



Bowl Cutter
Model FP-IT-0003
Item 10830
Instruction Manual



Revised - 09/10/2019

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

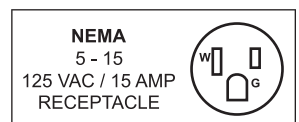


Table of Contents

Model FP-IT-0003

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5 - 6
Installation -----	6
Operation -----	6
Maintenance -----	6 - 7
Parts Breakdown -----	8 - 9
Electrical Schematics -----	10
Warranty Registration -----	11



General Information

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

The following mechanical safety devices have been applied:

- Protection of transparent plastic material.

The following electrical safety devices have been applied:

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

Safety and Warranty

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

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

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

1 YEAR PARTS AND LABOUR BENCH WARRANTY

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

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

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

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

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

Technical Specifications

longitudinally grooved belt.

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

Model	FP-IT-0003
Power	0.4 HP / 0.29 kW
Capacity	2.8 L / 3 QT
RPM	1400
Electrical	110V / 60Hz / 1
Dimensions	21" x 10" x 11.5" / 533 x 254 x 292mm
Weight	28 lbs. / 12.7 kgs.
Item Number	10830

Installation

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

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

Operation

- To start the machine, press the green button.
- Insert the food to mince through the special opening on the lid.
- Take into account that prolonged use will mash the products.
- After completion, open the lid by turning the knob on the horizontal bar by ¼ turn to the left, and pull up the bar.
- Take the blade holding pin away then remove the vessel from its seat.

Maintenance

For good mincing performances, the blades must be sharp. If necessary, have them sharpened by a specialized person. This machine does not require any further lubrication. Should the machine make any

Maintenance

unusual noise after a certain period of time, this may be due to a loosening of the belt. Screw the belt-tightener on the side of the motor under the base.

CLEANING THE CUTTER

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

REASSEMBLING THE CUTTER

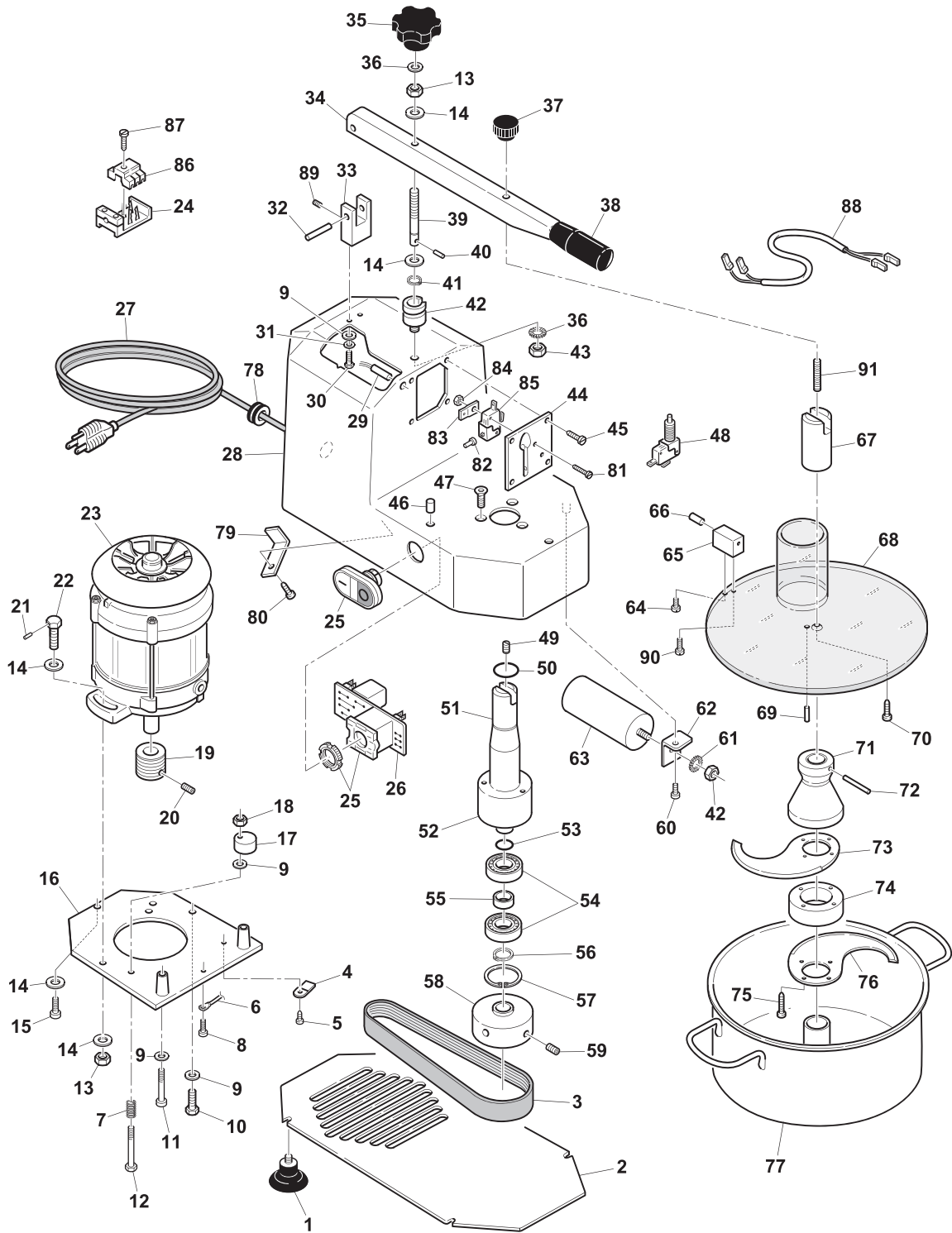
Insert the vessel by inserting its small pin in the relevant seat. (ref. 44). Insert the blade holder pin in its seat. Pull down the lever by turning the knob (ref. 35) by ¼ turn to the right to secure the lid to the vessel.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10830	FP-IT-0003	Bowl Cutter 3 L / 3 QT 1400 RPM 0.4 HP / 298 W 110V/60/1	C1

Parts Breakdown

Model FP-IT-0003 10830





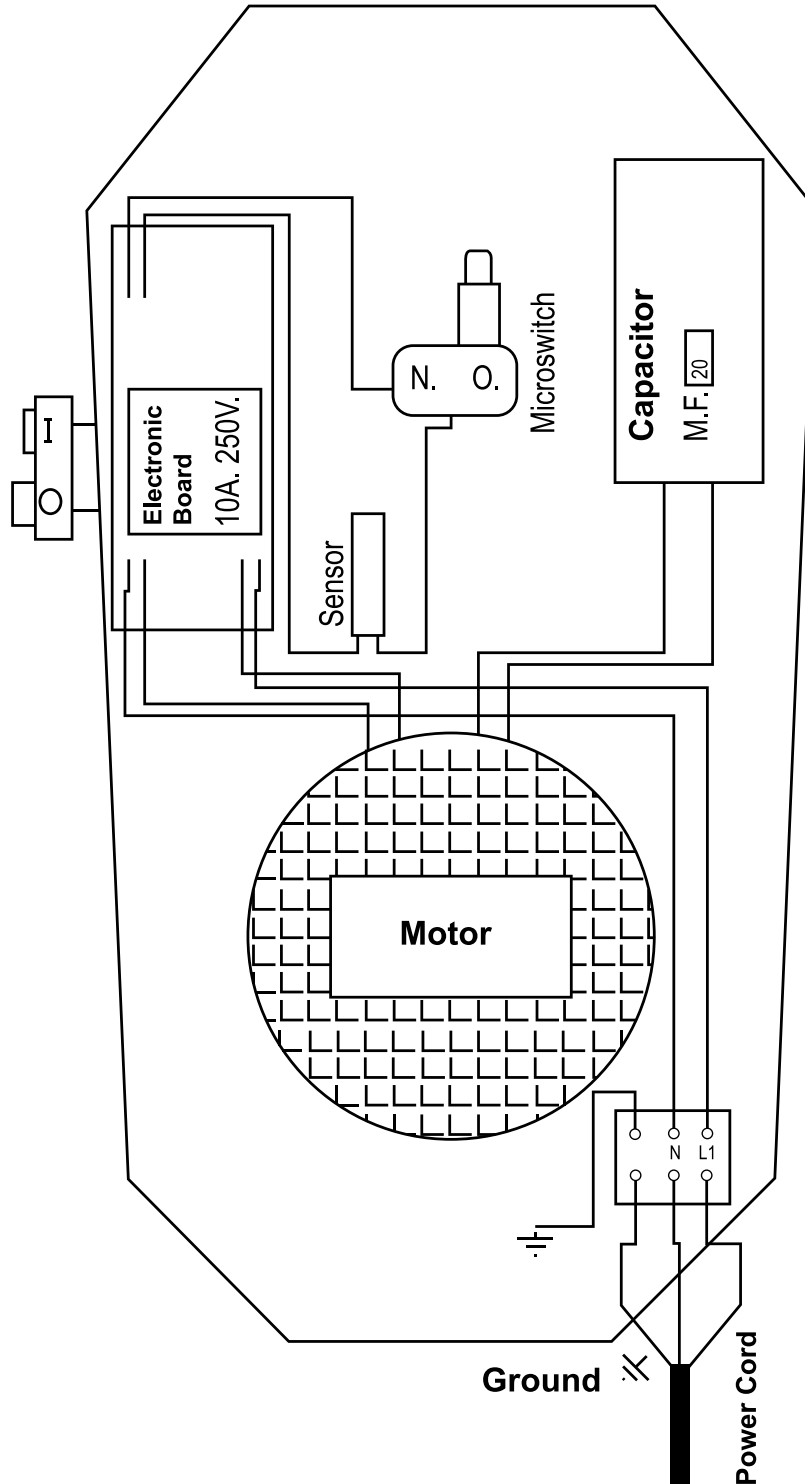
Parts Breakdown

Model FP-IT-0003 10830

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38932	Foot for C1	1	38961	Screw for C1	30	38990	Set Screw for C1	59
38933	Bottom for C1	2	38962	Washer for C1	31	38991	Screw for C1	60
17854	Belt for C1	3	38963	Hinge Pin for C1	32	38992	Washer for C1	61
38935	Plate for C1	4	38964	Hinge Support for C1	33	38993	Capacitor & Bracket for C1	62 - 63
38936	Screw for C1	5	38965	Lever for C1	34	38994	Screw for C1	64
38937	Cable for C1	6	38966	Thumb Knob for Lever for C1	35	38995	Block Magnet for C1	65
38938	Washer for C1	7	38967	Washer for C1	36	38996	Magnet for C1	66
38939	Screw for C1	8	15217	Lock Knob for C1	37	38997	Shaft for C1	67
38940	Washer for C1	9	38969	Lever Handle for C1	38	15223	Lid for C1	68
38941	Screw for C1	10	38970	Threaded Shaft for C1	39	38999	Plug for C1	69
38942	Screw for C1	11	38971	Shaft Pin for C1	40	39000	Screw for C1	70
38943	Screw for C1	12	38972	Clip for C1	41	39001	Blade Support for C1	71
38944	Nut for C1	13	38973	Locking Pin for C1	42	39002	Plug for C1	72
38945	Washer for C1	14	38974	Nut for C1	43	39003	Blade for C1	73
38946	Screw for C1	15	38975	Driving Pot for C1	44	39004	Spacer for C1	74
38947	Motor Plate for C1	16	38976	Screw for C1	45	39005	Screws for C1	75
38948	Cam Belt for C1	17	38977	Micro Switch Pin for C1	46	39006	Blade for C1	76
38949	Nut for C1	18	38978	Screw for C1	47	39007	Pot for C1	77
38950	Motor Pulley for C1	19	15220	Micro Switch for C1	48	39008	Strain Relief for C1	78
38951	Set Screw for C1	20	38980	Set Screw for C1	49	39009	Bracket for C1	79
38952	Plug for C1	21	38981	O-Ring for C1	50	39010	Screw for C1	80
38953	Screw for C1	22	38982	Bearing and Shaft for C1	51	39011	Screw for C1	81
15213	Motor for C1	23	38983	Pulley for C1	52	39012	Pin for C1	82
38955	Terminal Clamp for C1	24	38984	O-Ring for C1	53	39013	Complete Assy. for C1	83
38956	On / Off Switch for C1	25	38985	Bearing for C1	54	39014	Nut for C1	84
38957	Switch Assembly for C1	26	38986	Spacer for C1	55	39015	Micro Switch for C1	85
14859	Power Cord for C1	27	38987	Clip for C1	56	39016	Terminal Clamp for C1	86
38959	Housing for C1	28	38988	Clip for C1	57	39017	Screw for C1	87
38960	Magnetic Microswitch for C1	29	38989	Pulley for C1	58	39018	Hallow Cable for C1	88

Electrical Schematics

Model FP-IT-0003 10830





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.

