

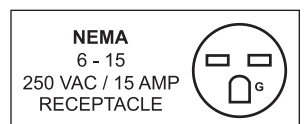


***Dough Sheeters***  
*Models BE-IT-710-CSS, 710-FSS*  
*Items 49115, 49116*  
***Instruction Manual***



*Revised - 12/20/2022*

Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



# ***Table of Contents***

Model BE-IT-710-CSS / Model BE-IT-710-FSS

---

<b>Section</b>	<b>Page</b>
General Information -----	3 - 4
Safety and Warranty -----	4 - 7
Technical Specifications -----	8
Installation -----	8 - 10
Operation -----	10 - 13
Maintenance -----	14 - 18
Troubleshooting -----	18
Parts Breakdown -----	19 - 23
Electrical Schematics -----	24 - 25
Notes -----	26
Warranty Registration -----	27



# 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 expédiés ou cueilli par un tiers transporteur.

# General Information

---

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

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 lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan 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

---

## GENERAL INSTRUCTIONS AND PRECAUTIONS

The manufacturer declines all responsibility for damage to persons, animals or things caused by failure to observe the instructions in this manual. In particular:

- Do not tamper with the guards and safety devices with which the machine is equipped.
- Do not remove the guards and do not deactivate the safety devices with which the machine is equipped, except for real and inevitable necessity, with the machine obligatorily stopped and not powered electrically,

# Safety and Warranty

---

and kept so until all the guards and safety devices have been refitted/reactivated correctly, and having put in place suitable measures for reducing the risk that could derive as far as possible.

- Put back the guards and reactivate the safety devices immediately on cessation of the reasons that required the temporary removal/deactivation.
- Do not use the machine for purposes and/or loads and/or in ways other than those indicated by the manufacturer.
- Perform the daily checks on the safety devices and general conditions of the machine.
- Perform diligent and thorough cleaning of the machine daily.
- During adjustment, cleaning, and maintenance operations etc. take the necessary measures and precautions to ensure that the machine or its parts cannot be put into motion by others, even accidentally.
- Observe the European Directives and Laws of the State in which the machine is used as regards the places of work; in particular (but not only) those relating to safety signage, food hygiene, safety and health in the workplace, personal protective equipment and protection of the environment.
- Respect the permitted climatic conditions and conditions of use; in particular, relative humidity in the environment max. 90%, ambient temperature min. 5 °C, max. 50 °C, maximum height above sea level 1500 m.
- The employer must provide the workers with adequate information and training, including practical instruction, regarding the correct and safe use of the machine.
- The operator must wear adherent clothing, without flapping parts, and never jackets, shirts, etc. nor jewelry (bracelets, necklaces, etc.); long hair must be gathered up and fastened (e.g. in a cap); the work clothing must be adequate for the hygiene requirements of the foodstuffs processed/worked.
- Never allow inexperienced persons or minors, or unauthorized persons in any case, to enter the room in which the machine is used.
- If the machine is connected to other apparatuses, or incorporated into a complex assembly, the manufacturer of the assembly resulting from such a link must analyze and assess every further or greater risk which might result, take adequate measures for eliminating it or reducing it as far as possible, respect all the requirements laid down by the Law, Directives, Standards, etc., that apply to it (including EC Directive 2006/42) and declare the conformity of the whole with the provisions of the same.
- If it is necessary to replace any machine parts, only use original spare parts, requesting them from the manufacturer; in the event of use of spare parts that are not original, the latter, shall deem itself to have been relieved of all responsibility for damage to persons, animals or property that may result.
- Every arbitrary modification made to the machine shall relieve the manufacturer of any responsibility for damage to persons, animals or property that may result.

## SAFETY

The considerations made in this chapter are based on the supposition that:

- The conditions and intended use of the machine – envisaged and specified in this manual – are well known to the customer/user and every operator charged with the use of the machine.
- The workers have been informed, instructed and trained adequately, in relation to the existing risks in the workplace, in compliance among other things with the rules of law in force in the European Community.
- Access to the work environment by unauthorized and unprepared persons, and minors is prohibited

# Safety and Warranty

---

## HAZARDS, SAFETY DEVICES AND RESIDUAL RISKS

The machine is characterized by the following hazards and associated risks.

### OF A MECHANICAL NATURE:

- Gripping, dragging and crushing between the sheeting rollers, as well as between the sheeting rollers and other adjacent parts (shoulders, scrapers), and between belt guide rollers closer to the sheeting zone and scrapers.
- Gripping and dragging, trapping, cutting and crushing: between movement transmission components.
- Gripping, dragging and crushing: in the confluence zones between belts and drive/guide cylinders.
- Crushing, cutting: between the rollers of the cutting unit (optional) and the worktable.

### OF AN ELECTRICAL NATURE:

- Electrocutation: from contact with live parts (e.g. inside the power board).

### ASSOCIATED WITH HYGIENE:

- Harm to the health of persons because of contact with moulds, perishable substances, etc., because of penetration by insects, rodents, etc.
- Unacceptable modifications of the food product (e.g. contamination by the development of microorganisms or foreign substances/matters).

### ASSOCIATED WITH FAILURE TO OBSERVE ERGONOMIC PRINCIPLES:

- Lesions/bodily harm because of incorrect posture and/or movements.
- Lifting and handling heavy loads (manual handling of large masses of dough, assembling/disassembling/handling the worktables and cutting unit, etc.)

### ASSOCIATED WITH INHALING DUST:

- Possible harm to the airways (rhinitis, lacrimation, asthma, etc.) if, when sprinkling flour on the pastry, the operator does not take the precautions indicated in this manual and provokes a significant dispersion of dust in the air.

## MACHINE SAFETY EQUIPMENT

1. Interlocked mobile guards, each associated with a safety microswitch and positioned in order to protect the sheeting cylinder intake zone and, more in general, the danger zones. Each of these can be raised at one end, as they can rotate on a horizontal pivot. They are composed of appropriately shaped steel round bars welded together (grill). If the guard is raised, the safety system triggers emergency stopping of every part in movement as a result of the associated safety microswitch; the microswitch trips whenever the distance between the end of the guard and the belt exceeds the set limit, that cannot in any case be greater than:  
- 55mm.  
Stopping must take place within one second of intervention of the microswitch (this requirement is checked by the manufacturer on the new machine before shipping). To restart the working parts it is first of all necessary to return the guard to the rest position and then press the enabling button.
2. Fixed guards: these are guards which are kept locked by fixing elements that cannot be removed without using tools; when fitted correctly and fixed to the bearing structure, these ensure the inaccessibility in

# *Safety and Warranty*

---

particular (but not only) of the components for transmitting motion to the sheeting rollers, drive and belt guide cylinders.

- The motion transmission components are segregated by means of guards.

- Confluence zones of movement between the belts and transmission rollers are protected by the fixed guards.

The structural parts (shoulders) and guards, along with the bottom of the flour tray housing seat, act as fixed guards and make it impossible to reach the sheeting rollers from the sides and from above respectively.

3. Emergency stop button; when this is pressed (only to be done in cases of real necessity and never for stopping the machine in normal conditions) all the parts in movement are stopped and electric power to the motor is disconnected. To restart the machine it is first necessary to reset the button (by turning it in the direction indicated by the arrow on the head), and then press the enabling button.

**OPENING/REMOVING THE GUARDS AND/OR DEACTIVATING THE SAFETY DEVICES IS ABSOLUTELY FORBIDDEN.**

**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 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-710-CSS	BE-IT-710-FSS
Electrical	220V / 60Hz / 1	
Power	0.75 kW	
Cylinder Length	19.7" / 500mm	
Cylinder Diameter	2.4" / 60mm	
Sheeting Thickness	0 - 1.4" / 0 - 35mm	
Table Length	28" / 710mm	
Working Dimensions	70.8" x 34.6" x 25" 1800 x 880 x 640mm	70.8" x 34.6" x 43.3" 1800 x 880 x 1100mm
Closed Dimensions	20.5" x 34.6" x 32.7" 520 x 880 x 830mm	23.6" x 34.6" x 57.5" 600 x 880 x 1460mm
Packaging Dimensions	36.2" x 24.8" x 40.2" 920 x 630 x 1020mm	36.2" x 24.8" x 63.8" 920 x 630 x 1620mm
Weight	253.5 lbs. / 115 kgs.	326.3 lbs. / 148 kgs.
Packaging Weight	284.4 lbs. / 129 kgs.	359.4 lbs. / 163 kgs.
Item Number	49115	49116

## Installation

### PRECAUTIONS REGARDING THE PLACE OF INSTALLATION

The place in which the machine is to be kept and/or used must be compliant with the laws in force and guarantee adequate protection from impacts, damage, and deterioration and from atmospheric agents. The access routes must have adequate dimensions and characteristics for letting the machine pass easily, without risks of harm to people and to the machine itself. The characteristics of the flooring, bearing structures and walls must be compliant with the laws and regulations in force, also considering the total load to support and the relevant safety coefficients; the floors and walls of the room must be easy to clean and, where necessary, to disinfect. The surface must be flat and compact without slopes, holes or asperities. The wiring system and the equipotential protection system (ground) of the site must be compliant with the laws and regulations in force; they must be made, maintained and, if envisaged by law, inspected by authorised and professionally qualified technicians who are able to issue the envisaged declaration of conformity if required. Appropriate devices for protection from overloads, short circuits, and phase-phase, phase-neutral (if pertinent) and phase-ground currents must be fitted in the power board upstream.

### TRANSPORT, HANDLING AND POSITIONING

Depending on the destination and contractual agreements, the machine is shipped wrapped in heat-shrink plastic, resting and blocked on a pallet, or in a wooden crate, or in a wrapping of thick cardboard blocked on a pallet with straps. The machines are shipped assembled (apart from the various accessories which, in



# Installation

---

any case, are shipped in a single packaging with the machine) and with the worktables completely raised. It is blocked on the floor of the vehicle, pallet or crate with appropriately dimensioned cross members and/or wooden blocks and/or tied to adequately robust points on the vehicles. Use a forklift with adequate capacity for lifting and handling the pallet or crate (the weight is specified in the technical specifications, as well as on the machine ID plate); the truck forks must be inserted into the provided seats in the base of the pallet or crate/box and must protrude by at least 250 mm from the opposite side. Free the machine from the packaging, sort the materials by type (plastic, wood, etc..) and take them to collection points that are accessible only to authorised persons and then organise their disposal in accordance with the laws in force. Check that the machine and its parts are integral; contact the manufacturer in case of doubt.

**All the packaging removal, handling and positioning operations must and can only be performed by expert persons (mechanics, trained forklift drivers) wearing protective footwear with reinforced toecaps and puncture-resistant soles (because of the possible presence of nails), work gloves with good resistance to abrasion and protective helmet.**

## **ATTENTION**

**The use of pallet and crate handling systems and/or devices other than those described is forbidden. Take every possible precaution when handling and/or moving the machine or its parts in order to prevent the insurgence of risks for persons, animals and property, or reduce it to the greatest extent possible.**

Raise the machine only the minimum necessary, and prevent shocks, and then lay it down as soon as possible; as soon as it is on the ground the machine can be moved simply by pushing as it is fitted with 4 wheels.

## **ATTENTION**

When moving the machine on the wheels the worktables must be in the lowered position and, if required (e.g. for saving parking space), should only be raised at the last moment. Moving the machine on its wheels with the worktables raised can give rise to the risk of overturning or falls to the ground (e.g. if it bumps into obstacles on the ground or one wheel goes into a hole in the floor), with the consequent possibility of impact or contusions, even serious ones, for any exposed persons.

When positioning the machine to use it, leave enough room around it not only for mere production activities but also for any other operation such as cleaning; it is normally sufficient to leave 1000 mm of free space per side unless the machine borders an escape route, in which case at least 1200 mm of free space must be left. All the doors in the vicinity of the machine must be easy to open and free from obstacles; the same applies to the doors and hatches of furniture, equipment, machinery, etc. Block the two feet to ground, screwing them in such a way that when they press on the floor they lift the machine just enough to take the weight off the nearby wheels (do not leave it resting on wheels only as it would wobble anomalously when in operation). If it is necessary to move the machine (for cleaning purposes, for example), simply let it rest on the four wheels; unscrew the feet until there is absolutely no load on them.

## **ELECTRICAL CONNECTION**

All operations of an electrical nature regarding the machine and/or the place of work must be performed by

# Installation

---

specialised and expert technicians, in possession of the technical and regulatory knowledge for executing the work safely in accordance with best industrial practice and in conformity with the standards in force; they must issue any conformity declarations envisaged by the law. On delivery of the machine and in any case before proceeding with the electrical connection check that the voltage, frequency and number of electrical phases corresponds to the manufacturer's indications on the ID plate and in the electrical schematics.

The machine is supplied complete with:

- Cable with three-phase conductors and one ground for the three-phase power supply.
- A cable with a line conductor, a neutral one and an ground one, for the single-phase supply, but without a plug at the end: the latter must be procured and wired by the users (the job should be done by an expert electrician) on the basis of the sockets available and which in any case must obviously be suitable for the number of poles and power requested (see the attached wiring plan).

When connecting the connectors, remember that the earth conductor must be connected to the terminal corresponding to the pole with greatest length and diameter. Check the correct rotation direction of the motor when the connections have been made: the movement of the belts must be consistent with the start command and motion inversion device; if it is not, swap around two phase conductors (take care not to invert a phase conductor and the ground one). Use the special ground system: its efficiency must be checked periodically. Do not connect to gas or water pipes or other metal structures. The supply cable must be kept at a distance from parts that are hot or in movement and must not impede the passage of persons, animals or things. The plug must remain easy to access and well in sight at all times.

# Operation

---

The use of the machine must be reserved exclusively for expert and authorised, trained and instructed persons who have also been informed of the typical risks and how to eliminate or reduce them. The machine must be used by only one operator at a time, in conformity with the envisaged and declared use; no operations on/ with the machine are allowed by more than one operator at the same time with the exception of the cases envisaged in this manual (e.g. assembly/disassembly of a worktable). The manufacturer can supply the necessary training following agreement, while it remains understood that the user is responsible for:

- Identifying the most appropriate persons to use the machine.
- Ensuring that they obtain the necessary training and instruction (also practical).
- Implementing appropriate procedures for reducing exposure to the residual risks that the use of the machine entail.

**ATTENTION! It is forbidden for persons who are not in possession of the requirements required and indicated herein to perform operations on and/or with the machine.**

The manufacturer declines all responsibility for damage to persons, animals or property caused directly or indirectly by failure to observe the instructions in this manual.

## INFORMATION OF A GENERAL NATURE FOR NORMAL USE

1. Perform the safety controls at the start of every day and/or work shift.
2. The entire mass of dough to roll must be malleable and at room temperature. It is absolutely forbidden to roll blocks of dough that are not malleable, if just taken out of a freezer, for example.
3. The thickness of the mass of dough before a rolling pass must be below 40mm in order to prevent it from bumping against the interlocked guard fitted for the protection of the roller feed area.
4. The use of the worktables as worktops for working the dough by hand or with means that are not contemplated by the manufacturer is forbidden; in particular, it is forbidden to place masses of dough on them or beat them with rolling pins or anything else to reduce their thickness; the worktables and the associated supports are not suitable for supporting stresses apart from those due to the tables themselves, the dough to roll and the cutting unit where applicable; in the event of mechanical yielding, the risk of causing serious damage to the machine as well as to exposed persons would be very high.
5. Do not move excessively heavy or very big masses by hand, so as to prevent risks of an ergonomic type with the possibility of muscle-skeletal injuries,
6. If it is necessary sprinkle flour on the dough when working it, do not spread it brusquely but simply let it fall on several points of the dough; the reason for this is to limit dispersion of dust in the air.
7. No particular PPE are required for routine use, unless the need arises from a health and safety risk assessment conducted by the employer. For example if the operator ignores the above and sprinkles flour with fast broad arm movement clouds of flour will develop in the air with consequent health risks if inhaled (rhinitis, asthma, etc.); in this case, it is the responsibility of the employer to adopt appropriate measures for eliminating or minimizing the risks caused by dispersed dust (e.g. before sprinkling the flour check that there is no one in the vicinity, wear a mask for protecting the airways with an adequate filtering power for the flour grain dimensions – indicated in the technical sheet if available, or to be measured by the employer, etc.). The employer is responsible for identifying any other PPE that may be necessary (e.g. for ensuring the hygiene of the foodstuffs).
8. Set sheeting thicknesses that are just smaller than the thickness of the dough to roll, so as to prevent the dough from “tearing”; this becomes all the more important the smaller the thickness of the dough to roll.
9. When the cutting unit is mounted on the machine the maximum pastry thickness than can pass underneath is 7mm with the unit lowered, and 23mm with the unit raised.
10. Do not recover the flour deposited on parts of the machine; it could be contaminated and compromise the purity and hygiene of the dough with risks for consumers as a consequence.
11. Attempting to reach the rollers from under the guard is forbidden; there are no reasons for doing so and such action would lead to pointless exposure to risks of injury. To remove residues between the scrapers and the rollers or to clean the rollers, stop the machine and raise the guards: it is possible to access the rollers easily and safely.
12. When the emergency button is pressed, the machine stops and the electric power to the motor is disconnected; only use it when necessary – otherwise use the STOP button; to restart the machine it is necessary to rearm the emergency button and press the enabling button.
13. The same effect is obtained by raising an interlocked guard; to restart the machine it is necessary to close the guard and then press the start enabling button.
14. In normal conditions, do not stop the machine by raising the guards so as not to expose yourself to pointless risks (rollers and belts continue running for a maximum of one second before stopping) and contribute to the longest possible life of the safety system; instead use the STOP button.
15. When cleaning the machine wear at least an adequate dust mask and complete protection goggles.

# Operation

---

## TURNING THE MACHINE ON AND OFF

To turn on the machine, connect it to an electricity socket and then turn the main switch to I - ON. Turn it off by means of the main switch, turning it to position O - OFF.

## PREPARING THE MACHINE FOR WORK

- Put the worktables in the horizontal work position; lower the guards completely.
- Position the flour tray and fill it with the strictly necessary quantity of flour.
- Turn on the machine.
- Keep the rolling pin ready for winding the final sheet.

## HOW TO SET THE WORKTABLES IN THE WORK POSITION

### **Wear clean work gloves and safety footwear with reinforced toecaps.**

The operation can be performed by a single operator, only on machines with worktables measuring a maximum of 950mm; greater lengths require the simultaneous intervention of two people in order to prevent exposure to high risk of an ergonomic nature with possible muscle-skeletal lesions. Proceed as follows in order to take the worktable to the work position:

- Support the worktable with one hand and push it forward slightly.
- For worktables with length  $\leq 950\text{mm}$ : using the other hand the operator must make the support come out from the top supports and lower the table, making the support enter the lower supports
- For worktables with length  $> 950\text{mm}$ : the second operator must make the support come out from the top supports and, while the worktable is lowered slowly, make it enter well into the bottom supports.

Check that the waste collection trays have been inserted and locked properly and that the middle waste collection drawer is positioned correctly under the sheeting zone.

## POSITIONING THE FLOUR TRAY IN THE MACHINE

The tray should be inserted between the round bars.

## TRAYS AND CENTRAL WASTE COLLECTION DRAWER

### **Wear safety footwear with reinforced toecaps and abrasion-proof gloves.**

The waste collection trays (one for each worktable) should only be extracted in order to empty and clean them, and put back into the machines immediately afterwards. For cleaning consult the maintenance section.

**IMPORTANT! Using the machine without the waste collection trays and the drawer positioned correctly is forbidden.**

In order to remove a waste collection, unscrew the screws with knob (one per side) that keep it locked, and extract it from under the table. The extension is not fixed to the waste collection tray but only slotted to the end of it, and is easy to separate from the same. In order to fit a waste collection tray back, insert it into the guides under the worktable, push it fully in as far as it goes and lock it by screwing in the screws with knob (after

aligning the corresponding holes on the sides). In the case of machines with table length up to 950mm, the operation can be performed by one person only while the simultaneous presence of two people is necessary for greater lengths.

## USE OF THE MACHINE TO SHEET DOUGH

1. Place the dough mass, whose thickness must be less than 45mm, on one of the worktables; the dough mass must not be worked on the sheeter worktables with rolling pins (and absolutely not beaten) nor with bare hands: the worktables are not designed to support abnormal stresses and/or blows.  
**IMPORTANT! Do not load dough masses that exceed the maximum limits foreseen. The temperature of the dough mass to roll must be approximately equal to that of the work environment; the entire dough mass must be easily malleable. It is absolutely forbidden to roll blocks of dough that are not malleable, if just taken out of a freezer, for example. The manufacturer shall not be responsible in any way for damage caused by failure to observe these instructions.**
2. Turn on the machine.
3. Start sheeting in alternating directions, adjusting the distance between the rollers each time.
4. If necessary, sprinkle flour on the dough between one rolling pass and the next.
5. Do not handle masses of dough manually that are so heavy or so big as to be hard to support. This is to prevent risks of an ergonomic type with the possibility of muscle-skeleton injuries.
6. The machine stops when a guard is raised. To resume work, lower the guards, press the enabling button, and then actuate the start and movement inversion controls.
7. The machine stops if the emergency button is pressed. To resume work, rearm the button (turn it in the direction of the arrow on the top), press the enabling button, and then actuate the start and movement inversion controls.
8. Before the last rolling pass, raise the rolling pin support; insert the rolling pin into the deepest seat and wrap a little of the pastry arriving from the last sheeting stage around it: all the pastry will wrap around the rolling pin and will be kept turning by the friction between the wrapped dough and the belt.
9. When all the sheet is wrapped round it, move the rolling pin to the least deep seat or take it off the machine.
10. To resume the sheeting operations in order to obtain a new pastry sheet it is necessary to shift the rolling pins (both empty and full) off the machine and lower the supports.

Turn off the machine at the end of work (turn the switch to O - OFF) and clean it.

## SUSPENDING THE USE OF THE MACHINE TEMPORARILY AND PARKING IT

When it is envisaged that the machine will not be used for a significant time:

- Clean every part of it thoroughly.
- Take it to the place where you wish to park it.
- Put the worktables into a stable raised position; check that the supports are properly inserted into the top supports.

# Maintenance

---

If not otherwise specified, the maintenance operations described here can be deemed to be part of routine maintenance; the operations not described here, on the other hand, are considered to constitute special/extraordinary maintenance; contact the manufacturer in case of doubt.

## **ATTENTION!**

Unless otherwise indicated, all maintenance and cleaning operations must be done only after:

- Pressing the emergency stop button.
- Cutting off the main circuit breaker (turn it to O - OFF).
- Pulling out the plug from the electricity socket (the disconnected plug should remain well in sight so that it is always possible to make sure that the machine is not powered) in order to ensure that the machine or its parts cannot be started by others.

If it is necessary to remove a guard or deactivate a safety device, take appropriate measures to ensure that others are not exposed to risks (e.g. delimit the zone of operation with chains or white-red color tapes and display signs and/or messages to inform people of the risks present); put back the guards and lock them using the envisaged means of fastening and reactivate the safety devices as soon as the reasons that rendered the temporary removal/deactivation necessary have ceased to exist.

Anyone who causes direct or indirect damage to persons, animals or property as a result of failure to observe this manual and/or improper or non-compliant use of the machine shall assume full responsibility for it.

## **MAINTENANCE AND PERIODICAL CONTROLS**

Implement the safety measures before starting any operation.

- Do thorough cleaning of the machine at the end of the day or work shift.
- Check the integrity and efficiency of safety guards and devices at the start of each day or work shift.

## **ADJUSTING BELT TENSION AND CENTRING**

In order to ensure optimum performance of the sheeter, the tension of both belts must be adjusted correctly in order to guarantee fluid and uniform movement of the dough during the various rolling passes; any variations of the speed of one or both belts, including very small ones, could cause anomalous stress in the dough being rolled with inevitable deterioration of the quality of the sheet, or even make it impossible to produce; this problem would become all the more evident the lower the thickness of the pastry. Belt tension must be controlled and adjusted whenever unevenness in the movement of the same is noted. Turn the nuts on each side of the worktable in order to move the roller forward/back by means of the threaded rods. Stretch the belts just enough (or just a little more) so that their speed is uniform both when unloaded and loaded; excessive tension would not give any advantage, while it could cause fast, anomalous wear. The centring of the belt on the worktable can be adjusted with the same devices; it is necessary in this regard to remember that when a belt is in movement it tends to shift towards the side on which the tension is lower, so that it is very important to ensure that the tensioning is equal at the sides of the belt.

## **CHANGING THE BELTS**

The belts must be replaced when they are so worn and/or deformed and/or contaminated that they can no longer guarantee sufficiently reliable operation and a sufficient level of safety in hygiene terms. Only use the

belts supplied or, in any case, approved by the manufacturer. Both operations must be performed with the feet resting on the ground and the machine blocked. Before any operation put on at least protective footwear with reinforced toecap and work gloves with good resistance to abrasion.

## CHANGING THE SCRAPERS

The scrapers must be replaced when they no longer ensure effective removal of the residues of dough, flour, etc., across the complete length of the respective sheeting rollers.

### TOP SHEETING ROLLER SCRAPERS

There are two scrapers mounted on a single angular metallic support. If spare scrapers are requested, the manufacturer will supply the complete support + scraper assembly already mounted. Keep both safety guards located at the sides of the sheeting rollers raised, for example by fixing them reciprocally in the raised position with a double hook, stainless steel wire, etc. and then:

#### TO DISASSEMBLE THE SCRAPER ASSEMBLY

- Remove the three butterfly head screws.
- Grip the steel support and pull it upwards and then remove it.

#### TO MOUNT THE SCRAPER ASSEMBLY

- Position the scraper assembly above the roller and press it downwards in such a way that the plastic scrapers slot into the sides of the roller itself.
- Align the holes and thoroughly screw in the screws.

### BOTTOM SHEETING ROLLER SCRAPERS

There are two scrapers, reciprocally independent and positioned between the bottom sheeting roller and the belts:

#### TO DISASSEMBLE THE SCRAPER ASSEMBLY

- Pass an arm under the worktable and with the hand detach the springs from the shank of the screws (there are two springs for each scraper, one on each side).
- From below the worktable press the scraper assembly upwards with one hand and extract it from above along with the arms and springs.

#### TO MOUNT THE SCRAPER ASSEMBLY

- Lower the scraper assembly from above in such a way that the arms with the springs drop and descend vertically into the space between the roller of the belt and the bottom sheeting roller on which the scraper will stop and rest; the arms with the springs will protrude under the worktable.
- From below the worktable, grip each spring and couple it to the screw, taking care to make the little pin enter the slot in the arm.

# Maintenance

---

## ADJUSTING THE TENSION AND CHANGING THE TRANSMISSION BELTS

If the tension of the belts is not correct, their performance and life will be drastically reduced; a belt that is too tense will wear rapidly; if it is too slack, on the other hand, it will not transmit motion. The criterion that makes it possible to establish if the belt is tensioned correctly varies with the type and brand, and also depends on the diameter of the pulleys and length of the belt itself; every belt manufacturer provides instructions, which may be quite different from one another, on how to adjust the tension. For these reasons, in case of necessity (e.g. when the belts are replaced with others of a different type and/or brand), it will be necessary to consult the instructions supplied by the associated manufacturer (the name and/or brand are usually shown on the belts themselves) (it may be necessary to download them from the website). The operating instructions are given below for replacing and adjusting the tension of the belts supplied on brand-new machines. To change the belt/s or adjust their tension:

- Remove the guards that are secured respectively by the four screws, and six screws.
- Loosen the lock nut.

### ADJUSTING THE TENSION OF THE BELT/S

- Turn the nut clockwise or anticlockwise (as viewed from above) to respectively increase or decrease the belt tension until the correct condition is obtained.
- When the correct tension of the belt/s has been obtained lock everything by screwing in the nut against the motor support base.

### TO CHANGE THE BELT/S

- Turn the nut to loosen the belt/s just enough to make it come out of the pulley grooves; if there is more than one transmission belt, it is absolutely necessary to replace all of them (and not just the apparently ruined one) to ensure the maximum efficiency of the machine.
- Fit the new belt/s in such a way that it enters/they enter directly into the grooves of the pulleys.
- Adjust the tension of the belt/s as described above.

When the adjustment is complete, put back the guards and secure them using all the fixing screws envisaged.

## CHANGING THE MICROSWITCHES ASSOCIATED WITH THE GUARDS

Proceed as follows to access the microswitches

1. Extract the radial spring pin and then pull the handle towards yourself and remove it.
2. Remove the guard secured by four screws.
3. Remove the screws with a Philips screwdriver; put them in a safe place so as not to lose them.
4. Using a Philips screwdriver, remove the screw and then remove the cover of the contacts.
5. Loosen the screws of the terminals and take out the electrical conductors from the microswitch
6. Insert the conductors into the new microswitch and connect them to the terminals, fixing the screws.
7. Take the cover of the microswitch and fix it with the screw.
8. Put the new microswitch on the plate in such a way that the holes are aligned with the threaded holes; with the guard down, the head of the microswitch must enter the slot in the disc.
9. Secure the microswitch with the screws; the new microswitch must have the same or better physical and performance characteristics as the one being replaced (the same measurements and interaxis of the fixing holes, possibility of regulating the tripping point, stable closure of the contacts when the guard is down); if



this is respected it should not be necessary to adjust the position of the microswitch.

10. Check that the microswitch trips (a little click will be heard) when the distance between the guard and the belt is below the maximum value; if it does not, loosen the screws and move the micro (the holes for the screws permit slight adjustments) until this is satisfied.
11. Put back the guard and fix it with the four screws.
12. Fit the handle on the pin and, after aligning the through hole with the radial hole of the pin, lock it by completely inserting the spring pin.
13. Repeat the check described in number 10.

## ELECTRICAL MAINTENANCE

Considering the risk and gravity of the damage if an accident occurs, all operations, even simple ones (e.g. replacing a fuse) that directly or indirectly involve electrical parts of the machine must be carried out only by specialised technicians who are expressly charged with doing so and who have adequate technical and regulatory knowledge for doing the work safely and in accordance with best practice; they must read this manual beforehand.

## CLEANING

Implement the safety measures indicated previously before starting any operation. Ensure that the machine is in perfect hygienic conditions: clean it carefully at the end of every work day and/or shift. Complete and thorough cleaning should be done whenever a machine stoppage of more than 12 hours is envisaged in order to prevent the risk of the insurgence of biological risks because of molds, bacteria, etc. Cleaning should be done as follows:

- Make sure that there is no one present around the machine.
- Remove the top and bottom scrapers; the scraper assemblies can also be washed separately using neutral washing-up liquid, provided that they are thoroughly rinsed and that you wait until all their parts are perfectly dry before fitting them back in the machine.
- Wear a mask to prevent inhalation of dust (with adequate filtering capacity for the grain size of the flour); and fully protective goggles; ventilate the room during and for at least 15 minutes after completion of the operations; do the cleaning in an open place if possible.
- Disassemble the waste collection tray extensions, extract the waste collection trays and the waste collection drawer and clean them with a cloth moistened in drinking water after removing any waste that has collected in them.
- Using a vacuum cleaner, remove deposits of flour and remains, lumps, etc, of dough from every part of the machine (use a vacuum cleaner with a narrow nozzle for the grilles); if necessary, try to remove the most tenacious residues using a plastic spatula and, in particular for the guard of the “grille” type, a spatula with medium consistency synthetic bristles. Before using the vacuum cleaner and only if strictly necessary, use short puffs of compressed air to remove residues from the parts that are difficult to reach.
- Keep the safety guards raised, also tie them reciprocally.
- Brush the belts with a brush with medium-hard synthetic bristles while seeking to remove or simply shift the residues (if necessary help by using short puffs of compressed air) and then remove all the impurities using a vacuum cleaner.
- With clean cloths soaked in drinking water, but not dripping, wipe every surface that comes into contact, or can come into contact even sporadically, with foodstuffs; in particular the sheeting rollers the internal part of

# Maintenance

---

the shoulder supports.

- Using a clean cloth moistened with drinking water (but not dripping), wipe all the other surfaces except the control panel (this must not get wet) but including the parts of the base below the belts, after putting them in the raised position; finally dry all the surfaces thoroughly with dry cloths.

**Do not use metal objects so as not to damage the parts. Do not use water jets/sprays.**

Ensure that all parts of the machine are dry before using it; otherwise accumulations and incrustations could form in some points and could be difficult to remove as time passes.

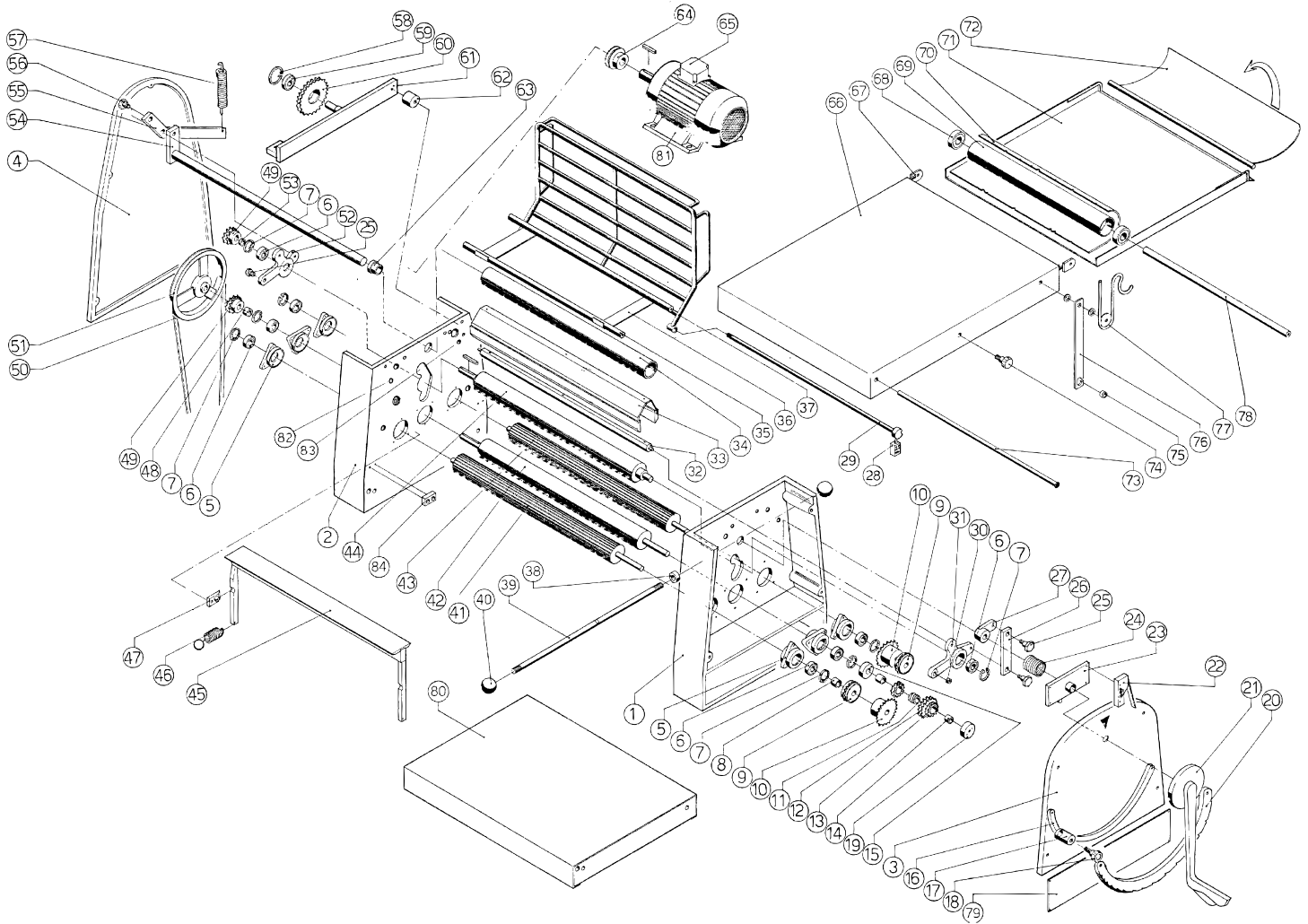
# Troubleshooting

---

Fault and/or anomaly	Possible causes	Remedies
The machine will not go on.	No power.	Check that the plug is plugged in properly, the main switch is on I (ON) and the electrical protection devices in the room have not tripped; reset as appropriate.
	Fuses and/or thermal circuit breaker tripped.	Change the fuses and/or reset the device that has tripped.
The machine will not start.	The emergency button has been pressed.	Rearm it.
	An accident-prevention guard has not been lowered completely.	Lower it completely.
	The microswitch associated with one of the guards has failed.	Get it replaced.

# Parts Breakdown

Model BE-IT-710-CSS 49115



# Parts Breakdown

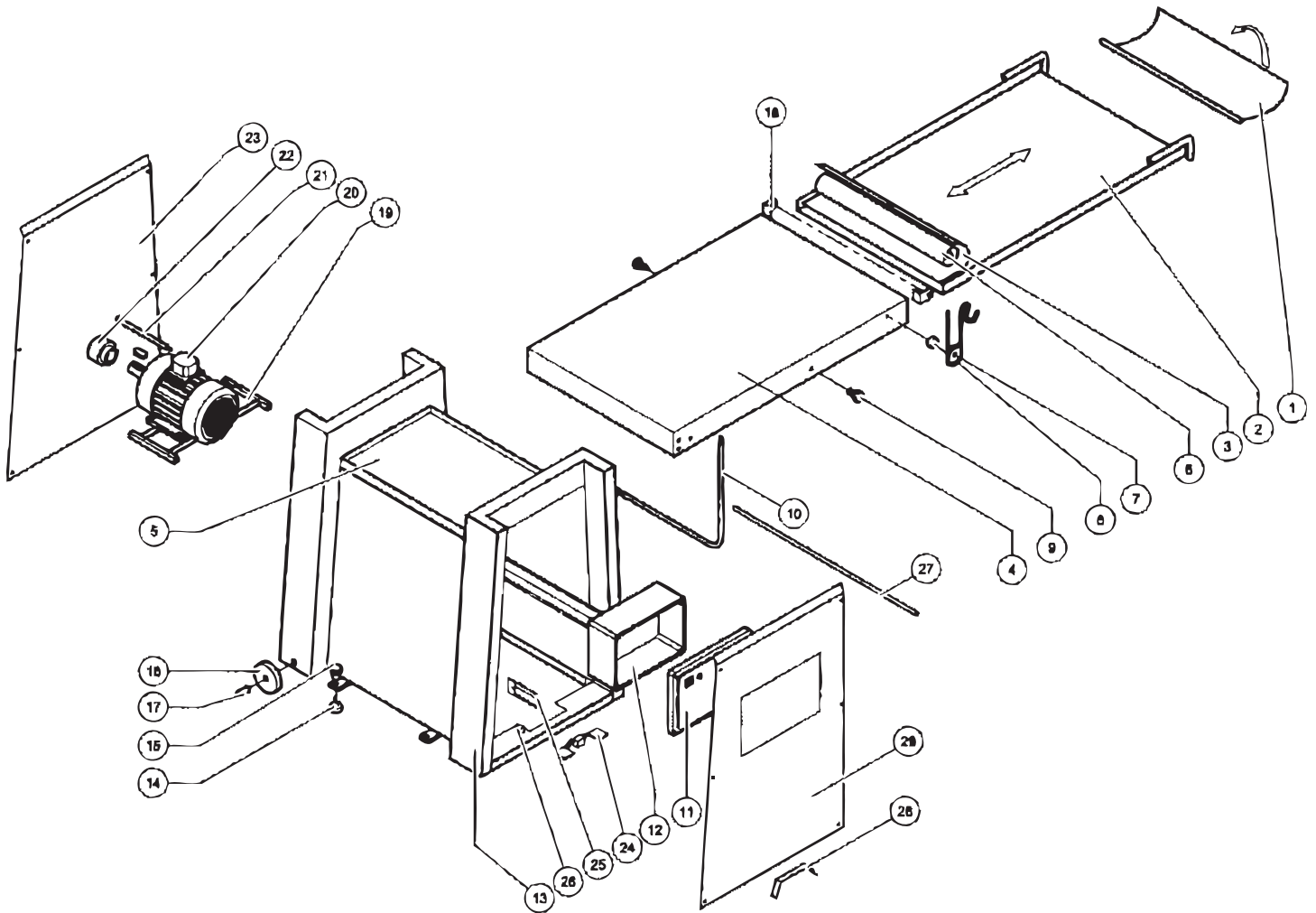
## Model BE-IT-710-CSS 49115

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK528	Left Hand Frame for 49115	1	AK556	Grid Rod for 49115	29	AK584	Handle Spring for 49115	57
AK529	Right Hand Frame for 49115	2	AK557	Bushing for 49115	30	AK585	Seeger Ring for 49115	58
AK530	Left Hand Panel for 49115	3	AK558	Right Hand Connecting Rod for 49115	31	AK586	Bearing 6005 2RS for 49115	59
AK531	Right Hand Panel for 49115	4	AK559	Upper Scraper Shaft Holder for 49115	32	AK587	Chain Tightening Crown for 49115	60
AK532	Flange for 49115	5	AK560	Upper Scraper for 49115	33	AK588	Chain Rod for 49115	61
AK533	Bearing 6004 2RS for 49115	6	AK561	Lifting Shaft Protection for 49115	34	AK589	Chain Spacer and Rod for 49115	62
AK534	Seeger Ring for 49115	7	AK562	Spacer for 49115	35	AK590	Lifting Shaft Bushing for 49115	63
AK535	Spacer for 49115	8	AK563	Bowl Support for 49115	36	AK591	Motor Pulley for 49115	64
AK536	Freewheel Z=18 1/2" x 1/8" for 49115	9	AK564	Protection Grid for 49115	37	AK592	Motor for 49115	65
AK537	Threaded Pinion for 49115	10	AK565	Microswitch Spacer for 49115	38	AK593	Table for 49115	66
AK538	Double Screw for 49115	11	AK566	Manual Movement Reverse Control Rod for 49115	39	AK594	Belt Rod for 49115	67
AK539	Double Crown Z=16 3/8 for 49115	12	AK567	Manual Control Knob for 49115	40	AK595	Bearing 6001 2RS for 49115	68
AK540	Double Crown Z=16 3/8" for 49115	13	AK568	L.H. Belt Drive Cylinder for 49115	41	AK596	Belt Stretching Cylinder for 49115	69
AK541	Spacer for 49115	14	AK569	Fixed Cylinder for 49115	42	AK597	Conveyor Belt for 49115	70
AK542	Spacer for 49115	15	AK570	R.H. Belt Drive Cylinder for 49115	43	AK598	Undertable for 49115	71
AK543	Limit Switch Sector Lever for 49115	16	AK571	Mobile Cylinder for 49115	44	AK599	Undertable Extension Piece for 49115	72
AK544	Limit Switch Lever for 49115	17	AK572	Lower Scraper for 49115	45	AK600	Table Fulcrum Rod for 49115	73
AK545	Handwheel for 49115	18	AK573	Lower Scraper Tension Spring for 49115	46	AK601	Undertable Locking Handwheel for 49115	74
AK546	Washer for 49115	19	AK574	Scraper Location Sector for 49115	47	AK602	Hooking Spacer for 49115	75
AK547	Toothed Sector for 49115	20	AK575	Spacer for 49115	48	AK603	Support Hook for Tables for 49115	76
AK548	Handle for 49115	21	AK576	Sprocket Z=16 3/8" for 49115	49	AK604	Rolling Pin Hook for 49115	77
AK549	Manual Movement Reverse Microswitch for 49115	22	AK577	A57 V Belt for 49115	50	AK605	Belt Stretching Shaft for 49115	78
AK550	Microswitch Plate for 49115	23	AK578	Pulley for 49115	51	AK606	Electric Wiring Panel for 49115	79
AK551	Spring for 49115	24	AK579	L.H. Connecting Rod for 49115	52	AK607	Base for 49115	80
AK552	Bushing for Connecting Rod for 49115	25	AK580	Spacer for 49115	53	AK608	Main Switch for 49115	81
AK553	Guard Lifting Shaft for 49115	26	AK581	Lifting Shaft for 49115	54	AK609	Start Button for 49115	82
AK554	Cylinder Movement Lever for 49115	27	AK582	Connecting Rod Movement Rod for 49115	55	AK610	Stop Button for 49115	83
AK555	Grid Closing Microswitch for 49115	28	AK583	Bolt for 49115	56	AK611	Table Support for 49115	84

# Parts Breakdown

Model BE-IT-710-FSS 49116

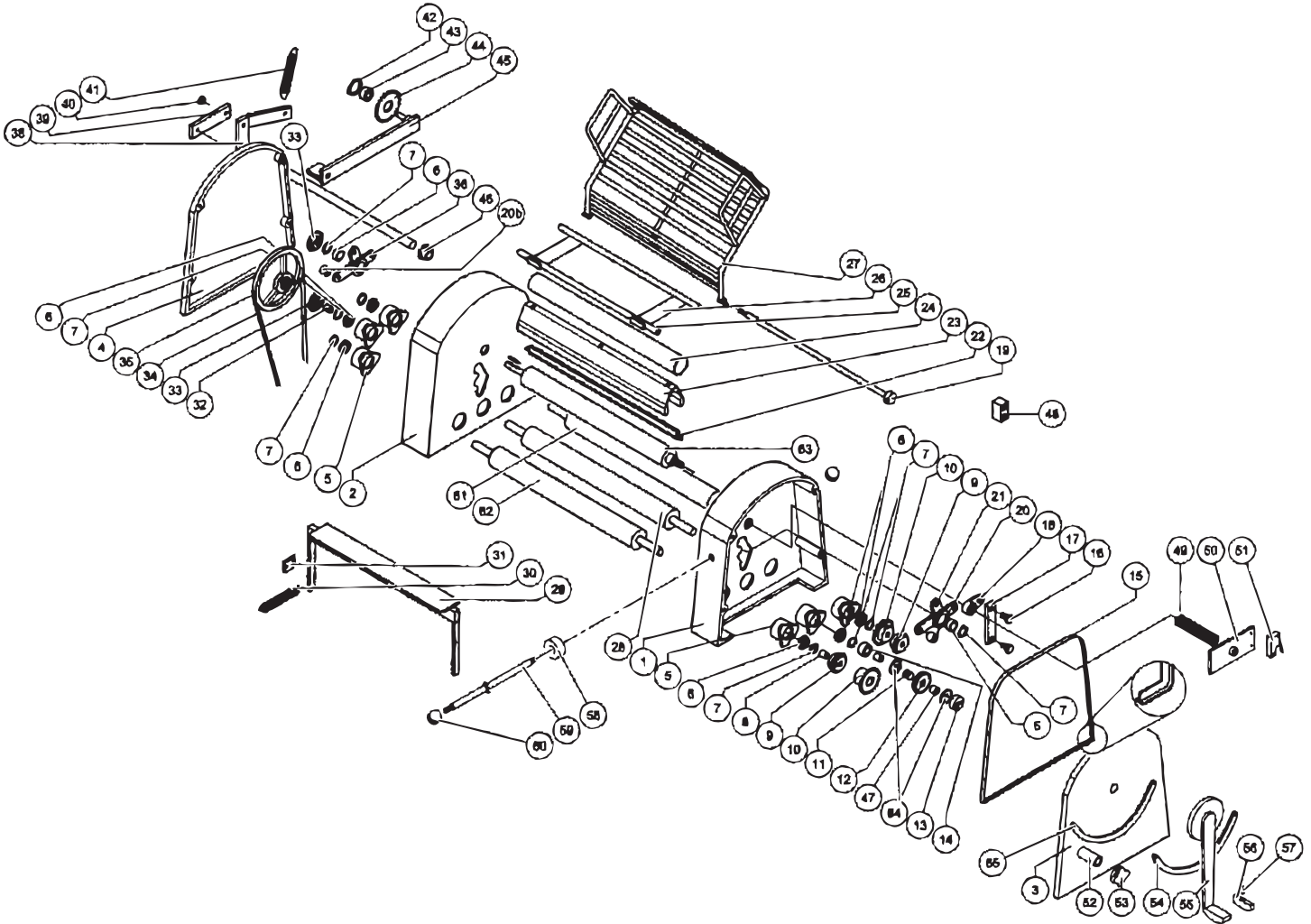
Base Assembly



# Parts Breakdown

Model BE-IT-710-FSS 49116

Head Assembly



# Parts Breakdown

## Model BE-IT-710-FSS 49116

## Base Assembly

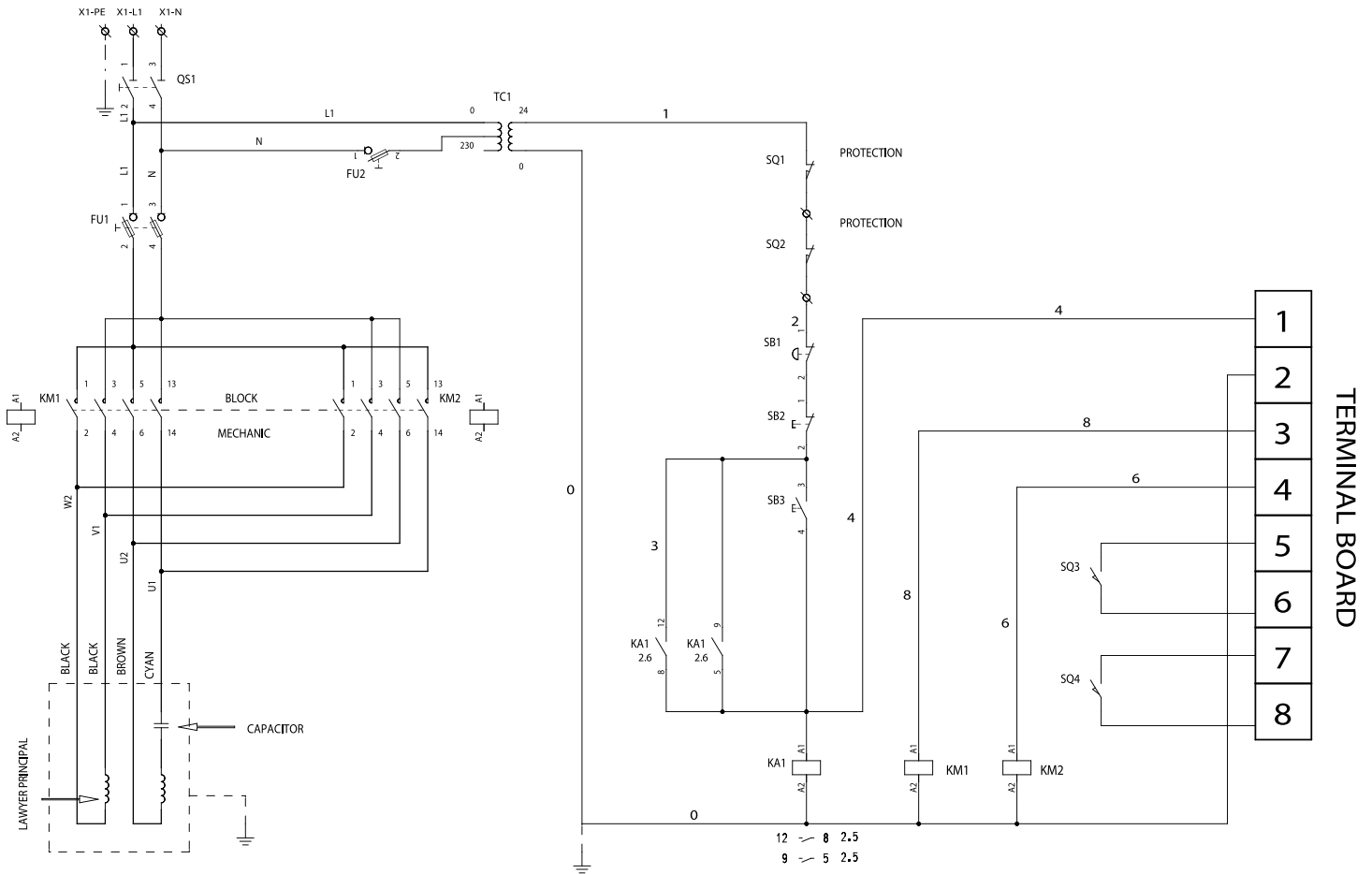
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK612	Extension for Waste Collection Tray for 49116	1	AK622	Power Board Cover for 49116	11	AK632	Motor Pivoting Pin for 49116	21
AK613	Waste Collection Tray for 49116	2	AK623	Power Board for 49116	12	AK633	Rear Side Closing Panel for 49116	23
AK614	Conveyor Belt for 49116	3	AK624	Frame for 49116	13	AK634	Pedal for 49116	24
AK615	Table for 49116	4	AK625	Adjustable Foot for 49116	14	AK635	Lever for Pedal for 49116	25
AK616	Waste Collection Drawer for 49116	5	AK626	Foot Adjustment Handwheel for 49116	15	AK636	Pedal Movement Inversion Microswitch for 49116	26
AK617	Belt Stretcher Cylinder for 49116	6	AK627	Wheel for 49116	16	AK637	Table Pivoting Rod for 49116	27
AK618	Rolling Pin Fork for 49116	7	AK628	Screw for Wheel for 49116	17	AK638	Pedal Control Guard for 49116	28
AK619	Spacer for 49116	8	AK629	Tie-Rod for Belt for 49116	18	AK639	Front Side Closing Panel for 49116	29
AK620	Tray Locking Handwheel for 49116	9	AK630	Motor Support for 49116	19			
AK621	Support for Tables for 49116	10	AK631	Electric Motor for 49116	20			

## Head Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK640	RH Shoulder for 49116	1	AK662	Top Scraper Support Shaft for 49116	22	AK684	Tie-Rod for Chain for 49116	45
AK641	LH Shoulder for 49116	2	AK663	Top Scraper for 49116	23	AK685	Shaft Bushing for Lifting for 49116	46
AK642	RH Panel for 49116	3	AK664	Lifting Shaft Cover for 49116	24	AK686	Spacer for 49116	47
AK643	LH Panel for 49116	4	AK665	Spacer for 49116	25	AK687	Guard Closure Microswitch for 49116	48
AK644	Flange for 49116	5	AK666	Tray Support for 49116	26	AK688	Spring for 49116	49
AK645	Bearing 6004 2RS for 49116	6	AK667	Guard for 49116	27	AK689	Microswitch Plate for 49116	50
AK646	Seeger Ring for 49116	7	AK668	Fixed Cylinder for 49116	28	AK690	Manual Movement Inversion Microswitch for 49116	51
AK647	Spacer for 49116	8	AK669	Bottom Scraper for 49116	29	AK691	Lever Stop for 49116	52
AK648	Free Wheel Z=16 1/2" x 1/8" for 49116	9	AK670	Bottom Scraper Tensioning Spring for 49116	30	AK692	Handwheel for 49116	53
AK649	Threaded Pinion for 49116	10	AK671	Scraper Positioning Section for 49116	31	AK693	Toothed Sector for 49116	54
AK650	Double-Threaded Screws for 49116	11	AK672	Spacer for 49116	32	AK694	Handle for 49116	55
AK651	Double Crown Wheel Z=16 1/2" x 1/8" for 49116	12	AK673	Pinion Z=16 3/8" for 49116	33	AK695	Lever for Handle for 49116	56
AK652	Washer for 49116	13	AK674	V Belt A 57 for 49116	34	AK696	Spring for 49116	57
AK653	Spacer for 49116	14	AK675	Pulley for 49116	35	AK697	Microswitch Spacer for 49116	58
AK654	Gasket for 49116	15	AK676	LH Connecting Rod for 49116	36	AK698	Manual Motion Inversion Control Rod for 49116	59
AK655	Bolt for 49116	16	AK677	Shaft for Lifting for 49116	38	AK699	Knob for Manual Control Rod for 49116	60
AK656	Lifting Rod for 49116	17	AK678	Displacement Rod for Connecting Rod for 49116	39	AK700	RH Belt Drove Cylinder for 49116	61
AK657	Cylinder Displacement Lever for 49116	18	AK679	Bushing for 49116	40	AK701	LH Belt Drove Cylinder for 49116	62
AK658	Guard Rod for 49116	19	AK680	Handle Return Spring for 49116	41	AK702	Mobile Cylinder for 49116	63
AK659	Bushing for 49116	20	AK681	Seeger Ring for 49116	42	AK703	Idle Crown Wheel Z=16 3/8 for 49116	64
AK660	Eccentric Bushing for 49116	20b	AK682	Bearing 6005 2RS for 49116	43	AK704	Lever Stop Sector for 49116	65
AK661	RH Connecting Rod for 49116	21	AK683	Chain-Stretcher Crown Wheel for 49116	44			

# Electrical Schematics

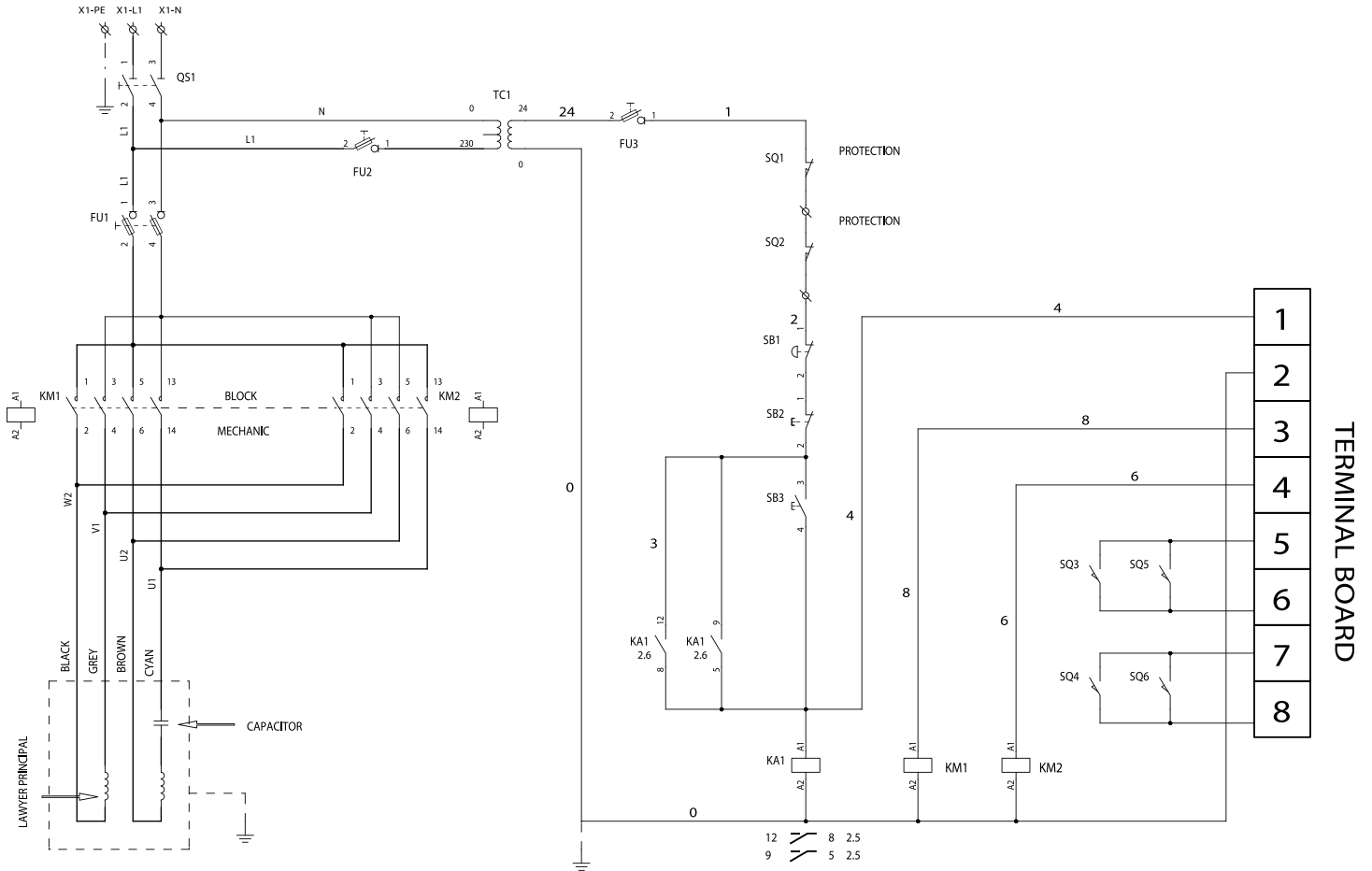
## Model BE-IT-710-CSS 49115





# Electrical Schematics

## Model BE-IT-710-FSS 49116







# 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

**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.

---

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.

