



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.

Manual 584045

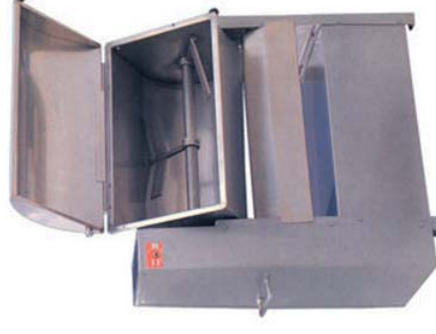


Meat Mixer

Model MM-BR-0050

Item 13153

Instruction Manual



Revised - 01/10/2017



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com





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Model MM-BR-0050

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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:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Par postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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: _____ Company Name: _____

Address: _____ Telephone: _____

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

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ ☐ Restaurant ☐ Bakery ☐ Deli

Dealer City: _____ Dealer Province or State: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Invoice: _____ ☐ Institution (specify): _____

_____ ☐ Other (specify): _____

Model Name: _____ 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



Notes

General Information

Omcen Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcen and Omcen 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 Omcen 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 Omcen 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. Omcen 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.

Omcen 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.

Omcen Fabrication et distribution Compagnie Limitée et Food Machinery d'Amerique, dba Omcen et Omcen 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'Omcen 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 Omcen 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. Omcen n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.



General Information

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

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

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

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envío 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 gustaria 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

- The MM-BR-0050 must be handled by trained or experienced operators.
- ALWAYS turn off, unplug the machine from the power source BEFORE cleaning and servicing.
- NEVER use tools not belonging to the machine to help operation.
- NEVER put hands or any other objects into the meat tank during operation.
- NEVER lift up the cover before being sure mixing tools are completely still.
- KEEP your working area clean and dry to prevent it from becoming slippery.
- DO NOT wear loose clothing during operation.

Parts Breakdown

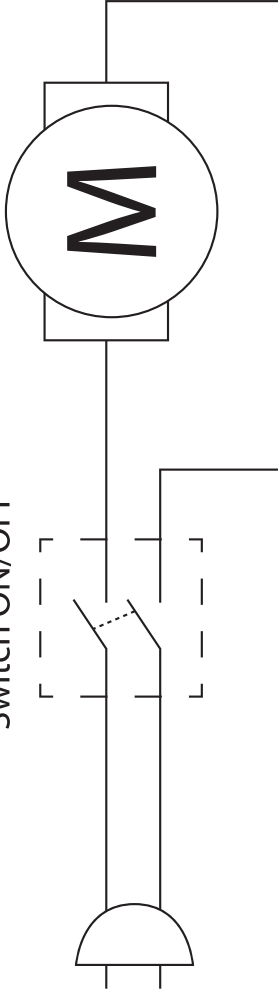
Model MM-BR-0050 13153

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38400	Cabinet Reinforcement for MMS501	03910.1	38406	Plate Protection Key for MMS501	10018.8	38412	PFS M4x5 DIN 7985 INOX for MMS501	23932.1
38401	Motor 0.5 HP 60Hz for MMS501	04261.7	38407	Switch MG-2607R(E3) for MMS501	10059.7	38413	Motor for MMS501	23699.0
78230	Screw M8x20 DIN 933 ZB for MMS501	04474.1	16414	Electronic Switch 4427 ALBEEQ for MMS501	10602.0	38414	Support Selector Switch for MMS501	30156.6
38402	Cable 3x1mm2 for MMS501	04697.3	38408	Key LJO MG-2607R for MMS501	10640.2	77232	Washer L 1/4" x 1.6" ZB for MMS501	00100.7
78231	Cable 3x0.75mm for MMS501	09103.0	38409	Side Housing for MMS501	17490.5	78025	Washer L 3/8" ZB for MMS501	00101.5
38403	Washer L 1/2" ZB for MMS501	00038.8	38387	Screw M8x16 DIN 933 ZB for MMS501	19059.4	38415	PCA Screw UNC 5/16" ZB for MMS501	00107.4
38404	Nut M4 Din 934 for MMS501	09205.3	38410	PFS M8x20 DIN 7985 ZB for MMS501	20422.6	38416	PFS Screw 3/8"x1 1/4" RT ZB for MMS501	00122.8
38405	Motor ID Label for MMS501	09637.7	38411	PCA Screw W 1/2" ZB for MMS501	00051.5	38417	Hinges 2" for MMS501	00419.7

Electrical Schematics

Model MM-BR-0050 13153

Switch ON/OFF



Parts Breakdown

Model MM-BR-0050 13153

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38323	Right Mixing Arm for MMS501	0380.6	38352	Screw for MMS501	14334.0	78223	Switch Protector for MMS501	10601.1
38324	Central Mixing Arm for MMS501	0381.4	38353	Spline with Thread 3/8" for MMS501	00453.8	38374	Retainer 0.045385 for MMS501	00547.9
38325	Left Mixing Arm for MMS501	03819.2	38354	Right Side Leg for MMS501	03875.0	38375	Lock Assembly for MMS501	00632.7
38326	Threaded Screw UNC 5/16" x 5/8" for MMS501	04396.6	38355	Closing Plate for MMS501	40233.8	16405	Lock Bearing for MMS501	03888.1
38327	O-Ring 39x27x6mm for MMS501	19521.6	78221	Pressure Relief AD-423.5 for MMS501	00045.0	38376	Lock Pin for MMS501	03887.3
38328	Screw for MMS501	30475.1	38356	Maintenance Labels for MMS501	37370.2	38377	Latch Spring for MMS501	03889.0
78206	Washer for MMS501	03213.1	78212	Cover for MMS501	28539.8	38378	Tank Complete Left Bearing for MMS501	00263.5
38329	Rotating Axis of the Tank for MMS501	03865.2	38357	Frame Housing for MMS501	40234.6	18847	Bearing for MMS501	03138.0
38330	Screw M8x10 DIN 933 S/S for MMS501	13841.0	78213	Logo for MMS501	00167.8	38379	Straight Fitting Pin M8 for MMS501	03813.6
38331	Z" Hinge for MMS501	02933.5	38358	Motor Support for MMS501	03876.4	20015	Complete Ball Bearing 1205 for MMS501	03911.0
38332	Nut M5 DIN 934 S/S for MMS501	10471.0	38359	Attention Label for MMS501	12339.0	38380	Tank Complete Right Bearing for MMS501	00264.3
38333	Chain for MMS501	01270.0	38360	Screw M4x30 DIN 7985 ZB for MMS501	04003.3	38381	Cover for MMS501	01340.4
38334	Screw PFS ACC UNC 1/4" x 7/8" RTF for MMS501	00091.4	78214	Screw M6x12 DIN 933 INOX for MMS501	12394.6	38382	Bowl Lever for MMS501	04214.5
38335	Moving Gear Z 57 for MMS501	03862.8	38362	Micro Support for MMS501	21511.2	38383	Complete Cable PWC M8 for MMS501	04579.9
38336	Closing Side for MMS501	10229.6	78215	Washer A6.4 DIN 125 INOX for MMS501	12442.7	38384	Screw Nut M8 934 INOX for MMS501	12445.1
18848	Belt A 561 for MMS501	01217.5	38363	Nut M6 DIN 934 INOX for MMS501	12448.6	38385	Complete Tank Lid for MMS501	09862.7
38337	Gear for MMS501	08893.8	78216	Motor ID Label for MMS501	10204.0	38386	Lid for MMS501	09863.5
38338	Screw UNC 5/16x9/16 RTZB for MMS501	01044.8	78155	Wire Passer Mole 0322231 for MMS501	00218.6	38387	Cover Handle for MMS501	10124.9
38339	Moving Pulley for MMS501	03217.4	78217	Washer LA8.4 Stainless Steel for MMS501	12460.5	38388	Screw 1/4" x 5/8" for MMS501	13238.1
38340	Fiber Washer 1mm for MMS501	02771.1	16422	Screw M8x20 DIN 933 S/S for MMS501	12455.9	38390	Rivet for MMS501	00505.4
78207	Washer L5167 ZB for MMS501	01153.8	38364	Side Housing for MMS501	40231.1	78224	Screw 1/4"x5/8" for MMS501	00544.4
38341	Washer 1/4 x 5/8 x 1.2mm Stainless Steel for MMS501	13944.4	38365	Reinforced Handle M8 FR 1500 for MMS501	11749.1	78225	Insulating Terminal EF-4228 for MMS501	01213.0
38342	Screw UNC 1/4" x 5/8" for MMS501	30473.5	38366	Presulated Terminal for MMS501	04285.4	78226	Danger Plate for MMS501	01790.6
38343	Bearing for MMS501	03229.8	78218	M8 for MMS501	0504.2	78227	ON/OFF Label for MMS501	01844.9
38344	Screw PFS M4x8 DIN 933 Inox for MMS501	28253.7	78219	Nylon Cover CN-4178 for MMS501	03878.1	38392	Screw Nut DIN 934 for MMS501	02729.4
38345	Nut W 1/5" Stainless Steel for MMS501	13772.3	78220	Internal Wire 2x1.5x200mm for MMS501	01834.1	78228	Washer LA8.4 ZB for MMS501	02730.8
38346	Caltra Basculante for MMS501	03895.4	38369	Limit Switch for MMS501	21161.3	38393	Screw Nut M3 DIN 934 ZB for MMS501	03088.0
38347	Support Pin 1/2x115mm WIZ for MMS501	03876.8	78152	Push-In Terminal Lock 0.5x1.5 for MMS501	17581.1	38394	PFS M4x20 DIN 7985 ZB for MMS501	03140.2
38348	Motor Support Shaft for MMS501	38212.4	78153	Terminal Cover for MMS501	17582.0	38395	PFS M8x10 DIN 933 ZB for MMS501	03196.8
38349	Left Side Leg for MMS501	03874.1	38371	Electric Key 1 4227 A181EQ with Cover for MMS501	10561.9	78229	Nut UNC 1/4" ZB for MMS501	00037.0
78208	Threaded Nut 1/4" Stainless Steel for MMS501	143359.	78221	Switch 14123 - A181EQ for MMS501	00086.8	38396	Tank for MMS501	03869.5
78209	Screw PFS UNC 1/4"x3/4" RTZB for MMS501	00002.2	78222	Connector for MMS501	18450.0	38397	Motor Support for MMS501	03877.6
38350	Washer LA15 DIN 1262B for MMS501	06529.4	38372	Screw ASC UNC 1/4" x 1/2" for MMS501	00280.9	38398	Cabinet for MMS501	03897.0
38351	Engine Mount for MMS501	38223.0	38373	Motor Pulley for MMS501	03826.8	16406	Side Cabinet for MMS501	03901.2
78210	Tank for MMS501	10607.0	38388	PFS Screw UNC 1/4" x 1" RTZB for MMS501	00035.3	38399	Handle for MMS501	03904.7

Safety and Warranty

- NEVER spray water or other liquid substances directly onto the motor, power switch, or any other electrical components.
- ALWAYS install equipment in working area with adequate light and space away from CHILDREN and VISITORS.
- NEVER operate without all warning labels attached and instruction manual available to the operator.
- NEVER leave unattended while operating.
- ALWAYS ground the machine properly.
- IF CORD BECOMES DAMAGED, have it replaced by a qualified specialist, or contact your distributor.
- STOP THE MACHINE immediately if you hear abnormal noises or fear of injury.
- ONLY use the recommended lubrication oil or one of similar characteristics.

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



Technical Specifications

Model	MM-BR-0050
Power	0.5 HP / 0.37 kW
RPM	50
Bowl Capacity	110 lbs. / 50 kgs.
Weight	200 lbs. / 90.7 kgs.
Dimension (DWH)	37" x 16.5" x 39.3" / 940 x 420 x 1092mm
Item Number	13153

Installation

The MM-BR-0050 must be installed on a flat, non-skid surface. Check the voltage of the machine. The unit voltage must be the same as the power source voltage. The machine must be properly grounded. Trained personnel must install the unit according to building codes. Contact Omcen if you have any questions of problems with the installation or operation of this machine at 1-800-465-0324.

Operation

CAUTION

Under no circumstances put hands or any other tool into the meat tank during operation.

Put the product to be processed into the meat tank and lower the cover. Then start the machine by turning the switch to the "ON" position.

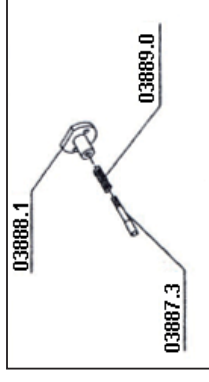
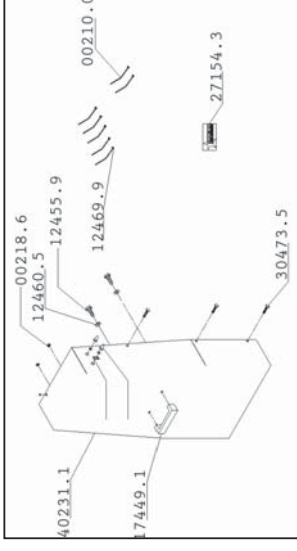
CAUTION: Always load the machine with the motor turned OFF.

DISCHARGING THE PROCESSED PRODUCT

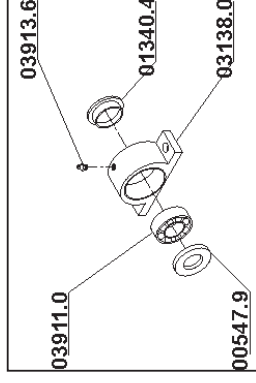
Turn the machine OFF and wait for the mixing tools to be completely stopped. Hold the handle (Pic. 2, #2) that is fixed on the right side of the meat tank (Pic. 2, #1) and pull out the locking knob (Pic. 2, #3) to release the meat tank. Open the cover and turn the meat tank to the front of the machine until it gets locked by the locking knob in the tilting position. Turn the machine ON and OFF as many times as needed to help discharge all the processed meat from the meat tank. To place the meat tank in the upright position, release the meat tank again and turn it up, holding the handle.

Parts Breakdown

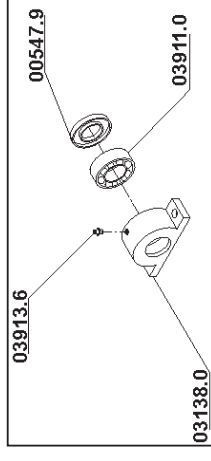
Model MM-BR-0050 13153



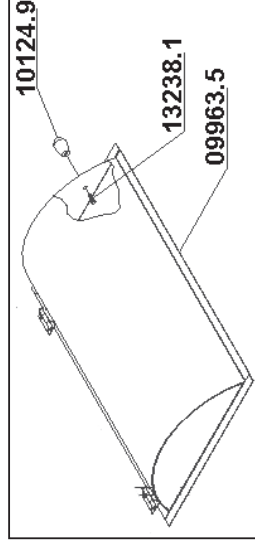
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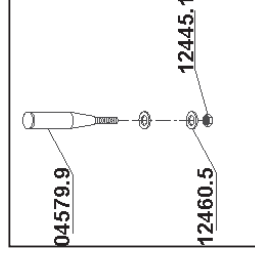
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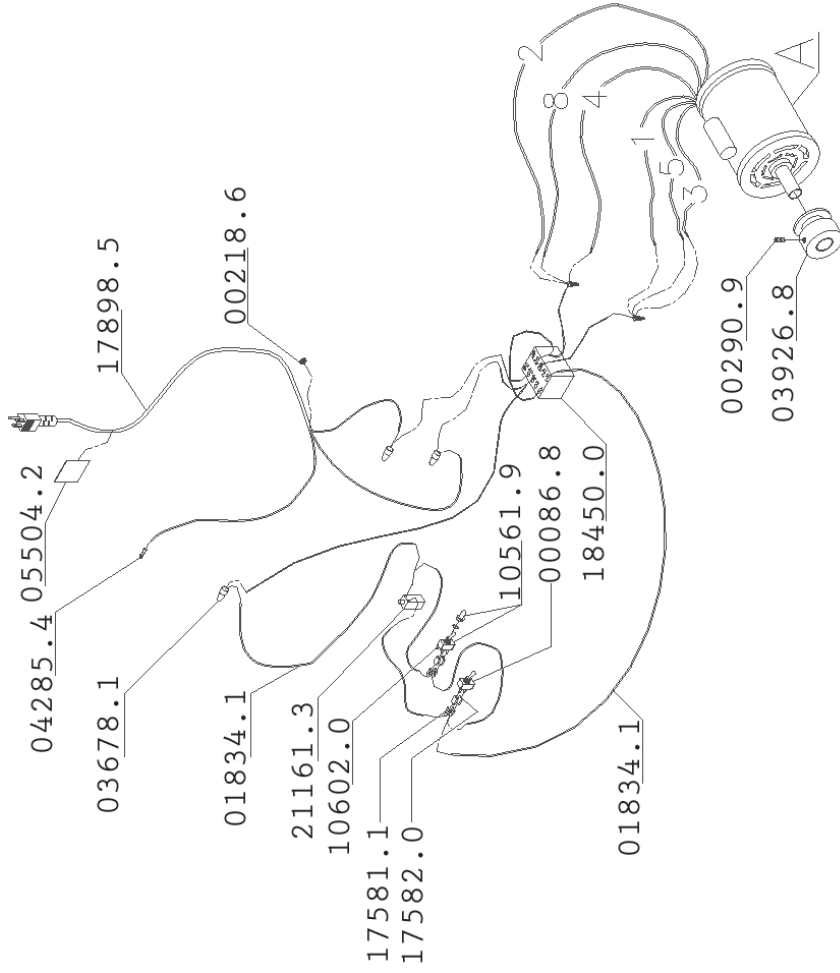
09962.7



04214.5

Parts Breakdown

Model MM-BR-0050 13153



Operation



Picture 2

Maintenance

WARNING

Always disconnect the machine from the power source before cleaning. Always make sure the mixing tools are completely stopped before opening the cover. It is recommended that the machine be carefully cleaned before it is first used, after use, several times a day if it is very dirty and after long periods during which it has remained off. Clean the machine with rags and sponges. Wipe dry. Only use soaps and detergents suitable for kitchenware.

CAUTION

The machine cannot be cleaned with water jets. DO NOT clean it with steam jets or high pressure jets or similar methods as this may result in short circuiting or serious damage to the machine.

ALWAYS turn the machine off before cleaning and maintenance.

- PROVIDE enough space around the machine to avoid damage.
- ALWAYS keep the floor dry. Wet floors may cause slips.
- ALWAYS turn the machine off in case of power supply problems.
- NEVER let dust or water get into the electrical or mechanical components of the machine.
- DO NOT modify the original features of the machine.
- DO NOT take out or tamper any safety identification labels.



Maintenance

ROUTINE INSPECTION

After 200 hours or 30 days of use, inset NON-TOXIC HORRAL-300 white synthetic grease through the right and left grease inlet pin using a grease gun. To have access to the left grease inlet pin, remove the left side by unscrewing the screws with a 7/16" service key. The right grease inlet is readily accessible.

WARNING

Always disconnect the machine from the power source before cleaning. Always make sure the mixing tools are completely stopped before opening the cover. It is recommended that the machine be carefully cleaning before it is first used, after use, several times a day if it is very dirty and after long periods during which it has remained off. Clean the machine with rags and sponges. Wipe dry. Only use soaps and detergents suitable for kitchenware.

CAUTION

The machine cannot be cleaned with water jets. DO NOT clean it with steam jets or high pressure jets or similar methods as this may result in short circuiting or serious damage to the machine.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
13153	MM-BR-0050	Meat Mixer 110 LB / 50 KG 0.5 HP / 373 W 110V/60/1	MMS501

Parts Breakdown

Model MM-BR-0050 13153

