



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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.



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



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1. INTRODUCTION

This product was developed to be used in commercial kitchens. It is used, for example, in restaurants, cafeterias, hospitals, bakeries, butlers and others.

For the use of this equipment, it is not recommended that:

- The production process be done continuously, in industrial scale;
- The workplace be with corrosive or explosive atmosphere, or contaminated with water, steam, dust or gas.

1.1 Safety

To avoid accidents, seizures and damages to the equipment, follow the instructions below:

- 1.1.1** Never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.
- 1.1.2** When the equipment is in operation the operator shall supervise it, principally when children might be near.
- 1.1.3** Do not use spare parts that are not Recommended by the manufacturer.

1.1.4 Keep the hands or any other object away from moving parts while the equipment is in operation.

1.1.5 Never wear clothes with loose sleeves, when operating the appliance.

1.1.6 Check if the equipment tension is the same as the power grid and that it is accordingly connected to the grounding network.

⚠ **This equipment shall not be used by children or any person with reduced physical or mental capacity, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.**

⚠ **Keep this equipment out of the reach of children.**

⚠ **Never introduce fingers or any objects that are not the Pushed in the Feeding Nozzle.**

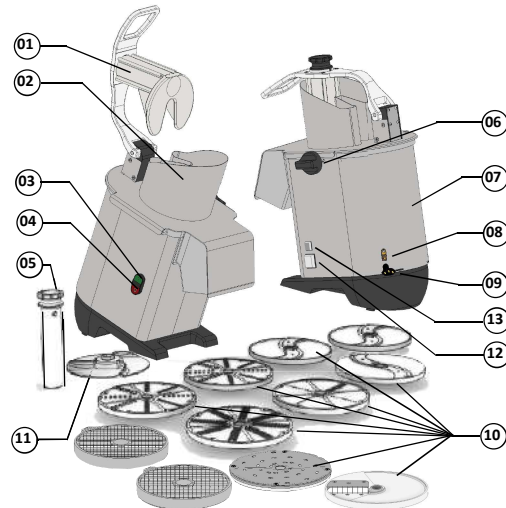
⚠ **Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory during maintenance or any other service that is in operation.**

⚠ **Make sure the cord is in perfect working conditions, if not, change it for one in accordance to the local safety standards. Such change shall be made by qualified professional following the local safety standards. Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.**

⚠ **In case of emergency, unplug the appliance from wall electrical outlet immediately.**

2. COMPONENTS AND TECHNICAL CHARACTERISTICS

PICTURE 01



- 01 – Large Food Pusher
- 02 – Chamber Lid
- 03 – ON Switch
- 04 – OFF Switch
- 05 – Small Food Pusher
- 06 – Lock Lid
- 07 – Housing

- 08 – Grounding
- 09 – Cable
- 10 – Discs
- 11 – Expeller Plate
- 12 – General Switch
- 13 – Selector Switch

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: _____ Company Name: _____

Address: _____

Telephone: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

CHART 01

| CHARACTERISTICS | UNIT | PA7 PRO |
|-----------------|------|------------|
| Voltage | V | 110 or 220 |
| Frequency | Hz | 50/60 |
| Nominal Power | W | 600 |
| Motor Power | HP | 0.5 |
| Height | mm | 580 |
| Width | mm | 290 |
| Depth | mm | 520 |
| Net Weight | Kg | 31,3 |
| Gross Weight | Kg | 35,5 |

The chart below shows the dimensions of equipment to the instalation.

CHART 02

| | |
|---------------------|--------|
| Height (open lid) | 850 mm |
| height (closed lid) | 580 mm |
| Width (open lid) | 540 mm |
| Width (closed lid) | 280 mm |
| Length | 538 mm |
| Height up to exit | 185 mm |

2.1 Available Discs

CHART 03

| SUPPLIED DISCS WITH THE EQUIPMENT | |
|-----------------------------------|----------|
| DENOMINATION | MODEL |
| SLICER DISC - 1 mm | E1 |
| SLICER DISC - 5 mm | E5 |
| SLICER DISC - 8 mm | E8 |
| SLICER DISC - 10 mm | E10 |
| JULIENNE DISC - 3x3 mm | H3 |
| JULIENNE DISC - 10x10 mm | H10 |
| GRATER DISC - 5 mm | Z5 |
| GRATER DISC - 8 mm | Z8 |
| HARD GRATING DISC | V |
| DICING BLADE - 8x8 mm | GC8 PRO |
| DICING BLADE - 10x10 mm | GC10 PRO |

CHART 04

| OPTIONAL DISCS | |
|----------------------------|----------|
| (Sold Separately) | |
| DENOMINATION | MODEL |
| SLICER DISC - 2 mm | E2 |
| SLICER DISC - 3 mm | E3 |
| SLICER DISC - 14 mm | E14 |
| JULIENNE DISC - 1,5x1,5 mm | H1,5 |
| JULIENNE DISC - 7x7 mm | H7 |
| WAVY SHREDING DISC - 3 mm | W3 |
| GRATER DISC - 3 mm | Z3 |
| DICING BLADE - 14x14 mm | GC14 PRO |
| DICING BLADE - 20x20 mm | GC20 PRO |

2.2 Discs Selection

EXPELLING PLATE

The expelling plate is responsible for expelling the product processed in the housing. It will always have to be used no matter what disc is chosen.

SHREDING DISCS - E.

Used to shered products (except fibered products).

SLICER SCALLOP CUT - W.

Used to Slice products (except leaves), to result as scallop after the process.

GRATER DISCS - Z.

Used to shred products that after being processed, will have

sections like half-moon.

SQUARE SHREDING DISCS - H.

Used to shred products that after being processed, will have square cuts.

GRATER DISC - V

Used to grate products (except leaves).

⚠ The CHART 05 (The Chart of selected cuts) suggests some types of cuts to the products that are commonly processed in kitchens and restaurants. The cutting results depend on the type and quality of the product to be processed.

CHART 05

| CHART OF SELECTED CUTS | | | | | | |
|------------------------|----------------|------------------|------------------|-------------|-------------|--|
| Food / Cut | Slices E | Wavy Slices W | Squared Sh. H | Grater Z | Grated V | Cubes |
| Zucchini | E1/E2/E3/E5/E8 | W3 | H1,5/H3/H7/H10 | Z3/Z5/Z8 | | |
| Banana* | E3/E5 | | | | | |
| Potato | E1/E2/E3/E5/E8 | W3 | H1,5/H3/H7/H10 | Z3/Z5/Z8 | | E8+GC8 PRO / E10+GC10 PRO / E14+GC14 PRO |
| Beet | E1/E2/E3/E5/E8 | | H1,5/H3/H7/H10 | Z3/Z5/Z8 | | E8+GC8 PRO / E10+GC10 PRO / E14+GC14 PRO |
| Nuts | | | | | V | |
| Onion | E1/E3/E5 | | H1,5/H3 | Z3/Z5 | | E5+GC8 PRO / E8+GC8 PRO |
| Carrot* | E1/E2/E3/E5/E8 | W3 | H1,5/H3/H7/H10 | Z3/Z5/Z8 | | E8+GC8 PRO / E10+GC10 PRO / E14+GC14 PRO |
| Chocolate | | | | | V | |
| Coconut | | | | Z3/Z5/Z8 | V | |
| Cabbage | E1/E2/E3 | | | | | |
| Mushroom | E1/E2/E3/E5 | | | | | |
| Lemon | E1/E2/E3/E5 | W3 | | | | |
| Apple | E1/E2/E3 | | H3 | | | |
| Toast | | | | | V | |
| Cucumber* | E1/E2/E3/E5/E8 | W3 | H1,5/H3 | Z3/Z5 | | |
| Bell Pepper | E1/E2/E3/E5/E8 | W3 | | | | E5+GC8 PRO / E8+GC8 PRO |
| Cheese | | | | Z3/Z5/Z8 | V | |
| Parmesan | | | | | V | |
| Radish | E1/E2/E3/E5/E8 | W3 | H1,5/H3 | Z3/Z5/Z8 | | |
| Lettuce | E1/E2/E3/E5/E8 | | H3/H7/H10 | Z3/Z5/Z8 | | |
| Orange | E3/E5 | | | | | |
| Tomato | E1/E2/E3/E5 | | | | | E5+GC8 PRO / E8+GC8 PRO |
| Papaya | | | | | | E14+GC20 PRO |
| Melon | | | | | | E14+GC20 PRO |
| Watermelon | | | | | | E14+GC20 PRO |

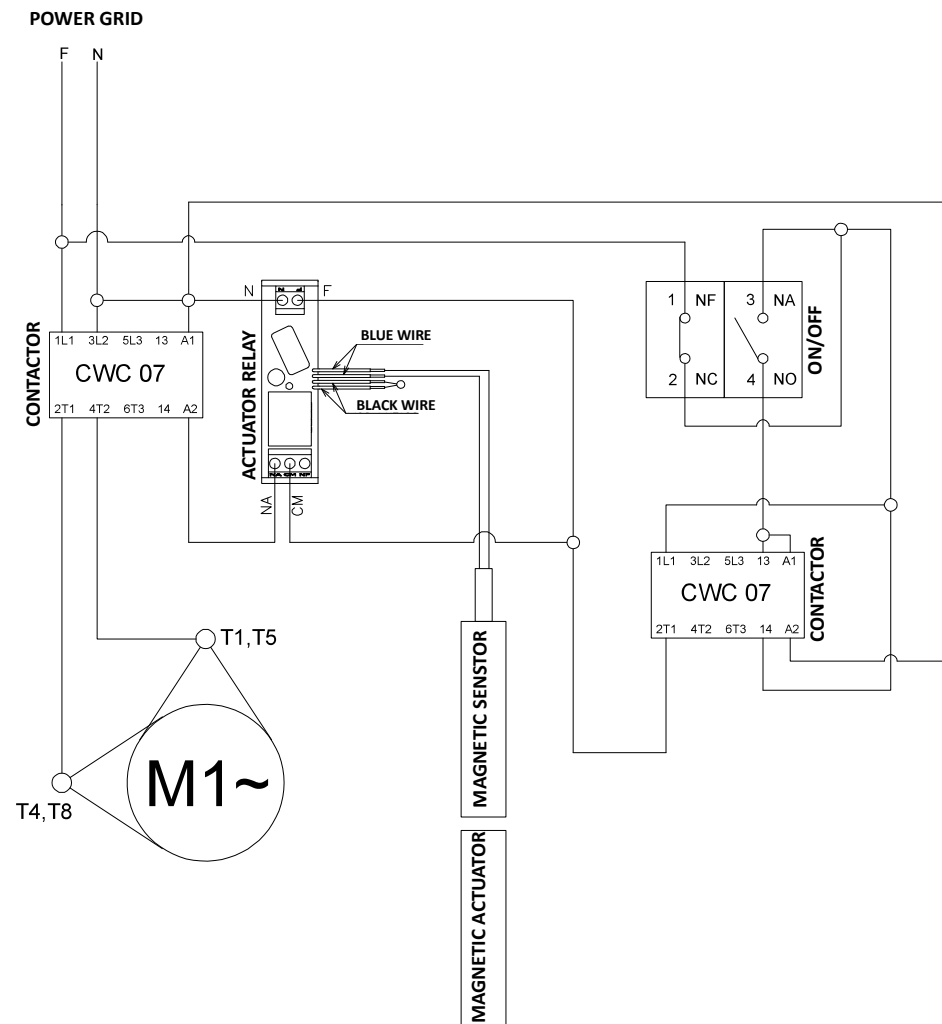
*For these products it is only recommended to use the small nozzle. The use of large nozzle will result in less quality in the product process.

⚠ The Dicing Grids ARE NOT RECOMMENDED to process the following products:

- Beef, Chicken, Bacon, Sausages and bologna like products;
- Cheeses in General
- Products which are rich in fiber, such as ginger and palm tree center;
- Products which consistence is too rigid, such as Yuca, Sweet Potato and similar;

IMPORTANT: Processing the products mentioned above, and similar, will lead to irreparable damage to the discs, grids and the machine itself, voiding any existent warranty.

8. ELECTRICAL DIAGRAM



NOTE: To reverse the direction of rotation of the motor, replace the T5 wire with the T8 wire.

7. PROBLEM SOLVING

CHART 07

| PROBLEMS | CAUSES | SOLUTIONS |
|--|---|--|
| - The equipment doesn't turn on. | <ul style="list-style-type: none"> - Incorrect starting procedure; - Thermal protector working; - The Disc Housing Lid is open; - Problem with Internal or External Electrical circuit; - Lack of electrical energy. | <ul style="list-style-type: none"> - Read the item 3.1 - Starting the machine; - Wait for some minutes and start again; - Close the Lid; - Call the Authorized Assistance; - Check if there's electric power. |
| - The machine starts, but when the product is placed on the equipment, it stops or turns slowly. | <ul style="list-style-type: none"> - The belt is sliding. - The safety device of the Lid is not working; - Problems with the Electrical Motor. | <ul style="list-style-type: none"> - Adjust the belts tension; - Call the Authorized Assistance; - Call the Authorized Assistance. |
| - The cut product is stuck inside the equipment. | <ul style="list-style-type: none"> - Lack of expelling plate. - Outlet Nozzle is blocked. | <ul style="list-style-type: none"> - Place the Expelling Plate. - Unblock the Nozzle. |
| - Burning or smoke smell. | - Problem with Internal or External Electrical circuit. | - Call the Authorized Assistance. |
| - Irregular cut. | - The Blades are not cutting anymore. | - Sharpen the Blades. |
| - Damaged Cable. | - Problems in the shipping. | - Call the Authorized Assistance. |
| - Abnormal noises. | - Problems with the bearings. | - Call the Authorized Assistance. |

3. INSTALLATION AND PRE-OPERATION

3.1 Positioning

This appliance must be positioned on a dry, steady and leveled position with a preferable height of 850mm.

3.2 Electrical Installation

The electrical cable has 3 pins, the central one being the grounding. It's mandatory that all three pins are properly connected before starting the equipment.

This equipment was developed to work in 110 or 220 V. Before connecting the to the outlet, check the tension in the Feeding Cable tag.

3.3 Safety System

For the safety of the operator, this equipment has three devices to turn off the machine and doing so prevent accidents.

a - The first one automatically turns off when removing the Lid. When returning to its position, the machine automatically works again.

b - The second device stops the machine when the large pusher is raised, opening the large nozzle. When returning the pusher to its position, the machine will work again automatically.

c - The third device turns off the machine motor in case of overheating. After some minutes the machine will cool and you can press Switch ON Button again.

3.4 Discs Disassembly

Step 1: Open the Lid locks No. 1 (Pic. 03) and tilt the lid of the storage;

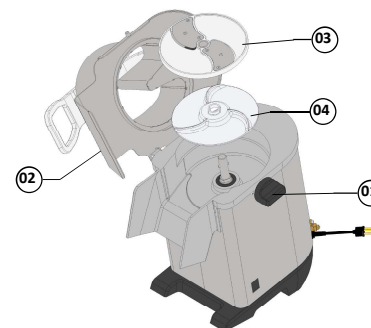
⚠ Before placing the Lid of the Storage check if the disc is well fitted, avoiding damages to the equipment.

⚠ It is advised the use of the steel gloves to handle the shredding discs. The discs are sharp and can hurt the user.

Step 2: Carefully remove the Disc No. 3 (Pic. 03), turning it in counter clockwise and pulling it up;

Step 3: Remove the Expelling plate No. 04 (Pic. 03), pulling it up.

FIGURA 03



3.5 Discs assembling

Step 1: Fit the expelling disc N° 04 (Pic. 03);

Step 2: Carefully fit the disc N° 03 (Pic. 03), that was chosen to the processing;

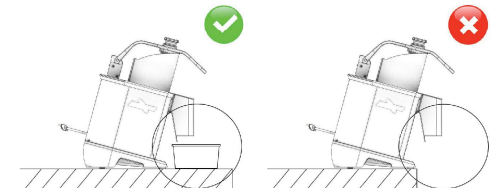
Step 3: Close the Chamber Lid N° 02 (Pic. 03);

Step 4: Lock the zips No. 01 (Pic. 03) of the lid to fix the Lid in its position.

4. OPERATION

⚠ Never operate the equipment when close to the work surface.

PICTURE 04



- Check if the equipment is firmly positioned in the work area.
- Before using this equipment, you should wash all parts that are in contact with the product to be processed, with water and mild detergent.

4.1 Starting

Before starting the Food Processor:

- Check if the Lid is closed and locked;
- Check if the Small Pusher is correctly positioned inside the Nozzle;
- Check if the General Switch is in the position "I" on.

To start the equipment, follow the steps below:

Step 1: Press Switch Off to restart the equipment;

Step 2: Press Switch On to start the equipment;

After this procedure the appliance should turn on. In case this does not happen, check the possible causes and solutions in item 5 of the manual. (Analysis and Problem Solution).

4.2 Operational Procedures

4.2.1 Using only one disc

⚠ The expelling plate must always be used, no matter the disc or grid that is being used. Before opening the lid, make sure the disc is fully stopped.

All the discs must easily fit in the traction system, with only a little turning movement of the disc.

Any contact between the disc and the lid indicates a bad positioning of the disc.

The procedure for putting and removing the discs is described below:

1 - With the lid open, place the expelling plate to perfectly fit the facets that are present in the axle.

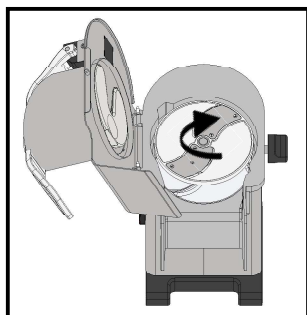
2 - Fit the disc in axle being careful with the selected disc blade, turning it softly in the counter clockwise position for perfect lock.

3 - Close the lid, making sure it's perfectly locked.

4 - To remove the disc, make the opposite process described before.

The disc removal and placing must be done according to the Picture 05.

FIGURA 05



Slicer Disc E5



Expeller Disc

4.2.2 Using a disc with a grid

The grid must fit between the expelling disc and the disc, that must be completely clean to fit perfectly.

The grids must only be used with the shredding discs, according to the Chart 06:

CHART 06

| Dicing Cutting Option | | | | | |
|-----------------------|-----|-----------|------------|------------|------------|
| | | CUBE GRID | | | |
| | | GC8 PRO | GC10 PRO | GC14 PRO | GC20 PRO |
| DISCS | E5 | 5x8x8mm | 5x10x10mm | 5x14x14mm | 5x20x20mm |
| | E8 | 8x8x8mm | 8x10x10mm | 8x14x14mm | 8x20x20mm |
| | E10 | * | 10x10x10mm | 10x14x14mm | 10x20x20mm |
| | E14 | * | * | 14x14x14mm | 14x20x20mm |

* It's not indicated the cut in cubes when the shredding disc is bigger than the cube grid.

You may find the procedure top lace or to remove the discs and grids below:

- 1 - When the machine is turned off and the disc is stopped, open the lid.
- 2 - Place the expelling disc being careful that it fits perfectly the existing axle facets.
- 3 - Place the grid in such a way that it fits into the cavity existing in the machine frame.
- 4 - Be careful with the selected disc blade, fit the disc in its axis turning it softly in the counter clockwise position for

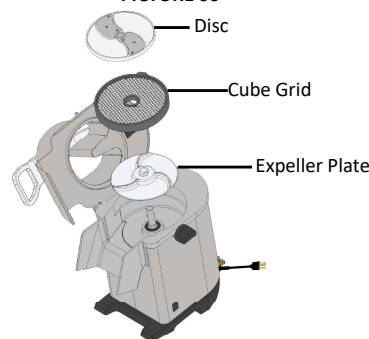
perfect lock.

5 - Close the lid and make sure that it is perfectly locked.

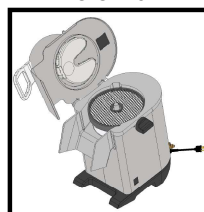
To remove the disc, make the opposite process described.

The disc removal and placing must be done according to the Picture 06 and 07.

PICTURE 06



PICTURE 07

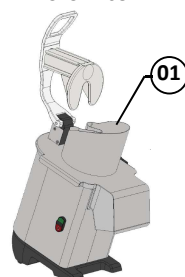


Cube Grid

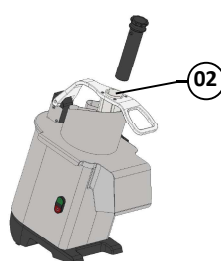
4.2.3 Feeding the Processor

The Food Processor has two feeding nozzles, each one with its particularities.

PICTURE 08



PICTURE 09



- The Large Nozzle No. 01 (Picture 08) should be used to process bigger food quantities (ex.: onions and potatoes), for products with bigger dimension (cabbage, beet) and also to cut in a specific direction (ex.: limes and tomatoes).

- The Small Nozzle No. 02 (Picture 09) should be used to cut long products (carrots and coconuts).

⚠ Always use the Pushers in their respective nozzles and never use other objects or hands to push food. In case of damage, loss of the pushers, ask for replacement with the Authorized Technical Assistance.

⚠ The products get out of the machine after being processed by gravity. It is important to clean the housing and Outlet Nozzle to avoid obstruction.

5. CLEANING

Step 1: Turn off the plug from the outlet.

Step 2: Disassemble the equipment (Item 3.5).

Step 3: Wash all the disassembling parts with warm water and mild soap.

⚠ Never use water jets directly on the equipment, only wash the disassembling parts when they're disassembled.

Step 4: When washing the discs, handle with care. Do not throw the discs one against the others or in other objects, to preserve the blades.

Step 5: Clean the Housing and the Discs Housing with wet fabric with warm water and mild soap.

Use Your QR Code Reader to access more information regarding the cares needed when handling stainless Steel.



6. MAINTENANCE

The maintenance must be a group of procedures that have the objective of keeping the appliance in its best condition of operation and increasing its life expectancy and safety.

* Cleaning – Check the item 5 Cleaning of this Manual.

* Electrical wiring – Check all the cables to avoid deterioration and all the electrical contacts about their tightening and corrosion.

* Turn on and off button, emergency button, reset button, electric circuits, etc. Check the appliance so that all the components are working correctly and that the operation is working normally.

* Installation – Check the installation of your appliance according to the item 2.1 Installation of this manual.

1 - Items to be verified and implemented monthly:

- Check the electrical installation;
- Check the outlet tension;
- Measure the operating current and compare it to the nominal one;
- Check all the electrical terminal tightening of the appliance, to avoid bad contact;
- Check the possible clearance of the shift of the electric motor;
- Check the wiring and the electric cable to avoid its overheating, deficient isolation and mechanical breakdown.

2 - Items to be verified and implemented every 3 months:

- Check the electric components as ON/OFF Switch, Emergency Button, Reset Switch, and electric circuit related to overheating, deficient isolation and mechanical breakdown.
- Check possible loosens in the bearings
- Check retainers, o'rings, v'rings and other sealing systems.

Use Your QR Code Reader to access more information regarding safety and maintenance.

