



Gravity Meat Slicers
Models MS-IT-0195, 0195-S
Items 13606, 13607
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 - 01/12/2018



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

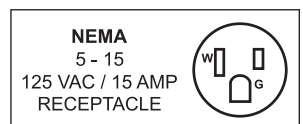


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Model MS-IT-0195 / Model MS-IT-0195-S

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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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

LIMITS OF USE – SAFETY NORMS

These machine were designed and built to slice foodstuff in compliance to the norms of the CE 2006/95/EEC, 93/68/EEC, 2006/42/EEC, 2002/72/EEC, 2004/108 CE, REG 1935/2004/EEC, 2002/95/CE (RoHS) and to the following regulations EN1974, EN ISO12100-1, EN ISO12100-2, EN 294, EN60204-1, EN60335-1, EN60335-2-64.

Safety and Warranty

GENERAL SAFETY REGULATIONS

The slicers must be used only by suitably trained personnel. Furthermore, this personnel must have read this manual carefully. In particular, please comply to the following instructions:

- Install the machine according to the instructions contained in the “Installation” section.
- Do not remove the transparent protections, do not modify nor exclude the mechanical and electrical safety devices.
- Do not use the machine with improvised connections, or provisional or non insulated cables.
- Check the power cable and gland plate on the machine body regularly and when necessary have them replaced by qualified personnel.
- In case of anomalies, defective operation, incorrect movement, unusual noise, etc stop the machine immediately.
- Before cleaning or servicing, disconnect the machine from the mains.
- Always use scratch-proof and non-slip gloves during cleaning or maintenance.
- Lay or remove the goods to be sliced on the sliding plate only when the latter is completely pushed back and the thickness control knob positioned to 0.
- To move the carriage tray when slicing, use the handle or the product grip handle.
- For extraordinary maintenance (to replace the sharpener wheels, the blade, or others) please contact the manufacturer or qualified and duly authorized personnel.
- Avoid running the slicers with no product on it.
- The slicers are equipped with a ventilated motor, except for the 0195 model for which operating time must not exceed 15 minutes to avoid motor overheating. After a period of rest, operation can be resumed.

1 YEAR PART 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 (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

The machine is constructed of a base supporting a circular blade mounted in a tilted position. This blade is driven by an electrical motor to slice food products. The machine is equipped with a carriage holding a product tray and sliding on a bar mounted under the base top, parallel to the blade. Slice thickness is adjusted by means of a gauge plate mounted in front of the blade. This plate, against which rests the product to be sliced is moved transversely with respect to the blade by a value corresponding to the desired slice thickness. The product is fed to the machine (towards the gauge plate) by gravity. All the machine components are made of polished and anodically oxidized aluminium alloy, of stainless steel and food grade plastic material. The blade is driven by an electrical motor, transmission is by means of a longitudinally grooved belt. The machine is started and stopped by a control button or switch. Some of the machine models have a user-friendly and safe built-in blade sharpener.

MECHANICAL AND ELECTRICAL SAFETY DEVICES

The following mechanical safety devices were installed:

- A series of aluminium and transparent plastic guards on the product carriage.

On request the following are available:

- Safety micro-switch preventing the motor from starting when the blade guard is removed.

WARNING: RESIDUAL RISKS

Notwithstanding all the possible cautions taken during the design and the construction of the machine, residual risks (cutting) still exist during use or during cleaning or maintenance. Therefore be careful and PAY THE UTMOST ATTENTION to what you are doing. DO NOT use the machine if you are not in perfect psychological and physical conditions. DO NOT ALLOW anyone near the machine when it is in use. ALWAYS wear gloves that can resist cuts or tears when cleaning, lubricating or sharpening the blade. Slice only the products mentioned as sliceable. NEVER try to slice products that have been mentioned as non sliceable.

MAIN COMPONENTS

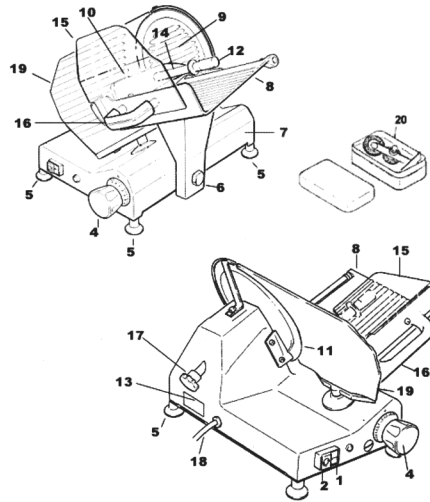
MS-IT-0195 / MS-IT-0195-S

- | | |
|------------------------------------|--|
| 1. Startup Button (White or Green) | 11. Blade |
| 2. Stop Button (Black or Red) | 12. Product Grip Handle |
| 3. N.A. | 13. Manufacturer Identification Plate, Machine Data and UE Marks |
| 4. Slice Thickness Control Knob | 14. Pusher Plate Extension |
| 5. Adjustable Foot | 15. Product Tray Hand Protection |
| 6. Carriage Tray Support | 16. Product Tray Handle |
| 7. Base | 17. Blade Plate Tie-Rod |
| 8. Product Tray | 18. Supply Cord |
| 9. Blade Plate | 19. Gauge Plate |

Technical Specifications

10. Product Grip

20. Sharpener



Illustrations may differ from actual machines.

Model	MS-IT-0195	MS-IT-0195-S
Blade Size	8" / 195mm	
HP	0.2	
RPM	300	
Cutting Dimensions	6.3" x 5.5" / 160 x 140mm	
Electrical	110V/60/1	
Weight	26 lbs. / 11.8 kgs.	
Dimensions (DWH)	20.5" x 14.2" x 12.4" / 521 x 360 x 315mm	
Item Number	13606	13607

Installation

INSTALLING THE MACHINE

Position the machine on a well leveled, smooth and dry top suitably dimensioned to withstand the machine weight.

ELECTRICAL CONNECTION

Install the machine near a compliant outlet derived from a system meeting the local norms.

The user is responsible for ascertaining that the electrical system is suitably dimensioned and functions

Installation

correctly (supply line, outlet, distribution panel, differential protecting breaker, grounding).

Before carrying out the connection ascertain that the mains characteristics correspondent to those indicated on the machine plate.

COMMANDS

START AND STOP BUTTONS / SWITCHES

- Turn switch or press the white or green button (1) to start running the blade.
- The light turns on to indicate that the machine works correctly.
- Turn switch or press the red or black button to stop the blade.

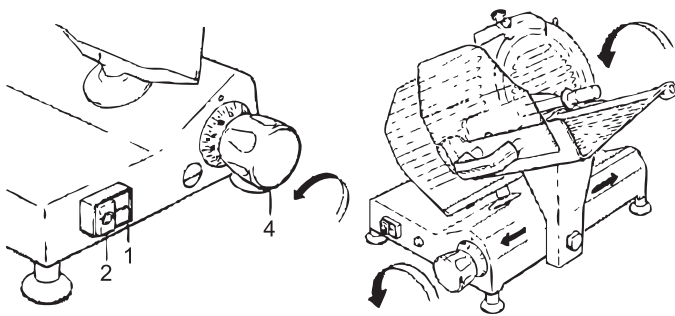
Slice thickness can be adjusted by turning the graduated knob (4) counterclockwise.

Thickness adjustment range: see paragraph “Technical description and conditions of use”.

FUNCTIONING TEST AND BLADE ROTATION DIRECTION

Start the machine and check whether the light is on; make sure that the blade rotates in the direction indicated by the arrow (counterclockwise if you look at the machine from the blade plate side).

- Ascertain that the carriage and the product grip slide correctly.
- Ascertain that the gauge plate works and adjust thickness to desired value.



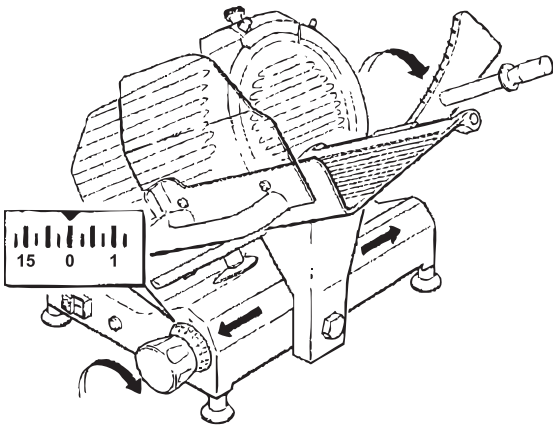
USING THE MACHINE

LOADING THE PRODUCT ON THE TRAY AND SLICING

- Ascertain that the thickness control knob is correctly positioned to '0'.
- Draw back the carriage completely (towards the operator) to loading position.
- Lift the product grip by pulling it away by 10 cm from the blade and put it in rest position.
- Lay the product to be sliced against the guide plate on the operator side.
- Secure by means of the product grip by exerting a slight pressure.
- Adjust the thickness gauge. Start the blade by turning the switch or by pressing on the white or green button.

Installation

- Grip the handle affixed onto the plate and start the forward and backward cutting movement. The product travels towards the guide plate by gravity.
- When the product weight or its dimensions do not provide a satisfactory cut by effect of the gravity, use the product grip handle.
- When finished, return the thickness control knob to '0' and draw the carriage back.
- Stop the blade by pressing the black or red button.



PRODUCTS THAT CAN BE SLICED

- All types of cold cuts (raw, cooked, smoked).
- Meat without bone (raw or cooked, at a temperature not less than + 3 °C).
- Vegetables (all types).

PRODUCTS THAT MUST NOT BE SLICED:

- Frozen or deep-frozen food.
- Food containing bones (meat or fish).
- Any other non-food product.
- Cheese.

Maintenance

CLEANING THE SLICER

GENERAL

The machine must always be accurately cleaned **at least once a day**, and more often if necessary.
Always use protective gloves.

Maintenance

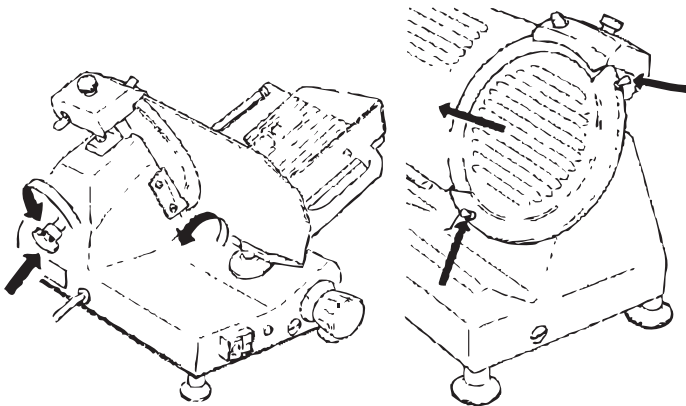
DISASSEMBLING THE MACHINE FOR CLEANING

- Disconnect the plug from the mains.
- Turn the gauge plate knob to '0'.
- Remove the various components as described in the following paragraphs.
- Unscrew (counterclockwise) the blade guard tie-rod.
- If the blade guard is blocked, press on the rod knob to move it a little.
- Extract the rod and remove the blade guard using for this operation only the side knobs.
- Loosen and remove the two fixing screws with knurled head.
- Remove the slice guard.

To clean the machine body and the blade use only a cloth damped with water and biodegradable lathery detergent having 7-8 pH and at a temperature not below + 30°C. Do not clean the machine by using water or vapor sprays or similar systems.

WARNING:

Use scratch-proof and non-slip gloves to carry out the following operations. Proceed carefully and pay attention to what you are doing. **DANGER OF CUTTING!**



REASSEMBLING THE MACHINE

Proceed as indicated for the previous operations but in reverse order.

GENERAL MAINTENANCE

The operator is allowed to perform the following maintenance operations:

- **Blade sharpening:** regularly (intervals and duration obviously depend on the use of the machine, time of use and type of product sliced).
- **Lubrication of carriage sliding guides:** once a week.
- **Lubrication of product grip sliding bar:** once a week.
- **Adjustment of motor belt tension:** as required.
- **Checking the power supply cord conditions and of the gland plate:** from time to time.

WARNING

Maintenance must always be carried out when the **machine is disconnected from the mains** and if no other position is specifically required, with the thickness control knob on '0'.

The following maintenance operations are to be entrusted only to **personnel authorized by the manufacturer**:

- Replacing the blade.
- Replacing the sharpener stones.
- Replacing the motor transmission belt.
- Replacing electrical system components under the machine base.
- Repairing structural parts, repairing the components under the base.

BLADE SHARPENING

Before proceeding, clean the machine accurately as explained in the previous paragraphs.

WARNING

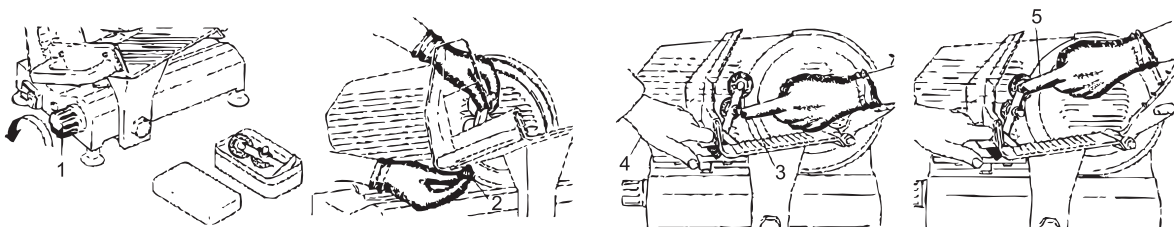
Sharpening can be done only up to 12 mm of the blade diameter value. **Beyond this value, the BLADE MUST BE REPLACED ONLY by personnel AUTHORIZED BY THE MANUFACTURER.**

SHARPENING MODELS WITH SEPARATE SHARPENER

1. Clean the blade accurately using denaturized alcohol to de-grease it.
2. Turn the graduated knob (1) towards the left to open completely.
3. Remove the sharpener from its box, unscrew the knurled knob and insert the threaded metallic pin inside the hole (2) provided for on the product tray so that the two emery wheels are turned towards the blade. Snap into place by pressing on the lower wheel button (3). The lower wheel must remain inserted for a length equal to half of its diameter between the blade on which it rests and the adjustment plate.
4. Insert the plug into the outlet and operate the switch while using the handle to block the product tray then the sharpener in the above position (4).
5. Allow the blade to rotate for about 30 to 40 seconds then use the switch to stop it. Brush a pencil lightly on the external side of the blade to check for a slight spud.

We advise performing this operation with the utmost care as the blade is extremely sharp.

If some spud is found, restart the blade by maintaining the wheel button (5) pressed for 10 seconds.



Maintenance

SHARPENING VERSIONS WITH BUILT-IN SHARPENER

To sharpen the blade periodically as soon as the cutting capacity decreases. Please proceed as per the following instructions:

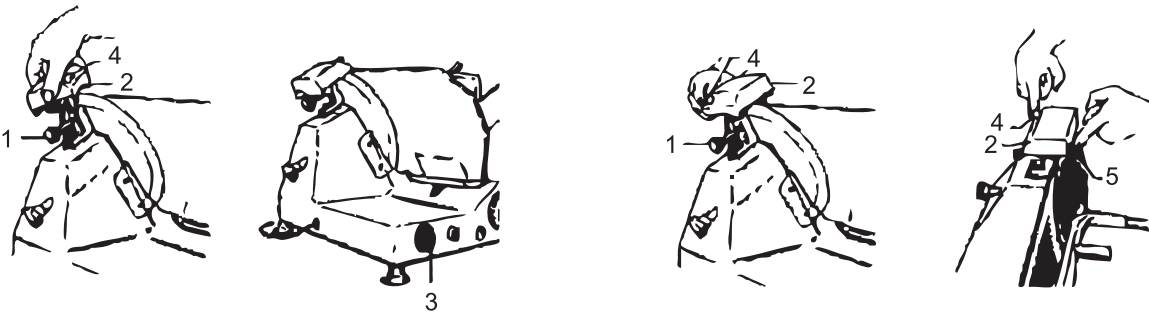
1. After disconnecting from the mains, clean the blade accurately using denaturated alcohol to degrease it.
2. Loosen the knob (1) and turn the sharpener (2) by 180° and insert the wheels on the slicer blade. Re lock the knob (1).
3. Operate the switch (3) and press the button (4).
4. Allow the blade to rotate for about 30 to 40 seconds then use the switch (3) to stop it. Brush a pencil lightly on the external side of the blade to check for a slight spud.

We advise performing this operation with the utmost care as the blade is extremely sharp.

5. If some spud is found, operate the switch (3) again for 3 to 4 seconds by pressing the buttons 4 and 5 at the same time.

DO NOT PROLONG THIS OPERATION BEYOND THE FEW SECONDS MENTIONED OTHERWISE THE BLADE EDGE WILL WARP.

6. After completing sharpening, we advise cleaning the wheels using a small brush and alcohol.
7. Now return the sharpener to its original position.

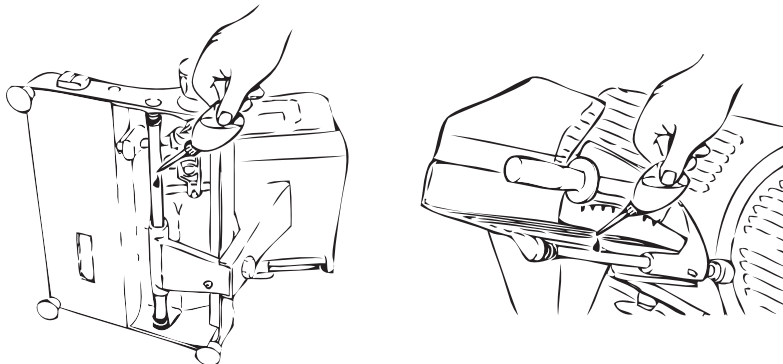


LUBRICATION

Carriage sliding guides product grip (once a week)

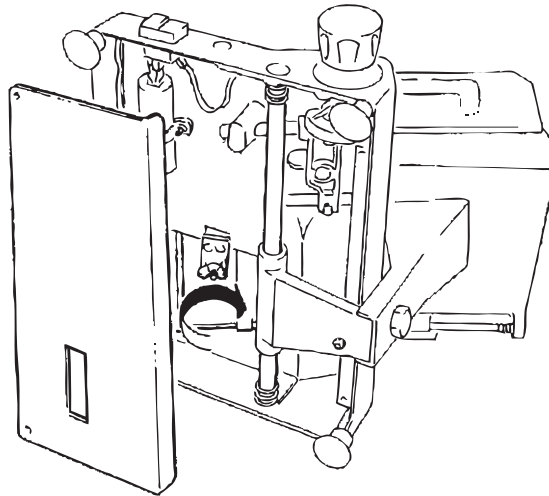
Use only the oil provided, otherwise use white Vaseline oil. DO NOT USE VEGETABLE OILS.

- Spread a small quantity of oil on the bar and move the assembly 3 or 4 times. Clean as required to remove excess of oil.



ADJUSTING THE MOTOR BELT TENSION

After a given period of service an unusual noise may occur because of the belt bedding. In this case, tighten the belt-stretcher on the side of the motor under the machine base.



Troubleshooting

The table below indicates the most common problems that may arise during slicing and the necessary remedies.

PROBLEM	POSSIBLE CAUSE	REMEDY
The machine does not start when the white or green button is pressed.	No power supply.	Ascertain that the plug is correctly inserted.
	The blade guard is not correctly positioned.	Check.
	Defective electrical control circuit.	Call technical assistance.
When the switch is turned or when the white or green button is pressed, the machine starts, but the white functioning light is not on.	Defective indicator.	Do not use the machine when the pilot lamp is not on; Call technical assistance.
The machine starts, but there are vibrations. The motor is very hot and there is a bad smell.	Defective motor or transmission.	Do not use the machine, call technical assistance.
Under strain, the machine slows down or comes to a stop.	Defective transmission.	Call technical assistance.
Excessive resistance to product slicing.	The blade is blunt.	Sharpen the blade.

Troubleshooting

The slices are ragged and/or shaped irregularly.	The blade is blunt.	Sharpen the blade.
	The blade is excessively worn out.	Call technical assistance.
Unsatisfactory blade sharpening.	Worn wheels.	Replace the wheels; call technical assistance.
The product tray does not slide.	Guides are insufficiently lubricated.	Lubricate.
When the switch is turned or when the black or red button is pressed, the machine does not stop.	Defective electrical control circuit.	Stop the machine, unplug from mains and call technical assistance.

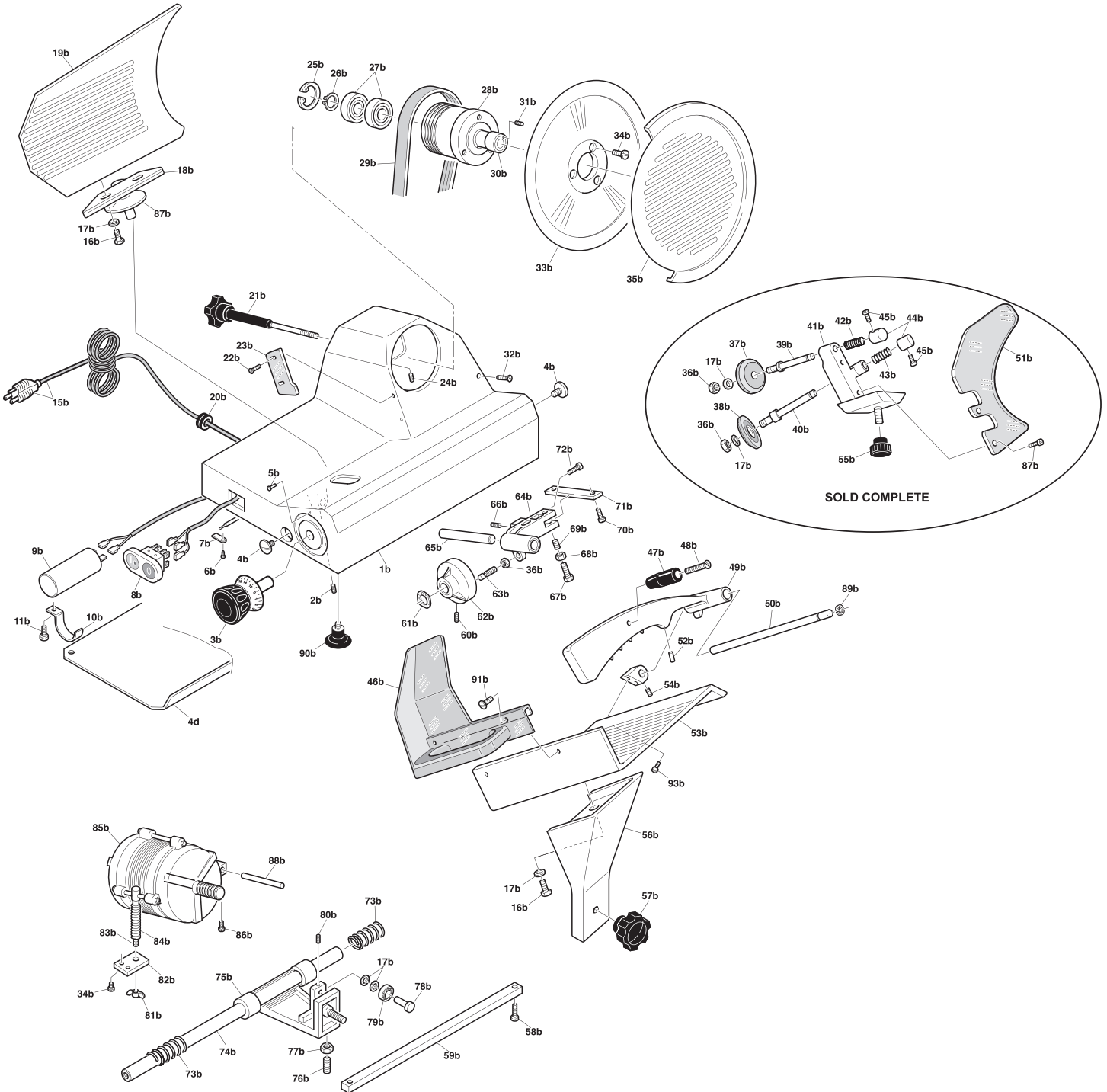
For service call 1-800-465-0234.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
13606	MS-IT-0195	Meat Slicer Belt Driven with Removable Sharpener 8" / 195mm Blade 0.2 HP / 149 W 110V/60/1	195F
13607	MS-IT-0195-S	Meat Slicer Belt Driven with Fixed Sharpener 8" / 195mm Blade 0.2 HP / 149 W 110V/60/1	195S

Parts Breakdown

Model MS-IT-0195 13606



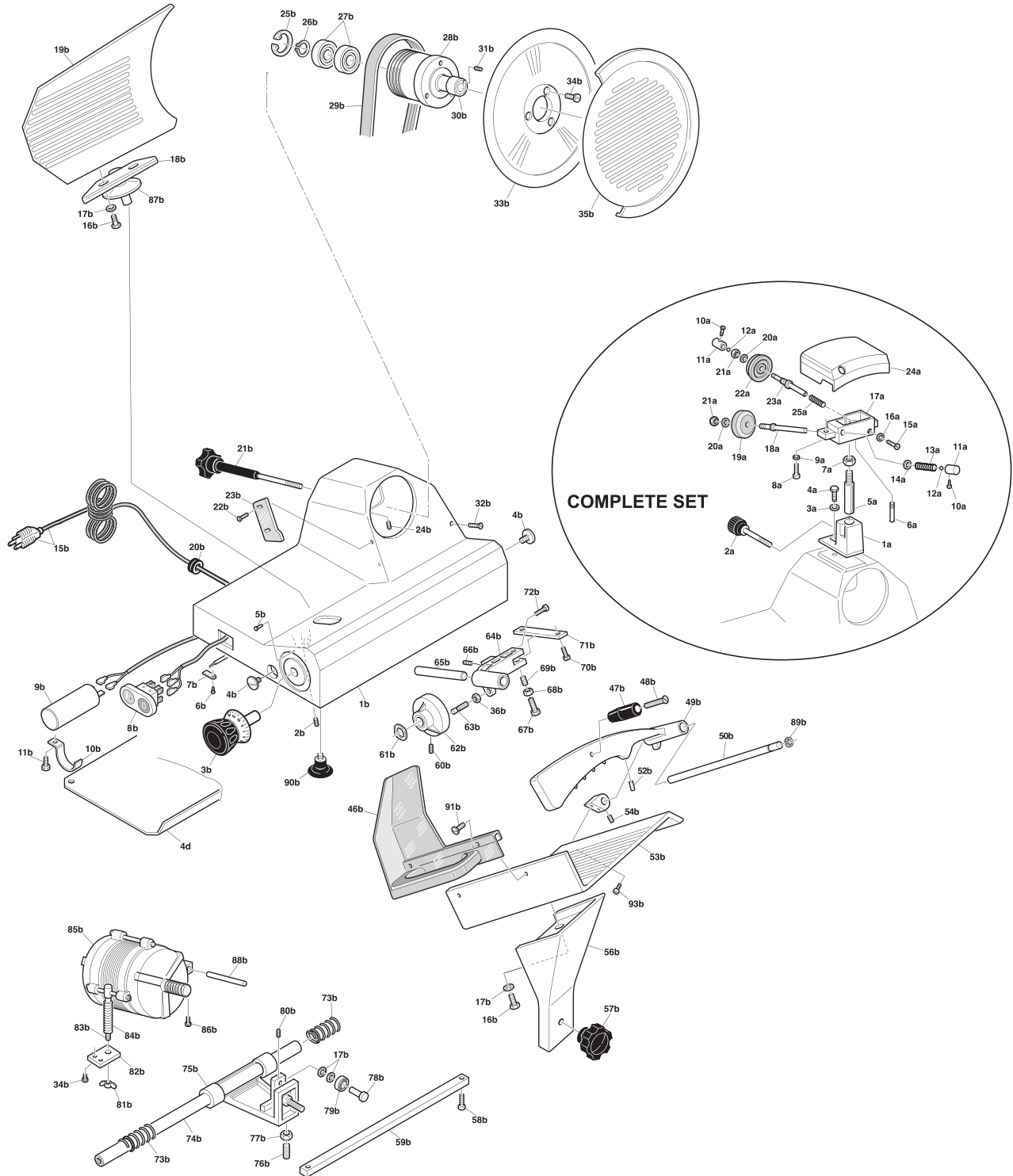
Parts Breakdown

Model MS-IT-0195 13606

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
14849	Casing for 195F	B1	14881	Blade Cover for 195F	B35	14910	Nut for 195F	B68
14850	Screw for 195F	B2	14882	Nut for 195F	B36	14911	Screw Testa CACC for 195F	B69
14875	Index Knob for 195F	B3	14885	Pin for 195F	B39	14912	Screw for 195F	B70
14852	Screw for 195F	B4	14886	Pin for 195F	B40	14913	Plate for 195F	B71
14853	Rivet for 195F	B5	14887	Support for 195F	B41	14914	Screw TC for 195F	B72
14854	Screw for 195F	B6	14888	Spring for 195F	B42	14915	Slide Bar Spring for 195F	B73
14855	Plate for 195F	B7	14889	Spring for 195F	B43	14916	Slide Bar for 195F	B74
14922	On / Off Switch for 195F	B8	14890	Small Push Button for 195F	B44	14917	Carriage for 195F	B75
14856	Capacitor for 195F	B9	14891	Screw for 195F	B45	14918	Carriage Screw for 195F	B76
14857	Clamp for 195F	B10	14976	Wrist Guard Plate for 195F	B46	14919	Carriage Nut for 195F	B77
14858	Screw TC for 195F	B11	14893	Meat Grip Knob for 195F	B47	14920	Pin for 195F	B78
14859	Power Cord for 195F	B15	14894	Screw TPSV for 195F	B48	14921	Bearing for 195F	B79
14860	Screw TE for 195F	B16	14895	Meat Grip for 195F	B49	14923	Screw for 195F	B80
14861	Washer for 195F	B17	14896	Pin for 195F	B50	14924	Wing Nut for 195F	B81
14862	Support for 195F	B18	14897	Spring for 195F	B51	14925	Plate for 195F	B82
14863	Thickness Adj. Plate for 195F	B19	14898	Lock for 195F	B52	14926	Motor Adjustment Bar for 195F	B83
14864	Strain Relief for 195F	B20	14899	Meat Plate for 195F	B53	14927	Spring for Adjustment Bar for 195F	B84
14865	Tie Rod for 195F	B21	14900	Screw for 195F	B54	14928	Motor for 195F	B85
14866	Deflector Screw for 195F	B22	14901	Knob for 195F	B55	14929	Screw for 195F	B86
14867	Slice Deflector for 195F	B23	14902	Meat Plate Support for 195F	B56	14930	Ventosa for 195F	B87
14868	Screw for 195F	B24	14903	Carriage Knob for 195F	B57	14931	Motor Pin for 195F	B88
14869	Circlip for 195F	B25	33877	Screw for Support Bar for 195F	B58	14932	Circlip for 195F	B89
14870	Circlip for 195F	B26	33878	Support Bar for 195F	B59	14933	Foot for 195F	B90
14871	Pulley Bearing for 195F	B27	33879	Screw for 195F	B60	14934	Wrist Guard Screw for 195F	B91
14872	Pulley for 195F	B28	33880	Washer for 195F	B61	14935	Pulley Assembly for 195F	B93
14873	Belt for 195F	B29	33881	Cam for 195F	B62	21252	Bottom Cover for 195F	D4
14876	Shaft for 195F	B30	14905	Cam Screw for 195F	B63	33907	Screw for 195F	D13
14877	Screw for 195F	B31	14906	Slide Support for 195F	B64	33908	Safety Switch Holder for 195F	D14
14878	Screw TC for 195F	B32	14907	Slide Pin for 195F	B65	33909	Pivot Chuck for 195F	D15
13584	Blade for 195F	B33	14908	Screw TC for 195F	B66	33882	Slide Support Complete for 195F	
14880	Screw for 195F	B34	14909	Screw TC for 195F	B67	14936	Complete Sharpening Assy. for 195F	

Parts Breakdown

Model MS-IT-0195-S 13607



Parts Breakdown

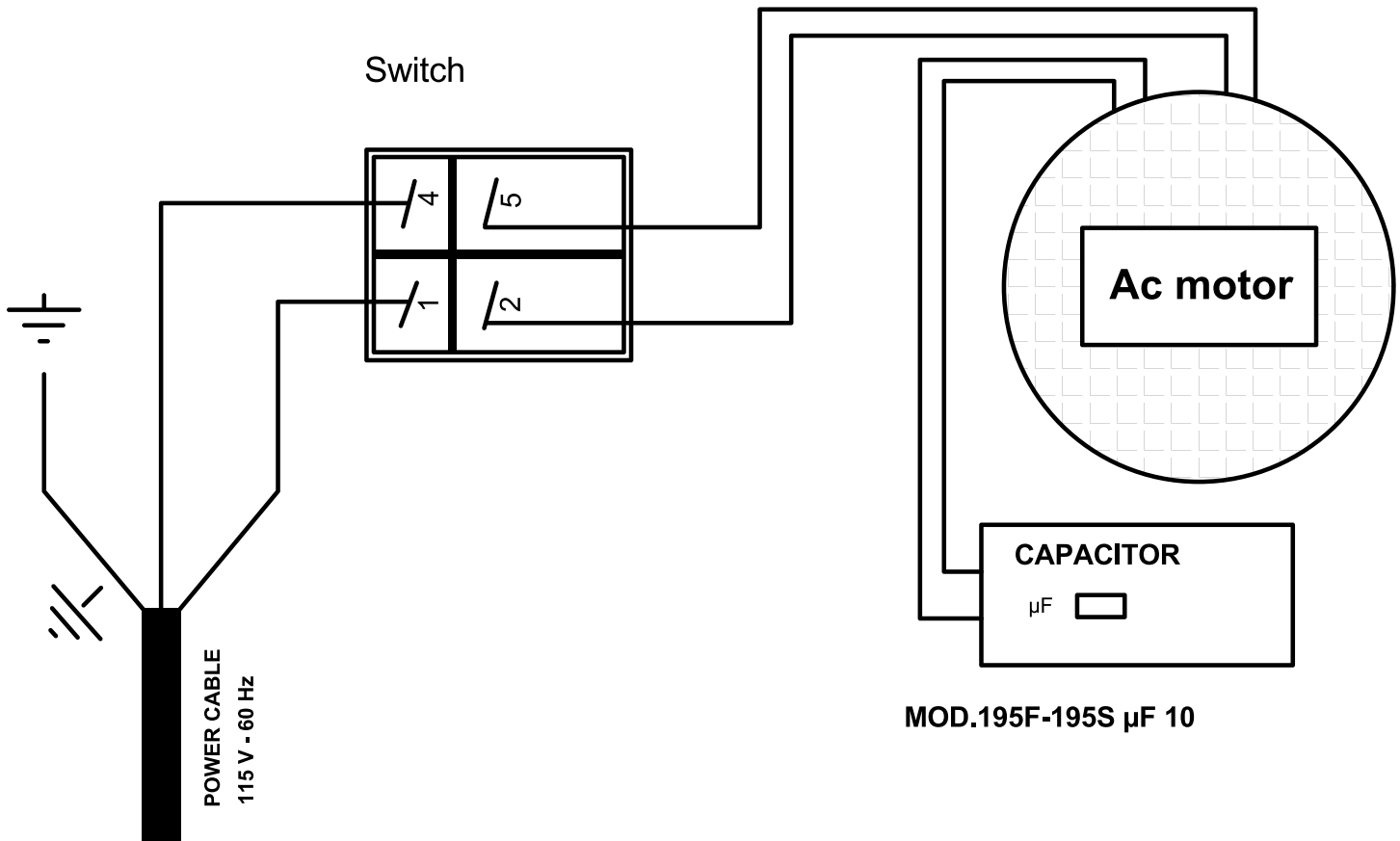
Model MS-IT-0195-S 13607

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
33883	Sharpener Base for 195S	A1	14864	Strain Relief for 195S	B20	33880	Washer for 195S	B61
33884	Washer for 195S	A3	14865	Tie Rod for 195S	B21	33881	Cam for 195S	B62
33885	Screw for 195S	A4	14866	Deflector Screw for 195S	B22	14905	Cam Screw for 195S	B63
33886	Sharpener Shaft for 195S	A5	14867	Slice Deflector for 195S	B23	14906	Slide Support for 195S	B64
33887	Screw for 195S	A6	14868	Screw for 195S	B24	14907	Slide Pin for 195S	B65
33888	Nut for 195S	A7	14869	Circlip for 195S	B25	14908	Screw TC for 195S	B66
33889	Screw for 195S	A8	14870	Circlip for 195S	B26	14909	Screw TC for 195S	B67
33890	Washer for 195S	A9	14871	Pulley Bearing for 195S	B27	14910	Nut for 195S	B68
33891	Screw for 195S	A10	14872	Pulley for 195S	B28	14911	Screw Testa CACC for 195S	B69
33892	Push Knob for Sharpener for 195S	A11	14873	Belt for 195S	B29	14912	Screw for 195S	B70
33893	Ball Bearing for 195S	A12	14876	Shaft for 195S	B30	14913	Plate for 195S	B71
33894	Spring for 195S	A13	14877	Screw for 195S	B31	14914	Screw TC for 195S	B72
33895	Washer for 195S	A14	14878	Screw TC for 195S	B32	14915	Slide Bar Spring for 195S	B73
33896	Screw for 195S	A15	13584	Blade for 195S	B33	14916	Slide Bar for 195S	B74
33897	Washer for 195S	A16	14880	Screw for 195S	B34	14917	Carriage for 195S	B75
33898	Sharpener Housing for 195S	A17	14881	Blade Cover for 195S	B35	14918	Carriage Screw for 195S	B76
33899	Grinding Shaft for 195S	A18	14882	Nut for 195S	B36	14919	Carriage Nut for 195S	B77
33914	Grinding Stone for 195S	A19	14883	Omcan F Stone 40X08X06 for 195S	B37	14920	Pin for 195S	B78
33901	Washer for 195S	A20	14884	Omcan G Stone 40X08X06 for 195S	B38	14921	Bearing for 195S	B79
33902	Nut for 195S	A21	14885	Pin for 195S	B39	14923	Screw for 195S	B80
17212	Finishing Stone for 195S	A22	14886	Pin for 195S	B40	14924	Wing Nut for 195S	B81
33904	Honing Shaft for 195S	A23	14887	Support for 195S	B41	14925	Plate for 195S	B82
33905	Sharpener Cover for 195S	A24	14888	Spring for 195S	B42	14926	Motor Adjustment Bar for 195S	B83
33906	Spring for 195S	A25	14889	Spring for 195S	B43	14927	Spring for Adjustment Bar for 195S	B84
14849	Casing for 195S	B1	14890	Small Push Button for 195S	B44	14928	Motor for 195S	B85
14850	Screw for 195S	B2	14976	Wrist Guard Plate for 195S	B46	14929	Screw for 195S	B86
14875	Index Knob for 195S	B3	14893	Meat Grip Knob for 195S	B47	14930	Ventosa for 195S	B87
14852	Screw for 195S	B4	14894	Screw TPSV for 195S	B48	14931	Motor Pin for 195S	B88
14853	Rivet for 195S	B5	14895	Meat Grip for 195S	B49	14932	Circlip for 195S	B89
14854	Screw for 195S	B6	14896	Pin for 195S	B50	14933	Foot for 195S	B90
14855	Plate for 195S	B7	14897	Spring for 195S	B51	14934	Wrist Guard Screw for 195S	B91
14922	On / Off Switch for 195S	B8	14898	Lock for 195S	B52	14935	Pulley Assembly for 195S	B93
14856	Capacitor for 195S	B9	14899	Meat Plate for 195S	B53	21252	Bottom Cover for 195S	D4
14857	Clamp for 195S	B10	14900	Screw for 195S	B54	33907	Screw for 195S	D13
14858	Screw TC for 195S	B11	14901	Knob for 195S	B55	33908	Safety Switch Holder for 195S	D14
14859	Power Cord for 195S	B15	14902	Meat Plate Support for 195S	B56	33909	Pivot Chuck for 195S	D15
14860	Screw TE for 195S	B16	14903	Carriage Knob for 195S	B57	33882	Slide Support Complete for 195S	
14861	Washer for 195S	B17	33877	Screw for Support Bar for 195S	B58	14937	Complete Sharpening Assy. for 195S	
14862	Support for 195S	B18	33878	Support Bar for 195S	B59			
14863	Thickness Adj. Plate for 195S	B19	33879	Screw for 195S	B60			

Electrical Schematics

Model MS-IT-0195 13606

Model MS-IT-0195-S 13607





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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: _____

Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____

Email Address: _____

Country: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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 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.

