



Wrapping Machine
Model SE-CN-0533
Item 24852
Instruction Manual



Revised - 11/09/2017



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Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

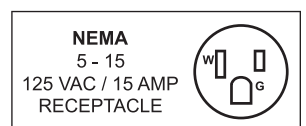


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General Information

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

When using electrical appliances, safety precautions should always be followed including:

1. Read all instructions before using this wrapping machine.
2. To protect against risk of electrical shock, do not put the cord, plug, or base in water or any other liquid.
3. Supervision is necessary when the appliance is in use or near children.
4. The machine must put on a stable, flat working area. CAUTION: To reduce risk of injury from an unstable unit, use the stabilizer before the drawer is extended.
5. Unplug the machine from the outlet when not in use. Unplug the machine before assembly or disassembly

Safety and Warranty

and before cleaning or maintenance.

6. Do not touch moving parts.
7. Don't operate the appliance if there is a damaged cord or plug. If the appliance malfunctions, or is dropped or damaged in any manner, turn off the machine immediately and unplug it from the socket. Call our toll-free customer service number for information on examination, electrical repair, mechanical repair, or adjustment.
8. Do not immerse in water. Don't use outdoors.
9. Don't let cord hang over edges of a table or counter. Do not let the machine touch hot surfaces.
10. Keep hands and clothing away from the hot plate and heat box. Don't touch areas with clothing to avoid burning them.
11. Don't use the switch or power plug with wet hands or clothing.
12. Don't have combustible substances around the equipment.
13. Ensure the proper connection of the grounding wire.
14. When finished using the machine, unplug the machine but never pulling on the wire.
15. COMMERCIAL USE ONLY.

CAUTION:

- Hot Surface. Avoid Contact.
- To provide continued protection against risk of electric shock, connect to properly grounded outlets only.

WARNING:

To reduce The risk of electric shock and injury, disconnect from power supply before fuse replacement.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

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

WARNING:

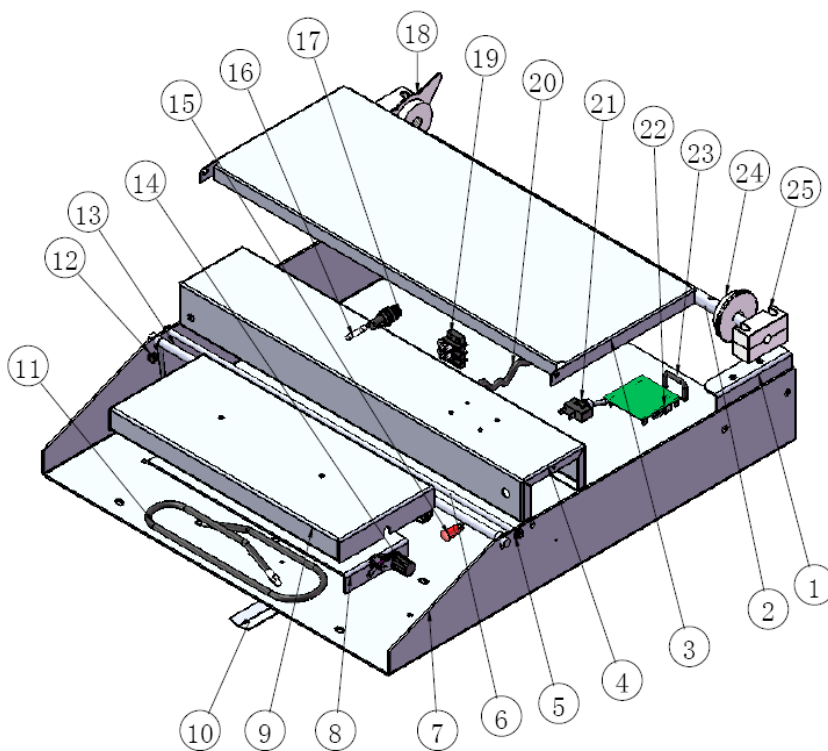
The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

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	SE-CN-0533
Hot Plate Dimensions	6" x 15" / 152 x 381mm
Power	750 W
Electrical	115V/60/1
Current	6.5 A
Weight	30 lbs. / 13.6 kgs.
Dimensions	26" x 22.5" x 9" / 660 x 572 x 229mm
Item Number	24852



1. Brace
2. Bar-1
3. Cover Plate
4. Ledge
5. Cap
6. Bar-2
7. Base
8. L plate
9. Box
10. Strip
11. Heat Element
12. Clip
13. Heat element with NTC
14. Thermostats
15. Light
16. Fuse
17. Fuseholder
18. Cut adapt kit-1
19. Terminal blocks
20. Power cord
21. Main switch
22. PCB
23. Circuit
24. Cut adapt kit-2
25. Bearing block

Operation

The equipment is appropriate for fruit, vegetable, fish, meat, cold food, etc. First, insert the electrical plug into a standard NEMA 5 -15 outlet and switch on. A red light will light up. Then, turn the thermostat to set the desired temperature. Before starting the operation, let the machine preheat for 5 to 10 minutes. This can be done by

Operation

leaving the temperature setting on the desired temperature. The range of temperature of the hot-box is 100 to 170°F. When working, please put the wrapper on the brace (1) and fix the plastic in place. Next, open up the cover plate. The wrapping material is then placed between the cover plate and bar. Adjust the tightness of the plastic wrap. Then put the food on cover plate and pull out the wrapping material. After finished wrapping the food, cut off the wrapping with the knife equipped with the machine. Put the wrapped food on hot-box for a few seconds. If only using the knife and not wrapping any food, please turn thermostat to Min. "LO".

Maintenance

CLEANING AND SERVICE:

- When dirt is stuck on the knife and hot-box, clean with a cotton cloth. Don't use metal or sharp objects. Don't immerse equipment in water or spray water directly on the unit. Do not take any actions which can be dangerous for the operator or those around the machine.
- When working: if light is not working or knife and hot-box is not heating, turn off power, check the power cord. If it is still not working, contact a qualified technician.
- The equipment must service by trained technicians. When in service, the machine must be turned off.
- If fuse is not the correct setting, change to a 1 Amp fuse.

WARNING

- For protection against fire or electric shock, replace with type 6D and 1 Amp fuse.

CAUTION

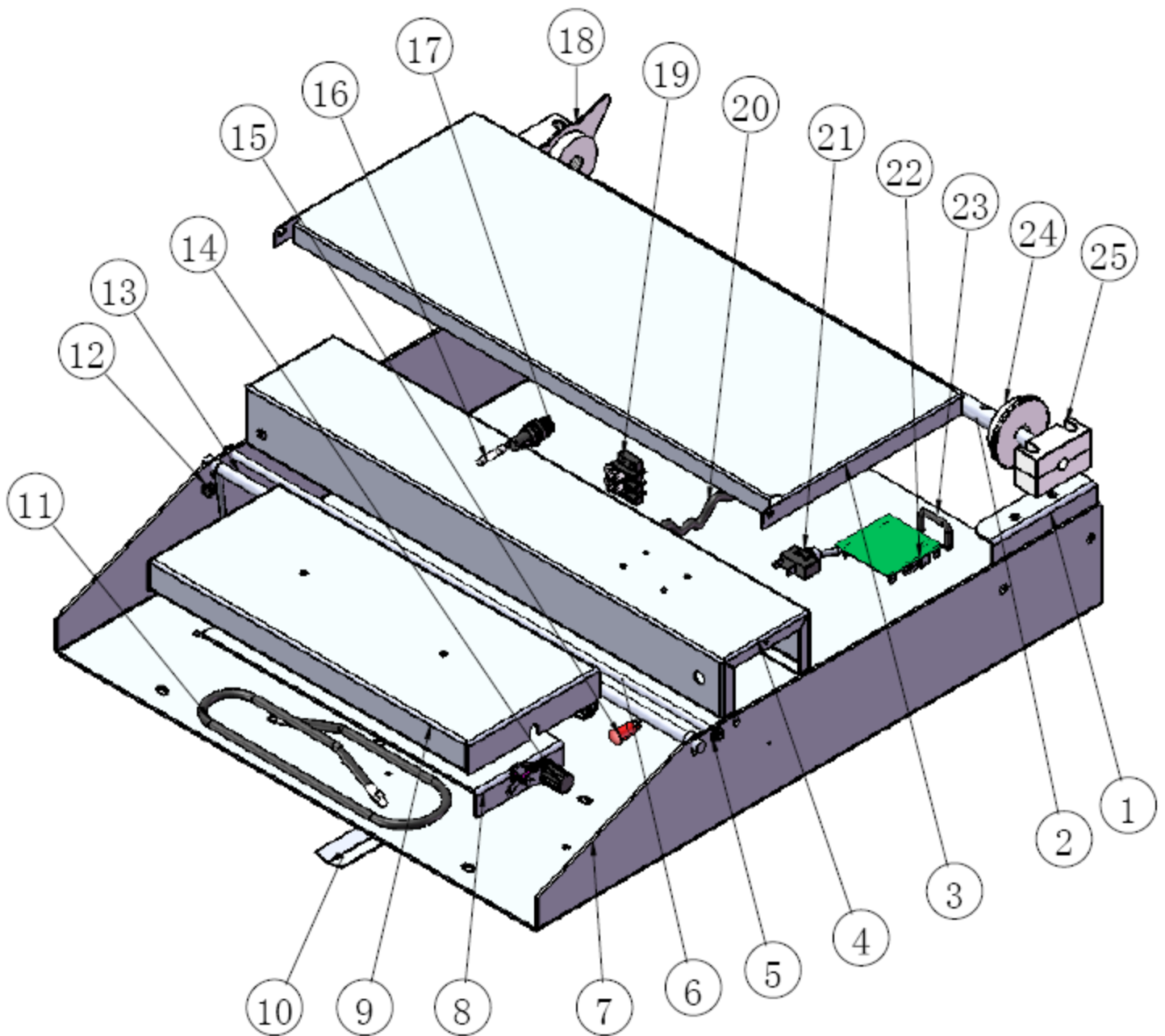
- This product has more than one power-supply connection point. Disconnect all power before servicing.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
24852	SE-CN-0533	Wrapping Machine Single Roll 6" x 15" / 152mm x 381mm Hot Plate 115V/60/1 cULus	SR101

Parts Breakdown

Model SE-CN-0533 24852



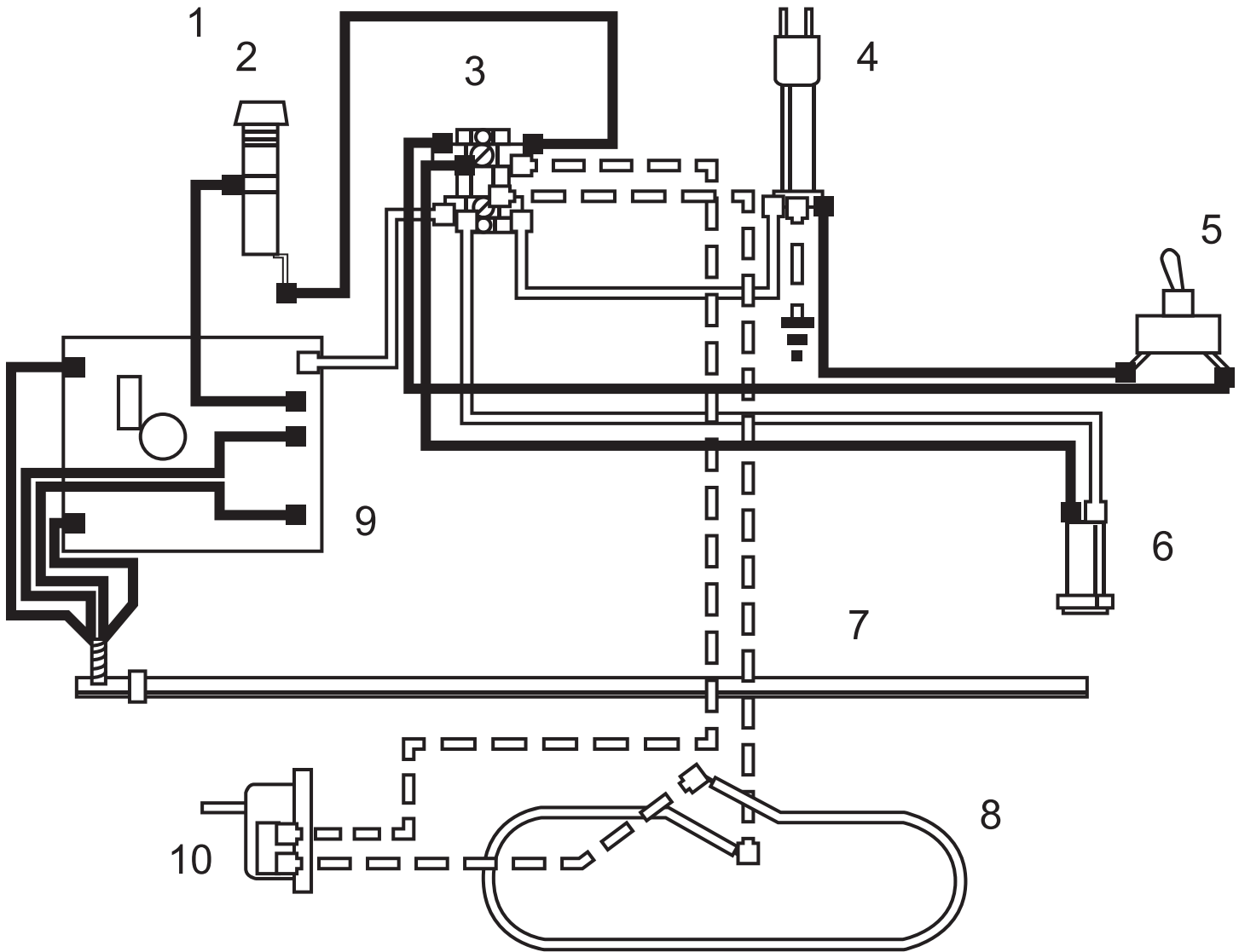
Parts Breakdown

Model SE-CN-0533 24852

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
64287	Brace for SR101	1	28499	Element Plate Retain for SR101	9	39391	Fuse Holder for SR101	17
28504	Film Core Axel for SR101	2	64292	Strip for SR101	10	28505	Core Adapter Set for SR101	18, 24
28510	6" x 15" Hot Plate Kit for SR101	3	39392	Element Assembly for SR101	11	64294	Terminal Blocks for SR101	19
28511	6" x 15" Teflon Cover for SR101	3	64293	Clip for SR101	12	64295	Power Cord for SR101	20
64288	Ledge for SR101	4	28497	23" Cut Off Rod for SR101	13	28502	Toggle Switch for SR101	21
64289	Cap for SR101	5	39393	B200 Thermostat for SR101	14	28496	Circuit Control Board for SR101	22
28508	Vinyl Retainer Rod for SR101	6	39394	Thermostat Knob for SR101	14	64296	Circuit for SR101	23
64290	Base for SR101	7	28503	Pilot Light Red for SR101	15	28506	Bearing Block Set for SR101	25
64291	L Plate for SR101	8	28494	1 Amp AGC Fuse for SR101	16			

Electrical Schematics

Model SE-CN-0533 24852



No.	Description	No.	Description	No.	Description
1	Fuse Holder	5	Toggle Switch	9	Circuit Board
2	Fuse	6	Light	10	Thermostat
3	Terminal Block	7	Heat Element with NTC		
4	Power Cable	8	Heat Element		



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.

