



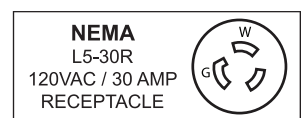
***Meat Grinder***  
***Model MG-BR-0022***  
***Item 11067***  
***Instruction Manual***



*Revised - 09/23/2022*



Toll Free: 1-800-465-0234  
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Model MG-BR-0022

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# General Information

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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.**

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**Omcan Fabrication et distribution Compañie Limité 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, saine d'esprit, et pas sous l'influence d'une drogue ou d'acohol, 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 expédiées ou cueilli par un tiers transporteur.

# General Information

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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.

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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 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

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## 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.



# Safety and Warranty

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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.

## 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 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 <https://omcan.com/disclaimer> for complete info.

# Safety and Warranty

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## 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

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<b>Model</b>	<b>MG-BR-0022</b>
<b>Power</b>	2 HP / 1.5 kW
<b>Throat</b>	1.6" / 41mm
<b>Motor RPM</b>	1750
<b>Worm RPM</b>	150
<b>Electrical</b>	110V / 60Hz / 1
<b>Weight</b>	89.8 lbs. / 40.7 kgs.
<b>Packaging Weight</b>	105 lbs. / 47.6 kgs.
<b>Dimensions</b>	28" x 13" x 24.8" / 711 x 330 x 629mm
<b>Packaging Dimensions</b>	21.5" x 33.5" x 22.5" / 546 x 851 x 572mm
<b>Item Number</b>	11067

# Installation

## MAIN COMPONENTS

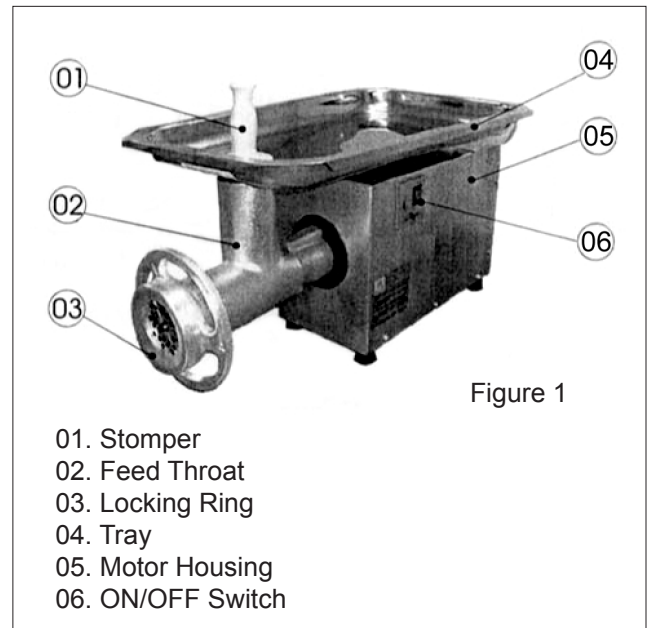
The machine consists of an electrical motor that, through a gear box, operates a worm. The worm feeds the meat to the knife and hole plate. Several types of hole plates are available. The holes on these plates have different diameter. The type of plate is chosen depending on the desired ground meat characteristics.

The feed throat (No. 02; Figure 1) and worm (No. 03; Figure 2) receive a 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.



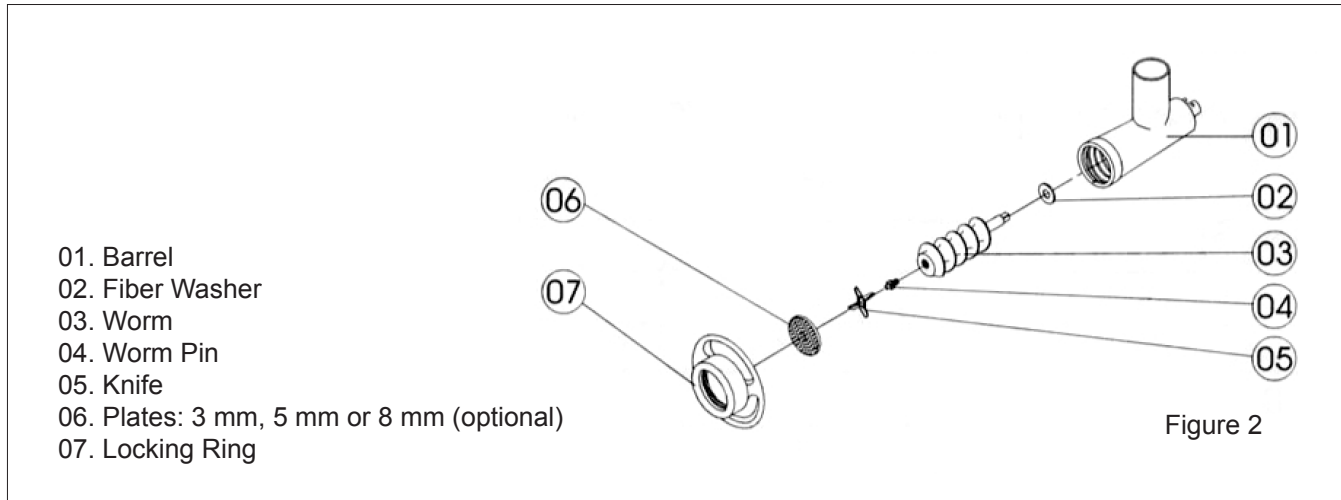
# Operation

## 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,



# *Maintenance*

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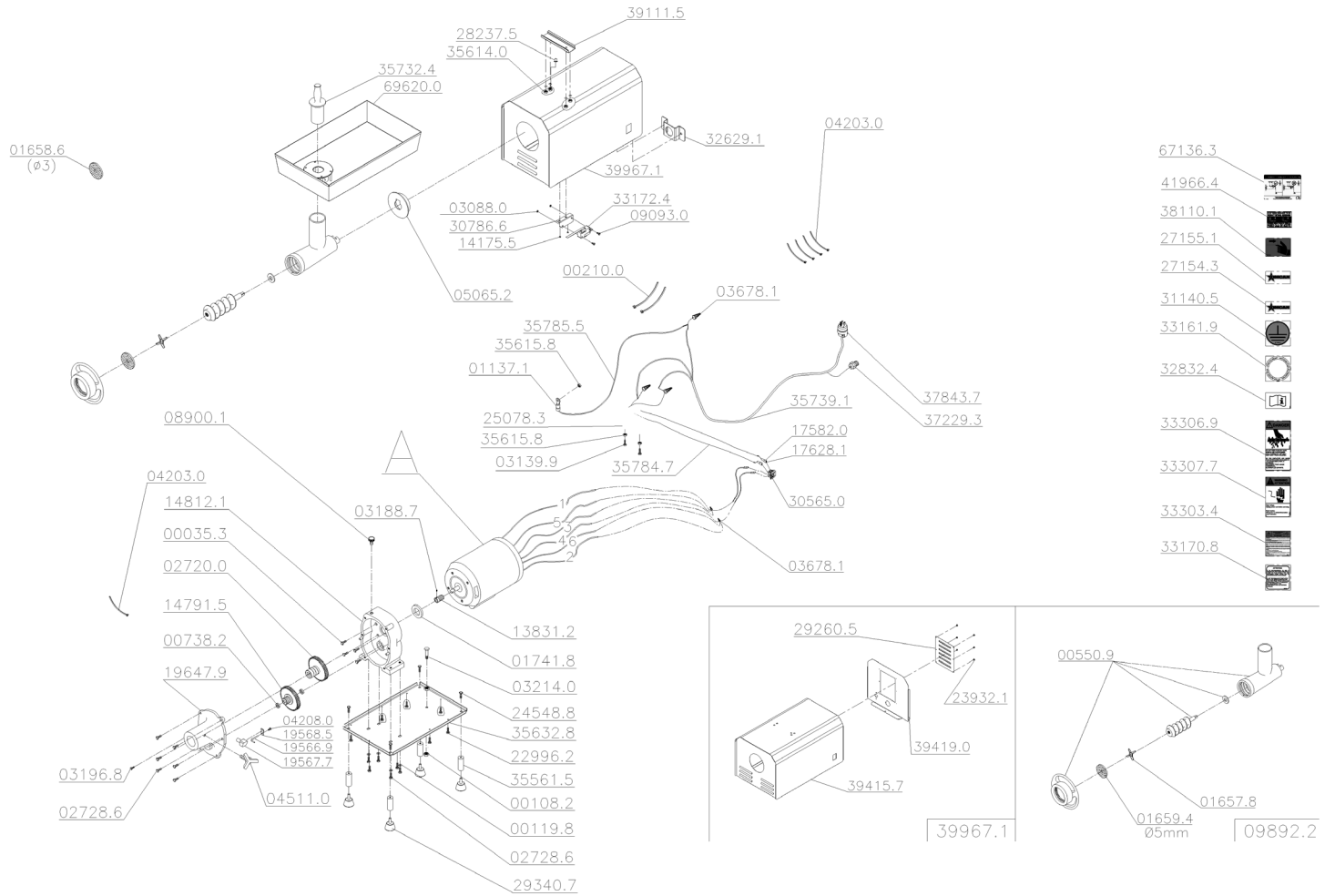
pulling them out.

**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.

# Parts Breakdown

## Model MG-BR-0022 11067





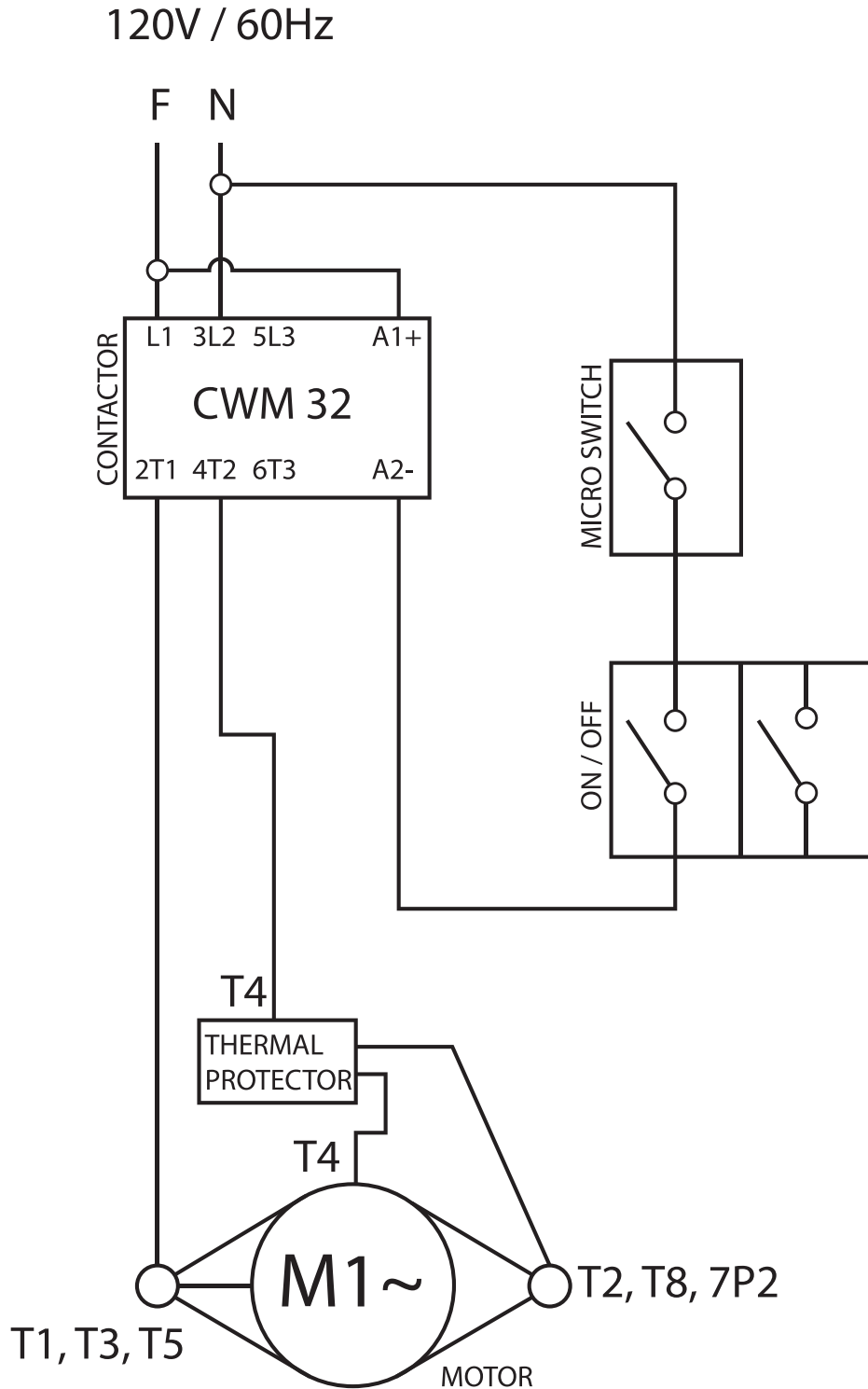
# Parts Breakdown

## 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	38572	Complete #22 Meat Grinding Head for 11067	09892.2	AF906	Thermal Protector Label Ingles for 11067	33161.9
38531	PCA Sex UNC 3/8 ZB for 11067	00108.2	38581	Motor Gear for 11067	13831.2	AF907	Attention Ear Wire Label Ingles/Frances for 11067	33170.8
30258	Washer L 5/16 ZB for 11067	00119.8	30047	Nut M4 DIN 934 for 11067	14175.5	67041	Key 40127 A2E3Q-NA KEMA for 11067	33172.4
27688	Clamp K22 (T 50R) for 11067	00210.0	21842	Fiber Gear for 11067	14791.5	AF908	Attention Warning Label for 11067	33303.4
38548	Throat Set N°22 for 11067	00550.9	AH534	Eng. Box W/Pin (Hammed C.) for 11067	14812.1	AH538	English/French Danger Label for 11067	33306.9
21843	Ball Bearing 6001 for 11067	00738.2	30050	Terminal Cover for 11067	17582.0	AF910	Warning Label Ingl./Franc. for 11067	33307.7
AE670	Term. Eyelet for 11067	01137.1	38528	Term.Positiv Lock 2 A 4 for 11067	17628.1	AH539	PE Extensioner for 11067	35561.5
38545	Blades for Meat Grinders for 11067	01657.8	38542	Copper Tube for 11067	19566.9	AH540	PCA M6 Special ZB for 11067	35614.0
38518	Machine Plate 3" Dia for 11067	01658.6	38590	Lid Coupling Connection for 11067	19567.7	AH541	PCA M4 Special ZB for 11067	35615.8
38546	Disc 5mm N°22 for 11067	01659.4	38541	Meat Mincer Stable for 11067	19568.5	AH542	Certified Base (Gray) for 11067	35632.8
16401	Retainer Seal 00784BR1(F.0122) for 11067	01741.8	38539	Gear Box Lid (C.Martel.) for 11067	19647.9	AH543	2CV 60Hz W Engine with Thermal Protector for 11067	35706.5
21844	Worm Gear for 11067	02720.0	38593	Screw M5x6 DIN 84 Stainless Steel for 11067	22996.2	AH544	Socket NO.22 Certificate for 11067	35732.4
38534	PFS M8x25 DIN 933 ZB for 11067	02728.6	38412	PFS M4x5 DIN 7985 INOX for 11067	23932.1	AH545	CB.3x5.3mm2 SJX2M Certif. for 11067	35739.1
38393	Screw Nut M3 DIN 934 ZB for 11067	03088.0	38177	PFS M10x12 DIN 933 ZB for 11067	24548.8	AH546	Wire EL.Flex.5.3x300mm Cert. for 11067	35784.7
AH532	PFS M4x16 DIN 7985 ZB for 11067	03139.9	AH535	Cont.CWM32-00-30D13 110V 50/60Hz for 11067	25078.3	AH547	Wire EL.Flex.5.3x670mm Cert. for 11067	35785.5
27695	Allen Screw M6x8 for 11067	03188.7	27720	Omcan Logo (Machines) for 11067	27154.3	AH548	Cable Press PG21 Black6PCA W/ Red.9A14 for 11067	37229.3
38395	PFS M8x10 DIN 933 ZB for 11067	03196.8	30059	Omcan Packaging Logo for 11067	27155.1	AH549	American Plug Certif.30A 125V 4A262 for 11067	37843.7
38530	PFS Sex UNC3/8x2.3/4 RPZB for 11067	03214.0	AH536	Micro Drive Pin for 11067	28237.5	AH550	Warning Label for 11067	38110.1
27696	Nylon Cover CN 4478 for 11067	03678.1	AF901	Shutter 25x5x100 for 11067	29260.5	AH551	CS Tray Support for 11067	39111.5
27699	Cramp T 18R Small for 11067	04203.0	67037	Foot Bor.Red.C/PFS M10x30 D.50x34x30 ALT for 11067	29340.7	AH552	CS Certified Cabinet for 11067	39415.7
30038	Screw M3x6 DIN 84 ZB for 11067	04208.0	AE677	Key W / Prot.30223 M2FT2FE3V / 19 for 11067	30565.0	AH553	Certified Back Cover 1.5CV for 11067	39419.0
21578	Knob with Bar M10x30mm for 11067	04511.0	AH537	Micro Support for 11067	30786.6	AH554	Completed Cabinet Certificate for 11067	39967.1
38523	Rubber Cover for 11067	05065.2	67038	Grounded Wire Label for 11067	31140.5	AH555	Spanish/English Fragile Label for 11067	41966.4
21577	Oil Cap PSN/EE-CMSE for 11067	08900.1	AF905	Thermal Protector Protection for 11067	32629.1	AH556	Mouth Fixation Label for 11067	67136.3
AH533	PFS M3x16 DIN 7985 ZB for 11067	09093.0	67040	Instruction Manual Label for 11067	32832.4	AH557	CS Tray No.22 Cert. for 11067	69620.0

# Electrical Schematics

Model **MG-BR-0022** 11067









# 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](mailto: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.

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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.

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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.

