



Over the last 60 years, Omcan has grown to become a leading supplier to the food service industry in Canada and the USA. Our success over these many years is directly attributed to our established relationships with all of our valued customers and through providing them with Diverse, Dependable and Proven products. Omcan continues to help our customers remain competitive.

With associates in North America, Europe, and Asia, our global footprint continues to expand as we hold to the principle that clients benefit from the accessibility and familiarity of our sales team. In 2013 as our geography and brand recognition continued to grow, we changed to one name Omcan Food Machinery.

In over 200,000 sq ft of warehouse space we stock over 2,500 quality food equipment and supplies for the food preparation market.



Garlic Peeler Model DAL-06 Instruction Manual



68192.0 - Version 01



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1889 Maryland Avenue, Niagara Falls, NY, 14305

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Model DAL06

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General Information

Omcan Manufacturing and Distributing Company Inc. and Food Machinery Of America, Inc. dba Omcan 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.

The DAL06 garlic peeler is designed to peel food products safely and efficiently. Unless the operator is properly trained and supervised, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this machine is used properly and in a safe manner. It is mandatory to strictly follow the instructions contained in this manual and any requirements of local law.

Safety and Warranty

The DAL06 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.
- 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 and/or power blackouts/loss.
- 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.



Safety and Warranty

1 YEAR WARRANTY

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.



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:

www.omcan.com/warrantyregistration.html



For mailing in Canada

OMCAN INC.
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

OMCAN
PRODUCT WARRANTY REGISTRATION
1889 Maryland Avenue,
Niagara Falls, New York
USA, 14305



Purchaser's Information

Name: _____ Company Name: _____

Address: _____

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

Country: _____ Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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

Machine Description: _____

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

Thank you for choosing Omcan

Technical Specifications

Technical Data	Units	DAL06
Voltage	V	110
Frequency	Hz	60
Rating	HP	0.25
Consumption	Kw/h	0.18
Height	mm	545
Width	mm	340
Depth	mm	350
Net Weight	kg	17.0
Gross Weight	kg	19.0
Bowl Capacity	kg	4
Estimated Time	min	8

Installation

The DAL06 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.

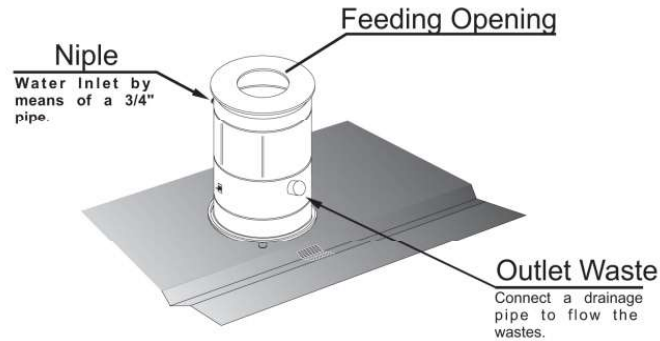


Operation

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



The water ouypoor that enters the equipment must not pass beyond the center of the disc, as indicater in the drawing-01

The water outflow not exceed 2,5 liters per minute.

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.

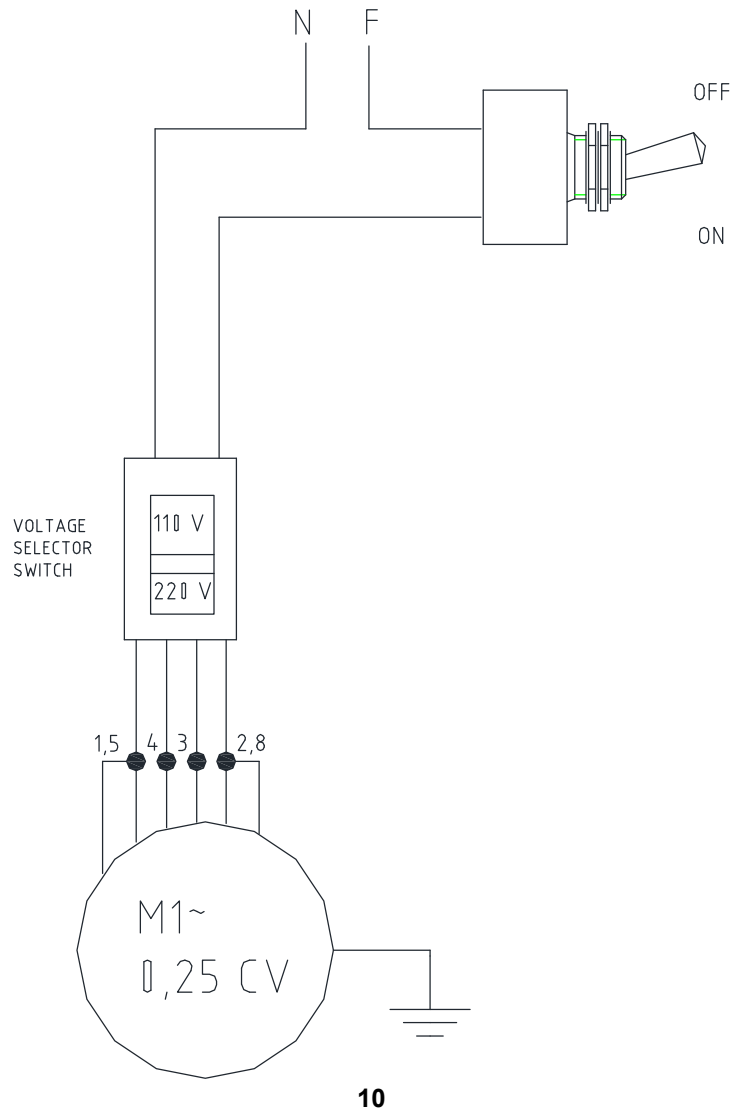
IMPORTANT: UNDER NO CIRCUMSTANCES SHOULD YOU PUT YOUR HANDS IN THE MACHINE DURING OPERATION. BE SURE THAT THE UNIT HAS COMPLETELY STOPPED BEFORE REMOVING THE PROCESSED GARLIC.

Important

The final result of the processing may vary depending on the quality of garlic that is being processed.

Electrical Schematics

Model DAL06

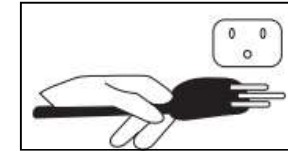


Maintenance

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.

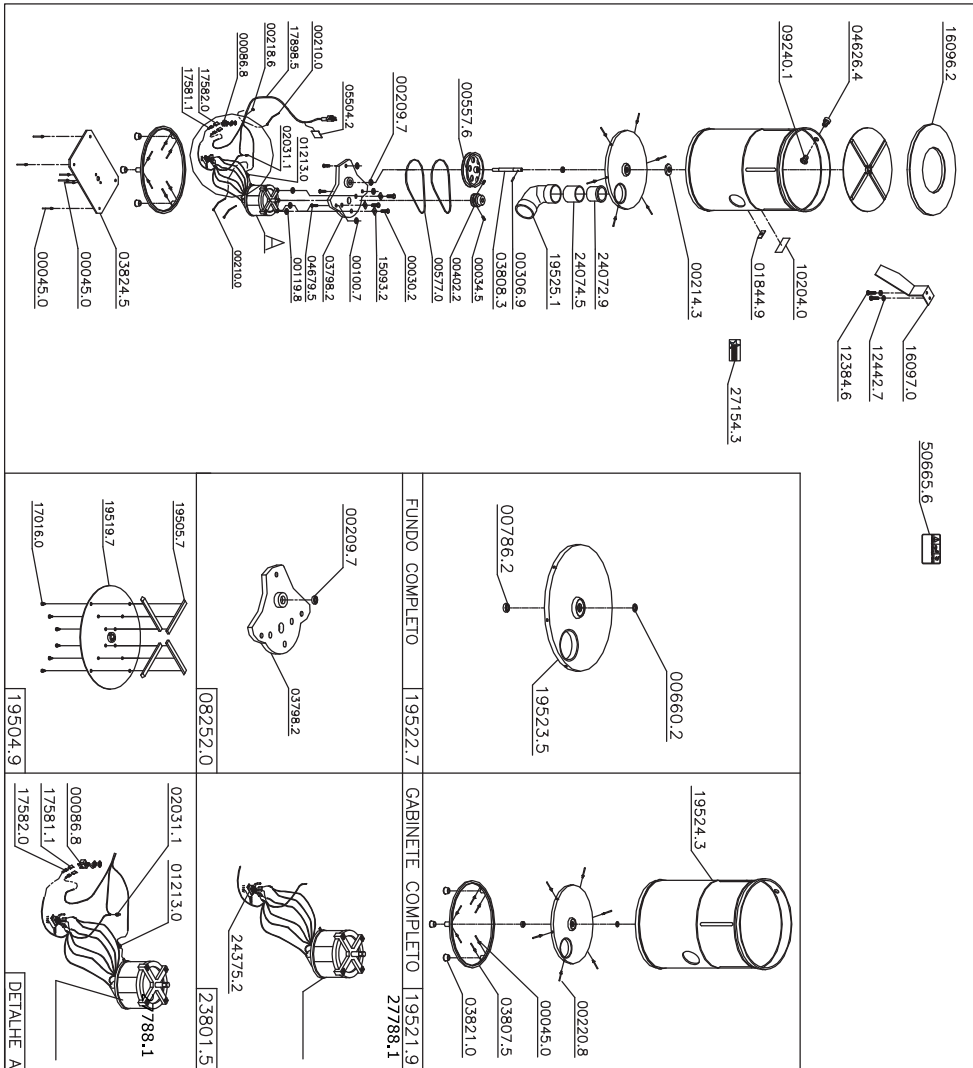


ATTENTION

Always unplug the machine before cleaning or maintenance.

Parts Breakdown

Model DAL06



Parts Breakdown

Model DAL06 10865

Description	Item No.
PFS SEX UNC1/4"x3/4" RTZB	00030.2
SCREW 1/4"x1/4"	00033.7
SCREW 1/4"x3/8"	00034.5
PRESSION RIVET AD-423-S	00045.0
SWITCH 14123- A1B1E3Q	00086.8
WASHER L 1/4"x 1,6 ZB	00100.7
WASHER L 5/16" ZB	00119.8
BALL BEARING 6202	00209.7
CLAMP K22 (T-50R)	00210.0
RUBBER RETAINER 5206	00214.3
WIRE PASSER MOLDE 0922231	00218.6
PRESSION RIVET AD-440-S	00220.8
ELASTIC PIN 6X40	00306.9
DRIVING PULLEY	00402.2
MOVED PULLEY	00557.6
BELT 1160	00577.0
RETAINER 00726BR	00660.2
BALL BEARING 6203	00786.2
INSULATING TERM. EF-4228	01213.0
SWITCH HH-201 SF1G3FS1Q	01307.2
ON/OFF LABEL	01844.9
NYLON COVER CN-4472	02031.1
SCREW M6X12 DIN 933 ZB	03084.8
MOTOR SUPPORT DB-06	03798.2
PEELER BASE DB-06	03807.5
CENTRAL SHAFT	03808.3
PONT EXT TED 7/8"	03821.0
PROTECTION SHEET DB-06	03824.5
WASHER L A6,4	03950.0
REDUCTION BUSH	04626.4
SCREW 6X20	04679.5
ELECTRICAL SWITCH CABLE	05193.4
MB	05504.2
COMPLETE MOTOR SUPPORT DB-06	08252.0

Description	Item No.
NIPLE SET/ REDUCTION	09240.1
TUBO TERMO ENCOL. 1/4x20mm	09534.6
ID LABEL MOTOR/RESIST	10204.0
SCREW M6X12 DIN 933 S/S	12384.6
WASHER L A6,4 125 INOX	12442.7
WASHER 2,78X7X20X25MM	15093.2
DAL-06 LID	16096.2
MOVEMENT SHEET	16097.0
SCREW FOR RUBBER FIN	17016.0
POSITIVE TERMINAL LOCK 0,5A1,5	17581.1
TERMINAL COVER	17582.0
CABLE 3X1,0MM WITH PLUG	17898.5
DAL-06 DISC W/ RUBBER BUMPS	19504.9
RUBBER FIN	19505.7
DISCO COMPLETO(CINZA)	19519.7
GABINETE COMPLETO	19521.9
FUNDO COMPLETO DAL-06	19522.7
FUNDO DAL-06(C. MARTELAD)	19523.5
GABINETE DAL-06	19524.3
CURVA 90 GRAUS 75mm	19525.1
PCA M6 DIN 1587 INOX	22200.3
MOTOR 0,25CV 60Hz W	23800.7
MOTOR COMPL. 1/4CV 60HZ W	23801.5
LUBA DIAM.75mm USINADA	24072.9
PROLONGADOR DIAM.75mm	24074.5
SELECT SWITCH 110/220V COMPL.	24375.2
CB.3x0,75mm2 2PC1PR OMCAN	24592.5
OMCAN LOGO (MACHINES)	27154.3
LOGOTIPO OMCAN(EMBALAGEM)	27155.1
MOTOR 0,25CV 60HZ	28788.1
COMPLETE MOTOR 1/4 CV 60HZ	29064.5
ARR.LA21 DIN 125 INOX	40587.6
ETIQ.LIMPEZA/MANUTENCAO	50665.6
TAMPA	51592.2