



#12 Moderate-duty EL Meat Grinder

Model MG-IT-0012
Item 41419
Instruction Manual



Revised - 03/04/2020

**CSA
Approved**

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

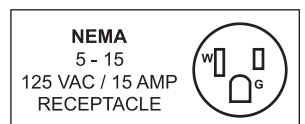


Table of Contents

Model MG-IT-0012

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6 - 7
Operation -----	7 - 8
Maintenance -----	8 - 9
Parts Breakdown -----	10 - 11
Electrical Schematics -----	12
Notes -----	13 - 14
Warranty Registration -----	15



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 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

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 has been designed.
- Utilization for purposes other than the grinding of meat, as well as invalidating the rights of guarantee

Safety and Warranty

(read the conditions shown in the guarantee certificate enclosed to each machine), 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 etc., should be always performed with the machine in a stop position, that is, with the switch/reversing switch positioned at 0, and the flex plug removed from the socket in order to avoid any unwanted starting of the machine at a stage different from the working stage.
- Make sure that the mains voltage and frequency match the values shown in the power unit tag and that the socket is tailored to the current absorbed by the machine (absorption is shown on the tag).
- Use only original spare parts and accessories.
- Never dip the machine into water. The appliance shall not be cleaned with a pressure washer or a water jet: it is an electric appliance.
- The plug of your socket must be properly grounded and your electric installation must be equipped with a magnetothermic switch (bipolar life-saving equipment).
- Replacement of the electric flex and electric repairs should be performed only by specialized personnel.

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 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-0012
Horsepower	0.6 HP
Power	440 W
RPM	100
Electrical	110V / 60Hz / 1
Weight	27 lbs. / 12 kgs.
Packaging Weight	29 lbs. / 13 kgs.
Dimensions	19.3" x 9.5" x 15.4" / 490 x 241 x 390mm
Packaging Dimensions	26" x 20" x 20" / 660 x 508 x 508mm
Item Number	41419

Installation

MAIN CHARACTERISTICS OF THE TOOLS WHICH CAN BE INSTALLED IN THE MACHINE

The machine is supplied with a plate each hole of which has a diameter of 6/8 mm in order to comply with rule UNI EN 294 paragraph 4.5 (access through openings). To perform different processing operations, however, it is possible to fit in plates with holes having a smaller diameter compared with the plate supplied by the manufacturing company without modifying the functional characteristics of the machine. If a supply is needed, please refer to TAB. A.

Omcen shall not be held responsible for any accidents deriving from the use, on the “ELECTRIC MEAT MINCER”, of plates with holes having a diameter of more than 8 mm. which are easily available on the market because they can be used on meat mincer operated by hand. In fact, if these plates are used without taking specific protecting measures in order to bring the safety standards within the range required by law, the safety parameters requested by the above mentioned rules are no longer complied with.

SETTING UP THE MACHINE

- Fit the body into its seat in the motor assembly after partially unscrewing the hand wheel. Make sure that the body has been fitted with the meat-supply opening turned up and that it has been driven into its seat up to the end; lock into place by turning the hand wheel to the end without forcing the locking position too much.
- If the body has been properly assembled, it cannot be taken out or revolve in its seat.
- Fit horizontally the screw in the body on the side of the grooved shaft driving it on the bush (a component placed inside the body).
- At this stage, if necessary, slightly rotate the screw so that the insertion of the clutch into the motor drive will be made easier.

Installation

- Fit in sequence in the pin with the square dragging part jutting out from the screw: the grinding blade with the cutting edge facing outside, and the perforated plate with the flat side facing the cutting edge of the blade. When fitting in the blade, make sure that the square dragging part is properly inserted.
- Check if the outside notch in the plate is positioned in connection with the special fastening tooth placed on the body so that the plate cannot revolve once it has been fitted in the body.
- Lock into position by screwing the threaded crown on the corresponding thread in the body; do not force the locking position with any tool. Locking effected manually is enough.
- Only now, after making sure that the motor switch is at O, you can plug in.
- The machine is now ready to work and you can start it by putting the motor switch/reversing switch to position 1. Then load the meat to be processed on the hopper and feed it into the opening. Do this operation exclusively by means of the pusher, but never by hand.

Operation

The machine consists of two main parts:

- A power unit or motor assembly, whose function is to supply motion; it is equipped with an electric motor with start/stop switch and power flex, drive and base to rest the machine on the workbench. Except for extraordinary maintenance, which should be carried out only by the manufacturing company, no other action needs to be taken. The only operations to be performed should be those connected with the instructions for use.
- A processing unit composed by several elements described later on which must be connected with the motor assembly in order to carry out its function.

PRELIMINARY OPERATIONS

Get the power unit ready by resting it on the workbench, then take the meat mincer body assembly to pieces by completely unscrewing the threaded crown, then draw out perforated plate, grinding blade, and screw from the body.

We recommend that all the components described at this stage, also including presser and feed hopper, should be carefully washed and dried. Of course, the motor assembly must not be washed.

IMPORTANT: As the meat feeding opening in the body has been intentionally designed to prevent the introduction of the upper limbs into a potentially dangerous area. By no reason should it be modified or tampered with because in this case the operator's safety could be at hazard. It is a good rule not to use the machine when it is empty to avoid useless wear of the cutting group. Therefore, we recommend to stop the machine by means of the switch whenever the meat processing operation must be stopped.

In case a foreign body, such as bones, skins, etc., should cause the machine to stop suddenly, the correct procedure to be followed is as follows:

Operation

For models with switch/reversing switch:

- Set the switch/reversing switch at O (stop).
- Set the reversing switch at 2 position for a very short time (1 or 2 seconds) so providing to the loosening by the reverse rotation of the worm.
- Reset the reversing switch at O position to stop the rotation.
- Disconnect the plug from the main supply.
- Disconnect the grinding group from the motor assembly.
- Remove, in sequence, crown, plate, blade and screw.
- Remove the unwanted material from the inside of the meat mincer.

ACCIDENTAL STOPPING

If the machine stops accidentally during the processing operation, before investigating the reasons for this failure, it is necessary to stop at once the supply of electric current to the motor by setting the switch at O. Then the electric flex should be disconnected from the socket.

After that:

- If the stop is caused by lack of electric current supply due to a failure in the electricity network, do not reconnect the machine to the socket until normal conditions have been restored in the network.
- If the stop is due to overstress, disassemble the cutting unit after removing it from the motor assembly and then eliminate the reasons for the stoppage.
- In case the inconvenience is due to reasons connected with the power unit, contact the dealer to arrange for the machine to be checked, if necessary by the manufacturer.

Maintenance

DISASSEMBLING AND CLEANING

As mentioned before, at the end of each processing operation, after stopping the machine by means of its switch/reversing switch, it is a good rule to disconnect the plug from the socket prior to performing any disassembling or cleaning operation. Do not pull the electric flex to unplug.

To remove the body from the power unit (or motor assembly), it is sufficient to loosen the hand wheel by a few turns and extract the processing unit sliding it horizontally from its seat.

By acting in contrary sequence, compared with the assembling operation, it is possible to separate the components and then perform the cleaning, washing and drying operations.

IMPORTANT: To wash, use only water (hot if possible) and neutral detergent for crockery. When cleaning, never use acid or caustic products. In order to maintain your meat mincer in perfect conditions for very long time, it's a good rule, after any operation of cleaning and washing, to dry it accurately (mainly its processing unit). If a long not-working period of the mincer is foreseen, a cast iron surface light lubrication will help to maintain the working group in perfect conditions.

CLEANING THE GRINDER

- Parts which are subject to wear mainly include the cutting elements, in this case the blade and the perforated plate.
- The condition of these components should be checked regularly, and sharpening of the same, if necessary, should be done by competent personnel. These parts must be replaced when it is necessary.
- Every now and then check the conditions of bush placed between the screw and the body. In case of abnormal wear, it should also be replaced to avoid possible damage to other parts of the machine.
- It is advisable to use original spare parts made by the manufacturing company to avoid any inconvenience due to different manufacturing characteristics.
- In the order of spare parts, the model, the series number indicated on the label of motor group (and on the conformity declaration), and the reference letter of the part must be specified.
- For models with gears operating in oil bath, follow these notes carefully:
 - The oil supplied is MOBILGEAR 636 (Viscosity cSt 40° C 636; Viscosity cSt 100° C 37,1 ISO 680).
 - A change every 300 working hours with the same oil or with similar (of the same viscosity) oils for reduction units is recommended.

Models with MT 1:

- For the topping-up, put the power unit in vertical position, unscrew the oil plug placed in the front part of the reduction unit, pour the a.m. oil up to cover the oil window positioned in the same oil plug. Then, retighten the plug and place again the power unit in horizontal position.
- For the oil changing, unscrew as the oil plug, and allow the output of the oil to be changed from the motor reducing group: a good dripping must be attained.
- Pour the new oil in quantity of about 125 cm³ and retighten the plug.

Models with MT 4:

- For the topping-up, unscrew the oil plug placed in the upper part of the reduction unit, pour the a.m. oil up to cover the oil window positioned in the lower part of the reduction unit. Then retighten the upper plug.
- For the oil changing, unscrew as the upper oil plug as the oil window in the lower part of the reduction unit, so allowing the output of the oil to be changed: a good dripping must be attained.
- Retighten the level window. Pour the new oil in quantity of about 125 cm³ and retighten the upper plug.

It is recommended to execute the topping-up or changing operations in proper environment, with the motor assembly disassembled from the grinding unit, with the switch settled in the stop position (0) and with the plug disconnected from the socket of the main supply.

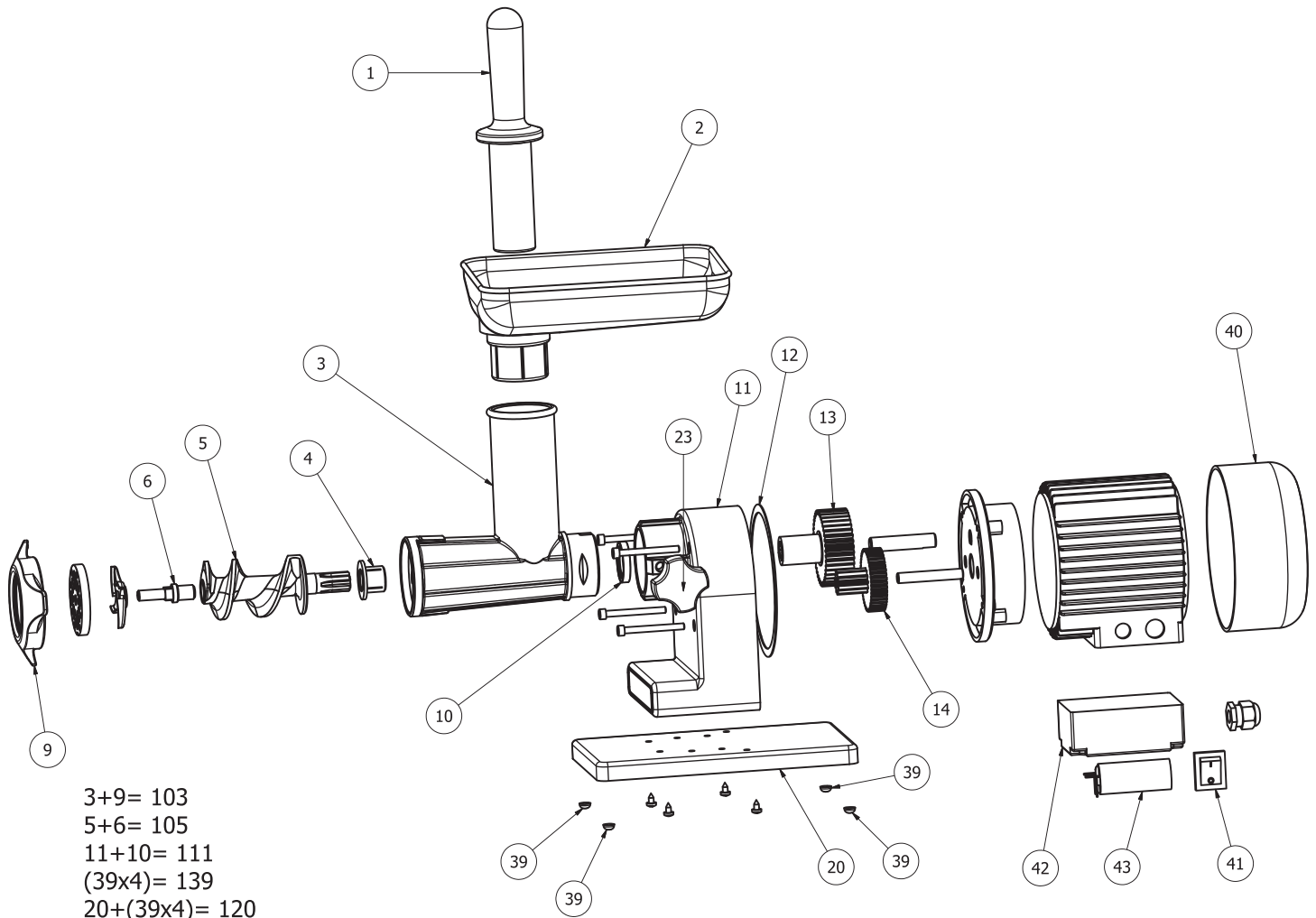
Remember that the disposal of the exhaust oil must follow the rules in force (not scattered to the environment).

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
41419	MG-IT-0012	Meat Grinder #12 Cast Iron 100 RPM 0.6 HP / 440 W 110V/60/1 cCSAus	19100E/CSA

Parts Breakdown

Model MG-IT-0012 41419



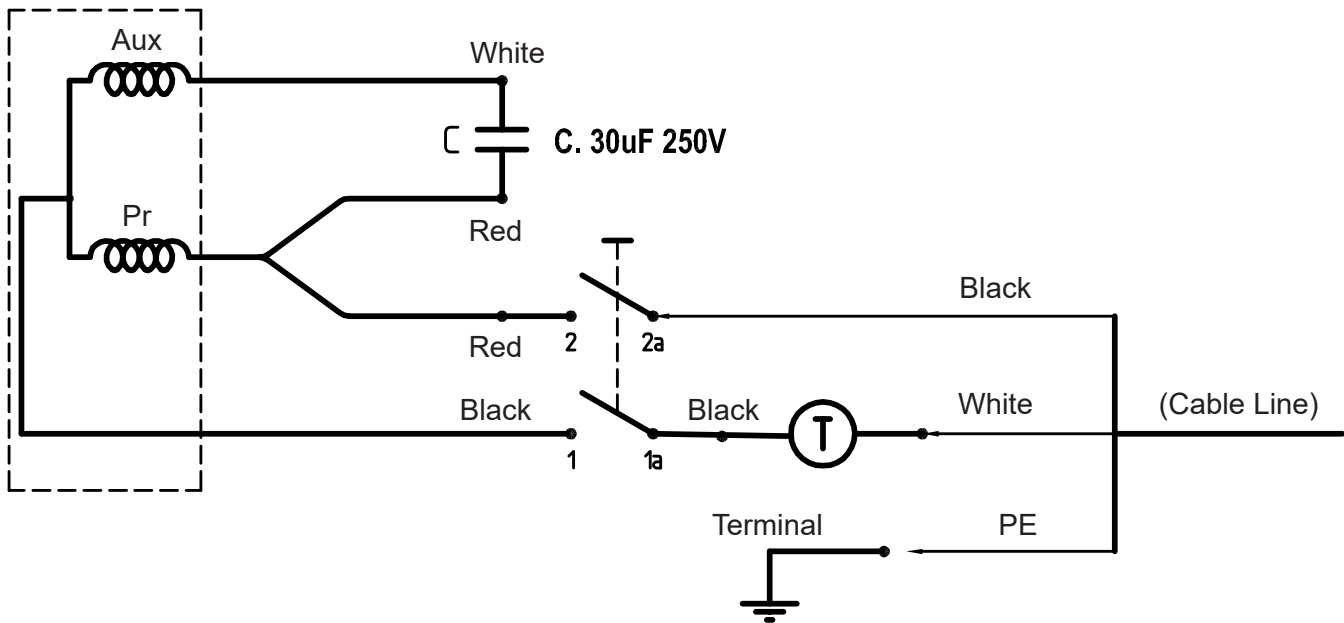
Parts Breakdown

Model MG-IT-0012 41419

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
15241	Plunger for 19100E/CSA	1	19151	Large Gear for 19100E/CSA	13	67467	Body with Screw Ring for 19100E/CSA	103
20266	Hopper for 19100E/CSA	2	45893	Small Gear 12 Teeth / 60 Teeth for 19100E/CSA	14	15248	Worm for 19100E/CSA	105
15250	Plastic Hopper for 19100E/CSA	2	67471	Stainless Steel Motor Cover for 19100E/CSA	19	15255	Housing for 19100E/CSA	111
15245	Bushing for 19100E/CSA	4	15246	Knob for 19100E/CSA	23	67473	Base and 4 Feet Set for 19100E/CSA	120
67468	Worm Pin for 19100E/CSA	6	64286	Motor Fan Cover for 19100E/CSA	40	67472	4 Feet Set for 19100E/CSA	139
17783	Cylinder Ring Worm for 19100E/CSA	9	67462	Switch 110V/60Hz for 19100E/CSA	41	64285	Motor Fan for 19100E/CSA	
27660	Sealing Ring for 19100E/CSA	10	67470	Switch Box for 19100E/CSA	42	61430	Motor Reductor for 19100E/CSA	
27663	Motor Reducer Gasket for 19100E/CSA	12	67463	Capacitor 110V/60Hz for 19100E/CSA	43			

Electrical Schematics

Model MG-IT-0012 41419



Notes

This image shows a blank 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.

[illegible]



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.

