



Sandwich Grills

Models PG-IT-0483-R, 0483, 0610-R, 0737-R, 0737

Items 11375, 11376, 11377, 11378, 11380

Instruction Manual



Revised - 04/18/2023



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Model PG-IT-0483-R / Model PG-IT-0483 / Model PG-IT-0610-R
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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

GENERAL PRECAUTIONS

- The machine must be operated only by highly trained personnel who are fully aware of the safety measures described in this manual.
- In case of a change in operator, training is to be provided in advance.
- Before starting cleaning and maintenance operations, turn off and disconnect the plug from the socket.
- Cleaning and maintenance requires great concentration.



Safety and Warranty

- A regular check of the electric supply cord is necessary; a worn-out or damage cord should not be used.
- If the machine has malfunctions, do not use it and do not repair it; please call the Omcan Service Center at 1-800-465-0234.
- The grill is used for cooking, heating, toasting, and to grill foodstuffs. Do not use the machine for other uses or for any products other than foodstuffs.

The manufacturer is not liable in the following cases:

1. If the machine has been tampered or adjusted by non-authorized personnel.
2. If some parts have been substituted with non original spare parts.
3. If the instructions contained in this manual are not followed.
4. If the machine surface is not cleaned with the right product.

SAFETY DEVICES

The electrical safety devices installed on the machine, described in this manual, complies with EC 73/23, 89/336, 89/109. Even though the griller is provided with electrical and mechanical protections when the machine is working and for maintenance and cleaning operations, there are still risks that cannot be eliminated completely. These risks are scalds caused by the loading and unloading of the product, or other kind of injuries due to the maintenance operations.

The unit complies with:

- UL 197, 8° edition.
- NSF 4, 1991 edition.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

Safety and Warranty

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

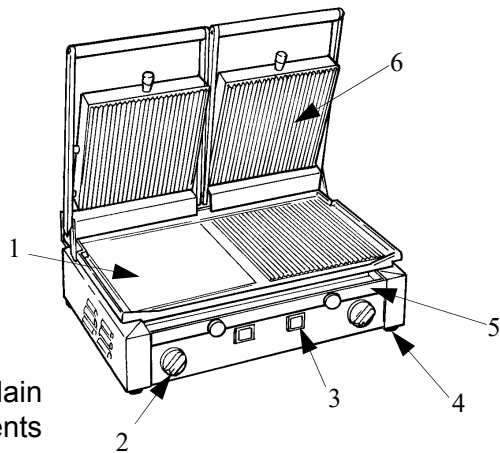


Fig. 1: Main components

MAIN COMPONENTS

1. Lower cooking grill.
2. Thermostat.
3. Pilot lamp.
4. Feet.
5. Collection tray.
6. Upper cooking grill.

Model	PG-IT-0483-R	PG-IT-0483	PG-IT-0610-R	PG-IT-0737-R	PG-IT-0737
Top Grill Dimensions	10" x 9" 254 x 229mm		10" x 14" 254 x 356mm	10" x 8.75" 254 x 222mm	
Bottom Grill Dimensions	10" x 9" 254 x 229mm		10" x 14" 254 x 356mm	10" x 19" 254 x 483mm	
Current	15A			13A	
Thermostat Control	50 - 300°C / 120 - 570°F				
Power	1.7 kW			3 kW	
Electrical	110V / 60Hz / 1			220V / 60Hz / 1	
Top Grill	Ribbed				
Bottom Grill	Ribbed	Smooth	Ribbed		Smooth / Ribbed
Weight	40 lbs. / 18 kgs.	35 lbs. / 16 kgs.	53 lbs. / 24 kgs.	56 lbs. / 25 kgs.	70 lbs. / 31.8 kgs.
Packaging Weight	43 lbs. / 19.5 kgs.	38 lbs. / 17 kgs.	55 lbs. / 25 kgs.	70 lbs. / 32.8 kgs.	75 lbs. / 34 kgs.
Opened Dimensions	11.4" x 14.4" x 19.8" 290 x 365 x 500mm		15" x 14.4" x 19.8" 380 x 365 x 500mm	21" x 12.75" x 19.8" 533 x 324 x 500mm	
Closed Dimensions	11.4" x 14.4" x 9" 290 x 365 x 235mm		15" x 14.4" x 9" 380 x 365 x 235mm	21" x 12.8" x 7" 533 x 324 x 178mm	
Item Number	11375	11376	11377	11378	11380

Technical Specifications

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied on the side of the machine; check to make sure it corresponds with the electrical supply before connecting.

Installation

ASSEMBLY

The package of the grillers includes (see Fig. 2):

- Cardboard box and internal protections.
- The machine.
- This manual.
- Scraper or brush (f) in accordance with the model.
- EC conformity declaration.

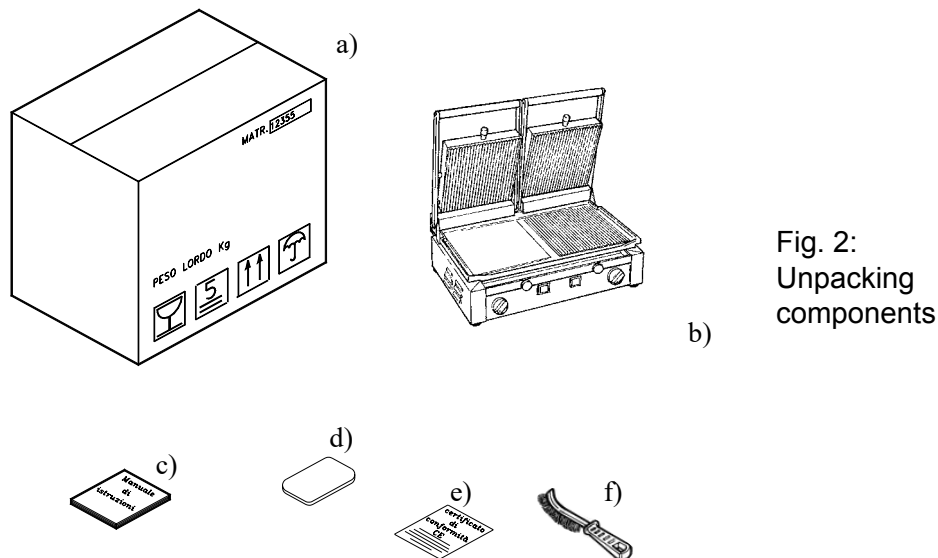


Fig. 2:
Unpacking
components

PACKAGING DISPOSAL

The components of the packaging are urban solid waste; therefore they can be easily disposed. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

SETTING UP OF THE MACHINE

The machine must be installed on a work table suitable for the grills overall dimensions as shown. It must be adequately large, level, dry, smooth, resistant, stable and at a height of 80 cm from the ground. The machine must be installed in a room with a maximum of 75% humidity and a temperature between +5°C and +35°C.

Installation

ELECTRICAL CONNECTIONS

The machine is equipped with a power supply cord. To connect the machine, follow the indication of the rating plate. Check that unit is grounded. Check that the features on the rating plate correspond to the features shown in the consignment and delivery note, and that the disconnecting plug and the socket are easy to reach when the machine is functioning.

Operation

To check the machine functioning, just turn the “start” regulator knob clockwise (placing yourself in front of the knob), and starting from the minimum, observe if the pilot lamp turns on. When the pilot lamp is on, it means that the machine is functioning.

1. Thermostat.
2. Pilot lamp, it indicates that the grill is on.

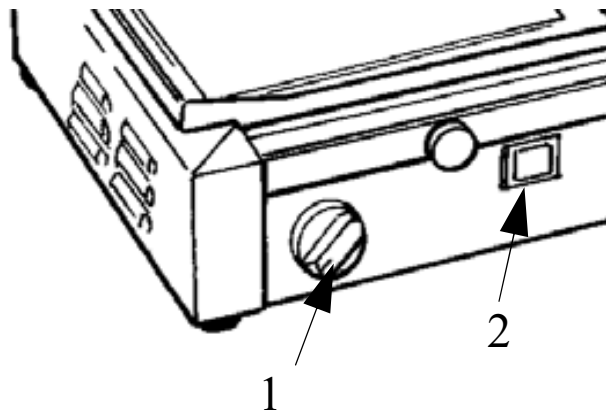


Fig. 3:
Control
switches
positioning.

FIRST USE OF THE MACHINE

When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film and residuals of glue. This film and glue has to be removed before starting the machine. Do not use sharpening tools, flammable or abrasive substances. The insulating materials used during the manufacturing and the residuals of grease and glue may produce smoke during first operation. It is necessary to start the machine outdoors, for a minimum of 15-20 minutes before normal use.

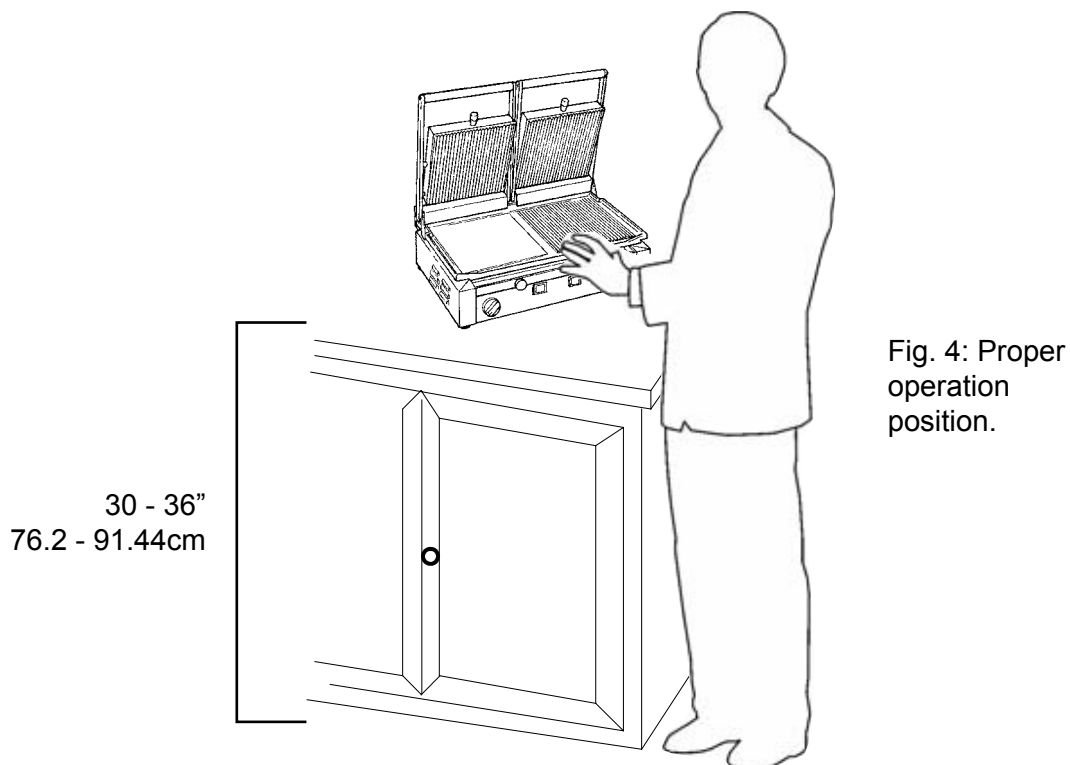
WARNING: When you place the product on the grid to cook, it will be hot. Pay attention to cooking operations to avoid burning dangers.

Operation

To load the product follow this procedure:

1. Place yourself in a correct position (see Figure 4), avoiding any contact with the machine.
2. Choose the correct temperature using the knob.
3. When the grill is hot, place the product and start the cooking.
4. At the end of the cooking, remove the food and residuals from the grill.
5. If the grill is inactive for a long period (one or two hours), place the knob to 0°C and unplug.

If the machine has been turned off longer than 30 min., allow at least 10 min. for it to reach cooking temperature again. If you are not using the machine, but you think you are going to need it soon, set the temperature at 120 F, this will allow the machine to reach cooking temperature faster.



Maintenance

- Cleaning the machine should be performed at least once a day and, if necessary more often.
- Never clean the machine by means of water jets, or submerge the machine.
- The cleaning of the grill can be performed when it is hot, scrape with a metallic brush on the cooking grid several times.

ATTENTION: Do not to touch the cooking surface because this could cause burns.

Maintenance

- Use the same care when emptying the collecting tray to make gravy.
- It is recommended to perform these cleaning operations when the temperature has dropped but the residual grease which sticks to the grill is still a liquid.
- Do not pour water or other liquids on the grid when it is hot, because the rapid changes of temperature can damage the grills surface.

WARNING: Before performing any cleaning operation, turn off and disconnect the plug from the electrical socket.

Periodically check whether the power cord is worn-out and, if this is the case, please call the Omcan Service Center at 1-800-465-0234 to have it replaced.

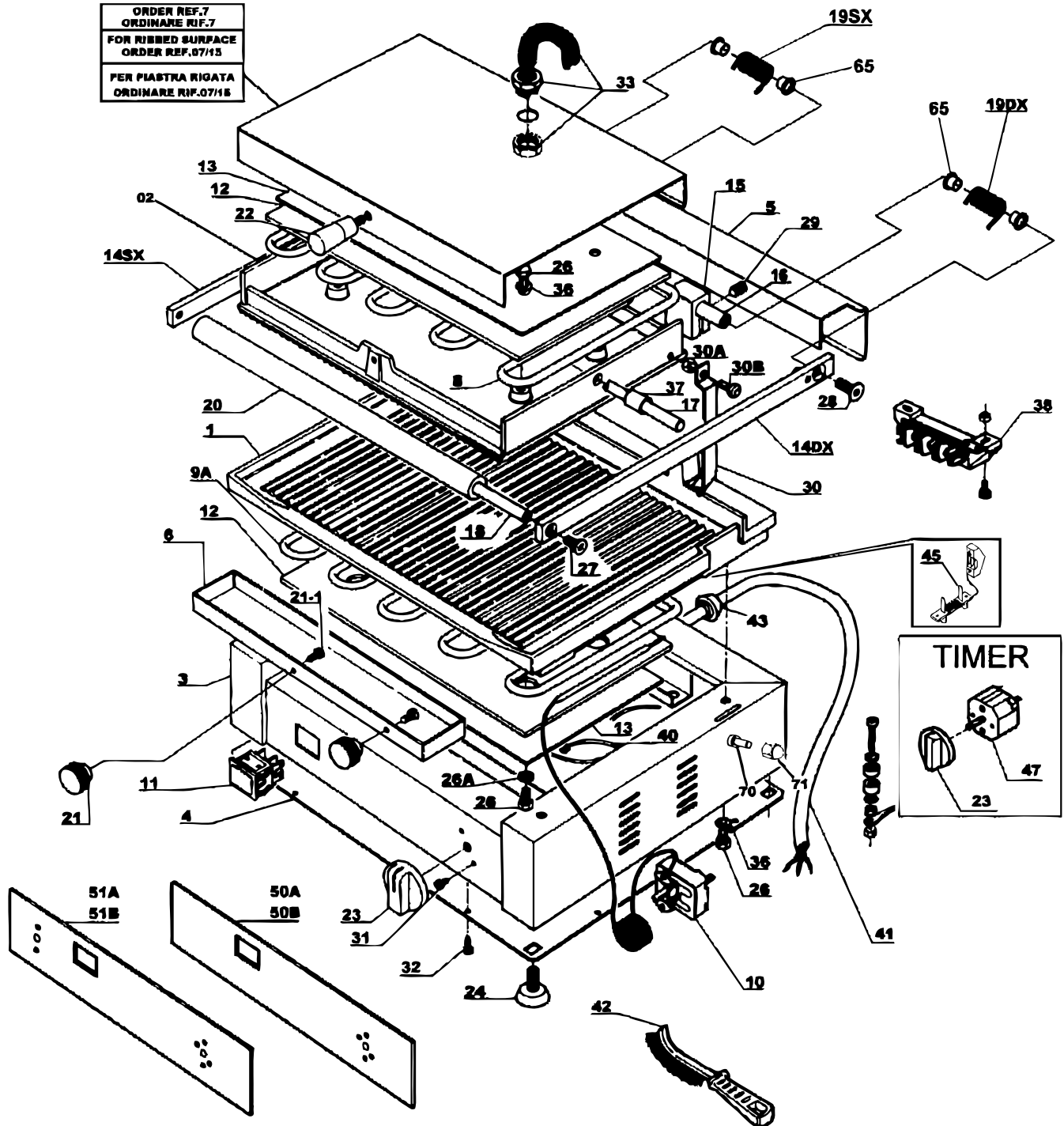
DISPOSAL OF THE MACHINE

If you decide to put the machine out of service, disconnect it from the socket. To dismantle the machine contact a specialized disposal centre, paying attention to the different materials used.

Parts Breakdown

Model PG-IT-0483-R 11375

Model PG-IT-0483 11376



Parts Breakdown

Model PG-IT-0483-R 11375

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM980	Bottom Plate Ribbed for 11375	1	AM993	Brass Brake for 11375	15	AN004	Wire Protecting Spring D.14 for 11375	33
AM982	Upper Plate Ribbed for 11375	2	AM994	Lifting Pin 12x243 for 11375	16	AN005	Distance Ring Int.14x4 F.10.5 for 11375	37
AM983	Base for 11375	3	AM995	Pin PD D10x247 for 11375	17	AN006	Distance Ring. EST.14x12.3 F.10.5 for 11375	37
AM984	Bottom for 11375	4	AM996	Handle Pin 10x236 for 11375	18	19372	Terminal Block for 11375	38
AM985	Spring Cover for 11375	5	63480	Right Spring for 11375	19DX	AN007	ETL Cable with Light Complete for 11375	40
AM986	Stainless Steel Tub for 11375	6	63481	Left Spring for 11375	19SX	AN008	USA Cord 125 V 20A for 11375	41
AM988	Stainless Steel Cover DX 45° for 11375	7	AM997	Black Handle L.235,5 for 11375	20	16469	Wire Panini Brush Red Handle for 11375	42
AM989	Stainless Steel Cover DX 90° for 11375	7/15	AM998	Black Drawer Knob for 11375	21	AN009	Gland for 11375	43
16470	Top Heating Element 700W 115 V for 11375	8	37282	Upper Knob Black for 11375	22	AN010	Clamp PA 268 RO CETL Plate with Screws for 11375	45
18828	Bottom Heating Element 110V for 11375	9	18001	Knob for 11375	23	AN011	Timer Grill for 11375	47
16474	Thermostat 110/220-50/60 for 11375	10	AM999	Foot for 11375	24	AN012	Monster for 11375	50
23747	Pilot Light 110V for 11375	11	AN000	Flange Screw Zigr. M06x12 for 11375	26	78769	Mostr.Gradiata Dim.8x7cm for 11375	50A
21103	Insulating Panel 110 ZK for 11375	12	37273	Washer Dia.6 for 11375	26A, 36	AN013	Monster Tim for 11375	51
AM990	Panel Protection for 11375	13	AN001	Antirib for 11375	30	78810	Boccola Flangiata D.12 per Molle for 11375	65
AM991	Right Lifting Rod 25x8x363 W/Peg for 11375	14DX	AN002	Low Hex.Nut DIN 439 M6 for 11375	30A	AN014	Screw TC + 4.8 04x010 Zinc. for 11375	70
AM992	Left Lifting Rod 25x8x363 W/Peg for 11375	14SX	AN003	Screw TE DIN 933 M6x14 T.F. for 11375	30B	AN015	Hex Spacer Pin ETL for 11375	71

Parts Breakdown

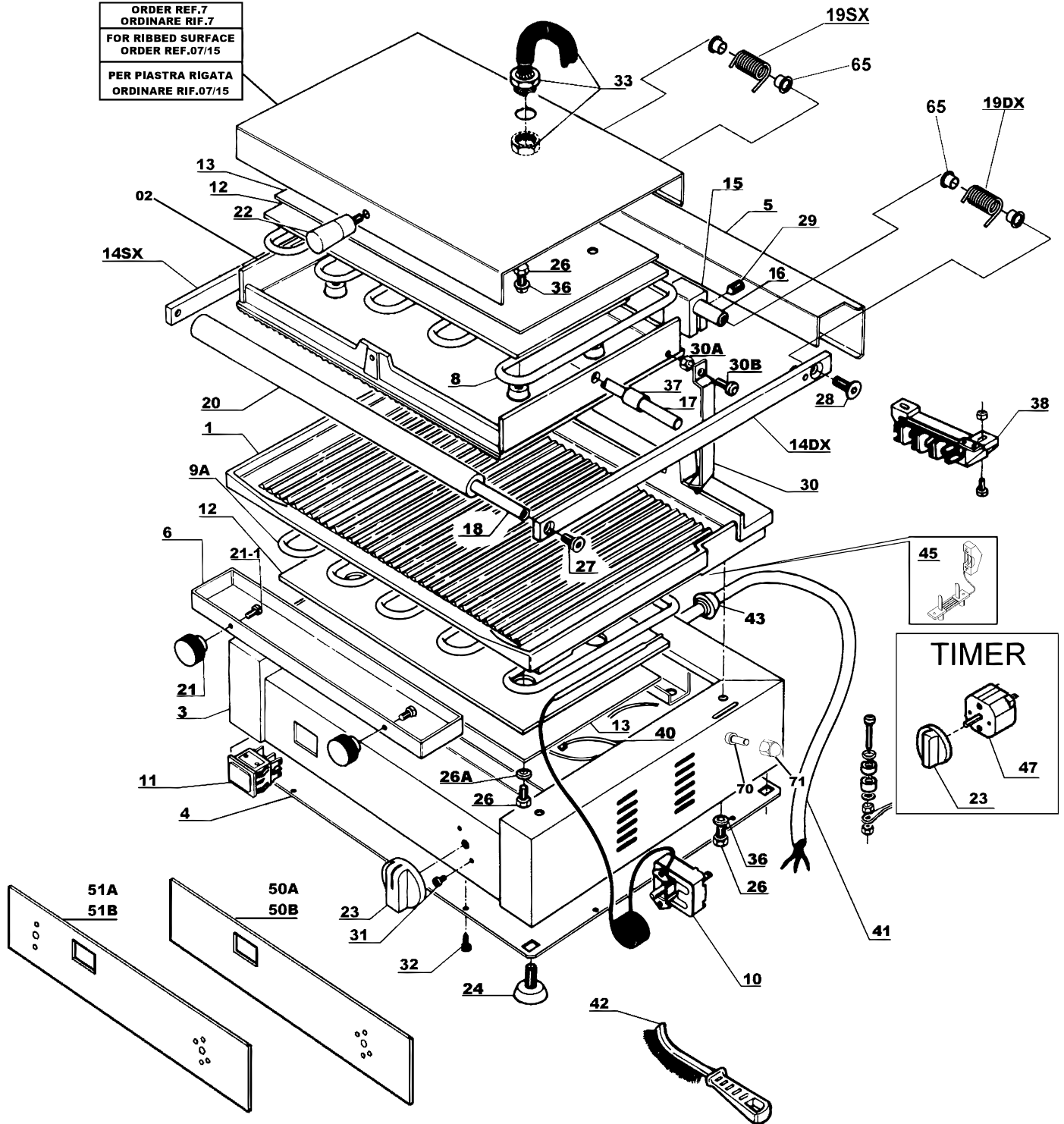
Model PG-IT-0483 11376

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM979	Bottom Plate Flat for 11376	1	AM993	Brass Brake for 11376	15	AN004	Wire Protecting Spring D.14 for 11376	33
AM981	Upper Plate Smooth for 11376	2	AM994	Lifting Pin 12x243 for 11376	16	AN005	Distance Ring Int.14x4 F.10,5 for 11376	37
AM983	Base for 11376	3	AM995	Pin PD D10x247 for 11376	17	AN006	Distance Ring.Est.14x12,3 F.10,5 for 11376	37
AM984	Bottom for 11376	4	AM996	Handle Pin 10x236 for 11376	18	19372	Terminal Block for 11376	38
AM985	Spring Cover for 11376	5	63480	Right Spring for 11376	19DX	AN007	ETL Cable with Light Complete for 11376	40
AM986	Stainless Steel Tub for 11376	6	63481	Left Spring for 11376	19SX	AN008	USA Cord 125 V 20A for 11376	41
AM988	Stainless Steel Cover DX 45° for 11376	7	AM997	Black Handle L.235,5 for 11376	20	16469	Wire Panini Brush Red Handle for 11376	42
AM989	Stainless Steel Cover DX 90° for 11376	7/15	AM998	Black Drawer Knob for 11376	21	AN009	Gland for 11376	43
16470	Top Heating Element 700W 115 V for 11376	8	37282	Upper Knob Black for 11376	22	AN010	Clamp PA 268 RO CETL Plates with Screw for 11376	45
18828	Bottom Heating Element 110V for 11376	9	18001	Knob for 11376	23	AN011	Timer Grill for 11376	47
16474	Thermostat 110/220-50/60 for 11376	10	AM999	Foot for 11376	24	AN012	Monster for 11376	50
23747	Pilot Light 110V for 11376	11	AN000	Flange Screw Zigr. M06x12 for 11376	26	78769	Mostr.Graduata Dim.8x7cm for 11376	50A
21103	Insulating Panel 110 ZK for 11376	12	37273	Washer Dia.6 for 11376	26A, 36	AN013	Monster Tim for 11376	51
AM990	Panel Protection for 11376	13	AN001	Antirib for 11376	30	78810	Boccola Flangiata D. 12 per Molle for 11376	65
AM991	Right Lifting Rod 25x8x363 W/Peg for 11376	14DX	AN002	Low Hex.Nut DIN 439 M6 for 11376	30A	AN014	Screw TC+ 4.8 04x010 Zinc. for 11376	70
AM992	Left Lifting Rod 25x8x363 W/Peg for 11376	14SX	AN003	Screw TE DIN 933 M6x14 T.F. for 11376	30B	AN015	Hex Spacer Pin ETL for 11376	71

Parts Breakdown

Model PG-IT-0610-R 11377

ORDER REF.7
ORDINARE RIF.7
FOR RIBBED SURFACE
ORDER REF.07/15
PER PIASTRA RIGATA
ORDINARE RIF.07/15



Parts Breakdown

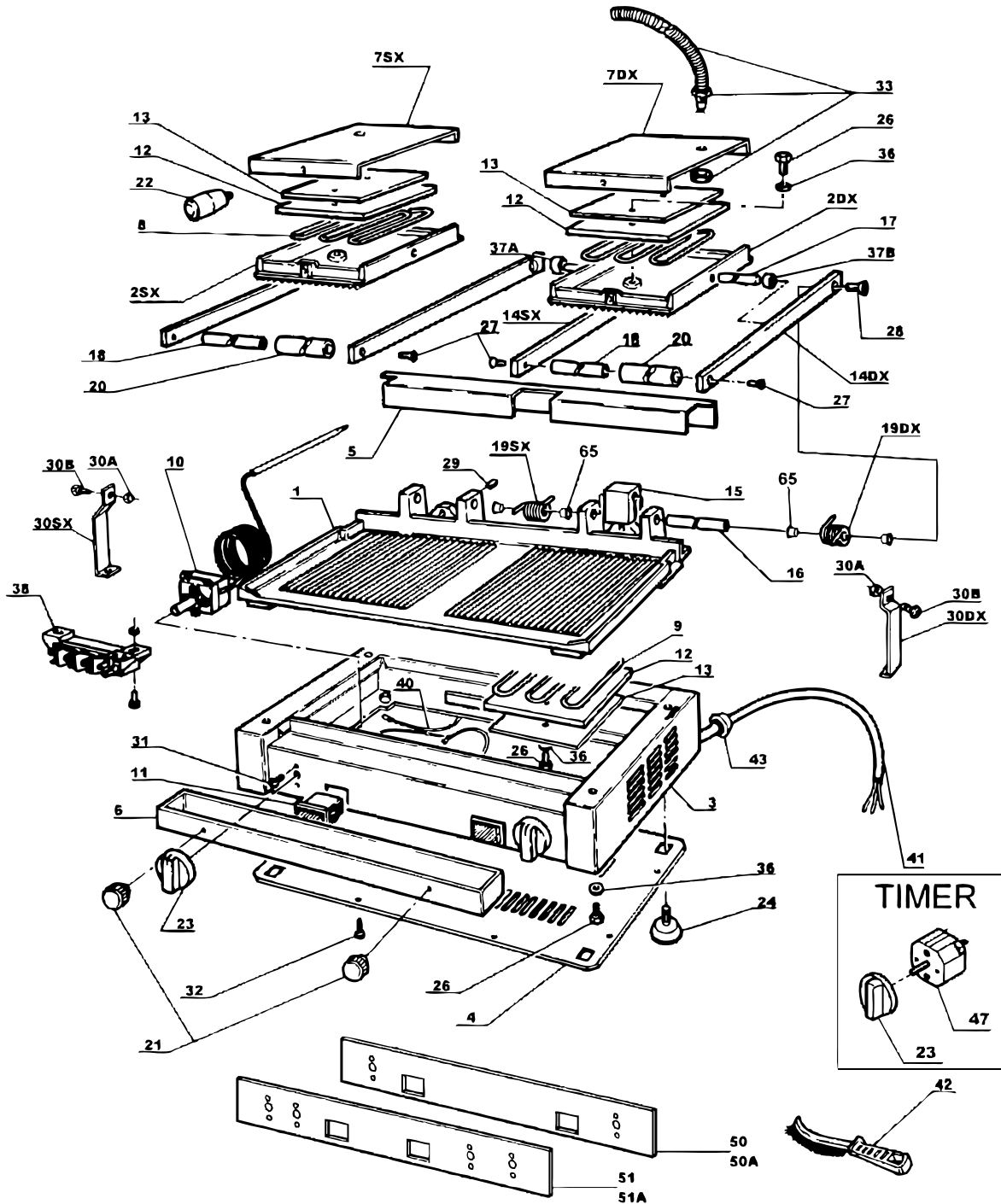
Model PG-IT-0610-R 11377

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN016	Bottom Surface Ribbed for 11377	1	AN027	Lifting Pin D.12x367 for 11377	16	AN004	Wire Protecting Spring D.14 for 11377	33
AN017	Upper Plate Ribbed for 11377	2	AN028	Pin Bilan.10x373 Zinc.White for 11377	17	AN037	Spacer Ring 14x17 F. 10.5 for 11377	37
AN018	Base for 11377	3	AN029	Handle Pin 10x363/M6 for 11377	18	19372	Terminal Block for 11377	38
AN019	Bottom for 11377	4	AN030	Right Spring for 11377	19DX	AN038	Cabl. CETL Compl. for 11377	40
AN020	Spring Cover for 11377	5	AN031	Left Spring for 11377	19SX	AN008	USA Cord 125 V 20A for 11377	41
AN021	Stainless Steel Trash Collecting Tray for 11377	6	AN032	Black Handle P. L.362,5 for 11377	20	16469	Wire Panini Brush Red Handle for 11377	42
AN022	Stainless Steel Cover 45° for 11377	7	AM998	Black Drawer Knob for 11377	21	AN009	Gland for 11377	43
AN023	Stainless Steel Cover 90° for 11377	7/15	17756	Top Plate Knob Black for 11377	22	AN010	Clamp PA 268 RO CETL Plates with Screws for 11377	45
AN024	Top Heating Element 700W 115V for 11377	8	18001	Knob for 11377	23	AN011	Timer Grill for 11377	47
AN025	Bottom Heating Element 850W 115V for 11377	9A	AM999	Foot for 11377	24	AN039	Monster Court Sir. for 11377	50
16474	Thermostat 110/220-50/60 for 11377	10	37273	Washer Dia.6 for 11377	26A, 36	78769	Mostr.Graduata Dim.8x7cm for 11377	50A
23747	Pilot Light for 11377	11	78800	Screw 6x16 TPSCE for 11377	27	AN040	Mostrina Tim Sirm. for 11377	51
37268	Insulating Panel 110 ZK for 11377	12	78801	Screw 8x18 TPSCE for 11377	28	78810	Boccola Flangiata D.12 per Molle for 11377	65
AN026	Panel Protection Short Insulation for 11377	13	AN033	Grain 8x12 P. Flat PD CRT HER for 11377	29	AN014	Screw TC+ 4.8 04x010 Zinc. for 11377	70
AM991	Right Lifting Rod 25x8x363 W/Peg for 11377	14DX	AN034	Anti-Rib. Court for 11377	30	AN015	Hex Spacer Pin ETL for 11377	71
AM992	Left Lifting Rod 25x8x363 W/Peg for 11377	14SX	AN035	Nut EX. UNI 5587 M6 High for 11377	30A			
AM993	Brass Brake for Grill for 11377	15	AN036	Hex.Screw DIN 933 M6x16 for 11377	30B			

Parts Breakdown

Model PG-IT-0737-R 11378

Model PG-IT-0737 11380



Parts Breakdown

Model PG-IT-0737-R 11378

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN041	Bottom Plate Rib/Rib for 11378	1	63480	Right Spring for 11378	19DX	37273	Washer Dia.6 for 11378	36
AM982	Upper Plate Ribbed for 11378	2DX	63481	Left Spring for 11378	19SX	AN005	Distance Ring Int.14x4 F.10.5 for 11378	37A
78795	Left Top Surface-Grooved for 11378	2SX	AM997	Black Handle L.235,5 for 11378	20A	AN006	Distance Ring.Est.14x12.3 F.10.5 for 11378	37B
AN043	Stainless Steel Base for 11378	3	AM998	Black Drawer Knob for 11378	21A	19372	Terminal Block for 11378	38
AN044	Fund Top for 11378	4	78799	Pomello P. Sup. Nero for 11378	22A	AK103	Protection Spiral Wires for 11378	40
AN045	Spring Cover for 11378	5	18001	Knob for 11378	23	AN054	Power Cord 3x12 AWG, US Plug for 11378	41
AN046	Stainless Steel Collecting Tray for 11378	6	AM999	Foot for 11378	24	16469	Wire Panini Brush Red Handle for 11378	42
AM989	Stainless Steel Cover DX 90° for 11378	7DX	AN048	Screw TE M6x12 Flang. Knurled Black for 11378	26	AN055	Cable Gland PG 13.5+Nut for 11378	43
AN047	LH Stainless Steel Cover 90° for 11378	7SX	AN000	Flange Screw Zigr. M06x12 for 11378	26	AN011	Timer Grill for 11378	47
78192	Top Element for 11378	8	78800	Screw 6x16 TPSCe for 11378	27	AN056	Monster PD Sir. for 11378	50
16473	Bottom Heating Element 220V for 11378	9	78801	Screw 8x18 TPSCe for 11378	28	78769	Mostr.Graduata Dim.8x7cm for 11378	50A
16474	Thermostat 110/220-50/60 for 11378	10	AN033	Grain 8x12 P. Flat CRT HER for 11378	29	AN057	Face Plate W. Tim for 11378	51
23747	Pilot Light 110V for 11378	11	AN049	Nut M.6 Extra Low Zinc. for 11378	30A	78808	Monst. Pers/Neutra. Timer for 11378	51A
21103	Insulating Panel 110 ZK for 11378	12	AN036	Hex.Screw DIN 933 M6x16 for 11378	30A	78810	Flanged Bushing D12 for Spring for 11378	65
AM990	Panel Protection for 11378	13	AN050	Screw M6x16 TE Inox A2 for 11378	30B	AN058	Screw TC- 5x8 Inox A2 for 11378	72
AM991	Right Lifting Rod 25x8x363 W/Peg for 11378	14DX	AN002	Low Hex.Nut Din 439 M6 for 11378	30B	AN059	Screw TBL M4x12 Washed Combi for 11378	73
AM992	Left Lifting Rod 25x8x363 W/Peg for 11378	14SX	AN001	Antirib for 11378	30DX	AN060	Serrated Washers D.4 Zinc for 11378	74
AM993	Brass Brake for Grill for 11378	15	AN051	Anti-Rib SX for 11378	30SX	AN061	Hex Nut M4 Medium Z.White for 11378	75
AM994	Lifting Pin 12x243 for 11378	16	AN052	Screw M4x5 TC Z.Bianca x Thermostat for 11378	31	AN062	Nut M6 Low Zinc. for 11378	76
AM995	Pin D10x247 for 11378	17	AN053	Self-Tapping Screws TC+ 4.2x06.5 for 11378	32	AN063	Screw TE M4x3.5 Z.White for Timer for 11378	77
AM996	Handle Pin 10x236 for 11378	18	AN004	Wire Protecting Spring D.14 for 11378	33			

Parts Breakdown

Model PG-IT-0737 11380

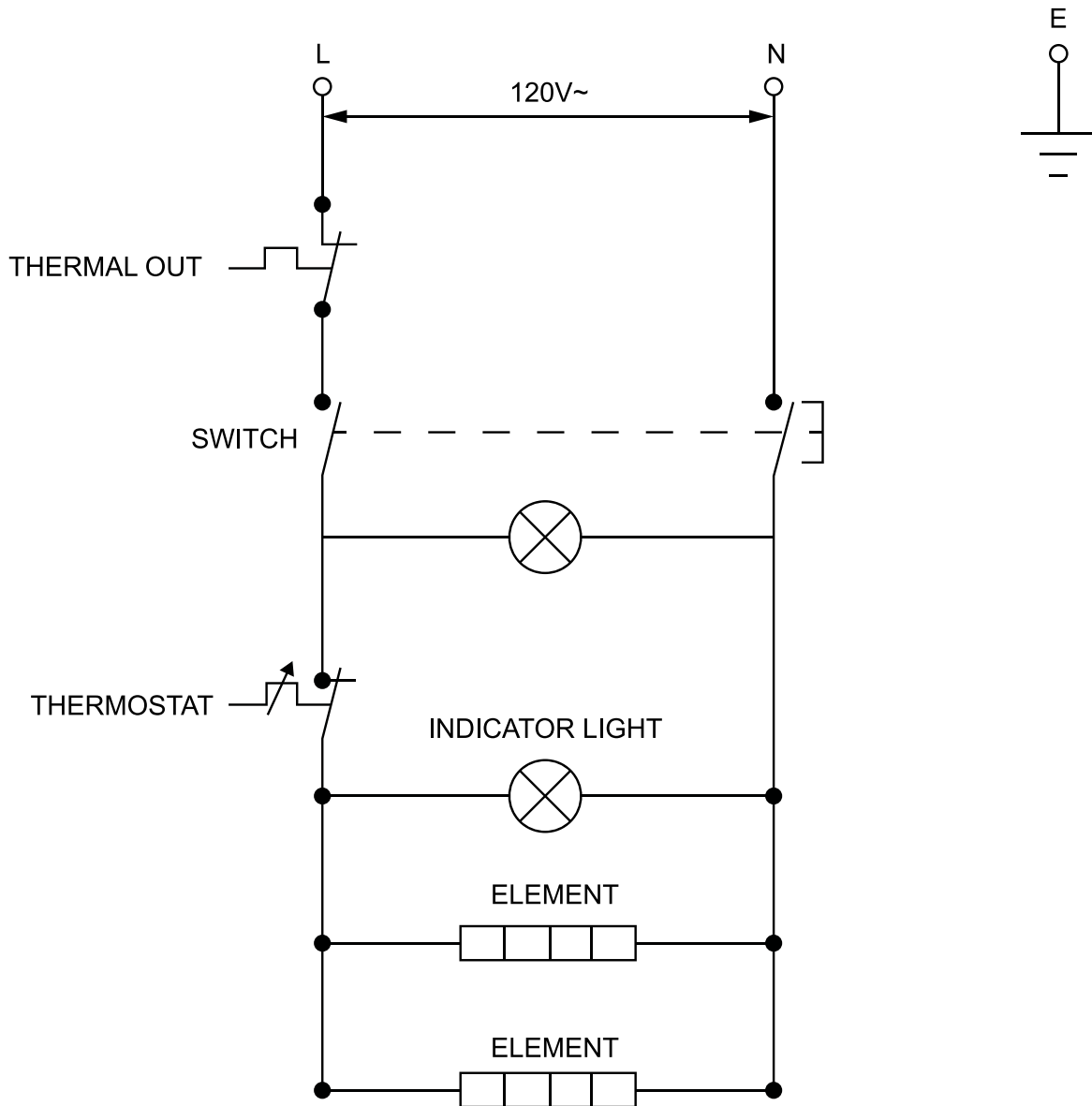
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN042	Bottom Plate Flat/Ribbed for 11380	1	63480	Right Spring for 11380	19DX	37273	Washer Dia.6 for 11380	36
AM982	Upper Plate Ribbed for 11380	2DX	63481	Left Spring for 11380	19SX	AN005	Distance Ring Int.14x4 F.10.5 for 11380	37A
78795	Left Top Surface-Grooved for 11380	2SX	AM997	Black Handle L.235,5 for 11380	20A	AN006	Distance Ring.Est.14x12,3 F.10,5 for 11380	37B
AN043	Stainless Steel Base for 11380	3	AM998	Black Drawer Knob for 11380	21A	19372	Terminal Block for 11380	38
AN044	Fund for 11380	4	78799	Pomello P. Sup. Nero for 11380	22A	AK103	Protection Spiral Wires for 11380	40
AN045	Spring Cover for 11380	5	18001	Knob for 11380	23	AN054	Power Cord, 3x12 AWG, US Plug for 11380	41
AN046	Stainless Steel Collecting Tray Top for 11380	6	AM999	Foot for 11380	24	16469	Wire Panini Brush Red Handle for 11380	42
AM989	Stainless Steel Cover DX 90° for 11380	7DX	AN048	Screw TE M6x12 Flang. Knurled Black for 11380	26	AN055	Cable Gland PG 13,5+Nut for 11380	43
AN047	LH Stainless Steel Cover 90° for 11380	7SX	AN000	Flange Screw Zigr. M06x12 for 11380	26	AN011	Timer Grill for 11380	47
78192	Top Element for 11380	8	78800	Screw 6x16 TPSCE for 11380	27	AN056	Monster Sir. for 11380	50
16473	Bottom Heating Element 220V 501 for 11380	9	78801	Screw 8x18 TPSCE for 11380	28	78769	Mostr.Graduata Dim.8x7cm for 11380	50A
16474	Thermostat 110/220-50/60 for 11380	10	AN033	Grain 8x12 P. Flat for 11380	29	AN057	Face Plate W. Tim for 11380	51
23747	Pilot Light 110V for 11380	11	AN049	Nut M.6 Extra Low Zinc. for 11380	30A	78808	Monst. Pers/Neutra. Timer for 11380	51A
21103	Insulating Panel 110 ZK for 11380	12	AN036	Hex.Screw DIN 933 M6x16 for 11380	30A	78810	Flanged Bushing D12 for 11380	65
AM990	Panel Protection for 11380	13	AN050	Screw M6x16 TE Inox A2 for 11380	30B	AN058	Screw TC- 5x8 Inox A2 for 11380	72
AM991	Right Lifting Rod 25x8x363 W/Peg for 11380	14DX	AN002	Low Hex.Nut DIN 439 M6 for 11380	30B	AN059	Screw TBL M4x12 Washed Combi for 11380	73
AM992	Left Lifting Rod 25x8x363 W/Peg for 11380	14SX	AN001	Antirib for 11380	30DX	AN060	Serrated Washers D.4 Zinc for 11380	74
AM993	Brass Brake for Grill for 11380	15	AN051	Anti-Rib. SX for 11380	30SX	AN061	Hex Nut M4 Medium Z.White for 11380	75
AM994	Lifting Pin 12x243 for 11380	16	AN052	Screw M4x5 TC Z.Bianca x Thermostat for 11380	31	AN062	Nut M6 Low Zinc. for 11380	76
AM995	Pin PD D10x247 for 11380	17	AN053	Self-Tapping Screws TC+ 4.2x06.5 for 11380	32	AN063	Screw TE M4x3,5 Z.White for Timer for 11380	77
AM996	Handle Pin 10x236 for 11380	18	AN004	Wire Protecting Spring D.14 for 11380	33			

Electrical Schematics


Model PG-IT-0483-R 11375

Model PG-IT-0483 11376

Model PG-IT-0610-R 11377



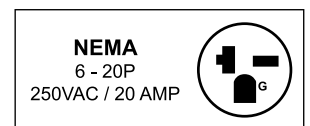
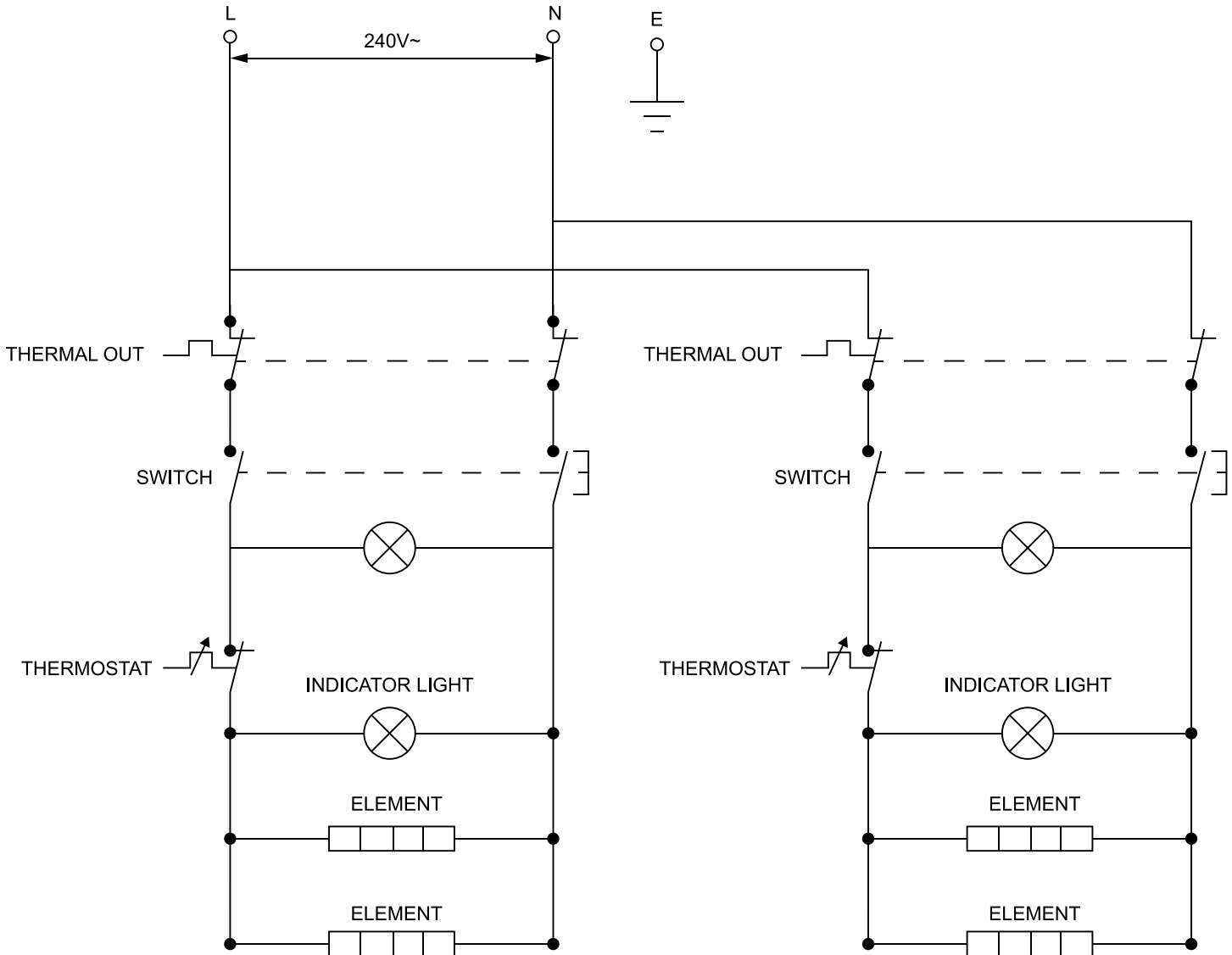
NEMA
5 - 20P
125VAC / 20 AMP



Electrical Schematics

Model PG-IT-0737-R 11378

Model PG-IT-0737 11380





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



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

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

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

