



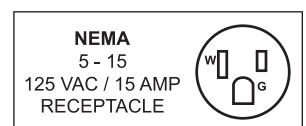
***Gear-Driven Slicer***  
***Model MS-IT-0313-H***  
***Item 44006***  
***Instruction Manual***



*Revised - 08/02/2018*



Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



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Model MS-IT-0313-H

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# General Information

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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.**

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**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

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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.

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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

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## MECHANICAL SAFETY DEVICES

The slicer is manufactured according to the EEC 2006/42 Machinery Directive.

The mechanical safety devices are the following:

- Product holder removable only with the slice thickness control on zero (slice thickness plate positioned to protect the blade). After removing the product holder the slice thickness plate is mechanically clamped.

# *Safety and Warranty*

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- Protection devices mounted on the product holder to prevent the operator from any accidental contact with the blade.
- Blade guard. This fixed ring protects that part of the blade which is not used for the cutting operation.
- A special mechanical safety device to sharpen the blade keeping the fingers of the operator away from the cutting edge of the blade.

## **ELECTRICAL SAFETY DEVICES**

The electrical safety devices in accordance with the EN 60204 standards are the following:

- Start and stop push buttons.
- Control circuit provided with electric servo-control; in any case of blade clamping the machine must be restarted manually.
- Safety device to stop the rotation of the blade if the clamping handle of the blade guard is released.

### **WARNING**

When the machine is not used:

- Make sure that it is off.
- Re-position the slice thickness control to zero.

Do not remove the labels placed on the machine and replace them if damaged.

## **1 YEAR PARTS AND LABOUR 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](http://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-0313-H
Blade Size	12.3" / 313mm
Power	0.4 HP / 0.3 kW
Cheese Slicing	
Slicing Volume*	8 hours or more
RPM	250
Cutting Size	10.6" x 8.9" / 270 x 225mm
Cut Thickness	0" - 1" / 0 - 25mm
Electrical	110V/60/1
Weight	84 lbs. / 38 kgs.
Dimensions	29" x 26" x 20" / 737 x 660 x 508mm
Item Number	44006

\*Results may vary due to product consistency and temperature

## Installation

The slicer must be mounted horizontally on a stable, robust and antiskid base adequate to support its weight. The suggested height of the working table is of about 800mm. It must be checked that the product holder is not clamped and the product to be cut can be easily loaded.

**WARNING:** To prevent the risk of crushing hazard, locate the machine in a manner that allows a clear space between the moving table and any permanent structure.

### PRELIMINARY CLEANING

Before connecting the plug clean off the protective oil from the machine.

### WARNING

**The working table must always be cleaned.**

### ELECTRICAL SUPPLY

The machine must be installed in the proximity of a mains socket. Check that the power supply voltage corresponds to that described on the information label and that it is connected to an adequate earth.

1. Connect the plug.
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.

### MANUAL FUNCTIONING

1. Press push button blade start.

## SLICER FUNCTIONING AND USE

The following products can be sliced: sausages, ham, cheese, bread. If large quantities of bread or cheese are usually cut it is advisable to mount a teflon coating.

### WARNING

The following cannot be sliced:

- Not-eatable products.
- Foodstuffs with bones.
- Frozen products.

### MANUAL FUNCTIONING

Rotate the product holder release handle in a clockwise direction by 180°.

# Operation

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## HOW TO LOAD THE PRODUCT TO BE CUT

1. Check that the slicer is off and position the slice thickness control to zero.
2. Push the product holder towards the operator.
3. Lift and rotate the product pusher: the pusher can fall back, this is normal.
4. Place the product to be cut against the wall of the product holder and the slice thickness plate.
5. Position the product pusher on the product to be cut far from the slice thickness plate. The product is fed to the slice thickness plate by gravity making the cut easier.
6. Rotate the slice thickness control to the thickness desired.

### DANGER

**Do not touch the carriage or the product holder when the machine is working.**

### MANUAL FUNCTIONING

1. Rotate the carriage release handle in a clockwise direction by 180°.
2. Press push button to start the blade.
3. With constant speed, according to the product to be sliced features, you can push the product holder tray to its end stroke in blade direction. You can then return in the operator position and repeat this operation.

After cutting the product, reposition the product holder towards the operator. By pressing push button stop blade the rotation of the blade stops. Re-position the slice thickness control to zero and unload the product.

# Maintenance

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## BLADE SHARPENING

Whenever the cut is not satisfactory, sharpen 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 10mm 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 by contacting Omcan.**

## SHARPENING OPERATION

### DANGER

**The sharpening operation must be performed during the manual functioning.**

For a correct sharpening of the blade follow these instructions:

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.

### IMPORTANT

**During the following operations the blade must always be covered by the removable protection.**

4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Replace the sharpener device.
7. Push the push button blade start 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.

**ATTENTION: for a suitable effect please execute sharpening for 10-15 seconds approx.**

9. After sharpening press the blade stop push button.
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.

## 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. Be sure to clean and sanitize the blade after sharpening.

## MAINTENANCE

All cleaning and maintenance operations must only be carried out with the machine disconnected and isolated from the mains supply and the slice thickness control on zero.

## CONTROL OF THE AIR GRATING

An air grating for the motors ventilation is placed in the lower side of the machine. Keep the section-holes free and clean them with a brush at regular intervals.

## CHECK OF THE ELECTRIC CABLE

It is recommended to check the wear of the electric cable at regular intervals.

## SPARE PARTS

In the event that replacement parts need to be fitted, request only original spare parts.

## CLEANING

The machine must be cleaned once a day or more frequently if necessary. Clean all the parts using a cloth sprinkled with water and washing up liquid (do not use strong detergents) and a brush.

## WARNING

**Do not use water jet**

## DANGER

**During the cleaning operations take great care: danger of accident.**

## COMPONENTS REMOVAL

### PRODUCT HOLDER

1. Loose the product holder by rotating the product holder clamping handle in a counterclockwise direction.
2. Position to zero the slice thickness control to remove the product holder.
3. Push the product holder towards the operator until it clicks. The click will inform the operator that the product holder is clamped.
4. Lift the last slice device from the guide bar.
5. Lift the product holder from the carriage.

## IMPORTANT

**The slice thickness control is clamped on zero.**

# Maintenance

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## **BLADE COVER**

1. Rotate the slice deflector and keep it away from the blade.
2. Loose the blade cover fastener handle by rotating it in a counterclockwise direction.
3. Push on the handle in the direction indicated by the arrow to lift the blade cover from the blade.
4. Lift the blade cover.

## **ATTENTION**

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

## **DANGER**

**During the cleaning operations of the blade, pay attention to an accidental contact with it.**

5. Press a damp cloth on the front side of the blade and move slowly from the center towards the edge in the direction of the arrow.
6. Follow these instructions to clean the back side of the blade.
7. With a cloth dry both sides of the blade following this procedure.
8. Insert a damp cloth between the blade and the protection ring. Pull it outwards and rotate it to clean the internal side of the protection ring.
9. After cleaning re-position the blade cover, insert the fastener and screw in a clockwise direction to clamp the blade cover. Lower the sharpener protective cover.

## **IMPORTANT**

Leave all the parts to soak in warm water and washing-up liquid (do not use strong detergents) and clean them by using a brush or a cloth. Rinse them in warm water and dry them.

To assemble the machine follow the reverse procedure as described for disassembly.

## **GUIDES LUBRICATION**

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use food safe oil only.

### **LUBRICATION OF THE GUIDE BAR OF THE LAST SLICE DEVICE**

1. Drop some food grade 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 the operator.
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

# Troubleshooting

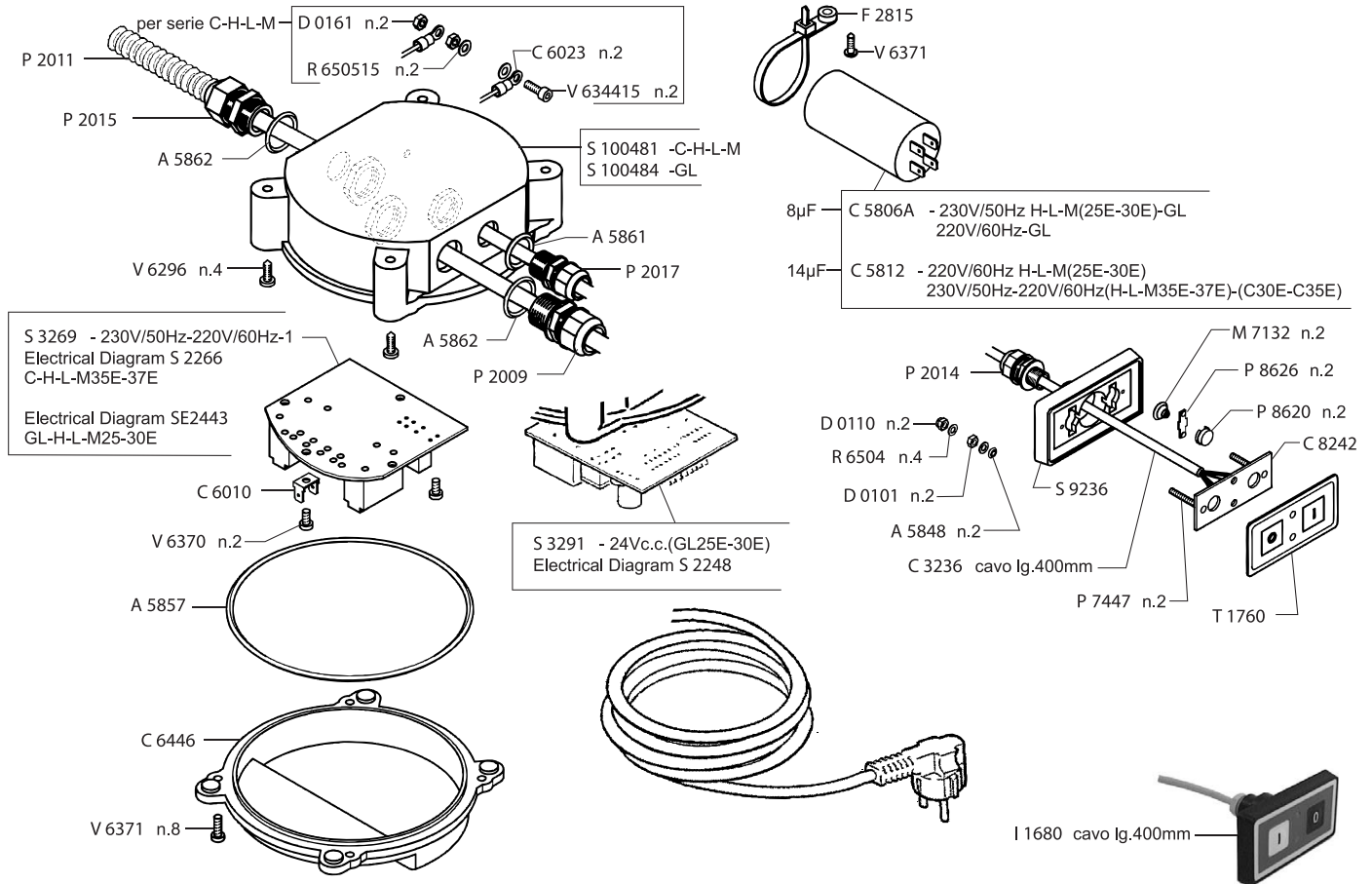
PROBLEM	CORRECTIVE ACTION
The machine vibrates, overheats and emits a foul smell.	Stop it immediately and check that the voltage corresponds to that described on the rating label.
The blade cannot be sharpened any longer. The sharpening is no regular.	Clean the grinding wheels of the sharpener and check the wear of the blade.
On pushing the start push button the machine does not start.	Check if power missing. Check the safety devices.
The carriage and the last slice device run with difficulty.	Lubricate the guide bars.

## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44006	MS-IT-0313-H	Meat Slicer with Fixed Ring Knife Guard	H313

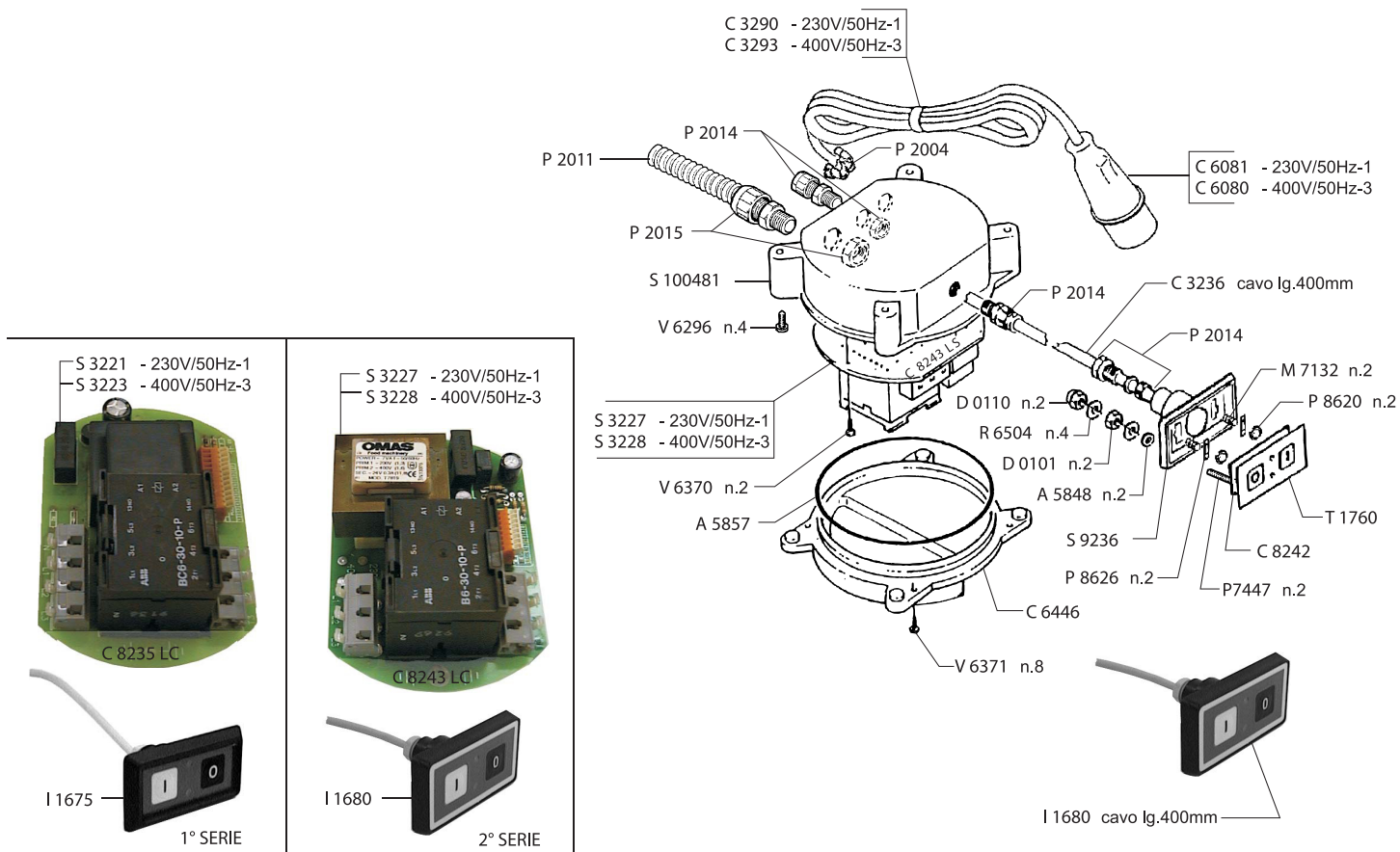
# Parts Breakdown

## Model MS-IT-0313-H 44006



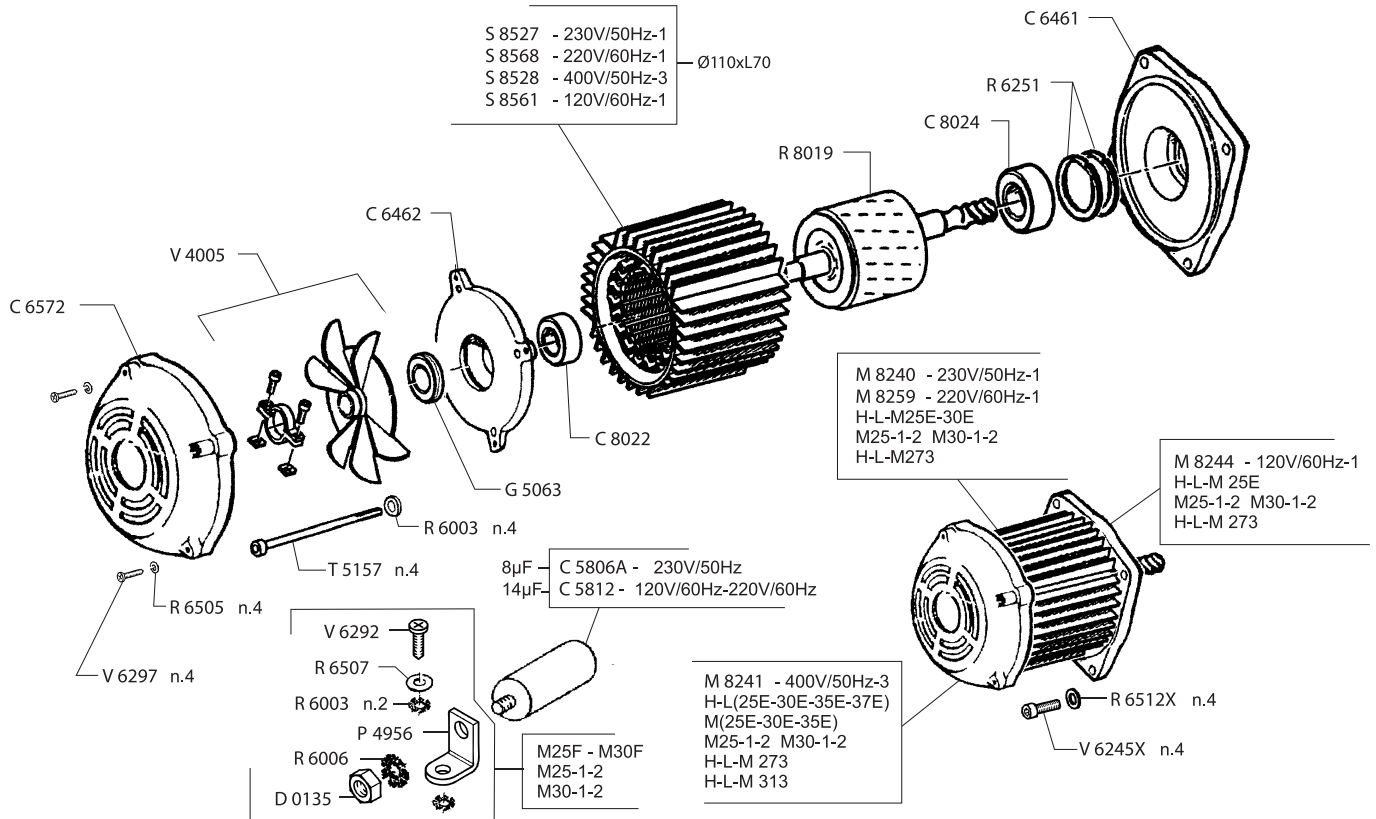
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## Model MS-IT-0313-H 44006



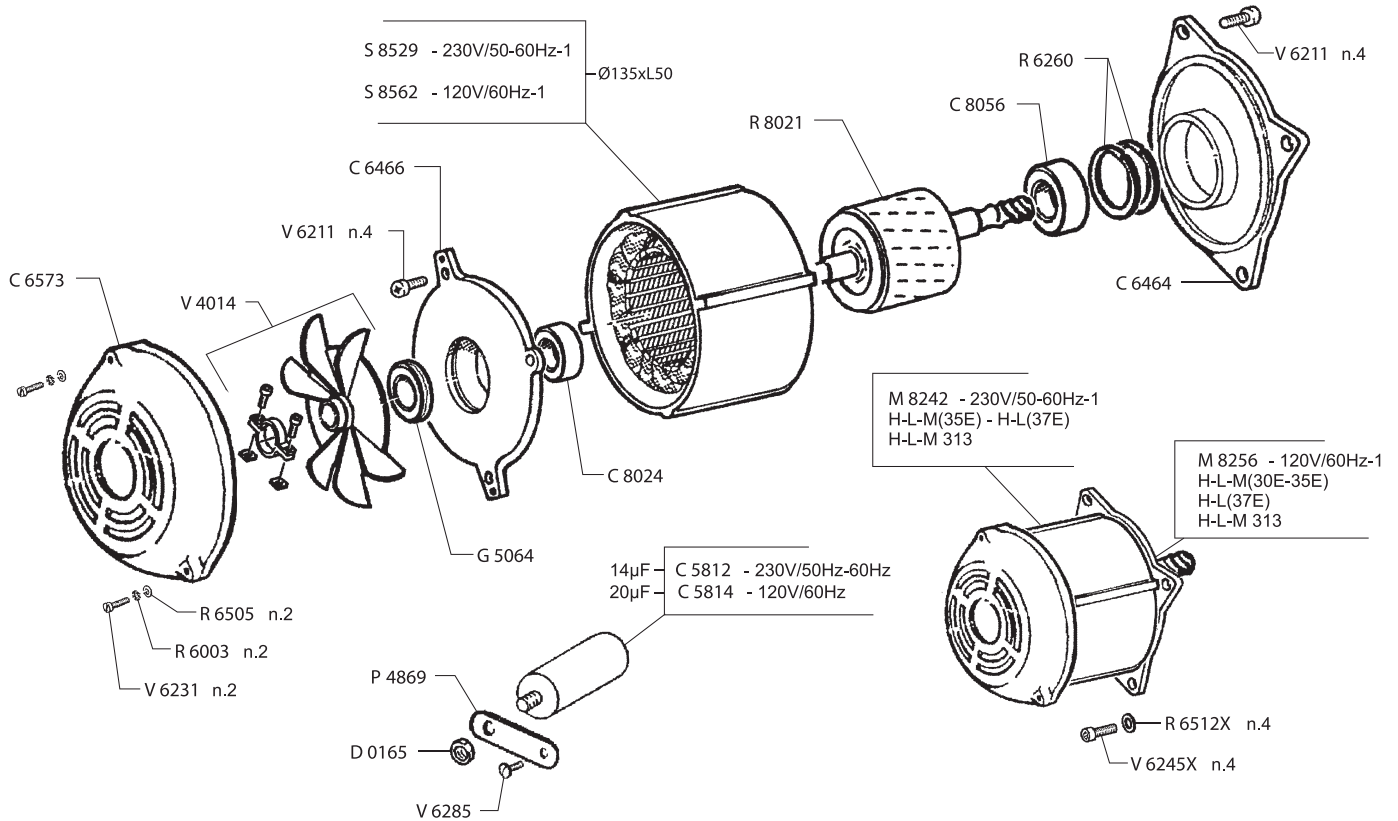
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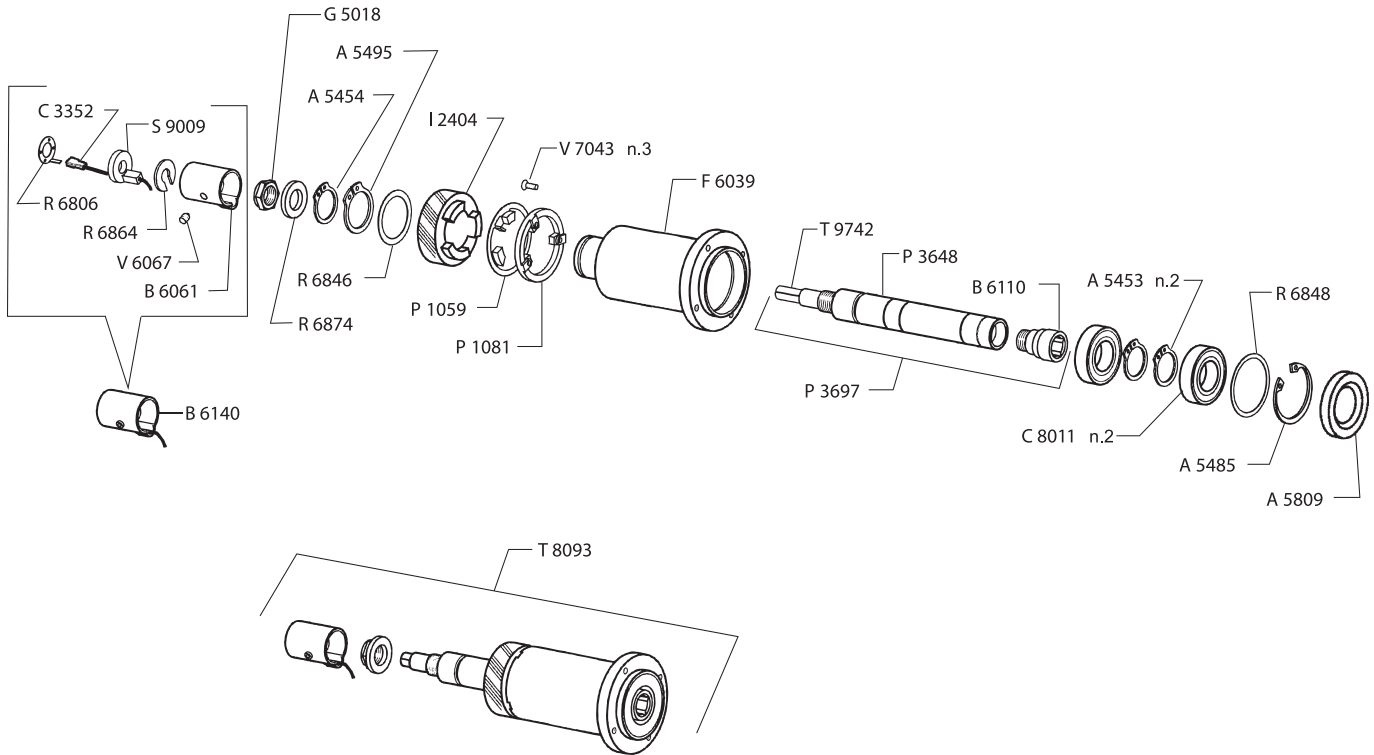
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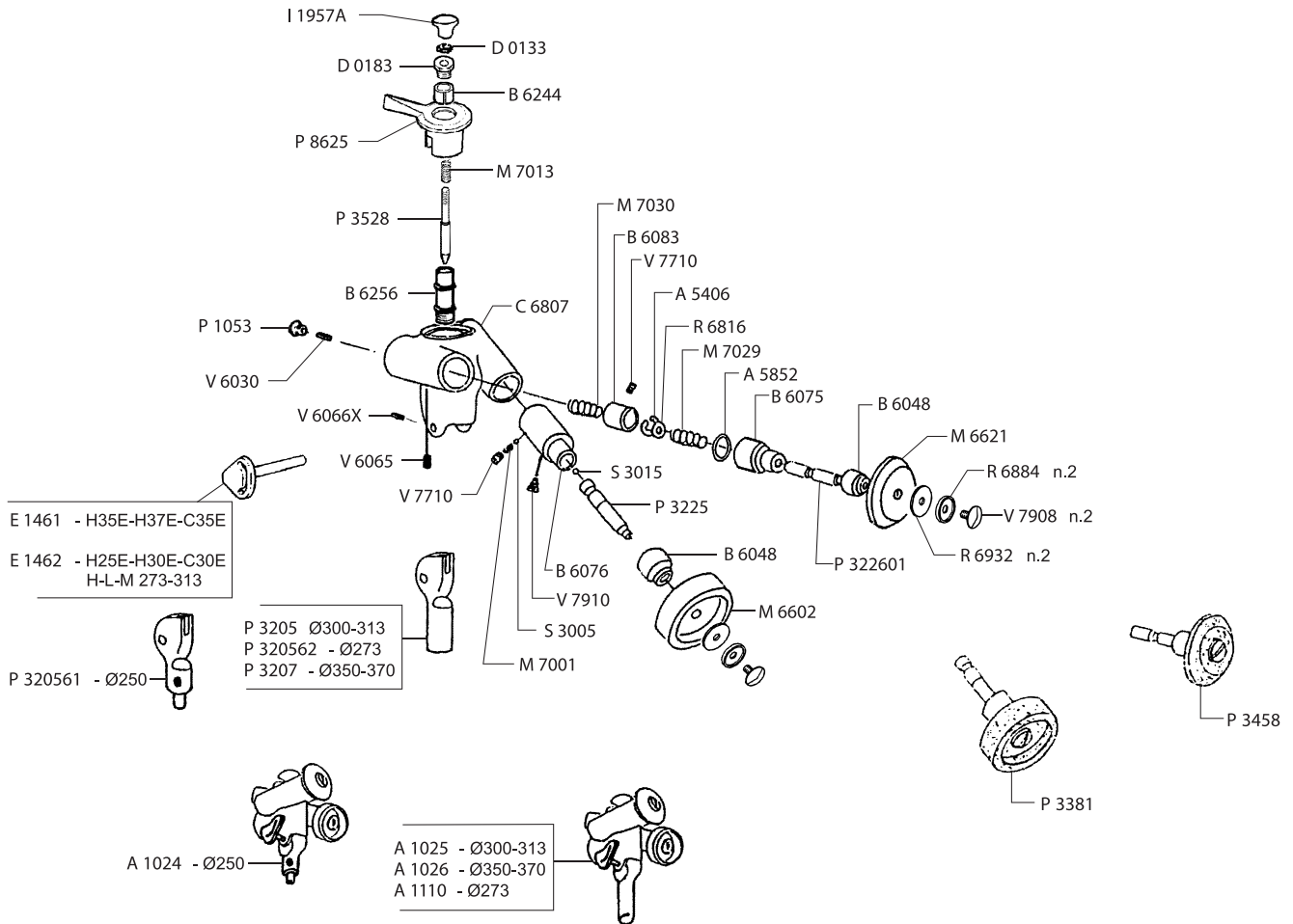
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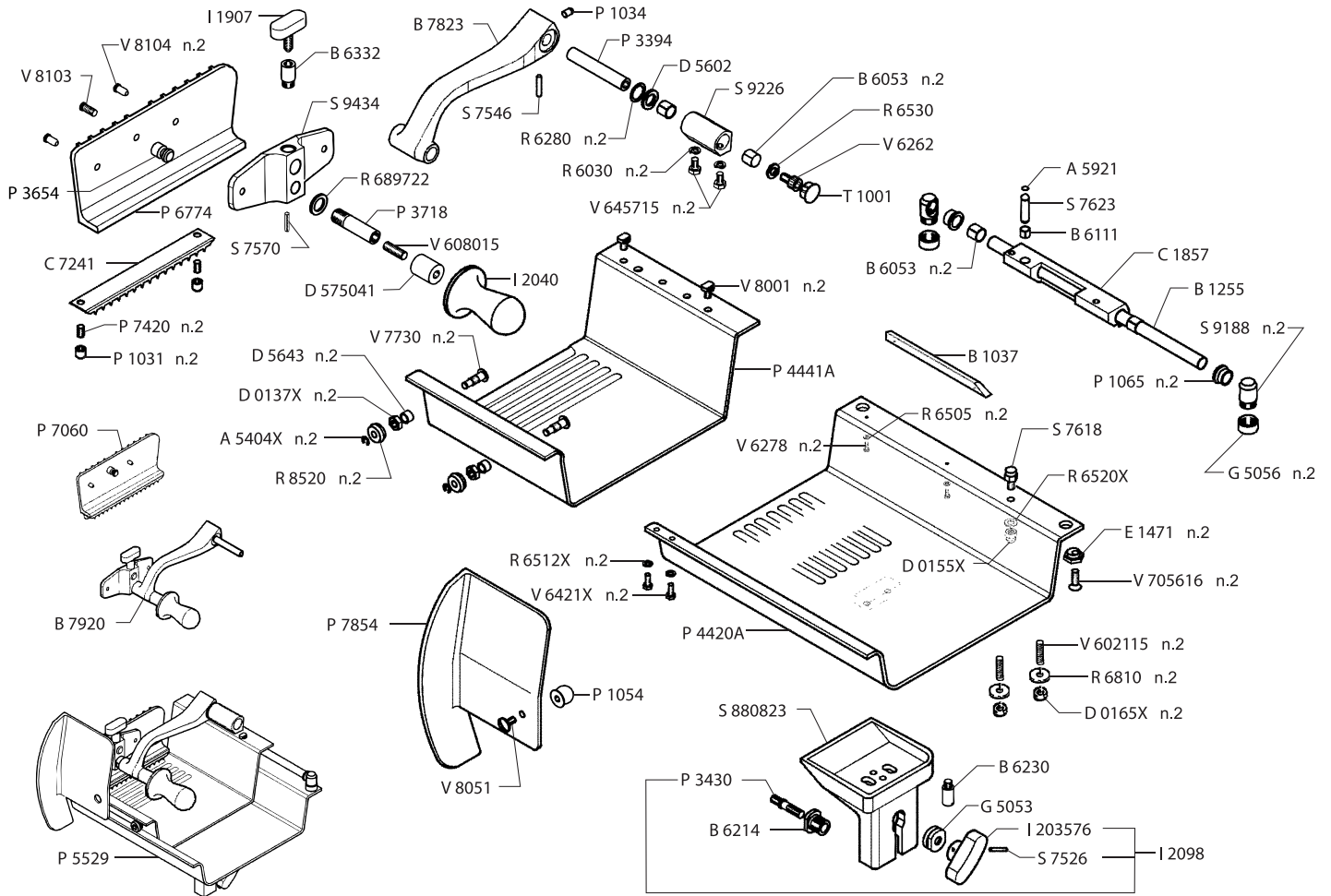
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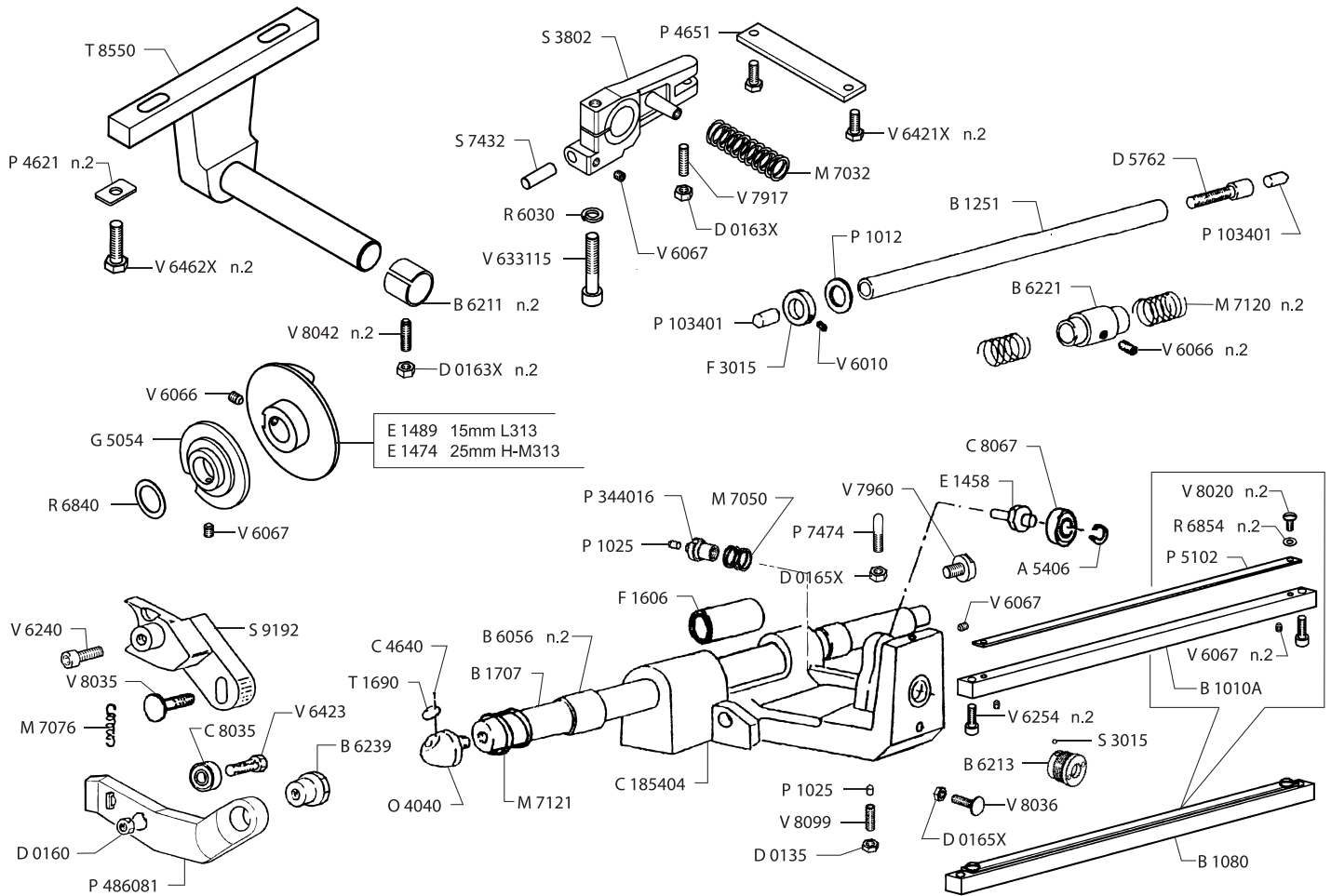
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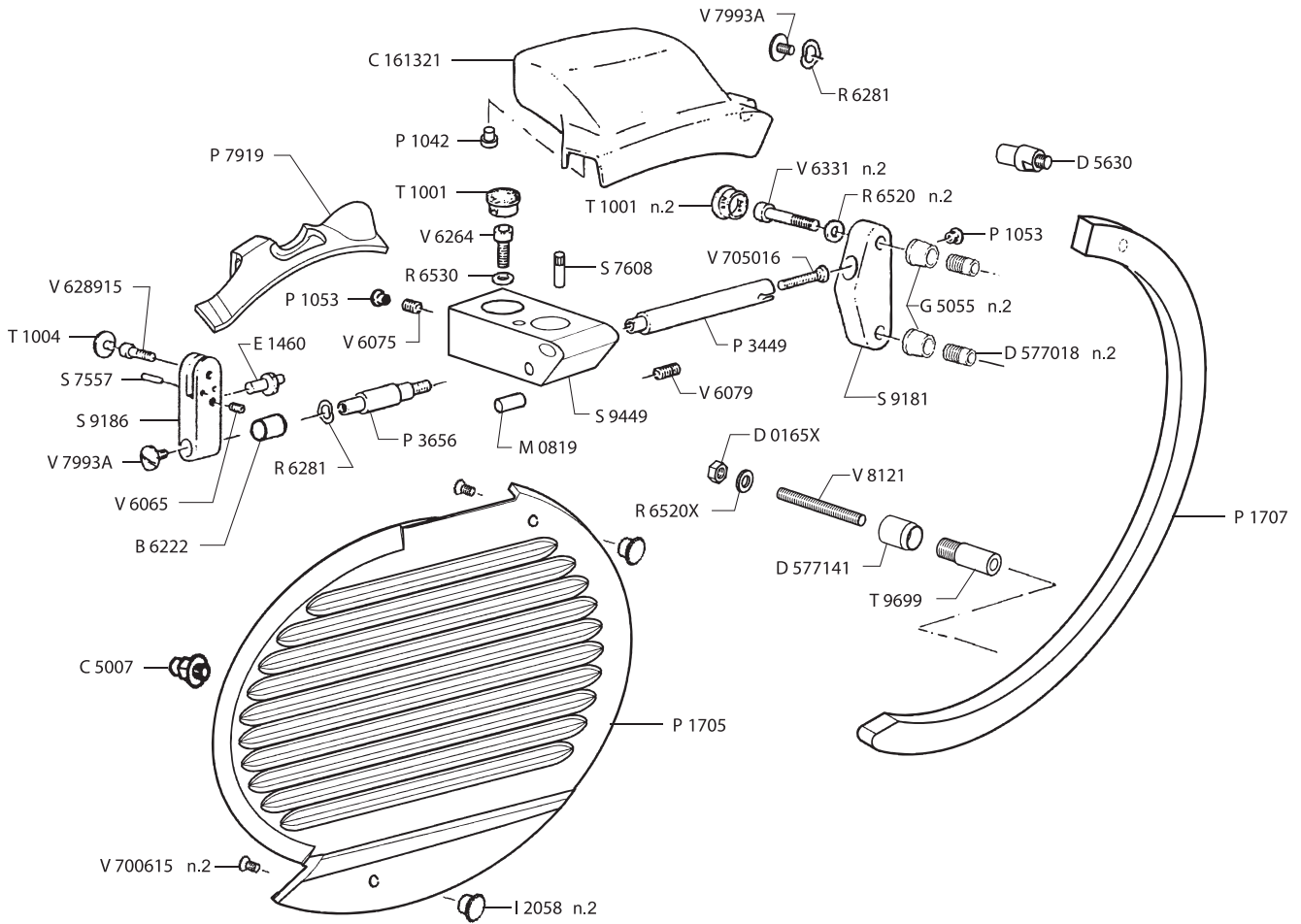
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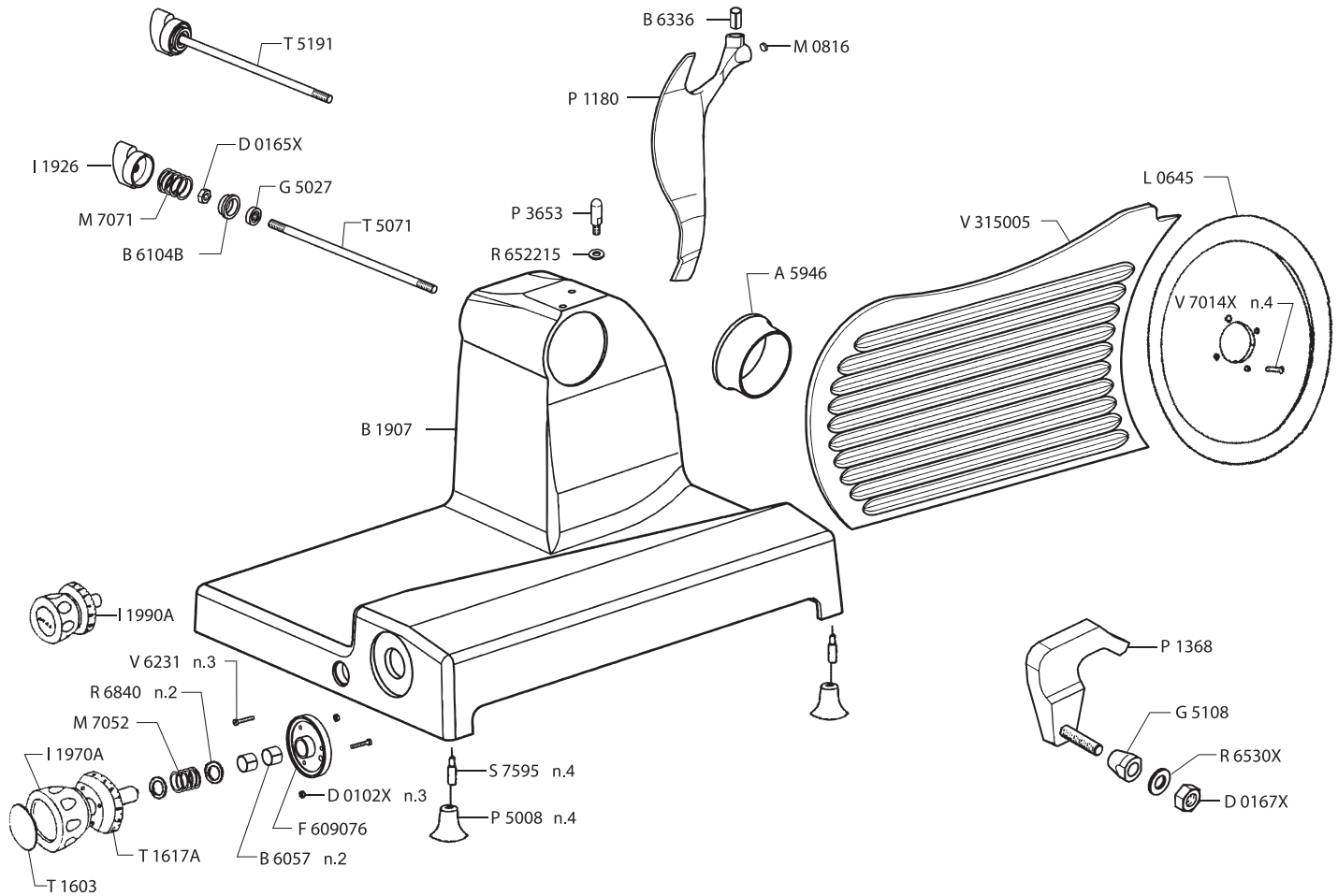
# Parts Breakdown

**Model MS-IT-0313-H 44006**



# Parts Breakdown

## Model MS-IT-0313-H 44006



# Parts Breakdown

## Model MS-IT-0313-H 44006

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77583	Sharpener (Support + Stones) for H313	A1024	36566	Bushing to Hold Carriage Springs for H313	B6221	77612	Self-Locking Nut M3 UNI7473 for H313	D0110
36532	Assy Sharpener for H313	A1025	36567	Bushing DU 12x14x25 for H313	B6222	16928	Nut U5589 M6 for H313	D0133
16900	Sharpening Assembly for H313	A1026	36569	Fixing Lever Bushing for H313	B6239	78293	Nut U5589 M8 for H313	D0135
36536	Ring El.Benzing 6 Stainless Steel for H313	A5404X	17313	Bushing DU 14x15x16 for H313	B6244	36638	Nut U5589 M10 Stainless Steel for H313	D0137X
16902	Ring El.Benzing 8 for H313	A5406	23646	Sharpener Pivot Ferrule for H313	B6256	19642	Nut M8 for H313	D0155X
17281	Ring El.Seeger Ext.25 for H313	A5453	77552	Bushing for Plate for H313	B6332	36643	Nut U5588 M5 for H313	D0160
77585	Ring El.Seeger Est.25 Ser.Heavy for H313	A5454	77503	Bushing DU 12x14x30 Inox for H313	B6336	36645	Normal Nut U5588 M4 for H313	D0161
77586	Ring El.Seeger Int.52 for H313	A5485	62431	Pusher Arm for H313	B7823	36646	Nut U5588 M6 Stainless Steel for H313	D0163X
19612	Ring 33 for H313	A5495	62414	Carriage Plate for H313	C1857	36647	Nut U5588 M8 for H313	D0165
17283	Oil Seal 25x52x10 for H313	A5809	77605	Assy Wiring 6 Poles LG.400 for H313	C3236	36648	Nut U5588 M8 for H313	D0165X
77601	Oil Seal OR 2010 for H313	A5848	78287	Power Cord 230/50 for H313	C3290	36649	Nut U5588 M10 Stainless Steel for H313	D0167X
17287	O-Ring 123 17.86x2.62 for H313	A5852	62415	Cavo (Rotoli) FROR 450/750V 4x1 for H313	C3293	36651	Sharpener Support Nut for H313	D0183
77602	O-Ring OR 4500 for H313	A5857	36601	Rivet 1.9x5 for H313	C4640	19648	Knife Spacer for H313	D5602
77603	O-Ring 2037 9,25x1,78 for H313	A5861	36607	Blade Cover Bolt Keeper 14x14 for H313	C5007	17341	Spacer D.10.5x14 H.9 for H313	D5643
77604	O-Ring 2056 14x1,78 for H313	A5862	36608	Capacitor 8 MF 400V for H313	C5806A	36661	Carriage Shock Absorber Spacer for H313	D5762
77547	Pin Stop Ring for H313	A5921	36609	Capacitor 20µF 250V for H313	C5814	62433	Spacer Handle Pusher for H313	D575041
77502	Shaft Sealing Ring Ø98x42 for H313	A5946	74403	Connector Faston 2Poles Male for H313	C6010	36665	Locknut Spacer for H313	D577018
36544	Carriage Rod for H313	B1010A	77607	Connector BM00219 for H313	C6023	77519	Spacer Eccentrico for H313	D577141
62419	Tray Rod for H313	B1037	77608	Three-Phase CE Connector 3x16A for H313	C6080	17345	Cam Bearing for H313	E1458
36548	Shock Absorber Bar 12x170 for H313	B1251	77609	Connettore Spina Monofase 2x16A CEE for H313	C6081	36677	H-C Cam Pin for H313	E1460
62420	Plate Rod for H313	B1255	77610	Box Cover for P.C. Board for H313	C6446	77590	Cam for Sharpener for H313	E1461
16904	Bushing Sharpener for H313	B6048	36614	Cover Anter.Motor (Diam.135) for H313	C6464	62413	Cam for Sharpener for H313	E1462
16905	Bushing DU 16x18x15 for H313	B6053	36615	Back Motor Cover for H313	C6466	77558	Eccentric for H313	E1471
17304	Bushing for H313	B6056	62427	Motor Fan Cover Diam.110 for H313	C6572	19564	Cam 25mm for H313	E1474
17305	Bushing DU 18x20x15 for H313	B6057	36617	Motor Fan Cover for H313	C6573	62416	Eccentrico Camma Corsa 16mm for H313	E1489
19514	Bushing Guard A310 for H313	B6061	19534	Housing Sharpener for H313	C6807	36680	Carriage Felt for H313	F1606
16906	Bush Sharpening for H313	B6075	19535	Rack for H313	C7241	77614	Nylon Cable Tie (Diam.45x200) for H313	F2815
16907	Bush Sharpening for H313	B6076	17334	Bearing 2Z-6205 25x52x15 for H313	C8011	36682	Unhook Friction Clasp 12x22x8 for H313	F3015
17307	Bushing Sharp. for H313	B6083	17335	Bear.2RS-6203 17x40x12 for H313	C8022	77591	Suppor Blade Flange for H313	F6039
19630	Bushing Fastener for H313	B6104B	16925	Bearing 2RS-6204 20x47x14 for H313	C8024	36686	Handling Flange for H313	F609076
78265	Bushing, Funnel for H313	B6110	36630	Bearing 5x16x6.5 for H313	C8035	17351	Locknut for H313	G5018
77550	Bushing DU 10x12x10 for H313	B6111	36631	Bearing 2RS-6205 25x52x15 for H313	C8056	36689	Stainless Steel Locknut M8 for H313	G5027
77588	Bushing Fastener Guard Knife A310 A for H313	B6140	16926	Bearing 2RS-6000 (10x26x8) for H313	C8067	36691	Ring for Bushing for H313	G5053
17312	Bushing 22x25x20 for H313	B6211	36591	Carriage Support for H313	C185404	36692	Ring for Cam for H313	G5054
36563	Carriage Bushing for H313	B6213	19637	Nut M3 for H313	D0101	36695	Ring Support Cap for H313	G5055
36564	Bushing for Carriage Support lg.23mm for H313	B6214	77504	Stainless Steel Nut U5587 M4 for H313	D0102X	77559	Plate Bar Supp. Ring 250/273 for H313	G5056

# Parts Breakdown

## Model MS-IT-0313-H 44006

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
62422	Index Locknut M4 2 P1 for H313	G5063	19796	Plastic Shock for H313	P1031	62429	Pivot Sharpener for H313	P320561
36697	Logging Lock Nut for H313	G5064	17392	PL.Shock Absorb 8.5x20 for H313	P1034	17419	Pin Truing for H313	P322601
77615	Assy P.C.B. C-H-M for H313	I1675	36762	Rubber Plug for H313	P1053	62428	Pivot Blocco Plate for H313	P344016
17352	Touch Pad - Start/Stop Push Button for H313	I1680	77562	Shock Absorber for H313	P1054	77537	Ecc. Locking Plate for H313	P486081
19580	Handle TS8 for H313	I1907	16955	Shock Absorber for H313	P1059	19657	Washer 4 for H313	R6003
17356	Fastener Handle for H313	I1926	77563	Shock Absorber for H313	P1065	19659	Washer 8 for H313	R6006
36705	Adjustment Knob for H313	I1970A	17395	Shock Absorber for H313	P1081	19661	Washer 8 for H313	R6030
36708	Assy Index Knob for H313	I1990A	77616	Strain Relief for H313	P2004	78258	Washer 30.5x46.5x0.6 for H313	R6251
17363	End Grip Handle for H313	I2040	77617	Strain Relief for H313	P2009	19665	Washer for H313	R6260
36714	Blade Cover Handling for H313	I2058	74413	Cable Sheath Cavoflex 60cm for H313	P2011	19666	Washer for H313	R6280
36717	Knob Assy for H313	I2098	36778	Wire-Press for H313	P2014	19667	Washer 12x17x2 for H313	R6281
17364	Nylon Gear DP 56, 80, Z29 for H313	I2404	36779	Core - Hitch + Nut for H313	P2015	36880	Washer U6592 3 for H313	R6504
37808	Handle Carriage for H313	I203576	36780	Wire Pusher for H313	P2017	17455	Washer U6592 4 for H313	R6505
77520	Magnet Ø8x25 for H313	M0819	19811	Pin Sharpener for H313	P3205	36881	Washer U6593 5 (5.5x15x1.2) for H313	R6507
36737	Grinding Stone C for H313	M6602	17416	Pin Sharpener for H313	P3207	36883	Washer U6592 6 Stainless Steel for H313	R6512X
36739	Honing-Finishing Stone for H313	M6621	36782	Pin.Grinding for H313	P3225	16968	Washer U65928 for H313	R6520
36741	Spring 2.9x4x12 Stainless Steel for H313	M7001	36790	Assy Honing Stone Pin for H313	P3381	36884	Washer U6592 8 Stainless Steel for H313	R6520X
17377	Spring 8.5x1.0x25 SS for H313	M7013	19825	Pin Support Meat Grip for H313	P3394	19668	Washer 10 for H313	R6530
17379	Spring 11.9x0.7x27 SS for H313	M7029	36793	Pin.Handle for H313	P3430	36885	Washer U6592 10 Stainless Steel for H313	R6530X
17380	Spring 13.4x1.3x30 SS for H313	M7030	62430	Pivot Supporto Anello Paralama for H313	P3449	17458	Contact Washer for H313	R6806
19776	Spring 14x1.5x60 for H313	M7032	17426	Assy Honing Stone Pivot for H313	P3458	36888	Washer 8x24x2 for H313	R6810
19782	Spring 19.5x1.5x16.7 for H313	M7050	23645	Sharpener Pivot for H313	P3528	36889	Washer 10.5x16x1 for H313	R6816
17381	Spring 22.5x1.8x18 for H313	M7052	77511	Pin Deflector for H313	P3653	17460	Washer 34.2x46x0.5 for H313	R6846
19250	Spring 24.8x1.8x15 for H313	M7071	77565	Pivot Pusher for H313	P3654	77595	Washer 44.5x51.5x0.2 for H313	R6848
36746	Spring 7x0.8x23 Cam for H313	M7076	77524	Pin for Protec.Support L35S for H313	P3656	77540	Washer 6,2x14x0,6 for H313	R6854
19248	Spring 15.6x20x2.2 for H313	M7120	77594	Assy Driving Pivot T8093 for H313	P3697	77596	Switch Washer A310 for H313	R6864
36749	Carriage Bar Spring 25-28-1.5 for H313	M7121	36808	Tray for H313	P4420A	36892	Washer 17x30x4 for H313	R6874
78283	Screw for H313	M7132	36811	Tray for H313	P4441A	16972	Washer 5.5x19x2.5 for H313	R6884
62424	Motor 230-50 H for H313	M8240	19831	Gauge Plate Flat Bar VS for H313	P4621	36897	Special Washer 5.5x22x1.5 for H313	R6932
62426	Motor EL.400-50 H (Tubo Alett.110) for H313	M8241	16961	Foot for H313	P5008	62432	Rotor (A3105 P2520) KG.1.80 Each for H313	R8019
62425	Motor 240/50/1 for H313	M8242	19655	Meat Grip Stud H for H313	P7420	78261	Rotor (A3109 P2521) Stator H.50 for H313	R8021
62423	Motor 120-60 (Tubo Alett.110) for H313	M8244	77539	Stud Plate M8x25x35 for H313	P7474	16973	Plate Wheel D.25x9.5 for H313	R8520
17383	Motor (New Style) for H313	M8256	36854	Thumb Protection for H313	P7854	77618	Washer U6592 4 Stainless Steel for H313	R650515
62411	Motor for H313	M8259	78282	Lock Washer for H313	P8620	77512	Washer 8,5x18x2 for H313	R652215
19791	Oiler for H313	O4040	62421	Sharpener Operating Handle for H313	P8625	19680	Ball 3 17 for H313	S3005
36759	Rubber Schock Absorber 12x19x2 for H313	P1012	78284	Bracket for H313	P8626	17465	Ball 4.76 for H313	S3015
36760	Pin Tray Shock-Absorber for H313	P1025	36761	Shock Absorber for H313	P103401	77622	P.C.B. 230-50 C-H (CE) for H313	S3221

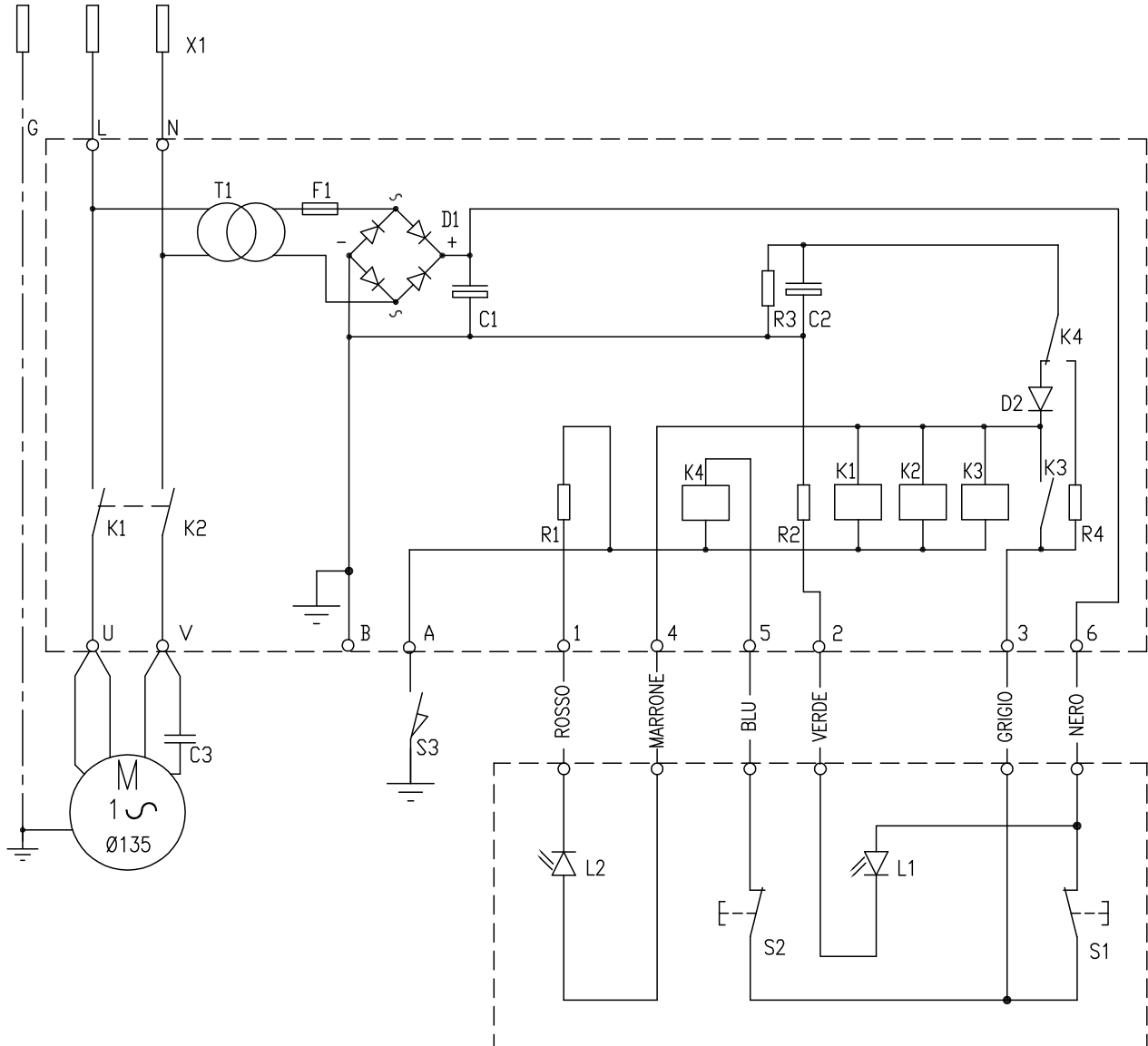
# Parts Breakdown

## Model MS-IT-0313-H 44006

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77623	Scheda Elettrica 400-50 C-H-(CE) for H313	S3223	77628	Switch Overlay for H313	T1760	37067	Screw TE U5739 M5x20 for H313	V6423
77624	P.C. Board 230-50 H (CE) for H313	S3227	62438	Tirante Paralama G35N-G37N for H313	T5071	37074	Screw TE U5739 M8x30 Stainless Steel for H313	V6462X
77625	P.C.B. 230-24V/50 for H313	S3228	62418	H Motor Fastener for H313	T5157	17497	Screw TSP U6109 M5x15 Stainless Steel for H313	V7014X
77626	P.C.B. 230V/50HZ for H313	S3269	42974	Tie Rod for H313	T5191	17498	Screw TSPEI U5933 M4x10 for H313	V7043
77627	P.C.B. 24V C.C.GL"CE" for H313	S3291	62439	Tubetto per Eccentrico for H313	T9699	19713	Screw Sharpener for H313	V7710
77541	Index Arm for H313	S3802	62417	Fan Int90 for H313	V4005	37091	Screw H for H313	V7730
77542	Cylindrical Pin U1707 8x35 Stainless Steel for H313	S7432	37013	Motor Fan MEC80 148x16 for H313	V4014	17503	Screw M5x13 for H313	V7908
36920	Pin 4x25 for H313	S7526	37018	Screw STTC U6113 M6x6 for H313	V6010	19715	Screw Sharpener for H313	V7910
36924	Pin M.E.U6875 6x30 for H313	S7546	37021	Screw for H313	V6030	19717	Screw M6x50 for H313	V7917
77569	Pin U7586 6x30 for H313	S7570	37023	Screw STEI U5929 M5x5 for H313	V6065	19917	Screw BS for H313	V7960
17476	Foot Support Pin D.10 M8 L.37 for H313	S7595	19691	Grub Screw M6x6 for H313	V6066	37095	Screw for Rod 6x13 for H313	V7993A
77526	Pin Ø8x23 for H313	S7608	37024	Screw STEI U5929 M6x6 for H313	V6066X	19724	Screw H for H313	V8001
77570	Lock Pin for Carr. Plate Rotation for H313	S7618	19692	Screw M6x8 for H313	V6067	16987	Special Screw M6x15 for H313	V8020
77571	Lock Pin Pusher Arm for H313	S7623	19694	Screw M8x10 for H313	V6075	37102	Screw M6x20 for H313	V8035
62435	Stator 230-50 H (Tubo Alettato) for H313	S8527	37029	Screw Stei U5929 M8x20 for H313	V6079	19920	Screw M8x30 for H313	V8036
62437	Statore 400-50 H (Tubo Alettato) for H313	S8528	19697	Screw M5x16 for H313	V6211	37104	Threaded Stud for H313	V8042
78259	Stator 230/50-60 for H313	S8529	19700	Screw M6x16 for H313	V6240	77580	Stainless Steel Screw M8x16 for H313	V8051
62436	Statore 120-60 H (Tubo Alettato) for H313	S8561	77598	Stainless Steel Screw TCEI U5931 M6x20 for H313	V6245X	37113	Screw for Carr. Index M8x25 for H313	V8099
19870	Stator 120/60 for H313	S8562	37042	Screw TCEI U5931 M8x25 for H313	V6254	77581	Special Screw M10x18 for H313	V8103
62434	Stator 220-60 for H313	S8568	19704	Screw M10x16 for H313	V6262	77582	Special Screw Ø8x15 for H313	V8104
77597	Washer Bracket A310 for H313	S9009	77530	Screw TCEI U5931 M10x30 for H313	V6264	77532	Special Screw M8x40 for H313	V8121
62412	Blade Ring Guard Support for H313	S9181	19706	Screw for H313	V6278	26127	Stud C Model for H313	V602115
77572	Bracket for Plate Rod for H313	S9188	37050	Screw TC AUT.D7971 4,2x9 for H313	V6285	62440	Vite STEI U5923 M10x30 Inox for H313	V608015
19181	Bracket Support for H313	S9192	77599	Screw TC AUT.D7981 4,2x16 for H313	V6292	77630	Stainless Steel Screw TCEI U5931 M4x12 for H313	V634415
24158	Pusher Rod Support for H313	S9226	77629	Screw TBTC AUT.U6954 4,2x13 for H313	V6296	77578	Stainless Steel Screw TE U5739 M8x14 for H313	V645715
77574	Hand Grip Support for H313	S9434	77600	Screw TBTC AUT.U6954 3,9x32 for H313	V6297	37077	Screw TSP U6109 M4x6 Inox for H313	V700615
77620	Control Box for I1680 P.C.B. for H313	S100481	19913	Screw M8x45 for H313	V6331	37083	Locking Screw-Support H-C (CE) for H313	V705016
77621	Electr. Equipment Box for H313	S100484	37058	Stainless Steel Screw M4x8 for H313	V6370	37085	Screw 8x25 for H313	V705616
19877	Rubber Cap for H313	T1001	37059	Stainless Steel Screw M4x14 for H313	V6371			
19883	Label Oil for H313	T1690	77546	Screw TE U5737 M6x15 Stainless Steel for H313	V6421X			

# Electrical Schematics

## Model MS-IT-0313-H 44006



Position	Description	Position	Description	Position	Description
X1	Spina	C1	Capacitor 220uF	K1	Power Relay
T1	Transformer	C2	Capacitor 100uF	K2	Power Relay
F1	Fuse 500mA	C3	Capacitor 20uF	K3	Command Relay
D1	Straightener 1A	R1	Resistance 1k	K4	Command Relay
D2	Protective Diode	R2	Resistance 1k	S1	Stop Button
L1	LED Orange Line	R3	Resistance 10k	S2	Start Button
L2	LED Green March	R4	Resistance 47 Hom	S3	Blade Guard Disc Protection





# 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](http://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](mailto: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.

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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.

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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.

