guard (8) using only the special lateral knobs (23).

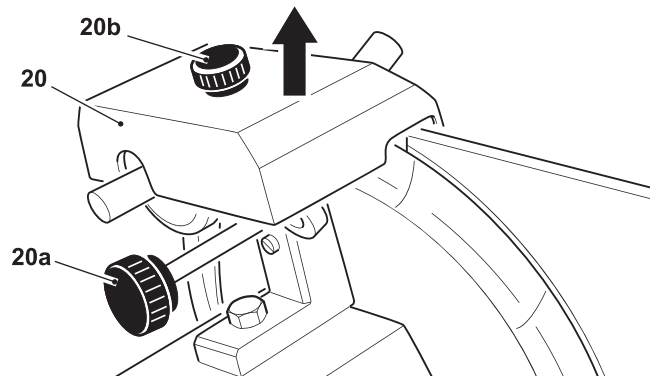


Maintenance

- Loosen and remove the two screws with knurled head (24).
- Remove the deflector (21).



- Loosen the knob (20a) and remove the sharpener (20).
- Take the sharpener (20) from the knob (20b) and remove it by lifting it.



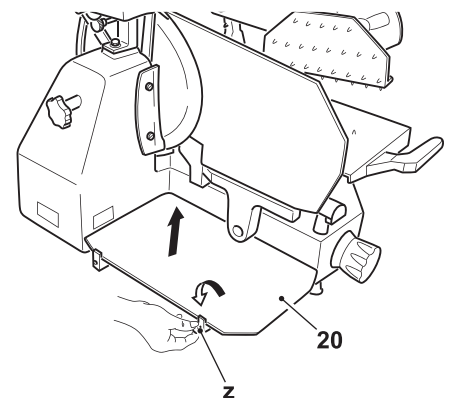
For the machine's body and blade cleaning use only a cloth dampened in water or alcohol and a biodegradable frothy dishwasher cleanser at pH 7-8, at a temperature at least of +30°C.

Do not clean the machine:

- With water or vapor jets or similar methods.
- With corrosive cleansers.
- In the dishwasher.

DISASSEMBLING THE SLICED HOLDER PLATE

- Loosen the knurled screw (z) as shown in the figure and remove the plate (20) by lifting it.



Maintenance

BASE CLEANING

After removing all the components as described in the previous pages:

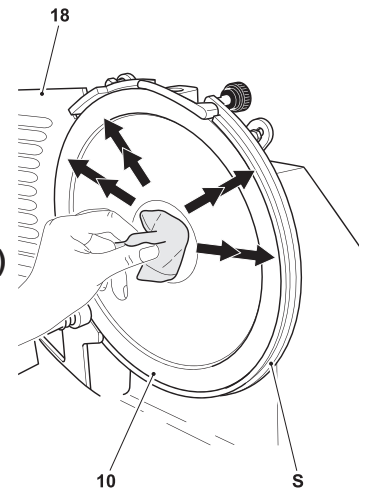
- Clean all the disassembled parts and the machine's body using only hot water (at a temperature at least of 30°C) and biodegradable frothy dishwasher (at pH 7-8).
- Use a soft cloth, spongy and possibly a nylon brush for the sharp zones of the product tray (7) and of the pusher (9).
- Rinse only with hot water and dry with soft and spongy cloths.

DO NOT clean the machine with water jets, with vapor, similar methods, with corrosive cleaners in the dishwasher.

CLEANING THE BLADE

- Press a damp cloth on the blade (10) and rub slowly moving from inside to out (towards the safety ring "S" and towards the gauge plate "18").

ALWAYS clean the knife (10) with safety ring (S) fitted and the gauge plate (18) close to the blade in the safety position.



PRODUCT TRAY UNDERPLATE AND CARRIAGE CLEANING

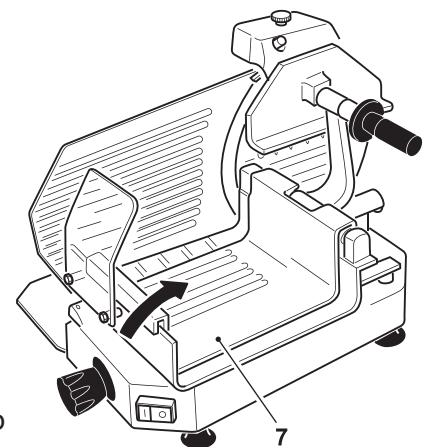
- Move the carriage (7) close to the operator and lift the product tray until it reaches rest position.
- Clean with a damp cloth and carefully dry.

MACHINE REASSEMBLING

Proceed in the opposite direction to what indicated in the previous operations.

STORE THE SLICER

- When you finish using it, after carefully have cleaned all the components (as described in the previous sections) be sure to bring the graduated knob back to "0".
- Is advised to cover the slicer with a towel to protect it from dust. If it is not intended to use the slicer for some days, store it in a separate and dry place.



Maintenance

MAINTENANCE

The operator may perform the following maintenance operations:

- Blade sharpening: periodically (periodicity and duration depend obviously on the equipment use; working times and processed material type).
- Lubrication of carriage sliding guides: weekly.
- Lubrication of pusher sliding bar: weekly.
- Visual check of the power cord and of the gland on the machine's base conditions: periodically.

The maintenance operations must be performed always after disconnecting the machine from the power network and, if it's not specifically necessary another position, with the slice thickness regulation knob on '0'.

The maintenance operations to be entrusted to personnel authorized by the manufacturer are the following:

- Blade replacement.
- Sharpener's emery-wheels replacement.
- Motor belt tension regulation.
- Motor transmission belt replacement.
- Underbase wiring's components replacement.
- Structural parts repair, underbase components repair.

BLADE SHARPENING

Accurately clean the machine as indicated in the previous paragraphs before proceeding in the operations.

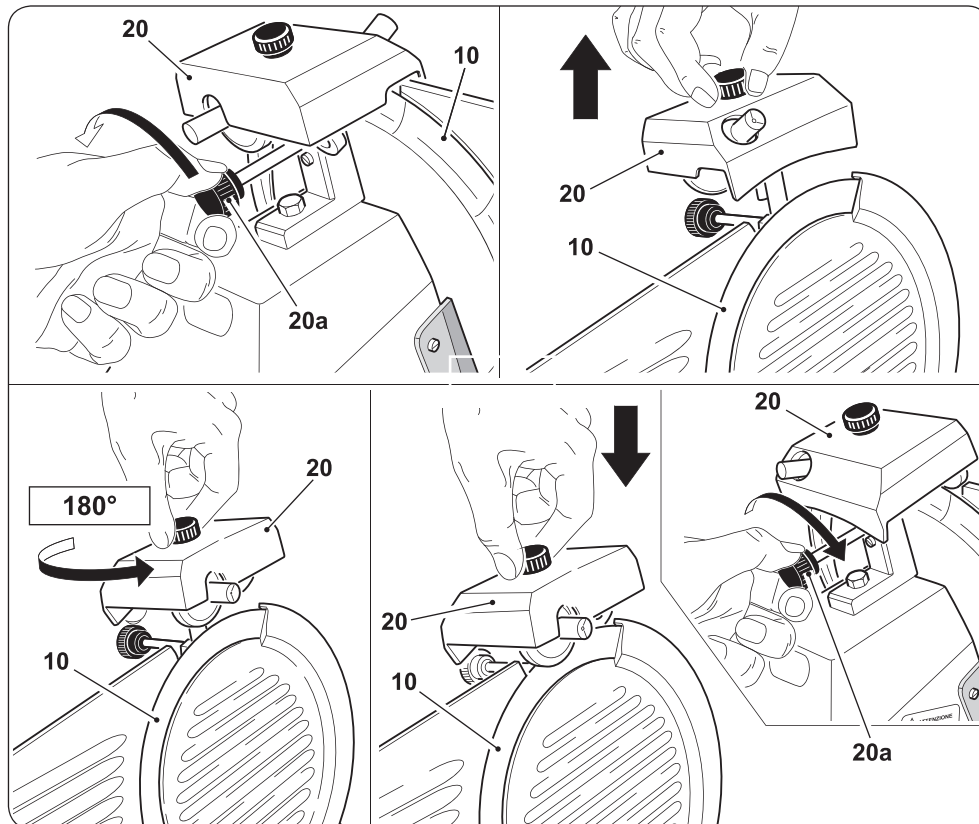
Sharpening can be performed up to a reduction of 12mm of the blade's diameter nominal. Over that value IS MANDATORY TO CHANGE THE BLADE entrusting the operation ONLY to personnel authorized by the manufacturer.

WARNING: cutting hazard! Use protective cut and tear resistant gloves and perform all operations with extreme care. PAY ATTENTION AT ALL TIMES!

Maintenance

The blade sharpening should be performed periodically, as soon as you feel a decrease in the ability of cutting blade, it should follow the instructions below:

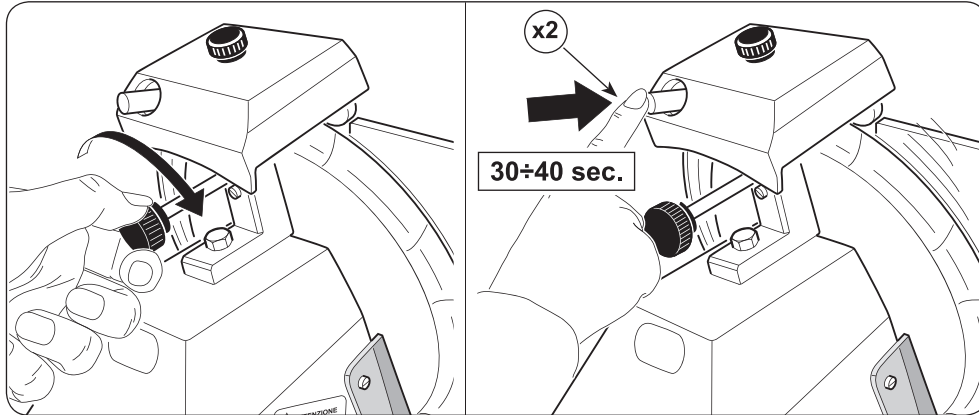
1. Carefully clean the blade (10) with denatured alcohol to degrease it after disconnecting the plug from the socket.
2. Loosen the knob (20a), lift and rotate 180° the sharpener (20) and insert the wheels on the slicer's blade. Tighten the knob (20a).



3. Trigger the switch (1) and press the little button (x2).
4. Allow the blade to rotate for about 30 to 40 seconds and then use the switch (2) to stop it checking with a slight shift (using a pencil) to the outside of the blade if the burr is formed.

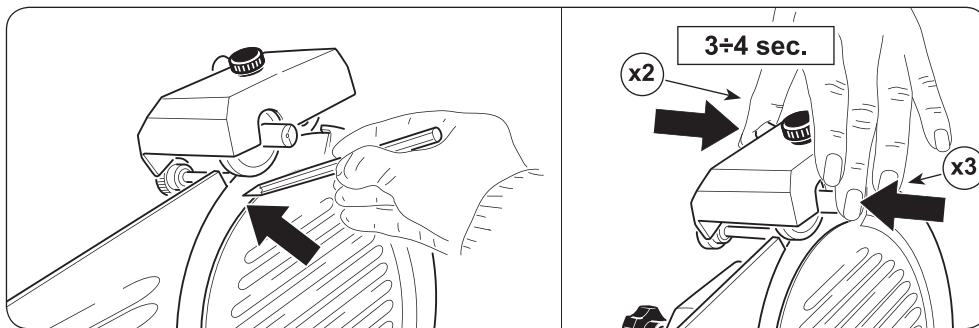
We recommend to perform this check very carefully as the blade is very sharp.

Maintenance



5. Ascertained the formation of the burr, trigger the switch again (1) for 3/4 seconds pressing the little buttons at the same time (x2 and x3).

DO NOT PROLONG THIS OPERATION BEYOND THE FEW ABOVE MENTIONED SECONDS TO PREVENT THAT THE BLADE EDGE WILL TWIST.



6. After completing sharpening, we advise cleaning the wheels using a small brush soaked in alcohol.
7. After the sharpening operation return the sharpener to its original position.

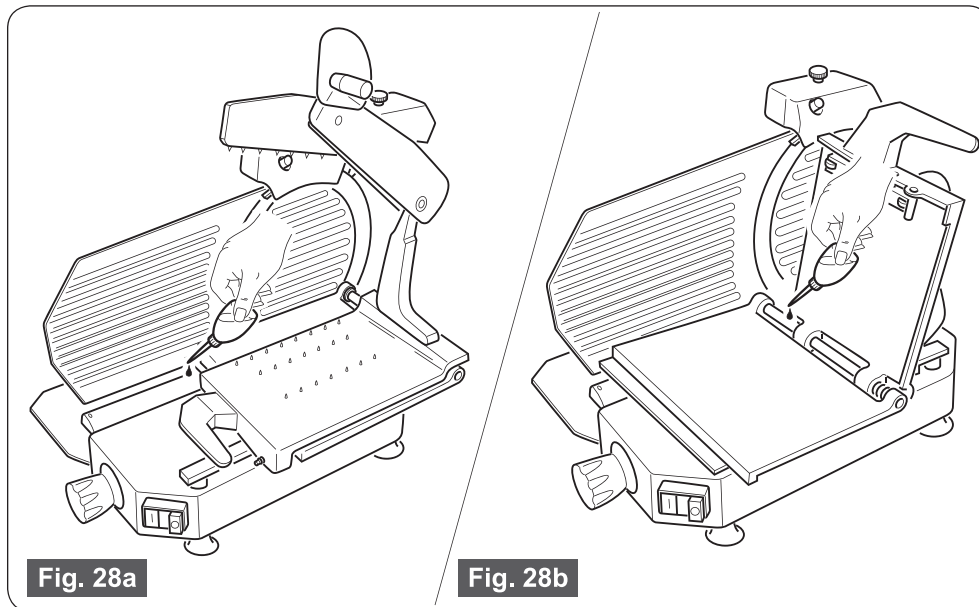
LUBRICATION

LUBRICATION OF CARRIAGE SLIDING GUIDES AND PRODUCT HOLDER PLATE (WEEKLY)

- Apply a few drops of lubricant o the guide rails and slide the assemblies back and forth 3/4 times.
- Clean where necessary wiping the excess lubricant.

Only use supplied oil (Fig. 28a).

Only use white Vaseline oil (Fig. 28b).

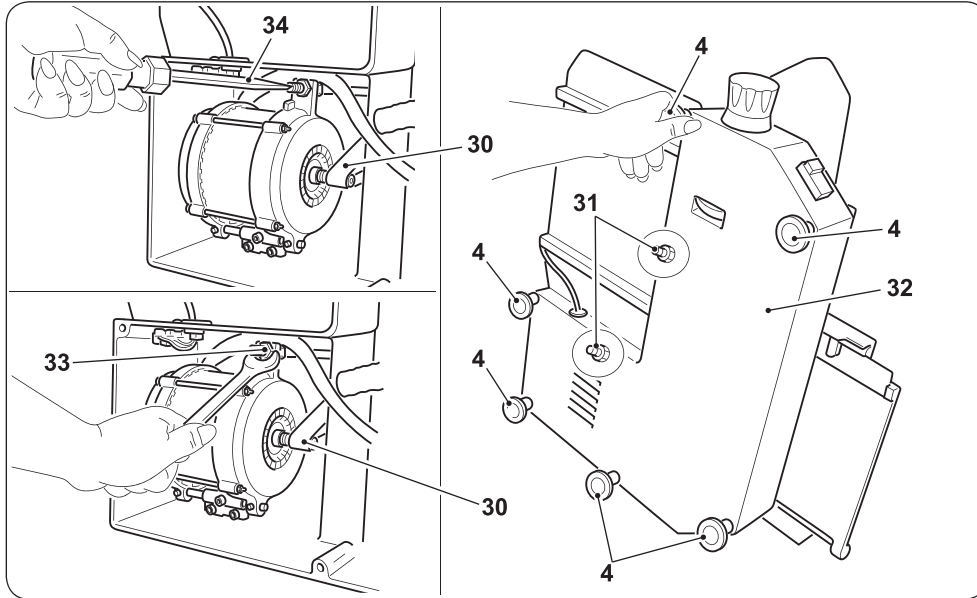


MOTOR BELT TENSION ADJUSTMENT

When after a given time the slicer has an unusual noise because of the belt (30), proceed as follows:

- Disconnect the plug from the socket.
- Lift the slicer and place it on its side.
Make sure that the slicer is stable and can not inadvertently fall.
- Unscrew the pins (4).
- Loosen the screw (31) and remove the cover (32).
- Loosen the nut (33) a few turns.
- Rotate the belt tensioner (34) until obtaining a belt optimal tension (30).
- Retighten the nut (33) then reassemble the carter (32), the screws (31) and the feet (4).
Do not over-tighten the belt. In the rotation, the engine could force and the belt may be damaged.

Maintenance



Troubleshooting

The following information is intended to aid in identifying and correcting defects and faults that may occur during use of the machine.

Some failures can be resolved by the user; others require precise technical skills or special skills, and must be carried out by qualified personnel with recognized expertise and experience in the specific area of intervention.

Do not disassemble the internal parts of the slicer. The manufacturer declines all responsibility for any damage caused by tampering.

The table below shows the most common problems that occur during the use of the slicer and the operations required to eliminate the possible causes.

PROBLEM	CAUSES	SOLUTION
Pressing the green or white button the machine will not start.	No power supply.	Check that the plug is properly inserted.
	Defective electrical control circuit.	Call technical assistance.
Pressing the green or white button the machine starts, but will not turn the operation light on.	Defective indicator.	Do not use the machine with light indicator off; consult promptly the customer service.

Troubleshooting

The machine starts but vibrates, the motor is very hot and there is bad smell.	Defective motor or transmission.	Do not use the machine, consult promptly the customer service.
The machine under load slows or stops.	Defective transmission.	Consult the customer service.
Excessive resistance at cutting of the product.	The blade is blunt.	Sharpen the blade.
The slices are ragged and/or irregularly shaped.	The blade is blunt.	Sharpen the blade.
	Blade excessively worn.	Consult the customer service.
The blade sharpening is unsatisfactory.	Worn wheels.	Replace the wheels; call the customer service.
The product tray does not slide.	Insufficient guides lubrication.	Lubricate.
Pressing the black or red button the machine does not stop.	Defective electrical control circuit.	Stop the machine pulling the plug from the network and call customer service.

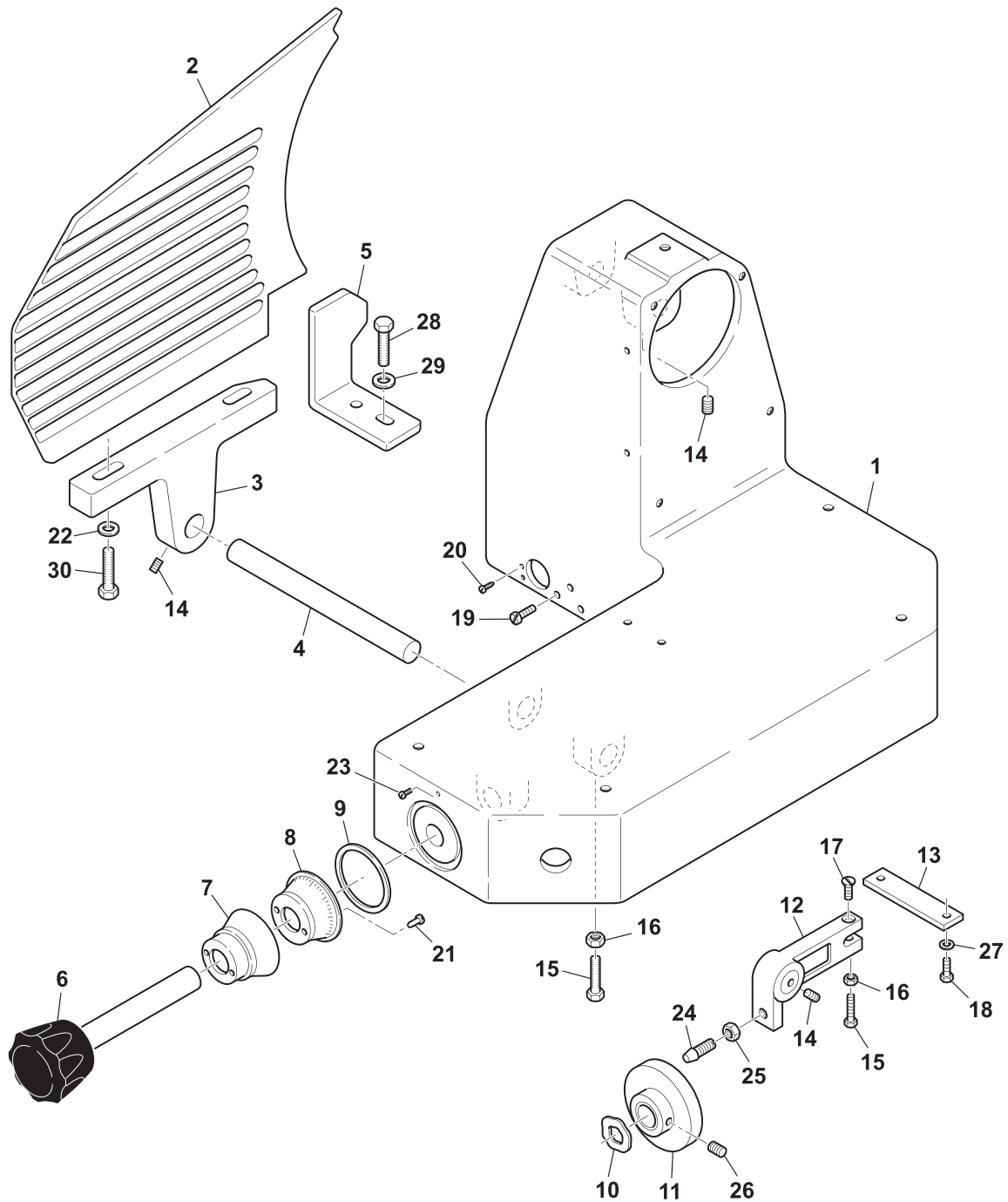
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Base



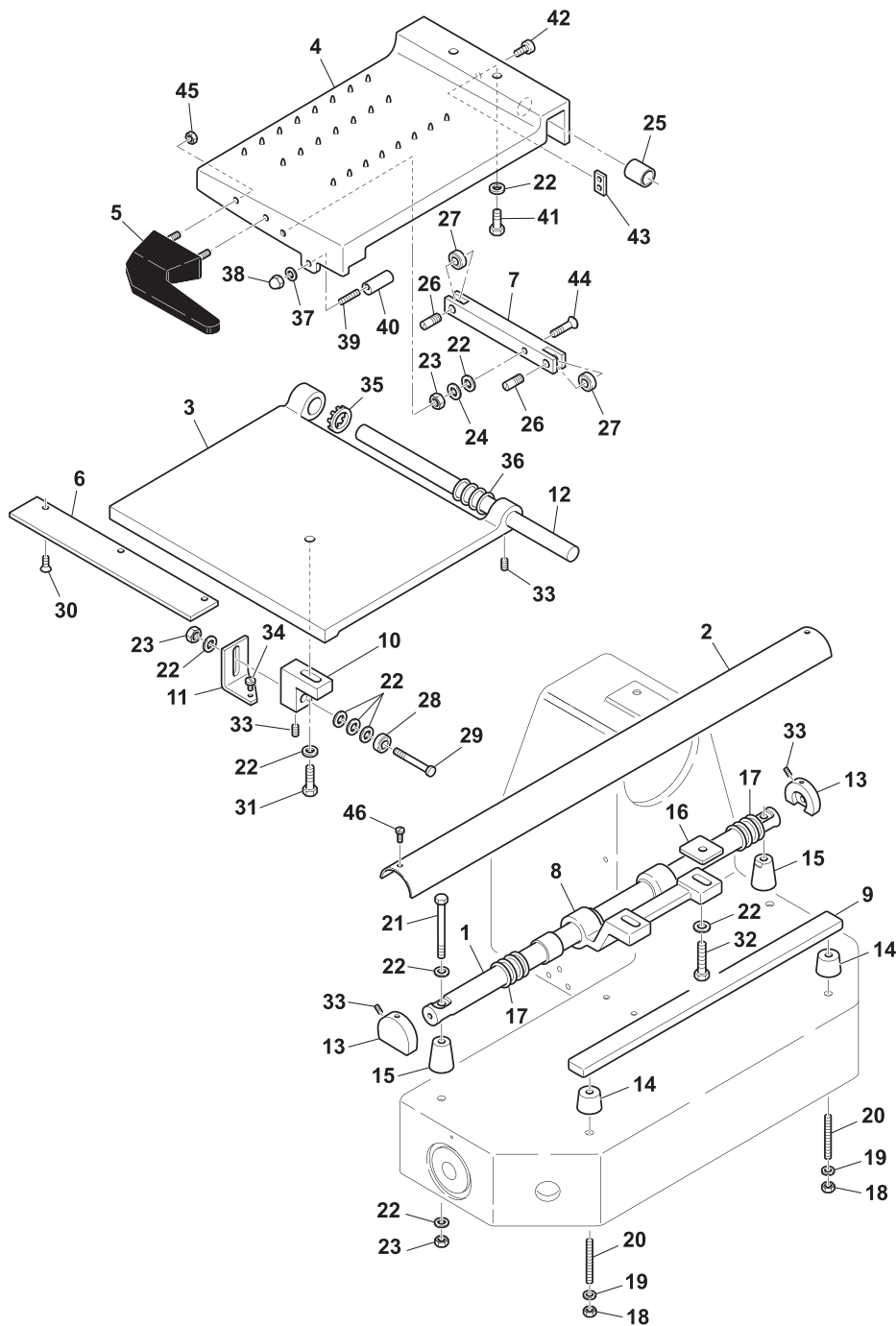
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Guide



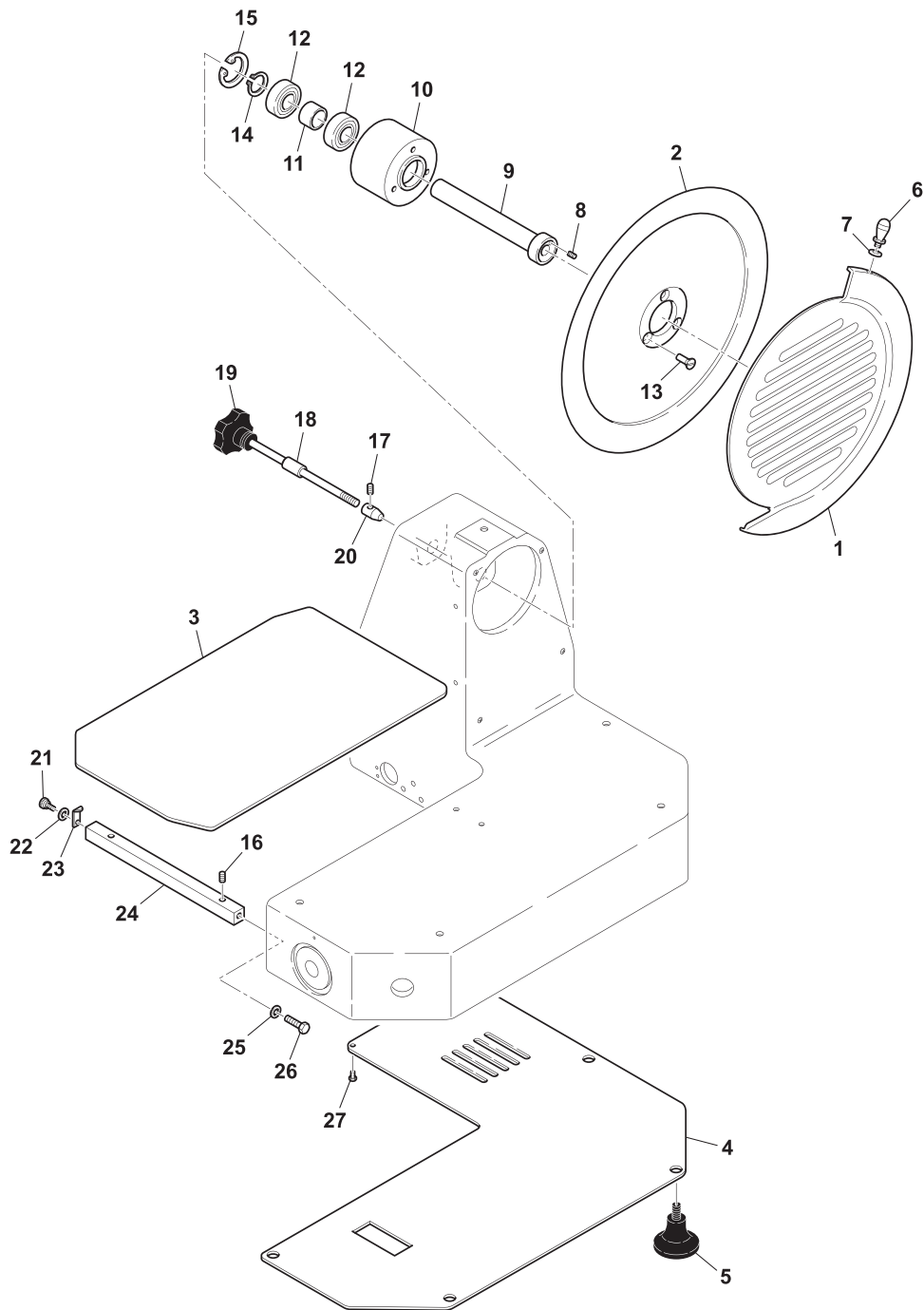
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Blade



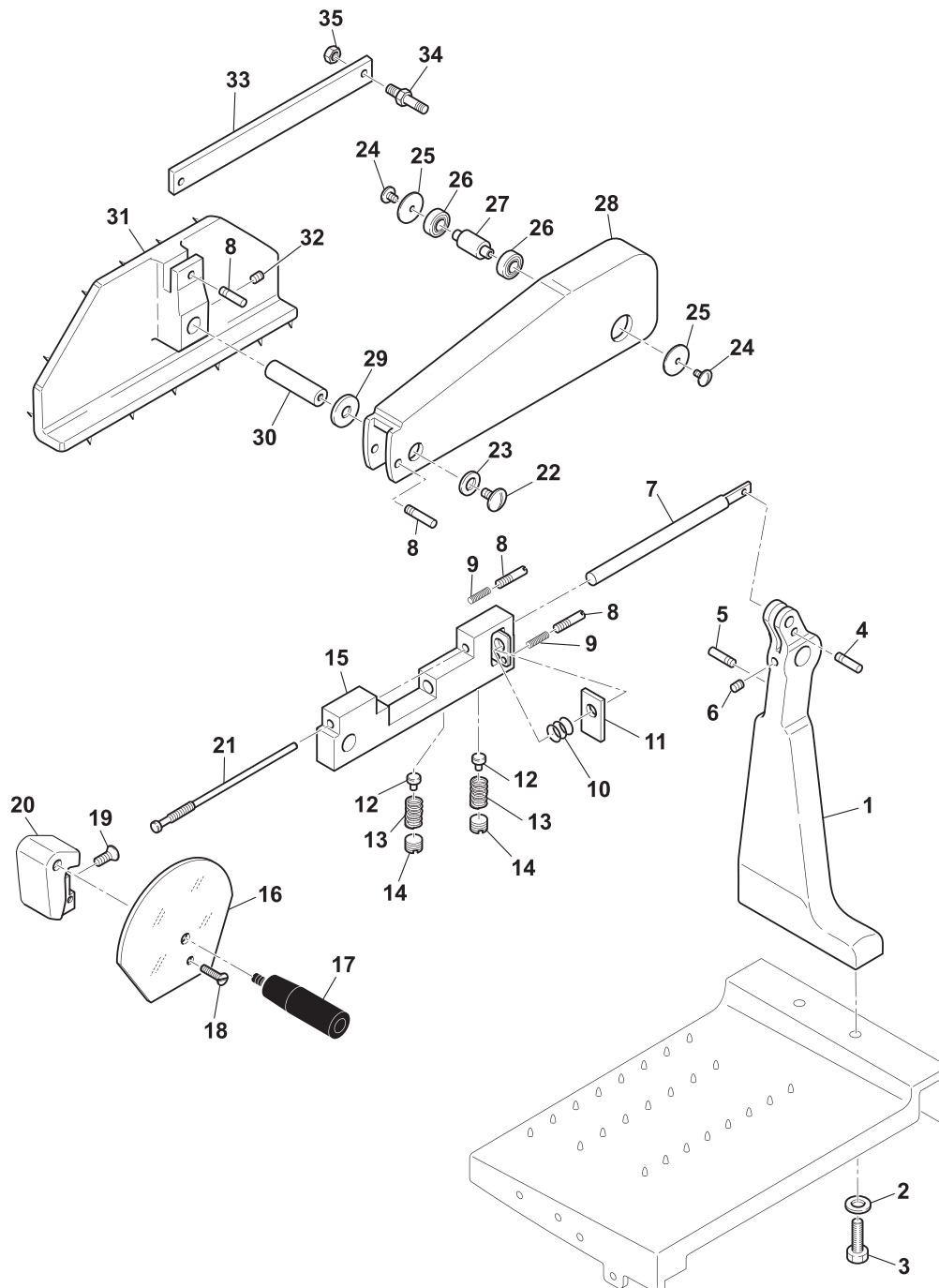
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Product Grip



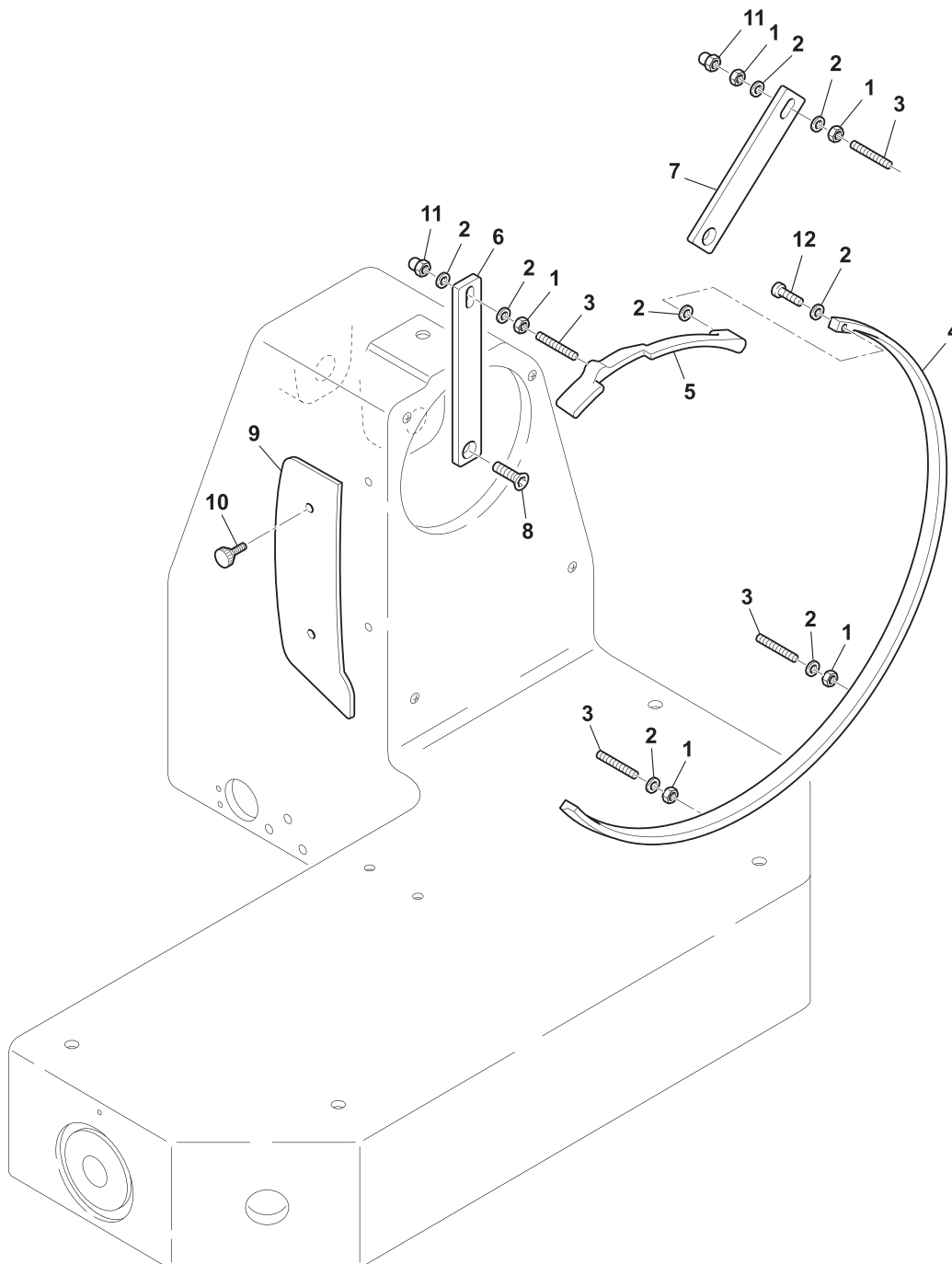
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Blade Guard



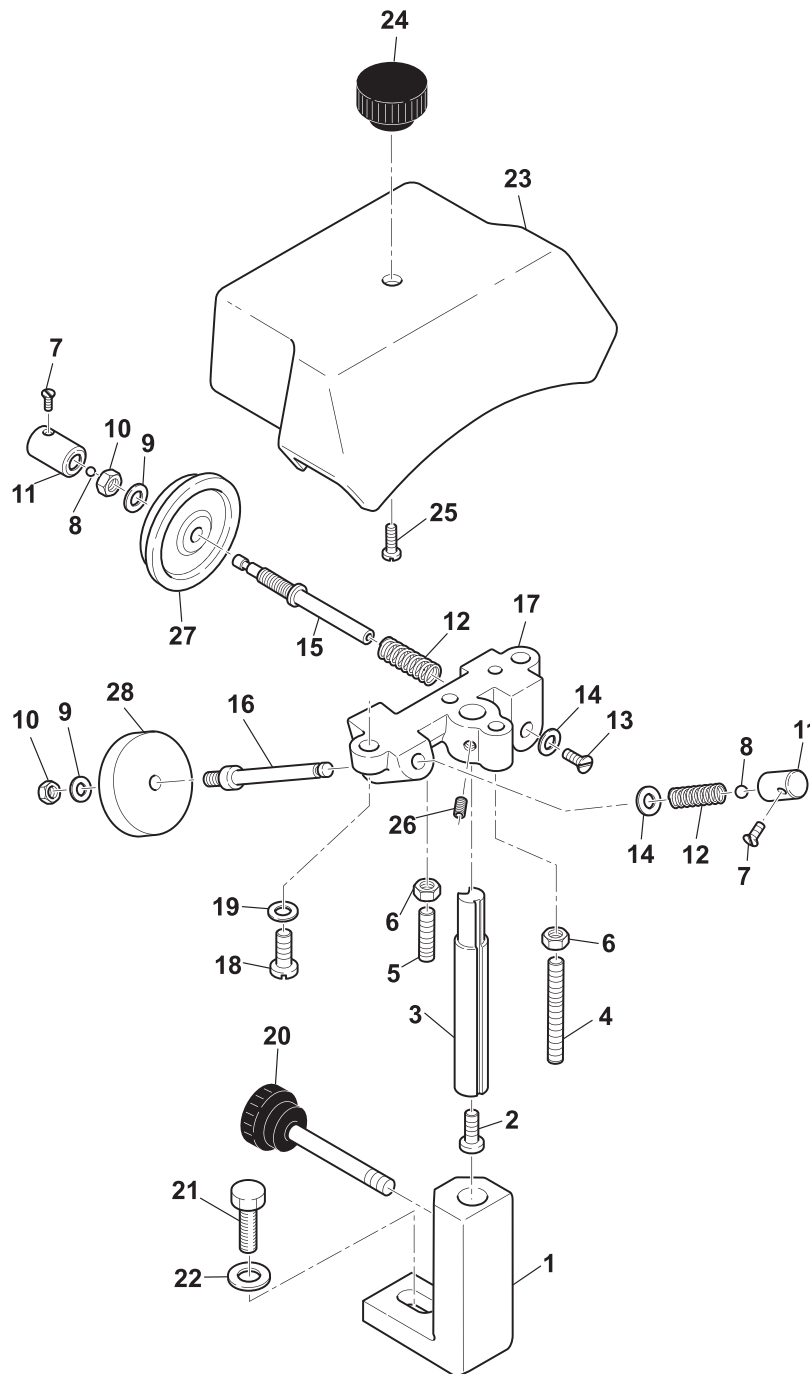
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Sharpening Assembly



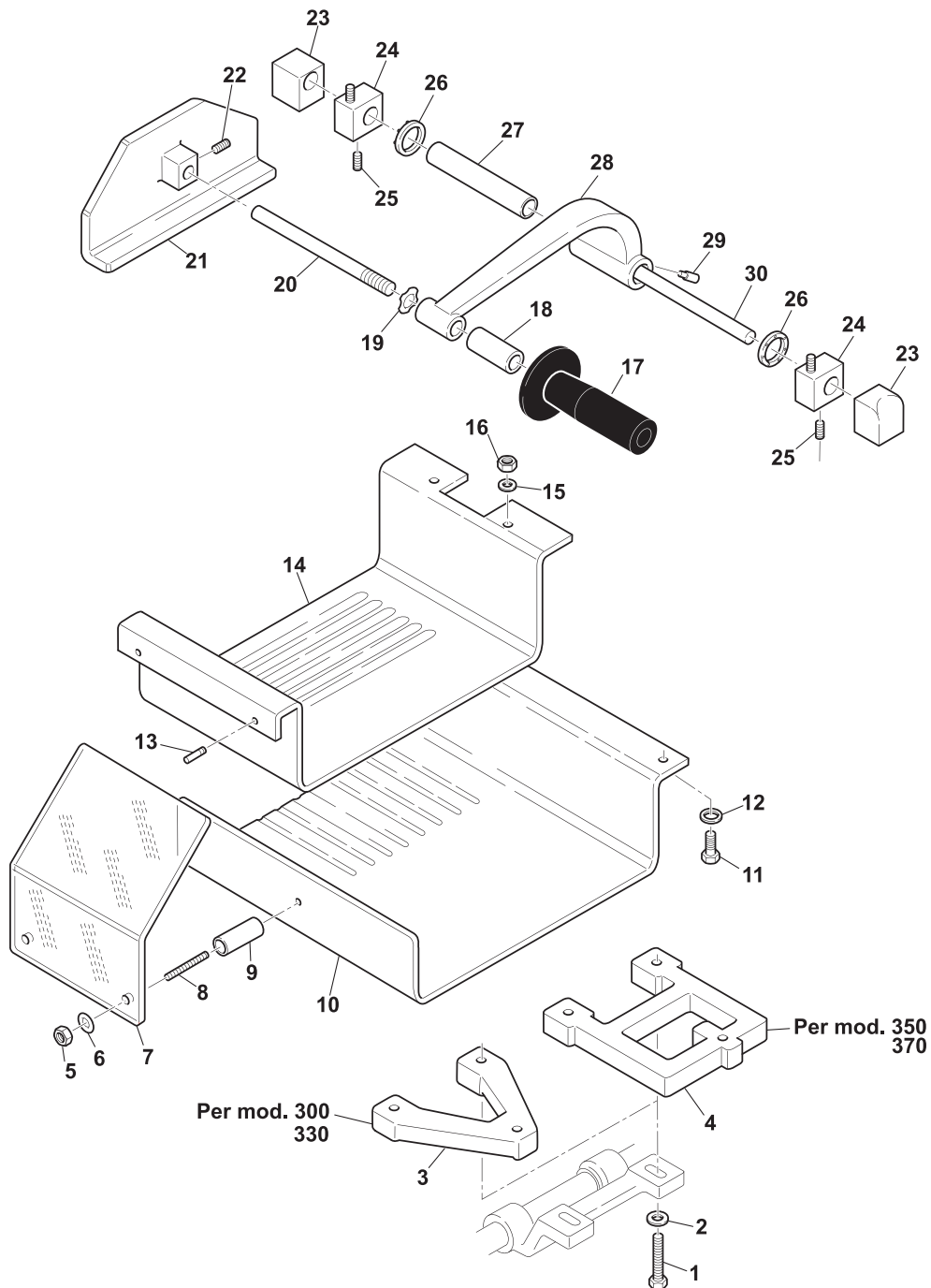
Parts Breakdown

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583

Product Holder Assembly



Parts Breakdown

Model MS-IT-0300-CE 46162

Base

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31881	Housing for 46162	1	AG151	Complete Fork for 46162	12	31900	Washer 8 for 46162	22
31882	Guide Plate for 46162	2	AG152	Group Plate for 46162	13	31901	Copper Rivet for 46162	23
31883	Guide Plate Support for 46162	3	31893	Set Screw 8x10 T C for 46162	14	31902	Set Screw - Capped for 46162	24
31884	Guide Plate Shaft for 46162	4	31894	Bolt 5x20 for 46162	15	31903	Nut 8 for 46162	25
AG149	Bracket for 46162	5	31895	Nut 5 for 46162	16	31904	Set Screw 6x8 TP for 46162	26
AG150	Graduated Knob for 46162	6 - 8, 21	31896	Screw TPSV 5x10 for 46162	17	31905	Washer 5 for 46162	27
31887	Index Knob Bushing for 46162	9	31897	Screw TC 5x10 for 46162	18	31906	Screw TE 6x12 for 46162	28
31888	Wavy Washer for 46162	10	31898	Screw TE 6x12 for 46162	19	31907	Washer 6 for 46162	29
17851	Cam for 46162	11	31899	Tapping Screw 2.9x12 for 46162	20	31908	Screw TE 8x40 for 46162	30

Guide

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG153	Round Bar for 46162	1	31925	Slide Bar Spring for 46162	17	31941	Set Screw 5x8 T C for 46162	33
31910	Slide Bar Cover for 46162	2	31926	Nut 6 for 46162	18	31942	Set Screw PVC for 46162	34
31911	Bottom Plate for 46162	3	31927	Washer 6 for 46162	19	31943	Rubber Washer 15 for 46162	35
31912	Top Plate for 46162	4	31928	Set Screw 6x30 for 46162	20	31944	Carriage Plate Spring for 46162	36
17863	Carriage Handle for 46162	5	31929	Screw TE 8x40 for 46162	21	31945	Washer 5 for 46162	37
31914	Flat Bar for 46162	6	31930	Washer 8 for 46162	22	31946	Acorn Cap for 46162	38
31915	Bearing Support Bar for 46162	7	31931	Nut 8 for 46162	23	31947	Set Screw 5x20 TP for 46162	39
31916	Carriage Support for 46162	8	31932	Washer 8 for 46162	24	31948	Set Screw PVC for 46162	40
31917	Carriage Rail for 46162	9	31933	Bushing for 46162	25	31949	Screw TE 8x20 for 46162	41
AG155	Underplate Pipette for 46162	10	31934	Set Screw 6x12 for 46162	26	31950	Screw TPSV 4x10 for 46162	42
AG156	Plate Supp Bearing for 46162	11	AG158	Bearing 626 X2 for 46162	27	31951	Flat Latch for 46162	43
31920	Carriage Plate Rod for 46162	12	AG159	Bearing 608 for 46162	28	31952	Threaded Stud 8 for 46162	44
AG157	Round Bar Cover for 46162	13	31937	Bearing Pin 8 for 46162	29	31953	Nut 6 for 46162	45
31922	Rail Support for 46162	14	31938	Screw TPSV 5x10 for 46162	30	31954	Screw TC 4x5 for 46162	46
31923	Slide Bar Support for 46162	15	31939	Screw TE 8x20 for 46162	31			
31924	Spacer Plate for 46162	16	31940	Screw TE 8x25 for 46162	32			

Parts Breakdown

Model MS-IT-0300-CE 46162

Blade

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG160	Blade Cover for 46162	1	31964	Pulley for 46162	10	31973	Tie Rod Spacer for 46162	20
63974	Slicer Blade 300mm 40mm Bore 3 Bore Holes 250mm Cover for 46162	2	31965	Bearing Spacer for 46162	11	31974	Thumb Screw for 46162	21
31957	Aluminum Plate for 46162	3	AG163	Bearing 6004 2RS for 46162	12	31975	Washer for 46162	22
31958	Bottom Cover for 46162	4	31967	Clip for 46162	14	31976	Plate Stop for 46162	23
31959	Foot for 46162	5	31968	Clip for 46162	15	31977	Support Rail for 46162	24
AG161	Knob All.ZIGR. Blade Cover for 46162	6	31969	Set Screw for 46162	16	31978	Washer 8 for 46162	25
31961	Washer 4 for 46162	7	31970	Set Screw 6x8 TC for 46162	17	31979	Screw TE 8x20 for 46162	26
31962	Set Screw 5x8 TP for 46162	8	31971	Set Screw PVC for 46162	18	31980	Tapping Screw for 46162	27
AG162	Spindle Pin for 46162	9	32194	Tie Rod for 46162	19			

Product Grip

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31981	Support for Pusher Arm for 46162	1	31993	Spring 9x15 for 46162	13	32005	Washer 4x25 for 46162	25
31982	Washer 8 for 46162	2	AG165	Brake Register for 46162	14	AG168	Bearing 608ZZ for 46162	26
31983	Screw TE 8x20 for 46162	3	31995	Presser Brake for 46162	15	32007	Bearing Spindle for 46162	27
31984	Set Screw 5x20 for 46162	4	AG166	Paradite Plexiglass for 46162	16	32008	Pusher Arm for 46162	28
31985	Set Screw 5x16 for 46162	5	17862	Meat Grip Handle for 46162	17	32009	PVC Washer 15x25 for 46162	29
31986	Set Screw 6x8 TC for 46162	6	31998	Screw TPSV 4x10 for 46162	18	32010	Presser Spacer for 46162	30
31987	Rod Brake for 46162	7	31999	Screw TPSV 45x12 for 46162	19	AG169	Meat Press for 46162	31
31988	Set Screw 6x19 for 46162	8	32000	Presser Handle Bracket for 46162	20	32012	Set Screw 6x6 TC for 46162	32
31989	Spring 3.5x19 for 46162	9	AG167	Astina C / Seiger Unlock Arm for 46162	21	AG170	Meat Presser Rod for 46162	33
31990	Spring 13.5x10 for 46162	10	32002	Screw Chrome for 46162	22	32014	Hex Pin 8x31 for 46162	34
31991	Iron Plate for 46162	11	32003	Washer 8 for 46162	23	32015	Locking Nut for 46162	35
AG164	Brake Pin for 46162	12	32004	Screw TPSV 4x10 for 46162	24	AG171	Complete Arm for 46162	

Blade Guard

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32017	Nut 5 for 46162	1	32021	Safety Ring Extension for 46162	5	32025	Meat Deflector for 46162	9
32018	Washer 5 for 46162	2	AG182	Left Ring Support for 46162	6	32026	Thumb Screw 5 MA for 46162	10
32019	Set Screw 54x30 5x25 for 46162	3	AG183	Right Ring Support for 46162	7	32027	Acorn Cap for 46162	11
32020	Ring for 46162	4	32024	Set Screw 6x12 for 46162	8			

Parts Breakdown

Model MS-IT-0300-CE 46162

Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG184	Capacitor 300/8 350/6.3 for 46162	1	32035	Wing Nut for 46162	12	32042	Screw TC 4x10 for 46162	20
32029	Capacitor Bracket for 46162	2	32036	Washer 6 A Wide for 46162	13	32043	Terminal Block for 46162	21
32030	Washer 5 for 46162	3	32037	Motor Bracket for 46162	14	32044	Tapping Screw for 46162	22
32031	Screw 5x10 T C for 46162	4	32038	Adjustment Rod for 46162	15	32045	Stop Plate for 46162	23
32032	Switch - On / Off for 46162	5 - 7	32039	Motor Support Shaft for 46162	17	AG188	Belt for 46162	25
AG185	Motor for 46162	9 - 11, 16	AG187	Motor Hinge for 46162	18			
AG186	Cord for 46162	11	32041	Set Screw 5x8 T C for 46162	19			

Sharpening Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG189	CEPR Pipette for 46162	1	32056	Sharpener Push Button for 46162	11	32066	Screw TE 8x20 for 46162	21
32047	Screw TPSV 6x12 for 46162	2	32057	Spring for 46162	12	32067	Washer 8 for 46162	22
32048	Shaft for Sharpener for 46162	3	32058	Screw TC for 46162	13	32068	Sharpener Cover for 46162	23
32049	Set Screw 5x40 for 46162	4	32059	Washer 3 for 46162	14	AG190	Hood Pommel for 46162	24
32050	Set Screw 5x30 for 46162	5	32060	Sharpener Pin for 46162	15	32070	Screw TC 6x12 for 46162	25
32051	Nut 6 for 46162	6	32061	Sharpener Pin for 46162	16	32071	Set Screw 6x8 TC for 46162	26
32052	Sharpener Screw for 46162	7	32062	Sharpener Body for 46162	17	33553	Finishing Stone for 46162	27
32053	Ball Bearing for 46162	8	32063	Screw TC 4x20 for 46162	18	33032	45x9x6 Sharpening Stone for 46162	28
32054	Washer 6 for 46162	9	32064	Washer 4 for 46162	19			
32055	Nut 6 for 46162	10	32065	Sharpener Tie Rod for 46162	20			

Product Holder Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32073	Screw TE 8x35 for 46162	1	32084	Washer 8 for 46162	12	32094	Set Screw 6x8 TC for 46162	22
32074	Washer 8 for 46162	2	32085	Stud 5 MA for 46162	13	AG195	All Outside Block for 46162	23
32075	Carriage Plate Support V for 46162	3	32086	Carriage Plate - Small for 46162	14	AG196	All Inside Block for 46162	24
32077	Nut for 46162	5	32087	Washer 6x18 for 46162	15	32097	Set Screw 6x8 TC for 46162	25
AG191	Washer 6x18 for 46162	6	32088	Nut 6 for 46162	16	32098	Rubber Washer for 46162	26
AG192	Flat Hand Guard for 46162	7	AG193	Pommel Fly for 46162	17	AG197	Tube X TC Block for 46162	27
32080	Stud 6x50 for 46162	8	AG194	Leg Extension for 46162	18	AG198	Bracket for 46162	28
32081	Spacer for 46162	9	32091	Wavy Washer for 46162	19	32101	Stud PVC for 46162	29
32082	Carriage Plate - Large for 46162	10	32092	Stud 12 MA for 46162	20	32102	Presser Rod for 46162	30
32083	Screw TE 8x20 for 46162	11	32093	Presser Plate for 46162	21			

Parts Breakdown

Model MS-IT-0330-CE 46163

Base

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32103	Housing for 46163	1	AG201	Complete Fork for 46163	12	32122	Washer 8 for 46163	22
32104	Guide Plate for 46163	2	AG202	Group Plate for 46163	13	32123	Copper Rivet for 46163	23
32105	Guide Plate Support for 46163	3	32115	Set Screw 8x10 T C for 46163	14	32124	Set Screw - Capped for 46163	24
32106	Guide Plate Shaft for 46163	4	32116	Bolt 5x20 for 46163	15	32125	Nut 8 for 46163	25
AG199	Ceppetto for 46163	5	32117	Nut 5 for 46163	16	32126	Set Screw 6x8 TP for 46163	26
AG200	Graduated Knob for 46163	6 - 8, 21	32118	Screw TPSV 5x10 for 46163	17	32127	Washer 5 for 46163	27
32109	Index Knob Bushing for 46163	9	32119	Screw TC 5x10 for 46163	18	32128	Screw TE 6x12 for 46163	28
32110	Wavy Washer for 46163	10	32120	Screw TE 6x12 for 46163	19	32129	Washer 6 for 46163	29
32111	Cam for 46163	11	32121	Tapping Screw 2.9x12 for 46163	20	32130	Screw TE 8x40 for 46163	30

Guide

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG203	Round Bar for 46163	1	32147	Slide Bar Spring for 46163	17	32163	Set Screw 5x8 T C for 46163	33
32132	Slide Bar Cover for 46163	2	32148	Nut 6 for 46163	18	AG208	Screw TE for 46163	34
32133	Bottom Plate for 46163	3	32149	Washer 6 for 46163	19	32165	Rubber Washer 15 for 46163	35
32134	Top Plate for 46163	4	32150	Set Screw 6x30 for 46163	20	32166	Carriage Plate Spring for 46163	36
32135	Carriage Handle for 46163	5	32151	Screw TE 8x40 for 46163	21	32167	Washer 5 for 46163	37
32136	Flat Bar for 46163	6	32152	Washer 8 for 46163	22	32168	Acorn Cap for 46163	38
32137	Bearing Support Bar for 46163	7	32153	Nut 8 for 46163	23	32169	Set Screw 5x20 TP for 46163	39
32138	Carriage Support for 46163	8	32154	Washer 8 for 46163	24	32170	Set Screw PVC for 46163	40
32139	Carriage Rail for 46163	9	32155	Bushing for 46163	25	32171	Screw TE 8x20 for 46163	41
AG154	Underplate Pipette for 46163	10	32156	Set Screw 6x12 for 46163	26	AG209	Screw TPSV 4x10 for 46163	42
AG204	Plate Supp Bearing for 46163	11	AG206	Bearing 626 for 46163	27	32173	Flat Latch for 46163	43
32142	Carriage Plate Rod for 46163	12	AG207	Bearing 608 for 46163	28	32174	Thread Stud 8 for 46163	44
AG205	Round Bar Cover for 46163	13	32159	Bearing Pin 8 for 46163	29	32175	Nut 6 for 46163	45
32144	Rail Support for 46163	14	32160	Screw TPSV 5x10 for 46163	30	32176	Screw TC 4x5 for 46163	46
32145	Slide Bar Support for 46163	15	32161	Screw TE 8x20 for 46163	31			
32146	Spacer Plate for 46163	16	32162	Screw TE 8x25 for 46163	32			

Parts Breakdown

Model MS-IT-0330-CE 46163

Blade

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
17857	Blade Shield for 46163	1	32186	Pulley for 46163	10	32194	Tie Rod for 46163	19
44857	Blade 330 40-3-270 for 46163	2	32187	Bearing Spacer for 46163	11	32195	Tie Rod Spacer for 46163	20
32179	Aluminum Plate for 46163	3	AG212	Bearing 6004 2RS for 46163	12	32196	Thumb Screw for 46163	21
31958	Bottom Cover for 46163	4	AG213	Screw TPSV for 46163	13	32197	Washer for 46163	22
32181	Foot for 46163	5	32189	Clip for 46163	14	32198	Plate Stop for 46163	23
AG210	Knife Knob for 46163	6	32190	Clip for 46163	15	32199	Support Rail for 46163	24
32183	Washer 4 for 46163	7	32191	Set Screw for 46163	16	32200	Washer 8 for 46163	25
32184	Set Screw 5x8 TP for 46163	8	32192	Set Screw 6x8 TC for 46163	17	32201	Screw TE 8x20 for 46163	26
AG211	Spindle Pin for 46163	9	32193	Set Screw PVC for 46163	18	32202	Tapping Screw for 46163	27

Product Grip

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32203	Support for Pusher Arm for 46163	1	32215	Spring 9x15 for 46163	13	32227	Washer 4x25 for 46163	25
32204	Washer 8 for 46163	2	AG215	Bead for 46163	14	AG218	Bearing 608 ZZ for 46163	26
32205	Screw TE 8x20 for 46163	3	32217	Presser Brake for 46163	15	32229	Bearing Spindle for 46163	27
32206	Set Screw 5x20 for 46163	4	AG216	Plexiglass Paradite for 46163	16	32230	Pusher Arm for 46163	28
32207	Set Screw 5x16 for 46163	5	32219	Meat Grip Handle for 46163	17	32231	PVC Washer 15x25 for 46163	29
32208	Set Screw 6x8 TC for 46163	6	32220	Screw TPSV 4x10 for 46163	18	32232	Presser Spacer for 46163	30
32209	Rod Brake for 46163	7	32221	Screw TPSV 45x12 for 46163	19	AG219	Meat Press for 46163	31
32210	Set Screw 6x19 for 46163	8	32222	Presser Handle Bracket for 46163	20	32234	Set Screw 6x6 TC for 46163	32
32211	Spring 3.5x19 for 46163	9	AG217	Astina C/Seiger SBL BRA PRES for 46163	21	AG220	Meat Presser Rod for 46163	33
32212	Spring 13.5x10 for 46163	10	32224	Screw Chrome for 46163	22	32236	Hex Pin 8x31 for 46163	34
32213	Iron Plate for 46163	11	32225	Washer 8 for 46163	23	32237	Locking Nut for 46163	35
AG214	Brake Pin for 46163	12	32226	Screw TPSV 4x10 for 46163	24	AG221	Complete Arm 330 for 46163	

Blade Guard

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32239	Nut 5 for 46163	1	32243	Safety Ring Extension for 46163	5	AG222	Parafette for 46163	9
32240	Washer 5 for 46163	2	32244	Support Ring for 46163	6	32248	Thumb Screw 5 MA for 46163	10
32241	Set Screw 54x30 5x25 for 46163	3	32245	Support Ring for 46163	7	32249	Acorn Cap for 46163	11
32242	Ring for 46163	4	32246	Set Screw 6x12 for 46163	8			

Parts Breakdown

Model MS-IT-0330-CE 46163

Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG223	Capacitor 300/8 350/6.3 for 46163	1	32257	Wing Nut for 46163	12	32264	Screw TC 4x10 for 46163	20
32251	Capacitor Bracket for 46163	2	32258	Washer 6 A Wide for 46163	13	32265	Terminal Block for 46163	21
32252	Washer 5 for 46163	3	32259	Motor Bracket for 46163	14	32266	Tapping Screw for 46163	22
32253	Screw 5x10 T C for 46163	4	32260	Adjustment Rod for 46163	15	32267	Stop Plate for 46163	23
AG224	Switch for 46163	5 - 7	32261	Motor Support Shaft for 46163	17	AG228	Belt for 46163	25
AG225	Motor for 46163	9 - 11, 16	AG227	Motor Hinge for 46163	18			
AG226	Cord for 46163	11	32263	Set Screw 5x8 T C for 46163	19			

Sharpening Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG229	Pipette for 46163	1	32278	Sharpener Push Button for 46163	11	32288	Screw TE 8x20 for 46163	21
32269	Screw TPSV 6x12 for 46163	2	32279	Spring for 46163	12	32289	Washer 8 for 46163	22
32270	Shaft for Sharpener for 46163	3	32280	Screw TC for 46163	13	32290	Sharpener Cover for 46163	23
32271	Set Screw 5x40 for 46163	4	32281	Washer 3 for 46163	14	AG230	Canopy Pommel for 46163	24
32272	Set Screw 5x30 for 46163	5	32282	Sharpener Pin for 46163	15	32292	Screw TC 6x12 for 46163	25
32273	Nut 6 for 46163	6	32283	Sharpener Pin for 46163	16	32293	Set Screw 6x8 TC for 46163	26
32274	Sharpener Screw for 46163	7	32284	Sharpener Body for 46163	17	33553	Finishing Stone for 46163	27
32275	Ball Bearing for 46163	8	32285	Screw TC 4x20 for 46163	18	33032	45x9x6 Sharpening Stone for 46163	28
32276	Washer 6 for 46163	9	32286	Washer 4 for 46163	19			
33547	Nut for 46163	10	32287	Sharpener Tie Rod for 46163	20			

Product Holder Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32295	Screw TE 8x35 for 46163	1	32306	Washer 8 for 46163	12	32316	Set Screw 6x8 TC for 46163	22
32296	Washer 8 for 46163	2	32307	Stud 5 MA for 46163	13	AG235	All Outside Block for 46163	23
32297	Carriage Plate Support V for 46163	3	32308	Carriage Plate - Small for 46163	14	AG236	All Inside Block for 46163	24
32299	Nut for 46163	5	32309	Washer 6x18 for 46163	15	32319	Set Screw 6x8 TC for 46163	25
AG231	Washer 6x18 for 46163	6	32310	Nut 6 for 46163	16	32320	Rubber Washer for 46163	26
AG232	Flat Hand Guard for 46163	7	AG233	Flywheel Pommel 330 for 46163	17	AG237	Tube X Block TC for 46163	27
32302	Stud 6x50 for 46163	8	AG234	Extension Leg All for 46163	18	AG238	Bracket for 46163	28
32303	Spacer for 46163	9	32313	Wavy Washer for 46163	19	32323	Stud PVC for 46163	29
32304	Carriage Plate - Large for 46163	10	32314	Stud 12 MA for 46163	20	32324	Presser Rod for 46163	30
32305	Screw TE 8x20 for 46163	11	32315	Presser Plate for 46163	21			

Parts Breakdown

Model MS-IT-0350 39583

Base

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32325	Housing for 39583	1	AG241	Complete Fork for 39583	12	32344	Washer 8 for 39583	22
32326	Guide Plate for 39583	2	AG242	Group Plate for 39583	13	32345	Copper Rivet for 39583	23
32327	Guide Plate Support for 39583	3	32337	Set Screw 8x10 T C for 39583	14	32346	Set Screw - Capped for 39583	24
32328	Guide Plate Shaft for 39583	4	32338	Bolt 5x20 for 39583	15	32347	Nut 8 for 39583	25
AG239	Ceppetto for 39583	5	32339	Nut 5 for 39583	16	32348	Set Screw 6x8 TP for 39583	26
AG240	Graduated Knob for 39583	6 - 8, 21	32340	Screw TPSV 5x10 for 39583	17	32349	Washer 5 for 39583	27
32331	Index Knob Bushing for 39583	9	32341	Screw TC 5x10 for 39583	18	32350	Screw TE 6x12 for 39583	28
32332	Wavy Washer for 39583	10	32342	Screw TE 6x12 for 39583	19	32351	Washer 6 for 39583	29
32333	Cam for 39583	11	32343	Tapping Screw 2.9x12 for 39583	20	32352	Screw TE 8x40 for 39583	30

Guide

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG243	Round Bar for 39583	1	32369	Slide Bar Spring for 39583	17	32385	Set Screw 5x8 T C for 39583	33
AG244	Round Bar Cover for 39583	2	32370	Nut 6 for 39583	18	AG252	Screw TE for 39583	34
32355	Bottom Plate for 39583	3	32371	Washer 6 for 39583	19	32387	Rubber Washer 15 for 39583	35
32356	Top Plate for 39583	4	32372	Set Screw 6x30 for 39583	20	32388	Carriage Plate Spring for 39583	36
32357	Carriage Handle for 39583	5	32373	Screw TE 8x40 for 39583	21	32389	Washer 5 for 39583	37
AG245	Strap FE for 39583	6	32374	Washer 8 for 39583	22	32390	Acorn Cap for 39583	38
AG246	Shoe for 39583	7	32375	Nut 8 for 39583	23	32391	Set Screw 5x20 TP for 39583	39
32360	Carriage Support for 39583	8	32376	Washer 8 for 39583	24	32392	Set Screw PVC for 39583	40
AG247	Square Bar for 39583	9	32377	Bushing for 39583	25	32393	Screw TE 8x20 for 39583	41
AG248	Underplate Pipette for 39583	10	32378	Set Screw 6x12 for 39583	26	32394	Screw TPSV 4x10 for 39583	42
AG249	Plate Supp Bearing for 39583	11	AG250	Bearing 626 for 39583	27	32395	Flat Latch for 39583	43
32364	Carriage Plate Rod for 39583	12	AG251	Bearing 608 for 39583	28	32396	Threaded Stud 8 for 39583	44
32365	Slide Bar Cap for 39583	13	32381	Bearing Pin 8 for 39583	29	32397	Nut 6 for 39583	45
32366	Rail Support for 39583	14	32382	Screw TPSV 5x10 for 39583	30	32398	Screw TC 4x5 for 39583	46
32367	Slide Bar Support for 39583	15	32383	Screw TE 8x20 for 39583	31			
32368	Spacer Plate for 39583	16	32384	Screw TE 8x25 for 39583	32			

Parts Breakdown

Model MS-IT-0350 39583

Blade

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
17858	Blade Shield for 39583	1	AG255	Pulley for 39583	10	32417	Tie Rod Spacer for 39583	20
69750	350 Blade 57 Bore 280 Cover Blade 100CR6 W1.2067 for 39583	2	32409	Bearing Spacer for 39583	11	32418	Thumb Screw for 39583	21
32401	Aluminum Plate for 39583	3	AG256	Bearing 6004 2RS for 39583	12	32419	Washer for 39583	22
32402	Bottom Cover for 39583	4	32411	Clip for 39583	14	32420	Plate Stop for 39583	23
32403	Foot for 39583	5	32412	Clip for 39583	15	32421	Support Rail for 39583	24
AG253	Knob All. Zigr Blade Cover for 39583	6	32413	Set Screw for 39583	16	32422	Washer 8 for 39583	25
32405	Washer 4 for 39583	7	32414	Set Screw 6x8 TC for 39583	17	32423	Screw TE 8x20 for 39583	26
32406	Set Screw 5x8 TP for 39583	8	32415	Set Screw PVC for 39583	18	32424	Tapping Screw for 39583	27
AG254	Spindle Pin for 39583	9	32194	Tie Rod for 39583	19			

Product Grip

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32425	Support for Pusher Arm for 39583	1	32437	Spring 9x15 for 39583	13	32449	Washer 4x25 for 39583	25
32426	Washer 8 for 39583	2	AG258	Bead for 39583	14	AG261	Bearing 608 ZZ for 39583	26
32427	Screw TE 8x20 for 39583	3	32439	Presser Brake for 39583	15	32451	Bearing Spindle for 39583	27
32428	Set Screw 5x20 for 39583	4	AG259	Plexiglass Paradite for 39583	16	32452	Pusher Arm for 39583	28
32429	Set Screw 5x16 for 39583	5	32441	Meat Grip Handle for 39583	17	32453	PVC Washer 15x25 for 39583	29
32430	Set Screw 6x8 TC for 39583	6	32442	Screw TPSV 4x10 for 39583	18	32454	Presser Spacer for 39583	30
32431	Rod Brake for 39583	7	32443	Screw TPSV 45x12 for 39583	19	32455	Presser Plate for 39583	31
32432	Set Screw 6x19 for 39583	8	32444	Presser Handle Bracket for 39583	20	32456	Set Screw 6x6 TC for 39583	32
32433	Spring 3.5x19 for 39583	9	AG260	Astina C/Seiger SBL BR PRES for 39583	21	AG262	Meat Presser Rod for 39583	33
32434	Spring 13.5x10 for 39583	10	32446	Screw Chrome for 39583	22	32458	Hex Pin 8x31 for 39583	34
32435	Iron Plate for 39583	11	32447	Washer 8 for 39583	23	32459	Locking Nut for 39583	35
AG257	Brake Pin for 39583	12	32448	Screw TPSV 4x10 for 39583	24	AG263	Complete Arm for 39583	

Blade Guard

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32461	Nut 5 for 39583	1	32465	Safety Ring Extension for 39583	5	AG267	Parafette for 39583	9
32462	Washer 5 for 39583	2	AG265	Ring Support for 39583	6	32470	Thumb Screw 5 MA for 39583	10
32463	Set Screw 54x30 5x25 for 39583	3	AG266	Ring Support for 39583	7	32471	Acorn Cap for 39583	11
AG264	Ring for 39583	4	32468	Set Screw 6x12 for 39583	8			

Parts Breakdown

Model MS-IT-0350 39583

Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG268	Capacitor 300/8 350/6.3 for 39583	1	32479	Wing Nut for 39583	12	32486	Screw TC 4x10 for 39583	20
32473	Capacitor Bracket for 39583	2	32480	Washer 6 A Wide for 39583	13	32487	Terminal Block for 39583	21
32474	Washer 5 for 39583	3	32481	Motor Bracket for 39583	14	32488	Tapping Screw for 39583	22
32475	Screw 5x10 T C for 39583	4	32482	Adjustment Rod for 39583	15	32489	Stop Plate for 39583	23
32476	Switch - On / Off for 39583	5 - 7	32483	Motor Support Shaft for 39583	17	AG272	Screw TE for 39583	24
AG269	Ventilated Motor for 39583	9 - 11, 16	AG271	Motor Hinge for 39583	18	17855	Belt 350 TB2-598x12 for 39583	25
AG270	Cord for 39583	11	32485	Set Screw 5x8 T C for 39583	19			

Sharpening Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG273	Pipette for 39583	1	32500	Sharpener Push Button for 39583	11	32510	Screw TE 8x20 for 39583	21
32491	Screw TPSV 6x12 for 39583	2	32501	Spring for 39583	12	32511	Washer 8 for 39583	22
32492	Shaft for Sharpener for 39583	3	32502	Screw TC for 39583	13	AG275	Canopy for 39583	23
32493	Set Screw 5x40 for 39583	4	32503	Washer 3 for 39583	14	32513	Sharpener Cover Knob for 39583	24
32494	Set Screw 5x30 for 39583	5	32504	Sharpener Pin for 39583	15	32514	Screw TC 6x12 for 39583	25
32495	Nut 6 for 39583	6	32505	Sharpener Pin for 39583	16	32515	Set Screw 6x8 TC for 39583	26
32496	Sharpener Screw for 39583	7	AG274	Sharpening Body for 39583	17	33553	Finishing Stone for 39583	27
32497	Ball Bearing for 39583	8	32507	Screw TC 4x20 for 39583	18	33545	45x13x6 Sharpening Stone for 39583	28
32498	Washer 6 for 39583	9	32508	Washer 4 for 39583	19			
32499	Nut 6 for 39583	10	32509	Sharpener Tie Rod for 39583	20			

Product Holder Assembly

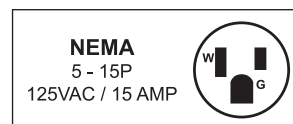
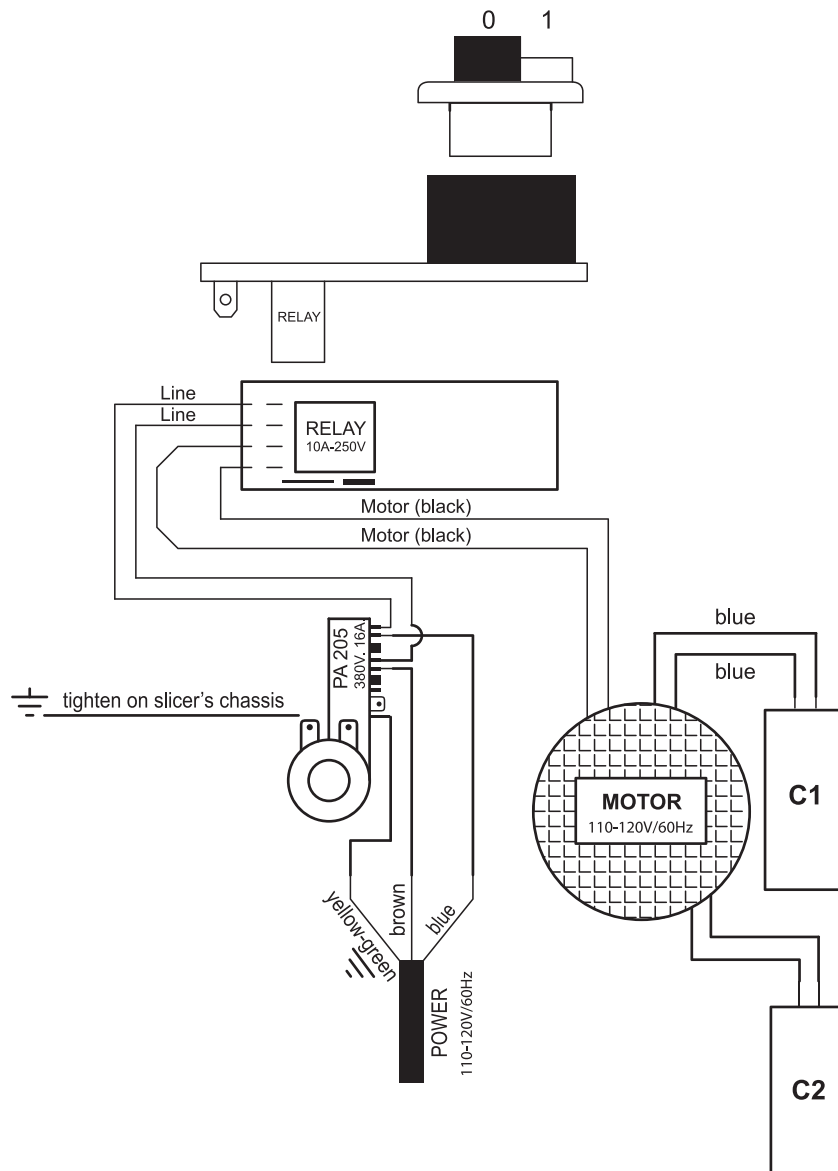
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
32517	Screw TE 8x35 for 39583	1	32528	Washer 8 for 39583	12	32538	Set Screw 6x8 TC for 39583	22
32518	Washer 8 for 39583	2	32529	Stud 5 MA for 39583	13	AG281	All Outside Block for 39583	23
32520	Carriage Plate Support H for 39583	4	AG278	Small Tray Plate for 39583	14	AG282	All Inside Block for 39583	24
32521	Nut for 39583	5	32531	Washer 6x18 for 39583	15	32541	Set Screw 6x8 TC for 39583	25
AG276	Washer 6x18 for 39583	6	32532	Nut 6 for 39583	16	32542	Rubber Washer for 39583	26
32523	Carriage Safety Guard for 39583	7	32533	Meat Grip Handle for 39583	17	AG283	Tube x Block TC for 39583	27
32524	Stud 6x50 for 39583	8	AG279	Extension Leg All for 39583	18	32544	Bracket for 39583	28
32525	Spacer for 39583	9	32535	Wavy Washer for 39583	19	32545	Stud PVC for 39583	29
AG277	Large Tray Plate for 39583	10	32536	Stud 12 MA for 39583	20	32546	Presser Rod for 39583	30
32527	Screw TE 8x20 for 39583	11	AG280	Meat Press for 39583	21			

Electrical Schematics

Model MS-IT-0300-CE 46162

Model MS-IT-0330-CE 46163

Model MS-IT-0350 39583





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

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

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

