



Fork Mixer
Model MX-IT-0025
Item 44256
Instruction Manual



Revised - 01/13/2023



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Email: service@omcan.com
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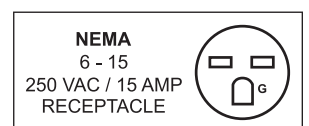


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General Information

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 Compañie Limité 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 approprié. 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 bond 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

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

Omcn 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.

Omcn Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcn y Omcn 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 Omcn 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 Omcn 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. Omcn 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.

Omcn 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

WARNINGS

This manual must be attached to the machine and made available to all operators who may use it. The manual must be transferred along with the machine in case of assignment for sale, maintenance, repair, etc. Operators using the fork mixer for their daily work must be properly trained for it's use.

Before using the machine, make sure that all the mechanical and electromechanical safety devices are



Safety and Warranty

operating properly. In case of failure or malfunction, contact Omcan immediately. The safety devices must not be removed for any reason.

Prior to performing any handling, cleaning, maintenance or similar activities, it is necessary to disconnect the machine from the electrical line. These activities must be performed exclusively by qualified personnel and in accordance with applicable safety regulations. Omcan disclaims any liability for damages arising from improper use. Operators using the machine must be appropriately dressed and to wear clothing that does not leave limbs or edges exposed in any way to allow contact with the rotating parts of the fork mixer.

The fork mixer has been designed for flour and water based dough, in order to produce pizza, bread and other baked products. Any other use is considered unintended use and will void the warranty.

ACCIDENT PREVENTION PROTECTIONS

The fork mixer is equipped with a series of safety devices. These devices must never be removed or tampered with. Before using the machine, make sure that the safety devices are all present and fully operating. If safety devices are malfunctioning or missing, do not use the machine and contact Omcan.

MECHANICAL PROTECTIONS

BOWL PROTECTION GUARD

It prevents the operator from coming into contact with the fork. Lifting the fork will stop operation through a micro switch located on the arm of the machine. In order to restart the machine, it is necessary to close the cover and to press the start button.

PERFORATED GRILL UNDER THE MACHINE AND BACK PANEL PROTECTION

They prevent access to the electrical and transmission elements of the machine.

ELECTRICAL PROTECTIONS

All the electrical components are enclosed in a box featuring an IP54 protection degree. The machine has been designed for ground connection against indirect contact hazard. The components of the control panel operate at low voltage, 24V, and are encased in housings with an IP54 protection degree. The electrical circuit is equipped with short circuits and overload protection devices. All maintenance must be performed by trained personnel, and only after disconnecting the machine from the line.

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

Safety and Warranty

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

Model	MX-IT-0025
Power	2 HP / 1.5 kW
Bowl Speed	9 RPM
Fork Speed	28 RPM
Bowl Capacity	30 L / 26.4 QT
Maximum Kneading Capacity	55 lbs. / 25 kgs.
Current	6.6A
Electrical	200-240V / 60Hz / 1
Weight	315.3 lbs. / 143 kgs.
Packaging Weight	339.5 lbs. / 154 kgs.
Dimensions	34.3" x 22.1" x 35" / 870 x 560 x 890mm
Packaging Dimensions	37.8" x 27.6" x 39.4" / 960 x 700 x 1000mm
Item Number	44256

INSTALLATION AND TRANSPORTATION

The machine must be installed on a flat and stable surface, easy to be cleaned and suitable to support the load. It must be positioned to allow immediate access to all of its sides. The floor, walls and other elements of the premises must be constructed in accordance with reference regulations for health and safety. The electrical installation must also be performed in compliance with reference standards as indicated for use.

The machine is shipped assembled and packed in a cardboard box or other suitable materials, or laid on a pallet and properly anchored. The machine can be loaded and unloaded using a forklift or crane. All means used must have suitable capacity characteristics to handle the weight of the load. Handling must be performed with utmost care, always consider the load and weight distribution of the machine.

All the operations must be performed exclusively by trained personnel, equipped with the required tools for the related activities.

During transportation, all necessary precautions must be taken to avoid damage of the machine. Transportation and placement at the point of use must be carried out without removing the packaging of the machine. After reaching the workstation, remove the packaging from the machine, verify it's integrity and place it in the most appropriate location. Assemble the wheels (the front wheels are equipped with brakes), and verify that the machine is steady and well leveled before proceeding with the other operations.

It is not recommended to operate the machine without the wheels being installed.

ELECTRICAL CONNECTIONS

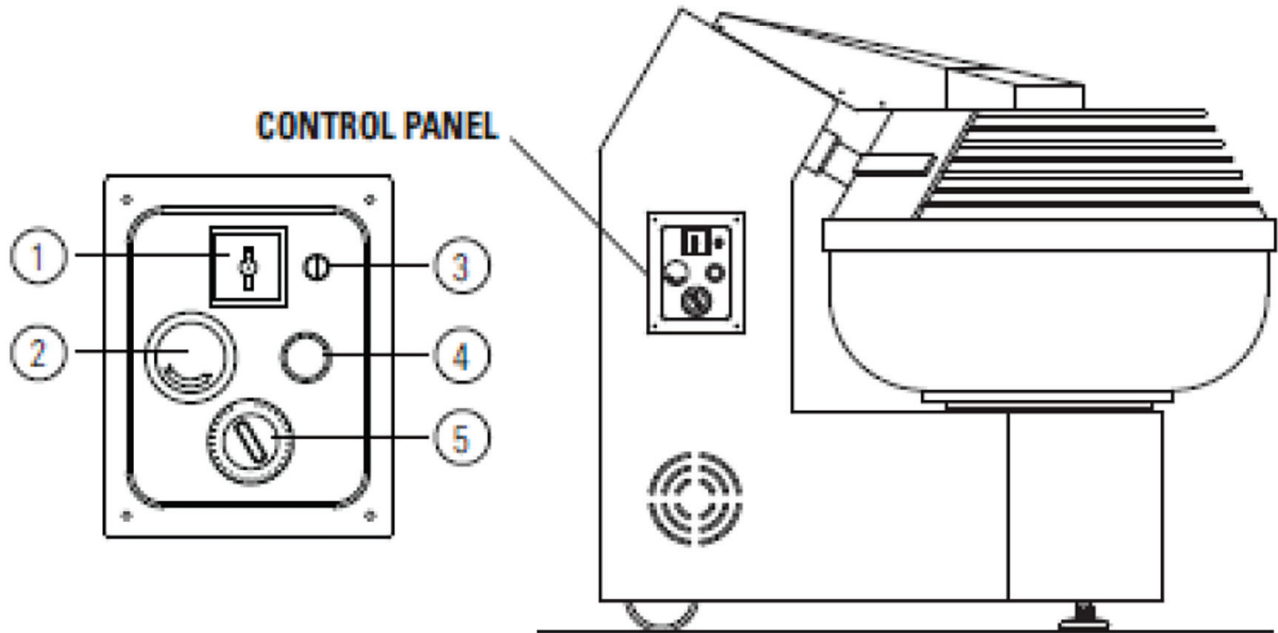
The electrical connections must be carried out only by qualified personnel. Each operation must be carried out after disconnecting the machine from the line.

Verify that the voltage of the electrical system matches the one required by the machine. The machine must be connected to a manually controlled electrical device that allows separating the electrical system of the machine from the line, when maintenance or handling is necessary. Ensure the electrical cable is free of defects or damage during transportation and handling. After connecting the electrical cable to the plug, ensure the direction of rotation of the bowl is the one indicated by the arrow found on the edge of the machine. If not, contact Omcan for service.

Operation

CONTROL PANEL

The control panel is located on the side of the machine and it includes all the push buttons needed for operation.



1. On/Off Switch 0-1.
2. Emergency Button.
3. Fuse.
4. Start.
5. Timer.

Maintenance

CLEANING AND MAINTENANCE

GENERAL GUIDELINES

Due to its structural characteristics, the unit does not require specific and frequent maintenance. However, all cleaning maintenance must be performed by qualified personnel and only after having disconnected the machine from the line. For standard and extraordinary maintenance, contact Omcan. Only use original spare parts.

Maintenance

CLEANING THE MACHINE

The machine must be kept clean to prevent growth of bacteria. It is recommended to perform a daily cleaning of all parts that come into direct contact with the dough (fork, bowl, protection grille, etc) and at least a weekly cleaning of the whole machine, in order to avoid accumulation of dust on the frame and all other elements.

Cleaning must be performed only while the machine is stopped and disconnected. Only use mild detergents, specific for food machinery. The machine must be cleaned without removing any components. After cleaning and maintenance, check the proper operation on all protection devices.

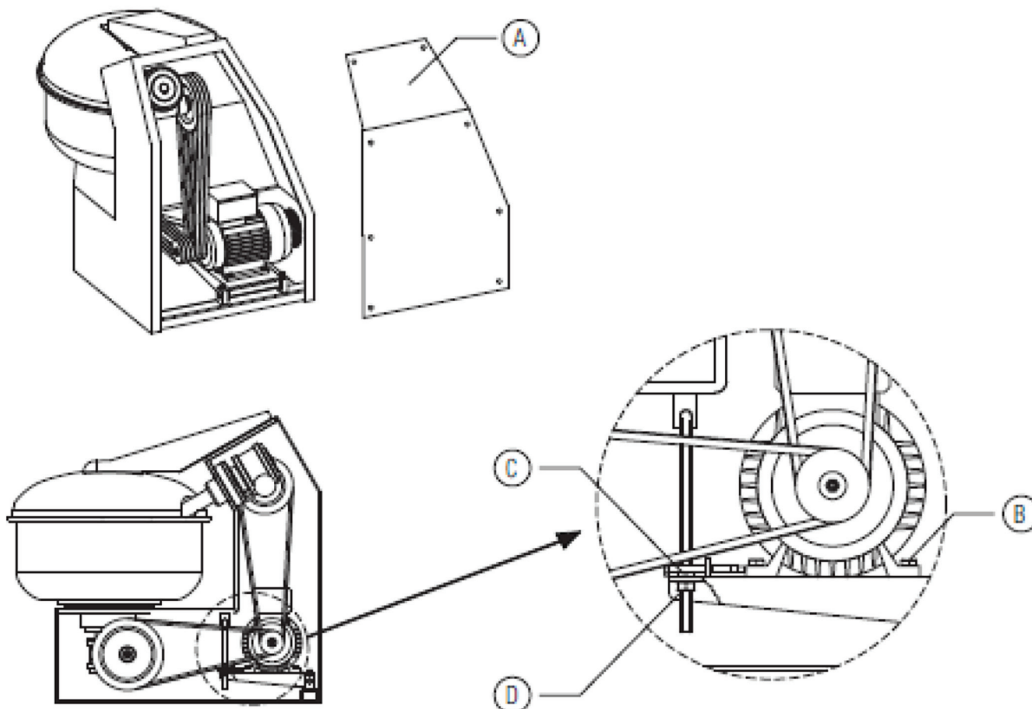
STANDARD MAINTENANCE

Standard maintenance must be performed only by trained technicians. Standard maintenance consists primarily in adjusting the drive belt tension.

Warning: The first adjustment to the machine must be carried out after the first 20 hours of operation and then at least monthly.

To adjust the belt, follow the below:

1. Remove the rear cover (A).
2. Loosen the four screws (B).
3. The bowl belt must be tensioned by using the screw (C).
4. The fork belt must be tensioned by using the nut (D).
5. Tighten the four screws (B).
6. Re-assemble the rear cover (A).



Maintenance

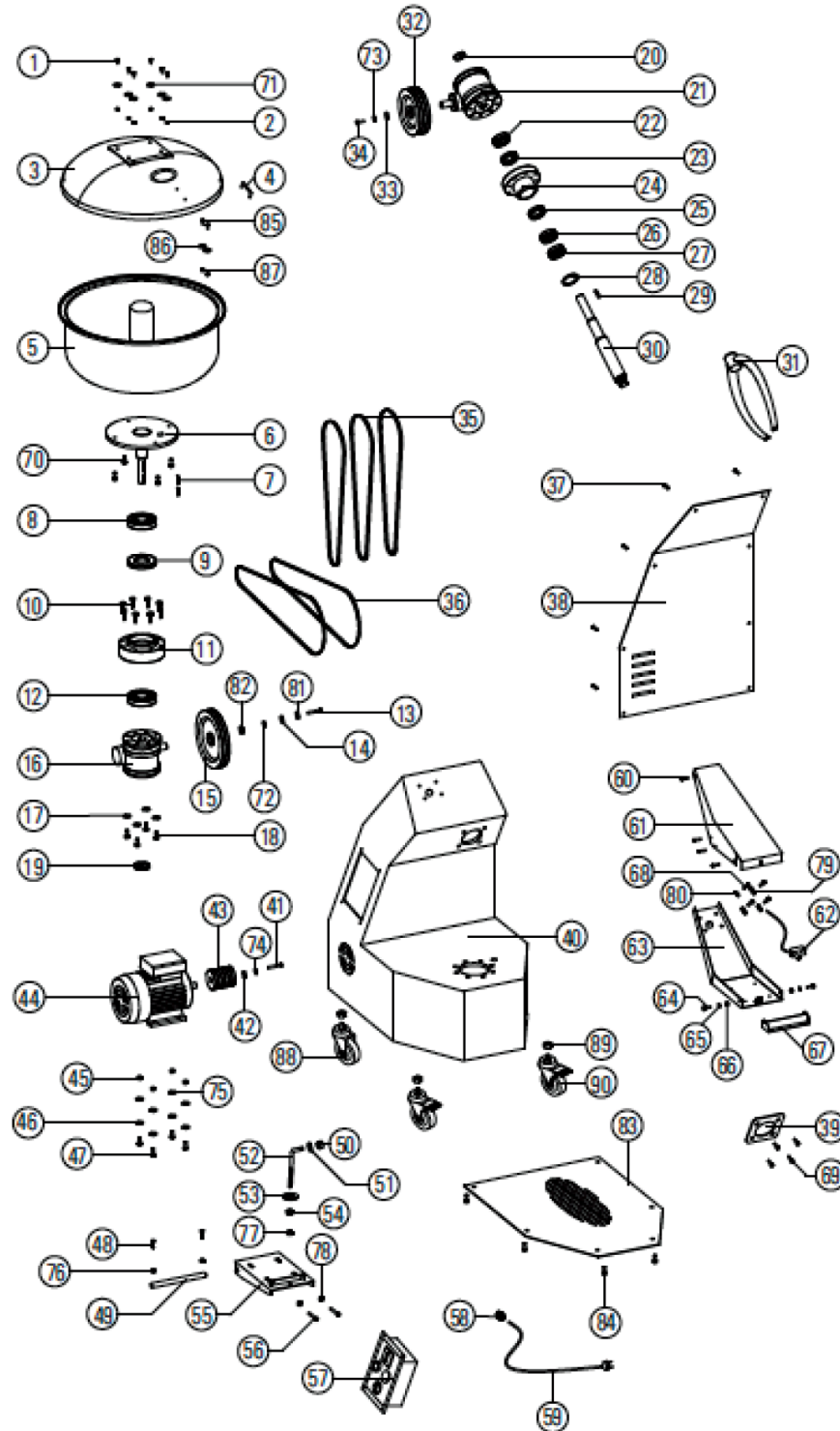
Check the power cord at least once a month to ensure it is in good condition.

EXTRAORDINARY MAINTENANCE

Extraordinary maintenance must be performed by trained personnel, for these operations, call Omcan.

Parts Breakdown

Model MX-IT-0025 44256



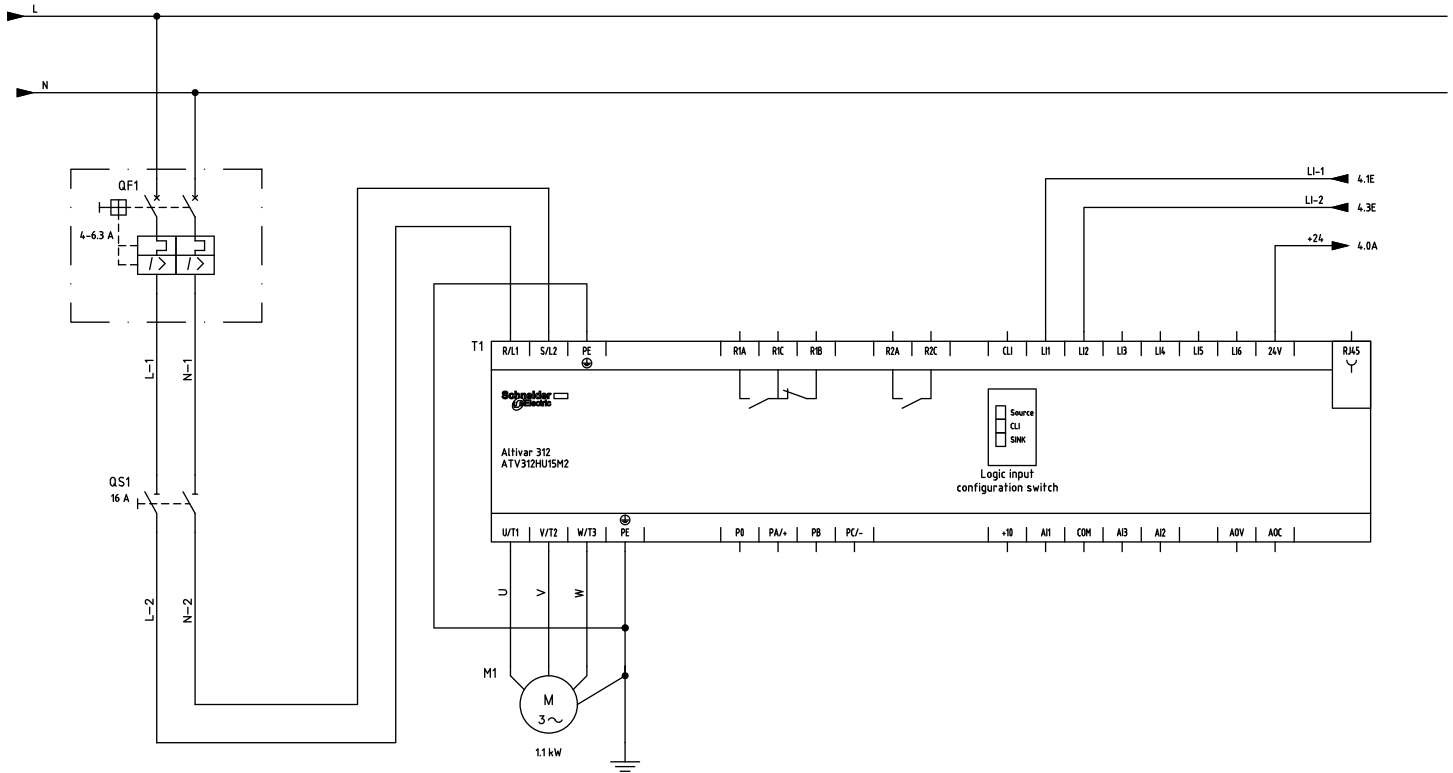
Parts Breakdown

Model MX-IT-0025 44256

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM086	Cap Bolt 5x16 Inox for 44256	1	AM116	Fork 25kg ext 196 for 44256	31	AM146	Arm Guard for 44256	61
AM087	Self Locking Nut M5 Inox for 44256	2	AM117	Pulley 156 3 Grooves for 44256	32	AM147	Limit Switch for 44256	62
AM088	Bowl Guard 25kg for 44256	3	AM118	Galvanized Washer 6x24 for 44256	33	AM148	Arm for 44256	63
AM089	Bowl Protection Handle for 44256	4	AM119	Galvanized Hexagonal Head Bolt 6x20 for 44256	34	AM149	Hexagonal Head Bolt 4x20 Inox for 44256	64
AM090	Bowl 25kg for 44256	5	AM120	Belt SPZ1187 for 44256	35	AM150	Washer 4 Inox for 44256	65
AM091	Bowl Shaft for 44256	6	AM121	Belt SPZ1187 for 44256	36	AM151	Self Locking Nut M4 Inox for 44256	66
AM092	Tab 8x7x30 for 44256	7	AM122	Cross Screw Self Locking 4.8x16 for 44256	37	AM152	Arm Hinge for 44256	67
AM093	Bearing 6208 2RS for 44256	8	AM123	Rear Protection for 44256	38	AM153	Hexagonal Head Bolt 8x25 for 44256	68
AM094	Bearing 51108 for 44256	9	AM124	Fork Support Protection for 44256	39	AM154	T.I.E. Bolt 10x25 Inox for 44256	69
AM095	TBE Bolt 8x20 for 44256	10	AM125	Frame for 44256	40	AM155	T.I.E. Bolt 8x20 Inox for 44256	70
AM096	Bowl Support for 44256	11	AM126	Hexagonal Head Bolt 8x45 for 44256	41	AM156	Washer 5 Inox for 44256	71
AM097	Bearing 6007 2RS for 44256	12	AM127	Washer 8x32 for 44256	42	AM157	Crown Washer 6 for 44256	72
AM098	Hexagonal Head Bolt 6x25 Inox for 44256	13	AM128	Pulley 65 6 Grooves for 44256	43	AM158	Crown Washer 6 for 44256	73
AM099	Galvanized Washer 6x24 for 44256	14	AM129	Motor for 44256	44	AM159	Crown Washer 8 for 44256	74
AM100	Pulley 195 2 Grooves for 44256	15	AM130	Nut M8 for 44256	45	AM160	Washer 8x24 for 44256	75
AM101	Bowl Reducer Ratio 1/50 for 44256	16	AM131	Washer 8x32 for 44256	46	AM161	Nut M8 for 44256	76
AM102	Washer 8 for 44256	17	AM132	Hexagonal Head Bolt 8x30 for 44256	47	AM162	Self Locking Nut M10 for 44256	77
AM103	Hexagonal Head Bolt 8x20 for 44256	18	AM133	Hexagonal Head Bolt 8x20 for 44256	48	AM163	Nut M8 for 44256	78
AM104	Self Locking Ring Nut M35x1.5 for 44256	19	AM134	Motor Plate Pin for 44256	49	AM164	Washer 8x24 for 44256	79
AM105	Self Locking Ring Nut M30x1.5 for 44256	20	AM135	Nut M10 for 44256	50	AM165	Washer 8 for 44256	80
AM106	Fork Reducer Ratio 1/20 for 44256	21	AM136	Washer 10 for 44256	51	AM166	Washer 8x32 for 44256	81
AM107	Bearing 6006 2RS for 44256	22	AM137	Motor Plate Tie Rod for 44256	52	AM167	Spacer for 44256	82
AM108	Bearing 51106 for 44256	23	AM138	Washer 10 for 44256	53	AM168	Grill Under Frame for 44256	83
AM109	Fork Support for 44256	24	AM139	Nut M10 for 44256	54	AM169	Bolt 4.9x16 for 44256	84
AM110	Bearing 51106 for 44256	25	AM140	Motor Plate for 44256	55	AM170	T.B. Bolt 5x20 for 44256	85
AM111	Bearing 6006 2RS for 44256	26	AM141	Bolt 8x35 for 44256	56	AM171	Washer 5 for 44256	86
AM112	Bearing 6006 2RS for 44256	27	AM142	Control Panel for 44256	57	AM172	Nut M5 for 44256	87
AM113	Sealing Ring 55x40x8 for 44256	28	AM143	Cable Socket for 44256	58	AM173	Wheel for 44256	88
AM114	Tab 8x7x30 for 44256	29	AM144	Cable with Plug for 44256	59	AM174	Nut M10 ZN for 44256	89
AM115	Fork Shaft for 44256	30	AM145	Self Tapping Screw 4.5x16 for 44256	60	AM175	Wheel with Brake for 44256	90

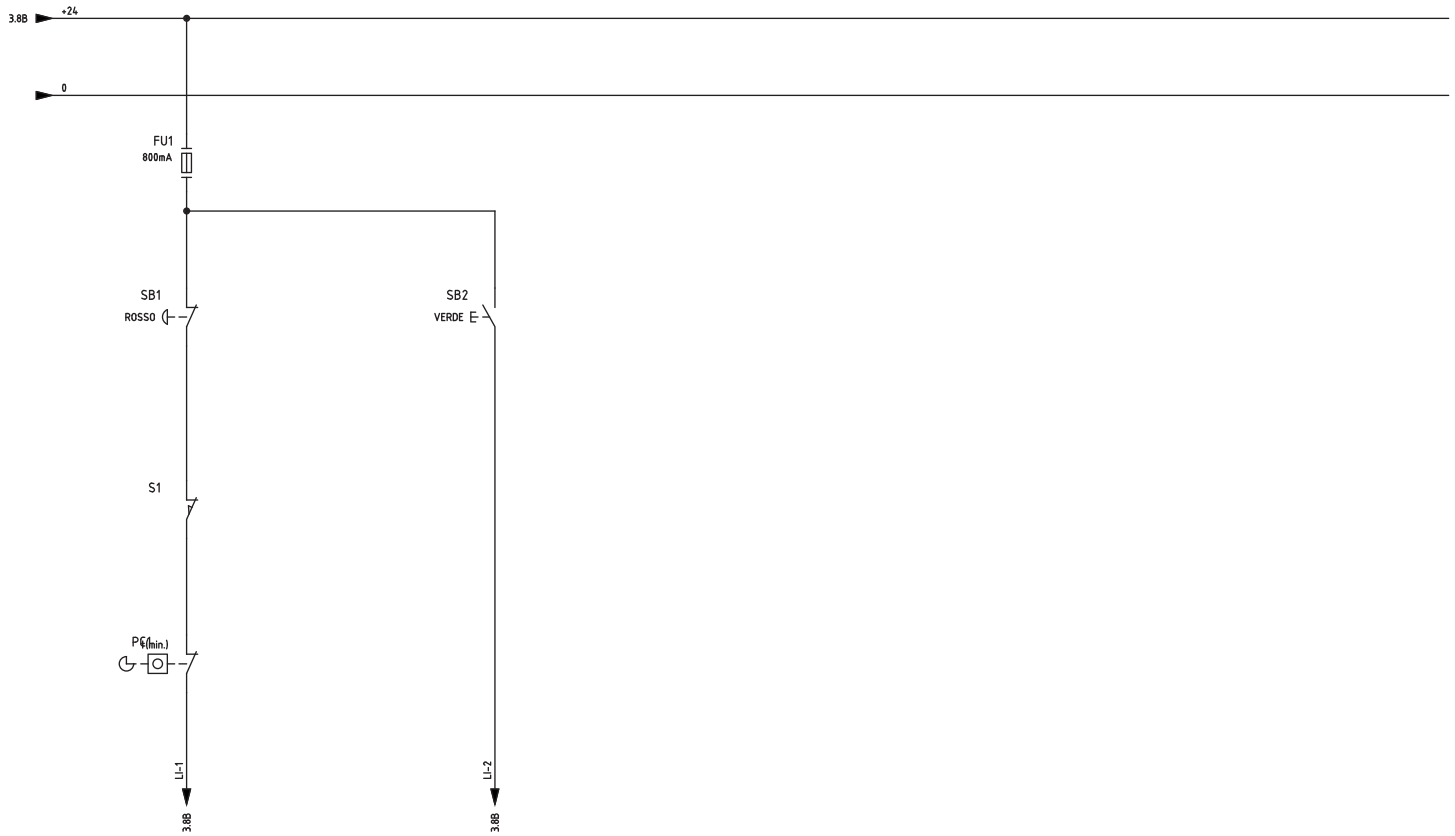
Electrical Schematics

Model MX-IT-0025 44256



Electrical Schematics

Model **MX-IT-0025** 44256





Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

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

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 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.

