



***Meat Mixer***  
***Model MM-IT-0180***  
***Item 46149***  
***Instruction Manual***



*Revised - 04/20/2023*



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Model MM-IT-0180

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# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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

## VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

# ***General Information***

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

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

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

## **REVISE EL PAQUETE A SU LLEGADA**

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

**Antes de utilizar cualquier equipo, siempre 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***

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## **ATTENTION!**

To help give clear explanations, some of the diagrams given in this manual show the appliance or part of it without panels or casing. Do not use the appliance in these conditions. It must only be used when all of the safety protections are correctly mounted and functional. The manufacturer prohibits reproduction of this manual and or part of it and the contents cannot be used otherwise than herein specifically permitted. In case of violation the manufacturer has the right to take proceedings.

# Safety and Warranty

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## WARRANTY

The end user for no reason whatsoever is authorized to tamper with the appliance. If there are any problems with the appliance, contact the manufacturer. Any attempt at dismantling, modifying or tampering with the appliance or part of it will immediately null and void the warranty and the manufacturer will no longer be held responsible for damage / injuries to persons or things caused by tampering. The manufacturer will not be held responsible for the following conditions:

- Incorrect installation.
- Incorrect use of the appliance by untrained staff.
- Used not respecting the standards and laws in force of the country.
- Lack of or insufficient and incorrect maintenance.
- Use of non-original spare parts and non-specific parts for the various models.
- Total or partial non-observance of the instructions given.

This appliance is designed and manufactured for mixing meats for pre-packed food products. It is to be used in industrial environments and by staff who have carefully read this manual before use. As this mixer is designed for mixing meat there are no particular environmental requirements. However, it is advisable to locate this appliance in closed environments protecting it from the weather and sudden changes in temperature. All the models are provided with braking wheels. The machine is designed for non-continuous use: after every work cycle, we recommend leaving the machine to rest for a few minutes before using it again.

## ATTENTION!

The size of the pieces to be mixed must be contained in the mixing drum, must not stick out over the rim and must never exceed 396.8 lbs. / 180 kgs.

## NON-PERMITTED USES

The mixer must only be used for the uses given by the manufacturer, and in particular:

- Do not use the appliance for mixing food other than meat.
- Do not use the appliance if it has not been correctly installed with all the protections correctly mounted avoiding any hazardous risk of injury.
- Do not use nor store the machine inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearboxes and cogs inside it, jeopardizing the machine's correct operation and causing potential failures.
- Do not touch any of the electrical parts without having first disconnected the appliance from the electricity supply: there is risk of electrocution.
- Do not mix quantities that cannot be contained in the mixing drum.
- Do not wear clothing that does not conform with the accident prevention regulations.  
**Ask your employer regarding safety regulations and accident prevention clothing.**
- Do not turn on the appliance if faulty or out of service. Before using the appliance make sure any hazardous working conditions have been eliminated. If there is a fault or problem with the appliance immediately turn it off and inform the maintenance team.
- Do not permit unauthorized staff to use the appliance. In case of an electrical accident the first thing to do is to pull the injured worker away from the appliance (normally in this situation the worker is unconscious).

# ***Safety and Warranty***

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However, be very careful as this is very dangerous. The injured worker in this situation is an electricity conductor and touching him / her means being electrocuted. It is important to disconnect the electricity supply by disconnecting the fuse box and if this is not possible use an insulated object or material (wooden or PVC stick, fabric, leather, etc.) to pull the injured worker away. Immediately call the nearest health and safety associate so the injured worker is admitted to hospital for treatment.

- Do not use the appliance in environments where there is gas in the atmosphere creating a high risk of combustion (explosion).
- Do not repair the appliance without prior authorization.
- Always respect the procedures for maintenance and technical assistance.

## **PROTECTIONS AND SAFETY FEATURES**

### **ATTENTION**

Before using the appliance make sure the safety protections are in their correct position and intact. Check they function correctly before starting work (at the beginning of a new work shift). If there are problems contact the maintenance team.

1. Rotor protection grill. This safety feature impedes incidental contact with the rotor. (Fig. 1.8.1).
2. Micro-switch (Fig. 1.8.1).
3. Knob to lock tank.
4. Ball grip for locking the rotor in position.

### **ATTENTION!**

Do not for any reason tamper with the safety features.

## **DANGER AND WARNING NOTICES**

### **ATTENTION**

When the appliance is connected to the electricity supply do not touch any of the electrical parts. There is the risk of being electrocuted. Always respect the information given on the warning notices. Non-observance can cause injuries or even death. Make sure the warning notices are always in their correct position and are legible. If for some reason they are missing or are illegible fix them to the appliance or replace them.

### **WORK POSITION**

The correct work position for using the appliance is shown in Fig. 1.10.1.

### **ENVIRONMENT**

The appliance is designed for working in the following environment:

- Minimum environment temperature: 5°C / 41°F.
- Maximum environment temperature: +40°C / 104°F.
- Humidity: 50% at 40°C / 104°F.

### **LIGHTING**

Where the mixer is located there should be enough natural light and artificial light conforming with the local regulations. In any case, the lighting must always conform with the regulations of the country of destination and should not create dangerous reflections. The lighting must permit the worker to clearly read the control panel



# Safety and Warranty

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and clearly identify the start and stop buttons.

## **VIBRATIONS**

The vibrations generated by the appliance are not significant.

## **ACCIDENT PREVENTION PROTECTIONS**

Specific equipment is not necessary. It is advisable to use suitable rubber gloves for handling food products and that conform with the accident prevention regulations.

**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 BENCH WARRANTY**

Within the warranty period, contact Omcan Inc. At 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

## **WARNING:**

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

# Technical Specifications

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|                             |   |
|-----------------------------|---|
| <b>Model</b>                | <b>MM-IT-0180</b>                           |
| <b>Power</b>                | 0.75 HP / 1100 W (x2)                       |
| <b>Electrical</b>           | 220V / 60Hz / 3                             |
| <b>Tank Dimensions</b>      | 39.2" x 21.7" / 995 x 550mm                 |
| <b>Capacity</b>             | 396.8 lbs. / 180 kgs.                       |
| <b>Dimensions</b>           | 56" x 27.6" x 47.6" / 1422 x 700 x 1209mm   |
| <b>Weight</b>               | 335 lbs. / 152 kgs.                         |
| <b>Packaging Dimensions</b> | 57.1" x 29.9" x 51.2" / 1450 x 760 x 1300mm |
| <b>Packaging Weight</b>     | 440.9 lbs. / 200 kgs.                       |
| <b>Item Number</b>          | 46149                                       |

## Installation

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### ATTENTION

The work surface or area where the appliance is to be installed must be horizontal and solid guaranteeing stability and safety. When installing the appliance bear in mind that amp space must be left around the appliance. This space allows you to work freely with the appliance and allows easy access when servicing or repairing it. Provide suitable lighting around the appliance for the worker using the meat mixer.

### INSTALLING

To move the package use a fork-lift truck or similar means. The appliance is in a carton box and packed on a pallet.

- Remove the two plastic straps that hold the carton box to the pallet.
- Remove the carton box.
- Remove the cellophane wrapping and any other packaging materials.

### DISPOSING OF PACKAGING

Packaging materials such as carton, nylon and wood are all products considered normal urban waste. These materials can be disposed of as per normal procedures. If the appliance is destined to countries where there are specific waste laws, dispose of packaging conforming with the local laws in force.

### HANDLING APPLIANCE

As the following have wheels they can be manually moved by pulling.



# Installation

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## CONNECTING TO ELECTRICITY SUPPLY

### ATTENTION!

Check the electricity supply corresponds to the value given on the appliance ID plate. Electrical works can only be carried out by specialized and authorized staff with prior authorization by the person in charge of the appliance. Connect the appliance to a circuit provided with an efficient ground socket. If necessary use suitable extension leads guaranteeing safety. The section (thickness) of the extension lead must be greater than the appliance power supply cable. This avoids any hazardous overheating. Avoid pulling or twisting the power cable as this can damage the internal wires.

The mixer is provided with a 2.5 m power supply cable. This cable has a 4x1,5 mm section (thickness). Connect the power cable to a three-phase electricity supply and connect a suitable thermo-magnetic differential switch. Always connect the ground cable.

## MOUNTING UTENSILS

To mount the utensil (mixing blades) invert the procedure described in the foregoing paragraph and make sure the mixing blades are mounted correctly. To facilitate this operation there are numbers stamped on the mixing blades and on the pins on the inside of the bowl. The number on the blade must correspond to the number on the pin. Once the mixing blades have been mounted close the grille.

# Operation

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## LIST OF CONTROLS AND INDICATORS (FIG. 4.1.2)

1. Drive push-button (continuous).
  - In stainless steel.
  - Press to start the blade.
2. Stop push-button.
  - Press to stop the propeller transmission motor.
3. Reverse drive push-button.
  - In stainless steel.
  - Press to start the blade in opposite direction to push-button "1".
4. Network presence indicator light.
  - Signals that the machine is connected to the electrical network.
5. Drive indicator light.
  - Signals that the tool of the machine is in movement.
  - Located close to the start push-button "3" and close to the reverse drive push-button "3".
  - Visible only when the control is operating.

# Operation

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## TURNING THE APPLIANCE ON AND OFF

### CHECKING CONNECTION TO ELECTRICITY SUPPLY (FIG. 4.1.2)

1. Switch the on/off switch on the appliance to position "1".
2. Press push button "1" for starting.
3. The indicator light "4" should come on.
4. Then immediately press push button "2" for stopping. This is to check that the appliance works correctly.
5. Press push button "3" for starting.
6. The indicator light "5" should come on.
7. Checking that the rotor rotates in an opposite direction to before.
8. Press push button "2" for stopping.

### CHECKING PROTECTIONS AND SAFETY FEATURES AND THEIR EFFICIENCY

1. **Rotor protection grille (Fig. 5.2.1)**
  - Visually check that the protection grille is intact.
2. **Micro-switch (Fig. 5.2.1)**
  - With the appliance running, check that it automatically stops when the protection grille is raised. If this is not the case contact you local authorized dealer or the manufacturer.

### ATTENTION!

If the previously mentioned safety protections and casing are not intact, are damaged, missing or work incorrectly, turn the appliance off and contact Omcan assistance to repair the appliance.

### TURNING ON THE APPLIANCE (FIG. 4.1.2)

- Switch the power on/off switch from position "0" to "1".
- Press push button "1" for starting the rotor.

### TURNING OFF THE APPLIANCE (FIG. 4.1.2)

To stop the appliance press push button "2" (stops the electric motor), the indicator light "4" will go out. Switch the power on/off switch to position "0" turning off the power supply.

### INVERSION (FIG. 4.1.2)

To invert rotor rotation press push button "3".

**Note: When a work shift is over always switch the on/off power switch to position "0".**

## USING THE MACHINE

### RULES

#### ATTENTION!

Only authorized staff can use the appliance. Before use the worker must make sure that all the protections are in place and work correctly. If this is not the case, turn the appliance off and contact the maintenance team. Make sure there is sufficient lighting for clear and good visibility. Carry out several practice runs, without any food product, assisted by specialized staff to become familiar with the appliance so as to work in safe conditions.

## HOW TO USE THE MIXER

With the on/off switch in position "0" fill the mixer. The food product to be mixed must be contained within the mixing drum and must not exceed the consented weight. Close the grill and start the mixer.

## NOTE

To preserve the freshness and integrity of the meat, we recommend working the meat at a maximum temperature of 7°C / 44.6°F and terminating the process within 10 minutes. Once the meat has been processed, thoroughly clean all the machine parts. After every work cycle, we recommend leaving the mixer to rest for a few minutes before using it again. The machine is not designed for working inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearboxes and cogs inside it, jeopardizing the machine's correct operation and causing potential failures.

## AUTOMATIC USE (FIG. 4.1.2)

### AUTOMATIC MIXER

1. Press the drive push-button "1": the blades will start turning and the indicator light "4" will go on.
2. Press the reverse drive push-button "3": the indicator light "5" will start flashing. After 30 seconds, the machine will automatically reverse drive. Every 30 seconds it will invert blade rotation. After 2 minutes (4 cycles) the machine will automatically stop.

### AUTOMATIC SWITCH-OFF

1. Press the drive push-button "1": the blades will start turning and the indicator light "4" will go on.
2. Press the drive push-button "1" again. After 1 minute, the machine will automatically stop. The same sequence can be run in reverse drive.

# Maintenance

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## EMPTYING AND CLEANING

### EMPTYING THE MIXING BOWL

Turn off the mixer, the on/off switch is in position "0" unplug from main power supply. The mixing bowl is designed to rotate to facilitate emptying.

- With the bowl in a horizontal position grip the handle on the bowl tilting bar "1" Fig. 6.3.1.
- Pull the tank locking knob "2" Fig. 6.3.1.
- Once having released the mixing bowl rotate (Fig. 6.3.2) by pulling the tilting bar "1" Fig. 6.3.1.
- Open the protection grille "3" Fig. 6.3.2 and empty the bowl.

### CLEANING THE MIXING BOWL

With the machine off and switch in position "0" and with the plug removed from the socket proceed with cleaning the bowl. Thanks to the possibility of rotating the bowl cleaning operations are facilitated.

- With the bowl in a horizontal position grip the handle on the bowl tilting bar "1" Fig. 6.3.3.

# Maintenance

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- Unhook and remove the pins which lock the mixing blades “2” in position Fig. 6.3.3 and “2” Fig. 6.3.4.
- Unscrew the bowl locking knob “3” anti-clockwise Fig. 6.3.4.
- Once having released the mixing bowl rotate (Fig. 6.3.2) by pulling the tilting bar “1” Fig. 6.3.3.
- Open the grille “4” Fig. 6.3.4 and proceed with removing the mixing blades.
- Make sure the mixing blades are positioned to allow for enough space to remove them Fig. 6.3.5.
- Grip the mixing blades one at a time “5” Fig. 6.3.4 and pull outwards to remove.
- The surface is now smooth and easy to clean Fig. 6.3.6, clean the mixer thoroughly and if necessary disinfect.
- With a sponge soaked with water and a neutral (pH 7) and non-toxic de-greaser (food grade) clean and remove any food product left on the mixer and on the mixing blades. Do not use petrol, solvents or other flammable liquids as detergents; only use authorised non-toxic and non-flammable solvents. Take all the necessary precautions adopting also appropriate protections required for the cleaning product being used when cleaning and disinfecting the mixer. Always follow the instructions provided for the cleaning product being used.

## MAINTENANCE

### RULES

#### ATTENTION!

The mixer must always be off and the power plug removed from the power socket when servicing and cleaning. The maintenance area must always be clean, dry and well illuminated. Do not allow unauthorized staff to service the appliance. Do not put parts of your body, hands or arms into the mixer or openings not protected where there is the risk of being injured. Always use protective clothing (suitable gloves, glasses etc.) Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents. Do not use compressed air to clean the appliance. If it is considered necessary to use compressed air, use eye protection (glasses) with side protections and limit pressure to a max of 2 atm. (1,9 bar). Do not use a naked flame as lighting when servicing and repairing the appliance.

### INTRODUCTION

Regular maintenance and a correct use of the appliance will guarantee a high production rate and safe working conditions. To guarantee constant efficiency and to avoid voiding the warranty, always and only use original spare parts.

### CHECKS CARRIED OUT ON OUR PREMISES

The purchased appliance has undergone several factory tests. These tests are:

#### Before setting to work:

- Check operative tension in the appliance which must correspond to the customer’s requirements.
- Check that there are all the warning plates and notices and the ID plate gives all the correct information and serial number.
- Check bolt tightening torque.
- Check that the appliance corresponds and conforms with the regulations in force and with what is given in this manual.

#### With the appliance running:

- Check efficiency of all protections and safety features. When the grille is raised the appliance must automatically stop.

# Maintenance

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- General functional check.
- Repeated tests to make sure the appliance works correctly for its use.

## CHECKS AND TESTS TO BE CARRIED OUT WHEN INSTALLING

To make sure the appliance has not been damaged when delivered or when being installed, carry out the following tests.

### Before setting to work:

- Check that the power supply tension corresponds to the value given on the ID plate.
- Check that there are all the warning and ID plates and that they are not damaged.
- Check that the power supply cable is not damaged and is intact.
- Check that the safety features such as the magnetic sensors are intact and not damaged.

### Functional checks with the appliance running:

- Check the efficiency of the protections and safety features. There is the possibility that during transport these have been damaged or are out of adjustment.
- Carry out several functional tests using pieces of food that are the same size that will be used in normal working conditions.

## PERIODICAL CONTROLS

To maintain reliability and performance in time, as well as proceeding as indicated, it is necessary to carry out regular tests and checks as follows.

### Before each work shift:

- Every day check safety features and protections work correctly.
- Check the power cable is intact.

### The end of the work shift:

- Carefully clean the appliance removing any traces of food.
- Remove, clean and mount rotor and blades.

## CLEANING THE APPLIANCE

At the end of the work shift the appliance must be carefully cleaned and disinfected.

- Stop the appliance and switch the on/off switch to "0" and remove the power plug.
- With a sponge soaked with water and suitable neutral de-greasers (non-toxic) remove and clean any traces of food. Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents. Take suitable precautions when cleaning considering the products being used. Always follow the instructions for use given.

## ATTENTION!

These mixers are designed for mixing meat, therefore for health reasons you are obliged to use non-toxic and neutral detergents. For hygiene purposes such detergents must be suitable for cleaning components that come in contact with food.

## LUBRICATION (FIG. 7.7.1)

Periodically grease gears "2".

- Unplug the machine from its power source.
- Take off the protective casing "1".
- Grease the gears using a brush.

# Maintenance

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- Reassemble the casing and fasten the screws.

The oil in the transmission reduction gears is long-life and does not need to be ever replaced.

## REPLACING PARTS

- If you require spare parts contact the manufacturer. Do not use non-original parts. We would like to remind you that these parts must be replaced and mounted by specialised staff.

# Troubleshooting

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| Problem                       | Possible Cause  | Solution                         |
|-------------------------------|---|----------------------------------|
| The appliance does not start. | The on / off switch is in position 0".                            | Turn the switch to position "1". |
|                               | The grill is raised.  | Lower the grill.                 |
|                               | The microswitch mounted on the mixing drum does not work.         | Contact Omcan.                   |
|                               | Either the electric motor or the command circuit board is faulty. |                                  |
|                               | The controls do not work or the blades do not change direction.   |                                  |

# Figure Drawings

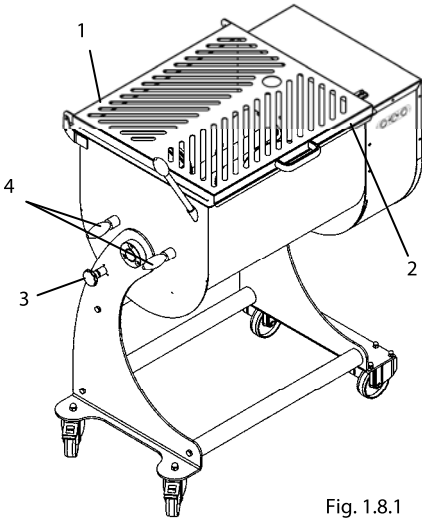


Fig. 1.8.1

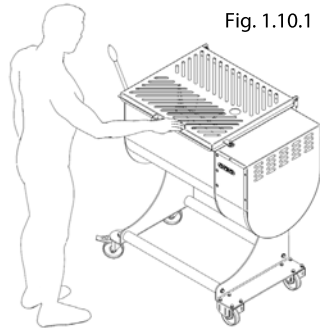


Fig. 1.10.1

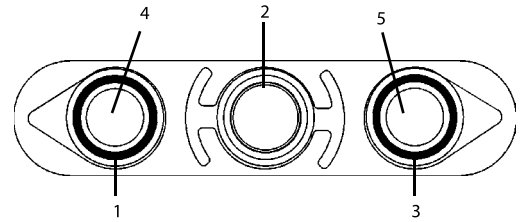


Fig. 4.1.2

Fig. 5.2.1

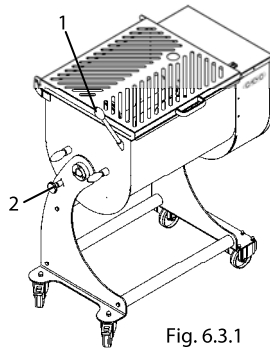
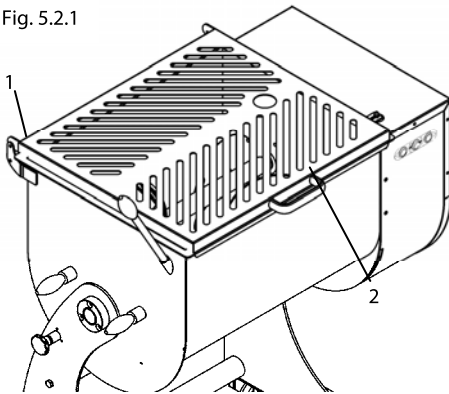


Fig. 6.3.1

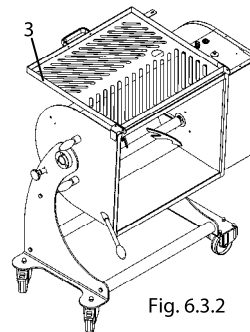


Fig. 6.3.2

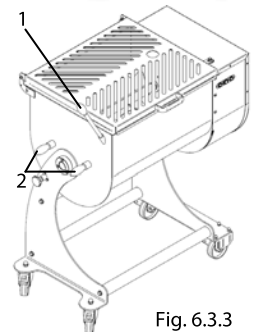


Fig. 6.3.3

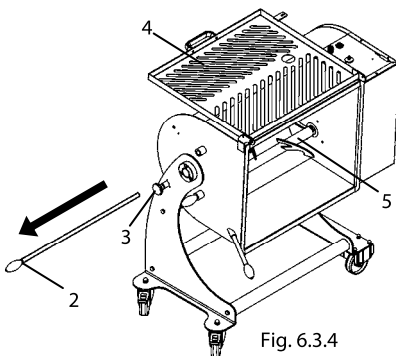


Fig. 6.3.4

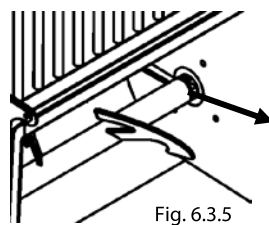


Fig. 6.3.5

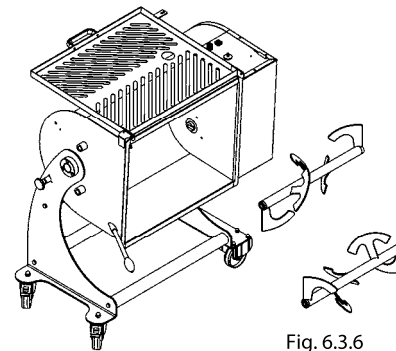


Fig. 6.3.6

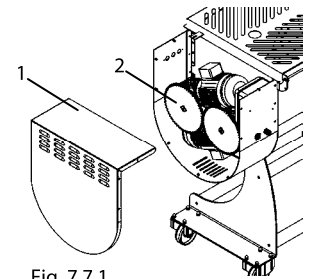
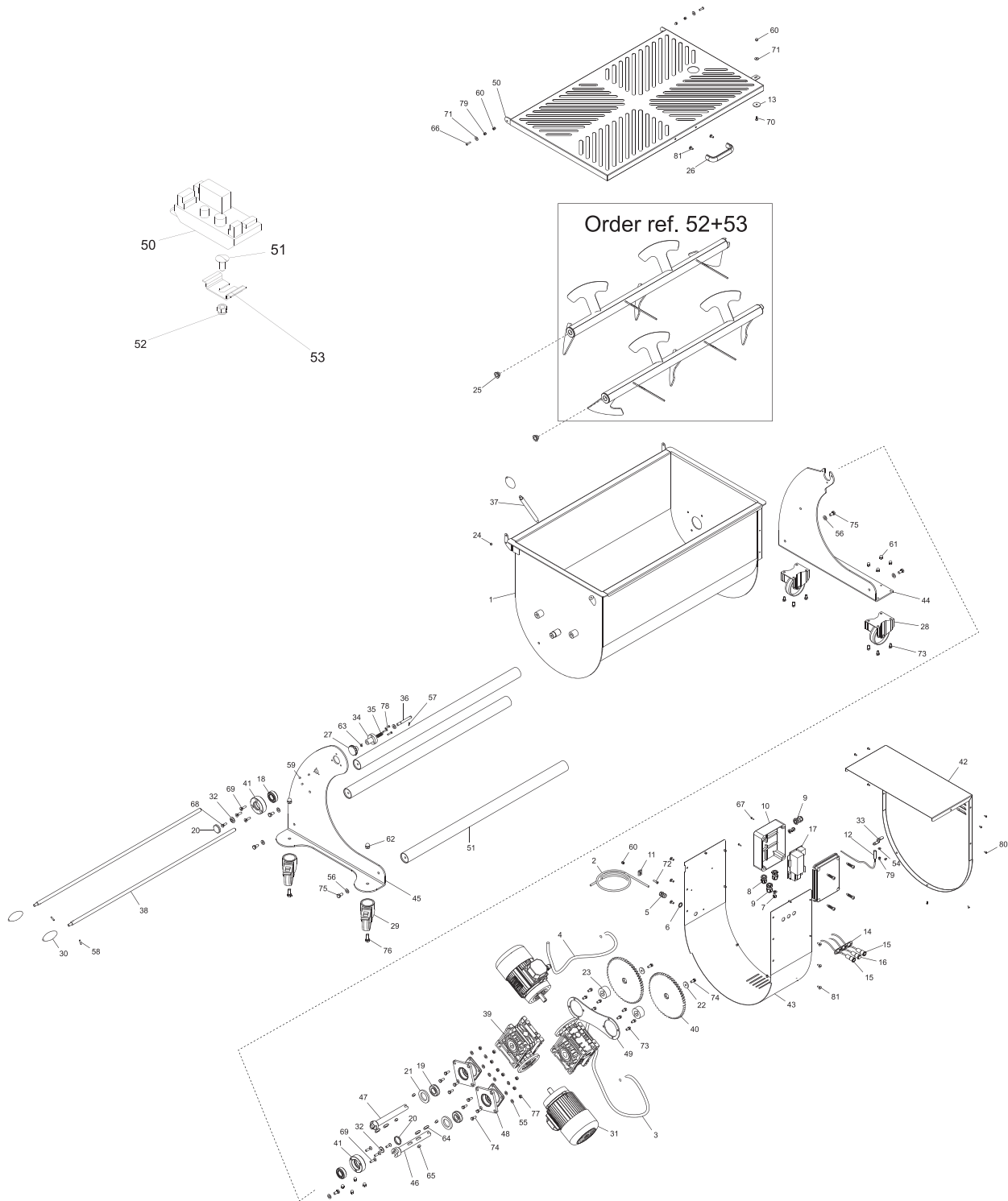


Fig. 7.7.1

# Parts Breakdown

Model MM-IT-0180 46149





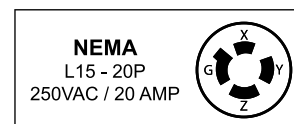
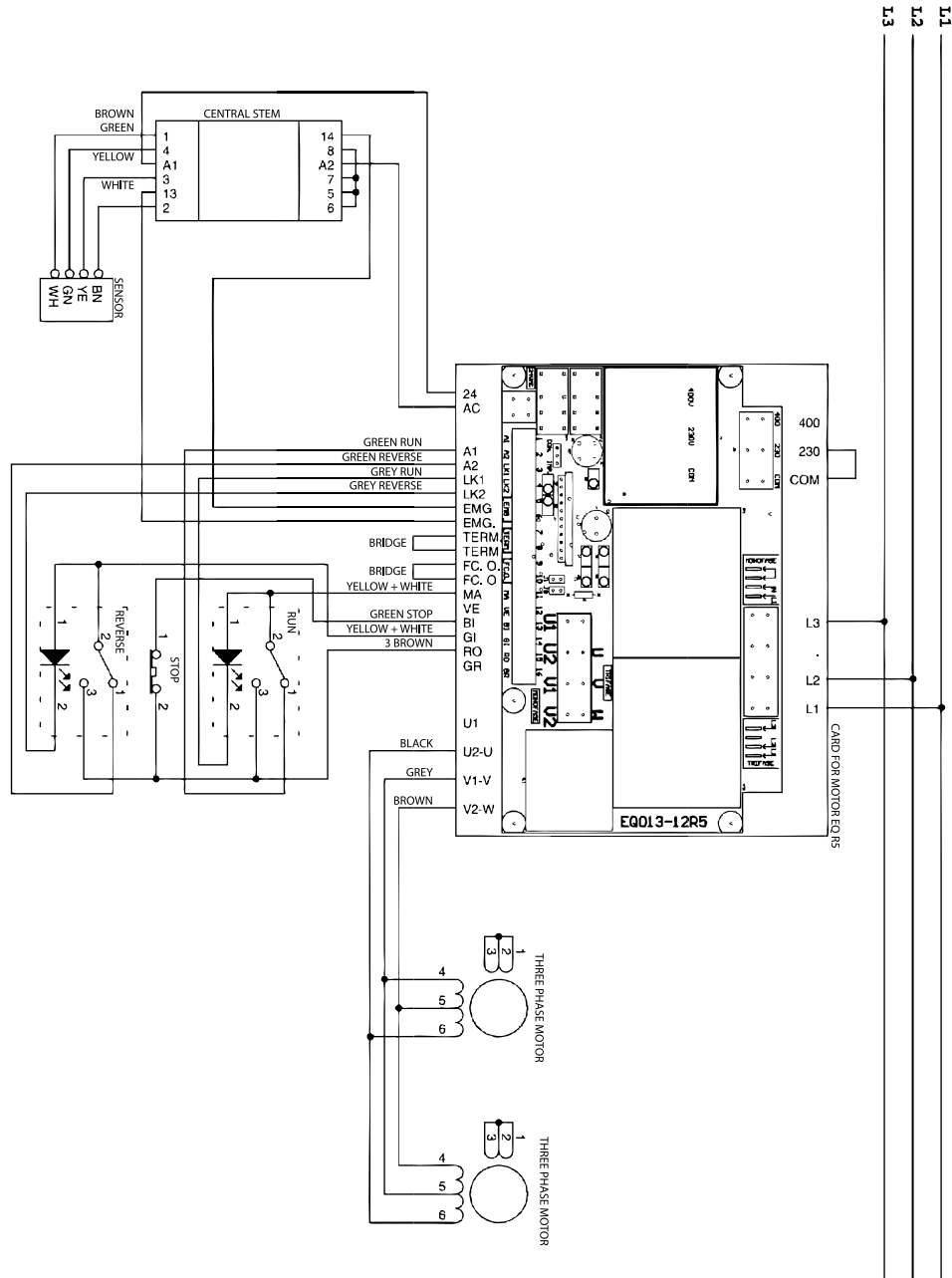
# Parts Breakdown

## Model MM-IT-0180 46149

| Item No. | Description                                       | Position | Item No. | Description                                    | Position | Item No. | Description                                  | Position |
|----------|---|----------|----------|--|----------|----------|--|----------|
| AE727    | Cot Inox ME 180 Evo BIALB for 46149               | 1        | 78634    | Knob for 46149                                 | 30       | 62643    | Flat Washer DIN 125 D 6 for 46149            | 54       |
| AE728    | Fror Cable 4x1.50 for 46149                       | 2        | AE731    | Engine Mixing kg.180 BIA HP3 380/60 for 46149  | 31       | 62644    | Flat Washer DIN 125 D 8 for 46149            | 55       |
| AE729    | Power Cable TF TC BZ Engine for 46149             | 3        | 61590    | Washer SO 1650 Inox for 46149                  | 32       | 62645    | Flat Washer DIN 125 D 10 for 46149           | 56       |
| 62602    | Power Lead Motor TF/1.5 for 46149                 | 4        | 61587    | Door Support for Microswitch for 46149         | 33       | 62646    | Elastic Spine DIN 1481 3x18 for 46149        | 57       |
| 61604    | Strain Relief + Nut for 46149                     | 5, 8     | 61569    | Boat Stops Crade for 46149                     | 34       | 62647    | Elastic Pin DIN 1481 5x20 for 46149          | 58       |
| 61603    | Nut Ott.Nich.PG 11 for 46149                      | 6        | 61571    | Spring for 46149                               | 35       | 62648    | Blind Nut DIN 1587 M5 for 46149              | 59       |
| 62605    | Plastic Cable Gland PG7 for 46149                 | 7        | 61570    | Pin for 46149                                  | 36       | 61583    | Nut DIN 1587 M6 for 46149                    | 60       |
| 62606    | PG 11 Plastic Cable Gland for 46149               | 9        | 61564    | Lever Rod for Container Overturning for 46149  | 37       | 62650    | P Nut DIN 1587 M8 for 46149                  | 61       |
| 61549    | Box GW 44207 for 46149                            | 10       | AE732    | Shovel IX IP 180kg Double-Shaft for 46149      | 38       | 62651    | Blind Nut DIN 1587 M12 for 46149             | 62       |
| 61608    | Terminal Comb. BZ for 46149                       | 11       | AE733    | Reducer MRV 063 B14 R = 49 ME for 46149        | 39       | 62652    | Nut ES. DIN 439 M10 Low for 46149            | 63       |
| 37258    | Microswitch SO Inox for 46149                     | 12       | 61605    | Ring Gear ME 80 Evo for 46149                  | 40       | 62653    | Feathers DIN 6885 / A 8x7x28 for 46149       | 64       |
| 37260    | Magnet M634 for 46149                             | 13       | 61585    | Shaft Support SX Evo BIALB for 46149           | 41       | 62654    | Feathers DIN 6885 / AB 8x7x16 for 46149      | 65       |
| AE730    | Mascher. Three Puls. Acc. TC-ME H=36 for 46149    | 14       | 61588    | Motor Cover ME 120 Evo BIALB for 46149         | 42       | 62655    | Screw TBEI ISO 7380 M6x25 for 46149          | 66       |
| 60396    | Stainless Steel On Button with Lamp for 46149     | 15       | 61584    | Carter Band Mot. ME 120 Evo BIALB for 46149    | 43       | AE740    | Screw Autof.TC + DIN 7981 D 3.5x16 for 46149 | 67       |
| 60397    | Stainless Steel Off Button for 46149              | 16       | 61600    | Base DX Rid. ME 120 Evo BIALB for 46149        | 44       | 62657    | Screw TSPEI DIN 7991 M8x20 for 46149         | 68       |
| 41224    | Circuit Board R3+Autom EQ for 46149               | 17       | 61599    | Base SX ME 120 Evo BIALB for 46149             | 45       | 62658    | Screw TSPEI DIN 7991 M8x30 for 46149         | 69       |
| 61586    | Bearing 6205 ZZ for 46149                         | 18       | 61595    | Transc. Pin FEMM L=220 M and 120 Evo for 46149 | 46       | 62659    | Screw TSP TORX DIN 7991 M6x16 TX30 for 46149 | 70       |
| 61597    | Bearing Reg. SP 7205 ME 80 Evo for 46149          | 19       | 61598    | Transc. Pin MASC L=220 ME 120 Evo for 46149    | 47       | 62660    | Washer F Wide DIN 9021 D 6x18 for 46149      | 71       |
| 61589    | Cap 40/7/C Pulley 1C SO1650 for 46149             | 20       | AE734    | Flange Motorid for 46149                       | 48       | 62661    | Hex.Socket Head Cap Screw M6x20 for 46149    | 72       |
| 61596    | Gasket 40-62-7 for 46149                          | 21       | 61606    | Bracket Lock Gear ME 120 Evo for 46149         | 49       | 62662    | Screw TE DIN 933 M8x16 T.F. for 46149        | 73       |
| 61610    | Zinc Washer M8x30 H4 for 46149                    | 22       | 62670    | B Overload Protection EQ for 46149             | 50       | 62663    | X.Screw DIN 933 M8x20 for 46149              | 74       |
| 61607    | Bushing ME 80 Evo for 46149                       | 23       | AE735    | Bath tub Lid ME 180 Evo BIALB for 46149        | 50       | 62664    | Screw TE DIN 933 M10x20 T.F. for 46149       | 75       |
| 61609    | Door Screw 10x6x4 ME BA Evo for 46149             | 24       | 60080    | Screw Poeliers M5x12 for 46149                 | 51       | 62665    | Screw TE DIN 933 M12x30 T.F. for 46149       | 76       |
| 62621    | Bush Flange JFM-1622-12 TCM-ME for 46149          | 25       | AE736    | Union Tube Bases ME 180 Evo BIALB for 46149    | 51       | 62666    | Hex.Nut DIN 934 M8 for 46149                 | 77       |
| 66642    | Handle New Style/for Side of Container for 46149  | 26       | 60079    | Self-Locking Nut ES DIN 982 M5 High for 46149  | 52       | 62667    | Flathead CSK Screw DIN 963 M5x25 for 46149   | 78       |
| 79656    | Knob for Fixing Container for 46149               | 27       | AE737    | Female Shovel ME 180 Evo BIAL for 46149        | 52       | 62668    | Self-Lock Nut ES DIN 982 M6 High for 46149   | 79       |
| 61556    | Stainless Steel Non-Swivel.Caster D.100 for 46149 | 28       | AE738    | DIN Guide Omega H.7mm L=20mm for 46149         | 53       | 62669    | Poeliers M4x10 Screw for 46149               | 80       |
| 61579    | Mobile Wheel with Brake D 100 C/Perno for 46149   | 29       | AE739    | Male Shovel ME 180 Evo BIALB for 46149         | 53       | 60081    | Screw Poeliers M6x10 for 46149               | 81       |

# Electrical Schematics

Model MM-IT-0180 46149





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Niagara Falls, New York

USA, 14305

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



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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): \_\_\_\_\_

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

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