



Universal Bowl Cutters
Models FP-CN-0003, 0005
Items 10916, 10917
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 09/04/2019

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

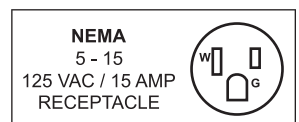


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Model FP-CN-0003 / Model FP-CN-0005

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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

WARNING

PLEASE READ THE USER MANUAL CAREFULLY BEFORE OPERATING THE MACHINE

This manual has been prepared to enable the correct installation, regulation and maintenance of the unit. It is therefore of basic importance that the warnings contained in this booklet are carefully read as they supply essential indications regarding the safety of the installation, use and maintenance. The appliance must be installed, tested and serviced by qualified personnel only. Any adjustment whatsoever not expressly authorized



Safety and Warranty

and in disrespect of this manual voids the warranty. Observe all existing local regulations at the time of installation. The packing materials (plastic bags, polystyrene, nails, etc.) as potential hazards, must be kept out of the reach of children and properly recycled according to the existing local regulations. For repairs contact Omcan and request the use of original spare parts. If in doubt do not use the appliance and contact Omcan. Not following the above conditions could risk the safety of those using the unit.

These bowl cutters are newly designed and made for high performance. It can cut meat, ginger, garlic, peanuts, beans and many more! These bowl cutters are easy to operate and highly efficient which is suitable for your food preparation needs.

NOTE: THESE BOWL CUTTERS ARE IDEAL FOR MAKING LARGE BATCHES OF HUMMUS.

1 YEAR PARTS AND LABOUR WARRANTY

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

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

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

WARNING:

The packaging components (cardboard, polyethylene, and others) 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-0003	FP-CN-0005
Bowl Capacity	3 L / 3.2 QT	5 L / 5.3 QT.
RPM	1400	
Motor Power	0.65 kW / 0.88 HP	1.5 kW / 2 HP
Rated Input Power	0.88 kW	1.9 kW
Electrical	110V / 60 / 1	
Weight	70.5 lbs. / 32 kgs.	85.8 lbs. / 38.9 kgs.
Dimensions	10" x 12" x 19" / 254 x 305 x 483mm	15" x 12" x 21" / 381 x 305 x 533mm
Item Number	10916	10917

Installation and Operation

- Place the machine on the table or floor with a leveled surface and attach the power line with the proper connection. Make sure the plug is properly secured.
- Before use, check whether the voltage matches with the rating plate.
- Open the barrel head, take out the knife.
Note: do not touch the bowl's side and orientation area, avoid to attain the knife's mouth.
- Hold the bowl's handle, press the safety handle on the bottom, run the bowl clockwise and remove the bowl.
- Clean the bowl, knife and barrel head with a clean cloth.
- Place the bowl in a 20 degree position with the handle facing forward then turn counter-clockwise.
- Install knife and cover the bowl lid. The safety button on the barrel head should be aimed at the handle of the bowl and the lock button should be used to safely secure the bowl. If not secured properly the machine will not start.
- Turn the knob switch to "1", press the start button and turn the knob switch to "0". Check if the knife is properly placed through the clarity glass on top the cover to ensure proper rotation.
- Confirm that the knife's turning, open the back bowl cover, place the food in the machine and cover it.
Note: cover the bowl after the knife stops running.
Depending on the food placed in the bowl, the power selected for Item:10917 can be turned to power "1" or "2" and then can the machine be turned on.
- Turn the knob to "0" to turn off the machine. Typically, the food should be placed in the cutter for a minimum of 10 seconds to thoroughly cut food but users can cut their food as they desire.
- To maintain this unit, clean all the parts with a clean cloth.

TIME RECOMMENDATION FOR CUTTING FOOD

Food	Meat	Ginger	Garlic	Peanut	Bean
Time	13 secs	45 secs	30 secs	18 secs	15 secs



Installation and Operation

* The above time is just for reference, user can process the food to their thickness.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10916	FP-CN-0003	Bowl Cutter 3 L / 3 QT 1400 RPM 0.9 HP / 656 W 110V/60/1	QS503A
10917	FP-CN-0005	Bowl Cutter 5 L / 5 QT 1400 RPM 2 HP / 1491 W 110V/60/1	QS505A

Parts Breakdown

Model FP-CN-0003 10916

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
23437	Bowl Cover without Handle for QS503A	1	23446	Pressure Spring for QS503A	11	23456	Six Angle Screw for QS503A	21
23438	Rubber Ring for QS503A	2	23447	Set Screw for QS503A	12	23457	Motor Set Plate for QS503A	22
23439	Knife for QS503A	3	31517	Universal Switch for QS503A	13, 16	23458	Six Angle Screw for QS503A	23
23440	Tight Screw for QS503A	4	31518	Start Button for QS503A	14	23459	Motor for QS503A	24
23441	Set Pin for QS503A	5	31520	Stop Button for QS503A	14	23460	Bottom Plate for QS503A	25
23442	Set Pole for QS503A	6	23450	Rack for QS503A	15	23461	Bottom Foot for QS503A	26
69071	Spring for QS503A	7	23452	Bowl Adjust Ring for QS503A	17	31514	AC Contactor for QS503A	
23443	Bump Pole I for QS503A	8	23453	Copper Setting for QS503A	18	31515	Thermal Relay for QS503A	
23444	Round Screw for QS503A	9	69072	Clasp for QS503A	19	24421	Magnetic Switch for QS503A	
23445	Bump Pole II for QS503A	10	23455	Bowl for QS503A	20			

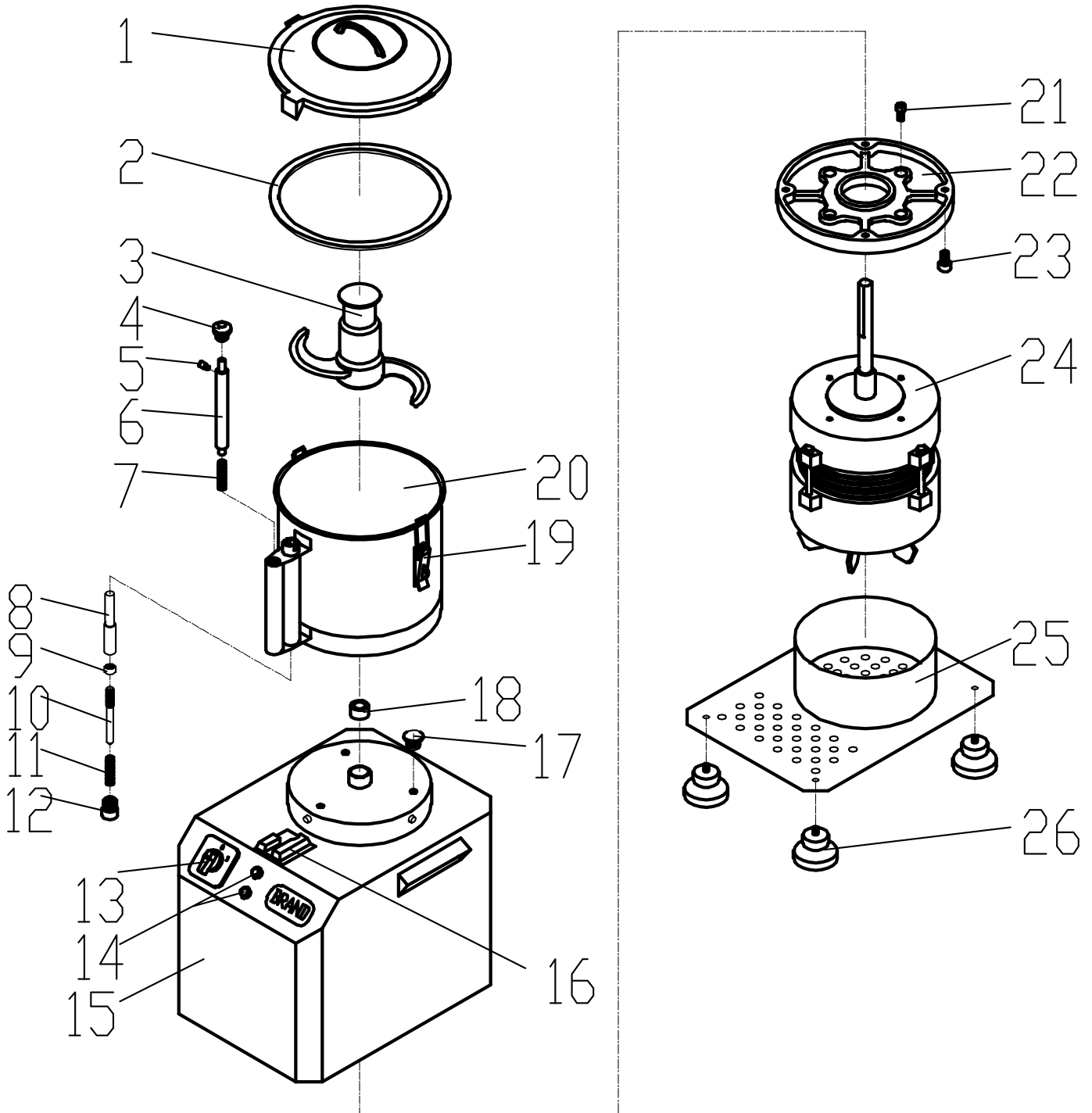
Model FP-CN-0005 10917

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
23412	Bowl Cover without Handle for QS505A	1	23421	Pressure Spring for QS505A	11	23431	Six Angle Screw for QS505A	21
23413	Rubber Ring for QS505A	2	23422	Set Screw for QS505A	12	23432	Motor Set Plate for QS505A	22
23414	Knife for QS505A	3	31517	Universal Switch for QS505A	13, 16	23433	Six Angle Screw for QS505A	23
23415	Tight Screw for QS505A	4	31518	Start Button for QS505A	14	23434	Motor for QS505A	24
23416	Set Pin for QS505A	5	31520	Stop Button for QS505A	14	23435	Bottom Plate for QS505A	25
23417	Set Pole for QS505A	6	23425	Rack for QS505A	15	23436	Bottom Foot for QS505A	26
69071	Spring for QS505A	7	23427	Bowl Adjust Ring for QS505A	17	31514	AC Contactor for QS505A	
23418	Bump Pole I for QS505A	8	23428	Copper Setting for QS505A	18	31516	Thermal Relay for QS505A	
23419	Round Screw for QS505A	9	69072	Clasp for QS505A	19	24421	Magnetic Switch for QS505A	
23420	Bump Pole II for QS505A	10	23430	Bowl for QS505A	20			

Parts Breakdown

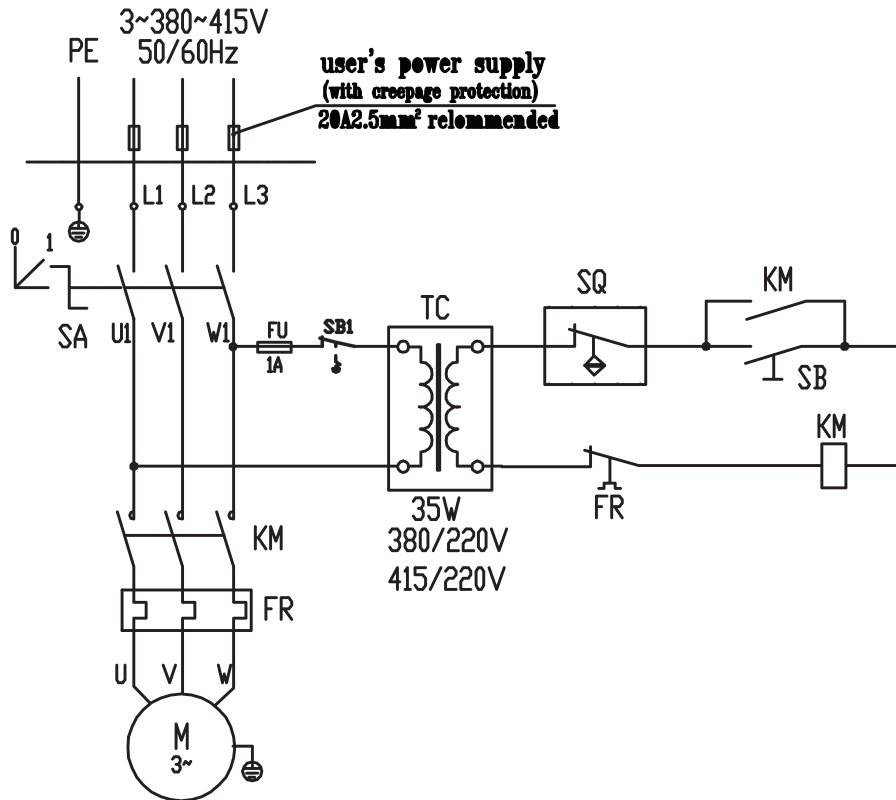
Model FP-CN-0003 10916

Model FP-CN-0005 10917



Electrical Schematics

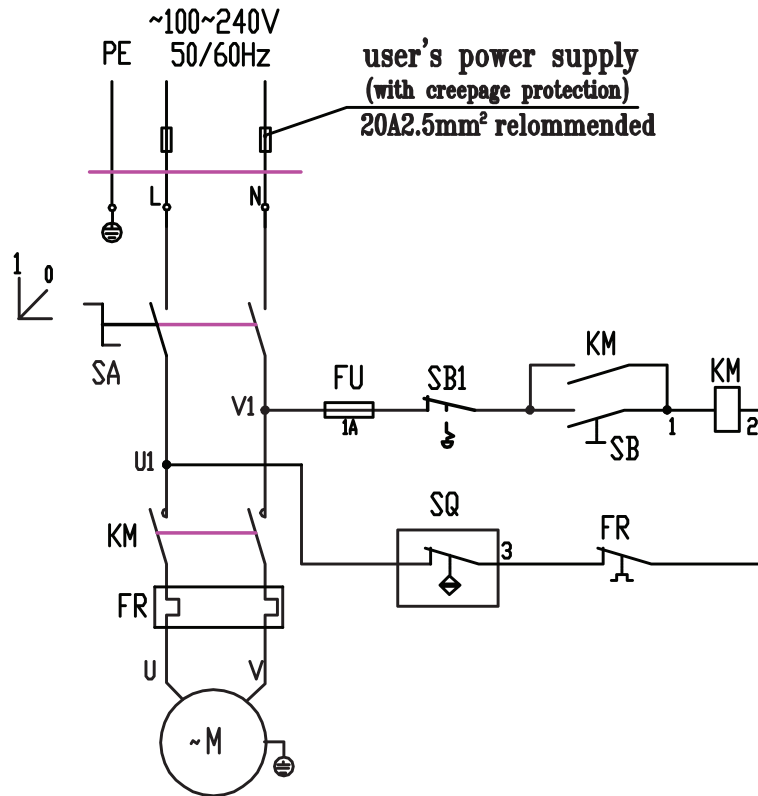
Model FP-CN-0003 10916



Code	Name
M	Motor
KM	Contractor
SB1	Stop Button
SA	Change Switch
FR	Heat Relay
SB	Start Button
SQ	Journew Switch
SQ1	Centrigal switch
FU	Fusioner
TC	Transformer

Electrical Schematics

Model FP-CN-0005 10917



Code	Name
M	Motor
KM	Contractor
SB1	Stop Button
SA	Change Switch
FR	Heat Relay
SB	Start Button
SQ	Journey Switch
SQ1	Centrifugal switch
FU	Fusioner
TC	Transformer



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.

