



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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

51660.0



Garlic Peeler

Model PE-BR-0004

Item 13442

Instruction Manual



Revised - 10/07/2016



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





Table of Contents

Model PE-BR-0004

Section	Page
General Information	3 - 4
Safety and Warranty	4 - 5
Technical Specifications	6
Installation	7
Operation	7 - 8
Maintenance	8 - 9
Parts Breakdown	9 - 11
Electrical Schematics	12
Notes	13 - 14
Warranty Registration	15

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:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____ Company Name: _____

Address: _____ Telephone: _____

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

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ ☐ Restaurant ☐ Bakery ☐ Deli

Dealer City: _____ Dealer Province or State: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Invoice: _____ ☐ Institution (specify): _____ ☐ Other (specify): _____

Model Name: _____ 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



Notes

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 Compagnie Limitée et Food Machinery d'Amerique, 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, sain 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 appropriés. 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 bon 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.

Omcen 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.

Omcen Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcen y Omcen Inc. no son responsables de ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá 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 recepción de un envío Omcen 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 Omcen 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. Omcen no tiene ningún recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcen 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

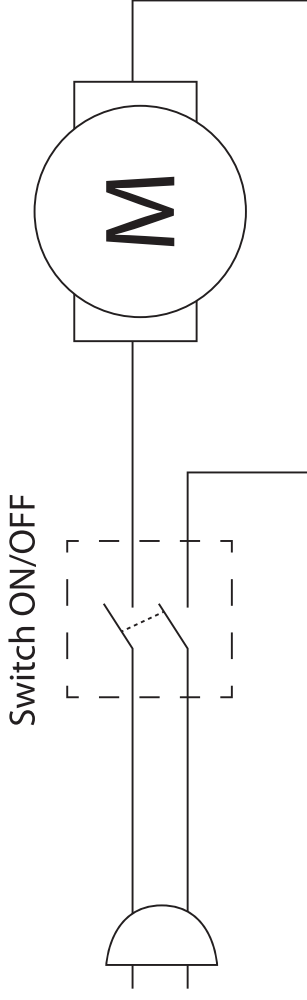
The Peeler must be used and handled with care.

- **BEFORE** cleaning always disconnect the unit from the power supply.
- **NEVER** use tools not intended to assist the unit in operation.
- **NEVER** lift the lid before being sure the plate (Pic. 1, #6) is has completely stopped.
- The plate must be properly fitted onto the central shaft pin (Pic. 2, #2).
- **BE CAREFUL** when handling the plate. It is heavy and can cause injury if dropped.
- **DO NOT** put your hands inside the unit during operation.

Notes

Electrical Schematics

Model PE-BR-0004 13442



Safety and Warranty

- NEVER connect the power source with wet hands or clothes.
- NEVER spray water or other liquid substances directly at the motor, power switch or any other electrical components.
- ALWAYS install equipment in a working area with adequate light and space away from children and other objects.
- NEVER operate without all warning labels attached and manual available to the operator.
- NEVER leave unattended while operating.
- ALWAYS ground the unit properly.
- DO NOT process frozen foods or other products other than garlic.
- ALWAYS turn the unit off and disconnect the power cord before cleaning and maintenance.
- PROVIDE enough space around the unit for easy operation.
- ALWAYS keep the floor dry. Wet floors may cause injury.
- ALWAYS turn the unit off in the case of electrical problems.
- NEVER let dust or water get into electrical mechanical components of the unit.
- DO NOT modify original features of the unit.
- DO NOT take out nor tear off any safety or identification labels.
- DO NOT wear loose clothing when operating the unit. Do not wear jewelry or bracelets and roll up loose sleeves.
- ALWAYS tie back hair.

1 YEAR 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 www.omcan.com/warranty.html 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



PICTURE 1

MAIN COMPONENTS

1. Water Inlet.
2. ON/OFF Switch.
3. Base.
4. Lid.
5. Outlet Waste.
6. Disc.

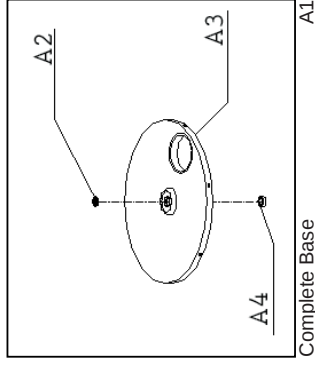


Disc

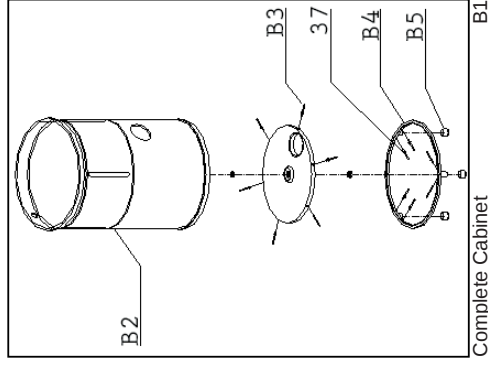
Model	PE-BR-0004
Power	0.25 HP / 0.19 kW
Output	66 lbs. / 30 kgs.
Capacity	8 lbs. / 3.6 kgs.
Electrical	110V / 60Hz / 1Ph
Weight	38 lbs. / 17.2 kgs.
Dimensions (DWH)	13.75" x 13.4" x 21.4" / 349 x 340 x 544mm
Item Number	13442

Parts Breakdown

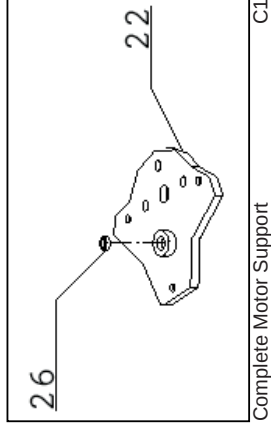
Model PE-BR-0004 13442



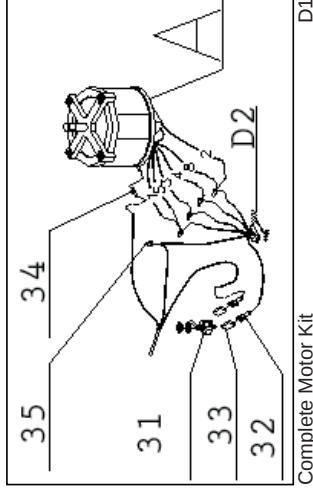
Complete Base A1



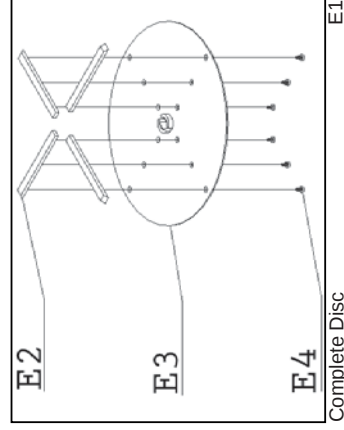
Complete Cabinet B1



Complete Motor Support C1



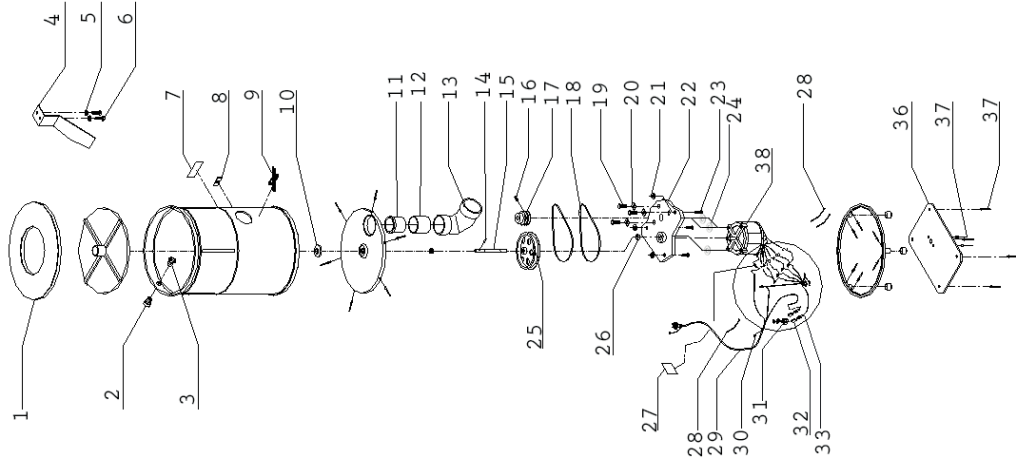
Complete Motor Kit D1



Complete Disc E1

Parts Breakdown

Model PE-BR-0004 13442

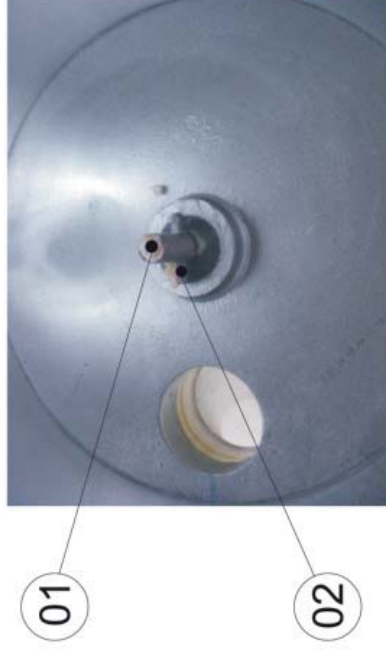


10

Installation

The peeler must be installed on a flat, non-skid work surface. During peeling operation, the food product must be wet by means of 3/4" inlet pipe (Pic. 1, #1). An alternative is to place the machine below a 3/4" water faucet and let the water flow during the operation. It is recommended to place the machine near a sink to allow wastes to flow out. A drainage pipe may be connected to outlet waste (Pic. 1, #5) to flow the wastes out to the nearest sink.

Picture - 02



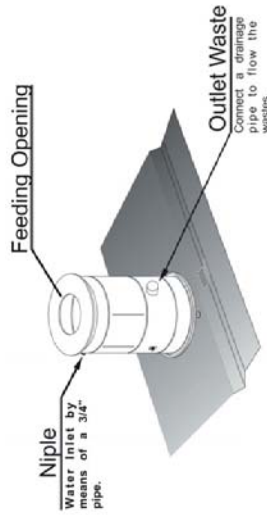
**01 - Central Shaft.
02 - Central Shaft Pin.**

Operation

PRE-OPERATION

Check the voltage of the machine. The voltage of the unit must correspond with the power supply. Make sure the unit is properly grounded. Make sure the machine is in a stable position. The water inlet pipe and drainage pipe must be installed properly as indicated below (Pic. 3).

Picture 3



7



Operation

IMPORTANT: BE SURE THE PLATE IS FIRMLY FITTED ONTO THE CENTRAL SHAFT PIN.

First, check if the lid (Pic. 1, #4) is properly fitted on the top of the unit. To start the machine, toggle the switch (Pic. 1, #2) to the ON position. Let the water flow into the chamber and load it with food product. Water will then flow out through the waste outlet. Each load shall not exceed 4 kg. The peeling time is 8 minutes, however depending on the hardness of the food product, size and irregularity, the time may vary. Check if products are peeled looking through the opening of the top lid. Remove the peeled product from inside the chamber manually after closing the faucet, turning the machine off and disconnecting it from the power supply.

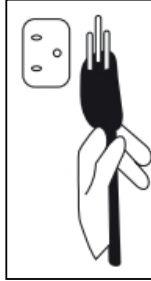
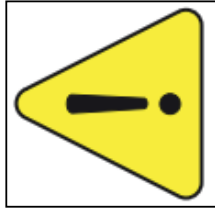
IMPORTANT: UNDER NO CIRCUMSTANCES SHOULD YOU PUT YOUR HANDS IN THE MACHINE DURING OPERATION. BE SURE THAT THE UNIT HAS COMPLETELY STOPPED BEFORE REMOVING THE PROCESSED GARLIC.

Maintenance

IMPORTANT

1. Turn the machine OFF and disconnect it from power source.
2. Wait until the plate is completely still.
3. To lift the plate out of the cylinder, pull it upwards.
4. Wash the machine and the plate with water and neutral soap.
5. To reassemble the parts by reversing the procedure.

For fast cleaning, turn the machine ON without product inside and let it work with running water.



ATTENTION

Always unplug the machine before cleaning or maintenance.

Maintenance

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
13442	PE-BR-0004	Peeler Garlic 8 lb / 4 kg 0.25 HP / 186 W 110V/60/1	DAL06

Parts Breakdown

Model PE-BR-0004 13442

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
30343	Cabinet Lid for DAL06	1	30275	Screw 6x20 for DAL06	23	30328	Peeler Base for DAL06	B4
30194	Reduction Bush for DAL06	2	30258	Washer L 5x16 ZB for DAL06	24	16404	Peeler Feet for DAL06	B5
24020	Reduction Set for DAL06	3	30321	Mixed Pulley for DAL06	25	39749	Complete Motor Support for DAL06	C1
30313	Movement Sheet for DAL06	4	30201	Ball Bearing 6302 for DAL06	26	30388	Complete Motor 0.25HP 60Hz for DAL06	D1
16419	Washer L 46 x 125 Inox for DAL06	5	30259	Clamp K22 T-SQR for DAL06	28	18949	Select Switch for DAL06	D2
16416	Screw M6x12 DIN 933 S/S for DAL06	6	30305	Cable 3x1.0mm with Plug for DAL06	29	20016	Disc with Rubber Bumpers for DAL06	E1
30249	ON/OFF Label for DAL06	8	38208	Wire Passer Module 0922231 for DAL06	30	38103	Rubber Fin for DAL06	E2
30364	Omcan Logo for DAL06	9	14123	Switch 14123 - ALBIEQ for DAL06	31	38104	Fully Grey Disc for DAL06	E3
30191	Rubber Retainer 5206 for DAL06	10	30050	Terminal Cover for DAL06	32	38105	Screw for Rubber Fin for DAL06	E4
30254	Machine Sleeve 75mm Diameter for DAL06	11	30030	Positive Terminal Lock 0.5A1.5 for DAL06	33	30317	Screw 1/4 x 1.4 for DAL06	X1
30218	Extension 75mm Diameter for DAL06	12	27992	Insulating Terminal EF-4228 for DAL06	34	30215	Switch HH-201 for DAL06	X2
30293	Outlet Pipe 75mm for DAL06	13	30350	Nylon Cover CH-4472 for DAL06	35	30281	Screw M6x12 DIN 933 for DAL06	X3
30331	Elastic Pin 6x40 for DAL06	14	30303	Protection Sheet for DAL06	36	30236	Washer L 46 x 4 for DAL06	X4
30306	Central Shaft for DAL06	15	30029	Pressure Rivet AD-423 S for DAL06	37	30105	Electrical Cable Switch for DAL06	X5
30319	Screw 1/4 x 3.8 for DAL06	16	38102	Motor 0.25HP 60Hz for DAL06	38	30181	Enclosed Terminal Tube 14x20mm for DAL06	X6
30288	Driving Pulley for DAL06	17	30377	Complete Base for DAL06	A1	30384	Motor 0.25HP 60Hz for DAL06	X7
30230	Belt 1160 for DAL06	18	30207	Retainer 00728BF for DAL06	A2	30058	Cable 3x0.75mm2 for DAL06	X8
27686	PFS UNC 1.4 x 34 RTZB for DAL06	19	30374	Base for DAL06	A3	30059	Omcan Logo for DAL06	X9
30222	Washer 78x7x20x25mm for DAL06	20	30212	Ball Bearing 6303 for DAL06	A4	30389	Complete Motor 0.25HP 60Hz for DAL06	X10
30234	Washer L 114 x 1.62B for DAL06	21	30401	Complete Cabinet for DAL06	B1	30375	Washer L A21 DIN 125 Inox for DAL06	X11
30332	Motor Support for DAL06	22	30372	Cabinet for DAL06	B2			