



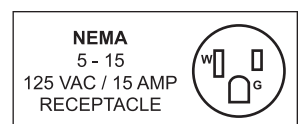
**Santos Coffee Grinder**  
*Model Santos 40*  
*Item 44638*  
**Instruction Manual**



*Revised - 01/21/2020*



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



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Model Santos 40

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# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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**Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées ou cueilli par un tiers transporteur.

# General Information

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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.

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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 leer y familiarizarse con todas las instrucciones de operación y seguridad.**

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

# Safety and Warranty

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## IMPROPER USE

1. Do not use this appliance for grinding anything other than roasted coffee beans.
2. Never operate the appliance with no coffee beans in the bean container.
3. Remove from the coffee beans any foreign bodies which may damage the grinding wheels (metal staples, stones, etc.).
4. The appliance should neither be cleaned in a jet of water nor with a high pressure spray.

# Safety and Warranty

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5. For electrocution risk protection reasons, never plunge the base into water or any other liquid.
6. Unplug the appliance before carrying out any work on it: cleaning, maintenance or repair.
7. The use of spare parts other than certified SANTOS original parts is prohibited.
8. Do not use the appliance if the power supply cord is damaged. It must be replaced by either a SANTOS approved dealer or a person with similar qualifications to avoid any danger.
9. Connect several appliances to the same power socket.
10. Do not use the appliance outdoors.
11. Never place the appliance close to or on a source of heat.
12. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
13. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety. Supervise children to ensure they do not play with the appliance.

## ELECTRICAL CONNECTION

Line protection: The appliance should be connected to a standard 2-pole + ground electric socket. The installation should be fitted with an RCD and a fuse rated at 16A. The appliance must be grounded.

## CARE

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
  - ▶ Either on the identification plate under the machine.
  - ▶ Or in the technical specifications in this manual.
- If the power cable (10) is damaged, it should be replaced by a special assembly available from approved Omcan dealers or from Omcan.
- Check that the On / Off switch (11) is in the 0 position before connecting the power cable plug (10) to your mains electric power socket.

## USING FOR THE 1ST TIME:

Carefully clean the parts in contact with the coffee (fig. A).

- Take off the lid (1), the bean container (2) and the ground coffee collector (3) and wash them with a standard dish washing product.

## RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE

This equipment is marked with the selective sorting symbol relating to wastes from electrical and electronic equipment. It signifies that this product should be taken over by a selective collection system conforming to the Guideline 2002/96/EC (WEEE) – part Professional Equipment – so that it can be either recycled or dismantled in order to reduce any impact on the environment. For more information, please contact your Retailer or Omcan. For eliminating or recycling components of equipment, please contact a specialized company or

# Safety and Warranty

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contact Omcan. The electronic products not undergoing a selective sorting are potentially dangerous for the environment. The damaging materials should be eliminated or recycled according to the regulations in force.

## 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.

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

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<b>Model</b>	<b>Santos 40</b>
<b>Power</b>	310 W
<b>Output</b>	17.6 lbs. / 8 kgs. per hour
<b>Variable Speed</b>	1800 RPM
<b>Hopper Capacity</b>	4.9 lbs. / 2.2 kgs.
<b>Electrical</b>	120V / 60Hz / 1Ph
<b>Dimensions</b>	8" x 16" x 23" / 203 x 406 x 406mm
<b>Packaging Dimensions</b>	18" x 10" x 26" / 457 x 254 x 660mm
<b>Weight</b>	30 lbs. / 13.6 kgs.
<b>Packaging Weight</b>	34 lbs. / 15.4 kgs.
<b>Item Number</b>	44638

## ASSEMBLY AND PREPARATION (FIG. A)

1. Clip the ground coffee collector (3) onto the base (4).
2. Put the dose measurer lid (24) in place.
3. Put the bean container (2) in place on the grinder body adjustment nut (5).
4. Pour the roasted coffee beans into the bean container and put the lid on the bean container.
5. Open the bean container shutter (6).

## USING

1. Switch the electric current on to the machine by putting the On / Off switch (11) to the 1 position (the motor will start) (fig. B).
2. The coffee beans are then ground by the grindstones and the ground coffee leaves the grinder body and goes to fill the dose measurer.
3. Place the filter-holder under the measurer outlet (23) using the filter-holder support (22) to help.
4. Pull the measurer handle (21) once or twice to deliver one or 2 measure(s) of ground coffee.
5. Remove the filter-holder and tamp down the coffee with the tamper (20) fixed to the dose measurer.

**Note: A 5-figure counter on the side of the dose measurer counts each measure.**

The motor stops automatically when the dose measurer is full. It starts again, after a few measures, when the ground coffee level has dropped sufficiently. Because of this, the machine can be left with the electric power on in position 1 all the time it is being used.

## COFFEE GRINDING ADJUSTMENT

**Note: Never leave the machine to run with the two grindstones in contact. If the grindstones make contact this may result in ground coffee getting jammed in the grinder body and premature wear of the grindstones.**

The machine is factory-set so that the "0" mark on the nut graduated plate (5) relates to the finest grinding without the grindstones touching (fig. C).

1. Hold the adjustment screw (5) with one hand and press the indexing pointer (7) with the other.
2. Tighten the adjustment nut by turning in a clockwise direction (right-handed thread) one or two notches for finer grinding.
3. Loosen the adjustment nut by turning in an anti-clockwise direction (right-handed thread) one or two notches for coarser grinding.
4. Release the indexing pointer (7) to retain the grinding adjustment.
5. Draw off a few measures of coffee to check the grinding adjustment.

Depending on the type of coffee used and the fineness of grinding required, the output may drop considerably. A too fine grinding setting may heat up the coffee and alter its flavour.

# Operation

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## ADJUSTING THE MEASURED DOSE OF GROUND COFFEE

The dose measurer should be cleaned regularly to prevent conglomerated blocks of coffee on the cross bars from affecting the dose measurer setting.

The machine is factory-set for a measure of approximately 7g.

1. Turn the machine on and allow the dose measurer to fill up.
2. Draw off 4 to 5 measures; the machine should restart.
3. Wait for the machine to stop and then draw off another 5 to 6 measures.
4. Measure the mass (weight) of the measures after that.
5. Tighten the thumb-wheel (8) by turning in a clockwise direction (right-handed thread) to reduce the quantity of ground coffee per measure (the thumb-wheel is adjusted in half-turns) (fig. D).
6. Loosen the thumb-wheel (8) by turning in an anti-clockwise direction (right-handed thread) to increase the quantity of ground coffee per measure.
7. Draw off more than 6 measures for the adjustment to be taken into account.

# Maintenance

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## CLEANING

### IMPORTANT:

- In every case, the machine should be stopped and the machine's power supply cable (10) unplugged.
- Cleaning with a water spray or pressure spray is not permitted.

Clean the dose measurer properly using a brush. Make sure that the walls of the coffee delivery conduits and the 6 branches of the cross-bars are always clean.

## MAINTENANCE

Before carrying out any work on the machine, it is essential to unplug it from the mains and to discharge the motor starting capacitor.

**IMPORTANT: Use of spare parts other than certified original SANTOS parts is prohibited.**

### DISCHARGING THE CAPACITOR

- Unscrew the 2 screws located under the machine in the middle of the base plate (fig. E).
- Pull the electrical components unit (20) out of the base plate.
- Using a screwdriver with an insulated handle, touch the 2 capacitor connections (15). The sight of an electric arc shows that the capacitor has been discharged.

## SPARE PARTS

This machine requires no specific maintenance. The bearings are lubricated for life. If work is required to replace worn parts such as the grindstones or the electric or other components, refer to the parts list.

For all spare part orders state:

- The type.
- The machine serial number.
- The electrical specifications (16) recorded under the machine.

## REPLACING THE GRINDSTONES

**IMPORTANT: always change both 2 grindstones (9) at the same time.**

The 2 grindstones are identical and can be fitted equally either on the moving plate (18) (moving grindstone) or on the adjusting “nut” (5) (fixed grindstone) (fig. F).

1. Close the bean shutter (6) (fig. G).
2. Run the machine until the coffee beans waiting in the grinder body have gone through.
3. Stop the machine and unplug the mains power lead (10).
4. Take off the bean container (2).
5. With one hand, press on the indexing pointer (7) and with the other unscrew the adjustment nut by turning it in an anti-clockwise direction (fig. H).

**CARE: When this part is fully unscrewed, handle it with care so as not to damage the brass thread.**

6. Unscrew the 3 screws on each grindstone (fig. I). For the moving grindstone, place a screwdriver across the grinder body and the coffee outlet conduit to stop the grindstone-carrier plate from turning on unscrewing or screwing up the grindstone retaining screws.
7. Carefully clean the whole grinder body, in particular the grindstone facing areas.
8. Place each grindstone on its support making sure that there is no coffee dust between the grindstone and its support.

**CARE: The slightest small coffee particle under the grindstone may prevent the machine from operating correctly. It is recommended that the grinder body is cleaned with a compressed air jet or a dry brush.**

**CARE: do not unscrew the grindstone-carrier plate (18) retaining spindle (17) so as not to upset the assembly geometry (fig. J).**

9. Once the 2 grindstones have been replaced, with one hand press the indexing pointer (7) and with the other place the “ground coffee adjustment nut” (5) on the grinder body taking care not to damage the thread. Without using force, put the “nut” (5) on the grinder body unscrewing it gently to feel for alignment of the two threads and thus to be able to feed them in without using force. Then tighten until the 2 grindstones come into contact (fig. K).
10. Unscrew the “adjustment nut” (5) to free the grindstones in contact.
11. Plug the machine in and switch it on with no coffee.
12. While pressing the indexing pointer with one hand, with the other screw up the “adjustment nut” (5) until the 2 grindstones make slight contact.
13. Stop the machine.
14. Unscrew the graduated plate (12) retaining screws and re-index the graduated plate “0” with the indexing pointer (7) (fig. L).

# Maintenance

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15. Unscrew the “adjustment nut” (5) by 5 to 10 notches.
16. With coffee, adjust the ground coffee setting (see “Coffee grinding adjustment” section).

# Troubleshooting

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Carefully determine the reason for the machine stopping.

In all circumstances, if the problem persists, disconnect the electric power supply (unplug the mains supply lead plug (10)) and call on someone from the maintenance department or contact an approved SANTOS dealer.

Where appropriate, do not forget to close the bean container shutter (6) before removing the container.

## THE MACHINE WILL NOT START

- Check: the mains power supply and the condition of the power supply lead (10).
- Check that the On / Off switch indicator (11) lights up when the switch is in the 1 position. If not, replace the switch.
- Check that the grindstones (9) are not making contact preventing the motor from starting.
- Check that there are no foreign bodies stuck between the grindstones.
- Inside the machine, check the condition of the electric wiring and the connections (on the switch (11), on the component support module (20) (fig. N) (the electric components can be accessed without dismantling the machine) and on the dose measurer automatic device unit (19) (fig. M)).
- Check the electric components, replacing them one by one.

## THE MACHINE STOPS AS A RESULT OF MOTOR OVER-HEATING: (THE MOTOR UNIT IS HOT)

The motor is protected by an integral thermal protection. If the motor overheats, it stops.

- Check that there are still coffee beans in the bean container (2).
- Put the On / Off switch (11) to the 0 position and unplug the machine.
- Wait for the motor to cool down (20 to 45 minutes) then press the On / Off switch (11) (position 1).

## THE MACHINE STOPS AS A RESULT OF AN OVERLOAD

A foreign body between the grindstones, grindstones making contact, a too fine coffee grinding or intensive operation may result in a motor overload. Under these circumstances, either the thermal protection or the excess current protection may be activated and stop the machine operating. If the machine is hot, refer to the section “The machine stops as a result of motor over-heating”).

- Turn off the electric power supply (unplug the mains power lead (10)).
- Move the On / Off switch (11) to the 0 position.
- Under the machine (fig. O), press the button (13) to reset the excess current protection. If the button does not remain in the “reset” position, allow the machine to cool down before repeating the operation.

## THE MACHINE STOPS A FEW MINUTES AFTER STARTING

- Check the electric components (start relay).

# Troubleshooting

If the problem persists, turn the machine electric power off (unplug the mains power lead (10)) and call on someone from the maintenance department or contact an approved SANTOS dealer.

## THE GROUND COFFEE MEASURE IS NOT EVEN

- Check that there are coffee beans in the bean container.
- Clean the coffee dose measurer.

## THE GROUND COFFEE JAMS IN THE GRINDER BODY CONDUIT

- The machine has perhaps been subjected to a vertical blow (e.g.: during transport), remove the dose measurer and check that the seal between the dose measurer and the grinder body outlet conduit has not come out of its housing.

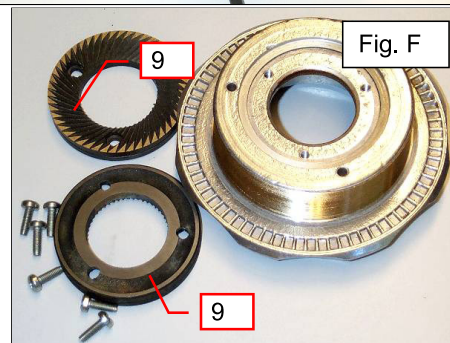
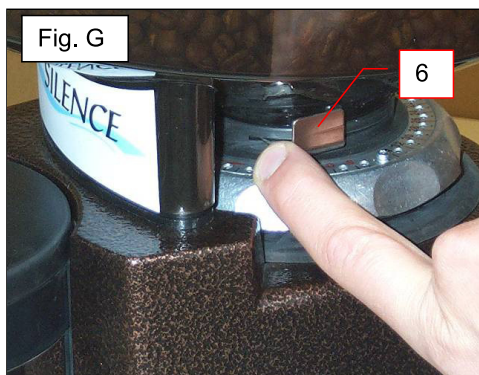
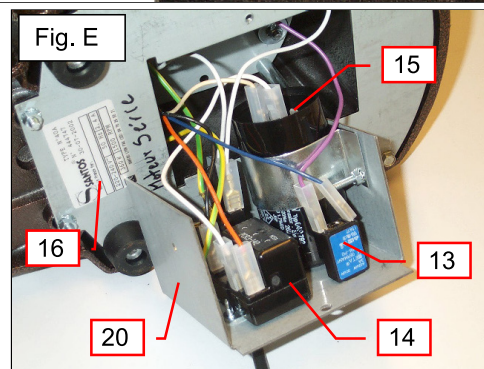
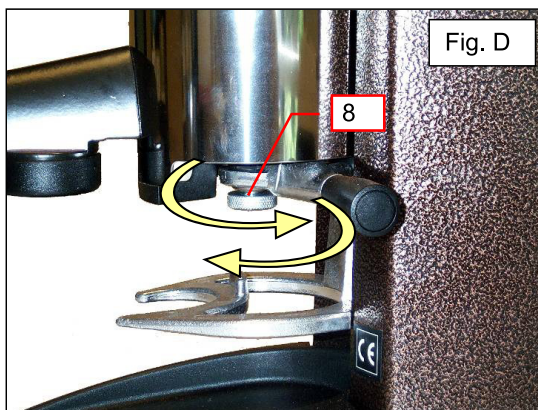
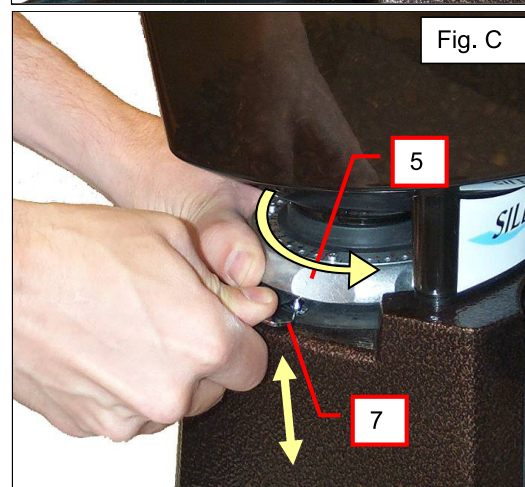
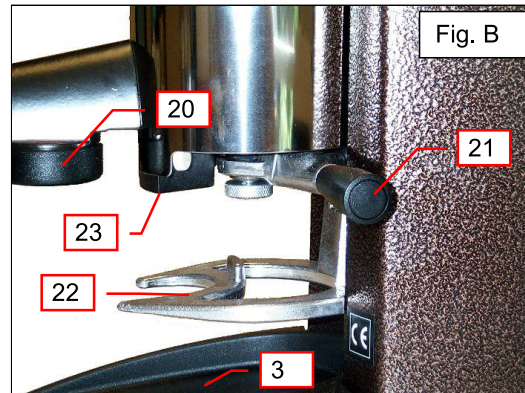
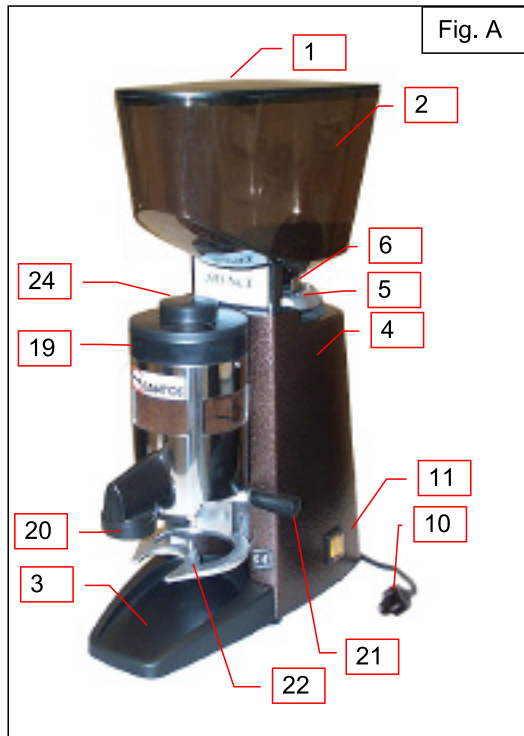
## THE MACHINE RUNS FOR A LONG TIME WITHOUT FILLING THE DOSE MEASURER

- Check that there are coffee beans in the bean container.
- Check that the bean container shutter is in the open position.
- Replace the grindstones.
- Check the dose measurer seal is properly positioned.

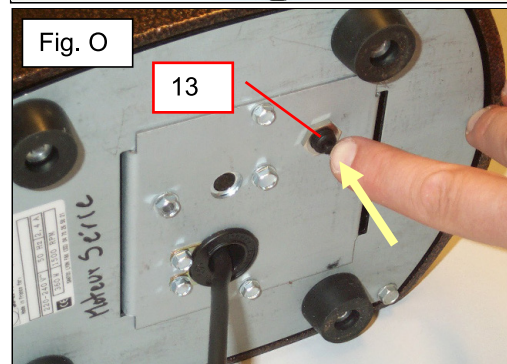
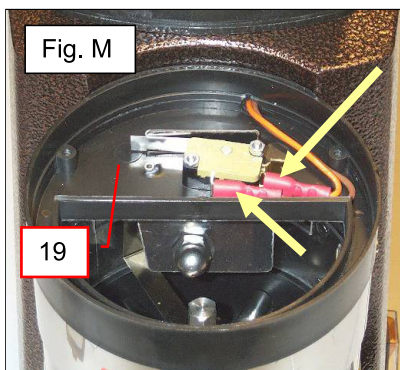
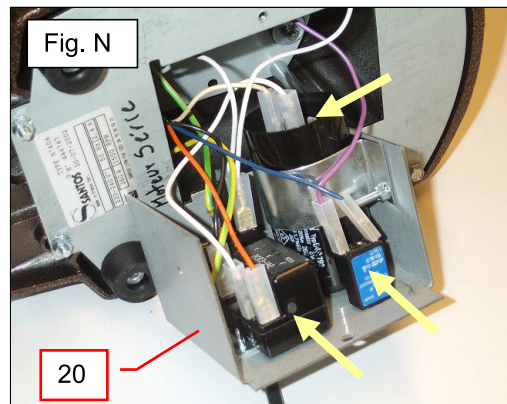
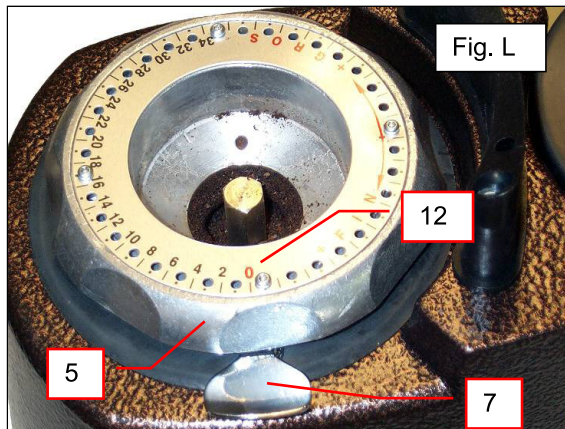
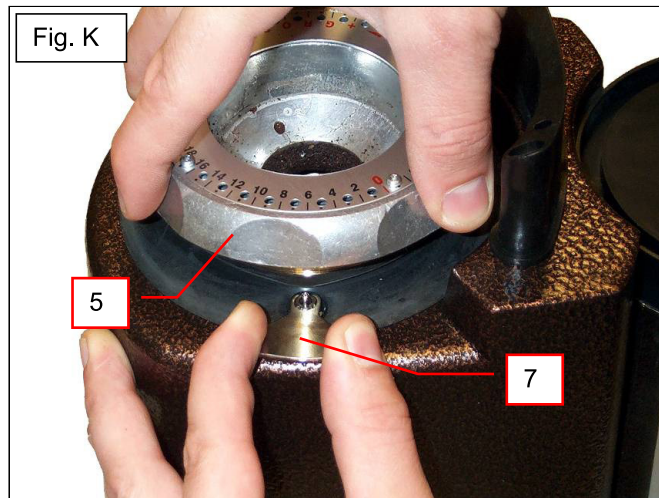
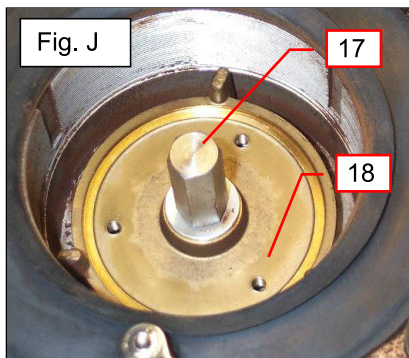
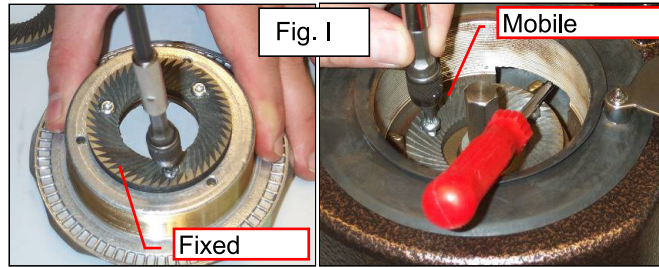
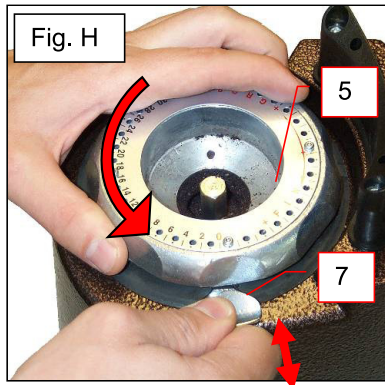
## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44638	Santos 40	Santos Silent Bar Espresso Coffee Grinder 40AV1 120V/60/1 cULus	40AV1N

# Figure Drawings

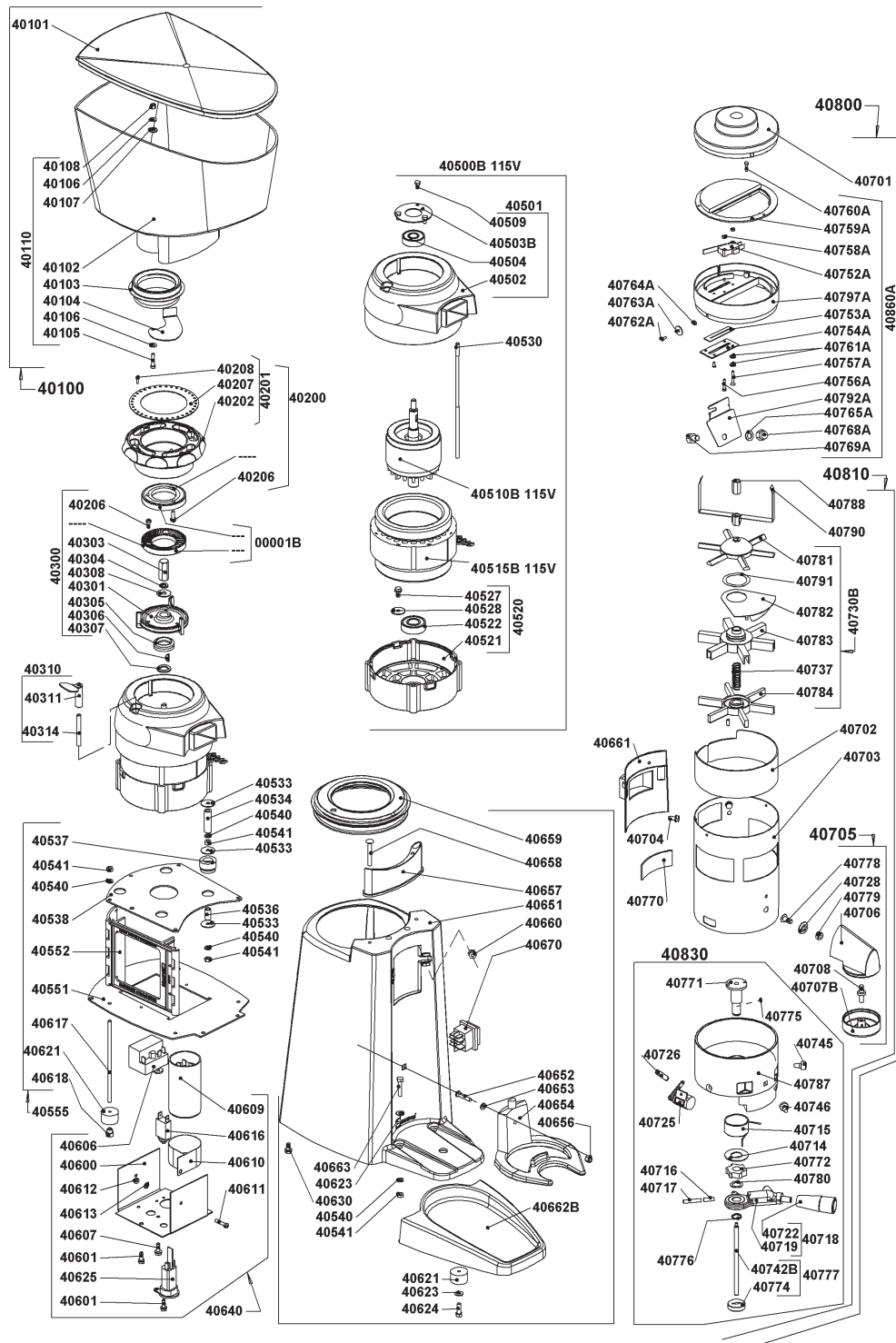


# Figure Drawings



# Parts Breakdown

## Model Santos 40 44638





# Parts Breakdown

## Model Santos 40 44638

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
40947	Set of 2 Santos Grinding Discs High Output for 40AV1N	00001B	69803	Stator Only 1 Phase 100-120V 50/60Hz for 40AV1N	40515B	69834	Brown Painted Base for 40AV1N	40651
40831	Complete Hopper for 40AV1N	40100	69804	Complete Lower Flange for 40AV1N	40520	69835	Screw TRCC M 5x25 ZN for 40AV1N	40652
40832	Hopper Cover for 40AV1N	40101	69805	Rear Flange for 40AV1N	40521	69836	Washer for 40AV1N	40653
40833	Hopper for 40AV1N	40102	69806	Bearing 6202 for 40AV1N	40522	69837	Filter Holder Fork for 40AV1N	40654
40834	Obturator Gasket for 40AV1N	40103	69807	Screw HM5x10 Auto for 40AV1N	40527	69838	Nut H M5 Nylstop for 40AV1N	40656
40835	Obturator Handle for 40AV1N	40104	69808	Washer 5x12 ZN for 40AV1N	40528	69839	Hopper Holder for 40AV1N	40657
69775	Screw CB M 4x20 ZN for 40AV1N	40105	69809	Assembling Threaded Rod M5x190 for 40AV1N	40530	69840	Screw 5x40 Auto for 40AV1N	40658
69776	Washer for 40AV1N	40106	45145	Washer 5x20 for 40AV1N	40533	69841	Grinding Head Seal for 40AV1N	40659
69777	Belleville Washer for 40AV1N	40107	69810	Motor Plate Spacer for 40AV1N	40534	69842	Dispenser Fitting Nut for 40AV1N	40660
69778	Nut Nylstop H M4 ZN for 40AV1N	40108	69811	Silentbloc Spacer for 40AV1N	40536	69843	Ground Coffee Exhaust Seal for 40AV1N	40661
69779	Coffee Beans Hopper Assembly without Cover for 40AV1N	40110	69812	Silentbloc for 40AV1N	40537	40990	Coffee Grinding Receptacle for 40AV1N	40662B
69780	Complete Grind Adjusting Screw for 40AV1N	40200	69813	Motor Plate for 40AV1N	40538	69844	Screw H M 4x25 ZN for 40AV1N	40663
40836	Adjusting Screw with Plate for 40AV1N	40201	69814	Washer AZ 5 ZN for 40AV1N	40540	40840	Switch for 40AV1N	40670
69781	Burr Holding and Adjustment Screw for 40AV1N	40202	69815	Nut H M 5 ZN for 40AV1N	40541	40841	Dispenser Cover for 40AV1N	40701
69782	Disc Screw (M4x10) for 40AV1N	40206	69816	Bottom Plate for 40AV1N	40551	40842	Dispenser Plexi Strip for 40AV1N	40702
69783	Graded Plate for 40AV1N	40207	69817	Motor Holder Spacer for 40AV1N	40552	40843	Stainless Steel Dispenser Tube for 40AV1N	40703
69784	Screw 2.5x6 (TORX) for 40AV1N	40208	69818	Column Assembly for 40AV1N	40555	69845	Screw H M 5x10 ZN for 40AV1N	40704
69785	Complete Disc Sustainer with Grinding Disc for 40AV1N	40300	69819	Electrical Components Plate for 40AV1N	40600	40844	Complete Tamper for 40AV1N	40705
69786	Disc Sustainer for 40AV1N	40301	69820	Screw H 4.8x12.7 ZN Auto for 40AV1N	40601	69846	Aluminum Tamper Holder for 40AV1N	40706
69787	Hexagon Nut for 40AV1N	40303	40837	Starting Relay 110V and 220V for 40AV1N	40606	40991	Tamper End Diam. 55mm for 40AV1N	40707B
69788	Washer AZ 7 for 40AV1N	40304	69821	Screw CB M 4x10 ZN for 40AV1N	40607	69847	Pin D 5x11x26 for 40AV1N	40708
69789	V Ring Gasket V20 for 40AV1N	40305	40838	Capacitor 100 MF 220V 110V and 220V 50/60 Hz for 40AV1N	40609	69848	Spring Holding Plate for 40AV1N	40714
69790	Pin 3x5 for 40AV1N	40306	69822	Capacitor Ring for 40AV1N	40610	40846	Handle Spring for 40AV1N	40715
69791	Washer (Specific) for 40AV1N	40307	69823	Screw CB M 4x20 ZN for 40AV1N	40611	69849	Ratchet Spring for 40AV1N	40716
69792	Washer 7x20 for 40AV1N	40308	69824	Nut H M 4 ZN for 40AV1N	40612	69850	Ratchet Finger for 40AV1N	40717
69793	Stop Finger + Spring for 40AV1N	40310	69825	Washer AZ 4 for 40AV1N	40613	40847	Complete Handle for 40AV1N	40718
69794	Stop Finger Pusher Chromed for 40AV1N	40311	40839	Circuit Breaker 3 A 220-240 V 50/60 Hz for 40AV1N	40616	69851	Aluminum Handle for 40AV1N	40719
69795	Stop Finger Spring for 40AV1N	40314	69826	Threaded Rod Bottom Plate for 40AV1N	40617	69852	Handle Only for 40AV1N	40722
69796	Complete Motor 110V 50/60 Hz for 40AV1N	40500B	69827	Screw for 40AV1N	40618	40848	5 Digit Counter for 40AV1N	40725
69797	Complete Upper Flange for 40AV1N	40501	69828	Rubber Foot 25x15 for 40AV1N	40621	40849	Counter Spring for 40AV1N	40726
69798	Upper Flange for 40AV1N	40502	69829	Washer 5x12 for 40AV1N	40623	69853	Contact Washer 8 ZN for 40AV1N	40728
69799	Bearing Washer for 40AV1N	40503B	69830	Screw H 5x16 ZN for 40AV1N	40624	40993	Complete Spider for 40AV1N	40730B
69800	Bearing 6201 for 40AV1N	40504	69831	Power Cord with USA Plug for 40AV1N	40625	69854	Grinding Adjustment Spring for 40AV1N	40737
69801	Screw H M4x10 ZN for 40AV1N	40509	69832	Screw H 5x10 ZN for 40AV1N	40630	69855	Central Threaded Rod M 6x132 for 40AV1N	40742B
69802	Complete Rotor for 40AV1N	40510B	69833	Components Assembly with USA Plug for 40AV1N	40640	69856	Rubber Buffer Diam. 12 H 7.5 for 40AV1N	40745

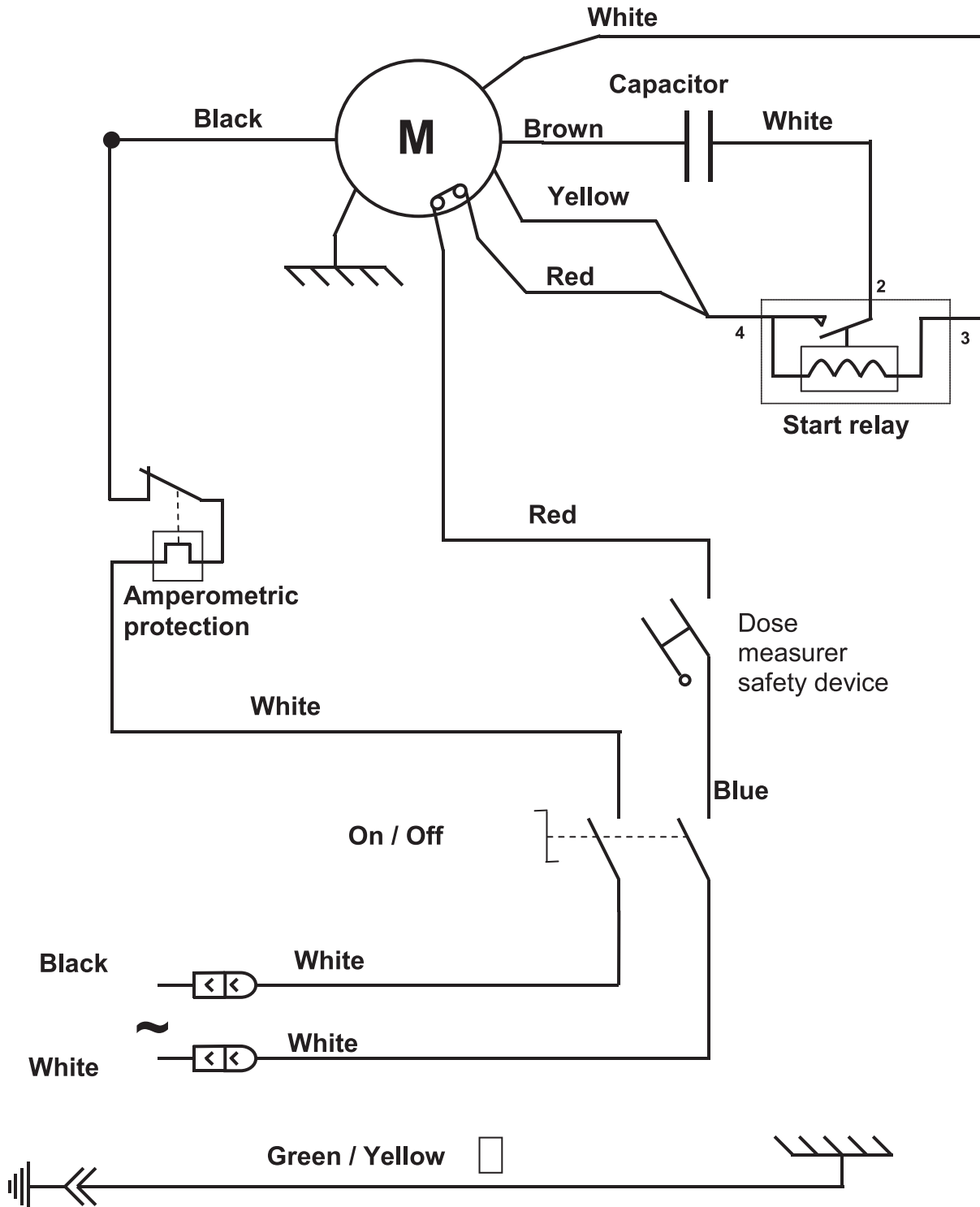
# Parts Breakdown

## Model Santos 40 44638

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
69857	Rubber Buffer Diam. 12 H 4 for 40AV1N	40746	69871	Cap Nut H M 8 Stainless Steel for 40AV1N	40768A	40854	Medium Spider for 40AV1N	40783
69858	Automatism Micro Switch for 40AV1N	40752A	69872	Screw H M8x10 Stainless Steel for 40AV1N	40769A	40855	Lower Spider for 40AV1N	40784
69859	Flat Rubber Seal for 40AV1N	40753A	69873	Base/Dispenser Seal for 40AV1N	40770	69881	Dispenser Base for 40AV1N	40787
69860	Flap Holding Plate for 40AV1N	40754A	40850	Dispenser Main Axle for 40AV1N	40771	69882	Nut for 40AV1N	40788
69861	Screw CB M 3x16 ZN for 40AV1N	40756A	40851	Ratchet Wheel for 40AV1N	40772	69883	Break Mound for 40AV1N	40790
69862	Screw CB M 3x20 ZN for 40AV1N	40757A	69874	Dose Adjustment Nut for 40AV1N	40774	69884	Crinkle Washer for 40AV1N	40791
69863	Nut H M 3 ZN for 40AV1N	40758A	69875	Pin 2x2.6x7 for 40AV1N	40775	69885	Grinding Detection Flap for 40AV1N	40792A
69864	Automatic Casing Cover for 40AV1N	40759A	69876	Shaft Circlip D 12 for 40AV1N	40776	69886	Automatic Casing for 40AV1N	40797A
69865	Screw CX 3x12 ZN Auto for 40AV1N	40760A	69877	Dose Adjustment Rod with Bolt for 40AV1N	40777	40856	Complete Precision Dosing Dispenser for 40AV1N	40800
69866	Washer AZ 3 ZN for 40AV1N	40761A	69878	Screw M6x16 Stainless Steel for 40AV1N	40778	40857	Precision Dosing Dispenser Only for 40AV1N	40810
69867	Screw CB M 3x8 ZN for 40AV1N	40762A	69879	Nut H M 6 ZN for 40AV1N	40779	40858	Complete Dispenser Base for 40AV1N	40830
69868	Washer 4x14 for 40AV1N	40763A	69880	Ratchet Wheel Supporting Washer for 40AV1N	40780	40994	Complete Automatic Casing for 40AV1N	40860A
69869	Nut H M 3 ZN for 40AV1N	40764A	40852	Upper Spider for 40AV1N	40781			
69870	Washer AZ 8 ZN for 40AV1N	40765A	40853	Scraper SSS350 for 40AV1N	40782			

# Electrical Schematics

Model Santos 40 44638







# 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:

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Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

*or email to: [service@omcan.com](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (*specify*): \_\_\_\_\_

Other (*specify*): \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

