



Over the last 60 years, Omcan has grown to become a leading supplier to the food service industry in Canada and the USA. Our success over these many years is directly attributed to our established relationships with all of our valued customers and through providing them with Diverse, Dependable and Proven products. Omcan continues to help our customers remain competitive.

With associates in North America, Europe, and Asia, our global footprint continues to expand as we hold to the principle that clients benefit from the accessibility and familiarity of our sales team. In 2013 as our geography and brand recognition continued to grow, we changed to one name Omcan Food Machinery.

In over 200,000 sq ft of warehouse space we stock over 2,500 quality food equipment and supplies for the food preparation market.



Meat Tenderizer Model ABN-HD Instruction Manual



64648.2 - Version 01



3115 Pepper Mill Court, Mississauga, ON, L5L 4X5
1889 Maryland Avenue, Niagara Falls, NY, 14305

1-800-465-0234
www.omcan.com



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Model ABN-HD

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General Information

Omcan Manufacturing and Distributing Company Inc. and Food Machinery Of America, Inc. dba Omcan 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.

If not properly handed, the ABN-HD is a machine potentially dangerous. At no time should you put your hand inside the protection Lid (Picture 4, # 1.) through its upper opening. Any movable part, to clean it or for other maintenance purposes, shall only be withdrawn by skilled and dully trained people. Strictly follow all instructions listed in this manual to avoid accidents.

Safety & Warranty

- For maintenance or cleaning, keep the machine unplugged and remove any movable parts.
- Handle the Rollers (Pic.2, #2) with care, they have very sharp blades. Remove them using the Rollers Extractor (Pic. 2, #1).
- Never use any kind of instruments to put the meat into the Protection Lid (Pic. 4, #1) opening.
- Never lift the Lid (Pic. 4, #1) before the Rollers have stopped moving.
- Never put water directly on the machine. To clean the machine use a wet cloth.



ALWAYS UNPLUG THE MACHINE BEFORE CLEANING OR MAINTENANCE.

SAFETY PROCEDURES AND NOTES BEFORE TURNING THE MACHINE ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Make sure the operator is familiar with the appliance and understands all information contained in this manual. If you have any questions contact Omcan at 1-800-465-0234.

DANGER

A damaged power cable can cause damage to the unit or injury to the operator. Before every use, check the conditions of all wires and cables.

RECOMMENDATIONS

Be sure ALL INSTRUCTIONS in this manual are thoroughly understood. Every function and operational procedure



Safety and Warranty

have to be fully understood by the operator. Any manual command shall be done only if the operator is certain it is the correct one. In the case of a power shortage, immediately turn the machine OFF. Only use recommended or equivalent lubricants, oils or greases when servicing the unit. Do not let water, dirt or dust get into the mechanical or electrical components of the unit. DO NOT MODIFY original characteristics of the machine. DO NOT REMOVE, TEAR OFF OR TAMPER any safety or identification labels. If any labels have been removed or are no longer legible contact your nearest dealer for a replacement.

DANGEROUS PARTS

The device has parts that are connected to high voltage. These parts may cause severe electrical shocks or even be fatal if touched. Never touch controls, such as switches, buttons, keys and knobs, with wet hands, clothes and/or shoes. The operator could be exposed to severe electrical shocks or a fatal situation.

WARNINGS

The operator has to be familiar with the position of the ON/OFF switch. Before any kind of maintenance, turn the machine off and remove the plug from its socket. Make sure there is enough space for comfortable operation. Water or oil spilled is dangerous and operation should be stopped until the spill is removed. Make sure the floor is clean and dry. Before to using any controls (switch, buttons, turn keys or levers) be sure the control is the correct one. Check this manual for further details if necessary. Never use a control (switch, buttons, lever) unadvisedly. If operated by two or more persons, coordinate signals for each operation step. Every step of the operation shall only be taken if the signal has been made.

**DO NOT WEAR LOOSE-FITTING CLOTHING, PARTICULARLY WITH OPEN SLEEVES;
WHERE NECESSARY USE SUITABLE HEADGEAR TO HOLD BACK HAIR.**



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:

www.omcan.com/warrantyregistration.html



For mailing in Canada

OMCAN INC.
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

OMCAN
PRODUCT WARRANTY REGISTRATION
1889 Maryland Avenue,
Niagara Falls, New York
USA, 14305



Purchaser's Information

Name: _____ Company Name: _____

Address: _____

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

Country: _____ Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

Dealer from which Purchased: _____ ☐ Institution (specify): _____

Dealer City: _____ Dealer Province or State: _____ ☐ Other (specify): _____

Invoice: _____

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

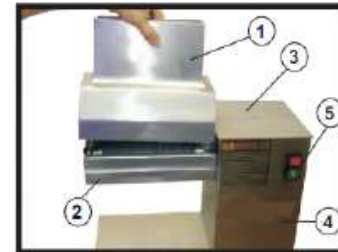
Machine Description: _____

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

Thank you for choosing Omcan

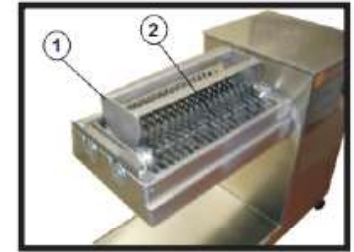
Technical Specifications

Picture -01



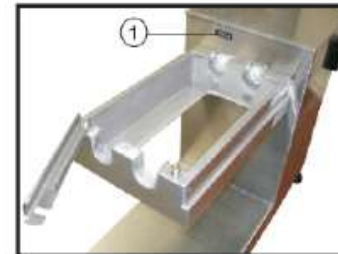
1. Protection Lid
2. Rollers Support
3. Motor Cabinet Cover
4. Motor Cabinet
5. ON/OFF Switch

Picture -02



1. Rollers Extractor
2. Rollers

Picture -03



1. Safety Switch

Picture -04



1. Protection Lid
2. ON/OFF Switch
3. Motor Cabinet

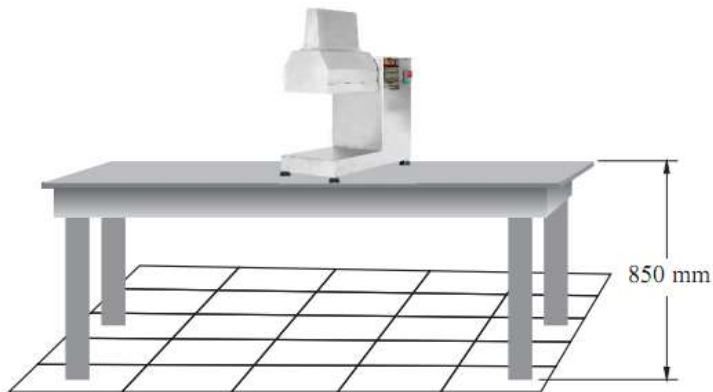
Technical Specifications

The ABN-HD has a Safety Switch (Pic. 3, #1) to switch the machine OFF as soon as the Protection Lid (Pic. 4, #1) is lifted. The ABN-HD is a table top machine with the ability to process various different kinds of meat. NEVER USE FROZEN MEAT OR MEAT WITH BONES.

Average Production (Kg/h)	Up to 400
Voltage (V)	115
Frequency (Hz)	60
Power Rating (Hp)	0.5
Consumption (kw/h)	0.37
Height (mm)	530
Width (mm)	470
Depth (mm)	220
Net Weight (Kg)	27
Gross Weight (Kg)	29
Oil Capacity (mL)	250

Installation

The ABN-HD should be placed on a leveled working surface, preferably 850 mm (33.46") above the floor (Pic. 05). The source voltage must be the same as the motor voltage. The cord plug, features two flat pins and one round pin (grounding). It is mandatory that the three pins are not damaged. The three pins shall be well connected before the machine is switched ON. To move the Protection Cover (Pic. 1, #1) lift it. Lateral movements might damage the machine. Before lifting the Protection Cover make sure the machine is completely still and the power cable has been unplugged from the socket.

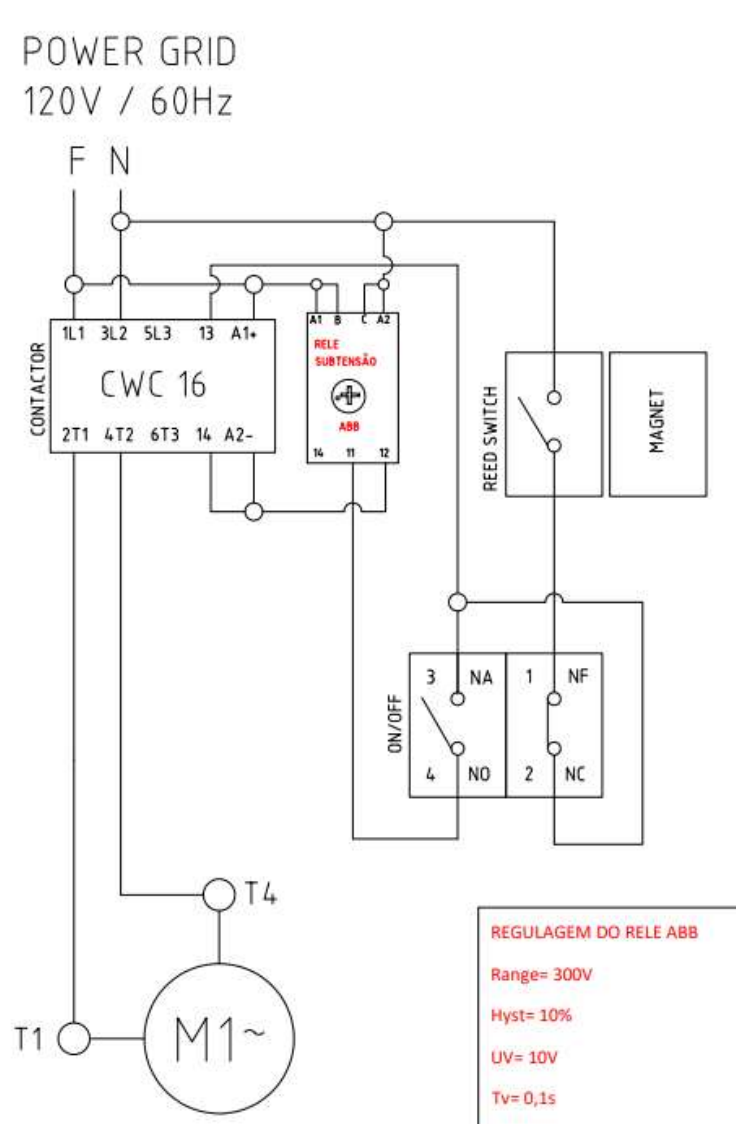


Picture 5

Suggested Height:
850mm/33.46"

Electrical Schematics

Model ABN-HD



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Operation

PRE-OPERATION

Be sure the ABN-HD is stable. Before operation, wash the removable parts with hot water and neutral soap, rinse and dry before reassembling the parts. Check the oil regularly. If necessary, top up the oil to the indicated height. Use oil UNITRON 140 or a similar oil with the same characteristics.

STARTING

IMPORTANT

When any removable part of the machine has to be removed, switch the machine OFF and unplug it . Wait until the Rollers (Pic. 12, #1) have completely stopped before to lifting the Protection Lid (Pic. 4, #1). The Protection Lid (Pic. 4, #1) MUST be fitted properly before every use. To start the machine press the ON/OFF Switch (Pic. 4, #2) placed on the cabinet side. Model ABN-HD has a safety switch that does not allow the machine to work without the Protection Lid (Pic. 4, #1).

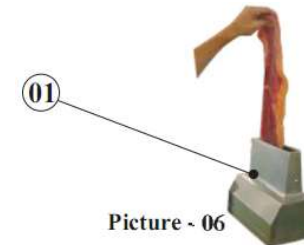
HOW TO INTRODUCE THE MEAT

The ABN-HD is a LOW ROTATING machine. Its operation is simple, however it needs the full attention of the operator to avoid any accidents. Place the meat to be processed inside the Protection Lid opening and freely let it go into the machine.

ATTENTION

Under no circumstances should any kind of instrument be used to push the meat inside the Protection Lid (Pic. 6, #1).

Meat sizes up to 20 cm (about 8") and 2 cm thick (about 4/5")



1. Protection Lid

Picture ~ 06

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Operation

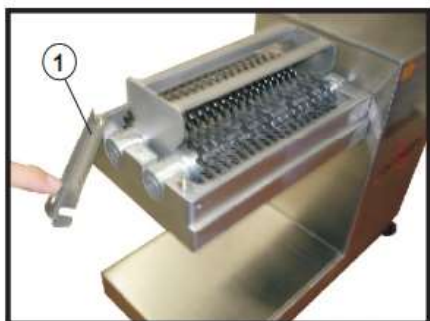
REMOVING AND REPLACING THE ROLLERS

Removing the Rollers requires the full attention from the operator to avoid possible accidents.

- Lift the Protection Lid (Pic. 1, #1).
- Draw the Rollers key (Pic. 7, #1).
- Lift the Rollers Extractor (Pic. 8, #1), first the backside, bending it to come out from the Rollers Support (Pic. 8, #2), then place the Rollers Extractor (Pic. 9, #1) on a leveled surface.
- Observe that each Roller has on its backside figure indicating its right position into the Rollers Support (Pic. 09).
- Withdraw one Roller at a time (Pic.10/11).

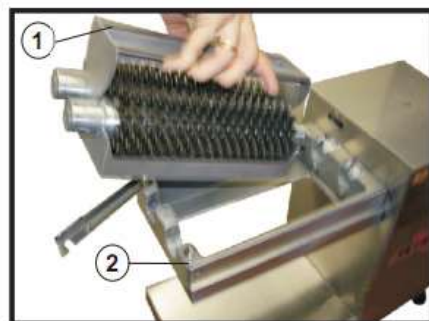
To replace the Rollers follow the reverse procedure.

Picture -07



1. Protection Lid

Picture -08



1. Rollers Extractor
2. Rollers Support

Parts Breakdown

Model ABN-HD

Description	Item No.
SCREW 1/4"x3/8"	00034.5
CLAMP K22 (T-50R)	00210.0
WIRE PASSER MOLDE 0922231	00218.6
WASHER P 1/2" ZB	00338.7
WASHER L 5/16" INOX	00387.5
SCREW	00654.8
RETAINER 00790BR	00659.9
NUT 1/2" ZB	02956.4
NYLON COVER CN-4478	03678.1
CRAMP T-18R-SMALL	04203.0
PRE-ISOLATING TERMINAL	04285.4
O RING 61X54X3,5MM	04456.3
MB	05504.2
RUBBER FOOT M8X15MM	09627.0
SCREW M4X16 DIN 916 INOX	10193.1
ID LABEL MOTOR/RESIST	10204.0
NUT M5 DIN 934 S/S	10471.0
SCREW M6X12 DIN 933 S/S	12384.6
SCREW NUT M8 934 INOX	12445.1
WASHER LA8,4 STAINLESS STEEL	12460.5
NUT M3 DIN 934 S/S	12853.8
SCREW M8X16	13238.1
SCREW M4X10	14463.0
CROWN ABL	15559.4
SCREW B.3,5X9,5 DIN 7971	15599.3
WASHER LA3,2 DIN 125 S/S	17181.6
CABLE 3X1.0MM WITH PLUG	17898.5
SCREW M8X40 DIN 933 SS	18351.2
CONTACTOR 110V 50/60HZ	18450.0
FIO ELETR.PRETO 1x380mm	18554.0
FIO 0,75mm2x80mm	19342.9
REED SWITCH	20032.8
ENCAPSULATED MAGNET	20033.6
ARR.LA5,3 DIN 125 INOX	20194.4
MAGNET DIAM.8X4MM	20911.2
SCREW M6X12 DIN 963	21080.3
SCREW M5X10 DIN 933 SS	21081.1
PFS M3X12 DIN 965 INOX	21638.0
CAUTION LABEL	22814.1

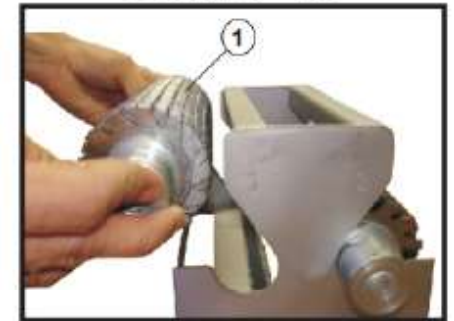
Description	Item No.
ON / OFF SWITCH	26228.5
OMCAN LOGO (MACHINES)	27154.3
CS ESTRUTURA	27160.8
TAMPA	27164.0
PROTECAO INFERIOR	27166.7
ESTABILIZADOR	27167.5
CABECOTE (BRANCO)	27168.3
SUPORE DOS ROLOS (CINZA)	27170.5
GEARS Z20	27173.0
PROTECTION LID	27174.8
COMB SET ABN-HD	27405.4
PINO CENTRALIZADOR	27716.9
ROLL LOCK	27721.5
ROLL LOCK PIN	27728.2
FIXADOR DA TAMPA	27729.0
CS TAMPA DO CABECOTE	27730.4
ROLLS SET ABN HD	28101.8
DRIVEN SHAFT ABN HD	28102.6
DRIVING SHAFT ABN HD	28103.4
MOTOR 0,5CV 60Hz W	28889.6
MOTOR 0,5CV 60Hz W	28890.0
SILICONE PROTECTION CAP	29693.7
SUSPIRO CAIXA ENGRENAGEM	31592.3
CORD HOLDER PG13,5 LC+P/9	31923.6
CS ESTRUTURA	31925.2
ETIQ.SENTIDO TAMPA ABN-HD	32021.8
PORCA DOS ROLOS ABN-HD	32613.5
ANEL TRAS. ROLO 1 ABN-HD	32614.3
ANEL TRAS. ROLO 2 ABN-HD	32615.1
ANEL DIANT. ROLO 1 ABN-HD	32616.0
ANEL DIANT. ROLO 2 ABN-HD	32617.8
EIXO ROLO 1 ABN-HD	32618.6
EIXO ROLO 2 ABN-HD	32619.4
TAMPA ABN-HD	33643.2
LABEL ATTENTION OIL	33916.4
PROTECTION LID	34731.0
PROT.TERMICO 10029326	38522.0
PFS M4X12 DIN 916 INOX	42559.1
ETIQ.LIMPEZA/MANUTENCAO	50665.6

Operation

Picture -09



Picture -10



Picture -11



Picture -12



Make sure your hair is tied up to avoid getting caught by turning parts which could lead to serious injury. The operation must be a trained or skilled personnel. Never touch turning parts with your hands or with any other objects. NEVER operate the machine without all original safety devices functioning properly.



Maintenance

AFTER FINISHING THE WORK

After every operation, TURN THE MACHINE OFF by switching the machine OFF and removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check the level of oil regularly. DO NOT place your fingers in between belts, pulleys, chains or gears.

DANGER

Any maintenance of the machine while in operation is dangerous. TURN IT OFF BY SWITCHING OFF AND PULLING THE PLUG OUT OF THE SOCKET PRIOR TO MAINTENANCE.

IMPORTANT

Pull the plug out of its socket when an emergency arises.

RECOMMENDATIONS

Electrical or mechanical maintenance can only be performed by qualified personnel. The operator or technician in charge has to be sure that the machine is TOTALLY SAFE before maintenance.

CLEANING

All the parts that come in contact with meat must be washed with hot water and neutral soap, rinse and dried them before replacing them. To clean the other parts of the machine use a wet cloth. Before using the machine replace all into the machine. Never use hard or damaging objects. Never use objects that can stick to the Rollers. Use a nylon brush to remove food and to clean the Rollers blades. Wash all the parts with hot water and neutral soap, rinse and dry before returning them to the machine.

IMPORTANT

Never clean the machine while it is connected to the power source, always unplug it. Before lifting the Protection Lid (Pic. 4, #1), wait until the Rollers (Pic. 2, #2) are completely stopped. Observe the position of the Rollers before to removing them and replace them to their original position.

ROUTINE INSPECTION

When checking the tension of the belts or chains, DO NOT put your fingers between the belts, the chains or the gears. Check if motors, belts, chains or gears and the turning or any sliding parts of the unit produce abnormal noises. Check the tension of the belts and chains and replace them when the belt, chain or gears show signs of being worn out. When checking the tensions of belts or chain, DO NOT put your fingers between belts, pulleys, chains and gears. Check protection and safety devices to make sure they are working properly.



Troubleshooting

The ABN-HD was designed to operate with minimal maintenance but wearing caused by long use may cause some malfunctions. If such problem occurs with your ABN-HD refer to the below table for the most common situations and their recommended solutions.

PROBLEMS	CAUSES	SOLUTIONS
Rollers stop during operation.	Electric shortage.	Check if the plug is in the socket.
	Worm and Crown excessively worn out.	Call Technical Assistance.
	Power cord has poor connection.	
	Machine is unplugged.	Plug in the power cord.
Smoke or Burnt smell.	The Protection Lid is not fitted properly.	Correct the Protection Lid position.
	Problem with the Contactor.	Call Omcan Technical Assistance at 1-800*465-0234.
	Problem with the electric motor.	Call Omcan Technical Assistance at 1-800-465-0234.
Rollers delay to turn.	Starting Capacitor has failed.	Call Omcan Technical Assistance at 1-800-465-0234.
Abnormal noises.	Faulty Bearings.	Call Omcan Technical Assistance at 1-800-465-0234.
	Empty oil reservoir.	Fill the oil reservoir.