



Pasta Machines
Models PM-IT-0012E, 0012
Items 49117, 49118
Instruction Manual



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Model PM-IT-0012E / Model PM-IT-0012

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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 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.

Caution: store this manual in a safe place, near the machine, and disclose its storage location to all involved personnel.

Do not put this manual away without having first read it, regardless of any previous personal experience. A little

Safety and Warranty

time spent in reading will save time and extra work. Read this handbook thoroughly before proceeding with start-up, use, maintenance and other operations. Read and rigorously follow the herein contained instructions and recommendations:

- 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 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 manufactured in conformity with EU directives: 2006/42/CE, 2014/30/UE and the regulation 1935/2004/CE.

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.

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.

Safety and Warranty

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	PM-IT-0012E	PM-IT-0012
Electrical	110-120V / 60Hz / 1	
Power	0.75 kW	
Material	Stainless Steel	
Dough Capacity	11 lbs. / 5 kgs.	
Output per Hour	26.5 lbs. / 12 kgs.	
Pasta Sheet Width	7.1" / 180mm	
Optional Trolley Height	26" / 660mm	
Dimensions	12.2" x 20.1" x 22.4" 310 x 510 x 570mm	12.6" x 29.5" x 28.5" 320 x 750 x 725mm
Packaging Dimensions	29.1" x 18.1" x 29.9" 740 x 460 x 760mm	29.1" x 18.1" x 35.8" 740 x 460 x 910mm
Weight	105.8 lbs. / 48 kgs.	149.9 lbs. / 68 kgs.
Packaging Weight	136.7 lbs. / 62 kgs.	176.4 lbs. / 80 kgs.
Item Number	49117	49118

TRANSPORTATION AND HANDLING

The machine is placed on a pallet and shipped enclosed in special package fastened to the wooden pallet with straps. Besides the machine, the package includes: a disassembled trolley, when requested, with machine support wheels, operating instructions and a declaration of compliance with the EU directive. The accessories supplied and cutting unit are placed inside the dough preparation tank, adequately packaged and protected. When unloading the machine from the transport vehicle, lift at the points marked on the packaging using suitable equipment. Unless you need to check the contents, you are recommended not to open the packaging until the moment of installation. Remove straps, packing and polystyrene strips. Dispose of this material according to the regulations in force. Lift the machine and place on the installation site. Remove the supporting pallet using straps of suitable carrying capacity (approx. 6 times the weight of the machine). These will have to be positioned near the feet on the inside of the unit. The whole operation is to be controlled by adequate manual or power-driven lifting equipment. Machine fitted with a trolley and wheels Assemble the trolley, tightening right down the leg screws and the wheels nuts. Then lift the machine about 20-25 mm. above the height of the trolley, ensuring that the clamped wheels are in the front of the machine. Then lower machine until it rests on trolley, perfectly retained by leg corners.

The machine must be lifted and placed on the trolley by two persons.

Make sure that the trolley support level is horizontal and compact. The machine must be moved horizontally by carefully pushing the unit from the front or rear of the machine and not sideways. Make sure that along the planned route there are no objects hindering regular wheel rotation. If these precautions are not followed, the machine may be overturned.

INSTALLATION, CONNECTION AND SET-UP

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: while the machine is operating, 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.

To ensure the necessary stability of the machine, check that the wheels rest firmly on the floor, otherwise move the machine slightly until the four wheels have been steadily laid on the ground. Lastly, clamp the wheel with the brake. 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.

For machines fitted with a trolley, make sure that the brake provided is clamped by pulling the lever down. 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

CUTTING UNIT ASSEMBLY

Remove the components in the tank. Assemble the cutting unit, after removing the socket-head screw from the bearing. Then tighten the screws right down again. Plug the unit into the power supply socket of the machine; let the safety coupling click in.

CONNECTION TO THE WATER SYSTEM

For machines supplied with an extrusion sleeve cooling system, connect the machine to the water system, install the sending tube, (when it is non-existent: use a tap, possibly with screw-control) to the outer part of the machine, in order to regulate the water flow. The exit-flow tube must allow free water discharge. We recommend that the water pressure inside the machine, does not exceed the 1.0 - 1.5 bar. To connect the external parts, use a flexible tube with an inside diameter of 13 mm, safely fixed by a metal band with a screw that can be closed with a screw-driver or key.



Cold water must be supplied to the back of the unit to prevent the extruding head to get warm & dry out the pasta. The inlet can be either attachments at the back of the unit for water input, its one continuous loop and the other side would be the drain. A valve should be in place of the inlet water and turned on when extruding pasta. The flow of cold water will be continuous and turned off only when extruding has been completed.

At the end of each batch, the auger & internal basket must be cleaned of any access dough.

CONTROL OF THE INSTALLATION

Every operation is voluntarily commanded by means of the start button with the tank safety lid closed by means of the double safety device.

Turn the selector to the knead position  and check:

- Make sure that the mixer is rotating counter-clockwise, facing the front of the machine, when the switch is placed on the "mix" position , (the archimedean screw also turns counter-clockwise). In the "0" position all of the machine's elements should be still; in the drawplate position , the mixer turns clockwise, the Archimedean screw should turn the same way (check from the lid slits).
- Check the efficiency of the double safety device on the lid. The device sets off two micro-switches; one is controlled by the lid hook, inside the stop slot; and the other from the lid itself. To check this, make sure that microswitch in the slot begins to be enabled when the hook has not yet gone out of the slot itself. The lid microswitch must be heard to click when the lid is lifted approx. 10 - 15 mm.
- Operation of the buttons and pilot lamps according to the signs given.
- The knife in its working position should be turning clockwise.
- The correct connection of the water cooling system, should include checking for eventual water leaks.

If the machine or some of its parts breakdown, call your local authorised dealer or concessionaire for repairs.

This machine kneads the different products desired and enables you to obtain different kinds of noodles with a different group of lengths because it draws the dough, thanks to different discs. This action is carried out thanks to a mixer linked to an archimedean screw which obliges the product to assume the desired shape going through a drawplate.

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

CAUTION: the machine will run only if the safety microswitch is serviceable and perfectly positioned.

After having turned the machine off:

- Switch the selector to the “0” position and check the correct set-up of the archimedean screw, making sure that the cylinder part is sustained by the dragging shaft.
- Then make sure that the plastic cap which replaces the drawplate is correctly positioned and the ring nut is well-screwed on.
- Finally lock the mixer in its place, thanks to the head-knob.

Lift the tank lid by turning the coupling lever 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 precise 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 33% or up to 35% 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.

USEFUL ADVICE IN ORDER TO OBTAIN GOOD DOUGH


Any kind of flour can be used (bran or branflour). The dough can be kneaded only with eggs or with a mix of water and eggs. Water can be partially replaced by spinach or well cut vegetables in order to obtain green noodles. Because the flour’s humidity changes according to the kind, the environment and the place where it is stocked, the indicated quantities have to be adapted to the kind of flour which is used, lowering or increasing the quantity of water. The dough is the right one when, at the end of kneading, it is as big as coffee beans. If the flour forms lumps you have poured in too much liquid. In this case, before turning the switch from KNEAD to DRAWPLATE you have to add some more flour and knead a little longer. If flour does not form a ball and is too floury, add some more water. For the dough for the sheet of pasta which is to be re-kneaded please use “00” flour and add two eggs per kilo of flour (maximum). With these quantities you will obtain a very stretchy dough which is easy to knead.

Operation

QUANTITIES IN ORDER TO OBTAIN A GOOD DOUGH

- Supposed weight of an egg: 50 grams.
- If you take 1 egg away you need to add 50 grams of water.
- To obtain a good dough: 1 kg of flour + 350 grams of humidity-liquid.

FLOUR-EGG MIXTURE			FLOUR-EGG-WATER MIXTURE			
Flour daN	Egg No.	Mixture daN	Flour daN	Egg No.	Water L	Mixture daN
1	7	1.35	1	4	0.15	1.35
2	14	2.7	2	8	0.3	2.7
3	21	4.05	3	12	0.45	4.05
4	28	5.4	4	16	0.6	5.4
5	35	6.75	5	20	0.75	6.75
6	42	8.1	6	24	0.9	8.1
7	49	9.45	7	28	1.05	9.45
8	56	10.8	8	32	1.2	10.8
9	63	12.15	9	36	1.35	12.15
10	70	13.5	10	40	1.5	13.5

Close the lid and put the selector on position . Press the start button. Add the liquid part pouring it gradually but as quickly as possible through the small hole in the lid. 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 lid). Turn the machine off by switching the selector to “0”.

INSTALLATION OF THE DRAWPLATE AND START-UP OF PRODUCTION

MAKE SURE THE MACHINE IS SWITCHED OFF.

Withdraw the filter and the drawplate requested from 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 CLEANING). Dry it with a soft cloth. Unscrew the blocking ring nuts and carefully clean the internal part including the edging. Take the plastic cap off. Set up the filter and the drawplate while taking good care of the archimedean screw at the center of the disk. Close the metal ring with the help of the wrench supplied and check that the various parts are in place and are not shifted axially because dough has added thickness. In order to start production, position the selector on the position and press the start button. The initial product coming out of the machine has an unacceptable appearance; 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 consistency. In order to cut the pasta to the desired length it is necessary to set up the cutting device, made up of motor and knife, chosen from those available. Set up the unit for this, by simply fitting the cutter on the drive shaft in the standby position. Placing the cutting unit opposite the drawplate, taking care that the cutter moves axially towards the motor and is fits neatly with the drawplate. To complete this operation, facilitate the movement of the knife by helping yourself, with your hands, closing the knife tang between two fingers. Regulate the knife speed according to the desired pasta length, by turning the

Operation

speedcontrol knob. If the product is quite wet and tends to be sticky, it is best to dry the surface in any case, by switching on the fan. The product may be collected on the frame supplied, leaning on retractable rods supplied with the machine.

For machines fitted with an extrusion sleeve cooling unit, switch on the system taking account of a few operating parameters of the dough and room temperature. At any rate, with average dough, after 3 - 5 minutes, check the external temperature of the ring nut and if it seems too high, gradually open the regulating valve. Frequently check the temperature and regulate water flow, tending to keep temperature constant.

NOTE: if the product is kneaded at an excessive temperature, it tends to change colour and/or blanch slightly.

AFTER THE OPERATION:

- Stop the machine by switching the selector as well as the others to the "0" position.
- Rotate the cutting group to the stop position.
- Turn the selector to the knead position for 10-15 seconds in order to eliminate the pressure on the die caused by the product.
- Return the switch to "0".
- Disassemble and wash the movable parts and clean the machine (see CLEANING).
- Close the water tap, for machines fitted with a cooled extrusion sleeve.

Maintenance

CLEANING

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

DANGER: always cut off the power supply before cleaning.

You have to properly clean all the elements which are in contact with the product protection lid, pool, mixer, Archimedean screw, drawplate, filter, ring nut and knife, 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 (only this position allows the disassembling of the piece). Disassemble the mixer by unscrewing the external movable support until releasing the mixer; unthread the shaft from its place and at the same time, rotate the external pin towards the top. 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; thereafter, screw the support, but without blocking it.
- Metal ring, drawplate and filter: unscrew the metal ring with the appropriate wrench being careful not to let any pieces fall, since the metal ring is moved from its place, the product and parts still weigh a few kilos and can easily slip from your hands, causing damage both to people or to the pieces themselves.
- Archimedean screw: after disassembling the ring nut, the drawplate and the filter, the archimedean screw

Maintenance

can easily be taken off the machine by pushing its spiral from the internal end.

LID AND POOL CLEANING

Eliminate the dough residue and be sure to thoroughly clean the most remote-access pieces: connections of the archimedean screw and mixer movements, extrusion sleeve, pool internal parts and lid grille in the grille coupling points. Use some warm water in order to eliminate the residual product and then rinse; dry the surfaces with the help of blotting paper and disinfectant, 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 the internal and external parts of the machine:

- Remove power supply plug from power mains socket.
- Clean coated surfaces with soft cloth and disinfect with alcohol.
- For the inside parts of the machine, take off the back panel and carry out the cleaning of the machine, bearing in mind the grease and dust, that are sometimes present; lastly, fit the panels again.

CLEANING OF MIXER, ARCHIMEDEAN SCREW, METAL RING, FILTER, DRAWPLATE AND KNIFE

Eliminate the dough residue and wash the pieces with water; you may use a soft brush or a plastic pallet knife. These elements can be thoroughly washed in a dishwasher. Rinse and dry the mixer, the archimedean screw, the metal ring and the knife and reassemble them on the machine. The drawplate and filter must be kept in a container placed in water for the entire period in which they are not being used. For reasons of hygiene, please change the water every day.

MAINTENANCE AND ADJUSTMENT

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

The machine parts requiring maintenance are the following: the upright push-bearing support, the movable mixer support and the sliding chain. Carry out the first maintenance job after the first 100 hours of operation and subsequently every 500 hours. Remove the rear panel to gain access to the chain and the bearing support. Use food-grade grease compliant with USDA-H1 regulations for the mixer support; (if necessary, contact your local dealer). Use SAE MR3 type grease for the thrust bearing support and the chain. When doing a yearly check-up, lubricate the chain using smaller amounts of grease.

BELT TIGHTENING

When performing the above mentioned maintenance or when the machine is not working properly, (loss of rounds) check the correct stretching of the transmission belt. For this reason, disassemble the rear panel from the machine and make sure that the belt is tight enough. If necessary, use the regulating system, by moving

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the motor and therefore, tightening the belt, without of course exaggerating. When finished, fit the panel back.

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

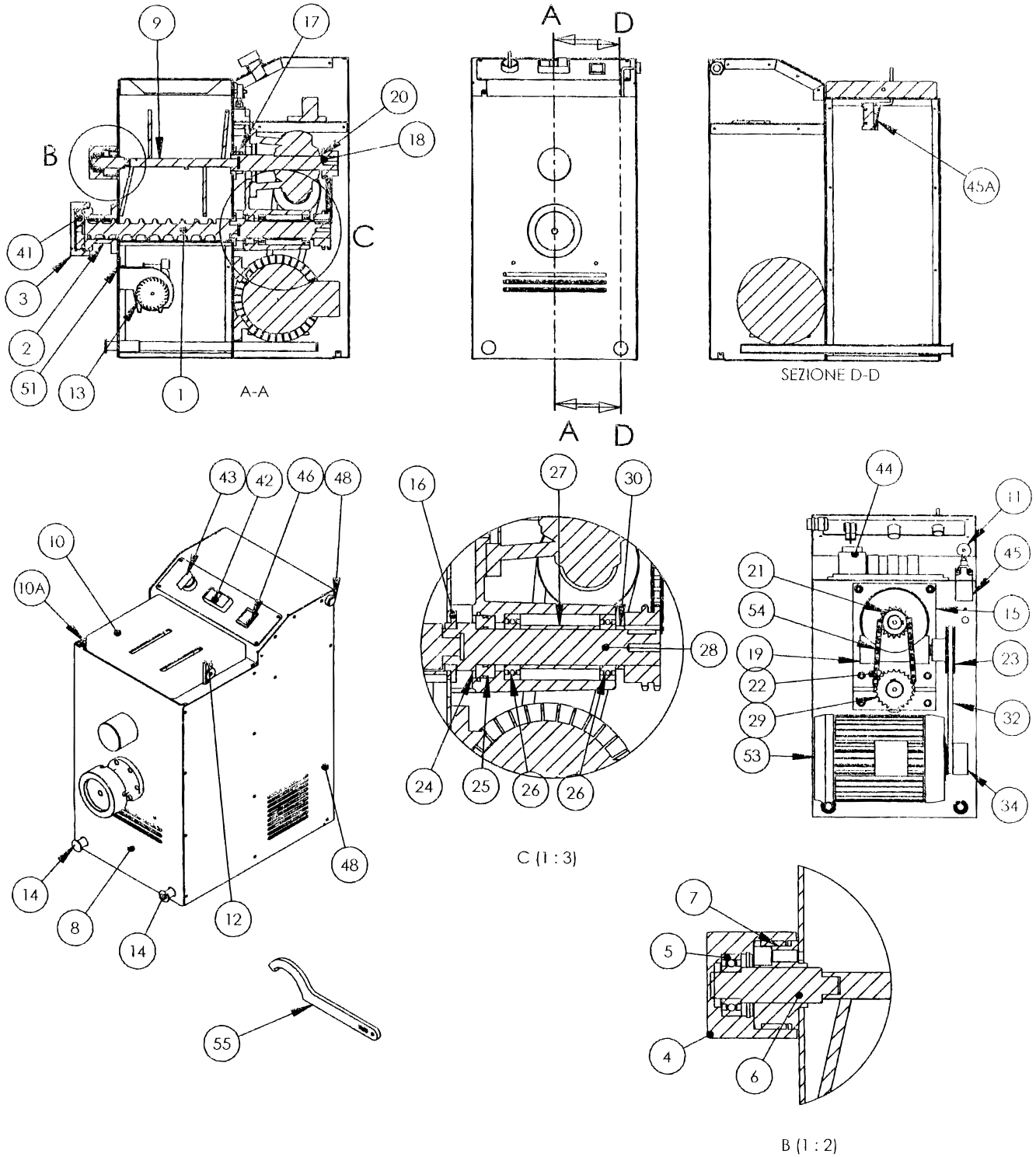
If servicing operations require repairs to the electrical system and/or replacement of bearings or mechanical components, call an expert technician or your local dealer.

Troubleshooting

PROBLEMS	CAUSES	SOLUTIONS
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.
	Fuses burnt out.	Replace fuse.
	Safety lever on pool lid not properly inserted.	Position the lever at end of stroke.
Problems on the product: the product gets stuck when being poured out.	Too humid dough is used.	Reduce the quantity of water used for the dough respecting the above mentioned percentage.
The product looks unacceptable even after the initial minutes: it breaks and loses flour.	Too short kneading time.	Increase the kneading time.
	Not enough water percentage.	Increase the quantity of water in order to respect the aforementioned percentage.
The product does not come out of the drawplate.	The blocking of the drawplate because of dried dough.	Disassemble and clean the drawplate.
The product crushed at an edge during cutting.	Cutting speed not adequate (too low).	Increase cutting speed: remember that the length of the pasta cut, depends on the pasta and drawplate diameter.

Parts Breakdown

Model PM-IT-0012E 49117



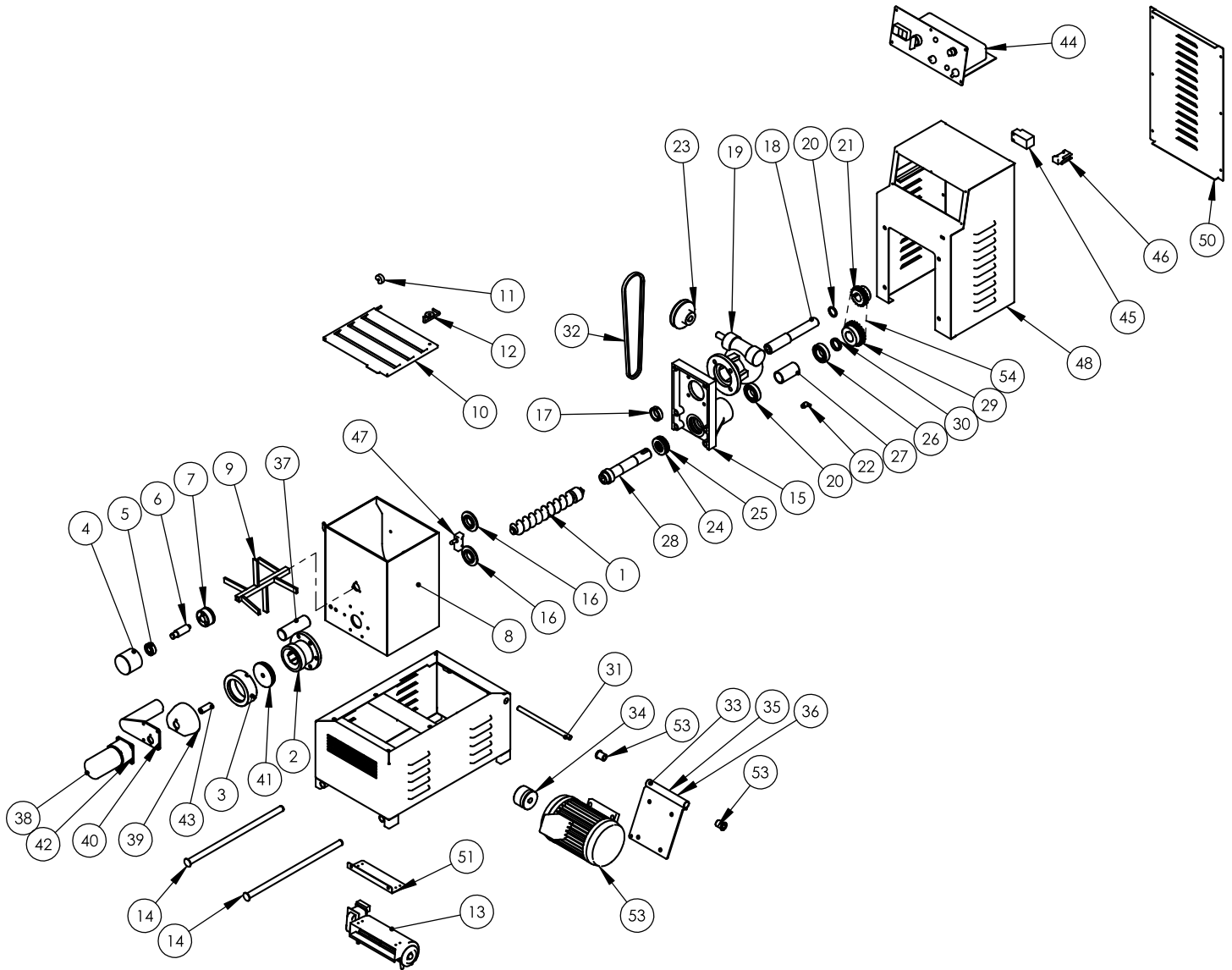
Parts Breakdown

Model PM-IT-0012E 49117

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK938	Auger for 49117	1	AK953	Movement Plate for 49117	15	AK968	Spacer for 49117	30
AK939	Sleeve for 49117	2	AK954	Ralla for 49117	16	AK969	Belt SPZ612 for 49117	32
AK940	Nut for 49117	3	AK955	Ring for 49117	17	AK970	Motor Pulley for 49117	34
AK941	Mobile Support for Mixer for 49117	4	AK956	Upper Shaft for 49117	18	AK971	Cap for Sleeve for 49117	41
AK942	Bearing 62202 2RS for 49117	5	AK957	Adapter VF49 for 49117	19	AK972	Start-Stop Button for 49117	42
AK943	Mobile Pin for Mixer for 49117	6	AK958	Spacer for 49117	20	AK973	Inverter for 49117	43
AK944	Fixed Support for 49117	7	AK959	Double Pinion Z=18 3/8 for 49117	21	AK974	Complete Electrical System for 49117	44
AK945	Basin for 49117	8	AK960	Greaser for 49117	22	AK975	Micro Lace FR 515 for 49117	45
AK946	Mixer for 49117	9	AK961	Reducer Pulley for 49117	23	AK976	Microswitch MS30 for 49117	45A
AK947	Cover for 49117	10	AK962	Lamellar Rings for 49117	24	AK977	Start-Stop Fan Button for 49117	46
AK948	Cover Shaft for 49117	10A	AK963	Bearing 51206 for 49117	25	AK978	Cable Gland for 49117	47
AK949	Cam for 49117	11	AK964	Bearing 6006 2RS for 49117	26	AK979	Fan Bracket for 49117	51
AK950	Handle for 49117	12	AK965	Spacer for 49117	27	AK980	Motor for 49117	53
AK951	Fan for 49117	13	AK966	Lower Shaft for 49117	28	AK981	Roller Chain and Joint 3/8 for 49117	54
AK952	Sieve Holder Rod for 49117	14	AK967	Double Pinion Z=23 3/8 for 49117	29	AK982	Fixing Key for Ring Nut for 49117	55

Parts Breakdown

Model PM-IT-0012 49118



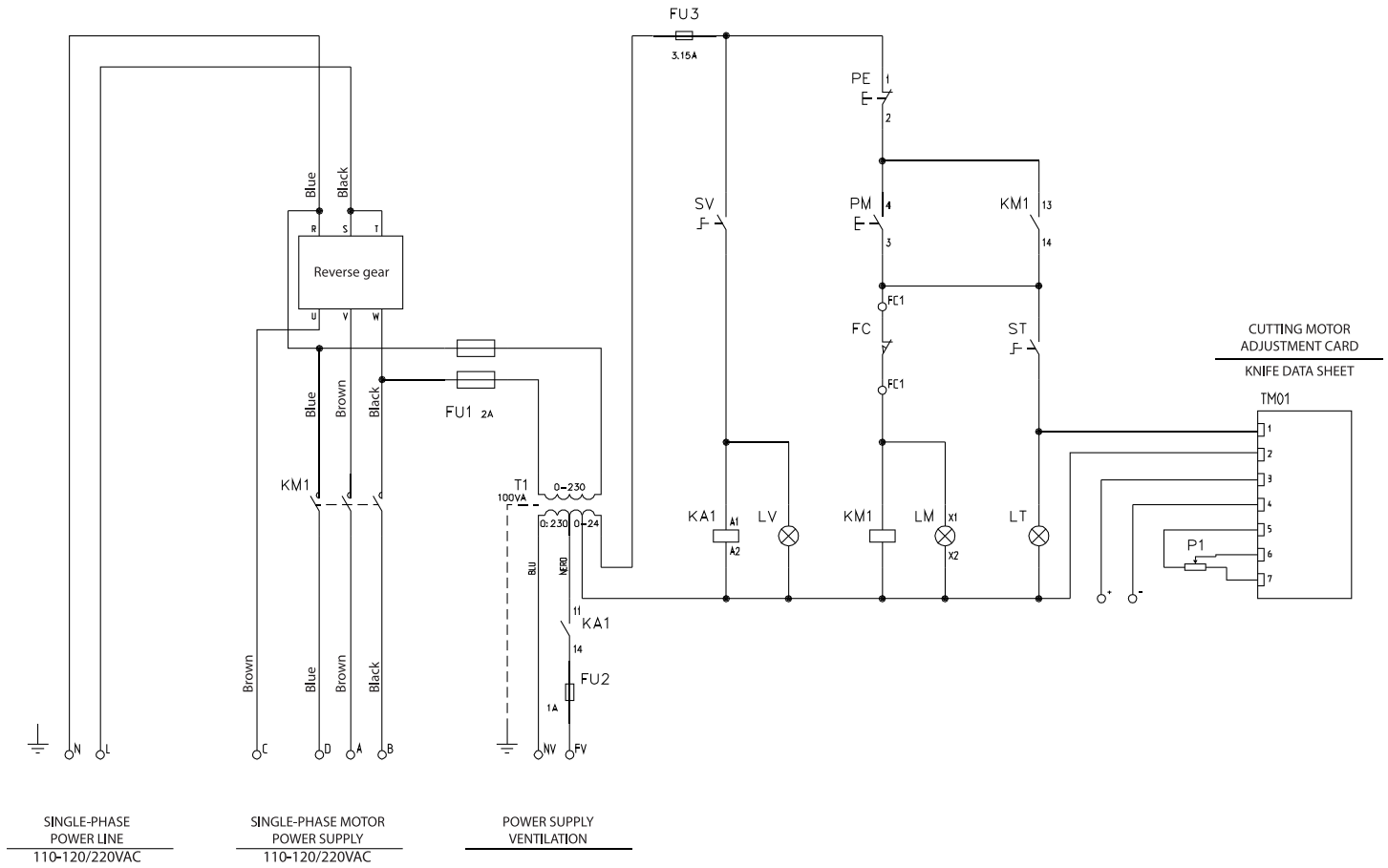
Parts Breakdown

Model PM-IT-0012 49118

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
44115	Worm for 49118	1	77692	Adapter MVF49 for 49118	19	77710	Motor Cover for 49118	37
77675	Sleeve for 49118	2	77693	Spacer for 49118	20	42986	Cutter Motor Complete with Plug (42) for 49118	38
77676	Lock Ring for 49118	3	77694	Upper Sprocket Z=18 3/8 for 49118	21	77712	Protection for 49118	39
77677	Support Mobile Mixing for 49118	4	77695	Fattener for 49118	22	77713	Knife Support for 49118	40
77678	Bearing 62206 for 49118	5	77696	Reducer Pulley for 49118	23	77714	Nylon Cup for 49118	41
77679	Pin for 49118	6	77697	Gasket for 49118	24	77715	Quick Connect Plug for 49118	42
77680	Fixed Support for 49118	7	77698	Bearing 51206 for 49118	25	AD364	Knife Blade for 49118	43
77681	Bath for 49118	8	77699	Bearing 6006 for 49118	26	41404	Electrical System Complete Single Phase for 49118	44
77682	Mixer for 49118	9	AD362	Spacer for 49118	27	77729	Micro Switch FR515 for 49118	45
77683	Cover for 49118	10	77701	Lower Shaft for 49118	28	AK983	Microswitch MS30 for 49118	46
77684	Cam for 49118	11	77702	Lower Sprocket Z=23 3/8 for 49118	29	77721	Micro Switch MS09 for 49118	47
77685	Handle for 49118	12	77703	Spacer for 49118	30	77722	Cater Back for 49118	48
77686	Fan for 49118	13	77704	Rod for Motor Base for 49118	31	77723	Lower Cater for 49118	49
77687	Rod for 49118	14	24593	Belt SPZ 670/710 for 49118	32	77724	Back for 49118	50
77688	Plate for 49118	15	77706	Motor Base for 49118	33	77725	Bracket for Fan for 49118	51
77689	Wheel for 49118	16	77707	Motor Pulley for 49118	34	77726	Nylon Bushing for 49118	52
77690	Ring for 49118	17	77708	Tensioning Screw for 49118	35	AK984	Motor for 49118	53
77691	Upper Shaft for 49118	18	77709	Washer for 49118	36	AK985	Roller Chain and Joint 3/8 for 49118	54

Electrical Schematics

Model PM-IT-0012 49118



NEMA
5 - 15P
125VAC / 15 AMP



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.

