



***Dough Roller***  
***Model BE-CN-0400***  
***Item 39638***  
***Instruction Manual***



*Revised - 08/09/2023*



---

Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



# ***Table of Contents***

Model BE-CN-0400

---

<b>Section</b>	<b>Page</b>
General Information -----	3 - 5
Safety and Warranty -----	4 - 5
Technical Specification -----	6
Installation -----	6
Operation -----	6 - 7
Maintenance -----	7 - 8
Troubleshooting -----	8
Parts Breakdown -----	9 - 10
Electrical Schematics -----	11
Notes -----	12 - 14
Warranty Registration -----	15



# 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***

---

## **WARNING**

**PLEASE READ THE USER MANUAL CAREFULLY BEFORE OPERATING THE MACHINE.**

**Warning: to avoid dangerous conditions and/or possible injuries caused by the electrical current, mechanical parts, fire or unhygienic situations, you must follow everything listed below:**



# Safety and Warranty

---

- Keep the working area clean.
- Do not use the machine in humid, wet or badly lit environments, or close to inflammable liquids or gases.
- Keep children and unauthorized personnel away from the unit.
- Do not touch the machine with wet hands.
- Only use the machine with the correct voltage rating.
- Do not wear hanging clothes or any items which can be caught in the machine. Use non-slip shoes. For hygiene and safety, keep your hair tied back and wear protective gloves.
- Do not pull on the cable to remove the plug. Do not place the cable near high temperatures, sharp objects, or liquids.
- Always unplug the machine when it is not in use, before cleaning, maintenance or when moving it.
- Before using the machine, carefully check that all safety devices are working, that the removable parts are not blocked, none of the parts are damaged, and all the parts have been set up correctly.
- When the machine is damaged or there are problems with the machine, you must turn off the machine and call Omcan. The repairs can only be done by qualified technicians, using original spare parts.

**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.**

## **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 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

<b>Model</b>	<b>BE-CN-0400</b>
<b>Power</b>	0.5 HP / 0.37 kW
<b>Dough Weight</b>	1.8 - 17.6 oz. / 50 - 500g
<b>Pizza Diameter</b>	4" - 16" / 102 - 406mm
<b>Electrical</b>	110-120V / 60Hz / 1
<b>Dimensions</b>	20.9" x 20.9" x 25.6" / 530 x 530 x 650mm
<b>Packaging Dimensions</b>	22.8" x 23.2" x 32.7" / 580 x 590 x 830mm
<b>Packaging Weight</b>	123.5 lbs. / 56 kgs.
<b>Item Number</b>	39638

## Installation

Remove the protective film, avoid using utensils that can damage the surface of the unit, check that the machine is not damaged. Please contact Omcan in the event that the machine is damaged.

The machine must be installed in a dry, adequately ventilated and well lit environment. Position the machine on a flat and stable surface; you can put it on a workbench of comfortable height (about 700 - 900mm / 27.6" - 35.4"), and leave a space of 150mm / 5.9" around the machine for easy access and cleaning.

It is necessary to check the cable carefully and verify that it is not damaged before putting the plug into the receptacle. The receptacle must be easily accessible. The cable from the machine to the receptacle must not be pulled tightly, and the machine must not rest on the cable.

**Note: the machine has been installed and tested by technical personal before leaving the factory, and it is qualified for use. The machine must not be disassembled or modified in any way, or the warranty will be voided.**

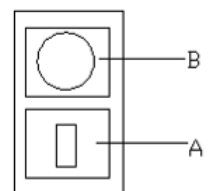
## Operation

The machine has the following controls:

- A - red button to stop the machine.
- B - green button to start the machine.

### FUNCTIONAL TEST

After plugging the machine in, the machine is ready for the functional test. To start: press the green button, the machine starts working. To stop: press the red button, the machine will stop working.



# Operation

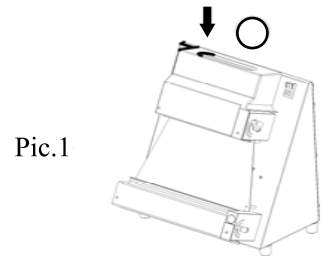
Start the machine without loading, let it run for one minute and make sure it is functioning properly.

Before every work-cycle, always make sure the machine is perfectly clean, in particular, any surface that comes in contact with dough. If necessary clean the machine.

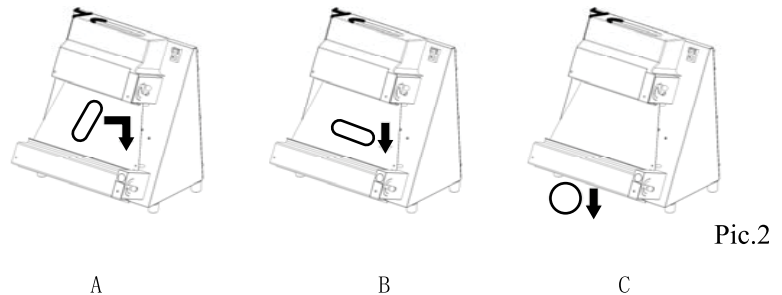
**Warning: keep small items and hands away from the rollers before you turn on the machine!**

## OPERATION FOR THE SHAPING OF ROUND DISKS

After turning on the machine, you can put a small amount of dough (50-500g) which has been previously fermented for at least 4 to 6 hours. Squash the sides slightly and put some dry flour on it so it can easily go through the upper rollers (Pic.1).



When the dough comes out from the upper roller, you will receive thin dough with an oval shape. Turn the dough 90° by hand, and it will be ready for the next step to travel through the lower rollers. Out of these rollers it will have an imperfect round shape, to get the shape to the desired roundness, you must finish forming it by hand (Pic.2).



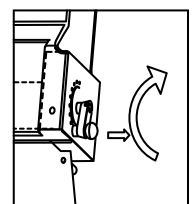
## OPERATION FOR THE SHAPING OF RECTANGLES, SQUARES, AND OTHER SHAPES

If you want to obtain a different shape in your dough, you can cut the dough to the approximate shape, for example squares, rectangle etc. with a knife or a special tool, before putting the dough through one or both rollers.

## HOW TO ADJUST THE THICKNESS

Adjusting the machines thickness is recommended as the weight, the thickness, the size and the shape of the disk will never be the same. To obtain different thickness in your dough, you must do the following:

- Turn off the machine.
- Adjust the width between the highest rollers. Pull the black knot in order to release the lever, and then turn the lever to a proper position. Clockwise is to reduce the thickness, counterclockwise is to increase the thickness (Pic.3).



Pic. 3

# Maintenance

Before starting any kind of maintenance or cleaning you must remove the plug from the socket. It is important not to use any chemical, abrasive or corrosive products. Do not use running water, or abrasive tools, such as metal wool etc; these can damage the unit and compromise the hygienic safety.

# Maintenance

---

Cleaning must be done every time after use, failure to do so will cause the machine to malfunction and will compromise the hygienic safety of the unit.

Using a proper brush and a wooden palate, first clean the residue of flour and dough from the unit. Disassemble the covers, the two slides, and the release springs, remove the dough pieces then turn the regulating levers so that the rollers will be in the fully opened position. Carefully clean the machine and the disassembled parts using a damp sponge or cloth with water and detergent. Rinse and dry thoroughly with an absorbing food-paper, wipe all surfaces that come in contact with the dough and then clean the whole machine with a smooth cloth and a specific disinfectant for food machines. Reassemble the unit when cleaning is completed.

## LUBRICATION OF SHAFTS AND ROLLERS

It is necessary to grease shafts and rollers every year. Disassemble the covers, the slanted wall, the springs and the dough-scrappers; unscrew the fixing screws and take off the back-panel first and then the stands; then remove the rollers and the joints. Clean all these parts carefully by means of a sponge with warm water and food detergent, rinse thoroughly and dry it with absorbing paper. Grease the shafts and the rollers holes with a sufficient amount of paraffin oil. Reassemble the unit when done.

# Troubleshooting

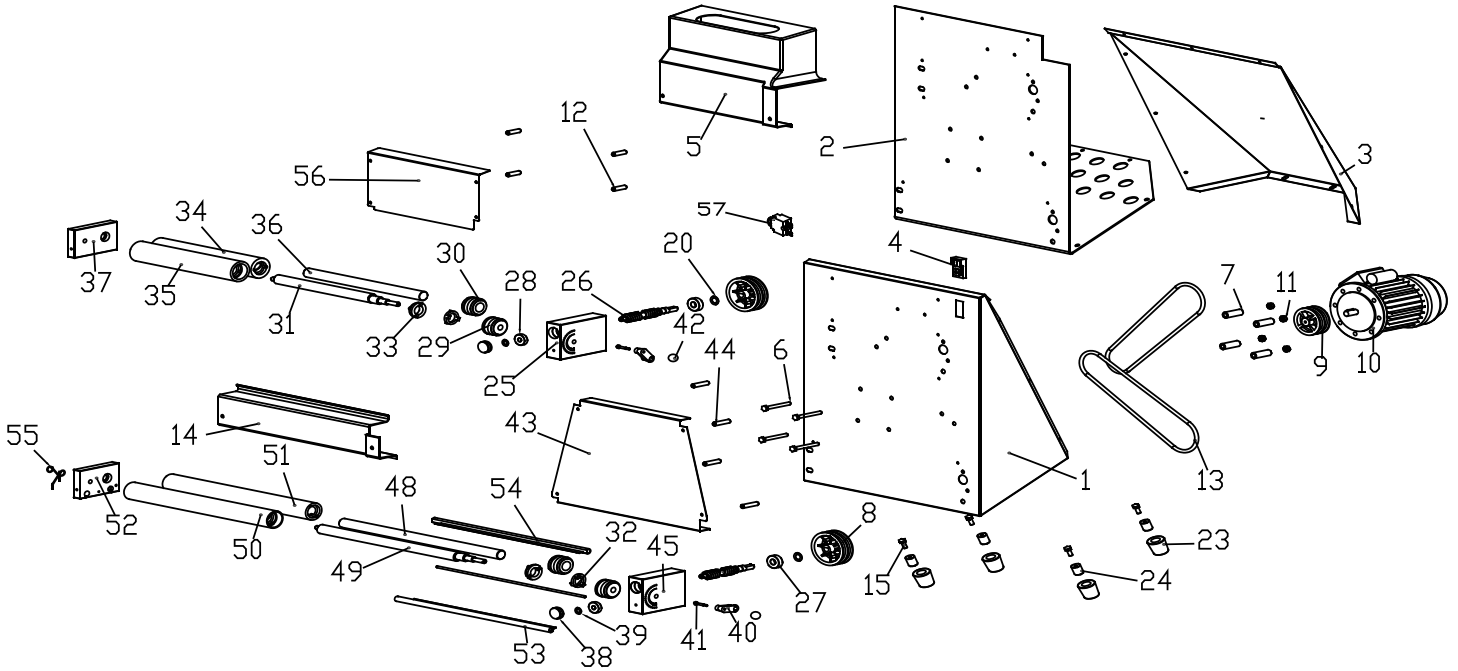
---

Problem	Cause	Solution
The machine does not start.	The unit is not plugged in.	Plug the unit into the socket.
	The input voltage is incorrect.	Use the proper input voltage.
		Call Omcan for further assistance.
The machine conducts electricity.	The wires touch the body of the machine.	Check the wires, verify the wires do not touch the body of the machine.
Only a group of roller are working.	The belt is broken.	Change the belt.
	The worm wheel is worn out.	Change the worm wheel.



# Parts Breakdown

Model **BE-CN-0400** 39638



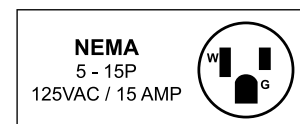
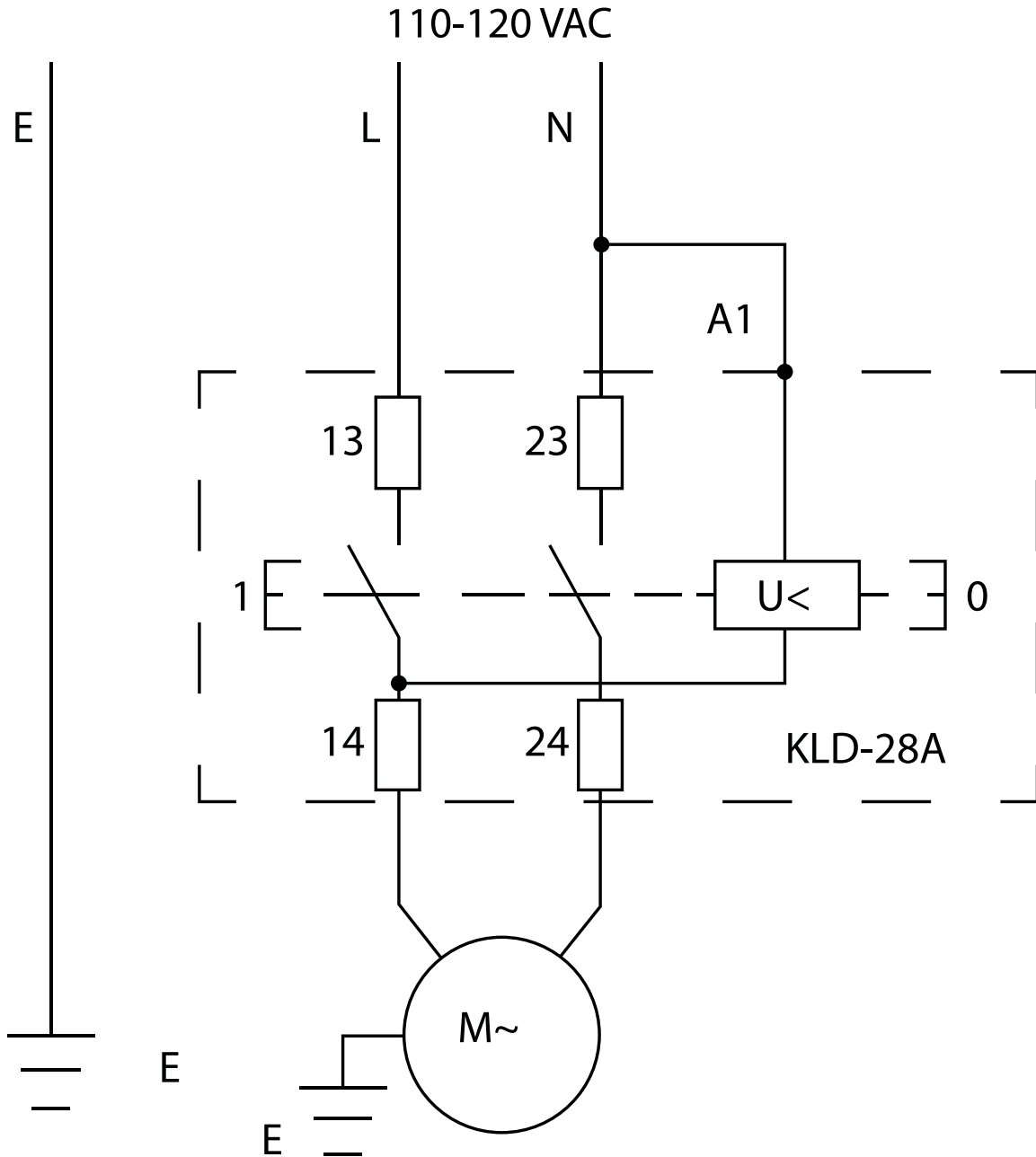
# Parts Breakdown

## Model BE-CN-0400 39638

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
41970	Body for 39638	1	41993	Rubber Bar for 39638	24	42010	Bar for 39638	41
41971	Board for 39638	2	41994	Supporter B for 39638	25	42011	Ball Handle for 39638	42
41972	Back Cover for 39638	3	41995	Worm A for 39638	26	42012	Lower Plate for 39638	43
41973	Switch for 39638	4	41996	Axletree A for 39638	27	42013	Supporter Bar A for 39638	44
41974	Up Cover for 39638	5	41997	Axletree B for 39638	28	42014	Supporter C for 39638	45
41975	Screw for 39638	6	41998	Worm Wheel A for 39638	29	42017	Roller Shaft A for 39638	48
41976	Supporting Tube for 39638	7	41999	Worm Wheel B for 39638	30	42018	Eccentric Axle B for 39638	49
41977	Belt Wheel B for 39638	8	42000	Eccentric Axle A for 39638	31	42019	Roller C for 39638	50
41978	Belt Wheel A for 39638	9	42001	Transit Ring for 39638	32	42020	Roller A for 39638	51
41979	Motor for 39638	10	42002	Transit Ring for 39638	33	42021	Supporter D for 39638	52
41980	Nut for 39638	11	42003	Roller B for 39638	34	42022	Scraper A for 39638	53
41981	Supporter Bar B for 39638	12	42004	Roller D for 39638	35	42023	Scraper B for 39638	54
41982	Belt for 39638	13	42005	Roller Shaft B for 39638	36	42024	Spring for 39638	55
41983	Low Cover for 39638	14	42006	Supporter A for 39638	37	42025	Upper Plate for 39638	56
41984	Screw for 39638	15	42007	Cover for 39638	38	AN752	Thermo-Protection of Engine for 39638	57
41989	Ring for 39638	20	42008	Ring for 39638	39			
41992	Rubber Foot for 39638	23	42009	Ball Handle for 39638	40			

# Electrical Schematics

Model **BE-CN-0400** 39638











# 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](mailto: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.

