



Pasta Sheeter
Model PM-IT-0037
Item 46292
Instruction Manual



Revised - 03/10/2023



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Model PM-IT-0037

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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 MANUAL IS AN INTEGRAL PART OF THE MACHINE

Before carrying out any operation please read ALL the safety warnings, the instructions and the warranty conditions in this manual carefully. Any use of the machine not specifically foreseen by this instruction manual may cause danger; it is therefore advisable to look after it and keep it to hand for future consultation in case of necessity.

Safety and Warranty

ATTENTION

The pasta machine is only designed for mixing, rolling and cutting of pasta and cannot be used for other purposes. The manufacturer is not responsible in the case of:

- Incorrect use.
- Incorrect electrical supply.
- Incorrect installation.
- Alterations or repairs not authorised by the manufacturer.
- Use of spare parts other than original spare parts or which are not specifically designed for the machine.

ATTENTION

If you have any doubts, or for any use not foreseen by this manual, contact the retailer before installation is carried out. In the case of any communication please quote the MODEL and the SERIES NUMBER of the machine.

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 CONNECTIONS

Before operating the machine, check that the power supply to your premises corresponds to the technical description in this booklet. It is not possible to use any other electrical supply. The manufacturer declines all responsibility for injury to persons or damage to objects deriving from non-observance of these requirements. Where necessary fit an adapter to the plug, checking that it is suitable for the electrical cable.

WARNING - THIS MACHINE IS NOT A TOY. WHEN IN USE THE MACHINE SHOULD BE SUPERVISED AND OUT OF REACH OF CHILDREN.

Do not use the machine while wearing loose clothing, aprons or overalls which may be caught in the rotating rolls of the pasta machine or in the rolling and cutting accessories. Take particular care, apart from hygienic reasons, to ensure that hair is tied back (it is advisable to wear a protective cap) and that other items such as necklaces and bracelets do not dangle near the moving parts.

Place the machine on a flat, stable surface, which can bear the weight of the machine. Before starting to use the machine ensure that you know how to stop it in an emergency. Do not use the machine if:

- It is not operating correctly.
- It has been damaged or dropped.
- The electrical cable or the plug are damaged.

Do not immerse the electrical cable or the plug in water.

Keep them away from hot surfaces.

Do not leave the electrical cable dangling from the edge of work surfaces or tables.

Do not use this machine near sinks or on wet surfaces.

Safety and Warranty

SAFETY DEVICES

The machine is fitted with a safety device, which makes it possible to start the machine:

- When the pasta hopper roller is in use, on lowering the roller bar.

IN AN EMERGENCY

To stop the machine turn the master switch to position "0". When the pasta hopper is in use (fig 1, component 2), the machine can be stopped immediately by lifting the pasta rollers. Then turn the master switch to position "0".

ATTENTION: NEVER TAMPER WITH THE SAFETY DEVICES DO NOT NEUTRALISE OR ALTER THE PROTECTIVE SYSTEMS.

If it is possible to operate the machine in conditions in which it should not be possible to operate it (mixer cover open or pasta rollers lifted), turn it off immediately by turning the master switch to position "0", remove the plug from the socket and contact your Authorised Retailer.

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 LABOR 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.

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

DESCRIPTION OF THE MACHINE (FIG. 1)

The parts of the machine are:

1. Electric pasta machine.
2. Pasta hopper with Inox roller.
3. Handle.
4. Simplex roll and cut accessory.

Model	PM-IT-0037
Roller Length	8.7" / 220mm
Max. Roller Opening	0" - 0.2" / 0 - 5mm
Electrical	110-120V / 60Hz / 1
Power	0.25 HP / 190 W
Weight	35.5 lbs. / 16.1 kgs.
Packaging Weight	36 lbs. / 16.3 kgs.
Dimensions	8.5" x 14" x 10" / 216 x 356 x 254mm
Packaging Dimensions	14" x 17" x 15" / 356 x 432 x 381mm
Item Number	46292

Operation

USE OF THE PASTA MACHINE (FIG. 2)

BEFORE USE: follow the instructions described in the Maintenance section.

1. Place the machine on a suitable surface.
2. Attach the pasta hopper (A) to the supports (C1) with the safety bar (the Inox roller A1) upwards.
3. Plug in the machine and turn the master switch to position "I".
4. The dough must be kept at room temperature.
5. Turn the regulator knob (P) to position "10", insert the previously prepared dough between the Inox roller (A1) and the drawing rollers of the machine; press the dough by lowering the Inox roller which acts on the safety microswitch under slot (D), starting the machine and rolling out the pasta sheet.

ATTENTION: To feed the dough between the drawing rollers use only the Inox roller (A1). Do not use knives or other utensils which might damage the rollers.

IT IS EXPRESSLY FORBIDDEN

- To tamper in any way with the safety devices, by interposing any object (such as knives, toothpicks or other utensils) which hold the microswitch (D) down and permitting the machine to work without the use of the Inox roller (A1).
- To exert pressure on the pasta (to push it between the rotating drawing rollers) using any utensil other than

Operation

the special Inox roller (A1) or with the hands.

6. To roll out the pasta and obtain a pasta sheet turn the regulator (P) anti-clockwise to reduce the distance between the drawing rollers; leave the Inox roller (A1) in the lowered position and insert the sheet obtained between the Inox roller (A1). Repeat this operation until the sheet is of the required thickness.

TO DISMANTLE THE MACHINE: turn the master switch to position “0”, remove the plug from the socket, release the pasta hopper (A) from the supports (C1).

AFTER USE: follow the instructions described in the Maintenance section.

GENERAL WARNING

Remember that the safety device prevents the machine from operating when the roller (A1) is not lowered.

USING THE SIMPLEX CUTTING AND ROLL ACCESSORY (FIG. 3, 4, 5)

BEFORE USE: follow the instructions in the Maintenance section.

1. Place the machine on a suitable surface.
2. Insert the supplied pin (F) in the pasta hopper (B).
3. Insert the pasta hopper (B) in the special seat (G1).
4. Turn the taglia-sfoglia (B) clockwise until it is completely fixed (Fig. 4).
5. Fit the pasta hopper (A) on to the supports (C1) with the Inox roller (A1) positioned downwards.
6. Plug in the machine and turn the master switch to position “I”. The machine will start moving so that the transmission arm (F) can be inserted.
7. Push the ready prepared sheet of pasta through the cutting rollers.

TO DISMANTLE THE MACHINE: turn the master switch to position “0”, remove the plug from the socket. Rotate the pasta hopper accessory counterclockwise; remove the same accessory and then remove the pin.

AFTER USE: follow the instructions described in the Maintenance section.

GENERAL WARNING

Remember that the safety device prevents the machine from operating when the roller (A1) is not lowered.

USE OF THE MANUAL SIMPLEX CUTTING AND ROLL ACCESSORY (FIG. 7)

BEFORE USE: follow the instructions in the Maintenance section.

1. Place the machine on a suitable surface.
2. Fit the roll and cut accessory (B) on to the supports (C2).
3. Fit the handle (M) into the appropriate hole and proceed with the manual working of the pre-prepared sheet of pasta.

TO DISMANTLE THE MACHINE: remove the handle (M) and release the roll and cut accessory (B) from the supports (C2).

Operation

AFTER USE: follow the instructions described in the Maintenance section.

Maintenance

CLEANING AND MAINTENANCE BEFORE USE

- Cleaning is the only maintenance operation usually required.
- TURN THE MASTER SWITCH TO POSITION “0” AND REMOVE THE PLUG FROM THE SOCKET.
- Clean the machine carefully with a dry cloth or with a soft brush.
- AFTER FITTING AND TURNING ON THE MOTOR. It is possible to complete the cleaning operations by passing a piece of dough through the rollers (to remove any dust). The same operation can be carried out for the cleaning of the Simplex Roll and Cut Accessory. The dough used for this operation must obviously be thrown away.
- NEVER wash the machine body with running water or detergent.
- Do not put any part of the machine in the dishwasher.

CLEANING AND MAINTENANCE AFTER USE

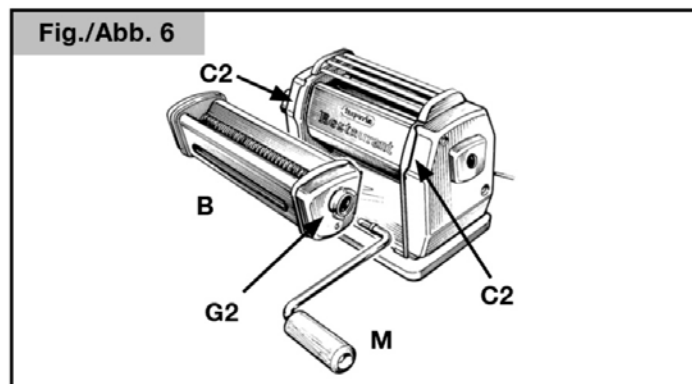
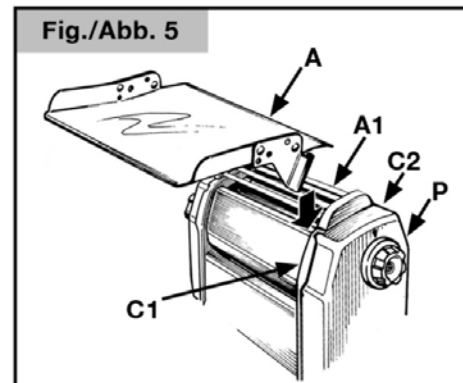
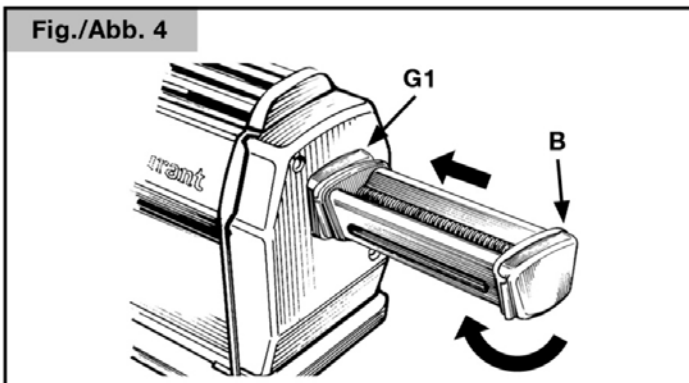
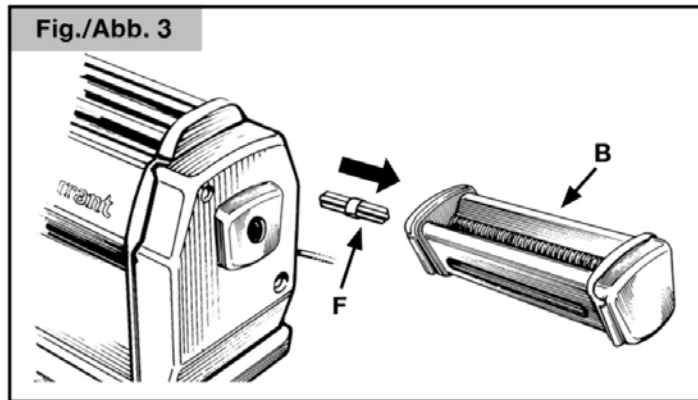
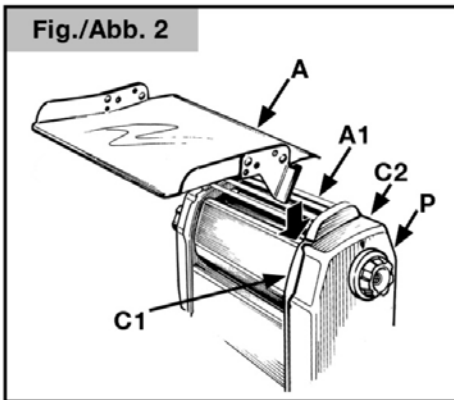
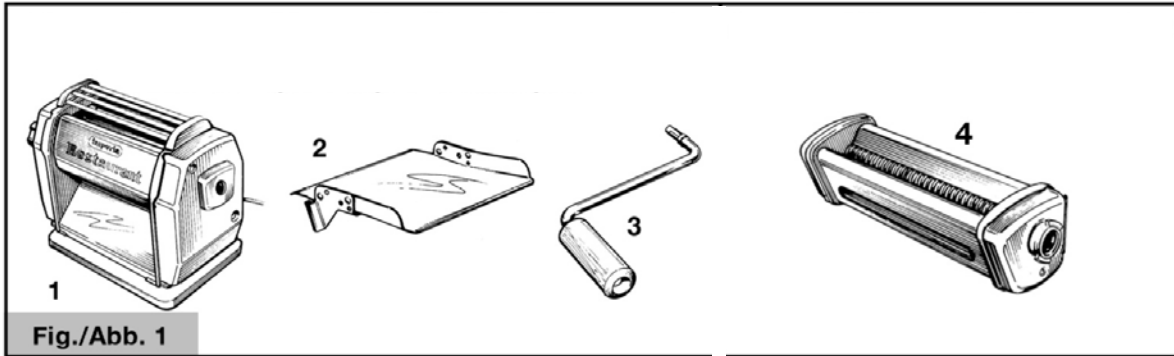
- TURN THE MASTER SWITCH TO POSITION “0”.
- MACHINE BODY. Clean the accessory using a dry cloth or a soft brush.
- OTHER PARTS OF THE MACHINE The other parts of the machine (pasta hopper, roll and cut accessory) arm can be cleaned with a damp cloth.
- Never remove pasta residues using sharp utensils.
- NEVER wash the body of the machine with running water or detergents.
- Do not wash any part of the machine in the dishwasher. Ensure that the parts are perfectly dry before putting them away after use.

Troubleshooting

PROBLEM	PROBABLE CAUSE	SOLUTION
If the machine won't start or stops suddenly.	The machine is not plugged in or the plug is not fully inserted into the socket.	Plug in the machine correctly.
	The master switch is in position “0”.	Place the master switch in position “1”.
	The metal roller is raised.	Lower the metal roller exerting slight pressure on the dough.

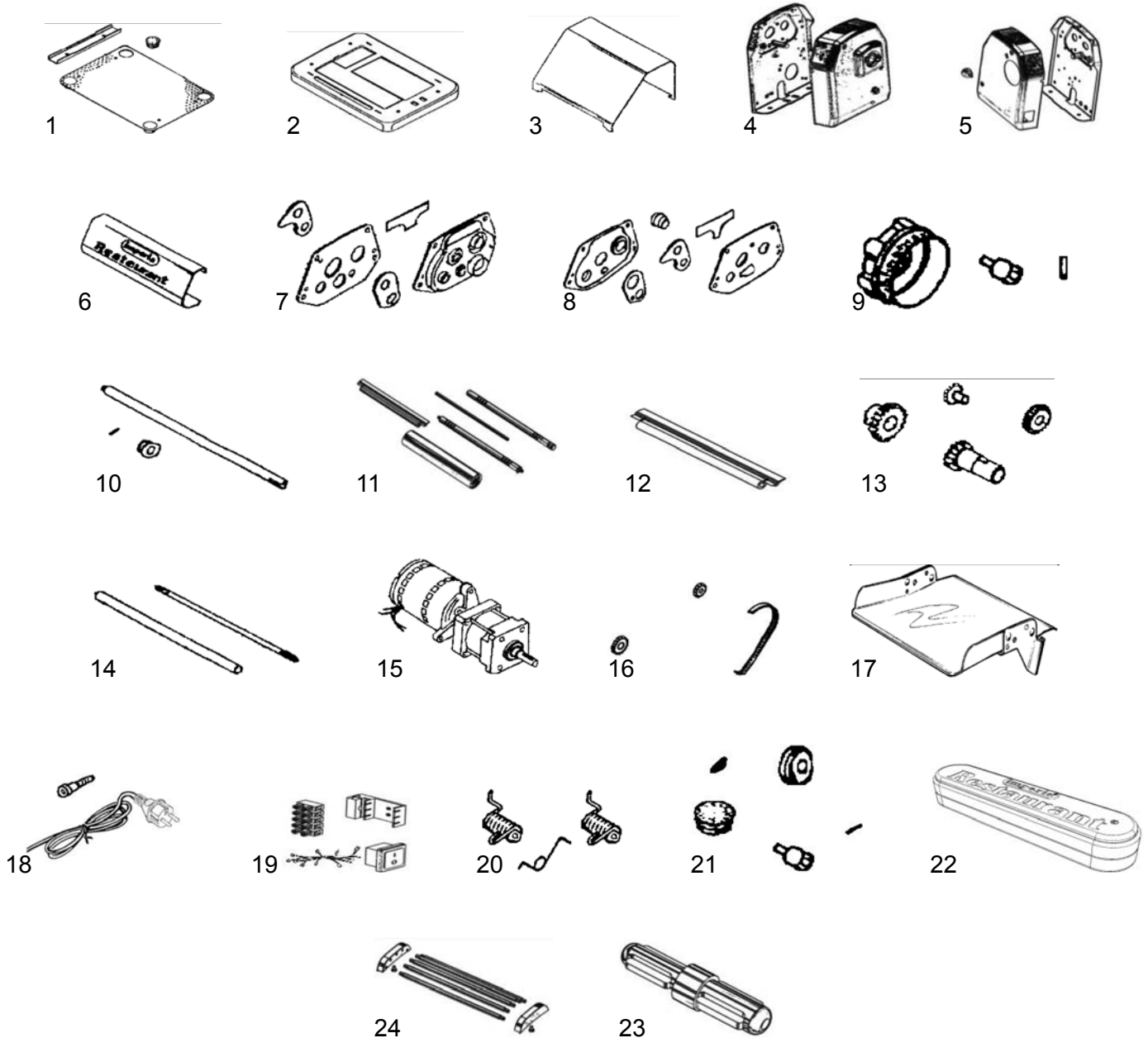
If the above solutions do not resolve the problem, contact Omcan.

Figure Drawings



Parts Breakdown

Model PM-IT-0037 46292



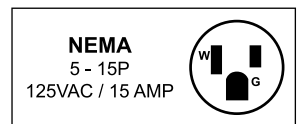
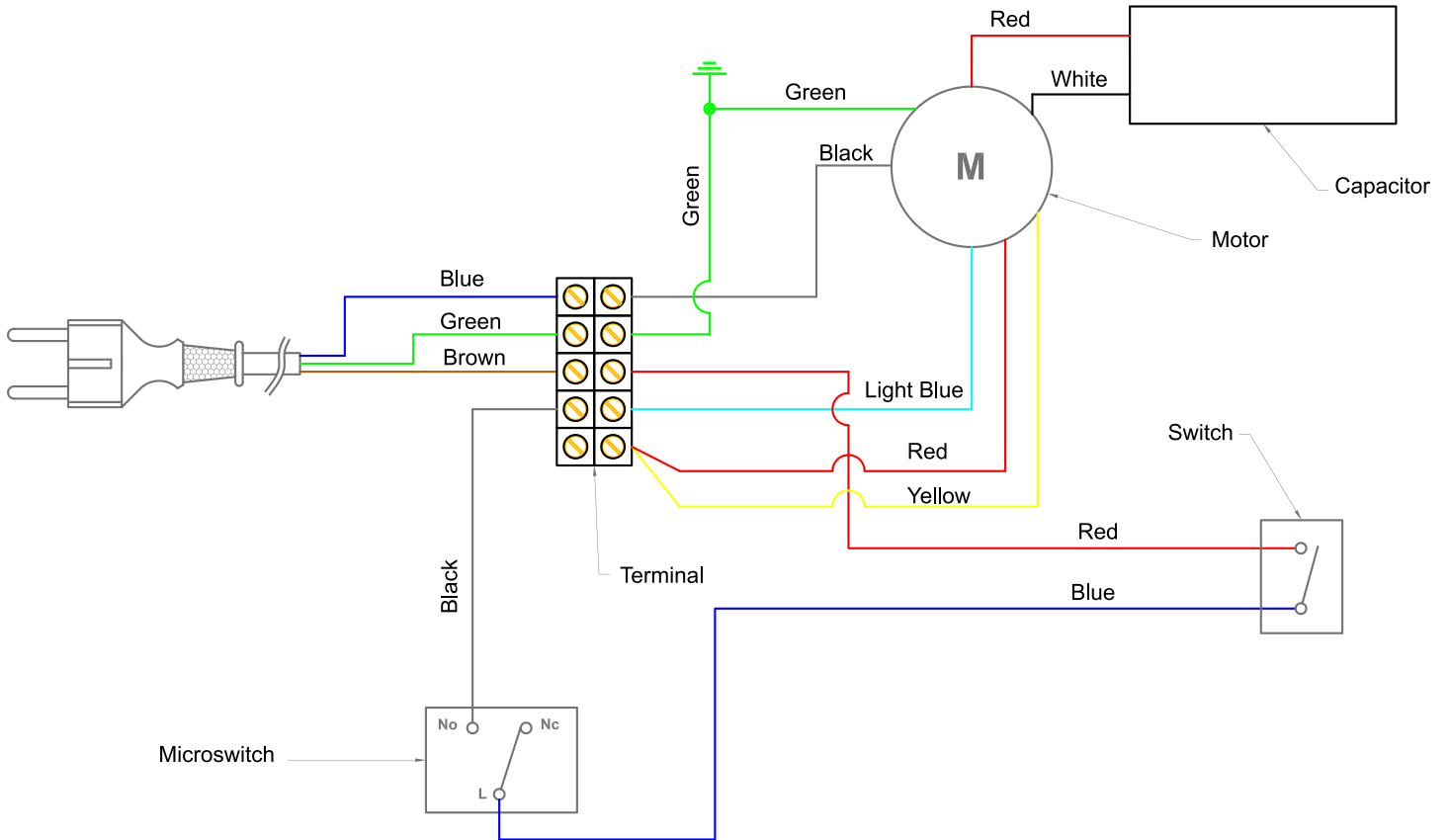
Parts Breakdown

Model PM-IT-0037 46292

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH450	Support Kit for 46292	1	15973	Knob Kit for 46292	9	15967	Tray for 46292	17
15997	Base Support for 46292	2	AH456	Adjustment Kit for 46292	10	AH459	Power Supply Kit for 46292	18
AH451	Sliding Kit for 46292	3	41628	Rollers Kit for 46292	11	AH460	Electrical Components Kit Prof. for 46292	19
AH452	Right Side Covering Kit for 46292	4	44988	Scrapers for 46292	12	15968	Spring Kit for 46292	20
AH453	Left Side Covering Kit for 46292	5	15980	Gear Kit (Metal) for 46292	13	15985	Dial Lock Kit for 46292	21
45081	Name Plate Cover for 46292	6	45082	Tube & Rod Kit for 46292	14	15969	Transmission Kit for 46292	22
AH454	Right Frame Kit for 46292	7	41915	Motor for 46292	15	AH461	Accessory Pin Kit for 46292	23
AH455	Left Frame Kit for 46292	8	41430	Assembly Kit Belt and Gear Set for 46292	16	AH462	Mechanical Protection Kit for 46292	24

Electrical Schematics

Model PM-IT-0037 46292



Notes



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.

