



Kebab Slicer
Model **KS-CN-0100**
Item 40280
Instruction Manual



Revised - 04/11/2018



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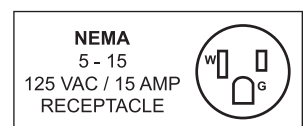


Table of Contents

Model [KS-CN-0100](#)

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6 - 7
Operation -----	7
Maintenance -----	8 - 10
Parts Breakdown -----	11 - 12
Electrical Schematics -----	12
Notes -----	13 - 14
Warranty Registration -----	15



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

PROPER USE

The [KS-CN-0100](#) is exclusively intended for cutting grilled meat. The [KS-CN-0100](#) is designed for professional use in catering and must not be operated by children. Only use the [KS-CN-0100](#) with original accessories. Any other type of use is hazardous and can result in serious injury.

Safety and Warranty

CAUTION

Non-compliance with the following instructions can cause electric shock, fire and serious injury.

- All instructions must be read.
- Keep these instructions in a safe place for future reference.

WORKPLACE

- Keep your workplace clean and tidy.
- Position the [KS-CN-0100](#) a sufficient distance away from gas flames or other heat sources, in order to prevent the casing or cable from melting.
- Observe the hygiene regulations that are valid in your country.

ELECTRICAL SAFETY

Unaltered power plugs and sockets reduce the risk of electric shock.

- The power plug of the [KS-CN-0100](#) must fit in the socket.
- The power plug must not be changed in any way.

There is increased risk of electric shock when your body is grounded.

- Avoid body contact with grounded surfaces, such as pipes, radiators, stoves and refrigerators.

Water permeating an electrical device increases the risk of electric shock.

- Keep the [KS-CN-0100](#) away from moisture.

Damaged or tangled cable increases the risk of electric shock.

- Please do not use the power cable for purposes other than intended, in order to carry or hang up the [KS-CN-0100](#) or for pulling the power plug out of the socket.
- Keep the power cable away from heat, oil, sharp edges or moving device part. Only have damaged power cable replaced by the manufacturer or authorized service technicians.

SAFETY OF PERSONS

WARNING: Cutting Hazard

The knife is very sharp.

- Always work carefully. Observe the instructions.
- Only use the knife with a correctly mounted knife protector and adjustments ring.
- Do not use the [KS-CN-0100](#) with a defective knife protector or a defective adjustments ring.
- Wipe defective parts.

A tool or spanner found in rotating device parts can lead to injury.

- Remove the adjusting tools or spanner before switching on the [KS-CN-0100](#).
- Remove the power plug from the socket before carrying out adjustments to the device, changing accessories or putting the [KS-CN-0100](#) away.

Safety and Warranty

Many accidents are caused by poorly maintained electric tools.

- Maintain the [KS-CN-0100](#) with care.
- Check whether moving device parts function faultlessly and do not jam, whether parts are broken or so damaged that the functioning of the [KS-CN-0100](#) is impaired.
- Have damaged parts repaired prior to using the [KS-CN-0100](#).
- Keep original packaging for safe storage and safe transport.

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 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.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

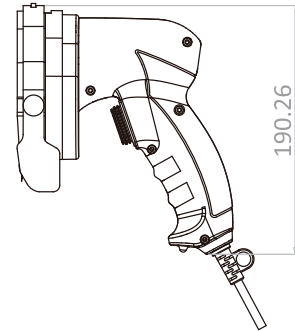
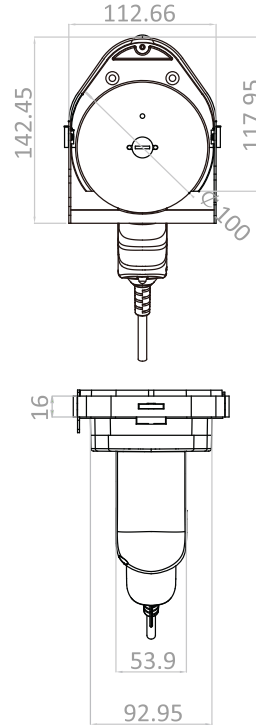
DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

MAIN TECHNICAL PARAMETERS

Model	KS-CN-0100
Voltage	110V / 60Hz
Power	80W
Knife Size	100mm Dia. / 3.9" Dia.
Cutting Thickness	0 - 8mm / 0 - 0.3"
Dimensions	230mm x 185mm x 280mm / 9.1" x 7.3" x 11"
Item Number	40280

Technical Specifications



Operation

CUTTING MEAT

Meat is grilled from the outside to the inside. The inside meat may still be raw. Cutting thicknesses of 0.5mm to 8mm (0.01" to 0.3") can be set.

- In order to do so, turn the adjusting screw to the left (larger) or right (smaller).

WARNING: Risk of Injury

- Check that the knife protector is correctly fitted.
- Ensure a secure stand.
- Always work from top to bottom.
- Only cut grilled meat.
- Only turn the [KS-CN-0100](#) on when it has been applied to the kebab.



Maintenance

HYGIENE INSTRUCTIONS

General Hygiene Instructions

- Wash hands before and after contact with food.
- Cover open wounds with a waterproof bandage and glove.
- Avoid touching food with bare hands.
- Clean and disinfect all devices daily.

Handling Food

- Heat meat through to at least 70°C / 158°F.
- Store meat at below 5°C / 41°F or freeze (below -18°C / -0.4°F).
- Avoid contact between raw and cooked food.

CLEANING

Detergent

- Boiling water.
- Dish washing detergent.
- Fat solvents.
- Disinfectant.

WARNING: Electric Shock, Device Damage

Moisture damages the electric unit in the [KS-CN-0100](#). This can result in injury from electric shock.

- Do not clean the [KS-CN-0100](#) in the dishwasher.

CLEANING PROCEDURE

WARNING: Risk of Death

Due to unintended starting up of the [KS-CN-0100](#).

- Disconnect the [KS-CN-0100](#) from the power supply.

WARNING: Risk of Death

- The knife is sharp. Deep cuts can be caused.

1. Remove the knife carefully.
2. Remove heavy soiling on the knife, protector with cleaning aids, such as sponges and brushes.
3. Spray all surfaces with a fat solvent.
4. Spray on disinfectant and allow it to take effect for at least 5 minutes.
5. Rinse off [KS-CN-0100](#), knife, protector and cleaning aids.
6. Dry off [KS-CN-0100](#).
7. Insert the new knife, screw on the retention disc and fastening screw.
8. Attach the knife protector and lock screw.



Clean the knife and [KS-CN-0100](#) prior to sharpening. After the sharpening process, carry out cleaning and disinfection again.

SHARPENING THE KNIFE

1. Sharpen the circular knife, without teeth, for approx. 1 to 2 seconds at a very flat angle from the bottom.
2. Briefly deburr from the top side.
3. Deburr the ground section from the front.
4. Clean the knife.
5. Insert the new knife, screw on the retention disk and fastening screw.
6. Attach the knife protector and lock screw.

HYGIENE

Unwashed hands can harbor germs and transfer these to food.

- Check scraper for cleanliness and proper functioning on a daily basis.
- Change defective scrapers immediately.
- Wash hands before and after contact with food.

SERVICE

- Only have your [KS-CN-0100](#) repaired by qualified service personnel and only with original spare parts.

REPLACEMENT OF THE CIRCULAR KNIFE

WARNING: Risk of Death

Due to unintended starting up of the unit.

- Disconnect the [KS-CN-0100](#) from the power supply.

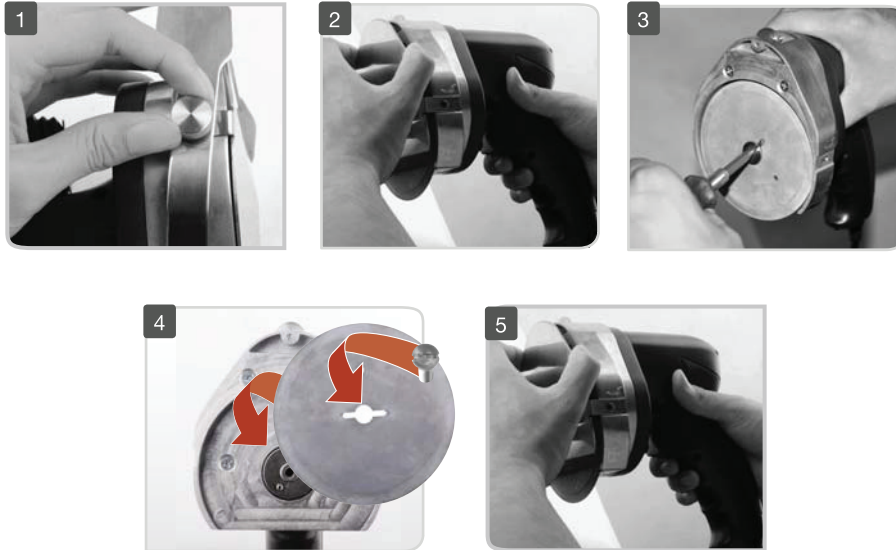
WARNING: Risk of Injury

The knife is sharp. Deep cuts can be caused.

- Remove the knife carefully.
1. Remove the lock screw and adjustment ring.
 2. Remove the knife protector.
 3. Remove knife.

Maintenance

4. Insert the new knife, screw on the retention disc and fastening screw.
5. Attach the knife protector and lock screw.



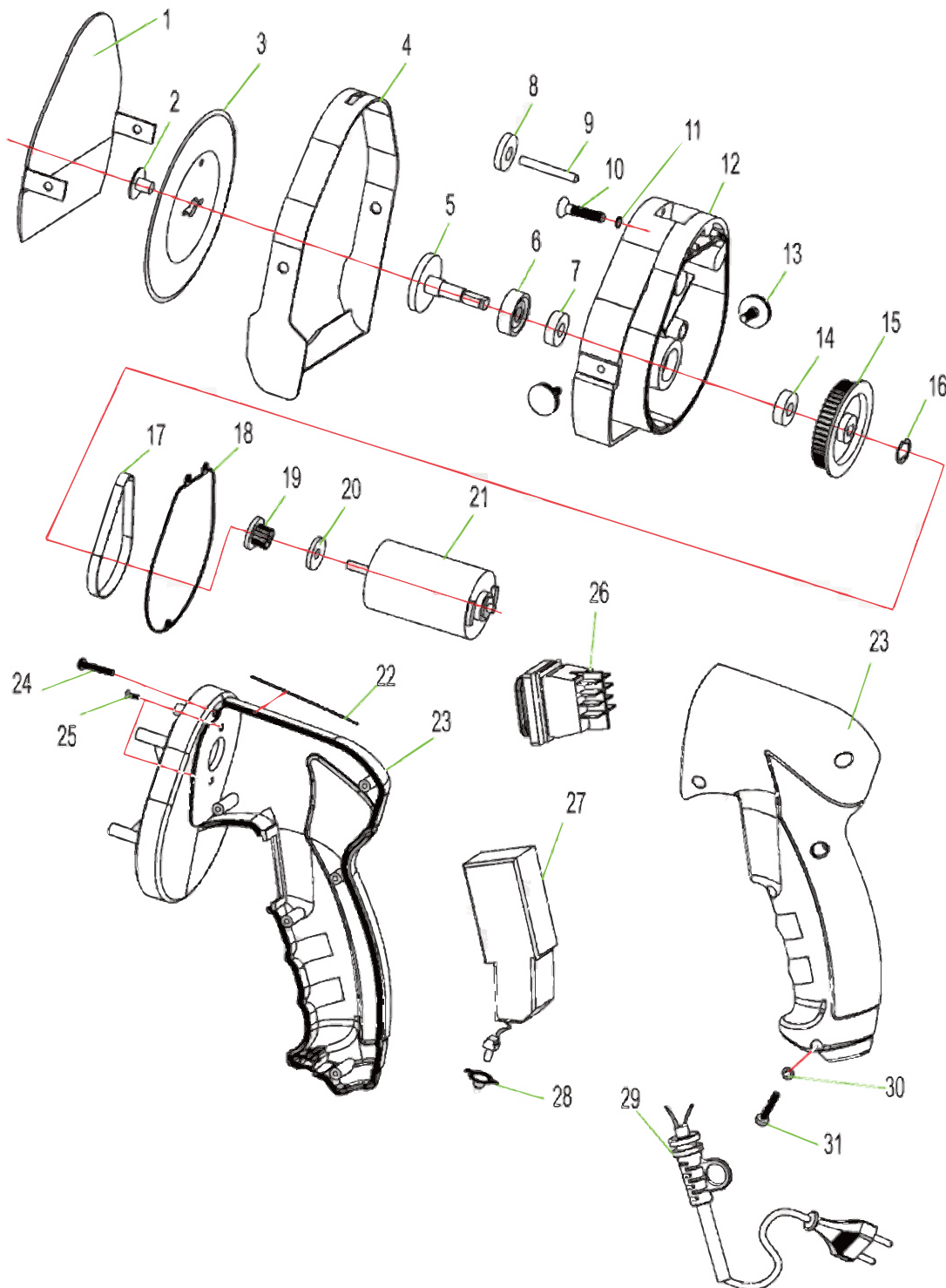
CAREFUL: Malfunction

Incorrect installation of the knife prevents correct functioning of the [KS-CN-0100](#).

- Always install the knife with the sharpened side toward the motor.

Parts Breakdown

Model **KS-CN-0100** 40280



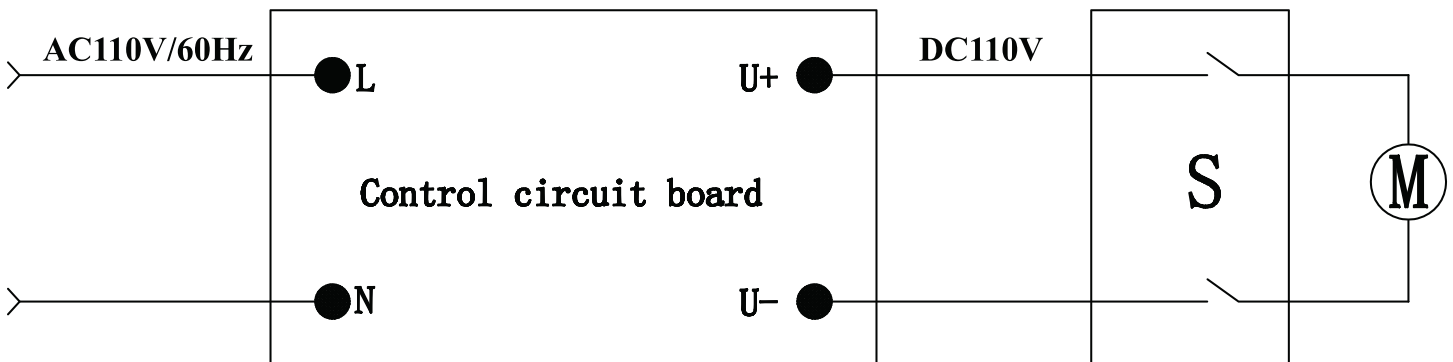
Parts Breakdown

Model **KS-CN-0100** 40280

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
72454	Knife Protector for KS100E	1	65880	Gasket for KS100E	11	72472	Sealing Strip for KS100E	22
42052	Fastening Screw for KS100E	2	72460	Gear Box for KS100E	12	42058	Housing for KS100E	23
42053	Round Blade for KS100E	3	72461	Lock Screw for KS100E	13	72470	Screw for KS100E	24
43984	Serrated Blade for KS100E	3	72463	Bearing for KS100E	14	72471	Screw for KS100E	25
72455	Adjustment Ring for KS100E	4	72464	Pulley for KS100E	15	72473	Switch for KS100E	26
72456	Output Axis for KS100E	5	72465	Shaft Circlip for KS100E	16	72474	Circuit Board for KS100E	27
42054	Oil Seal for KS100E	6	42056	Belt for KS100E	17	72475	Reset Cap for KS100E	28
42055	Bearing for KS100E	7	72466	Seal Ring for KS100E	18	72476	Power Cord for KS100E	29
72457	Adjustment Screw for KS100E	8	72467	Motor Gear for KS100E	19	65881	Screw Gasket for KS100E	30
72458	Bolt for KS100E	9	72468	Ring Washer for KS100E	20	72477	Screw for KS100E	31
72459	Screw for KS100E	10	42057	Motor for KS100E	21			

Electrical Schematics

Model **KS-CN-0100** 40280





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.

