



Baking Mixers

Models MX-CN-0020-G, 0020-T, 0030-G, 0030-T, 0010-G
Items 20467, 20441, 17835, 20442, 17836

Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 09/14/2022



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



NEMA 5 - 15 125 VAC / 15 AMP RECEPTACLE	
NEMA 5 - 20 125 VAC / 20 AMP RECEPTACLE	

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Model MX-CN-0010-G / Model MX-CN-0020-G / Model MX-CN-0020-T
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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

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

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

Safety and Warranty

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

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

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

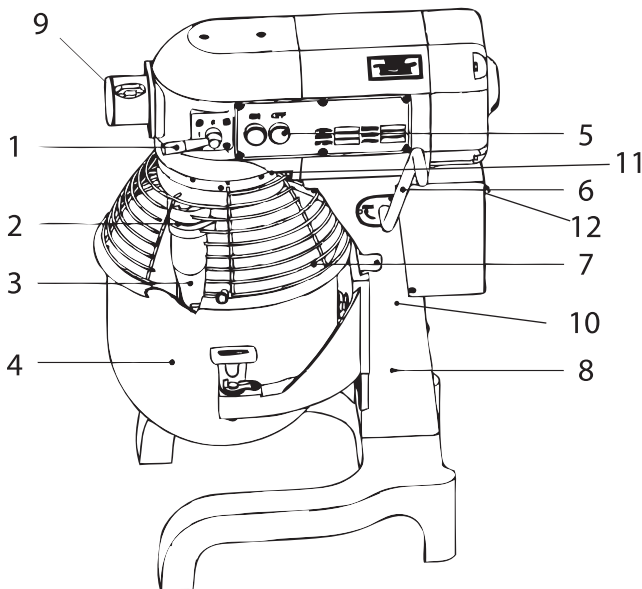
WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications



1. Gear change hand lever.
2. Planetary Shaft.
3. Mixer Attachment.
4. Stainless bowl.
5. Power switch.
6. Bowl lift handle.
7. Safety guard.
8. Support Frame.
9. #12 Hub
10. Internal Safety Switch
11. Safety Switch
12. Overload Reset Button

Technical Specifications

10 QT MIXERS

Model	MX-CN-0010-G
Power	0.67 HP / 0.5 kW
Shaft RPM	108 ^{1st} 195 ^{2nd} 355 ^{3rd}
Capacity	9.5 L / 10 QT
Timer	No
Guard	Yes
Electrical	110V / 60Hz / 1
Packaging Weight	181 lbs. / 82.1 kgs.
Dimensions	20" x 15.5" x 24.5" / 508 x 394 x 622mm
Packaging Dimensions	22" x 18" x 29" / 559 x 457 x 737mm
Item Number	20467

20 QT MIXERS

Model	MX-CN-0020-G	MX-CN-0020-T
Power	1.5 HP / 1.12 kW	
Shaft RPM	108 ^{1st} 195 ^{2nd} 355 ^{3rd}	
Capacity	18.9 L / 20 QT	
Timer	No	Yes
Guard	Yes	
Electrical	110V / 60Hz / 1	
Packaging Weight	262 lbs. / 118.8 kgs.	
Dimensions	21.5" x 16" x 30.5" / 546 x 406 x 775mm	
Packaging Dimensions	25" x 22" x 35" / 635 x 559 x 889mm	
Item Number	20441	17835

30 QT MIXERS

Model	MX-CN-0030-G	MX-CN-0030-T
Power	2 HP / 1.5 kW	
Shaft RPM	91 ^{1st} 166 ^{2nd} 282 ^{3rd}	
Capacity	29.4 L / 30 QT	
Timer	No	Yes
Guard	Yes	
Electrical	110V / 60Hz / 1	
Packaging Weight	433 lbs. / 196.8 kgs.	
Dimensions	23.5" x 21" x 44.5" / 597 x 533 x 1130mm	
Packaging Dimensions	29" x 26" x 50" / 737 x 660 x 1270mm	
Item Number	20442	17836

Installation

UNCRATING

Immediately after uncrating the mixer, check for possible shipping damage. If the machine is found to be damaged after uncrating, save all packaging materials and contact the carrier within 3 days of delivery. Failure to contact the carrier or supplier in a timely fashion may cause you a loss.

LOCATION

Prior to installation, test the electrical service to assure that it agrees with the specifications on the machine's rating plate. Place the mixer on a sturdy and level surface. There should be adequate space around the mixer for the user to operate the controls and to install and remove the bowls. Holes are located in the base to permanently secure the mixer, although this is not necessary in normal installations.

ELECTRICAL CONNECTIONS

The electrical cords on these machines are equipped with a three-pronged grounding plug, which must be connected to a properly grounded receptacle. If the receptacle is not properly grounded, contact an electrician. DO NOT remove the grounding prong from the plug. Electrical and grounding connections must comply with the applicable regulations and local electrical codes.

Check Initial Operation

1. Install the bowl and raise into the mix position, with the bowl support up and bowl safety guard closed.
2. Apply power to the mixer by inserting the cord plug into a properly grounded outlet.
3. Turn the Speed Lever to position 1.
4. Run the machine by pushing the START and then the STOP buttons.

Operation

WARNING

Moving agitator in bowl. Keep hands, clothing and utensils out of bowl while in operation. Do not use without interlocked safety guard.

WARNING: DO NOT SWITCH GEARS DURING USAGE.

The Omcan mixers are equipped with Standard Safety features. Refer to the diagram on page 3 for an explanation of their functions. The bowl safety guard must be in the closed position or the mixer will not operate. The bowl must be raised and remain in mixing position on bowl support or the mixer will not operate.

1. Standard power supply 110V / 60Hz AC. (Please use a plug with 3 wide contacts and good grounding.)
2. Speed transformation: if you want to change the speed, please turn off the power switch (5) first, and then

Operation

pull the gear change hand lever (1) to the position required.

3. Shutting down: when the operation is completed, turn off the power switch (5) first, then pull the gear change hand lever (1) to position 1, and lower bowl to load position (6), and finally disconnect the power supply.

NOTES

- The power socket must be provided with a good ground wire to guarantee the mixer is grounded properly. There will be an electric shock if there is no ground wire or if it is improperly mounted. Never connect the ground wire to gas pipes, water pipes, lightning rods or telephone lines. Electric leakage should be checked after installation. If the power line is damaged, it must be replaced by the a Service Company.
- Do not put your hand into the stirring barrel during operation. Disconnect the power supply before the installation of the mixer.
- Do not operate the mixer beyond the time limit to prevent reduction of its service life.
- The mixer should be mounted on a stable and clean place, keep it away from heat sources and wet places, and away from equipment with strong electromagnetic properties.
- Keep the machine clean constantly. Disconnect power supply before maintenance. Clean machine with a soft damp cloth. Do not clean it with water spray or use harsh detergents.

On/Off Switch - MX-CN-0010-G

Features:

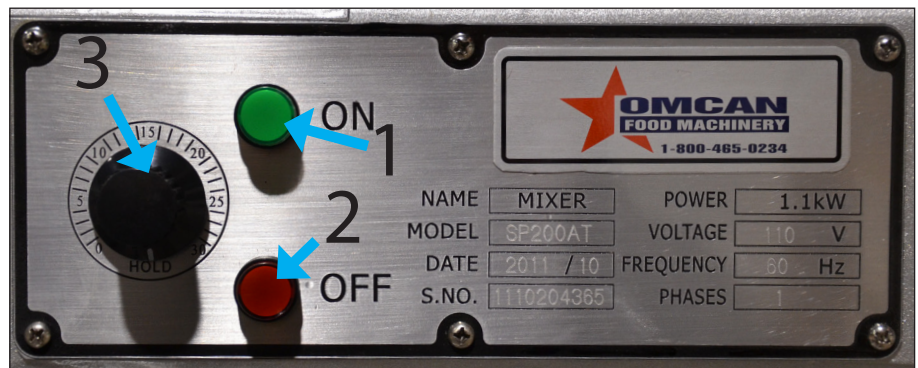
1. Standard Controls



On/Off Switch - MX-CN-0020-T

Features:

1. On Button
2. Off Button
3. Countdown Timer Knob



Operation

On/Off Switch - MX-CN-0020-G

Features:

1. On Button
2. Off Button



On/Off Switch - MX-CN-0030-T

Features:

1. Separate On and Off Switches
2. Countdown Timer Knob
3. Speed Adjusting Lever with Handle



On/Off Switch - MX-CN-0030-G

Features:

- On Button
- Off Button
- Speed Adjusting Lever with Handle



Operation

Installing Mixer Bowls - All Models

1. Place the bowl on the two arms to keep it in place. Insert the bowl pin into pin support located on frame. Carefully align holes on the bowl with the studs on the bowl arms. (Fig.1)
2. Once the bowl is seated properly, swing the locking levers into position. (Fig.2)
3. To remove the bowl, follow the instructions above in reverse order.

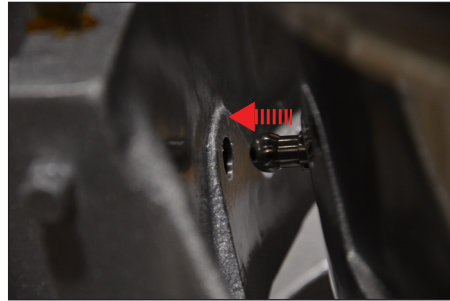
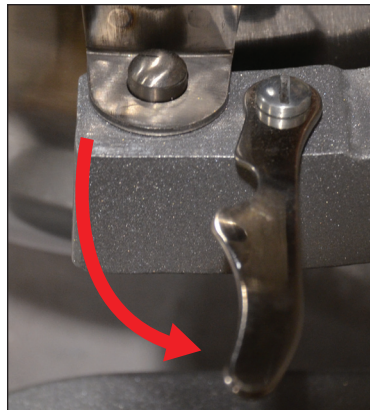


Fig.1

MX-CN-0010-G / 0020-T / 0020-G



MX-CN-0030-T / 0030-G

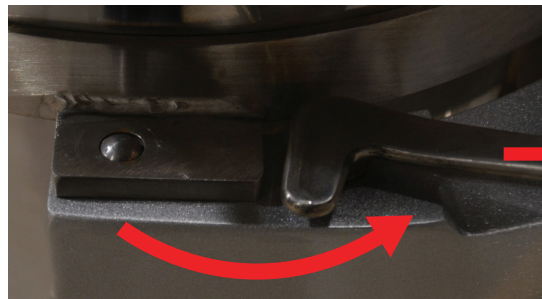


Fig.2

Installing Mixer Attachments - MX-CN-0010-G

Ensure machine is off, lower bowl to loading position. Keep note of the notch on the shaft (Fig.3) and raise the attachment over the shaft. (Fig.4) Turn the attachment to the left until you can turn no more (Fig.5) and release, the attachment should now dip down a bit and lock in place. To Remove the attachment, follow the instructions above in reverse order.



Fig.3

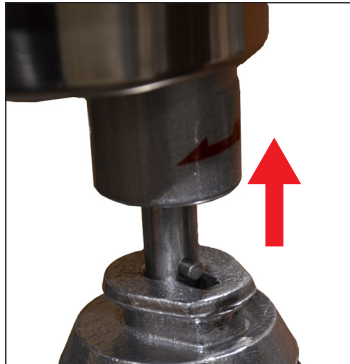


Fig.4

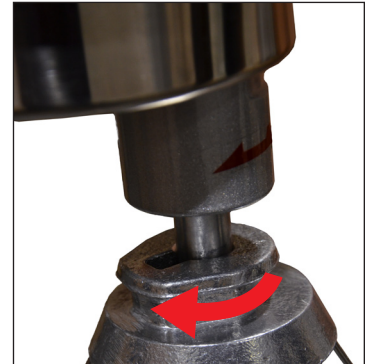


Fig.5

Installing Mixer Attachments - MX-CN-0020-T / MX-CN-0020-G

Ensure machine is off, lower bowl to loading position. Open the Guard by pulling the handle away from the magnetic latch. (Fig.6) Raise the attachment over the shaft, keeping note of where the notch is. (Fig.7) Guide the notch through the path until it reaches the end and locks. (Fig.8) To remove attachment, follow the instructions above in reverse order.



Fig.6



Fig.7

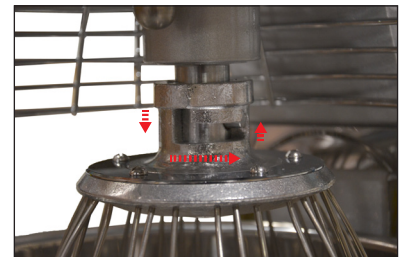


Fig.8

Installing Mixer Attachments - MX-CN-0030-T / MX-CN-0030-G

Ensure machine is off, lower bowl to loading position. Open the Guard by lifting it up towards the top of the machine until it stops. (Fig.9) Raise the attachment through the shaft, keeping note of where the notch is. (Fig.7) Guide the notch through the path until it reaches the end and locks. (Fig.8) To remove attachment, follow the instructions above in reverse order.

Operation



Fig.9

Maintenance

Clean the bowl and attachments daily or after use to maintain hygiene standards. Clean the mixer with a soft wet cloth. The transmission gear box is greased in factory. Check the greasing each 6 months. To add or refill grease, open the top cover, then fill grease from aperture or replace the grease directly. Ensure guide rails are kept clean and lubricated.

Troubleshooting

Problems	Causes	Solutions
Planetary does not rotate after starting the machine	Loose electric wiring	Check electric wiring tighten any loose connections. Press reset button.
Oil leakage	The seal rings are worn out	Replace seal rings

Troubleshooting

Motor temperature raises while reduced output speed	Too low voltage	Check the power supply
	Over-loaded	Reduce load
	The speed of mixing is too high, or wrong attachment is being used, or mixing too long.	Select a suitable speed and attachment. Reduce load.
The mixing knocks with the bowl	The attachment or bowl is deformed	Repair or replace the attachment or bowl
Abnormal noise and high temperature from gearbox	Insufficient lubrication	Add or replace the grease
Bowl lift is difficult to pull up	Guide rails are not lubricated.	Lubricate guide rails.

WARNING!

If the equipment is out of function, please make sure it is serviced by a professional person. Please turn to a special service centre!

For parts or service call 1-800-465-0234.

Mixer Capacity Chart

PRODUCT	AGITATORS SUITABLE FOR OPERATION	ALLOWABLE AGITATOR SPEEDS	0010-G	0020-G	0030-G
				0020-T	0030-T
CAPACITY OF BOWL (QTS. LIQUID)			10	20	30
Egg Whites	Whip	1, 2, 3	1 1/2 pts	1 qt	1.5 qt
Mashed Potatoes	Beater	1,2	8 lbs	12 lbs	20 lbs
Mayonnaise (Qts of Oil)	Whip	1, 2	4 1/2 qts	10 qts	12 qts
Meringue (Qty. of Water)	Whip	1, 2, 3	1/2 pts	3/4 pts	1 qt
Waffle or Hot Cake Batter	Whip	1,2	5 qts	8 qts	12 qts
Whipped Cream	Whip	1, 2, 3	2 1/2 qts	4 qts	6 qts
Cake, Box or Slab	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Cup	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Layer	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Pound	Beater	1,2	8 lbs	16 lbs	22 lbs
Cake, Short (Sponge)	Beater	1,2	6 lbs	12 lbs	16 lbs
Cookies, Sugar	Beater	1,2	8 lbs	12 lbs	16 lbs
Dough, Bread or Roll (Lt.-Med.) 60% AR	Hook	1	8 lbs	16 lbs	20 lbs
Dough, Heavy Bread 55% AR **	Hook	1	6 lbs	12 lbs	16 lbs
Dough, Pie	Hook	1	8 lbs	14 lbs	20 lbs
Dough, Thin Pizza 40%(max mix time is 5 min.)***	Hook	1	N/R	N/R	10 lbs
Dough, Med. Pizza 50% AR	Hook	1	N/R	N/R	12 lbs
Dough, Thick Pizza 60% AR	Hook	1	N/R	10 lbs	14 lbs
Dough Raised Donut 65% AR	Hook	1	N/R	6 lbs	10 lbs
Dough, Whole Wheat 70% AR	Hook	1	6 lbs	10 lbs	16 lbs
Icing, Fondant	Beater	1	5 lbs	9 lbs	14 lbs
Shortening & Sugar, Creamed	Beater	1	7 lbs	12 lbs	18 lbs
Pasta, Basic Egg Noodle	Hook	1	1 lbs	3 lbs	6 lbs

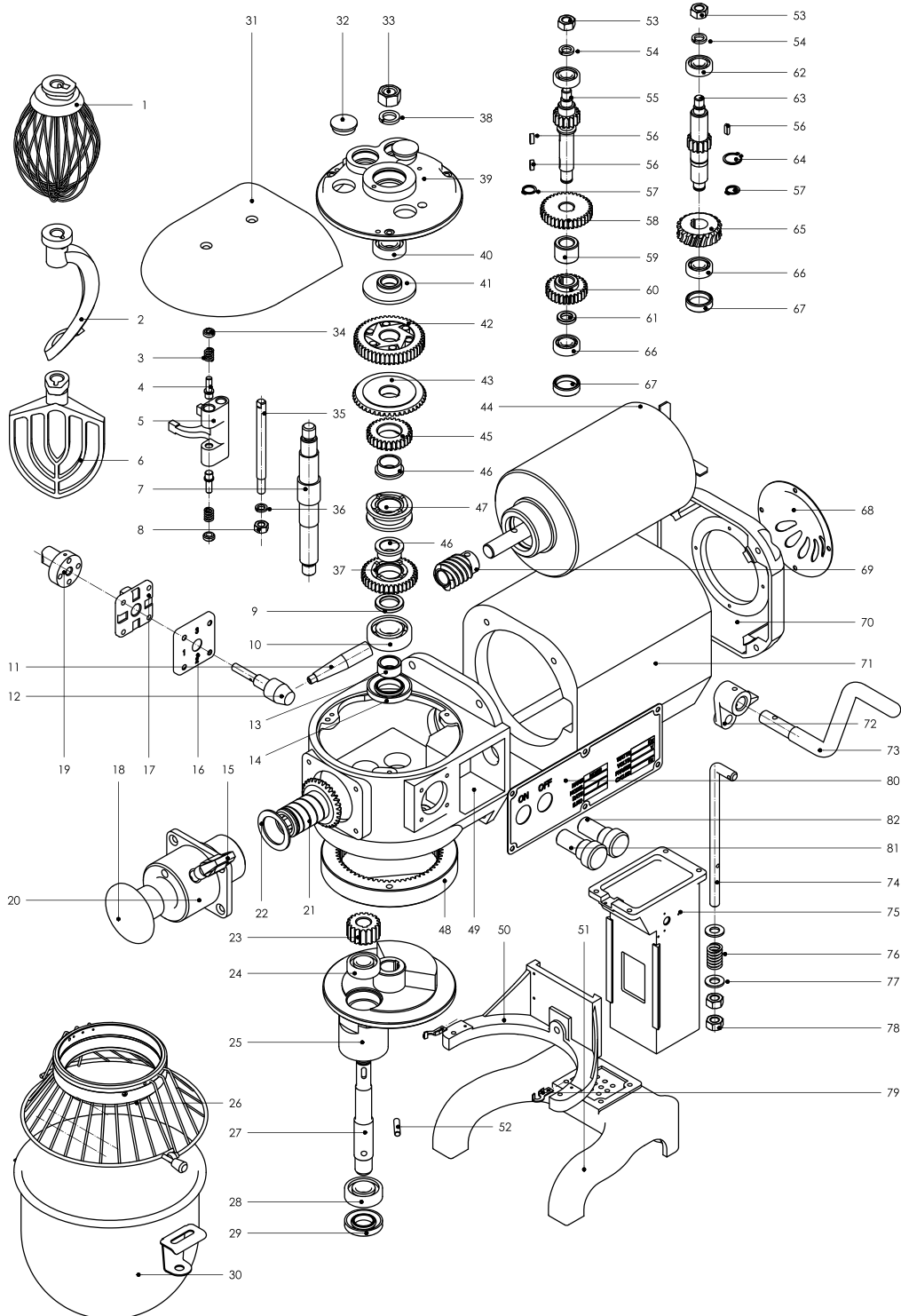
pts - Pints (US Liquid) • qts - Quarts (US Liquid) • lbs - Pounds (US Weight) • N/R - Not Recommended

The following maximum capacities are intended as a guideline only, varying factors such as the type of flour used, temperature of water used, and other conditions may require the batch to be reduced. (1 gallon of water weighs 8.33 lbs.)

NOTE: AR% = (Absorption Ratio % - water weight divided by flour weight) The mixer capacity depends on the moisture content of the dough. The capacities mentioned above are based on flour at room temperature and 70°F water temperature. If high gluten flour is used, reduce above dough batch size to 10% If using chilled flour, water below 70°F, or ice, reduce batch size by 10% 2nd speed should never be used on 50% AR

Parts Breakdown

Model MX-CN-0010-G 20467



Parts Breakdown

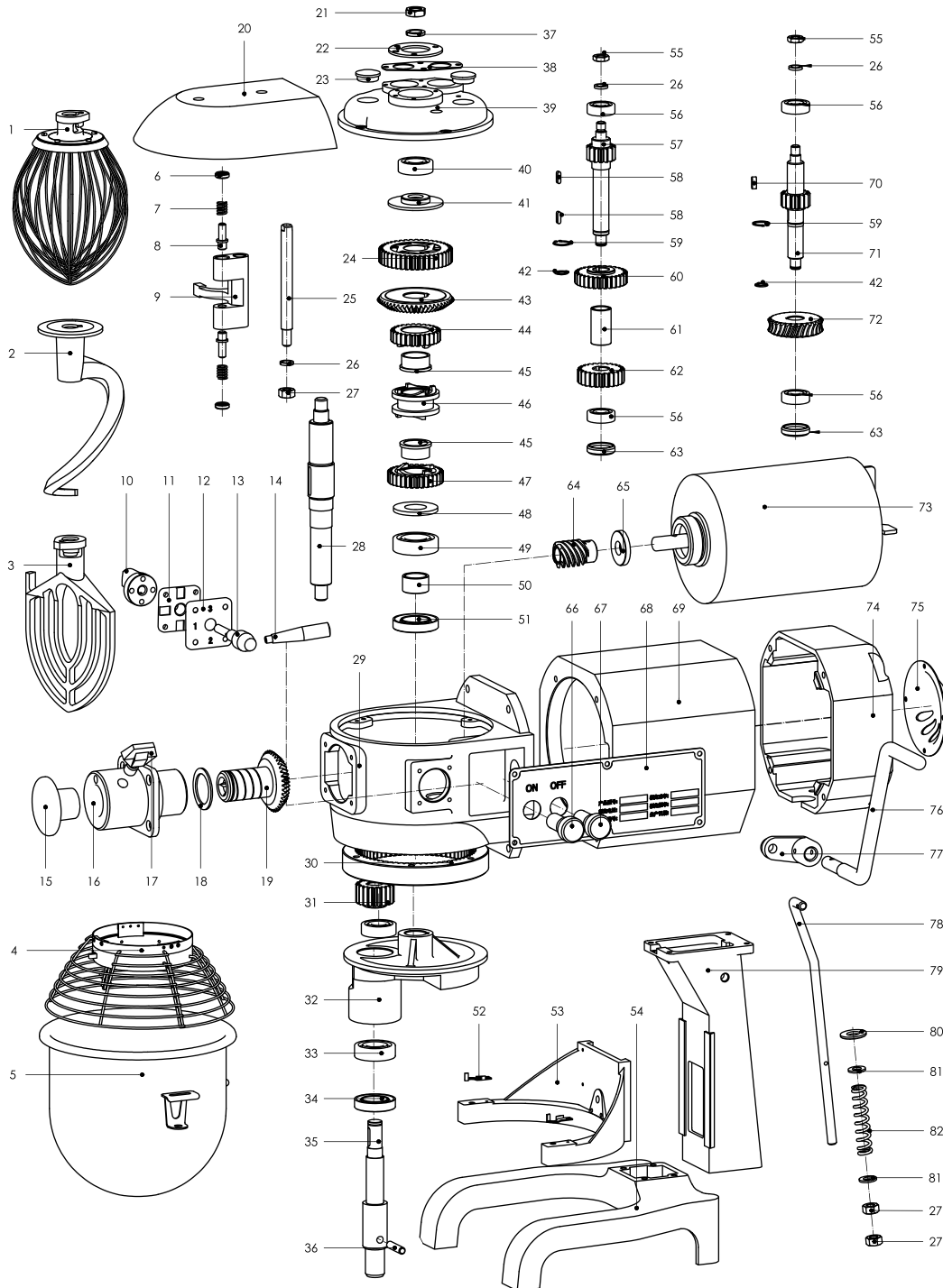
Model MX-CN-0010-G 20467

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
25061	Wire Whip for 20467	1	25714	Nut 14x1.5 for 20467	33	25124	Ring for 20467	61
25062	Hook for 20467	2	25095	Declutch Shift Shaft for 20467	35	25125	Bearing for 20467	62
25065	Shifting Yoke for 20467	3-5, 34	25096	Spring Washer for 20467	36	25126	Shaft Worm Gear for 20467	63
25066	Flat Beater for 20467	6	25097	Gear for 20467	37	24915	Circlips for Shaft for 20467	64
25067	Gear (comes with Elastic Ring) for 20467	7	24893	Spring Washers for 20467	38	25128	Worm Gear for 20467	65
25068	Nut for 20467	8	25099	Support for 20467	39	25125	Bearing for 20467	66
25069	Lining Ring for 20467	9	25100	Bearing for 20467	40	25131	Back Guard for 20467	68
25070	Bearing for 20467	10	25101	Spindle Boring Cover for 20467	41	25132	Worm Pole for 20467	69
24867	Speed Handle for 20467	11	25102	Big Gear for 20467	42-1	25133	Back Cover for 20467	70
25072	Handle Shaft for 20467	12	25103	Gear for 20467	42-2	25134	Motor Box for 20467	71
25073	Bushing for 20467	13	25104	Roller for 20467	42-3	25135	Crank Lever for 20467	72
25074	Oil Seal for 20467	14	24880	Spring for 20467	42-4	25136	Handle for 20467	73
24870	Tighten Handle for 20467	15	25106	Taper Gear Wheel 1 for 20467	43	25137	Connecting Rod for 20467	74
25076	Block Handle for 20467	16	25107	Motor for 20467	44	25138	Stand Column for 20467	75
24865	Handle Shifter Cover for 20467	17	25108	Combination of Gear for 20467	45	25139	Spring for 20467	76
24967	Plug for 20467	18	25109	Bushing for 20467	46	24939	Spacer for 20467	77
25079	Cam-Gear Shifter for 20467	19	25110	Claw Type Clutch for 20467	47	24883	Nut for 20467	78
25080	Attachment Hub for 20467	20	25111	Inner Gear for 20467	48	24908	Press Board for 20467	79
25081	Taper Gear Wheel 1 for 20467	21	25112	Gear Box for 20467	49	25143	Brand for 20467	80
25082	Circlips for Shaft for 20467	22	25113	Support for 20467	50	24922	Green Button Round for 20467	81
25083	Planetary Gear for 20467	23	25114	Base for 20467	51	24924	Red Button Round without Timer for 20467	82
25084	Bearing for 20467	24	25115	Retainer-Spring for 20467	52	25146	Run Capacitor 20 UF for 20467	
25085	Operating Shelf for 20467	25	24911	Nut for 20467	53	25147	Start Capacitor 100 UF for 20467	
25086	Safety Guard for 20467	26	24882	Ring for 20467	54	24944	Contact-Relay for 20467	
25087	Working Shaft for 20467	27	25118	Gear Shaft for 20467	55	25149	Power Cord for 20467	
25006	Bearing for 20467	28	25119	Key for 20467	56	25150	Reset-Overload Switch for 20467	
25089	Oil Seal for 20467	29	24898	Circlips for Shaft for 20467	57	25151	Safety Guard-Bowl Micro Switch for 20467	
25090	Bowl for 20467	30	25121	Gear for 20467	58	25152	Timer Knob for 20467	
25091	Cover for 20467	31	25122	Bushing for 20467	59			
24985	Plug Cover for 20467	32	25123	Gear for 20467	60			

Parts Breakdown

Model MX-CN-0020-G 20441

Model MX-CN-0020-T 17835



Parts Breakdown

Model MX-CN-0020-G 20441

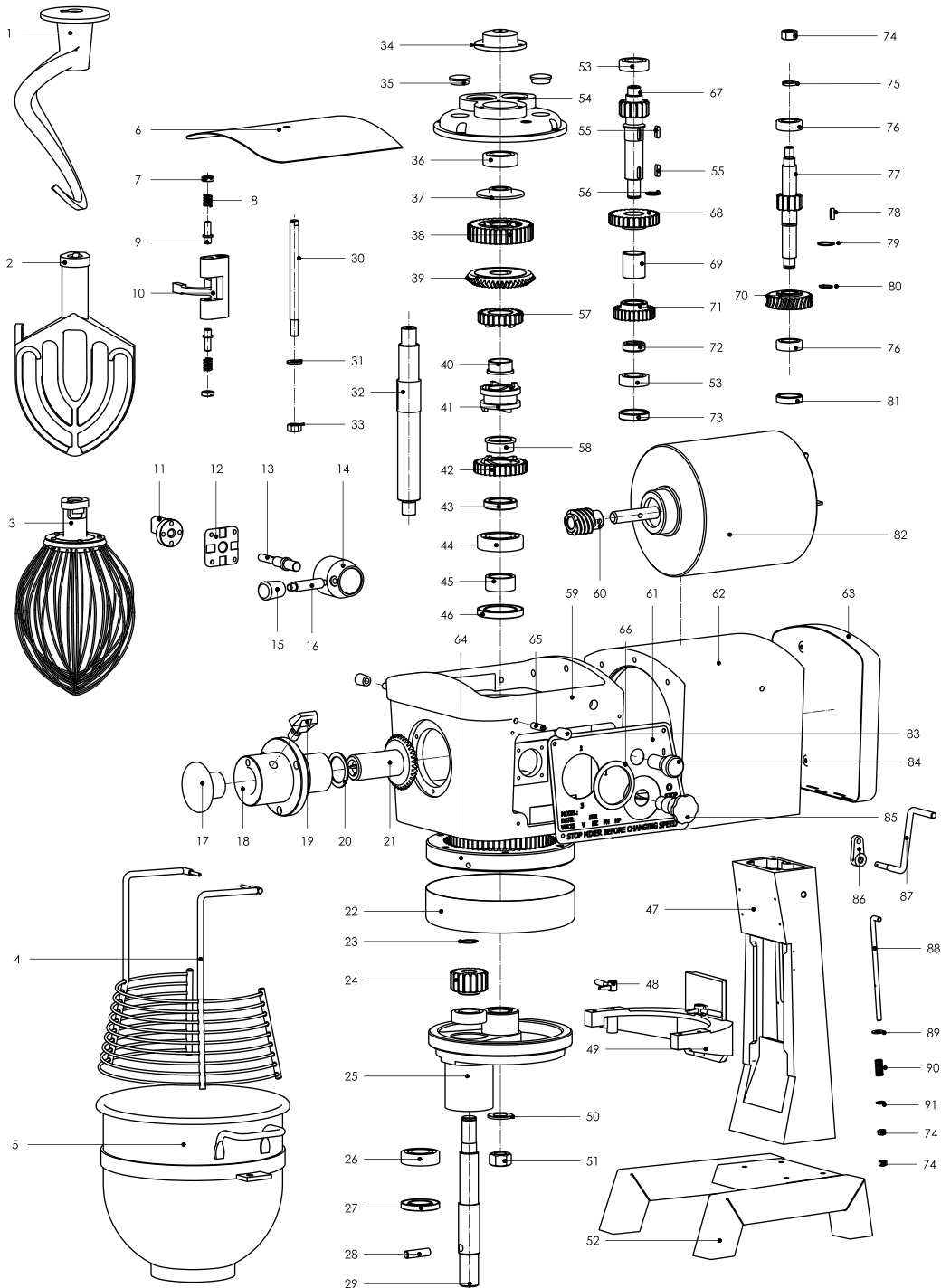
Model MX-CN-0020-T 17835

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
25153	Wire Whip for 20441, 17835	1	24891	Working Shaft for 20441, 17835	35	24925	Red Button with Timer for 20441, 17835	67
25154	Dough Hook for 20441, 17835	2	24892	Retainer-Pin for 20441, 17835	36	24926	Brand for 20441, 17835	68
25155	Flat Beater for 20441, 17835	3	24893	Spring Washers for 20441, 17835	37	24927	Motor Box for 20441, 17835	69
25156	Safety Guard for 20441, 17835	4	24894	Pressing Plate for 20441, 17835	38	24928	Key for 20441, 17835	70
25157	Bowl Stainless Steel 304 for 20441, 17835	5	24895	Transmission Shaft Support for 20441, 17835	39	24929	Shaft Worm Gear for 20441, 17835	71
24862	Shifting Yoke for 20441, 17835	6-9	25006	Bearing for 20441, 17835	40	24930	Gear for 20441, 17835	72
24863	Cam-Gear Shifter for 20441, 17835	10	24897	Spacer-Lower for 20441, 17835	41	24931	Motor for 20441, 17835	73
24864	Plate-Shifter Index for 20441, 17835	11	24898	Circlips for Shaft for 20441, 17835	42	24932	Back Housing for 20441, 17835	74
24865	Handle-Shifter Cover for 20441, 17835	12	25814	Taper Gear Wheel for 20441, 17835	43	24933	Back Cover for 20441, 17835	75
24866	Handle-Shifter for 20441, 17835	13	24900	Gear for 20441, 17835	44	24934	Handle-Shifter for 20441, 17835	76
24867	Speed Handle for 20441, 17835	14	24901	Bushing for 20441, 17835	45	24935	Crank Lever for 20441, 17835	77
24967	Plug for 20441, 17835	15	24902	Sleeve for 20441, 17835	46	24936	Connecting Rod for 20441, 17835	78
24869	Attachment Hub for 20441, 17835	16	24903	Claw Type Gear Wheel for 20441, 17835	47	24937	Stand Column for 20441, 17835	79
24870	Tighten Handle for 20441, 17835	17	24904	Gasket for 20441, 17835	48	24938	Spacer for 20441, 17835	80
24871	Ring for 20441, 17835	18	24905	Bearing 6205 for 20441, 17835	49	24939	Spacer for 20441, 17835	81
24872	Tapered Gear Wheel for 20441, 17835	19	24906	Bushing for 20441, 17835	50	24940	Spring for 20441, 17835	82
24873	Top Cover for 20441, 17835	20	24907	Oil Seal for 20441, 17835	51	24941	Hood Ring for 20441, 17835	83
25714	Nut 14x1.5 for 20441, 17835	21	24908	Press Board for 20441, 17835	52	16323	Run Capacitor - 40 UF for 20441, 17835	
24875	Pressing Plate for 20441, 17835	22	24909	Support for 20441, 17835	53	24943	Start Capacitor - 300 UF for 20441, 17835	
24985	Plug Cover for 20441, 17835	23	24910	Base for 20441, 17835	54	24944	Contact-Relay for 20441, 17835	
24877	Big Gear for 20441, 17835	24-1	24911	Nut for 20441, 17835	55	24945	Power Cord for 20441, 17835	
24878	Gear for 20441, 17835	24-2	24912	Bearing 6201 for 20441, 17835	56	25204	Magnet for Safety Guard for 20441, 17835	
24879	Roller 8x15 for 20441, 17835	24-3	24913	Mid-Gear Wheel for 20441, 17835	57	24946	Reset-Overload Switch for 20441, 17835	
24880	Spring for 20441, 17835	24-4	24914	Key for 20441, 17835	58	25202	Bowl Guard Clip Plastic for 20441, 17835	
24881	Declutch Shift Shaft for 20441, 17835	25	24915	Circlips for Shaft for 20441, 17835	59	25203	Knob for 20441, 17835	
24882	Ring for 20441, 17835	26	24916	Gear for 20441, 17835	60	24947	Safety Guard - Bowl Switch for 20441, 17835	
24883	Nut for 20441, 17835	27	24917	Bushing for 20441, 17835	61	25205	Screw for 20441, 17835	
24884	Main Shaft for 20441, 17835	28	24918	Gear for 20441, 17835	62	25152	Timer Knob for 20441, 17835	
24885	Gear Box for 20441, 17835	29	24919	Plug Cover for 20441, 17835	63	64156	Locking Screws of Press Board for 20441, 17835	
24886	Internal Gear for 20441, 17835	30	25013	Worm Wheel for 20441, 17835	64	AC907	Bowl Locating Pin for 20441, 17835	
24887	Gear for 20441, 17835	31	24921	Oil Seal for 20441, 17835	65	69760	Top Cover Screw M6x30 for 20441, 17835	
24888	Operating Shelf for 20441, 17835	32	24922	Green Button Round for 20441, 17835	66	69761	Top Cover Screw M6x40 for 20441, 17835	
25070	Bearing 6204 for 20441, 17835	33	24923	Green Button with Timer for 20441, 17835	66			
24890	Oil Seal for 20441, 17835	34	24924	Red Button Round without Timer for 20441, 17835	67			

Parts Breakdown

Model MX-CN-0030-G 20442

Model MX-CN-0030-T 17836



Parts Breakdown

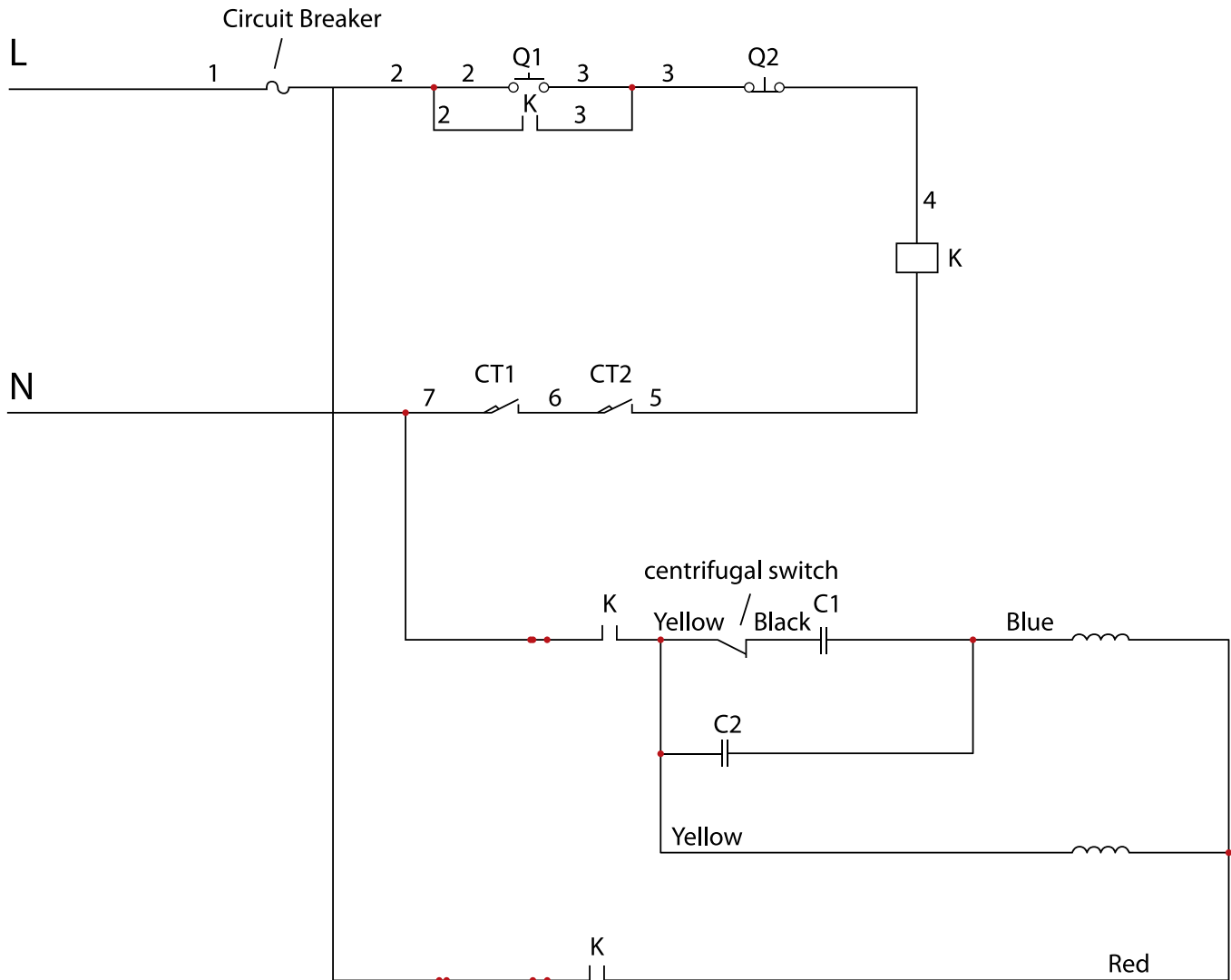
Model MX-CN-0030-G 20442

Model MX-CN-0030-T 17836

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
24951	Dough Hook for 20442, 17836	1	24989	Gear for 20442, 17836	38-2	25026	Gear for 20442, 17836	71
24952	Beater for 20442, 17836	2	24990	Roller for 20442, 17836	38-3	25027	Gasket for 20442, 17836	72
24953	Wire Whip for 20442, 17836	3	24880	Spring for 20442, 17836	38-4	25028	Plug 1 for 20442, 17836	73
24954	Safety Guard for 20442, 17836	4	24992	Gear for 20442, 17836	39	25029	Nut for 20442, 17836	74
24955	Bowl for 20442, 17836	5	24901	Bushing for 20442, 17836	40	25030	Spring Washers for 20442, 17836	75
24956	Top Cover for 20442, 17836	6	24994	Sleeve for 20442, 17836	41	25084	Bearing for 20442, 17836	76
24960	Shifting Yoke for 20442, 17836	7-10	24995	Gear for 20442, 17836	42	25032	Shaft Worm Gear for 20442, 17836	77
24863	Cam-Gear Shifter for 20442, 17836	11	24996	Gasket for 20442, 17836	43	25008	Key for 20442, 17836	78
24864	Plate-Shifter Index for 20442, 17836	12	24997	Bearing for 20442, 17836	44	25034	Circlips for Shaft for 20442, 17836	79
24963	Handle-Shifter for 20442, 17836	13	24998	Bushing for 20442, 17836	45	25035	Circlips for Shaft for 20442, 17836	80
24964	Handle Set for 20442, 17836	14	24999	Oil Seal for 20442, 17836	46	25036	Plug 2 for 20442, 17836	81
24965	Turnset for 20442, 17836	15	25000	Body Housing for 20442, 17836	47	25037	Motor for 20442, 17836	82
24966	Speed Handle for 20442, 17836	16	25001	Bowl Hold Down Kit for 20442, 17836	48	25038	Rubber for 20442, 17836	83
24967	Plug for 20442, 17836	17	25002	Support for 20442, 17836	49	24922	Green Button Round for 20442, 17836	84
24968	Attachment Hub for 20442, 17836	18	25003	Spacer for 20442, 17836	50	25040	Red Stop Button without Timer CSA for 20442, 17836	85
24870	Tighten Handle for 20442, 17836	19	25004	Nut for 20442, 17836	51	25041	On/Off Switch/Button with Timer for 20442, 17836	85
24871	Ring for 20442, 17836	20	25005	Base for 20442, 17836	52	25042	Crank Lever for 20442, 17836	86
24971	Gear for 20442, 17836	21	25006	Bearing for 20442, 17836	53	25043	Handle-Shifter for 20442, 17836	87
24972	Hood Ring for 20442, 17836	22	25007	Transmission Shaft Support for 20442, 17836	54	25044	Connecting Rod for 20442, 17836	88
24973	Circlips for Shaft Q for 20442, 17836	23	25008	Key for 20442, 17836	55	24938	Spacer for 20442, 17836	89
24974	Planetary Gear for 20442, 17836	24	25009	Circlips for Shaft for 20442, 17836	56	25046	Spring for 20442, 17836	90
24975	Operating Shelf for 20442, 17836	25	25010	Gear for 20442, 17836	57	25047	Spacer for 20442, 17836	91
24905	Bearing 6205 for 20442, 17836	26	25011	Bushing for 20442, 17836	58	15559	Angle Iron for 20442, 17836	92
24977	Oil Seal for 20442, 17836	27	25012	Front Housing for 20442, 17836	59	25049	Rail Guide Plater for 20442, 17836	93
24978	Pin for 20442, 17836	28	25013	Worm Wheel-New for 20442, 17836	60	25050	Run Capacitor 60 UF - New for 20442, 17836	
24979	Working Shaft for 20442, 17836	29	25015	Mark for 20442, 17836	61	16323	Run Capacitor 40uf for 20442, 17836	
24980	Declutch Shift Shaft for 20442, 17836	30	25016	Case for 20442, 17836	62	25052	Start Capacitor 400 UF for 20442, 17836	
24939	Spacer for 20442, 17836	31	25017	Back Cover for 20442, 17836	63	25053	Contact-Relay for 20442, 17836	
24982	Main Shaft for 20442, 17836	32	25018	Internal Gear for 20442, 17836	64	25054	Power Cord for 20442, 17836	
24883	Nut for 20442, 17836	33	25019	Screw for 20442, 17836	65	25055	Reset-Overload Switch for 20442, 17836	
24984	Top Batter Valve Cap for 20442, 17836	34	25020	Seal Up Ring for 20442, 17836	66	24950	Rear Cover Screws for 20442, 17836	
24985	Plug Cover for 20442, 17836	35	25021	Gear Shaft for 20442, 17836	67	24947	Safety Guard-Bowl Switch for 20442, 17836	
25070	Bearing 6204 for 20442, 17836	36	25022	Gear for 20442, 17836	68	25152	Timer Knob for 20442, 17836	
24987	Spacer-Lower for 20442, 17836	37	25023	Bushing for 20442, 17836	69			
24988	Big Gear for 20442, 17836	38-1	25024	Brass Gear-New Style 28 Teeth for 20442, 17836	70			

Electrical Schematics

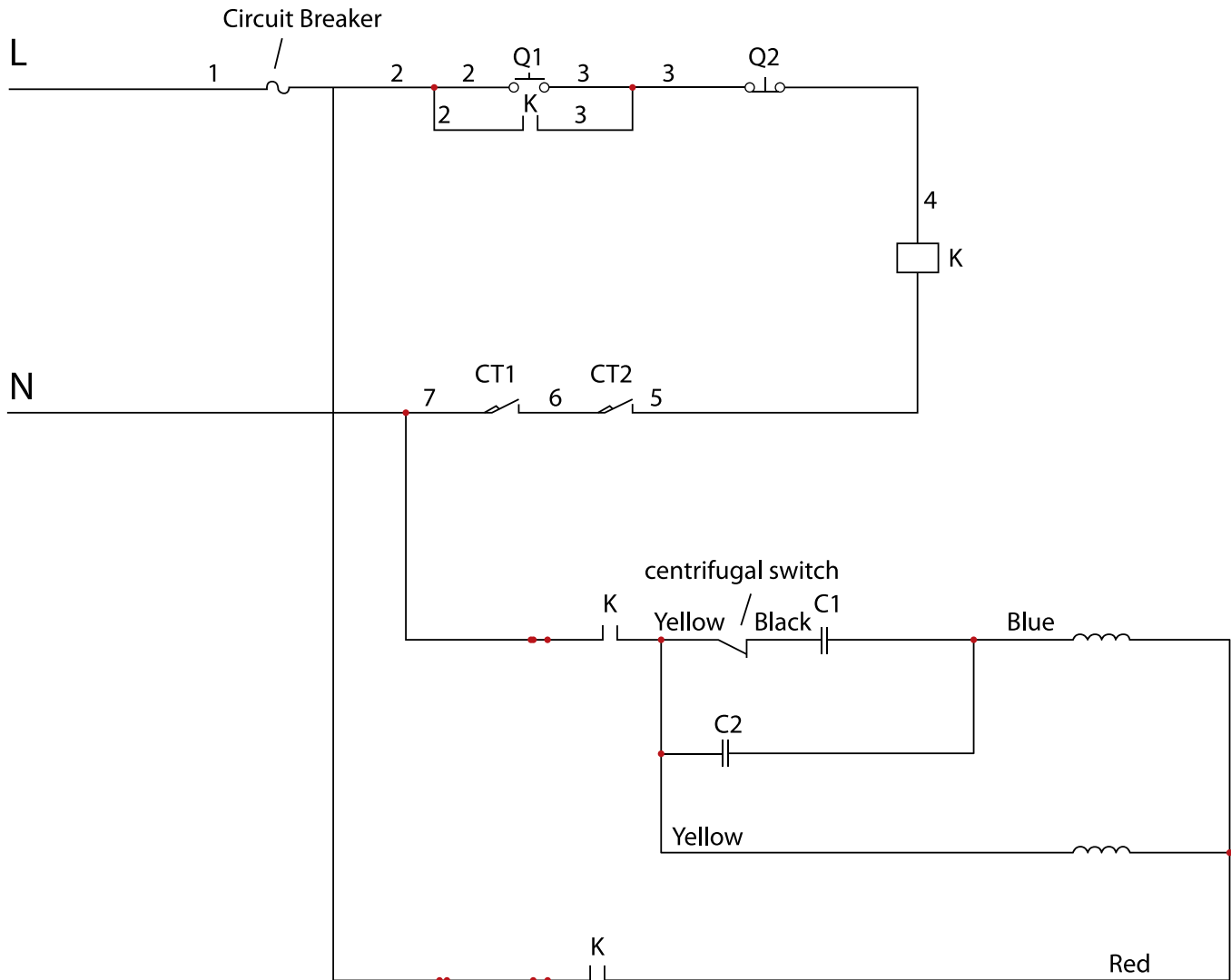
Model MX-CN-0010-G 20467



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 0.4Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CJX2-0910	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Protector		Ac125/250V 15A	1	KUOYUH
7	Start Capacitor		20uF 125VAC	1	C1
8	Running Capacitor	CBB60	100uF 300VAC	1	C2

Electrical Schematics

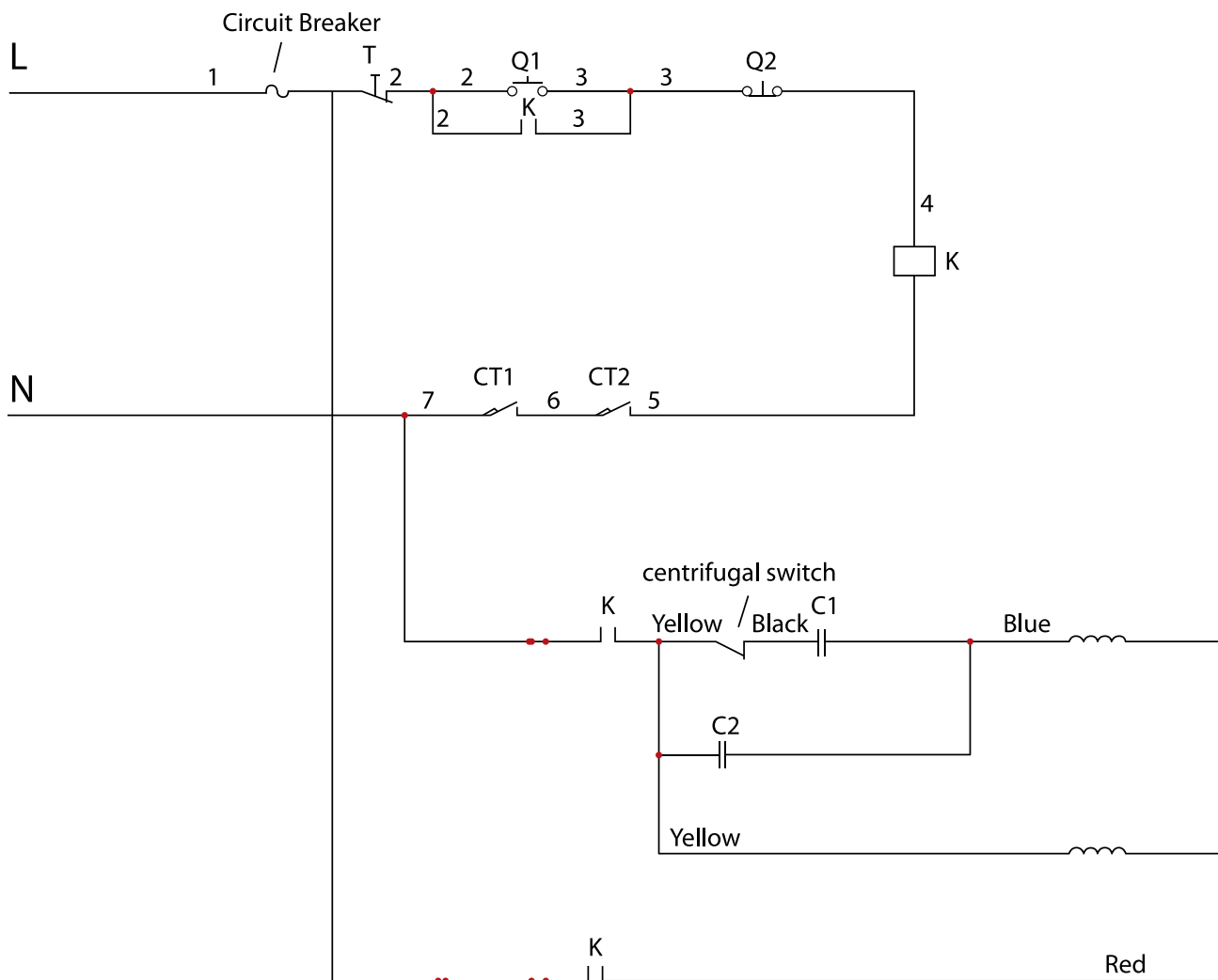
Model MX-CN-0020-G 20441



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 1.1Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Capacitor		Ac125/250V 15A	1	KUOYUH
7	Start Capacitor		300MF 125VAC	1	C1
8	Running Capacitor	CBB60	40uF 300VAC	1	C2

Electrical Schematics

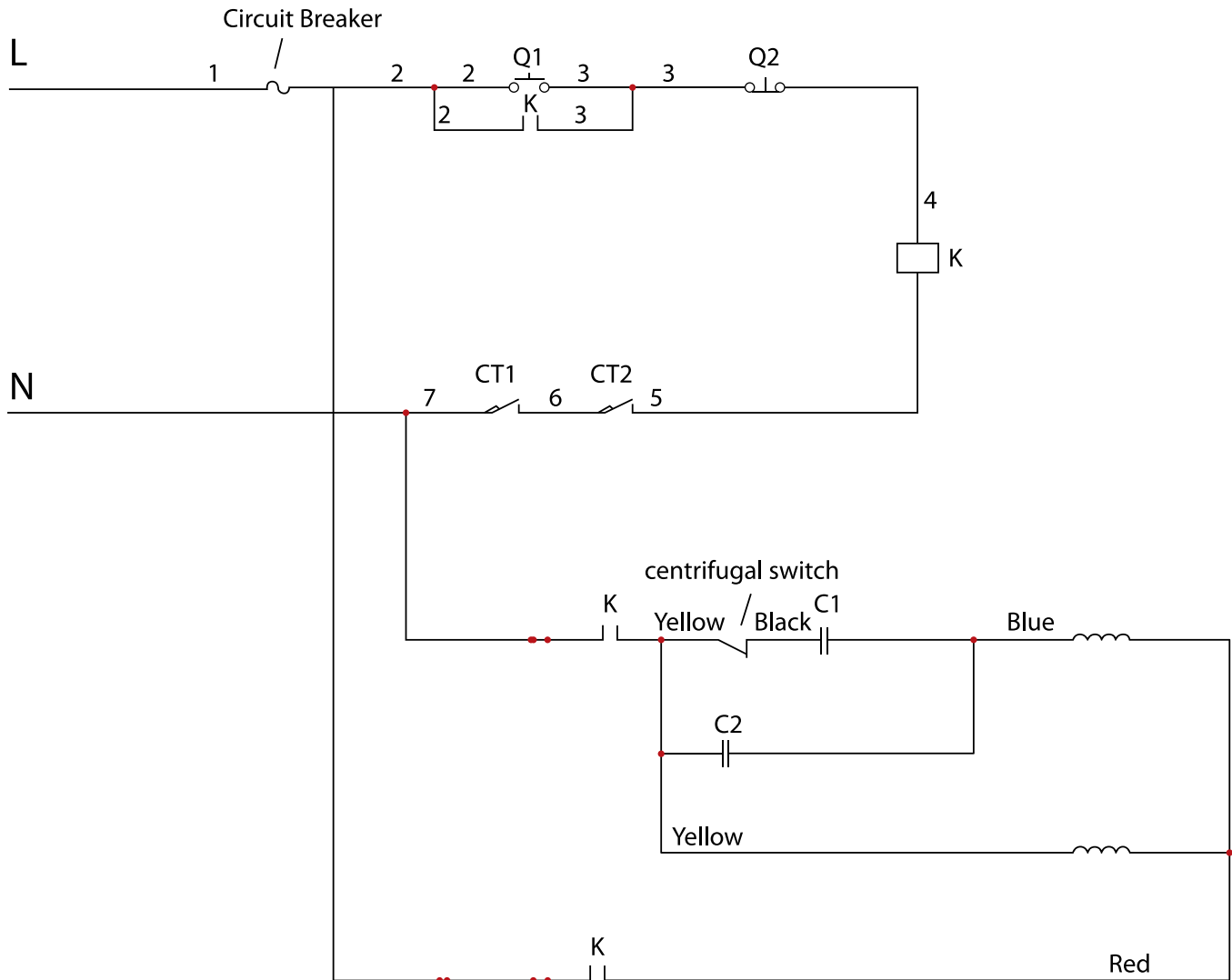
Model MX-CN-0020-T 17835



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1PH 1.1Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Capacitor		Ac125/250V 15A	1	KUOYUH
7	Start Capacitor		300MF 125VAC	1	C1
8	Running Capacitor	CBB60	40uF 300VAC	1	C2
9	Timer	DKG-5A	250V 16A	1	T

Electrical Schematics

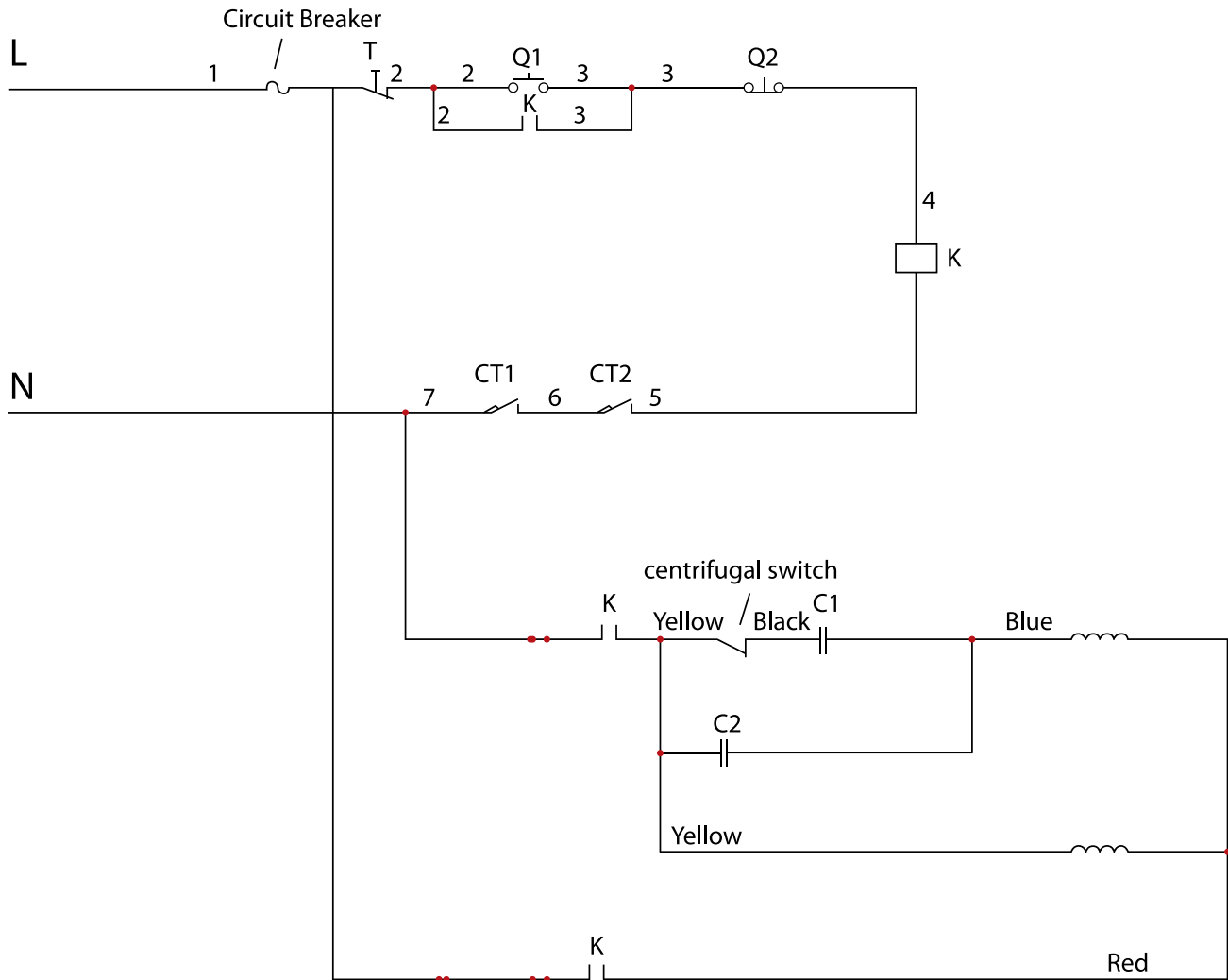
Model MX-CN-0030-G 20442



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 1.8Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Protector		Ac125/250V 20A	1	KUOYUH
7	Start Capacitor		4000pF 125VAC	1	C1
8	Running Capacitor	CBB60	60uF 300VAC	1	C2

Electrical Schematics

Model MX-CN-0030-T 17836



No.	Name	Model	Specs	QTY	Remark
1	Motor		110V 60Hz / 1725rpm / 1PH 1.8Kw	1	
2	Micro Switch	V-152-1C25	250V 10A	2	
3	Contact Switch	CN-11	Ac110V 60Hz	1	
4	Start Button	SPL63	250V 10A	1	Green
5	Stop Button	SPL63	250V 10A	1	Red
6	Overload Capacitor		Ac125/250V 20A	1	KUOYUH
7	Start Capacitor		4000pF 125VAC	1	C1
8	Running Capacitor	CBB60	60uF 300VAC	1	C2
9	Timer	DKG-5A	250V 16A	1	T

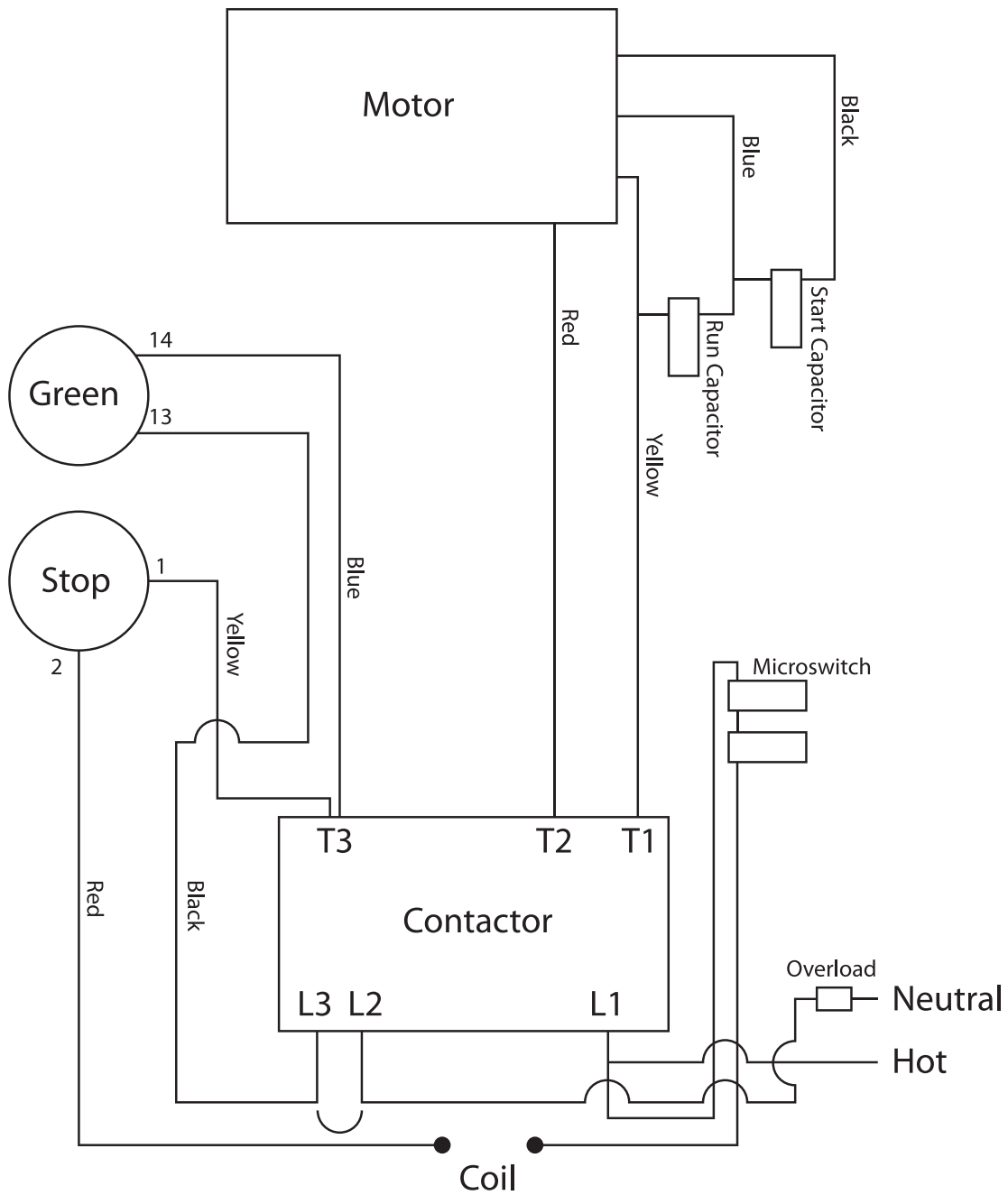
Electrical Schematics

Model MX-CN-0020-G 20441

Model MX-CN-0020-T 17835

Model MX-CN-0030-G 20442

Model MX-CN-0030-T 17836





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Mississauga, Ontario

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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:

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Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

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

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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.

