



Garlic Peeler
Model PE-BR-0004
Item 13442
Instruction Manual



Revised - 06/13/2023



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Model PE-BR-0004

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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'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, saine d'esprit, et pas sous l'influence d'une drogue ou d'acohol, 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.

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 leer y familiarizarse con todas las instrucciones de operación 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

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) 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.



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 or 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.

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.

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 <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

PICTURE 1

MAIN COMPONENTS

1. Water inlet.
2. ON/OFF switch.
3. Base.
4. Lid.
5. Outlet waste.
6. Disc.



Disc

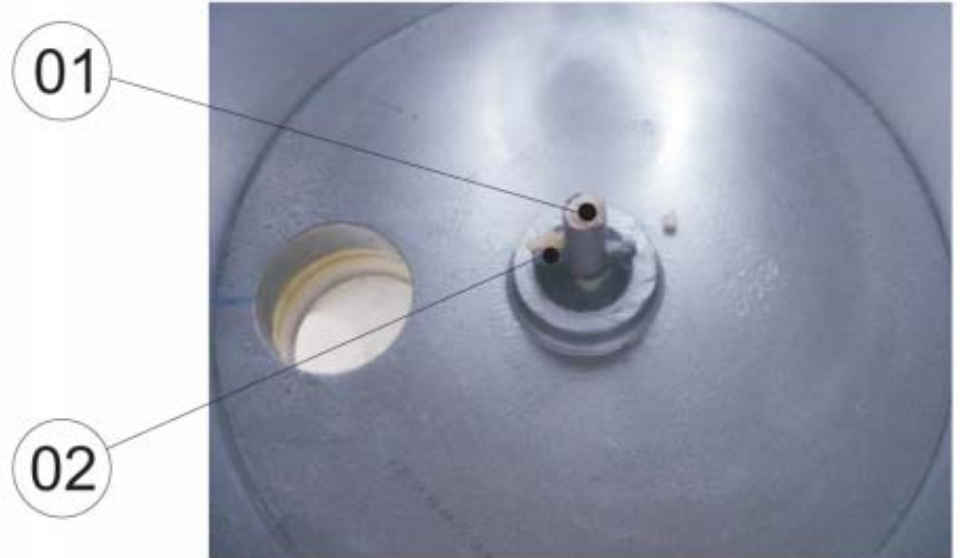
Model	PE-BR-0004
Power	0.25 HP / 0.19 kW
Output	66 lbs. / 30 kgs.
Capacity	8 lbs. / 3.6 kgs.
Electrical	110-120V / 60Hz / 1
Weight	38 lbs. / 17.2 kgs.
Packaging Weight	45 lbs. / 20.4 kgs.
Dimensions	13.8" x 13.4" x 21.4" / 349 x 340 x 544mm
Packaging Dimensions	17" x 17" x 28" / 432 x 432 x 711mm
Item Number	13442

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.

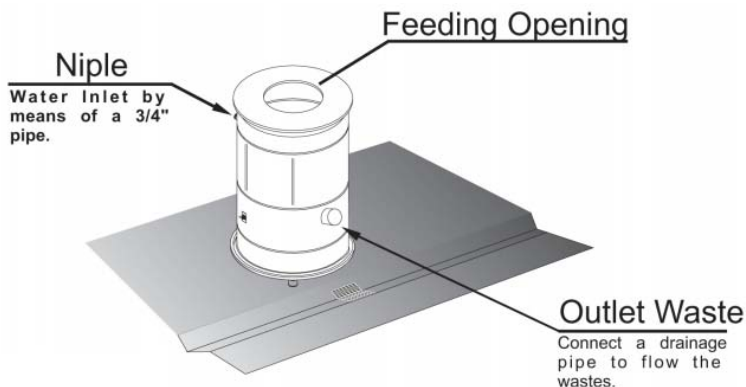


Operation

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



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

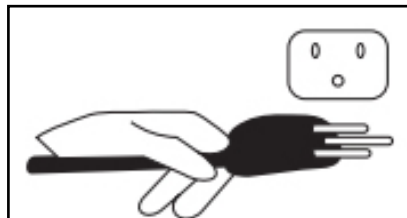
1. Turn the machine OFF and disconnect it from power source.
2. Wait until the plate is completely still.
3. To lift the plate out of the cylinder, pull it upwards.
4. Wash the machine and the plate with water and neutral soap.
5. To reassemble the parts by reversing the procedure.

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



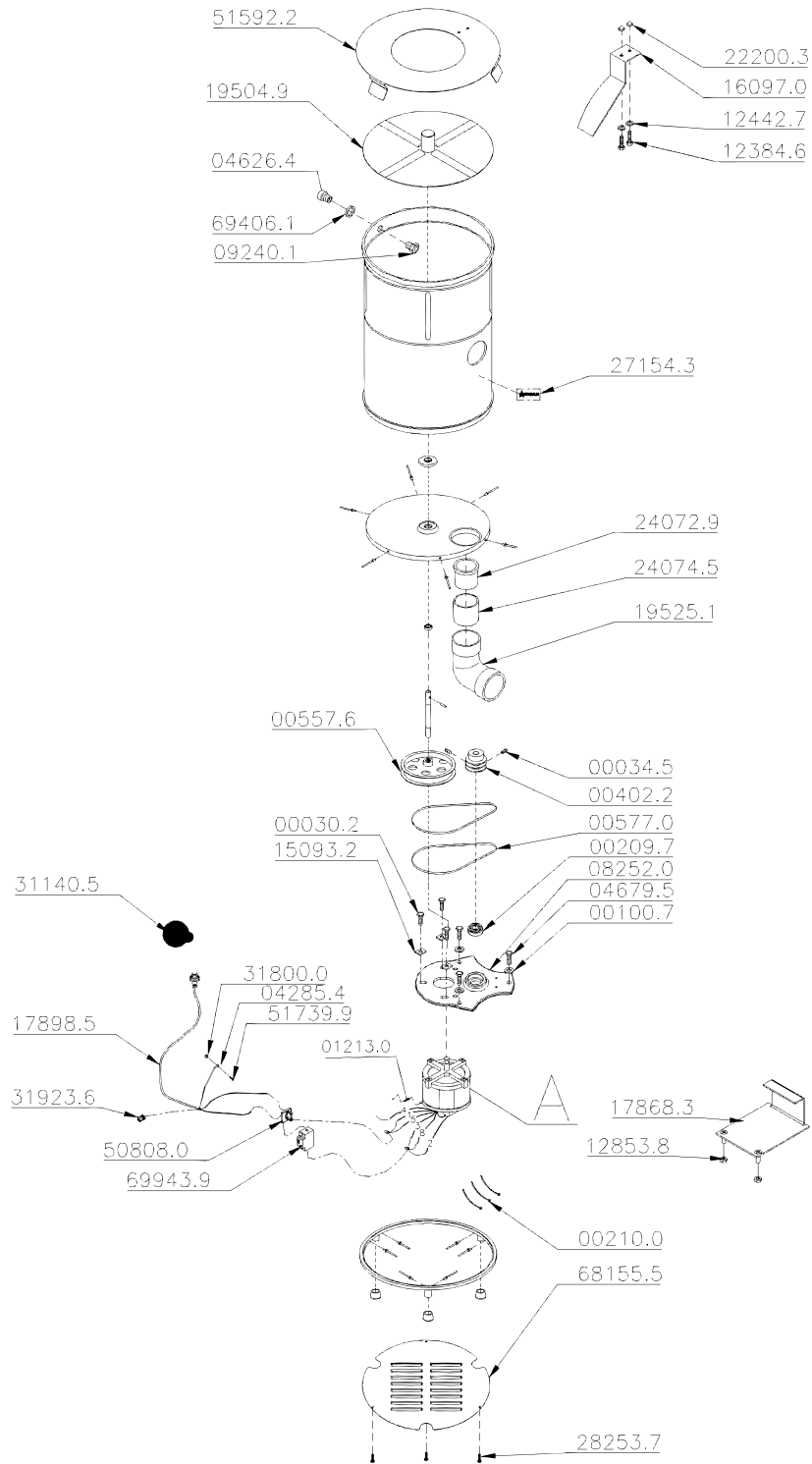
ATTENTION

Always unplug the machine before cleaning or maintenance.



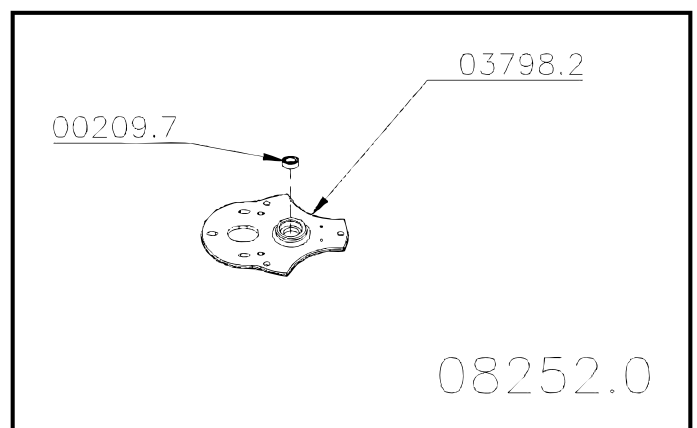
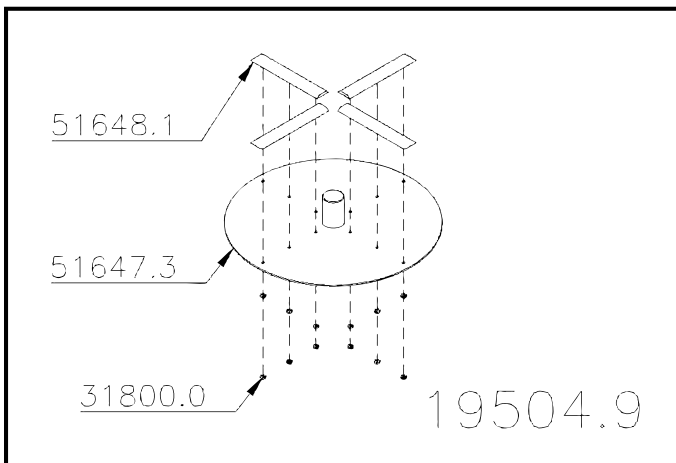
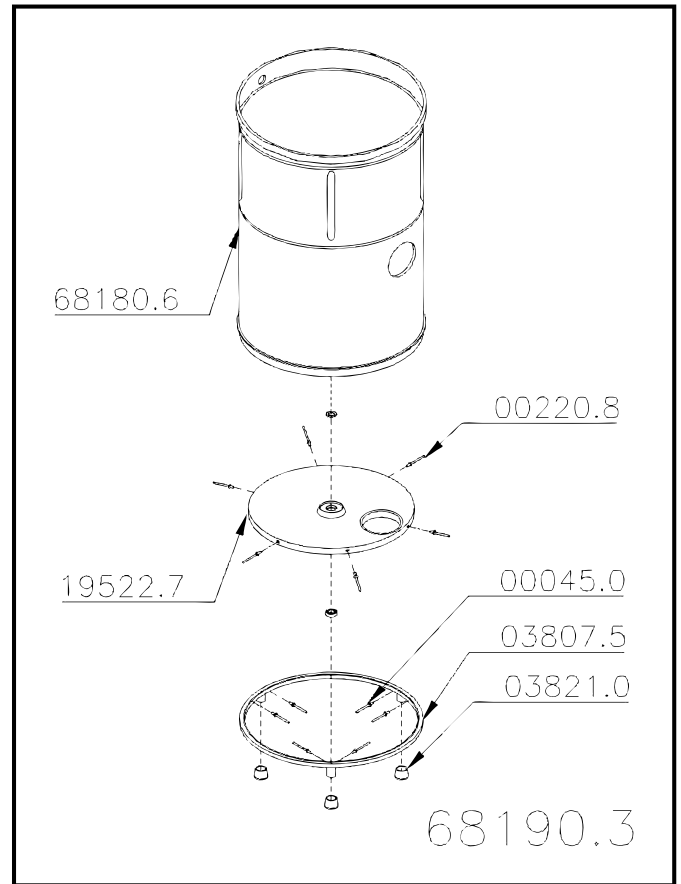
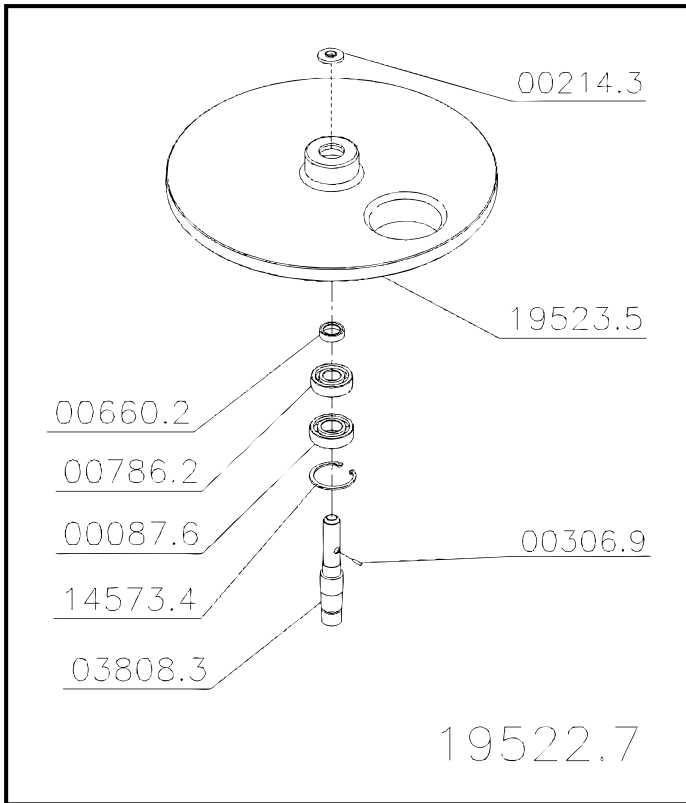
Parts Breakdown

Model PE-BR-0004 13442



Parts Breakdown

Model PE-BR-0004 13442



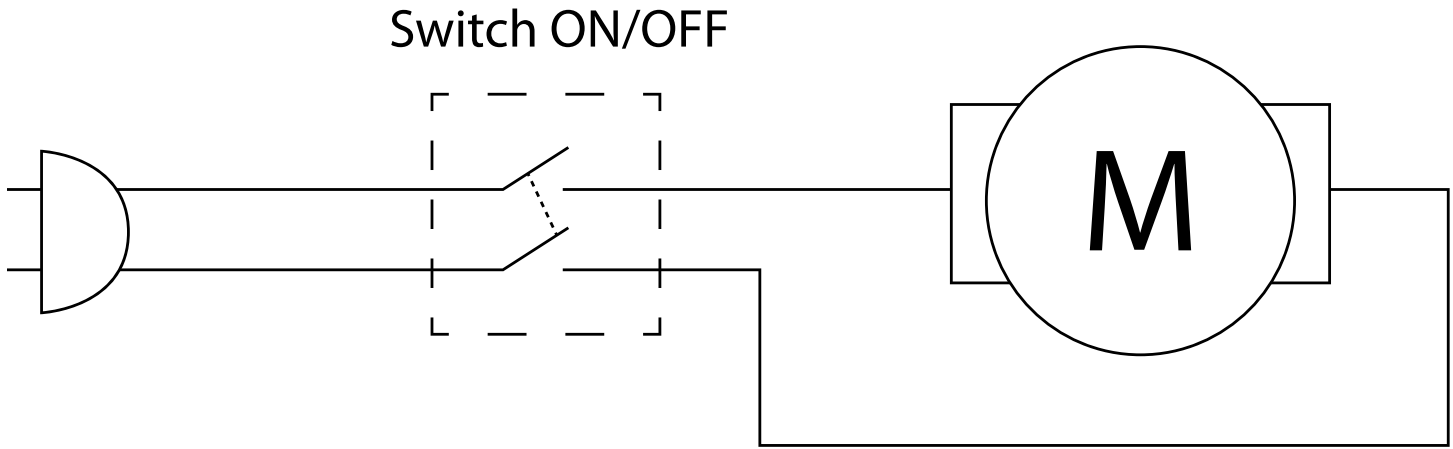
Parts Breakdown

Model PE-BR-0004 13442


Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27686	PFS Sex UNC1/4x3/4 RTZB for 13442	00030.2	16404	Pont Ext Ted 7/8 for 13442	03821.0	30254	Coupling Pipe Diam.75mm USINADA for 13442	24072.9
30319	Screw 1/4x3/8 for 13442	00034.5	38089	Pre Isolating Terminal for 13442	04285.4	30218	Coupling Extensor Diam.75mm for 13442	24074.5
30029	Pression Rivet AD-423-S for 13442	00045.0	30194	Reduction Bush for 13442	04626.4	27720	Omcan Logo (Machines) for 13442	27154.3
30216	Bearing 6004 Z Din 625 for 13442	00087.6	30275	Screw 6x20 for 13442	04679.5	38344	PFS M4x8 Din 933 Inox for 13442	28253.7
30234	Washer L 1/4x1 6 ZB for 13442	00100.7	19749	Complete Motor Support for 13442	08252.0	67038	Grounded Wire Label for 13442	31140.5
30201	Ball Bearing 6202 for 13442	00209.7	24020	Nipple Set/Reduction for 13442	09240.1	67039	Nut M4 Din 985 Stainless Steel for 13442	31800.0
27688	Clamp K22 (T 50R) for 13442	00210.0	16416	Screw M6x12 Din 933 Stainless Steel for 13442	12384.6	27726	Cord Holder PG13.5 LC+P/9 for 13442	31923.6
30191	Rubber Retainer 5206 for 13442	00214.3	16419	Washer L.A6 4 125 Inox for 13442	12442.7	AN193	Rotary Disconnect Switch MSW 20 P2 for 13442	50808.0
30030	Pression Rivet AD-440-S for 13442	00220.8	38044	Nut M3 Din 934 Stainless Steel for 13442	12853.8	AN194	Cover (515922) for 13442	51592.2
30331	Elastic Pin 6x40 for 13442	00306.9	30358	Ring 42x1 75 for 13442	14573.4	AN195	CS Disk for 13442	51647.3
30288	Driving Pulley for 13442	00402.2	30222	Washer 2 78x7x20x25mm for 13442	15093.2	AN196	Rubber Flip for 13442	51648.1
30321	Moved Pulley for 13442	00557.6	30313	Movement Sheet for 13442	16097.0	AF980	Screw M4x16 Din 933 Inox for 13442	51739.9
30230	Belt 1160 for 13442	00577.0	78548	Strip for 13442	17868.3	AN197	Bottom Plate (681555) for 13442	68155.5
30207	Retainer 00726BR for 13442	00660.2	30305	Cable 3x1.0mm with Plug for 13442	17898.5	AN198	Cabinet (681806) for 13442	68180.6
30212	Ball Bearing 6203 for 13442	00786.2	20016	Disc with Rubber Bumps for 13442	19504.9	AN199	Complete Cabinet (681903) for 13442	68190.3
27692	Insult Term EF-4228 for 13442	01213.0	30377	Fundo Completo for 13442	19522.7	AN200	Nylon Washer 30x22x4.5mm for 13442	69406.1
30332	Motor Support for 13442	03798.2	30374	Fundo C.Martelad for 13442	19523.5	AN201	10A C-Curved Monopolar Mini Circuit Breaker for 13442	69943.9
30328	Peeler Base for 13442	03807.5	30293	Elbow 90 Degree 75mm for 13442	19525.1			
30306	Central Shaft for 13442	03808.3	AF890	Nut M6 Din 1587 Inox for 13442	22200.3			

Electrical Schematics

Model **PE-BR-0004** 13442



NEMA
5 - 15P
125VAC / 15 AMP



Notes



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

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: _____

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.

