



Meat Mixer
Model MM-IT-0050-S
Item 47134
Instruction Manual



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Model MM-IT-0050-S

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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

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

FILING AND USING THIS MANUAL

This instruction manual is to give clear information, using diagrams and explanations, to the end user regarding how to use the appliance, how to transport it, maintenance and servicing. Before using the appliance carefully read this manual. This manual should be filed (kept) near the appliance where it can be easily reached when required. If for some reason this manual is lost or torn, request a replacement copy from either your retailer or from the manufacturer. If the appliance is sold, immediately inform the manufacturer name, address, telephone and fax numbers of the new owner. This manual considers the technology used when the appliance was put on the market and therefore cannot be considered insufficient if there should be future improvements and or updates. In regard to this point, the manufacturer is well within his/her rights to update production and relevant manuals without obligation to update products and manuals previously sold, unless considered an exceptional case. If in doubt, please contact your local service centre or the manufacturer. As the manufacturer continuously strives to improve the products, he / she is pleased to receive comments or suggestions to help improve both the appliance and manual. The warranty terms considered valid are those agreed upon when the appliance was purchased. If you have any queries please contact your supplier.

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 Declaration of Conformity, issued respecting the EU directive 2006/42, 2006/95, and 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.

ATTENTION!

The size of the pieces to be mixed must be contained in the mixing drum and must not stick out over the rim and must never exceed 50 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 for 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.

Safety and Warranty

- 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). 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 casualty department 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 grille. 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 electronics. 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.



Safety and Warranty

ENVIRONMENT

The appliance is designed for working in the following environment:

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

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 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 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

Safety and Warranty

waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MM-IT-0050
Power	0.5 HP / 370 W (x2)
Electrical	220V / 60Hz / 1
Tank Dimensions	16.5" x 19.7" / 420 x 500mm
Capacity	110.2 lbs. / 50 kgs.
Dimensions	25" x 32" x 41" / 630 x 810 x 1030mm
Overall Open Door Dimensions	25" x 32" x 64" / 630 x 810 x 1617mm
Weight	187 lbs. / 85 kgs.
Packaging Dimensions	47" x 26" x 51" / 1200 x 670 x 1300mm
Packaging Weight	241 lbs. / 109.5 kgs.
Item Number	47134

Installation

INSTALLING

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. Refer to the dimensions given in Fig. 2.4.1. 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.

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.

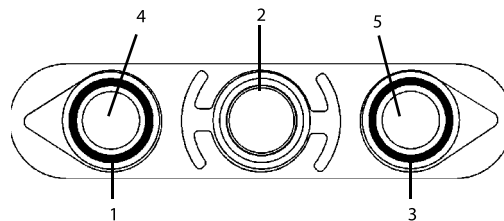
CONNECTING TO ELECTRICITY SUPPLY

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 earth 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.

Operation

CONTROLS AND INDICATORS



1. Drive push-button (continuous). Press to start the blade.
2. Stop push-button. Press to stop the propeller transmission motor.
3. Reverse drive push-button. 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

TURNING THE APPLIANCE ON AND OFF

CHECKING CONNECTION TO ELECTRICITY SUPPLY

1. Switch the on/off switch on the appliance to position "I".
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 the aftersales assistance to repair the appliance.

TURNING ON THE APPLIANCE

Switch the power on/off switch from position "0" to "I". Press push button "1" (fig. 4.1.1) for starting the rotor.

TURNING OFF THE APPLIANCE

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

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

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 grille and start the mixer.

N.B: to preserve the freshness and integrity of the meat, we recommend working the meat at a maximum temperature of 7°C 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.

Maintenance

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.
- 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 degreaser (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

Maintenance

when cleaning and disinfecting the mixer. Always follow the instructions provided for the cleaning product being used.

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.

AUTOMATIC USE

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.

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.
- 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 degreasers (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.

Maintenance

LUBRICATION

Periodically grease gears “2”.

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

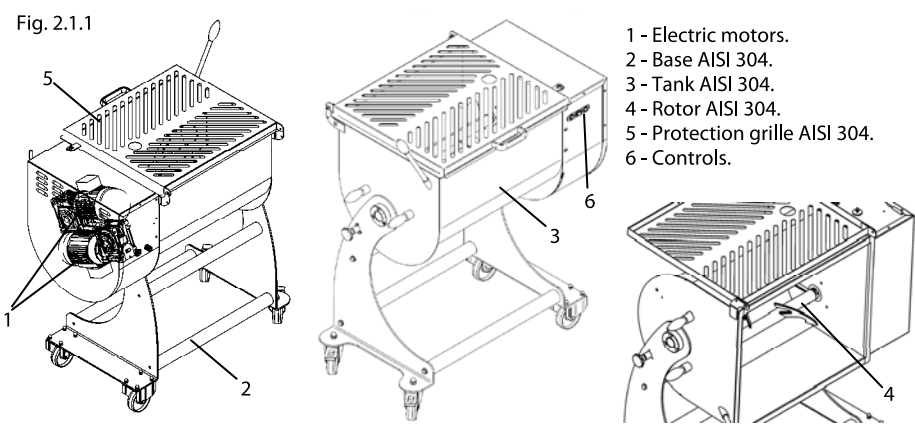
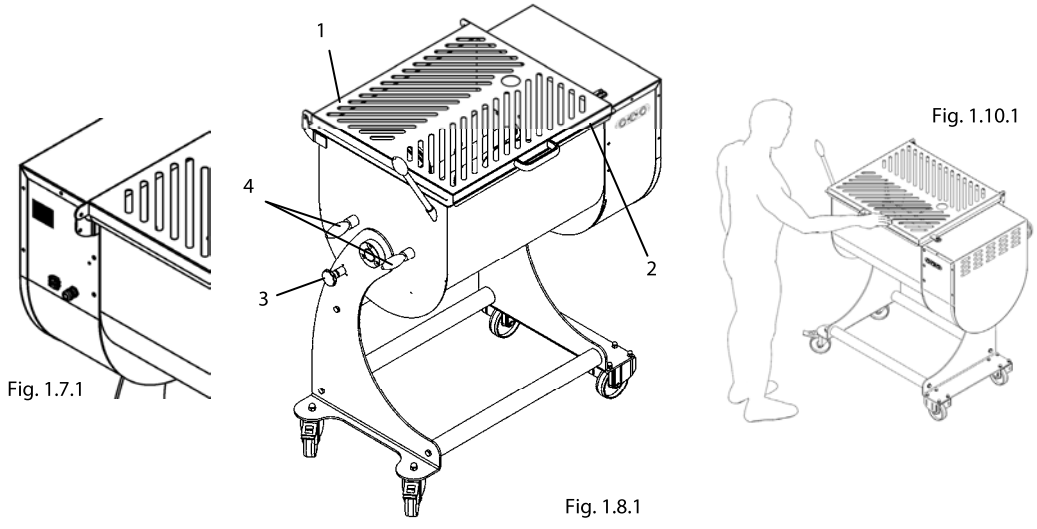
REPLACING PARTS

- 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

Problem	Cause	Solution
The appliance does not start.	The on/off switch is in position 0”.	Switch the switch to position “1”.
	The grille is raised.	Lower the grille.
	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



- 1 - Electric motors.
- 2 - Base AISI 304.
- 3 - Tank AISI 304.
- 4 - Rotor AISI 304.
- 5 - Protection grille AISI 304.
- 6 - Controls.

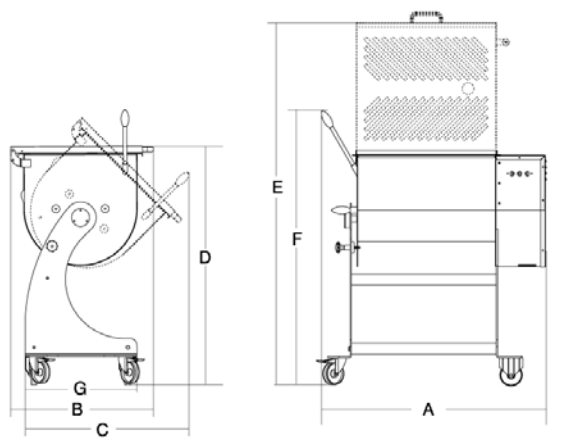


Fig. 2.3.1

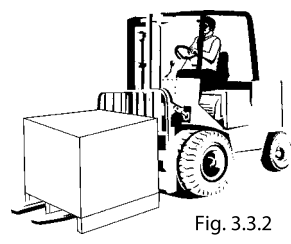


Fig. 3.3.2

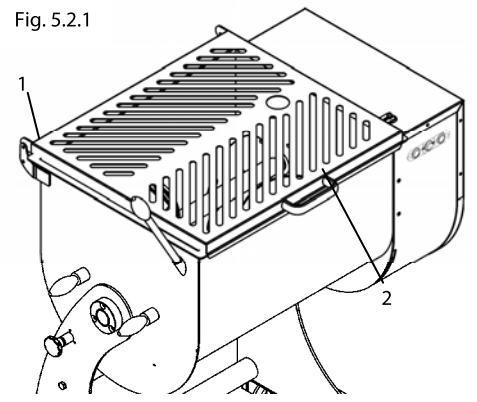


Fig. 5.2.1

Figure Drawings

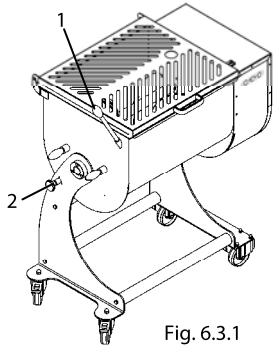


Fig. 6.3.1

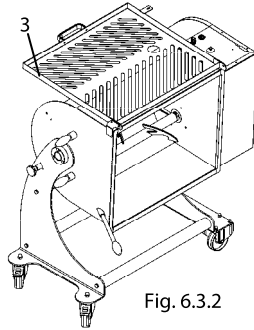


Fig. 6.3.2

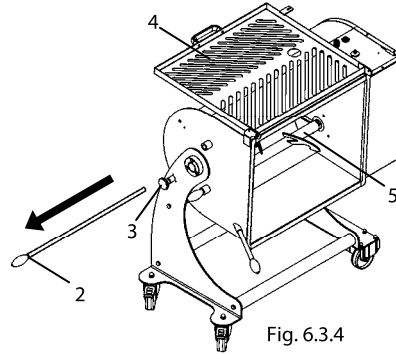


Fig. 6.3.4

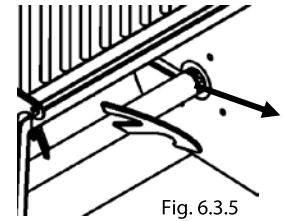


Fig. 6.3.5

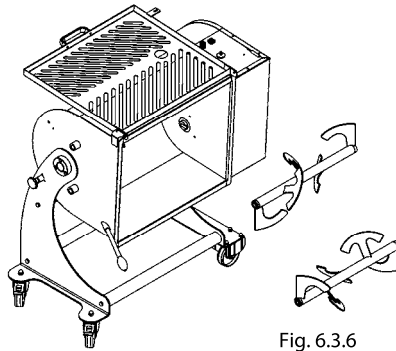


Fig. 6.3.6

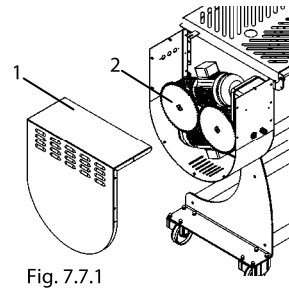
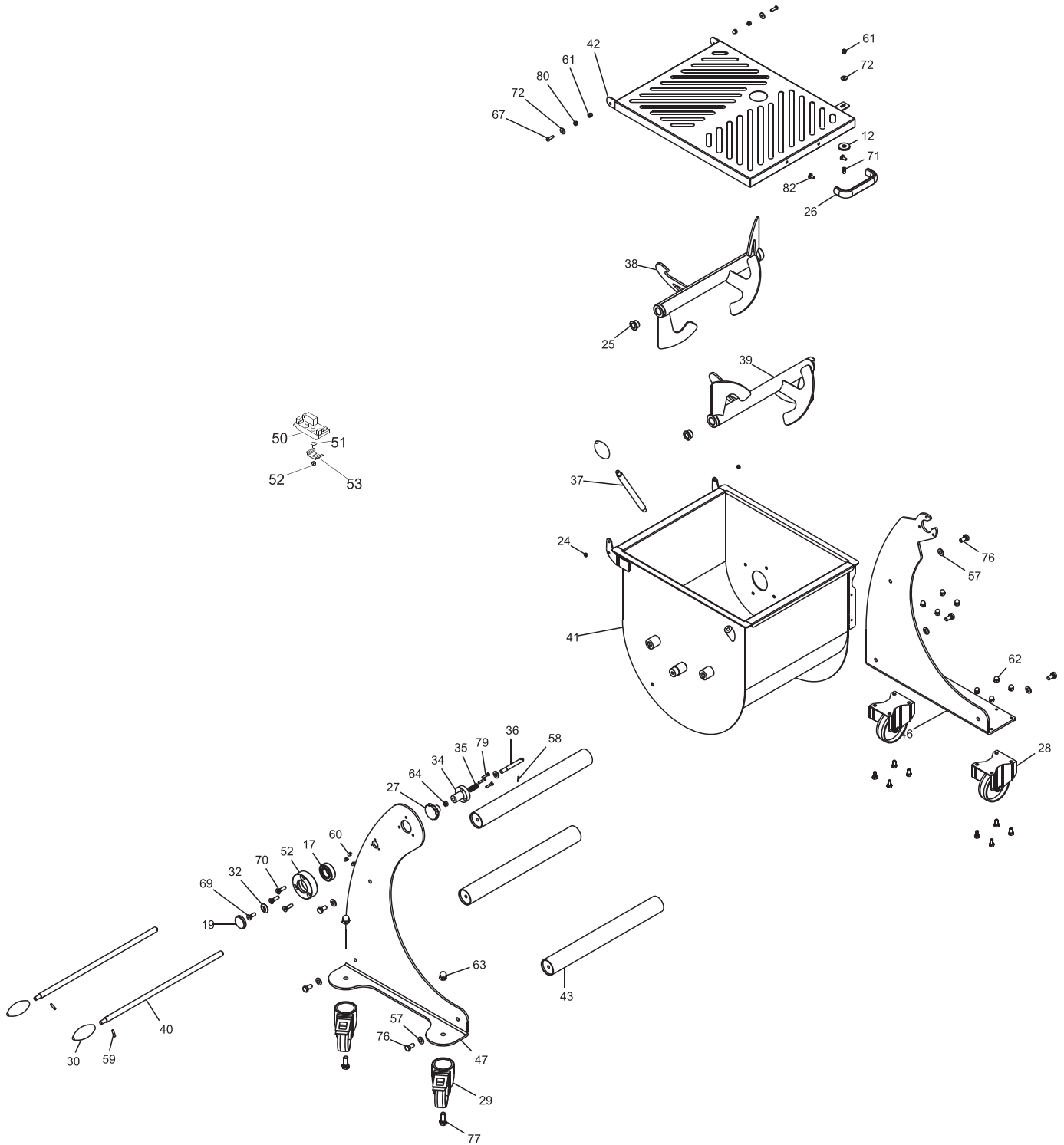


Fig. 7.7.1

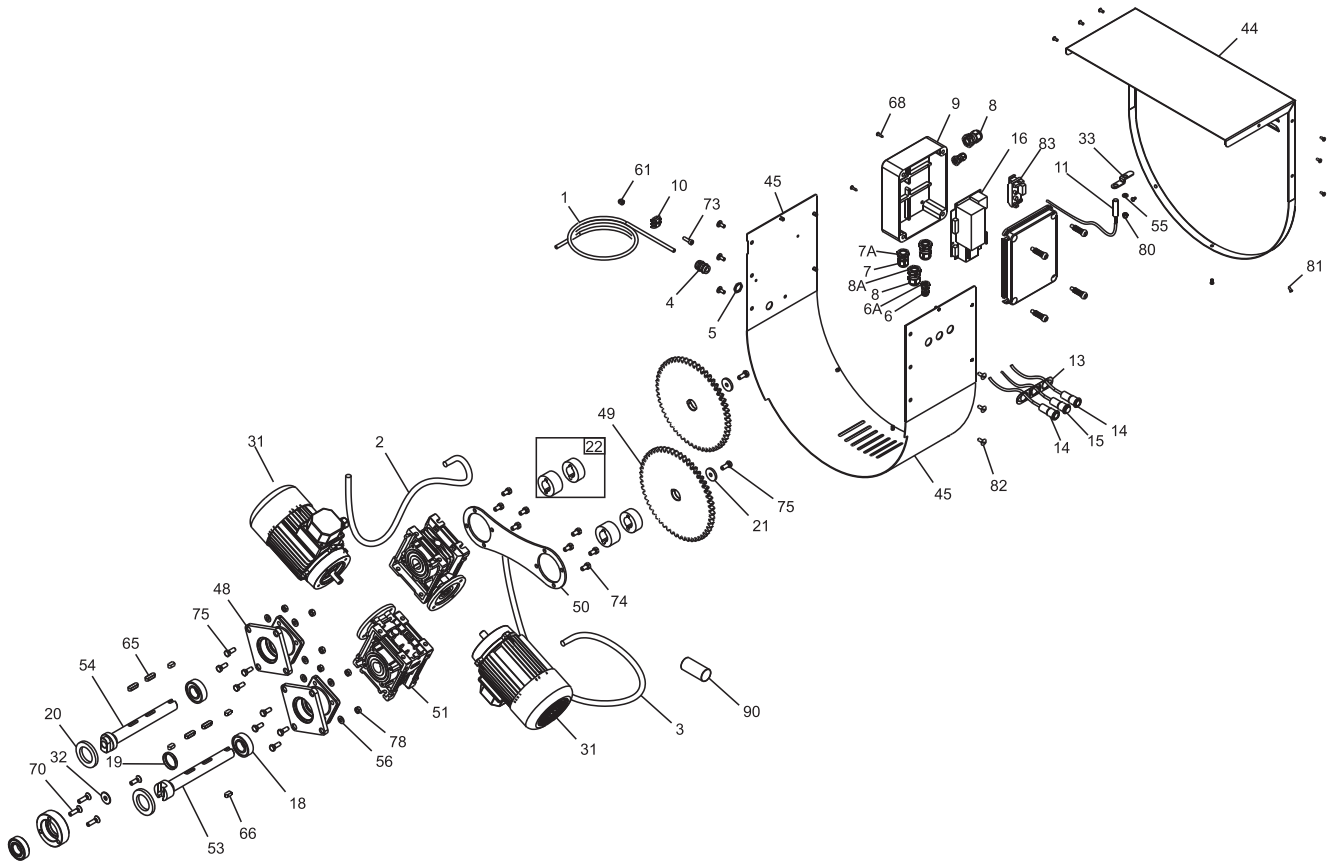
Parts Breakdown

Model MM-IT-0050-S 47134



Parts Breakdown

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Parts Breakdown

Model MM-IT-0050-S 47134

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG284	Cable 3x1.50 for 47134	1	61579	Mobile Wheel with Brake D 100 C/Perno for 47134	29	62643	Flat Washer DIN 125 D 6 for 47134	55
AG285	Motor Cable 3x1.5 / MN L = 860 for 47134	2	78634	Knob for 47134	30	62644	Flat Washer DIN 125 D 8 for 47134	56
AE729	Power Cable TF TC BZ Engine for 47134	3	AG291	Mot. Pam 71 B 14 4 Poli V.230/60 for 47134	31	62645	Flat Washer DIN 125 D 10 for 47134	57
61604	Strain Relief + Nut for 47134	4	61590	Washer SO 1650 Inox for 47134	32	62646	Elastic Spine DIN 1481 3x18 for 47134	58
61603	Nut Ott.Nich.PG 11 for 47134	5	AG292	Micro SO 2400 Support for 47134	33	62647	Elastic Pin DIN 1481 5x20 for 47134	59
62605	Plastic Cable Gland PG7 for 47134	6	61569	Boat Stops Crade for 47134	34	62648	Blind Nut DIN 1587 M5 for 47134	60
AG286	Plastic Nut PG 7 for 47134	06A	61571	Spring for 47134	35	61583	Nut DIN 1587 M6 for 47134	61
62606	PG 11 Plastic Cable Gland for 47134	7	61570	Pin for 47134	36	62650	P Nut DIN 1587 M8 for 47134	62
AG287	Plastic Nut PG 11 for 47134	07A	61564	Lever Rod for Container Overturning for 47134	37	62651	Blind Nut DIN 1587 M12 for 47134	63
62607	Essacavo + Dado Plastica PG for 47134	8	AG293	Female Shovel for 47134	38	62652	Nut ES. DIN 439 M10 Low for 47134	64
AG288	Plastic Nut PG 13.5 for 47134	08A	AG294	Male Shovel for 47134	39	62653	Feathers DIN 6885 / A 8x7x28 for 47134	65
61549	Box GW 44207 for 47134	9	AG295	Shovel for 47134	40	62654	Feathers DIN 6885 / AB 8x7x16 for 47134	66
61608	Terminal Comb. BZ for 47134	10	AG296	Cot Inox ME 50 EVO BIALB for 47134	41	62655	Screw TBEI ISO 7380 M 6x25 for 47134	67
37258	Microswitch SO Inox for 47134	11	AG297	Bath Lid ME 50 EVO BIALB for 47134	42	AE740	Screw Autof.TC + DIN 7981 D 3.5x16 for 47134	68
37260	Magnet M634 P-44 for 47134	12	AG298	Union Tube Bases ME 50 EVO BIALB for 47134	43	62657	Screw TSPEI DIN 7991 M8x20 for 47134	69
AE730	Mascher. Three Puls. Acc. TC-ME H = 36 for 47134	13	62631	Carter Motore ME 80 EVO BIALB for 47134	44	62658	Screw TSPEI DIN 7991 M 8x30 for 47134	70
60396	Stainless Steel On Button with Lamp for 47134	14	62632	Fascia Carter Mot. ME 80 EVO BIALB for 47134	45	AG301	Screw TSPEI DIN 7991 M 6x16 for 47134	71
60397	Stainless Steel Off Button for 47134	15	AG299	Base DX Rid. ME 80 EVO BIALB for 47134	46	62660	Washer F Wide DIN 9021 D 6x18 for 47134	72
41224	Circuit Board R3+Autom EQ for 47134	16	AG300	Base SX ME 80 EVO BIALB for 47134	47	62661	Hex.Socket Head Cap Screw M6x20 for 47134	73
61586	Bearing 6205 ZZ for 47134	17	61592	Flange Support ME 80 EVO BIALB for 47134	48	62662	Screw TE DIN 933 M8x16 T.F. for 47134	74
61597	Bearing Reg. SP 7205 ME 80 Evo for 47134	18	61605	Ring Gear ME 80 EVO for 47134	49	62663	X.Screw DIN 933 M8x20 for 47134	75
61589	Cap 40/7/C Pulley 1C SO1650 for 47134	19	62638	Staffa Blocco Riduttori ME 80 EVO for 47134	50	62664	Screw TE DIN 933 M10x20 T.F. for 47134	76
61596	Gasket 40-62-7 for 47134	20	62670	B Overload Protection EQ for 47134	50	62665	Screw TE DIN 933 M12x30 T.F. for 47134	77
61610	Zinc Washer M8x30 H4 for 47134	21	62639	Ridut. CM50 71 B14 I50 80 EVO BIALB for 47134	51	62666	Hex.Nut DIN 934 M8 for 47134	78
AG289	Dist. Rid-Corona SP47 ME EVO LAV. for 47134	22	60080	Screw Poeliers M 5x12 for 47134	51	62667	Flathead CSK Screw DIN 963 M5x25 for 47134	79
61609	Door Screw 10x6x4 ME BA EVO for 47134	24	61585	Shaft Support SX EVO BIALB for 47134	52	62668	Self-Lock Nut ES DIN 982 M6 High for 47134	80
AG290	Bush BZ SYN. 15x22x28 L = 19 H = 7 for 47134	25	60079	Self-Locking Nut ES DIN 982 M 5 High for 47134	52	62669	Poeliers M4x10 Screw for 47134	81
66642	Handle - New Style/for Side of Container for 47134	26	61595	Transc. Pin FEMM L = 220 M and 120 EVO for 47134	53	60081	Screw Poeliers M6x10 for 47134	82
79656	Knob for Fixing Container for 47134	27	AE738	Din Guide Omega H.7mm L = 20mm for 47134	53	AG302	16 UF Capacitor for 47134	90
61556	Stainless Steel Non-Swivel.Caster D.100 for 47134	28	61598	Transc. Pin MASC L = 220 ME 120 EVO for 47134	54			



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 5,000 globally sourced products.

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

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

