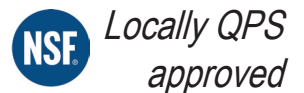




Bowl Cutter
Model FP-IT-0004
Item 10832
Instruction Manual



Revised - 09/12/2019



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

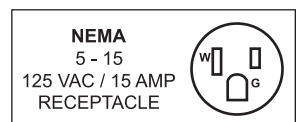


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General Information

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 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-0004
Power	0.5 HP / 0.37 kW
Capacity	3.3 L / 3.5 QT
RPM	2800
Electrical	110V / 60Hz / 1
Dimensions	14.4" x 12" x 10" / 365 x 305 x 255mm
Weight	19.8 lbs. / 9 kgs.
Item Number	10832

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

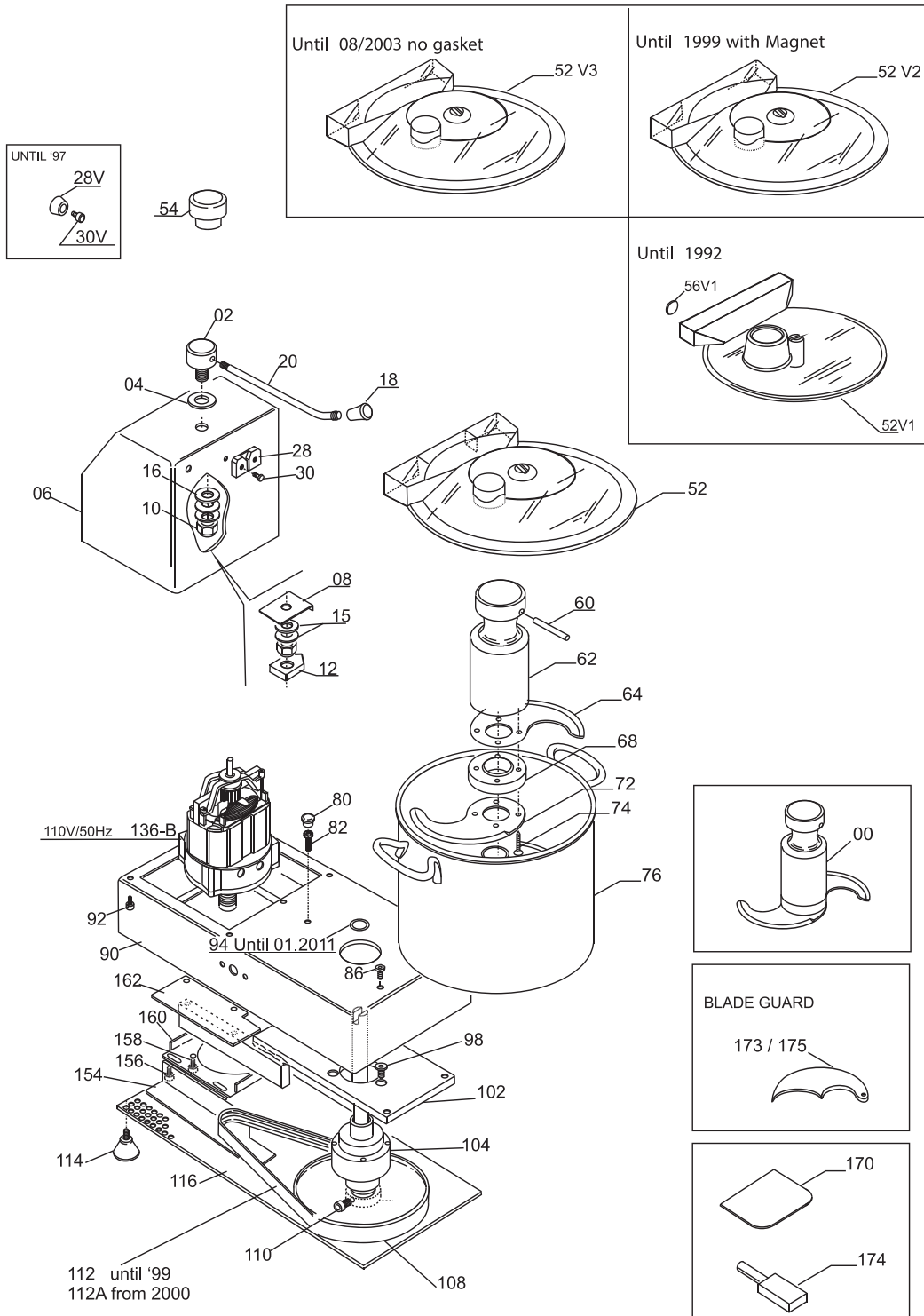
Insert the vessel by inserting its small pin in the relevant seat. Insert the blade holder pin in its seat. Pull down the lever by turning the knob by ¼ turn to the right to secure the lid to the vessel.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10832	FP-IT-0004	Bowl Cutter 3.3 L / 3.5 QT 2800 RPM 0.5 HP / 373 W 110V/60/1 NSF cQPS	C4

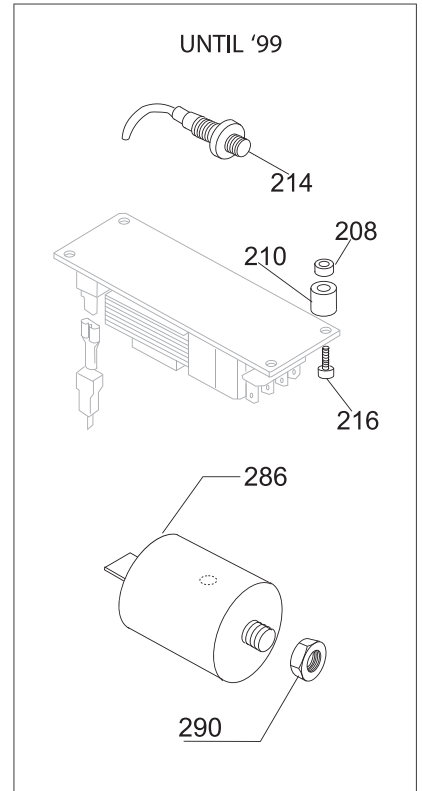
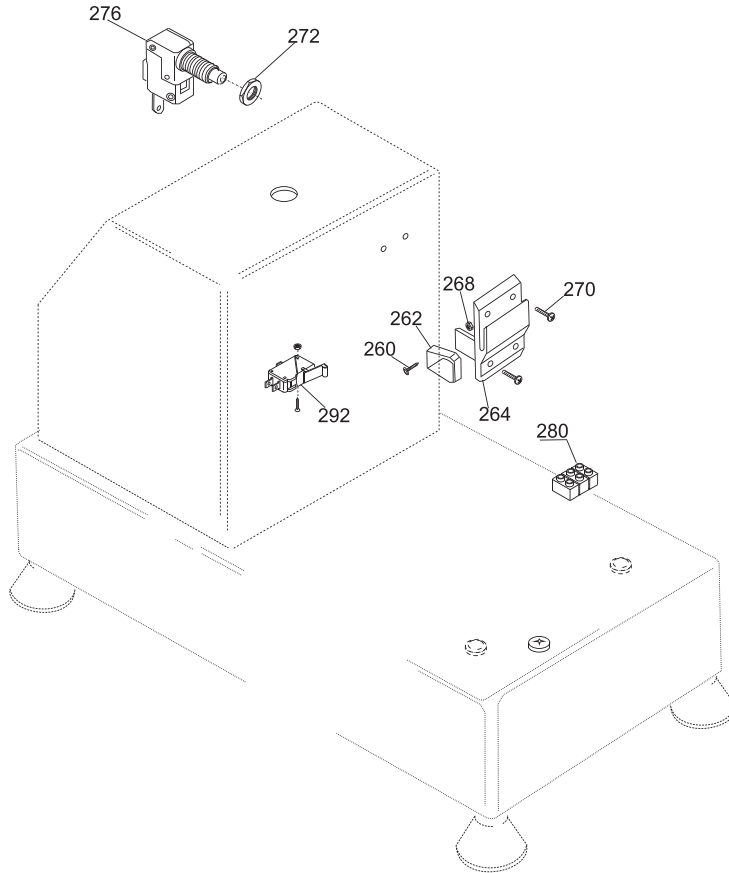
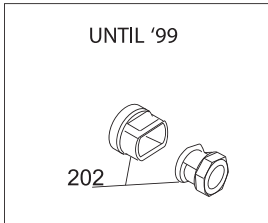
Parts Breakdown

Model FP-IT-0004 10832

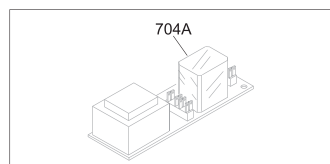
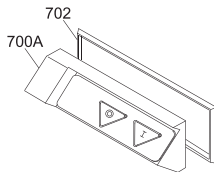


Parts Breakdown

Model FP-IT-0004 10832

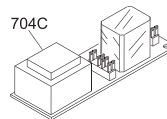
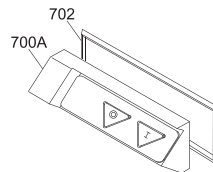


Until 12.1999



REF. 704A NOT AVAILABLE
PLEASE ORDER REF. 700B+704B

From 01.2000



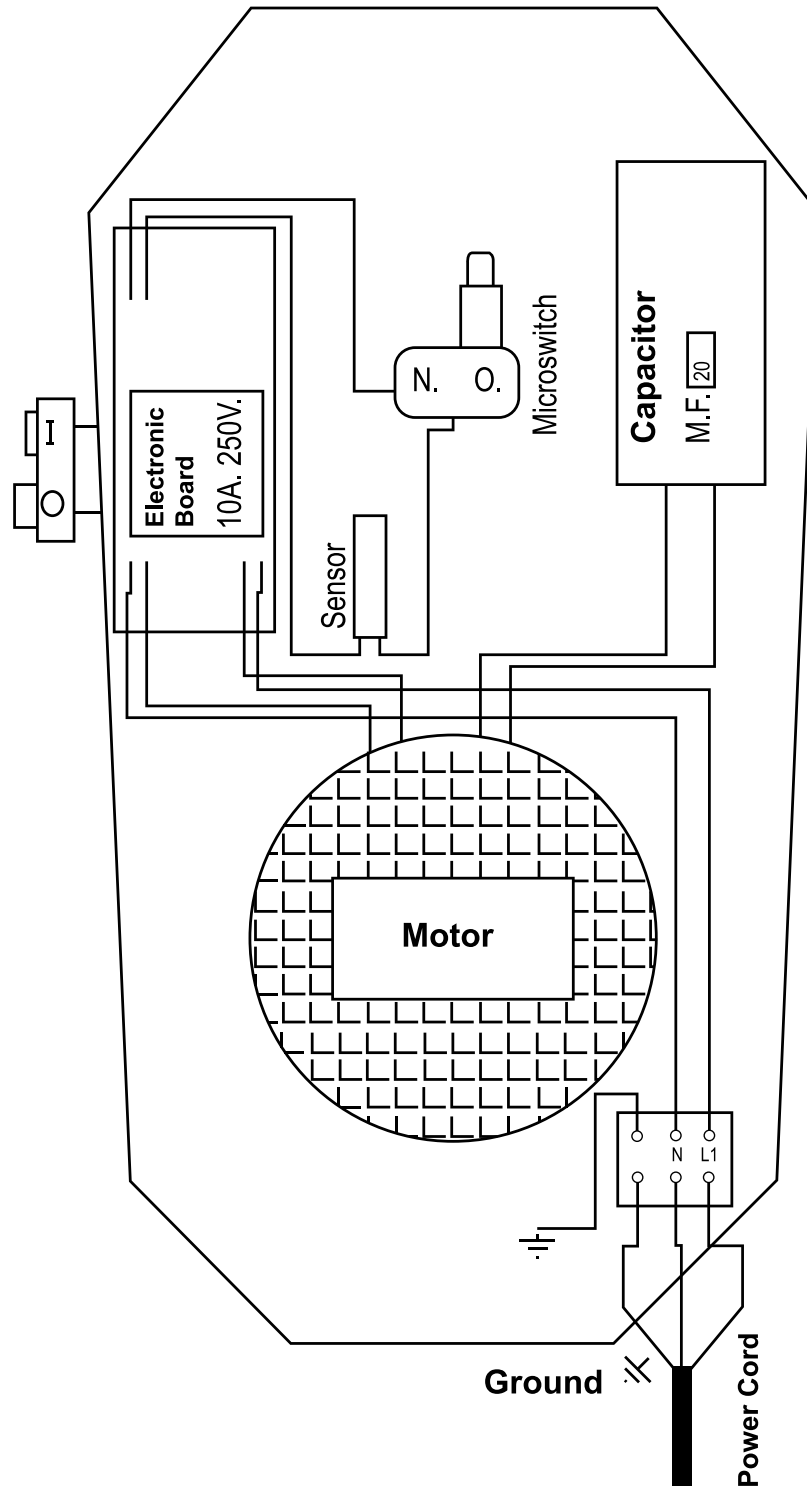
Parts Breakdown

Model FP-IT-0004 10832

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
61572	Shaft with Regular Knives for C4	00	19348	Upper Knife for C4	64	37165	Motor Holder for C4	160
37146	Pin and Rod and Knob for C4	01	60289	Punched Upper Knife for C4	64F	60296	Bowl Scraper, Red Color for C4	170
37147	Rod Holder Pin for C4	02	60290	Upper Knife for Kneading for C4	64P	31308	Upper Blade Guard Red for C4	173
37148	Clutch Washer for C4	04	60288	Upper Knife for Pesto for C4	64V	60297	Sharpening Stone for C4	174
37149	Head Casing for C4	06	60291	Serrated Upper Knife for C4	64Z	31309	Bottom Blade Guard Red for C4	175
37150	Clutch Base for C4	08	37157	Knives Spacer for C4	68	37339	US Power Cord 110V TM for C4	200B
37151	Clutch Nut for C4	10	61574	Knives Spacer-Pesto for C4	68P	AB997	Strain Relief for C4	202
37152	Microswitch Cam for C4	12	19349	Lower Knife for C4	72	37180	Strain Relief from 1999 for C4	202A
61573	Cup Spring 12.2x25x0.7 for C4	15	61575	Blade Holder Screw for C4	74	AB998	Screw TC + DIN 7985 M3x16 for C4	260
37153	Arm Knob for C4	18	37158	Bowl for C4	76	19352	Mechanical Microswitch for C4	262
37154	Arm for C4	20	19350	Gum until 1999 for C4	80	19353	Microswitch Holder for C4	264
19347	Bowl Slideway for C4	28	37160	Frame Body for C4	90	AB999	Nut ES. DIN 439 M3 Lower for C4	268
60298	Bowl Slideway until 1997 for C4	28V	37167	Aluminum Plate from 1999 for C4	102A	AC000	Screw TSP + DIN 965 M3x8 for C4	270
60286	Screw TSP + DIN 965 M 4x16 for C4	30	17198	Aluminum Shaft for C4	104	37205	Mechanical Microswitch for C4	276+272
16459	Lid with Gasket from '03 for C4	52	17199	Shaft Pulley for C4	108	37176	Terminal Board for C4	280
18829	Lid until 1999 for C4	52V2	61576	Grub Screw Din 916 M 6x10 NE for C4	110	37177	Noise Filter for C4	286
18826	Lid until 08/2003 for C4	52V3	17763	Belt 630x6 until '99 for C4	112	37178	Lever Microswitch for C4	292
24619	Lid Plug for C4	54	17764	Belt from '99 for C4	112A	16454	Push-Button Panel Small for C4	700A
37168	Magnet until 1992 for C4	56V1	19355	Foot M5 for C4	114	AC001	Switch Panel Small Y18 for C4	700B
37155	Shaft Rod for C4	60	37163	Bottom Safety Grate for C4	116	25200	Gasket for Small Control Panel for C4	702
37156	Knives Shaft for C4	62	16494	Motor 110/60 for C4	136B	AC002	PCB 220MN Y18 for C4	704B
37169	Knives Holder Pesto for C4	62P	37164	Bottom Plate for C4	154	16453	Circuit Board 110/60 from 99 for C4	704C

Electrical Schematics

Model FP-IT-0004 10832





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.

