



Baking Mixers

*Models MX-CN-0020-G, 0020-T, 0030-G, 0030-T, 0010-G
Items 20467, 20441, 17835, 20442, 17836*

Instruction Manual



STOP

**DO NOT RETURN
THIS PRODUCT TO THE STORE**

For questions or assistance with this
product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 03/02/2020



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



NEMA 5 - 15 125 VAC / 15 AMP RECEPTACLE	
NEMA 5 - 20 125 VAC / 20 AMP RECEPTACLE	

Table of Contents

Model MX-CN-0010-G / Model MX-CN-0020-G / Model MX-CN-0020-T
Model MX-CN-0030-G / Model MX-CN-0030-T

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5 - 6
Installation -----	7
Operation -----	7 - 12
Maintenance -----	12
Troubleshooting -----	12 - 13
Mixer Capacity Chart -----	13 - 14
Parts Breakdown -----	15 - 20
Electrical Schematics -----	21 - 25
Notes -----	26
Warranty Registration -----	27



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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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

Safety and Warranty

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

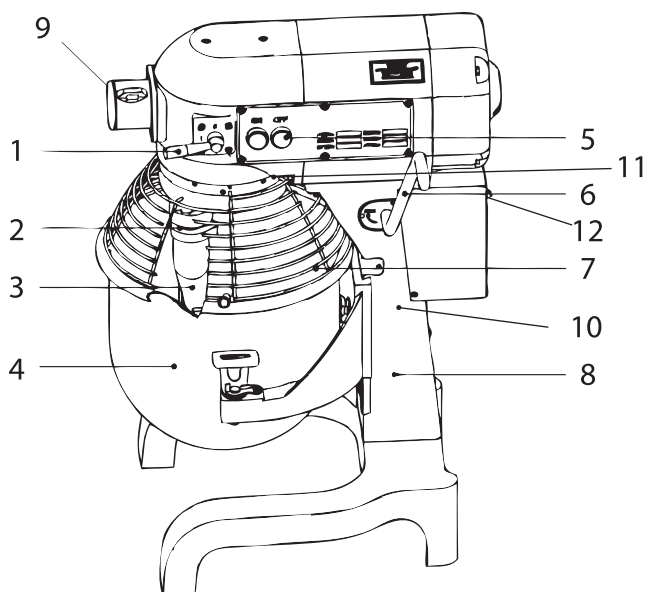
WARNING:

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



1. Gear change hand lever.
2. Planetary Shaft.
3. Mixer Attachment.
4. Stainless bowl.
5. Power switch.
6. Bowl lift handle.
7. Safety guard.
8. Support Frame.
9. #12 Hub
10. Internal Safety Switch
11. Safety Switch
12. Overload Reset Button

Technical Specifications

10 QT MIXERS

Model	MX-CN-0010-G
Power	0.67 HP / 0.5 kW
Shaft RPM	108 ^{1st} 195 ^{2nd} 355 ^{3rd}
Capacity	9.5 L / 10 QT
Timer	No
Guard	Yes
Electrical	110V / 60Hz / 1
Packaging Weight	181 lbs. / 82.1 kgs.
Dimensions	20" x 15.5" x 24.5" / 508 x 394 x 622mm
Packaging Dimensions	22" x 18" x 29" / 559 x 457 x 737mm
Item Number	20467

20 QT MIXERS

Model	MX-CN-0020-G	MX-CN-0020-T
Power	1.5 HP / 1.12 kW	
Shaft RPM	108 ^{1st} 195 ^{2nd} 355 ^{3rd}	
Capacity	18.9 L / 20 QT	
Timer	No	Yes
Guard	Yes	
Electrical	110V / 60Hz / 1	
Packaging Weight	262 lbs. / 118.8 kgs.	
Dimensions	21.5" x 16" x 30.5" / 546 x 406 x 775mm	
Packaging Dimensions	25" x 22" x 35" / 635 x 559 x 889mm	
Item Number	20441	17835

30 QT MIXERS

Model	MX-CN-0030-G	MX-CN-0030-T
Power	2 HP / 1.5 kW	
Shaft RPM	91 ^{1st} 166 ^{2nd} 282 ^{3rd}	
Capacity	29.4 L / 30 QT	
Timer	No	Yes
Guard	Yes	
Electrical	110V / 60Hz / 1	
Packaging Weight	433 lbs. / 196.8 kgs.	
Dimensions	23.5" x 21" x 44.5" / 597 x 533 x 1130mm	
Packaging Dimensions	29" x 26" x 50" / 737 x 660 x 1270mm	
Item Number	20442	17836

Installation

UNCRATING

Immediately after uncrating the mixer, check for possible shipping damage. If the machine is found to be damaged after uncrating, save all packaging materials and contact the carrier within 3 days of delivery. Failure to contact the carrier or supplier in a timely fashion may cause you a loss.

LOCATION

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine's rating plate. Place the mixer on a sturdy and level surface. There should be adequate space around the mixer for the user to operate the controls and to install and remove the bowls. Holes are located in the base to permanently secure the mixer, although this is not necessary in normal installations.

ELECTRICAL CONNECTIONS

The electrical cords on these machines are equipped with a three-pronged grounding plug, which must be connected to a properly grounded receptacle. If the receptacle is not properly grounded, contact an electrician. DO NOT remove the grounding prong from the plug. Electrical and grounding connections must comply with the applicable regulations and local electrical codes.

Check Initial Operation

1. Install the bowl and raise into the mix position, with the bowl support up and bowl safety guard closed.
2. Apply power to the mixer by inserting the cord plug into a properly grounded outlet.
3. Turn the Speed Lever to position 1.
4. Run the machine by pushing the START and then the STOP buttons.

Operation

WARNING

Moving agitator in bowl. Keep hands, clothing and utensils out of bowl while in operation. Do not use without interlocked safety guard.

WARNING: DO NOT SWITCH GEARS DURING USAGE.

The Omcan mixers are equipped with Standard Safety features. Refer to the diagram on page 3 for an explanation of their functions. The bowl safety guard must be in the closed position or the mixer will not operate. The bowl must be raised and remain in mixing position on bowl support or the mixer will not operate.

1. Standard power supply 110V / 60Hz AC. (Please use a plug with 3 wide contacts and good grounding.)
2. Speed transformation: if you want to change the speed, please turn off the power switch (5) first, and then

Operation

pull the gear change hand lever (1) to the position required.

3. Shutting down: when the operation is completed, turn off the power switch (5) first, then pull the gear change hand lever (1) to position 1, and lower bowl to load position (6), and finally disconnect the power supply.

NOTES

- The power socket must be provided with a good ground wire to guarantee the mixer is grounded properly. There will be an electric shock if there is no ground wire or if it is improperly mounted. Never connect the ground wire to gas pipes, water pipes, lightning rods or telephone lines. Electric leakage should be checked after installation. If the power line is damaged, it must be replaced by the a Service Company.
- Do not put your hand into the stirring barrel during operation. Disconnect the power supply before the installation of the mixer.
- Do not operate the mixer beyond the time limit to prevent reduction of its service life.
- The mixer should be mounted on a stable and clean place, keep it away from heat sources and wet places, and away from equipment with strong electromagnetic properties.
- Keep the machine clean constantly. Disconnect power supply before maintenance. Clean machine with a soft damp cloth. Do not clean it with water spray or use harsh detergents.

On/Off Switch - MX-CN-0010-G

Features:

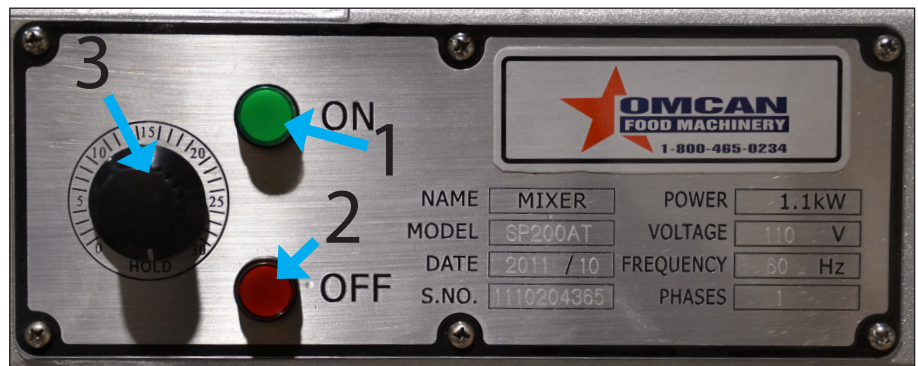
1. Standard Controls



On/Off Switch - MX-CN-0020-T

Features:

1. On Button
2. Off Button
3. Countdown Timer Knob



Operation

On/Off Switch - MX-CN-0020-G

Features:

1. On Button
2. Off Button



On/Off Switch - MX-CN-0030-T

Features:

1. Separate On and Off Switches
2. Countdown Timer Knob
3. Speed Adjusting Lever with Handle



On/Off Switch - MX-CN-0030-G

Features:

- On Button
- Off Button
- Speed Adjusting Lever with Handle



Operation

Installing Mixer Bowls - All Models

1. Place the bowl on the two arms to keep it in place. Insert the bowl pin into pin support located on frame. Carefully align holes on the bowl with the studs on the bowl arms. (Fig.1)
2. Once the bowl is seated properly, swing the locking levers into position. (Fig.2)
3. To remove the bowl, follow the instructions above in reverse order.

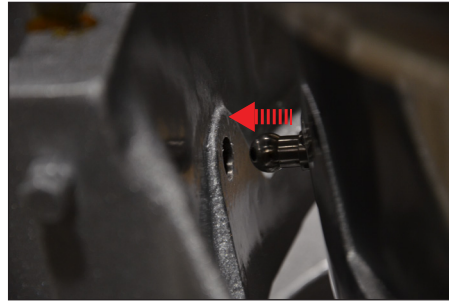
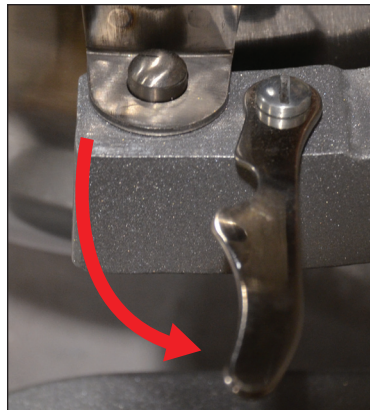


Fig.1

MX-CN-0010-G / 0020-T / 0020-G



MX-CN-0030-T / 0030-G

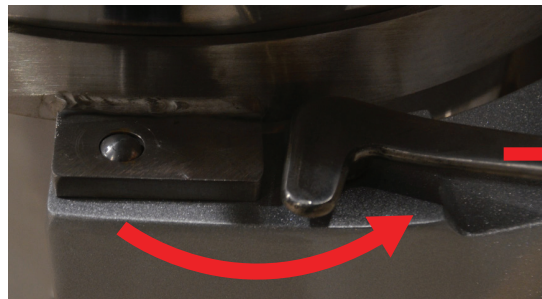


Fig.2

Installing Mixer Attachments - MX-CN-0010-G

Ensure machine is off, lower bowl to loading position. Keep note of the notch on the shaft (Fig.3) and raise the attachment over the shaft. (Fig.4) Turn the attachment to the left until you can turn no more (Fig.5) and release, the attachment should now dip down a bit and lock in place. To Remove the attachment, follow the instructions above in reverse order.



Fig.3

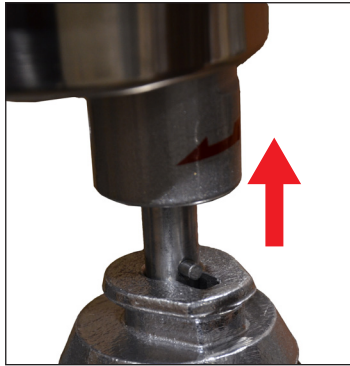


Fig.4

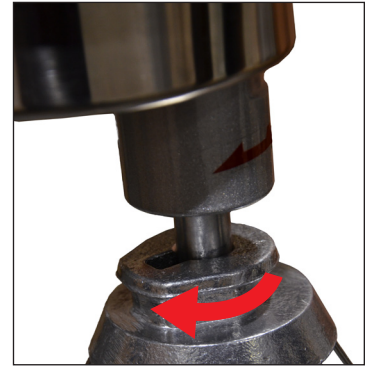


Fig.5

Installing Mixer Attachments - MX-CN-0020-T / MX-CN-0020-G

Ensure machine is off, lower bowl to loading position. Open the Guard by pulling the handle away from the magnetic latch. (Fig.6) Raise the attachment over the shaft, keeping note of where the notch is. (Fig.7) Guide the notch through the path until it reaches the end and locks. (Fig.8) To remove attachment, follow the instructions above in reverse order.



Fig.6



Fig.7

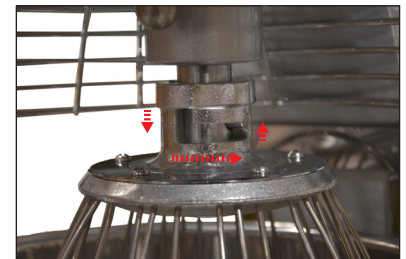


Fig.8

Installing Mixer Attachments - MX-CN-0030-T / MX-CN-0030-G

Ensure machine is off, lower bowl to loading position. Open the Guard by lifting it up towards the top of the machine until it stops. (Fig.9) Raise the attachment through the shaft, keeping note of where the notch is. (Fig.7) Guide the notch through the path until it reaches the end and locks. (Fig.8) To remove attachment, follow the instructions above in reverse order.

Operation



Fig.9

Maintenance

Clean the bowl and attachments daily or after use to maintain hygiene standards. Clean the mixer with a soft wet cloth. The transmission gear box is greased in factory. Check the greasing each 6 months. To add or refill grease, open the top cover, then fill grease from aperture or replace the grease directly. Ensure guide rails are kept clean and lubricated.

Troubleshooting

Problems	Causes	Solutions
Planetary does not rotate after starting the machine	Loose electric wiring	Check electric wiring tighten any loose connections. Press reset button.
Oil leakage	The seal rings are worn out	Replace seal rings

Troubleshooting

Motor temperature raises while reduced output speed	Too low voltage	Check the power supply
	Over-loaded	Reduce load
	The speed of mixing is too high, or wrong attachment is being used, or mixing too long.	Select a suitable speed and attachment. Reduce load.
The mixing knocks with the bowl	The attachment or bowl is deformed	Repair or replace the attachment or bowl
Abnormal noise and high temperature from gearbox	Insufficient lubrication	Add or replace the grease
Bowl lift is difficult to pull up	Guide rails are not lubricated.	Lubricate guide rails.

WARNING!

If the equipment is out of function, please make sure it is serviced by a professional person. Please turn to a special service centre!

For parts or service call 1-800-465-0234.

Mixer Capacity Chart

	AGITATORS SUITABLE FOR OPERATION	ALLOWABLE AGITATOR SPEEDS	0010-G	0020-G	0030-G
				0020-T	0030-T
PRODUCT					
CAPACITY OF BOWL (QTS. LIQUID)			10	20	30
Egg Whites	Whip	1, 2, 3	1 1/2 pts	1 qt	1.5 qt
Mashed Potatoes	Beater	1,2	8 lbs	12 lbs	20 lbs
Mayonnaise (Qts of Oil)	Whip	1, 2	4 1/2 qts	10 qts	12 qts
Meringue (Qty. of Water)	Whip	1, 2, 3	1/2 pts	3/4 pts	1 qt
Waffle or Hot Cake Batter	Whip	1,2	5 qts	8 qts	12 qts
Whipped Cream	Whip	1, 2, 3	2 1/2 qts	4 qts	6 qts
Cake, Box or Slab	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Cup	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Layer	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Pound	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Short (Sponge)	Beater	1,2	6 lbs	12 lbs	16 lbs

Mixer Capacity Chart

Cookies, Sugar	Beater	1,2	8 lbs	12 lbs	16 lbs
Dough, Bread or Roll (Lt.-Med.) 60% AR	Hook	1	8 lbs	16 lbs	20 lbs
Dough, Heavy Bread 55% AR **	Hook	1	6 lbs	12 lbs	16 lbs
Dough, Pie	Hook	1	8 lbs	14 lbs	20 lbs
Dough, Thin Pizza 40%(max mix time is 5 min.)***	Hook	1	N/R	N/R	10 lbs
Dough, Med. Pizza 50% AR	Hook	1	N/R	N/R	12 lbs
Dough, Thick Pizza 60% AR	Hook	1	N/R	10 lbs	14 lbs
Dough Raised Donut 65% AR	Hook	1	N/R	6 lbs	10 lbs
Dough, Whole Wheat 70% AR	Hook	1	6 lbs	10 lbs	16 lbs
Icing, Fondant	Beater	1	5 lbs	9 lbs	14 lbs
Shortening & Sugar, Creamed	Beater	1	7 lbs	12 lbs	18 lbs
Pasta, Basic Egg Noodle	Hook	1	1 lbs	3 lbs	6 lbs

pts - Pints (US Liquid) • qts - Quarts (US Liquid) • lbs - Pounds (US Weight) • N/R - Not Recommended

The following maximum capacities are intended as a guideline only, varying factors such as the type of flour used, temperature of water used, and other conditions may require the batch to be reduced. (1 gallon of water weighs 8.33 lbs.)

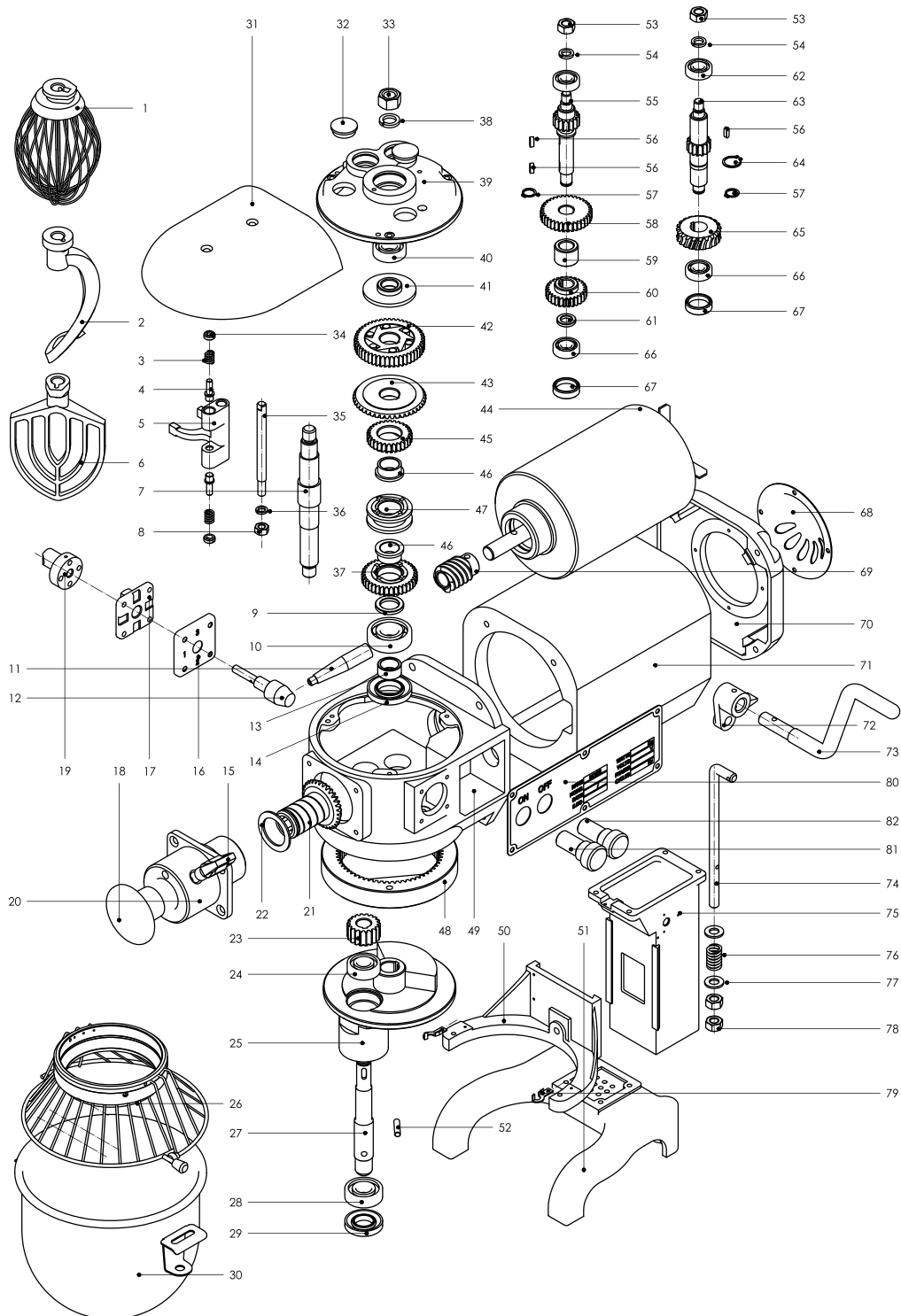
NOTE: AR% = (Absorption Ratio % - water weight divided by flour weight) The mixer capacity depends on the moisture content of the dough. The capacities mentioned above are based on flour at room temperature and 70°F water temperature. If high gluten flour is used, reduce above dough batch size to 10% If using chilled flour, water below 70°F, or ice, reduce batch size by 10% 2nd speed should never be used on 50% AR

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
20467	MX-CN-0010-G	Baking Mixer 10 QT / 3 Gal with Guard 0.67 HP / 500 W 110V/60/1 ETL	VFM10B
20441	MX-CN-0020-G	Baking Mixer 20 QT / 5 Gal with Guard 1.5 HP / 1119 W 110V/60/1 ETL	SP200A
17835	MX-CN-0020-T	Baking Mixer 20 QT / 5 Gal with Guard with Timer 1.5 HP / 1119 W 110V/60/1 ETL	SP200AT
20442	MX-CN-0030-G	Baking Mixer 30 QT / 8 Gal with Guard 2 HP / 1491 W 110V/60/1 ETL	SP300A
17836	MX-CN-0030-T	Baking Mixer 30 QT / 8 Gal with Guard with Timer 2 HP / 1491 W 110V/60/1 ETL	SP300AT

Parts Breakdown

Model MX-CN-0010-G 20467



Parts Breakdown

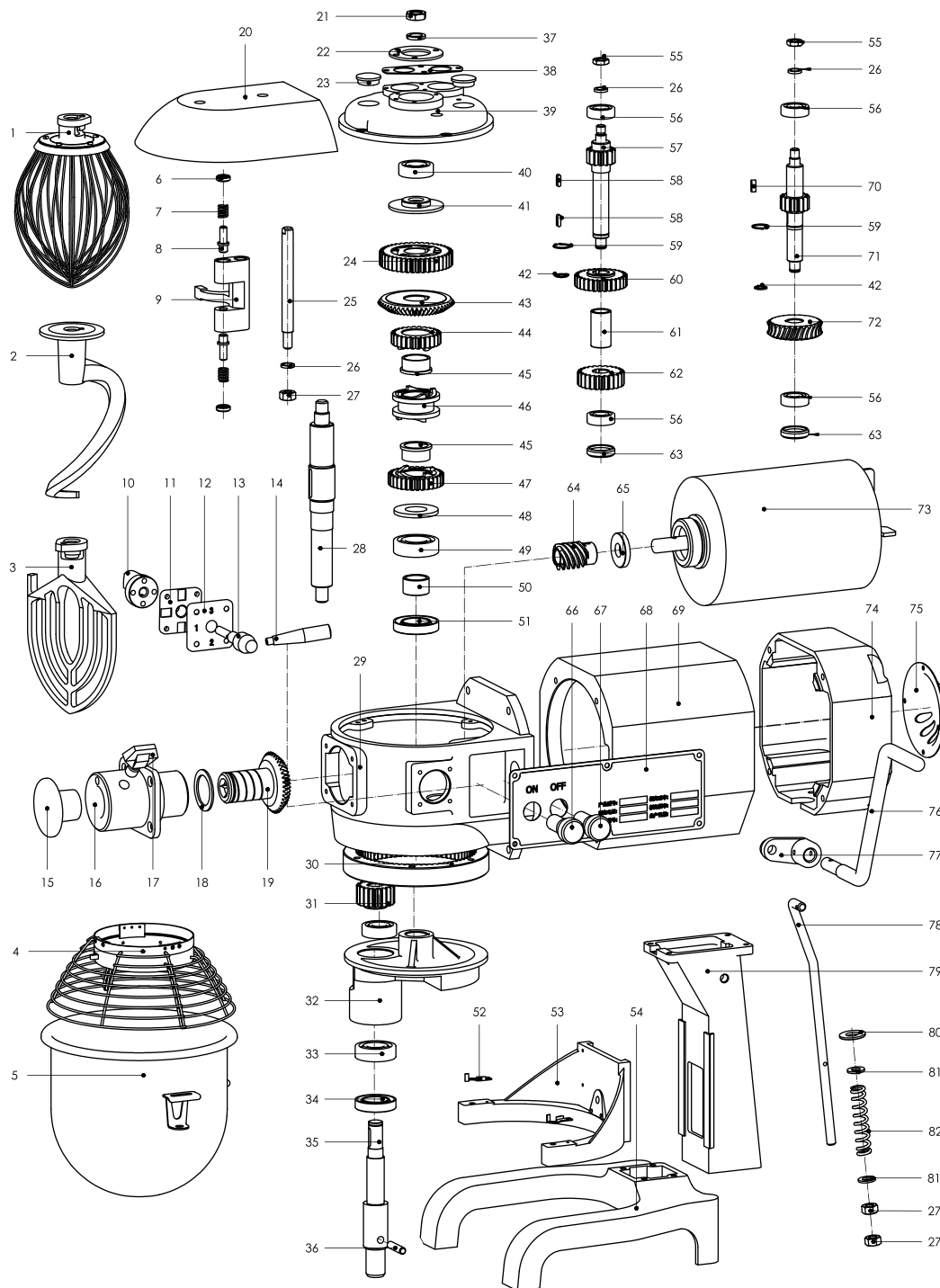
Model MX-CN-0010-G 20467

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
25061	Wire Whip for VFM10B	1	24985	Plug for VFM10B	32	25123	Gear for VFM10B	60
25062	Hook for VFM10B	2	25714	Nut for VFM10B	33	25124	Ring for VFM10B	61
25063	Spring for VFM10B	3	25094	Control Nut for VFM10B	34	25125	Bearing for VFM10B	62
25064	Pin Shaft for VFM10B	4	25095	Declutch Shift Shaft for VFM10B	35	25126	Shaft Worm Gear for VFM10B	63
25065	Shifting Yoke for VFM10B	5	25096	Spring Washer for VFM10B	36	24915	Circlips for Shaft for VFM10B	64
25066	Flat Beater for VFM10B	6	25097	Gear for VFM10B	37	25128	Worm Gear for VFM10B	65
25067	Main Shaft for VFM10B	7	24893	Spring Washer for VFM10B	38	25125	Bearing for VFM10B	66
25068	Nut for VFM10B	8	25099	Support for VFM10B	39	25131	Back Guard for VFM10B	68
25069	Lining Ring for VFM10B	9	25100	Bearing for VFM10B	40	25132	Worm Pole for VFM10B	69
25070	Bearing for VFM10B	10	25101	Spindle Boring Cover for VFM10B	41	25133	Back Cover for VFM10B	70
24867	Speed Handle for VFM10B	11	25102	Big Gear for VFM10B	42-1	25134	Motor Box for VFM10B	71
25072	Handle Shaft for VFM10B	12	25103	Gear for VFM10B	42-2	25135	Crank Lever for VFM10B	72
25073	Bushing for VFM10B	13	25104	Roller for VFM10B	42-3	25136	Handle for VFM10B	73
25074	Oil Seal for VFM10B	14	24880	Spring for VFM10B	42-4	25137	Connecting Rod for VFM10B	74
24870	Tighten Handle for VFM10B	15	25106	Taper Gear Wheel 1 for VFM10B	43	25138	Stud for VFM10B	75
25076	Block Handle for VFM10B	16	25107	Motor for VFM10B	44	25139	Spring for VFM10B	76
24865	Handle Shifter Cover for VFM10B	17	25108	Combination of Gear for VFM10B	45	24939	Spacer for VFM10B	77
24967	Plug for VFM10B	18	25109	Bushing for VFM10B	46	24883	Nut for VFM10B	78
25079	Cam-Gear Shifter for VFM10B	19	25110	Claw Type Clutch for VFM10B	47	24908	Press Board for VFM10B	79
25080	Attachment Hub for VFM10B	20	25111	Inner Gear for VFM10B	48	25143	Brand for VFM10B	80
25081	Taper Gear Wheel 1 for VFM10B	21	25112	Gear Box for VFM10B	49	24922	Green Button for VFM10B	81
25082	Circlips for Shaft for VFM10B	22	25113	Support for VFM10B	50	24924	Red Button for VFM10B	82
25083	Planetary Gear for VFM10B	23	25114	Base for VFM10B	51	25146	Run Capacitor 20 UF for VFM10B	
25084	Bearing for VFM10B	24	25115	Retainer-Spring for VFM10B	52	25147	Start Capacitor 100 UF for VFM10B	
25085	Operating Shelf for VFM10B	25	24911	Nut for VFM10B	53	24944	Contact-Relay for VFM10B	
25086	Safety Guard for VFM10B	26	24882	Spring Washer for VFM10B	54	25149	Power Cord for VFM10B	
25087	Working Shaft for VFM10B	27	25118	Gear Shaft for VFM10B	55	25150	Reset-Overload Switch for VFM10B	
25006	Bearing for VFM10B	28	25119	Key for VFM10B	56	25151	Safety Guard-Bowl Switch for VFM10B	
25089	Oil Seal for VFM10B	29	24898	Circlips for Shaft for VFM10B	57	25152	Timer Knob for VFM10B	
25090	Bowl for VFM10B	30	25121	Gear for VFM10B	58			
25091	Cover for VFM10B	31	25122	Bushing for VFM10B	59			

Parts Breakdown

Model MX-CN-0020-G 20441

Model MX-CN-0020-T 17835



Parts Breakdown

Model MX-CN-0020-G 20441

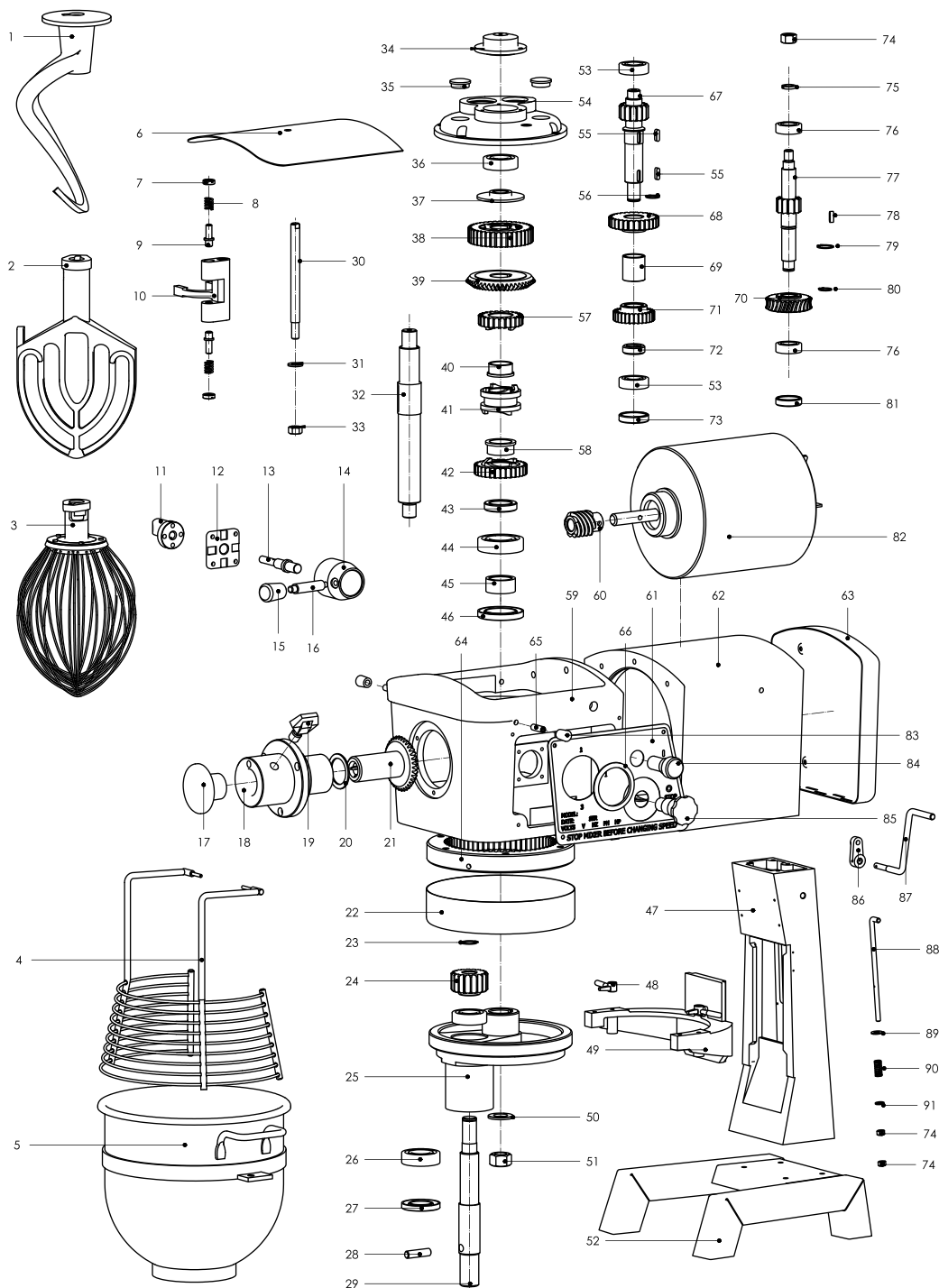
Model MX-CN-0020-T 17835

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
25153	Wire Whip for SP200A	1	25070	Bearing 6204 for SP200A	33	24924	Red Button Round without Timer for SP200A	67
25154	Dough Hook for SP200A	2	24890	Oil Seal for SP200A	34	24925	Red Button Round for SP200A	67
25155	Flat Beater for SP200A	3	24891	Working Shaft for SP200A	35	24926	Brand for SP200A	68
25156	Safety Guard for SP200A	4	24892	Retainer-Pin for SP200A	36	24927	Motor Box for SP200A	69
25157	Bowl for SP200A	5	24893	Spring Washers for SP200A	37	24928	Key for SP200A	70
24957	Screw for SP200A	6	24894	Pressing Plate for SP200A	38	24929	Shaft Worm Gear for SP200A	71
24958	Spring for SP200A	7	24895	Transmission Shaft Support for SP200A	39	24930	Gear for SP200A	72
24959	Pin Shaft for SP200A	8	24896	Bearing for SP200A	40	24931	Motor for SP200A	73
24862	Shifting Yoke for SP200A	9	24897	Spacer-Lower for SP200A	41	24932	Back Housing for SP200A	74
24863	Cam-Gear Shifter for SP200A	10	24898	Circlips for Shaft for SP200A	42	24933	Back Cover for SP200A	75
24864	Plate-Shifter Index for SP200A	11	25814	Taper Gear Wheel for SP200A	43	24934	Handle-Shifter for SP200A	76
24865	Handle-Shifter Cover for SP200A	12	24900	Gear for SP200A	44	24935	Crank Lever Q for SP200A	77
24866	Handle-Shifter for SP200A	13	24901	Bushing for SP200A	45	24936	Connecting Rod for SP200A	78
24867	Speed Handle for SP200A	14	24902	Sleeve for SP200A	46	24937	Stud for SP200A	79
24967	Plug for SP200A	15	24903	Claw Type Gear Wheel for SP200A	47	24938	Spacer for SP200A	80
24869	Attachment Hub for SP200A	16	24904	Gasket for SP200A	48	24939	Spacer for SP200A	81
24870	Tighten Handle for SP200A	17	24905	Bearing for SP200A	49	24940	Spring for SP200A	82
24871	Ring for SP200A	18	24906	Bushing for SP200A	50	24941	Hood Ring for SP200A	83
24872	Tapered Gear Wheel for SP200A	19	24907	Oil Seal for SP200A	51	16323	Run Capacitor - 40 UF for SP200A	
24873	Top Cover for SP200A	20	24908	Press Board for SP200A	52	24943	Start Capacitor - 300 UF for SP200A	
25714	Nut 14x1.5 for SP200A	21	24909	Support for SP200A	53	24944	Contact-Relay for SP200A	
24875	Pressing Plate for SP200A	22	24910	Case for SP200A	54	24945	Power Cord for SP200A	
24985	Plug Cover for SP200A	23	24911	Nut for SP200A	55	25204	Magnet for SP200A	
24877	Big Gear for SP200A	24-1	24912	Bearing for SP200A	56	24946	Reset-Overload Switch for SP200A	
24878	Gear for SP200A	24-2	24913	Mid-Gear Wheel for SP200A	57	25202	Clip for SP200A	
24879	Roller for SP200A	24-3	24914	Key for SP200A	58	25203	Knob for SP200A	
24880	Spring for SP200A	24-4	24915	Circlips for Shaft for SP200A	59	24947	Safety Guard - Bowl Switch for SP200A	
24881	Declutch Shift Shaft for SP200A	25	24916	Gear for SP200A	60	25205	Screw for SP200A	
24882	Ring for SP200A	26	24917	Bushing for SP200A	61	25152	Timer Knob for SP200A	
24883	Nut for SP200A	27	24918	Gear for SP200A	62	64156	Locking Screws of Press Board for SP200A	
24884	Main Shaft for SP200A	28	24919	Plug Cover for SP200A	63	AC907	Bowl Locating Pin for SP200A	
24885	Gear Box for SP200A	29	25013	Worm Wheel for SP200A	64	69760	Top Cover Screw M6x30 for SP200A	
24886	Internal Gear for SP200A	30	24921	Oil Seal for SP200A	65	69761	Top Cover Screw M6x40 for SP200A	
24887	Gear for SP200A	31	24922	Green Button Round without Timer for SP200A	66			
24888	Operating Shelf for SP200A	32	24923	Green Button Round for SP200A	66			

Parts Breakdown

Model MX-CN-0030-G 20442

Model MX-CN-0030-T 17836



Parts Breakdown

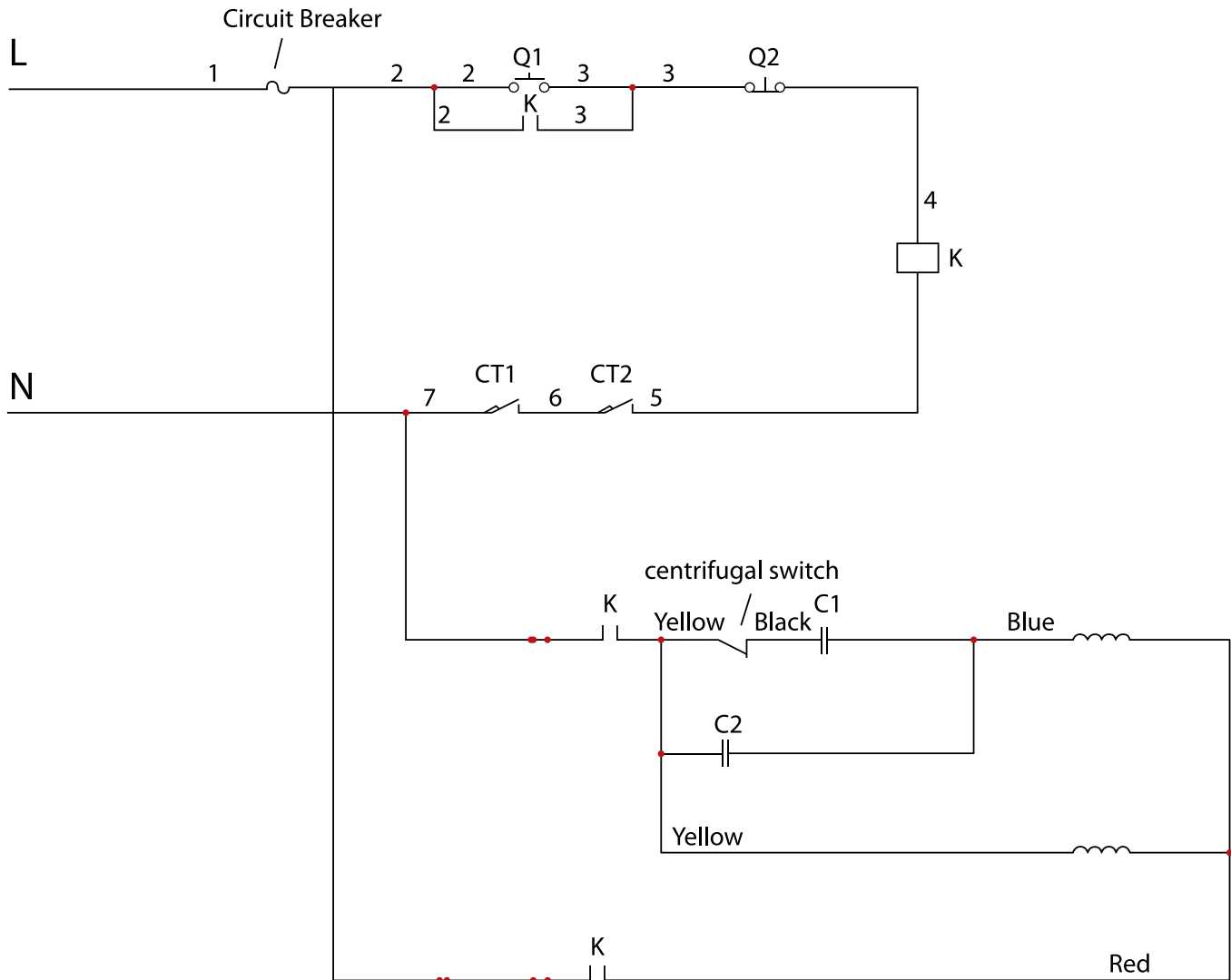
Model MX-CN-0030-G 20442

Model MX-CN-0030-T 17836

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
24951	Dough Hook for SP300A	1	24987	Spacer-Lower for SP300A	37	25024	Brass Gear-New Style for SP300A	70
24952	Beater for SP300A	2	24988	Big Gear for SP300A	38-1	25026	Gear for SP300A	71
24953	Wire Whip for SP300A	3	24989	Gear for SP300A	38-2	25027	Gasket for SP300A	72
24954	Safety Guard for SP300A	4	24990	Roller for SP300A	38-3	25028	Plug 1 for SP300A	73
24955	Bowl for SP300A	5	24880	Spring for SP300A	38-4	25029	Nut for SP300A	74
24956	Top Cover for SP300A	6	24992	Gear for SP300A	39	25030	Spring Washers for SP300A	75
24957	Screw for SP300A	7	24901	Bushing for SP300A	40	25084	Bearing for SP300A	76
24958	Spring for SP300A	8	24994	Sleeve for SP300A	41	25032	Shaft Worm Gear for SP300A	77
24959	Pin Shaft for SP300A	9	24995	Gear for SP300A	42	25008	Key for SP300A	78
24960	Shifting Yoke for SP300A	10	24996	Gasket for SP300A	43	25034	Circlips for Shaft for SP300A	79
24863	Cam-Gear Shifter for SP300A	11	24997	Bearing for SP300A	44	25035	Circlips for Shaft for SP300A	80
24864	Plate-Shifter Index for SP300A	12	24998	Bushing for SP300A	45	25036	Plug 2 for SP300A	81
24963	Handle-Shifter for SP300A	13	24999	Oil Seal for SP300A	46	25037	Motor for SP300A	82
24964	Handle Set for SP300A	14	25000	Body Housing for SP300A	47	25038	Rubber for SP300A	83
24965	Turnset for SP300A	15	25001	Bowl Hold down Kit for SP300A	48	24922	Green On Button for SP300A	84
24966	Speed Handle for SP300A	16	25002	Support for SP300A	49	25040	Red Stop Button-Old Style for SP300A	85
24967	Plug Attachment Hub for SP300A	17	25003	Spacer for SP300A	50	25041	Red Stop Button-New Style for SP300A	85
24968	Attachment Hub for SP300A	18	25004	Nut for SP300A	51	25042	Crank Lever for SP300A	86
24870	Tighten Handle for SP300A	19	25005	Base for SP300A	52	25043	Handle-Shifter for SP300A	87
24871	Ring for SP300A	20	25006	Bearing for SP300A	53	25044	Connecting Rod for SP300A	88
24971	Gear for SP300A	21	25007	Transmission Shaft Support for SP300A	54	24938	Spacer for SP300A	89
24972	Hood Ring for SP300A	22	25008	Key for SP300A	55	25046	Spring for SP300A	90
24973	Circlips for Shaft Q for SP300A	23	25009	Circlips for Shaft for SP300A	56	25047	Spacer for SP300A	91
24974	Planetary Gear for SP300A	24	25010	Gear for SP300A	57	15559	Angle Iron for SP300A	92
24975	Operating Shelf for SP300A	25	25011	Bushing for SP300A	58	25049	Rail Guide Plater for SP300A	93
24905	Bearing 6205 for SP300A	26	25012	Front Housing for SP300A	59	25050	Run Capacitor 60 UF - New for SP300A	
24977	Oil Seal for SP300A	27	25013	Worm Wheel-New for SP300A	60	16323	Run Capacitor 40 UF - Old for SP300A	
24978	Pin for SP300A	28	25015	Mark for SP300A	61	25052	Start Capacitor 400 UF for SP300A	
24979	Working Shaft for SP300A	29	25016	Case for SP300A	62	25053	Contact-Relay for SP300A	
24980	Declutch Shift Shaft Q for SP300A	30	25017	Back Cover for SP300A	63	25054	Power Cord for SP300A	
24939	Spacer for SP300A	31	25018	Internal Gear for SP300A	64	25055	Reset-Overload Switch for SP300A	
24982	Main Shaft for SP300A	32	25019	Screw for SP300A	65	24950	Rear Cover Screws for SP300A	
24883	Nut for SP300A	33	25020	Seal Up Ring for SP300A	66	24947	Safety Guard-Bowl Switch for SP300A	
24984	Top Batter Valve Cap for SP300A	34	25021	Gear Shift for SP300A	67	25152	Timer Knob for SP300A	
24985	Flat Valve Cap for SP300A	35	25022	Gear for SP300A	68			
25070	Bearing for SP300A	36	25023	Bushing for SP300A	69			

Electrical Schematics

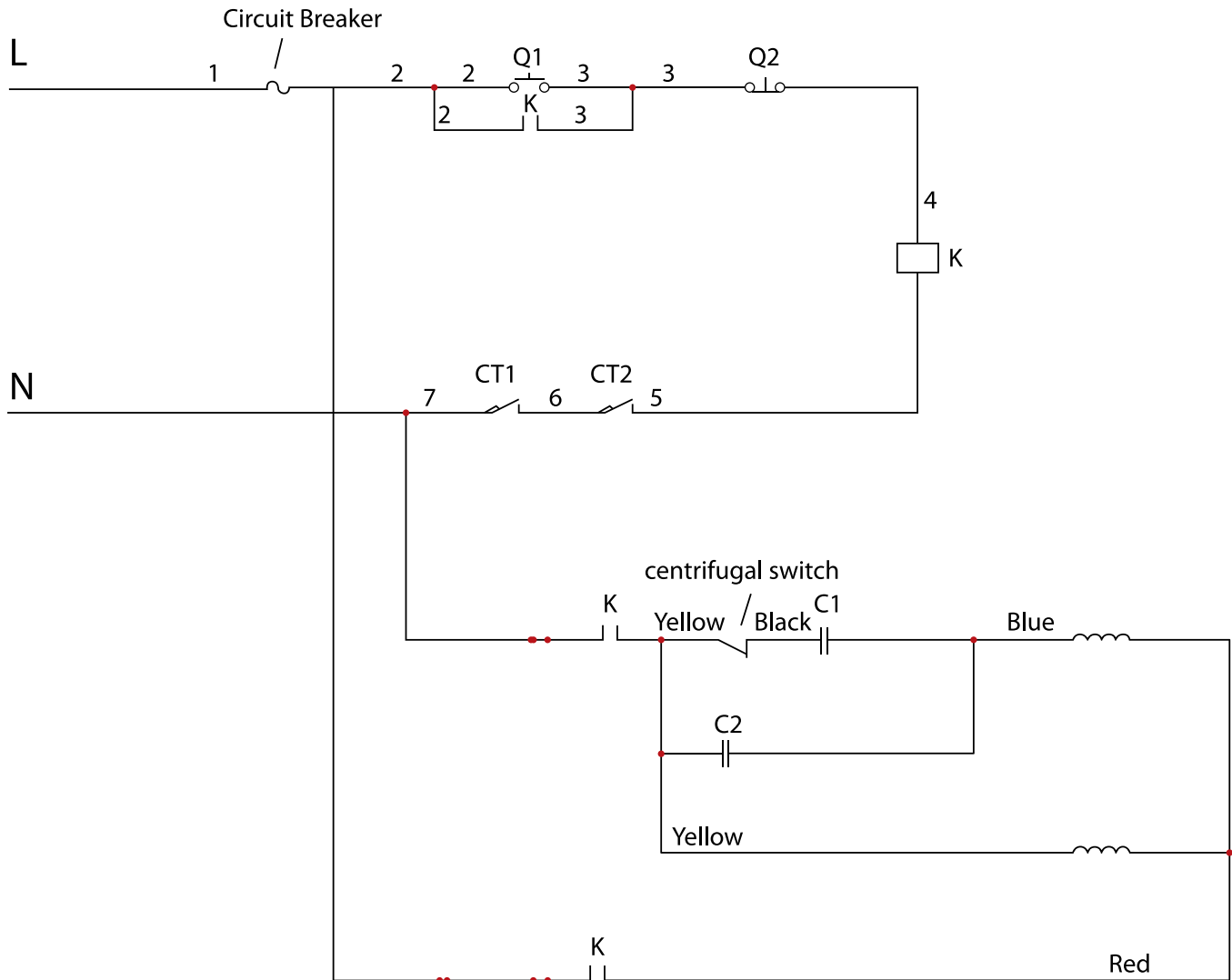
Model MX-CN-0020-G 20441



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 1.1Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Capacitor		Ac125/250V 15A	1	KUOYUH
7	Start Capacitor		300MF 125VAC	1	C1
8	Running Capacitor	CBB60	40uF 300VAC	1	C2

Electrical Schematics

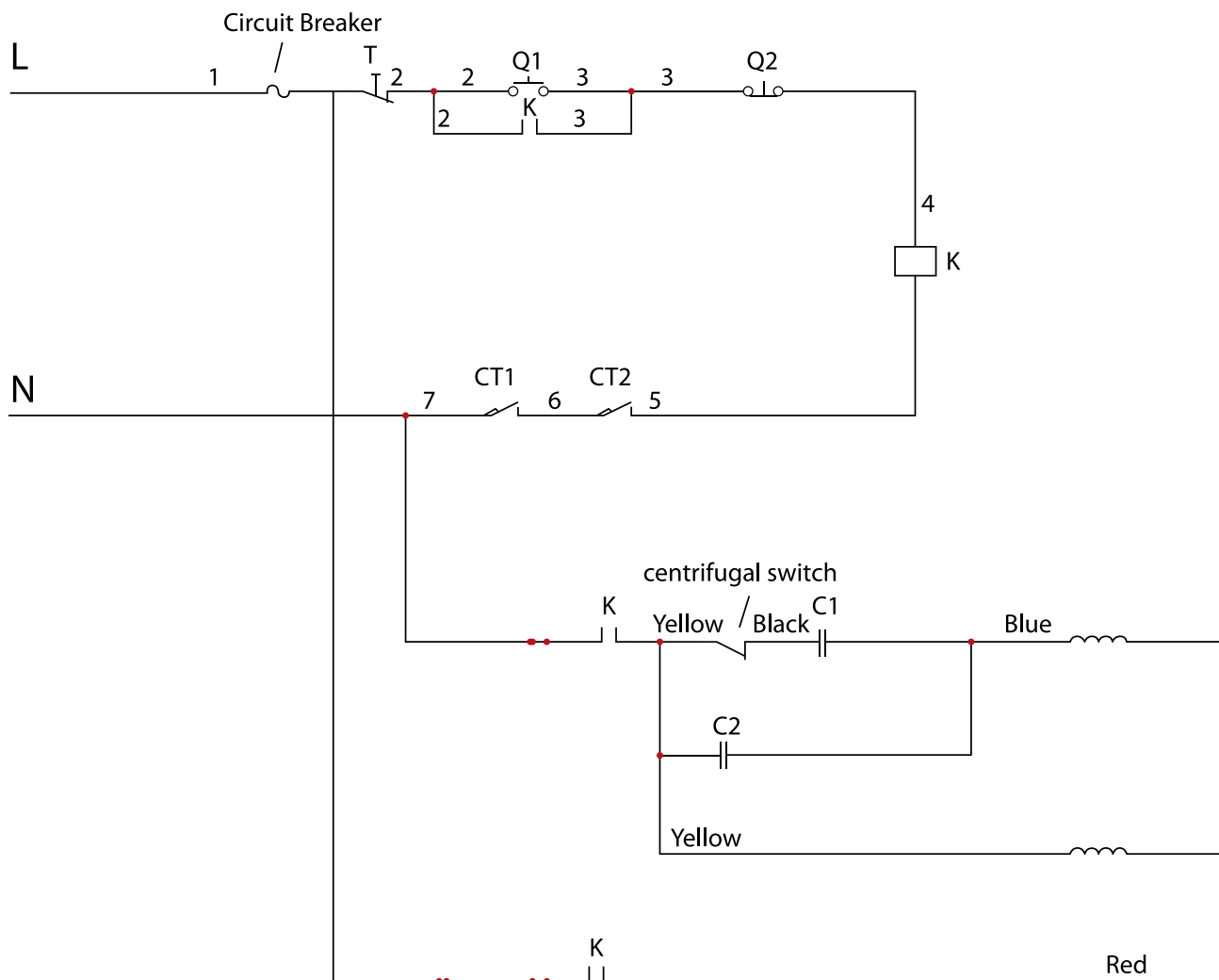
Model MX-CN-0030-G 20442



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 1.8Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Protector		Ac125/250V 20A	1	KUOYUH
7	Start Capacitor		4000pF 125VAC	1	C1
8	Running Capacitor	CBB60	60uF 300VAC	1	C2

Electrical Schematics

Model MX-CN-0030-T 17836



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 1.8Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Capacitor		Ac125/250V 20A	1	KUOYUH
7	Start Capacitor		4000pF 125VAC	1	C1
8	Running Capacitor	CBB60	60uF 300VAC	1	C2
9	Timer	DKG-5A	250V 16A	1	T

26



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

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.

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.

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.

