



Gear-Driven Meat Slicer
Model MS-IT-0330-C
Item 38917
Instruction Manual



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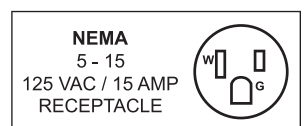


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General Information

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 Compañie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées 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

ELECTRICAL SUPPLY

Check that the voltage corresponds to the label data.

1. Connect the machine to the socket.
2. Check that the blade cover fastener handle is tight screwed.
3. Check that the blade sharpener is lowered and the protective cover is closed.



Safety and Warranty

4. Press the green pushbutton to start the blade rotation (pilot light on).
5. The blade must rotate in the counterclockwise direction.

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 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

Model	MS-IT-0330-C
Blade	13" / 330mm
Power	350W / 0.47 HP
Slicing Capacity	(\circ 9.45") \square 10.6" x 6.7" / (\circ 240mm) \square 269 x 170mm
Cut Thickness	0 - 0.55" / 0 -14mm
Drive	Gear
IP	65
RPM	240
Electrical	120V / 60Hz / 1
Weight	94.8 lbs. / 43 kgs.
Packaging Weight	110 lbs. / 50 kgs.
Packaging Dimensions	32.7" x 28" x 26.7" / 831 x 711 x 678mm
Item Number	38917

Installation

The slicer must be placed on a plane, horizontal, anti-skid and stable surface, fit for carrying its weight. The recommended height of the work top is about 800 mm. Check there are no obstacles for the product holder stroke.

PRELIMINARY CLEANING

Clean off the protective oil from the slicer.

Operation

WARNING

The following products are not sliceable:

- Inedible products.
- Products with bones.
- Frozen products.

Check that the slicer is off and position the slice thickness control on zero.

HOW TO LOAD THE PRODUCT TO CUT

1. Place the product to cut against the product holder and the thickness plate sides.
2. Lay the last slice device on the product to cut, far from the slice thickness plate. The product is fed to the slice thickness plate by gravity, this makes the cut easier.
3. Rotate the slice thickness control onto the cutting thickness you wish.
4. Press the green pushbutton to start the blade.
5. At constant speed feed the product holder to the blade stroke end then return to the operator and repeat the operation.
6. When the work is over, pull the product holder towards the operator, press the red button to turn the blade off and rotate the slice thickness control on zero.

HOW TO LOAD SHORT PRODUCTS (LAST SLICE)

Check that the slicer is off and position the slice thickness control on zero.

WARNING: Do not use your hands to push the products towards the blade.

1. Place the product to be cut against the wall of the product holder and the slice thickness plate.
2. Push the goods against the slice thickness plate using the last slice device.
3. Rotate the slice thickness control onto the cutting thickness you wish.
4. Press the green pushbutton to start the blade.
5. At constant speed feed the product holder to the blade stroke end then return to the operator and repeat the operation.
6. When the work is over, pull the product holder towards the operator, press the red button to turn the blade

off and rotate the slice thickness control on zero.

Maintenance

BLADE SHARPENING

Whenever the cut is not satisfactory, sharp the blade. The time interval between a sharpening and the following depends on the intensity of use of the slicer and on the kind of food you cut. Replace the blade when the diameter becomes 10 mm less than the nominal diameter. For the replacement, ask the assistant service closest to you.

WARNING

The replacement of the blade is dangerous operation. Should the sharpening quality be not satisfactory, replace the stones. Contact a customer servicing.

1. Clean the blade removing any greasy residue.
2. Make sure that the machine is off.
3. Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.
4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Put the sharpener device.
7. Push the green button to start the machine.
8. Sharpening: Press the sharpening wheel for about 10-15 seconds. Then press simultaneously also the grinding stone for two seconds. Contemporaneously loosen the two grind stones. The sharpening and honing take place then simultaneously.
WARNING: for a suitable effect please execute sharpening for 10-15" approx.
9. Press the red stop pushbutton.
10. Lift and rotate 180 degrees the sharpener and reallocate it into its initial position. Loosen the handle rotating it clockwise to block the sharpener. Lower the sharpener cover.

SHARPENER DEVICE REMOVAL

To facilitate the cleaning of the sharpening grinder, remove the sharpener device pulling it upwards.

WARNING: Do not immerse in water or detergent the sharpening device.

CLEANING OF THE GRINDING WHEELS

To obtain an excellent sharpening the grinding wheel must always be clean. Remove dirt and grease with alcohol and the supplied special brush.

Maintenance

MAINTENANCE

Disconnect the plug from the power point and take the slice thickness control on zero. We advise to wear protective gloves during all the cleaning and maintenance operations.

ELECTRIC CABLE CHECK

Periodically check the electric cable wear.

SPARE PARTS

In case of parts replacement, ask only original spare parts.

CLEANING

If you do not use the machine for long time, always carry out a deep cleaning of the machine before using it. For the cleaning of all the open parts use a dampen cloth.

WARNING: Do not use water jet.

COMPONENTS REMOVAL

DANGER: During the cleaning operations be careful: danger of accident.

PRODUCT HOLDER

1. Position on zero the slice thickness control.
2. Loosen up completely the product holder clamping handle rotating it counterclockwise.
3. Pull the product holder towards the operator to block it. The metallic click means that the product holder is clamped.
4. Lift the pusher from the guide bar.
5. Lift the product holder slipping it off from its support.
6. Clean the product holder.

IMPORTANT: The slice thickness control is clamped on zero.

SLICE DEFLECTOR

1. Loosen the fixing screws and remove the slice deflector.

BLADE COVER

1. Loosen the blade cover fastener handle rotating it counterclockwise.
2. Push the handle in the direction of the blade.
3. Lift the blade cover.

ATTENTION: Once removed the blade cover, an interlocking device stops the rotation of the blade.

BLADE CLEANING

DANGER: During the cleaning of the blade, be careful of any accidental contact with the blade.

1. Mop up the front side of the blade with a dampen cloth and move slowly from the centre to the edge of the blade, as shown by the arrow in the picture.
2. Clean in the same way the back side of the blade.
3. Dry with a cloth both sides of the blade.
4. After cleaning, fix the blade cover.
5. Insert the fastener and screw to block the blade cover.

Clean all the pieces in warm water and washing-up liquid. Rinse them with hot water and dry them. Assemble the machine following in reverse the procedure described above.

GUIDES LUBRICATION

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use oil SHELL ONDINA 15 or ESSO MARCOL 82.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER:

1. Drop some oil on the bar.
2. Let the last slice device slide on the guide bar.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER CARRIAGE:

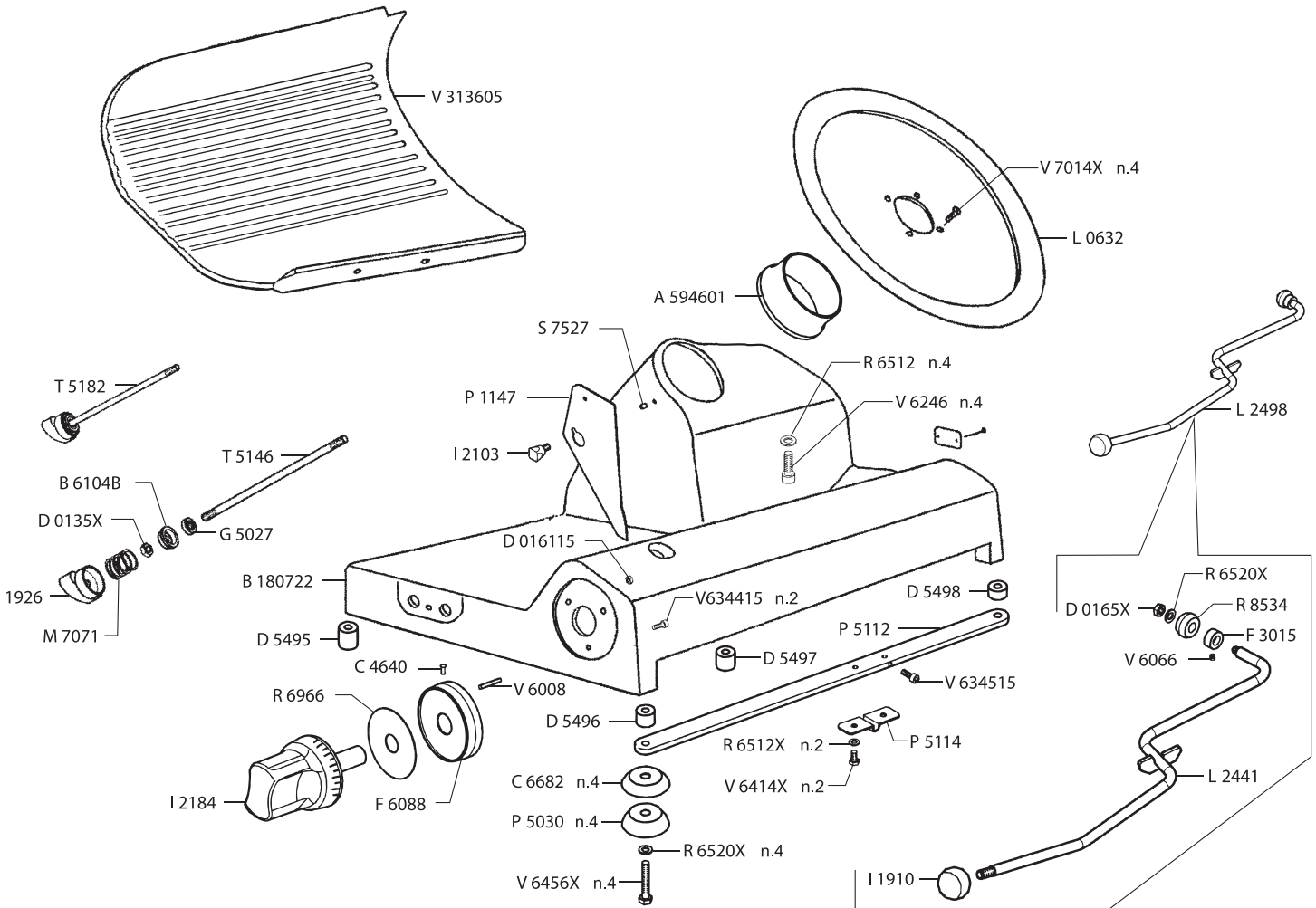
1. Push the product holder towards stroke end.
2. Lift the slicer.
3. Drop some oil on the bar.
4. Place the slicer on the work top, push the product holder to and from.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
38917	MS-IT-0330-C	Meat Slicer Gear Driven 13" / 330mm Blade 0.5 HP / 350W 120V/60/1 NSF ETL CSST	C 33F/N

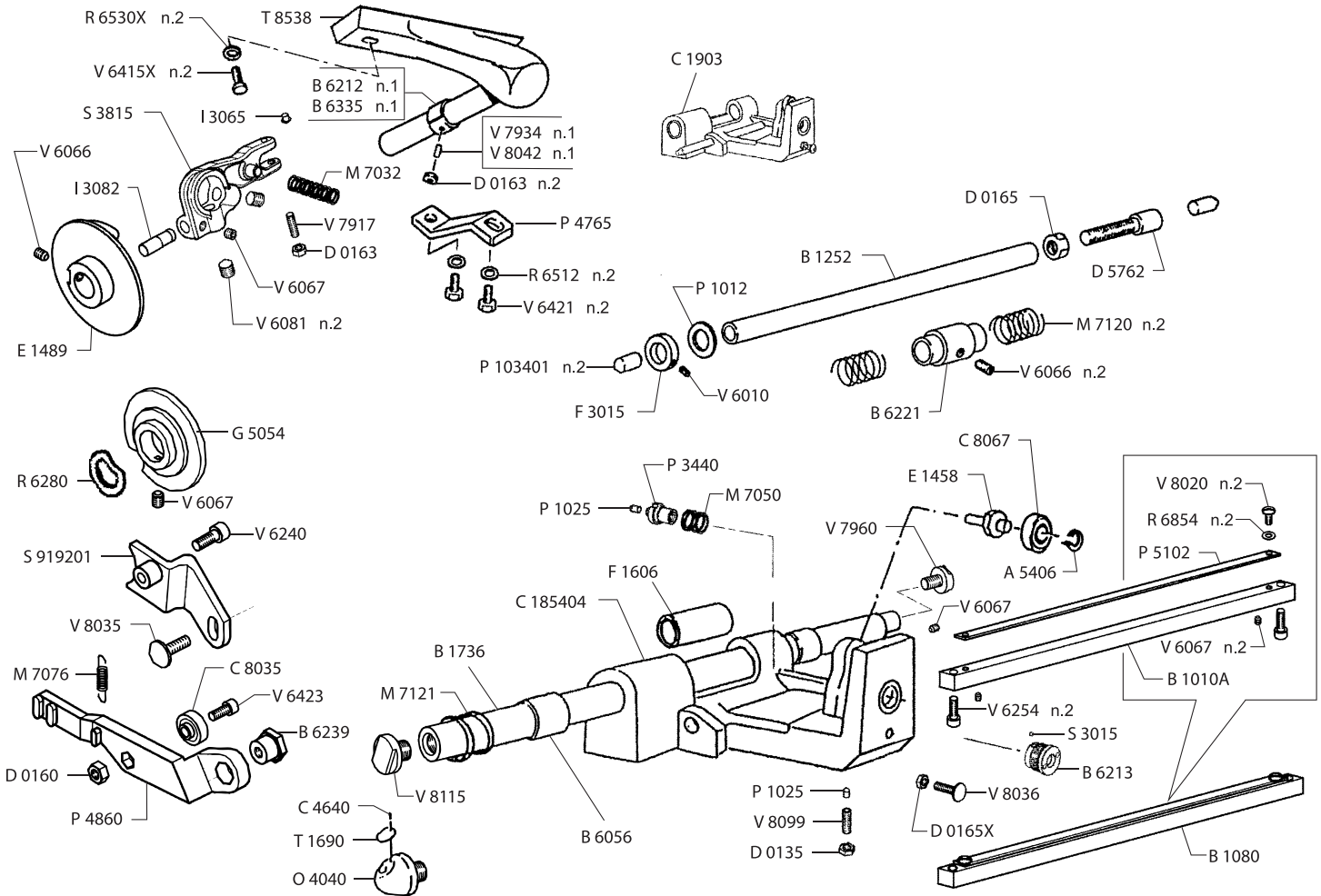
Parts Breakdown

Model MS-IT-0330-C 38917



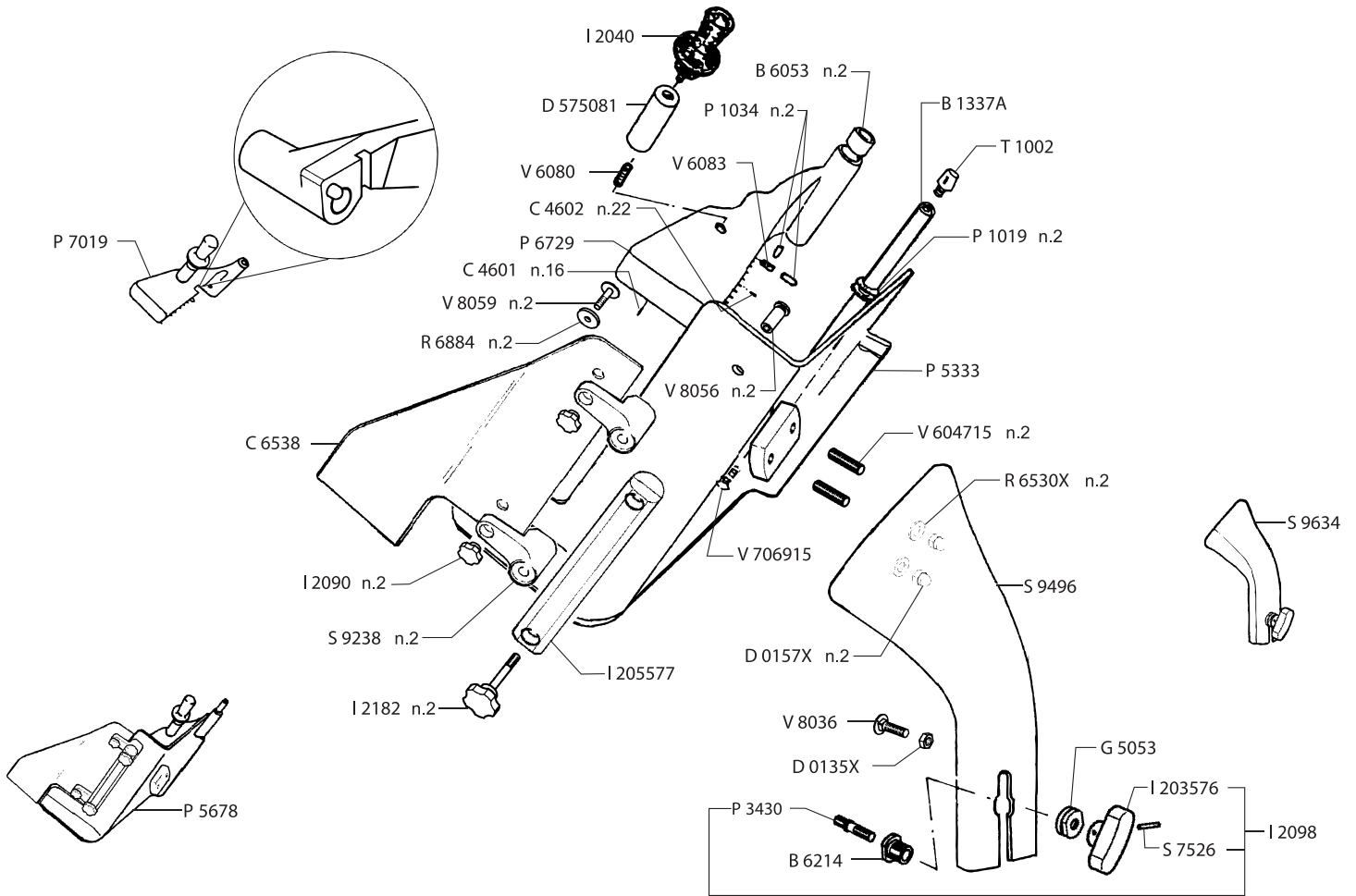
Parts Breakdown

Model MS-IT-0330-C 38917



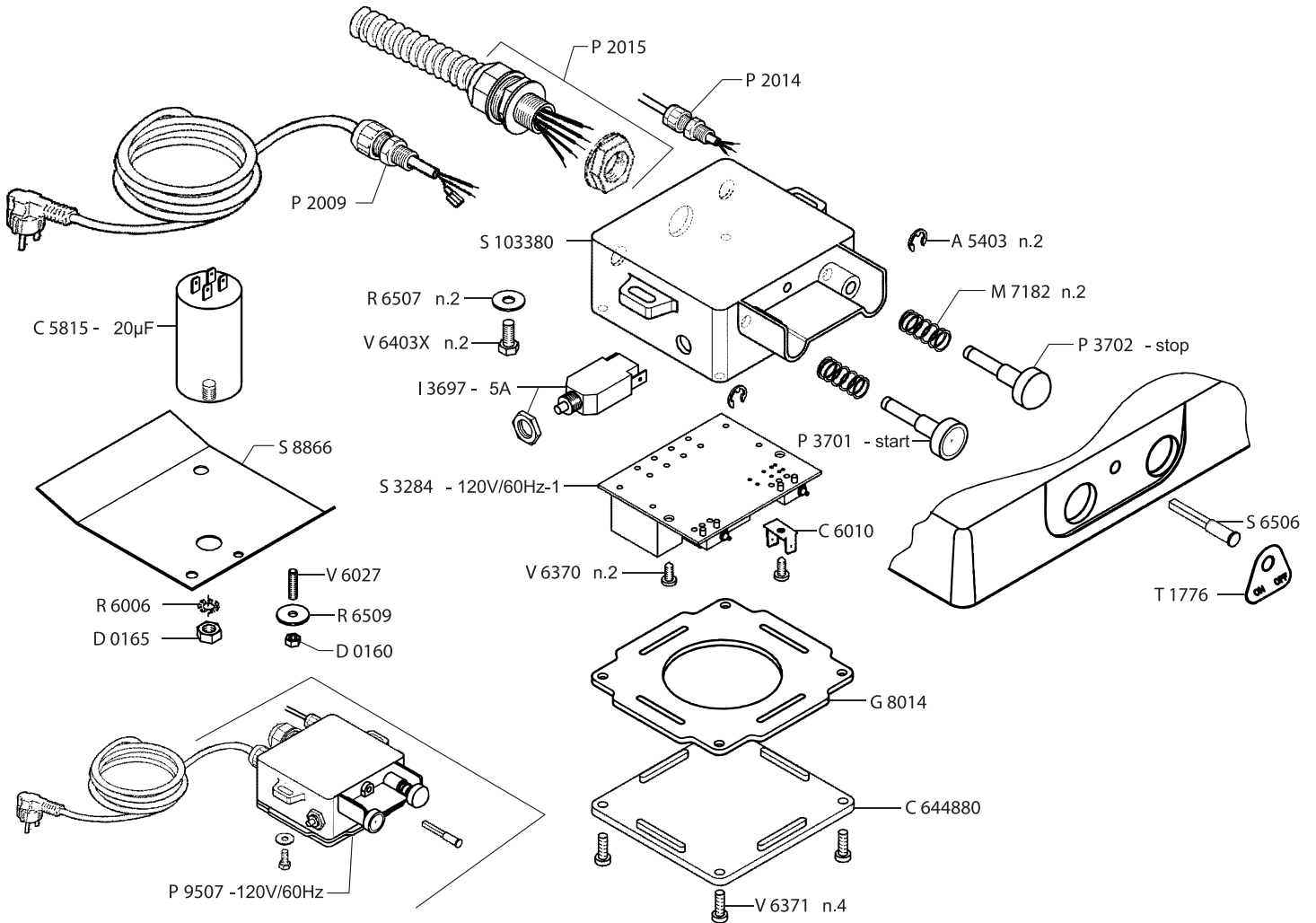
Parts Breakdown

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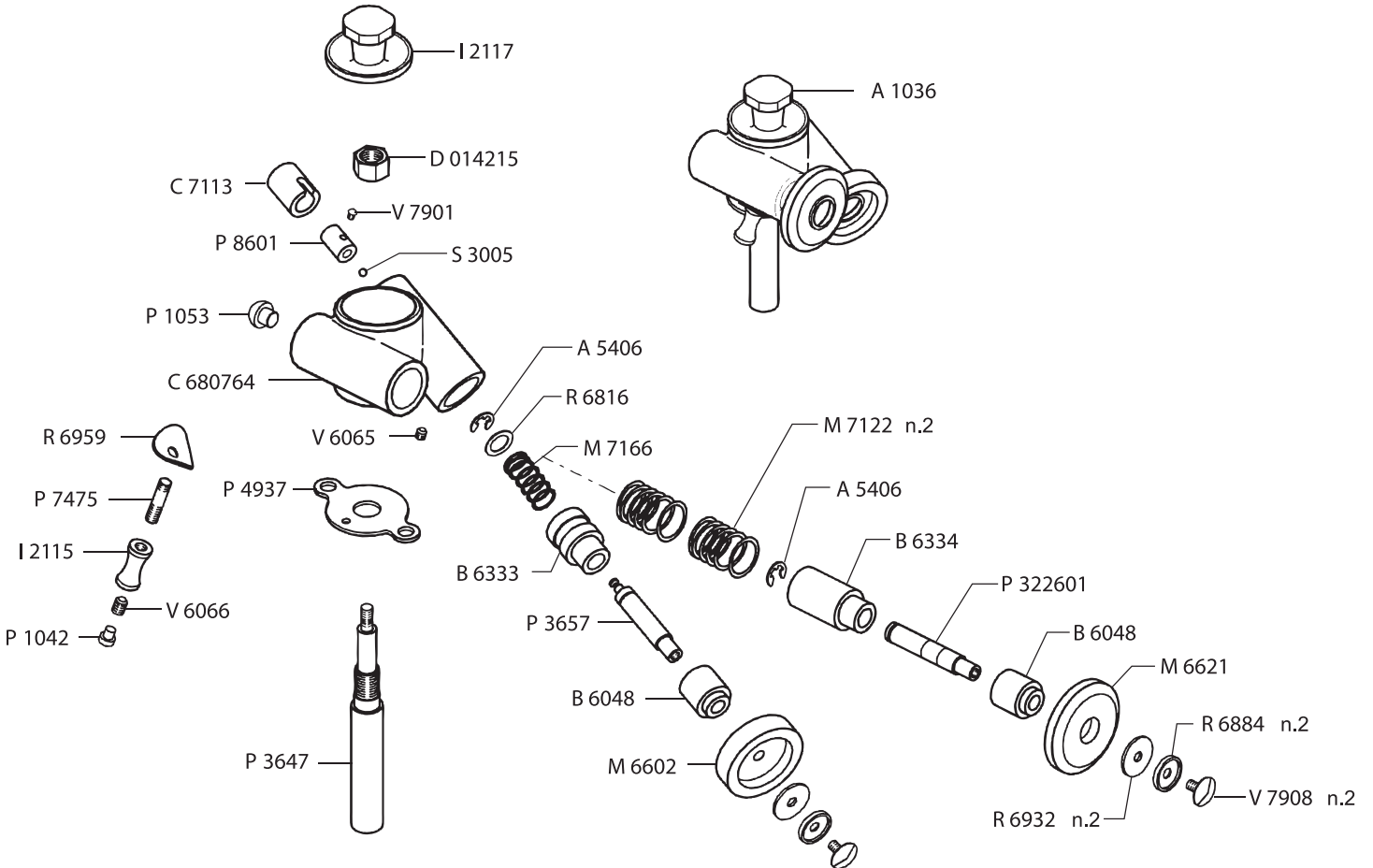
Parts Breakdown

Model MS-IT-0330-C 38917



Parts Breakdown

Model MS-IT-0330-C 38917



Parts Breakdown

Model MS-IT-0330-C 38917

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36535	Assembly Sharpener for C 33F/N	A1036	36576	Bushing DU 28x32x25 for C 33F/N	B6335	36647	Nut U5588 M8 for C 33F/N	D0165
17279	Ring EL.Benzing 5 for C 33F/N	A5403	78677	Bushing Fastener Guard Knife C for C 33F/N	B6398	36648	Nut U5588 M8 for C 33F/N	D0165X
16902	Ring EL.Benzing 8 for C 33F/N	A5406	36584	All Sharpener Cover for C 33F/N	C1637	36653	Spacer for C 33F/N	D5413
17281	Ring EL.Seeger Ext.25 for C 33F/N	A5453	36593	Assembled Carriage for C 33F/N	C1903	36654	Spacer for Register M10 p.1x33 for C 33F/N	D5457
77585	Ring EL.Seeger Est.25 Ser.Heavy for C 33F/N	A5454	65610	Cord 0.5 lg.750 Cover Blade Microswitch for C 33F/N	C3351	65614	Spacer Fixing Sharpener Cover for C 33F/N	D5472
77586	Ring EL.Seeger Int.52 for C 33F/N	A5485	17316	Pin 8.5mm for C 33F/N	C4601	65615	Foot Spacer Ø8x22x25 Front Left for C 33F/N	D5495
19612	Ring 33 for C 33F/N	A5495	17317	Pin .11 for C 33F/N	C4602	65616	Foot Spacer Ø8x22x17 Front Right for C 33F/N	D5496
17283	Oil Seal 25x52x10 for C 33F/N	A5809	36601	Rivet 1.9x5 for C 33F/N	C4640	65617	Foot Spacer Ø8x22x20 Back Left for C 33F/N	D5497
17285	Oil Seal 60x75x8 for C 33F/N	A5815	36607	Blade Cover Bolt Keeper 14x14 for C 33F/N	C5007	65618	Foot Spacer Ø8x22x20 Back Right for C 33F/N	D5498
19493	Oil Seal 25x47x07 for C 33F/N	A5816	65148	Condenser 20 MF 250 VAC-UL for C 33F/N	C5815	36659	Hand Grip-Knob Spacer for C 33F/N	D575081
17288	O-Ring 3081 20.24x2.62 for C 33F/N	A5854	74403	Connector Faston 2Poles Male for C 33F/N	C6010	36661	Carriage Shock Absorber Spacer for C 33F/N	D5762
65609	Sealing Ring Shaft for C 33F/N	A594601	65611	Cover for Box S1033 Latamid for C 33F/N	C644880	60786	Locknut Spacer for C 33F/N	D5770
36544	Carriage Rod for C 33F/N	B1010A	78266	Motor for C 33F/N	C6463	17345	Cam Bearing for C 33F/N	E1458
60431	Complete Carriage Rail Assembly for C 33F/N	B1080	36615	Back Motor Cover for C 33F/N	C6466	79267	Cam Eccentric Stroke mm.16 for C 33F/N	E1489
36549	Shock Absorber Rod 12x185 for C 33F/N	B1252	36616	Transparent Cover for Carr. Plate for C 33F/N	C6538	36680	Carriage Felt for C 33F/N	F1606
19501	Meat Grip Rod A310 & C for C 33F/N	B1337A	36617	Motor Fan Cover for C 33F/N	C6573	36682	Unhook Friction Clasp 12x22x8 for C 33F/N	F3015
65883	Sliding Bar for C 33F/N	B1736	36623	Foot Cover for C 33F/N	C6682	77591	Support Blade Flange for C 33F/N	F6039
17298	Bushing Fastener C for C 33F/N	B6006	65612	Sharpener Body for C 33F/N	C680764	65619	Flange x Index Knob I2131 for C 33F/N	F6088
19618	Bushing 8x10x8 for C 33F/N	B6009	36628	Switch Cover 16x20 for C 33F/N	C7113	17351	Locknut for C 33F/N	G5018
16904	Bushing Sharpener for C 33F/N	B6048	17334	Bearing 2Z-6205 25x52x15 for C 33F/N	C8011	36689	Stainless Steel Locknut M8 for C 33F/N	G5027
16905	Bushing DU 16x18x15 for C 33F/N	B6053	16925	Bearing 2RS-6204 20x47x14 for C 33F/N	C8024	36691	Ring for Bushing for C 33F/N	G5053
17304	Bushing for C 33F/N	B6056	36630	Bearing 5x16x6.5 for C 33F/N	C8035	36692	Ring for Cam for C 33F/N	G5054
19630	Bushing Fastener HBC for C 33F/N	B6104B	36631	Bearing 2RS-6205 25x52x15 for C 33F/N	C8056	36695	Ring Support Cap for C 33F/N	G5055
78265	Bushing, Funnel for C 33F/N	B6110	16926	Bearing 2RS-6000 (10x26x8) for C 33F/N	C8067	36697	Logging Lock Nut for C 33F/N	G5064
18648	Bushing for C 33F/N	B6212	78293	Nut U5589 M8 for C 33F/N	D0135	36698	Index Ring M10 p.1 h.17 for C 33F/N	G5084
36563	Carriage Bushing for C 33F/N	B6213	36637	Nut U5589 M8 Stainless Steel for C 33F/N	D0135X	36700	Seal for C 33F/N	G8014
36564	Bushing for Carriage Support lg.23mm for C 33F/N	B6214	77505	Stainless Steel Nut U5588 M12 for C 33F/N	D014215	17354	Handle T210 for C 33F/N	I1910
36566	Bushing to hold Carriage Springs for C 33F/N	B6221	77555	Domed Nut DIN 917 M8 Stainless Steel for C 33F/N	D014515	17356	Fastener Handle for C 33F/N	I1926
36569	Fixing Lever Bushing for C 33F/N	B6239	19643	Nut M10 for C 33F/N	D0157X	18220	Handle Carriage for C 33F/N	I203576
36570	Bushing DU 16x18x20 for C 33F/N	B6246	36643	Nut U5588 M5 for C 33F/N	D0160	17363	End Grip Handle for C 33F/N	I2040
36574	Bushing for C 33F/N	B6333	65613	Stainless Steel Nut U5588 M4 for C 33F/N	D016115	65620	Handle 28x170 Carriage Tray NSF for C 33F/N	I205577
36575	Bushing for C 33F/N	B6334	19644	Nut M6 for C 33F/N	D0163	63463	Transparent Cover Knob Screw for C 33F/N	I2090

Parts Breakdown

Model MS-IT-0330-C 38917

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36717	Knob Assembly for C 33F/N	I2098	16955	Shock Absorber for C 33F/N	P1059	65640	Oil Receiver for C 33F/N	R1027
36719	Cover Handle for C 33F/N	I2102	17395	Shock Absorber for C 33F/N	P1081	19657	Washer 4 for C 33F/N	R6003
23632	Screw for C 33F/N	I2103	36763	Slice Deflector for C 33F/N	P1147	19659	Washer 8 for C 33F/N	R6006
65621	Knob Ø12x25 M6 for C 33F/N	I2115	36767	Knife Guard with Cover Handle for C 33F/N	P155021	36877	Washer 8.2x16x0.9 for C 33F/N	R6207
65622	Sharpener Body Knob for C 33F/N	I2117	36773	Ring Guard for C 33F/N	P1666	78258	Washer 30.5x46.5x0.6 for C 33F/N	R6251
65623	Impugnatura Ass.Piatto serie NSF for C 33F/N	I2182	77617	Strain Relief for C 33F/N	P2009	19666	Washer for C 33F/N	R6280
65624	Impugn.Graduata Ass. for C 33F/N	I2184	74413	Cable Sheath Cavoflex CM 60 for C 33F/N	P2011	36881	Washer U6593 5 (5.5x15x1.2) for C 33F/N	R6507
16936	Bronze Gear 328 DP56.44 Z29 M1.75 for C 33F/N	I2403	36778	Wire-Press for C 33F/N	P2014	20422	Washer for C 33F/N	R6509
65655	Gear PK z.29 for C 33F/N	I2413	36779	Core-Hitch + Nut for C 33F/N	P2015	17457	Washer U6592 6 Stainless Steel for C 33F/N	R6512X
62350	Bushing Glide Dia 8x8 for C 33F/N	I3065	17419	Pin Truing for C 33F/N	P322601	36884	Washer U6592 8 Stainless Steel for C 33F/N	R6520X
62351	Bushing Glide Pin Dia 8x38 for C 33F/N	I3082	36793	Pin.Handle for C 33F/N	P3430	36885	Washer U6592 10 Stainless Steel for C 33F/N	R6530X
72282	Overload Protector for C 33F/N	I3697	36794	Carr. Plate Lock Pivot for C 33F/N	P3440	17458	Contact Washer for C 33F/N	R6806
65625	Blade mm.330/57/4 Øint.286 for C 33F/N	L0632	65628	Pivot Sharpener for C 33F/N	P3647	36889	Washer 10.5x16x1 for C 33F/N	R6816
65626	Assy Lift Lever for C 33F/N	L2498	79272	Knife Shaft for C 33F/N	P3648	17460	Washer 34.2x46x0.5 for C 33F/N	R6846
14787	Grinding Stone C for C 33F/N	M6602	36805	Pivot for Grinding Stone (A1036) for C 33F/N	P3657	77595	Washer 44.5x51.5x0.2 for C 33F/N	R6848
36739	Honing-Finishing Stone for C 33F/N	M6621	77594	Assembly Driving Pivot for C 33F/N	P3697	77540	Washer 6,2x14x0,6 for C 33F/N	R6854
19776	Spring 14x1.5x60 for C 33F/N	M7032	65629	Concave Start Button Pin for C 33F/N	P3701	19675	Washer C for C 33F/N	R6863
19782	Spring 19.5x1.5x16.7 for C 33F/N	M7050	65630	Convex Stop Button Pin for C 33F/N	P3702	36892	Washer 17x30x4 for C 33F/N	R6874
19250	Spring 24.8x1.8x15 for C 33F/N	M7071	36830	Flat Bar C for C 33F/N	P4765	16972	Washer 5.5x19x2.5 for C 33F/N	R6884
36746	Spring 7x0.8x23 Cam for C 33F/N	M7076	36834	Index Casting C-H for C 33F/N	P4860	36893	Stainless Steel Special Washer 8.5x24x2 for C 33F/N	R6897X
19248	Spring 15.6x20x2.2 for C 33F/N	M7120	65631	Piattina Fermo Corpo Affilatoio for C 33F/N	P4937	36897	Special Washer 5.5x22x1.5 for C 33F/N	R6932
36749	Carriage Bar Spring 25-28-1.5 for C 33F/N	M7121	17438	Foot for C 33F/N	P5030	65641	SPECIAL WASHER x SHARPENER 6x25x1	R6959
36750	18.5x20.9x1.2 Bar Carriage Spring for C 33F/N	M7122	65632	Sliding Bearing Flat for C 33F/N	P5102	61390	Thickness Dial Plate for C 33F/N	R6966
36751	Spring for C 33F/N	M7166	65633	Piattina Supp.Cerniera C for C 33F/N	P5112	78261	Rotor Stator H.50 for C 33F/N	R8021
65627	Button Spring for C 33F/N	M7182	65634	Piattina for Cerniera for C 33F/N	P5114	65642	P.C.B. Protection Box for C 33F/N	S103380
20263	Motor 120V/60Hz-1 for C 33F/N	M8246	65635	Carriage Product Tray for C 33F/N	P5333	19680	Ball 3 17 for C 33F/N	S3005
65205	Oiler Bar Cart H / L-C-M-GF for C 33F/N	O4040	65636	Assy Carriage Tray for C 33F/N	P5678	17465	Ball 4.76 for C 33F/N	S3015
36759	Rubber Shock Absorber 12x19x2 for C 33F/N	P1012	78235	End Grip for C 33F/N	P6729	36906	Circuit Board 120V/60 OPT.148 for C 33F/N	S3284
17390	Rubber Shock Abs. 16x22x2.5 for C 33F/N	P1019	36850	Assembly End-Grip for C 33F/N	P7019	36908	Track C-CD for C 33F/N	S3815
36760	Pin Tray Shock-Absorber for C 33F/N	P1025	65637	Special Screw M6x25 x Knob for C 33F/N	P7475	36910	LED KL74D250 for C 33F/N	S6506
17392	PL.Shock Absorb.8.5x20 for C 33F/N	P1034	65638	Special Screw Captive M8x44 for C 33F/N	P7478	36915	Pin Stainless Steel D.6x28 for C 33F/N	S7516
36761	Shock Absorber for C 33F/N	P103401	36857	Upper Blade Protection for C 33F/N	P7969	36920	Pin 4x25 for C 33F/N	S7526
19797	Nylon Shock 8.5x8 for C 33F/N	P1042	17448	Sharpener Pusher for C 33F/N	P8601	36921	Stainless Steel 4x7 Pin M.C for C 33F/N	S7527
36762	Rubber Plug for C 33F/N	P1053	65639	Assy On/Off Switch + PCB for C 33F/N	P9507	36931	Pin 8x50 for C 33F/N	S7669

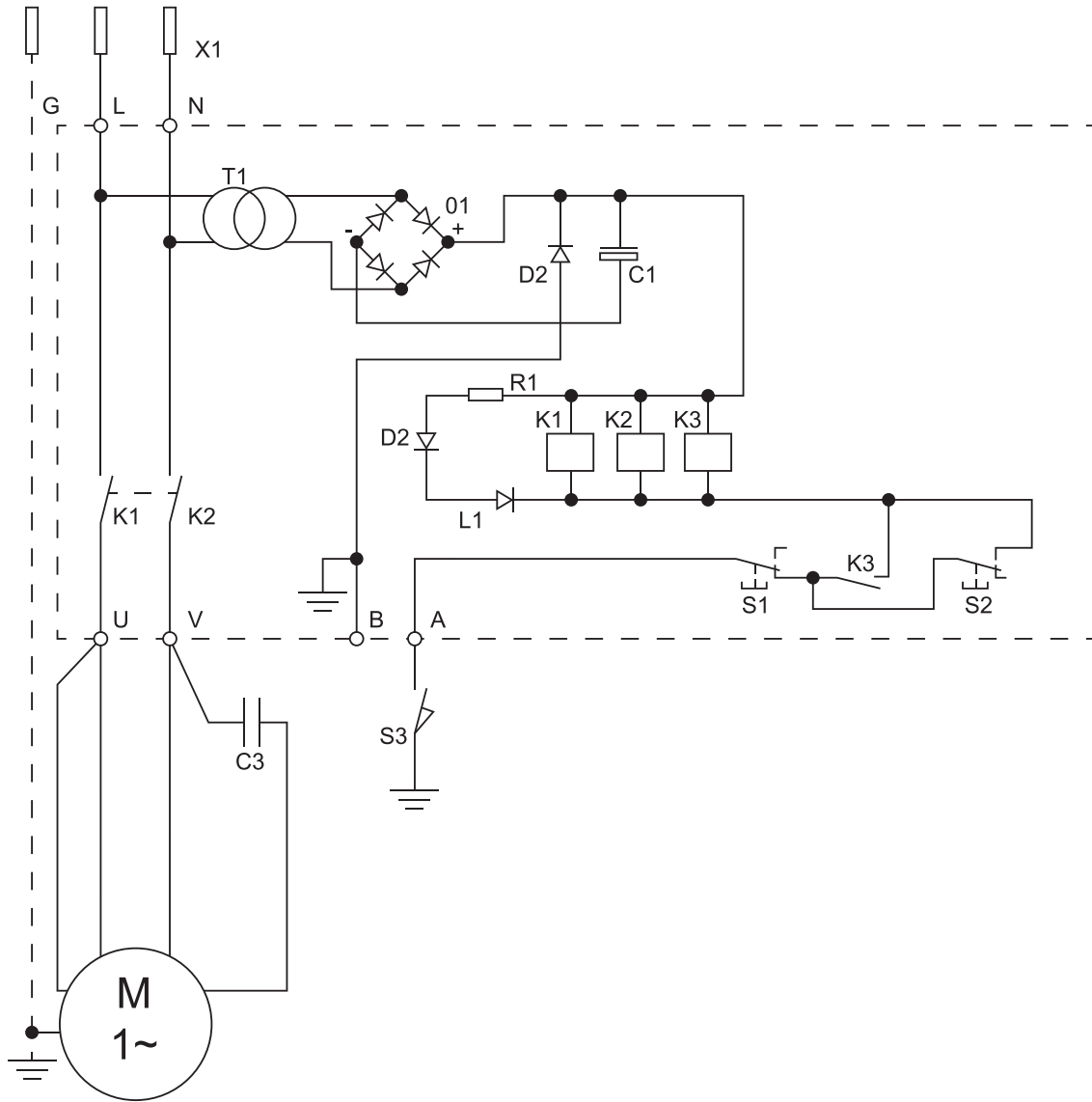
Parts Breakdown

Model MS-IT-0330-C 38917

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
19870	Stator 120/60 for C 33F/N	S8562	37018	Screw STTC U6113 M6x6 for C 33F/N	V6010	65653	Stainless Steel Screw TE U5739 M6x12 for C 33F/N	V6414X
65643	Capacitor Holder for C 33F/N	S8866	37019	Screw M5x20 U5923 for C 33F/N	V6027	37064	Screw TE U5739 M10x35 for C 33F/N	V6415X
78236	Bracket Washer C for C 33F/N	S8951A	65651	Vite STEI U5923 M8x40 INOX for C 33F/N	V6040	37066	Screw TE U5737 M6x15 for C 33F/N	V6421
65644	Bracket Support for C 33F/N	S919201	60426	Stainless Steel Screw STEI U5923 M8x60 for C 33F/N	V6041	37067	Screw TE U5739 M5x20 for C 33F/N	V6423
36974	Carriage Plexi Support for C 33F/N	S9238	65652	Vite STEI U5923 M10x40 INOX for C 33F/N	V604715	17497	Screw TSP U6109 M5x15 Stainless Steel for C 33F/N	V7014X
36976	Support for C 33F/N	S9402	37023	Screw STEI U5929 M5x5 for C 33F/N	V6065	17498	Screw TSP EI U5933 M4x10 for C 33F/N	V7043
36977	Sharpener Support for C 33F/N	S9448	19691	Grub Screw M6x6 for C 33F/N	V6066	65654	Stainless Steel Screw U6110 M10x30 for C 33F/N	V706915
36978	Support Bracket for C 33F/N	S9451	19692	Screw M6x8 for C 33F/N	V6067	37088	Screw TSP AUT.U6952 4.2x16 INOX for C 33F/N	V708015
65645	Holder Blade Guard for C 33F/N	S9452	37025	Screw STEI U5929 M6x8 for C 33F/N	V6067X	17502	Screw M3x5.5 for C 33F/N	V7901
65646	Bracket Tray for C 33F/N	S9496	19695	Screw M10x30 for C 33F/N	V6080	17503	Screw M5x13 for C 33F/N	V7908
65647	Assy Carriage Tray Holder for C 33F/N	S9634	37030	Screw M12x16 U5927 for C 33F/N	V6081	19717	Screw M6x50 for C 33F/N	V7917
19878	Rubber Cap for C 33F/N	T1002	37031	Screw STEI U5929 M8x16 for C 33F/N	V6083	19720	Screw M6 for C 33F/N	V7934
19883	Label Oil for C 33F/N	T1690	19697	Screw M5x16 for C 33F/N	V6211	19917	Screw BS for C 33F/N	V7960
65648	Slices Counter Label OPT3 for C 33F/N	T1776	19699	Screw M4x25 for C 33F/N	V6231	16987	Special Screw M6x15 for C 33F/N	V8020
65649	Blade Cover Fastener M8x312 for C 33F/N	T5146	19700	Screw M6x16 for C 33F/N	V6240	37102	Screw M6x20 for C 33F/N	V8035
44014	Knife Cover Tie Rod (Release Knob) for C 33F/N	T5182	19702	Screw M6x25 for C 33F/N	V6246	19920	Screw M8x30 for C 33F/N	V8036
36997	Knife Shaft Assembly for C 33F/N	T8092	37039	Screw TCEI U5931 M6x25 INOX for C 33F/N	V6246X	37104	Threaded Stud for C 33F/N	V8042
36999	Riding Pin (Diam.28) for C 33F/N	T8538	37042	Screw TCEI U5931 M8x25 for C 33F/N	V6254	37108	Special Fixed End Screw M6x17 for C 33F/N	V8056
79283	Shaft Pin for C 33F/N	T9742	77630	Stainless Steel Screw TCEI U5931 M4x12 for C 33F/N	V634415	19726	Screw M5x21 for C 33F/N	V8059
65650	Aluminum Gauge-Plate for C 33F/N	V313605	37056	Stainless Steel Screw M6x12 U5931 for C 33F/N	V634515	37113	Screw for Carr. Index M8x25 for C 33F/N	V8099
37013	Motor Fan MEC80 148x16 for C 33F/N	V4014	37058	Stainless Steel Screw M4x8 for C 33F/N	V6370	65884	Sliding Bar Screw M14 p.1x13 ch17 for C 33F/N	V8115
37014	STEI Screw 6x20 for C 33F/N	V6001	37059	Stainless Steel Screw M4x14 for C 33F/N	V6371	37114	Stainless Steel Screw M6x25 for C 33F/N	V8130
37016	Screw STTC U6113 M4x25 for C 33F/N	V6008	37060	Stainless Steel Screw TE U5737 M5x12 for C 33F/N	V6403X			

Electrical Schematics

Model MS-IT-0330-C 38917





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.

