



Sausage Stuffers
Items 47499, 47500
Instruction Manual



Revised - 03/22/2023

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



Table of Contents

Item 47499 / Item 47500

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6
Operation -----	6 - 7
Maintenance -----	7
Parts Breakdown -----	8 - 9
Notes -----	10
Warranty Registration -----	11



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.

Omcán 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.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán 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 envío Omcán 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 Omcán 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. Omcán 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.

Omcán 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

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. CHECK FOR DAMAGED PARTS.



Safety and Warranty

Before using the stuffer, check that all parts are operating properly and perform the intended functions. Check for binding of moving parts, mounting and any other conditions that may affect the operation.

2. KEEP CHILDREN AWAY. NEVER LEAVE THE APPLIANCE UNATTENDED.
3. The Manufacturer declines any responsibility in the case of improper use of the stuffer. Improper use of the stuffer will VOID the warranty.
4. NEVER store or leave the stuffer at a temperature lower than 32°F (0°C).
5. Repair must be done by an authorized dealer. Use only factory original parts and accessories. Modification of the stuffer will VOID the warranty.
6. Be sure the stuffer is stable during use.
7. NEVER operate the stuffer with the gear housing cover open or removed.
8. WEAR EYE PROTECTION! Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirement. Note: Approved safety glasses have Z87 printed or stamped on them.
9. DO NOT use while under influence of drugs or alcohol.
10. Household use only.

SAVE THESE INSTRUCTIONS!

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.

6 MONTHS 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

Item Number	47499	47500
Capacity	22 lbs. / 10 kgs.	33 lbs. / 15 kgs.
Material	201 Frame / 304 Cylinder	
Cylinder Size (Dia. x H)	8.9" x 10.6" / 225 x 270mm	8.9" x 15.7" / 225 x 400mm
Dimensions	15.4" x 19" x 29.5" 390 x 485 x 750mm	15.4" x 19" x 33.5" 390 x 485 x 850mm
Packaging Dimensions	15.7" x 19.7" x 29.7" 400 x 500 x 755mm	15.7" x 19.7" x 34.4" 400 x 500 x 875mm
Weight	50.7 lbs. / 23 kgs.	57.3 lbs. / 26 kgs.

Installation

PLUNGER ASSEMBLY

1. Slide the plunger seal onto the plunger.
2. Assemble the pressure release valve kit onto the plunger.
3. Place the assembled plunger onto the end of the plunger shaft.
4. To assemble the stuffer, attach the handle by sliding it onto either the fast or the slow gear.
5. Crank the handle to bring the plunger to the top of the stuffer.
6. Rest the canister's bottom brackets onto the canister mounts inside the housing of the stuffer. Pivot the canister fully into the stuffer housing, snapping the top brackets into the canister mounts.
7. Insert the stuffing funnel of choice through the front ring nut. Screw the front ring nut and stuffing funnel onto the mouth of the canister until snug. **DO NOT OVERTIGHTEN** the front ring nut, as it may damage the funnel.
8. Thoroughly coat the inside of the canister with a food-grade lubricant prior to use.

Operation

CAUTION! When the plunger is pulled out of the canister, **RELEASE THE HANDLE SLOWLY!** Pressure or gravity could cause the handle to spin back slightly and cause injury.

NOTE: Apply a food-grade lubricant to the inside of the canister before filling with the meat mixture.

1. Tilt out the canister.
2. Fill the canister with the meat and seasoning mixture.
3. Press the mixture down into the canister firmly to release any trapped air.
4. Pivot the canister back into the upright position and snap the top brackets onto the canister mounts.
5. Turn the handle until the plunger comes in contact with the meat and the mixture is ready to extrude out the

Operation

end of the stuffing funnel.

6. Slip a casing on the end of the stuffing funnel until the entire casing has slid onto the funnel.
7. Tie, twist or hog ring the end of the casing to seal it.
8. Turn the handle to extrude the mixture into the casing. For best results, apply pressure around the casing, close to the end of the stuffing funnel. This will hold the casing tight and will cause the mixture to pack firmly into the casing.
9. When the end of the casing has been reached, tie, twist or hog ring the end of the casing to seal the contents inside.

STUFFING TIPS:

The following are suggestions to help reduce the resistance when stuffing with the 13mm stuffing funnel.

- Add water to the meat mixture-up to 1 1/2 cups (0.4 L) of water per every 5 lb (2.3 kg) of seasoned meat.
- Add 1/4 cup (60ml) of vegetable or olive oil per every 5 lb (2.3 kg) of seasoned meat for better flow.

Maintenance

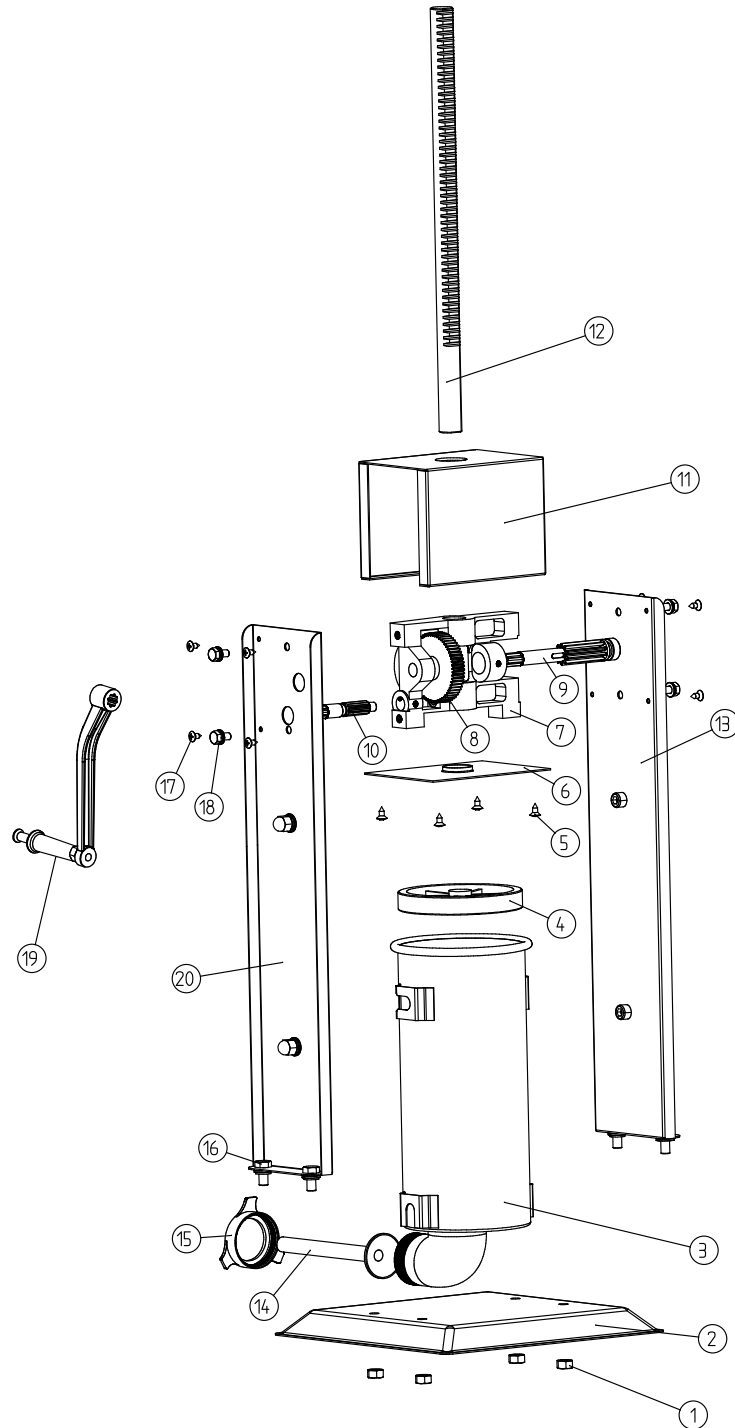
DISASSEMBLY & CLEANING

1. Remove the stuffing funnel by unscrewing the front ring nut, and pulling the funnel out.
2. Turn the handle until the plunger comes up and out of the canister.
3. Pivot the canister outward, then pull the canister up to remove the canister from the stuffer housing.
4. Unscrew the plunger from the plunger shaft. Disassemble the pressure release valve from the plunger. Remove the plunger seal from the plunger.
5. Wash all parts that have come in contact with meat in hot soapy water. **BE SURE TO CLEAN THE PARTS IMMEDIATELY AFTER USE.** Rinse and thoroughly dry all parts immediately. Sterilize as needed.
6. Fully lubricate the shaft, canister, pressure-release valve components and the front ring nut with a food-grade lubricant before and after each use.

Parts Breakdown

Item 47499

Item 47500



Parts Breakdown

Item 47499

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AL232	Nut for 47499	1	AL239	Large Gear for 47499	8	AL246	Lockring for 47499	15
AL233	Base for 47499	2	AL240	Large Gear Shaft for 47499	9	AL247	Screw for 47499	16
AL234	Cylinder for 47499	3	AL241	Small Gear Shaft for 47499	10	AL248	Screw for 47499	17
AL235	Pusher Ring for 47499	4	AL242	Shaft Case for 47499	11	AL249	Screw for 47499	18
AL236	Screw for 47499	5	AL243	Shaft for 47499	12	AL250	Handle for 47499	19
AL237	Gearbox Plate for 47499	6	AL244	Side Panel (A) for 47499	13	AL251	Side Panel (B) for 47499	20
AL238	Gear Holder for 47499	7	AL245	Nozzle for 47499	14			

Item 47500

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AL252	Nut for 47500	1	AL259	Large Gear for 47500	8	AL266	Lockring for 47500	15
AL253	Base for 47500	2	AL260	Large Gear Shaft for 47500	9	AL267	Screw for 47500	16
AL254	Cylinder for 47500	3	AL261	Small Gear Shaft for 47500	10	AL268	Screw for 47500	17
AL255	Pusher Ring for 47500	4	AL262	Shaft Case for 47500	11	AL269	Screw for 47500	18
AL256	Screw for 47500	5	AL263	Shaft for 47500	12	AL270	Handle for 47500	19
AL257	Gearbox Plate for 47500	6	AL264	Side Panel (A) for 47500	13	AL271	Side Panel (B) for 47500	20
AL258	Gear Holder for 47500	7	AL265	Nozzle for 47500	14			



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.

