



Belt-Driven Slicer
Model MS-IT-0300-A
Item 13654
Instruction Manual



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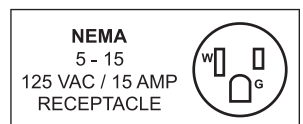


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General Information

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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

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:

- Product holder removable only with the slice thickness control on zero (slice thickness plate positioned to protect the blade). After removing the product holder the slice thickness plate is mechanically clamped.

Safety and Warranty

- Protection devices mounted on the product holder to prevent the operator from any accidental contact with the blade.
- Blade guard. This fixed ring protects that part of the blade which is not used for the cutting operation.
- A special mechanical safety device to sharpen the blade keeping the fingers of the operator away from the cutting edge of the blade.

ELECTRICAL SAFETY DEVICES

The electrical safety devices in accordance with the EN 60204 standards are the following:

- Start and stop push buttons.
- Control circuit provided with electric servo-control; in any case of blade clamping the machine must be restarted manually.
- Safety device to stop the rotation of the blade if the clamping handle of the blade guard is released.

WARNING

When the machine is not used:

- Make sure that it is off.
- Re-position the slice thickness control to zero.

Do not remove the labels placed on the machine and replace them if damaged.

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-0300-A
Blade Size	12" / 300mm
Power	0.5 HP / 0.37kW (x2)
Cheese Slicing	
Slicing Volume*	8 hours or more
RPM	200
Cutting Size	8.85" x 8.66" / 225 x 220mm
Cut Thickness	0" - 0.6" / 0 - 14mm
Electrical	120V / 60 / 1
Weight	90.2 lbs. / 41 kgs.
Dimensions	25.2" x 21.7" x 20.9" / 640 x 550 x 530mm
Item Number	13654

*Results may vary due to product consistency and temperature

Installation

The slicer must be mounted horizontally on a stable, robust and antiskid base adequate to support its weight. The suggested height of the working table is of about 800mm. It must be checked that the product holder is not clamped and the product to be cut can be easily loaded.

WARNING: To prevent the risk of crushing hazard, locate the machine in a manner that allows a clear space between the moving table and any permanent structure.

PRELIMINARY CLEANING

Before connecting the plug clean off the protective oil from the machine.

WARNING

The working table must always be cleaned.

ELECTRICAL SUPPLY

The machine must be installed in the proximity of a mains socket. Check that the power supply voltage corresponds to that described on the information label and that it is connected to an adequate earth.

1. Connect the plug.
2. Check that the blade cover fastener handle is tight screwed.
3. Check that the blade sharpener is lowered and the protective cover is closed.

MANUAL FUNCTIONING

1. Press push button blade start.

Installation

AUTOMATIC FUNCTIONING

1. See manual functioning.
2. Press push button carriage start.

SLICER FUNCTIONING AND USE

The following products can be sliced: sausages, ham, cheese, bread. If large quantities of bread or cheese are usually cut it is advisable to mount a teflon coating.

WARNING

The following cannot be sliced:

- Not-eatable products.
- Foodstuffs with bones.
- Frozen products.

AUTOMATIC FUNCTIONING

Rotate the carriage release handle in a counterclockwise direction by 180°. With the automatic functioning it is possible to change the cut stroke length to adapt it to the dimensions of the product to be cut. Rotate the product holder stroke adjustment knob respectively in a clockwise or counterclockwise direction to lengthen or shorten the product holder stroke. Irrespective of the selected stroke, the product holder always stops in product load position (operator's side) by pressing the product holder stop push button. The machine is supplied with two self-contained motors: one for the blade and another for the product holder to better adjust its stroke. By separating the two functions a more precise cut can be obtained.

MANUAL FUNCTIONING

Rotate the product holder release handle in a clockwise direction by 180°.

Operation

HOW TO LOAD THE PRODUCT TO BE CUT

1. Check that the slicer is off and position the slice thickness control to zero.
2. Push the product holder towards the operator.
3. Lift and rotate the product pusher: the pusher can fall back, this is normal.
4. Place the product to be cut against the wall of the product holder and the slice thickness plate.
5. Position the product pusher on the product to be cut far from the slice thickness plate. The product is fed to the slice thickness plate by gravity making the cut easier.
6. Rotate the slice thickness control to the thickness desired.

AUTOMATIC FUNCTIONING

1. Rotate the carriage release handle in a counterclockwise direction by 180°.
2. Press push button start blade.

Operation

3. Press push button start the product holder.
4. To select the most suitable carriage stroke according to the dimensions of the product to be cut, rotate the carriage stroke adjustment knob respectively in a clockwise or counterclockwise direction to lengthen or shorten the stroke.

DANGER

Do not touch the carriage or the product holder when the machine is working.

After completing the cutting operation, press push button stop the product holder. The blade remains in operation whereas the product holder is fed to the stroke end where it stops towards the operator ready to start a new cutting cycle.

By pressing push button stop the blade, the product holder stops in its working position.

MANUAL FUNCTIONING

1. Rotate the carriage release handle in a clockwise direction by 180°.
2. Press push button to start the blade.
3. With constant speed, according to the product to be sliced features, you can push the product holder tray to its end stroke in blade direction. You can then return in the operator position and repeat this operation.

After cutting the product, reposition the product holder towards the operator. By pressing push button stop blade the rotation of the blade stops. Re-position the slice thickness control to zero and unload the product.

Maintenance

BLADE SHARPENING

Whenever the cut is not satisfactory, sharpen the blade. The time interval between a sharpening and the following depends on the intensity of use of the slicer and on the kind of food you cut. Replace the blade when the diameter becomes 10mm less than the nominal diameter. For the replacement, ask the assistant service closest to you.

WARNING

The replacement of the blade is dangerous operation. Should the sharpening quality be not satisfactory, replace the stones by contacting Omcan.

SHARPENING OPERATION

DANGER

The sharpening operation must be performed during the manual functioning.

Maintenance

For a correct sharpening of the blade follow these instructions:

1. Clean the blade removing any greasy residue.
2. Make sure that the machine is off.
3. Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.

IMPORTANT

During the following operations the blade must always be covered by the removable protection.

4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Replace the sharpener device.
7. Push the push button blade start to start the machine.
8. Sharpening: Press the sharpening wheel for about 10-15 seconds.
Then press simultaneously also the grinding stone for two seconds.
Contemporaneously loosen the two grind stones.
The sharpening and honing take place then simultaneously.

ATTENTION: for a suitable effect please execute sharpening for 10-15 seconds approx.

9. After sharpening press the blade stop push button.
10. Lift and rotate 180 degrees the sharpener and reallocate it into its initial position. Loosen the handle rotating it clockwise to block the sharpener. Lower the sharpener cover.

CLEANING OF THE GRINDING WHEELS

To obtain an excellent sharpening the grinding wheel must always be clean. Remove dirt and grease with alcohol and the supplied special brush. Be sure to clean and sanitize the blade after sharpening.

MAINTENANCE

All cleaning and maintenance operations must only be carried out with the machine disconnected and isolated from the mains supply and the slice thickness control on zero.

CONTROL OF THE AIR GRATING

An air grating for the motors ventilation is placed in the lower side of the machine. Keep the section-holes free and clean them with a brush at regular intervals.

CHECK OF THE ELECTRIC CABLE

It is recommended to check the wear of the electric cable at regular intervals.

Maintenance

SPARE PARTS

In the event that replacement parts need to be fitted, request only original spare parts.

CLEANING

The machine must be cleaned once a day or more frequently if necessary. Clean all the parts using a cloth sprinkled with water and washing up liquid (do not use strong detergents) and a brush.

WARNING

Do not use water jet

DANGER

During the cleaning operations take great care: danger of accident.

COMPONENTS REMOVAL

PRODUCT HOLDER

1. Loose the product holder by rotating the product holder clamping handle in a counterclockwise direction.
2. Position to zero the slice thickness control to remove the product holder.
3. Push the product holder towards the operator until it clicks. The click will inform the operator that the product holder is clamped.
4. Lift the last slice device from the guide bar.
5. Lift the product holder from the carriage.

IMPORTANT

The slice thickness control is clamped on zero.

BLADE COVER

1. Rotate the slice deflector and keep it away from the blade.
2. Loose the blade cover fastener handle by rotating it in a counterclockwise direction.
3. Push on the handle in the direction indicated by the arrow to lift the blade cover from the blade.
4. Lift the blade cover.

ATTENTION

Once removed the blade cover, an interlocking device stops the rotation of the blade.

DANGER

During the cleaning operations of the blade, pay attention to an accidental contact with it.

5. Press a damp cloth on the front side of the blade and move slowly from the center towards the edge in the direction of the arrow.
6. Follow these instructions to clean the back side of the blade.
7. With a cloth dry both sides of the blade following this procedure.
8. Insert a damp cloth between the blade and the protection ring. Pull it outwards and rotate it to clean the

Maintenance

internal side of the protection ring.

9. After cleaning re-position the blade cover, insert the fastener and screw in a clockwise direction to clamp the blade cover. Lower the sharpener protective cover.

IMPORTANT

Leave all the parts to soak in warm water and washing-up liquid (do not use strong detergents) and clean them by using a brush or a cloth. Rinse them in warm water and dry them.

To assemble the machine follow the reverse procedure as described for disassembly.

GUIDES LUBRICATION

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use food safe oil only.

LUBRICATION OF THE GUIDE BAR OF THE LAST SLICE DEVICE

1. Drop a small amount of food grade oil on the bar.
2. Let the last slice device slide on the guide bar.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER CARRIAGE

1. Push the product holder towards the operator.
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

Troubleshooting

PROBLEM	CORRECTIVE ACTION
The machine vibrates, overheats and emits a foul smell.	Stop it immediately and check that the voltage corresponds to that described on the rating label.
The blade cannot be sharpened any longer. The sharpening is no regular.	Clean the grinding wheels of the sharpener and check the wear of the blade.
On pushing the start push button the machine does not start.	Check if power missing. Check the safety devices.
The carriage and the last slice device run with difficulty.	Lubricate the guide bars.

Troubleshooting

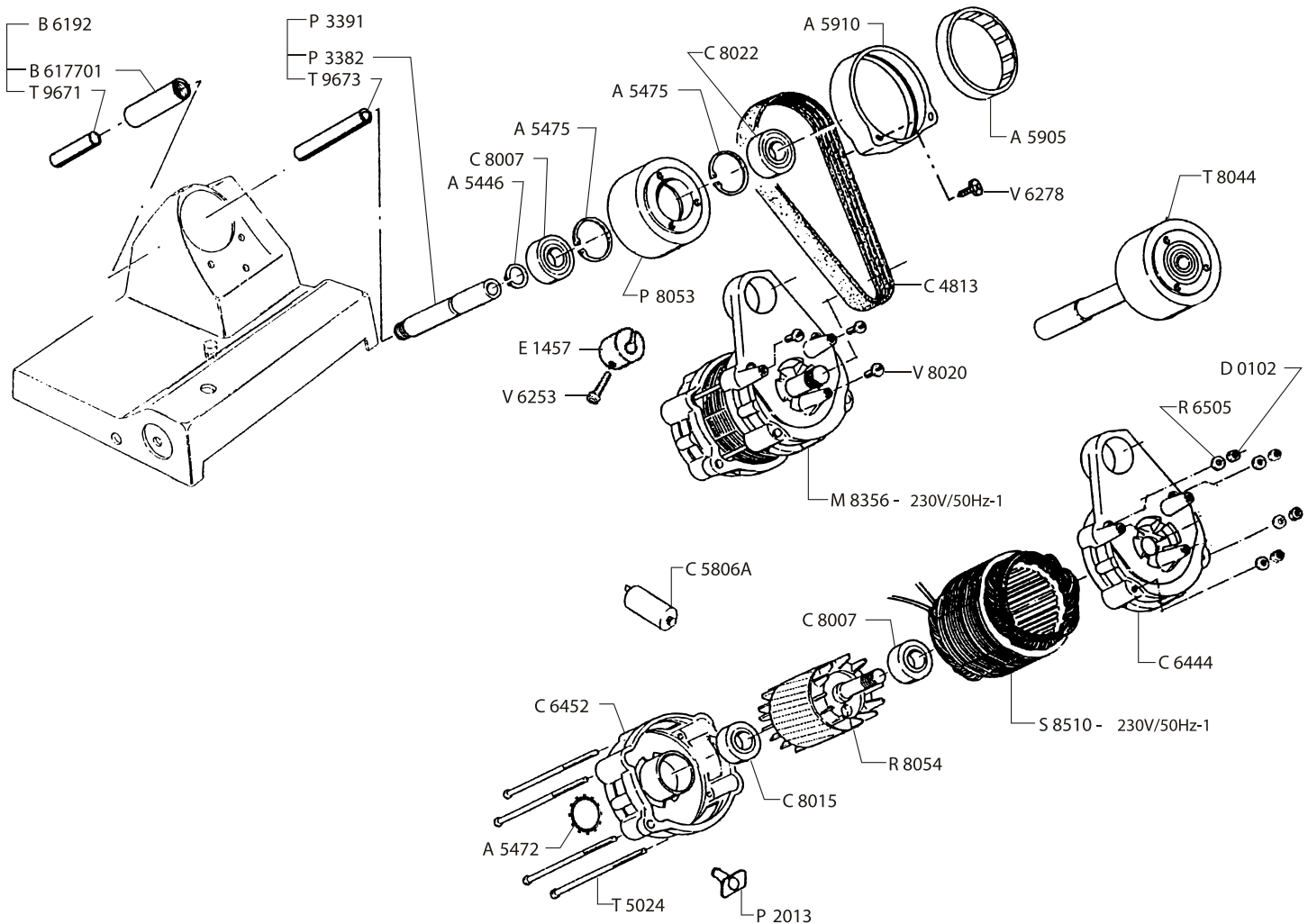
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
13654	MS-IT-0300-A	Meat Slicer Belt Driven Automatic 12" / 300mm Blade 2 x 0.5 HP / 2 x 373W 110V/60/1 NSF cETLus	GLMATIC30F

Parts Breakdown

Model MS-IT-0300-A 13654

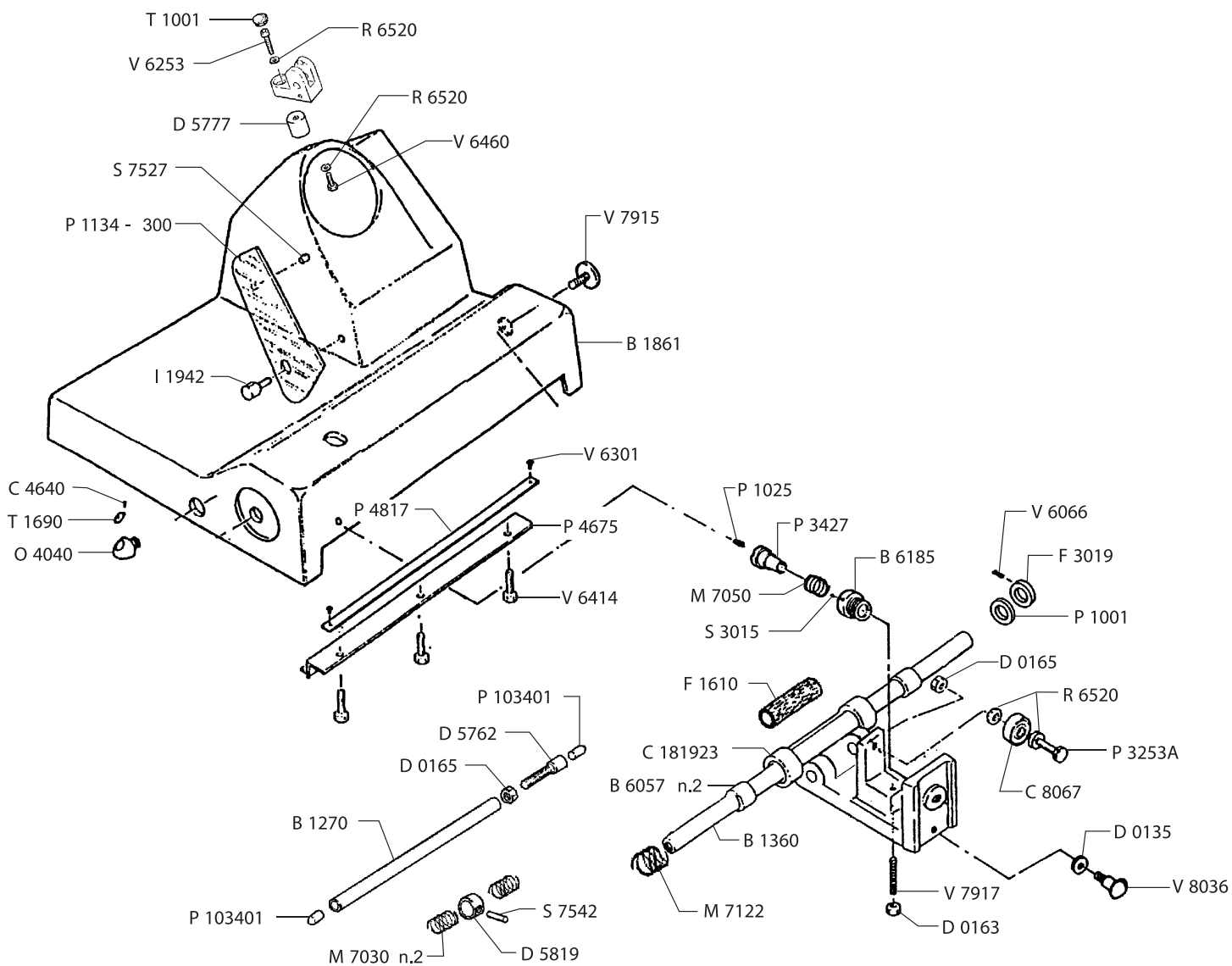
Motor Assembly



Parts Breakdown

Model MS-IT-0300-A 13654

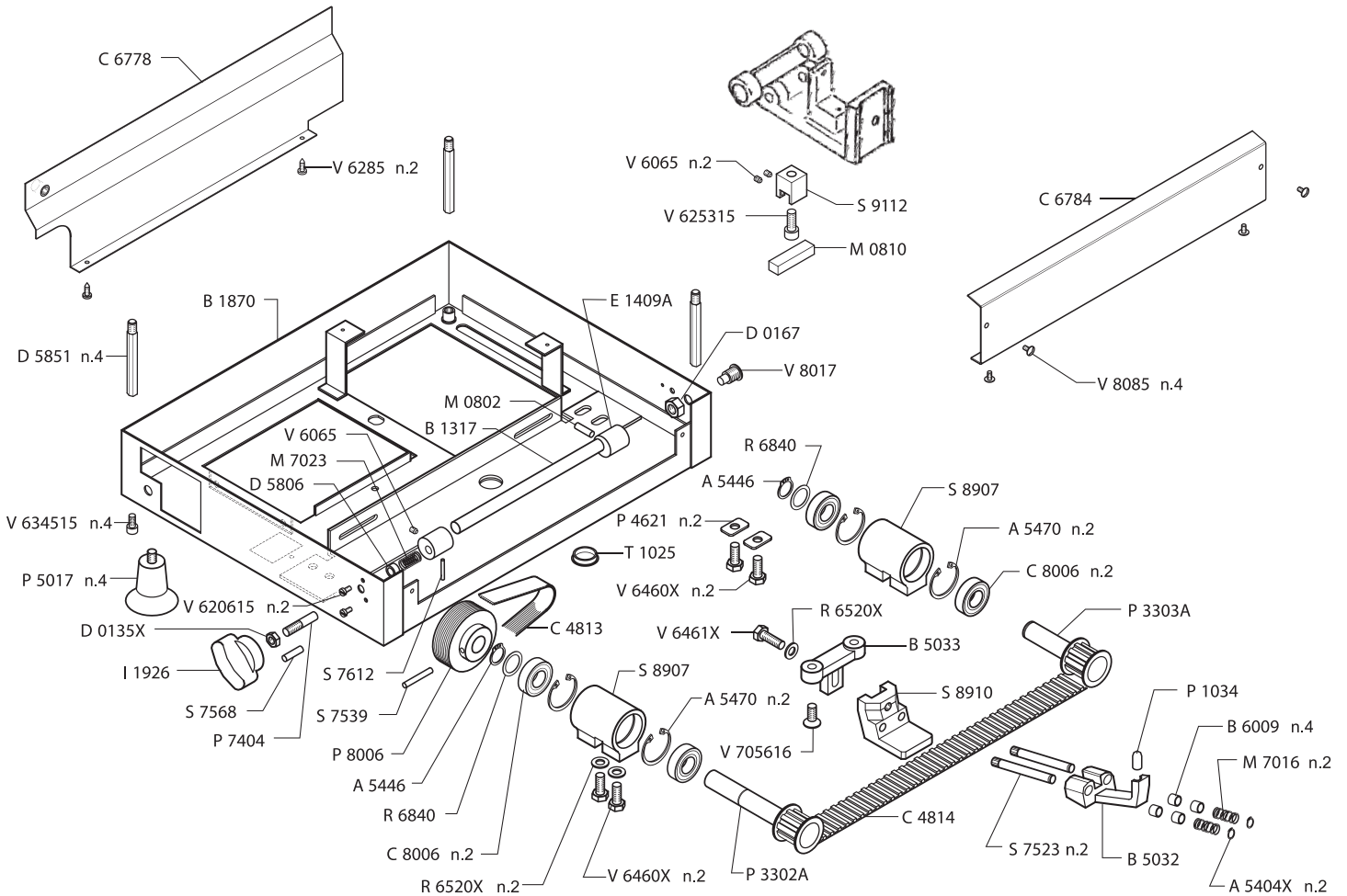
Body



Parts Breakdown

Model MS-IT-0300-A 13654

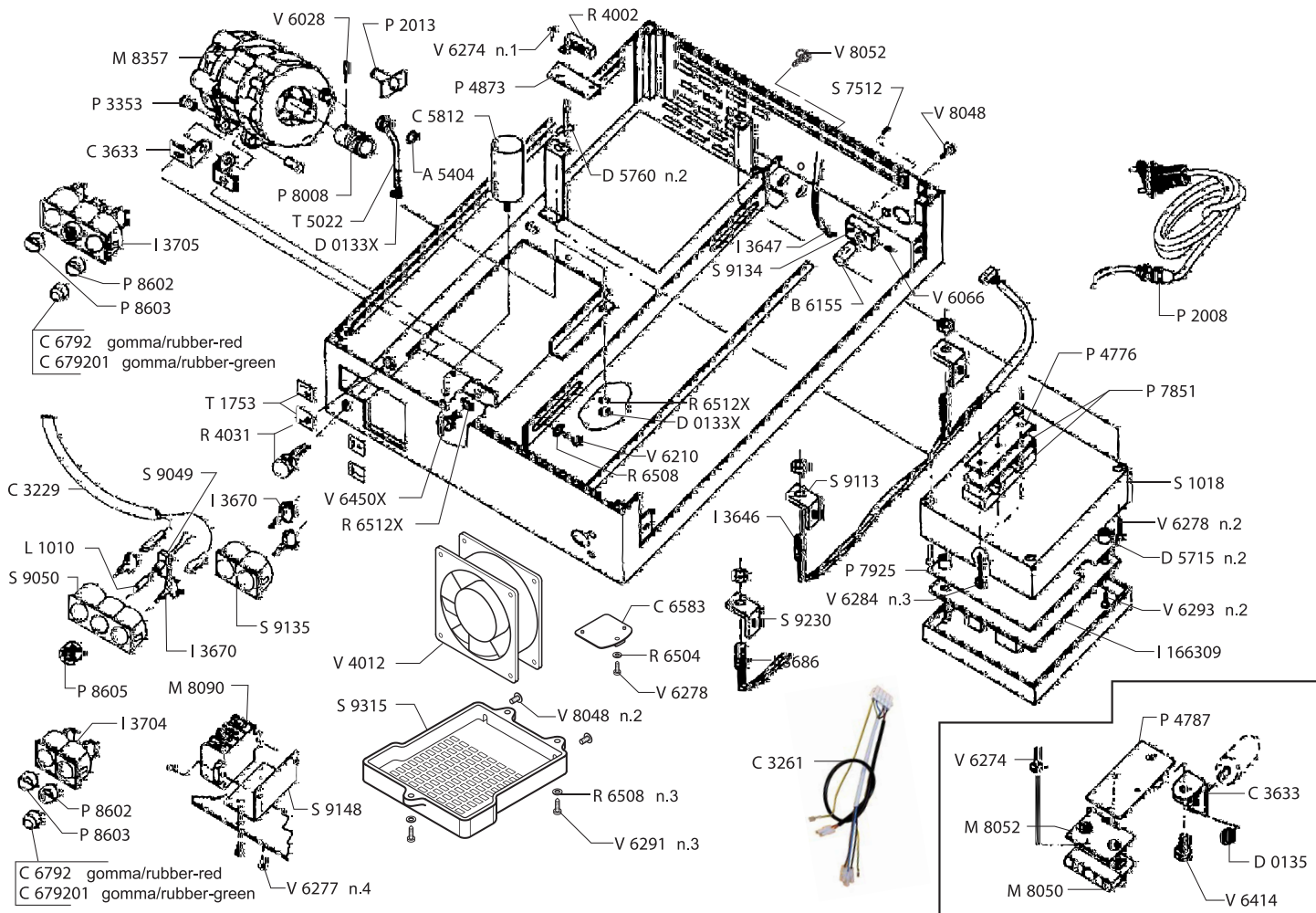
Track Assembly



Parts Breakdown

Model MS-IT-0300-A 13654

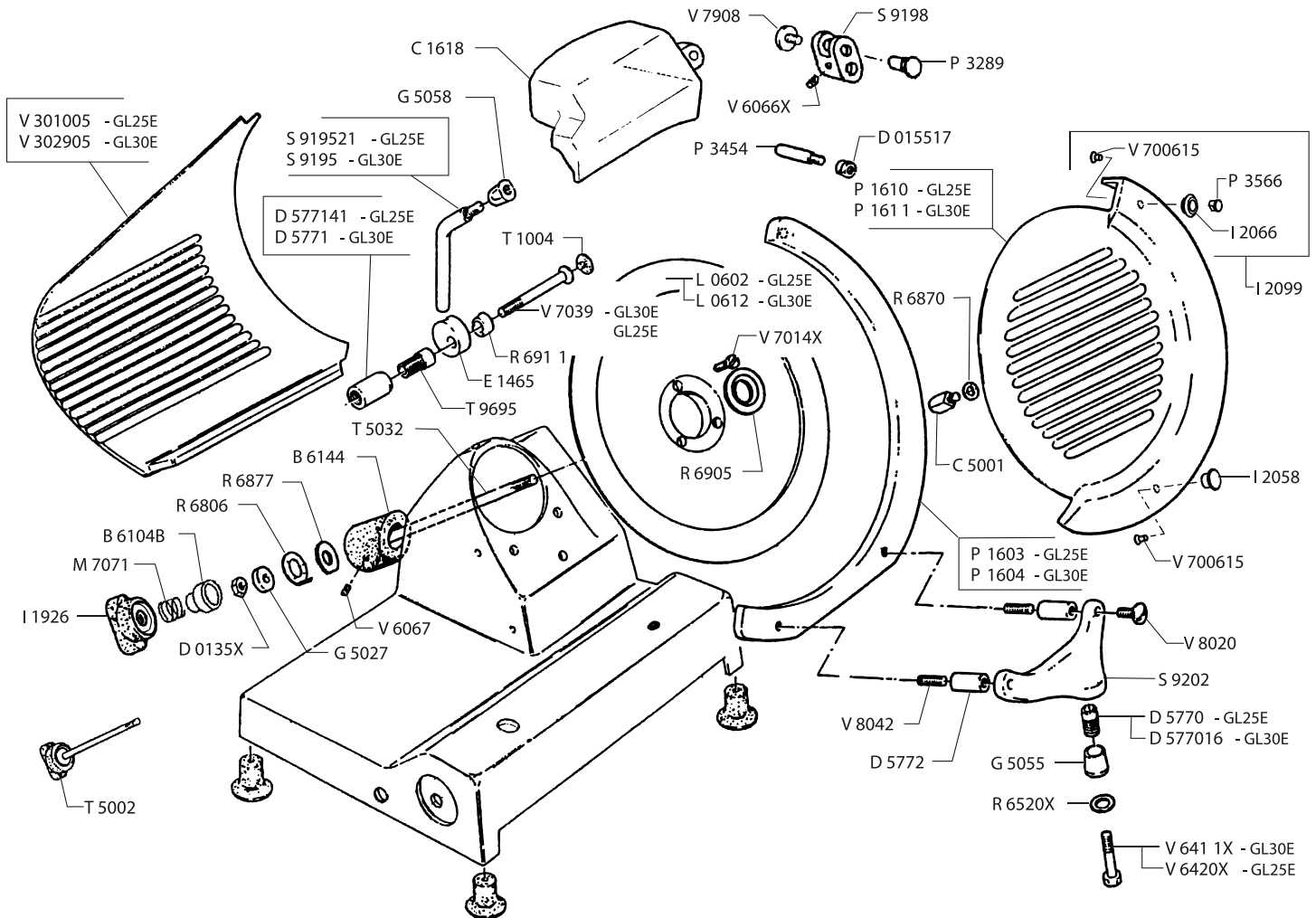
Electrical Components



Parts Breakdown

Model MS-IT-0300-A 13654

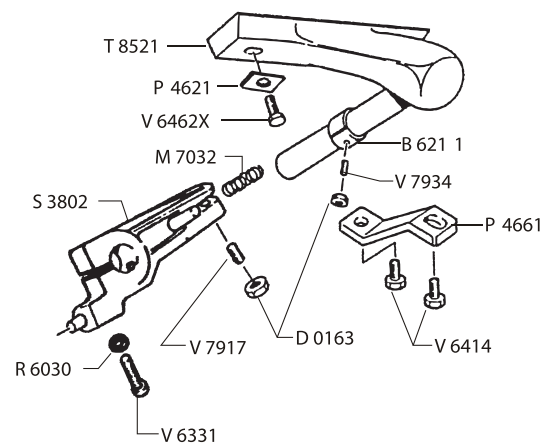
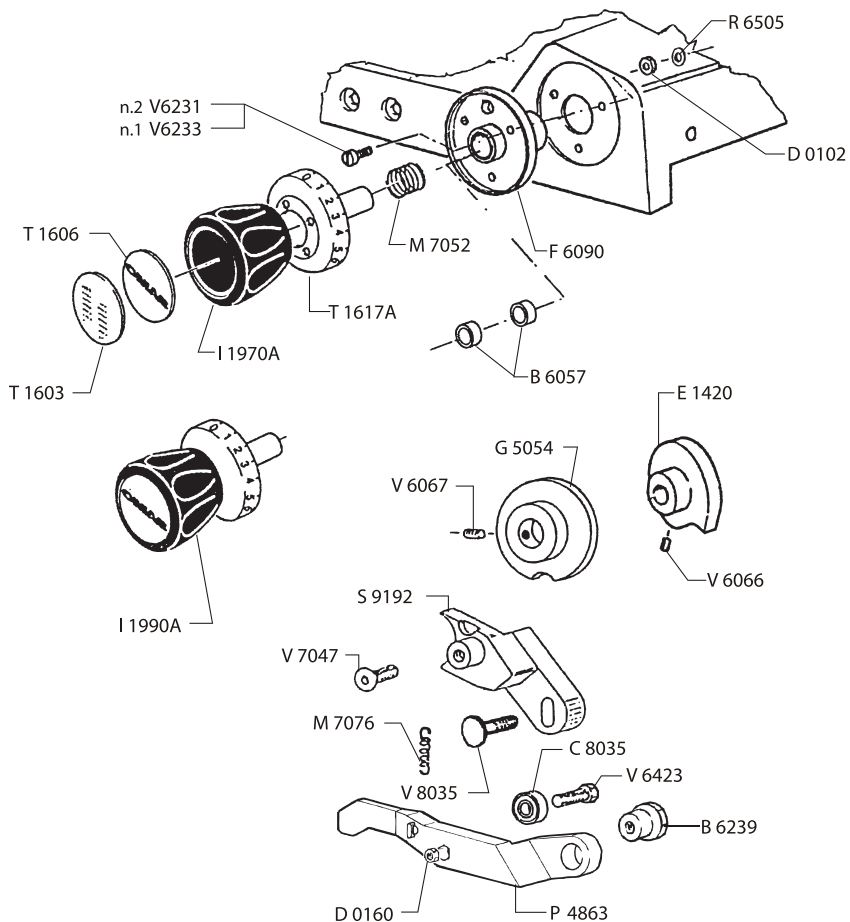
Blade Assembly



Parts Breakdown

Model MS-IT-0300-A 13654

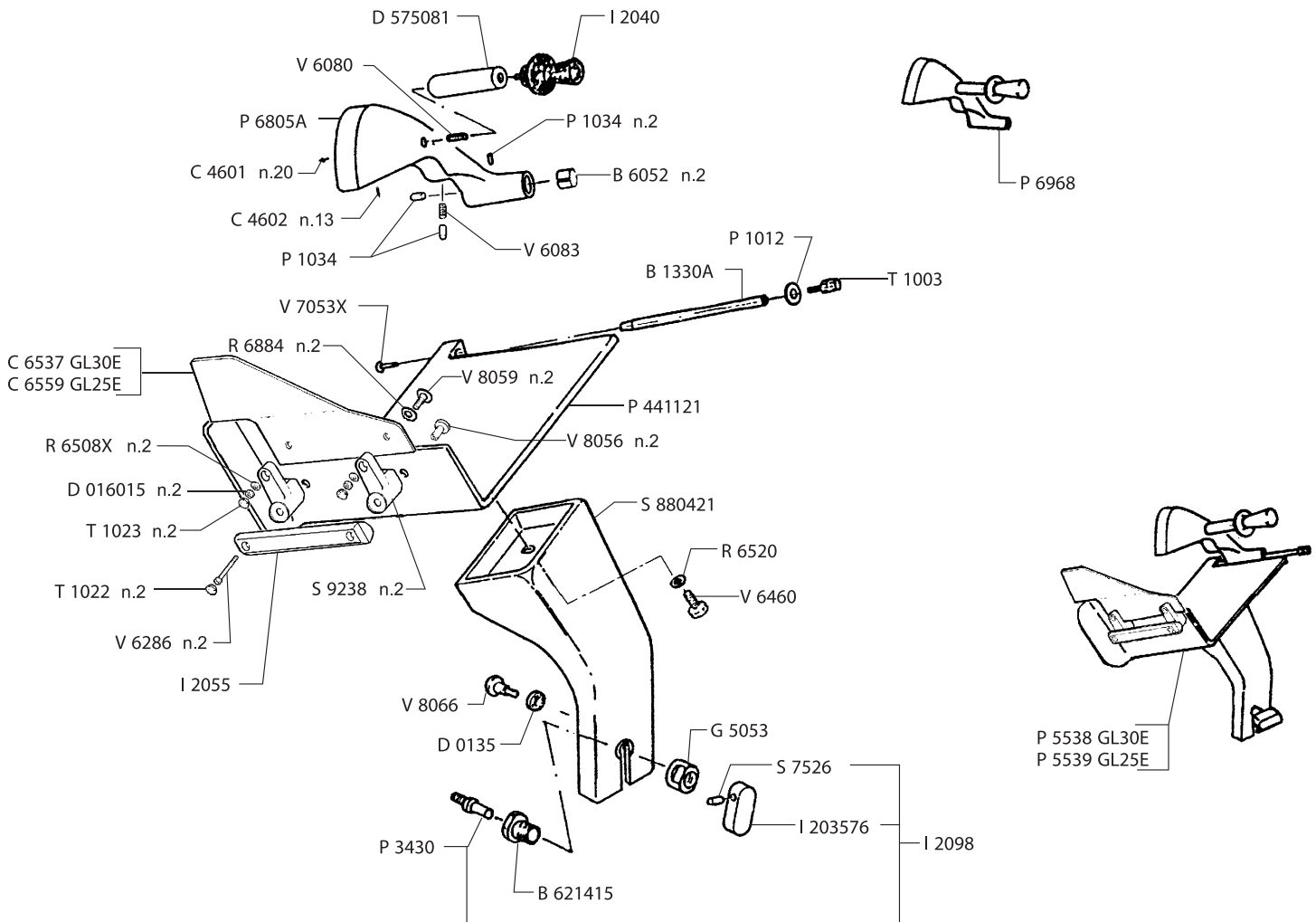
Thickness Controls



Parts Breakdown

Model MS-IT-0300-A 13654

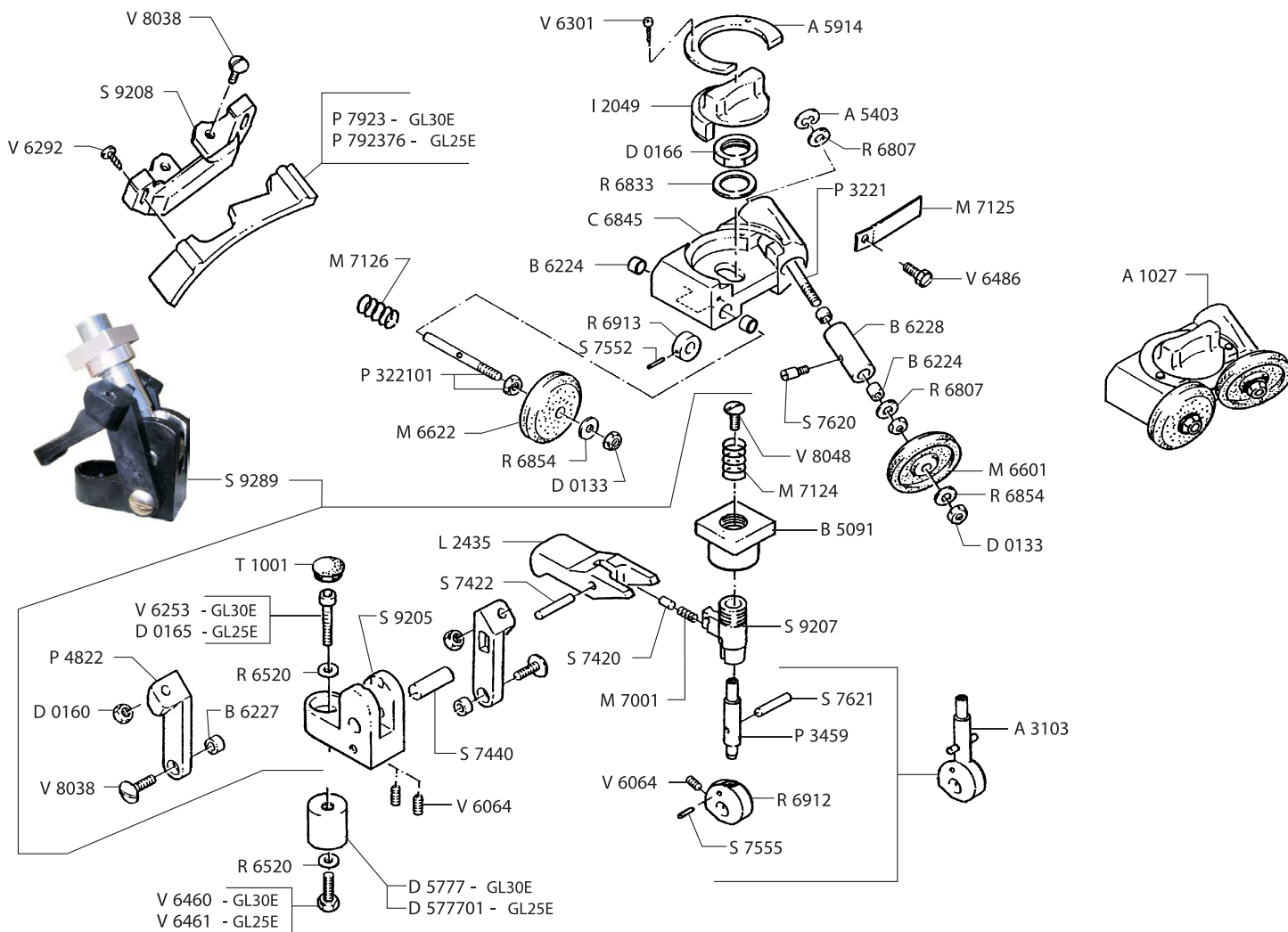
Product Slider Assembly



Parts Breakdown

Model MS-IT-0300-A 13654

Sharpening Assembly



Parts Breakdown

Model MS-IT-0300-A 13654

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36533	Sharpener Assembly for GLMATIC30F	A1027	17317	Pin 11 for GLMATIC30F	C4602	36667	Spacer Ant. Anello Paralama GL2 for GLMATIC30F	D5772
36534	Sharpener Body Assembly for GLMATIC30F	A1028	36601	Rivet 1.9x5 for GLMATIC30F	C4640	36670	Sharpener Support Spacer for GLMATIC30F	D5777
17280	Ring EL Benzing 5 for GLMATIC30F	A5404	36602	Driving Belt 330x10 for GLMATIC30F	C4813	36671	Unhook Spring Spacer for GLMATIC30F	D5806
36536	Ring EL Benzing 6 Stainless Steel for GLMATIC30F	A5404X	36603	V Belt for GLMATIC30F	C4814	36672	Spacer of Carriage Springs for GLMATIC30F	D5819
19606	Ring 17 for GLMATIC30F	A5446	17320	Bolt VS for GLMATIC30F	C5001	36674	Spacer Basamento for GLMATIC30F	D5851
36541	Ring EL Seeger INT.35 for GLMATIC30F	A5470	36608	Capacitor 8 MF 400V for GLMATIC30F	C5806A	36641	Nut for Grinder Cover Pivot for GLMATIC30F	D015517
19174	Ring for GLMATIC30F	A5475	16913	Capacitor 14 MF 400V for GLMATIC30F	C5812	36644	U5588 M5 Stainless Steel Nut for GLMATIC30F	D016015
17289	Pulley Ring VS220/250 for GLMATIC30F	A5905	19530	Safety Guard for GLMATIC30F	C6537	36659	Hand Grip-Knob Spacer for GLMATIC30F	D575081
36543	Pulley Cover Ring for GLMATIC30F	A5910	36619	Belt Cover for GLMATIC30F	C6583	36663	Locknut Pacer for GLMATIC30F	D577016
36551	Shock Absorber Rod for GLMATIC30F	B1270	36625	Cover Lato Carriage for GLMATIC30F	C6784	77519	Spacer Eccentrico for GLMATIC30F	D577141
36553	Rod Carriage for GLMATIC30F	B1317	17329	Pusher Cover Red for GLMATIC30F	C6792	36675	Cam Carriage for GLMATIC30F	E1409A
17294	Rod for GLMATIC30F	B1330A	36629	Bearing 2Z-6003 17x35x10 for GLMATIC30F	C8006	17342	Cam 15mm for GLMATIC30F	E1420
19506	Carriage Rod for GLMATIC30F	B1360	16920	Bearing 2Z-6203 17x40x12 for GLMATIC30F	C8007	17344	Cam Motor for GLMATIC30F	E1457
36555	Belt Bracket for GLMATIC30F	B5032	19540	Bearing 12x32x10 for GLMATIC30F	C8015	36678	Excentric Supp. Knife Ring Prot. for GLMATIC30F	E1465
19510	Hangover Bracket for GLMATIC30F	B5033	17335	Bearing 2RS-6203 17x40x12 for GLMATIC30F	C8022	36684	Clasp for Carriage 18x30x8 for GLMATIC30F	F3019
16923	Bushing 8x10x8 and Wheel Tray for GLMATIC30F	B6009	36630	Bearing 5x16x6.5 for GLMATIC30F	C8035	17349	Handle Flange for GLMATIC30F	F6090
17303	Bushing DU 12x14x15 for GLMATIC30F	B6052	16926	Bearing 2RS-6000 (10x26x8) for GLMATIC30F	C8067	36689	Stainless Steel Locknut M8 for GLMATIC30F	G5027
17305	Bushing DU 18x20x15 for GLMATIC30F	B6057	36626	Green Switch Cap for GLMATIC30F	C679201	36691	Ring for Bushing for GLMATIC30F	G5053
19630	Bushing Fastener HBC for GLMATIC30F	B6104B	19638	Nut M4 for GLMATIC30F	D0102	36692	Ring for Cam for GLMATIC30F	G5054
36558	Ext. Bushing for GLMATIC30F	B6144	16928	Nut U5589 M6 for GLMATIC30F	D0133	36695	Ring Support Cap for GLMATIC30F	G5055
36559	Bushing Support Switch for GLMATIC30F	B6155	36636	Nut U5589 M6 Stainless Steel for GLMATIC30F	D0133X	36696	Blade Guard Nut for GLMATIC30F	G5058
36562	Knife Fastener Bushing for GLMATIC30F	B6192	77536	Nut U5589 M8 for GLMATIC30F	D0135	17356	Fastener Handle H-L-C for GLMATIC30F	I1926
17312	Bushing 22x25x20 for GLMATIC30F	B6211	36637	Nut U5589 M8 Stainless Steel for GLMATIC30F	D0135X	17357	Deflector Screw for GLMATIC30F	I1942
36568	DU Bushing 6x8x6 for GLMATIC30F	B6224	36643	Nut U5588 M5 for GLMATIC30F	D0160	36705	Adjustment Knob for GLMATIC30F	I1970A
36569	Fixing Lever Bushing for GLMATIC30F	B6239	19644	Nut M6 for GLMATIC30F	D0163	36708	Assembly Index Knob for GLMATIC30F	I1990A
36561	Fastener Nut 18x62 for GLMATIC30F	B617701	36647	Nut U5588 M8 for GLMATIC30F	D0165	17363	End Grip Handle for GLMATIC30F	I2040
36565	Bushing Support Plate lg.21mm for GLMATIC30F	B621415	19645	Nut M10 for GLMATIC30F	D0167	36713	Handle for Carriage for GLMATIC30F	I2055
36583	Sharpener Cover for GLMATIC30F	C1614	36658	EL Box Spacer for GLMATIC30F	D5715	36714	Blade Cover Handling for GLMATIC30F	I2058
36594	Cord Assembly for GLMATIC30F	C3229	36660	Spacer Supp. Resistenza LG.28mm for GLMATIC30F	D5760	36715	Blade Cover Knob for GLMATIC30F	I2066
36596	Cavo Ass. Motor Lama (Fast) for GLMATIC30F	C3261	36661	Carriage Shock Absorber Spacer for GLMATIC30F	D5762	36717	Knob Assembly H-L for GLMATIC30F	I2098
19633	Hinge Motor VS for GLMATIC30F	C3633	36662	Spacer Supp. Capottina for GLMATIC30F	D5769	36718	Knife Cover Assembly Knob for GLMATIC30F	I2099
17316	Pin 8.5mm for GLMATIC30F	C4601	36666	Spacer Eccentrico for GLMATIC30F	D5771	17368	Hall Effect Switch 2P for GLMATIC30F	I3646

Parts Breakdown

Model MS-IT-0300-A 13654

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
17368	Hall Effect Switch 2P for GLMATIC30F	I3646	17392	Pl. Shock Absorber 8.5x20 for GLMAT-IC30F	P1034	36859	Motor Pulley for GLMATIC30F	P8008
17369	Switch 4x20 for GLMATIC30F	I3647	17403	Deflector for GLMATIC30F	P1134	36861	Pulley for GLMATIC30F	P8053
17372	Switch On/Off for GLMATIC30F	I3670	36771	Paralama Esterno for GLMATIC30F	P1604	23485	Switch Pusher Red Color for GLMAT-IC30F	P8602
31213	Safety Switch for GLMATIC30F	I3686	36772	Blade Cover for GLMATIC30F	P1611	23486	Switch Pusher Green Color for GLMATIC30F	P8603
19602	Switch for GLMATIC30F	I3705	17415	Strain Relief for GLMATIC30F	P2008	36864	Switch Pusher INT90 for GLMATIC30F	P8605
19178	Printed Circuit Board (120V) for GLMATIC30F	I166309	36777	Strain Relief Motor Cover for GLMAT-IC30F	P2013	36761	Shock Absorber for GLMATIC30F	P103401
18220	Knob - Handling H-L-C for GLMATIC30F	I203576	19820	Pin Coated Bearing for GLMATIC30F	P3253A	36807	Carriage Product Table for GLMATIC30F	P441121
36727	Knife 300mm for GLMATIC30F	L0612	17423	Pivot Hinged Support O10x22 for GLMATIC30F	P3289	36873	Resistor 50W 22 OHM for GLMATIC30F	R4002
36731	Lamp 220V for GLMATIC30F	L1010	36786	Front Pulley Pin for GLMATIC30F	P3302A	19656	Potentiometer for GLMATIC30F	R4031
36732	Magnet 6x20 for GLMATIC30F	M0802	36787	Pin Rear Pulley for GLMATIC30F	P3303A	19661	Washer 8 for GLMATIC30F	R6030
36735	Magnet 10x12x48 for GLMATIC30F	M0810	36789	Pin Support Motor for GLMATIC30F	P3353	36880	Washer U6592 3 for GLMATIC30F	R6504
36736	Grinding Stone for GLMATIC30F	M6601	36791	Pulley Pin for Knife for GLMATIC30F	P3382	17455	Washer U6592 4 for GLMATIC30F	R6505
36738	Grinding Stone 45x11x6 for GLMATIC30F	M6615	36792	Pin Knife Pulley for GLMATIC30F	P3391	17456	Washer U6592 5 for GLMATIC30F	R6508
36740	Honing / Finishing Stone for GLMAT-IC30F	M6622	36793	Pin Handle for GLMATIC30F	P3430	36882	Washer U6592 5 Stainless Steel for GLMATIC30F	R6508X
36741	Spring 2.9x4x12 Stainless Steel for GLMATIC30F	M7001	36797	Pivot Capottina LG.55 for GLMATIC30F	P3454	36883	Washer U6592 6 Stainless Steel for GLMATIC30F	R6512X
36743	Spring 9.9x0.7x7 Stainless Steel for GLMATIC30F	M7016	36802	Knob Blade Cover Shaft for GLMATIC30F	P3566	16968	Washer U65928 for GLMATIC30F	R6520
36744	Spring 10.5x1x19 Stainless Steel for GLMATIC30F	M7023	36804	Pivot Ass. Mola Affilatrice for GLMAT-IC30F	P3599	36884	Washer U6592 8 Stainless Steel for GLMATIC30F	R6520X
17380	Spring 13.4x1.3x30 Stainless Steel for GLMATIC30F	M7030	19831	Gauge Plate Flat Bar for GLMATIC30F	P4621	17458	Contact Washer for GLMATIC30F	R6806
19776	Spring 14x1.5x60 for GLMATIC30F	M7032	19834	Guide Index Arm C for GLMATIC30F	P4661	19672	Washer 17x23x5 for GLMATIC30F	R6833
19782	Spring 19.5x1.5x16.7 for GLMATIC30F	M7050	19835	Carriage Guide for GLMATIC30F	P4675	16969	Washer 18.2x25x0.5 for GLMATIC30F	R6840
17381	Spring 22.5x1.8x18 for GLMATIC30F	M7052	36831	Flat for GLMATIC30F	P4776	77540	Washer 6,2x14x0,6 for GLMATIC30F	R6854
19250	Spring 24.8x1.8x15 for GLMATIC30F	M7071	36832	Flat Support Terminal Block for GLMATIC30F	P4787	19676	Washer for GLMATIC30F	R6870
36746	Spring 7x0.8x23 Cam for GLMATIC30F	M7076	36833	Slide Rail 10x325x3 for GLMATIC30F	P4817	16972	Washer 5.5x19x2.5 for GLMATIC30F	R6884
36750	18.5x20.9x1.2 Bar Carriage Spring for GLMATIC30F	M7122	36835	Indexing Casting for GLMATIC30F	P4863	36894	Special Washer 17.2x40x2.2 for GLMATIC30F	R6905
36753	Terminal Block AL17/2 for GLMATIC30F	M8050	36836	Flat Spacer Supp. Resisten for GLMAT-IC30F	P4873	36895	Eccentric Washer Special for GLMAT-IC30F	R6911
36755	Terminal Block AL17-1/2 for GLMAT-IC30F	M8052	17437	Foot for GLMATIC30F	P5017	36900	El. Box Sarel 356 for GLMATIC30F	S1018
78271	Motor 220/50/1 for GLMATIC30F	M8357	36840	Assembly Plate for GLMATIC30F	P5538	17465	Ball 4.76 for GLMATIC30F	S3015
19791	Oiler H-L-C for GLMATIC30F	O4040	36851	Stud Handle for GLMATIC30F	P7404	77541	Index Arm H-L-C for GLMATIC30F	S3802
17386	Rubber Shock Absorber for GLMATIC30F	P1001	36853	Cord Protection for GLMATIC30F	P7851	36914	Stainless Steel Pin 3x12 for GLMAT-IC30F	S7512
36759	Rubber Shock Absorber 12x19x2 for GLMATIC30F	P1012	36855	PBC Insulating Protection for GLMAT-IC30F	P7925	19682	Pin 8x70 for GLMATIC30F	S7523
36760	Pin Tray Shock-Absorber for GLMAT-IC30F	P1025	36858	Reduction Pulley for GLMATIC30F	P8006	36920	Pin 4x25 for GLMATIC30F	S7526

Parts Breakdown

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
36921	Stainless Steel 4x7 Pin M.C for GLMATIC30F	S7527	36983	Rubber Cap Diam. 13.5 for GLMATIC30F	T1023	37051	TCEI Screw 6x45 U5931 for GLMAT-IC30F	V6286
36922	Pin M.E.U6875 5x36 for GLMATIC30F	S7539	36985	Label Plate for GLMATIC30F	T1617A	37052	Screw TC AUT.U6951 4.2x16 for GLMATIC30F	V6291
19686	Pin 3x8 for GLMATIC30F	S7542	19883	Label Oil for GLMATIC30F	T1690	77599	Screw TC TC AUT.D7981 4,2x16 for GLMATIC30F	V6292
36927	Pin M.I.S1 D1471 6x20 for GLMATIC30F	S7568	36988	Targhetta Autoadesiva Comandi for GLMATIC30F	T1753	37053	Screw AUT. U6954 3.9x25 for GLMAT-IC30F	V6293
36930	Pin M.E.U6873 3X22 for GLMATIC30F	S7612	36990	Blade Cover Fastener for GLMATIC30F	T5002	37054	Screw TBTC AUT.U6954 2.9x9.5 for GLMATIC30F	V6301
36945	Carriage Pulley Bracket for GLMATIC30F	S8907	36992	Belt Fastener 9" for GLMATIC30F	T5022	19913	Screw M8x45 for GLMATIC30F	V6331
36946	Bracket for GLMATIC30F	S8910	19886	Blade Cover Fastener for GLMATIC30F	T5032	37061	Screw TE U5739 M8x35 INOX for GLMATIC30F	V6411X
36953	Support Switch INT90 for GLMATIC30F	S9049	36996	Knife Shaft Assembly for GLMATIC30F	T8044	37063	Screw TE U5739 M6x12 for GLMAT-IC30F	V6414
36954	Support Switch INT90 for GLMATIC30F	S9050	19902	Bracket for GLMATIC30F	T8521	37065	Screw TE U5737 M8x50 for GLMAT-IC30F	V6420X
36959	Bracket Magnet for GLMATIC30F	S9112	37000	Plastic Bar L=25 for GLMATIC30F	T9671	37067	Screw TE U5739 M5x20 for GLMAT-IC30F	V6423
36960	Switch Bracket for GLMATIC30F	S9113	37001	Plastic L=147 for GLMATIC30F	T9673	37071	Screw TE U5739 M6x10 Stainless Steel for GLMATIC30F	V6450X
36961	Bracket for GLMATIC30F	S9134	37002	Tube for Electrics for GLMATIC30F	T9695	16986	Screw TE U5739 M8x20 for GLMAT-IC30F	V6460
17482	Pusher Bracket for GLMATIC30F	S9135	37012	Fan 120x120x38 230V/50Hz for GLMATIC30F	V4012	37072	Screw TE U5739 M8x20 Stainless Steel for GLMATIC30F	V6460X
36962	Support Terminal Block for GLMATIC30F	S9148	37020	Screw M5x8 U5923 for GLMATIC30F	V6028	37073	Screw TE U5739 M8x25 Stainless Steel for GLMATIC30F	V6461X
19181	Bracket Support for GLMATIC30F	S9192	37023	Screw STEI U5929 M5x5 for GLMAT-IC30F	V6065	37074	Screw TE U5739 M8x30 Stainless Steel for GLMATIC30F	V6462X
36966	Support Laterale Anello Paralama for GLMATIC30F	S9195	19691	Grub Screw M6x6 for GLMATIC30F	V6066	17497	Screw TSP U6109 M5x15 Stainless Steel for GLMATIC30F	V7014X
36969	Sharpener Cover Support H-C for GLMATIC30F	S9198	37024	Screw STEI U5929 M6x6 for GLMAT-IC30F	V6066X	37081	Screw TSPEI U5933 M8x80 INOX for GLMATIC30F	V7039
36970	Knife Cover Ring Support for GLMAT-IC30F	S9202	19692	Screw M6x8 for GLMATIC30F	V6067	17500	Stainless Steel Screw TSPEI U5933 M8x30 for GLMATIC30F	V7053X
36972	Sharpener Cover Support for GLMAT-IC30F	S9204	19695	Screw M10x30 for GLMATIC30F	V6080	37082	Screw TSPEI U5933 M6x15 for GLMATIC30F	V7047
36973	Support Micro Magnetico Eff.Hall for GLMATIC30F	S9230	37031	Screw STEI U5929 M8x16 for GLMAT-IC30F	V6083	17503	Screw M5x13 for GLMATIC30F	V7908
36974	Carriage Plexi Support for GLMATIC30F	S9238	37035	Screw TC U6107 M5x10 for GLMAT-IC30F	V6210	17504	Screw H/L-C for GLMATIC30F	V7915
78285	Fan Support for GLMATIC30F	S9315	19699	Screw M4x25 for GLMATIC30F	V6231	19717	Screw M6x50 for GLMATIC30F	V7917
36935	Support Plate for GLMATIC30F	S880421	37040	Screw TCEI U5931 M8x20 for GLMAT-IC30F	V6253	19720	Screw M6 for GLMATIC30F	V7934
19877	Rubber Cap for GLMATIC30F	T1001	37046	Screw TC AUT.D7971 2.9x6.5 for GLMATIC30F	V6274	37100	Carriage Screw for GLMATIC30F	V8017
17483	Rubber Cap for GLMATIC30F	T1003	19706	Screw for GLMATIC30F	V6278	16987	Special Screw M6x15 for GLMATIC30F	V8020
36981	Rubber Cap for GLMATIC30F	T1004	37049	Screw TC AUT.D7971 4.2x22 for GLMATIC30F	V6284	37102	Screw M6x20 for GLMATIC30F	V8035
36982	Heyco Cap SP-468 Diam.12 for GLMATIC30F	T1022	37050	Screw TC AUT.D7971 4.2x9 for GLMATIC30F	V6285	19920	Screw M8x30 for GLMATIC30F	V8036

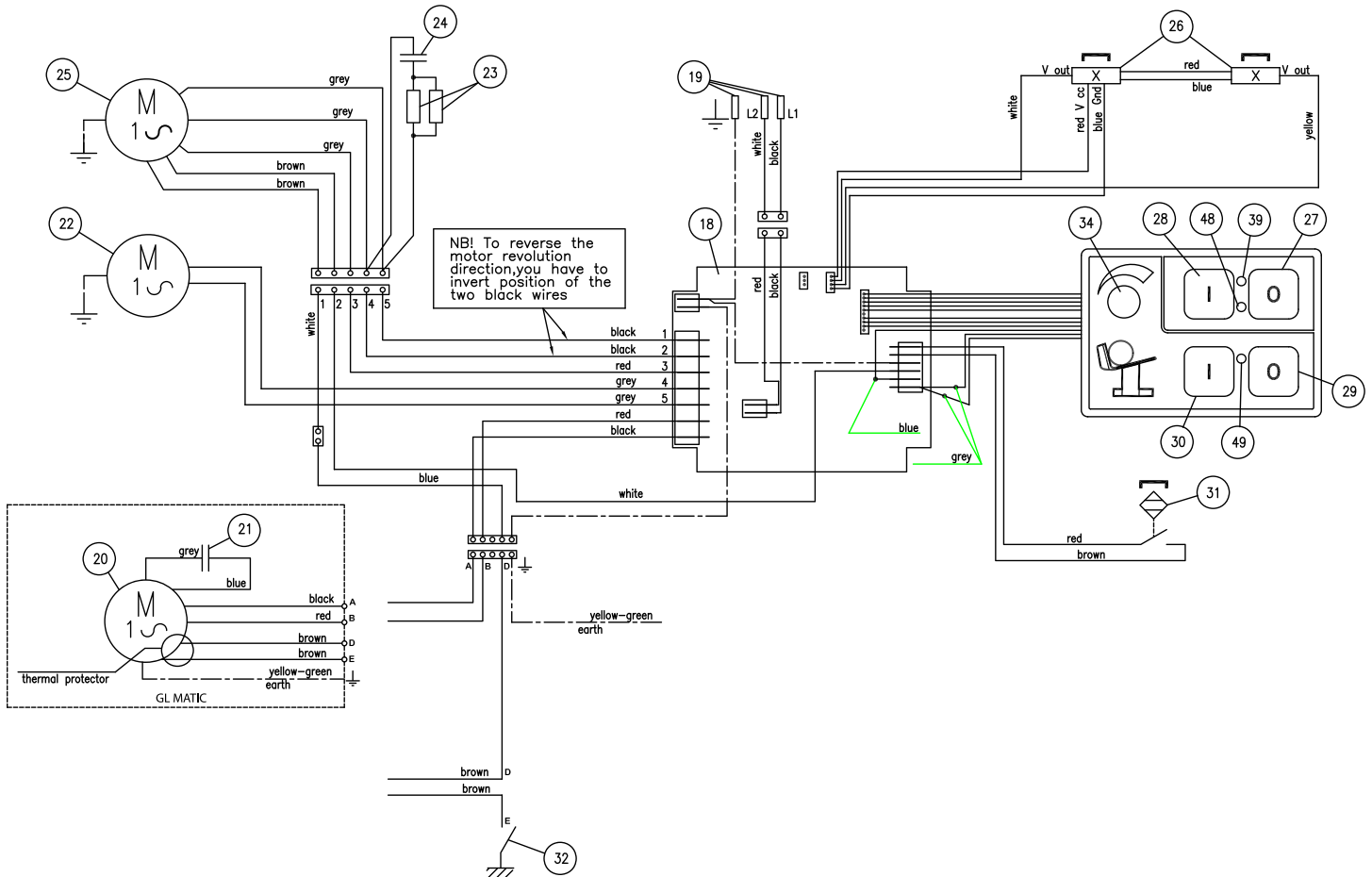
Parts Breakdown

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Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37103	Screw M5x15 for GLMATIC30F	V8038	37108	Special Fixed End Screw M6x17 for GLMATIC30F	V8056	37034	Stainless Steel Screw M8x4 U5931 for GLMATIC30F	V620615
37104	Threaded Stud for GLMATIC30F	V8042	19726	Screw M5x21 for GLMATIC30F	V8059	37041	Stainless Steel SREW M8x20 for GLMATIC30F	V625315
37105	Screw TTQST M5x25 U5732 INOX for GLMATIC30F	V8047	37109	Screw TTQST M8x25 U5732 INOX for GLMATIC30F	V8066	37056	Stainless Steel Screw M6x12 U5931 for GLMATIC30F	V634515
37106	Stainless Steel Switch Screw M5x10 for GLMATIC30F	V8048	37112	Stainless Steel Screw M8x4 for GLMATIC30F	V8085	37077	Screw TSP U6109 M4x6 INOX for GLMATIC30F	V700615
37107	Stainless Steel Screw M 6x30 for GLMATIC30F	V8052	37003	Aluminum Gauge-Plate for GLMATIC30F	V302905	37085	Screw 8x25 for GLMATIC30F	V705616

Electrical Schematics

Model MS-IT-0300-A 13654



Position	Description	Position	Description	Position	Description
18	Printed Circuit Board	25	Carriage Motor	32	Blade Cover Contact
19	Power Cord	26	Hall Effect Switch	34	Carriage Stroke Adjustment
20	Blade Motor	27	Blade Stop Push Button	39	LED Power Supply
21	Capacitor 14uF	28	Blade Start Push Button	48	LED Blade Start
22	Fan	29	Carriage Stop Push Button	49	LED Product Holder Start
23	Resistance 50W	30	Carriage Start Push Button		
24	Capacitor 35uF	31	Carriage Microswitch		

Notes

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Notes

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www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

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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.

