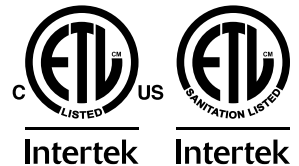




Bowl Cutter
Model FP-CN-0010
Item 47191
Instruction Manual



Revised - 11/16/2021



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

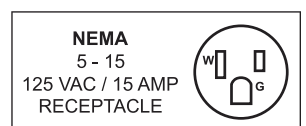


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General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

Omcan Fabrication et distribution Compagnie Limitée 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, sain 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 appropriés. 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 bon 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 cueillis 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

READ ALL INSTRUCTIONS BEFORE USING

MAIN STRUCTURE

The machine is mainly composed of frame, turbine driving device, blades-unit, dish basin, basin cover, pulley mechanism, motor and other main components.



Safety and Warranty

Material safety

The machine parts which contact with food directly are made of material strictly in accordance with the requests of food safety and health standards, which does not rust, corrode, is non-toxic and harmless to human health even after using for a long time.

WORKING PRINCIPLE

When the machine is working, close the basin cover, and put different kinds of roots, stems, leaves, vegetable, meat and so on into the basin, the food rotates anti-clockwise with the basin, which will be cut into paste when coming across with vertically rotating blades (size of the paste is to be controlled by adjusting the cutting time).

ELECTRICAL

The machine is equipped with an input cable with cross section 3X1.0 mm², length 1.85m. The machine should be connected to power source as 110V / 60Hz.

Attention: socket must be equipped with switch, to make sure power can be cut off on time.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	FP-CN-0010
Working Capacity	480.6 lbs. / 218 kgs./h
Electrical	110V / 60Hz / 1
Power	750W
Speed of Motor	1450r/min
Speed of Knife	1450r/min
Speed of Bowl	17r/min
Diameter of Bowl	18.1" / 460mm
Depth of Bowl	3.3" / 85mm
Maximum Food Capacity	10 L / 7 kgs.
Minimum Food Capacity	2.9 L / 2 kgs.
Dimensions	29.9" x 20.3" x 17.8" / 760 x 515 x 452mm
Packaging Dimensions	33.6" x 23.7" x 23.7" / 853 x 603 x 601mm
Weight	110.2 lbs. / 50 kgs.
Packaging Weight	144.4 lbs. / 65.5 kgs.
Item Number	47191

Installation

Make sure there is no damage on the labels outside of carton before unpacking. If there is damage from transportation (like scars or labels taken off), please list out all the damaged parts in 3 days after the date on document, and contact with the supplier. While transporting, please keep the machine parallel with the ground, please do not tip over the machine.

PACKING MATERIAL DISPOSAL

All packing material (cartons, plastic bags, polyurethane foam) can be disposed as normal city garbage. In countries with special requirements and standard on waste disposal, please dispose according to local laws.

PLACE THE MACHINE

Place the machine in a dry and ventilated level surface, to ensure the smooth and safe machine operation. Choose a placement space that allows easy access to all parts of the unit.

CONNECTION

Stretching elongation power cord, with grounding symbol of wire core, reliable grounding, three other line core (single-phase motor for two) respectively received a matching circuit breaker (the user should bring along their

Installation

own) extension line terminal blocks, reliable and marks on equipotential connection wires.

PREOPERATIONAL CHECK

Before the first operation, need to proceed with these steps:

1. Carefully unwrapped the package and read the "instruction manual".
2. Inspect each part, whether the fasteners have loosened in transit, switch and the power cord is damaged, and check the power supply voltage that it is compatible with them main switch.
3. Check whether there are foreign objects inside the dish basin, if there is any foreign object, remove and clean immediately, so as to avoid external hard impurities causing damage of cutting tools and other machine parts.

Operation

Note: Only when the motor is not in operation can the food be loaded.

1. Plug in the power supply.
2. Open the cover, put in the right amount of ingredients, pay attention to not overfill. Large pieces of vegetables should be cut into small pieces. Be sure to only use food ingredients, using anything other than food ingredients will damage the cutting tool.
3. Close the cover.
4. Press the "ON" button, the machine will start.
Note: The machine should operate smoothly without any abnormal sound. If an abnormal sound is heard, immediately turn off the unit and unplug.
5. Depending on the ingredients being processed, the chopping time may need to be altered.
6. Before each operation, ensure that only food ingredients are in the basin, this is to prevent damage to the blades or other parts.
7. After finishing operation, press the "OFF" button, the dish basin and cutting blade will stop running.
8. Using a spatula, remove the processed ingredients from the basin.
9. Remove the power supply when not in use and before cleaning.
10. Cleaning must be done after each operation.

Maintenance

REGULAR CLEANING

Note: Don't put hands into the machine while in operation.

Only proceed with cleaning and maintenance work after the machine has stopped and it has been removed

Maintenance

from the power.

GENERAL

1. Disconnect the power and pull out the plug before cleaning machine. Rotate the octagonal knob out anti-clockwise, take off the scraper from the right side. Rotate the basin clockwise and take it out.
2. The machine must be cleaned after work every day, every part that comes into contact with the food must be cleaned and reassembled.
3. Don't use water detergents, industrial cleaners, iron brush, hoses, or submerge the machine in water or any other liquid. Only use mild detergents and wet cloths to clean that parts that come into contact with food.

MACHINE MAINTENANCE AND DAILY INSPECTION

Note: Please unplug the power before servicing the machine, make sure the machine is completely disconnected from the power.

REGULAR MAINTENANCE

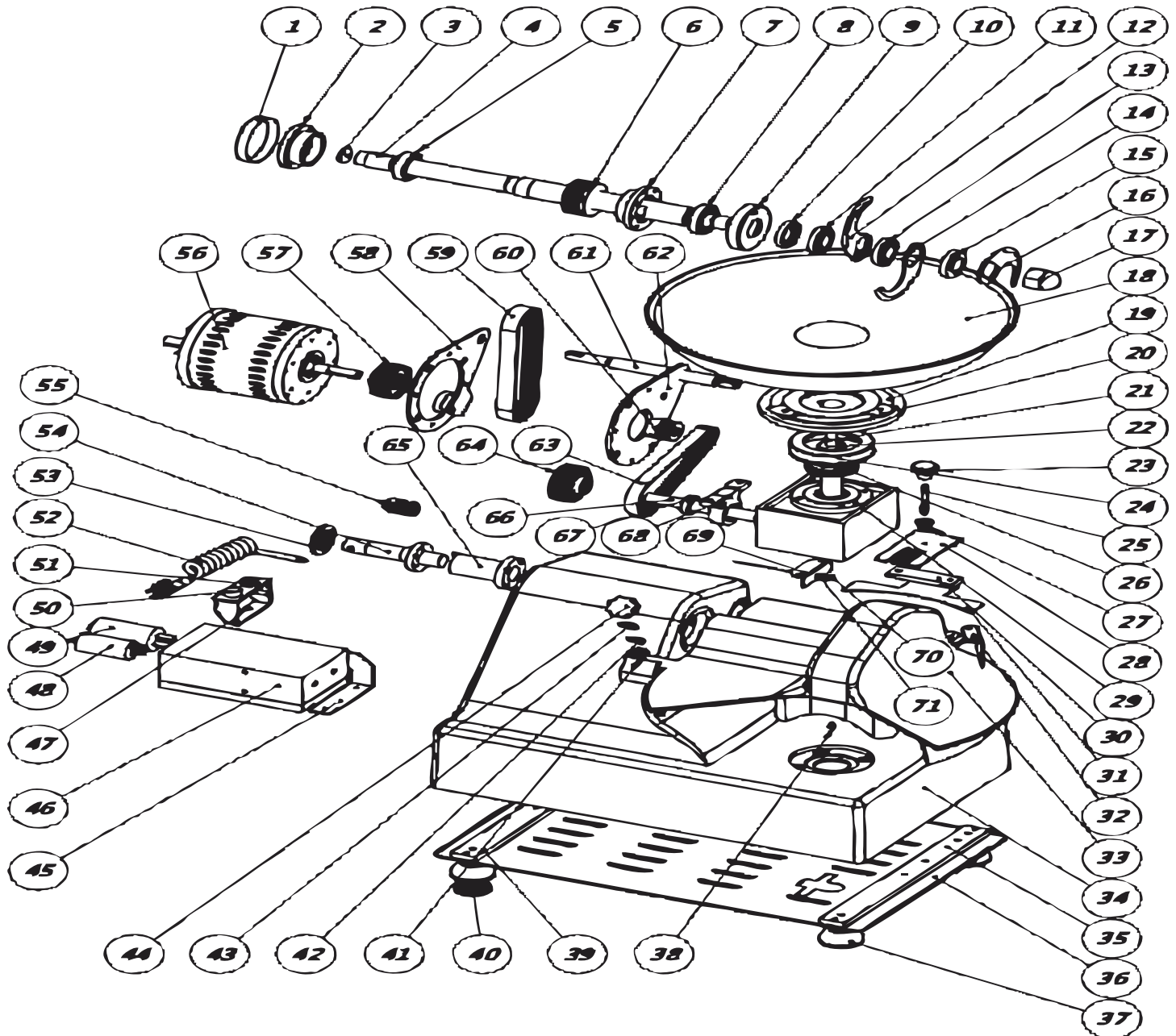
1. Regularly maintain the cutting mixer machine to effectively extend the service life.
2. Periodically clean the cutting mixer machine to ensure food quality and safety.

DAILY INSPECTION OF KEY COMPONENTS

1. Cutting blade.
Check the cutting blade whether firmly installed, if there is any damage, and before starting the machine.
2. Belt.
The belt should be regularly adjusted, after 2-3 years belts should be replaced, it is necessary to contact Omcan for parts and service.
3. Cable.
Regularly check the cable, replace if necessary, please contact Omcan.

Parts Breakdown

Model FP-CN-0010 47191



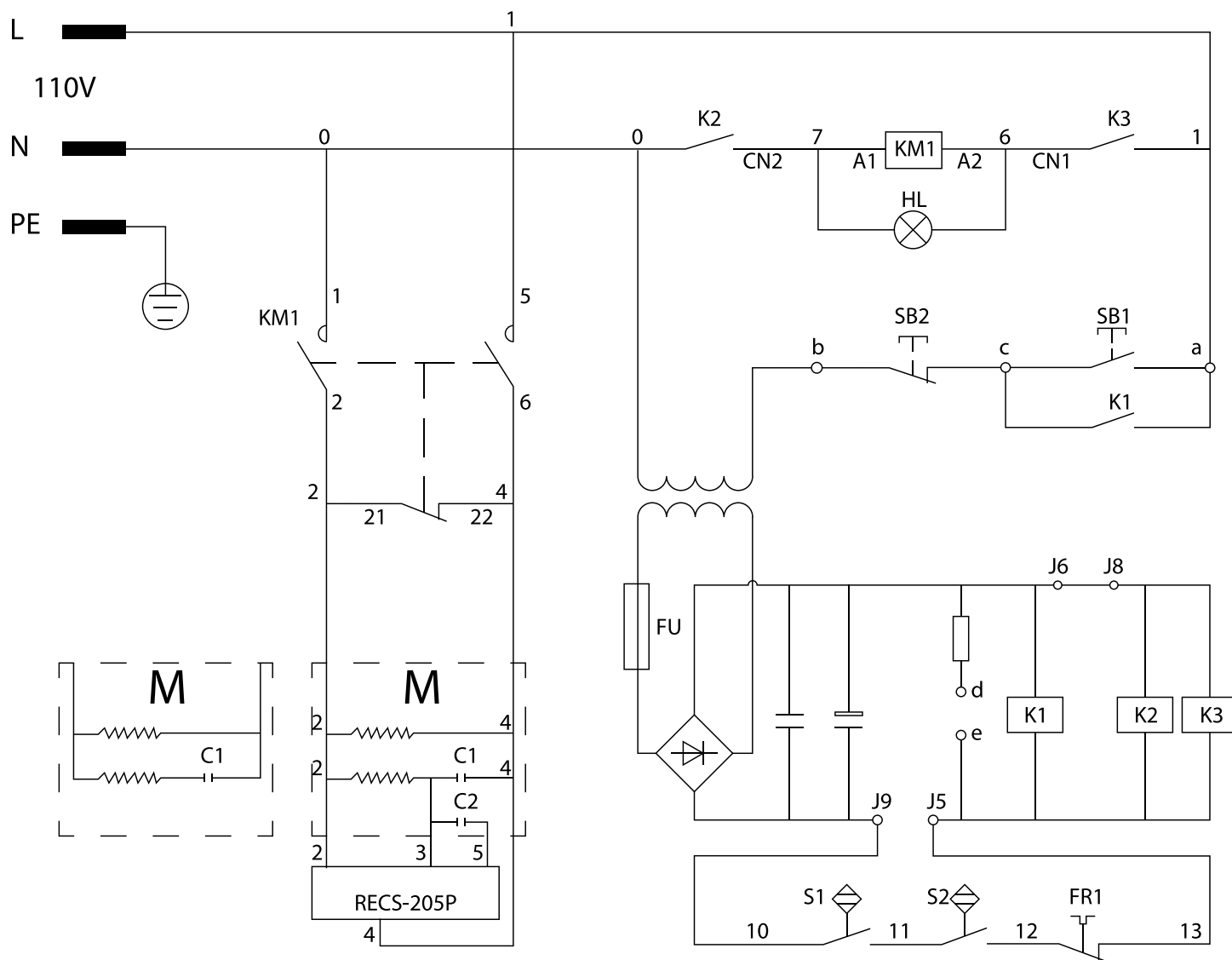
Parts Breakdown

Model FP-CN-0010 47191

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AI128	Rear Bearing Cap for 47191	1	AI152	Locking Handle for 47191	25	AI176	Capacitor of Motor for 47191	49
AI129	Rear Bearing Gland for 47191	2	AI153	One-Way Thrust Ball Bearing for 47191	26	AI177	Push Button for 47191	50
AI130	Gasket of Shaft End for 47191	3	AI154	Sleeve for 47191	27	AI178	Push Button for 47191	51
AI131	Knife Shaft for 47191	4	AI155	Scraper for 47191	28	AI179	Power Cable for 47191	52
AI132	Deep Groove Ball Bearing 6205 for 47191	5	AI156	Reducer for 47191	29	AI180	Bearing Cap of Motor for 47191	53
AI133	Belt Wheel for Knife Shaft for 47191	6	AI157	Press Plate for 47191	30	AI181	Cover Shaft for 47191	54
AI134	Front Bearing Gland for 47191	7	AI158	Plastic Pad for 47191	31	AI182	Wire Holder for 47191	55
AI135	Deep Groove Ball Bearing 6006 for 47191	8	AI159	Meat Scraper for 47191	32	AI183	Motor for 47191	56
AI136	Front Bearing Cap for 47191	9	AI160	Cover for 47191	33	AI184	Belt Wheel 1 of Motor for 47191	57
AI137	Oil Seal of Framework for 47191	10	AI161	Table for 47191	34	AI185	Motor Bracket Plate 2 for 47191	58
AI138	Knife Sleeve 1 for 47191	11	AI162	Foot Mounting Plate 1 for 47191	35	AI186	Belt for 47191	59
AI139	Knife for 47191	12	AI163	Bottom for 47191	36	AI187	Belt Wheel 2 of Motor for 47191	60
AI140	Knife Sleeve 2 for 47191	13	AI164	Leg for 47191	37	AI188	Motor Mounting Shaft for 47191	61
AI141	Knife for 47191	14	AI165	Top Column for 47191	38	AI189	Motor Bracket Plate 1 for 47191	62
AI142	Knife Sleeve 3 for 47191	15	AI166	Foot Mounting Plate 2 for 47191	39	AI190	Belt for 47191	63
AI143	Knife for 47191	16	AI167	Rubber Gasket for 47191	40	AI191	Belt Wheel of Reducer for 47191	64
AI144	Locking Knife Nut for 47191	17	AI168	Locker for 47191	41	AI192	Fixing Sleeve for 47191	65
AI145	Pot for 47191	18	AI169	Positioning Axis for 47191	42	AI193	Motor Adjustment Bracket for 47191	66
AI146	Support Base for 47191	19	AI170	Spring for 47191	43	AI194	Deep Groove Ball Bearing 6003 for 47191	67
AI147	Press Plate for 47191	20	AI171	Octagon Knob of Locker for 47191	44	AI195	Assist Support of Reducer Shaft for 47191	68
AI148	Switch Level for 47191	21	AI172	Electrical Box Bracket for 47191	45	AI196	Stand of Magnetic Switch for 47191	69
AI149	Drive Axle for 47191	22	AI173	Electrical Box for 47191	46	AI197	Magnetic Steel for 47191	70
AI150	Octagon Knob for 47191	23	AI174	Switch Box for 47191	47	AI198	Magnetic Sensor for 47191	71
AI151	Bearing Cap for 47191	24	AI175	Capacitor of Motor for 47191	48			

Electrical Schematics

Model FP-CN-0010 47191



Notes

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Notes

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Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

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



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

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

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

