



Meat Grinder
Model MG-IT-0008
Item 11029
Instruction Manual



Revised - 03/04/2020



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

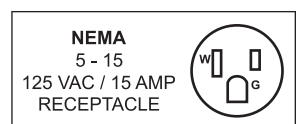


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General Information

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 Compagnie Limitée 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, 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 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

SAFETY RECOMMENDATIONS

- Read and follow these instructions before using the machine and keep them with it.
- Keep the place of work tidy and clean.
- Keep children away from the meat mincer operating area.
- We recommend that the machine be installed and used by one operator only because it has not been designed to be used by several people together.
- Use the machine only for the purposes for which it was designed.

Safety and Warranty

- Utilization for purposes other than the grinding of meat, as well as invalidating the rights of guarantee, may also result in unsafe conditions.
- Do not overload the machine and take the utmost care of it.
- Before starting any processing operation, make sure that no foreign bodies are in the grinding group and that the same has been thoroughly washed.
- Any kind of operation, such as cleaning, control of the ground product, adjustment, assembling, ect., should be always performed with the machine in the stop position (switch set to the 0 position) and the plug removed from the socket.
- Make sure that the power supply matches the rated voltage as specified on the rating plate of the machine.
- Use only original spare parts and accessories.
- Do not submerge the machine in water or any other liquid. Do not clean the machine with a water jet. Doing either of these will cause an electric hazard.
- The machine must be properly grounded before starting.
- Any electrical repairs must be made by qualified technicians.

DISCLAIMER

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

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 (cardboard, polyethylene, and others) 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-IT-0008
HP	0.45 HP
Motor Size	370W
RPM	150
Throat Opening (approx)	2" / 51mm
Electrical	110V / 60Hz / 1
Weight	25 lbs. / 11.3 kgs.
Packaging Weight	27 lbs. / 12.2 kgs.
Dimensions	18.3" x 8.1" x 15.8" / 465 x 205 x 400mm
Packaging Dimensions	26" x 20" x 20" / 660 x 508 x 508mm
Item Number	11029

Assembly and Operation

TO MINCE / GRIND MEAT

Assembling

1. Place auger tube tightly onto opening of motor housing.
2. Holding tube with one hand, tighten locking knob clockwise.
3. Place auger into the tube, long end first, by turning auger slightly until it is set into motor housing and cover the transmission shaft.
4. Place cutting blade onto auger with the blade facing the front as illustrated.
 - If it is not fitted properly, meat will not be ground.
5. Place the desired cutting plate next to cutting blade, and align the pin with the plate.
6. Screw the locking ring onto the auger tube.
7. Do not over tighten. Place hopper plate on head and fix into position.
8. Position the unit on a firm surface.
 - The air passage at the bottom and the side of motor housing should be kept free and not blocked, maintain a minimum of 4"/10cm free space around the grinder.

Mincing / Grinding meat

Cut all boneless meat into pieces so that they fit easily into hopper opening. Plug in, then switch the machine on.

1. Use the pusher to feed the meat into the grinder.
 - After use, switch off and unplug.



Assembly and Operation

TROUBLE SHOOTING:

If the minced meat is not discharged smoothly or in the form of paste, the causes and remedies could be:

- Screw cap is tightened too much thus, the cutting blade does not contact properly with the cutting plate. Readjust it.
- The cutting plate is blocked. Clean it.
- Cutting blade edges is dull. Sharpen or replace it.

Maintenance and Cleaning

ALWAYS UNPLUG THE MACHINE FROM THE ELECTRICAL SOCKET BEFORE PERFORMING ANY MAINTENANCE OR CLEANING!

TO CLEAN

Disassembling

Make sure that the motor has stopped completely. Disconnect the plug from the power outlet.

Locking ring has 3 notches, convenient for unscrewing.

Unscrew the locking knob, and take out the auger tube (with cutting plate, cutting blade and feed screw), then point the auger tube mouth downward in order to take out cutting plate, cutting blade and feed screw.

Cleaning

Remove meat, etc. wash each part in warm soapy water.

- A bleaching solution containing chlorine will discolor aluminum surfaces.
- Do not immerse motor housing in water, but only wipe it with a damp cloth.

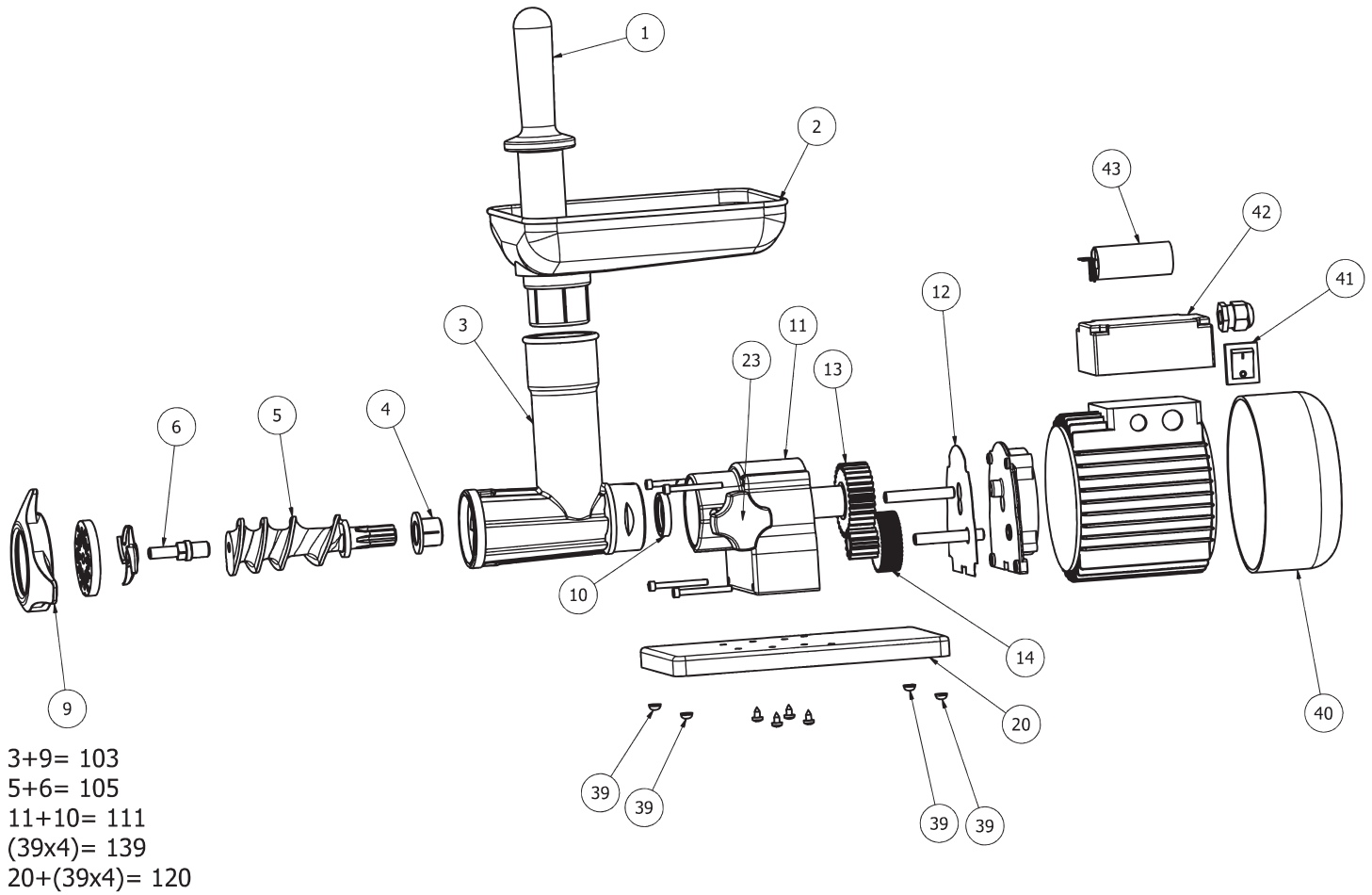
A little salad oil on the plate & knife after washing and drying will keep them lubricated.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
11029	MG-IT-0008	Meat Grinder #8 Cast Iron 0.5 HP / 336 W 110V/60/1	8EL

Parts Breakdown

Model MG-CN-0008 11029



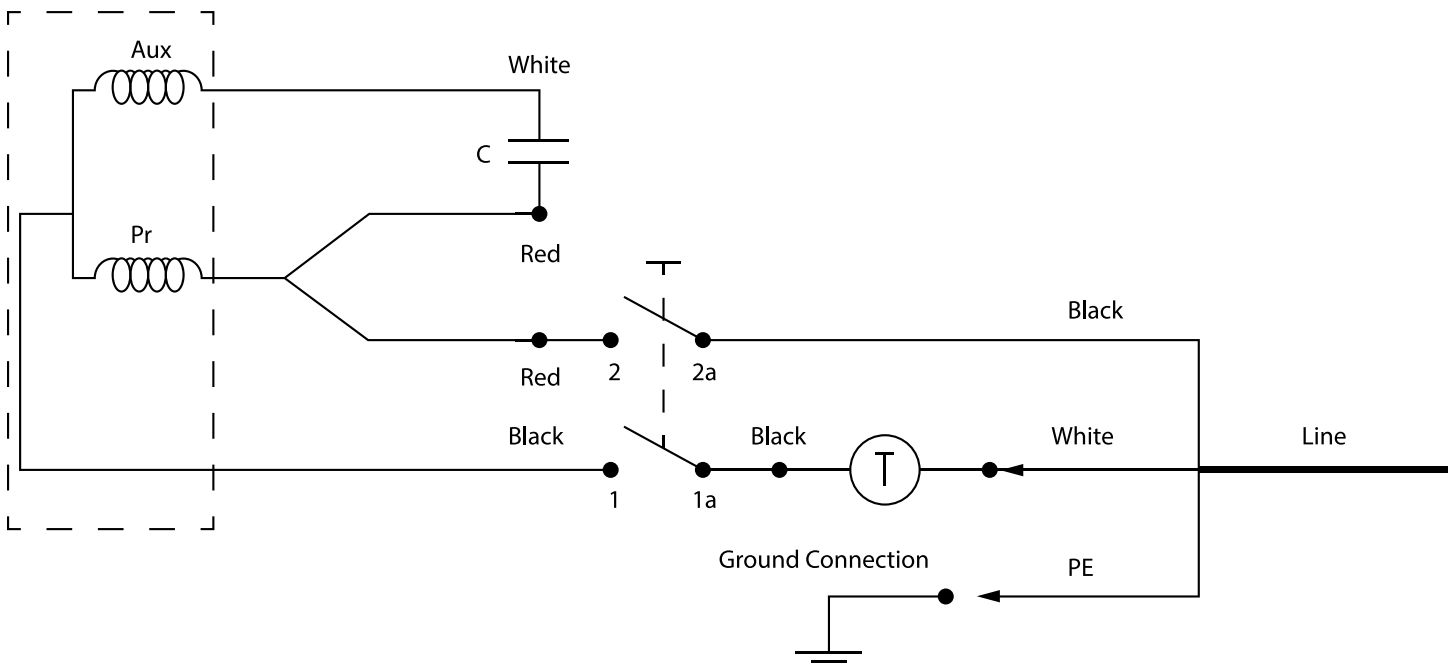
Parts Breakdown

Model MG-CN-0008 11029

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
15241	Plunger for 8EL	1	19151	Large Gear for 8EL	13	67461	Body with Screw Ring for 8EL	103
15250	Plastic Hopper for 8EL	2	45893	Small Gear 12 Teeth / 60 Teeth for 8EL	14	64282	Worm with Pin (Star Connection) for 8EL	105
15245	Bushing for 8EL	4	15246	Knob for 8EL	23	15255	Housing for 8EL	111
15249	Worm Pin for 8EL	6	64286	Motor Fan Cover for 8EL	40	67465	Base and 4 Feet Set for 8EL	120
64283	Screw Ring for 8EL	9	77465	Switch 220V for 8EL	41	67464	4 Feet Set for 8EL	139
27660	Sealing Ring for 8EL	10	77466	Switch Box for 8EL	42	64285	Motor Fan for 8EL	
27663	Motor Reducer Gasket for 8EL	12	69327	Capacitor 110V/60Hz for 8EL	43			

Electrical Schematics

Model MG-CN-0008 11029



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



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ 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



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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

