



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.



Dough Divider Item 10839 Instruction Manual



Revised - 02/22/2024

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www.omcan.com





Table of Contents

Item 10839

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5
Operation -----	6
Maintenance -----	6 - 7
Parts Breakdown -----	8 - 9
Notes -----	10
Warranty Registration -----	11

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 INC.
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
1889 Maryland Avenue,
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: _____ Type of Company: _____

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

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

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

Invoice: _____

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

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



General Information

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 expédiées 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 quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

MAKE SURE THE MACHINE IS ON A FLAT AND STABLE SURFACE BEFORE OPERATING.

SAFETY

The dough divider is simple to operate and easy to clean. Maintenance, cleaning or any other service on the machine must be made only by qualified persons.

Parts Breakdown

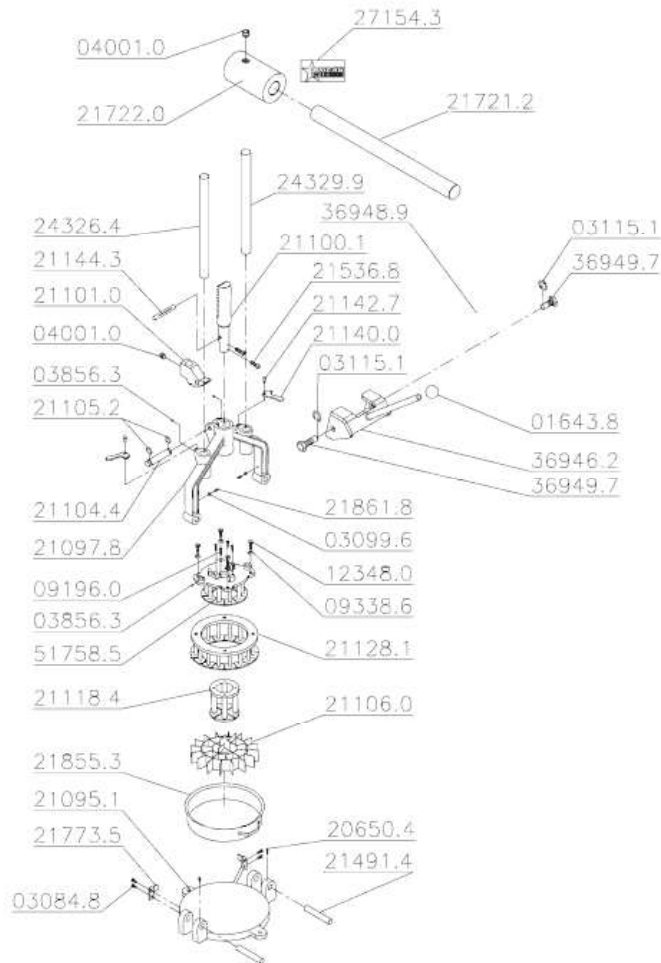
Item 10839

Description			Description			Description		
Item No.			Item No.			Item No.		
38353	Sphere with Thread 3/8" for 10839	01643.8	62780	Eixo Principal for 10839	21100.1	62796	CS Alavanca Grande (Branco) for 10839	21721.2
30281	Screw M6x12 Din 933 ZB for 10839	03084.8	62781	Gear Dp88 M4 (White) for 10839	21101.0	62797	Contra Peso (Branco) for 10839	21722.0
38180	Screw Nut M6 Din 934 ZB for 10839	03099.6	62782	Pino Da Engrenagem for 10839	21104.4	62798	Encosto for 10839	21773.5
27694	Ring 10x1 Din 471 for 10839	03115.1	62783	Anel Elastico 15 Din 6799 for 10839	21105.2	60334	Round Shaper for 10839	21855.3
78587	PFS M6x16 Din 916 Fosf. for 10839	03856.3	62784	CS Chapa Divisora for 10839	21106.0	62800	Pino Da Forma for 10839	21861.8
38561	Screw M8x20 for 10839	04001.0	62785	Divisor 4 (Branco) for 10839	21118.4	62802	Eixo Secundario Esquerdo for 10839	24326.4
38188	Screw M6x20 Din for 10839	09196.0	62786	Divisor 16 (Branco) for 10839	21128.1	62803	Eixo Secundario Direito for 10839	24329.9
38296	Washer L A10.5 ZB for 10839	09338.6	62791	Chapa Trava (Branco) for 10839	21140.0	27720	Omcan Logo (Machines) for 10839	27154.3
62776	PFS M10x25 Din 933 ZB for 10839	12348.0	62792	Pino Da Chapa Trava for 10839	21142.7	62804	Support Sheet Set for 10839	36946.2
62777	PFS M5x8 Din 916 Fosf. for 10839	20650.4	62793	Pino Elast.14x55 Din EN 28752 for 10839	21144.3	62805	Mola Da Chapa De Escora for 10839	36948.9
62778	Base (Branco) for 10839	21095.1	62794	Pino Da Base for 10839	21491.4	62806	Pino De Articulaao for 10839	36949.7
62779	Cabecote Guia for 10839	21097.8	62795	PFS M8x20 Din 912 Fosf. for 10839	21536.8	62807	Divisor 10 (Branco) for 10839	51758.5



Parts Breakdown

Item 10839



Safety and Warranty

To avoid accidents respect the following instructions:

- Never use any instruments which are not part of the machine to help operating it.
- After removing any safety parts of the equipment, replace them and make sure all the safety items are properly positioned.
- Keep your hands away from sharp parts.

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.

6 MONTHS PARTS AND LABOR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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 (cardboard, polyethylene, and others) 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

Item Number	10839
Quantity of Portions	30
Minimum Load Capacity	2.2 lbs. / 1 kgs. of dough (30 rolls with 33 grams)
Maximum Load Capacity	6.6 lbs. / 3 kgs. of dough (30 rolls with 100 grams)
Net Dimensions	17.7" x 17.7 x 43.5" / 450 x 450 x 1105mm
Net Weight	72.8 lbs. / 33 kgs.

Operation

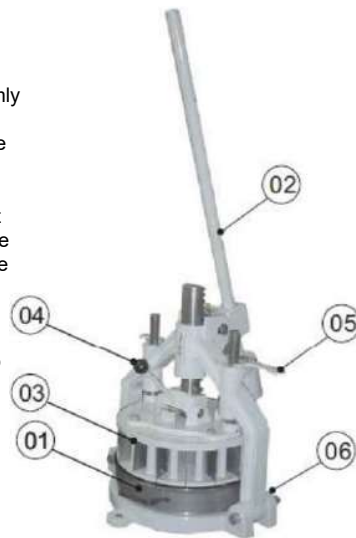
OPERATION PROCEDURE

IMPORTANT: make sure that all the components are properly positioned before using the equipment.

INITIALLY CHECK IF THE DOUGH DIVIDER IS FIRM ON ITS POSITION.

IMPORTANT: do not touch the blade while it is moving, in any circumstances.

1. Make sure the dough divider is positioned in a firm, fixed working table/counter adequate to the size and weight of the machine and the way it works, in a way that the base N°. 06 is stable.
2. Take the tray out of the base and accommodate the dough uniformly inside the tray.
3. Place the tray back in the machine, lower the Lever N°. 02 until the dough is properly compressed. The lock handle N°. 05 must be in the unlocked position.
4. Lower down the divider blades handle N°. 04, unlock it to enable it to go all the way down, bring it down and cut the dough, make sure the dough is completely cut, then bring the handle up and bring the lever N° 02 up.
5. If the dough sticks to the divider N°. 03, lower the lever N°. 02 with the handle N°. 05 on unlocked position and repeat the cutting process. Lower down the divider blades handle N°. 04, unlock it to enable it to go all the way down, bring it down and cut the dough, make sure the dough is completely cut, then bring the handle up and bring the lever N° 02 up.
6. Remove the tray from the equipment to remove the dough.



Maintenance

CLEANING

MACHINE CLEANING PROCEDURE:

1. Remove the tray and wash it in running water.
2. Execute the cleaning right after use.
3. Use a damp cloth and neutral soap.
4. Never use chemical products that can cause harm to the equipment's painting and stainless steel parts.
5. Use mild temperature water and a nylon brush on the parts that have residual material.

Repeat steps 3, 4 and 5 to clean the inside and blades, it must be done manually and with caution to avoid

Maintenance

accidents.

Note: grease is sometimes applied as an extra layer for protection purposes during transport, it is just a matter of removing the excess and leaving enough just for the proper functioning of the unit.

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 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 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., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.