



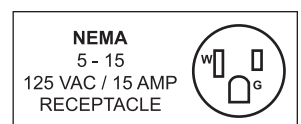
**Santos Coffee Grinder**  
*Model Santos 55*  
*Item 44637*  
**Instruction Manual**



*Revised - 06/30/2022*



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Model Santos 55

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# General Information

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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.**

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**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

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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.

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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

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## IMPROPER USE

1. The appliance is not intended for a continuous operation (maximum usage range: 10 seconds in operation and 20 seconds stopped).
2. Do not use this appliance for grinding anything other than roasted coffee beans.
3. Never operate the appliance with no coffee beans in the bean container.
4. Remove from the coffee beans any foreign bodies which may damage the grinding wheels (metal staples,

# Safety and Warranty

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stones, etc.).

5. For electrocution risk protection reasons, never plunge the base into water or any other liquid.
6. Use a hose nor a pressure hose for cleaning: this is forbidden.
7. Never touch the moving parts.
8. The appliance must not be used on any surface which has a slope of more than 10° relative to horizontal. The machine's 4 feet must always be resting on that surface.
9. Unplug the appliance before carrying out any work on it: cleaning, maintenance or repair.
10. Do not use the appliance if the power supply cord is damaged. It must be replaced by either a Omcan approved dealer or a person with similar qualifications to avoid any danger.
11. The use of spare parts other than certified Omcan original parts is prohibited.
12. Turn the On/Off switch (11) to "0" when the appliance is not operating.
13. Connect several appliances to the same power socket.
14. Use the appliance outdoors.
15. Never place the appliance close to or on a source of heat.
16. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
17. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety. Supervise children to ensure they do not play with the appliance.

## ELECTRICAL CONNECTION

Line protection: The appliance should be connected to a standard 2-pole + ground electric socket. The installation should be fitted with an RCD and a fuse rated at 16A. The appliance must be grounded.

## CARE

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
  - ▶ Either on the identification plate under the machine.
  - ▶ Or in the technical specifications in this manual.
- If the power cable (10) is damaged, it should be replaced by a special assembly available from approved Omcan dealers or from Omcan.
- Check that the On / Off switch (11) is in the 0 position before connecting the power cable plug (10) to your mains electric power socket (fig. A).

## USING FOR THE 1ST TIME:

Carefully clean the parts in contact with the coffee (fig. A).

- Take off the lid (1), the bean container (2) and the ground coffee collector (3) and wash them with a standard dish washing product.

# ***Safety and Warranty***

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## **RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE**

This equipment is marked with the selective sorting symbol relating to wastes from electrical and electronic equipment. It signifies that this product should be taken over by a selective collection system conforming to the Guideline 2002/96/EC (WEEE) – part Professional Equipment – so that it can be either recycled or dismantled in order to reduce any impact on the environment. For more information, please contact your Retailer or Omcan. For eliminating or recycling components of equipment, please contact a specialized company or contact Omcan. The electronic products not undergoing a selective sorting are potentially dangerous for the environment. The damaging materials should be eliminated or recycled according to the regulations in force.

**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 LABOUR 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

<b>Model</b>	<b>Santos 55</b>
<b>Power</b>	800W
<b>Output</b>	Up to 25 kg/hour
<b>Variable Speed</b>	2800 - 3500 RPM
<b>Electrical</b>	120V / 60Hz / 1
<b>Dimensions</b>	8" x 16" x 23" / 203 x 406 x 584mm
<b>Weight</b>	33 lbs. / 15 kgs.
<b>Packaging Dimensions</b>	18" x 10" x 26" / 457 x 254 x 660mm
<b>Packaging Weight</b>	37 lbs. / 16.8 kgs.
<b>Item Number</b>	44637

## Operation

The machine provides automatic delivery of the required measure of coffee ground there and then for making:

- 1 espresso coffee (1 measure selection).
- 2 espresso coffees (2 measures selection).

### CONTROL PANEL DESCRIPTION

The control panel is made up of: (fig. A)

- A screen (19) (measure counter and adjustment display).
- A "1 coffee" selection button (20).
- A "2 coffees" selection button (21).
- 2 "+" and "-" setting buttons (22).

### MEASURE SELECTION

2 separate buttons provide selection by pushing just once.

- Selection button 1 for 1 coffee (20).
- Selection button 2 for 2 coffees (21).

A luminous indicator showing the measure selected lights up according to the selection.

The measure selected is automatically dispensed as soon as the user places the filter holder under the ground coffee outlet tube (23) (fig. H).

### DISPLAY MODE SELECTION

Pressing the "1 coffee" or "2 coffees" selection key which is already illuminated provides the means for

# Operation

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changing the display mode.

**Note:** On turning on the power or after having changed the timer values, “mode 1” is automatically active. Operating either of the 2 measure selection keys, or changing the timers, activates the active display mode before the appliance stops.

## **MODE 1: DISPLAY OF THE TOTAL MEASURES DISTRIBUTED**

The Total counter cannot be reset;

Mode 1 display format “XXXXX” i.e. “00001” to “99999”.

## **MODE 2: DISPLAY OF THE PARTIAL MEASURES DISTRIBUTED SINCE LAST RESET**

Partial counter initialization.

Pressing and holding down both the “1 cup” and “2 cups” selection keys for 2 seconds causes the Partial counter value to flash. After flashing 3 times, the value is reset to zero.

Mode 2 display: “PXXXX” i.e. “P---1” to “P9999”.

## **MODE 3: DISPLAY OF THE CURRENT SELECTION (THE COUNTERS ARE HIDDEN)**

Mode 3 provides the means for hiding the counters.

Mode 3 display:

“  1  ” for the 1 cup selection

“  2  ” for the 2 cup selection

## **STARTING UP**

### **ASSEMBLY AND PREPARATION (FIG. A)**

1. Clip the ground coffee collector (3) onto the base (4).
2. Place the bean container (2) on the grinder unit adjustment nut (5).
3. Pour the roasted coffee beans into the bean container and put the lid on the bean container.
4. Open the bean container shutter (6).

### **USING**

1. Switch the electric current on to the machine by putting the On / Off switch (11) to the 1 position (the control panel display (19) shows the total number of measures dispensed) (fig. A).
2. Press the selector button (20 or 21) according to your selection (1 coffee or 2 coffees).
3. Place the filter holder under the measurer outlet (23) using the filter holder support (24) to help.
4. The coffee beans are then ground by the grindstones and the grounds come out of the grinder unit to fill the filter holder.
5. Remove the filter holder and tamp down the coffee with the tamper (15).

**Note:** If the 1 coffee button is already selected and you want to make 1 coffee again, you do not need to press the 1 coffee button again. Simply put the filter holder under the coffee outlet tube to obtain the measure selected. If the 1 coffee button is already selected and you want to make 2 coffees, you have to press the 2 coffees button and then place the filter holder under the coffee outlet tube to obtain the measure selected.



## GRINDING ADJUSTMENT

**CARE:** Changing the grinding setting will always require resetting the timers. See the information chart in the next section.

**Note:** Never operate the machine with the two grindstones in contact. Letting the grindstones come into contact may result in the grindings jamming in the grinder unit and premature wear of the grindstones.

The machine is set in the factory for the “0” marker on the nut (5) graduated plate to correspond to the finest grinding without the grindstones touching (fig. C).

On delivery, the machine is set to an espresso-type grinding with the adjusting nut (5) approximately on the marker (15).

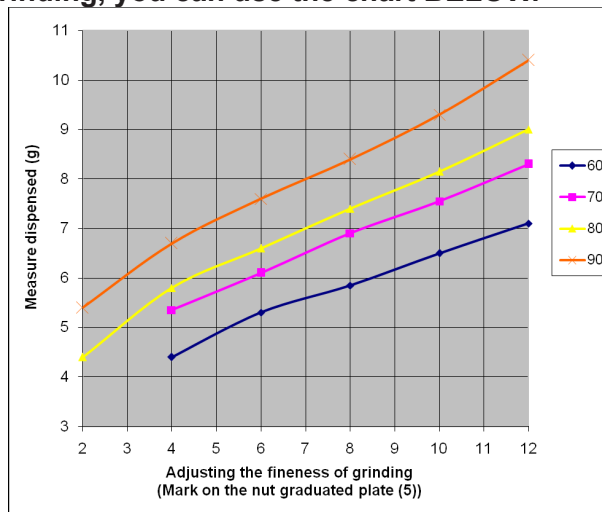
1. Hold the adjustment nut (5) with one hand and press the indexing pointer (7) with the other.
2. Tighten the adjustment nut by turning in a clockwise direction (right-handed thread) by one or two notches for finer grinding.
3. Loosen the adjustment nut by turning in an anti-clockwise direction (right-handed thread) by one or two notches for coarser grinding.
4. Release the indexing pointer (7) to lock the nut in position.
5. Draw off a few measures of coffee to check the grinding adjustment.

The machine can provide very fine grinding. However, depending on the type of coffee used, be careful not to bring the grindstones into contact as this would cause the output to drop considerably and alter the coffee aroma.

## SETTING THE MEASURED DOSE OF GROUND COFFEE (TIMERS)

The ground coffee outlet tube (23) should be cleaned regularly to prevent the coffee which has built up on the walls from interfering with the consistency of the coffee dose measurement (fig. H).

**IMPORTANT:** Check or adjust the grinding before setting the timers. Where the timers are being set following adjustment of the grinding, you can use the chart BELOW.



# Operation

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Explanatory notes for the table: For example: you have made your grinding setting, which corresponds to “Notch 6” on the grinding adjustment nut (5). If you want to obtain a 7g measure of coffee, you will need to set the value of the timer to between 080 and 090 for an espresso type coffee.

The 2 selector buttons are set independently (fig. D).

The 2 “+” and “-” buttons (22) are used to increase or decrease the values and the “Selection” buttons (20 and 21) are used to confirm the timer values.

Pressing simultaneously on both the “+” and “-” buttons (22) for 2 seconds activates the “timer setting” mode”.

“1 XXX” appears on the screen (timer 1 value) and the “1 coffee” button (20) flashes (indicating setting of the value of the 1 coffee timer)

- Pressing the “+” button increases the value by one unit.
- Pressing the “-” button decreases the value by one unit.
- Pressing either of the 2 “Selection” buttons confirms the value displayed and gives access to setting of the timer “2”. The value of the timer “2” appears.

“2 XXX” appears on the screen (timer 2 value) and the “2 coffee” button (21) flashes (indicating setting of the value of the 2 coffees timer).

- Pressing the button “+” increases the value by one unit.
- Pressing the button “-” decreases the value by one unit.
- Pressing either of the 2 “Selection” buttons confirms the value displayed, saves it and returns the machine to the normal operating mode.

## **TIMER SETTING RANGE**

No. 1 “1 coffee”: from 40 to 499

No. 2 “2 coffees”: from 80 to 999

The machine is set in the factory. You can initialise the factory parameters at any time.

## **INITIALIZING THE FACTORY PARAMETERS**

1. Turn the machine off (On / Off switch (11) to the (0) position).
2. With one hand, press and hold down both the “+” and “-” adjustment buttons and then at the same time turn the power on (On / Off switch (11) to the (1) position). A test procedure is launched at the end of which the factory parameters are reinitialized.

If you release either of the buttons during the test phase, the initialization is cancelled and your settings retained.

## CLEANING

### IMPORTANT:

- In all circumstances, the machine should be stopped and the machine's power supply cable (10) unplugged.
- Do not clean with a water spray or pressure jet.

## MAINTENANCE

Before carrying out any work on the machine, it must be unplugged from the mains and the motor start capacitor discharged.

### DISCHARGING THE CAPACITOR

- Unscrew the 2 screws located under the machine in the middle of the base plate (fig. E).
- Pull the electrical components unit (26) out of the base plate.
- Using a screwdriver with an insulated handle, touch the 2 capacitor connections (14). You should see an electric arc which means that the capacitor has been discharged.

### SPARE PARTS

This machine requires no specific maintenance. The bearings are lubricated for life.

If work is required to replace worn parts such as the grindstones or the electric or other components, refer to the parts list (see exploded view at the end of the manual).

For all spare part orders (see references in the exploded view at the end of the manual), state:

- The type.
- The machine serial number.
- The electrical specifications (16) recorded under the machine.

### REPLACING THE GRINDSTONES

**IMPORTANT:** always replace both 2 grindstones (9) at the same time. Use Omcan grindstones. Please refer to the specifications table of the machine to order the reference of the set of grindstones to match your machine.

The 2 grindstones are identical and can be fitted equally either on the moving plate (8) (moving grindstone) or on the adjusting nut (5) (fixed grindstone) (fig. F).

1. Close the bean shutter (6) (fig. G).
2. Run the machine until the coffee beans waiting in the grinder body have passed through.
3. Stop the machine and unplug the mains power lead (10).
4. Take off the bean container (2).
5. With one hand, press the indexing pointer (7) and with the other unscrew the adjustment nut by turning it in an anti-clockwise direction (fig. I). Care: When this part is fully unscrewed, handle it with care so as not to damage the brass thread.
6. Unscrew the three screws of each grinder (fig. J). For blocking the rotation of grinder holding plate while unscrewing or screwing the fastening screws of movable grinder, place a screwdriver, non aggressive, between the grinding body and one of the fins of the plate.

# Maintenance

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**ATTENTION: Do not introduce the screwdriver in the coffee output hole. This may destroy the anti-static strip and damage the operation of the equipment.**

7. Carefully clean the whole grinder body, in particular the grindstone facing areas.
8. Place each grindstone on its support making sure that there is no coffee dust between the grindstone and its support.

**CARE: The slightest small coffee particle under the grindstone may prevent the machine from operating correctly. It is recommended that the grinder body is cleaned with a compressed air jet or a dry brush.**

**CARE: Do not unscrew the retaining shaft (17) from the grindstone carrier plate (8) so as not to upset the assembly geometry (fig. K).**

9. Once the 2 grindstones have been replaced, with one hand press the indexing pointer (7) and with the other place the ground coffee adjustment nut (5) onto the grinder body taking care not to damage the thread. Without using force, put the “nut” (5) on the grinder body unscrewing it gently to feel for alignment of the two threads and thus to be able to feed them in without using force. Then tighten until the 2 grindstones come into contact (fig. L).
10. Unscrew the “adjustment nut” (5) by ten or so notches to free the grindstones in contact.
11. Plug the machine in and switch it on with no coffee.
12. While pressing the indexing pointer with one hand, with the other screw up the “adjustment nut” (5) until the 2 grindstones make slight contact (slight noise).
13. Stop the machine.
14. Unscrew the graduated plate (12) retaining screws and re-index the graduated plate “0” with the indexing pointer (7) (fig. M).
15. Loosen the “adjustment nut” (5) by 5 to 10 notches.
16. With coffee in, adjust the ground coffee setting (see “Grinding adjustment” section).
17. Next, set the timers if the new grindstones have changed the machine output (see “Setting the measured dose of ground coffee” section).

# Troubleshooting

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Carefully determine the reason for the machine stopping.

In all circumstances, if the problem persists, disconnect the electric power supply (unplug the mains supply lead plug (10)) and call on someone from the maintenance department or contact an approved Omcan dealer.

Where appropriate, do not forget to close the bean container shutter (6) before removing the container.

## THE MACHINE WILL NOT START

- Check that the On / Off switch indicator (11) lights up when the switch is in the 1 position. If not, check the following 2 points, then replace the switch.
- Check that the amperometric protector has not tripped following an overload. (See “The machine stops as a result of a motor overload” paragraph).
- Check: the mains power supply and the condition of the power supply lead (10).

# Troubleshooting

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- Check that the display (19) lights up (it shows the total number of measured doses) If not, replace the control part of the electronic module.
- Check that the 2 selector buttons are on (press one of the buttons).
- Check that the grindstones (9) are not making contact preventing the motor from starting.
- Check that there are no foreign bodies stuck between the grindstones.
- Inside the machine, check the condition of the electric wiring and the connections (on the switch (11), on the component support module (26) (fig. N) (the electric components can be accessed without dismantling the machine), on the control panel (19) and on the filter holder micro-switch (25).
- Check the electric components, replacing them one by one.

## **THE MACHINE STOPS AS A RESULT OF MOTOR OVER-HEATING: (THE MOTOR UNIT IS HOT)**

- Check that there are still coffee beans in the bean container (2).
- Put the On / Off switch (11) to the 0 position and unplug the machine.
- Wait for the motor to cool down (20 to 45 minutes) then press the On / Off switch (11) (position 1).

## **THE MACHINE STOPS AS A RESULT OF AN OVERLOAD**

A foreign body between the grindstones, grindstones making contact, too fine coffee grinding or intensive operation may result in a motor overload. Under these circumstances, either the thermal protection or the excess current protection may be activated and stop the machine from operating. If the machine is hot, refer to the section “The machine stops as a result of motor over-heating”).

Otherwise:

- Turn off the electric power supply (unplug the mains power lead (10)).
- Move the On / Off switch (11) to the 0 position.
- Under the machine (fig. O), press the button (13) to reset the excess current protection. If the button does not remain in the “reset” position, allow the machine to cool down before repeating the operation.

If the problem persists, turn the machine electric power off (unplug the mains power lead (10)) and call on someone from the maintenance department or contact an approved Omcan dealer.

## **THE GROUND COFFEE DOSE MEASUREMENT IS NOT CONSISTENT**

- Check that there are coffee beans in the bean container. It is recommended that there is a minimum of 400g of coffee beans in the hopper.
- Clean the ground coffee outlet tube (23) (fig. H).

## **THE MACHINE RUNS BUT WITHOUT THE FILLING FILTER HOLDER**

- Check that there are coffee beans in the bean container.
- Check that the bean container shutter (6) is in the open position.
- Try with a coarser grind setting.
- Replace the grindstones (9).

## **THE ESPRESSO COFFEES ARE GETTING WEAKER AND WEAKER**

- Check and adjust the grinding setting.
- Check and adjust the timer settings. (The timer values increase depending on the wear on the grindstones. If the values are too high, then replace the grindstones (9).

# *Troubleshooting*

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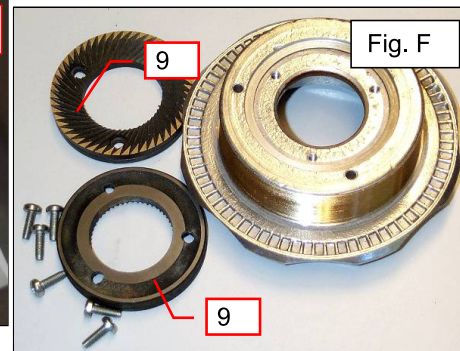
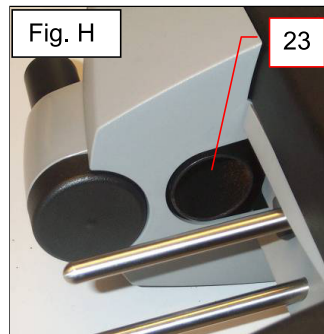
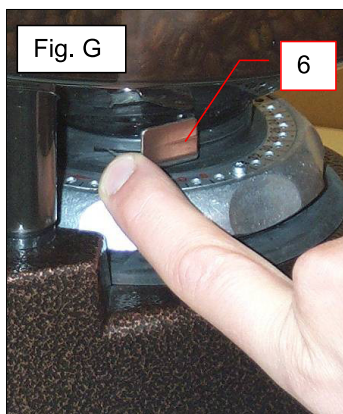
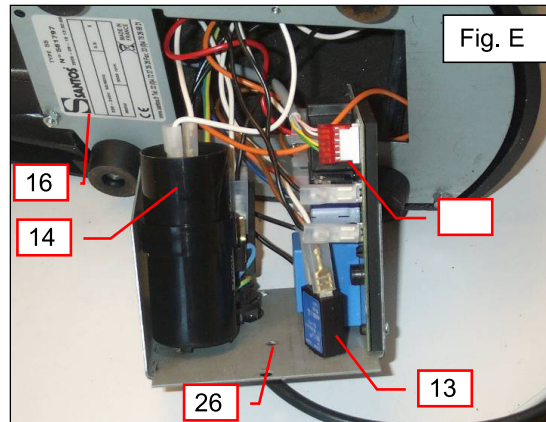
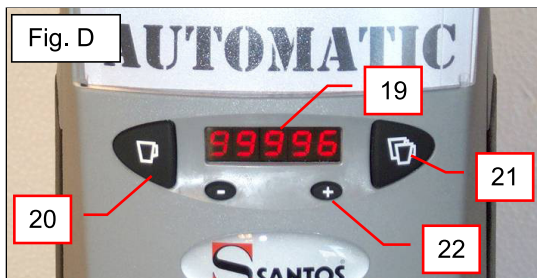
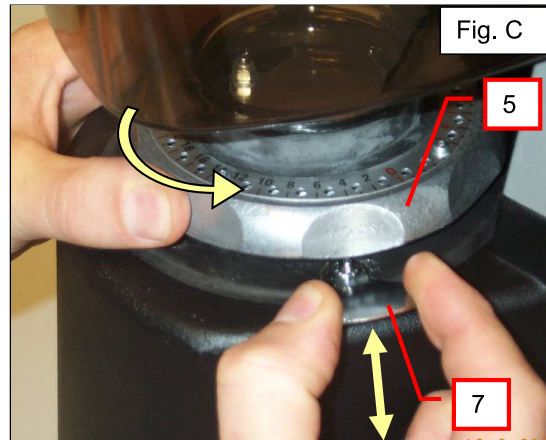
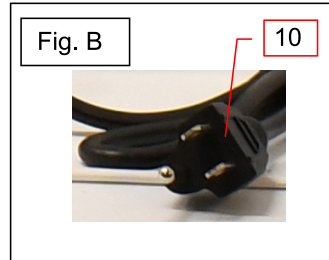
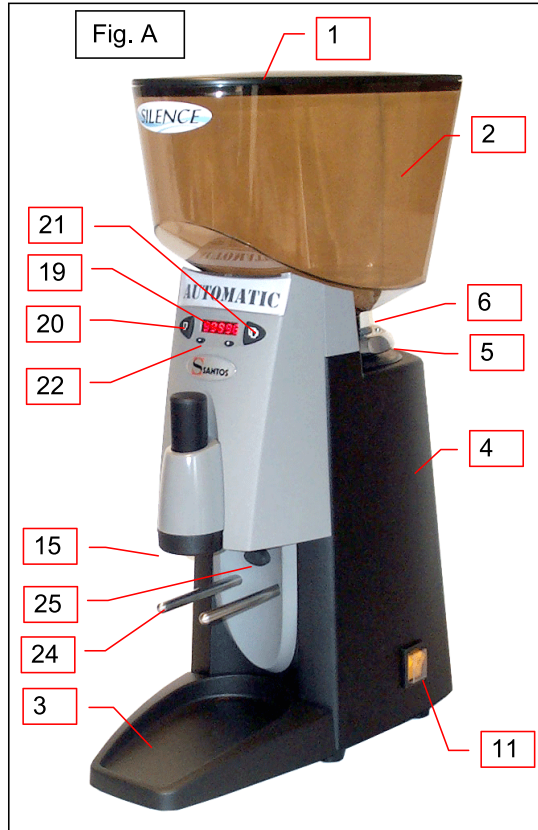
## **THE MACHINE DOES NOT WORK AFTER HAVING CHANGED THE TIMER SETTINGS**

- For safety reasons, the motor is disabled during the timer setting stage. To prevent any sudden motor start at the end of that phase, the user must activate the machine manually by selecting one of the 2 buttons (20 or 21).
- Select one of the 2 buttons (20 or 21).

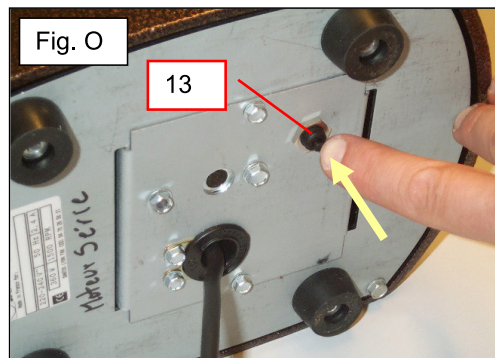
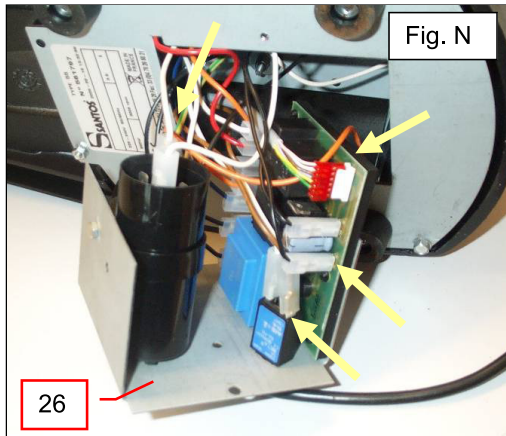
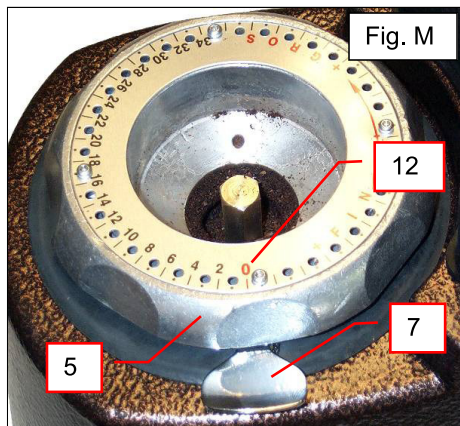
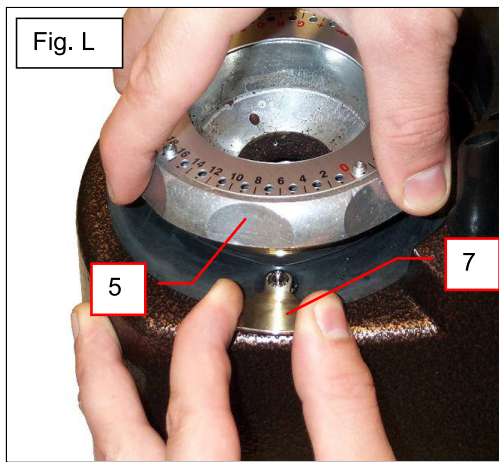
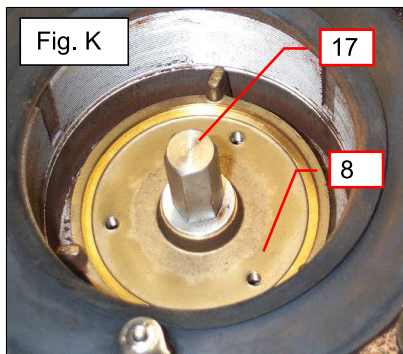
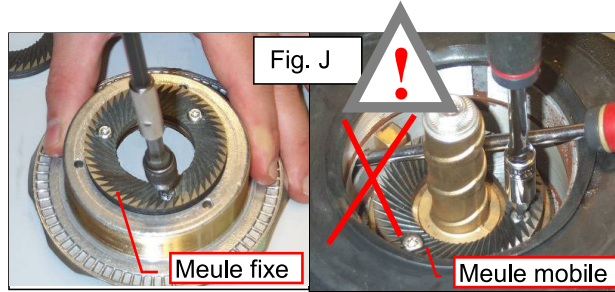
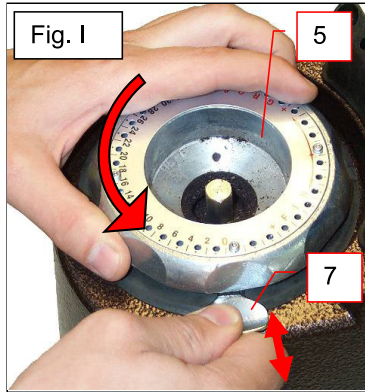
## **THE MACHINE DOES NOT WORK FOLLOWING A POWER CUT**

- For safety reasons, the motor is disabled during the timer setting stage. To prevent any sudden motor start at the end of that phase, the user must activate the machine manually by selecting one of the 2 buttons (20 or 21).
- Select one of the 2 buttons (20 or 21).

# Figure Drawings



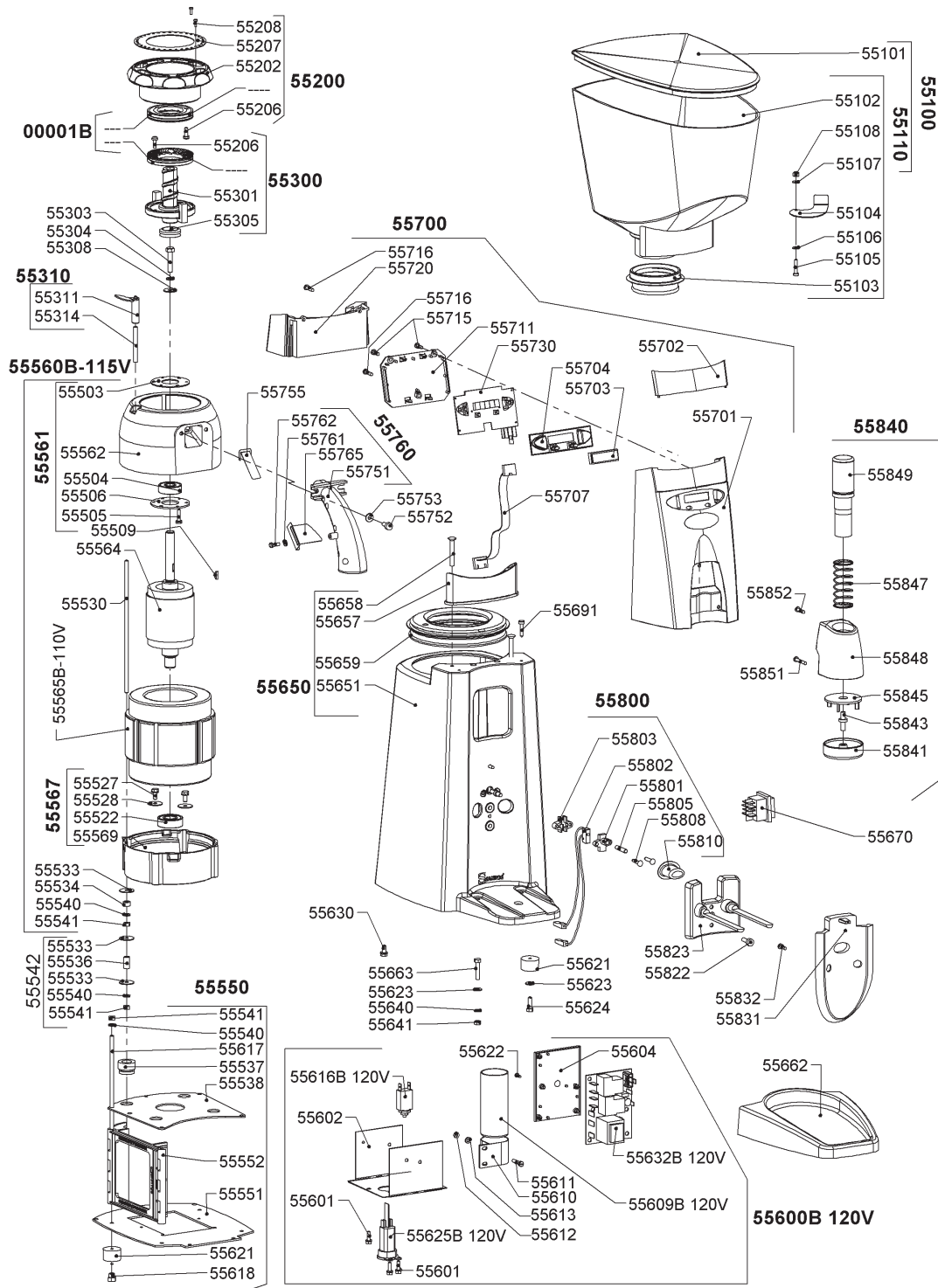
# Figure Drawings





# Parts Breakdown

## Model Santos 55 44637



# Parts Breakdown

## Model Santos 55 44637

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
40947	Set of 2 Santos Grinding Discs High Output for 44637	00001B	69622	Silentbloc for 44637	55537	69659	Painted Base Black for 44637	55651
40887	Complete Hopper for 44637	55100	69623	Motor Plate for 44637	55538	69660	Hopper Holder for 44637	55657
69945	Hopper Cover for 44637	55101	69624	Washer 5x20 for 44637	55540	69661	Screw for 44637	55658
69946	Hopper for 44637	55102	69625	Nut H M5 ZN for 44637	55541	69662	Grinding Head Seal for 44637	55659
69589	Obturator Gasket for 44637	55103	69626	Fixing Assembly Motor-Column for 44637	55542	40891	Coffee Grinding Receptacle for 44637	55662
69590	Obturator Handle for 44637	55104	69627	Column Assembly for 44637	55550	69663	Screw H M5x25 ZN for 44637	55663
69591	Screw CB M4x20 ZN for 44637	55105	69628	Bottom Plate for 44637	55551	69664	Switch for 44637	55670
69592	Washer for 44637	55106	69629	Motor Holder Spacer for 44637	55552	69665	Screw CBX M4x25 Auto for 44637	55691
69593	Belleville Washer for 44637	55107	69630	Complete Motor 110V 50/60Hz for 44637	55560B	69666	Complete Front Plate for 44637	55700
69594	Nut Nylstop H M4 ZN for 44637	55108	69631	Complete Upper Flange for 44637	55561	69667	Front Plate Grey for 44637	55701
69595	Coffee Beans Hopper Assembly without Cover for 44637	55110	69632	Upper Flange for 44637	55562	69668	Label Panel for 44637	55702
69596	Complete Grind Adjusting Screw for 44637	55200	69633	Complete Rotor for 44637	55564	69669	Counter Panel for 44637	55703
69597	Burr Holding and Adjustment Screw for 44637	55202	69634	Stator only 110-120V 50/60Hz for 44637	55565B	69670	Adjusting Buttons for 44637	55704
69598	Disc Screw (M4x10) for 44637	55206	69635	Complete Lower Flange for 44637	55567	40892	Electronic Cables for 44637	55707
69599	Graded Plate for 44637	55207	69636	Rear Flange for 44637	55569	69671	Command Board Holder for 44637	55711
69600	Screw CX 2.5x6 ZN Auto for 44637	55208	69637	Components Plate Assembly Plate 110V + USA Plug for 44637	55600B	69672	Screw CBX 4x12 Auto for 44637	55715
69601	Complete Feeding Screw for 44637	55300	69638	Screw H 4.2x12.7 ZN Auto for 44637	55601	69673	Screw CBX 4x16 Auto for 44637	55716
69602	Feeding Screw for 44637	55301	69639	Components Plate for 44637	55602	69674	Front Plate Flange Grey for 44637	55720
69603	Screw H M6x30 ZN for 44637	55303	69640	Electronic Card Plate for 44637	55604	40893	Command Board - Front Panel for 44637	55730
69604	Washer AZ 6 for 44637	55304	69641	Capacitor 250 MF (110V) for 44637	55609B	69675	Coffee Output Channel for 44637	55751
69605	V Ring Seal for 44637	55305	69642	Capacitor Ring for 44637	55610	69676	Screw H M5x12 ZN Auto for 44637	55752
69606	Washer 6x18 for 44637	55308	69643	Screw CB M4x20 ZN for 44637	55611	69677	Washer 5x12 ZN for 44637	55753
69607	Stop Finger + Spring for 44637	55310	69644	Nut H M4 ZN for 44637	55612	69678	Coffee Output Flap for 44637	55755
69608	Stop Finger Pusher Chromed for 44637	55311	69645	Washer AZ 4 ZN for 44637	55613	69679	Coffee Exhaust Assembly for 44637	55760
69609	Stop Finger Spring for 44637	55314	69646	Circuit Breaker 8A 110V 50/60Hz for 44637	55616B	69680	Washer AZ 4 for 44637	55761
69610	Bearing Washer for 44637	55503	69647	Threaded Rod Bottom Plate for 44637	55617	69681	Screw CBX 4x12 Auto for 44637	55762
69611	Bearing 6201 for 44637	55504	69648	Screw for 44637	55618	69682	Coffee Deflector for 44637	55765
69612	Screw CB M4x16 ZN for 44637	55505	69649	Rubber Foot 25x15 for 44637	55621	69683	Coffee Holder Detection Assembly for 44637	55800
69613	Bearing Washer for 44637	55506	69650	Screw CX 3x8 ZN Auto for 44637	55622	69684	Micro Switch Holder for 44637	55801
69614	Pin 3x5 for 44637	55509	69651	Washer 5x12 ZN for 44637	55623	40894	Micro Switch with Cables for 44637	55802
69615	Bearing 6202 for 44637	55522	69652	Screw H M5x16 ZN Auto for 44637	55624	69685	Micro Switch Holder Cover for 44637	55803
69616	Screw H M5x10 Auto for 44637	55527	69653	Power Cord with USA Plug for 44637	55625B	69686	Filter Holder Detection Pin for 44637	55805
69617	Washer 5x12 ZN for 44637	55528	69654	Screw H M5x10 ZN for 44637	55630	69687	Screw FX 4x20 Auto for 44637	55808
69618	Assembling Threaded Rod M5x190 for 44637	55530	69655	Power Electronic Board 100-120V 50/60Hz for 44637	55632B	40895	Filter Holder Button for 44637	55810
69619	Washer 5x20 for 44637	55533	69656	Washer AZ 5 ZN for 44637	55640	69688	Screw 5x16 for 44637	55822
69620	Motor Plate Spacer for 44637	55534	69657	Nut H M5 ZN for 44637	55641	69689	Filter Holder Fork Lowered Model for 44637	55823
69621	Silentbloc Spacer for 44637	55536	69658	Complete Painted Body Black for 44637	55650	69690	Grey Fork Panel for 44637	55831

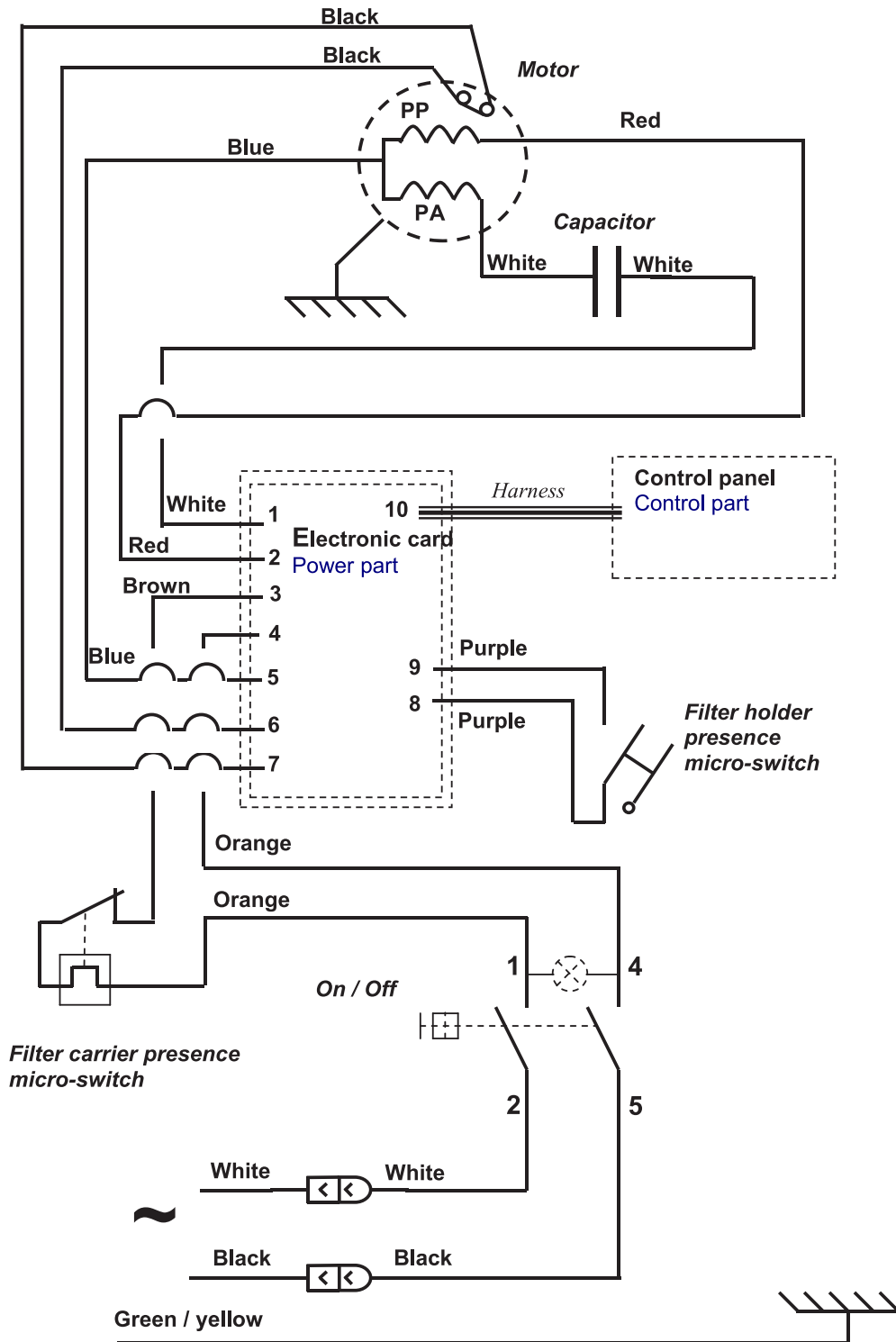
# Parts Breakdown

## Model Santos 55 44637

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
69691	Screw CBX 4x12 Auto for 44637	55832	69694	Tamper Washer for 44637	55845	69698	Screw CBX 4x25 Auto for 44637	55851
69692	Complete Mobile Tamping Device Diam 55 for 44637	55840	69695	Tamper Spring for 44637	55847	69699	Screw CBX 4x16 Auto for 44637	55852
40896	Tamper End Diam 55mm for 44637	55841	69696	Tamper Noze (Grey) for 44637	55848			
69693	Pin D 5x11x26 for 44637	55843	69697	Mobile Pusher for 44637	55849			

# Electrical Schematics

Model Santos 55 44637









# 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:

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For mailing in Canada

Pour postale au Canada

Por correo en Canadá

**OMCAN**

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

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

*or email to: [service@omcan.com](mailto: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.

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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.

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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.

