



Pasta Machine
Model PM-IT-0002
Item 13317
Instruction Manual



Revised - 11/18/2020



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

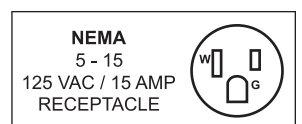


Table of Contents

Model PM-IT-0002

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	6
Installation -----	6 - 7
Operation -----	7 - 8
Maintenance -----	8 - 10
Troubleshooting -----	10
Figure Drawings -----	11 - 13
Parts Breakdown -----	14 - 15
Electrical Schematics -----	16
Notes -----	17 - 18
Warranty Registration -----	19



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 Compañie Limité 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, 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 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

This machine has been manufactured to make your work as safe as possible. Caution is, nevertheless, the golden rule to follow to prevent accidents.

- Read all warning labels applied to any part of the machine, and promptly replace them when they become worn or illegible.
- Only trained and authorised personnel should operate the machine.
- If any part jams or locks up, before clearing make sure you first switch off the motor. DO NOT clean, oil

Safety and Warranty

or grease by hand any moving parts of the machine. In addition, all repair and setting operations of any moving parts with the motor running, are prohibited, unless the necessary precautions to prevent any accidents have been taken beforehand.

- All moving parts are fitted with adequate guards and protections. Always remount them after removal for servicing.

WEAR ADEQUATE CLOTHING

Be sure to wear tight-fitting clothing without any loose parts. Never wear open or unfastened jackets, shirts or overalls.

IMPORTANT

To prevent accidents and ensure best performance the machine must not be modified or altered unless authorised by the manufacturer. Nor must it be used in conditions or for purposes other than those for which it has been expressly designed. Any arbitrary modification implemented in this machine will automatically exempt the manufacturer from any liabilities for ensuing damage or injury. This machine has been designed and engineered in conformity to European directives 89/392 EC, 91/368 EC, 93/44 EC and 93/68 EC.

ELECTRICAL SHOCK

For your own personal safety, before connecting the machine to mains:

- Check that power mains leading to distribution socket is fitted with an appropriate multipolar switch protected against overloads and shortcircuits.
- Carry out all phase connections, as well as any neutral and ground connections (compulsory) with a standard plug compatible with the above mentioned socket. The protection lead (ground) is the one with the yellow/green insulating sheath; make sure that the power supply cable is appropriate to its use, according to length, mains voltage and machine consumption.
- Unless adequate protections against electrical shock are fitted, do not operate the machine in damp or wet environments.

Strictly do not start up the machine without the protective panelling. This may jeopardise personnel safety and machine serviceability.

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.

Safety and Warranty

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-0002
Tank Capacity	2.9 lbs. / 1.3 kgs.
Power	0.5 HP / 0.37 kW
Output	5.5 lbs. / 2.5 kgs.
Electrical	110V / 60Hz / 1
Weight	53 lbs. / 24 kgs.
Packaging Weight	57 lbs. / 25.9 kgs.
Dimensions	15" x 10.6" x 12.8" / 381 x 269 x 325mm
Packaging Dimensions	20" x 15" x 20" / 508 x 381 x 508mm
Item Number	11317

Installation

Install and use the machine in a room that can be efficiently ventilated, and where the floor is smooth and compact and easy to clean.

WARNING: During the machine's operation, in order to obtain a product with the right thickness and humidity, avoid air currents which will cause precocious drying of the product together with its deterioration.

In order to give the necessary stability to the machine, check that the footers (Fig.9A) are securely attached to the floor; otherwise, turn them to avoid instability. Position the machine in the desired place with a free back space of around 50 centimeters and a side space of 70-80 centimeters in order to guarantee easy use of the machine and its cleaning (Fig.10). Please check that the voltage of the machine which is written on the identification label, matches the one foreseen by the system on your premises. Attach the right plug to the machine power cable in order to make the electrical connection to the system.

WARNING: Have the plug fitted to the power supply by qualified personnel. Take the necessary precautions to prevent the cable from being crimped or damaged.

Installation

After mating the plug to the mains socket, the machine is ready for use. First, however, check out proper operation of all moving parts and components of the machine.

Operation

Prepare the machine before every process cycle. BE SURE that the machine, especially parts which come in contact with food products (extrusion sleeve, worm, pool, mixer and drawplate) are perfectly clean (see the Maintenance Section).

Always clean with machine off.


USE OF THE MACHINE

Only after making sure that the machine is completely clean, especially all the parts which are directly in contact with the product (extrusion sleeve, worm, pool, mixer, drawplate, cover, control system; if it is necessary, use some warm water; see Maintenance) you can carry out the requested operations in order to have the desired dough.

After having turned the machine off:

- Position the selector on "0" (Fig.2C) and verify the correct set-up of the worm (Fig.1A) making sure that the cylinder part is sustained by the dragging shaft.
- Then make sure that the plastic cap (Fig.1B) which replaces the drawplate is correctly positioned and the ring nut (Fig.1C) is tightly well-screwed on.
- Finally block the mixer (Fig.1D) in its place, thanks to the head-handle (Fig.1E). Pull up the pool cover (Fig.3A) and always put in the pre-established ingredients in the following sequence: flour and then, after closing the cap, all the other liquid elements.


In order to obtain the right dough, you need to create the right ratio between the weight of the flour and the weight of the liquid part; in order to obtain a very good product, the flour has to contain a humidity percentage of no more than 15%; this allows the addition of water equal to 35% or up to 38% of the flour's weight. If you are using flours with different humidity contents, please change the quantity of the liquid in the opposite ratio. Moreover, in order to better use the machine, the product inside the pool has to be higher than at a minimum level which coincides more or less with the position of the mixer axle.

Now shut the cover and put the selector in the  position (Fig.4A). Push the start button (Fig.4B). Add the liquid part pouring it slowly but quickly through the small hole in the cover. At the end of the kneading operation, which should take around 10 minutes, make sure the product has the right thickness and should look like coffee beans (check through the small holes of the cover). Turn the machine off by switching the selector to "0" (Fig.4C), or push the Stop button (Fig.4E).


Operation

INSTALLATION OF THE DRAWPLATE AND START-UP OF PRODUCTION

Make sure the machine is switched off.

Withdraw the drawplate (Fig.5A) requested by the container filled with water where it was put after its last use. Thoroughly rinse with plenty of running warm water in order to have the piece at the right temperature (see Maintenance). Dry it with a soft cloth. Unscrew the blocking ring nuts (Fig.5B and 6A) and carefully clean the internal part including the edging. Take the plastic cap off (Fig.5C and 6B). Disassemble the drawplate (Fig.7A). Screw in the ring nuts by hand and verify that all the pieces are in their places and that they are aligned along the axle. In order to start production, position the selector on the  position (Fig.4D) and push the start button (Fig.4B). The initial product coming out of the machine has an unacceptable look; this is the reason why it has to be eliminated. After a short time (a couple of minutes) the product coming out is acceptable, the colour goes from whitish to yellow and it has a greater thickness. The cut of the pasta at the desired length can be made by hand or by knife. In the first case it is usually long length noodles (spaghetti or tagliatelle) and in the second case is especially short noodles (macaroni, etc.).

At the end of the operation:

- Stop the machine by switching the selector to the “0” position (Fig.11C) and then turn it on the kneading position  (Fig.11A) for 10-15 seconds so that the pressure on the drawplate, caused by the product itself, is eliminated.
- Switch the selector to “0” (Fig.11C) or push the Stop button (Fig.11E).
- Disassemble and wash the moving pieces and clean the machine (see Maintenance).

Maintenance

CLEANING

Warning: For healthy and hygienic processing of nutritional products, be sure to keep your machine and the surrounding environment clean.

DANGER: Always cut off power supply before cleaning.

You have to properly clean all the elements which are in contact with the product; protection cover, pool, mixer, worm, drawplate, ring nut, when the product is still soft. The moving parts have to be disassembled as follows:

- Mixer: make sure the external shovel is in the upper vertical position (Fig.13A) (only this position allows the disassembling of the piece). Disassemble the mixer, pull the handle (Fig.13B) until the mixer comes off; take the square shaft away from its place (Fig.13C) and at the same time turn the external end upwards. If you want to assemble the piece follow these instructions vice versa. Line the central point of the shaft with the peg of the moving support; then, leave the handle.
- Ring nut: (Fig.13D) and drawplate (Fig.13E): unscrew the ring nut by hand, avoiding pieces falling when the ring nut comes out of its place, in order to avoid causing damage both to people or to the pieces themselves.

Maintenance

- Worm: (Fig.13F): after disassembling the ring nut and the drawplate, the worm can easily be taken off from the machine by pushing its spiral from the internal end.

COVER AND POOL CLEANING

Eliminate the dough residue and make sure to thoroughly clean the most remote-access pieces: connections of the worm and mixer movements (Fig 14), extrusion sleeve, cover and pool internal parts. Use some warm water in order to eliminate the residual product and then rinse; dry the surfaces with the help of blotting paper and disinfect with a soft cloth dipped in odourless disinfectant.

WARNING: Never use non-nutritional, abrasive or corrosive chemicals to clean. Also never use coarse or abrasive objects such as steel wool, abrasive sponges and so on.

To clean machine internal and external parts:

- Remove power supply plug from power mains socket.
- Clean coated surfaces with soft cloth and disinfect with alcohol.
- To clean internal parts of machine:
 - Turn the machine and lay it down on a side.
 - Clean the internal parts with the help of a soft cloth and blow with a compressed air jet.
 - Disinfect with alcohol.

CLEANING OF THE WORM, MIXER, RING NUT AND DRAWPLATE

Eliminate the dough residue and wash the pieces with water; you may use a soft brush or a plastic egg-slice. These elements can be thoroughly washed in a dishwasher. Rinse and dry the mixer, the Worm and the ring nut and reassemble them on the machine. The drawplate (Fig.15A) is to stay in a container with water when it is not in use. For reasons of hygiene, please change the water every day.

MAINTENANCE AND ADJUSTMENT

WARNING: Remember that all maintenance operations are hazardous if you do not first disconnect the power supply plug from power mains.

The points of the machine which need a certain maintenance are the following: the transmission gears, the dragging belt and the mixer external support. Please carry out the first maintenance after the first 100 hours and thereafter every 500 hours.

Mixer support: Use registered fats for foods (USDA-H1) (in case of requirement contact your local dealer).

Transmission gears: please use mineral grease SAE MR3.

BELT STRETCHING

When performing the abovementioned maintenance or when the machine is not working properly, (loss of rounds) verify the correct stretching of the transmission belt .

Never use the machine with any missing, disassembled or open guards and shields.

Maintenance

If servicing operations require repairs to electrical system and/or replacement of bearings or mechanical components, call an expert technician or your local dealer.

MACHINE WHIRR

The whirring noise emitted by the machine has been measured on an identical sample machine in compliance with standard DIN 45635. A constant value not exceeding 70_dB(A) was measured as stated in the manufacturer's test report.

DISMANTLING AND DEMOLISHING THE MACHINE

If machine needs to be dismantled and/or demolished, its components do not entail a degree of danger that requires any particular precaution. Remember, however, that to facilitate material recycling operations, it is a good rule to remove electrical system components from the machine.

Troubleshooting

PROBLEMS	CAUSES	REMEDIES
Machine operation failure.	Disconnected plug.	Connect plug.
	Plug leads not correctly connected.	Check lead connections.
	Trip switch adjusted for insufficient values.	Adjust trip switch accordingly.
	Unsuitable trip switch.	Replace trip switch.
	The security hook on the pool cover is not inserted properly.	Position the hook at the end of the run.
The product gets stuck when being poured out.	Dough too humid is used.	Reduce the quantity of water used for the dough respecting the abovementioned percentage.
The product looks unacceptable even after the initial minutes: it breaks and loses flour.	Too short kneading time.	Increase the kneading time.
	Too reduced water percentage.	Increase the quantity of water in order to respect the aforementioned percentage.
The product does not come out from the drawplate.	The blocking of the drawplate because of dried dough.	Disassemble and clean the drawplate.

Figure Drawings

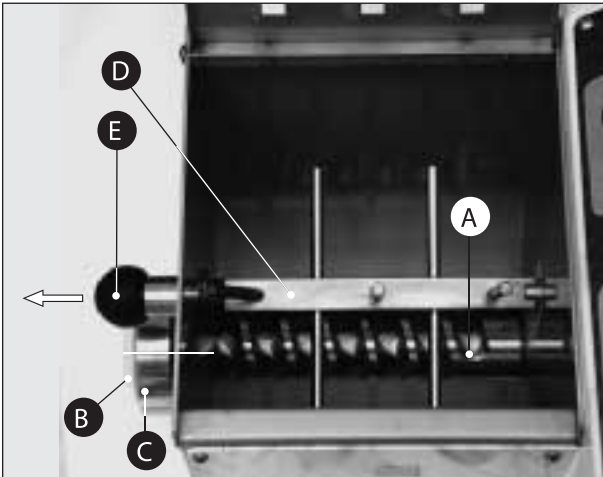


Fig. 1



Fig. 3

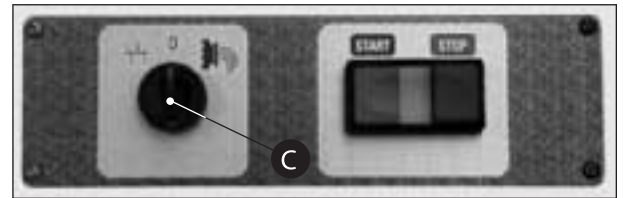


Fig. 2

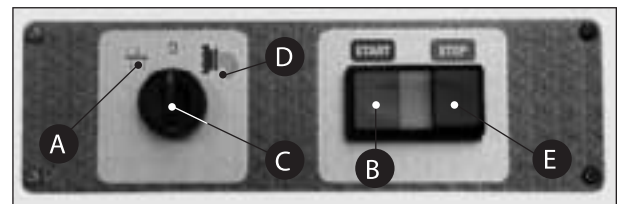


Fig. 4

Figure Drawings

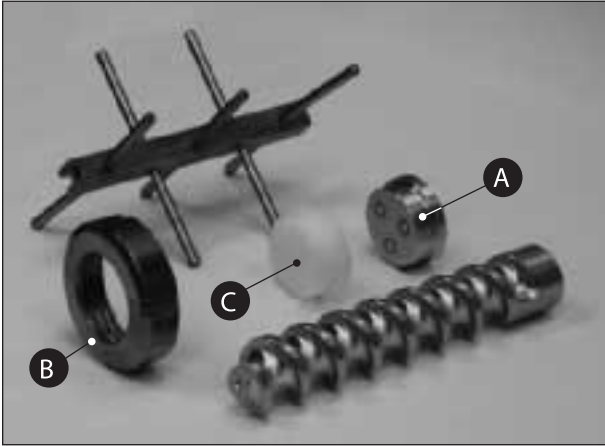


Fig. 5

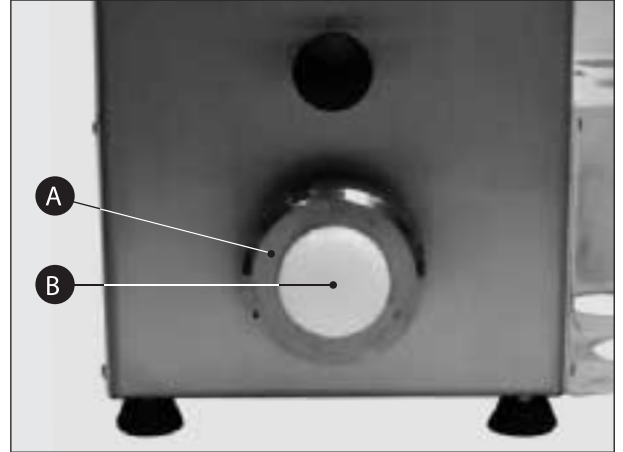


Fig. 6

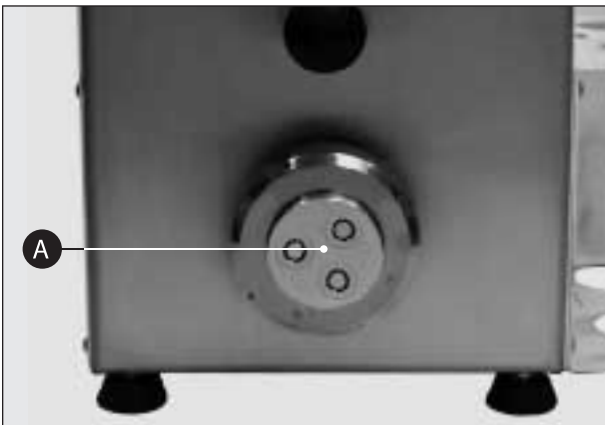


Fig. 7

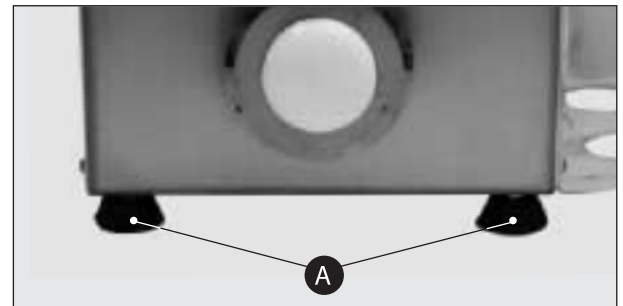


Fig. 9

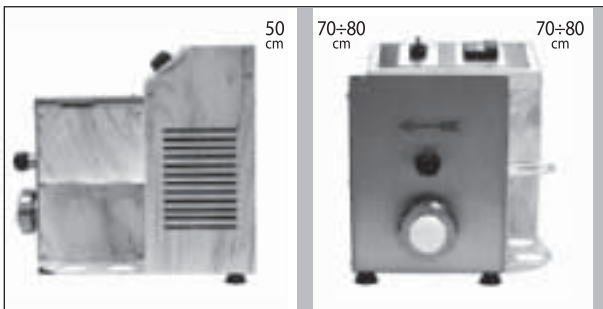


Fig. 10

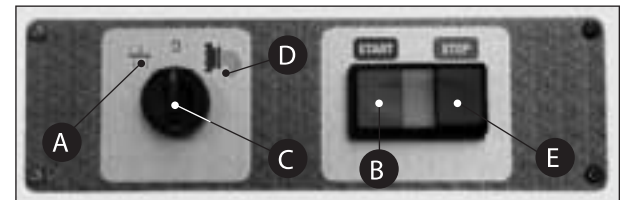


Fig. 11

Figure Drawings



Fig. 12

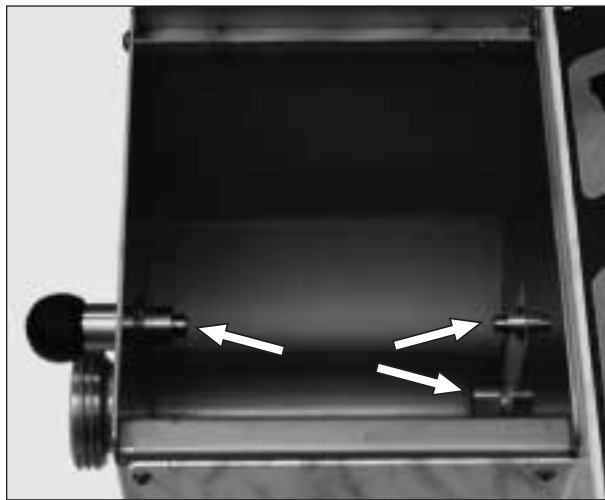


Fig. 14

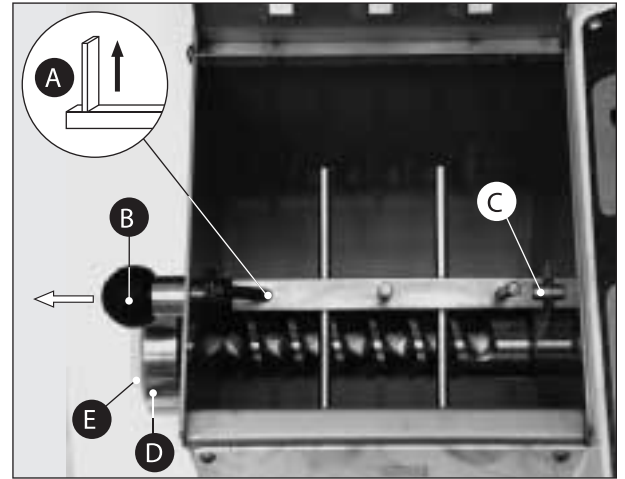


Fig. 13

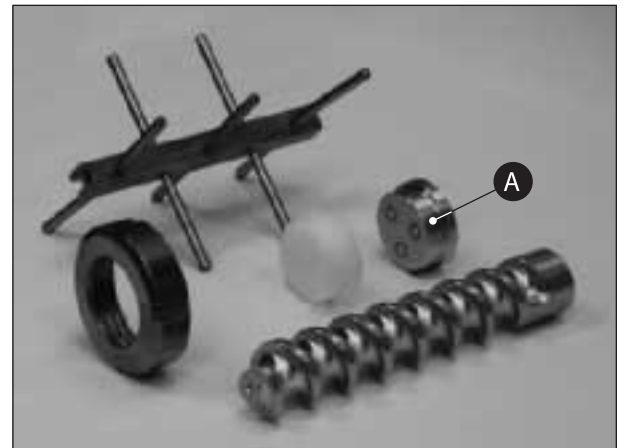
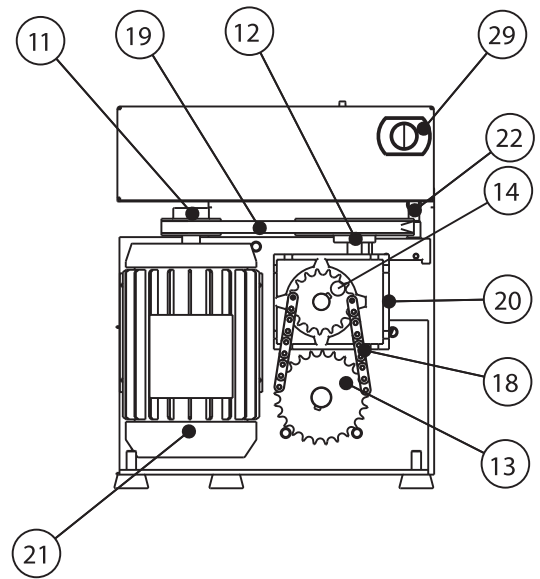
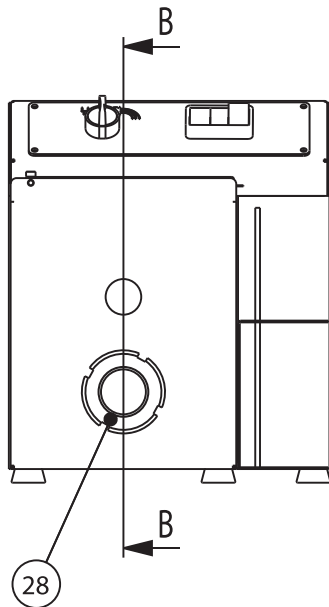
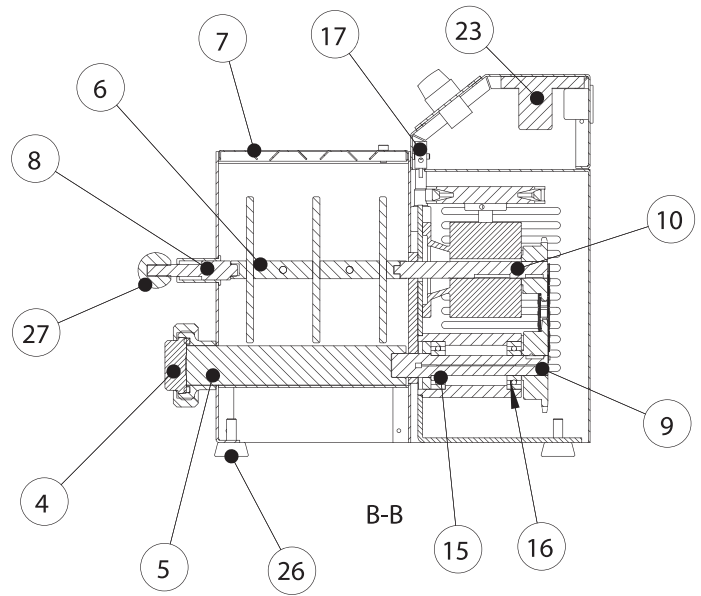
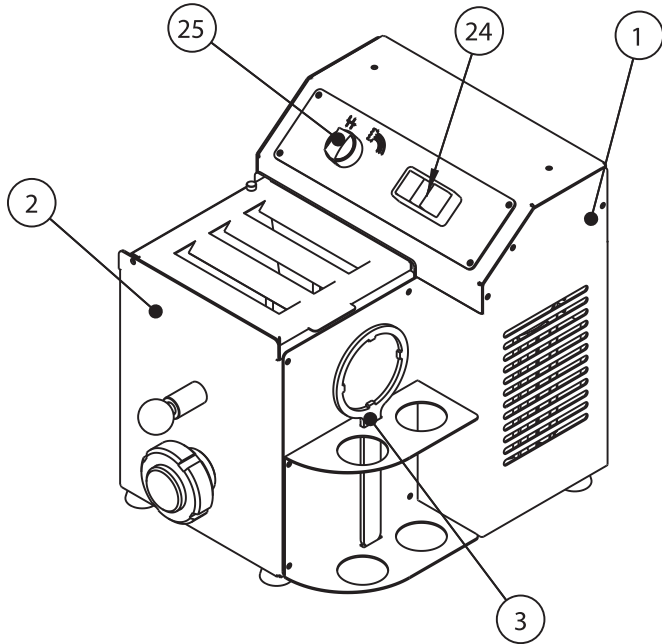


Fig. 15

Parts Breakdown

Model PM-IT-0002 13317



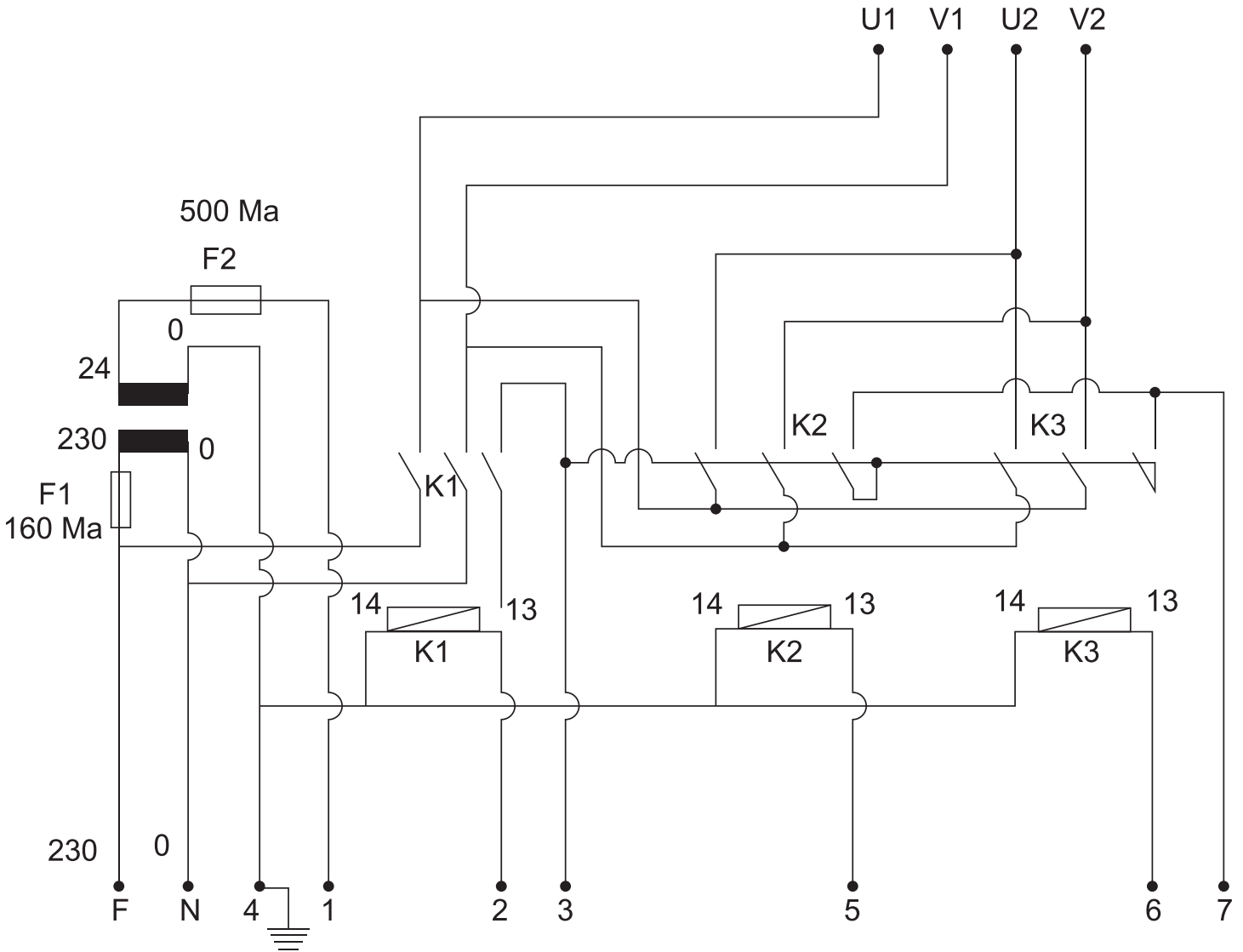
Parts Breakdown

Model PM-IT-0002 13317

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
42532	Rear Casing for 13317	1	42542	Pulley Diameter 50 SPZ 1 for 13317	11	42552	Motor 63 220 Volt 50/60 Hz for 13317	21
42533	Tank for 13317	2	42543	Pulley Diameter 100 SPZ 1 for 13317	12	42553	Micro Switch for 13317	22
42534	Key for 13317	3	42544	Pinion Z=25 3/8" for 13317	13	42554	Complete Electric Kit for 13317	23
42535	Cap Sleeve for 13317	4	42545	Pinion Z=17 3/8" for 13317	14	42555	Start/Stop Button for 13317	24
42536	Worm for 13317	5	42546	Bearing 7203 BEP for 13317	15	42556	Reverse for 13317	25
42537	Mixer for 13317	6	42547	Bearing 6230 2RS for 13317	16	42557	Foot for 13317	26
42538	Cover for 13317	7	42548	Cam for Microswitch for 13317	17	42558	Knob for 13317	27
42539	Shaft for 13317	8	42549	Chain and Coupling 3/8" for 13317	18	42559	Locking Ring for 13317	28
42540	Shaft for Screw for 13317	9	42550	Belt Z 18 1/2" for 13317	19	42560	Cable Gland for 13317	29
42541	Shaft for Gear for 13317	10	42551	Reductor RT28 1/28 with Flange for 13317	20			

Electrical Schematics

Model PM-IT-0002 13317





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 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.

