



Spiral Dough Mixers

Models MX-IT-0080, 0091

Items 13175, 13161

Instruction Manual



Revised - 09/28/2021



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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 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

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.

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 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 <https://omcan.com/disclaimer> 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 RPM - 1st speed	
	234 RPM - 2nd speed	
Bowl Capacity	135.3 L / 143 QT	155.2 L / 164 QT
	176 lbs. / 80 kgs.	220 lbs. / 100 kgs.
Bowl Dimensions	27.6" x 13.8" / 701 x 351mm	27.6" x 15.7" / 701 x 399mm
Current	Spiral - 8.3A / 15.26A	Spiral - 10.4A / 18A
	Bowl - 19.4A	
Power	Spiral - 2400 / 4400 W	Spiral - 3000 / 5200 W
	Bowl - 5600 W	
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

Installation

10-15 mm/0.4"-0.6".

- Operation of push buttons and pilot lamp.

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.

Operation

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.”

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.

Maintenance

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 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.

Troubleshooting

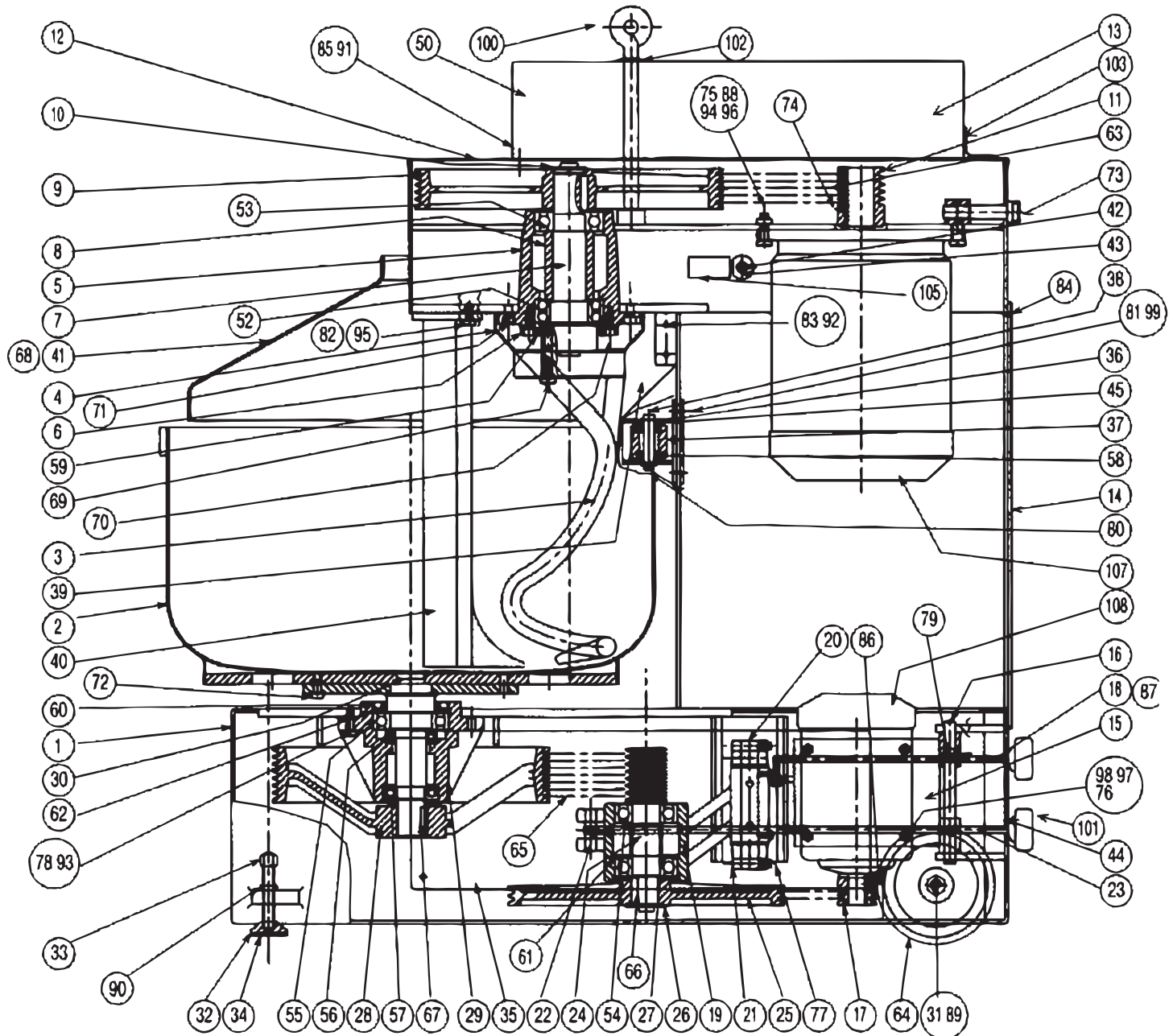
Whirring noise.

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

Model MX-IT-0091 13161



Parts Breakdown

Model MX-IT-0080 13175

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63007	Base for 13175	1	63038	Vertical Lateral Removal for 13175	35	63124	Screw M8x12 for 13175	74
63008	Tube for 13175	2	63039	Roof Support Support Vask for 13175	36	63125	Screw M12x40 for 13175	75
63009	Spiral for 13175	3	63040	Roll Leather Support for 13175	37	63126	Screw M8x25 for 13175	76
63010	Spiral Flange Cap Cover for 13175	4	63041	Rubber Stainless Steel Pipe for 13175	38	63127	Screw M10x20 for 13175	77
63011	Spiral Shaft Support for 13175	5	63042	Stainless Steel and Stainless Steel for 13175	39	63080	Screw M10x35 Zinc for 13175	78
63012	Spiral Shaft Flange for 13175	6	63043	Vertical Bar for 13175	40	63128	Screw M8x12 for 13175	79
63013	Spiral Shaft for 13175	7	63044	Protection for 13175	41	63129	Screw M10x20 for 13175	80
63014	Spacer for Spiral Shaft for 13175	8	63045	Tree for Protection for 13175	42	63086	Screw M10x25 Zinc for 13175	81
63015	Spiral Control Pulley for 13175	9	63046	Micro Control Lever for 13175	43	63130	Screw M6x10 for 13175	82
63016	Washer for 13175	10	63117	Plastic Washer for 13175	44	63131	Screw M6x10 for 13175	83
63017	Spiral Motor Pulley for 13175	11	63118	Washer for Roller Support for 13175	45	63132	Screw M5x15 for 13175	84
63018	Shelter Headed for 13175	12	63051	Electrical System for 13175	50	63133	Screw M5x10 for 13175	85
63019	Electrical System for 13175	13	63119	Bearing 3211 for 13175	52	63134	Screw M6x8 for 13175	86
63020	Rear Vertical Rear for 13175	14	63053	Bearing 63092RS for 13175	53	63090	Nut M10 for 13175	87
63021	Support for Motor Control Panel for 13175	15	63054	Bearing 63082RS for 13175	54	63135	Nut M12 for 13175	88
63022	Cylinder for Mounting Engine Support for 13175	16	63055	Bearing 6212 for 13175	55	63091	Nut M16 Zinc for 13175	89
63023	Pulley Tank Engine for 13175	17	63056	Bearing 51209 for 13175	56	63136	Nut M16 Nickel for 13175	90
63024	Tirante for Vasca Engine for 13175	18	63057	Bearing 62082RS for 13175	57	63137	Rosetta 5.3x10 for 13175	91
63025	Tendicinghia Takes for 13175	19	63058	Bearing 62022RS for 13175	58	63138	Rosetta 6.4x12.5 for 13175	92
63026	Tendicinghia Lever for 13175	20	63060	Sealing Ring for 13175	59	63139	Rosetta 10.5x21 for 13175	93
63027	Tennis Length for Tendicinghia Lever for 13175	21	63120	Sealing Ring for 13175	60	63140	Rosetta 13x24 for 13175	94
63028	Tennis for Tendering Handle for 13175	22	63062	Seeger for 13175	61	63141	Rosetta 10.5x5x21 for 13175	95
63029	Tendering Life Tirante for 13175	23	63063	Seeger for 13175	62	63142	Rosetta 15x28 for 13175	96
63030	Tree with Puleggia for 13175	24	63064	Trapezoid Belts for 13175	63	Al199	Nut M8 for 13175	97
63031	Pulley 1" Reducing Vask Control for 13175	25	63065	Wheels for 13175	64	63143	Rosetta 8.4x17 for 13175	98
63113	Washer for 13175	26	63066	Trapezoid Belts for 13175	65	63144	Rosetta 8.4x17 for 13175	99
63032	Length Distance for Lamar Pulley for 13175	27	63067	Tab for 13175	66	63098	Lifting Hook for 13175	100
63033	Pulley 2" Reducing Vask Control for 13175	28	63068	Tab for 13175	67	63099	Horizontal Hole M10 for 13175	101
63034	Support for Tank Vacuum Door for 13175	29	63069	Elastic Spine for 13175	68	63100	Closing Hole for Golf for 13175	102
63035	Spindle Tub for 13175	30	63121	Screw M12x50 for 13175	69	63145	Hinges with Screws for 13175	103
63036	Wheelchair for Wheels for 13175	31	63122	Screw M8x25 for 13175	70	63102	Micro for 13175	105
63114	Support Disk for 13175	32	63086	Screw M10x25 Zinc for 13175	71	63146	Motor for 13175	107
63115	Complete Support Disc for 13175	33	63086	Screw M10x25 Zinc for 13175	72	63147	Motor for 13175	108
63116	Shock for 13175	34	63123	Screw M12x70 for 13175	73			

Parts Breakdown

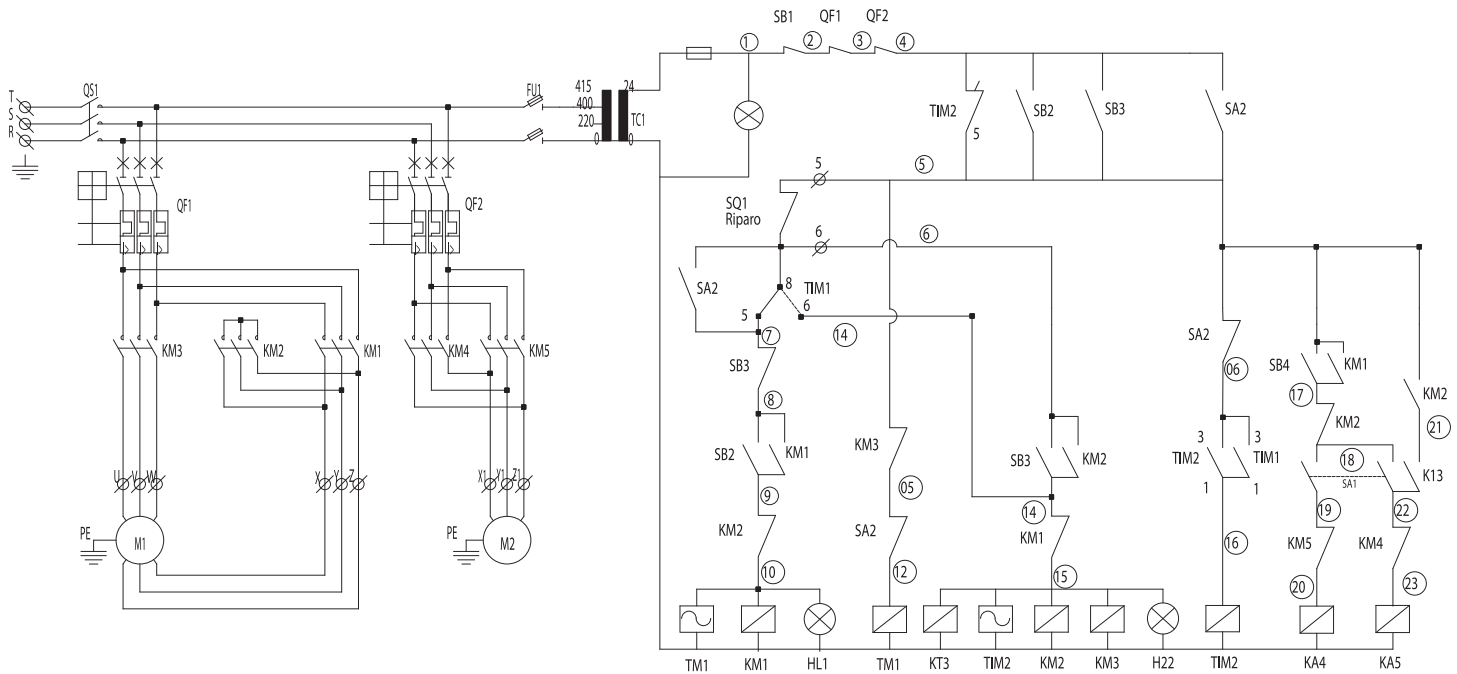
Model MX-IT-0091 13161

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
63007	Base for 13161	1	63038	Vertical Lateral Removal for 13161	35	63075	Screw M6x12 Inox for 13161	74
63008	Tube for 13161	2	63039	Roof Support Support Vask for 13161	36	63076	Screw M3x8 Inox for 13161	75
63009	Spiral for 13161	3	63040	Roll Leather Support for 13161	37	63077	Screw M12x90 Zinc for 13161	76
63010	Spiral Flange Cap Cover for 13161	4	63041	Rubber Stainless Steel Pipe for 13161	38	63078	Screw M6x12 Zinc for 13161	77
63011	Spiral Shaft Support for 13161	5	63042	Stainless Steel and Stainless Steel for 13161	39	63079	Screw M10x30 Zinc for 13161	78
63012	Spiral Shaft Flange for 13161	6	63043	Vertical Bar for 13161	40	63080	Screw M10x35 Zinc for 13161	79
63013	Spiral Shaft for 13161	7	63044	Protection for 13161	41	63081	Screw M8x16 Inox for 13161	80
63014	Spacer for Spiral Shaft for 13161	8	63045	Tree for Protection for 13161	42	63082	Screw M8x20 Inox for 13161	81
63015	Spiral Control Pulley for 13161	9	63046	Micro Control Lever for 13161	43	63083	Screw M8x16 Zinc for 13161	82
63016	Washer for 13161	10	Al204	Plastic Washer for 13161	44	63084	Screw M8x20 Zinc for 13161	83
63017	Spiral Motor Pulley for 13161	11	Al205	Washer for Roller Support for 13161	45	63085	Screw M8x30 Zinc for 13161	84
63018	Shelter Headed for 13161	12	63051	Electrical System for 13161	50	63086	Screw M10x25 Zinc for 13161	85
63019	Electrical System for 13161	13	63052	Bearing 3211 for 13161	52	63087	Screw M5x20 Zinc for 13161	86
63020	Rear Vertical Rear for 13161	14	63053	Bearing 63092RS for 13161	53	63090	Nut M10 for 13161	87
63021	Support for Motor Control Panel for 13161	15	63054	Bearing 63082RS for 13161	54	Al206	Nut M12 for 13161	88
63022	Cylinder for Mounting Engine Support for 13161	16	63055	Bearing 6212 for 13161	55	63091	Nut M16 Zinc for 13161	89
63023	Pulley Tank Engine for 13161	17	63056	Bearing 51209 for 13161	56	63136	Nut M16 Nickel for 13161	90
63024	Tirante for Vasca Engine for 13161	18	63057	Bearing 62082RS for 13161	57	63092	Rosetta 16Dia for 13161	91
63025	Tendicinghia Takes for 13161	19	63058	Bearing 62022RS for 13161	58	63093	Rosetta 8Dia Zinc for 13161	92
63026	Tendicinghia Lever for 13161	20	63059	Sealing Ring for 13161	59	63094	Rosetta 12Dia Zinc for 13161	93
63027	Tennis Length for Tendicinghia Lever for 13161	21	63060	Sealing Ring for 13161	60	63095	Rosetta 10Dia Zinc for 13161	94
63028	Tennis for Tendering Handle for 13161	22	63062	Seeger for 13161	61	63096	Rosetta 17Dia for 13161	95
63029	Tendering Life Tirante for 13161	23	63063	Seeger for 13161	62	63097	Rosetta 10Dia Zinc for 13161	96
63030	Tree with Puleggia for 13161	24	63064	Trapezoid Belts for 13161	63	63089	Nut M8 for 13161	97
63031	Pulley 1" Reducing Vask Control for 13161	25	63065	Wheels for 13161	64	63101	Rosetta 9Dia SP2 for 13161	98
Al200	Washer for 13161	26	63066	Trapezoid Belts for 13161	65	63101	Rosetta 9Dia SP2 for 13161	99
63032	Length Distance for Lamar Pulley for 13161	27	63067	Tab for 13161	66	63098	Lifting Hook for 13161	100
63033	Pulley 2" Reducing Vask Control for 13161	28	63068	Tab for 13161	67	63099	Horizontal Hole M10 for 13161	101
63034	Support for Tank Vacuum Door for 13161	29	63069	Elastic Spine for 13161	68	63100	Closing Hole for Golf for 13161	102
63035	Spindle Tub for 13161	30	63070	Screw M10x20 Zinc for 13161	69	63145	Hinges with Screws for 13161	103
63036	Wheelchair for Wheels for 13161	31	63071	Screw M8x20 Zinc for 13161	70	63102	Micro for 13161	105
Al201	Support Disk for 13161	32	63072	Screw M12x45 Inox for 13161	71	63103	Spiral Drive Motor for 13161	107
Al202	Complete Support Disc for 13161	33	63073	Screw M16x50 Zinc for 13161	72	63104	Vacuum Engine for 13161	108
Al203	Shock for 13161	34	63074	Screw M10x40 Inox for 13161	73			

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:

<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



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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

