



Spiral Mixers
Models SM-IT-0053-F, 0053-R
Items 41548, 41549
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 - 11/11/2021



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



Table of Contents

Model SM-IT-0053-F / Model SM-IT-0053-R

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6
Installation -----	7
Operation -----	8 - 9
Maintenance -----	9 - 10
Troubleshooting -----	11
Parts Breakdown -----	12 - 23
Electrical Schematics -----	24 - 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 Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

WARNINGS FOR THE INSTALLER

- Check that the location of the kneading machine is in compliance with local, national and European regulations.
- Adhere to the instructions in this manual.
- Do not execute electrical connections using temporary or non insulated cables.
- Check that the ground connection of the electrical system is functioning properly.

Safety and Warranty

- Always use individual safety devices and other means of protection in compliance with the law.

WARNINGS FOR THE USER

The conditions in the surrounding area where the machine will be installed must have the following characteristics:

- The area must be dry.
- The area must have water and heat sources at an adequate distance.
- Ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws.
- The floor must be flat and compact to facilitate thorough cleaning.
- There must be no obstacles of any kind in the immediate vicinity of the machine that could effect the machine's normal ventilation.

In addition, the user must:

- Make certain to keep children away from the machine when it is operating.
- Adhere to the instructions in this manual.
- Not remove or tamper with the safety devices on the machine.
- Always pay careful attention to the work at hand and not use the machine when in a distracted state.
- Perform all operations with maximum safety and calm.
- Respect the instructions and warnings displayed on the machine labels.

The labels are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from Omcan.

- At the end of each working shift, before cleaning, maintenance or transfer operations, disconnect electrical power.

WARNINGS FOR THE MAINTENANCE OPERATOR

- Observe the instructions indicated in this manual.
- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the kneading machine, it was used, is cooled down (electric motor).
- If any of the safety devices is worn or faulty, the kneading machine is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

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

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized

Safety and Warranty

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	SM-IT-0053-F	SM-IT-0053-R
Power	2 HP / 1500 W	
Bowl Speed	9 RPM	
Shaft Speed	93 RPM	
Bowl Capacity	53 L / 56 QT	
Maximum Kneading Capacity	97 lbs. / 44 kgs.	
Electrical	208V / 60Hz / 3	
Weight	243 lbs. / 110 kgs.	295 lbs. / 134 kgs.
Dimensions	20.9" x 33.9" x 28.3" 531 x 861 x 719mm	21.7" x 34.2" x 29.7" 551 x 869 x 754mm
Packaging Weight	297 lbs. / 135 kgs.	350 lbs. / 159 kgs.
Packaging Dimensions	23.6" x 37.8" x 36.6" 600 x 960 x 931mm	23.6" x 37.8" x 34.6" 600 x 960 x 880mm
Item Number	41548	41549

Installation

Installation must be executed by qualified personnel in compliance with local, national and European regulations.

KNEADING MACHINE LEVELLING

If the machine is unstable due to floor irregularity, adjust the support feet or wheels by inserting rubber pieces.

EQUIPMENT HOOK-UP

Electrical connection

It is sufficient to connect the power supply cable to the electrical mains power supply. The electrical outlet must be easy to access, no moving should be necessary.

The electrical connection (plug) must be easily accessible, also following kneading machine installation.

The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support feet or wheel.

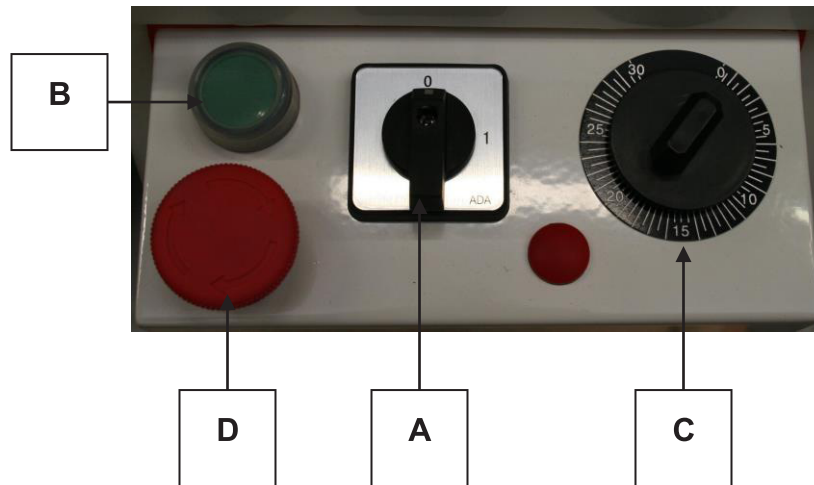
If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

GROUND CONNECTION

DANGER: It is mandatory that the electrical system is equipped with a ground connection and differential switch that comply with currently enforced laws.

Operation

COMMAND PANEL DESCRIPTION



The panel consists of a main switch (A), a green start button (B), a timer (C), a red emergency stop button (D).

The panel permits start-up and stopping of the kneading machine, and regulates functioning and settings.

LEGEND:

A = Mainswitch (the 2V versions also allow speed selection)

B = Green start button

C = Timer

D = Red emergency stop button

START-UP PHASE

Connect the kneading machine to the electrical mains and turn the main switch A to the position “1”. Turn the timer knob C to the desired time from 0 to 30 min. Press the green button B to start both the tank and the spiral.

WORKING PHASE

Prior to starting each work cycle, make sure that the machine is perfectly clean, especially the surface of the tank, the spiral and the dough breaker in contact with food products.

Whenever necessary, proceed with cleaning.

After having lifted the protection, pour the desired quantities of ingredients into the tank. Lower the protection, set the timer C at a defined time and press the green start button B. The action created by the spiral, synchronized with tank rotation, obtains a mixture of flour, water, salt, yeast and other possible ingredients in the desired consistency. If needed, to slightly modify the characteristics and/or consistency of the starter dough, pour the ingredients from the tank through the protection grating. Once the work cycle is completed, stop the machine by pressing the red emergency button D, lift the mobile protection to its maximum opening

Operation

point, remove the dough from the tank and proceed with machine cleaning. If kneading machine operations are stopped for any reason, wait at least 15 seconds before restarting. Even though it is functionally identical to other versions, the machine with liftable head and removable tank is differentiated for easier removal of the dough at the end of the working cycle, as well as easier cleaning. To lift the head and extract the tank, proceed as follows: stop the machine by pressing the red emergency button D; disconnect the plug from the electrical power supply; completely remove the mobile protection; horizontally pull the pin using the handle located on the right side of the machine until the head is released; lift the head using the lower piston; turn the disc located under the tank in a clockwise direction and extract the tank to remove the dough. After finishing machine cleaning, reassemble the tank by following the previously described steps in a backwards order, making sure that the pins beneath the tank are correctly inserted into the holes on the machine.

Before removing the dough, always perform the shut-down steps

SAFETY DEVICES

The kneading machine is equipped with safety devices to protect the user, including a mobile protective grating and a device that ensures the grating is lowered. The kneading machines with liftable heads and removable tanks are also equipped with a device that checks whether the head is lifted or lowered, a blocking pin for the head in a lowered position, a device that checks whether the tank is inserted or removed and a tank blocking disc.

Before proceeding with working phases, check the status of the various safety devices. These are in a good state when:

- The machine stops when the grating is lifted.
- The machine stops and will not start when the machine head is lifted.
- The machine stops and will not start when the tank is removed.
- When pulling the tank and the head slightly upwards, they remain blocked in their positions.

SHUT-DOWN PHASE

To shut down the kneading machine, press the red emergency button D and turn the main switch knob A to the position "0".

Maintenance

SAFETY PRECAUTIONS

Before performing any maintenance operations, including cleaning, take the following precautions:

- Make certain that the main switch is disconnected.
- Make certain that the electrical power cannot be accidentally reinserted. Disconnect the plug from the electrical power socket.
- Use individual protection devices in compliance with the directive 89/391/CEE.

Maintenance

- Always operate using appropriate maintenance tools.
- Once maintenance and repairs are finished, before starting up the kneading machine, reinstall all of the protection devices and reactivate all of the safety devices.

ORDINARY MAINTENANCE FOR THE USER

The kneading machine requires simple, frequent and careful cleaning to ensure efficient, regular functioning.

General cleaning

The machine must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation. Using a wooden or plastic spatula, proceed by removing dough residues, and then thoroughly clean the tank, spiral, dough breaker and mobile protection using a soft sponge and warm water. Dry with paper towels, and then pass over all of the aforementioned parts and the entire machine with a soft cloth and a disinfectant solution for use in food preparation areas.

It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety.

Upper chain tensioning

To maintain both performance and safety of the machine, it is indispensable to execute periodical controls of the upper chain tension. The chain should be tensioned if these controls detect excessive loosening of the chain, or if the spiral rotation is not constant. Unscrew the screws and disassemble the panel located above the kneading machine head. Loosen the screws by a few turns that mount the spiral support and pull the spiral support until the chain is tensioned. Block the spiral support by tightening the screws and then reassemble and mount the panel.

Greasing the chains

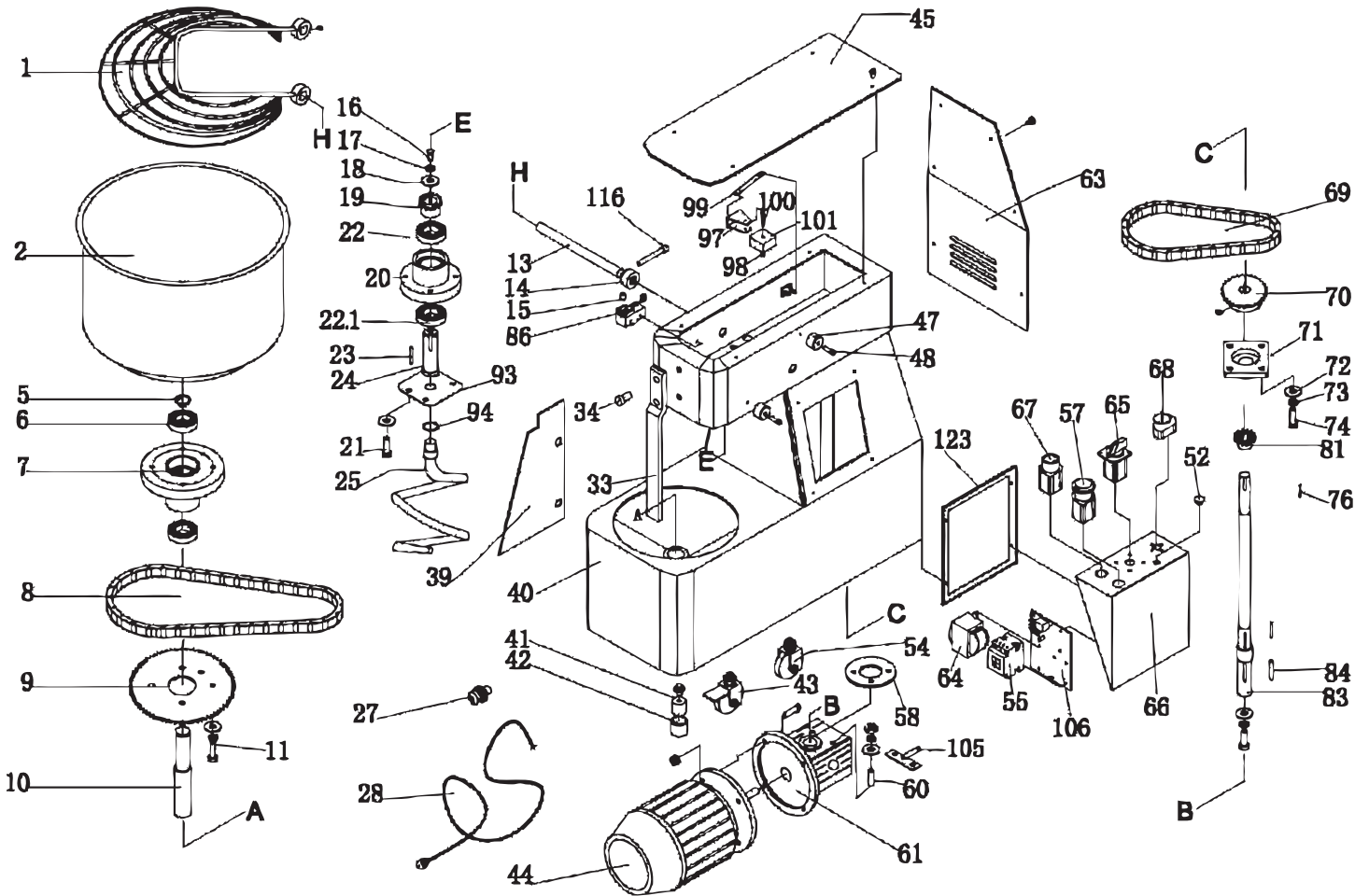
Periodically grease the chains, one located in the upper interior of the head and the other located inside of the machine body. Unscrew the screws and remove the panel over the head and the panel in the rear of the machine. Deposit a reasonable quantity of suitable grease inside of the chain and make sure to lubricate all of the chain links. Once finished, reassemble the two panel and tighten the screws.

Troubleshooting

Fault	Cause	Remedy
The machine does not start.	Lack of electrical energy.	Check the main switch, socket, plug and power supply cable.
	The emergency stop button is inserted.	Turn the button in the direction indicated by the arrow.
	The protection grating and/or the head are lifted.	Correctly lower both the protective grating and the head.
	The main switch knob is in position "0".	Turn the knob to position "1".
	The timer knob is in position "0".	Set the knob from 1 to 30 minutes.
The spiral turns sporadically.	The chain is loose.	Tighten the chain as stated in Maintenance.

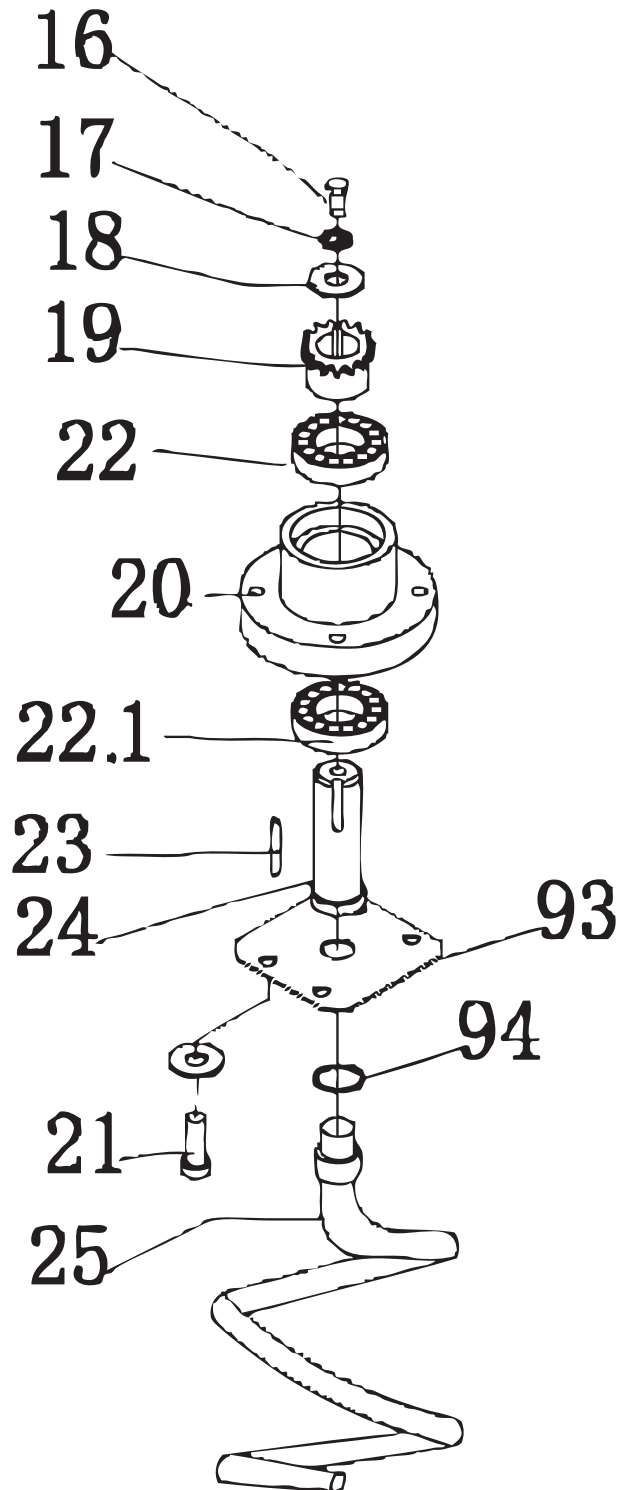
Parts Breakdown

Model SM-IT-0053-F 41548



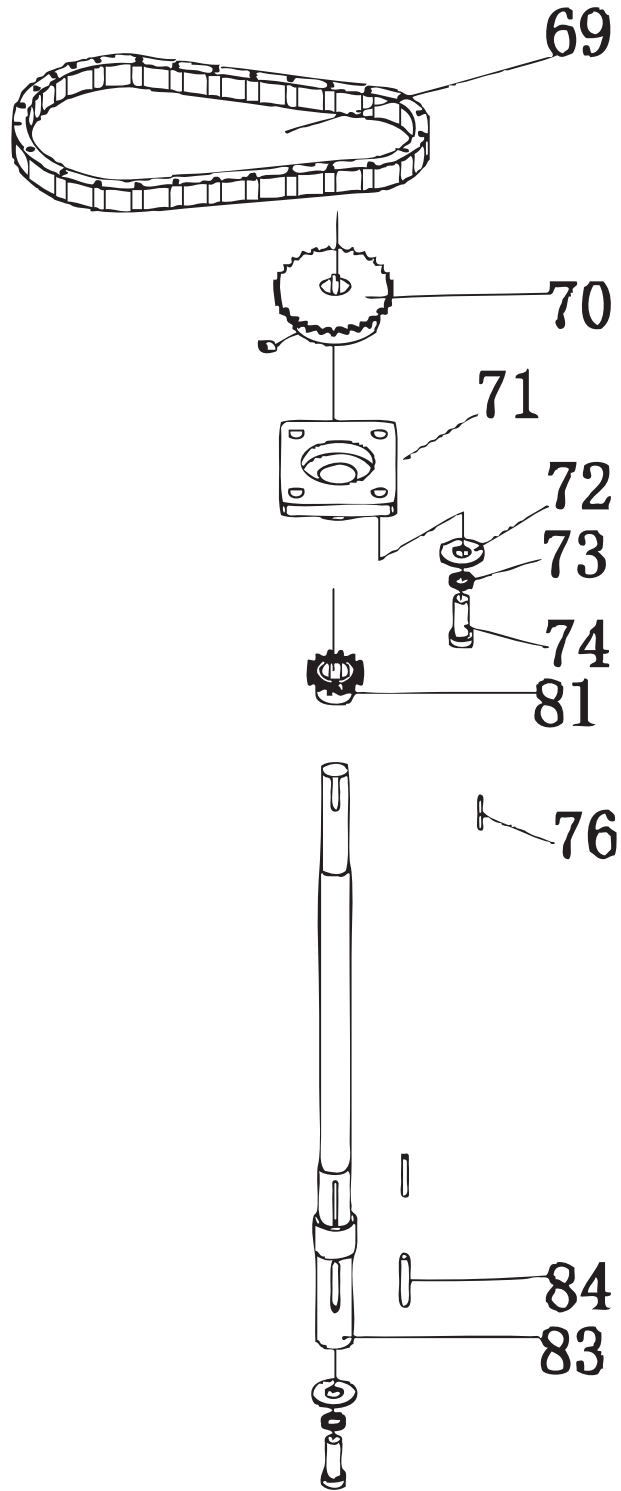
Parts Breakdown

Model SM-IT-0053-F 41548



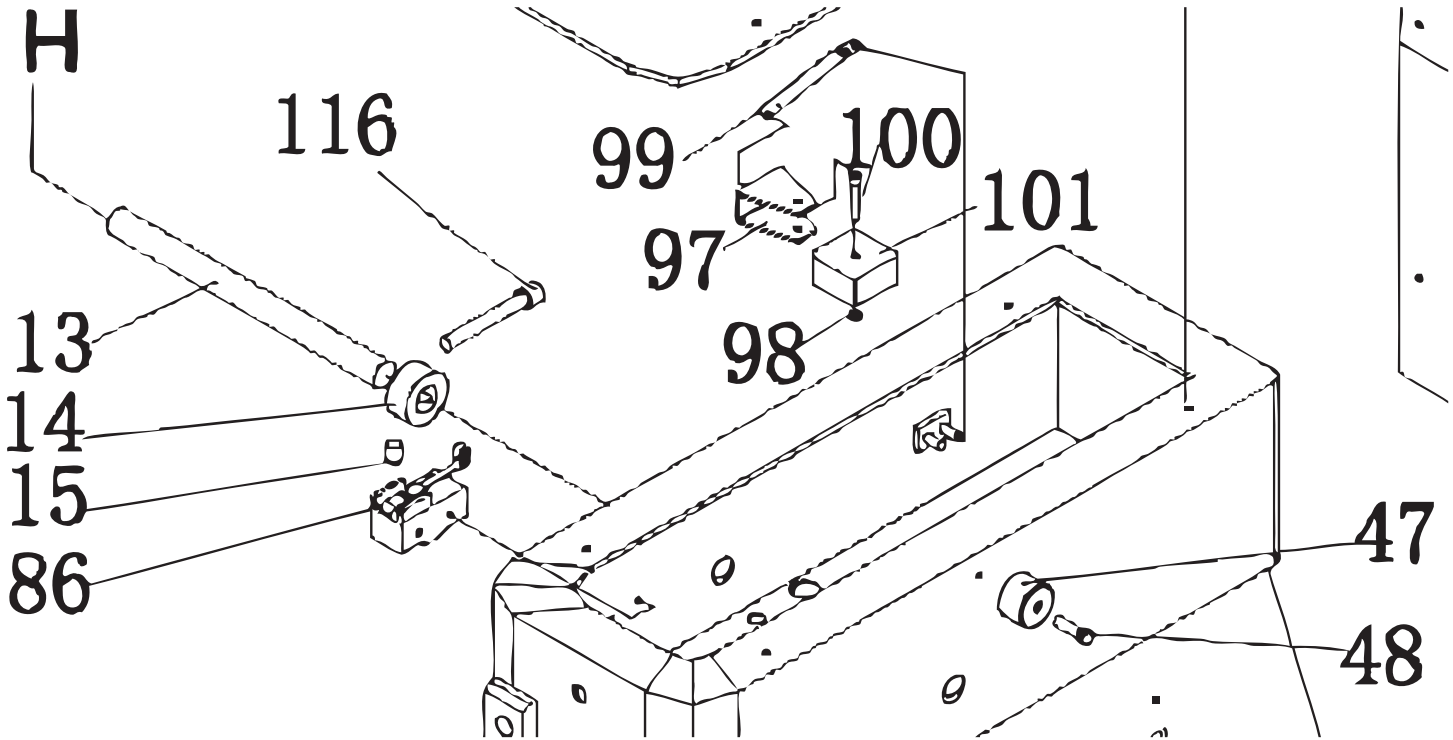
Parts Breakdown

Model SM-IT-0053-F 41548



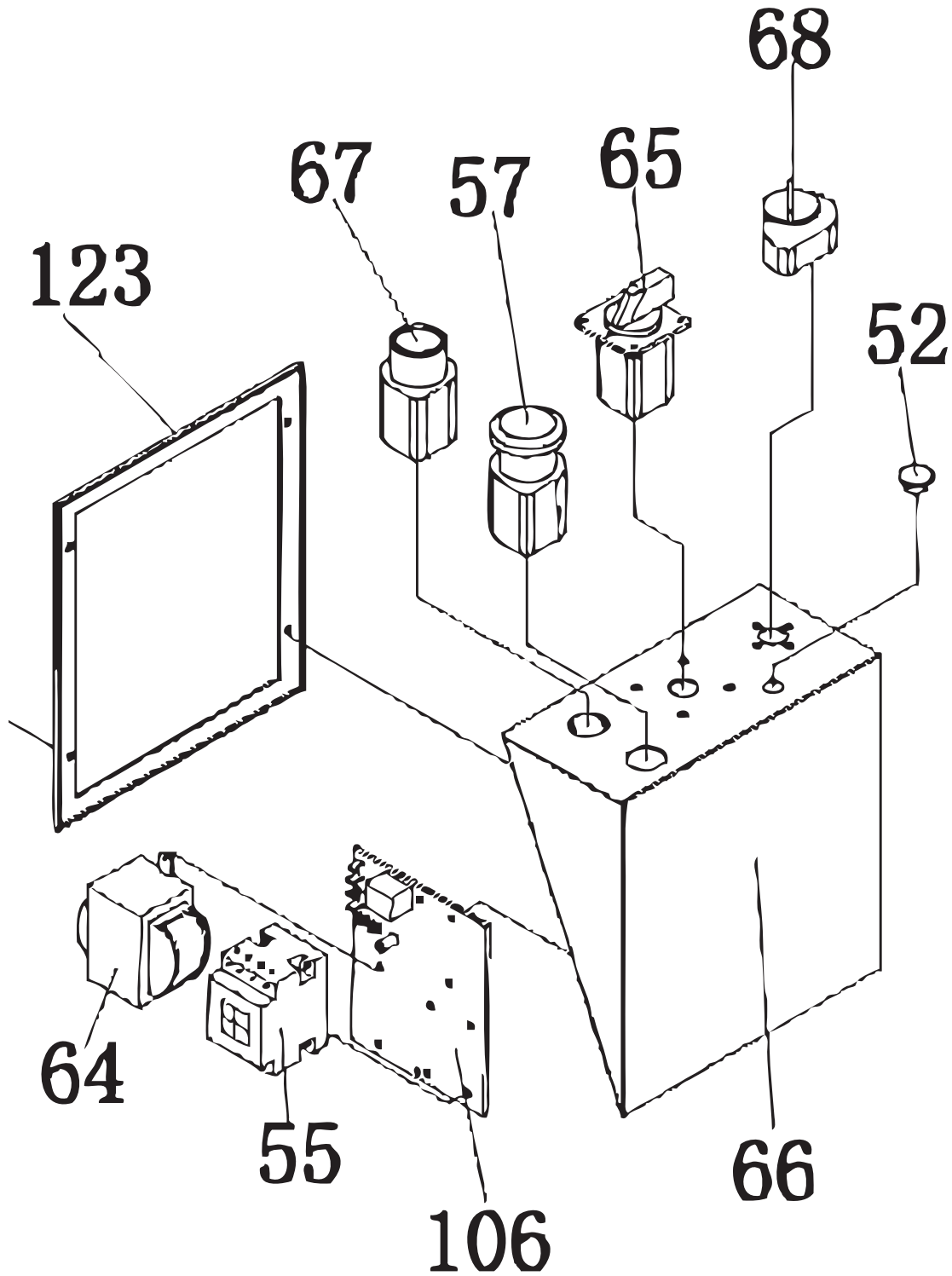
Parts Breakdown

Model SM-IT-0053-F 41548



Parts Breakdown

Model SM-IT-0053-F 41548



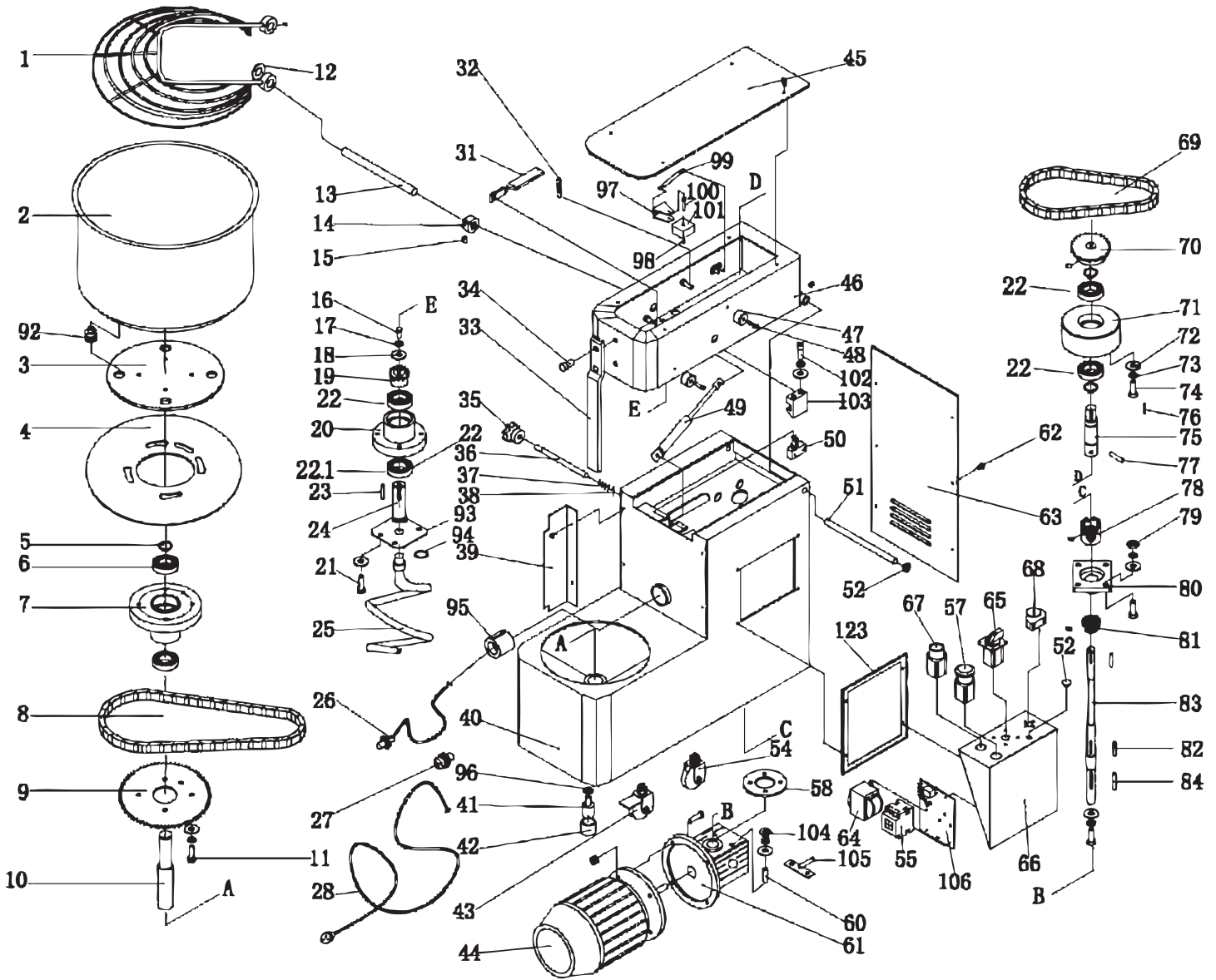
Parts Breakdown

Model SM-IT-0053-F 41548

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC199	Safety Guard for 41548	1	AC221	Supply Wire for 41548	28	AF722	Complete Timer 0-30 Min for 41548	68
AC200	Bowl for 41548	2	AC222	Rod Breaking Dough for 41548	33	AC242	Spiral Chain 08B/69 for 41548	69
AC201	Snap Ring Diam. 25 for 41548	5	AC223	Screw M10x25 for 41548	34	AC243	Chain Pinion Gear Z=29 08B for 41548	70
AC202	Bearing 6205-2RS for 41548	6, 22	AC224	Side Safety Panel for 41548	39	AC244	Transmission Shaft Base UCF 205 for 41548	71
AC203	Support Bowl Base for 41548	7	AC225	Steel Foot M12 for 41548	41	AC245	Stainless Steel Washer Ø 10 for 41548	72
AC204	Bowl Spiral 06B/144 for 41548	8	AC226	Insert for Plastic Foot for 41548	42	AC246	Stainless Steel Washer Spring Ø 10 for 41548	73
AC205	Crown Z=85 06B for 41548	9	AI215	Wheel Kit M12 (2 with Brake and 2 without Brake) for 41548	43, 54	AC247	Screw M10x35 for 41548	74
AC206	Bowl Support Axle for 41548	10	AG919	Motor 208V/360V/60Hz 1.5kW 90 B14 UL/CSA for 41548	44	AC248	Key 6x6x30 for 41548	76
AC207	Screw M8x35 for 41548	11	AC229	Cover Red for 41548	45	46382	Chain Pinion Gear Z=16 06B for 41548	81
AC208	Safety Guard Pin for 41548	13	AC230	Ring in Nylon for 41548	47	AC249	Transmission Shaft for 41548	83
AC209	Cam for Safety Guard for 41548	14	AC231	Screw M4x30 for 41548	48	AC250	Key 8x7x35 for 41548	84
AC210	Screw M8x10 for 41548	15	AC232	Axis Cover for 41548	52	AC251	Micro-Switch for 41548	86
AC211	Screw M8x25 for 41548	16	69417	Contactora CN-6/4A 24 V for 41548	55	AC252	Spiral Plate for 41548	93
AC212	Stainless Steel Washer Grover Ø 8.5 for 41548	17	61375	Emergency Stop Switch for 41548	57	AC253	O-Ring Diam. 20x2.5 for 41548	94
AC213	Stainless Steel Washer Ø8 for 41548	18	AC234	Ring Fixing Reduction Gear for 41548	58	AC254	Nylon Block Base for 41548	97
AC214	Pinion Gear Z=15 08B for 41548	19	AC235	Screw M8x40 for 41548	60	AC255	Nut M5 ZN for 41548	98
AC215	Spiral Support for 41548	20	AC236	Gear Box CM63 90 B14 1/30 FLS for 41548	61	AC256	Tensioner Base for 41548	99
AC216	Screw M8x30 for 41548	21	AC237	Screw M5x10 for 41548	62	AC257	Screw TCEI M5x30 for 41548	100
AC217	Bearing 6006-2RS for 41548	22.01	AC238	Back Panel Red for 41548	63	AC258	Nylon Block for 41548	101
AC218	Key 6x6x35 for 41548	23	AC239	Transformer 380 V for 41548	64	AC259	Bowl Chain Tensioner Part for 41548	105
AC219	Axle for Spiral Base for 41548	24	AC240	Main Switch for 41548	65	AC260	Control Card 115/230/400 V for 41548	106
64154	Spiral for 41548	25	AC241	Front Oblique Switch Panel for 41548	66	AC261	Screw M8x100 for 41548	116
AC220	Wire Clip for 41548	27	AC153	Starting Button for 41548	67	AC262	Red Frame for 41548	123

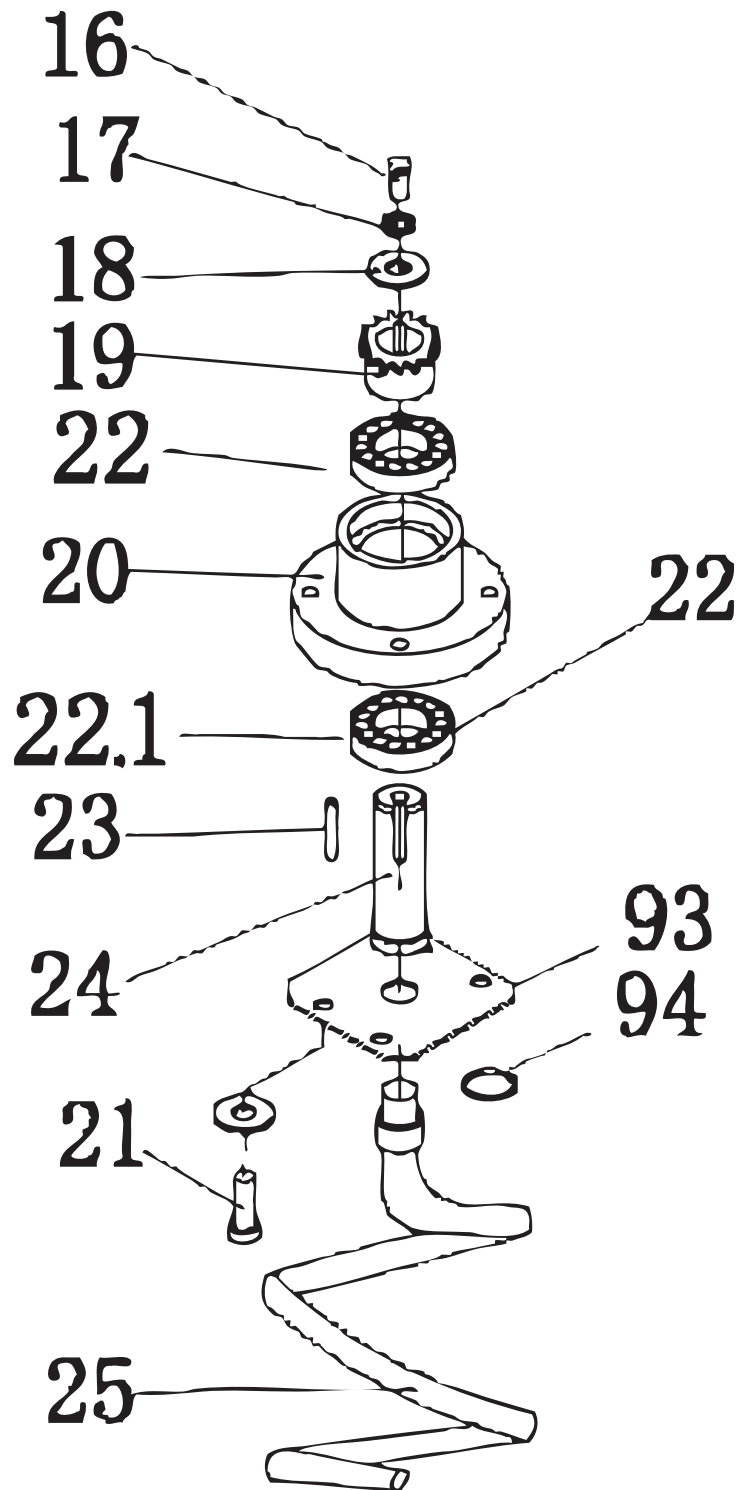
Parts Breakdown

Model SM-IT-0053-R 41549



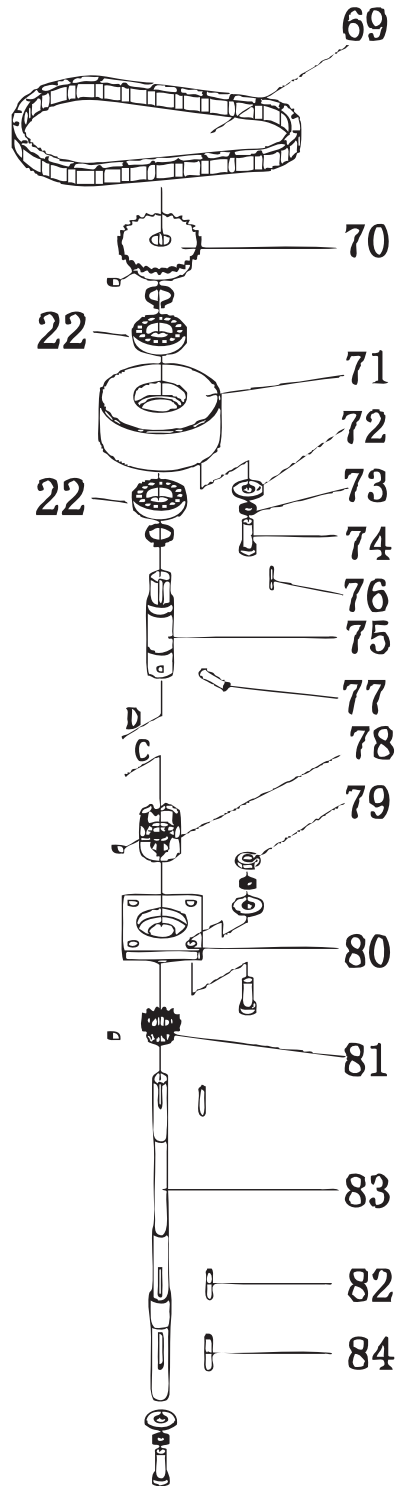
Parts Breakdown

Model SM-IT-0053-R 41549



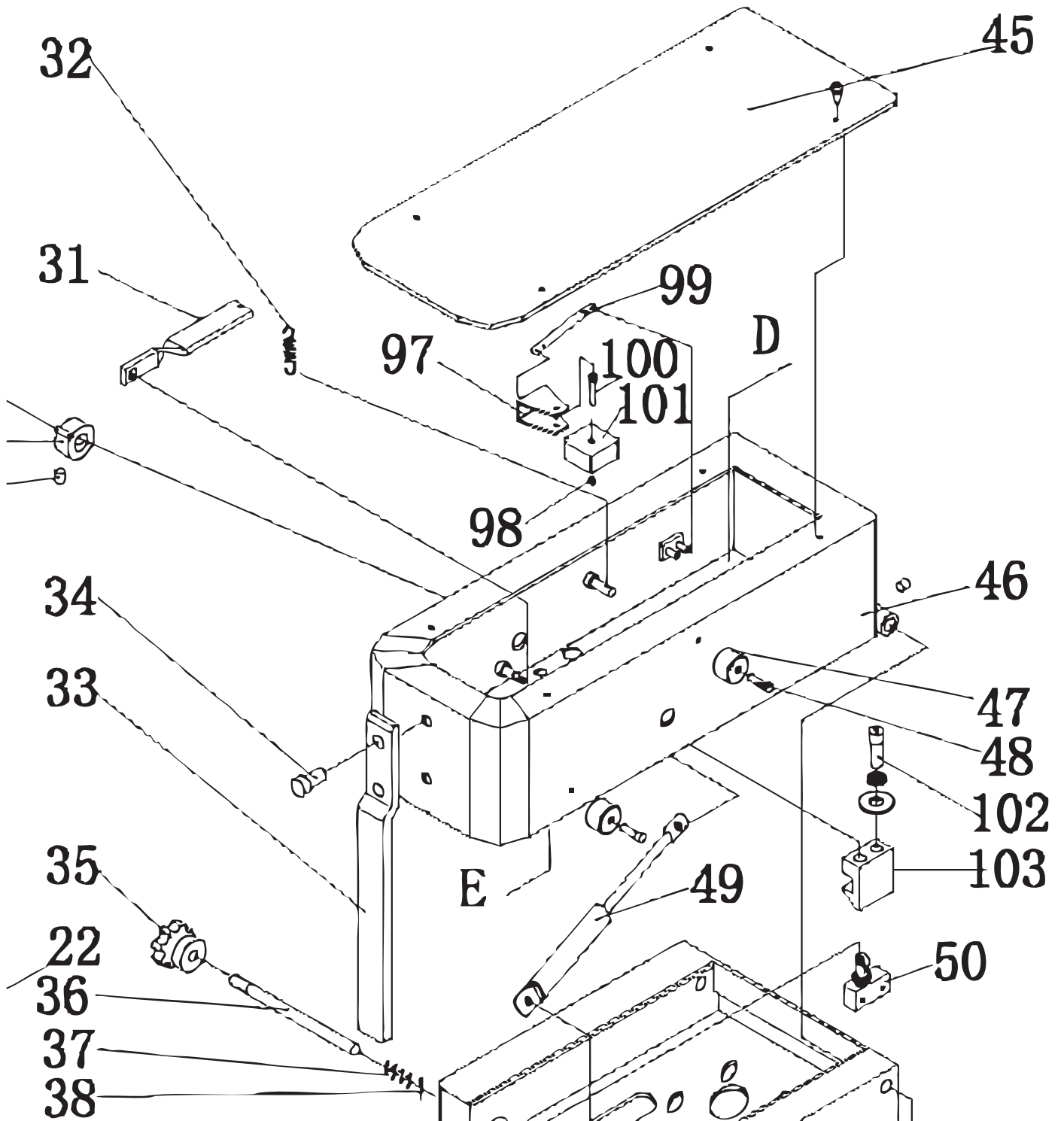
Parts Breakdown

Model SM-IT-0053-R 41549



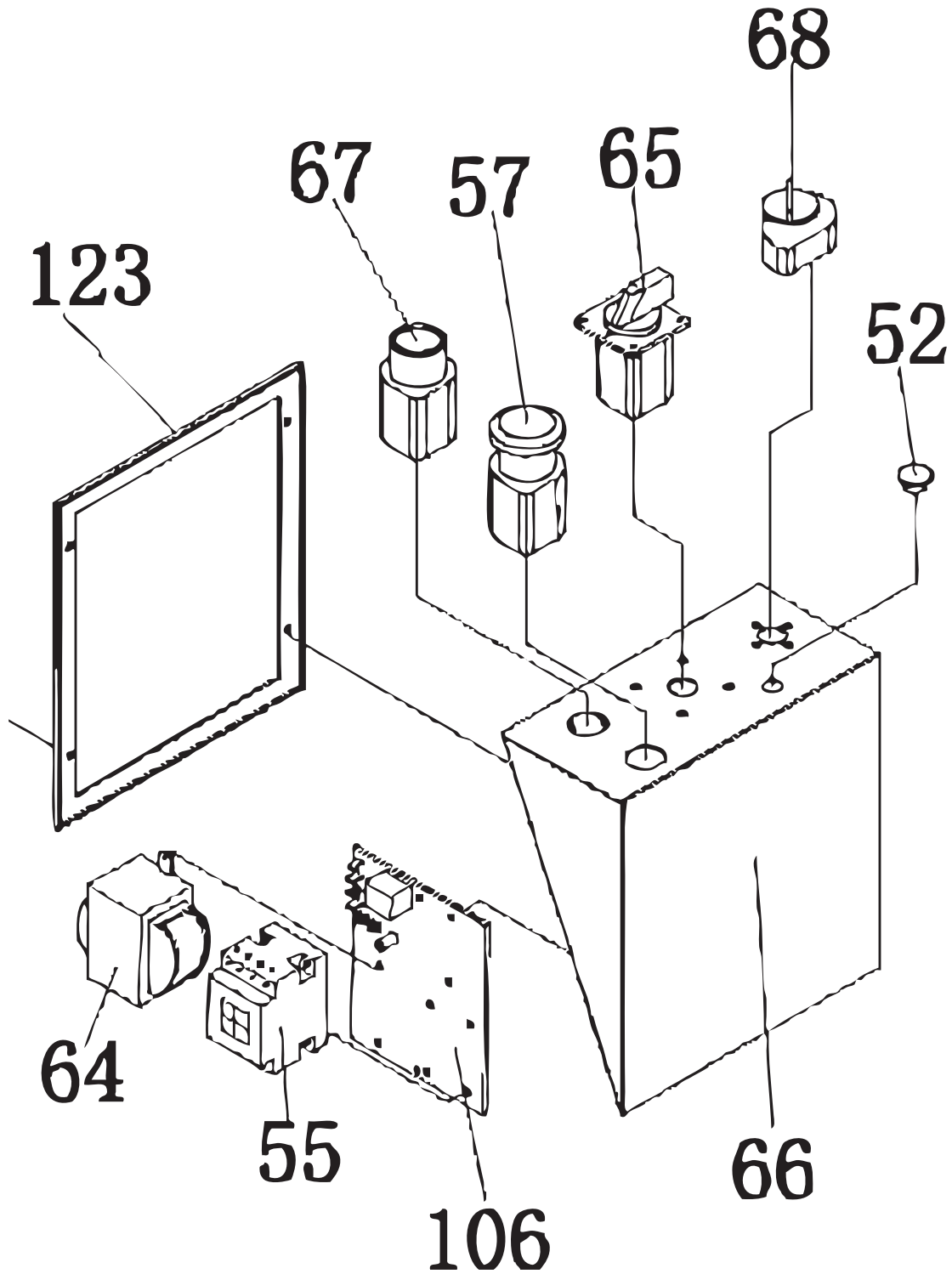
Parts Breakdown

Model SM-IT-0053-R 41549



Parts Breakdown

Model SM-IT-0053-R 41549



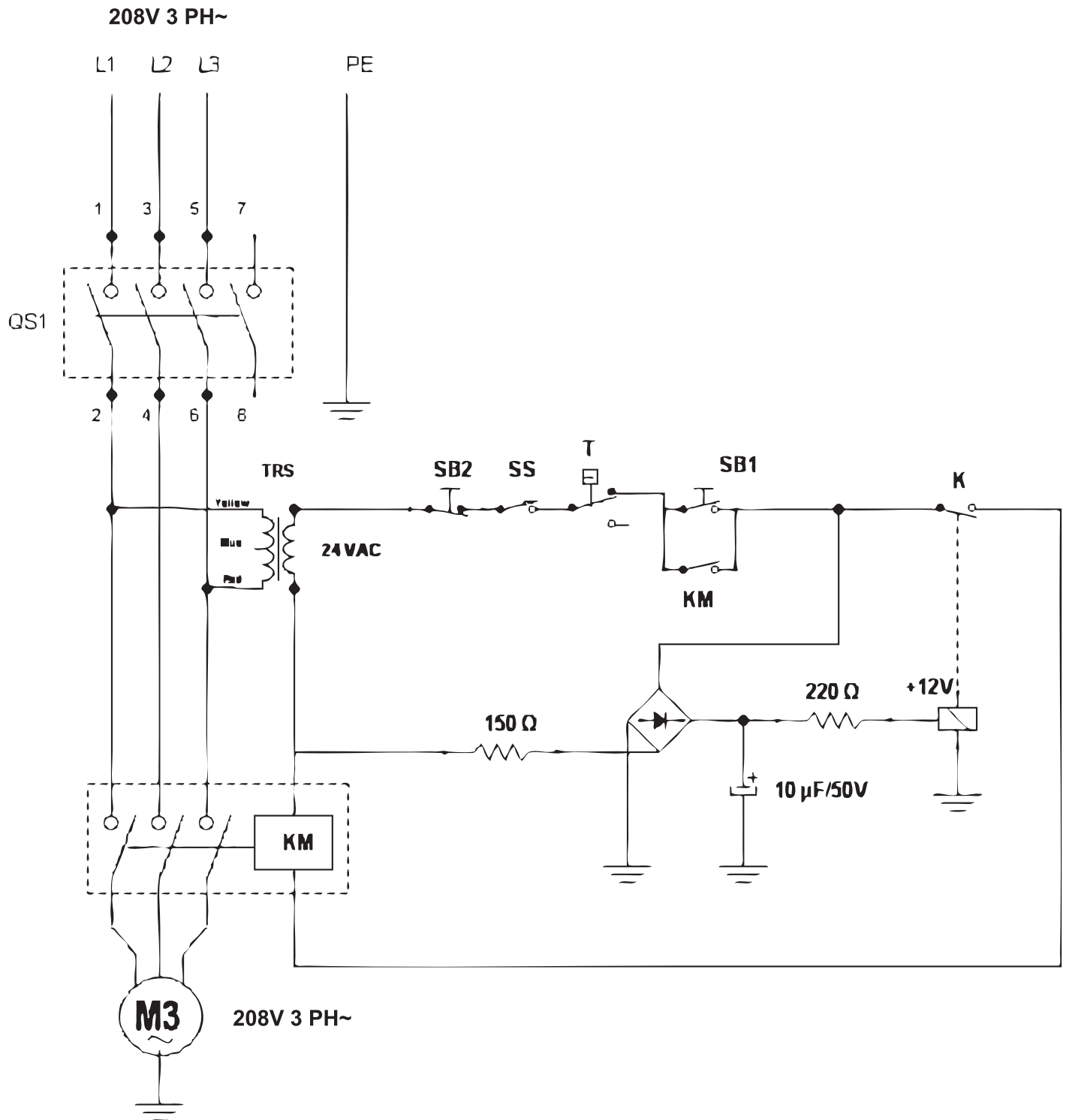
Parts Breakdown

Model SM-IT-0053-R 41549

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AC199	Safety Guard for 41549	1	AC223	Screw M10x25 for 41549	34	AC279	Ball Bearing Base for 41549	71
AC200	Bowl for 41549	2	AC270	Head Closing Knob for 41549	35	AC245	Stainless Steel Washer Ø 10 for 41549	72
AC263	Bowl Flange for 41549	3	AC271	Closing Handle Axle for 41549	36	AC246	Stainless Steel Washer Spring Ø 10 for 41549	73
AC264	Plate Block Bowl for 41549	4	AC272	Spring Ø 1.5 x Ø 14 x 30/6 for 41549	37	AC280	Screw TE M10x35 INOX for 41549	74
AC201	Snap Ring Diam. 25 for 41549	5	AC273	Pin Diam. 3.2 for 41549	38	AC281	Connecting Shaft for 41549	75
AC202	Bearing 6205-2RS for 41549	6, 22	AC274	Side Safety Panel for 41549	39	AC248	Key 6x6x30 for 41549	76, 82
AC203	Support Bowl Base for 41549	7	AC225	Steel Foot M12 for 41549	41	AC282	Connecting Pin Ø 10x50 for 41549	77
AC204	Bowl Spiral 06B/144 for 41549	8	AC226	Insert for Plastic Foot for 41549	42	69741	Transmission Joint for 41549	78
AC205	Crown Z=85 06B for 41549	9	AI215	Wheel Kit M12 (2 with Brake and 2 without Brake) for 41549	43, 54	AC283	Nut M10 ZN for 41549	79
AC206	Bowl Support Axle for 41549	10	AG919	Motor 208V/360V/60Hz 1.5kW 90 B14 UL/CSA for 41549	44	AC244	Transmission Shaft Base UCF 205 for 41549	80
AC265	Screw M8x60 for 41549	11	AC229	Cover Red for 41549	45	46382	Chain Pinion Gear Z=16 06B for 41549	81
AC266	Guard Ring for 41549	12	AC230	Ring in Nylon for 41549	47	AC284	Transmission Shaft for 41549	83
AC208	Safety Guard Pin for 41549	13	AC231	Screw M4x30 for 41549	48	AC250	Key 8x7x35 for 41549	84
AC267	Cam for Safety Guard for 41549	14	69380	Mechanical Shock for 41549	49	AC285	Bowls Peg for 41549	92
AC210	Screw M8x10 for 41549	15	AC275	Micro-Switch for 41549	50	AC252	Spiral Plate for 41549	93
AC211	Screw M8x25 for 41549	16	AC276	Head Rotation Shaft for 41549	51	AC253	O-Ring Diam. 20x2.5 for 41549	94
AC212	Stainless Steel Washer Grover Ø 8.5 for 41549	17	AC232	Axis Cover for 41549	52	AC286	Proximity Micro L=75mm for 41549	95
AC213	Stainless Steel Washer Ø8 for 41549	18	69417	Contactora CN-6/4A 24V for 41549	55	AC287	Nut M12 ZN for 41549	96
AC214	Pinion Gear Z=15 08B for 41549	19	61375	Emergency Stop Switch for 41549	57	AC254	Nylon Block Base for 41549	97
AC215	Spiral Support for 41549	20	AC234	Ring Fixing Reduction Gear for 41549	58	AC255	Nut M5 ZN for 41549	98
AC216	Screw M8x30 for 41549	21	AC235	Screw M8x40 for 41549	60	AC256	Tensioner Base for 41549	99
AC217	Bearing 6006-2RS for 41549	22,01	AC236	Gear Box CM63 90 B14 1/30 FLS for 41549	61	AC257	Screw TCEI M5x30 for 41549	100
AC218	Key 6x6x35 for 41549	23	AC237	Screw M5x10 for 41549	62	AC258	Nylon Block for 41549	101
AC219	Axle for Spiral Base for 41549	24	AC277	Back Panel Red for 41549	63	AC288	Screw TCEI M10x25 for 41549	102
64154	Spiral for 41549	25	AC239	Transformer 380 V for 41549	64	AC289	Head Closing Hook for 41549	103
69999	Distance Sensor with Two Cables (NO) for 41549	26	AC240	Main Switch for 41549	65	AC290	Nut M8 ZN for 41549	104
AC220	Wire Clip for 41549	27	AC241	Front Oblique Switch Panel for 41549	66	AC259	Bowl Chain Tensioner Part for 41549	105
AC221	Supply Wire for 41549	28	AC153	Starting Button for 41549	67	AC260	Control Card 115/230/400 V for 41549	106
AC268	Pivot for Fixing Spring for 41549	31	AF722	Complete Timer 0-30 Min for 41549	68	AC262	Red Frame for 41549	123
AC269	Spring Diam. 1.2 x Diam. 8.5 x 20/13 for 41549	32	AC278	Spiral Chain 08B/76 for 41549	69			
AC222	Rod Breaking Dough for 41549	33	AC243	Chain Pinion Gear Z=29 08B for 41549	70			

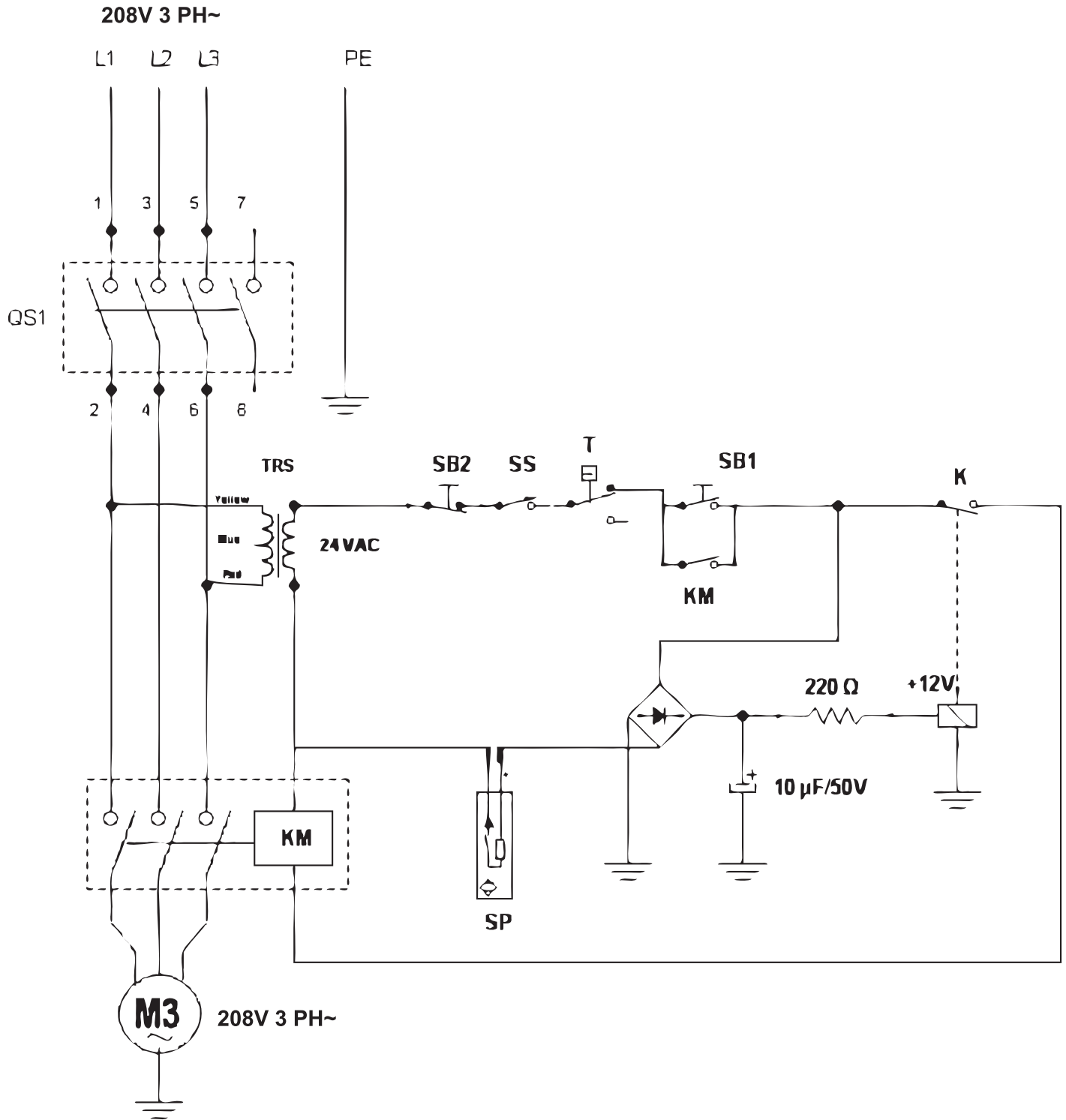
Electrical Schematics

Model SM-IT-0053-F 41548



Electrical Schematics

Model **SM-IT-0053-R** 41549





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

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



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

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

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

