



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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

Cód. 152447



Meat Grinder

Model MG-BR-0022

Item 11067

Instruction Manual



Revised - 03/06/2017



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





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Model MG-BR-0022

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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:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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: _____ Company Name: _____

Address: _____ Telephone: _____

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

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ ☐ Restaurant ☐ Bakery ☐ Deli

Dealer City: _____ Dealer Province or State: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Invoice: _____ Institution (specify): _____

Other (specify): _____

Model Name: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? ☐ Yes ☐ No

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



Notes

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 anyone'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'Amerique, 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 bon 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 ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá 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 recepción de un envío 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 ningún recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

GENERAL SAFETY REGULATIONS

This meat grinder is designed to grind meat products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsibility of the owner to ensure that this machine is used properly and safely, strictly following the instructions contained in this manual and any requirements of local law.

Notes



Notes

Safety and Warranty

This machine can be potentially dangerous when used incorrectly. Therefore, read all the following instructions carefully to avoid damage:

- Before cleaning, disconnect machine from power source.
- Always turn machine off in case of power supply lack.
- Provide enough space around machine to avoid breakings.
- Never use tools not belonging to machine to help operation.
- Never feed by hand; always use stomper.
- Never put your fingers or any other object but the stomper inside the feed throat.
- Never connect power source with wet hands or wet clothes.
- Never spray water or other liquid substances directly at motor, power switch, or any other electrical components.
- Keep your working area clean and dry to prevent it from becoming slippery.
- Always install equipment in working area with adequate light and space away from children and visitors.
- Never operate without all warning labels attached and owner/operator manual available to operator.
- Never leave unattended while operating.
- Stop the machine immediately if you hear abnormal noises to prevent injuries.
- Never let dust or water get into electrical and mechanical comp machine.
- Always ground machine properly.
- Do not modify original features of the machine.
- Do not take out nor tear off any safety or identification label.
- Contact your distributor if you have any problems with the installation and operation of this machine.

1 YEAR PARTS AND LABOR 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 www.omcan.com/warranty.html 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	MG-BR-0022
Power	2 HP / 1.47 kW
Throat	1 5/8" / 41mm
RPM on Motor	1750
RPM on Worm	150
Electrical	110V / 60Hz / 1Ph
Weight	89.8 lbs. / 40.7 kg.
Dimensions (DWH)	28" x 13" x 24.8" / 711 x 330 x 629mm
Item Number	11067

Installation

MAIN COMPONENTS

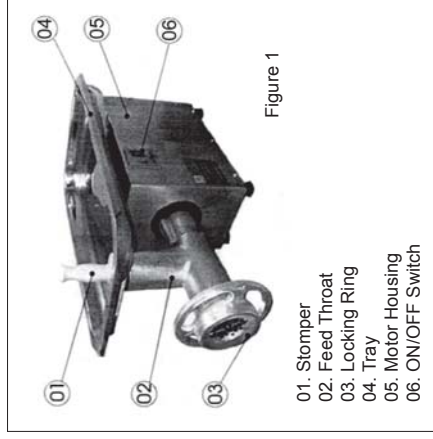
The machine consists of an electrical motor that, through a gear box, operates a worm. The worm feeds the meat to the knife and hole plate. Several types of hole plates are available. The holes on these plates have different diameter. The type of plate is chosen depending on the desired ground meat characteristics.

The feed throat (No. 02; Figure 1) and worm (No. 03; Figure 2) receive an special treatment to isolate and facilitate the cleaning.

The knife (No. 05; Figure 2) and disc (No. 06; Figure 2) are made of hard material to provide a long life cutting quality.

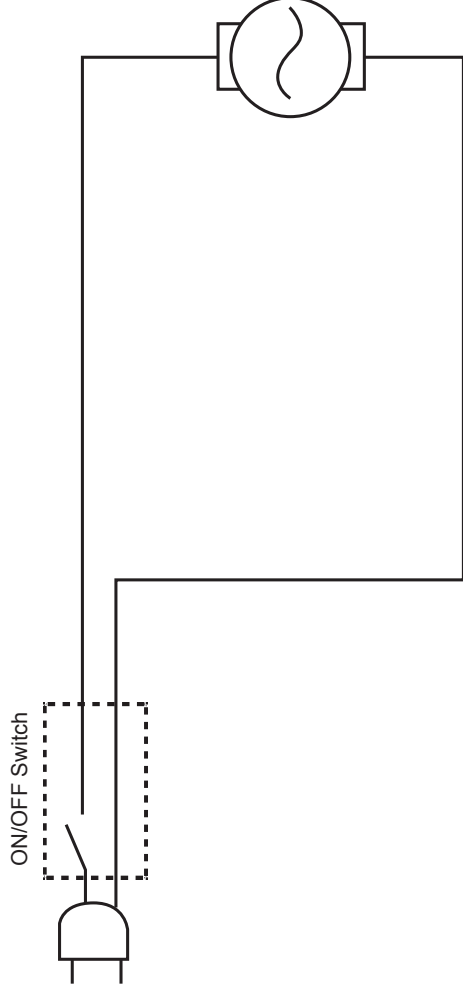
INSTALLATION OF THE GRINDER

- The meat grinder must be installed on a level, non-skid surface with a maximum recommended height of 850 mm by qualified or experienced people.
- There should have a suitable space for the tray to collect processed meat in front of the grinding device.
- Check the voltage of the machine. The unit voltage must be the same as the power source.
- Grounding wire must always be connected.



Electrical Schematics

Model MG-BR-0022 11067



Parts Breakdown

Model MG-BR-0022 11067

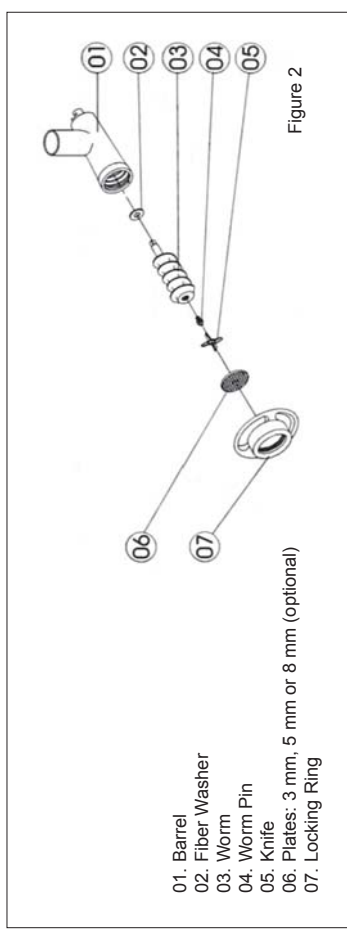
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38537	PFS SEX UNC1/4" x 1 RTZB for PSEEZ2	00363	38530	PFS SEX UNC3/8x2.34 RPZB for PSEEZ2	032140	38526	Exhauster Ring for PSEEZ2	138886
38531	PCA SEX UNC 3/8 ZB for PSEEZ2	00182	78705	Nylon Cap CM44478 for PSEEZ2	036781	21842	Fiber Gear for PSEEZ2	147915
78714	Washer L5/16 for PSEEZ2	00198	78704	Small Clamp T-1BR for PSEEZ2	040300	38536	Gear Box with Pin for PSEEZ2	148911
78706	Clamp K22 (T-5UR) for PSEEZ2	02100	78709	Set Screw M3x6 DIN 7986 ZB for PSEEZ2	042080	21841	Voltage Selector for PSEEZ2	158437
78715	Rubber Gromet 082231 for PSEEZ2	00286	78713	Set Screw M8x20 DIN 933 ZB for PSEEZ2	044741	38529	FIO Ligature Chave UD for PSEEZ2	158445
38525	Screw B.6.3x19 for PSEEZ2	02917	21832	Knob with Bar M10x30mm for PSEEZ2	045110	38521	Cover Compl. Low for PSEEZ2	174009
24022	Fiber Washer #22/88 for PSEEZ2	00474	38564	Head #22 for PSEEZ2	046140	38543	CS Caperture for PSEEZ2	174017
21843	Locking Ring for PSEEZ2	00782	78717	Ground Wire Label for PSEEZ2	055042	38532	CS Base Low (Circu) for PSEEZ2	174026
78707	Terminal Isolation CAP EF-4228 for PSEEZ2	012100	38523	Rubber Cover for PSEEZ2	050652	38544	CS Tampa Traera Coherent for PSEEZ2	174033
21581	Wheel for PSEEZ2	016580	17511	#22 Pin for PSEEZ2	085544	78710	Terminal Cap for PSEEZ2	175820
38545	Blades for Meat Grinders for PSEEZ2	016578	21577	Oil Cap PSNICE-ONISE for PSEEZ2	089001	38528	Term Positiv Lock 2 A4 for PSEEZ2	176281
38518	3mm #22 Machine Base for PSEEZ2	016586	21545	Lubrication Tube for PSEEZ2	089486	21580	Complete Tray for PSEEZ2	176346
38546	Disc 5mm #22 for PSEEZ2	016584	38533	Foot Prodding for PSEEZ2	095192	17515	Plunger for PSEEZ2	180815
38519	Disc 8mm #22 for PSEEZ2	016588	38527	Cord 3x2.5mm#2 for PSEEZ2	095516	21846	Complete Head Low #22 for PSEEZ2	182249
78712	Retainer 00784BR1(F 0122) for PSEEZ2	017418	38535	Rubber Foot M8x15mm for PSEEZ2	086270	20203	Head Cylinder for PSEEZ2	182257
38554	Worm Pin #22 for PSEEZ2	022063	38524	FIO Terra 1.5mmx2.450CTE for PSEEZ2	085531	38542	Copper Tube for PSEEZ2	195669
21844	Worm Gear for PSEEZ2	027200	38572	Complete #22 Meat Grinding Head for PSEEZ2	089922	38541	Meat Minor Staple for PSEEZ2	195685
38538	ENGR. CONDUIZ Z-48 PSH-10 for PSEEZ2	027260	78716	Instruction Manual Label for PSEEZ2	102040	38539	Tampa CVA ENG. (C Manel) for PSEEZ2	199479
38534	PFS M8x25 DIN 933 ZB for PSEEZ2	027286	17513	Worm for PSEEZ2	108430	38522	Caution Label for PSEEZ2	228141
78708	Set Screw Mod DIN 916 INOX for PSEEZ2	031887	78711	CH TEC 30223 M072EE3G1 36 for PSEEZ2	138215	38593	Screw M5x6 DIN 84 Stainless Steel for PSEEZ2	229962
38540	PFS M8x10 DIN 933 ZB for PSEEZ2	031868	38581	Motor Gear for PSEEZ2	138312	78703	Omigan Logo for PSEEZ2	271543

Operation

PRE-OPERATION

- Check if the machine is firm; no movement shall be allowed on the supporting surface.
- It is recommended that the machine be carefully cleaned before first operation.
- Clean the grinder as explained in the maintenance section.
- After cleaning, reassemble the components in the following order: barrel, fiber washer, worm, worm pin, knife, plates, and locking ring (See Figure 2).
- Then check if all removable components are reassembled properly.
- Turn locking ring (No. 07) counterclockwise until it applies a slight pressure on the hole plate and on the knife.

NOTE: Do not tighten the locking ring too much, as an excessive pressure on the hole plate and knife may lead to their abnormal wear.



NOTE: Assemble the components following the order shown above (Figure 2). It is recommended that you follow the order carefully. Assembling the components in a different order could cause serious damages to the grinding device. When re-installing the knife in the worm stud, make sure that the cutting edge is facing outwards.

After following the pre-operation instructions, your meat grinder is now ready to operate.

OPERATING THE MEAT GRINDER

1. Start the machine. This meat grinder is very high speed and, therefore, needs a fast feeding too.
2. Put the meat lumps on the tray.
3. Using the stomper (No. 01; Figure 1), push the meat into the feed throat where they will be sucked in by the worm.
4. Feed meat at a constant rate for better grinding.

IMPORTANT: Only use the stomper to push the meat into the feed throat; never use your hands or any other



Operation

kind of instrument. It is strongly recommended that the meat chopper is not being operated without meat in feed. Therefore, never let the machine to work without loading. If it happens, the temperature may rise as high as 180°F in approximately 3 minutes, causing serious damages to the grinding components. Never leave any kind of knives, metal hooks, or other instruments on the tray.

Maintenance

Clean the machine before first use and after use. To do the cleaning, proceed as follows:

- Turn off the machine and disconnect it from power source.
- Remove pusher (No. 01; Figure 1) and tray (No. 04; Figure 1).
- Remove Locking Ring (No. 03; Figure 1), turning it clockwise, and the internal components of the barrel, pulling them out.

NOTE: Do not try to pull the plate, knife, and worm out off the barrel as this may result in serious injury to the hands.

- To remove the barrel, loosen the locking knob located on the left side of the barrel with both hands, and move it to the left and right pulling it at the same time.
- Proceed washing the components with warm water and neutral soap.
- Wipe the body of the machine with a damp clean cloth.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
11067	MG-BR-0022	Meat Grinder #22 Stainless Steel 2 HP/1491 W 110V/60/1	PSEE22

Parts Breakdown

Model MG-BR-0022 11067

