



Economy Sausage Stuffers

Items 24198, 24199, 24200

Instruction Manual



STOP

**DO NOT RETURN
THIS PRODUCT TO THE STORE**

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

Revised - 1/9/2017

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



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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 cueillis 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

Read and fully understand all instructions and warnings prior to using this unit. Your safety is most important! Failure to comply with procedures and safe guards may result in serious injury or property damage.

REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

Safety and Warranty

1. **CHECK FOR DAMAGED PARTS.** Before using the stuffer, check that all parts are operating properly and perform the intended functions. Check for binding of moving parts, mounting and any other conditions that may affect the operation.
2. **KEEP CHILDREN AWAY. NEVER LEAVE THE APPLIANCE UNNATTENDED.**
3. The manufacturer declines any responsibility in the case of improper use of the stuffer. Improper use of the stuffer will void the warranty.
4. Never store or leave the stuffer at a temperature lower than 32°F (0°C).
5. Repair must be done by an authorized dealer. Use only factory original parts and accessories. Modification of the stuffer will void the warranty.
6. Be sure the stuffer is stable during use. All four feet should be secure on a level surface. The stuffer should not move during operation.
7. Never operate the stuffer with the gear housing cover open or removed.
8. **WEAR EYE PROTECTION!** Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements.
9. Do not use while under the influence of drugs or alcohol.

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 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

Item Numbers	24198	24199	24200
Capacity	3 L / 7 lbs.	5 L / 11 lbs.	7 L / 15 lbs.
Funnel Sizes	0.6", 0.9", 1.2", 1.5" / 15mm, 22mm, 30mm, 38mm		
Cylinder Size	5.75" Ø x 8" 146 Ø x 203mm	5.75" Ø x 12.75" 146 Ø x 324mm	5.75" Ø x 18.25" 146 Ø x 464mm
Dimensions	12" x 11.75" x 21" 305 x 298 x 533mm	12" x 11.75" x 26" 305 x 298 x 660mm	12" x 11.75" x 31" 305 x 298 x 787mm

Installation

PLUNGER ASSEMBLY

1. Slide the Plunger Seal onto the Plunger.
2. Assemble the Pressure Release Valve Kit onto the Plunger. From the top of the Plunger, place the Washer onto the Valve Hole, then insert the Screw through the Washer and into the Valve Hole. From the underside of the Plunger, place the Spring onto the end of the Screw, then place the Valve Cap onto the end of the Screw and twist to secure.
3. Screw the Plunger Bolt onto the Plunger Shaft.
4. Place the assembled Plunger onto the end of the Plunger Shaft.

STUFFER ASSEMBLY

1. Attach the Handle by sliding it onto either the Fast or Slow Gear.
2. Crank the Handle to bring the Plunger to the top of the Stuffer.
3. Rest the Canister's Bottom Brackets onto the Canister Mounts inside the Housing of the Stuffer. Pivot the bottom of the Canister into the Stuffer Housing. Pivot the Canister fully into the Stuffer Housing, snapping the Top Brackets into the Canister Mounts.
4. Insert the Stuffing Funnel of choice through the Front Ring Nut. Screw the Front Ring Nut and Stuffing Funnel onto the mouth of the Canister until snug. Do not overtighten.
5. Thoroughly coat the inside of the Canister with a food-grade lubricant prior to use.

Operation

STUFFING INSTRUCTIONS

1. Tilt out the Canister.
2. Fill the Canister with the seasoned meat mixture.
3. Press the mixture down into the Canister firmly to remove any trapped air.

Operation

4. Pivot the Canister back into the upright position and snap the Top Brackets onto the Canister Mounts.
5. Turn the Handle until the Plunger comes in contact with the meat and the mixture is ready to extrude out the end of the Stuffing Funnel.
6. Slip a casing on the end of the Stuffing Funnel until the entire casing has slid onto the Funnel.
7. Tie, twist or hog ring the end of the casing to seal it.
8. Turn the handle to extrude the mixture into the casing. For best results, apply pressure around the casing, close to the end of the Stuffing Funnel. This will hold the casing tight and will cause the mixture to pack firmly into the casing.
9. When the end of the casing has been reached, tie, twist or hog ring the end of the casing to seal the contents inside.

STUFFING TIPS

The following are suggestions to help reduce the resistance when stuffing with the 13mm Stuffing Funnel.

- Add water to the meat mixture - up to 1.5 cups (0.4L) of water per every 5 lbs. (2.3 kgs.) of seasoned meat.
- Add 0.25 cups (60ml) of vegetable or olive oil per every 5 lbs. (2.3 kgs.) of seasoned meat for better flow.

Maintenance

DISASSEMBLY AND CLEANING

1. Remove the Stuffing Funnel by unscrewing the Front Ring Nut and pulling the Funnel out.
2. Turn the Handle until the Plunger comes up and out of the Canister.
3. Pivot the Canister outward, then pull the Canister up to remove the Canister from the Stuffer Housing.
4. Unscrew the Plunger from the Plunger Shaft. Disassemble the Pressure Release Valve from the Plunger. Remove the Plunger Seal from the Plunger.
5. Wash all parts that have come into contact with meat in hot soapy water. BE SURE TO CLEAN THE PARTS IMMEDIATELY AFTER USE. Rinse and thoroughly dry all part immediately. Sterilize as needed.
6. Fully lubricate the Shaft, Canister, Pressure Release Valve components and the Front Ring Nut with a food-grade lubricant before and after each use.

REFERENCE

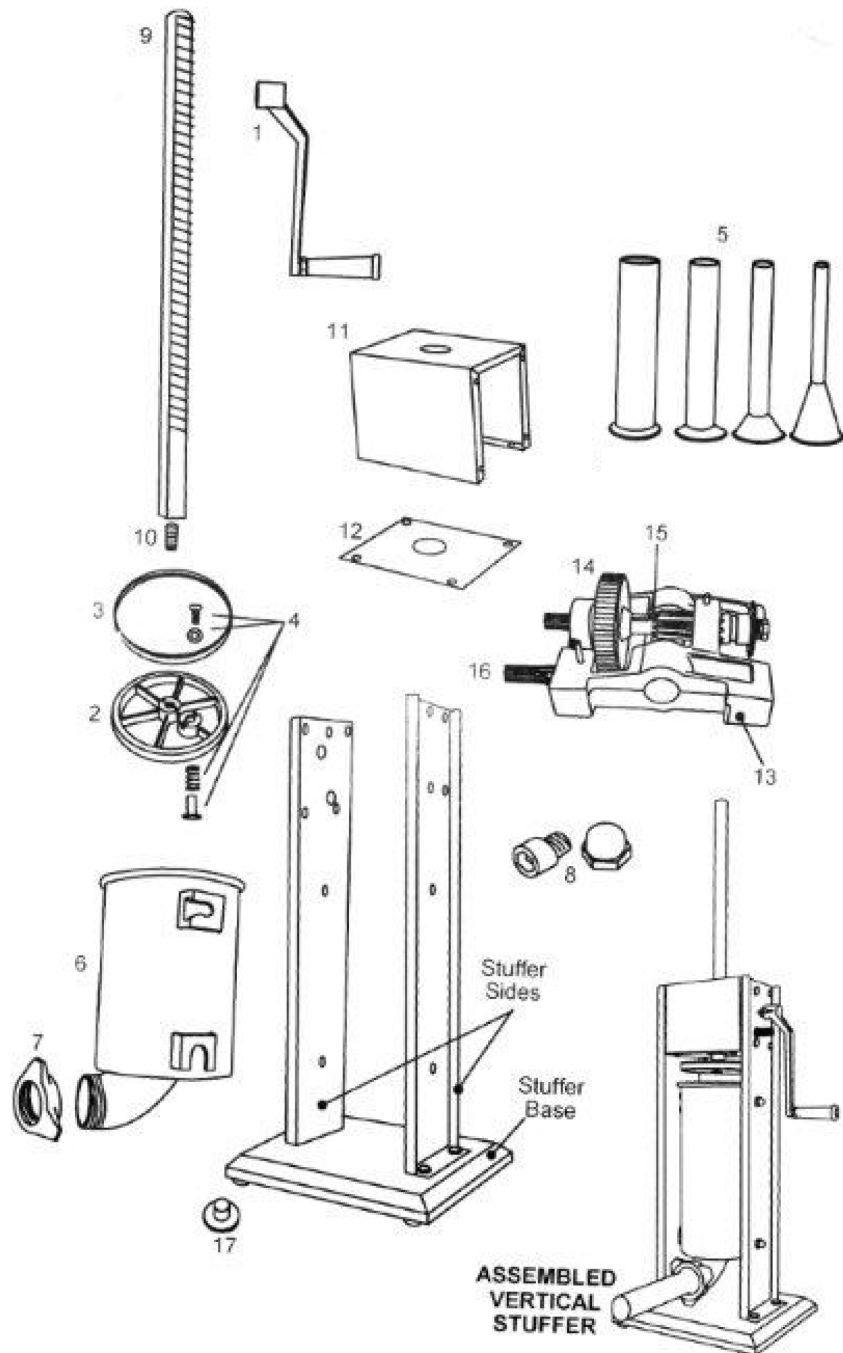
Item Number	Model Number	Description	Manufacturer Model Number
24198	-	Sausage Stuffer Manual 7 lbs / 3 kgs Vertical Gear Driven Stainless Steel	BR058
24199	-	Sausage Stuffer Manual 11 lbs / 5 kgs Vertical Gear Driven Stainless Steel	BR058-2
24200	-	Sausage Stuffer Manual 15 lbs / 7 kgs Vertical Gear Driven Stainless Steel	BR058-3

Parts Breakdown

Item 24198

Item 24199

Item 24200



Parts Breakdown

Item 24198

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31021	Handle for BR058	1	31027	Front Ring Nut for BR058	7	31033	Gear Housing with Hardware Kit for BR058	13
31022	Plunger for BR058	2	31028	Canister Mounting Hardware Kit (4 Sets) for BR058	8	31034	Main Driving Gear for BR058	14
31057	Plunger Seal for BR058	3	31029	Plunger Shaft for BR058	9	31035	Slow Speed Control Gear for BR058	15
31058	Pressure Release Valve (3 pcs set) for BR058	4	31030	Plunger Bolt for BR058	10	31036	Fast Speed Control Gear for BR058	16
31025	Stainless Steel Funnel Set (4 Funnels) for BR058	5	31031	Gear Housing Cover with Hardware Kit for BR058	11	31037	Rubber Foot (4 pcs Set) for BR058	17
31026	Stainless Steel Canister for BR058	6	31032	Gear Housing Cover Bottom Plate with Hardware Kit for BR058	12			

Item 24199

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31038	Handle for BR058-2	1	31044	Front Ring Nut for BR058-2	7	31050	Gear Housing with Hardware Kit for BR058-2	13
31022	Plunger for BR058-2	2	31028	Canister Mounting Hardware Kit (4 Sets) for BR058-2	8	31051	Main Driving Gear for BR058-2	14
31057	Plunger Seal for BR058-2	3	31046	Plunger Shaft for BR058-2	9	31052	Slow Speed Control Gear for BR058-2	15
31058	Pressure Release Valve (3 pcs set) for BR058-2	4	31047	Plunger Bolt for BR058-2	10	31053	Fast Speed Control Gear for BR058-2	16
31042	Stainless Steel Funnel Set (4 Funnels) for BR058-2	5	31048	Gear Housing Cover with Hardware Kit for BR058-2	11	31054	Rubber Foot (4 pcs Set) for BR058-2	17
31043	Stainless Steel Canister for BR058-2	6	31049	Gear Housing Cover Bottom Plate with Hardware Kit for BR058-2	12			

Item 24200

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
31055	Handle for BR058-3	1	31060	Front Ring Nut for BR058-3	7	31066	Gear Housing with Hardware Kit for BR058-3	13
31022	Plunger for BR058-3	2	31028	Canister Mounting Hardware Kit (4 Sets) for BR058-3	8	31067	Main Driving Gear for BR058-3	14
31057	Plunger Seal for BR058-3	3	31062	Plunger Shaft for BR058-3	9	31068	Slow Speed Control Gear for BR058-3	15
31058	Pressure Release Valve (3 pcs set) for BR058-3	4	31063	Plunger Bolt for BR058-3	10	31069	Fast Speed Control Gear for BR058-3	16
31059	Stainless Steel Funnel Set (4 Funnels) for BR058-3	5	31064	Gear Housing Cover with Hardware Kit for BR058-3	11	31070	Rubber Foot (4 pcs Set) for BR058-3	17
27673	Stainless Steel Canister for BR058-3	6	31065	Gear Housing Cover Bottom Plate with Hardware Kit for BR058-3	12			

Notes

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:

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.

