



Dough Opener
Model PE-BR-0500-V
Item 46322
Instruction Manual



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Model PE-BR-0500-V

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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 Compañie Limité 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, saine 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 approprié. 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 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

SAFETY

When incorrectly used, this equipment is a potentially DANGEROUS machine. Cleaning, maintenance and any other service on the machine must be made by properly trained personnel, and the machine must be always disconnected from the electric network. The instructions below must always be followed in order to avoid accidents:

Safety and Warranty

Read this instructions:

- To prevent from the risk of an electric shock and damage to the equipment, never use it with wet clothing and feet on a wet or humid surface. Never dip it in water or any other liquid. Do not spray water directly upon the equipment.
- The use of any equipment must be always supervised, especially when it is used near children.
- Disconnect the machine from the socket when: It is not in use, It is necessary to insert or remove any parts, It is necessary to insert or remove accessories, when cleaning, repairing or servicing the equipment.
- Never use any equipment with damaged cords or/and plugs. Do not place the electric cord on table/counter edges or upon hot surfaces.
- If your equipment is not working properly, or when it suffers any impact during a drop or has been damaged somehow, contact technical assistance for maintenance.
- The use of accessories not recommended by the manufacturer may cause physical injuries.
- When the equipment is turned on, keep hands and any tools away from its moving parts. This will prevent from physical injuries and damages to the machine.
- During operation, never use clothes with wide sleeves specially at the wrist.
- When making the electric connection of the equipment, be sure the equipment voltage is the same as the network electric voltage. Provide a correct grounding in accordance to your local safety standards.

IMPORTANT

Make sure the electric cord is in perfect usage conditions. In case it is not, have it replaced by another that complies with the technical and safety specifications. This replacement must be carried out by qualified personnel and must attend the local safety standards.

IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, 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.

IMPORTANT

Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT

In case of emergency take off the plug from its socket.

IMPORTANT

Never spray water directly on to the equipment.

GENERAL SAFETY PRACTICES

IMPORTANT

If any recommendation is not applicable to your equipment, please ignore it.

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered to the operator in perfect conditions of use by the distributor to the user. The user shall operate the machine only after being well acquainted with the safety

Safety and Warranty

procedures described in the present manual. READ THIS MANUAL WITH ATTENTION.

DANGEROUS PARTS

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause severe electrical shocks or even be FATAL. Never touch commands such as buttons, switches and knobs with wet hands, wet clothes and/or shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a FATAL situation.

WARNINGS

The operator has to be well familiar with the position of ON/OFF switch to make sure the switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket. Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry. Before giving any manual command (switch, buttons, turn keys or lever) be sure the command is the correct one. Check this manual for further details if necessary. Never use a manual command (switch, buttons, lever) unadvisedly. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if the sign has been made and responded.

ADVICE

In case of power shortage, immediately turn the machine OFF. Use recommended or equivalent lubricants, oils or greases. Avoid mechanical shocks as they may cause failures or malfunction. Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine. DO NOT MODIFY original characteristics of the machine. DO NOT REMOVE, TEAR OFF or MACULATE ANY SAFETY or IDENTIFICATION LABELS stuck on the machine. If any label has been removed or is no longer legible, contact your nearest dealer for replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING MACHINE ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you have well understood all information contained in this manual. If you have any question contact your supervisor or your nearest dealer.

DANGER

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before use, check conditions of all wires and cables.

ADVICE

Be sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest dealer for further questions. Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

PRECAUTIONS

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits.

Safety and Warranty

ROUTINE INSPECTION

ADVICE

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the pulleys and nor between the chain and the gears.

PRECAUTIONS

Check if motors and sliding or turning parts of the machine produce abnormal noises. Check the tension of the belts and chains and replace the set when belt or chain show signs of being worn out. When checking tensions of belts or chain DO NOT introduce your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they are working properly.

OPERATION

ADVICE

Be sure your hair is not loose in order to avoid getting caught by turning parts which could lead to a serious accident. Tie your hair well up and/or cover your head with a scarf. The operation performed by not trained or skilled personnel shall be forbidden. Never touch turning parts with your hands or in any other way. NEVER operate machine without all original safety devices under perfect conditions.

AFTER FINISHING THE WORK

PRECAUTIONS

Always TURN THE MACHINE OFF by 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. DO NOT place your fingers in between belts and pulleys nor chains and gears.

MAINTENANCE

DANGER

Any maintenance with the machine in working situation is dangerous. TURN IT OFF BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always unplug the machine when emergency cases arise.

WARNING

Electrical or mechanical maintenance must be done by qualified personal for such operation. Person in charge has to be sure that the machine is under TOTAL SAFETY conditions when working.

Safety and Warranty

ANALYSIS AND PROBLEMS SOLVING

PROBLEM, CAUSES AND SOLUTIONS

This equipment has been designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR 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 <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	PE-BR-0500-V
Disc Diameter	20" / 508mm
Rotation	40 RPM
Electrical	110-120V / 60Hz / 1
Power Rating	0.5 HP / 373 W
Dimensions	33.3" x 29.8" x 28.8" / 847 x 756 x 730mm
Weight	253 lbs. / 114.8 kgs.
Packaging Weight	342 lbs. / 155.1 kgs.
Item Number	46322

Installation

INSTALLATION AND PRE OPERATION

PLACING

Your equipment must be placed and levelled on a dry and firm surface with, preferably, 33" high.

ELECTRICAL INSTALLATION

Please verify the voltage informed on the label attached to the cord when you unpack it. The feeding cord has 3 pins, the central pin is for grounding. It is mandatory that all 3 pins are correctly connected before turning the equipment on.

Operation

STARTING

Push the ON button to turn on the machine. Place the tray with a pizza dough. For safety reasons, the cones will not start. They only start spinning when you push the handle down. Push the handle down until the cones start spinning. To stop the cones just return the handle to its original position. After the job is done, turn the equipment OFF by pushing the OFF button.

OPERATION PROCEDURES

Before using the equipment, all parts that get in contact with the product to be processed must be washed with water and neutral soap. Verify if the equipment is stable and firm in its working place.

IMPORTANT

The equipment features a safety system to protect the operator. The equipment operation shall follow the

Operation

instructions of item operation, any other procedures are unsafe, and shall not be used.

- Remove the shaper/modeling base.
- Spread a small quantity of flour over the shaper/modeling base.
- Then, place the quantity of pizza dough in the center of the shaper/modeling base.
- Spread a small quantity of flour over the pizza dough.
- Replace the shaper/modeling base with the pizza dough over the central base.
- Then, with a soft and continuous movement, pull the handle forward the equipment, making the pizza dough to be carried against the conic rolls.
- Keep the handle operating until the pizza dough gets to the desired diameter.
- After getting the desired diameter, return the handle to its original position.
- Remove the shaper/modeling base and get the pizza dough out.
- Repeat the procedure above to continue using the equipment.
- After the job is done, turn the equipment OFF by pushing the OFF button.

IMPORTANT

The thickness of the dough is a result of the quantity of pizza dough and the desired diameter.

Cold fermented pizza dough is a long fermentation dough, and its cooling tends to bring an immediate shrinking of pizza disc right after it was opened with the hand roll, or in the dough laminating roller. The same thing happens after opening the pizza disc in the. So, when such a dough is opened, you need to consider the shrinking in its making. For example, if you want a 35cm pizza disc, you'll need to open a 40cm pizza disc, then it will shrink to 35cm giving you the final result that you want. Cold fermented pizza dough must rest outside the fridge for at least 30 minutes.

DOUGH THICKNESS

1. The thickness in obtained using the lever, the operator will define the thickness and the size of the disc according to the pressure applied when pulling the lever down and according to the weight of the dough ball (in grams) placed on the tray. It is necessary to keep the lever pressed down a few seconds. It is more comfortable to operate it pulling the lever down with both hands, until the pizza disc reaches de desired thickness and size. The trays have markings indicating different sizes.
2. The following is an approximate dough ball weight x diameter relation: 250gr to get a 25cm disc, 300 gr to get a 30cm disc, 400gr to get a 40cm disc, 450gr to get a 45cm disc and 500gr to get a 50cm disc.

DOUGH WITH HUMIDITY HIGHER THAN 58%

This type of dough is not indicated to be opened, due to its high level of humidity. The high humidity makes the dough get wrapped around the opening cones. There is one option that enables the opening of this type of dough, it requires the use of parchment paper. A parchment paper sheet must be placed on the tray, and cover its entirety, the dough ball must be positioned at the center, be covered with flour, and then another parchment sheet must be placed on top of it. Only after that the operator can initiate the opening procedure.

CLEANING AND SANITIZING

IMPORTANT

Always unplug the machine before cleaning process. The equipment shall be totally cleaned and sanitized:

- Before being used the first time.
- After every day's operation.
- When it has not been used during a long time.
- Before operating it after a long period unused.

Some parts of the equipment may be removed for cleaning, such as:

- Shaper/modeling base.

Wash all the parts with water and neutral soap. To clean the equipment, follow the procedures below: Unplug the machine from the socket. Remove the front protection. Remove the shaper/modeling base. Pull the handle forward the equipment and place the handle lock. Do all the cleaning process. Replace the items listed above after finishing the cleaning process.

IMPORTANT

Never spray water directly to the equipment.

CAUTIONS WITH STAINLESS STEEL

The stainless steel may present rust signs, which are ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate.

The stainless steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning. Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps. The rinsing and drying processes.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel. These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

Use of abrasives:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the

Maintenance

stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided. Main substances that cause stainless steel corrosion: dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

MAINTENANCE

Maintenance must be considered a set of procedures with the purpose to keep the equipment best operating conditions, therefore increasing the equipment life and safety.

- Cleaning.
- Wiring - Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding tightening and corrosion.
- Contacts – ON/OFF switch, emergency button, reset button, electronic circuits etc, check the equipment in order to assure that all components are correctly working and the equipment operation is normal.
- Installation.
- Each month check:
 - Check the electrical installation.
 - Measure the voltage at the socket.
 - Measure the working current and match it with the nominal current.
 - Check the tightening of all electric terminals to avoid bad contacts.
 - Check electric motor shaft clearance.
 - Check the wiring for overeating, insulation failures and mechanical damages.
- Each three month checks:
 - Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overeating, insulation failings, or mechanical damages.
 - Check bearings clearances.
 - Check retainers, o-rings, v-rings and other seals.

Troubleshooting

Before requesting any service on your unit, please check the following points. Please note that this guide serve only as a reference for solutions to common problems.

PROBLEM	CAUSES	SOLUTIONS
The machine does not switch on.	Lack of power.	Check if machine is plugged in and if there is power in the power supply source.
	Problem with the electric circuits.	Call technical assistance.
Smoke smell or smoke.	Problem in the electric circuit.	Call technical assistance.

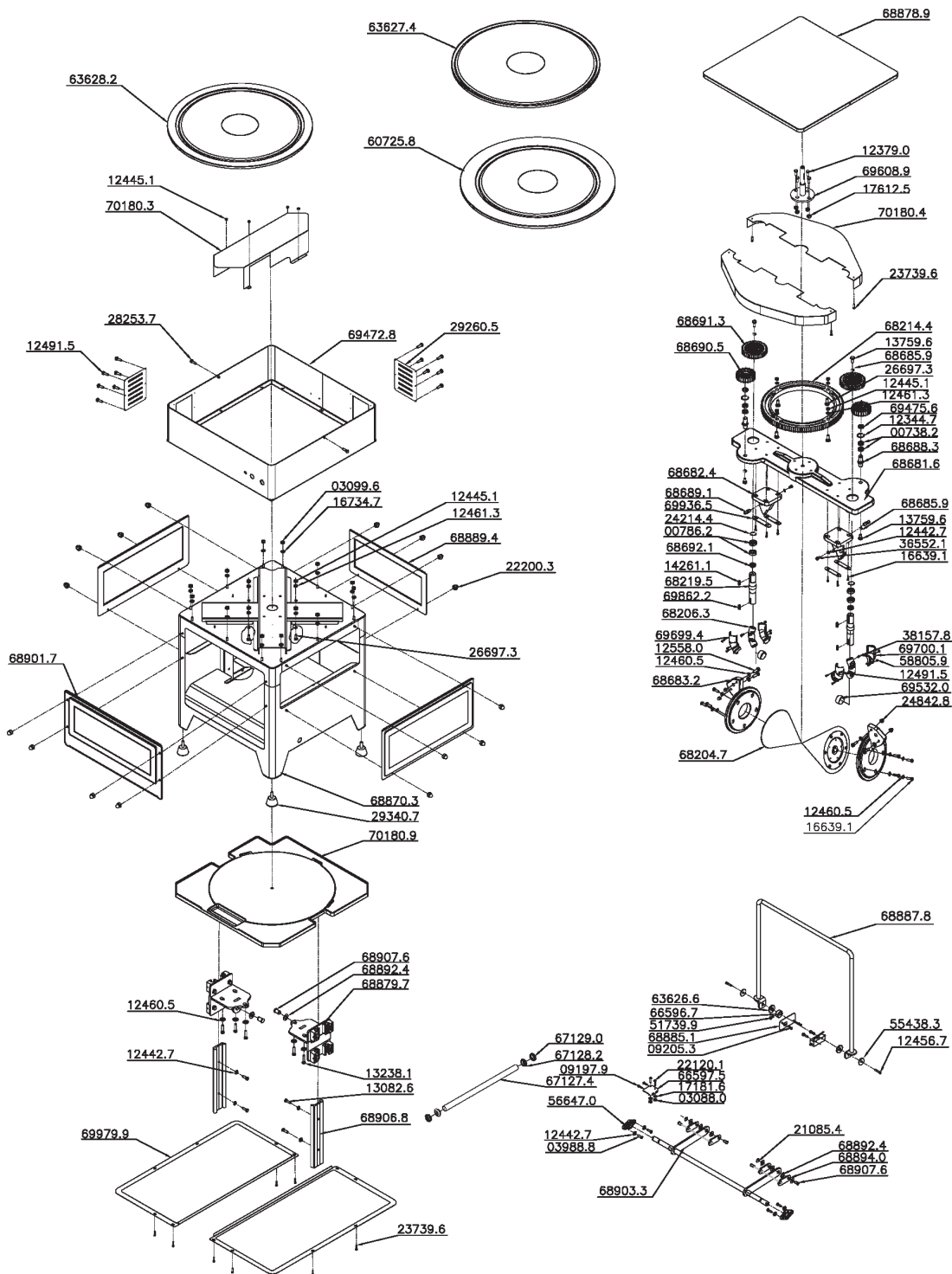
Troubleshooting

The machine switches ON but when the product is placed, the motor stops or turns to slow.	Problem with the electric motor.	Call technical assistance.
Power cord damaged.	Damage during transportation.	Call technical assistance.
Abnormal noises.	Problem with the bearing.	Call technical assistance.

For service call 1-800-465-0234.

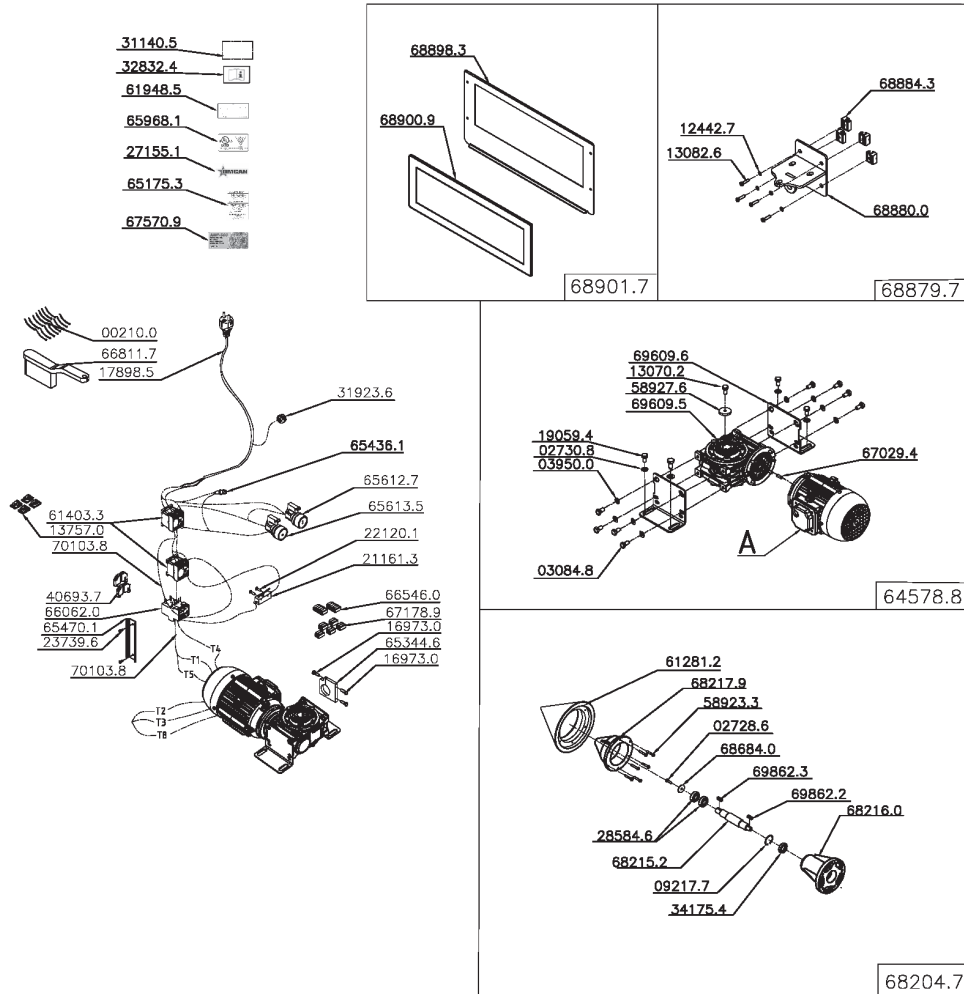
Parts Breakdown

Model PE-BR-0500-V 46322



Parts Breakdown

Model PE-BR-0500-V 46322



Parts Breakdown

Model PE-BR-0500-V 46322

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27688	Clamp K22 (T 50R) for 46322	00210.0	30305	Cable 3x1.0mm with Plug for 46322	17898.5	AN072	Tray with Edge 50 and 35 for 46322	63627.4
21843	Ball Bearing 6001 for 46322	00738.2	27709	Screw M8x16 Din 933 ZB for 46322	19059.4	AN073	Tray with Edge 45 and 30 for 46322	63628.2
30212	Ball Bearing 6203 for 46322	00786.2	AP041	Ring 15x1 Din 471 for 46322	21085.4	AP047	Complete Reducer Motor 115/230V for 46322	64578.8
38534	PFS M8x25 Din 933 ZB for 46322	02728.6	27057	Safety Switch for 46322	21161.3	AP048	Capacitor Holder for 46322	65344.6
27693	Washer L.A8,4 ZB for 46322	02730.8	67032	Screw M3x25 Din 7985 ZB for 46322	22120.1	AP049	Lamp.Mod.20C854115V Certif.UL for 46322	65436.1
30281	Screw M6x12 Din 933 ZB for 46322	03084.8	AF890	Nut M6 Din 1587 Inox for 46322	22200.3	AP050	On Button On 1 No (Screen Printed "I") for 46322	65612.7
38393	Screw Nut M3 Din 934 ZB for 46322	03088.0	67033	Screw M4x10 Din 933 Stainless Steel for 46322	23739.6	AP051	Button Turn Off 1 NC (Screen Printed "0") for 46322	65613.5
38180	Screw Nut M6 Din 934 ZB for 46322	03099.6	AP042	Ring 40x1.75 Din 472 for 46322	24214.4	AP052	Therm I CO Relay 4-6.3 A (12450901) for 46322	66062.0
30236	Washer L.A6 4 for 46322	03950.0	AF896	Nut M8 Din 1587 Direita Latao Niquelado for 46322	24842.8	AM613	Wago Splicing Connector 5x0.25-4mm2 for 46322	66546.0
27698	Screw M6x16 for 46322	03988.8	AP043	PFS M8x20 Din 912 Inox for 46322	26697.3	AP053	Cam Drive for 46322	66596.7
38482	Screw M5x10 Din 84 Inox for 46322	09197.9	30059	Omcans Packaging Logo for 46322	27155.1	AP054	Lower Micro Support for 46322	66597.5
38404	Nut M4 Din 934 for 46322	09205.3	38344	PFS M4x8 Din 933 Inox for 46322	28253.7	AP055	Cerlon Mop for 46322	66811.7
27703	Ring 47x1.75 Din 472 for 46322	09217.7	27722	Bearing 6005 DDU for 46322	28584.6	AN076	Wrench 6x6x32 Type A for 46322	67029.4
AE672	Earring Ring 12x1 Din 471 for 46322	12344.7	AF901	Shutter 25x5x100 for 46322	29260.5	AP056	Wire Passing Tube for 46322	67127.4
38475	PFS M8x30 Din 965 Inox for 46322	12379.0	67037	Foot Bor.Red.C/PFS M10x30 D.50x34x30 Alt for 46322	29340.7	AP057	Tube Ring for 46322	67128.2
16419	Washer L.A6 4 125 Inox for 46322	12442.7	67038	Grounded Wire Label for 46322	31140.5	AM614	Wago Splicing Connector 2x0.25-4mm2 for 46322	67178.9
16421	Screw Nut M8 934 Inox for 46322	12445.1	27726	Cord Holder PG13.5 LC+P/9 for 46322	31923.6	AP058	Cone Assembly UL for 46322	68204.7
67027	Screw M10x25 Din 933 Stainless Steel for 46322	12456.7	67040	Instruction Manual Label for 46322	32832.4	AP059	Double Universal Joint D32 Type C Din for 46322	68206.3
16423	Washer L.A8.4 Stainless Steel for 46322	12460.5	27734	Retainer 25x47x10 for 46322	34175.4	AP060	Fixed Gear Z-102 M3 for 46322	68214.4
AP037	Arr.P.88 Din 127 Inox for 46322	12461.3	AN822	PFS M6x10 Din 933 ZB for 46322	36552.1	AP061	UL Cone Shaft for 46322	68215.2
38282	Screw M3x10 Din 84 Stainless Steel for 46322	12491.5	AP044	PFS M5x8 Din 933 Inox for 46322	38157.8	AP062	Cone Bearing UL for 46322	68216.0
AP038	PFS M8x45 Din 933 Inox for 46322	12558.0	67044	Tread Pole IEC 60715 (10289061) for 46322	40693.7	AP063	Cone Glove UL for 46322	68217.9
16427	Screw M6x25 for 46322	13070.2	AF980	Screw M4x16 Din 933 Inox for 46322	51739.9	AP064	Vertical Axis UL for 46322	68219.5
16429	Screw M6x20 for 46322	13082.6	67057	Washer Diam.35xDiam.10.5x3 for 46322	55438.3	AP065	Top Arm UL for 46322	68681.6
38086	Screw M8x16 Din 933 Stainless Steel for 46322	13238.1	67058	Flanged Bushing EFOM-17 for 46322	56647.0	AP066	Longitudinal Support for 46322	68682.4
30046	Sticker Clip for 46322	13757.0	AP045	PCA M3 Din 985 Inox for 46322	58805.9	AP067	Cone Support for 46322	68683.2
67029	Screw M6x10 Din 933 Stainless Steel for 46322	13759.6	67077	Screw 6.3x40 Din 571 ZB for 46322	58923.3	AP068	Washer Diam.30xDiam.9x2 for 46322	68684.0
AP039	Key 4.76x14 Rectified for 46322	14261.1	67079	Washer Diam.30xDiam.7x5mm for 46322	58927.6	AP069	Washer Diam.20xDiam.7x2 for 46322	68685.9
AF992	Screw M8x30 Din 933 Inox for 46322	16639.1	AN066	Tray with Edge 16" for 46322	60725.8	AP070	Z25 Gear Shaft for 46322	68688.3
AP040	Arr.P.86 Din 127 ZB for 46322	16734.7	AN070	Conical Roller 500 for 46322	61281.2	AP071	Minor Axis Joint for 46322	68689.1
27708	PFS B.3.5x19 Din 7981 for 46322	16973.0	AP046	Mini Cont.CWC07-01-30D13110V/50/60Hz for 46322	61403.3	AP072	Gear Z-20 M3 for 46322	68690.5
38045	Washer L.A3.2 Din 125 Stainless Steel for 46322	17181.6	67108	On/Off Label for 46322	61948.5	AP073	External Gear Z-40 M3 for 46322	68691.3
AF993	Nut M8 Din 985 ZB	17612.5	67119	Lever Separator for 46322	63626.6	AP074	Retainer Di.16xDi.32xL.7 00796BR for 46322	68692.1

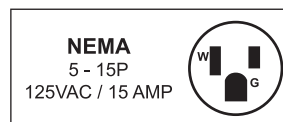
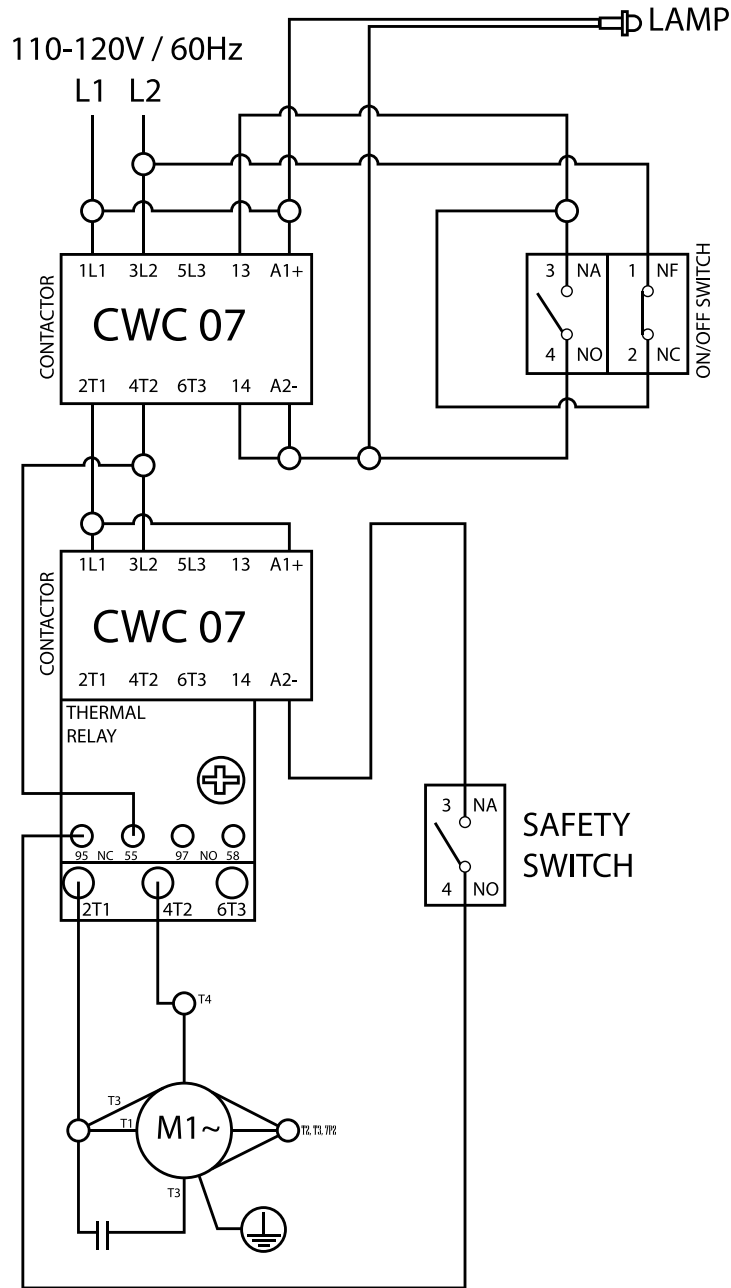
Parts Breakdown

Model PE-BR-0500-V 46322

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP075	CS Central Structure for 46322	68870.3	AP084	Glass 189x517mm for 46322	68900.9	AP093	Support of the Reducer for 46322	69609.6
AP076	Top Closure UL for 46322	68878.9	AP085	Cleaning Window Assembly for 46322	68901.7	AP094	Left Joint Protection for 46322	69699.4
AP077	Complete Displacement Car for 46322	68879.7	AP086	CS Actuator UL for 46322	68903.3	AP095	Right Joint Protection for 46322	69700.1
AP078	CS Movement Car for 46322	68880.0	AP087	IGUS Guide WS-10-40B (240mm) for 46322	68906.8	AP096	Key 5x5x11.5 Type 11B11 Din 6885 for 46322	69862.2
AP079	Bearing IGUS WJUM-01-10 for 46322	68884.3	AP088	Connecting Connecting Pin for 46322	68907.6	AP097	Key 6.35x6.35x20 Type "B" Din 688 for 46322	69862.3
AP080	CS Trigger Lock for 46322	68885.1	AP089	CJ Headboard UL for 46322	69472.8	AP098	CS Bottom Protection Frame for 46322	69979.9
AP081	CS Lever UL for 46322	68887.8	AP090	Gear Spacer for 46322	69475.6	AP099	Air Deflector for 46322	70180.3
AP082	Washer Diam.30xDiam.15,1x1 for 46322	68892.4	AP091	CS Motor Shaft for 46322	69608.9	AP100	CS Superior Protection for 46322	70180.4
AP083	Cleaning Window Frame for 46322	68898.3	AP092	Reducer 1:40 GSA41 C63B14 (1361358374) for 46322	69609.5	AP101	Modeling Base 500 for 46322	70180.9

Electrical Schematics

Model PE-BR-0500-V 46322





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: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

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 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.

