



## **Blenders**

Models BL-BR-0004, 0006, 0008, 0010  
Items 48003, 48004, 48005, 48006

## **Instruction Manual**



*Revised - 08/16/2024*



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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)



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Model BL-BR-0004 / Model BL-BR-0006  
Model BL-BR-0008 / Model BL-BR-0010

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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 Compagnie Limitée 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, sain 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 appropriés. 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 cueillis par un tiers transporteur.

**Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les**

## ***General Information***

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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***

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### **SAFETY**

When incorrectly used, this blender is a potentially DANGEROUS machine. Before using it, read the manual with attention and keep it in an accessible place for future checks. To avoid accidents, injuries and harm to the equipment, follow the instructions below:

- Never use it with wet clothes or shoes and/or standing on wet floors. Do not plunge it into water nor any other liquid, do not spray water directly to the equipment.
- When the equipment is in operation the operator shall supervise it, principally when children might be near.

## ***Safety and Warranty***

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- Unplug the equipment when: It is not in use, before to clean it, before to remove or to place some accessory. Before maintenance or any other services.
- Do not operate the equipment if the cord or plug are damaged. Do not lean the cord on table edges, nor let them lie on hot surfaces.
- If the equipment falls, or it has been damaged in any way, or simply does not work, take it to Technical Assistance to check.
- Do not use any accessories that are not recommended by the manufacturer.
- Keep the hands or any other object away from moving parts while the equipment is in operation.
- During operation, do not wear loose clothes with wide sleeves principally around the wrists.
- Check if the tension of the equipment is the same as the electricity grid and if it's connected to the grounding wire.
- The blades are very sharp. Be careful when handling them.
- Always place the lid to the blender before turning the device on.
- Pay attention to the cup while the blender is working. If the cup get disconnected, turn off the equipment immediately.
- When using the blender to process hot liquids, remove the cap and keep the hands away from the hole.
- Do not use it outdoors.
- Do not leave the blender on without supervision.
- Never touch the blades when the appliance is working.
- When installing the appliance, connect the grounding wire according to the local safety rules.
- For your own safety all the products shouldn't have a temperature higher than 40°C.
- This product was developed to be used in commercial kitchens. It is used, for example, in restaurants, cafeterias, hospitals, bakeries, and similar places, to prepare juice, soups and creamy soup/creams.

This equipment is not recommended when:

- The production process is done in a continuous industrial scale.
- The workplace is in a corrosive, explosive, contaminated with vapor, powder or gas atmosphere.

### **IMPORTANT**

For the operator safety, this appliance is equipped with a safety system that prevents the involuntary operation of this appliance after power shortage.

### **IMPORTANT**

Make sure the cord is in perfect working conditions, if not, change it for one in accordance to the local safety standards. Such change shall be made by qualified professional following the local safety standards.

### **IMPORTANT**

This equipment shall not be used by children or any person with reduced physical or mental capacity, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety, proper instructions on how to use the equipment.

### **IMPORTANT**

Keep this equipment out of the reach of children.

# ***Safety and Warranty***

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## **IMPORTANT**

In case of emergency, unplug the appliance from wall electrical outlet immediately.

## **IMPORTANT**

Never wash the appliance with direct intense water jets.

## **GENERAL SAFETY PRACTICES**

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered only in perfect conditions of use by the Distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual **READ THIS MANUAL CAREFULLY.**

## **BASIC OPERATION PRACTICE**

### **IMPORTANT**

The change in the protection system and the appliance safety devices will lead to serious risks to physical integrity of the people during operation, cleaning, maintenance and shipping.

### **DANGERS**

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical chocks or even be fatal. Never touch switches such as buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a fatal situation.

### **WARNING**

The operator has to be well familiar with the position of ON/OFF switch to make sure the switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket. Provide space for a comfortable operation thus avoiding accidents.

Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry to avoid accidents. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

### **ADVICE**

In case of power shortage, immediately turn the machine OFF. Avoid mechanical shocks as they may cause failures or malfunction. Avoid penetration of water, dirt or dust into mechanical or electrical components of the machine. Do not modify original characteristics of the machine. Do not remove, tear off or maculate any labels attached to the machine. If any labels have been removed or is no longer legible contact your nearest Authorized Technical Assistance for replacement.

# *Safety and Warranty*

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## **PRECAUTIONS AND OBSERVATIONS BEFORE TURNING ON THE EQUIPMENT**

### **IMPORTANT**

Read the INSTRUCTIONS in the manual before turning on the equipment. Make sure that the information is understood. If you have any questions, check with Omcan.

### **CAUTION**

An electric cable or electric wire with damaged jacket or bad insulation could cause electrical shocks as well as electrical leak. Before using the equipment, check conditions of all wires and cables.

### **ADVICE**

Make sure ALL INSTRUCTIONS in this manual have been thoroughly understood. Every function and operational procedure have to be very clear to the operator. Contact your nearest Dealer for further questions. Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

### **PRECAUTIONS**

The electric cord has to be compatible with the power required by the machine. Cords touching the floor or close to the machine need to be protected against short circuits.

## **ROUTINE INSPECTION**

### **ADVICE**

When checking the tension of belts and chains, DO NOT insert your fingers between the belts and the pulleys and nor between the chain and the gears.

### **PRECAUTIONS**

Check the motor and sliding or turning parts of the machine in case of abnormal noise. Check the tension of belts and chains and replace the set when belts or chains show signs of wearing. When checking the tension of belts or chains DO NOT insert your fingers between belts and pulleys, nor between the chains and gears. Check protections and safety devices to make sure they always work properly.

## **OPERATION**

### **WARNINGS**

Do not operate the machine with long hair, which could touch any moving part of the machine. This might lead to a serious accident. Tie your hair up well and/or cover it with a scarf. Only trained and skilled personnel shall operate this machine. NEVER operate the machine without any original safety devices, which must always be in perfect conditions.

## **AFTER FINISHING THE WORK**

### **PRECAUTIONS**

Always TURN THE MACHINE OFF before cleaning, and remove the plug from the socket. Never clean the machine unless it has come to a complete stop. Put all the components back to their functional positions

# ***Safety and Warranty***

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before turning the machine ON again.

## **MAINTENANCE**

### **DANGERS**

Any maintenance with the machine in working situation is dangerous. **TURN IT OFF AND UNPLUG IT FROM THE SOCKET DURING ANY KIND OF MAINTENANCE SERVICE.**

### **IMPORTANT**

Always remove the plug from the socket in any emergency situation.

### **WARNING**

Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions in order to service it.

## **ANALYSIS AND PROBLEM SOLVING**

### **PROBLEMS, CAUSES AND SOLUTIONS**

The tilting blenders have been designed to operate with minimum maintenance need. However, some malfunctions may occasionally happen due to the natural wearing caused by long use of the equipment. If such problems occur with your blender, refer to the troubleshooting section in which the most common situations are listed with recommended solutions.

**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.**



## *Safety and Warranty*

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

## *Technical Specifications*

<b>Model</b>	<b>BL-BR-0004</b>	<b>BL-BR-0006</b>	<b>BL-BR-0008</b>	<b>BL-BR-0010</b>
<b>Item Number</b>	<b>48003</b>	<b>48004</b>	<b>48005</b>	<b>48006</b>
<b>Maximum Volume</b>	4 L / 1.1 Gal	6 L / 1.6 Gal	8 L / 2.1 Gal	10 L / 2.6 Gal
<b>Rotation</b>	3,500 RPM			
	3,000 RPM			
	3,500 RPM			
<b>Electrical</b>	110-120V / 60Hz / 1			
<b>Power</b>	0.5 HP			
<b>Consumption</b>	0.37 kW/h			
<b>Net Dimensions</b>	24.8" x 10.8" x 10.2" 630 x 275 x 260mm	28.3" x 12.2" x 11.8" 720 x 310 x 300mm	29.5" x 13" x 12.6" 750 x 330 x 320mm	30.7" x 13.4" x 13" 780 x 340 x 330mm
	16.7" x 20.5" x 11.6" 425 x 520 x 295mm	18.9" x 20.9" x 12.6" 480 x 530 x 320mm	20.5" x 21.7" x 13" 520 x 550 x 330mm	21.7" x 21.7" x 13.8" 550 x 550 x 350mm
<b>Packaging Dimensions</b>				
<b>Net Weight</b>	19.2 lbs. / 8.7 kgs.	19.6 lbs. / 8.9 kgs.	21.8 lbs. / 9.9 kgs.	22.7 lbs. / 10.3 kgs.
<b>Packaging Weight</b>	21.6 lbs. / 9.8 kgs.	22 lbs. / 10 kgs.	24.5 lbs. / 11.1 kgs.	25.6 lbs. / 11.6 kgs.

## *Installation*

### **POSITIONING**

Your appliance must be positioned and leveled on a dry and firm surface with 850 mm of height.

### **ELECTRICAL INSTALLATION**

Before starting the machine, check the voltage on the label existent on the cord. The power plug has 3 pins. It's mandatory that all three spots are properly connected before turning on the equipment.

# ***Installation***

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## **IMPORTANT**

Make sure the network voltage is the same as indicated on the electric cord label.

## **PRE-OPERATION**

### **CUP POSITIONING**

The cup has a versatile fitting system that enables it to be fitted in very safe and simple way. To remove the cup just pull it up with the handle. Always remove or reposition the jug holding the 02 handles firmly.

## **IMPORTANT**

Never remove or position the cup if the appliance is on.

## **PLACING THE LID**

The cup lid was developed with non-toxic rubber and provides efficient sealing during process. Observe if the lid is correctly positioned on the cup brim.

## **UPPER LID POSITIONING**

The upper lid can be used to check the food processing and also to add products to be processed. To remove the upper lid you should rotate it to clockwise until it is loose, pulling it up.

# ***Operation***

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## **STARTING THE MACHINE**

- Plug the device into the outlet; turn the main switch.
- To switch OFF the blender switch to position "O" (No. 1 Pic. 04).
- To switch ON the blender switch to position "I" (No. 2 Pic. 04).

## **OPERATION PROCEDURE**

Before using the equipment, all the parts that are in contact with the product to be processed should be washed, with water and soap. Check if the equipment is firmly positioned in its workplace. Remove the cup lid with the upper lid. With the equipment turned off load the cup with the liquid products of the recipe and after that add the ingredients with more consistency.

## **IMPORTANT**

The maximum cup volume is determined by the word MAX on the inside of the cup. Place the lid with the upper lid according to the description on items 2.2.2 and 2.2.3 and turn the equipment on.

## **IMPORTANT**

The blending time may vary depending on the product. It is not recommended to shred solid products without the help of liquids because overheating that will damage the cup seal.

## **IMPORTANT**

Never switch the equipment on without load in it because it will cause overheating.

## **IMPORTANT**

Never use the equipment without the lid No. 01 (Pic. 01) assembled in its place.

# Maintenance

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## **CLEANING AND SANITIZATION**

### **DISASSEMBLY**

- Remove the complete cup No. 02 (Picture 01) from the flange motor No. 04 (Picture 01).
- Remove the cup lid No. 01 (Picture 01) and the upper lid No. 10 (Picture 01).

### **ASSEMBLY**

- Place the lid and the upper lid in the cup and fit on the motor flange.

## **IMPORTANT**

Never remove or replace the cup with the blender switched on.

The equipment shall be totally cleaned and sanitized:

- Before the equipment being used for the first time.
- After every day's operation.
- When it has not been used for a long time.
- Before putting it to operate after a long period that was not used.

Some parts of the equipment can be removed:

- Cup No. 02.
- Lid No. 01.
- Upper lid No. 10.

## **WASH ALL THE PARTS WITH NEUTRAL SOAP**

- To wash inside the cup load half of the capacity of the blender with and add a bit of neutral soap.
- Put the lid and turn on the blender for 30 seconds.
- Remove the substance and wash the cup.
- If it's necessary use a nylon brush to help remove the stuck on material in the blender.

# Maintenance

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## IMPORTANT

Never spray water directly to the equipment.

## CAUTIONS WITH STAINLESS STEELS

The stainless steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate. The stainless steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents. When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning. Cleaning must always be done immediately after using the equipment. For purpose, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

## IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel. These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

## USE OF ABRASIVES:

Sponges or steel wools and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided. Main substances that cause stainless steel corrosion: dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

# Troubleshooting

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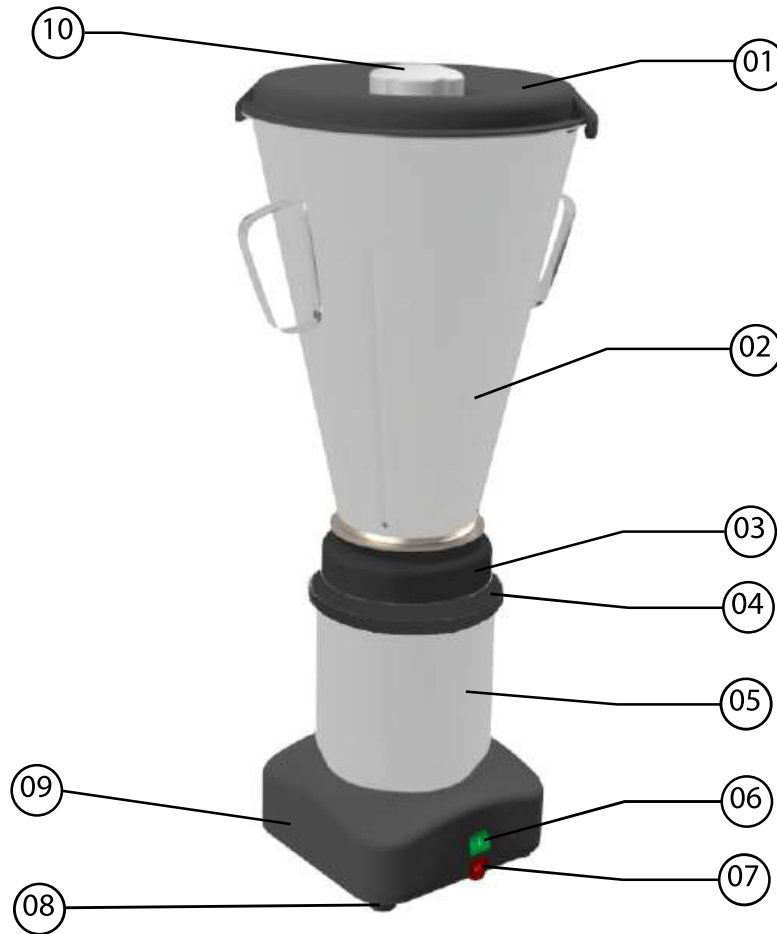
Problems	Possible Causes	Solutions
The blender does not switch on.	Electricity shortage.	Check electricity.
	Problem with the blender electric circuit.	Call technical assistance.

## ***Troubleshooting***

Burning smell or smoke.	Problem with the blender electric circuits.	Call technical assistance.
The blender starts, but after to place the ingredients inside the cup, the blender rotation is too low.	Problem with the motor.	Call technical assistance.
Damaged cord.	Problem during transportation.	Call technical assistance.
Unusual noises.	Damaged bearing.	Call technical assistance.
The product does not process.	Product pieces too large do not allow contact with the knife.	Cut smaller pieces about 3.5 cm.
	Blunt knife.	Call technical assistance.

# Figure Drawings

PICTURE 01



- 01 - Lid
- 02 - Cup
- 03 - Cup Flange
- 04 - Motor Support Flange
- 05 - Housing

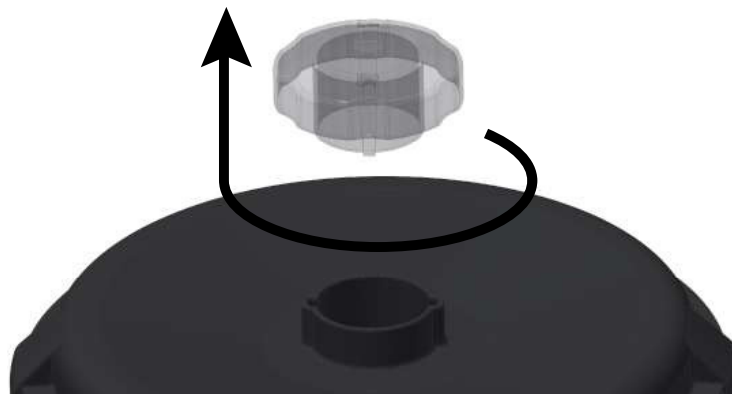
- 06 - ON Switch
- 07 - OFF Switch
- 08 - Foot
- 09 - Base
- 10 - Cap

# Figure Drawings

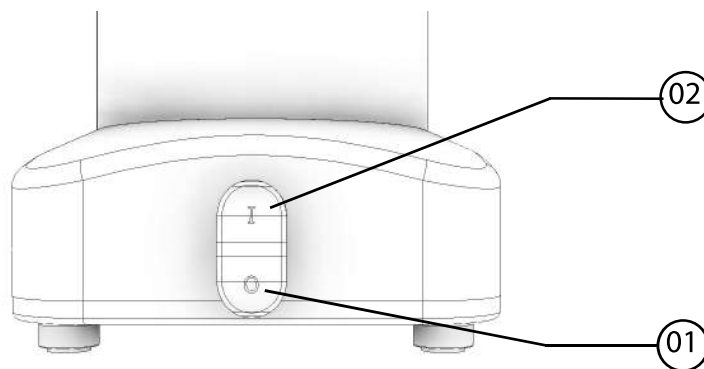
PICTURE 02



PICTURE 03

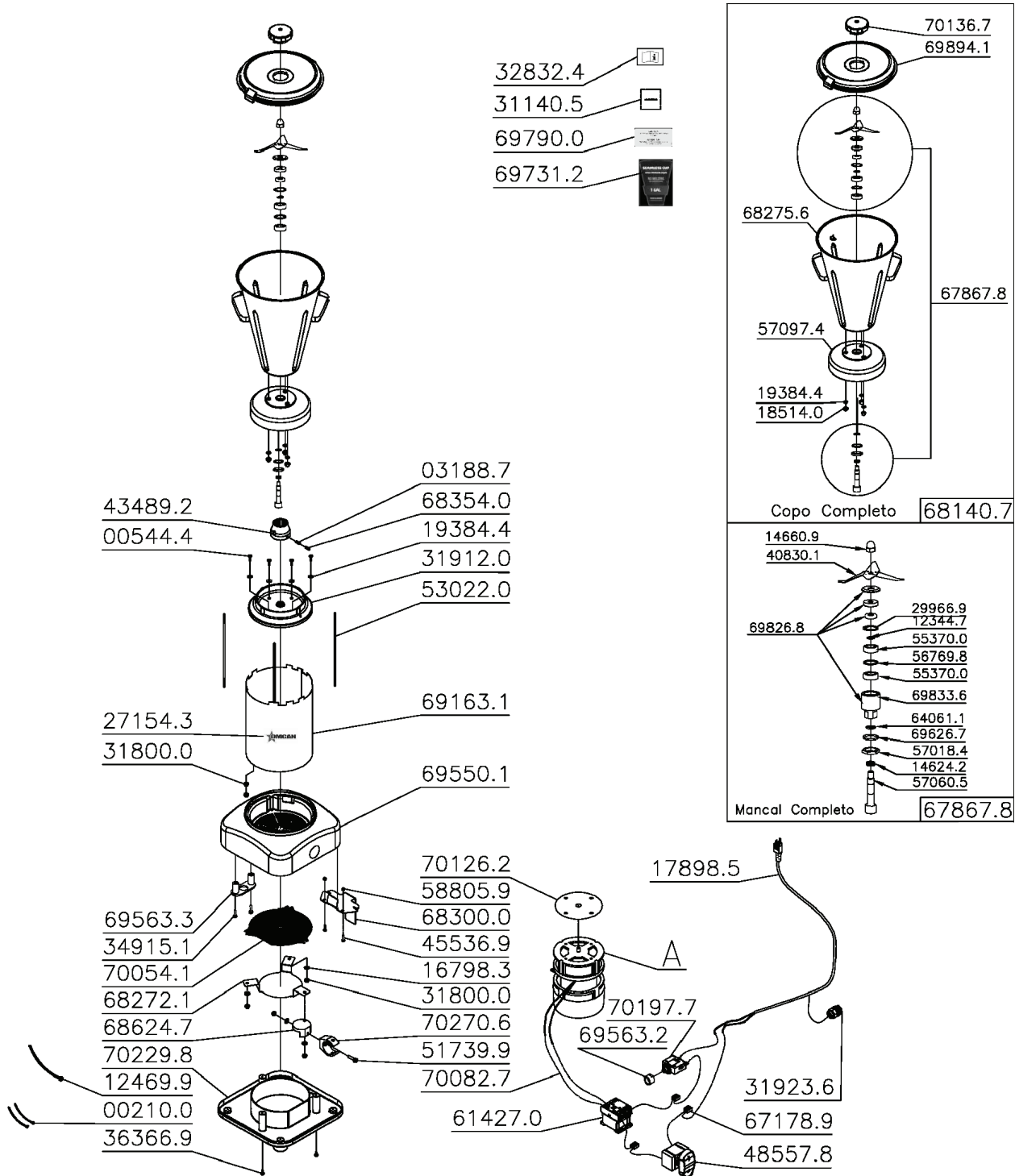


PICTURE 04



# Parts Breakdown

**Model BL-BR-0004** 48003





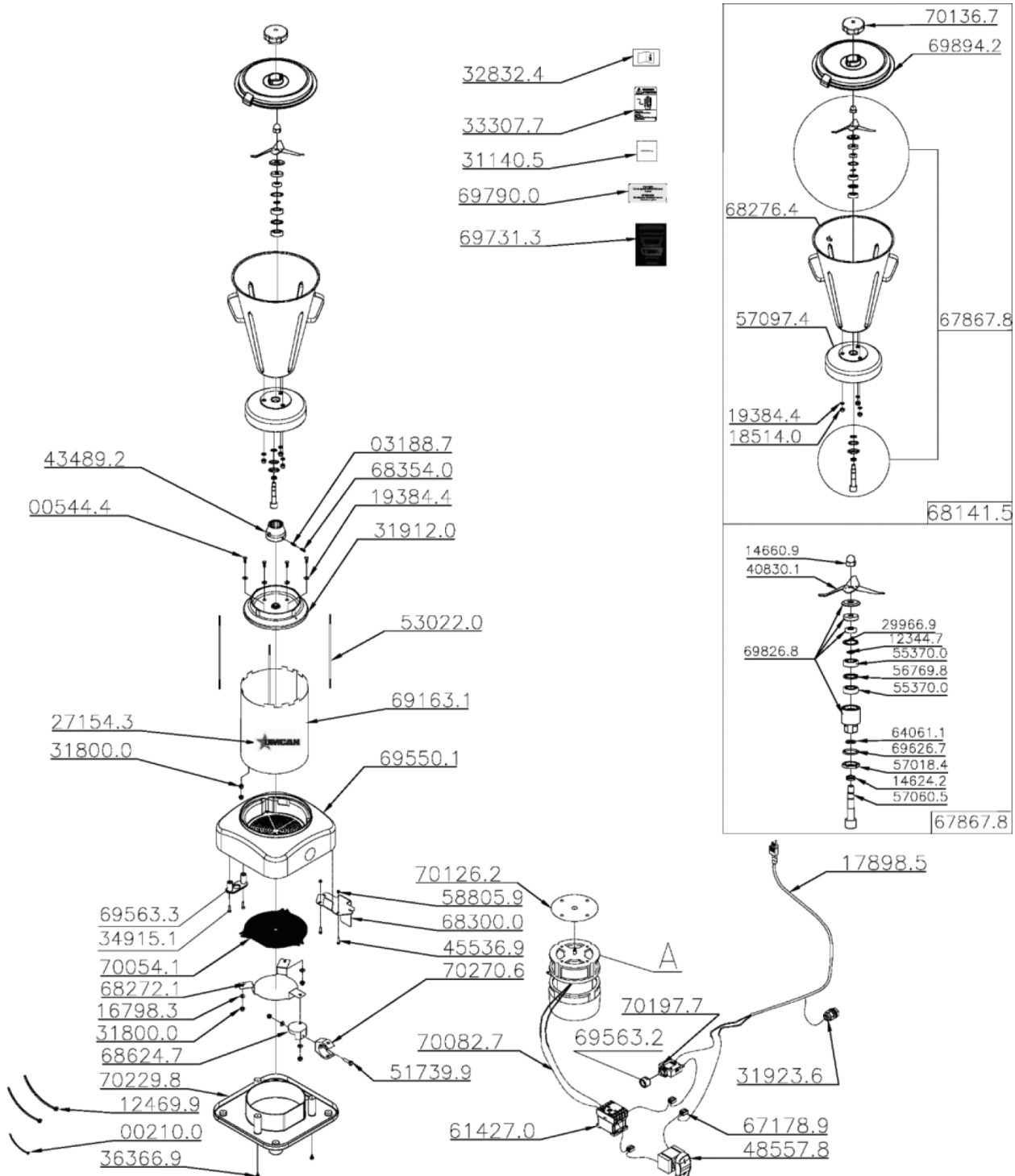
# Parts Breakdown

## Model BL-BR-0004 48003

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27688	Clamp K22 (T 50R) for 48003	00210.0	27845	Blade PCA/ CS Helice Type MB for 48003	40830.1	AP601	Contactor Support for 48003	68300.0
38112	Screw 1 4x5 8 for 48003	00544.4	AP591	Central Coupling for 48003	43489.2	AP602	Capacitor Holder for 48003	68624.7
27695	Allen Screw M6x8 for 48003	03188.7	AF961	Screw M3x12 Din 7985 Inox for 48003	45536.9	AP603	CS Cabinet for 48003	69163.1
AE672	Earring Ring 12x1 Din 471 for 48003	12344.7	65979	On/Off Key without/LED for 48003	48557.8	AP604	Certified Machined Base for 48003	69550.1
30045	Bracer K22-LM(T-80I) for 48003	12469.9	AF980	Screw M4x16 Din 933 Inox for 48003	51739.9	AP605	Circuit Breaker Protection for 48003	69563.2
38274	V' Ring 16 5x10 5x5 5 for 48003	14624.2	AP592	Rod M4x245 with Limiter M4x245x30x7m for 48003	53022.0	AP606	CS Smaller Mini Circuit Breaker Support for 48003	69563.3
38312	Nut 10x1.25 for 48003	14660.9	AE682	Rolam.6001 DDU NSK/TK Di.12xDe.28xL.8 for 48003	55370.0	AP010	Oring Ring 30.31x25.07x2.62mm for 48003	69626.7
30048	Cable 3x0,75mm for 48003	16798.3	AE684	Distancing Washer for 48003	56769.8	AP607	Label E/I MB Food Blender Cup for 48003	69731.2
30305	Cable 3x1.0mm with Plug for 48003	17898.5	AE685	PCA Sex Low M24x1.5 Stainless Steel for 48003	57018.4	AP608	Liquid Lid Label USA for 48003	69790.0
67030	Nut M6 Din1587 Right Nickel Plated Brass for 48003	18514.0	AP593	Central Axis Emborrac for 48003	57060.5	AP011	Bearing + Rings (Scraper/Seal) + R for 48003	69826.8
38341	Washer 1/4x5/8x1.2mm Stainless Steel for 48003	19384.4	AP594	Special Cup Flange (Black) for 48003	57097.4	AP609	Center Bearing for 48003	69833.6
27720	Omcan Logo (Machines) for 48003	27154.3	AP045	PCA M3 Din 985 Inox for 48003	58805.9	AP610	Lid 04 (FE006-107) Black UL (Mold) for 48003	69894.1
AE676	Ring 28x1.2 Din 472 Fosf. for 48003	29966.9	AP595	Mini Cont.CWC09-01-30D13 110V 50/60Hz for 48003	61427.0	AP611	Protective Screen for 48003	70054.1
67038	Grounded Wire Label for 48003	31140.5	AE694	Backring Ring for 48003	64061.1	AP612	Compl. 115V Electrical Harness for 48003	70082.7
67039	Nut M4 Din 985 Stainless Steel for 48003	31800.0	AP596	Motor 0,5CV 60Hz 115V W for 48003	65433.7	AP613	Engine Protection for 48003	70126.2
AP590	Flange Support Motor for 48003	31912.0	AM614	Wago Splicing Connector 2x0.25-4mm2 for 48003	67178.9	AP614	Smaller MB Overcover (Certified) for 48003	70136.7
27726	Cord Holder PG13.5 LC+P/9 for 48003	31923.6	AP597	Central Bearing with Bearing (AH CE) for 48003	67867.8	AP615	UL Certified Base Closure for 48003	70229.8
67040	Instruction Manual Label for 48003	32832.4	AP598	Complete Cup for 48003	68140.7	AP616	Machined Capacitor Holder for 48003	70270.6
64147	Screw B.35x25 Din 7981 ZB for 48003	34915.1	AP599	Cabinet Bulkhead for 48003	68272.1			
30066	Screw B.3.5x10 ZB Plast.C/P for 48003	36366.9	AP600	CS Cup for 48003	68275.6			

# Parts Breakdown

**Model BL-BR-0006** 48004



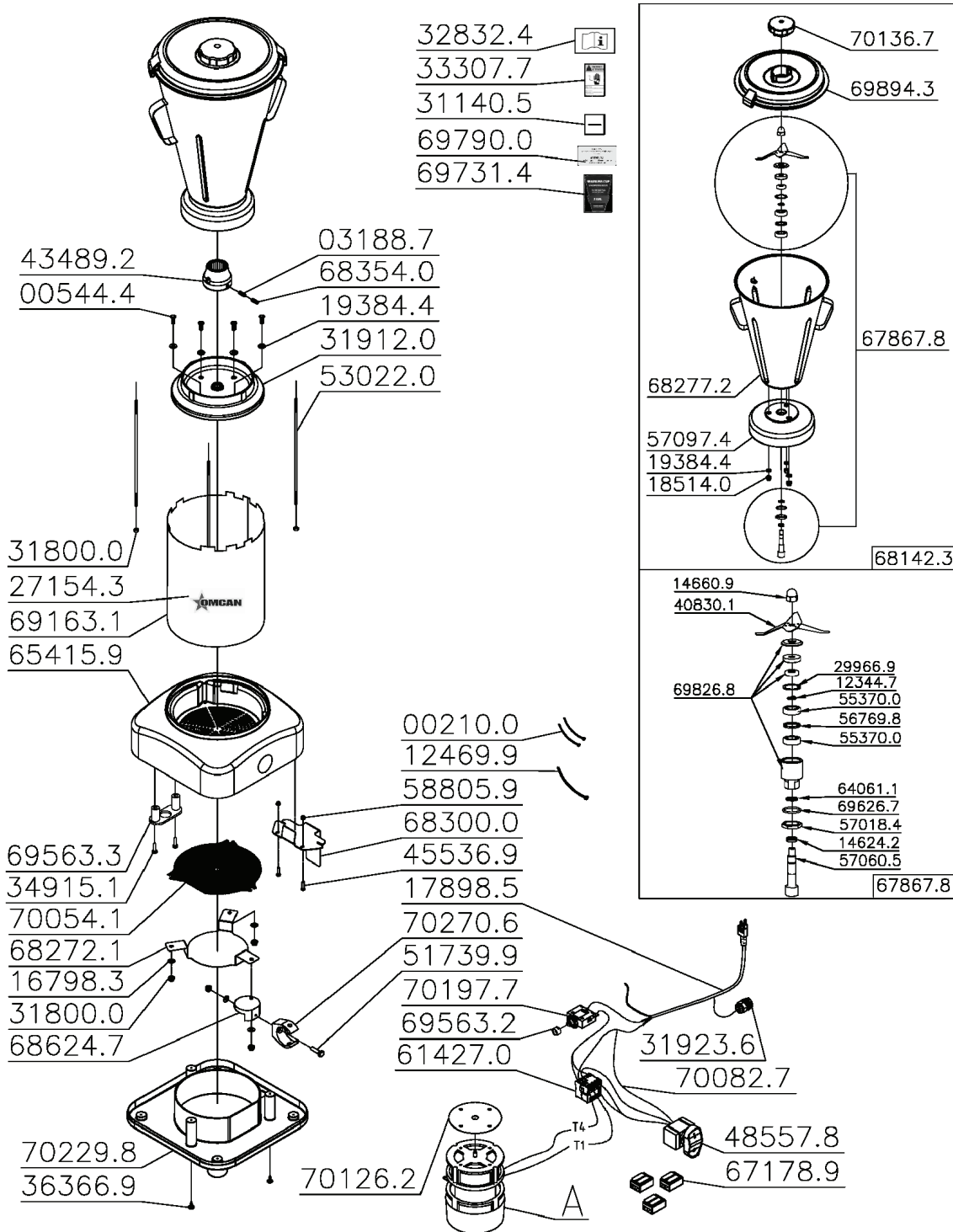
# Parts Breakdown

## Model BL-BR-0006 48004

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27688	Clamp K22 (T 50R) for 48004	00210.0	30066	Screw B.3.5x10 ZB Plast.C/P for 48004	36366.9	AP618	CS Cup for 48004	68276.4
38112	Screw 1 4x5 8 for 48004	00544.4	27845	Blade PCA/ CS Helice Type MB for 48004	40830.1	AP601	Contactor Support for 48004	68300.0
27695	Allen Screw M6x8 for 48004	03188.7	AP591	Central Coupling for 48004	43489.2	AP602	Capacitor Holder for 48004	68624.7
AE672	Earring Ring 12x1 Din 471 for 48004	12344.7	AF961	Screw M3x12 Din 7985 Inox for 48004	45536.9	AP603	CS Cabinet for 48004	69163.1
30045	Bracer K22-LM(T-80I) for 48004	12469.9	65979	On/Off Key without/LED for 48004	48557.8	AP604	Certified Machined Base for 48004	69550.1
38274	V' Ring 16 5x10 5x5 5 for 48004	14624.2	AF980	Screw M4x16 Din 933 Inox for 48004	51739.9	AP605	Circuit Breaker Protection for 48004	69563.2
38312	Nut 10x1.25 for 48004	14660.9	AP592	Rod M4x245 with Limiter M4x245x30x7m for 48004	53022.0	AP606	CS Smaller Mini Circuit Breaker Support for 48004	69563.3
30048	Cable 3x0,75mm for 48004	16798.3	AE682	Rolam.6001 DDU NSK/TK Di.12xDe.28xL.8 for 48004	55370.0	AP010	Oring Ring 30.31x25.07x2.62mm for 48004	69626.7
30305	Cable 3x1.0mm with Plug for 48004	17898.5	AE684	Distancing Washer for 48004	56769.8	AP619	Label E/I MB Food Blender Cup for 48004	69731.3
67030	Nut M6 Din1587 Right Nickel Plated Brass for 48004	18514.0	AE685	PCA Sex Low M24x1.5 Stainless Steel for 48004	57018.4	AP608	Liquid Lid Label USA for 48004	69790.0
38341	Washer 1/4x5/8x1.2mm Stainless Steel for 48004	19384.4	AP593	Central Axis Emborrac for 48004	57060.5	AP011	Bearing + Rings (Scraper/Seal) + R for 48004	69826.8
27720	Omcan Logo (Machines) for 48004	27154.3	AP594	Special Cup Flange (Black) for 48004	57097.4	AP620	Lid 06 (FE006-108) Black UL (Mold) for 48004	69894.2
AE676	Ring 28x1.2 Din 472 Fosf. for 48004	29966.9	AP045	PCA M3 Din 985 Inox for 48004	58805.9	AP611	Protective Screen for 48004	70054.1
67038	Grounded Wire Label for 48004	31140.5	AP595	Mini Cont.CWC09-01-30D13 110V 50/60Hz for 48004	61427.0	AP612	Compl. 115V Electrical Harness for 48004	70082.7
67039	Nut M4 Din 985 Stainless Steel for 48004	31800.0	AE694	Backring Ring for 48004	64061.1	AP613	Engine Protection for 48004	70126.2
AP590	Flange Support Motor for 48004	31912.0	AP596	Motor 0,5CV 60Hz 115V W for 48004	65433.7	AP614	Smaller MB Overcover (Certified) for 48004	70136.7
27726	Cord Holder PG13.5 LC+P/9 for 48004	31923.6	AM614	Wago Splicing Connector 2x0.25-4mm2 for 48004	67178.9	AP615	UL Certified Base Closure for 48004	70229.8
67040	Instruction Manual Label for 48004	32832.4	AP597	Central Bearing with Bearing (AH CE) for 48004	67867.8	AP616	Machined Capacitor Holder for 48004	70270.6
AF910	Warning Label Ingl./Franc. for 48004	33307.7	AP617	Complete Cup for 48004	68141.5			
64147	Screw B.35x25 Din 7981 ZB for 48004	34915.1	AP599	Cabinet Bulkhead for 48004	68272.1			

# Parts Breakdown

**Model BL-BR-0008** 48005



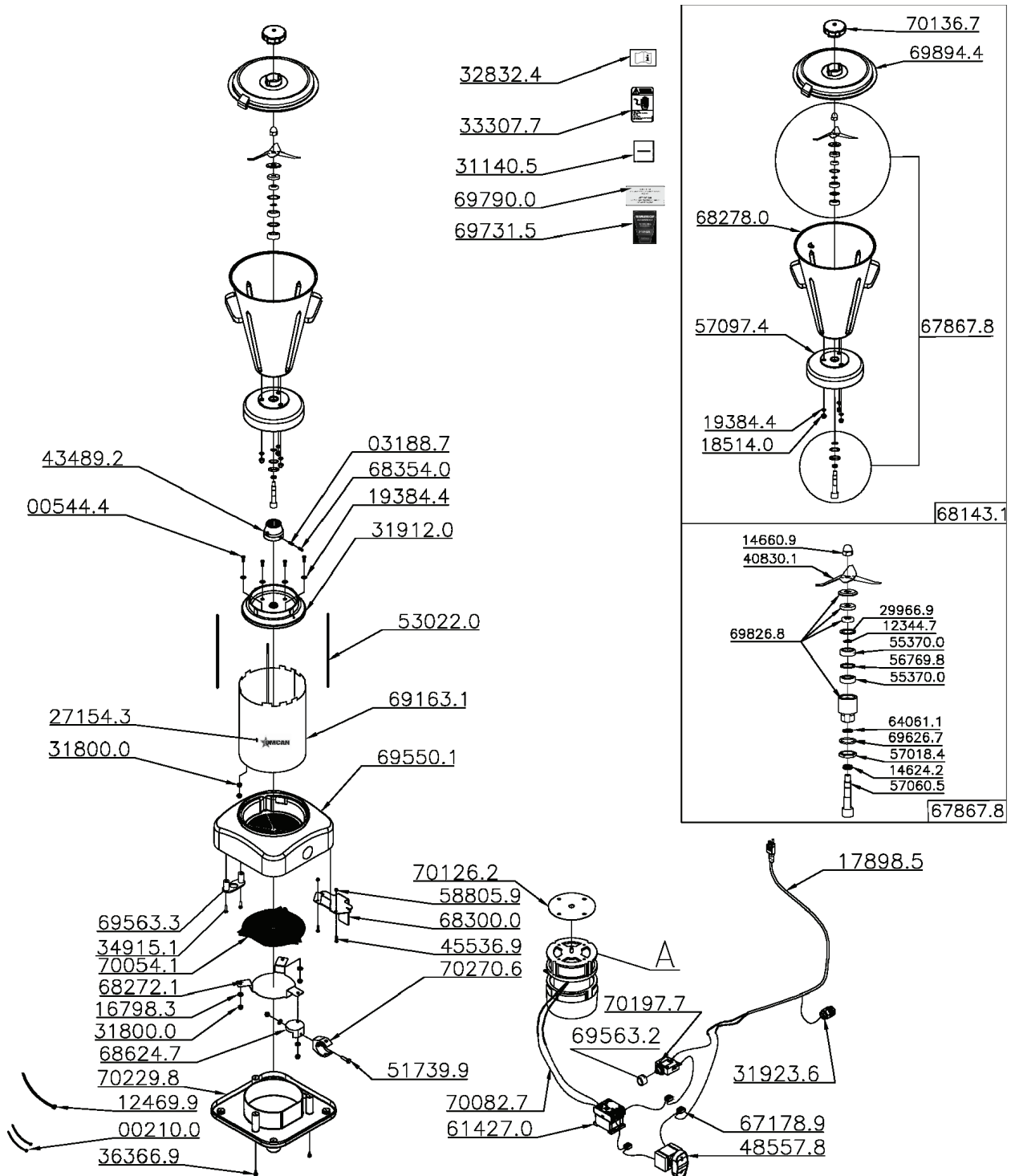
# Parts Breakdown

## Model BL-BR-0008 48005

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27688	Clamp K22 (T 50R) for 48005	00210.0	30066	Screw B.3.5x10 ZB Plast.C/P for 48005	36366.9	AP599	Cabinet Bulkhead for 48005	68272.1
38112	Screw 1 4x5 8 for 48005	00544.4	27845	Blade PCA/ CS Helice Type MB for 48005	40830.1	AP633	CS Cup for 48005	68277.2
27695	Allen Screw M6x8 for 48005	03188.7	AP591	Central Coupling for 48005	43489.2	AP601	Contacto Support for 48005	68300.0
AE672	Earring Ring 12x1 Din 471 for 48005	12344.7	AF961	Screw M3x12 Din 7985 Inox for 48005	45536.9	AP602	Capacitor Holder for 48005	68624.7
30045	Bracker K22-LM(T-80I) for 48005	12469.9	65979	On/Off Key without/LED for 48005	48557.8	AP603	CS Cabinet for 48005	69163.1
38274	V' Ring 16 5x10 5x5 5 for 48005	14624.2	AF980	Screw M4x16 Din 933 Inox for 48005	51739.9	AP605	Circuit Breaker Protection for 48005	69563.2
38312	Nut 10x1.25 for 48005	14660.9	AP592	Rod M4x245 with Limiter M4x245x30x7m for 48005	53022.0	AP606	CS Smaller Mini Circuit Breaker Support for 48005	69563.3
30048	Cable 3x0,75mm for 48005	16798.3	AE682	Rolam.6001 DDU NSK/TK Di.12xDe.28xL.8 for 48005	55370.0	AP010	Oring Ring 30.31x25.07x2.62mm for 48005	69626.7
30305	Cable 3x1.0mm with Plug for 48005	17898.5	AE684	Distancing Washer for 48005	56769.8	AP634	Label E/I MB Food Blender Cup for 48005	69731.4
67030	Nut M6 Din1587 Right Nickel Plated Brass for 48005	18514.0	AE685	PCA Sex Low M24x1.5 Stainless Steel for 48005	57018.4	AP608	Liquid Lid Label USA for 48005	69790.0
38341	Washer 1/4x5/8x1.2mm Stainless Steel for 48005	19384.4	AP593	Central Axis Emborrac for 48005	57060.5	AP011	Bearing + Rings (Scraper/Seal) + R for 48005	69826.8
27720	Omcan Logo (Machines) for 48005	27154.3	AP594	Special Cup Flange (Black) for 48005	57097.4	AP635	Lid 08 (FE006-109) Black UL (Mold) for 48005	69894.3
AE676	Ring 28x1.2 Din 472 Fosf. for 48005	29966.9	AP045	PCA M3 Din 985 Inox for 48005	58805.9	AP611	Protective Screen for 48005	70054.1
67038	Grounded Wire Label for 48005	31140.5	AP595	Mini Cont.CWC09-01-30D13 110V 50/60Hz for 48005	61427.0	AP612	Compl. 115V Electrical Harness for 48005	70082.7
67039	Nut M4 Din 985 Stainless Steel for 48005	31800.0	AE694	Backring Ring for 48005	64061.1	AP613	Engine Protection for 48005	70126.2
AP590	Flange Support Motor for 48005	31912.0	AP631	UL Certified Base (Mold 451061) for 48005	65415.9	AP614	Smaller MB Overcover (Certified) for 48005	70136.7
27726	Cord Holder PG13.5 LC+P/9 for 48005	31923.6	AP596	Motor 0,5CV 60Hz 115V W for 48005	65433.7	AP615	UL Certified Base Closure for 48005	70229.8
67040	Instruction Manual Label for 48005	32832.4	AM614	Wago Splicing Connector 2x0.25-4mm2 for 48005	67178.9	AP616	Machined Capacitor Holder for 48005	70270.6
AF910	Warning Label Ingl./Franc. for 48005	33307.7	AP597	Central Bearing with Bearing (AH CE) for 48005	67867.8			
64147	Screw B.35x25 Din 7981 ZB for 48005	34915.1	AP632	Complete Cup for 48005	68142.3			

# Parts Breakdown

**Model BL-BR-0010** 48006



# Parts Breakdown

## Model BL-BR-0010 48006

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27688	Clamp K22 (T 50R) for 48006	00210.0	30066	Screw B.3.5x10 ZB Plast.C/P for 48006	36366.9	AP637	CS Cup for 48006	68278.0
38112	Screw 1 4x5 8 for 48006	00544.4	27845	Blade PCA/ CS Helice Type MB for 48006	40830.1	AP601	Contactor Support for 48006	68300.0
27695	Allen Screw M6x8 for 48006	03188.7	AP591	Central Coupling for 48006	43489.2	AP602	Capacitor Holder for 48006	68624.7
AE672	Earring Ring 12x1 Din 471 for 48006	12344.7	AF961	Screw M3x12 Din 7985 Inox for 48006	45536.9	AP603	CS Cabinet for 48006	69163.1
30045	Bracer K22-LM(T-80I) for 48006	12469.9	65979	On/Off Key without/LED for 48006	48557.8	AP604	Certified Machined Base for 48006	69550.1
38274	V' Ring 16 5x10 5x5 5 for 48006	14624.2	AF980	Screw M4x16 Din 933 Inox for 48006	51739.9	AP605	Circuit Breaker Protection for 48006	69563.2
38312	Nut 10x1.25 for 48006	14660.9	AP592	Rod M4x245 with Limiter M4x245x30x7m for 48006	53022.0	AP606	CS Smaller Mini Circuit Breaker Support for 48006	69563.3
30048	Cable 3x0,75mm for 48006	16798.3	AE682	Rolam.6001 DDU NSK/TK Di.12xDe.28xL.8 for 48006	55370.0	AP010	Oring Ring 30.31x25.07x2.62mm for 48006	69626.7
30305	Cable 3x1.0mm with Plug for 48006	17898.5	AE684	Distancing Washer for 48006	56769.8	AP638	Label E/I MB Food Blender Cup for 48006	69731.5
67030	Nut M6 Din1587 Right Nickel Plated Brass for 48006	18514.0	AE685	PCA Sex Low M24x1.5 Stainless Steel for 48006	57018.4	AP608	Liquid Lid Label USA for 48006	69790.0
38341	Washer 1/4x5/8x1.2mm Stainless Steel for 48006	19384.4	AP593	Central Axis Emborrac for 48006	57060.5	AP011	Bearing + Rings (Scraper/Seal) + R for 48006	69826.8
27720	Omcan Logo (Machines) for 48006	27154.3	AP594	Special Cup Flange (Black) for 48006	57097.4	AP639	Lid 10 (FE006-110) Black UL (Mold) for 48006	69894.4
AE676	Ring 28x1.2 Din 472 Fosf. for 48006	29966.9	AP045	PCA M3 Din 985 Inox for 48006	58805.9	AP611	Protective Screen for 48006	70054.1
67038	Grounded Wire Label for 48006	31140.5	AP595	Mini Cont.CWC09-01-30D13 110V 50/60Hz for 48006	61427.0	AP612	Compl. 115V Electrical Harness for 48006	70082.7
67039	Nut M4 Din 985 Stainless Steel for 48006	31800.0	AE694	Backring Ring for 48006	64061.1	AP613	Engine Protection for 48006	70126.2
AP590	Flange Support Motor for 48006	31912.0	AP596	Motor 0,5CV 60Hz 115V W for 48006	65433.7	AP614	Smaller MB Overcover (Certified) for 48006	70136.7
27726	Cord Holder PG13.5 LC+P/9 for 48006	31923.6	AM614	Wago Splicing Connector 2x0.25-4mm2 for 48006	67178.9	AP615	UL Certified Base Closure for 48006	70229.8
67040	Instruction Manual Label for 48006	32832.4	AP597	Central Bearing with Bearing (AH CE) for 48006	67867.8	AP616	Machined Capacitor Holder for 48006	70270.6
AF910	Warning Label Ingl./Franc. for 48006	33307.7	AP636	Complete Cup for 48006	68143.1			
64147	Screw B.35x25 Din 7981 ZB for 48006	34915.1	AP599	Cabinet Bulkhead for 48006	68272.1			

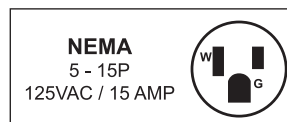
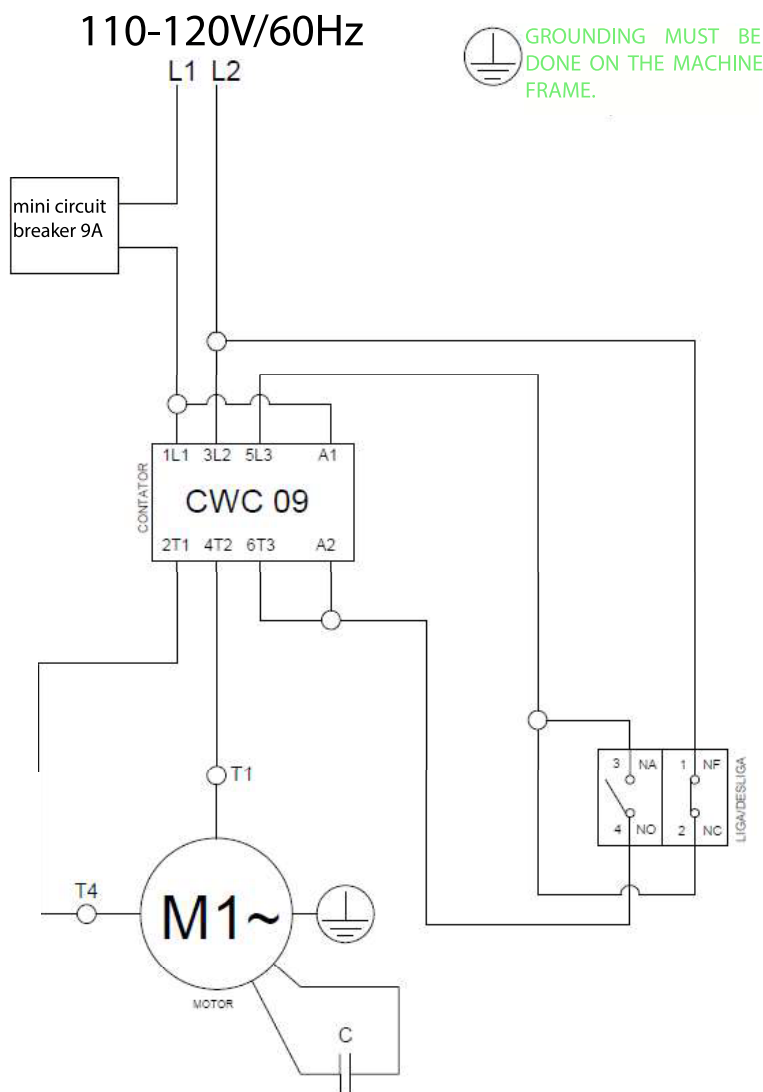
# Electrical Schematics

**Model BL-BR-0004** 48003

**Model BL-BR-0006** 48004

**Model BL-BR-0008** 48005

**Model BL-BR-0010** 48006











# 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.

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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.

