



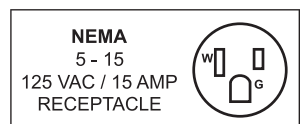
**Meat Grinders**  
*Models MG-CN-0032-M*  
*Items 43628*  
**Instruction Manual**



*Revised - 01/24/2022*



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Model MG-CN-0032-M

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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'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***

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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.**

**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.**

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**Omcán Empresa De Fabricación Y Distribución Inc. Y Maquinaria De Alimentos De América, Inc. dba Omcán y Omcán Inc. no son responsables de ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá 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 recepción de un envío Omcán favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse que todos los artículos 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 ningún 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***

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## **WARNINGS ON THE RESIDUAL RISKS**

### **RESIDUAL RISK DUE TO THE FIXED PROTECTIONS REMOVAL OR INTERRUPTION ON BROKEN/ WORN PARTS.**

**The operator must not try to open or remove a fixed protection or tamper with a safety device.**



# Safety and Warranty

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During operation, maintenance and cleaning, keep hands or other body parts away from the machines dangerous areas, a residual risk remains due to:

1. Knocks with the machines manufacturing parts.
2. Grazing and/or abrasion with the machines rough parts.
3. Cuts with the sharp parts.

## PROTECTION DEVICES ON THE MACHINE

The machine protections and safety devices must not be removed, never operate without attaching the hopper.

The machines transmission parts are completely isolated by means of fixed protections which does not allow access. The moving elements are not isolated from fixed protections, moving protections or other safety devices. The grinding group parts are placed away from access points so they are not reachable.

## 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 LABOUR 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

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<b>Model</b>	<b>MG-CN-0032-M</b>
<b>Micro-Switch</b>	Yes
<b>HP</b>	2
<b>Head Size</b>	32
<b>RPM</b>	190
<b>Throat Opening</b>	2.8" / 70mm
<b>Hopper Size</b>	19.8" x 14" x 2.75" / 502 x 356 x 70mm
<b>Production per Hour</b>	771.6 - 881.8 lbs. / 350 - 400 kgs.
<b>Electrical</b>	110V / 60Hz / 1
<b>Weight</b>	134 lbs. / 61 kgs.
<b>Packaging Weight</b>	140 lbs. / 63.3 kgs.
<b>Dimensions</b>	21.8" x 14" x 22" / 550 x 356 x 560mm
<b>Item Number</b>	43628

## Installation and Operation

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### TRANSPORTATION, HANDLING AND STORAGE

All transportation and handling operations must be performed from trained personnel and must have read and understood the safety precautions mentioned in this manual.

1. Perform the machine handling and transportation only when unplugged.
2. Verify that the lifting means are able to support the loading weight and overall dimensions in safe conditions.
3. Avoid dropping or shaking the unit during transportation.

### PREPARATION PRELIMINARY OPERATIONS

#### STABILITY

The machines stability is designed so that it can be used without the risk of falling or unwanted movement.

#### ELECTRICAL SUPPLY

The electrical supply connection must be in conformance with the country legislation in which it is being used.

1. The electrical supply must match the required specifications indicated on the rating plate. If excessive voltages are applied, some components will be damaged beyond repair.
2. The device must be grounded in conformance to the local standards.
3. The electrical supply cable outside the machine cover must be adequately protected.

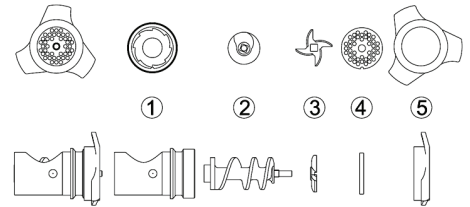
# Installation and Operation

## GRINDING GROUP ASSEMBLY / DISASSEMBLY

The assembly / disassembly operations of any machine part are performed with the machine in the OFF position, and the plug disconnected from the socket.

To assemble the grinder, do the following steps in this order:

1. Insert into the shaft (1) in order: the worm (2), the cutting knife oriented as shown in the figure (3), and the plate (4).
2. Screw down and tighten the screw (5).



To disassemble, do the above in reverse order.

## FUNCTIONING DESCRIPTION

### STARTING THE MACHINE

To start the machine, the switch has to be placed on the “I” position.

### STOPPING THE MACHINE

To stop the machine, the switch has to be placed on the “O” position.

### FUNCTIONING SAFETY

If the machine is under stress, operated for a long period of time or overloaded, stop immediately for the thermal protection functioning. In this case wait for the unit to cool completely before using again.

## OPERATION

The machine operator can begin operation of the machine when:

1. The machine is installed properly.
2. The machine is connected to the electrical supply.
3. The hopper is inserted in the correct position.
4. The grinding group assembly is installed correctly.
5. The worm rotates in the correct direction.
6. Tests the switch.
7. Checks that all safety conditions are being met.
8. Checks that the plug is in the correct socket.
9. Place a collecting tray below the shaft to collect the final product.
10. Start the machine by placing the switch to the “I” position.
11. Manually introduce the chopped meat into the machine neck and use the supplied stomper to push the meat into the shaft.
12. Once the operation is completed, or when the product no longer comes out of the plate, place the switch to the “O” position to stop the machine.

It is recommended to only operate the machine when there is product in the unit.

# *Installation and Operation*

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## **AFTER EACH USE**

Once the machine has been operated and is no longer needed for use, please do the following:

1. Before turning off the unit, wait until the food product has finished going through the plate.
2. Turn off the machine by placing the switch to the “O” position.
3. Unplug the unit from the electrical socket.
4. Perform the cleaning and maintenance steps detailed in the “Maintenance” section.

## **UNBLOCK IN CASE OF OBSTRUCTION**

During operation, or during the worm rotation, due to the food products being introduced with incompatible parts (ie: bones), the machine could become blocked and cause a malfunction.

To be able to resume normal operation, the grinding group must be disassembled, and the blockage must be removed.

# *Maintenance*

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## **PROTECTIVE SAFETY DEVICES**

For any procedures described in this section, it is necessary to remove some of the fixed protections from their positions. The removal can only be performed by an authorized Omcan technician. At the end of the maintenance procedures, these protections must be replaced and fastened in their original positions.

**The machine must be switched off and unplugged prior to any maintenance and cleaning.**

## **EXTRAORDINARY MAINTENANCE**

In the event of any extraordinary maintenance, it can only be completed by an authorized Omcan service technician.

## **CLEANING**

All cleaning procedures must be started only when the machine is no longer in operation and is unplugged from the electrical socket.

The machine, the electrical equipment and electrical components must never be submerged, sprayed, or washed with water. Use a dry cloth to wipe these components.



# Maintenance

Follow the steps as listed:

FREQUENCY	PERSONNEL	CATEGORY	SOLUTIONS
At the end of every use and before daily use.	Operator	DISINFECTION	Use PH neutral detergents.
			Use demineralized water if temperatures exceed 60°C/140°F.
			If any other products are used, they must be adequate to the materials being disinfected.
		PERIODS OF LONG INACTIVITY	If the machine has been inactive for a long period of time, vigorously wipe the machine with a cloth soaked in Vaseline to create a protective barrier.
		PRODUCTS NOT TO USE	Compressed or pressurized air jets.
			Vapor equipment.
			Detergent that contains any of the following compounds: - Bleach. - Hydrochloric acid. - Products that are used to clear drains. - Caustic soda products for cleaning marble. - Etc.
			Steel wool, brushes or abrasive discs produced with other metals or alloys, or tools that have previously cleaned other metals or alloys.
			Detergents in abrasive dust.
			Fuel, solvents or inflammable and/or corrosive fluids.
Substances used to clean silver.			

# Troubleshooting

The following indicated problems that may occur:

TYPE	POTENTIAL CAUSE/S	SOLUTIONS
The electrical supply is not adequate.	General blackout.	Contact an electrician.
	Blown fuse.	Replace the fuse, if the problem continues, contact an electrician.

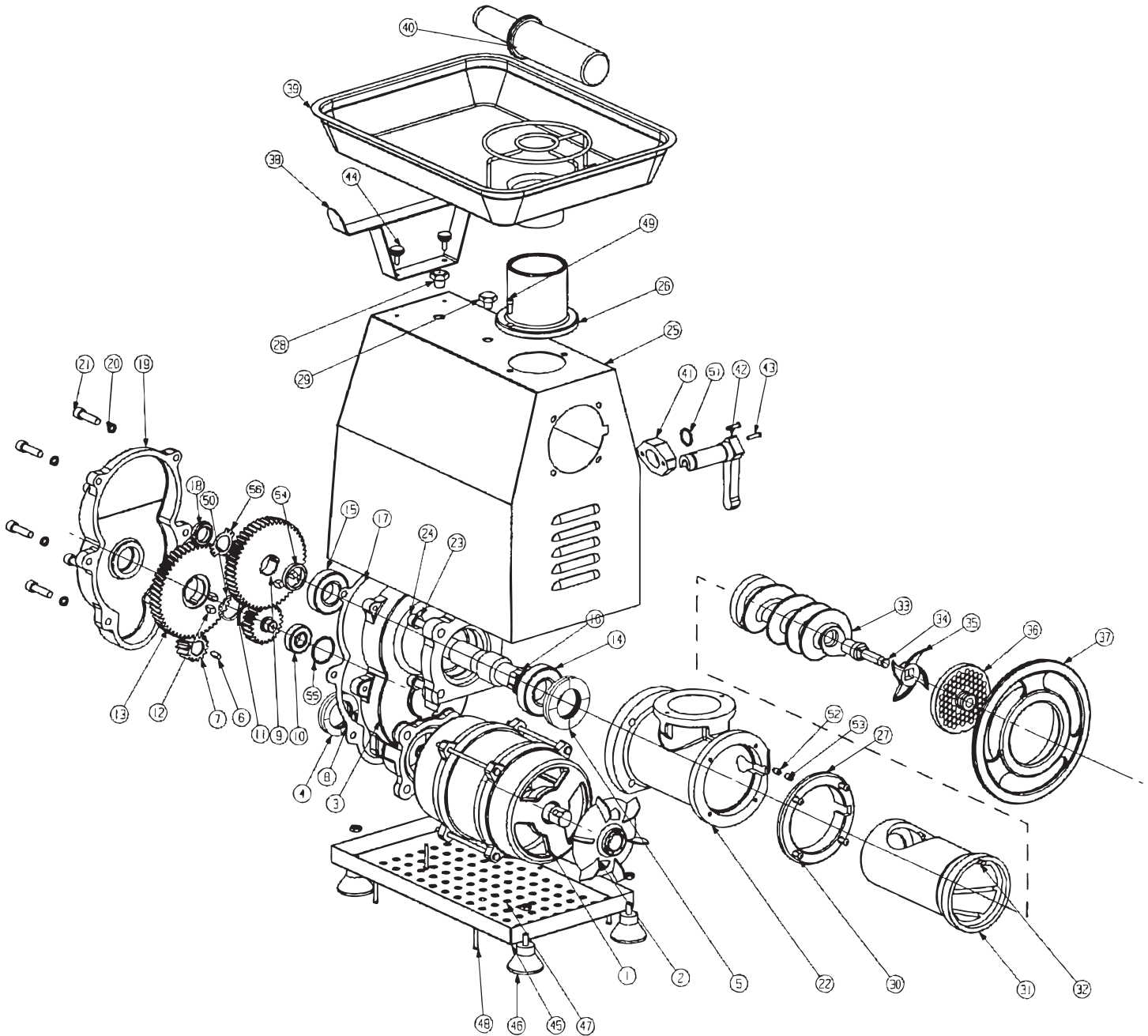
# Troubleshooting

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The machine stops.	The protection device stops the machine.	Contact an electrician to eliminate the causes, once the cause has been determined, restore the machine to the recommended function.
	The cause could not be identified.	Contact Omcan directly.
The machine doesn't function: the worm will not rotate.	The electrical supply is not adequate.	Check and restore the electrical supply.
	The switch is on the "O" position.	Place the switch to the "I" position.
	Blown fuse.	Replace the fuse.
	The unit is overheated.	Wait for the unit to cool completely before starting.

# Parts Breakdown

Model MG-CN-0032-M 43628



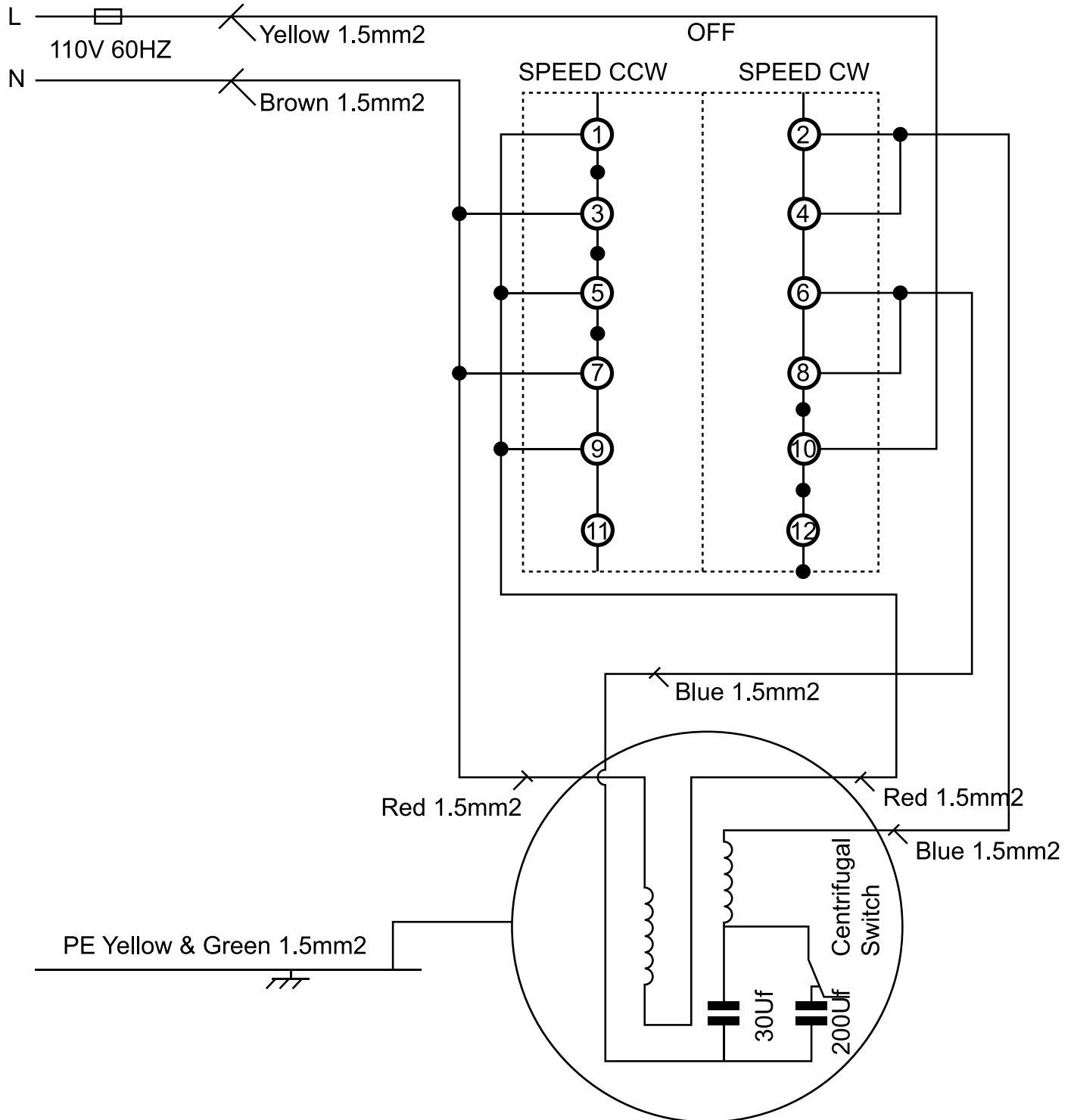
# Parts Breakdown

## Model MG-CN-0032-M 43628

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
79839	Motor for 43628	1	79859	M8x35 Bolt for 43628	21	79879	Aluminum Pad for 43628	41
79840	Fan of Motor for 43628	2	79860	Aluminum Tee for 43628	22	79880	Handle for 43628	42
79841	Body of Gear Box for 43628	3	79861	M12 Spring Washer for 43628	23	79881	M5x20 Half Round Screw for 43628	43
79842	40x62x12 Oil Sealer for 43628	4	79862	M12x40 Bolt for 43628	24	79882	M6x15 Half Round Bakelite Screw for 43628	44
79843	42x75x12 Oil Sealer for 43628	5	79863	Shell for 43628	25	79883	Stainless Steel Underlay for 43628	45
79844	6x6x16 Flat Key for 43628	6	79864	Aluminum Feeder for 43628	26	79884	Rubber Foot Screw for 43628	46
79845	#1 Gear-14 Teeth for 43628	7	79865	Aluminum Washer for 43628	27	79885	M8 Nut for 43628	47
79846	18.5x1 Spring of Shaft Lock for 43628	8	79866	M14x12 Screw for 43628	28	79886	M5x35 Half Round Screw for 43628	48
79847	#4 Gear-51 Teeth for 43628	9	79867	M12x10 Bolt for 43628	29	79887	M6x19.5 Bolt for 43628	49
79848	6203-RZ Deep Groove Ball Bearing for 43628	10	79868	M6x15 Half-Round Screw for 43628	30	79888	33x1 Spring of Shaft Lock for 43628	50
79849	#3 Gear Shaft-22 Teeth for 43628	11	79869	Tee for 43628	31	79889	O-Ring Φ20x2.5 for 43628	51
79850	8x7x16 Flat Key for 43628	12	79870	7x20 Meat Plate Positioning Pins for 43628	32	79890	M8x12 Fasten Screw for 43628	52
79851	#2 Bakelite Gear-53 Teeth for 43628	13	79871	Worm for 43628	33	79891	M8x10 Fasten Screw for 43628	53
79852	6207-RZ Deep Groove Ball Bearing for 43628	14	79872	Worm Shaft for 43628	34	79892	Bushing for 43628	54
79853	6206-RZ Deep Groove Ball Bearing for 43628	15	43570	#32 Machine Knife for 43628	35	79893	Waveform Washer for 43628	55
79854	Output Shaft for 43628	16	43565	ES #32 HS Plate with Hub 3/8 10mm Three Notches / Round for 43628	36	79894	Anti-Moving Washer for Round Nut for 43628	56
79855	Gear Box Paper Mat for 43628	17	79875	Gate Cover for 43628	37	72277	Microswitch for 43628	
79856	M24x1.5 Nut for 43628	18	79876	Support for 43628	38	63485	On/Off Switch for 43628	
79857	Gear Box Cover for 43628	19	79877	Meat Tray for 43628	39			
79858	M8 Spring Washer for 43628	20	79878	Meat Pusher for 43628	40			

# Electrical Schematics

**Model MG-CN-0032-M** 43628







# 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.

