



Meat Grinders

Models MG-CN-0012-N, 0022-N

Items 47735, 48230

Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this
product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 05/22/2025



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, 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 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 cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

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

- This instruction manual gives the customer all the necessary information about the appliance and the manufacturing standards applied, as well as all instructions for use and maintenance so that the appliance can be used correctly maintaining its efficiency in time.
- This instruction manual is for the end user and for service personnel.

GENERAL WARNINGS

- The appliance must only be used by personnel who has carefully studied this manual and understood all

Safety and Warranty

the safety standards described herein.

- If there should be a turnover in personnel, it is necessary that this manual is carefully studied before using the appliance.
- Although safety devices are installed on the appliance, avoid touching the moving parts with your hands and avoid touching the appliance with wet hands.
- Before cleaning or servicing the appliance, disconnect the electricity power supply.
- When cleaning or servicing the meat grinder (safety protections removed) take into consideration all possible hazards-residual risks.
- When cleaning or servicing the appliance always concentrate on what you are doing and avoid any possible distractions.
- Check the electricity power cable on a regular basis (to avoid electrical hazards and twists in the cable always completely unwind it); a worn or damaged cable causes a dangerous electrical hazard; avoid pressing the cable with weights or leaving it on heated or sharp cutting.
- Surfaces and avoid pulling the cable to remove the plug from the socket.
- If the meat grinder has a presumed malfunction or does not work correctly, do not use it or repair it. Contact the approved service centre.
- This appliance is designed for only mincing meat in the mincer. Do not use this appliance for frozen food or non-food products and do not insert any metallic objects into the mincer.

The manufacture cannot be held responsible for the following situations:

- If the appliance or safety devices are tampered with by unauthorized personnel.
- If non-original spare parts are used.
- If the instructions given in this manual are not carefully followed or respected.
- If unsuitable cleaning products (flammable, corrosive or toxic) are used to clean the appliance.

SAFETY FEATURES INSTALLED

Safety features against electrical hazards conform to standards GB4706.38-2003, whereas mechanical safety features conform to GB4706.38-2003.

The meat grinder is fitted out with: relay in the command circuit for restarting the appliance if there is a power cut; the meat grinder is fitted out with electrical and mechanical safety protection that conform to the standards in force. These protections are for when the appliance is working and when it is being cleaned or serviced. However, there are RESIDUAL RISKS that cannot be completely eliminated and are indicated by the wording CAUTION in this manual. These risks refer to the risk of being cut or injured when handling the blade on the meat grinder while cleaning.

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.

Safety and Warranty

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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-CN-0012-N	MG-CN-0022-N
Item Number	47735	48230
Capacity per Hour	264.6 lbs. / 120 kgs.	485 lbs. / 220 kgs.
Material of body	Die-Casting Aluminum	
Material of Meat Tray	Stainless Steel	
Material of Feeder	Stainless Steel	
Electrical	110-120V / 60Hz / 1	
Power	850 W	1100 W
Motor Speed	1450 rpm	
Speed of Machine	191.7 rpm	
Diameter of Hole of Plate	4.5 / 8mm	
External Diameter of Plate	70mm	82mm
Inner Diameter of Plate	10mm	22mm
Net Weight	47.3 lbs. / 21.5 kgs.	51 lbs. / 23.1 kgs.
Packaging Weight	51 lbs. / 23.1 kgs.	54.7 lbs. / 24.8 kgs.
Net Dimensions	18.6" x 8.7" x 14.8" 472 x 220 x 377mm	20.8" x 8.7" x 15.6" 529 x 220 x 397mm
Packaging Dimensions	23.7" x 10.6" x 18.5" / 602 x 270 x 470mm	

Installation

TRANSPORTING THE APPLIANCE

The meat grinder leaves our warehouse carefully packed; packaging consists in:

- This manual
- Food tray.
- Pestle.

CHECKING PACKAGING UPON CONSIGNMENT

When the goods are received proceed with opening the packaging if there are no signs of damage, and make sure that inside all the items are included. If when the goods are delivered there are signs of damage to the packaging, agent or courier, and within three days from the date indicated on the documents draw up a detailed list and report of all damage to the goods. Do not turn the packed goods upside down! When transporting the

Installation

package make sure its four main points are firmly secured (maintain the goods parallel to the ground).

DISPOSING OF PACKAGING

The various items used for packaging (cardboard, pallets, plastic straps, polyurethane foam) are normal urban waste products and can be disposed of without difficulty. If the appliance is destined to countries where are specific standards regarding waste, dispose of packaging respecting the standards and laws in force.

INSTALLING THE APPLIANCE

APPLIANCE LOCATION

The work surface where the meat grinder will be located must be suitable for the size of the appliance. The work surface must be level and dry and at a height of 80 cm from the ground. The appliance must be located in a non-salty environment with a max humidity value of 75% and with a temperature between 5°C and 35°C; and however, always in areas and environments that do not cause any type of malfunction to the appliance.

CONNECTION TO THE ELECTRICITY SUPPLY

The meat grinder comes supplied with a 3x1mm² long power cable. Connect the meat grinder to a 110-120V / 60Hz power supply; at this point makes sure the main ground circuit functions correctly. Also check that the information given on the technical data and serial number plate corresponds to the information given in this manual.

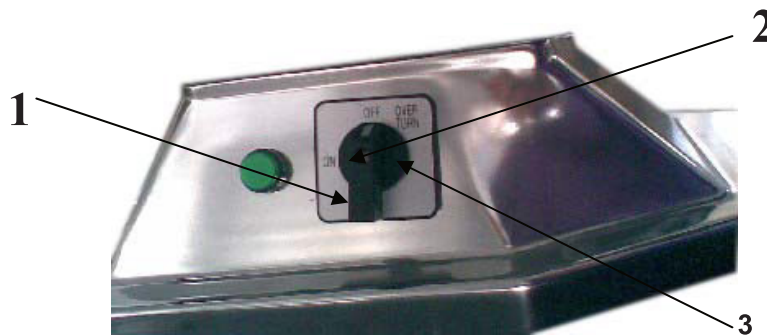
Operation

FUNCTIONAL CHECK

- To check the appliance works correctly proceed as follows.
- Press the start button "turn over" and check that the screw feeder rotates anti-clockwise to the outlet opening of the meat grinder.
- By pressing the reverse button "on" check that the screw feeder changes direction and starts turning clockwise.
- Using the presser lever see if the appliance automatically stops.

USING THE APPLIANCE

CONTROLS



1. Start button "on".
2. Stop button "off".
3. Reverse button "turn over".

SETTING UP THE MEAT GRINDER FOR USE

Note: before using the appliance makes sure all the components that can be removed are secured in position.

- Mount the mincer outlet and block it into position using the handle located on the side of the union.
- Mount the screw feeder, blade and disk, and then screw on the lock nut.

FILLING THE MINCER

When using the mincer it is important that you stand in the correct position. Do not position yourself so that any part of your body comes in direct contact with the mincer when working.

Note: the mincer must be filled when working.

The procedure to follow is:

1. Place the food in the tray.
2. Start the mincer using the start button.
3. Raise the pestle; feed the meat into the tube; without forcing use the pestle to push the meat into the opening.
4. If the meat suitably cut beforehand there should be no problems with the screw feeder, however, if there are problems tighten the lock nut until the meat is cut to desired size.
5. So both the disk and blade last longer and to maintain their sharpness in time:
 - When all the meat has been minced turn off the appliance.
 - Blade and disk must always be coupled.
6. Do not tighten the lock nut excessively.
7. Press the stop button when you have finished using the appliance, then strip the appliance and thoroughly clean both the opening and all other components.

Maintenance

REGULAR CLEANING

GENERALITIES

- The appliance clean must be cleaned at least once a day or if necessary more than once.
- Scrupulously clean all the various components of the meat grinder whether they come in direct contact with the food product or not.
- Never clean the meat grinder with a pressurized water-jet, industrial cleaner, and brushes or any other type of cleaning utensil that could damage the surface of the appliance.
- Before cleaning you must remove the electricity supply plug isolating the appliance from the main power circuit.

PROCEDURE TO FOLLOW FOR CLEANING THE APPLIANCE

- Remove the pestle and food tray.
- Unscrew the lock nut and remove the disk, blade, screw feeder, unscrew in the counter-clockwise direction.
- Unscrew the knob and remove the mincer.

Now all the components can be washed using warm water (50°C) and a neutral detergent. To clean the main structure use a damp cloth remember to frequently rinse. The screw feeder mounted on the meat grinder should be brushed. Carefully clean the punched holes. Make sure all the components are completely dry before remounting them.

1. Mount the mincer block and lock it in position using the knob; the pin on the knob must be inserted into the opening.
2. Insert the screw feeders into the mincer block make sure it is positioned correctly.
3. Mount the blade onto the square pin on the screw feeder and then mount the disk maintaining the original coupling configuration.
4. Once all the components have been mounted, secure by screwing the lock nut in place.

MAINTENANCE

GENERALITIES

Before servicing the appliance you must disconnect the electricity supply plug isolating appliance from the main power source.

FOOT SUPPORTS

In time the foot supports can deteriorate causing instability. If this is the case replaces them.

POWER SUPPLY CABLE

Periodically check wear in the power cable and if necessary contact the "SERVICE CENTER" for a replacement.

PUSH BUTTON LABEL

In time the label on the could become marked or even damaged. If this should happen contact the "SERVICE CENTER" for a replacement.

Maintenance

DISK AND BLADE

Both the blade and disk can deteriorate in time. If this should happen contact the "SERVICE CENTER" for original replacements.

SCRAPPING

OUT OF SERVICE

If the appliance for some reason is to be put out of service, make sure it can no longer be used: disconnect and remove all electrical connections.

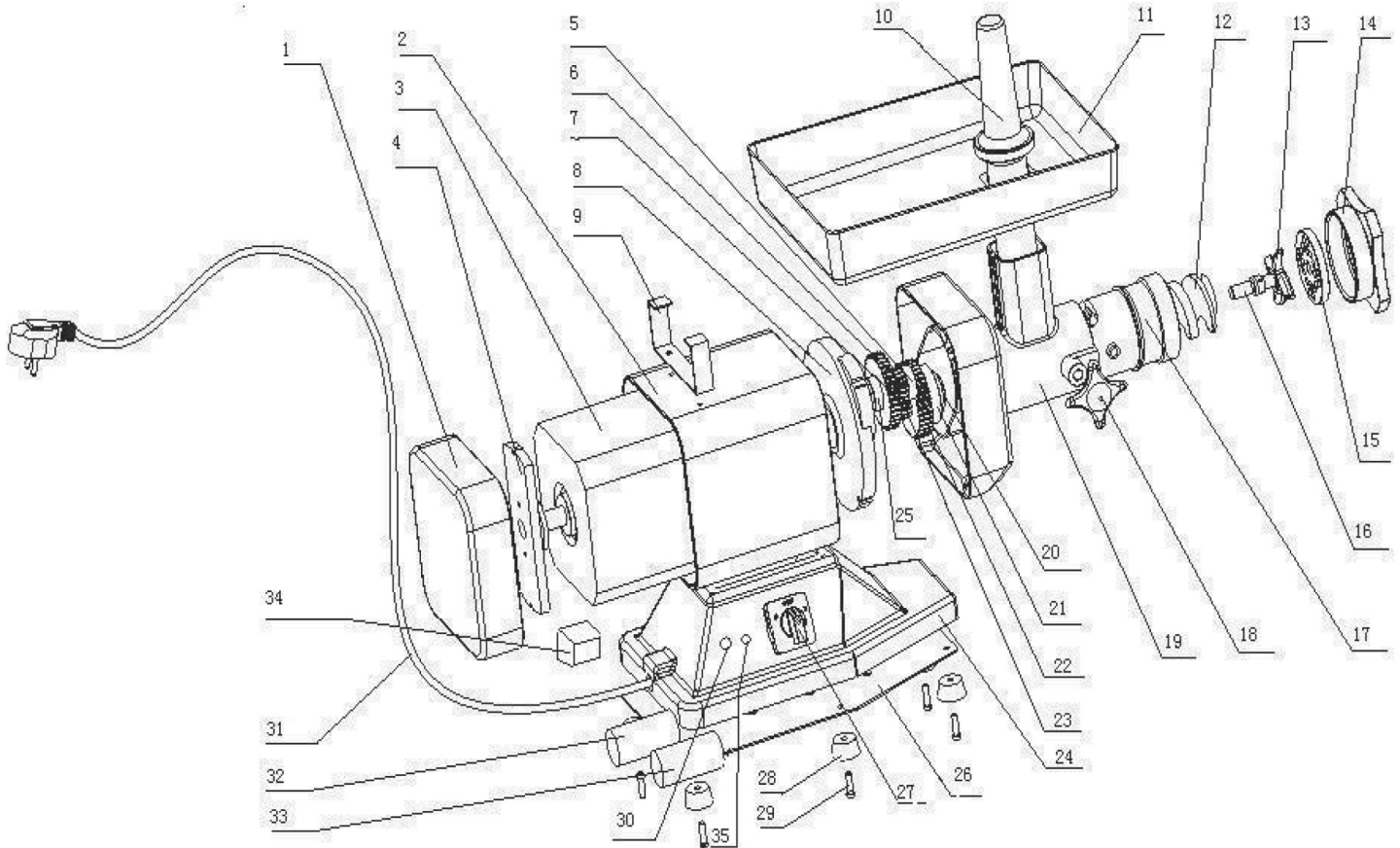
SCRAPPING

Once the appliance is out of service it can be scrapped. Contact a specialized company to scrap it conforming to the materials used for manufacturing the various components.

Parts Breakdown

Model MG-CN-0012-N 47735

Model MG-CN-0022-N 48230



Parts Breakdown

Model MG-CN-0012-N 47735

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AQ407	Back Cover of Body for 47735	1	Call for Options	Plate for 47735	15	AQ425	Feet with Screw for 47735	28-29
AQ408	Body for 47735	2	AQ417	Blade Shaft for 47735	16	AQ426	Power Off Switch (Red Color) for 47735	30
AQ409	Motor Assembly for 47735	3-8, 19-22	AQ418	Sleeve for Feeder for 47735	17	AQ427	Wire and Plug for 47735	31
AQ410	Bracket for 47735	9	AQ419	Knob with Pole for 47735	18	AQ428	Capacitor for Motor for 47735	32
AQ411	Pestle for 47735	10	AQ420	Gear of Motor for 47735	23	AQ429	Start Capacitor for 47735	33
AQ412	Food Tray for 47735	11	AQ421	Seat for 47735	24	AQ430	Relay for 47735	34
AQ413	Feeder for 47735	12	AQ422	Small Axis for 47735	25	AQ431	Power On Switch (Green Color) for 47735	35
Call for Options	Blade for 47735	13	AQ423	Bottom for 47735	26			
AQ415	Screw Cap for 47735	14	AQ424	Reversible Switch for 47735	27			

Parts Breakdown

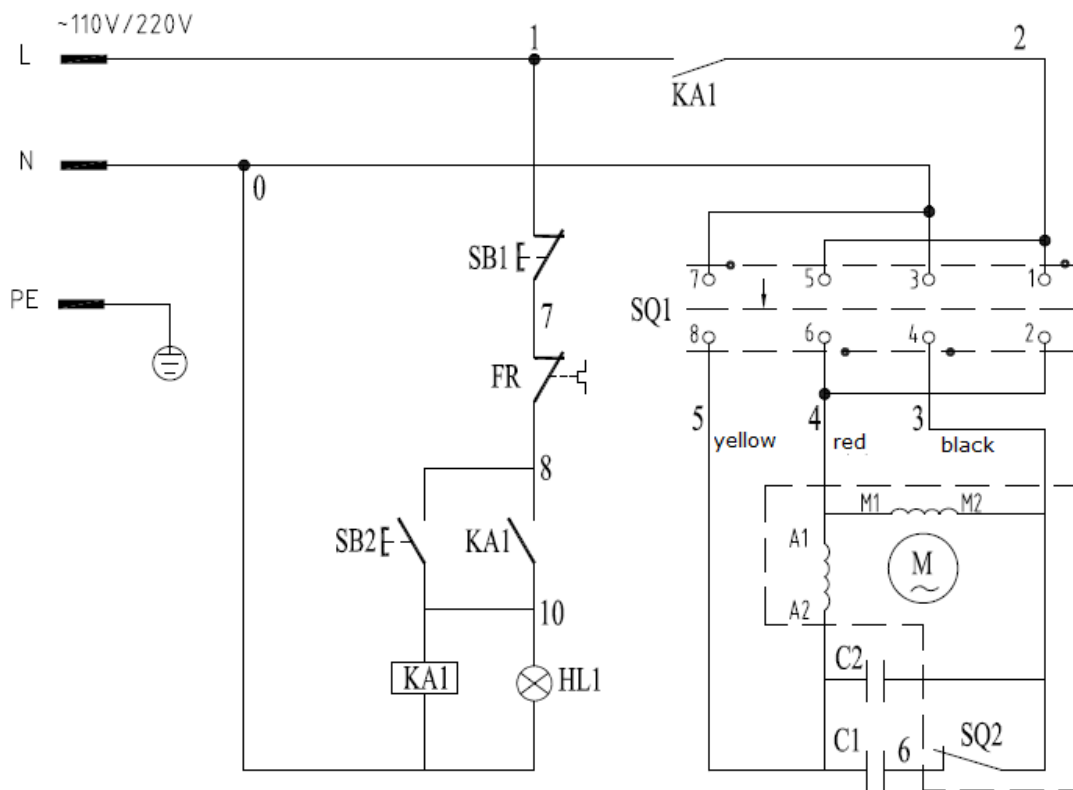
Model MG-CN-0022-N 48230

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AQ432	Back Cover of Body for 48230	1	AS761	Plate 4.5mm for 48230	15	AQ425	Feet with Screw for 48230	28-29
AQ433	Body for 48230	2	AQ439	Blade Shaft for 48230	16	AQ426	Power Off Switch (Red Color) for 48230	30
AQ434	Motor Assembly for 48230	3-8, 19-22	AQ440	Sleeve for Feeder for 48230	17	AQ427	Wire and Plug for 48230	31
AQ410	Bracket for 48230	9	AQ419	Knob with Pole for 48230	18	AQ428	Capacitor for Motor for 48230	32
AQ411	Pestle for 48230	10	AQ441	Gear of Motor for 48230	23	AQ429	Start Capacitor for 48230	33
AQ412	Food Tray for 48230	11	AQ421	Seat for 48230	24	AQ430	Relay for 48230	34
AQ435	Feeder for 48230	12	AQ442	Small Axis for 48230	25	AQ431	Power On Switch (Green Color) for 48230	35
Call for Options	Blade for 48230	13	AQ423	Bottom for 48230	26			
AQ437	Screw Cap for 48230	14	AQ424	Reversible Switch for 48230	27			

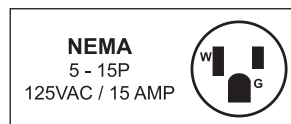
Electrical Schematics

Model MG-CN-0012-N 47735

Model MG-CN-0022-N 48230



SB1 stop button SB2 starting button FR overload protection KA1 relay
 SQ1 reverse switch C1 starting capacitor C2 running capacitor SQ2 centrifugal switch



Notes

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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.

Notes

[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: _____

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.

