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**winco**<sup>®</sup>  
[www.wincous.com](http://www.wincous.com)

# PREMIUM MANUAL CAN OPENER




**CO-3N**



**Warranty Service**  
To initiate warranty service contact:  
[equipservice@wincous.com](mailto:equipservice@wincous.com) or call: 973-295-3899

**DO NOT** send unit to WINCO without first contacting  
our customer service department.

For California Customers

 **WARNING:** Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

20191210

# INTRODUCTION

**Congratulations on the purchase of your food prep machine. Please take the time to carefully read through this manual to ensure the machine is operated and maintained properly, to ensure the best possible performance from this product for many years.**

## **WINCO will not accept liability if:**

- The instructions in this manual have not been followed correctly.
- Non-authorized personnel have tampered with the machine.
- Non-original spare parts are used.
- The machine has not been handled and cleaned correctly.
- There is any use damage to the unit.

# SAFETY



**WARNING: THE BLADES ARE VERY SHARP. PLEASE USE CAUTION WHEN HANDLING AND OPERATING THE MACHINE AND KEEP HANDS AWAY FROM ALL CUTTING EDGES.**



**AVERTISSEMENT: TRÈS COUPANTES TRÈS COUPANTES. VEUILLEZ FAIRE PREUVE DE PRUDENCE LORSQUE VOUS MANIPULEZ ET UTILISEZ LA MACHINE ET GARDEZ LES MAINS ÉLOIGNÉES DE TOUS LES BORDS DE COUPE.**



**WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATION, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.**



**AVERTISSEMENT: TOUTE INSTALLATION, RÉGLAGE, MODIFICATION, RÉPARATION OU ENTRETIEN INCORRECT PEUT OCCASIONNER DES DOMMAGES MATÉRIELS, DES BLESSURES GRAVES OU LA MORT. LIRE LES INTRUCTIONS D'INSTALLATION, D'UTILISATION ET D'ENTRETIEN ATTENTIVEMENT AVANT D'INSTALLER OU DE RÉPARER CET APPAREIL.**



**CAUTION: THESE MODELS ARE DESIGNED, BUILT, AND SOLD FOR COMMERCIAL USE ONLY. IF THESE MODELS ARE POSITIONED SO THE GENERAL PUBLIC CAN USE THE EQUIPMENT, MAKE SURE THAT CAUTION SIGNS, WARNINGS, AND OPERATING INSTRUCTIONS ARE CLEARLY POSTED NEAR EACH UNIT SO THAT ANYONE USING THE EQUIPMENT WILL USE IT CORRECTLY AND NOT INJURE THEMSELVES OR HARM THE EQUIPMENT.**



**ATTENTION: CES MODÈLES SONT CONÇUS, FABRIQUÉS, ET VENDUS POUR UN USAGE COMMERCIAL SEULEMENT. SI CES MODÈLES SONT PLACÉS POUR QUE LE GRAND PUBLIC PUISSE LES UTILISER, ASSUREZ-VOUS QUE LES CONSIGNES D'ATTENTION, D'AVERTISSEMENT, ET LES INSTRUCTIONS D'UTILISATION SOIENT CLAIREMENT AFFICHÉES PRÈS DE CHAQUE UNITÉ DE SORTE QUE N'IMPORTE QUEL UTILISATEUR DE L'APPAREIL L'EMPLOIE CORRECTEMENT ET NE SE BLESSE PAS OU N'ENDOMMAGE PAS L'APPAREIL.**



**WARNING: A FACTORY AUTHORIZED SERVICE PROVIDER SHOULD HANDLE ALL MAINTENANCE AND REPAIR. BEFORE DOING ANY MAINTENANCE OR REPAIR, FOLLOW SERVICE SET UP ARRANGEMENT.**



**AVERTISSEMENT: UN TECHNICIEN AUTORISÉ PAR L'USINE DEVRA EFFECTUER TOUT L'ENTRETIEN ET LES RÉPARATIONS. AVANT DE FAIRE TOUT ENTRETIEN OU RÉPARATION, VEUILLEZ CONTACTER WINCO.**

## SAFETY (CONT.)

**To ensure safe installation and operation, please carefully read and understand the following statements.**

**Unless the operator is adequately trained and supervised there is a possibility of serious injury. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.**

**Owners should not permit anyone to touch this equipment unless they are over 18 years old, are adequately trained and supervised, and have read and understood this manual.**

**Owners should also ensure that no customers, visitors or other unauthorized personnel come in contact with this equipment. It is the responsibility of the owner and the operator to remain alert to any hazards posed by the function of this equipment.**

**If there is ever uncertainty about a particular task or the proper method of operating this equipment, ask an experienced supervisor.**

*Note: Please remember that this manual and the warning labels do not replace the need to be alert, to properly train and supervise operators, and to use common sense when using this equipment.*

## PACKAGE CONTENTS

**All Manual Can Openers come with the following:**

- Manual Can Opener
- Portable Clamp
- Operating Instruction Manual

**WINCO® prides itself on quality and service, ensuring that at the time of packing, all products are supplied fully functional and free of damage. Should you find any damage as result of freight, please contact your WINCO® dealer immediately.**

## UNPACKING THE EQUIPMENT

**Dispose of all packaging materials in an environmentally responsible manner.**

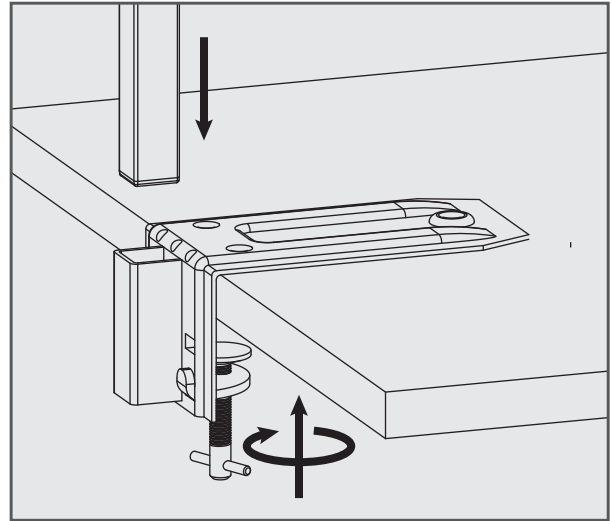
1. Remove all packing materials and tape, as well as any protective plastic and cardboard from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.

**SAVE THE ORIGINAL BOX AND PACKAGING FOR USE IN PACKAGING AND SHIPPING THE EQUIPMENT IF SERVICES ARE NEEDED.**

# PREPARATION

## PORTABLE MOUNTING ON ANY SURFACE

1. Slide the base plate onto the work surface. Secure to the work surface with the fixing screw.
2. Insert the can opener into the base. The can opener must be inserted straight through the base opening.



## PERMANENT MOUNTING

### STAINLESS STEEL TABLE

Tools and hardware required (not included)

- 1/4-20 x 3/4" screws, split washers and lock nuts
- 1/8" cobalt or titanium drill bit
- 9/32" cobalt or titanium drill bit
- 7/16" socket, box or open-end wrench

1. Place the base plate on the stainless steel table in the desired position where you want to secure the can opener.
2. Mark the center of each of the three mounting holes on the base plate. These three points will be your drilling location.

**Note:** To prevent the drill from slipping out of position, place a piece of masking tape on each of the three marked points. Then mark the points again on the masking tape.

3. Drill a small starter hole on each marked point with a 1/8" cobalt or titanium drill bit that is specifically used for drilling into stainless steel.
4. Complete drilling the holes for the screws by using a 9/32" cobalt or titanium drill bit that is specifically used for drilling into stainless steel.
5. Insert 1/4-20 x 3/4" screws through the base plate and secure with split washers and nylon lock nuts.
6. Use a 7/16" socket, bow or open-end wrench to tighten and secure the screws.

### WOODEN TABLE (STANDARD 2" THICK)

Tools and hardware required (not included)

- 1/4-20 x 3/4" screws, split washers and lock nuts
- 9/32" drill bit
- 7/16" socket, box or open-end wrench

1. Place the base plate on the wooden table in the desired position where you want to secure the can opener.
2. Mark the center of each of the three mounting holes of the base plate. These three points will be your drilling location.
3. Drill through each point with a 9/32" drill bit.
4. Insert size 1/4 x 20 x 2-1/2" screws through the base plate. Use the split washers and nylon lock nut provided.
5. Use a 7/16" socket, bow or open-end wrench to tighten and secure the screws.

# OPERATION

1. Lift handle into upright position and slide the can opener above the work surface.
2. Carefully place can onto the base plate/work surface.

**Note:** The maximum can height is 16".

3. Raise the can opener 6" to 8" and with force bring the can opener down to puncture top of can.
4. Lower handle and turn clockwise while keeping one hand on the can. Keep turning until lid is cut out.

**Note:** Lid will drop into can and should be removed with tongs or gloves to protect hand from sharp edges of lid.

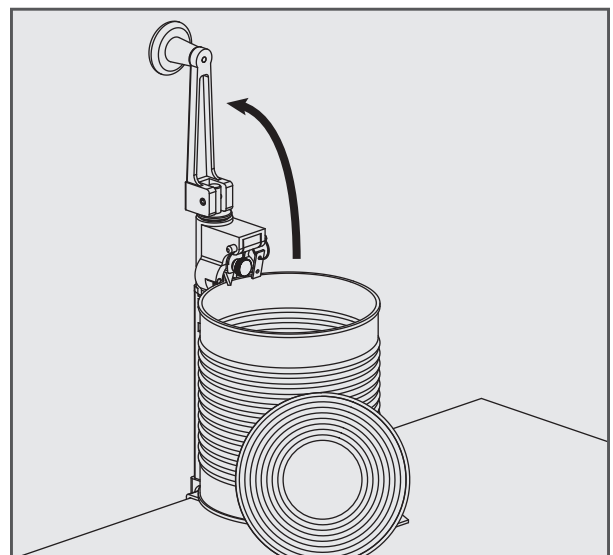
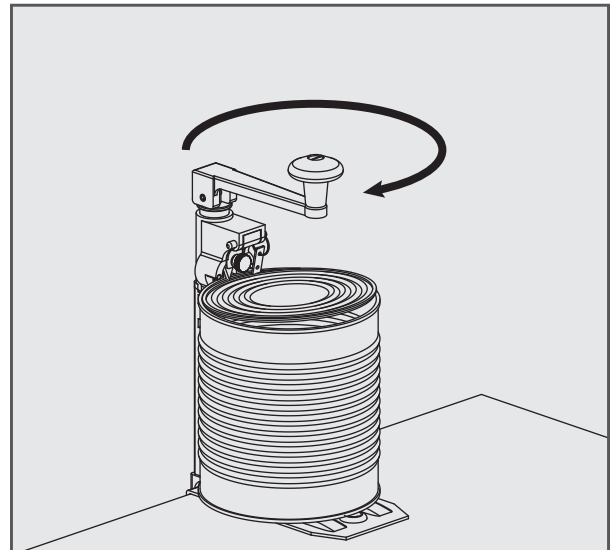
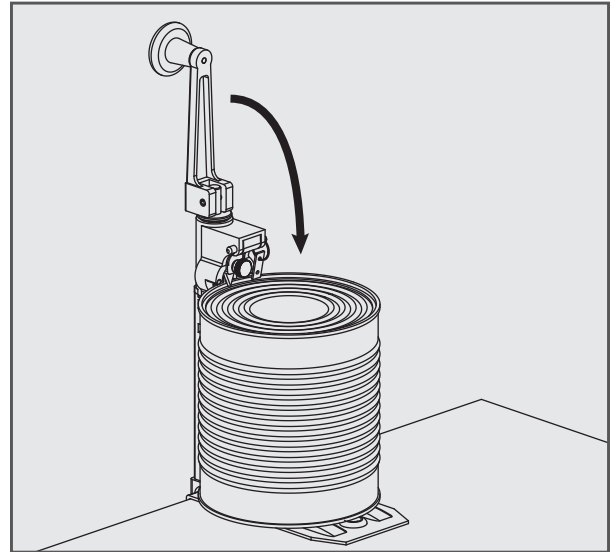
5. Raise handle to upright position and lift to remove open can.

**Note:** The blade of this opener may be reversed for double wear but should not be reshaped. A worn blade can cause metal slivers. Never resharpen the blade. Replace blade when it no longer cuts smoothly or when the can skips against the gear.

**Note:** Turning the handle without a can in place will cause damage to both the blade and gear. Excessive "Grind Damage" to the blade and gear are not covered under warranty.

**If the unit fails to properly operate during its first use, call Winco customer service at 973-295-3899 or email at [equipservice@wincous.com](mailto:equipservice@wincous.com).**

**DO NOT send unit to WINCO without first contacting our customer service department.**



# CLEANING & MAINTENANCE

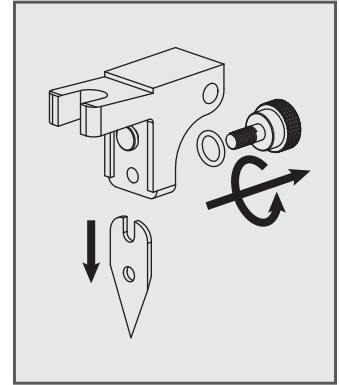
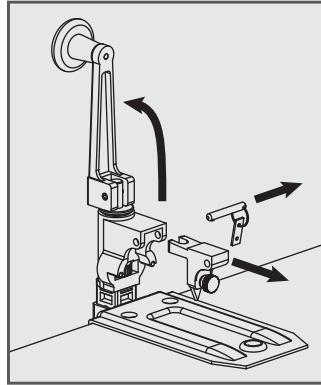
**The can opener must be cleaned daily or after each extended use. Regular maintenance will help prevent unwanted build-up and harmful bacteria growth.**

## REMOVING THE BLADE

1. Remove the locking pin.
2. Lift handle into upright position and remove the blade holder assembly.
3. Unscrew the knob from the blade holder assembly and slide out the blade.

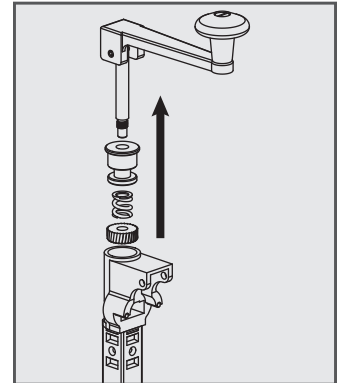
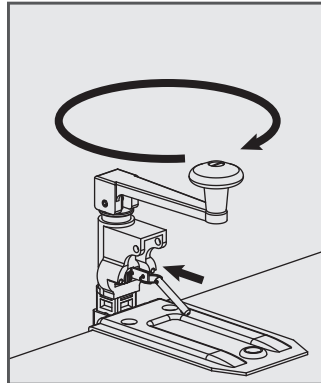
**Note: The blade of this opener may be reversed for double wear but should not be reshaped. A worn blade can cause metal slivers. Never sharpen the blade. Replace blade when it no longer cuts smoothly or when the can skips against the gear.**

**Note: At the first sign of wear, blade must be replaced with a new factory blade to ensure safe and optimal operation. Do not attempt to sharpen old blade to reuse.**



## REMOVING THE GEAR

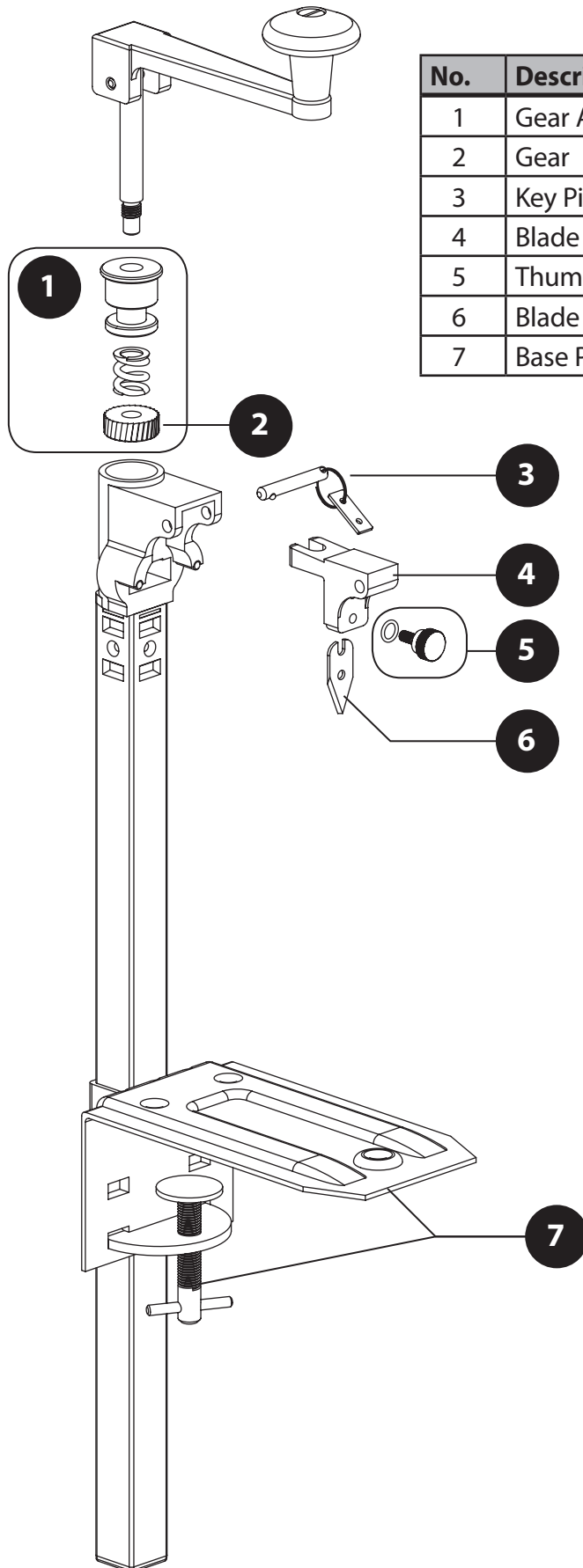
1. Follow steps 1-2 for removing the blade
2. Bring the handle back down into lower position.
3. Place the pin key into opening of can opener where the gear is located.
4. While holding the pin key in place, turn the handle counterclockwise until parts have been loosened and can be removed.



## CLEANING

1. Wash the can opener parts using warm soapy water. Do not allow components to soak.
2. Thoroughly dry can opener parts using a dry cloth or paper towel.
3. Coat the blade and gear with light non-sticking vegetable oil to prevent rusting when the can opener is not in use.

# PARTS LIST



No.	Description	Part #
1	Gear Assembly	CO-3N-GA
2	Gear	CO-3G
3	Key Pin Assembly	CO-3N-KP
4	Blade Holder	CO-3N-BH
5	Thumb Screw and Washer	CO-3N-TS
6	Blade	CO-3N-B
7	Base Plate with Fixing Screw	CO-3N-PB

# WARRANTY

**NOTE: WARRANTY DOES NOT COVER BLADES AND GEARS DAMAGED BY IMPROPER USE.**

***WINCO warrants to the original purchaser of new equipment and non-electrical food preparation products (other than blades), when installed in accordance with our instructions within North America and subjected to normal use, is free from defects in material or workmanship for a period of 1 year. The labor warranty is one year from original installation or 18 months from actual factory shipment date, whichever date occurs first.***

**THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED. WINCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY OF MERCHANTABILITY OR EXPRESSED OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.**

**WINCO'S OBLIGATION AND LIABILITY UNDER THIS WARRANTY IS EXPRESSLY LIMITED TO REPAIRING AND REPLACING EQUIPMENT THAT PROVES TO BE DEFECTIVE IN MATERIAL OR WORKMANSHIP WITHIN THE APPLICABLE WARRANTY PERIOD.**

**IN NO EVENT SHALL WINCO BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES TO BUYER OR ANY THIRD PARTY, INCLUDING, WITHOUT LIMITATION, LOSS OF PROPERTY, PERSONAL INJURY, LOSS OF BUSINESS OR PROFITS OR OTHER ECONOMIC LOSSES, OR STATUTORY OR EXEMPLARY DAMAGES, WHETHER IN NEGLIGENCE, WARRANTY, STRICT LIABILITY, OR OTHERWISE.**

***This warranty is given only to the first purchaser from a retail dealer. No warranty is given to subsequent transferees. Warranty does not cover product failures caused by: failure to maintain, neglect, abuse, damage due to excess water, fire, normal wear, improper set up and use. Periodic maintenance is not covered.***

***This warranty is not in force until such time as a properly completed and digitally signed Installation/Warranty Registration has been received by WINCO within 30 days from the date of installation.***

## **WARRANTY SERVICE**

***To initiate warranty service contact: [equipservice@wincous.com](mailto:equipservice@wincous.com) or call: 973-295-3899  
DO NOT send unit to WINCO® without first contacting our customer service department.***

## **REGISTER ONLINE AT:**

***<http://www.wincous.com>***

***Proof of purchase is required to extend warranty more than 1 year from date of shipment from the factory.***

**THE FOREGOING WARRANTY PROVISIONS ARE A COMPLETE AND EXCLUSIVE STATEMENT BETWEEN THE BUYER AND SELLER. WINCO® NEITHER ASSUMES NOR AUTHORIZES ANY PERSONS TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH SAID EQUIPMENT.**

## ***Examples of items not covered under warranty, but not limited to just these items:***

1. Acts of God, fire, water damage, burglary, accident, theft.
2. Freight damage.
3. Improper installation or alteration of equipment.
4. Use of generic or after-market parts.
5. Repairs made by anyone other than a WINCO® designated service provider.
6. Lubrication.
7. Expendable wear parts, adjustable feet, blown fuses, lamps, etc.
8. Cleaning of equipment.
9. Misuse or abuse.