



# ***Spiral Mixers***

*Models SM-IT-0053-F, 0053-R*  
*Items 41548, 41549*

## ***Instruction Manual***



*Revised - 03/02/2021*



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

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## ***General Information***

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

### **CHECK PACKAGE UPON ARRIVAL**

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

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

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

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

### **VÉRIFIEZ LE COLIS DÈS RÉCEPTION**

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

# General Information

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

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

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

## REVISE EL PAQUETE A SU LLEGADA

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

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

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

# Safety and Warranty

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## WARNINGS FOR THE INSTALLER

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

# ***Safety and Warranty***

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

## **WARNINGS FOR THE USER**

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

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

In addition, the user must:

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

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

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

## **WARNINGS FOR THE MAINTENANCE OPERATOR**

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

## **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.**

# Safety and Warranty

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

## WARNING:

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

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

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

# Technical Specifications

| Model                     | SM-IT-0053-F                               | SM-IT-0053-R                               |
|---------------------------|--------------------------------------------|--------------------------------------------|
| Power                     | 2 HP / 1500 W                              |                                            |
| Bowl Speed                | 9 RPM                                      |                                            |
| Shaft Speed               | 93 RPM                                     |                                            |
| Bowl Capacity             | 53 L / 46 QT                               |                                            |
| Maximum Kneading Capacity | 97 lbs. / 44 kgs.                          |                                            |
| Electrical                | 208V / 60Hz / 3                            |                                            |
| Weight                    | 243 lbs. / 110 kgs.                        | 295 lbs. / 134 kgs.                        |
| Dimensions                | 20.9" x 33.9" x 28.3"<br>531 x 861 x 719mm | 21.7" x 34.2" x 29.7"<br>551 x 869 x 754mm |
| Packaging Weight          | 297 lbs. / 135 kgs.                        | 350 lbs. / 159 kgs.                        |
| Packaging Dimensions      | 23.6" x 37.8" x 36.6"<br>600 x 960 x 931mm | 23.6" x 37.8" x 34.6"<br>600 x 960 x 880mm |
| Item Number               | 41548                                      | 41549                                      |

# *Installation*

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

## **KNEADING MACHINE LEVELLING**

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

## **EQUIPMENT HOOK-UP**

### **Electrical connection**

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

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

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

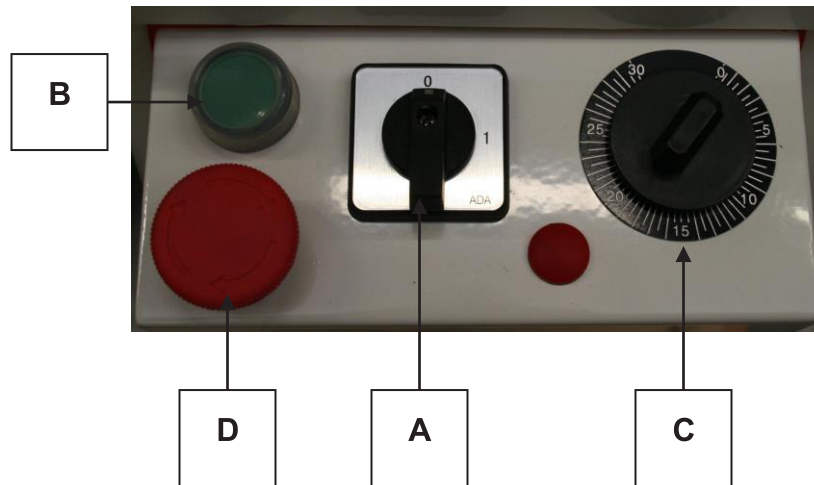
**If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.**

## **GROUND CONNECTION**

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

# Operation

## COMMAND PANEL DESCRIPTION



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

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

### LEGEND:

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

B = Green start button

C = Timer

D = Red emergency stop button

## START-UP PHASE

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

## WORKING PHASE

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

Whenever necessary, proceed with cleaning.

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

# Operation

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

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

## SAFETY DEVICES

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

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

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

## SHUT-DOWN PHASE

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

# Maintenance

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## SAFETY PRECAUTIONS

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

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

# Maintenance

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

## ORDINARY MAINTENANCE FOR THE USER

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

### General cleaning

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

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

### Upper chain tensioning

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

### Greasing the chains

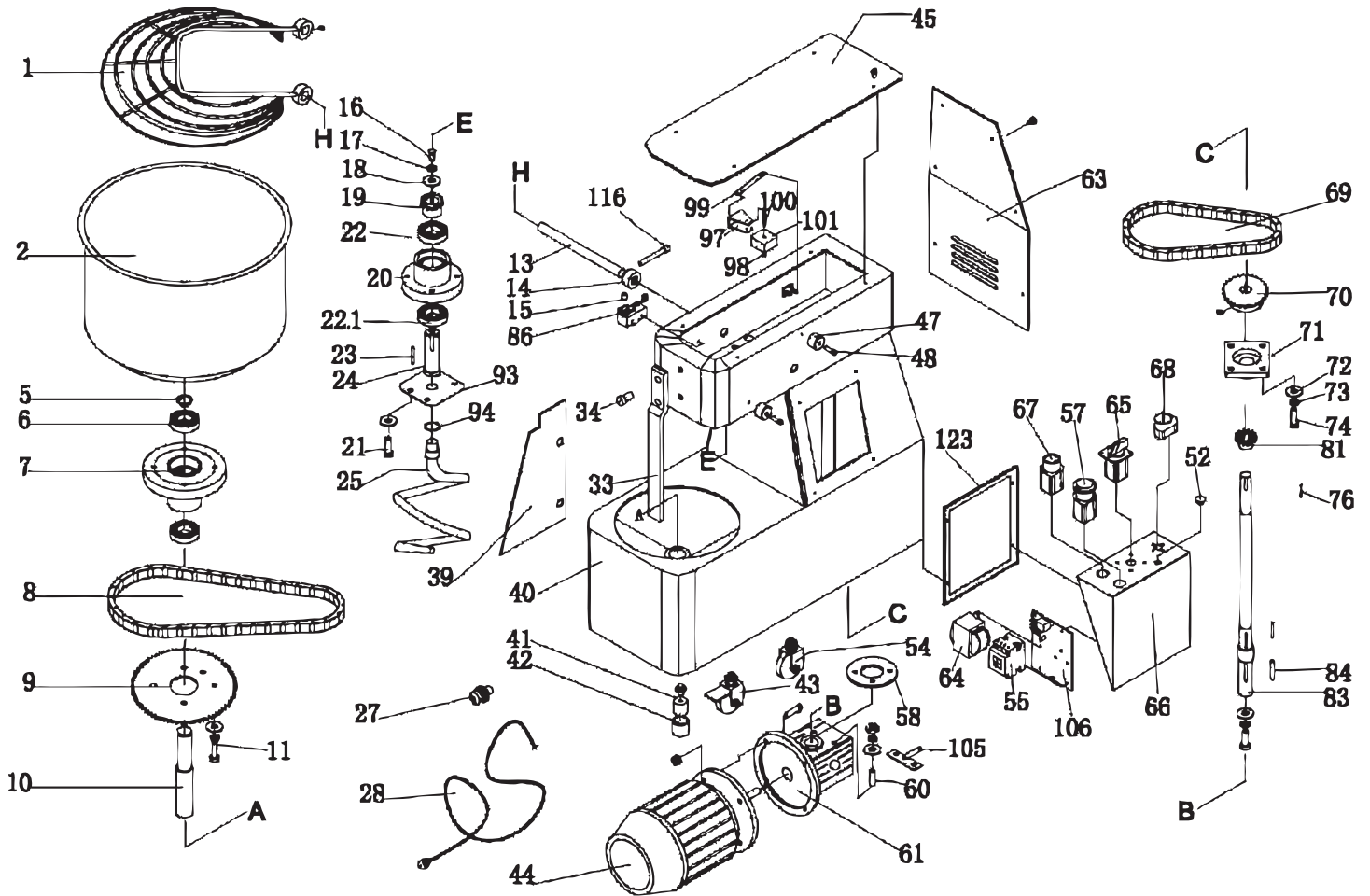
Periodically grease the chains, one located in the upper interior of the head and the other located inside of the machine body. Unscrew the screws and remove the panel over the head and the panel in the rear of the machine. Deposit a reasonable quantity of suitable grease inside of the chain and make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

# Troubleshooting

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

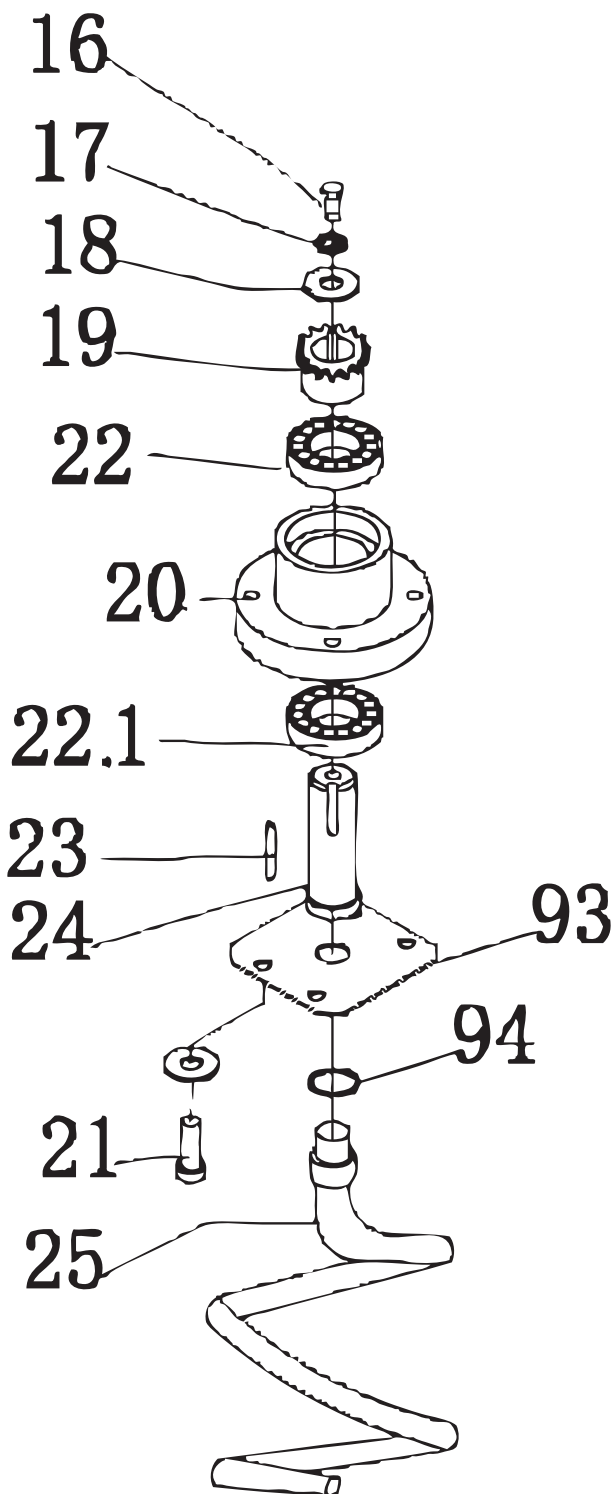
# Parts Breakdown

Model SM-IT-0053-F 41548



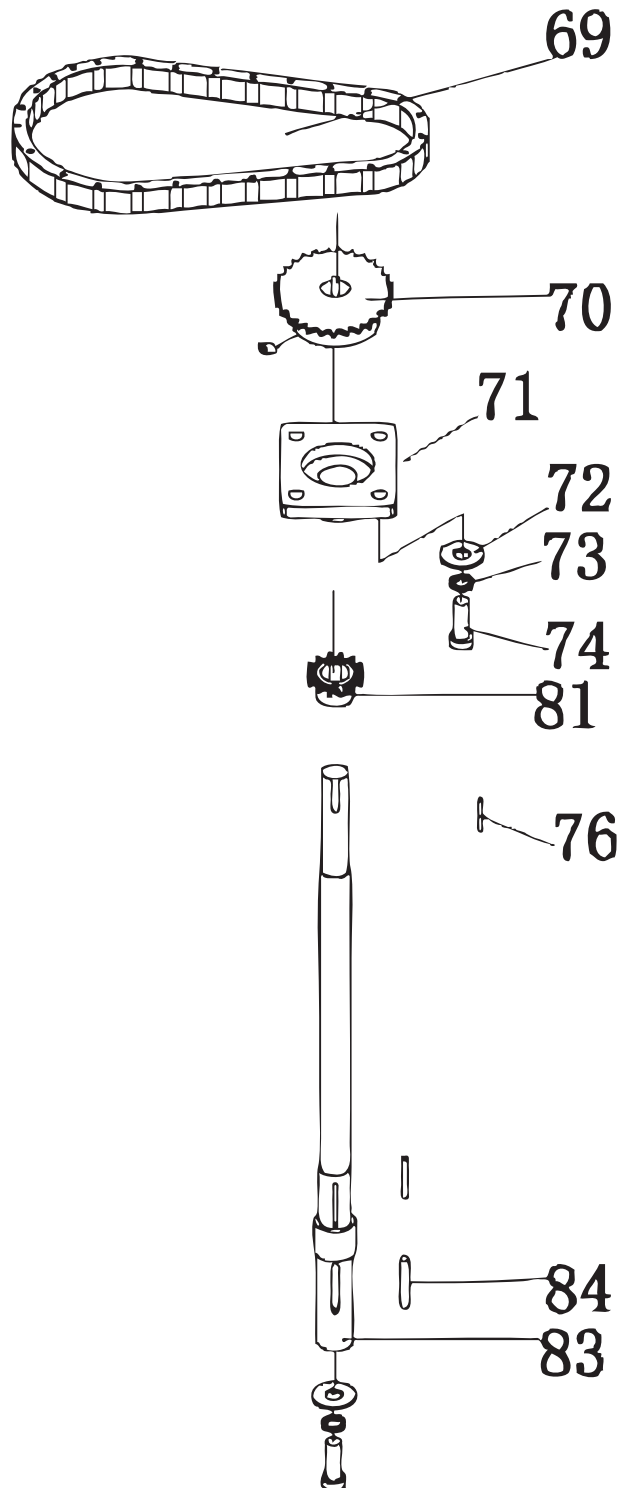
## Parts Breakdown

Model SM-IT-0053-F 41548



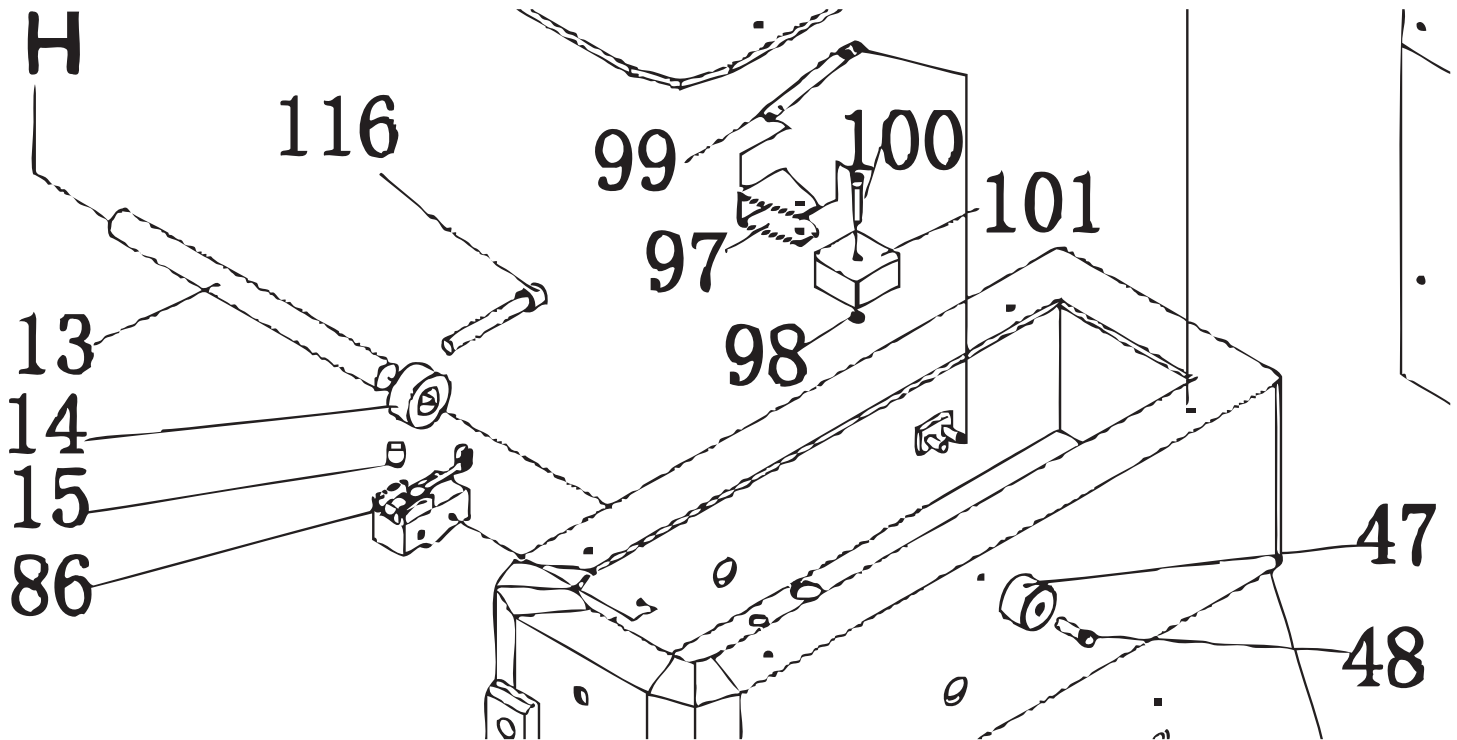
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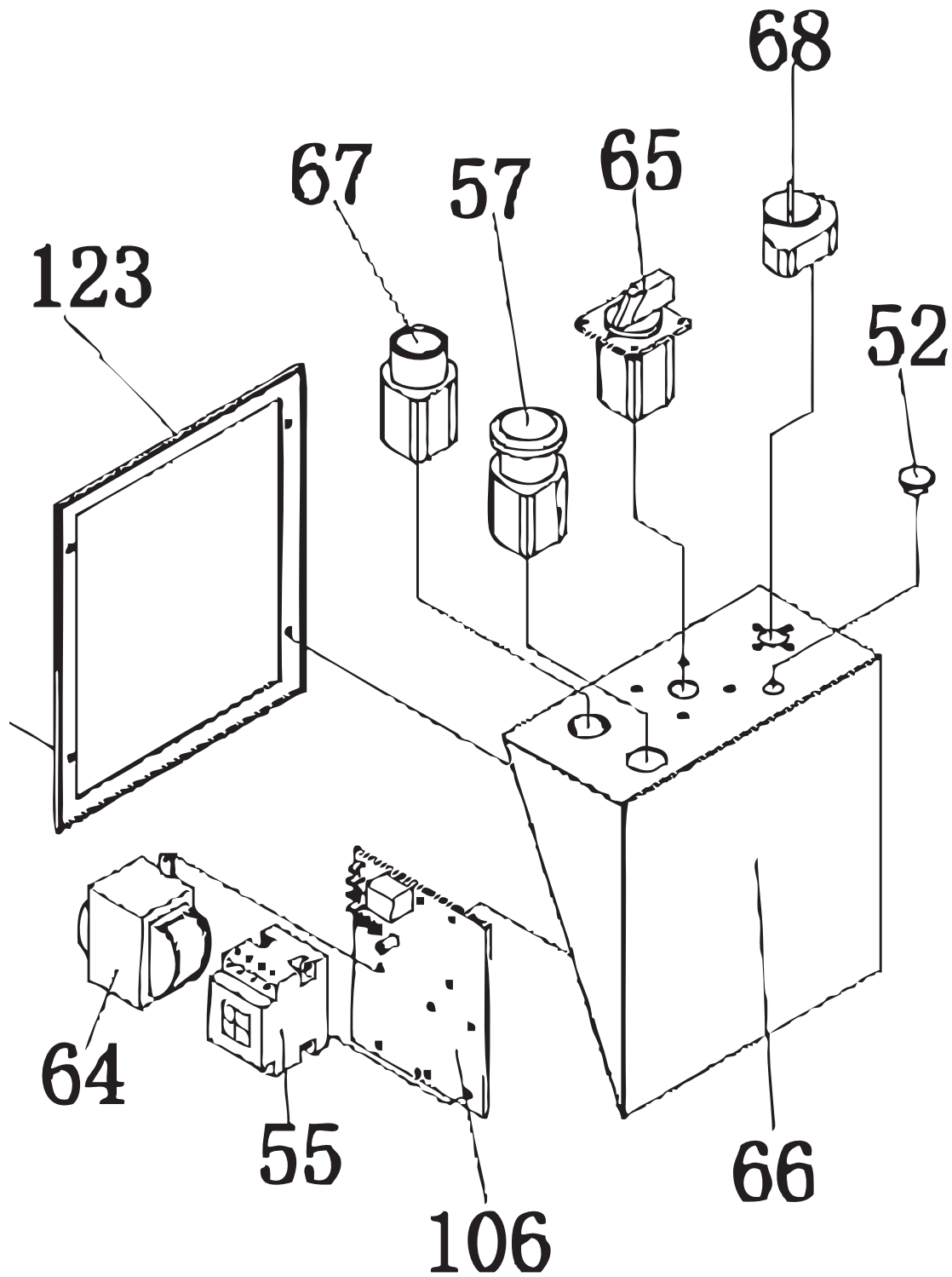
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# Parts Breakdown

Model SM-IT-0053-F 41548



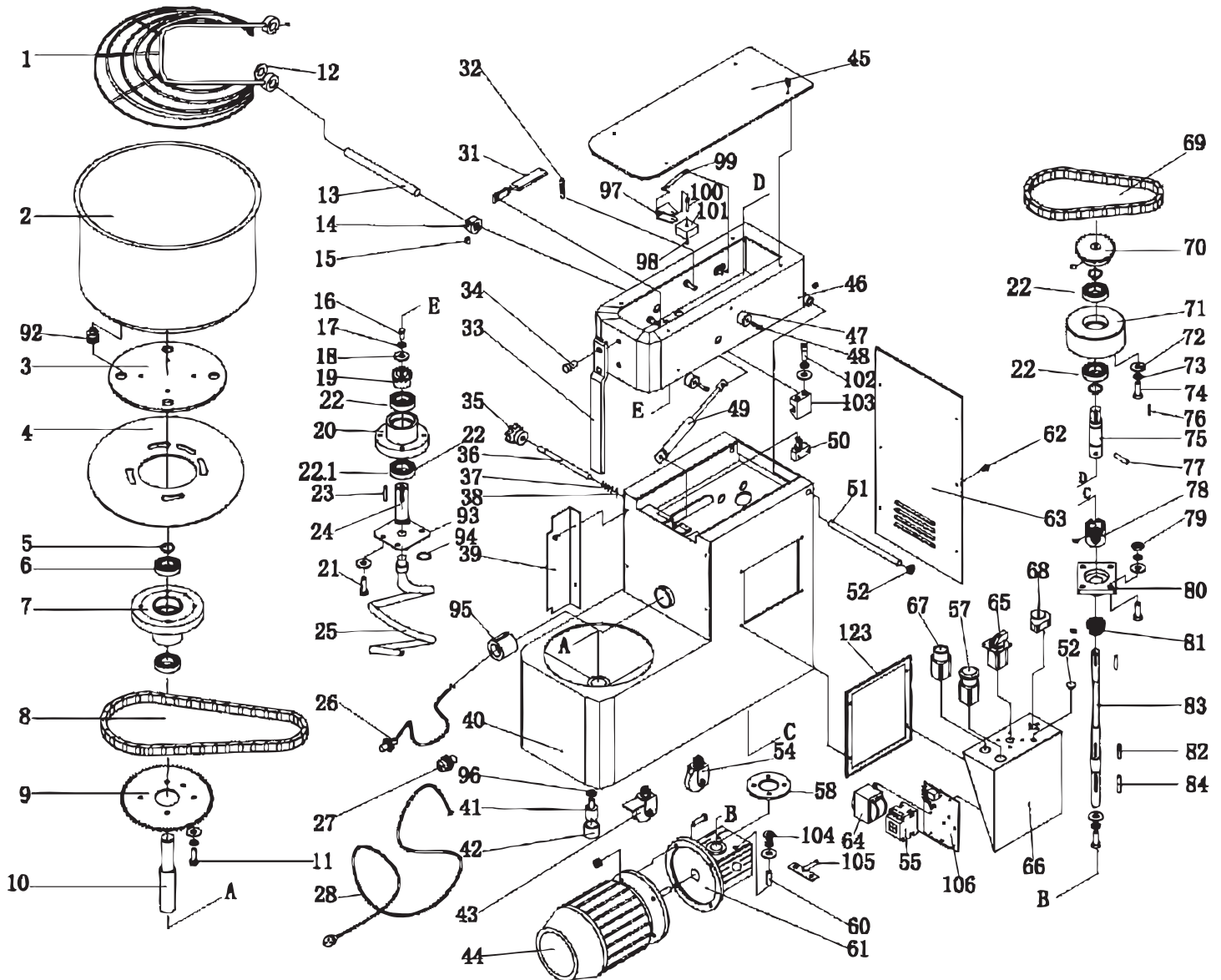
# Parts Breakdown

## Model SM-IT-0053-F 41548

| Item No. | Description                                   | Position | Item No. | Description                                  | Position | Item No. | Description                                  | Position |
|----------|-----------------------------------------------|----------|----------|----------------------------------------------|----------|----------|----------------------------------------------|----------|
| AC199    | Safety Guard for 41548                        | 1        | AC222    | Rod Breaking Dough for 41548                 | 33       | AC242    | Spiral Chain 08B/69 for 41548                | 69       |
| AC200    | Bowl for 41548                                | 2        | AC223    | Screw M10x25 for 41548                       | 34       | AC243    | Chain Pinion Gear Z=29 08B for 41548         | 70       |
| AC201    | Snap Ring Diam. 25 for 41548                  | 5        | AC224    | Side Safety Panel for 41548                  | 39       | AC244    | Transmission Shaft Base UCF 205 for 41548    | 71       |
| AC202    | Bearing 6205-2RS for 41548                    | 6, 22    | AC225    | Steel Foot M12 for 41548                     | 41       | AC245    | Stainless Steel Washer Ø 10 for 41548        | 72       |
| AC203    | Support Bowl Base for 41548                   | 7        | AC226    | Insert for Plastic Foot for 41548            | 42       | AC246    | Stainless Steel Washer Spring Ø 10 for 41548 | 73       |
| AC204    | Bowl Spiral 06B/144 for 41548                 | 8        | AC227    | Wheel with Brake M12 for 41548               | 43       | AC247    | Screw M10x35 for 41548                       | 74       |
| AC205    | Crown Z=85 06B for 41548                      | 9        | AC228    | Motor 400 V -1,5 kW - 50 Hz 90 B14 for 41548 | 44       | AC248    | Key 6x6x30 for 41548                         | 76       |
| AC206    | Bowl Support Axle for 41548                   | 10       | AC229    | Cover Red for 41548                          | 45       | 46382    | Chain Pinion Gear Z=16 06B for 41548         | 81       |
| AC207    | Screw M8x35 for 41548                         | 11       | AC230    | Ring in Nylon for 41548                      | 47       | AC249    | Transmission Shaft for 41548                 | 83       |
| AC208    | Safety Guard Pin for 41548                    | 13       | AC231    | Screw M4x30 for 41548                        | 48       | AC250    | Key 8x7x35 for 41548                         | 84       |
| AC209    | Cam for Safety Guard for 41548                | 14       | AC232    | Axis Cover for 41548                         | 52       | AC251    | Micro-Switch for 41548                       | 86       |
| AC210    | Screw M8x10 for 41548                         | 15       | AC233    | Wheel without Brake M12 for 41548            | 54       | AC252    | Spiral Plate for 41548                       | 93       |
| AC211    | Screw M8x25 for 41548                         | 16       | 69417    | Contacteur CN-6/4A 24 V for 41548            | 55       | AC253    | O-Ring Diam. 20x2.5 for 41548                | 94       |
| AC212    | Stainless Steel Washer Grover Ø 8.5 for 41548 | 17       | 61375    | Emergency Stop Switch for 41548              | 57       | AC254    | Nylon Block Base for 41548                   | 97       |
| AC213    | Stainless Steel Washer Ø8 for 41548           | 18       | AC234    | Ring Fixing Reduction Gear for 41548         | 58       | AC255    | Nut M5 ZN for 41548                          | 98       |
| AC214    | Pinion Gear Z=15 08B for 41548                | 19       | AC235    | Screw M8x40 for 41548                        | 60       | AC256    | Tensioner Base for 41548                     | 99       |
| AC215    | Spiral Support for 41548                      | 20       | AC236    | Gear Box CM63 90 B14 1/30 FLS for 41548      | 61       | AC257    | Screw TCEI M5x30 for 41548                   | 100      |
| AC216    | Screw M8x30 for 41548                         | 21       | AC237    | Screw M5x10 for 41548                        | 62       | AC258    | Nylon Block for 41548                        | 101      |
| AC217    | Bearing 6006-2RS for 41548                    | 22.01    | AC238    | Back Panel Red for 41548                     | 63       | AC259    | Bowl Chain Tensioner Part for 41548          | 105      |
| AC218    | Key 6x6x35 for 41548                          | 23       | AC239    | Transformer 380 V for 41548                  | 64       | AC260    | Control Card 115/230/400 V for 41548         | 106      |
| AC219    | Axle for Spiral Base for 41548                | 24       | AC240    | Main Switch for 41548                        | 65       | AC261    | Screw M8x100 for 41548                       | 116      |
| 64154    | Spiral for 41548                              | 25       | AC241    | Front Oblique Switch Panel for 41548         | 66       | AC262    | Red Frame for 41548                          | 123      |
| AC220    | Wire Clip for 41548                           | 27       | AC153    | Starting Button for 41548                    | 67       |          |                                              |          |
| AC221    | Supply Wire for 41548                         | 28       | 67014    | Timer 0-30 Min. for 41548                    | 68       |          |                                              |          |

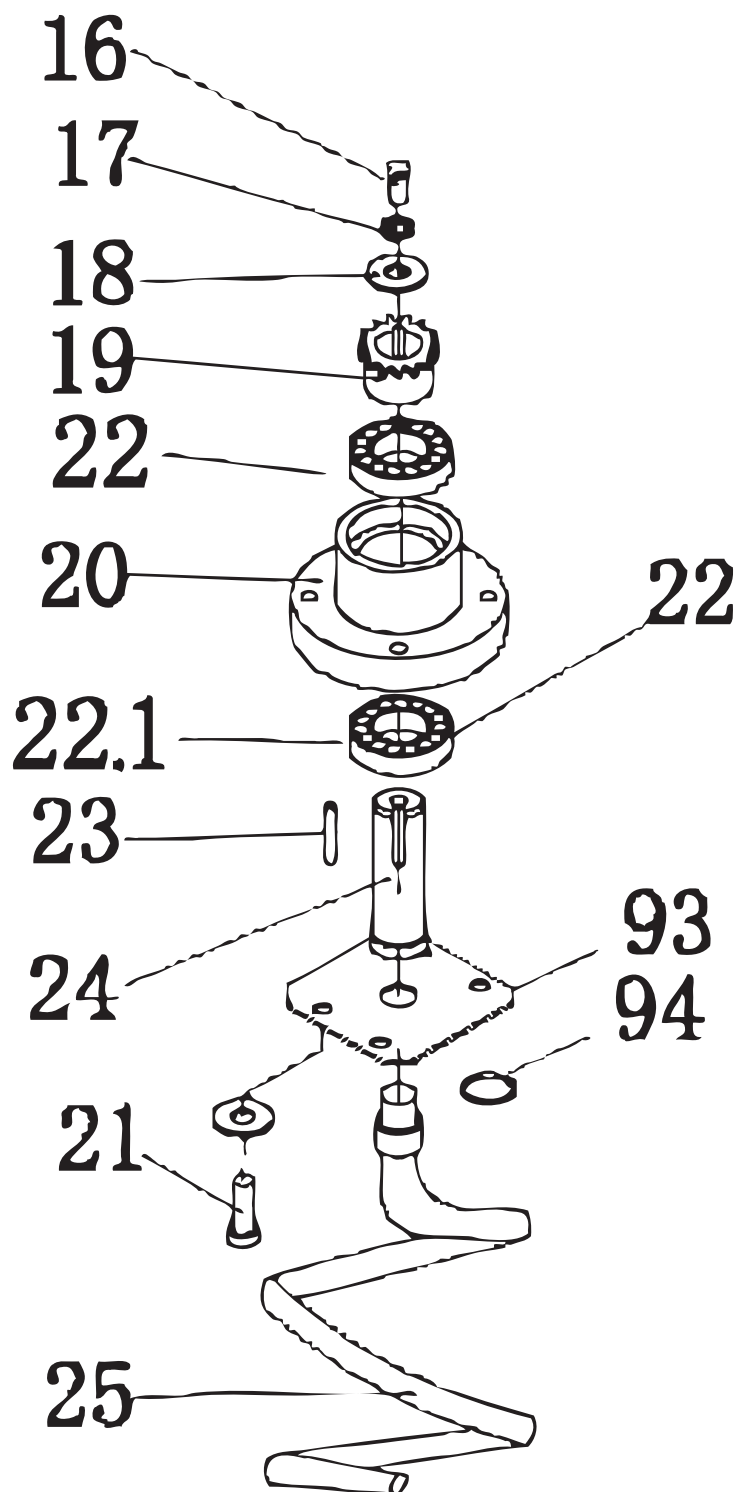
# Parts Breakdown

Model SM-IT-0053-R 41549



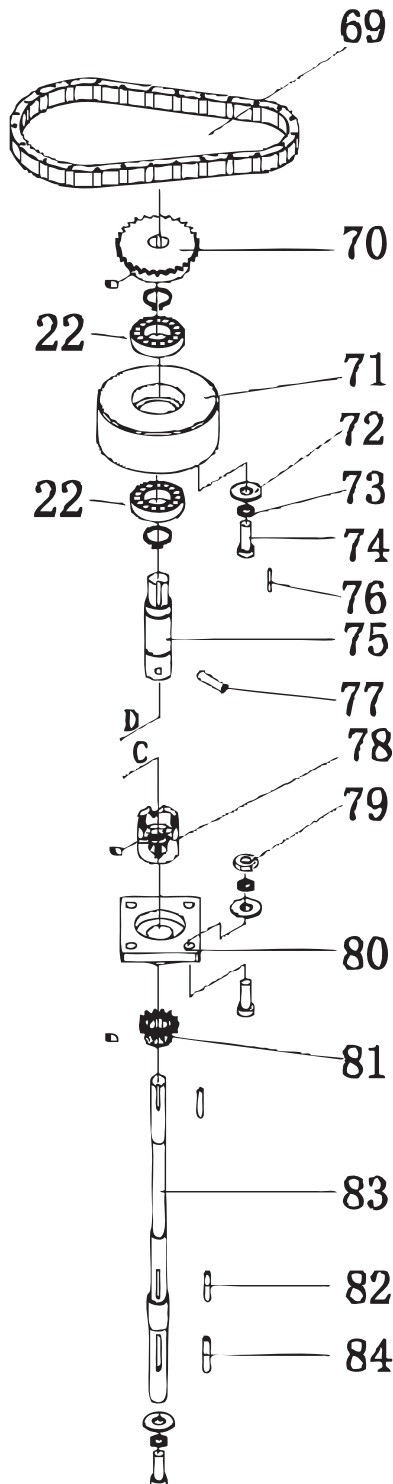
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Model SM-IT-0053-R 41549



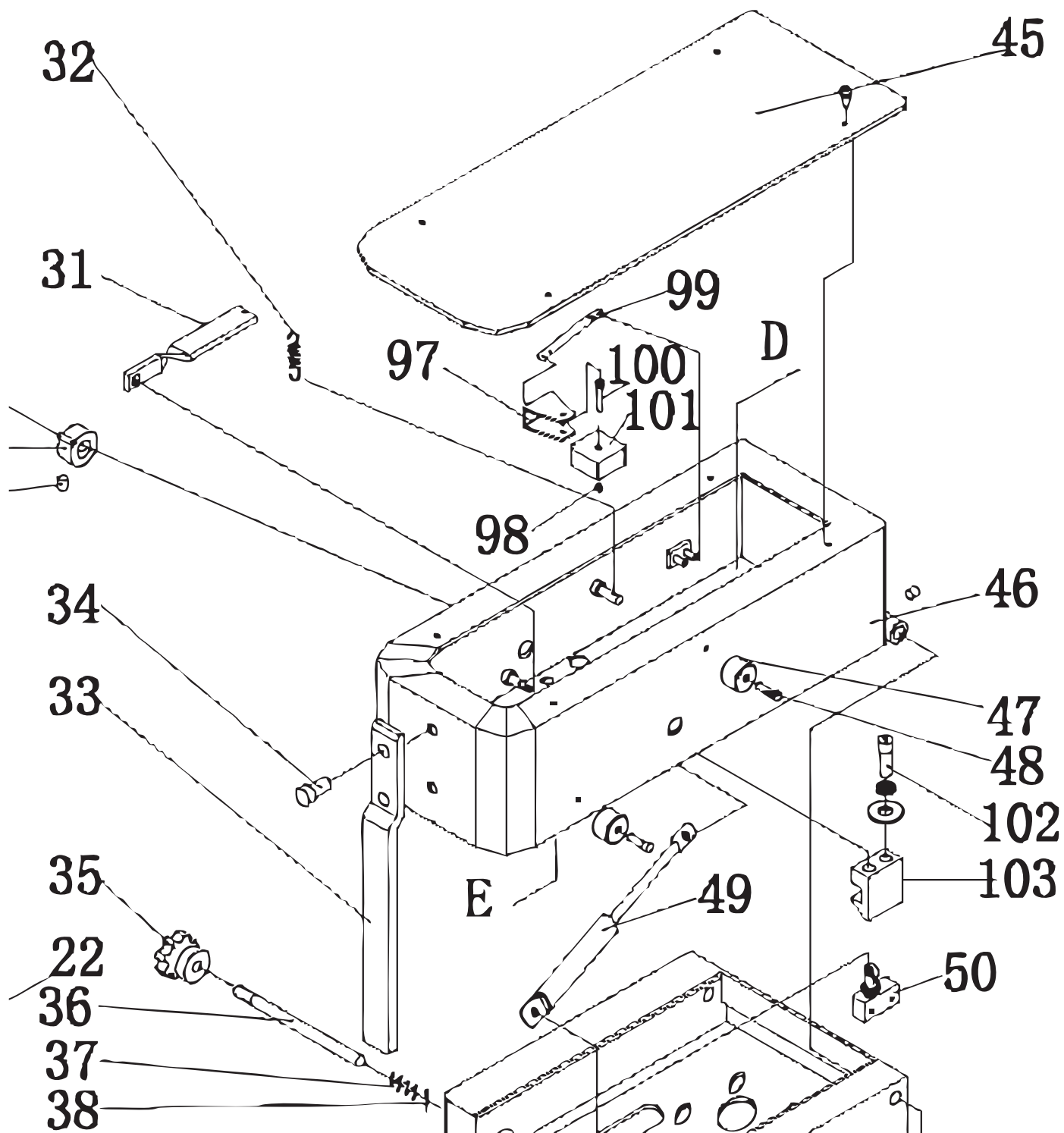
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Model SM-IT-0053-R 41549



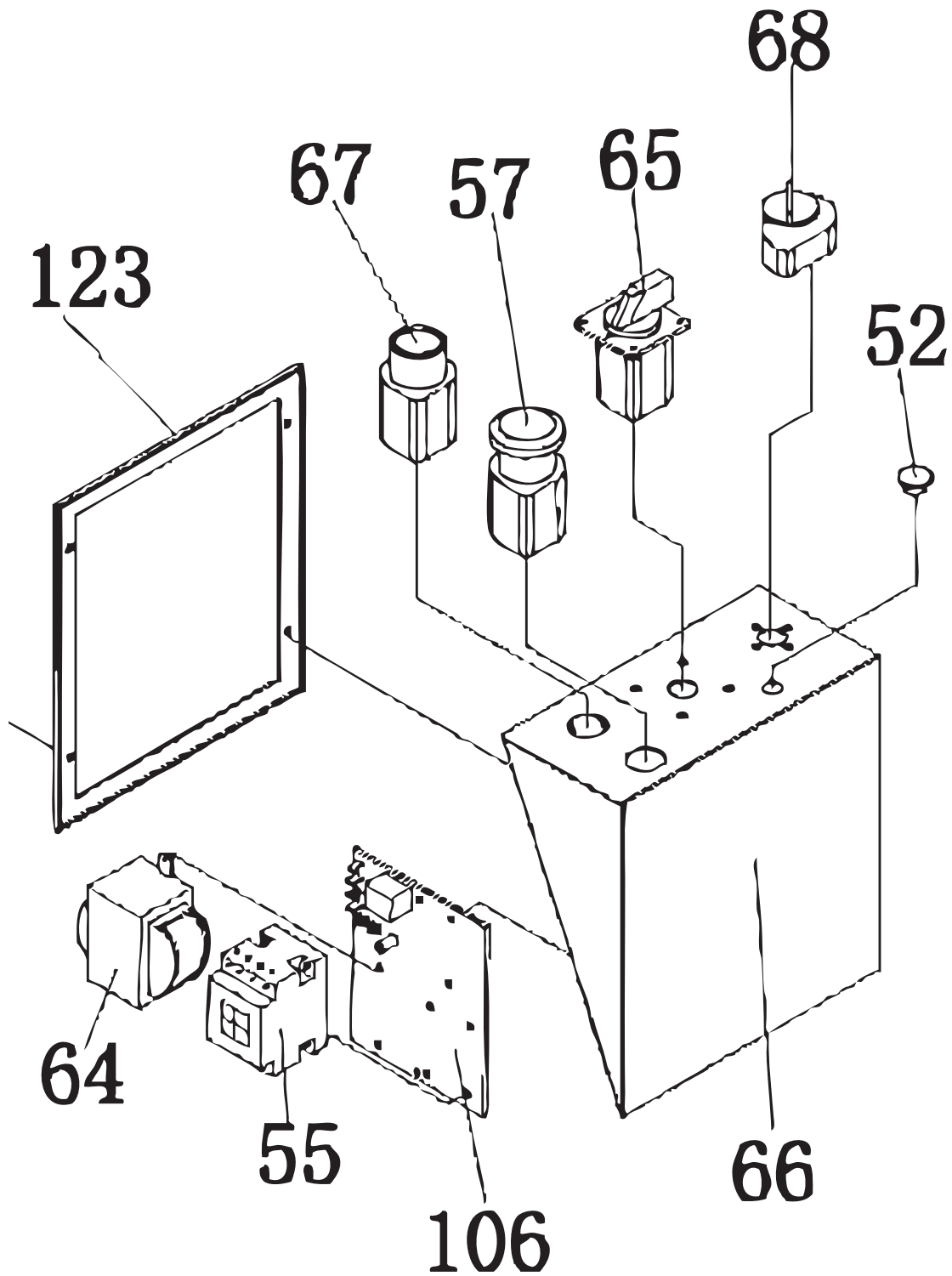
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Model SM-IT-0053-R 41549



# Parts Breakdown

Model SM-IT-0053-R 41549



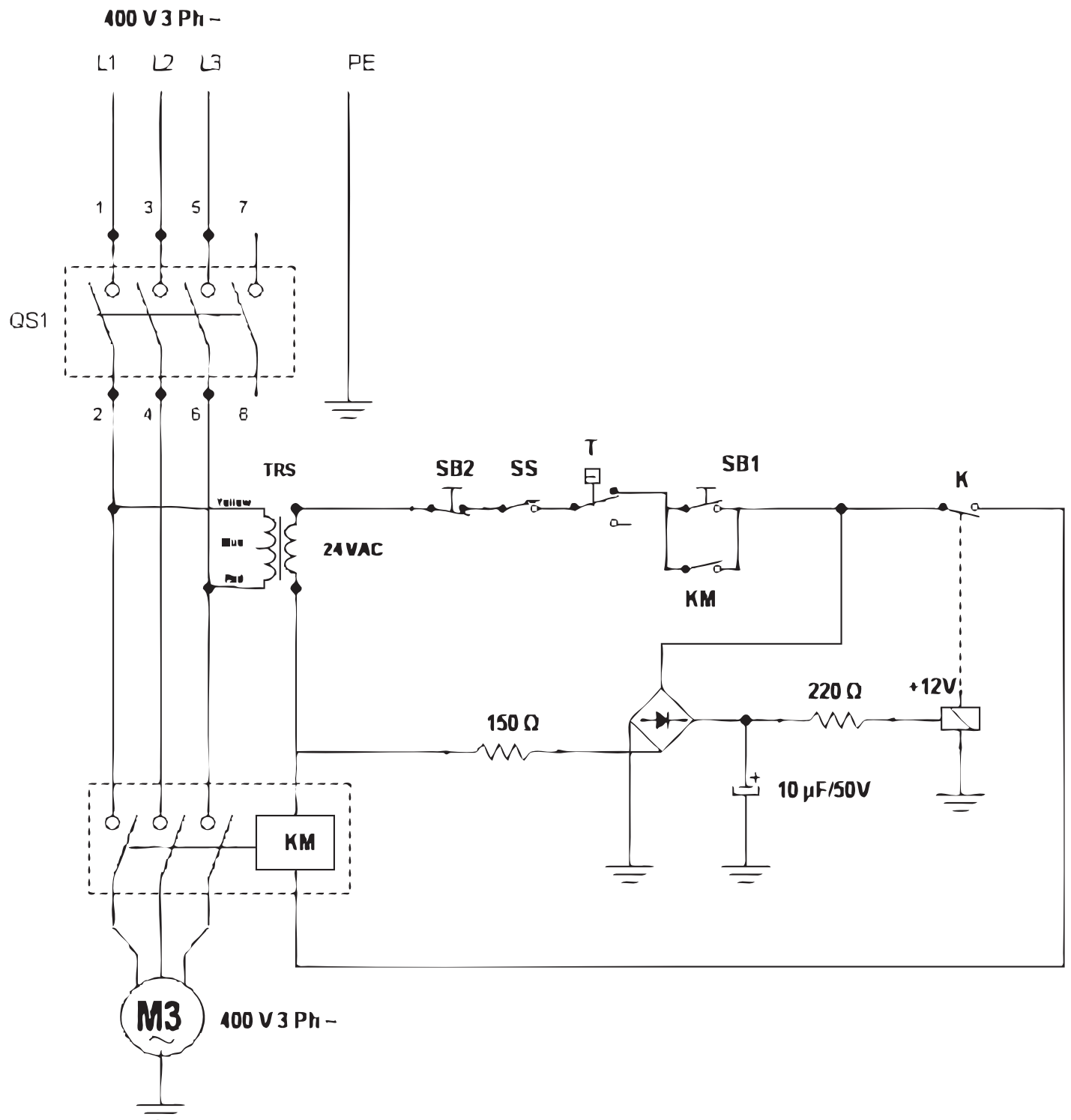
# Parts Breakdown

## Model SM-IT-0053-R 41549

| Item No. | Description                                    | Position | Item No. | Description                                  | Position | Item No. | Description                                  | Position |
|----------|------------------------------------------------|----------|----------|----------------------------------------------|----------|----------|----------------------------------------------|----------|
| AC199    | Safety Guard for 41549                         | 1        | AC223    | Screw M10x25 for 41549                       | 34       | AC243    | Chain Pinion Gear Z=29 08B for 41549         | 70       |
| AC200    | Bowl for 41549                                 | 2        | AC270    | Head Closing Knob for 41549                  | 35       | AC279    | Ball Bearing Base for 41549                  | 71       |
| AC263    | Bowl Flange for 41549                          | 3        | AC271    | Closing Handle Axle for 41549                | 36       | AC245    | Stainless Steel Washer Ø 10 for 41549        | 72       |
| AC264    | Plate Block Bowl for 41549                     | 4        | AC272    | Spring Ø 1.5 x Ø 14 x 30/6 for 41549         | 37       | AC246    | Stainless Steel Washer Spring Ø 10 for 41549 | 73       |
| AC201    | Snap Ring Diam. 25 for 41549                   | 5        | AC273    | Pin Diam. 3.2 for 41549                      | 38       | AC280    | Screw TE M10x35 INOX for 41549               | 74       |
| AC202    | Bearing 6205-2RS for 41549                     | 6, 22    | AC274    | Side Safety Panel for 41549                  | 39       | AC281    | Connecting Shaft for 41549                   | 75       |
| AC203    | Support Bowl Base for 41549                    | 7        | AC225    | Steel Foot M12 for 41549                     | 41       | AC248    | Key 6x6x30 for 41549                         | 76, 82   |
| AC204    | Bowl Spiral 06B/144 for 41549                  | 8        | AC226    | Insert for Plastic Foot for 41549            | 42       | AC282    | Connecting Pin Ø 10x50 for 41549             | 77       |
| AC205    | Crown Z=85 06B for 41549                       | 9        | AC227    | Wheel with Brake M12 for 41549               | 43       | 69741    | Transmission Joint for 41549                 | 78       |
| AC206    | Bowl Support Axle for 41549                    | 10       | AC228    | Motor 400 V -1,5 kW - 50 Hz 90 B14 for 41549 | 44       | AC283    | Nut M10 ZN for 41549                         | 79       |
| AC265    | Screw M8x60 for 41549                          | 11       | AC229    | Cover Red for 41549                          | 45       | AC244    | Transmission Shaft Base UCF 205 for 41549    | 80       |
| AC266    | Guard Ring for 41549                           | 12       | AC230    | Ring in Nylon for 41549                      | 47       | 46382    | Chain Pinion Gear Z=16 06B for 41549         | 81       |
| AC208    | Safety Guard Pin for 41549                     | 13       | AC231    | Screw M4x30 for 41549                        | 48       | AC284    | Transmission Shaft for 41549                 | 83       |
| AC267    | Cam for Safety Guard for 41549                 | 14       | 69380    | Mechanical Shock for 41549                   | 49       | AC250    | Key 8x7x35 for 41549                         | 84       |
| AC210    | Screw M8x10 for 41549                          | 15       | AC275    | Micro-Switch for 41549                       | 50       | AC285    | Bowls Peg for 41549                          | 92       |
| AC211    | Screw M8x25 for 41549                          | 16       | AC276    | Head Rotation Shaft for 41549                | 51       | AC252    | Spiral Plate for 41549                       | 93       |
| AC212    | Stainless Steel Washer Grover Ø 8.5 for 41549  | 17       | AC232    | Axis Cover for 41549                         | 52       | AC253    | O-Ring Diam. 20x2.5 for 41549                | 94       |
| AC213    | Stainless Steel Washer Ø8 for 41549            | 18       | AC233    | Wheel without Brake M12 for 41549            | 54       | AC286    | Proximity Micro L=75mm for 41549             | 95       |
| AC214    | Pinion Gear Z=15 08B for 41549                 | 19       | 69417    | Contacteur CN-6/4A 24 V for 41549            | 55       | AC287    | Nut M12 ZN for 41549                         | 96       |
| AC215    | Spiral Support for 41549                       | 20       | 61375    | Emergency Stop Switch for 41549              | 57       | AC254    | Nylon Block Base for 41549                   | 97       |
| AC216    | Screw M8x30 for 41549                          | 21       | AC234    | Ring Fixing Reduction Gear for 41549         | 58       | AC255    | Nut M5 ZN for 41549                          | 98       |
| AC217    | Bearing 6006-2RS for 41549                     | 22.01    | AC235    | Screw M8x40 for 41549                        | 60       | AC256    | Tensioner Base for 41549                     | 99       |
| AC218    | Key 6x6x35 for 41549                           | 23       | AC236    | Gear Box CM63 90 B14 1/30 FLS for 41549      | 61       | AC257    | Screw TCEI M5x30 for 41549                   | 100      |
| AC219    | Axle for Spiral Base for 41549                 | 24       | AC237    | Screw M5x10 for 41549                        | 62       | AC258    | Nylon Block for 41549                        | 101      |
| 64154    | Spiral for 41549                               | 25       | AC277    | Back Panel Red for 41549                     | 63       | AC288    | Screw TCEI M10x25 for 41549                  | 102      |
| 69999    | Distance Sensor with Two Cables (NO) for 41549 | 26       | AC239    | Transformer 380 V for 41549                  | 64       | AC289    | Head Closing Hook for 41549                  | 103      |
| AC220    | Wire Clip for 41549                            | 27       | AC240    | Main Switch for 41549                        | 65       | AC290    | Nut M8 ZN for 41549                          | 104      |
| AC221    | Supply Wire for 41549                          | 28       | AC241    | Front Oblique Switch Panel for 41549         | 66       | AC259    | Bowl Chain Tensioner Part for 41549          | 105      |
| AC268    | Pivot for Fixing Spring for 41549              | 31       | AC153    | Starting Button for 41549                    | 67       | AC260    | Control Card 115/230/400 V for 41549         | 106      |
| AC269    | Spring Diam. 1.2 x Diam. 8.5 x 20/13 for 41549 | 32       | 67014    | Timer 0-30 Min. for 41549                    | 68       | AC262    | Red Frame for 41549                          | 123      |
| AC222    | Rod Breaking Dough for 41549                   | 33       | AC278    | Spiral Chain 08B/76 for 41549                | 69       |          |                                              |          |

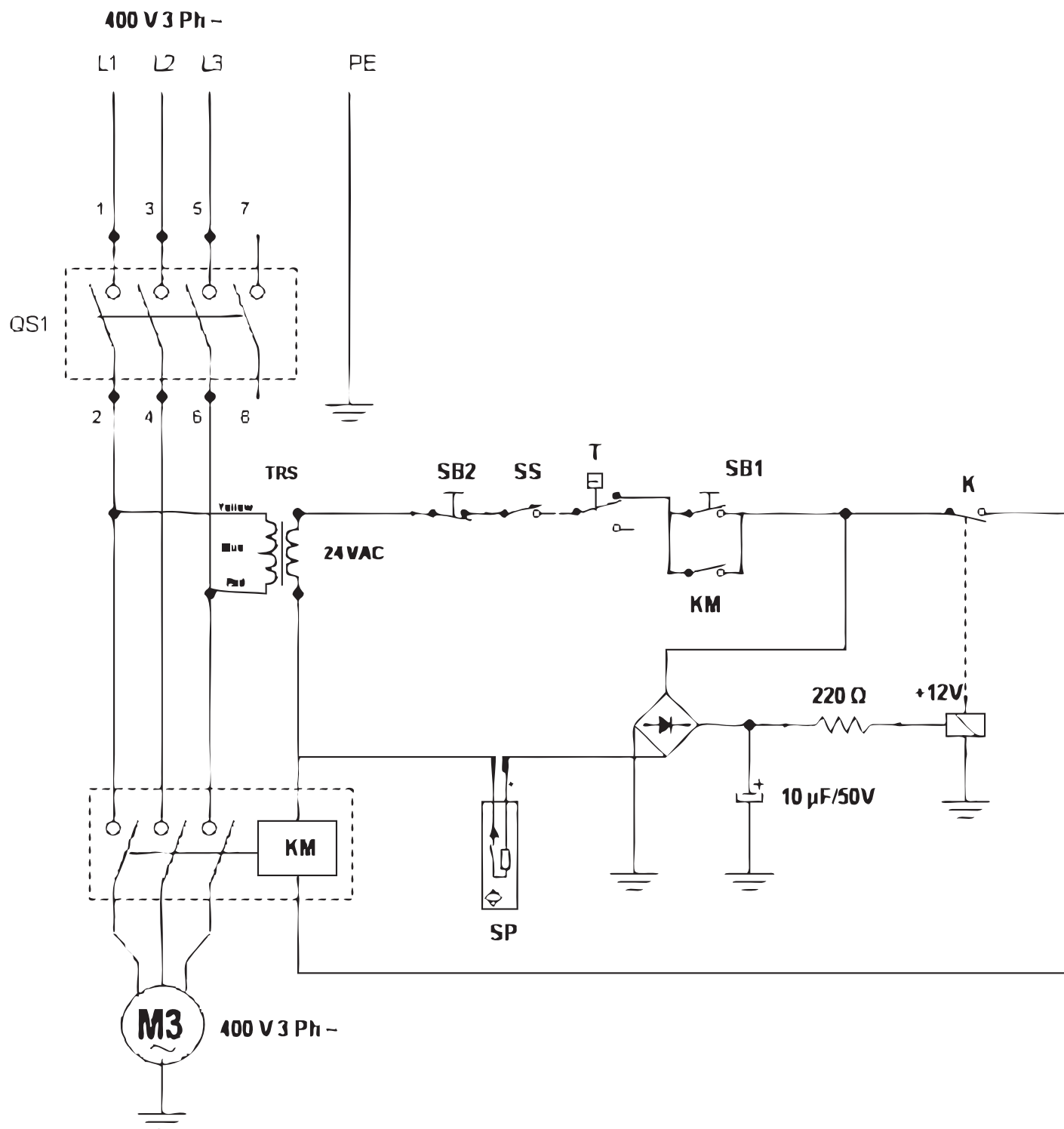
# Electrical Schematics

**Model SM-IT-0053-F** 41548



# Electrical Schematics

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



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



# Warranty Registration

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

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

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

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

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

**For mailing in the US**

**Pour diffusion aux États-Unis**

**Por correo en los EE.UU.**

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

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

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

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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.

