



Manual Tilting Meat Mixers
Items 19202, 19203
Instruction Manual



Revised - 03/14/2017

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Item 19202 / Item 19203

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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

WARNING

PLEASE READ THE USER MANUAL CAREFULLY BEFORE OPERATING THE MACHINE

This manual has been prepared to enable the correct installation, regulation and maintenance of the unit. It is therefore of basic importance that the warnings contained in this booklet are carefully read as they supply essential indications regarding the safety of the installation, use and maintenance. The appliance must be installed, tested and serviced by qualified personnel only. Any adjustment whatsoever not expressly authorized



Safety and Warranty

and in disrespect of this manual voids the warranty. Observe all existing local regulations at the time of installation. The packing materials (plastic bags, polystyrene, nails, etc.) as potential hazards, must be kept out of the reach of children and properly recycled according to the existing local regulations. For repairs contact Omcan and request the use of original spare parts. If in doubt do not use the appliance and contact Omcan. Not following the above conditions could risk the safety of those using the unit.

WARNING & PRECAUTION

1. Please operate according to the Operations Instructions.
2. Please assemble and operate carefully.
3. The function of the Meat Mixer is to mix meat and seasonings. To avoid possible injury, do not put your hands inside the mixer while the unit is in operation, and do not operate unit without placing the lid on the meat tank.

6 MONTH PARTS AND LABOR 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 www.omcan.com/warranty.html for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

For suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the local standards.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Item Number	19202	19203
Working Capacity	17 lbs. / 7.7 kgs.	44 lbs. / 20 kgs.
Weight	15 lbs. / 6.8 kgs.	25 lbs. / 11.3 kgs.
Packaging Weight	20 lbs. / 9.1 kgs.	30 lbs. / 13.6 kgs.
Packaging Dimensions	19.5" x 16" x 13" 495 x 406 x 330mm	20.25" x 20" x 15.5" 514 x 508 x 394mm

Installation

Before using the Stainless Steel Meat Mixer, please read the following instructions carefully. When making sausage it is important that you add water to the mixture. Water will; 1) Help the seasoning blend better with the meat, 2) Make mixing easier and 3) Make stuffing easier. It will not weaken the flavor of the sausage.

ASSEMBLY

1. Remove all the parts from inside the meat tank.
2. Place the spring over the threaded end of the brass bolt.
3. From the inside of the meat tank, slide the spring and brass bolt through the hole with the long aperture.
4. Thread the axle-adjusting knob onto the brass bolt and tighten.
5. Insert the circular end of the axle with paddles over the end of the brass bolt.
6. Push the handle through the other opening in the meat tank so that it aligns the axle with the paddles.
7. Slide the handle bolt through the end of the handle and tighten it to the axle with the paddles.
8. Turn the axle-adjusting knob counter-clockwise to increase the spring tension on the axle with the paddles.

Operation

TO MIX MEAT

1. Mix seasoning (and cure if used) with a minimum of 1oz. of water per pound of meat used, mix thoroughly until seasoning is dissolved.
2. Put meat in mixer and pour water/seasoning mixture over meat.
3. Place the cover on the meat tank. (For safety, do not operate the unit without the cover in place.)
4. Mix meat until it starts to become tacky--DO NOT OVER MIX.
5. Remove sausage from mixer and put immediately into the stuffer. Do not allow the sausage to sit for awhile before stuffing.
6. If mixture becomes stiff and difficult to stuff, you can add additional water to soften it. This will not affect the flavor of the finished product.

Maintenance

AFTER USE

1. To detach the meat tank from the stand, remove the bolt to prevent the unit from rotating. Take the meat tank from the stand.
2. Unscrew the axle-adjusting knob clockwise until the paddle disengages, and then remove the paddles.
3. Wash the meat tank and the paddles with warm soapy water, rinse and dry thoroughly.
4. Spray the unit with a food grade silicone spray. This will prevent oxidation and keep the mixer in like new condition.

Use soap and water to hand clean the mixer. Do not put in dishwasher.

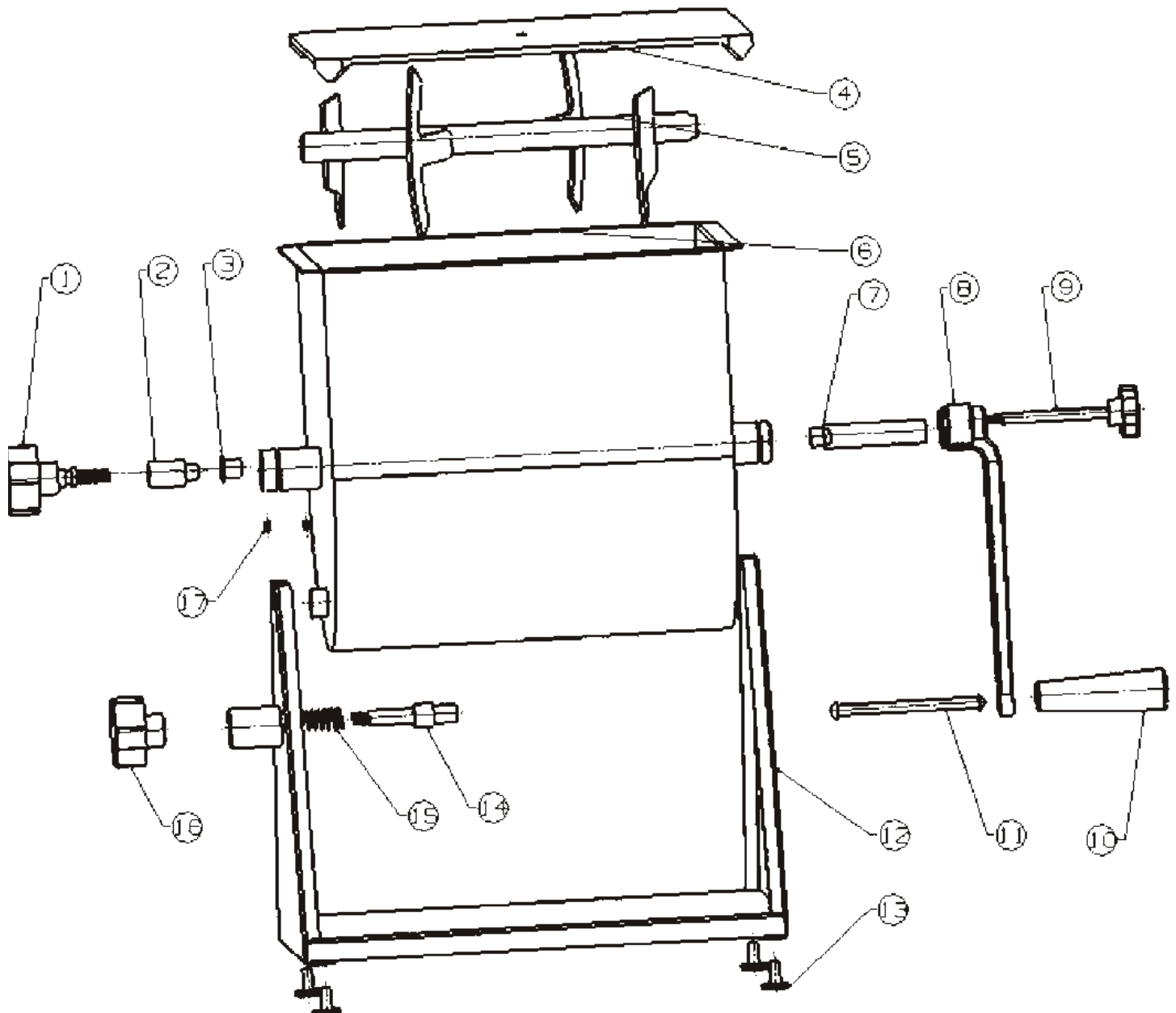
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
19202	-	Manual Stainless Steel Mixer 7.7kg-17lbs with Tilt	MSSMR17-T
19203	-	Manual Stainless Steel Mixer 20kg-44lbs with Tilt	MSSMR44-T

Parts Breakdown

Item 19202

Item 19203



Parts Breakdown

Item 19202

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31239	Bolt for MSSMR17-T	1	21152	Gear Axle for MSSMR17-T	7	31243	Rubber Feet for MSSMR17-T	13
31240	Gear Axle for MSSMR17-T	2	21155	Crank for MSSMR17-T	8	21149	Axle for MSSMR17-T	14
21147	Gear Sleeve for MSSMR17-T	3	21153	Bolt for MSSMR17-T	9	21148	Spring for MSSMR17-T	15
21151	Tank Cover for MSSMR17-T	4	31241	Handle for MSSMR17-T	10	31244	Bolt for Non-Rotating Operation for MSSMR17-T	16
21150	Axle with Paddles for MSSMR17-T	5	21156	Pin Shaft for MSSMR17-T	11	21154	Bolt for MSSMR17-T	17
21146	Tank Cover for MSSMR17-T	6	31242	Support for MSSMR17-T	12			

Item 19203

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
21157	Bolt for MSSMR44-T	1	21163	Gear Axle for MSSMR44-T	7	21169	Rubber Feet for MSSMR44-T	13
21158	Gear Axle for MSSMR44-T	2	21164	Crank for MSSMR44-T	8	21170	Axle for MSSMR44-T	14
21159	Gear Sleeve for MSSMR44-T	3	21165	Bolt for MSSMR44-T	9	21171	Spring for MSSMR44-T	15
21160	Tank Cover for MSSMR44-T	4	21166	Handle for MSSMR44-T	10	21172	Bolt for Non-Rotating Operation for MSSMR44-T	16
21161	Axle with Paddles for MSSMR44-T	5	21167	Pin Shaft for MSSMR44-T	11	21173	Bolt for MSSMR44-T	17
21162	Tank Cover for MSSMR44-T	6	21168	Support for MSSMR44-T	12			

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:

www.omcan.com/warrantyregistration.html

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

