



Meat Slicers

Models MS-IN-0250H-R, 0250H-BK

Items 47111, 47113

Instruction Manual



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Model MS-IN-0360H-R / Model MS-IN-0250H-BK

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General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

WARNING! CUTTING RISK

WARNING: the blade is very sharp, like a knife. For any cleaning and maintenance operation that involves dismantling of the blade, make sure to pay extra attention to keep hands far away from the edge of the blade itself. Always use protective, cut resistant gloves. To remove the blade, always use the blade extractor. Always hold the blade by the blade extractor only. Make sure nobody gets close to the blade when extracted.

Safety and Warranty

SAFETY

Please observe the following instructions for your safety:

- Carefully read all instructions before using the machine.
- The product is not intended to be used by children.
- Use the machine only if you have been properly trained and are in perfect psychological and physical condition.
- Do not use the machine in any way other than as described in this manual.
- Install the machine in conformity to the instructions indicated in the “installation” section.
- Install the machine in a location out of the reach of personnel not authorised to operate it.
- Stay highly concentrated when using the machine and avoid any distraction during use.
- Do not allow the machine to be used by personnel who have not read and fully comprehended the content of this manual.
- Do not wear baggy clothing or clothing with open sleeves.
- Do not allow anyone besides the operator to approach during product cutting operations.
- Do not remove, cover or modify the tags located on the machine body and, in case of damage of these, replace them promptly.
- Do not remove the transparent protections and do not modify or bypass the mechanical and electrical protective devices.
- Slice only the permitted products. Do not attempt cuts on prohibited type products.
- Always keep the sliced product resting surface, the work area all around the machine and the operator floor area clean and dry.
- Do not use the machine as a resting surface and do not place any objects on it which are foreign to normal cutting operations.
- Do not use the slicer when, due to normal wear, the distance between the edge of the blade and the blade protection exceeds 5 mm.
- In this case, contact the manufacturer or an authorised service centre to change the blade.
- Do not use the machine with “movable” type electrical connections, with temporary or non insulated cables.
- Periodically check the condition of the power cable and the cable gland on the machine body. Replace it promptly when necessary, requesting operation by qualified personnel.
- Immediately stop the machine in the event of a defect, abnormal operation, suspicion of breakdown, incorrect movement, unusual noises.
- Before cleaning or carrying out maintenance, disconnect the machine from the electrical mains.
- Use protective gloves for the cleaning and maintenance operations.
- Place and remove the goods to be sliced on the sliding meat table only with the carriage completely pulled back and with the thickness adjustment lever placed in the safety position (Fig. A).
- For movement of the meat table during cutting operations use only the manoeuvring handle located on the arm or the product holder grip.
- Use of cutting accessories which were not provided by the manufacturer with the machine is prohibited.
- The device cannot be used without the meat table or product holder.

The manufacturer declines any direct and indirect responsibility stemming from inappropriate use, unauthorized modifications and/or repair carried out on the machine, or use of non original accessories and replacement parts. The machine may not be used in open areas and/or areas which are exposed to atmospheric agents and in environments with vapors, fumes or corrosive and/or abrasive powders, with risk of

Safety and Warranty

fire or explosion and in any case where the use of anti-explosive components is required.

ENVIRONMENTAL CONDITIONS OF USE:

- Temperature from -5°C to +40°C.
- Max. Humidity 95%.

DO NOT SLICE:

- Frozen food products.
- Deep frozen food products.
- Any other product not intended for food use.

WARNING! The motor may overheat! After 15 minutes of continuous use, switch off the machine and let the motor cool.

The blade can sever parts of the body. For this reason, never extend hands into the cutting area between the gauge plate and the blade if the thickness adjustment lever (5) is not in the safety position (in position 0) (Fig. A).

Take extreme care to keep hands as far away as possible from the cutting area during blade cleaning and sharpening. The use of protective gloves is recommended.

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

1 YEAR PARTS AND LABOUR WARRANTY

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

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MS-IN-0250H-R	MS-IN-0250H-BK
Color	Red	Black
Power	0.19 kW	
Electrical	110-120V / 60Hz / 1	
Blade	9.8" / 250mm	
Cutting Size	7.9" x 7.2" / 200 x 183mm	
	7.2" / 183mm	
Cut Thickness	0" - 0.8" / 0 - 20mm	
Weight	32 lbs. / 14.5 kgs.	
Dimensions	13.4" x 17.7" x 13.9" / 340 x 450 x 353mm	
Item Number	47111	47113

Installation

Install the machine on a level, smooth and dry surface suitable for supporting the weight of the machine itself plus the products to be sliced.

WARNING: verify that there are no obstacles to table travel and to the loading of products to be sliced onto the table itself.

The machine must be installed in the immediate vicinity of an EEC standard outlet connected to a system which is in conformity with the prevailing regulations and which has:

- Magneto-thermic protection.
- Automatic differential switch.
- Grounding system.

Before carrying out electrical hook up verify that the characteristics of the electrical power mains are in agreement with those indicated on the machine information plate.

Operation

WARNING! Blade is sharp, cutting hazard! Check that the slice thickness adjustment knob (5) is in the safety position (in position 0) (Fig. A).

1. Pull the meat table (8) back all the way toward the operator, in the loading position.
2. Lift the product holder (9) and put it into the standby position.
3. Rest the product to be sliced on the table near the vertical edge of the table (8) on the operator side. Block it with the product holder, applying slight pressure.

Operation

4. Adjust the slice thickness. Activate the blade (10) by pressing the on button. Grip the product holder handle (14) and begin alternative cutting motion.
5. At the end of cutting operations return the slice thickness adjustment knob to the safety position and pull the carriage back. Stop the blade motion by pressing the off button (2).

Maintenance

CLEANING

Keep the machine thoroughly clean. If used, it should be cleaned at least once a day and more often if necessary. After a period of inactivity, the machine should also be cleaned before use.

Risk of electric shock! Before cleaning the machine, disconnect the plug from the electrical mains socket and return the slice thickness adjustment knob to the safety position.

WARNING! Blade is sharp, cutting hazard! Check that the slice thickness adjustment knob (5) is in the safety position (in position 0) (Fig. A).

CLEANING PRODUCTS

Use only water and biodegradable foaming detergent for dishwashers with PH 7-8, using a soft, spongy cloth and a semi-rigid nylon brush for the sharp areas of the table and product holder. Do not clean the machine with jets of water or steam or similar methods.

TABLE TILTING FOR CLEANING OPERATIONS

1. Make sure that the machine is switched off.
2. Make sure that the lever is closed.
3. Pull the meat table (8) back all the way toward the operator.
4. Gradually push the table upward, rotating it clockwise.

WARNING! Blade is sharp, cutting hazard! Always return the table to its initial position so that the protection (7) is as close to possible as the gauge plate (Fig. B).

REMOVING

THE BLADE COVER

- Rotate the blade cover 90° anticlockwise using the special knob.
- A spring facilitates the extraction of the blade cover (Fig. C).

THE PRODUCT HOLDER

- Unscrew the product holder handle in the anticlockwise direction until the product holder is completely removed.

WARNING! Blade is sharp, cutting hazard! Use protective gloves when cleaning sharpening areas, the

Maintenance

table, the product holder and the blade.

CLEANING THE BLADE

Press a damp cloth on the surface of the blade and move it slowly from the centre toward the outside, as shown in the figure (Fig. D), on the blade cover side and the opposite side. In the same way, dry it using a dry cloth.

CLEANING THE MACHINE BODY

Clean the machine body with a damp cloth or a sponge, rinsing with water. Dry carefully.

ASSEMBLE THE BLADE COVER

- Replace the blade cover as in the figure.
- Rotate the blade cover 90° clockwise until it locks into its initial position (Fig. E).

ASSEMBLE THE MEAT TABLE

Lift the meat table and move it to the cutting position, pressing down lightly until it clicks.

BLADE MAINTENANCE

Cleanse the blade regularly to keep it sharp and functional. Do not wash the blade in the dishwasher.

BLADE EXTRACTION

Extract the blade and clean the inside. Handle the blade with great care and always use the specific extractor. Remove the blade cover from the machine and apply the blade extractor following the steps below:

- Align the three pins of the blade extractor with the three holes of the blade-locking ring (Fig. F).
- Screw the two knobs into the threaded holes on the blade (Fig. G).
- Turn the blade extractor knob counterclockwise while holding one of the two knobs (Fig. H).
- Remove the blade using the extractor two knobs (Fig. I).

Insert the blade proceeding as follows:

- Insert the blade on the pulley using the blade extractor (Fig. J).
- Turn the blade extractor knob clockwise while holding one of the two extractor knobs (Fig. K).
- Unscrew the two knobs and remove the blade extractor (Fig. L).

WARNING: the blade is very sharp, like a knife. For any cleaning and maintenance operation that involves dismantling of the blade, make sure to pay extra attention to keep hands far away from the edge of the blade itself. Always use protective, cut resistant gloves. To remove the blade, always use the specific blade extractor as indicated in this instruction manual. Always hold the blade by the blade extractor only. Make sure nobody gets close to the blade when extracted.

SHARPENING

SAFETY

For your safety, we recommend that you carefully read the instructions in the machine operating manual before using the sharpener.

Maintenance

CAUTION! Blade can cut body parts! Never place hands in the cutting area between the gauge plate and the blade if the thickness adjustment lever (5) is not in the safety position (Fig. M). During blade cleaning and sharpening, be extremely careful to keep hands as far away from the unprotected area as possible. Use of protective gloves is recommended.

USE OF THE SHARPENER

Follow the instructions below for sharpening:

1. Position the slice thickness adjuster knob (5) (Fig. M) in the safety position (in position 0).
2. Pull the meat table (8) all the way back toward the operator.
3. Start removing the meat table, unscrewing the meat table clamp (14) in the anticlockwise direction until the meat table has been completely removed (Fig. N).
4. Assemble the sharpener in position, screwing the meat table clamp (14) (Fig. O) in the clockwise position.
5. Set the slice thickness adjustment knob (5) in position 20 and move the sharpener toward the gauge plate (6).
6. Activate the blade by pressing the start button.
7. Sharpen the blade, moving the sharpening wheel against the blade for 10-15 seconds, using the meat table clamp (14) and applying slight pressure (Fig. P).
CAUTION! Excessive pressure may affect sharpening.
8. Press the finishing wheel button (1) for 2-3 seconds and pull the meat table (8) all the way back toward the operator.
9. Move the sharpener away from the gauge plate (6), position the slice thickness adjuster knob (5) in the safety position (in position 0) (Fig. M).
10. Start removing the sharpener, unscrewing the meat table clamp (14) in the anticlockwise direction until the sharpener has been completely removed (Fig. Q).
11. Start assembling the meat table (9), screwing the meat table clamp (14) (Fig. R) in the clockwise position.

SERVICE

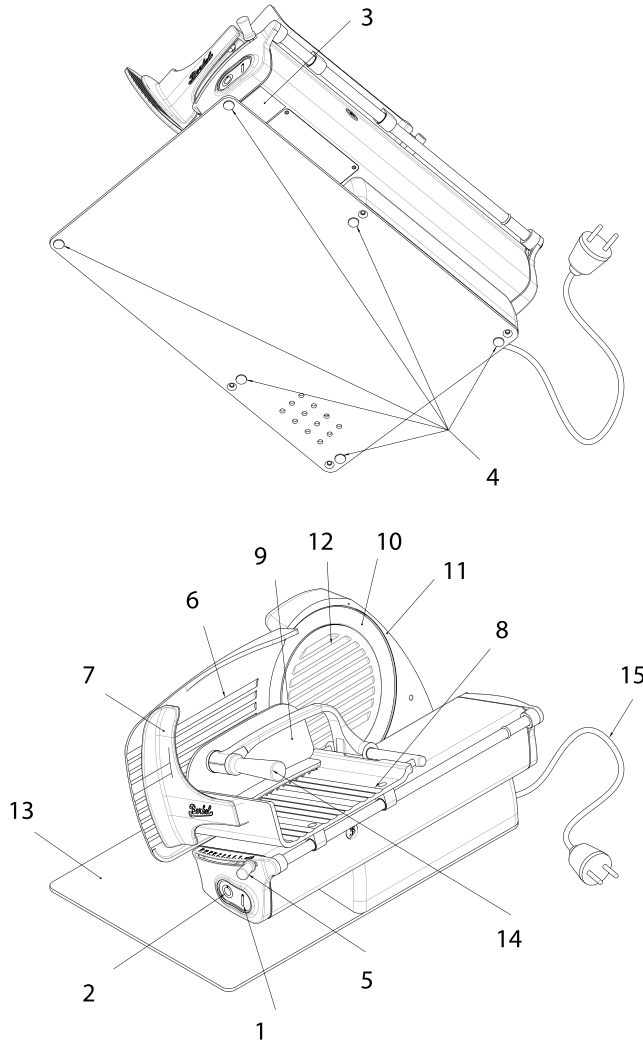
No replacement parts are supplied in the package. All repair and replacement activities (such as replacement or repair of the blade, belt, electrical components, structural parts, etc.) must be carried out solely by persons authorised by Omcan. If a repair is required, it is advisable to return the machine to Omcan or to an authorised service centre. For information about services centres, contact: service@omcan.com

WARNING! The blade must be replaced when the distance between the edge of the blade itself and the internal edge of the protection exceeds 5mm.

Troubleshooting

PROBLEM	PROBABLE CAUSE	REMEDY
The machine does not start when the on button is pressed.	No power or defective control circuit.	Check if the plug has been inserted correctly. Contact a service centre if the problem persists.
When the start button is pressed, the machine starts but the operation indicator light does not switch on.	Defective indicator light.	Do not use the machine with the indicator light off. Contact a service centre.
When the stop button is pressed, the machine does not stop.	Defective control circuit.	Immediately stop the machine by pulling the plug out of the socket and immediately contact a service centre.
Excessive resistance to sliding component movement (product holder, carriage).	Sliding guide lubrication not performed periodically.	Perform periodic lubrication.

Figure Drawings



GENERAL PLAN OF THE MACHINE

1. Start button (white)
2. Stop button (red)
3. Identification plate, technical information and CE marking
4. Foot
5. Thickness adjustment knob
6. Thickness gauge plate
7. Safety guards
8. Meat table
9. Product press holder
10. Blade
11. Blade guard
12. Blade cover
13. Baseplate
14. Product holder knob
15. Power cable

Fig. 1

Figure Drawings

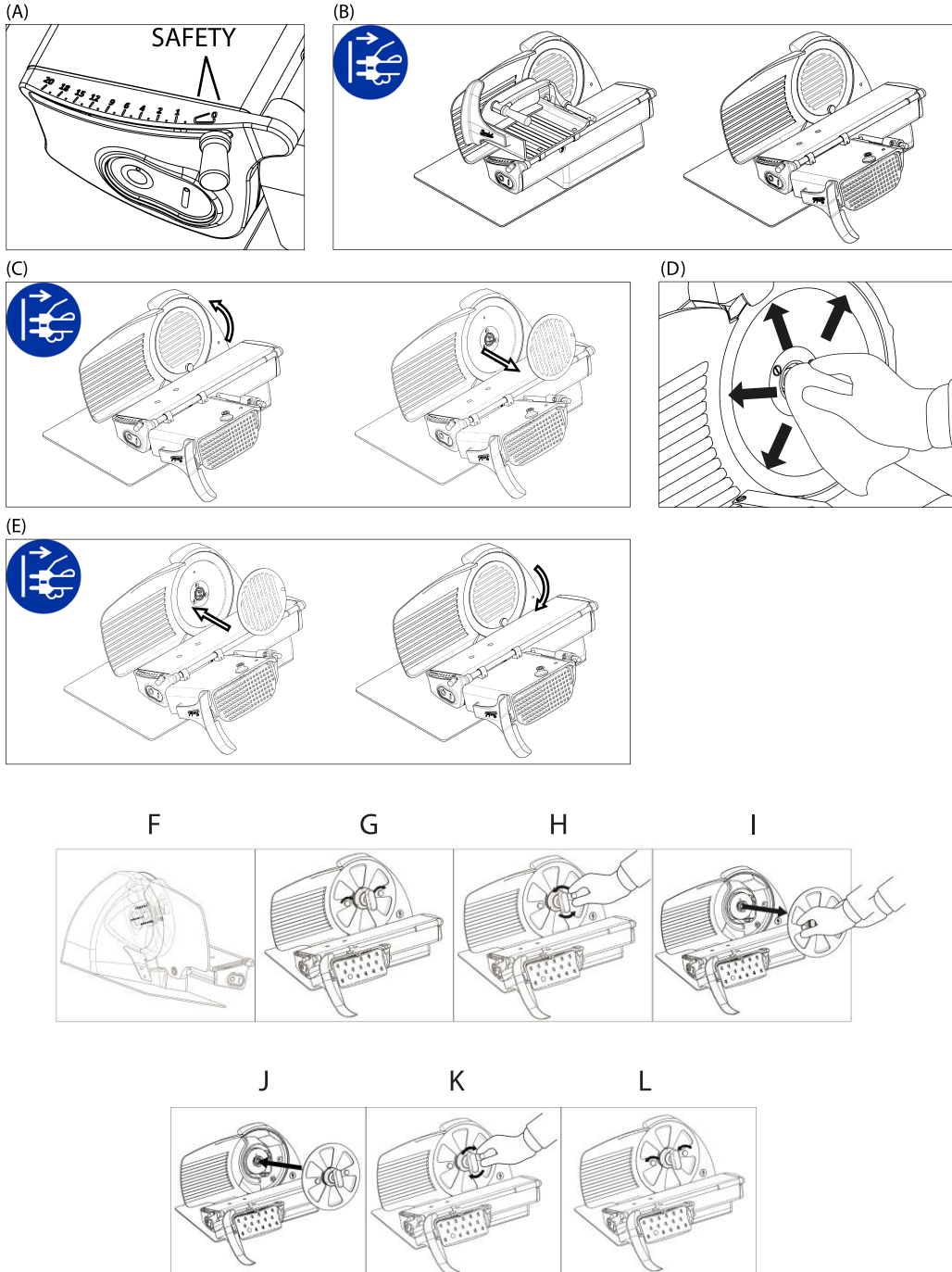
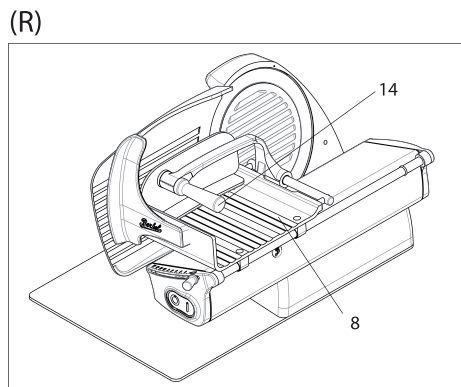
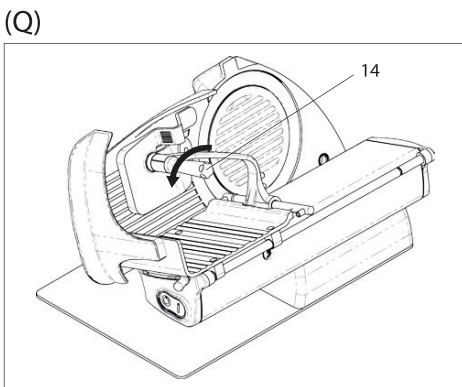
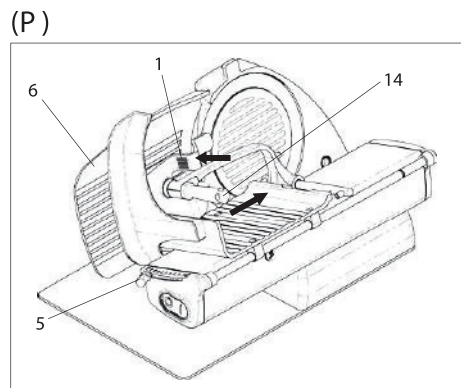
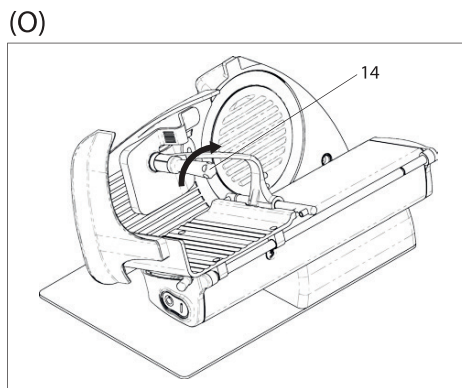
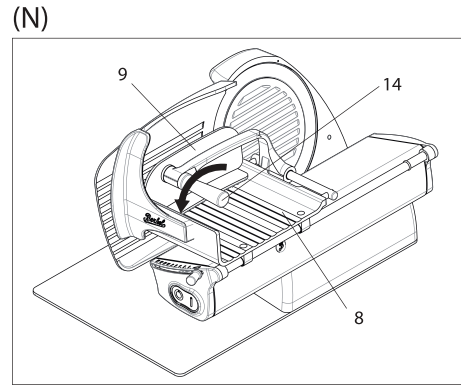
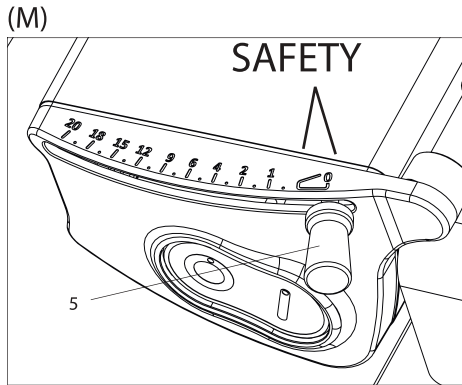


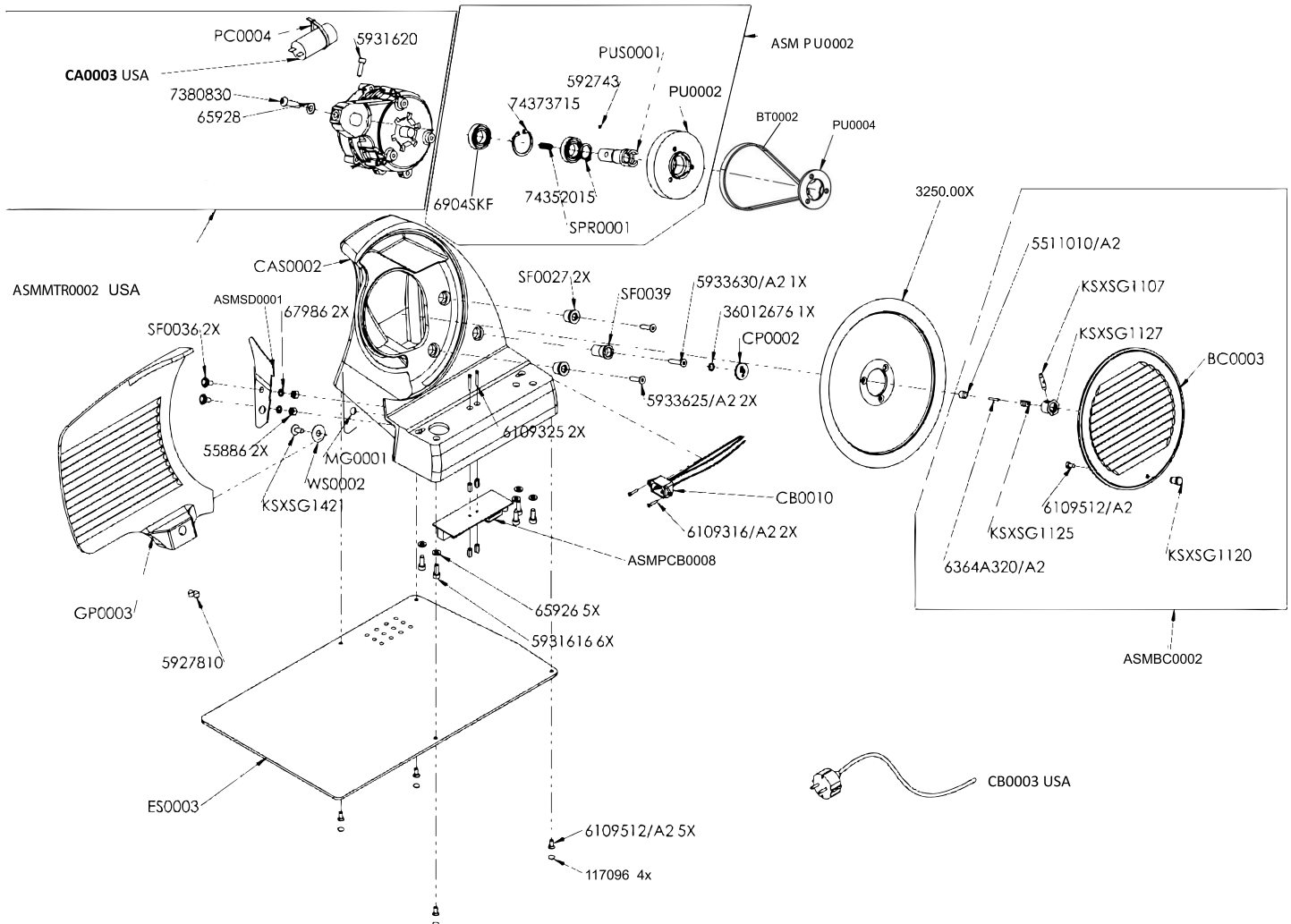
Figure Drawings



Parts Breakdown

Model MS-IN-0250H-R 47111

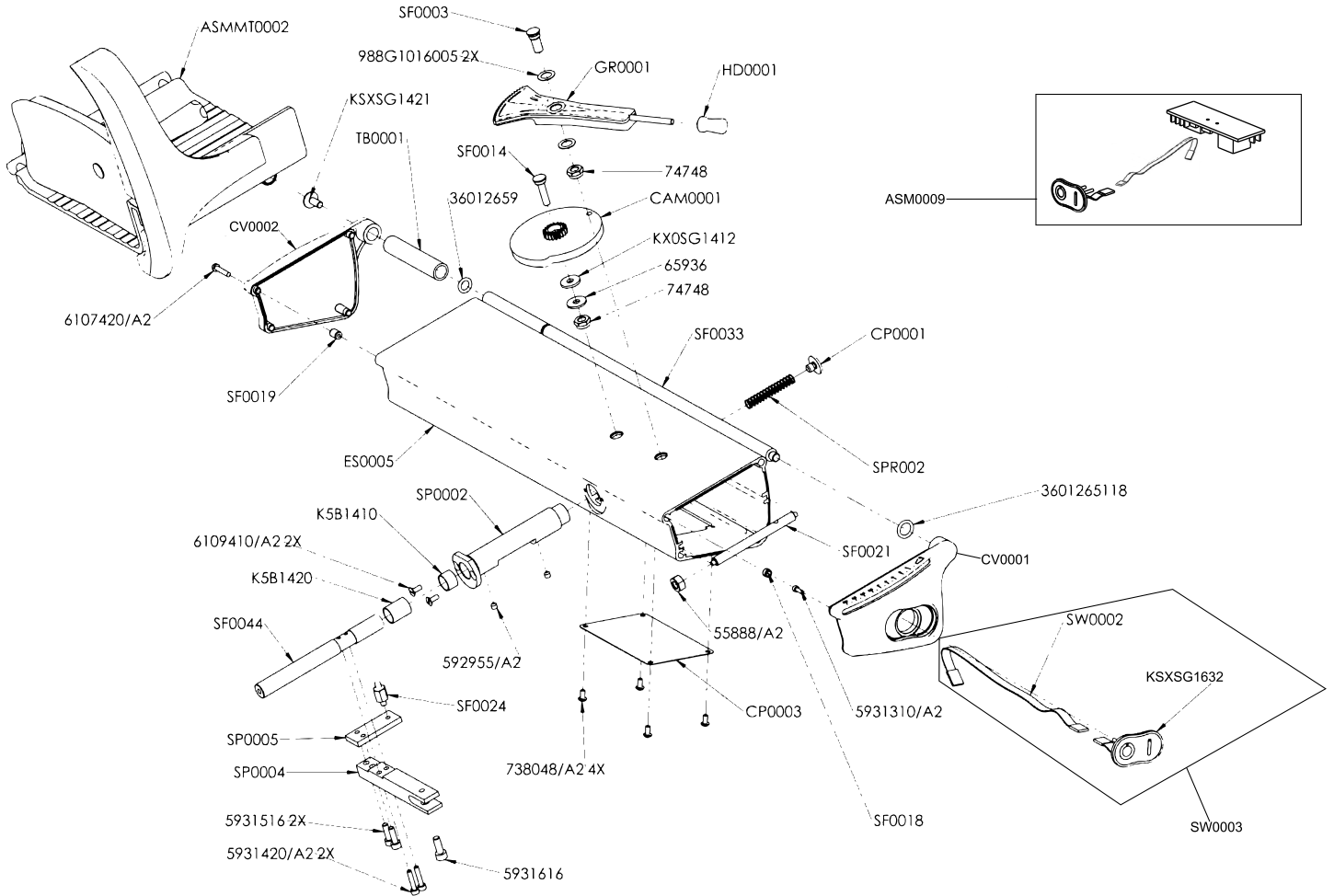
Model MS-IN-0250H-BK 47113



Parts Breakdown

Model MS-IN-0250H-R 47111

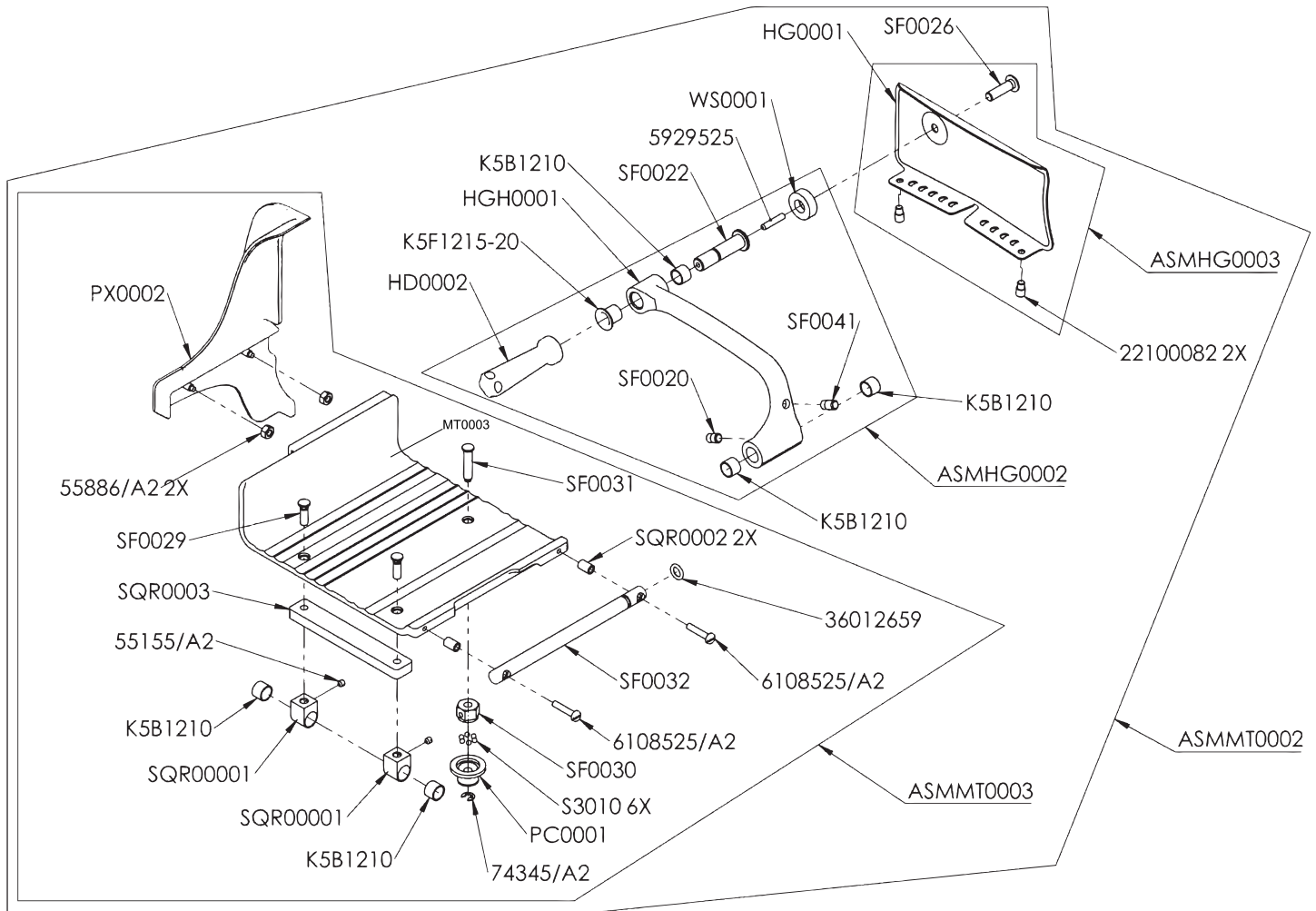
Model MS-IN-0250H-BK 47113



Parts Breakdown

Model MS-IN-0250H-R 47111

Model MS-IN-0250H-BK 47113



Parts Breakdown

Model MS-IN-0250H-R 47111

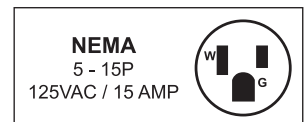
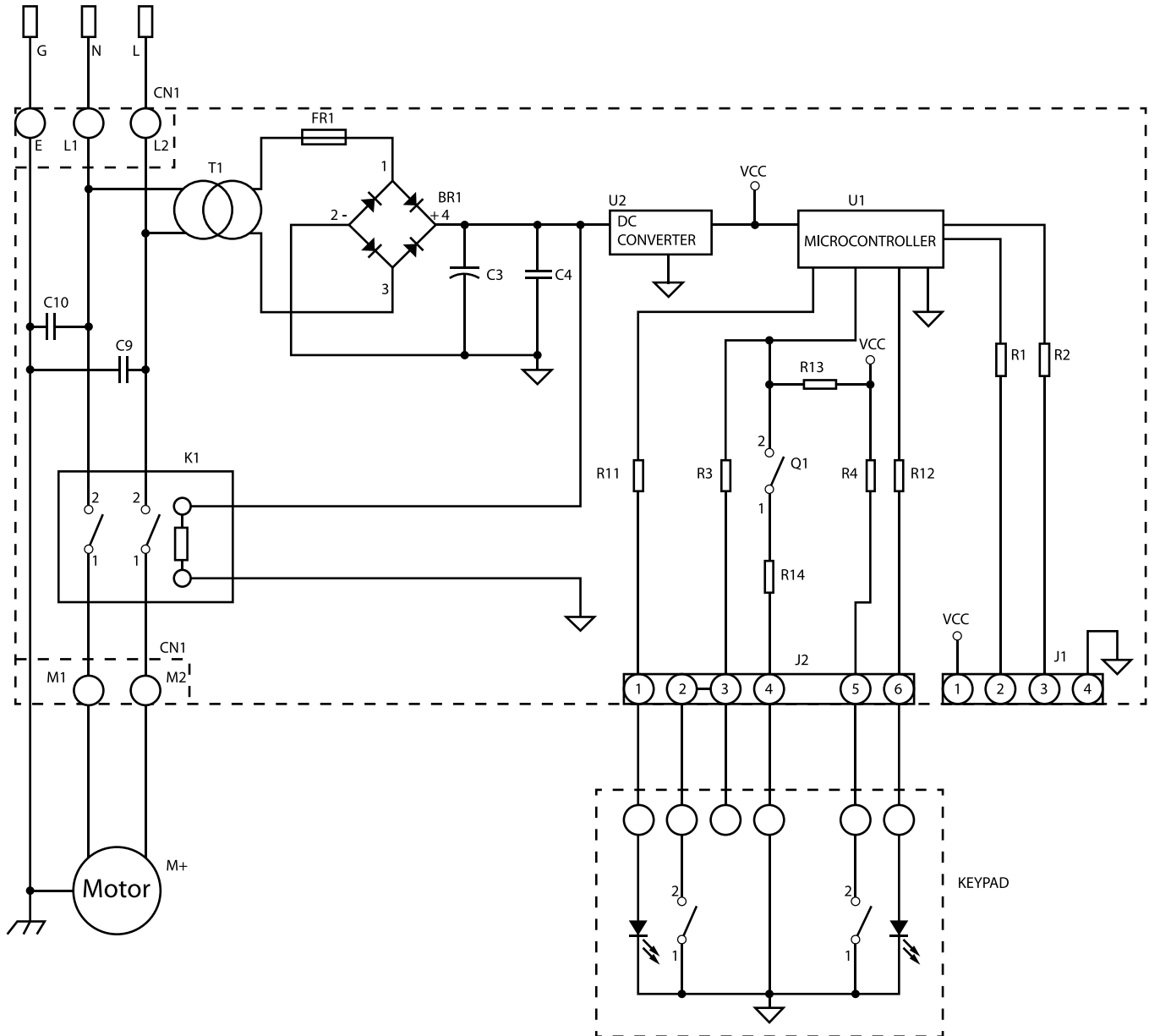
Model MS-IN-0250H-BK 47113

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG599	Nut M6 UNI 5588 for 47111, 47113	55886	AG625	Shim Ring for 47111, 47113	988G1016005	AG651	Bush for 47111, 47113	K5B1410
AG600	M6 Washer for 47111, 47113	65926	AG626	PCB+Switch + Switch Cable Extension for 47111, 47113	ASM0009	AG652	Bush for 47111, 47113	K5B1420
AG601	Washer for 47111, 47113	65936	AG627	Blade Cover Assembly for 47111, 47113	ASMBC0002	AG653	Gauge Plate/Slider Screw for 47111, 47113	KXSXSG1421
AG602	Washer EL.D6798 6 for 47111, 47113	67986	AG628	Handgrip Support Assembly for 47111, 47113	ASMHG0002	AG654	Special Washer HL for 47111, 47113	KX0SG1412
AG603	Self-Locking Nut M8 UNI7474 for 47111, 47113	74748	AG629	Homeline Pusher Assy for 47111, 47113	ASMHG0003	AG655	Wheel PC0001 for 47111, 47113	PC0001
AG604	Rubber Homeline Foot for 47111, 47113	117096	AG630	Complete Meat Table Assembly for 47111, 47113	ASMMT0002	AG656	Cable Tie for Capacitor for 47111, 47113	PC0004
AG605	Grub Screw M8x10 UNI 5927 for 47111, 47113	5927810	AG631	Meat Table Tray Assembly for 47111, 47113	ASMMT0003	AG657	Blade Ring for 47111, 47113	PU0004
AG606	Screw U5931 M4x20 Inox for 47111, 47113	5931516	AG632	USA - Motor Assembly for 47111, 47113	ASMMTR0002	AG658	Handle Gear Shaft for 47111, 47113	SF0003
AG607	Screw 4762 M6x16 - 16N for 47111, 47113	5931616	AG633	Assembly PCB for 47111, 47113	ASMPCB0008	AG659	Cam Shaft for 47111, 47113	SF0014
AG608	Screw M3x25 Galv. UNI 6109 for 47111, 47113	6109325	AG634	Pulley Assembly for 47111, 47113	ASMPU0002	AG660	Screw Support for 47111, 47113	SF0018
AG609	O-Ring 9x27 for 47111, 47113	36012659	AG635	Slice Deflector HL for 47111, 47113	ASMSD0001	AG661	Threaded Screw Support for 47111, 47113	SF0019
AG610	O-Ring for 47111, 47113	36012676	AG636	Belt for 47111, 47113	BT0002	AG662	Stabilizer Bar for 47111, 47113	SF0021
AG611	O-Ring 11x2 for 47111, 47113	3601265118	AG637	Capacitor US for 47111, 47113	CA0003	AG663	Cam Pin for 47111, 47113	SF0024
AG612	Blade 250 for 47111, 47113	3250.00X	AG638	Cam for 47111, 47113	CAM0001	AG664	Motor Spacer for 47111, 47113	SF0027
AG613	Nut UNI5588 M8 Inox for 47111, 47113	55888/A2	AG639	Power Cable US Type for 47111, 47113	CB0003	AG665	Round Bar for 47111, 47113	SF0033
AG614	Screw CEP/E UNI 5929 Inox M5x5 for 47111, 47113	592955/A2	AG640	Universal Cable for 47111, 47113	CB0010	AG666	Special Screw for Slice Deflector for 47111, 47113	SF0036
AG615	Screw TCEI M3x10 Inox U5931 for 47111, 47113	5931310/A2	AG641	B Cup SS HL for 47111, 47113	CP0001	AG667	Motor Spacer Long for 47111, 47113	SF0039
AG616	Screw TCCE UNI 5931 Inox M4x20 for 47111, 47113	5931420/A2	AG642	B Cap for 47111, 47113	CP0002	AG668	Gauge-Plate Shaft for 47111, 47113	SF0044
AG617	Inox Screw M6x25 for 47111, 47113	5933625/A2	AG643	Cover for 47111, 47113	CP0003	AG669	Bushes Support for 47111, 47113	SP0002
AG618	Screw U5933 M6x30 for 47111, 47113	5933630/A2	AG644	Side Cover Front Red CV0001 HL for 47111, 47113	CV0001	AG670	Support for 47111, 47113	SP0004
AG619	Inox Screw for 47111, 47113	6107420/A2	AG645	Homeline Back Cover for 47111, 47113	CV0002	AG671	Cam Pin Support for 47111, 47113	SP0005
AG620	Screw ISO 2009 - M3x16 - 16N for 47111, 47113	6109316/A2	AG646	Base Plate Homeline for 47111, 47113	ES0003	AG672	Spring 51mm for 47111, 47113	SPR002
AG621	Screw TPS/CACC. UNI 6109 Inox M4x10 for 47111, 47113	6109410/A2	AG647	Slide Extrusion for 47111, 47113	ES0005	AG673	Ass.Switch + Switch Cable Extension for 47111, 47113	SW0003
AG622	Screw TS UNI 6109 M5x12 Inox for 47111, 47113	6109512/A2	AG648	Gauge Plate for 47111, 47113	GP0003	AG674	Meat Table Spacer for 47111, 47113	TB0001
AG623	Screw TBCE M4x8 Inox UNI7380 for 47111, 47113	738048/A2	AG649	Handle Spur Gear for 47111, 47113	GR0001	AG675	Special Washer for 47111, 47113	WS0002
AG624	Ring UNI 7434-5 Inox for 47111, 47113	74345/A2	AG650	Handle 200 HD0001 HL for 47111, 47113	HD0001			

Electrical Schematics

Model MS-IN-0250H-R 47111

Model MS-IN-0250H-BK 47113





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.

