



Spiral Mixers
Models SM-IT-0053-F, 0053-R
Items 41548, 41549
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE
For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234 Customer Service or visit the Support section of www.omcan.com

Revised - 01/21/2020



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



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Model SM-IT-0053-F / Model SM-IT-0053-R

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'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, saine 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 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 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

WARNINGS FOR THE INSTALLER

- Check that the location of the kneading machine is in compliance with local, national and European regulations.
- Adhere to the instructions in this manual.
- Do not execute electrical connections using temporary or non insulated cables.
- Check that the ground connection of the electrical system is functioning properly.

Safety and Warranty

- Always use individual safety devices and other means of protection in compliance with the law.

WARNINGS FOR THE USER

The conditions in the surrounding area where the machine will be installed must have the following characteristics:

- The area must be dry.
- The area must have water and heat sources at an adequate distance.
- Ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws.
- The floor must be flat and compact to facilitate thorough cleaning.
- There must be no obstacles of any kind in the immediate vicinity of the machine that could effect the machine's normal ventilation.

In addition, the user must:

- Make certain to keep children away from the machine when it is operating.
- Adhere to the instructions in this manual.
- Not remove or tamper with the safety devices on the machine.
- Always pay careful attention to the work at hand and not use the machine when in a distracted state.
- Perform all operations with maximum safety and calm.
- Respect the instructions and warnings displayed on the machine labels.

The labels are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from Omcan.

- At the end of each working shift, before cleaning, maintenance or transfer operations, disconnect electrical power.

WARNINGS FOR THE MAINTENANCE OPERATOR

- Observe the instructions indicated in this manual.
- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the kneading machine, it was used, is cooled down (electric motor).
- If any of the safety devices is worn or faulty, the kneading machine is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

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.

Safety and Warranty

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	SM-IT-0053-F	SM-IT-0053-R
Power	2 HP / 1500 W	
Bowl Speed	9 RPM	
Shaft Speed	93 RPM	
Bowl Capacity	53 L / 46 QT	
Maximum Kneading Capacity	97 lbs. / 44 kgs.	
Electrical	208V / 60Hz / 3Ph	
Weight	243 lbs. / 110 kgs.	295 lbs. / 134 kgs.
Dimensions	20.9" x 33.9" x 28.3" 531 x 861 x 719mm	21.7" x 34.2" x 29.7" 551 x 869 x 754mm
Packaging Weight	297 lbs. / 135 kgs.	350 lbs. / 159 kgs.
Packaging Dimensions	23.6" x 37.8" x 36.6" 600 x 960 x 931mm	23.6" x 37.8" x 34.6" 600 x 960 x 880mm
Item Number	41548	41549

Installation

Installation must be executed by qualified personnel in compliance with local, national and European regulations.

KNEADING MACHINE LEVELLING

If the machine is unstable due to floor irregularity, adjust the support feet or wheels by inserting rubber pieces.

EQUIPMENT HOOK-UP

Electrical connection

It is sufficient to connect the power supply cable to the electrical mains power supply. The electrical outlet must be easy to access, no moving should be necessary.

The electrical connection (plug) must be easily accessible, also following kneading machine installation.

The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support feet or wheel.

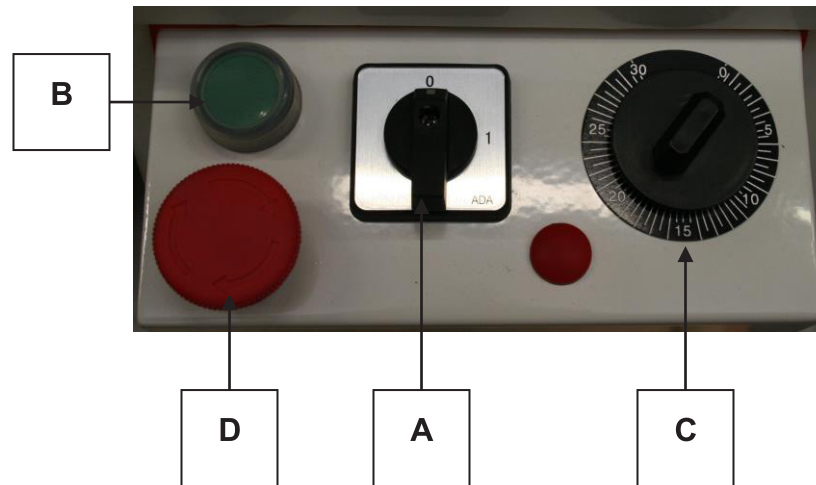
If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

GROUND CONNECTION

DANGER: It is mandatory that the electrical system is equipped with a ground connection and differential switch that comply with currently enforced laws.

Operation

COMMAND PANEL DESCRIPTION



The panel consists of a main switch (A), a green start button (B), a timer (C), a red emergency stop button (D).

The panel permits start-up and stopping of the kneading machine, and regulates functioning and settings.

LEGEND:

A = Mainswitch (the 2V versions also allow speed selection)

B = Green start button

C = Timer

D = Red emergency stop button

START-UP PHASE

Connect the kneading machine to the electrical mains and turn the main switch A to the position “1”. Turn the timer knob C to the desired time from 0 to 30 min. Press the green button B to start both the tank and the spiral.

WORKING PHASE

Prior to starting each work cycle, make sure that the machine is perfectly clean, especially the surface of the tank, the spiral and the dough breaker in contact with food products.

Whenever necessary, proceed with cleaning.

After having lifted the protection, pour the desired quantities of ingredients into the tank. Lower the protection, set the timer C at a defined time and press the green start button B. The action created by the spiral, synchronized with tank rotation, obtains a mixture of flour, water, salt, yeast and other possible ingredients in the desired consistency. If needed, to slightly modify the characteristics and/or consistency of the starter dough, pour the ingredients from the tank through the protection grating. Once the work cycle is completed, stop the machine by pressing the red emergency button D, lift the mobile protection to its maximum opening

Operation

point, remove the dough from the tank and proceed with machine cleaning. If kneading machine operations are stopped for any reason, wait at least 15 seconds before restarting. Even though it is functionally identical to other versions, the machine with liftable head and removable tank is differentiated for easier removal of the dough at the end of the working cycle, as well as easier cleaning. To lift the head and extract the tank, proceed as follows: stop the machine by pressing the red emergency button D; disconnect the plug from the electrical power supply; completely remove the mobile protection; horizontally pull the pin using the handle located on the right side of the machine until the head is released; lift the head using the lower piston; turn the disc located under the tank in a clockwise direction and extract the tank to remove the dough. After finishing machine cleaning, reassemble the tank by following the previously described steps in a backwards order, making sure that the pins beneath the tank are correctly inserted into the holes on the machine.

Before removing the dough, always perform the shut-down steps

SAFETY DEVICES

The kneading machine is equipped with safety devices to protect the user, including a mobile protective grating and a device that ensures the grating is lowered. The kneading machines with liftable heads and removable tanks are also equipped with a device that checks whether the head is lifted or lowered, a blocking pin for the head in a lowered position, a device that checks whether the tank is inserted or removed and a tank blocking disc.

Before proceeding with working phases, check the status of the various safety devices. These are in a good state when:

- The machine stops when the grating is lifted.
- The machine stops and will not start when the machine head is lifted.
- The machine stops and will not start when the tank is removed.
- When pulling the tank and the head slightly upwards, they remain blocked in their positions.

SHUT-DOWN PHASE

To shut down the kneading machine, press the red emergency button D and turn the main switch knob A to the position "0".

Maintenance

SAFETY PRECAUTIONS

Before performing any maintenance operations, including cleaning, take the following precautions:

- Make certain that the main switch is disconnected.
- Make certain that the electrical power cannot be accidentally reinserted. Disconnect the plug from the electrical power socket.
- Use individual protection devices in compliance with the directive 89/391/CEE.

Maintenance

- Always operate using appropriate maintenance tools.
- Once maintenance and repairs are finished, before starting up the kneading machine, reinstall all of the protection devices and reactivate all of the safety devices.

ORDINARY MAINTENANCE FOR THE USER

The kneading machine requires simple, frequent and careful cleaning to ensure efficient, regular functioning.

General cleaning

The machine must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation. Using a wooden or plastic spatula, proceed by removing dough residues, and then thoroughly clean the tank, spiral, dough breaker and mobile protection using a soft sponge and warm water. Dry with paper towels, and then pass over all of the aforementioned parts and the entire machine with a soft cloth and a disinfectant solution for use in food preparation areas.

It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety.

Upper chain tensioning

To maintain both performance and safety of the machine, it is indispensable to execute periodical controls of the upper chain tension. The chain should be tensioned if these controls detect excessive loosening of the chain, or if the spiral rotation is not constant. Unscrew the screws and disassemble the panel located above the kneading machine head. Loosen the screws by a few turns that mount the spiral support and pull the spiral support until the chain is tensioned. Block the spiral support by tightening the screws and then reassemble and mount the panel.

Greasing the chains

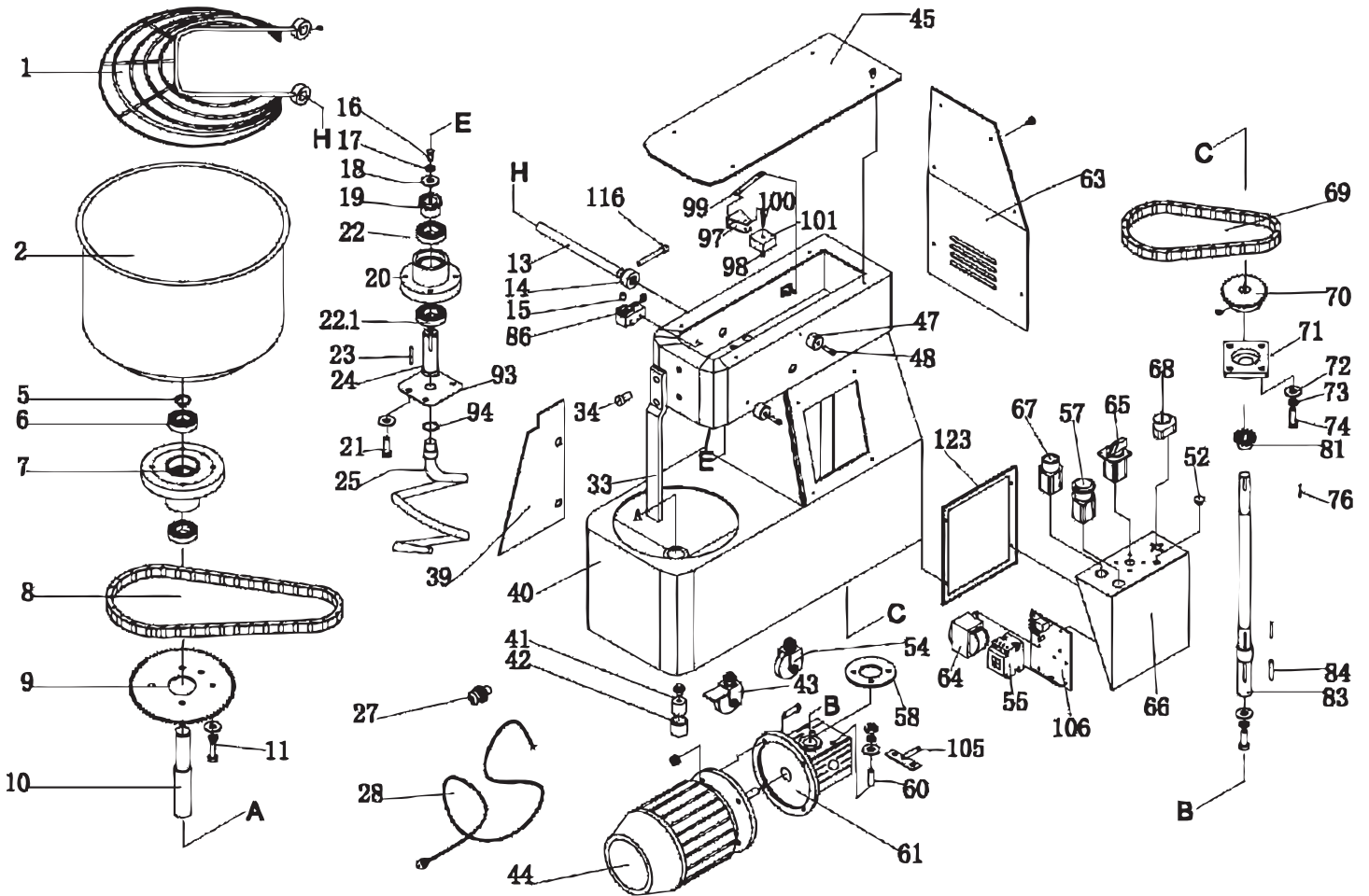
Periodically grease the chains, one located in the upper interior of the head and the other located inside of the machine body. Unscrew the screws and remove the panel over the head and the panel in the rear of the machine. Deposit a reasonable quantity of suitable grease inside of the chain and make sure to lubricate all of the chain links. Once finished, reassemble the two panel and tighten the screws.

Troubleshooting

Fault	Cause	Remedy
The machine does not start.	Lack of electrical energy.	Check the main switch, socket, plug and power supply cable.
	The emergency stop button is inserted.	Turn the button in the direction indicated by the arrow.
	The protection grating and/or the head are lifted.	Correctly lower both the protective grating and the head.
	The main switch knob is in position "0".	Turn the knob to position "1".
	The timer knob is in position "0".	Set the knob from 1 to 30 minutes.
The spiral turns sporadically.	The chain is loose.	Tighten the chain as stated in Maintenance.

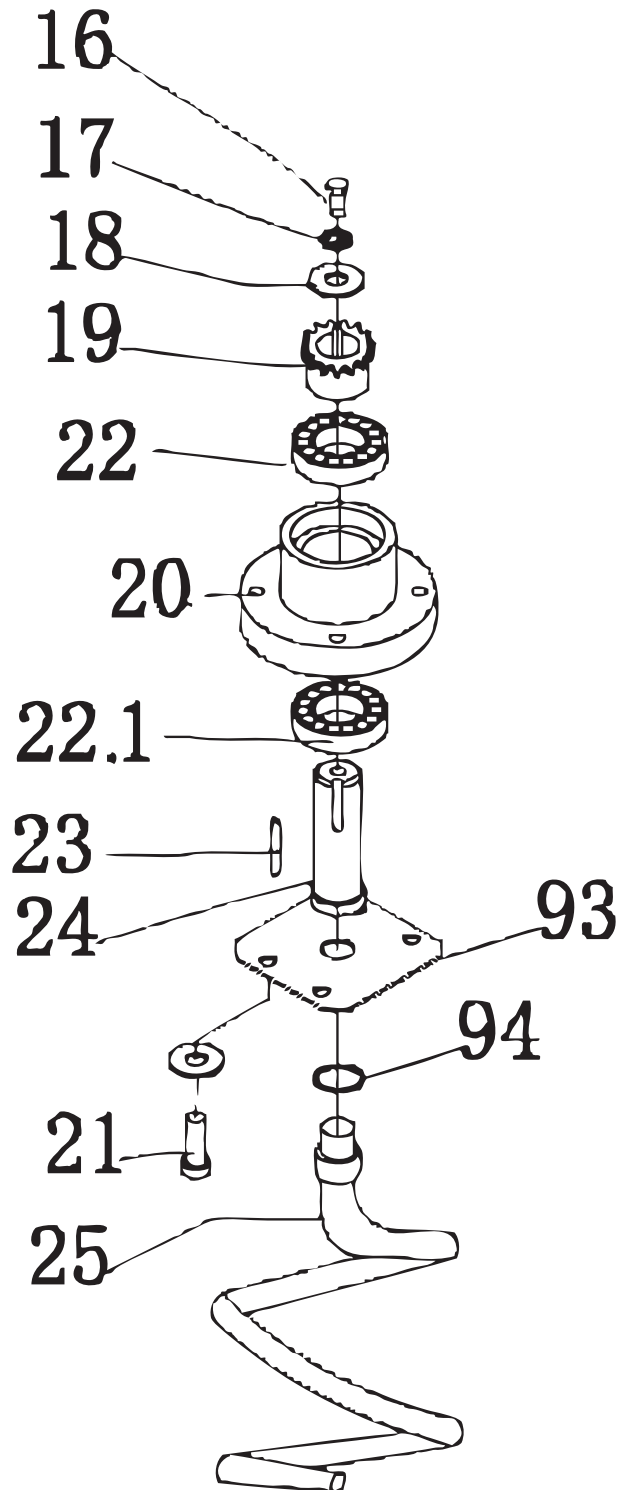
Parts Breakdown

Model SM-IT-0053-F 41548



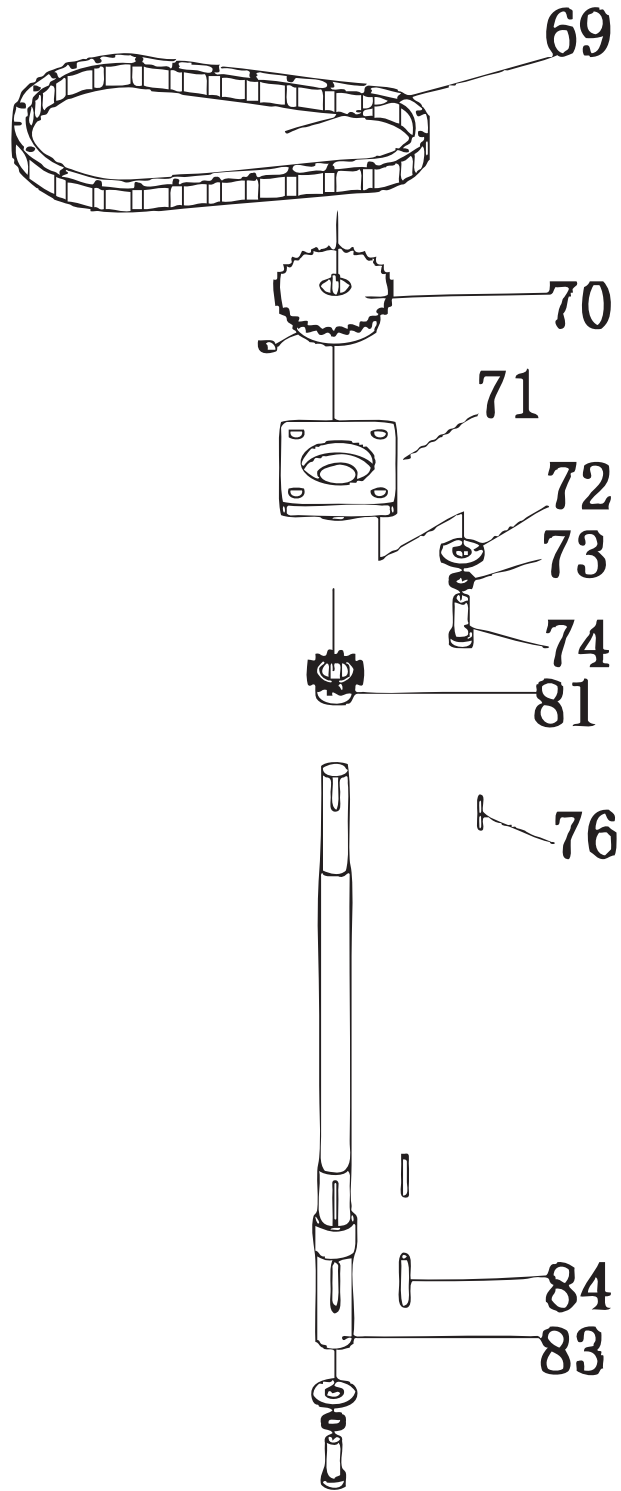
Parts Breakdown

Model SM-IT-0053-F 41548



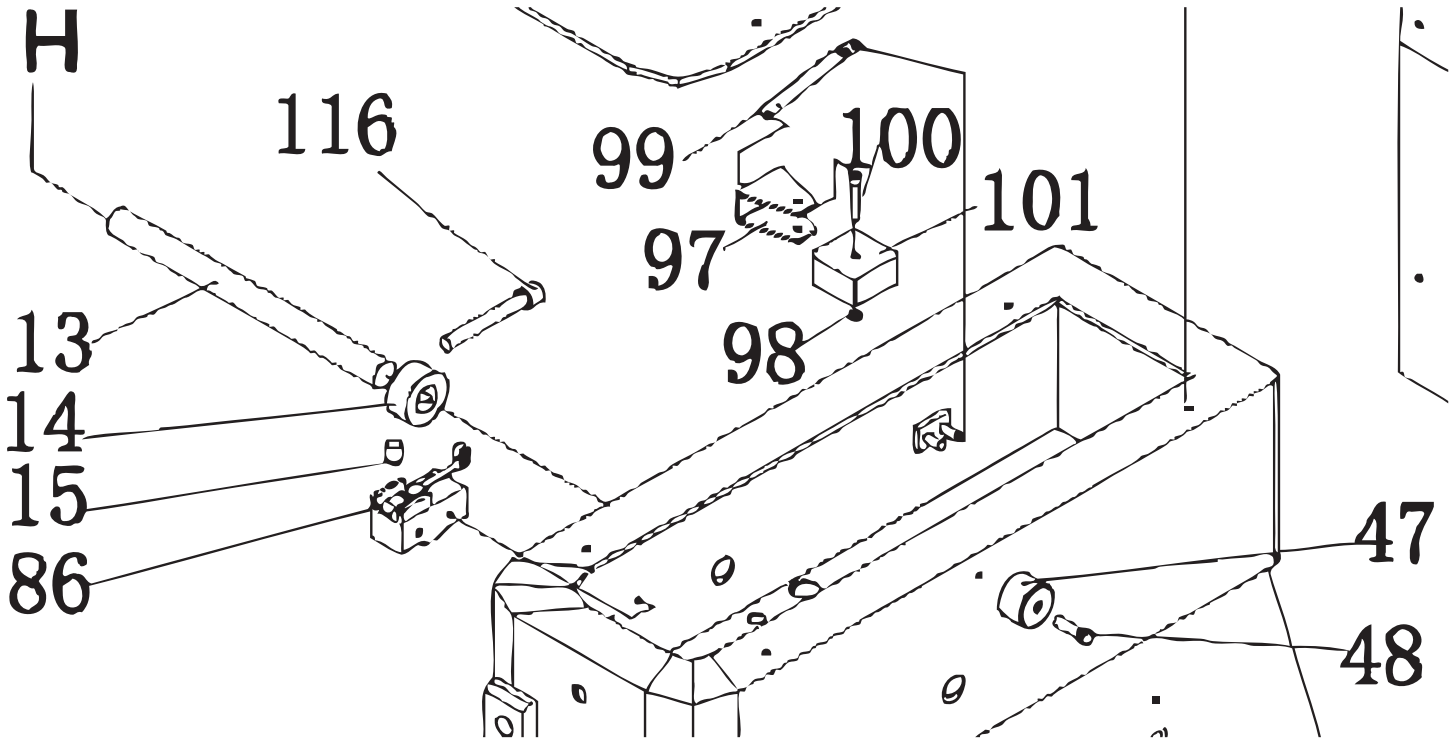
Parts Breakdown

Model SM-IT-0053-F 41548



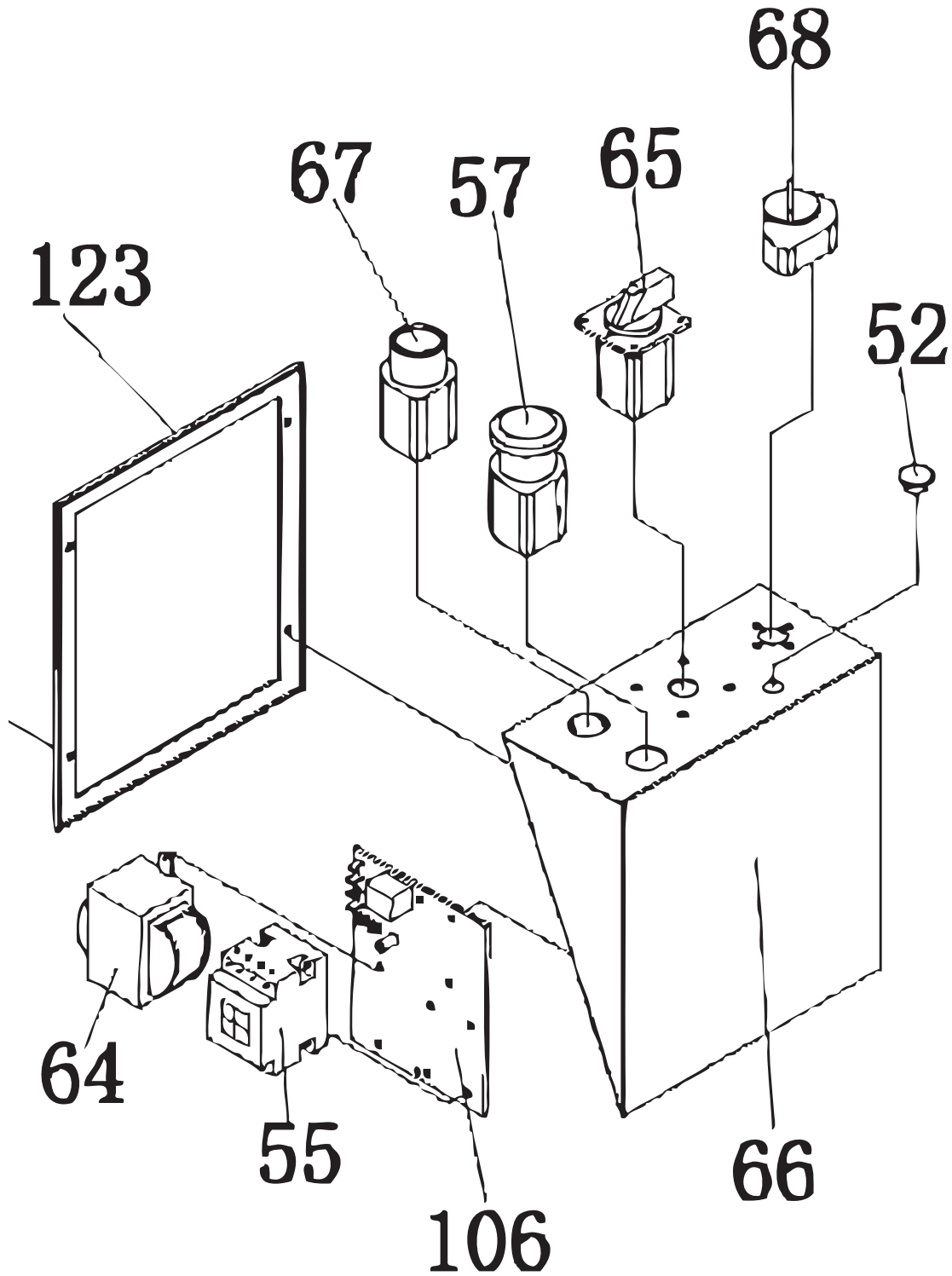
Parts Breakdown

Model SM-IT-0053-F 41548



Parts Breakdown

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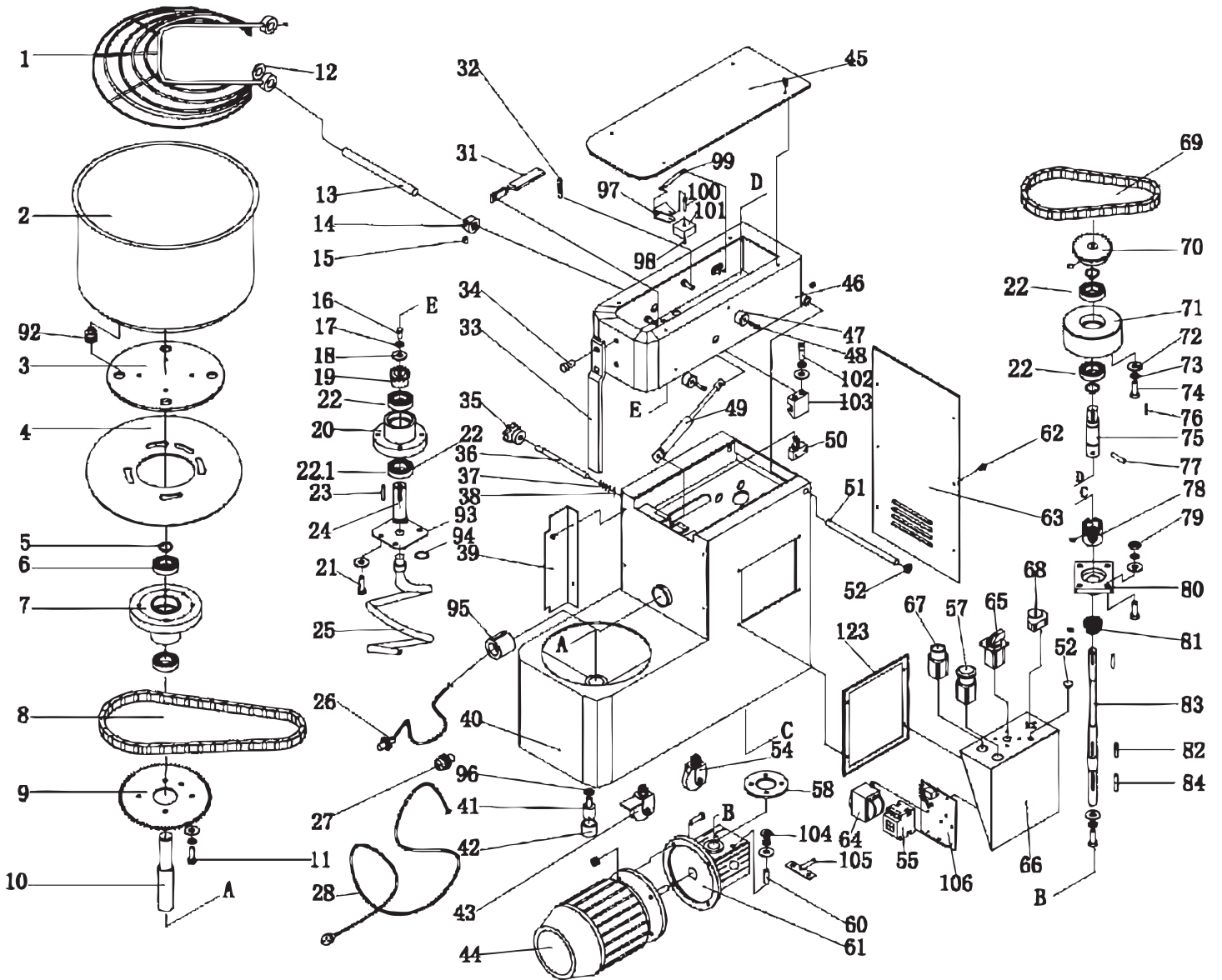
Parts Breakdown

Model SM-IT-0053-F 41548

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC199	Safety Guard for IF53	1	AC222	Rod Breaking Dough for IF53	33	AC242	Spiral Chain 08B/69 for IF53	69
AC200	Bowl for IF53	2	AC223	Screw M10x25 for IF53	34	AC243	Chain Pinion Gear Z=29 08B for IF53	70
AC201	Snap Ring Diam. 25 for IF53	5	AC224	Side Safety Panel for IF53	39	AC244	Transmission Shaft Base UCF 205 for IF53	71
AC202	Bearing 6205-2RS for IF53	6, 22	AC225	Steel Foot M12 for IF53	41	AC245	Stainless Steel Washer Ø 10 for IF53	72
AC203	Support Bowl Base for IF53	7	AC226	Insert for Plastic Foot for IF53	42	AC246	Stainless Steel Washer Spring Ø 10 for IF53	73
AC204	Bowl Spiral 06B/144 for IF53	8	AC227	Wheel with Brake M12 for IF53	43	AC247	Screw M10x35 for IF53	74
AC205	Crown Z=85 06B for IF53	9	AC228	Motor 400 V -1,5 kW - 50 Hz 90 B14 for IF53	44	AC248	Key 6x6x30 for IF53	76
AC206	Bowl Support Axle for IF53	10	AC229	Cover Red for IF53	45	46382	Chain Pinion Gear Z=16 06B for IF53	81
AC207	Screw M8x35 for IF53	11	AC230	Ring in Nylon for IF53	47	AC249	Transmission Shaft for IF53	83
AC208	Safety Guard Pin for IF53	13	AC231	Screw M4x30 for IF53	48	AC250	Key 8x7x35 for IF53	84
AC209	Cam for Safety Guard for IF53	14	AC232	Axis Cover for IF53	52	AC251	Micro-Switch for IF53	86
AC210	Screw M8x10 for IF53	15	AC233	Wheel without Brake M12 for IF53	54	AC252	Spiral Plate for IF53	93
AC211	Screw M8x25 for IF53	16	69417	Contactora CN-6/4A 24 V for IF53	55	AC253	O-Ring Diam. 20x2.5 for IF53	94
AC212	Stainless Steel Washer Grover Ø 8.5 for IF53	17	61375	Emergency Stop Switch for IF53	57	AC254	Nylon Block Base for IF53	97
AC213	Stainless Steel Washer Ø8 for IF53	18	AC234	Ring Fixing Reduction Gear for IF53	58	AC255	Nut M5 ZN for IF53	98
AC214	Pinion Gear Z=15 08B for IF53	19	AC235	Screw M8x40 for IF53	60	AC256	Tensioner Base for IF53	99
AC215	Spiral Support for IF53	20	AC236	Gear Box CM63 90 B14 1/30 FLS for IF53	61	AC257	Screw TCEI M5x30 for IF53	100
AC216	Screw M8x30 for IF53	21	AC237	Screw M5x10 for IF53	62	AC258	Nylon Block for IF53	101
AC217	Bearing 6006-2RS for IF53	22.01	AC238	Back Panel Red for IF53	63	AC259	Bowl Chain Tensioner Part for IF53	105
AC218	Key 6x6x35 for IF53	23	AC239	Transformer 380 V for IF53	64	AC260	Control Card 115/230/400 V for IF53	106
AC219	Axle for Spiral Base for IF53	24	AC240	Main Switch for IF53	65	AC261	Screw M8x100 for IF53	116
64154	Spiral for IF53	25	AC241	Front Oblique Switch Panel for IF53	66	AC262	Red Frame for IF53	123
AC220	Wire Clip for IF53	27	AC153	Starting Button for IF53	67			
AC221	Supply Wire for IF53	28	67014	Timer 0-30 Min. for IF53	68			

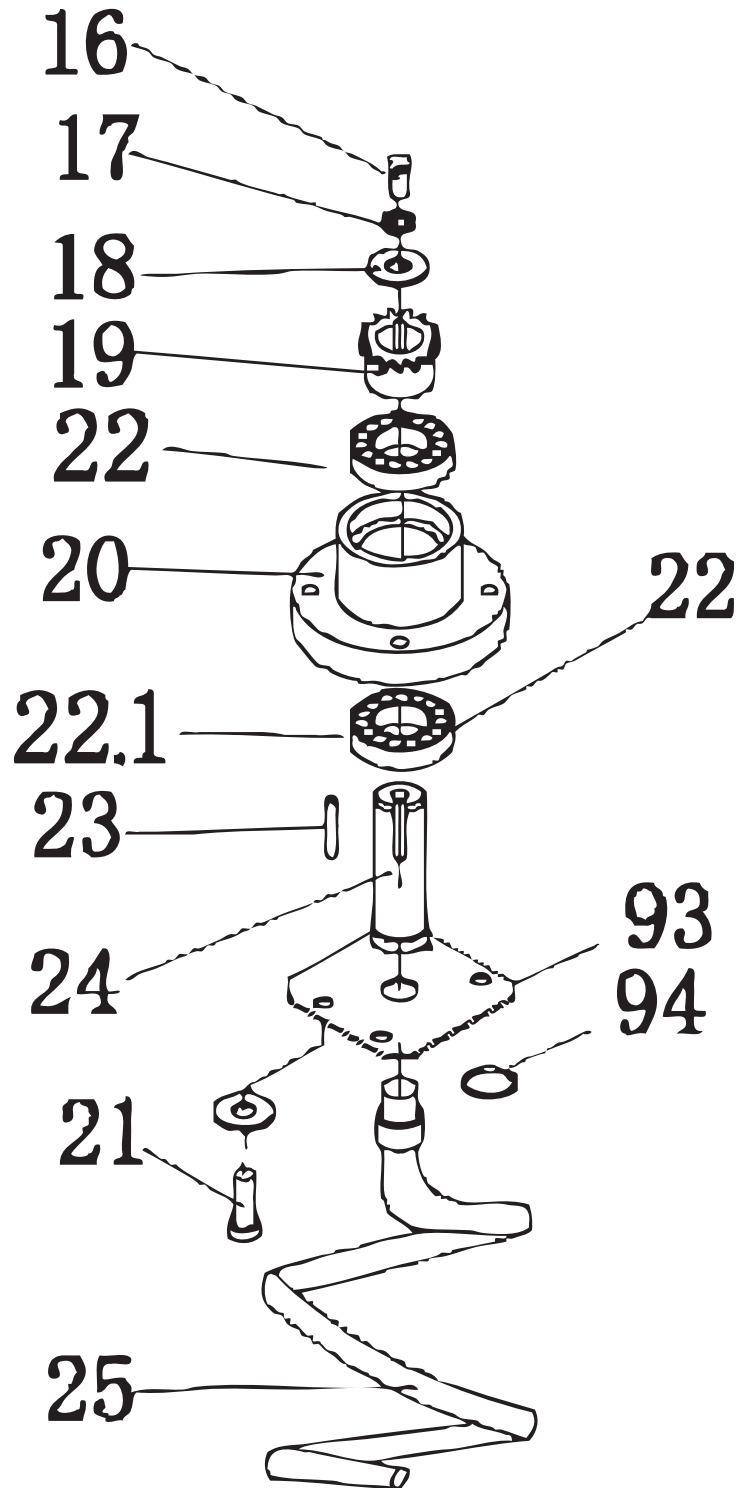
Parts Breakdown

Model SM-IT-0053-R 41549



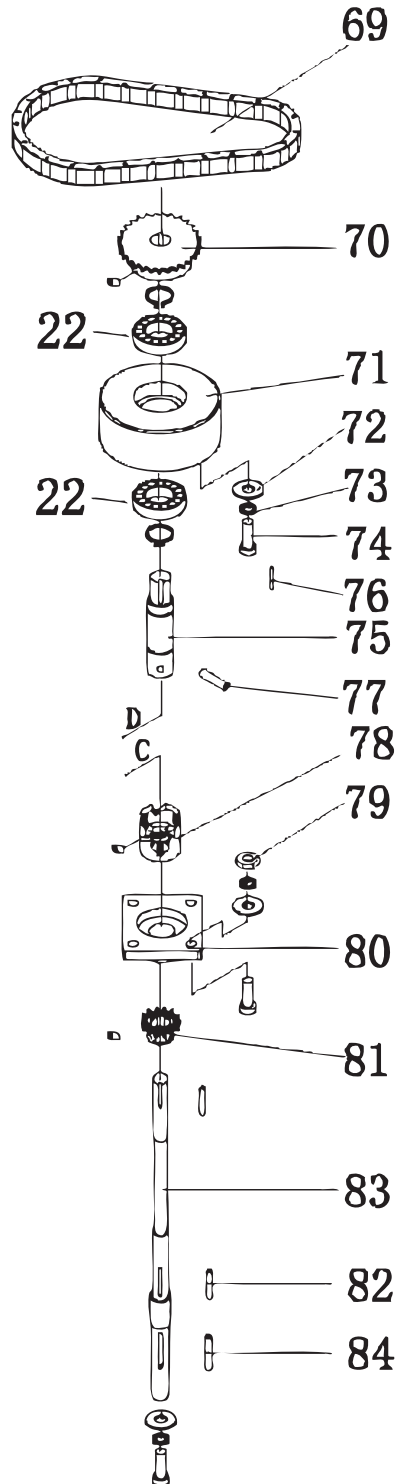
Parts Breakdown

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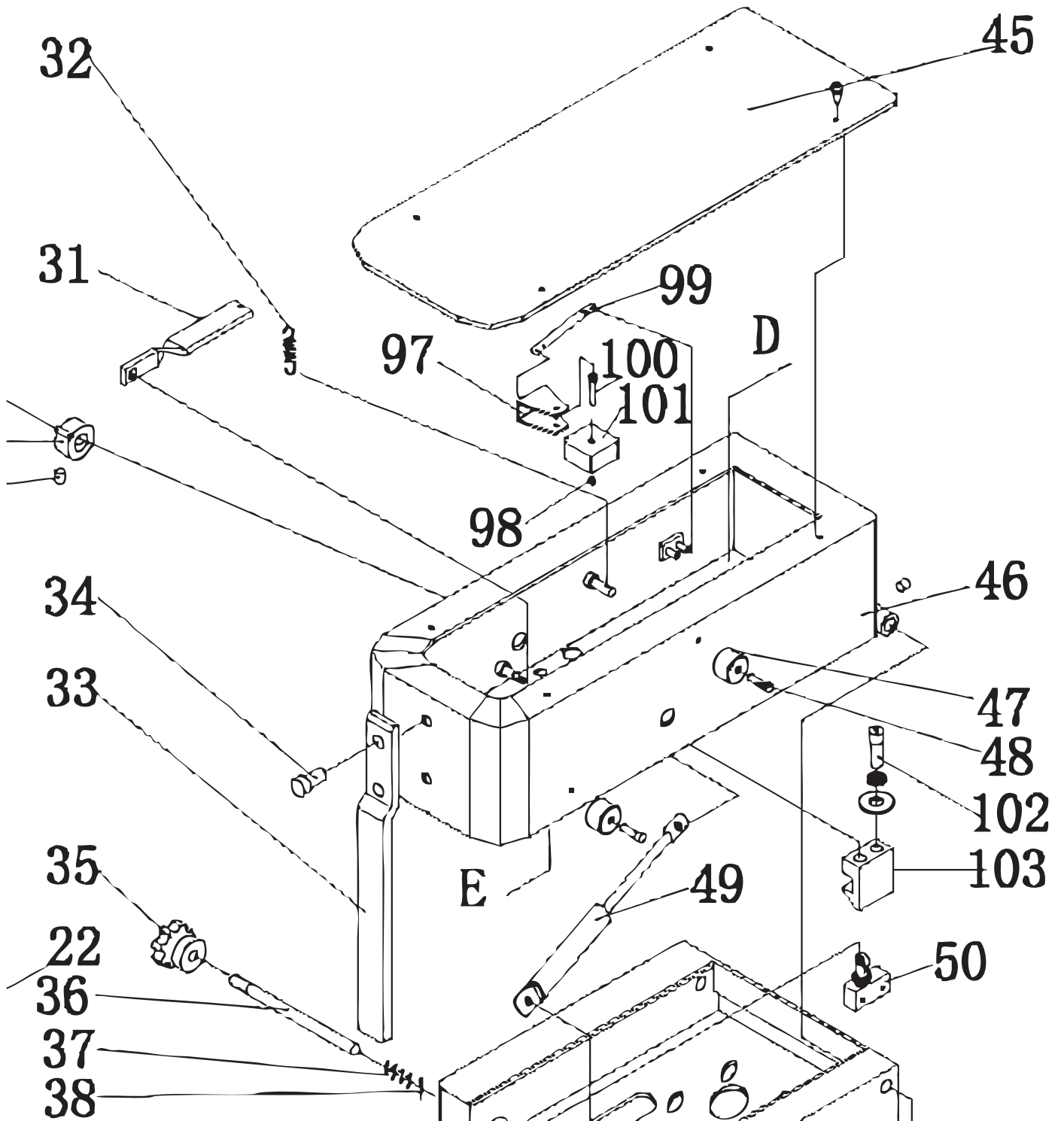
Parts Breakdown

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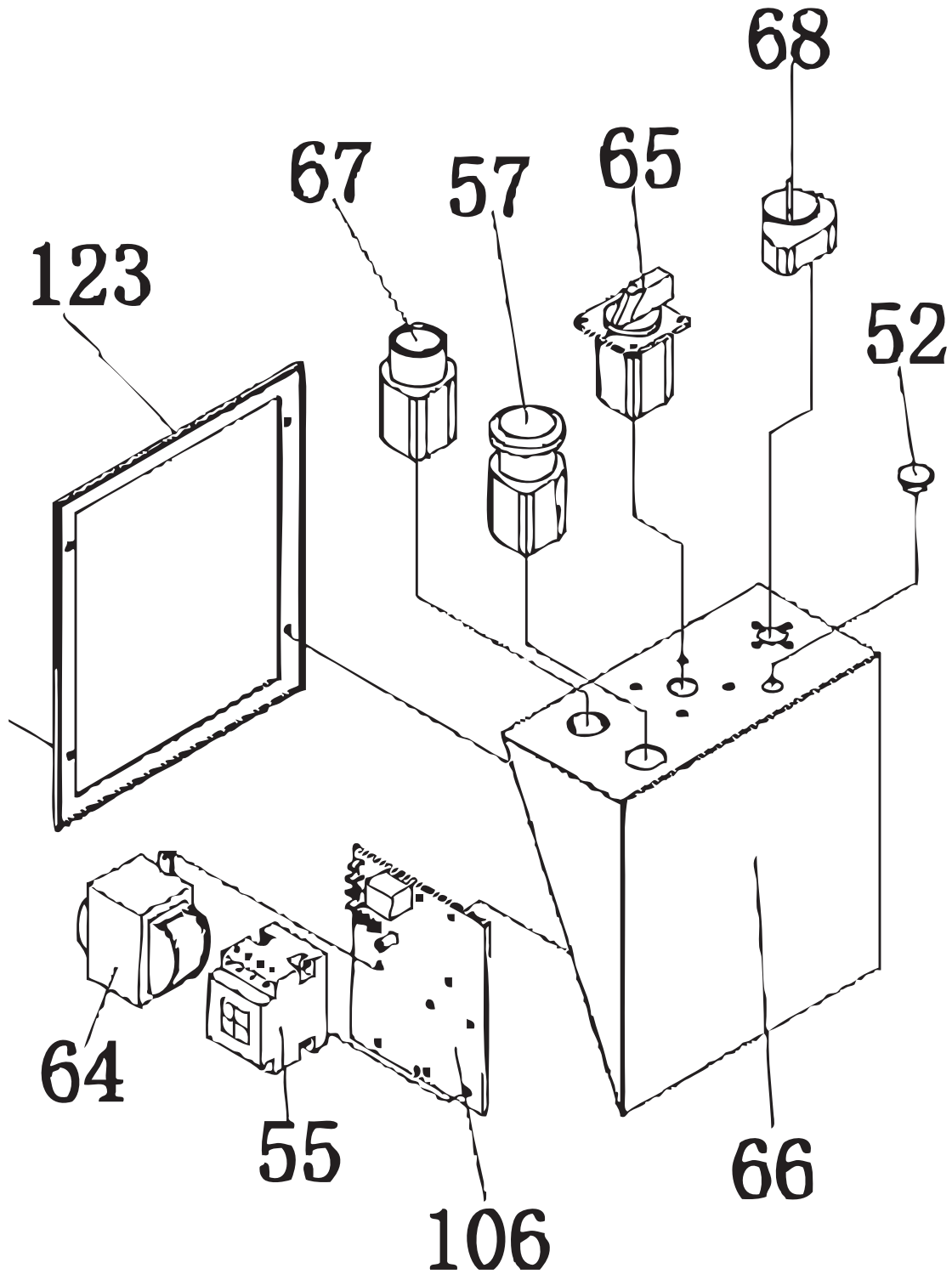
Parts Breakdown

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Parts Breakdown

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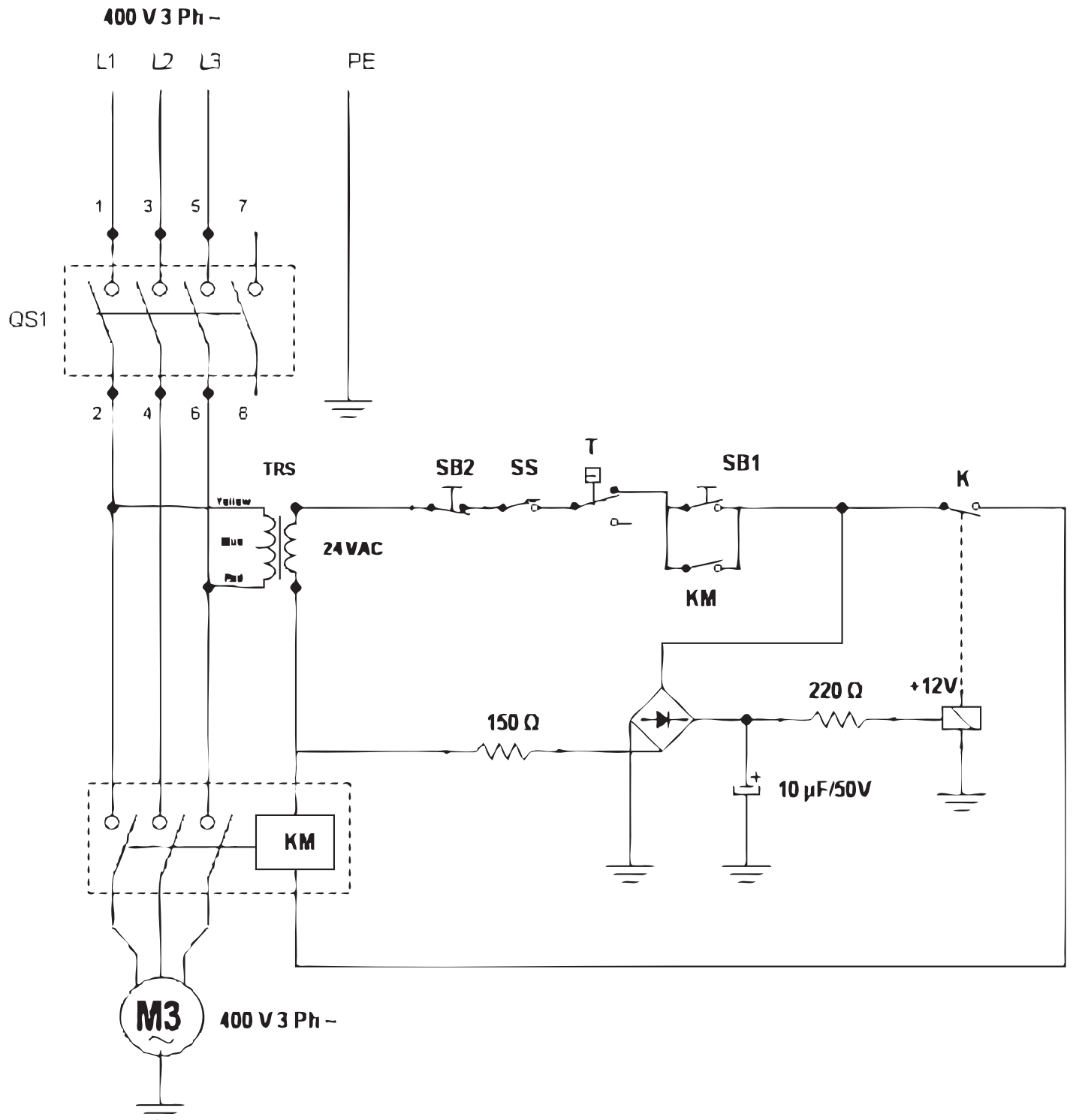
Parts Breakdown

Model SM-IT-0053-R 41549

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC199	Safety Guard for IR53	1	AC223	Screw M10x25 for IR53	34	AC243	Chain Pinion Gear Z=29 08B for IR53	70
AC200	Bowl for IR53	2	AC270	Head Closing Knob for IR53	35	AC279	Ball Bearing Base for IR53	71
AC263	Bowl Flange for IR53	3	AC271	Closing Handle Axle for IR53	36	AC245	Stainless Steel Washer Ø 10 for IR53	72
AC264	Plate Block Bowl for IR53	4	AC272	Spring Ø 1.5 x Ø 14 x 30/6 for IR53	37	AC246	Stainless Steel Washer Spring Ø 10 for IR53	73
AC201	Snap Ring Diam. 25 for IR53	5	AC273	Pin Diam. 3.2 for IR53	38	AC280	Screw TE M10x35 INOX for IR53	74
AC202	Bearing 6205-2RS for IR53	6, 22	AC274	Side Safety Panel for IR53	39	AC281	Connecting Shaft for IR53	75
AC203	Support Bowl Base for IR53	7	AC225	Steel Foot M12 for IR53	41	AC248	Key 6x6x30 for IR53	76, 82
AC204	Bowl Spiral 06B/144 for IR53	8	AC226	Insert for Plastic Foot for IR53	42	AC282	Connecting Pin Ø 10x50 for IR53	77
AC205	Crown Z=85 06B for IR53	9	AC227	Wheel with Brake M12 for IR53	43	69741	Transmission Joint for IR53	78
AC206	Bowl Support Axle for IR53	10	AC228	Motor 400 V -1,5 kW - 50 Hz 90 B14 for IR53	44	AC283	Nut M10 ZN for IR53	79
AC265	Screw M8x60 for IR53	11	AC229	Cover Red for IR53	45	AC244	Transmission Shaft Base UCF 205 for IR53	80
AC266	Guard Ring for IR53	12	AC230	Ring in Nylon for IR53	47	46382	Chain Pinion Gear Z=16 06B for IR53	81
AC208	Safety Guard Pin for IR53	13	AC231	Screw M4x30 for IR53	48	AC284	Transmission Shaft for IR53	83
AC267	Cam for Safety Guard for IR53	14	69380	Gas Spring for IR53	49	AC250	Key 8x7x35 for IR53	84
AC210	Screw M8x10 for IR53	15	AC275	Micro-Switch for IR53	50	AC285	Bowls Peg for IR53	92
AC211	Screw M8x25 for IR53	16	AC276	Head Rotation Shaft for IR53	51	AC252	Spiral Plate for IR53	93
AC212	Stainless Steel Washer Grover Ø 8.5 for IR53	17	AC232	Axis Cover for IR53	52	AC253	O-Ring Diam. 20x2.5 for IR53	94
AC213	Stainless Steel Washer Ø8 for IR53	18	AC233	Wheel without Brake M12 for IR53	54	AC286	Proximity Micro L=75mm for IR53	95
AC214	Pinion Gear Z=15 08B for IR53	19	69417	Contactora CN-6/4A 24 V for IR53	55	AC287	Nut M12 ZN for IR53	96
AC215	Spiral Support for IR53	20	61375	Emergency Stop Switch for IR53	57	AC254	Nylon Block Base for IR53	97
AC216	Screw M8x30 for IR53	21	AC234	Ring Fixing Reduction Gear for IR53	58	AC255	Nut M5 ZN for IR53	98
AC217	Bearing 6006-2RS for IR53	22.01	AC235	Screw M8x40 for IR53	60	AC256	Tensioner Base for IR53	99
AC218	Key 6x6x35 for IR53	23	AC236	Gear Box CM63 90 B14 1/30 FLS for IR53	61	AC257	Screw TCEI M5x30 for IR53	100
AC219	Axle for Spiral Base for IR53	24	AC237	Screw M5x10 for IR53	62	AC258	Nylon Block for IR53	101
64154	Spiral for IR53	25	AC277	Back Panel Red for IR53	63	AC288	Screw TCEI M10x25 for IR53	102
69999	Distance Sensor with Two Cables "NO" for IR53	26	AC239	Transformer 380 V for IR53	64	AC289	Head Closing Hook for IR53	103
AC220	Wire Clip for IR53	27	AC240	Main Switch for IR53	65	AC290	Nut M8 ZN for IR53	104
AC221	Supply Wire for IR53	28	AC241	Front Oblique Switch Panel for IR53	66	AC259	Bowl Chain Tensioner Part for IR53	105
AC268	Pivot for Fixing Spring for IR53	31	AC153	Starting Button for IR53	67	AC260	Control Card 115/230/400 V for IR53	106
AC269	Spring Diam. 1.2 x Diam. 8.5 x 20/13 for IR53	32	67014	Timer 0-30 Min. for IR53	68	AC262	Red Frame for IR53	123
AC222	Rod Breaking Dough for IR53	33	AC278	Spiral Chain 08B/76 for IR53	69			

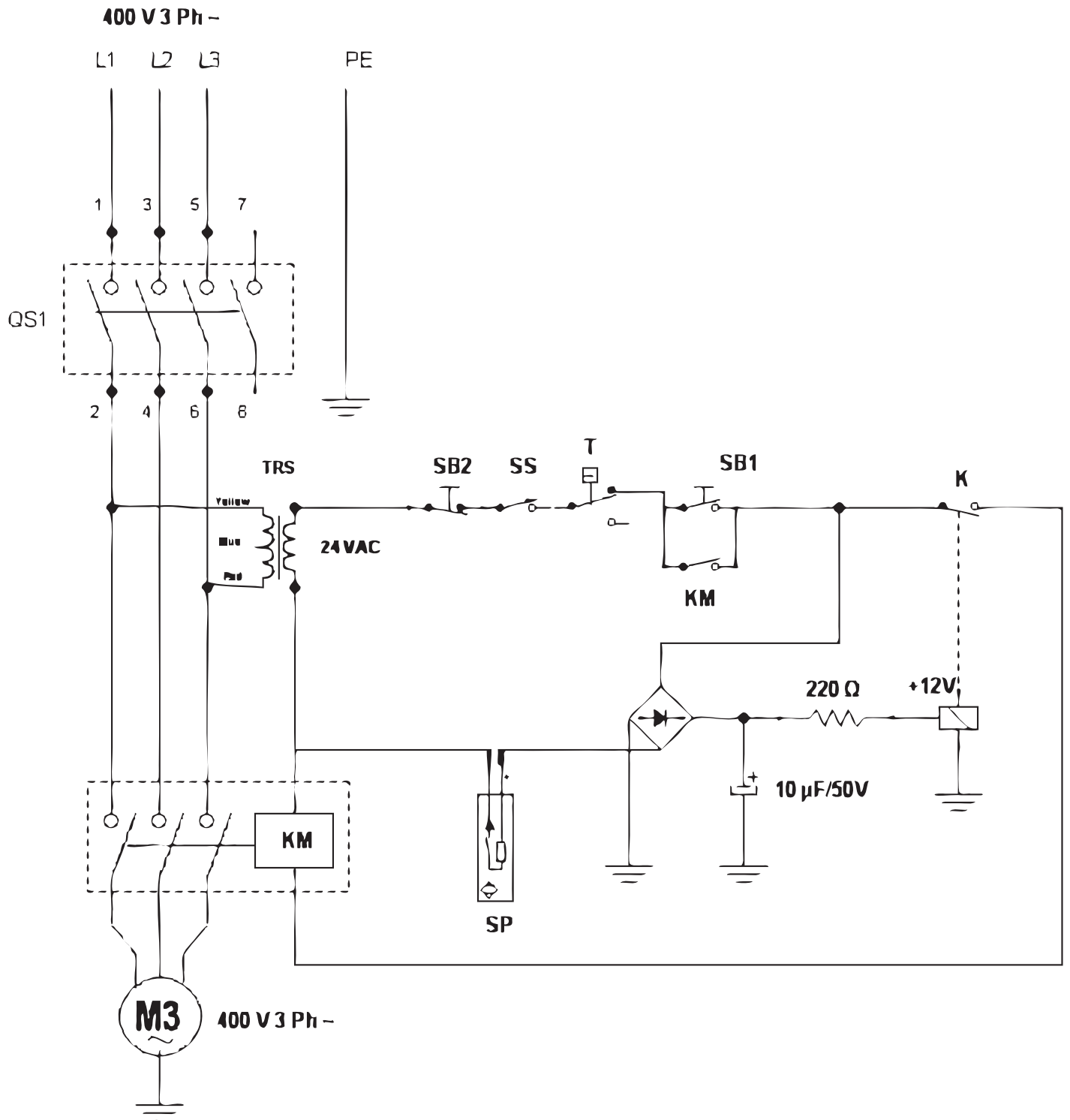
Electrical Schematics

Model SM-IT-0053-F 41548



Electrical Schematics

Model SM-IT-0053-R 41549





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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

