



Manual Meat Slicer
Model MS-IT-0319-M
Item 44007
Instruction Manual



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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

MECHANICAL SAFETY DEVICES

The slicer is manufactured according to the EEC 2006/42 Machinery Directive. The mechanical safety devices are the following:

- The 360° unmovable blade guard ring protects the blade.
- A specific device allows to expose only the part of the blade used for cutting.



Safety and Warranty

IMPORTANT

The front support feet can be unscrewed and replaced as required according to the dimensions of the working surface.

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 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	MS-IT-0319-M
Blade Size	12.5" / 319mm
Cutting Size	8" x 8.7" / 203 x 220mm
Cut Thickness Range	0.01" - 0.16" / 0.3 - 4mm
Weight	110 lbs. / 50 kgs.
Dimensions	32.7" x 23" x 22" / 831 x 584 x 559mm
Item Number	44007

Installation

The slicer must be placed horizontally on a stable, robust and non-slip base adequate to support its weight. The suggested height of the working surface is about 800mm. Check out that the product tray motion has no hindrance and that the product can be easily loaded. It is possible to move the front support feet according to the depth of the working surface.

WARNING: To prevent the risk of crushing, position the machine so as to leave a clear space between the moving parts and the permanent structure.

PRELIMINARY CLEANING

The machine has to be cleaned from the protection oil. Please follow the instructions detailed in Maintenance.

WARNING

The working surface must always be cleaned.

Operation

SLICER FUNCTIONING AND USE

This slicer is suitable only for cutting ham and prosciutto

WARNING

The following products cannot be sliced:

- Inedible products.
- Foodstuff with bones.
- Frozen products.

1. Check out that the blade is protected by the blade guard
2. By manually moving the flywheel, bring the foodholding plate towards the operator side.

WARNING: Turn the flywheel only in clockwise direction.

3. Distance the food-holding plate using the fast plate shifting lever.
4. Place the product on the food-holding plate, press down on the pusher vertical sliding handle and lock it with the self-clamping pusher.

Note: To avoid slicing anomalies (irregular thickness, broken slices, etc.) it is suggested not to let an excessive quantity of the product jut out from the self-clamping pusher.

Note: When it is necessary to cut a substantial amount of the product, it is suggested to repeat several times the product re-positioning and re-locking operation by using the self-clamping pusher.

5. Arrange the thickness desired slice thickness control is working on cutting.

Note: Turning the slice thickness control in clockwise direction increases the slice thickness, whereas turning it in counterclockwise direction reduces it. The knob is equipped with a graduate scale from 1 to 11 (from 0 to 2 mm).

Operation

6. Bring the product in the cutting position by using the fast plate shifting lever or the slow plate shifting knob.
WARNING: Leave a 0,5 to 1,0 cm space between product and blade.
7. Turn in counterclockwise direction the blade protection block. The blade guard will move away from the blade, exposing just the part used for cutting.
DANGER: The part of the blade used for cutting is not protected.
8. With your right hand rotate the flywheel in clockwise direction.

With such an action you will start the slicing operation.

To unload the product, do the reverse operations.

WARNING

Once you finished the cutting operation, do not forget to put back the blade protection by following the described instructions in reverse.

Maintenance

BLADE SHARPENING

If the quality of the cut is not satisfying, the blade must be sharpened. The time interval between the sharpening operations depends on the use of the slicer and on the kind of products to be cut. This operation must be accomplished by qualified personnel. The blade must be replaced when its diameter is 10mm shorter than the original one.

WARNING

The replacement of the blade is a dangerous operation. If the sharpening quality is not satisfying, replace both of the grinding stones. Please contact Omcan customer service.

WARNING

Check that the blade guard covers the part of the blade used for cutting.

SHARPENING OPERATION

For a correct blade sharpening please proceed following the instructions hereafter:

1. Clean the blade, especially from fat leftovers.
2. Distance the food-holding plate from the blade.
3. Lift up the sharpener and rotate it 180°.
WARNING: Risk of injury - Once you have removed the sharpening device, a section of the blade remains uncovered.
4. Replace carefully the sharpener, the grinding stones will position themselves on either side of the blade.
5. With your right hand rotate the flywheel clockwise.
6. Sharpening: Press and hold the "A" button to bring the grinding stones in contact with the blade. Perform

Maintenance

20/30 blade rotations with the flywheel. Then release the “A” button and stop the rotation of the blade.

7. Honing: Press and hold the “B” button and bring it in contact with the blade. Perform 1/2 blade rotations with the flywheel. Then release the “B” button and stop the blade rotation.
8. With your right hand rotate the flywheel clockwise.
9. Lift and rotate by 180° degrees the sharpener and reposition it in its initial position.

GRINDING STONES CLEANING

To obtain an excellent sharpening the grinding stones must always be clean. Remove dirt and grease with alcohol and the supplied brush.

MAINTENANCE

SPARE PARTS

Please request only original spare parts.

CLEANING

After long periods of inactivity, always perform the cleaning operations before using the machine again. Clean all the accessible parts by using a cloth damped with water.

WARNING

Please avoid water jets.

DANGER

Please be careful during the cleaning operations: danger of injury.

WARNING

Check that the front blade protection covers the part of the blade used for cutting.

COMPONENTS REMOVAL

FOOD-HOLDING PLATE

- Turn the food-holding plate locking lever counterclockwise
- Pull up and remove the food holding plate.

SLICE-DEFLECTOR

- Loosen the screw and remove the slice deflector.

SLICER RECEIVING TRAY

- Loosen the two handles and pull out the tray

BLADE CLEANING

DANGER

During the blade cleaning operations, carefully avoid accidental contacts with the blade.

- Clean the blade front side with a wet cloth and move it slowly outwards from the centre, as indicated by the arrow. Dry with another cloth, then clean the back side of the blade in the same way.

BLADE PROTECTION CLEANING

- Clean the blade guard ring front side with a wet cloth.
- Turn in counterclockwise direction the blade protection block.
DANGER: The part of the blade used for cutting is now uncovered.
- Clean the blade guard ring back side with a wet cloth.
- Once you finish the cleaning operation, turn the blade protection block clockwise, the blade guard will cover the blade.

IMPORTANT: All the disassembled parts have to be cleaned individually with water and dishes detergent (do not use strong detergents), using a brush or a cloth. Then rinse them in warm water and dry them.

LUBRICATION

LUBRICATION OF THE CARRIAGE GUIDE BAR

This operation must be performed after cleaning the machine or whenever there are sliding problems. We suggest to use SHELL ONDINA 15 or ESSO MARCOL 82 oils.

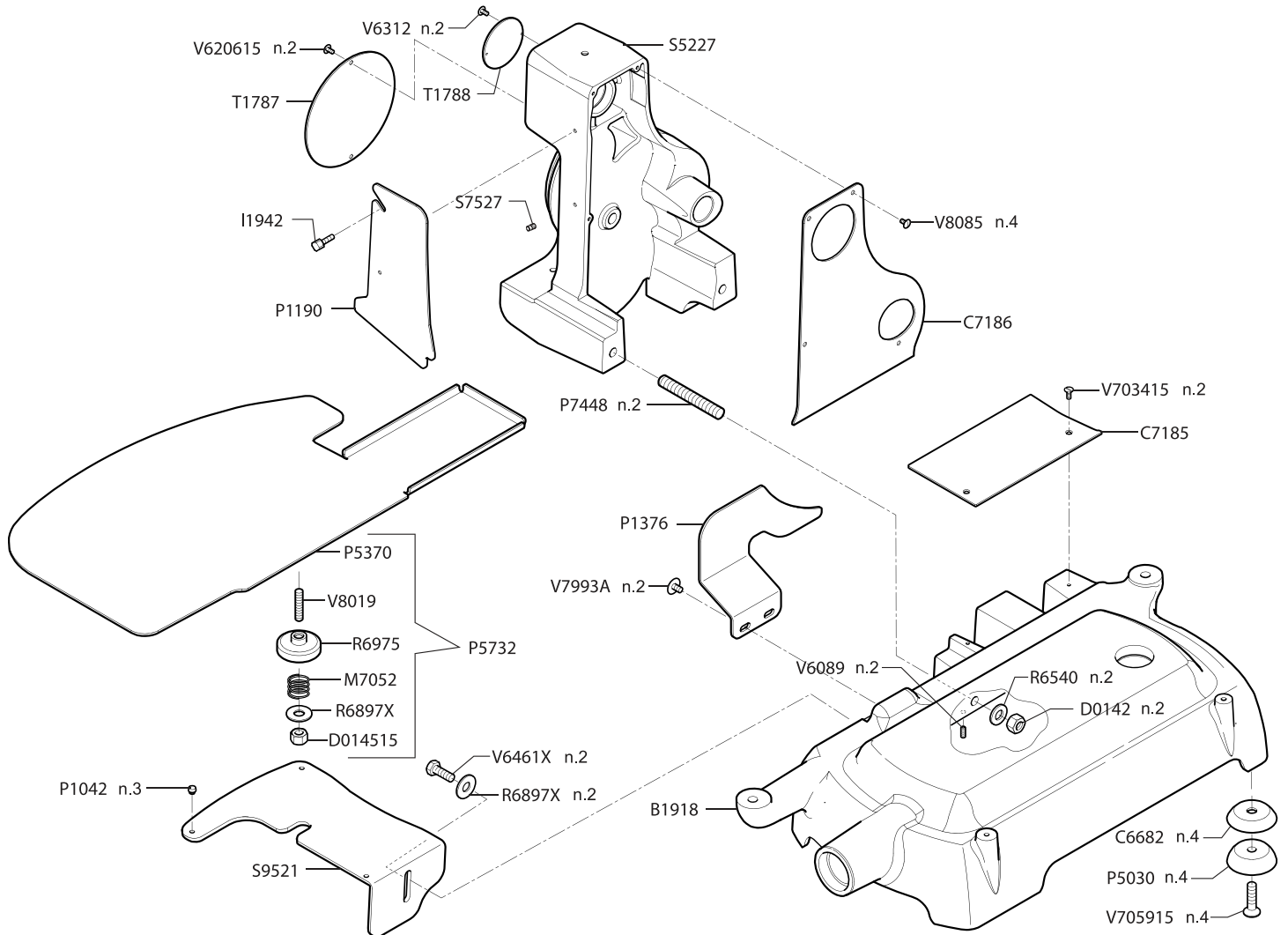
- By activating the flywheel, move the carriage with the food-holding plate towards the operator.
- Squeeze the lubricating oil into the specific carriage guide bar lubricator.
- By activating the flywheel, let the carriage run back and forth several times.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44007	MS-IT-0319-M	Volano Flywheel Slicer Heritage - Manual Slicer 319mm Diameter of Blade	HRT

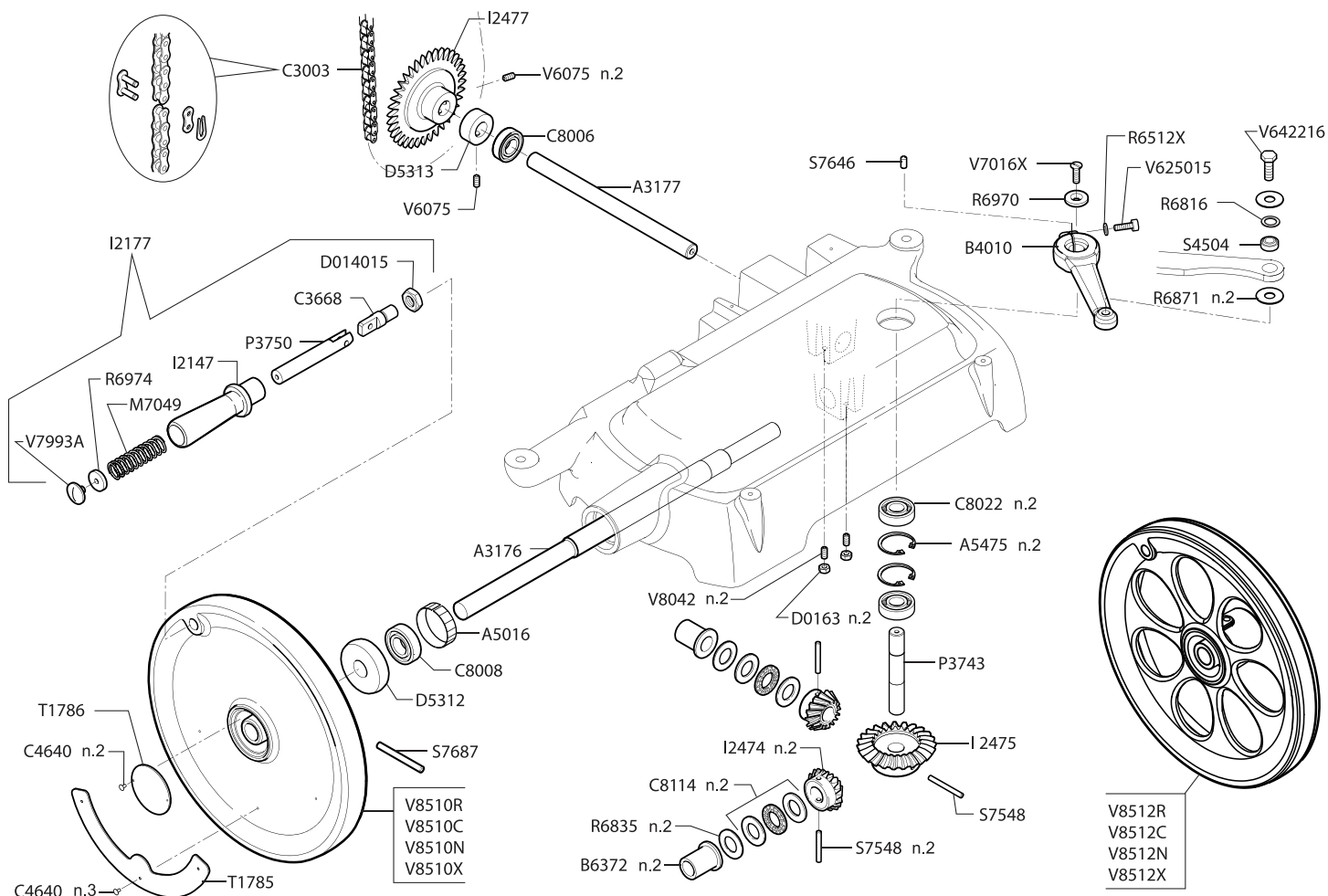
Parts Breakdown

Model MS-IT-0319-M 44007



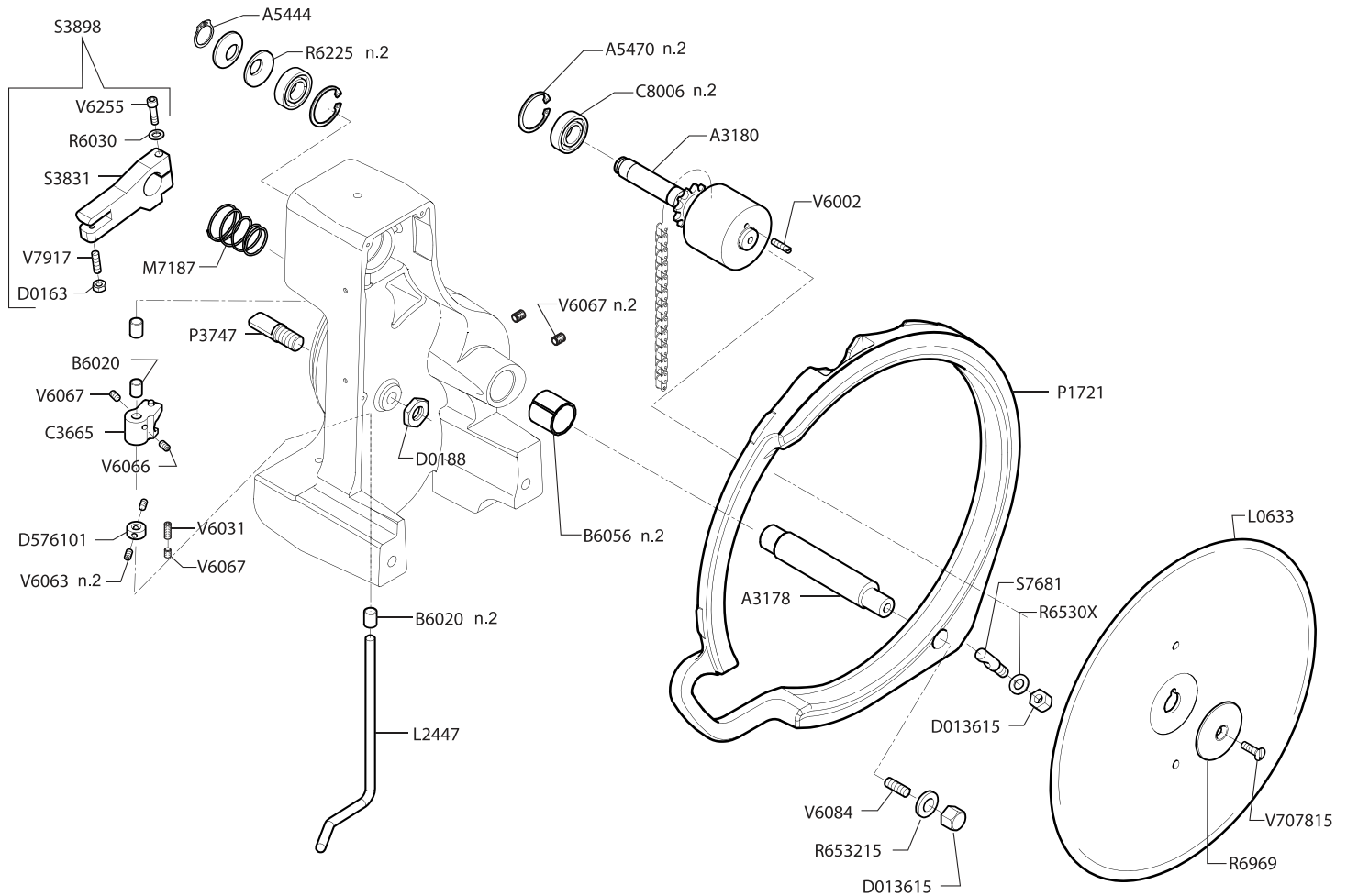
Parts Breakdown

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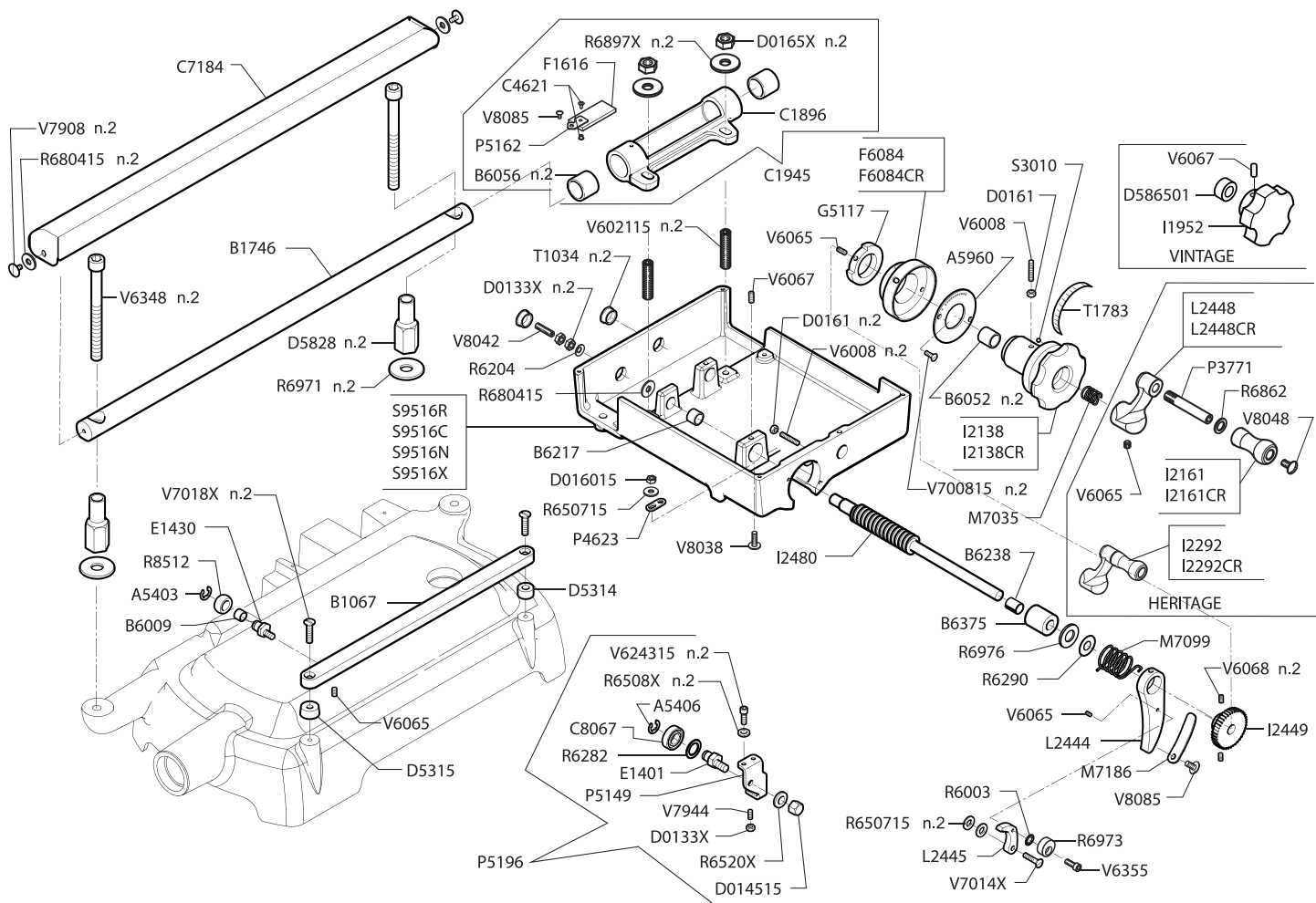
Parts Breakdown

Model MS-IT-0319-M 44007



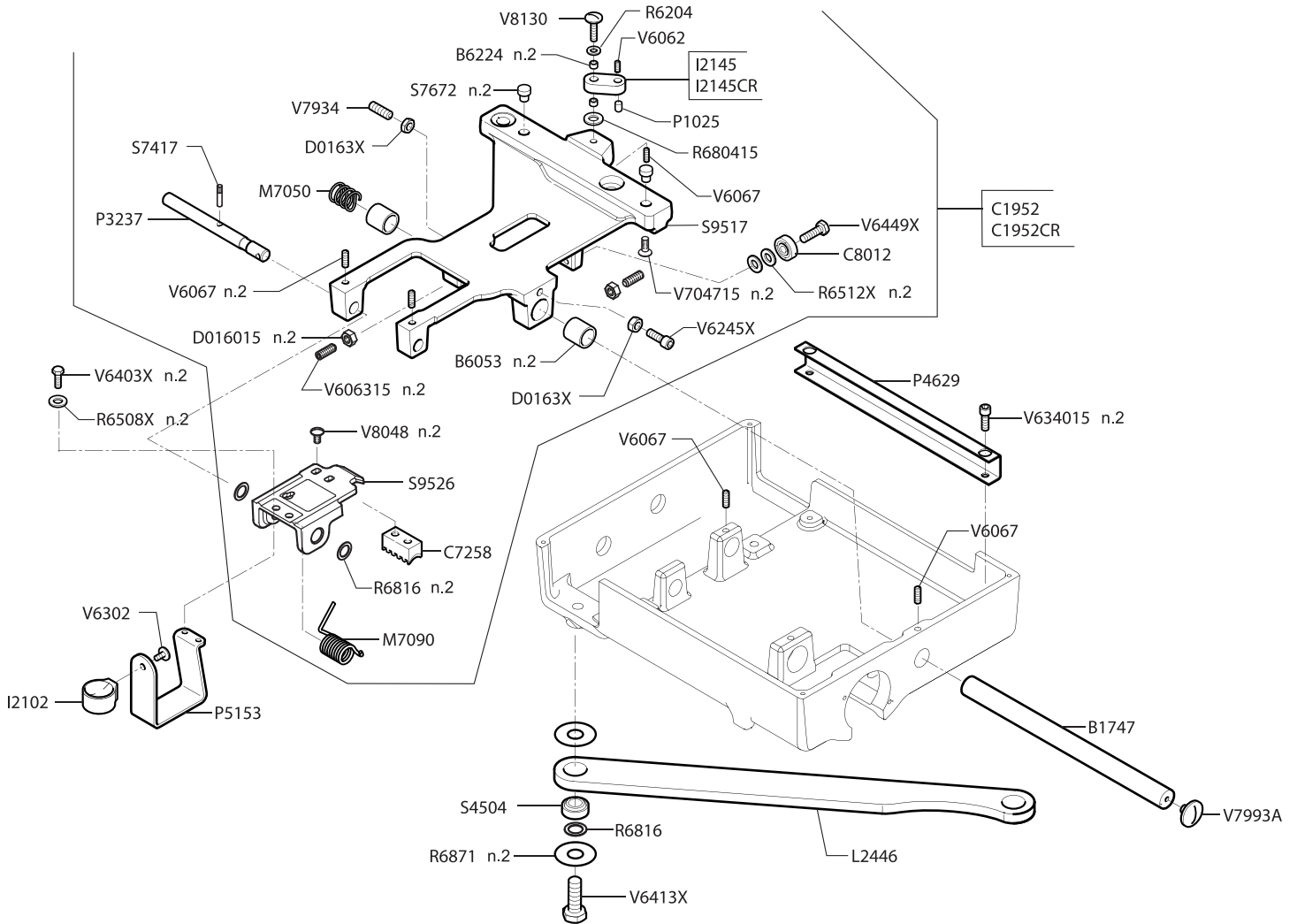
Parts Breakdown

Model MS-IT-0319-M 44007



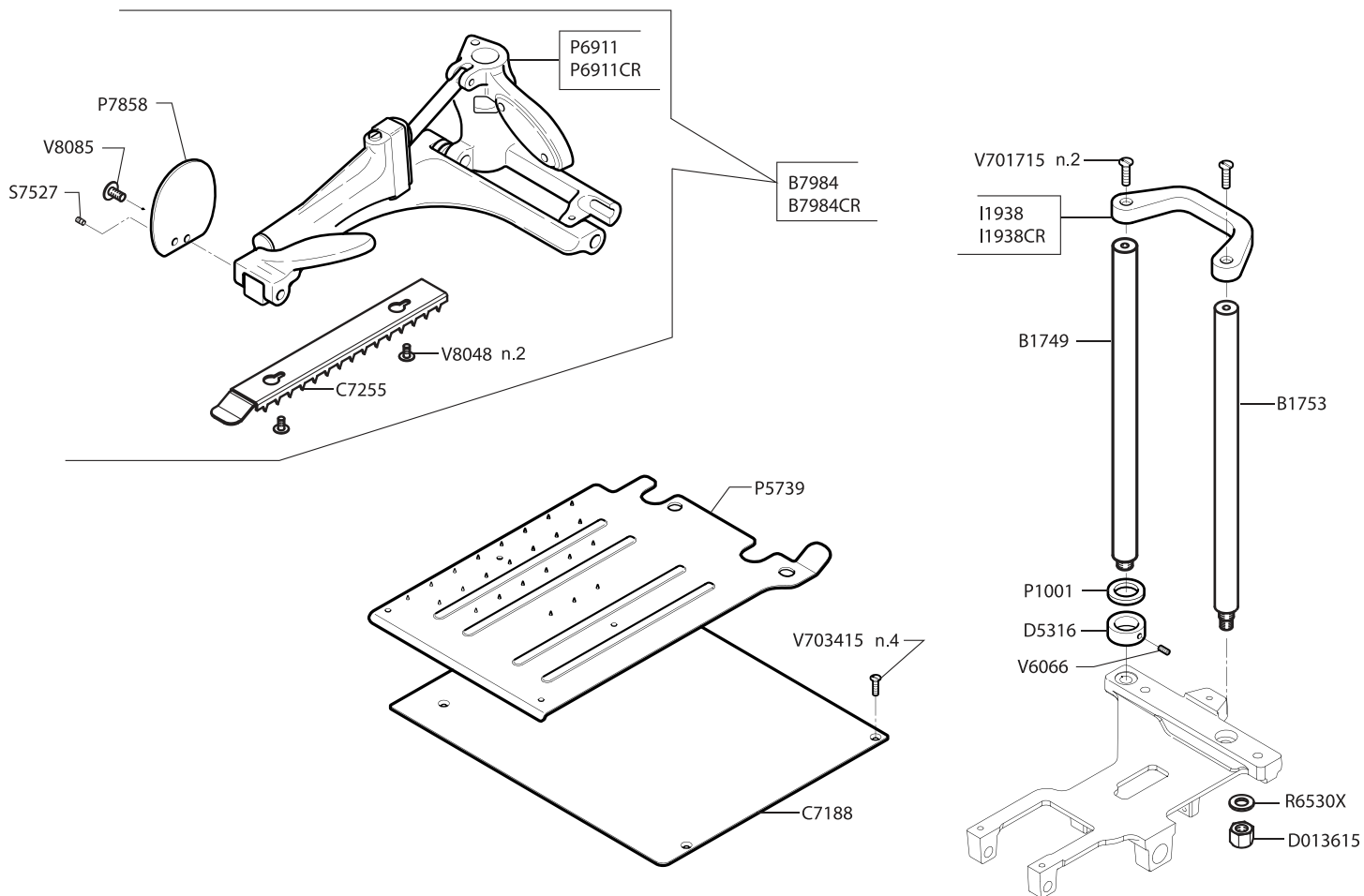
Parts Breakdown

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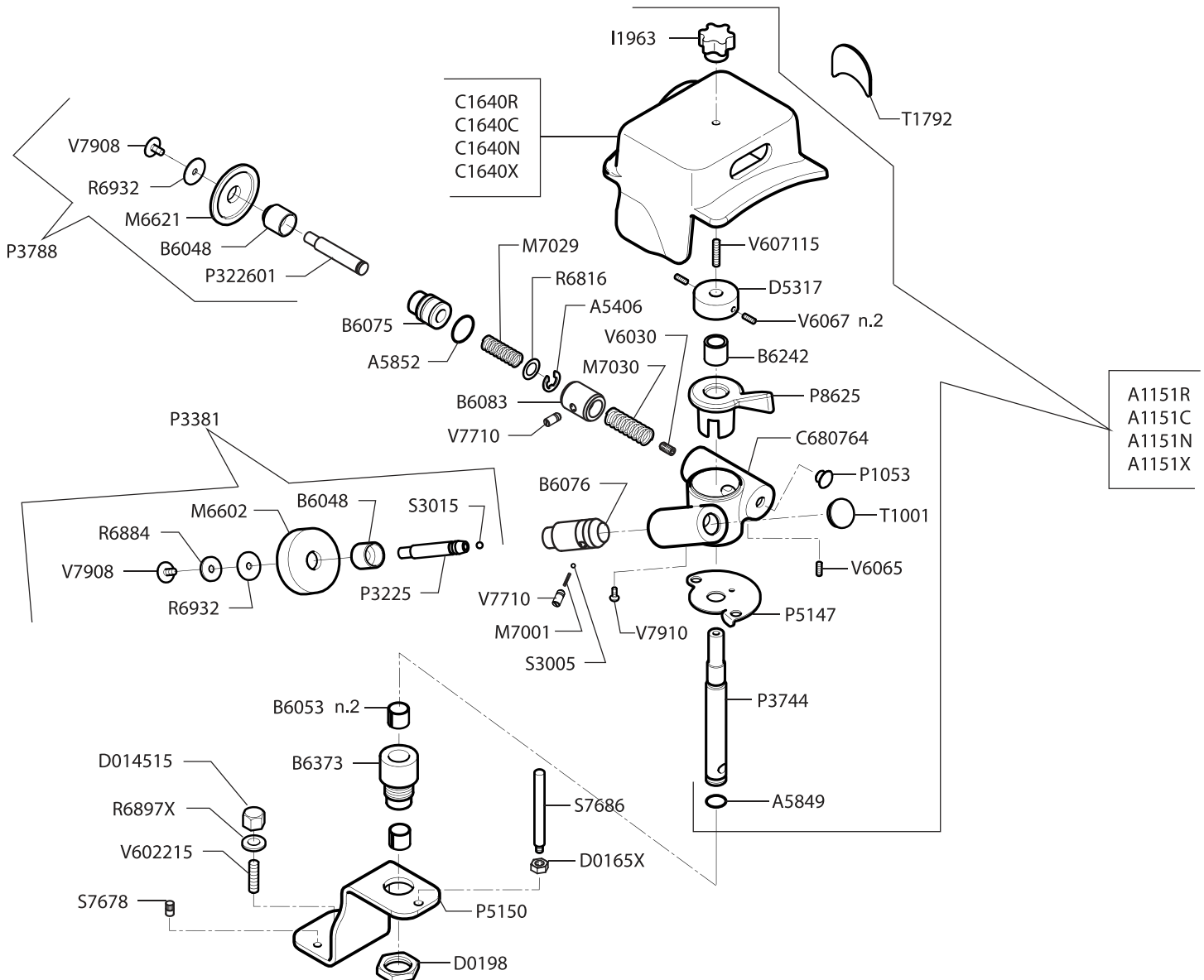
Parts Breakdown

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Parts Breakdown

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Parts Breakdown

Model MS-IT-0319-M 44007

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65116	Sharpener Assembled Cream for HRT	A1151C	65134	Bush Ingr. V.S.F. for HRT	B6375	36646	Nut U5588 M6 Stainless Steel for HRT	D0163X
65117	Sharpener Assembled Black for HRT	A1151N	65135	Arm Pressamerce Ass. for HRT	B7984	36648	Nut U5588 M8 for HRT	D0165X
65118	Sharpener Assembled Red for HRT	A1151R	65136	Arm Pressam.Cromato Ass. for HRT	B7984CR	64366	Nut M14x1 for HRT	D0188
65119	Sharpener Assembled Custom for HRT	A1151X	65137	Aluminum Hood Cream for HRT	C1640C	36652	Nut M25x1.5 for HRT	D0198
65120	Tree Flyer for HRT	A3176	65138	Aluminum Hood Black for HRT	C1640N	65160	Flywheel Spacer for HRT	D5312
65121	Shaft for Wheel IN. (Z.36) for HRT	A3177	65139	Aluminum Hood Red for HRT	C1640R	65161	Spacer Shaft Corona for HRT	D5313
65122	Shaft for Paral.Est.Mob Sledge for HRT	A3178	65140	Aluminum Hood Custom for HRT	C1640X	65162	Spacer Bar Ø17x18x10 for HRT	D5314
65123	Blade Door Shaft for HRT	A3180	65142	Flywheel Cart for HRT	C1896	65163	Conical Spacer Ø17x18x22x10 for HRT	D5315
65124	Compensator Ring 42x12 for HRT	A5016	65143	Trolley Ass. for HRT	C1945	65164	Spacer Bar2 BCT for HRT	D5316
17279	Ring EL.Benzing 5 for HRT	A5403	65144	Cart Ass. for HRT	C1952	65165	Spacer for HRT	D5317
16902	Ring EL.Benzing 8 for HRT	A5406	65656	Cart Part Crome Assy. for HRT	C1952CR	65167	Distance Lever AZ.Paral.Est. for HRT	D576101
64355	Ring EL.Seeger Ext.12 for HRT	A5444	65146	Roller Chain 3/8x7/32" L.81p Closed for HRT	C3003	65166	Distance Barrel Carr. for HRT	D5828
36541	Ring EL.Seeger INT.35 for HRT	A5470	64360	Right Hinge Stainless Steel Groupe of Int90E for HRT	C3665	19554	Bearing Cam A310 for HRT	E1401
19174	Ring for HRT	A5475	65147	Flywheel Hinge Imp. for HRT	C3668	64367	Wheel Eccentric 104 for HRT	E1430
64356	Oil Seal OR 3043 for HRT	A5849	36599	Rivet 3.85 for HRT	C4621	65169	Feltro Cart for HRT	F1616
17287	O-Ring 123 17.86x2.62 for HRT	A5852	36601	Rivet 1.9x5 for HRT	C4640	65170	Flat Floor for HRT	F6084
65125	Flange Ring for HRT	A5960	36623	Foot Cover for HRT	C6682	65171	Flange Chrome Plate B114 / TRIB for HRT	F6084CR
65126	Bar 12x20 Scorr.Carr for HRT	B1067	65612	Sharpener Body for HRT	C680764	65174	Ring Adjusting Device for HRT	G5117
65127	Cart Bar for HRT	B1746	65150	Trolley Bar Cover for HRT	C7184	64368	Handle Bar Verticale L250 for HRT	I1938
65128	Cart Bar Transport for HRT	B1747	65151	Cover Inf. Shoulder for HRT	C7185	65657	Grip. Chrome Vertical Bar 105 for HRT	I1938CR
65129	Round Bar Ø19x310 Arm for HRT	B1749	65152	Ant. Cover Shoulder S5227 for HRT	C7186	17357	Deflector Screw for HRT	I1942
65130	Round Bar Ø19x320 Arm for HRT	B1753	65153	Supp. Cover for HRT	C7188	65176	Handle 6 Lobe D.30 Hole M6 for HRT	I1963
65131	Rod Vernic for HRT	B4010	65154	Rack Pressamerce for HRT	C7255	36719	Cover Handle for HRT	I2102
19618	Bushing 8x10x8 for HRT	B6009	65155	Rack Advance. for HRT	C7258	65178	Handle Regul.Avanz Handle for HRT	I2138
19619	Bushing 8x10x12 for HRT	B6020	36629	Bearing 2Z-6003 17x35x10 for HRT	C8006	65179	Chromed Grip Reg.Piatto Handle for HRT	I2138CR
16904	Bushing Sharpener for HRT	B6048	19538	Bearing 20x42x12 for HRT	C8008	65180	Grip Holder Fix.Piatto Portamerce for HRT	I2145
17303	Bushing DU 12x14x15 for HRT	B6052	64362	Bearing 2Z-626 6x19x6 for HRT	C8012	65181	Impug. Chromed Fix.Piatto B114 / TRB for HRT	I2145CR
16905	Bushing DU 16x18x15 for HRT	B6053	17335	Bearing.2RS-6203 17x40x12 for HRT	C8022	65182	Flying Handle for HRT	I2147
17304	Bushing for HRT	B6056	16926	Bearing 2RS-6000 (10x26x8) for HRT	C8067	65183	Imp. for Leva Mov. V.S.F. for HRT	I2161
16906	Bush Sharpening for HRT	B6075	65157	Ball Holder 51103 17x30x9 for HRT	C8114	65184	Imp. Chromed Movement Lever for HRT	I2161CR
16907	Bush. Sharpening for HRT	B6076	36636	Nut U5589 M6 Stainless Steel for HRT	D0133X	65185	Hand Assembly for HRT	I2177
17307	Bushing Sharp. for HRT	B6083	64363	Nut DIN 917 M10 Inox for HRT	D013615	65186	Handle Ass. for HRT	I2292
64358	Bushing DU 12x14x10 for HRT	B6217	64364	Nut U5589 M14 Inox for HRT	D014015	65187	Gripping Assembly for HRT	I2292CR
36568	DU Bushing 6x8x6 for HRT	B6224	65159	Normal Nut U5588 M12 for HRT	D0142	65188	Gear Advancement for HRT	I2449
64359	Bushing DU 14x16x20 for HRT	B6238	77555	Domed Nut DIN 917 M8 Stainless Steel for HRT	D014515	65189	Gear Z16 DP40 M2.5 for HRT	I2474
65882	Bushing SI.12x16x15 Sharpener AV3 for HRT	B6242	36644	U5588 M5 Stainless Steel Nut for HRT	D016015	65190	Gear Z32 DP80 M2.5 for HRT	I2475
65132	Bushing SI.17x25x32x4x35 for HRT	B6372	77613	Normal Nut U5588 M4 for HRT	D0161	65191	Roller Engraver 3/8x7/32 z.36 for HRT	I2477
65133	Bushing for Pivot Aff. for HRT	B6373	19644	Nut M6 for HRT	D0163	65192	Input Screw s.F.Avat.Avat.On for HRT	I2480

Parts Breakdown

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65193	Blade mm 319/19/2 for HRT	L0633	65214	Pin for Imp. for HRT	P3750	36889	Washer 10.5x16x1 for HRT	R6816
65195	Drive Lever for HRT	L2444	65215	Axle Lift Station Pin for HRT	P3771	65232	Washer Spec.Rasam.Ram24 17x24x0.2 for HRT	R6835
65196	Lever Block Gear for HRT	L2445	65216	Ax.Mola Sbvatrice Pin for HRT	P3788	65233	Special Washer 8x14x1 Inox for HRT	R6862
65197	Lever for Rod for HRT	L2446	64372	Support Motor Flat for HRT	P4623	36891	Washer 10.5x26x0.5 Stainless Steel for HRT	R6871
65198	External Operating Lever for HRT	L2447	65217	Bearing Sliding Plate for HRT	P4629	16972	Washer 5.5x19x2.5 for HRT	R6884
65199	Lever Mov. Screw S.F. for HRT	L2448	17438	Foot for HRT	P5030	36893	Stainless Steel Special Washer 8.5x24x2 for HRT	R6897X
65200	Movim Lever Screw S.F. B114 / TRIB for HRT	L2448CR	65218	Plate Posit. Sharpener Body for HRT	P5147	36897	Special Washer 5.5x22x1.5 for HRT	R6932
14787	Grinding Stone C for HRT	M6602	65219	Plate Supp. Flat Bearing for HRT	P5149	65234	Blade Fixing Washer for HRT	R6969
36739	Honing-Finishing Stone for HRT	M6621	65220	Plate Supp. Sharpener for HRT	P5150	65235	Washer Adjustable Threading for HRT	R6970
36741	Spring 2.9x4x12 Stainless Steel for HRT	M7001	65221	Plate Flying Comb 319 for HRT	P5153	65236	Washer Dist.Barra Cart for HRT	R6971
17379	Spring 11.9x0.7x27 Stainless Steel for HRT	M7029	65222	Fix Plate Felt Carr. for HRT	P5162	65237	Washer Ecc. Ring for HRT	R6973
17380	Spring 13.4x1.3x30 Stainless Steel for HRT	M7030	65223	Plate Assembly Strap for HRT	P5196	65238	Washer Imp. for HRT	R6974
19249	Spring 15.1x1.3x18 for HRT	M7035	65224	Stainless Steel Plate Posamerce for HRT	P5370	65239	Rond. Pos. for HRT	R6975
19781	Spring for HRT	M7049	65225	Stainless Steel Plate Posamerce.Ass. for HRT	P5732	65240	Washer Ø12x21.8x2 Brass for HRT	R6976
19782	Spring 19.5x1.5x16.7 for HRT	M7050	65226	Transversal Plate Ass. for HRT	P5739	19677	Wheel Tray for HRT	R8512
17381	Spring 22 5x1 8x18 for HRT	M7052	64373	Pusher Ass.L250/275 2 Colonne for HRT	P6911	19680	Ball 3 17 for HRT	S3005
65204	Handle Spring Trolley for HRT	M7090	65228	Presser B114 / TRB Chrome for HRT	P6911CR	19681	Sphere 4 for HRT	S3010
64122	Spring Support for HRT	M7099	65229	Prisoner M12x90 Galvanized for HRT	P7448	17465	Ball 4.76 for HRT	S3015
65202	Spring 10x50 SP.0.5 for Lever for HRT	M7186	65230	Protection Parpollice for HRT	P7858	65243	Slide Move Paral.Externo for HRT	S3831
65203	Conical Spring Ø139xØ126x42 Wire Ø2.5 for HRT	M7187	24030	HLC Sharpener Operating Handle for HRT	P8625	65244	Sled Ass. for HRT	S3898
17386	Rubber Shock Absorber for HRT	P1001	19657	Washer 4 for HRT	R6003	65245	Spherical Joint Rad.GE10E 10x19x9 for HRT	S4504
36760	Pin Tray Shock-Absorber for HRT	P1025	19661	Washer 8 for HRT	R6030	65658	Heritage Flywheel Shoulder for HRT	S5227
19797	Nylon Shock 8.5x8 for HRT	P1042	17454	Washer for HRT	R6204	64379	Spina Pivot Blocco Lame MT55 Inox for HRT	S7417
36762	Rubber Plug for HRT	P1053	64374	Rondella Tazza 16.3x31.5x0.8 for HRT	R6225	36921	Stainless Steel 4x7 Pin M.C for HRT	S7527
65206	Parafet for HRT	P1190	64375	Rondella Ondulata 10.5x15.8x0.15 for HRT	R6282	64380	Spina Mecc.Elast. U6873 6x40 for HRT	S7548
65207	Paragrasso for HRT	P1376	65231	Wavy Washer 12.5x25x0.3 for HRT	R6290	64381	Spina 5x10 Inox Supp.Affila. for HRT	S7646
65208	External Paralam for HRT	P1721	64376	Washer U6593 5 (5.5x15x1.2) Inox for HRT	R650715	64382	Spina Centraggio Plate S9M-1 for HRT	S7672
16959	Pin Grinding for HRT	P3225	36882	Washer U6592 5 Stainless Steel for HRT	R6508X	64383	Stainless Steel Pin 6x10 Zig. for HRT	S7678
17419	Pin Truing for HRT	P322601	17457	Washer U6592 6 Stainless Steel for HRT	R6512X	65247	Plug fix.External Panel S9M-1 for HRT	S7681
65209	Spindle Lever Flat Advance for HRT	P3237	36884	Washer U6592 8 Stainless Steel for HRT	R6520X	65248	Central Plug Sharpening for HRT	S7686
17427	Assy Grinding Stone Pin for HRT	P3381	36885	Washer U6592 10 Stainless Steel for HRT	R6530X	65249	Conical Plug Ø6x70 for HRT	S7687
65211	Transmission Pin Couple Con for HRT	P3743	65241	Flat Washer U6953 10x30x2.5 Inox for HRT	R653215	65659	Supp. Plate Port. Cream for HRT	S9516C
65212	Sharpening Pin for HRT	P3744	64377	Washer U6592 12 for HRT	R6540	65660	Supp. Plate Port. Black for HRT	S9516N
65213	Spindle Scroll.Select for HRT	P3747	64378	Stainless Steel Washer U6593 6.6x18x1.6 for HRT	R680415	65661	Supp. Plate Port. Red for HRT	S9516R

Parts Breakdown

Model MS-IT-0319-M 44007

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
65662	Supp. Plate Port. Custom for HRT	S9516X	64390	Vite STEI U5929 M6x25 Inox for HRT	V607115	64400	Stainless Steel Screw TSPEI U5933 M6x15 for HRT	V704715
65663	Arm Support 2 Columns for HRT	S9517	19694	Screw M8x10 for HRT	V6075	65277	Screw TSPEI U5933 M10x25 Inox for HRT	V705915
65255	Flat Support Pos. for HRT	S9521	64391	Screw M10x25 U5923 for HRT	V6084	65278	Screw TSP U6109 M8x16 Inox for HRT	V707815
65256	Supp. Crem. Adv. for HRT	S9526	65263	Screw STEI U5923 M8x10 for HRT	V6089	19713	Screw Sharpener for HRT	V7710
19877	Rubber Cap for HRT	T1001	37034	Stainless Steel Screw M8x4 U5931 for HRT	V620615	17503	Screw M5x13 for HRT	V7908
65257	Heyco DP-625 Plug Diam.16 for HRT	T1034	64392	Screw TCEI U5931 M5x12 Inox for HRT	V624315	19715	Screw Sharpener for HRT	V7910
65258	Plate Autoad. 0-11 Advance. Plate for HRT	T1783	77598	Stainless Steel Screw TCEI U5931 M6x20 for HRT	V6245X	19717	Screw M6x50 for HRT	V7917
64384	Targhetta Royal Machines Mezzaluna for HRT	T1785	64393	Vite TCEI U5931 M6x30 Inox for HRT	V625015	19720	Screw M6 for HRT	V7934
64385	Targhetta Royal Machines Ø58 for HRT	T1786	64394	Screw TCEI U5931 M8x35 for HRT	V6255	64401	Screw M6x10 for HRT	V7944
65259	Flat Flywheel Plate Ø126.5 for HRT	T1787	64395	Vite TBTC U6954 4,8x19 for HRT	V6302	37095	Screw for Rod 6x13 for HRT	V7993A
65260	Rounded Flywheel Plate Ø57.5 for HRT	T1788	64396	Screw TBTC Aut.U6954 2.2x9.5 for HRT	V6312	65664	Screw M8x35 Inox for HRT	V8019
65261	Plate Vol.Sagomata 2Col for HRT	T1792	37055	Stainless Steel Screw M5x8 U5931 for HRT	V634015	37103	Screw M5x15 for HRT	V8038
64386	Screw STTC U6113 M5x12 for HRT	V6002	65264	Screw TCEI U5931 M12x100 for HRT	V6348	37104	Threaded Stud for HRT	V8042
37016	Screw STTC U6113 M4x25 for HRT	V6008	65265	Screw TCEI U5931 M4x10 for HRT	V6355	37106	Stainless Steel Switch Screw M5x10 for HRT	V8048
26127	Stud C Model for HRT	V602115	37060	Stainless Steel Screw TE U5737 M5x12 for HRT	V6403X	37112	Stainless Steel Screw M8x4 for HRT	V8085
64387	Stainless Steel Screw M8x30 U5923 for HRT	V602215	37062	Screw TE U5739 M10x25 Stainless Steel for HRT	V6413X	37114	Stainless Steel Screw M6x25 for HRT	V8130
37021	Screw for HRT	V6030	65276	Screw for Ends S9M-1 for HRT	V642216	65267	Flywheel Cream for HRT	V8510C
64388	Screw STEI U5923 M6x16 for HRT	V6031	37070	Screw TE U5739 M6x20 Stainless Steel for HRT	V6449X	65268	Flywheel Black for HRT	V8510N
64389	Screw STEI U5929 M4x5 for HRT	V6062	37073	Screw TE U5739 M8x25 Stainless Steel for HRT	V6461X	65269	Flywheel Red for HRT	V8510R
65262	Screw STEI U5929 M5x14 for HRT	V6063	64397	Stainless Steel Screw TSP U6109 M4x12 for HRT	V700815	65270	Flywheel Custom for HRT	V8510X
65275	Screw STEI U5929 M5x14 Inox for HRT	V606315	17497	Screw TSP U6109 M5x15 Stainless Steel for HRT	V7014X	65271	Flower Flywheel Cream for HRT	V8512C
37023	Screw STEI U5929 M5x5 for HRT	V6065	64398	Screw TSP DIN 963 M6x16 Stainless for HRT	V7016X	65272	Flower Flywheel Black for HRT	V8512N
19691	Grub Screw M6x6 for HRT	V6066	64399	Screw TSP U6109 M6x20 Inox for HRT	V701715	65273	Flower Flywheel Red for HRT	V8512R
19692	Screw M6x8 for HRT	V6067	37079	Screw TSP U6190 M6x30 Stainless Steel for HRT	V7018X	65274	Flower Flywheel Custom for HRT	V8512X
19693	Screw M6x5 for HRT	V6068	74418	Vite TSP U6109 M4x8 Inox for HRT	V703415			

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

Notes

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Notes

[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.

