



Slush Machines

Models DI-IT-0010-S, 0020-S, 0030-S

Items 39677, 39678, 39679

Instruction Manual



STOP

**DO NOT RETURN
THIS PRODUCT TO THE STORE**

For questions or assistance with this
product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 04/05/2017



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

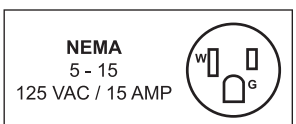


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Model DI-IT-0010-S / Model DI-IT-0020-S / Model DI-IT-0030-S

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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 cueillis 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

USEFUL INFORMATION

- Do not pour hot mixture into the containers.
- To increase slurry production, top up with fresh mixture as opposed to leaving the evaporator uncovered during operation.
- During operation, it is normal that the machine emits heat. Should this heat appear excessive, check that the condenser is not obstructed by dust (see relative condenser cleaning section), or that the machine is

Safety and Warranty

not positioned close to a heat source (see installation section).

- Ensure that the product sugar content is within the 15% – 25% limit when preparing the mixture. Lower levels will inhibit slurry production due to the reduction motor protection system, while higher levels will result in delays due to the higher sugar content corresponding to a lower freezing point.
- To ensure that flavours remain unaltered, clean all components that are in direct contact with the product at least every two days.
- Should the type of product be changed, empty the container(s) and pour in hot water and leave to stand. Wait 15 minutes before emptying. Do not use the refrigeration cycle during this period.

PRINCIPAL RULES

- Do not touch the machine with wet hands.
- Do not use the equipment barefoot.
- Do not permit incapable persons or children to operate the machine.
- Do not leave the equipment outdoors or otherwise exposed to the elements.

1 YEAR PARTS AND LABOUR BENCH 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	DI-IT-0010-S	DI-IT-0020-S	DI-IT-0030-S
Capacity	10 L / 10.6 QT	2 x 10 L / 2 x 10.6 QT	3 x 10 L / 3 x 10.6 QT
Max. Temperature	-6°C / 21.2°F		

Technical Specifications

Electrical	115V / 60 Hz		
Refrigerant	R404		
Current	8A	10A	11.3A
Dimensions	7.1" x 24.4" x 32.3" 180 x 620 x 820mm	14.2" x 24.4" x 32.3" 360 x 620 x 820mm	20.5" x 24.4" x 32.3" 520 x 620 x 820mm
Packaging Dimensions	11" x 24" x 33" 279 x 610 x 838mm	15.7" x 24.4" x 34.3" 400 x 620 x 870mm	23.6" x 24.4" x 34.3" 600 x 620 x 870mm
Weight	66.1 lbs. / 30 kgs.	110.2 lbs. / 50 kgs.	148.8 lbs. / 67.5 kgs.
Packaging Weight	75 lbs. / 34 kgs.	121.3 lbs. / 55 kgs.	160.9 lbs. / 73 kgs.
Item Number	39677	39678	39679

Installation

INSTRUCTIONS AND WARNINGS

Remove the machine from the packing, and check for any visible signs of damage that may have occurred during shipping. Remove the protective coverings (plastic bags, etc.) and ensure that they are stored out of the reach of children. The equipment must never be lifted by the glass or plastic components when being moved; the company shall not be held responsible for damage caused by improper handling. Check that the power supply is adequately grounded as required by law, and corresponds to the power specifications printed on the equipment placard situated on the front panel or printed in the manual. Do not use multiple adapters: the equipment must be connected to a single outlet. If in doubt, have the machine installed by a qualified technician. The company declines any responsibility for accidents due to an incorrect installation resulting in damage to persons or property. Before operating the equipment, clean as per the instructions in the Cleaning and Maintenance section. Install the equipment away from heat sources and leave sufficient space around the machine to ensure adequate cooling by air circulation.

CAUTION: If the containers remain full overnight, blocks of ice may form. Before switching the machine on, clear any ice from inside the containers to avoid damage to the paddles.

Operation

Before filling the containers, carefully clean and rinse all surfaces that will be exposed to the drinks. Fill the containers up to the maximum level and replace the illuminated covers.

CAUTION The equipment is not designed for sugar-free liquids. If natural products are used, the sugar content must be between 15% and 25%. If commercial mixes are used for slurries, sorbets, yoghurt or

Operation

milk-based drinks, follow the manufacturer's instructions.

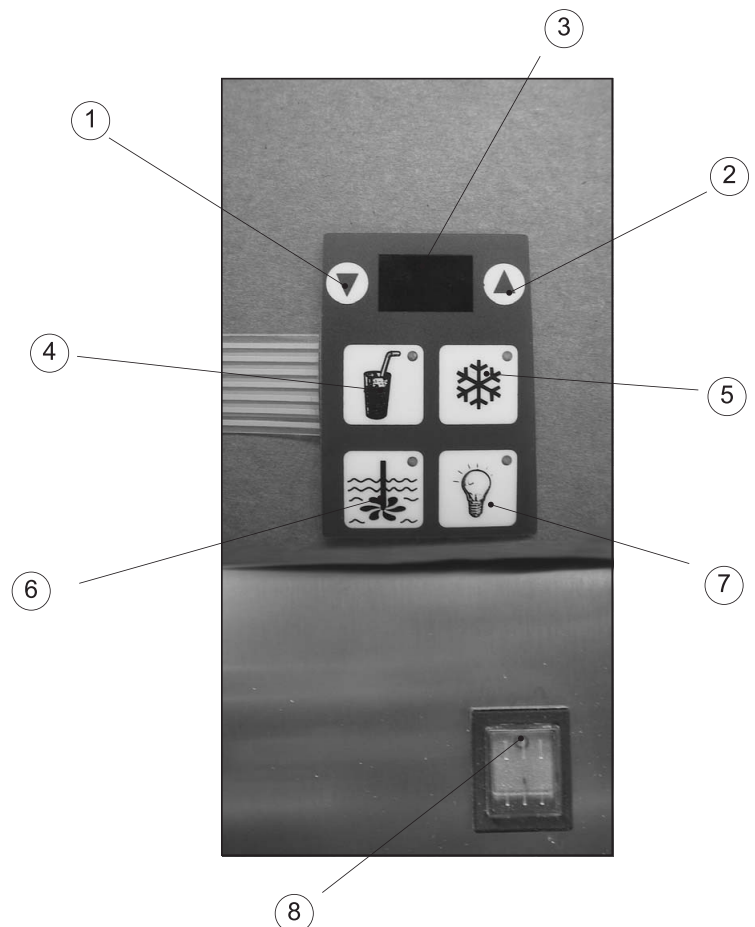
- Move Power Switch (8) to ON.
- Press the reduction motor button (6).
- Press the Bibita (Drinks) button (4) for cold drinks, or the Granita (Slurry) button (5) for slurries.
- Drink temperature or Slurry density may be raised or lowered by using buttons (1) or (2) accordingly. The density reference or the temperature in degrees C may be read from the display.
- Cover lights are operated by button (7).

EQUIPMENT FUNCTIONS

KEYPAD LEGEND

1. Decrease slurry density.
Decrease drink temperature.
2. Increase slurry density.
Increase drink temperature.
3. Display:
Slurry function: 1 - 3 - 5 - 7 - 9 indicates slurry density, indicates valve open.
Drinks function: 4°C - 9°C drink temperature,
H° drink temperature higher than 9°C, L° drink
temperature lower than 4°C
4. Cold drink function.
5. Slurry function.
6. Reduction motor (press ON/OFF).
7. Cover lights (press ON/OFF).

The machine memorizes the last selected settings when switched off for any length of time. Raising a cover will cause the relative container paddle to stop and the display will go out to indicate a stopped condition. The cover lights may be switched on or off as required by using the appropriate button. If sugar content is insufficient, or foreign bodies or blocks of ice are detected in a container, a sensor will halt paddle rotation so as not to overload the reduction motor. The display will show an error symbol (Γ). Once the cause of the stoppage has been rectified, replace the cover, press reduction motor button (6), and either the drinks (4) or slurry (5) button, and the machine will restart.



Maintenance

CLEANING AND MAINTENANCE

CAUTION: Before attempting any cleaning or maintenance, ensure that the power switch is OFF, and that the plug is removed from the mains. Never remove the plug by pulling the power cable (Fig. A).

It is imperative that machine components having direct contact with the products are cleaned thoroughly. Carry out cleaning as per the illustration.

- Remove the illuminated cover.
- Empty the containers.
- Fill containers to remove product residue and rinse out.
- After extracting the base-container pin (Fig. C), Remove containers as shown in Fig. B.
- Remove paddle, internal shaft, and the lower sprocket (Fig. D), and then remove the container gasket (Fig. E).
- Disassemble the tap (Fig. F) by pulling the two pins from the lever (Fig. G) and turning the locking ring anti-clockwise (Fig. H).
- Unscrew the threaded knob and extract the upper sprocket (Fig. I – L).
- Extract the main gear rack by pulling upwards (Fig. M).
- Wash all components using a suitable detergent and rinse. Do not use abrasive cleaning products.
- Assemble all the previously removed components in reverse order as per the illustrations, and check for correct operation.

Illuminated covers must be in position before the machine will operate. The containers may now be refilled.

CLEANING THE CONDENSER (RADIATOR)

All equipment of this type tends to ingest airborne dust when operating. This dust accumulates on the condenser inlet surfaces, and should be removed with a soft, dry brush (Fig. N). A condenser clogged by dust will compromise efficient refrigeration system operation, increase power consumption, and may be the precursor of serious damage.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
39677	DI-IT-0010-S	Slush Machine Grani 10 L / 1 Bowl 115/60	GR1
39678	DI-IT-0020-S	Slush Machine Grani 10 L / 2 Bowl 115/60	GR2
39679	DI-IT-0030-S	Slush Machine Grani 10 L / 3 Bowl 115/60	GR3

Figure Drawings



Fig.A

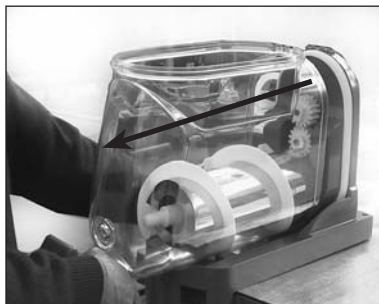


Fig.B



Fig.C

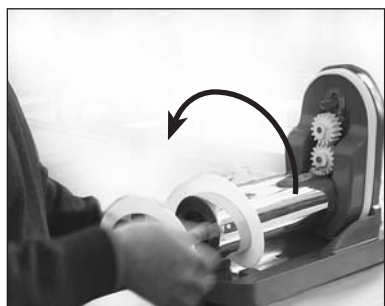


Fig.D



Fig.E



Fig.F



Fig.G



Fig.H



Fig.I



Fig.L



Fig.M



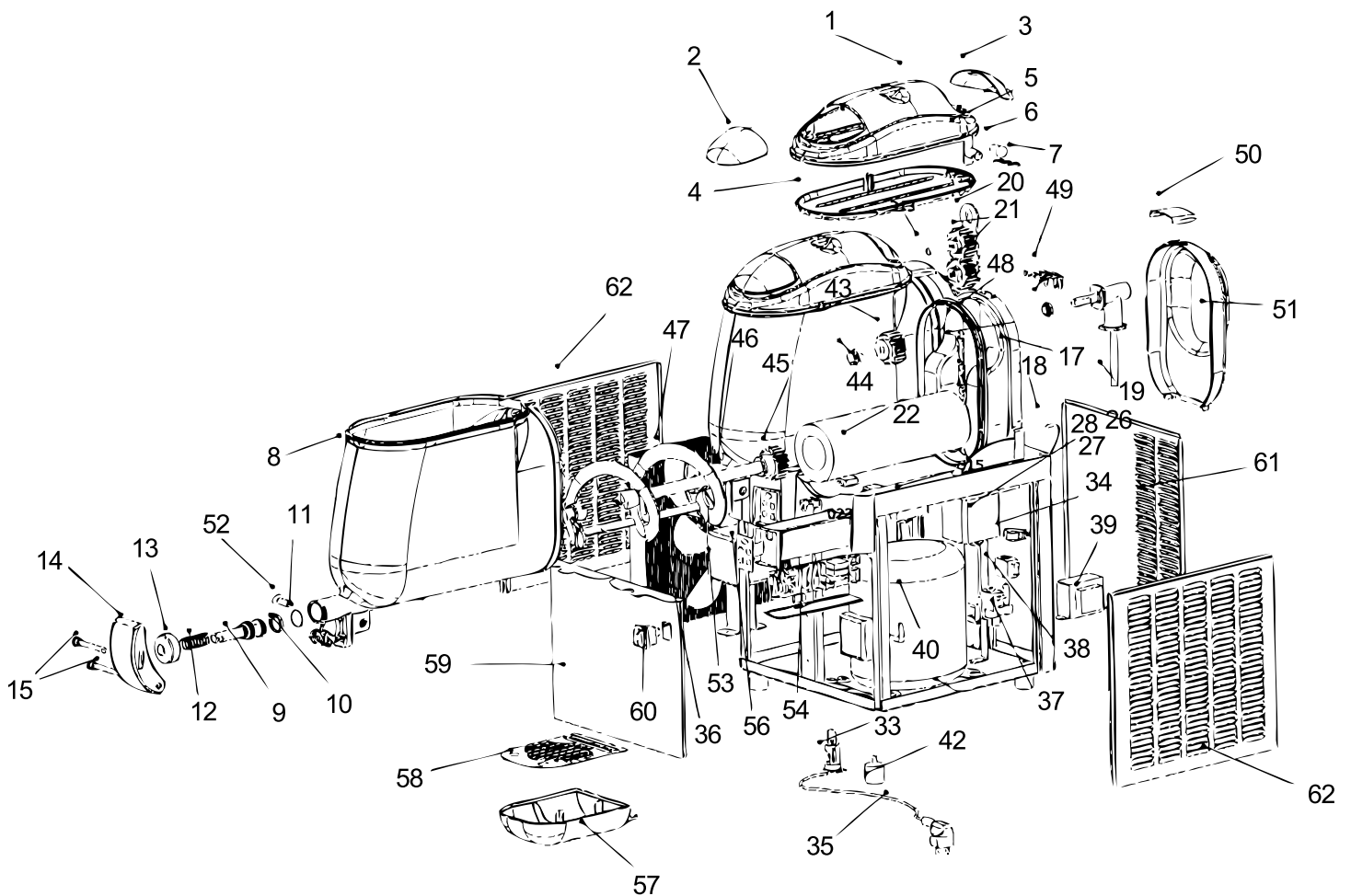
Fig.N

Parts Breakdown

Model DI-IT-0010-S 39677

Model DI-IT-0020-S 39678

Model DI-IT-0030-S 39679



Parts Breakdown

Model DI-IT-0010-S 39677

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70748	Lid for GR1, 2, 3	1	70766	Evaporator for GR1, 2, 3	22	70781	Upper Sprocket for GR1, 2, 3	43
70749	Front Glass for GR1, 2, 3	2	70767	Base for GR1, 2, 3	23	70782	Threaded Knob for GR1, 2, 3	44
70750	Rear Glass for GR1, 2, 3	3	70768	Gasket Front Evaporator for GR1, 2, 3	24	70783	Lower Sprocket for GR1, 2, 3	45
70751	Inner Cover for GR1, 2, 3	4	70769	Gasket Rear Evaporator for GR1, 2, 3	25	42901	Propeller Shaft for GR1, 2, 3	46
70752	Light-Bulb Holder for GR1, 2, 3	5	70770	Reduction Motor for GR1, 2, 3	26	42902	Spiral for GR1, 2, 3	47
70753	Light-Bulb for GR1, 2, 3	6	70771	Bakelite Gear for GR1, 2, 3	27	42903	Tank Basket for GR1, 2, 3	48
70754	Lid Electrical Contacts for GR1, 2, 3	7	70772	Sinterizate Gear for GR1, 2, 3	28	70784	Shoulder Electrical Contacts for GR1, 2, 3	49
42897	Container for GR1, 2, 3	8	70773	Base Plug for GR1, 2, 3	29	70785	Electrical Contact Cover for GR1, 2, 3	50
70755	Tap Piston for GR1, 2, 3	9	70774	Metal Hook Tank Safety Pin for GR1, 2, 3	30	70786	Shoulder Cover for GR1, 2, 3	51
42898	Basket with Lip for GR1, 2, 3	10	70775	Evaporator Swab for GR1, 2, 3	31	70787	Tank Safety Pin for GR1, 2, 3	52
42899	Or Tap for GR1, 2, 3	11	70776	Gear Slide Pin for GR1, 2, 3	32	70800	Fan for GR1	53
70756	Piston Spring for GR1, 2, 3	12	70777	Cable Lock for GR1, 2, 3	33	70788	Electrical Circuit Board for GR1, 2, 3	54
70757	Tap Plug for GR1, 2, 3	13	42900	Reduction Motor Sensor for GR1, 2, 3	34	70789	Circuit Board Cover for GR1, 2, 3	55
70758	Lever Tap for GR1, 2, 3	14	70778	Electrical Cable for GR1, 2, 3	35	70790	Controls for GR1, 2, 3	56
70759	Lever Safety Pin (Lower) for GR1, 2, 3	15	70795	Condenser for GR1	36	70791	Drip Tray for GR1, 2, 3	57
70760	Lever Safety Pin (Upper) for GR1, 2, 3	16	70796	P.M. Electric Valve for GR1	37	70792	Drip-Tray Grille in Plastic for GR1, 2, 3	58
70761	Shoulder for GR1, 2, 3	17	70797	Valve Coil for GR1	38	70801	Front Panel for GR1	59
70762	Thermostat for GR1, 2, 3	18	70798	Transformer for GR1	39	70793	Power Switch for GR1, 2, 3	60
70763	Return for GR1, 2, 3	19	70799	Compressor for GR1	40	70802	Rear Panel for GR1	61
70764	Gear Slide for GR1, 2, 3	20	70779	Charge Valve for GR1, 2, 3	41	70794	Side Panel for GR1, 2, 3	62
70765	Main Gears for GR1, 2, 3	21	70780	Feet for GR1, 2, 3	42	61396	Fuse for GR1, 2, 3	

Parts Breakdown

Model DI-IT-0020-S 39678

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70748	Lid for GR1, 2, 3	1	70766	Evaporator for GR1, 2, 3	22	70781	Upper Sprocket for GR1, 2, 3	43
70749	Front Glass for GR1, 2, 3	2	70767	Base for GR1, 2, 3	23	70782	Threaded Knob for GR1, 2, 3	44
70750	Rear Glass for GR1, 2, 3	3	70768	Gasket Front Evaporator for GR1, 2, 3	24	70783	Lower Sprocket for GR1, 2, 3	45
70751	Inner Cover for GR1, 2, 3	4	70769	Gasket Rear Evaporator for GR1, 2, 3	25	42901	Propeller Shaft for GR1, 2, 3	46
70752	Light-Bulb Holder for GR1, 2, 3	5	70770	Reduction Motor for GR1, 2, 3	26	42902	Spiral for GR1, 2, 3	47
70753	Light-Bulb for GR1, 2, 3	6	70771	Bakelite Gear for GR1, 2, 3	27	42903	Tank Basket for GR1, 2, 3	48
70754	Lid Electrical Contacts for GR1, 2, 3	7	70772	Sinterizate Gear for GR1, 2, 3	28	70784	Shoulder Electrical Contacts for GR1, 2, 3	49
42897	Container for GR1, 2, 3	8	70773	Base Plug for GR1, 2, 3	29	70785	Electrical Contact Cover for GR1, 2, 3	50
70755	Tap Piston for GR1, 2, 3	9	70774	Metal Hook Tank Safety Pin for GR1, 2, 3	30	70786	Shoulder Cover for GR1, 2, 3	51
42898	Basket with Lip for GR1, 2, 3	10	70775	Evaporator Swab for GR1, 2, 3	31	70787	Tank Safety Pin for GR1, 2, 3	52
42899	Or Tap for GR1, 2, 3	11	70776	Gear Slide Pin for GR1, 2, 3	32	70808	Fan for GR2	53
70756	Piston Spring for GR1, 2, 3	12	70777	Cable Lock for GR1, 2, 3	33	70788	Electrical Circuit Board for GR1, 2, 3	54
70757	Tap Plug for GR1, 2, 3	13	42900	Reduction Motor Sensor for GR1, 2, 3	34	70789	Circuit Board Cover for GR1, 2, 3	55
70758	Lever Tap for GR1, 2, 3	14	70778	Electrical Cable for GR1, 2, 3	35	70790	Controls for GR1, 2, 3	56
70759	Lever Safety Pin (Lower) for GR1, 2, 3	15	70803	Condenser for GR2	36	70791	Drip Tray for GR1, 2, 3	57
70760	Lever Safety Pin (Upper) for GR1, 2, 3	16	70804	P.M. Electric Valve for GR2	37	70792	Drip-Tray Grille in Plastic for GR1, 2, 3	58
70761	Shoulder for GR1, 2, 3	17	70805	Valve Coil for GR2	38	70809	Front Panel for GR2	59
70762	Thermostat for GR1, 2, 3	18	70806	Transformer for GR2	39	70793	Power Switch for GR1, 2, 3	60
70763	Return for GR1, 2, 3	19	70807	Compressor for GR2	40	70810	Rear Panel for GR2	61
70764	Gear Slide for GR1, 2, 3	20	70779	Charge Valve for GR1, 2, 3	41	70794	Side Panel for GR1, 2, 3	62
70765	Main Gears for GR1, 2, 3	21	70780	Feet for GR1, 2, 3	42	61396	Fuse for GR1, 2, 3	

Parts Breakdown

Model DI-IT-0030-S 39679

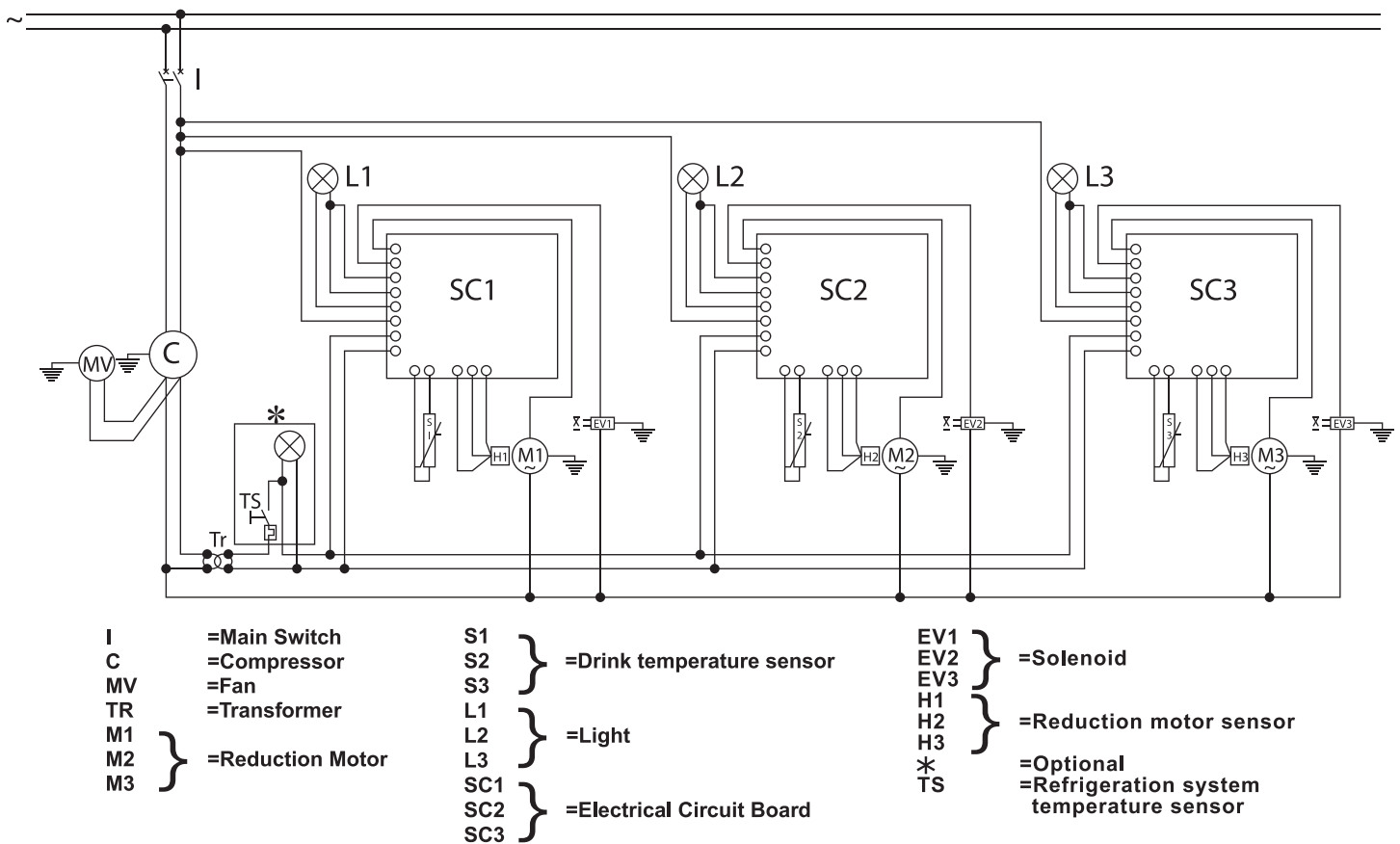
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70748	Lid for GR1, 2, 3	1	70766	Evaporator for GR1, 2, 3	22	70781	Upper Sprocket for GR1, 2, 3	43
70749	Front Glass for GR1, 2, 3	2	70767	Base for GR1, 2, 3	23	70782	Threaded Knob for GR1, 2, 3	44
70750	Rear Glass for GR1, 2, 3	3	70768	Gasket Front Evaporator for GR1, 2, 3	24	70783	Lower Sprocket for GR1, 2, 3	45
70751	Inner Cover for GR1, 2, 3	4	70769	Gasket Rear Evaporator for GR1, 2, 3	25	42901	Propeller Shaft for GR1, 2, 3	46
70752	Light-Bulb Holder for GR1, 2, 3	5	70770	Reduction Motor for GR1, 2, 3	26	42902	Spiral for GR1, 2, 3	47
70753	Light-Bulb for GR1, 2, 3	6	70771	Bakelite Gear for GR1, 2, 3	27	42903	Tank Basket for GR1, 2, 3	48
70754	Lid Electrical Contacts for GR1, 2, 3	7	70772	Sinterizate Gear for GR1, 2, 3	28	70784	Shoulder Electrical Contacts for GR1, 2, 3	49
42897	Container for GR1, 2, 3	8	70773	Base Plug for GR1, 2, 3	29	70785	Electrical Contact Cover for GR1, 2, 3	50
70755	Tap Piston for GR1, 2, 3	9	70774	Metal Hook Tank Safety Pin for GR1, 2, 3	30	70786	Shoulder Cover for GR1, 2, 3	51
42898	Basket with Lip for GR1, 2, 3	10	70775	Evaporator Swab for GR1, 2, 3	31	70787	Tank Safety Pin for GR1, 2, 3	52
42899	Or Tap for GR1, 2, 3	11	70776	Gear Slide Pin for GR1, 2, 3	32	70816	Fan for GR3	53
70756	Piston Spring for GR1, 2, 3	12	70777	Cable Lock for GR1, 2, 3	33	70788	Electrical Circuit Board for GR1, 2, 3	54
70757	Tap Plug for GR1, 2, 3	13	42900	Reduction Motor Sensor for GR1, 2, 3	34	70789	Circuit Board Cover for GR1, 2, 3	55
70758	Lever Tap for GR1, 2, 3	14	70778	Electrical Cable for GR1, 2, 3	35	70790	Controls for GR1, 2, 3	56
70759	Lever Safety Pin (Lower) for GR1, 2, 3	15	70811	Condenser for GR3	36	70791	Drip Tray for GR1, 2, 3	57
70760	Lever Safety Pin (Upper) for GR1, 2, 3	16	70812	P.M. Electric Valve for GR3	37	70792	Drip-Tray Grille in Plastic for GR1, 2, 3	58
70761	Shoulder for GR1, 2, 3	17	70813	Valve Coil for GR3	38	70817	Front Panel for GR3	59
70762	Thermostat for GR1, 2, 3	18	70814	Transformer for GR3	39	70793	Power Switch for GR1, 2, 3	60
70763	Return for GR1, 2, 3	19	70815	Compressor for GR3	40	70818	Rear Panel for GR3	61
70764	Gear Slide for GR1, 2, 3	20	70779	Charge Valve for GR1, 2, 3	41	70794	Side Panel for GR1, 2, 3	62
70765	Main Gears for GR1, 2, 3	21	70780	Feet for GR1, 2, 3	42	61396	Fuse for GR1, 2, 3	

Electrical Schematics

Model DI-IT-0010-S 39677

Model DI-IT-0020-S 39678

Model DI-IT-0030-S 39679





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.

