



Bowl Cutter
Model FP-IT-0004
Item 10832
Instruction Manual



Revised - 04/26/2023



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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 following mechanical safety devices have been applied:

- Protection of transparent plastic material.

The following electrical safety devices have been applied:

- Start up with start/stop button that must be pressed again to restart the machine after an outage.
- Magnetic cutout on the transparent lid preventing machine startup when the lid is open.
- Cutout switch below the vessel preventing machine from starting without positioning the vessel.



Safety and Warranty

Correct functioning and full compliance to the intended service depends on the correct application of the instructions contained in this manual. The manufacturer waives any liability, either direct or indirect; deriving from:

- Failure to observe the instructions contained herein.
- Entrusting the machine to non-trained personnel.
- Failure to use this machine in according to the norms currently in force in the country of installation.
- Unauthorized alterations or repair.
- Use of non original accessories and spare parts.

NOTE: THESE BOWL CUTTERS ARE NOT IDEAL FOR MAKING LARGE BATCHES OF HUMMUS.

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

This machine is composed by a base supporting a vessel containing two rotary blades secured to a spindle. The products are minced or mashed according to the length of time the blades are allowed to rotate.

Technical Specifications

All the components of this machine are made from polished and anodized aluminum, from stainless steel and from food-compatible plastic material.

The blades are driven by an electric motor which is ventilated, while movement transmission is entrusted to a longitudinally grooved belt.

The cutter is started and stopped by means of a button connected to an auxiliary control circuit preventing accidental startup after an outage.

Model	FP-IT-0004
Power	0.5 HP / 0.37 kW
Bowl Capacity	3.3 L / 3.5 QT
Bowl Filling Level	1.4 L / 1.5 QT
RPM	2600
Electrical	110-120V / 60Hz / 1
Weight	22 lbs. / 10 kgs.
Packaging Weight	23 lbs. / 10.4 kgs.
Dimensions	15.8" x 13" x 11" / 400 x 330 x 279mm
Packaging Dimensions	18" x 12" x 13" / 457 x 305 x 330mm
Item Number	10832

Installation

Place the machine on a suitably plane, smooth and dry surface sufficiently strong to support the machine weight. Install near an outlet complying to local regulations.

Before completing the connections, check that the mains correspond to the data shown on the plate.

Operation

- To start the machine, press the green button.
- Insert the food to mince through the special opening on the lid.
- Take into account that prolonged use will mash the products.
- After completion, open the lid by turning the knob on the horizontal bar by $\frac{1}{4}$ turn to the left, and pull up the bar.
- Take the blade holding pin away then remove the vessel from its seat.

Maintenance

For good mincing performances, the blades must be sharp. If necessary, have them sharpened by a specialized person. This machine does not require any further lubrication. Should the machine make any unusual noise after a certain period of time, this may be due to a loosening of the belt. Screw the belt-tightener on the side of the motor under the base.

CLEANING THE CUTTER

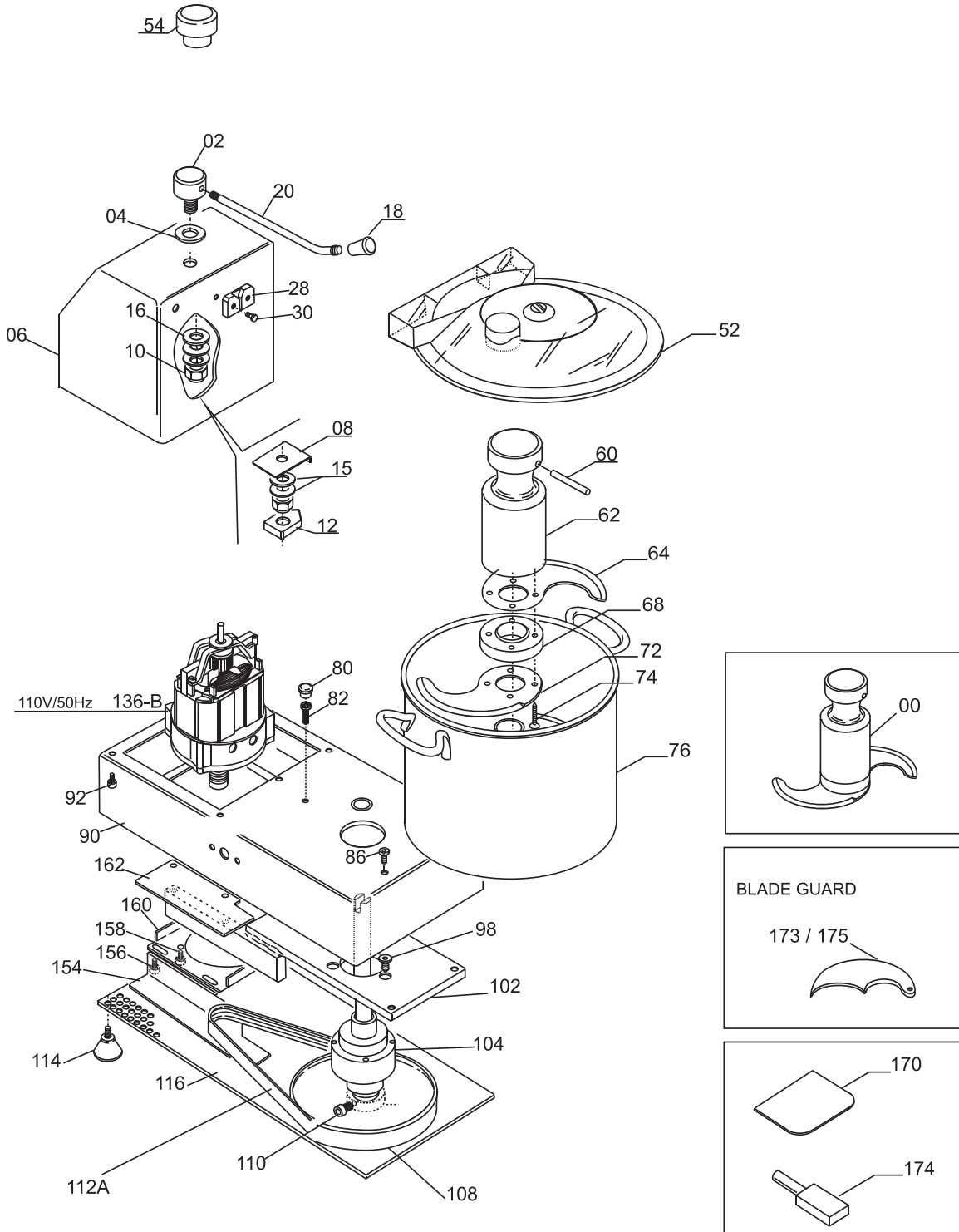
The cutter must be carefully cleaned at least once a day or more often as necessary. Always wear scratch proof protection gloves. To clean the machine use only a cloth soaked in water and non-lathery detergent for dishes with pH at 7-8 and at least at + 30°C.

REASSEMBLING THE CUTTER

Insert the vessel by inserting its small pin in the relevant seat. Insert the blade holder pin in its seat. Pull down the lever by turning the knob by $\frac{1}{4}$ turn to the right to secure the lid to the vessel.

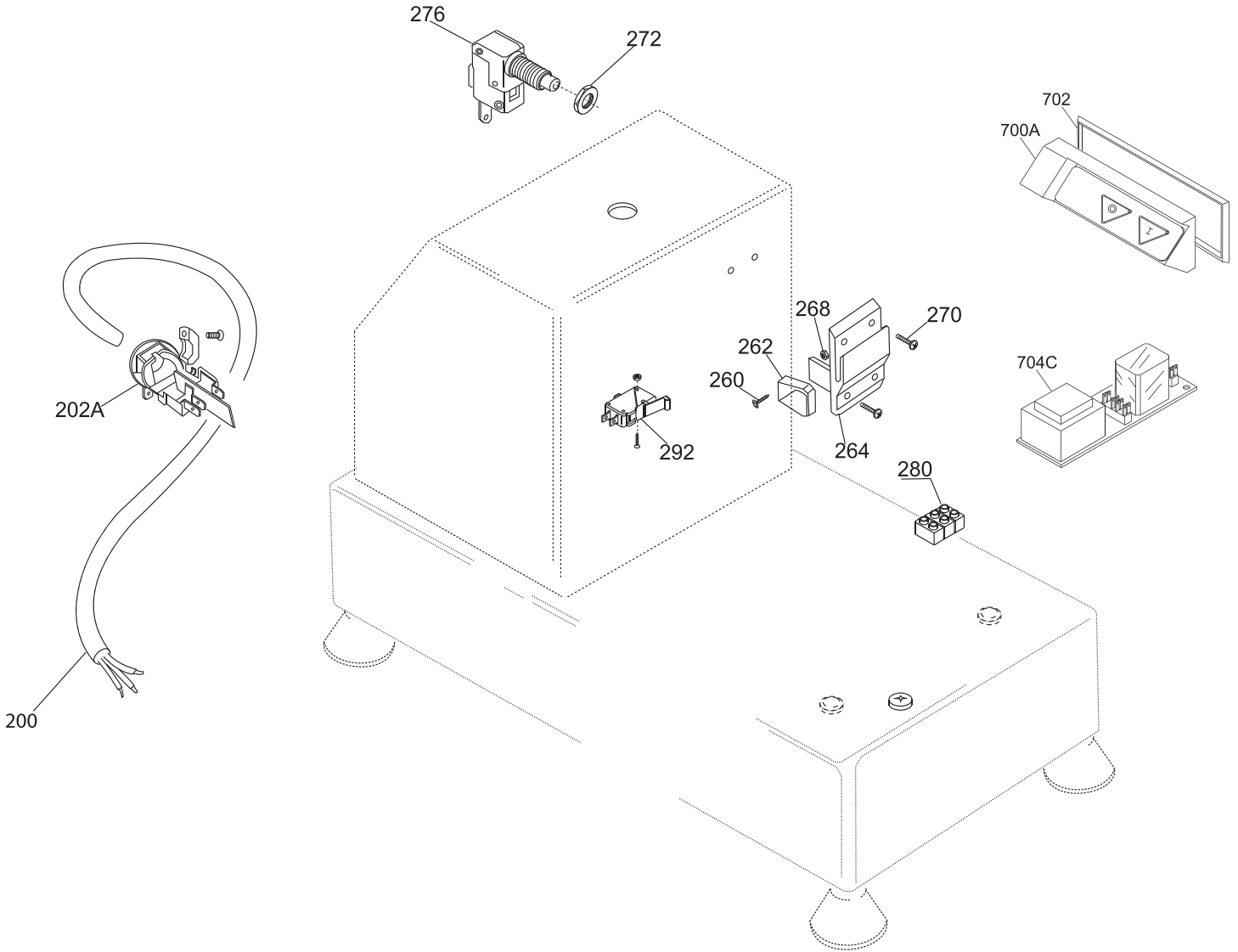
Parts Breakdown

Model FP-IT-0004 10832



Parts Breakdown

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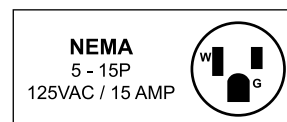
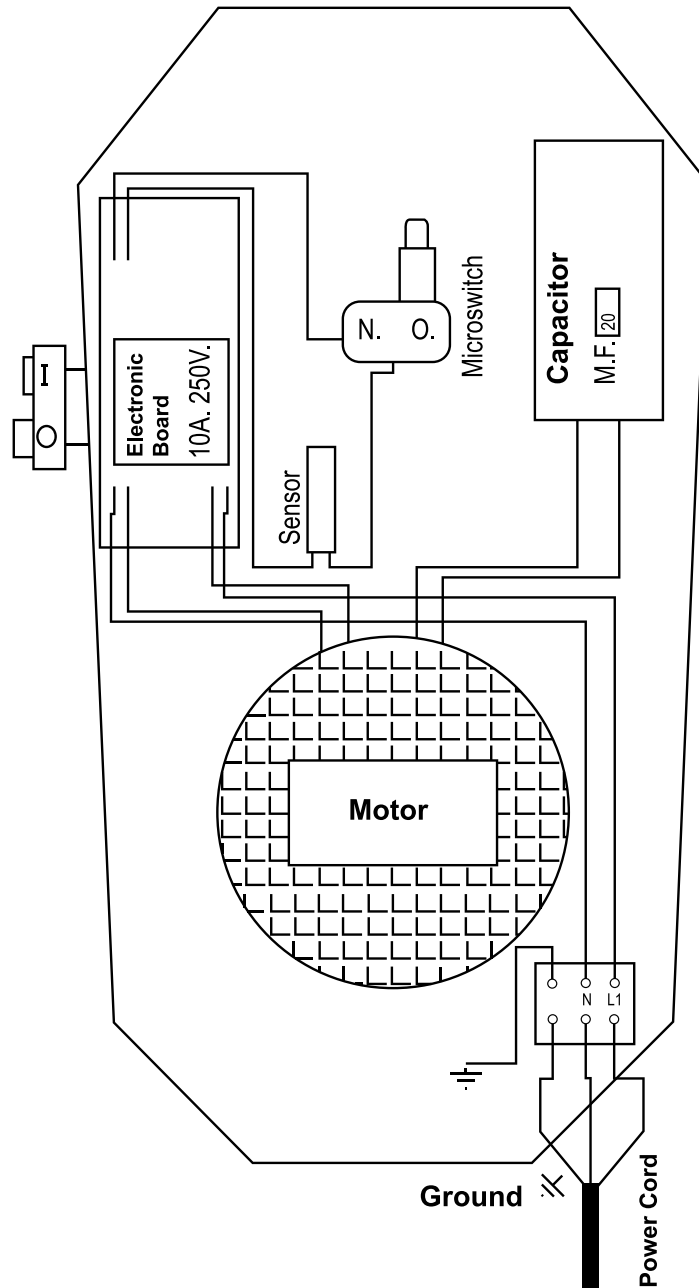
Parts Breakdown

Model FP-IT-0004 10832

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
61572	Shaft with Regular Knives for 10832	00	37157	Knives Spacer for 10832	68	31308	Upper Blade Guard Red for 10832	173
37147	Rod Holder Pin for 10832	02	19349	Lower Knife for 10832	72	60297	Sharpening Stone Cutter for 10832	174
37148	Clutch Washer for 10832	04	61575	Blade Holder Screw for 10832	74	31309	Bottom Blade Guard Red for 10832	175
37149	Head Casing for 10832	06	37158	Bowl for 10832	76	37339	US Power Cord 110V for 10832	200
37150	Clutch Base for 10832	08	19350	Gum for 10832	80	37180	Strain Relief for 10832	202A
37151	Clutch Nut for 10832	10	AC004	Screw TC+ DIN 7985 M5x12 for 10832	82	AB998	Screw TC + DIN 7985 M3x16 for 10832	260
37152	Microswitch Cam for 10832	12	37160	Frame Body for 10832	90	19352	Mechanical Microswitch for 10832	262
61573	Cup Spring 12.2x25x0.7 for 10832	15	37167	Aluminum Plate for 10832	102	19353	Microswitch Holder for 10832	264
37153	Arm Knob for 10832	18	17198	Aluminum Shaft for 10832	104	AB999	Nut ES. DIN 439 M3 Lower for 10832	268
37154	Arm for 10832	20	17199	Shaft Pulley for 10832	108	AC000	Screw TSP + DIN 965 M3x8 for 10832	270
19347	Bowl Slideway for 10832	28	61576	Grub Screw DIN 916 M6x10 NE for 10832	110	37205	Mechanical Microswitch for 10832	276+272
AN090	Screw TSP- DIN 963 M4x16 for 10832	30	17764	Belt for 10832	112A	37176	Terminal Board for 10832	280
16459	Lid with Gasket for 10832	52	60294	Foot for 10832	114	37178	Lever Microswitch for 10832	292
24619	Lid Plug for 10832	54	37163	Bottom Safety Grate for 10832	116	16454	Push-Button Panel - Small for 10832	700A
37155	Shaft Rod for 10832	60	16494	110/60 Motor for 10832	136B	25200	Gasket for Small Control Panel for 10832	702
37156	Knives Shaft for 10832	62	37165	Motor Holder for 10832	160	16453	Circuit Board 110/60 for 10832	704C
19348	Upper Knife for 10832	64	60296	Bowl Scraper Red Color for 10832	170			

Electrical Schematics

Model FP-IT-0004 10832





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.

