



## **Meat Grinders**

*Models MG-IT-0012-C, 0022-C, 0032-C*

*Items 11051, 11053, \*39714*

## **Instruction Manual**



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](http://www.omcan.com)

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Toll Free: 1-800-465-0234

Fax: 905-607-0234

Email: [service@omcan.com](mailto:service@omcan.com)

[www.omcan.com](http://www.omcan.com)



NEMA

5 - 15

125 VAC / 15 AMP



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Model MG-IT-0012-C / Model MG-IT-0022-C / Model MG-IT-0032-C

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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.**

**Omcan Fabrication et distribution Companie Limité et Food Machinery d'Amerique, 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 expédiées ou cueillies 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.

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 asegurararse 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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## 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

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.

## 1 YEAR PARTS AND LABOUR BENCH WARRANTY

**Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.**

**Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.**

Please see [www.omcan.com/warranty.html](http://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.

**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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| Model          | MG-IT-0012-C                             | MG-IT-0022-C                        | MG-IT-0032-C                             |
|----------------|--|-------------------------------------|--|
| Power          | 745.7 W / 1 HP                           | 1118.5 W / 1.5 HP                   | 2237 W / 3 HP                            |
| RPM            | 140                                      | 90                                  | 140                                      |
| Throat Opening | 2" / 51mm                                | 2.25" / 57mm                        | 3.9" / 98mm                              |
| Electrical     | 110V/60/1                                |                                     | 220V/60/1                                |
| Weight         | 42 lbs. / 19.1 kgs.                      | 50 lbs. / 22.7 kgs.                 | 114.6 lbs. / 52 kgs.                     |
| Dimension      | 16.25" x 8" x 17.5"<br>413 x 203 x 445mm | 17" x 9" x 20"<br>432 x 229 x 508mm | 18.7" x 11.8" x 22"<br>475 x 300 x 560mm |
| Item Number    | 11051                                    | 11053                               | 39714                                    |

## 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.

### GRINDING GROUP ASSEMBLY / DISASSEMBLY

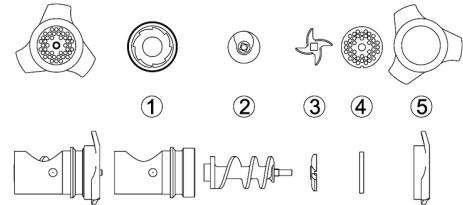
The assembly / disassembly operations of any machine part are performed with the machine in the OFF position, and the plug disconnected from the socket.

# Installation and Operation

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.

### 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.

# Installation and Operation

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## 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               | <ul style="list-style-type: none"><li>• Use PH neutral detergents.</li><li>• Use demineralized water if temperatures exceed 60°C/140°F.</li><li>• If any other products are used, they must be adequate to the materials being disinfected.</li></ul>   |
|   |           | PERIODS OF LONG INACTIVITY | <ul style="list-style-type: none"><li>• 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.</li></ul>   |
|   |           | PRODUCTS NOT TO USE        | <ul style="list-style-type: none"><li>• Compressed or pressurized air jets.</li><li>• Vapor equipment.</li></ul>  |
|   |           |                            | <ul style="list-style-type: none"><li>• Detergent that contains any of the following compounds:<ul style="list-style-type: none"><li>- Bleach.</li><li>- Hydrochloric acid.</li><li>- Products that are used to clear drains.</li><li>- Caustic soda products for cleaning marble.</li><li>- Etc.</li></ul></li></ul> |
|   |           |                            | <ul style="list-style-type: none"><li>• Steel wool, brushes or abrasive discs produced with other metals or alloys, or tools that have previously cleaned other metals or alloys.</li></ul>   |
|   |           |                            | <ul style="list-style-type: none"><li>• Detergents in abrasive dust.</li></ul>  |
|   |           |                            | <ul style="list-style-type: none"><li>• Fuel, solvents or inflammable and/or corrosive fluids.</li></ul>  |
|   |           |                            | <ul style="list-style-type: none"><li>• Substances used to clean silver.</li></ul>  |

# 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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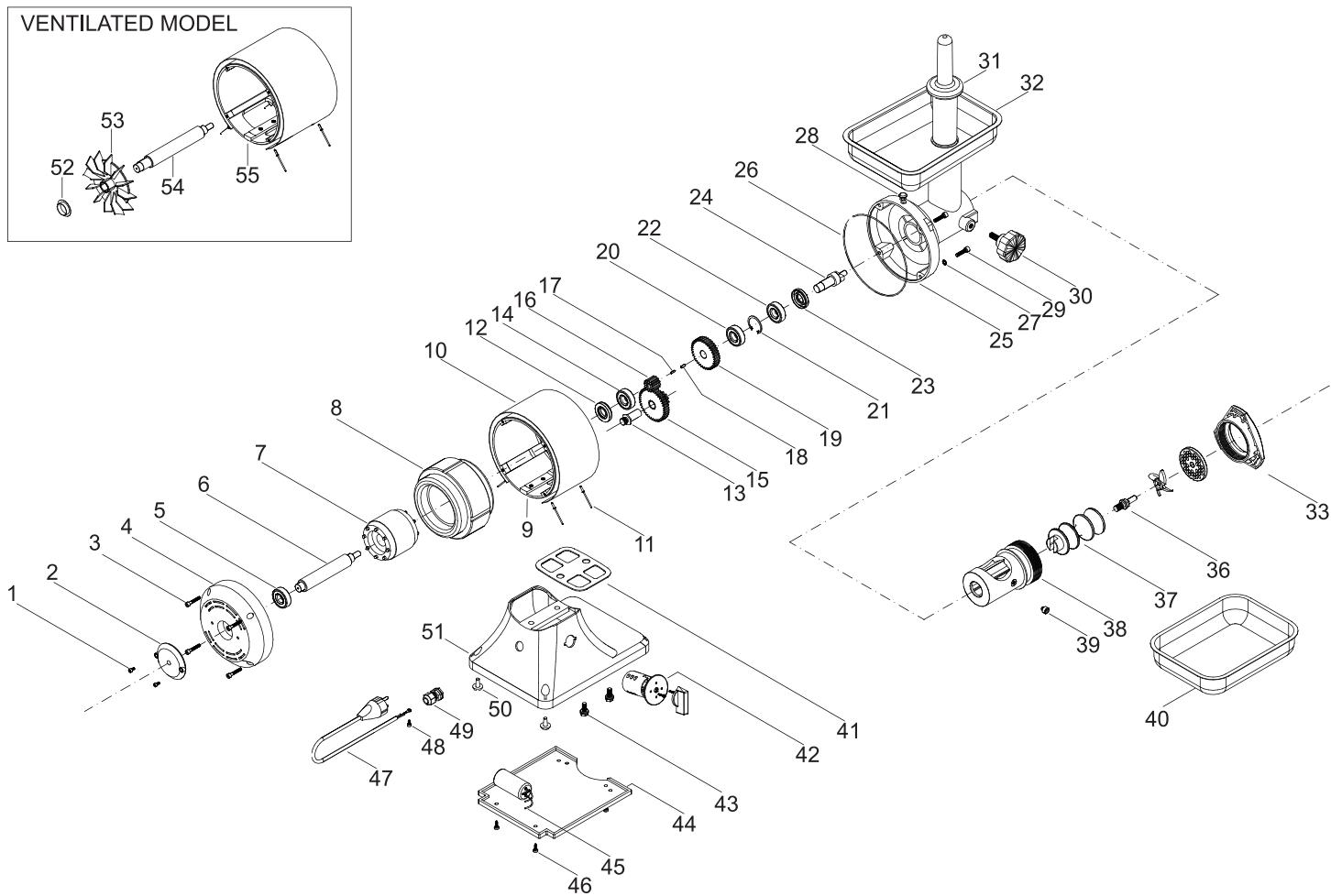
|   |  |  |
|---|--|--|
| The machine stops.                                      | The protection device stops the machine. | Contact an electrician to eliminate the causes, once the cause has been determined, restore the machine to the recommended function. |
|   | The cause could not be identified.       | 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.  |

## REFERENCE

| Item Number | Model Number | Description  | Manufacturer Model Number |
|-------------|--------------|--|---------------------------|
| 11051       | MG-IT-0012-C | Meat Grinder #12 Aluminum<br>1 HP / 746 W 110V/60/1                                  | FTS12                     |
| 11053       | MG-IT-0022-C | Meat Grinder #22 Aluminum<br>1.5 HP / 1119 W 110V/60/1                               | FTS22                     |
| 39714       | MG-IT-0032-C | Meat Grinder #32 Stainless Steel<br>3 HP / 2200 W 220V/60/1<br>with 34cm x 50cm Pans | TI32R                     |

# Parts Breakdown

**Model MG-IT-0012-C 11051**



# Parts Breakdown

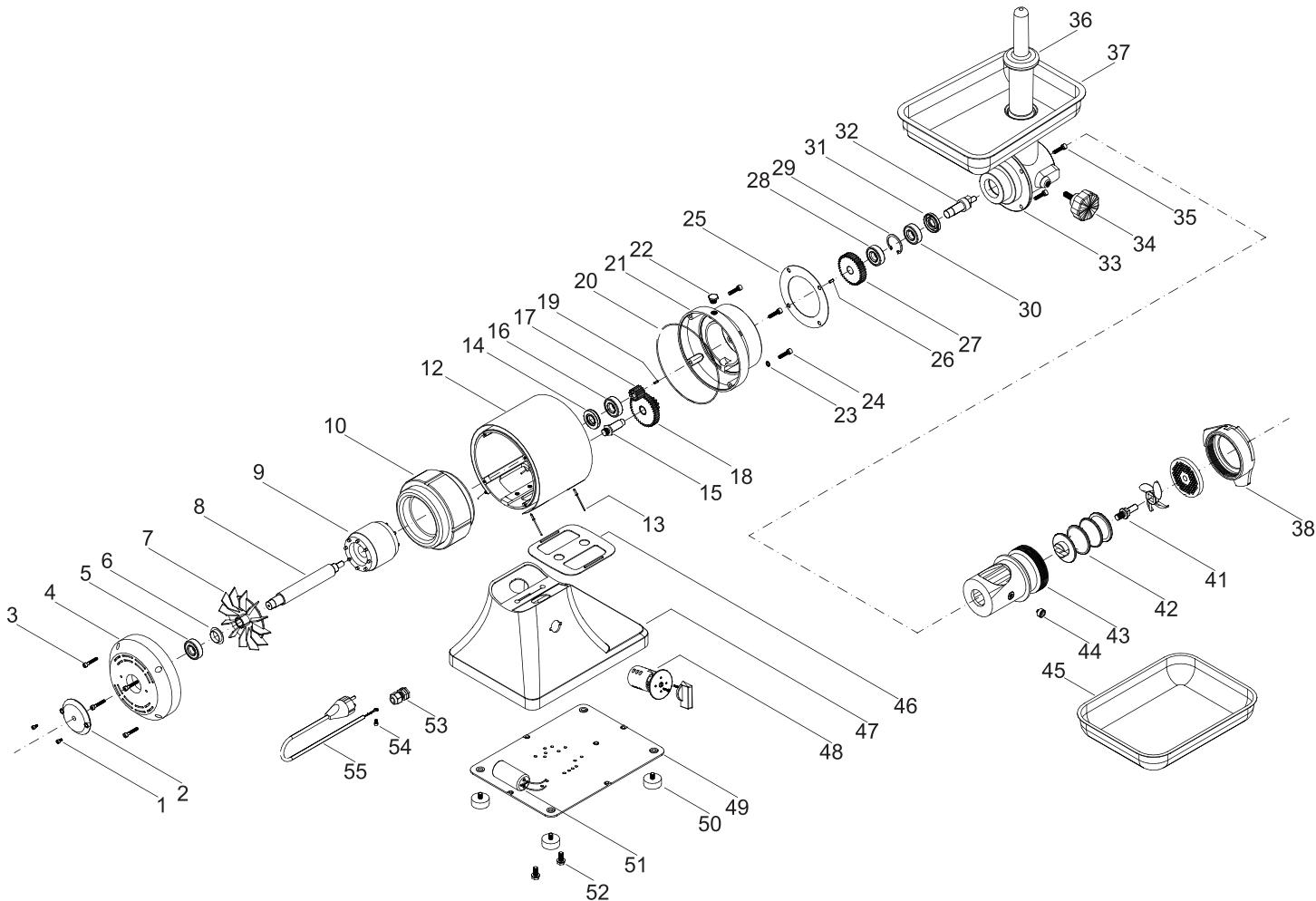
**Model MG-IT-0012-C 11051**

| Item No. | Description                                   | Position | Item No. | Description                                 | Position | Item No. | Description                         | Position |
|----------|---|----------|----------|---|----------|----------|-------------------------------------|----------|
| 15351    | Screw 4x8 (2 pcs.) for FTS12                  | 1        | 15391    | Key 4x4x12 for Magnification. Big for FTS12 | 18       | 15362    | Container MIS.250x180 for FTS12     | 40       |
| 15352    | Disc Locking ABS DA 80mm. for FTS12           | 2        | 15393    | Gear Big Easy for FTS12                     | 19       | 15460    | Base Gasket for FTS12               | 41       |
| 15353    | Screw 5x30 (4 pcs.) for FTS12                 | 3        | 15394    | Seeger of 40 for FTS12                      | 21       | 19378    | Bipolar Switch for FTS12            | 42       |
| 15380    | Cap Fan for FTS12                             | 4        | 15395    | Pin Driver for FTS12                        | 24       | 15410    | Screw 8x22 (2 pcs.) for FTS12       | 43       |
| 15381    | Bearing 6203 ZZ for FTS12                     | 5 / 20   | 15396    | Jacket Holder for FTS12                     | 25       | 15411    | ABS Seat for FTS12                  | 44       |
| 15445    | Motor Shaft for FTS12                         | 6        | 15458    | Ring 164.5x2 for FTS12                      | 26       | 15413    | Capacitor 16 uF for FTS12           | 45       |
| 15383    | Rotor for FTS12                               | 7        | 15459    | Washer (2 pcs.) for FTS12                   | 27       | 15412    | Screw 4.8x12 (4 pcs.) for FTS12     | 46       |
| 15469    | Stator V.230/50Hz 4 Poles for FTS12           | 8        | 15398    | Plug for FTS12                              | 28       | 42930    | Cordset Mod. Schuko V.230 for FTS12 | 47       |
| 15384    | Motor Housing Short for FTS12                 | 9        | 15397    | Screw 6x25 (4 pcs.) for FTS12               | 29       | 15351    | Screw 4x8 for FTS12                 | 48       |
| 15385    | Steel Band Short for FTS12                    | 10       | 15401    | Knob for FTS12                              | 30       | 15407    | Grand PG11 for FTS12                | 49       |
| 15370    | Rivets (4 pcs.) for FTS12                     | 11       | 15400    | Plunger for FTS12                           | 31       | 15360    | Rubber Feet (4 pcs.) for FTS12      | 50       |
| 15387    | Oil Seal 40x25x7 for FTS12                    | 12 / 23  | 42929    | Hopper for FTS12                            | 32       | 15408    | Base TS.12 for FTS12                | 51       |
| 15447    | Pin Gear for FTS12                            | 13       | 15406    | Aluminum Ring for FTS12                     | 33       | 42932    | Ring Mounting Fan for FTS12         | 52       |
| 15389    | Bearing 6203 2RS for FTS12                    | 14 / 22  | 15454    | Pin Knifeholder for FTS12                   | 36       | 78144    | Fan for FTS12                       | 53       |
| 15392    | Double Gear for FTS12                         | 15       | 15404    | Aluminum Screw for FTS12                    | 37       | 78145    | Crankshaft Fan for FTS12            | 54       |
| 15390    | Propeller Gear for FTS12                      | 16       | 17233    | Mouth Meat Grinder Cast Iron for FTS12      | 38       | 78146    | Long Fan Housing for FTS12          | 55       |
| 15391    | Key 3x3x15 for Magnification. Small for FTS12 | 17       | 15402    | Screw for FTS12                             | 39       |          |                                     |          |



# Parts Breakdown

**Model MG-IT-0022-C 11053**



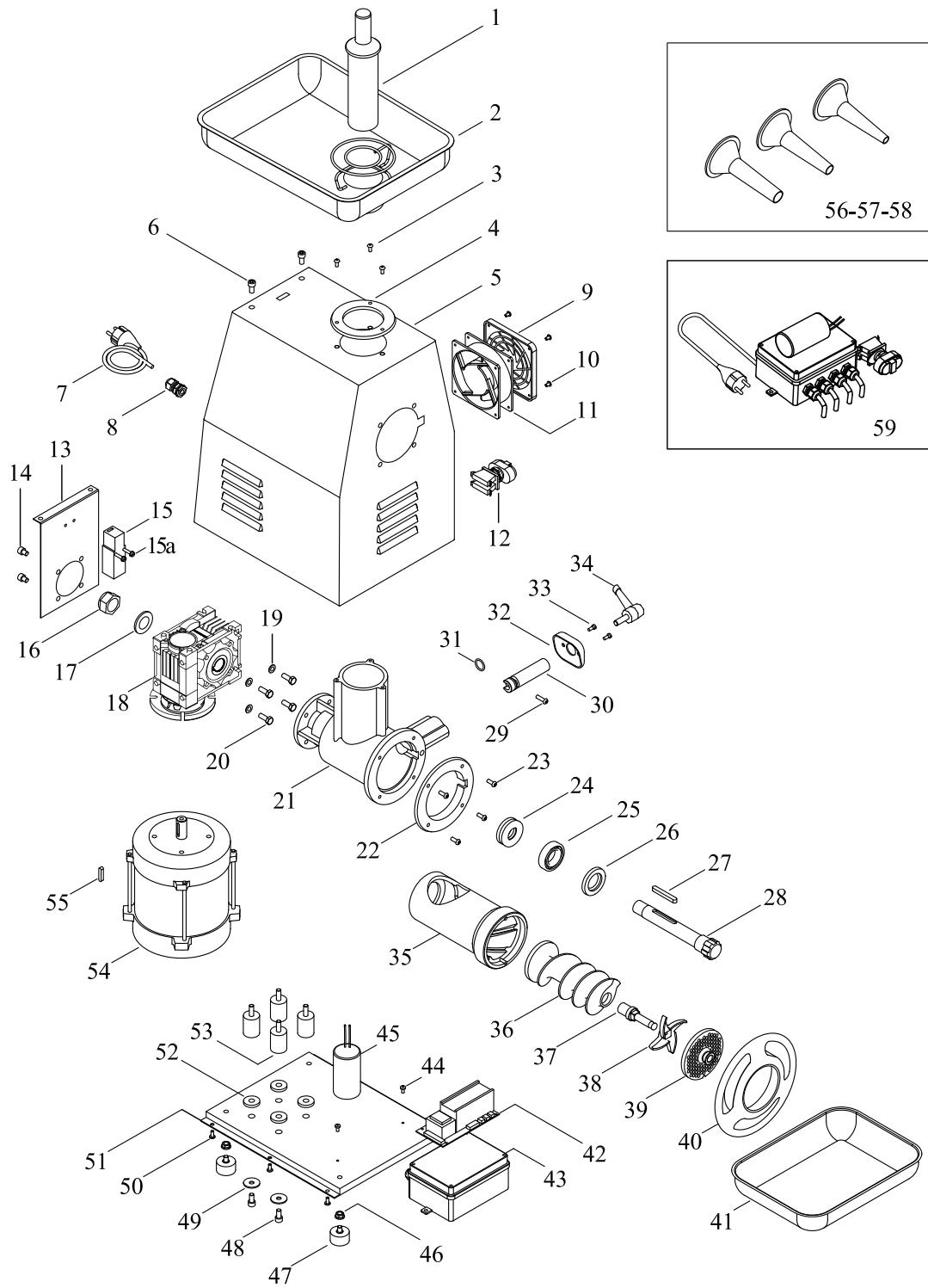
# Parts Breakdown

**Model MG-IT-0022-C 11053**

| Item No. | Description                                  | Position | Item No. | Description                                 | Position | Item No. | Description                            | Position |
|----------|--|----------|----------|---|----------|----------|--|----------|
| 15351    | Screw 4x8 (2 pcs.) for FTS22                 | 1        | 15458    | Ring 164.5x2 for FTS22                      | 20       | 15455    | Aluminum Wheel for FTS22               | 38       |
| 15352    | Disc Locking Abs DA 80mm. for FTS22          | 2        | 15441    | Hub Cap with Housing for FTS22              | 21       | 15454    | Pin Knife Holder for FTS22             | 41       |
| 15353    | Screw 5x30 (4 pcs.) for FTS22                | 3        | 15444    | Brass Oil Cap for FTS22                     | 22       | 15453    | Aluminum Screw for FTS22               | 42       |
| 15380    | Cap Fan for FTS22                            | 4        | 15459    | Washer Sealing Thread (2 pcs.) for FTS22    | 23       | 15451    | Mouth Meat Grinder Cast Iron for FTS22 | 43       |
| 15381    | Bearing 6203 ZZ for FTS22                    | 5        | 15442    | Screw 6x20 (4 pcs.) for FTS22               | 24       | 15452    | Screw for FTS22                        | 44       |
| 15414    | Ring Mounting Fan for FTS22                  | 6        | 15448    | Seal Rubber Nozzle for FTS22                | 25       | 15456    | Container MIS.300x220 for FTS22        | 45       |
| 15415    | Fan for FTS22                                | 7        | 15391    | Key 4x4x12 for Magnification. Big for FTS22 | 26       | 42927    | Base Gasket for FTS22                  | 46       |
| 15445    | Motor Shaft V.230/50Hz for FTS22             | 8        | 15393    | Gear Big Easy for FTS22                     | 27       | 18658    | Base for FTS22                         | 47       |
| 15446    | Rotor for FTS22                              | 9        | 15381    | Bearing 6203 ZZ for FTS22                   | 28       | 19378    | Bipolar Switch for FTS22               | 48       |
| 20178    | 6 Pole Stator V.230/50Hz for FTS22           | 10       | 15394    | Seeger of 40 for FTS22                      | 29       | 42928    | Bottom Base Closure for FTS22          | 49       |
| 15386    | Steel Band Fan for FTS22                     | 12       | 15389    | Bearing 6203 2RS for FTS22                  | 30       | 15360    | Foot Thread (4 pcs.) for FTS22         | 50       |
| 15370    | Rivets (4 pcs.) for FTS22                    | 13       | 15387    | Oil Seal 40x25x7 for FTS22                  | 31       | 18657    | Capacitor 25 uF for FTS22              | 51       |
| 15387    | Oil from 40x25x7 for FTS22                   | 14       | 15395    | Pin Driver for FTS22                        | 32       | 15410    | Screw 8x22 (2 pcs.) for FTS22          | 52       |
| 15447    | Pin for FTS22                                | 15       | 15450    | Union for FTS22                             | 33       | 15407    | Grand PG11 for FTS22                   | 53       |
| 15389    | Bearing 6203 2RS for FTS22                   | 16       | 15401    | Knob for FTS22                              | 34       | 15351    | Screw 4x8 for FTS22                    | 54       |
| 15390    | Propeller Gear for FTS22                     | 17       | 15443    | Screw 6x18 (4 pcs.) for FTS22               | 35       | 42926    | Cordset Mod.Schuko V.230 for FTS22     | 55       |
| 15392    | Double Gear for FTS22                        | 18       | 15400    | Pestle for FTS22                            | 36       |          |  |          |
| 15391    | Key 3x3x15 for Magnification Small for FTS22 | 19       | 15449    | Hopper for FTS22                            | 37       |          |  |          |

# Parts Breakdown

**Model MG-IT-0032-C 39714**



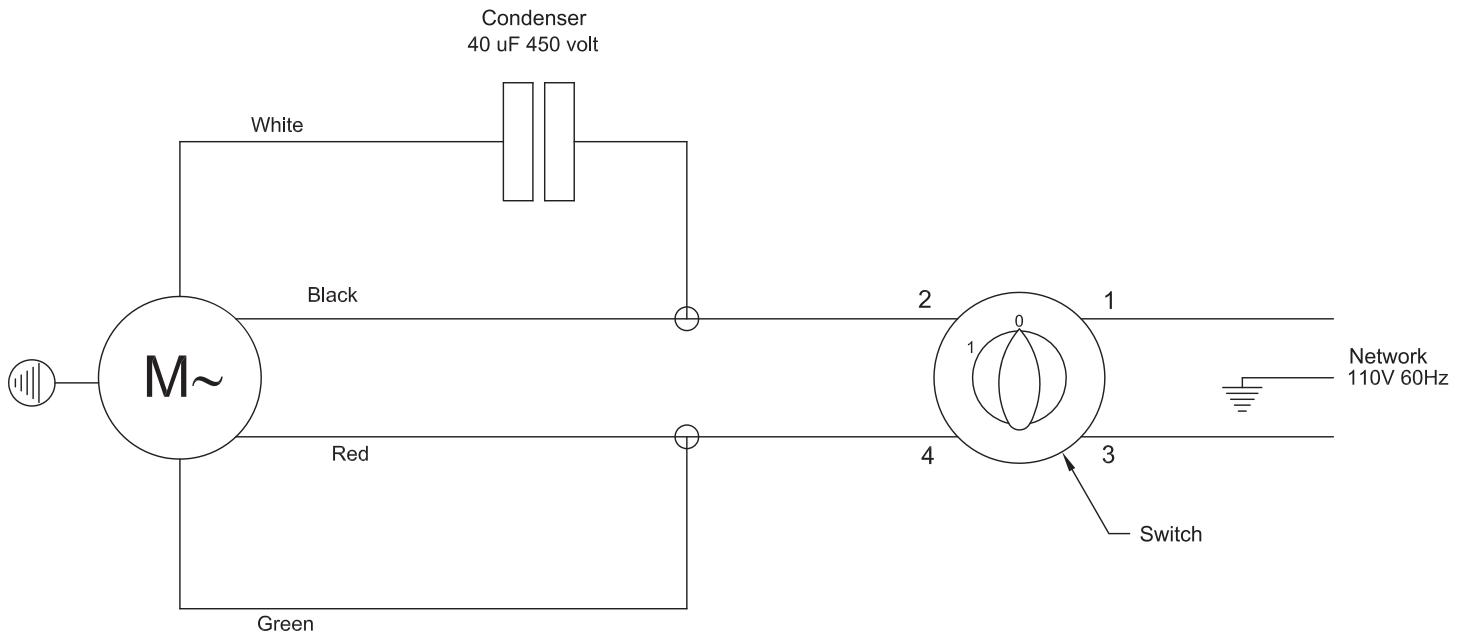
# Parts Breakdown

**Model MG-IT-0032-C 39714**

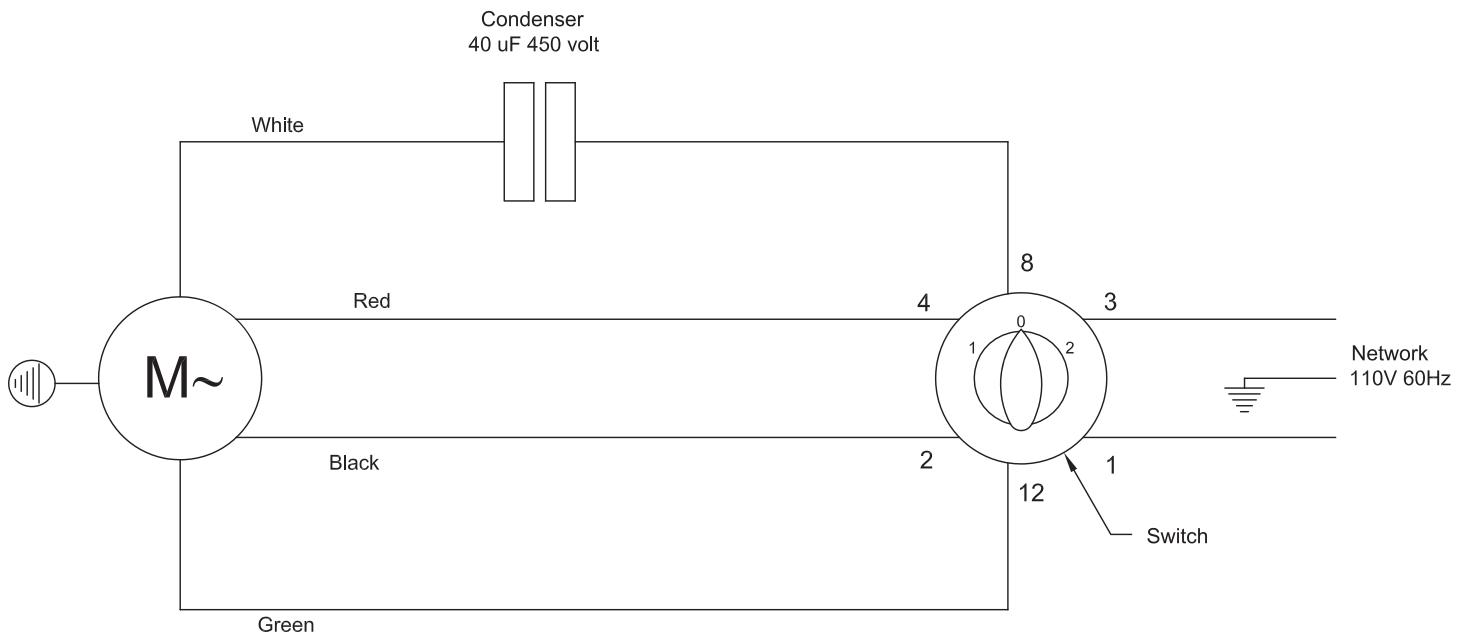
| Item No. | Description                                   | Position | Item No. | Description                          | Position | Item No. | Description  | Position |
|----------|---|----------|----------|--------------------------------------|----------|----------|--|----------|
| 70162    | Pestle for TI32R                              | 1        | 70182    | Grapevine 8x20 (4 pcs.) for TI32R    | 20       | 70202    | Wheel Steel Round for TI32R                          | 40       |
| 70163    | Hopper D76 "Big" Prot.Mano + Fork for TI32R   | 2        | 70183    | Internal Aluminum for TI32R          | 21       | 70203    | Container Mis.300x220 for TI32R                      | 41       |
| 70164    | Steel Screw 5x12 (3 pcs.) for TI32R           | 3        | 70184    | Flange Front Inox for TI32R          | 22       | 70204    | Sheet Bacillus Thuringiensis with Reversal for TI32R | 42       |
| 70165    | Upper Flange Inox D76 for TI32R               | 4        | 70185    | Steel Screw 6x16 (4 pcs.) for TI32R  | 23       | 70205    | Electrical Box + PG for TI32R                        | 43       |
| 70166    | Casing Steel for TI32R                        | 5        | 70186    | Thrust Bearing 51305 for TI32R       | 24       | 70206    | Tapping Screw 4.6x10 (2 pcs.) for TI32R              | 44       |
| 70167    | Steel Screw 8x16 (2 pcs.) for TI32R           | 6        | 70187    | Bearing 6006 2RS for TI32R           | 25       | 70207    | Condenser 55 uF for TI32R                            | 45       |
| 70168    | Cable with Plug Mod.Schuko V.230 for TI32R    | 7        | 70188    | Oil Seal 30x55x7 for TI32R           | 26       | 70208    | Self-Locking Nut M8 (4 pcs.) for TI32R               | 46       |
| 70169    | Gland PG11 for TI32R                          | 8        | 70189    | Key 6x6x30 for TI32R                 | 27       | 70209    | Foot Rubber Thread (4 pcs.) for TI32R                | 47       |
| 70170    | Filter only Three Phase for TI32R             | 9        | 70190    | Pin Driver Helix for TI32R           | 28       | 70210    | Screw M6x20 (4 pcs.) for TI32R                       | 48       |
| 70171    | 4x45 Screw for Fan (4 pcs.) for TI32R         | 10       | 70191    | Wheat Inox 6x20 for TI32R            | 29       | 70211    | Washer 6x18x1,5 (4 pcs.) for TI32R                   | 49       |
| 70172    | Fan 230V only Single Phase for TI32R          | 11       | 70192    | Pin Fermabocca for TI32R             | 30       | 70212    | Screw 5x12 (6 pcs.) for TI32R                        | 50       |
| 70173    | Pulsant. Triple 24V. Reverse for TI32R        | 12       | 70193    | Ring 3075 for TI32R                  | 31       | 70213    | Fund Closure for TI32R                               | 51       |
| 70174    | Bracket Door Micro for TI32R                  | 13       | 70194    | Stud Stainless Steel Lever for TI32R | 32       | 70214    | Rubber Anti for TI32R                                | 52       |
| 70175    | Screw 8x12 (4 pcs.) for TI32R                 | 14       | 70195    | Steel Screw 5x12 (2 pcs.) for TI32R  | 33       | 70215    | Vibration Motor for TI32R                            | 53       |
| 70176    | Micro Switch for TI32R                        | 15       | 70196    | Lever Stop for Mouth Reels for TI32R | 34       | 70216    | Complete Motor V.230 / 60Hz Hp.3 for TI32R           | 54       |
| 70177    | Screw + Nut for Micro 5x35 (2 pcs.) for TI32R | 15a      | 70197    | Mouth Meat Inox for TI32R            | 35       | 70217    | Key 6x6x30 for TI32R                                 | 55       |
| 70178    | Self-Locking Nut M24x1.5 for TI32R            | 16       | 70198    | Steel Screw for TI32R                | 36       | 70218    | Funnel Mod.32 Hole 15 for TI32R                      | 56       |
| 70179    | Washer 25x40x2 for TI32R                      | 17       | 70199    | Pin Knifeholder for TI32R            | 37       | 70219    | Funnel Mod.32 Hole 20 for TI32R                      | 57       |
| 70180    | Gear for TI32R                                | 18       | 70200    | Knife Inox for TI32R                 | 38       | 70220    | Funnel Mod.32 Hole 25 for TI32R                      | 58       |
| 70181    | Washer 8x16x1,5 (4 pcs.) for TI32R            | 19       | 70201    | Stainless Steel Plate for TI32R      | 39       | 70221    | Kit Electrical V.230 / 50-60Hz for TI32R             | 59       |

# Electrical Schematics

**Model MG-IT-0012-C** 11051

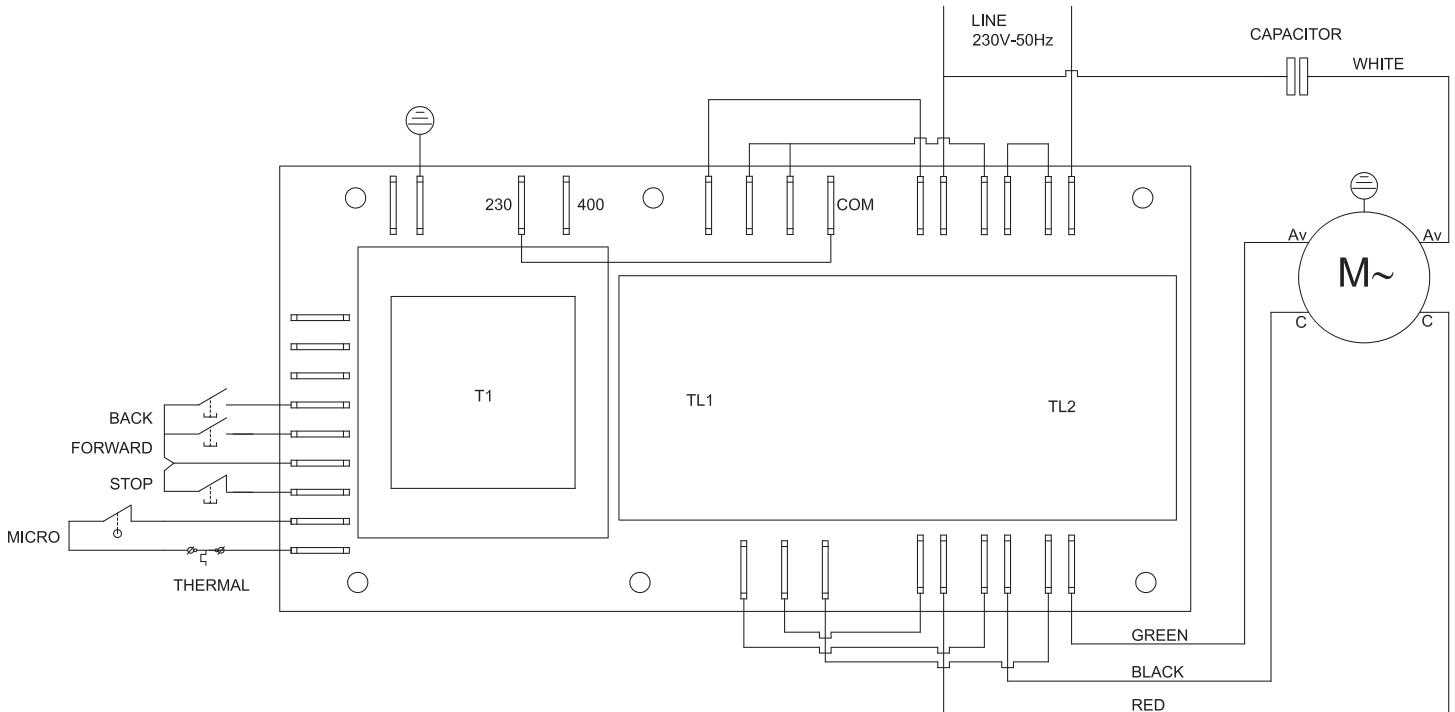


**Model MG-IT-0022-C** 11053



# Electrical Schematics

**Model MG-IT-0032-C 39714**





# 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](http://www.omcan.com/warrantyregistration.html)**

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**For mailing in the US**

**Pour diffusion aux États-Unis**

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**OMCAN**

PRODUCT WARRANTY REGISTRATION  
3115 Pepper Mill Court,  
Mississauga, Ontario  
Canada, L5L 4X5

**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: \_\_\_\_\_ Company Name: \_\_\_\_\_

Address: \_\_\_\_\_ Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_ Email Address: \_\_\_\_\_

Country: \_\_\_\_\_ Type of Company: \_\_\_\_\_

Restaurant    Bakery    Deli

Butcher    Supermarket    Caterer

Institution (specify): \_\_\_\_\_

Other (specify): \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

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.

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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 3500 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 3,500 productos con origen a nivel mundial.

