



FOOD EQUIPMENT

56050 - () CanPRO

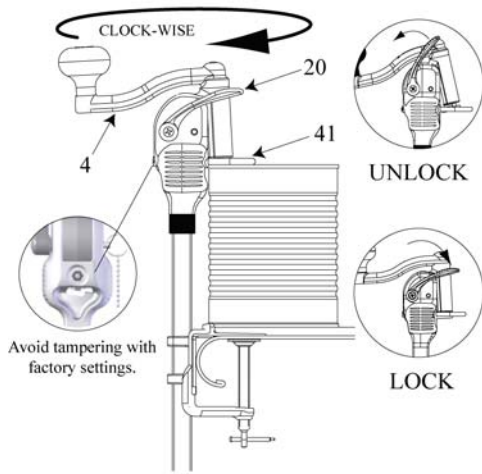
OPERATING INSTRUCTIONS

Important

1. To get the best operation and life from your machine, please read and comply with these instructions.
2. Clean machine thoroughly before and after each use using cleaning instructions below.
3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

Operation of CanPRO

1. Set side handle #20 in the unlock position.
2. Ensure that the Can Sitter is completely pulled out as shown in #36, and place can on the Table Base Can Sitter and gently lower the U-shaped pin of the Cutter Housing Assembly #41 is over the lid. Be sure that the can is against the face of the can opener.
3. Lock the can in place by pushing down on the Side Handle. Turn Top Handle #4 in a **CLOCK-WISE** direction to open can. **Warning:** Over-rotating beyond the initial seam cut may cause metal slivers. Incision point may be sharp. Train operators when to stop cutting and how to remove lid safely.



Recommended Handle Turns:

Can Size	Diameter	Handle Turns
#2	3"	3 Revolutions
#5	5"	5 Revolutions
#10	6"	6 Revolutions

To Clean

WARNING: Cutting area must be kept clean at all times as indicated in the "**CLEANING INSTRUCTIONS – USE OF BRUSH.**" Inspect and clean the cutter and gripper with the included brush **after each use** to ensure proper operation. Failure to follow the included "Cleaning Instructions" will cause damage and **VOID WARRANTY.**

Disassemble for Cleaning.

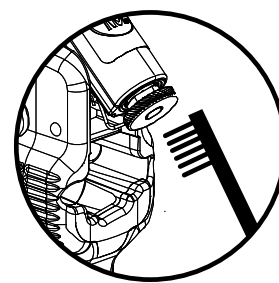
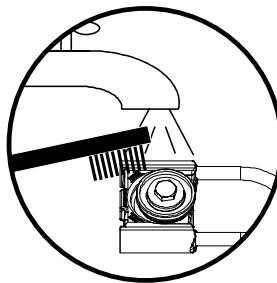
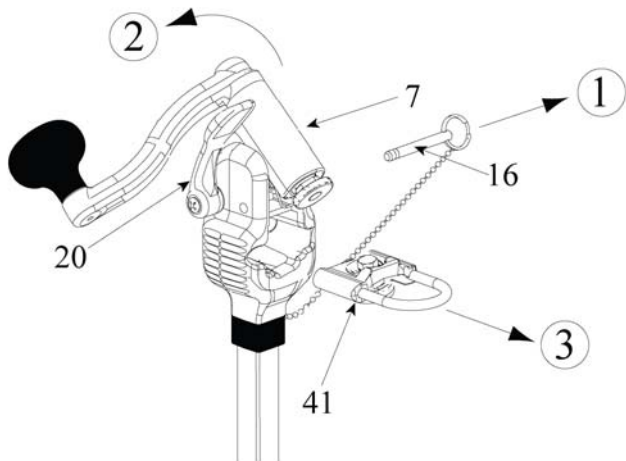
1. UNLOCK SIDE HANDLE #20. Slightly press Gripper Housing #7 face to pull out Side Locking Pin #16.
2. Tilt back Gripper Housing #7.
3. **IMPORTANT:** Pull out Cutter Housing Assembly #41 and clean with brush. Use brush provided to clean around outside of Cutter Housing and inside the Mechanism Housing. Also use brush to clean all debris from around the Gripper.
4. After cleaning with brush, rinse off residue. **SEE SEPARATE "CLEANING INSTRUCTIONS – USE OF BRUSH" FOR LOCATIONS.**

Reassemble.

5. Insert Cutter Housing Assembly #41.
6. Return Gripper Housing #7 to closed position.
7. Slightly press Gripper Housing #7 face to re-insert the Side Locking Pin #16. (Ensure side handle #20 is unlocked.)

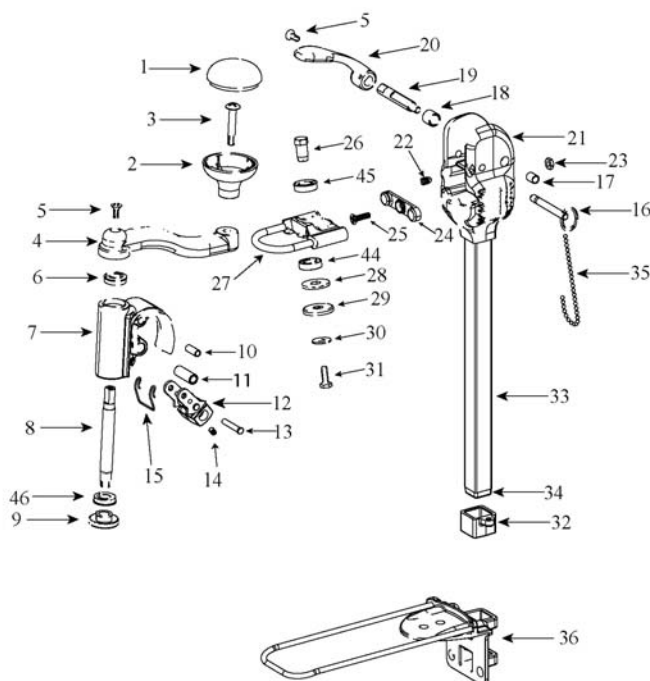
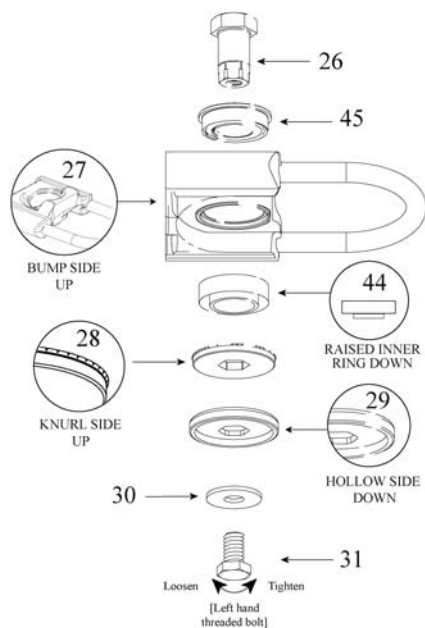
Note:

1. If cleaned in DISHWASHER, disassemble and clean with brush per above instructions.
2. Proper cleaning maximizes the life of the parts.



Replacing Cutter from Cutter Housing Assembly

1. Hold Cutter Shaft #26 with wrench and loosen Cutter Locking Bolt #31 (left hand thread) with another wrench by turning clockwise.
2. Remove Cutter Washer #30 and Cutter Spacer #29 and Cutter #28.
3. Replace with new Cutter.
4. Reverse steps 2 and 1 to re-assemble.



CanPro Replacement Parts Model Numbers : 56050- ()

No.	Part #	Description
1	56030	Top Handle Knob Cover
2	56031	Top Handle Knob
3	56032	Top Handle Knob Screw
4	56033	Top Handle
5	56034	Handle Screw
6	56027	Top Handle Bearing
7	56035	Gripper Housing
8	56036	Gripper Shaft
9	56028	Gripper
10	56037	Bushing
11	56038	Bushing
12	56039	Locking Mechanism
13	56040	Locking Pin
14	56041	Allen Set Screw
15	56334	Gripper Housing Spring
16	56026	Side Locking Pin
17	56044	Bushing
18	56045	Bushing
19	56046	Side Handle Shaft
20	56216	RH Side Handle
21	56048	Mechanism Housing
22	56049	Ball End Set Screw
23	56051	Adjusting Nut

No.	Part #	Description
24	56052	Rubber Depth Control
25	56053	Adjusting Screw
26	56054	Cutter Shaft
27	56055	Cutter Housing
28	56029	Cutter
29	56024	Cutter Spacer
30	56056	Cutter Washer
31	56057	Cutter Locking Bolt
32	56058	Rubber Pipe Bumper
33	56059	Square Pipe
34	56060	Plastic Pipe End
35	56043	Pin & Chain Assembly
36	56070	Table Base Assembly
38	56063	Under Clamp
39	56064	Table Base Screw
40	56065	Anti-Slip Rubber Pad
41	56022A	Cutter Housing Assembly
42	56023	Under Clamp Assembly
43	56068	Side Pin Assembly
44	56027A-B	Bottom Cutter Bearing
45	56027A-T	Top Cutter Bearing
46	56215	Gripper Bearing

Product Warranty

Except as otherwise provided below, Nemco Food Equipment, LLC ("Nemco") warrants, to the original user, its can opener products (other than cutters, bearing, and gripper) to be free of mechanical defects in the material and workmanship under "normal use" (define below) for the shorter of the following periods: (a) one (1) year from the date placed in service by the original use, or (b) 18 months from the date of shipment from its factory. The warranty provided herein shall be limited to parts and labor. Any determination that a product is defective or covered by this warranty shall be made by Nemco, in its sole discretion. The determination of whether to repair or replace a defective, covered product, or to refund the purchase price for the product, will be at Nemco's sole discretion. The warranty does not cover products used outside the United States, or damages caused by accidents, misuse, negligence of and person other than Nemco, fire, flood, or other casualty. Any alteration to the product or unauthorized repair voids this warranty. For purposes of this warranty, the phrase, "normal use" shall mean the use of the product in connection with food in accordance with the product manual accompanying the product.

Nemco shall be responsible only for repairs or replacements of defective parts performed by Nemco's authorized service personnel. Authorized service agencies are located in principal cities throughout the continental United States, Alaska, and Hawaii.

THE FOREGOING WARRANTY IS EXCLUSIVE AN IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED. NEMCO EXPRESSLY DISCLAIMS ANY IMPLIED WARRANTY THAT ANY OF ITS PRODUCTS IS MERCHANTABLE, FIT FOR A PARTICULAR PURPOSE, OR DOES NOT INFRINGE ON THE RIGHTS OF ANY THIRD PARTY. THE FOREGOING WARRANTY SHALL BE NEMCO'S SOLE AND EXCLUSIVE OBLIGATION. ANY PERSON'S (BUYER, USER OR OTHERWISE) EXCLUSIVE REMEDY AGAINST NEMCO AND NEMCO'S SOLE OBLIGATION, FOR ANY AND ALL CLAIMS, WHETHER FOR BREACH OR CONTRACTM WARRANTY, TORT (INCLUDING WITHOUT LIMITATION NEGLIGENCE), OR OTHERWISE, SHALL BE LIMITED TO NEMCO REPAIRING OR REPLACING THE PRODUCT, OR, AT NEMCO'S OPTION, REFUNDING THE PURCHASE PRICE THEREFORE, IN NO EVENT SHALL NEMCO HAVE ANY LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES. Any person desiring to make any claim against Nemco must do so within six (6) months after expiration of the applicable warranty period, or such claim shall be forever barred.

Limited Warranty applies if the following instructions are followed.:

1. For foodservice use only.
2. Inspect and change cutter regularly.
3. Cutter must be kept clean at all times as indicated in the "Cleaning Instructions." Inspect and clean the cutter and gripper with the included brush **AFTER EACH USE** to ensure proper operation. Failure to follow the included "Cleaning Instructions" will cause damage and **VOID WARRANTY**.
4. Do not over rotate top handle to cut beyond the initial seam cut as this may cause metal slivers. If on the first cut the lid does not open (check carefully as lid may be opened, however, due to the lid vacuum sealed it may be difficult to lift lid off) do not continue to rotate handle.
5. Recommended Daily Use - maximum up to 50 cans per day depending on the usage (type of cans being opened up to No. 10 can size)>
6. If used according to the recommended daily use and manual instructions, the cutter should last up to 2500 - 5000 cans depending on handling and actual cans used. Note: If you open both ends of the can for recycling, please double you usage figure.

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www.nemcofoodequip.com



NEMCO

FOOD EQUIPMENT

56050 - () CANPRO – CAN OPENER

Cleaning Instructions –Use of Brush

NOTE: Use the Brush, #47710, included in this package to clean the areas of the CANPRO that are shown in the picture below. Refer to operating instructions for complete cleaning instructions.

WARNING

Cutting area must be kept clean at ALL times. Inspect and clean cutter and gripper with included brush **after each use** to ensure proper operation. Failure to follow cleaning instructions will cause damage and **VOID WARRANTY.**

USE BRUSH TO CLEAN AROUND THE
OUTSIDE OF THE CUTTER HOUSING.

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CanPRO Compact Model 56050-1 Basic mount

Prior to Base Installation:

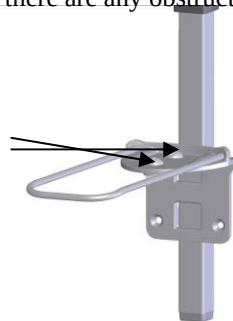
Think about the "ideal" location for the can opener.

1. Be certain that there is enough room for the operator to comfortably and efficiently turn the handle.
2. Is the can opener in a position where it will not "block" frequently used counter space?
3. Is the opener located in an area where the movement of opened and unopened cans will be kept to a minimum. (Why carry cans from a storage area, to the opener, and then moved again to a preparation area?)
4. To what type of table or counter are you attaching the base? You will need to know this for the size of bolts or screws to use in the attachment process.

Installation:

1. Measure the thickness of the table or shelf where you are mounting the base.
2. Obtain two 1/4" (or 5mm) bolts with washer and nut. Purchase bolts about 1/2" (12mm) longer than the thickness of the table. (If you wish, a wingnut maybe used in place of the regular nut for ease in attaching the bolt to the table.)
3. Place the base on the table in the position selected for the final installation and mark the center of the two holes located on the top of the rounded portion of the base. (Check under the table or shelf to see if there are any obstructions or features that will cause problems drilling the holes.)

Holes on top of base used for installation



4. Remove the base, take a drill with a 1/4" drill bit and carefully drill the two marked locations.
5. Position the base on the table lining up the holes with the drilled holes. Place a washer onto each bolt and insert them into the base and table.
6. Take another washer slide it onto the bottom of the bolt and then attach the nut to the bolt. Repeat this procedure with the second bolt. Tighten the nuts to prevent movement of the base unit on the table.