

# INSTRUCTION MANUAL

## Mixers

Item	49179	49180	49181	49182	49183
Model	MX-IT-0020V	MX-IT-0025V	MX-IT-0040V	MX-IT-0050V	MX-IT-0060V



### Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

### Stop!

**DO NOT RETURN THIS PRODUCT TO THE STORE!**

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **[www.trentoequipment.com](http://www.trentoequipment.com)**

Version: Revised - 12/16/2025



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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, 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 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 cueillis par un tiers transporteur.

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

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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

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### PURPOSE OF THE INSTRUCTION MANUAL

This instruction manual contains detailed information about the safety, specifications, operation, use, maintenance, and demolition of the machine referred to as "Single-motor spiral mixer, SPV model". The machine must be used in accordance with these instructions. Therefore, the operator is required to read them carefully before carrying out any operation, without overlooking any text or image. Compliance with these standards and recommendations shall enable the operator to use the machine in the manner and ways allowed by the Manufacturer. Should the operator detect any discrepancy between the descriptions contained in this

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document and the machine, he must immediately inform the Manufacturer, without using the machine: incorrect or reckless operations may constitute a hazard to the health of the operator and/or persons near the machine. These instructions are an integral part of the machine; it is therefore necessary to keep them in good condition, in a safe place and available to the operator (or to anyone who requests them, provided that they are authorized to use the machine) for the entire life cycle of the machine. The instructions shall accompany the machine even in case of sale, renting, let or finance lease. These instructions have been drafted so as to contain all relevant information allowing the operator to be correctly trained and informed and to avoid any improper and dangerous use of the machine. The use of the machine for purposes other than the intended ones, or in any case any misuse (which is forbidden), relieves the Manufacturer of any liability. Tampering with, replacing, or making any change to one or more parts of the machine without the manufacturer's permission and, more generally, any operation not included in scheduled or extraordinary maintenance relieves the Manufacturer of any liability.

### HOW TO READ THE INSTRUCTION MANUAL

The manual is divided into chapters and paragraphs. In addition to text information (descriptions), the instructions also contain symbols, pictures, and drawings. The pictures and drawings (referred to as "figures") are consecutively numbered and accompanied by a short description. It is crucial for the operator in charge of the machine operation to be familiar with the meaning of the symbols present in this manual, which are referred to as "pictograms". Pictograms can have different meanings depending on their shape and color:

**DANGER:** triangular pictogram, with black border and symbol on a yellow background.

**PROHIBITION:** circular pictogram, with red border and black symbol on a white background.

**OBLIGATION:** circular pictogram, with white symbol on a blue background.

### CONVENTIONAL TERMINOLOGY AND GLOSSARY

In order for the texts to be clear to read and easy to understand, examples of the terminology used in this instruction manual are provided below.

- On the left, on the right: refers to the operator's position standing in front of the control panel.
- Emergency stop (where fitted): this is one of the functions featured on the machine and it is activated by the operator. It is used to prevent harm to persons and damage to property or the machine.
- Customer: this is the person who buys and operates the machine.
- Safety device: this is a machine component whose function is to reduce or eliminate a personal risk.
- Personal protective equipment (PPE): any garment, equipment or accessory suitable to protect the operator against one or multiple risks while performing his duties.
- Manufacturer: any natural or legal person who designs and/or manufactures machinery or partly completed machinery covered by this Directive and is responsible for the conformity of the machinery or the partly completed machinery with this Directive with a view to its being placed on the market, under his own name or trademark or for his own use. In the absence of a Manufacturer as defined above, any natural or legal person who places on the market or puts into service machinery or partly completed machinery covered by this Directive shall be considered a Manufacturer.

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- Operator: the person or persons installing, operating, adjusting, maintaining, cleaning, repairing or moving machinery.
- Danger: a potential source of injury or harm to health.
- Qualified staff: persons who, by their training, experience and education, as well as for their knowledge of the relevant standards, requirements, measures for preventing fire and service conditions, are authorized to perform any activity required and can recognize and avoid all possible hazards.
- Risk: a combination of the probability and the degree of an injury or damage to health that can arise in a hazardous situation.
- Guard: a part of the machinery used specifically to provide protection by means of a physical barrier.
- Intended use: the use of machinery in accordance with the information provided in the instructions for use.
- Reasonably foreseeable misuse: the use of machinery in a way not intended in the instructions for use, but which may result from readily predictable human behavior.
- Danger zone: any zone within and/or around machinery in which a person is subject to a risk to his health or safety.

## WARRANTY

### GENERAL CONDITIONS

The Manufacturer warrants the product against defects for a period of 1 (one) year from the date indicated in the attached EC declaration of conformity, provided that the product is correctly used, installed and/or stored. The warranty shall become null and void if the faults and/or defects of the product, as claimed by the Purchaser, are the result of and/or consist in:

- a. The improper use and application of the product, resulting, in particular, from failure to comply with the instructions and indications contained in this manual supplied together with the product.
- b. Any repair, alteration and/or modification of the product made without prior written authorization from the Manufacturer.
- c. Replacement of original spare parts with non-original spare parts, without prior written authorization from the Manufacturer.
- d. Normal wear and tear of the product and/or one of its components.
- e. Lack of maintenance of the product.
- f. Any other cause not attributable to the negligence of the Manufacturer.
- g. The warranty does not cover damages arising on electrical/electronic parts from improper use and/or installation by non-specialized personnel, or in any case, from installation not carried out in compliance with the instructions contained in this manual supplied together with the product.

The purchaser must examine the product (or have it examined) immediately after its receiving. The purchaser must notify in writing any possible recognizable defects within 8 (eight) days from the date of arrival, failing which the warranty is voided. It is hereby agreed that recognizable defects are only those relating to the quantity and the model of the product delivered, as well as damage resulting from transport, as clearly visible from the packaging. In any case, concealed product defects must be notified in writing by the purchaser no later than 8 (eight) days from the date of their identification, failing which the warranty is voided. When notified about defects, the Manufacturer shall only be responsible under the warranty for (a) the repair and/or (b) the replacement of the defective product with a new product to be shipped "ex works" from the headquarters of the Manufacturer in \_\_\_\_\_, without the company being subject to any other liability in relation to the above mentioned defects and to third parties. In order for the Manufacturer to verify the existence of the defects, the purchaser must send the Manufacturer, at their own

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expense, the product, spare parts and/or parts claimed to be defective, together with the serial number of the defective product. To the extent required by applicable law, any further warranty (express or implied) of conformity or merchantability, as well as any other obligation or liability, including those for direct, indirect, incidental or consequential damages towards the purchaser and third parties, is expressly excluded and has been waived by the purchaser.

### AFTER-SALES SERVICE

Our After-sales Service provides information by phone and mail, as well as training and maintenance. The Manufacturer reserves the right to make any changes deemed necessary to the machine models in order to improve the product. Therefore, when submitting a request to the after-sales service for technical assistance and spare parts, remember to specify the following:

- Model and type of the machine.
- Serial number.
- Year of manufacture.
- Position, description, item code and desired quantity of the required pieces.

### GENERAL SAFETY INFORMATION

#### OPERATOR REQUIREMENTS

The machine operator must have the following characteristics and be aware of the following requirements to prevent the creation of hazardous situations for himself, for any exposed persons in danger zones, for animals or for materials.

- The operator must not have any physical impairments and must be in the full possession of his mental faculties, aware and responsible for the hazards likely to result from machine use.
- Before carrying out any operation, the employer must provide adequate information and training to the operator, as required by Directive 89/391/EEC.
- Where his psycho physical conditions are not optimal, the operator must not perform any operations with the machine.
- The health status of the operator in charge of the machine operation is very important in order to avoid accidents at the workplace.
- It is important to emphasize that, when he works without being in perfect psycho physical conditions, the operator can cause serious damage not only to himself, but also to persons, animals or material goods in the work area.
- The operator in charge of machine installation, operation or maintenance shall not take substances that may alter physical and mental abilities, (such as medicine, alcohol, drugs, etc.).
- If the operator needs to take drugs, for any reason whatsoever, which may affect his reactivity for a certain period of time, he must immediately inform the safety manager of the plant who will temporarily suspend you from his job. All suspension and rehabilitation procedures shall be evidenced by appropriate medical documentation.
- The operator shall not admit any unauthorized person close to the machine during its operation (as he/she is not informed about the resulting hazards) or to use it.
- We recommend that the machine be used by operators who are at least 18 years of age: apprentices are not authorized to operate the machine.

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**CAUTION: THIS USE AND MAINTENANCE MANUAL ILLUSTRATES THE USE OF THE MACHINE HEREIN AND MUST BE KEPT NEAR THE MACHINE, IN PERFECT CONDITION AND AT ALL TIMES AVAILABLE FOR THOSE WHO EXPRESSLY REQUEST IT, PROVIDED THAT THEY ARE SOMEHOW INVOLVED IN MACHINE OPERATION**

### PERSONAL PROTECTIVE EQUIPMENT (PPE)

The PPE (Personal Protective Equipment) mentioned below must be used (or be available) to safeguard the health and safety of the machine operator when operating the machine. The employer obliges the operator to use the machine wearing the required PPE. Given the lack of knowledge of all the contexts of the operating environment of the machine, it is necessary to underline that the PPE mentioned below only refer to the machine use: the employer is responsible for imposing the use of additional PPE according to the need resulting from the production environment.

Pictogram	Operator	Description
	USE INSTALLATION MAINTENANCE	Constant use of safety footwear as required by applicable safety standards.
	USE INSTALLATION MAINTENANCE	Hand protection gloves available for handling objects that are likely to cause injuries to the operator.
	USE INSTALLATION MAINTENANCE	Suitable clothing, such as overalls. The use of clothes having wide sleeves and/or flapping parts which can easily get trapped by the mechanical elements of the machine is forbidden.
	USE INSTALLATION MAINTENANCE	Hair coverings as prescribed by the applicable hygiene standards in industrial food environments.
	ELECTRICAL MAINTENANCE	Safety goggles for the protection of the eyes while performing work on electrical parts, especially when live.

### SAFETY INFORMATION ABOUT THE MACHINE

#### INTENDED USE

The SPV series machines were designed and manufactured to be used to knead dough in pizzerias, bakeries, and pastry shops.

**CAUTION: ANY USE OTHER THAN THE ONE DESCRIBED ABOVE IS NOT ALLOWED BY THE MANUFACTURER.**

#### NON-PERMITTED USE

It is forbidden:

- To use the machine in a manufacturing configuration other than conceived by the Manufacturer.
- To use the machine in places at risk of explosion and/or fire (the machine is not certified in compliance with ATEX Directive 2014/34/EU).

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- To integrate other systems and/or equipment not considered by the Manufacturer.
- To use the machine with tampered or removed safety devices.
- To connect the machine to energy sources other than those specified by the Manufacturer.
- To use the machine for operations other than those described as its intended use.
- To use the machine without having read and fully understood the instructions for use and maintenance.
- To use the machine if it has not been maintained as described in the instructions for use and maintenance.

### CONVENTIONS AND OPERATOR WORKING POSITION

The working position requires that the operator stands in front of the machine, facing the commands panel.



Fig. 2.3 - Conventions and operator working position in models SPV 20-25

## SAFETY AND WARRANTY



Fig. 2.1 - Conventions and operator working position in models SPV 30-40-50-60

### SAFETY DEVICES

The safety devices adopted to protect the operator are listed below:

- A. Fixed guard serving as head cover, protecting the electrical equipment.
- B. Top fixed guard under head cover (ref. A), providing protection against parts that move the spiral.
- C. Rear fixed guard, protecting access to the motor compartment on the rear side of the machine.
- D. Frame, providing protection against the parts that move the bowl in the machine base.
- E. Movable guard in bowl, protecting access to the bowl interior during the work process.
- F. Safety micro switch - it switches the machine off when the movable guard in the bowl is lifted (ref. E). The machine will not get started automatically when the guard is put back in place.

## SAFETY AND WARRANTY



Fig. 2.2 - Safety devices

### RESIDUAL RISKS

No residual risk that could be deemed dangerous for the operator emerged from the conducted risk assessment. A source of risk may be generated by forbidden behaviors of the operator, such as failure to use the PPE shown in this manual. Warning plates have been applied on the machine.

## SAFETY AND WARRANTY

### WARNING PLATES

**CAUTION: IT IS STRICTLY FORBIDDEN TO REMOVE THE WARNING PLATES FROM THE MACHINE.**

Following the identification of some residual risks, a series of warning plates (see below) has been installed on the machine in compliance with UNI 7543-1. The Customer shall immediately replace all the warning plates that should become unreadable as a result of wear and tear.

Pictogram	Description	Position
	Electrocution hazard.	Visible to the operator.
	Do not remove the safety guards.	Visible to the operator.
	Do not repair and/or lubricate the moving parts.	Visible to the operator.
	Do not perform work if the machine is running.	Visible to the operator

### ENVIRONMENTAL LIMITS

Unless otherwise specified in the contract, the machine is designed for regular operation only under the ambient conditions referred to in the following paragraphs. Ambient conditions other than those specified may cause malfunctions or breakage resulting in hazardous situations for the health of the operator and of any exposed persons. The supervisor of the production factory is in charge of making sure that these conditions are always fulfilled.

#### EXPLOSION AND/OR FIRE

The machine has not been designed for use in places where substances in the form of a cloud of combustible dust can form explosive atmospheres with air.

**FIRE AND/OR EXPLOSION HAZARD: THE MACHINE MUST BE USED IN AREAS WITH FIRE OR EXPLOSION HAZARD.**

#### ALTITUDE

The machine can operate properly when used at altitudes below 1000 meters a.s.l.

#### AMBIENT AIR TEMPERATURE

The electrical components of the machine can operate properly at air temperatures between +5°C and +40°C. The electrical components of the machine can operate properly when relative humidity does is below 50% at a maximum temperature of +40°C. Higher relative humidity values are allowed at lower temperatures.

## SAFETY AND WARRANTY

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### **VIBRATION AND IMPACT**

The machine must be installed on surfaces which do NOT transmit vibrations, and in environments where there is NO danger of impact with other mechanical assemblies.

### **ELECTROMAGNETIC INTERFERENCE**

The machine has been designed to operate properly in an industrial electromagnetic environment.

### **LIGHTING**

The lighting system of the plant is important for the people's safety. The installers of the lighting system shall comply, within the EEA legislation, with the minimum requirement provided for by standard EN 12464-1 concerning daylight and artificial lighting requirements in indoor workplaces. Provision must always be made for a minimum luminescence level to ensure that the operators can correctly read symbols and markings. The luminescence level must always be such as to ensure the maximum safety possible during operation. Installation operations must be carried out under "normal" lighting conditions, i.e. the operator must not be blinded by light nor his sight be over stressed due to poor lighting. Battery-powered devices should be used or alternatively column-mounted devices and make sure they are connected to the power mains of the plant. Do not direct auxiliary lighting devices at the operator's eyes directly as this may blind him.

### **NOISE**

The noise emission level produced by the machine was measured on an identical sample machine and the measurement results show that the constant value is less than 70 DBA(A).

### **USED MATERIALS**

Metal materials coming into contact with food have been examined and found compliant with Regulation 1935/2004.

### **CLEANLINESS OF THE WORK ENVIRONMENT**

The machine can only be used in environments suitable for food storage and production. Compliance with the following operating conditions is also required:

- No ventilation must be present during the addition of ingredients into the bowl and during the initial phase of the work cycle (mixing of ingredients) in order to prevent excessive emissions of flour dust.
- Containers and tools suitable for food processing must be used.

### **MACHINE SERVICE LIFE**

The expected service life of the machine is 20 years.

**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 Trento Inc. at 1-800-465-0234 to schedule a Trento authorized service technician to repair the equipment locally.**

## SAFETY AND WARRANTY

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-0020V	MX-IT-0025V	MX-IT-0040V	MX-IT-0050V	MX-IT-0060V
Item Number	49179	49180	49181	49182	49183
Power	1.8 kW		4.1 kW		
Electrical	200-240V / 60Hz / 1				
Dough Capacity	4 - 39.7 lbs. 1.8 - 18 kgs.	5.5 - 55.1 lbs. 2.5 - 25 kgs.	13.2 - 88.2 lbs. 6 - 40 kgs.	17.6 - 110.2 lbs. 8 - 50 kgs.	19.8 - 132.3 lbs. 9 - 60 kgs.
Flour Capacity	2.2 - 26.5 lbs. 1 - 12 kgs.	3.3 - 36.6 lbs. 1.5 - 16.6 kgs.	8.8 - 58.6 lbs. 4 - 26.6 kgs.	11 - 73.4 lbs. 5 - 33.3 kgs.	13.2 - 88.2 lbs. 6 - 40 kgs.
Bowl Capacity	23 L / 6.1 Gal	32 L / 8.5 Gal	49 L / 12.9 Gal	63 L / 16.6 Gal	85 L / 22.5 Gal
Water Capacity	0.8 - 9 L 0.2 - 2.4 Gal	1 - 13 L 0.3 - 3.4 Gal	2 - 19 L 0.5 - 5 Gal	2.5 - 26 L 0.7 - 6.9 Gal	3 - 29 L 0.8 - 7.7 Gal
Rotation Speed	77 - 242 RPM		71 - 254 RPM	39 - 249 RPM	69 - 246 RPM
Net Dimensions (WDH)	15.4" x 27.2" x 26.4" 390 x 690 x 670mm	17.3" x 30.7" x 26.4" 440 x 780 x 670mm	18.9" x 31.9" x 38.2" 480 x 810 x 970mm	20.9" x 37" x 41.3" 530 x 940 x 1050mm	22.8" x 39" x 42.9" 580 x 990 x 1090mm
Net Weight	147.7 lbs. / 67 kgs.	158.7 lbs. / 72 kgs.	273.4 lbs. / 124 kgs.	407.9 lbs. / 185 kgs.	474 lbs. / 215 kgs.

# INSTALLATION

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## GENERAL WARNING INFORMATION

The operator in charge of machine installation must have been adequately trained and informed about the operations he is required to perform. The operator must use suitable means to safely carry out the installation operations. Therefore, it should be remembered that all equipment used for the installation must be in perfect condition and must be used as intended by the respective manufacturers. Choosing the correct location or spaces is an important step in order for the work to be completed successfully (maintenance, safety, etc.): this area must be well lit and aerated. The environmental and operational conditions shall not be an obstacle hindering access to the commands. Before starting the machine handling operations, check:

- The efficiency of the lifting equipment.
- The capacity of lifting equipment; lifting of the machine or its parts requires that the equipment has a minimum load-bearing capacity greater than the declared weight.
- The characteristics (weight, dimensions, etc.) of the machine given in this manual.

The machine and its equipment can be transported in the following ways, according to the customer requests:

- On a pallet.
- In a palletized wooden crate.
- In a road vehicle.

**CAUTION: THE MACHINE MUST BE LOCATED IN AN INDOOR SPACE AND PROTECTED AGAINST DIRECT CONTACT WITH THE ELEMENTS.**

## MACHINE UNPACKING

The machine is shipped and delivered inside a special packaging. The packaging, in addition to the machine, also contains the use instructions and the EC declaration of conformity (a facsimile of which is attached to this document). It is advisable not to open the packaging until the moment of installation, unless it is necessary to open it to verify the content. Should the crates be stored outdoors for a period of time, while they are waiting to be moved inside the building, it is then necessary to cover them with suitably sized waterproof tarps. The weight of the packed machine is shown on the outside of the packaging.

## CHECKING FOR DAMAGES CAUSED DURING TRANSPORT

Check the machine condition by visually inspecting both the exterior and interior of the machine. Deformations of the visible parts are proof that the machine was subject to shocks during transport, which could compromise normal operation. Check that the screws, bolts, and fittings are tightened.

## IN CASE OF DAMAGE

Damage due to transport shall be attributed to the carrier and reported immediately to the Manufacturer or his representative. Take the machine out of the packaging very carefully.

## HANDLING AND TRANSPORT

The machine must be handled and transported by trained personnel (slingers, forklift operators, crane operators, etc.).

## INSTALLATION

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**HAZARD - MACHINE OVERTURNING: THE CENTER OF GRAVITY OF THE MACHINE IS SHIFTED FROM ITS AXIS OF SYMMETRY. SPECIAL ATTENTION SHALL BE PAID DURING THE HANDLING PHASES IN ORDER TO ENSURE THE SAFETY OF PEOPLE AND PROPERTY WITHIN THE HANDLING AREA.**

**CAUTION: EQUIPMENT HAVING A MINIMUM LOAD BEARING CAPACITY EXCEEDING THE DECLARED WEIGHT OF THE MACHINE MUST BE USED FOR HANDLING THE MACHINE. THE EFFICIENCY AND LOAD BEARING CAPACITY OF THE LIFTING EQUIPMENT MUST BE CHECKED PRIOR TO HANDLING OPERATIONS.**

**HAZARD - ELECTROCUTION: MAKE SURE THAT THE MACHINE IS DISCONNECTED FROM THE ELECTRICAL SYSTEM PRIOR TO ITS HANDLING.**

### HANDLING OF THE PALLETISED MACHINE BY FORKLIFT TRUCK

Proceed as follows to handle the machine using a forklift truck:

- During lifting avoid abrupt movements that could eventually damage the machine.
- Lifting shall be performed continuously (without jerking).
- Keep the load as low as possible during movements for better stability.
- In all handling and transport operations, all precautions must be taken to ensure the safety of personnel and to prevent damage to the machine; in particular, the following instructions must be complied with:
  - a) Check that the package is ready for handling.
  - b) Place the forks of the truck at the points marked on the package: adjust the width of the forks and make sure they are positioned correctly, without damaging the pallet and/or the machine (see Fig. 4.1).
  - c) Before lifting the package, make sure the forks protrude from the pallet.
  - d) Lift the package and move it to the desired position.



Fig. 4.1 - Fork position

## INSTALLATION

**CAUTION: THE DRIVER OF THE LIFTING AND TRANSPORT EQUIPMENT MUST BE AN AUTHORIZED OPERATOR WHO HAS BEEN PREVIOUSLY TRAINED AND INSTRUCTED. THE DRIVER MUST OPERATE IN CONDITIONS OF MAXIMUM SAFETY, MAKING SURE THAT THERE ARE NO UNAUTHORIZED PERSONS NEAR THE MACHINE TO BE HANDLED.**

### HANDLING BY HOOK

The unpacked machine can be lifted using a belt placed under the head of the machine, between the column and the spiral (see Fig. 4.2). The strap and the lifting equipment must have an adequate load-bearing capacity. Follow these instructions for handling:

- During lifting avoid abrupt movements that could eventually damage the machine.
- Lifting shall be performed continuously (without jerking).
- Keep the load as low as possible during movements for better stability.
- In all handling and transport operations, all precautions must be taken to ensure the safety of personnel and to prevent damage to the machine; in particular, the following instructions must be complied with:
  - a) Check that the package is ready for handling.
  - b) Position the slings by running the strap or the belt under the machine head (see Fig. 4.2).
  - c) Lift the machine and move it to the desired position.



Fig. 4.2 - Handling by hook

**CAUTION - SUSPENDED LOADS: DURING LIFTING AND TRANSPORT OPERATIONS, THE MACHINE MUST ALWAYS BE IN A STABLE AND SAFE POSITION. WHILE PERFORMING SUCH OPERATIONS, THE HANDLING AREA AND THE SURROUNDING AREAS SHALL BE CONSIDERED AS "DANGER AREAS".**

# INSTALLATION

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## MANUAL HANDLING

If the machine is supplied with casters, release the brake (ref. 1 - Fig. 4.3) on all four casters (ref. 2 - Fig. 4.3) and move the machine manually to the desired position. Machine movement is also useful to clean the area underneath the machine. When the machine is finally moved to the desired position, engage the brake on the casters using the supplied pedal (ref. 1 - Fig. 4.3).

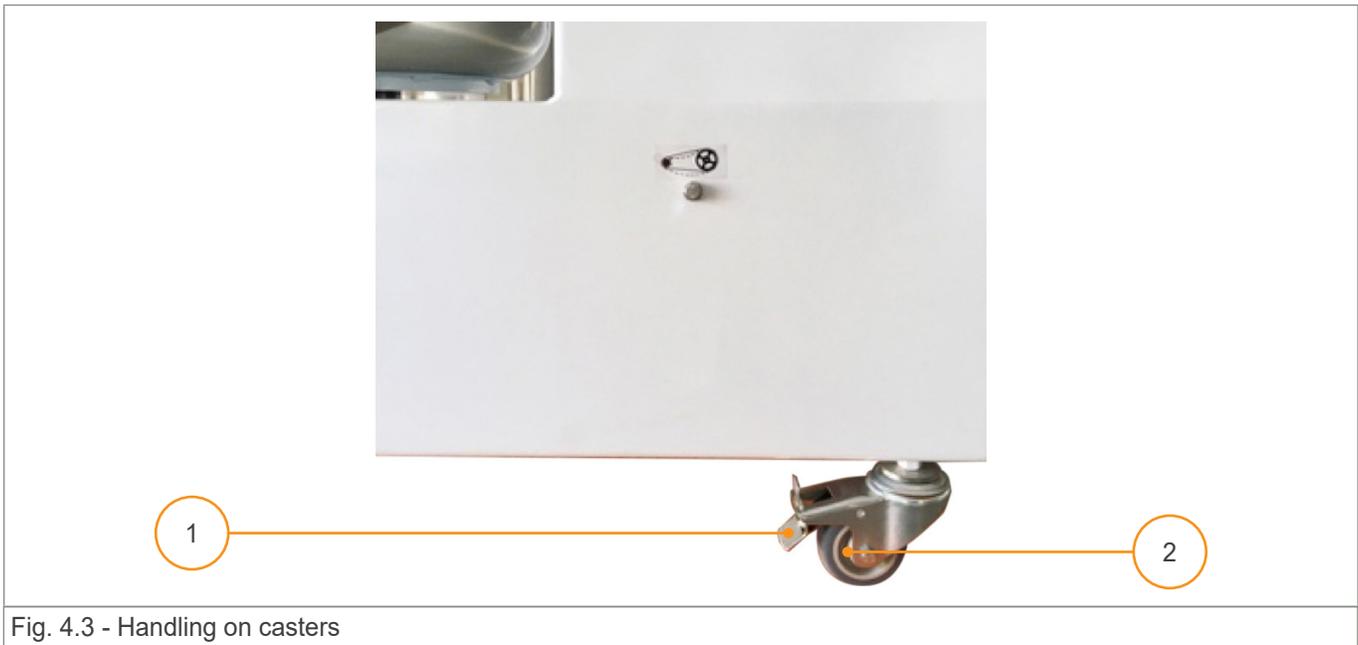


Fig. 4.3 - Handling on casters

If the machine is supplied with feet, manually lift the machine or follow the instructions given in the previous paragraphs. Follow the instructions for handling given below:

- Avoid abrupt movements that could eventually damage the machine.
- The machine must only be moved on flat, smooth and solid surfaces, without changes in level.

**CAUTION: DURING LIFTING AND TRANSPORT OPERATIONS CARRIED OUT MANUALLY, MAKE SURE THAT THE MACHINE PARTS HANDLED HAVE AN ADEQUATE WEIGHT TO BE LIFTED BY THE OPERATOR IN ACCORDANCE WITH THE LAWS AND REGULATIONS IN FORCE IN THE COUNTRY OF INSTALLATION.**

## PUTTING THE MACHINE IN PLACE

The machine must be handled as specified in this manual. When putting the machine in place, check the following:

- The place prepared for machine installation is on a flat surface and has the necessary stability to withstand the machine weight.
- The machine is leveled with the help of a spirit level.
- the machine is positioned in the desired place; remember that the installation space must be such as to enable easy and effortless use of the machine and its effective maintenance and cleaning.
- The operator can move around the machine without hindrance. The distance to the nearest wall or object

# INSTALLATION

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must in any case be greater than 60 cm.

**CAUTION: THE ROOM WHERE THE MACHINE IS POSITIONED AND USED MUST HAVE A FLAT AND COMPACT FLOOR THAT IS EASY TO CLEAN APPROPRIATELY AND IT MUST BE PROVIDED WITH PROPER AERATION.**

**CAUTION: IF THE MACHINE HAS CASTERS, CHECK THAT THE LOCKING BRAKE (SEE FIG. 4.3) IS ENGAGED, BY PRESSING THE DEDICATED PEDAL DOWN.**

## CONNECTION TO THE POWER MAINS

Refer to the technical data given in this manual for the connection of the machine to the power mains. The connection of the machine to the power mains must be carried out by qualified personnel, in accordance with the existing standards on good practice and safety. It is essential to connect the machine to an efficient and controlled earthing system. If in doubt about the efficiency of the system, do not connect the machine.

**CAUTION: THE VOLTAGE DEVIATION FROM THE NOMINAL VOLTAGE SHOWN ON THE MACHINE NAMEPLATE MUST NOT EXCEED +0-10.**

**CAUTION: THE FREQUENCY DEVIATION FROM THE NOMINAL FREQUENCY SHOWN ON THE MACHINE NAMEPLATE MUST NOT PERMANENTLY EXCEED +0-1%. A +0-2% DEVIATION MAY BE TOLERATED FOR SHORT PERIODS.**

The user is required to install an adequate disconnecting switch of the electric line at the machine upstream, as well as effective protection devices against over current and indirect contacts. Effective protection devices against over current include:

- Fuses.
- Automatic circuit breakers.
- Thermal magnetic circuit breakers.

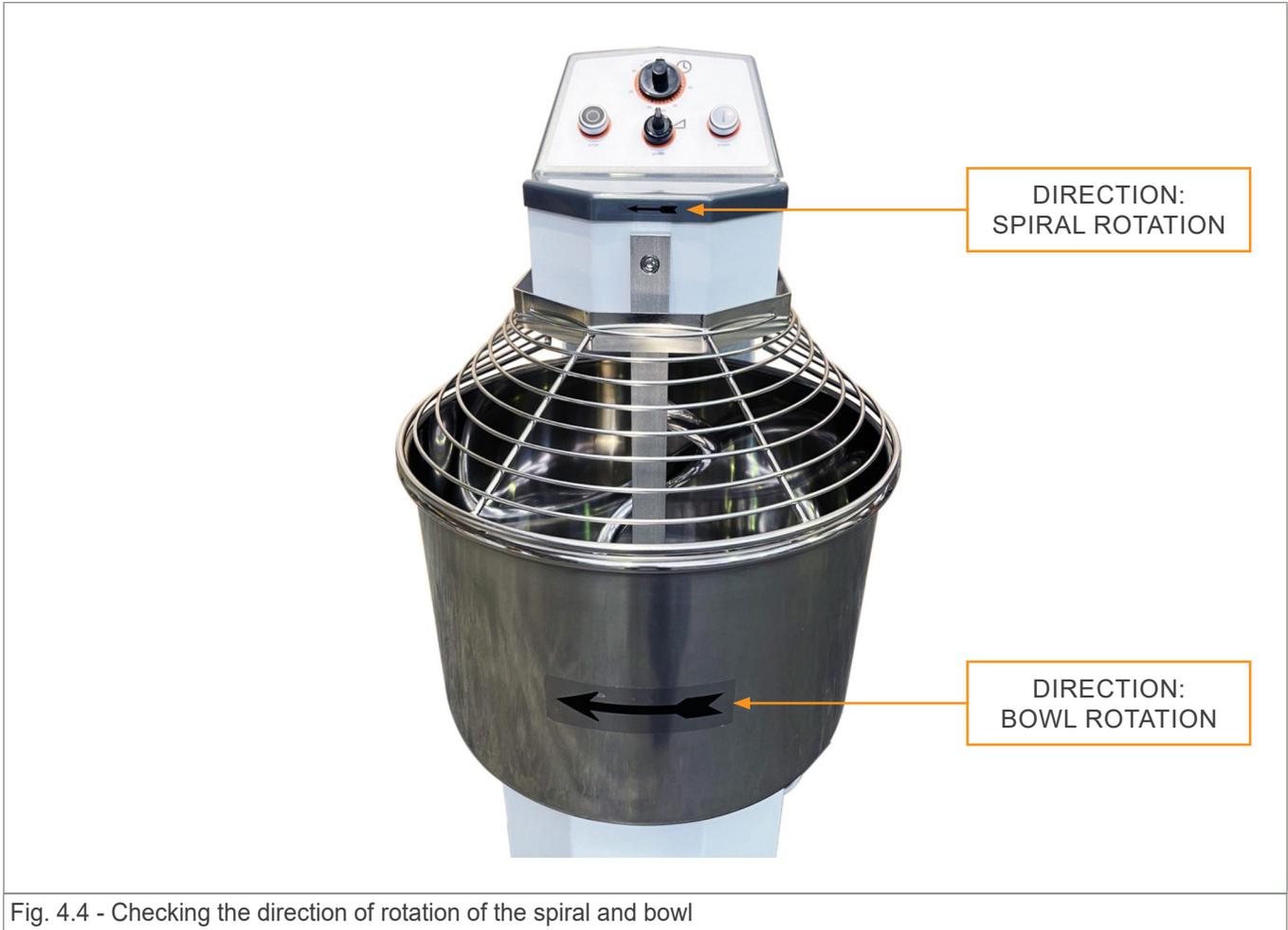
Effective protection devices against indirect contacts include:

- Residual current devices.
- Fault sensors.

When connecting the machine:

- Make sure that the voltage of the power supply corresponds to the voltage and frequency indicated in the wiring diagram that goes with the machine (an incorrect supply voltage can damage the machine).
- Make sure that the supply network is equipped with an adequate earthing system.
- Make sure that the microswitch is correctly positioned and fastened.
- Press the START / POWER button to run the machine of-load for a few minutes and check that the bowl and the tool rotate uniformly and that the direction of rotation of the bowl and tool is the same as the one indicated by the arrows on the machine body.

## INSTALLATION



### STORAGE

Proceed as follows when storing the machine.

- Remove the power cord from the electrical panel in the plant, roll it up and attach it firmly to the machine.
- Clean all machine parts carefully as described in this manual.
- Cover the machine in such a way as to protect it from the elements, dust, and dirt.
- Place the machine in a closed, dry warehouse.

**CAUTION: UNDER NO CIRCUMSTANCE SHOULD THE MACHINE BE STORED IN THE OPEN AIR.**

### STORAGE OF THE PACKED MACHINE

The machine must be kept in a hygienically clean, closed and covered environment, placed on a flat and solid surface which is protected from the elements, dust, and dirt. The ambient temperature must be between -20 and +40 C, while the humidity of the environment must not higher than 90%.

**CAUTION: IT IS STRICTLY FORBIDDEN TO CLIMB ON THE CRATES AND/OR TO STACK THEM ONE ABOVE**

## INSTALLATION

### THE OTHER.

### STORAGE OF THE UNPACKED MACHINE

If the machine has already been unpacked, in addition to the conditions specified above, it must also be lifted from the ground (after having fastened it on a suitable pallet or on another stable platform) and must be covered carefully to protect it from humidity, dust, and dirt. If the machine is wrapped with cellophane or other plastic, a check must be made that it is hermetically sealed in order to prevent corrosion due to condensation. If possible, keep the original packaging.

## OPERATION

### CONTROL PANEL

The control functions are placed in the control panel on the right side of the machine for the SPV 20-25 spiral mixers, and in the control panel on the front side of the machine for the SPV 30-40-50-60 spiral mixers. The control panel is fixed, and contains all the controls for the correct operation of the machine. The specific function of each button and selector is clearly indicated by graphic symbols.

### CONTROL PANEL FOR MODELS SPV 20-25

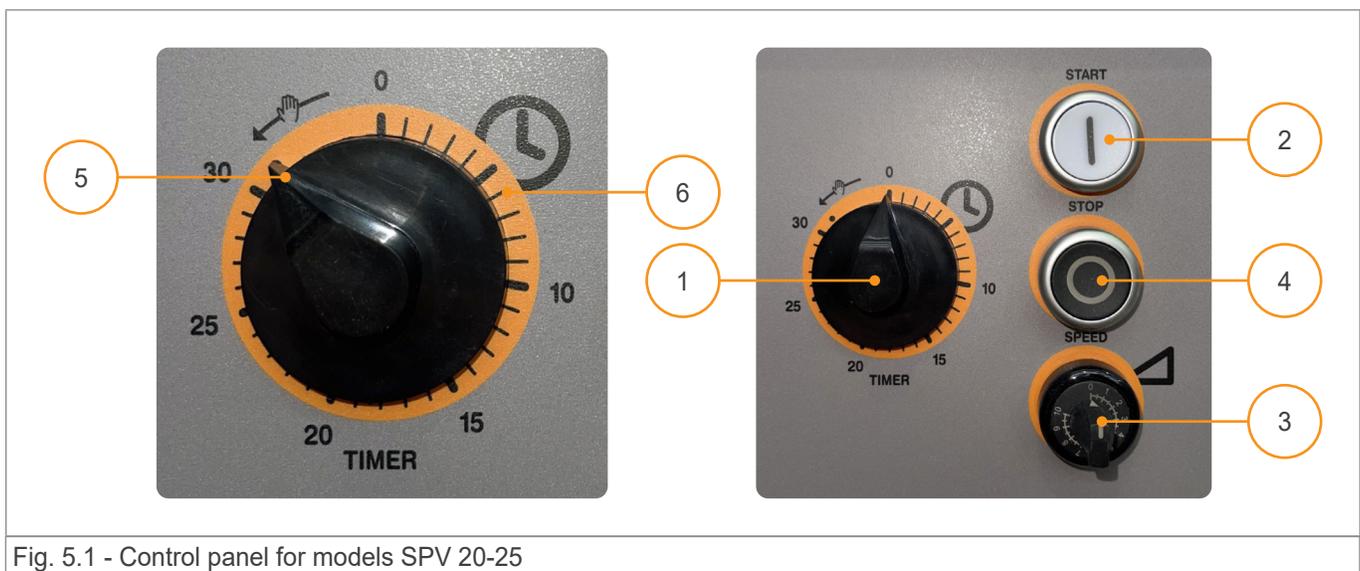


Fig. 5.1 - Control panel for models SPV 20-25

## OPERATION

Ref.	Command	Colour	Function
1	TIMER selector	Black	It allows setting the work times / pause times automatically. The selector can be disabled by turning it to the left until it is positioned at the end of the arrow symbol (ref. 5 - Fig. 5.1).
2	START / POWER button / warning light	White	Press it to start the mixing cycle at the selected speed.
	INDICATOR LIGHT	Fixed	The machine is electrically powered and working.
		Flashing	The machine is electrically powered but not working because the movable guard is up.
	OFF	The machine is not electrically powered.	
3	SPEED selector	Black	It allows the operator to adjust the speed of the tool and the bowl during the machine operation.
4	STOP button	Black	Press it to stop the machine movements immediately.

**CAUTION: TO START THE WORKING CYCLE IN AUTOMATIC MODE, THE TIMER SELECTOR MUST BE POSITIONED ON A WORKING TIME LONGER THAN 6 MINUTES (ref. 6 - Fig. 5.1).**

### CONTROL PANEL FOR MODELS SPV 30-40-50-60



Fig. 5.2 - Control panel for models SPV 30-40-50-60

## OPERATION

Ref.	Command	Colour	Function
1	TIMER selector	Black	It allows setting the work times / pause times automatically. The selector can be disabled by turning it to the left until it is positioned at the end of the arrow symbol (ref. 5 - Fig. 5.2).
2	START / POWER button / warning light	White	Press it to start the mixing cycle at the selected speed.
	INDICATOR LIGHT	Fixed	The machine is electrically powered and working.
		Flashing	The machine is electrically powered but not working because the movable guard is up.
	OFF	The machine is not electrically powered.	
3	SPEED selector	Black	It allows the operator to adjust the speed of the tool and the bowl during the machine operation.
4	STOP button	Black	Press it to stop the machine movements immediately.

**CAUTION: TO START THE WORKING CYCLE IN AUTOMATIC MODE, THE TIMER SELECTOR MUST BE POSITIONED ON A WORKING TIME LONGER THAN 6 MINUTES (ref. 6 - Fig. 5.2).**

### MACHINE OPERATION AND USE

#### CHECKS AND INSPECTIONS TO BE PERFORMED FOR SAFE MACHINE USE

The assumption being that:

- The machine can only be used by one operator at a time.
- The operator must never leave the machine unattended while it is switched on; if he/she needs to leave the workplace, the power supply must be disconnected from the machine.
- The user must not tamper with or alter the operation or efficiency of the protective devices fitted to the machine.
- The operator must have the characteristics listed in this manual.

Checks shall be carried out on a daily basis, before work is started with the machine, with a view to making sure that all safety conditions are in place to prevent accidents.

To facilitate the operator's activity, here below is the list of the pre-start checks to be performed.

1. Check that the machine is clean and that the bowl does not contain foreign objects.
2. Check that the machine is in a stable position, on a flat, smooth and solid surface.
3. Check that the machine has been properly connected to the power supply.
4. Check that the machine is fitted with all the warning plates, as required in this manual.
5. Visually check the general condition of the machine and check that there is no damage or evident deformation, especially as a result of machine aging, wear, and fatigue.
6. Check the efficiency of mechanical safety devices: if the machine has been tampered with, do not use the machine.

**HAZARD - ELECTROCUTION: PRE-START CHECKS MUST BE PERFORMED WITH THE MACHINE DE-**

## OPERATION

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**ENERGIZED.**

### INGREDIENT FILLING INTO THE BOWL

**CAUTION: DO NOT EXCEED THE ALLOWED MAXIMUM QUANTITIES FOR THE MACHINE MODEL USED.**

The recommended sequence for filling the ingredients into the bowl is as follows:

1. Make sure that the machine is switched of, i.e. the TIMER selector switch is rotated to 0.
2. Raise the bowl guard until to the fixed stops.
3. Pour the flour (proportionally to water) into the bowl: to do so, place the flour bag inside the bowl and cut the bag bottom with a cutting tool, so as to avoid the formation of flour dust clouds.
4. Pour the desired amount of water into the bowl.
5. Lower the guard of the bowl until the end of its stroke.
6. Then add the other ingredients for the dough (only ingredients that are suitable and allowed to produce bread and pastry products such as salt, leaving agents, butter, margarine, etc.) to the bowl, after having lifted the movable guard. If the movable guard is raised while the machine is working, the machine will stop; then, close the movable guard and restart the machine to complete the work cycle by pressing the START/ CYCLE STARTED button.

**NOTE: SMALL INGREDIENT QUANTITIES MAY BE DIRECTLY ADDED TO THE DOUGH THROUGH THE OPENING IN THE MOVABLE GUARD, WITHOUT HAVING TO LIFT IT.**

### MACHINE POWER SUPPLY

Proceed as follows to power the machine:

1. Carry out the pre-start check procedure described in this manual.
2. Connect the machine to the electrical system of the plant as described in this manual.
3. Check that the light in the START / POWER button is on.

### MACHINE OPERATION

**CAUTION: DO NOT REPEATEDLY STOP THE WORK CYCLE AS THIS MAY CAUSE THE MOTOR TO OVERHEAT, WHICH MAY JEOPARDIZE MACHINE EFFICIENCY IN THE LONG RUN.**

In order to start the working cycle of the machine, proceed as follows:

1. Power the machine as described in this manual.
2. Load the ingredients as described in this manual.
3. Check that the movable guard is closed. If it is not, the START / POWER button flashes.
4. Use the TIMER selector to set the desired working mode:
  - **MANUAL MODE:** turn the TIMER selector anti-clockwise until it is positioned at the end of the arrow symbol (see Ref. 5 - Fig. 5.1 and Fig. 5.2).
  - **AUTOMATIC MODE:** turn the TIMER selector to the desired working time according to the work cycle. (ref. 5 - Fig. 5.2).

**CAUTION: TO START THE WORKING CYCLE IN AUTOMATIC MODE, THE TIMER SELECTOR MUST BE**

## OPERATION

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### **POSITIONED ON A WORKING TIME LONGER THAN 6 MINUTES (ref. 6 - Fig. 5.1 and Fig. 5.2).**

To set working times under 6 minutes in AUTOMATIC mode, proceed as follows:

- Start the machine in AUTOMATIC.
- Wait for the working cycle to start.
- Turn the TIMER selector to the desired working time (less than 6 minutes).
- 5. Press the START / POWER button.
- 6. Check that the bowl and the spiral spin in the right direction (Fig. 4.4).
- 7. At the end of the dough preparation time, press the STOP button to stop the machine.
- 8. Discharge the dough as described in this manual.

### **DISCHARGE OF THE DOUGH**

Once the working cycle is complete, it is possible to remove the dough from the bowl after opening the movable guard. The dough is discharged from the bowl manually although a plastic knife may be used as an option.

**CAUTION: NO TOOLS LIKELY TO SCRATCH OR DAMAGE THE BOWL AND THE MACHINE EQUIPMENT MUST BE USED.**

### **DE-ENERGIZE THE MACHINE**

In order to disconnect the machine, proceed as follows:

1. Plug the machine out of the electrical system outlet in the plant.
2. Clean the machine as described in this manual.

## MAINTENANCE

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### **WARNINGS**

The user shall be responsible for setting up a system (where it is not already in place) to record all maintenance operations performed. Failure to log a maintenance operation shall be considered as “non-performed maintenance”. All maintenance information exclusively relates to routine maintenance, including operations intended for correct daily operation of the machine. Maintenance shall be performed by the following categories of people:

- Specialized maintenance mechanic: any qualified technician who can run the machine under normal conditions, operate it with the guards disabled, and service the mechanical parts to carry out all necessary adjustments, maintenance and repairs.
- Specialized maintenance electrician: any qualified technician who can run the machine under normal conditions and operate it with the guards disabled. Maintenance electricians are responsible for all electrical works related to regulation, maintenance and repair. They can perform work with the machine live.

# MAINTENANCE

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It is good practice to only use genuine parts for repairs in order to guarantee the safety of the machine in any case. Check that the tools available are suitable for use and avoid the misuse of tools or equipment as much as possible.

## PRECAUTIONS FOR MAINTENANCE

Maintenance personnel must be aware that hazards may arise from these operations. Therefore, all warnings given in these instructions for use must be observed. The following is essential:

- To wear personal protective equipment.
- To avoid physical contact with moving parts of the machine.
- To prevent access by unqualified and unauthorized personnel to the working area of the machine when it is undergoing maintenance.

**CAUTION: NO TOOLS LIKELY TO SCRATCH OR DAMAGE THE BOWL AND THE MACHINE EQUIPMENT MUST BE USED.**

- To carry out maintenance with adequate lighting. If maintenance is performed in poorly lit areas, portable lighting devices should be used, taking care to avoid shade cones which prevent or reduce the visibility over the maintained point or the surrounding areas.

**HAZARD - ELECTROCUTION: MAINTENANCE OPERATIONS TO BE CARRIED OUT WITH THE MACHINE OR ITS PARTS ENERGIZED MUST BE PERFORMED EXCLUSIVELY BY QUALIFIED PERSONNEL FOLLOWING THE SAFETY PROCEDURES IN PLACE AT THE PLANT WHERE THE MACHINE IS INSTALLED.**

**CAUTION: NO ADMITTANCE TO UNAUTHORIZED STAFF.**

**CHECK THAT GUARDS AND PROTECTIONS ARE EFFICIENT. DURING MAINTENANCE OPERATIONS GUARDS AND SAFETY DEVICES MAY BE REMOVED, EITHER PARTLY OR ENTIRELY, BY SPECIALIZED AND/OR AUTHORIZED STAFF WHO HAVE TO FIT THEM BACK IN THEIR ORIGINAL POSITION AFTER MAINTENANCE IS COMPLETED. AT THE END OF THE MAINTENANCE CYCLE, A CHECK SHALL BE MADE THAT THE SAFETY DEVICES ARE INSTALLED CORRECTLY AND IN EFFICIENT CONDITION. THE MACHINE MUST NOT BE STARTED AFTER MAINTENANCE IF THE PROTECTIONS AND THE OTHER SAFETY DEVICES HAVE NOT BEEN PUT BACK IN THEIR ORIGINAL PLACE.**

## PROCEDURES FOR MAINTENANCE

Proceed as follows.

1. Follow the instructions in this manual.
2. Disconnect the plug from the switchboard and make sure it cannot be accidentally reconnected to the switchboard by unauthorized people.
3. Fence the machine and put up the sign "MACHINE MAINTENANCE IN PROGRESS".

# MAINTENANCE

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## PERIODIC MAINTENANCE

### DAILY CHECKS

At the start of EVERY shift:

1. Check the hygienic condition of parts in contact with food and, if necessary, carry out cleaning, as described in this manual.

At the end of EVERY shift:

1. Clean any part of the machine in contact with food, as described in this manual.

### WEEKLY CHECKS

At least ONCE A WEEK:

1. Clean the external parts of the machine, as described in this manual.

### MONTHLY CHECKS

At least ONCE A MONTH:

1. Check for correct belt tensioning: the motor losing revs may indicate that the belt needs tensioning. Follow the instructions provided in this manual for belt tensioning.
2. Check warning lights for correct operation.
3. Check the efficiency of the safety micro switch fitted on the movable guard: the machine must stop its movements when the guard is raised by 10 - 15mm.

### ANNUAL CHECKS

At least ONCE A YEAR:

1. Check that the transmission belts are not frayed, which may be the case if the belts are subjected to excessive tensioning. If they are frayed, they must be replaced.
2. Check that all the bolts fitted on the machine are tightened.
3. Grease the chain, as described in this manual.
4. Clean the internal parts of the machine, as described in this manual.

**NOTE: ANY PARTS REPLACED MUST BE THE SAME AS THE COMPONENTS ORIGINALLY INSTALLED BY THE MANUFACTURER.**

## CLEANING OF THE MACHINE

**CAUTION: UNDER NO CIRCUMSTANCES SHOULD NON-FOOD GRADE, ABRASIVE OR CORROSIVE CHEMICAL PRODUCTS BE USED FOR CLEANING. ADDITIONALLY, THE USE OF ROUGH OR ABRASIVE MATERIALS SUCH AS STEEL WOOL, ABRASIVE SPONGES, ETC. IS NOT ADMITTED AT ALL.**

**CAUTION: CLEANING OPERATIONS MUST BE PERFORMED WITH THE MACHINE DE-ENERGIZED.**

**CAUTION: DO NOT USE SOLVENTS THAT MAY DAMAGE THE PAINT AND SYNTHETIC MATERIALS. MORE SPECIFICALLY, DO NOT USE GASOLINE, NITRO-PERCHLORATE THINNERS AND TRICHLOROETHYLENE. THE USE OF A BIODEGRADABLE, PHOSPHOROUS- AND CHLORIDE-FREE DETERGENT IS ADMITTED.**

## MAINTENANCE

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As the machine was designed for mixing food products, it is essential that it is thoroughly cleaned and sanitized every day, according to local hygienic measures for food processing environments. The first and most effective form of preventive maintenance is to keep the machine clean. Careful and regular cleaning prevents the formation of dough residues which, in the long run, may damage the moving parts.

### **CLEANING THE MACHINE BODY EXTERIOR**

The machine body exterior must be cleaned using a damp cloth only, previously immersed in water and sufficiently squeezed. The cloth must be selected and sanitized as specified by the local hygienic and health standards concerning food-producing environments. Surfaces must then be disinfected with alcohol. Under no circumstances should tools likely to scratch or damage the machine parts be used for cleaning purposes.

### **CLEANING THE BOWL INTERIOR AND THE TOOLS**

Remove any residual dough with the help of a specific scratch-resistant tool that does not damage the inside surface of the bowl and the tools. Wash the bowl in water and, if necessary, use a soap suitable for use on surfaces in contact with food. Rinse the bowl thoroughly and sanitize it as specified by the local hygienic and health regulations concerning food-producing environments.

### **CLEANING THE INTERNAL PARTS OF THE MACHINE**

Cleaning of the internal parts of the machine require disassembly of the fixed rear guard. The machine must be cleaned taking into account that grease and food powder may be present. Finally, the fixed guard must be put back in place.

### **CLEANING THE SURFACE UNDERNEATH THE MACHINE**

The surface underneath the machine must always be kept clean. To move the machine, follow the instructions given in this manual.

## **TENSIONING THE TRANSMISSION BELT**

### **SPV 30-40**

The tension of the belts must be registered when the spiral is observed to slow down its rotation speed or when it fails to perform the work cycle smoothly. The procedure below must be followed to tension the belts.

1. De-energize the machine, as described in this manual.
2. Remove the rear fixed guard of the machine (ref. 1 - Fig. 8.1).
3. Check the belt tensioning degree (ref. 2 - Fig. 8.2). If necessary, use the tensioning screw (ref. 3 - Fig. 8.2), marked by the dedicated symbol, to tension the belt correctly.
4. Re-position the rear fixed guard of the machine (ref. 1 - Fig. 8.1).

## MAINTENANCE



Fig. 8.1 - Rear fixed guard removal



Fig. 8.2 - Tensioning the transmission belt

## MAINTENANCE

### SPV 20-25-50-60

The tension of the belts must be registered when the spiral is observed to slow down its rotation speed or when it fails perform the work cycle smoothly. The procedure below must be followed to tension the belts.

1. De-energize the machine, as described in this manual.
2. Remove the bottom fixed guard of the machine (ref. 1 - Fig. 8.3).
3. Check the belt tensioning degree (ref. 2 - Fig. 8.4). If necessary, use the tensioning screw (ref. 3 - Fig. 8.4), marked by the dedicated symbol, to tension the belt correctly.
4. Re position the bottom fixed guard of the machine (ref. 1 - Fig. 8.3).



Fig. 8.3 - Rear fixed guard removal

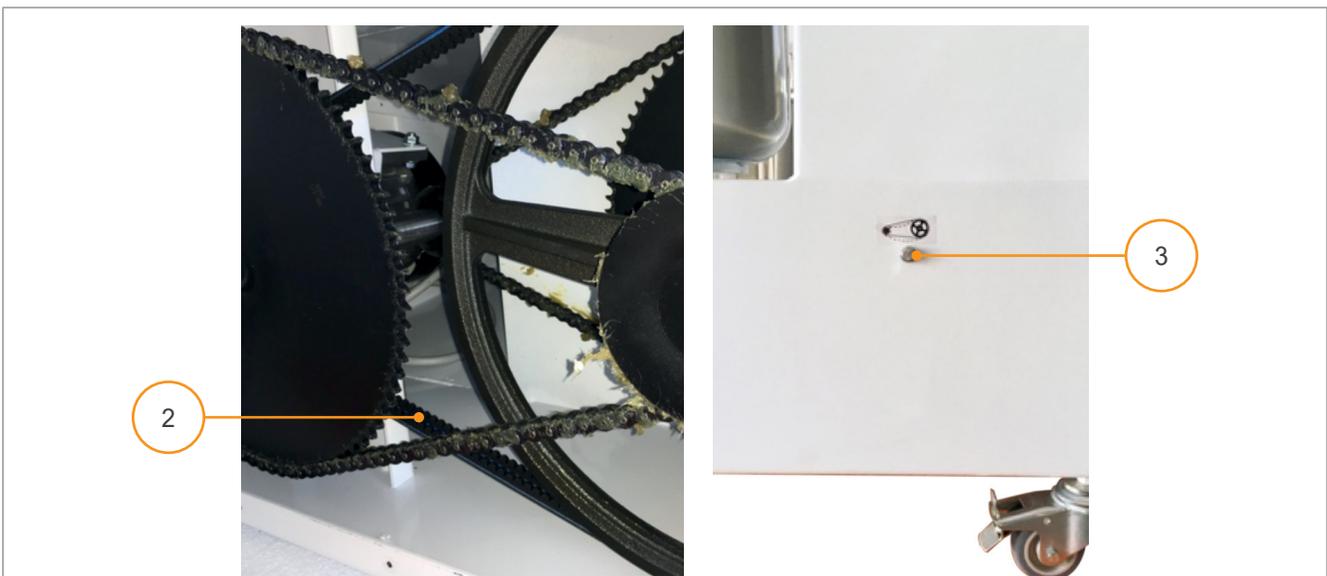


Fig. 8.4 - Tensioning the transmission belt

## MAINTENANCE

### GREASING THE SPIRAL CHAIN

Follow the procedure below to grease the transmission chain.

1. De-energize the machine, as described in this manual.
2. Take out the mounting screws of the top fixed guard, for SPV 20-25 (ref. 1 - Fig. 8.5) and for SPV 30-40-50-60 (ref. 2 - Fig. 8.5), being careful not to disconnect any electrical cables.
3. Grease the chain (ref. 3 - Fig. 8.6) using a paintbrush with soft bristles. Use a grease type having the properties specified in Fig. 8.9. Do not use too much grease as, during chain movement, residual grease tends to be splashed on the walls where it can easily mix with dust and food products (e.g. flour), as a result of which cleaning the machine internal parts can become quite challenging.
4. Fit back the top fixed guard (ref. 1 or 2 - Fig. 8.5). Be cautious: the electrical cables must not get damaged.



Fig. 8.5 - Upper fixed guard removal

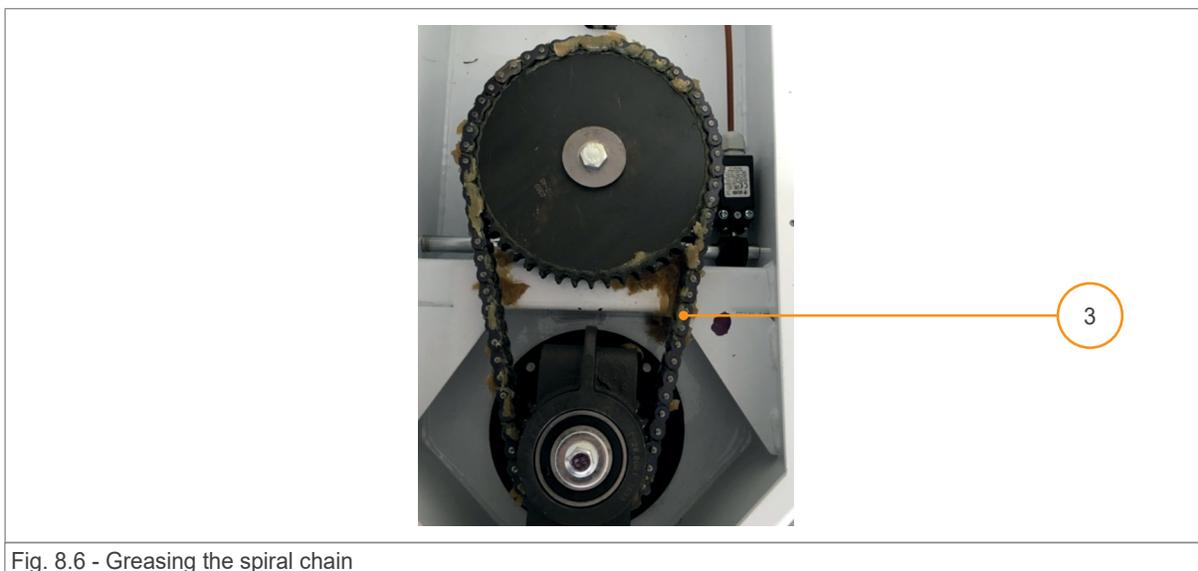


Fig. 8.6 - Greasing the spiral chain

## MAINTENANCE

### GREASING THE BOWL CHAIN

Follow the procedure below to grease the transmission chain.

1. De-energize the machine, as described in this manual.
2. Take out the mounting screws of the bottom fixed guard (ref. 1 - Fig. 8.7).
3. Grease the chain, for SPV 30-40 (ref. 2 - Fig. 8.8) and for SPV 20-25-50-60 (ref. 3 and 4 - Fig. 8.8), using a paintbrush with soft bristles. Use a grease type having the properties specified in Fig. 8.9. Do not use too much grease as, during chain movement, residual grease tends to be splashed on the walls where it can easily mix with dust and food products (e.g. flour), as a result of which cleaning the machine internal parts can become quite challenging.
4. Re position the bottom fixed guard (ref. 1 - Fig. 8.7).



Fig. 8.7 - Bottom fixed guard removal

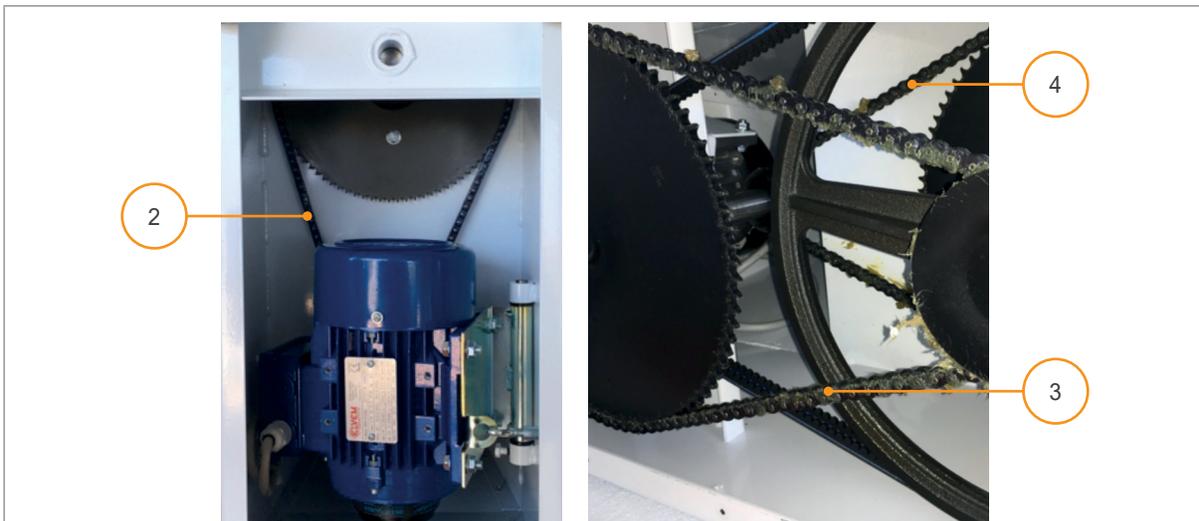


Fig. 8.8 - Greasing the bowl chain

## MAINTENANCE

Use Castrol Spherol EPL 2 or equivalent grease with penetration coefficient.

Name	Method	Units	EPL 0	EPL 1	EPL 2	EPL 3
Appearance	Visual	--	Amber to brown	Amber to brown	Amber to brown	Amber to brown
Thickener type	--	--	Lithium	Lithium	Lithium	Lithium
Base oil	--	--	Mineral oil	Mineral oil	Mineral oil	Mineral oil
Consistency	ASTM D217	Class NLGI	0	1	2	3
Worked penetration (60 strokes at 25 °C / 77 °F)	ASTM D217	0.1 mm	355-385	310-340	265-295	220-250
Dropping point	IP 396	°C/°F	160/320	190/374	190/374	190/374
Base oil viscosity at 40 °C / 104 °F	ASTM D445	mm <sup>2</sup> /s	150/200	150/200	150/200	150/200
Anti-rust performance (Emcor)	IP 220	Classification	0/0 max	0/0 max	0/0 max	0/0 max
Copper corrosion, 24 hours at 100 °C	ASTM D4048	Classification	1b max	1b max	1b max	1b max
4-Ball wear test - Wear surface diameter (40 kgf /75 °C / 1200 rev/min / 1 hour)	ASTM D2266	mm	1 max	1 max	1 max	1 max
4-Ball weld load test - Welding point	ASTM D2596	kgf	250 min	250 min	250 min	250 min
Resistance to run-off, 1 hour at 79 °C / 175 °F	ASTM D1264	%p	--	10 max	10 max	10 max
Oil separation, 168 hour at 40 °C (%)	IP 121	%p	10 max	10 max	6 max	6 max

Subject to normal production tolerances

Fig. 8.9 - Table with technical grease specifications

### START / POWER BUTTON REPLACEMENT

The replacement procedure is as follows.

1. De-energize the machine, as described in this manual.
2. Remove the following safety guards:
  - Remove the rear fixed guard of the machine, for SPV 20-25 (ref. 1 - Fig. 8.1).
  - Take out the mounting screws of the top fixed guard, for SPV 30-40-50-60 (ref. 2 - Fig. 8.5), being careful not to disconnect any electrical cables.
3. Plug out the connectors (ref. 1 - Fig. 8.11) from the button to be replaced (ref. 2 - Fig. 8.10).
4. Take out the mounting lock ring (ref. 3 - Fig. 8.11).
5. Replace the button with a new one (ref. 2 - Fig. 8.10), having the same specifications as the replaced button.
6. Put the mounting lock ring back in place (ref. 3 - Fig. 8.11).
7. Plug in the connector (ref. 1 - Fig. 8.11) to the new button (ref. 2 - Fig. 8.11).
8. Re-position the rear fixed guard of the machine (ref. 1 - Fig. 8.1).

## MAINTENANCE



Fig. 8.10 - Control panel removal

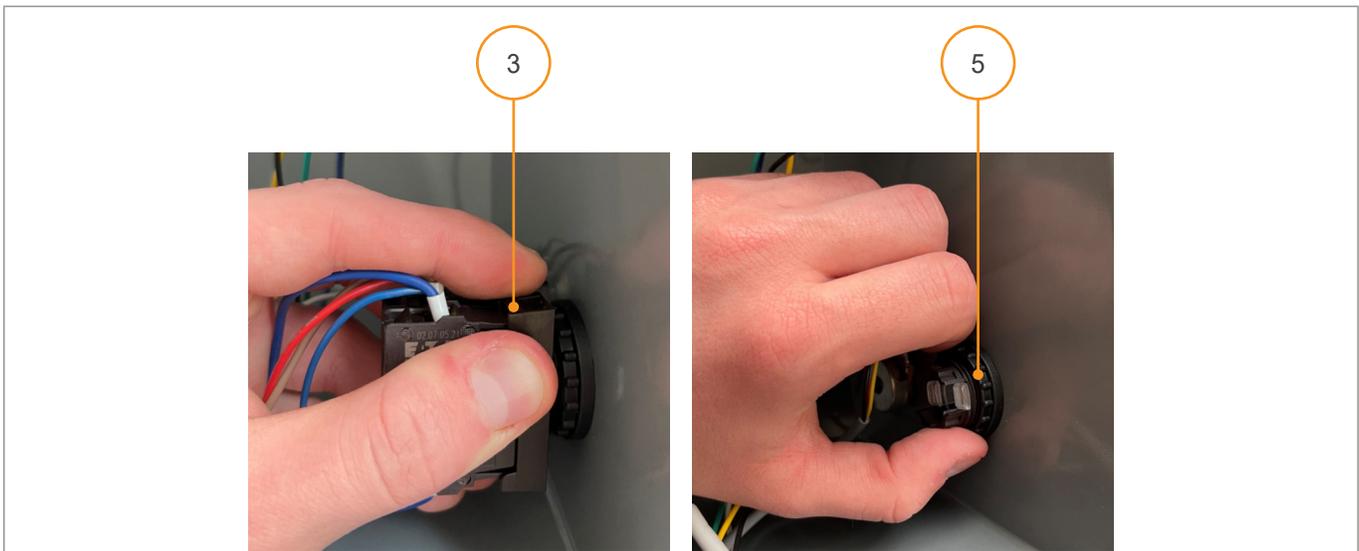


Fig. 8.11 - START / POWER button replacement

### SAFETY MICRO SWITCH REPLACEMENT

The replacement procedure is as follows.

1. De-energize the machine, as described in this manual.
2. Take out the mounting screws of the top fixed guard, for SPV 20-25 (ref. 1 - Fig. 8.5) and for SPV 30-40-50-60 (ref. 2 - Fig. 8.5), except for one, i.e. the belt that is loosened to turn the guard, at the same time keeping the guard attached to the machine in order to prevent disconnection of the electrical cables.
3. Take out the mounting screws (ref. 1 - Fig. 8.12) of the safety micro switch (ref. 2 - Fig. 8.12).

## MAINTENANCE

4. Take out the mounting screw (ref. 3 - Fig. 8.12) of the safety micro switch protection that needs to be replaced (ref. 4 - Fig. 8.12).
5. Take out the cable gland (ref. 5 - Fig. 8.12).
6. Plug out the safety micro switch that needs to be replaced (ref. 4 - Fig. 8.12).
7. Replace the safety micro switch with a new one (ref. 2 - Fig. 8.12) having the same specifications as the replaced button.
8. Connect the new safety micro switch (ref. 2 - Fig. 8.12).
9. Secure the cable gland (ref. 5 - Fig. 8.12).
10. Secure the mounting screw (ref. 3 - Fig. 8.12) on the protection of the safety micro switch that needs to be replaced (ref. 4 - Fig. 8.12).
11. Secure the mounting screws (ref. 1 - Fig. 8.12) of the safety micro switch protection (ref. 2 - Fig. 8.12).
12. Check that the micro switch is in good working order.
13. Fit back the top fixed guard (ref. 1 or 2 - Fig. 8.5). Be cautious: the electrical cables must not get damaged.

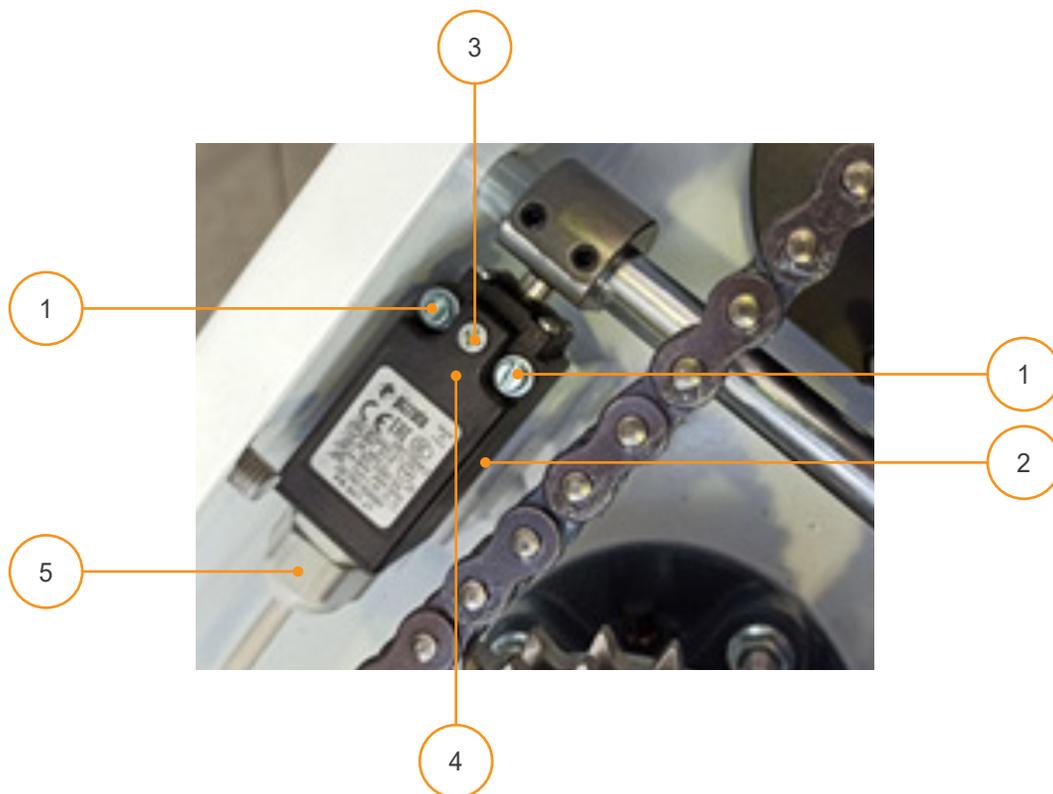


Fig. 8.12 - Safety micro switch replacement

# MAINTENANCE

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## DEMOLITION AND DISPOSAL

**CAUTION: CONSULT THE LEGISLATION IN PLACE IN THE USER'S COUNTRY CONCERNING DEMOLITION IN ORDER TO BECOME AWARE OF ANY "INSPECTIONS BY THE AUTHORIZED ENTITY" OR "REPORTING" PROCEDURES THAT NEED TO BE IMPLEMENTED.**

**CAUTION: WHENEVER THE MACHINE IS PUT OUT OF SERVICE FOR A LONG TIME WHILE WAITING TO BE DISMANTLED, THE MACHINE STORAGE AREA MUST BE FENCED OFF AND A SIGN SHOULD BE AFFIXED TO PREVENT ACCESS BY UNAUTHORIZED PERSONS.**

The machine constituting materials shall be such as not to pose any particular hazard for the operator during demolition. The operator or person responsible for disposal must take into account that the materials of which the machine is made are not hazardous and consist essentially of steel, stainless steel, cast iron, copper, aluminum, electric motors, plastics, electrical cables with their sheaths, and rubber gaskets. When involved in machine demolition and disposal, the operator must take all necessary precautions to avoid any risks arising from the dismantling of the equipment. In particular, special precautions should be taken at the time of:

- Machine disassembly and removal from the operating area.
- Transport and handling.
- Separation of materials.

The operator shall manage waste (i.e. the substance or object which the holder discards or has decided or is required to discard) as required by Community Directive 2008/98/EC on waste, hazardous waste and Directive 94/62/EC on packaging waste so that it can be recovered or disposed of without endangering human health and without using processes or methods likely to be harmful to the environment, in particular:

- Without risk to water, air, soil, fauna and flora.
- Without causing noise or odors.
- Without damaging the landscape and sites of particular interest, protected according to current legislation.



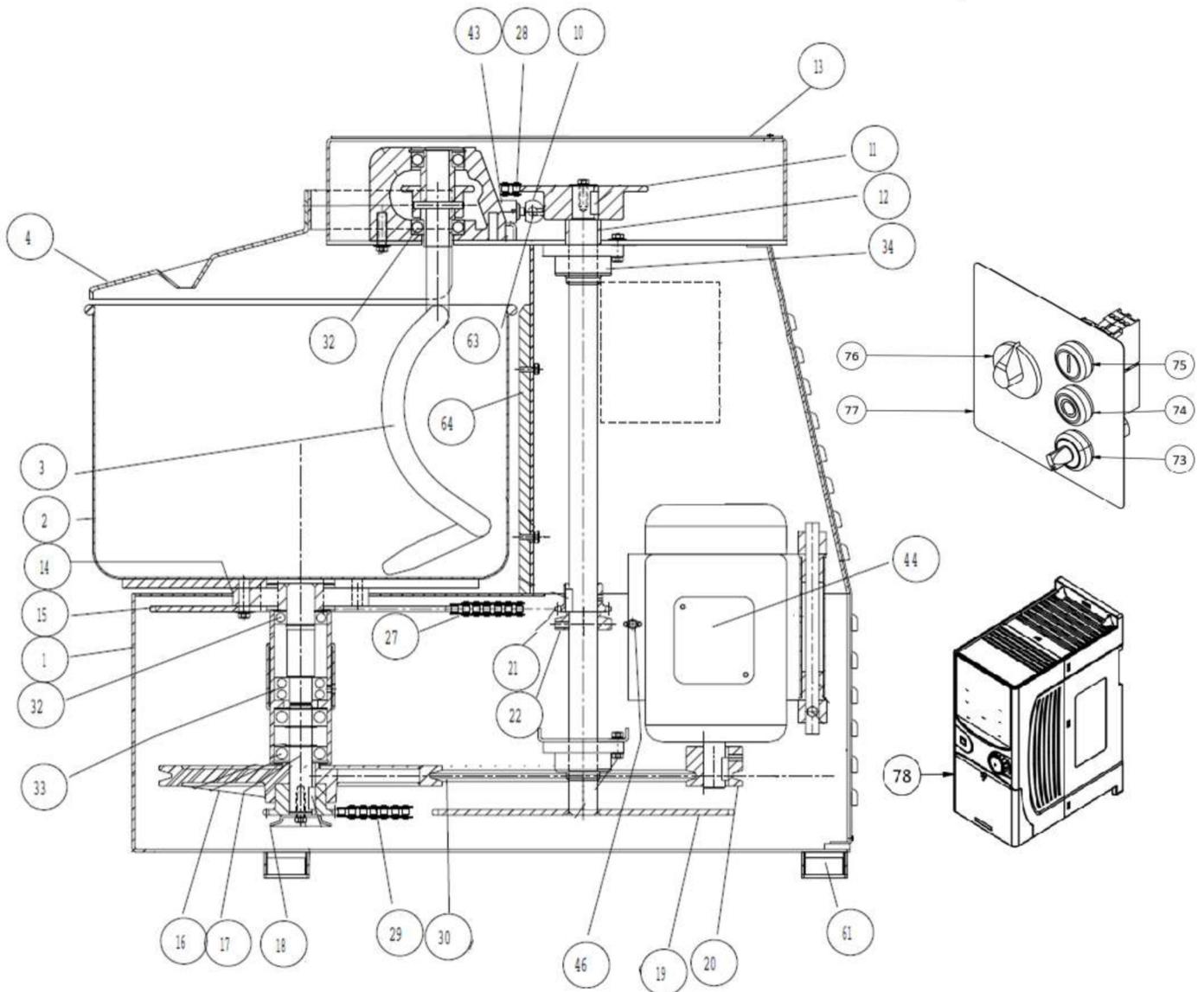
**DISPOSAL OF ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE) SUBJECT TO ROHS DIRECTIVE  
ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE) BEARING THIS SYMBOL MUST BE SUBJECTED TO  
SEPARATE COLLECTION.**

## TROUBLESHOOTING

Problem	Cause	Solution
When the START / POWER button is pressed, the machine will not start the working cycle.	Power plug disconnected.	Fit the plug in the relevant outlet.
	Incorrect connection of plug wires.	Check the wires for correct fixing.
	Inappropriate calibration of circuit breaker.	Calibrate the circuit breaker to appropriate levels.
	TIMER selector.	Turn the TIMER selector to the desired working time.
	Movable guard open in bowl.	Close the movable guard in the bowl.
	Safety micro switch experiencing a malfunction.	Replace the micro switch.
The motor will not work.	Tripping of the thermal protector in the motor.	Reset the thermal relay.
	Motor overheating.	Wait for the motor to cool down; reduce the amount of product mixed.
During the work cycle the rotation of the spiral or the bowl slows down until it stops.	Loosened transmission belts.	Tension the belts.
	Chain worn.	Replace the chain if it is worn.

# PARTS BREAKDOWN

ITEM	MODEL
49179	MX-IT-0020V



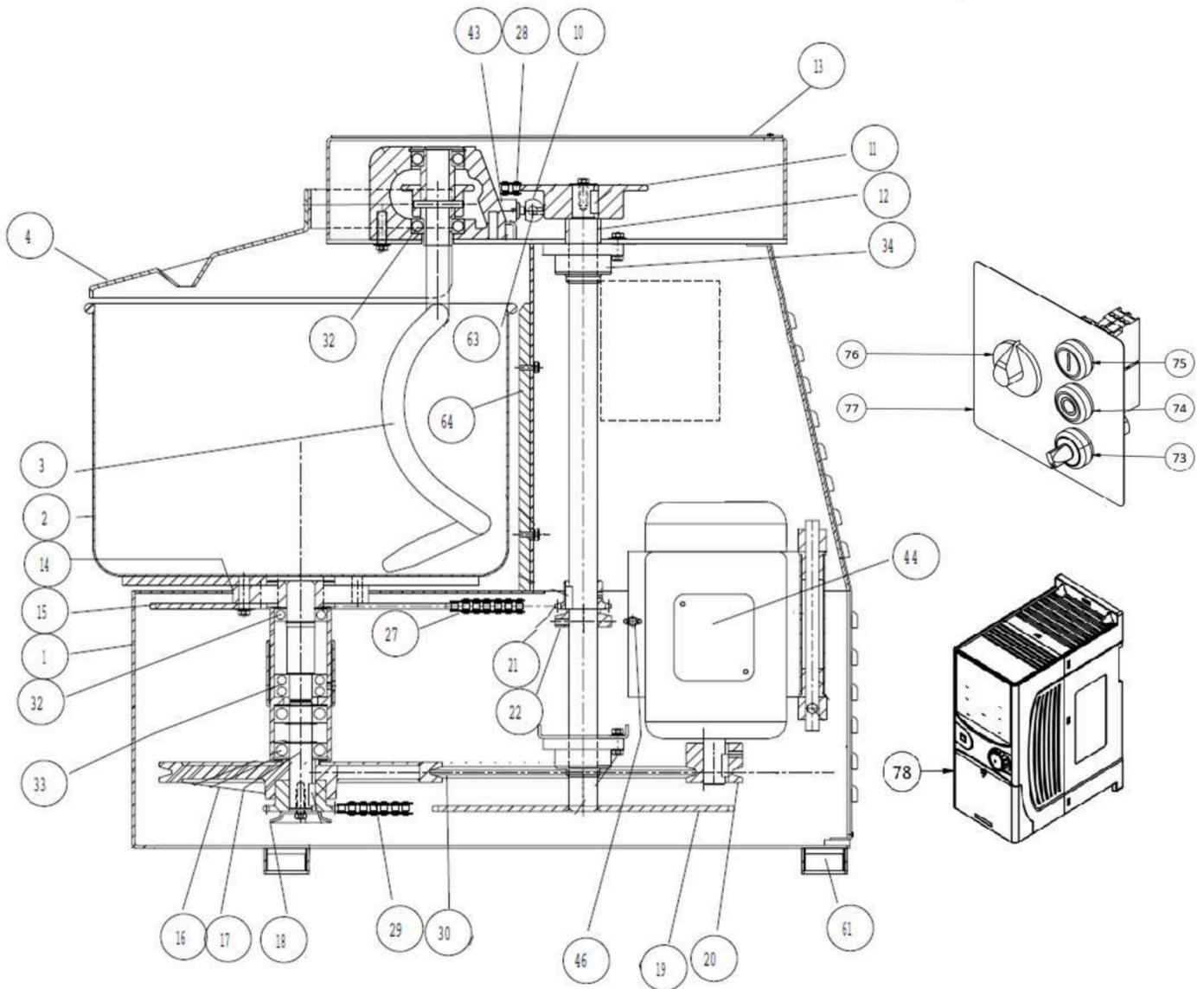
## PARTS BREAKDOWN

ITEM	MODEL
49179	MX-IT-0020V

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AW594	WHITE PAINTED FRAME FOR 49179	1	AW607	SHAFT Ø25 L=557,5 WITH CROWN Z=85 3/8" FOR 49179	19	AW618	MOTOR 3PH 80 B3 230/400V 50HZ 0,75KW 4P FOR 49179	44
AW595	BOWL 20KG FOR 49179	2	AW608	MOTOR PULLEY Ø 50 FOR 49179	20	AL917	BELT TENSIONER ASSEMBLY FOR 49179	46
AW596	SPIRAL HOOK ASSEMBLY FOR 49179	3	AW609	PINION 3/8" Z=15 ØE65.5 ØI25 FOR 49179	21	AW619	SWIVELING WHEEL WITH BRAKE FOR 49179	61
AW597	STAINLESS STEEL SAFETY GUARD FOR 49179	4	AW610	BUSHING WITH HOLE Ø25 CHAIN FOR 49179	22	AW620	PIVOT FOR SAFETY GUARD FOR 49179	62
AW598	CAM LEVER MICROSWITCH FOR 49179	10	AW611	CHAIN 3/8" 105 STEPS + JOINT FOR 49179	27	AW621	VERTICAL POLYETHYLENE SAFETY BAR FOR 49179	64
AW599	PINION 1/2" Z=29 DE122 DI20 FOR 49179	11	AW612	CHAIN 08B-1 1/2" 41 STEPS+JOINT FOR 49179	28	AW622	POTENTIOMETER 10K BLACK/ GREY FOR 49179	73
AW600	SPACER FE D.E. 30, D.I.27 L=24,70mm FOR 49179	12	AW613	CHAIN 06B-1 3/8" 107 STEPS +JOINT FOR 49179	29	AW623	STOP BUTTON FOR 49179	74
AW601	UPPER COVER IN WHITE METAL SHEET FOR 49179	13	AW614	BELT XPZ 1237 FOR 49179	30	AW146	WHITE LIGHTED BUTTON GROUP "I" FOR 49179	75
AW602	BOWL HOLDER SHAFT ASSEMBLY FOR 49179	14	AW244	BEARING 6204-2RS1 20X47X14 FOR 49179	31	AW624	TIMER WITH KNOB FOR 49179	76
AW603	CROWN 3/8" Z=85 FORO D.60 FOR 49179	15	AW259	BEARING 6005-2RS1 25X47X12 FOR 49179	32	AW625	NO LOGO STICKER FOR 49179	77
AW604	PULLEY SPZ Ø250-1 + PINION 3/8" Z=20 FOR 49179	16	AW615	BEARING 3204 FOR 49179	33	AW626	INVERTER AC 1PH 200-240V OUTPUT 0,75KW FOR 49179	78
AW605	DRIVE SHAFT FOR BOWL Ø20X96,5 FOR 49179	17	AW616	SUPPORT UCFL 205 FOR 49179	34			
AW606	CHAIN HOLDER FOR 49179	18	AW617	POSITION SWITCH FR 601 FOR 49179	43			

# PARTS BREAKDOWN

ITEM	MODEL
49180	MX-IT-0025V



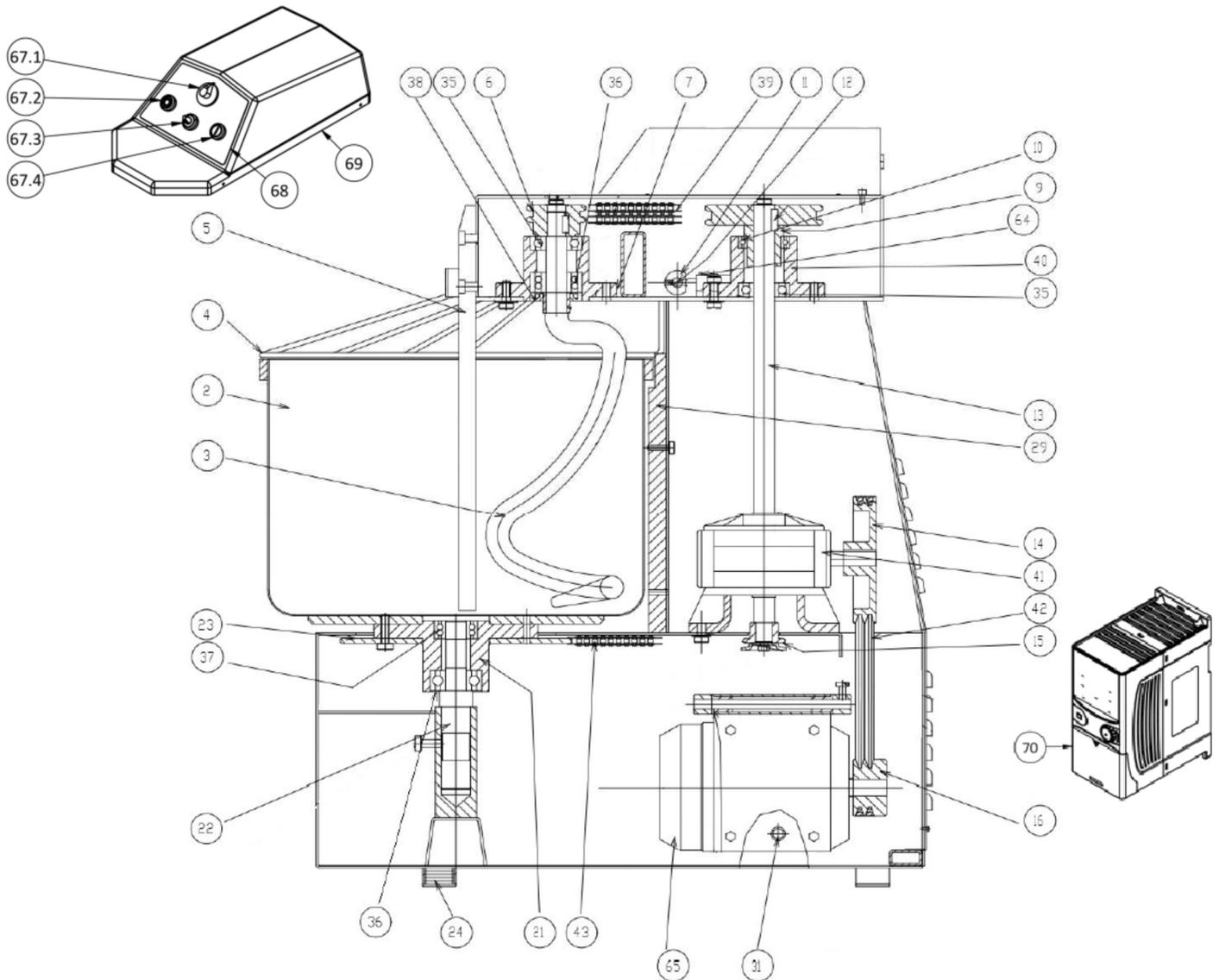
# ELECTRICAL SCHEMATICS

ITEM	MODEL
49180	MX-IT-0025V

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AW627	WHITE PAINTED FRAME FOR 49180	1	AW607	SHAFT Ø25 L=557,5 WITH CROWN Z=85 3/8" FOR 49180	19	AW618	MOTOR 3PH 80 B3 230/400V 50HZ 0,75KW 4P FOR 49180	44
AW628	BOWL 25 KG FOR 49180	2	AW608	MOTOR PULLEY Ø 50 FOR 49180	20	AL917	BELT TENSIONER ASSEMBLY FOR 49180	46
AW596	SPIRAL HOOK ASSEMBLY FOR 49180	3	AW609	PINION 3/8" Z=15 ØE65.5 ØI25 FOR 49180	21	AW619	SWIVELING WHEEL WITH BRAKE FOR 49180	61
AW629	STAINLESS STEEL SAFETY GUARD FOR 49180	4	AW610	BUSHING WITH HOLE Ø25 CHAIN FOR 49180	22	AW620	PIVOT FOR SAFETY GUARD FOR 49180	62
AW598	CAM LEVER MICROSWITCH FOR 49180	10	AW630	CHAIN 06B-1 3/8" 108 STEPS+JOINT FOR 49180	27	AW621	VERTICAL POLYETHYLENE SAFETY BAR FOR 49180	64
AW599	PINION 1/2" Z=29 DE122 DI20 FOR 49180	11	AW612	CHAIN 08B-1 1/2" 41 STEPS+JOINT FOR 49180	28	AW622	POTENTIOMETER 10K BLACK/ GREY FOR 49180	73
AW600	SPACER FE D.E. 30, D.I.27 L=24,70MM FOR 49180	12	AW631	CHAIN 06B-1 3/8" 109 S+J FOR 49180	29	AW623	STOP BUTTON FOR 49180	74
AW601	UPPER COVER IN WHITE METAL SHEET FOR 49180	13	AW632	BELT XPZ 1250/3VX494 FOR 49180	30	AW146	WHITE LIGHTED BUTTON GROUP "I" FOR 49180	75
AW602	BOWL HOLDER SHAFT ASSEMBLY FOR 49180	14	AW244	BEARING 6204-2RS1 20X47X14 FOR 49180	31	AW624	TIMER WITH KNOB FOR 49180	76
AW603	CROWN 3/8" Z=85 FORO D.60 FOR 49180	15	AW259	BEARING 6005-2RS1 25X47X12 FOR 49180	32	AW625	NO LOGO STICKER FOR 49180	77
AW604	PULLEY SPZ Ø250-1 + PINION 3/8" Z=20 FOR 49180	16	AW615	BEARING 3204 FOR 49180	33	AW626	INVERTER AC 1PH 200-240V OUTPUT 0,75KW FOR 49180	78
AW605	DRIVE SHAFT FOR BOWL Ø20X96,5 FOR 49180	17	AW616	SUPPORT UCFL 205 FOR 49180	34			
AW606	CHAIN HOLDER FOR 49180	18	AW617	POSITION SWITCH FR 601 FOR 49180	43			

# PARTS BREAKDOWN

ITEM	MODEL
49181	MX-IT-0040V



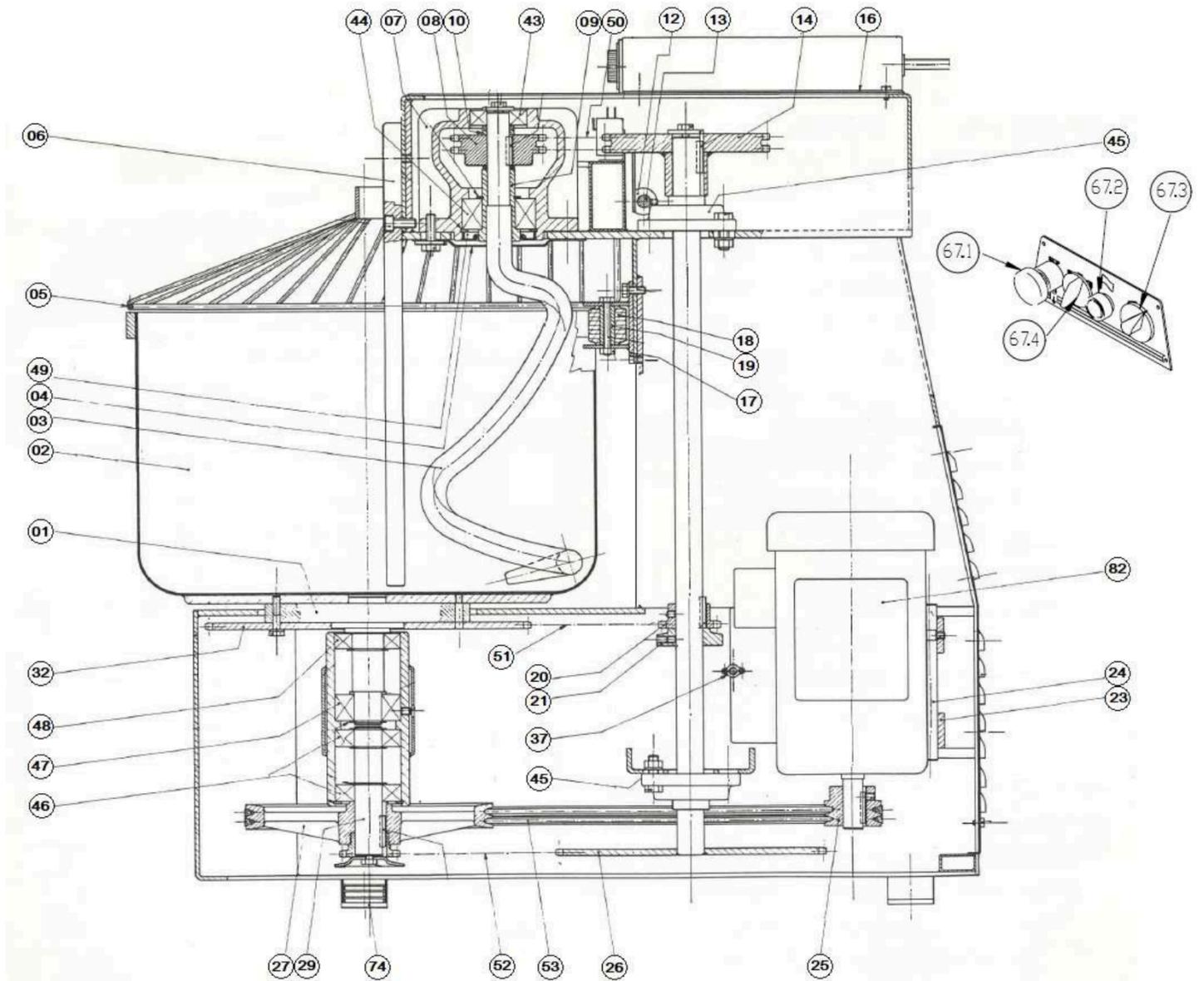
## PARTS BREAKDOWN

ITEM	MODEL
49181	MX-IT-0040V

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AV310	BOWL MOD. 40 KG FOR 49181	2	AS873	BUSHING 1210 F.24 MAGYS FOR 49181	16.1	AV329	BELT XPZ 762 FOR 49181	41
77031	AUGER (SPIRAL HOOK) FOR 49181	3	AS836	PULLEY SPZ 75/2 B.1210 FOR 49181	16.2	AV330	CHAIN CZ 06B-1 3/8" 135 STEPS + JOINT FOR 49181	42
77032	SHELTER FOR 49181	4A	AV320	BOWL SUPPORT FOR 49181	21	75633	MICROSWITCH FOR 49181	43
AV311	CENTRAL BAR MOD. FOR 49181	5	AV321	BOWL SUPPORT SHAFT FOR 49181	22	AV331	WIRING SP 30/40 230V/1 50-60HZ 1S FOR 49181	64
AV312	PINION 1/2" Z=16 DOUBLE ØE70.9 ØI22 FOR 49181	6	AV322	CROWN 3/8" Z=95 DE292.5 DI80 FOR 49181	23	AW619	SWIVELING WHEEL WITH BRAKE FOR 49181	65
77035	SUPPORT X AUGER FOR 49181	7	AV323	VERTICAL SAFETY BAR FOR 49181	24	AW633	MOTOR 3PH 100 B3 230/400V 50HZ 2,21KW 4P FOR 49181	67
AV313	PINION 1/2" Z=34 DOUBLE DE142.6 DI25 FOR 49181	9	AV324	MOTOR TIGHTENER ASSEMBLY FOR 49181	29	AW624	TIMER WITH KNOB FOR 49181	67.1
77752	BEARING 6008 FOR 49181	10	77062	BEARING-35 FOR 49181	31	AW623	STOP BUTTON FOR 49181	67.2
AV314	SPACER SAFETY GUARD STOP FOR 49181	11	77063	BEARING-36 FOR 49181	35	AW622	POTENTIOMETER 10K BLACK/GREY FOR 49181	67.3
AV315	PIVOT FOR SAFETY GUARD FOR 49181	12	77064	BEARING-37 FOR 49181	36	AW146	WHITE LIGHTED BUTTON GROUP "I" FOR 49181	67.4
AV316	REDUCER SHAFT Ø25X540 FOR 49181	13	AV325	RING A DIN 3760 32X62X10 FOR 49181	37	AW634	NO LOGO STICKER FOR 49181	68
AV317	BUSHING 1610 F.19 MAGYS FOR 49181	14.1	AV326	CHAIN CZ 08B-2 1/2" 61 STEPS +JOINT FOR 49181	38	AW635	TOP COVER FOR 49181	69
AV318	PULLEY SPZ 125/2 B.1610 FOR 49181	14.2	AV327	GEAR BOX SHAFT SUPPORT FOR 49181	39	AW636	INVERTER AC 1PH 200-240V OUTPUT 2,20KW FOR 49181	70
AV319	PINION 3/8" Z=15 DE49.5 DI20 FOR 49181	15	AV328	REDUCER SP 20-30-40-MIDI 20 FOR 49181	40			

# PARTS BREAKDOWN

ITEM	MODEL
49182	MX-IT-0050V



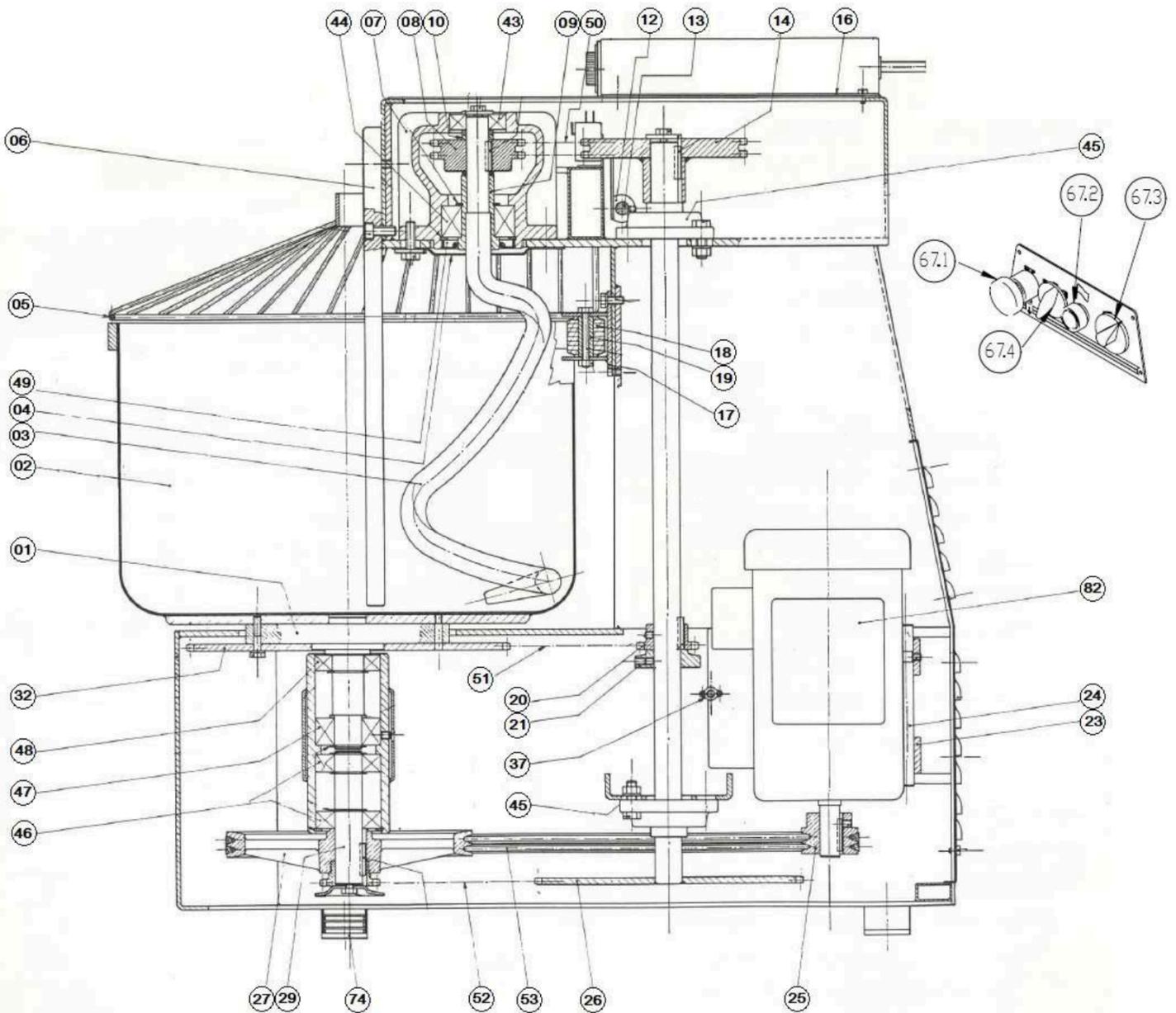
## PARTS BREAKDOWN

ITEM	MODEL
49182	MX-IT-0050V

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
75703	STAINLESS STEEL BOWL FOR 49182	2	AW649	DISK SUPPORT CHAIN FOR 49182	22	AW664	RING A DIN 3760 45X80X10 FOR 49182	49
AW637	SPIRAL HOOK FOR 49182	3	AW650	MOTOR SUPPORT PLATE WHITE FOR 49182	23	AW665	CHAIN CZ 08B-2 1/2" 64 STEPS+ JOINT FOR 49182	50
AW638	HOOK COVER FOR 49182	4	AW651	MOTOR FULCRUM PIN FOR 49182	24	75747	CHAIN 08B-1 1/2" 109 STEPS + JOINT POSITION 52 FOR 49182	51
75737	SHELTER IN AR FOR 49182	5	AW652	MOTOR PULLEY FOR 49182	25	75746	CHAIN 08B-1 1/2" 101 STEPS + JOINT POSITION 51 FOR 49182	52
AW639	CENTRAL BAR FOR 49182	6	AW653	SHAFT + CROWN FOR 49182	26	AW666	BELT XPZ 1737 FOR 49182	53
AW640	SPIRAL SUPPORT FOR 49182	7	AW654	BOWL PULLEY + PINION 1/2" FOR 49182	27	77172	ELECTRIC BOX (ELECTRICAL INSTALLATION V. 208/3/60 2 SPEED) FOR 49182	67
AW641	PINION 1/2" Z=19 DOUBLE DE82 DI25 FOR 49182	8	AW655	DISK SUPPORT CHAIN FOR 49182	28	AW624	TIMER WITH KNOB FOR 49182	67.1
AW642	BUSHING ØE 45 ØI 25 L=87,5 FOR 49182	9	AW656	DRIVE SHAFT FOR 49182	29	AW623	STOP BUTTON FOR 49182	67.2
AW643	SPIRAL UPPER SPACER FOR 49182	10	AW657	BOWL SUPPORT SHAFT ASSEMBLY FOR 49182	31	AW622	POTENTIOMETER 10K BLACK/ GREY FOR 49182	67.3
AW598	CAM LEVER MICROSWITCH FOR 49182	12	AW658	CROWN 08B1 ISO 606 Z85 ØF80 FOR 49182	32	AW146	WHITE LIGHTED BUTTON GROUP "I" FOR 49182	67.4
AW644	PIVOT FOR SAFETY GUARD FOR 49182	13	AL917	BELT TENSIONER ASSEMBLY FOR 49182	37	AW619	SWIVELING WHEEL WITH BRAKE FOR 49182	82
AW645	PINION 1/2 Z 44 DOUBLE FOR 49182	14	77062	BEARING-35 FOR 49182	43	63102	POSITION SWITCH FR 601 FOR 49182	74
AW646	COVER FOR 49182	16	AW659	BEARING 3307 FOR 49182	44	AW633	MOTOR 3PH 100 B3 230/400V 50HZ 2,21KW 4P FOR 49182	80
AW647	BOWL SUPPORT ROLLER BRACKET FOR 49182	17	AW660	SUPPORT UCF 206 FOR 49182	45	AW667	TOP COVER FOR 49182	68
77114	ROLLER SUPPORTS BATHTUB FOR 49182	18	AW661	BEARING 6306 2RS FOR 49182	46	AW636	INVERTER AC 1PH 200-240V OUTPUT 2,20KW FOR 49182	69
AI425	PIN FOR BOWL ROLL FOR 49182	19	AW662	BEARING 3204 FOR 49182	47	AW634	NO LOGO STICKER FOR 49182	70
AW648	PINION 1/2" Z=15 DE66 DI30 FOR 49182	20	AW663	BEARING 6207 2RS FOR 49182	48			

# PARTS BREAKDOWN

ITEM	MODEL
49183	MX-IT-0060V



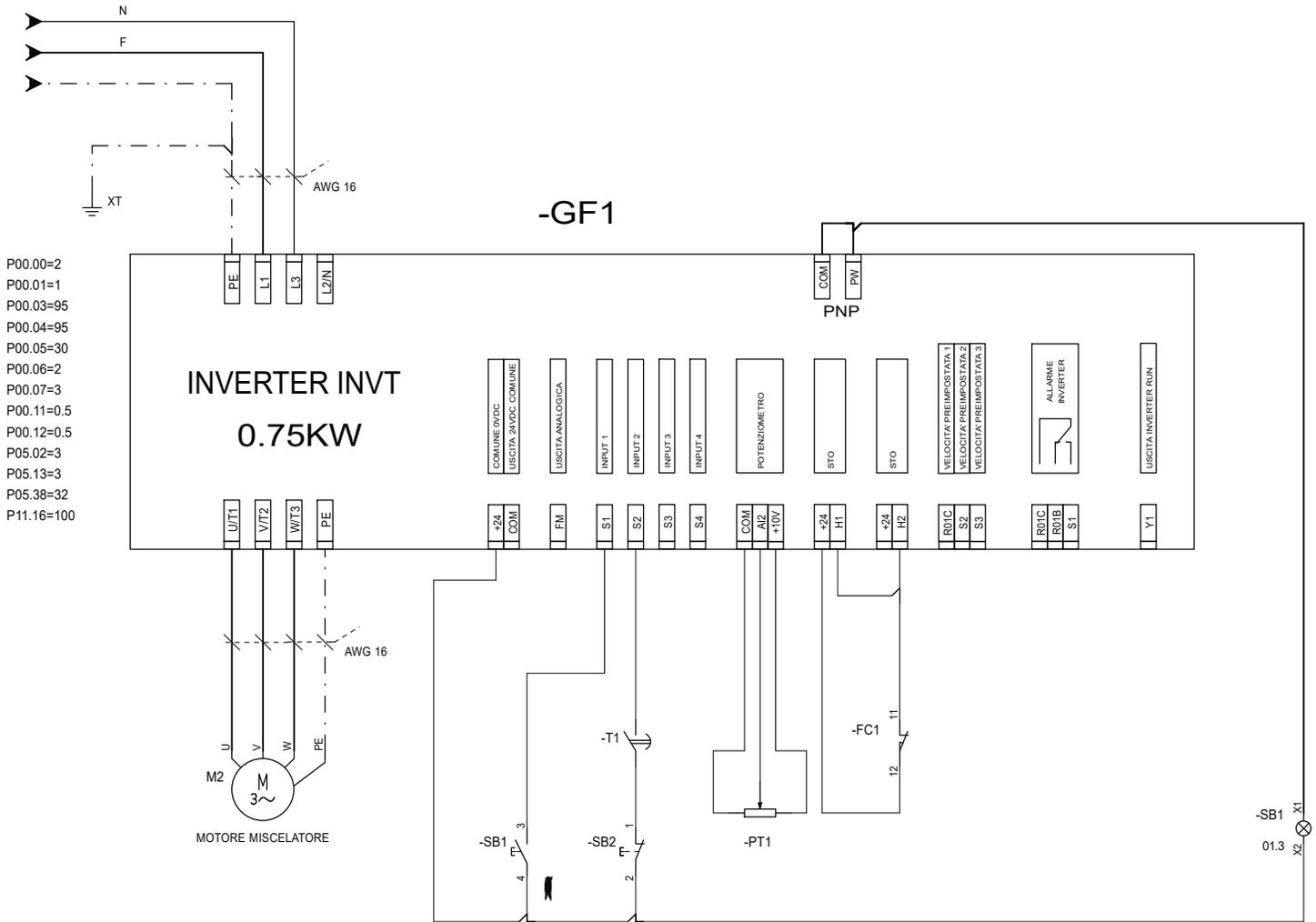
## PARTS BREAKDOWN

ITEM	MODEL
49183	MX-IT-0060V

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AW668	BOWL 60KG FOR 49183	2	AW649	DISK SUPPORT CHAIN FOR 49183	22	AW664	RING A DIN 3760 45X80X10 FOR 49183	49
AW669	SPIRAL HOOK FOR 49183	3	AW650	MOTOR SUPPORT PLATE WHITE FOR 49183	23	77140	HEAD CHAIN 1/2 DOUBLE 70 STEPS FOR 49183	50
AW638	HOOK COVER FOR 49183	4	AW651	MOTOR FULCRUM PIN FOR 49183	24	77141	SINGLE SHAFT CHAIN 115 STEPS FOR 49183	51
77132	SHELTER IN AR (METAL GUARD) FOR 49183	5	AW652	MOTOR PULLEY FOR 49183	25	77142	SINGLE BOWL CHAIN 117 STEPS FOR 49183	52
AW670	CENTRAL BAR FOR 49183	6	AW677	SHAFT + CROWN FOR 49183	26	AW681	BELT XPZ 1887/740 FOR 49183	53
AW640	SPIRAL SUPPORT FOR 49183	7	AW678	BOWL PULLEY + PINION FOR 49183	27	77172	ELECTRIC BOX (ELECTRICAL INSTALLATION V. 208/3/60 2 SPEED) FOR 49183	67
AW671	PINION 1/2" Z=24 DOUBLE ØE102 ØI30 FOR 49183	8	AW679	DISK SUPPORT CHAIN FOR 49183	28	AW623	STOP BUTTON FOR 49183	67.1
AW672	HOOK BUSHING ØE45 ØI30 L=82 FOR 49183	9	AW656	DRIVE SHAFT FOR 49183	29	63102	POSITION SWITCH FR 601 FOR 49183	67.2
AW673	SPIRAL UPPER SPACER FOR 49183	10	AW657	BOWL SUPPORT SHAFT ASSEMBLY FOR 49183	31	AW624	TIMER WITH KNOB FOR 49183	67.3
AW598	CAM LEVER MICROSWITCH FOR 49183	12	AW680	CROWN 1/2" Z=90 ØE370 ØI80 FOR 49183	32	AW619	SWIVELLING WHEEL WITH BRAKE FOR 49183	67.4
AW674	PIVOT FOR SAFETY GUARD FOR 49183	13	AL917	BELT TENSIONER ASSEMBLY FOR 49183	37	AW146	WHITE LIGHTED BUTTON GROUP "I" FOR 49183	74
77110	PINION DUAL 1/2 INCHES Z=48 DOUBLE ØE200 ØI35 FOR 49183	14	AD370	BEARING 6206 2RS FOR 49183	43	AW622	POTENTIOMETER 10K BLACK/ GREY FOR 49183	80
AW675	COVER FOR 49183	16	AW251	BEARING 3205-2RS1 25X52X20.6 FOR 49183	44	AW633	MOTOR 3PH 100 B3 230/400V 50HZ 2,21KW 4P FOR 49183	82
AW647	BOWL SUPPORT ROLLER BRACKET FOR 49183	17	AW660	SUPPORT UCF 206 FOR 49183	45	AW634	NO LOGO STICKER FOR 49183	68
77114	ROLLER SUPPORTS BATHTUB FOR 49183	18	AW661	BEARING 6306 2RS FOR 49183	46	AW682	TOP COVER FOR 49183	69
AI425	PIN FOR BOWL ROLL FOR 49183	19	77063	BEARING-36 FOR 49183	47	AW636	INVERTER AC 1PH 200-240V OUTPUT 2,20KW FOR 49183	70
AW676	PINION 1/2" Z=17 DE74 DI35 FOR 49183	20	AW663	BEARING 6207 2RS FOR 49183	48			

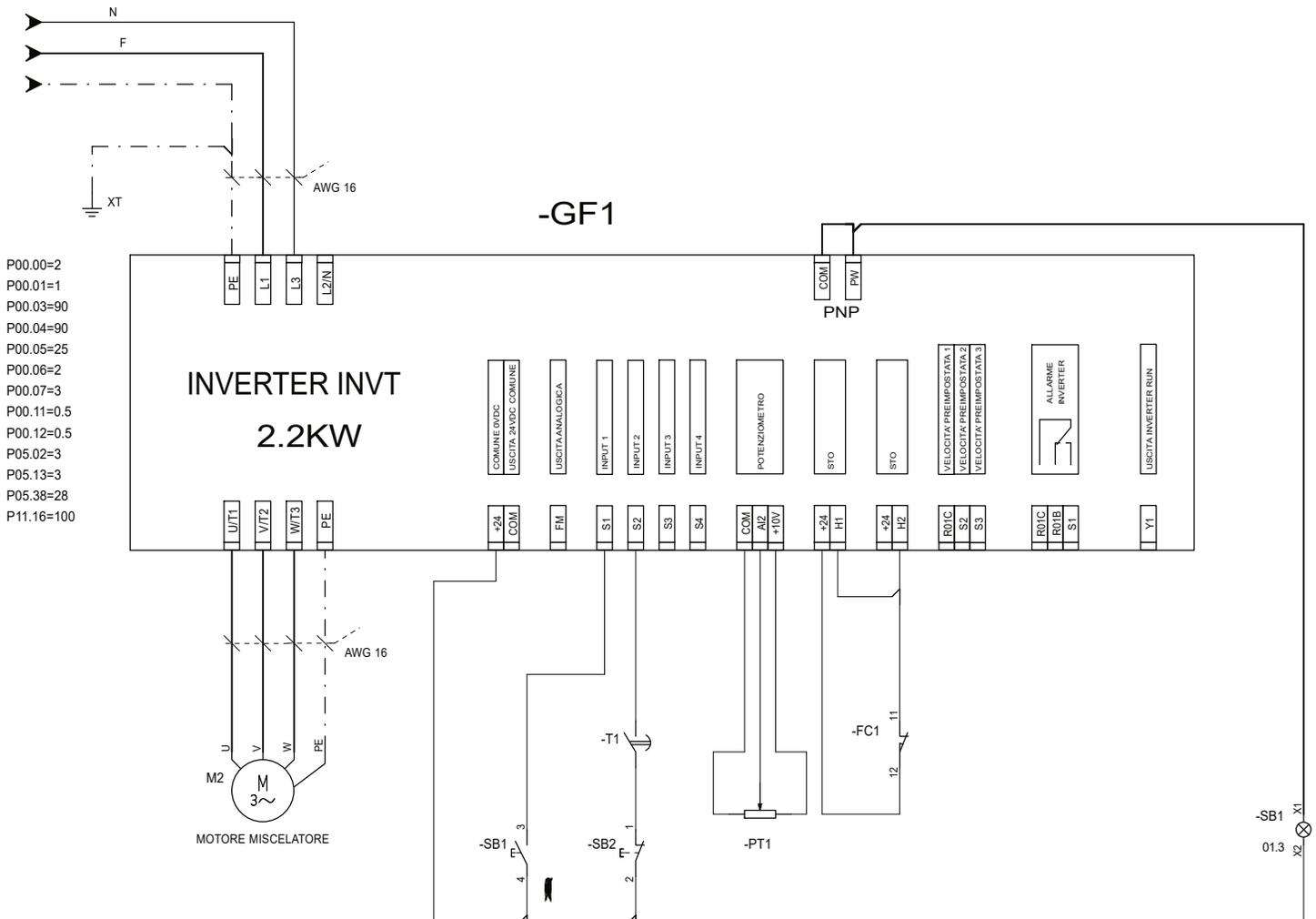
# ELECTRICAL SCHEMATICS

ITEM	MODEL
49179	MX-IT-0020V
49180	MX-IT-0025V



# ELECTRICAL SCHEMATICS

ITEM	MODEL
49181	MX-IT-0040V
49182	MX-IT-0050V
49183	MX-IT-0060V





# WARRANTY REGISTRATION

Thank you for purchasing an Trento 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:

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**TRENTO**  
PRODUCT WARRANTY REGISTRATION  
3115 Pepper Mill Court,  
Mississauga, Ontario  
Canada, L5L 4X5

**TRENTO**  
PRODUCT WARRANTY REGISTRATION  
4450 Witmer Industrial Estates, Unit 4,  
Niagara Falls, New York  
USA, 14305

***or email to: [trentoservice@trentoequipment.com](mailto:trentoservice@trentoequipment.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): \_\_\_\_\_

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