



Universal Bowl Cutters
Model FP-CN-0003/ FP-CN-0005
Item 10916/ 10917
Instruction Manual



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Model FP-CN-0003/ FP-CN-0005

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General Information

Omcan Manufacturing and Distributing Company Inc. and Food Machinery of America, Inc. dba Omcan 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.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan 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 expédiées ou cueilli par un tiers transporteur.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan 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.

General Information

REVISE EL PAQUETE A SU LLEGADA

Tras la recepción de un envío Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse que todos los artículos 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 ningún recurso por productos dañados que se enviaron a recoger por terceros.

Safety and Warranty

WARNING

PLEASE READ THE USER MANUAL CAREFULLY BEFORE OPERATING THE MACHINE

This manual has been prepared to enable the correct installation, regulation and maintenance of the unit. It is therefore of basic importance that the warnings contained in this booklet are carefully read as they supply essential indications regarding the safety of the installation, use and maintenance. The appliance must be installed, tested and serviced by qualified personnel only. Any adjustment whatsoever not expressly authorized and in disrespect of this manual voids the warranty. Observe all existing local regulations at the time of installation. The packing materials (plastic bags, polystyrene, nails, etc.) as potential hazards, must be kept out of the reach of children and properly recycled according to the existing local regulations. For repairs contact Omcan and request the use of original spare parts. If in doubt do not use the appliance and contact Omcan. Not following the above conditions could risk the safety of those using the unit.

QS series universal fitter is the newly designed and made for high performance. It can cut meat, ginger, garlic, peanuts, beans and many more! QS series universal fritter is easy to operate and highly efficient which is suitable for your food preparation needs.

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 <http://www.omcan.com/warranty.html> for complete information.



Safety and Warranty

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	FP-CN-0003
Bowl Capacity	3L/ 3.2 QT
RPM	1400
Motor Power	0.65 kW/ 0.88 HP
Rated Input Power	0.88 kW/ 1.2 HP
Electrical	110V/ 60/ 1
Weight	70.5 lbs./ 32 kg.
Dimensions (DWH)	10" x 12" x 19"/ 254 x 304.8 x 482.6 mm
Item Number	10916

Model	FP-CN-0005
Bowl Capacity	5L/ 5.3 QT
RPM	1400
Motor Power	1.5 kW/ 2 HP
Rated Input Power	1.9 kW/ 2.5 HP
Electrical	110V/ 60/ 1
Weight	85.8 lbs./ 38.9 kg.
Dimensions (DWH)	15" x 12" x 21"/ 381 x 304.8 x 533.4 mm
Item Number	10917

Installation & Operation

1. Place the machine on the table or floor with a leveled surface and attach the power line with the proper connection. Make sure the plug is properly secured.
2. Before use, check whether the voltage matches with the rating plate.
3. Open the barrel head, take out the knife (Note: do not touch the bowl's side and orientation area , avoid to attain the knife's mouth).
4. Hold the bowl's handle, press the safety handle on the bottom, run the bowl clockwise and remove the bowl.
5. Clean the bowl, knife and barrel head with a clean cloth.
6. Place the bowl in a 20 degree position with the handle facing forward then turn counter-clockwise.
7. Install knife and cover the bowl lid. The safety button on the barrel head should be aimed at the handle of the bowl and the lock button should be used to safely secure the bowl. If not secured properly the machine will not start.
8. Turn the knob switch to , press the start button and turn the knob switch to "0" . Check if the knife is properly placed through the clarity glass on top the cover to ensure proper rotation.
9. Confirm that the knife's turning, open the back bowl cover, place the food in the machine and cover it (Note: cover the bowl after the knife stops running). Depending on the food placed in the bowl, the power selected for Item:10917 can be turned to power "1" or "2" and then can the machine be turned on.
10. Turn the knob to "0" to turn off the machine . Typically, the food should be placed in the cutter for a minimum of 10 seconds to thoroughly cut food but users can cut their food as they desire.
11. To maintain this unit, clean all the parts with a clean cloth.

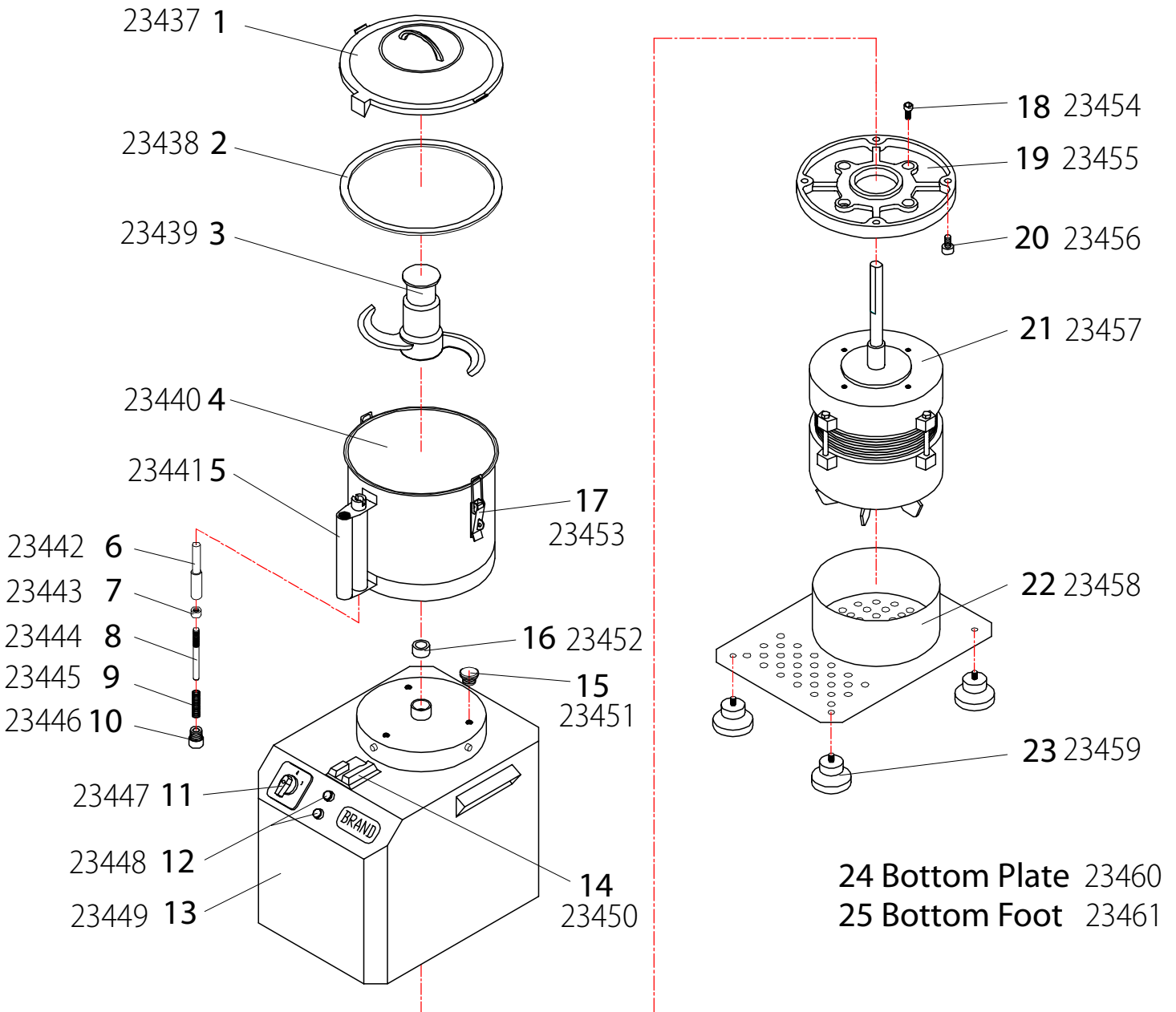
TIME RECOMMENDATION FOR CUTTING FOOD

Food	Meat	Ginger	Garlic	Peanut	Bean
Time	13 secs	45 secs	30 secs	18 secs	15 secs

* The above time is just for reference, user can process the food to their thickness.

Parts Breakdown

Model FP-CN-0003 10916



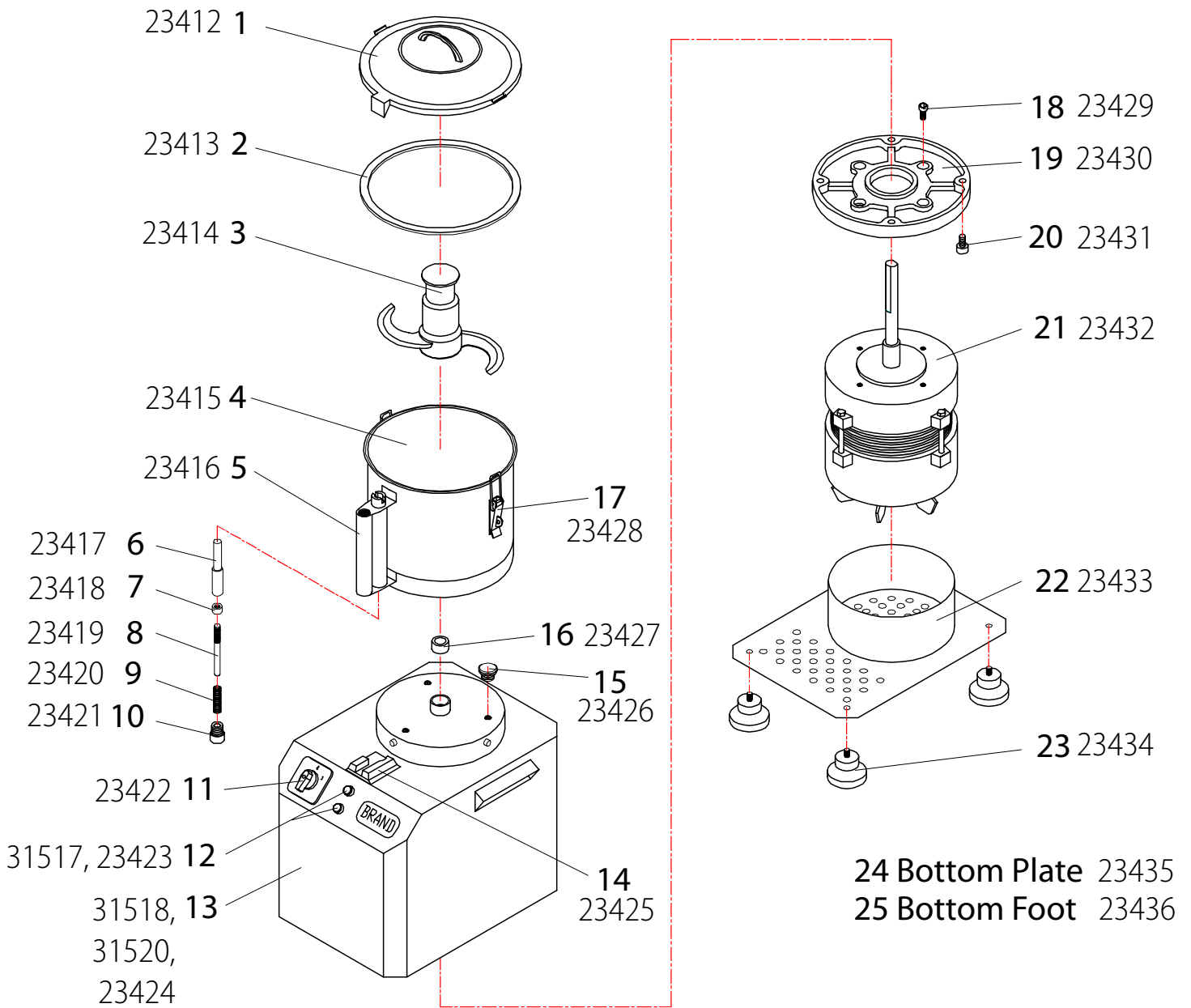
Parts Breakdown

Model FP-CN-0003 10916

Item No.	OMCD ID	Description	Position
23437	QS50301	Bowl Cover	1
23438	QS50302	Rubber Ring	2
23439	QS50303	Knife	3
23440	QS50304	Tight Screw	4
23441	QS50305	Set Pin	5
23442	QS50306	Set pole	6
23443	QS50307	Bump Pole I	7
23444	QS50308	Round Screw	8
23445	QS50309	Bump Pole II	9
23446	QS50310	Pressure Sping	10
23447	QS50311	Set Screw	11
23448	QS50312	Change Switch	12
23449	QS50313	Start/ Stop Button	13
23450	QS50314	Rack	14
23451	QS50315	Switch Seat	15
23452	QS50316	Bowl Adjust Ring	16
23453	QS50317	Copper Setting	17
23454	QS50318	Screw	18
23455	QS50319	Bowl	19
23456	QS50320	Six Angle Screw	20
23457	QS50321	Motor Set Plate	21
23458	QS50322	Six Angle Screw	22
23459	QS50323	Motor	23
23460	QS50324	Bottom Plate	24
23461	QS50325	Bottom Foot	25

Parts Breakdown

Model FP-CN-0005 10917

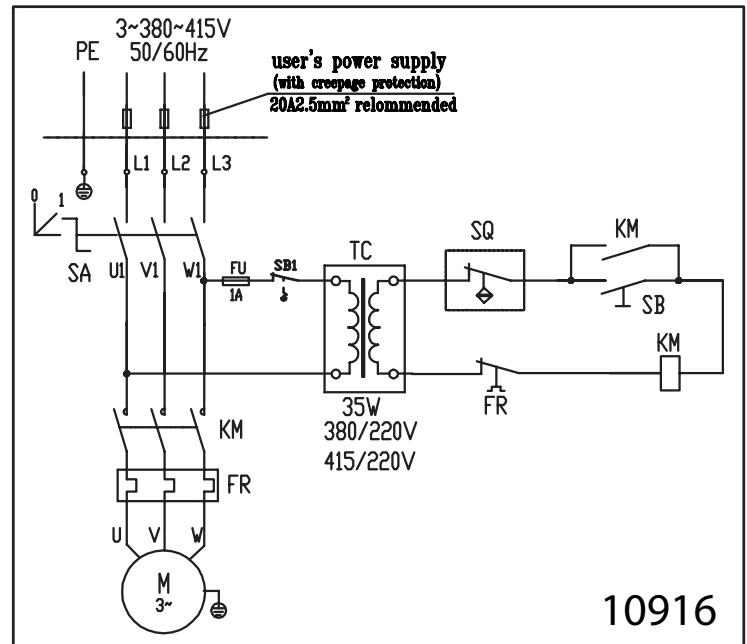
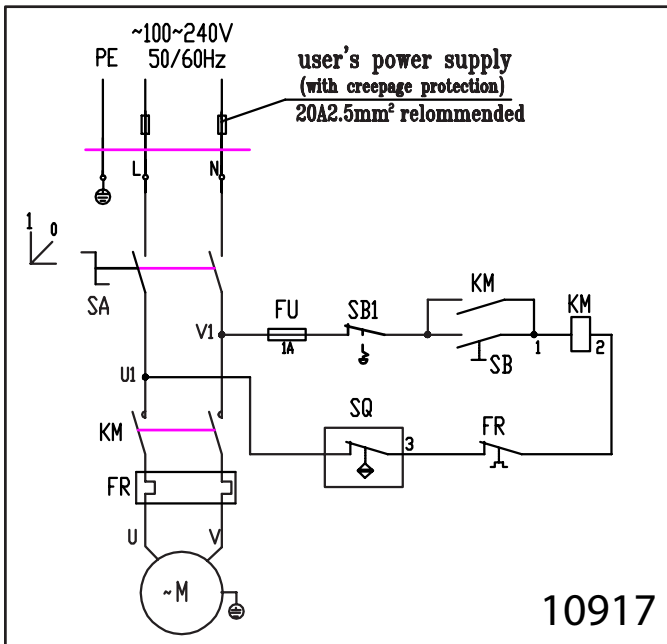


Parts Breakdown

Model FP-CN-0005 10917

Item No.	OMCD ID	Description	Position
23412	QS505A01	Bowl Cover	1
23413	QS505A02	Rubber Ring	2
23414	QS505A03	Knife	3
23415	QS505A04	Tight Screw	4
23416	QS505A05	Set Pin	5
23417	QS505A06	Set pole	6
23418	QS505A07	Bump Pole I	7
23419	QS505A08	Round Screw	8
23420	QS505A09	Bump Pole II	9
23421	QS505A10	Pressure Sping	10
23422	QS505A11	Set Screw	11
31517, 23423	QS505A12	Change Switch	12
31518, 31520, 23424	QS505A13	Start/ Stop Button	13
23425	QS505A14	Rack	14
23426	QS505A15	Switch Seat	15
23427	QS505A16	Bowl Adjust Ring	16
23428	QS505A17	Copper Setting	17
23429	QS505A18	Screw	18
23430	QS505A19	Bowl	19
23431	QS505A20	Six Angle Screw	20
23432	QS505A21	Motor Set Plate	21
23433	QS505A22	Six Angle Screw	22
23434	QS505A23	Motor	23
23435	QS505A24	Bottom Plate	24
23436	QS505A25	Bottom Foot	25

Electrical Schematics



Code	Name
M	Motor
KM	Contractor
SB1	Stop Button
SA	Change Switch
FR	Heat Relay
SB	Start Button
SQ	Journew Switch
SQ1	Centrigal switch
FU	Fusioner
TC	Transformer

Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

www.omcan.com/warrantyregistration.html



For mailing in Canada
Pour postale au Canada
Por correo en Canadá

For mailing in the US
Pour diffusion aux États-Unis
Por correo en los EE.UU.

OMCAN INC.
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

OMCAN
PRODUCT WARRANTY REGISTRATION
4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305



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): _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3,500 productos con origen a nivel mundial.

