



***Bowl Cutters***  
*Models FP-ES-0050, 0080*  
*Items 10879, 10880*  
***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](http://www.omcan.com)

*Revised - 08/22/2023*

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Toll Free: 1-800-465-0234  
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[www.omcan.com](http://www.omcan.com)



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Model FP-ES-0050 / Model FP-ES-0080

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# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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

## VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

# General Information

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

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

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

## REVISE EL PAQUETE A SU LLEGADA

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

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

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

# Safety and Warranty

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This machine has moving mechanical parts and uses voltages which are potentially hazardous. Severe, even life-threatening, personal injury could result if the instructions contained in this manual are not followed. Before operating the unit, please read this manual thoroughly. This manual should be kept for future reference and given to every user of the machine. The following clauses limit the liability of the manufacturer and its representatives:

- THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN. ONCE INSTALLED,



# Safety and Warranty

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DO NOT TAMPER WITH THE ELECTRICAL WIRING OF THE MACHINE.

- DO NOT USE THE MACHINE WITHOUT HAVING RECEIVED PREVIOUS INSTRUCTIONS ABOUT ITS USE, MAINTENANCE AND SAFETY DEVICES FROM AN EXPERIENCED OPERATOR.
- BEFORE USING THE MACHINE, READ THIS INSTRUCTION MANUAL CAREFULLY AND UNDERSTAND IT FULLY.
- DO NOT USE THE MACHINE WITHOUT THE PERSONAL SAFETY EQUIPMENT REQUIRED BY LAW.
- DO NOT TAMPER WITH THE MECHANICAL OR ELECTRICAL SAFETY DEVICES.
- ALWAYS KEEP HANDS AT A SAFE DISTANCE FROM THE MOVING PARTS OF THE MACHINE.
- DO NOT LEAVE MACHINE UNATTENDED WHILE SWITCHED ON OR IN OPERATION.
- ALWAYS DISCONNECT THE MACHINE FROM THE POWER SUPPLY BEFORE PROCEEDING WITH CLEANING, MAINTENANCE, OR REPAIRS.
- DO NOT OPEN THE MACHINE OR TAMPER WITH ITS INTERNAL COMPONENTS. THERE ARE NO INTERNAL COMPONENTS THAT REQUIRE ADJUSTMENT ON THE PART OF THE USER.
- SHOULD THE MACHINE MALFUNCTION, TURN IT OFF IMMEDIATELY AND NOTIFY THE SUPERVISOR.

Installation must be in accordance with the operating instructions and with local and state electrical and safety codes. Compliance with codes is the responsibility of the owner and installer. Before operating the machine, check that all phases are connected properly and make sure that the machine is properly grounded and/or connected to a circuit leakage breaker and thermal switch. Failure to do so could result in electric shock. Make sure the safety signs and stickers are firmly affixed to the machine, that they are legible, and that they do not become blurred or erased when the machine is cleaned. If they become damaged or lost, ask your dealer for new ones and replace them. Keep your work area well lit and free of obstacles. When operating the machine never wear loose clothing or jewelry which could get caught in the moving parts of the machine. Unplug the machine when not in use. Keep children and on-lookers at a safe distance. To avoid damaging the electrical cord, keep it out of areas where it can be stepped on. Do not alter or modify the original machine design in any way. Should the machine need repairs, consult the official distribution center where the machine was purchased. Use only original spare parts and accessories and have them properly installed by a qualified technician. This machine has been built exclusively for meat processing. Any other use of this machine is not in accordance with its intended application. The manufacturer assumes no responsibility for any possible damage or injury resulting from improper use of this machine. Additional operating instruction manuals are available from your dealer. Your local dealer will be happy to answer any further questions you may have.

**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 LABOR 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.

# ***Safety and Warranty***

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

## **WARNING:**

The packaging components (cardboard, polyethylene, and others) 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***

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## **APPLICATIONS, FEATURES, AND DESCRIPTION**

Not only is the unit an all-purpose cutter/chopper, but also as an emulsifier to produce fine, delicate pastes. The cutter/chopper can chop and mix (bidirectional mixing is an optional feature) to perfection any type of meat mixture (for cold-cuts, sausages, frankfurters, pâtés, etc.) or industrial food products (onions, potatoes, carrots, lettuce, etc.). The presentation of the final product is optimal since the mixture is never crushed, bruised, or drained. The meat should be de boned and pre-cut before being introduced into the bowl for chopping. Use only those prime materials adequate for alimentary purposes. The manufacturer assumes no liability if the machine is used in any way that conflicts with the application for which the cutter/chopper was designed. The temperature of the mixture is constantly monitored by a digital thermometer (Fig. 1 No. 2). The cutter's/ chopper's two (three in the case of machines with the mixing option) high-powered, self-ventilating motors guarantee perfect functioning - whatever the temperature or consistency of the mixture - since the motors' two speeds can be selected to produce four different cutting combinations. The possibility of operating the motors individually helps adapt the cutting/chopping process to each user's specific needs. Equipped with thermal motor protection through thermal relays. The cutter/chopper has an automatic knife-stop feature which is activated by lifting the lid. The cutting head can be removed from the machine in one piece for replacement or cleaning. The six-knife grouping allows for perfect and homogeneous blending and up to 21600 cuts per minute (25800 in 60 Hz models). The size of the pieces varies depending on how long the mixture is processed. The digital bowl-turn counter allows for perfect control over the appearance and quality of the final product. Hermetically sealed control panel and touch-button control at 24V (low voltage for safety). The machine's stainless steel construction and functional, modern design with no difficult-to-reach corners greatly facilitates the cleaning of the cutter/chopper. The lower part of the machine is closed to prevent the entry of water or dirt and is held by four anti-vibration legs; this facilitates both cleaning and transportation. The bowl, made in solid all-stainless steel, is protected by a frontal safety guard. The knife cover, with its assisted opening mechanism, can be lifted and lowered without excessive effort. The anti-noise bowl lid, made in a single piece of transparent plastic, allows for ample visibility of the product. This lid is equipped with a device which automatically lowers the knife speed when the lid is opened in order to avoid high noise levels which could be harmful to the user. The 80L can be supplied with an optional motorized extracting arm to permit easy



# Technical Specifications

and fast emptying of the bowl.

| Model                           | FP-ES-0050                                    | FP-ES-0080                                |
|---------------------------------|---|---|
| Bowl Volume                     | 50 L / 13 Gal                                 | 80 L / 21 Gal                             |
| Mixture Bowl Capacity (Approx.) | 81.6 lbs. / 37 kgs.                           | 143.3 lbs. / 65 kgs.                      |
| Knife Horsepower                | 12 / 15 HP                                    | 14.3 / 20.4 HP                            |
| Knife Speed                     | 2200 / 4300 RPM                               |   |
| Bowl Horsepower                 | 0.7 / 1.5 HP                                  | 2 / 3.4 HP                                |
| Bowl Speed                      | 11 / 21 RPM                                   |   |
| Electrical                      | 220V / 60Hz / 3                               |   |
| Weight                          | 1322.8 lbs. / 600 kgs.                        | 2425 lbs. / 1100 kgs.                     |
| Packaging Weight                | 1649.1 lbs. / 748 kgs.                        | 2860 lbs. / 1297.3 kgs.                   |
| Dimensions                      | 46.4" x 49.2" x 47.2"<br>1178 x 1250 x 1199mm | 57" x 82.3" x 50"<br>1448 x 2090 x 1270mm |
| Packaging Dimensions            | 55" x 47" x 55"<br>1397 x 1194 x 1397mm       | 96" x 66" x 60"<br>2438 x 1676 x 1524mm   |
| Item Number                     | 10879   | 10880                                     |

## Installation

### STORAGE, TRANSPORT, AND DELIVERY

Always maintain the machine and its packaging in a vertical, upright position. Never pile machines one on top of the other, nor put any weight on the machine or its packaging. Since the units are voluminous, if more than one machine is to be stored or transported, make sure there is enough free space for proper storage and/or transport. The transport company assumes sole responsibility for any damage received in transit; make sure that the machine is in proper condition upon its delivery. If, after the proper checks have been undertaken, the condition of the machine is judged to be satisfactory, proceed by installing it in a previously selected workspace. Because of its weight (approx. 600 kg/50L, 1087 kg/80L), the machine should always be moved with a pallet mover or forklift, making sure that the blades of the forklift are inserted properly under the lower part of the machine. Never use the knife shaft holder to lift the machine since this could lead to serious damage of both the holder and the shaft (Fig. 6). The machine is delivered in protective packaging consisting of a wooden crate; please recycle this packaging. The total contents of the packaging is as follows:

- The cutter/chopper with 6-knife head installed.
- 2 wrenches for the assembly and dismantling of the knives (one double and one single).
- 4 supplementary rings to allow for use of the machine with just 3 knives.
- Instruction manual.
- Document of CE-conformity for units sent to countries within the EU and those belonging to the CEN.

# Installation

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The machine should only be installed by a qualified technician and in compliance with local codes. The electrical installation of the workplace should be equipped with power surge protection, which should then be adjusted to the technical specifications of your particular machine (see number 3, below).

1. Set the machine on a horizontal surface, leaving one meter's space around the entire perimeter of the machine in order to allow for safe and proper use, cleaning, and maintenance. The machine should be positioned so that the plug is easily accessible. Also make sure that the work place has both sufficient ventilation and good lighting.
2. Make sure that the electrical data given on the machine's specifications plate (voltage, frequency, etc. are compatible with those of the power source (there is a tolerance of  $\pm 10\%$  for voltage and  $\pm 2\%$  for frequency). The 50L/80L cutter is a three-phase machine with a single voltage only; therefore, it is not possible to change the voltage of the motors. The machine's electrical feed cable/plug normally has 4 wires: 1 grounding (two-color yellow and green), and 3 phases (either 3 black wires or 1 black wire, 1 brown wire and 1 gray wire). This color-coding may vary depending on the norms of the country to which the machine has been shipped. The 50L/80L cutters/choppers are machines with elevated energy consumption; therefore, it is necessary to install an auxiliary fuse board equipped with a magnetometer and a differential. It is advisable to make monthly checks to ensure that the differential is functioning properly; this can be done by pushing the test button. It is possible to install a lock on the main switch to eliminate the possibility of machine being switched on accidentally or in an unplanned fashion.
3. Before connecting the machine, use the wrenches provided to ensure that the knife grouping is properly tightened (Fig. 4). Tighten the knife grouping with the utmost care to avoid injury from accidentally hitting the cutting head or the knives themselves.
4. After verifying that the electrical specifications are compatible with your power source, plug the machine in and activate the main switch, making sure that the switchboard indicators (thermometer and turn counter) light up. Remember that the plug must be appropriate for use with this type of machine.
5. With the cover open, press first the red mushroom-shaped stop button, and then the brake release button (see Fig. 1 No. 1), which will release the knife block. With the brake release button depressed, turn the knives using a plastic bar long enough to be able to reach the knives while remaining a safe distance from them. Make sure the knives do not touch the bowl as they turn. To make sure that the knives do not rub against the lid, repeat the aforementioned steps with the lid closed. The machine is now ready to use.

## IMPORTANT

Verify the proper turning direction of the knives and the bowl as follows: disengage the red mushroom-shaped emergency stop button by turning it a few degrees to the right and then pushing the "I-Start" button. The machine will begin to work and the bowl will start to turn counterclockwise. If the bowl turns in a clockwise direction, stop the machine immediately and switch 2 of the 3 phases at the power source.

# Operation

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Before operating the cutter, clean the machine carefully, following the instructions found below in the maintenance section.



# Operation

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Close the two lids one after the other (steel, then plastic). Be careful not to trap your hand under either lid in this process. Disengage the red emergency stop button by turning it a few degrees to the right. Push the "I-Start" button (low knife speed) located on the right of the control panel. The knives and the bowl will begin to turn. The knives and the bowl each have two buttons to select either the first (low) or second (high) speed. Please note the following:

- Always start the machine at the first (low) knife speed.
- The knives and bowl turn in a synchronized fashion; it is not possible for them to turn independently from one another.

From the first (low) knife speed it is possible to select the second (high) speed and then return to the first (low) speed again (1st-2nd-1st speed sequence). Do not overload the bowl; the mixture should not rise above the bowl's rim. Do not rest mixture containers on the edge of the bowl or on the safety guard as this could cause accidents or mechanical damage. Use extreme caution when adding or removing the mixture; do not put your hands near the knives or reach into the bowl. If necessary, use ice chips to lower the temperature of the mixture. Do not use cubes or blocks of ice as these could damage the knife edge. Never reach into the bowl with your hands or arms while the cutter/chopper is running. Never put your hands under the stainless steel lid. Eliminate any possibility of having your hands, clothing or other personal effects trapped by or dragged under either of the lids or into the machine. The anti-noise lid is equipped with a device which automatically lowers the knife speed from high to low when the lid is opened in order to minimize noise levels which might otherwise be harmful to the user. To stop the machine completely, press the red stop button. The knives and bowl will stop moving. The red emergency stop button should only be used either to stop the machine in emergencies or disengage the knife brake; it should never be used to stop the machine under normal conditions. Wait until the bowl and knives have stopped completely before opening the knife lid. To disengage the knife brake for adjustment or cleaning, first press the red emergency button and then the black brake release button. With the black button pressed down, the knives can be turned with the help of a bar made of a pliant material. In the case of a sudden drop in electrical current, the knife brake will engage automatically, instantly stopping the knives from turning. This machine is not designed to withstand permanent, uninterrupted use, but rather to run intermittently with pauses to allow for the dissipation of built-up heat, the amount of which will vary depending on the consistency of the mixture. When finished using the machine, turn it off completely by turning the main switch to the "0" position.

## **SLOW SPEED MIXING OPTION**

Starting in the "stop" position with the machine completely stopped, proceed as follows:

- Press either of the two mixing buttons located on the lower part of the control panel (Fig. 1 No. 7-8). The knives will begin to turn slowly.
- Each mixing button changes the turning direction of the knives.
- To stop the mixing function, press the red mixing-stop button located on the lower left of the control panel (Fig. 1 No. 9).

## **MOTORIZED EMPTYING ARM OPTION**

Before removing the mixture from the bowl using the motorized arm, you should first make sure that there are

# Operation

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adequate receptacles for the mixture at the ready near the emptying pan outlet. Then open the plastic anti-noise cover. The cutter must be running to use the emptying arm. If possible, select one of the slow speeds from the mixing option (Fig. 1 No. 7-8); if your machine does not have mixing capability, run the cutter at knife speed 1 (slow). In addition, select bowl speed 1 (slow). Lower the emptying arm by pulling down on its front handle; the motorized disk will automatically start to function. When lowering the arm, take care not to crush anything with the arm or its hinge. Grasping the arm firmly, insert the turning disk slowly into the mixture, adjusting it to obtain the appropriate emptying flow. Make sure to periodically check the receptacle being filled to avoid overflow. To stop, raise the emptying arm to its initial vertical position; the motorized disk will stop turning. To facilitate cleaning, the emptying pan can be dismantled easily by loosening the 2 knobs located on its lower side and pulling the pan up. Similarly, to clean the area between the side plate and the extracting disk, remove the side plate by loosening the knob on its upper surface.

# Maintenance

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## CLEANING

Always turn the machine off before cleaning it. To do this, deactivate the auxiliary fuse-board switch and turn off the machine's main operating switch. If possible, disconnect the machine from the power source as well. The machine should be cleaned daily, both before and after its use. Given the easy access to all its components, the cutter/chopper is simple to clean using just warm water and a mild detergent. Never use bleach nor any abrasive cleaners which could damage the stainless steel or other materials. Never use steam or a high pressure jet of water to clean the cutter/chopper; avoid getting water in the interior of the machine, especially through or around any electrical components. After every operating session, use a brush to carefully clean the knife-head assembly, the bowl, the safety guard, the knife shaft and bushing gasket, the interior part of the knife cover, the plastic lid, the hinge of the lid, and if necessary the lid holding screws.

**IMPORTANT: THE KNIFE HEAD MUST BE REMOVED IN ONE PIECE (Fig. 5) AFTER EVERY WORK DAY** so that it can be cleaned thoroughly under running water. Be extremely careful not cut yourself or drop the knife assembly to the floor or on your feet. The area of the knife-bushing gasket must also be thoroughly cleaned.

Do not put your hands near the cutting edge of the knives without using adequate protection (gloves made of reinforced metal fiber). Do not wash the knives in water hotter than 60°C or colder than 10°C. Do not wash the knives immediately after using the machine since a brusque change in temperature could cause internal micro fissures or deformations. It is extremely important to keep the surfaces holding the knives and separation rings clean to avoid build-up of mixture residue. Such a build-up could create areas which support more pressure than others, possibly causing micro fissures that could damage or break the knife. To clean the machine manually, always use appropriate safety equipment (latex gloves, plastic aprons, etc.). Always rinse the machine thoroughly after using any kind of detergent or disinfectant and be sure to follow the manufacturers' instructions when using such cleaning products.

# Maintenance

| Interval     | Cleaning Area  | Method  | Product                    | Tools          | Observations  |
|--------------|--|---------|----------------------------|----------------|---|
| Daily.       | Bowl, safety guard, knife shaft, interior of main lid, plastic lid, knives and knife head. | Manual. | Mild detergent, hot water. | Sponge, cloth. | Important: remove the knife head to facilitate cleaning. Clean lid hinge completely and, if necessary, clean lid holding screws with a brush. |
| Fortnightly. | Bowl holder and surrounding area.  | Manual. | Mild detergent, hot water. | Sponge, cloth. |   |

Except for daily cleaning, the only maintenance required by the 50L-80L chopper is the changing of the transmission belts after every 2,500 hours of operation. The belts used are as follows:

- 50L: 3 units of type SPAX-1832 (for all models) and additionally 2 units of the type SPAX-900 (models with mixing option only).
- 80L: 3 units of type B-1900-MC (for all models) and additionally 2 units of the type B-1060-MC (models with mixing option only).

If the electrical cord becomes damaged, have it replaced immediately with a cord of identical technical characteristics (your local distributor can supply you with one). Before undertaking any maintenance or repair work in the machine's interior, be sure to open the knife lid to release the pressure on the pneumatic springs. All mechanical or electrical repairs should be undertaken only by a qualified specialist with proper training for the work required.

## DISMANTLING THE CUTTING HEAD

### REMOVING THE WHOLE HEAD

In order to proceed with the cleaning or replacement of the cutting head while maintaining the settings of the existing knives, the cutting head can be removed in one piece. Proceed as follows: disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and, if possible, unplug the machine. Never touch the knife-edge with your hands. Always use gloves made of metallic netting. With the wrenches provided, unscrew the cap nut at the end of the knife shaft in a clockwise direction (Fig. 4 - step 1). Pull the entire assembly towards the left until you have separated it from the shaft (Fig. 5). If necessary, hit the base of the knife holder several times with a plastic mallet to remove it; never hit the knives themselves with any instrument or tool. To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed in section below.

### DISMANTLING THE KNIVES SEPARATELY

In order to remove the knives separately while leaving the knife-head assembly attached to the shaft, proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and, if possible, unplug the machine.

# Maintenance

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- Never touch the knife-edge with your hands. Always use gloves made of metallic netting.
- With the wrenches provided unscrew the cap nut at the end of the knife shaft in a clockwise direction (Fig. 4).
- With the same wrenches, but using two sides of the same width, unscrew (also in a clockwise direction) and remove the knife fixing nut ring.
- Remove the knives and the compensating rings separately, remembering first to make a note of their proper order and position (Fig. 2).
- To reassemble the knife head, repeat the dismantling operations in reverse order, making sure of the following: the fixing nut for the knife grouping is not tightened completely until the knives have been turned (with the help of a bar made of a pliant material) to ensure that the knives do not touch or rub against the bowl or the lid.
- Adjust each knife so that there is a 2-3 mm space between it and the bowl (Fig. 3). For this adjustment we recommend using a space gauge made of a pliant material (cardboard, cork, etc.) to follow the path marked by the end of each knife and a plastic mallet to adjust the knives accordingly.
- For safety reasons, do not try to leave a space of 0 mm between the knives and the bowl since the strong vibrations which result under certain operating conditions could cause one or more of the knives to make contact with the bowl.
- The knives are equipped with a flange which functions as a knife stop. During installation, this flange should stay in contact with the knife holder.

## SHARPENING THE KNIVES

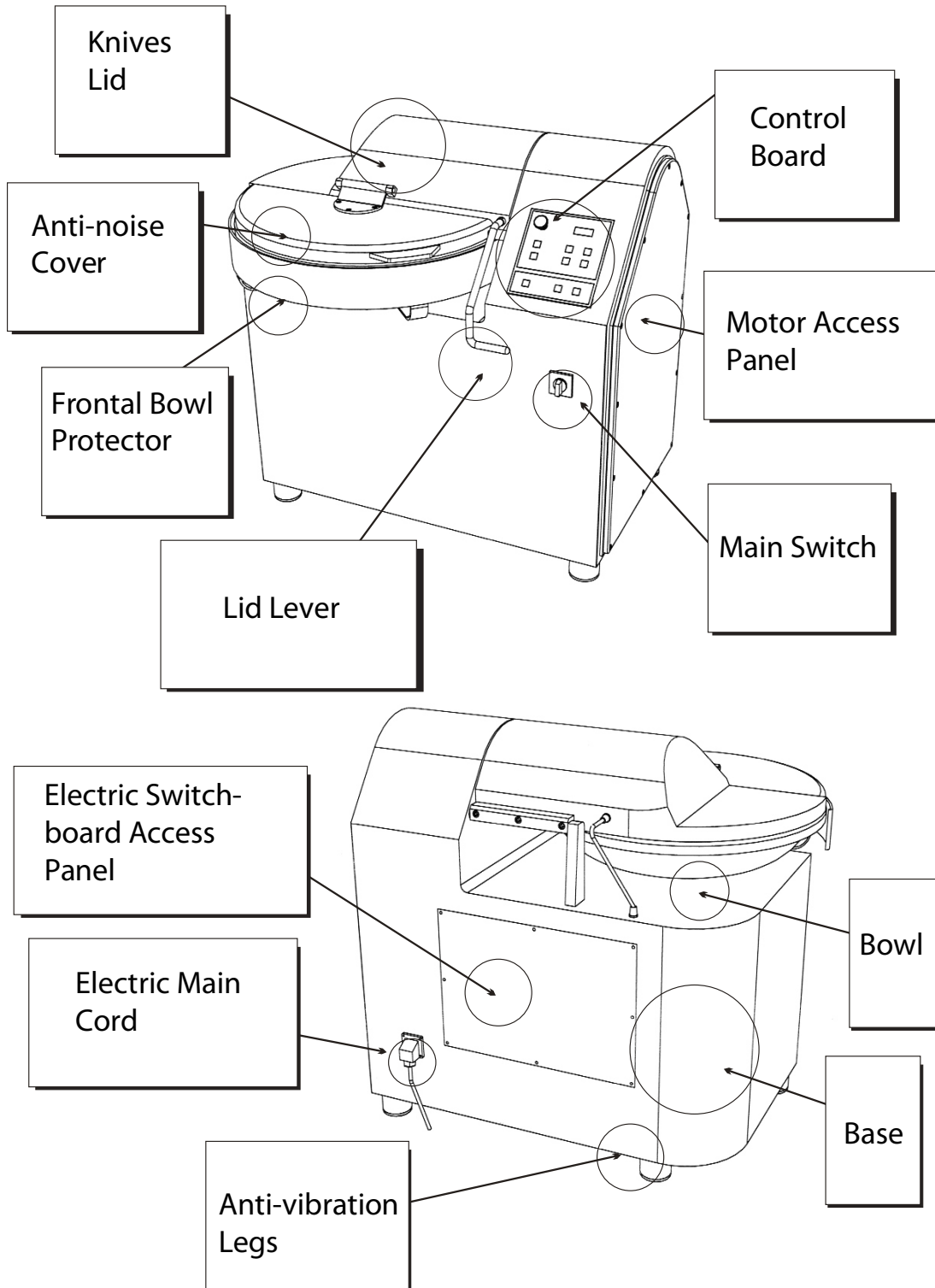
If the quality of the cutting/chopping should noticeably diminish, the knives should be sharpened by a qualified professional, paying special attention to maintaining the length and weight of each of the knives in a given group or head. The knives should only be sharpened by an expert specialized in the sharpening of tempered knives. Before sharpening the knives, consider whether the resulting reduction in size will be substantial enough to warrant the installation of completely new knives. In principle, the knife-edge should not be reduced more than 1 cm from its original size. Once the knives have been sharpened, before reinstalling them in the machine, a small space should be filed from the stop flange located in the hexagonal area (Fig. 3) to compensate for any possible shortening of the knives. To clean the knife surfaces, use a product with anti-corrosive properties. Always store the knives in their packaging; this will help maintain the cutting edge and it will protect them from any accidental bumps or friction. Always transport the knives in their packaging when possible. To adjust or move the knives always use adequate safety precautions and equipment.

# Troubleshooting

| <b>Problem</b>   | <b>Possible Causes</b>                         | <b>Solution</b>  |
|--|--|--|
| Machine does not work.                                       | Machine is not connected to the power source.  | Connect the machine to the power source.                             |
|  | The main switch is in the 0 - stop position.   | Turn the switch to the I - on position.                              |
|  | No voltage in one or more phases.              | Check the fuses, plugs and switches.                                 |
| Machine is connected to power source but knives do not turn. | The stainless steel lid is not closed.         | Close the stainless steel lid.                                       |
|  | The red emergency stop button is pressed down. | Disengage the emergency stop button.                                 |
|  | One of thermal relays has blown.               | Let the machine cool down for a few minutes, then switch it back on. |
| Bowl turns in the wrong direction.                           | The phases are reversed.                       | Switch 2 of the 3 phases in the power source connection.             |
| 2nd knife speed (fast) does not work.                        | The plastic anti-noise lid is open.            | Close the plastic lid and press the 2nd life speed (fast) button.    |

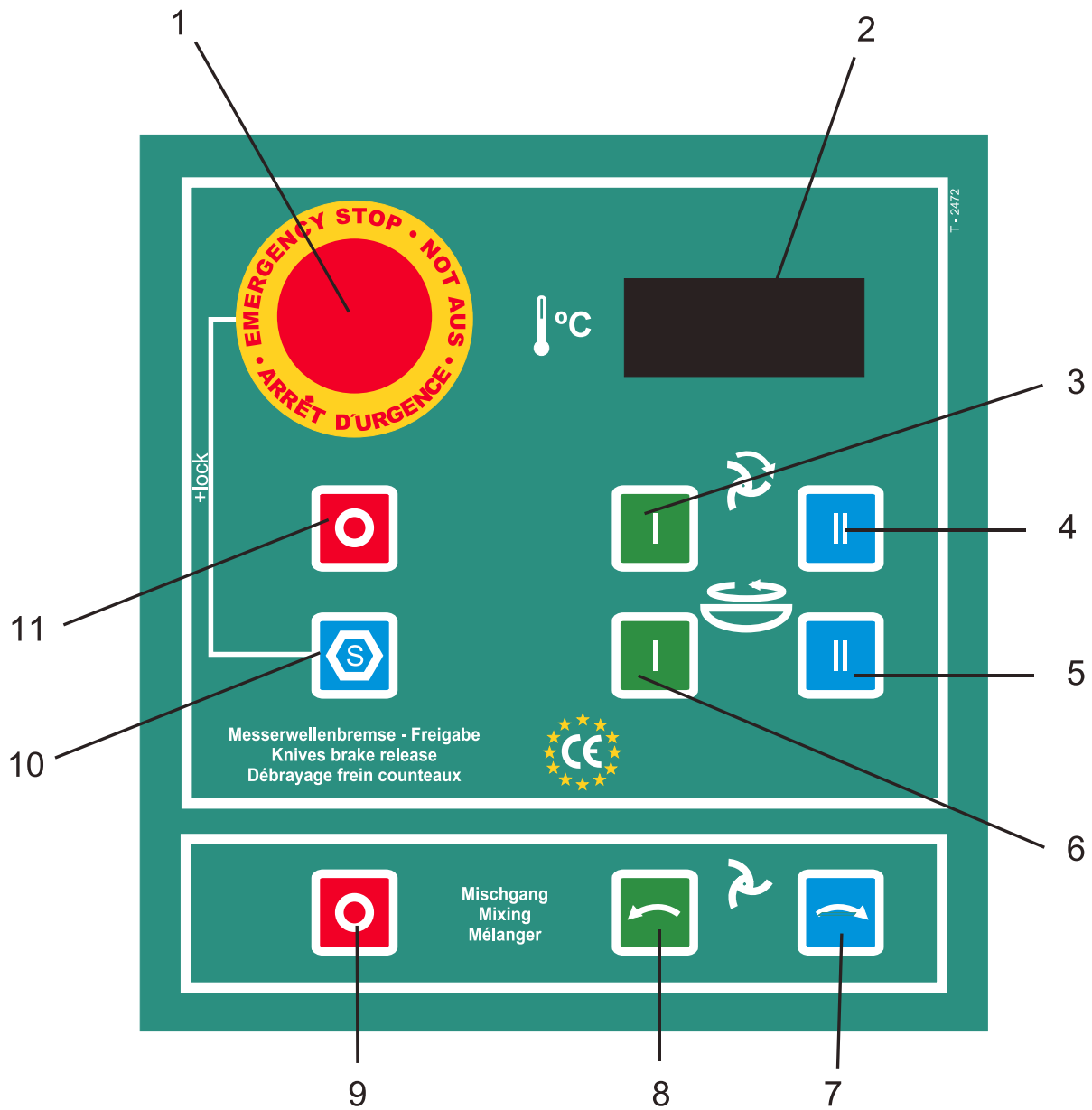
# Illustrated Diagrams

## Main Components



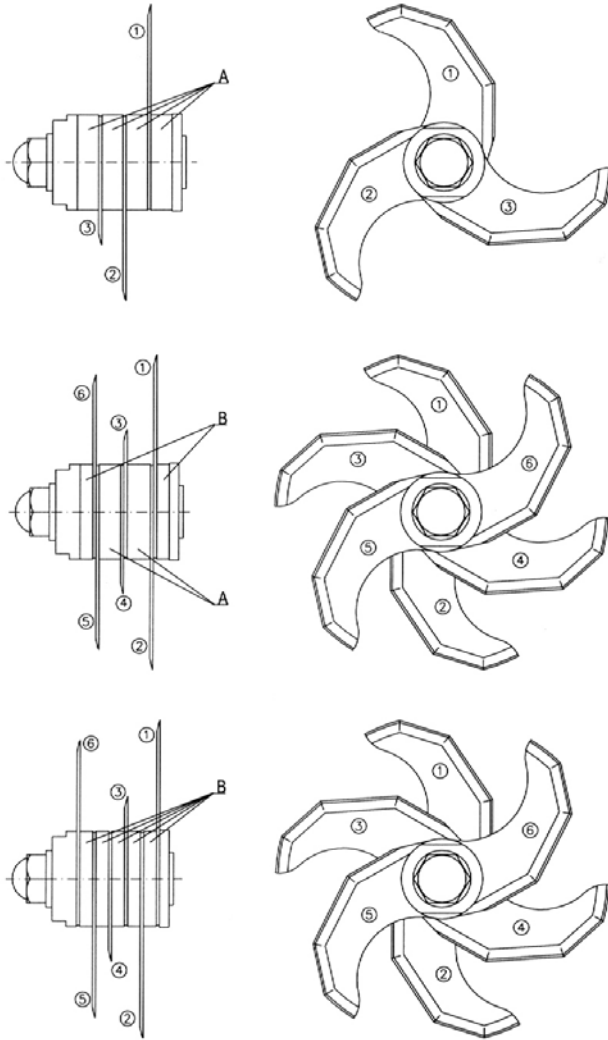
# Illustrated Diagrams

Fig. 1



| No. | Description            | No. | Description    | No. | Description                        | No. | Description          |
|-----|------------------------|-----|----------------|-----|------------------------------------|-----|----------------------|
| 1   | Emergency stop button. | 4   | Knife speed 2. | 7   | Mixing rotation clockwise.         | 10  | Knife brake release. |
| 2   | Display.               | 5   | Bowl speed 2.  | 8   | Mixing rotation counter clockwise. | 11  | Stop button.         |
| 3   | Knife speed 1.         | 6   | Bowl speed 1.  | 9   | Mixer stop button.                 |     |                      |

# Illustrated Diagrams

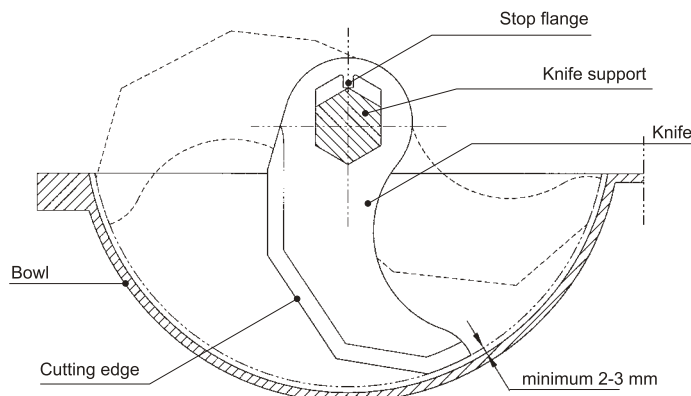


**FIG. 2**

• Different knives assembly systems.

**KNIVES SPACER RINGS**

|           | Cutter K50 | Cutter K80 |
|-----------|------------|------------|
| <b>A:</b> | 9 mm       | 11 mm      |
| <b>B:</b> | 5 mm       | 6 mm       |

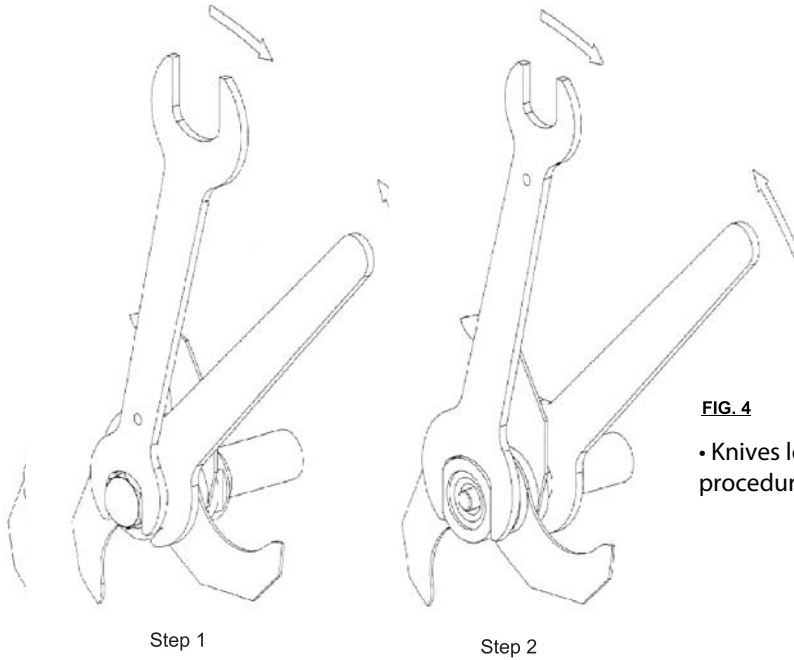


**FIG. 3**

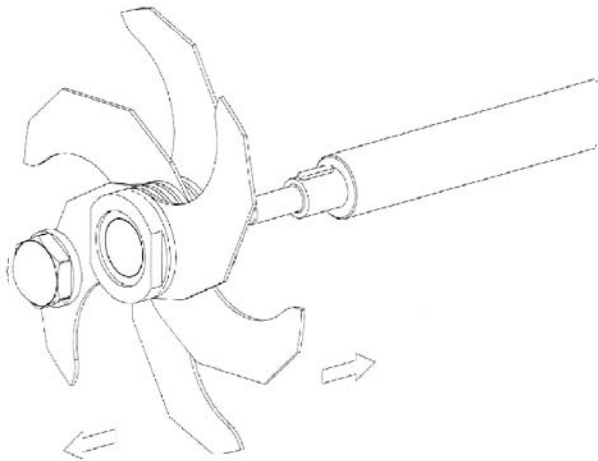
• Knives adjustment.



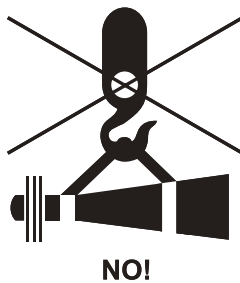
# Illustrated Diagrams



**FIG. 4**  
• Knives loosening procedure



**FIG. 5**  
• Knives head disassembly or assembly.

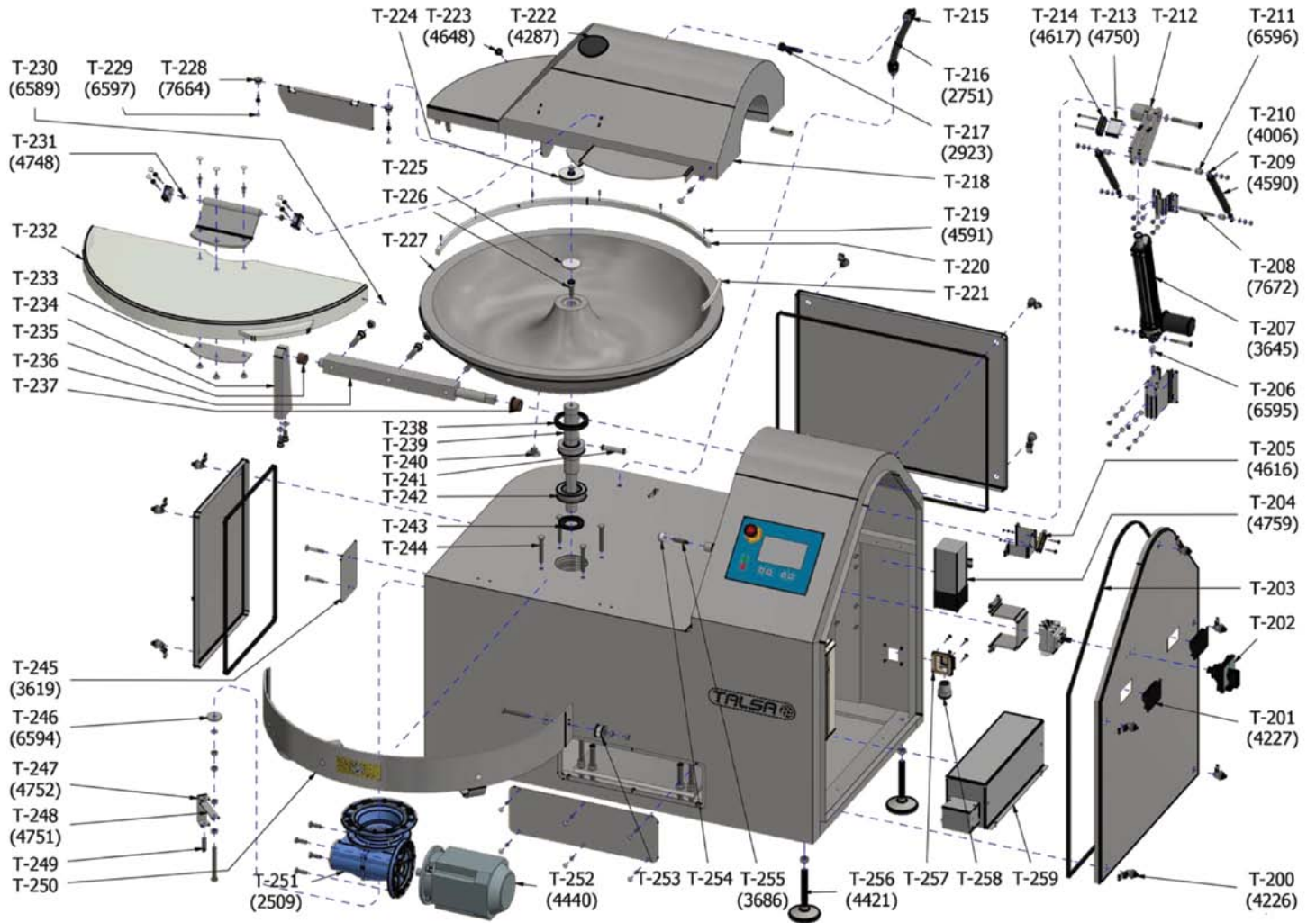


**FIG. 6**  
• How to move the machine.

# Parts Breakdown

**Model FP-ES-0050** 10879

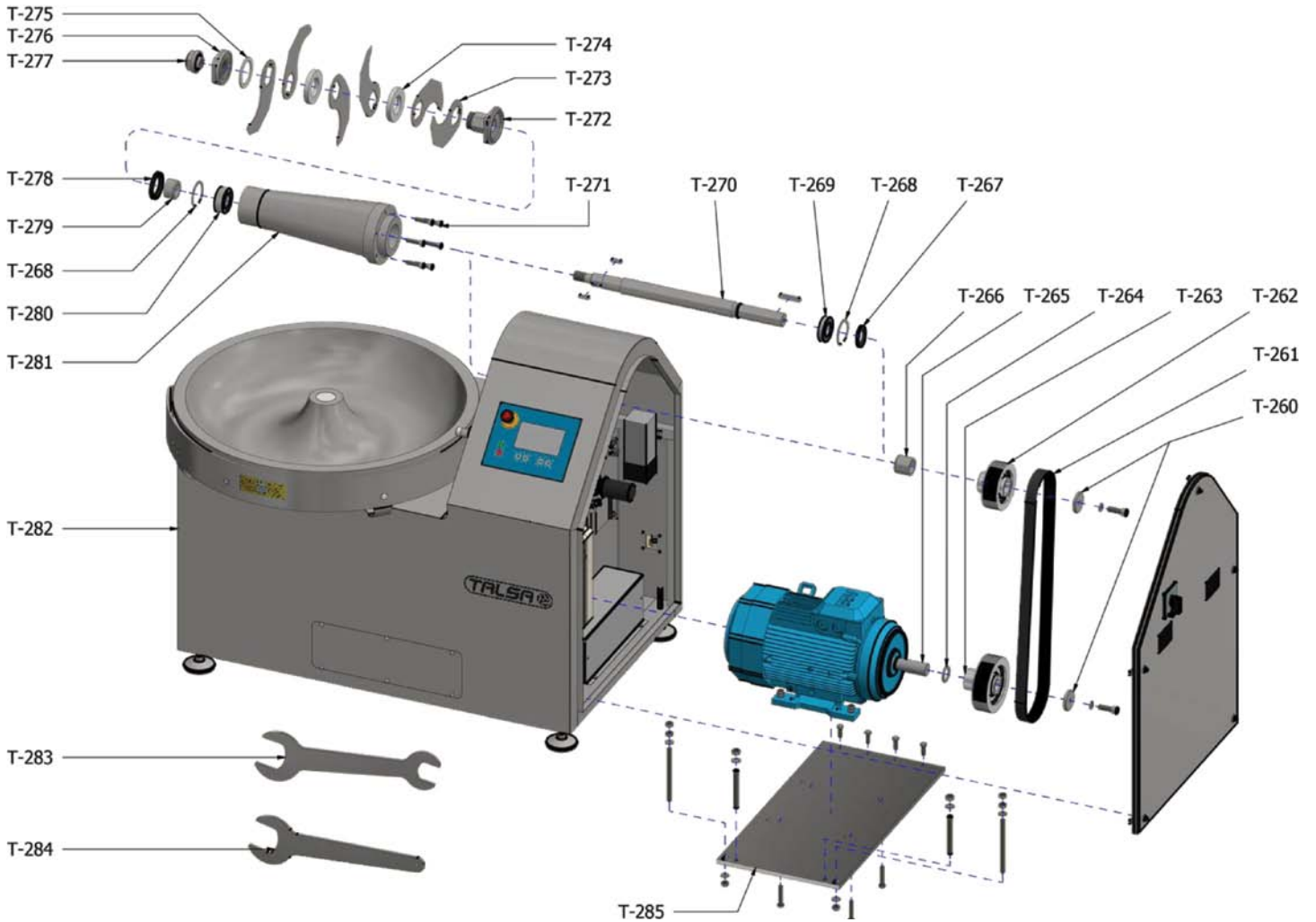
**Model FP-ES-0080** 10880



# Parts Breakdown

**Model FP-ES-0050** 10879

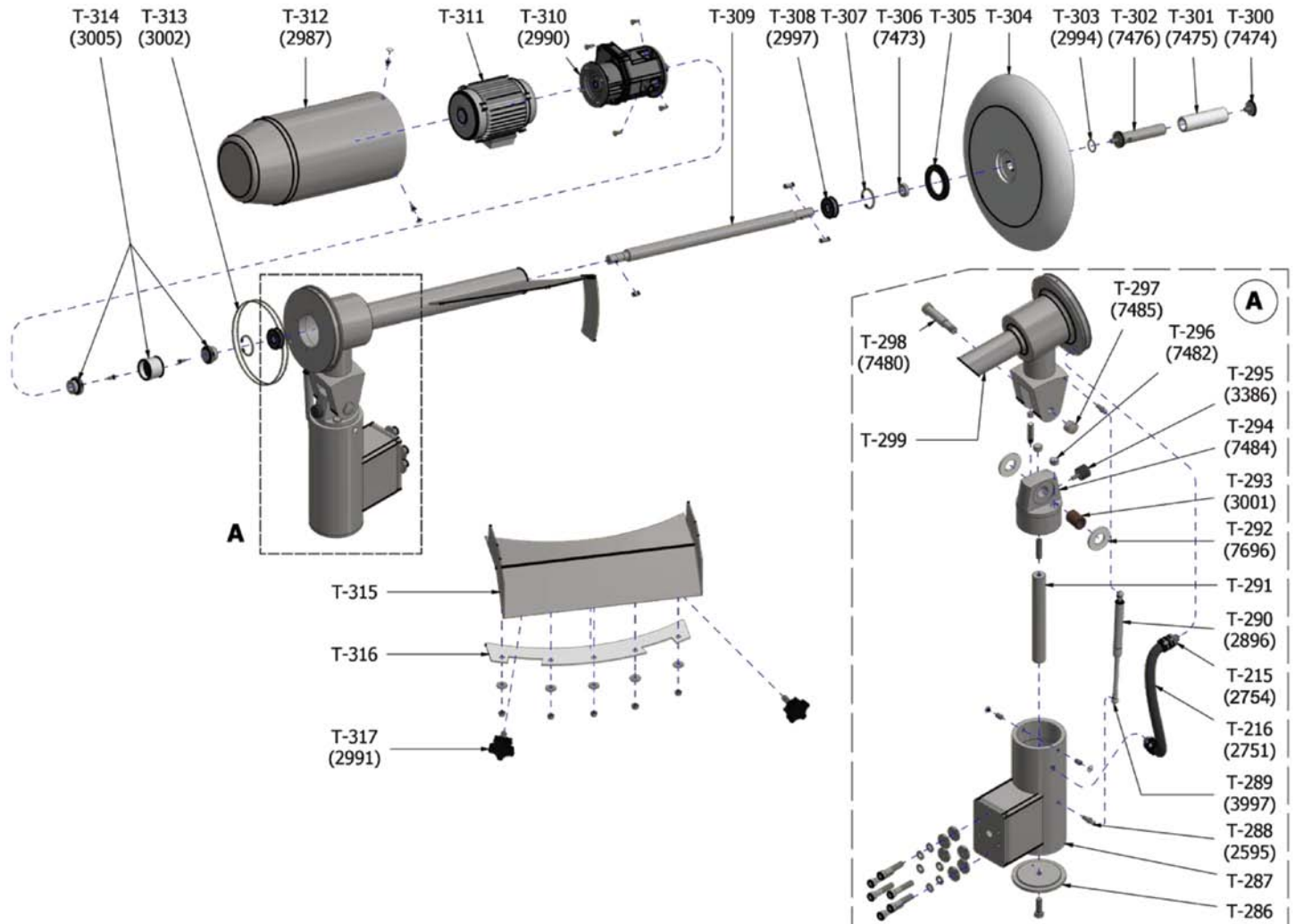
**Model FP-ES-0080** 10880



# Parts Breakdown

**Model FP-ES-0050** 10879

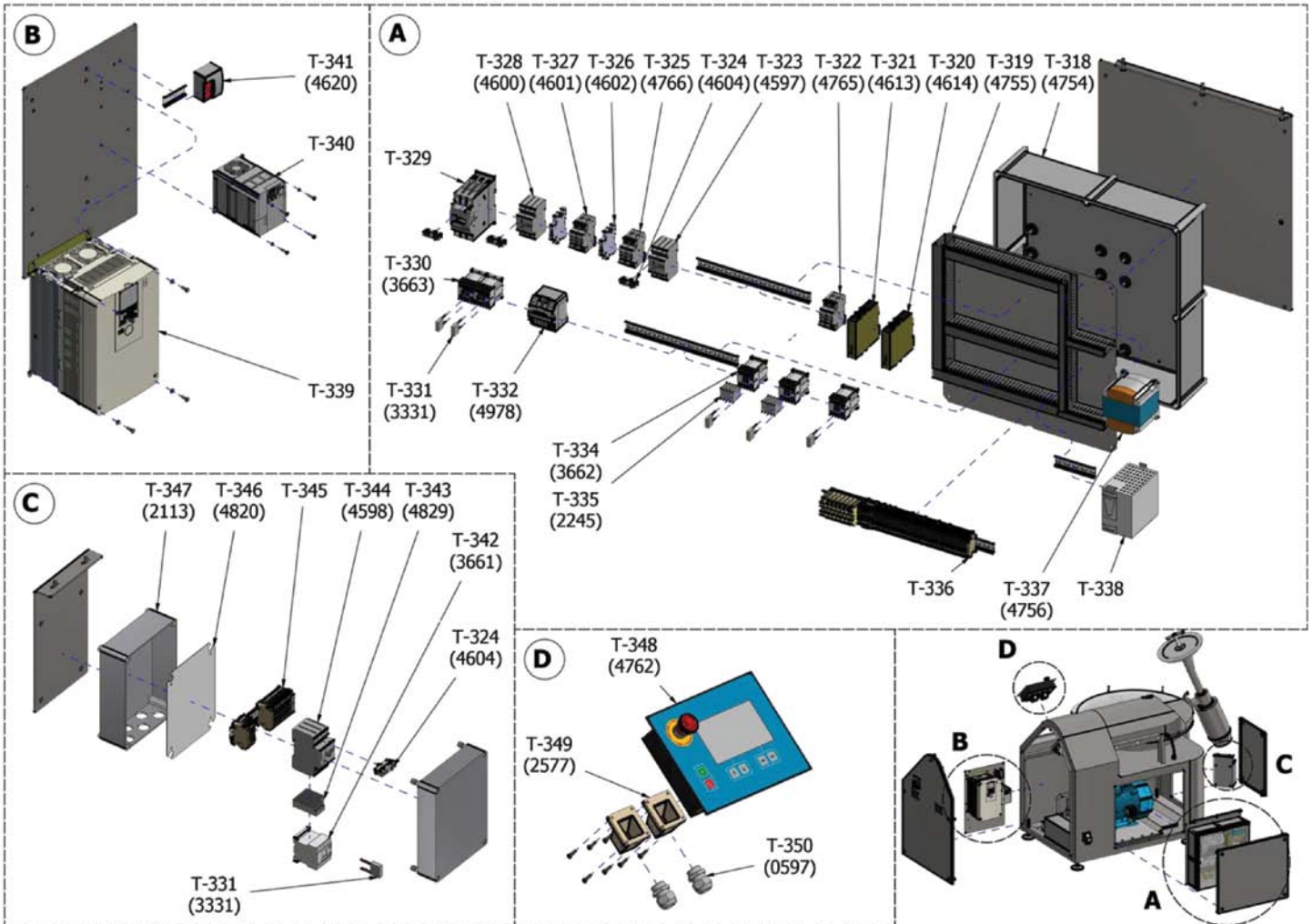
**Model FP-ES-0080** 10880



# Parts Breakdown

**Model FP-ES-0050** 10879

**Model FP-ES-0080** 10880



# Parts Breakdown

## Model FP-ES-0050 10879

| Item No. | Description  | Position | Item No. | Description   | Position | Item No. | Description   | Position |
|----------|--|----------|----------|---|----------|----------|---|----------|
| AE209    | Rotating Closure, Stainless Steel, Hygienic for 10879                          | T-200    | AE225    | Allen Screw Bowl Center, Stainless Steel for 10879                              | T-226    | 36330    | Inductive Sensor M12 PNP/NA Rechner IAS-10-A22-S-OEM (Plexi Lid) for 10879  | T-255    |
| AE210    | Handle for Hatches, Black for 10879  | T-201    | AE226    | Bowl, Cast Stainless Steel for 10879  | T-227    | AE241    | Foot, Stainless Steel for 10879   | T-256    |
| AE211    | Switch, 3-Phase 80A for 10879  | T-202    | 36412    | Hatch Covers Blades Hold for 10879  | T-228    | AD451    | Angular Grommet 90 Grey for 10879   | T-257    |
| AE212    | Edge Profile, U, 2mm EPDM Black (Access Hatch) for 10879                       | T-203    | AE227    | Cover, Knife Lid Flap Holder for 10879  | T-229    | AD452    | Grommet Grey for 10879  | T-258    |
| AE213    | Electric Heater with Ventilation 250W IP20 for 10879                           | T-204    | AE228    | Metal Counterpart for Inductive Sensor, Noise Protection Cover for 10879        | T-230    | AE242    | Breaking Resistor for Electronic Drives for 10879                           | T-259    |
| AD435    | Detector ABB Adam for 10879  | T-205    | AE229    | Brass Bushing for 10879   | T-231    | AE243    | Washer for Pulleys, Motor and Knife Shaft for 10879                         | T-260    |
| AE214    | Aluminum Washer for Lid Lifter for 10879                                       | T-206    | AE230    | Noise Protection Cover, Transparent Plastic for 10879                           | T-232    | AE244    | Toothed Belt, Poly-V Multi-Rib for 10879                                    | T-261    |
| 36409    | Lid Lift Lineal LMR03 C300 ROE FC2.RH (Stainless Steel Lid) for 10879          | T-207    | 36286    | Lower Hinge Holder for Plexi Cover Stainless Steel for 10879                    | T-233    | AE245    | Toothed Belt, Poly-V Multi-Rib for 10879                                    | T-261    |
| 36410    | Shaft Leva Top Lid D.10 AISI303 for 10879                                      | T-208    | 36279    | Column Holder Stainless Steel Lid for 10879                                     | T-234    | AE246    | Pulley, Poly-V Knife-Shaft for 10879  | T-262    |
| AE215    | Air Piston for 10879   | T-209    | 36278    | Bronze Bushing B11 A-16-20-20 (2nd Holder Column Stainless Steel Lid) for 10879 | T-235    | AE247    | Pulley, Poly-V Motor for 10879  | T-263    |
| AE216    | Mounting Holder Air Piston for 10879   | T-210    | AE231    | Square Shaft, Knife Lid, Stainless Steel for 10879                              | T-236    | AE248    | Pulley, Poly-V Motor for 10879  | T-263    |
| AE217    | Socket Axis Cam, Knife Lid AISI303 for 10879                                   | T-211    | 36275    | Bronze Bushing B11 B-28-36-30/44-4 (Stainless Steel Lid Frame Entry) for 10879  | T-237    | AE249    | Ring, Knife Motor for 10879   | T-264    |
| AE218    | Welded Lid Lever for 10879   | T-212    | AE232    | Gasket, Bowl Shaft, Top for 10879   | T-238    | AE250    | Ring, Knife Motor for 10879   | T-264    |
| AE219    | Extension for Detector for 10879   | T-213    | AE233    | Bowl Shaft Gearbox Drive, AISI303 for 10879                                     | T-239    | AE251    | Knife Motor for 10879   | T-265    |
| AD433    | Detector ABB Eve for 10879   | T-214    | AE234    | Bowl Drain Plug, Stainless Steel for 10879                                      | T-240    | 36239    | Socket, Knife-Pulley for 10879  | T-266    |
| AD445    | Grommet, Grey for 10879  | T-215    | AD440    | Cylindrical Pin Gearbox Shaft for 10879   | T-241    | 36303    | Brushing Gasket (1 Knife Shaft Pulley Side) for 10879                       | T-267    |
| 36158    | Protection Tube Reforced D.10/PG9 Thermometer Sensor (Probe Cutters) for 10879 | T-216    | AE235    | Stainless Steel Hexagonal Screw, Bowl Gearbox for 10879                         | T-244    | 36266    | Circlip DIN472 Hole D.72 2.5mm Black Steel (3 Knife Shaft Holder) for 10879 | T-268    |
| 36156    | Stainless Steel Probe D.10 15 3M Digital Thermometer for 10879                 | T-217    | AD461    | Washer D.12.5xD.50x8mm for 10879  | T-246    | 36267    | Ball Bearing SKF (2 Shaft) for 10879  | T-269    |
| AE220    | Stainless Steel Knife Lid for 10879  | T-218    | AE236    | Sub-Panel, Inductive Bowl Sensor for 10879                                      | T-247    | AE252    | Knife-Shaft, Stainless Steel for 10879                                      | T-270    |
| AD443    | Spring Positioner (Friction Band) for 10879                                    | T-219    | AE237    | Panel, Inductive Bowl Sensor for 10879  | T-248    | AE253    | Allen Screw with Hole (Knife Shaft), Stainless Steel for 10879              | T-271    |
| AE221    | Main Bowl-Lid Friction Band for 10879  | T-220    | AE238    | Inductive Bowl Sensor for 10879   | T-249    | AE254    | Hexagonal Holder for Knives, Counter Clockwise, Stainless Steel for 10879   | T-272    |
| AE222    | Minor Bowl-Lid Friction Band for 10879   | T-221    | AE239    | Front Bowl Guard, Stainless Steel for 10879                                     | T-250    | 36283    | Knife, Cutter 4C, Flat for 10879  | T-273    |
| AE223    | Noise Protection Cover Stop, Black Rubber for 10879                            | T-222    | 36263    | Gearbox MI-90F SITI R1/80 B-D.200 Shaft 24 32011 for 10879                      | T-251    | AE255    | Spacer Ring, White, 3 Knives for 10879                                      | T-274    |
| 76716    | Transparent Anti-Noise Lid for 10879   | T-223    | AE240    | Bowl Motor, 230/400V-50Hz 1,5KW for 10879                                       | T-252    | AE256    | Spacer Ring, White, 6 Knives for 10879                                      | T-274    |
| AE224    | Knife Lid - Bowl Stop for 10879  | T-224    | 36301    | Spacer, Front Bowl Guard, Stainless Steel for 10879                             | T-253    | AE257    | Knife Holding Ring Nut, White Armité for 10879                              | T-275    |
| AD446    | Cover for Center Bowl Screw for 10879  | T-225    | 36271    | Green Protector Plastic Inductive Detector Cover Plexi for 10879                | T-254    | 36284    | Knife Fixing Nut Counter-Clockwise 2-Surface Stainless Steel for 10879      | T-276    |

# Parts Breakdown

## Model FP-ES-0050 10879

| Item No. | Description   | Position | Item No. | Description  | Position | Item No. | Description  | Position |
|----------|---|----------|----------|--|----------|----------|--|----------|
| 36285    | Blocked Nut, End of Knife Shaft, Counter Clockwise, Stainless Steel for 10879 | T-277    | AE264    | Thermal Magnetic Circuit Breaker 2P 4A for 10879             | T-322    | AE271    | Terminal Blocks Main Panel for 10879                           | T-336    |
| 36265    | Brushing Gasket (Bearing Knife-Shaft) for 10879                               | T-278    | AE265    | Circuit Breaker-Motor Protection 2,5A for 10879              | T-323    | AE272    | Transformer, PRI 400/230V SEC 110/230V for 10879               | T-337    |
| 36270    | Ring Stainless Steel D.45 35 34mm Gasket-Knives Holder for 10879              | T-279    | AD474    | Camara for Auxiliary Contacts for 10879                      | T-324    | AE273    | Power Supply 10A 24V for Machines 3x400/380V 50/60Hz for 10879 | T-338    |
| 36267    | Ball Bearing SKF (2 Shaft) for 10879  | T-280    | AD468    | Thermal Magnetic Circuit Breaker 2P 2A for 10879             | T-325    | AE274    | Power Supply 10A 24V for Machines 3x200/240V 50/60Hz for 10879 | T-338    |
| AE258    | Knife Shaft Torpedo, Stainless Steel, without Accessories for 10879           | T-281    | AD469    | Auxiliary Contact 6A for 10879                               | T-326    | AE275    | Electronic Drive for Knife Motor for 10879                     | T-339    |
| AE259    | Machine Cabinet with Access Panel + Base + Accessories for 10879              | T-282    | AE266    | Thermal Magnetic Circuit Breaker 2P 10A for 10879            | T-327    | AE276    | Electronic Drive for Bowl Motor for 10879                      | T-340    |
| 36222    | Knife Dismantling Wrench 55/75mm (Combined) for 10879                         | T-283    | AE267    | Circuit Breaker-Motor Protection 8A for 10879                | T-328    | AD429    | Hygro-Thermostat 240V IP20 for 10879                           | T-341    |
| 36223    | Knife Dismantling Wrench 75mm (Large) for 10879                               | T-284    | AE268    | Circuit Breaker-Motor Protection 63A for 10879               | T-329    | AE277    | Terminal Blocks, Unloader Arm for 10879                        | T-345    |
| AE260    | Motor Platform for 10879  | T-285    | 36315    | Contactora LG GMD-6MR 2B DC24V 3W 6A 1 for 10879             | T-330    | AE278    | Control Panel with Touch Screen for 10879                      | T-348    |
| AE261    | Isolating Box, Modular, Transparent Cover for 10879                           | T-318    | AE269    | Antiparasite Block, AC-DC24/48V (Contactora) for 10879       | T-331    | AD451    | Angular Grommet 90 Grey for 10879                              | T-349    |
| AE262    | Base Plate for Isolating Box for 10879  | T-319    | AE270    | 4-Channel Electronic Circuit Switch 24VDC/1-2-4-6A for 10879 | T-332    | AD452    | Grommet Grey for 10879   | T-350    |
| AD470    | Safety Relay ABB Sentry SR42 for 10879  | T-320    | 36314    | Contactora LG GMD-6M DC24V 2W 1B 6A for 10879                | T-334    |          |  |          |
| AE263    | Safety Relay ABB Sentry SR10 for 10879  | T-321    | 36227    | 2 Auxiliary Contacts LG AU-2M 1A1B 1NA/1NC for 10879         | T-335    |          |  |          |

# Parts Breakdown

## Model FP-ES-0080 10880

| Item No. | Description  | Position | Item No. | Description   | Position | Item No. | Description  | Position |
|----------|--|----------|----------|---|----------|----------|--|----------|
| AE209    | Rotating Closure, Stainless Steel, Hygienic for 10880                          | T-200    | 36361    | Allen Screw M14 40 Resistance 8.8 DIN912 Black Metal (Bowl Center) for 10880    | T-226    | AE240    | Bowl Motor, 230/400V-50Hz 1.5KW for 10880                                  | T-252    |
| AE210    | Handle for Hatches, Black for 10880  | T-201    | AE286    | Bowl, Cast Stainless Steel for 10880  | T-227    | 36364    | Front Bowl Guard Spacer Stainless Steel for 10880                          | T-253    |
| AE279    | Switch, 3-Phase 80A DK400/HS-NOF45-BE-SI for 10880                             | T-202    | 36412    | Hatch Covers Blades Hold for 10880  | T-228    | 36338    | Green Protector Plastic Inductive Detector Cover Plexi for 10880           | T-254    |
| AE212    | Edge Profile, U, 2mm EPDM Black (Access Hatch) for 10880                       | T-203    | AE227    | Cover, Knife Lid Flap Holder for 10880  | T-229    | 36330    | Inductive Sensor M12 PNP/NA Rechner IAS-10-A22-S-OEM (Plexi Lid) for 10880 | T-255    |
| AE213    | Electric Heater with Ventilation 250W IP20 for 10880                           | T-204    | AE228    | Metal Counterpart for Inductive Sensor, Noise Protection Cover for 10880        | T-230    | AE241    | Foot, Stainless Steel for 10880  | T-256    |
| AD435    | Detector ABB Adam for 10880  | T-205    | AE229    | Brass Bushing for 10880   | T-231    | AE292    | Angular Grommet, 90°, Grey (Cord Supply) for 10880                         | T-257    |
| AE214    | Aluminum Washer for Lid Lifter for 10880                                       | T-206    | AE287    | Noise Protection Cover, Transparent Plastic for 10880                           | T-232    | AE293    | Threaded Grommet, Grey for 10880   | T-258    |
| 36409    | Lid Lift Lineal LMR03 C300 ROE FC2 RH (Stainless Steel Lid) for 10880          | T-207    | 36353    | Lower Hinge Holder for Plexi Cover Stainless Steel for 10880                    | T-233    | AE294    | Breaking Resistor for Electronic Drives for 10880                          | T-259    |
| 36410    | Shaft Leva Top Lid D.10 AISI303 for 10880                                      | T-208    | 36346    | Columna AISI304 Soporte Lid for 10880   | T-234    | AE295    | Washer for Pulleys, Motor and Knife Shaft for 10880                        | T-260    |
| AE215    | Air Piston for 10880   | T-209    | 36345    | Bronze Bushing B11 A-28-35-25 (2nd Holder Column Stainless Steel Lid) for 10880 | T-235    | AE296    | Toothed Belt, Poly-V Multi-Rib for 10880                                   | T-261    |
| AE216    | Mounting Holder Air Piston for 10880   | T-210    | AE288    | Square Shaft, Knife Lid, Stainless Steel for 10880                              | T-236    | AE297    | Toothed Belt, Poly-V Multi-Rib 1943 PL8 for 10880                          | T-261    |
| AE217    | Socket Axis Cam, Knife Lid AISI303 for 10880                                   | T-211    | 36340    | Bronze Bushing B11 B-32-40-30/48-4 (Stainless Steel Lid Frame Entry) for 10880  | T-237    | AE298    | Pulley, Poly-V Knife-Shaft for 10880                                       | T-262    |
| AE280    | Welded Lid Lever for 10880   | T-212    | 36367    | Brushing Gasket (Top Bowl Shaft) for 10880                                      | T-238    | AE299    | Pulley, Poly-V Motor for 10880   | T-263    |
| AE219    | Extension for Detector for 10880   | T-213    | 36341    | Gearbox Power Shaft Bowl AISI303 for 10880                                      | T-239    | AE300    | Pulley, Poly-V Motor for 10880   | T-263    |
| AD433    | Detector ABB Eve for 10880   | T-214    | AE289    | Bowl Drain Plug, Stainless Steel for 10880                                      | T-240    | AE250    | Ring, Knife Motor for 10880  | T-264    |
| AD445    | Grommet, Grey for 10880  | T-215    | 36342    | Pin for Bowl Gearbox Shaft for 10880  | T-241    | AE301    | Ring, Knife Motor for 10880  | T-264    |
| 36158    | Protection Tube Reforced D.10/PG9 Thermometer Sensor (Probe Cutters) for 10880 | T-216    | 36368    | Ball Bearing SKF (1 Holder Bowl) for 10880                                      | T-242    | AE302    | Knife Motor for 10880  | T-265    |
| 36156    | Stainless Steel Probe D.10 15 3M Digital Thermometer for 10880                 | T-217    | 36369    | Brushing Gasket (Bowl) for 10880  | T-243    | 36321    | Socket Pulley Knives for 10880   | T-266    |
| AE281    | Stainless Steel Knife Lid for 10880  | T-218    | AE290    | Stainless Steel Hexagonal Screw, Bowl Gearbox for 10880                         | T-244    | 36332    | Circlip DIN472 Hole D.85 3mm Black Steel for 10880                         | T-268    |
| AD443    | Spring Positioner (Friction Band) for 10880                                    | T-219    | AE291    | Trim Arm Unloader AISI304 for 10880   | T-245    | 36415    | Ball Bearing SKF (Pulley Side) for 10880                                   | T-269    |
| AE282    | Main Bowl-Lid Friction Band for 10880  | T-220    | AD461    | Washer D.12.5xD.50x8mm for 10880  | T-246    | AE303    | Knife-Head Shaft, Stainless Steel for 10880                                | T-270    |
| AE283    | Minor Bowl-Lid Friction Band for 10880   | T-221    | AE236    | Sub-Panel, Inductive Bowl Sensor for 10880                                      | T-247    | AE304    | Allen Screw with Hole (Knife Shaft), Stainless Steel for 10880             | T-271    |
| AE223    | Noise Protection Cover Stop, Black Rubber for 10880                            | T-222    | AE237    | Panel, Inductive Bowl Sensor for 10880  | T-248    | AE305    | Hexagonal Holder for Knives, Counter Clockwise, Stainless Steel for 10880  | T-272    |
| 76716    | Transparent Anti-Noise Lid for 10880   | T-223    | AE238    | Inductive Bowl Sensor for 10880   | T-249    | 36350    | Knife, Cutter 4C, Flat for 10880   | T-273    |
| AE284    | Knife Lid - Bowl Stop for 10880  | T-224    | 36365    | Front Bowl Guard, Stainless Steel for 10880                                     | T-250    | AE306    | Spacer Ring, White, 3 Knives for 10880                                     | T-274    |
| AE285    | Cover for Center Bowl Screw for 10880  | T-225    | 36263    | Gearbox MI-90F SITI R1/80 B-D.200 Shaft 24 32011 (Bowl) for 10880               | T-251    | AE307    | Spacer Ring, White, 6 Knives for 10880                                     | T-274    |



# Parts Breakdown

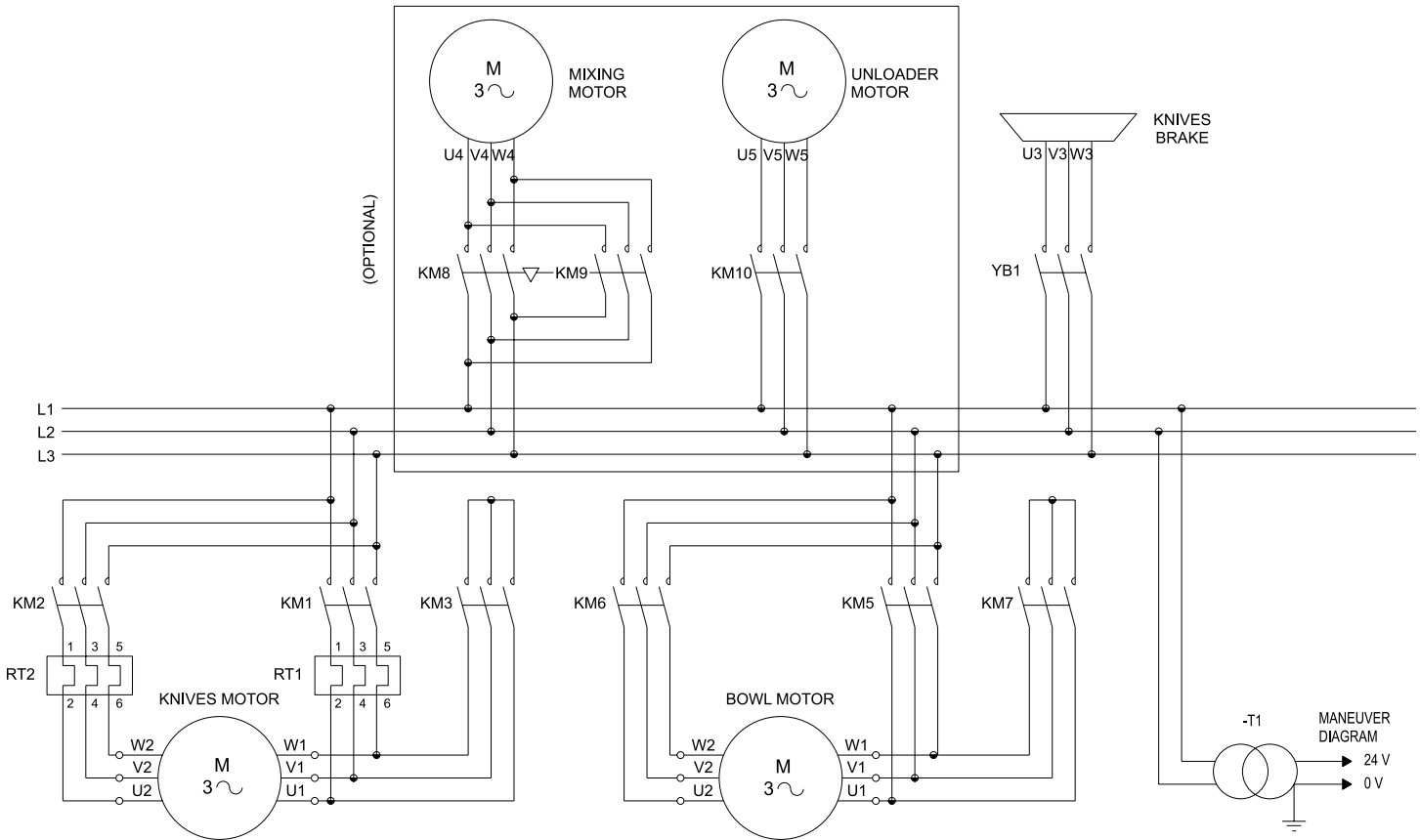
## Model FP-ES-0080 10880

| Item No. | Description   | Position | Item No. | Description  | Position | Item No. | Description  | Position |
|----------|---|----------|----------|--|----------|----------|--|----------|
| AE308    | Knife Holding Ring Nut, White Arnite for 10880                                | T-275    | AE314    | Ring, Unloader Arm Handle for 10880  | T-301    | AD469    | Auxiliary Contact 6A for 10880                                 | T-326    |
| 36351    | Knife Fixing Nut, Counter-Clockwise, 4-Surface, Stainless Steel for 10880     | T-276    | 36379    | Handle, Unloader Arm for 10880   | T-302    | AE266    | Thermal Magnetic Circuit Breaker 2P 10A for 10880              | T-327    |
| 36352    | Blocked Nut, End of Knife Shaft, Counter-Clockwise, Stainless Steel for 10880 | T-277    | 36380    | O-Ring Int. Diam. 25 2 (Handle Unloader Arm) for 10880                         | T-303    | AE267    | Circuit Breaker-Motor Protection 8A for 10880                  | T-328    |
| 36331    | Brushing Gasket (Bearing Knife-Shaft) for 10880                               | T-278    | AE315    | Unloader Disk for 10880  | T-304    | AE318    | Circuit Breaker-Motor Protection 63A for 10880                 | T-329    |
| 36337    | Socket Inox AISI303 D.63 45 35 8mm Tope Soporte Knives for 10880              | T-279    | AE316    | Gasket, Unloader Arm for 10880   | T-305    | 36315    | Contacto LG GMD-6MR 2B DC24V 3W 6A 1 for 10880                 | T-330    |
| 36333    | Ball Bearing SKF (Knives Side) for 10880                                      | T-280    | 36376    | Ring Unloader Arm for 10880  | T-306    | AE269    | Antiparasite Block, AC-DC24/48V (Contacto) for 10880           | T-331    |
| AE309    | Knife Shaft Torpedo, Stainless Steel, without Accessories for 10880           | T-281    | 36383    | Circlip DIN472 Hole D.47 1.75mm Steel (Unloader Arm) for 10880                 | T-307    | AE270    | 4-Channel Electronic Circuit Switch 24VDC/1-2-4-6A for 10880   | T-332    |
| AE310    | Machine Cabinet with Access Panel + Base + Accessories for 10880              | T-282    | 36384    | Ball Bearing SKF (Unloader Arm) for 10880                                      | T-308    | 36314    | Contacto LG GMD-6M DC24V 2W 1B 6A for 10880                    | T-334    |
| 36311    | Knife Dismantling Wrench 65/95mm (Combined) for 10880                         | T-283    | 36385    | Axis Transmission Arm Unloader Steel for 10880                                 | T-309    | 36227    | 2 Auxiliary Contacts LG AU-2M 1A1B 1NA/1NC for 10880           | T-335    |
| 36312    | Knife Dismantling Wrench 95mm (Large) for 10880                               | T-284    | 36373    | Gearbox Unloader Arm SITI MHLF-20/2/10.67 B14 for 10880                        | T-310    | AE271    | Terminal Blocks Main Panel for 10880                           | T-336    |
| AE311    | Motor Platform for 10880  | T-285    | AE317    | Motor, Unloader Arm 3-Phase 0.37KW/0.5HP 3x390/225V-50Hz for 10880             | T-311    | AE319    | Terminal Blocks Main Panel with Unloader Arm for 10880         | T-336    |
| 36401    | Lid Tension Arm Unloader Steel AISI304 for 10880                              | T-286    | 36372    | Motor Unloader Arm 3-Phase 0.37KW/0.5HP 3 380/220V-60Hz B14 1680 RPM for 10880 | T-311    | AE272    | Transformer, PRI 400/230V SEC 110/230V for 10880               | T-337    |
| 36391    | Holder Unloader Arm for 10880   | T-287    | 36370    | Casing Motor Arm Unloader Cutter for 10880                                     | T-312    | AE273    | Power Supply 10A 24V for Machines 3x400/380V 50/60Hz for 10880 | T-338    |
| AC913    | Ball Joint, Male, Stainless Steel, Threaded M8 for 10880                      | T-288    | 36397    | O-Ring Int. Diam. 192 2.5 (Unloader Arm Motor) for 10880                       | T-313    | AE274    | Power Supply 10A 24V for Machines 3x200/240V 50/60Hz for 10880 | T-338    |
| AD460    | Toothed Belt Poly-V Multi-Rib for 10880                                       | T-289    | 36395    | Coupling Elastic Giflex FBX NN-19 (Unloader Arm) for 10880                     | T-314    | AE320    | Electronic Drive for Knife Motor for 10880                     | T-339    |
| AD431    | Air Piston for 10880  | T-290    | 36398    | Unloader Extracting Pan Motorized Arm for 10880                                | T-315    | AE276    | Electronic Drive for Bowl Motor for 10880                      | T-340    |
| 36400    | Tension Bar for Arm Unloader Steel F114 (Cutter) for 10880                    | T-291    | 36399    | Friction Band Extracting Feed Pan APM1000 Green for 10880                      | T-316    | AD429    | Hygro-Thermostat 240V IP20 for 10880                           | T-341    |
| 36272    | Friction Ring Unloading Arm White Arnite for 10880                            | T-292    | 36374    | Star-Stub Knob Blocked D.55 Black 1118 Thread M12 (Extracting Pan) for 10880   | T-317    | 36313    | Contacto LG GMD-6M DC24V 2W 1A 6A 3 for 10880                  | T-342    |
| 36394    | Bronze Bushing B11 A-20-30-40 (Unloader Arm) for 10880                        | T-293    | AE261    | Isolating Box, Modular, Transparent Cover for 10880                            | T-318    | AE321    | Mini Adapter, DC for 10880                                     | T-343    |
| 36393    | Arm Articulation Holder Unloader Steel Inoxidable for 10880                   | T-294    | AE262    | Base Plate for Isolating Box for 10880   | T-319    | AD480    | Circuit Breaker-Motor Protection 1.6A for 10880                | T-344    |
| AE312    | Rubber Shock Absorber, Black for 10880  | T-295    | AD470    | Safety Relay ABB Sentry SR42 for 10880   | T-320    | AE277    | Terminal Blocks, Unloader Arm for 10880                        | T-345    |
| 36389    | Unloader Arm Catch D.20 10 for 10880  | T-296    | AE263    | Safety Relay ABB Sentry SR10 for 10880   | T-321    | AE322    | Base Plate for Isolating Box for 10880                         | T-346    |
| 36396    | Nut Articulation Arm Unloader Steel Inoxidable for 10880                      | T-297    | AE264    | Thermal Magnetic Circuit Breaker 2P 4A for 10880                               | T-322    | AE323    | Isolating Box, Opaque Lid for 10880                            | T-347    |
| 36387    | Shaft Articulation Arm Unloader Steel Inox for 10880                          | T-298    | AE265    | Circuit Breaker-Motor Protection 2,5A for 10880                                | T-323    | AE278    | Control Panel with Touch Screen for 10880                      | T-348    |
| AE313    | Unloader Arm Body for 10880   | T-299    | AD474    | Camara for Auxiliary Contacts for 10880  | T-324    | AD451    | Angular Grommet, 90°, Grey (Cord Supply) for 10880             | T-349    |
| 36377    | Screw Handle Unloader Arm for 10880   | T-300    | AD468    | Thermal Magnetic Circuit Breaker 2P 2A for 10880                               | T-325    | AD452    | Grommet Grey for 10880   | T-350    |

# Electrical Schematics

**Model FP-ES-0050** 10879

**Model FP-ES-0080** 10880





# Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

*or email to: [service@omcan.com](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (specify): \_\_\_\_\_

Other (specify): \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

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



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

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

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

