



Spiral Dough Mixer
Model MX-IT-0060-M
Item 44269
Instruction Manual



Revised - 05/02/2019



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Model MX-IT-0060-M

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

GENERAL NOTES

- Do not alter or bypass the protectors and safeties installed on the machine.
- Do not remove the protectors and do not disable the safeties installed on the machine, unless ultimately needed for a mandatory intervention. Even in this case, make sure the machine has come to a complete stop before starting to work on the mixer. Do not restart the machine until all protectors and safeties are back in place and efficiently operating. Under all circumstances, make sure to implement all measures to

Safety and Warranty

reduce possible risks as much as possible.

- Fit all protectors back in their place and activate all safeties as soon as the reason for removing/disabling them has been resolved.
- Do not operate the machine for any application, and/or with any load, and/or in any other way that actually described and allowed by the manufacturer.
- Perform daily check-ups of the machine safeties, oil levels (if applicable), and efficient operating status.
- Ensure daily, thoroughly cleaning of the machine.
- Undertake any adjustment, cleaning, and maintenance intervention on the machine strictly after having taken adequate measures to prevent any, even accidental restart of the machine by other thirds.
- Ensure compliance with the EC Directives and national local rules and regulations on safety of the work places, including but not limited to safety signage, food hygiene, workers' safety and health, personal protection devices, and environmental safety.
- Ensure compliance with the admissible climate and operating conditions, including max 90% RH, ambient temperature between 5 and 40 °C [35-54 °F], and max 1000 m altitude above sea level.
- Employers are to provide their employees with extensive training and information on the correct and safe use of the machine.
- Operators should wear snug-fitting tear-resistant work clothes; loose clothes, shirts, bracelets, chains etc. increase risk of snagging; Long hair should be gathered and held for instance under a cap. Your work clothes should comply with the hygiene standards for food processing areas.
- Do not allow thirds into the room where the mixer operates, and prevent unauthorized staff, and children from getting in accidental touch with it.
- Should the machine work in tandem with another equipment or be integrated into a more complex production line, the manufacturer of such other equipment/line shall be responsible for assessing and evaluating the occurrence of any areas of further or bigger risk resulting from the actual application and implement any measure as it may be eventually needed to remove or minimize these risks. Ensure consistent compliance with all applicable Laws, Directives, and provisions (in particular, the EC Directive 42/2006) and supply your statement of compliance to all statutory requirements.
- Strictly use original spare parts for replacement works on the machine. Original spares are available from Omcan only. Your use of non-original parts will waive all liabilities of Omcan for possible damages/injuries to persons, animals, or other assets.
- Do not alter or modify the machine without prior approval of the manufacturer. This will release the manufacturer from any liability for eventual damages to persons, animals, and/or assets.

Omcan will not accept any liability for damages/injuries to persons, animals, and other assets not loss of production capacity that may directly or indirectly result from any of the following situations:

- Use of the machine for other purposes or in other ways than described in this manual.
- Non-compliant set up and installation of the machine different from this manual.
- Use of the machine by untrained staff, or personnel without due qualification for a correct and safe use of this mixer.
- Use of power supplies that are insufficient or different than stated in this manual and/or its annexed (i.e. wiring diagrams).
- Lack of maintenance or poor maintenance or lack of compliance with the maintenance instructions in this manual.
- Full or partial non-compliance with the instructions in this manual.
- Modification of the machine and its original features, configuration, and equipment without prior approval of

Safety and Warranty

the manufacturer.

- Attachment/combination of the machine with other elements and/or equipment that are not part of the mixer delivery scope, or not designed or approved by Omcan for use with the mixer;

PLEASE NOTE: in any of these cases, the EC marking of the machine will be voided and no longer valid.

- Integration of the machine or parts thereof into a larger plant or line involving the occurrence of new or bigger risks as compared to the stand-alone mixer.
- Violation of the applicable local laws and regulations in country of use.
- Exceptional situations and major force events out of the control of Omcan.

HAZARDS, SAFETIES, AND AREAS OF RESIDUAL RISK

TYPICAL MIXER-RELATED DANGERS

There are certain mechanical dangers relative to this machine:

- Pinching, cutting, squeezing, impact danger in the area of spiral rotation.
- Trapped-in and pinched hands: this danger occurs in the area between turning bowl and pillar, bowl bottom and stand base; the danger occurs on both mixer sides because the rotation can be reversed.
- Trapped-in and pinched hands: between the bowl guide rollers and the bowl.
- Pinching, cutting, squeezing, impact danger in the area of drive transfer to the spiral.
- Pinching, cutting, squeezing, impact danger in the area of drive transfer to the bowl.
- Squeezing, pinching, and injuring occur in case of a sudden cover drop in the area between the bowl rim and the cover, between the sides of the dough stopper and the cover. Electrical shock hazards occurs.
- In case of contact with live parts (for instance those inside the switchboard enclosure)

DUE TO THE INHALATION OF POWDER PARTICLES

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

HYGIENE DANGERS

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

DANGERS RELATED TO THE LACK OF COMPLIANCE WITH ERGONOMIC CONCEPTS

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

MIXER SAFETIES

1. Mobile cover in combination with safety micro to protect the bowl interiors and, more specifically the spiral area. It can be made of round bars welded together (grid) for the machines sold outside Europe or solid with a slot to pour the ingredient in. Lifting the cover while the mixer works will trigger the emergency safety stopping all moving parts as soon as the distance between the bowl rim and the cover is less than 75mm (spiral and bowl come to a complete stop within no more of 4 seconds). To restart the mixer moving parts, you first need to close the cover down onto the bowl.

Safety and Warranty

2. Fix covers: These covers are secured by fixations that cannot be removed without using a special tool; these protections (if correctly installed) will make access to the drive system, spiral, and bowl impossible. The components used to transfer the drive to the spiral are protected by the guards. The components used to transfer the drive to the bowl are protected by the guards. The areas where the drive is applied between the two bowl rollers are protected by the fixed guards (whose position must be determine a maximum distance of 4mm from the bowl). The dough stopper also works as a fixed guard because it combines with the cover, whilst the bowl basically prevents access to the rotating spiral.
3. Emergency stop button; when pressing this button (please do not emergency stop the machine as a rule. Strictly use this control in real emergency cases) all mixer parts are stopped and power is disconnected from the mixer and all of its moving parts. To restart the machine, reset the emergency stop button by turning it in the direction shown by the arrow on its head.

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

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 part failures, not improper use.

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MX-IT-0060-M
Capacity	132.2 lbs. / 60 kgs.
Spiral Motor	1 - 4 kW
Spiral Speed	1st speed: 104 RPM 2nd speed: 208 RPM
Bowl Motor	0.37 kW
Bowl Speed	21 RPM
Flour Capacity (min - max)	17.6 lbs. - 72.8 lbs. / 8 kgs. - 33 kgs.
Bowl Capacity	101 L / 26.7 Gal
Bowl Diameter	23.6" / 599mm
Bowl Height	14.2" / 361mm
Electrical	208V / 60Hz / 3Ph
Dimensions	25" x 43.7" x 47.2" / 635 x 1110 x 1199mm
Weight	683.4 lbs. / 310 kgs.
Item Number	44269

Installation

ABOUT THE INSTALLATION SITE

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

TRANSPORTATION, HANDLING AND PLACEMENT

Depending on the final mixer application and contract agreements, mixers are packed (Figure 6/A) on the pallet and secured with straps. Alternatively (Figure 6/B) they can be packed in a cardboard box, put on a pallet and secured with straps (usually for EU countries) or even in a cage or wooden crate (countries outside the European Community). Pallets and/or cages and/or boxes are loaded on the transport vehicle and secured with crossbars and/or wooden blocks appropriately positioned/fastened to a load bearing part of the vehicle in order to prevent misplacements during travel. To hoist and handle a pallet, cage or crate, use a lifting fork

Installation

of suitable capacity. For weight information please see Technical Specifications; Weight data are also stated on the mixer identification plate; Slip the lifting fork into the special grooves at the base of the pallet/ crate/cage until they protrude by at least 200mm on the opposite side.

PLEASE NOTE:

Do not use handling systems, tools and equipment other than those that are described herein. When handling and / or transporting the mixer or parts thereof take all the necessary precautions to avoid, or minimize, the occurrence of risks to people, animals, and other assets.

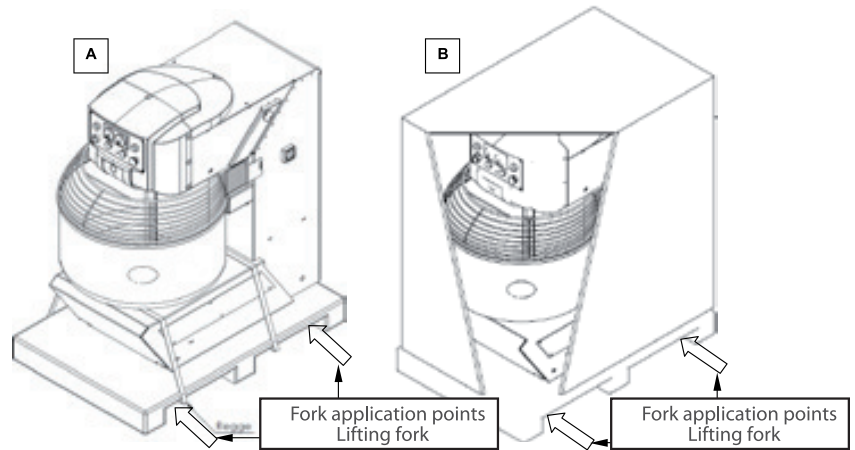


Figure 6 - Lifting and handling pallet or cage / box with a forklift

Remove the machine from its packaging, separating the materials by type (plastic, wood, etc.) and deliver them to dedicated collection areas, assigned to authorized persons for disposal in accordance with current environmental laws and regulations. Check the machine and make sure there are no missing parts; if in doubt, consult the manufacturer. To remove an unpacked mixer from the pallet, crate, or cage, lift it up using a strap of adequate capacity (the weight of the machine is indicated on the plate as well as in this manual) slipped underneath the mixer head at the outlet (see Figure 7) and hooked up to a lifting device of adequate capacity (jib cranes, bridge cranes, etc.). The strap should be compliant to the relevant legal requirements and must have a maximum width of 40mm and a length so that each connecting length from below the head of the base to the hook of the lifting device is at least equal to 1200mm; so that the band remains flat and as close as possible to the column of the base. **It is forbidden to hang up the strap to the tips of a lifting fork as it might slip off** and break away with consequent fall of the mixer and risk of injuries to the bystanders; Also avoid swinging of the suspended mixer that may cause instability of the forklift.

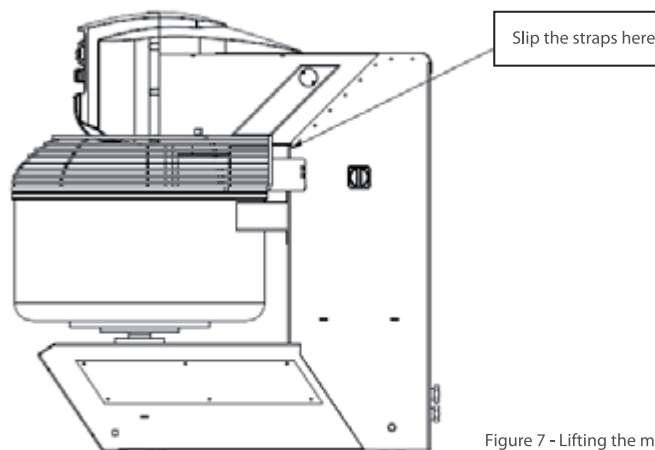


Figure 7 - Lifting the machine with a straps

Lift the machine gently, avoiding jolts and vibrations; once raised it could tip slightly; this is absolutely normal.

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Simply be careful to handle it with very gentle movements until it stands firmly on all wheels. Place the machine in a safe and secure place, away from any risk of impacts and damages. The mixer standing on the floor with its wheels can be moved around by simply pushing it; the two front wheels are pivoting, whilst the two rear wheels are fixed. The working area around the machine must be kept as clear as possible from surrounding obstacles in order to facilitate the normal operations (i.e. cleaning); usually leave 1000mm clearance on each side, unless the mixer is set near an escape route, in which case you must leave at least 1200mm free.

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

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

If you need to move the machine (for example for cleaning), repeat the same operation in the opposite order and let the mixer stand on the wheels

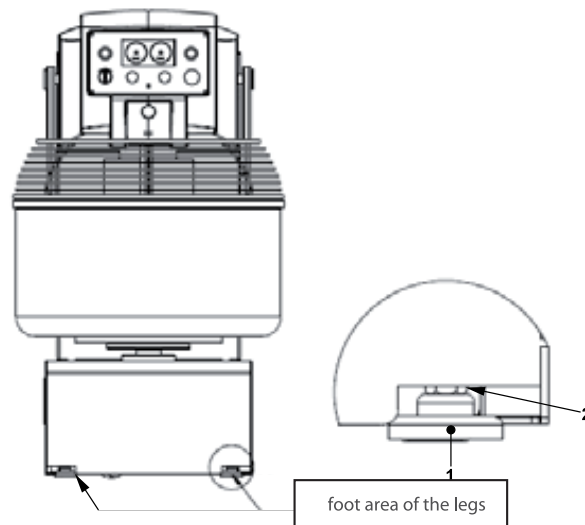


Figure 8 - Foot area

ELECTRICAL CONNECTIONS

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

FUNCTION AND USE

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

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

PLEASE NOTE!

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

GENERAL INFORMATION FOR NORMAL OPERATION

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

PLEASE NOTE!

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

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

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

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

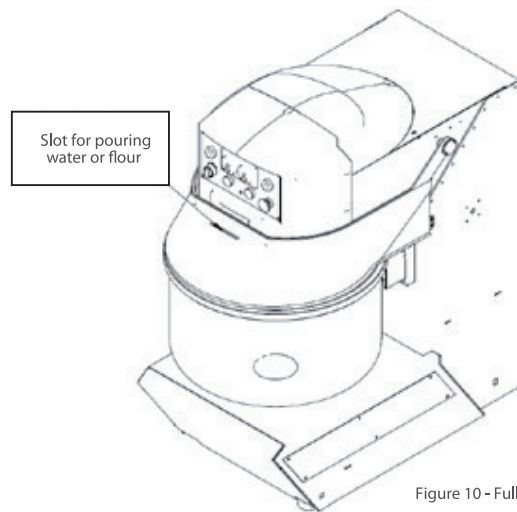


Figure 10 - Full (solid) covers with slot for pouring ingredients

PLEASE NOTE!

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

11. If it is necessary to add flour during the kneading cycle, even in modest amounts, you can pour it through the appropriate slot on the full cover; However, if the cover is a steel grid, do not pour flour from above through the grid: but stop the machine, lift the cover and add the required amount of flour without jerking your hands or the scoop. Move your hand or the scoop and drop flour on several points of the dough; so as to limit the dispersion of flour dust in the air.
12. When cleaning, wear shoes with reinforced toes, waterproof gloves and appropriate dust mask.
13. To remove the dough from the bowl, break it into small parts that can be re-manipulated easily and safely. Dough is not firm (it is much more unstable, the more it is soft), it tends to stretch downwards and is difficult

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to collect with the hand, if not in small portions; the barycentre of the mass varies continuously and causes, a continuous change in the equilibrium and effort that the operator has to maintain. If you consider that the operator must bend the torso to remove the portions, which can increase the risk of muscle and bone pain with increasing masses drawn and moved by hand.

14. Do not put hands between the rotation bowl and the column wall for any reason; the distance between the two parts meet the requirements of security, but there still remains a residual risk of catching and dragging in if someone placed their hands or even the arms in this area.
15. **IMPORTANT!** Before starting the machine, check the following:
 - a) make sure that the line voltage of the mains supply corresponds to the identification plate and in the relevant wiring diagram. If not, do not connect the electric supply and contact your dealer or the manufacturer.
 - b) verify that the direction of rotation of the spiral is anti-clockwise (viewed from above).

SWITCHING THE MACHINE ON/OFF

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

KNEADING CYCLE

Figure 11, shows to the control panel.

1. Fill the ingredients in the bowl (taking into consideration the precautions described previously) and close the cover.

IMPORTANT! Do not put excessive amounts of ingredients over maximum capacity stated by the manufacturer into the bowl; This might cause serious damage to the machine and, in particular, to the motor drives. The manufacturer is in no way responsible for damage caused by failure to comply with these instructions.

2. Turn the switch to position ON - I.
3. Set the timer on the operating time in speed 1 and 2. To do this, turn the front dial to the red indicator to the desired time.
4. Press the start button of speed 1 (Pos.1), if you want to perform an action of pre-mixing at low speed to allow the ingredients to bind together; when the time set on timer (Pos.2) is over, the kneading tool (spiral) will automatically switch to speed 2 and will remain there for the time set on the timer in Pos.4. After this time the machine will stop. You can switch from speed 1 over to speed 2 immediately or at any later time by pressing the button in (Pos.3).

PLEASE NOTE!

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

5. If the cycle is in progress and you lift the cover, the remaining cycle time at the time of stopping will be saved. To resume the cycle from where it left off, lower the cover and press the START button on the speed

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that was in place at the time of stopping. If in the middle of a cycle you press the emergency button (Pos.8), the machine will stop and the timer will return to its initial values.

6. During the mix cycle is possible to reverse the direction of rotation of the bowl with the selector Pos.6; this can be useful, for example, to “mix in” any “unblended” flour in the dough remaining on the bottom of the bowl.

IMPORTANT! The direction of rotation of spiral and bowl during normal kneading cycle must be anti-clockwise (viewed from above). If needed, you can reverse the direction of rotation of the bowl for the time strictly necessary. However, as soon as possible return to the normal direction of rotation to prevent possible, even serious damages due to abnormal stress (mechanical overload on the transmission and overheating of the motor windings).

7. Once the cycle is over, lift the cover and pull the dough out. To facilitate the operation it is possible to rotate the bowl by pressing the button in (Pos.7) so as to bring the dough in the best position for the operator; please note that if you release the button, the bowl stops.
8. If you want to stop the current cycle, just press button in (Pos.5); the machine stops, but the timer keeps the elapsed time stored. To restart the machine, press the same START/speed button that was enabled at the time of stopping. So, the kneading cycle will pick up where it left off. After pressing the button (Pos.5) wait until the spiral stops completely (a few seconds) before lifting the cover. In normal conditions do not stop the machine neither by lifting the cover, nor by pressing the emergency button (Pos.8.)
9. When finished with the machine, always turn the main switch, to position OFF - O; in lengthy stationary periods, a thorough cleaning of the machine would be advisable.

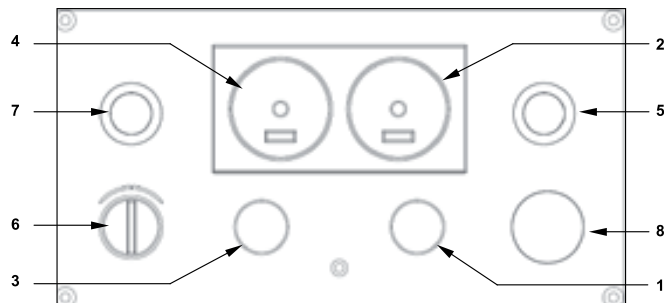


Figure 11 - Control Panel

Maintenance

PLEASE NOTE!

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

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

of its parts.

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

PERIOD MAINTENANCE AND CHECK-UP

Before any operations, make sure to implement the safety measures described previously.

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

ADJUSTMENT OF THE TENSION AND REPLACEMENT OF THE DRIVE BELT

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

DRIVE BELTS TO THE SPIRAL

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

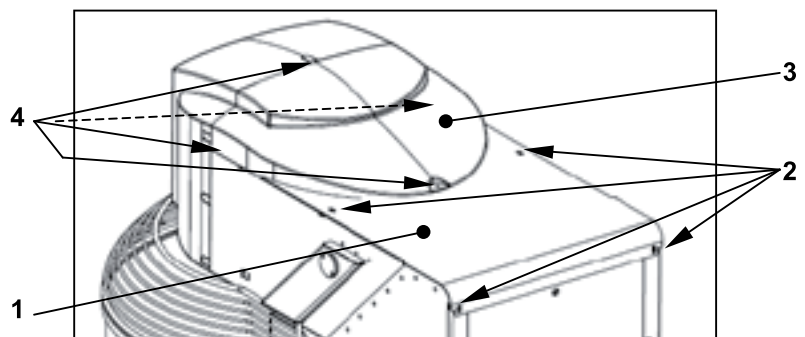


Figure 12 - How to access the drive belts to the spiral

Maintenance

parts (Pos.1 and 3) in their original position and secure them with their original hardware.

ADJUSTMENT OF THE TENSION OF THE SPIRAL DRIVE BELTS

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

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

REPLACING THE SPIRAL DRIVE BELTS

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

- Release the belts in Pos.1.
- Pull the belts out.
- Fit new belts in to replace the old ones making sure that they fit perfectly in their grooves.
- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.
- When you are done, lock the nut in Pos.4.

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

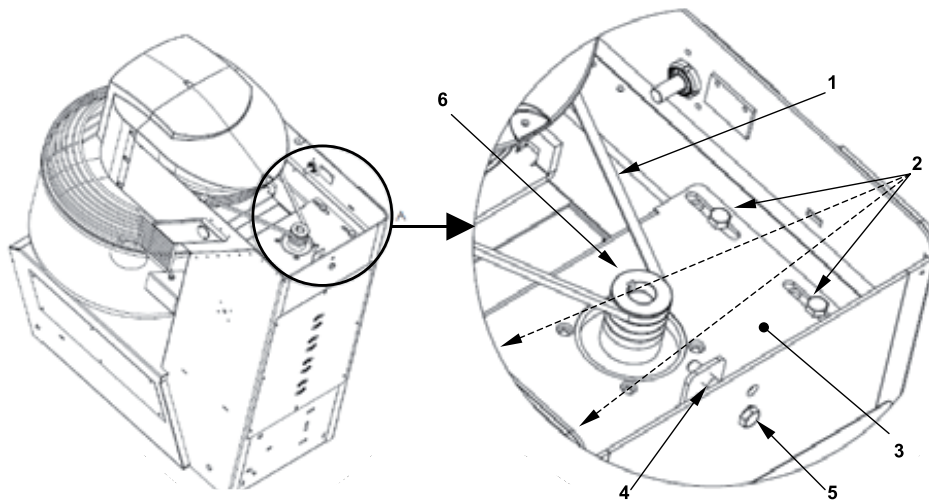


Figure 13 - Adjusting the tension of the drive belts to the spiral (MOMA)

DRIVE BELTS TO THE BOWL

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

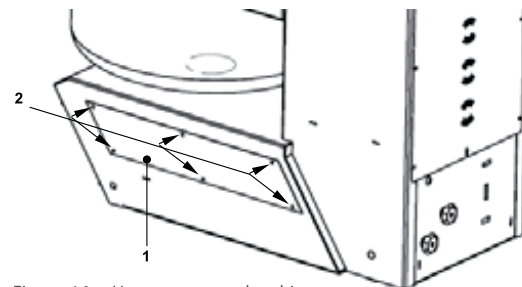


Figure 16 - How to access the drive belts to the bowl

ADJUSTMENT OF THE TENSION OF THE BOWL DRIVE BELTS

Look at Figure 17:

- Turn the knob in Pos.2 to adjust the tension of the belts in Pos.1.
- To adjust the tension of the belts in Pos.3: Turn the knob in Pos.4.

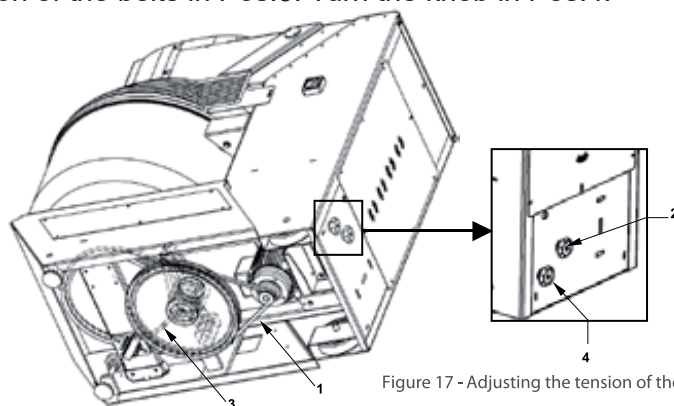


Figure 17 - Adjusting the tension of the drive belts to the bowl

Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.

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

REPLACING THE BOWL DRIVE BELTS

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

- Release both belts Pos.1 and 3 with knobs Pos.2 and 4.
- The belts in Pos.1 can be easily pulled out from the bottom.
- To pull the belts Pos.3 out: pull them out of the grooves on pulley Pos. 5; pull them above the cross member Pos. 6 carrying the mounts of the front caster; and finally take them (Pos.3) completely out.
- Fit the new belts in the place of those you

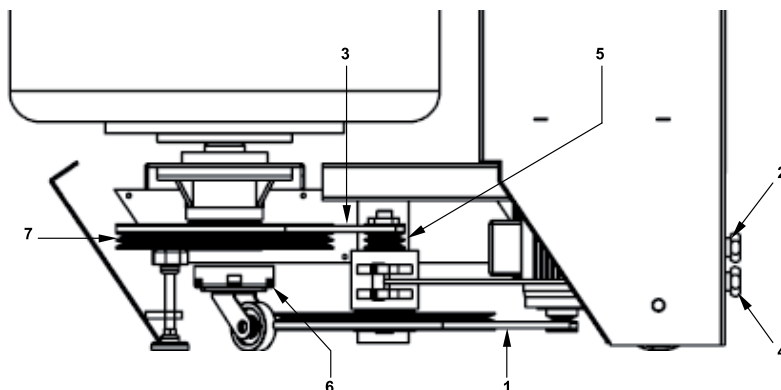


Figure 18 - How to replace the drive belts to the bowl

Maintenance

removed ensuring they fit well in the pulley grooves; the belts Pos.3 must be pulled over the cross member in Pos.6 then inserted in pulley grooves Pos.5 and Pos.7.

- Adjust the tension of the belts in accordance with the instructions of the reference manufacturer.

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

REPLACING AND ADJUSTING THE BOWL GUIDE ROLLERS AND THEIR MOUNTS

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

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

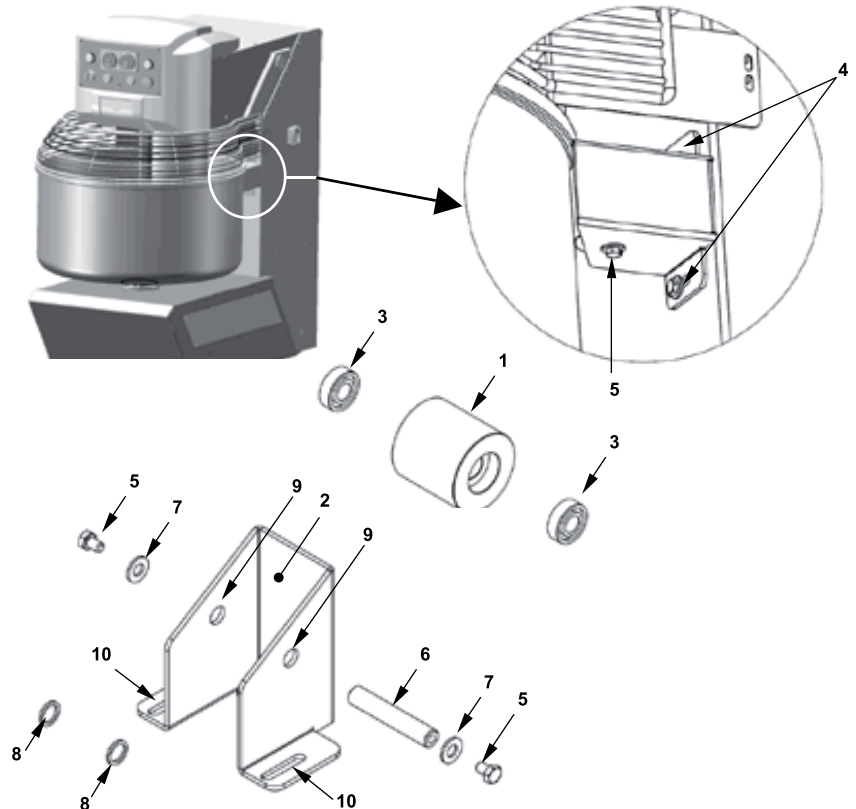


Figure 19 - Bowl guide rollers

Maintenance

REPLACING AND ADJUSTING THE MICROSWITCH ASSOCIATED TO THE BOWL COVER

Look at Figure 20, the safety micro Pos.1 of the cover Pos.2 is mounted to the bracket Pos.3 with two screws Pos.4 (they are not shown in the picture but are described here below). If you ever come to replace this micro switch, all you need to do is disconnect the wires and remove the screws Pos.4. Strictly have a licensed electrician who is familiar with the mixer electric components connect the new micro Pos.1. The switch should operate with normally closed contacts (the lifting of the guard forces the opening of contacts by the plate Pos.6). The position of the actuator Pos.5 of the microswitch to the plate Pos.6 of the round pin Pos.7 must be such that the opening of the contact (and therefore the stop command) occurs when the distance between the lower edge of the cover Pos.2 and the upper edge of the bowl is less than 75mm. The new switch must have physical characteristics and performance equal to or better than the old one; in particular, the same measurements and the same centre distance of the mounting holes, a provision to adjust the switching point, and a tight closing of the contacts to the lowered guard. If the above is respected you should not need to adjust the position of the microswitch (eventually, the through holes for the screws, Pos.4, are slightly slotted to allow minor adjustments); However if necessary, loosen the screws, Pos.8 and move the holder with microswitch along the slots Pos.9 to find the right position; At the end, secure the mount Pos.3 by tightening the screws, Pos.9. Two screws with hexagon socket (grains), fit into the grooves of the pivot pin Pos.10 and prevent the round bolt Pos.7 from moving against the pin itself. If you need to extract the grains, before tightening check threaded holes and niches are in line and spread on a thin layer of grains LOCTITE 243 or equivalent. Frequently check the tightness of the screws Pos.4 and the screws, Pos.8, as well as the grains described above.

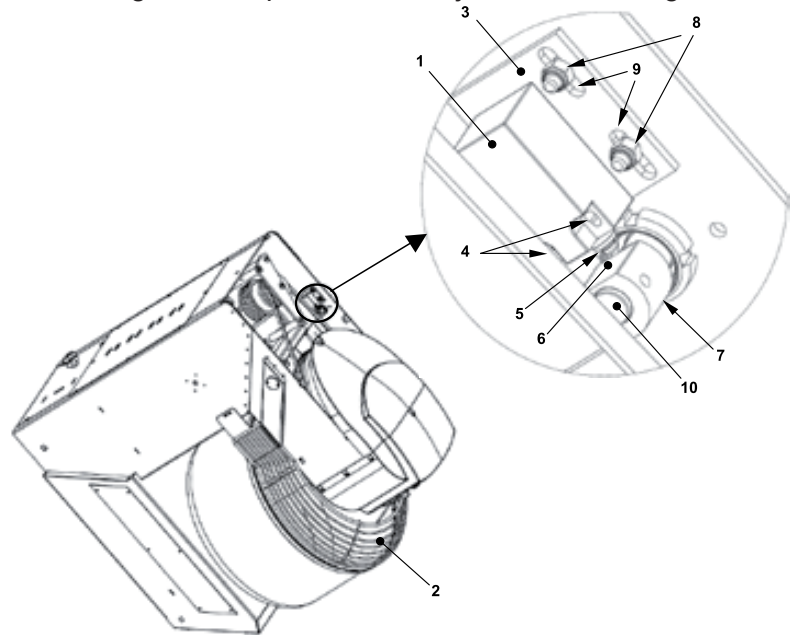


Figure 20 - Safety Microswitch of the bowl cover

MOUNTING/DISMOUNTING THE PILLAR

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

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

- Fully lift the bowl cover Pos.8 and let it fall back.
- Loosen each of the 4 screws (Pos.2) one at a time until the column Pos.1 rests on the bottom of the bowl.
- Hold firm and position the column Pos.1 as vertical as possible, while extracting the screws Pos.2 and washers; move the column Pos.1 out of the head Pos.4; then pull it out; the weight of the column is not particularly heavy, however it is important to hold it well in order to keep it balanced on the arms; keep arms

Maintenance

close to the body as much as possible while the bust leans forward, rather bend your knees and keep your upper body upright as much as possible; this is in order to minimize the risk bone/muscle pains; comply with the instructions given by the employer during education and training on safety and health in the workplace.

To fit the pillar back on:

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

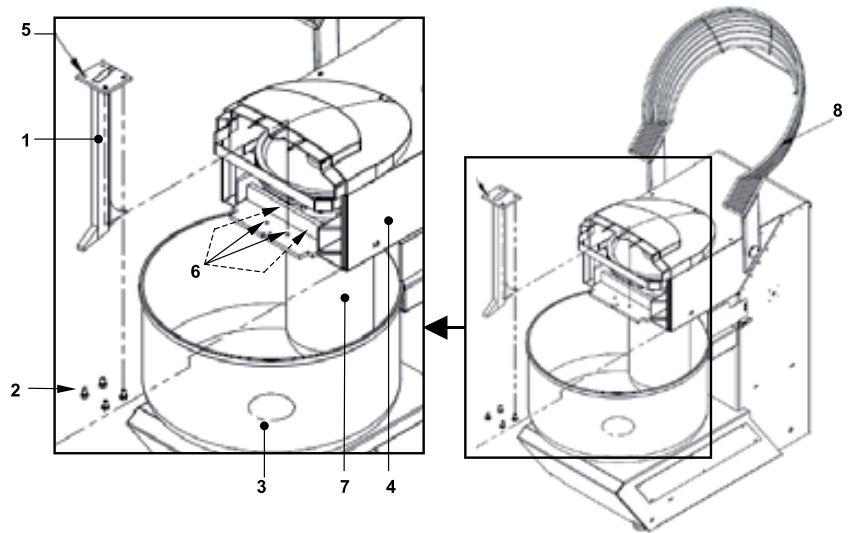


Figure 21 - Mounting/dismounting of the column

ELECTRIC MAINTENANCE WORKS

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

CLEANING

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

Cleaning must be performed as following:

- Make sure that there are no bystanders near the mixer.
- Always wear a protection mask to avoid inhaling particles (a suitable mask should have enough filtering capacity to stop flour particles; and goggles, Ventilate the room for about 15 minutes after the end of cleaning; if possible always perform cleaning outdoor.
- Use a vacuum cleaner to remove flour, clots, and dough residues from the bowl, the dough stopper, and

Maintenance

the cover (for grid covers use a vacuum cleaner with a thin crevice tool); if needed to remove sticking materials, use a brush. For grid covers use a synthetic, medium hard brush. Before cleaning with a vac and strictly on occurrence, use compressed air to remove residues from the hardest parts to reach.

- Impregnate a cloth with drinking water and clean all food contact areas, including bowl interiors and rim, dough stopper, bowl cover, pillar, spiral, and the area underneath the hear over the bowl. If needed, dismount the pillar and wash in potable water, or eventually with neutral dish soap. In this case, make sure to rinse it off well in potable water. Before fitting it back on, dry the flange and the holes of the fixing bolts.
- Use a clean cloth (wet but not soaked with drinking water) to clean the remaining areas of the machine and dry them with a clean cloth.

Do not use steel tool to avoid scratching the reference areas. Do not use high-pressure water jets. Before using the mixer again, make sure that all parts are dry. BEWARE: residual humidity may induce flour clotting and incrustations that may be difficult to remove in the long term.

Troubleshooting

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

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
44269	MX-IT-0060-M	Mixer Spiral Dough 132 lbs. / 60 kgs. 2 - 4 HP / 1.5 - 3 KW 208V/60/3 cETLus / ETL Sanitation	MOMA 60

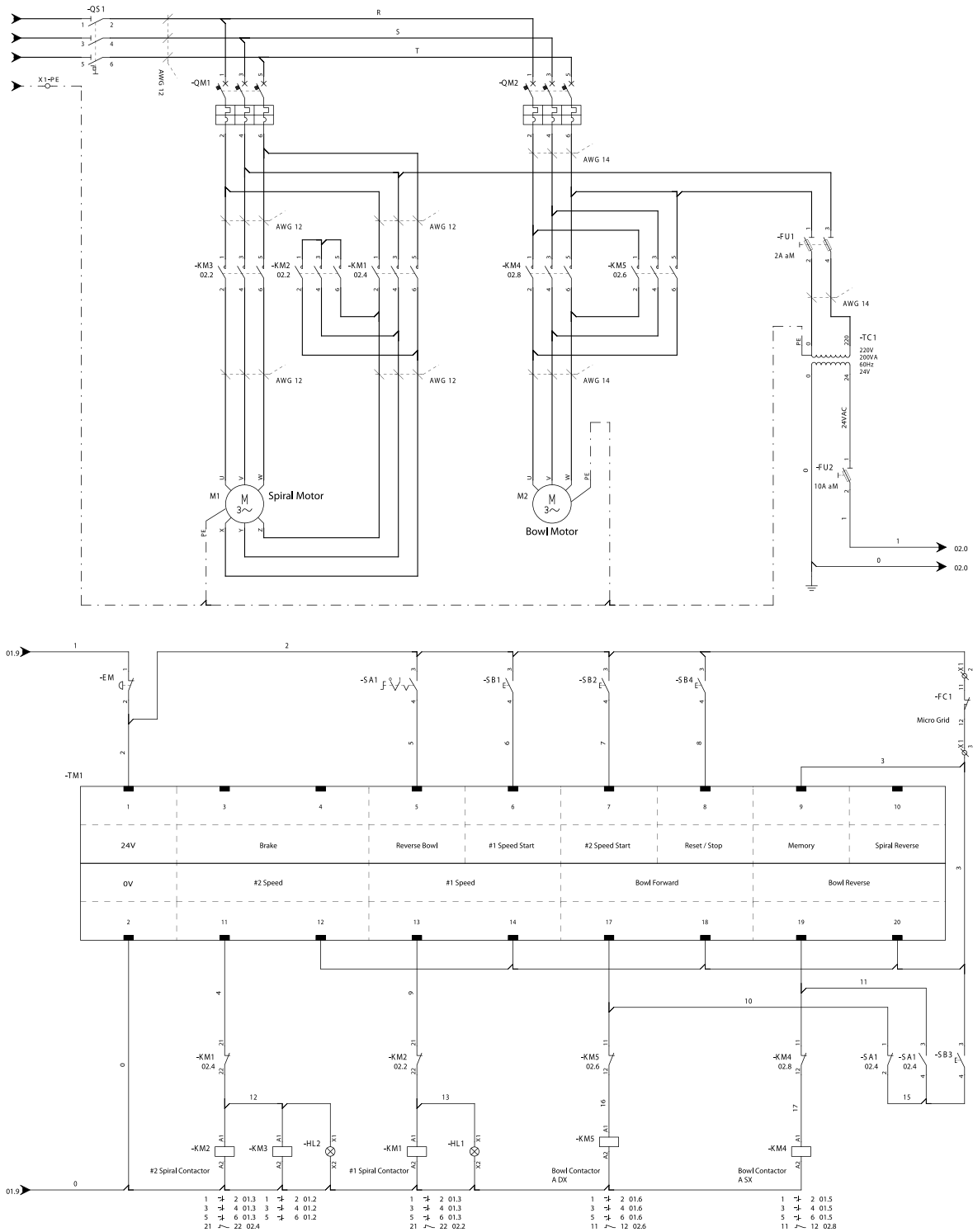
Parts Breakdown

Model MX-IT-0060-M 44269

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
69242	Spiral Hook for MOMA 60	2	69261	Front Turning Wheels for MOMA 60	31	69280	Main Power Switch for MOMA 60	59
69243	Bowl for MOMA 60	3	69262	Lower Belt for MOMA 60	32	69281	Electrical System for MOMA 60	60
69244	Bowl Cover for MOMA 60	4	69263	Bowl Drive Belt for MOMA 60	33	69282	Timer for MOMA 60	61
69245	Bowl Motor for MOMA 60	7	69264	Spiral Hook Drive Belt for MOMA 60	34	69283	Bowl Jog Push Button for MOMA 60	62
69246	Spiral Hook Motor for MOMA 60	8	69265	Upper Belt for MOMA 60	35	69284	Bowl Reverse Rotation Switch for MOMA 60	63
69247	Spiral Shaft for MOMA 60	9	69266	Bearing 6210 for MOMA 60	36	69285	1st Speed Push Button for MOMA 60	64
69248	Bowl Support for MOMA 60	10	69267	Bearing 6308 for MOMA 60	37	69286	2nd Speed Push Button for MOMA 60	65
69249	Spiral Hook Support for MOMA 60	11	69268	Bearing 6309 for MOMA 60	38	69287	Stop Push Button for MOMA 60	66
69250	Support for Return Shaft for MOMA 60	12	69269	Bearing 3310 for MOMA 60	39	69288	Emergency Stop Push Button for MOMA 60	67
69251	Return Pulley for MOMA 60	13	69270	Bearing 6308 for MOMA 60	40	69289	Bowl Cover Locker for MOMA 60	71
69252	Bowl Pulley for MOMA 60	14	69271	Bearing 6307 for MOMA 60	41	69290	Nut for MOMA 60	72
69253	Spiral Hook Pulley for MOMA 60	15	69272	Bearing 6208 for MOMA 60	42	69291	Bowl Support Shaft for MOMA 60	74
69254	Upper Return Pulley for MOMA 60	16	69273	Bearing 6206 for MOMA 60	43	69292	Handle for MOMA 60	76
69255	Central Rod for MOMA 60	22	69274	Bearing 6202 for MOMA 60	44	69293	Rod for MOMA 60	77
69256	Shaft with Pulley for MOMA 60	23	69275	Microswitch for MOMA 60	50	69294	Rod for MOMA 60	78
69257	Rear Wheels for MOMA 60	26	69276	Bowl Motor Pulley for MOMA 60	52	69295	Microswitch Cam for MOMA 60	80
69258	Roller Support for MOMA 60	27	69277	Spiral Hook Motor Pulley for MOMA 60	53	69296	Foot Assembly for MOMA 60	81
69259	Roller with Bearings and Pin for MOMA 60	28	69278	Guard for MOMA 60	54	69297	Ring for MOMA 60	82
69260	Rear Wheels Pin for MOMA 60	29	69279	Lower Shaft for MOMA 60	57			

Electrical Schematics

Model MX-IT-0060-M 44269



Notes

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

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Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

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

Machine Description: _____

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

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

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

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

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

