



Food Processors
Models FP-ES-0015, 0030-N
Items 46215, 46216
Instruction Manual



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Model FP-ES-0015 / Model FP-ES-0030-N

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General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

FOR YOUR SAFETY


The following instructions limit the responsibility of the vendor and his representatives.

Safety and Warranty

DEFINITION OF WARNINGS AND SIGNAL WORDS


SAFETY WARNINGS AND SIGNAL WORDS USED IN THIS MANUAL


The safety instructions serve as indications and precautionary measures that must be taken into account or adopted to avoid a dangerous situation.

 This is the safety alert symbol. It is used to alert you to personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

Warnings can be classified according to the severity of the hazardous situation. The classification is based on an assumption of probability of being exposed to a dangerous situation and what could happen in such a case. There are four kinds of warnings:

 **DANGER** Indicates a hazardous situation, which, if not avoided, will result in death or serious injury.

 **WARNING** Indicates a hazardous situation, which, if not avoided, could result in death or serious injury.

 **CAUTION** Indicates a hazardous situation, which, if not avoided, could result in minor or moderate injury.

 **NOTICE** Is used to address practices not related to personal injury.

IMPORTANT INFORMATION:

 **NOTE:** provides additional information to clarify or simplify a procedure.

SAFETY WARNINGS ATTACHED TO THE MACHINES

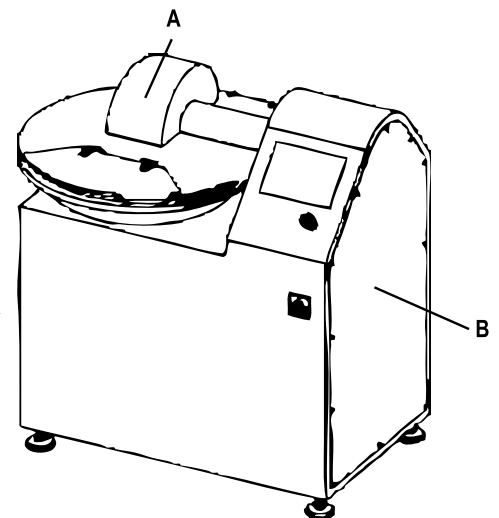
The safety symbols warn of special hazards and are placed in the relevant places on the machine. Check warning symbols daily:

- Are all safety symbols present?
- Are all safety symbols recognizable and readable?

Ensure that the safety plaques / adhesives are firmly attached to the machine, are easily readable and are not erased during the cleaning process. Disconnect the machine and secure the main switch against reconnection if a warning symbol is missing or no longer recognizable. Do not reconnect the machine until they are in place and all safety symbols are recognizable. If they become damaged or lost, contact your authorized dealer. The warning symbols placed on the machine are described below:

A: Warning symbol danger of crushing or amputation.

B: Warning symbol electric shock hazard.



INTENDED USE OF THE MACHINE

The food processor serves to mix and emulsify different kind of fresh or frozen food products according to

Safety and Warranty

the desired degree of fineness, introducing the raw material to be worked through a rotating bowl to reach the cutting knives to be crushed. At the same time, it is possible to add water, ice or additives. Possible applications are:

Meat products

- Raw sausage.
- Cooked sausage.
- Minced meat.
- Fine pasta.
- Pate.
- Poultry.

Other fields of application

- Precooked dishes.
- Fish products.
- Soups and sauces.
- Processed cheese.
- Fruits and Vegetables.
- Sweet Pastries.

Any other type of use is not observed according to the usage regulations. The use according to its destination also includes the use of the accessories supplied and recommended by the manufacturer as well as compliance with inspection and maintenance intervals. The machine shall only be used in the industrial or professional craft sector. It is a stationary machine.

UNAPPROVED USES:

- It is not allowed to use the machine in a private setting.
- It should not be used to crush materials with a high proportion of bones or other hard substances.
- It is not recommended to process frozen meat blocks and non-food products.
- It is forbidden to process live animals.
- It is prohibited to process substances or materials that do not conform to the relevant food regulations.
- The processing of dangerous or harmful substances, especially toxic, corrosive, easily or extremely flammable substances, does not conform to the intended use.

POTENTIAL HAZARDS

If the machine is operated in a manner that is not in accordance with the intended use or by untrained personnel, the following hazards and damages may occur:

- Dangers to the life and physical integrity of the operator or others.
- Material damage.
- Inefficient work on and / or with the machine.

RESPONSIBILITY

In case of violations against what is set forth herein, all rights to guarantee against Omcan shall be extinguished.

Safety and Warranty

ELECTROMAGNETIC COMPATIBILITY (EMC)

The machine is designed for use in industrial environments. For use in light or residential industry environments, additional interference suppression measures are required. Please contact your authorized dealer.

MODIFICATIONS

DISCLAIMER OF LIABILITY

It is not allowed to modify the machine without the prior express authorization of Omcan, neither in its design nor in its safety systems. Omcan will not be liable for damages caused by arbitrary changes. When a user makes essential modifications to the machine, he assumes the manufacturer status. In such a case, he shall be obliged to take all the measures incumbent on it legally as a manufacturer. The original manufacturer is therefore released from its responsibility.

ORIGINAL PARTS

The machine is only allowed to be used with original Omcan accessories and spare parts. Omcan will not be liable for damages caused by using tools, accessories or spare parts from other manufacturers.

IMPORTANT WARNINGS

Since the WARNINGS, CAUTIONS and INSTRUCTIONS in this manual cannot address all possible conditions and situations that may arise, the operator **MUST ALWAYS** exercise common sense and due caution when using this machine!

- **DO NOT DISCARD THIS MANUAL; KEEP IT FOR FUTURE REFERENCE BY ALL USERS AND MAINTENANCE PERSONNEL. PLEASE THOROUGHLY READ AND FULLY UNDERSTAND ALL THE INSTRUCTIONS BEFORE SERVICING OR USING THE MACHINE.**
- **THIS MACHINE HAS MOVING PARTS AND USES VOLTAGES THAT ARE POTENTIALLY HAZARDOUS. FAILURE TO FOLLOW THE INSTRUCTIONS CONTAINED IN THIS MANUAL COULD RESULT IN SEVERE, POSSIBLY LIFE-THREATENING, PERSONAL INJURY.**
- **THIS MACHINE HAS BEEN DESIGNED EXCLUSIVELY FOR MEAT PROCESSING. USE OF THIS MACHINE FOR ANYTHING OTHER THAN MEAT PROCESSING DOES NOT CONFORM TO ITS INTENDED FUNCTION, IS STRICTLY PROHIBITED AND SHALL VOID Omcan's WARRANTY. Omcan ASSUMES NO RESPONSIBILITY FOR ANY DAMAGE OR INJURY RESULTING FROM IMPROPER USE OF THIS MACHINE.**
- **DO NOT ALTER OR MODIFY THE MACHINE'S ORIGINAL DESIGN IN ANY WAY; DOING SO WILL VOID Omcan's WARRANTY AND MAY RESULT IN PERSONAL INJURY OR DAMAGE TO THE MACHINE.**
- **This machine MUST be installed ONLY by a qualified electrician in accordance with the instructions in this manual and in compliance with all applicable national, regional and local electrical, safety and hygiene standards and codes. Compliance with said standards and codes is the sole responsibility of the owner and installer.**
- **DO NOT open the machine or tamper with its internal parts; none of the internal components requires adjustment or maintenance by the user.**
- **DO NOT tamper with the machine's mechanical or electrical safeguards.**

Safety and Warranty

- NEVER attempt to repair the machine on your own. Should the machine require service, contact the authorized dealer from whom you purchased the machine.
- Use ONLY genuine Omcan parts or accessories and have them installed only by a qualified technician. Use of unapproved parts and accessories voids Omcan's warranty and may result in personal injury or damage to the machine.
- Modifications to the machine that raise noise emission levels above 70 dB(A) may result in hearing damage. ALWAYS wear appropriate hearing protection.

OPERATING HAZARDS

- PLEASE READ THIS MANUAL CAREFULLY AND FULLY UNDERSTAND ALL THE INSTRUCTIONS BEFORE USING THE MACHINE.
- DO NOT OPERATE THE MACHINE WITHOUT HAVING FIRST BEEN INSTRUCTED ON ITS USE, MAINTENANCE AND SAFEGUARDS FROM AN EXPERIENCED OPERATOR.
- DO NOT use the machine without wearing the protective gear required by law. While operating the machine, NEVER wear loose clothing or jewelry that could become caught in moving parts.
- DO NOT operate in the cutting area before the knives are at rest and the main switch has been switched off to secure it against reconnection.
- DO NOT leave the machine unattended while it is powered on or in operation. Keep children and bystanders safely away from the machine.
- ALWAYS keep hands safely away from the machine's moving parts. NEVER insert hands or other objects under the knives lid while the machine is in operation as there are sharp rotating knives under the lid.
- ALWAYS keep your work area well-lit and free of obstacles.
- ALWAYS unplug the machine from the electrical outlet when it is not in use.
- Should the machine malfunction, turn it off immediately and notify the appropriate personnel.

ELECTRICAL HAZARDS

- DO NOT TAMPER WITH THE MACHINE'S ELECTRIC SYSTEM. THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN AND IN COMPLIANCE WITH ALL APPLICABLE ELECTRICAL STANDARDS AND CODES.
- Before operating the machine, make sure that all phases are connected properly and 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!
- DO NOT tamper with the machine's electrical wiring or components after it has been installed.
- ONLY a qualified electrician may perform modifications to the electrical configuration of the machine.
- DO NOT pull on the power cord to disconnect the plug from the electrical outlet; always pull on the plug.
- DO NOT operate the machine with a damaged power cord or damaged plug. To avoid damaging the power cord and possible injury, keep it away from areas where it may be stepped on or tripped over.
- ALWAYS disconnect the machine from the electrical outlet before proceeding with cleaning, maintenance, or repairs.

Safety and Warranty

SAFETY DEVICES

PROTECTORS

Protectors in/on the machine are intended to prevent access to hazardous areas and possible injury. The protectors are different depending on the danger zone. The protectors used in the machine are described below.

USE OF THE PROTECTORS

To ensure the effectiveness of the protectors, pay attention to the following points:

- Use the protector correctly.
- Do not use damaged guards.
- Do not tamper with the guards.
- Use only the protectors that belong to the machine.
- Check the functions of the protectors on a regular basis.
- Once all maintenance, lubrication or repair work is complete, always reassemble all guards.

CHECK THE PROTECTORS DAILY

- Are all guards mounted?
- Are all the protectors electrically secured?
- Are there damaged guards?

Disconnect the machine and secure the main switch against reconnection if a protector is missing, damaged or damaged. Do not reconnect the machine until all guards are installed and ready to operate.

KNIFE LID (A)

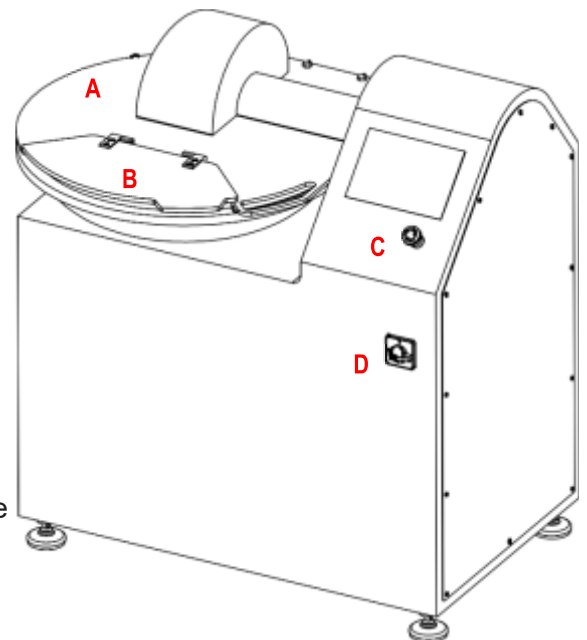
The knife lid blocks access to the danger zone below it. While the knife motor is switched on, the lid cannot be opened.

NOISE PROTECTION COVER (B)

The noise protection cover reduces the noise pollution at high knife speeds.

EMERGENCY STOP BUTTON (C)

MAIN SWITCH (D)



EMERGENCY STOP FUNCTION

The emergency stop function serves to quickly put the machine in a safe state in case of danger or to prevent a hazard. The emergency stop function of the machine and the use of the emergency stop button are described below.

Pressing the emergency stop button has the following effects:

- All functions that were running are disabled.
- Power is interrupted to the following components:
 - Actuation of the knives and bowl.

Safety and Warranty

- PLC outputs.

With the emergency stop function activated some components and functions of the machine are still live. These include, for example:

- The electric heating (electronic device to avoid condensation inside the bench).
- The control circuit.
- Signals from external sources.

LOCK TIME

If the emergency stop function is activated, the knife drive and bowl drive remain locked during the locking time. Even if the emergency stop is deactivated, neither drive can be started until the lockout time has elapsed. The lockout time starts automatically with the activation of the emergency stop function. The duration of the blocking time is 30 seconds.

NOTICE Do not use the emergency stop function improperly.

When the emergency stop function is used, the machine stops with emergency braking. This type of machine stop involves a considerable load on the machine and its components. Do not use the emergency stop function to stop the machine in normal operation. Use the emergency stop function only in emergencies.

The emergency stop button is located below the control panel:

PRESS THE EMERGENCY STOP BUTTON.

- All functions that were running are disabled.
- An alarm message is displayed on the control panel display.
- The lockout time begins.
- The icon for the emergency stop is displayed.
- The remaining lock time is displayed.

CONFIRM THE ALARM MESSAGE.

- The alarm message is closed.

RELEASE THE EMERGENCY STOP BUTTON TO DEACTIVATE THE EMERGENCY STOP.

- The emergency stop function is deactivated.
- The knife and bowl drives remain locked until the lockout time has elapsed.

DANGER: RISK OF ELECTRIC SHOCK!

Danger of death by electric shock in case of contact with live components of the machine. Even if the emergency stop function is activated, certain components will still remain in tension. The DC link capacitors of the electronic drives need some time to discharge.

- Only qualified personnel with specific training for this purpose are authorized to carry out work on the electrical circuit of the machine.
- When working on the electrical circuit of the machine, turn off the main switch and secure it with a padlock to prevent it from being reconnected.
- Do not touch any electrically active part of the machine.



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- After disconnecting the mains voltage, always wait for the capacitors of the intermediate circuits to be discharged.
- Check the function of the emergency stop buttons daily.
- If an emergency stop button does not work, switch off the machine and secure the main switch to the machine when it is reconnected.
- Do not reconnect the machine until all emergency stop pushbuttons operate

MAIN MACHINE SWITCH

MAIN SWITCH FUNCTION

If the main switch is turned off, the machine voltage is switched off. Even with the main switch off, some components and functions of the machine are still live. Among them is, for example:

- The electric heating (electronic device to prevent condensation inside the workbench).
- The DC link capacitors of the frequency converters need some time to discharge.

SWITCH OFF MAIN SWITCH

- Turn the main switch to the “0” Off position: the power supply to the machine is switched off.

SWITCH ON THE MAIN SWITCH

- Turn the main switch to the “I” On position: the power supply to the machine is switched on.

The main switch is located on the front side of the machine:

DANGER: RISK OF ELECTRIC SHOCK!

Danger of death by electric shock in case of contact with live components of the machine. Even if the main switch is turned off, certain components will still remain in tension. The DC link capacitors of the electronic drives need some time to discharge.

- Only qualified personnel with specific training for this purpose are authorized to carry out work on the electrical circuit of the machine.
- When working on the electrical circuit of the machine, turn off the main switch and secure it to prevent it from being reconnected.
- Do not touch any electrically active part of the machine.
- After disconnecting the mains voltage, always wait for the capacitors of the intermediate circuits to be discharged.



SAFETY MEASURES

RESIDUAL HAZARDS

The machine has been designed and constructed in such a way that avoidable hazardous areas have been eliminated or access to them has been prevented by appropriate design measures. In order to carry out activities in the machine, the dangerous areas that remain on the machine must be known. You must know how to operate in dangerous areas of the machine, in order to minimize the risk of injury, the risk of material damage and hygiene risks. The safety and warning information contained in the instruction manual indicates these hazardous areas and the behavior that must be observed by the personnel in order to minimize the risks

Safety and Warranty

resulting from such hazardous areas.

LIST OF RESIDUAL HAZARDS

Danger zone	Danger	Measure / Behavior
Between the lid and the cutter bowl. Doors and closures.	Crush hazard.	When opening and closing covers or doors, do not put your hands into dangerous areas.
Cutting knives.		
Power supply of electric heating device. Controls and electrical circuits.	Dangerous, life threatening electrical accidents.	Do not touch any electrically active part of the machine. The voltage does not switch off when the emergency stop button is pressed or the main switch is set to "0".
Increased noise when the noise reduction cover is open during certain phases of operation.		
	Hearing trauma	Wear hearing protection equipment.

EXPLOSION PROTECTION

This machine is not suitable for use in explosive atmospheres.

HYGIENE LEVELS

The machine is divided into different areas of hygiene:

FOOD AREA (RED):

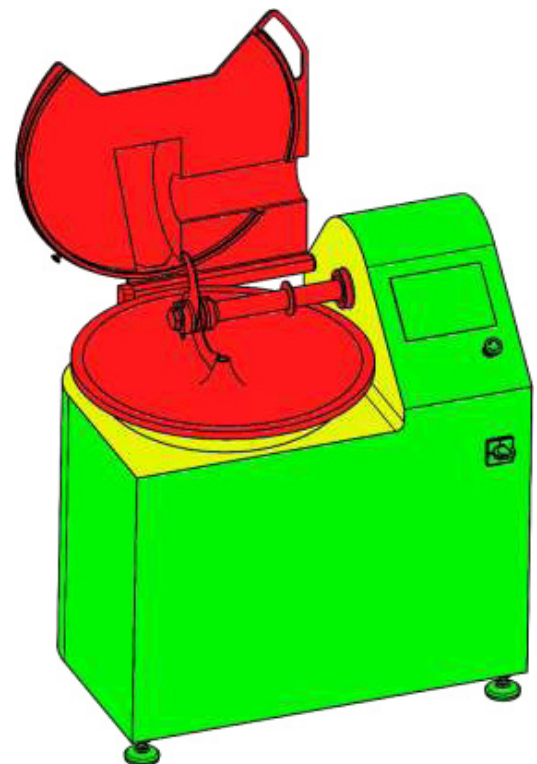
- Machine surfaces that are exposed to the product and can eventually give up other substances by dripping, diffusion or absorption. Take care that there are good hygienic conditions; that is to say: no condensation, foreign particles / substances, lubricants or the like on or near the surface of contact with the product (by joints, piping, installation of air conditioning, motors, etc.).

SPLASH AREA (YELLOW):

- Areas formed by surfaces with which the product can come into contact.

FOOD FREE AREA (GREEN):

- Machine surfaces with which the product under normal operating conditions does not come into contact.



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WORKER RESPONSIBILITIES

OPERATOR

The operator belongs to the client's personnel and has been instructed in the following activities:

- Start and stop the machine.
- Supervise the machine or process (reading the indicating devices).
- Perform simple cleaning and maintenance operations.

Following specific instructions, the operator will be able to make simple modifications in the conduction of the process. Operation of the machine by untrained personnel is only permitted under the supervision of a qualified person. The machine is only suitable for operators who are at least 14 years of age. The national provisions relating to the protection of occupational safety and health should be observed.

QUALIFIED PERSON

The Qualified Person generally belongs to the client's staff and has been instructed in the following activities:

- Perform simple assembly work.
- Perform routine maintenance / inspections.

The Qualified Person has basic technical knowledge. Basic knowledge is equivalent to that of a technical training (e.g. vocational training in mechanics or electricity). The Qualified Person is selected and appointed by the employer (user). The authorized distributor will only take care of the instruction in specific technical peculiarities and directly related to the scope of the supply and warn about the possible dangers. This instruction is not substitute for the training necessary to be a Service Technician.

1.10.4 SERVICE TECHNICIAN

The Service Technician is generally a member of the authorized distributor's technical support staff. In exceptional cases, trained professionals of the client can obtain the corresponding qualification by participating in training courses given by Omcan or an authorized distributor. Qualification is presumed to be at least of an 'Qualified Person'. In addition, the following techniques are taught:

- Minimize safety hazards in all processes.
- Conduct installation, inspection and repair in a responsible manner.
- Identify damages that affect safety.

In order to evaluate damages in safety-related components, a Service Technician should as necessary consult an Omcan expert.

DISPOSAL

DANGER OF INJURY TO PERSONS AND ENVIRONMENTAL HAZARDS

The machine is composed of different materials. Observe local regulations on waste disposal. Instruct an authorized waste disposal company to dispose of waste correctly.

TIPS AND USEFUL INFORMATION

For any questions or concerns, please contact your authorized dealer.

Safety and Warranty

1 YEAR PARTS AND LABOUR WARRANTY

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

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	FP-ES-0015	FP-ES-0030-N
Bowl Volume	15 L / 4 Gal.	30 L / 8 Gal.
Mixture Bowl Capacity	Soft Meat: 9-26 lbs. / 4-12 kgs.	Soft Meat: 11-48 lbs. / 5-22 kgs.
	Tough Meat: 9-18 lbs. / 4-8 kgs.	Tough Meat: 11-33 lbs. / 5-15 kgs.
Knife Speed	750 - 3000 RPM	
Linear Knife Speed	14-45 m/s	
Power	3 HP / 2.3 kW	7.5 HP / 5.6 kW
Electrical	225V / 60Hz / 1	208V / 60Hz / 3
Overall Dimensions	30" x 34" x 36" 750 x 870 x 920mm	37" x 41" x 62" 930 x 1040 x 1560mm
Weight	364 lbs. / 165 kgs.	728 lbs. / 330 kgs.
Item Number	46215	46216

OUTSTANDING FEATURES

The bowl cutters have numerous features that demonstrate their wide possibilities of use, both universal cutter and emulsifier, to produce fine and delicate pastes. You can chop to perfection any type of charcuterie

Technical Specifications

(sausages, pates, etc.), vegetarian cuisine (onions, potatoes, carrots, lettuce, etc.), poultry, fish, processed cheeses, pastries, and many commodities of the food processing industry. The presentation of the product is optimal, since the mass is not crushed, bruised or drained.

SAFETY AND HYGIENE

- Polished surfaces, without corners, with CE radius to facilitate cleaning and comply with the highest hygiene standards.
- Bottom of machine closed.
- Removable knife head for easy replacement or cleaning.
- Electronic device to prevent condensation inside the machine.
- Automatic safety brake of knives when opening the knives lid.
- Noise protection plastic cover.
- Removable lid/bowl friction band to facilitate cleaning.

MODERN AND RELIABLE DESIGN

- Optimized cavity design of the s/s lid.
- Temperature sensor °F/°C located in the cavity of lid for precise temperature measurement of the dough in friction.
- Adjustable NGI (Denmark) feet, non-slip and vibration absorbing.

HIGH PRODUCTIVITY

- Bowl capacity: up to ±22 kg (±48.5 lbs.) soft dough or ±15 kg (±33 lbs.) hard dough.
- Control panel with 7" digital touch screen.
 - Possibility to schedule and adjust repetitive tasks (optional).
 - Digital display indicating knife speed, temperature, elapsed time, current time.
 - Automatic stop (time elapsed, temperature).
 - Display maintenance and service intervals.
- Removable 3 knife head.
- High quality BE-GW Steffens (Germany) knives, adjustable to minimum distance to bowl.
- High cutting speed, variable from 750 to 3.000 rpm, 4 pre-programmed knife speeds.
- Noise protection cover of the bowl built entirely from one piece of transparent plastic that allows a broad visual contact with the product.

OUTSTANDING AND EFFICIENT POWER

- Self-ventilated high-power motors that guarantee years of perfect work, whatever the temperature or consistency of the mass.
- Powerful motors to process the most compact meat. Total 7,5 HP / 5,6 kW
- Smooth starts and stops due to next generation electronic drives.
- High energy efficiency class IE3 globally with high performance motors and electronic drives.

EASY MAINTENANCE

- Thermal protection on all motors.
- Large openings to access the interior.
- IP65 watertight electric cabinet (K30neo).
- Maintenance-free bearings, 2 years guaranteed.

Technical Specifications

OPTIONAL:

- Removable 6 knife head.

2.2 MAIN ELEMENTS

COMPONENT

- A Noise reduction cover
- B Knife lid
- C Knife head
- D Bowl
- E Control panel
- F Main switch
- G Emergency stop button
- H Adjustable machine feet



Installation

STORAGE, TRANSPORT AND DELIVERY

The machine is delivered in a protective wooden crate. We ask that you please recycle the packing materials. Since the machines and crating are bulky, make sure there is enough free space available for proper storage and/or transport, especially if storing or shipping more than one unit. Uncrate and carefully inspect the machine upon delivery. Should you note any damage to the machine, promptly notify the carrier. The transport company is solely responsible for any damage to the machine during transit. If the machine is found to be in satisfactory condition, convey it to a suitable work area with a flat, level floor. Because of its weight (see table Technical Specifications) the machine must always be moved with a pallet mover or forklift. Use care when sliding the forklift's blades underneath the machine.

WARNING

- ALWAYS keep the machine upright.
- DO NOT rest heavy objects on the machine.

Installation

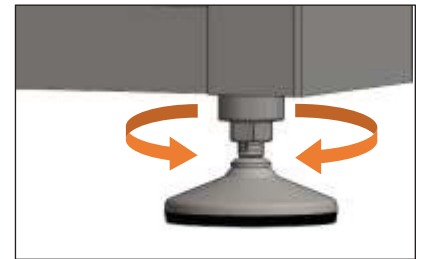
- NEVER lift the cutter by the cutting head shaft support since this could result in serious damage to both the support and the shaft.

INSTALLATION

The bowl chopper / cutter is delivered ready to use. Under normal circumstances it is only necessary to follow the steps described in this chapter.

PLACEMENT OF THE MACHINE

Set the machine on a level, flat and anti-slip surface. If necessary, adjust the machine feet to compensate floor unevenness and level the cutter. The work area should be uncluttered, well-lit and have adequate ventilation. Leave space of at least 1 meter all around the machine to permit safe use, cleaning and maintenance. Position the machine so that the power cord plug is easily accessible. If necessary, adjust the antivibration machine feet so that the machine is level and firm.



CONNECTING TO THE POWER SOURCE

- Confirm that the electrical requirements listed in section Technical specifications and on the machine's specifications plate (voltage, frequency, etc.) are compatible with your electrical service. There is a tolerance of $\pm 10\%$ for voltage and of $\pm 2\%$ for frequency. If the machine's specifications are compatible with your electrical service, have a qualified electrician attach a plug to the power cord.
- The cutter is a single voltage three-phase machine; it is not possible to change the motor's voltage. The machine is designed for use in industrial environments.
The electrical power cord/plug typically has 4 wires:
 - 1 ground (bi-colored yellow and green).
 - 3 phases (3 black, numbered wires).The color-coding of the wires may vary depending on your country's electrical standards.
- After ensuring that the electrical connection of the machine matches your on-site power supply, plug the plug into the socket, press the main switch and make sure that the digital display on the control panel lights up.

NOTICE

- The plug connected to the machine's power cord must be suitable for use with this machine and conform to local electrical standards.
- If the the installation standards required the use of a residual current device (RCD/RCCD), a Class A-Si type or Class B type device must be used to avoid untimely disconnections by the variable speed drive (VDF).

DANGER: ELECTRICAL HAZARD!

- The machine should only be installed by a qualified technician and in compliance with all applicable national, regional and local electrical and safety codes.
- The electrical installation of the workplace should be equipped with power surge full protection (common trip breaker or thermal magnetic circuit breakers) and leakage (residual current device), which must be

Installation

adjusted to the technical specifications of your particular machine (see Technical Specifications).

CHECK SETTING OF KNIVES

Before using the bowl chopper the first time, make sure the knives are well fixed and DO NOT make contact with either the bowl or knife lid as the cutting head turns.

- With the knife lid open, press the red mushroom-shaped EMERGENCY STOP button.
- Use the provided wrenches to ensure that the knife grouping is properly tightened.
- Turn the knives using a plastic bar that is long enough to reach the knives while keeping you safely away from the knives, making sure the knives edges DO NOT touch the bowl.
- Close the knives lid and again turn the cutting head with the plastic bar to verify that the knives DO NOT make contact with the knives lid.

WARNING

- Always use the wrenches supplied with the machine to disassemble / mount the cutting head or knives.
- When handling the knives always wear cut protection gloves and sleeves.

Operation

NOTICE

This machine is exclusively designed for food processing; any use other than food processing is not in accordance with the machine's intended application, is strictly prohibited and shall void our warranty. Omcan assumes no responsibility for any damage or injury resulting from improper use of this machine.

START UP PROCEDURE

- Make sure the emergency stop button is released by turning it a few degrees to the right.
- To start the cutter turn on the main switch located on the front of the machine frame to position ON [1]. The display on the control panel will light up the controller will perform a self-test. After a few seconds, the PRODUCTION screen will be displayed.
- Open the knife lid and introduce the pre-cut food product into the bowl. DO NOT overfill the bowl; the mixture should not rise above the bowl's rim. If necessary, use ice chips to reduce the mixture's temperature. DO NOT use big cubes, chunks of ice as these can damage the knives' edges. Once filled the bowl, close the knife lid.
- Select the desired knife speed. To begin the production process press the green START button [I] on the touch screen. The knives and bowl turn simultaneously when the machine is powered on; it is impossible for one to function without the other. During the process you can adjust the knife speed by pressing the pre-programmed speed buttons or the + / - buttons on the display.
- You may use the options displayed in the Production screen to program a warning message or automatically stop the process after an elapsed time or temperature limits. Refer to section Production Screen for more detailed information.
- To stop the process, press the red STOP button [O] on the touch screen.

- When finished using the machine, shut it off completely by turning the main power switch to the OFF [0] position.

USEFUL TIPS

- It is not recommended to start processing with big frozen meat blocks. Indeed, you could damage the knives' edges or overcharge the knives shaft bearing. Cut the meat previously to reduce it to a reasonable size.
- The meat should be boned and precut before being introduced into the bowl for chopping. Use only prime ingredients suitable for the intended application.
- Always start the cutting process at the recommended starting speed (1.000 rpm). If the product requires a slower knife speed, it is possible to reduce the speed manually with the [-] key.
- When the bowl is heavily loaded, or the cutting process is just beginning (the meat pieces are still relatively large, ice chips have been introduced, etc.), we recommend a minimum knife speed of 2.000 rpm.
- The temperature display measures only the critical knives rotation area (friction). The displayed temperature may vary a few degrees from the average temperature of the mixture.

CAUTION

- Before first use, clean the cutter carefully as outlined in the Cleaning section.

WARNING

- Before starting work, carefully read and fully understand this operating and safety manual.
- Do not operate the machine without prior instruction by an advanced user.
- Practice with empty machine before loading.
- NEVER reach into the bowl while the cutter is running. NEVER put your hands under the stainless-steel knives lid. Avoid any possibility that your hands, clothing, jewelry or other accoutrement may become caught on a moving part or dragged into the bowl or under the knives lid.
- Observe all required hygiene precautions when handling food. Use the necessary protective equipment (gloves, cap, apron, etc.) and follow appropriate procedures.
- In the case of handling frozen product wear suitable protective gloves.

CONTROL PANEL

TOUCH SCREEN

The 7" touch screen displays all control buttons and additional information necessary to operate the cutter. It will light up once you turn on the cutter with the main switch.

NOTICE To avoid damaging the touch screen's plastic surface, use only the pads of your fingertips to press on the screen; never use your fingernails or any sharp-edged/pointed object.

EMERGENCY STOP BUTTON

The emergency stop button serves to quickly put the machine in a safe state in case of danger or to prevent a hazard. If the emergency stop function is activated, the knife drive and bowl drive remain locked during the locking time. Even if the emergency stop released, neither drive can be started until the lockout time has elapsed. The lockout time starts automatically with the deactivation of the emergency stop function.

Operation

The duration of the blocking time is 30 seconds and the remaining time will be displayed. Disengage the red mushroom-shaped emergency stop button by turning it slightly to the right.

NOTICE

Do not use the emergency stop function improperly. When the emergency stop function is used, the machine stops with emergency braking. This type of machine stop involves a considerable load on the machine and its components. Do not use the emergency stop function to stop the machine in normal operation. Use the emergency stop function only in emergencies.

CONTROL SOFTWARE DESCRIPTION

When powered on, the cutter will start by default in OPERATOR mode, displaying the Production screen. If you wish to make adjustments in other parts of the software, please first press the “back” button in the upper right corner of the screen and in the next screen the log off button. Then log in to the system using one of the user IDs and password described in the following section.

LOGIN SCREEN

After switching on the main machine switch, the control system of the bowl cutter will power up and perform a self-test. After a few seconds, the login screen is displayed. In order to get access to the machine’s control console, the user needs to introduce a User-ID and password as described in the following section. Every user should have an own ID and password with the appropriate access levels.

To enter the User-ID tip on the User-ID field and introduce your 4 digit User-ID with the display keypad, press INT to confirm. Repeat the same for the password, then press Enter. The Home Screen will be displayed with the menu options depending on your access rights.

USER ADMINISTRATION AND PASSWORDS

It is only possible to access certain functions in the control console if the required level of operation has been activated. To enable the corresponding level of operation, it is necessary to enter a password. The password guarantees that those modifications that have an effect on the behavior of the machine can only be made by people with sufficient knowledge. The cutter is set up to differentiate 3 levels of users.

Level	1	2	3
User type	Technical Service	Administrator	Operator
Description	Typically support staff of the authorized distributor.	Owner / Responsible Person.	Instructed to operate the machine using production functionality.
Accessible screens	<ul style="list-style-type: none"> • Production. • Setup. • Counters. • Check. 	<ul style="list-style-type: none"> • Production. • Setup. • Counters. 	<ul style="list-style-type: none"> • Production.
Default User-ID & Password	User-ID: 1111 Password: 1111	User-ID: 2222 Password: 2222	User-ID: 3333 Password: 3333

The machine is delivered with one default user setup for each level. The administrator can add and modify up

to 5 users per user type in the levels 2 to 3. Each user is identified by a unique 4 digit user ID and the 4 digit password. The default user IDs and password are shown in the table above.

NOTICE For safety reasons, all default password should be personalized during the installation process!

HOME SCREEN

The home screen shows the menu options depending on the user's access rights. The user level is displayed in the status bar.

NOTICE Always use the log out button on the upper right side of the display to log off the control console when you abandon the machine.

PRODUCTION SCREEN

The production screen incorporates all controls to perform the daily production tasks:

- The status bar shows the selected working mode, date and time as well as the current temperature.
- Use this screen to select the desired working speed:
 - 4 pre-programmed buttons to select the knife speed. (750 to 3.000 rpm).
 - Press the [+] and [-] buttons to adjust speed in 100 rpm steps.
- Once you have selected the desired working speed, start the process by pressing the green start button on the touch screen.
- While the process is active you can modify the knife speed by pressing the pre-programmed or the [+] and [-] buttons to adjust speed at any time.
- To stop or pause the process press the red button.
- To go back to the home screen press the BACK button on the upper right side of the display.

AUTOMATIC STOP OPTIONS

Is possible to program the cutter to stop automatically after:

- Elapsed time.
- Temperature (automatic stop and/or warning).

In order to program the desired value tip on the field and introduce the value with the keypad. The status bar displays the actual status of the parameters. The counter will start once you activate the process by pressing the green START button. If you press the red STOP button before the programmed parameters are accomplished, you have the option to continue or finalize the process. The bowl cutter will automatically stop the process when the programmed parameter is accomplished. If various parameters are programmed, the bowl cutter will stop when the first programmed parameter is accomplished. For the temperature counter you have the possibility to choose between automatic stop and a warning message. If you select the warning message, the bowl cutter will not stop when the programmed parameter is accomplished, but show a warning message in the display.

SETUP SCREEN

The Setup screen is only available on the Technical Service and Administrator level.

Operation

The setup screen offers access to 3 sub screens:

- **Settings:** in the machine options screen you can set the date, time, temperature (Celsius or Fahrenheit) and language. It is also possible to adjust an offset value to correct minor discrepancies of the temperature probe. If you do not want to enter directly the Operator mode when powering on the cutter, please select the “User authentication” option. The cutter will then show the Login Screen when powered on and enforce user authentication.
- **Users:** in the users screen you can add and modify the users who have access to the control panel. Specify the user-ID, password, access level and user name. Please note that this screen is only available on the Administrator and Technical Service level.
- **Maintenance:** in the maintenance screen you are able to define automatic alerts for maintenance events.

Introduce data by tipping on the field on the screen. An auxiliary keypad will open to introduce text or numbers.

COUNTERS SCREEN

The counters screen displays useful information about the usage of the machine and its active components. This screen is only available on the Technical Service, Administrator and Maintenance level. The information displayed includes counters for the total time connected, time in production, production cycles etc. as well as error counters and an error log for the active devices of the machine.

CHECK SCREEN

The Check screen is only available on the Technical Service level for maintenance purpose.

Maintenance

CLEANING INSTRUCTIONS

The machine must be cleaned daily, both before and after use. Since all its components are easily accessible, the Omcan cutter is easy to clean with warm water and a mild detergent. Never use bleach or any abrasive cleaners which might damage the stainless steel or other materials.

For proper cleaning, proceed as follows:

- After every operating session, carefully clean the knife-head assembly, the knife shaft and bushing gasket, the bowl, the safety guard, the interior part of the knife lid and the transparent noise reduction cover, the hinge of the cover and if necessary the cover holding screws with a brush.
- The cutting head assembly must be removed in one piece and should be cleaned thoroughly under running water after every operating session. The knife bushing gasket and surrounding area must also be thoroughly cleaned and greased.
- To remove the lid/bowl friction band, pull the knobs and take out the friction band. Thoroughly clean and reassemble.
- After cleaning, the machine, its components as well as the tools must be dried and greased with oil or food

Maintenance

grease, storing them separately without mounting them.

DANGER: ELECTRICAL HAZARD!

- NEVER wet or dampen the electrical components (switches, cables, etc.)

WARNING

- DO NOT place your hands near the cutting edges of the knives without wearing adequate protection such as gloves made of metal mesh or other cut-resistant material.
- USE EXTREME CARE when handling the knife assembly. Be careful that you do not cut yourself or drop it on your feet or on the floor.

CAUTION

- ALWAYS use appropriate protection (latex gloves, plastic apron, etc.) when manually cleaning the machine.
- ALWAYS rinse the machine thoroughly after using any detergent or disinfectant in order to prevent contamination of the food.

NOTICE

- It is extremely important to keep clean the surfaces holding the knives and separating rings. A buildup of food residue on these surfaces creates stress points that may result in micro fissures that can damage or break knives.
- DO NOT wash the knives in water hotter than 60°C / 140°F or colder than 10°C / 50°F. DO NOT wash the knives immediately after using the machine since abrupt temperature changes could result in internal micro fissures or deformations.
- NEVER use a jet cleaner with high water pressure to clean or rinse any part of the machine, especially around ventilation holes or near the bowl bearings.
- DO NOT use any abrasive products, especially those that could damage the stainless steel, scratch the plastic bowl cover or deface the warning stickers and markings.
- When using detergents, disinfectants or maintenance oils, follow the manufacturers' special instructions.

Maintenance

GENERAL CLEANING RECOMMENDATIONS

Steps	Products	Tools	Observations
Superficial cleaning	N/A	Spatula	Remove large pieces of residue, dismantling smaller parts if necessary.
Extensive cleaning	Mild detergent	Brush, soaking tub	Let the product work approximately 15 minutes.
Rinsing	Warm water	Sponge, tub	Warm water 40 - 50°C / 100 - 120°F.
Inspection	N/A	N/A	Visually examine all accessible parts, especially vital components and those subject to stress and wear.
Disinfecting	Disinfectants	Sponge, cloth	Perform after completing all other cleaning operations.
Rinsing	Drinking water	Sponge, tub	ALWAYS rinse the machine thoroughly after using any kind of detergent or disinfectant.
Drying	N/A	Cloth	Be sure to thoroughly dry all cleaned components.
Maintenance	Lubricating oil	Cloth	External machine parts.

RECOMMENDED CLEANING INTERVALS

Interval	Cleaning Area	Product	Tools	Observations
Daily	Bowl, knife shaft, underside of knives lid, transparent noise reduction cover, knives and cutting head.	Mild detergent, warm water	Sponge, cloth	IMPORTANT: Remove the cutting head to facilitate cleaning. Clean cover hinge completely and, if necessary, clean cover holding screws with a brush.
Every two weeks	Bowl holder and surrounding area	Mild detergent, warm water	Sponge, cloth	N/A

NOTE: The above cleaning intervals are suggested for companies with just one work shift. The cutter should be cleaned more frequently if it is used for multiple shifts each day.

STAINLESS STEEL CARE

NOTICE

Never use aggressive cleaners with stainless steel such as bleach or similar chlorine derivatives products. If you have used it, never leave acting, rinse immediately with plenty of water and dry thoroughly.

It is uncommon, but possible, that small traces of rust or oxidation points may be observed on the machine. This may be due to:

- Welding impurities.

- Food fragments adhering to the surface.
 - Pits resulting from use of aggressive cleaners such as bleach or similar chlorine derivatives products.
 - Moisture that remains after cleaning with water. ALWAYS wipe dry all components that have been cleaned.
- To remove these rust spots simply use a liquid stripper with a cloth, or clean with Scotch Brite.

HARD STEEL KNIVES CARE

Cutter knives in general, are made of highly durable, tempered cutlery steel made in Germany. It is not recommended to use stainless steel, which is weaker, become blunt and wear. Therefore, it is important to:

- Clean knives with warm water 40 - 50°C / 100 - 120°F.
- Do not use aggressive cleaners such as bleach or similar chlorine derivative products, only detergent/soap and/or a mild disinfectant.
- Rinse and thoroughly dry all wet parts.
- Moisten knives lightly with food oil.

In this way, the knives will be preserved in perfect condition and without rust particles.

MAINTENANCE

Failures caused by insufficient or inadequate maintenance can lead to costly repairs, prolonged work stoppage, as well as invalidation of warranty. For this reason it is essential that the maintenance of the machine is adequate and carried out regularly. The correct operation and duration of the machine depend on many factors, but also on a correct maintenance. It is very important to monitor the knives for proper sharpness. Worn or damaged knives should be sharpened or replaced. All electrical and mechanical repairs must be carried out by a qualified specialist with proper training for the work required.

TRANSMISSION BELT

Check the transmission belt regularly, observing correct positioning, tension and wear.

Belt alignment: Pay attention that the pulley, after tensioning, has an alignment exactly parallel to the axis and that the channels are located in a single line (do not tension the elements on one side only).

Changing the belt: Open the access cover on right side of the bowl cutter. Loosen the securing nut of screw that positions the tensioning wheel, then unscrew the tensioning screw to release the tension of the belt. Now it can be easily assembled and disassembled. The pulley channels should be smooth, clean and free of oils and grease! Always mount the belt on the pulley with care, without violence, to avoid any damage.

Belt tension: tighten the screw that positions the tensioning wheel until the belt has reached the right tension. Then fix the screw by tightening the securing nut.

NOTICE

- Use a pressure gauge to adjust the tension of the belt to the correct value. Insufficient belt tension will lead to increased vibrations, while excessive belt tension can damage the motor and knife shaft bearings.
- It is recommended to substitute the belt after approximately 25.000 hours of service.

Maintenance

ELECTRIC SYSTEM

Electrical installations must be checked once every six months. After 1 month after the installation of the machine, check that the terminals of all the electrical connections are tight.

Regularly check the seals of the gaskets in the control cabinet and the electrical elements of the machine. Make sure that delicate parts (switch cabinet, pushbutton plate, switches, etc.) do not receive any direct water jet or high pressure detergent.

ELECTRIC ELEMENTS

- A Distribution cabinet
- B Electronic speed drive
- C Transformer
- D Heater
- E Hygro-Thermostat

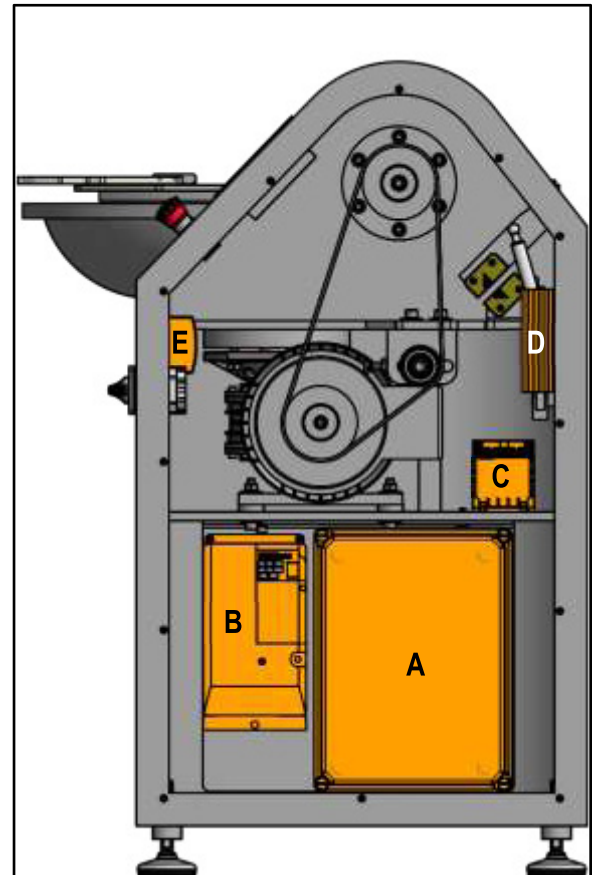
DANGER: ELECTRICAL HAZARD!

- Even if the main switch is turned off, certain components will still remain in tension.
- Only qualified personnel with specific training for this purpose are authorized to carry out work on the electrical circuit of the machine.
- If the electric cord becomes damaged, have it replaced immediately with a cord of identical specifications; your local distributor can supply you with one.

MAINTENANCE AND INSPECTION INTERVALS

NOTICE

- The following maintenance and inspection intervals are suggested for a cutter under normal use.
- The cutter should be inspected and maintained more frequently if it is used heavily.



Although it is difficult to give specific advice on inspection, maintenance or periodicity for spare parts, as it depends on many factors relating to the use of the machine, we can only make some recommendations. The user, however, is solely responsible for formulating and monitoring the inspection and maintenance routine that should reflect the actual use of the machine. Our authorized distributor will be able to extend the information on this subject.

Maintenance

Maintenance and Inspection Intervals	Installation	Daily	Weekly	Monthly	Biannual	Annual
After pressing the “EMERGENCY STOP” button, the drive elements must be in a non-voltage state.		X				
Knife head: tightening.	X	X				
Cutter knives: wear - re-sharpening area according to drawing.		X				
Proper tightening of all outer machine covers.		X				
Condition of all sealing sheets.				X		
Motor: collector, carbon brushes, humidity, dirt.				X		
Circuit breakers: contacts.				X		
Knife shaft: bearings and gaskets.					X	
Bowl shaft: bearings and gaskets.					X	
Knife motor: belt tension and condition.	X				X	
Electric distribution cabinets: cleanliness, cover closing, sealings.					X	
Check terminals electric cabinet: tighten if necessary.	X				X	
Control panel cabinet: cover closing, sealings, humidity.					X	
Cable breakage and insulation damage.					X	
Check all ground connections.	X				X	

DISMANTLING THE CUTTING HEAD

REMOVING THE ENTIRE CUTTING HEAD ASSEMBLY

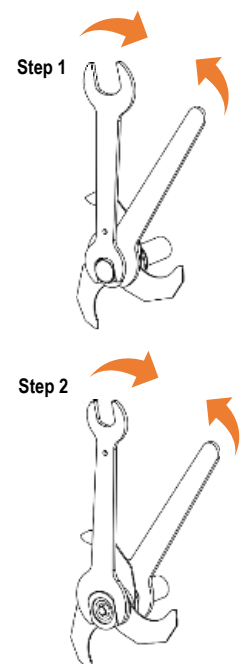
To remove the cutting head in one piece for replacement or cleaning while keeping the current adjustment of the knives, proceed as follows:

- Turn the MAIN POWER SWITCH to the OFF position; for added safety, we strongly recommend that you turn off the isolating switch in the main fuse board or unplug the machine from the electrical outlet.
- With the wrenches provided, unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 1 - Step 1).
- Slide the entire assembly away from the shaft until it separates completely from the shaft (Fig. 2). If necessary, tap the base of the knife holder several times with a plastic mallet to loosen it; NEVER hit the knives directly with any instrument or tool.
- To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed below.

DISMANTLING THE KNIVES SEPARATELY

In order to remove the knives while the cutting head assembly remains attached

Fig. 1

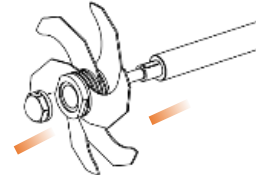


Maintenance

to the shaft, proceed as follows:

- Turn the MAIN POWER SWITCH to the OFF position; for added safety, we strongly recommend that you turn off the isolating switch in the main fuse board or unplug the machine from the electrical outlet.
- With the wrenches provided, unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 1 – Step 1).
- With the same wrenches, but using the two ends of the same width, unscrew (also in a CLOCKWISE direction) and remove the knife fixing nut ring (Fig. 1 - Step 2).
- Remove the knives and the compensating rings separately, remembering to make a note of their proper order and position (Fig. 3).
- To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed below.

Fig. 2



WARNING

- Never touch the knives' edges without hand protection.
- Always use the wrenches supplied with the machine to disassemble / mount the cutting head or knives.
- When handling the knives always wear cut protection gloves and sleeves.

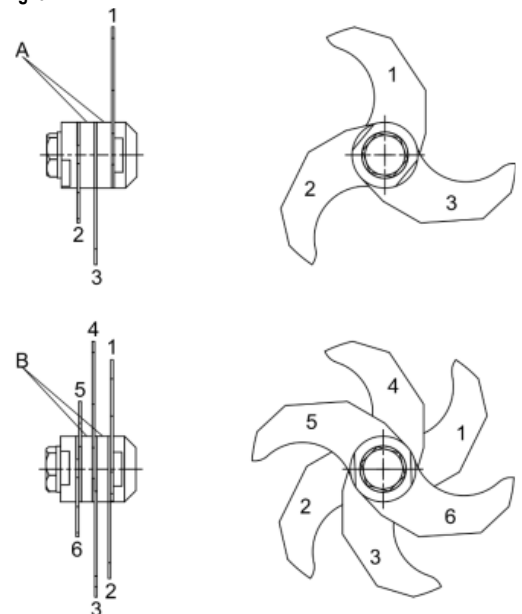
CAUTION

- For safety reasons, do not adjust the clearance between the knives' edges and bowl to less than 2 mm since under certain operating conditions strong vibrations could cause one or more knives to make contact with the bowl.
- Remove all remains of sausage dough not only from the knives, but also from the knife head clamping surface. Even the most insignificant defect in the surface of the polished knives, due to a mechanical or chemical influence can cause "corrosion", which in turn causes the knife to fracture.

ASSEMBLING THE KNIVES

- Before installing the knives, spray the knife holder shaft with a suitable maintenance spray for the food industry.
- 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.
- Adjust each knife so that there is a 2 to 3 mm clearance between its edge and the bowl (Fig. 4). To adjust a knife, carefully file the stop flange (located in the hexagonal hole at the knife's shaft) and use a gauge made of plastic, or some other pliant material, to verify that the gap between knife edge and bowl is as specified.
- Do not completely tighten the fixing nut for the knife grouping until you've confirmed that the knives do not make contact with either the bowl or lid. To check this, turn the cutting head using bar made of pliant plastic material.

Fig. 3



KNIVES CALIBRATION

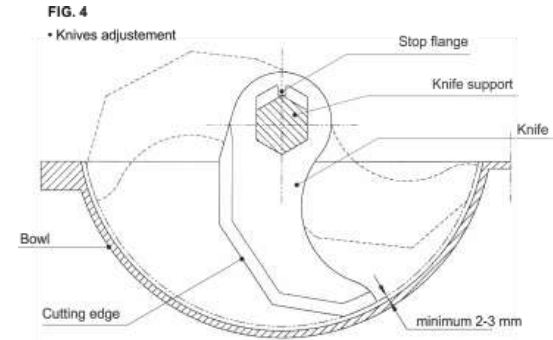
In each unit of the knife head only use cutting knives in pairs that have the same shape and length, as well as an approximate weight

Maintenance

(a maximum difference of +/- 2 grams). All the imbalances cause a superior load of the knives, oscillations and a noisy operation of the machine, being able to result in the fault of the same one.

KNIVES MAINTENANCE

Clean the cutting knives, the knife head and the clamping surface at least once a day and each time the knives are sharpened. If necessary, remove rust from these parts and spray with a suitable protective spray for the food industry.



NOTICE

The knives must be assembled strictly respecting the order indicated in Fig 3.

SHARPENING THE KNIVES

The knives should be sharpened by a qualified professional when the cutting/chopping quality has noticeably diminished; the length and weight of each knife in a given group or head must be kept identical after sharpening. Before sharpening the knives, consider whether the ensuing reduction of the cutting edge will be substantial enough to warrant the installation of completely new knives. Ideally the knife-edge should not be reduced by more than 1 cm from its original size. Before reinstalling knives after they've been sharpened, it may be necessary to carefully file their stop flanges (located in the hexagonal hole of the knife's shaft (Fig. 4), to compensate for any reduction of their edges. We recommend that you thoroughly clean and dry each knife after sharpening. Use only products with anti-corrosive properties to clean the knife surfaces. We strongly recommend that you always store and transport the knives in a suitable packaging; not only will this protect you from potential injury, but it will protect the knives from accidental knocks and scrapes that could impair the cutting edge.

NOTICE

- To keep the cutting head as balanced as possible, the knives must be installed in pairs of the same weight positioned at 180° to each other.
- The knives should only be sharpened by an expert skilled in the sharpening of tempered knives.

CAUTION

- For best performance and to avoid damaging the cutter, you must keep the edges of the knives in excellent condition.
- Use of the cutter with knives that are in poor condition could result in unwanted vibrations, harm the machine and may void the warranty.

WARNING

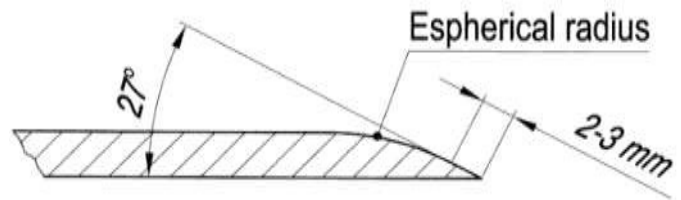
- When handling the knives always wear cut protection gloves and sleeves complying with level F of EN388:2016+A1:2018 or level ANSI A5 / A6.
- ALWAYS transport and store the knives always in a suitable protective packaging.

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REGRINDING AND MAINTENANCE INSTRUCTIONS

The cutter knife is a precision tool and the essence of every cutter, its maintenance and correct treatment is essential in order to obtain the desired result with regard to the processed food, better machine operation, longer bearing life, noise and vibration reduction, etc. Therefore, please pay close attention to the following points:

1. Sharpening of the knives must be carried out exclusively by specialized personnel.
2. Cutter knives are sharpened only on the sliding side with a water-cooled whetstone. The original angle of 27° must be maintained (see drawing).
3. It must be verified that both the shape and the weight of each knife are identical. The deviation in weight between the knives should not exceed 5 grams.
4. Then they should be sanded with endless belts of 3 to 3.5 meters in length, always along to avoid cracks. First, 150 grain tape will be applied and then 240 grain tape.
5. Polish the cutting edges to high-gloss with a polishing brush (sisal cord brush) and the aid of polishing paste until they are free of grooves.
6. During the process of sharpening the knives should not be overheated, otherwise tensions could occur in the material and lead to deformations and/or cracks, which may cause them to break. You can tell if there has been an excess of temperature due to the color acquired by the knives. This color can range from yellow-brown to blue, indicating for example the yellow-brown color that area warmed to about 200°C .
7. Deburr and clean cutter knives with a whetstone. Then examine for cracks.
8. It is very important to clean and dry the clamping / tightening zone, as corrosion points may appear and, in areas affected by vibrations, cause knife breakage. It is also important to clean the remains of salt, water or debris that may remain after use, as they can cause holes eaten by chloride. On the other hand, the pressure exerted by the dough on the knives can produce microcracks, so they must be inspected from time to time. Each time the cutter is to be used, the knives must be perfectly clean.
9. The limit for the use of a knife depends on the type of work and the raw material to work.
10. We recommend having two sets of knives, one in the machine and one in perfect cutting condition to alternate between sharp.



Troubleshooting

Problem	Possible Causes	Solution
Machine does not power on.	Machine is not connected to the power source.	Plug the machine to the electrical outlet.
	The MAIN POWER SWITCH is in the OFF position.	Turn the MAIN POWER SWITCH to the ON position.
	There is no voltage in one or more phases.	Have a qualified electrician check the fuses, plugs and switches.
Machine is connected to power source but knives do not turn.	The stainless steel knives lid is not closed.	Close the stainless steel knives lid.
	The red mushroom-shaped EMERGENCY STOP button is engaged (pressed down).	Disengage the EMERGENCY STOP button by turning it slightly to the right.
	One of the thermal relays has tripped.	Let the machine cool down for a few minutes, then switch it back on.

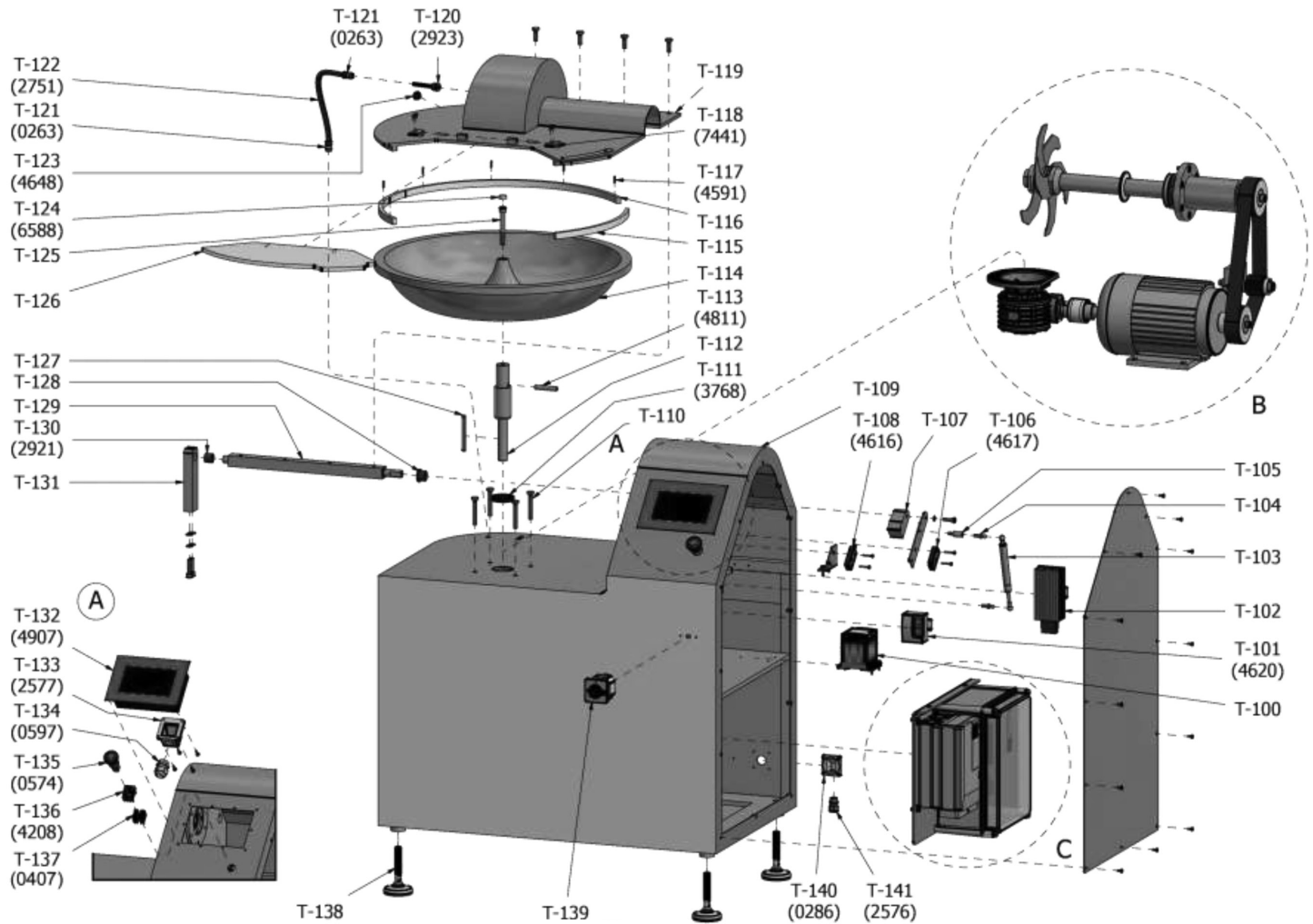
The bowl cutter has a build in safety check system which will power off the cutter in the event of a failure and display an error message. In this case contact your technical assistance / authorized dealer in order to solve the problem.

WARNING

- ALWAYS power off and unplug the machine from the electrical outlet before proceeding with cleaning, maintenance, or repairs.
- If you are unable to resolve the difficulty, DO NOT CONTINUE TO USE THE MACHINE and contact your authorized Omcan dealer for service.

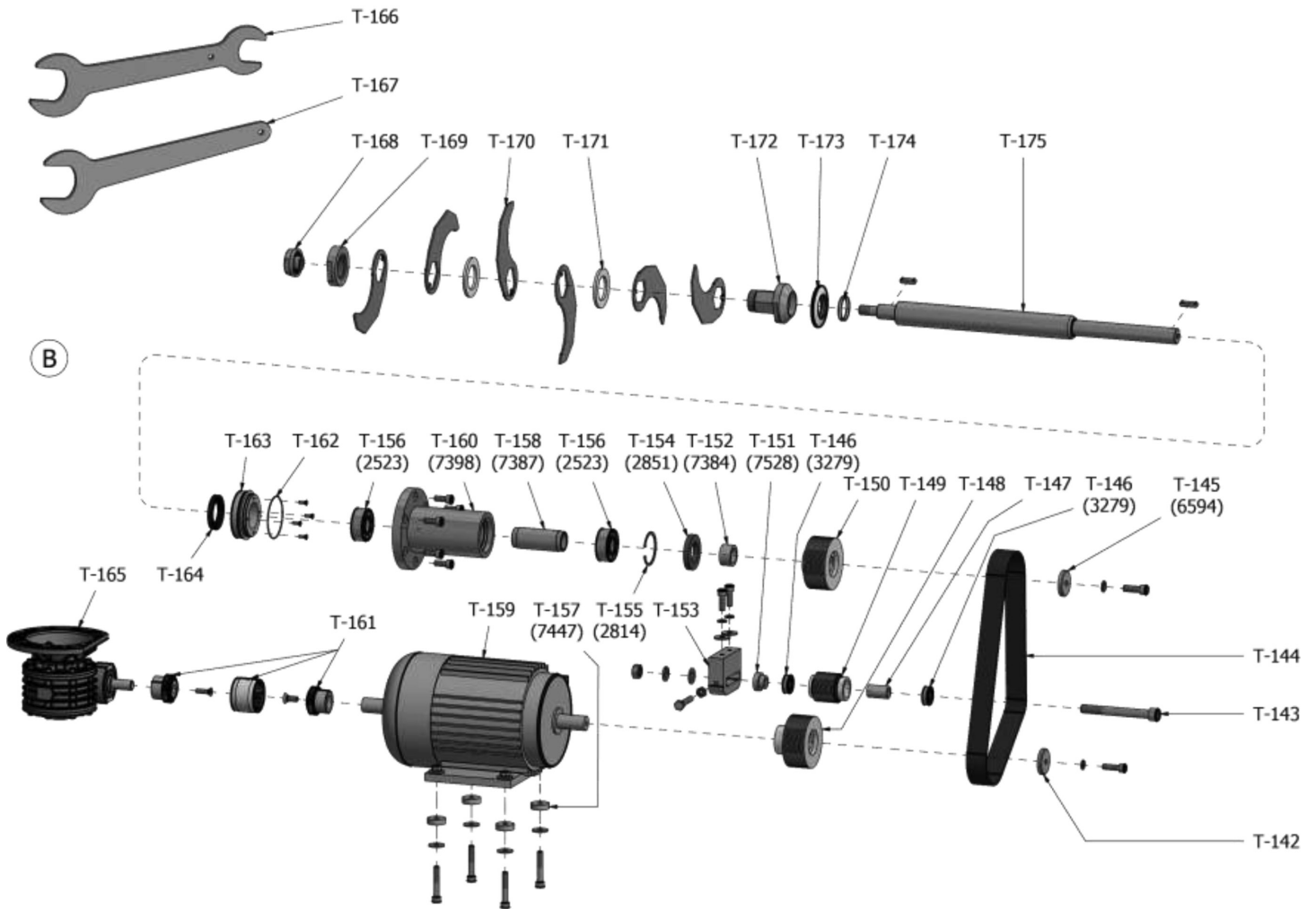
Parts Breakdown

Model FP-ES-0015 46215



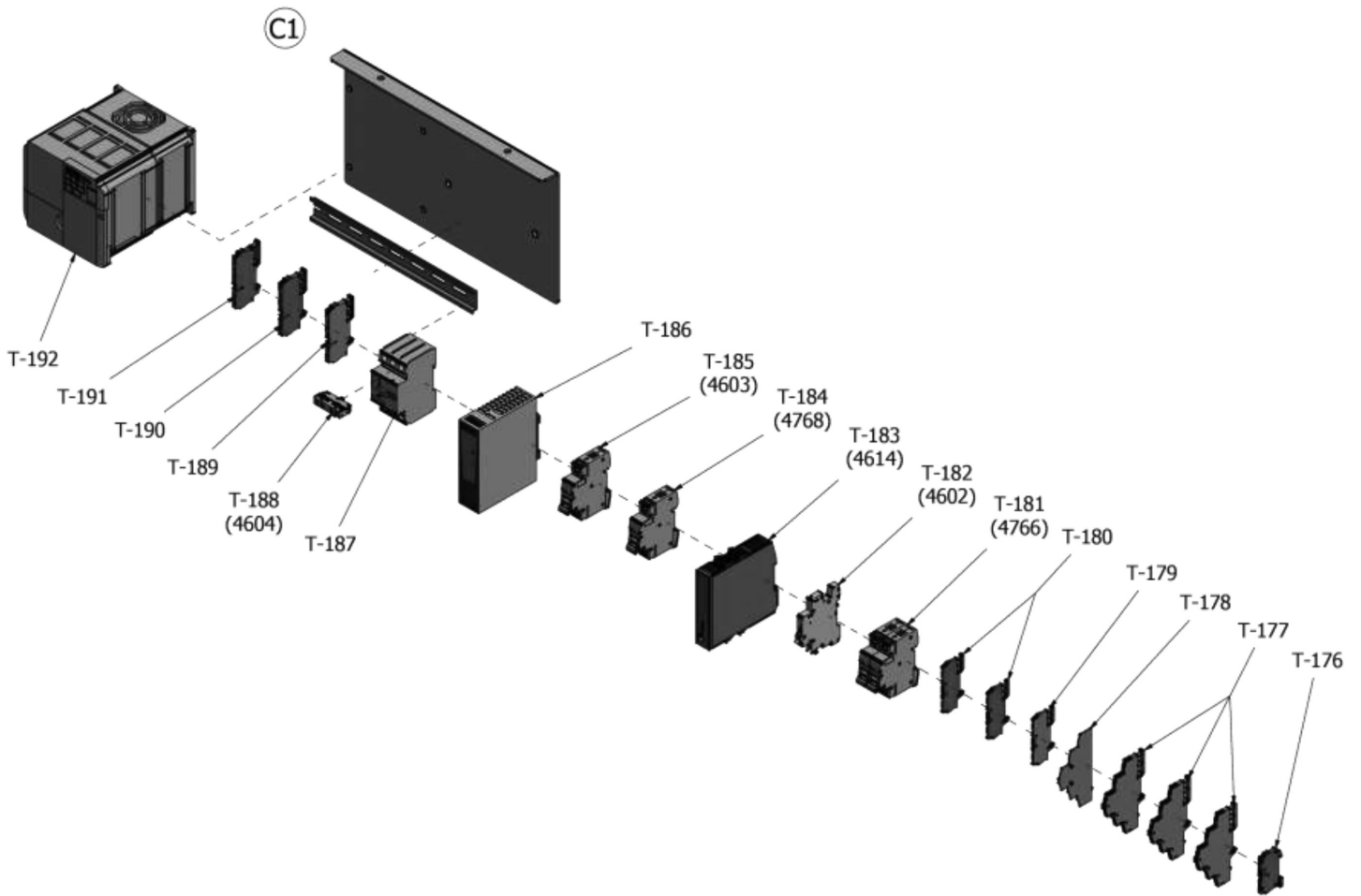
Parts Breakdown

Model FP-ES-0015 46215



Parts Breakdown

Model FP-ES-0015 46215



Parts Breakdown

Model FP-ES-0015 46215

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD429	Hygro-Thermostat 240V for 46215	T-101	36163	Column Steel Inox Soporte Lid for 46215	T-131	36119	Socket Separator Bearings for 46215	T-158
AF283	Electric Heater with Ventilation 75W for 46215	T-102	AD450	Control Panel Cutter, Touch Screen 7" for 46215	T-132	AF300	Motor for 46215	T-159
AD433	Detector ABB EVE for 46215	T-106	AD451	Angular Grommet, 90°, Grey for 46215	T-133	36118	Knife Shaft Holder (Torpedo) Suelto without Accessories for 46215	T-160
AF284	Cam Stop, Lid for 46215	T-107	AD452	Grommet, Grey for 46215	T-134	36123	Coupling Elastic Bowex M24 (2 Steel Parts/1 Plastic Ring)(Gearbox-Motor) for 46215	T-161
AD435	Detector ABB ADAM for 46215	T-108	36292	Head Pushbutton Mushroom Red D.40 Locking TE ZB4-BS54 (Turn) for 46215	T-135	36140	O-Ring INT. Diam. 75 2 NBR872 (EMBELLECEDOR) for 46215	T-162
AF285	Cabinet with Access Panel + Bottom Plate for 46215	T-109	AD453	Metallic Holder Emergency Stop Mushroom for 46215	T-136	36141	EMBELLECEDOR Axis Knives Steel Inox for 46215	T-163
AF286	Stainless Steel Hexagonal Screw for 46215	T-110	AD454	Contact Chamber for 46215	T-137	36143	Brushing Gasket Knife-Shaft for 46215	T-164
AD438	Gasket for 46215	T-111	AF294	Foot, Stainless Steel for 46215	T-138	AF301	Gearbox, Bowl for 46215	T-165
AF287	Gearbox Drive Shaft, Bowl, AISI303 for 46215	T-112	AF295	Switch, 3 Phases 200-240V 50/60Hz for 46215	T-139	36112	Knife Dismantling Wrench 36/55mm (Combined) for 46215	T-166
AD440	Cylindrical Pin, Gearbox Shaft for 46215	T-113	AD457	Angular Grommet, 90°, Grey for 46215	T-140	36113	Knife Dismantling Wrench 55mm for 46215	T-167
AF288	Bowl, Stainless Steel for 46215	T-114	AD458	Grommet, Grey, Threaded for 46215	T-141	36153	Blocked Nut End of Knife Shaft M15 1.5 Counter-Clockwise Thread Stainless Steel for 46215	T-168
AF289	Minor Bowl-Lid Friction Band for 46215	T-115	36134	Washer, Knife Motor Pulley for 46215	T-142	36152	Knife Fixing Nut, Counter-Clockwise, 2-Surface, Stainless Steel for 46215	T-169
AF290	Main Bowl-Lid Friction Band for 46215	T-116	AF296	Allen Screw, Stainless Steel M16x140 for 46215	T-143	27885	Knife Cutter 4C Flat for 46215	T-170
AD443	Spring Positioner (Friction Band) for 46215	T-117	AF297	Toothed Belt, Poly-V Multi-Rib for 46215	T-144	AF302	Spacer Ring 6 Knives, White (10mm) for 46215	T-171
36160	Hinges Set Right+Left Stainless Steel, Anti-Noise Lid for 46215	T-118	AD461	Washer, D.12.5xD.50x8mm for 46215	T-145	AF303	Spacer Ring 3 Knives, White (13,5mm) for 46215	T-171
AF291	Stainless Steel Lid for 46215	T-119	36174	Ball Bearing SKF (Turnbuckle Pulley HTD 2) for 46215	T-146	36149	Hexagonal Knife Holder M36 2 Counter-Clockwise Stainless Steel for 46215	T-172
36156	Stainless Steel Probe D.10 15 3M Digital Thermometer for 46215	T-120	36175	Spacer Ring Ball Bearings Turnbuckle HTD D.24 20.5 for 46215	T-147	AF304	Plastic Ring, Knife Shaft Meat Separator for 46215	T-173
AD445	Grommet, Grey for 46215	T-121	AF298	Pulley, Poly-V D.100x60 (Motor) for 46215	T-148	36146	O-Ring INT. Diam. 39 2 NBR872 (2 Ring Diffusor) for 46215	T-174
36158	Protection Tube Reforced D.10/PG9 Thermometer Sensor (Probe Cutters) for 46215	T-122	36173	Belt Turnbuckle Pulley HTD 22-8M-30 for 46215	T-149	36144	Knife-Head Shaft, Stainless Steel for 46215	T-175
76716	Transparent Anti-Noise Lid for 46215	T-123	AF299	Pulley, Poly-V D.100x60 (Knives Shaft) for 46215	T-150	AF305	Individual Terminal Block, WEIDMÜLLER ZPE for 46215	T-176
AD446	Cover for Center Bowl Screw for 46215	T-124	36172	Washer Pulley Turnbuckle HTD D.35 16.2 24.5 for 46215	T-151	AF306	Individual Terminal Block, WEIDMÜLLER ZDL 2,5-2N for 46215	T-177
AE225	Allen Screw, Stainless Steel M12x90 for 46215	T-125	36130	Socket Pulley Knife Shaft D.40 30 22 2 for 46215	T-152	AF307	Lid, WEIDMÜLLER ZAP/TW ZDL 2.5-2N for 46215	T-178
36154	Transparent Plastic Lid Anti-Noise for 46215	T-126	36171	Holder Turnbuckle Belt HTD for 46215	T-153	AF308	Individual Terminal Block, WEIDMÜLLER ZDU 1,5/4AN for 46215	T-179
AF292	Key Pin, AISI304 for 46215	T-127	36142	Brushing Gasket (Shaft) for 46215	T-154	AF309	Individual Terminal Block, WEIDMÜLLER ZDU 1.5/4AN BL for 46215	T-180
36114	Bronze Bushing B11 B-18-25-20/32-4 with Collar (Lid) for 46215	T-128	36128	Circlip DIN472 Hole D.62 2mm (Knife Shaft Holder) for 46215	T-155	AD468	Thermal Magnetic Circuit Breaker 2P 2A for 46215	T-181
AF293	Square Shaft, Lid Folding for 46215	T-129	36117	Ball Bearing SKF (2 Shaft) for 46215	T-156	AD469	Auxiliary Contact 6A for 46215	T-182
36164	Bronze Bushing B11 A-20-25-20 2nd Holder Column Stainless Steel Lid for 46215	T-130	36131	Motor Holder Aluminio D.35 D.10mm for 46215	T-157	AD470	Safety Relay ABB Sentry SR42 for 46215	T-183

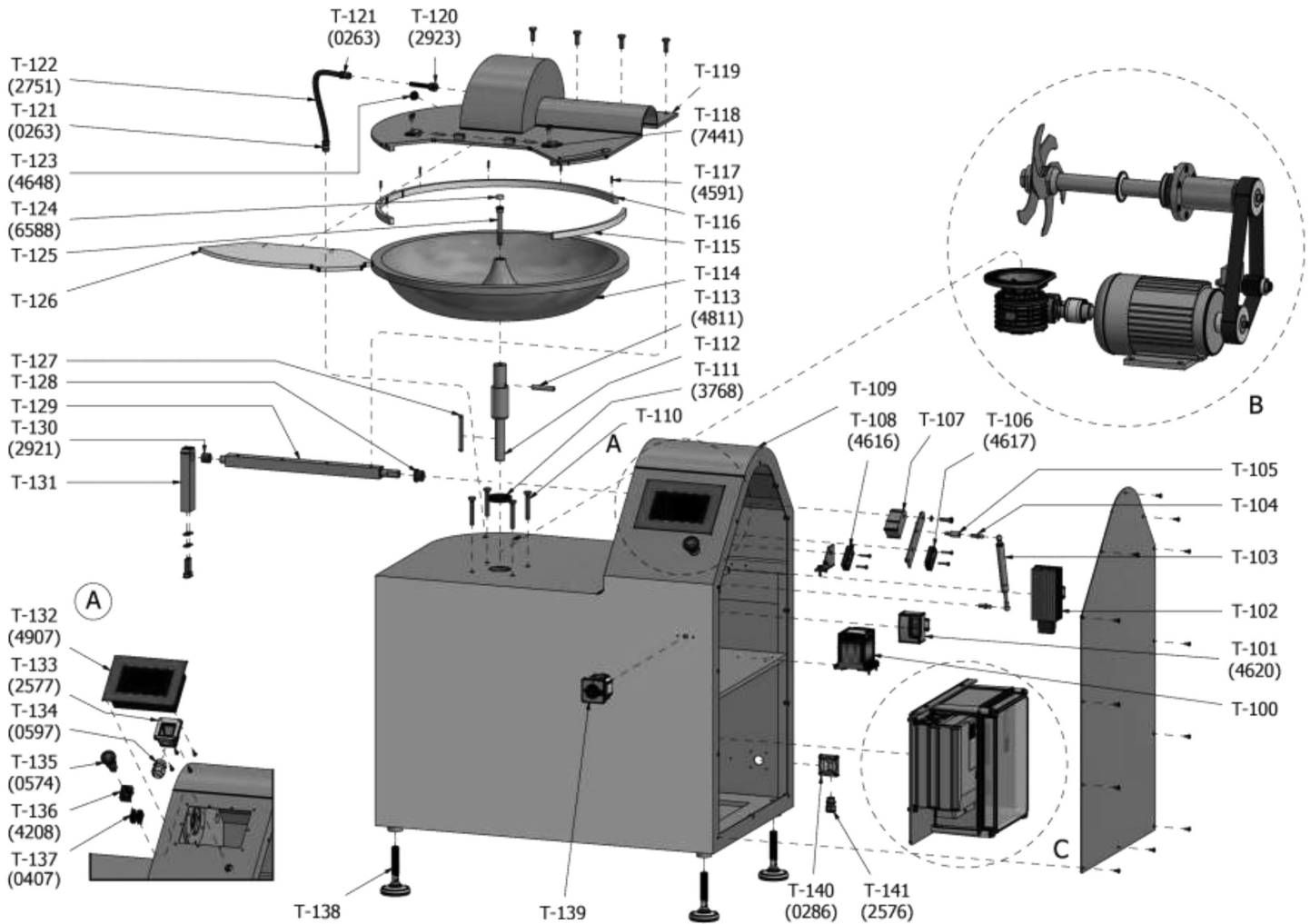
Parts Breakdown

Model FP-ES-0015 46215

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD471	Thermal Magnetic Circuit Breaker 1P 4A for 46215	T-184	AF311	Circuit Breaker-Motor Protection 32A for 46215	T-187	AF313	Individual Terminal Block, WEIDMÜLLER 4mm2 ZDU 4/3AN BL for 46215	T-190
AD472	Thermal Magnetic Circuit Breaker 1P 2A for 46215	T-185	AD474	Camara for Auxiliary Contacts for 46215	T-188	AF314	Individual Terminal Block, WEIDMÜLLER 4mm2 ZPE 4/3AN for 46215	T-191
AF310	Power Supply WEIDMÜLLER 200-240/24V for 46215	T-186	AF312	Individual Terminal Block, WEIDMÜLLER 4mm2 ZDU 4/3AN for 46215	T-189	AF315	Electronic Drive TRIF:7,5KW YASK V1000 200-240V 50/60HZ IP20 for 46215	T-192

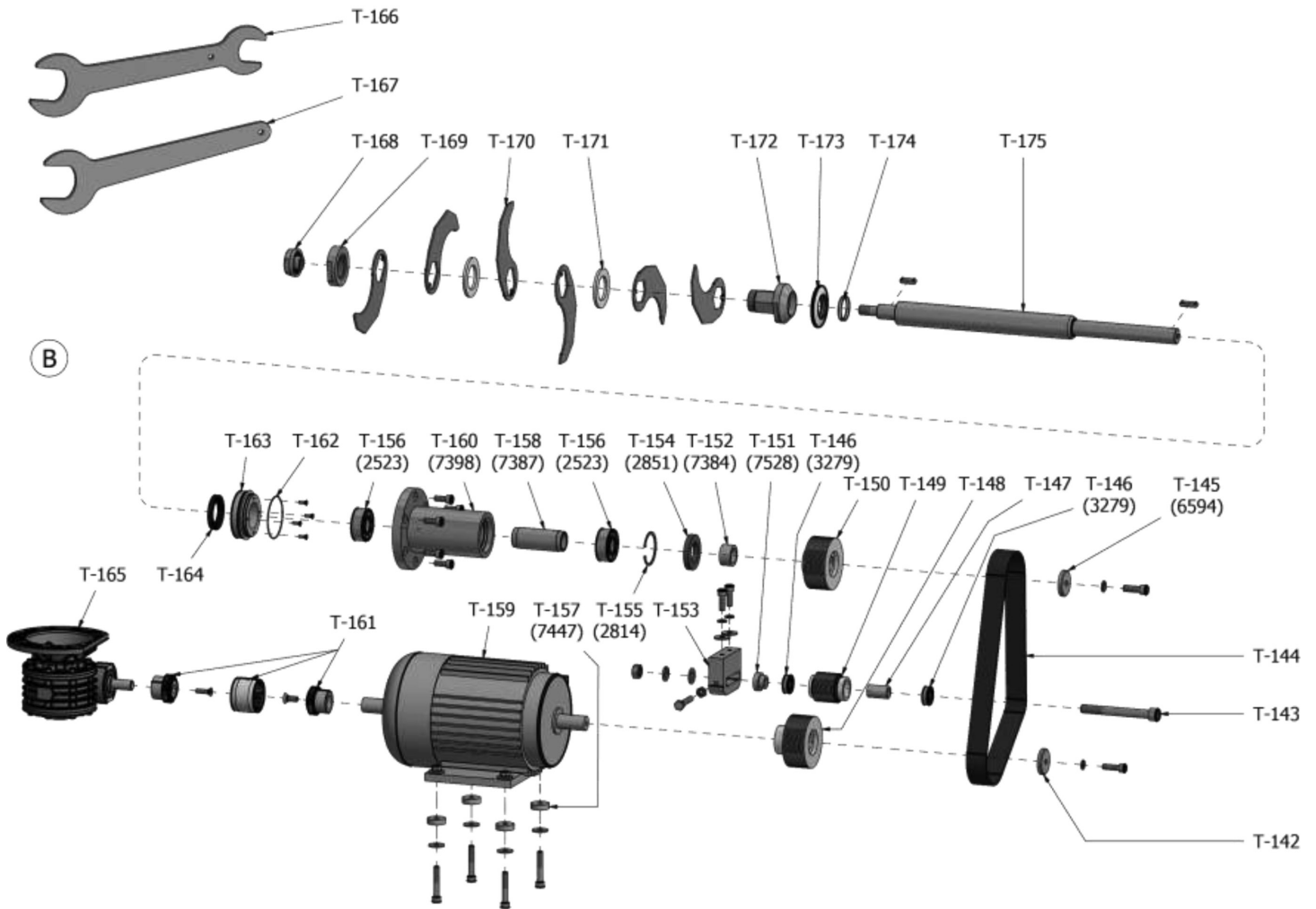
Parts Breakdown

Model FP-ES-0030-N 46216



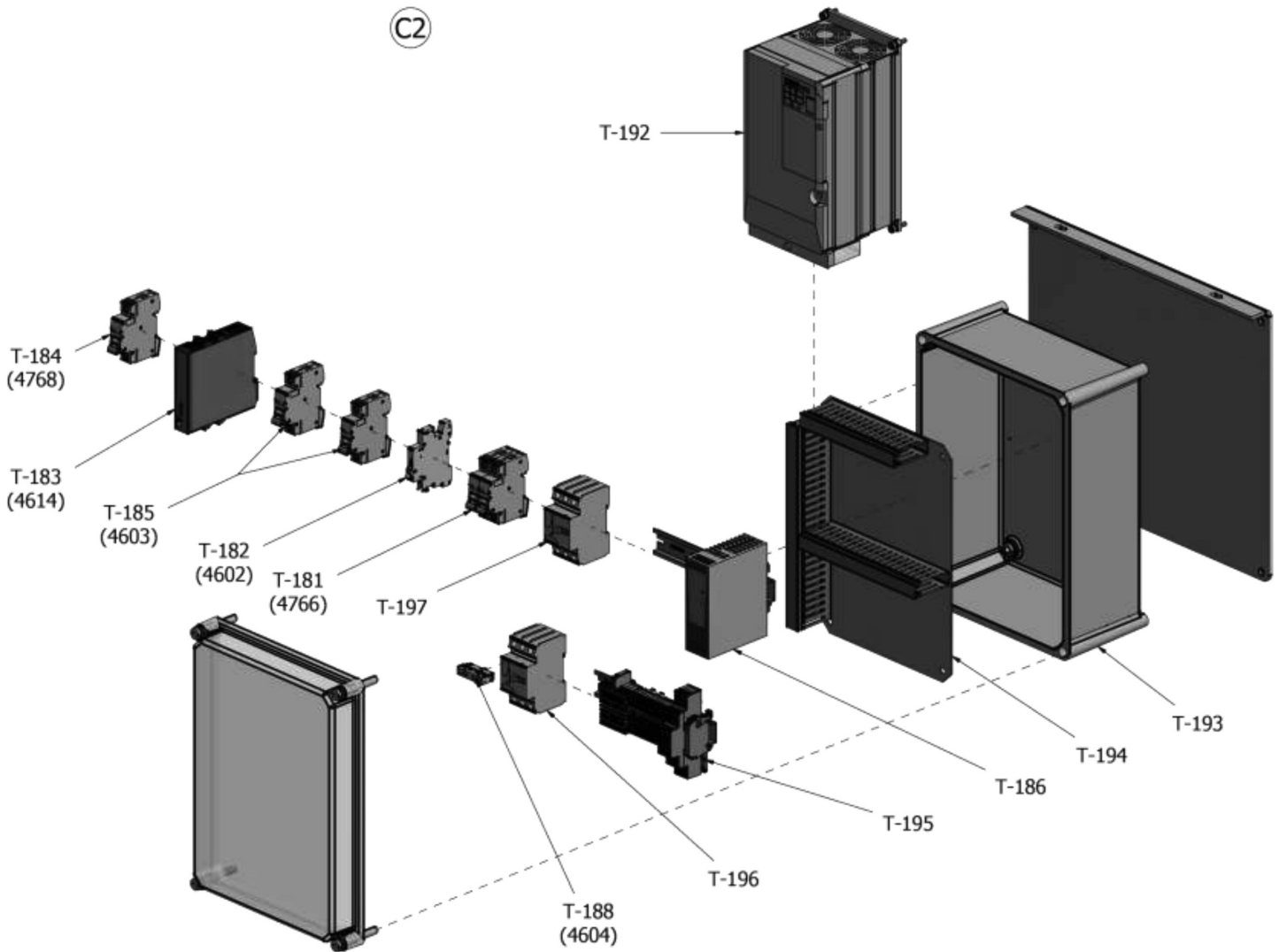
Parts Breakdown

Model FP-ES-0030-N 46216



Parts Breakdown

Model FP-ES-0030-N 46216



Parts Breakdown

Model FP-ES-0030-N 46216

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD428	Transformer TECNOTRAFO TKS 100VA (400V) for 46216	T-100	36209	Transparent Plexiglas Lid Anti-Noise for 46216	T-126	36130	Socket Pulley Knife Shaft D.40 30 22 2 for 46216	T-152
AD429	Hygro-Thermostat 240V IP20 for 46216	T-101	AD448	Key Pin, AISI304 for 46216	T-127	36219	Holder Turnbuckle Belt HTD (03/01) for 46216	T-153
AD430	Electric Heater with Ventilation 75W IP20 for 46216	T-102	36182	Bronze Bushing B11 B-20-28-20/35-4 with Collar (Lid) for 46216	T-128	36142	Brushing Gasket (Shaft 2) for 46216	T-154
AD431	Air Piston for 46216	T-103	AD449	Square Shaft, Lid Folding for 46216	T-129	36128	Circlip DIN472 Hole D.62 2mm (Knife Shaft Holder) for 46216	T-155
AC913	Ball Joint, Male, Stainless Steel, Threaded M8 H15 for 46216	T-104	36164	Bronze Bushing B11 A-20-25-20 (2nd Holder Column Stainless Steel Lid) for 46216	T-130	36117	Ball Bearing SKF (2 Shaft) for 46216	T-156
AD432	Spacer, Lid Piston for 46216	T-105	36214	Columna Steel INOX Soporte Lid for 46216	T-131	36131	Motor Holder Aluminio D.35 D.10mm for 46216	T-157
AD433	Detector ABB EVE for 46216	T-106	AD450	Control Panel Cutter, Touch Screen 7" for 46216	T-132	36119	Socket Separator Bearings for 46216	T-158
AD434	Cam Stop, Lid for 46216	T-107	AD451	Angular Grommet, 90°, Grey for 46216	T-133	AD464	Motor for 46216	T-159
AD435	Detector ABB ADAM for 46216	T-108	AD452	Grommet, Grey for 46216	T-134	36118	Knife Shaft Holder (Torpedo) SUELTO without Accessories for 46216	T-160
AD436	Cabinet with Access Panel + Bottom Plate for 46216	T-109	36292	Head Pushbutton Mushroom Red D.40 Locking TE ZB4-BS54 (Turn) for 46216	T-135	36187	Coupling Elastic Bowex M28 (Gearbox Motor) for 46216	T-161
AD437	Stainless Steel Hexagonal Screw for 46216	T-110	AD453	Metallic Holder Emergency Stop Mushroom for 46216	T-136	36140	O-Ring Int. Diam. 75 2 NBR872 (Embellededor) for 46216	T-162
AD438	Gasket for 46216	T-111	AD454	Contact Chamber for 46216	T-137	36196	Knives Shaft Dressing Stainless Steel for 46216	T-163
AD439	Gearbox Drive Shaft, Bowl, AISI303 for 46216	T-112	AD455	Foot, Stainless Steel for 46216	T-138	36197	Brushing Gasket (Knife Shaft 1 03/00) for 46216	T-164
AD440	Cylindrical Pin, Gearbox Shaft for 46216	T-113	AD456	Switch, 3 Phases 200-240V 50/60Hz for 46216	T-139	36194	Gearbox MI-60F REL. 1/100 L for 46216	T-165
36210	Bowl Stainless Steel for 46216	T-114	AD457	Angular Grommet, 90°, Grey for 46216	T-140	36180	Knife Dismantling Wrench 46/65mm (Combined 1) for 46216	T-166
AD441	Minor Bowl-Lid Friction Band for 46216	T-115	AD458	Grommet, Grey, Threaded for 46216	T-141	36181	Knife Dismantling Wrench 65mm (1) for 46216	T-167
AD442	Main Bowl-Lid Friction Band for 46216	T-116	36193	Washer Knife Motor Pulley for 46216	T-142	36208	Blocked Nut End of Knife Shaft M18 1.5 Counter-Clockwise Thread Stainless Steel for 46216	T-168
AD443	Spring Positioner (Friction Band) for 46216	T-117	AD459	Allen Screw, Stainless Steel M16x140 for 46216	T-143	36207	Knife Fixing Nut Counter-Clockwise 2-Surface Stainless Steel for 46216	T-169
36160	Hinges Set Right/Left Stainless Steel Antinnoise Lid for 46216	T-118	AD460	Toothed Belt, Poly-V Multi-Rib for 46216	T-144	36204	Knife Cutter 4C Flat for 46216	T-170
AD444	Stainless Steel Lid for 46216	T-119	AD461	Washer, D.12.5xD.50x8mm for 46216	T-145	AD465	Spacer Ring 6 Knives, White (12,5mm) for 46216	T-171
36156	Stainless Steel Probe D.10 15 3M Digital Thermometer for 46216	T-120	36174	Ball Bearing SKF (Turnbuckle Pulley HTD 2) for 46216	T-146	AD466	Spacer Ring 3 Knives, White (17mm) for 46216	T-171
AD445	Grommet, Grey for 46216	T-121	36220	Spacer Ring Ball Bearings Turnbuckle HTD D.24 40.2 for 46216	T-147	36203	Hexagonal Knife Holder M41 2.5 Counter-Clockwise Stainless Steel for 46216	T-172
36158	Protection Tube Reforced D.10/PG9 Thermometer Sensor (Probe Cutters) for 46216	T-122	AD462	Pulley, Poly-V D.100x60 (Motor) for 46216	T-148	AD467	Plastic Ring, Knife Shaft Meat Separator for 46216	T-173
76716	Transparent Anti-Noise Lid for 46216	T-123	76728	Tension Wheel for 46216	T-149	36201	O-Ring Int. Diam 44 2 NBR872 (2 Diffusor) for 46216	T-174
AD446	Cover for Center Bowl Screw for 46216	T-124	AD463	Pulley, Poly-V D.100x60 (Knives Shaft) for 46216	T-150	36199	Knife-Head Shaft Stainless Steel for 46216	T-175
AD447	Allen Screw, Stainless Steel M12x90 for 46216	T-125	36172	Washer Pulley Turnbuckle HTD D.35 16.2 24.5 for 46216	T-151	AD468	Thermal Magnetic Circuit Breaker 2P 2A for 46216	T-181

Parts Breakdown

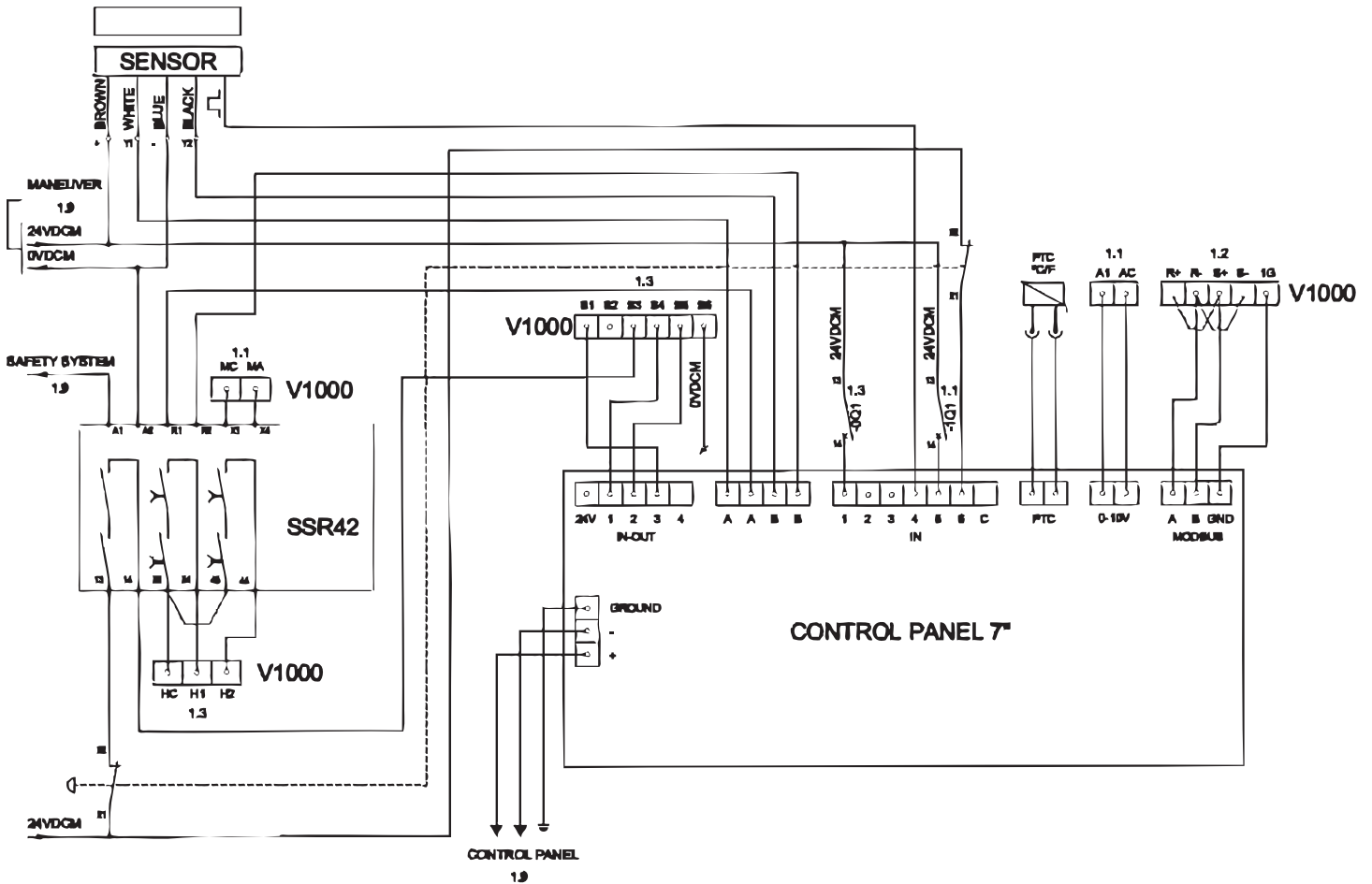
Model FP-ES-0030-N 46216

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AD469	Auxiliary Contact 6A for 46216	T-182	AD473	Power Supply WEIDMÜLLER 200-240/24V for 46216	T-186	AD477	Base Plate, Assembly, HIMEL for 46216	T-194
AD470	Safety Relay ABB Sentry SR42 for 46216	T-183	AD474	Camera for Auxiliary Contacts for 46216	T-188	AD478	Terminal Block WEIDMÜLLER for 46216	T-195
AD471	Thermal Magnetic Circuit Breaker 1P 4A for 46216	T-184	AD475	Electronic Drive TRIF,7,5KW YASK V1000 200-240V 50/60Hz IP20 for 46216	T-192	AD479	Circuit Breaker-Motor Protection 22A for 46216	T-196
AD472	Thermal Magnetic Circuit Breaker 1P 2A for 46216	T-185	AD476	Isolating Box, HIMEL Modular for 46216	T-193	AD480	Circuit Breaker-Motor Protection 1.6A for 46216	T-197

Electrical Schematics

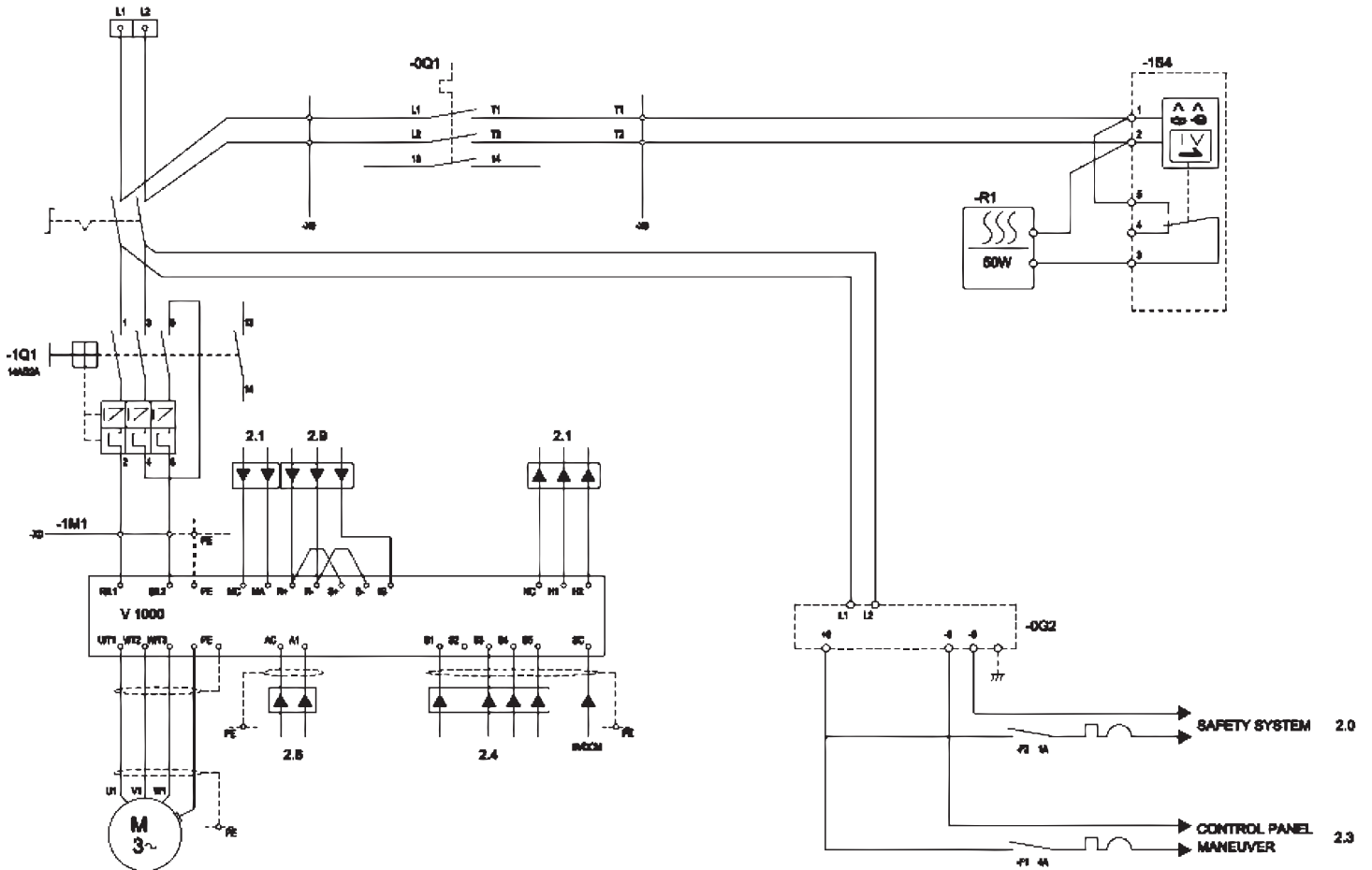
Model FP-ES-0015 46215

Model FP-ES-0030-N 46216



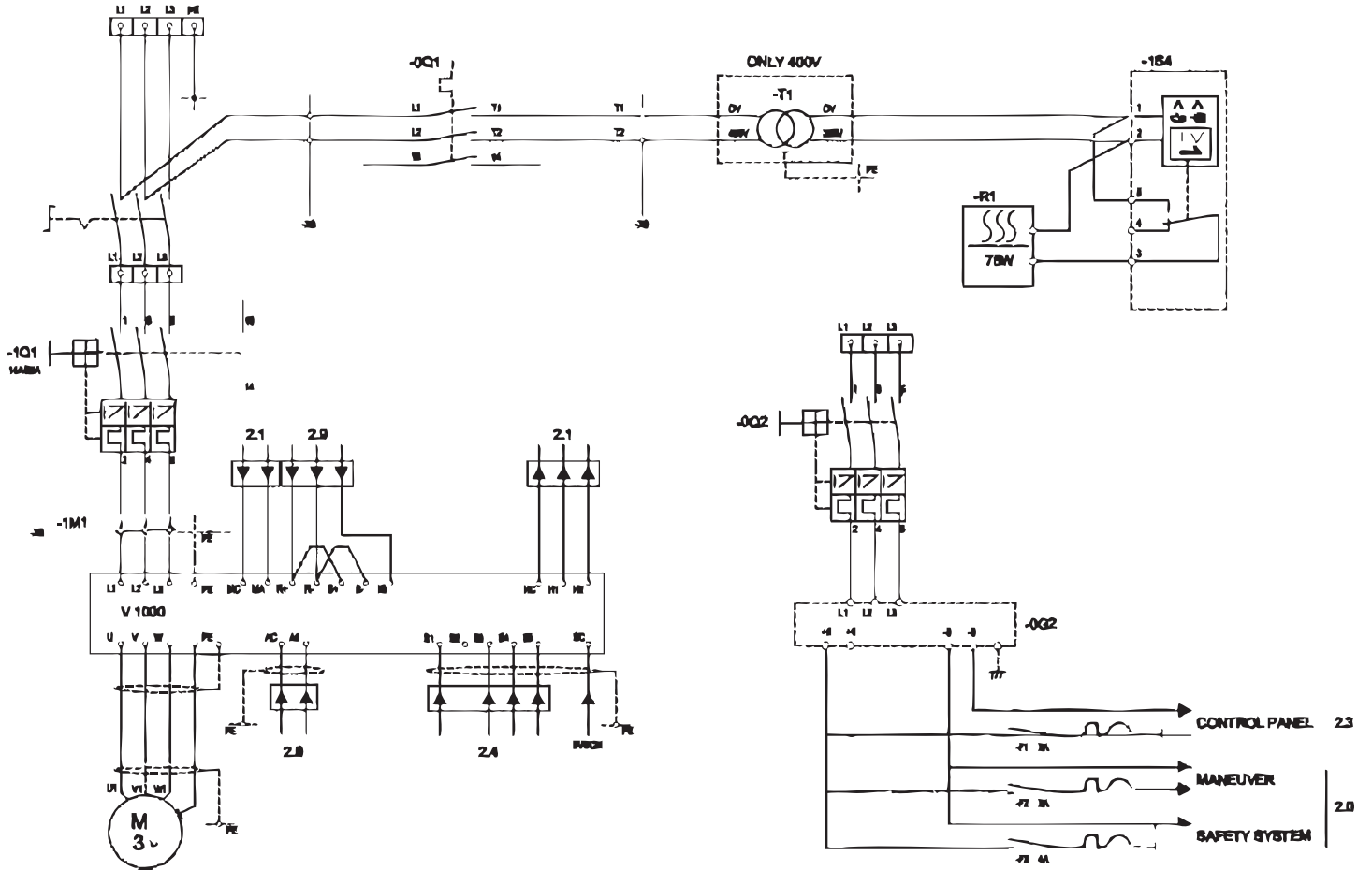
Electrical Schematics

Model FP-ES-0015 46215



Electrical Schematics

Model FP-ES-0030-N 46216





Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

