



Conveyor Ovens
Models PE-IT-0024-D-RL, 0032-D-RL
Items 47575, 47982
Instruction Manual



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Model PE-IT-0024-D-RL / Model PE-IT-0032-D-RL

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été 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

IMPORTANT SAFETY INFORMATION - PLEASE READ FIRST

This manual is intended for use only by qualified installers of electric appliances to install and set up the Pizzagroup oven models listed on the cover of this document. It also contains operational instructions for the users of the appliance. Keep this manual in an easily accessible place for future reference. In the event of a power failure, do not attempt to operate this appliance. Keep the appliance area free and clear from combustibles. Do not obstruct the air intake or exhaust openings of the appliance. Instructions to be followed in

Safety and Warranty

the event the user smells gas, this information shall be obtained by consulting the local gas supplier.

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

DO NOT store or use gasoline or any other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory cooking results and long, trouble-free service. Please read this manual carefully and retain it for future reference.

SECURITY WARNINGS

- Before the equipment installation, carefully read this booklet and carefully keep it in a place accessible by the various operators for any further future consultation.
- The manual is an integral part of the product, it must always be kept throughout its life even in the event of a sale.
- Before any handling or installation of the equipment, please check:
 - That the installation room meets the safety requirements required by current regulations and the gas supply company.
 - That the installation room has adequate and constant ventilation from the outside to guarantee correct combustion and to prevent the formation of volatile substances harmful to health (danger of suffocation!)
 - That the systems comply with the regulations in force in the country of use and to what is reported on the serial number plate.
- All installation, assembly, adaptation to other gas and extraordinary maintenance operations must be carried out only by qualified personnel and authorized by the manufacturer, according to the rules in force in the country of use and respecting the rules relating to systems and safety at work.
- These appliances are intended to be used in commercial enterprises for food and meal production. A different use from that indicated is considered improper, potentially dangerous for people and animals and could irreparably damage the equipment.
- The improper use of the equipment will cease the warranty.
- This equipment is not suitable for use by people (including children) with physical, sensory, or mental abilities, reduced or with lack of experience and knowledge. Unless a person responsible for their safety provides them with supervision or instruction regarding the use of the equipment.
- Avoid leaving the device unattended in the presence of children and make sure that they do not use it or play with it.
- Before performing any maintenance intervention, components replacement or ordinary/extraordinary cleaning you must disconnect the equipment from electrical and gas power supply.
- Installation or maintenance different than those indicated in the manual can cause damage, injuries or fatal accidents.
- It is forbidden to install the oven in environments at risk of explosion.
- **ATTENTION** - to reduce the risk of fires, the appliance must be installed exclusively in environments that meet the safety requirements required by current regulations and the company gas supply. These

Safety and Warranty

environments must have adequate and constant ventilation. Make sure there is a continuous spare of air from the outside to ensure correct combustion and to prevent the formation of volatile substances harmful to health (danger of suffocation!).

- Interventions, tampering or changes that are not expressly authorized and do not respect what is reported in this manual can cause damage, injuries or fatal accidents and they will cease the warranty.
- During the equipment assembly, the transit or permanence of people not involved with the installation near the working area is not allowed.
- The serial number label provides important technical information. These information are essential in case of a request for maintenance or repair of the equipment: it is therefore recommended not to remove it, damage it or modify it.
- The non-observance of these rules can cause damage and even fatal injuries, the warranty may decay and lifts the manufacturer from any responsibility.

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 LABOUR WARRANTY

5 YEAR PARTS WARRANTY

5 YEARS PARTS AND LABOR WARRANTY ON: STRUCTURAL WELDS, CONVEYOR SHAFTS, RUSTED MATERIALS IN OVENS

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

24" UNIT

Model	PE-IT-0024-D-RL																			
Power	28 kW																			
Electrical	208V / 60Hz / 3																			
Current	85A																			
Max Temperature	450°C / 840°F																			
Pizza Size	10" / 254mm			12" / 305mm			13.7" / 348mm			15.7" / 399mm			17.7" / 450mm			22" / 559mm				
Pizza Production Per Hour	485	291	208	337	202	126	185	123	82	113	81	56	74	56	37	36	29	20		
Cooking Time in Minutes	1.5	2.5	3.5	1.5	2.5	4	2	3	4.5	2.5	3.5	5	3	4	6	4	5	7		
Dimensions	104.7" x 47.2" x 51.1" / 2659 x 1199 x 1298mm																			
Internal Dimensions	24" x 53.9" x 2.3" / 610 x 1369 x 58mm																			
Packaging Dimensions	57.8" x 76.3" x 42.5" / 1468 x 1938 x 1080mm																			
Weight	1344.8 lbs. / 610 kgs.																			
Packaging Weight	1697.6 lbs. / 770 kgs.																			
Item Number	47575																			

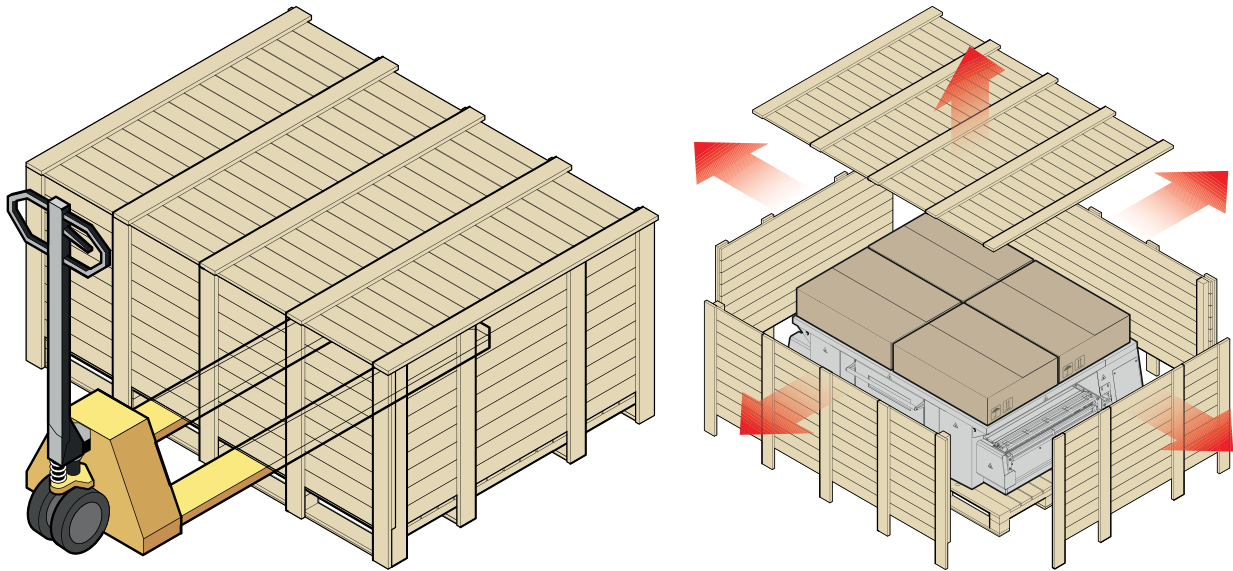
32" UNIT

Model	PE-IT-0032-D-RL																				
Power	31 kW																				
Electrical	208V / 60Hz / 3																				
Current	105A																				
Max Temperature	450°C / 840°F																				
Pizza Size	10" / 254mm			12" / 305mm			13.7" / 348mm			15.7" / 399mm			17.7" / 450mm			22" / 559mm			32" / 813mm		
Pizza Production Per Hour	780	468	334	542	325	203	298	199	132	182	130	91	120	90	60	58	46	33	22	16	12
Cooking Time in Minutes	1.5	2.5	3.5	1.5	2.5	4	2	3	4.5	2.5	3.5	5	3	4	6	4	5	7	5	7	9
Dimensions	124.4" x 55.1" x 51.1" / 3160 x 1400 x 1298mm																				
Internal Dimensions	32" x 65.7" x 2.3" / 813 x 1669 x 58mm																				
Packaging Dimensions	65.7" x 88.1" x 42.5" / 1669 x 2238 x 1080mm																				
Weight	1741.7 lbs. / 790 kgs.																				
Packaging Weight	2204.6 lbs. / 1000 kgs.																				
Item Number	47982																				

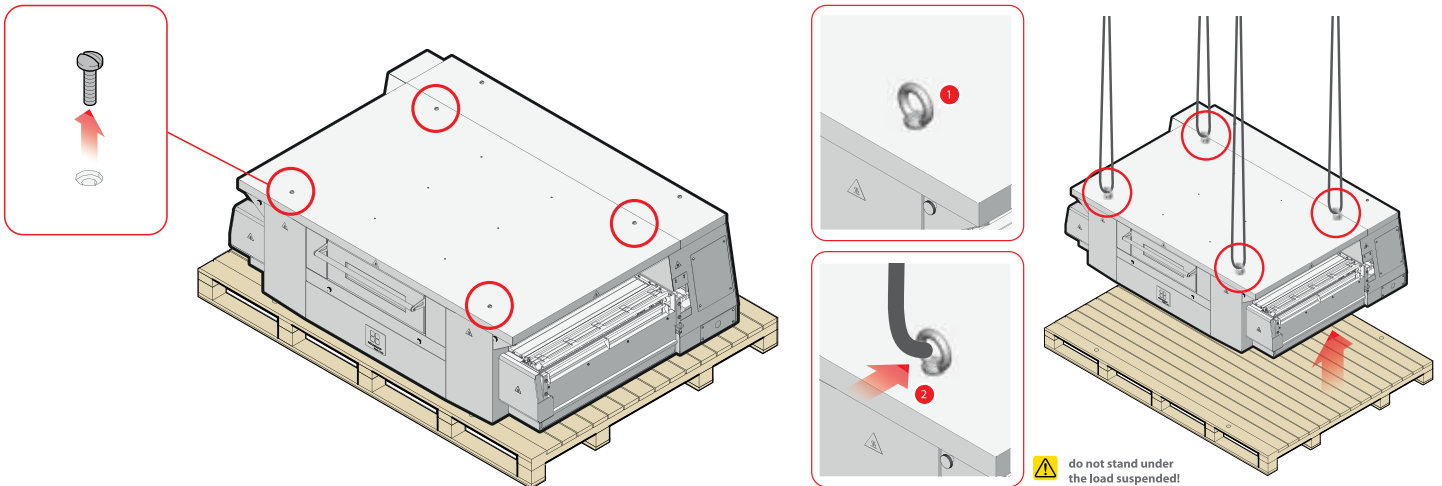
Installation and Operation

TRANSPORT AND HANDLING

Equipped with personal protective equipment, transport the equipment to the place of installation with the aid of a vehicle suitable for the weight and size of the equipment to be moved and its center of gravity. The transport operator must be qualified and operate in perfect psycho-physical conditions. Pay attention when passing through doors, narrow streets and in case of uneven pavement. The handling area must be free from: things, animals and people not involved in handling. Follow the instructions shown.



HANDLING WITH EYEBOLTS

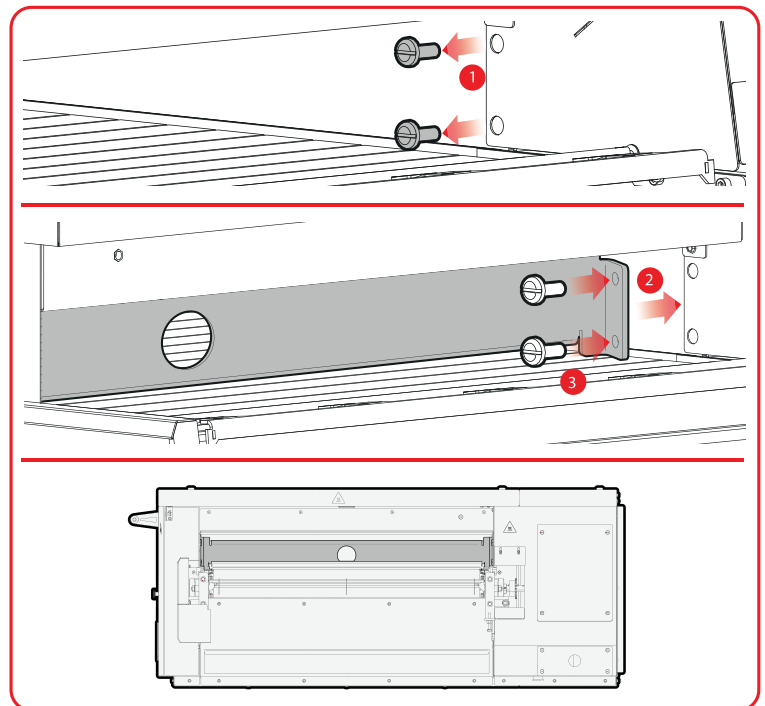
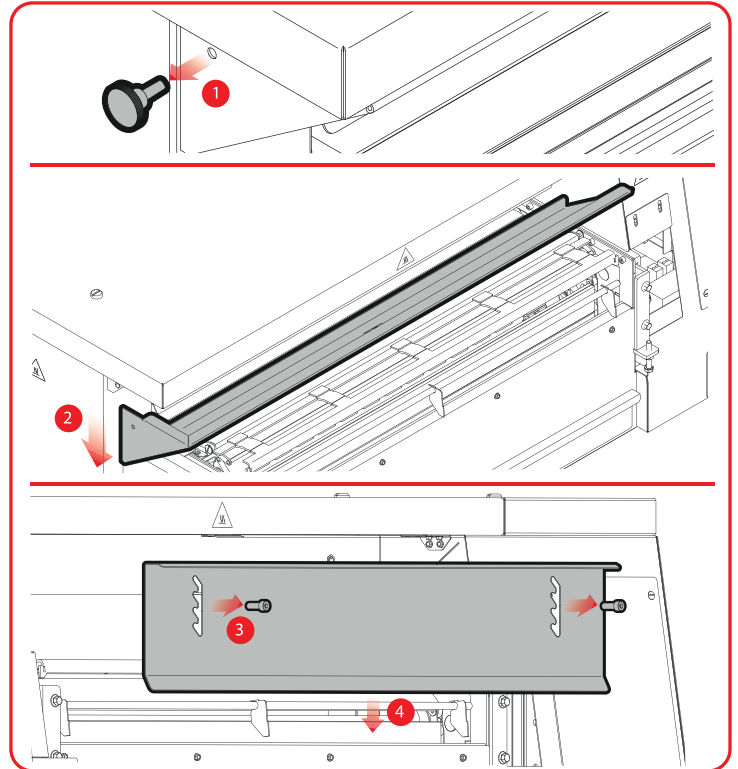
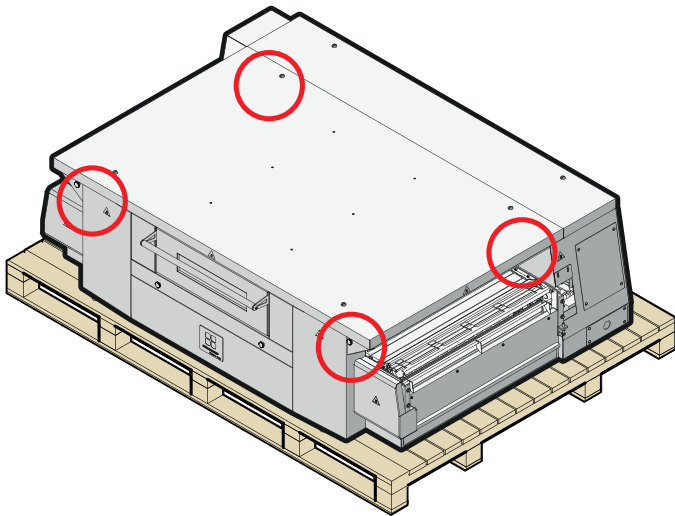
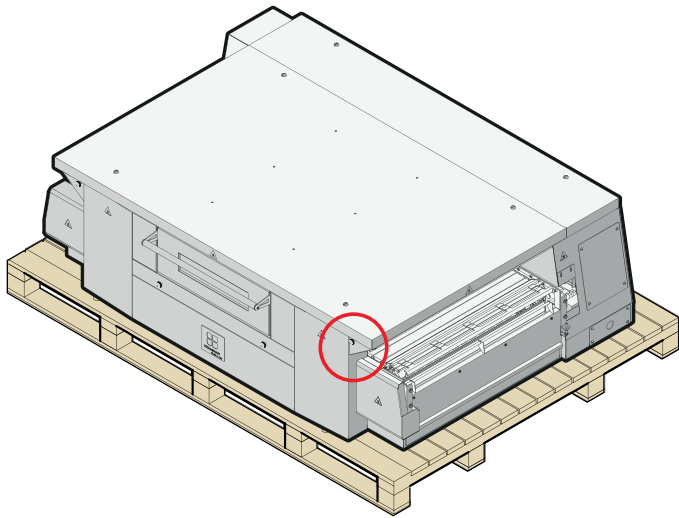


HANDLING AND ROTATION WITH LIFTER

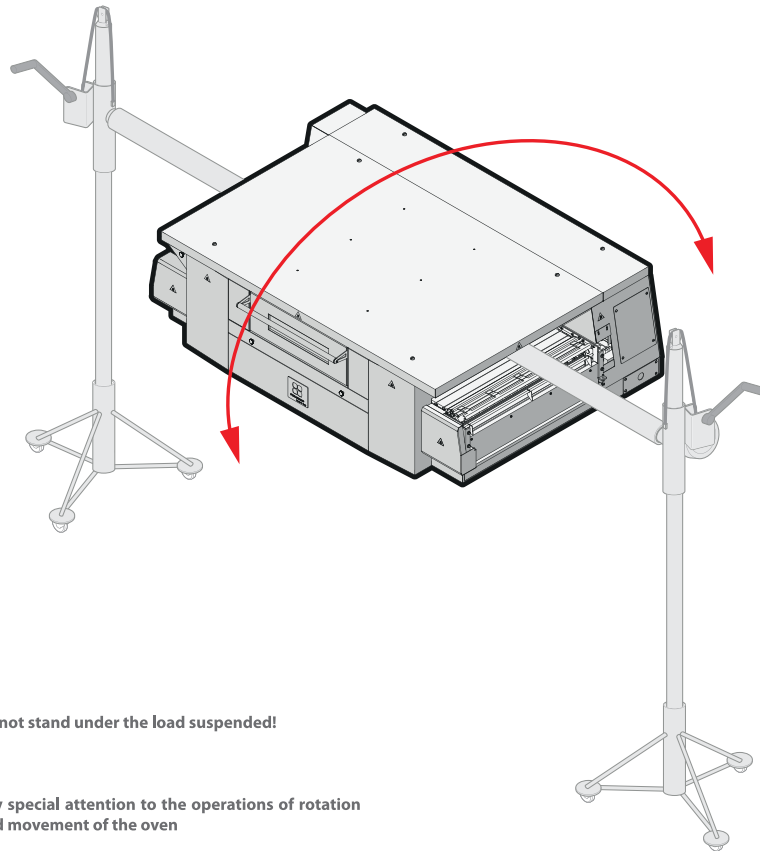
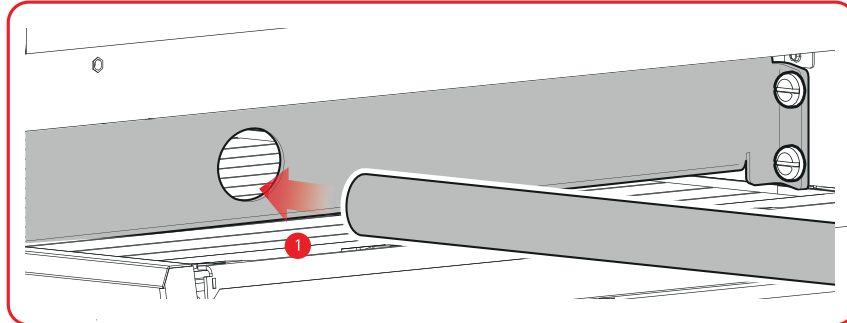
The choice of the type and material of the used boom and of the lifters remains the responsibility of the carrier and must be made based on the weight and size of the equipment to be handled. The screws and components

Installation and Operation

indicated will be removed, stored, and repositioned in their original location once handling has been completed. Scrupulously follow the instructions.



Installation and Operation

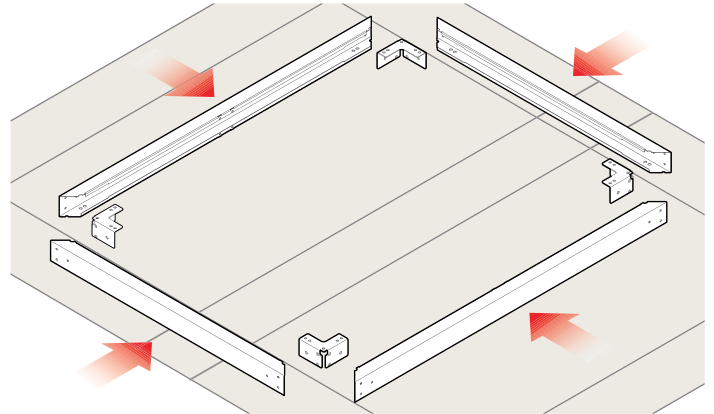
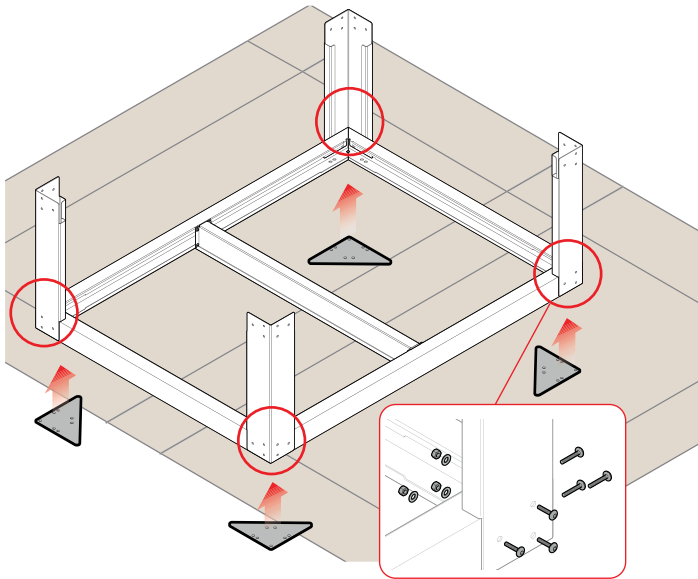
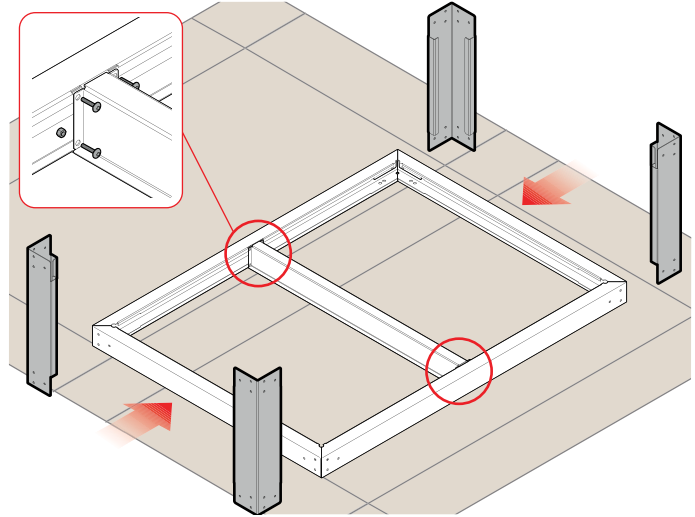
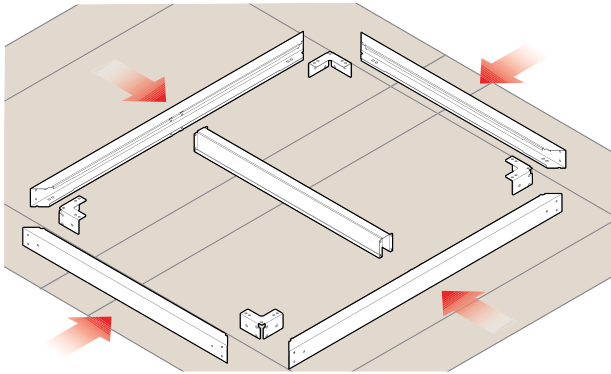


ASSEMBLY

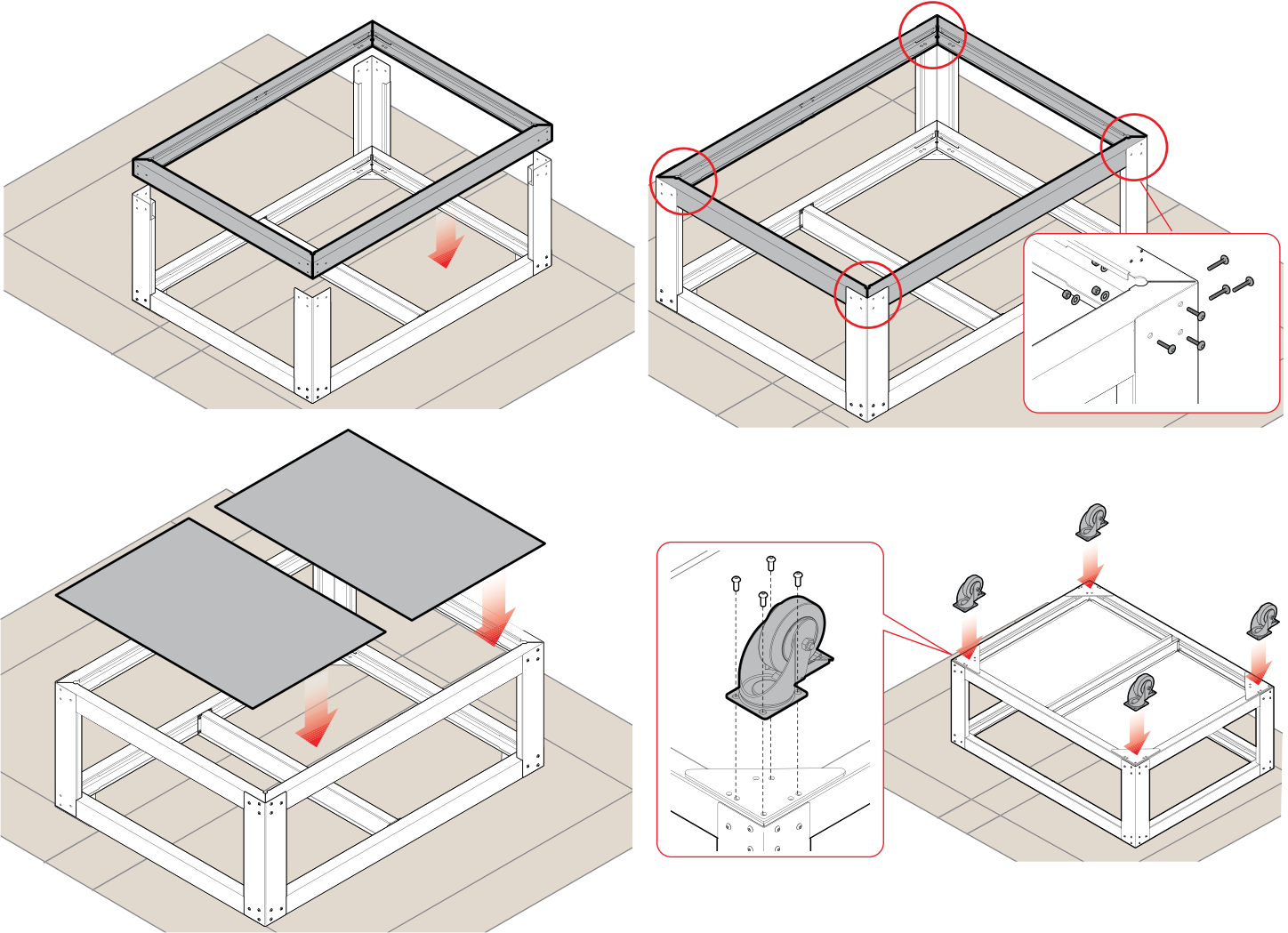
Equipped with personal protective equipment, assemble the necessary support and equipment. Follow the instructions shown.

Installation and Operation

SUPPORT ASSEMBLY FOR SINGLE OVEN

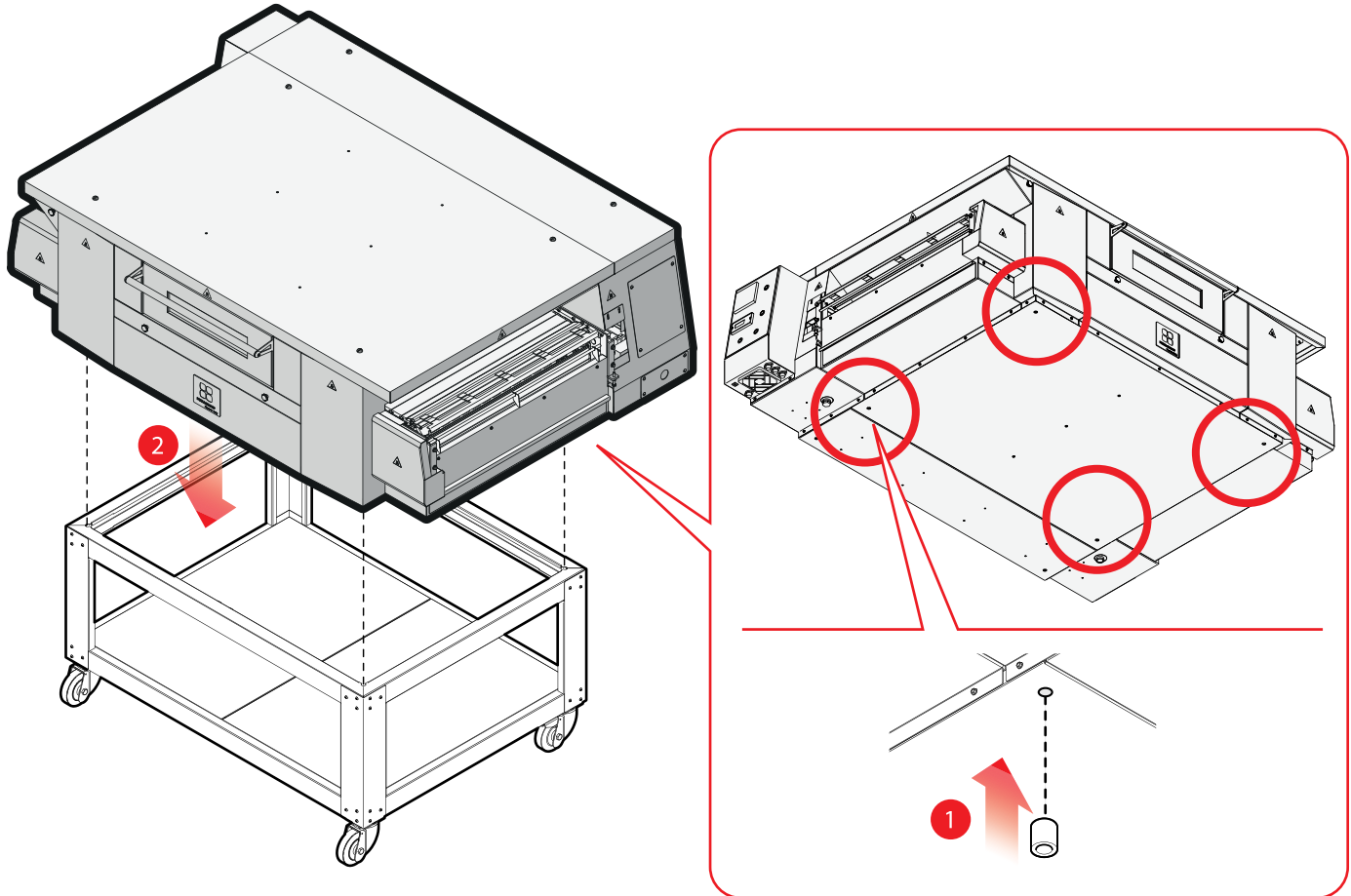


Installation and Operation

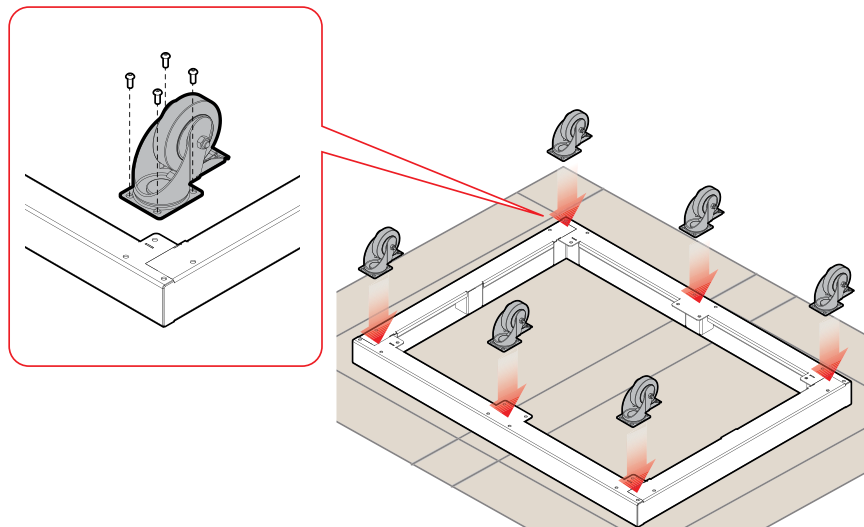


Installation and Operation

OVERLAPPING OVEN ON SINGLE OVEN STAND



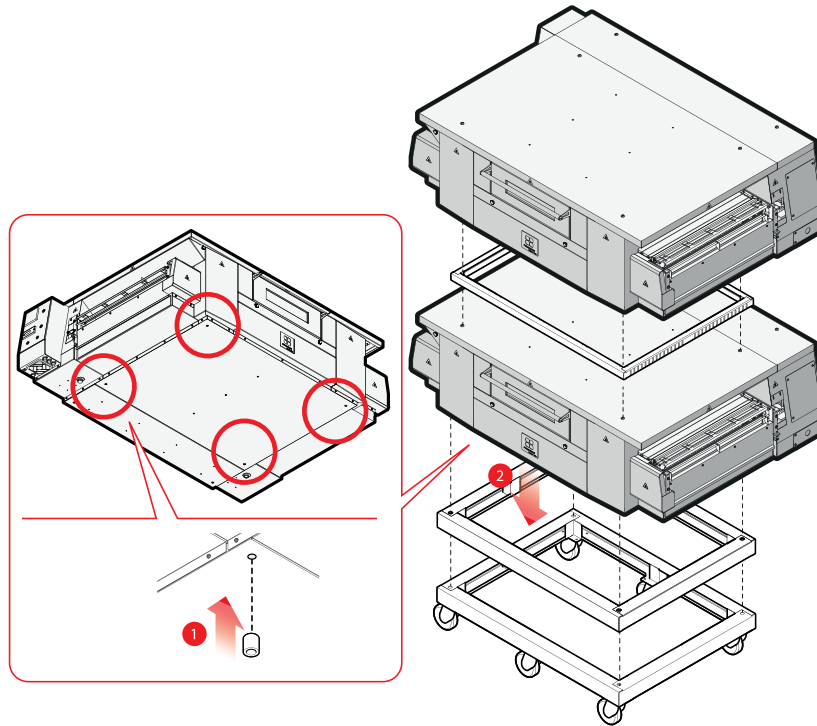
SUPPORT ASSEMBLY FOR STACKED OVENS



Installation and Operation

STACKING OVENS

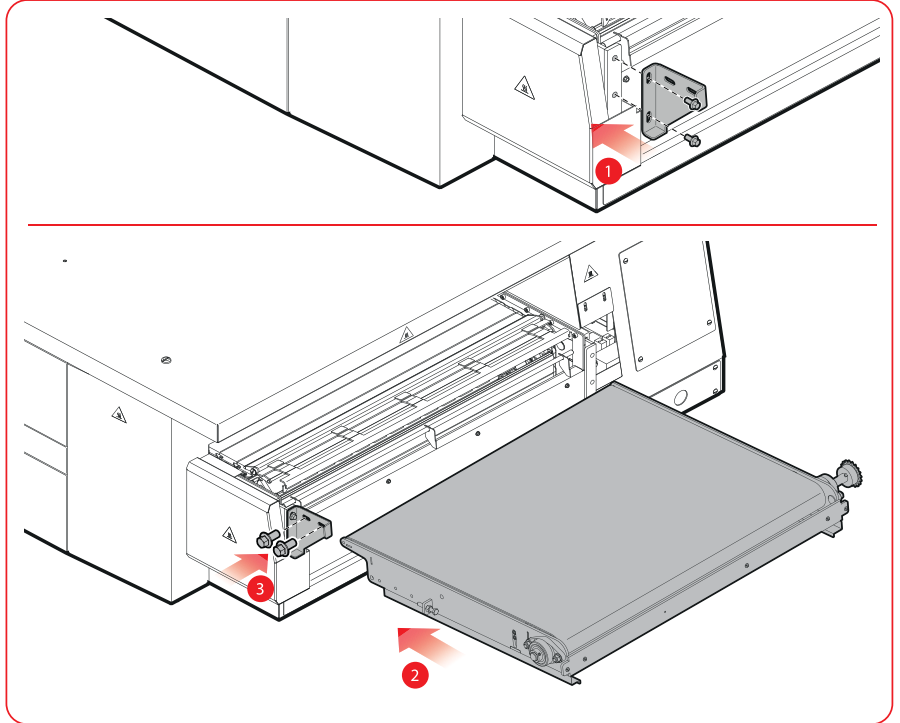
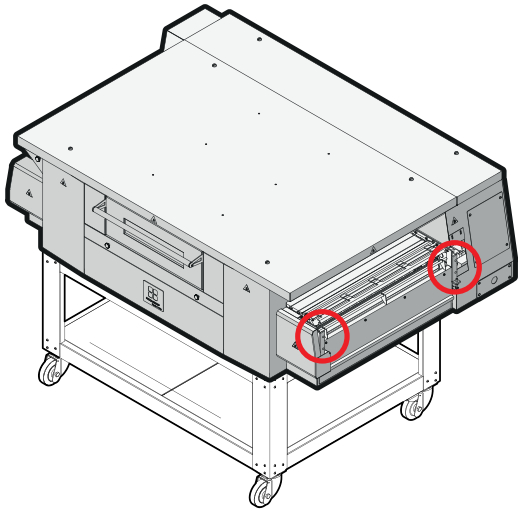
For the correct positioning of the ovens in case of stacking it is necessary to use a kit (see drawing) and the dedicated support. Strictly follow the instructions illustrated.



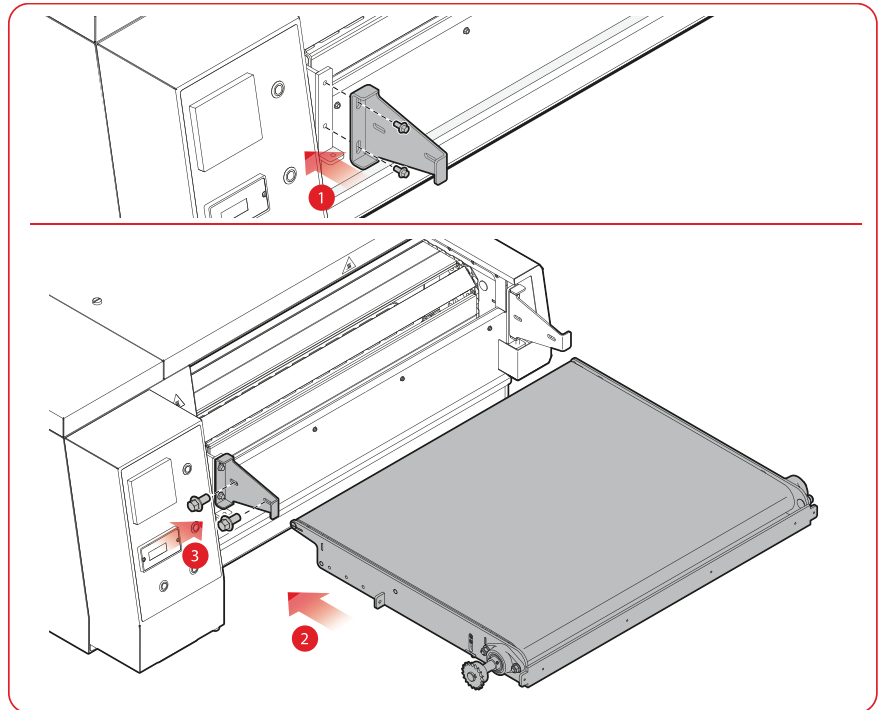
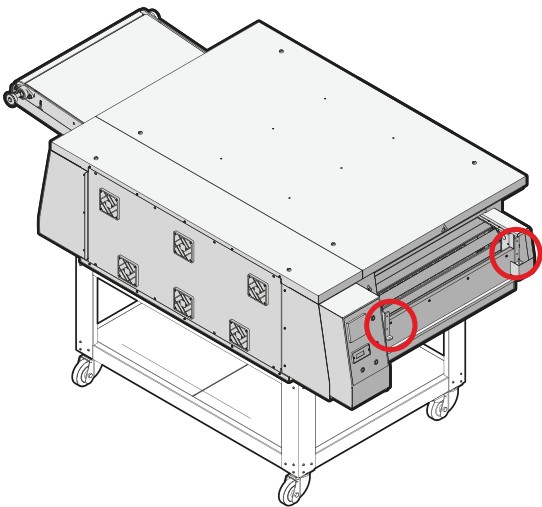
OVEN ASSEMBLY

Once you have finished fixing the oven (or ovens in case of stacking) you can proceed with the assembly of the components found inside the 4 boxes. Strictly follow the instructions illustrated. Below is the assembly of the entrance belt.

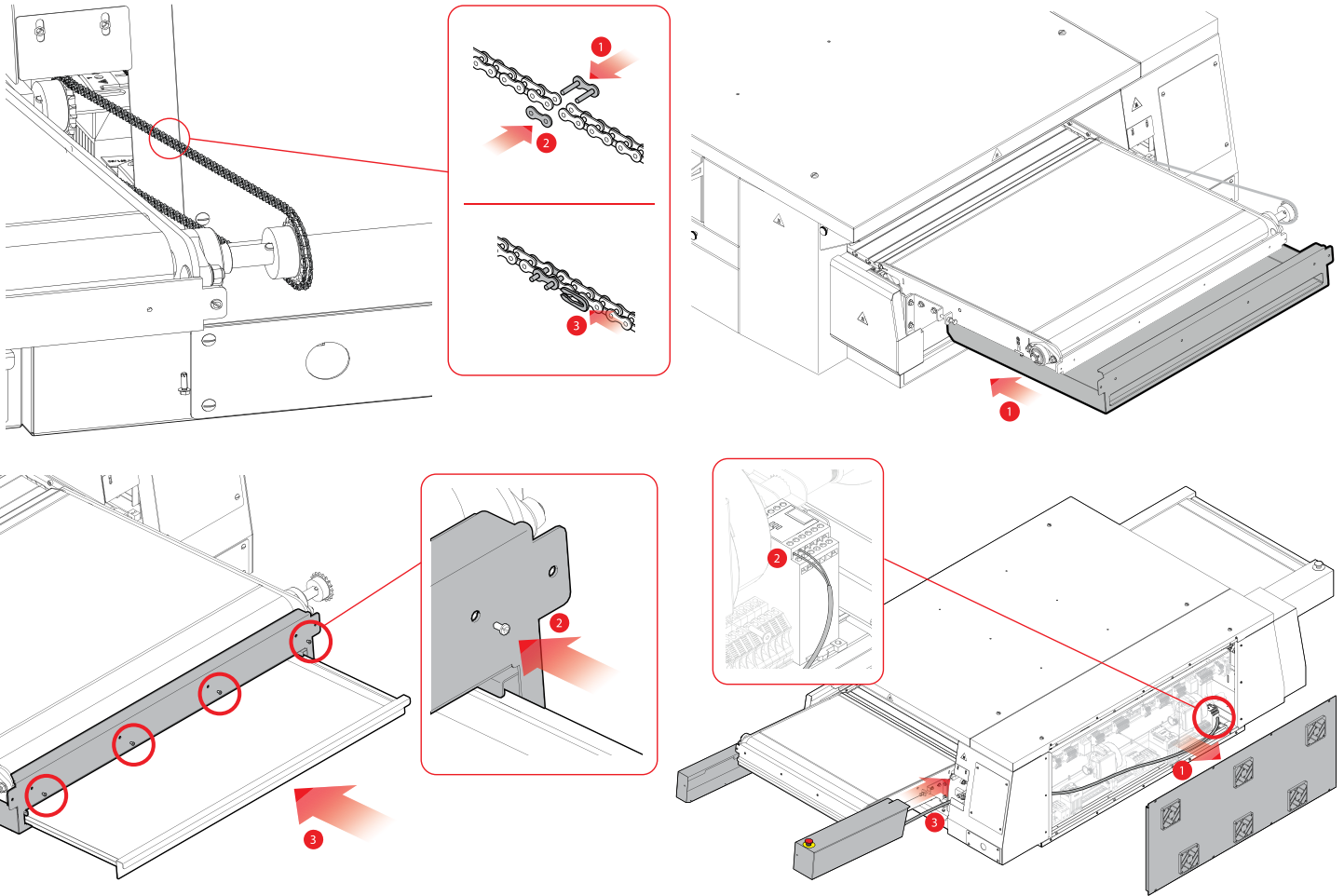
Installation and Operation



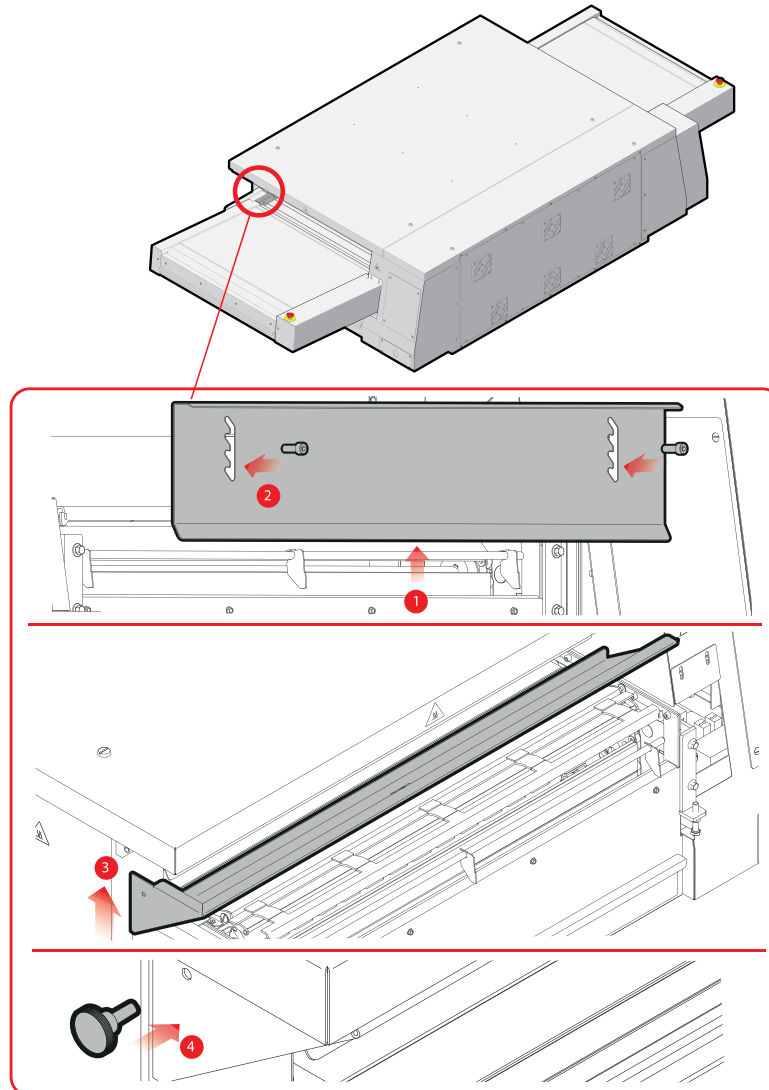
Below is the assembly of the exit belt.



Installation and Operation

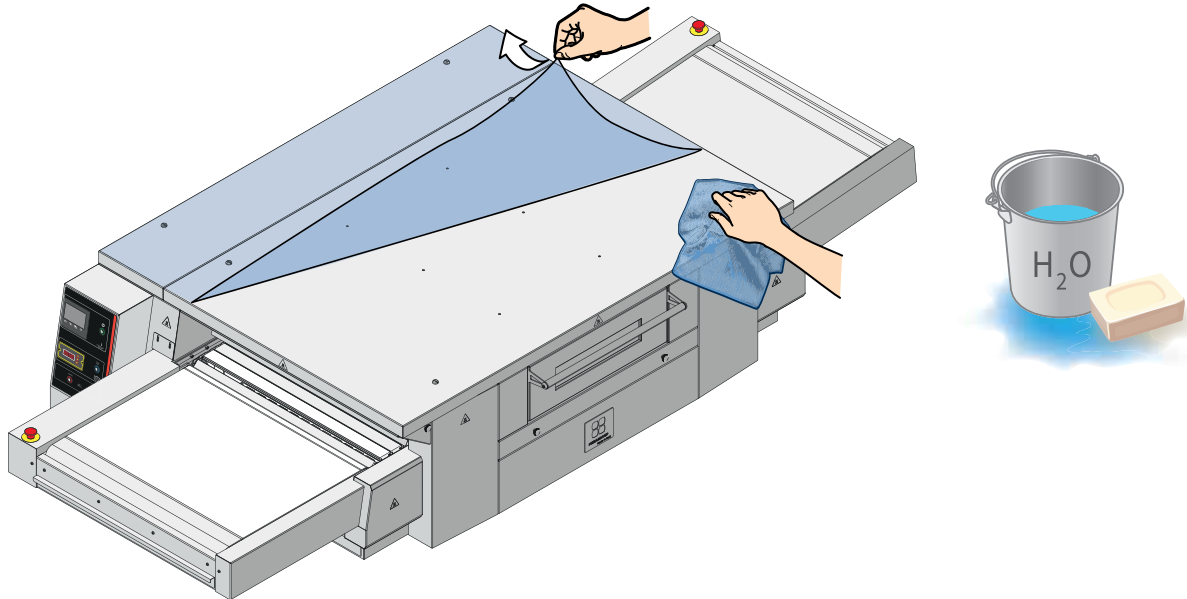


Installation and Operation



Installation and Operation

Before turning on the oven, carefully remove the protective film. If glue residues remain on the surfaces, remove them with soapy water and not with corrosive or abrasive products or with sharp or pointed tools.



PACKAGING DISPOSAL

Dispose of the packaging in accordance with the regulations in force in the country of installation.

Warning, danger of suffocation! The packaging, if left unattended, could be potentially dangerous for children and animals.

Attention, danger of obstruction! The packaging, if left unattended, could be a hindrance to the vehicles and the installers during the assembly operations.

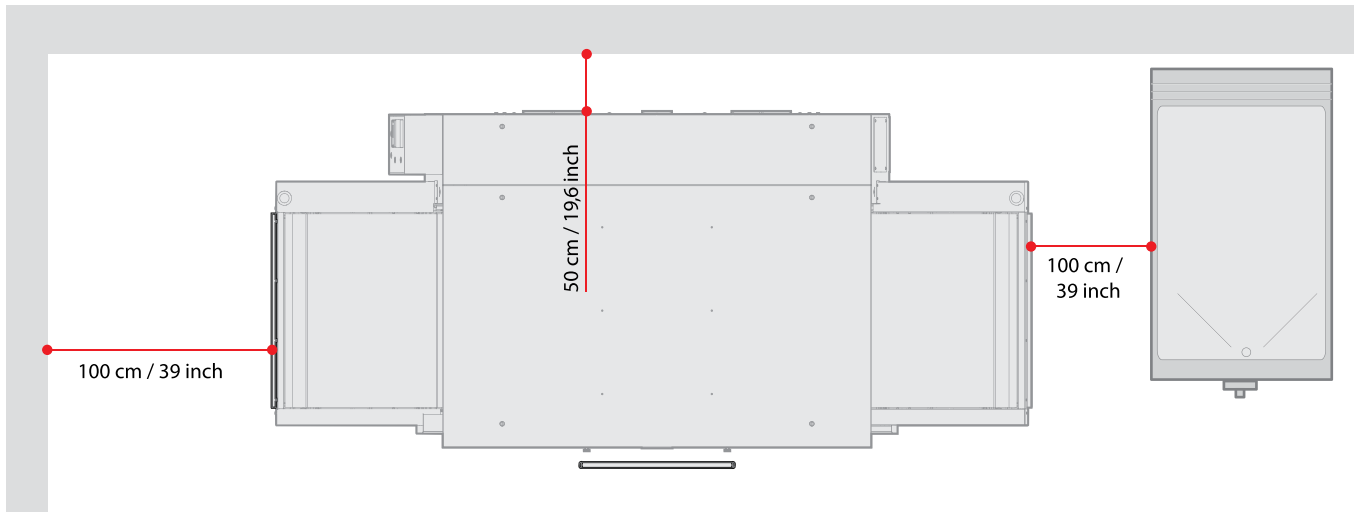
CHARACTERISTICS OF THE INSTALLATION ROOM

Check that the installation room:

- Is dedicated and compliant with cooking food.
- Has adequate and continuous air exchange.
- Does not contain flammable or explosive elements.
- Complies with current regulations in terms of workplace and plant safety.
- Is sheltered from atmospheric agents.
- Has max temperatures from +5°C (41°F) to +35°C (95°F).
- Has humidity not higher than 70%.
- Has electrical and gas systems up to standard.
- Is equipped with all the necessary connections (electricity, gas, water) and waste disposal of production (e.g. smoke evacuation).
- Is adequately lit and has all the hygienic and sanitary requirements complying with the laws in force.

Installation and Operation

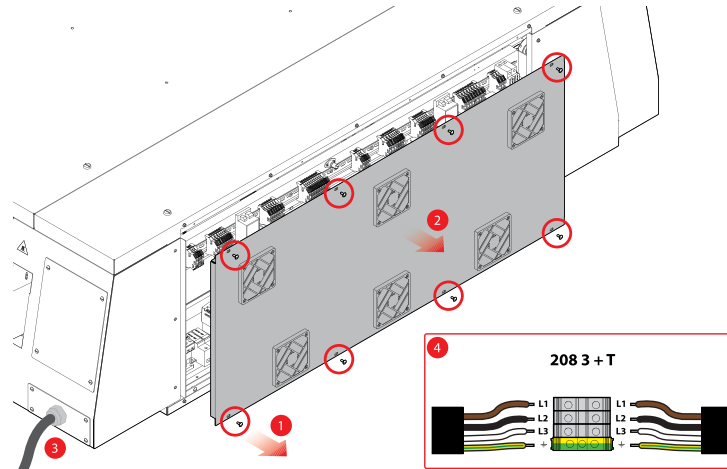
It is recommended to position the oven respecting the distances from the walls and other equipment indicated in the figure. Always make sure that the location chosen for installation allows for daily cleaning and ordinary and extraordinary maintenance operations (e.g. repairs). Also check that there are NO curtains or other easily flammable elements or potentially explosive objects (e.g. gas cylinders) near the equipment. The appliance is not suitable for built-in.



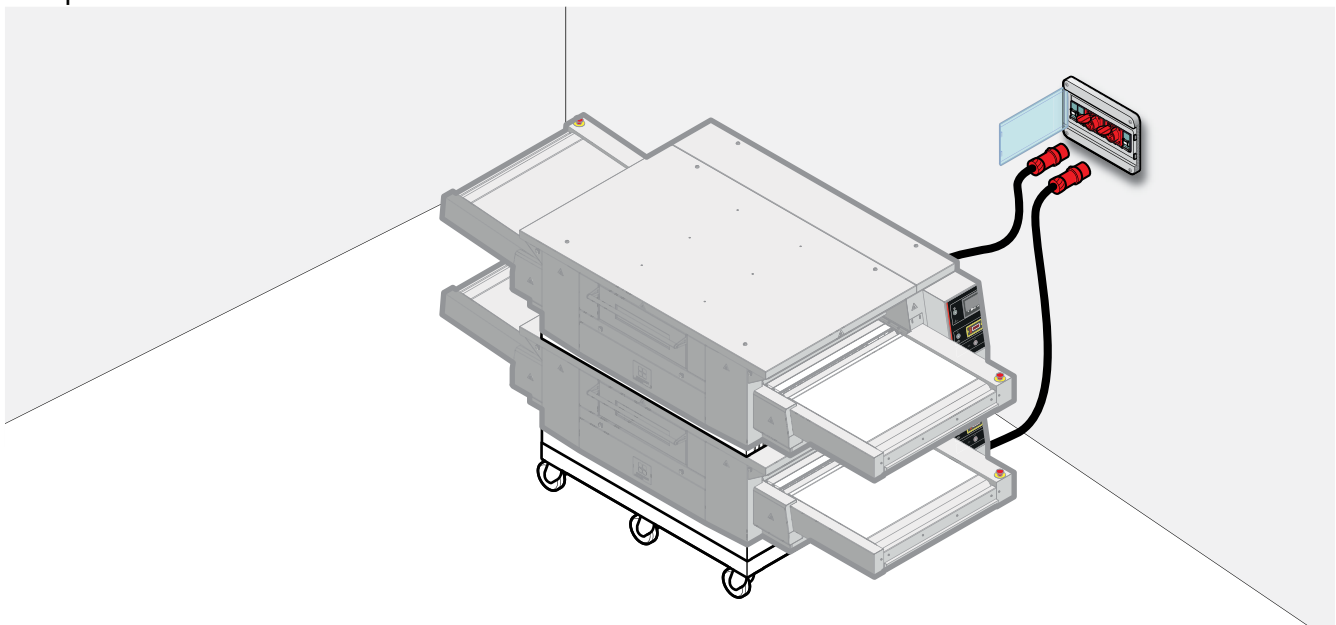
ELECTRICAL CONNECTIONS

The electrical connection must only be carried out by qualified personnel after having read the safety warnings contained in the first pages of this manual. Before connecting the oven, check that the systems comply with the regulations in force in the country of use and with the information on the serial number plate located on the right side of the oven. The appliances are supplied without power cable and plug. Both must be fitted to the oven by qualified personnel. The cable must be exclusively of the indicated type and a plug with a capacity suitable for the absorption of the oven must be fitted to it for connection to the electricity mains. If there are two stacked ovens, each must have a dedicated cable and plug. The mains socket must be easily accessible and extension plugs are not permitted. The distance between the oven and the socket must be such as not to cause tension in the power cable. Also, the cable itself should not be under the oven stand. If the power cable is damaged, it must be replaced with one of the same characteristics by the technical assistance service or by a qualified technician in order to prevent any risk. To connect the cable to the appliance, remove the rear panel of the oven (2), pass the cable through the prepared cable gland (3), and connect it correctly to the terminal block (4). For a correct electrical connection, the equipment must be:

Installation and Operation



- Compulsorily connected to the ground line of the network (yellow-green cable).
- Compulsorily connected to a thermal differential as indicated in the regulations in force (0.03A Type A).
- Compulsorily connected to an omnipolar cut-off mechanism which allows complete disconnection under overvoltage category III conditions.
- Connected to a plug or socket on the electrical panel, after making sure that the dedicated switch is in the OFF position.



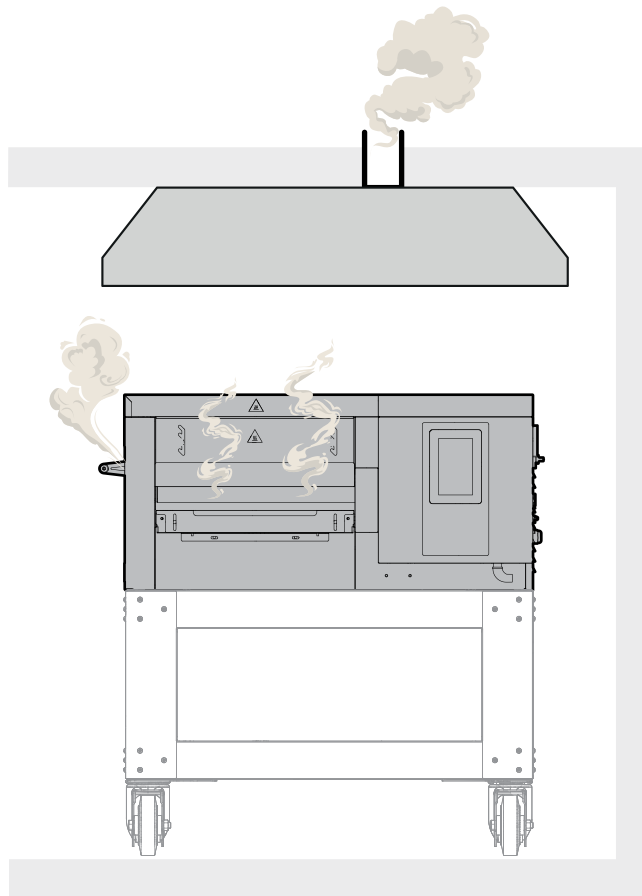
The manufacturer declines all responsibility for failure to comply with the above.

A safety system checks that the temperature detection and limit probes are working before giving power to the oven and after this operation another safety system checks that the burners have ignited correctly. After three unsuccessful ignition attempts, the oven will report the error by going down the red reset button relating to the burner that has gone into lockout.

Installation and Operation

FUME INTAKE

During cooking, the oven emits vapors and burnt gas which escape from the inlets/outlets near the conveyor belt. The gas coming from the cooking chamber and from the door opening can be evacuated outside using a hood of the user, of adequate capacity; the choice of the model to be assembled is the responsibility of the installer who will have to choose it based on the oven to be installed, the dimensions of the room and the reference standards. Check the regulations of the country where the oven is installed.



TESTING

Before completing the installation work, it is required to test the oven.

CHECK THAT:

- The place of installation respects what is indicated in this manual.
- The equipment is perfectly leveled.
- The appliance rests perfectly on the underlying support and, in the case of its own support, it must be adequate to support the oven.
- The safety distances indicated in this manual have been observed.
- The protective film has been removed from each surface.

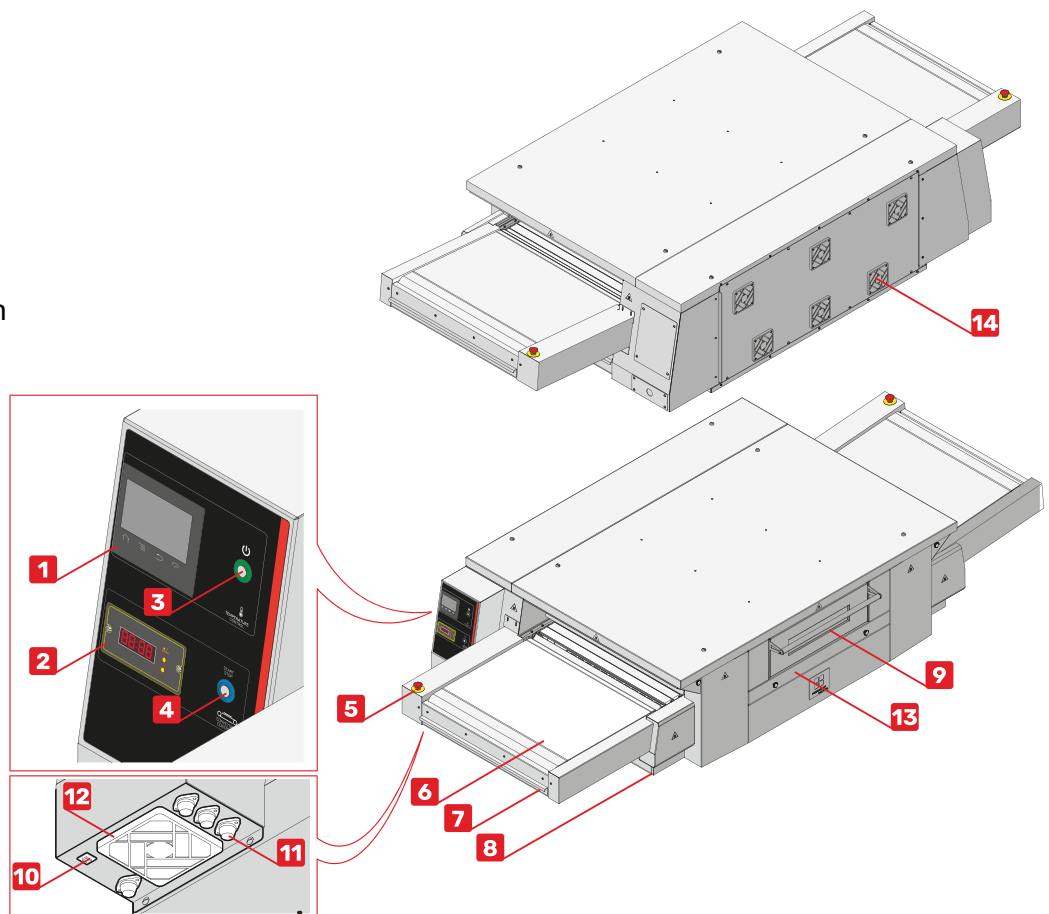
Installation and Operation

- The network voltage complies with the data shown on the serial number.
- The electrical connection has been carried out in accordance with the regulations in force in the country where the appliance is installed and in accordance with the electrical diagrams provided the oven turns on and heats up correctly.
- Check that the tiles do not touch the inlet and outlet belts during movement.
- Check that the network pressure is at least 15mb and that the flow rate is adequate.
- Adjust the valve (if necessary) according to the type of gas and the country of destination.
- The user has been properly instructed on the use and maintenance of the oven.
- All the documentation supplied with the oven has been provided to the user.
- Check that the cooling fans in the technical compartment are working. This operation must be carried out in a hot oven.
- Check that the emergency buttons, if pressed, stop the oven.
- Check that the stone tape chain is well oiled.

KNOW YOUR OVEN

The oven is suitable for cooking pizzas and other dishes. Here are the main components:

1. Displays.
2. Tape drive.
3. On/Off power switch, green color light.
4. Start/Stop switch, blue color light.
5. Emergency button (2).
6. Conveyor belt (2).
7. Belt crumb tray (2).
8. Conveyor crumb tray (2).
9. Cooking chamber inspection door.
10. Conveyor thermal circuit breaker.
11. Fuses (4).
12. Control panel cooling fan.
13. Cooling fan filters and filter cover.
14. Rear panel cooling fans.



The thermal circuit breaker protects the conveyor motor; it trips when the motor is over the maximum programmed load. Press the bottom (11) to reset. If the engine does not reactivate, contact the technical service.

Fuses are a protection system for electronic instruments; their replacement must be performed only by

Installation and Operation

qualified personnel. Fuses replacement procedures:

- Disconnect the main power supply cable.
- Unscrew the cap.
- Remove the blown fuse.
- Insert the new fuse.
- Put the closing cap back on.

Some parts of the equipment can reach high temperatures. It is advisable to be careful not to touch surfaces and not to approach materials that may be flammable or heat sensitive. Do not place any object on top of the oven, especially if flammable or made of heat-sensitive material. Be careful and use personal protective equipment (e.g., gloves) during the introduction operations and removing the food from the cooking chamber.

The control panel consists of three functional areas. Description of the controls:

A - COOKING CHAMBER CONTROL DISPLAY

1. Home.
2. Menu.
3. Back.
4. Info.

B - BELT CONTROL PANEL

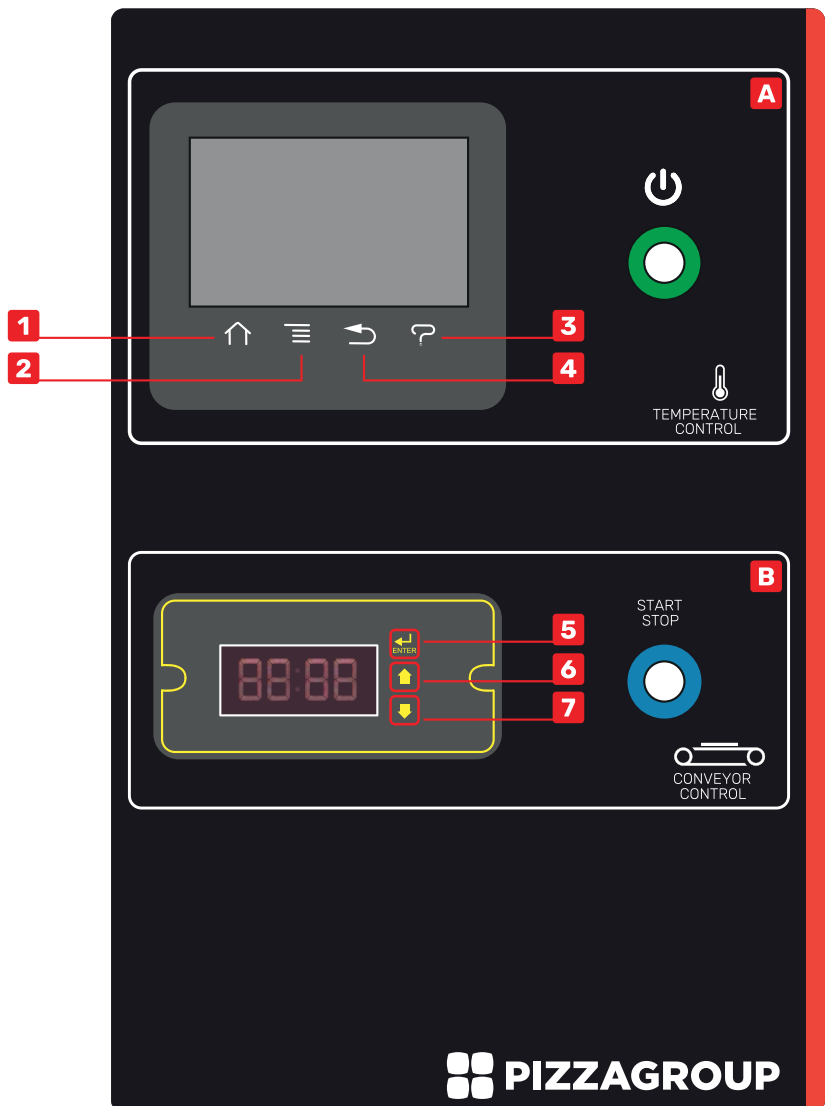
5. Enter key.
6. Time setting key + (increase seconds/minutes).
7. Time setting key - (decrease seconds/minutes).

FUNCTIONAL CHECK

Before turning on the oven, check the following point:

The complete removal of the protective film where present:

1. The correct insertion of the plug into the power socket.
2. The correct power supply voltage, frequency, and amps of the system are compatible with the values shown on the plate affixed to the side of the oven.
3. Check that the gas shut-off valve is open and the gas pressure is 20 mBar.
4. Check that there are no broken stones; if they are found, they must be replaced

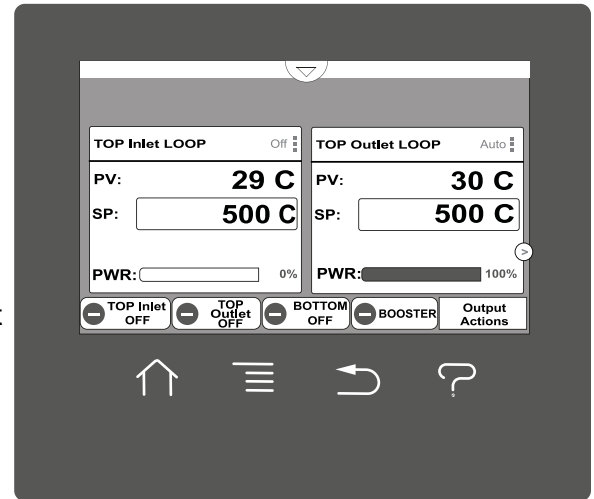


Installation and Operation

before the oven activation.

POWER ON

To turn ON the oven, press the main switch on panel A; it will light green (wait 20 seconds for the software to load). The oven will start with the previous user settings. After switching on, the conveyor runs continuously (if switch 3 is active). The speed of the conveyor can now be adjusted using the controller in panel B. The oven chamber temperature is managed by the controller that controls the burners and the heating elements on the top part of the chamber to keep constant the set temperature. To start cooking, set the top inlet, top outlet, bottom loop temperatures, and the conveyor speed, and wait until the temperature has reached the setpoint.



FIRST START UP

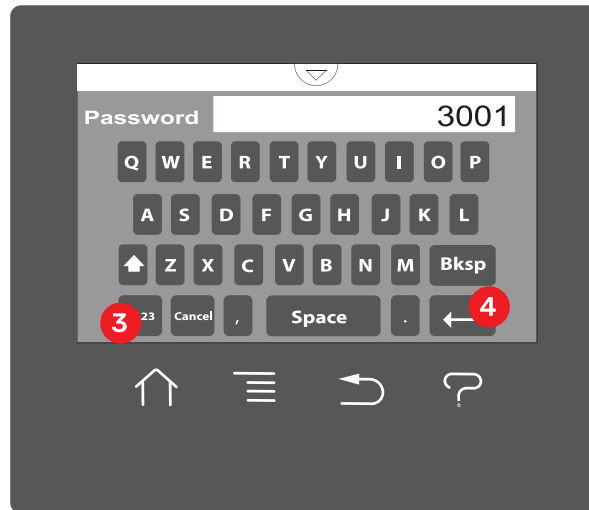
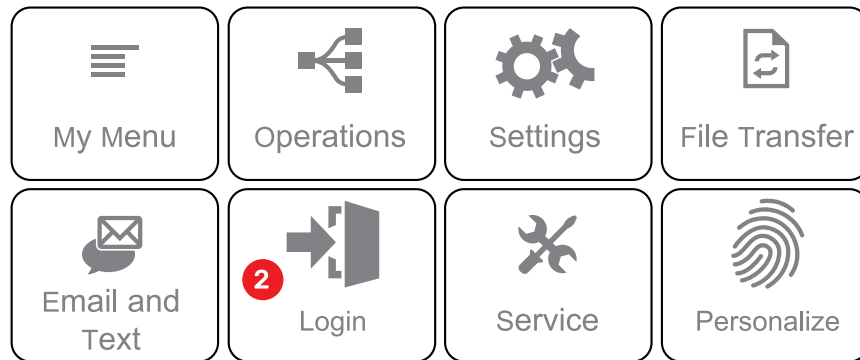
When using the oven for the first time, it's essential to heat the empty oven slowly to eliminate bad smells caused by the evaporation of any humidity in the internal parts. The emission of smoke is considered normal; keep the oven on until there is no more smoke. Please follow this procedure:

1. Start the conveyor belt.
2. Set the temperature to 400°F set the above temperature on all the top inlet, top outlet, and bottom loop.
3. Having reached 400°F, wait 20 minutes and then set the temperature to 570°F, set the above temperature on all the top inlet, top outlet, and bottom loop.
4. Once 570°F has been reached, wait 20 minutes and set the temperature at 750°F and wait 20 minutes, set the above temperature on all the top inlet, top outlet, and bottom loop.
5. Set the cooking temperature and wait for the oven to stabilize.
6. Keep the oven running empty for 4 hours.

Installation and Operation

To access the function menu and change the oven settings, like for example, the set point temperatures, it is necessary to log in with a password as follows:

1. From the main screen press My Menu.
2. Select the item Login.
3. Enter the password 3001.
4. Press the enter key.



COOKING



To start cooking is necessary to set the desired temperature of the top inlet, top outlet, and bottom loop. From the main screen it's possible to set the temperatures of the ceiling with electric heaters, by pressing on ☺, it's possible to adjust the bottom temperature.

TO ADJUST THE TEMPERATURE:

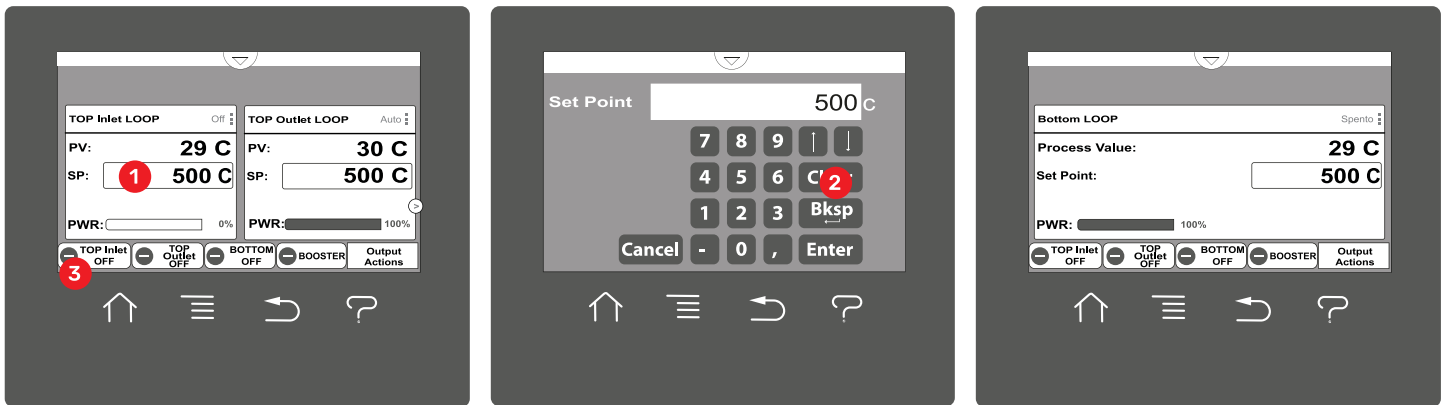
1. Select the temperature you want to modify.
2. Digit the desired temperature value with the numeric keypad and press enter.

Installation and Operation

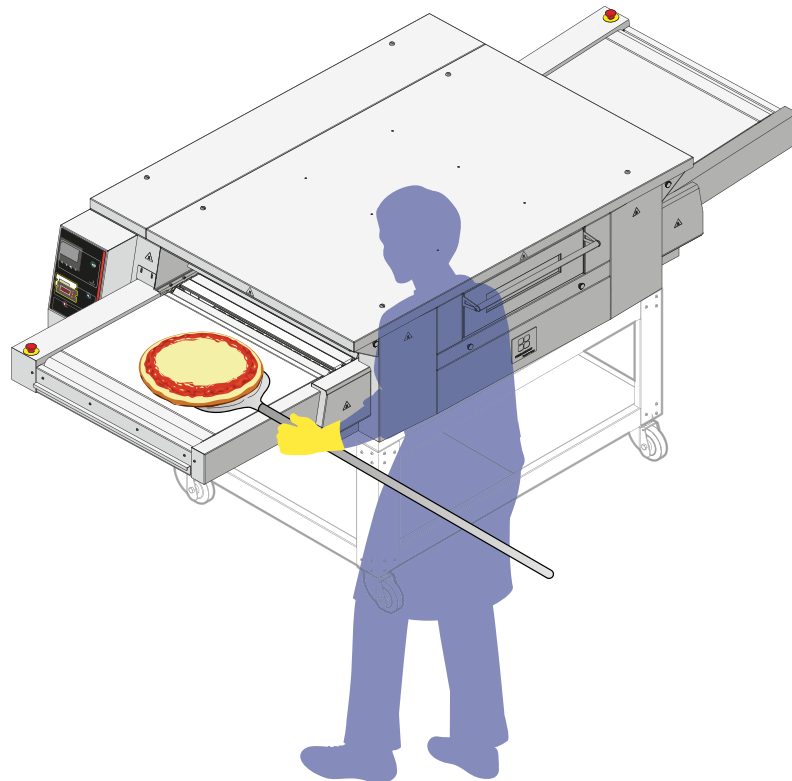
DEACTIVATING THE TOP INLET, TOP OUTLET ELECTRIC AND THE BOTTOM LOOP HEATERS IS POSSIBLE. PROCEDURE:

- Press the key of the function you want to activate/deactivate.
 Function deactivated: symbol .
 Function activated: symbol .

The PWR bar indicates the power used by the oven as a percentage to reach or maintain the set temperature.

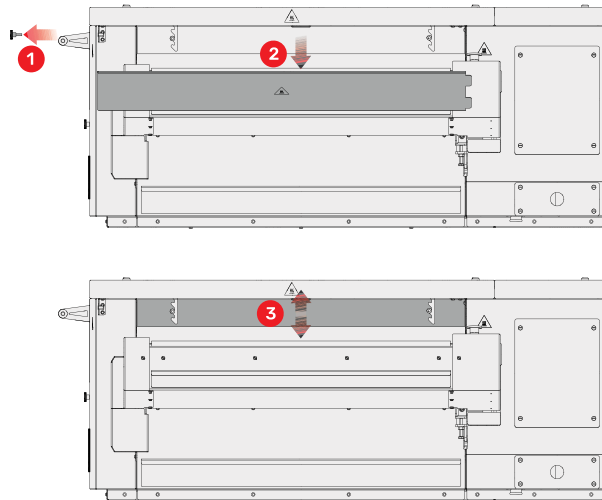


The pizzas or the product to cook must always be loaded and unloaded from the belt laterally (see image below); loading the product from other directions could cause the break of the stones of the conveyor. Stones are subject to normal wear and tear and are not covered under warranty.



Installation and Operation

It is recommended to adjust the inlet and outlet shutters, as in the image, to maintain the cooking chamber temperature stable. To do this, remove the fixing knob screw (1), remove the cover (2), loosen the screws, and adjust the shutters at the height desired (3) based on the type of food or the cooking tray that is used. At the end of the adjustment, fix all the components following the steps illustrated in the reverse order.

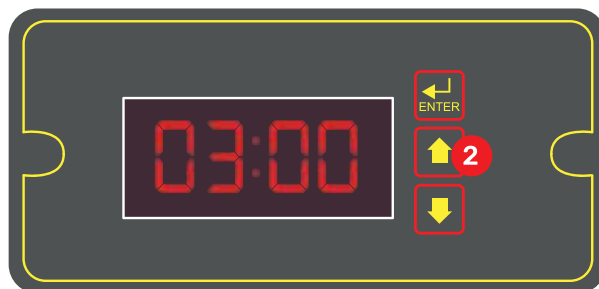


CONVEYOR BELT

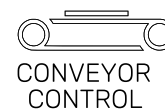
Through the control panel of the conveyor, it is possible to adjust the crossing time of the food in the cooking chamber from the entrance to the exit. (not the time the product is on the input and output belts):

1. Press the START/STOP switch, it will light up blue, and the conveyor belt will start moving.
2. Using the arrows UP and DOWN, it is possible to increase or decrease the speed of the tape.
3. Minimum value 1-minute maximum value 24 minutes, the display shows the minutes and seconds.

It is also possible to stop and restart the belt by pressing the start/stop switch. It should never stop the belt at temperatures of the chamber exceeding 300°C.




START
STOP

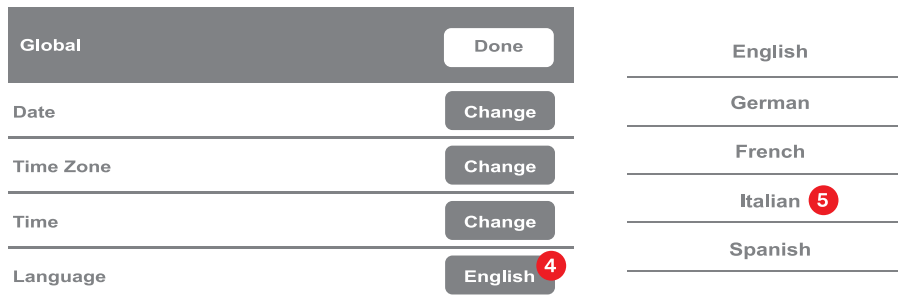
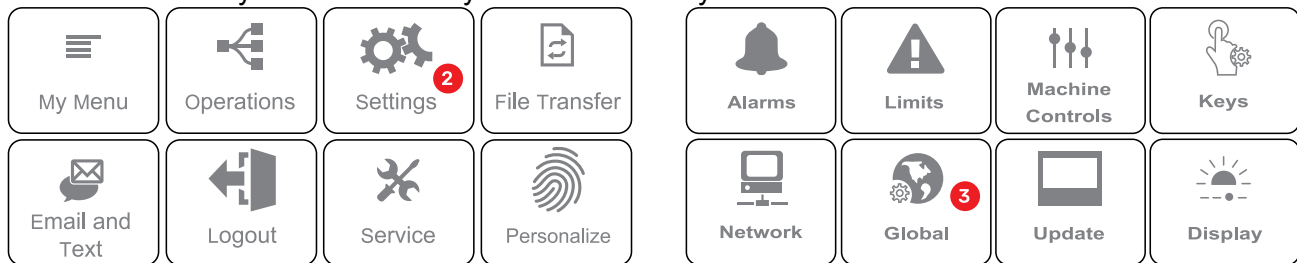


Installation and Operation

CONTROL DISPLAY SETTINGS


It is possible to set the control display according to your needs, setting the language, date, time, etc. To access the settings:

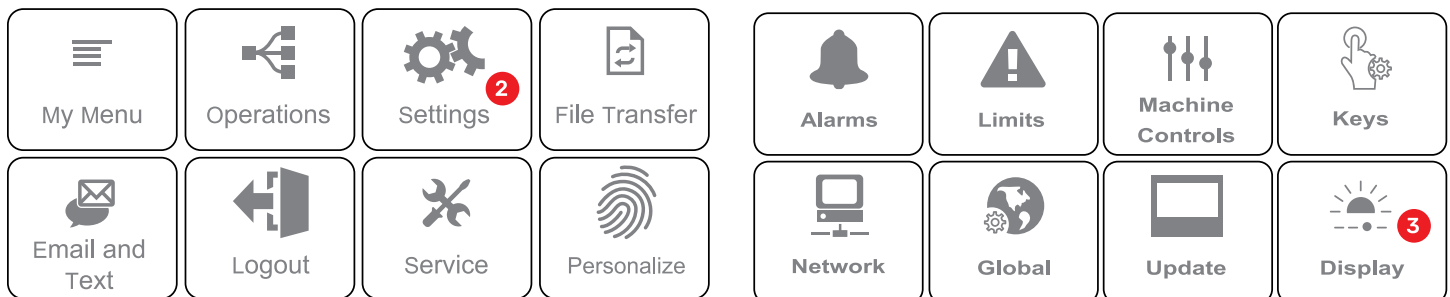
1. From the main screen press .
2. Select the settings item.
3. Select the global item.
4. Select the item you want to change (e.g. language).
5. Select the item you want (e.g. Italian).
6. Press the DONE key and then the key with the house symbol to return to the main screen.



DISPLAY BRIGHTNESS ADJUSTMENT

You can set the brightness of the control display according to your needs. To access the control display settings:

1. From the main screen press .
2. Select the settings item.
3. Select the item display.
4. Adjust the brightness.
5. Confirm by pressing the done key.



Installation and Operation



SHUTDOWN PROCEDURE

To switch off the oven correctly, follow the procedure below.

1. Press TOP inlet OFF, TOP outlet OFF and BOTTOM OFF.
2. Wait 20 minutes.
3. Press the green main switch.

Maintenance

CLEANING AND MAINTENANCE

Before carrying out any cleaning operation, it is necessary to disconnect the electrical power supply of the oven (acting on the system switch) close the gas shut-off cock and wear suitable clothes and personal protective equipment (e.g., gloves, etc.). The user must only carry out ordinary maintenance operations; for extraordinary maintenance, contact an authorized service center and request the service of an authorized technician. The manufacturer's warranty does not cover the damage resulting from lack of maintenance or incorrect cleaning (e.g., use of wrong detergents). The cleaning of any component must be performed with the oven completely cold, at room temperature, and wearing protective equipment personal protection (e.g., gloves, etc.).

To clean any component or accessory, DO NOT use:

- Abrasive or powder detergents.
- Aggressive or corrosive detergents (e.g., hydrochloric/muriatic or sulfuric acid, caustic soda, etc.). Don't use substances, not even to clean the substructure/floor under the equipment or the base.
- Abrasive or pointed tools (e.g., abrasive sponges, scrapers, steel brushes, etc.).
- Steam or pressure water jets.

To ensure that the appliance is in perfect safety conditions, it is advisable to perform extraordinary maintenance at least once a year and checks by an assistance centre.

CLEANING AND MAINTENANCE OF THE OVEN

DAILY:

- Clean all steel parts using a cloth soaked in warm soapy water or specific products for steel and finish with thorough rinsing and drying.

Maintenance

- Clean the windows with a soft, damp cloth and a specific glass cleaner.
- Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using large quantities of a product, as any infiltrations could cause severe damage to the control panel.
- Also, avoid using too aggressive detergents, which could damage the display construction material (polycarbonate).
- Every 30 working hours, lube with oil the chain with the special oiler supplied with the machine. It will be sufficient to pour a few drops of oil along all the moving chains (on the input side), making a complete turn of the belt. The procedure has to be performed with the oven at room temperature. Be careful not to get caught in the chain. The appearance of smoke after switching the oven on is normal, the burning of the excess causes it. ATTENTION! Only use KLUBER FOOD NHI - CH6 - 120 SUPREME oil.
- Remove and clean the crumb trays.
- Clean the cooking stones and the inlet and outlet belts of any residues by brushing lengthwise e being careful not to break them; use a natural brush with stiff bristles.

MONTHLY:

- Clean the cooling fan filters.

ANNUAL:

- Thoroughly clean once a year by contacting a specialized service center:
 1. Carefully clean the inside of the cooking chamber.
 2. Clean all the ventilation outlets located on the front, side, and rear of the oven.

NOT USING THE OVEN FOR AN EXTENDED TIME

During prolonged inactivity, disconnect the power supply. To reactivate the oven:

- Carefully clean the equipment and accessories.
- Reconnect the equipment to the electric power supply.
- Check the equipment checked from an authorized service center before using it again.

DISPOSAL AT END OF LIFE

To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

WEEE Symbol (Waste Electrical and Electronic Equipment). The use of the WEEE symbol indicates that this product may not be treated as household waste. By ensuring this product is disposed of correctly, you will help protect the environment. For more detailed information about the recycling of this product, please contact your local authority, your household waste disposal service provider or the shop where you purchased the product.


Troubleshooting

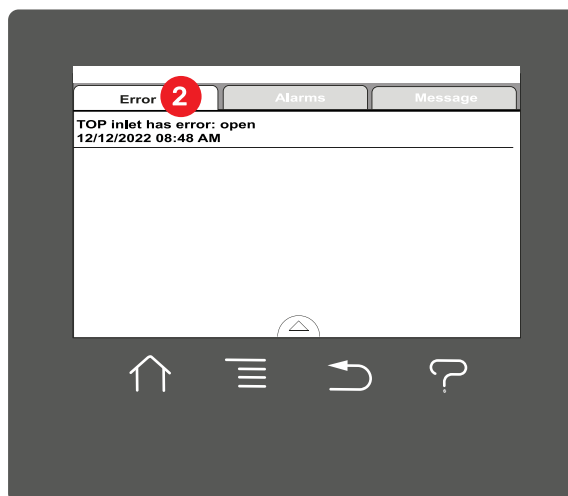
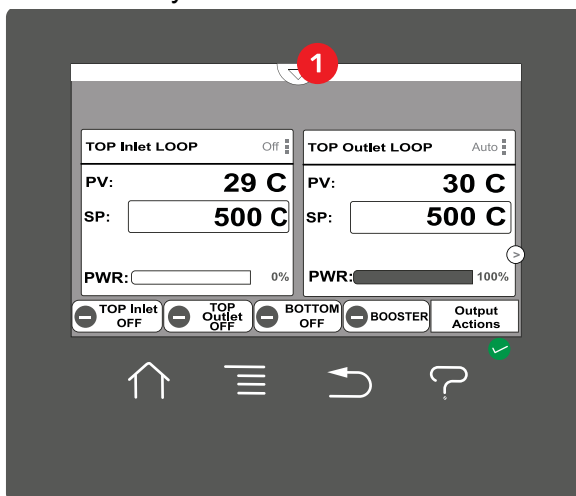
In case of malfunction, consult the table below. If none of these solutions solve the problem, contact your dealer or an authorized service center.

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The oven does not turn on; the display is off.	Lack of electricity.	Check the socket, plug and power cable.
The oven does not reach the SET temperature.	Check if the gas reset buttons are red-lit.	Press the gas reset button.
	Check the power activation and deactivation keys.	Activate powers from the display.
	The red emergency button pushed.	Reset both emergency red buttons.
	Top and bottom temperatures were set too low.	Increase the set of top and bottom temperatures.
The conveyor belt does not turn.	The red emergency button pushed.	Reset both emergency buttons.
	Conveyor thermal protection activated.	Remove any objects from the tape and restore the thermal circuit breaker (11) under the control panel.
	The blue conveyor activation switch button is not on.	Press the blue switch button.

ALARMS

In the event of a malfunction, alarms and errors may appear on the controller display: contact your authorized service company if none of these solutions solve the problem. Procedure to view the list of alarms and errors reported from the main screen:

1. From the main screen press .
2. Press on the item you want to view.



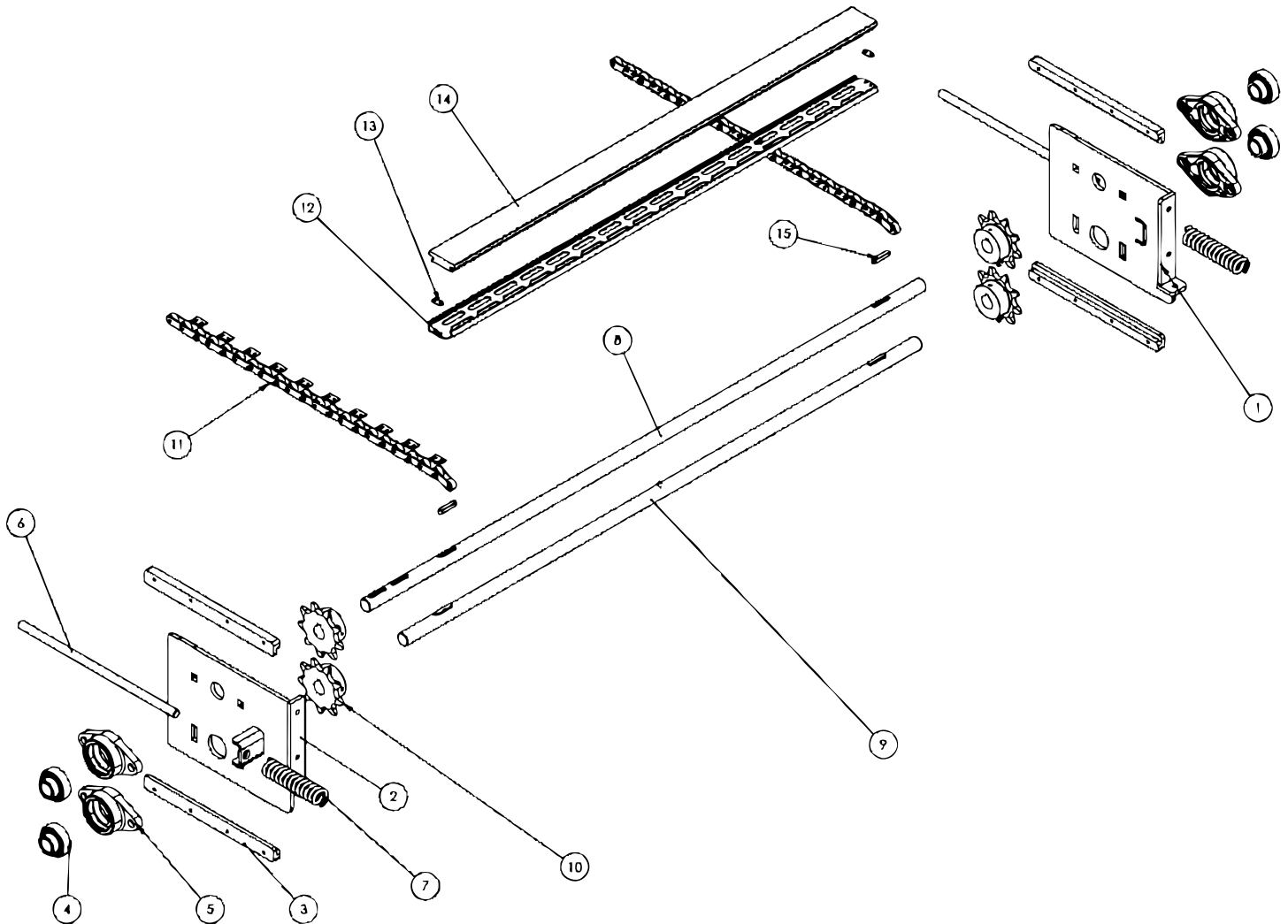
Troubleshooting

ALARM	CAUSES	SOLUTION
Hilimit loop has error.	Oven overheating.	Turn off the oven and let it cool for a few hours, then turn the oven back on.
Top inlet/TOP outlet/BOTTOM has error: OPEN.	Temperature probe failure.	Call the technical service.

Parts Breakdown

Model PE-IT-0024-D-RL 47575
Model PE-IT-0032-D-RL 47982

Conveyor

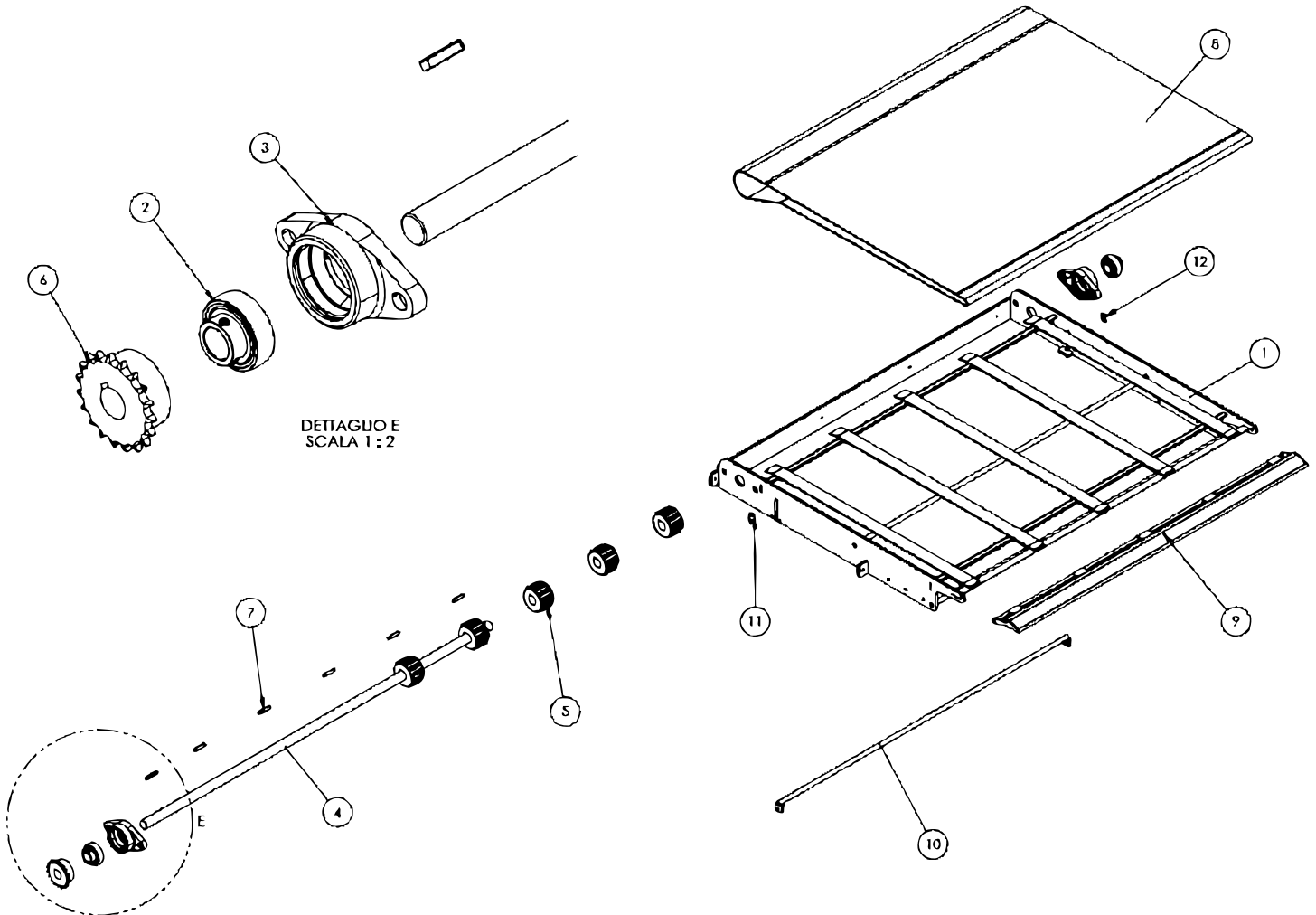


Parts Breakdown

Model PE-IT-0024-D-RL 47575

Model PE-IT-0032-D-RL 47982

Entry Conveyor Belt

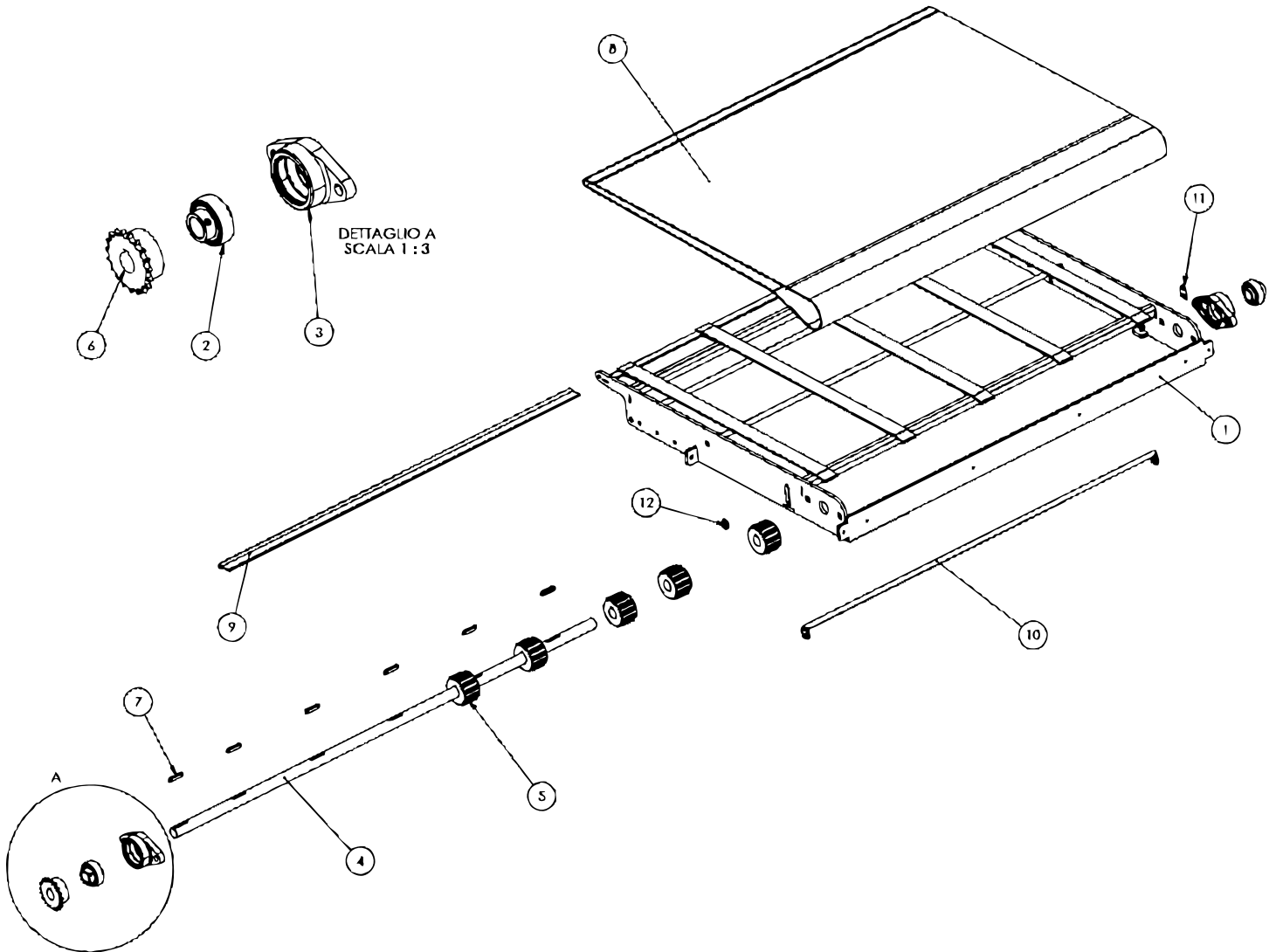


Parts Breakdown

Model PE-IT-0024-D-RL 47575

Model PE-IT-0032-D-RL 47982

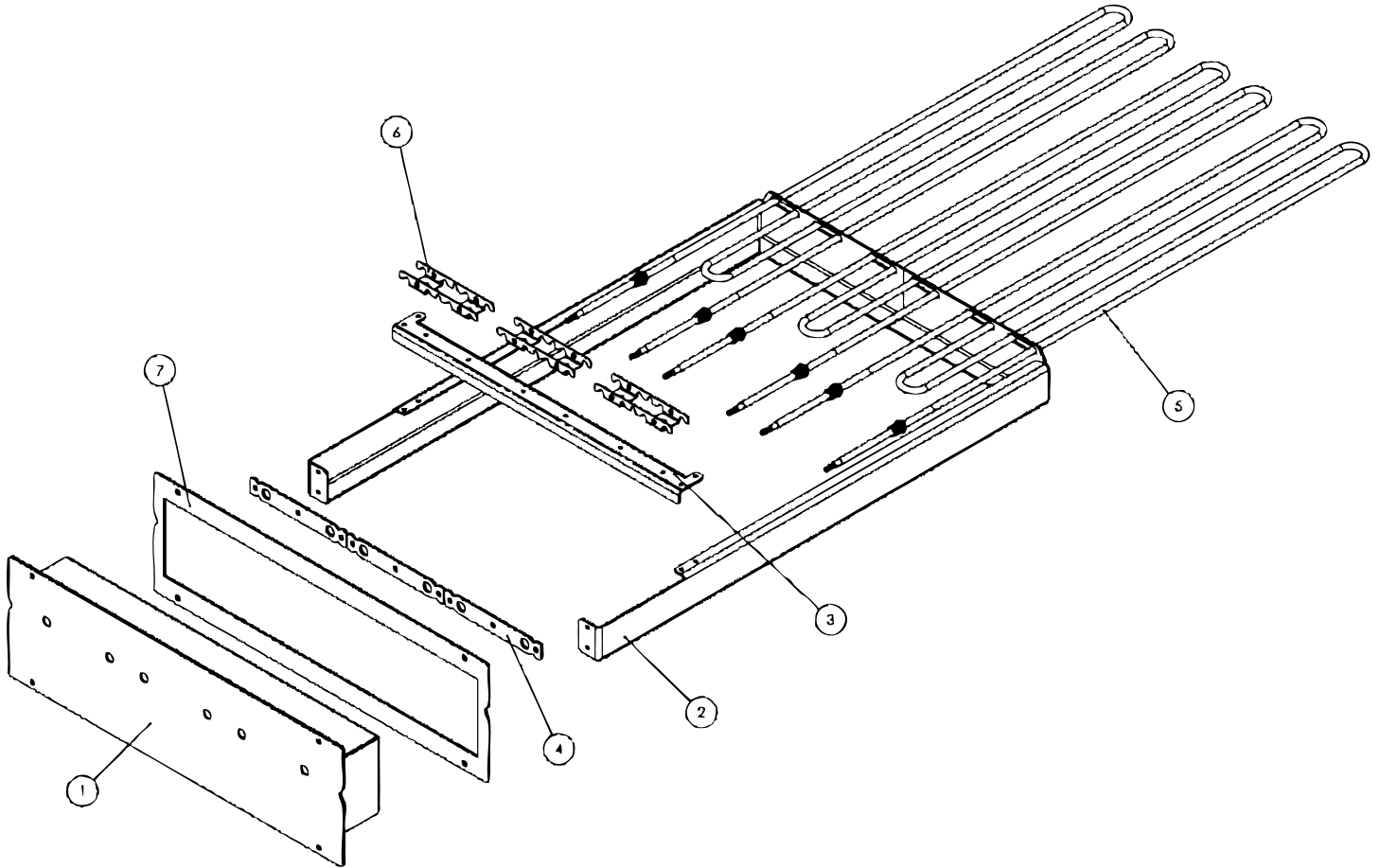
Exit Conveyor Belt



Parts Breakdown

Model PE-IT-0024-D-RL 47575
Model PE-IT-0032-D-RL 47982

Electric Heating System

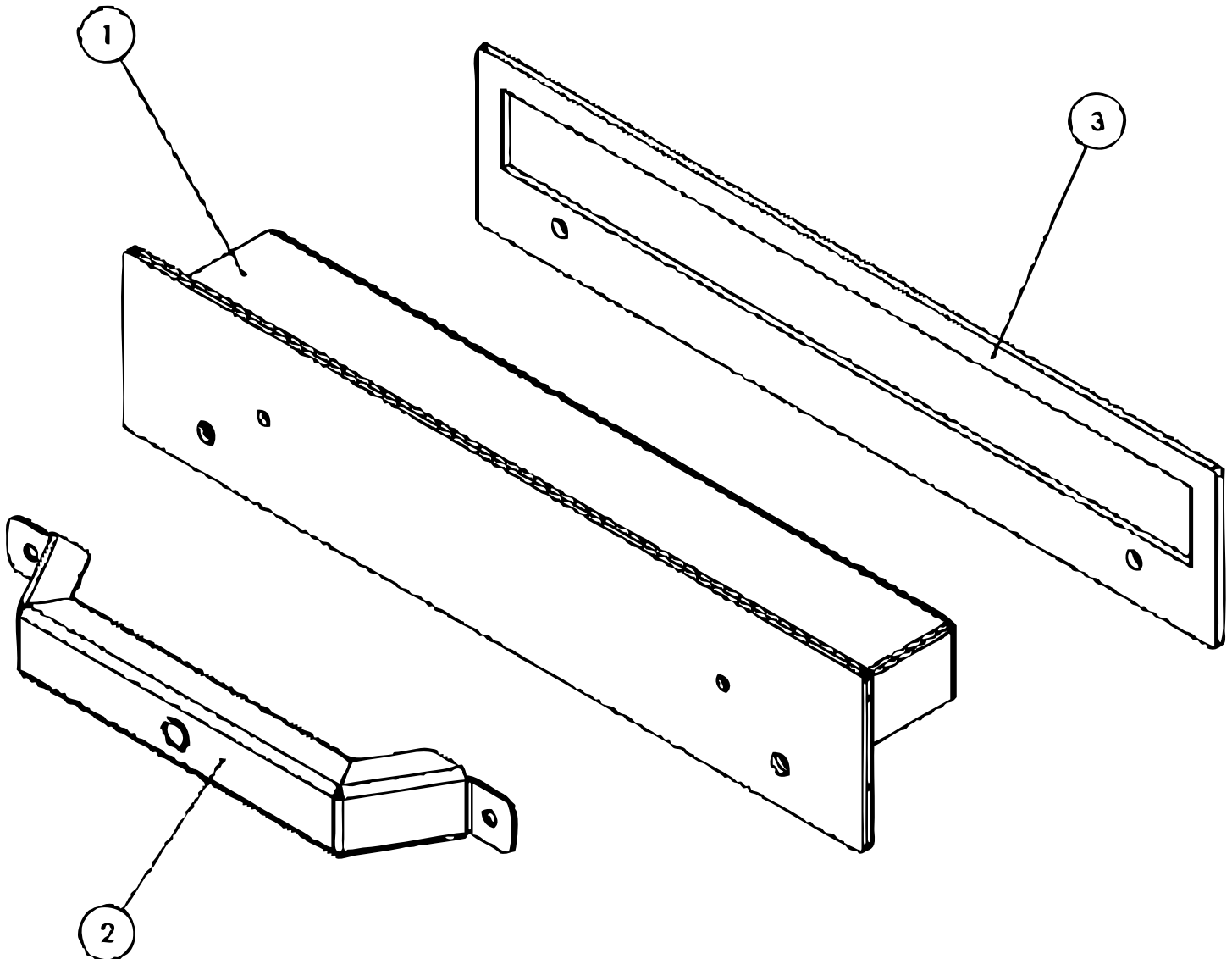


Parts Breakdown

Model PE-IT-0024-D-RL 47575

Filter

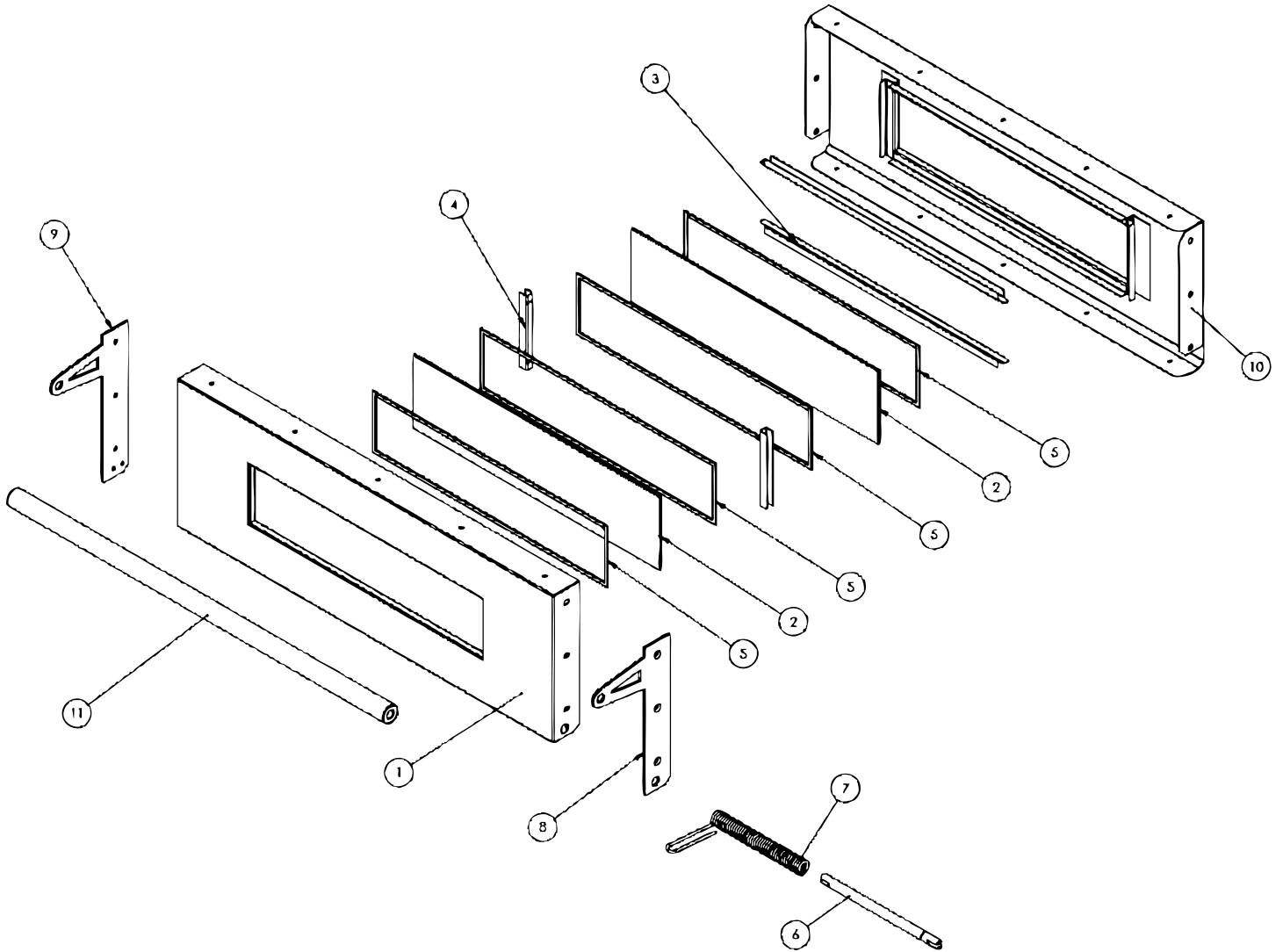
Model PE-IT-0032-D-RL 47982



Parts Breakdown

Model PE-IT-0024-D-RL 47575
Model PE-IT-0032-D-RL 47982

Door Assembly

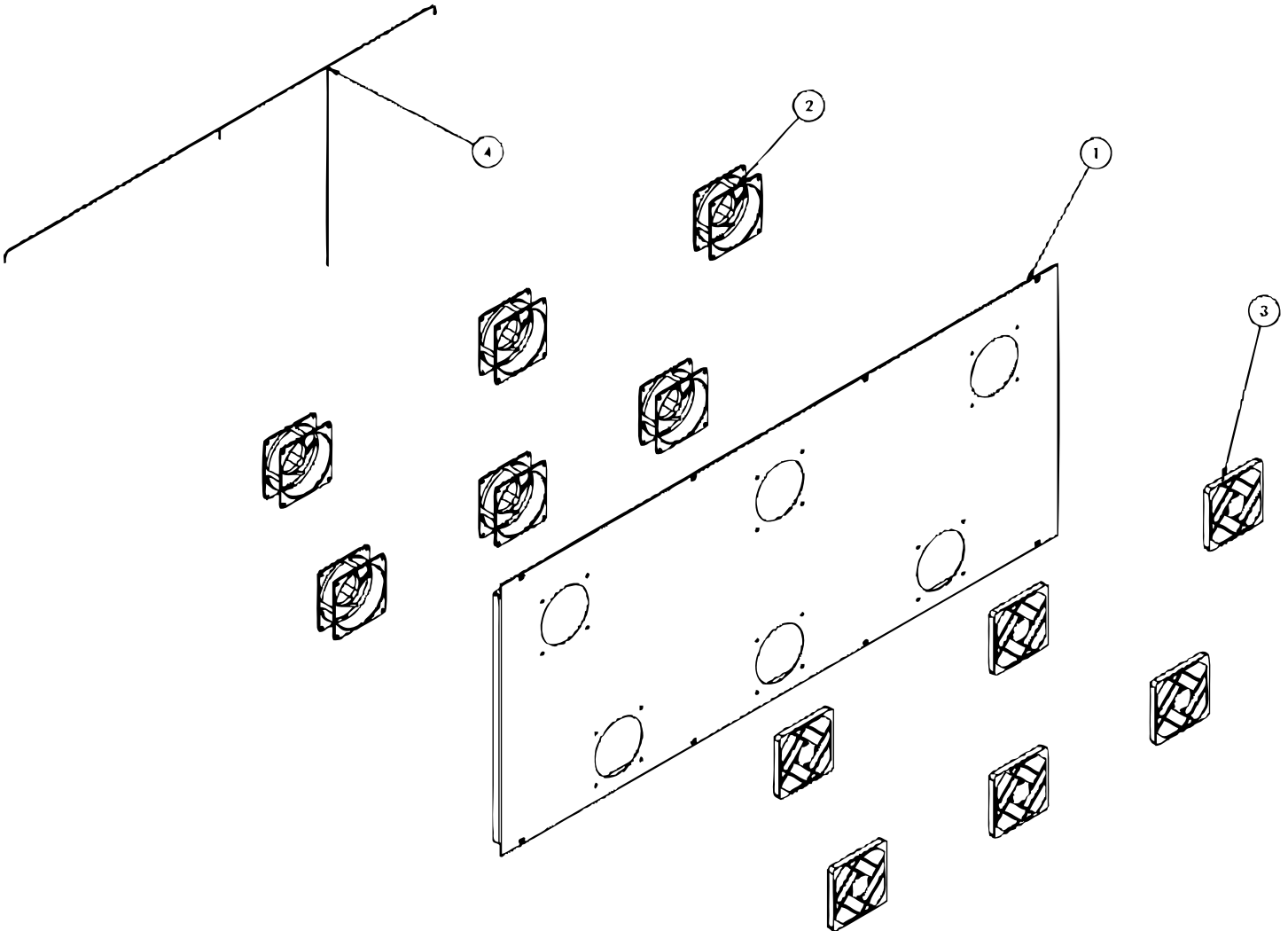


Parts Breakdown

Model PE-IT-0024-D-RL 47575

Model PE-IT-0032-D-RL 47982

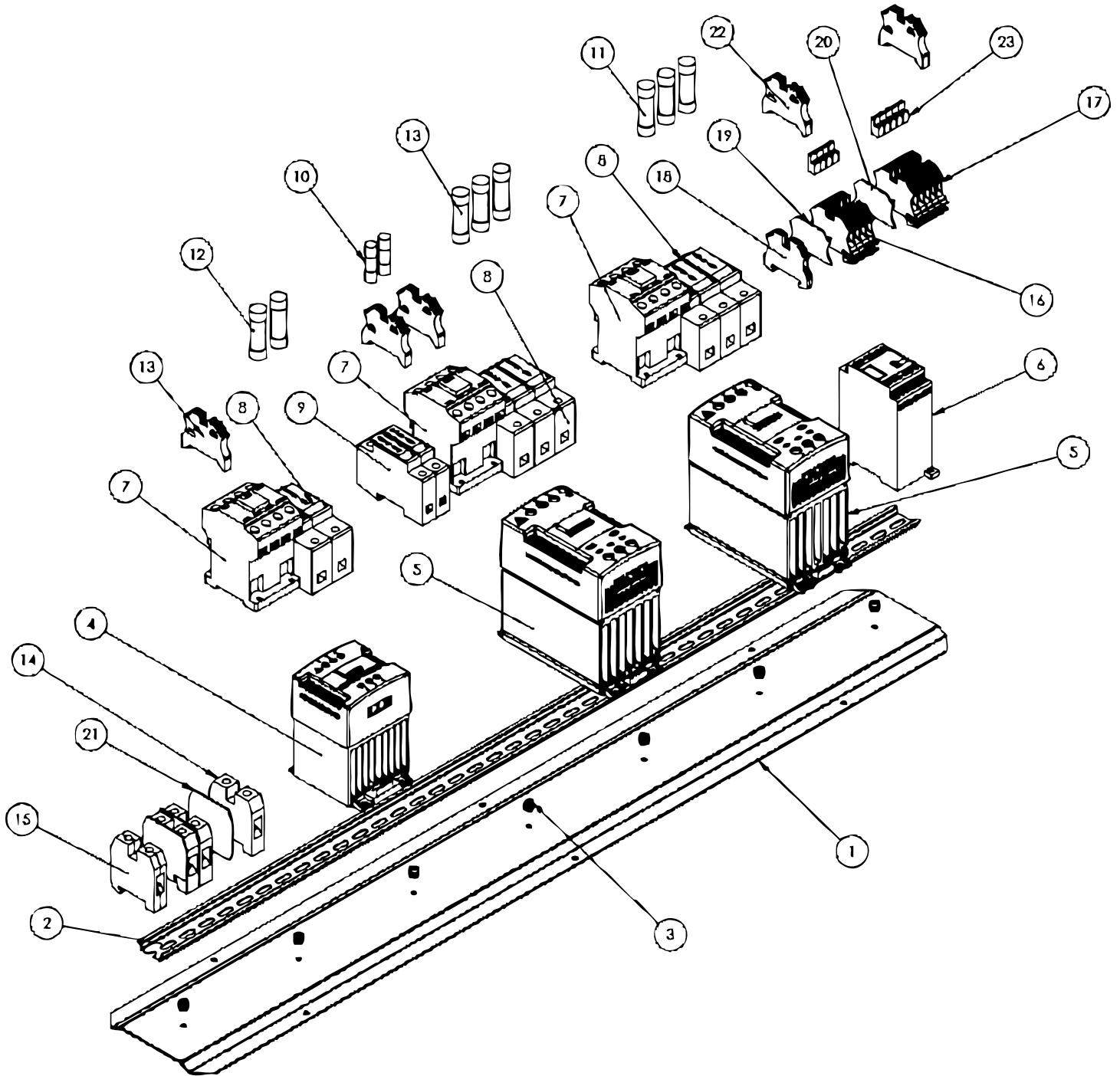
Back



Parts Breakdown

Model PE-IT-0024-D-RL 47575

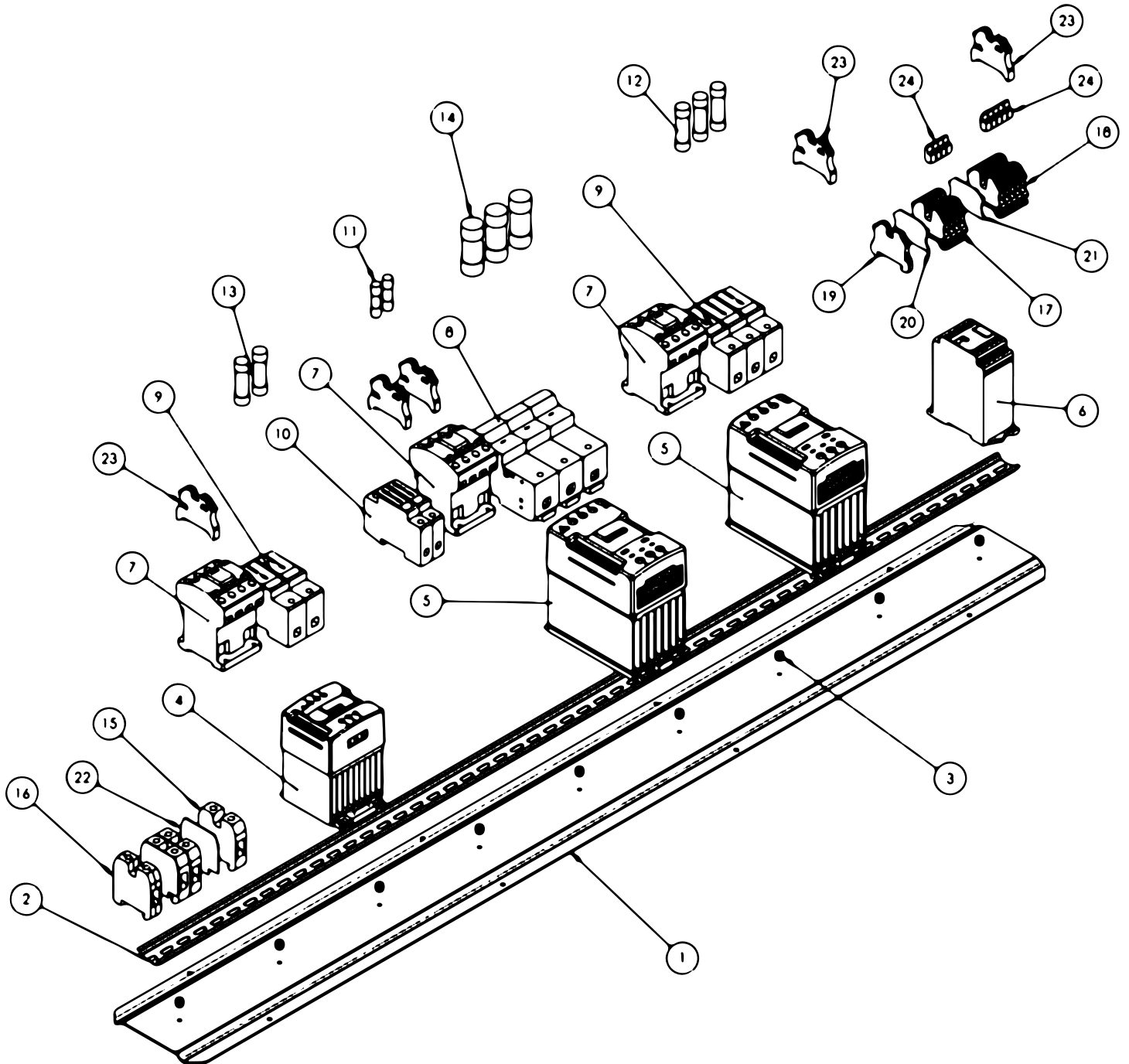
Lower Electrical Components



Parts Breakdown

Model PE-IT-0032-D-RL 47982

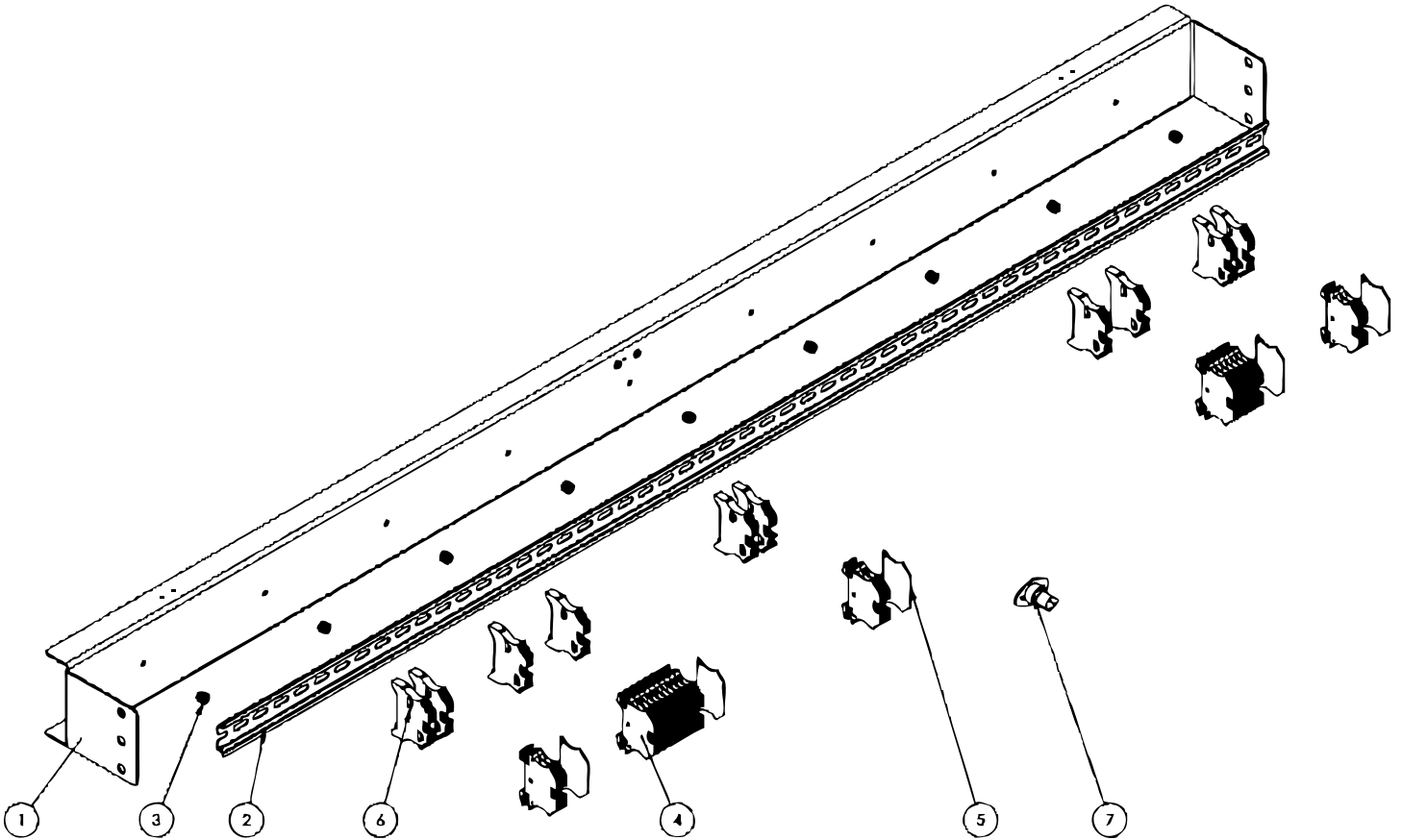
Lower Electrical Components



Parts Breakdown

Model PE-IT-0024-D-RL 47575
Model PE-IT-0032-D-RL 47982

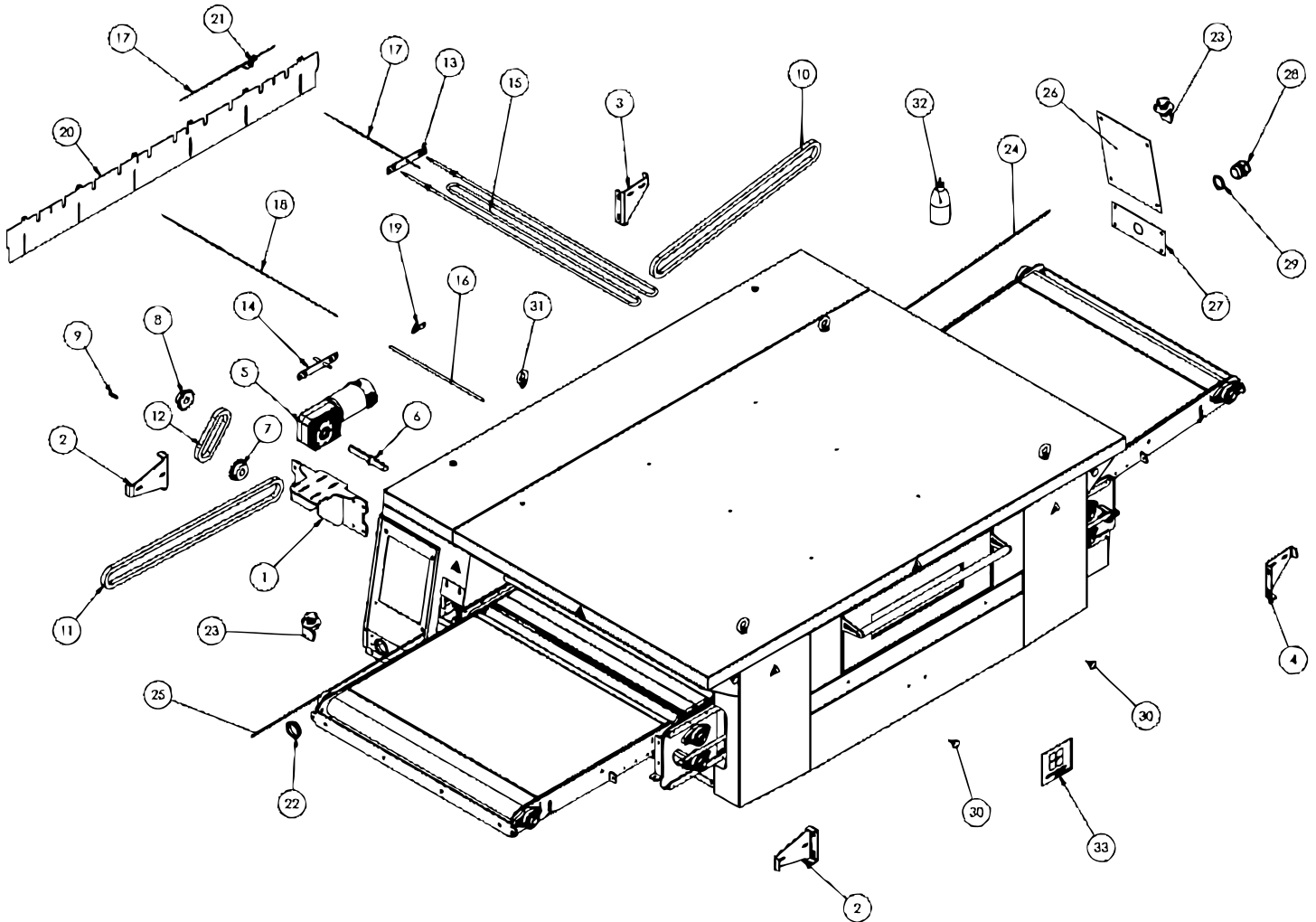
Upper Electrical Components



Parts Breakdown

Model PE-IT-0024-D-RL 47575
Model PE-IT-0032-D-RL 47982

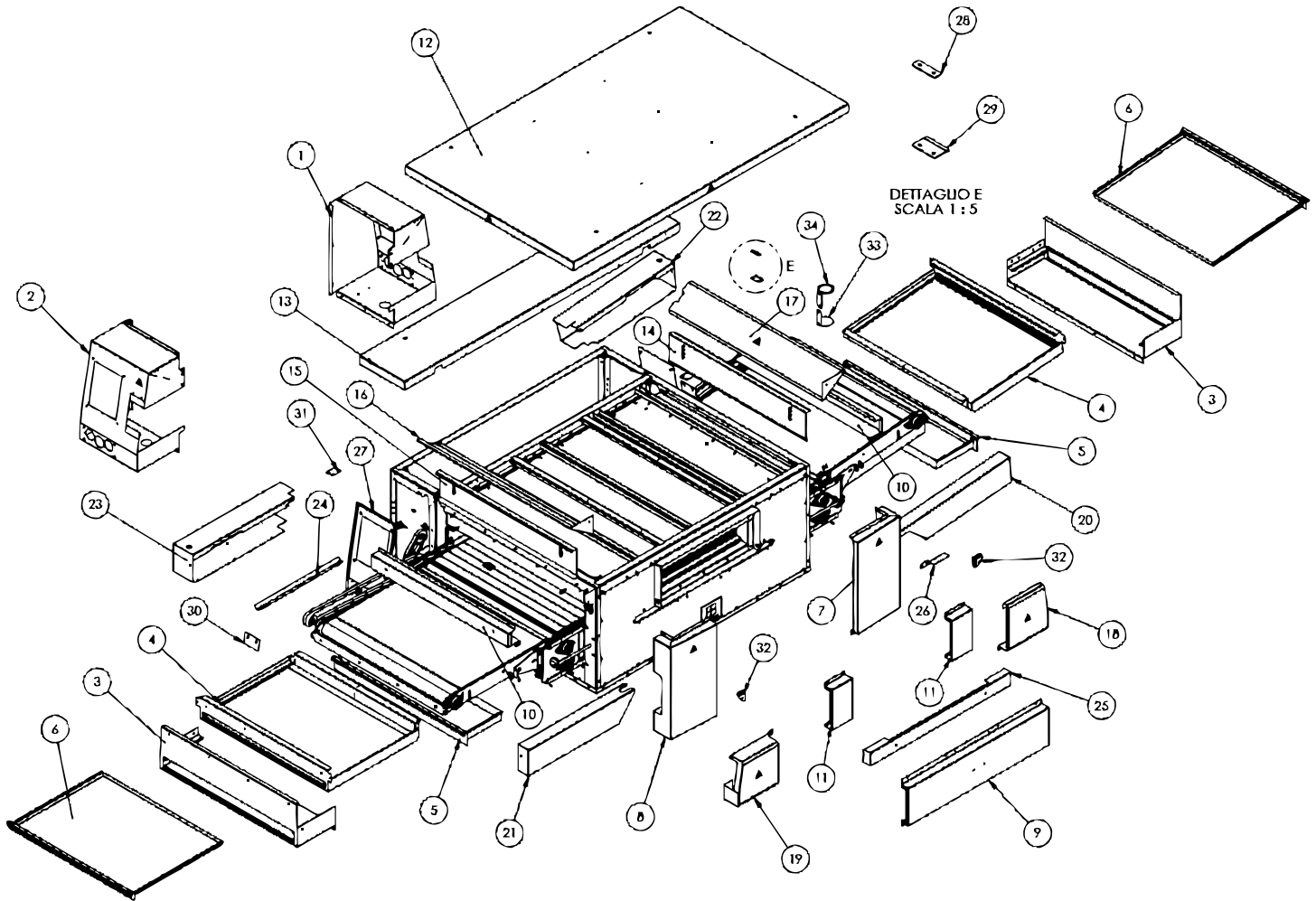
Components



Parts Breakdown

Model PE-IT-0024-D-RL 47575
Model PE-IT-0032-D-RL 47982

Panels

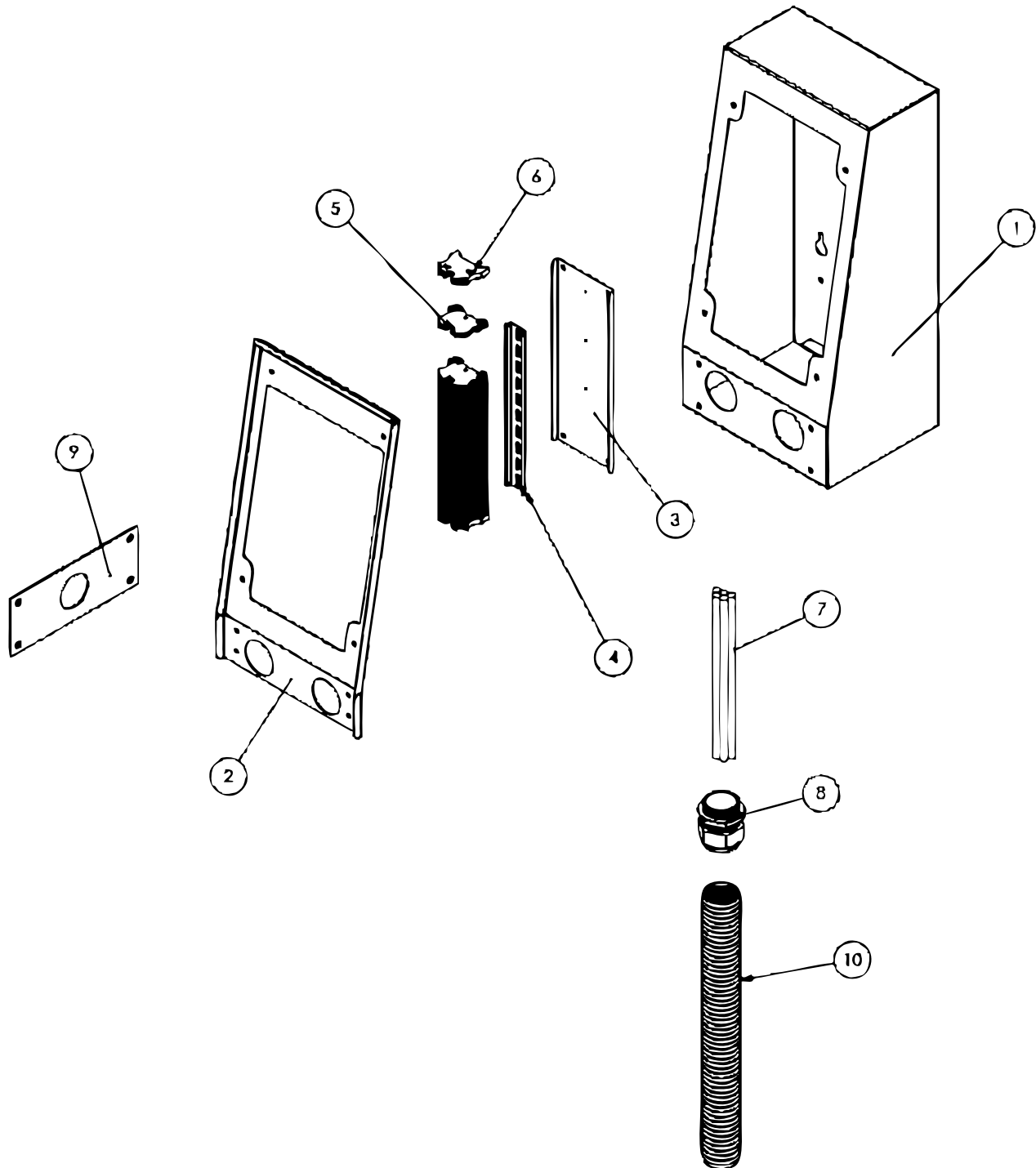


Parts Breakdown

Model PE-IT-0024-D-RL 47575

Model PE-IT-0032-D-RL 47982

Remote Wall Panel



Parts Breakdown

Model PE-IT-0024-D-RL 47575

Conveyor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM741	Right Tensioner for 47575	1	AM746	M12 Threaded Rod for 47575	6	AM751	Open Chain 1" + Joint for 47575	11
AM742	Left Tensioner for 47575	2	AM747	Tension Spring for 47575	7	AM752	Stone Support for 47575	12
AM743	Conveyor Guide for 47575	3	AM748	Transmission Shaft for 47575	8	AM753	Rivets Thickness for 47575	13
AM744	Ball Bearing for 47575	4	AM749	Driving Transmission Shaft for 47575	9	AM754	Stone Table for 47575	14
AM745	Bearing Support for 47575	5	AM750	Chain Sprocket 1" for 47575	10	AC248	Key 6x6x30 for 47575	15

Entry Conveyor Belt

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM755	Tape Frame for 47575	1	AM757	Belt Sprocket for 47575	5	AM760	Head Scroll for 47575	9
AM744	Ball Bearing for 47575	2	AM758	Chain Sprocket for 47575	6	AM761	Sliding Tension for 47575	10
AM745	Bearing Support for 47575	3	AC248	Key 6x6x30 for 47575	7	AM762	Anti-Vibration Plate for 47575	11
AM756	Driving Transmission Shaft for 47575	4	AM759	Conveyor Belt for 47575	8	AM763	Anti-Vibration Bracket for 47575	12

Exit Conveyor Belt

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM755	Tape Frame for 47575	1	AM757	Belt Sprocket for 47575	5	AM764	Head Scroll for 47575	9
AM744	Ball Bearing for 47575	2	AM758	Chain Sprocket for 47575	6	AM761	Sliding Tension for 47575	10
AM745	Bearing Support for 47575	3	AC248	Key 6x6x30 for 47575	7	AM762	Anti-Vibration Plate for 47575	11
AM756	Driving Transmission Shaft for 47575	4	AM759	Conveyor Belt for 47575	8	AM763	Anti-Vibration Bracket for 47575	12

Electric Heating System

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM765	Drawer Assembly for 47575	1	AM768	Resistance Fixing Plate for 47575	4	AM771	Drawer Seal for 47575	7
AM766	Tray Outline Assembly for 47575	2	AM769	Drawer Resistance for 47575	5			
AM767	Lower Crossbeam Profile for 47575	3	AM770	Upper Crossbeam Profile for 47575	6			

Parts Breakdown

Model PE-IT-0024-D-RL 47575

Filter

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM772	Filter Drawer Assembly for 47575	1	AM773	Filter Drawer Handle for 47575	2	AM774	Filter Drawer Gasket for 47575	3

Door Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM775	Door Welded Assembly for 47575	1	74801	Tape in White Glass Fibre with Adhesive 6x2mm for 47575	5	AM779	Left Door Plate for 47575	9
41771	Glass Door for 47575	2	AL769	Pin for Spring for 47575	6	AM780	Welded Assembly Inside Door for 47575	10
AM776	Horizontal Spacer for 47575	3	43659	Door Spring for 47575	7	AM781	Handle Assembly for 47575	11
AM777	Vertical Spacer for 47575	4	AM778	Right Door Plate for 47575	8			

Back

Item No.	Description	Position	Item No.	Description	Position
AM782	Compartment Back Panel for 47575	1	AL758	Protection Fan for 47575	3
AH487	Fan 230V 50/60Hz 120x120 for 47575	2	AM783	Fan Wiring for 47575	4

Control Panel

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM784	Control Panel for 47575	1	AH487	Fan 230V 50/60Hz 120x120 for 47575	10	AM800	Drilled Omega Bar for 47575	19
AM785	Dashboard Support for 47575	2	AL758	Protection Fan for 47575	11	AM801	Clamp M10/10 10mmQ Yellow/Green for 47575	20
AM786	Cable Support for 47575	3	AM793	Gas Reset Button for 47575	12	AM802	Clamp M10/10 10mmQ Blue for 47575	21
AM787	Stickers for 47575	4	AM794	Fuse Holder 10x38 for 47575	13	AM803	Clamp M10/10 10mmQ Brown for 47575	22
AM788	Watlow F4T Display for 47575	5	AM795	Fuse 9A 10x38 for 47575	14	AM804	Cable Gland PG 13.5 for 47575	23
AM789	Temperature Module for 47575	6	AM796	Green Luminous Switch for 47575	15	AM805	WQV 10/10 Jumper for 47575	24
AM790	4 Input Module for 47575	7	AM797	Blue Light Switch for 47575	16	AM806	Beige Clamp Locking Terminal for 47575	25
AM791	3 Output Module for 47575	8	AM798	Motor Thermal Protector for 47575	17	AM807	Gray Cover for Clamps 2.5-10mmQ for 47575	26
AM792	Motor Control for 47575	9	AM799	Contact Thermostat for 47575	18	AM808	Blue Cover for Clamps 2.5-10mmQ for 47575	27



Parts Breakdown

Model PE-IT-0024-D-RL 47575

Lower Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM809	Electrical System Base Support for 47575	1	AM816	E91/32 Fuse Holder for 10x38 Fuses for 47575	9	AM803	Clamp M10/10 10mmQ Brown for 47575	17
AM810	Drilled Omega Bar for 47575	2	AM795	Fuse 9A 10x38 for 47575	10	AM801	Clamp M10/10 10mmQ Yellow/Green for 47575	18
AM811	Stainless Steel Rivet 4.8x8 for 47575	3	AM817	Fuse 14x51 32A for 47575	11	AM808	Blue Cover for Clamps 2.5-10mmQ for 47575	19
AM812	Din-A-Mite B Solid State Relays for 47575	4	AM818	Fuse 14x51 40A for 47575	12	AM807	Gray Cover for Clamps 2.5-10mmQ for 47575	20
AM813	Din-A-Mite C Solid State Relays for 47575	5	AM819	Fuse 14x51 50A for 47575	13	AM822	Gray Cover for Clamps 35mmQ for 47575	21
AM814	Safety Relay for 47575	6	AM820	Clamp 35mmQ Gray for 47575	14	AM806	Beige Clamp Locking Terminal for 47575	22
AH482	Contact 4P NO 60A AC1 for 47575	7	AM821	Clamp 35mmQ Yellow/Green for 47575	15	AM805	WQV 10/10 Jumper for 47575	23
AM815	E91/50 Fuse Holder for 14x51 Fuses for 47575	8	AM802	Clamp M10/10 10mmQ Blue for 47575	16			

Upper Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM823	Electrical System Base Support for 47575	1	AM819	Fuse 14x51 50A for 47575	4	AM799	Contact Thermostat for 47575	7
AM810	Drilled Omega Bar for 47575	2	AM808	Blue Cover for Clamps 2.5-10mmQ for 47575	5			
AM811	Stainless Steel Rivet 4.8x8 for 47575	3	AM806	Beige Clamp Locking Terminal for 47575	6			

Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM824	Motor Support for 47575	1	AM834	Open Chain 1/2 + Joint for 47575	12	AM845	Emergency Button for 47575	23
AM825	Outlet Fixing Bracket for 47575	2	AM835	Resistance Fixing Plate for 47575	13	AM846	Right Emergency Wiring for 47575	24
AM826	Right Input Fixing Bracket for 47575	3	AM836	Probe Support Assembly for 47575	14	AM847	Left Emergency Wiring for 47575	25
AM827	Left Entry Fixing Bracket for 47575	4	AM837	Resistance 2500W for 47575	15	AM848	Dashboard Cap for 47575	26
AM828	Gear Motor for 47575	5	AM838	Probe Protection Tube for 47575	16	AM849	Electrical Connections Support for 47575	27
AM829	Transmission Shaft for 47575	6	AM839	Thermocouple K D4x150 for 47575	17	AM850	Cable Gland PG29 Gray for 47575	28
AM830	Chain Sprocket 3/8" for 47575	7	AM840	Thermocouple K D5x500 for 47575	18	AM851	Lock Nut PG29 Gray for 47575	29
AM831	Chain Sprocket 1/2" for 47575	8	AM841	Probe Support Assembly for 47575	19	AH466	Knob DIN 464-M6x16 for 47575	30
AC248	Key 6x6x30 for 47575	9	AM842	Resistance Protection for 47575	20	AM852	Male Eyebolts M10 ZN for 47575	31
AM832	Open Chain 3/8 Entry + Joint for 47575	10	AM843	Compartment Probe Support for 47575	21	AM853	250ML Dispenser with Chain Oil for 47575	32
AM833	Open Chain 3/8 Output + Joint for 47575	11	AM844	Cable Gland for 47575	22	AM854	Black Metallic Label for 47575	33

Parts Breakdown

Model PE-IT-0024-D-RL 47575

Panels

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM855	Right Cover Panel Assembly for 47575	1	AM867	Compartment Upper Lining Panel for 47575	13	AM879	Dragon 32 Filter Drawer Cover Profile for 47575	25
AM856	Left Cover Panel Assembly for 47575	2	AM868	Right Damper Profile for 47575	14	AM880	Right/Left Input Belt Closure Profile for 47575	26
AM857	Conveyor Bottom Cover Assembly for 47575	3	AM869	Left Damper Profile for 47575	15	AM881	Dragon Control Panel Support for 47575	27
AM858	Tape Bottom Cover Assembly for 47575	4	AM870	Right Cap Profile for 47575	16	AM882	Dragon Cap Spacer Plate for 47575	28
AM859	Conveyor Drawer Assembly for 47575	5	AM871	Left Cap Profile for 47575	17	AM883	Dragon Cap Locking Plate for 47575	29
AM860	Tape Case Assembly for 47575	6	AM872	Front Conveyor Cover Panel for 47575	18	AM884	Compensation Plate External Panel for 47575	30
AM861	Right Front Trim Panel for 47575	7	AM873	Front Conveyor Cover Panel for 47575	19	AM885	Compensation Plate External Panel for 47575	31
AM862	Left Front Trim Panel for 47575	8	AM874	Front Belt Protection Panel for 47575	20	AM886	Cap Fixing Bracket for 47575	32
AM863	Central Front Trim Panel for 47575	9	AM875	Front Output Belt Protection Panel for 47575	21	AM887	Lower Oil Support for 47575	33
AM864	Side Upper Trim Panel for 47575	10	AM876	Rear Entry Tape Protection Panel for 47575	22	AM888	Top Oil Support for 47575	34
AM865	Central Upper Lining Panel for 47575	11	AM877	Rear Output Tape Protection Panel for 47575	23			
AM866	Top Lining Panel for 47575	12	AM878	Emergency Cable Passage Profile for 47575	24			

Remote Wall Panel

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM889	Remote Control Panel Support for 47575	1	AM819	Fuse 14x51 50A for 47575	5	AM895	Sheath Fitting Plate Wall Panel Kit for 47575	9
AM890	Remote Dashboard Support for 47575	2	AM806	Beige Clamp Locking Terminal for 47575	6	AM896	Spiral Sheath D40 Flexible Self-Extinguishing for 47575	10
AM891	Remote Terminal Support for 47575	3	AM893	Wall Panel Wiring Kit for 47575	7			
AM892	Omega Bar Drilled 250mm for 47575	4	AM894	Spiral Sleeve Fitting Gas Gray RAL 7035 for 47575	8			

Parts Breakdown

Model PE-IT-0032-D-RL 47982

Conveyor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM741	Right Tensioner for 47982	1	AM746	M12 Threaded Rod for 47982	6	AO633	Open Chain 1" + Joint for 47982	11
AM742	Left Tensioner for 47982	2	AM747	Tension Spring for 47982	7	AO634	Stone Support for 47982	12
AM743	Conveyor Guide for 47982	3	AO631	Transmission Shaft for 47982	8	AM753	Rivets Thickness for 47982	13
AM744	Ball Bearing for 47982	4	AO632	Driving Transmission Shaft for 47982	9	AO635	Stone Table for 47982	14
AM745	Bearing Support for 47982	5	AM750	Chain Sprocket 1" for 47982	10	AC248	Key 6x6x30 for 47982	15

Entry Conveyor Belt

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO636	Tape Frame for 47982	1	AM757	Belt Sprocket for 47982	5	AO639	Head Scroll for 47982	9
AM744	Ball Bearing for 47982	2	AM758	Chain Sprocket for 47982	6	AO640	Sliding Tension for 47982	10
AM745	Bearing Support for 47982	3	AC248	Key 6x6x30 for 47982	7	AM762	Anti-Vibration Plate for 47982	11
AO637	Driving Transmission Shaft for 47982	4	AO638	Conveyor Belt for 47982	8	AM763	Anti-Vibration Bracket for 47982	12

Exit Conveyor Belt

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO636	Tape Frame for 47982	1	AM757	Belt Sprocket for 47982	5	61093	Head Scroll for 47982	9
AM744	Ball Bearing for 47982	2	AM758	Chain Sprocket for 47982	6	AO640	Sliding Tension for 47982	10
AM745	Bearing Support for 47982	3	AC248	Key 6x6x30 for 47982	7	AM762	Anti-Vibration Plate for 47982	11
AO637	Driving Transmission Shaft for 47982	4	AO638	Conveyor Belt for 47982	8	AM763	Anti-Vibration Bracket for 47982	12

Electric Heating System

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO641	Drawer Assembly for 47982	1	AO644	Resistance Fixing Plate for 47982	4	AO647	Drawer Seal for 47982	7
AO642	Tray Outline Assembly for 47982	2	AO645	Drawer Resistance for 47982	5			
AO643	Lower Crossbeam Profile for 47982	3	AO646	Upper Crossbeam Profile for 47982	6			

Parts Breakdown

Model PE-IT-0032-D-RL 47982

Filter

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO648	Filter Drawer Assembly for 47982	1	AO649	Filter Drawer Handle for 47982	2	AO650	Filter Drawer Gasket for 47982	3

Door Assembly

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO651	Door Welded Assembly for 47982	1	74801	Tape in White Glass Fibre with Adhesive 6x2mm for 47982	5	AM779	Left Door Plate for 47982	9
41771	Glass Door for 47982	2	AL769	Pin for Spring for 47982	6	AO652	Welded Assembly Inside Door for 47982	10
AM776	Horizontal Spacer for 47982	3	43659	Door Spring for 47982	7	AL768	Handle Ensemble for 47982	11
AM777	Vertical Spacer for 47982	4	AM778	Right Door Plate for 47982	8			

Back

Item No.	Description	Position	Item No.	Description	Position
AO653	Compartment Back Panel for 47982	1	AO655	Fan Protection for 47982	3
AO654	Fan 230V 120x120 for 47982	2	AO656	Fan Wiring for 47982	4

Control Panel

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM784	Control Panel for 47982	1	AH487	Fan 230V 50/60Hz 120x120 for 47982	10	AM801	Clamp M10/10 10mmQ Yellow/Green for 47982	20
AM785	Dashboard Support for 47982	2	AL758	Protection Fan for 47982	11	AM802	Clamp M10/10 10mmQ Blue for 47982	21
AM786	Cable Support for 47982	3	AM794	Fuse Holder 10x38 for Panel for 47982	13	AM803	Clamp M10/10 10mmQ Brown for 47982	22
AO657	Stickers for 47982	4	AM795	Fuse 9A 10x38 for 47982	14	AM804	Cable Gland PG 13.5 for 47982	23
AM788	Watlow F4T Display for 47982	5	AM796	Green Luminous Switch for 47982	15	AM805	WQV 10/10 Jumper for 47982	24
AM789	Temperature Module for 47982	6	AM797	Blue Light Switch for 47982	16	AM806	Beige Clamp Locking Terminal for 47982	25
AM790	4 Input Module for 47982	7	AM798	Motor Thermal Protector for 47982	17	AM807	Gray Cover for Clamps 2,5 - 10mmQ for 47982	26
AM791	3 Outputs Module for 47982	8	AM799	Contact Thermostat for 47982	18	AM808	Blue Cover for Clamps 2,5 - 10mmQ for 47982	27
AM792	Engine Control for 47982	9	AM800	Drilled Omega Bar for 47982	19			



Parts Breakdown

Model PE-IT-0032-D-RL 47982

Lower Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO658	Electrical System Base Support for 47982	1	AM815	E91/50 Fuse Holder for 14x51 Fuses for 47982	9	AM802	Clamp M10/10 10mmQ Blue for 47982	17
AO659	Drilled Omega Bar for 47982	2	AM816	E91/32 Fuse Holder for 10x38 Fuses for 47982	10	AM803	Clamp M10/10 10mmQ Gray for 47982	18
AM811	Stainless Steel Rivet Ø4,8x8 for 47982	3	AM795	Fuse 9A 10.3x38 for 47982	11	AM801	Clamp M10/10 10mmQ Yellow/Green for 47982	19
AM812	Din-a-Mite B Solid State Relays for 47982	4	AM817	Fuse 14x51 32A for 47982	12	AM808	Blue Cover for Clamps 2,5 - 10mmQ for 47982	20
AM813	Din-a-Mite C Solid State Relays for 47982	5	AM818	Fuse 14x51 40A for 47982	13	AM807	Gray Cover for Clamps 2,5 - 10mmQ for 47982	21
AM814	Safety Relay for 47982	6	AO661	Fuse 22x58 63A for 47982	14	AM822	Gray Cover for Clamps 35mmQ for 47982	22
AH482	Contactora 4P NO 60A AC1 for 47982	7	AM820	Clamp 35mmQ Gray for 47982	15	AM806	Beige Clamp Locking Terminal for 47982	23
AO660	Fuse Holder for 22x58 Fuses for 47982	8	AM821	Clamp 35mmQ Yellow/Green for 47982	16	AM805	WQV 10/10 Jumper for 47982	24

Upper Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AO662	Electrical System Base Support for 47982	1	AM819	Fuse 14x51 50A for 47982	4	AM799	Contact Thermostat for 47982	7
AO659	Drilled Omega Bar for 47982	2	AM808	Blue Cover for Clamps 2,5 - 10mmQ for 47982	5			
AM811	Stainless Steel Rivet Ø4,8x8 for 47982	3	AM806	Beige Clamp Locking Terminal for 47982	6			

Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM824	Motor Support for 47982	1	AM834	Open Chain 1/2 + Joint for 47982	12	AM845	Emergency Button for 47982	23
AM825	Outlet Fixing Bracket for 47982	2	AO644	Resistance Fixing Plate for 47982	13	AM846	Right Emergency Wiring for 47982	24
AM826	Right Input Fixing Bracket for 47982	3	AO665	Probe Support Assembly for 47982	14	AM847	Left Emergency Wiring for 47982	25
AM827	Left Entry Fixing Bracket for 47982	4	AO666	Resistance 2500W for 47982	15	AM848	Dashboard Cap for 47982	26
AM828	Gear Motor for 47982	5	AM838	Probe Protection Tube for 47982	16	AM849	Electrical Connections Support for 47982	27
AM829	Transmission Shaft for 47982	6	AM839	Thermocouple K D4x150 for 47982	17	AM850	Cable Gland PG29 Gray for 47982	28
AM830	Chain Sprocket 3/8" for 47982	7	AM840	Thermocouple K D5x500 for 47982	18	AM851	Lock Nut PG29 Gray for 47982	29
AM831	Chain Sprocket 1/2" for 47982	8	AM841	Probe Support Assembly for 47982	19	AH466	Knob Din 464-M6x16 for 47982	30
AC248	Key 6x6x30 for 47982	9	AO667	Resistance Protection for 47982	20	AM852	Male Eyebolts M10 ZN for 47982	31
AO663	Open Chain 3/8 Entry + Joint for 47982	10	AM843	Compartment Probe Support for 47982	21	AM853	250ml Dispenser with Chain Oil for 47982	32
AO664	Open Chain 3/8 Output + Joint for 47982	11	AM844	Cable Gland for 47982	22	AM854	Black Metallic Label for 47982	33

Parts Breakdown

Model PE-IT-0032-D-RL 47982

Panels

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM855	Right Cover Panel Assembly for 47982	1	AO678	Left Damper Profile for 47982	15	AO690	Rear Output Tape Protection Panel for 47982	23
AM856	Left Cover Panel Assembly for 47982	2	AO679	Right Cap Profile for 47982	16	AO691	Emergency Cable Passage Profile for 47982	24
AO668	Conveyor Bottom Cover Assembly for 47982	3	AO680	Left Cap Profile for 47982	17	AO692	Dragon 32 Filter Drawer Cover Profile for 47982	25
AO669	Tape Bottom Cover Assembly for 47982	4	AM872	Front Conveyor Cover Panel for 47982	18	AM880	Right/Left Input Belt Closure Profile for 47982	26
AO670	Conveyor Drawer Assembly for 47982	5	AO681	Front Conveyor Cover Panel for 47982	18	AO693	Right/Left Input Belt Closure Profile for 47982	26
AO671	Tape Case Assembly for 47982	6	AM873	Front Conveyor Cover Panel for 47982	19	AM881	Dragon Control Panel Support for 47982	27
AM861	Right Front Trim Panel for 47982	7	AO682	Front Conveyor Cover Panel for 47982	19	AM882	Dragon Cap Spacer Plate for 47982	28
AM862	Left Front Trim Panel for 47982	8	AO683	Front Belt Protection Panel for 47982	20	AM883	Dragon Cap Locking Plate for 47982	29
AO672	Central Front Trim Panel for 47982	9	AO684	Front Belt Protection Panel for 47982	20	AM884	Compensation Plate External Panel for 47982	30
AO673	Side Upper Trim Panel for 47982	10	AO685	Front Output Belt Protection Panel for 47982	21	AM885	Compensation Plate External Panel for 47982	31
AO674	Central Upper Lining Panel for 47982	11	AO686	Front Output Belt Protection Panel for 47982	21	AM886	Cap Fixing Bracket for 47982	32
AO675	Top Lining Panel for 47982	12	AO687	Rear Entry Tape Protection Panel for 47982	22	AM887	Lower Oil Support for 47982	33
AO676	Compartment Upper Lining Panel for 47982	13	AO688	Rear Entry Tape Protection Panel for 47982	22	AM888	Top Oil Support for 47982	34
AO677	RH Damper Profile for 47982	14	AO689	Rear Output Tape Protection Panel for 47982	23			

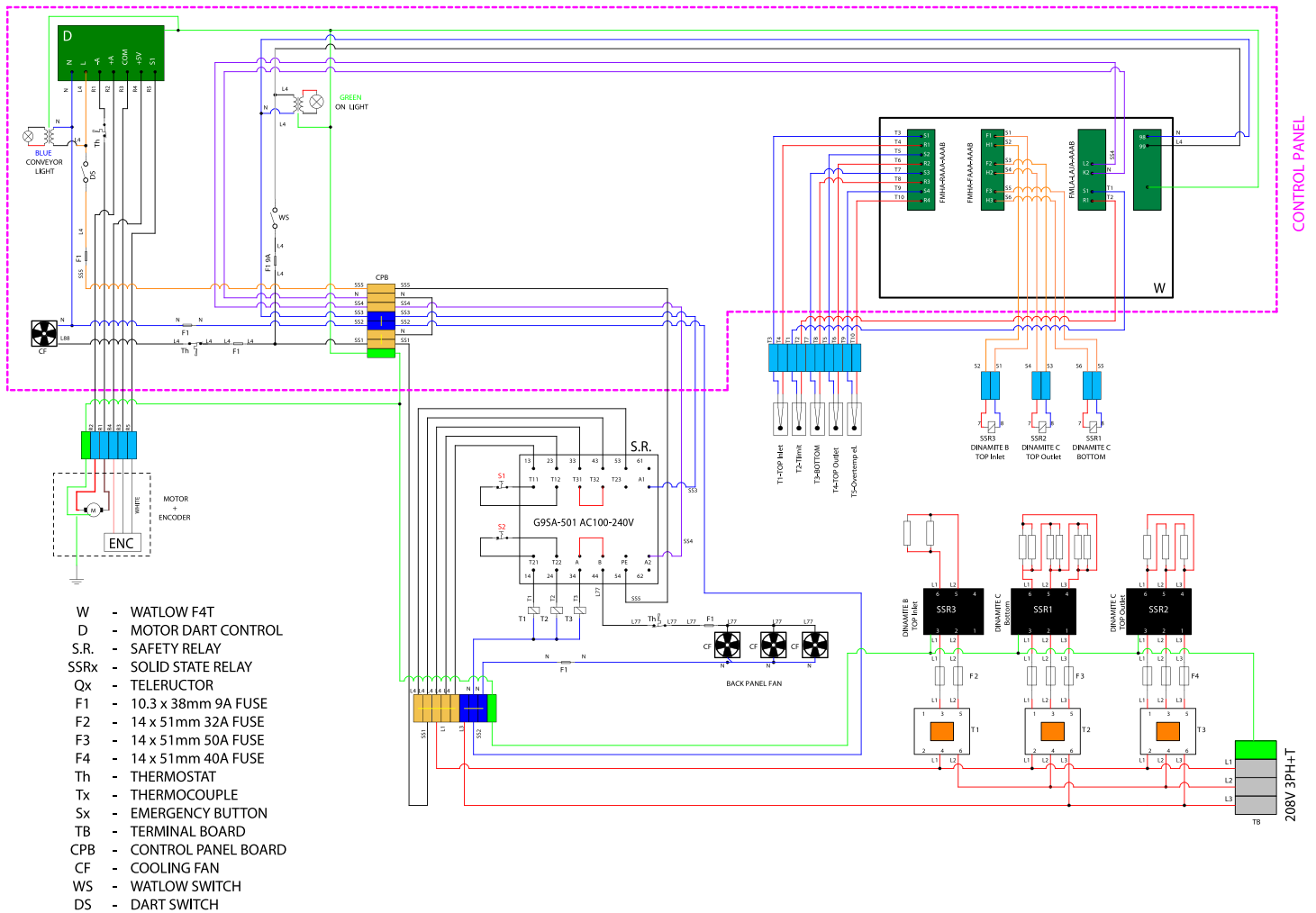
Remote Wall Panel

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM889	Remote Control Panel Support for 47982	1	AM819	Fuse 14x51 50A for 47982	5	AM895	Sheath Fitting Plate Wall Panel Kit for 47982	9
AM890	Remote Dashboard Support for 47982	2	AM806	Beige Clamp Locking Terminal for 47982	6	AM896	Spiral Sheath D40 Flexible Self-Extinguishing for 47982	10
AM891	Remote Terminal Support for 47982	3	AM893	Wall Panel Wiring Kit for 47982	7			
AM892	Omega Bar Drilled 250mm for 47982	4	AM894	Spiral Sleeve Fitting Gas Gray Ral 7035 for 47982	8			

Electrical Schematics

Model PE-IT-0024-D-RL 47575

Model PE-IT-0032-D-RL 47982





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Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

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Institution (*specify*): _____

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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.

