



Cheese Grater
Model GR-CN-0559
Item 23991
Instruction Manual



Revised - 07/15/2021



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

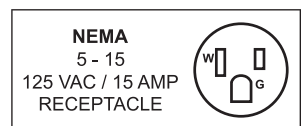


Table of Contents

Model GR-CN-0559

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 7
Technical Specifications -----	8
Installation and Operation -----	8 - 12
Maintenance -----	12 - 13
Troubleshooting -----	14
Parts Breakdown -----	15 - 16
Electrical Schematics -----	17
Notes -----	18
Warranty Registration -----	19



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

NORMAL USE, IMPROPER USE, OR NOT CORRECT USE

The machine describe in the present instructions manual for the use is foreseen to be drive from an only operator skilled and prepared on residual risks with competency and in a safe manner.

In its NORMAL USE; the machine can be used only to:

- Grate tough cheese, bread and biscuits.

Safety and Warranty

The machine must not be used IN AN IMPROPER WAY; IN PARTICULAR:

- It must not be used for domestic uses,
- It must not be functioned with parameters different from those shown in the technical characteristics table,
- When used with modalities different from those shown in the manual, the manufacturer declines every responsibility,
- The user is responsible for the damages resulting from the lack of observance of the conditions described in the manual.
- Not to tamper or damage intentionally nor remove or hide the labels.

The machine must not be used INCORRECTLY because some damages or injuries could be caused for the operator, in particular:

- It is dangerous to move the machine when it is connected to the electric feeding;
- It is dangerous to pull the power cable or the machine to disconnect the feeding plug;
- It is dangerous to put weights on the machine or on the power cable;
- It is dangerous to put the power cable on sharp or flammable objects;
- It is dangerous to use the machine with a damaged power cable or with the control devices;
- It is dangerous to leave the machine off with the power cable still connected;
- It is dangerous to leave the loaded machine unsupervised;
- It is dangerous to insert any type of object inside the motor ventilation cap;
- It is dangerous to use flammable substances, corrosive or harmful cleaning agents;
- It is dangerous to put the machine on top of objects;
- It is dangerous to insert any type of object under the machine base or place clothes or other things between the machine feet and the working ground;
- It is dangerous to plunge the machine in water or in other liquids;
- It is dangerous that non-authorized personnel use the machine and with clothes different from that showed for the use;
- It is dangerous to introduce the grinding neck and the grater mouth with products or objects having characteristics different from those showed in normal use, such as bones, frozen meat, non-food products and clothing;
- It is dangerous to introduce in the grated product exit zone any object such as knives, blades, etc.;
- It is dangerous to function with the protection shelters and fixes not blocked or correctly removed;
- It is dangerous to partially remove the protection pieces and danger signals;
- It is dangerous to function without all the precautions about the residual risks adopted on behalf of the user;
- It is dangerous to smoke or use free flame devices and manipulate incandescent materials, unless some suitable safety measures are adopted.

However, **the user is responsible** for damages resulting from not observing the specified normal use and conditions. For possible doubts you can enquire at Omcan.

Failure to follow proper safety instructions can be dangerous and can cause damage or injury.

ENVIRONMENTS, WORKING AND PASSING PLACES

The work environment must answer to the directive 89/654/CEE requirements. In the working area no foreign objects can be present. The employer, in the directive of 89/391/CEE, must follow the measures promoting the safety and health of the workers during the work. They must eliminate or reduce the residual risks as foreseen

Safety and Warranty

in the manual.

WARNINGS ON THE RESIDUAL RISKS

RESIDUAL RISK DUE TO THE FIXED PROTECTIONS REMOVAL, INTERVENTIONS ON BROKEN/WORN PARTS

The operator must not try to open or remove a protection measure or tamper a safety device.



In the phase of maintenance and cleaning, and during all further manual operations that happens to introduce the hands or other body parts in the machine's dangerous areas, a residual risk remains due above all to:

1. Hitting with machine manufacturing parts,
2. Grazing and/or abrasion with machine rough parts,
3. Injury from the sharpened parts,
4. Lacerations from a tool having sharpened parts.

The operator and maintenance personnel must be skilled for the intervention connected to the manual operations with open protections, must be trained on joined consequent risks and must be authorized from a responsible person.



PROTECTION DEVICES ON THE MACHINE

The machine protections and safety devices must not be removed. If they must be removed for extraordinary maintenance requirements, some measures will have to be immediately adopted.

To put in evidence and to reduce amount of danger. The reassembling aspect of the protection or safety devices must happen as soon as the extraordinary circumstance has completed.

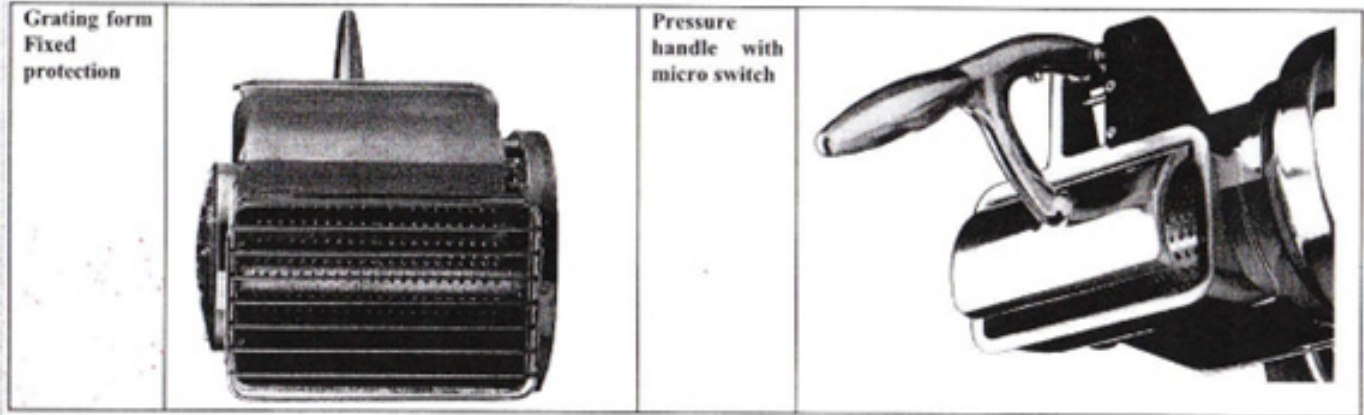
The machine transmission parts are completely isolated by means of fixed protections which do not allow access improper objects. For all safety functions including the control and check systems, well-tested components and safety principles have been used.

Grater group:

1. Taking into account the machine's modality and use, the moving elements are not isolated from the protections and safety devices,
2. On the handle and pressure group, a micro switch is placed, which stops the grater roll rotation so it is possible to access the grater mouth,
3. Fingers are prevented from accessing the grater roll as there is a fixed protection piece to stop this.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

Safety and Warranty



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

Model	GR-CN-0559
Power	0.75 HP / 0.56 kW
Grater Revolution	1440
Mouth Dimensions	3.1" x 5.9" / 80 x 150mm
Pan Size	6.3" / 160mm
Electrical	110V / 60Hz / 1
Weight	39 lbs. / 17.6 kgs.
Packaging Weight	40 lbs. / 18 kgs.
Dimensions	15.9" x 9.4" x 16.9" / 405 x 240 x 430mm
Item Number	23991

Installation and Operation



The machine management is allowed only by authorized personnel and those of a sufficient technical experience.

Before switching on the machine perform the following operations:

- Read with attention the technical documentation.
- Know what protections and emergency devices are available on the machine, their location and functioning.

The non-authorized use of commercial parts and accessories altering the protections and safety devices can cause some malfunctions and danger for the operators. The operator must have received adequate training.

WORKING POSITIONS AND OPERATORS TASKS

As described in the instructions manual, the machine is designed to be drive by an operator skilled and informed on the residual risks with competency and in a safe manner.

The normal working zone of the operator is:

1. The machine's frontal zone near the grater mouth (defined loading zone) in normal conditions of functioning is the loading operations of the food product, with the fixed covers closed and blocked;
2. The machine's front, the product dispenser in normal conditions of functioning is the location for withdrawal operations of the food product stored in the collect container, with the fixed covers in closed and blocked position.

TRANSPORTATION, HANDLING AND STORING

All transportation and handling operations must be performed by informed and trained personnel and must have read and understood the safety instructions shown in this manual.

Installation and Operation



1. Perform the machine handling and transportation always when it is off;
2. Verify that lifting means are use, it is able to support the loading weight and overall dimensions in safety conditions and that are approved and subjected to a regular maintenance,
3. Adopt all necessary measures to assure the maximum stability in relation to their mass,
4. Avoid making the machine suffer shaking or accidental collisions during the moving and the loading,
5. Perform the handling with continual movements, without pulls or repeated impulses.

PACKING REMOVAL – OPENING MODALITY

PACKING DESCRIPTION – HOW TO GET RID OF THE PACKING MATERIAL

The machines are package so that the liquids inside and organic matters are not present. There is a polyethylene cover around the machine which is then inserted in a cardboard box of adequate size. The empty spaces within the box are occupied with fill material.

Do not waste the packaging, but store it for possible transportation or locate a recycling agency for disposal.

It is an employer’s obligation to be acquainted of the laws in its own country and observe these legislations. It is forbidden and liable to fines to leave the machine and electric equipment in the environment.

PREPARATION PRELIMINARY OPERATIONS

STABILITY

The machine stability is designed so that in normal functioning conditions, taking into account the climatic conditions, the machine can be used without reversal risk, fall or inopportune movement. Taking into account the conformation and the position of the machine, it will function without fastening it to the working ground.

GRATER ROLL ROTATION



The operations indicated must be performed by the maintenance person (skilled personnel in the electric maintenance field of industrial machinery). For machines fed with three phase voltage (3 PE AC 400V 50Hz), slacken lightly the blockage wheel to not have a strong pressure on the drilled plate for the cutting knife. When turning on, verify the Archimedean screw / grater roll rotates counterclockwise. If there is clockwise rotation, switch off the machine, disconnect the plug, disassemble it, disconnects the two phase conductions and invert their position.

FUNCTIONING DESCRIPTION

The control devices are designed and manufactured to handle normal service stresses and strains. The control devices are clearly visible, locatable and marked distinctly. The main control devices are shown:

TYPE / COLOUR	REFERENCE / DESCRIPTION
Button / Black	“0” / button for the machine stop control
Button / White	“1” / button for the machine start control

Installation and Operation

STARTING

The machine only starts with a voluntary action on the control device: white button “1” for the starting control.

STOP

For the stop control push the black button “0”. In case of momentary or extended stop, all food products must be removed to get the machine to function again.

FUNCTIONING SAFETY

If the machine is under stress or is exposed to long functioning times or overload, the thermal protection function will stop the machine. In this case, wait until it is completely cooled before proceeding to the starting function.

VOLTAGE LACKING

In the case of the electric feeding breaking off of the machine and being disconnected, the machine will only restarted after the electric feeding is back or there is re-connection to the power source.

STARTING

The machine only starts with a voluntary action on the control device: white button “1” for the starting control.

STOP

For the stop control push the black button “0”. In case of momentary or extended stop, all food products must be removed to get the machine to function again.

FUNCTIONING SAFETY

If the machine is under stress or is exposed to long functioning times or overload, the thermal protection function will stop the machine. In this case, wait until it is completely cooled before proceeding to the starting function.

VOLTAGE LACKING

In the case of the electric feeding breaking of if the machine is disconnected, the machine will only be restarted after the electric feeding is back or there is re-connection to the power source.

PRESSURE OPENING

Lifting the handle of the grater mouth stops the machine immediately because of the safety micro switch function. The machine can be restarted by lowering the handle and closing the mouth of the machine.

CONTROLS AND VERIFICATIONS BEFORE STARTING

VERIFICATION / CONTROL	MODALITY AND CHECKS
Check that: <ul style="list-style-type: none"> • Extraneous objects aren't on the machine, inside the grater mouth and in dispensing zone of the grated product. 	Visually check the indicated parts, check if objects or extraneous objects around the machine. Make sure there is not food product left over. In case of its presence, remove them.

Installation and Operation

<p>Check the cleaning:</p> <ul style="list-style-type: none"> • Of the grater mouth, of the pressure and grater roll. • The external surface of the machine. 	<p>Visually check all parts and surfaces to verify their cleaning. Disassemble to check internal parts. In case of mold or other types of dirtiness, follow the cleaning procedures indicated in chapter 5.</p>
<p>Check the integrity:</p> <ul style="list-style-type: none"> • Of the fixed protections. • Of the machine body, grater mouth, pressure and the grater roll. 	<p>All fixed protections must perform their function. Verify the integrity of the external surface. The parts must be replaced at first sight of erosion or breaking.</p>
<p>Check the functionality:</p> <ul style="list-style-type: none"> • Of control system parts / control about the safety. • Of the control devices. 	<p>All devices must perform desired function. The actuators and all parts must be changed at first sight of erosion or breaking.</p>
<p>Check the presence:</p> <ul style="list-style-type: none"> • Of strange noises. • Of oil trails on the ground and on the Archimedean screw. 	<p>If there are strange noises, for example a seizing of mechanical break, stop immediately and contact maintenance personnel. Check during work and at the end of every use. Check if there are oil trails present. If there are any fluid drops, stop immediately and contact maintenance personnel.</p>

Possible changes in parts must happen with manufacturer original parts or at least of quality, safety and equivalent characteristics. For analysis, contact Omcan.

PUT IN FUNCTION

The machine operator can put in function the machine if:

1. Positive check of preliminary operations.
2. Positive check of electric feeding.
3. Connection in power socket.

For the functioning of the GRATER GROUP.

- a. Positive check of the direction of grater roll rotation.
- b. Positive check result and verifications.
- c. Concluded all checks and verified all safety instruments.
- d. Place a gathering at the basin of the machine in correspondence of the food exit zone.
- e. Activate the machine using the control device, turn to "1".
- f. Introduce manually the food product within the grater mouth and drive it towards the grater roll by lowering the pressure roll.
- g. At the end of the food product introduction, or when there is no room left in the basin, stop the machine using the control device, turn to "0".



It is not recommended to run the machine without food in the grinder.

Installation and Operation

SWITCHING OFF

Switching off the machine is completed as follows:

1. Before switching off, wait until all food has exited the machine.
2. Stop the machine by using the control device and switching it to “0”.
3. Disconnect the machine plug from the feeding socket.
4. Perform the cleaning interventions.

UNBLOCK IN CASE OF OBSTACLE

During the normal function of the machine, introduction of hard and dry products could block the machine. The same result can occur if the electric feeding is broken. To be able to resume normal function, the blocked food product must be removed manually or the power cable is restored.

Maintenance

MAINTENANCE PERSONNEL REQUIREMENTS

The term “maintenance” is not only periodic checks but also the analysis of all problems that put the machine out of service. It is essential that for the maintenance, cleaning, parts change and breaks research, these actions are to be entrusted to a skilled personnel authorized by the employer. All operations of maintenance, cleaning and parts change, must be performed with the machine completely stopped and free of external feeding sources.

MAINTENANCE PRESCRIPTIONS

PROTECTIONS REMOVAL AND/OR PROTECTION DEVICES

For any interventions described in present chapter, it is necessary to remove the fixed protections. The removal can only happen by a trained maintenance personnel. At the end of the intervention, these protections must be replaced to their original position and fastened correctly. The maintenance must disconnect the machine completely before proceeding with the removal of the fixed protection.

BREAKS OR DAMAGES RESEARCH AND MOVING ELEMENTS UNBLOCKING

The following indicates the interventions for the breaks or damages search and moving elements unblocking which can be performed by maintenance personnel.

EXTRAORDINARY MAINTENANCE

In the event of breaks, revisions, mechanical and electrical damages, it is necessary to directly contact Omcan. The instructions for extraordinary maintenance does not appear in the instruction manual and must be explicitly requested to the manufacturer.

CLEANING

PLEASE UNPLUG THE UNIT BEFORE CLEANING

Warning: It is forbidden to clean the machine while the grater or any grating part is working. Please make sure to empty and unplug the grater before starting the cleansing procedure.

Cleansing frequency: Please clean the grater at the end of each food processing cycle or on a daily basis.

Cleansing procedure: Please make sure you follow the below-mentioned cleansing procedure when cleaning all those parts that come in contact with food (i.e. pressure handle, cheese grater mouth and grating roll) and the grater case.

- Use a hard-bristled brush to remove any cheese residual from the roll teeth.
- Peel off all the cheese leftovers with scrapers.
- Dip a clean cloth in hot water mixed with neutral soap, and wring it out. Clean with this damp cloth the grater case and the grating parts (i.e. cheese grater mouth and grating roll). You can also use some dish-washing soap. To take off greasy use denatured alcohol. When using specific products for stainless steel cleansing, please make sure they are liquids. **DO NOT USE** creamy or abrasive products. **DO NOT USE** products that contain **CHLORINE**. **DO NOT USE** any type of water jet to clean this unit.

The machine, electrical equipment and machine board components must never be washed using water or with any kind of jets. Do not ever put the machine directly in the sink or under water. The machine hygiene level and the associated equipment is in conformance with applicable international standards requirements, but requires disassembly for the cleaning.

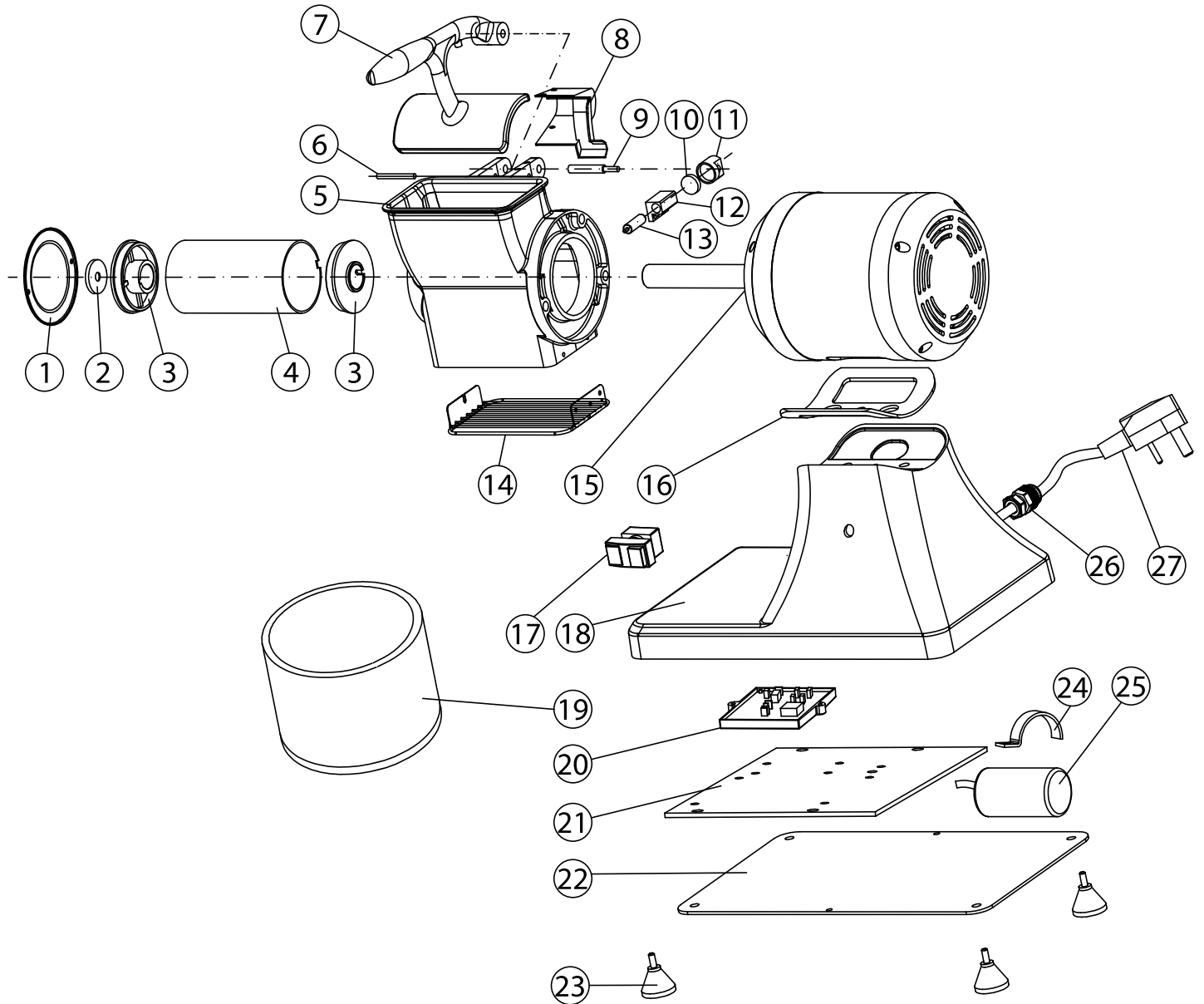
FREQUENCY	PERSONNEL	MODALITY
At the end of every shift of work and before the daily use	Operator	PERIODS OF LONG INACTIVITY <ul style="list-style-type: none"> • During long inactive periods pass over all steel surfaces (especially if stainless) with clothes soaked in Vaseline oil to spread a protective veil.
		PRODUCTS NOT TO USE <ul style="list-style-type: none"> • Compressed air with jets towards the zones where food comes in contact and in the general direction of the machine. • Vapor equipment, detergent that contains CLORO (also if diluted) or its compounds such as: bleach, muriatic acid, marble cleaning, general decalcifying, products to clear the drain, etc. They can attack steel, staining and oxidizing is unavoidable. The described products can oxidize and corrode steel. • Steel wool, brushes or abrasive discs produced with other metals or alloys or tools that have previously cleaned other metals or alloys. • Detergents in abrasive dust. • Fuel, solvents or flammable and/or corrosive fluids. • Substances used to clean silver.

Troubleshooting

TYPE	POTENTIAL CAUSES	MODALITY AND COMPARISONS
Net voltage lacking	General black out.	Contact the electric distributor.
	Fuses or magneto thermals intervention place upstream of the machine feeding line.	After having eliminated the causes that have caused intervention in the protection device, restore it. If the problem persists, contact an electrician.
Functioning intervention	Protection device intervention inside the machine.	Contact an electrician. After having eliminated the causes of the intervention, restore it. In case of fuses intervention, change them with types of the same model, calibration and intervention curve.
	Grater handle lifted.	The machine can be restarted by lowering the handle and closing the mouth of the machine.
	Cause(s) not identifiable.	Directly contact Omcan.
The machine doesn't function: the Archimedean screw or grater roll does not rotate	Feeding voltage lacking.	Check and restore the electric energy.
	Sectioning devices set on "OFF".	Turn the sectioning device to the "ON" position.
	Intervened fuses or non-functioning magento thermals.	Change the intervened fuses, check the magneto thermal switches state.
	Start button is not responding.	Check the START button efficiently and if problem persists contact Omcan.
	Thermal intervention due to overheating.	Wait until completely cooled before restarting the machine.
	Damaged micro switch.	Directly contact Omcan.

Parts Breakdown

Model GR-CN-0559 23991



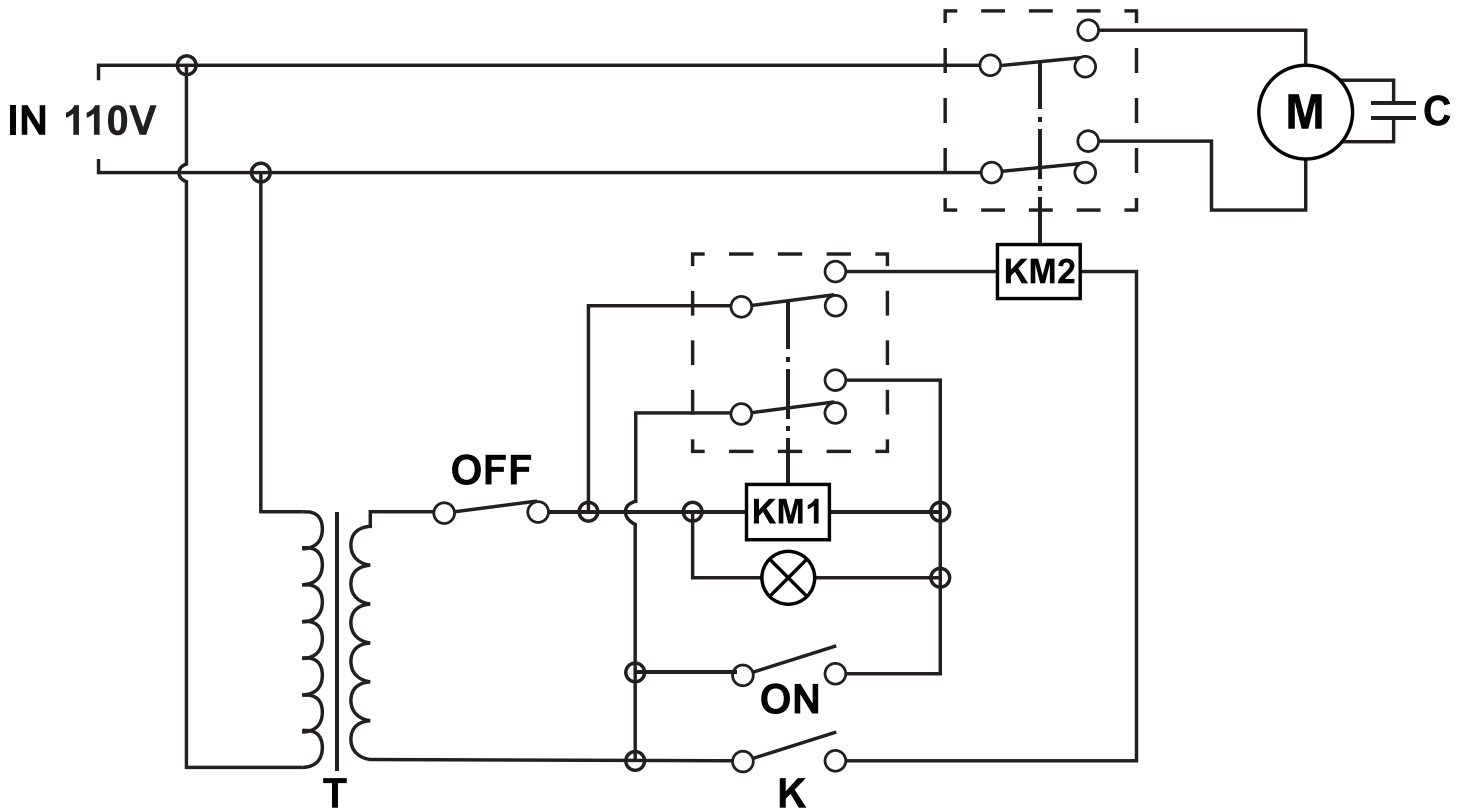
Parts Breakdown

Model GR-CN-0559 23991

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31705	Plastic Cover for 23991	1	31720	Magnet for 23991	10	31738	Food Pan for 23991	19
31707	Pressing Cover for 23991	2	31721	Magnet Seat for 23991	11	63517	Process Control Board for 23991	20
AH182	Pressing Plate for 23991	3	31719	Microswitch Seat for 23991	12	63519	PCB Baseplate for 23991	21
31709	Roller for 23991	4	31718	Microswitch for 23991	13	31746	Bottom Plate for 23991	22
31713	Product Tub for 23991	5	31726	Shield with Brackets for 23991	14	31747	Rubber Foot for 23991	23
AH183	Round Pin for 23991	6	AH184	Motor for 23991	15	AH185	Capacitor Clamp (110V Only) for 23991	24
31711	Pressure Lever for 23991	7	31742	Rubber Pad for 23991	16	31745	Capacitor for 23991	25
31717	Cover for 23991	8	31739	On-Off Switch for 23991	17	31743	Cable Tie for 23991	26
31724	Rolling Shaft for 23991	9	31740	Body for 23991	18	31744	Cable and Plug for 23991	27

Electrical Schematics

Model GR-CN-0559 23991



Notes



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.

