



## **Bowl Cutters**

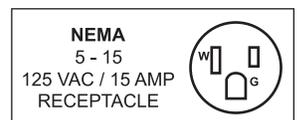
*Models FP-IT-0004-VT, 0006-VT, 0009-VT  
Items 47261, 47269, 47083  
Instruction Manual*



*Revised - 12/08/2021*



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Model FP-IT-0004-VT / Model FP-IT-0006-VT / Model FP-IT-0009-VT

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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'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

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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 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

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## GENERAL PRECAUTIONS

- The machine may be used only by trained staff familiar with the safety information given in this manual.
- New staff must be trained in the use of the machine before using it.
- Before cleaning or servicing the machine, disconnect it from its power supply.
- The residual risks must be assessed when servicing or cleaning the machine with the guards removed.
- When servicing or cleaning the machine, concentrate on the job in hand.

# Safety and Warranty

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- Regularly check the condition of the power cable; damaged or worn power cables pose a serious electrical hazard.
- If the machine appears to be or is malfunctioning, do not use it or try to fix it yourself; contact the “Service Centre” immediately.
- Do not use the machine for frozen products, meat and fish with bones or any nonfood products.
- Do not put your fingers inside the bowl when the machine is working.
- The manufacturer cannot be held responsible in the following cases:
  - The machine is tampered by unauthorized personnel.
  - Components are replaced with non original spare parts.
  - The instructions in this manual are not followed carefully.
  - The surfaces of the machine are treated with unsuitable products.

## SAFETY EQUIPMENT

### MECHANICAL SAFETY EQUIPMENT

As for mechanical safety equipment, the machine described in this manual complies with the UL and CSA standard. Safety requirements are ensured with the lid which can only be removed if the tank-locking arm is rotated anti-clockwise on the side of the lid itself.

### ELECTRICAL SAFETY EQUIPMENT

As for electrical safety equipment, the machine described in this manual complies with the UL and CSA standards. The machine is provided with:

- Coded micro-switch which stops the machine if the lid is removed, and prevents the machine from being restarted until the lid is correctly closed.
- Relay in the command circuit which requires a voluntary restart of the machine after a power blackout.

Even if professional cutters are equipped with electrical and mechanical safety devices (during normal use and during cleaning and maintenance operations), there are residual risks which cannot be completely eliminated; these are referred to in this manual with the wording CAUTION. These risks may arise when handling the blades while loading the machine or during cleaning or sharpening operations of the blades.

**NOTE: THESE BOWL CUTTERS ARE NOT IDEAL FOR MAKING LARGE BATCHES OF HUMMUS.**

**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

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.

# Safety and Warranty

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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

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Model	FP-IT-0004-VT	FP-IT-0006-VT	FP-IT-0009-VT
Power	0.8 HP / 600 W		1.6 HP / 1200 W
Bowl Capacity	3.3 L / 3.5 QT	5.3 L / 5.6 QT	9.4 L / 9.9 QT
Bowl filling level	1.5 L / 1.6 QT	3.1 L / 3.3 QT	5.4 L / 5.7 QT
Revolutions	600 - 2800 RPM		
Dimensions	18" x 11.7" x 11.8" 457 x 296 x 300mm	18" x 12" x 14.3" 457 x 305 x 362mm	22" x 13.7" x 16.5" 560 x 348 x 420mm
Weight	29.8 lbs. / 13.5 kgs.	32 lbs. / 14.5 kgs.	50.7 lbs. / 23 kgs.
Packaging Dimensions	11.8" x 19.9" x 14.6" 300 x 505 x 370mm	11.8" x 19.9" x 16.9" 300 x 505 x 430mm	14.4" x 23.6" x 19.1" 365 x 600 x 485mm
Packaging Weight	35.3 lbs. / 16 kgs.	37.5 lbs. / 17 kgs.	57.3 lbs. / 26 kgs.
Item Number	47261	47269	47083

# Installation

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## SHIPPING

The machines are carefully packed before shipping. The consignment is composed of:

- Robust cardboard external box with internal supports .
- The machine.
- The spatula.
- Blade sharpening plate.
- This manual.

## CHECKS ON DELIVERY

When you receive the package containing the machine, carefully check the packaging for signs of damage during shipping. If the packaging shows signs of mishandling, impacts or dropping, report the damage to the shipping agent within three days of the date of delivery indicated on the documents and draw up a detailed report on any damage to the product.

## DISPOSING OF PACKAGING

The packaging materials (cardboard box, plastic strap and polyurethane foam) can be disposed of as normal domestic waste; there is no difficulty in disposing of them. If the machine is installed in a country in which special regulations apply, dispose of the material in a regulatory manner.

## POSITIONING

Place the product on a solid surface following the surface dimensions indicated in the technical specifications; the surface must be smooth, non-slippery, dry, robust and solid and it must be placed at a height of 80 cm above the ground. Furthermore, the cutter must be placed in an environment with a max. non-saline humidity of 75% and a temperature between +5°C and +35°C; and, in any case, in an environment which does not lead to any machine malfunctions.

## ELECTRICAL CONNECTION

The machine has a power cable with a cross section of 3x1.5 mm<sup>2</sup>, a length of 2.5 m and a NEMA plug. Connect the machine to a 120 or 230 Volt 60 Hz power supply. Check that the earth system functions perfectly and make sure the connection is provided with a thermo-magnetic 0.03A circuit breaker. Also check that the information on the machine's nameplate matches the specifications given in the delivery and shipping documents, and that both the master switch and cable are easily accessible while the machine is in use.

## PRELIMINARY CHECK

Check the integrity and correct position of all the components of the cutter before any operation. Then check the correct functioning of all its components. Proceed as follows:

1. Press the ON button and the OFF button.
2. Verify that the machine stops if the tank-locking arm is rotated anti-clockwise.
3. Verify that the revolution speed increases and decreases by rotating the SPEED knob clockwise and anti-clockwise.
4. Press the PULSE button with brief pulses.

# Operation

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## CONTROLS

The commands are placed on the body of the cutter. These include the ON button, the OFF button, the PULSE button and the SPEED knob to regulate the speed. Use the ON button to switch the machine on, and OFF to switch the machine off, rotate the speed knob clockwise to increase the revolutions and anti-clockwise to reduce them. Press the PULSE command for the pulse functioning of the machine.

## LOADING

**CAUTION! Food must only be loaded into the tank when the motor is not running and with the speed knob at minimum.**

Proceed as follows:

1. Rotate the arm in a clockwise direction until the lid can be removed.
2. **CAUTION!!** Put the product inside the tank, paying attention not to touch the blades with your hands; if very large pieces of food are used, dice them into small pieces manually before putting them inside the tank. **CAUTION!!** Do not fill the tank more than 1/2 full.
3. Avoid direct contact with the machine during use.
4. Put the lid back and rotate the arm to the closing position.
5. Do not use the cutter at low speed for prolonged periods of time.
6. Add any additional food during the process by removing the cover on the lid.
7. At the end of the process, set the speed knob to minimum and then stop the machine.
8. The machine is provided with a device which switches it off after 30 seconds of use at minimum speed. The device is used to preserve the machine and stop the motor from overheating. If you use the machine at low speed, allow the machine to rest for at least 30 seconds.

# Maintenance

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## CLEANING

**CAUTION! Before performing any cleaning operations you must set the speed knob to minimum and disconnect the power plug from the mains to completely isolate the machine from the rest of the system.**

## GENERAL INFORMATION

- The machine needs to be cleaned at least once a day, or if necessary, more frequently.
- The machine must be washed with neutral detergents at room temperature, using a soft cloth.
- The machine must be cleaned carefully in all its parts, especially those that come into contact with food.
- Do not use pressurised water cleaners or jets of pressurised water to clean the machine.
- Do not use tools, brushes or anything that may damage the machine's surfaces.
- Do not clean the cutter in a dishwasher.
- Make sure that no residual liquids can get inside the cutter and compromise its functioning and increase

# Maintenance

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electroshock risks.

- After cleaning, carefully dry all parts part of the cutter and put them back together again.

## **CLEANING THE LID, BLADE HOLDER AND TANK**

Rotate the closing arm to remove the lid. You can now easily remove the blade holder and tank by pulling them upwards. Once the parts have been removed, clean them with water and neutral detergents.

**CAUTION! Carry out these operations with protective gloves on.**

## **MAINTENANCE**

**CAUTION! Before servicing the product, disconnect its power plug from the mains to isolate the product completely from the rest of the system.**

### **POWER CABLE**

Check the condition of the cable regularly and call the SERVICE CENTRE if it needs replacing.

### **BELT**

The belt does not need adjusting; generally it needs to be replaced after 3/4 years, in that case, contact the "SERVICE CENTRE".

### **FEET**

The feet may deteriorate or lose elasticity, thus reducing stability of the cutter. Replace them contacting the "SERVICE CENTRE".

### **KNIVES**

Check the condition of the blade, after many sharpenings it must not reduce more than 5mm. For replacement, contact the "ASSISTANCE CENTER".

**CAUTION! For any anomaly/malfunction, contact the "SERVICE CENTRE", any operation carried out by unauthorized personnel may compromise the correct functioning of the machine and invalidate the warranty.**

## **BLADE SHARPENING**

**CAUTION!! Blades need to be sharpened if you notice a reduction in cutting performance.**

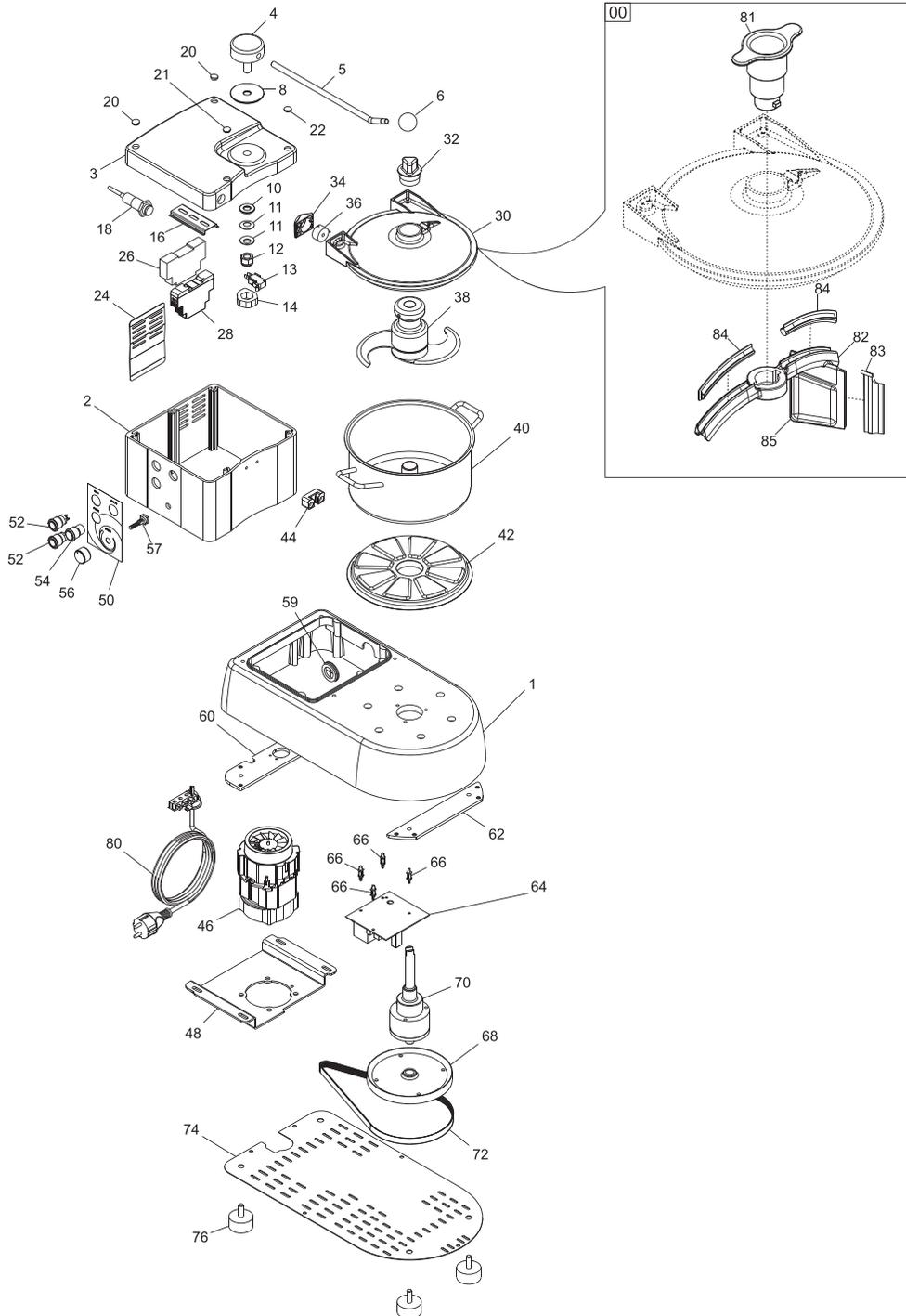
Proceed as follows:

1. Rotate the lever in a clockwise direction to the position in which you can remove the lid.
2. Remove the blade holder
3. Take the sharpening stone provided, and while being very CAREFUL, pass it uniformly over the cutting side of the blades towards the outside until the blade is sharpened.

# Parts Breakdown

**Model FP-IT-0004-VT 47261**

**Model FP-IT-0006-VT 47269**



# Parts Breakdown

## Model FP-IT-0004-VT 47261

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH741	Scraper Spatula 4 for 47261	00	AH755	Control Unit NC 11 01 for 47261	26	AH769	Rubber Grommet 9 for 47261	59
AH742	Base 6 Bril. for 47261	01	AH756	Switching Power Supply 24VDC 12W for 47261	28	AH770	Long Foot Plate 6 for 47261	60
AH743	Neck 4 Oss. for 47261	02	AH757	Cover Compl. + Guarn. 6 for 47261	30	AH771	Short Foot Plate 6 for 47261	62
AH744	Head 4-6 Bril. for 47261	03	AH758	Cover Cap 9 for 47261	32	AH772	Pot 4-6 Board Y19 230 MN for 47261	64
AH745	Lever Flange 9 for 47261	04	AH759	Magn. Unit Holder Lock 6 for 47261	34	AH773	6 Card Spacer for 47261	66
AH746	Rod Lever 6 for 47261	05	AH760	Magnetic Unit Coded N 180 HA for 47261	36	AH774	Variotr Hub Pulley for 47261	68
AH747	Upper Ice Knob for 47261	06	61572	Shaft with Regular Knives for 47261	38	AH775	Complete Hub Pulley 4 for 47261	70
AH748	Clutch Washer Lever 9 for 47261	08	37158	Bowl for 47261	40	17764	Belt for 47261	72
AH749	Cam Thickness Washer 9 for 47261	10	AH761	Pot Lift 6 for 47261	42	AH776	Cover 6 for 47261	74
61573	Cup Spring 12.2x25x0.7 for 47261	11	AH762	Cooker Lock 4-6 for 47261	44	AH777	Foot 40x20 M8x23 for 47261	76
37151	Clutch Nut for 47261	12	60295	Motor 110V 50Hz for 47261	46	AH778	Power Cable Comp. Suko with PA244S for 47261	80
AH750	Microswitch with Lever for 47261	13	AH763	Motor Slide 6 for 47261	48	AH779	Spatula Handle 9 for 47261	81
37152	Microswitch Cam for 47261	14	AH764	Show Commands Inv. for 47261	50	AH780	Spatula Arm 6 for 47261	82
AH751	Din Rail Control Unit 9 for 47261	16	AH765	Stainless Steel Button with Light Y10 for 47261	52	AH781	Pot Scraper 4 for 47261	83
AH752	Coded Sensor N180 FB M18 for 47261	18	AH766	Stainless Steel Button Y10 for 47261	54	AH782	Rubber Arm Spatula 6 for 47261	84
AH753	Head Screw Caps Set for 47261	22	AH767	Potentiom Knob. D.24 VT for 47261	56	AH783	Supp. Scraper Pot 4 for 47261	85
AH754	Ventilation Sheet 4 for 47261	24	AH768	Power Wired for 47261	57			

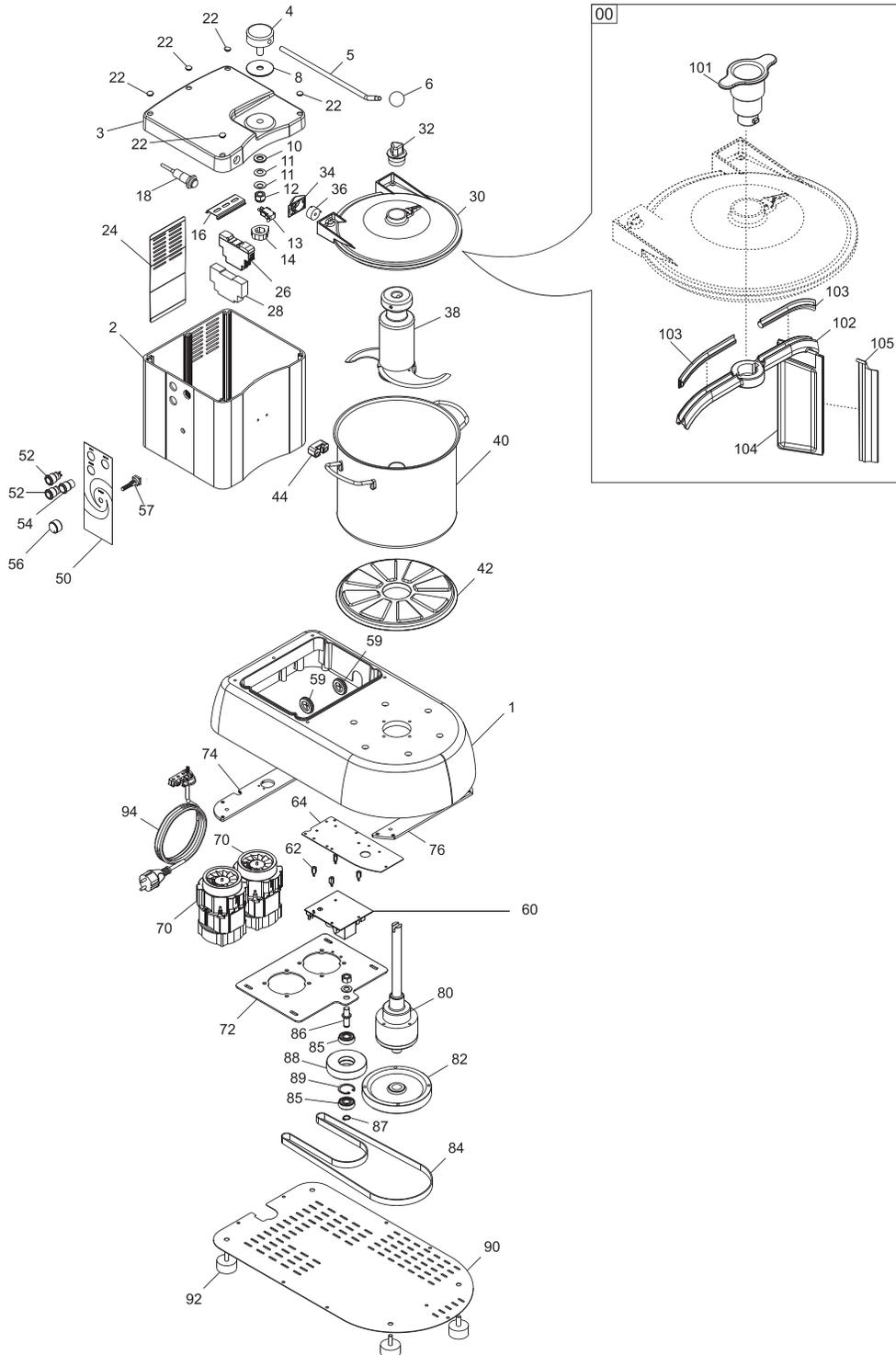
# Parts Breakdown

## Model FP-IT-0006-VT 47269

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH784	Scraper Spatula 6 for 47269	00	AH755	Control Unit NC 11 01 for 47269	26	AH769	Rubber Grommet 9 for 47269	59
AH742	Base 6 Bril. for 47269	01	AH756	Switching Power Supply 24VDC 12W for 47269	28	AH770	Long Foot Plate 6 for 47269	60
AH785	Neck 6 Oss. for 47269	02	AH757	Cover Compl. + Guarn. 6 for 47269	30	AH771	Short Foot Plate 6 for 47269	62
AH744	Head 4-6 Bril. for 47269	03	AH758	Cover Cap 9 for 47269	32	AH772	Pot 4-6 Board Y19 230 MN for 47269	64
AH745	Lever Flange 9 for 47269	04	AH759	Magn. Unit Holder Lock 6 for 47269	34	AH773	6 Card Spacer for 47269	66
AH746	Rod Lever 6 for 47269	05	AH760	Magnetic Unit Coded N 180 HA for 47269	36	AH774	Variot Hub Pulley for 47269	68
AH747	Upper Ice Knob for 47269	06	AH787	Shaft with Regular Knives for 47269	38	AH789	Complete Pulley Hub 6 for 47269	70
AH748	Clutch Washer Lever 9 for 47269	08	37174	Bowl for 47269	40	17764	Belt for 47269	72
AH749	Cam Thickness Washer 9 for 47269	10	AH761	Pot Lift 6 for 47269	42	AH776	Cover 6 for 47269	74
61573	Cup Spring 12.2x25x0.7 for 47269	11	AH762	Cooker Lock 4-6 for 47269	44	AH777	Foot 40x20 M8x23 for 47269	76
37151	Clutch Nut for 47269	12	60295	Motor 110V 50Hz for 47269	46	AH778	Power Cable Comp. Suko with PA244S for 47269	80
AH750	Microswitch with Lever HRC for 47269	13	AH763	Motor Slide 6 for 47269	48	AH779	Spatula Handle 9 for 47269	81
37152	Microswitch Cam for 47269	14	AH788	Show Commands C6 Inv. for 47269	50	AH780	Spatula Arm 6 for 47269	82
AH751	Din Rail Control Unit 9 for 47269	16	AH765	Stainless Steel Button with Light Y10 for 47269	52	AH790	Pot Scraper 6 for 47269	83
AH752	Coded Sensor N180 FB M18 for 47269	18	AH766	Stainless Steel Button Y10 for 47269	54	AH782	Rubber Arm Spatula 6 for 47269	84
AH753	Head Screw Caps Set for 47269	22	AH767	Potentiom Knob. D.24 for 47269	56	AH791	Supp. Scraper Pot 6 for 47269	85
AH786	Ventilation Sheet 6 for 47269	24	AH768	Power Wired for 47269	57			

# Parts Breakdown

Model FP-IT-0009-VT 47083



# Parts Breakdown

## Model FP-IT-0009-VT 47083

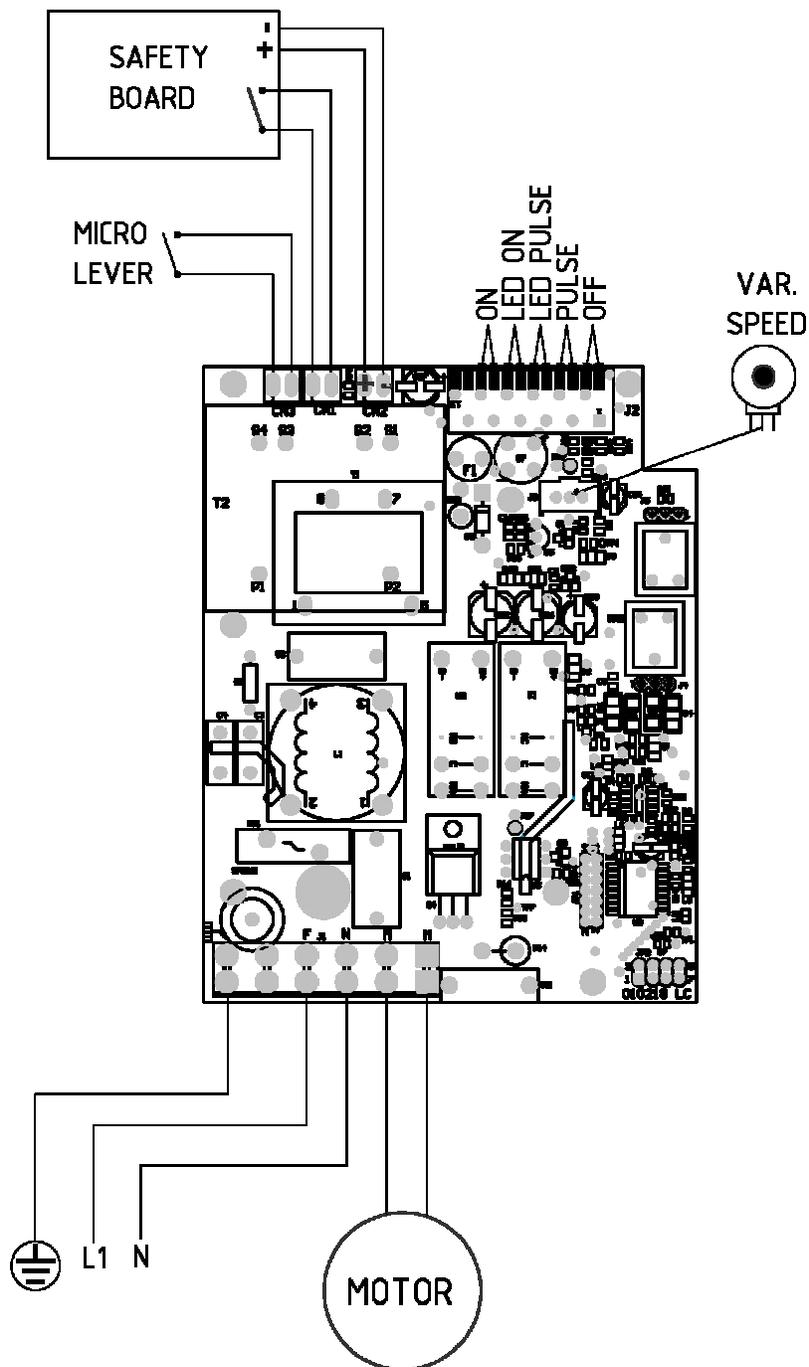
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH792	Scraper 9 for 47083	00	AH798	Cover Compl. + Guam. 9 for 47083	30	AH807	Long Foot Plate 9 for 47083	74
AH793	Base 9 Bril. for 47083	01	AH758	Cover Cap 9 for 47083	32	AH808	Short Foot Plate 9 for 47083	76
AH794	Neck 9 Oss. for 47083	02	AH799	Magn. Unit Holder Lock 9 for 47083	34	AH809	Complete Hub Pulley 9 for 47083	80
AH795	Head 9 Bril. for 47083	03	AH760	Magnetic Unit Coded N 180 HA for 47083	36	AH810	Driven Pulley 9 LAV for 47083	82
AH745	Lever Flange 9 for 47083	04	16995	Shaft with Regular Knives for 47083	38	19359	Belt for 47083	84
AH796	Rod Lever 9 for 47083	05	26125	Bowl for 47083	40	AH811	Bearing 6201 2RS for 47083	85
AH747	Upper Ice Knob for 47083	06	AH800	Pot Lift 9 for 47083	42	AH812	Transmission Pin 9 for 47083	86
AH748	Clutch Washer Lever 9 for 47083	08	AH801	Pot Holder Block 9 for 47083	44	AH813	Retaining Rings Din 471 D 12E for 47083	87
AH749	Cam Thickness Washer 9 for 47083	10	AH802	Show Commands C9 Inv. for 47083	50	AH814	Belt Curtain Pulley 9 for 47083	88
61573	Cup Spring 12.2x25x0.7 for 47083	11	AH765	Stainless Steel Button with Light Y10 for 47083	52	AH815	Retaining Rings DIN 472 D 32I for 47083	89
37151	Clutch Nut for 47083	12	AH766	Stainless Steel Button Y10 for 47083	54	AH816	Cover 9 for 47083	90
AH750	Microswitch with Lever HRC for 47083	13	AH767	Potentiom Knob. D.24 for 47083	56	AH777	Foot 40x20 M8x23 for 47083	92
37152	Microswitch Cam for 47083	14	AH768	Power Wired for 47083	57	AH778	Power Cable Comp. Suko with PA244S for 47083	94
AH751	Din Rail Control Unit 9 for 47083	16	AH769	Rubber Grommet 9 for 47083	59	AH817	Pot Scraper 9 for 47083	95, 105
AH752	Coded Sensor N180 FB M18 for 47083	18	AH803	Pot Card 9 Y19 230 MN for 47083	60	AH779	Spatula Handle 9 for 47083	101
AH753	Head Screw Caps Set for 47083	22	AH804	Card Spacer 9 for 47083	62	AH818	Spatula Arm 9 for 47083	102
AH797	Ventilation Sheet 9 for 47083	24	AH805	Board Plate 9 for 47083	64	AH819	Rubber Arm Spatula 9 for 47083	103
AH756	Switching Power Supply 24VDC 12W for 47083	26	60295	Motor 110V 50Hz for 47083	70	AH820	Supp. Scraper Pot 9 for 47083	104
AH755	Control Unit NC 11 01 for 47083	28	AH806	Motor Slide 9 for 47083	72			

# Electrical Schematics

**Model FP-IT-0004-VT** 47261

**Model FP-IT-0006-VT** 47269

**Model FP-IT-0009-VT** 47083











# 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](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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.

