



Food Processors
Models FP-ES-0015, 0015-T
Items 10875, 19256
Instruction Manual



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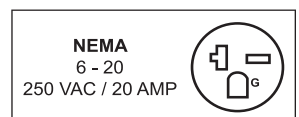


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General Information

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'Amerique, 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'acohol, 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 expédiées 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

This machine has moving mechanical parts and uses voltages which are potentially hazardous. Severe, even life-threatening, personal injury could result if the instructions contained in this manual are not followed. Before operating the unit, please read this manual thoroughly. This manual should be kept for future reference and given to every user of the machine. The following clauses limit the liability of the manufacturer and its representatives:

- **THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN.**

Safety and Warranty

- ONCE INSTALLED, DO NOT TAMPER WITH THE ELECTRICAL WIRING OF THE MACHINE.
- DO NOT USE THE MACHINE WITHOUT HAVING RECEIVED PREVIOUS INSTRUCTIONS ABOUT ITS USE, MAINTENANCE AND SAFETY DEVICES FROM AN EXPERIENCED OPERATOR. BEFORE USING THE MACHINE, READ THIS INSTRUCTION MANUAL CAREFULLY AND UNDERSTAND IT FULLY.
- DO NOT USE THE MACHINE WITHOUT THE PERSONAL SAFETY EQUIPMENT REQUIRED BY LAW.
- DO NOT TAMPER WITH THE MECHANICAL OR ELECTRICAL SAFETY DEVICES. ALWAYS KEEP HANDS AT A SAFE DISTANCE FROM THE MOVING PARTS OF THE MACHINE. DO NOT LEAVE MACHINE UNATTENDED WHILE SWITCHED ON OR IN OPERATION.
- ALWAYS DISCONNECT THE MACHINE FROM THE POWER SUPPLY BEFORE PROCEEDING WITH CLEANING, MAINTENANCE OR REPAIRS. DO NOT OPEN THE MACHINE OR TAMPER WITH ITS INTERNAL COMPONENTS. THERE ARE NO INTERNAL COMPONENTS THAT REQUIRE ADJUSTMENT OR MAINTENANCE ON THE PART OF THE USER. SHOULD THE MACHINE MALFUNCTION, TURN IT OFF IMMEDIATELY AND NOTIFY THE SUPERVISOR.

Installation must be in accordance with the operating instructions and with local, provincial or state electrical and safety codes. Compliance with codes is the responsibility of the owner and installer. 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. Make sure the safety signs and stickers are firmly affixed to the machine, that they are legible, and that they do not become blurred or erased when the machine is cleaned. If they become damaged or lost, ask your dealer for new ones and replace them. Keep your work area well lit and free of obstacles. When operating the machine never wear loose clothing or jewelry which could get caught in the moving parts of the machine. Unplug the machine when not in use. Keep children and on-lookers at a safe distance. To avoid damaging the electrical cord, keep it out of areas where it can be stepped on. Do not alter or modify the original machine design in any way. Should the machine need repairs, consult the official distribution center where the machine was purchased. Use only original spare parts and accessories and have them properly installed by a qualified technician. This machine has been built exclusively for meat processing. Any other use of this machine is not in accordance with its intended application. The manufacturer assumes no responsibility for any possible damage or injury resulting from improper use of this machine. Additional operating instruction manuals are available from your dealer. Your local dealer will be happy to answer any further questions you may have.

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 www.omcan.com/warranty.html for complete info.

WARNING:

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

Safety and Warranty

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

Not only as an all-purpose cutter/chopper, but also as an emulsifier to produce fine, delicate pastes. The cutter/chopper can chop to perfection any type of meat mixture (for cold-cuts, sausages, frankfurters, pâtés, etc.) or other industrial food products (onions, potatoes, carrots, lettuce, etc.). The presentation of the final product is optimal since the mixture is never crushed, bruised, or drained. The meat should be de-boned and pre-cut before being introduced into the bowl for chopping. Use only those prime materials adequate for alimentary purposes. The manufacturer assumes no liability if the machine is used in any way that conflicts with the application for which the cutter/chopper was designed. The temperature of the mixture is constantly monitored by a digital thermometer. The machine comes equipped with thermal motor protection. The cutter/chopper has an automatic knife-stop feature which is activated by lifting the lid. The cutting head can be removed from the machine in one piece for replacement or cleaning. The optional six knife grouping allows for perfect and homogeneous blending and up to 17,000 cuts per minute (20,400 in 60 Hz models). The size of the pieces varies depending on how long the mixture is processed. Controls via the speed control knob and main safety switch to avoid unwanted start-ups after the power has been cut. Hermetically sealed control panel and touch-button control at 24V for single-phase machines with variable speed control. The machine's stainless steel construction and functional, modern design with no difficult-to-reach corners greatly facilitates the cleaning of the cutter/chopper. The lower part of the machine is closed to prevent the entry of water or dirt and is supported by four anti-vibration legs; this facilitates both cleaning and transportation.

Model	FP-ES-0015	FP-ES-0015-T
Bowl Volume	15 L / 4 gal	
Mixture Bowl Capacity (Approx.)	26.4 lbs. / 12 kgs.	
Total Horsepower	2.1 / 2.7 HP	
Knife Speed	1700 / 3400 RPM	
Bowl Speed	22 / 45 RPM	
Electrical	220V/60/1	220V/60/3
Weight	441 lbs. / 200 kgs.	
Dimensions	29.5" x 34.25" x 21.6" / 749 x 870 x 549mm	
Item Number	10875	19256

STORAGE, TRANSPORT, AND DELIVERY

Always maintain the machine and its packaging in a vertical, upright position. Never pile machines one on top of the other, nor put any weight on the machine or its packaging. The transport company assumes sole responsibility for any damage received in transit; make sure that the machine is in proper condition upon its delivery. If, after the proper checks have been undertaken, the condition of the machine is judged to be satisfactory, proceed by installing it in a previously selected workspace. Because of its weight (approx. 771.6 lbs./350 kg), the unit should always be moved with a pallet mover or forklift, making sure that the blades of the forklift are inserted properly under the lower part of the machine. Never use the knife shaft holder to lift the machine since this could lead to serious damage of both the holder and the shaft (Pg. 13, Fig. 6). The machine is delivered in protective packaging consisting of a wooden crate; please recycle this packaging. The total contents of the packaging is as follows:

- Cutter/chopper.
- 2 wrenches for the assembly and dismantling of the knives (one double and one single).
- Instruction manual.
- If the machine comes with the option of a six-knife head, then four supplementary compensating rings will be supplied so that the machine can additionally be used with just three knives in the head.

The machine should only be installed by a qualified technician and in compliance with local codes. The electrical installation of the workplace should be equipped with power surge protection, which should then be adjusted to the technical specifications of your particular machine (see point 3, below).

1. Set the machine on a horizontal surface, leaving one meter's space around the entire perimeter of the machine in order to allow for safe and proper use, cleaning, and maintenance. The machine should be positioned so that the plug is easily accessible. Also make sure that the work place has both sufficient ventilation and good lighting. For the FP-ES-0015 table-model cutters/choppers, make sure that the surface upon which the machine will be mounted is stable and solid enough to withstand the weight of the machine.
2. Make sure that the electrical data given on the machine's specifications plate (voltage, frequency, etc) are compatible with those of the power source (there is a tolerance of $\pm 10\%$ for voltage and $\pm 2\%$ for frequency). Except for FP-ES-0015 models with an optional single phase motor, the FP-ES-0015 cutter is a three-phase machine with a single voltage; therefore, it is not possible to change the voltage of the motor. The electrical feed-cable/plug normally has 4 wires: 1 grounding (two-color yellow and green), and 3 phases (either 3 black wires or 1 black wire, 1 brown wire and 1 gray wire). This color-coding may vary depending on the norms of the country to which the machine has been shipped. It is possible to install a lock on the main switch to eliminate the possibility of the machine being switched on accidentally or in an unplanned fashion.
3. Before connecting the machine, use the wrenches provided to ensure that the knife grouping is properly tightened (Pg. 13, Fig. 4). Tighten the knife grouping with the utmost care to avoid injury from accidentally hitting the cutting head or the knives themselves.
4. With the machine completely disconnected and the main stainless steel lid open, turn the knives using a plastic bar long enough to be able to reach the knives while remaining a safe distance from them. Make sure the knives do not touch the bowl. To make sure that the knives do not rub against the lid, repeat the aforementioned steps with the lid closed.
5. After verifying that the electrical specifications are compatible to your power source, plug the machine in

Installation

and activate the main switch. The thermometer display on the switchboard should light up. Make sure that the plug is appropriate for use with this type of machine. The machine is now ready to use.

IMPORTANT

Verify the proper turning direction of the knives and the bowl as follows: push the I-Start button. The machine will begin to work and the bowl will start to turn counterclockwise. If the bowl turns in a clockwise direction, stop the machine immediately and change 2 of the 3 phases at the power source/plug.

Operation

Before operating, clean the machine carefully, following the instructions in the MAINTENANCE section.

Do not overload the bowl; the mixture should not rise above the bowl's rim. Do not rest mixture containers on the edge of the bowl or on the safety guard as this could cause accidents or mechanical damage. Use extreme caution when adding or removing the mixture; do not put your hands near the knives or reach into the bowl. If necessary, use ice chips to lower the temperature of the mixture. Do not use cubes or blocks of ice as these could damage the knife edge. Never reach into the bowl with your hands or arms while the cutter/chopper is running. Never put your hands under the stainless steel lid. Eliminate any possibility of having your hands, clothing or other personal effects trapped by or dragged under either of the lids or into the machine. This machine is not designed to withstand permanent, uninterrupted use, but rather to run intermittently with pauses to allow for the dissipation of built-up heat, the amount of which will vary depending on the consistency of the mixture.

OPERATING INSTRUCTIONS FOR 2-SPEED ELECTRIC CUTTERS

Start with the machine totally off, that is, with both the main safety switch and the speed control knob in the "0" (stop) position. Close the two lids one after the other (steel, then plastic). Be careful not to trap your hand under either lid in this process. Turn the main safety switch to the "1" (on) position. The digital thermometer display will light up. Turn the speed control knob to position "1" (low). The knives and the bowl will begin to turn. The speed control knob has three positions: "0" (stop), "1" (slow), and "2" (fast). These can be selected as needed at any given moment. To stop the machine completely, turn the speed control knob to the "0" (stop) position. The knives and bowl will stop moving. Do not stop the machine using the main safety switch as this should only be used with the speed control knob in the "0" (stop) position. Wait until the bowl and knives have stopped completely before opening the knife lid. When finished using the machine, turn it off completely by turning the main safety switch to the "0" position.

CLEANING

Always turn the machine off before proceeding with its cleaning. To do this, deactivate the auxiliary fuse board switch and turn off the main operating switch. If possible, disconnect the machine from the power source as well. The machine should be cleaned daily, both before and after its use. Given the easy access to all its components, the unit is simple to clean using just warm water and a mild detergent. Never use bleach nor any abrasive cleaners which could damage the stainless steel or other materials. Never use steam or a high pressure jet of water to clean the cutter/chopper; avoid getting water in the interior of the machine, especially through or around any electrical components. After every operating session, use a brush to carefully clean the bowl, the knife shaft, and the interior part of the knife lid, as well as the plastic cover, the hinge of the lid, and the lid holding screws if necessary. Do not put your hands near the cutting edge of the knives without using adequate protection (gloves made of reinforced metal fiber). The knife head can be removed in one piece (Fig. 5) in order to clean it under running water; take care not to drop the knife head assemblage on the floor or on your feet. Do not wash the knives in water hotter than 60°C or colder than 10°C. Do not wash the knives immediately after using the machine since a brusque change in temperature could cause internal micro fissures or deformations. It is extremely important to keep the surfaces holding the knives and separation rings clean to avoid build-up of mixture residues. Such a build-up could create areas which bear more pressure than others, possibly causing micro fissures that could damage or break the knife. To clean the machine manually, always use appropriate safety equipment (latex gloves, plastic aprons, etc.). Always rinse the machine thoroughly after using any kind of detergent or disinfectant and be sure to follow the manufacturers' instructions when using cleaning products. We recommend using the following products:

- Neutral detergent/degreaser pH 7. Due to its neutral pH, no special precautions are necessary. Rinse thoroughly.
- Detergent/degreaser for manual cleaning. Use appropriate precautions and safety gear. Rinse thoroughly.
- Alkaline detergent with disinfectant and anti-corrosive components. Use appropriate precautions and safety gear. Rinse thoroughly.
- Disinfectant based on quaternary ammonium salts. Use appropriate precautions and safety gear. Rinse thoroughly.

Always follow the manufacturer's recommendations carefully when using these or any other products.

Except for daily cleaning, the only maintenance required by the chopper is the changing of the transmission belts after every 2,500 hours of operation. All mechanical or electrical repairs should be undertaken only by a qualified specialist with proper training for the work required. After replacing the transmission belt, be sure to position the turnbuckle roller parallel to the belt, tightening the nut which attaches the roller to its base securely. If the electrical cord becomes damaged, have it replaced immediately with a cord of identical technical characteristics (your local distributor can supply you with one).

DISMANTLING THE CUTTING HEAD

REMOVING THE WHOLE HEAD

In order to proceed with the cleaning or replacement of the cutting head while maintaining the settings of the existing knives, the cutting head can be removed in one piece. Proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the

Maintenance

main fuse board and unplug the machine.

- Never touch the knife-edge with your hands. Always use gloves made of metallic netting.
- With the wrenches provided unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Pg. 13, Fig. 4 - step 1). Pull the entire assembly towards the left until you have separated it from the shaft (Pg. 13, Fig. 5). If necessary, hit the base of the knife holder several times with a plastic mallet to remove it; never hit the knives themselves with any instrument or tool.

To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed in the section below.

DISMANTLING THE KNIVES SEPARATELY

In order to remove the knives separately while leaving the knife-head assembly attached to the shaft, proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and unplug the machine.
- Never touch the knife-edge with your hands. Always use gloves made of metallic netting. With the wrenches provided unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Pg. 13, Fig. 4). With the same wrenches, but using two sides of the same width, unscrew (also in a CLOCKWISE direction) and remove the knife fixing nut ring.
- Remove the knives and the compensating rings separately, remembering first to make a note of their order and position (Pg. 12, Fig. 2).

To reassemble the knife head, repeat the dismantling operations in reverse order, making sure of the following:

- The fixing nut for the knife grouping is not tightened completely until the knives have been turned (with the help of a bar made of a pliant material) to ensure that the knives do not touch or rub against the bowl or the lid.
- Adjust each knife so that there is a 2-3 mm space between each knife and the bowl (Pg. 12, Fig. 3). For this adjustment we recommend using a space gauge made of a pliant material (cardboard, cork, etc.) to follow the path marked by the end of each knife and a plastic mallet to adjust the knives accordingly.
- For safety reasons, do not try to leave a space of 0 mm between the knives and the bowl. This is not recommendable because the strong vibrations which result under certain operating conditions could cause one or more of the knives to make contact with the bowl.
- 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.
- Once the knife-head has been reassembled correctly, tighten both the head and the fixing nut for the knife assembly with the wrenches provided.

SHARPENING THE KNIVES

If the quality of the cutting/chopping should noticeably diminish, the knives should be sharpened by a qualified professional, paying special attention to maintaining the length and weight of each of the knives in a given group or head. The knives should only be sharpened by an expert specialized in the sharpening of tempered knives. Before sharpening the knives, consider whether the resulting reduction in size will be substantial enough to warrant the installation of completely new knives. In principle, the external knife-edge should not

Maintenance

be reduced more than 1 cm from its original size. Once the knives have been sharpened, before reinstalling them in the machine, a small space should be filed from the stop flange located in the hexagonal area (Fig. 3) to compensate for any possible shortening of the knives. To clean the knife surfaces, use a product with anti-corrosive properties. Always store the knives in their packaging; this will help maintain the cutting edge and it will protect them from any accidental bumps or friction. Always transport the knives in their packaging when possible. To adjust or move the knives always use adequate safety measures and equipment.

Troubleshooting

Problem	Possible Causes	Solution
Machine does not work.	Machine is not connected to the power source.	Connect the machine to the power source.
	The main switch is in the 0-Stop position.	Move the switch to the I (on) position.
	No voltage in one or more phases.	Check the fuses, plug and switches.
Machine is connected to power source but knives do not turn.	The stainless steel lid is not closed.	Close the stainless steel lid.
	The thermal protective clixon has blown.	Let the machine cool down for a few minutes, then switch it back on.
Bowl turns in the wrong direction.	The phases are reversed.	Switch 2 of the 3 phases in the power source connection.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10875	FP-ES-0015	Bowl Cutter 15 L / 15 QT 1700-3400 RPM 2.5 HP / 1864 W 220V/60/1	K15
19256	FP-ES-0015-T	Bowl Cutter 15 L / 15 QT 1700-3400 RPM 2-2.75 HP / 1566-2013 W 220V/60/3	K15PH3

Illustrated Diagrams

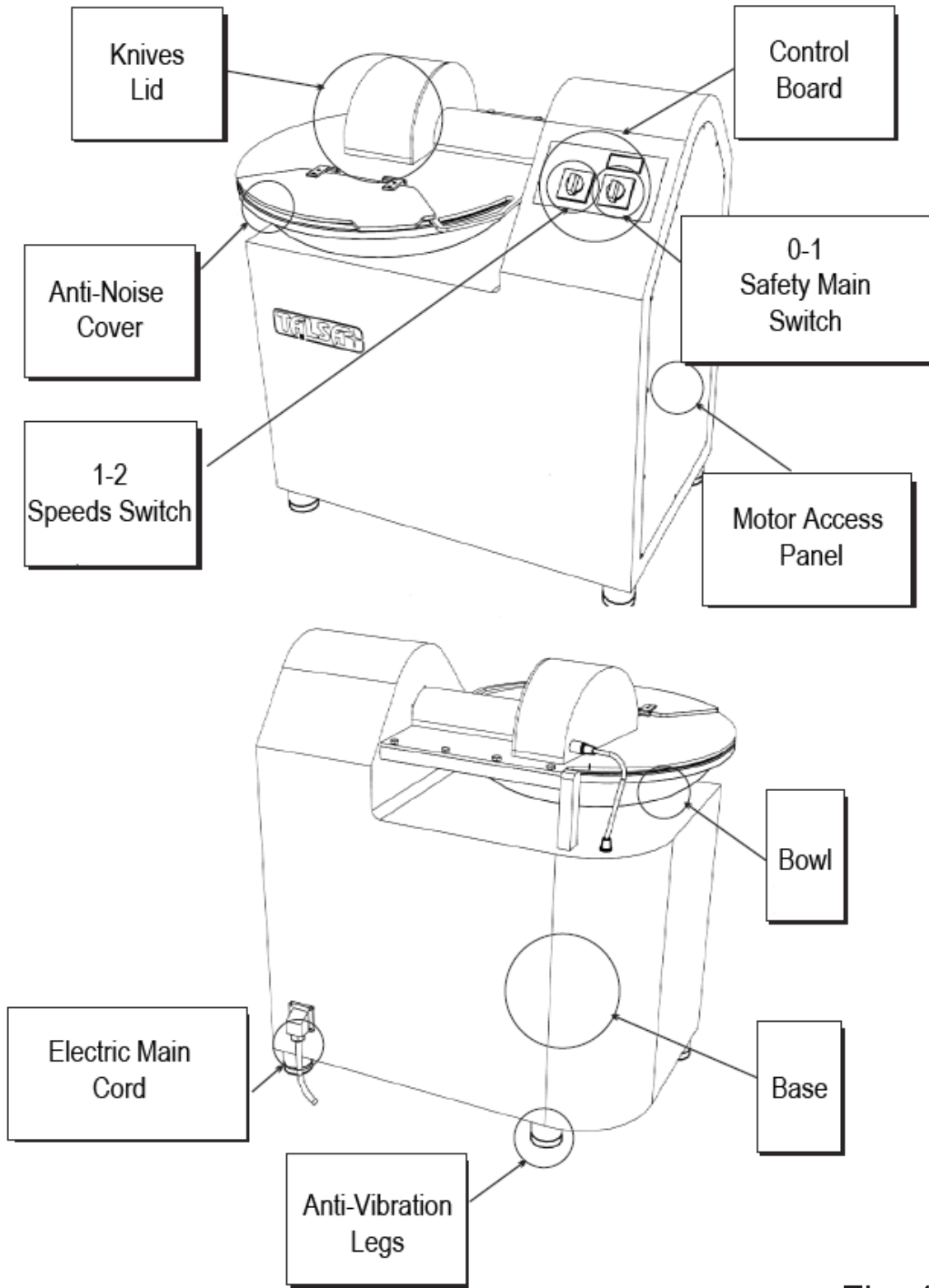


Fig. 1

Illustrated Diagrams

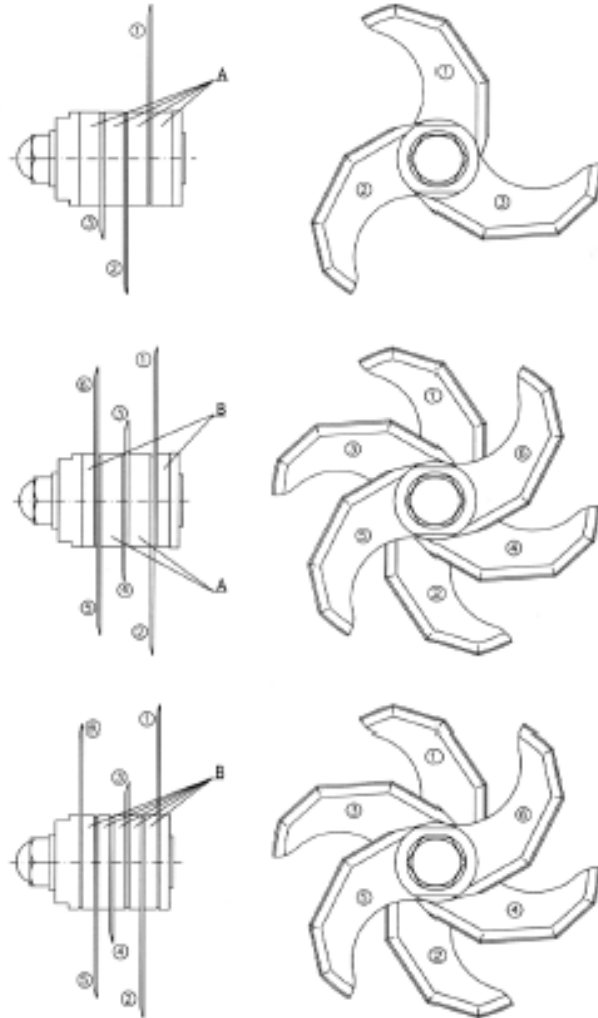


Fig. 2 - Different Knives Assembly Systems

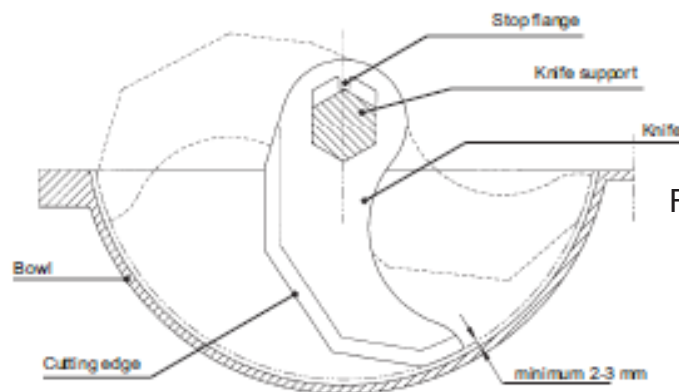


Fig. 3 - Knives Adjustment

Illustrated Diagrams

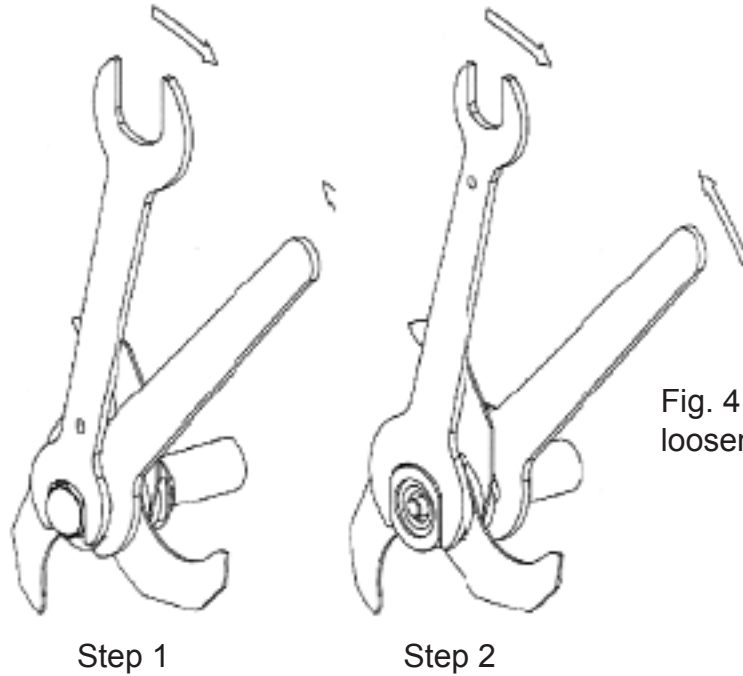


Fig. 4 - Knives loosening procedure

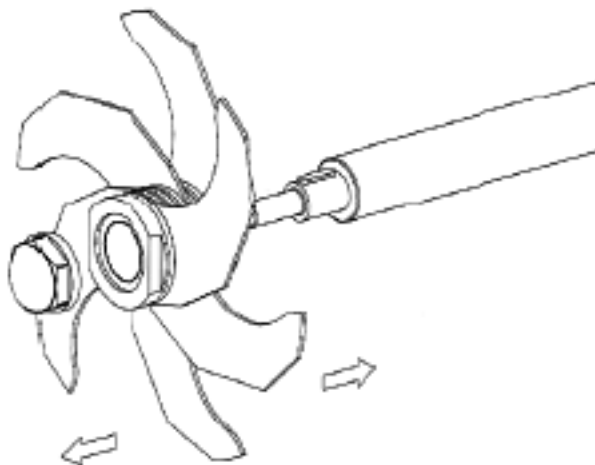


Fig. 5 - Knives Head Disassembly or Assembly



Fig. 6 - How to move the machine

Parts Breakdown

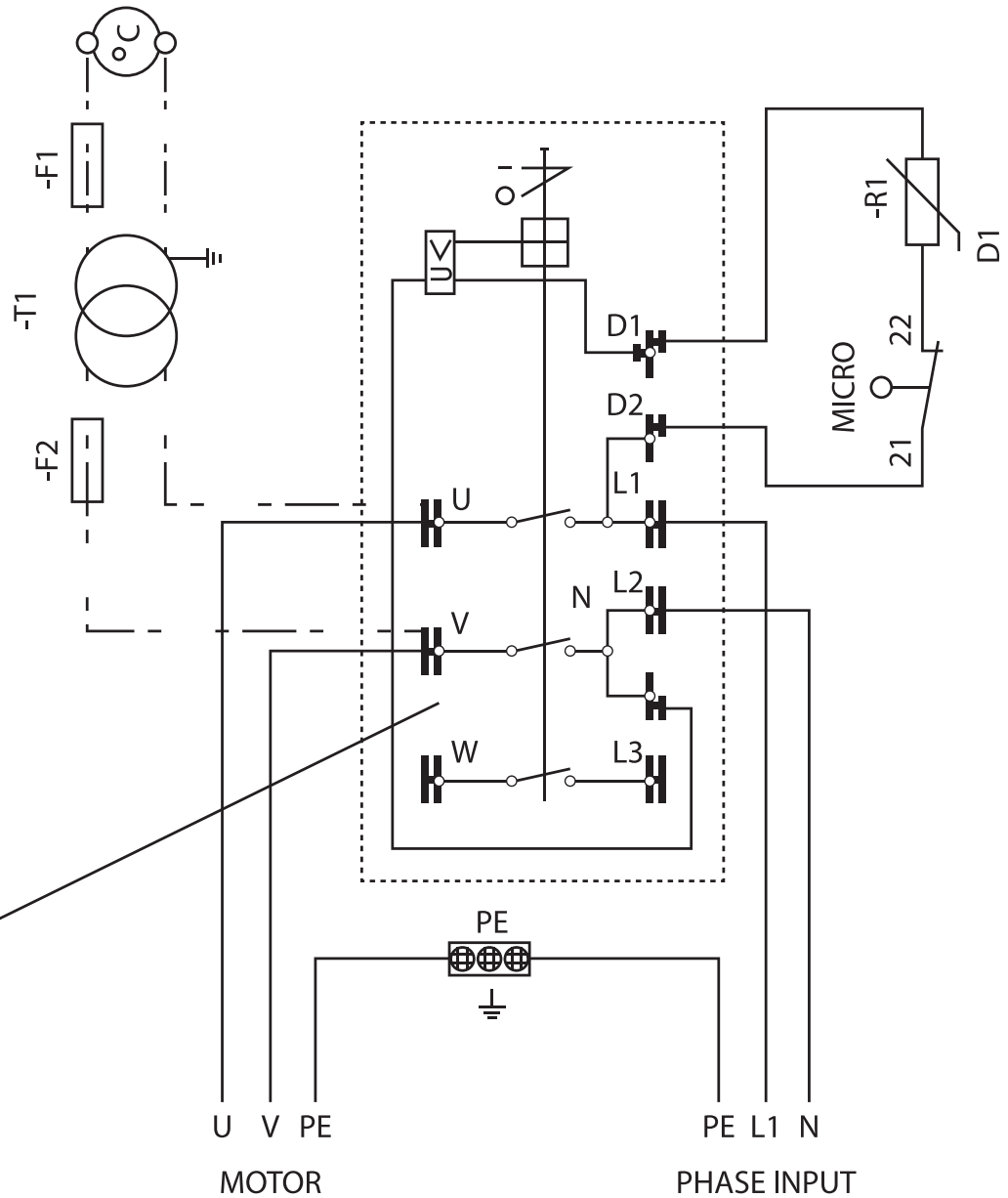
Model FP-ES-0015 10875

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36112	Double Key Knife Disassembling for K15 & K15PH3	K601	36137	Isolating Electric Box for K15 & K15PH3	K630	36159	Lid Bowl Friction Bar Green Plastic for K15 & K15PH3	K655
36113	Single Key Knife Disassembling for K15 & K15PH3	K602	27880	Green Antivibrating Foot for K15 & K15PH3	K631	36160	Body Hinge Lid Plastic for K15 & K15PH3	K656
36114	Bronze Bearing for K15 & K15PH3	K603	76715	Machine Frame for K15 & K15PH3	K634	36161	Stainless Steel Main Lid for K15 & K15PH3	K657
36115	Lid Lever for K15 & K15PH3	K604	36138	Bowl Gear Reducer for K15 & K15PH3	K635	36162	Bowl Screw Cap for K15 & K15PH3	K658
36116	Lid Lever for Micro Switch Activation for K15 & K15PH3	K605	36139	Inferior Bowl Ring, White Plastic for K15 & K15PH3	K636	36163	Lid Column Holder for K15 & K15PH3	K659
30458	Lid Safety Micro Switch for K15 & K15PH3	K606	36140	Knives Shaft Dressing O-Ring for K15 & K15PH3	K637	36164	Bronze Bearing for K15 & K15PH3	K660
36117	Knives Shaft Bearing for K15 & K15PH3	K609	36141	Knives Shaft Dressing for K15 & K15PH3	K638	36165	Squared Shaft Lid Folding for K15 & K15PH3	K661
36118	Knives Shaft Holder for K15 & K15PH3	K610	36143	Knives Shaft Bushing Gasket Machines Manuf 03 00 for K15 & K15PH3	K639	76717	Digital Thermometer Display for K15 & K15PH3	K663
36119	Ring Bearing Separation for K15 & K15PH3	K611	36142	Knives Shaft Bushing Gasket Machines Manuf 03 00 for K15 & K15PH3	K639	36166	Front Panel Board Green Plastic for K15 & K15PH3	K664
36142	Knives Bushing Gasket for K15 & K15PH3	K612	36144	Knives Shaft for K15 & K15PH3	K640	36167	Speed Control Knob for Optional Variable Speed for K15 & K15PH3	K671
36120	Knives Shaft Pulley for K15 & K15PH3	K613	36145	Separator Ring for K15 & K15PH3	K641	76718	Speed Controller for Optional Variable Speed for K15 & K15PH3	K672
36121	Belt for K15 & K15PH3	K614	36146	Separator O-Ring for K15 & K15PH3	K642	36168	External Alum Washer Motor Pulley for K15 & K15PH3	K673
36122	Knives Shaft Pulley Washer for K15 & K15PH3	K615	36147	Bowl Shaft Reducer for K15 & K15PH3	K643	36169	Internal Alum Washer Motor and Knives Pulley for K15 & K15PH3	K674
36123	Coupling Elastic Sitex for K15 & K15PH3	K616	36148	Bowl Shaft Reducer Pin for K15 & K15PH3	K644	36170	External Alum Washer Motor Knives for K15 & K15PH3	K675
36124	Safety Ring Pin Motor for K15 & K15PH3	K617	36149	Hexagonal Knives Holder Counterclockwise Thread for K15 & K15PH3	K645	36171	Holder Turnbuckle Pulley Washer for K15 & K15PH3	K676
76711	Motor for K15 & K15PH3	K618	27885	4 Cuts Knife for K15 & K15PH3	K646	36172	Turnbuckle Pulley Washer for K15 & K15PH3	K677
36128	Knives Shaft Locking Ring Circlip for K15 & K15PH3	K619	36150	Knives Spacer Ring 4mm for K15 & K15PH3	K647	36173	Tension Wheel for K15 & K15PH3	K678
36130	Knives Shaft Ring for K15 & K15PH3	K620	36151	Knives Spacer Ring 7mm for K15 & K15PH3	K647	36174	Turnbuckle Pulley Bearing for K15 & K15PH3	K679
36131	Motor Holder for K15 & K15PH3	K621	36152	Locking Knives Nut for K15 & K15PH3	K648	36175	Separation Ring Tensor Bearings for K15 & K15PH3	K680
36132	Separator Motor Pulley for K15 & K15PH3	K622	36153	Nut Blocked Final Knives Shaft Counterclockwise Thread for K15 & K15PH3	K649	36176	Separation Ring Knives Shaft Pulley for K15 & K15PH3	K681
36133	Motor Pulley for K15 & K15PH3	K623	76716	Transparent Anti-Noise Lid for K15 & K15PH3	K650	76719	3 Phase Switch with Disconnecter 380 400V 50HZ for K15 & K15PH3	K682
36134	Motor Pulley Washer for K15 & K15PH3	K624	36155	Bowl for K15 & K15PH3	K651	36178	3 Phase Switch with Disconnecter 380V 60HZ for K15 & K15PH3	K682
76712	Fuse for K15 & K15PH3	K628	36156	Thermometer Sensor for K15 & K15PH3	K652	76720	3 Phase 1 Phase Switch with Disconnecter 220 230V 50HZ for K15 & K15PH3	K682
76713	24V Maneuver Transformer Machines 380 400V for K15 & K15PH3	K629	36157	Spacer Ring Knives for K15 & K15PH3	K653	36177	3 Phase 1 Phase Switch with Disconnecter 208 220V 60HZ for K15 & K15PH3	K682
76714	24V Maneuver Transformer Machines 200 230V for K15 & K15PH3	K629	36158	Tube Thermometer Sensor for K15 & K15PH3	K654	36179	2 Speeds Switch Selector 0 1 2 for K15 & K15PH3	K683

Electrical Schematics

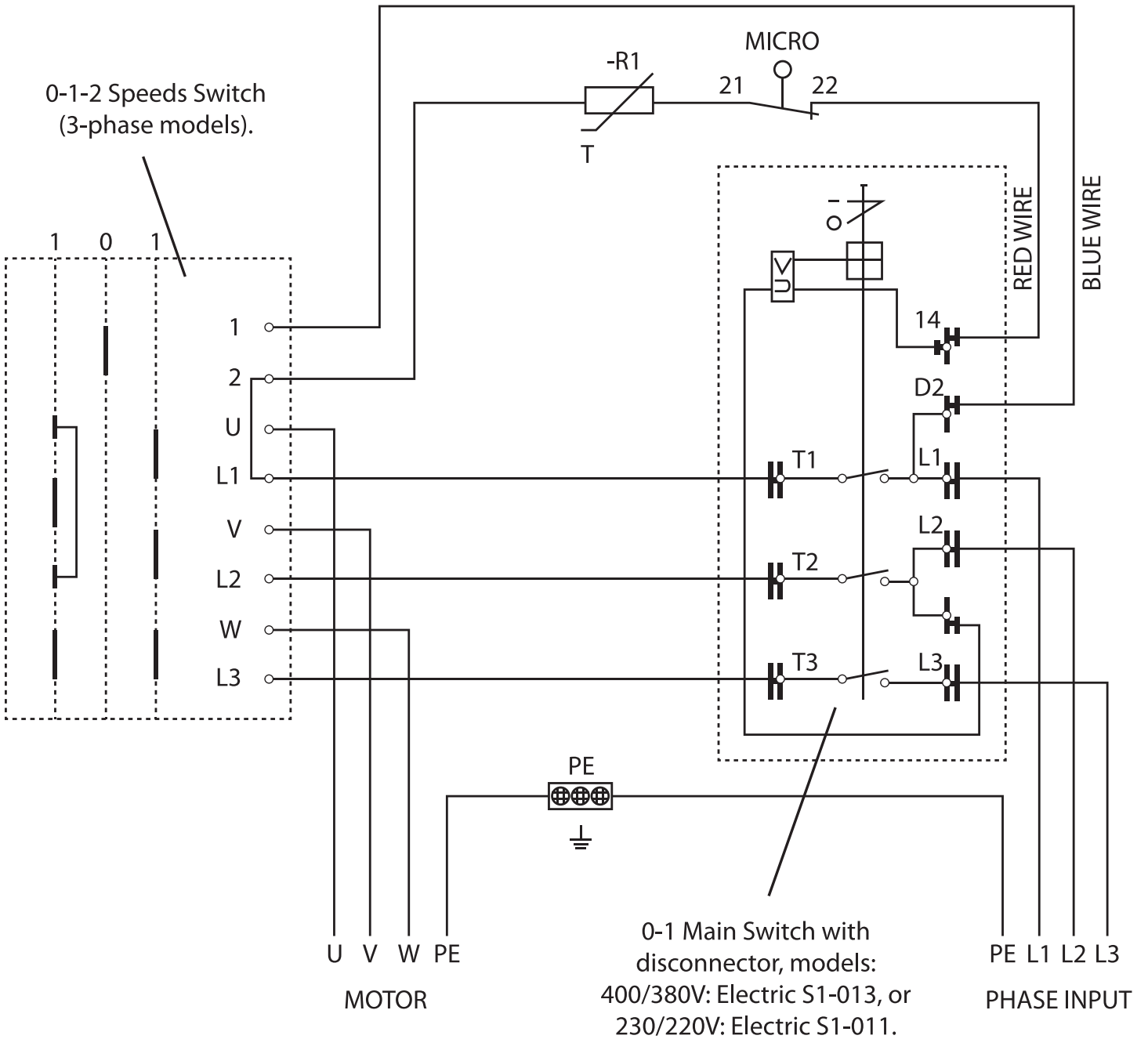
Model FP-ES-0015 10875



0-1 Main Switch Model:
230/220V: Electric F016.

Electrical Schematics

Model FP-ES-0015-T 19256





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:

www.omcan.com/warrantyregistration.html

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

