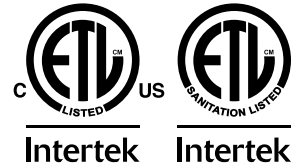




Dough Dividers
Models BE-IT-0015M, 0030M
Items 47582, 47583
Instruction Manual



Revised - 01/17/2023



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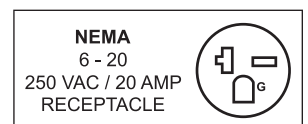


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Model BE-IT-0015M / Model BE-IT-0030M

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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 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.

Omcán 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.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán 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 envío Omcán 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 Omcán 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. Omcán 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.

Omcán 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

Before using the machine, you need to carefully read this manual and follow the instructions. Ensure the warning adhesives are in good condition and, if necessary, replace them. When you use the machine for the first time, carefully follow the instructions, to avoid unpleasant surprises.

Do not allow unqualified staff to use the machine.

The machine can only be used by qualified staff

Safety and Warranty

Ensure the machine is off during cleaning, maintenance and lubrication.

Return the safety guards to their original position after cleaning, maintenance or lubrication of the machine.

Both mechanical and electrical repairs must be carried out by qualified staff, i.e. by a person who has familiarity with and has the right qualifications for installation, assembly and use of the machine.

- Remove the plug from the electrical power supply during machine maintenance.
- Only qualified and well-instructed staff can carry out mechanical or electrical operations.
- The machine must be used by one person at a time.
- Do not remove the guards when the machine is on.

DANGER DUE TO MECHANICAL COMPONENTS

- The safety guards protect all the parts. Keep them on during normal operations. All the guards are controlled by a micro. An error will display when they are not closed, therefore the machine will not work.
- There is a risk of injuring yourself during machine maintenance, particularly when parts are removed without complying with safety standards.
- There is no danger if the machine is used correctly.

DANGER DUE TO ELECTRICAL COMPONENTS

- Such danger is not covered because the components are not directly accessible. Broken or damaged cables or electrical components must be promptly replaced by specialist staff or an electrician.

DANGER DUE TO HYDRAULIC COMPONENTS

- Such danger is not contemplated because the components withstand at least five times 40 bar pressure.

DANGER DUE TO LACK OF HYGIENE

- If the precautions in the MAINTENANCE chapter are not strictly complied with, there may be serious hygiene-related danger.

DANGER DUE TO NOISE

- The average noise level measured near the work station is under 70 decibels.

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.

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	BE-IT-0015M	BE-IT-0030M
Type	Manual	
Electrical	220V / 60Hz / 3	
Number of Divisions	15	30
Minimum Product Weight	150g	40g
Maximum Product Weight	360g	135g
Basin Capacity	12.1 lbs. / 5.5 kgs.	8.8 lbs. / 4 kgs.
Head Diameter	15.7" / 400mm	
PSI per Hour	261	522
Dimensions	24" x 26.8" x 80.7" / 610 x 680 x 2050mm	
Weight	396.8 lbs. / 180 kgs.	
Item Number	47582	47583

TRANSPORT

The machine must be transported in its original packaging. It must be moved with an adequate lifting system to avoid damaging it and injuring yourself.

- Do not position anything on the package.
- The machine must always be transported in a vertical position.

UNPACKING

The machine can be sent packaged with a pallet and cardboard, cage or crate. The packaged machine can therefore be lifted with a forklift or pallet truck by inserting the forks in the specific spaces prepared under the packaging. It can also be lifted with a crane, passing the ropes or straps under the packaging. In this case, comply with the maximum tensioning angle of the ropes which must be 45°.

Remove the packaging vertically. Carefully unpack the machine and check there are no signs of damage from transport. If found, promptly inform the carrier. You are always advised to photograph the damage. Remove the fastening brackets as in the figure and, using a forklift (or a lifting device), remove the machine from the pallet. To ensure further staff safety, you are advised to maintain a sufficient distance from the machine when it is being lifted.

POSITIONING AND MAINTENANCE

The machine must only be installed by qualified and authorised staff. The machine must only be used for the purpose of dividing or dividing and rounding dough. The warranty is not valid if changes are made without the manufacturer's authorisation and/or if non-original spare parts are used. Use of nonoriginal spare parts can damage the machine and/or harm the operator. The machine must be positioned on a solid and regular floor. The machine is very stable.

ELECTRICAL CONNECTION

A qualified technician should carry out installation and an electrician should connect the machine to the power supply system. Firstly check the voltage and the connection phases are equal to those of the machine (see identification plate). If this is not the case, contact the retailer. Check the rotation direction of the motor on the machine. Turn the main knob to position I-ON. Close the guard casing and run an "empty" work cycle. Check if the shaping plate oscillates. If this is not the case, an electrician must invert the phases, i.e. he must invert the two cables in the power plug to change the rotation direction of the motor.

DISPOSAL OF THE MACHINE

When you want to dispose of an entire machine, parts or just the packaging, you must comply with the waste disposal rules. Specifications regarding the material on the various parts can be obtained from the manufacturer.

Installation

PLACING MACHINE OUT OF SERVICE

Switch off the machine by bringing the main switch to 0-OFF and subsequently protecting the machine from external factors and leave it in a dry and enclosed location.

Operation

DESCRIPTION OF THE COMMAND KEYPAD - MANUAL UNITS



- a. Stop Button.
- b. Start Button.

WORKING CYCLE

The phases follow for correct use of the rounding divider

1. Press the START button to start the machine.
2. Adjust the weight regulating rod according to the desired dough weight. The regulating rod position determines the volume of the forming chambers, so it is regulated according to the weight of the dough that is to be cut. Since the correct adjustment depends on the dough consistency, regulating is a matter of experience. If the final volume of the forming chambers is too small, the balls of dough will be damaged. If the volume is excessive, the balls of dough will not be sufficiently formed
3. Insert the plate with the weighed dough inside the machine, paying attention you insert it correctly. Put the piece of dough in the middle of the forming plate and flatten it by hand, spreading it over the plate. Take care not to let the dough get out of the circular hollows.
4. (Operation 1)
Lower the pressure handle and press it, thus compressing the dough. Once the pressing operation has been completed, do not lift the handle but keep it in that position.
(Operation 2)

Cut the dough, pushing the dividing handle to the right; when this operation is performed, the blade will be released: lower the handle further, as far as it will go, to ensure that the dough has been completely cut.

5. To start forming, slightly lower the forming handle. The moulding operation continues as long as the handle is down. The optimum forming time is established by experience and depends on the consistency of the dough.
6. When the rounding phase is finished, return the forming handle to neutral position (wait until the forming plate stops), then raise also the pressure handle and return it to neutral position.
7. Extract the forming plate with the rounded pieces.

USEFUL ADVICE

To obtain a good product, proceed as follows:

- Do NOT put flour on the shaping plate.
- Be sure the dough has the right pre-leavening time.
- Place the dough (the dough must stay inside the plate imprints).
- If the dough is sticky, put flour on the dough.

The following information will help you obtain the best possible results.

The pieces of dough are not the same weight?

- Ensure the piece of dough is positioned at the centre of the plate and is slightly pressed by hand. The dough must stay inside the plate imprints.
- Be sure the dough has the right pre-leavening time (depending on the dough, but fifteen minutes is normally enough).
- If the outer pieces are smaller than the inner ones, you need to increase the pressing time.
- If the outer pieces are bigger than the inner ones, you need to decrease the pressing time.

The pieces of dough are not completely shaped or have an irregular surface?

- Increase or decrease the shaping chamber.
- Increase or decrease the rounding time.
- The dough will have a more even shape.

The pieces of dough have not got a smooth surface?

- Increase or decrease the shaping chamber.
- Increase or decrease the rounding time.
- Check the weight of the dough to cut complies with the capacity of the machine.
- You are advised to correctly insert the shaping plate inside the machine because incorrect insertion of the plate could seriously damage the machine.
- Check the rotation direction of the shaping plate, otherwise the machine will not work. If necessary, invert two phases of the current socket.
- With a medium consistency dough, the machine can produce pieces of dough varying in weight by 3-4%.

Maintenance

DAILY MAINTENANCE

To clean the machine daily, follow the phases as outlined below:

1. Remove the fastening pin of the cutting unit.
2. Open the cutting unit accompanying it to the support.
3. Release the divider handle and lower the pressure handle. The knife exits.
4. Once the knife is cleaned, reposition the pressure handle in the rest position. Close the cutting unit.
5. Insert the fastening pin of the cutting unit.

PERIODIC MAINTENANCE

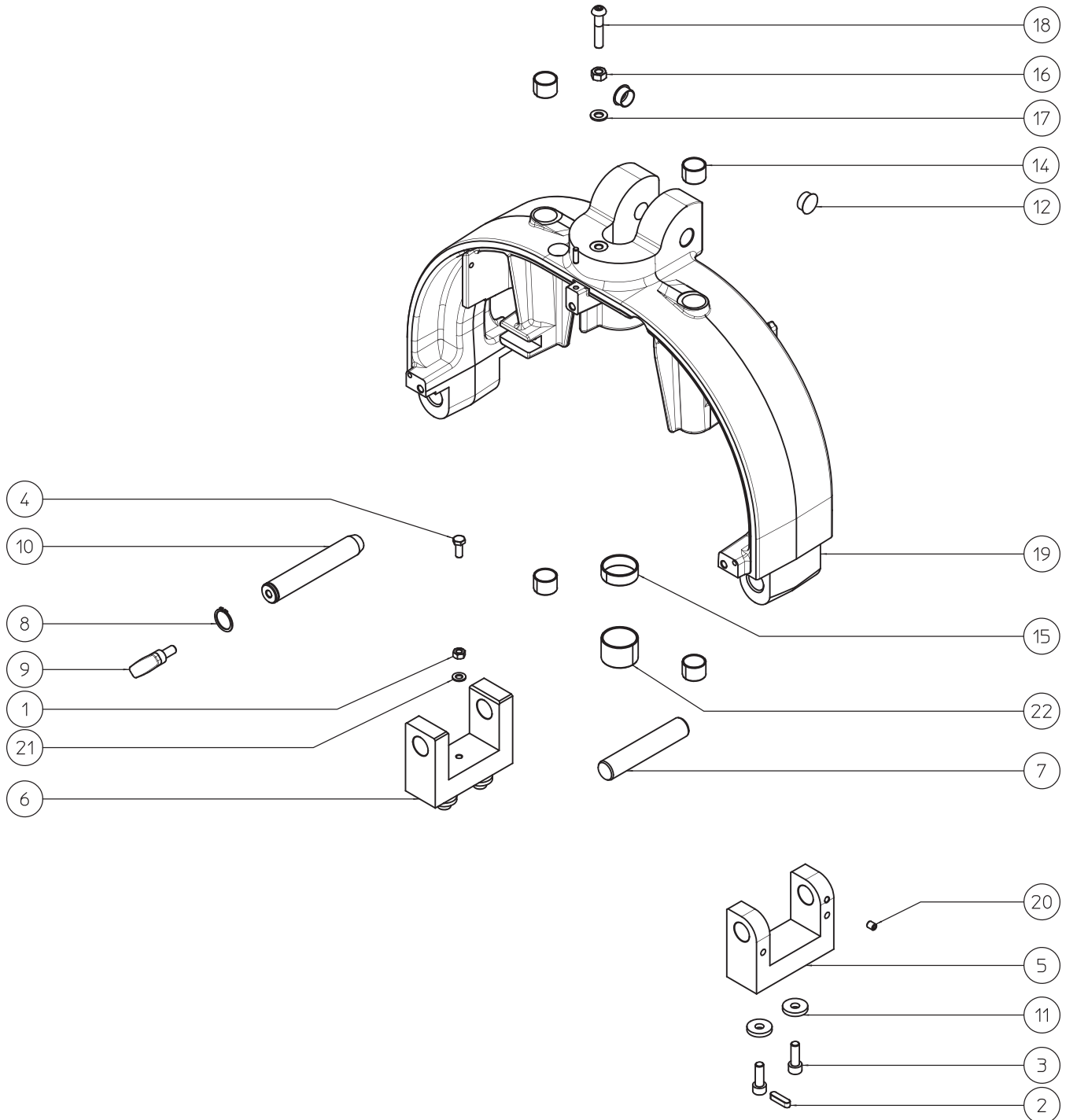
To ensure the machine works properly and, in particular to ensure a long life, you are advised to periodically clean the ring on the head. The stainless steel parts, the painted covers, the polyethylene PE500 and the plates in PETG can be easily cleaned with water and soap or a neutral detergent, then you need to rinse them with plenty of water and dry them with a soft cloth.

1. Open the cutting unit accompanying it to the support.
2. Remove the two casings of the cutting unit by unscrewing the fastening screws.
3. Remove the ring fastenings (x2).
4. Remove the ring and clean it inside with a plastic scraper.
5. After cleaning, re-position the ring and fasten the relevant locks.
6. Close the cutting unit and insert the fastening pin.

Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

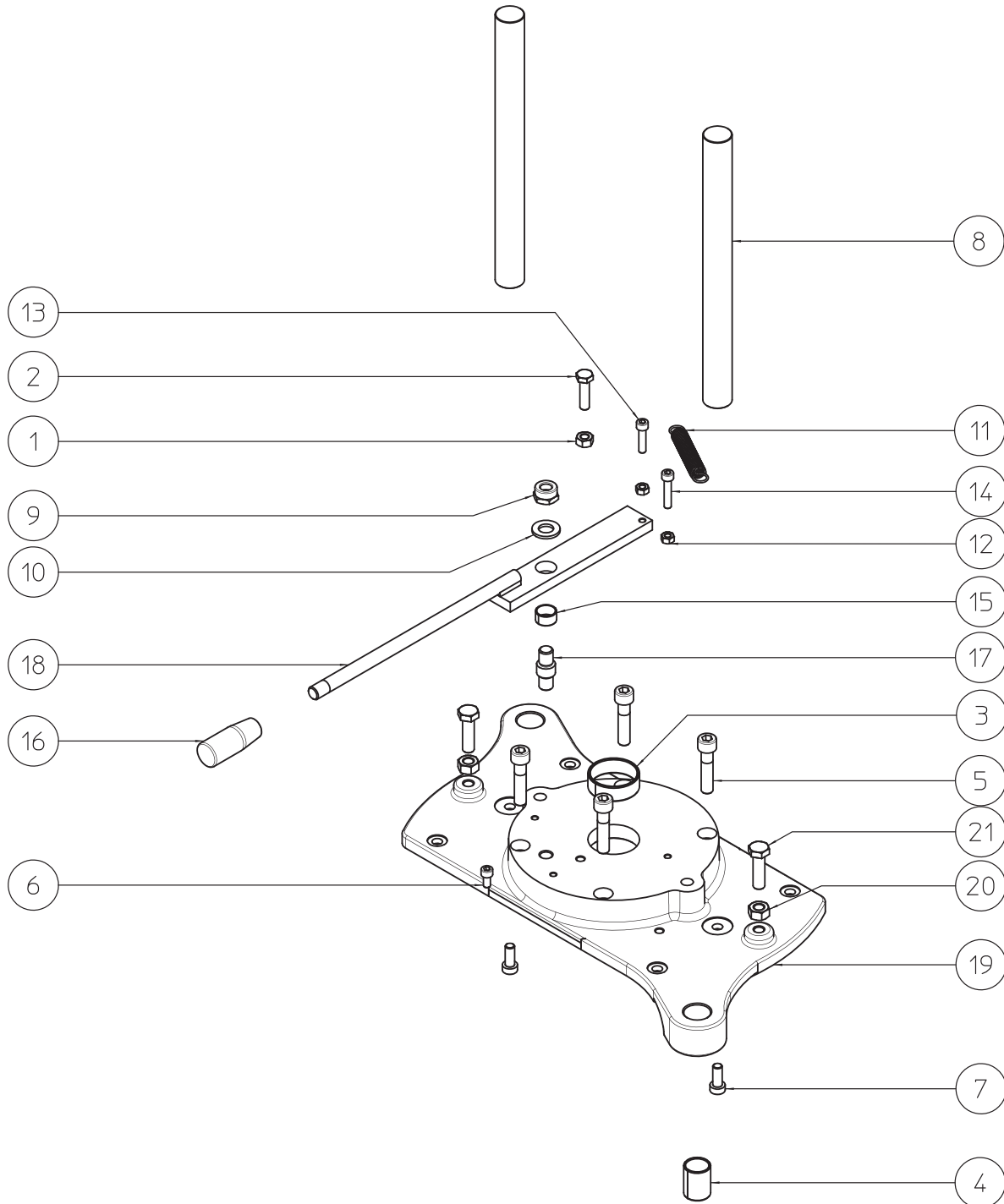
Knife Support Group



Parts Breakdown

Model **BE-IT-0015M** 47582
 Model **BE-IT-0030M** 47583

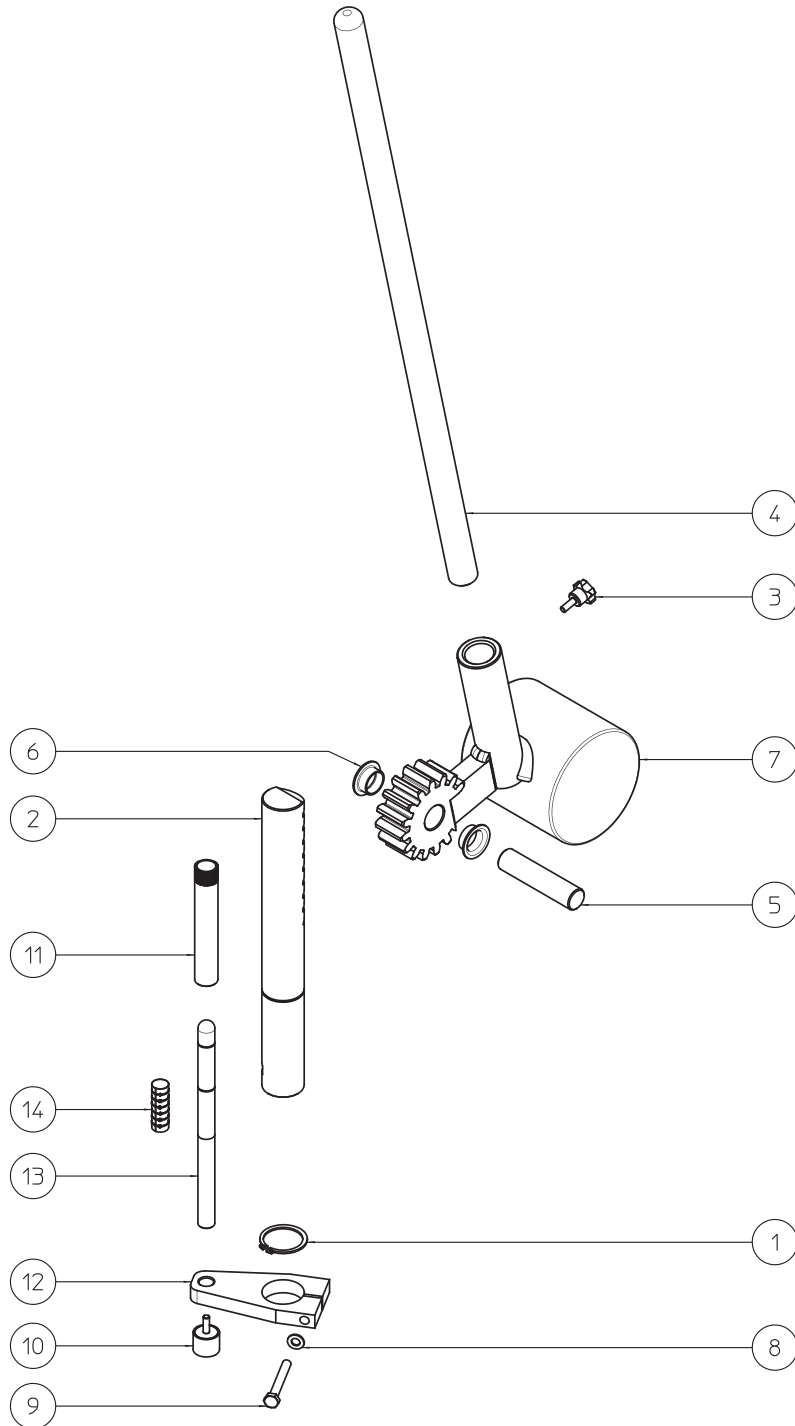
Head Plate Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

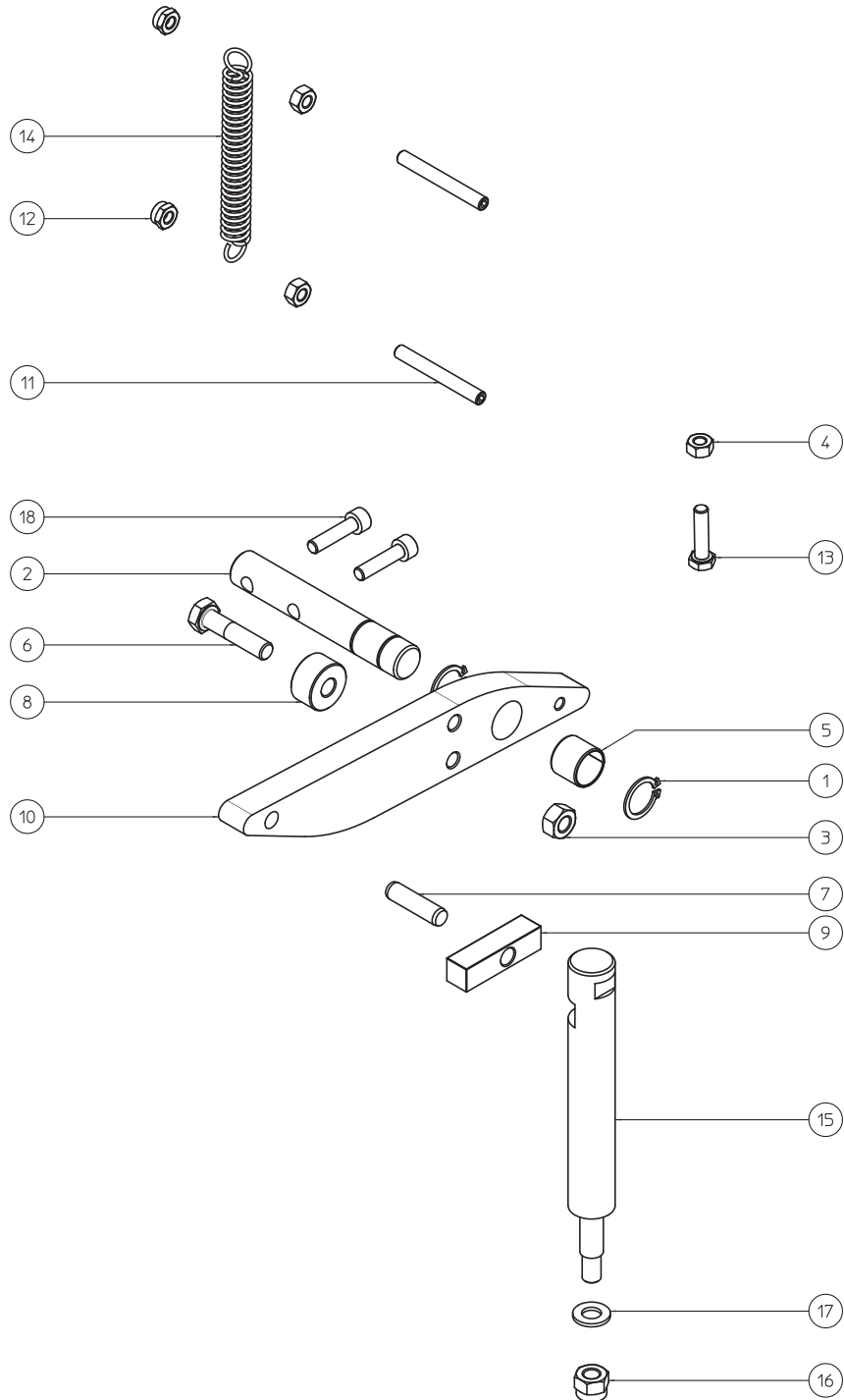
Operate Knife Group



Parts Breakdown

Model **BE-IT-0015M** 47582
 Model **BE-IT-0030M** 47583

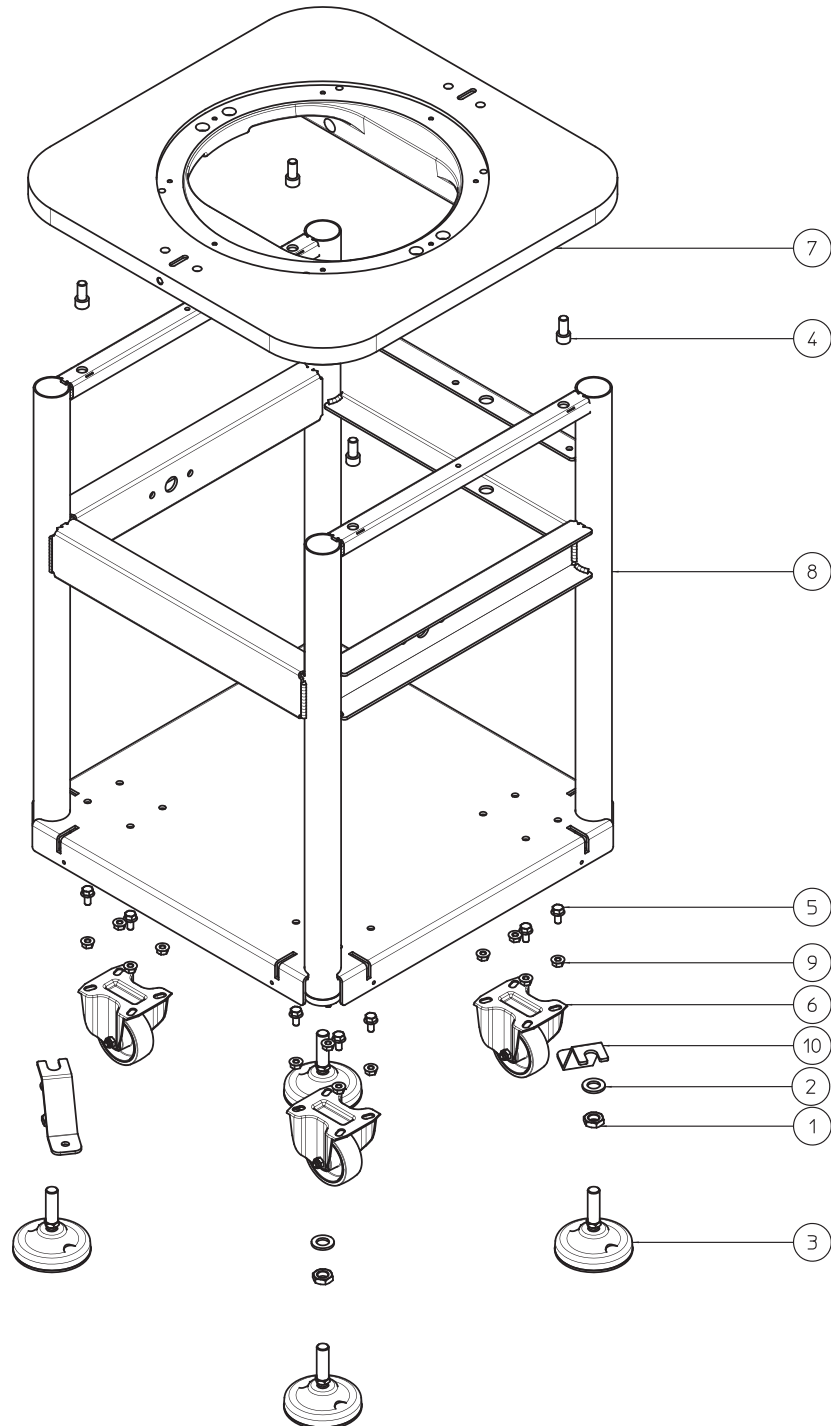
Operate Ring Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

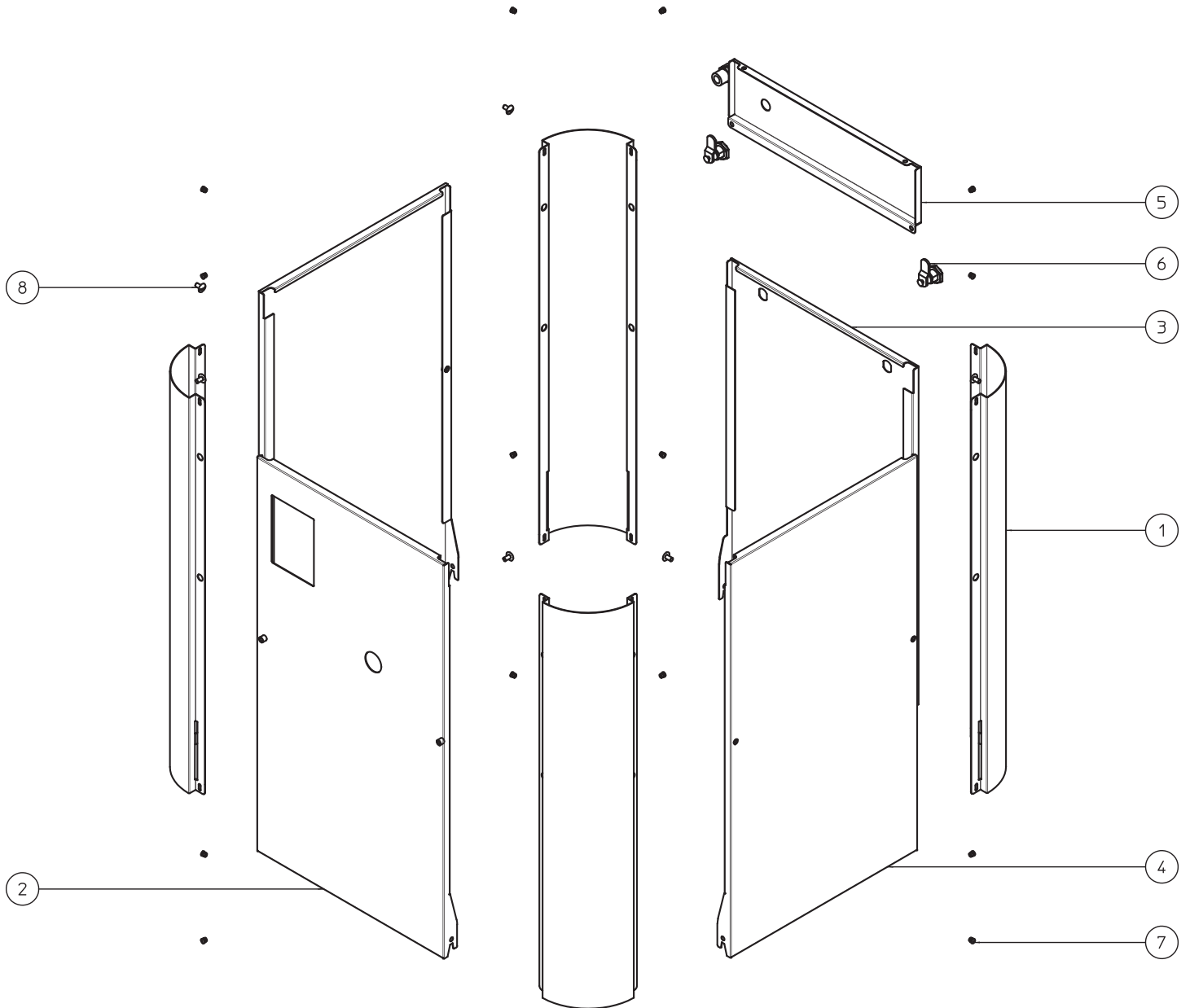
Frame Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

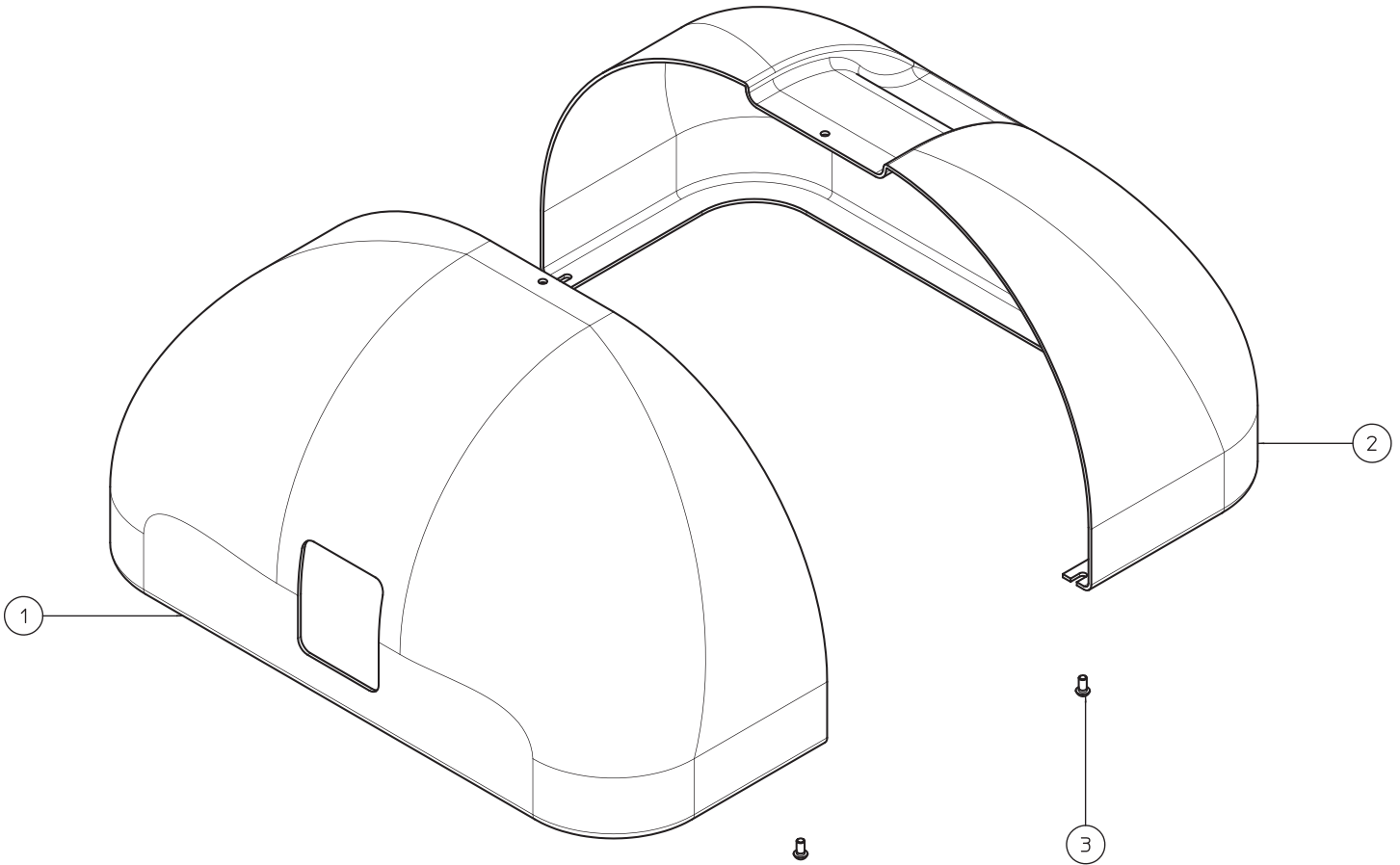
Casing Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

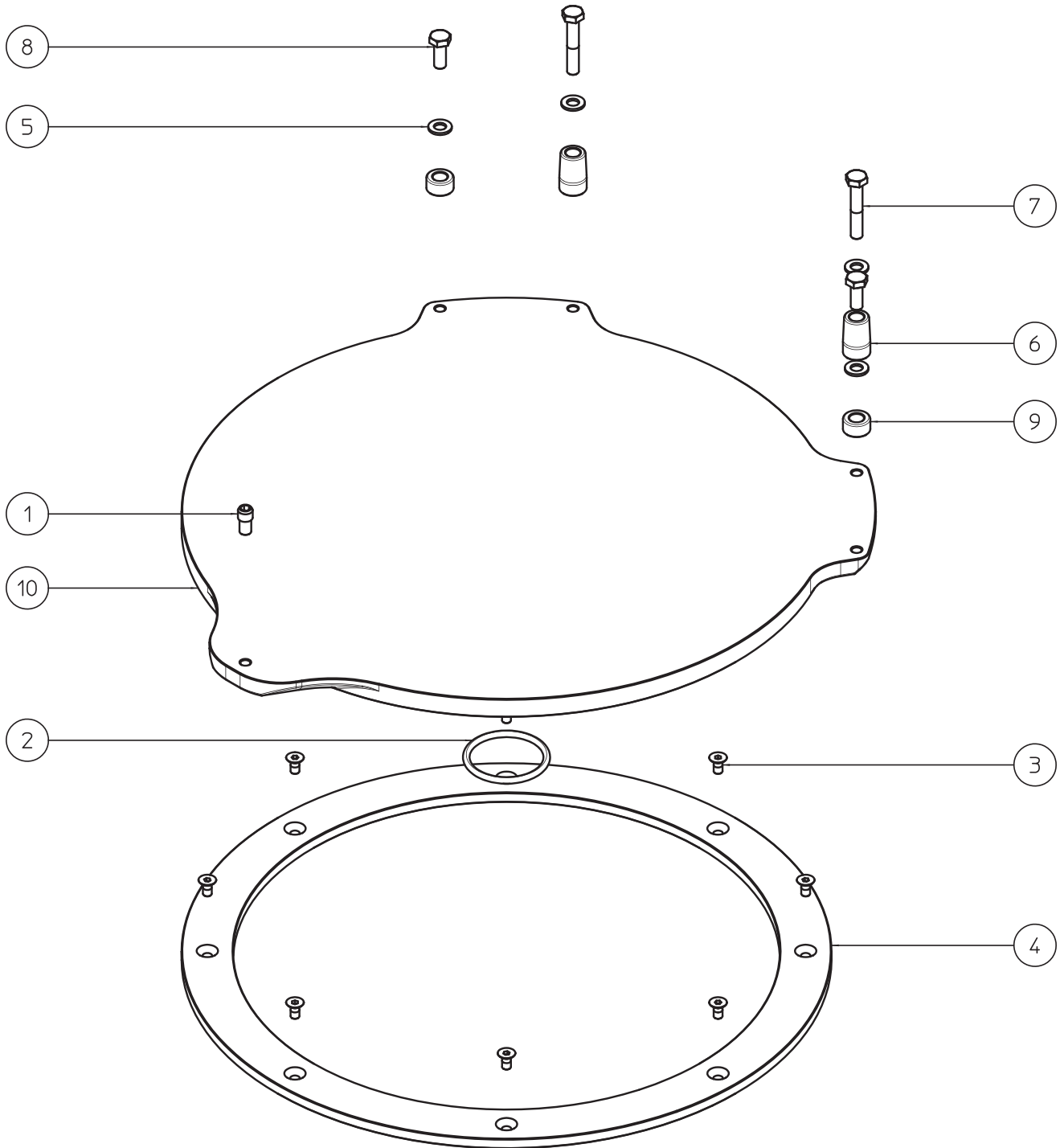
Knife Safety Group



Parts Breakdown

Model **BE-IT-0015M** 47582
Model **BE-IT-0030M** 47583

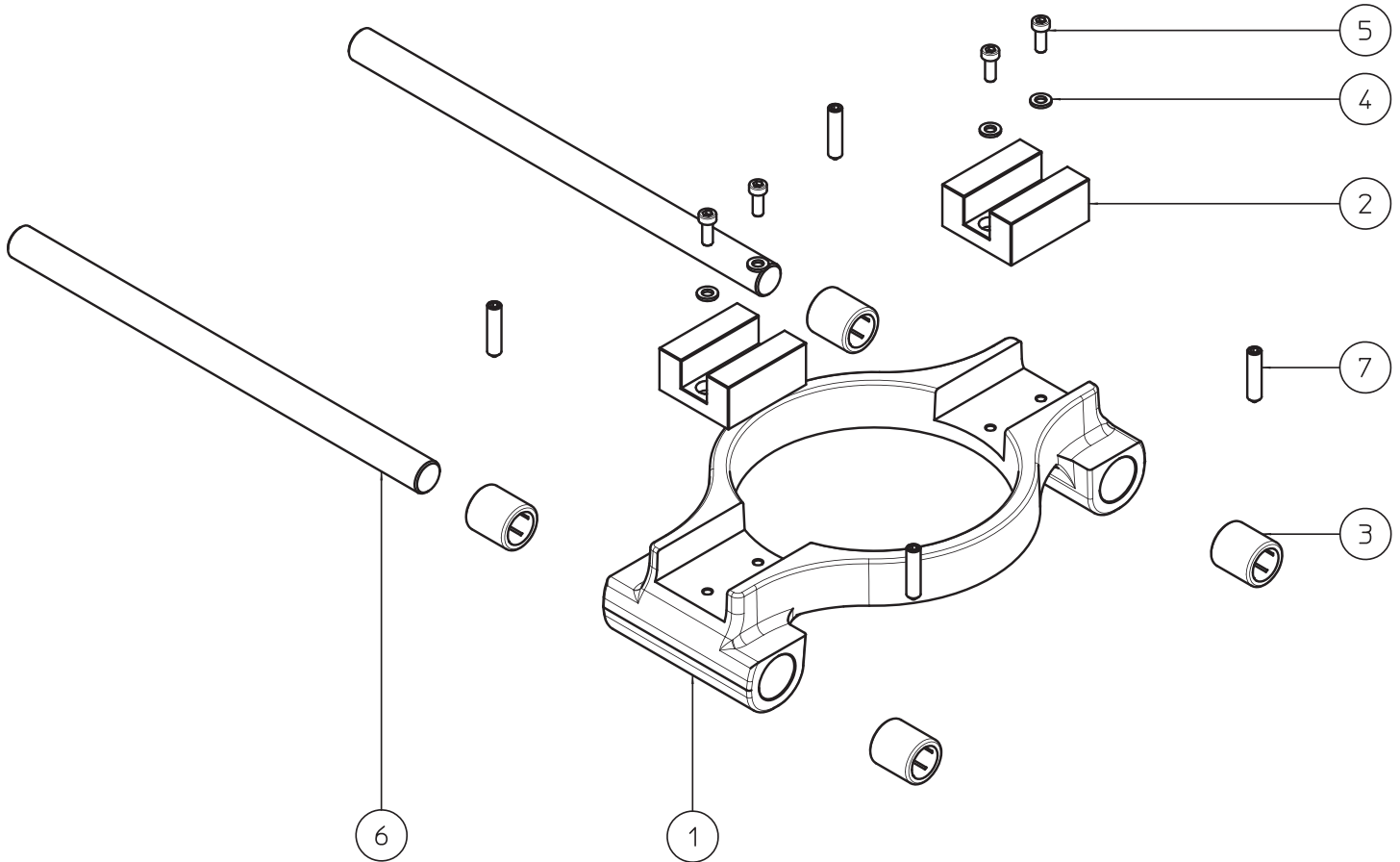
Rounding Plate Group



Parts Breakdown

Model **BE-IT-0015M** 47582
Model **BE-IT-0030M** 47583

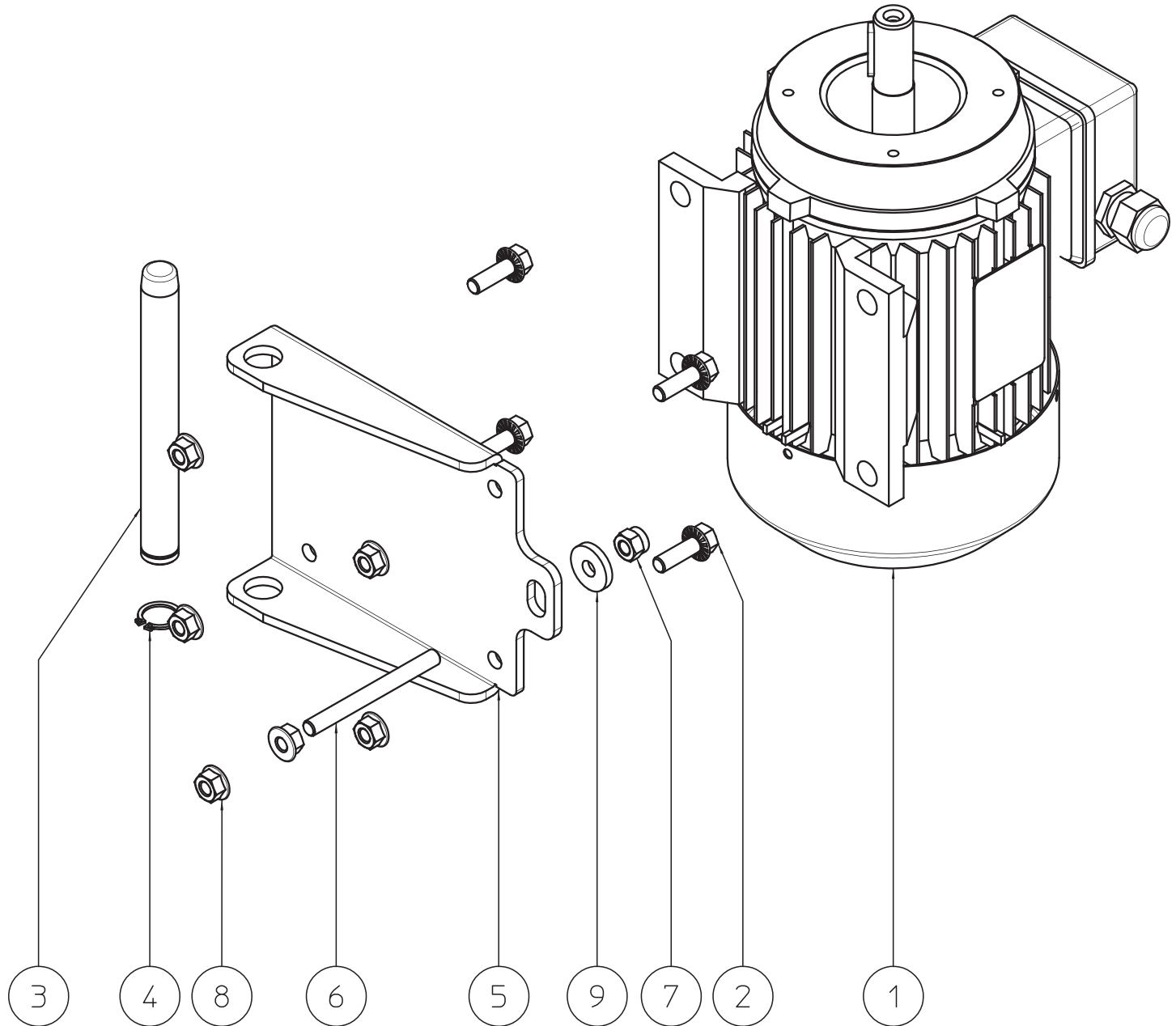
Sliding Trolley Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

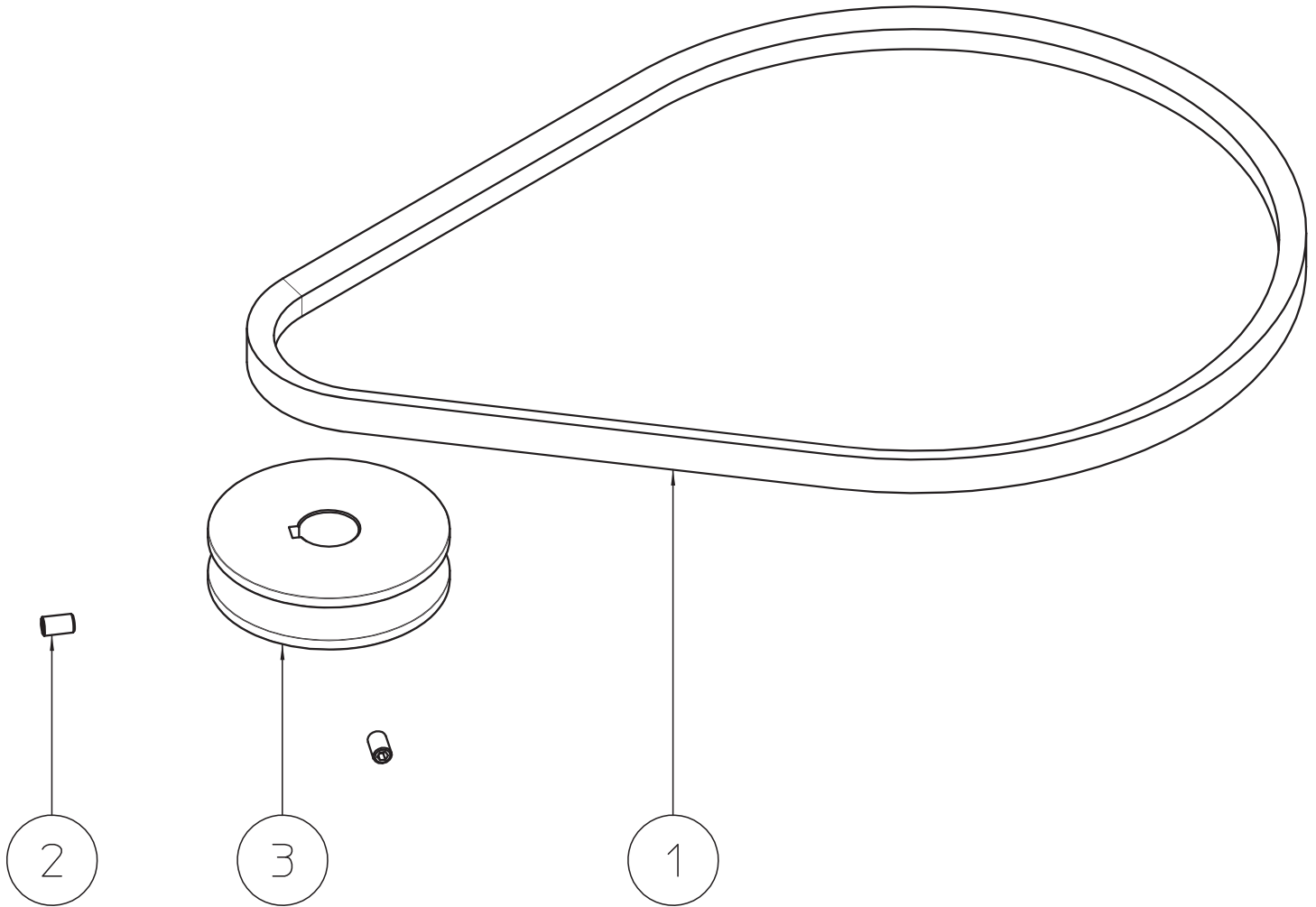
Motor Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

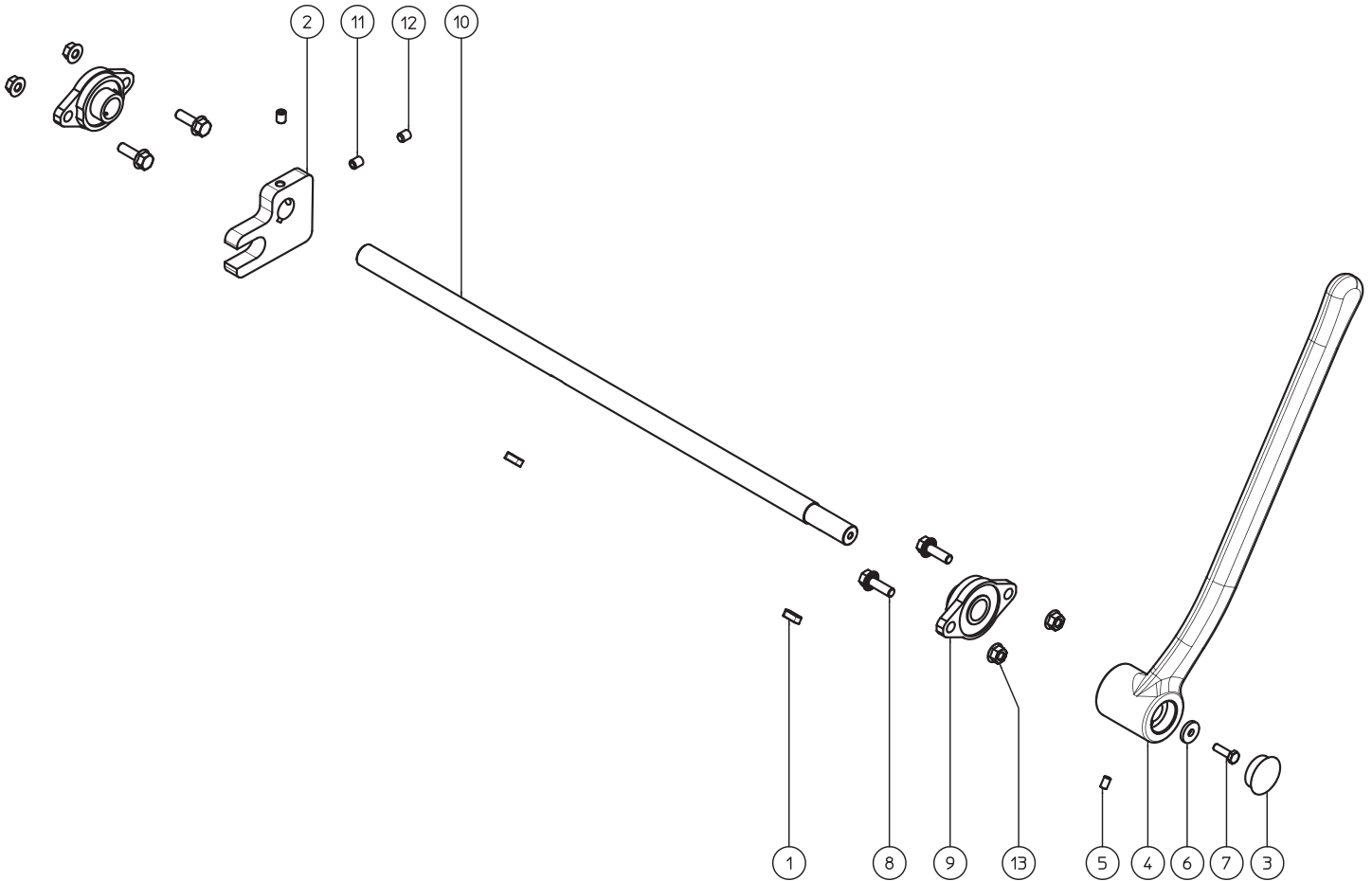
60 Hz Pulley Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

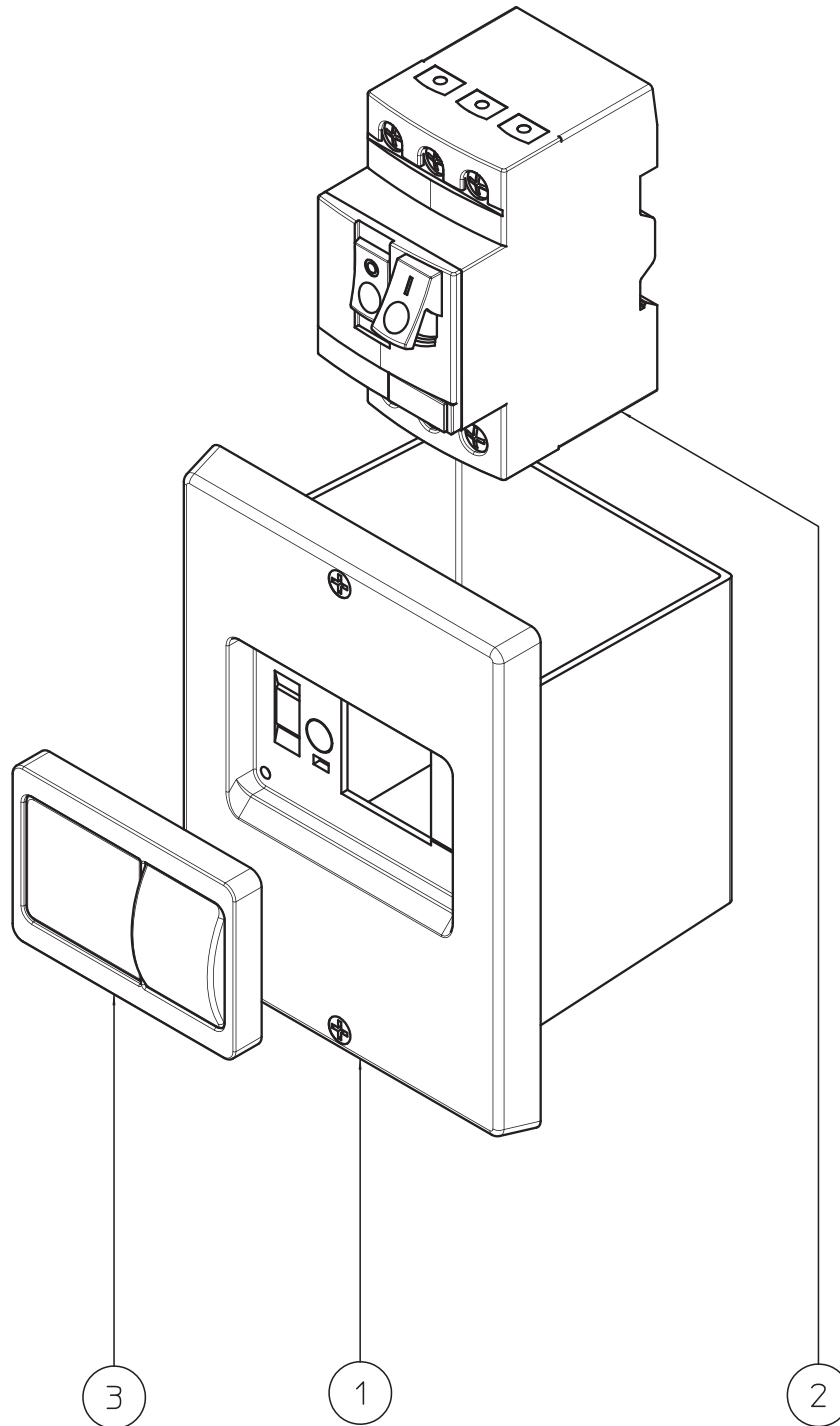
Rounding Lever Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

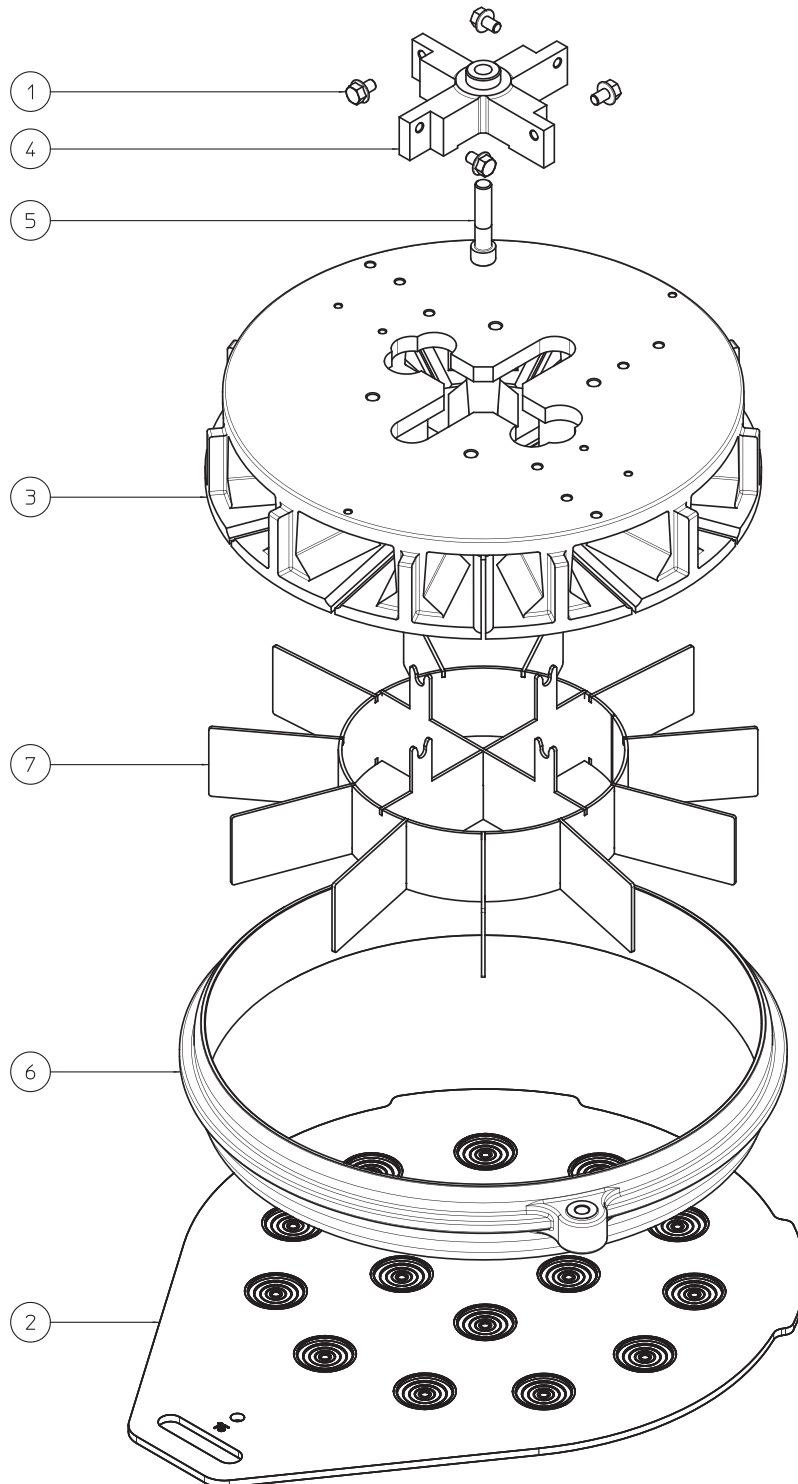
Electrical Group



Parts Breakdown

Model *BE-IT-0015M* 47582

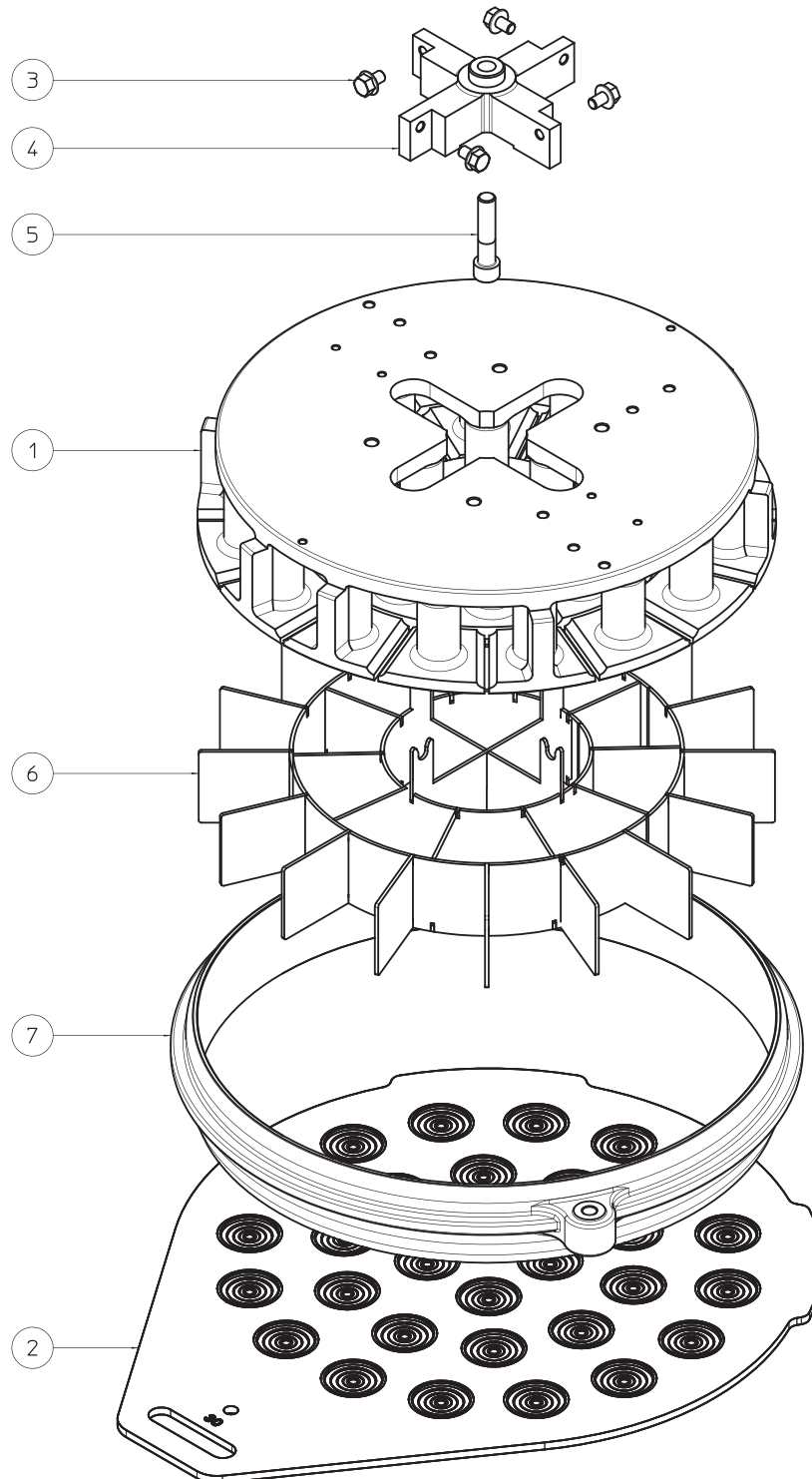
15 Div. Knife Group



Parts Breakdown

Model **BE-IT-0030M** 47583

30 Div. Knife Group



Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

Knife Support Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM210	Nut M8 Inox for 47582, 47583	1	AM403	Rod M10x20 for 47582, 47583	9	AM408	Washer D.10 Inox for 47582, 47583	17
AM193	Key 8x7x30mm for 47582, 47583	2	AM404	Mobile Pin D.25x150 for 47582, 47583	10	AM409	Screw TCBEI M10x50 Inox for 47582, 47583	18
AM194	Screw TCEI M10x30 Zinc for 47582, 47583	3	AM293	Washer D.10x30 SP. 5 Zinc for 47582, 47583	11	AM410	Cutting Support Group for 47582, 47583	19
AM286	Screw TE M8x20 Inox for 47582, 47583	4	AM405	Plug D.22 for 47582, 47583	12	AM411	Screw STEI M8x10 Inox for 47582, 47583	20
AM399	DX Support for 47582, 47583	5	AM406	Plug D.6x20 for 47582, 47583	13	AM220	Washer D.8 Inox for 47582, 47583	21
AM400	SX Support for 47582, 47583	6	AM310	Latch Insert KU 25 20 for 47582, 47583	14	AM412	Latch Insert KU 40 30 for 47582, 47583	22
AM401	Fixed Pin D.25x130 for 47582, 47583	7	AM223	Latch Insert KU 40 15 for 47582, 47583	15	AM413	Knife Support Group for 47582, 47583	
AM402	Seeger Ring D.25 for 47582, 47583	8	AM407	Nut M10 Inox for 47582, 47583	16			

Head Plate Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM210	Nut M8 Inox for 47582, 47583	1	AM415	Rod Guide D.16x180 for 47582, 47583	8	AM418	Latch Insert KU 16 10 for 47582, 47583	15
AM222	Screw TE M8x30 Inox for 47582, 47583	2	AM416	Selflocking Nut M12 Inox for 47582, 47583	9	AM419	Handle for 47582, 47583	16
AM223	Latch Insert KU 40 15 for 47582, 47583	3	AM417	Washer D.12 Inox for 47582, 47583	10	AM420	Pin for Release Lever for 47582, 47583	17
AM224	Latch Insert KU 20 30 for 47582, 47583	4	AM214	Spring for 47582, 47583	11	AM421	Cutting Release Lever for 47582, 47583	18
AM225	Screw TCEI M10x45 Inox for 47582, 47583	5	AM183	Nut M6 Inox for 47582, 47583	12	AM227	Head Plate for 47582, 47583	19
AM414	Screw TCEI M6x12 Inox for 47582, 47583	6	AM261	Screw TCEI M6x25 Inox for 47582, 47583	13	AM422	Head Plate Group for 47582, 47583	
AM226	Screw TCEI M8x20 Zinc for 47582, 47583	7	AM271	Screw TCEI M6x30 Inox for 47582, 47583	14			

Operate Knife Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM309	Seeger Ring D.40 for 47582, 47583	1	AM427	Latch Insert KF 22 10 for 47582, 47583	6	AM431	Support Limit for 47582, 47583	12
AM423	Rack Shaft for 47582, 47583	2	AM428	Lever Support for 47582, 47583	7	AM432	Adjustment Rod for 47582, 47583	13
AM424	Handwheel M6x10 for 47582, 47583	3	AM220	Washer D.8 Inox for 47582, 47583	8	AM433	Sticker for 47582, 47583	14
AM425	Lever for 47582, 47583	4	AM429	Screw TE M8x60 Inox for 47582, 47583	9	AM434	Operate Knife Group for 47582, 47583	
AM426	Pin Support for 47582, 47583	5	AM430	Anti Vibrating D.25x20 M6 for 47582, 47583	10			

Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

Operate Ring Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM208	Seeger Ring D.16 for 47582, 47583	1	AM216	Pin Ring Lever for 47582, 47583	8	AM209	Lift Ring Rod for 47582, 47583	15
AM435	Pin Lever Roller for 47582, 47583	2	AM212	Sliding Shoe 12x12x45 for 47582, 47583	9	AM219	Selflocking Nut M8 Inox for 47582, 47583	16
AM210	Nut M8 Inox for 47582, 47583	3	AM213	Lever Lift Ring for 47582, 47583	10	AM220	Washer D.8 Inox for 47582, 47583	17
AM183	Nut M6 Inox for 47582, 47583	4	AM185	Screw STEI M6x50 Inox for 47582, 47583	11	AM261	Screw TCEI M6x25 Inox for 47582, 47583	18
AM205	Latch Insert KU 16 15 for 47582, 47583	5	AM186	Selflocking Nut M6 Inox. for 47582, 47583	12	AM436	Operate Ring Group for 47582, 47583	
AM218	Screw TE M8x35 Inox for 47582, 47583	6	AM187	Screw TE M6x25 Inox for 47582, 47583	13			
AM217	Plug D.8x30 for 47582, 47583	7	AM214	Spring for 47582, 47583	14			

Frame Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM231	Nut M16 Zinc for 47582, 47583	1	AM234	Screw TE M8x16 Zinc for 47582, 47583	5	AM239	Nut M8 Zinc for 47582, 47583	9
AM232	Washer D.16 Zinc for 47582, 47583	2	AM235	Wheel D.80x30 Fix for 47582, 47583	6	AM439	Fixing Bracket for 47582, 47583	10
AM233	Non-Slip Foot for 47582, 47583	3	AM437	Semiautomatic Head Plate for 47582, 47583	7	AM440	Frame Group for 47582, 47583	
AM240	Screw TCEI M12x45 Zinc for 47582, 47583	4	AM438	Frame for 47582, 47583	8			

Casing Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM441	Angular Panel for 47582, 47583	1	AM444	Lateral Panel for 47582, 47583	4	AM248	Aluminum Rivet for 47582, 47583	7
AM442	Front Panel for 47582, 47583	2	AM445	Power Supply Panel for 47582, 47583	5	AM249	Screw Poeliers M6x12 ZNT for 47582, 47583	8
AM443	Rear Panel for 47582, 47583	3	AM246	Lock for 47582, 47583	6	AM446	Casing Group for 47582, 47583	

Parts Breakdown

Model BE-IT-0015M 47582

Model BE-IT-0030M 47583

Knife Safety Group

Item No.	Description	Position	Item No.	Description	Position
AM447	Front Protection for 47582, 47583	1	AM449	Screw TCBEI M6x12 Inox for 47582, 47583	3
AM448	Rear Protection for 47582, 47583	2	AM450	Knife Safety Group for 47582, 47583	

Rounding Plate Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM280	Pin for 47582, 47583	1	AM220	Washer D.8 Inox for 47582, 47583	5	AM287	Stopper for 47582, 47583	9
AM281	Seal OR 6200 for 47582, 47583	2	AM284	Stopper for 47582, 47583	6	AM288	Rounding Plate for 47582, 47583	10
AM282	Screw TSPEI M6x12 Zinc for 47582, 47583	3	AM285	Screw TE M8x45 Inox for 47582, 47583	7	AM289	Rounding Plate Group for 47582, 47583	
AM283	Ring for 47582, 47583	4	AM286	Screw TE M8x20 Inox for 47582, 47583	8			

Sliding Trolley Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM315	Sliding Trolley for 47582, 47583	1	AM197	Washer D.6 Zinc for 47582, 47583	4	AM320	Screw STEI M8x35 for 47582, 47583	7
AM316	Shoe Guide for 47582, 47583	2	AM318	Screw TCEI M6x16 Zinc for 47582, 47583	5	AM321	Sliding Trolley Group for 47582, 47583	
AM317	Sliding Sleeve with Spheres for 47582, 47583	3	AM319	Pin Holder for 47582, 47583	6			

Motor Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM322	Motor kW 0.55 6 Poli B3 220/380/60 UL/ CSA Three Phases for 47582, 47583	1	AM326	Motor Fixing Shelf for 47582, 47583	5	AM299	Washer D.8x24 SP. 4 for 47582, 47583	9
AM323	Screw TE M8x25 Zinc for 47582, 47583	2	AM327	Threaded Bar M8x85 Zinc for 47582, 47583	6	AM329	Motor Group for 47582, 47583	
AM324	Motor Pin for 47582, 47583	3	AM328	Nut M8 Zinc for 47582, 47583	7			
AM325	Seeger Ring D.18 for 47582, 47583	4	AM239	Nut M8 Zinc for 47582, 47583	8			

Parts Breakdown

Model BE-IT-0015M 47582
Model BE-IT-0030M 47583

60 Hz Pulley Group

Item No.	Description	Position	Item No.	Description	Position
AM451	Belt A37 1/2 for 47582, 47583	1	AM331	Pulley 60x1A (60 Hz) for 47582, 47583	3
AM211	Screw STEI M6x10 for 47582, 47583	2	AM452	60Hz Pulley Group for 47582, 47583	

Rounding Lever Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM453	Key 6x6x18mm for 47582, 47583	1	AM457	Washer D.6x20 SP.3 for 47582, 47583	6	AM460	Screw STEI M8x10 for 47582, 47583	11
AM454	Fork for 47582, 47583	2	AM255	Screw TE M6x20 Zinc for 47582, 47583	7	AM461	Screw STEI M8x10 for 47582, 47583	12
AM455	Plug D.30 for 47582, 47583	3	AM323	Screw TE M8x25 Zinc for 47582, 47583	8	AM239	Nut M8 Zinc for 47582, 47583	13
AM456	Lever for 47582, 47583	4	AM458	Flange Support D.20 UFL 004 for 47582, 47583	9	AM462	Rounding Lever Group for 47582, 47583	
AM211	Screw STEI M6x10 for 47582, 47583	5	AM459	Pin Lever Roller for 47582, 47583	10			

Electrical Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM463	Electrical Box for 47582, 47583	1	AM464	Motor Protection 230/3/50-60 Volt 2.5-4A for 47582, 47583	2	AM465	Protection for 47582, 47583	3

Parts Breakdown

Model *BE-IT-0015M* 47582

15 Div. Knife Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM387	Screw TE M8x12 Zinc for 47582	1	AM390	Support for 47582	4	AM393	Knife 15 Div. for 47582	7
AM388	Plate 15 Div. for 47582	2	AM391	Screw TCEI M12x50 Zinc. for 47582	5	AM394	15 Div. Knife Group for 47582	
AM389	Head 15 Div. for 47582	3	AM392	Head Ring D.400 for 47582	6			

Model *BE-IT-0030M* 47583

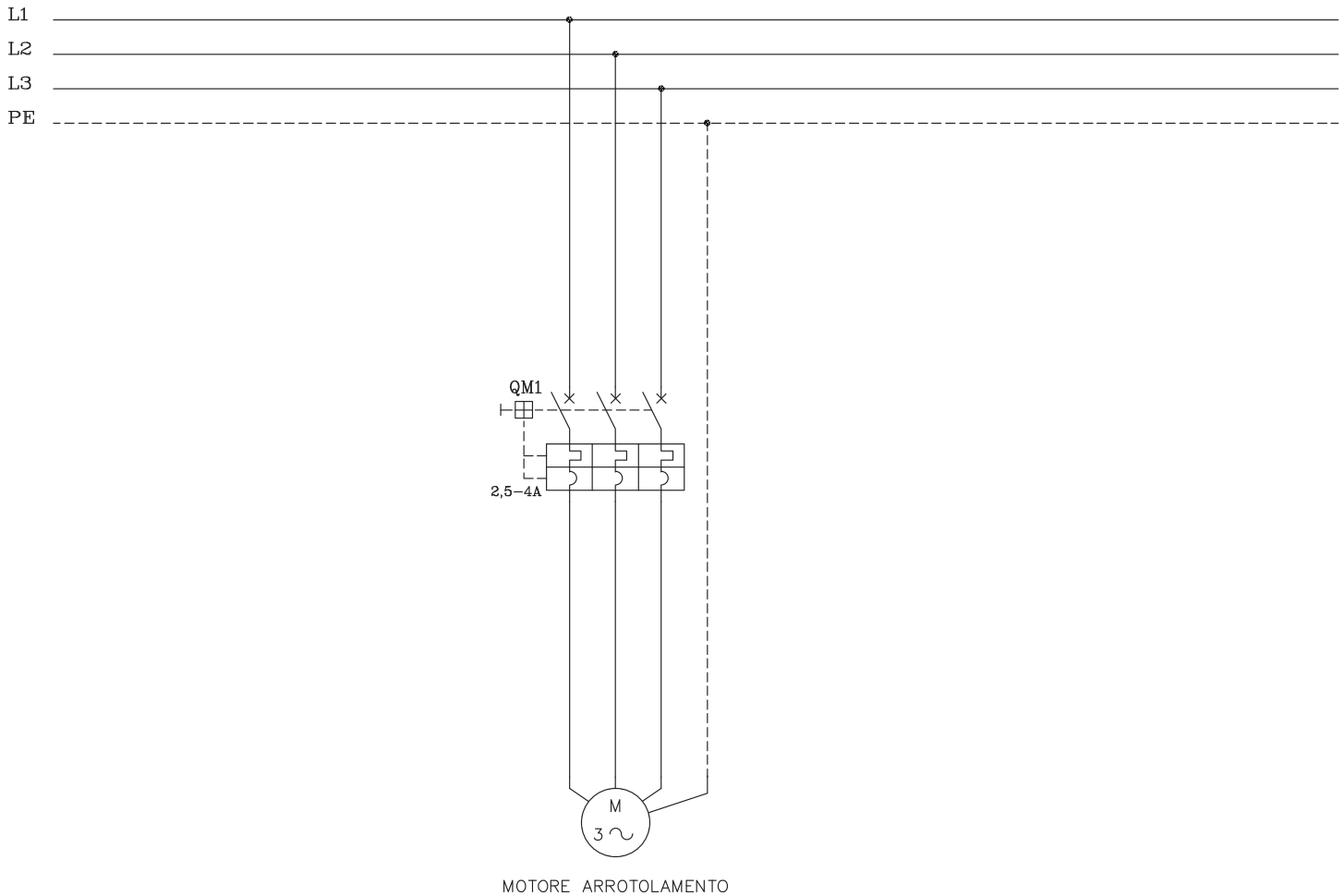
30 Div. Knife Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM395	Head 30 Div. for 47583	1	AM390	Support for 47583	4	AM392	Head Ring D.400 for 47583	7
AM396	Plate 30 Div. for 47583	2	AM391	Screw TCEI M12x50 Zinc for 47583	5	AM398	30 Div. Knife Group for 47583	
AM387	Screw TE M8x12 Zinc for 47583	3	AM397	Knife 30 Div for 47583	6			

Electrical Schematics

Model BE-IT-0015M 47582

Model BE-IT-0030M 47583





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For mailing in Canada

Pour postale au Canada

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OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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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): _____

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.

