



Gear-Driven Meat Slicer
Model MS-IT-0330-F
Item 31438
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

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

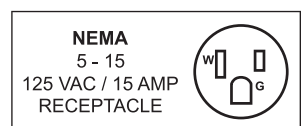


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General Information

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-F
Blade	13" / 330mm
Power	350 Watts / 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	31438

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:

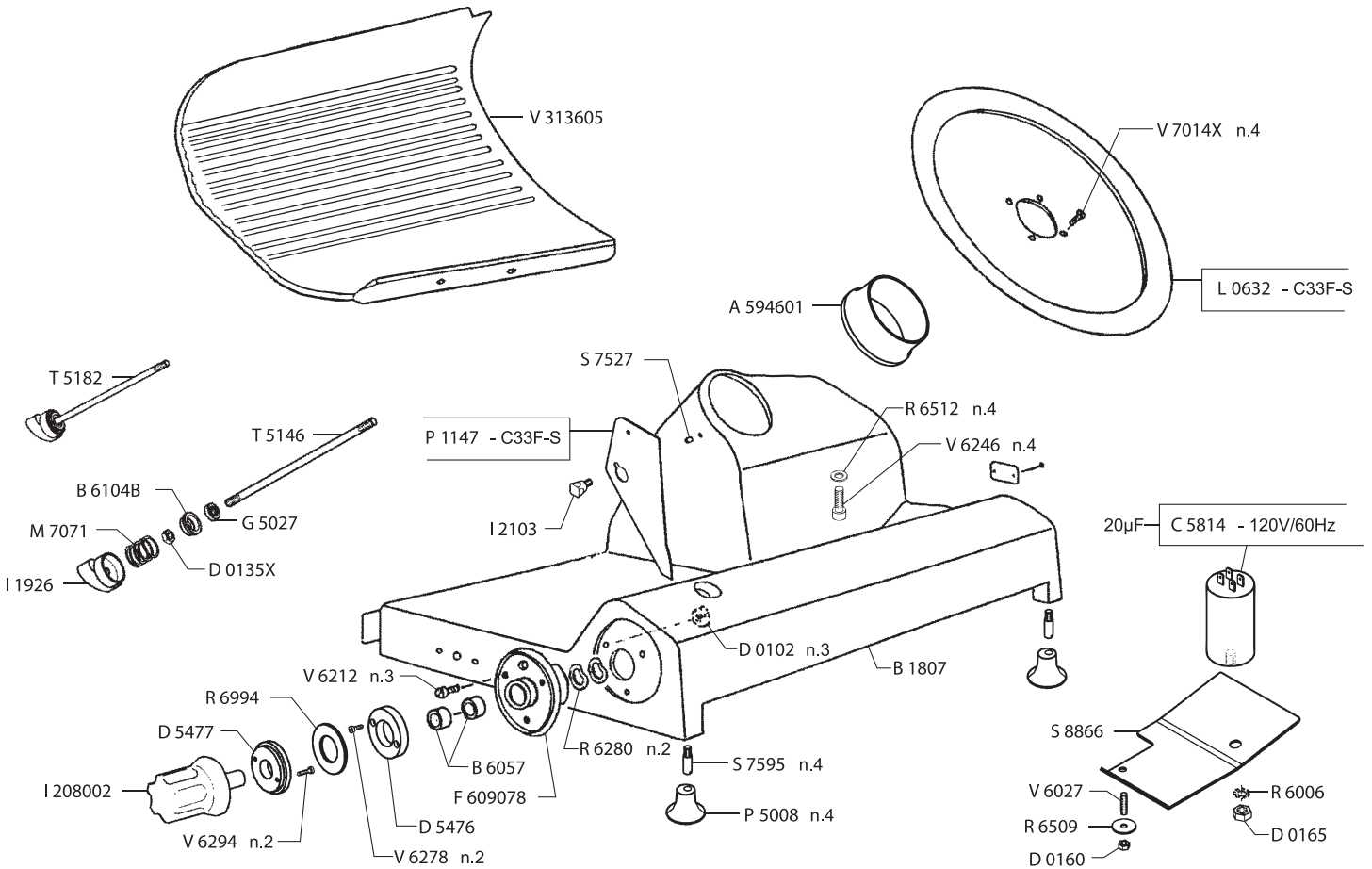
1. Push the product holder towards stroke end.
2. Lift the slicer.
3. Drop some oil on the bar.
4. Place the slicer on the work top, push the product holder to and from.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
31438	MS-IT-0330-F	Meat Slicer Gear Driven with Fixed Guard 13" / 330mm Blade 0.5 HP / 350 W 120V/60/1 CE/ETL	C33F-S

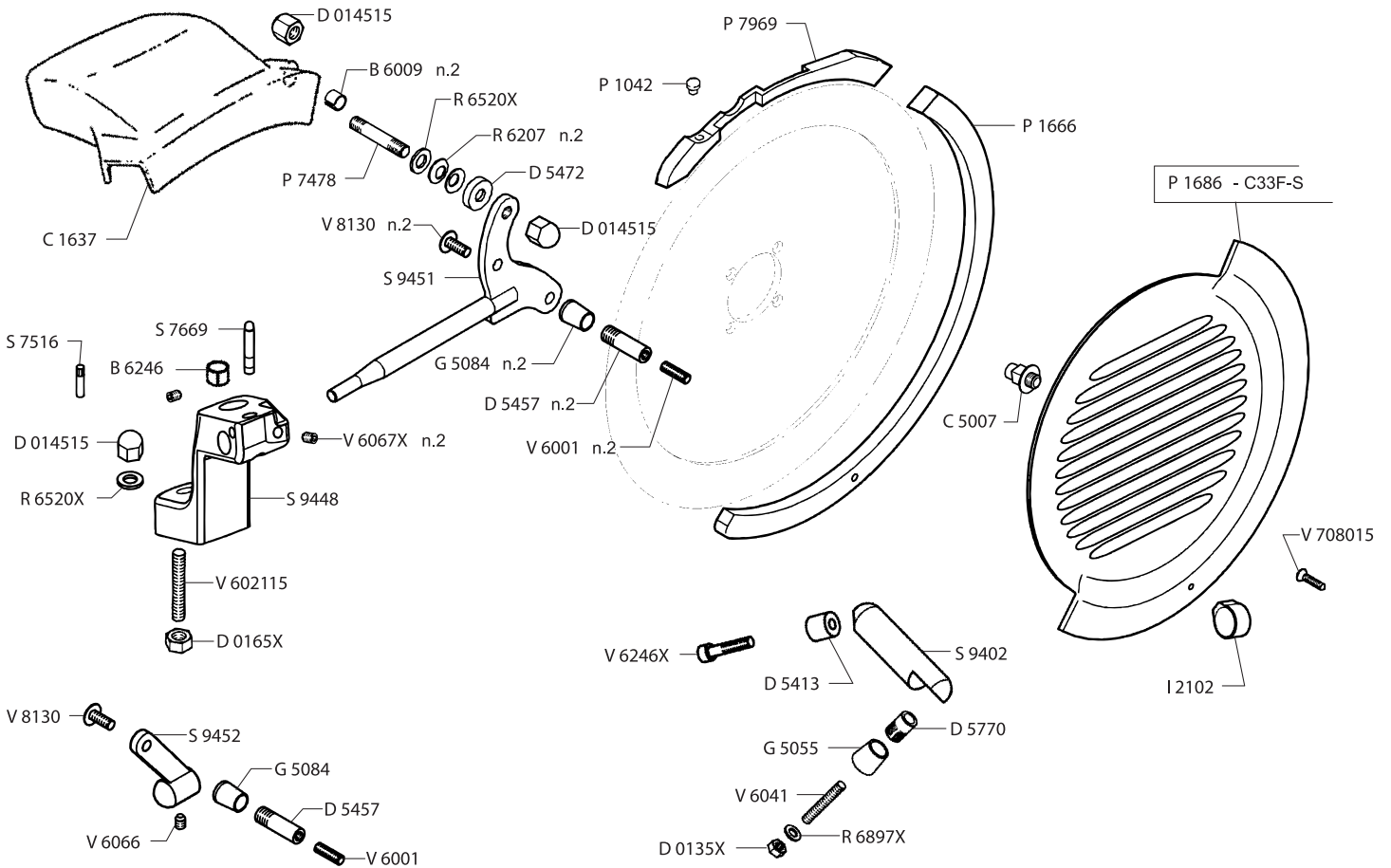
Parts Breakdown

Model MS-IT-0330-F 31438



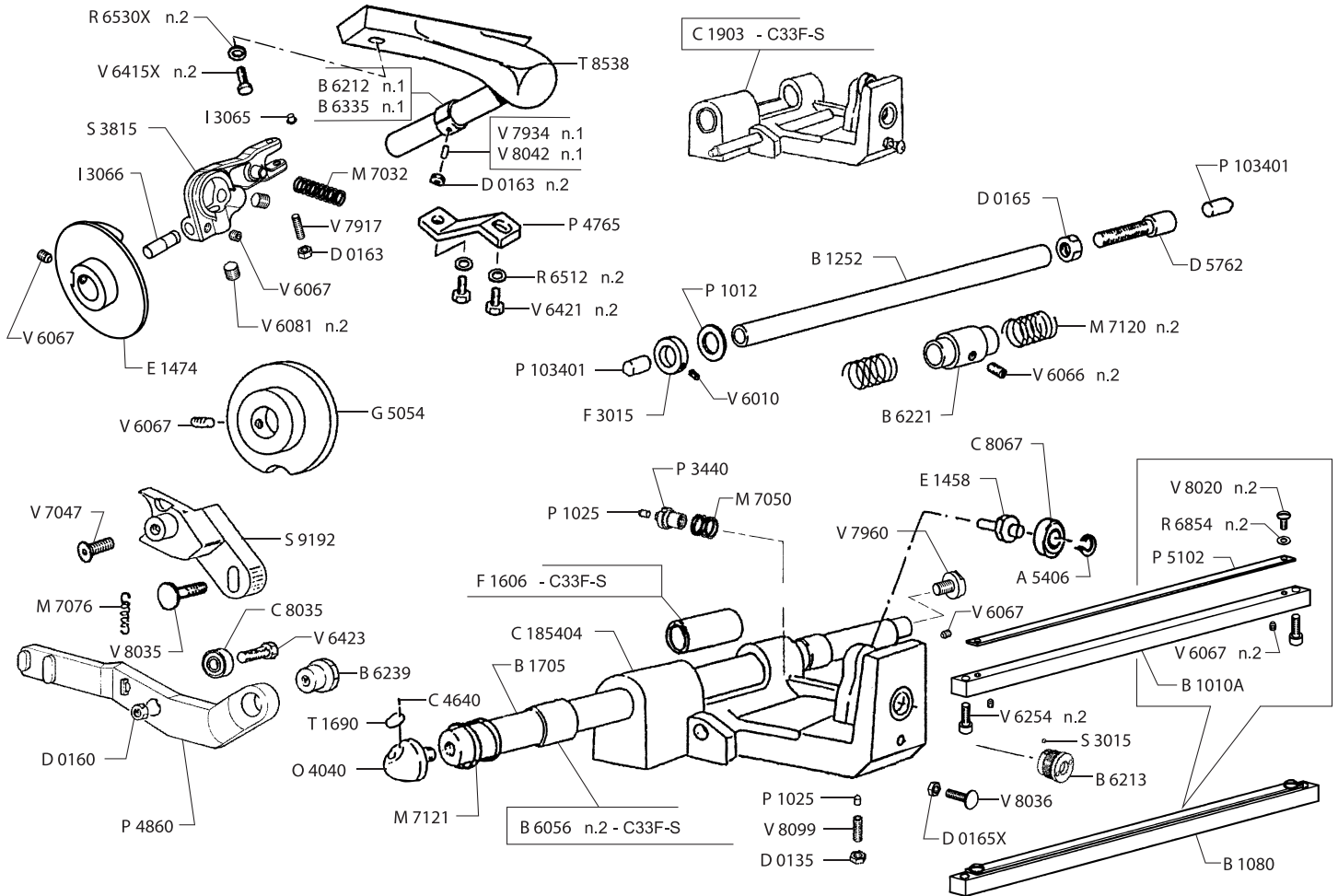
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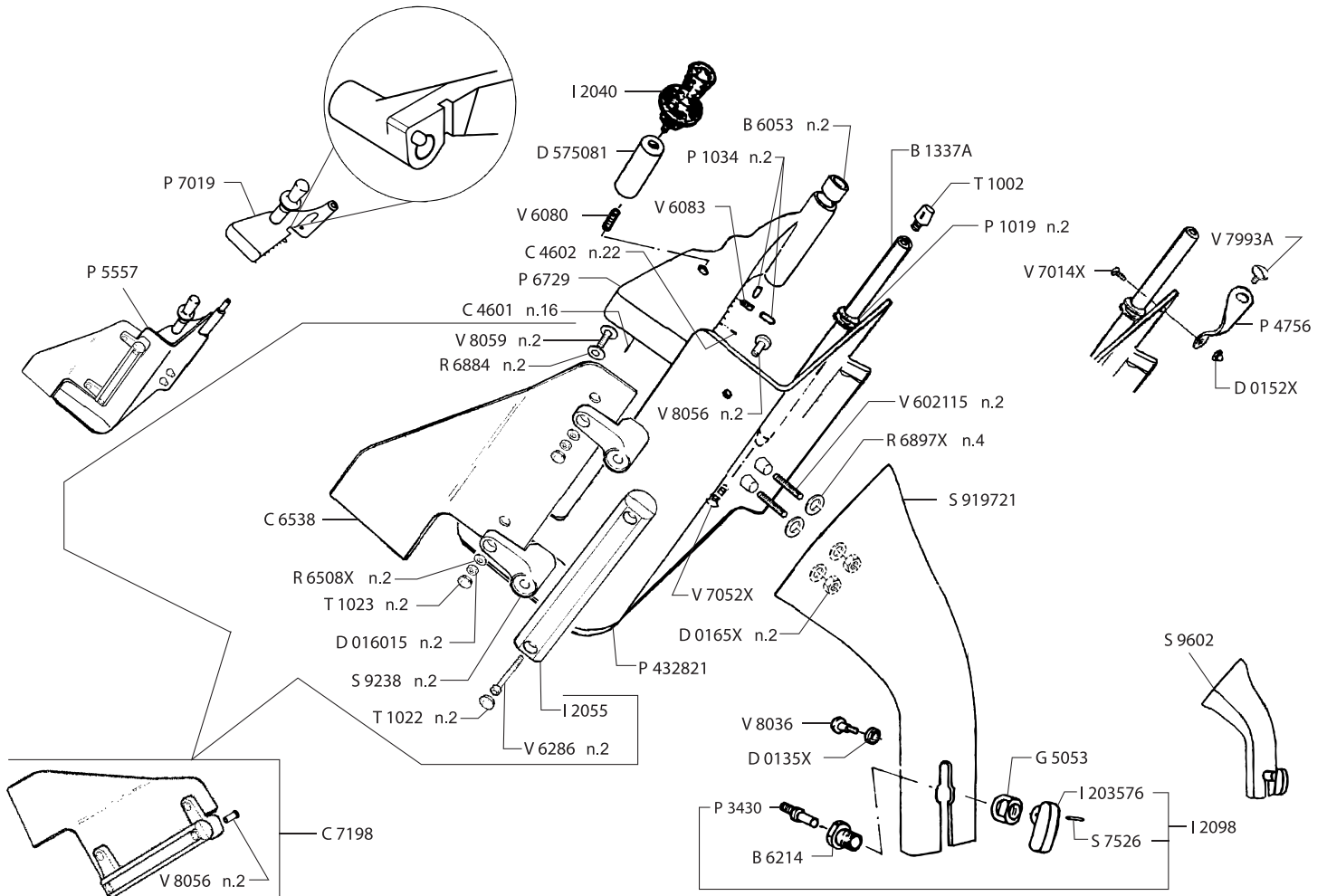
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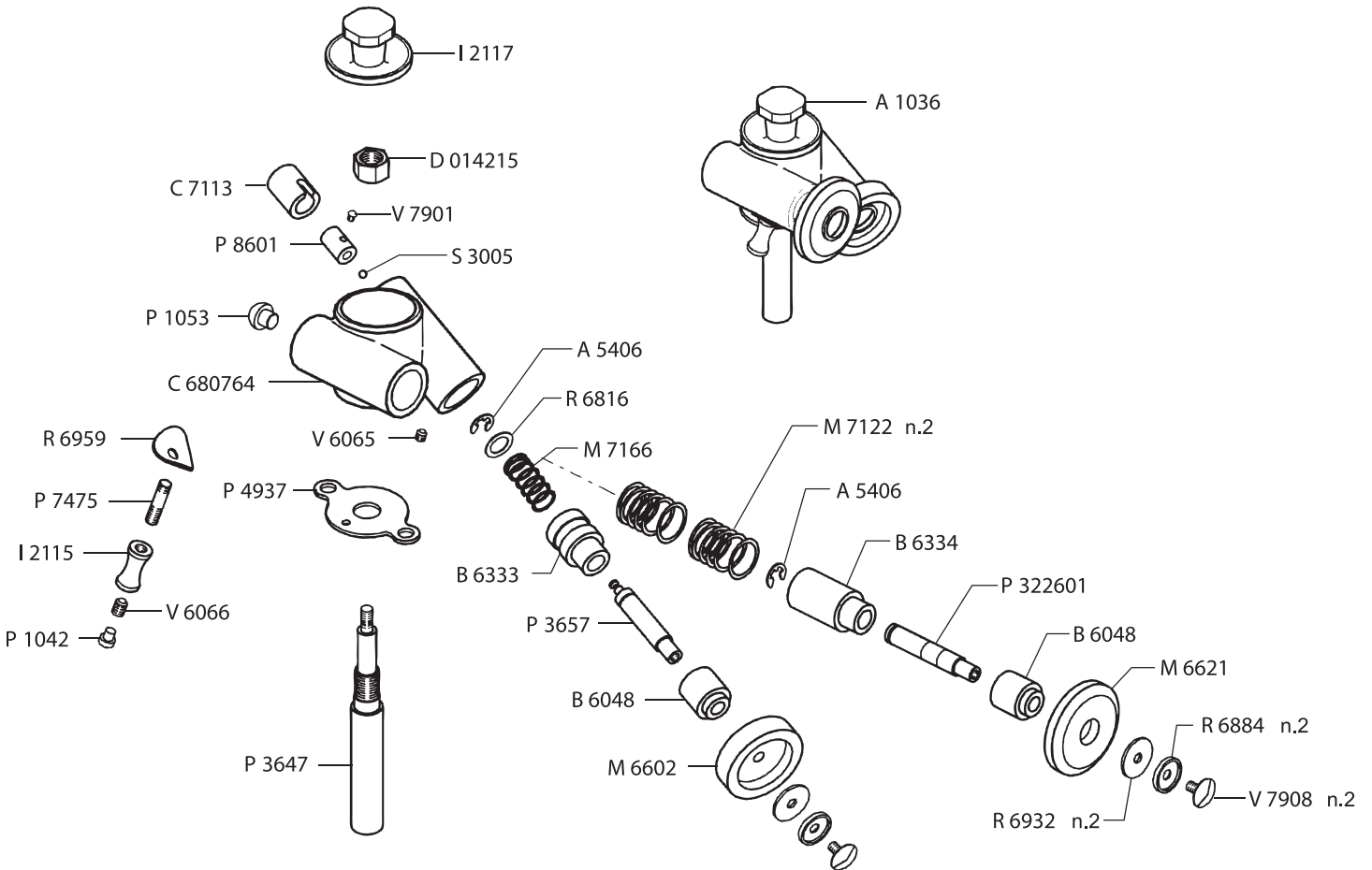
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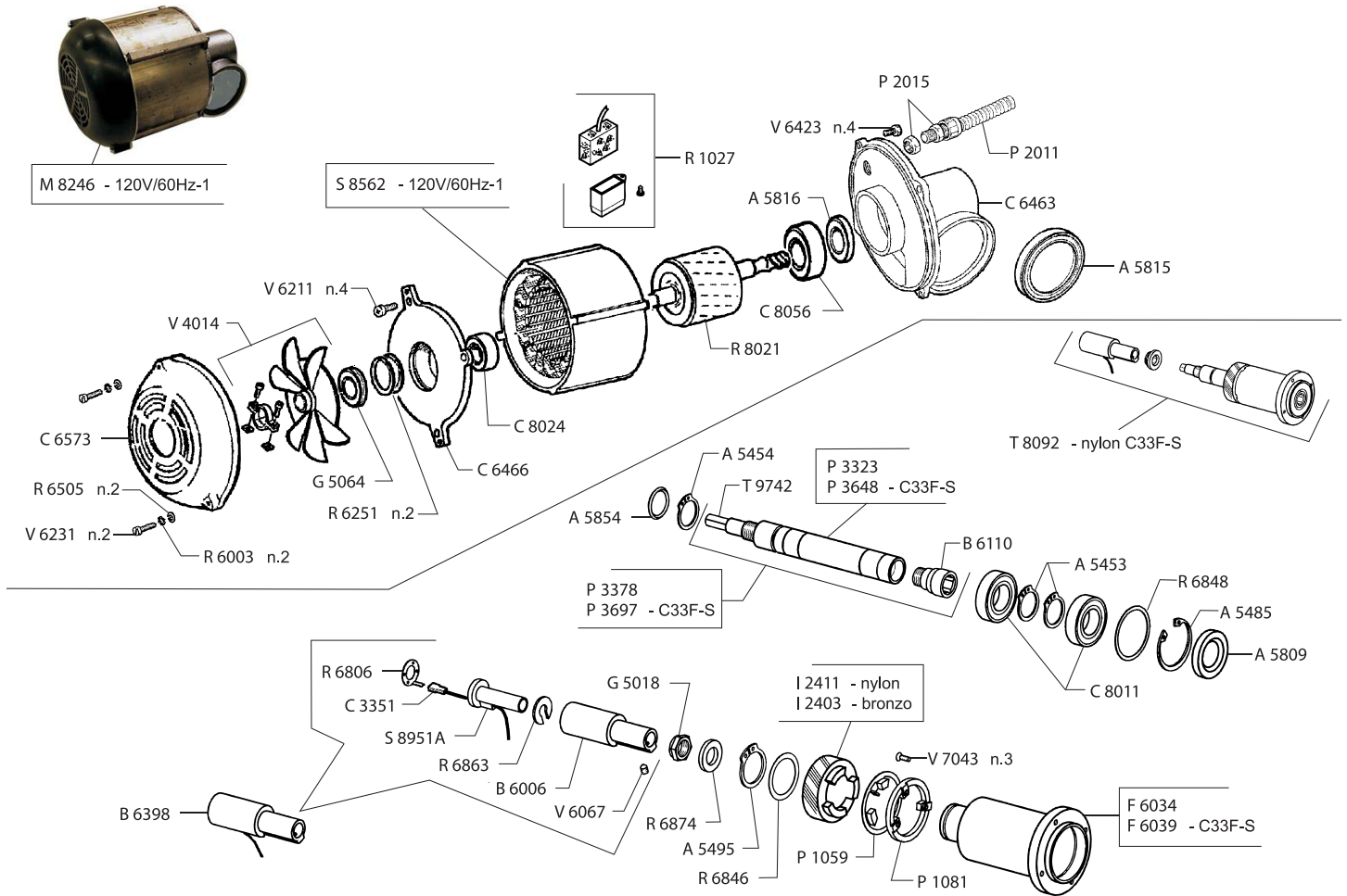
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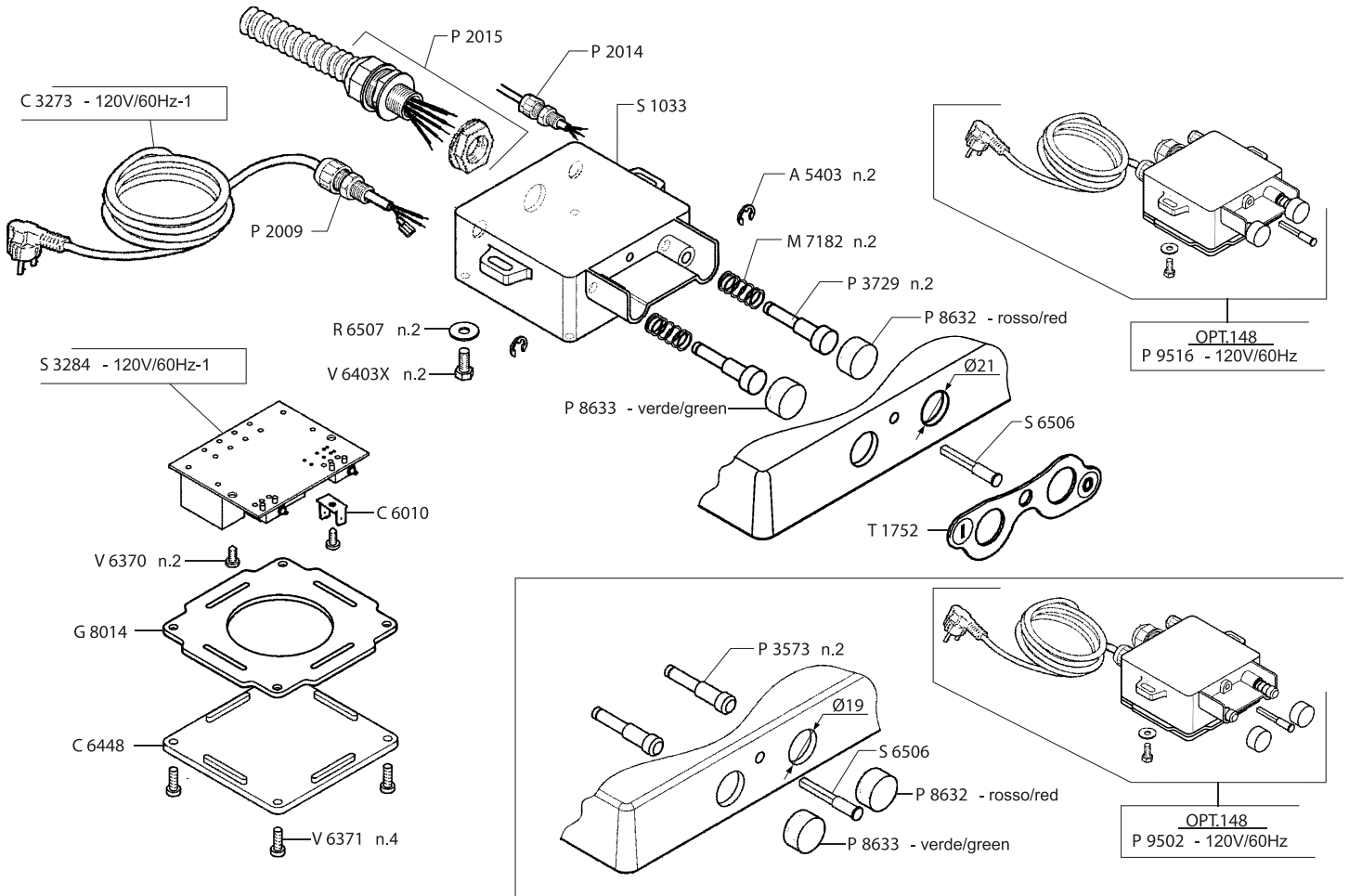
Parts Breakdown

Model MS-IT-0330-F 31438



Parts Breakdown

Model MS-IT-0330-F 31438



Parts Breakdown

Model MS-IT-0330-F 31438

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
16902	Ring EL.Benzing 8 for C33F-S	A5406	78266	Motor for C33F-S	C6463	17363	End Grip Handle for C33F-S	I2040
17281	Ring EL.Seeger Ext.25 for C33F-S	A5453	36615	Back Motor Cover for C33F-S	C6466	36717	Knob Assembly for C33F-S	I2098
77585	Ring EL.Seeger Est.25 Ser.Heavy for C33F-S	A5454	36616	Transparent Cover for Carr. Plate for C33F-S	C6538	23632	Screw for C33F-S	I2103
77586	Ring EL.Seeger Int.52 for C33F-S	A5485	36617	Motor Fan Cover for C33F-S	C6573	16936	Bronze Gear 328 DP56.44 Z29 M1.75 for C33F-S	I2403
19612	Ring 33 for C33F-S	A5495	36628	Switch Cover 16x20 for C33F-S	C7113	62350	Bushing Glide Dia 8x8 for C33F-S	I3065
17283	Oil Seal 25x52x10 for C33F-S	A5809	17334	Bearing 2Z-6205 25x52x15 for C33F-S	C8011	14787	Grinding Stone C for C33F-S	M6602
17285	Oil Seal 60x75x8 for C33F-S	A5815	16925	Bearing 2RS-6204 20x47x14 for C33F-S	C8024	36739	Honing-Finishing Stone for C33F-S	M6621
19493	Oil Seal 25x47x07 for C33F-S	A5816	36630	Bearing 5x16x6.5 for C33F-S	C8035	19776	Spring 14x1.5x60 for C33F-S	M7032
17288	O-Ring 3081 20.24x2.62 for C33F-S	A5854	36631	Bearing 2RS-6205 25x52x15 for C33F-S	C8056	19782	Spring 19.5x1.5x16.7 for C33F-S	M7050
36544	Carriage Rod for C33F-S	B1010A	16926	Bearing 2RS-6000 (10x26x8) for C33F-S	C8067	19250	Spring 24.8x1.8x15 for C33F-S	M7071
36549	Shock Absorber Rod 12x185 for C33F-S	B1252	78293	Nut U5589 M8 for C33F-S	D0135	36746	Spring 7x0.8x23 Cam for C33F-S	M7076
19501	Meat Grip Rod A310 & C for C33F-S	B1337A	36637	Nut U5589 M8 Stainless Steel for C33F-S	D0135X	19248	Spring 15.6x20x2.2 for C33F-S	M7120
17298	Bushing Fastener C for C33F-S	B6006	77505	Stainless Steel Nut U5588 M12 for C33F-S	D014215	36749	Carriage Bar Spring 25-28-1.5 for C33F-S	M7121
19618	Bushing 8x10x8 for C33F-S	B6009	36643	Nut U5588 M5 for C33F-S	D0160	36750	18.5x20.9x1.2 Bar Carriage Spring for C33F-S	M7122
16904	Bushing Sharpener for C33F-S	B6048	36644	U5588 M5 Stainless Steel Nut for C33F-S	D016015	36751	Spring for C33F-S	M7166
16905	Bushing DU 16x18x15 for C33F-S	B6053	19644	Nut M6 for C33F-S	D0163	20263	Motor 120V/60Hz-1 for C33F-S	M8246
17304	Bushing for C33F-S	B6056	36647	Nut U5588 M8 for C33F-S	D0165	36759	Rubber Shock Absorber 12x19x2 for C33F-S	P1012
19630	Bushing Fastener HBC for C33F-S	B6104B	36648	Nut U5588 M8 for C33F-S	D0165X	17390	Rubber Shock Abs. 16x22x2.5 for C33F-S	P1019
78265	Bushing Funnel for C33F-S	B6110	36653	Spacer for C33F-S	D5413	36760	Pin Tray Shock-Absorber for C33F-S	P1025
18648	Bushing for C33F-S	B6212	36654	Spacer for Register M10 p.1x33 for C33F-S	D5457	17392	PL.Shock Absorb 8.5x20 for C33F-S	P1034
36563	Carriage Bushing for C33F-S	B6213	36659	Hand Grip-Knob Spacer for C33F-S	D575081	36761	Shock Absorber for C33F-S	P103401
36564	Bushing for Carriage Support lg.23mm for C33F-S	B6214	36661	Carriage Shock Absorber Spacer for C33F-S	D5762	19797	Nylon Shock 8.5x8 for C33F-S	P1042
36566	Bushing to hold Carriage Springs for C33F-S	B6221	17345	Cam Bearing for C33F-S	E1458	36762	Rubber Plug for C33F-S	P1053
36569	Fixing Lever Bushing for C33F-S	B6239	36680	Carriage Felt for C33F-S	F1606	16955	Shock Absorber for C33F-S	P1059
36570	Bushing DU 16x18x20 for C33F-S	B6246	36682	Unhook Friction Clasp 12x22x8 for C33F-S	F3015	17395	Shock Absorber for C33F-S	P1081
36574	Bushing for C33F-S	B6333	77591	Support Blade Flange for C33F-S	F6039	36773	Ring Guard for C33F-S	P1666
36575	Bushing for C33F-S	B6334	17351	Locknut for C33F-S	G5018	77617	Strain Relief for C33F-S	P2009
36576	Bushing DU 28x32x25 for C33F-S	B6335	36689	Stainless Steel Locknut M8 for C33F-S	G5027	36778	Wire-Press for C33F-S	P2014
36584	All Sharpener Cover for C33F-S	C1637	36691	Ring for Bushing for C33F-S	G5053	36779	Core - Hitch + Nut for C33F-S	P2015
36591	Carriage Support for C33F-S	C185404	36692	Ring for Cam for C33F-S	G5054	17419	Pin Truing for C33F-S	P322601
36593	Assembled Carriage for C33F-S	C1903	36695	Ring Support Cap for C33F-S	G5055	36793	Pin Handle for C33F-S	P3430
17316	Pin 8.5mm for C33F-S	C4601	36697	Logging Lock Nut for C33F-S	G5064	36794	Carr. Plate Lock Pivot for C33F-S	P3440
17317	Pin .11 for C33F-S	C4602	36698	Index Ring M10 p.1 h.17 for C33F-S	G5084	36805	Pivot for Grinding Stone for C33F-S	P3657
36601	Rivet 1.9x5 for C33F-S	C4640	17356	Fastener Handle for C33F-S	I1926	77594	Assembly Driving Pivot for C33F-S	P3697
36607	Blade Cover Bolt Keeper 14x14 for C33F-S	C5007	18220	Handle Carriage for C33F-S	I203576	36830	Flat Bar C for C33F-S	P4765

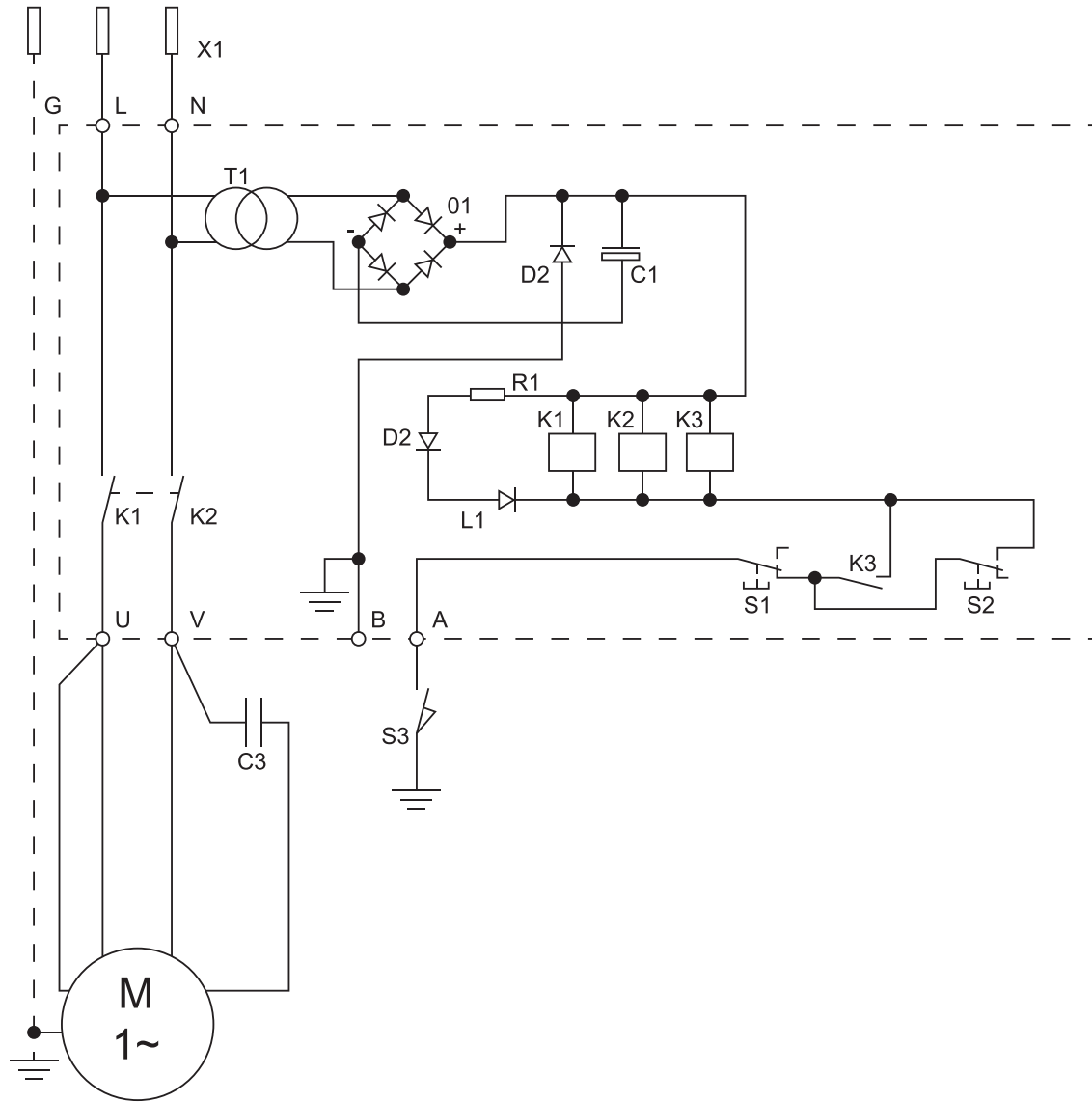
Parts Breakdown

Model MS-IT-0330-F 31438

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36834	Index Casting for C33F-S	P4860	36915	Pin Stainless Steel D.6x28 for C33F-S	S7516	37031	Screw STEI U5929 M8x16 for C33F-S	V6083
78235	End Grip for C33F-S	P6729	36920	Pin 4x25 for C33F-S	S7526	19697	Screw M5x16 for C33F-S	V6211
36850	Assembly End Grip for C33F-S	P7019	36921	Stainless Steel 4x7 Pin M.C for C33F-S	S7527	19699	Screw M4x25 for C33F-S	V6231
36857	Upper Blade Protection for C33F-S	P7969	36931	Pin 8x50 for C33F-S	S7669	19702	Screw M6x25 for C33F-S	V6246
17448	Sharpener Pusher for C33F-S	P8601	19870	Stator 120/60 for C33F-S	S8562	37039	Screw TCEI U5931 M6x25 INOX for C33F-S	V6246X
19657	Washer 4 for C33F-S	R6003	78236	Bracket Washer C for C33F-S	S8951A	37042	Screw TCEI U5931 M8x25 for C33F-S	V6254
36877	Washer 8.2x16x0.9 for C33F-S	R6207	36974	Carriage Plexi Support for C33F-S	S9238	19706	Screw for C33F-S	V6278
78258	Washer 30.5x46.5x0.6 for C33F-S	R6251	36976	Support for C33F-S	S9402	37064	Screw TE U5739 M10x35 for C33F-S	V6415X
19666	Washer for C33F-S	R6280	36977	Sharpener Support for C33F-S	S9448	37066	Screw TE U5737 M6x15 for C33F-S	V6421
36882	Washer U6592 5 Stainless Steel for C33F-S	R6508X	36978	Support Bracket for C33F-S	S9451	37067	Screw TE U5739 M5x20 for C33F-S	V6423
36884	Washer U6592 8 Stainless Steel for C33F-S	R6520X	19878	Rubber Cap for C33F-S	T1002	17497	Screw TSP U6109 M5x15 Stainless Steel for C33F-S	V7014X
36885	Washer U6592 10 Stainless Steel for C33F-S	R6530X	36982	Cap SP-468 Diam.12 for C33F-S	T1022	17498	Screw TSPEI U5933 M4x10 for C33F-S	V7043
17458	Contact Washer for C33F-S	R6806	36983	Rubber Cap Diam. 13.5 for C33F-S	T1023	17502	Screw M3x5.5 for C33F-S	V7901
36889	Washer 10.5x16x1 for C33F-S	R6816	44014	Knife Cover Tie Rod (Release Knob) for C33F-S	T5182	17503	Screw M5x13 for C33F-S	V7908
17460	Washer 34.2x46x0.5 for C33F-S	R6846	36997	Knife Shaft Assembly for C33F-S	T8092	19717	Screw M6x50 for C33F-S	V7917
77595	Washer 44,5x51,5x0,2 for C33F-S	R6848	36999	Riding Pin (Diam.28) for C33F-S	T8538	19720	Screw M6 for C33F-S	V7934
77540	Washer 6,2x14x0,6 for C33F-S	R6854	37013	Motor Fan MEC80 148x16 for C33F-S	V4014	19917	Screw BS for C33F-S	V7960
19675	Washer C for C33F-S	R6863	37014	STEI Screw 6x20 for C33F-S	V6001	16987	Special Screw M6x15 for C33F-S	V8020
36892	Washer 17x30x4 for C33F-S	R6874	37018	Screw STTC U6113 M6x6 for C33F-S	V6010	37102	Screw M6x20 for C33F-S	V8035
16972	Washer 5.5x19x2.5 for C33F-S	R6884	26127	Stud C Model for C33F-S	V602115	19920	Screw M8x30 for C33F-S	V8036
36893	Stainless Steel Special Washer 8.5x24x2 for C33F-S	R6897X	37023	Screw STEI U5929 M5x5 for C33F-S	V6065	37104	Threaded Stud for C33F-S	V8042
36897	Special Washer 5.5x22x1.5 for C33F-S	R6932	19691	Grub Screw M6x6 for C33F-S	V6066	37108	Special Fixed End Screw M6x17	V8056
78261	Rotor Stator H.50 for C33F-S	R8021	19692	Screw M6x8 for C33F-S	V6067	19726	Screw M5x21 for C33F-S	V8059
19680	Ball 3 17 for C33F-S	S3005	37025	Screw STEI U5929 M6x8 for C33F-S	V6067X	37113	Screw for Carr. Index M8x25 for C33F-S	V8099
17465	Ball 4.76 for C33F-S	S3015	19695	Screw M10x30 for C33F-S	V6080	37114	Stainless Steel Screw M6x25 for C33F-S	V8130
36908	Track C-CD for C33F-S	S3815	37030	Screw M12x16 U5927 for C33F-S	V6081			

Electrical Schematics

Model MS-IT-0330-F 31438



Description	Position	Description	Position	Description	Position
Plug	X1	Capacitor 20uF 370VAC	C3	Relay Power 24Vcc	K3
Transformer 0-120/0-27V 3VA	T1	Resistance 1K2	R1	Stop Button	S1
Rectifier 1A	D1	LED White Start	L1	Start Button	S2
Protection Diode G001	D2	Relay Power 24Vcc	K1	Salvatore 5A	S3
Electrolytic Capacitor 100uF 25V	C1	Relay Power 24Vcc	K2		



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.

