



Drink Mixer
Model BL-GR-0450A
Item 47459
Instruction Manual



Revised - 06/09/2023



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www.omcan.com



Table of Contents

Model BL-GR-0450A

| Section | Page |
|--------------------------------|-------------|
| General Information ----- | 3 - 4 |
| Safety and Warranty ----- | 4 - 6 |
| Technical Specifications ----- | 7 |
| Operation ----- | 7 |
| Maintenance ----- | 7 - 8 |
| Parts Breakdown ----- | 9 - 10 |
| Electrical Schematics ----- | 11 |
| Notes ----- | 12 - 14 |
| Warranty Registration ----- | 15 |



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

- The unit is made of stainless steel, and assembled with components designed for high performance and durability.
- The unit can be used for the preparation of edible/drinkable products by mixing (coffee, cocoa, milk shake, milk froth etc.)
- The unit is not intended for solid objects (e.g. ice) which can cause damage to the parts of the appliance or

Safety and Warranty

the motor. You can mix grated ice, milk powder or ice cream.

- The agitator of the appliance is not designed to grind, crush or cut edible and non-edible material, but only to mix edible or drinkable liquids or soft foods (eg. ice cream).
- Do not place any material (supplement or otherwise) in the malt cup or other utensil while the shaft is inside and mixing. Remove the utensil or malt, add the ingredients and place again for mixing/stirring.
- Do not fill the malt cup completely to avoid overflow during the mixing.
- Place the appliance on a flat surface that can withstand its weight and the drinks that you have produced.
- Do not move the appliance while it is in operation.
- After each use, the appliance and the stainless steel malt cup should be cleaned from any remaining material.
- Always unplug the unit when cleaning.
- Always unplug the unit when performing maintenance.
- Check the condition of the agitator and the shaft daily. Change the agitator at regular intervals or when it is worn.
- Storage of the appliance should be in safe place not affected by weather conditions, overflowing of water, etc.
- Places with high humidity or dust, direct exposure to sunlight, near heating sources should be avoided.
- Ensure that sufficient space is maintained around the appliance, to make it easier to clean the unit and its installation area, to ensure direct and easy access to the power socket for immediate disconnect if required.
- The agitator has a thread M6, and it is placed by turning it in the shaft clockwise, it is removed counter clockwise. Always unplug the appliance before removing the agitator, and before placing again.
- Do not touch the propeller or shaft of the device while is in operation.
- Be careful that the agitator does not strike on the walls of the malt cup.
- Unplug from power socket before moving the appliance. Never lift from the shaft.
- The unit must not be operated by an external control system, which can turn the device on automatically.
- Do not attempt to disassemble or modify the device. The parts of the appliance cannot be serviced by the user. Never attempt a maintenance procedure that is not described in here.
- The finished drink should not remain in the malt cup.

CAUTION

- This appliance is intended for professional use and should not be used by children and persons with reduced physical, sensors or intellectual abilities or lack of experience and knowledge, they should be supervised by a person responsible for their safety or have been given clear instructions about the appliance and understand the dangers might occur.
- Children should not play with the appliance.
- Cleaning and maintenance should not be carried out by children.
- Keep the appliance and the power cord away from children under 8 years old.
- Do not switch on the appliance without the malt cup in its place.
- Keep the appliance unplugged when not in use.
- The agitator, the shaft and the malt cup of the appliance are intended to come into contact with food. When cleaning these parts you should follow the rules of hygiene.
- Do not use a pressurized water tapping device to clean the appliance.
- Do not place the appliance over an electric cooker or on surfaces that cause heat, as well as on flammable

Safety and Warranty

surfaces.

- Select a mounting location near an outlet socket. The device should not be permanently connected to the power supply.
- Connect only to a grounded wall socket.
- Make sure the cable does not come into contact with hot surfaces or any other heated appliances.
- Do not cover the vents of the appliance. If this happens, it may overheat.
- Periodically check that the power cord is not worn. Do not use the appliance if the power cord or plug is worn.
- If the power cord is damaged, it must be replaced by Omcan or a certified Omcan dealer.
- Always turn off the appliance after use and when not in use.
- Do not use the appliance with wet hands.
- Do not place the appliance in water, sinks, bathtubs etc.
- If the appliance falls into water, disconnect it from the power supply.
- Do not use sharp objects that can cause damage to the surface while cleaning. Clean with a soft cloth.

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 BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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 | BL-GR-0450A |
| Power | 0.5 HP / 350 W |
| Electrical | 110-120V / 60Hz / 1 |
| Speed | 10,000 - 20,000 RPM |
| Switch | Double On/Off Microswitch |
| Current | 16A |
| Maximum Cycle of Operation | 5 minutes |
| Shaft Diameter | 0.4" / 11mm |
| Malt Cup Capacity | 3.8 cup / 900 mL |
| Dimensions | 7.4" x 6.1" x 18.3" / 188 x 155 x 465mm |
| Weight | 11 lbs. / 5 kgs. |
| Item Number | 47459 |

Operation

The appliance has a double ON-OFF switch (0-1-2) which is mounted on the top of the appliance. The switch is waterproof, and in the OFF position, disconnects both neutral and live. The unit is also equipped with a hidden switch on the malt cup holder.

Operate the appliance by pressing the switch in position I or II. The I is for slow and II is for fast.

After pressing the switch in position I or II, you should place the malt cup in one of the two positions of the malt cup holder and secure firmly, then the shaft will start to rotate. Once the malt cup is removed from its position the shaft will stop operating.

In any case after use the appliance must be set to OFF, with the switch on the top of the appliance in position 0.

Caution: A magnetic field can develop near the device. If you are using a heart pacemaker and feel discomfort, move away from the device and consult your doctor.

Maintenance

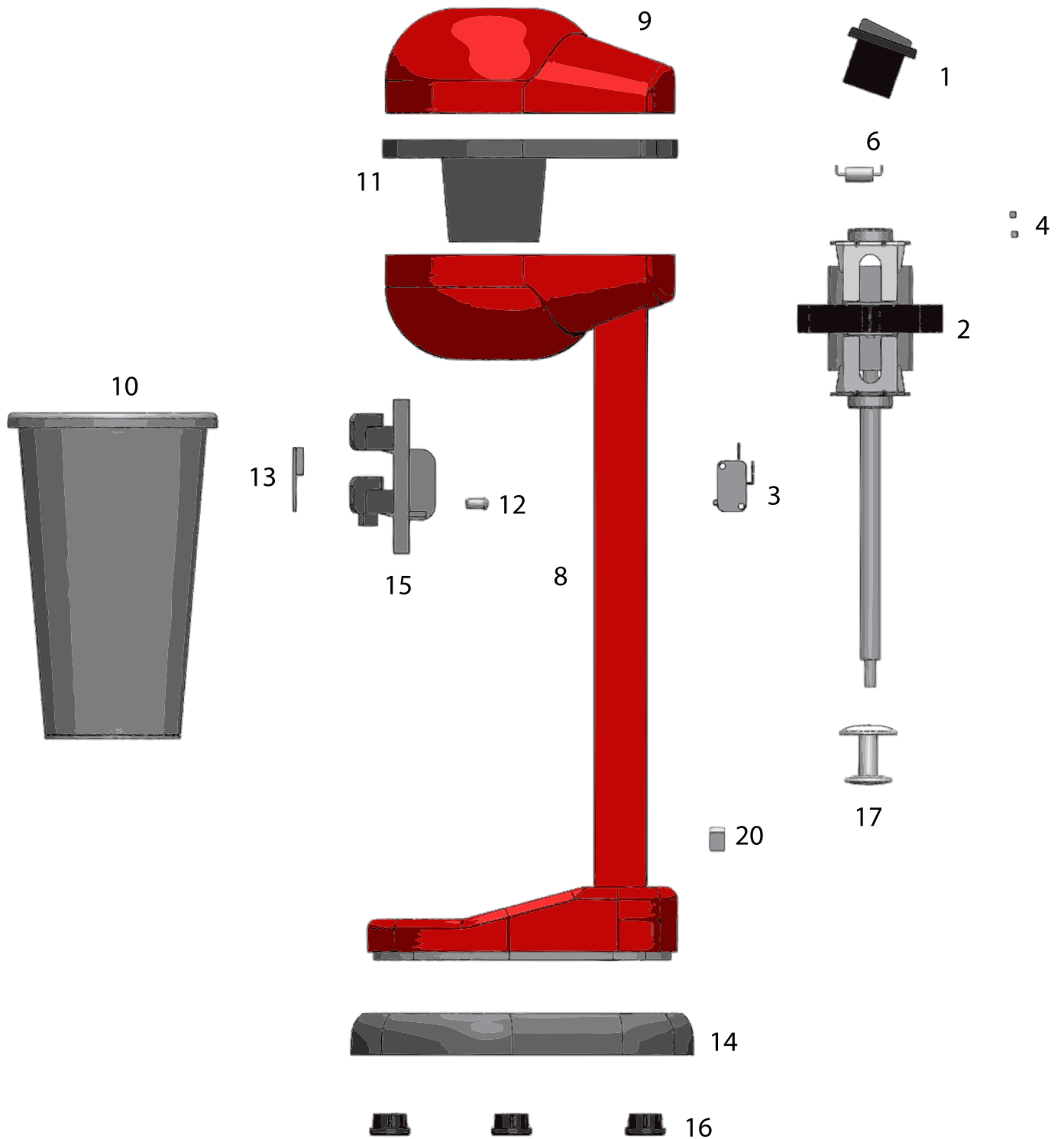
- Before cleaning, unplug from the power socket, remove the malt cup and remove the agitator. Prevent penetration of water into the head and any part of the device.
- Clean the shaft and the agitator after each use. Using warm water with soap. Rinse with cold water.

Maintenance

- Clean the malt cup after each use, with warm water and soap. Rinse with cold water.
- Clean the outer parts of the machine every day with a cloth. Do not use sharp objects, which can cause damage to the materials of the appliance.

Parts Breakdown

Model **BL-GR-0450A** 47459



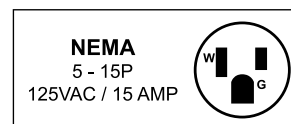
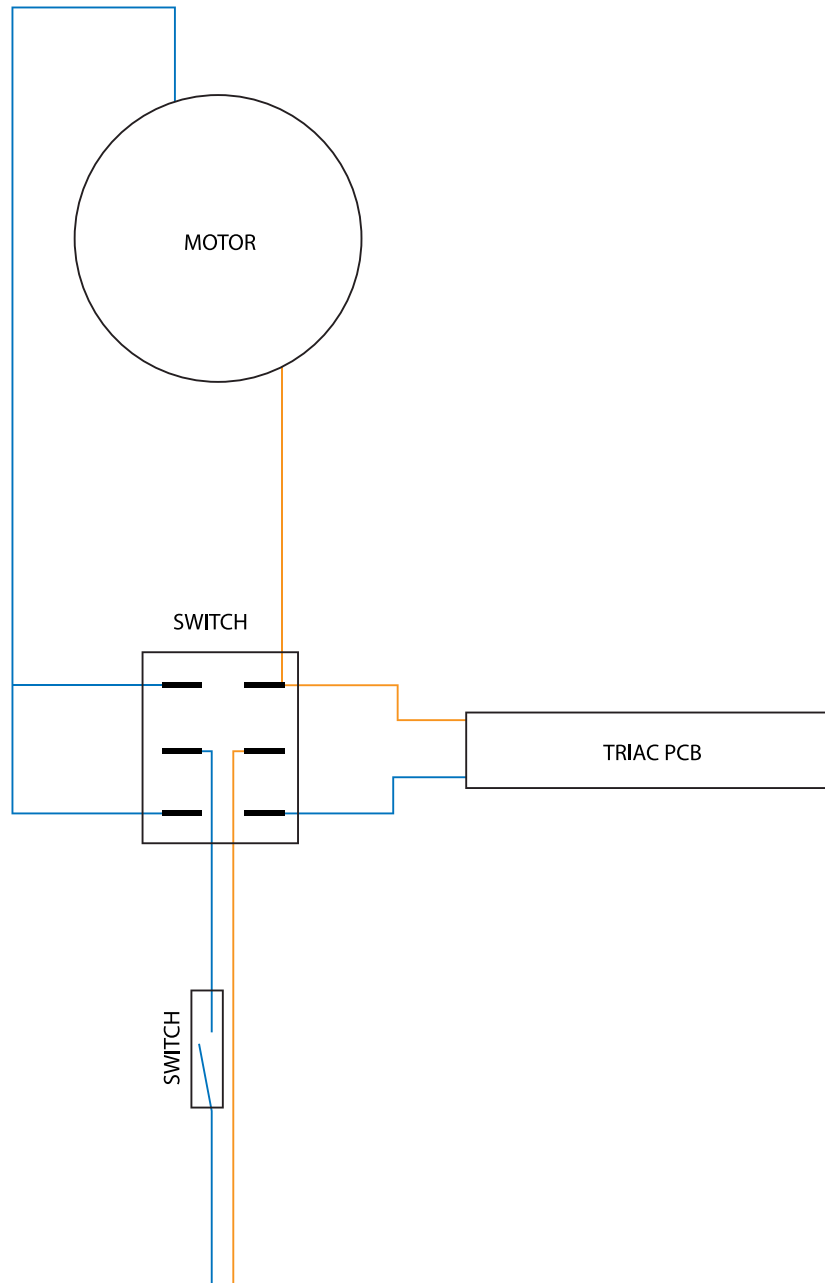
Parts Breakdown

Model *BL-GR-0450A* 47459

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|-----------------------------------|----------|----------|------------------------------------|----------|----------|-------------------------------------|----------|
| AK937 | Rocker Switch On-Off-On for 47459 | 1 | AK925 | Head-Top for 47459 | 9 | AK928 | Plastic Malt Cup Holder for 47459 | 15 |
| AK930 | Motor Drink Mixer for 47459 | 2 | AK927 | Malt Cup Stainless Steel for 47459 | 10 | AK933 | Rubber Feet for 47459 | 16 |
| AK935 | Safety Switch for 47459 | 3 | AK926 | Plastic Motor Base for 47459 | 11 | AK929 | Stainless Steel Propeller for 47459 | 17 |
| AN189 | Carbon Brushes for 47459 | 4 | AK936 | Safety-Switch-Knob for 47459 | 12 | AN192 | Strain Relief for 47459 | 20 |
| AN190 | Diode for 47459 | 6 | AN191 | Plastic T Shape for 47459 | 13 | | | |
| AK934 | Metal Body for 47459 | 8 | AK932 | Plastic-Base for 47459 | 14 | | | |

Electrical Schematics

Model **BL-GR-0450A** 47459





Warranty Registration

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

