



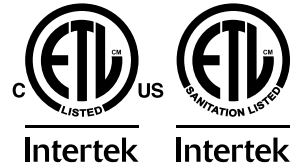
Bowl Cutters
Model FP-IT-0006, 0012
Items 47711, 47776
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 08/10/2023



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



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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 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

The symbols used in this manual are meant to draw the reader's attention to a set of points and operations that are potentially dangerous to the personal safety of operators or that entail the risk of damaging the machine. Do not operate the machine unless you are certain that you fully understand the instructions and guidelines highlighted in the notes.

IMPORTANT!

For the sake of clarity, some illustrations in this manual depict the machine or parts of it with the panels or

Safety and Warranty

casings removed. Do not use the machine under such conditions, but only if all of the guards are assembled correctly and are working perfectly. The manufacturer prohibits the reproduction, even partial, of this manual, and its contents may not be used for any purpose other than those explicitly authorised by the manufacturer. Any infringement will be prosecuted according to law.

STORAGE AND USE OF THE MANUAL

The purpose of this manual is to inform the users of the machine by means of texts and detailed illustrations of the rules and essential guidelines for transporting, handling, use and maintenance of the machine. Carefully read this manual before using the machine. Store it carefully near the machine, in a place that is easily and quickly accessible for any future reference. If the manual is lost or damaged, request a copy from your dealer or directly from the manufacturer. In the event of transfer of the machine, be sure to inform the manufacturer of the contact details and address of the new owner. The manual reflects the state of the art at the time the machine was introduced on the market and cannot be considered inadequate if updated versions are issued as a result of technological progress. Regarding the above, the manufacturer reserves the right to update the production and associated manuals without the obligation to update previous productions and manuals, unless in exceptional cases. In case of doubt, consult your nearest service centre or the manufacturer directly. The manufacturer is committed to continuously improving the state of the art of its product(s). For this reason, the manufacturer welcomes any suggestions from its customers that may help improve the machine and/or the manual. The machine was delivered to the user under the warranty conditions valid at the time of purchase. Please contact your supplier if you wish to receive clarifications or more information.

WARRANTY

Under no circumstances is the user authorised to tamper with the machine. Should you uncover malfunctions or flaws, contact the manufacturer. Any attempt to disassemble, modify or more generically tamper with any component of the machine by the user or by unauthorized personnel will result in the revocation of the declaration of conformity issued pursuant to EC Directive 2006/42, will invalidate the warranty and relieve the manufacturer of any liability for damages to persons and property caused by such attempts. The manufacturer shall also consider itself relieved of any responsibility in the following cases:

- Improper installation.
- Improper use of the machine by inadequately trained staff.
- Use of the machine contrary to the regulations/standards in force in the country of use.
- Lack of or negligent maintenance.
- Use of non-original spare parts and non-specific for the model.
- Total or partial lack of observance of the instructions.

DESCRIPTION OF THE MACHINE

The cutter in your possession is a simple machine with high performance and power output. Because it must be used to mince and mix food products, the components that may come in contact with the product have been carefully chosen to ensure the highest level of hygiene. The blades on all models are built in stainless steel AISI 420 to ensure longer durability and maximum hygiene.

Safety and Warranty

OPERATIONS FOR EMPTYING THE TANK:

- Set the circuit breaker upstream of the machine to "0".
- Turn the release knob on the lid counter-clockwise.
- Open the lid.
- Turn the lock knob of the blade holder.
- Remove the blade holder.
- Turn the tank counter-clockwise.
- Lift the tank.

The controls are placed in an easily accessible location and consist of two 24V buttons. Special care was applied when designing the machine to ensure that operators can perform cleaning tasks with ease, in particular thanks to the following constructional features:

- Simple removal of the propeller without the need for tools.
- All electrical parts manufactured according to a minimum degree of protection IP 56.

The models depicted in this manual were built in accordance with EC Directive 2006/42 as amended. In the event of an accident, no responsibility can be charged to the manufacturer if the machine has been altered or tampered with, if its safety guards have been removed or if the machine is used for purposes not intended by the manufacturer.

INTENDED USE

The machine was designed and built for shredding, mincing and mixing meat for sausages and vegetables. It must be used in professional environments and staff assigned to its use must be a skilled operator in the sector that must have read this manual carefully before using the machine. We recommend installing the cutter indoors, protected from weather and from strong fluctuations in temperature.

IMPORTANT!

The size of the product to be mixed must be such as to fit entirely in the tank and never exceed the weight of 4 Kg (for cutter 6) and of 8.5 kg (for cutter 12).

IMPROPER USE

The cutter must only be used for the purposes approved by the manufacturer; more specifically:

- Do not use the machine to mix foodstuffs other than meat or vegetables.
- Do not use the machine if it is not properly installed with all the safety guards intact and assembled correctly, in order to avoid the risk of severe personal injury.
- Do not access the electrical components without having previously cut-off power supply to the machine: doing so entails the risk electrocution.
- Do not process products in quantities exceeding the total capacity of the tank.
- Do not wear clothing that does not comply with the applicable accident prevention regulations. Consult your employer as to the applicable safety regulations and safety devices to be used.
- Do not start the machine if it is malfunctioning. Before using the machine, make sure that you have removed/solved any safety-threatening condition. If you notice any kind of malfunction or flaw, stop the machine and warn those responsible for maintenance.

Safety and Warranty

- Do not allow unauthorized personnel to perform operations on the machine. Urgent treatment in case of an accident caused by electric current requires first of all pulling the injured person away from the machine (as the person will have likely lost consciousness). This is a hazardous operation. The injured person in this case is an electric conductor: touch him means getting electrocuted. It is advisable to disconnect the contacts directly from the line valve or, if this is not possible, to move the victim using insulating materials (sticks of wood or PVC, fabric, leather, etc.). It is advisable to have medical staff intervene immediately and to hospitalise the victim.
- Do not use the machine in environments where there are gases in the atmosphere that involve a high chance of combustion.
- Do not perform any operation without prior authorisation.
- Follow the procedures given for maintenance and technical assistance.

MACHINE IDENTIFICATION

An exact description of the “Model”, the “Serial number” and the “Year of manufacture” will allow our customer service to provide quick and efficient responses. Please specify the machine model and the serial number whenever you contact our customer service. This information is printed on the rating plate (see Fig. 1.7.1. We suggest you keep track of the machine’s identification details by filing out the boxed frame shown below.

IMPORTANT!

Do not under any circumstances alter the data printed on the rating plate.

SAFETY GUARDS AND DEVICES

IMPORTANT!

Before starting the machine, make sure that the safety devices are in place and intact. Check for their presence and efficiency at the beginning of each work shift. If the safety devices are not installed and/or are inefficient, contact the maintenance manager.

1. Tool protective lid. The purpose of the lid is to prevent accidental contact of the hands with the tool. (Fig. 1.8.1).
2. Microswitches (Fig. 1.8.1).
 - 2a. Lid.
 - 2b. Tank (both installed).

IMPORTANT!

Do not under any circumstances tamper with the safety devices.

WARNING AND DANGER SIGNS/LABELS

IMPORTANT!

Do not intervene on the electrical components whenever the machine is connected to the electrical network. Doing so entails a serious risk of electrocution. Comply with the warnings indicated on the signs/labels. Failure to comply with the warnings may cause personal injury and even death. Make sure that the signs/labels are intact and clearly legible. If otherwise, re-attach or replace them.

Safety and Warranty

OPERATING POSITION

The correct position of the operator in order to work efficiently with the mixer is shown in Fig. 1.10.1.

ENVIRONMENTAL CONDITIONS

The machine is designed to operate in the following environmental conditions:

- Minimum ambient temperature: -5 °C.
- Maximum ambient temperature: +40 °C.
- Relative humidity: 50% at 40 °C.

LIGHTING

The place of installation of the mixer must have sufficient natural light and artificial lighting in accordance with the regulations/standards in force in the country of installation. In any case, the lighting must conform to the regulations/standards in force in the country where the machine is delivered and must not create hazardous reflections. The lighting should allow the operator to clearly read the control panels and identify the buttons to start/stop the machine.

VIBRATIONS

The machine does not transmit significant vibrations.

PROTECTIVE EQUIPMENT

No specific protective equipment is required. We recommend using safety rubber gloves that are suitable for processing foodstuffs.

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.

Safety and Warranty

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	FP-IT-0006	FP-IT-0012
Power	1 HP / 750 W	2 HP / 1400 W
Electrical	110-120V / 60Hz / 1	
Current	6.8A	12.6A
Bowl Capacity	10 lbs. / 4.5 kgs.	20 lbs. / 9.1 kgs.
RPM	1,680	
Dimensions	20.3" x 32.8" x 18.6" 516 x 832 x 473mm	23.1" x 35.5" x 20" 588 x 902 x 508mm
Packaging Dimensions	32" x 48" x 34" / 813 x 1219 x 864mm	
Weight	134 lbs. / 60.8 kgs.	156 lbs. / 70.8 kgs.
Packaging Weight	220 lbs. / 99.8 kgs.	240 lbs. / 108.9 kgs.
Item Number	47711	47776

Installation

TESTING, TRANSPORT, DELIVERY AND INSTALLATION

TESTING

The machine in your possession has been tested at our manufacturing plant in order to ensure its proper operation and adjustment. The testing process involves tests on material that is identical to the one the machine operator will use.

DELIVERY AND HANDLING OF THE MACHINE

All the material shipped to customers was carefully checked before delivering it to the carrier. Unless otherwise

Installation

agreed with the customer, or in the event of particularly expensive transport, the machine is packed on a wooden pallet, protected with cardboard and fastened with straps. The dimensions of the packing are shown in Fig. 3.2.1. Check the integrity of the packing when you receive the machine. If the packing is damaged, sign the transport docket, including the phrase: “Accepted with reservations...” and specifying the reason. If after opening the packing, you notice that certain components of the machine are damaged, file a claim with the carrier within three days from the date printed on the transport docket.

INSTALLATION SITE

IMPORTANT!

The site where you intend to install the machine must be solid and horizontal and the base must be sturdy enough to withstand its weight safely. In addition, the machine must have ample space around it (overall encumbrance), as shown in Fig. 2.4.1. This allows the operator greater manoeuvrability during work and will facilitate future maintenance. Provide sufficient lighting around the machine, in order to ensure proper visibility to the operator who is using the mixer.

INSTALLATION

Use a forklift or other similar equipment to handle the package, as the machine is supplied on a pallet protected with cardboard.

- Remove the two straps that hold the cardboard box fastened to the pallet.
- Remove the cardboard.
- Remove the cellophane wrapped around the machine and any other packing material inside.

PACKAGING DISPOSAL

Packing components like cardboard, nylon and wood are products comparable to solid urban waste, which makes them freely disposable. If the machine is delivered in countries where there are particular requirements for waste disposal, dispose of the packaging in accordance with the regulations/standards in force.

HANDLING THE MACHINE

Lift the machine with a forklift of suitable capacity. Check the stability and position of the load on the forks, especially along rough, slippery or tilted surfaces. During handling, keep the load as low as possible to ensure greater stability and visibility. Widen the forks to stabilise the grip as much as possible. At least two operators are required to manually handle the mixer.

ELECTRICAL CONNECTION

IMPORTANT!

Check that the power supply corresponds to the value shown on the machine identification plate. All tasks on electrical components must be carried out only by specialised personnel that is expressly authorised by the on-site manager in charge. Connect the machine to a network with efficient earthing.

SINGLE PHASE 110 VOLT-60 HZ MACHINE

In this set-up, the machine is supplied with a power cable with section 3 x 1.5 mm. This cable is connected to a single-phase three-pole plug. Fasten the cable to the single-phase power network (220V-50 Hz) with a magneto-thermal circuit-breaker (16 Amp). For machine set-ups with different voltages, please consult the

Installation

manufacturer (in these cases, the machine is supplied without a mains plug). If you need to stretch the power cable, use a cable of the same section as the one installed by the manufacturer.

Operation

CONTROLS AND INDICATORS

LIST OF CONTROLS AND INDICATORS (FIG. 4.1.1)

1. Start button (continuous).
 - Press the button to start the machine.
2. Stop button.
 - Press the button to stop the machine.

STARTING AND STOPPING THE MACHINE

CHECKING THE ELECTRICAL CONNECTION

Switch the circuit breaker installed upstream of the machine to "I". Press the start button ("1" Fig. 4.1.1), checking the direction of rotation of the tools (380 three-phase version). The blades must turn clockwise. If the direction of rotation is counter-clockwise, disconnect the machine from the power supply and contact the dealer nearest to you.

Note: in machines connected to a single-phase line and configured for this type of power supply, the correct direction of rotation is defined directly by the manufacturer.

CHECKING FOR PRESENCE AND EFFICIENCY OF SAFETY GUARDS AND DEVICES

1. Tool protective lid (Fig. 5.2.1). Visually check for the presence and integrity of the protective lid.
2. Microswitches (Fig. 5.2.1).
 - 2a. With machine running, turn the lid lock knob counter-clockwise: the machine must stop.
 - 2b. Remove the tank and try starting the cutter: the machine must not work. If it does when performing this operation, contact an authorised dealer or directly the manufacturer.

IMPORTANT!

In the case of absence, defects or incorrect adjustment of the casing, or in case of incorrect functioning of the safety devices listed above, turn the machine off and contact customer service to restore the machine to its original settings.

MACHINE START-UP

Turn the circuit breaker that supplies power to the machine from "0" to "1". Press start button "1" (Fig. 4.1.1), thus activating tool rotation.

Operation

MACHINE STOP

To stop the machine, press button “2” (stops the electric motor). Then, switch the circuit breaker installed upstream of the machine to “0”, thereby disconnecting the cutter.

USE OF THE MACHINE

PERSONS AUTHORISED TO OPERATE THE MACHINE

IMPORTANT!

Only authorised staff can intervene on the machine. Before using the machine, the operator must ensure that all guards are in place and that the safety devices are installed and efficient. Otherwise, turn the machine off and contact the person in charge of maintenance. Make sure there is sufficient lighting to allow proper visibility to the operator. Run the machine idle a couple of times with the assistance of qualified personnel, in order to familiarise with the machine enough to operate it safely.

OPERATING MODE OF THE CUTTER

To load products onto the cutter, the circuit breaker must be switched to “0” (off). The product to be minced must fit in the tank and must not exceed the maximum weight indicated in this manual. Close the lid (locking it by turning the knob counterclockwise) and start the machine.

EMPTYING AND CLEANING THE TANK

EMPTYING THE TANK

Turn off the machine, set the circuit breaker to “0” and detach the power plug.

- Rotate the lid release knob “1” counter-clockwise (Fig. 6.3.1).
- Raise the lid “2” (Fig. 6.3.2).
- Turn the lock knob of the blade holder “3” (Fig. 6.3.2).
- Remove the blade holder “4” (Fig. 6.3.2) from the shaft
- Turn the tank “5” counter-clockwise (Fig. 6.3.3) in order to release it from its seat.
- Lift and remove the tank.
- Proceed to empty out the tank by removing the shredded product.

CLEANING THE TANK

With the machine off, the circuit breaker set to “0” and the power plug detached, clean the tank.

- Rotate the lid release knob “1” counter-clockwise (Fig. 6.3.1).
- Raise the lid “2” (Fig. 6.3.2) and extract it from its seat.
- Turn the lock knob of the blade holder “3” (Fig. 6.3.3).
- Remove the blade holder from the shaft “4” (Fig. 6.3.3).
- Turn the tank “5” counter-clockwise (Fig. 6.3.4) in order to release it from its seat.
- Lift and remove the tank.
- The surface is now smooth and easy to clean. (Fig. 6.3.4).
- Proceed to thoroughly clean the machine and disinfect it if necessary.
- With a sponge soaked in water and neutral (pH 7) and non-toxic degreasing products, remove all processing residue from the machine and blades.

Do not use gasoline, solvents or other flammable liquids as detergents; instead, use authorised commercial

Operation

solvents (non-toxic solvents and non-flammable). Adapt the guards to be used when cleaning and disinfecting the machine based on the type of solvent. Follow the instructions of the cleaning products.

ASSEMBLING THE TANK

To assemble the tank, perform the procedure described in the previous paragraph in reverse order, paying attention to re-assemble the tank in its correct position.

- Insert the tank "5" (Fig. 6.3.8) in the drag plate.
- Turn the tank clockwise to lock it into place.
- Insert the blade holder "4" (Fig. 6.3.9) on the shaft.
- Tighten the lock knob of the blade holder "3" (Fig. 6.3.9).
- Lower the lid "2" (Fig. 6.3.9).
- Rotate the lid release knob "1" clockwise (Fig. 6.3.10).

DISASSEMBLING AND ADJUSTING THE BLADES

To disassemble the blade holder, proceed as follows:

- Switch off the machine, set the circuit breaker to "0" and remove the power plug
- Unlock the lid and lift it.
- Unscrew the knob "2" (Fig. 6.4.1).
- Remove the blade holder "3" (Fig. 6.4.1).
- Using two wrenches, unscrew the ring nut "4" (Fig. 6.4.2).
- Adjust the blades so that they are more or less level with the bottom of the tank, depending on the material you intend to introduce in the cutter.
- Now, clamp the blade holder and reposition it on the shaft.
- Lock the blade holder with the knob "2" (Fig. 6.4.1).
- Rotate the shaft by hand to check that the blades do not touch the bottom of the tank. If they do, repeat the adjustment.

Maintenance

IMPORTANT!

All maintenance and cleaning of the mixer should be performed only when the machine is stopped and with the plug disconnected from the power supply. The area where you perform maintenance operations must always be kept clean, dry and well-lit. Do not allow unauthorized personnel to perform operations on the machine. Do not access articulated, sharp and uncontrolled openings of the machine with the body, limbs or fingers, and without adequate protective equipment and guards (appropriate gloves, goggles, etc.) Do not use gasoline, solvents or other flammable liquids as detergents: instead, use authorised commercial solvents (non-toxic and non-flammable). Do not use compressed air to clean the machine. If you absolutely must use compressed air, protect yourself with goggles having side guards and limit the pressure to a maximum of 2 atm. (1.9 bar). Do not use open flames for lighting when performing inspections and maintenance on the machine.

Maintenance

INTRODUCTION

Good maintenance and proper use are essential requirements to ensure the efficiency and safety of the mixer. To ensure regular and constant operation and to avoid invalidation of the warranty, machine components must be replaced only with original spare parts.

CHECKS CARRIED OUT AT OUR MANUFACTURING PLANT

The manufacturer has conducted a number of tests on the machine in your possession, in order to ensure correct commissioning and include the necessary adjustments. In particular, the manufacturer has performed the following checks:

BEFORE COMMISSIONING:

- Control of the operating voltage of the machine: the voltage must be the same requested by the buyer.
- Checking for the presence of all the warning signs/labels and the rating plate with the technical specifications and serial number.
- Checking of tightness of all bolts and nuts.
- Compliance of the machine to the applicable regulations/standards and to the instructions provided in this manual.

WITH THE MACHINE IN OPERATION:

- Checking of the efficiency of the safety devices and guard; the machine must stop when the operator opens the grille.
- General operating control.
- Execution of repeated tests in order to verify the machine's set-up, according to the type of work it will be used for.

CHECKS AND INSPECTIONS TO BE CARRIED OUT DURING INSTALLATION

To make sure that the machine has not been damaged during transport or installation, make sure that you diligently perform the checks and inspections listed below:

BEFORE COMMISSIONING:

- Check that the voltage corresponds to the value shown on the machine identification plate.
- Check for the presence and integrity of the warning and danger signs/labels.
- Check the integrity of the power cable.
- Check that the safety devices, such as magnetic sensors, are intact.

CHECKS WITH MACHINE IN OPERATION:

- Check the efficiency of the safety guards and devices. These may have been damaged or impaired during transport.
- Perform a few test runs with products of the same size of the material you will then process.

ROUTINE CHECKS

To maintain the features and reliability of your machine consistent over time, you should perform additional

Maintenance

checks and inspections (besides those described hitherto) with the frequency listed below.

BEFORE EACH WORK SHIFT:

- Check the operation of the safety devices - daily.
- Check the integrity of the power cable.

IMPORTANT!

If the machine does not stop when you open the lid or in the event of other malfunctions, request the assistance of customer service.

AFTER EVERY WORK SHIFT:

- Thoroughly clean the machine by removing any processing residue.
- Remove, clean and replace the blades and tank.

CLEANING THE MACHINE

At the end of each work shift, thoroughly clean the machine and disinfect it if necessary.

- Stop the machine, switch the circuit breaker installed upstream of the mixer to "0" and detach the power plug.
- With a sponge soaked in water and neutral and non-toxic degreasing products, remove all processing residue from the machine.

Do not use gasoline, solvents or other flammable liquids as detergents; instead, use authorised commercial solvents (non-toxic solvents and non-flammable). Adapt the guards to be used when cleaning and disinfecting the machine based on the type of solvent. Follow the instructions of the cleaning products.

IMPORTANT!

The cutter has been designed and manufactured to process meat and vegetables; therefore, it is compulsory to use non-toxic and neutral detergents that are suitable to disinfect components used to process foodstuffs.

LUBRICATION

The transmission gearbox is greased for life and therefore does not have to be replaced from time to time.

REPLACEMENT OF SPARE PARTS

Contact your local dealer should you need to order spare parts. Do not use spare parts that are not original. Please remember that the machine must be assembled by qualified personnel only.

Troubleshooting

Malfunctions	Causes	Remedies
The machine does not start.	The circuit breaker is set to "0".	Turn the main switch to "1".
	The lid is not locked.	Lower the lid and turn the knob counterclockwise.
	The tank is missing.	Assemble the tank, fastening it correctly to the pull mechanism.
	The cutter's tank or lid microswitch is not working.	Contact customer service.
	The electric motor or the electrical board are defective.	Contact customer service.
	The buttons will not start the blades.	Contact customer service.

Figure Drawings

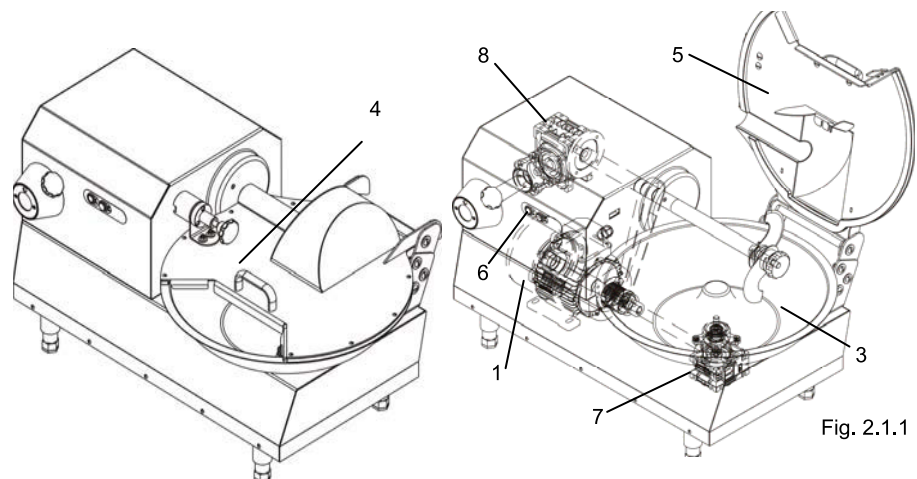
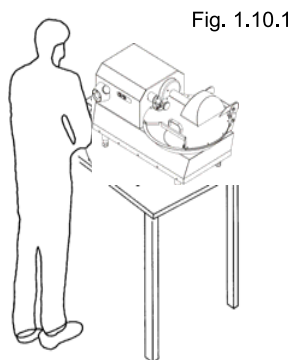
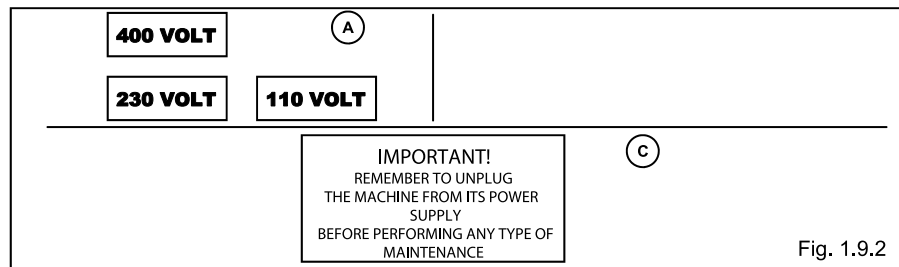
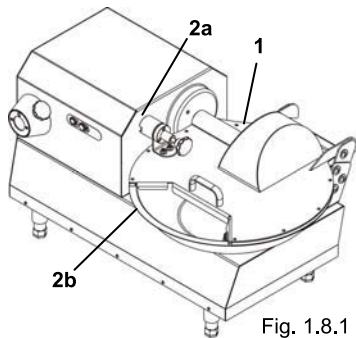


Figure Drawings

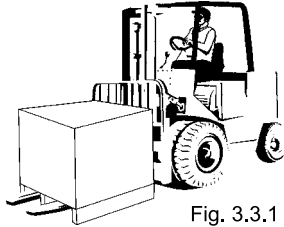


Fig. 3.3.1

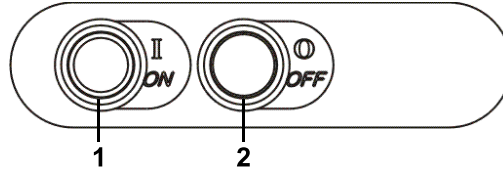


Fig. 4.1.1

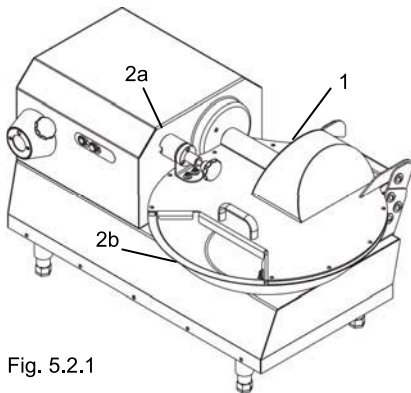


Fig. 5.2.1

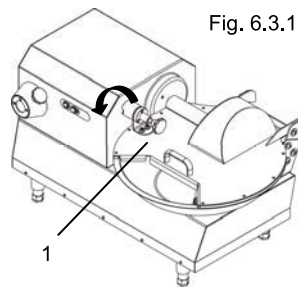


Fig. 6.3.1

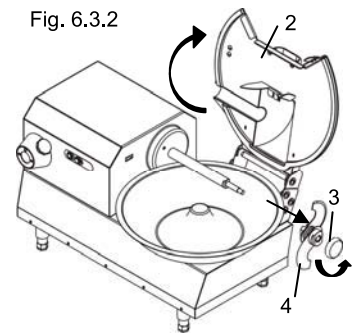


Fig. 6.3.2

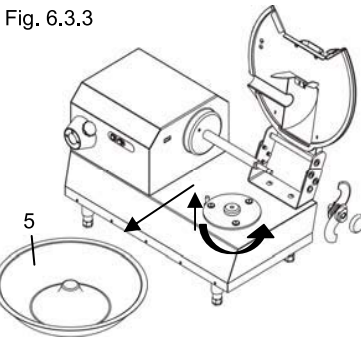


Fig. 6.3.3

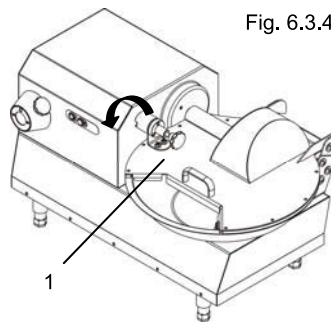


Fig. 6.3.4

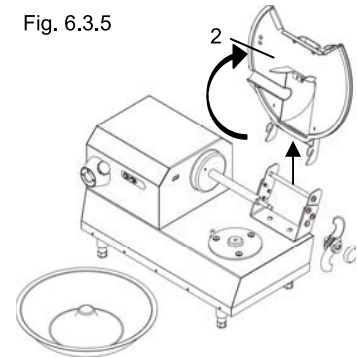


Fig. 6.3.5

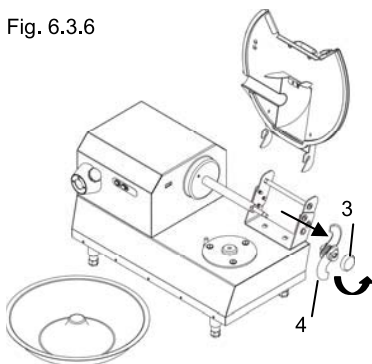


Fig. 6.3.6

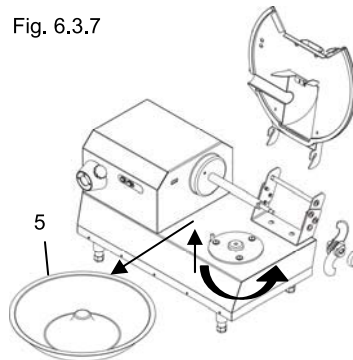


Fig. 6.3.7

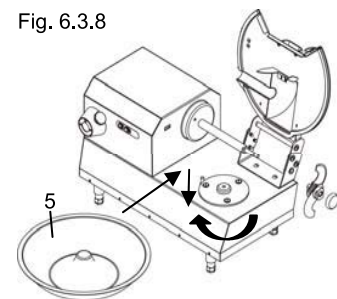
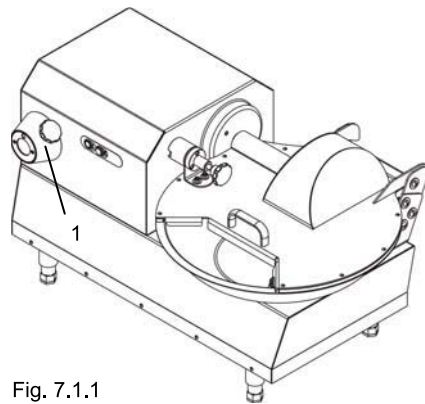
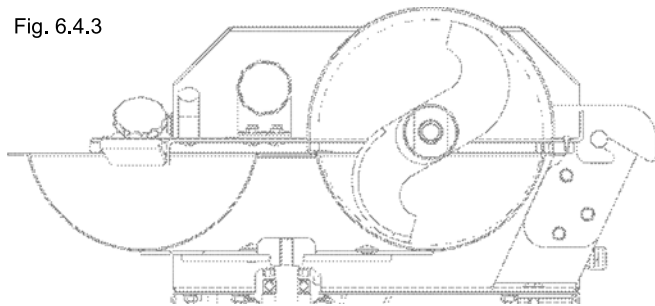
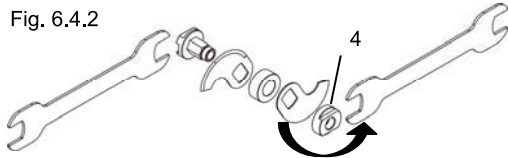
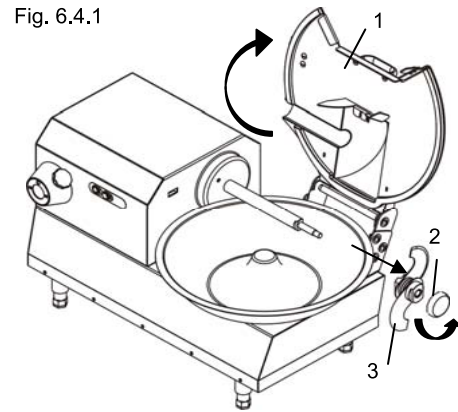
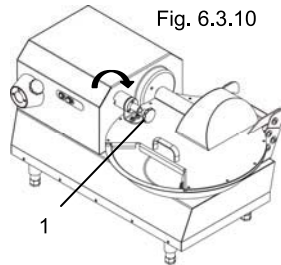
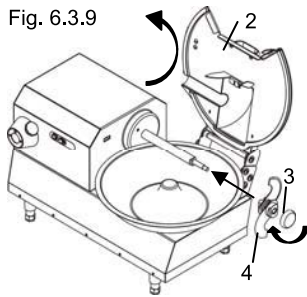


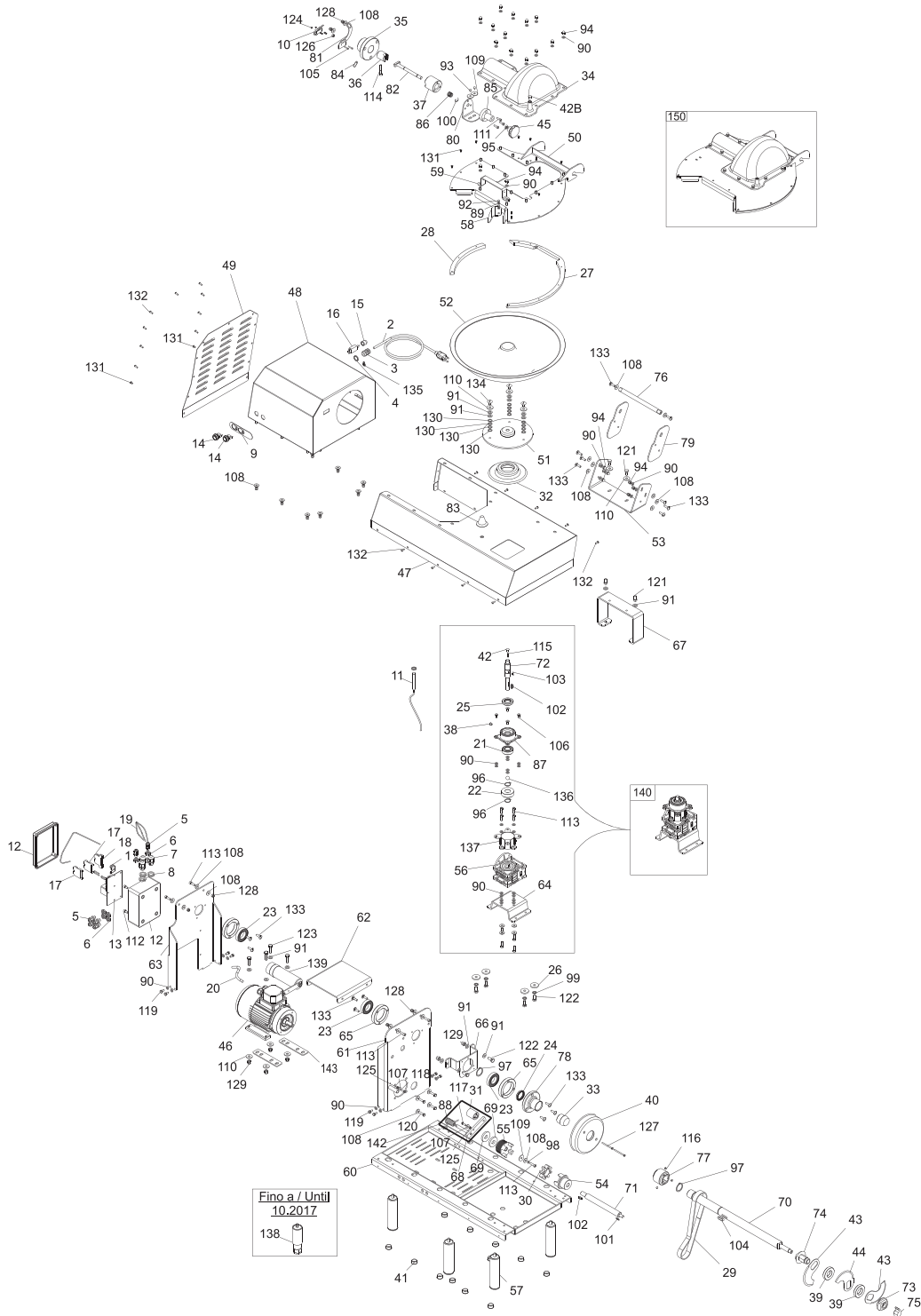
Fig. 6.3.8

Figure Drawings



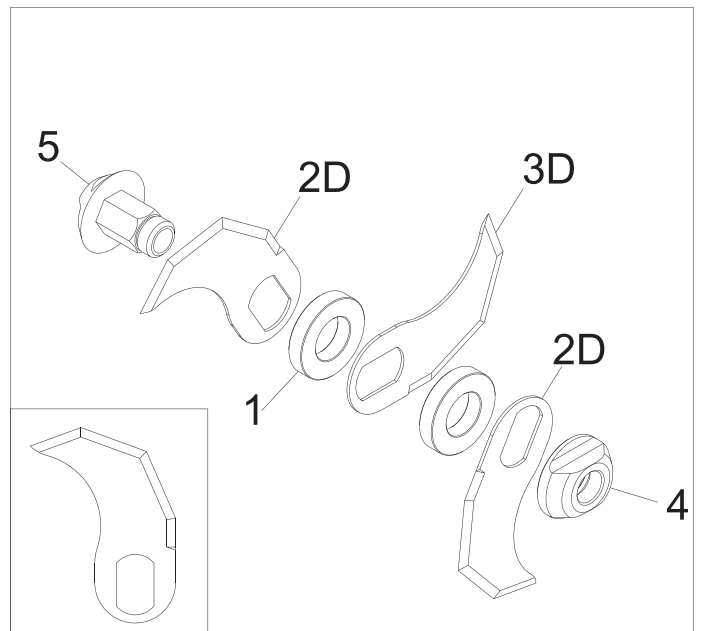
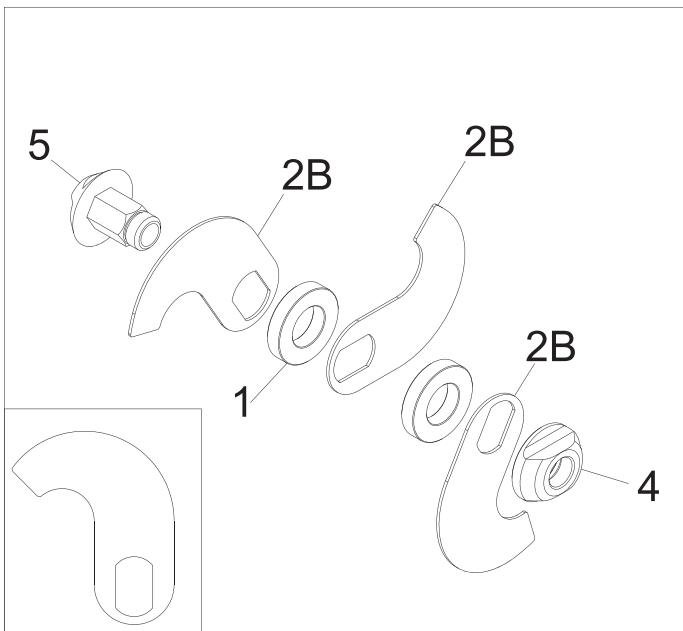
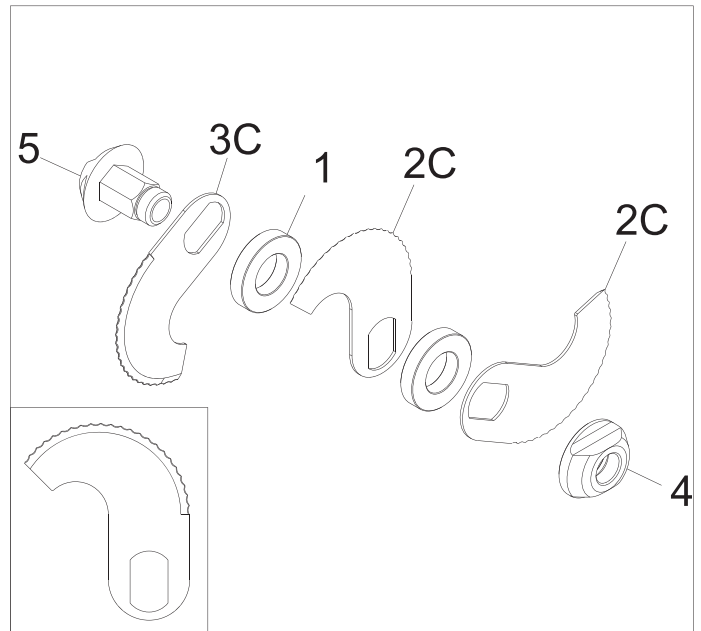
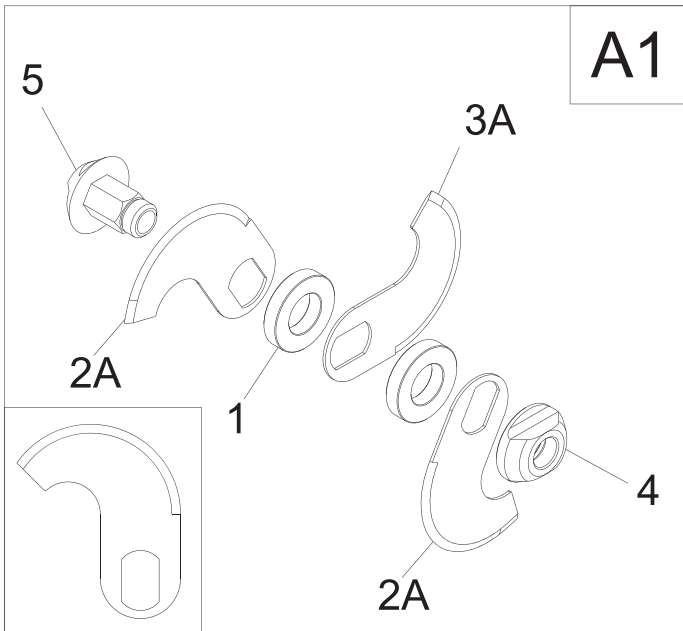
Parts Breakdown

Model FP-IT-0006 47711



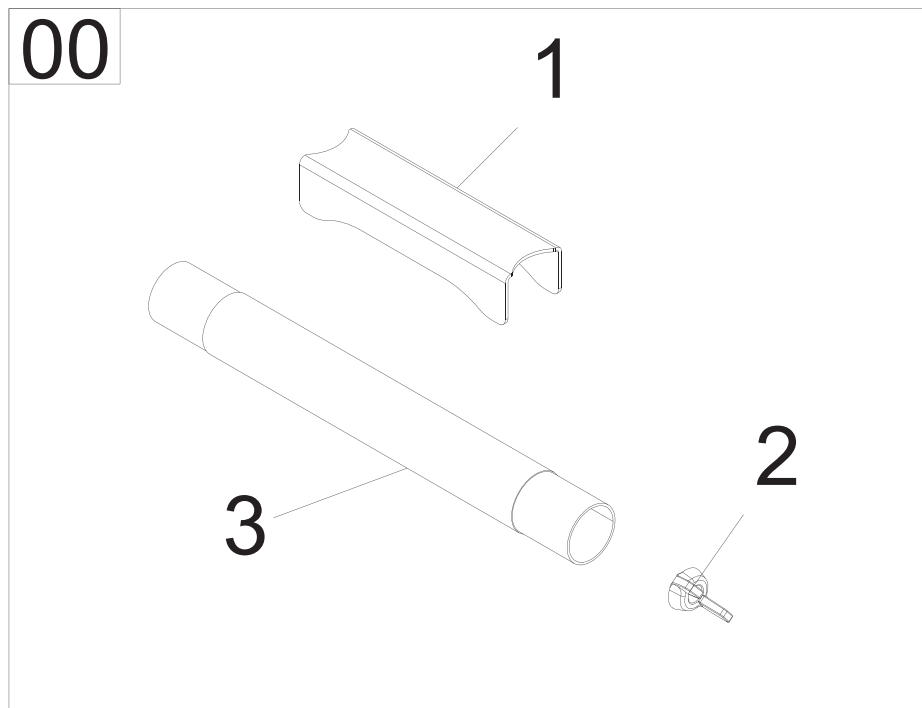
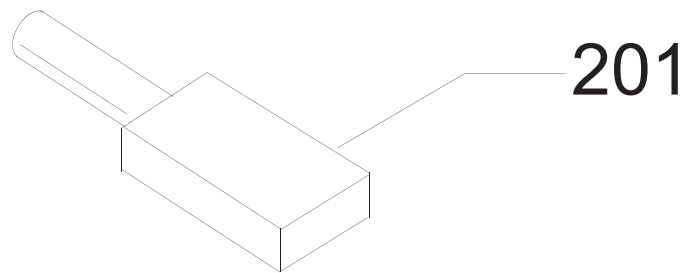
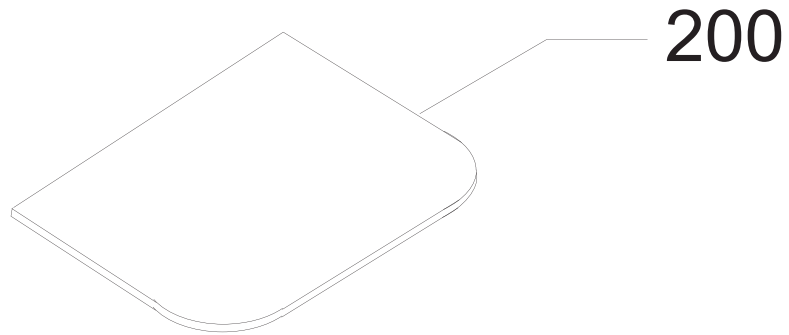
Parts Breakdown

Model FP-IT-0006 47711



Parts Breakdown

Model FP-IT-0006 47711



Parts Breakdown

Model FP-IT-0006 47711

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN426	Pipe+Key+Gallet Kit. M12 Cut.Ind for 47711	0	AM949	Cover Prot.Termico Monof UL CSA for 47711	15	AN466	Cut.Ind. Thermometer Hole Cap for 47711	42B
AN427	Colt. Aff. DX Std Cut.Ind. for 47711	02A, 43	AM950	Protettore Termic. Monof 10A UL CSA for 47711	16	79656	Knob for Fixing Container for 47711	45
AN428	Colt. Typing Cut.Ind. for 47711	02B	AN443	Siemens Clamp 8WA10111DH11 XUL for 47711	17	AN384	Mot. M71 HP 0.5 B34 4P 110/60 UL for 47711	46
AN429	Colt. Aff. Left Dent Cut.Ind. for 47711	02C	AN444	T. Earth Terminal Kombi Din Guide for 47711	18	AN467	Base Hull Cut.Ind. for 47711	47
AN430	Colt. Aff. DXSMUS. Cut.Ind. for 47711	02D	AN445	Cable AWG 1x20 for 47711	19	AN468	Fairing Cover Cut.Ind. for 47711	48
AN431	Colt. Aff. Double Std Cut.Ind. for 47711	03A, 44	AN446	Cable AWG 3x16 Style 20886 1000VAC 90C° for 47711	20	AN469	Rear Carter Cut.Ind. for 47711	49
AN432	Colt. Aff. DX Dent Cut.Ind. for 47711	03C	AN104	Ball Bearing PLD ING. 6004 LLU/5K for 47711	21	AN470	Cover Base Cut.Ind. UL CSA for 47711	50
AN433	Colt. Aff. Double SMUS. Cut.Ind. for 47711	03D	AN447	NBS KK20P Free Wheel Bearing for 47711	22	AN471	Tank Guide Plate Cut.Ind. for 47711	51
AN434	Dist. Colt D50 Pom-C NSF51 Cut.Ind. for 47711	1, 39	AN448	NKE 6006 2RS2.C3 Bearing for 47711	23	AN472	Full Tank USA Cut.Ind. for 47711	52
AE738	Din Guide Omega H.7mm L = 20mm for 47711	1	AN449	Anel.Ten. 30-40-5 Viton Single. Lab for 47711	24	AN473	Supp. Satin Cover Cut.Ind. for 47711	53
AN435	Bending Hub Lock Wrench Cut.Ind. for 47711	1	AN450	Anel.Ten. 20-42-7 Double Lip for 47711	25	AN474	Joint Cut.Ind. for 47711	54
37339	US Power Cord 110V for 47711	2	61610	Zinc Washer M8x30 H4 for 47711	26	AN475	Pulley Joint MC71 Cut.Ind. for 47711	55
AN436	Wing Nut Din 315 M12 for 47711	2	AN451	Long. Cover Gasket Pom-C NSF 51 Cut. Ind.C06 for 47711	27	AN476	Reduced. MNRV 030 B14 P56 I=100 for 47711	56
61604	Strain Relief + Nut for 47711	3, 7	AN452	Cover Gasket SX Pom-C NSF 51 Cut.Ind. C06 for 47711	28	AN477	Foot IX Fixed H=130mm Cut. UI for 47711	57
AN437	Polic. Tube 36x2 L=225.5 Cut.Ind.C06 for 47711	3	AN453	Rubber Belt 610 J8 Cut.Ind. for 47711	29	AN478	Stainless Steel Scraper for Cover UL Cut.Ind. for 47711	58
AN438	Ring Hub Knives Cut.Ind. for 47711	4, 73	AN454	Rubber Joint Cut.Ind. for 47711	30	AN479	Grip x Cover Handle UL for 47711	59
61603	Nut Ott.Nich.PG 11 for 47711	4	AN455	Complete Tenciding Roller. Cut.Ind. for 47711	31	AN480	Base Bottom. Hull Cut.Ind. for 47711	60
AN439	Knife Hub Cut.Ind. for 47711	5, 74	AN456	Flang.Cover Trac. Trascaca Cut. ETL for 47711	32	AN481	Front Frame Engine Support Cut.Ind. for 47711	61
62605	Plastic Cable Gland PG7 for 47711	5	AN457	Conical Cap for Pipe Flange Cut ETL for 47711	33	AN482	Sheet Metal C Joining Engine Sides Cut. Ind. for 47711	62
AG286	Plastic Nut PG 7 for 47711	6	AN458	Cover Cut.Ind.C06 for 47711	34	AN483	Post Cut.Ind.Chassis Engine Support for 47711	63
AG287	Plastic Nut PG 11 for 47711	8	AN459	Hollow Flange Micro Cap Cut.Ind for 47711	35	AN484	Omega Supp Red. Tank Cut.Ind. for 47711	64
AM948	Masch.2 Puls. Acc x Capsula Silic. for 47711	9	AN460	Cil. Unlock Intern. Cap M.Cod Cut.Ind for 47711	36	AN485	Flange Support Cusc Shaft Colt. Cut. Ind. for 47711	65
AN440	Micro MQS-210HA02AAK-01 Cut.Ind ETL for 47711	10	AN461	Cil. Micro Release Cover Cut.Ind for 47711	37	AN486	Omega Supp Flang.Tub H=45,5 Cut. Ind for 47711	66
AN441	Inductive Sensor 2C Cut.Ind. for 47711	11	AN462	Closure Cap Diam. Hole 7.9mm for 47711	38	AN487	Omega Zinc.Supp.Coperch.Cut.Ind. for 47711	67
AN351	Box GW 44276 UL-CSA 150x110x70 for 47711	12	AN463	Black PVC Shell for Shaft Colt. Cut.Ind for 47711	40	AN488	Cut.Ind. Belt Tensioner Support for 47711	68
AN442	Card TGSIR01 Transfer CL.2 UL 110/60 for 47711	13	AN464	Hole Cover Cap D.19 No CE Buttons for 47711	41	AN489	Joint Thickness H=6 MC71 Cut.Ind. for 47711	69
AN355	Stainless Steel Button MSM-19 UL Cut Ind for 47711	14	AN465	Cap Closed Diam.Hole 10mm SO IX for 47711	42	AN490	Knife Shaft Cut.Ind. for 47711	70

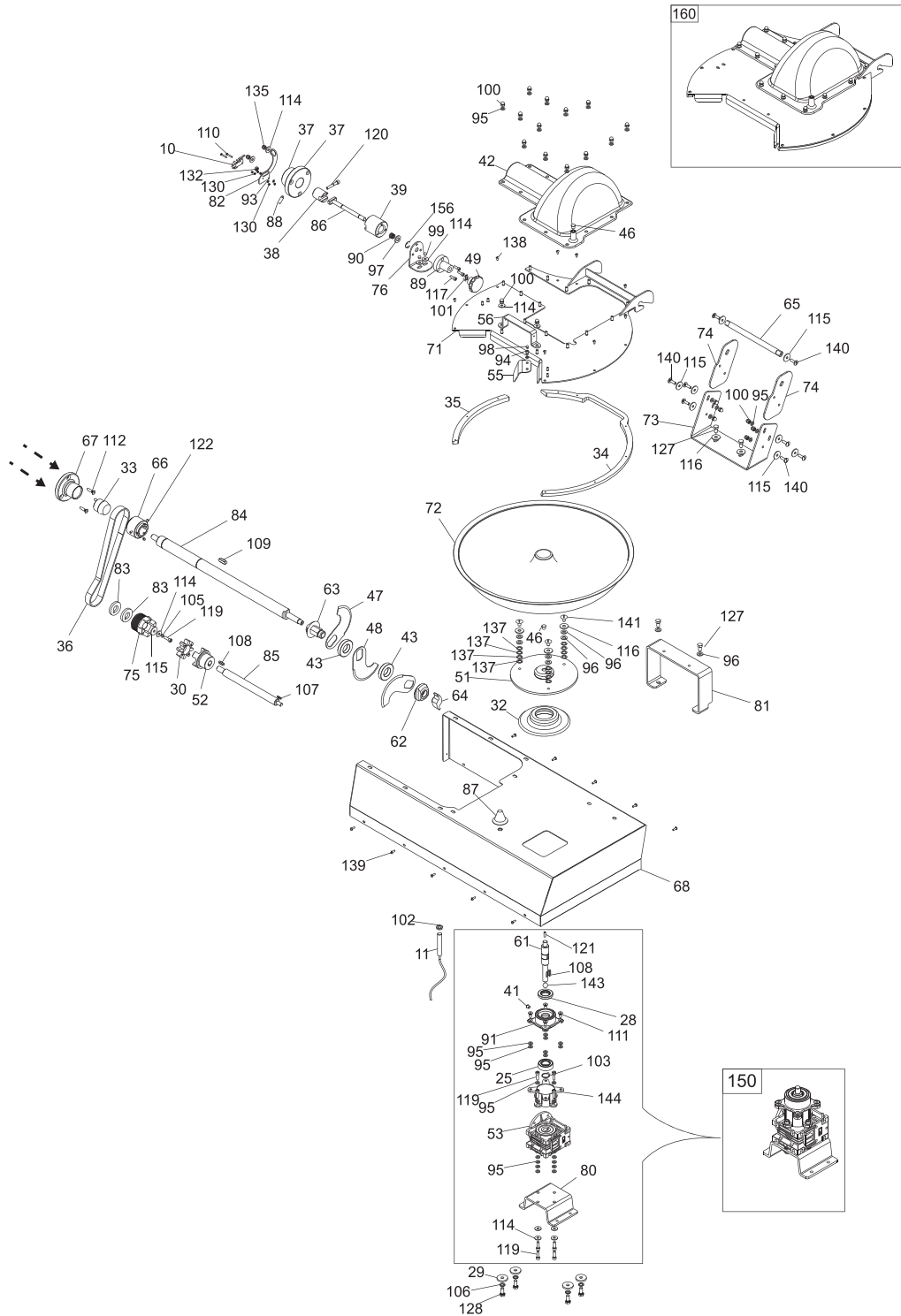
Parts Breakdown

Model FP-IT-0006 47711

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN491	Reducing Shaft Cut.Ind. for 47711	71	AN504	Retaining Rings DIN 471 D 30E for 47711	97	62663	X.Screw Din 933 M8x20 for 47711	122
AN492	Drive Shaft Tank Cut.Ind. for 47711	72	AN505	Washer Notch. Din 6798-A D 6E for 47711	98	69214	Screw TE Din 933 M8x30 T.F. for 47711	123
AN493	Gallet. M12 Stainless Steel Custom ETL Cut.Ind for 47711	75	69210	Indented Washer Din 6798-A D 8E for 47711	99	69215	Nut Din 934 M3 for 47711	124
AN494	Pin Support Cover Cut.Ind. for 47711	76	AN405	Radial Circlips Din 6799 M8 for 47711	100	AI403	Hex.Nut Din 934 M5 for 47711	125
AN495	Sup Pulley ø50 J12 Cut.Ind. for 47711	77	AN407	Din 6885/A 3x3x16 Tabs for 47711	101	AH106	Hex.Nut Din 934 M6 for 47711	126
AN496	Stainless Steel Flange Support Pipe Cut. Ind. for 47711	78	AN506	Din 6885/A 5x5x20 Tabs for 47711	102	AN512	Screw TSP- Din 963 M4x55 for 47711	127
AN497	Support Plate Cover Cut.Ind. for 47711	79	AN507	Din 6885/A 6x4x12 Tabs for 47711	103	62668	Self-Lock Nut ES Din 982 M6 High for 47711	128
AN498	Sheet Metal Release Support Cut.Ind. for 47711	80	62653	Feathers Din 6885 / A 8x7x28 for 47711	104	69216	Self Blocking Nut ES Din 982 M8 Upper for 47711	129
AN499	Support Micro UL Release Cover. Cut. Ind. for 47711	81	AN508	Screw TCB+ Din 7985 M3x20 for 47711	105	AN513	Thick Washer IX.Din 988 10x16x0,1 for 47711	130
AN500	Pin "T" Mic Release Cover Cut.Ind. for 47711	82	AH013	Flathead CSK Screw DIN 7991 M5x14 for 47711	106	69217	Screw Poeliers M4x8 for 47711	131
AN501	Conic Base Tube Sup Micr Hamb M TC for 47711	83	AN187	Washer Large Din 9021 D5x15 for 47711	107	66633	Screw Poeliers M4x12 for 47711	132
AN502	IX Ball Pressure/Spring App/16l M8 for 47711	84	62660	Washer F Wide Din 9021 D6x18 for 47711	108	AN514	Poeliers Screw M6x16 for 47711	133
61569	Boat Stop Crade for 47711	85	AH015	Washer F.Larga Din 9021 D6x24 for 47711	109	AN515	Poeliers Screw M8x12 for 47711	134
61571	Spring for 47711	86	AN410	Washer Din 9021 D8x24 for 47711	110	AN516	Ball Diam. 13.494 CT 8 VGS for 47711	136
AN503	Reducer Aluminum Flange ME-IP 10 MP Comp for 47711	87	AN509	Screw TCEI Din 912 M5x16 for 47711	111	AN517	Flange.Distance.Mot.Supp.CT 8 VGS for 47711	137
AN404	Belt Tensioner Spring X Cut.Ind./Int.Bis. Aut for 47711	88	69212	Screw TCEI Din 912 M6x12 for 47711	112	AN518	Adjustable Foot M8x20 Cut.Ind. for 47711	138
AH000	Washer Flat Din 125 D.4 for 47711	89	62661	Hex.Socket Head Cap Screw M6x20 for 47711	113	AN418	25 UF UL Capacitor for 47711	139
62643	Flat Washer Din 125 D6 for 47711	90	AN510	Headless Screw DIN913 M6x45 P.PN for 47711	114	AN519	Translated ABS. Single Bowl Cut.Ind. for 47711	140
62644	Flat Washer Din 125 D8 for 47711	91	69213	Screw without Head Din913 M4x16 P.PN for 47711	115	AN387	Ass. Belt Tensioner Cut.Ind./Int. for 47711	142
AN092	Cap Nut Din 1587 M4 for 47711	92	AN105	Grub Screw Din 916 M6x6 for 47711	116	AN520	Gasket Motor Foot EPDM/80 for 47711	143
62648	Blind Nut Din 1587 M5 for 47711	93	AH020	Screw TE Din 933 M3x16 T.F. for 47711	117, 118	60296	Bowl Scraper Red Colour for 47711	200
61583	Nut Din 1587 M6 for 47711	94	AN366	Screw TE Din 933 M6x12 T.F. for 47711	119	60297	Sharpening Stone Cutter for 47711	201
62652	Nut ES. Din 439 M10 Low for 47711	95	AN511	Screw TE Din 933 M6x25 T.F. for 47711	120	AN521	Ass. Hub Cut.Ind STD for 47711	A1
AH102	C-Clip.Retaining Din 471 D.20 Ext for 47711	96	62662	Screw TE Din 933 M8x16 T.F. for 47711	121			

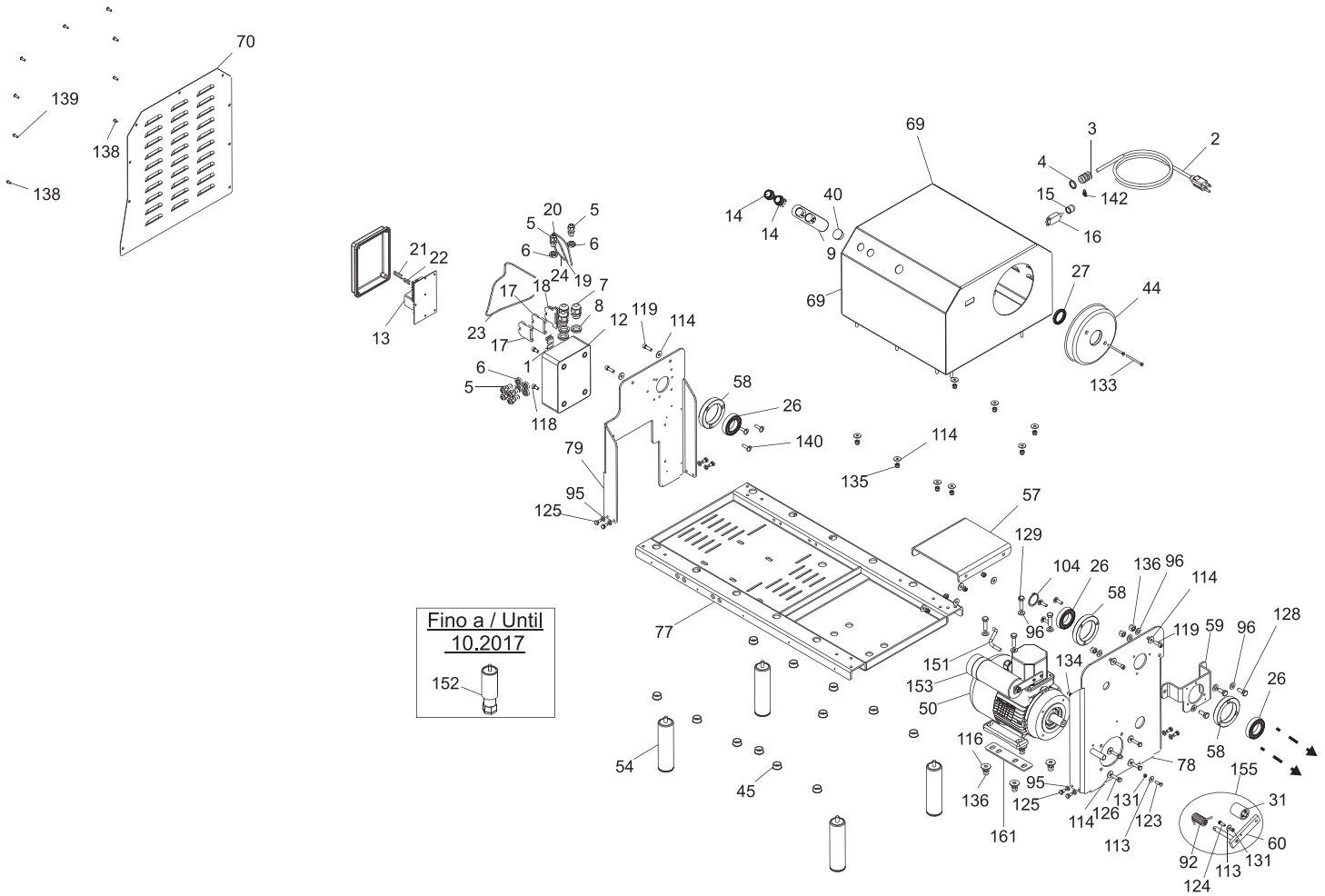
Parts Breakdown

Model FP-IT-0012 47776



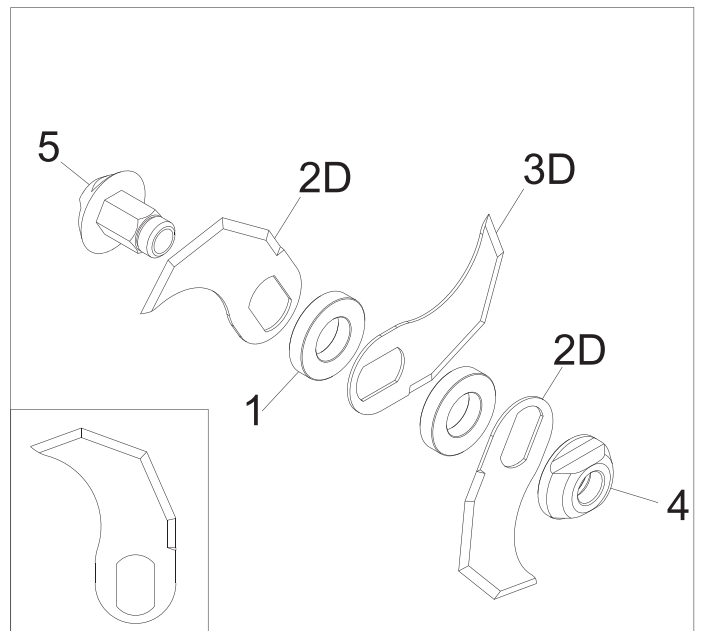
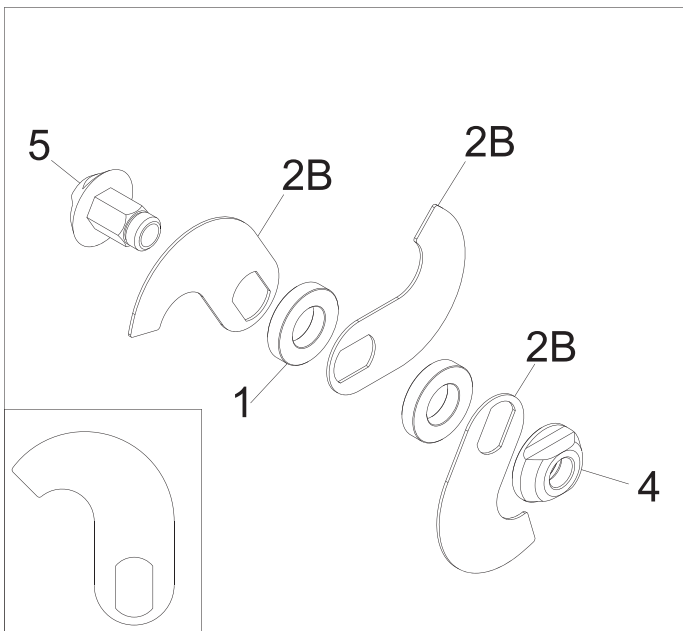
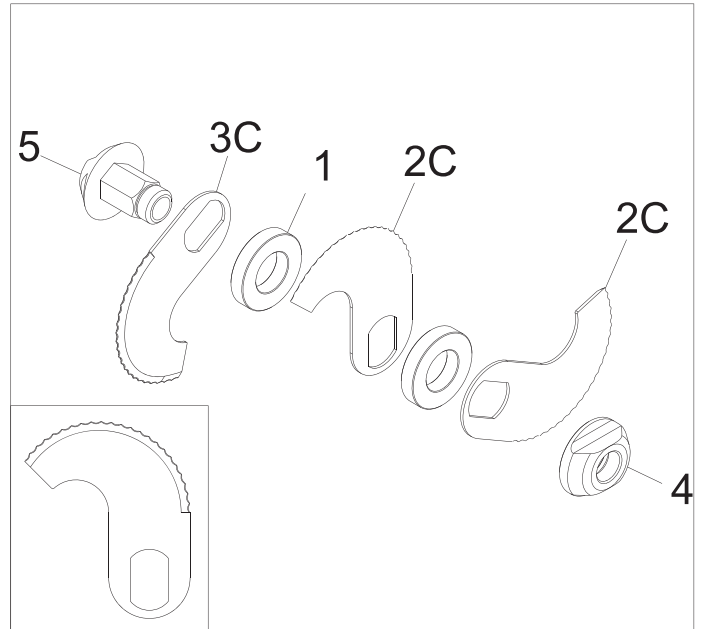
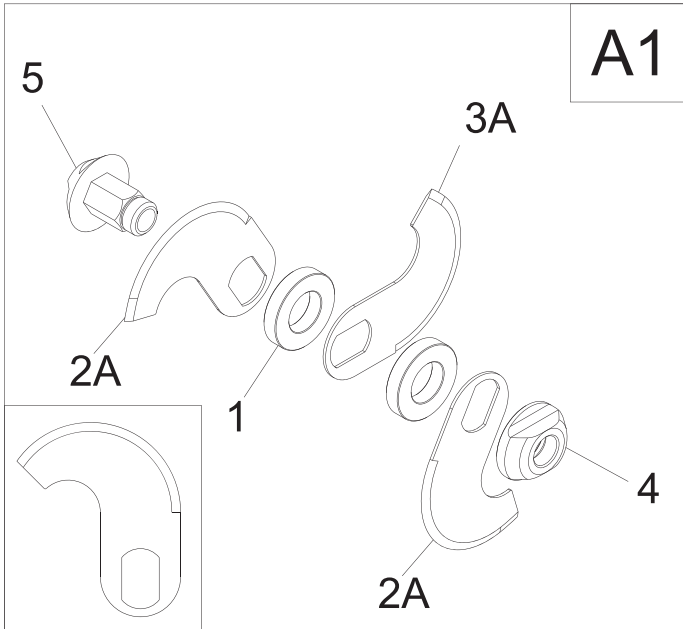
Parts Breakdown

Model FP-IT-0012 47776



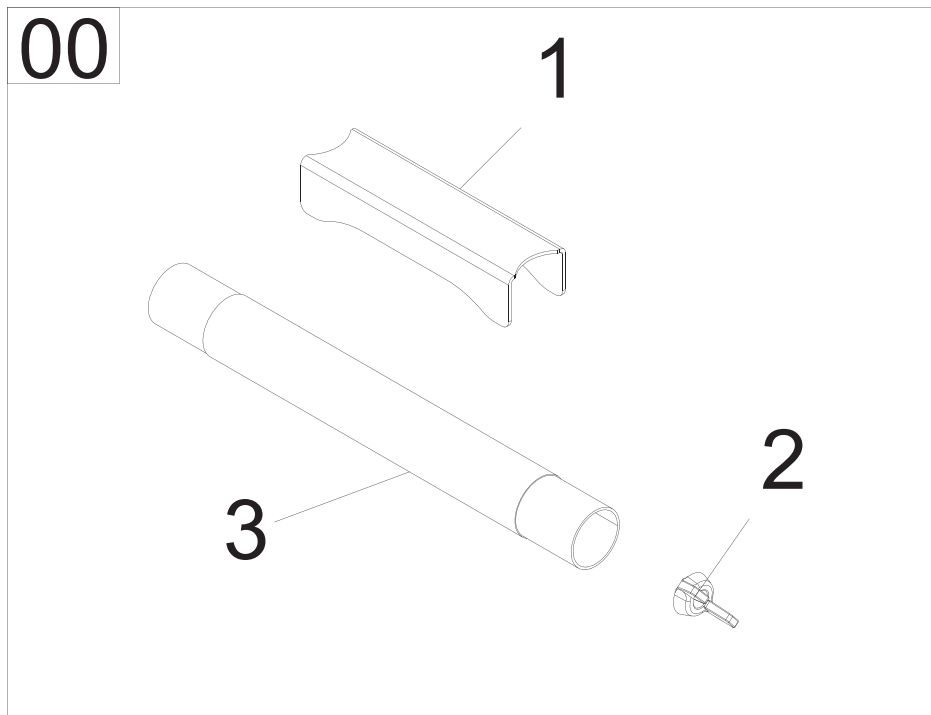
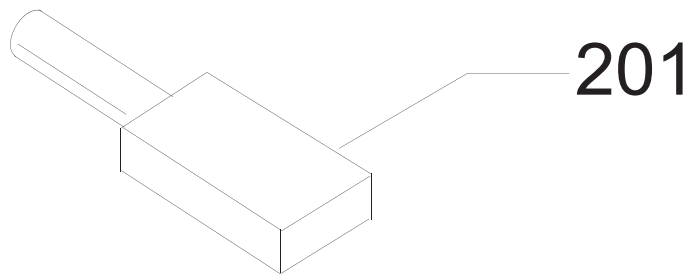
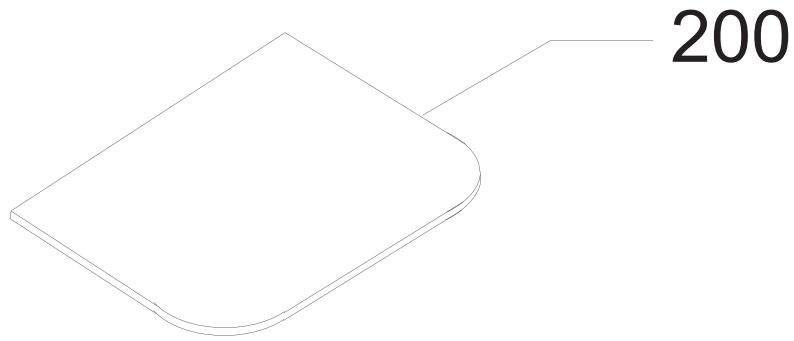
Parts Breakdown

Model FP-IT-0012 47776



Parts Breakdown

Model FP-IT-0012 47776



Parts Breakdown

Model FP-IT-0012 47776

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN522	Pipe+Key+Gallet Kit. M12 Cut.Ind for 47776	0	AN355	Stainless Steel Button MSM-19 UL Cut Ind for 47776	14	AN463	Black PVC Shell for Shaft Colt. Cut.Ind for 47776	44
AN523	Colt. Aff. DX STD Cut.Ind. for 47776	02A, 47	AM949	Cover Prot.Termico Monof UL CSA for 47776	15	AN464	Hole Cover Cap D.19 No CE Buttons for 47776	45
AN524	Colt. Typing Cut.Ind. for 47776	02B	AN531	Thermal Protection T11-211 14A for 47776	16	AN465	Cap Closed Diam.Hole 10mm SO IX for 47776	46
AN525	Colt. Aff. Left Dent Cut.Ind. for 47776	02C	AN443	Siemens Clamp 8WA10111DH11 XUL for 47776	17	AN466	Cut.Ind. Thermometer Hole Cap for 47776	46B
AN526	Colt. Aff. DXSMUS. Cut.Ind. for 47776	02D	AN444	T. Earth Terminal Kombi Din Guide for 47776	18	79656	Knob for Fixing Container for 47776	49
AN527	Colt. Aff. Double Std Cut.Ind. for 47776	03A, 48	AN532	Fror Cable 1x1.50 Gray N07V-K for 47776	19 - 22	AN539	Mot. M80 HP 1 B34 4P 110/60 UL for 47776	50
AN528	Colt. Aff. DX Dent Cut.Ind. for 47776	03C	AN533	Fror Cable 1x1.50 Gia/Ver N07V-K for 47776	23	AN471	Tank Guide Plate Cut.Ind. for 47776	51
AN529	Colt. Aff. Double Smus. Cut.Ind. for 47776	03D	AN445	Cable AWG 1x20 for 47776	24	AN474	Joint Cut.Ind. for 47776	52
AE738	Din Guide Omega H.7mm L = 20mm for 47776	1	AN104	Ball Bearing PLD ING. 6004 LLU/5K for 47776	25	AN476	Reduced. MNRV 030 B14 P56 I=100 C6 for 47776	53
AN435	Bending Hub Lock Wrench Cut.Ind. for 47776	1	AN448	NKE 6006 2RS2.C3 Bearing for 47776	26	AN477	Foot IX Fixed H=130mm Cut. UI for 47776	54
AN434	Dist. Colt D50 Pom-C NSF51 Cut.Ind. for 47776	1, 43	61596	Gasket 40-62-7 for Mincer for 47776	27	AN478	Stainless Steel Scraper for Cover UL Cut.Ind. for 47776	55
AN436	Wing Nut Din 315 M12 for 47776	2	AN450	Anel.Ten. 20-42-7 Double Lip for 47776	28	AN479	Grip x Cover Handle UL for 47776	56
AN344	Cable 3x14AWG+Plug UL 15A 125V 3MT for 47776	2	61610	Zinc Washer M8x30 H4 for 47776	29	AN482	Sheet Metal C Joining Engine Sides Cut. Ind. for 47776	57
AN530	Polic. Tube 36x2 L=255.7 Cut.Ind. for 47776	3	AN454	Rubber Joint Cut.Ind. for 47776	30	AN485	Flange Support Cusc Shaft Colt. Cut. Ind. for 47776	58
61604	Strain Relief + Nut for 47776	3, 7	AN455	Complete Tending Roller. Cut.Ind.	31	AN486	Omega Supp Flang.Tub H=45.5 Cut. Ind for 47776	59
61603	Nut Ott.Nich.PG 11 for 47776	4	AN456	Flang.Cover Trac. Trascaca Cut. for 47776	32	AN488	Cut.Ind. Belt Tensioner Support for 47776	60
AN438	Ring Hub Knives Cut.Ind. for 47776	4, 62	AN457	Conical Cap for Pipe Flange Cut ETL for 47776	33	AN492	Drive Shaft Tank Cut.Ind. for 47776	61
62605	Plastic Cable Gland PG7 for 47776	5	AN534	Long. Cover Gasket Pom-C NSF 51 Cut. Ind. for 47776	34	AN493	Gallet. M12 Stainless Steel Custom ETL Cut.Ind for 47776	64
AN439	Knife Hub Cut.Ind. for 47776	5, 63	AN535	Cover Gasket SX Pom-C NSF 51 Cut. Ind. for 47776	35	AN494	Pin Support Cover Cut.Ind. for 47776	65
AG286	Plastic Nut PG 7 for 47776	6	AN536	Rubber Belt 660 J8 Cut.Ind. for 47776	36	AN495	Sup Pulley ø50 J12 Cut.Ind. for 47776	66
AG287	Plastic Nut PG 11 for 47776	8	AN459	Hollow Flange Micro Cap Cut.Ind for 47776	37	AN496	Stainless Steel Flange Support Pipe Cut. Ind. for 47776	67
AM948	Masch.2 Puls. Acc X Capsula Silic. for 47776	9	AN460	Cil. Unlock Intern. Cap M.Cod Cut.Ind for 47776	38	AN540	Base Hull Cut.Ind. for 47776	68
AN440	Micro MQS-210HA02AAK-01 Cut.Ind ETL for 47776	10	AN461	Cil. Micro Release Cover Cut.Ind for 47776	39	AN541	Fairing Cover Cut.Ind. for 47776	69
AN441	Inductive Sensor 2C Cut.Ind. for 47776	11	AN537	Closure Cap Diam. Hole 22.3mm for 47776	40	AN542	Rear Carter Cut.Ind. for 47776	70
AN351	Box GW 44276 UL-CSA 150x110x70 for 47776	12	AN462	Closure Cap Diam. Hole 7.9mm for 47776	41	AN543	Cover Base Cut.Ind.C12 UL/CSA for 47776	71
AN353	Card TG-TFF01 110-220 60Hz UL for 47776	13	AN538	Cover Cut.Ind. for 47776	42	AN544	Full Tank USA Cut.Ind. for 47776	72



Parts Breakdown

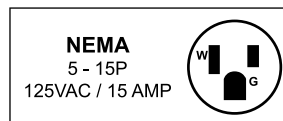
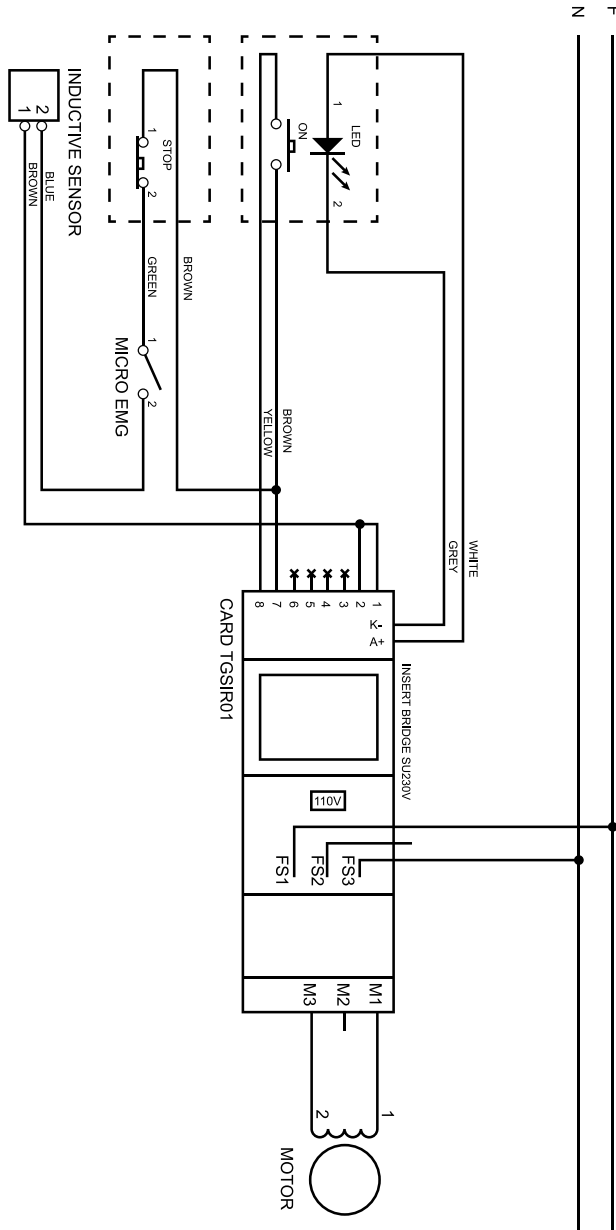
Model FP-IT-0012 47776

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN545	Supp. Satin Cover Cut.Ind. for 47776	73	61583	Nut Din 1587 M6 for 47776	100	62663	X.Screw Din 933 M8x20 for 47776	128
AN497	Support Plate Cover Cut.Ind. for 47776	74	62652	Nut ES. Din 439 M10 Low for 47776	101	69214	Screw TE Din 933 M8x30 T.F. for 47776	129
AN546	Pulley Joint MC80 Cut.Ind. for 47776	75	AN555	Nut EX. Din 439 M12x1 Low H4 for 47776	102	69215	Nut Din 934 M3 for 47776	130
AN498	Sheet Metal Release Support Cut.Ind. for 47776	76	AH102	C-Clip.Retaining Din 471 D.20 Ext for 47776	103	AH403	Hex.Nut Din 934 M5 for 47776	131
AN547	Base Bottom. Hull Cut.Ind. for 47776	77	AN504	Retaining Rings Din 471 D 30E for 47776	104	AH106	Hex.Nut Din 934 M6 for 47776	132
AN548	Front Frame Engine Support Cut.Ind. for 47776	78	AN035	Nut Ex. Uni 5587 M6 High for 47776	105	AN512	Screw TSP- Din 963 M4x55 for 47776	133
AN549	Post Cut.Ind. Frame Engine Support for 47776	79	69210	Indented Washer Din 6798-A D 8E for 47776	106	66634	Self-Locking Nut ES Din 982 M4 High for 47776	134
AN550	Omega Supp Red. Tank Cut.Ind.C12 for 47776	80	AN407	Din 6885/A 3x3x16 Tabs for 47776	107	62668	Self-Lock Nut ES Din 982 M6 High for 47776	135
AN551	Omega Zinc.Supp.Coperch.Cut.Ind. for 47776	81	AN506	Din 6885/A 5x5x20 Tabs for 47776	108	69216	Self Blocking Nut ES Din 982 M8 Upper for 47776	136
AN499	Support Micro UL Release Cover. Cut. Ind. for 47776	82	AN556	Din 6885/A 8x7x28 Tabs for 47776	109	AN513	Thick Washer IX.Din 988 10x16x0.1 for 47776	137
AN552	Joint Thickness H=6 MC80 Cut.Ind. for 47776	83	AN508	Screw TCB+ Din 7985 M3x20 for 47776	110	69217	Screw Poeliers M4x8 for 47776	138
AN553	Knife Shaft Cut.Ind. for 47776	84	AH013	Flathead CSK Screw Din 7991 M5x14 for 47776	111	66633	Screw Poeliers M4x12 for 47776	139
AN554	Reducing Shaft Cut.Ind. for 47776	85	AN557	Screw TSPEI Din 7991 M6x25 for 47776	112	AN514	Poeliers Screw M6x16 for 47776	140
AN500	Pin "T" Mic Release Cover Cut.Ind. for 47776	86	AN187	Washer Large Din 9021 D5x15 for 47776	113	AN515	Poeliers Screw M8x12 for 47776	141
AN501	Conic Base Tube Sup Micr Hamb M TC for 47776	87	62660	Washer F Wide Din 9021 D6x18 for 47776	114	AN516	Ball Diam. 13.494 CT 8 VGS for 47776	143
AN502	IX Ball Pressure/Spring App/16l M8 for 47776	88	AH015	Washer F.Larga Din 9021 D6x24 for 47776	115	AN517	Flange.Distance.Mot.Supp. CT 8 VGS for 47776	144
61569	Boat Stops Crade for 47776	89	AN410	Washer Din 9021 D8x24 for 47776	116	AN558	Translated Abs. Single Bowl Cut.Ind. for 47776	150
61571	Spring for 47776	90	AN509	Screw TCEI Din 912 M5x16 for 47776	117	AN446	Cable AWG 3x16 Style 20886 1000VAC 90C° for 47776	151
AN503	Reducer Aluminum Flange ME-IP 10 MP Comp for 47776	91	69212	Screw TCEI Din 912 M6x12 for 47776	118	AN518	Adjustable Foot M8x20 Cut.Ind. for 47776	152
AN404	Belt Tensioner Spring x Cut.Ind./Int.Bis. Aut for 47776	92	62661	Hex.Socket Head Cap Screw M6x20 for 47776	119	AN559	40 UF UL Capacitor for 47776	153
69209	Washer Din 125 D3 for 47776	93	AN510	Headless Screw DIN913 M6x45 P.PN for 47776	120	AN387	Ass. Belt Tensioner Cut.Ind./Int. for 47776	155
AH000	Washer Flat Din 125 D.4 for 47776	94	69213	Screw without Head DIN913 M4x16 P.PN for 47776	121	69210	Indented Washer Din 6798-A D 8E for 47776	156
62643	Flat Washer Din 125 D 6 for 47776	95	AN105	Grub Screw DIN 916 M6x6 for 47776	122	AN560	Ass. Cover x CE Cut.Ind. for 47776	160
62644	Flat Washer Din 125 D 8 for 47776	96	AH020	Screw TE Din 933 M3x16 T.F. for 47776	123, 124	AN520	Gasket Motor Foot EPDM/80 for 47776	161
62645	Flat Washer Din 125 D 10 for 47776	97	AN366	Screw TE Din 933 M6x12 T.F. for 47776	125	60296	Bowl Scraper Red Color for 47776	200
AN092	Cap Nut Din 1587 M4 for 47776	98	AN511	Screw TE Din 933 M6x25 T.F. for 47776	126	60297	Sharpening Stone Cutter for 47776	201
62648	Blind Nut Din 1587 M5 for 47776	99	62662	Screw TE DIN 933 M8x16 T.F. for 47776	127	AN561	Ass. Hub Cut.Ind C12 STD for 47776	A1

Electrical Schematics

Model FP-IT-0006 47711

Model FP-IT-0012 47776





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OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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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.

