



Wrapping Machine
Model SE-US-200ESD6
Item 47480
Instruction Manual



Revised - 09/22/2022



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Fax: 905-607-0234
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www.omcan.com

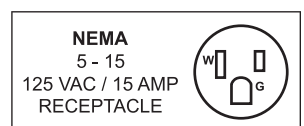


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General Information

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 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 **anúla** 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

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY



Safety and 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 <https://omcan.com/disclaimer> 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	SE-US-200ESD6
Power	132 W
Electrical	115V / 60Hz / 1
Film Mount	Cradle
Film Capacity	20" / 508mm (x2)
Seal Plate Dimensions	6" x 15" / 152 x 381mm
Weight	50 lbs. / 22.7 kgs.
Packaging Weight	90 lbs. / 40.8 kgs.
Dimensions	24" x 25" x 36" / 610 x 635 x 914mm
Packaging Dimensions	28" x 37" x 45" / 711 x 940 x 1143mm
Item Number	47480

ENERGY SMART TECHNOLOGY

- The Energy Smart Wrapper is [an](#) innovative system that incorporates [an](#) "Instant On" seal plate with the ability to go from ambient, to sealing temperature in seconds. The wrapper uses a photo eye to see when a store associate is wrapping a package and initiates a heat cycle (approximately 3 seconds). After the cycle, the wrapper stops heating to conserve energy.

Technical Specifications

- Heat Seal tests all seal plates before they ship.
- Due to the advancement of this technology, it is important to maintain the non-stick cover in good condition. It is recommended to replace the cover once every 3 months to maintain a sanitary surface.

HOT ROD HEAT UP

- First, place the desired film in cradle mounts and thread the film up through the machine according to the diagram on the right side of the unit.
- Plug in the power cord. There is a switch on the right side of the electrical box that you may turn on.
- Turning on the unit will allow the film cutting rod to begin to heat, it will take a few minutes to get up to optimal cutting temperature.
- Caution: The film cutting rod will continue to heat while the wrapper is turned on, so contact by any objects other than the film should be avoided.

PHOTOEYE ACTUATED HEATER

- The heat cycle in the seal plate begins when a package is placed in front of the photo-eye on the seal plate.
- This feature ensures that the seal plate will consume energy only when there is demand by an operator.
- Do NOT use the seal plate as a cutting surface, this will damage the heater and non-stick cover. Seal plate damage voids the warranty.

STAINLESS STEEL BRIDGE

- The wrapper comes with a stainless steel bridge that can be utilized as a working surface while preparing products.
- The stainless steel bridge is not recommended as a cutting surface.

TWO ROLL CAPACITY

- The wrapper can hold two 20" rolls of film (2). The rolls should be mounted and threaded. There is also a threading diagram located on the right side of the unit.

OPERATOR INDICATOR LIGHT

- A dual-colored light will change from yellow, when the plate is heating, to red when the plate is at film sealing temperature.

GFCI

- To maintain circuit protection and integrity, a GFCI is installed in the electrical box, and may need to be reset if wrapper gets wet or other ground faults arise. Do NOT reset the GFCI, if visible seal plate damage is present.

Technical Specifications

THERMISTOR TEMPERATURE CONTROL

- Due to the rapid response of the seal plate and residual heat that can remain from previous cycles, a thermistor is incorporated as a temperature control device. The heat cycle can be shorter than 3 seconds when residual heat is present in the seal plate. The thermistor is located inside of the seal plate assembly.

Installation and Operation

FILM THREADING - CRADLE MOUNT

- There is a film threading diagram located on the right side of the unit.
- Film threading is very important to achieve proper film tension.
- Route the bottom film first.
- Facing the tension knob side of the machine, the film should come off the roll counter-clockwise and go in-between the two rollers it sits on.
- Pull film under the film guide roller, and up through the film selector rollers, starting with the nearest slot to the hot plate first.
- The black tension knobs can be adjusted for proper tension on the film by loosening or tightening the knob.

ADJUSTING FOR DIFFERENT WIDTH FILMS

- Squeeze the metal clips and push the white plastic guides until they are up against the sides of the film roll. These help keep the roll centered.

Maintenance

BEFORE CLEANING, TURN OFF THE UNIT, UNPLUG AND LET THE MACHINE COOL DOWN

NON-STICK COVER & SEAL PLATE

- Due to the advancement of this technology, it is important to keep the non-stick cover in good condition. It is recommended to replace the non-stick cover at least once every three months to protect the seal plate and maintain a sanitary surface. The seal plate has been designed to provide long life performance when it is properly maintained. The seal plate should not be used as a cutting surface, any punctures will render the seal plate ineffective and void the warranty.
- The non-stick cover is used to create a sanitary, stick free sealing surface. Non-stick covers are porous, so liquid can permeate the cover and burn off on the hot plate.
- The non-stick cover should be replaced if the surface is soiled, or holes, punctures, excessive wear, or damage is present.

Maintenance

- The seal plate can be cleaned with a mild degreaser. Spray the degreaser onto a soft rag or paper towel and clean the plate while cool.

CLEANING THE CUT OFF ROD

- Make sure that the unit is turned off and the cut off rod is cool to the touch.
- Cover the surface with paper towels to protect it from over spray and debris.
- Spray the cut-off rod generously with an FDA approved degreaser.
- After soaking, lightly scrub the surface of the cut-off rod with a scour pad.
- Wipe the surface clean of debris and residue with clean paper towels or cloths.
- Repeat degreaser as needed until the rod is clean.

CLEANING THE UNIT

- The unit can be completely wiped down using mild cleaning detergent and soft rags or paper towels. Do not hose down or submerge the unit in water or other liquids.

Troubleshooting

Symptom	Possible Solution
No power to the unit.	Verify the unit is plugged into a 15A circuit, and the power switch is set to the on position.
	Is the GFCI circuit breaker tripped? <ol style="list-style-type: none"> 1. Remove “non-stick” cover and inspect the seal plate for the following defects: Punctures or cuts. Burn marks. Discoloration. If these defects are present, replace seal plate. 2. If seal plate is in good condition, reset GFCI. If GFCI cannot be reset, replace the GFCI. 3. Reset new GFCI. Red power light at right front of unit should glow. 4. If GFCI trips, seal plate may have moisture inside. Allow 1-2 days to dry out and then retry.

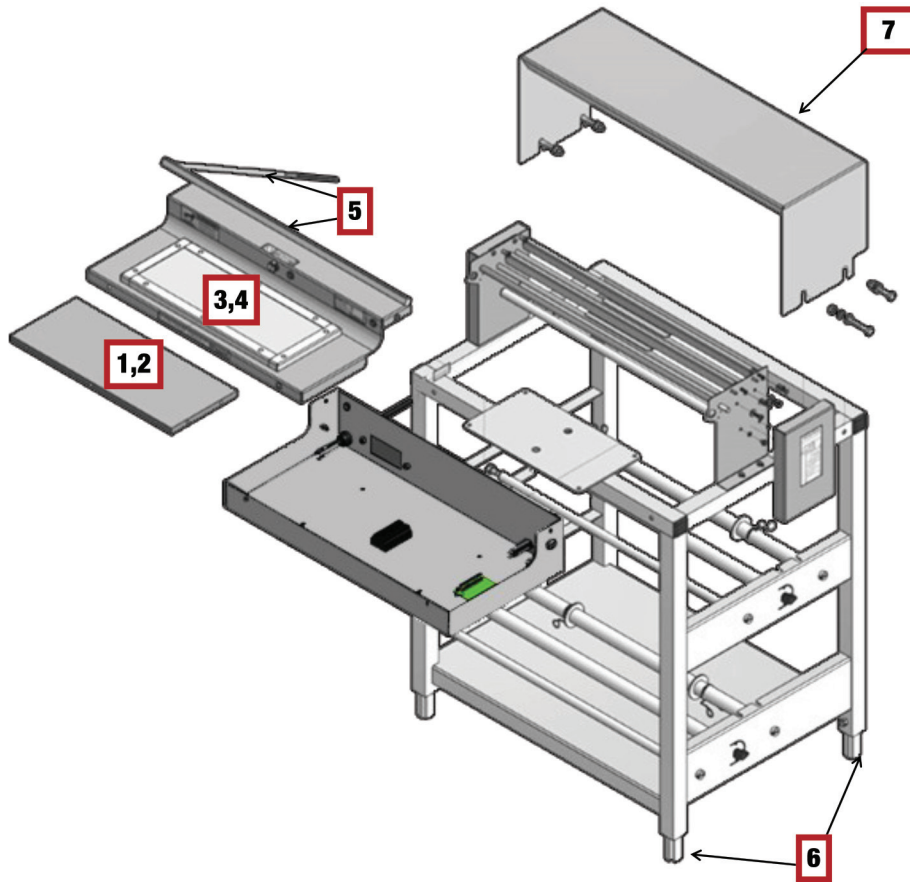
Troubleshooting

Unit has power but the seal plate does not work.	<p>Verify power. Does the LED light turn ON when photo eye is triggered?</p> <ol style="list-style-type: none"> 1. If neither the LED or seal plate work, verify that the 20A circuit breaker has not tripped. 2. If the circuit breaker has tripped, verify there are no shorts to ground in the unit by checking wiring and connections. Reset circuit breaker. 3. Replace circuit breaker if it cannot be reset.
	<p>Verify the photo eye is working properly.</p> <ol style="list-style-type: none"> 1. With the power on, there should be a green light illuminated on the back of the photo eye. When the photo eye is triggered a separate yellow light will illuminate. 2. If the green light is ON and the yellow light does not illuminate when the photo eye is triggered, replace the photo eye. 3. If green light is not illuminated when power is on, check control board to determine if photo eye or control board is faulty.
	<p>Verify the control board is working.</p> <ol style="list-style-type: none"> 1. Check the voltage on pin 1 of the control board using a multimeter. If it is not 120VAC, a wiring issue exists. Find and repair. 2. Check voltage across pin 4 & 5, (brown & blue wires) this voltage should be 10 to 30VDC. <ul style="list-style-type: none"> - If no voltage present, replace control board. - If voltage present, replace photo eye.
	<p>Verify seal plate. If the plate does not heat at all or is only slightly warm to the touch, replace the seal plate.</p>
Film cut-off rod does not work at all.	<p>Verify the unit is plugged into a 15A circuit and the power switch is set to the on position.</p>
	<p>Verify that the 1A circuit breaker is not tripped. If the circuit breaker is tripped, then reset and verify there are no shorts to ground in the unit by checking wiring and connections.</p>
Film cuts too slowly.	<p>Clean cut-off rod surface and verify it is not bent. See cut-off rod maintenance.</p>

Parts Breakdown

Model SE-US-200ESD6 47480

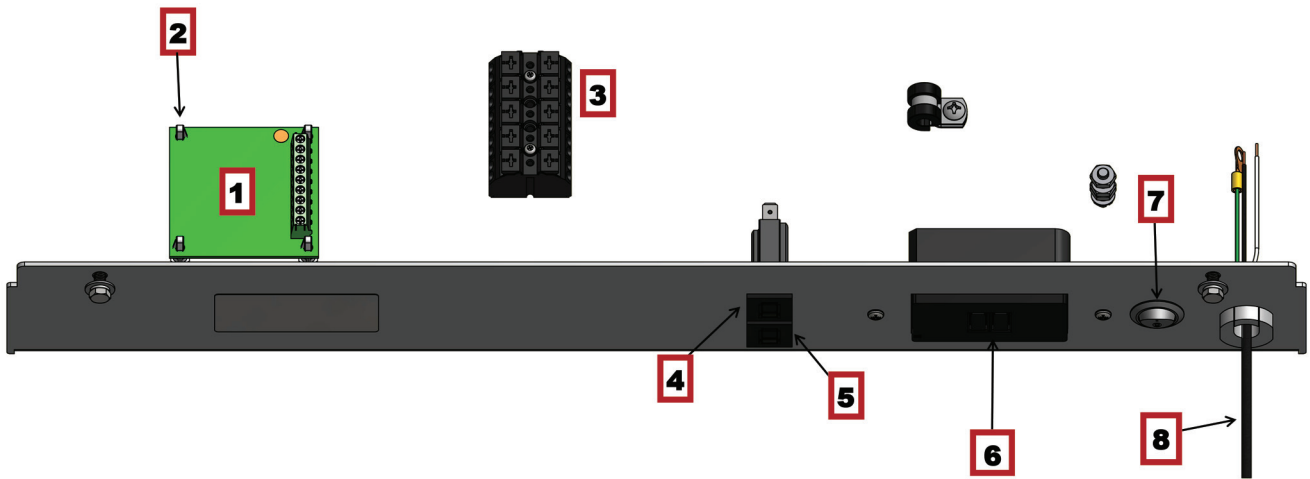
Major Assembly



Parts Breakdown

Model SE-US-200ESD6 47480

Electrical Box



Parts Breakdown

Model SE-US-200ESD6 47480

Major Assembly

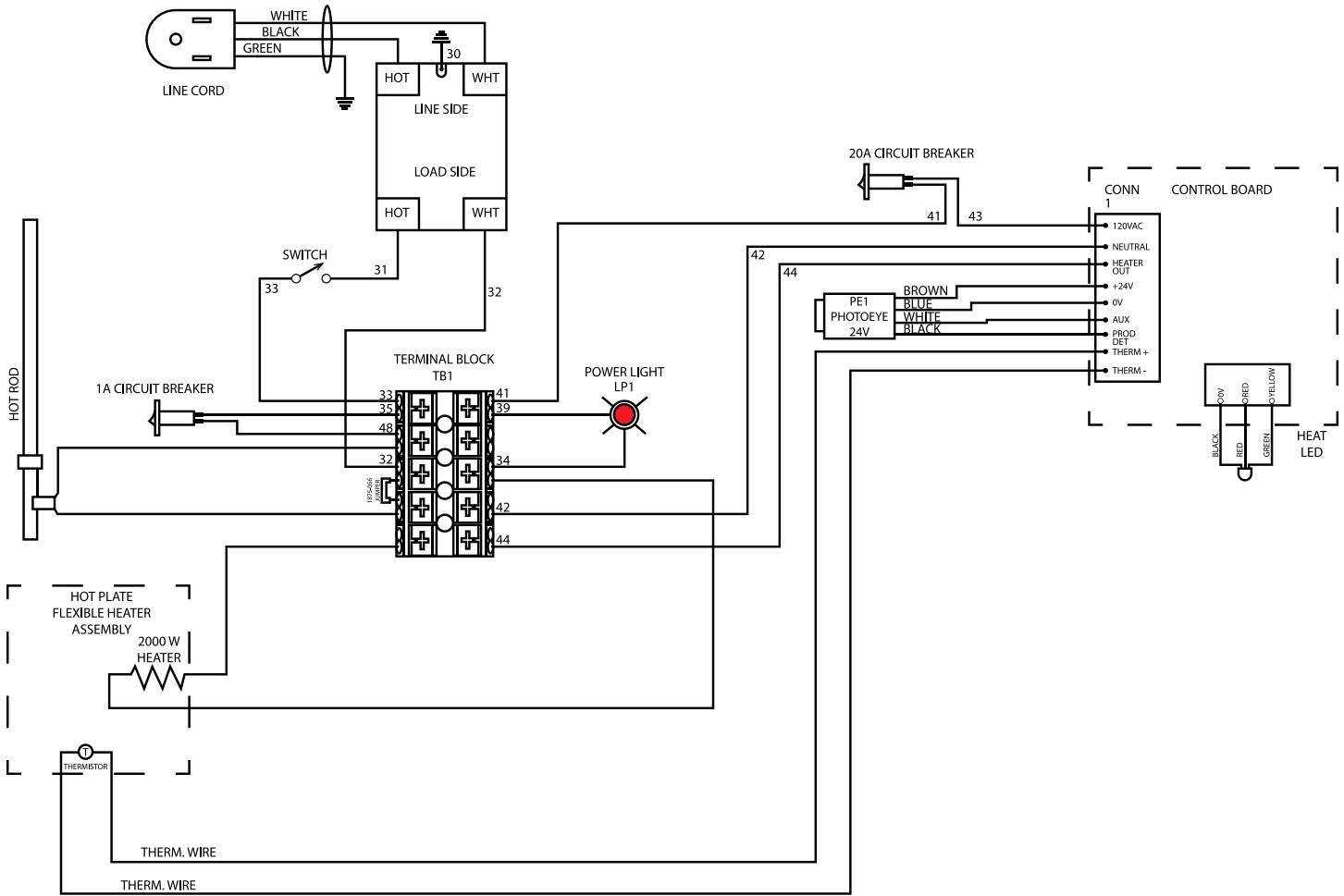
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
28511	Cover with Non-Stick Coating 6x15 for 47480	1	AK517	Hot Rod Replacement Kit for 47480	5	AK519	Stainless Steel Wrapping Bridge for 47480	7
AK516	Replacement 6x15 Seal Plate Kit for 47480	3	AK518	Foot Glide for 47480	6			

Electrical Box

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK520	6" x 15" Energy Smart Control Board Programmed for 47480	1	AK523	1A Circuit Breaker for 47480	4	AK526	20A Rocker Switch for 47480	7
AK521	Circuit Board Mounting Kit for 47480	2	AK524	20A Circuit Breaker for 47480	5	AK527	Power Cord Replacement Kit for 47480	8
AK522	Terminal Block for 47480	3	AK525	GFCI Blank Outlet 20A/125V for 47480	6			

Electrical Schematics

Model SE-US-200ESD6 47480





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:

<https://omcan.com/warranty-registration/>

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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.

