



Bowl Cutters
Models FP-ES-0050, 0080
Items 10879, 10880
Instruction Manual



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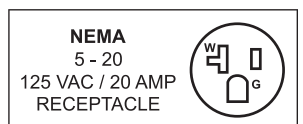


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General Information

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 Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

This machine has moving mechanical parts and uses voltages which are potentially hazardous. Severe, even life-threatening, personal injury could result if the instructions contained in this manual are not followed. Before operating the unit, please read this manual thoroughly. This manual should be kept for future reference and given to every user of the machine. The following clauses limit the liability of the manufacturer and its representatives:

- THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN. ONCE INSTALLED,



Safety and Warranty

DO NOT TAMPER WITH THE ELECTRICAL WIRING OF THE MACHINE.

- DO NOT USE THE MACHINE WITHOUT HAVING RECEIVED PREVIOUS INSTRUCTIONS ABOUT ITS USE, MAINTENANCE AND SAFETY DEVICES FROM AN EXPERIENCED OPERATOR.
- BEFORE USING THE MACHINE, READ THIS INSTRUCTION MANUAL CAREFULLY AND UNDERSTAND IT FULLY.
- DO NOT USE THE MACHINE WITHOUT THE PERSONAL SAFETY EQUIPMENT REQUIRED BY LAW.
- DO NOT TAMPER WITH THE MECHANICAL OR ELECTRICAL SAFETY DEVICES.
- ALWAYS KEEP HANDS AT A SAFE DISTANCE FROM THE MOVING PARTS OF THE MACHINE.
- DO NOT LEAVE MACHINE UNATTENDED WHILE SWITCHED ON OR IN OPERATION.
- ALWAYS DISCONNECT THE MACHINE FROM THE POWER SUPPLY BEFORE PROCEEDING WITH CLEANING, MAINTENANCE, OR REPAIRS.
- DO NOT OPEN THE MACHINE OR TAMPER WITH ITS INTERNAL COMPONENTS. THERE ARE NO INTERNAL COMPONENTS THAT REQUIRE ADJUSTMENT ON THE PART OF THE USER.
- SHOULD THE MACHINE MALFUNCTION, TURN IT OFF IMMEDIATELY AND NOTIFY THE SUPERVISOR.

Installation must be in accordance with the operating instructions and with local and state electrical and safety codes. Compliance with codes is the responsibility of the owner and installer. Before operating the machine, check that all phases are connected properly and make sure that the machine is properly grounded and/or connected to a circuit leakage breaker and thermal switch. Failure to do so could result in electric shock. Make sure the safety signs and stickers are firmly affixed to the machine, that they are legible, and that they do not become blurred or erased when the machine is cleaned. If they become damaged or lost, ask your dealer for new ones and replace them. Keep your work area well lit and free of obstacles. When operating the machine never wear loose clothing or jewelry which could get caught in the moving parts of the machine. Unplug the machine when not in use. Keep children and on-lookers at a safe distance. To avoid damaging the electrical cord, keep it out of areas where it can be stepped on. Do not alter or modify the original machine design in any way. Should the machine need repairs, consult the official distribution center where the machine was purchased. Use only original spare parts and accessories and have them properly installed by a qualified technician. This machine has been built exclusively for meat processing. Any other use of this machine is not in accordance with its intended application. The manufacturer assumes no responsibility for any possible damage or injury resulting from improper use of this machine. Additional operating instruction manuals are available from your dealer. Your local dealer will be happy to answer any further questions you may have.

1 YEAR PARTS AND LABOR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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

Safety and Warranty

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

APPLICATIONS, FEATURES, AND DESCRIPTION

Not only is the unit an all-purpose cutter/chopper, but also as an emulsifier to produce fine, delicate pastes. The cutter/chopper can chop and mix (bidirectional mixing is an optional feature) to perfection any type of meat mixture (for cold-cuts, sausages, frankfurters, pâtés, etc.) or industrial food products (onions, potatoes, carrots, lettuce, etc.). The presentation of the final product is optimal since the mixture is never crushed, bruised, or drained. The meat should be de boned and precut before being introduced into the bowl for chopping. Use only those prime materials adequate for alimentary purposes. The manufacturer assumes no liability if the machine is used in any way that conflicts with the application for which the cutter/chopper was designed. The temperature of the mixture is constantly monitored by a digital thermometer (Fig. 1 No. 2). The cutter's/chopper's two (three in the case of machines with the mixing option) high-powered, self-ventilating motors guarantee perfect functioning - whatever the temperature or consistency of the mixture - since the motors' two speeds can be selected to produce four different cutting combinations. The possibility of operating the motors individually helps adapt the cutting/chopping process to each user's specific needs. Equipped with thermal motor protection through thermal relays. The cutter/chopper has an automatic knife-stop feature which is activated by lifting the lid. The cutting head can be removed from the machine in one piece for replacement or cleaning. The six-knife grouping allows for perfect and homogeneous blending and up to 21600 cuts per minute (25800 in 60 Hz models). The size of the pieces varies depending on how long the mixture is processed. The digital bowl-turn counter allows for perfect control over the appearance and quality of the final product. Hermetically sealed control panel and touch-button control at 24V (low voltage for safety). The machine's stainless steel construction and functional, modern design with no difficult-to-reach corners greatly facilitates the cleaning of the cutter/chopper. The lower part of the machine is closed to prevent the entry of water or dirt and is held by four anti-vibration legs; this facilitates both cleaning and transportation. The bowl, made in solid all-stainless steel, is protected by a frontal safety guard. The knife cover, with its assisted opening mechanism, can be lifted and lowered without excessive effort. The anti-noise bowl lid, made in a single piece of transparent plastic, allows for ample visibility of the product. This lid is equipped with a device which automatically lowers the knife speed when the lid is opened in order to avoid high noise levels which could be harmful to the user. The 80L can be supplied with an optional motorized extracting arm to permit easy and fast emptying of the bowl.

Technical Specifications

| Model | FP-ES-0050 | FP-ES-0080 |
|-------------------------------|---|---|
| Bowl Volume | 50 L / 13 Gal | 80 L / 21 Gal |
| Approx. Mixture Bowl Capacity | 81.5 lbs. / 37 kgs. | 143.3 lbs. / 65 kgs. |
| Knife Horsepower | 12 / 15 HP | 14.3 / 20.4 HP |
| Knife Speed | 2200 / 4300 RPM | |
| Bowl Horsepower | 0.7 / 1.5 HP | 2 / 3.4 HP |
| Bowl Speed | 11 / 21 RPM | |
| Electrical | 220V/60/3 | |
| Weight | 1322.75 lbs. / 600 kgs. | 2425 lbs. / 1100 kgs. |
| Dimensions | 46.4" x 49.2" x 47.2" 1179 x 1250 x 1199mm | 57" x 82.3" x 50" 1448 x 2090 x 1270mm |
| Item Number | 10879 | 10880 |

Installation

STORAGE, TRANSPORT, AND DELIVERY

Always maintain the machine and its packaging in a vertical, upright position. Never pile machines one on top of the other, nor put any weight on the machine or its packaging. Since the units are voluminous, if more than one machine is to be stored or transported, make sure there is enough free space for proper storage and/or transport. The transport company assumes sole responsibility for any damage received in transit; make sure that the machine is in proper condition upon its delivery. If, after the proper checks have been undertaken, the condition of the machine is judged to be satisfactory, proceed by installing it in a previously selected workspace. Because of its weight (approx. 600 kg/50L, 1087 kg/80L), the machine should always be moved with a pallet mover or forklift, making sure that the blades of the forklift are inserted properly under the lower part of the machine. Never use the knife shaft holder to lift the machine since this could lead to serious damage of both the holder and the shaft (Fig. 6). The machine is delivered in protective packaging consisting of a wooden crate; please recycle this packaging. The total contents of the packaging is as follows:

- The cutter/chopper with 6-knife head installed.
- 2 wrenches for the assembly and dismantling of the knives (one double and one single).
- 4 supplementary rings to allow for use of the machine with just 3 knives.
- Instruction manual.
- Document of CE-conformity for units sent to countries within the EU and those belonging to the CEN.

The machine should only be installed by a qualified technician and in compliance with local codes. The electrical installation of the workplace should be equipped with power surge protection, which should then be adjusted to the technical specifications of your particular machine (see number 3, below).

Installation

1. Set the machine on a horizontal surface, leaving one meter's space around the entire perimeter of the machine in order to allow for safe and proper use, cleaning, and maintenance. The machine should be positioned so that the plug is easily accessible. Also make sure that the work place has both sufficient ventilation and good lighting.
2. Make sure that the electrical data given on the machine's specifications plate (voltage, frequency, etc. are compatible with those of the power source (there is a tolerance of $\pm 10\%$ for voltage and $\pm 2\%$ for frequency). The 50L/80L cutter is a three-phase machine with a single voltage only; therefore, it is not possible to change the voltage of the motors. The machine's electrical feed cable/plug normally has 4 wires: 1 grounding (two-color yellow and green), and 3 phases (either 3 black wires or 1 black wire, 1 brown wire and 1 gray wire). This color-coding may vary depending on the norms of the country to which the machine has been shipped. The 50L/80L cutters/choppers are machines with elevated energy consumption; therefore, it is necessary to install an auxiliary fuse board equipped with a magnetometer and a differential. It is advisable to make monthly checks to ensure that the differential is functioning properly; this can be done by pushing the test button. It is possible to install a lock on the main switch to eliminate the possibility of machine being switched on accidentally or in an unplanned fashion.
3. Before connecting the machine, use the wrenches provided to ensure that the knife grouping is properly tightened (Fig. 4). Tighten the knife grouping with the utmost care to avoid injury from accidentally hitting the cutting head or the knives themselves.
4. After verifying that the electrical specifications are compatible with your power source, plug the machine in and activate the main switch, making sure that the switchboard indicators (thermometer and turn counter) light up. Remember that the plug must be appropriate for use with this type of machine.
5. With the cover open, press first the red mushroom-shaped stop button, and then the brake release button (see Fig. 1 No. 1), which will release the knife block. With the brake release button depressed, turn the knives using a plastic bar long enough to be able to reach the knives while remaining a safe distance from them. Make sure the knives do not touch the bowl as they turn. To make sure that the knives do not rub against the lid, repeat the aforementioned steps with the lid closed. The machine is now ready to use.

IMPORTANT

Verify the proper turning direction of the knives and the bowl as follows: disengage the red mushroom-shaped emergency stop button by turning it a few degrees to the right and then pushing the "I-Start" button. The machine will begin to work and the bowl will start to turn counterclockwise. If the bowl turns in a clockwise direction, stop the machine immediately and switch 2 of the 3 phases at the power source.

Operation

Before operating the cutter, clean the machine carefully, following the instructions found below in MAINTENANCE section.

Close the two lids one after the other (steel, then plastic). Be careful not to trap your hand under either lid in this process. Disengage the red emergency stop button by turning it a few degrees to the right. Push the "I-Start" button (low knife speed) located on the right of the control panel. The knives and the bowl will begin

Operation

to turn. The knives and the bowl each have two buttons to select either the first (low) or second (high) speed. Please note the following:

- Always start the machine at the first (low) knife speed.
- The knives and bowl turn in a synchronized fashion; it is not possible for them to turn independently from one another.

From the first (low) knife speed it is possible to select the second (high) speed and then return to the first (low) speed again (1st-2nd-1st speed sequence). Do not overload the bowl; the mixture should not rise above the bowl's rim. Do not rest mixture containers on the edge of the bowl or on the safety guard as this could cause accidents or mechanical damage. Use extreme caution when adding or removing the mixture; do not put your hands near the knives or reach into the bowl. If necessary, use ice chips to lower the temperature of the mixture. Do not use cubes or blocks of ice as these could damage the knife edge. Never reach into the bowl with your hands or arms while the cutter/chopper is running. Never put your hands under the stainless steel lid. Eliminate any possibility of having your hands, clothing or other personal effects trapped by or dragged under either of the lids or into the machine. The anti-noise lid is equipped with a device which automatically lowers the knife speed from high to low when the lid is opened in order to minimize noise levels which might otherwise be harmful to the user. To stop the machine completely, press the red stop button. The knives and bowl will stop moving. The red emergency stop button should only be used either to stop the machine in emergencies or disengage the knife brake; it should never be used to stop the machine under normal conditions. Wait until the bowl and knives have stopped completely before opening the knife lid. To disengage the knife brake for adjustment or cleaning, first press the red emergency button and then the black brake release button. With the black button pressed down, the knives can be turned with the help of a bar made of a pliant material. In the case of a sudden drop in electrical current, the knife brake will engage automatically, instantly stopping the knives from turning. This machine is not designed to withstand permanent, uninterrupted use, but rather to run intermittently with pauses to allow for the dissipation of built-up heat, the amount of which will vary depending on the consistency of the mixture. When finished using the machine, turn it off completely by turning the main switch to the "0" position.

SLOW SPEED MIXING OPTION

Starting in the "Stop" position with the machine completely stopped, proceed as follows:

- Press either of the two mixing buttons located on the lower part of the control panel (Fig. 1 No. 7-8). The knives will begin to turn slowly.
- Each mixing button changes the turning direction of the knives.
- To stop the mixing function, press the red mixing-stop button located on the lower left of the control panel (Fig. 1 No. 9).

MOTORIZED EMPTYING ARM OPTION

Before removing the mixture from the bowl using the motorized arm, you should first make sure that there are adequate receptacles for the mixture at the ready near the emptying pan outlet. Then open the plastic anti-noise cover. The cutter must be running to use the emptying arm. If possible, select one of the slow speeds from the mixing option (Fig. 1 No. 7-8); if your machine does not have mixing capability, run the cutter at knife

Operation

speed 1 (slow). In addition, select bowl speed 1 (slow). Lower the emptying arm by pulling down on its front handle; the motorized disk will automatically start to function. When lowering the arm, take care not to crush anything with the arm or its hinge. Grasping the arm firmly, insert the turning disk slowly into the mixture, adjusting it to obtain the appropriate emptying flow. Make sure to periodically check the receptacle being filled to avoid overflow. To stop, raise the emptying arm to its initial vertical position; the motorized disk will stop turning. To facilitate cleaning, the emptying pan can be dismantled easily by loosening the 2 knobs located on its lower side and pulling the pan up. Similarly, to clean the area between the side plate and the extracting disk, remove the side plate by loosening the knob on its upper surface.

Maintenance

CLEANING

Always turn the machine off before cleaning it. To do this, deactivate the auxiliary fuse-board switch and turn off the machine's main operating switch. If possible, disconnect the machine from the power source as well. The machine should be cleaned daily, both before and after its use. Given the easy access to all its components, the TALSA cutter/chopper is simple to clean using just warm water and a mild detergent. Never use bleach nor any abrasive cleaners which could damage the stainless steel or other materials. Never use steam or a high pressure jet of water to clean the cutter/chopper; avoid getting water in the interior of the machine, especially through or around any electrical components. After every operating session, use a brush to carefully clean the knife-head assembly, the bowl, the safety guard, the knife shaft and bushing gasket, the interior part of the knife cover, the plastic lid, the hinge of the lid, and if necessary the lid holding screws.

IMPORTANT: THE KNIFE HEAD MUST BE REMOVED IN ONE PIECE (Fig. 5) AFTER EVERY WORK DAY so that it can be cleaned thoroughly under running water. Be extremely careful not cut yourself or drop the knife assembly to the floor or on your feet. The area of the knife-bushing gasket must also be thoroughly cleaned.

Do not put your hands near the cutting edge of the knives without using adequate protection (gloves made of reinforced metal fiber). Do not wash the knives in water hotter than 60°C or colder than 10°C. Do not wash the knives immediately after using the machine since a brusque change in temperature could cause internal micro fissures or deformations. It is extremely important to keep the surfaces holding the knives and separation rings clean to avoid build-up of mixture residue. Such a build-up could create areas which support more pressure than others, possibly causing micro fissures that could damage or break the knife. To clean the machine manually, always use appropriate safety equipment (latex gloves, plastic aprons, etc.). Always rinse the machine thoroughly after using any kind of detergent or disinfectant and be sure to follow the manufacturers' instructions when using such cleaning products.

Maintenance

| Interval | Cleaning Area | Method | Product | Tools | Observations |
|-------------|---|--------|---------------------------|---------------|---|
| Daily | Bowl, safety guard, knife shaft, interior of main lid, plastic lid, knives and knife head | Manual | Mild detergent, hot water | Sponge, cloth | IMPORTANT: Remove the knife head to facilitate cleaning. Clean lid hinge completely and, if necessary, clean lid holding screws with a brush. |
| Fortnightly | Bowl holder and surrounding area | Manual | Mild detergent, hot water | Sponge, cloth | |

Except for daily cleaning, the only maintenance required by the 50L-80L chopper is the changing of the transmission belts after every 2,500 hours of operation. The belts used are as follows:

- 50L: 3 units of type SPAX-1832 (for all models) and additionally 2 units of the type SPAX-900 (models with mixing option only).
- 80L: 3 units of type B-1900-MC (for all models) and additionally 2 units of the type B-1060-MC (models with mixing option only).

If the electrical cord becomes damaged, have it replaced immediately with a cord of identical technical characteristics (your local distributor can supply you with one). Before undertaking any maintenance or repair work in the machine's interior, be sure to open the knife lid to release the pressure on the pneumatic springs. All mechanical or electrical repairs should be undertaken only by a qualified specialist with proper training for the work required.

DISMANTLING THE CUTTING HEAD

REMOVING THE WHOLE HEAD

In order to proceed with the cleaning or replacement of the cutting head while maintaining the settings of the existing knives, the cutting head can be removed in one piece. Proceed as follows: Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the main fuse board and, if possible, unplug the machine. Never touch the knife-edge with your hands. Always use gloves made of metallic netting. With the wrenches provided, unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 4 - step 1). Pull the entire assembly towards the left until you have separated it from the shaft (Fig. 5). If necessary, hit the base of the knife holder several times with a plastic mallet to remove it; never hit the knives themselves with any instrument or tool. To reassemble the cutting head, repeat the dismantling operations in reverse order, taking into account the assembly recommendations listed in section below.

DISMANTLING THE KNIVES SEPARATELY

In order to remove the knives separately while leaving the knife-head assembly attached to the shaft, proceed as follows:

- Disconnect the machine by turning off the main switch; for added safety, turn off the isolating switch in the

Maintenance

main fuse board and, if possible, unplug the machine.

- Never touch the knife-edge with your hands. Always use gloves made of metallic netting.
- With the wrenches provided unscrew the cap nut at the end of the knife shaft in a CLOCKWISE direction (Fig. 4).
- With the same wrenches, but using two sides of the same width, unscrew (also in a CLOCKWISE direction) and remove the knife fixing nut ring.
- Remove the knives and the compensating rings separately, remembering first to make a note of their proper order and position (Fig. 2).
- To reassemble the knife head, repeat the dismantling operations in reverse order, making sure of the following: The fixing nut for the knife grouping is not tightened completely until the knives have been turned (with the help of a bar made of a pliant material) to ensure that the knives do not touch or rub against the bowl or the lid.
- Adjust each knife so that there is a 2-3 mm space between it and the bowl (Fig. 3). For this adjustment we recommend using a space gauge made of a pliant material (cardboard, cork, etc.) to follow the path marked by the end of each knife and a plastic mallet to adjust the knives accordingly.
- For safety reasons, do not try to leave a space of 0 mm between the knives and the bowl since the strong vibrations which result under certain operating conditions could cause one or more of the knives to make contact with the bowl.
- The knives are equipped with a flange which functions as a knife stop. During installation, this flange should stay in contact with the knife holder.

SHARPENING THE KNIVES

If the quality of the cutting/chopping should noticeably diminish, the knives should be sharpened by a qualified professional, paying special attention to maintaining the length and weight of each of the knives in a given group or head. The knives should only be sharpened by an expert specialized in the sharpening of tempered knives. Before sharpening the knives, consider whether the resulting reduction in size will be substantial enough to warrant the installation of completely new knives. In principle, the knife-edge should not be reduced more than 1 cm from its original size. Once the knives have been sharpened, before reinstalling them in the machine, a small space should be filed from the stop flange located in the hexagonal area (Fig. 3) to compensate for any possible shortening of the knives. To clean the knife surfaces, use a product with anti-corrosive properties. Always store the knives in their packaging; this will help maintain the cutting edge and it will protect them from any accidental bumps or friction. Always transport the knives in their packaging when possible. To adjust or move the knives always use adequate safety precautions and equipment.

Troubleshooting

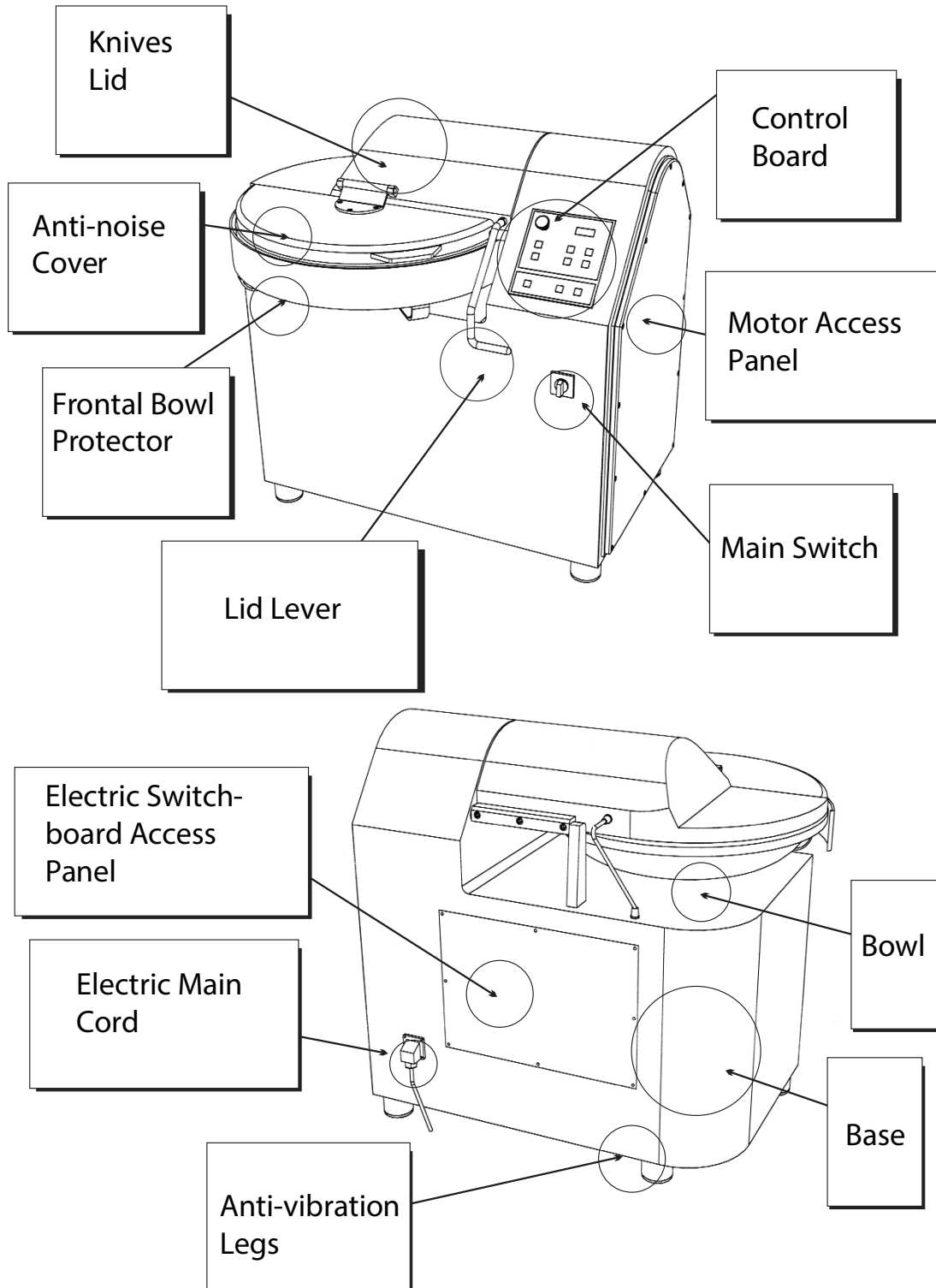
| Problem | Possible Causes | Solution |
|--|--|--|
| Machine does not work. | Machine is not connected to the power source. | Connect the machine to the power source. |
| | The main switch is in the 0-Stop position. | Turn the switch to the I-On position. |
| | No voltage in one or more phases. | Check the fuses, plugs and switches. |
| Machine is connected to power source but knives do not turn. | The stainless steel lid is not closed. | Close the stainless steel lid. |
| | The red emergency stop button is pressed down. | Disengage the emergency stop button. |
| | One of thermal relays has blown. | Let the machine cool down for a few minutes, then switch it back on. |
| Bowl turns in the wrong direction. | The phases are reversed. | Switch 2 of the 3 phases in the power source connection. |
| 2nd knife speed (fast) does not work. | The plastic anti-noise lid is open. | Close the plastic lid and press the 2nd life speed (fast) button. |

REFERENCE

| Item Number | Model Number | Description | Manufacturer Model Number |
|-------------|--------------|---|---------------------------|
| 10879 | FP-ES-0050 | Bowl Cutter 50L / 52QT 2200-4300RPM 12-15HP / 8948-11185W Knife (0.7-1.5HP / 522-1119W Bowl) 220V/60/3 | K50 |
| 10880 | FP-ES-0080 | Bowl Cutter 80L / 84QT 2200-4300RPM 14.3-20.4HP / 10664-15212W Knife (2- 3.4HP / 1491-2535W Bowl) 220V/60/3 | K80V |

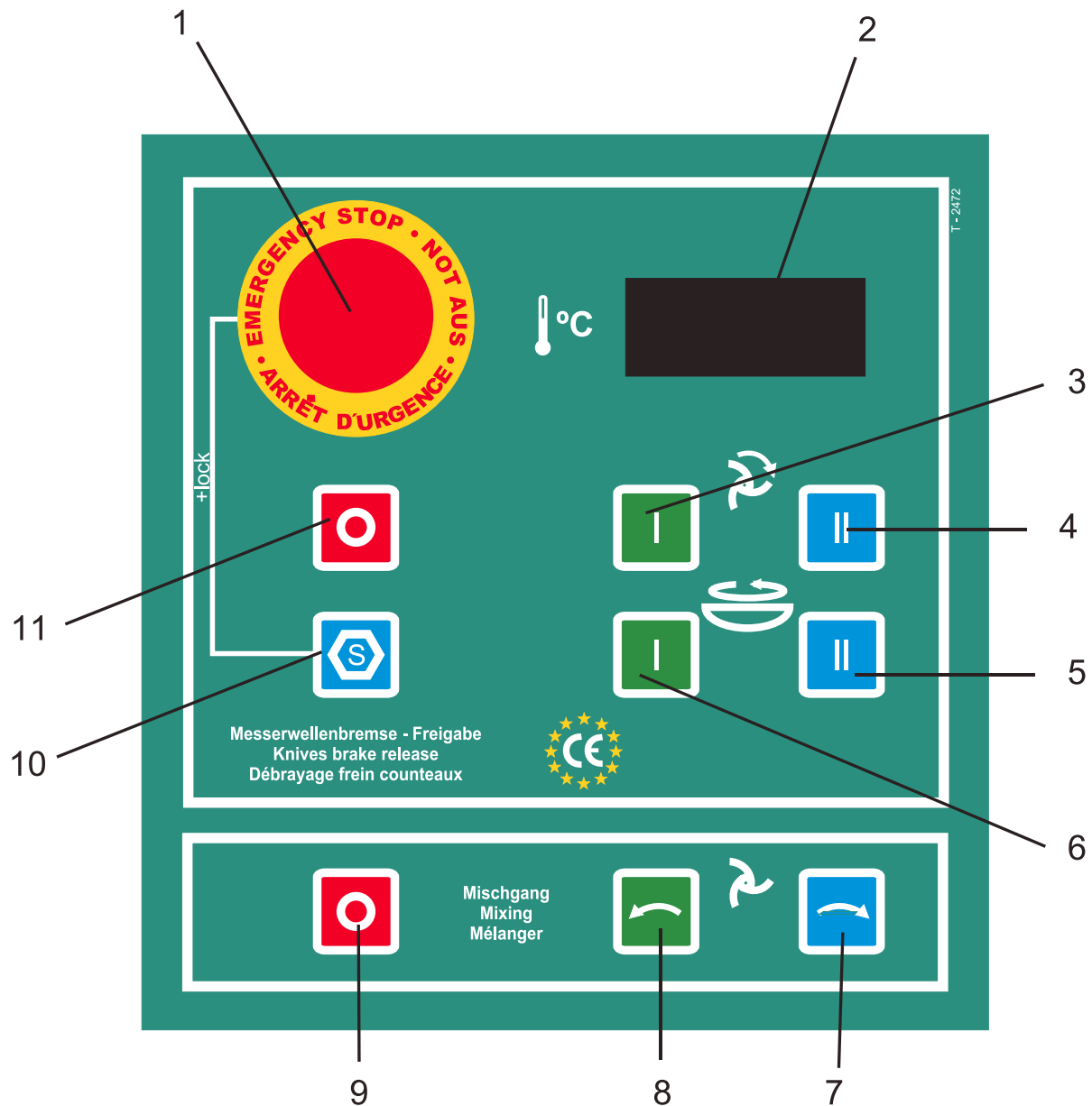
Illustrated Diagrams

Main Components



Illustrated Diagrams

Fig. 1



| No. | Description | No. | Description | No. | Description | No. | Description |
|-----|------------------------|-----|----------------|-----|------------------------------------|-----|----------------------|
| 1 | Emergency Stop Button. | 4 | Knife Speed 2. | 7 | Mixing Rotation Clockwise. | 10 | Knife Brake Release. |
| 2 | Display. | 5 | Bowl Speed 2. | 8 | Mixing Rotation Counter Clockwise. | 11 | Stop Button. |
| 3 | Knife Speed 1. | 6 | Bowl Speed 1. | 9 | Mixer Stop Button. | | |

Illustrated Diagrams

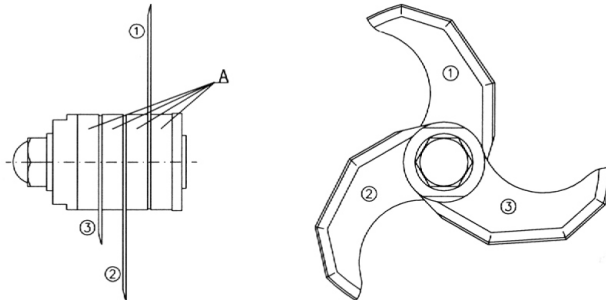
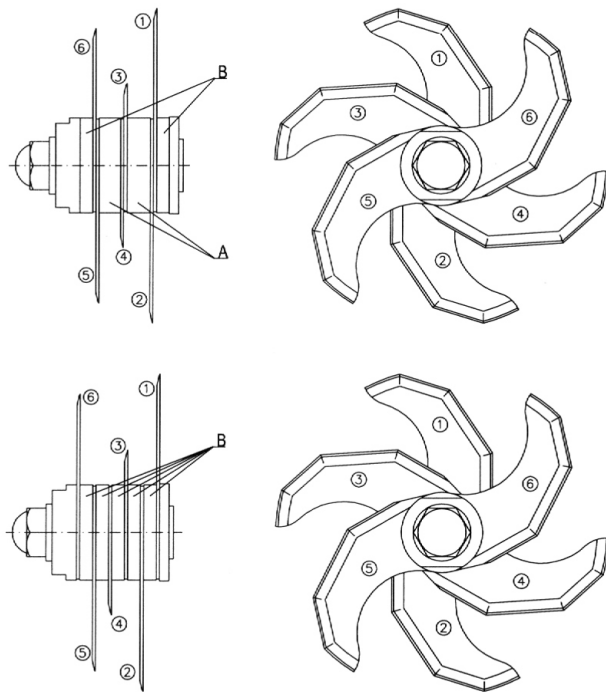


FIG. 2

- Different knives assembly systems.



KNIVES SPACER RINGS

| | Cutter K50 | Cutter K80 |
|----|------------|------------|
| A: | 9 mm | 11 mm |
| B: | 5 mm | 6 mm |

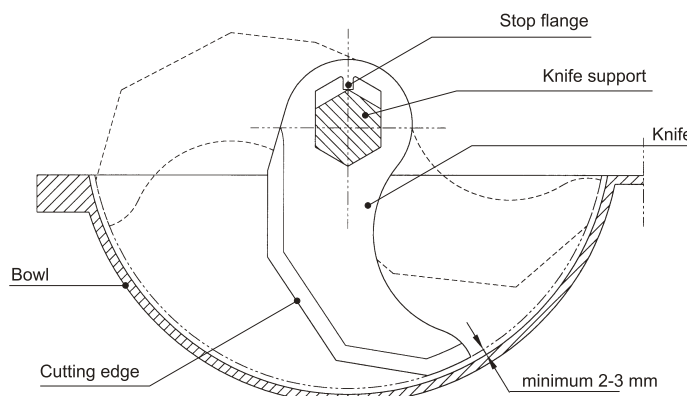


FIG. 3

- Knives adjustment.

Illustrated Diagrams

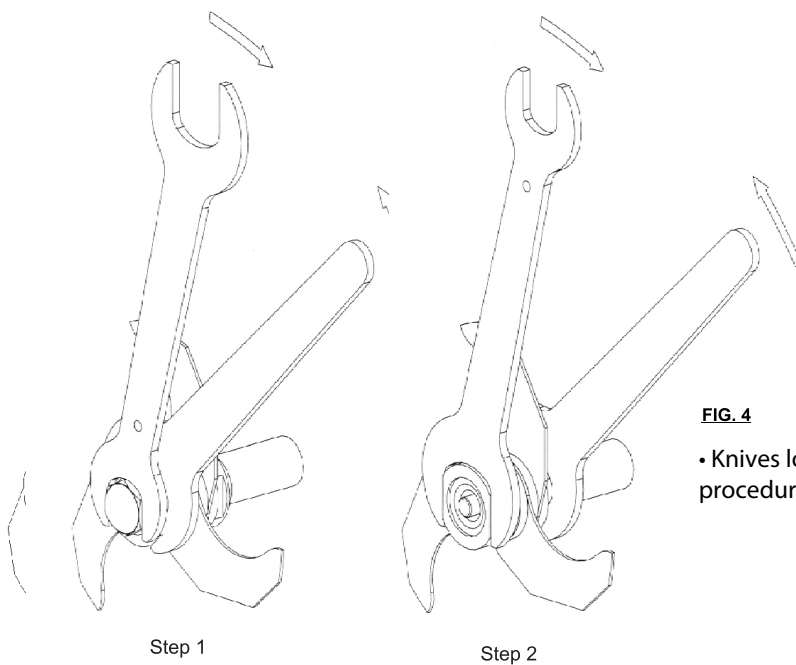


FIG. 4

- Knives loosening procedure

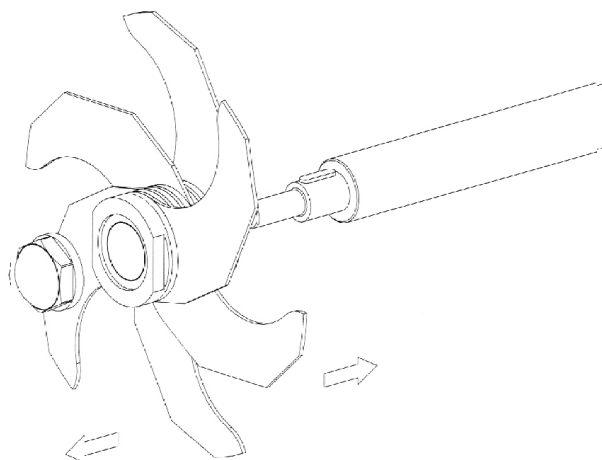


FIG. 5

- Knives head disassembly or assembly.

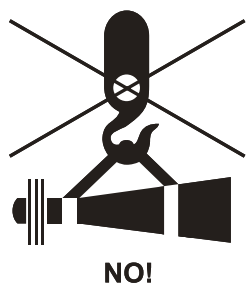


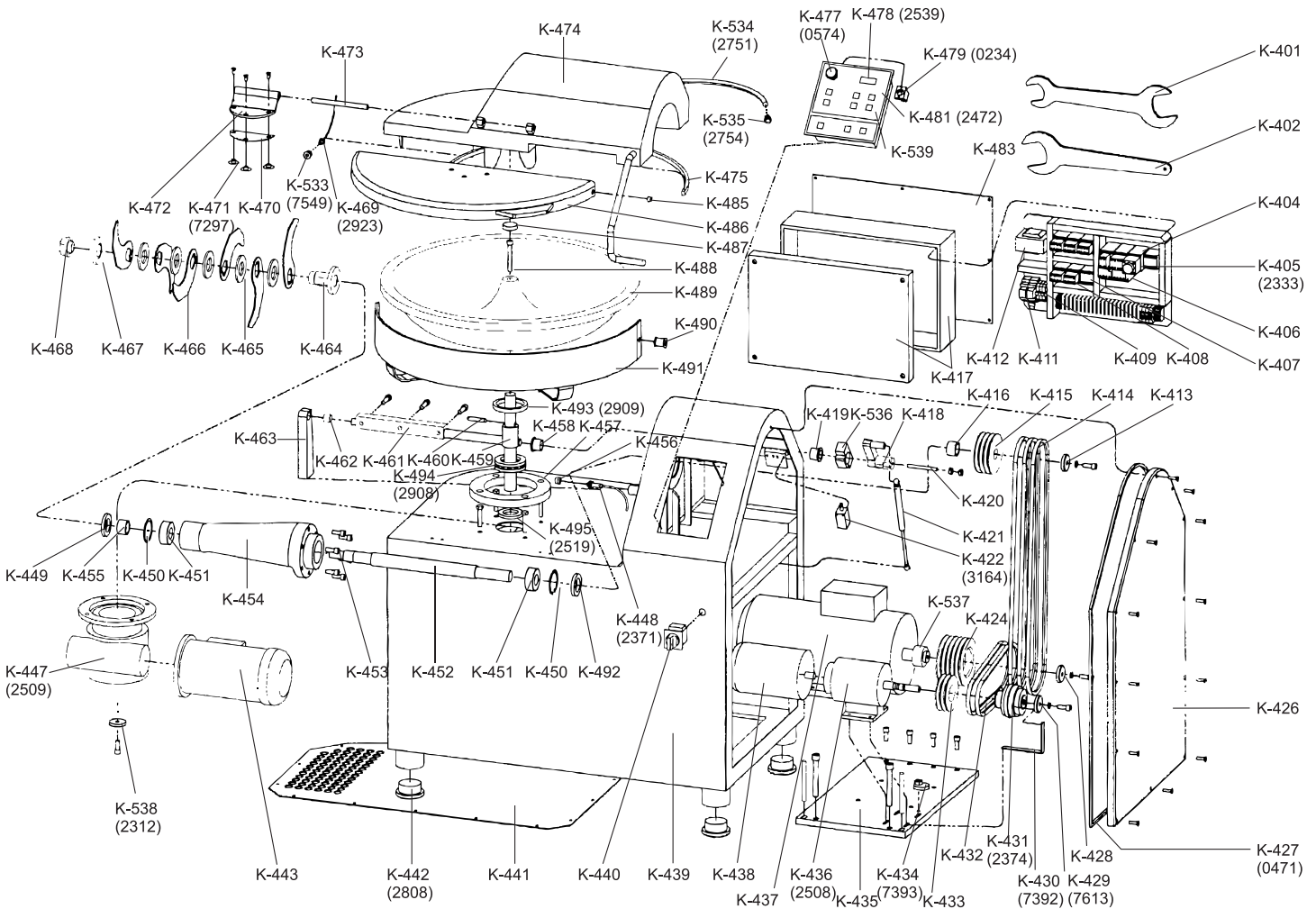
FIG. 6

- How to move the machine.

Parts Breakdown

Model FP-ES-0050 10879

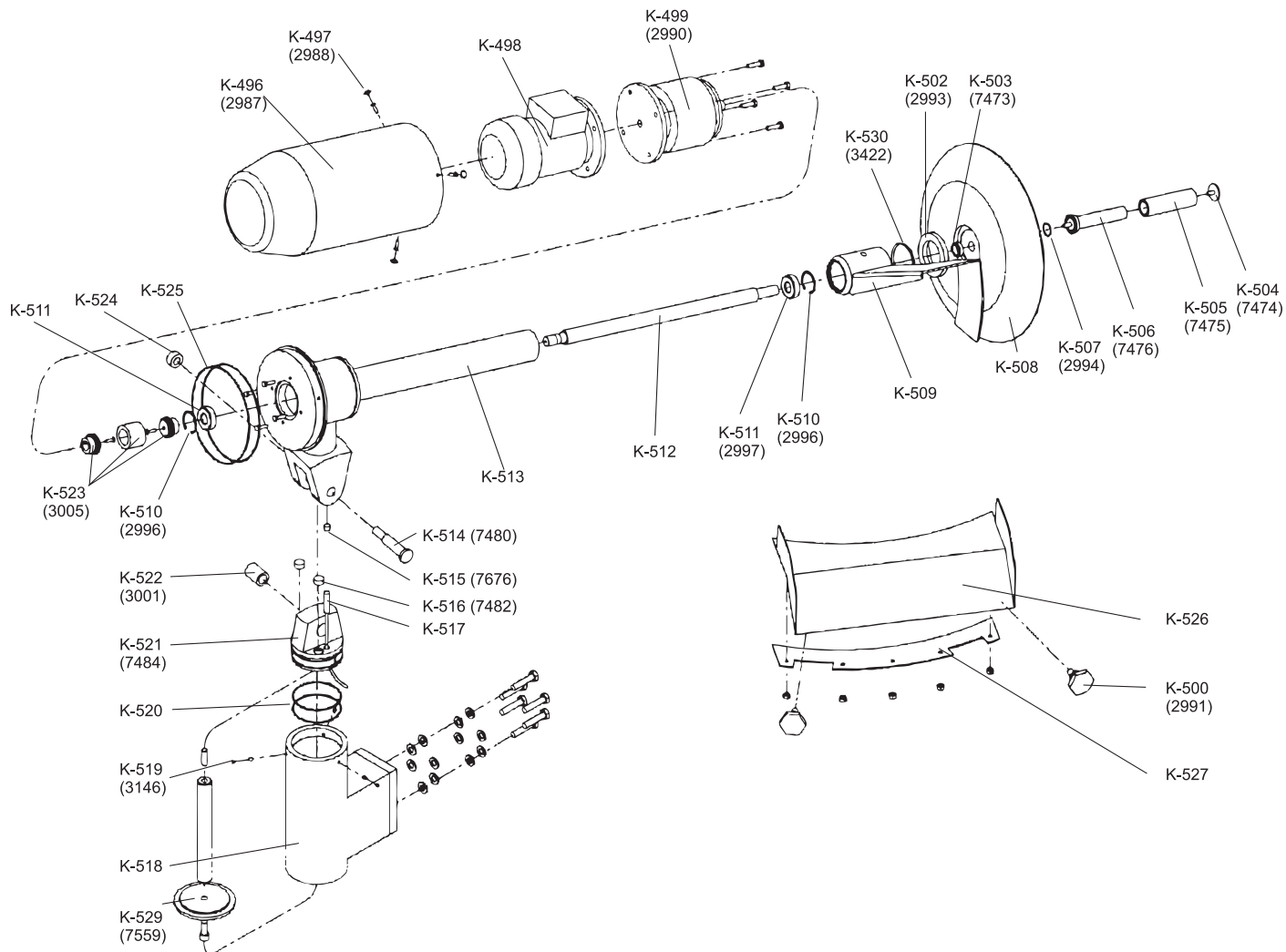
Model FP-ES-0080 10880



Parts Breakdown

Model FP-ES-0050 10879

Model FP-ES-0080 10880



Parts Breakdown

Model FP-ES-0050 10879

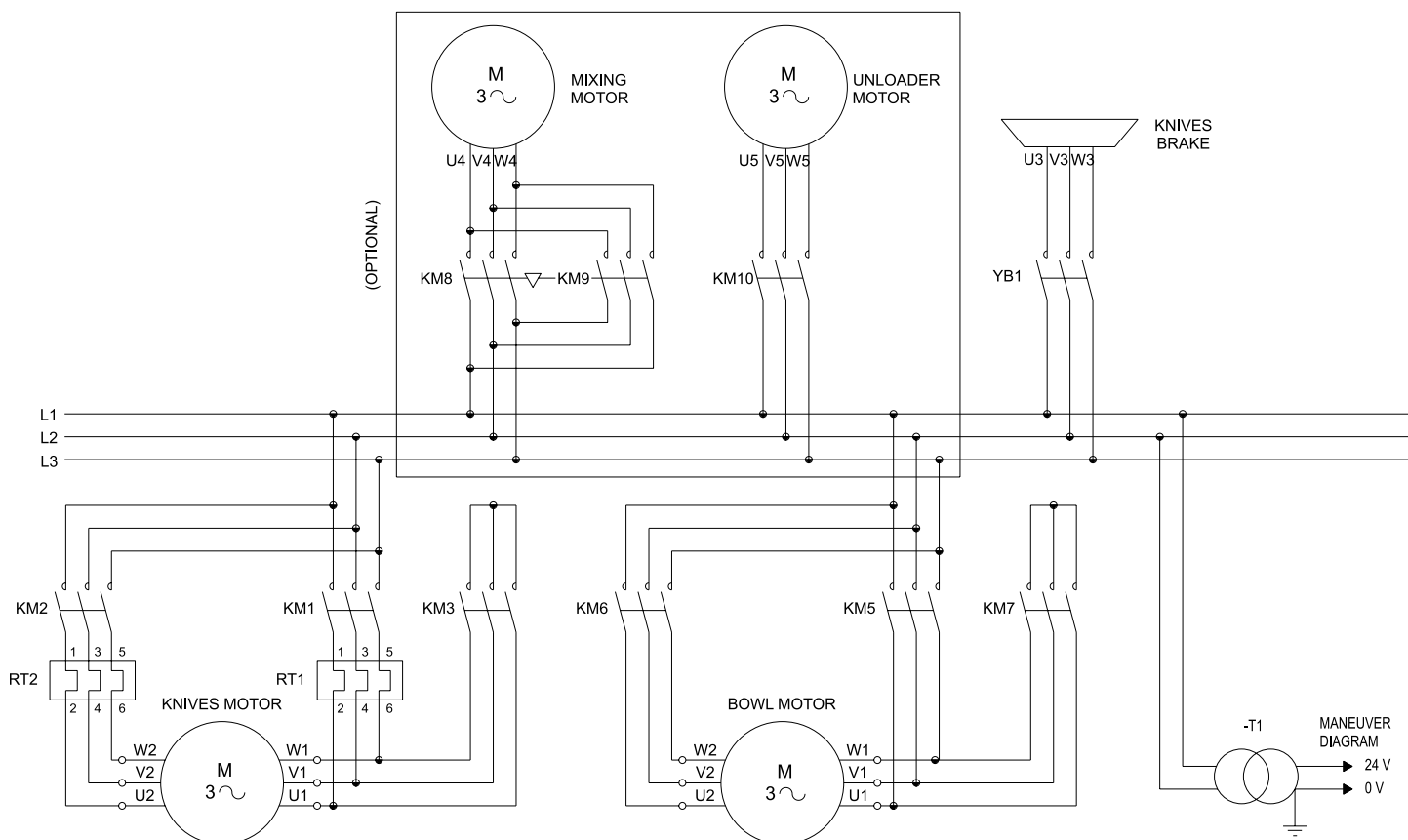
Model FP-ES-0080 10880

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|----------|---|----------|----------|---|----------|
| 36222 | Double Wrench Knife Disassembly for K50, K80V | K401 | 76742 | Motor Platform for K50, K80V | K435 | 36284 | Locking Knives Nut for K50, K80V | K467 |
| 36223 | Single Wrench Knife Disassembly for K50, K80V | K402 | 36252 | Mixing Gear Reducer for K50, K80V | K436 | 36285 | Nut Blocked Final Shaft Knives Counter-clockwise Thread for K50, K80V | K468 |
| 76731 | Main Motor Knives Contactor for K50, K80V | K404 | 76743 | Main Knives Motor for K50, K80V | K437 | 62509 | Thermometer Sensor for K50, K80V | K469 |
| 62500 | Internal Auxiliary Timer for K50, K80V | K405 | 36255 | Mixing Motor for K50, K80V | K438 | 36286 | Lower Hinge Plate for K50, K80V | K470 |
| 76732 | Thermal Relay for K50, K80V | K406 | 62506 | Machine Frame for K50, K80V | K439 | 36287 | Lower Hinge Nut for K50, K80V | K471 |
| 76733 | Bowl Motor Contactor for K50, K80V | K407 | 36256 | Main Switch for K50, K80V | K440 | 36288 | Body Hinge Lid Plastic for K50, K80V | K472 |
| 76734 | Auxiliary Contact Block for K50, K80V | K408 | 36257 | Main Switch for K50, K80V | K440 | 36289 | Shaft Hinge Lid Plastic for K50, K80V | K473 |
| 76735 | Fuse for K50, K80V | K409 | 62507 | Lower Cover for K50, K80V | K441 | 36290 | Stainless Steel Main Lid for K50, K80V | K474 |
| 76736 | Auxiliary Relay for K50, K80V | K411 | 36258 | Anti-Vibrating Foot for K50, K80V | K442 | 36291 | Lid-Bowl Friction Bar for K50, K80V | K475 |
| 73737 | Transformer for K50, K80V | K412 | 36259 | Bowl Motor for K50, K80V | K443 | 62510 | Emergency Button for K50, K80V | K477 |
| 73738 | Transformer for K50, K80V | K412 | 36263 | Bowl Gear Reducer for K50, K80V | K447 | 76748 | Digital Thermometer Display for K50, K80V | K478 |
| 36236 | Shaft Knives Pulley Washer for K50, K80V | K413 | 36264 | Plastic Lid Safety Sensor for K50, K80V | K448 | 36293 | Emergency Button Body for K50, K80V | K479 |
| 36237 | Shaft Knives Belt for K50, K80V | K414 | 62365 | Knives Front Bushing Gasket for K50, K80V | K449 | 36295 | Front Panel Board for K50, K80V | K481 |
| 36238 | Shaft Knives Pulley for K50, K80V | K415 | 36266 | Knives Shaft Locking Ring for K50, K80V | K450 | 62511 | Electric Switchboard Access Panel for K50, K80V | K483 |
| 36239 | Shaft Knives Ring for K50, K80V | K416 | 36267 | Knives Bearing for K50, K80V | K451 | 36296 | Metal Detector Fixed On Lid for K50, K80V | K485 |
| 36240 | Isolating Electric Box for K50, K80V | K417 | 36268 | Knives Shaft for K50, K80V | K452 | 36297 | Anti-Noise Lid for K50, K80V | K486 |
| 36241 | Lid Lever for Microswitch for K50, K80V | K418 | 76746 | Screw with Hole for K50, K80V | K453 | 36298 | Bowl Screw Cap for K50, K80V | K487 |
| 62501 | Bronze Bearing for K50, K80V | K419 | 76746 | Knives Shaft Holder for K50, K80V | K454 | 36299 | Bowl Central Screw for K50, K80V | K488 |
| 62502 | Threaded Rod for K50, K80V | K420 | 36270 | Knives Limit Ring for K50, K80V | K455 | 36300 | Bowl for K50, K80V | K489 |
| 36242 | Lid Gas Piston for K50, K80V | K421 | 36271 | Sensor Protector for K50, K80V | K4556 | 36301 | Bowl Guard Spacer for K50, K80V | K490 |
| 36323 | Lid Safety Microswitch for K50, K80V | K422 | 36273 | Small Ring Bowl for K50, K80V | K457 | 36302 | Bowl Frontal Guard for K50, K80V | K491 |
| 36243 | Pulley Shaft Motor for K50, K80V | K424 | 36275 | Bronze Bearing for K50, K80V | K458 | 36303 | Pulley Front Bushing Gasket for K50, K80V | K492 |
| 62503 | Motor Access Panel for K50, K80V | K426 | 36276 | Bowl Shaft Reducer for K50, K80V | K459 | 62512 | 80L Bowl Bushing Gasket for K50, K80V | K493 |
| 62504 | Motor Access Panel Seal for K50, K80V | K427 | 62508 | Bowl Shaft Reducer Pin for K50, K80V | K460 | 62513 | 80L Bowl Bearing for K50, K80V | K494 |
| 36245 | Motor Knives Pulley Washer for K50, K80V | K428 | 36277 | Squared Shaft Lid Folding for K50, K80V | K461 | 62514 | 80L Bowl Lower Bushing Gasket for K50, K80V | K495 |
| 62505 | Clutch Washer for K50, K80V | K429 | 36278 | Bronze Bearing for K50, K80V | K462 | 62515 | Ring Thermometer Probe for K50, K80V | K533 |
| 36247 | Anti-Folding Clutch Holder for K50, K80V | K430 | 36279 | Lid Column Holder for K50, K80V | K463 | 62516 | Protection Tube Thermometer Sensor for K50, K80V | K534 |
| 36248 | Electromagnetic Clutch for K50, K80V | K431 | 36280 | Hexagonal Knives Holder for K50, K80V | K464 | 62517 | Cable Gland for K50, K80V | K535 |
| 36249 | Mixing Belt for K50, K80V | K432 | 36281 | Knives Spacer Ring for K50, K80V | K465 | 62518 | Anchorage Shaft Covers for K50, K80V | K536 |
| 36250 | Mixing Gear Reducer Pulley for K50, K80V | K433 | 36282 | Knives Spacer Ring for K50, K80V | K465 | 76749 | Ring for Knife Motor for K50, K80V | K537 |
| 36251 | Belt Tension Lever for K50, K80V | K434 | 36283 | 4 Cuts Knife for K50, K80V | K466 | 62519 | Bowl Shaft Washer for K50, K80V | K538 |

Electrical Schematics

Model FP-ES-0050 10879

Model FP-ES-0080 10880



[illegible]



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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.

