

The OMABG80 Bread Grater & Crumber is the perfect accessory for any commercial kitchen.



# BREADCRUMBER

Model OMABG80 Brochure/Manual

# Using and maintaining the OMABG80 Breadcrumber

## Description

The OMABG80 is constructed of stainless steel and anodised aluminum. Designed to crumb bread up to 80kg per hour.

The machine is made up of 3 main components.

1. Product cylinder
2. Output chute
3. Motor housing (base)

## Before using the OMABG80

**WARNING:** Before using the OMABG80 please read the operator manual.

1. Before using the OMABG80 we recommend that you clean all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry. This will remove any traces of machine oil, dirt or grit picked up during manufacture or storage.
2. Ensure that the OMABG80 is positioned on a solid and flat surface, and at a height that allows the operator to load the product cylinder.
3. Ensure that the product cylinder and output chute are locked in place.
4. Ensure that a suitable container or dish is positioned beneath the machine to collect the breadcrumbs.

## Operating the OMABG80

**WARNING:** Before using the OMABG80 check the electrical connections are not damaged.

1. Connect to power using the power cord supplied.
2. Lift the product cylinder lid and insert bread (day old bread is recommended) then lower lid.
3. Turn the switch to the 1 position to activate operation.
4. Once crumbing has concluded turn the switch back to the 0 position to turn the machine off.

*Note: No.1 position on the left is anti-clockwise and No.1 position on the right is clockwise. Should a blockage occur simply turn the switch to the opposite No.1 position to unblock.*

## OMABG80 Overload Switch

*Note: The machine is equipped with an overload switch located under the base of the motor housing the protects the motor in the event of undue stress.*

1. If the overload switch is activated the machine will stop. To restart the machine it is necessary to disconnect the machine from the main power supply.
2. Reposition the switch to 0.
3. Using protective gloves carefully remove the cause of the blockage (this may involve disassembling the breadcrumber).
4. Once blockage is cleared wait approximately 10 seconds.
5. Push the overload switch to re-activate the motor protector.
6. Plug machine back into power source and re-load product into the product cylinder and recommence operation.

## Cleaning the OMABG80

*Note: All cleaning and maintenance operations must be carried out wearing protective gloves.*

1. Disconnect the machine from the main power supply (*we recommend that you check the electrical cable at regular intervals for wear or damage*).
2. Disassemble the product cylinder and the output chute from the motor housing by unscrewing the knobs either side of the product cylinder. Unscrew knobs either side of the product chute to release.
3. Clean all exposed surfaces with a soft cloth that has been placed in clean warm water and light detergent and squeezed dry.
4. The machine must be cleaned once a day or more frequently if necessary.

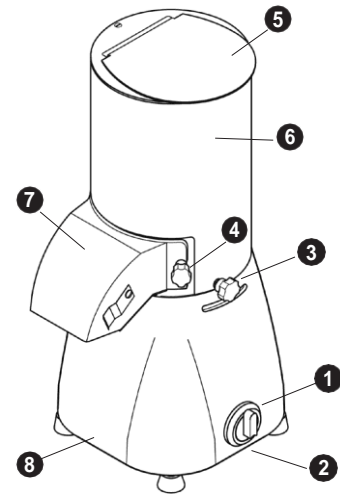


You should never hose down or spray with water any component of this machine or its environment.



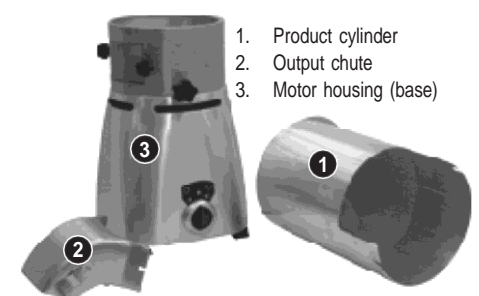
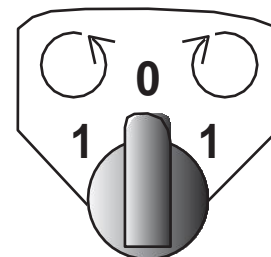
You should never immerse the machine into water.

## OMABG80 Components



1. ON/OFF Switch
2. Overload Switch (under Motor Housing)
3. Product cylinder release knobs (either side)
4. Product chute release knobs (either side)
5. Product cylinder lid
6. Product cylinder
7. Output chute
8. Motor housing (base)

## OMABG80 ON/OFF Switching



1. Product cylinder
2. Output chute
3. Motor housing (base)

## SPECIFICATIONS

Motor	240V, 50Hz, 850w
<b>Dimensions (mm)</b>	
Width	250
Depth	250
Height	580
Net weight (kg)	17



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