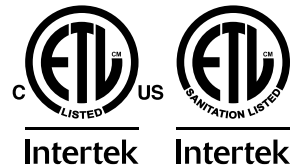




***Immersion Blender***  
***Model BL-IT-0075-VT***  
***Item 47712***  
***Instruction Manual***



*Revised - 08/09/2023*



Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)

*Attachments  
sold separately.*



# ***Table of Contents***

Model BL-IT-0075-VT

---

<b>Section</b>	<b>Page</b>
General Information -----	3 - 4
Safety and Warranty -----	4 - 7
Technical Specifications -----	7
Installation and Operation -----	7 - 9
Maintenance -----	10 - 12
Figure Drawings -----	13 - 21
Parts Breakdown -----	22 - 23
Electrical Schematics -----	24
Notes -----	25 - 26
Warranty Registration -----	27



# 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.**

**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***

---

## **GENERAL PRECAUTIONS**

Even if these general precautions seem obvious, they are of paramount importance for the installation, the use, the maintenance and possible inconveniences and related remedies.

The producer has no responsibility in the following cases:

- The machine has been tampered by non-authorized members of staff.

# Safety and Warranty

---

- Some components have been replaced with non-original ones.
- The instructions of this manual have not been followed carefully.
  
- Keep this manual with care for future reference (Fig. 19).
- The dipping blender must be used only by trained members of staff, who must know the safety rules contained in this manual perfectly.
- In case of staff turn-over, please proceed to train the new members of staff in timely fashion.
- Do not allow children, incompetents or untrained members of staff to use the blender (Fig. 20).
- Before carrying out any cleaning or maintenance task, unplug the machine from the electrical feeding network (Fig. 21).
- Before replacing accessories, unplug the machine from the electrical feeding network (Fig. 21).
- When intervening for ordinary maintenance or cleaning, carefully evaluate risks.
- Focus your attention on the operations in course during the use, maintenance and cleaning.
- To clean the machine, follow carefully the instructions of the chapter “ordinary cleaning”.
- Do not wash the blender by means of the dishwasher or water jets (Fig. 22-23).
- The dipping blender has been designed to blend fruit, vegetables and meat non-frozen boneless fruit, vegetables and meat to blend nonfrozen boneless fruit, vegetables and meat in liquid suspensions consisting of water or broth, at a maximum temperature of 70°C (Fig. 24), and anyhow food that is not particularly hard or resistant to be processed. Any other use is to be considered improper and therefore dangerous.
- The whisk accessory is designed to whip and emulsify fluids such as cream, eggs, etc. at room temperatures <25°C. It has not been designed neither to cut nor to knead. Any other use is to be considered improper and therefore dangerous.
- Dry the machine’s body and the used accessories after having cleaned them.
- Do not expose the blender to noxious agents such as the sun, the rain, splashes, humidity, frost (Fig. 25).
- Do not pull the feeding cable to unplug (Fig. 26).
- Check the status of the feeding cable on regular basis as a worn out cable or imperfect presents serious electrical dangers, call the customer service centre.
- Regularly check the condition of the power cord; a damaged or worn cord constitutes a serious electrical hazard, therefore contact the service centre.
- Regularly check the condition of the power button: if dirty or damaged, it could be very dangerous, therefore contact the service centre.
- If the machine remains unutilised for a long time, have it checked by a customer service centre before using it.
- If the machine shows signs of malfunctioning, it is recommended to switch it off, not to use it and not to intervene directly.
- To repair it and call the customer service centre whose details can be seen at the back of this manual.
- In case of fall or immersion of the blender, do not use it and contact customer service immediately to have a detailed check.
- Do not leave the dipping blender plugged in pointlessly. Unplug it when not using the machine. (Fig. 29).
- Do not hang or handle the dipping blender by means of the feeding cable (Fig. 27).
- Even if the machine is built according to the enforcing laws, there are some dangerous zones. Therefore, it is recommended to avoid to approach the hands to the blades or other parts in movement (Fig. 28).
- Do not posture in such a way that might lead parts of the body in direct contact with the blades.

# ***Safety and Warranty***

---

## **IN-BUILT SAFETY DEVICES**

### **MECHANICAL SAFETY DEVICES**

As far as mechanical-nature safety, the dipping blender described by this manual complies to:

- The UL 763 norm.
- The CSA C22.2 nr 195 norm.

The dipping blender is provided with:

- Whip-protecting bell (Fig. 32 –ref.b).
- Shaft-protecting bell (Fig. 32 – ref.a).
- Dragging device inserted engine's stem (Fig. 33).
- Respect of the minimum space to grip the machine as per what is prescribed by law.
- Maximum liquid level marked on the shaft (Fig. 45).

### **ELECTRICAL SAFETY DEVICES**

As far as electrical-nature safety, the dipping blender described by this manual complies to:

- The UL 763 norm.
- The CSA C22.2 nr 195 norm.

Therefore the dipping blender is provided with:

- Double-insulating system to guarantee that all the details that might come in contact with the operator are not subject to tension not even in case of breakdown.
- Button located in a position suitable for preventing accidental start-up (Fig. 34).
- Internal components protection from liquid splashes.
- Although the dipping blender is provided with the electrical and mechanical measures (operating during the working phase and during cleaning and maintenance) as per the enforcing laws, there are some residual risks that cannot be eliminated completely. These are recalled by this manual under the titles ATTENTION. They concern the danger of cut, contusion and else that is provoked by the blade and the dragging device, by the whip and by other components of the machine or by electrocutions.

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

## **1 YEAR PARTS AND LABOUR WARRANTY**

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

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

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

# Safety and Warranty

---

## 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

---

<b>Model</b>	<b>BL-IT-0075-VT</b>
<b>Power</b>	1 HP / 750 W
<b>Electrical</b>	110-120V / 60Hz / 1
<b>Current</b>	4A
<b>RPM</b>	2,300 - 15,200
<b>Dimensions</b>	5" x 7.5" x 15.4" / 127 x 191 x 391mm
<b>Packaging Dimensions</b>	22" x 13" x 7" / 559 x 330 x 178mm
<b>Weight</b>	9 lbs. / 4.1 kgs.
<b>Packaging Weight</b>	13 lbs. / 5.9 kgs.
<b>Item Number</b>	47712

# Installation and Operation

---

## ACCESSORIES ASSEMBLY

The tools must be installed on the engine's body when the machine is unplugged. All the dipping blender's tools are perfectly interchangeable. However, they might differ according to the model, date of production, producer. Hence, it is recommended to keep separate the various accessories of other dipping blenders.

### ENGINE'S BODY - SHAFT (FIG. 36)

Grip the engine's body by the handle, grip the shaft with the other hand. Align the shaft's rung to the clutch of the machine's body (1). Insert the shaft deeply (2) and rotate it of about 90 degrees anticlockwise till the shaft is firmly blocked to the machine(3). The catch will fit the engine's body reference.

# ***Installation and Operation***

---

## **ENGINE'S BODY - WHIP (FIG. 36)**

Grip the engine's body by the handle, grip the whip with the other hand. Align the shaft's rung to the clutch of the machine's body (1). Insert the shaft deeply (2) and rotate it of about 90 degrees anticlockwise till the whip is firmly blocked to the machine(3). The catch will fit the engine's body reference.

## **WHIP'S DISASSEMBLY (FIG. 37)**

The stainless steel whips can be disassembled from the body of whips. Wear protective gloves. Hold the body firmly with one hand and with the other one grip the whip by the hooking base and pull towards the opposite direction with strength but without wrenching it till the piece is subdivided into two pieces (2). Proceed in the same way with the other whip (4). In order to disassemble do the opposite.

## **PREPARATORY CHECK**

Check that the tools are perfectly assembled as per chapter 5. Check that the electrical connections has been done correctly as per paragraph 2.3.

Hold the machine from the handle with one hand and other in the lowest part of the motor (see figure 38). Then try operating it with the following procedure (Figs. 38-39-40):

- Insert the machine's plug into the socket.
- Press the power button (1) with your index finger. The machine will start working.
- If the machine is normal the engine starts at maximum speed. Be aware of the counterblow that the engine's power can provoke in the hand and in the wrist when gripping the machine tightly.
- If the machine has a speed variator, after the engine has started, work on the speed variator's handle (2) with the other hand and check the correct its functioning.
- If present push the auto-blocking switch (3) and release the switch (1).
- To switch off the blender release the switch (1).
- In case of use with block, to stop the machine push and release the switch again (1) (see Fig. n.39).

## **USE'S FIELDS**

The dipping blender has been designed to blend, emulsify and whip fruit, vegetables, meat, food in general. The dipping blender has not been designed to work chemicals, sewages, glues and anything that is not strictly food. Even if designed to blend also hot products, it is recommended to operate with products at a temperature below 70 degrees C, always for a short lapse of time (maximum 10 minutes). Followed by a pause of at least 10 minutes. Do not leave the shaft immersed in food.

## **BLENDING**

Use of the shaft (Fig. 41). Fruit, vegetables, meat, food in general as long as mixed in some liquid solution. Food pieces must have maximum dimensions of a nut (3x3x3cm cubes as long as without bones or stones and as long as they are not too hard and consistent).

## **WHIPPING, EMULSIFYING**

Use the whip (Fig. 42). Eggs, milk, etc. can be used to obtain creamy substances, mousses, cream at temperatures below 25°C as long as they do not have or they do not reach by the end of the operation consistencies that can be compared to other dough. For the latter the dipping blender is not suitable.



# *Installation and Operation*

---

## **MACHINE'S USE**

### **ATTENTION**

- Check that the machine is perfectly dry and that there is no dirt or humidity from previous uses or washes (Fig. 43).
- Check that the shaft or the whip have not residual encrustations from previous uses.
- Before using it, ensure that the shaft and the whip are fixed to the engine's body properly (Fig. 44).
- Check that in the previous uses the components or protections have not been removed.
- Check the state of the feeding cable that could have been worn out by the different knives and tools in the kitchen. In this case, please contact customer service immediately.

There are three shafts of different length. If available, always use the shaft whose length prevents the immersion of the engine of the product. Assemble the tools as per chapter 5. Grip the dipping blender by the handle with one hand and grip the lowest part above the maximum level (marked on the shaft Fig. 45) with the other one. Never grip the engine's body in a way to obstruct the vent's opening (Fig. 46). Posture correctly and comfortably in order to work safely and easily. It is FORBIDDEN to use the immersion blender with pots placed on burners, heating plates or on excessively high worktops (Fig. 47). Insert the dipping blender with the tool slightly inclined to the maximum height marked on the working shaft. As for the whip, the product must always remain at 2-3 cm from the whip's body (Fig. 45).

Switch the machine and move the shaft and the whip towards the inner part of the container with slow but regular revolving movements. It is recommended not to touch the container's walls with the whips. As for the shaft, alternate the revolution even in the movements from the top to the bottom to ease the entry of the products to be whisk in the operating bell (Fig. 48). Work till the desired consistency is obtained, once finished using it, switch the machine off.

**ATTENTION: do not use the machine in free air and to avoid any risk of physical or mechanical damage, never extract the tool from the product while still rotating (Fig. 49).**

**ATTENTION: as a result of the centrifuge effect, the liquid tends to rotate and to higher its level closer to the border of the container, when the blender is functioning, hence never fill the container over 2/3 of its capacity (Fig. 48).**

Never carry out work cycles for over 10 minutes and keep the blender switched off anyway for at least 10 minutes between a work cycle and the next (Fig. 51).

At the end of the working cycle, remove the machine from the working container and proceed immediately to the cleaning of the tool. Never leave the machine unattended inside the container.

# Maintenance

---

## REGULAR CLEANING

### GENERAL INFORMATION

- The cleaning of the machine is an operation to be done absolutely at the end of every working cycle.
- Immediate cleaning, can save a lot of time, guaranties hygiene and maintenance of the machine.
- The cleaning must be scrupulously detailed in all the parts that come into direct or indirect contact with food.
- The dipping blender must not be cleaned with water cleaners or water jets (Fig. 53), and/or with acid or corrosive detergents that can ruin the surface (Fig. 54).
- Tools and brushes or else must not be used as they might damage the machine (Fig. 54).
- Check that the vent's opening are not obstructed by dust, dirt or else periodically. In case these are obstructed call the customer centre.

**ATTENTION: do not use air jets or else that could provoke dirt's infiltrations inside the machine (Fig. 53).**

### SHAFT (FIG. 55)

For a correct cleaning, it is necessary:

1. Get a container sufficiently high to immerge the shaft to the maximum level allowed.
2. Fill it with hot water 50-60°C and add dish detergent according to the need.
3. Let the machine operate for 20 seconds simulating the normal productive process.
4. Empty the container, rinse it and fill it with warm water. Let the machine operate again for some more 10-15 seconds, if necessary repeat the operation till a complete and thorough rinse is guaranteed.

**WARNING: after disconnecting the machine from the power outlet, use a non-abrasive wet sponge to clean the external parts of the shaft with hot water and, if necessary, the previously used detergent (Fig. 57).**

**WARNING: disconnect the machine from the power outlet, check the outcome of the operation and, if necessary, repeat it from point (2) or intervene manually on the parts that are still dirty. The knives area could provoke wounds to the hands (Fig. 56). So, please pay the maximum attention.**

5. Reuse the tool for another operation.
6. Dry the tool with a cloth and position it vertically for 1 or 2 hours to ease the drainage of residual liquid (Fig. 57).
7. Hence place the shaft on the special wall bearing (Fig. 58).

### WHIP (FIG. 59)

Proceed as described for the shafts.

1. Disassemble the whip from the whip's body and check the complete cleaning. Intervene manually on the parts that are still dirty, paying attention to the internal area of the whip's body (Fig. 60).

**ATTENTION: whips can be dangerous when handles with bare or wet hands. Wear protective gloves and pay maximum attention anyway. Reuse the tool for another operation assembling the whips to the whip's engine.**

2. Dry the whip's body with a cloth position it vertically for 1 or 2 hours to ease the drainage of residual liquid (Fig. 58).
3. Hence place the assembled whip on the special wall bearing (Fig. 58).

## ENGINE'S BODY

1. Unplug the feeding cable from the net to insulate the machine from the electrical feeding completely (Fig. 61).
2. Remove possible product splashes that deposited on the machine's body with a wet sponge and dry immediately with a cloth.
3. Check that no residual from the work nor liquid did not enter the cone fixing the tools and in such case remove them with a cloth. Reuse the blender to another operation.
4. Position the engine's body on the special wall bearing.

## EXTRA CLEANING

### GENERAL INFORMATION (FIG. 63)

- Such operation is an exclusive requirement of this machine.
- This operation is to be carried out only in case of poor cleaning tasks executed by previous operators or in case unpleasant smells, internal encrustations, etc. can be perceived.
- This operation is quite delicate and particular even if simple and could compromise the functioning of the machine. Therefore, it is recommended to have it carried out only by responsible and expert members of staff.

**ATTENTION: this operation exposes the operator to risks due to the manipulation of knives and sharp parts. Hence, it is recommended to use protective gloves and to be extremely careful all the time.**

### Disassembly of the shaft (Fig. 64)

1. Detach the shaft from the engine's body and position it on a surface with the knives on the right side.
2. Predispose the tools (a-b-c), grip the tool (c) with the left hand and insert it in the dragging device inside the shaft.

**ATTENTION: using a key (3), unscrew anticlockwise till the blade group is removed.**

3. Grip the tool with the right hand (a) and insert it in the lower support matching the reference. Unscrew everything clockwise till removal of the lower support. Pay attention not to lose the sealing gasket (o-ring) from the lower support.
4. Remove the inner shaft from the main shaft pushing it towards the tool (c).
5. Proceed to clean the single pieces with a damp cloth and some dish detergent, keeping in mind that the bearings must not come into contact with liquids.
6. In case of encrustation, insist with the cloth. Do not use abrasives, pointy or sharp tools.
7. Re-assemble everything the opposite way.

**ATTENTION: fix firmly the knife or this could detach itself during the operating stage.**

Check the state of the gaskets 1 and 2. In any other case, call customer service for supplies and replacements.

## MAINTENANCE

### GENERAL INFORMATION

Before carrying out any maintenance task, it is recommended to unplug the feeding cable from the net to insulate the machine from the rest of the plant completely.

# ***Maintenance***

---

## **DIPPING OF ACCIDENTAL FALL OF THE MACHINE**

In case of immersion or accidental fall of any accessory or the machine itself, do not use it and contact customer service.

## **SHAFT AND WHIP FIXING**

Check that the shaft and the whip are firmly and solidly fixed to the engine's body. If this is not the case, please contact customer service.

## **FEEDING CABLE**

Periodically, check the state of wear of the feeding cable and in case, contact customer service.

## **COMMANDS LINING**

Periodically, check the state of wear of the rubber commands lining and in case of wear contact customer service.

## **BLADE**

Check the sharpness of the shaft's blades to replace them, please contact customer service.

## **WHIPS**

Check that the whips keep their original conformation and that they do not detach easily from the whip's body. If this is not the case, please contact customer service.

## **GASKETS - SEALING RINGS**

Periodically check the sealing gaskets, once the knife-holding base is disassembled (Fig. 64). If these show wear, contact customer service.

# Figure Drawings

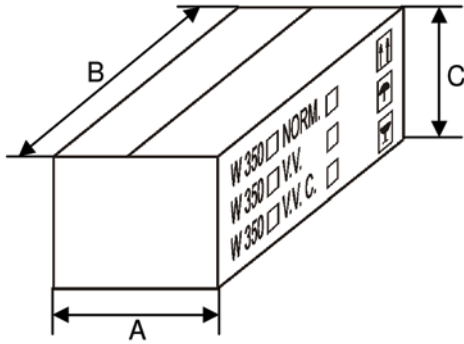


Fig. n°1

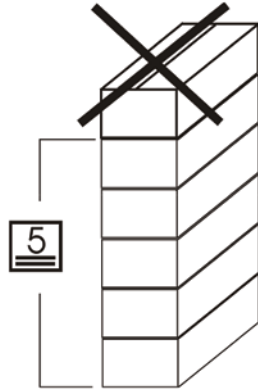


Fig. n°2

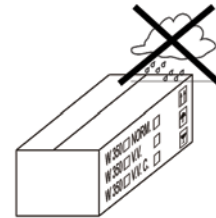


Fig. n°3

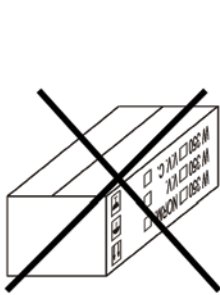


Fig. n°4

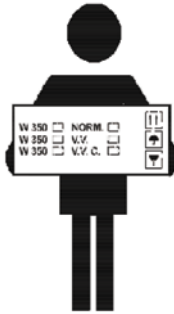


Fig. n°5

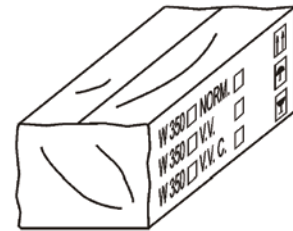


Fig. n°6



Fig. n°7

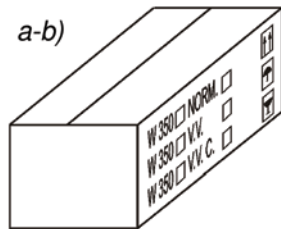


Fig. n°8

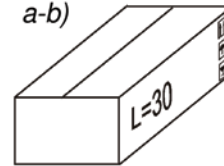


Fig. n°9

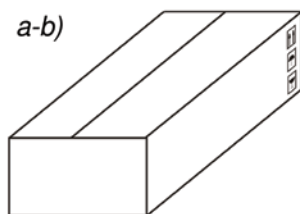
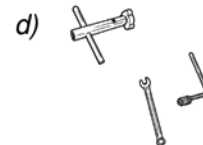


Fig. n°10

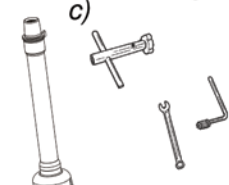
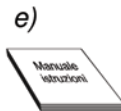
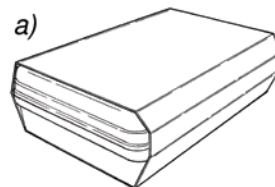


Fig. n°11

# Figure Drawings

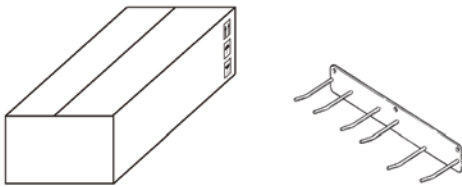


Fig. n°12



Fig. n°13

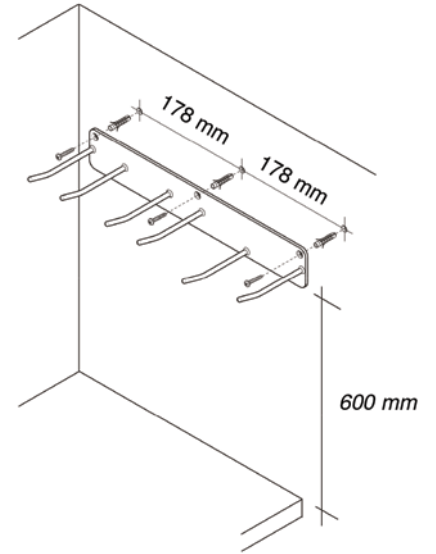


Fig. n°14

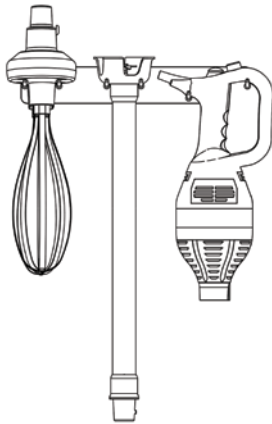


Fig. n°14A

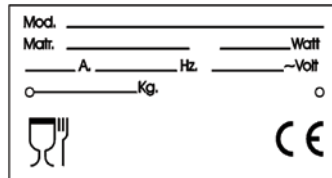


Fig. n°15

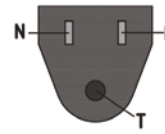


Fig. n°16

# Figure Drawings

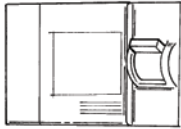


Fig. n°17



Fig. n°19



Fig. n°20

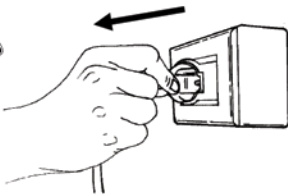


Fig. n°21

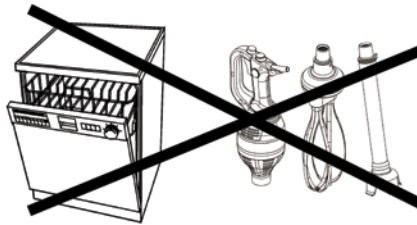


Fig. n°22

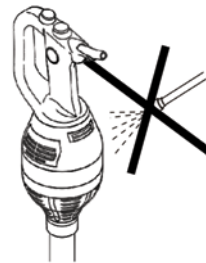


Fig. n°23

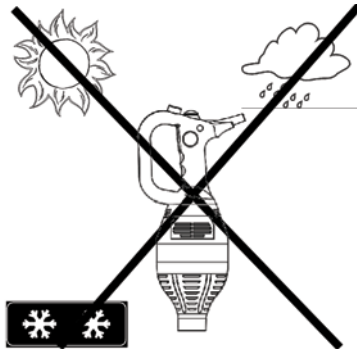


Fig. n°25

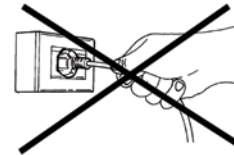


Fig. n°26

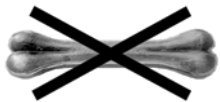


Fig. n°24

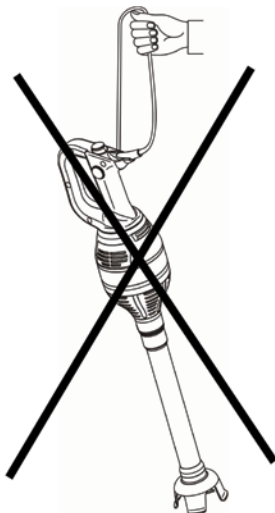
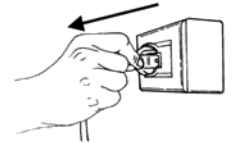


Fig. n°27

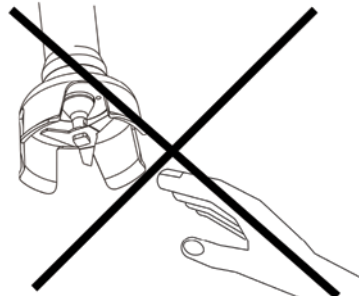


Fig. n°28

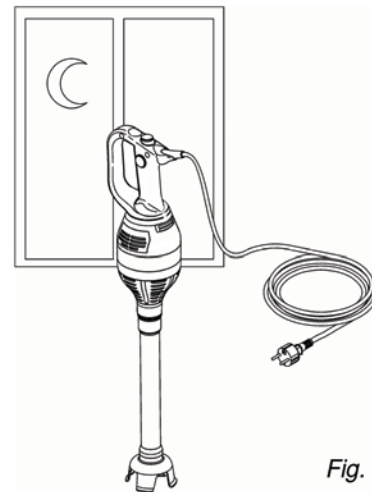
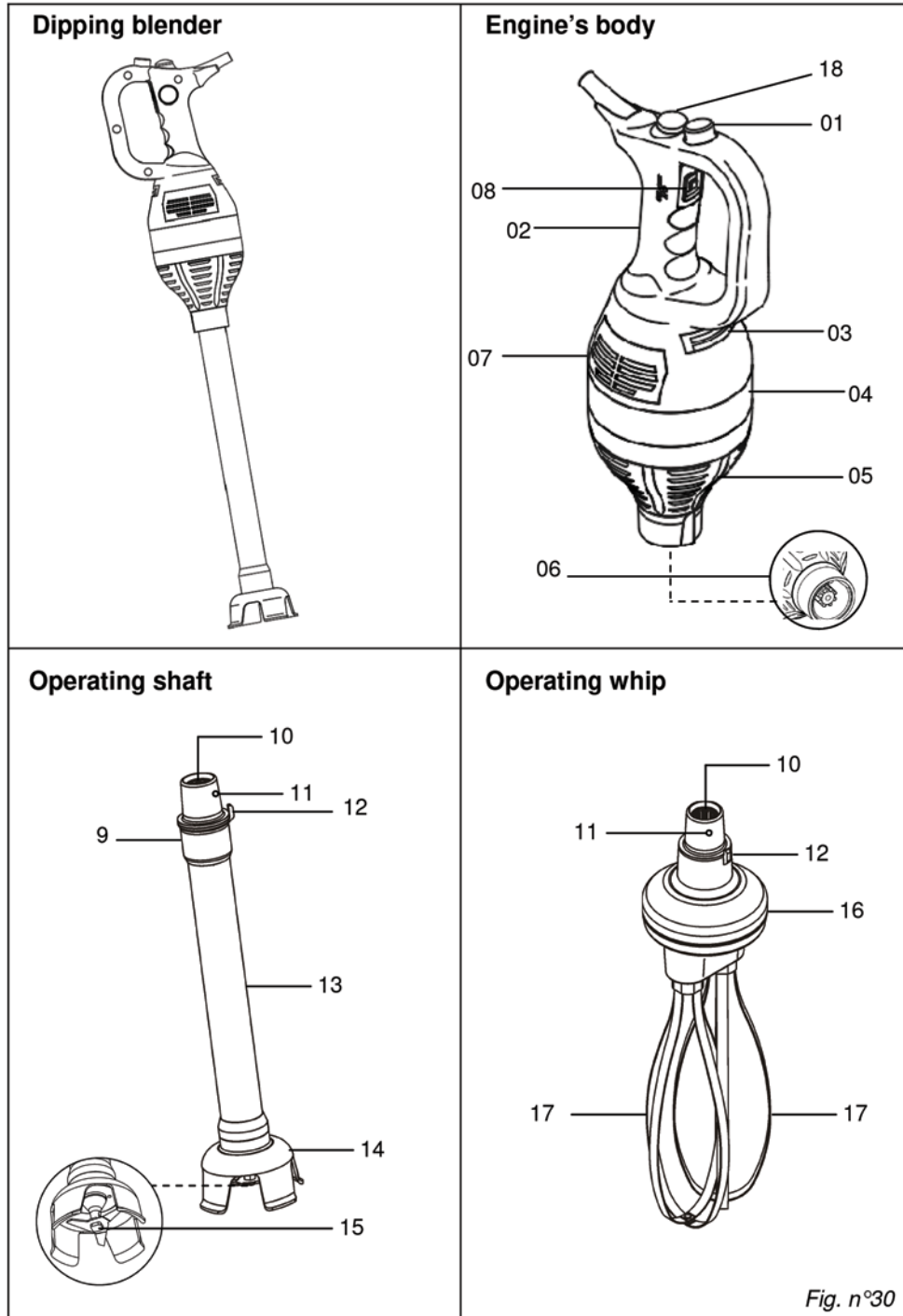


Fig. n°29

# Figure Drawings





# Figure Drawings

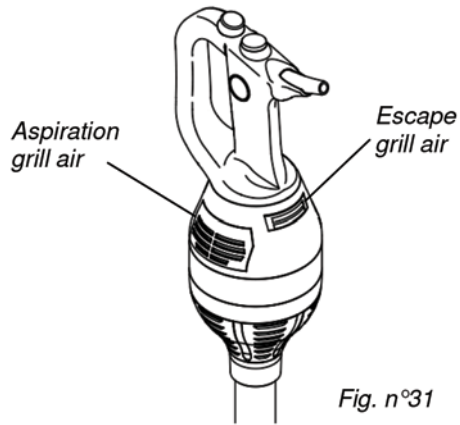


Fig. n°31

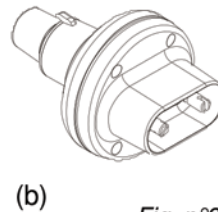


Fig. n°32

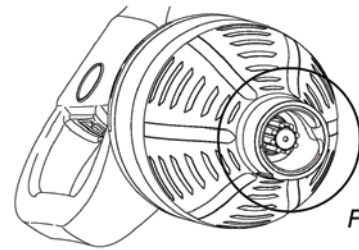


Fig. n°33



Fig. n°34

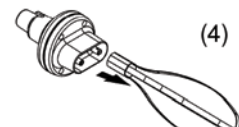
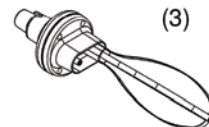
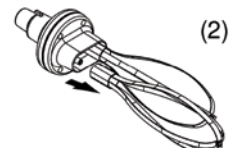
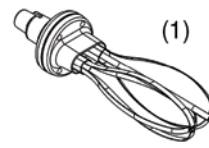


Fig. n°36

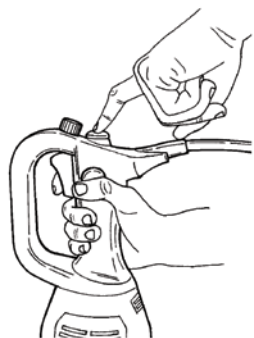


Fig. n°37

# Figure Drawings

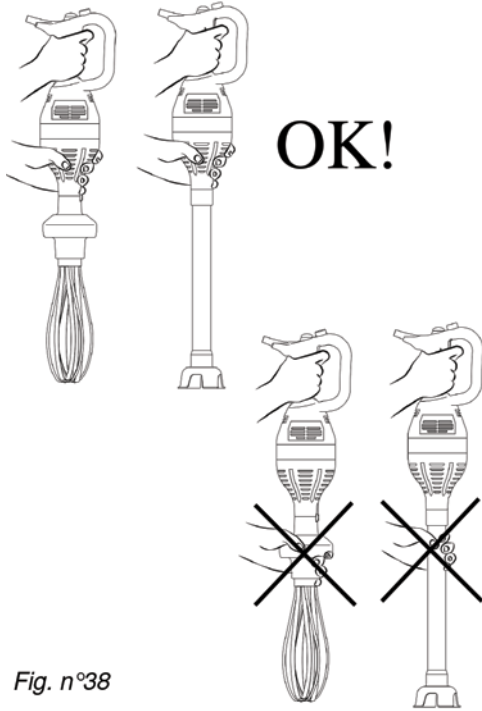


Fig. n°38

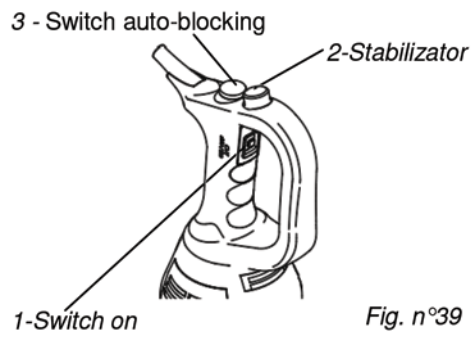


Fig. n°39

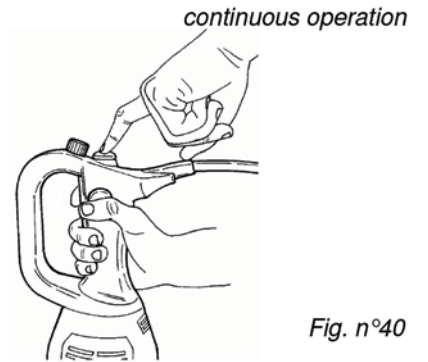


Fig. n°40

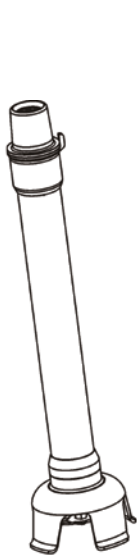


Fig. n°41



Fig. n°42



Fig. n°43



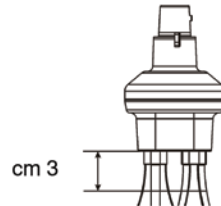
# Figure Drawings



Fig. n°44



Asta



Frusta

Fig. n°45

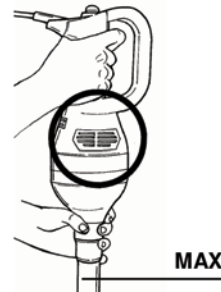


Fig. n°46

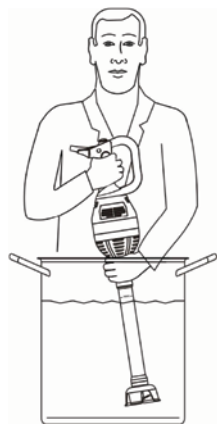


Fig. n°47

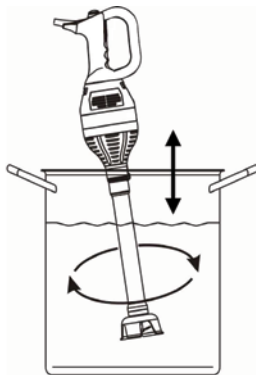


Fig. n°48



Fig. n°49

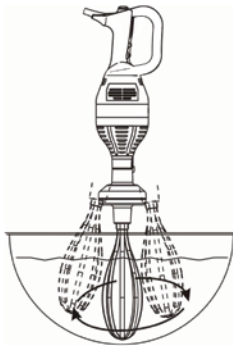


Fig. n°50

**Working cycles:**  
**10 minutes ON – 10 minutes OFF**



Fig. n°51

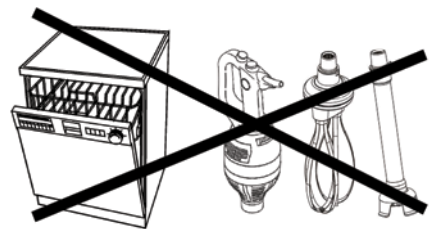


Fig. n°52

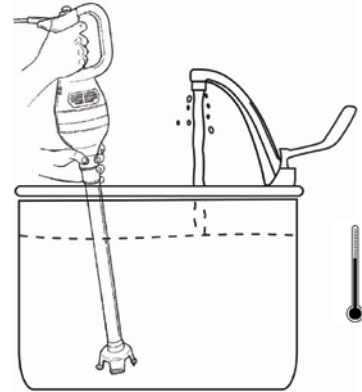
# Figure Drawings



Fig. n°53



Fig. n°54



**Let the dipping blender work for 20 seconds during the cleaning stage.**

Fig. n°55



**ATTENTION!**

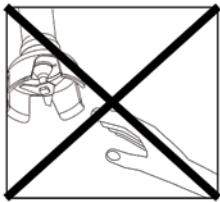


Fig. n°56

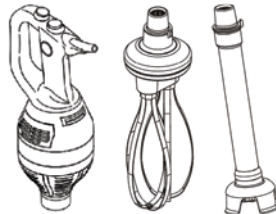
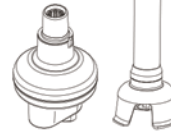


Fig. n°57

a)



b)

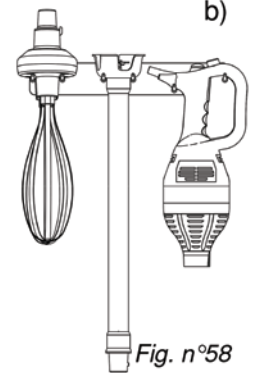
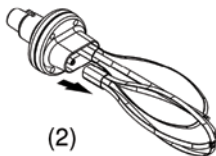


Fig. n°58



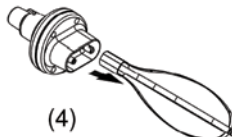
(1)



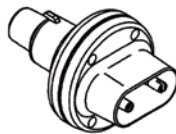
(2)



(3)



(4)



(5)

Fig. n°59



Fig. n°60

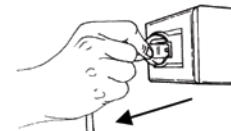


Fig. n°61

# Figure Drawings



Fig. n°62

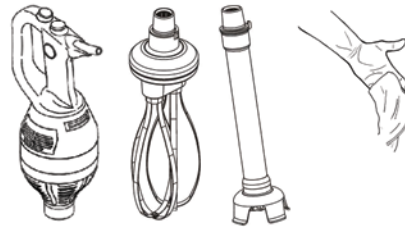


Fig. n°63

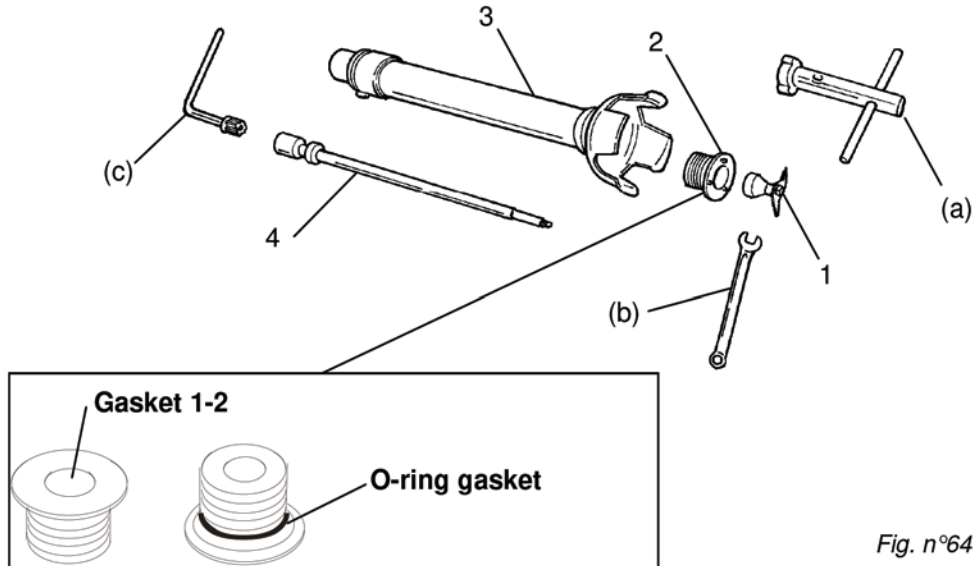


Fig. n°64





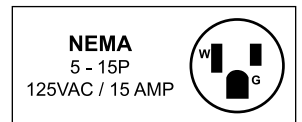
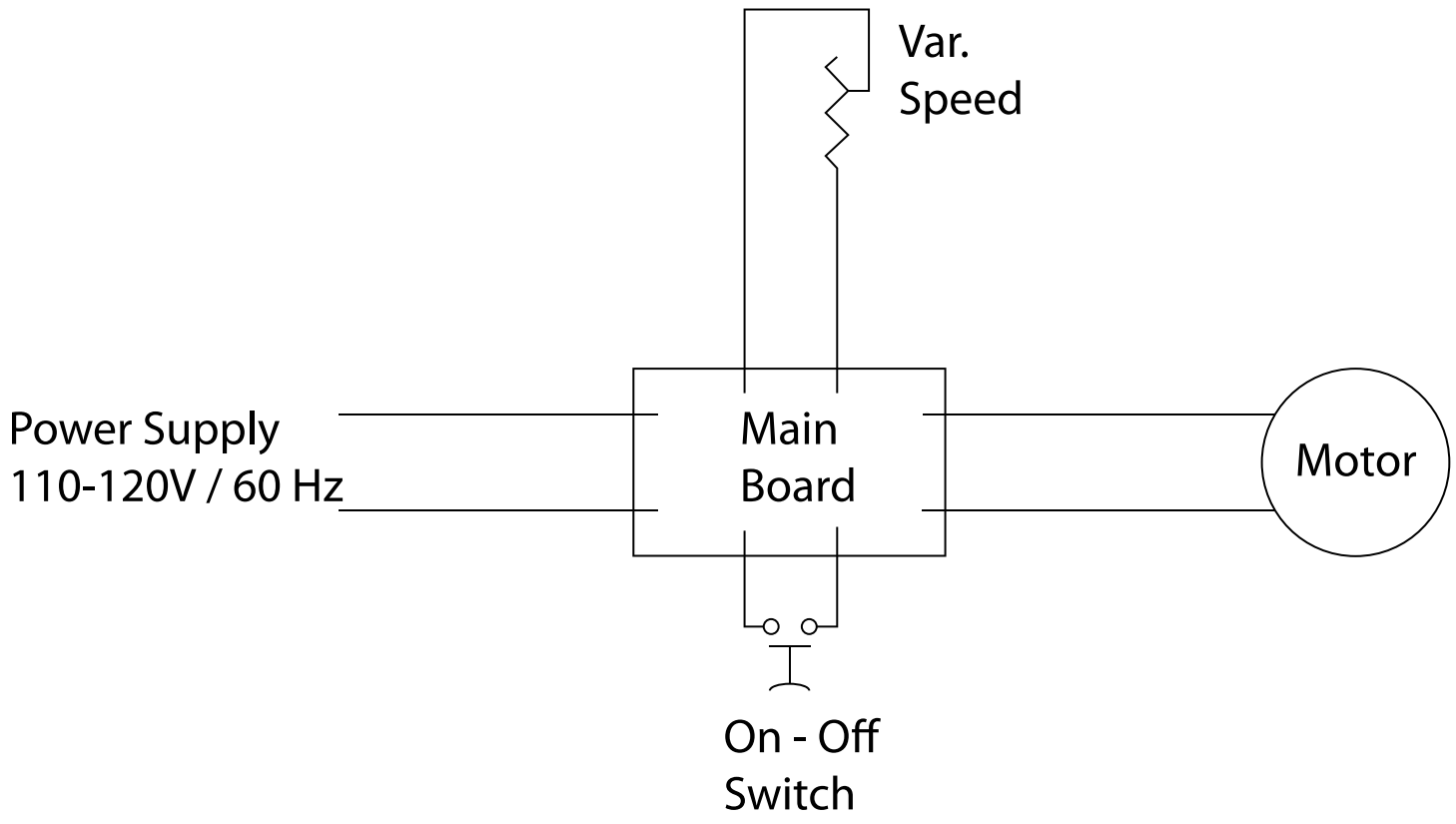
# Parts Breakdown

## Model BL-IT-0075-VT 47712

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN562	Caps Set for 47712	1	AN573	Male Coupling for 47712	22	AN584	Push-Lock Switch Assembly for 47712	46
AN563	Speed Regulator Cap for 47712	2	AN574	Loctite 406 GR.20 for 47712	30	AN585	Spring D.4,3 Sez.0,8 L.13mm for 47712	48
AN564	OR D.15,6 TH.1.78 for 47712	3	AN575	Auto Screw TC Cross Stainless Steel 3.9x16 for 47712	32	AN586	Cable Stopper BLO-R4B for 47712	50
AN565	Right Knob Frame for 47712	4	AN576	Screw TE Recess.Zinc.M5x70 for 47712	33	AN587	Screw Aut.TC Cross Zin. 3,5x13 for 47712	50-1
AN566	Air Intake Grid for 47712	6	AN577	Strain Relief for 47712	34	AN588	Variable Speed Dial Knob for 47712	52
AN567	Motor Wires for 47712	7	AN578	Washer D.5 for 47712	35	AN589	Var.Speed Dial+Control Board for 47712	54
AN568	Air Outlet Grill for 47712	8	AN579	Power Cable Y18 for 47712	36	AN590	Polarized Magnet 8 Sectors for 47712	60
AN569	Engine Assembly 110/60 for 47712	10	AN580	Lock Switch Cover for 47712	38	AN591	Raw Grain M4x4 for 47712	62
AN570	Distance Mot.Plast. for 47712	12	AN581	Left Knob Frame for 47712	40	AN592	Disk Magnet for 47712	64
AN571	Rubber Cover for 47712	18	AN582	Cover, Power Switch for 47712	42	AN593	Disassembling Tools - Shaft for 47712	70
AN572	Long Nut D.8x25 Galvanized for 47712	20	AN583	Button Assy from 2010 for 47712	44			

# Electrical Schematics

Model **BL-IT-0075-VT** 47712











# 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](mailto: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.

