



Vegetable Cutter
Model FP-CN-0178
Item 19475
Instruction Manual



Revised - 03/03/2020



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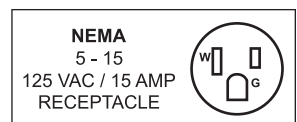


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General Information

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 Compagnie Limitée 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, sain 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 appropriés. 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

All numbers and letters in brackets refer to figure 1 unless otherwise stated.

- **Never touch sharp blades and moving parts while in operation.**
- **Never put your hands into the flexi-feeder (8F) or the feed hopper (1D).**
- **Never put your hands into the outlet of the machine.**
- **The machine may be installed only by authorized specialists.**
- **Only an authorized specialist is allowed to repair the machine and open the machine housing.**



Safety and Warranty

- Remove the locking sleeve (2A) by turning it clockwise using the groove in the fork lifter (6B).
- Always press the red stop button of the machine before fitting or removing any cutting tools, feeders, etc. even if the machine is not moving.

1 YEAR PARTS AND LABOR 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	FP-CN-0178
Power	0.75 HP / 0.56 kW
Disc Speed	270 RPM
Mouth Opening (Diameter)	7" / 178mm
Electrical	110V / 60Hz / 1
Weight	72.6 lbs. / 33 kgs.
Packaging Weight	74.8 lbs. / 34 kgs.
Dimensions	21.5" x 11.3" x 29.5" / 546 x 286 x 749mm
Packaging Dimensions	24" x 25" x 17" / 610 x 635 x 432mm
Item Number	19475

Installation

Connect the machine to an electrical socket which has the same voltage rating as the machine. The machine should be placed on a countertop or table which is about 650 mm (26") high. Locate the optional hanger (7A) for the cutting tools (3) on a wall in the vicinity of the machine for convenient and safe use. Check the following: discs (3) and ejector plate (2B) is fitted to the machine so that the shaft rotates clockwise. The machine cannot be started without the flexi-feeder (8F) or feed hopper (1D) including the pusher plate (1A) fitted. The machine stops when the feed plunger (8A) of the flexi-feeder is swung to the side so that the flexi-feeder opening (8B) is larger than 45 mm. If the machine does not operate correctly, call Omcan for assistance with the problem before using the machine again.

Operation

CHOOSING THE RIGHT CUTTING TOOLS

For dicing, the dimensions of the dicing grid (3G) should be equal to or larger than the dimensions of the slicing tool (3A or D).

Standard slicer (3A): Slices firm materials, dices in combination with type 1 dicing grid (3G).

Dicing cutter (3B): Dices in combination with type 1 dicing grid (3G1) from 12.5×12.5mm upwards.

Ripple Slicer (3C): Produces rippled slices.

Fine Cut Slicer, 1 Knife (3D1): Slicers firm, soft, juicy and delicate foods. Shreds lettuce. 44 mm chops of onion. In combination with type 1 dicing grid (3G1) 10×10mm and upwards. 4.6 and 10mm dices in combination with type 2 dicing grid (3G2).

Shredder (3F): Shreds and cuts curved potato chips.

Type 1 Dicing Grid (3G1): Dices in combination with suitable slicer. Cannot be combined with 14 mm Fine Cut Slicer. See type 2 Dicing Grid below.

Type 2 Dicing Grid (3G2): Dices in combination with 14 mm Fine Cut Slicer.

Raw Food Grater (3H): Cuts straight potato chips in combination with 10 mm Fine Cut Slicer.

Raw Food Grate (3K): Grates carrots, cabbage, nuts, cheese, dry bread, etc.

Fine Grater (3L): Fine grates raw potatoes, hard/dry cheese.

FITTING AND REMOVING THE CUTTING TOOLS

When fitting the tools, place the ejector plate (2B) on the shaft and turn/press down the ejector plate into

Operation

its coupling. For dicing or chopping onions, first place a suitable dicing grid edge in the groove (2C) in the machine. For dicing, choose a suitable standard slicer or fine cut slicer, and fit the slicer to the shaft and then turn it so that the slicer drops into its coupling. For slicing, shredding and grating, fit only the selected cutting tool to the shaft and turn the cutting tool so that it drops into its coupling. When cutting with the flexi-feeder (8F), secure the locking sleeve (2A) turning it counterclockwise on the centre shaft of the cutting tool. To remove, unscrew the locking sleeve (2A) by turning it clockwise, using the groove in the fork lifter (6B) and remove the cutting tool (3) and the ejector plate (2B). The dicing grid (3G) is removed by inserting the narrow end of the grid (6A) and then lifting the grid.

CHOOSING THE FEEDER

The flexi-feeder (8F) is used for cutting all types of foods. Two of the internal partitions can be moved or removed. The feed hopper (1D) is used for continuous cutting of large quantities of potatoes, onions, etc.

FITTING AND REMOVING THE FLEXI-FEEDER

To fix the flexi-feeder (8F), place it and snap the lock at 150° (4A) when looking from the machine outlet. Then turn the flexi-feeder clockwise to the locked position at 180° (4B). To remove, bend the snap lock (4B) up slightly, at the same time turning the flex-feeder counterclockwise.

FITTING AND REMOVING THE FEED HOPPER

To fit the feed hopper (1D), place it with the snap lock at 150° (5A), viewed from the machine outlet. Then turn the feed hopper clockwise to the locked position at 180° (5B). Place the pusher plate (1A) on the centre shaft of the cutting tool, with the bracket (1B) fitting into the hole (1C) on the inside of the feed hopper, and turn the pusher plate counterclockwise to secure it. To remove, unscrew the pusher plate (1A) by turning it clockwise and remove it, and then bend the snap lock (5B) up slightly, at the same time turning the feed hopper counterclockwise.

Maintenance

CLEANING

Switch the machine off and unplug the unit from the socket. Carefully clean the machine immediately after use. If you have used a dicing grid (3G), leave it in the machine and use the optional brush (7B) to push it out and remove the product remaining in the grid. Remove the loose parts of the machine, wash them and dry thoroughly. Wipe the machine with a damp cloth. Always dry the knives of the cutting tools after use. Always store the cutting tools (3) on the optional hangers (7A) on the wall. Never clean the cutting tools or other light alloy objects with an alkaline detergent (often used in dishwashers). Never use sharp objects or a pressurized jets for cleaning. Never spray water on the sides of the machine.

Maintenance

CHECK WEEKLY

Check that the machine stops as soon as the feed plunger (8A) of the flexi-feeder is moved to the side so that the flexi-feeder opening (8B) is larger than 45 mm. If not, the setting of the stop pad (8H) must be adjusted by an authorized technician. The spanner (8L) should be used for releasing/locking the stop pad. Check that the machine cannot be started if the feed hopper (1D) is fitted without the pusher plate (1A). Remove the plug from the power supply socket then check that the electric cable is in good condition and is not cracked on the outside. If any of the two safety functions do not perform as intended or if the power cable is damaged, do not operate. Get a specialist to repair the machine before starting to operate again. Check that the drive belts (8E) are tight

TIGHTENING THE DRIVE BELTS

Check that all visible screws and bolts are securely tightened. Check that the flex-feeder plunger shaft (8G) is clean and moves freely. Check that the knives and shredder plates are in good condition and are sharp. Release the four rubber feet that hold the protective plate against the underside of the machine. Then remove the protective plate. Release the four screws (8C) retaining the motor. Release the locknut (8D) and use the tensioning screw in the centre of the locknut to tighten the belts, so that the belts can be pressed in about 10 mm using normal force. Tighten the locknut and four screws, and fit the protective plate.

Troubleshooting

Problem	Remedy
The machine cannot be started, or stops while it is running and cannot be restarted.	Check that the plug is securely fitted into the power supply socket or set the isolating switch to position "L". Make sure that the flexi-feeder (8F) or feed hopper (1D) is correctly fitted to the machine. Fit the pusher plate (1A) if you are using the feed hopper. Move the flexi-feeder plunger (8A) towards the flex-feeder centre. Press the start button. Check that the fuses in the fuse box for the premises have not tripped and that they have the correct rating. Wait for a few minutes and try to restart the machine. If the machine still fails to run, call the Omcan Service Centre at 1-800-465-0234 for a technician near you.
Low capacity or poor cutting results.	Make sure that you are using the correct cutting tool or combination of cutting tools (3). Fit the locking sleeve (2A) if you are using the flexi-feeder (8F). Check that the knives and shredder plates are in good condition and are sharp. Press the food down lightly. Tighten the drive belts (8E) in accordance with the instructions under the heading "Tensioning the Drive Belts".
Cutting Tool (3) cannot be removed.	Always use the ejector plate (2B). Use a thick leather glove or similar protection piece and turn the cutting tool clockwise to release it.
The locking sleeve (2B) cannot be removed.	Unscrew the locking sleeve clockwise using the groove in the fork lifter (6B).

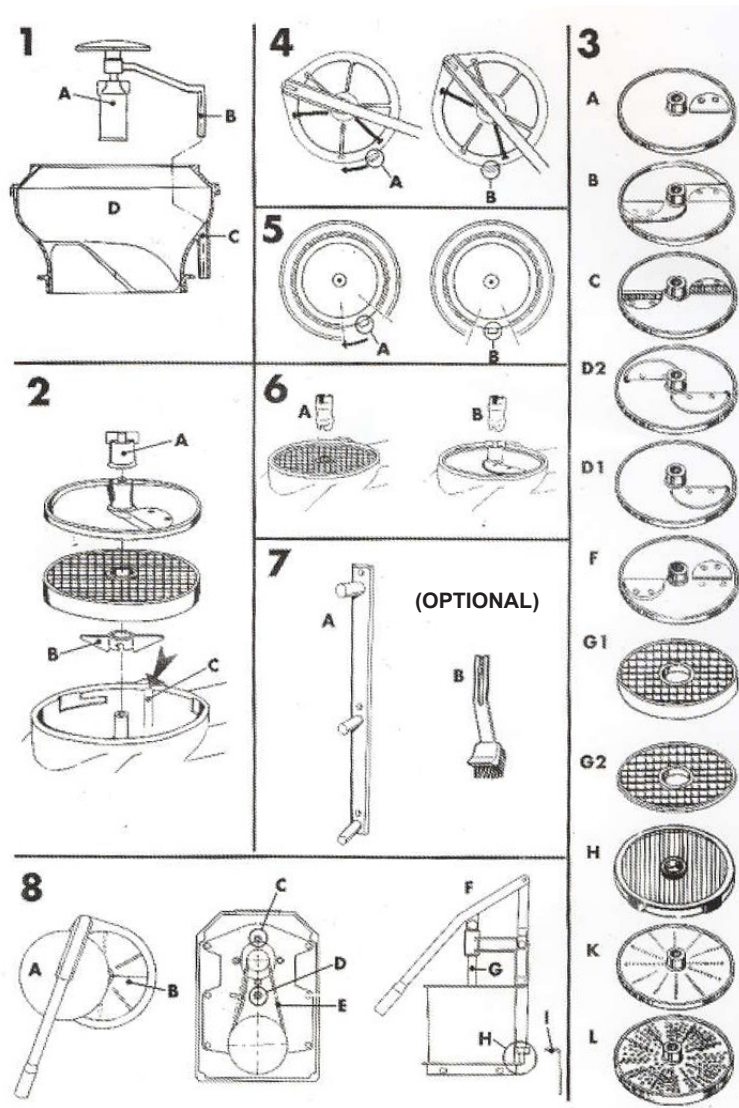
Troubleshooting

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
19475	FP-CN-0178	Food Processor 7" / 178mm Mouth Opening 270 RPM 0.75 HP / 559 W 110V/60/1	HLC500

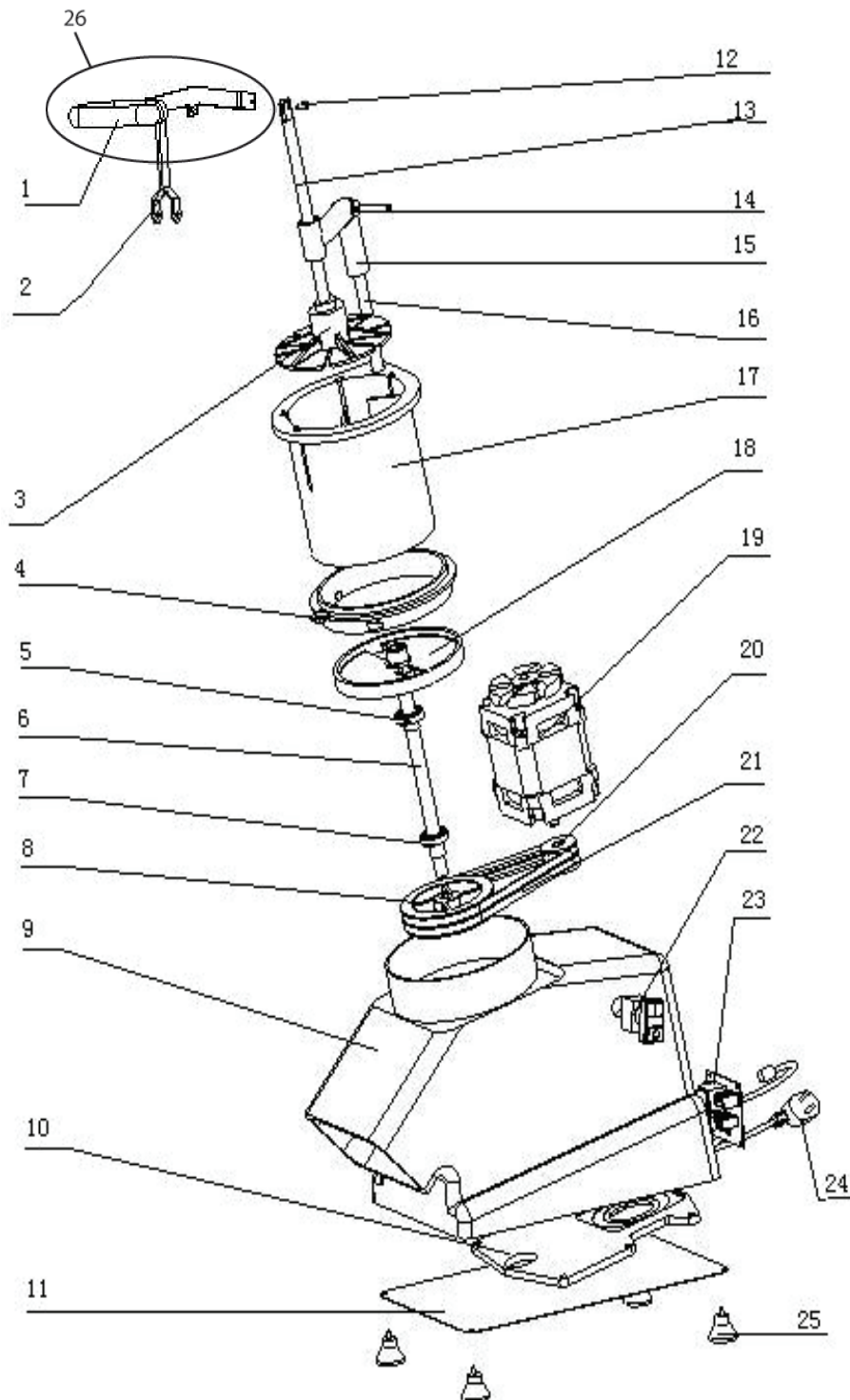
Figure Drawings

Fig. 1



Parts Breakdown

Model FP-CN-0178 19475



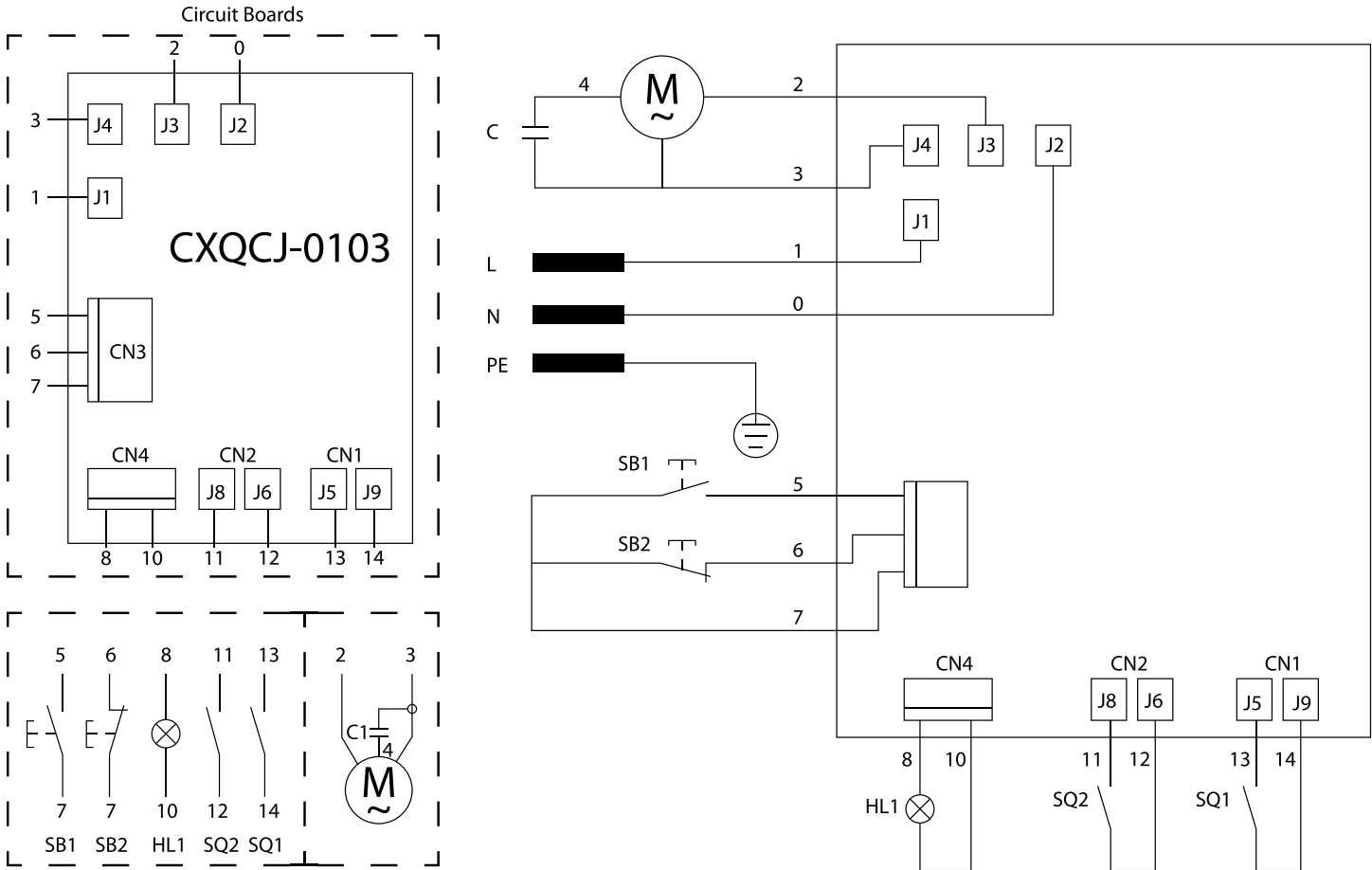
Parts Breakdown

Model FP-CN-0178 19475

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
22290	Handle without Bar for HLC500	1	22299	Motor Board for HLC500	10	22308	Motor for HLC500	19
22291	Bracket for HLC500	2	22300	Soleplate for HLC500	11	22309	Axis-2 for HLC500	20
22292	Plunger for HLC500	3	22301	Bolt for HLC500	12	22310	Belt for HLC500	21
22293	Locknut for HLC500	4	22302	Pull Bar for HLC500	13	22311	On/Off for HLC500	22
22294	Axletree-1 for HLC500	5	22303	Axis-1 for HLC500	14	22312	Electric Board for HLC500	23
22295	Principal Axis for HLC500	6	22304	Kickstand for HLC500	15	22313	Wire for HLC500	24
22296	Axletree-2 for HLC500	7	22305	Link Bar for HLC500	16	22314	Foot for HLC500	25
22297	Wheel for HLC500	8	22306	Bucket for HLC500	17	66037	Handlebar Complete for HLC500	26
22298	Box Body for HLC500	9	22307	Plate for HLC500	18	24203	Fastening Nut for HLC500	

Electrical Schematics

Model FP-CN-0178 19475



Note: J5 & J9 for model HLC-500 for connecting

SB1	Stop Button	SB2	Start Button	HL1	Indicator Light
SQ1	Switch for Pressor	SQ2	Switch for Input	M	Motor
C1	Capacitor				

Notes

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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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

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.

