



Vegetable Slicer Attachments

Items 43143, 43144

Instruction Manual



Revised - 02/20/2018

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Item 43143 / Item 43144

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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 bon 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

DISCLAIMER

PLEASE RUN THE UNIT WITH A LIGHT, DISPOSABLE LOAD TO REMOVE ANY METAL SHAVINGS FROM THE MACHINE BEFORE FIRST USE!
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Safety and Warranty

Never insert hands into the hopper.
Never insert any utensil into the hopper.

1. Note that the front housing has a feed hopper. It is also equipped with a feed plate. Food to be processed must always be fed to the cutters by way of the hopper, and pressed against the cutting surfaces with the feed plate. Never try to feed product to the cutting surfaces with your hand or any other way!
2. If product becomes jammed in the hopper during operation, immediately turn the unit off and disconnect the electrical power supply cord. Make sure rotation has stopped. Unlatch the front cover, swing it open and clear the obstruction. Do not try to clear obstructions while the unit is under power and never insert fingers or utensils into the hopper!
3. Wear protective gloves whenever handling the knives, cutting plates, or cutting assemblies. They are very sharp and can cut you. For safety, wash knives and cutting plates with along handled scrub brush.
4. When assembling or disassembling the unit, make sure it rests on a stable working surface. Never rest knives, cutting plates, or cutting assemblies on surfaces that could be marred.
5. Before assembling the unit and mounting it to the power source equipment, make sure that a comfortable working clearance has been provided around the machinery. Always install the machinery where it will be easy and safe for the operator.
6. Before assembling the unit and mounting it to the power source equipment, or removing after use, disconnect or lock-out the electrical power supply to the power source equipment. This will prevent any chance of accidental start-up.
7. Before mounting the unit to the power source equipment, make sure the front housing is securely latched to the rear housing.
8. Before mounting the unit to the power source equipment, review the power source equipment manual for instruction on the use of its power take-off hub. The hub should be equipped with a thumb screw. The thumb screw should be firmly snugged immediately after mounting the unit to the power source equipment to secure the unit in place. Do not operate the unit if there is no securing device present on the power take-off hub.
9. Never hose down the unit mounted to power source equipment. Hosing down the unit could case electrical shock.

6 MONTHS 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.

Please see www.omcan.com/warranty.html for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

Safety and Warranty

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

Item Number	43143	43144
Type	Complete set with disc holder	Complete set with s-knife
Blade Size	9" / 229mm	
Weight	20 lbs. / 9 kgs.	22 lbs. / 10 kgs.

Installation

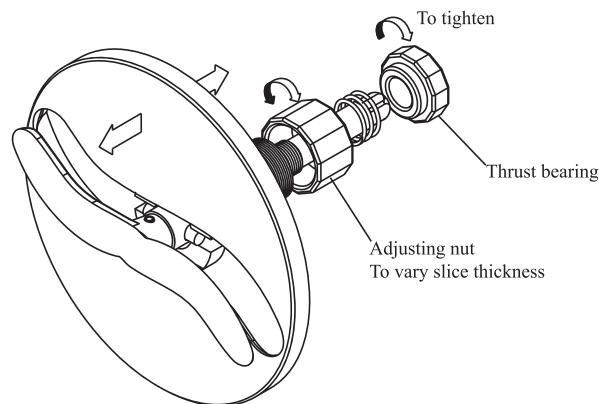
The unit is an attachment with no internal power source. To function, it must be mounted to a General Purpose Mixer's #12 hub.

PLATE UNITS - ASSEMBLY AND USE

CAUTION: Wear hand protection when working with these units.

THE ADJUSTABLE SLICER PLATE UNIT

When assembled, the plate can be adjusted to slice product to different thicknesses by turning the adjusting nut as shown below.



CAUTION: The thrust bearing must be securely tightened before the slicer plate assembly is loaded

Installation

into the housing. Failure to tighten the thrust bearing will damage the attachment and the power source equipment.

NOTE: The thrust bearing requires a left hand twist to tighten.

WARNING: Adjustments for thickness must never be attempted while the unit is being operated or severe injury can occur.

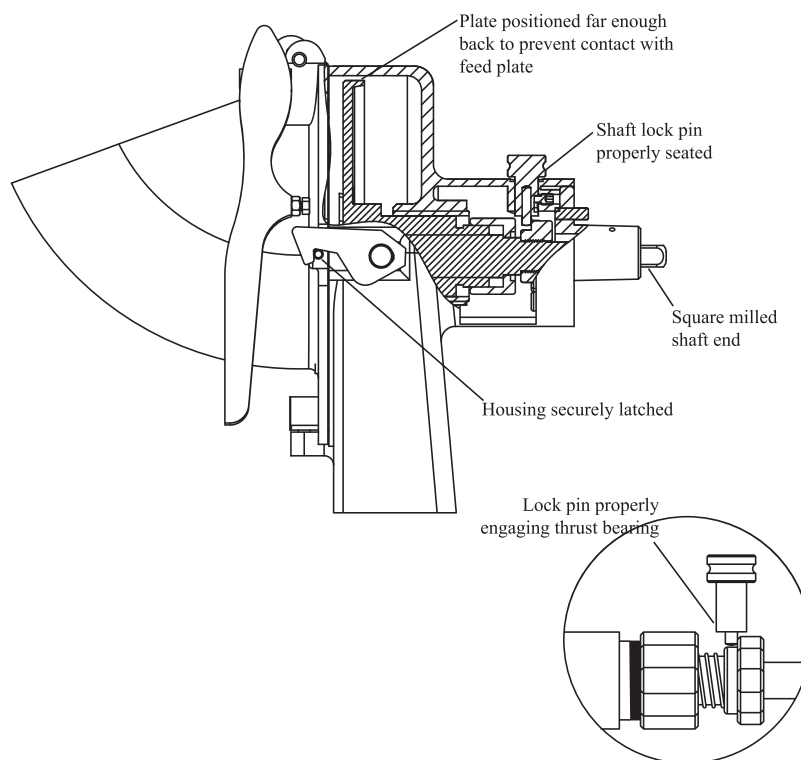
THE GRATER, SHREDDER AND JULIENNE PLATE UNIT

To fit the plate of your choice to the shaft, line up the keyhole slots on the plate with the locating pins on the hub, slip the plate over the pins and secure it by turning the plate in a clockwise direction until it shoulders up firmly on the pins. This can be most safely accomplished by placing the plate face down on a butcher's block and turning the hub into position from above. Make sure that the thrust bearing is properly positioned on the shaft. Make sure the set screw on the thrust bearing is tightened securely. A loose thrust bearing will allow clatter and damage the unit.

NOTE: Do not remove the thrust bearing for cleaning.

LOADING PLATE UNITS INTO THE VEGETABLE SLICER HOUSING

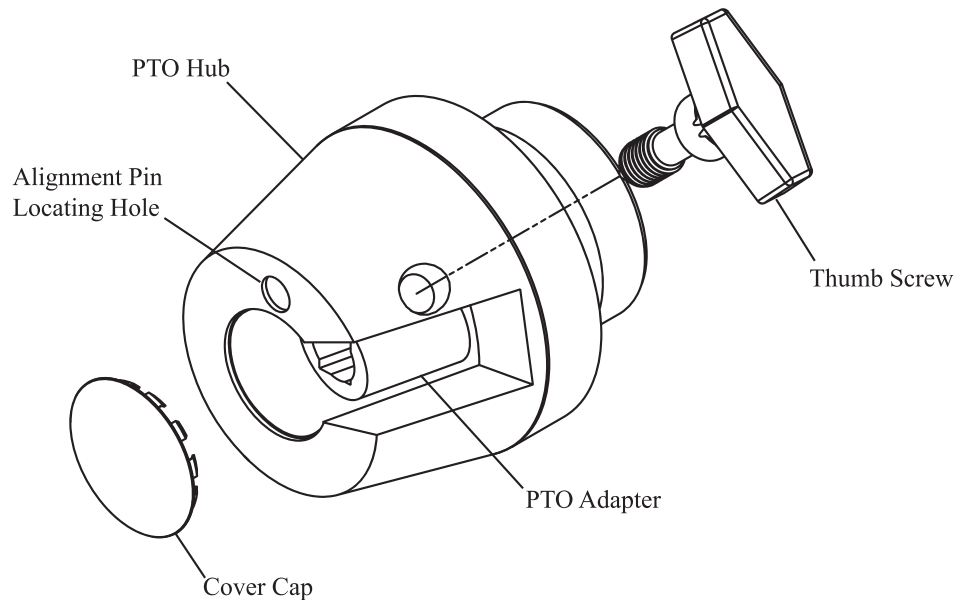
With the unit resting on a stable working surface, unlatch the front housing and swing it toward you. Lift the assembled plate unit and insert it into the rear housing. Lift the shaft lock pin and seat the plate unit with a gentle twist. Make sure that the thrust bearing on the shaft is fully inserted into the rear housing and that the square milled end on the shaft has cleared the rear housing hub. Release the shaft lock pin and close and securely latch the front housing. The Vegetable Slicer Attachment is now ready to mount to the power source equipment.



Installation

MOUNTING THE VEGETABLE SLICER ATTACHMENT TO THE POWER SOURCE EQUIPMENT

Before mounting the unit, make sure that the power source equipment is turned off and its electrical supply is disconnected or locked out. Review the power take-off hub information in the manual for the power source equipment, then proceed as follows:



Remove the cover cap from the power take-off hub. Carefully lift the unit and insert the square milled shaft end into the hub while turning the unit to engage the square end on the shaft with the square hole in the adapter. Slide the unit forward until the square milled shaft end seats in the adapter. Turn the unit to align the locating pin with the alignment pin locating hole in the hub and push the unit fully forward on to the hub. Tighten the thumbscrew to secure the unit to the hub. The vegetable slicer attachment is now ready to process product

NOTE: Only the #12 tapered hub is fitted with a locating pin.

Operation

PROCESSING PRODUCT

Before processing product, please note that the feed plate is equipped with an adjusting screw and jam nut. This assembly should be adjusted until there is no chance of the feed plate coming in contact with the cutting surfaces. If the feed plate comes in contact with the rotating cutting surfaces, both components will be damaged.

TO PROCESS PRODUCT:

Reconnect the electrical supply to the power source equipment, turn the power source equipment on, and where possible, adjust the power source equipment speed to medium setting. Lift the feed plate to expose

Operation

the processing plate unit and drop product into the feed hopper. Keep hands and fingers out of the hopper. With the feed plate, gently push the product into the rotating plate unit. Adjust the speed of the power source equipment, where possible, until you get the best results. If you experience a problem in processing, shut the power source equipment off and refer to the troubleshooting section of this manual.

Maintenance

DISMOUNTING AND DISASSEMBLY FOR CLEANING AND MAINTENANCE

DISMOUNTING:

Make sure that the power source equipment is turned off and its electrical supply is disconnected or locked out. Loosen the thumbscrew and slide the unit from the hub. Set the unit on a stable working surface.

DISASSEMBLY:

To disassemble the vegetable slicer attachment for cleaning or maintenance:

- Unlatch the front housing and swing it toward you.
- Swing the feed plate all the way up and slip it off the front housing and set it aside.
- Lift the front housing from the pivots and set it aside.
- Remove the processing plate unit.
- To disassemble the processing plate units, follow the assembly instructions in reverse order.

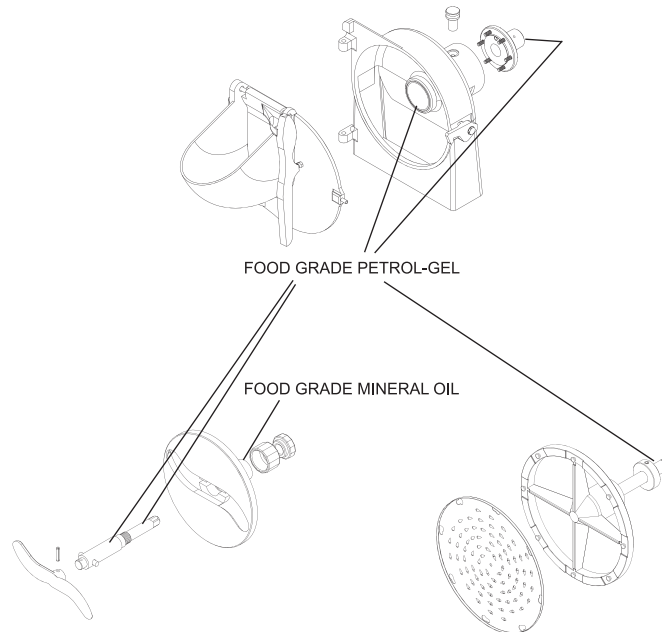
CLEANING:

To avoid damaging the slicer attachment's highly polished finish, never put any of the unit's components through a dish washing machine. Wearing hand protection, wash all components by hand with a mild soap and water solution. Use a long handled scrub brush on all plate units to avoid cutting fingers. Do not rest knives, grater plates, or shredding plates on any surface that will mar. Do not remove thrust bearings from julienne or shredder plate shafts. Dry component parts with a soft cloth. For the best and most sanitary product, clean the unit immediately after use or before switching food products.

Maintenance

LUBRICATION INSTRUCTIONS

After every cleaning apply a thin coating of sanitary petroleum jelly to all bearing surfaces. Do not use vegetable oil. It becomes gummy. If adjusting nuts and screws become stiff to work with, apply a drop of food grade sanitary mineral oil.



MECHANICS MAINTENANCE

Before performing maintenance on the unit, please review the safety precautions and read all assembly and reassembly instructions. Wear gloves when handling plate units. Since the unit contains no internal power source, most problems can be immediately traced to improper assembly, improper adjustment or worn parts. The troubleshooting guide below lists the most common problems and corrective measures.

Troubleshooting

CAUTION: Review all safety notes and disconnect the electrical power supply to the power source equipment before attempting corrective measures.

TROUBLE	POSSIBLE CAUSE	SOLUTION
Power source equipment is under power but plate will not turn.	Hub adapter missing from power take-off assembly.	Replace hub adapter.

Troubleshooting

Knife or plate scraping front housing.	Thrust bearing loose.	Tighten thrust bearing.
	Lock pin not fully engaged.	Make sure lock pin is properly engaged.
Shredding plate loose or rattling.	Plate loose on hub pins.	Inspect Shredder plate assembly to assure plate is shouldered firmly on pins.
	Plate bent.	Replace plate.
Front housing will not shut tightly.	Latch set screw out of adjustment.	Adjust set screw at rear of latch.
Mounted unit rattles when under power.	Thumbscrew or securing mechanism missing or loose.	Tighten or replace.
Feed plate scraping plates.	Feed plate out of adjustment.	Adjust feed plate with adjusting screw.

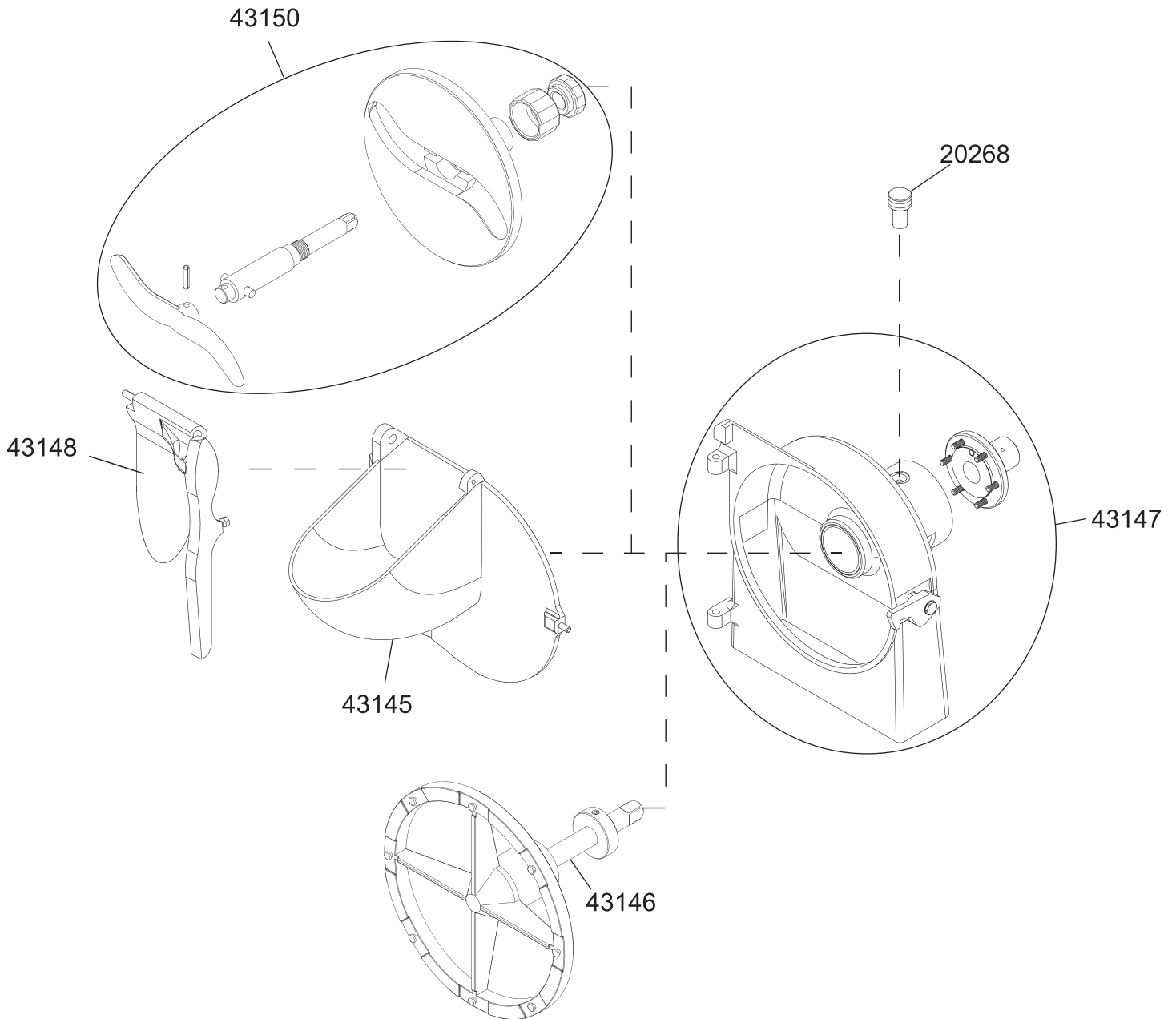
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43143	-	Vegetable Attachment with Disc Holder	S9DH
43144	-	Vegetable Attachment Slicer with Adjustable S Knife Complete	S9S

Parts Breakdown

Item 43143

Item 43144



Notes

[illegible]

[illegible]



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

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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

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.

