



Pizza Dough Opener
Model PE-BR-0500
Item 45763
Instruction Manual



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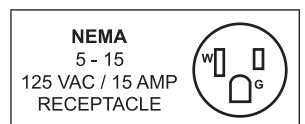


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General Information

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 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:

- Read all instructions carefully.

Safety and Warranty

- 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 correct grounding in accordance to your local safety standards.
- Never operate the equipment if the front door is removed.

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

BASIC OPERATION PRACTICES

DANGEROUS PARTS

Some parts of the electric devices are connected to high voltage points. These parts when touched may cause

Safety and Warranty

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.

ADVISES

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 or TEAR OFF 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 questions contact Omcan.

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.

ADVISES

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.

ROUTINE INSPECTION

ADVICE

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts and the

Safety and Warranty

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.

ADVICE

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.

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. If such problem occurs with your machine please refer to Troubleshooting in which the most common situations are listed with recommended solutions.

Safety and Warranty

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 |
| Power | 0.5 HP / 0.37 kW |
| Disc Diameter | 20" / 508mm |
| Rotation | 40 RPM |
| Electrical | 110V / 60Hz |
| Dimensions | 25.59" x 30.7" x 32.87" / 650 x 780 x 835mm |
| Weight | 220.5 lbs. / 100 kgs. |
| Packaging Weight | 274 lbs. / 124.3 kgs. |
| Item Number | 45763 |

Installation

PLACING

Your equipment must be placed and levelled on a dry and firm surface that is at least 33 inches off the ground.

Installation

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. Plug in the feeding cord.

IMPORTANT: Make sure the network voltage is the same as indicated on the cord label.

Operation

STARTING

Push the On Button (01) to turn on the machine. For safety reasons, the Cones will not start. They only start spinning when you push the Handle down (02). Push the Handle (02) 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 (04).

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: This equipment features a safety system to protect the operator. The operator shall follow the steps on the Operation instructions solely; any other steps are unsafe and shall not be taken.

- Remove the Disc (03).
- Spread a small quantity of flour over the Disc.
- Place the dough Ball on the center of the Disc. Spread a small quantity of flour over the dough ball. Place the Disc back into the Equipment. With an easy and continuous move, push the Handle (02) down and forward, in order for the dough ball to get in contact with the cones.
- Keep the handle pressed down making more pressure on the handle during a few seconds until the dough gets to desired thickness and diameter. It is recommended to use both hands to perform this step for a firmer grip and better control.
- After getting the desired thickness and diameter, return the handle to its original position. Remove the Disc (03) out of the unit and the dough from the Disc.
- Repeat the above steps to make more pizza pies.
- After finishing work, turn the Equipment off by pushing the OFF Button (04).

Operation

IMPORTANT: The dough thickness and diameter is a result of the dough ball size and the pressure you put on the handle during operation.

Maintenance

CLEANING AND SANITIZING

IMPORTANT: Unplug the machine from socket before start cleaning.

EQUIPMENT MUST BE TOTALLY CLEANED:

- Before using it for the first time.
- After daily operation.
- When it will not be used for long periods of time.

TO CLEAN THE EQUIPMENT FOLLOW THE INSTRUCTIONS BELOW:

- Unplug the machine from socket.
- Remove the Disc.

Normally the place with more concentration of residues is the Disc and the Disc Base.

The Disc can be removed and washed individually, using a cloth or sponge with a little of water and neutral soap.

It is not possible to remove the Disc Base for cleaning. Clean the top of the Disc Base with a wet cloth and a little neutral detergent and wipe it dry. To facilitate access under the Disc Base for cleaning, pull the Handle down to lift it up and use the Handle Lock to lock it in place and clean underneath it the same way as described above.

To access the Cones, leave the Disc Base completely down to have free access to both Cones.

In case the Cones or any other parts are covered with dry dough or flour, proceed as per below instructions:

- Get a wet soft cloth or sponge with a little neutral detergent and pass over the area covered with dry dough or flour.
- Wait for a few seconds and right after this, use a plastic scraper to remove the dough or flour from the parts.
- Repeat these cleaning instructions with a wet cloth or sponge and neutral detergent if necessary.
- Finalize the cleaning with a soft dry cloth to wipe dry the entire unit.

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 are extremely important to prevent stains and corrosion from arising.

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 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 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. Scraping 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., Salty 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: See Cleaning section.

Wiring: Check all wires regarding deteriorate conditions as well as all electric contacts (terminals) regarding

Maintenance

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: make sure the installation followed all items in the Installation section.

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 overheating, insulation failures and mechanical damages.

EACH THREE MONTH CHECKS:

- Check electrical components such as ON/OFF switch, emergency button, reset button, electronic electric circuits, overheating, insulation failings, or mechanical damages.
- Check bearings clearances.
- Check retainers, O-rings, V-rings and other seals.

Troubleshooting

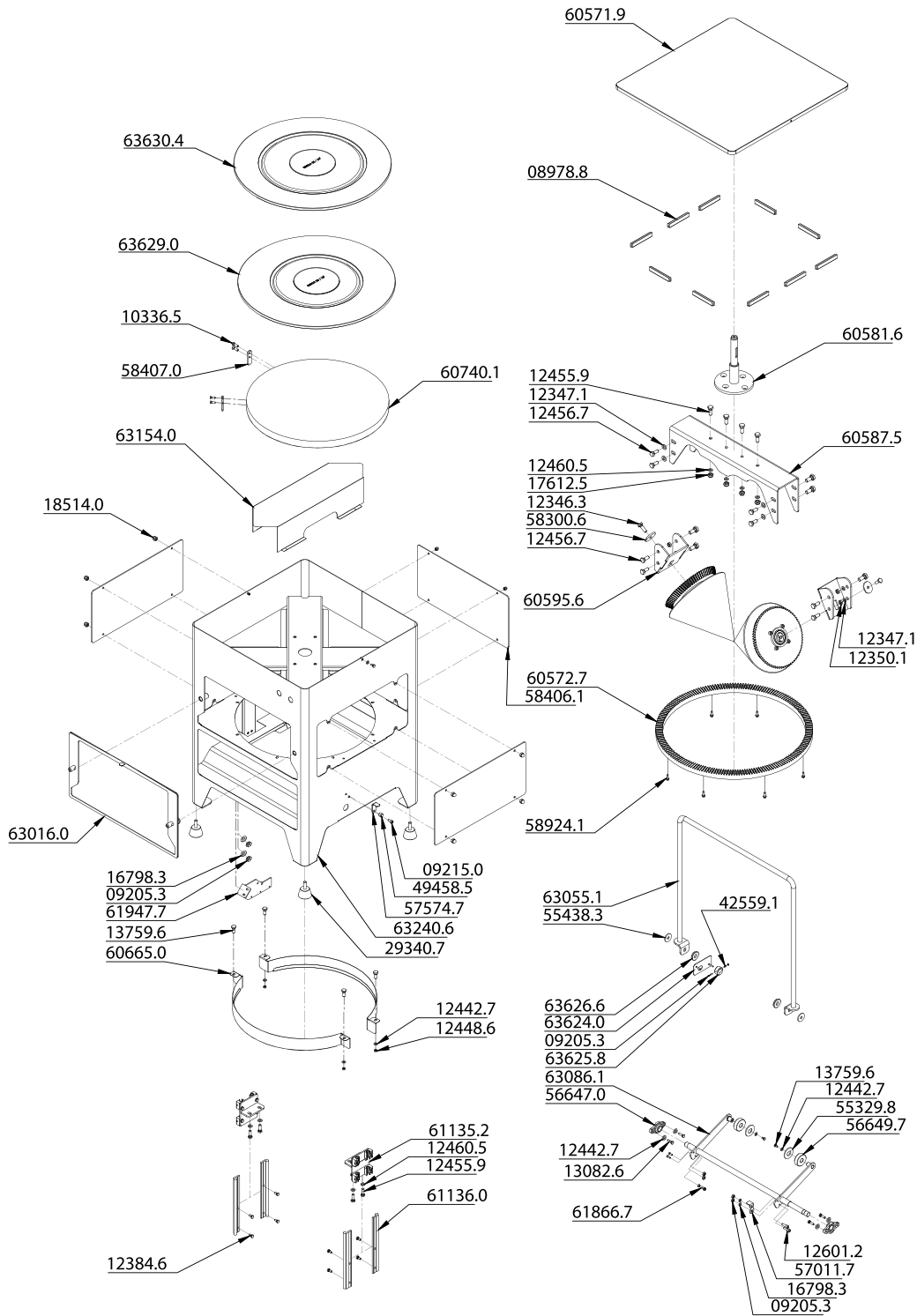
| PROBLEM | CAUSES | SOLUTIONS |
|--|------------------------------------|--|
| The machine does not switch on. | Lack of power. | Check if machine is plugged in and if there is power in the power supply source. |
| | Problem with the electric circuits | Call Omcan. |
| Smoke smell or smoke. | Problem in the electric circuit. | Call Omcan. |
| The machine switches ON but when the product is placed, the motor stops or turns too slow. | Problem with the electric motor. | Call Omcan. |
| Power cord damaged. | Damage during transportation. | Call Omcan. |
| Abnormal noises | Problem with the bearing. | Call Omcan. |

REFERENCE

| Item Number | Model Number | Description | Manufacturer Model Number |
|-------------|--------------|---|---------------------------|
| 45763 | PE-BR-0500 | Pizza Dough Opener AMP-500 0.5HP 110V/60HZ | AMP-500 |

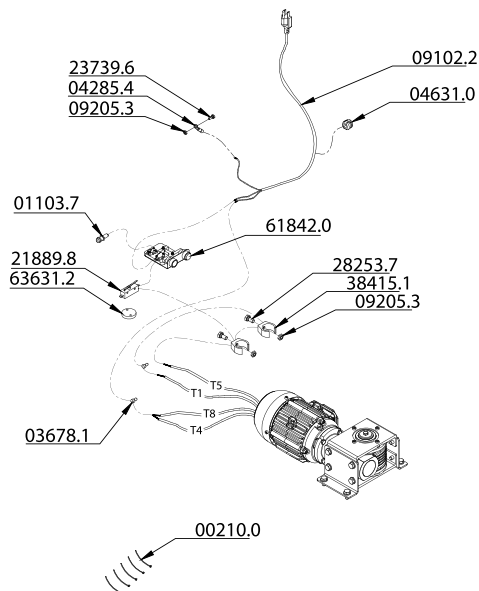
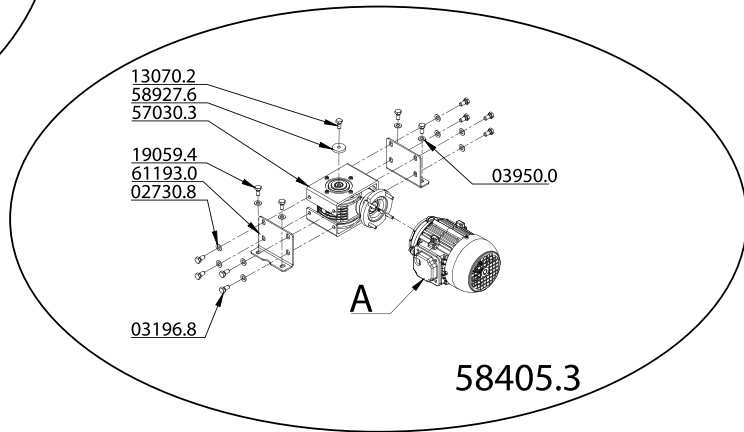
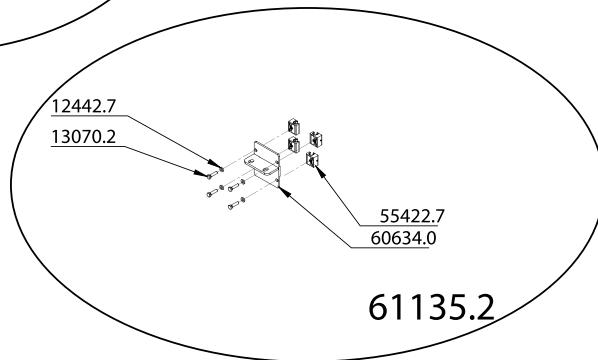
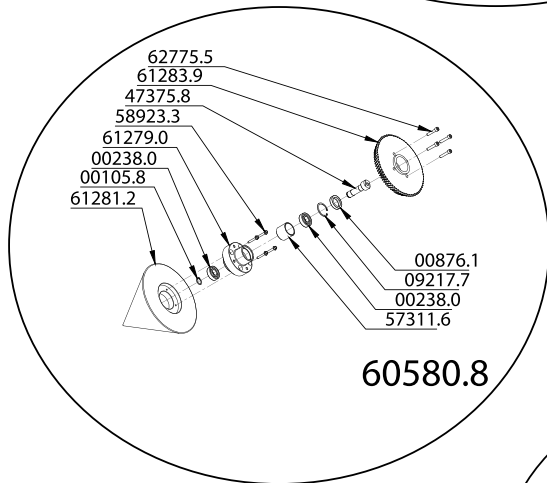
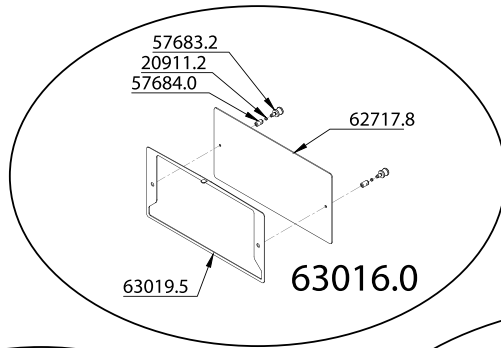
Parts Breakdown

Model PE-BR-0500 45763



Parts Breakdown

Model PE-BR-0500 45763



- 31140.5
- 27154.3
- 51792.5
- 25434.7
- 32832.4
- 61948.5
- 62187.0

Parts Breakdown

Model PE-BR-0500 45763

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|----------|---|----------|----------|---|----------|
| 38450 | Ring 20x1.2 DIN 471 for AMP500 | 00105.8 | 67029 | Screw M6x10 DIN 933 Stainless Steel for AMP500 | 13759.6 | 67049 | Stop M6 for AMP500 | 49458.5 |
| 27688 | Clamp K22 (T 50R) for AMP500 | 00210.0 | 30048 | Washer L.A4,3 for AMP500 | 16798.3 | 67050 | Actuator 1 Channel for AMP500 | 49717.7 |
| 16396 | Ball Bearing 6204 Z for AMP500 | 00238.0 | 18665 | Contactora 110V 50/60HZ for AMP500 | 18450.0 | 78551 | Cleaning Maintenance Label for AMP500 | 50665.6 |
| 67021 | Retainer.00131BR* (F0311) DI.30xDE.47xL.10 for AMP500 | 00876.1 | 67030 | Nut M6 DIN1587 Right Nickel Plated Brass for AMP500 | 18514.0 | 67051 | Do Not Use Water Spray Label GR. E/I for AMP500 | 51792.5 |
| 67022 | Light.LP-11C 110/220V Red for AMP500 | 01103.7 | 27709 | Screw M8x16 DIN 933 ZB for AMP500 | 19059.4 | 67052 | Attention Label GR. E/I for AMP500 | 51844.1 |
| 27693 | Washer L.A8,4 ZB for AMP500 | 02730.8 | 38052 | Magnet Diam.8x4mm for AMP500 | 20911.2 | 67053 | Cord.3x1,0mm2x1800mm S/Plug for AMP500 | 52064.0 |
| 38393 | Screw Nut M3 DIN 934 ZB for AMP500 | 03088.0 | 67031 | Key MG-2605 IR/E3Y - Kema Certified for AMP500 | 21889.8 | 67054 | Washer with Facet for AMP500 | 55329.8 |
| 38395 | PFS M8x10 DIN 933 ZB for AMP500 | 03196.8 | 67032 | Screw M3x25 DIN 7985 ZB for AMP500 | 22120.1 | 67055 | Linear Guide Drylin W 400mm for AMP500 | 55421.9 |
| 27696 | Nylon Cover CN 4478 for AMP500 | 03678.1 | 67033 | Screw M4x10 DIN 933 Stainless Steel for AMP500 | 23739.6 | 67056 | Bearing Drylin W with Adjustment for AMP500 | 55422.7 |
| 78587 | PFS M6x16 DIN 916 FOSF. for AMP500 | 03856.3 | 67034 | Screw M8x40 DIN 912 for AMP500 | 24213.6 | 67057 | Washer Diam.35xDiam.10,5x3 for AMP500 | 55438.3 |
| 38089 | Pre Isolating Terminal for AMP500 | 04285.4 | 67035 | Screw M4x16 DIN 912 Stainless Steel for AMP500 | 24892.4 | 67058 | Flanged Bushing EFOM-17 for AMP500 | 56647.0 |
| 38153 | Press Cable PC 8,8mm for AMP500 | 04631.0 | 38168 | Safety Instructions Label for AMP500 | 25434.7 | 67059 | Roller for AMP500 | 56649.7 |
| 67023 | Finishing Lining 550mm for AMP500 | 08978.8 | 27720 | Omcan Logo (Machines) for AMP500 | 27154.3 | 67060 | Reductor Support for AMP500 | 56903.8 |
| 65887 | Cord 3x1mm2C/PGRE 2PC1PR for AMP500 | 09102.2 | 38344 | PFS M4x8 DIN 933 INOX for AMP500 | 28253.7 | 67061 | Stop for AMP500 | 57011.7 |
| 38404 | Nut M4 DIN 934 for AMP500 | 09205.3 | 67037 | Foot BOR.Red.C/PFS M10x30 D.50x34x30 ALT for AMP500 | 29340.7 | 67062 | Movable Table Reductor 1:40 L0413202E0A001 for AMP500 | 57030.3 |
| 67024 | Screw M5x10 DIN 912 INOX for AMP500 | 09215.0 | 67038 | Grounded Wire Label for AMP500 | 31140.5 | 67063 | Block Sheet for AMP500 | 57475.9 |
| 27703 | Ring 47x1.75 DIN 472 for AMP500 | 09217.7 | 67039 | Nut M4 DIN 985 Stainless Steel for AMP500 | 31800.0 | 67064 | Z Shaped Support for AMP500 | 57573.9 |
| 67025 | Screw M3x10 DIN 965 INOX for AMP500 | 10336.5 | 67040 | Instruction Manual Label for AMP500 | 32832.4 | 67065 | Stop Sheet for AMP500 | 57574.7 |
| 38458 | Large Rubber Ring for AMP500 | 10975.4 | 67041 | Key 40127 A2E3Q-NA KEMA for AMP500 | 33172.4 | 67066 | Stainless Steel Handle M8 for AMP500 | 57683.2 |
| 67026 | Screw M10x30 DIN 933 Stainless Steel for AMP500 | 12346.3 | 30070 | Capacitor Support 60Hz for AMP500 | 38415.1 | 67067 | Magnet Housing for AMP500 | 57684.0 |
| 38207 | Washer.L.A10,5 DIN 125 Stainless Steel for AMP500 | 12347.1 | 67042 | Emergency Button 2NF (Pull to Unlock) for AMP500 | 40640.6 | 67068 | Sensor Support | 57685.9 |
| 16419 | Washer L.A6 4 125 INOX for AMP500 | 12442.7 | 67043 | Emergency Label (10045238) for AMP500 | 40643.0 | 67069 | 1 Channel Sensor 1000mm 110/220V for AMP500 | 57910.6 |
| 38281 | Screw Nut M6 DIN934 INOX for AMP500 | 12448.6 | 67044 | Tread Pole IEC 60715 (10289061) for AMP500 | 40693.7 | 67070 | Label AMP-400 E/I No Logo for AMP500 | 58293.0 |
| 16422 | Screw M8x20 DIN 933 Stainless Steel for AMP500 | 12455.9 | 67045 | Contactora Base 138mm with Holes for AMP500 | 42136.7 | 67071 | Tightening Washer for AMP500 | 58300.6 |
| 67027 | Screw M10x25 DIN 933 Stainless Steel for AMP500 | 12456.7 | 38081 | PFS M4x12 DIN 916 INOX for AMP500 | 42559.1 | 67072 | Motor 0,5CV 110V 60Hz W (14070050) for AMP500 | 58394.4 |
| 16423 | Washer L.A8,4 Stainless Steel for AMP500 | 12460.5 | 67046 | #ACO I.304 B.Red.20mm Desc. NBR6580/ASTMA484 for AMP500 | 44049.3 | 67073 | Complete Reductor Motor 110V for AMP500 | 58405.3 |
| 67028 | Screw M4x12 DIN 912 Stainless Steel for AMP500 | 12601.2 | 67047 | Roll Bearing for AMP500 | 47350.2 | 67074 | Side Closure without Logo for AMP500 | 58406.1 |
| 78967 | Screw M6x25 DIN 933 Stainless Steel for AMP500 | 13070.2 | 67048 | Cone Shaft for AMP500 | 47375.8 | 67075 | Tray Stop for AMP500 | 58407.0 |
| 38086 | Screw M8x16 DIN 933 Stainless Steel for AMP500 | 13238.1 | 65979 | On/Off Key without LED for AMP500 | 48557.8 | 67076 | Coupling Relay 127VAC RA127AC10 for AMP500 | 58590.4 |

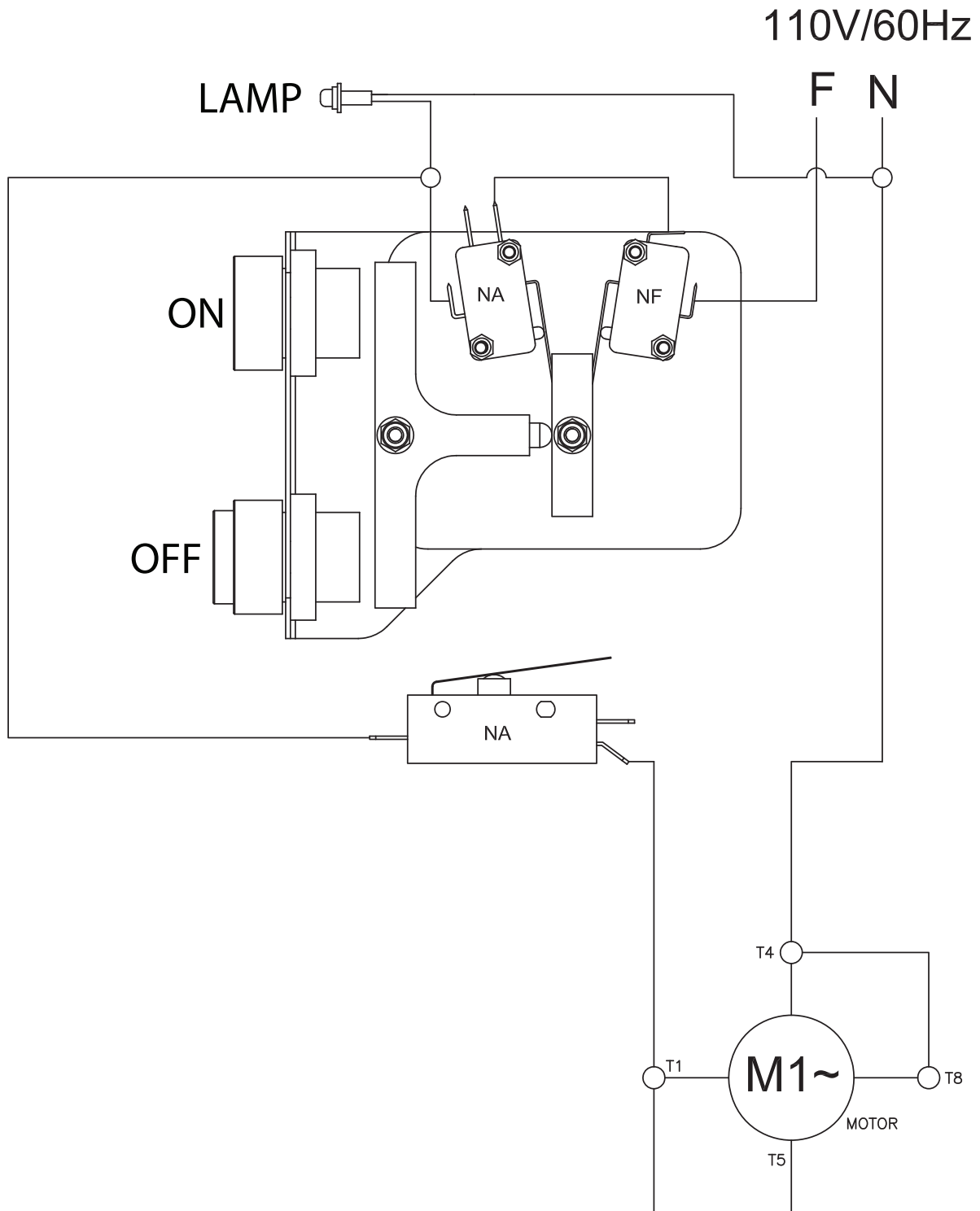
Parts Breakdown

Model PE-BR-0500 45763

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--|----------|----------|--|----------|----------|--|----------|
| 67077 | Screw 6,3x40 DIN 571 ZB for AMP500 | 58923.3 | 67094 | Complete Frontal Protection 500 for AMP500 | 60666.9 | 67111 | Complete Frontal Protection for AMP500 | 63016.0 |
| 67078 | Screw 6,3x19 DIN 7970 Stainless Steel for AMP500 | 58924.1 | 67095 | Frontal Closure 500 for AMP500 | 60668.5 | 67112 | Handle for AMP500 | 63054.3 |
| 67079 | Washer Diam.30xDiam.7x5mm for AMP500 | 58927.6 | 67096 | Central Structure Set for AMP500 | 60669.3 | 67113 | Lever Sheet for AMP500 | 63055.1 |
| 67080 | End Crust Tray 25 with Labels for AMP500 | 59234.0 | 67097 | Modeler Base 500 for AMP500 | 60740.1 | 67114 | Activator Set 500 for AMP500 | 63086.1 |
| 67081 | End Crust Tray 30 with Labels for AMP500 | 59235.8 | 67098 | Conical Roll 500 for AMP500 | 60759.2 | 67115 | Air Deflector for AMP500 | 63154.0 |
| 67082 | End Crust Tray 35 with Labels for AMP500 | 59236.6 | 67099 | Conical Gear Z73 M3 for AMP500 | 60760.6 | 67116 | Central Structure Set for AMP500 | 63240.6 |
| 67083 | End Crust Tray 40 with Labels for AMP500 | 59237.4 | 67100 | End Crust Tray 50 / 20" for AMP500 | 61374.6 | 67117 | Activator Closure Set for AMP500 | 63624.0 |
| 67084 | Activating Set 500 for AMP500 | 60524.7 | 67101 | End Crust Tray 45 / 18" for AMP500 | 61375.4 | 67118 | Excentric Activator for AMP500 | 63625.8 |
| 67085 | Lever Set 500 for AMP500 | 60526.3 | 67102 | End Crust Tray 40 / 16" for AMP500 | 61376.2 | 67119 | Lever Separator for AMP500 | 63626.6 |
| 67086 | Superior Closure 500 for AMP500 | 60571.9 | 67103 | End Crust Tray 35 / 14" for AMP500 | 61377.0 | 67120 | Tray with End Crus Complete 45 e 30 for AMP500 | 63629.0 |
| 67087 | Central Gear Z192 M3 for AMP500 | 60572.7 | 67104 | End Crust Tray 30 / 12" for AMP500 | 61378.9 | 67121 | Tray with End Crus Complete 50 e 35 for AMP500 | 63630.4 |
| 67088 | Complete Conical Roll 500 for AMP500 | 60580.8 | 67105 | Activating Set for AMP500 | 61842.0 | 67122 | Separator Diam.35 for AMP500 | 63631.2 |
| 67089 | Central Shaft Set 500 for AMP500 | 60581.6 | 67106 | Activator Stop Set for AMP500 | 61866.7 | 67123 | Lever Body for AMP500 | 63844.7 |
| 67090 | Cones Support 500 for AMP500 | 60587.5 | 67107 | L Shaped Support for AMP500 | 61947.7 | 67124 | Lever Base Sheet for AMP500 | 63845.5 |
| 67091 | Cones Adjustment Set for AMP500 | 60595.6 | 67108 | On/Off Label for AMP500 | 61948.5 | 67125 | Lever Set 500 for AMP500 | 63846.3 |
| 67092 | Moving Car Set for AMP500 | 60634.0 | 67109 | Label AMP-500 E/I for AMP500 | 62187.0 | | | |
| 67093 | Central Protection for AMP500 | 60665.0 | 67110 | Frontal Closure for AMP500 | 62717.8 | | | |

Electrical Schematics

Model PE-BR-0500 45763





Warranty Registration

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OMCAN

PRODUCT WARRANTY REGISTRATION

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Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

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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): _____

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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.

