



Meat Mixers
Models MM-CN-0020, 0044
Items 44424, 44425
Instruction Manual



Revised - 08/02/2022

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Model MM-CN-0020 / Model MM-CN-0044

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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 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

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 **anúla** 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

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS UNIT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFEGUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. Keep fingers and hands away from the mixing shaft and paddles during use.

Safety and Warranty

2. Never use the meat mixer without the clear lid in place.
3. The meat mixer is not a toy. Keep children away. Never leave the meat mixer unattended.
4. Always remove the handle from the meat mixer when not in use.
5. Thoroughly inspect the meat mixer before each use. If any parts are missing, damaged or do not function properly, contact OmcAn.
6. Do not mix bones or other hard objects that could damage the mixing shaft.
7. The manufacturer declines responsibility for any improper use of the meat mixer.
8. Only use the meat mixer on a stable, level surface. The meat mixer should not move or shift during use.
9. Tie back loose hair and clothing, roll up long sleeves and remove ties and jewelry including watches, rings and bracelets before operating the meat mixer.
10. Thoroughly wash all meat mixer parts that contact food in warm, soapy water before and after each use. Rinse with clear water. Dry all parts before re-assembly and storage. The meat mixer is not dishwasher safe. It is best to use a food-grade silicone spray to coat all metal parts.
11. Do not use the meat mixer while under the influence of drugs or alcohol.
12. Save these instructions.

FOOD SAFETY

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw

Safety and Warranty

eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

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.

6 MONTHS 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 <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.



Safety and Warranty

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MM-CN-0020	MM-CN-0044
Working Capacity	17 lbs. / 7.7 kgs.	44 lbs. / 20 kgs.
Dimensions	20.5" x 10" x 13.4" 520 x 255 x 340mm	25.6" x 12.6" x 17.3" 650 x 320 x 440mm
Packaging Dimensions	14.4" x 12.6" x 14.2" 365 x 320 x 360mm	14.2" x 20.1" x 18.5" 360 x 510 x 470mm
Weight	13.2 lbs. / 6 kgs.	23.1 lbs. / 10.5 kgs.
Packaging Weight	15.4 lbs. / 7 kgs.	26.5 lbs. / 12 kgs.
Item Number	44424	44425

Installation

ASSEMBLY INSTRUCTIONS

1. Place the mixing tub on a stable, level surface with the pivot knob post (longer post) on your left and the handle post (shorter post) on your right.
2. Place the pivot spring over the longer, threaded end of the pivot pin.
3. From inside the mixing tub, insert the pivot pin & spring through the hole in the left side of the mixing tub.
4. Screw the pivot knob onto the pivot pin from the outside of the mixing tub until secure.
5. Pull out and hold the pivot knob to retract the pivot pin, making room for the mixing shaft. Hold the mixing shaft in the mixing tub with the flat end to the left and the notched end to the right. Align the mixing shaft with the retracted pivot pin. Slowly release the pivot knob to seat the pivot pin into the end of the mixing shaft.
6. Insert the short, round end of the handle pivot pin into the handle post on the right side of the mixing tub. Connect the handle pivot pin to the notched end of the mixing shaft. Make sure the flats on the handle pivot pin fully engage the notch.
7. Place the handle over the exposed, tapered end of the handle pivot pin. Line up the flat on the outside of the handle pivot pin with the flat on the inside of the handle.
8. Insert the handle retaining knob through the handle and handle pivot pin. Tighten the knob to secure the handle. Do not over-tighten the handle retaining knob to avoid excessive wear on the handle pivot pin.
9. Install the clear lid. Do not use the meat mixer without the clear lid in place. Severe injury could result!

Warning: KEEP FINGERS AND HANDS AWAY from the Mixing Shaft and Paddles during use. NEVER

Installation

reach into the Mixing Tub while the Mixing Shaft and Paddles are in motion. Severe injury may result. NEVER use the Meat Mixer without the Clear Lid in place.

Operation

1. Be sure to read and fully understand the general safety rules at the beginning of this manual before you start.
2. Place the meat mixer on a stable, level work surface. Allow ample room for the handle to rotate.
3. Place ground meat into the mixing tub. Add seasonings, cure and water as necessary at this time.
4. Place the clear lid onto the mixing tub. Do not operate the meat mixer without the clear lid in place. Serious injury may result!
5. Turn the handle clockwise to mix.
6. Mix until the meat feels sticky to the touch. Do not over-mix the meat. Remove the clear lid to test the consistency of the meat. Do not turn the handle and keep clear of the mixing shaft paddles during this step. Replace the clear lid before you continue mixing.
7. When mixing is complete, remove the handle, clear lid and mixing shaft before removing the meat.
8. Cook or refrigerate meat as soon as possible after mixing. Do not let meat sit out for an extended period of time. Follow the basic rules in the “Food Safety” section of this manual.

Maintenance

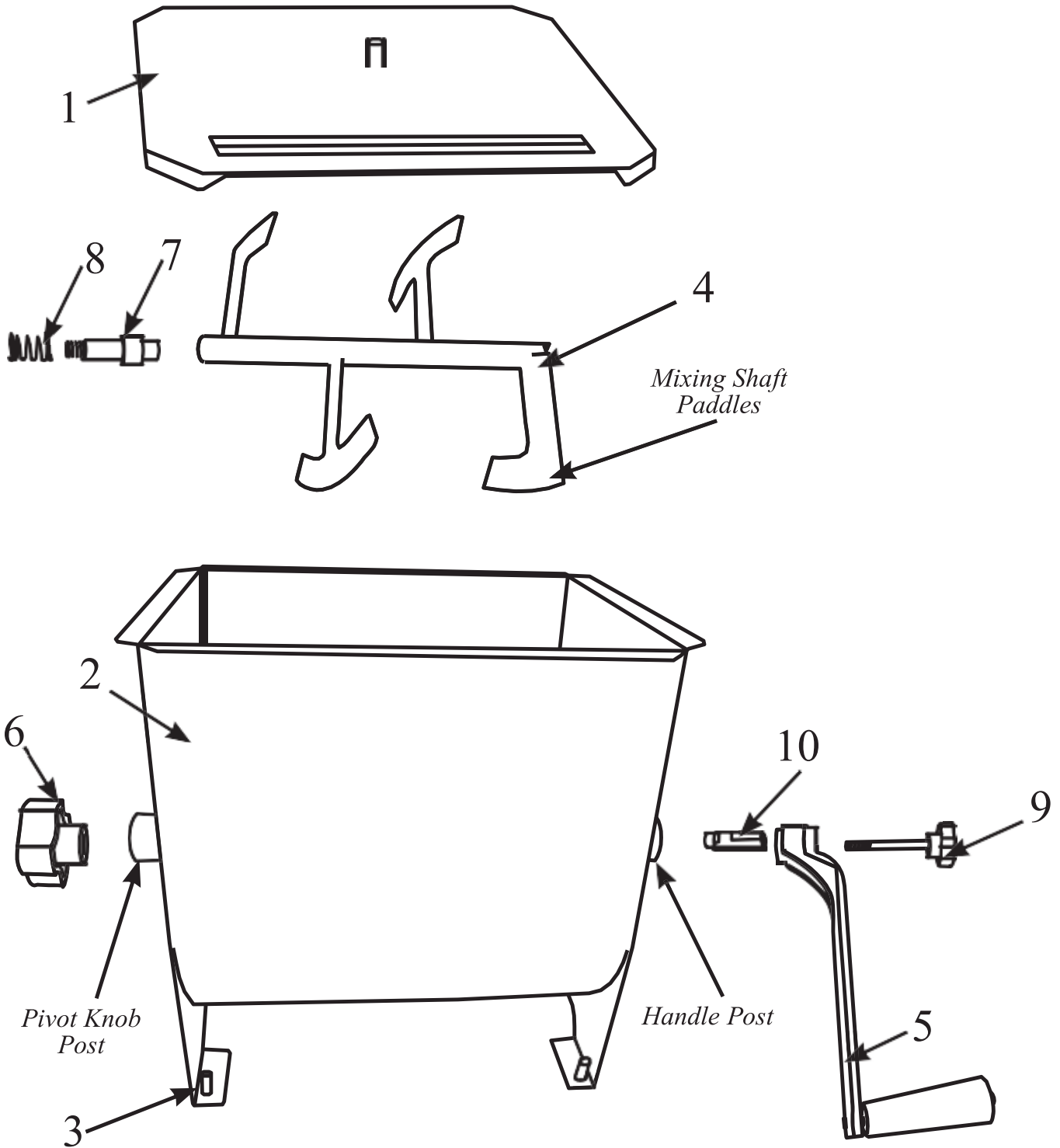
CLEANING INSTRUCTIONS

1. Completely disassemble the meat mixer.
2. Before and after each use, thoroughly wash all meat mixer parts that contact food in warm, soapy water.
3. Rinse with clear water.
4. Thoroughly dry all parts. Coat all metal parts with a food-grade oil before re-assembly and storage.

NOTE: The Meat Mixer is not dishwasher safe.

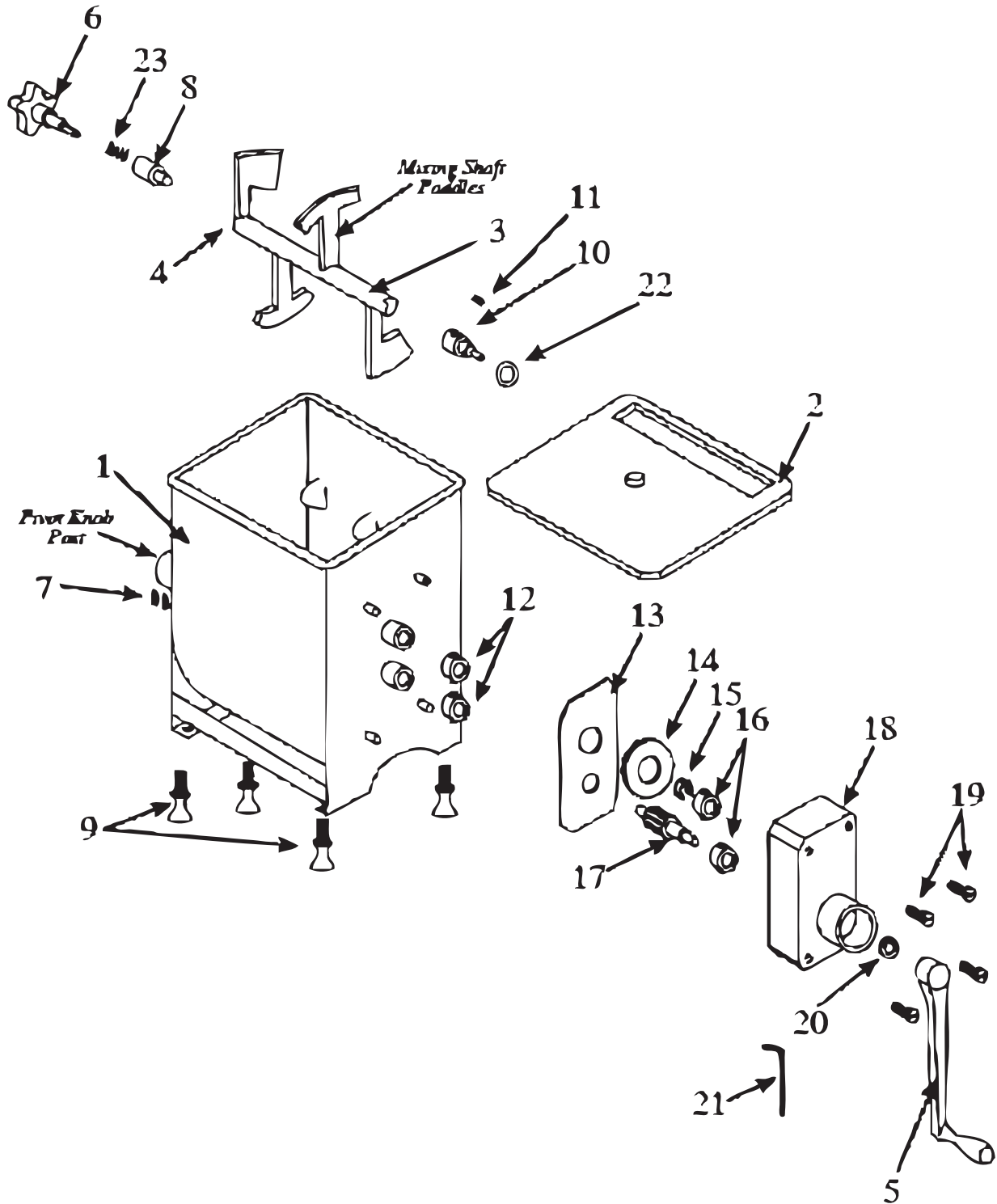
Parts Breakdown

Model MM-CN-0020 44424



Parts Breakdown

Model MM-CN-0044 44425



Parts Breakdown

Model MM-CN-0020 44424

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG826	Clear Lid for 44424	1	AG830	Handle for 44424	5	AG834	Handle Retaining Knob for 44424	9
AG827	Mixing Tub for 44424	2	AG831	Pivot Knob for 44424	6	AG835	Handle Pivot Pin for 44424	10
AG828	Rubber Feet for 44424	3	AG832	Pivot Pin for 44424	7			
AG829	Mixing Shaft/Paddles for 44424	4	AG833	Pivot Spring for 44424	8			

Model MM-CN-0044 44425

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG836	Mixing Tub for 44425	1	AG844	Rubber Foot with Locking Nuts for 44425	9	AG852	Drive Shaft for 44425	17
AG837	Clear Lid for 44425	2	AG845	Mixing Shaft Pinion for 44425	10	AG853	Gear Housing Cover for 44425	18
AG838	Mixing Shaft for 44425	3	AG846	Key for 44425	11	AG854	Gear Housing Cover Mounting Bolt for 44425	19
AG839	Mixing Shaft Bushing for 44425	4	AG847	Large Bushing for 44425	12	AG855	Driving Gear Shaft Seal for 44425	20
AG840	Handle for 44425	5	AG848	Gasket for 44425	13	AG856	Wrench for 44425	21
AG841	Pivot Knob for 44425	6	AG849	Driven Gear for 44425	14	AG857	Mixer Shaft Pinion Rubber Seal for 44425	22
AG842	Pivot Knob/Pin Set Screw for 44425	7	AG850	Retainer Clip for 44425	15	AG858	Spring for 44425	23
AG843	Brass Pivot Pin for 44425	8	AG851	Small Bushing for 44425	16			



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

