



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 6,500 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 6500 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 6,500 productos con origen a nivel mundial.



Meat Mixer
Model MM-BR-0050
Item 13153
Instruction Manual



Revised - 04/29/2024

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:

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

For mailing in Canada
Pour postale au Canada
Por correo en Canadá

OMCAN INC.
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: _____ 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: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

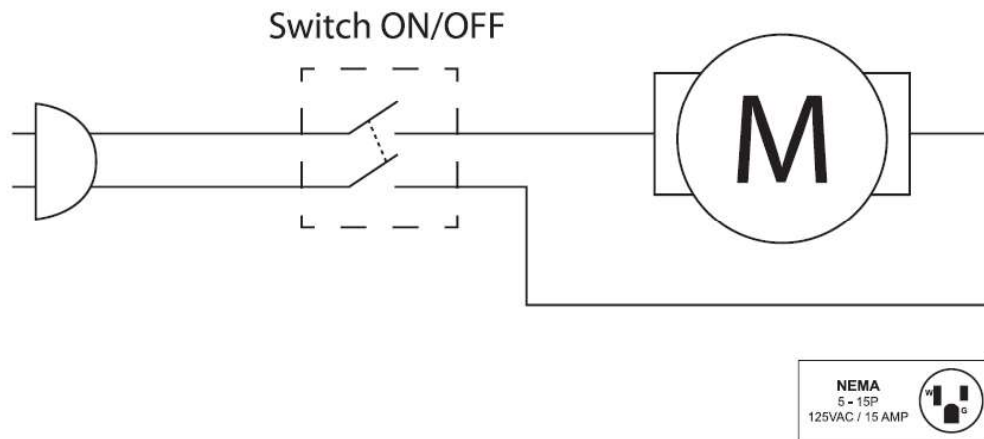
Would you like to extend the warranty? ☐ Yes ☐ No

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



Electrical Schematics

Model MM-BR-0050 13153



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, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité 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.

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



General Information

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

- 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.
- NEVER spray water or other liquid substances directly onto the motor, power switch, or any other electrical

Parts Breakdown

Model MM-BR-0050 13153

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38087	Washer LA5.3 Din 125 Inox for 13153	20194.4	AE579	CB.3x2.1mm2 SJX2M Certif. for 13153	35738.3	46383	Mini Contactor:CWC012-01-30x19 127V 60Hz for 13153	50505.6
27057	Safety Switch for 13153	21161.3	AG033	PCA M5 Din 1587 Latao Niquelado for 13153	35825.8	AG023	Cord Press PG13.5 HSK-K Complete for 13153	55660.2
38362	Suporte do Micro for 13153	21511.2	AN822	PFS M6x10 Din 933 ZB for 13153	36552.1	AG036	Botao Pulsar 1 NA (12923177) for 13153	64166.9
27720	Omcan Logo (Machines) for 13153	27154.3	38356	Etiq.Limpeza/Manutencao for 13153	37370.2	AG037	Gabinete Lateral for 13153	64655.5
38344	PFS M4x8 Din 933 Inox for 13153	28253.7	38348	Motor Support Shaft for 13153	38212.4	AG038	Protecao Interna Gabinete Lateral for 13153	64695.4
38302	PFS Auto Broc 4.2x13 ZB for 13153	29442.0	38351	Suporte Motor (C.Martel.) for 13153	38223.0	AM613	Wago Splicing Connector 5x0.25-4mm2 for 13153	66546.0
78995	Rubber Buffer for 13153	29538.8	38355	Closing Plate for 13153	40233.8	AM614	Wago Splicing Connector 2x0.25-4mm2 for 13153	67178.9
38342	Sextavated Screw UNC1/4" x 5/8" for 13153	30473.5	AG034	Fechamento do Fundo for 13153	45065.0	AN823	Circuit Breaker Support for 13153	69703.0
38328	PFS Sex UNC3/8" x 1.1/4" RTIN for 13153	30475.1	AG035	Fechamento da Lateral for 13153	45089.8	AN824	16A C-Curved Monopolar Mini Circuit Breaker for 13153	69924.7
AE578	Plug Americano Certificado 15A 3D224 for 13153	33877.0	65979	On/Off Key without/LED for 13153	48557.8	AN825	Complete Electrical Harness for 13153	69961.3



Parts Breakdown

Model MM-BR-0050 13153

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27686	PFS Sex UNC1/4x3/4 RTZB for 48002	00030.2	38349	Lateral Esquerda (C.Martel) for 13153	03874.1	38386	Cover Handle for 13153	10124.9
38388	PFS Sex UNC1/4x1 RTZB for 13153	00035.3	38354	Lateral Direita(C.Martel) for 13153	03875.0	27704	ID Label Motor/Resist for 13153	10204.0
30029	Pression Rivet AD-423-S for 48002	00045.0	38347	Support Pin 1/2x115mm W/Z for 13153	03876.8	38336	Side Closing for 13153	10229.6
38176	PFS Acc UNC1/4x7/8 RTF for 13153	00091.4	38358	Has.Sup.Mot.1/2x300mm C/Z for 13153	03878.4	38055	Nut M5 Din 934 Stainless Steel for 13153	10471.0
27687	Skymen Logo 145mm for 13153	00167.8	38325	Left Mixing Arm for 13153	03879.2	16413	Switch Protector for 13153	10601.1
27688	Clamp K22 (T 50R) for 13153	00210.0	38323	Right Mixing Arm for 13153	03880.6	38352	Tanque for 13153	10607.0
30186	Wire Passer Molde 0922231 for 13153	00218.6	38324	Central Mixing Arm for 13153	03881.4	38359	Attention Label for 13153	12339.0
38340	Arruela Fibra 1mm Fiber Washer for 13153	00277.1	38376	Lock Pin for 13153	03887.3	16416	Screw M6x12 Din 933 Stainless Steel for 13153	12384.6
38372	Screw ASC UNC 1/4" x 1/2" F for 13153	00290.9	16405	Lock Bearing for 13153	03888.1	16419	Washer LA6 4 125 Inox for 13153	12442.7
38066	Washer L 5/16 Inox for 13153	00387.5	38377	Mola da Trava for 13153	03889.0	16421	Screw Nut M8 934 Inox for 13153	12445.1
38374	Retentor 00463BR*(w) for 13153	00547.9	38337	Gear for 13153	03893.8	38281	Screw Nut M6 Din934 Inox for 13153	12448.6
38338	Screw UNC 5/16x5/8 RTZB for 13153	01044.8	38346	Calha Basculante for 13153	03895.4	16422	Screw M8x20 Din 933 Stainless Steel for 13153	12455.9
18948	Belt A 51 for 13153	01247.5	20015	Ball Bearing Comp. 1205 for 13153	03911.0	16423	Washer L A8.4 Stainless Steel for 13153	12460.5
38333	Chain for 13153	01270.0	38379	Graxeira Reta M.6 for 13153	03913.6	30045	Bracer K22-LM(T-80I) for 13153	12469.9
38381	Cover for 13153	01340.4	38373	Motor Pulley for 13153	03926.8	16429	Screw M6x20 for 13153	13082.6
38353	Sphere with Thread 3/8" for 13153	01643.8	38089	Pre Isolating Terminal for 13153	04285.4	38086	Screw M8x16 Din 933 Stainless Steel for 13153	13238.1
38368	Fio Interno 2x1.5x2000mm for 13153	01834.1	38326	Sextavated Screw UNC5/16" x 5/8 RTIN for 13153	04396.6	38345	Nut Sex. W 1/2" Stainless Steel for 13153	13772.3
30249	On Off Label for 13153	01844.9	38383	Cabo PMC M8 Compl. for 13153	04579.9	38330	Screw M5x10 Din 963 Stainless Steel for 13153	13841.0
38331	Dobrad.2" Inox C/Fur.D.5mm for 13153	02933.5	38360	PFS M4x30 Din 7985 ZB for 13153	04909.3	30047	Nut M4 Din 934 for 13153	14175.5
18947	Bearing for 13153	03138.0	38375	Lock Assembly for 13153	08262.7	30347	Sextavated Screw UNC1 4x1 RTIN for 13153	14334.0
16403	Washer L 3/8 Stainless Steel for 13153	03213.1	38378	Manc.Tanq.Compl.ESQ. for 13153	08263.5	30311	Nut Sex. 1 4 Stainless Steel for 13153	14335.9
38339	Moving Pulley for 13153	03217.4	38380	Manc.Tanq.Compl.Dir. for 13153	08264.3	AG028	Arr.LA15 Din 125 Inox for 13153	16601.4
38343	Bearing for 13153	03229.8	AI560	Activation Flap for 13153	09954.6	38365	Alca Reforcada M8 RF.1500 for 13153	17449.1
38335	Moving Gear Z-57 for 13153	03862.8	38384	Tampa do Tanque Completa for 13153	09962.7	38341	Washer 1/4x5/8x1.2mm Stainless Steel for 13153	19384.4
38329	Eixo do Tanque for 13153	03865.2	38385	Lid for 13153	09963.5	18387	O'Ring 39x27x6mm for 13153	19531.6

Safety and Warranty

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.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY

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

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!



Technical Specifications

Picture 01

1. Lid.
2. Bowl.
3. Tilting Gutter.
4. Motor Housing.
5. Right Frame.
6. Left Frame.
7. Control Switches.



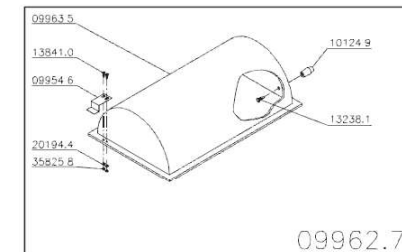
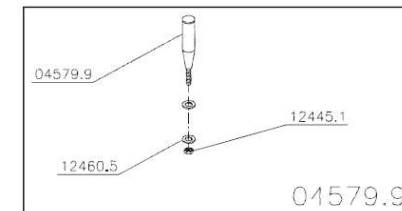
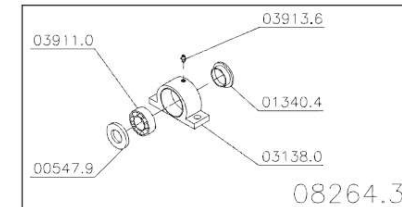
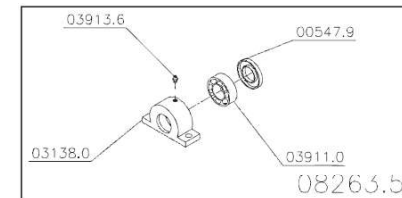
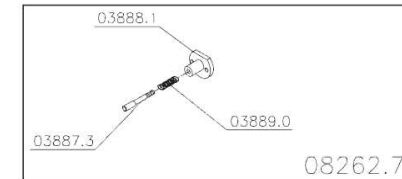
Model	MM-BR-0050
Item Number	13153
Power	0.5 HP / 0.37 kW
RPM	50
Bowl Capacity	110.2 lbs. / 50 kgs.
Electrical	110-120V / 60Hz / 1
Weight	200 lbs. / 90.7 kgs.
Packaging Weight	249.8 lbs. / 113.3 kgs.
Dimensions	37" x 16.5" x 39.3" / 940 x 420 x 998mm
Packaging Dimensions	41" x 20" x 43" / 1041 x 508 x 1092mm

Installation

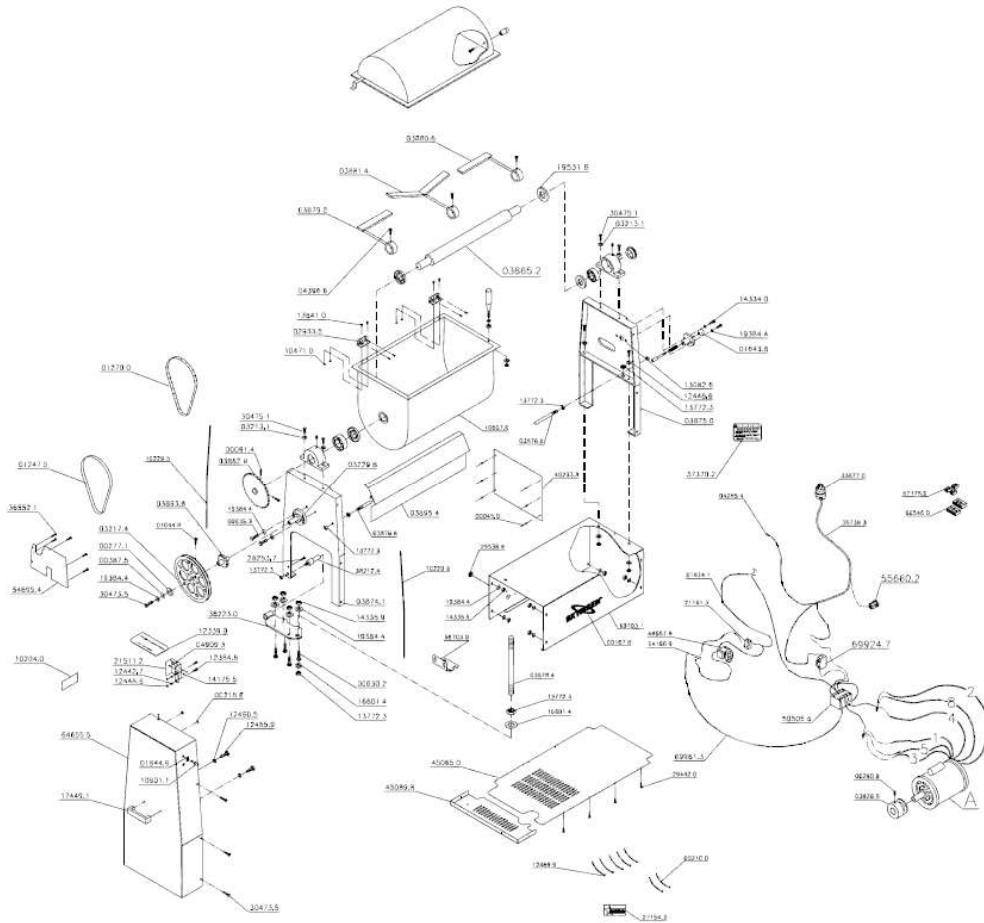
The MM-BR-0050 must be installed on a flat, non-skid surface. Check the voltage of the machine. The unit voltage must be the same as the power source voltage. The machine must be properly grounded. Trained personnel must install the unit according to building codes. Contact Omcen if you have any questions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

Parts Breakdown

Model MM-BR-0050 13153



Model MM-BR-0050 13153



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 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.



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.



Maintenance

CLEANING

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.

ROUTINE INSPECTION

After 200 hours or 30 days of use, insert 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.

CAUTIONS WITH STAINLESS STEEL

Stainless steel may present rust signs, which are always caused by external agents, especially when the cleaning or sanitization is not consistent and appropriate.

The stainless steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents.

When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning.

Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps.

The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

Maintenance

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be avoided, once it cannot remain for long in contact with the stainless steel.

These substances attach the stainless steel due to the chlorine in its composition, causing corrosion spots (pitting).

Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

USE OF ABRASIVES:

Sponges or steel wool can carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided.

MAIN SUBSTANCES THAT CAUSE STAINLESS STEEL CORROSION:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., salted solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.