



Spiral Dough Mixers

Models MX-IT-0080, 0091

Items 13175, 13161

Instruction Manual



Revised - 08/11/2017



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Model MX-IT-0080 / Model MX-IT-0091

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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 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

WEAR ADEQUATE CLOTHING

Be sure to wear tight-fitting clothing without any loose parts. Never wear open or unfastened jackets, shirts or overalls.

Safety and Warranty

IMPORTANT

To prevent accidents and ensure best performance the machine must not be modified or altered unless authorised by Omcan. Nor must it be used in conditions or for purposes other than those for which it has been expressly designed. Any arbitrary modification implemented in this machine will automatically exempt Omcan from any liabilities for ensuing damage or injury and warranty claims.

For your own personal safety, before connecting the machine to the electrical main:

- Check that power mains leading to distribution socket is fitted with an appropriate multipolar switch protected against overloads and short circuits.
- Carry out all phase connections, as well as any neutral and ground connections (compulsory) with a standard plug compatible with the above mentioned socket. The protection lead (ground) is the one with the yellow/green insulating sheath; make sure that the power supply cable is appropriate to its use, according to length, mains voltage and machine consumption.
- Unless adequate protections against electrical shock are fitted, do not operate the machine in damp or wet environments.

Do not start up the machine without the protective panelling. This may jeopardise personnel safety and machine serviceability.

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

WARNING:

The packaging components (cardboard, polyethylene, and others) 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	MX-IT-0080	MX-IT-0091
Horsepower	Spiral - 1.4 / 5.5 HP	Spiral - 2.8 / 6.4 HP
	Bowl - 0.50 HP	Bowl - 0.75 HP
Bowl RPM	14 RPM	
Spiral RPM	117 - 1st speed	
	234 - 2nd speed	
Bowl Capacity	176 lbs. / 80 kgs.	220 lbs. / 100 kgs.
Current	Spiral - 8.3 / 15.26A	Spiral - 10.4 / 18A
	Bowl - 19.4A	
Power	Spiral - 2400 / 4400W	Spiral - 3000 / 5200W
	Bowl - 5600W	
Electrical	208V/60Hz/3	
Weight	924 lbs. / 419 kgs.	1034 lbs. / 469 kgs.
Dimensions	46" x 28.5" x 50" / 1168 x 724 x 1270mm	
Item Number	13175	13161

Installation

Install and use the machine in a room that can be efficiently ventilated, and where the floor is level, compact and easy to clean.

If floor is uneven, to prevent instability and machine movements, shim feet with strips of hard rubber. Position the machine as preferred, leaving a free space of approx. 50 cm/20" around all sides. This will enable unhindered access for actual operation, as well as for cleaning and maintenance. For machines equipped with wheels, ensure to apply brakes by pressing the lever down. Also ensure that machine voltage is the same as that distributed by power mains (see rating plate on machine rear cover).

For connection to electrical system, fit a suitable plug to the machine power supply cable.

Warning: have the plug fitted to the power supply by qualified electrician. Take the necessary precautions to prevent the cable from being crimped or damaged.

After mating the plug to the mains socket, the machine is ready for use. First, however, check proper operation of all moving parts and components of the machine. Thus, check:

- Rotation direction of bowl (compare with arrow on bowl) and spiral.
- Safety device serviceability: device is serviceable when machine stops the moment the guard is lifted by 10-15 mm/0.4"-0.6".
- Operation of push buttons and pilot lamp.

Installation

Important: If the machine or some of its parts fail, call your Omcan for repairs.

Note: for machines with three-phase power supply: in case of counter rotation, invert two phases of the power supply plug. Check bowl rotation each time you replace the power supply plug or change power mains socket.

TRANSPORT AND HANDLING

The machine, pallet-mounted at origin, is shipped enclosed in an appropriate packing and strapped to the wooden pallet itself. When unloading the machine from the transport vehicle, lift from the points marked on the packing using suitable equipment. Unless you need to check its contents, you are recommended not to open the packing until the moment of installation. To transport the machine to the installation site, use a trolley of adequate carrying capacity. Remove straps, packing and polystyrene strips. Dispose of this material according to the regulations in force. Lift the machine and place on the installation site. Remove the supporting pallet using straps of suitable carrying capacity (approx. 6 times the weight of the machine). These will have to be slipped under the spiral holder head. The whole operation is to be controlled by adequate manual or power-driven lifting equipment.

Operation

PREPARING THE MACHINE

Prepare the machine before every process cycle. BE SURE that the machine, especially parts which come in contact with food products (spiral, bowl and column) are clean and sanitized; where necessary clean with hot water and spirit. **Clean with machine off.**

OPERATING THE MACHINE

After having ensured perfect cleanliness of the machine, proceed with dough-making operations as required.

LOADING AND STARTING

Press the stop push button to make sure the machine is off. Raise the bowl guard until it stops against the rubber rest. Load the machine with ingredients of the type and quantity required. Lower the bowl guard on its rest. Press the start push button.

CAUTION: the machine will run only if the safety microswitch is serviceable and in position.

MACHINES EQUIPPED WITH TIMER

For machines equipped with control timer, before pressing the start push button, set the required time. When set time runs out the machine stops automatically. In the event that you need to use manual controls, eliminate timer operation by setting to "SER.CONT" or "POS.MAN."

Operation

TWO-SPEED MACHINES

To start the machine set the commutator to the required speed. Depress the start push button. If you want to change speed with the machine in operation, first set the selector to “0” then set the new speed. Subsequently press the start push button.

Caution: if the selector remains in position “0” it is impossible to start the machine.

UNLOADING THE MACHINE

At the end of the time period set for the process, press the stop push button.

Note: machines equipped with timer will stop automatically.

Raise the bowl guard, remove the dough, and thoroughly clean all parts affected by the process immediately. At the end of the cleaning, close the guard.

VARYING INITIAL MIXTURE DOSES

If you need to vary the initial mixture by adding or changing the amount of the ingredients, use the food slots in the guard without stopping the machine or raising the guard.

Maintenance

ALWAYS UNPLUG THE MACHINE FROM THE ELECTRICAL SOCKET BEFORE PERFORMING ANY MAINTENANCE OR CLEANING!

CLEANING

Warning: For healthy and hygienic processing of nutritional products, be sure to keep your machine and the surrounding environment clean. Always disconnect the power supply before cleaning.

After use, especially since processed material is still soft, always thoroughly clean guard, bowl, spiral and column. Inspect and if necessary, clean the process tools again before a fresh kneading operation. Use hot water to remove and rinse off any residual dough. Dry with nutritional absorbent paper and disinfect with a soft cloth dabbed in alcohol, or food grade disinfectant.

Warning: never use non-food grade, abrasive or corrosive chemicals to clean. Also never use coarse or abrasive objects such as steel wool, abrasive sponges and so on.

To clean machine internal and external parts:

- Remove power supply plug from power mains socket.
- Clean coated surfaces with soft cloth and disinfect with alcohol.
- To clean internal parts of machine, first dismantle the rear panel; remove any grease and powder from the food products processed; then reassemble the panels.

Maintenance

MAINTENANCE AND ADJUSTMENT

Warning: Remember that all maintenance operations are hazardous if you do not first disconnect the plug from power mains.

To maintain machine safety, serviceability and stated performance, service the following parts:

- Belt tension: once yearly, or in case of irregular machine operation (r.p.m. loss), check belt drive tension. To do this, disassemble machine rear panel; be sure that the belt is tight enough and, if necessary, turn screw marked by the appropriate symbol, without exaggerating when tightening the belt. Reassemble the rear panel.

Never use the machine with any missing, disassembled or open guards and shields.

If servicing operations require repairs to electrical system and/or replacement of bearings or mechanical components, call Omcan.

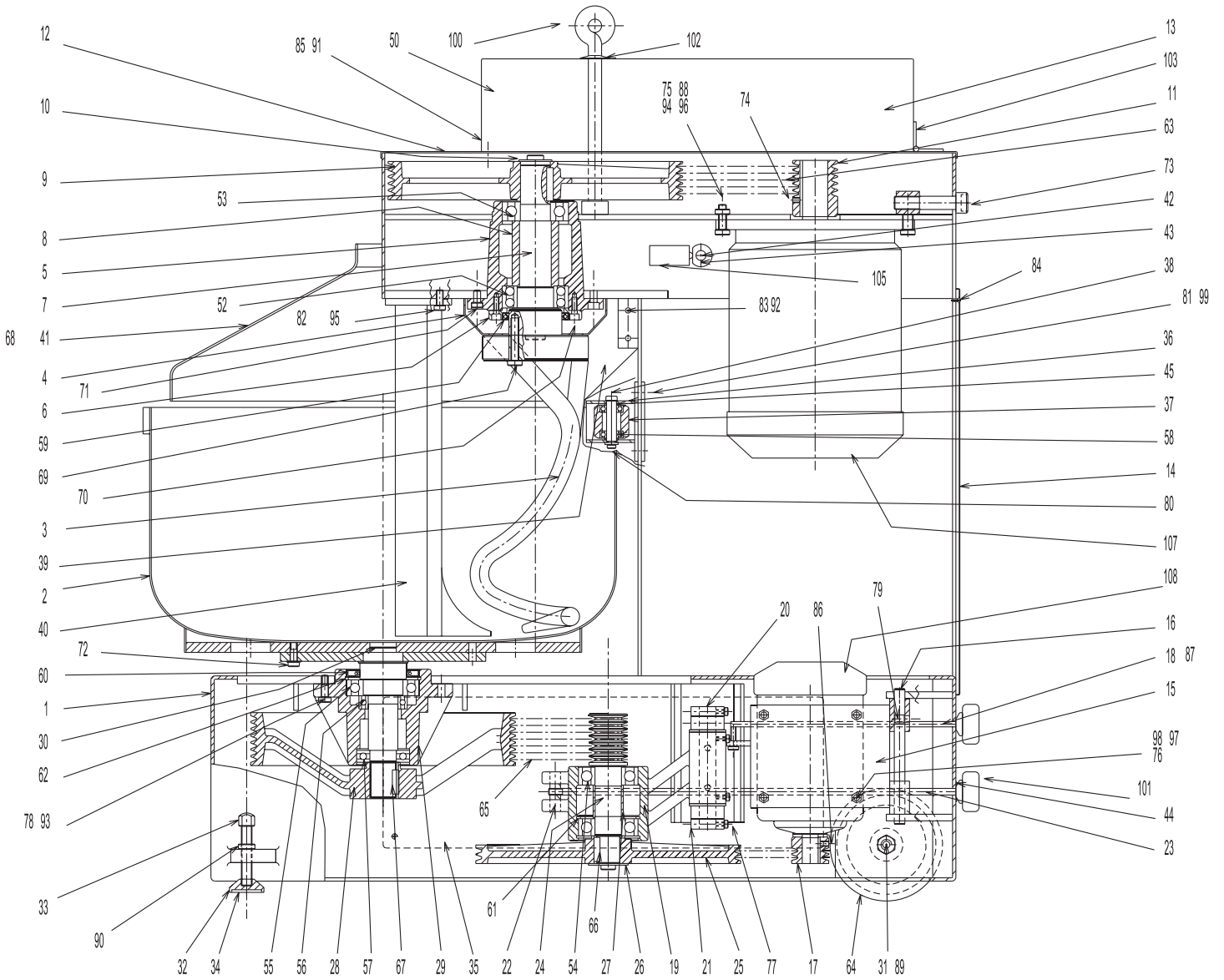
Together with the top control panel, remove all the fixing screws of the panel except one, which should be loosened to allow the panel to rotate while still remaining attached to the machine (this allows you not to detach the electrical cable from the panel). Use MR3 type grease in sufficient quantities that allow lubrication of all chain links. Do not apply too much grease because during chain motion it will tend to spatter against the machine walls and gum up with dust and food products (e.g. flour) making it harder for you to clean. Finally, reassemble all panelling taking care not to damage the control electrical cable in machines with the top control panel.

Troubleshooting

INCONVENIENCES	CAUSES	REMEDIES
Machine operation failure.	Disconnected plug.	Connect plug.
	Plug leads not correctly connected.	Check lead connections.
	Trip switch adjusted for insufficient values.	Adjust trip switch accordingly.
	Unsuitable trip switch.	Replace trip switch.
	Board fuses blown out.	Replace blown fuse.
	Timer not set.	Set timer to required time.
Whirring noise.	The whirring noise emitted by the machine has been measured on an identical sample machine in compliance with standard DIN 45635. A constant value not exceeding 70 dB(A) was measured as stated in the manufacturers test report.	

Parts Breakdown

Model MX-IT-0080 13175



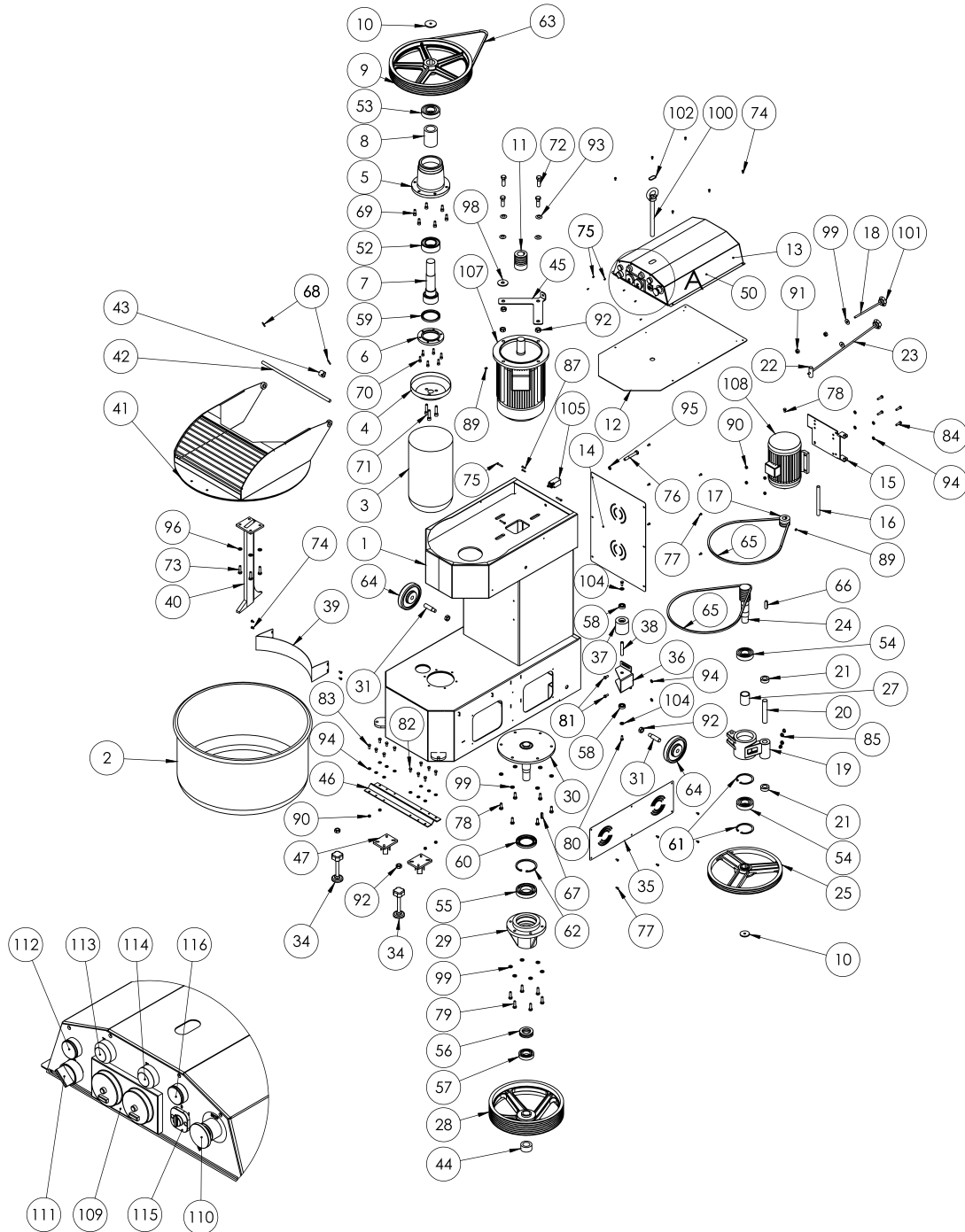
Parts Breakdown

Model MX-IT-0080 13175

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63007	Base for SP80	1	63038	Vertical Lateral Removal for SP80	35	63124	Screw M8x12 for SP80	74
63008	Tube for SP80	2	63039	Roof Support for SP80	36	63125	Screw M12x40 for SP80	75
63009	Spiral for SP80	3	63040	Roll Leather Support for SP80	37	63126	Screw M8x25 for SP80	76
63010	Spiral Flange Cap Cover for SP80	4	63041	Rubber Stainless Steel Pipe for SP80	38	63127	Screw M10x20 for SP80	77
63011	Spiral Shaft Support for SP80	5	63042	Stainless Steel Base for SP80	39	63080	Screw M10x35 for SP80	78
63012	Spiral Shaft Flange for SP80	6	63043	Vertical Bar for SP80	40	63128	Screw M8x12 for SP80	79
63013	Spiral Shaft for SP80	7	63044	Protection for SP80	41	63129	Screw M10x20 for SP80	80
63014	Spacer for Spiral Shaft for SP80	8	63045	Tree for Protection for SP80	42	63086	Screw M10x25 for SP80	81
63015	Spiral Control Pulley for SP80	9	63046	Micro Control Lever for SP80	43	63130	Screw M6x10 for SP80	82
63016	Washer for SP80	10	63117	Plastic Washer for SP80	44	63131	Screw M6x10 for SP80	83
63017	Spiral Motor Pulley for SP80	11	63118	Washer for Roller Support for SP80	45	63132	Screw M5x15 for SP80	84
63018	Shelter Headed for SP80	12	63051	Electrical System for SP80	50	63133	Screw M5x10 for SP80	85
63019	Electrical System for SP80	13	63119	Bearing 3211 for SP80	52	63134	Screw M6x8 for SP80	86
63020	Rear Vertical Rear for SP80	14	63053	Bearing 63092RS for SP80	53	63090	Nut M10 for SP80	87
63021	Support for Motor Control Panel for SP80	15	63054	Bearing 63082RS for SP80	54	63135	Nut M12 for SP80	88
63022	Cylinder for Mounting Engine Support for SP80	16	63055	Bearing 6212 for SP80	55	63091	Nut M16 for SP80	89
63023	Pulley Tank Engine for SP80	17	63056	Bearing 51209 for SP80	56	63136	Nut M16 Nickel for SP80	90
63024	Tirante for Vasca Engine for SP80	18	63057	Bearing 62082RS for SP80	57	63137	Rosetta 5.3x10 for SP80	91
63025	Tendinghia Takes for SP80	19	63058	Bearing 62022RS for SP80	58	63138	Rosetta 6.4x12.5 for SP80	92
63026	Tendinghia Lever for SP80	20	63060	Sealing Ring for SP80	59	63139	Rosetta 10.5x21 for SP80	93
63027	Tennis Length for Tendinghia Lever for SP80	21	63120	Sealing Ring for SP80	60	63140	Rosetta 13x24 for SP80	94
63028	Tennis for Tendering Handle for SP80	22	63062	Elastic Ring for SP80	61	63141	Rosetta 10.5x5x21 for SP80	95
63029	Tendering Life Tirante for SP80	23	63063	Elastic Ring for SP80	62	63142	Rosetta 15x28 for SP80	96
63030	Tree with Puleggia for SP80	24	63064	Trapezoid Belts for SP80	63	63143	Rosetta 8.4x17 for SP80	98
63031	Pulley 1" Reducing Vask Control for SP80	25	63065	Wheels for SP80	64	63144	Rosetta 8.4x17 for SP80	99
63113	Washer for SP80	26	63066	Trapezoid Belts for SP80	65	63098	Lifting Hook for SP80	100
63032	Length Distance for Lamar Pulley for SP80	27	63067	Tab for SP80	66	63099	Horizontal Hole M10 for SP80	101
63033	Pulley 2" Reducing Vask Control for SP80	28	63068	Tab for SP80	67	63100	Closing Hole for Golf for SP80	102
63034	Support for Tank Vacuum Door for SP80	29	63069	Elastic Spine for SP80	68	63145	Hinges with Screws for SP80	104
63035	Spindle Tub for SP80	30	63121	Screw M12x50 for SP80	69	63102	Micro for SP80	105
63036	Wheelchair for Wheels for SP80	31	63122	Screw M8x25 for SP80	70	63146	Motor for SP80	107
63114	Support Disk for SP80	32	63086	Screw M10x25 for SP80	71	63147	Motor for SP80	108
63115	Screw for Support Disk for SP80	33	63086	Screw M10x25 for SP80	72			
63116	Shock for SP80	34	63123	Screw M12x70 for SP80	73			

Parts Breakdown

Model MX-IT-0091 13161



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Parts Breakdown

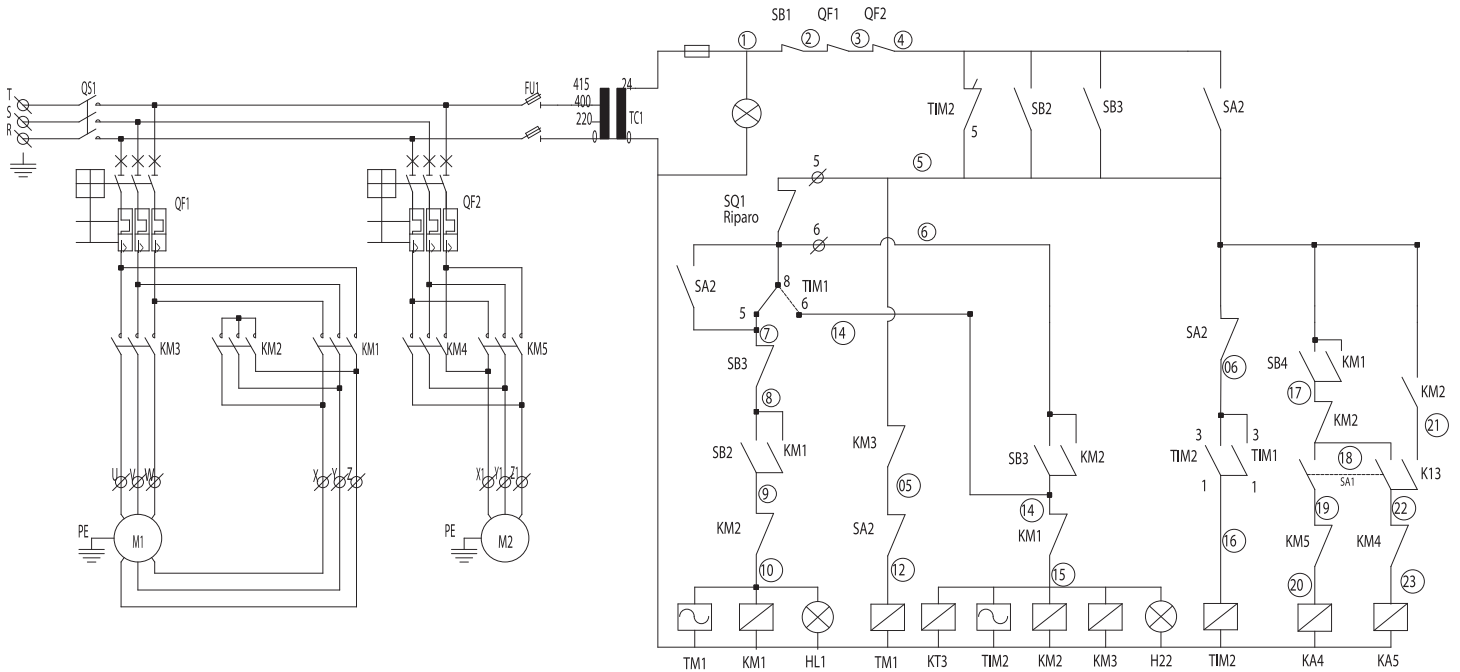
Model MX-IT-0091 13161

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63007	Base for SP100	1	63043	Vertical Bar for SP100	40	63079	Screw M10x30 Zinc for SP100	78
63008	Tub for SP100	2	63044	Protection for SP100	41	63080	Screw M10x35 Zinc for SP100	79
63009	Spiral for SP100	3	63045	Tree for Protection for SP100	42	63081	Screw M8x16 Inox for SP100	80
63010	Spiral Flange Cap Cover for SP100	4	63046	Micro Control Lever for SP100	43	63082	Screw M8x20 Inox for SP100	81
63011	Spiral Shaft Support for SP100	5	63047	Pulley Water Calculator for SP100	44	63083	Screw M8x16 Zinc for SP100	82
63012	Spiral Shaft Flange for SP100	6	63048	Y for Spiral Engine Tirage for SP100	45	63084	Screw M8x20 Zinc for SP100	83
63013	Spiral Shaft for SP100	7	63049	Wheel Carrier for SP100	46	63085	Screw M8x30 Zinc for SP100	84
63014	Spacer for Spiral Shaft for SP100	8	63050	Front Wheels for SP100	47	63086	Screw M10x25 Zinc for SP100	85
63015	Spiral Control Pulley for SP100	9	63051	Electrical System for SP100	50	63087	Screw M5x20 Zinc for SP100	87
63016	Washer for SP100	10	63052	Bearing 3211 for SP100	51	63088	Wheat M8x10 for SP100	89
63017	Spiral Motor Pulley for SP100	11	63053	Bearing 63092RS for SP100	52	63089	Nut M8 for SP100	90
63018	Shelter Headed for SP100	12	63054	Bearing 63082RS for SP100	53	63090	Nut M10 for SP100	91
63019	Electrical System for SP100	13	63055	Bearing 6212 for SP100	54	63091	Nut M16 Zinc for SP100	92
63020	Rear Vertical Rear for SP100	14	63056	Bearing 51209 for SP100	55	63092	Rosetta 16Dia for SP100	93
63021	Support for Motor Control Panel for SP100	15	63057	Bearing 62082RS for SP100	56	63093	Rosetta 8Dia Zinc for SP100	94
63022	Cylinder for Mounting Engine Support for SP100	16	63058	Bearing 62022RS for SP100	57	63094	Rosetta 12Dia Zinc for SP100	95
63023	Pulley Tank Engine for SP100	17	63059	Sealing Ring for SP100	58	63095	Rosetta 10Dia Zinc for SP100	96
63024	Tirante for Vasca Engine for SP100	18	63060	Sealing Ring for SP100	59	63096	Rosetta 17Dia for SP100	98
63025	Tendinghia Takes for SP100	19	63061	Elastic Ring for SP100	60	63097	Rosetta 10Dia Zinc for SP100	99
63026	Tendinghia Lever for SP100	20	63062	Elastic Ring for SP100	61	63098	Lifting Hook for SP100	100
63027	Tennis Length for Tendinghia Lever for SP100	21	63063	Elastic Ring for SP100	62	63099	Horizontal Hole M10 for SP100	101
63028	Tennis for Tendering Handle for SP100	22	63064	Trapezoid Belts for SP100	63	63100	Closing Hole for Golf for SP100	102
63029	Tendering Life Tirante for SP100	23	63065	Wheels for SP100	64	63101	Rosetta 9Dia SP2 for SP100	104
63030	Tree with Puleggia for SP100	24	63066	Trapezoid Belts for SP100	65	63102	Micro for SP100	105
63031	Pulley 1" Reducing Vask Control for SP100	25	63067	Tab for SP100	66	63103	Spiral Motor for SP100	107
63032	Length Distance for Lamar Pulley for SP100	27	63068	Tab for SP100	67	63104	Vacuum Engine for SP100	108
63033	Pulley 2" Reducing Vask Control for SP100	28	63069	Elastic Spine for SP100	68	63105	Timer for SP100	109
63034	Support for Tank Vacuum Door for SP100	29	63070	Screw M10x20 Zinc for SP100	69	63106	Emergency Stop for SP100	110
63035	Spindle Tub for SP100	30	63071	Screw M8x20 Zinc for SP100	70	63107	Reversal for SP100	111
63036	Wheelchair for Wheels for SP100	31	63072	Screw M12x45 Inox for SP100	71	63108	Impulsive for SP100	112
63037	Foot for SP100	34	63073	Screw M16x50 Zinc for SP100	72	63109	1Deg Speed for SP100	113
63038	Vertical Lateral Removal for SP100	35	63074	Screw M10x40 Inox for SP100	73	63110	2Deg Speed for SP100	114
63039	Roof Support for SP100	36	63075	Screw M6x12 Inox for SP100	74	63111	Switch for SP100	115
63040	Roll Leather Support for SP100	37	63076	Screw M3x8 Inox for SP100	75	63112	Light Speed for SP100	116
63041	Rubber Stainless Steel Pipe for SP100	38	63077	Screw M12x90 Zinc for SP100	76			
63042	Stainless Steel Base for SP100	39	63078	Screw M6x12 Zinc for SP100	77			

Electrical Schematics

Model MX-IT-0080 13175

Model MX-IT-0091 13161





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

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

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 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.

