

INSTRUCTION MANUAL

Gear-Driven Slicer

Item	38915
Model	MS-IT-0370-H



Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **www.trentoequipment.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.

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

GENERAL INFORMATION

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

MECHANICAL SAFETY DEVICES

The slicer is manufactured according to the EEC 2006/42 Machinery Directive.

The mechanical safety devices are the following:

- Product holder removable only with the slice thickness control on zero (slice thickness plate positioned to protect the blade). After removing the product holder the slice thickness plate is mechanically clamped.
- Protection devices mounted on the product holder to prevent the operator from any accidental contact with

SAFETY AND WARRANTY

the blade.

- Blade guard. This fixed ring protects that part of the blade which is not used for the cutting operation.
- A special mechanical safety device to sharpen the blade keeping the fingers of the operator away from the cutting edge of the blade.

ELECTRICAL SAFETY DEVICES

The electrical safety devices in accordance with the EN 60204 standards are the following:

- Start and stop push buttons.
- Control circuit provided with electric servo-control; in any case of blade clamping the machine must be restarted manually.
- Safety device to stop the rotation of the blade if the clamping handle of the blade guard is released.

WARNING

When the machine is not used:

- Make sure that it is off.
- Re-position the slice thickness control to zero.

Do not remove the labels placed on the machine and replace them if damaged.

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.

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

Item Number	38915
Model	MS-IT-0370-H
Blade	15" / 370mm
Power	0.4 HP / 0.3 kW
Cheese Slicing	
Slicing Volume*	8 hours or more
Cutting Size	14.6" x 10.2" / 370 x 260mm
Cut Thickness	0 - 25mm
RPM	250
Electrical	110 - 120V / 60Hz / 1
Weight	125 lbs. / 56.7 kgs.
Packaging Weight	140 lbs. / 63.5 kgs.
Dimensions	31.5" x 29.5" x 22" / 800 x 749 x 559mm
Packaging Weight	36" x 34" x 27" / 914 x 864 x 686mm

**Results may vary due to product consistency and temperature.*

INSTALLATION

The slicer must be mounted horizontally on a stable, robust and antiskid base adequate to support its weight. The suggested height of the working table is of about 800mm. It must be checked that the product holder is not clamped and the product to be cut can be easily loaded.

WARNING: to prevent the risk of crushing hazard, locate the machine in a manner that allows a clear space between the moving table and any permanent structure.

PRELIMINARY CLEANING

Before connecting the plug clean off the protective oil from the machine.

WARNING

The working table must always be cleaned.

ELECTRICAL SUPPLY

The machine must be installed in the proximity of a mains socket. Check that the power supply voltage corresponds to that described on the information label and that it is connected to an adequate ground.

1. Connect the plug.
2. Check that the blade cover fastener handle is tight screwed.
3. Check that the blade sharpener is lowered and the protective cover is closed.

INSTALLATION

MANUAL FUNCTIONING

1. Press push button blade start.

AUTOMATIC FUNCTIONING

1. See manual functioning.
2. Press push button carriage start.

SLICER FUNCTIONING AND USE

The following products can be sliced: sausages, ham, cheese, bread. If large quantities of bread or cheese are usually cut it is advisable to mount a teflon coating.

WARNING

The following cannot be sliced:

- Not-eatable products.
- Foodstuffs with bones.
- Frozen products.

AUTOMATIC FUNCTIONING

Rotate the carriage release handle in a counterclockwise direction by 180°. With the automatic functioning it is possible to change the cut stroke length to adapt it to the dimensions of the product to be cut. Rotate the product holder stroke adjustment knob respectively in a clockwise or counterclockwise direction to lengthen or shorten the product holder stroke. Irrespective of the selected stroke, the product holder always stops in product load position (operator's side) by pressing the product holder stop push button. The machine is supplied with two self-contained motors: one for the blade and another for the product holder to better adjust its stroke. By separating the two functions a more precise cut can be obtained.

MANUAL FUNCTIONING

Rotate the product holder release handle in a clockwise direction by 180°.

OPERATION

HOW TO LOAD THE PRODUCT TO BE CUT

1. Check that the slicer is off and position the slice thickness control to zero.
2. Push the product holder towards the operator.
3. Lift and rotate the product pusher: the pusher can fall back, this is normal.
4. Place the product to be cut against the wall of the product holder and the slice thickness plate.
5. Position the product pusher on the product to be cut far from the slice thickness plate. The product is fed to the slice thickness plate by gravity making the cut easier.
6. Rotate the slice thickness control to the thickness desired.

OPERATION

AUTOMATIC FUNCTIONING

1. Rotate the carriage release handle in a counterclockwise direction by 180°.
2. Press push button start blade.
3. Press push button start the product holder.
4. To select the most suitable carriage stroke according to the dimensions of the product to be cut, rotate the carriage stroke adjustment knob respectively in a clockwise or counterclockwise direction to lengthen or shorten the stroke.

DANGER

Do not touch the carriage or the product holder when the machine is working.

After completing the cutting operation, press push button stop the product holder. The blade remains in operation whereas the product holder is fed to the stroke end where it stops towards the operator ready to start a new cutting cycle.

By pressing push button stop the blade, the product holder stops in its working position.

MANUAL FUNCTIONING

1. Rotate the carriage release handle in a clockwise direction by 180°.
2. Press push button to start the blade.
3. With constant speed, according to the product to be sliced features, you can push the product holder tray to its end stroke in blade direction. You can then return in the operator position and repeat this operation.

After cutting the product, reposition the product holder towards the operator. By pressing push button stop blade the rotation of the blade stops. Re-position the slice thickness control to zero and unload the product.

MAINTENANCE

BLADE SHARPENING

Whenever the cut is not satisfactory, sharpen the blade. The time interval between a sharpening and the following depends on the intensity of use of the slicer and on the kind of food you cut. Replace the blade when the diameter becomes 10mm less than the nominal diameter. For the replacement, ask the assistant service closest to you.

WARNING

The replacement of the blade is dangerous operation. Should the sharpening quality be not satisfactory, replace the stones by contacting Omcan.

MAINTENANCE

SHARPENING OPERATION

DANGER

The sharpening operation must be performed during the manual functioning.

For a correct sharpening of the blade follow these instructions:

1. Clean the blade removing any greasy residue.
2. Make sure that the machine is off.
3. Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.

IMPORTANT

During the following operations the blade must always be covered by the removable protection.

4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Replace the sharpener device.
7. Push the push button blade start to start the machine.
8. Sharpening: Press the sharpening wheel for about 10-15 seconds.
Then press simultaneously also the grinding stone for two seconds.
Contemporaneously loosen the two grind stones.
The sharpening and honing take place then simultaneously.

ATTENTION: for a suitable effect please execute sharpening for 10-15 seconds approx.

9. After sharpening press the blade stop push button.
10. Lift and rotate 180 degrees the sharpener and reallocate it into its initial position. Loosen the handle rotating it clockwise to block the sharpener. Lower the sharpener cover.

CLEANING OF THE GRINDING WHEELS

To obtain an excellent sharpening the grinding wheel must always be clean. Remove dirt and grease with alcohol and the supplied special brush. Be sure to clean and sanitize the blade after sharpening.

MAINTENANCE

All cleaning and maintenance operations must only be carried out with the machine disconnected and isolated from the mains supply and the slice thickness control on zero.

CONTROL OF THE AIR GRATING

An air grating for the motors ventilation is placed in the lower side of the machine. Keep the section-holes free and clean them with a brush at regular intervals.

MAINTENANCE

CHECK OF THE ELECTRIC CABLE

It is recommended to check the wear of the electric cable at regular intervals.

SPARE PARTS

In the event that replacement parts need to be fitted, request only original spare parts.

CLEANING

The machine must be cleaned once a day or more frequently if necessary. Clean all the parts using a cloth sprinkled with water and washing up liquid (do not use strong detergents) and a brush.

WARNING

Do not use water jet

DANGER

During the cleaning operations take great care: danger of accident.

COMPONENTS REMOVAL

PRODUCT HOLDER

1. Loose the product holder by rotating the product holder clamping handle in a counterclockwise direction.
2. Position to zero the slice thickness control to remove the product holder.
3. Push the product holder towards the operator until it clicks. The click will inform the operator that the product holder is clamped.
4. Lift the last slice device from the guide bar.
5. Lift the product holder from the carriage.

IMPORTANT

The slice thickness control is clamped on zero.

BLADE COVER

1. Rotate the slice deflector and keep it away from the blade.
2. Loose the blade cover fastener handle by rotating it in a counterclockwise direction.
3. Push on the handle in the direction indicated by the arrow to lift the blade cover from the blade.
4. Lift the blade cover.

ATTENTION

Once removed the blade cover, an interlocking device stops the rotation of the blade.

DANGER

During the cleaning operations of the blade, pay attention to an accidental contact with it.

MAINTENANCE

5. Press a damp cloth on the front side of the blade and move slowly from the center towards the edge in the direction of the arrow.
6. Follow these instructions to clean the back side of the blade.
7. With a cloth dry both sides of the blade following this procedure.
8. Insert a damp cloth between the blade and the protection ring. Pull it outwards and rotate it to clean the internal side of the protection ring.
9. After cleaning re-position the blade cover, insert the fastener and screw in a clockwise direction to clamp the blade cover. Lower the sharpener protective cover.

IMPORTANT

Leave all the parts to soak in warm water and washing-up liquid (do not use strong detergents) and clean them by using a brush or a cloth. Rinse them in warm water and dry them.

To assemble the machine follow the reverse procedure as described for disassembly.

GUIDES LUBRICATION

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use food safe oil only.

LUBRICATION OF THE GUIDE BAR OF THE LAST SLICE DEVICE

1. Drop some food grade oil on the bar.
2. Let the last slice device slide on the guide bar.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER CARRIAGE

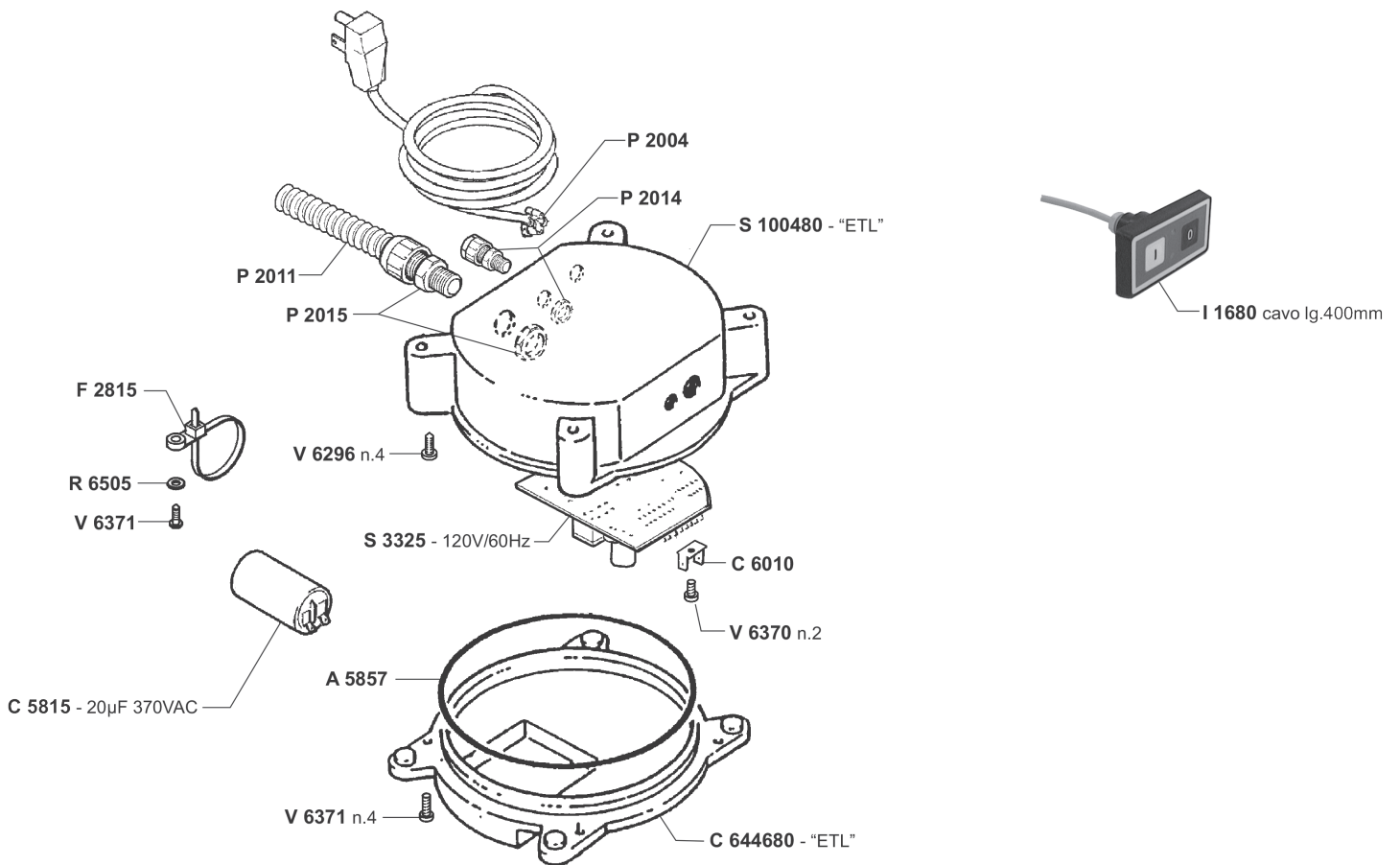
1. Push the product holder towards the operator.
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

TROUBLESHOOTING

PROBLEM	CORRECTIVE ACTION
The machine vibrates, overheats and emits a foul smell.	Stop it immediately and check that the voltage corresponds to that described on the rating label.
The blade cannot be sharpened any longer. The sharpening is not regular.	Clean the grinding wheels of the sharpener and check the wear of the blade.
On pushing the start push button the machine does not start.	Check if power missing. Check the safety devices.
The carriage and the last slice device run with difficulty.	Lubricate the guide bars.

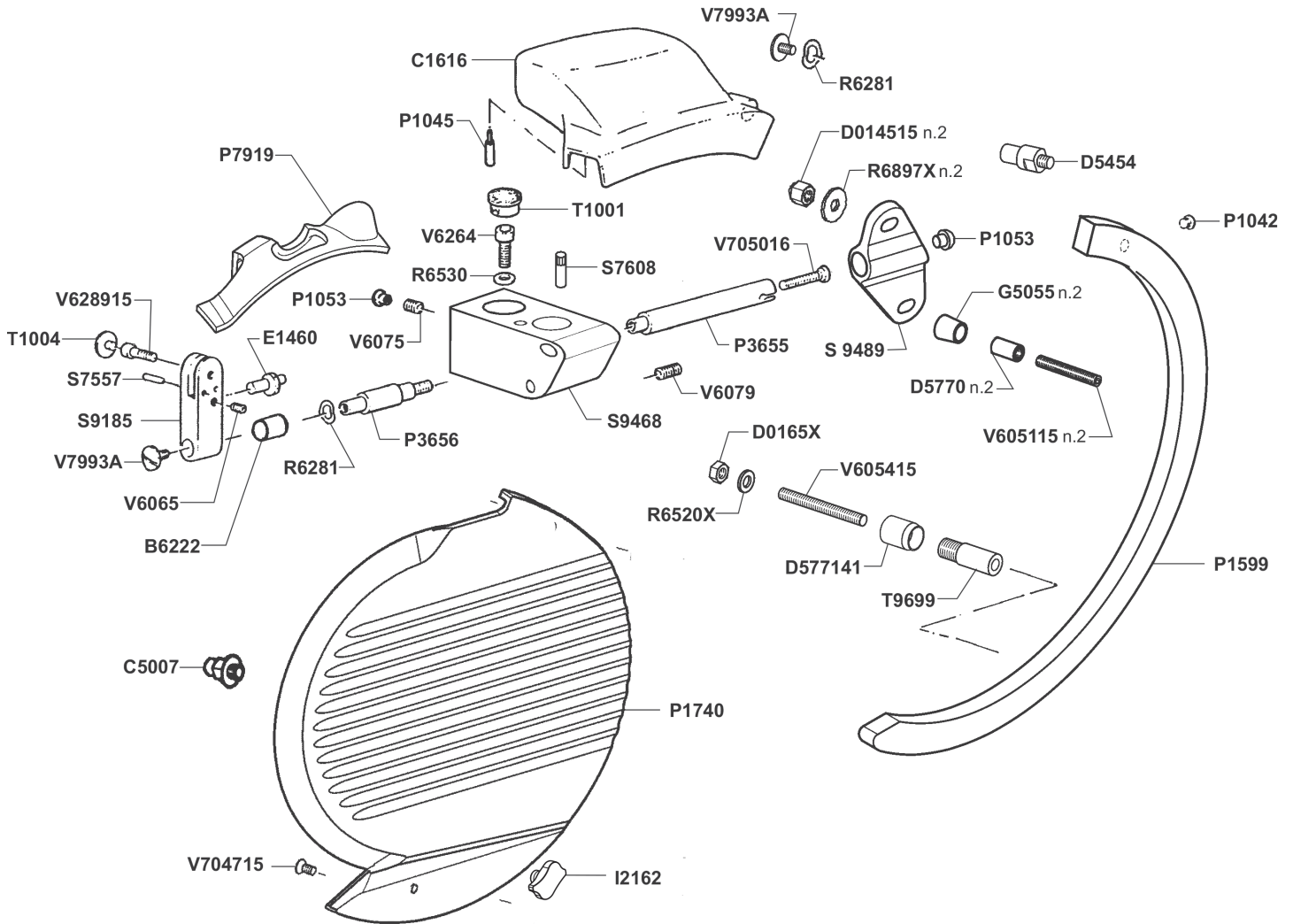
PARTS BREAKDOWN

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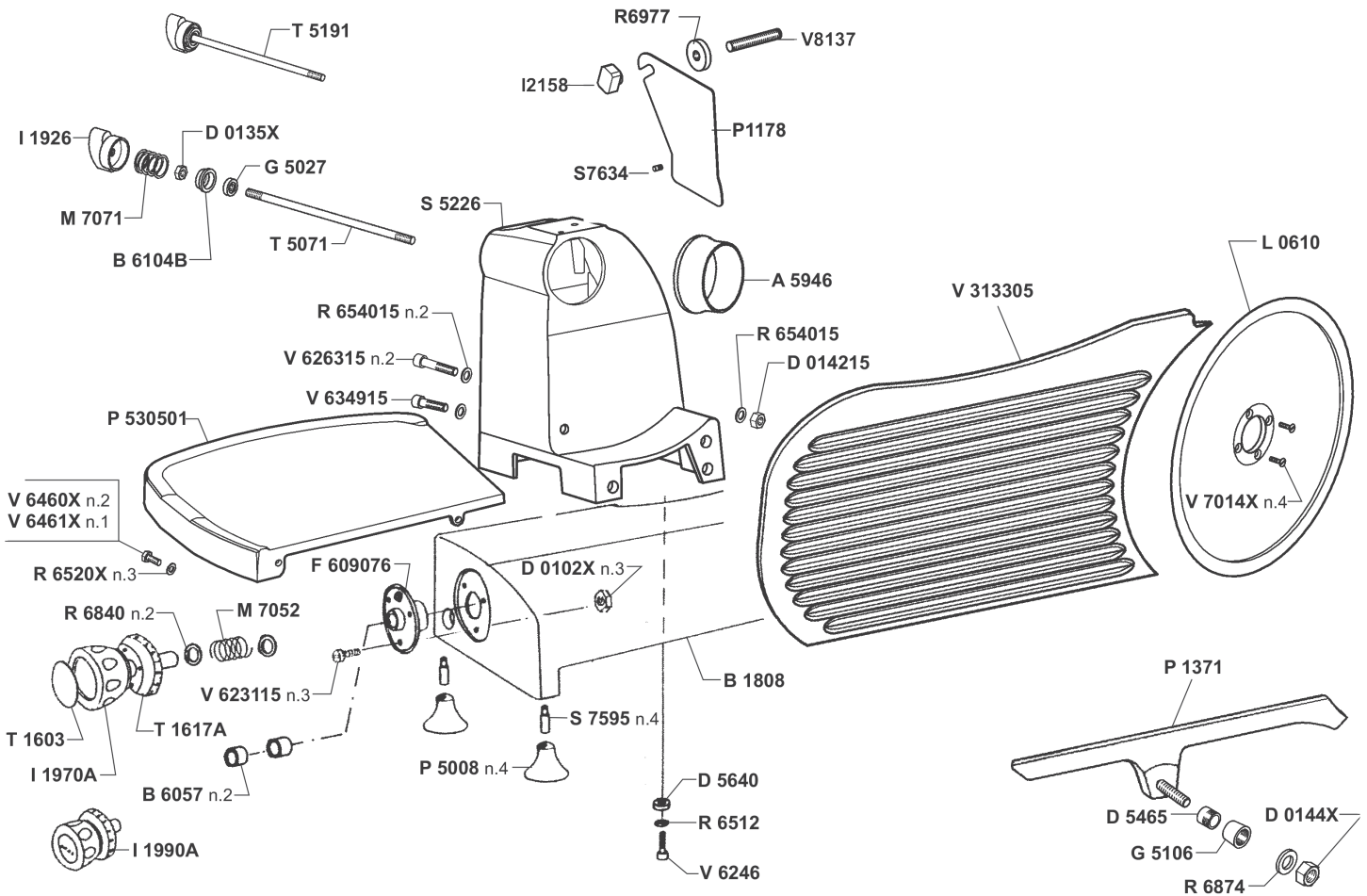
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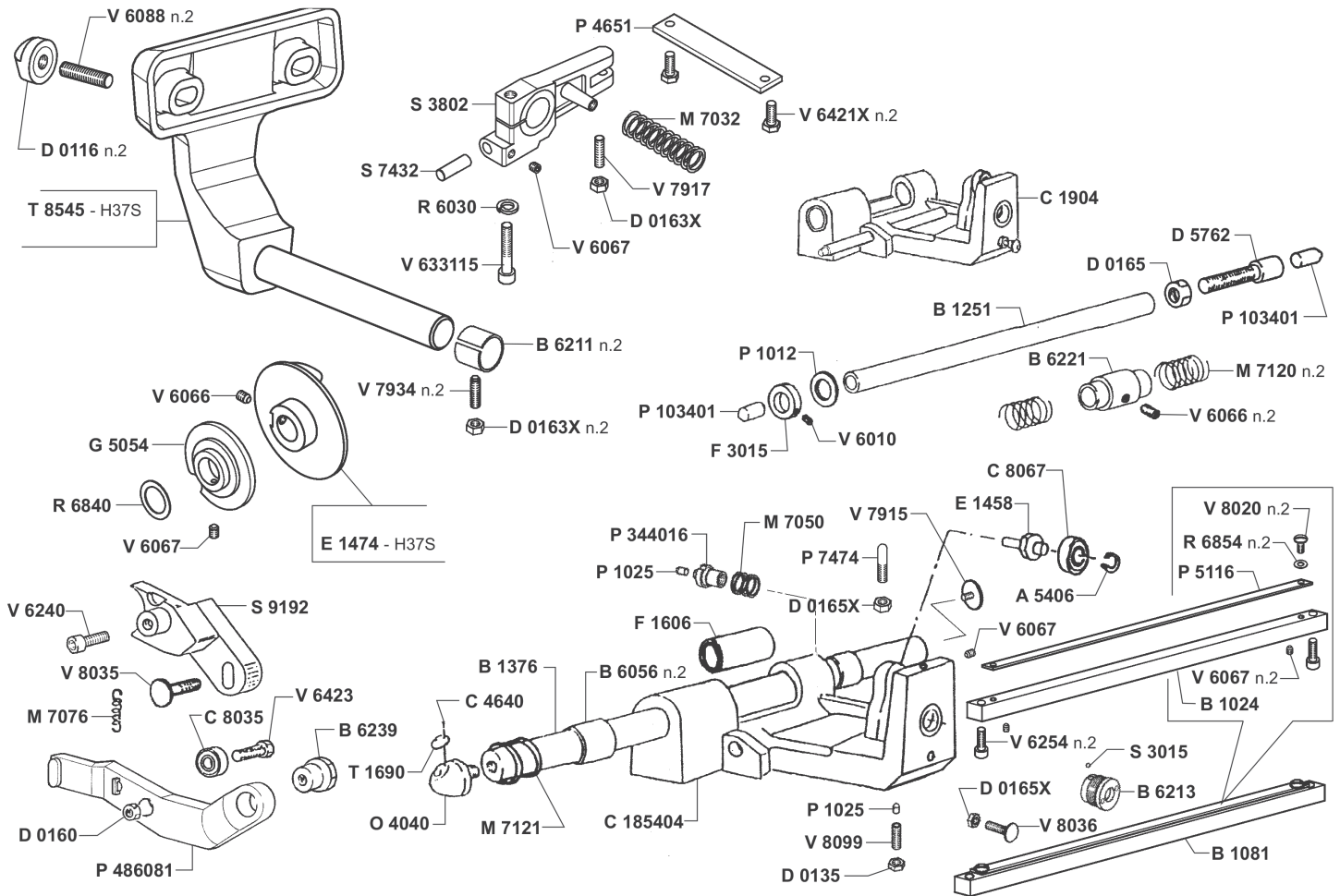
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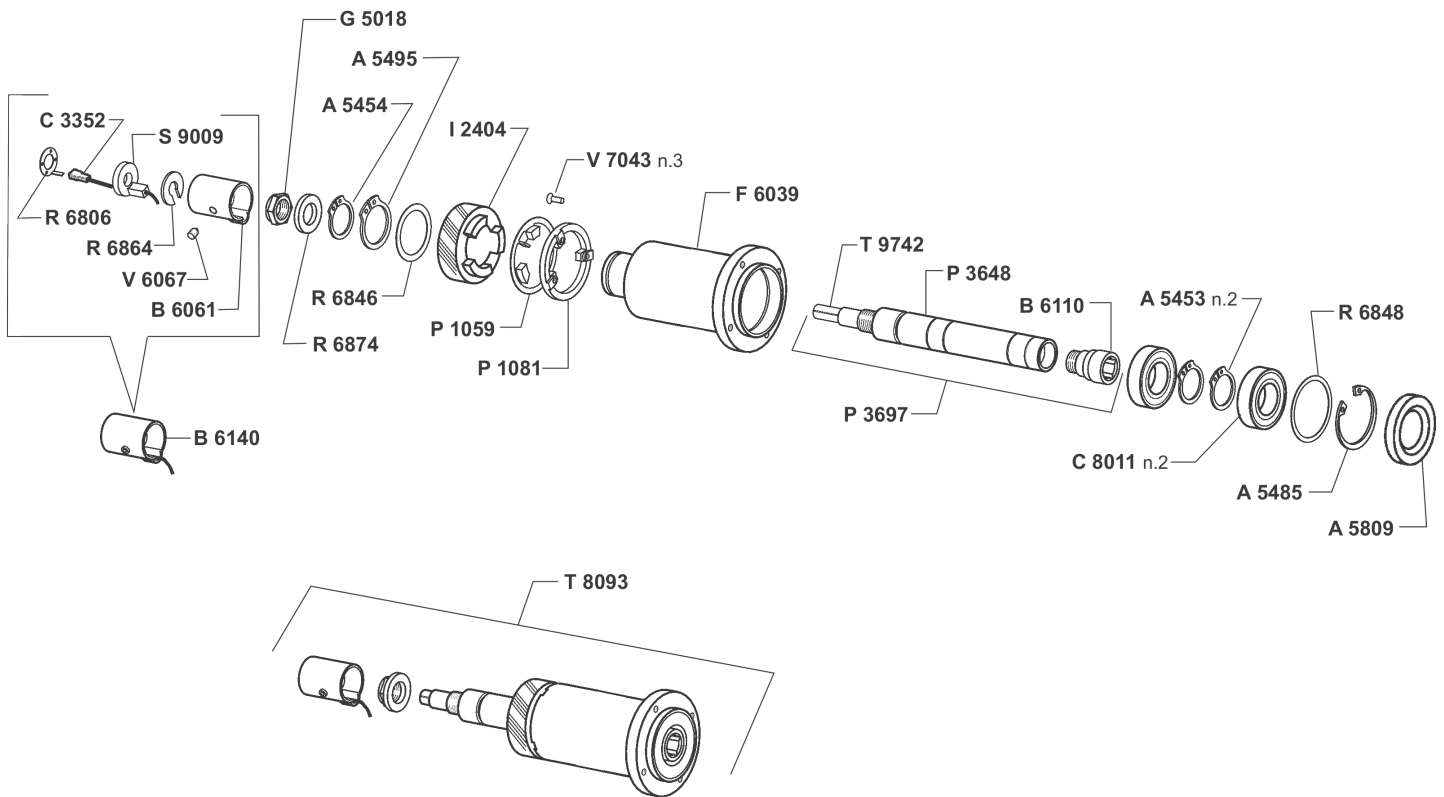
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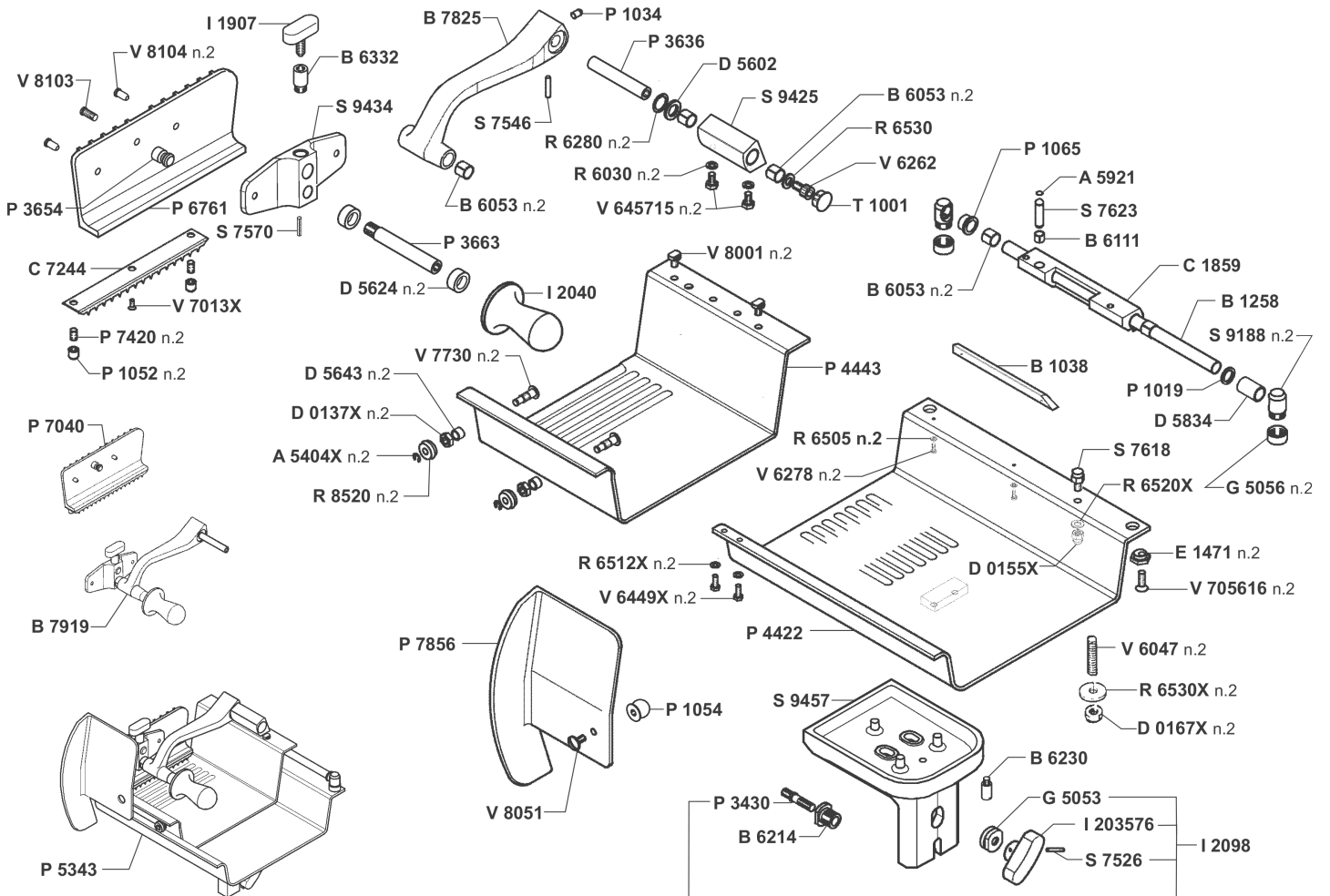
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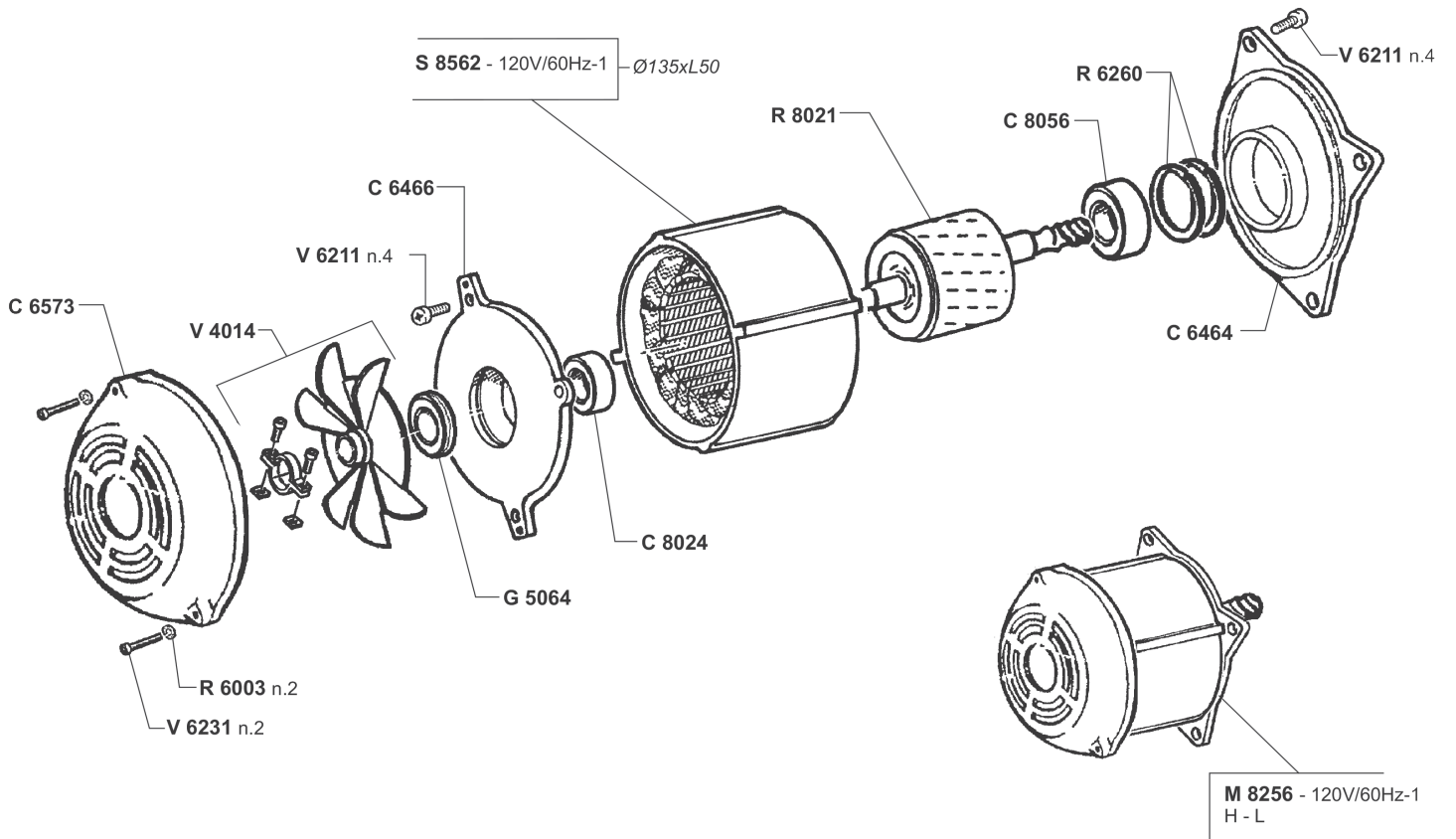
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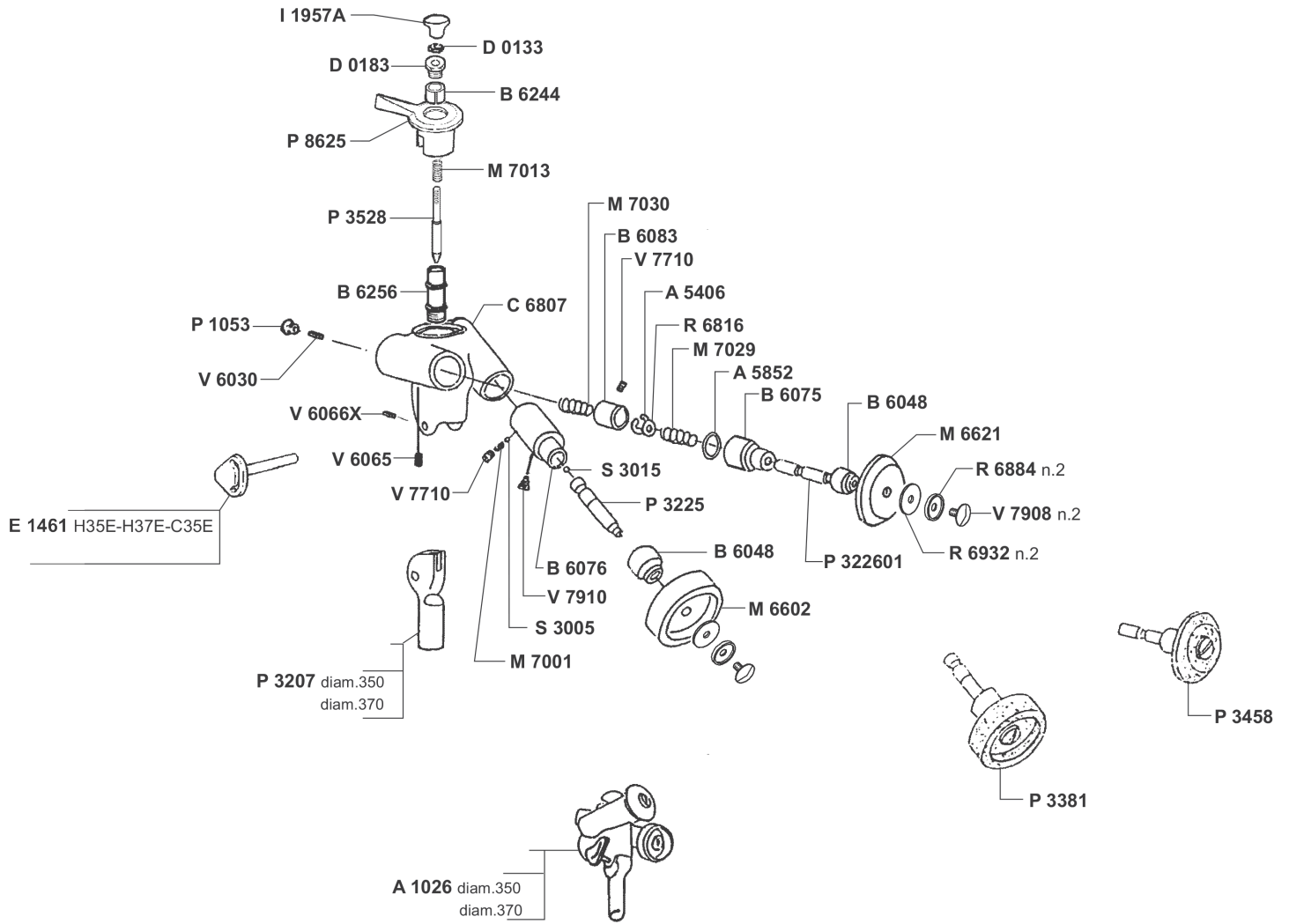
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PARTS BREAKDOWN

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PARTS BREAKDOWN

ITEM	MODEL
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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
16900	Sharpening Assembly for 38915	A1026	16907	Bush. Sharpening for 38915	B6076	20458	Capacitor 14uF for 38915	C5815
36536	Ring El.Benzing 6 Stainless Steel for 38915	A5404X	17307	Bushing Sharp. for 38915	B6083	74403	Connector Faston 2Poles Male for 38915	C6010
16902	Ring El.Benzing 8 for 38915	A5406	19630	Bushing Fastener for 38915	B6104B	77611	P.C.B. Cover Box for 38915	C644680
17281	Ring El.Seeger Ext.25 for 38915	A5453	78265	Bushing Funnel for 38915	B6110	36614	Cover Anter.Motor H (Diam.135) for 38915	C6464
77585	Ring El.Seeger Est.25 Ser.Heavy for 38915	A5454	77550	Bushing DU 10x12x10 for 38915	B6111	36615	Back Motor Cover for 38915	C6466
19484	Ring 52 for 38915	A5485	77588	Bushing Fastener Guard Knife A310 A for 38915	B6140	36617	Motor Fan Cover for 38915	C6573
19612	Ring 33 for 38915	A5495	17312	Bushing 22x25x20 for 38915	B6211	19534	Housing Sharpener H for 38915	C6807
17283	Oil Seal 25x52x10 for 38915	A5809	36563	Carriage Bushing for 38915	B6213	19536	Rack for 38915	C7244
17287	O-Ring 123 17.86x2.62 for 38915	A5852	36564	Bushing for Carriage Support lg.23mm for 38915	B6214	17334	Bearing 2Z-6205 25x52x15 for 38915	C8011
77602	O-Ring OR 4500 for 38915	A5857	36566	Bushing to Hold Carriage Springs for 38915	B6221	16925	Bearing 2RS-6204 20x47x14 for 38915	C8024
77547	Pin Stop Ring for 38915	A5921	36567	Bushing DU 12x14x25 for 38915	B6222	36630	Bearing 5x16x6.5 for 38915	C8035
77502	Shaft Sealing Ring Ø98x42 for 38915	A5946	60449	Meat Tray Support Bushing for 38915	B6230	36631	Bearing 2RS-6205 25x52x15 for 38915	C8056
36546	Carriage Rod for 38915	B1024	36569	Fixing Lever Bushing for 38915	B6239	16926	Bearing 2RS-6000 (10x26x8) for 38915	C8067
77548	Tray Rod for 38915	B1038	17313	Bushing DU 14x15x16 for 38915	B6244	77504	Stainless Steel Nut U5587 M4 for 38915	D0102X
77533	Quadra Bar for 38915	B1081	23646	Sharpener Pivot Ferrule for 38915	B6256	77535	Special Nut M10 for 38915	D0116
36548	Shock Absorber Bar 12x170 for 38915	B1251	77552	Bushing for Plate for 38915	B6332	16928	Nut U5589 M6 for 38915	D0133
77549	Plate Rod for 38915	B1258	77553	Pusher Arm for 38915	B7825	19639	Nut M8 for 38915	D0135
19508	Carriage Rod for 38915	B1376	77554	Pusher Arm Ass. for 38915	B7919	36637	Nut U5589 M8 Stainless Steel for 38915	D0135X
79260	Body for 38915	B1808	77518	Sharpener Cover for 38915	C1616	36638	Nut U5589 M10 Stainless Steel for 38915	D0137X
16904	Bushing Sharpener for 38915	B6048	36591	Carriage Support for 38915	C185404	77508	Stainless Steel Nut U5588 M12 for 38915	D014215
16905	Bushing DU 16x18x15 for 38915	B6053	79262	Carriage Plate for 38915	C1859	19646	Nut U5588 M16 Stainless Steel for 38915	D0144X
AK403	Bushing DU 25x28x20 for 38915	B6056	77534	Cart Assembly for 38915	C1904	66365	Domed Nut Din 917 M8 Stainless Steel for 38915	D014515
17305	Bushing DU 18x20x15 for 38915	B6057	79263	Contact Pin for 38915	C3352	19642	Nut M8 for 38915	D0155X
19514	Bushing Guard A310 for 38915	B6061	36601	Rivet 1.9x5 for 38915	C4640	36643	Nut U5588 M5 for 38915	D0160
16906	Bush Sharpening for 38915	B6075	36607	Blade Cover Bolt Keeper 14x14M for 38915	C5007	36646	Nut U5588 M6 Stainless Steel for 38915	D0163X

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36647	Nut U5588 M8 for 38915	D0165	36691	Ring for Bushing for 38915	G5053	19782	Spring 19.5x1.5x16.7 for 38915	M7050
36648	Nut U5588 M8 for 38915	D0165X	36692	Ring for Cam for 38915	G5054	17381	Spring 22.5x1.8x18 for 38915	M7052
36649	Nut U5588 M10 Stainless Steel for 38915	D0167X	36695	Ring Support Cap for 38915	G5055	19250	Spring 24.8x1.8x15 for 38915	M7071
36651	Sharpener Support Nut for 38915	D0183	77559	Plate Bar Supp. Ring 250/273 for 38915	G5056	36746	Spring 7x0.8x23 Cam for 38915	M7076
79264	Blade Support Screw for 38915	D5454	36697	Logging Lock Nut for 38915	G5064	19248	Spring 15.6x20x2.2 for 38915	M7120
77506	Spacer Ø22x22 for 38915	D5465	77507	Locknut M22 P.1 for 38915	G5106	36749	Carriage Bar Spring 25-28-1.5 for 38915	M7121
19648	Knife Spacer for 38915	D5602	17352	Touch Pad-Start/Stop Push Button for 38915	I1680	17383	Motor for 38915	M8256
77556	Right Spacer Int90 for 38915	D5624	19580	Handle for 38915	I1907	19791	Oiler Oil Cap with Screw for 38915	O4040
36656	Motor Spacer for 38915	D5640	17356	Fastener Handle for 38915	I1926	17388	R.Shock Absorb.12x19x2 for 38915	P1012
17341	Spacer D.10.5x14 H.9 for 38915	D5643	19587	Sharpener Knob for 38915	I1957A	17390	Rubber Shock Abs. 16x22x2.5 for 38915	P1019
36661	Carriage Shock Absorber Spacer for 38915	D5762	36705	Adjustment Knob for 38915	I1970A	36760	Pin Tray Shock-Absorber for 38915	P1025
60786	Locknut Spacer for 38915	D5770	36708	Assy Index Knob for 38915	I1990A	17392	Pl.Shock Absorb.8.5x20 for 38915	P1034
77519	Spacer Eccentrico for 38915	D577141	18220	Knob-Handling for 38915	I203576	36761	Shock Absorber for 38915	P103401
77557	Spacer Supp.Bar Post. for 38915	D5834	17363	End Grip Handle for 38915	I2040	19797	Nylon Shock 8.5x8 for 38915	P1042
17345	Cam Bearing for 38915	E1458	36717	Knob Assy for 38915	I2098	19798	Plastic Shock for 38915	P1045
36677	Cam Pin for 38915	E1460	AR285	Fixing Handle for 38915	I2158	77561	Shock Absorber D12 H18 for 38915	P1052
77590	Cam for Sharpener for 38915	E1461	46120	Blade Cover Knob for 38915	I2162	36762	Rubber Plug for 38915	P1053
77558	Eccentric for 38915	E1471	41486	Blade mm.370/57/4/326 Lip 1/2" for 38915	L0610	77562	Shock Absorber for 38915	P1054
69701	Black Plastic Cam 25mm for 38915	E1474	14787	Grinding Sharpening Stone 48x15x14.3 for 38915	M6602	16955	Shock Absorber for 38915	P1059
77614	Nylon Cable Tie (Diam.45x200) for 38915	F2815	21644	F Stone 51x7x14.3 for 38915	M6621	77563	Shock Absorber for 38915	P1065
36682	Unhook Friction Clasp 12x22x8 for 38915	F3015	36741	Spring 2.9x4x12 Stainless Steel for 38915	M7001	17395	Shock Absorber for 38915	P1081
77591	Support Blade Flange for 38915	F6039	17377	Spring 8.5x1.0x25 Stainless Steel for 38915	M7013	AR286	Slice Deflector for 38915	P1178
17349	Handle Flange for 38915	F609076	17379	Spring 11.9x0.7x27 Stainless Steel for 38915	M7029	77510	Slice Deflector for 38915	P1371
17351	Locknut for 38915	G5018	17380	Spring 13.4x1.3x30 Stainless Steel for 38915	M7030	77521	Ext. Blade Cover for 38915	P1599
36689	Stainless Steel Locknut M8 for 38915	G5027	19776	Spring 14x1.5x60 for 38915	M7032	AR287	Blade Cover for 38915	P1740

PARTS BREAKDOWN

ITEM	MODEL
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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77616	Strain Relief for 38915	P2004	65227	Removable Pressing Machine for 38915	P6761	16972	Washer 5.5x19x2.5 for 38915	R6884
60421	Electrical Conduit for 38915	P2011	77568	Pusher Ass. for 38915	P7040	36893	Stainless Steel Special Washer 8.5x24x2 for 38915	R6897X
36778	Wire-Press for 38915	P2014	19655	Meat Grip Stud H for 38915	P7420	36897	Special Washer 5.5x22x1.5 for 38915	R6932
36779	Core-Hitch+Nut for 38915	P2015	19850	Protection for 38915	P7856	AR288	Washer Guard for 38915	R6977
17416	Pin Sharpener for 38915	P3207	77525	Mobile Protection for 38915	P7919	78261	Rotor Stator H.50 for 38915	R8021
16959	Pin Grinding for 38915	P3225	24030	Sharpener Operating Handle for 38915	P8625	16973	Plate Wheel D.25x9.5 for 38915	R8520
17419	Pin Truing for 38915	P322601	19657	Washer 4 for 38915	R6003	77619	P.C.B. Protection Box for 38915	S100480
17427	Assy Grinding Stone & Pin for 38915	P3381	19661	Washer 8 for 38915	R6030	19680	Ball 3 17 for 38915	S3005
36793	Pin.Handle for 38915	P3430	19665	Washer for 38915	R6260	17465	Ball 4.76 for 38915	S3015
62428	Lock Plate Pivot H for 38915	P344016	19666	Washer for 38915	R6280	AP747	Electric P.C. Board 120V/60 for 38915	S3325
17426	Assy Honing Stone Pivot for 38915	P3458	19667	Washer 12x17x2 for 38915	R6281	77541	Index Arm for 38915	S3802
23645	Sharpener Pivot for 38915	P3528	17455	Washer U6592 4 for 38915	R6505	79277	Housing for 38915	S5226
77564	Pin Support Meat Grip Arm H for 38915	P3636	16967	Washer U65926 for 38915	R6512	77542	Cylindrical Pin U1707 8x35 Stainless Steel for 38915	S7432
79272	Knife Shaft for 38915	P3648	17457	Washer U6592 6 St-Steel for 38915	R6512X	36920	Pin 4x25 for 38915	S7526
77565	Pivot Pusher for 38915	P3654	36884	Washer U6592 8 Stainless Steel for 38915	R6520X	36924	Pin M.E.U6875 6x30 for 38915	S7546
77523	Knife Cover Support Pin for 38915	P3655	19668	Washer 10 for 38915	R6530	36926	Pin U7586 3x18 for 38915	S7557
77524	Pin for Protec.Support for 38915	P3656	36885	Washer U6592 10 Stainless Steel for 38915	R6530X	77569	Pin U7586 6x30 for 38915	S7570
77566	Pivot Pusher for 38915	P3663	66375	Stainless Steel Washer U6592 12 for 38915	R654015	17476	Foot Support Pin D.10 M8 for 38915	S7595
77594	Assy Driving Pivot for 38915	P3697	17458	Contact Washer for 38915	R6806	77526	Pin Ø8x23 for 38915	S7608
36809	Tray for 38915	P4422	36889	Washer 10.5x16x1 for 38915	R6816	77570	Lock Pin for Carr. Plate Rotation for 38915	S7618
36812	Tray for 38915	P4443	16969	Washer 18.2x25x0.5 for 38915	R6840	77571	Lock Pin Pusher Arm for 38915	S7623
19832	Flat Bar for 38915	P4651	17460	Washer 34.2x46x0.5 for 38915	R6846	A0442	Pin 4x15 Zig.Handleplate L for 38915	S7634
77537	Ecc. Locking Plate for 38915	P486081	19674	Washer 44.5x51.5x0.2 for 38915	R6848	19870	Stator 120/60 for 38915	S8562
16961	Foot for 38915	P5008	77540	Washer 6.2x14x0.6 for 38915	R6854	77597	Washer Bracket A310 for 38915	S9009
77538	Sliding Bearing Flat 19x490x3 for 38915	P5116	77596	Switch Washer for 38915	R6864	77527	Protec. Support for 38915	S9185
77567	Assy Meat Tray for 38915	P5343	36892	Washer 17x30x4 for 38915	R6874	77572	Bracket for Plate Rod for 38915	S9188

PARTS BREAKDOWN

ITEM	MODEL
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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
19181	Bracket Support for 38915	S9192	37023	Screw STEI U5929 M5x5 for 38915	V6065	66387	Screw TE U5737 M6x15 Stainless Steel for 38915	V6421X
77573	Hand Grip Arm Support for 38915	S9425	19691	Grub Screw M6x6 for 38915	V6066	37067	Screw TE U5739 M5x20 for 38915	V6423
77574	Handle Grip Support for 38915	S9434	37024	Screw STEI U5929 M6x6 for 38915	V6066X	37070	Screw TE U5739 M6x20 Stainless Steel for 38915	V6449X
77575	Plate Support for 38915	S9457	19692	Screw M6x8 for 38915	V6067	77578	Stainless Steel Screw TE U5739 M8x14 for 38915	V645715
77576	Sharpener Support for 38915	S9468	19694	Screw M8x10 for 38915	V6075	37072	Screw TE U5739 M8x20 Stainless Steel for 38915	V6460X
77528	Ext.Knife Protect.Support for 38915	S9489	37029	Screw STEI U5929 M8x20 for 38915	V6079	37073	Screw TE U5739 M8x25 Stainless Steel for 38915	V6461X
19877	Rubber Cap for 38915	T1001	77544	Vite STEI U5923 M10x35 for 38915	V6088	AM182	Stainless Steel Screw TSP U6109 M5x12 for 38915	V7013X
36981	Rubber Cap for 38915	T1004	19697	Screw M5x16 for 38915	V6211	17497	Screw TSP U6109 M5x15 St-Steel for 38915	V7014X
19879	Label for 38915	T1603	19699	Screw M4x25 for 38915	V6231	17498	Screw TSPEI U5933 M4x10 for 38915	V7043
19883	Label Oil for 38915	T1690	77515	Screw TC U6107 M4x25 Inox for 38915	V623115	64400	Stainless Steel Screw TSPEI U5933 M6x15 for 38915	V704715
62438	Blade Cover Fastener for 38915	T5071	19700	Screw M6x16 for 38915	V6240	37083	Locking Screw-Support for 38915	V705016
42974	Tie Rod for 38915	T5191	19702	Screw M6x25 for 38915	V6246	37085	Screw 8x25 for 38915	V705616
79280	Knife Shaft Assy for 38915	T8093	37042	Screw TCEI U5931 M8x25 for 38915	V6254	19713	Screw Sharpener for 38915	V7710
77543	Bracket for 38915	T8545	19704	Screw M10x16 for 38915	V6262	37091	Screw H for 38915	V7730
62439	Blade Support Shaft for 38915	T9699	77516	Screw TCEI U5931 M12x35 Inox for 38915	V626315	17503	Screw M5x13 for 38915	V7908
79283	Shaft Pin for 38915	T9742	77530	Screw TCEI U5931 M10x30 for 38915	V6264	19715	Screw Sharpener for 38915	V7910
77514	Slice Thickness Plate for 38915	V313305	19706	Screw for 38915	V6278	17504	Bar Screw M6x14 Stainless Steel for 38915	V7915
37013	Motor Fan MEC80 148x16 for 38915	V4014	77531	Screw TCEI U5931 M6x14 Inox for 38915	V628915	19717	Screw M6x50 for 38915	V7917
37018	Screw STTC U6113 M6x6 for 38915	V6010	77629	Screw TBTC Aut.U6954 4.2x13 for 38915	V6296	19720	Screw M6 for 38915	V7934
37021	Screw for 38915	V6030	77545	Stainless Steel Screw TCEI U5931 M8x45 for 38915	V633115	37095	Screw for Rod 6x13 for 38915	V7993A
77577	Screw STEI U5923 M10x40 for 38915	V6047	77517	Screw TCEI U5931 M12x45 Inox for 38915	V634915	19724	Screw H for 38915	V8001
77529	Stainless Steel Screw STEI U5923 M8x55 for 38915	V605115	37058	Stainless Steel Screw M4x8 for 38915	V6370	16987	Special Screw M6x15 for 38915	V8020
AO999	Stainless Steel Screw STEI U5923 M8x80 Inox for 38915	V605415	37059	Stainless Steel Screw M4x14 for 38915	V6371	37102	Screw M6x20 for 38915	V8035

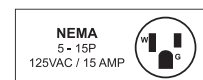
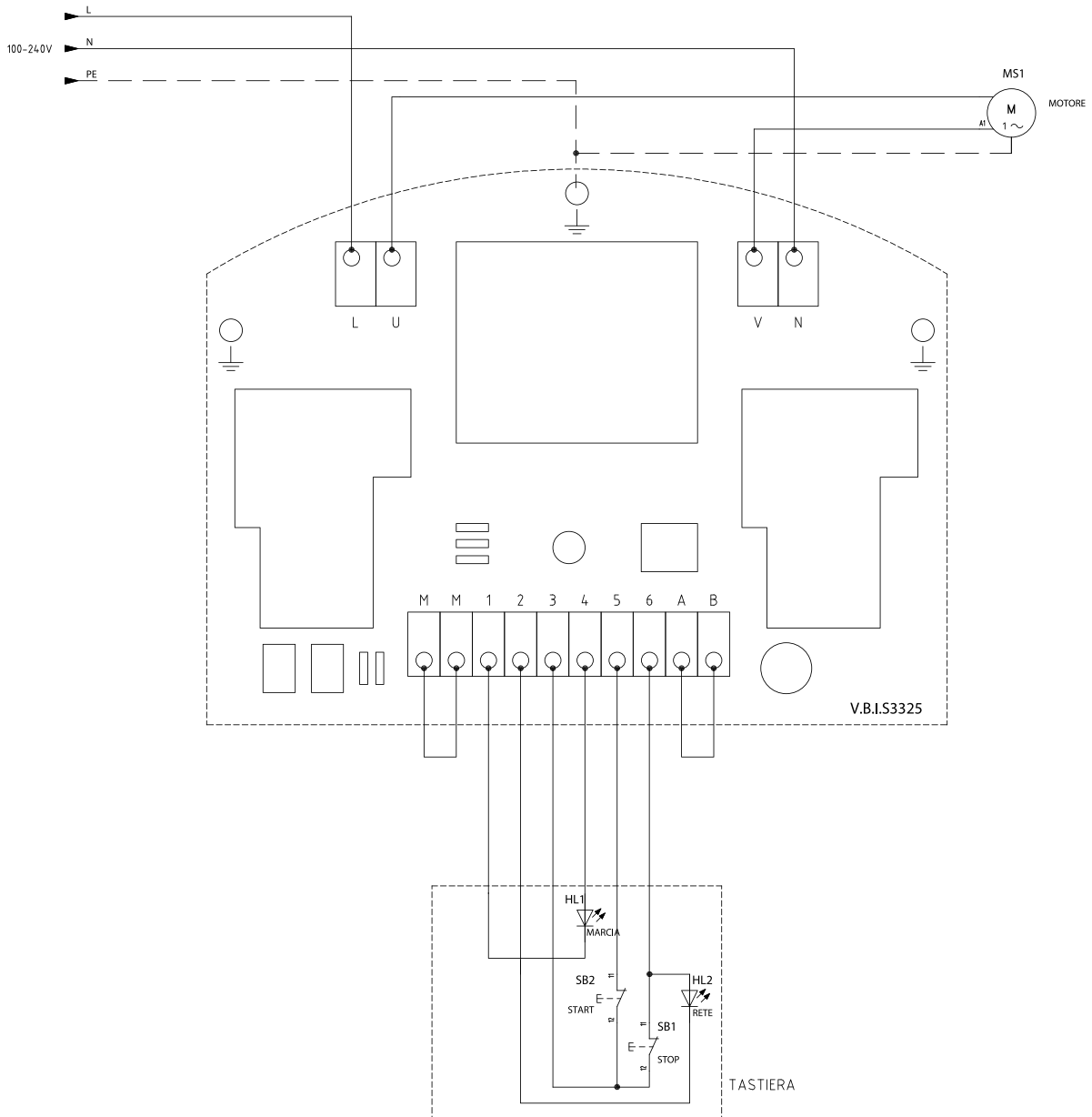
PARTS BREAKDOWN

ITEM	MODEL
38915	MS-IT-0370-H

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
19920	Screw M8x30 for 38915	V8036	37113	Screw for Carr. Index M8x25 for 38915	V8099	77582	Special Screw Ø8x15 for 38915	V8104
77580	Stainless Steel Screw M8x16 for 38915	V8051	77581	Special Screw M10x18 for 38915	V8103	AR289	Screw for 38915	V8137

ELECTRICAL SCHEMATICS

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

TRENTO

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.

TRENTO

PRODUCT WARRANTY REGISTRATION

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

or email to: trentoservice@trentoequipment.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): _____

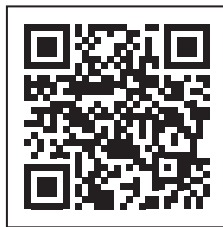
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