



Pasta Sheeter
Model PM-IT-0146
Item 13234
Instruction Manual



Revised - 04/07/2017



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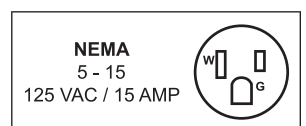


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General Information

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 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 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! Any use of the machine not provided for herein shall be considered incorrect or improper and involving conditions of danger. The machine (also designed for manual use of Imperia accessories) is intended only and exclusively for mixing, rolling or cutting pasta and may not be used for other purposes.

The Manufacturer disclaims any liability in the event of:

- Improper use.



Safety and Warranty

- Incorrect installation.
- Unsuitable electrical supply.
- Alterations or operations not authorised by the Manufacturer.
- Use of non genuine spares or not specific to the model.

CAUTION! If the power lead is damaged, it must be replaced by the manufacturer or Service Dept. or in any case by similarly qualified persons to prevent any possible hazard.

ELECTRICAL CONNECTION

Before operating the machine, check that your home voltage is the one stated in the technical sheet of this manual and that the system is earthed. Never use any other type of supply. The Manufacturer disclaims any liability for damage to persons or property owing to the failure to follow this rule. Where necessary, use a plug adapter, making sure that it is suitable for the supply lead.

WARNINGS

In the event of an emergency, to stop the machine, simply lift the safety guard (E), or press the switch (B) to position "0". Do not tamper with or neutralise any protections your machine is fitted with. If you note that the machine starts working also in conditions in which it ought not to (safety guard "E" up), switch it off immediately pressing the switch (B) to position "0". Take the power lead plug (C) out of the socket and get in touch with your Authorised Dealer (see guarantee coupon accompanying the machine). This machine is not a toy: during use it must be kept under control and out of the reach of children. Do not use the machine with loose clothes or aprons that might get caught in the turning rollers. Use the same precaution for hair, jewellery, etc. Place the machine on a firm surface, able to bear its weight. Before using the machine make sure you know how to stop it in an emergency.

Do not use the machine if:

- It is not working properly.
- It has been damaged or dropped.
- If the power lead or plug are damaged.

If the power lead is damaged it must be replaced by the Manufacturer or Service Dept. or in any case by similarly qualified persons to prevent any possible hazard. Never put the power lead or plug in water. Also keep them away from sources of heat. Do not allow the power lead to hang from tables or furniture.

Do not use the machine near sinks or wet surfaces.

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

Safety and Warranty

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

Model	PM-IT-0146
Roller Width	5.75" / 146mm
Maximum Roller Opening	0.1" / 1.9 mm
Roller Revolution Speed	36 min / 48 Max.
Nominal Power	85W
Electrical	120V/60/1
Weight	13 lbs. / 5.9 kgs.
Dimensions	8.25" x 10.5" x 10.5" / 210 x 267 x 267mm
Item Number	13234

Operation

USE OF THE MACHINE

Before each time of use: Follow the instructions given in the "Warnings" page of the "Cleaning" paragraph.

1. Set the machine on a suitable surface.
2. With the safety guard lifted as illustrated, put the plug in the socket and press the switch to position (I).
3. Lower the safety guard thereby enabling the machine to start.
4. Position the mobile guards leaving the stretching rollers uncovered.
5. The dough must be kept at room temperature.

Operation

6. Turn the adjustment knob to position 6 (max roller opening) and insert part of the previously prepared dough between the stretching rollers. This will obtain a first shaping of the sheet. Fold it in two and pass it through the rollers again to make it homogeneous.
7. To reduce the thickness, turn the adjustment knob to position 5, then gradually to the lower numbers, still passing the sheet obtained between the rollers.
8. For an optimum result it is advisable to sprinkle the dough with flour on both sides every time it goes between the puller rollers.
9. To cut the sheets, move the mobile guards leaving the required cutter rollers uncovered, rest one end of the sheet on the rollers to obtain cutting.

FITTING ACCESSORIES (FIG.3)

Before each time of use: follow the instructions given in the “Warnings” page of the “Cleaning” paragraph. All accessory fitting and removing operations are to be carried out with the power plug disconnected.

1. Set the machine on a suitable surface.
2. Raise the safety guard.
3. Connect the required accessory to the retainer fins provided on the machine.
4. Insert the handle provided in the slot present on all accessories.

This procedure is the same for all the manual devices shown on this page with the letters I, L, M, N.

MANUAL USE OF ACCESSORIES (FIG.4)

Before each time of use: follow the instructions given in the “Warnings” page of the “Cleaning” paragraph.

SIMPLEX/DUPLEX” CUTTERS

Rest one end of the sheet obtained previously on the cutter rollers, insert the handle in the slot of the device and turn clockwise to obtain the cutting action.

RAVIOLI MAKER

1. Fold in half the sheet prepared previously, insert it between the hopper rollers until it touches the ravioli maker rollers. With a 1/4 of a turn of the handle, move the sheet under the rollers.
2. Carefully open the two edges of the sheet resting them on the sloped surfaces of the hopper.
3. Place a rather restricted quantity of filling inside the sheet.
4. Turn the handle and replenish the filling inside the sheet as soon as it is lacking.

MILLEGNOCCHI” GNOCCHI MAKER (FIG.5)

Prepare a well amalgamated, smooth and soft mixture, form long cylinders (like breadsticks). Flour well, choose the required pasta shape and pass them through the wooden rollers turning the handle clockwise.

Maintenance

CLEANING

This is the only maintenance normally required. Before and after each time of use, make sure that plug is not in the socket and that the switch is on “0”. Thoroughly clean the machine and accessories with a dry cloth or soft brush. Before use cleaning can be completed passing a piece of dough through the rollers, which should then be eliminated. Do not use sharp objects to remove any remainders. Absolutely avoid using knives or other utensils to put the dough between the machine rollers.

Never wash the machine and accessories with water or detergents.

Never wash any part of the machine and its accessories in a dishwasher.

Before stowing the machine and accessories make sure that all parts are perfectly dried.

Troubleshooting

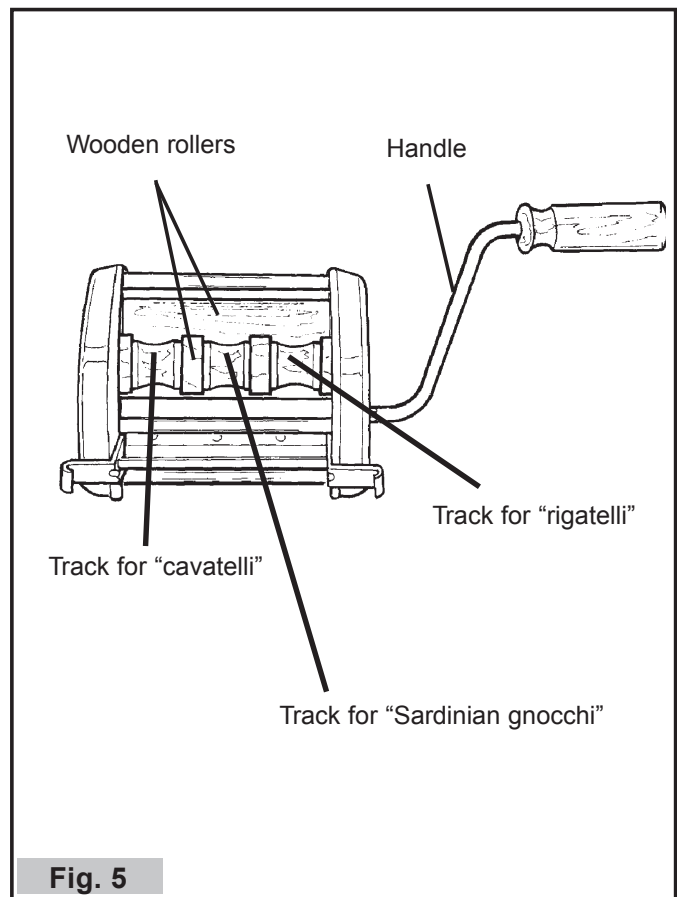
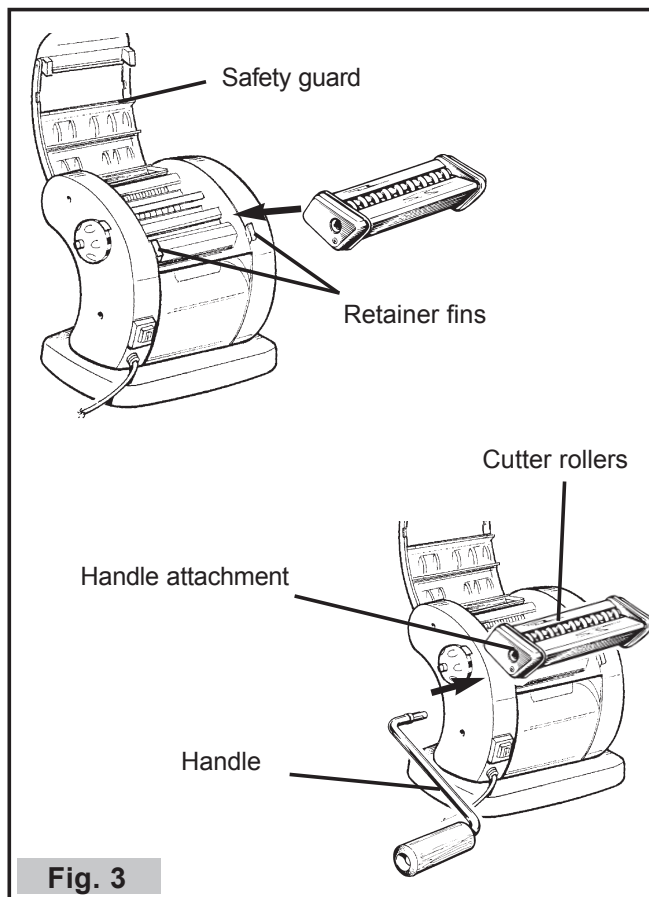
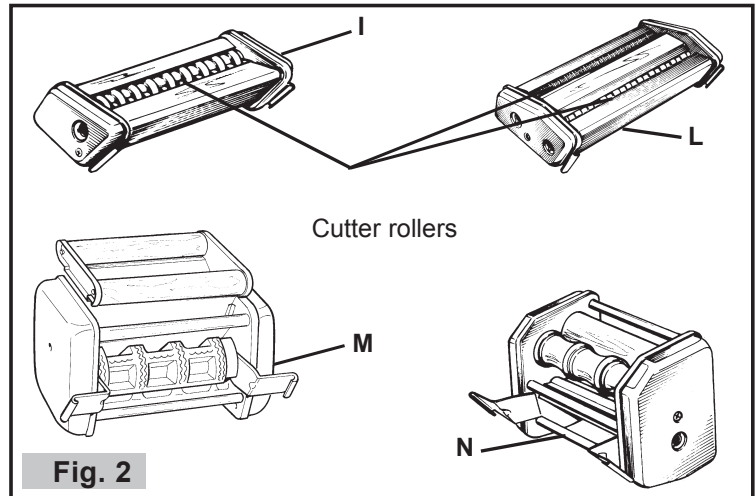
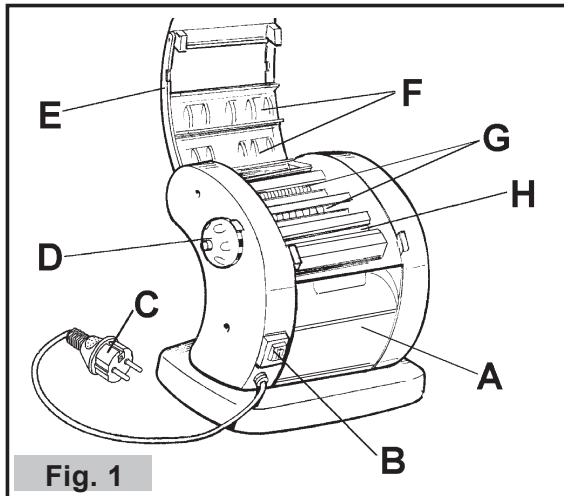
PROBLEM	LIKELY CAUSE	REMEDY
The motor fails to start or stops suddenly.	Plug disconnected or incorrectly plugged in.	Plug in correctly.
	Switch on “0”.	Press the switch to “I”.
	Safety guard up.	Lower the safety guard.

If none of the above inconveniences are detected, contact your Authorised Dealer.

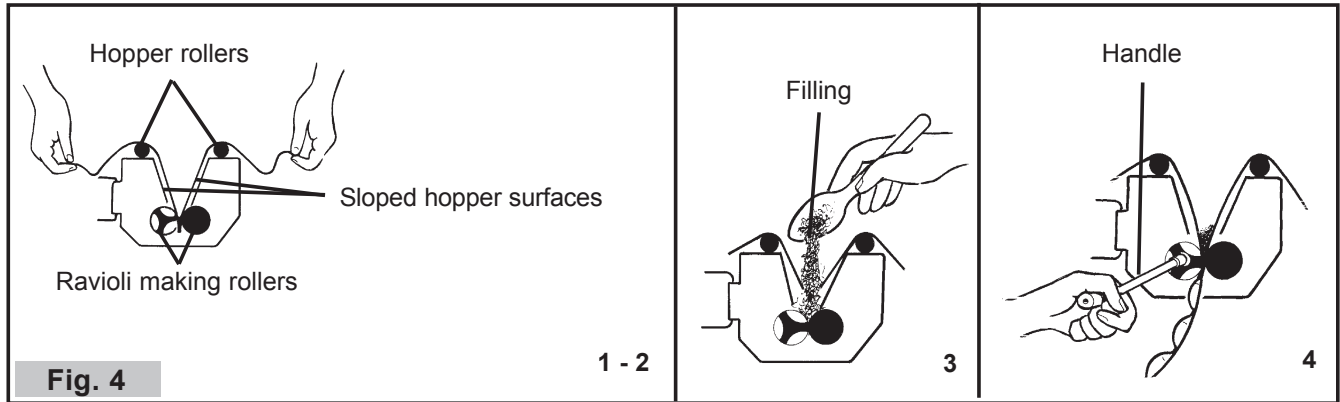
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
13234	PM-IT-0146	Pasta Sheeter 6” / 146mm Roller Width 2mm Thick 0.1 HP / 85W 120V/60/1 cULus	RM720

Illustrated Drawings

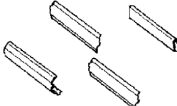
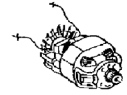
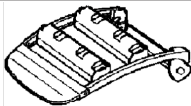
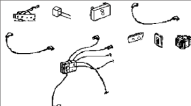
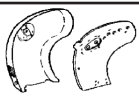
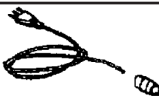
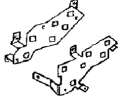
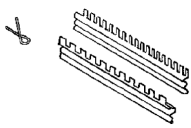
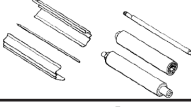
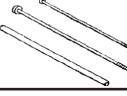


Illustrated Drawings



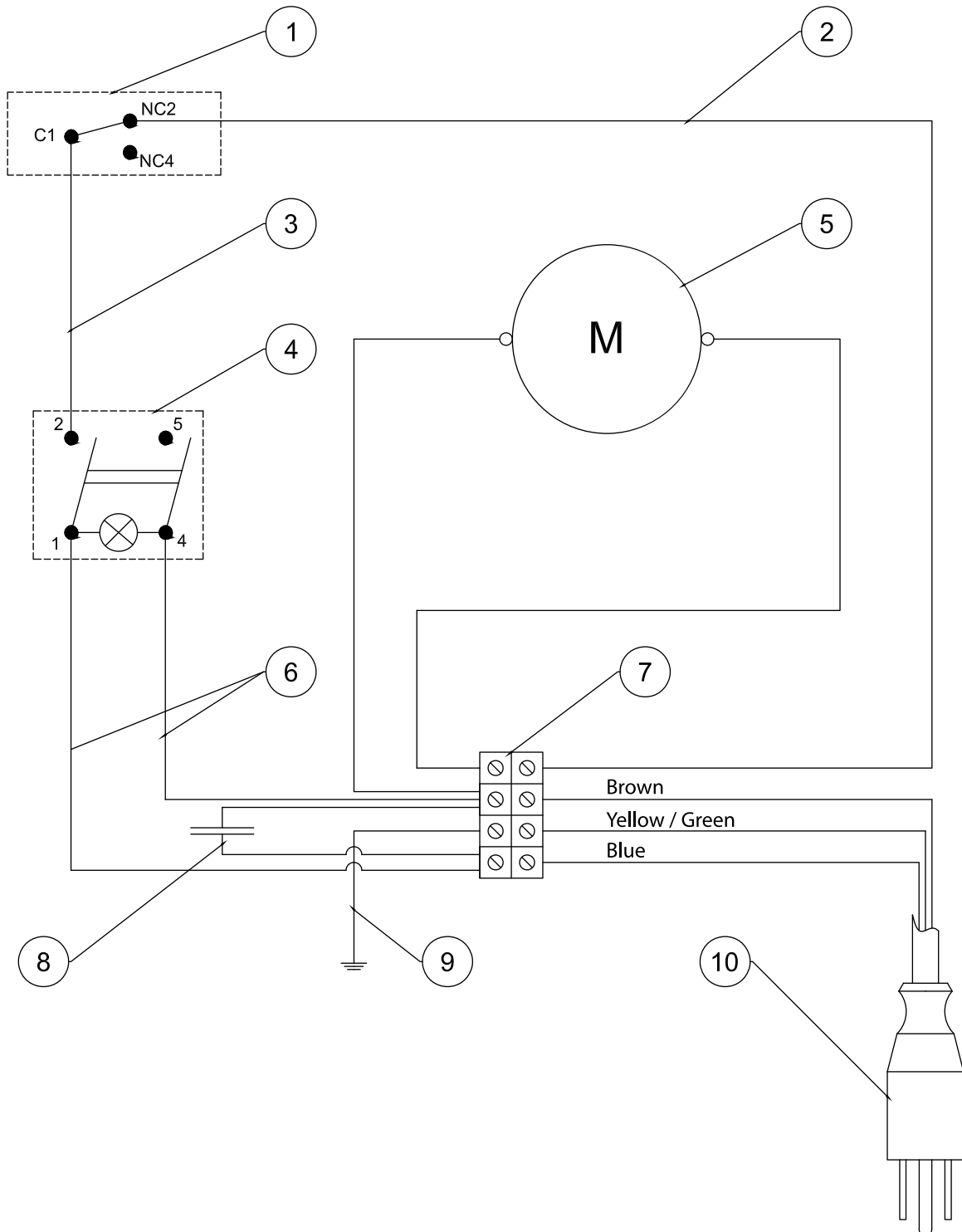
Parts Breakdown

Model PM-IT-0146 13234

Picture	Item No.	Description	Picture	Item No.	Description
	78432	Knob Kit for RM720		78444	Base Kit for RM720
	78433	Right Side Cover Kit for RM720		78445	Feet Kit for RM720
	78434	Apron Kit for RM720		78446	Motor Kit for RM720
	78435	Safety Device Kit for RM720		78447	Electrical Component Kit for RM720
	78436	Left Side Cover Kit for RM720		78448	Power Cable Kit for RM720
	78437	Door Plate Gear Kit for RM720		78449	Gears Kit for RM720
	78438	Timing Case Kit for RM720		78450	Pins Kit for RM720
	78439	Roller Rigati Kit for RM720		78451	Crank Kit for RM720
	78440	Roller Rigati Kit for RM720		78452	Flange Kit for RM720
	41620	Retaining Spring Scraper TG.2 Kit for RM720		78453	Support Bracket Kit for RM720
	41375	Retaining Spring Scraper TG.4 Kit for RM720			
	78441	Roller Kit for RM720		78454	Rods and Tubes Kit for RM720
	78442	Adapter Kit for RM720		78455	Various Gears Kit for RM720
	78443	Apron Kit for RM720			

Electrical Schematics

Model PM-IT-0146 13234



Notes

[illegible]

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend 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.

