



***Meat Grinder***  
***Model MG-ES-0022***  
***Item 46204***  
***Instruction Manual***



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Model MG-ES-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'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.**

**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 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***

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**FOR YOUR SAFETY:** Failure to heed the following clauses will limit the liability of Omcan and its representatives! Since the WARNINGS, CAUTIONS and INSTRUCTIONS in this manual cannot address all possible conditions and situations that may arise, the operator **MUST ALWAYS** exercise common sense and due caution when using this machine!

# *Safety and Warranty*

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## **IMPORTANT WARNINGS!**

**Very Important! CE SAFETY STANDARDS PROHIBIT THE USE OF THIS MINCER/GRINDER IN ALL EUROPEAN COUNTRIES SUBJECT TO CE-EN STANDARDS IF THE MACHINE IS NOT EQUIPPED WITH A SAFETY FRONT GUARD WHEN THE LAST PLATE HAS HOLES EXCEEDING 8MM IN DIAMETER.**

**BEFORE OPERATING THE UNIT, PLEASE THOROUGHLY READ AND FULLY UNDERSTAND THIS MANUAL. IT SHOULD BE KEPT FOR FUTURE REFERENCE BY ALL USERS AND MAINTENANCE PERSONNEL. DO NOT OPERATE OR PERFORM MAINTENANCE ON THE MACHINE WITHOUT FIRST HAVING RECEIVED INSTRUCTIONS ABOUT ITS USE, MAINTENANCE AND SAFEGUARDS FROM AN EXPERIENCED OPERATOR. THIS MACHINE HAS MOVING PARTS AND USES VOLTAGES THAT ARE POTENTIALLY HAZARDOUS. FAILURE TO FOLLOW THE INSTRUCTIONS CONTAINED IN THIS MANUAL COULD RESULT IN SEVERE, POSSIBLY LIFE-THREATENING, PERSONAL INJURY. THIS MACHINE HAS BEEN DESIGNED EXCLUSIVELY FOR MEAT PROCESSING; ANY USE OTHER THAN MEAT PROCESSING IS NOT IN ACCORDANCE WITH THE MACHINE'S INTENDED APPLICATION, IS STRICTLY PROHIBITED AND SHALL VOID OMCAN'S WARRANTY. OMCAN ASSUMES NO RESPONSIBILITY FOR ANY DAMAGE OR INJURY RESULTING FROM IMPROPER USE OF THIS MACHINE. THIS MACHINE'S INSTALLATION MUST BE IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND CONFORM TO ALL APPLICABLE SAFETY AND HYGIENE STANDARDS AND CODES. COMPLIANCE WITH SAID STANDARDS AND CODES IS THE SOLE RESPONSIBILITY OF THE OWNER AND INSTALLER. DO NOT ALTER OR MODIFY THE MACHINE'S ORIGINAL DESIGN IN ANY WAY. DOING SO WILL VOID OMCAN'S WARRANTY AND MAY RESULT IN PERSONAL INJURY OR DAMAGE TO THE MACHINE.**

- DO NOT open the machine or tamper with its internal parts; none of the internal components requires adjustment or maintenance by the user.
- DO NOT tamper with the machine's mechanical or electrical safeguards.
- NEVER attempt to repair the machine on your own. Should the machine require service, contact the authorized dealer from whom you purchased the machine.
- Use ONLY genuine Omcan parts and accessories and have them installed only by a qualified technician. Use of unapproved parts and accessories voids Omcan's warranty and may result in personal injury or damage to the machine.

## **OPERATING HAZARDS!**

**CAREFULLY READ AND FULLY UNDERSTAND THIS INSTRUCTION MANUAL BEFORE USING THE MACHINE.**

- DO NOT use the machine without wearing the protective gear required by law. While operating the machine.
- NEVER wear loose clothing or jewelry that could become caught in moving parts.
- Keep your work area well lit and free of obstacles.
- ALWAYS keep hands safely away from the machine's moving parts.
- NEVER feed meat by hand; ALWAYS use the feed stomper. NEVER insert fingers into any machine opening.

# ***Safety and Warranty***

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- DO NOT leave the machine unattended while it is powered on or in operation.
- Keep children and bystanders safely away from the machine.
- ALWAYS unplug the machine from the electrical outlet when it is not in use.
- Should the machine malfunction, turn it off immediately and notify the appropriate personnel.

## **ELECTRICAL HAZARDS!**

**DO NOT TAMPER WITH THE MACHINE'S ELECTRIC SYSTEM. THIS MACHINE SHOULD ONLY BE INSTALLED BY A QUALIFIED ELECTRICIAN AND IN COMPLIANCE WITH ALL APPLICABLE ELECTRICAL STANDARDS AND CODES.**

- Before operating the machine, make sure that all phases are connected properly and that the machine is properly grounded and/or connected to a circuit leakage breaker and thermal switch. Failure to do so could result in electric shock!
- DO NOT tamper with the machine's electrical wiring or components after it has been installed.
- ONLY a qualified electrician may perform modifications to the electrical configuration of the machine.
- DO NOT pull on the power cord to disconnect the plug from the electrical outlet; always pull on the plug.
- DO NOT operate the machine with a damaged power cord or damaged plug. To avoid damaging the power cord and possible injury, keep it away from areas where it may be stepped on or tripped over.
- ALWAYS disconnect the machine from the electrical outlet before proceeding with cleaning, maintenance, or repairs.

MAKE SURE the safety tags and stickers remain firmly affixed to the machine and that they are legible. Be careful that they do not become blurred or damaged while cleaning the machine. If the tags and stickers become damaged or are lost, request replacements from your authorized dealer. Should you have questions not addressed by this manual or require additional instruction manuals, please contact your dealer.

**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 PART 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 (cardboard, polyethylene, and others) are classified as normal solid urban waste

# Safety and Warranty

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

<b>Model</b>	<b>MG-ES-0022</b>
<b>Power</b>	1.5 HP / 1.1 kW
<b>Diameter of Mincer Plate</b>	3.3" / 83mm
<b>Tray Capacity</b>	10 L / 0.35 cu.ft.
<b>Electrical</b>	208V / 60Hz / 3
<b>Current</b>	4.3 A
<b>Operating Temperature</b>	5 - 40°C / 40 - 100°F
<b>Noise Level at 1m</b>	60 dB(A)
<b>Operating Relative Humidity</b>	20 - 99%
<b>Weight</b>	110 lbs. / 50 kgs.
<b>Dimensions</b>	23.7" x 12.2" x 18.2" / 600 x 310 x 460mm
<b>Packaging Dimensions</b>	28" x 14" x 20" / 711 x 356 x 508mm
<b>Item Number</b>	46204

# Installation

The machine is delivered on a pallet protected by cardboard packaging. We use only recyclable packaging and ask that you please recycle these materials. Unpack and carefully inspect the machine upon delivery. If the machine is damaged, note this on the delivery receipt, retain all packing materials and promptly notify the carrier. The carrier assumes sole responsibility for damage sustain during transit. If the machine is found to be in good condition, convey it to a suitable work area with a stable, flat and level surface. Since these machines can be very heavy (see the above Technical Specifications), we always recommend the use of a pallet mover or forklift.

## WARNING!

- Always keep the machine upright, even while in its packaging.
- NEVER stack machines on top of each other. NEVER place heavy objects on top of the machines or its

# Installation

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packaging.

- DO NOT pull or push on the throat of the mincer/grinder when unpacking or moving the machine.

## INSTALLATION

1. Place the mincer/grinder in a clean work area that is free of obstacles and that has a level, skid-free, flat surface. If the mincer/grinder is a table model, it must be mounted on a stable surface that is sturdy enough to support its weight. The work area must be well-lit and have adequate ventilation. Leave enough space around the machine to facilitate its use, cleaning, and maintenance. Position the machine so that the power cord's plug is easily accessible to the user. The plug must conform to local electrical standards and be suitable for use with this type of machine.
2. Inspect the feed pan's hand guard to make certain that it has not been bent or dented during transport. DO NOT use the mincer/grinder if the hand guard is damaged in any way.
3. Consult the machine's specifications plate or **TECHNICAL SPECIFICATIONS** to verify that the motor specifications (voltage, frequency, etc.) match the electrical service at the workplace. The line voltage must be up to specification. Rated voltage shall be identical with full supply voltage.

**PLEASE NOTE:** there is a tolerance of  $\pm 10\%$  for voltage and of  $\pm 2\%$  for frequency.

- If the machine's voltage is not compatible with your electrical service AND the machine has a three-phase, dual-voltage motor, proceed with the instructions in **CHANGING THE VOLTAGE**.

- If the machine's voltage is not compatible with the electrical service and it is not equipped with a dual-voltage motor, call a qualified electrician to resolve the incongruity.

- If the machine's voltage is compatible with your electrical service, proceed with the instructions in **OPERATING INSTRUCTIONS**.

## ELECTRICAL HAZARD!

- This machine must be installed only by a qualified technician and in compliance with applicable national, regional and local electrical, safety, hygiene and building codes.
- The workplace electrical wiring should be equipped with magneto-thermic and differential residual circuit breakers to fully protect against power surges. A qualified electrician must adjust these safety devices to the specifications of your particular machine.

## IMPORTANT!

Check the wiring before plugging the machine to the electrical outlet! The power cord's wiring is normally assigned as follows: PHASES: black, brown or gray. GROUND: bi-colored yellow/green or just green in some non-CE/CEN/UE countries.

## CHANGING THE VOLTAGE (3-PHASE MACHINES)

1. The machine **MUST** remain disconnected from the power supply during this procedure.
2. Remove the four screws securing the feed pan and remove the pan.
3. Lift out by its edges the polyurethane insulating plate exposed by removal of the pan. **ALWAYS** put the tray and its polyurethane insulating plate back in place before plugging in and testing the machine.
4. Modify the MOTOR as follows:
  - Unseal the motor's terminal box by removing the four screws that secure its cover.
  - Remove the six small holding nuts from the connection terminals.



# Installation

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- Position the plates in the correct configuration.
  - Replace and tighten the holding nuts.
  - Reseal the motor's terminal box.
5. Replace the SAFETY SWITCH with one that matches your electrical service.

## WARNING!

- These instructions apply only to 3-phase machines with dual-voltage 400/380V or 230/220V motors and must be carried out by a qualified electrician!
- NEVER turn the machine on without the tray in place.
- The tray and the insulating plate must only be removed by an authorized service technician and only in order to make adjustments or to perform maintenance.

# Operation

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- READ THIS MANUAL THOROUGHLY BEFORE OPERATING THE MINCER/GRINDER!
  - This machine is not designed for constant, uninterrupted use, but rather to run intermittently to allow dissipation of the heat generated. The amount of heat produced will depend on the consistency of the meat, the hole diameters of the plates and the number of plates used.
  - DO NOT use this mincer/grinder to dice or mince vegetables, dried fruit, or any other non-meat food. Use only meat products suitable for grinding/mincing. Omcan shall not be responsible for any improper use or misuse of the machine, and such use or misuse shall be at the sole risk and liability of the user.
1. Remove the worm and cutting set in order to test the machine before using it with food. Follow the steps outlined in **DISMANTLING/ASSEMBLING THE CUTTING SET AND WORM** to remove the worm and cutting elements. The worm and cutting set must NEVER be put in operation without food in the machine.
  2. Power on the mincer/grinder by plugging it to an electrical outlet and turning the main switch to the I-START position. If the machine has a three-phase motor, verify that the shaft turns in a counterclockwise direction when viewed from the front. If this is not the case, immediately turn off the machine and have a qualified electrician swap two of the phases at the power cord's plug.
  3. While the mincer/grinder is unplugged, carefully wash the tray (including the feed shaft), the throat, the worm, the cutting set and the plate-holding nut by following the instructions in **CLEANING**. When reassembling the mincer/grinder after cleaning, firmly secure the throat to the cabinet by tightening the throat locking knobs. Furthermore, make sure that the worm, the knives and the plates are installed correctly. NEVER over tighten the plate holding nut, as this will only create excessive friction which could overheat the cutting set.
  4. Before operating the machine, lubricate the edge of both the plate and the knife with animal fat or vegetable oil.
  5. Plug the machine to an electrical outlet.
  6. Put the meat into the mincer/grinder using the Omcan feed stomper provided. DO NOT place or balance meat containers on the machine itself.
  7. Turn the main switch to the I-START position to begin grinding. If the worm should become jammed or stuck:

# Operation

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- Stop the machine immediately and disconnect it from the power source.
  - Dismantle the cutting set and worm and remove whatever is impeding the machine's proper functioning. Be careful not to force or damage the cutting throat.
  - Reassemble the cutting set and the worm.
8. Turn the main switch to the 0-STOP position to power off the machine and stop the worm from turning.
  9. When finished using the machine, unplug it from the electrical outlet and clean it following the instructions in **CLEANING**.

## **FIRE HAZARD!**

NEVER use the mincer/grinder when empty as the plates and knives can reach temperatures of up to 1800°C/1000°F in less than three minutes!

## **WARNING!**

- NEVER handle the knives without adequate protection (e.g. reinforced metal fiber gloves).
- The plates and knives must be assembled or dismantled while the throat is mounted on the mincer/grinder, one at a time in the indicated sequence, and secured correctly.

## **IMPORTANT!**

Before assembling the cutting set, completely remove any accumulated meat products from the plates, knives, knife shaft, worm and throat and carefully clean these components so that they can be assembled and adjusted precisely.

## **RECOMMENDATIONS CONCERNING PLATES AND KNIVES**

- The cutting set **MUST** have a final plate. In European Union countries and those within the CEN, the hole diameters of the this plate must comply with CE norms (the holes must be  $\leq 8\text{mm}$ ). The thickness of the final plate is not allowed to be less than 5 mm, also after being regrinded.
- Make sure to mount the knives and plates in the correct order (System Unger). Wrong orientation, especially of the conical 3-hole kidney pre-cutting plate can cause breakages of the knives and / or knives shaft.
- For optimal results it is essential to keep the cutting edges of the plates and knives in perfect condition. Sharpen them when necessary and replace them when the plate holding nut no longer exerts sufficient pressure on them. Always pair off and use the cutting elements together.
- Replace the worm when it shows signs of wear or if there is too much space between cutting elements since this could cause the knives to rotate irregularly on the plates, accelerating knife wear and possibly leading to breakage. The key pin which holds the plate should also be replaced if it shows signs of wear as operating the machine with a worn pin could have similar consequences.
- **ALWAYS** store and transport the knives in their original packaging; this will protect you from potential injury and help guard the knives' cutting edges from accidental knocks or scratches.
- Under conditions of extreme stress the knife and plate support shaft functions like a protective "mechanical fuse." In such unintended circumstances the shaft may break in order to protect other mechanical components such as the internal gear. The following recommendations will help you avoid breaking the shaft:
  - **DO NOT** use plates and knives that are not approved by Omcan. OEM plates and knives may be purchased from your authorized Omcan dealer. **ALWAYS** assemble the plates and knives correctly and

carefully.

- DO NOT use knives with worn cutting edges.
- DO NOT process unsuitable products such as bone, skin, tendons, etc. that may become snagged.
- BE CAREFUL not to accidentally drop foreign objects (tools, metal objects, etc.) that may jam the worm into the feed shaft.

## DISMANTLING/ASSEMBLING THE CUTTING SET AND WORM

### WARNING!

- ALWAYS stop the machine by turning the main switch to the 0-STOP position and unplug it from the electrical outlet before dismantling or assembling the cutting set and worm.
  - ALWAYS assemble and dismantle the cutting set and worm while the throat is mounted on the mincer/grinder. ALWAYS follow the safety warnings provided in this instruction manual.
1. Remove the feed stopper from the tray's feed shaft.
  2. Manually loosen and remove the plate-holding nut by turning it counterclockwise; DO NOT use hammers or other heavy tools to loosen the plate-holding nut. Be careful not to drop the plate holding nut so as not to injure yourself or damage the piece.
  3. Use the extracting wrench shipped with the machine to pull out the cutting group approximately two or three cm in order to remove the plates, knives and worm separately. Once dismantled, do not drop the pieces or allow them to knock against each other as this could later prevent correct reassembly.
  4. Loosen and remove the two locking knobs holding the throat in place.
  5. To remove the throat, grip it with both hands and gently pull it outward.
  6. To assemble the different cutting systems. Verify that the worm-turning shaft coincides with that of the cabinet.
  7. Repeat the above steps in reverse order to replace the throat; remember to firmly tighten the two throat locking knobs.
  8. Once all the cutting elements have been assembled, we recommend turning the machine on for a just a few seconds, and then turning it off and retightening the plate-holding nut.

# Maintenance

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## CLEANING

The machine should be cleaned before and after each use. Since all its components are easily accessible, your Omcan mincer/grinder is easy to clean.

### For proper cleaning, proceed as follows:

After using the machine, power it off by turning the main switch to the 0-STOP position and unplug it from the electrical outlet. Use warm water and a mild detergent to clean the tray and its feed shaft, the throat with its locking knobs, the worm, the plates, the knives, the compensating ring (if present), the plate holding nut, and the feed stopper. To allow for proper assembly of the pieces, it is also necessary to clean the shaft which holds

# Maintenance

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the knives and plates, the shaft of the worm, and the shaft of the cabinet. If necessary, the removable throat's thread and the key pin with its corresponding holding screw should be cleaned with a brush.

- AVOID getting water into the machine's interior; NEVER use a pressurized stream of water to clean the machine.
- ALWAYS use appropriate protection (latex gloves, plastic apron, etc.) when manually cleaning the machine.
- ALWAYS rinse the machine thoroughly after using any detergent or disinfectant to prevent contamination of the meat.

## IMPORTANT WARNINGS!

- ALWAYS disconnect the machine from the power source before proceeding with its cleaning.
- Removal of the loading pan during cleaning is STRICTLY PROHIBITED in order to avoid accidents.
- NEVER use bleach or any abrasive cleaners which might damage the stainless steel. Use of abrasive cleaners will void the warranty!

## GENERAL CLEANING RECOMMENDATIONS

Steps	Products	Method	Tools	Observations
Superficial cleaning.		Manual.	Spatula.	Remove large pieces of food residue; dismantle smaller parts, if necessary.
Extensive cleaning.	Mild detergent.	Manual.	Brush, bucket.	Allow the product to work approximately 15 minutes.
Rinsing.	Warm water.	Manual.	Sponge, bucket.	The warm water should be 40 to 50° C.
Inspection.		Visual.		Visually examine all critical components, especially those subject to stress and wear.
Disinfecting.	Disinfectants; NEVER use bleach.	Manual.	Sponge, cleaning cloth.	Disinfect after completing all other cleaning operations.
Rinsing.	Drinking water.	Manual.	Sponge, bucket.	ALWAYS rinse the machine thoroughly after using detergents and disinfectants.
Drying.		Manual.	Cleaning cloth.	Be sure to completely dry all cleaned components.
Maintenance.	Lubricating oil.	Manual.	Cleaning cloth.	Only external machine parts.

## RECOMMENDED CLEANING INTERVALS

Interval	Area to be cleaned	Method	Product	Tools	Observations
Daily.	Tray, throat and cutting set, plate-holding nut, knobs, feed stomper.	Manual.	Mild detergent, warm water.	Sponge, cleaning cloth.	Thoroughly clean the plate-holding key pin and its holding screw with a brush, if necessary.
Every two weeks.	Machine exterior.	Manual.	Mild detergent, warm water.	Sponge, cleaning cloth.	Thoroughly clean all exterior machine parts.

**Important: Clean and dry the cutting set thoroughly after every use and protect them with edible oil to avoid corrosion. Never store humid and remove all corrosive substances (i.e. chlorine).**

## STAINLESS STEEL CARE

**Important: Never use aggressive cleaners with stainless steel such as bleach or similar chlorine derivatives products. If you have used it, never leave acting, rinse immediately with plenty of water and dry thoroughly.**

It is uncommon, but possible, that small traces of rust or oxidation points may be observed on the machine. This may be due to:

- Welding impurities.
- Food fragments adhering to the surface.
- Pits resulting from use of aggressive cleaners such as bleach or similar chlorine derivatives products.
- Moisture after cleaning with water. Always wipe dry all components that have been cleaned.

To remove these rust spots simply use a liquid stripper with a cloth, or clean with Scotch Brite.

## MAINTENANCE

Except for cleaning before and after each use, your Omcan mincer/grinder does not require any special maintenance. The operator, however, must routinely inspect those machine components that are subject to wear, especially the plates and knives. Under normal conditions, it is unnecessary to change the oil in the gear reducer. Should an oil change become necessary, we recommend the use of Natosbin B1600EP, manufactured by Klüber Lubrication. The capacity of the gear reducer is 1 kg (1.5 kg in W130 model).

### WARNING!

- All electrical and mechanical repairs **MUST** be carried out by a qualified electrician or licensed technician.
- If you detect that the reducer is leaking oil, promptly notify the service department of the dealer from whom you purchased the machine.
- If the power cord becomes damaged, immediately replace it with a cord of identical technical characteristics; your local distributor can supply you with one.

# Maintenance

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## KNIFE MAINTENANCE

Omcan mincers/grinders are supplied with high quality, self-sharpening knives from Lumbeck & Wolter (Germany). Anyhow, if grinding quality deteriorates appreciably, we recommend that you have a qualified professional sharpen the knives and plates. Dull or improperly sharpened knives may leave the finished meat product with an unsatisfactory texture. The knives should be replaced once the plate holding nut does not exert sufficient pressure on them. Always pair and use the cutting elements together. We recommend that you clean the steel knives with an anticorrosive product.

### WARNING!

ALWAYS use extreme caution and wear protection (such as reinforced metal fiber gloves) when handling the knives.

## Troubleshooting

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Problem	Possible Causes	Solution
The machine does not power on.	The machine is not connected to a power source or the main switch is in the OFF position.	Plug the machine in; turn the main switch to the ON position.
	No voltage in one or more phases.	Check fuses, plugs, and switches.
	The machine is connected to a power source with incompatible voltage.	Make sure that the machine's voltage and number of phases match the power source.
	The clixon/thermal protector has blown.	Let the machine cool down for several minutes and then restart it.
	The main switch is defective.	Notify your distributor's technical service department and have them replace the switch.
The worm turns in the wrong direction.	The phases are reversed (applies only to three-phase machines).	Switch 2 of the 3 phases in the main plug.
Deterioration of grinding quality.	The cutting set is dull.	Sharpen or replace plates and knives.
	There is too much space in the worm and/or the throat.	Replace the worm and/or the throat.
Extreme wear noticed on the cutting set.	The knife/plate-holding shaft is worn.	Replace the shaft.
	The plate-holding key pin is worn.	Replace the key pin.

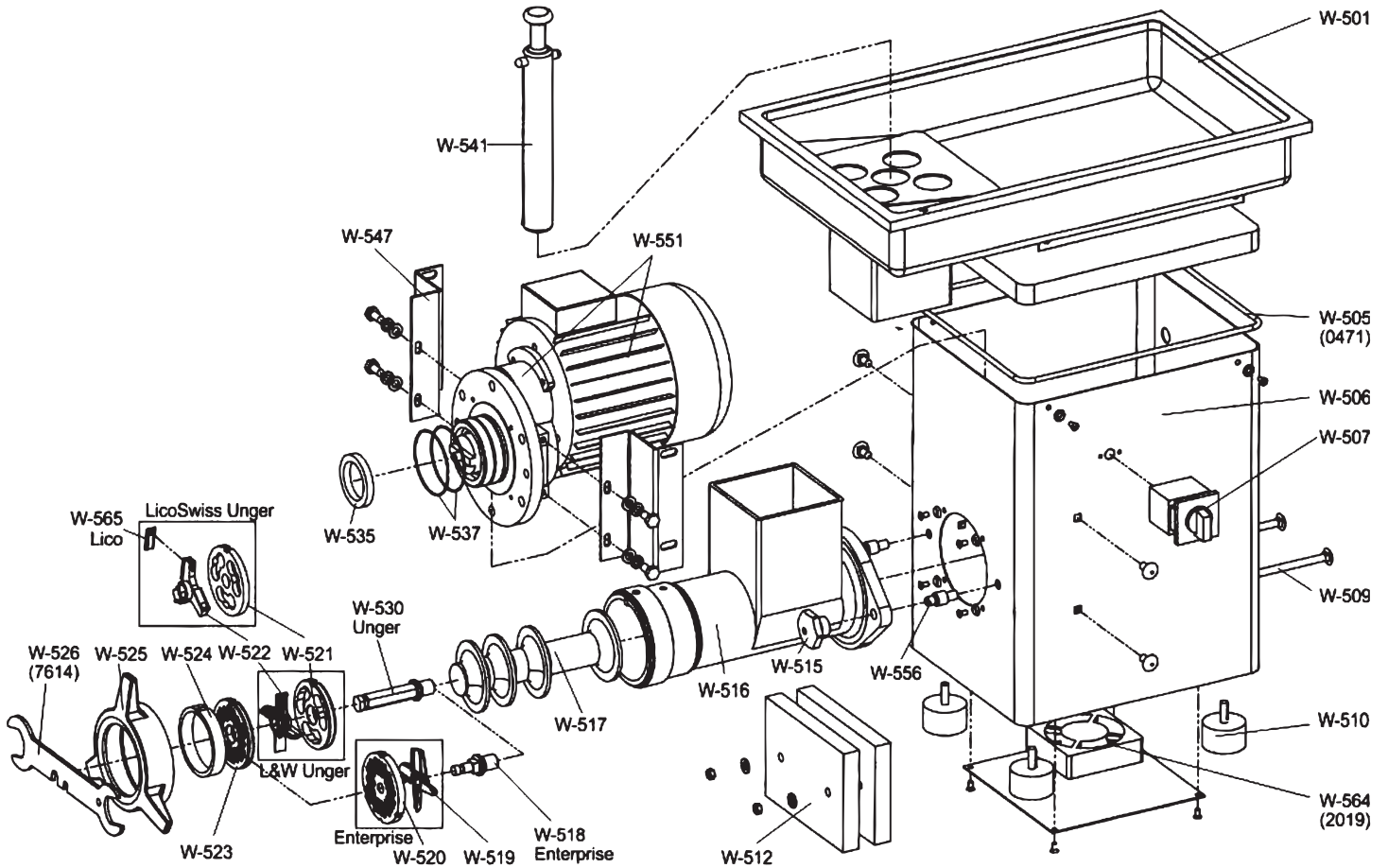
# Troubleshooting

The worm turns slowly and/or without force.	The voltage of the power source is lower than that required by the machine.	Make sure that the power source voltage is adequate for the machine.
The mincer/grinder makes strange noises.	The worm is jammed by a foreign object.	Dismantle the worm/cutting set assembly following the instructions in this manual and remove the foreign object that is jamming the worm.
	Possible aberrations in the gears, motor- reducer, or the reducer bearings.	Have the distributor check the condition of the gears, reducer, motor, and reducer bearings.
Oil stains present on the lower part of the machine.	The gear reducer is leaking oil.	Notify your distributor's technical service department.

**Warning! ALWAYS power off and unplug the machine when resolving any problem. In the event your technician is unable to resolve the difficulty, DO NOT CONTINUE TO USE THE MACHINE and contact your authorized Omcan dealer for service.**

# Parts Breakdown

Model MG-ES-0022 46204





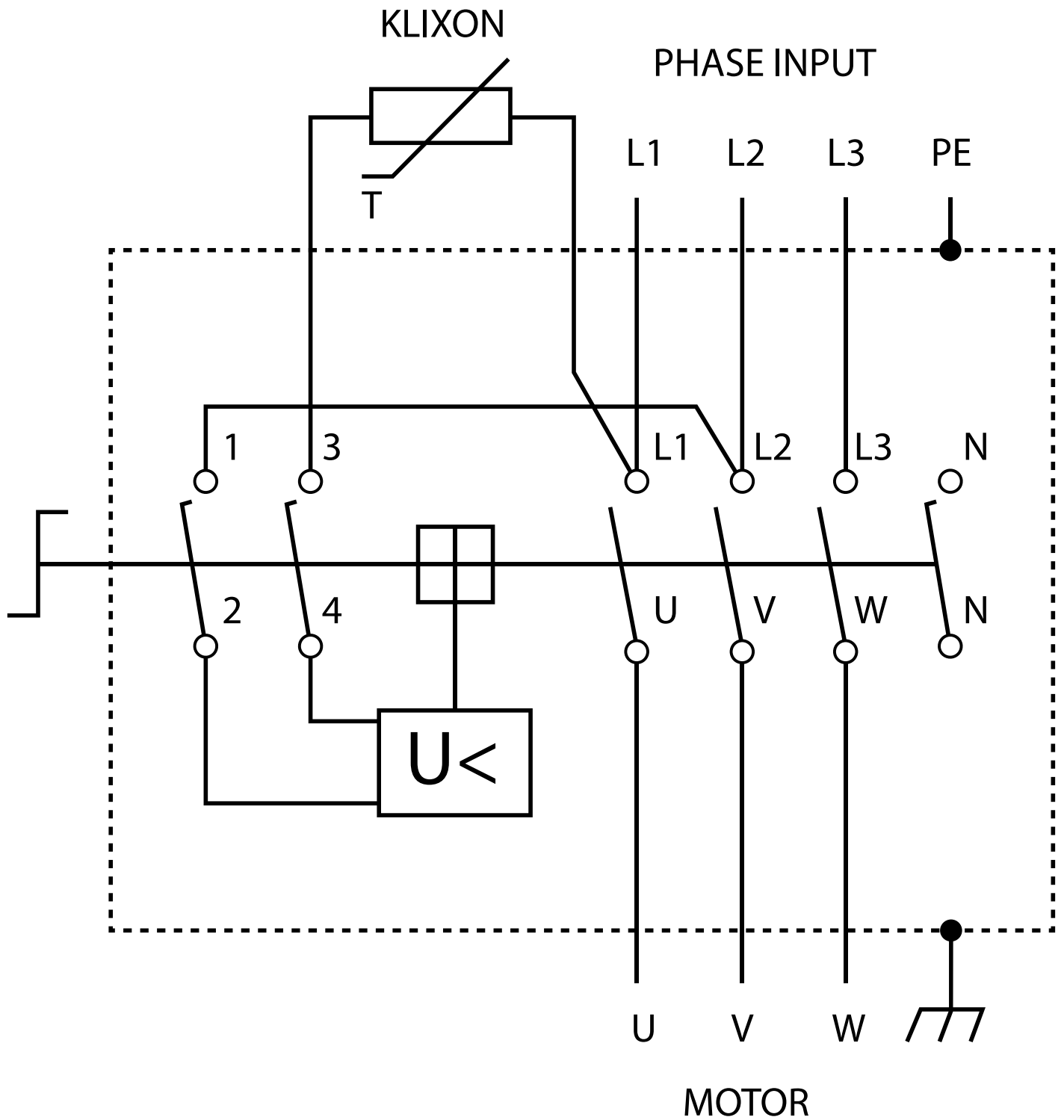
# Parts Breakdown

## Model MG-ES-0022 46204

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AJ065	Feed Pan (Table) for 46204	W-501	AJ070	Throat Locking Knob for 46204	W-515	AJ077	Worm Shaft Brushing Gasket for 46204	W-535
36244	U Edge Green (Feed Pan Access Panel) for 46204	W-505	AJ071	Mincing Throat for 46204	W-516	66898	O-Ring Int. Diam. 61x2 for 46204	W-537
AJ066	Cabinet (Table) for 46204	W-506	AJ072	Worm for 46204	W-517	AJ078	Meat Feed Stomper for 46204	W-541
36177	Switch 3-Phase with Disconnecter 16A 208/220V 60Hz 11/01 for 46204	W-507	AJ073	Plates and Knives Shaft for 46204	W-518	AJ079	Gear Box Support Bar for 46204	W-547
AJ067	Block Fixing Screw for 46204	W-509	AJ074	Single Cutting Knife for 46204	W-519	AJ080	Knob Locking Stainless Steel Shaft for 46204	W-556
AJ068	Anti-Vibrating Support for 46204	W-510	AJ075	Fixing Plates Nut for 46204	W-525	39059	Air Extraction Fan 220V 1ph for 46204	W-564
AJ069	Counterweight for 46204	W-512	AJ076	Worm Extracting Wrench for 46204	W-526	AJ081	Box of Spare Knife Blades for 46204	W-565

# Electrical Schematics

Model MG-ES-0022 46204





# 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.

