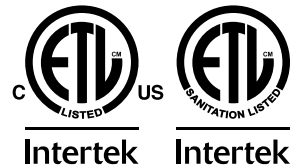




Dough Mixer
Model MX-IT-0080-M
Item 49122
Instruction Manual



Revised - 09/22/2022



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

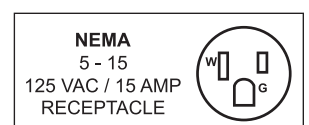


Table of Contents

Model MX-IT-0080-M

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 8
Technical Specifications -----	8
Installation -----	9 - 10
Operation -----	11 - 14
Maintenance -----	14 - 19
Troubleshooting -----	19
Figure Drawings -----	20 - 31
Parts Breakdown -----	32 - 33
Electrical Schematics -----	34 - 37
Notes -----	38
Warranty Registration -----	39



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 bon 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

The remedies and considerations in this section are based on the assumption that:

- The conditions of the machine and the recommended application field as described in this manual are clearly known to and complied with by all users and operators assigned to the machine.
- All workers have been trained and informed about the dangers and areas of residual risk of the machine in accordance with the applicable Standards in the European Community.
- Access to the place of work is prohibited to non-authorized, non-qualified persons and people under school leaving age.

Safety and Warranty

TYPICAL MIXER-RELATED DANGERS

Look at Figure 22: there are certain mechanical dangers relative to this machine:

A - Pinching, cutting, squeezing, impact danger in the area of spiral rotation.

B - Trapped-in and pinched hands: this danger occurs in the area between turning bowl and pillar, bowl bottom and stand base; the danger occurs on both mixer sides because the rotation can be reversed.

C - Trapped-in and pinched hands: between the bowl guide rollers and the bowl

D - Pinching, cutting, squeezing, impact danger in the area of drive transfer to the spiral

E - Pinching, cutting, squeezing, impact danger in the area of drive transfer to the bowl

F - Squeezing, pinching, and injuring occur in case of a sudden cover drop in the area between the bowl rim and the cover, between the sides of the dough stopper and the cover. Electrical shock hazards occurs.

G - In case of contact with live parts (for instance those inside the switchboard enclosure).

THE FOLLOWING DANGERS ARE ASSOCIATED TO THE USE OF A MIXER

DUE TO THE INHALATION OF POWDER PARTICLES

- Risk of inhaling flour and/or other agent particles with inflammation of the respiratory tract (rhinitis, asthma, excess lacrimal secretions, etc.)

HYGIENE DANGERS

- Health dangers may result from contact with moulds, rotting materials, rodents and insect penetration, etc.
- Unacceptable changes of food products (i.e. contamination by micro-organisms or foreign matters).

DANGERS RELATED TO THE LACK OF COMPLIANCE WITH ERGONOMIC CONCEPTS

- The operators may incur into physical lesions/pain due to wrong gestures and postures.
- This may occur when lifting and handling heavy loads (pouring a full flour bag into the bowl, pouring water etc., or even taking heavy dough pieces out of the bowl).

All the foregoing risks have been eliminated or minimized by the design and implementation of the protections and safeties describe in this manual.

MIXER SAFETIES

1. Mobile cover in combination with safety micro to protect the bowl interiors and, more specifically the spiral area. It can be made of round bars welded together (grid) for the machines sold outside Europe (see for example Figure 23) or solid with a slot to pour the ingredient in. Lifting the cover while the mixer works will trigger the emergency safety stopping all moving parts as soon as the distance between the bowl rim and the cover is less than 75 mm (see Figure 23; spiral and bowl come to a complete stop within no more of 4 seconds. To restart the mixer moving parts, you first need to close the cover down onto the bowl.
2. Fix covers: These covers are secured by fixations that cannot be removed without using a special tool; these protections (if correctly installed) will make access to the drive system, spiral, and bowl impossible. In detail (Figure 24): The components used to transfer the drive to the spiral are protected by the guards shown in pos. 1 - 2 - 3 - 4 - 5. The components used to transfer the drive to the bowl are protected by the guards shown in pos. 6 (two pieces) and 4. The areas where the drive is applied between the two bowl rollers are protected by the fixed guards shown in pos. 7 (whose position must be determine a maximum

Safety and Warranty

distance of 4 mm from the bowl). The dough stopper shown in pos. 8 also works as a fixed guard because it combines with the cover shown in § 1, whilst the bowl basically prevents access to the rotating spiral.

- Emergency stop button Pos. 8 Figure 25; when pressing this button (please do not emergency stop the machine as a rule. Strictly use this control in real emergency cases) all mixer parts are stopped and power is disconnected from the mixer and all of its moving parts. To restart the machine, reset the emergency stop button by turning it in the direction shown by the arrow on its head.

It is absolutely forbidden to open/remove the machine safeties and/or bypass its protections unless required by some stringent situation and prior to the implementation of suitable measures to minimize all related risks. Even in this case, remember to assign this task to a skilled person authorized to perform works on the machine. As soon as the reason for removing/bypassing a safety are resolved, make sure to fit them back on and secure them in place using their original fixation systems. Reactivate all safeties before starting the mixer again. Failure to comply with the foregoing instructions will involve the full liability of the trespasser for any direct or indirect damage/injury cause to persons, animals, or assets.

CONTROLLING THE EFFICIENCY OF THE SAFETY SYSTEMS

The efficient and perfect conditions of the safeties described must be checked at the beginning of each new day and/or work shift as following:

- Test the bowl mobile covers and its safety micro switch. The test must be done with the empty bowl. Start the mixer in speed 2; while the mixer turns very-slowly the cover up and stop as soon you hear the micro triggering; Do not ever put any part of your body between cover and bowl. Make sure that:
 - The micro actually activates and stops all moving parts of the mixer as soon as the cover reaches less than 75 mm away for the upper ridge of the bowl (75 mm is not acceptable).
 - Spiral and bowl must stop within 4 seconds from the switching of the micro switch (use a chronometer to measure this time; if in doubt let the measurement be repeated by [an](#) expert with professional tools (for instance [an](#) oscilloscope).
 - Make sure that no start command is available when the micro switch is activated. If the test is negative DO NOT USE the mixer and ask for service by a skilled technician or electrician qualified for checking the mixer electrics.
- Fix Guards. Perform a visual control to make sure that all guards are in the right place, efficiently operating (without any visible damage or alteration), and locked with the special fastening and clamps. If the test is negative DO NOT USE the mixer and ask for service by a skilled technician or electrician qualified for checking the mixer electrics.
- Testing the emergency pushbutton. The test must be done with the empty bowl. Start the mixer in speed 2; while the mixer turns press the emergency push-button and make sure that:
 - All moving parts stop and the push-button remains pressed down.
 - Spiral and bowl must stop within 4 seconds from the switching of the push-button .Use a chronometer to measure this time; if in doubt let the measurement be repeated by [an](#) expert with professional tools (for instance [an](#) oscilloscope).
 - Make sure that no start command is available when the emergency stop is activate. If the test is negative DO NOT USE the mixer and ask for service by a skilled technician or electrician qualified for checking the mixer electrics.

Safety and Warranty

OTHER AREAS OF POSSIBLE RISKS

Risk of pinched hands and getting trapped between bowl and stand. Although the clearance between stand and bowl is compliant with the requirements of the EN Standards 453, you should account for some risk of getting trapped in this area. The risk increases proportionally to the amount of stress applied to force through (for instance using a leg). The same risk but to a lesser extent applies in the area between the bottom of the bowl and the upper face of the stand base. For this reason, it is forbidden to approach any body part to the dangerous areas of the mixer while it runs. If needed, make sure to disconnect the machine and unplug it from the power supply. Risk of getting pinched, cut, or trapped in the moving spiral! Although the bowl cover (solid or grid) is compliant with the requirements of the EN Standards 453, you should account for some risk of a person reaching the spiral through the clearance ($< 75\text{mm}$) formed between bowl and cover every time when the cover is lifted before the safety micro activates and stops the machine. Please refrain from any attempt to reach the spiral across this free gap. There is no reason why you should do so and most of all you expose yourself to serious risks for your health. The same risk occurs when the cover is opened and you attempt to reach the spiral by quick arm gestures, and even worse if the bowl is empty. According with the EN 453, the maximum stop time is of 4 seconds, which is a condition widely complied with by all (brand new) mixers. However, this time is enough for a person to reach the spiral before it comes to a complete stop, especially if the bowl is empty (with dough in the bowl, the machines gets to stop quickly). Risks of bone and muscle lesions: this is often the result of lack of ergonomic postures while working. The employers are responsible for the administration to the operators of comprehensive information on the residual risks resulting from the use of the mixer, as well as for the training of the operators on safe use, protection measures, and behaviours to be avoided.

OTHER AREAS OF POSSIBLE ELECTRIC RISK

The enclosure of the power switchboard Pos. 8 Figure 1 as well as any other housing of any live electric component are identified by special signs of voltage-relate danger. There is a residual risk of accidental contacts with live components during maintenance operations only (otherwise impossible during normal use). As repeatedly stated in this manual, the mixer must be unplugged and power must be disconnected before any intervention on the machine; A disconnected plug must be hanged visibly so that anyone can easily and quickly check if the unit is not branched. Electric works may be strictly performed by skilled, licensed electricians qualified and capable of ensuring the required level of technical quality, safety, and compliance with the actual standards and regulations.

PLEASE NOTE!

Make sure that all safety signs and warnings are in good state and always clearly readable. Immediately replace them when they become teared or worn.

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 WARRANTY

Safety and 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.

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

Model	MX-IT-0080-M
Spiral Current	8.3A / 15.3A
Bowl Current	19.4A
Spiral Wattage	2400W / 4400W
Bowl Wattage	5600W
Spiral Power	1 - 4 kW
Bowl Power	0.37 kW
Electrical	208V / 60Hz / 3
Dough Capacity	176 lbs. / 80 kgs.
Flour Capacity	24 - 97 lbs. / 11 - 44 kgs.
Bowl Capacity	135 L / 142.7 QT
Bowl Diameter	27.6" / 700mm
Bowl Height	14.2" / 360mm
Speed	2
Timer	2
Dimensions (DWH)	29.1" x 48" x 49.2" / 740 x 1220 x 1250mm
Weight	925.9 lbs. / 420 kgs.
Item Number	49122

Installation

The place where the machine will be kept and / or used must be in accordance with applicable laws and ensure adequate protection from accidental damage, deterioration and weathering agents. The access ways should provide enough clearance for handling the mixer without risk to the safety of people and the machine itself. Flooring, walls and structures must comply with the applicable regulations and standards, and be suitable for bearing the reference load plus [an](#) adequate safety factors; They must be easy to clean and disinfect. The floor must be flat, not sloping, compact, and without holes and bumps. The in-house electrical and grounding systems must comply with the applicable laws and regulations, and should be designed, manufactured, maintained, and controlled by a licensed, qualified firm, if so required by law, with powers of testing and releasing a statement of conformity. The in-house upstream switchboard should be fitted with efficient safeties against any current overloads, short circuits, phase-to-phase, phase-neutral (if applicable), and phase-ground faults.

TRANSPORTATION, HANDLING AND PLACEMENT

Depending on the final mixer application and contract agreements, mixers are packed (Figure 6 / A) on the pallet and secured with straps. Alternatively (Figure 6 / B) they can be packed in a cardboard box, put on a pallet and secured with straps (usually for EU countries) or even in a cage or wooden crate (countries outside the European Community). Pallets and/or cages and/or boxes are loaded on the transport vehicle and secured with crossbars and/or wooden blocks appropriately positioned/fastened to a load bearing part of the vehicle in order to prevent misplacements during travel. To hoist and handle a pallet, cage or crate, use a lifting fork of suitable capacity. Weight data are also stated on the mixer identification plate; Slip the lifting fork into the special grooves at the base of the pallet/crate/cage until they protrude by at least 200 mm on the opposite side.

PLEASE NOTE:

Do not use handling systems, tools and equipment other than those that are described herein. When handling and / or transporting the mixer or parts thereof take all the necessary precautions to avoid, or minimize, the occurrence of risks to people, animals, and other assets. Remove the machine from its packaging, separating the materials by type (plastic, wood, etc.) and deliver them to dedicated collection areas, assigned to authorized persons for disposal in accordance with current environmental laws and regulations. Check the machine and make sure there are no missing parts; if in doubt, consult the manufacturer. To remove [an](#) unpacked mixer from the pallet, crate, or cage, lift it up using a strap of adequate capacity (the weight of the machine is indicated on the plate as well as in this manual) slipped underneath the mixer head at the outlet (see Figure 7) and hooked up to a lifting device of adequate capacity (jib cranes, bridge cranes, etc.). The strap should be compliant to the relevant legal requirements and must have a maximum width of 40 mm and a length so that each connecting length from below the head of the base to the hook of the lifting device is at least equal to 1200 mm; so that the band remains flat and as close as possible to the column of the base: It is forbidden to hang up the strap to the tips of a lifting fork as it might slip off and break away with consequent fall of the mixer and risk of injuries to the bystanders; Also avoid swinging of the suspended mixer that may cause instability of the forklift.

Lift the machine gently, avoiding jolts and vibrations; once raised it could tip slightly; this is absolutely normal. Simply be careful to handle it with very gentle movements until it stands firmly on all wheels. Place the machine in a safe and secure place, away from any risk of impacts and damages. The mixer standing on the floor with its wheels can be moved around by simply pushing it; the two front wheels are pivoting, whilst the two rear wheels are fixed. The working area around the machine must be kept as clear as possible from surrounding

Installation

obstacles in order to facilitate the normal operations (i.e. cleaning); usually leave 1000 mm clearance on each side, unless the mixer is set near an escape route, in which case you must leave at least 1200 mm free.

Before using the machine, secure the two front legs to the floor (do not allow it to rest only on the wheels, because it vibrates abnormally during kneading). Look at Figure 8:

- Remove the two fixed covers located on the sides of the base (also see pos. 1 Figure 16).
- Use a hex wrench to loosen the lock nut (pos. 2) until the thread of each leg (pos. 1) is disclosed and until the two faces show up as in Figure 8.
- The threaded portion of each leg has two faces just above the foot area; grip these faces with the hex socket wrench (17 mm) supplied with the mixer, and turn the leg shafts until there is no more stress on the front wheels (this means the front wheels must be able to rotate freely around both the horizontal axis and vertical axis of rotation); Finally, lock the feet by screwing and tightening the respective nuts (pos. 2); Do this for both feet and as much as possible by the same extent so that the mixer stands perfectly flat (use a feeler gauge to measure the gap underneath the front wheels). If you need to move the machine (for example for cleaning), repeat the same operation in the opposite order and let the mixer stand on the wheels.

ELECTRICAL CONNECTIONS

Let electrical works be strictly performed by skilled, licensed technicians technically qualified and informed on the relevant safety issues, regulations and standards; Please note: electric works must be followed by the release of an official statement of compliance. On delivery of the machine and before connecting to the mixer to your power network, ensure that the voltage, frequency and number of phases of your power line are the same as those required by the manufacturer on the identification plate and in the wiring diagrams on the relevant Annexes.

The machine is supplied with a cable with three phase conductors and a ground conductor; The terminal plug is not included and must be procured and wired by the buyer (preferably at a qualified electrician) based on the type sockets available. Please mind the number or poles and power requirements (see attached wiring diagram) when purchasing the plugs. When making the connection of the conductors keep in mind that the ground wire must be attached to the terminal clamp corresponding to the longer and larger pole. When the mixer is successfully wired, check for spiral and bowl to rotate counter-clockwise (viewed from above); if not reverse each of the two phase conductors (BEWARE: make sure to avoid exchanging phase and grounding wires). Use the in-house grounding system, and periodically check its efficiency. Do not connect grounding wires to gas or water pipes or other metal structures. The power cord must be kept away from hot and/or moving parts and should not impair the way of people, things or animals. The plug must be easily accessible and well visible.

FUNCTION AND USE

The mixer should be only used by experienced persons who are trained, authorized and informed on the residual risks and the precautions to be used to eliminate or minimize them. Mixers are no-manning machines; operations, which may be required (using the controls, adding ingredients, picking sampling, etc.) can and should be performed by a single operator at a time; never allow more than one man at a time to work at the mixer. If so required in the contract, Omcan can provide the training (including practice) and the necessary instructions (by the way, the same as in this manual) for the safe and proper use of the machine. The user shall:

- Identify the persons to assign to the use of the mixer.
- Provide them with information and training (including practice) necessary, also in accordance with the laws on safety and health in the workplace.
- Implement the necessary procedures to minimize exposure to possible residual risks resulting from the use of the mixer.

PLEASE NOTE!

No person who is not qualified as described in this manual, should be allowed to work with and / or use the machine. Omcan accepts no responsibility for damages/hazards to people, animals, things, directly or indirectly resulting from non-compliance with the instructions in this manual.

GENERAL INFORMATION FOR NORMAL OPERATION

1. At the beginning of each day and / or shift check if the covers are undamaged and secured with all the means available and if the safety devices of the machine are efficiently operating.
2. To load flour do not pour a whole bag at once into the bowl; start by making it lighter (extracting as much flour as possible with a scoop), then put the bag on the bottom of the bowl, open the bag bottom and let flour slowly and progressively out. Make sure to disperse as little flour dust as possible in the air; keep the next bag a little inclined, with the opening close the existing flour bunch and pour by avoiding as much as possible the dispersion of flour particles.

PLEASE NOTE!

It is very important that you reduce the weight of the flour bags before lifting and pouring. Mind the foregoing instructions for pouring flour into the bowl. This can be a weary task and you should minimize the risk of hurting your back and muscles. (Remember this is a frequent operation and handling lighter weight will save the risk of injuries).

3. The provisions also apply to the filling of water into the bowl; pour a few litres at a time using only small vessels. The best solution for safety purposes is obviously to make use of [an](#) automatic dosing of water.
4. For routine use of the machine, the operator must wear safety shoes with reinforced toes; no additional PPE are required, unless instructed by the risk assessment procedure of the employer (remember that this assessment is a requirement in the legislation in force in the European Community). For example, if the above instructions were disregarded and full, heavy flour bags were loaded in the bowl, the operator and all bystanders would be exposed to a lot of dust with a health risk from inhalation (rhinitis, asthma, excess lacrimal secretions, etc.); In this case, the employer and operator would be entirely responsible for taking all possible measures to eliminate or minimize any such risk to the safety and health of people, animals,

Operation

and assets directly or indirectly resulting from the release of dust particle in the air and surrounding environment (for example, before adding the flour, you should check that nobody is near the machine and that bystanders at least wear a respiratory protection mask with adequate filtering capacity in relation to the particle size of the flour (indicated in the data sheet, if available, or measured by the employer for the purposes of the aforementioned risk assessment). The employer is responsible for identifying additional PPE that may be required (for example maintaining food hygiene).

5. If the machine is equipped with a grid cover, let the spiral rotate at speed 1 until all the flour is mixed with water and only then switch to speed 2; this is a great way for limiting the dispersion of flour dust caused by the kneading tool operation.
6. Do not try to recover the flour deposited on parts of the machine; It may be contaminated and will affect the purity and hygiene of the mix with a risk to consumers. The operators also may be exposed to a serious risk to their safety if they put hands, fingers, etc. in areas where there are moving parts (e.g. between bowl and cover, or bowl wall and column).
7. To control the normal stop, press the STOP button, Pos. 5 Figure 2.
8. If you press the emergency button the machine stops and the electricity to the motors is switched off: Use it only if absolutely necessary, otherwise use the STOP button Pos. 5 Figure 2. Once pressed, it must be reset to restart the machine.
9. The same result is obtained by lifting the bowl cover; in this case to restart the machine must first close the cover. In normal cases, do not stop the machine by lifting the cover to avoid exposing yourself to unnecessary risks and shortening the life of the mixer safety system; use, rather, the STOP button pos. 5 Figure 2, as mentioned in the above paragraph.
10. If you need to add liquid ingredients during the kneading cycle you can do so through the appropriate slot on the solid cover (see Figure 10).

PLEASE NOTE!

Never try to force your hand through the slit, there is no reason to do so and you could risk getting stuck, dragged in and badly bruised by the spiral in motion and crushing and cutting between the spiral and column. If your mixer has a grid cover (only with machines not intended for the European Community) you can pour the liquid through the grid itself making sure to avoid protruding your hands through the openings of the grid.

11. If it is necessary to add flour during the kneading cycle, even in modest amounts, you can pour it through the appropriate slot on the full cover; However, if the cover is a steel grid, do not pour flour from above through the grid: but stop the machine, lift the cover and add the required amount of flour without jerking your hands or the scoop. Move your hand or the scoop and drop flour on several points of the dough; so as to limit the dispersion of flour dust in the air.
12. When cleaning, wear shoes with reinforced toes, waterproof gloves and appropriate dust mask.
13. To remove the dough from the bowl, break it into small parts that can be re-manipulated easily and safely. Dough is not firm (it is much more unstable, the more it is soft), it tends to stretch downwards and is difficult to collect with the hand, if not in small portions; the centre of the mass varies continuously and causes, a continuous change in the equilibrium and effort that the operator has to maintain. If you consider that the operator must bend the torso to remove the portions, which can increase the risk of muscle and bone pain with increasing masses drawn and moved by hand.
14. Do not put hands between the rotation bowl and the column wall for any reason; the distance between the two parts meet the requirements of security, but there still remains a residual risk of catching and dragging in if someone placed their hands or even the arms in this area.

15. IMPORTANT! Before starting the machine, check the following:

- a) make sure that the line voltage of the mains supply corresponds to the identification plate and in the relevant wiring diagram. If not, do not connect the electric supply and contact your dealer or the manufacturer.
- b) verify that the direction of rotation of the spiral is anti-clockwise (viewed from above).

SWITCHING THE MACHINE ON/OFF

After connecting the machine to the power outlet place the switch in Figure 3 to position I - ON. To turn off the machine, place the switch in Figure 3 to position O - OFF.

KNEADING CYCLE

1. Fill the ingredients in the bowl and close the cover. IMPORTANT! Do not put excessive amounts of ingredients over maximum capacity stated by the manufacturer into the bowl; This might cause serious damage to the machine and, in particular, to the motor drives. The manufacturer is in no way responsible for damage caused by failure to comply with these instructions.
2. Turn the switch in Figure 3 to position ON - I.
3. Set the timer on the operating time in speed 1 and 2. To do this, turn the front dial to the red indicator to the desired time.
4. Press the start button of speed 1 (Pos. 1), if you want to perform [an](#) action of pre-mixing at low speed to allow the ingredients to bind together; when the time set on timer (Pos. 2) is over, the kneading tool (spiral) will automatically switch to speed 2 and will remain there for the time set on the timer in Pos. 4. After this time the machine will stop. You can switch from speed 1 over to speed 2 immediately or at any later time by pressing the button in (Pos. 3).

PLEASE NOTE!

If the machine is equipped with grid cover do not start in speed 2 immediately, but operate the machine in speed 1 at least for the time necessary for the fl our in the bowl to bind with the water and, not less than 120 seconds; This reduces the development of airborne fl our dust and the risk to people's health.

5. If the cycle is in progress and you lift the cover, the remaining cycle time at the time of stopping will be saved. To resume the cycle from where it left off, lower the cover and press the START button on the speed that was in place at the time of stopping. If in the middle of a cycle you press the emergency button (Pos. 8), the machine will stop and the timer will return to its initial values.
6. During the mix cycle is possible to reverse the direction of rotation of the bowl with the selector Pos. 6; this can be useful, for example, to "mix in" any "unblended" flour in the dough remaining on the bottom of the bowl. IMPORTANT! The direction of rotation of spiral and bowl during normal kneading cycle must be anti-clockwise (viewed from above). If needed, you can reverse the direction of rotation of the bowl for the time strictly necessary. However, as soon as possible return to the normal direction of rotation to prevent possible, even serious damages due to abnormal stress (mechanical overload on the transmission and overheating of the motor windings).
7. Once the cycle is over, lift the cover and pull the dough out. To facilitate the operation it is possible to rotate the bowl by pressing the button in (Pos. 7) so as to bring the dough in the best position for the operator; please note that if you release the button, the bowl stops.

Operation

8. If you want to stop the current cycle, just press button in (Pos. 5); the machine stops, but the timer keeps the elapsed time stored. To restart the machine, press the same START/speed button that was enabled at the time of stopping. So, the kneading cycle will pick up where it left off. After pressing the button (Pos. 5) wait until the spiral stops completely (a few seconds) before lifting the cover. In normal conditions do not stop the machine neither by lifting the cover, nor by pressing the emergency button pos. 8.
9. When finished with the machine, always turn the main switch (Figure 3), to position OFF - O; in lengthy stationary periods, a thorough cleaning of the machine would be advisable.

Maintenance

PLEASE NOTE!

Except where otherwise stated, maintenance should be strictly done after:

- Pressing the emergency stop button Pos. 8 Figure 2 and Figure 11.
- Turning the main switch Figure 3 on O - OFF.
- Disconnecting the plug from the power supply (the disconnected plug must remain visible so that one can check by eye that the machine is unplugged) so that nobody else can accidentally start the machine or any of its parts.

Before removing any cover or guard, and disable any safety, take appropriate measures so that others are not exposed to any risks (i.e. cordon off the operations area with chains or white-red striped ribbons, hang warning signs and boards and/ or written information warning people the of the risks); reassemble the protections and fasten them with the fixings provided and reactivate the safety devices when the reasons for their removal have been resolved. Any non-compliance with this manual and / or improper use, or inconsistency with the expected use of the machine causing direct or indirect damage to people, animals, things, will be a full responsibility of the reference person.

PERIOD MAINTENANCE AND CHECK-UP

Before any operations, make sure to implement the safety measures described in this manual.

- Perform accurate cleaning of the mixer at the end of each day or work shift.
- At the beginning of each day or shift, check all guards and safeties.

ADJUSTMENT OF THE TENSION AND REPLACEMENT OF THE DRIVE BELT

Always have a set of flat or star screw drivers available before starting any maintenance Ideally procure yourself also a set of hex plug wrench (Allen) and a set of hexagonal keys. **IMPORTANT!** A belt that is too tight is likely to wear out quickly; if, instead, it is too loose it will not perform as expected and will not transfer any drive. If the belt tension is not correct, its performance and service life will be drastically reduced. The concept for determining whether a belt is worn out depends on the brand and the diameter of the pulleys, as well as the length of the belts themselves. This manual contains the instructions of the manufacturer of the belts installed by the factory on the new mixer. However, the mixer can be equipped with any other belts from different manufacturers, provided they are equivalent or superior in terms of features, performance and durability; In this case, the supplier and/or installer will have to provide detailed instructions on how to properly adjust their

Maintenance

tension. Here we provide instructions on how to change the tension of the drive belts the spiral and the bowl. For the procedure on how to check if the tension is correct, please consult the instructions provided by the supplier/ manufacturer.

DRIVE BELTS TO THE SPIRAL

Wear anti abrasion gloves and foot protection with reinforced toe. Please look at Figure 12: Remove the head cover (Pos. 1) to access the belt housing if you need to adjust the tension; Remove the Pos. 3 to replace the belts. The Pos. 1 is secured by 4 screws, Pos. 2; The item in Pos. 3 is secured by 3 screws (Pos. 4). At the end of the works, make sure to bring all parts (Pos. 1 and 3) in their original position and secure them with their original hardware.

ADJUSTMENT OF THE TENSION OF THE SPIRAL DRIVE BELTS

Look at Figure 13 to adjust the tension of the belts in Pos. 1:

- Release the four screws in Pos. 2, so that the plate Pos.3 can slide.
- Release the lock nut Pos. 4.
- Use a hex wrench to undo the screw in Pos. 5; As you do this, the plate in Pos. 3 with the motor and the pulley (Pos. 6) slides and changes the tension of the belts in Pos. 1.
- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.
- When you are done, lock the nut in Pos. 4.

REPLACING THE SPIRAL DRIVE BELTS

Look at Figure 13 to replace the drive belts to the spiral:

- Release the belts in Pos. 1.
 - Pull the belts out.
 - Fit new belts in to replace the old ones making sure that the fit perfectly in their grooves.
 - Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.
 - When you are done, lock the nut in Pos. 4.
- IMPORTANT! To ensure the best performance of the machine and longer service life of the belts it is crucial to replace all drive belts, not just some.

ADJUSTING THE TENSION OF SPIRAL DRIVE BELTS

Look at Figure 14:

TO ADJUST THE TENSION OF THE BELTS IN POS. 1:

- Release the four screws in Pos. 2, so that the plate Pos. 3 can slide.
- Use a hex wrench to undo the screw in Pos. 4; As you do this, the plate in Pos. 3 with the motor and the pulley (Pos. 5) slides and changes the tension of the belts in Pos.1.
- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.
- When you are done, lock the screws in Pos. 2.4.

Maintenance

TO ADJUST THE TENSION OF THE BELTS IN POS. 6:

- Release the four screws in Pos. 7, so that the plate Pos. 8 can slide.
- Release the lock nut Pos. 9.
- Use a hex wrench to undo the screw in Pos. 10; As you do this, the plate in Pos. 8 with the motor and the pulley (Pos. 11) slides and changes the tension of the belts in Pos. 6.
- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.
- When you are done, lock the nut in Pos. 9.

IMPORTANT! IF YOU ADJUST THE TENSION OF THE BELTS IN POS. 1, IT MAY BE NECESSARY TO ALSO READJUST THE TENSION OF THE BELTS POS. 6, AND VICE VERSA. ALWAYS CHECK THE CORRECT TENSION OF BOTH.

REPLACING THE SPIRAL DRIVE BELTS

Look at Figure 15, to replace the drive belts to the spiral:

- Release the belts in Pos. 1.
- Remove the plate in Pos. 12 (to do so, just undo the 4 screws in Pos. 13).
- Pull the belts out (to remove the belts in Pos. 6 remember that you first need to remove the belts in Pos. 1).
- Fit the new belts on making sure they slip well in the grooves of their pulleys.
- Remove the plate in Pos. 12 and secure it with the 4 screws in Pos. 13.
- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.
- When you are done, lock the nut in Pos. 9.

IMPORTANT! To ensure the best performance of the machine and longer service life of the belts it is crucial to replace all drive belts, not just some. Always check the correct tension of both the belts in Pos. 1 and the those in Pos. 6.

DRIVE BELTS TO THE BOWL

To carry out the operations described in this paragraph and in the relevant sub-paragraphs, always wear at least safety gloves, safety shoes with reinforced toe and a helmet. Look at Figure 16, to access the belts simply remove the guard in pos. 1 secured with six screws pos. 2 on each side of the stand. At the end of the works, fit the covers Pos. 1 back on and secure with the original hardware.

ADJUSTMENT OF THE TENSION OF THE BOWL DRIVE BELTS

Look at Figure 17:

Turn the knob in Pos.2 to adjust the tension of the belts in pos. 1. To adjust the tension of the belts in Pos. 3: Turn the knob in Pos. 4 Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.

IMPORTANT! If you adjust the tension of the belts in Pos. 1, it may be necessary to also readjust the tension of the belts Pos. 3, and vice versa. Always check the correct tension of both.

REPLACING THE BOWL DRIVE BELTS

Look at Figure 18 - To replace the drive belts to the bowl:

Maintenance

- Release both belts pos. 1 and 3 with knobs pos. 2 and 4.
- The belts in pos. 1 can be easily pulled out from the bottom.
- To pull the belts Pos. 3 out: pull them out of the grooves on pulley pos. 5; pull them above the cross member pos. 6 carrying the mounts of the front caster; and finally take them (Pos. 3) completely out.
- Fit the new belts in the place of those you removed ensuring they fit well in the pulley grooves; the belts pos. 3 must be pulled over the cross member in pos. 6 then inserted in pulley grooves pos. 5 and pos. 7.
- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.

IMPORTANT! To ensure the best performance of the machine and longer service life of the belts it is crucial to replace all drive belts, not just some.

REPLACING AND ADJUSTING THE BOWL GUIDE ROLLERS AND THEIR MOUNTS

Look at Figure 19, each of the two bowl roller sets comprises an idle roller pos. 1 and a mount pos. 2; their function is to counteract the force of the spiral whose force would otherwise deform the bowl. Replace the roller pos. 1, provided by Omcan with the bearings (pos. 3) every time when excessively worn or unserviceable:

- Undo the screws pos. 4 and washers to remove the complete unit.
- Undo the screws pos. 5; Be careful not to drop the roller pos. 1 with the pin pos. 6 and not to lose the washers pos. 7 and rings pos. 8; then grip the whole assembly and secure it at the mount pos. 2.
- Use a plastic hammer and a hard punch on the pin pos. 6 to get it out of the bearing pos. 3.
- Insert the new roller pos. 1 with bearing pos. 3 on the mount pos. 2 so that the hole matches with the holes pos. 9 of the mount pos. 2.
- Insert the pin pos. 6 as far as possible in the holes pos. 9 of the mount and the centre hole of the roller (place the shims pos. 8 between bearing pos. 3 and sides of the support pos. 2), then press down with a hard plastic hammer; tighten the screws, pos. 5 at the ends of the pin pos. 6 with washers pos. 7.
- Reassemble the group in the machine, screwing but not tightening the screws pos. 4 and its washers, in the threaded holes of the column after passing them through the slots pos. 10 of the mount pos. 2.
- The bowl not being perfectly cylindrical, the roller pos. 1 must be placed so that it touches the wall of the bowl at the point where it is closest to the roller itself; to do this move the mount pos. 2 along the slots pos. 10, then, once you find the right position, lock it by tightening the screws, pos. 4.
- Check that the distance between support pos. 2 and bowl is not more than 4 mm, this is vital to minimize the risk of gripping, dragging or crushing between the roller pos. 1 and bowl; If you are unable to comply with the aforementioned maximum distance do not use the machine and immediately contact Omcan.

REPLACING AND ADJUSTING THE MICROSWITCH ASSOCIATED TO THE BOWL COVER

Look at Figure 20, the safety micro pos. 1 of the cover pos. 2 is mounted to the bracket pos. 3 with two screws pos. 4 (they are not shown in the picture but are described here below). If you ever come to replace this micro switch, all you need to do is disconnect the wires and remove the screws pos. 4. Strictly have a licensed electrician who is familiar with the mixer electrics connect the new micro pos. 1. The switch should operate with normally closed contacts (the lifting of the guard forces the opening of contacts by the plate pos. 6). The position of the actuator pos. 5 of the microswitch to the plate pos. 6 of the round pin pos. 7 must be such that the opening of the contact (and therefore the stop command) occurs when the distance between the lower edge of the cover pos. 2 and the upper edge of the bowl is less than 75 mm. The new switch must have physical characteristics and performance equal to or better than the old one; in particular, the same

Maintenance

measurements and the same centre distance of the mounting holes, a provision to adjust the switching point, and a tight closing of the contacts to the lowered guard. If the above is respected you should not need to adjust the position of the **microswitch** (eventually, the through holes for the screws, pos. 4, are slightly slotted to allow minor adjustments); However if necessary, loosen the screws, pos. 8 and move the holder with **microswitch** along the slots pos. 9 to find the right position; At the end, secure the mount pos. 3 by tightening the screws, pos. 9. Two screws with hexagon socket (grains), fit into the grooves of the pivot pin pos. 10 and prevent the round bolt pos. 7 from moving against the pin itself. If you need to extract the grains, before tightening check threaded holes and niches are in line and spread on a thin layer of grains LOCTITE 243 or equivalent. Frequently check the tightness of the screws pos. 4 and the screws, pos. 8, as well as the grains described above.

MOUNTING/DISMOUNTING THE PILLAR

Before starting make sure to wear safety shoes with reinforced toe and safety helmet. This operation should be performed by one man alone provided that the following instructions are followed:

Look at Figure 21, remove the column pos. 1 as following:

- Fully lift the bowl cover pos. 8 and let it fall back.
- Loosen each of the 4 screws (pos. 2) one at a time until the column pos. 1 rests on the bottom of the bowl.
- Hold firm and position the column pos. 1 as vertical as possible, while extracting the screws pos. 2 and washers; move the column pos. 1 out of the head pos. 4; then pull it out; the weight of the column is not particularly heavy (indications below for the different models of the machine), however it is important to hold it well in order to keep it balanced on the arms; keep arms close to the body as much as possible while the bust leans forward, rather bend your knees and keep your upper body upright as much as possible; this is in order to minimize the risk bone/muscle pains; comply with the instructions given by the employer during education and training on safety and health in the workplace.

To fit the pillar back on:

- Lay the column pos. 1 on the bottom of the bowl and push it below the head so as to align it through holes of the plate pos. 5 with the corresponding threaded holes pos. 6 under the head pos. 4.
- Insert the screws through holes pos. 2 and screw them alternately, but without tightening them.
- Visually check that the column pos. 1 is parallel to the axis of the spiral pos. 7, then firmly tighten the screws pos. 2 always checking the parallel position of the column with the axis of the spiral. To do this use a torque wrench set to 46 Nm.
- Turn on the machine and be ready to press the emergency button pos. 8 Figure 2 and start in speed 1. Check that the spiral pos. 7 does not hit the column pos. 1 during the rotation. If it does press the emergency stop button and process.

ELECTRIC MAINTENANCE WORKS

Due to the high risk and seriousness of some electrical accidents, every even minor operation (like replacing a fuse) directly or incidentally involving the electrical system of the machine, must be strictly and only performed by licensed electricians who are familiar with the technical and statutory requirements for safe works. Also, remember to have them reading this manual before they start to work.

Maintenance

CLEANING

Before any operations, make sure to implement the safety measures described in this manual. Make sure that the mixer is clean and in perfectly neat conditions. Accurately clean and remove all residues at the end of each day or shift. Perform a thoroughly and accurate cleaning every time when you are going to leave the mixer off service for longer than twelve hours. This is very important to prevent the occurrence of biological risks resulting from moulds, bacteria etc. Cleaning must be performed as following:

- Make sure that there are no bystanders near the mixer.
- Always wear a protection mask to avoid inhaling particles (a suitable mask should have enough filtering capacity to stop flour particles) and goggles, Ventilate the room for about 15 minutes after the end of cleaning; if possible always perform cleaning outdoor.
- Use a vacuum cleaner to remove flour, clots, and dough residues from the bowl, the dough stopper, and the cover (for grid covers use a vacuum cleaner with a thin crevice tool); if needed to remove sticking materials, use a brush. For grid covers use a synthetic, medium hard brush. Before cleaning with a vac and strictly on occurrence, use compressed air to remove residues from the hardest parts to reach.
- Impregnate a cloth with drinking water and clean all food contact areas, including bowl interiors and rim, dough stopper, bowl cover, pillar, spiral, and the area underneath the hear over the bowl. If needed, dismount the pillar and wash in potable water, or eventually with neutral dish soap. In this case, make sure to rinse it off well in potable water. Before fitting it back on, dry the flange and the holes of the fixing bolts.
- Use a clean cloth (wet but not soaked with drinking water) to clean the remaining areas of the machine and dry them with a clean cloth. Do not use steel tool to avoid scratching the reference areas. Do not use high-pressure water jets. Before using the mixer again, make sure that all parts are dry. BEWARE: residual humidity may induce flour clotting and incrustations that may be difficult to remove in the long term.

Troubleshooting

Mixer malfunction and/or failure	Possible causes	Remedies
The machine does not switch on.	No power supply.	Check correct plugging of the mixer, make sure the main switch is on I (ON) and the in-house electrical safeties are not activated (if so, reset them).
	Safety fuses and no-volt release switches are triggered.	Replaces fuses and/or magneto-thermal no-volt release switches (extraordinary maintenance).
The mixer is switched on but does not start.	The safety emergency button is pressed down.	Reset the switch.
	The front cover is not closed.	Close the cover well.
	The micro switch associated with the bowl cover is defective.	Replace the cover (extraordinary maintenance).

Figure Drawings

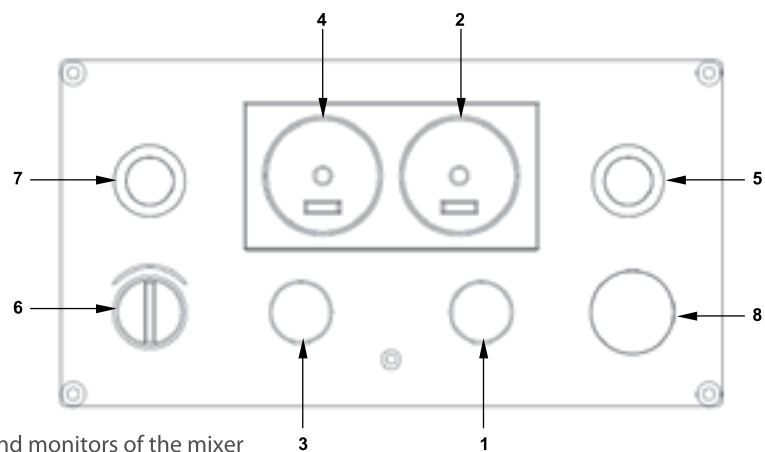
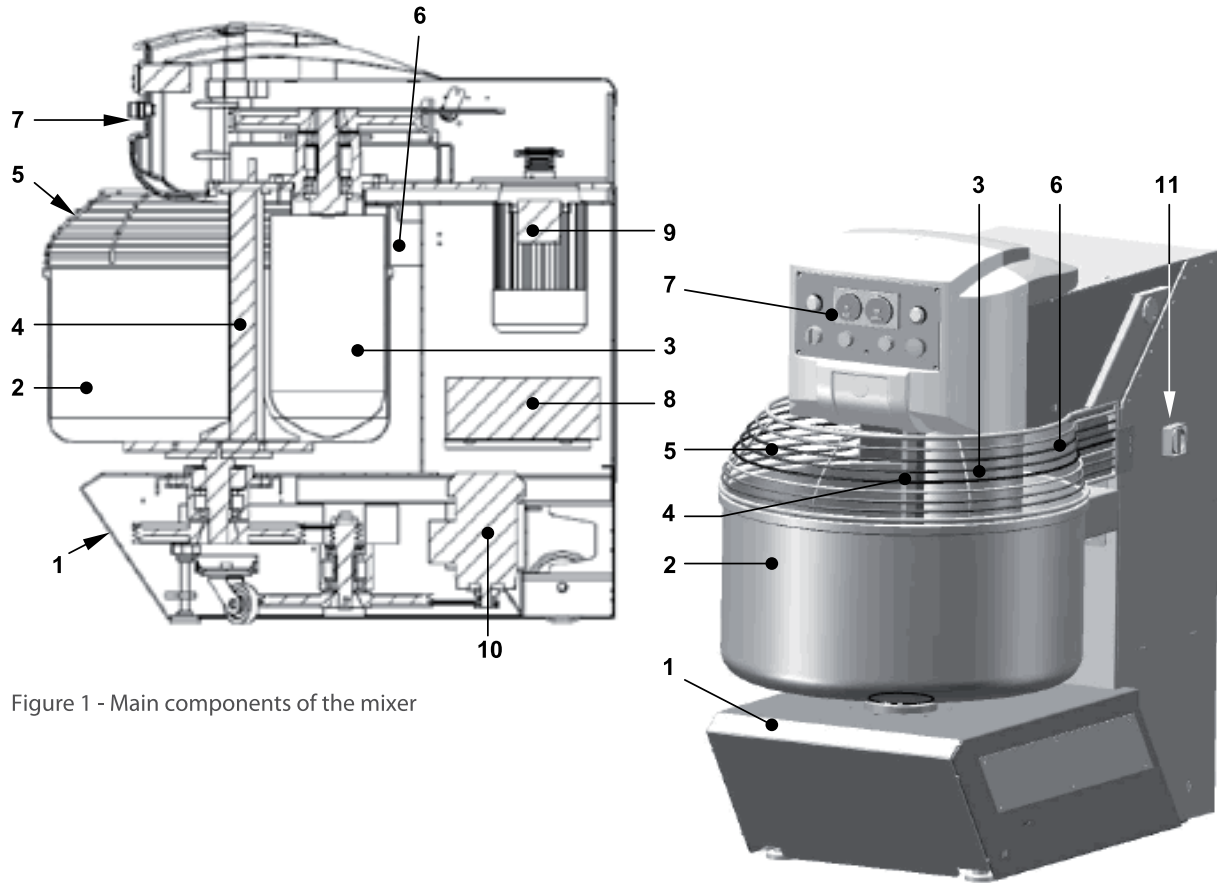


Figure Drawings

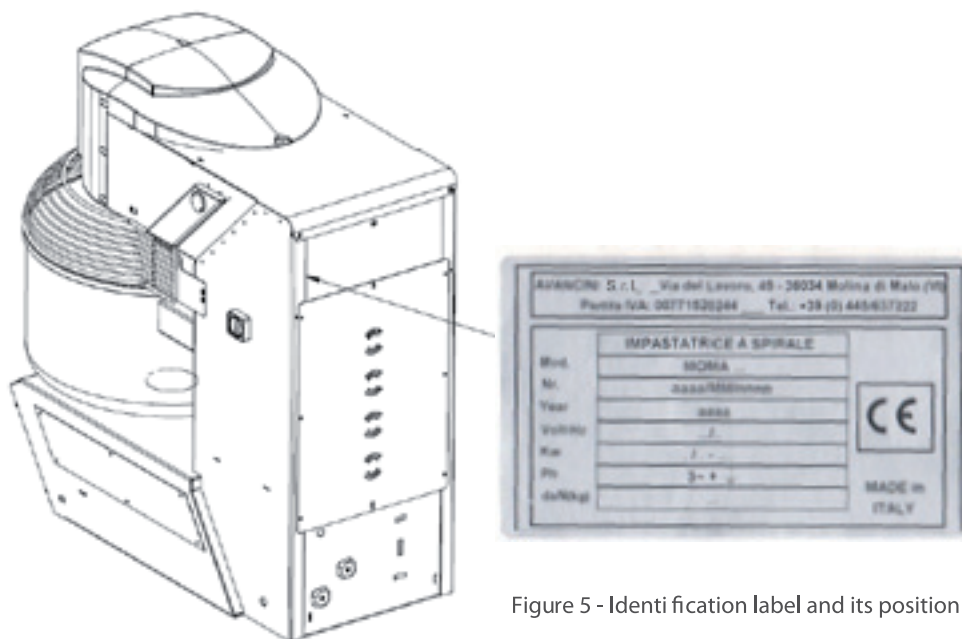
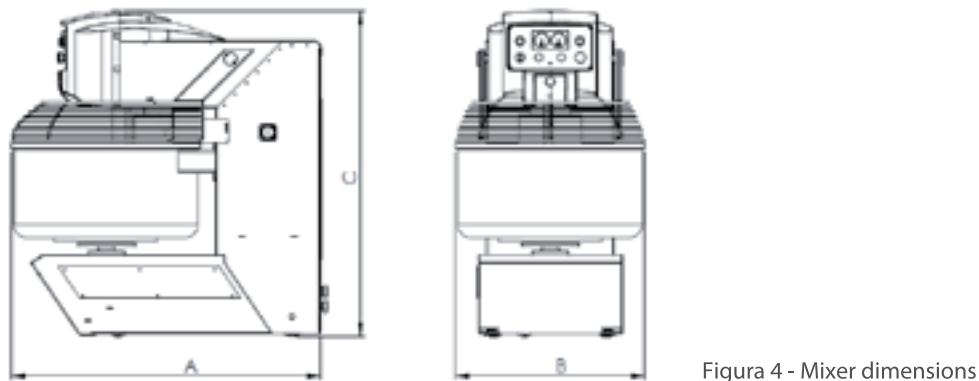
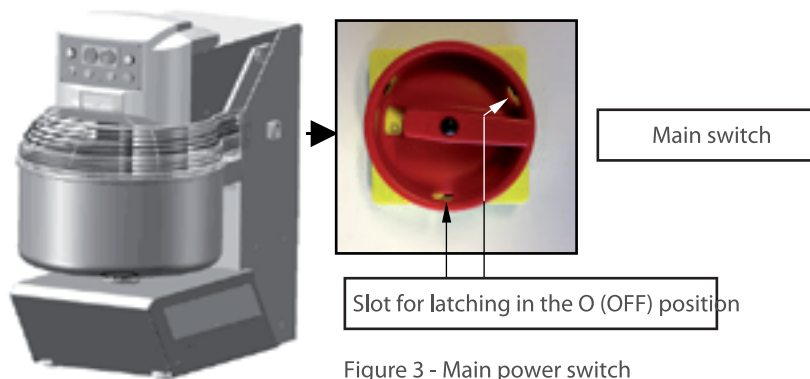


Figure Drawings

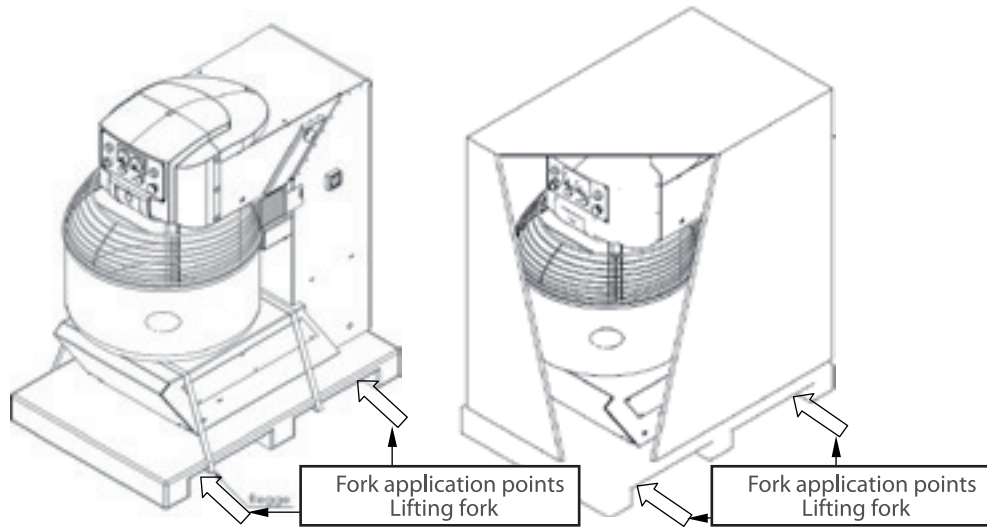


Figure 6 - Lifting and handling pallet or cage / box with a forklift

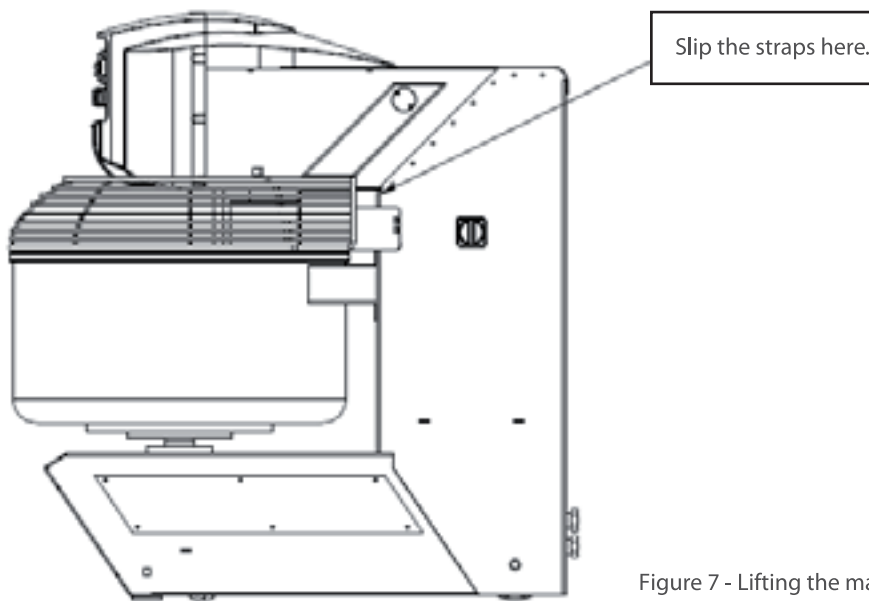


Figure 7 - Lifting the machine with a straps

Figure Drawings

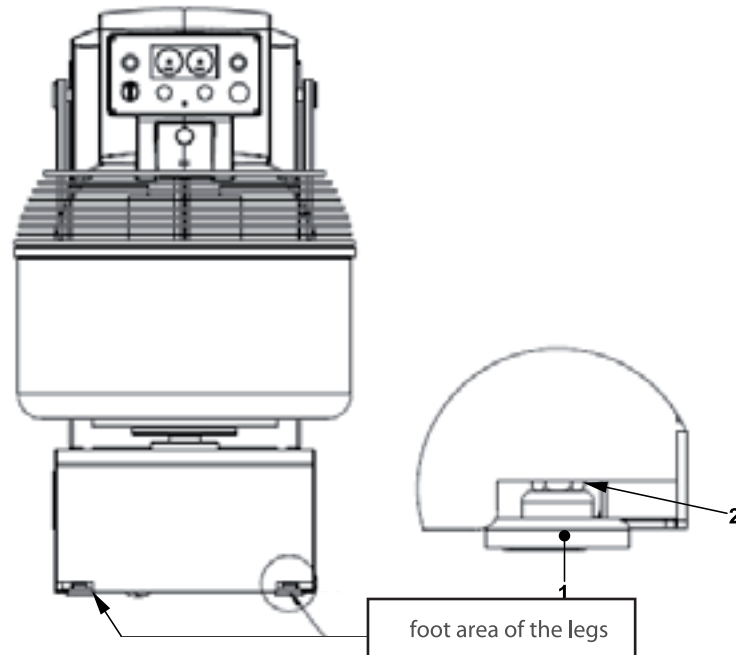


Figure 8 - Foot area

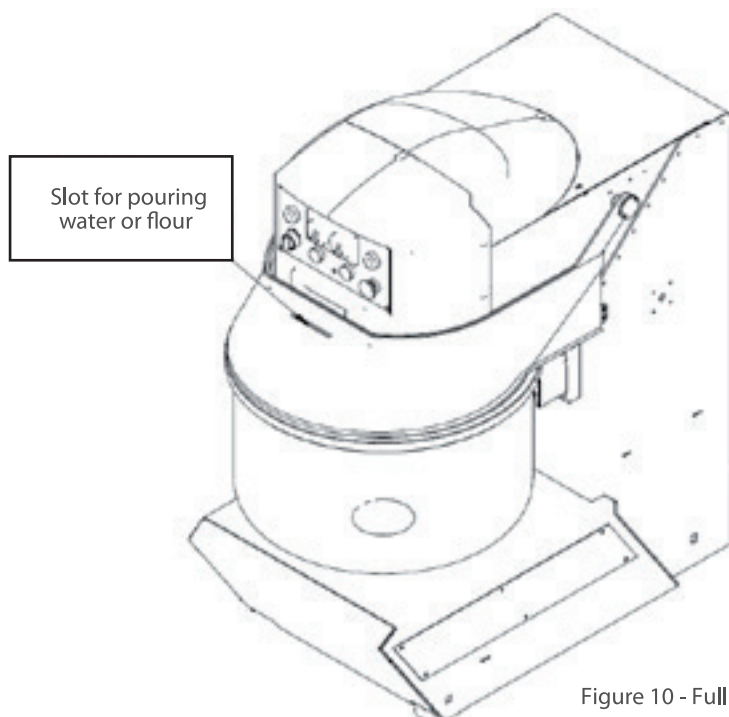


Figure 10 - Full (solid) covers with slot for pouring ingredients

Figure Drawings

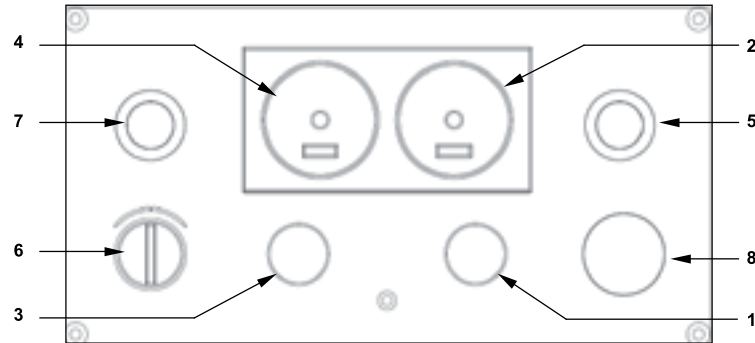


Figure 11 - Control Panel

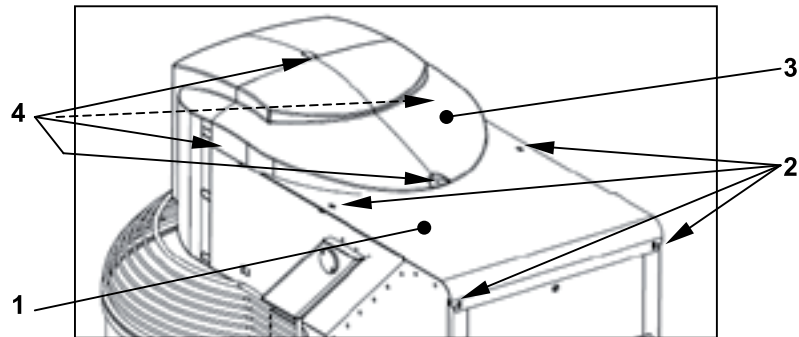


Figure 12 - How to access the drive belts to the spiral

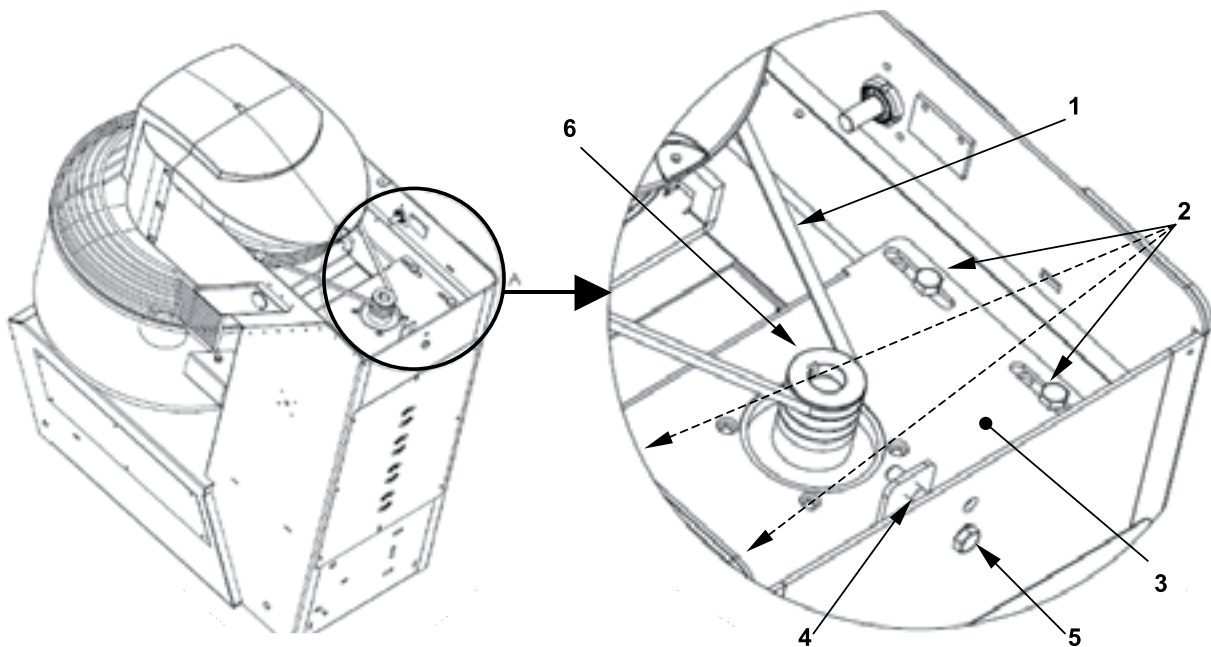


Figure 13 - Adjusting the tension of the drive belts to the spiral (MOMA)

Figure Drawings

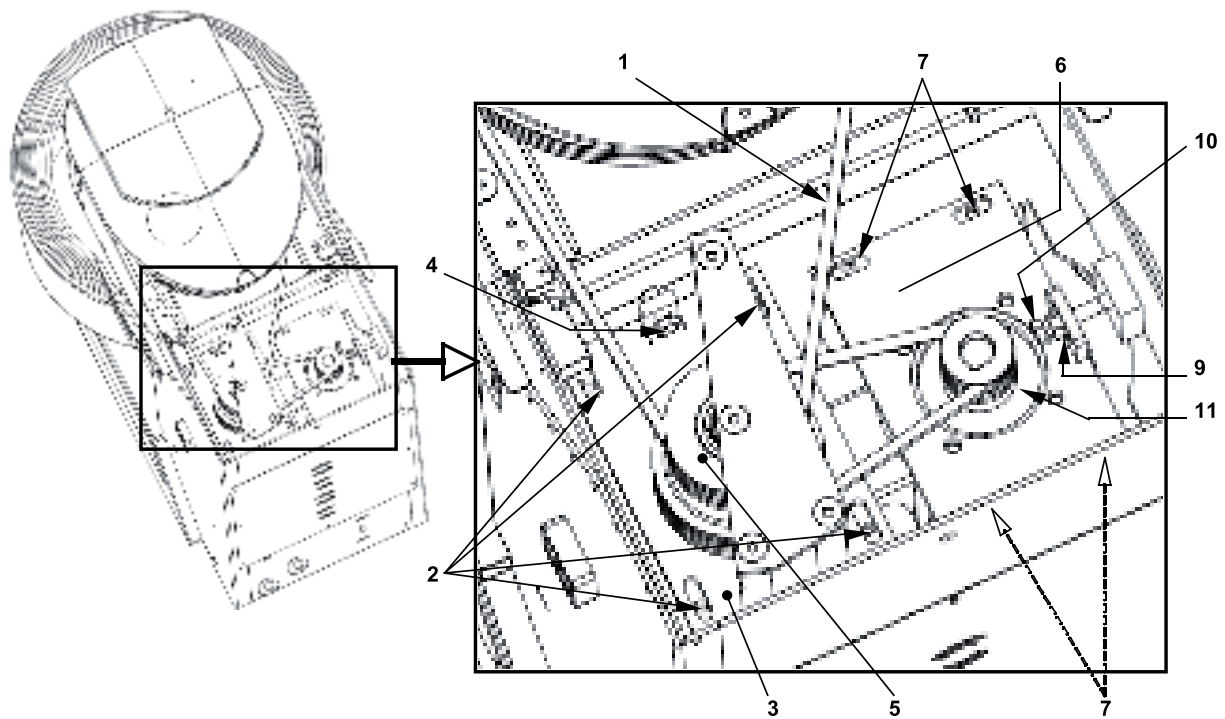


Figure 14 - Adjusting the tension of the spiral drive belts (MOMA PLUS)

Figure Drawings

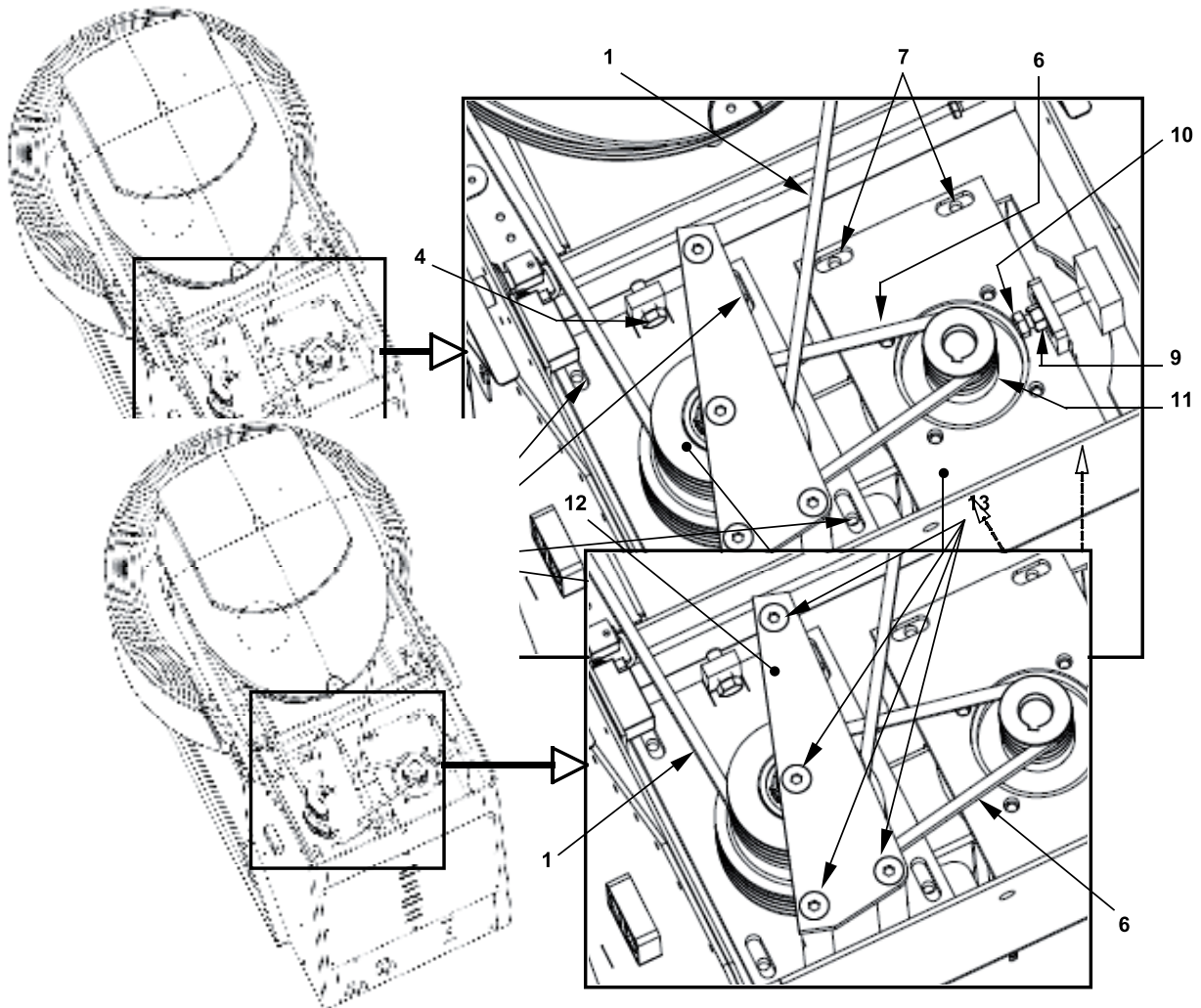


Figure 15 - How to replace the drive belts to the spiral

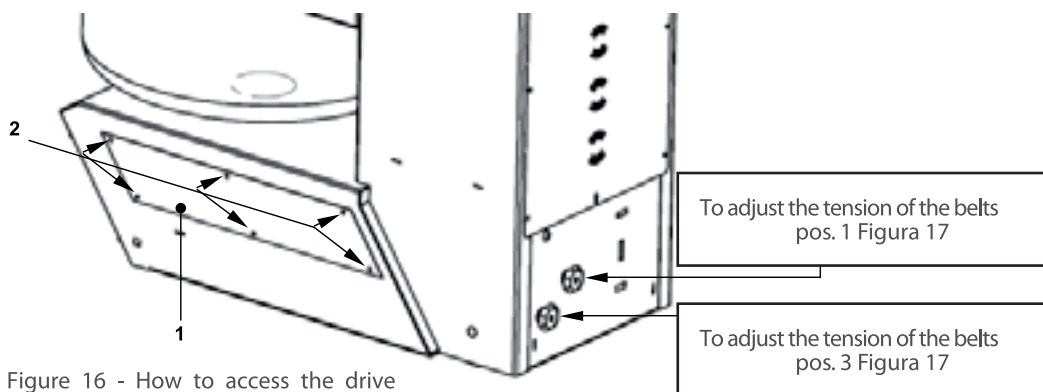


Figure 16 - How to access the drive belts to the bowl

Figure Drawings

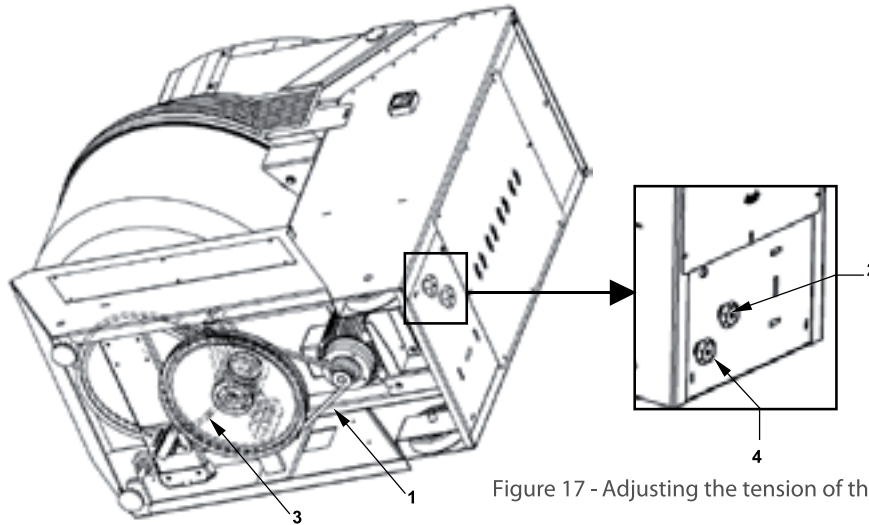


Figure 17 - Adjusting the tension of the drive belts to the bowl

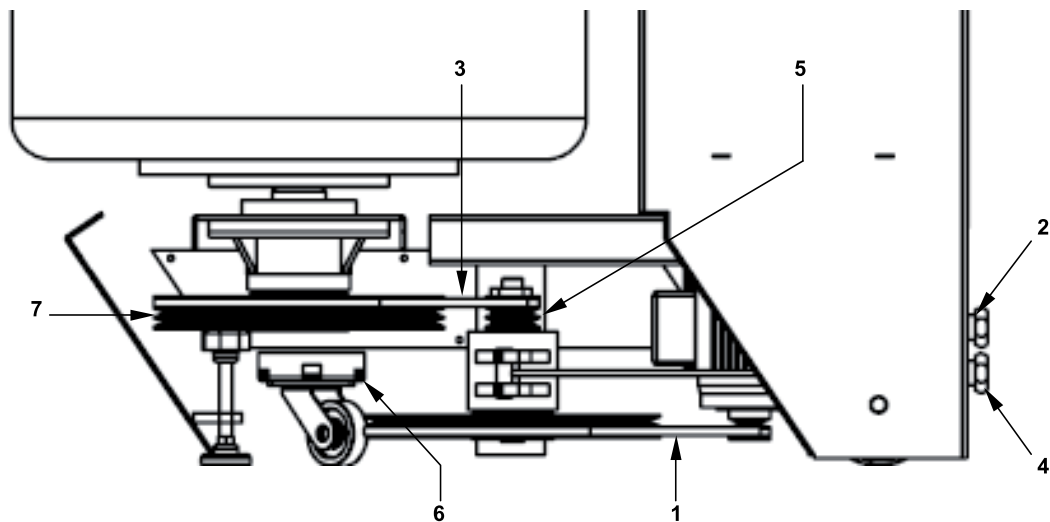


Figure 18 - How to replace the drive belts to the bowl

Figure Drawings

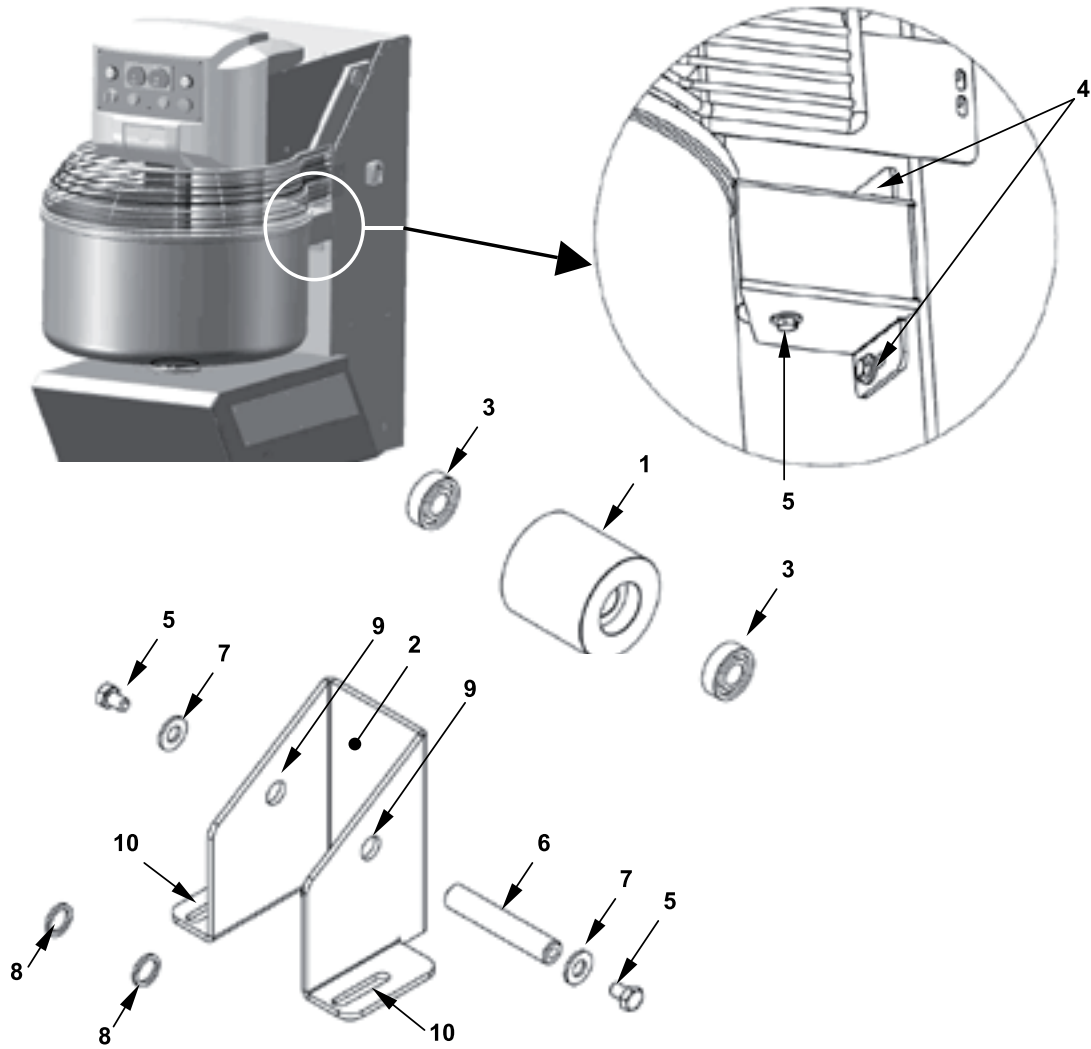


Figure 19 - Bowl guide rollers

Figure Drawings

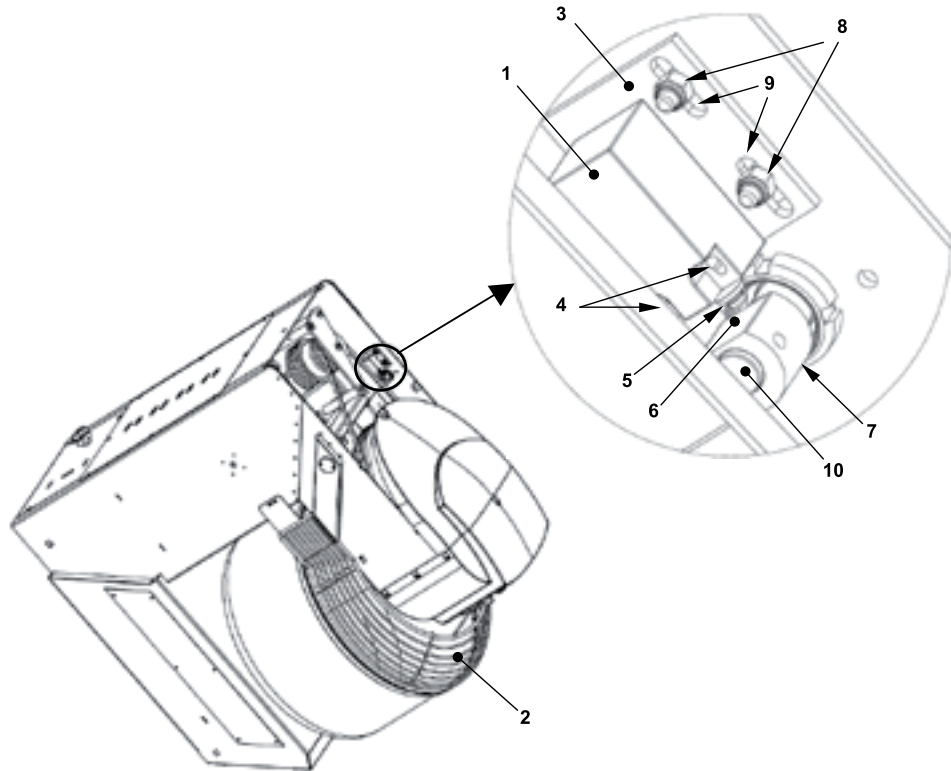


Figure 20 - Safety Microswitch of the bowl cover

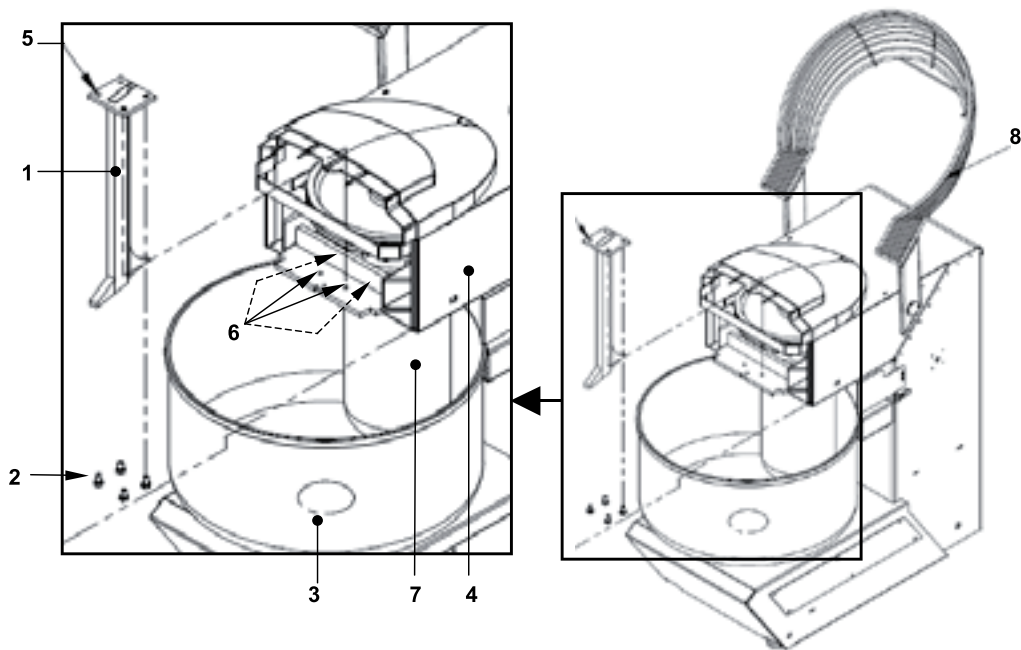


Figure 21 - Mounting/dismounting of the column

Figure Drawings

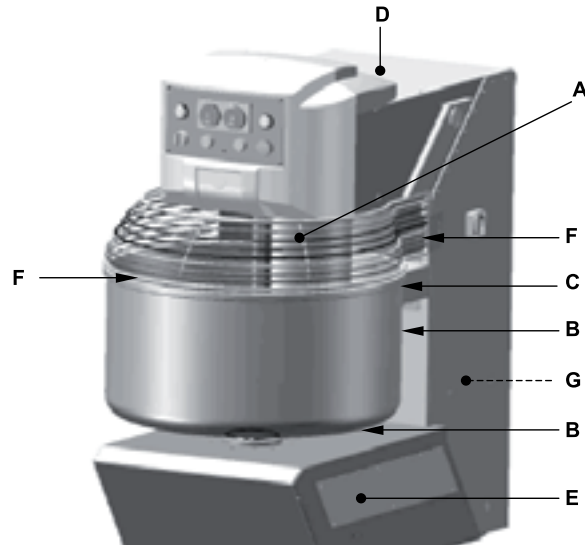


Figure 22 - Mechanical and Electric dangers

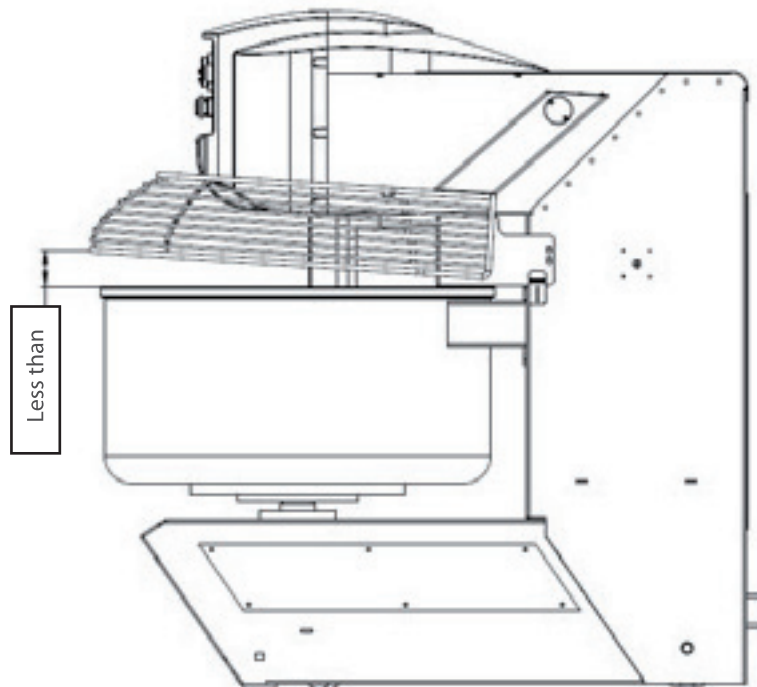


Figure 23 - Maximum admissible gap between bowl and cover when the micro is switched on

Figure Drawings

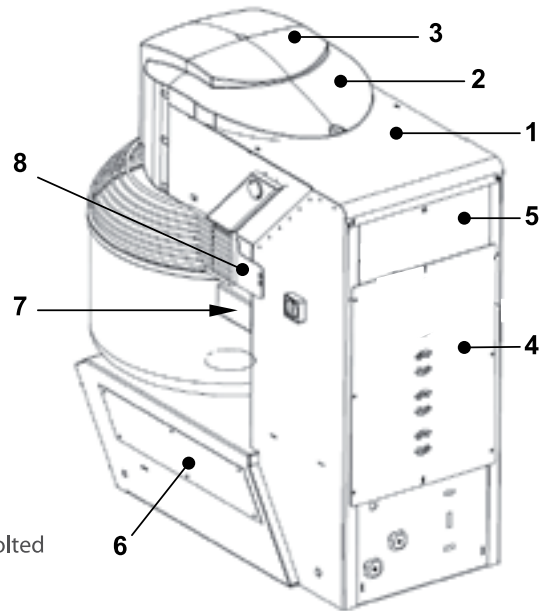


Figure 24 - Removable covers bolted or fixed with other hardware

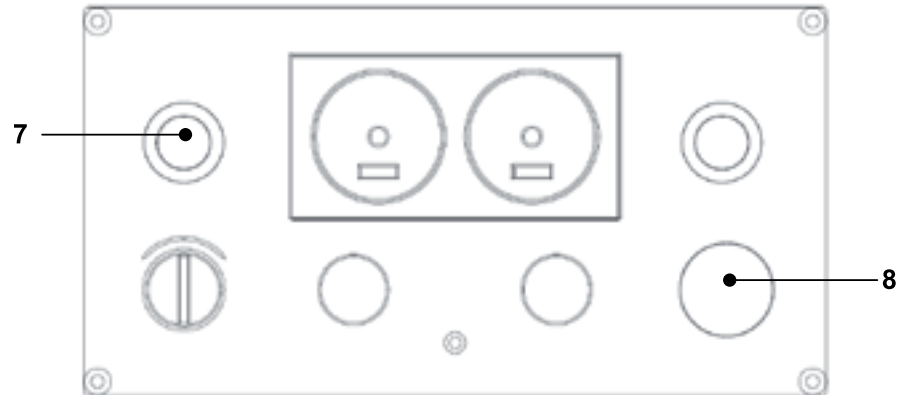
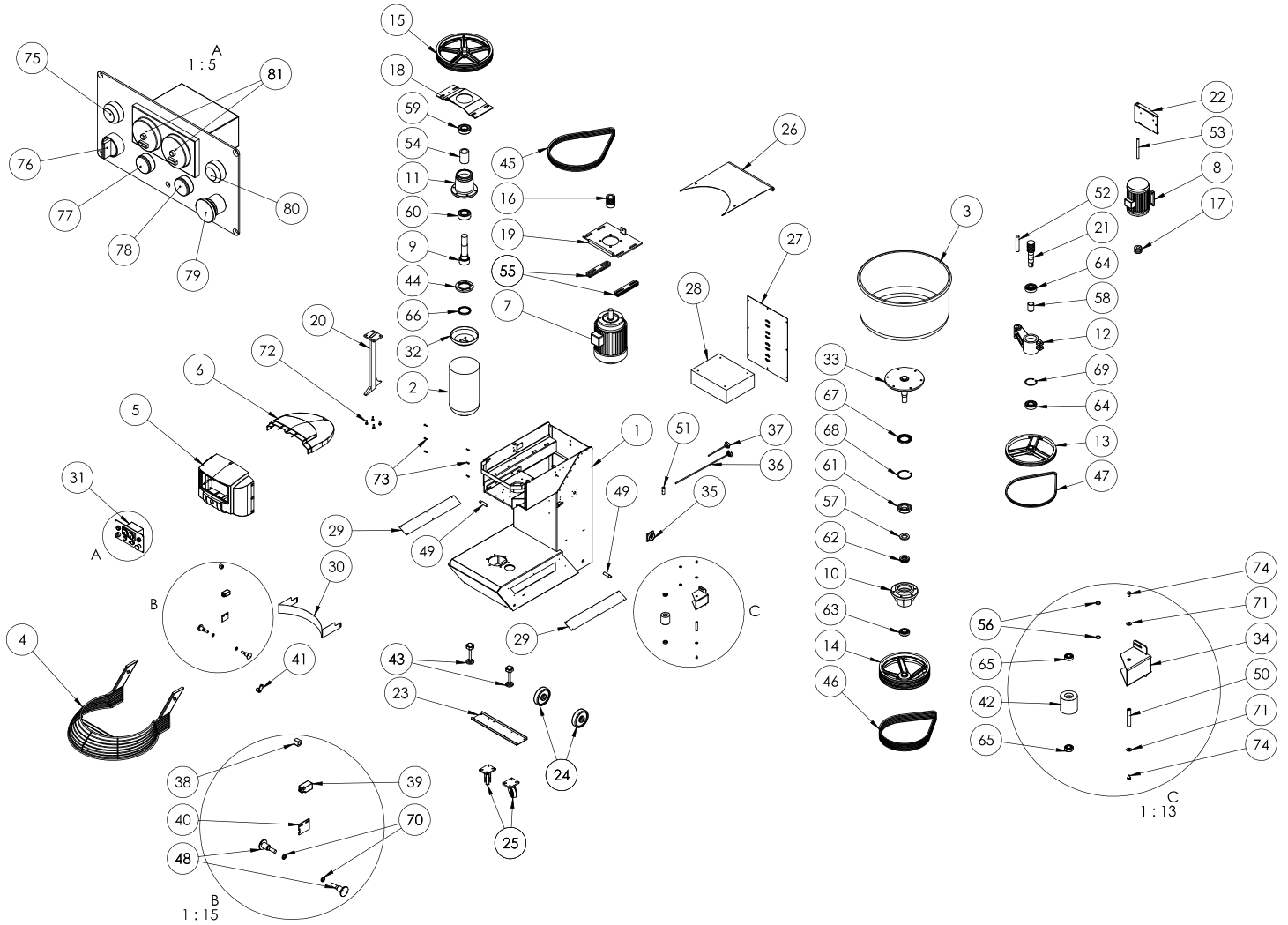


Figure 25 - Press-and-hold button for bowl rotation and emergency stop button

Parts Breakdown

Model MX-IT-0080-M 49122



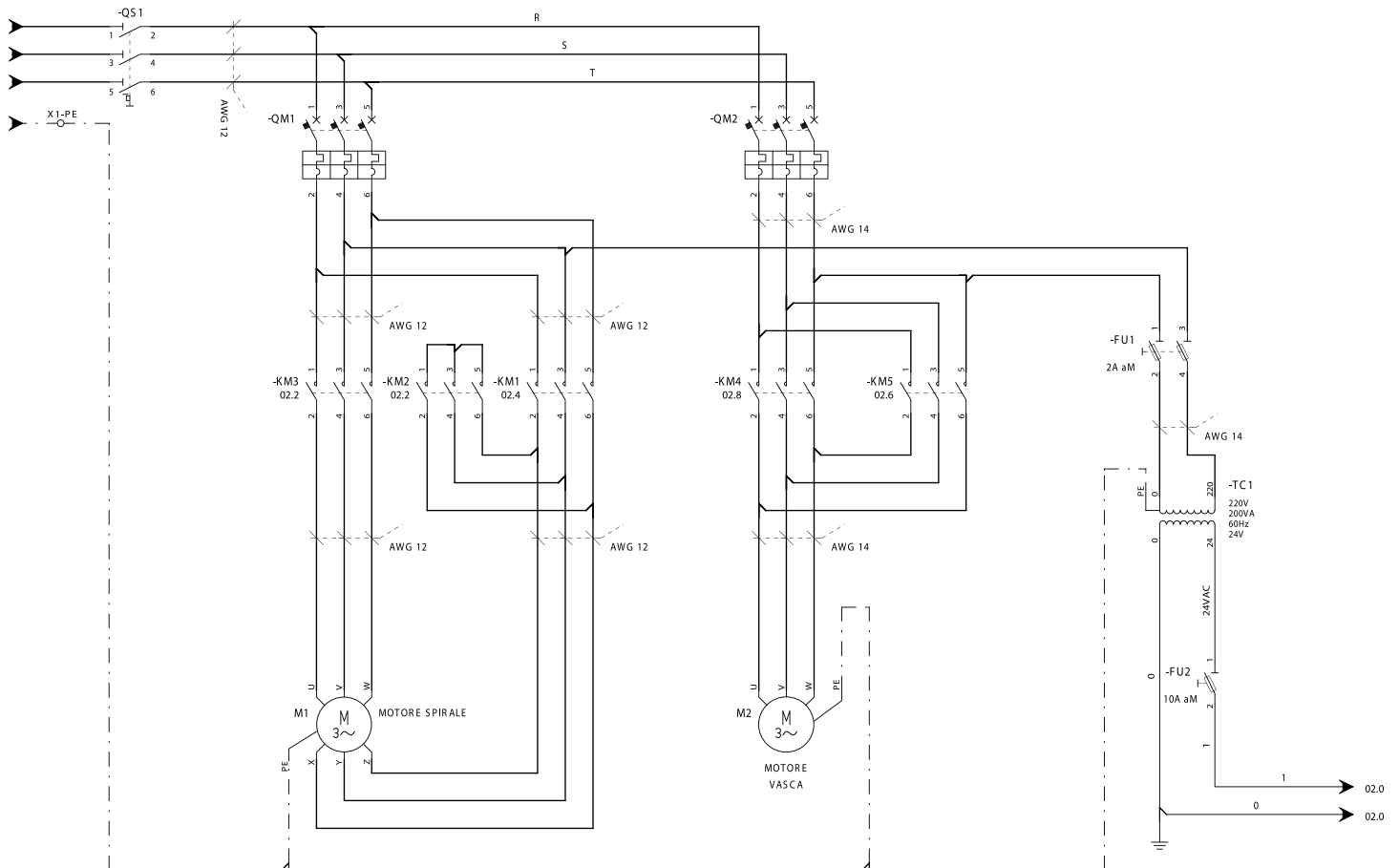
Parts Breakdown

Model MX-IT-0080-M 49122

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK445	Spiral Hook for 49122	2	AK464	Front Turning Wheels for 49122	31	AK483	Main Power Switch for 49122	59
AK446	Bowl for 49122	3	AK465	Lower Belt for 49122	32	AK484	Electrical System for 49122	60
AK447	Bowl Cover for 49122	4	AK466	Bowl Drive Belt for 49122	33	AK485	Timer for 49122	61
AK448	Bowl Motor for 49122	7	AK467	Spiral Hook Drive Belt for 49122	34	AK486	Bowl Jog Push Button for 49122	62
AK449	Spiral Hook Motor for 49122	8	AK468	Upper Belt for 49122	35	AK487	Bowl Reverse Rotation Switch for 49122	63
AK450	Spiral Shaft for 49122	9	AK469	Bearing 6210 for 49122	36	AK488	1st Speed Push Button for 49122	64
AK451	Bowl Support for 49122	10	AK470	Bearing 6308 for 49122	37	AK489	2nd Speed Push Button for 49122	65
AK452	Spiral Hook Support for 49122	11	AK471	Bearing 6309 for 49122	38	AK490	Stop Push Button for 49122	66
AK453	Support for Return Shaft for 49122	12	AK472	Bearing 3310 for 49122	39	AK491	Emergency Stop Push Button for 49122	67
AK454	Return Pulley for 49122	13	AK473	Bearing 6308 for 49122	40	AK492	Bowl Cover Locker for 49122	71
AK455	Bowl Pulley for 49122	14	AK474	Bearing 6307 for 49122	41	AK493	Nut for 49122	72
AK456	Spiral Hook Pulley for 49122	15	AK475	Bearing 6208 for 49122	42	AK494	Bowl Support Shaft for 49122	74
AK457	Upper Return Pulley for 49122	16	AK476	Bearing 6206 for 49122	43	AK495	Handle for 49122	76
AK458	Central Rod for 49122	22	AK477	Bearing 6202 for 49122	44	AK496	Rod for 49122	77
AK459	Shaft with Pulley for 49122	23	AK478	Microswitch for 49122	50	AK497	Rod for 49122	78
AK460	Rear Wheels for 49122	26	AK479	Bowl Motor Pulley for 49122	52	AK498	Microswitch Cam for 49122	80
AK461	Roller Support for 49122	27	AK480	Spiral Hook Motor Pulley for 49122	53	AK499	Foot Assembly for 49122	81
AK462	Roller with Bearings and Pin for 49122	28	AK481	Guard for 49122	54	AK500	Ring for 49122	82
AK463	Rear Wheels Pin for 49122	29	AK482	Lower Shaft for 49122	57			

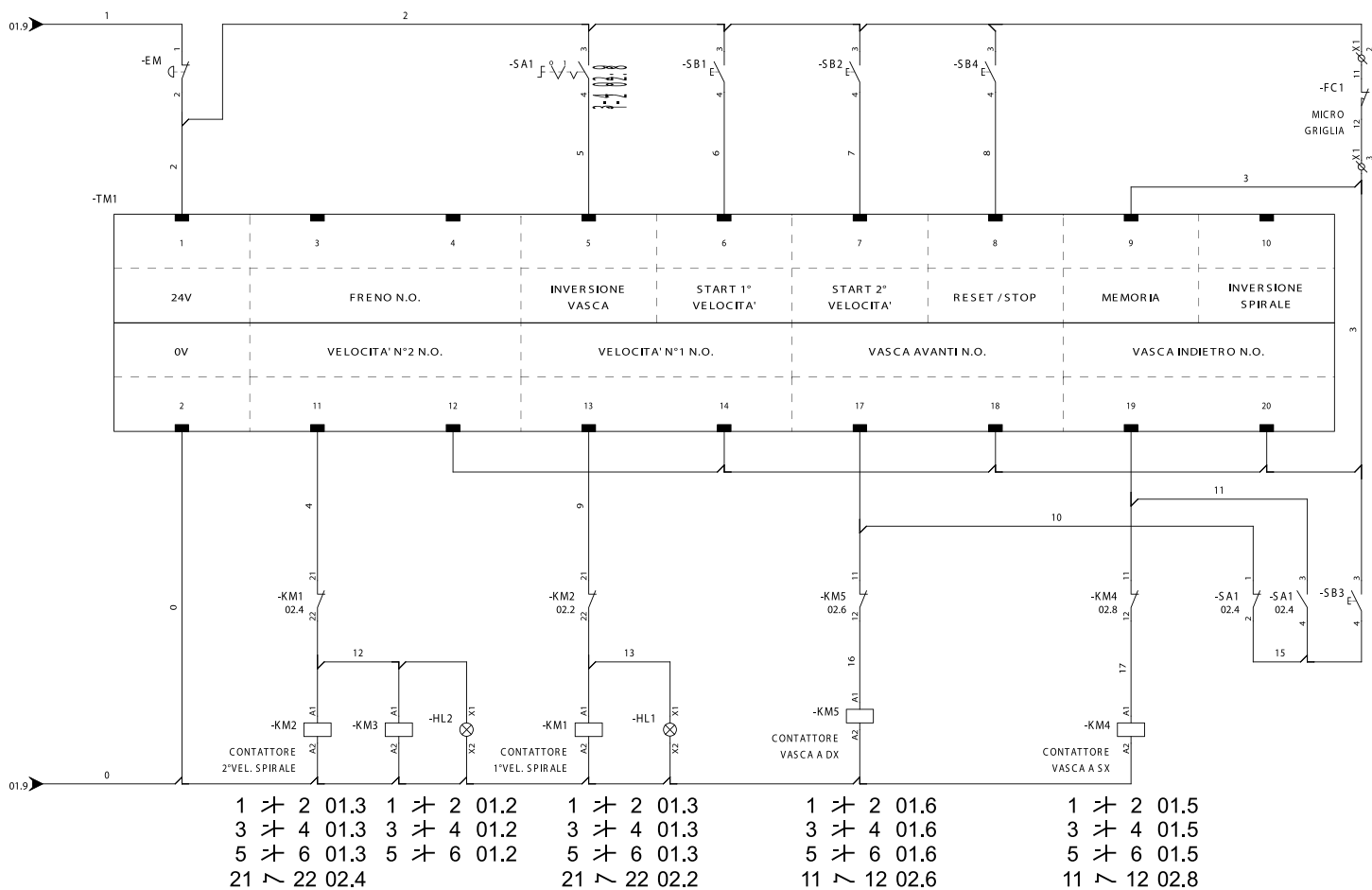
Electrical Schematics

Model MX-IT-0080-M 49122



Electrical Schematics

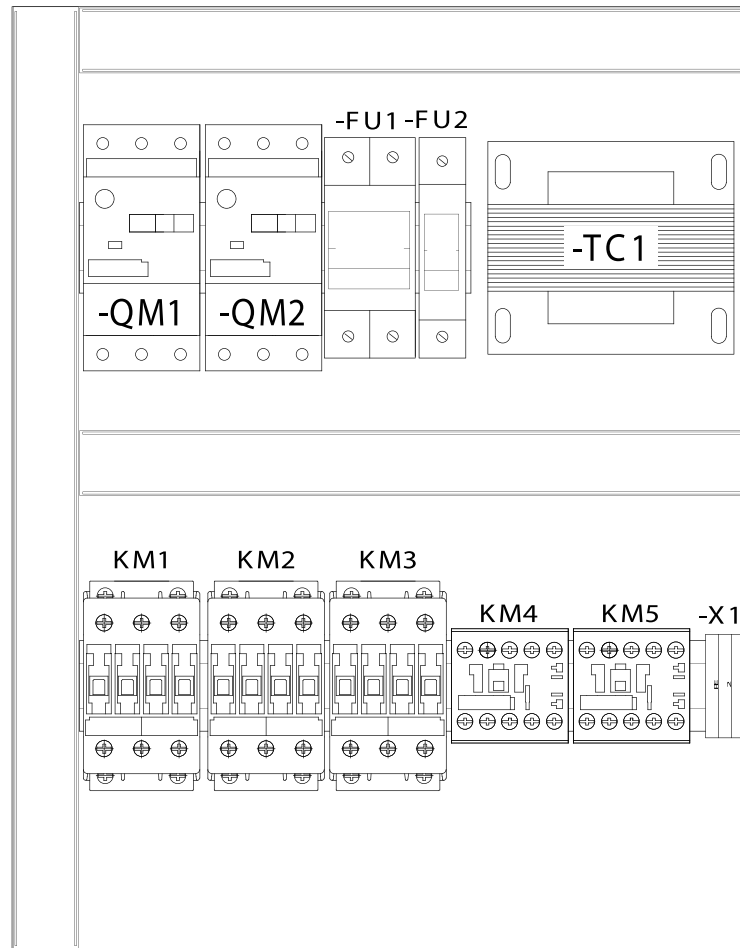
Model MX-IT-0080-M 49122



Electrical Schematics

Model MX-IT-0080-M 49122

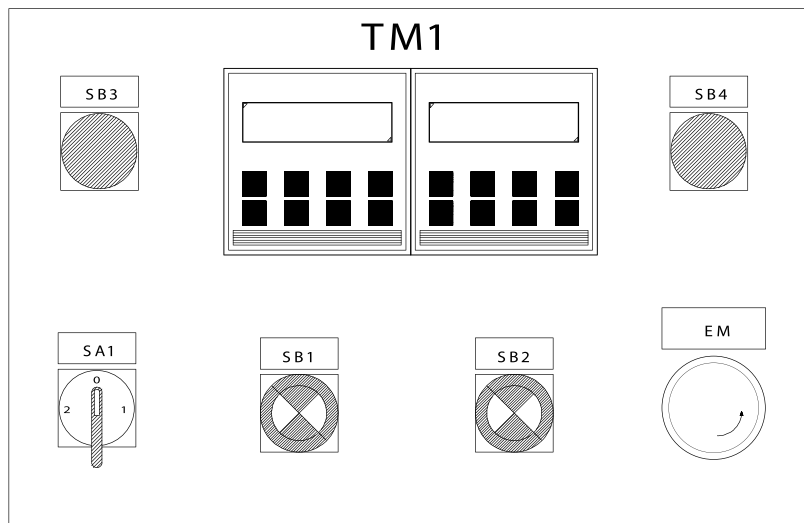
-Q1



Electrical Schematics

Model MX-IT-0080-M 49122

-Q1



Description	Position	Description	Position	Description	Position
NC Screw Contact Block	EM	Thermal Switch 3P, Ith = 14	QM1	Screw Contact Block NO	SB2
Puls. of Emer. Open. Att. AD AD Release	EM	Thermal Switch 3P, Ith = 2.5	QM2	Direct Screw Feeding	SB2
32A 690V Bipolar Fuse Holder	FU1	B / P Luch Switch. 3 Poles 25A	QS1	Puls. Lum. with Round Plastic Guard VE	SB2
32A 690V Unipolar Fuse Holder	FU2	Screw Contact Block NO	SA1	Screw Contact Block NO	SB3
Contactor 16A 7.5KW NC	KM1	NO + NC Screw Contact Block	SA1	Button with Round Black Plastic Guard	SB3
Contactor 12A 5.5KW NC	KM2	Round Plastic Knob Selector AT 3	SA1	Screw Contact Block NO	SB4
Contactor 12A 5.5KW NC	KM3	White LED 24V	SB1	Button with Round Black Plastic Guard	SB4
Minicontactor 4KW 9A NC	KM4	Screw Contact Block NO	SB1	Transformer 200VA	TC1
Minicontactor 4KW 9A NC	KM5	Direct Screw Feeding	SB1	Double Timer Base 20/20 Display 24V	TM1
Box 380x300x120	Q1	Puls. Lum. with Round Plastic Guard VE	SB1		
Digit 2P Touch Panel	Q1	White LED 24V	SB2		

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.



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 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.

