



Meat Marinator
Model MM-CN-0040
Item 41514
Instruction Manual



Revised - 11/09/2020



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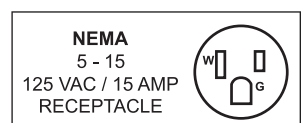


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General Information

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

- Operator must carefully follow electricity safety warning.
- Only qualified workers that have been trained to operate or maintain the marinator should work with this unit.
- This product can be used only under safe situations. Every malfunction can lead to serious or fatal injuries, it must be sent for repair if there is any type of malfunction.
- Before operation, all safety devices and movable parts must be correctly installed and inspected; only after examination and ensuring that no parts can malfunction can this product be used.

Safety and Warranty

- All electrical installation should be handled by an electrician. The machine must be fully stopped and cooled down before removing any parts.

The following conditions will void the warranty:

1. Incorrectly operated.
2. Incorrect installation or maintenance.
3. To use the machine when parts are damaged.
4. To ignore operation process, especially malfunctions caused by storage and delivery, installation, inspection and maintenance.
5. To replace the parts with 3rd party replacement parts.
6. Lack of maintenance of the easily worn parts.
7. Use of force majeure.

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 <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components (cardboard, polyethylene, and others) 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

Model	MM-CN-0040
Electrical	110V / 60Hz / 1
Power	0.25 HP
Output (per Load)	11 - 22 lbs. / 5 - 10 kgs.
Dimensions	39" x 17.5" x 34" / 995 x 445 x 860mm
Packaging Dimensions	42.5" x 21.7" x 37" / 1080 x 550 x 950mm
Weight	110 lbs. / 50 kgs.
Packaging Weight	132 lbs. / 60 kgs.
Item Number	41514

Operation

PREPARATION

- Power supply should conform to local safety standards and grounded connections.
- Check if the roller lid has been sealed.
- Before marinating, test the machine to ensure that the machine works well.

USE

Time controlling

Set up operation time according to necessary marinating time and turn on the machine. Marinating time is set up according to sauce formula and the kind of the meat. Meat with 10 to 15 kilograms should be marinated for 15 minutes.

Steps:

- Disconnect from the main power source, loosen the screws on the side panel of control box and remove the side panel.
- Find the time controller and turn it clockwise.
- Reattach the side panel.

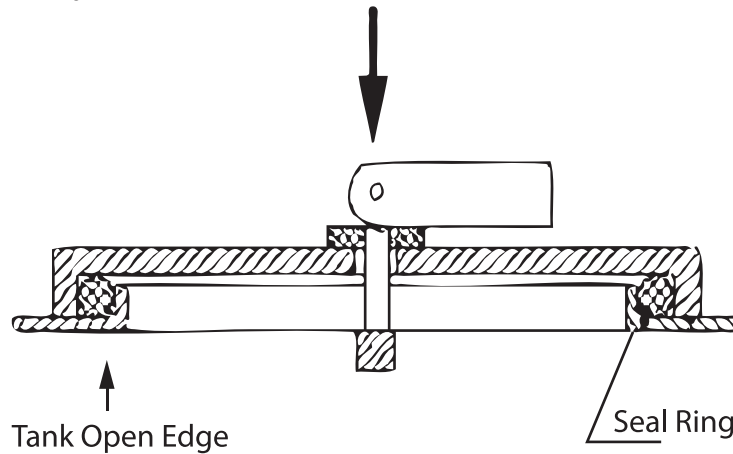
PUT MATERIALS

Open the roller and put the meat into the container then add all spices. Do not add too much meat, leave some room to roll the meat and the marinade.

Attention: The weight of meat can not exceed 25 kilos.

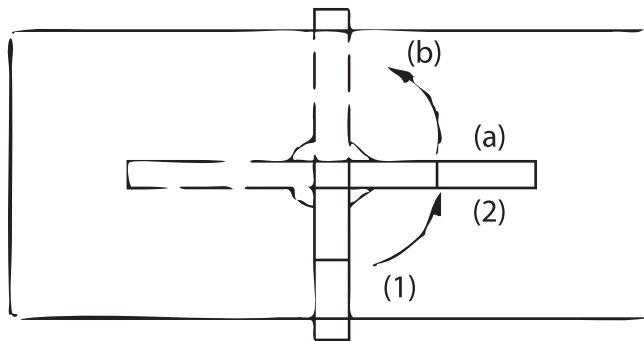
CLOSE THE ROLLER

- Flatten the seal mat behind the roller door. Before closing the door, move the roller to the vertical position.
- Put the door on the opening side of the roller, make sure there are no voids along the locking bar and the brim of roller's opening.
- Place the door handle just as shown in picture 1.
- Press slightly on the spindle just as the arrow in picture 1 shows.



(Picture 1)

- Turn the handle from (1) to (2) and locking bar would turn from (a) to (b) as shown in picture 2.



(Picture 2)

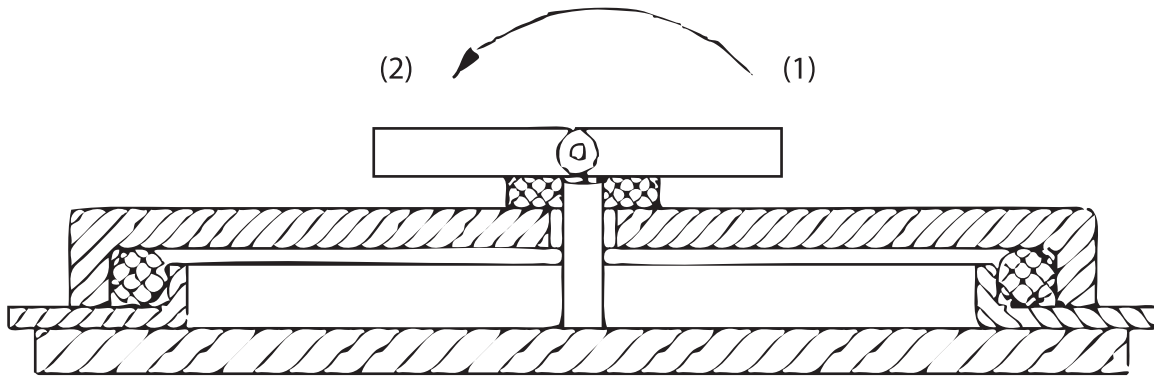
Attention:

Please open the door and turn it 180 degrees if user can not turn the handle 90 degrees, and repeat the above steps.

Operation

- Turn the handle from (1) to (2) as shown in picture 3.

Notes: This vacuum marinating cart has passed the testing of open/close door, leakage proof and operation time.



(Picture 3)

STARTING

- Connect the power and press the evacuating start button, the vacuum pump starts working. When the pressure gauge indicates -0.06mp, press the evacuating stop button.
- After evacuating, close the evacuating valve and remove the evacuation tube from the marinating roller.
- Press the marinating start button and begin marinating. When it comes to the set time the machine turns off automatically.

REMOVE PRODUCT

Place the roller's opening upward and open the evacuating valve. Then open the roller lid and turn it 180 degrees downwards so the marinated products fall into the food basin.

Attention:

During its working process, please press the red button in case of any emergency and the machine will stop operation. Whenever starting the marinating process, the evacuating tube must be taken down from the roller to avoid any damage to the evacuating system.

Maintenance

1. Have Omcan authorized service technicians remove the marinating roller.
2. Use a mild, odorless cleanser to clean the inner side of the marinating roller.
3. The user must rinse the roller after using the cleanser.

Attention:

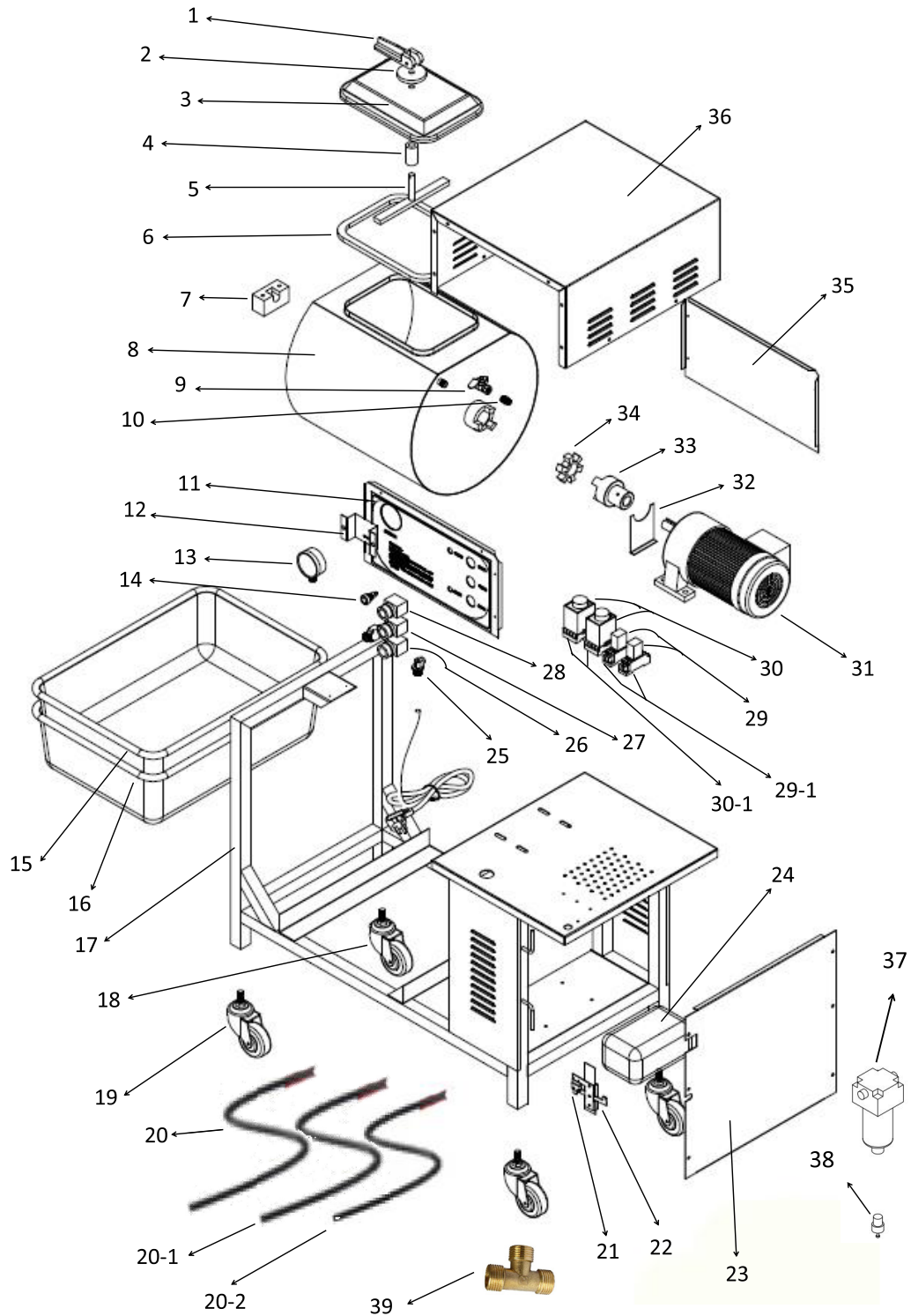
1. Do not rinse the machine with water jets.
2. After cleaning, the user must remove excess water from the cart to prevent any malfunction of the machine.
3. If there is any issues, please check the Troubleshooting section below and have the machine examined by professional staff.

Troubleshooting

Malfunctions	Reason	Solution
The machine does not work after plugging in and pressing the green button.	Power line faulty.	Check wiring, troubleshooting.
	Poor access to power outlets and plugs.	Check sockets and plugs, replace them if necessary.
	Over-current protection switch jump (motor is turned on or rotating body due to motor problems lead to over-current protection to open without work).	Check the motor and rotating device; if it works well then replace the over-current protection button.
	False installment and use.	Check rotating device, maintain or update.
	Time failure or loosening of screw.	Check the time, tighten it if it loosens and replace it if it is broken.
	Motor coil burnout.	Check whether the motor coil are broken, please replace them if broken.

Parts Breakdown

Model MM-CN-0040 41514



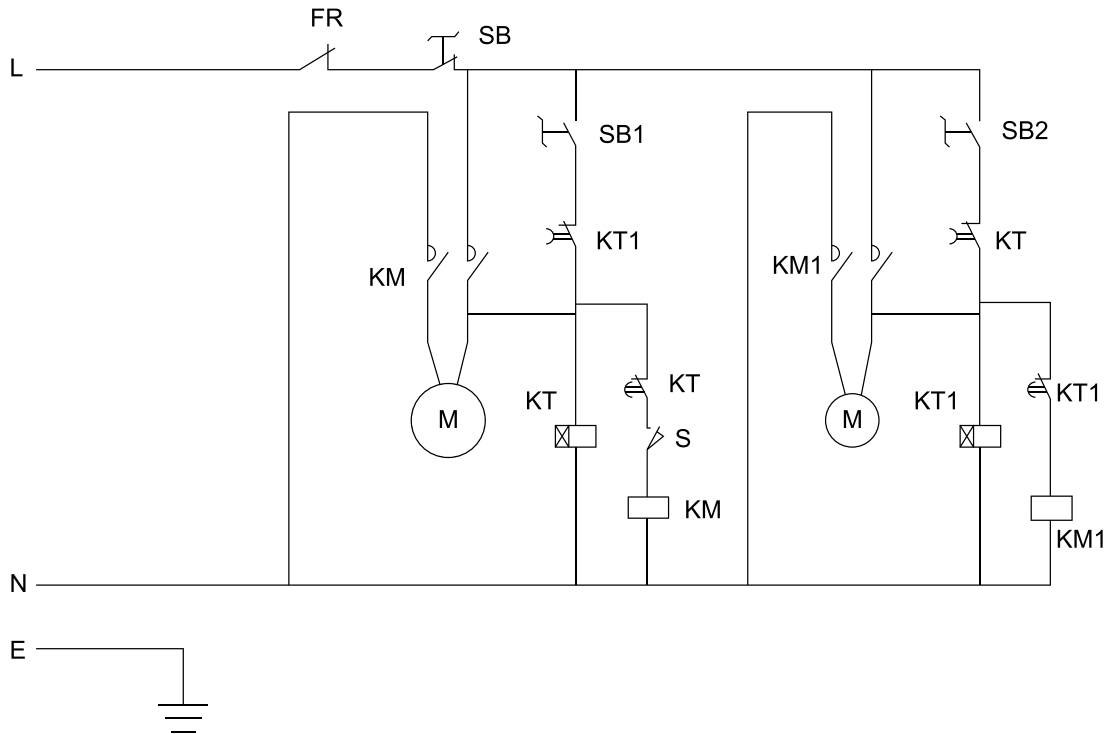
Parts Breakdown

Model MM-CN-0040 41514

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
79193	Handle for Bucket Cover for 41514	1	79208	Square Pot without Holes for 41514	16	79221	Timer for 41514	29
79194	Handle Gasket for 41514	2	79209	Frame for 41514	17	79222	Timer Socket for 41514	29-1
79195	Bucket Lid for 41514	3	79210	Wheel with Lock for 41514	18	79223	Relay for 41514	30
79196	Lid Brace for 41514	4	79211	Wheel without Lock for 41514	19	79224	Relay Socket for 41514	30-1
79197	Lid Hook for 41514	5	79212	Exhaust Pipe Connected to Bucket for 41514	20	79225	Rotate Motor for 41514	31
79198	Lid Seal for 41514	6	AE667	Exhaust Pipe Connected to Pressure Gauge for 41514	20-1	79226	Transmission Shaft Support for 41514	32
79199	Bucket Support for 41514	7	AE668	Exhaust Pipe Connected to Vacuum Pump for 41514	20-2	79227	Transmission Shaft for 41514	33
79200	Bucket for 41514	8	79213	Proximity Switch for 41514	21	79228	Shaft Gasket for 41514	34
79201	Exhaust Valve for 41514	9	79214	Exhaust Pipe Hook (Proximity Switch Handle) for 41514	22	79229	Back Board for 41514	35
79202	Exhaust Valve Connector for 41514	10	79215	Board for Vacuum Pump Box for 41514	23	79230	Electric Box Shell for 41514	36
79203	Front Board for 41514	11	79216	Vacuum Pump for 41514	24	AD666	Air Filter for 41514	37
79204	Pressure Gauge Holder for 41514	12	79217	Reset Switch for 41514	25	AD667	Air Filter Connector for 41514	38
79205	Pressure Gauge for 41514	13	79218	Vacuum Pump Switch (Green) for 41514	26	AE669	Tee to Combine the Three Pipes for 41514	39
79206	Indicator for 41514	14	79219	Rotate Switch (Green) for 41514	27			
79207	Square Pot with Holes for 41514	15	79220	Off Switch (Red) for 41514	28			

Electrical Schematics

Model MM-CN-0040 41514



FR—overload protection switch

SB—stop switch

SB2—vacuum start switch

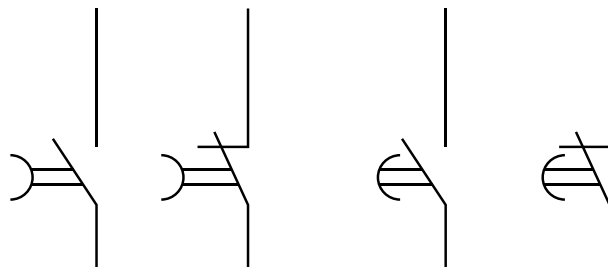
SB1—motor start switch

KM, KM1—relay contactor

m—vacuum pump

KT, KT1—relay contactor

M—motor



Instant Close

Instant Open

Delayed Close

Delayed Open

Notes

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This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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: _____

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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

