



Bowl Cutters

Models FP-CN-158, FP-CN-237

Instruction Manual



Version 1

3115 Pepper Mill Court, Mississauga, ON, L5L 4X5
4450 Witmer Industrial Estates, Unit 4, Niagara Falls, NY, 14305

1-800-465-0234
www.omcan.com



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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.

IMPORTANT: The service manual is based on the user manual. Before servicing, please read user manual and service manual carefully. The service operation should be implemented by qualified technician.

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 damaged 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.

Safety & Warranty

- This machine should only be operated by trained users. Before operating, users should know about the protection measures.
- Please turn off and unplug the machine before cleaning and maintenance.
- When you remove the protective measures in order to clean and maintain the machine, you should always proceed with caution.
- Damaged power cables may cause electric shock and should be replaced before any further operation.
- Please contact Omcan if you need to adjust or maintain the machine.
- This machine must not be used to process bones, frozen meat or fish and non-food products.
- When the machine is in operation, do not put your hand into the bowl.

SAFETY DEVICES

- The cover plays an important role in protecting the user. The cover can only be moved away when the arm is unlocked.
- When the arm is unlocked or if the cover is not in place, the machine stops working.
- If the power cuts off unexpectedly, the machine must be restarted.
- Use the utmost care when using this machine.

Safety & Warranty

1 YEAR 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!

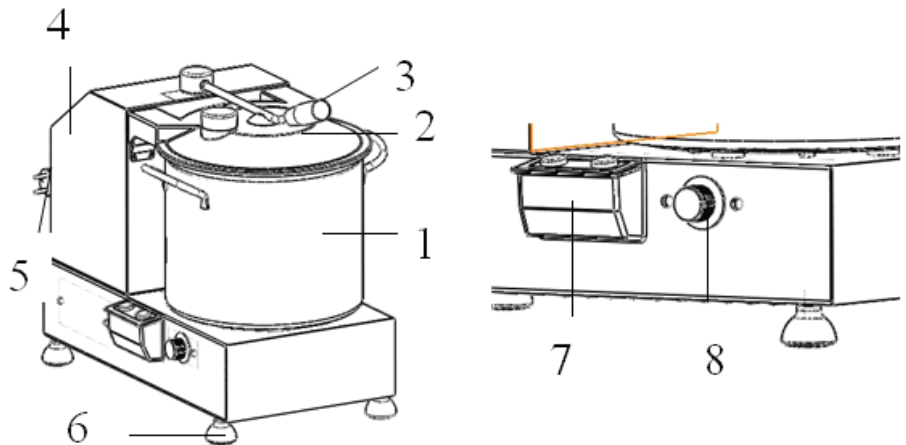
Technical Specifications

FEATURES OF THE MACHINE

This machine is made with 304 stainless steel, it ensures that any components that touch food are clean. The knives are made with 4Cr13 stainless steel, which makes the knives more sharp and efficient. There is also a stainless steel bottom which can withstand heated product.

COMPONENTS

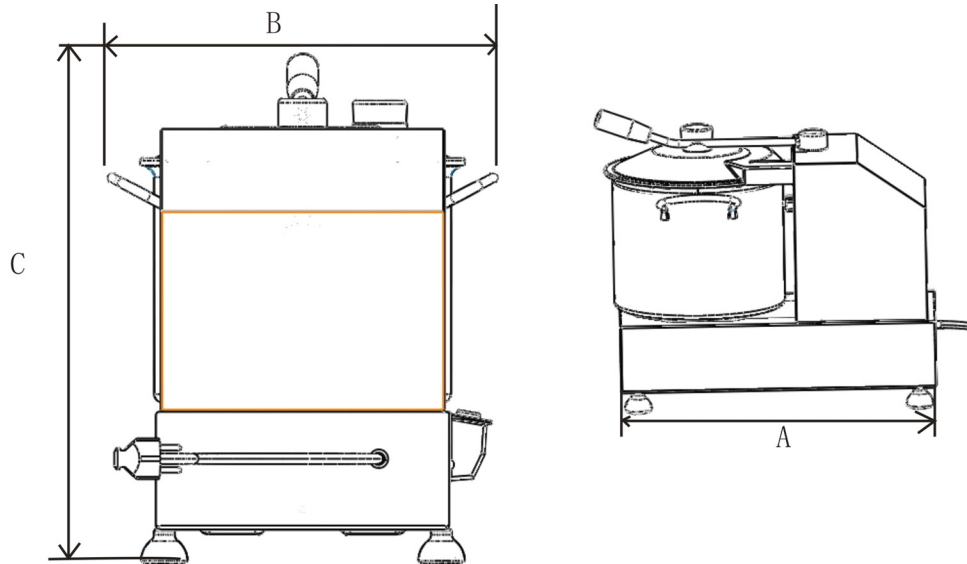
1. Container.
2. Cover.
3. Arm Lock.
4. Main Body.
5. Power Cable.
6. Feet.
7. Control Panel.
8. Knob for Controlling Speed.



Technical Data

Model	Length A (mm/in)	Width B (mm/in)	Height C (mm/in)	Capacity	Speed (RPM)	Power	Voltage	Net Weight
FP-CN-158	380/15"	280/11"	380/15"	6L/1.5 Gal	1100-2800	750W/1HP	230V/50	20 kg/44 lbs.
FP-CN-237	470/18.5"	290/11.5"	435/17"	9L/2 Gal	1100-2800	750W/1HP	230V/50	23 kg/51 lbs.

Technical Specifications



Installation

The machine should be placed on a dry, level table which must be large enough to support the machine. When it is installed, the room temperature should be set between +5°C and +35°C.

Operation

CONTROLLER

1. Set the rotating speed via the knob for controlling speed.
2. Start the machine by pressing the On/Off switch to "I".
3. Stop the machine by pressing the On/Off switch to "O"

FOOD FEEDING

Attention: Food is to be fed only when the machine is stopped. The knob for controlling speed must be set at the "o" position.

Procedures

1. Turn the loading arm in the counterclockwise direction to remove the cover.

Operation

2. Pay attention to the two blades while feeding food into the container; Food should be cut into small blocks before feeding. Warning: the food in the container is not allowed to exceed more than half of the total volume of the bowl.
3. In case of accidents, the user should pay attention on his own position when using the machine. The user's body should be vertical with the working table. The user must not hold down the machine or attempt to prevent the machine from moving.
Do not get close to the machine and avoid touching the machine directly.
4. Put the cover in the start position, then rotate the loading arm until it locks.
5. Press the On/Off switch to "I".
6. Do not mix on low speed at an extended period.
7. While the machine is in operation, extra food should be fed through the hole on the cover if needed.
8. Press the red stop button if the food cutting is finished. If the mixer is equipped with speed adjusting knob, then turn it to the "0" position and then stop the machine.

Maintenance

SHARPENING

Please sharpen the blades if the blades are not sharp enough to cut the food.

1. Turn off and unplug the machine.
2. Turn the loading arm to remove the cover.
3. Move the fixing axis of rotating blades away.
4. Use the sharpener from the manufacturer only. Sharpen the blade from the inside to outside along the blade edge.

CLEANING

- The machine should be cleaned at least once every day, more if necessary.
- The parts that touch the food directly or indirectly must be cleaned thoroughly.
- Water or high pressure spraying water cannot be used, as it will damage the machine. Brushes or other tools which may damage the surface also cannot be used.

The following procedures should be done before cleaning and maintenance:

- Turn off the power and unplug the unit.
- Turn the speed adjusting knob to the "0" position.

Clean the cover, rotating blades, axis and container

Rotate the loading arm, remove the cover, and the blade fixing axis and container can be lifted easily. Then use water and a neutral detergent to clean the above-mentioned parts.

Attention: Gloves should be worn for protection while operating and cleaning.

Maintenance

Attention: Machine must be switched off and unplugged.

Clean the machine body with a neutral detergent and damp cloth. Use a dry cloth to dry the machine after cleaning.

MAINTENANCE

Belt

The belt does not need to be adjusted.

Feet

As time goes on, the feet will deteriorate. You should change it to prevent accidents, please contact Omcan and request a replacement.

Power Cable

The power cable should be checked regularly. If it is damaged, please contact Omcan and request a replacement.

Blades

Check whether the width of blades is less than 5cm. If it is, please contact Omcan and request a replacement.

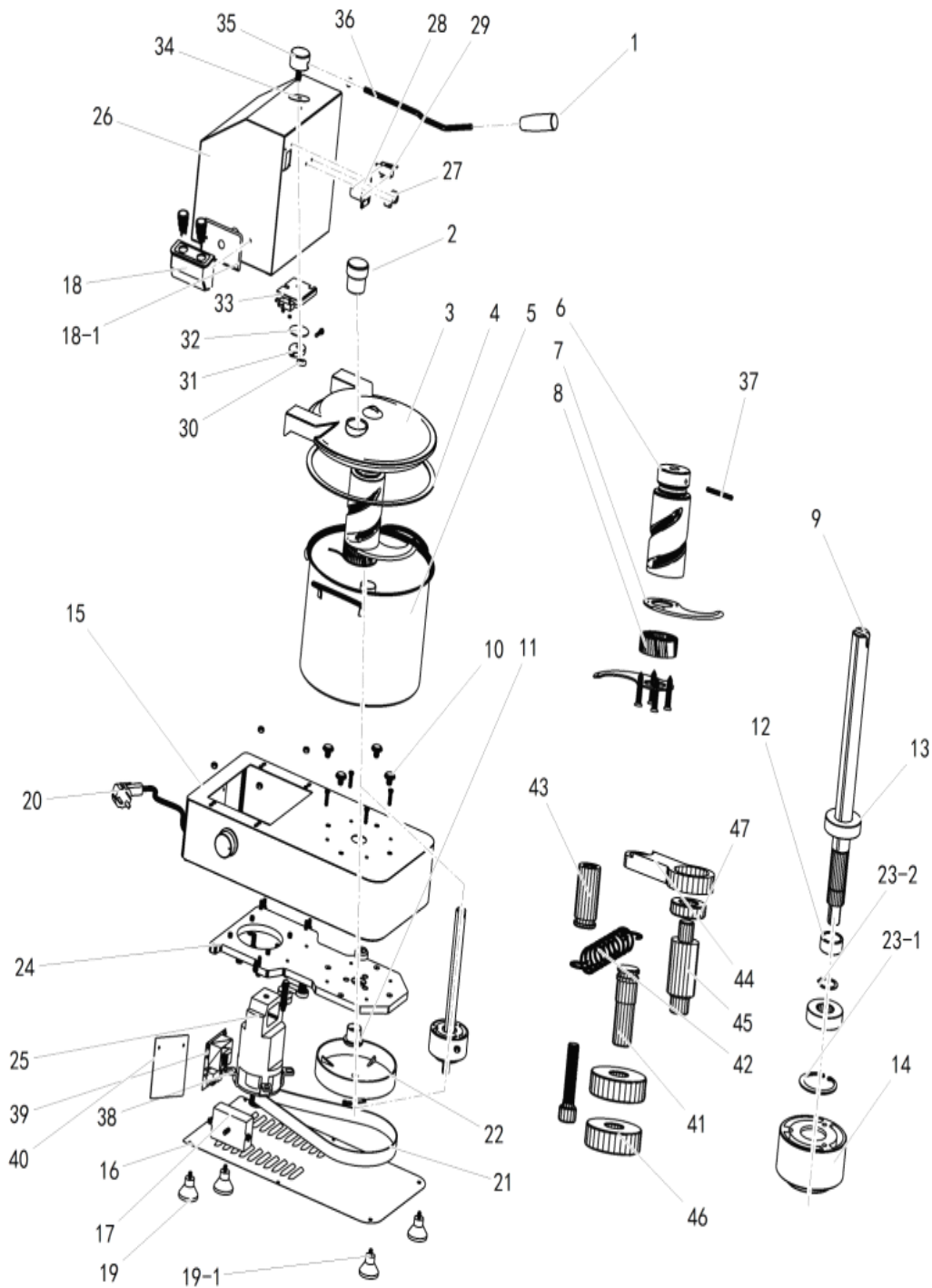
Label

When the label is damaged, please contact Omcan and request a replacement.

Parts Breakdown

Model FP-CN-158 23545

Model FP-CN-237 23546



Parts Breakdown

Model FP-CN-158 23545

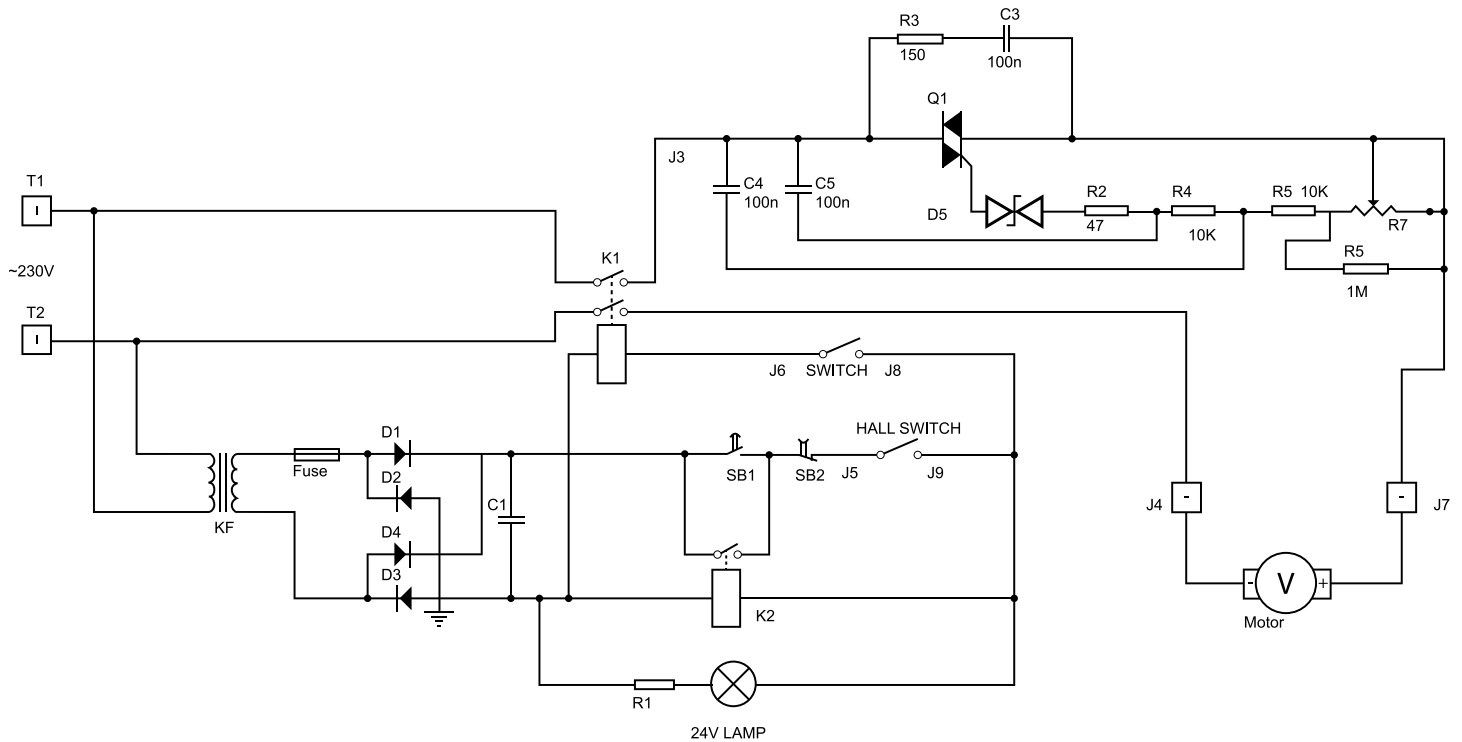
Model FP-CN-237 23546

Description	Position	Description	Position	Description	Position
Handle	1	Switch Box Seal Bar	18	Up Switch Holder	33
Chuck Plug	2	Gasket for electric Box	18-1	Nylon Gasket	34
PC Cover	3	Rubber Feet	19	Handle Seat	35
Water Proof Gasket	4	Power Cable	20	Compression Bar	36
Container	5	Belt	21	Dowel	37
Up Tool Apron	6	Big Belt Pulley	22	Motor Holder	38
Rotate Knives	7	Internal Circlips Ø42	23-1	Circuit Board	39
Down Tool Apron	8	Bearing Circlips	23-2	Installation Board	40
Blade Shaft	9	Main Board	24	Tension Wheel Shaft	41
Rubber Gasket	10	Motor	25	Tension Spring	42
Locating Sleeve	11	Welding	26	Small Shaft	43
Spacer Bush	12	Limited	27	Tension Wheel Arm	44
Bearing	13	Front Switch Holder	28	Wheel Shaft 2	45
Blade Shaft	14	Sure Model Switch	29	Bearing 6200	46
Base Seat Component	15	Big Nut	30	Bearing 6800	47
Base Board	16	Cam	31		
Knob	17	Big Gasket	32		

Electrical Schematics

Model FP-CN-158 23545

Model FP-CN-237 23546



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:

www.omcan.com/warrantyregistration.html



For mailing in Canada

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

For mailing in the US

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



Over the last 60 years, Omcan has grown to become a leading supplier to the food service industry in Canada and the USA. Our success over these many years is directly attributed to our established relationships with all of our valued customers and through providing them with Diverse, Dependable and Proven products. Omcan continues to help our customers remain competitive.

With associates in North America, Europe, Asia, and South America, our global footprint continues to expand as we hold to the principle that clients benefit from the accessibility and familiarity of our sales team. In 2013 as our geography and brand recognition continued to grow, we changed to one name Omcan Food Machinery.

In over 200,000 sq ft of warehouse space we stock over 2,500 quality food equipment and supplies for the food preparation market.

