



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.



Meat Grinder
Model MG-BR-0022
Item 11067

Instruction Manual



Revised - 12/06/2023

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:

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN INC.

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

1889 Maryland Avenue,

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

☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution (specify): _____

Invoice: _____ ☐ Other (specify): _____

Model Name: _____ Model Number: _____ 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



General Information

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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 expédiées ou cueilli par un tiers transporteur.

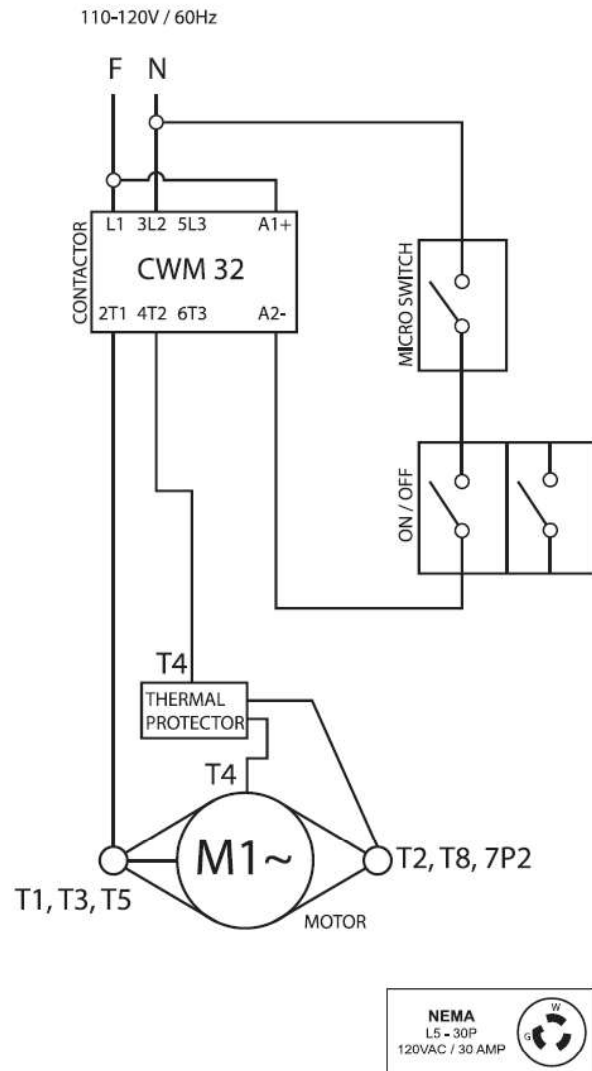


Notes



Electrical Schematics

Model MG-BR-0022 11067



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 components of the 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.

DISCLAIMER

PLEASE RUN THE UNIT WITH A LIGHT, DISPOSABLE LOAD TO REMOVE ANY METAL SHAVINGS FROM THE MACHINE BEFORE FIRST USE!

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.



Safety and Warranty

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MG-BR-0022
Power	2 HP / 1.47 kW
Throat	1.6" / 41mm
RPM on Motor	1750
RPM on Worm	150
Electrical	110-120V / 60Hz / 1
Weight	89.7 lbs. / 40.7 kgs.
Packaging Weight	104.9 lbs. / 47.6 kgs.
Dimensions	28" x 13" x 24.8" / 711 x 330 x 629mm
Packaging Dimensions	21.5" x 33.5" x 22.5" / 546 x 851 x 572mm
Item Number	11067

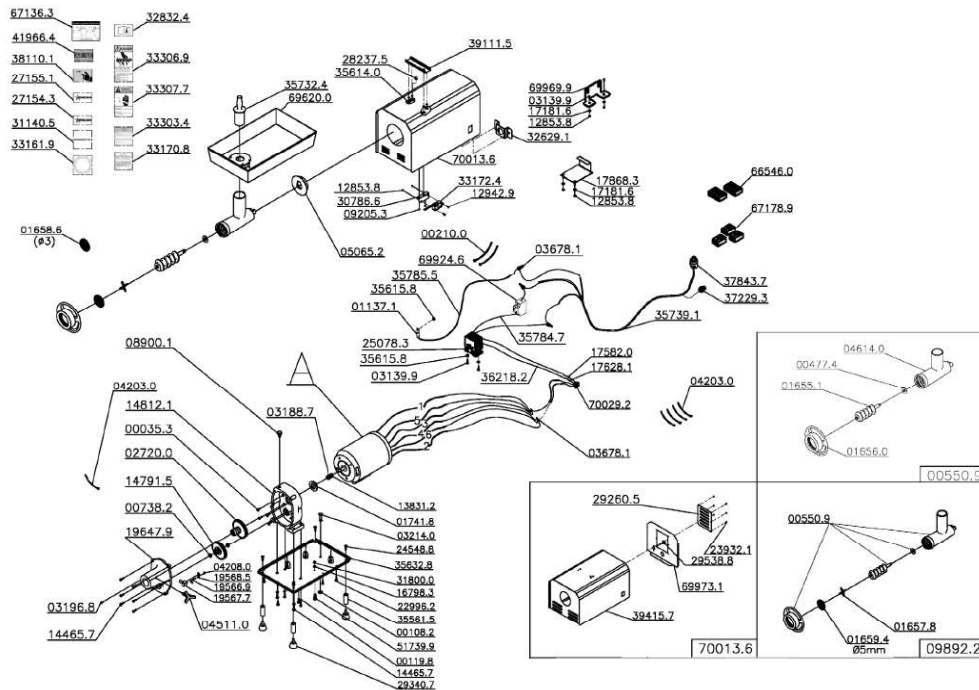
Parts Breakdown

Model MG-BR-0022 11067

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
38388	PFS Sex UNC1/4x1 RTZB for 11067	00035.3	38581	Motor Gear for 11067	13831.2	67041	Key 40127 A2E3Q-NA KEMA for 11067	33172.4
38531	PCA Sex UNC 3/8 ZB for 11067	00108.2	65889	PFS M8x25 Din 933 Inox for 11067	14465.7	AF908	Attention Warning Label I/F for 11067	33303.4
30258	Washer L 5/16 ZB for 11067	00119.8	21842	Fiber Gear for 11067	14791.5	AH538	English/French Danger Label for 11067	33306.9
27688	Clamp K22 (T 50R) for 11067	00210.0	AH534	Eng. Box with Pin (Hammed C.) for 11067	14812.1	AF910	Warning Label Ing./Franc. for 11067	33307.7
24022	Fiber Washer #22/98 for 11067	00477.4	30048	Cable 3x0.75mm for 11067	16798.3	AH539	PE Extensioner for 11067	35561.5
38548	Throat Set N°22 for 11067	00550.9	38045	Washer L A3.2 Din 125 Stainless Steel for 11067	17181.6	AH540	PCA M6 Special ZB for 11067	35614.0
21843	Ball Bearing 6001 for 11067	00738.2	30050	Terminal Cover for 11067	17582.0	AH541	PCA M4 Special ZB for 11067	35615.8
AE670	Term. Eyelet for 11067	01137.1	38528	Term. Positiv Lock 2 A 4 for 11067	17628.1	AH542	Certified Base (Gray) for 11067	35632.8
38553	Worm No.22 for 11067	01655.1	78548	Strip for 11067	17868.3	AH544	Socket No.22 Certificate for 11067	35732.4
21581	Wheel for 11067	01656.0	38542	Copper Tube for 11067	19566.9	AH545	CB.3x5.3mm2 SJX2M Certif. for 11067	35739.1
38545	Blades for Meat Grinders for 11067	01657.8	38590	Lid Coupling Connection for 11067	19567.7	AH546	Wire El.Flex.5.3x300mm Cert. for 11067	35784.7
38518	Machine Plate 3" Dia for 11067	01658.6	38541	Meat Mincer Staple for 11067	19568.5	AH547	Wire El.Flex.5.3x670mm Cert. for 11067	35785.5
38546	Disc 5mm N°22 for 11067	01659.4	38539	Gear Box Lid (C.Martel.) for 11067	19647.9	AP014	El.Flex.5.3x650mm Cert. for 11067	36218.2
16401	Retainer Seal 00784BR1 (F.0122) for 11067	01741.8	38593	Screw M5x6 Din 84 Stainless Steel for 11067	22996.2	AH548	Cable Press PG21 Black6PCA with Red.9A14 for 11067	37229.3
21844	Worm Gear for 11067	02720.0	38412	PFS M4x5 Din 7985 Inox for 11067	23932.1	AH549	American Plug Certif.30A 125V 4A262 for 11067	37843.7
AH532	PFS M4x16 Din 7985 ZB for 11067	03139.9	38177	PFS M10x12 Din 933 ZB for 11067	24548.8	AH550	Warning Label for 11067	38110.1
27695	Allen Screw M6x8 for 11067	03188.7	AH535	Cont.CWM32-00-30D13 110V 50/60Hz for 11067	25078.3	AH551	CS Tray Support for 11067	39111.5
38395	PFS M8x10 Din 933 ZB for 11067	03196.8	27720	Omcan Logo (Machines) for 11067	27154.3	AH552	CS Certified Cabinet for 11067	39415.7
38530	PFS Sex UNC3/8x2.3/4 RPZB for 11067	03214.0	30059	Omcan Packaging Logo for 11067	27155.1	AH555	Spanish/English Fragile Label for 11067	41966.4
27696	Nylon Cover CN 4478 for 11067	03678.1	AH536	Micro Drive Pin for 11067	28237.5	AF980	Screw M4x16 Din 933 Inox for 11067	51739.9
27699	Cramp T 18R Small for 11067	04203.0	AF901	Shutter 25x5x100 for 11067	29260.5	AM613	Wago Splicing Connector 5x0.25-4mm2 for 11067	66546.0
30038	Screw M3x6 Din 84 ZB for 11067	04208.0	67037	Foot Bor.Red.C/PFS M10x30 D.50x34x30 ALT for 11067	29340.7	AH556	Mouth Fixation Label for 11067	67136.3
21578	Knob with Bar M10x30mm for 11067	04511.0	78995	Rubber Buffer for 11067	29538.8	AM614	Wago Splicing Connector 2x0.25-4mm2 for 11067	67178.9
38564	Head N°22 for 11067	04614.0	AH537	Micro Support for 11067	30786.6	AH557	CS Tray No.22 Cert. for 11067	69620.0
38523	Rubber Cover for 11067	05065.2	67038	Grounded Wire Label for 11067	31140.5	AP015	Mini Monopolar Circuit Breaker 32A C Curve for 11067	69924.6
21577	Oil Cap for 11067	08900.1	67039	Nut M4 Din 985 Stainless Steel for 11067	31800.0	AP016	Circuit Breaker Support for 11067	69969.9
38404	Nut M4 Din 934 for 11067	09205.3	AF905	Thermal Protector Protection for 11067	32629.1	AP017	Back Cover for 11067	69973.1
38572	Complete #22 Meat Grinding Head for 11067	09892.2	67040	Instruction Manual Label for 11067	32832.4	AP018	Complete Cabinet for 11067	70013.6
38044	Nut M3 Din 934 Stainless Steel for 11067	12853.8	AF906	Thermal Protector Label Ingles for 11067	33161.9	AP019	Switch 10A 240V (Cod.Grainger 24A290) for 11067	70029.2
AP013	PFS M3x16 Din 7985 Inox for 11067	12942.9	AF907	Attention Ear Wire Label Ingles/Frances for 11067	33170.8			

Parts Breakdown

Model MG-BR-0022 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 any 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.

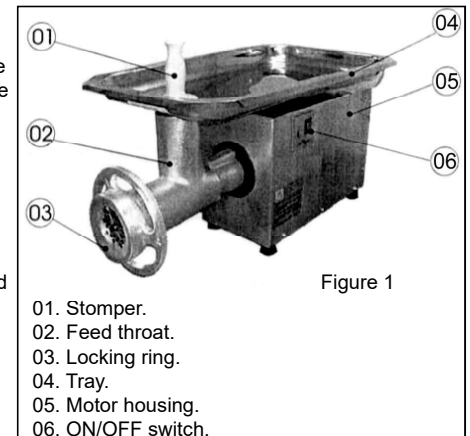


Figure 1

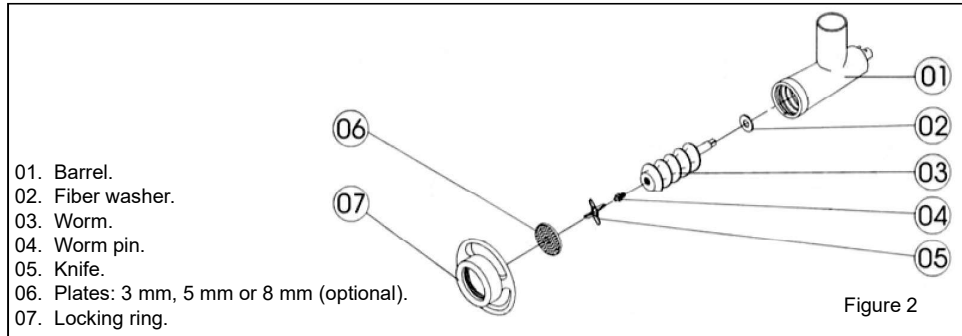
Operation

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.

Operation



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 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.