

INSTRUCTION MANUAL

Meat Mixers

Item	48055	48056	48057	48058
Model	MM-IT-0050-ETL	MM-IT-0080-ETL	MM-IT-0120-ETL	MM-IT-0180-ETL



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**

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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 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, sain 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

GENERAL INFORMATION

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

SAFETY AND WARRANTY

WARRANTY

The end user for no reason whatsoever is authorized to tamper with the appliance. If there are any problems with the appliance, contact the manufacturer. Any attempt at dismantling, modifying or tampering with the appliance or part of it will immediately null and void the Declaration of Conformity, issued respecting the UL directive, and null and void the warranty and the manufacturer will no longer be held responsible for damage / injuries to persons or things caused by tampering. The manufacturer will not be held responsible for the

SAFETY AND WARRANTY

following conditions:

- Incorrect installation.
- Incorrect use of the appliance by untrained staff.
- Used not respecting the standards and laws in force of the country.
- Lack of or insufficient and incorrect maintenance.
- Use of non-original spare parts and non-specific parts for the various models.
- Total or partial non-observance of the instructions given.

This appliance is designed and manufactured for mixing meats for pre-packed food products. It is to be used in industrial environments and by staff who have carefully read this manual before use. As this mixer is designed for mixing meat there are no particular environmental requirements. However, it is advisable to locate this appliance in closed environments protecting it from the weather and sudden changes in temperature. All the models are provided with braking wheels. The machine is designed for NON-continuous use: after every work cycle, we recommend leaving the machine to rest for a few minutes before using it again.

ATTENTION!

The size of the pieces to be mixed must be contained in the mixing drum and must not stick out over the rim and must never exceed 50 kg for model 50 BA, 80 kg for 80 BA, 120 kg for 120 BA and 180 kg for 180 BA

NON-PERMITTED USES

The mixer must only be used for the uses given by the manufacturer, and in particular:

- Do not use the appliance for mixing food other than for meat.
- Do not use the appliance if it has not been correctly installed with all the protections correctly mounted avoiding any hazardous risk of injury.
- Do not use nor store the machine inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearboxes and cogs inside it, jeopardising the machine's correct operation and causing potential failures.
- Do not touch any of the electrical parts without having first disconnected the appliance from the electricity supply: there is risk of electrocution.
- Do not mix quantities that cannot be contained in the mixing drum.
- Do not wear clothing that does not conform with the accident prevention regulations. Ask your employer regarding safety regulations and accident prevention clothing.
- Do not turn on the appliance if faulty or out of service. Before using the appliance make sure any hazardous working conditions have been eliminated. If there is a fault or problem with the appliance immediately turn it off and inform the maintenance team.
- Do not permit unauthorized staff to use the appliance. In case of an electrical accident the first thing to do is to pull the injured worker away from the appliance (normally in this situation the worker is unconscious). However, be very careful as this is very dangerous. The injured worker in this situation is an electricity conductor and touching him / her means being electrocuted. It is important to disconnect the electricity supply by disconnecting the fuse box and if this is not possible use an insulated object or material (wooden or PVC stick, fabric, leather, etc...) to pull the injured worker away. Immediately call the nearest casualty department so the injured worker is admitted to hospital for treatment.
- Do not use the appliance in environments where there is gas in the atmosphere creating a high risk of

SAFETY AND WARRANTY

combustion (explosion).

- Do not repair the appliance without prior authorization.
- Always respect the procedures for maintenance and technical assistance.

PROTECTIONS AND SAFETY FEATURES

ATTENTION

Before using the appliance make sure the safety protections are in their correct position and intact. Check they function correctly before starting work (at the beginning of a new work shift). If there are problems contact the maintenance team.

1. Rotor protection grille. This safety feature impedes incidental contact with the rotor. (Fig. 1.8.1).
2. Micro-switch (Fig. 1.8.1).
3. Knob to lock tank.
4. Ball grip for locking the rotor in position.

ATTENTION

Do not for any reason tamper with the safety features.

DANGER AND WARNING NOTICES

ATTENTION

When the appliance is connected to the electricity supply do not touch any of the electrics. There is the risk of being electrocuted. Always respect the information given on the warning notices. Non-observance can cause injuries or even death. Make sure the warning notices are always in their correct position and are legible. If for some reason they are missing or are illegible fix them to the appliance or replace them.

WORK POSITION

The correct work position for using the appliance is shown in Fig. 1.10.1.

ENVIRONMENT

The appliance is designed for working in the following environment:

- Minimum environment temperature: 5 °C.
- Maximum environment temperature: +40 °C.
- Humidity: 50% at 40 °C.

LIGHTING

Where the mixer is located there should be enough natural light and artificial light conforming with the local regulations. In any case, the lighting must always conform with the regulations of the country of destination and should not create dangerous reflections. The lighting must permit the worker to clearly read the control panel and clearly identify the start and stop buttons.

VIBRATIONS

The vibrations generated by the appliance are not significant.

SAFETY AND WARRANTY

ACCIDENT PREVENTION PROTECTIONS

Specific equipment is not necessary. It is advisable to use suitable rubber gloves for handling food products and that conform with the accident prevention regulations.

NOISE LEVEL

From the noise level readings this appliance has a noise level lower than 70 dBA. Upon request the manufacturer can supply a copy of the noise level test certificate.

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 an Trento 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

Model	MM-IT-0050-ETL	MM-IT-0080-ETL	MM-IT-0120-ETL	MM-IT-0180-ETL
Item Number	48055	48056	48057	48058
Tank Capacity	88 L / 23.2 Gal	110 L / 29.1 Gal	162 L / 42.8 Gal	250 L / 66 Gal
Mixing Capacity	110.2 lbs. / 50 kgs.	176.4 lbs. / 80 kgs.	264.6 lbs. / 120 kgs.	396.8 lbs. / 180 kgs.
Power	0.5 HP / 370 W (x2)	0.75 HP / 550W (x2)	1 HP / 750W (x2)	0.75 HP / 550W (x2)
Electrical	220V / 60Hz / 1		220V / 60Hz / 3	
Tank Dimensions	16.5" x 19.7" 420 x 500mm	24.4" x 19.7" 620 x 500mm	26" x 21.7" 660 x 550mm	39.2" x 21.7" 995 x 550mm
Net Weight	187.4 lbs. / 85 kgs.	198.4 lbs. / 90 kgs.	304.2 lbs. / 138 kgs.	335.1 lbs. / 152 kgs.
Net Dimensions (DWH)	24.8" x 31.9" x 40.6" 630 x 810 x 1030mm	24.8" x 39.4" x 40.6" 630 x 1000 x 1030mm	27.6" x 43" x 40.5" 700 x 1092 x 1029mm	27.6" x 56" x 40.5" 700 x 1422 x 1029mm
Packaging Weight	231.5 lbs. / 105 kgs.	242.5 lbs. / 110 kgs.	368.2 lbs. / 167 kgs.	440.9 lbs. / 200 kgs.
Packaging Dimensions (DWH)	47.2" x 26.4" x 51.2" / 1200 x 670 x 1300mm		57.1" x 29.5" x 51.2" / 1450 x 750 x 1300mm	

INSTALLATION

TESTING

The appliance purchased has been previously tested on our premises to test its efficiency and setting. Identical food products are used when testing.

DELIVERING AND TRANSPORTING THE APPLIANCE

All the goods delivered have been carefully controlled before being consigned to the forwarder or courier for transport. Unless otherwise agreed upon with the customer or for specific transport necessities, the machine is placed on a wooden pallet protected by carton and tied in place using plastic straps. For packing size, please refer to Fig. 3.2.1. When the appliance is delivered make sure that packaging is intact. If there are signs of damage to the packaging when delivered, sign the delivery note with the wording "accepted but with reservation" and the reason why. If upon opening the packaging the goods are damaged, file a compliant against the forwarder or courier within three days from the date given in the documents.

INSTALLING

ATTENTION!

The work surface or area where the appliance is to be installed must be horizontal and solid guaranteeing stability and safety. When installing the appliance bear in mind that amp space must be left around the

INSTALLATION

appliance. Refer to the dimensions given in Fig. 2.4.1. This space allows you to work freely with the appliance and allows easy access when servicing or repairing it. Provide suitable lighting around the appliance for the worker using the meat mixer.

INSTALLING

To move the package use a fork-lift truck or similar means. The appliance is in a carton box and packed on a pallet.

- Remove the two plastic straps that hold the carton box to the pallet.
- Remove the carton box.
- Remove the cellophane wrapping and any other packaging materials.

DISPOSING OF PACKAGING

Packaging materials such as carton, nylon and wood are all products considered normal urban waste. These materials can be disposed of as per normal procedures. If the appliance is destined to countries where there are specific waste laws, dispose of packaging conforming with the local laws in force.

HANDLING APPLIANCE

As the following have wheels they can be manually moved by pulling.

CONNECTING TO ELECTRICITY SUPPLY

ATTENTION!

Check the electricity supply corresponds to the value given on the appliance ID plate. Electrical works can only be carried out by specialized and authorized staff with prior authorization by the person in charge of the appliance. Connect the appliance to a circuit provided with an efficient earth socket. If necessary use suitable extension leads guaranteeing safety. The section (thickness) of the extension lead must be greater than the appliance power supply cable. This avoids any hazardous overheating. Avoid pulling or twisting the power cable as this can damage the internal wires.

THREE-PHASE APPLIANCE 230V 50/60 HZ

The mixer is provided with a 2.5 m power supply cable. This cable has a 4x1,5 mm section (thickness). Connect the power cable to a three-phase electricity supply and connect a suitable thermo-magnetic differential switch. Always connect the ground cable.

SINGLE PHASE APPLIANCE 230V 50/60 HZ

These models are provided with a 1,5 m long power cable with a 3x1,5 mm section. Connect the power cable to a 220 volt 50/60 Hz single phase electricity supply and connect a suitable thermo-magnetic differential switch. If the appliance is for a voltage other than the ones previously mentioned, contact the manufacturer. The appliance will be supplied without a power plug. If the power cable has to be lengthened use a cable with the same section as the one provided by the manufacturer. Please refer to checking connection to electricity supply.

OPERATION

CONTROLS AND INDICATORS

LIST OF CONTROLS AND INDICATORS (FIG. 4.1.1)

1. Drive push-button (continuous). In stainless steel. Press to start the blade.
2. Stop push-button. Press to stop the propeller transmission motor.
3. Direction selector. Set the lever to FWD for forward or REV for reverse.

TURNING THE APPLIANCE ON AND OFF

CHECKING CONNECTION TO ELECTRICITY SUPPLY (FIG. 4.1.1)

1. Switch the on/off switch on the appliance to position "1".
2. Press push button "1" for starting.
3. Then immediately press push button "2" for stopping. This is to check that the appliance works correctly.
4. Switch the direction "3" to check the paddles.
5. Checking that the rotor rotates in an opposite direction to before.
6. Press push button "2" for stopping.

CHECKING PROTECTIONS AND SAFETY FEATURES AND THEIR EFFICIENCY

1. Rotor protection grille (Fig. 5.2.1). Visually check that the protection grille is intact.
2. Micro-switch (Fig. 5.2.1). With the appliance running, check that it automatically stops when the protection grille is raised. If this is not the case contact you local authorized dealer or the manufacturer.

ATTENTION!

If the previously mentioned safety protections and casing are not intact, are damaged, missing or work incorrectly, turn the appliance off and contact the aftersales assistance to repair the appliance.

TURNING ON THE APPLIANCE

Switch the power on/off switch from position "0" to "1". Press push button "1" (fig. 4.1.1) for starting the rotor.

TURNING OFF THE APPLIANCE

To stop the appliance press push button "2" (stops the electric motor). Switch the power on/off switch to position "0" turning off the power supply.

INVERSION

To invert rotor rotation press push button "3".

Note: when a work shift is over always switch the on/off power switch to position "0".

OPERATION

RULES

ATTENTION!

Only authorized staff can use the appliance. Before use the worker must make sure that all the protections are in place and work correctly. If this is not the case, turn the appliance off and contact the maintenance team. Make sure there is sufficient lighting for clear and good visibility. Carry out several practice runs, without any food product, assisted by specialized staff to become familiar with the appliance so as to work in safe conditions.

HOW TO USE THE MIXER

With the on/off switch in position "0" fill the mixer. The food product to be mixed must be contained within the mixing drum and must not exceed the consented weight. Close the grille and start the mixer.

N.B: to preserve the freshness and integrity of the meat, we recommend working the meat at a maximum temperature of 7°C and terminating the process within 10 minutes. Once the meat has been processed, thoroughly clean all the machine parts. After every work cycle, we recommend leaving the mixer to rest for a few minutes before using it again. The machine is not designed for working inside a cold room: this could seriously damage the electrical components sensitive to condensate (which forms at low temperatures) and also alter the viscosity of the grease and/or lubricating oil in the gearboxes and cogs inside it, jeopardising the machine's correct operation and causing potential failures.

MAINTENANCE

EMPTYING AND CLEANING

EMPTYING THE MIXING BOWL

Turn off the mixer, the on/off switch is in position "0" unplug from main power supply. The mixing bowl is designed to rotate to facilitate emptying.

- With the bowl in a horizontal position grip the handle on the bowl titling bar "1" Fig. 6.3.1.
- Pull the tank locking knob "2" Fig. 6.3.1.
- Once having released the mixing bowl rotate (Fig. 6.3.2) by pulling the tilting bar "1" Fig. 6.3.1.
- Open the protection grille "3" Fig. 6.3.2 and empty the bowl.

CLEANING THE MIXING BOWL

With the machine off and switch in position "0" and with the plug removed from the socket proceed with cleaning the bowl. Thanks to the possibility of rotating the bowl cleaning operations are facilitated.

- With the bowl in a horizontal position grip the handle on the bowl titling bar "1" Fig. 6.3.3.
- Unhook and remove the pins which lock the mixing blades "2" in position Fig. 6.3.3 and "2" Fig. 6.3.4.
- Unscrew the bowl locking knob "3" anti-clockwise Fig. 6.3.4.
- Once having released the mixing bowl rotate (Fig. 6.3.2) by pulling the tilting bar "1" Fig. 6.3.3.
- Open the grille "4" Fig. 6.3.4 and proceed with removing the mixing blades.
- Make sure the mixing blades are positioned to allow for enough space to remove them Fig. 6.3.5.

MAINTENANCE

- Grip the mixing blades one at a time “5” Fig. 6.3.4 and pull outwards to remove. The surface is now smooth and easy to clean Fig. 6.3.6, clean the mixer thoroughly and if necessary disinfect.
- With a sponge soaked with water and a neutral (pH 7) and non-toxic degreaser (food grade) clean and remove any food product left on the mixer and on the mixing blades. Do not use petrol, solvents or other flammable liquids as detergents; only use authorised non-toxic and non-flammable solvents. Take all the necessary precautions adopting also appropriate protections required for the cleaning product being used when cleaning and disinfecting the mixer.

MOUNTING UTENSILS

To mount the utensil (mixing blades) invert the procedure described in the foregoing paragraph and make sure the mixing blades are mounted correctly. To facilitate this operation there are numbers stamped on the mixing blades and on the pins on the inside of the bowl. The number on the blade must correspond to the number on the pin. Once the mixing blades have been mounted close the grille.

AUTOMATIC USE

AUTOMATIC MIXER

1. Press the drive push-button “1”: the blades will start turning and the indicator light “4” will go on.
2. Press the reverse drive push-button “3”: the indicator light “5” will start flashing. After 30 seconds, the machine will automatically reverse drive. Every 30 seconds it will invert blade rotation. After 2 minutes (4 cycles) the machine will automatically stop.

AUTOMATIC SWITCH-OFF

1. Press the drive push-button “1”: the blades will start turning and the indicator light “4” will go on.
2. Press the drive push-button “1” again. After 1 minute, the machine will automatically stop. The same sequence can be run in reverse drive.

MAINTENANCE

RULES - ATTENTION!

The mixer must always be off and the power plug removed from the power socket when servicing and cleaning. The maintenance area must always be clean, dry and well illuminated. Do not allow unauthorised staff to service the appliance. Do not put parts of your body, hands or arms into the mixer or openings not protected where there is the risk of being injured. Always use protective clothing (suitable gloves, glasses etc.) Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents. Do not use compressed air to clean the appliance. If it is considered necessary to use compressed air, use eye protection (glasses) with side protections and limit pressure to a max of 2 atm. (1,9 bar). Do not use a naked flame as lighting when servicing and repairing the appliance.

INTRODUCTION

Regular maintenance and a correct use of the appliance will guarantee a high production rate and safe working conditions. To guarantee constant efficiency and to avoid voiding the warranty, always and only use original spare parts.

MAINTENANCE

CHECKS CARRIED OUT ON OUR PREMISES

The purchased appliance has undergone several factory tests. These tests are:

BEFORE SETTING TO WORK:

- Check operative tension in the appliance which must correspond to the customer's requirements.
- Check that there are all the warning plates and notices and the ID plate gives all the correct information and serial number.
- Check bolt tightening torque.
- Check that the appliance corresponds and conforms with the regulations in force and with what is given in this manual.

WITH THE APPLIANCE RUNNING:

- Check efficiency of all protections and safety features. When the grille is raised the appliance must automatically stop.
- General functional check.
- Repeated tests to make sure the appliance works correctly for its use.

CHECKS AND TESTS TO BE CARRIED OUT WHEN INSTALLING

To make sure the appliance has not been damaged when delivered or when being installed, carry out the following tests:

BEFORE SETTING TO WORK:

- Check that the power supply tension corresponds to the value given on the ID plate.
- Check that there are all the warning and ID plates and that they are not damaged.
- Check that the power supply cable is not damaged and is intact.
- Check that the safety features such as the magnetic sensors are intact and not damaged.

FUNCTIONAL CHECKS WITH THE APPLIANCE RUNNING:

- Check the efficiency of the protections and safety features. There is the possibility that during transport these have been damaged or are out of adjustment.
- Carry out several functional tests using pieces of food that are the same size that will be used in normal working conditions.

PERIODICAL CONTROLS

To maintain reliability and performance in time, as well as proceeding as indicated, it is necessary to carry out regular tests and checks as follows:

BEFORE EACH WORK SHIFT:

- Every day check safety features and protections work correctly.
- Check the power cable is intact.

MAINTENANCE

THE END OF THE WORK SHIFT:

- Carefully clean the appliance removing any traces of food.
- Remove, clean and mount rotor and blades.

CLEANING THE APPLIANCE

At the end of the work shift the appliance must be carefully cleaned and disinfected.

- Stop the appliance and switch the on/off switch to "0" and remove the power plug.
- With a sponge soaked with water and suitable neutral degreasers (non-toxic) remove and clean any traces of food.
- Dry the machine after the cleaning procedure.

Do not use petrol, solvents or other inflammable liquids such as detergents. Use authorised non-toxic and non-inflammable solvents. Take suitable precautions when cleaning considering the products being used. Always follow the instructions for use given.

ATTENTION!

These mixers are designed for mixing meat, therefore for health reasons you are obliged to use non-toxic and neutral detergents. For hygiene purposes such detergents must be suitable for cleaning components that come in contact with food.

LUBRICATION

Periodically grease gears "2".

- Unplug the machine from its power source.
- Take off the protective casing "1".
- Grease the gears using a brush.
- Reassemble the casing and fasten the screws.

The oil in the transmission reduction gears is long-life and does not need to be ever replaced.

REPLACING PARTS

- If you require spare parts contact the manufacturer. Do not use non-original parts. We would like to remind you that these parts must be replaced and mounted by specialised staff.

TROUBLESHOOTING

Problems	Causes	Remedies
The appliance does not start.	The on/off switch is in position "0".	Switch the switch to position "1".
	The grille is raised.	Lower the grille.
	The microswitch mounted on the mixing drum does not work.	Contact the aftersales office.
	Either the electric motor or the command circuit board is faulty.	Contact the aftersales office.
	The controls do not work or the blades do not change direction.	Contact the aftersales office.

FIGURE DRAWINGS

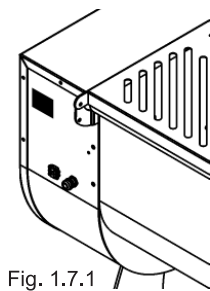


Fig. 1.7.1

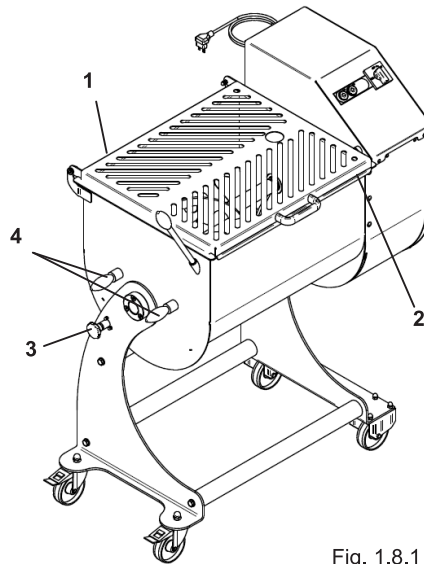


Fig. 1.8.1

FIGURE DRAWINGS



Fig. 1.9.2

Fig. 1.10.1

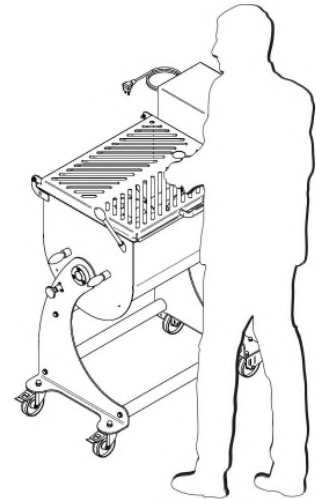
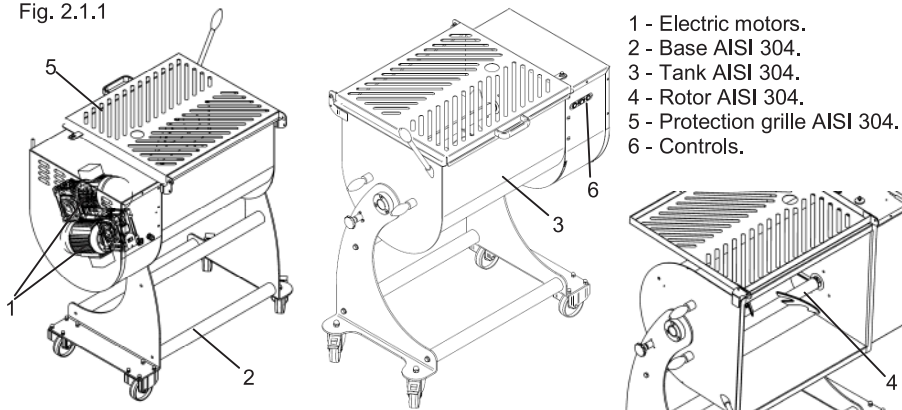


Fig. 2.1.1



- 1 - Electric motors.
- 2 - Base AISI 304.
- 3 - Tank AISI 304.
- 4 - Rotor AISI 304.
- 5 - Protection grille AISI 304.
- 6 - Controls.

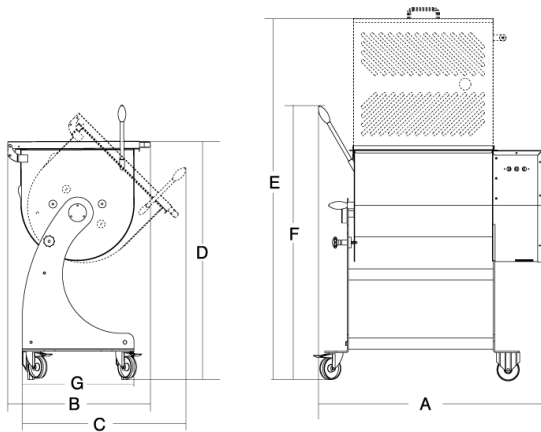


Fig. 2.3.1

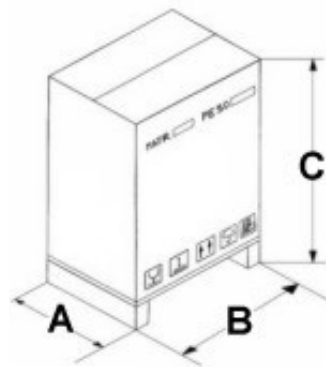


Fig. 3.2.1

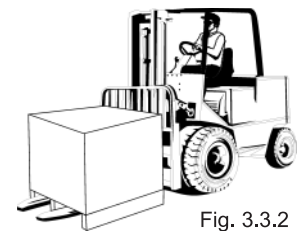
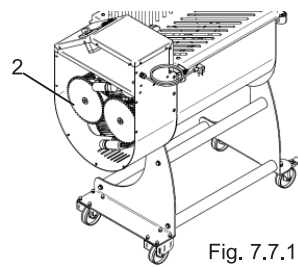
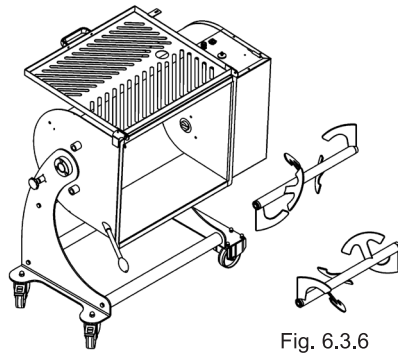
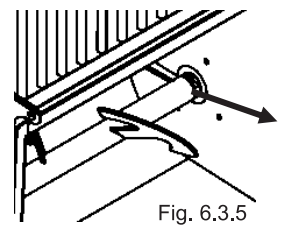
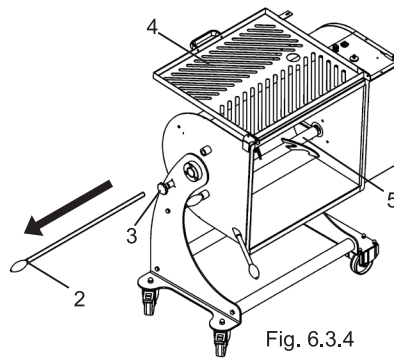
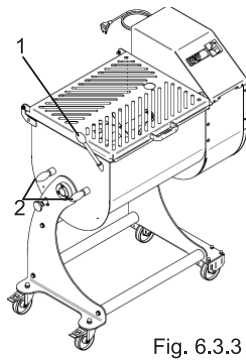
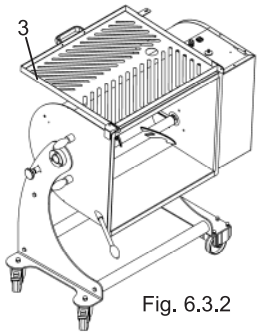
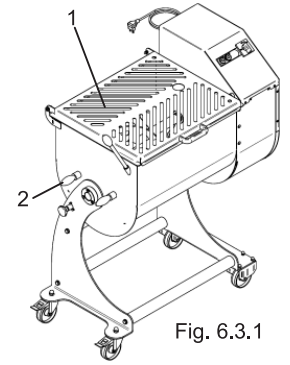
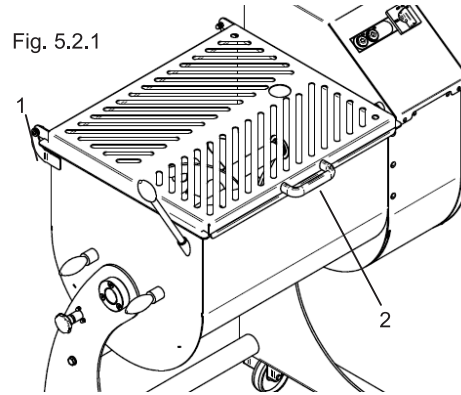
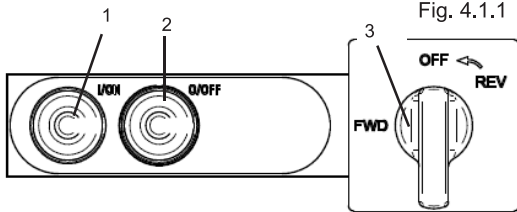


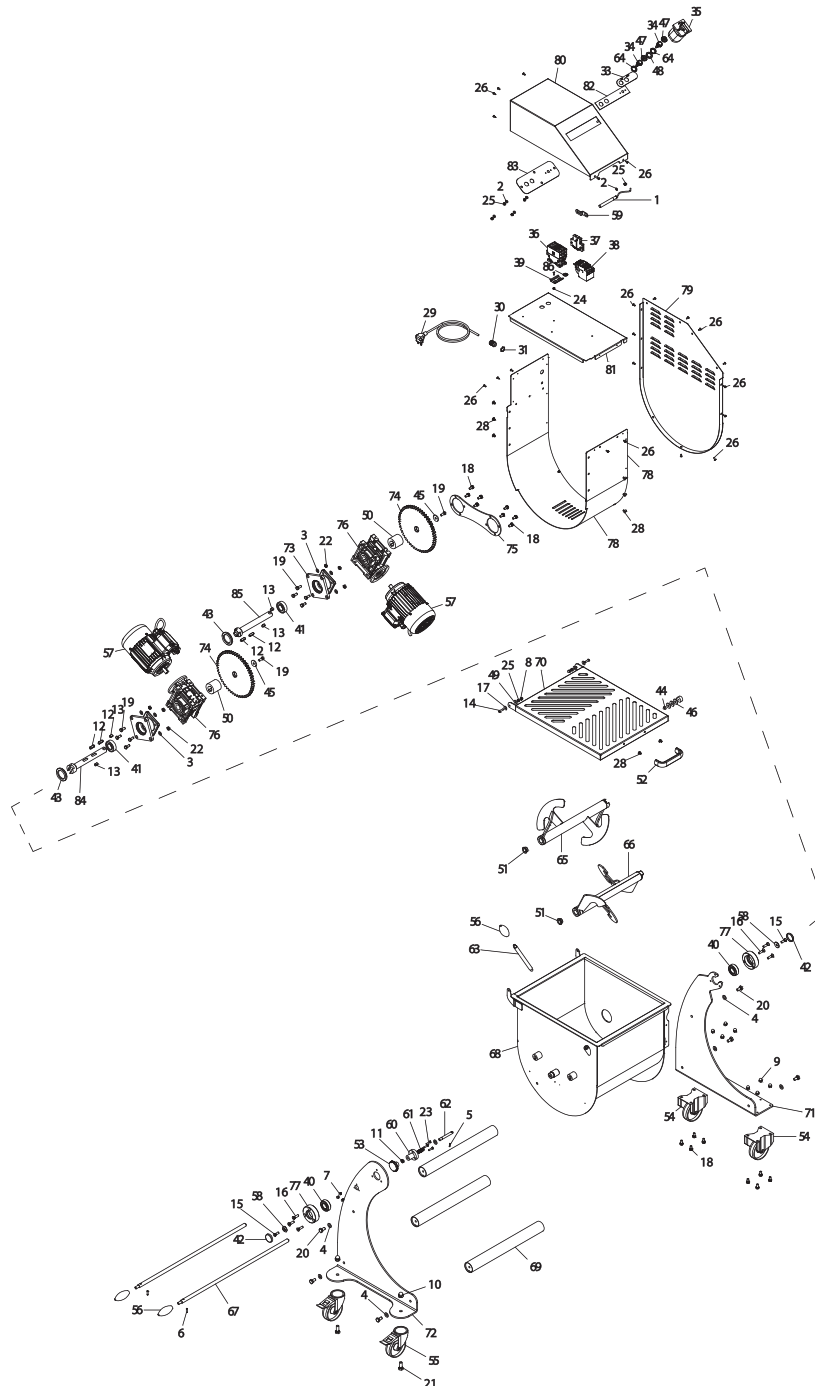
Fig. 3.3.2

FIGURE DRAWINGS



PARTS BREAKDOWN

ITEM	MODEL
48055	MM-IT-0050-ETL



PARTS BREAKDOWN

ITEM	MODEL
48055	MM-IT-0050-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH077	Magnetic Sensor M12 UL for 48055	1	62667	Flathead Csk Screw Din 963 M5x25 for 48055	23	61610	Zinc Washer M8x30 H4 for 48055	45
62643	Flat Washer Din 125 D 6 for 48055	2	66634	Self-Locking Nut ES Din 982 M4 High for 48055	24	AP727	Nylon Washer D8.4 D25 H2 for 48055	46
62644	Flat Washer Din 125 D 8 for 48055	3	62668	Self-Lock. Hex Nut Din 982 M6, High for 48055	25	AN674	Silicone Capsule x Puls. Steel for 48055	47
62645	Flat Washer Din 125 D 10 for 48055	4	62669	Poeliers M4x10 Screw for 48055	26	AN675	Dist. 19.1x30x2 Black PE x Puls. Stop for 48055	48
62646	Elastic Spine Din 1481 3x18 for 48055	5	66633	Screw Poeliers M4x12 for 48055	27	AN183	Dist. Plast 18x6,4x3 Micro ME-IP 10-20 for 48055	49
62647	Elastic Pin Din 1481 5x20 for 48055	6	60081	Screw Poeliers M6x10 for 48055	28	AG289	Dist. Rid-Corona SP47 ME EVO Lav. for 48055	50
62648	Blind Nut Din 1587 M5 for 48055	7	AM946	Cavo 3x14AWG+Spina UL 15A 250V 3MT for 48055	29	62621	Bush Flange. JFM-1622-12 TCM-ME for 48055	51
61583	Nut Din 1587 M6 for 48055	8	61604	Strain Relief + Nut for 48055	30	18961	Handle - Old Style/Large (L-132mm) for 48055	52
62650	P Nut Din 1587 M8 for 48055	9	61603	Nut Ott.Nich.PG 11 for 48055	31	79656	Kob for Fixing Container for 48055	53
62651	Blind Nut Din 1587 M 12 for 48055	10	AN181	Round Magnet Diam.25 for 48055	32	61556	Stainless Steel Non-Swivel.Caster D.100 for 48055	54
62652	Hex. Nut Din 439 M 10 Low for 48055	11	AM948	Key Pad IS-SO for 48055	33	61579	Mobile Wheel with Brake D 100 C/ Perno for 48055	55
62653	Feathers Din 6885 / A 8x7x28 for 48055	12	AN355	Stainless Steel Button MSM-19 UL Cut Ind for 48055	34	78634	Knob for 48055	56
62654	Feathers Din 6885 / AB 8x7x16 for 48055	13	AP102	Rotary Switch 25AMP for 48055	35	AQ883	Motor M71 HP 0,5 B14 4P 230/60 MN UL CSA for 48055	57
62655	Screw TBEI ISO 7380 M 6x25 for 48055	14	39667	Remote Control AF26-30-00-13 110/230 50/ for 48055	36	61590	Washer SO 1650 Inox for 48055	58
AN185	Screw TSPEI Din 7991 M 8x25 for 48055	15	39668	Contactora with Brake Aus Lat x AF 26-30-00-13 ABB for 48055	37	AN385	Supp. Micro Bending Micro 100W 3A UL for 48055	59
62658	Screw TSPEI Din 7991 M 8x30 for 48055	16	66632	Terminal Protection 13-16A ABB TF 42-16 for 48055	38	61569	Boat Stops Crade for 48055	60
62660	Washer F Wide Din 9021 D 6x18 for 48055	17	66635	Guide Din Omega H.7mm L= 50mm for 48055	39	61571	Spring for 48055	61
62662	Screw TE Din 933 M8x16 T.F. for 48055	18	61586	Bearing 6205 ZZ for 48055	40	61570	Pin for 48055	62
62663	X.Screw Din 933 M8x20 for 48055	19	61597	Bearing Reg. SP 7205 ME 80 Evo for 48055	41	61564	Lever Rod for Container Overturning for 48055	63
62664	Screw TE Din 933 M 10x20 T.F. for 48055	20	61589	Cap 40/7/C Pulley 1C SO1650 for 48055	42	AN676	Nut x Silic Cover. Puls. Steel for 48055	64
62665	Screw TE Din 933 M 12x30 T.F. for 48055	21	61596	Gasket 40-62-7 for 48055	43	AG294	Male Shovel IX IP 50 BA for 48055	65, 66
62666	Hex.Nut Din 934 M8 for 48055	22	AP726	Round Sensor L=2000 SO2020-2400IX for 48055	44	61563	Blade Rod for 48055	67

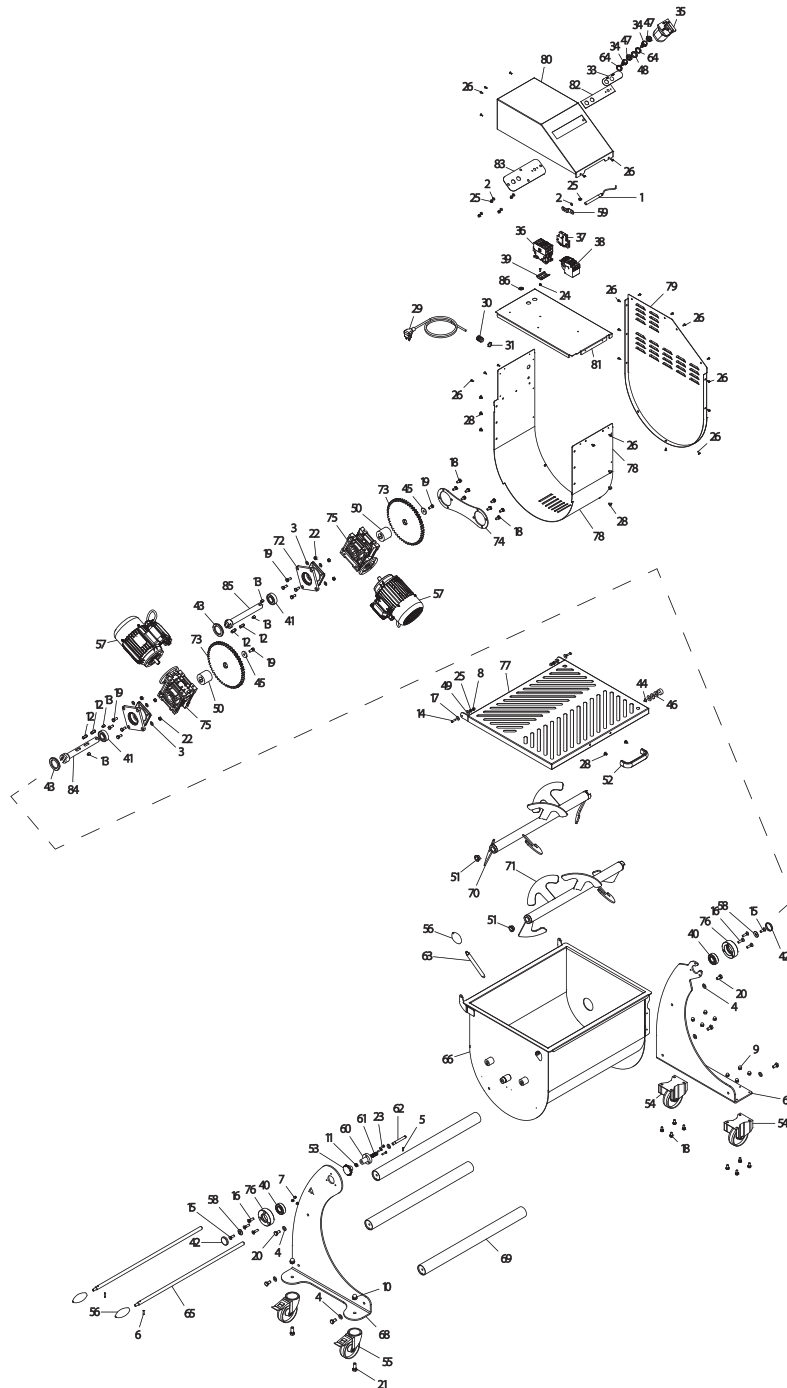
PARTS BREAKDOWN

ITEM	MODEL
48055	MM-IT-0050-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG296	Cot Inox ME 50 for 48055	68	62638	Reducer Block Bracket ME 80 Evo for 48055	75	AP733	Sheet 2 Puls. IX ME 80 Evo EL/ETL for 48055	82
AG298	Union Tube Bases ME 50 Evo for 48055	69	62639	Reducer CM50 71 B14 I50 80 Evo for 48055	76	AP734	Sheet Int 2 Puls IX ME 80 Evo EL/ETL for 48055	83
AP728	Basin Cover ME 50 Evo ETL for 48055	70	61585	Shaft Support SX Evo for 48055	77	61595	Transc. Pin Femm L = 220 M and 120 Evo for 48055	84
AG299	Base DX Rid. ME 80 Evo for 48055	71	AP729	Motor Carter Band ME 80 Evo EL/ETL for 48055	78	61598	Transc. Pin Masc L = 220 ME 120 Evo for 48055	85
AG300	Base SX ME 80 Evo for 48055	72	AP730	Motor Carter ME 80 Evo EL/ETL for 48055	79	AM961	Ground Warning Label Diam.22 for 48055	86
61592	Flange Support ME 80 Evo for 48055	73	AP731	Motor Carter Shell ME 80 Evo EL/ETL for 48055	80			
61605	Ring Gear ME 80 Evo for 48055	74	AP732	Motor Shelf ME 80 Evo EL/ETL for 48055	81			

PARTS BREAKDOWN

ITEM	MODEL
48056	MM-IT-0080-ETL



PARTS BREAKDOWN

ITEM	MODEL
48056	MM-IT-0080-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH077	Magnetic Sensor Head for 48056	1	62667	Flathead CSK Screw Din 963 M5x25 for 48056	23	61610	Zinc Washer M8x30 H4 for 48056	45
62643	Flat Washer Din 125 D 6 for 48056	2	66634	Self-Locking Nut ES Din 982 M 4 High for 48056	24	AP727	Nylon Washer D8,4 D25 H2 for 48056	46
62644	Flat Washer Din 125 D 8 for 48056	3	62668	Self-Lock Nut ES Din 982 M 6 High for 48056	25	AN674	Silicone Capsule x Puls. Steel for 48056	47, 48
62645	Washer Din 125 D 10 for 48056	4	62669	Poeliers M 4x10 Screw for 48056	26	AN183	Dist. Plast 18x6,4x3 Micro ME-IP 10-20 for 48056	49
62646	Elastic Spine Din 1481 3x18 for 48056	5	66633	Screw Poeliers M4x12 for 48056	27	AG289	Dist. Rid-Corona SP47 ME Evo Lav. for 48056	50
62647	Elastic Pin Din 1481 5x20 for 48056	6	60081	Screw Poeliers M6x10 for 48056	28	62621	Bush Flang. JFM-1622-12 TCM-ME for 48056	51
62648	Blind Nut Din 1587 M5 for 48056	7	AM946	Cavo 3x14AWG Nema 6-15 UL 15A 230V 3MT for 48056	29	18961	Handle - Old Style/Large (L-132mm) for 48056	52
61583	Cap Nut Din 1587 M6 for 48056	8	61604	Strain Relief + Nut for 48056	30	79656	Knob for Fixing Container for 48056	53
62650	P Nut Din 1587 M8 for 48056	9	61603	Nut Ott.Nich.PG 11 for 48056	31	61556	Stainless Steel Non-Swivel.Caster D.100 for 48056	54
62651	Blind Nut Din 1587 M 12 for 48056	10	AN181	Round Magnet Diam.25 for 48056	32	61579	Mobile Wheel with Brake D 100 C/ Perno for 48056	55
62652	Nut ES. Din 439 M 10 Low (10 pcs/pk) for 48056	11	AM948	Key Pad IS-SO for 48056	33	78634	Knob IP80/ IP120 for 48056	56
62653	Feathers Din 6885 / A 8x7x28 for 48056	12	AN355	Stainless Steel Button MSM-19 UL Cut Ind for 48056	34	AQ883	Motor M71 HP 0,5 B14 4P 230/60 MN UL CSA for 48056	57
62654	Feathers Din 6885 / AB 8x7x16 for 48056	13	AP102	Rotary Switch 25Amp for 48056	35	61590	Washer SO 1650 Inox for 48056	58
62655	Screw TBEI ISO 7380 M 6x25 for 48056	14	39667	Remote Control Board AF 26-30-00-13 110/230 60Hz for 48056	36	AN385	Supp. Micro Bending Micro 100W 3A UL for 48056	59
AN185	Screw TSPEI Din 7991 M 8x25 for 48056	15	39668	Contacteur Aus Lat x AF 26-30-00-13 ABB for 48056	37	61569	Boat Stops Crade for 48056	60
62658	Screw TSPEI Din 7991 M 8x30 for 48056	16	66632	Terminal Protection 13-16A ABB TF 42-16 for 48056	38	61571	Spring for 48056	61
62660	Washer F Wid Din 9021 D 6x18 for 48056	17	66635	Guide Din Omega H.7mm L= 50mm for 48056	39	61570	Pin for 48056	62
62662	Screw TE Din 933 M8x16 T.F. for 48056	18	61586	Bearing 6205 ZZ for 48056	40	61564	Lever Rod for Container Overturning for 48056	63
62663	X.Screw Din 933 M8x20 for 48056	19	61597	Bearing Reg. SP 7205 ME 80 Evo for 48056	41	AN676	Nut x Silic Cover. Puls. Steel for 48056	64
62664	Screw TE Din 933 M 10x20 T.F. for 48056	20	61589	Cap 40/7/C Pulley 1C SO1650 for 48056	42	61563	Blade Rod for 48056	65
62665	Screw TE Din 933 M 12x30 T.F. for 48056	21	61596	Gasket 40-62-7 for 48056	43	AI265	Cot Inox ME 80 Evo for 48056	66
62666	Hex.Nut Din 934 M8 for 48056	22	AP726	Round Sensor L=2000 SO2020-2400IX for 48056	44	AG299	Base DX Rid. ME 80 Evo for 48056	67

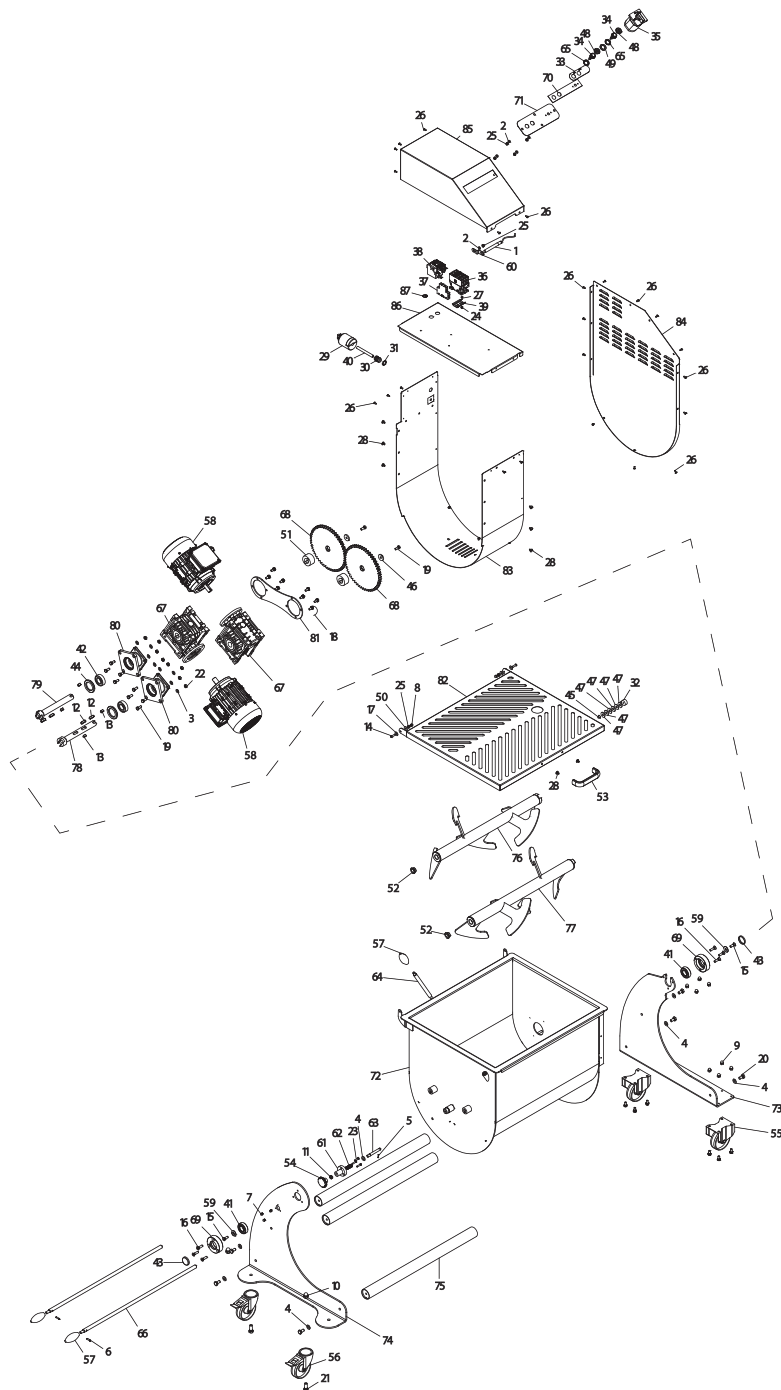
PARTS BREAKDOWN

ITEM	MODEL
48056	MM-IT-0080-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG300	Base SX ME 80 Evo for 48056	68	62639	Reducer CM50 71 B14 I50 80 Evo for 48056	75	AP733	Sheet 2 Puls. IX ME 80 Evo EL/ETL for 48056	82
62635	Bases Union Pipe ME 80 Evo for 48056	69	61585	Shaft Support SX Evo for 48056	76	AP734	Sheet Int 2 Puls IX ME 80 Evo EL/ETL for 48056	83
AC923	Female Blade IP 80 BA XP for 48056	70	AP735	Basin Cover ME 80 Evo ETL for 48056	77	61595	Transc. Pin Femm L = 220 M and 120 Evo for 48056	84
62628	Male Blade IP 80 BA XP for 48056	71	AP729	Motor Carter Band ME 80 Evo EL/ETL for 48056	78	61598	Transc. Pin Masc L = 220 ME 120 Evo for 48056	85
61592	Flange Support ME 80 Evo for 48056	72	AP730	Motor Carter ME 80 Evo EL/ETL for 48056	79	AM961	Ground Warning Label Diam.22 for 48056	86
61605	Ring Gear ME 80 Evo for 48056	73	AP731	Motor Carter Shell ME 80 Evo EL/ETL for 48056	80			
62638	Reducer Block Bracket ME 80 Evo for 48056	74	AP732	Motor Shelf ME 80 Evo EL/ETL for 48056	81			

PARTS BREAKDOWN

ITEM	MODEL
48057	MM-IT-0120-ETL



PARTS BREAKDOWN

ITEM	MODEL
48057	MM-IT-0120-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH077	Magnetic Sensor Head UL TA for 48057	1	62667	Flathead CSK Screw Din 963 M5 x 25 for 48057	23	AP726	Round Sensor L=2000 SO2020-2400IX for 48057	45
62651	Blind Nut Din 1587 M 12 for 48057	1	66634	Self-Locking Nut ES Din 982 M 4 High for 48057	24	61610	Zinc Washer M8x30 H4 for 48057	46
62643	Flat Washer Din 125 D 6 for 48057	2	62668	Self-Lock Nut ES Din 982 M 6 High for 48057	25	AP727	Nylon Washer D8,4 D25 H2 for 48057	47
62644	Flat Washer Din 125 D 8 for 48057	3	62669	Poeliers M 4x10 Screw for 48057	26	AN674	Silicone Capsule x Puls. Steel for 48057	48
62645	Flat Washer Din 125 D 10 for 48057	4	66633	Screw Poeliers M4x12 for 48057	27	AN675	Dist. 19.1x30x2 Black PE x Puls. Stop for 48057	49
62646	Elastic Pin Din 1481 3x18 for 48057	5	60081	Screw Poeliers M 6x10 for 48057	28	AN183	Dist. Plast 18x6,4x3 Micro ME-IP 10-20 for 48057	50
62647	Elastic Pin Din 1481 5x20 for 48057	6	AP736	Plug Hubbel UL 20A 230/TF CSA for 48057	29	61607	Bushing ME 80 Evo for 48057	51
62648	Blind Nut Din 1587 M5 for 48057	7	61604	Strain Relief + Nut for 48057	30	62621	Bush Flang. JFM-1622-12 TCM-ME for 48057	52
61583	Nut Din 1587 M 6 for 48057	8	61603	Nut Ott.Nich.PG 11 for 48057	31	18961	Handle - Old Style/Large (L-132mm) for 48057	53
62650	P Nut Din 1587 M8 for 48057	9	AN181	Round Magnet Diam.25 for 48057	32	79656	Knob for Fixing Container IP 50-100 for 48057	54
62652	Nut ES. Din 439 M 10 Low (10 pcs/pk) for 48057	11	AM948	Key Pad IS-SO for 48057	33	61556	Stainless Steel Non-Swivel.Caster D.100 for 48057	55
62653	Feathers Din 6885 / A 8x7x28 for 48057	12	AN355	Stainless Steel Button MSM-19 UL Cut Ind for 48057	34	61579	Mobile Wheel with Brake D 100 C/ Perno for 48057	56
62654	Feathers Din 6885 / AB 8x7x16 for 48057	13	AP102	Rotary Switch 25Amp for 48057	35	78634	Knob IP80/ IP120 for 48057	57
62655	Screw TBEI ISO 7380 M 6x25 for 48057	14	39667	Remote Control Board AF 26-30-00-13 110/230 60Hz for 48057	36	AP738	Motor M80 HP 1,5 B14 4P 400/60 UL for 48057	58
AN185	Screw TSPEI Din 7991 M 8x25 for 48057	15	39668	Contacteur Aus Lat x AF 26-30-00-13 ABB for 48057	37	61590	Washer SO 1650 Inox for 48057	59
62658	Screw TSPEI Din 7991 M 8x30 for 48057	16	66632	Terminal Protection 13-16A ABB TF 42-16 for 48057	38	AN385	Supp. Micro Bending Micro 100W 3A UL for 48057	60
62660	Washer F Wide Din 9021 D 6x18 for 48057	17	66635	Guide Din Omega H.7mm L= 50mm for 48057	39	61569	Boat Stops Crade for 48057	61
62662	Screw TE Din 933 M8x16 T.F. for 48057	18	AP737	Cable AWG 4 x 14 SJTO 300V 105°C for 48057	40	61571	Spring for 48057	62
62663	X.Screw Din 933 M8 x 20 for 48057	19	61586	Bearing 6205 ZZ for 48057	41	61570	Pin for 48057	63
62664	Screw TE Din 933 M 10x20 T.F. for 48057	20	61597	Bearing Reg. SP 7205 ME 80 Evo for 48057	42	61564	Lever Rod for Container Overturning for 48057	64
62665	Screw TE Din 933 M 12x30 T.F. for 48057	21	61589	Cap 40/7/C Pulley 1C SO1650 for 48057	43	AN676	Nut x Silic Cover. Puls. Steel for 48057	65
62666	Hex.Nut Din 934 M8 for 48057	22	61596	Gasket 40-62-7 for 48057	44	61591	Paddle Rod IX ME 120 kg for 48057	66

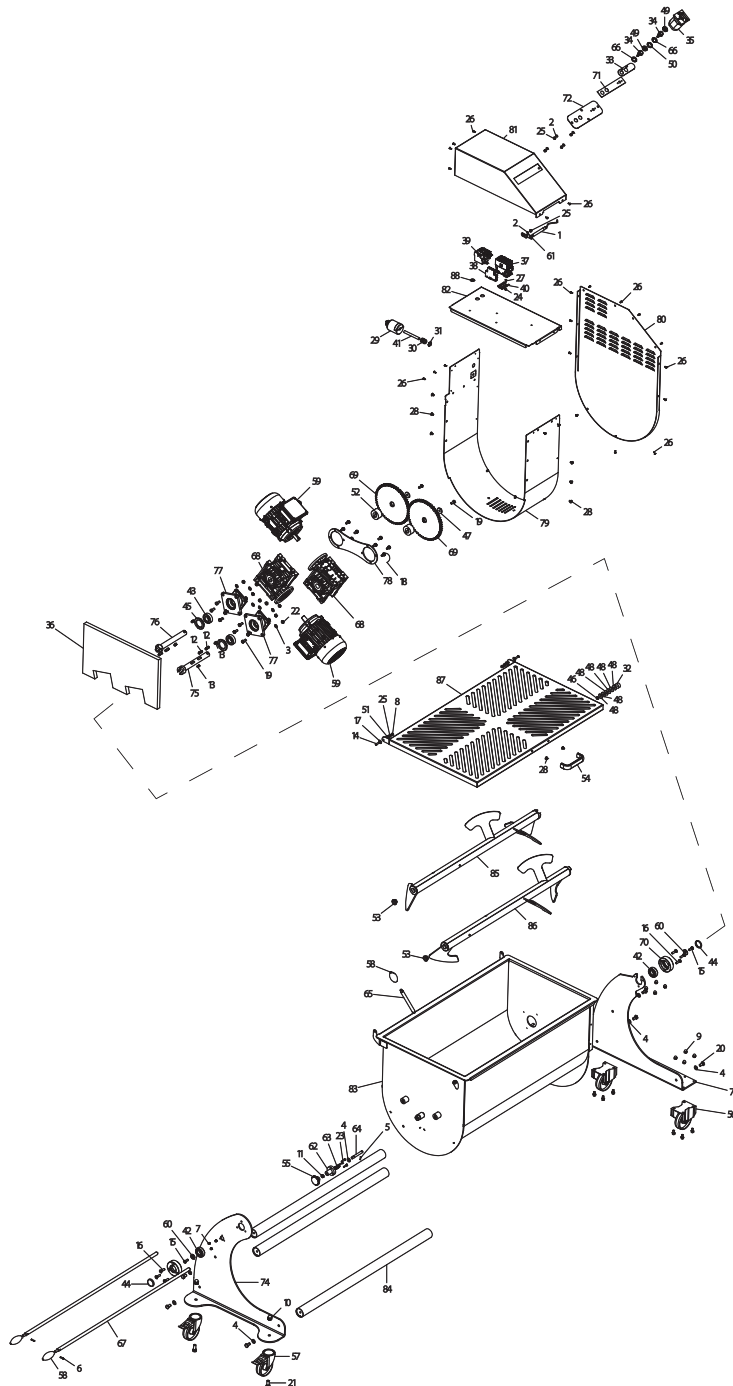
PARTS BREAKDOWN

ITEM	MODEL
48057	MM-IT-0120-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
61593	Gear Box MRV 063 B14 R=49 for 48057	67	61599	Base SX ME 120 Evo for 48057	74	61606	Bracket Lock Gear ME 120 Evo for 48057	81
61605	Ring Gear ME 80 Evo for 48057	68	61601	Tube Union Bases ME 120 Evo for 48057	75	AP739	Basin Cover ME 120 Evo EL for 48057	82
61585	Shaft Support SX Evo for 48057	69	AC070	Female Paddle for 48057	76	AP740	Motor Carter Band ME 120 Evo EL/ETL for 48057	83
AP733	Sheet 2 Puls. IX ME 80 Evo EL/ETL for 48057	70	AC146	Male Paddle for 48057	77	AP741	Motor Carter ME 120 Evo EL/ETL for 48057	84
AP734	Sheet Int 2 Puls IX ME 80 Evo EL/ETL for 48057	71	61595	Transc. Pin Femm L = 220 M and 120 Evo for 48057	78	AP742	Motor Carter Shell ME 120 Evo EL/ETL for 48057	85
61577	Cradle Inox ME 120 Evo for 48057	72	61598	Transc. Pin Masc L = 220 ME 120 Evo for 48057	79	AP743	Sheet Imp. Ele/Mot. ME 120 Evo EL/ETL for 48057	86
61600	Base DX Rid. ME 120 Evo for 48057	73	AE734	Flange Motorid for 48057	80	AM961	Ground Warning Label Diam.22 for 48057	87

PARTS BREAKDOWN

ITEM	MODEL
48058	MM-IT-0180-ETL



PARTS BREAKDOWN

ITEM	MODEL
48058	MM-IT-0180-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH077	Magnetic Sensor Head for 48058	1	62667	Flathead CSK Screw Din 963 M5 x 25 for 48058	23	61596	Gasket 40-62-7 for 48058	45
62643	Flat Washer Din 125 D 6 for 48058	2	66634	Self-Locking Nut ES Din 982 M 4 High for 48058	24	AP726	Round Sensor L=2000 S02020-2400IX for 48058	46
62644	Flat Washer Din 125 D 8 for 48058	3	62668	Self-Lock Nut ES Din 982 M 6 High for 48058	25	61610	Zinc Washer M8x30 H4 for 48058	47
62645	Flat Washer Din 125 D 10 for 48058	4	62669	Poeliers M 4x10 Screw for 48058	26	AP727	Nylon Washer D8,4 D25 H2 for 48058	48
62646	Elastic Spine Din 1481 3x18 for 48058	5	66633	Screw Poeliers M4x12 for 48058	27	AN674	Silicone Capsule x Puls. Steel for 48058	49
62647	Elastic Pin Din 1481 5x20 for 48058	6	60081	Screw Poeliers M 6x10 for 48058	28	AN675	Dist. 19.1x30x2 Black PE x Puls. Stop for 48058	50
62648	Blind Nut Din 1587 M5 for 48058	7	AP736	Plug Hubbel UL 20A 230/TF CSA for 48058	29	AN183	Dist. Plast 18x6,4x3 Micro ME-IP 10-20 for 48058	51
61583	Nut Din 1587 M 6 for 48058	8	61604	Strain Relief + Nut for 48058	30	61607	Bushing ME 80 Evo for 48058	52
62650	P Nut Din 1587 M8 for 48058	9	61603	Nut Ott.Nich.PG 11 for 48058	31	62621	Bush Flang. JFM-1622-12 TCM-ME for 48058	53
62651	Blind Nut Din 1587 M 12 for 48058	10	AN181	Round Magnet Diam.25 for 48058	32	18961	Handle - Old Style/Large (L-132mm) for 48058	54
62652	Nut ES. Din 439 M 10 Low (10 pcs/pk) for 48058	11	AM948	Key Pad IS-SO for 48058	33	79656	Knob for Fixing Container for 48058	55
62653	Feathers Din 6885 / A 8x7x28 for 48058	12	AN355	Stainless Steel Button MSM-19 UL Cut Ind for 48058	34	61556	Stainless Steel Non-Swivel.Caster D.100 for 48058	56
62654	Feathers Din 6885 / AB 8x7x16 for 48058	13	AP102	Rotary Switch 25Amp for 48058	35	61579	Mobile Wheel with Brake D 100 C/ Perno for 48058	57
62655	Screw TBEI ISO 7380 M 6x25 for 48058	14	AN188	Motor Tank Insulation ME-IP 120-180 Evo for 48058	36	78634	Knob for 48058	58
AN185	Screw TSPEI Din 7991 M 8x25 for 48058	15	39667	Remote Control Board AF 26-30-00-13 110/230 60Hz for 48058	37	AP738	Motor M80 HP 1,5 B14 4P 400/60 UL for 48058	59
62658	Screw TSPEI Din 7991 M 8x30 for 48058	16	39668	Contacteur Aus Lat x AF 26-30-00-13 ABB for 48058	38	61590	Washer SO 1650 Inox for 48058	60
62660	Washer F Wide Din 9021 D 6x18 for 48058	17	66632	Terminal Protection 13-16A ABB TF 42-16 for 48058	39	AN385	Supp. Micro Bending Micro 100W 3A UL for 48058	61
62662	Screw TE Din 933 M8x16 T.F. for 48058	18	66635	Guide Din Omega H.7mm L= 50mm for 48058	40	61569	Boat Stops Crade for 48058	62
62663	X.Screw Din 933 M8 x 20 for 48058	19	AP737	Cable AWG 4x14 SJTO 300V 105°C for 48058	41	61571	Spring for 48058	63
62664	Screw TE Din 933 M 10x20 T.F. for 48058	20	61586	Bearing 6205 ZZ for 48058	42	61570	Pin for 48058	64
62665	Screw TE Din 933 M 12x30 T.F. for 48058	21	61597	Bearing Reg. SP 7205 ME 80 Evo for 48058	43	61564	Lever Rod for Container Overturning for 48058	65
62666	Hex.Nut Din 934 M8 for 48058	22	61589	Cap 40/7/C Pulley 1C S01650 for 48058	44	AN676	Nut x Silic Cover. Puls. Steel for 48058	66

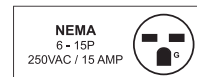
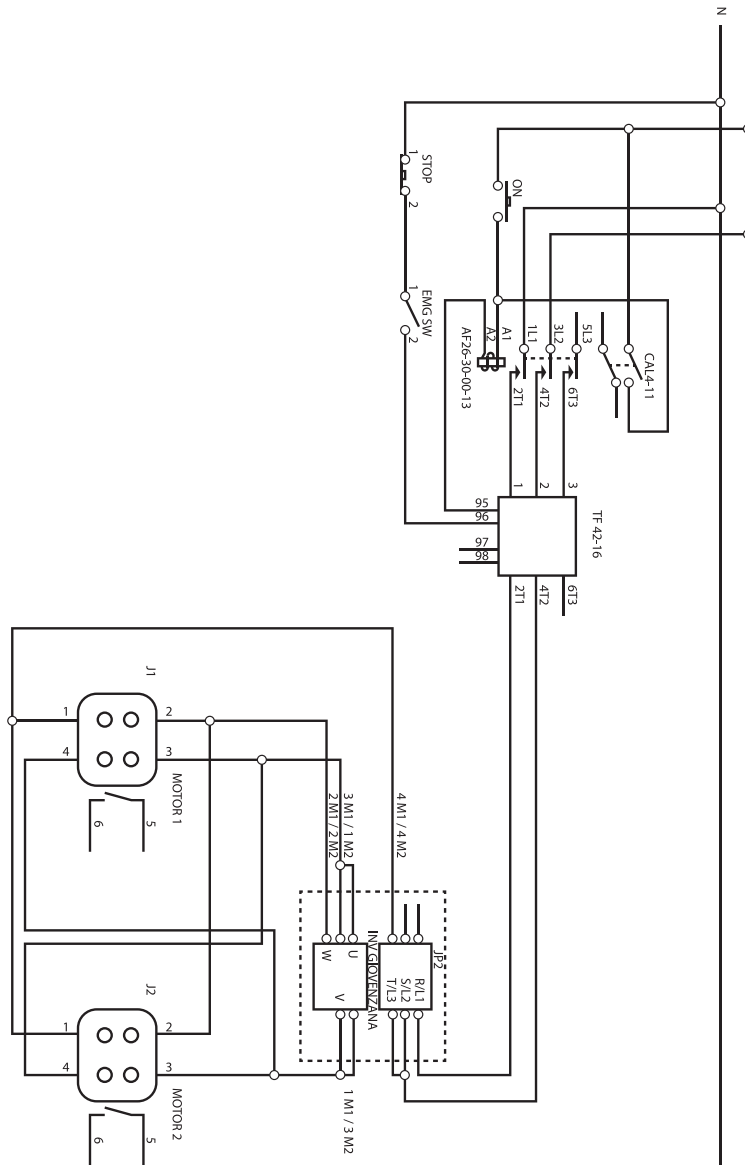
PARTS BREAKDOWN

ITEM	MODEL
48058	MM-IT-0180-ETL

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AE732	Shovel IX IP 180 Kg Double-Shaft for 48058	67	61595	Transc. Pin Femm L = 220 M and 120 Evo for 48058	75	AE727	Cot Inox ME 180 Evo for 48058	83
61593	Gear Box MRV 063 B14 R=49 for 48058	68	61598	Transc. Pin Masc L = 220 ME 120 Evo for 48058	76	AE736	Union Tube Bases ME 180 Evo for 48058	84
61605	Ring Gear ME 80 Evo for 48058	69	AE734	Flange Motorid for 48058	77	AE737	Female Shovel ME 180 Evo for 48058	85
61585	Shaft Support SX Evo for 48058	70	61606	Bracket Lock Gear ME 120 Evo for 48058	78	AE739	Male Shovel ME 180 Evo for 48058	86
AP733	Sheet 2 Puls. IX ME 80 Evo EL/ETL for 48058	71	AP740	Motor Carter Band ME 120 Evo EL/ETL for 48058	79	AP744	Basin Cover ME 180 Evo ETL for 48058	87
AP734	Sheet Int 2 Puls IX ME 80 Evo EL/ETL for 48058	72	AP741	Motor Carter ME 120 Evo EL/ETL for 48058	80	AM961	Ground Warning Label Diam.22 for 48058	88
61600	Base DX Rid. ME 120 Evo for 48058	73	AP742	Motor Carter Shell ME 120 Evo EL/ETL for 48058	81			
61599	Base SX ME 120 Evo for 48058	74	AP743	Sheet Imp. Ele/Mot. ME 120 Evo EL/ETL for 48058	82			

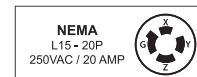
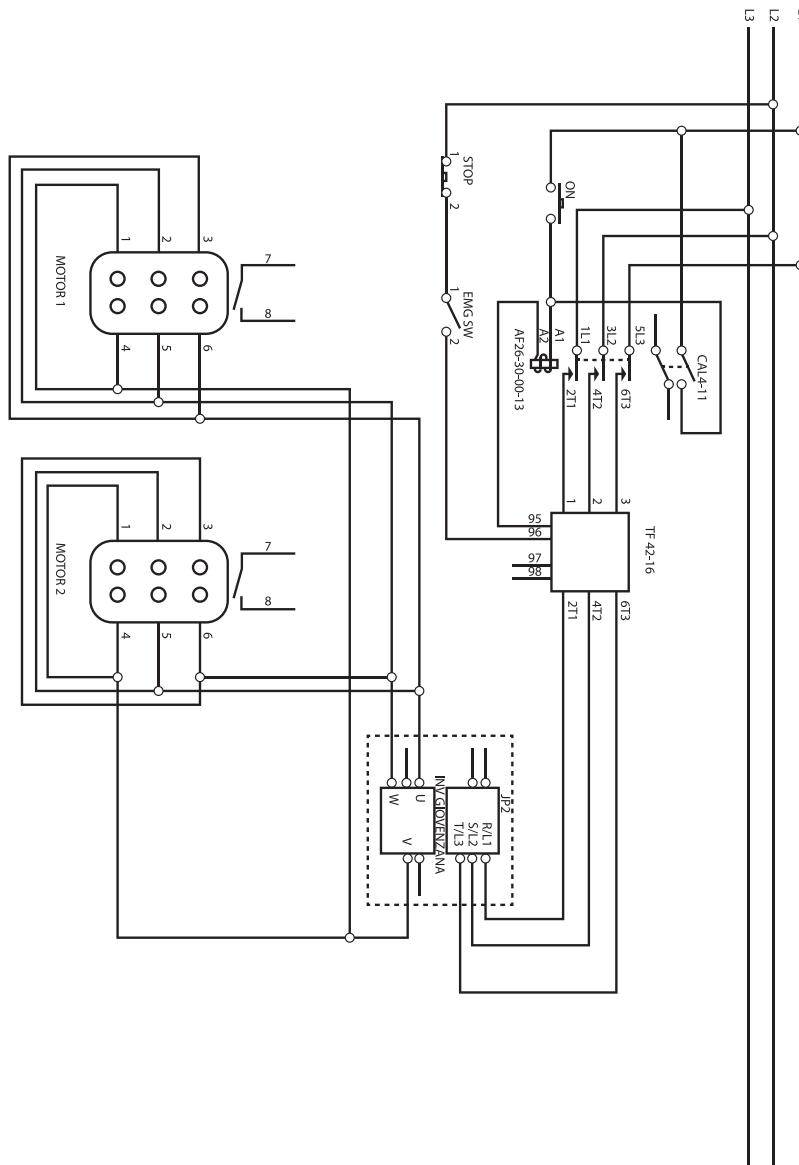
ELECTRICAL SCHEMATICS

ITEM	MODEL
48055	MM-IT-0050-ETL
48056	MM-IT-0080-ETL



ELECTRICAL SCHEMATICS

ITEM	MODEL
48057	MM-IT-0120-ETL
48058	MM-IT-0180-ETL



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Mississauga, Ontario
Canada, L5L 4X5

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PRODUCT WARRANTY REGISTRATION

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Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.com



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Name: _____

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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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