



Oil Filter
Model OF-CN-0030
Item 44481
Instruction Manual



Revised - 04/10/2019



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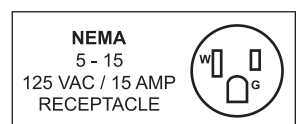


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General Information

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 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

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation operating and maintenance instructions thoroughly before installing, or servicing this equipment.

CAUTION

These models are designed, built, and sold for commercial use only. If these models are positioned so the

Safety and Warranty

general public can use the equipment, make sure that cautions, warnings, and operating instructions are clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

WARNING

A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact Omcan.

As is the case with most cooking equipment, your shortening filter should be used with caution. Please read the following warnings to avoid potential injuries.

WARNING

Can cause serious injury or death. Do not attempt to service this equipment unless you are a licensed electrician or trained technician.

Because this equipment utilizes high voltage, it should only be installed and serviced by a licensed electrician or trained technician. Attempting to install or service the equipment yourself could result in serious, potentially fatal injuries.

If an electrical shock is felt when touching equipment, shut off power immediately (pull cord or turn off circuit breaker) and call a trained technician for repair. Failure to do so could result in serious, potentially fatal injuries.

Always turn power switch off any time equipment is not in use.

CAUTION

Can cause injury, Allow 30 minutes for equipment to cool before attempting to clean.

WARNING

Do not operate equipment with faulty, loose, or missing parts. If you do, personal injury, or damage to equipment and property could result.

WARNING

Improper installation, alteration, service or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this appliance.

WARNING

Can cause serious injury or damage to equipment, Supervise untrained, young, or handicapped persons.

- This equipment is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the equipment by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the equipment.
- This equipment is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly

Safety and Warranty

qualified persons in order to avoid a hazard.

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 <https://omcan.com/disclaimer> 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!

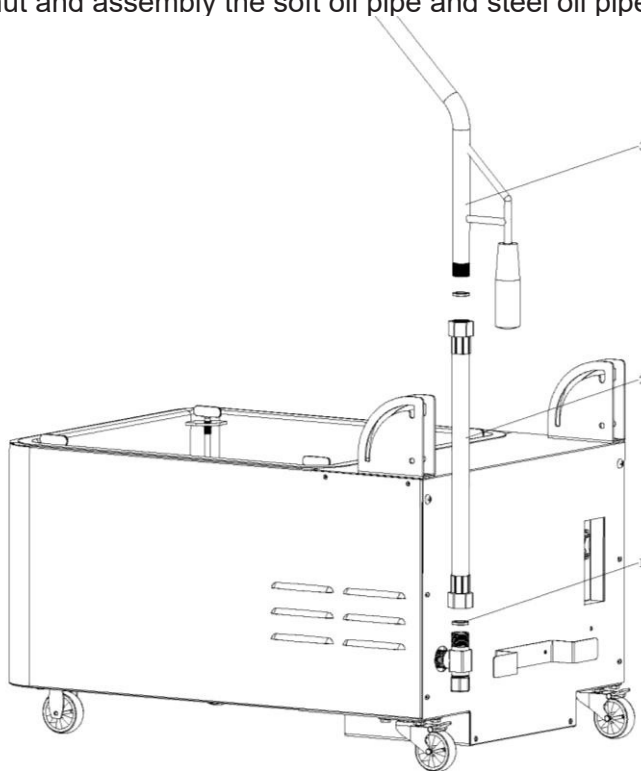
Technical Specifications

Model	OF-CN-0030
Voltage	120V / 60Hz
Power	3A
Weight	59.5 lbs. / 27 kgs.
Dimensions	16.9" x 24.8" x 39" / 430 x 630 x 990mm
Item Number	44481

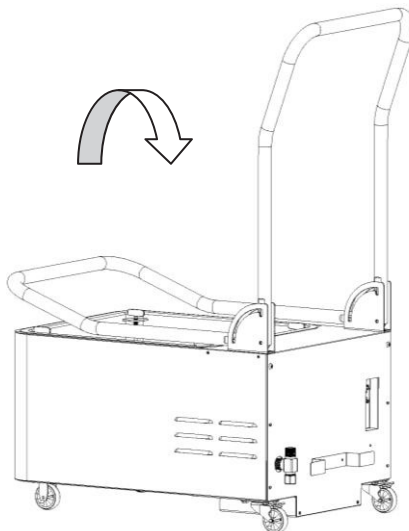
Installation

Remove the Oil Filter from the packaging, ensuring that all protective packaging, plastic and residues are cleaned from its surfaces. Layout all components of the Oil Filter on the floor ready for assembly. You will need a Allen key to assist in the assembly process.

1. Put the seal into soft pipe nut and assembly the soft oil pipe and steel oil pipe.

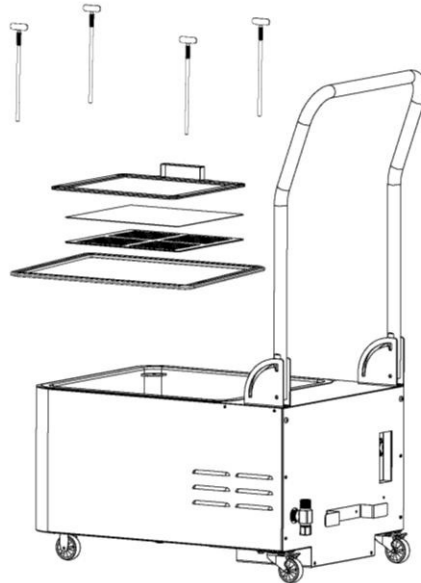


2. Take the handle from horizontal position to vertical position and tighten the screws between the handle base.



Installation

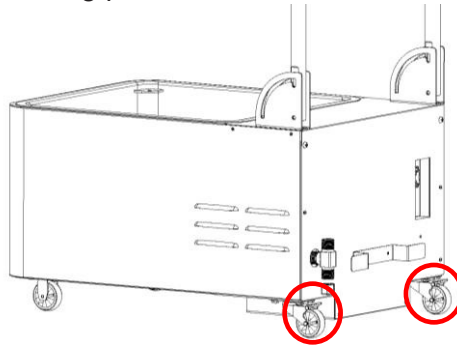
3. Put the silicon seal ring into pan and filter net .and then put the filter paper on filter net and next fixed the fixation assembly.



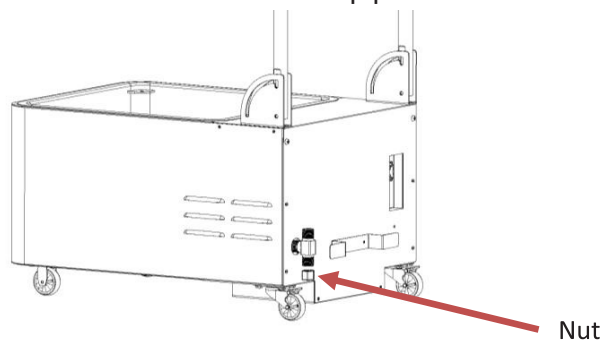
4. Balance the filter powder on filter paper. And Release the oil of fryer tank into oil pan.
5. Put the plug into the socket and switch on the power.

WARNING: Do not operate appliance unless all panels and access covers are attached correctly.

6. Position filter under the fryer drainpipe to gravity drain the fryer. Lock the rear casters to prevent filter from moving out of position during the filtering process.



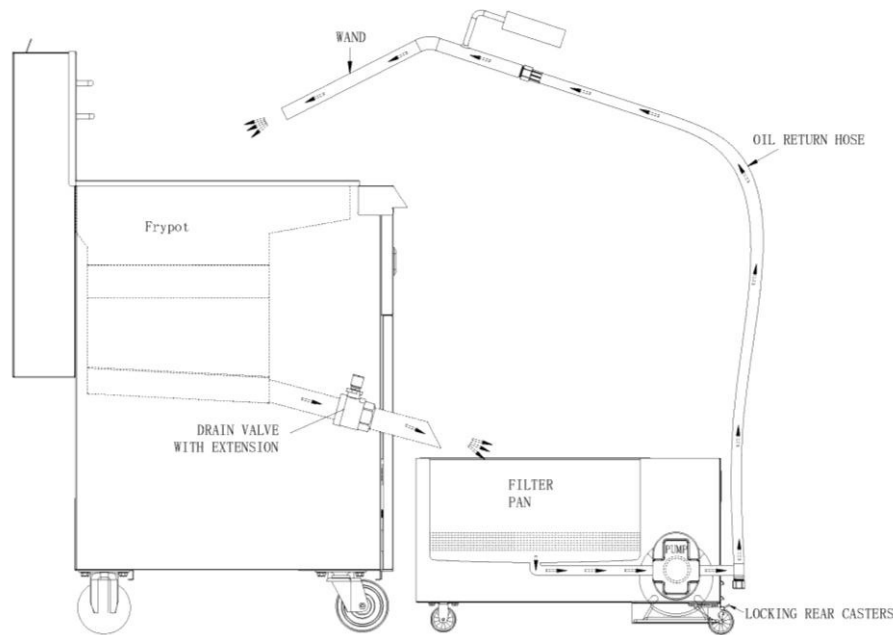
7. After work explode the nut and release the oil remainder pipe and cleaned the oil filter paper ect.



Operation

This appliance is intended for professional use only and should be operated by fully trained and qualified personnel. This appliance is intended for indoor use only.

Omcan portable filters are designed to operate primarily as an independent filter unit. Operations always start by ensuring the unit is properly plugged in, then rolling the filter to the fryer to be filtered. The filter works directly under the fryers' drain valves. The general layout of a Omcan portable filter with major components identified is illustrated below.



WARNING

The filter pan should be dry and free of water droplets prior to use. Serious injury could result from hot steam vapors when hot oil/shortening mixes with water

WARNING

The filter pan maximum capacity is 23L, DO NOT OVERFILL THE FILTER PAN.

WARNING

Ensure the oil is at operating temperature 177°C (350°F), turn the fryer off.

WARNING

Do not use water jets to clean this equipment. To do so will damage the unit and void the warranty.

WARNING

Do not use the electrical cord as a leash to move the appliance. Serious injury and appliance damage can occur.

WARNING

Do not attempt to move this appliance or transfer hot liquids from one container to another when the unit is at

Operation

operating temperature or filled with hot liquids. Serious personal injury could result if skin comes in contact with the hot surfaces or liquids.

WARNING

Do not overfill filter pan with hot oil/shortening. Do not leave appliance unattended while draining or refilling with oil /shortening. Over filling the appliance can cause serious injuries and damage the appliance.

Maintenance

CAUTION

Prior to using equipment for the first time, perform the daily cleaning procedure listed below.

Note: shortening FILTER must be cleaned DAILY. Failure to do so will void warranty.

1. Disconnect filter hose wand, and drain. Make sure quick disconnect covers are pushed all the way down. Disconnect filter tube and turn pump on for 3-5 seconds to force shortening from pump. Failure to do this will cause pump or hose to clog with shortening.
2. Unplug shortening filter.
3. Remove filter tube and clamp assembly. Unscrew wing nuts on filter clamp assembly to remove filter paper from filter plate. Discard used paper; wash filter plate and thoroughly rinse with hot water: dry well.
4. Remove and wash tank. Rinse and dry thoroughly. Replace tank onto filter.
5. Wash clamp assembly, rinse with hot water, and dry well.
6. Replace filter paper on tube and clamp assembly and install in tank.

WARNING: To prevent the pump from clogging, it is important that both hoses be disconnected from the pump as soon as the filtering process is completed. Next, turn the pump on for 3-5 seconds, then turn it off. This clears any remaining shortening from the pump. The power supply must be disconnected before servicing, maintaining or cleaning this appliance.

7. The appliance is not jet stream approved. Do not clean the appliance with a water jet.

WARNING

NEVER use the appliance as a step for cleaning or accessing the ventilation hood, Serious injury could result from slips, trips or from contacting hot liquids.

The contents of the crumb catch and /or filter pan of any filter system must be emptied into a fireproof container at the end of each day. Some food particles can spontaneously combust if left soaking in certain types of oil or shortening.

If the supplied power cord or receptacle is damaged, it must be replaced by a Authorized Service and Parts technician, or a similarly qualified person in order to avoid a hazard.

It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

Maintenance

CAUTION

DO NOT PUMP WATER THROUGH THE FILTER PUMP SYSTEM. THE PUMP FUNCTIONS USING THE LUBRICATION OF THE OIL AND USING WATER WILL CAUSE DAMAGE TO THE PUMP.

WARNING

DO NOT ATTEMPT TO LIFT FILTER MACHINE OFF FLOOR FOR CLEANING. BODILY INJURY MAY OCCUR.

WARNING

Never attempt to circulate water through pump. Internal rusting in pump will occur.

Troubleshooting

Problem	Cause	Remedy
Pump won't start.	Main power supply.	Check main power supply.
	Plug and lead are damaged.	Call Omcan.
	Tripped thermal overload switch.	Reset the thermal overload switch.
	Power switch has not been turned on.	Check the unit is correctly plugged in and turned on.
	On/off switch is faulty.	Call Omcan.
	Internal wiring fault.	Call Omcan.
Pump stops during filtering process.	Tripped thermal overload switch.	Allow filter unit to cool for at least 45 minutes and then press (reset) the motor thermal overload switch.
	Turn filter pump "OFF".	Allow oil to cool then empty pan. Verify filter paper is clean and properly installed. Refill pan and restart process.
Pump starts and abruptly stops.	Tripped thermal overload switch.	Reset thermal overload switch.
	Pump is blocked or wiring is loose.	Call Omcan.
	Motor failed.	Call Omcan.
Pumping is erratic.	The filter paper is not installed.	Verify that filter paper is properly installed under hold-down ring.
	The filter hose connection is not installed.	Verify that filter hose connection is tight and secure.

Troubleshooting

Oil not being returned to fry pot.	The filter hose is clogged with debris.	Clear hose.
	Clogged filter paper.	Scrape off excess sediment or replace filter paper.
	Filter pan suction tube is blocked.	Use a thin flexible wire to unclog.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44481	OF-CN-0030	Oil Filtering Machine 120V/60Hz 1/3HP / 249W 30L Capacity cULus/NSF	TR04000

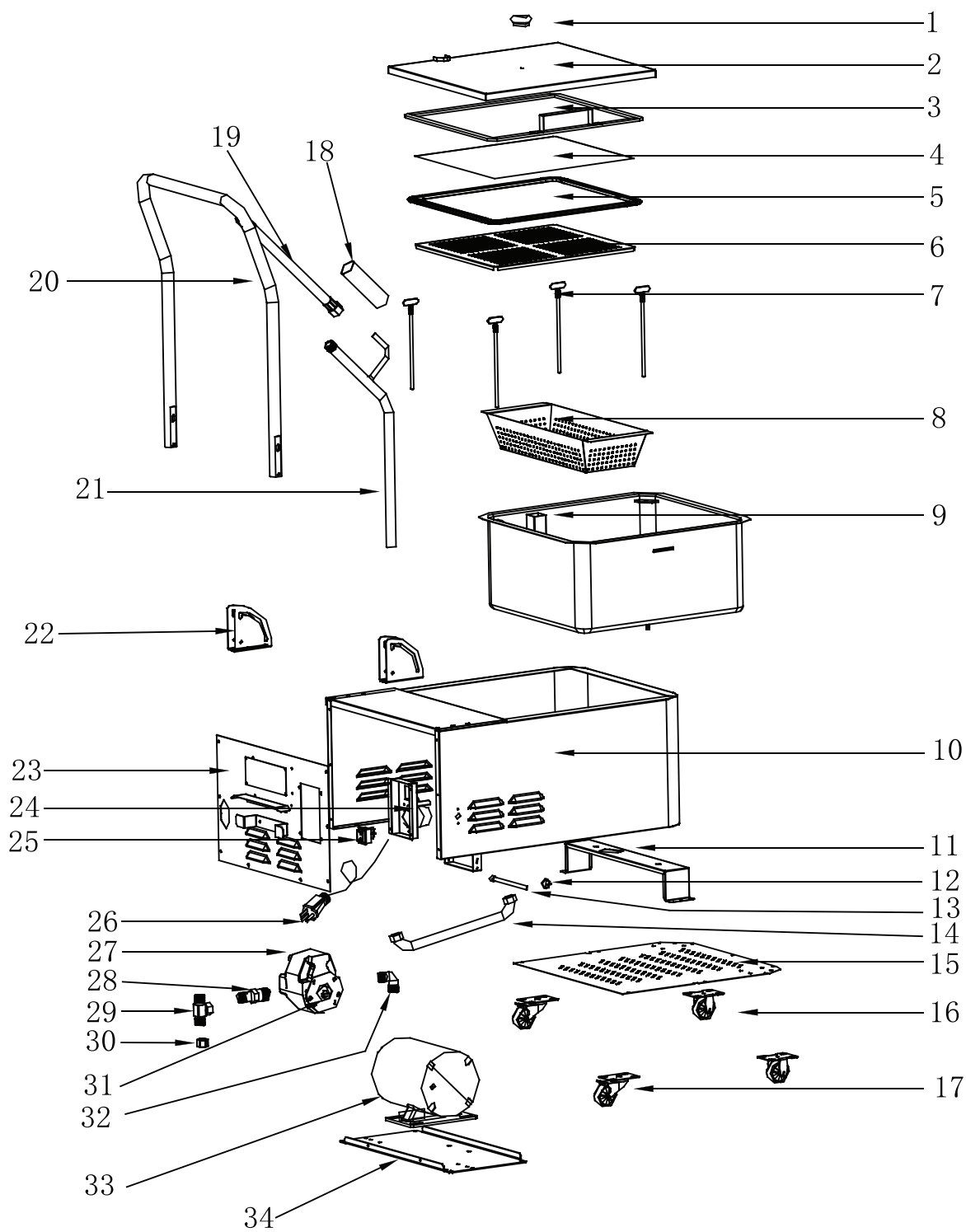
Parts Breakdown

Model OF-CN-0030 44481

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
68751	Knob for TR04000	01	69231	Plastic Cover for TR04000	12	68776	Rear Cover Assembly for TR04000	23
68752	Cover for TR04000	02	69232	Nylon Stick for TR04000	13	69233	Switch Box Assembly for TR04000	24
68753	Fixation Assembly for TR04000	03	68766	Flexible Pipe for TR04000	14	68777	Switch for TR04000	25
68754	Filter Paper for TR04000	04	68768	Base for TR04000	15	68778	Power Cord for TR04000	26
68756	Sealing for TR04000	05	68769	Wheel for TR04000	16	68763	Pump for TR04000	27
68755	Filter Net Assembly for TR04000	06	68770	Wheel for TR04000	17	68764	Connector for TR04000	28, 32
68757	Fixed Pole for TR04000	07	68772	Handle Assembly for TR04000	18	68780	Connector for TR04000	29
69230	Oil Filter Basket for TR04000	08	68771	Soft Oil Pipe for TR04000	19	68781	Block for TR04000	30
68758	Pan Assembly for TR04000	09	68774	Handle for TR04000	20	68761	Pump Fixed ASM for TR04000	31
68759	Body for TR04000	10	68773	Steel Oil Pipe for TR04000	21	68760	Motor for TR04000	33
68762	Pan Fixed Plate for TR04000	11	68775	Handle Base ASM for TR04000	22	68767	Pump Bracket for TR04000	34

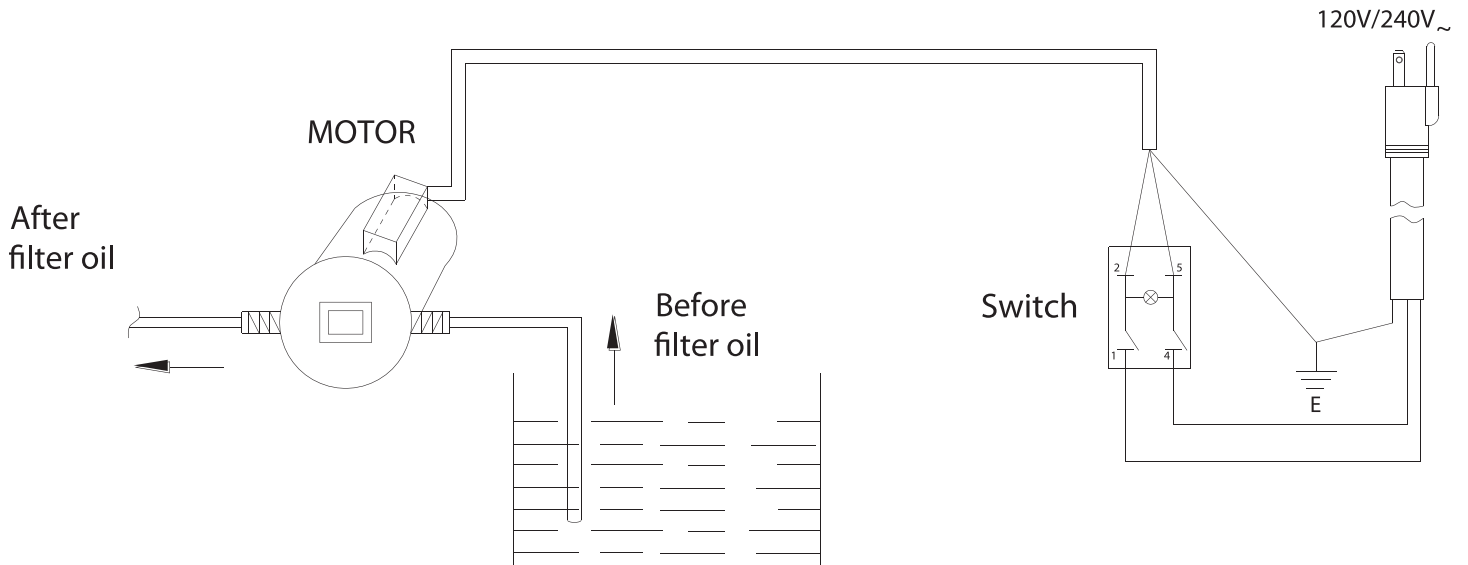
Parts Breakdown

Model OF-CN-0030 44481



Electrical Schematics

Model OF-CN-0030 44481





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

