



General Purpose Mixer
Model MX-CN-0020
Item 43560
Instruction Manual



Revised - 03/12/2018



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www.omcan.com

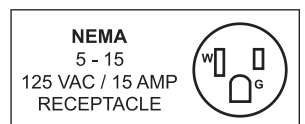


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General Information

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

PRECAUTIONS

- If any item is missing or damaged, please contact the dealer and keep the packing materials properly.
- Keep the space on top of the mixer >30cm. Keep the distance between each side/back and the wall >10cm.
- Do not place the machine in a damp place close to heat sources or with direct sunlight.
- Floor or counter must be hard and level.

Safety and Warranty

- Connect or plug the machine power cord to an electrical outlet. Do not share the power socket with other machine.
- Do not use the machine continuously, or its service life may be reduced.
- Do not place the machine in an operating environment where room temperature is a too low ($<5^{\circ}\text{C}$) or too high ($>40^{\circ}\text{C}$).
- Warning: Do not knead dough at a high speed or sticky ingredients.

CAUTION

- Disconnect or unplug electrical power before cleaning, repairing or moving the machine.
- Keep hands away from moving parts especially the bowl and the safety guard when the mixer is in operation.
- Disconnect or unplug electrical power before changing agitator to avoid personal injury.
- Owners should not permit kids to touch this equipment. Owners should also ensure that no other unauthorized personnel come in contact with this equipment. Unless the operator is adequately trained and supervised there is a possibility of serious injury.
- Do not rinse the entire mixer. Do not use a steel wool or abrasive material to clean the mixer.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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

Please see www.omcan.com/warranty.html 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

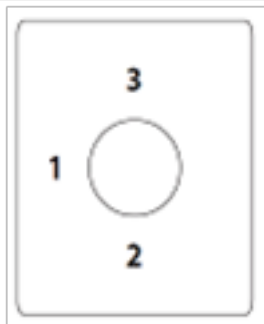
Model	MX-CN-0020
Power	2 HP / 1.5 kW
Capacity	20 QT
Shaft Speed (R/MIN)	1st - 97-120 2nd - 220-271 3rd - 316-389
Timer	Yes
Guard	Yes
Electrical	110V / 60Hz / 1
Dimensions	24.8" x 16.2" x 39.2" / 629 x 427 x 996mm
Item Number	43560

Operation

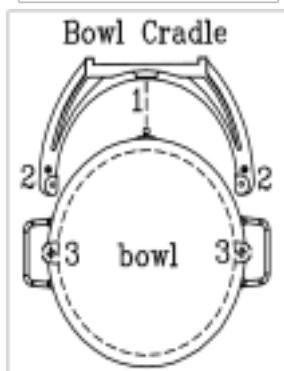
MACHINE STARTUP



Press the (ON button) to start mixing.
 Press the (OFF button) to stop mixing.
 Rotate the (Timer) for timing.
 In case of emergency, press the (OFF button) to stop mixing immediately.
 Replace the beater after shutdown.



Use the Speed Control handle to adjust speed.

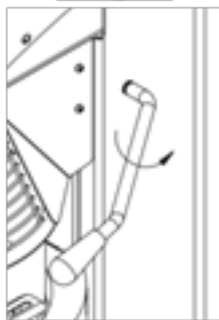


Lift the bowl and slowly position the locking pin into the hole 1 in the cradle, lower the bowl (hole 3 on the bowl) onto the pins located on either of the bowl cradle (hole 2 in the cradle), secure the bowl by pulling each bowl clamp.

Operation



To attach the agitator (i.e., beater, hook, whip) to the mixer, slide the agitator slowly upwards onto the mixer shaft fitting the shaft pin through the slot in the agitator, rotate the agitator 45 degree clockwise to secure it onto the mixer shaft, rotate the agitator 45 degree counterclockwise to remove the agitator.



Before starting the mixer, rotate the bowl lift lever up 190 degree counterclockwise. After stopping the mixer, rotate the bowl lift lever down 190 degree clockwise.

INSTRUCTIONS FOR THE AGITATOR

- Flat Beater: for mashing potatoes, mixing cake batter and frostings.
- Wire whip: For fluffy whipped cream, egg whites and frostings.
- Hook: For mixing bread dough and pizza dough.

APPLICABLE SPEEDS OF THE AGITATOR

	1 st SPEED	2 nd SPEED	3 rd SPEED
WIRE WHIP	✓	✓	✓
FLAT BEATER	✓	✓	
HOOK	✓		

Maintenance

CLEANING INSTRUCTIONS

- Clean the mixer prior to using it. Bowl and agitator must be thoroughly cleaned.
- Disconnect or unplug electrical power before cleaning.
- It is important to clean the mixer on a regular basis. Use soft cloth or damp sponge. Do not use a steel wool or abrasive material to clean the mixer. Do not use bleach (sodium hypochlorite) or bleached based cleaner.

Maintenance

- When cleaning the ON/OFF button, power cord or other electrical parts, wipe with dry cloth, do not rinse.
- The factory has applied a generous amount of grease in and on the machine before delivery; generally it can be used for half a year. If you want to add or reapply grease, please open the top cover and inject grease into the grease hole directly.

TRANSPORT AND STORAGE

- Our food mixers are all fixed with bolts in packing cases. During transport, do not place the mixers upside down or horizontal, no squeezing, bumping, rainwater or vibration. During mixer loading and unloading, the angle of inclination cannot exceed 45°.
- The machine should be stored in a ventilated dry warehouse. And must be separated from toxic or corrosive materials.
- When storing and stacking the mixers, read the storage and transport symbols on the packing cases carefully and follow these symbols for stacking.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	ACTION REQUIRED
Mixer will not run.	Power is not connected properly.	Check power connections.
		Test the power socket with another item.
Oil leak.	The sealing ring is damaged.	Replace the sealing ring.
Motor temperature is abnormally high, and rotation speed decreases.	Incorrect or low voltage.	Electrician to check voltage.
	Unit is over loaded.	Reduce the batch size.
	Incorrect mixing speed or incorrect agitator installed.	Follow the instructions to switch the agitator or use the correct speed setting.
Mixer is noisy and runs too hot.	Mixer gear needs more grease.	Reapply grease.
Agitators touching bottom or sides of bowl.	Defective or dented bowl/agitator.	Replace the bowl/agitator.

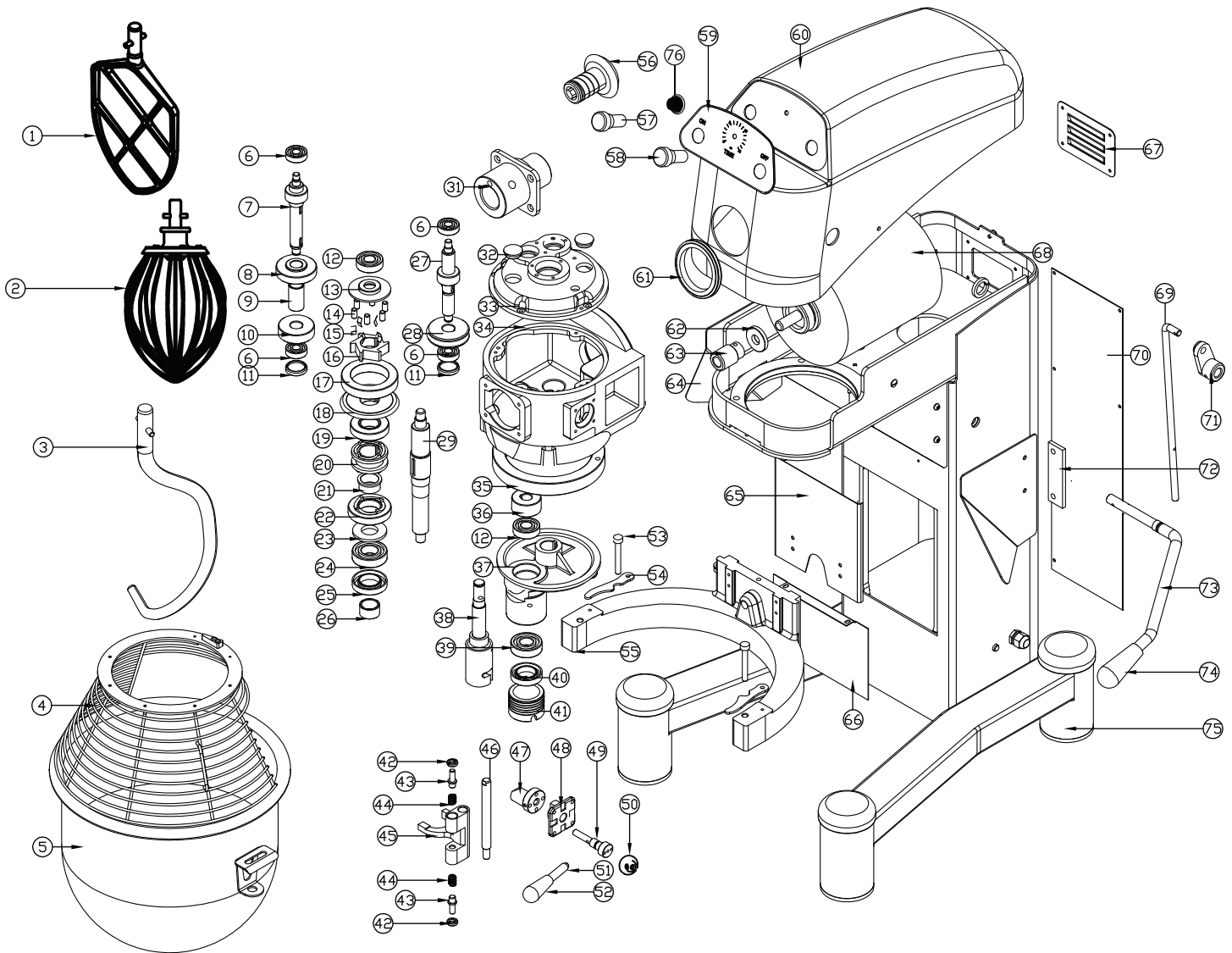
Note: Omcan reserves the right to modify the product at any time without prior notice. The product pictures are for reference only. Actual product may vary due to product enhancement.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
43560	MX-CN-0020	Mixer General Purpose 20 QT / 5 Gal with Guard with Timer 2 HP/1500 W 110V/60/1	MC20

Parts Breakdown

Model MX-CN-0020 43560



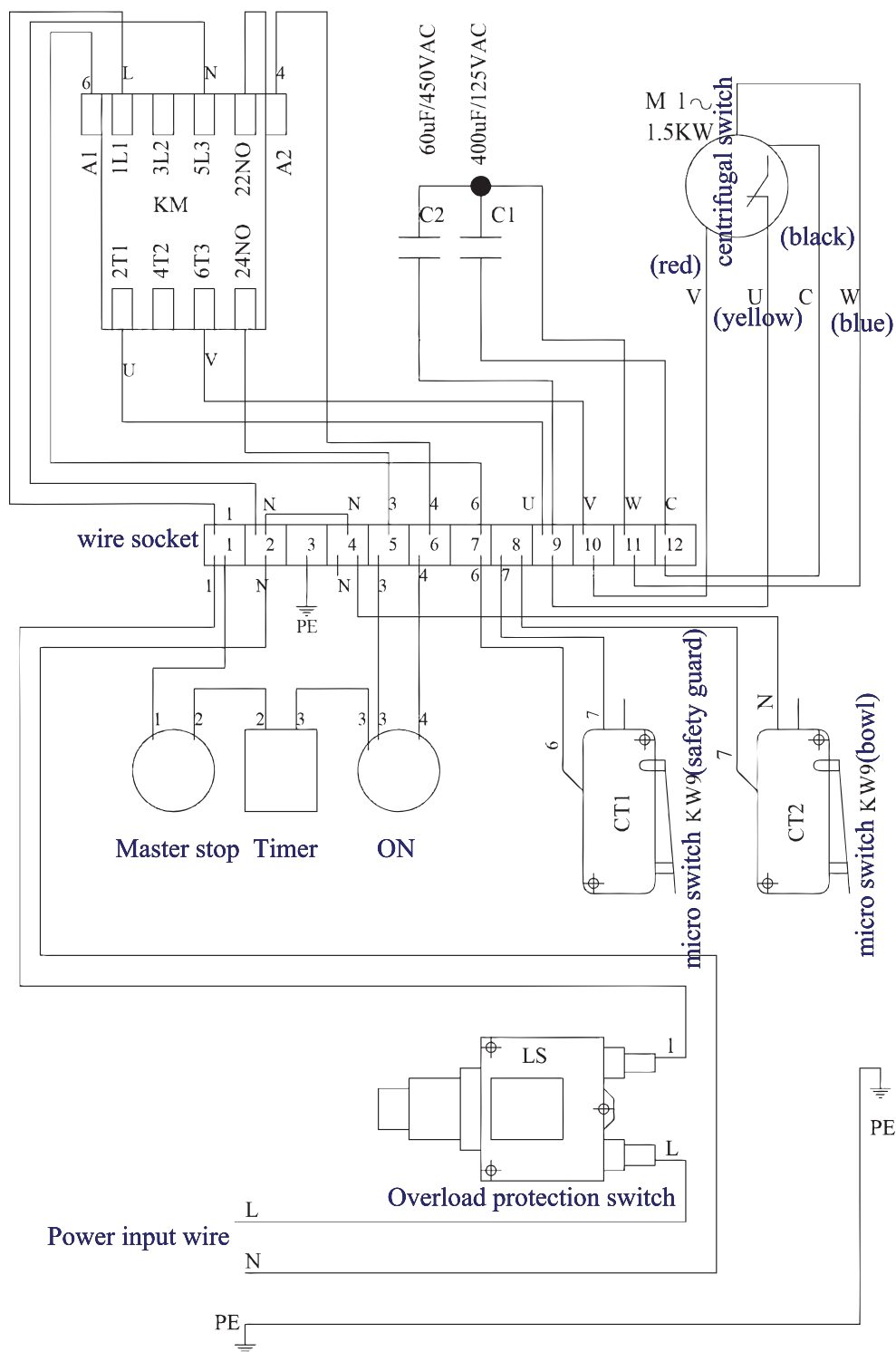
Parts Breakdown

Model MX-CN-0020 43560

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
64973	Flat Beater for MC20	1	24929	Shaft Worm Gear for MC20	27	64982	Clamp Screw for MC20	53
64974	Wire Whipper for MC20	2	24930	Gear for MC20	28	24908	Press Board for MC20	54
43523	Hook Stainless Steel 304 for MC20	3	64976	Main Shaft for MC20	29	25781	Support for MC20	55
25726	Safety Guard for MC20	4	64977	Thumb Screw for MC20	30	24872	Tapered Gear Wheel for MC20	56
25157	Bowl for MC20	5	24869	Attachment Hub for MC20	31	25773	Red Button for MC20	57
24912	Bearing 6201 for MC20	6	24985	Plug Cover (Steel) for MC20	32	24922	Green Button Round for MC20	58
24913	Mid-Gear Wheel for MC20	7	24895	Transmission Shaft Support for MC20	33	64983	Front Plate for MC20	59
24916	Gear for MC20	8	64978	Gearbox for MC20	34	64984	Top Cover for MC20	60
24917	Bushing for MC20	9	24886	Internal Gear for MC20	35	64985	Hub Ring for MC20	61
24918	Gear for MC20	10	24887	Gear for MC20	36	24921	Oil Seal for MC20	62
24919	Plug Cover for MC20	11	64810	Shaft Holder for MC20	37	25013	Worm Wheel-New for MC20	63
25088	Bearing 6203 for MC20	12	64811	Planetary Shaft for MC20	38	25771	Side Plate for MC20	64
24897	Spacer-Lower for MC20	13	25070	Bearing 6204 for MC20	39	25770	Cover Board for MC20	65
24879	Roller 8x15 for MC20	14	24890	Oil Seal for MC20	40	25785	Cover Board for MC20	66
64975	Spring for MC20	15	64979	Agitator Joint Shaft for MC20	41	25775	Leak Board for MC20	67
24878	Gear for MC20	16	24957	Screw for MC20	42	64986	Motor for MC20	68
24877	Big Gear for MC20	17	24959	Pin Shaft for MC20	43	25799	Connecting Rod for MC20	69
25814	Taper Gear Wheel for MC20	18	24958	Spring for MC20	44	25779	Back Cover Plate for MC20	70
24900	Gear for MC20	19	64980	Fork for MC20	45	64987	Crank Lever for MC20	71
24902	Sleeve for MC20	20	24881	Declutch Shift Shaft for MC20	46	64988	Guide Plate for MC20	72
24901	Bushing for MC20	21	64981	Shaft Bias for MC20	47	64989	Bowl Lift Arm for MC20	73
24903	Claw Type Gear Wheel for MC20	22	24864	Plate-Shifter Index for MC20	48	64990	Rubber Grip for MC20	74
24904	Gasket for MC20	23	25790	Handle-Shifter for MC20	49	64991	Mixer Base for MC20	75
24905	Bearing 6205 for MC20	24	25793	Link Rod for MC20	50	65253	Timer for MC20	76
24907	Oil Seal for MC20	25	25797	Speed Handle for MC20	51			
24906	Bushing for MC20	26	25796	Handle Sleeve M8x58 for MC20	52			

Electrical Schematics

Model MX-CN-0020 43560



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Notes

[illegible]

Notes

[illegible]



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:

www.omcan.com/warrantyregistration.html

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 3,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 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 3,500 productos con origen a nivel mundial.

