



Floor Model Pasta Machines

*Models PM-IT-0008, 0015, 0025, 0025-T, 0040
Items 13364, 13397, 16643, 13236, 13440*
Instruction Manual



Revised - 11/24/2017



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Model PM-IT-0008 / Model PM-IT-0015 / Model PM-IT-0025
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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'Amerique, 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'acohol, 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 expédiées 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

GENERAL WARNING: These machines have 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 manual 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 engineered in conformity to European directives 89/392 EC, 91/368 EC, 93/44 EC and 93/68 EC.

- Be sure to read important messages. Information highlighted as “Important” in the Operator’s Manual and/or machine indicate specific instructions about settings, maintenance and so on. Failure to comply with these instructions may lead to damage to the machine.

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 short circuits.
- 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 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.

Safety and Warranty

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see www.omcan.com/warranty.html 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-0008	PM-IT-0015	PM-IT-0040
Tank Capacity	8.8 lbs. / 4 kgs.	13 lbs. / 5.9 kgs.	1 st : 26 lbs. / 11.8 kgs. 2 nd : 17.6 lbs. / 8 kgs.
Power	0.75 HP / 0.56 kW	1 HP / 0.75 kW	1.5 HP / 1.12 kW
Output / hr.	17.6 lbs. / 8 kgs.	33 lbs. / 15 kgs.	88 lbs. / 40 kgs.
Electrical	110V/60Hz/1Ph	220V/60Hz/1Ph	208V/60Hz/3Ph
Weight	143.2 lbs. / 65 kgs.	242.5 lbs. / 110 kgs.	385 lbs. / 175 kgs.
Dimensions (DWH)	12.5" x 22" x 29" 318 x 559 x 737mm	15" x 35" x 36" 381 x 889 x 914mm	22" x 40.5" x 36.6" 559 x 1029 x 930mm
Item Number	13364	13397	13440

Model	PM-IT-0025	PM-IT-0025-T
Tank Capacity	26 lbs. / 11.8 kgs.	
Power	1.5 HP / 1.1 kW	
Output / hr.	55 lbs. / 25 kgs.	
Electrical	220V/60Hz/1Ph	208V/60Hz/3Ph
Weight	297.6 lbs. / 135 kgs.	
Dimensions (DWH)	18.5" x 36" x 36" / 470 x 914 x 914mm	
Item Number	16643	13236

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: 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 (Figure 1A).
- Position the machine in the desired place with a free back space of around 50 centimeters and a side space of 70-80 centimeters (Figure 2) 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 (Figure 1B).
- Check that the voltage of the machine, which is written on the identification label (Figure 3), 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.

CUTTING UNIT ASSEMBLY

- Remove the components in the tank.
- Assemble the cutting unit, after removing the socket-head screw (Figure 4A) from the bearing. Then tighten the screws right down again (Figure 4).
- Plug the unit into the power supply socket (Figure 4B) 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 and 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 (Figure 5).

CONTROL OF THE INSTALLATION

N.B.: 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  (Figure 6A) and check:

- Make sure that the mixer is rotating counter-clockwise, facing the front of the machine, when the switch (Figure 6A) is placed on the "mix" position , (the Worm 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 Worm screw should turn the same way (check from the lid slits).

Installation

- 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 (Figure 7A), 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 approximately 10 - 15 mm. (Figure 7).
- Operation of the buttons and pilot lamps according to the signs given (Figure 6).
- 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.

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

Operation

PREPARING THE MACHINE

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

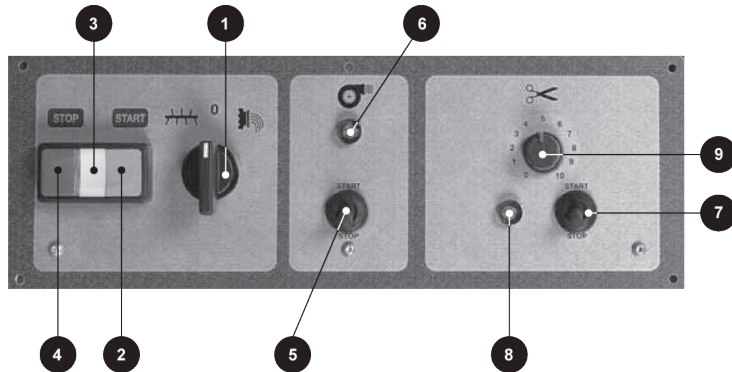
NOTE: Always clean with machine off.

OPERATING PRINCIPLE

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 Worm screw which obliges the product to assume the desired shape going through a drawplate.

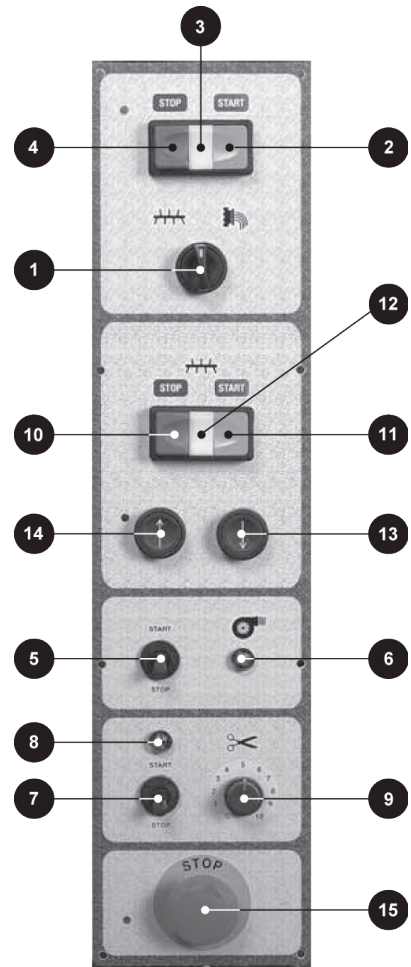
USE OF THE MACHINE

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 screw, pool, mixer, drawplate, knife, lid, control system; if it is necessary, use some warm water; see Maintenance section) you can carry out the requested operations in order to have the desired dough.



CONTROL PANEL KEY

1	KNEAD÷DRAW selector
2	Start button
3	Start pilot lamp
4	Stop push button
5	Fan switch
6	Fan pilot lamp
7	Cutter switch
8	Cutter operation pilot lamp
9	Cutter speed variation control
10	2nd tank mixer control stop button
11	2nd tank mixer control start button
12	2nd tank mixer operating pilot light
13	Tank lowering button only for TRD
14	Tank lifting button only for TRD
15	Emergency stop button only for TRD



- After having turned the machine off:
 - Switch the selector to the "0" position (Figure 20A) and check the correct set-up of the Worm screw, making sure that the cylinder part is sustained by the dragging shaft.
 - Then make sure that the plastic cap (Figure 21A) which replaces the drawplate is correctly positioned and the ring nut (Figure 21B) is well-screwed on.
 - Finally block the mixer in its place, thanks to the head-knob (Figure 21C).
- Lift the tank lid by turning the coupling lever (Figure 22A) 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

Operation

higher than at a minimum level which coincides more or less with the position of the mixer axle.

USEFUL ADVICE IN ORDER TO OBTAIN A 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 used, the environment and the place where it is stocked, the quantities indicated 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 process, it is as big as coffee beans. If the lumps form in the flour, you have poured in too much liquid.


In this case, before turning the switch (Figure 20A) from knead to drawplate, you will have to add some more flour and knead a little longer. If the 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, 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.

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	2,70	2	8	0,30	2,70
3	21	4,05	3	12	0,45	4,05
4	28	5,40	4	16	0,60	5,40
5	35	6,75	5	20	0,75	6,75
6	42	8,10	6	24	0,90	8,10
7	49	9,45	7	28	1,05	9,45
8	56	10,80	8	32	1,20	10,80
9	63	12,15	9	36	1,35	12,15
10	70	13,50	10	40	1,50	13,50

- 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

WARNING: Make sure the machine is switched off.

- Withdraw the filter (Figure 8A) and the drawplate (Figure 8B) 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 Maintenance section).
- Dry it with a soft cloth.
- Unscrew the blocking ring nuts (Figure 8C) and carefully clean the internal part including the edging.
- Take the plastic cap off (Figure 8D).
- Set up the filter and the drawplate while taking good care of the Worm screw (Figure 8E) at the center of the disk.
- Close the metal ring with the help of the wrench supplied (Figure 9A) and check that the various parts are in place and are not shifted axially because dough has added thickness (Figure 8 - point 1).
- In order to start production, position the selector (Figure 10A) on the  position and press the start button (Figure 10C). 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 (Figure 9B), made up of motor and knife, chosen from those available.
- Set up the unit for this, by simply fitting the cutter (Figure 11A) 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 it 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 (Figure 11).
- Regulate the knife speed according to the desired pasta length, by turning the speed control knob (Figure 10B).
- 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 (Figure 10D).
- The product may be collected on the frame supplied (Figure 12A), leaning on retractable rods (Figure 12B) 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.

VARIANT FOR MODEL PM-IT-0040


The model PM-IT-0040 uses the second tank (Figure 14B) to enable dough to be kneaded (press button A - Figure 13) simultaneously with the worm screw extrusion stage. This allows output to be increased considerably. Knead the dough as seen for the main tank and then pour it in by turning the tank by means of the device provided (button B - Figure 13).

Operation

- To do this, first lift the lid of the bottom tank (Figure 14A) even if this causes the machine to stop. The new product must have the same consistency as the previous contents of the tank so as to achieve a homogeneous dough mixture.

DANGER: While the tank is lowered, make sure the area near the lift (Figure 15A) is vacated as the control protection guard (Figure 15B) may be dangerous in the final stage of the movement (squeezing or cutting dangers).

After the operation:

- Stop the machine by switching the selector (Figure 16A) as well as the others to the “0” position.
- Rotate the cutting group to the stop position (Figure 17).
- Turn the selector (Figure 16B) 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 (Figures 18 - 19) and clean the machine (see Maintenance section).
- Close the water tap, for machines fitted with a cooled extrusion sleeve.

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.

STRIPPING-DOWN AND DEMOLISHING THE MACHINE

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

Maintenance

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 (Figures 18 and 23) protection lid, pool, mixer, Worm 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 (Figure 23A) is in the upper vertical position (only this position allows the disassembling of the piece) (Figure 23).

Maintenance

- Disassemble the mixer by unscrewing the external movable support (Figure 23B) 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 (Figure 24A) while 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.

WORM SCREW

After disassembling the ring nut, the drawplate (Figure 24B) and the filter, the Worm screw 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 Worm screw (Figure 25A) and mixer movements (Figure 25B), extrusion sleeve (Figure 25C), pool internal parts and lid grille in the grille coupling points (Figure 25D).

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 (Figure 26) 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, WORM 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 Worm 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.

Maintenance

- The machine parts requiring maintenance are the following: the upright push-bearing support (Figure 29B), the movable mixer support (Figure 27) and the sliding chain (Figure 29A).
- 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 (Figure 26A) and the bearing support (Figure 29B).
- Use food-grade grease compliant with USDA-H1 regulations for the mixer support (Figure 27); (if necessary, contact your local dealer). Use SAE MR3 type grease for the thrust bearing support (Figure 29B) and the chain (Figure 29A).
- When doing a yearly check-up, lubricate the chain (Figure 29A) 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 (Figures 26, 28, 30C) is tight enough. If necessary, use the regulating system (Figures 26B, 28A, 30A), by moving the motor and therefore, tightening the belt, without of course exaggerating. When finished, fit the panel back.

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

WARNING: 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

SYMPTOMS	POSSIBLE CAUSE	REMEDY
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.
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.

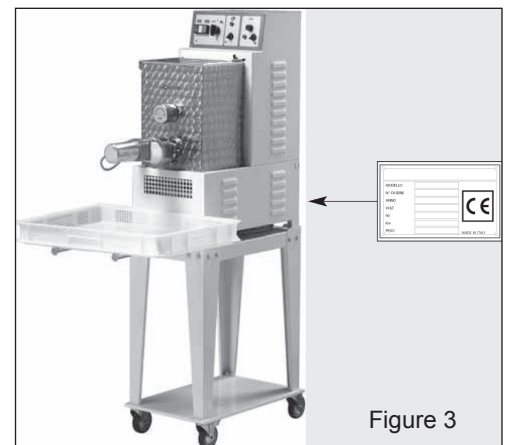
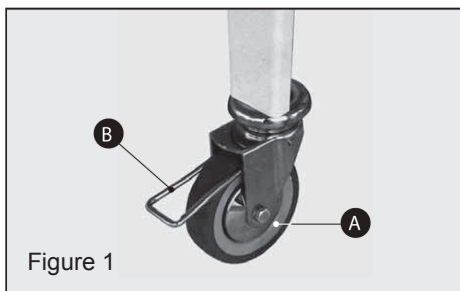
Troubleshooting

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.

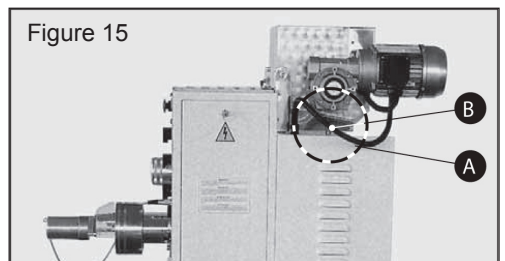
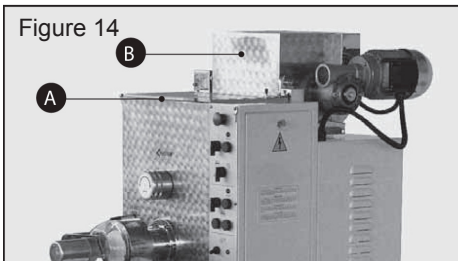
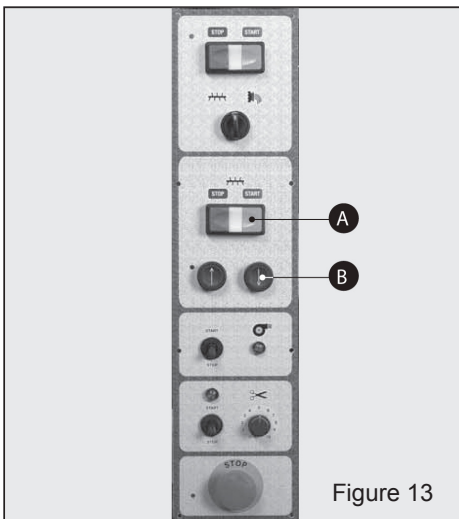
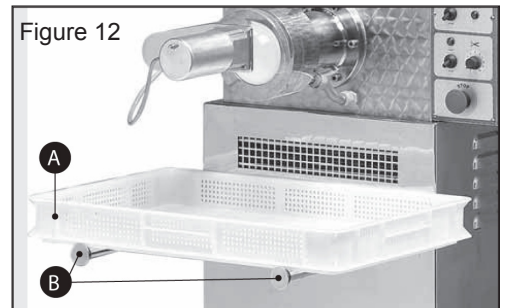
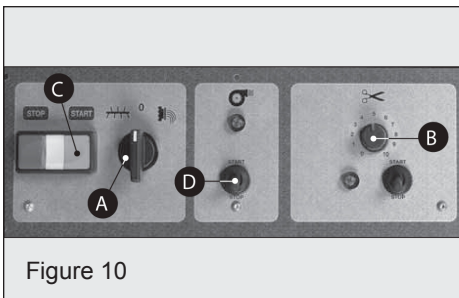
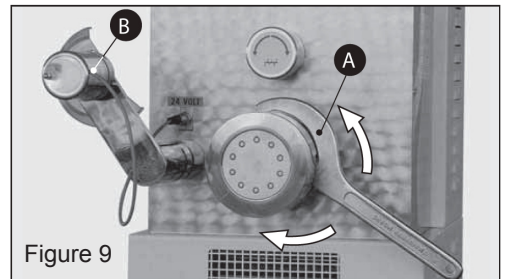
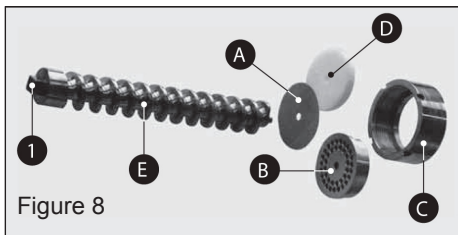
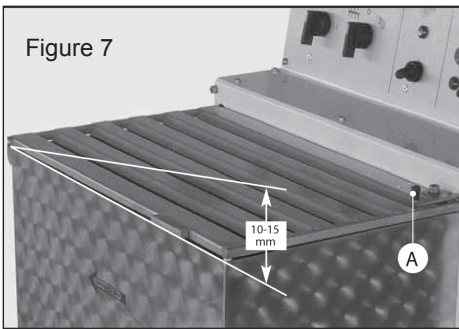
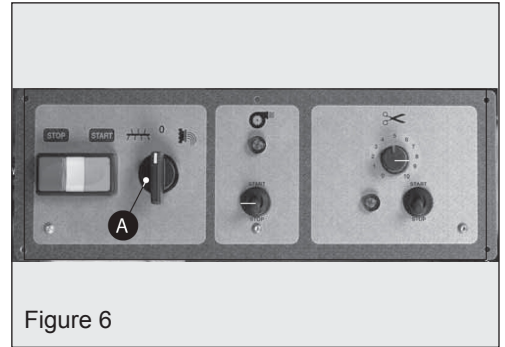
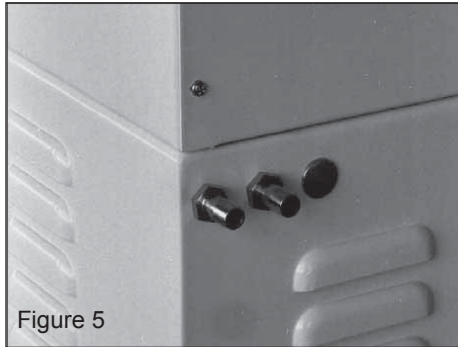
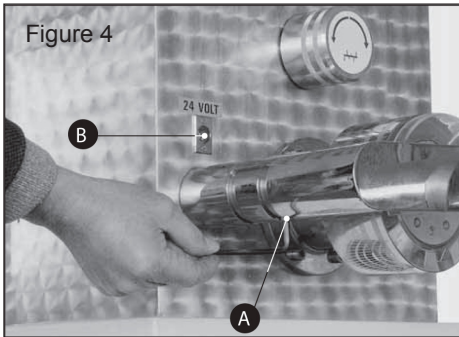
REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
13364	PM-IT-0008	Pasta Machine 18 lb / 8 kg per Hour 0.75 HP / 559 W 110V/60/1	TR75
13397	PM-IT-0015	Pasta Machine 33 lb / 15 kg per Hour 1 HP / 746 W 220V/60/1	TR95
16643	PM-IT-0025	Pasta Machine 55 lb / 25 kg per Hour 1.5 HP / 1119 W 220V/60/1	TR110
13236	PM-IT-0025-T	Pasta Machine 55 lb / 25 kg per Hour 1.5 HP / 1119 W 208V/60/3	TR1103PH
13440	PM-IT-0040	Pasta Machine 88 lb / 40 kg per Hour 1.5 HP / 1119 W 208V/60/3	TRD110

Illustrated Drawings



Illustrated Drawings



Illustrated Drawings

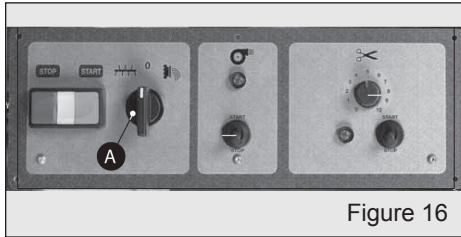


Figure 16

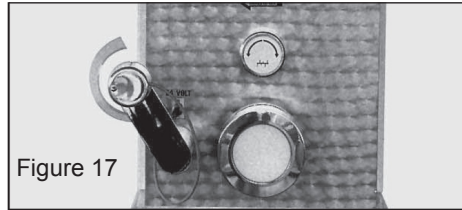


Figure 17

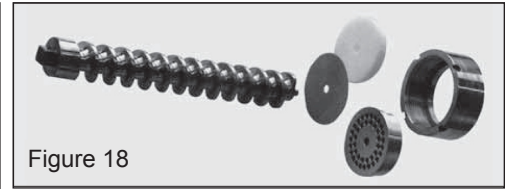


Figure 18

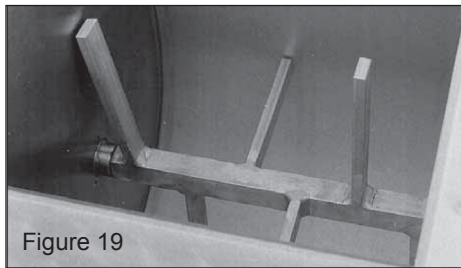


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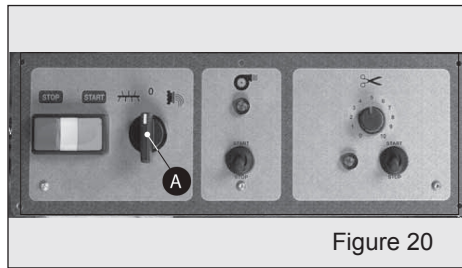


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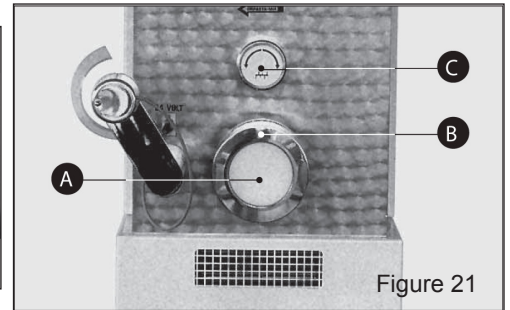


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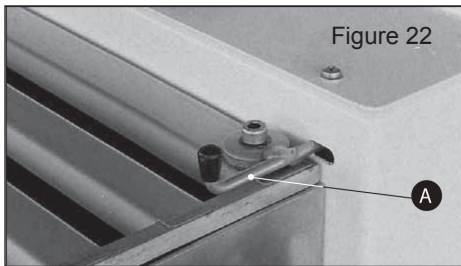


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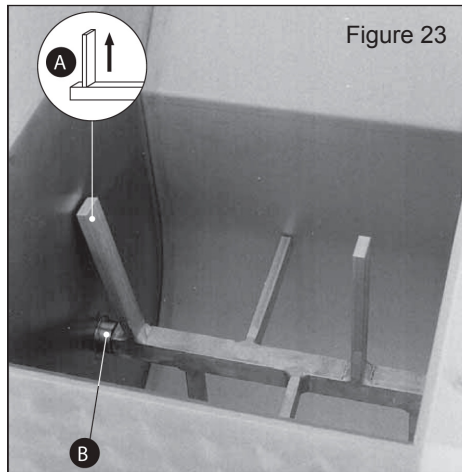


Figure 23

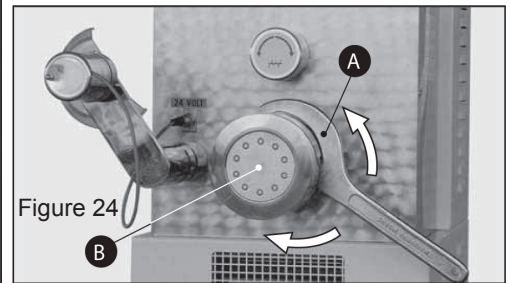
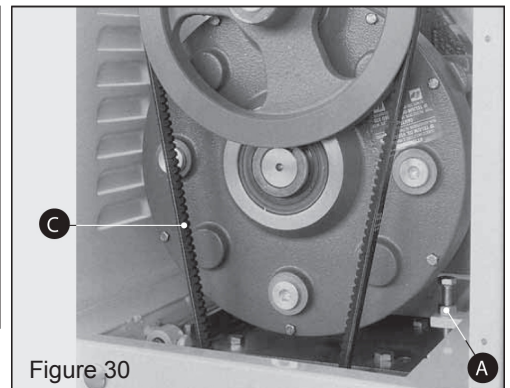
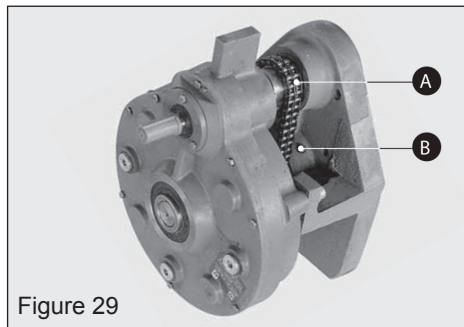
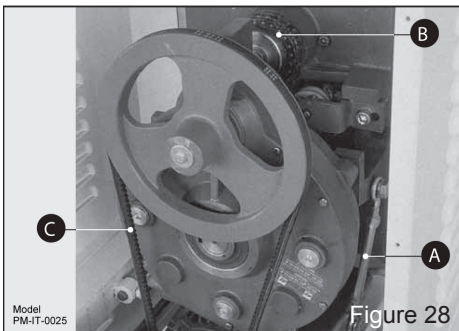
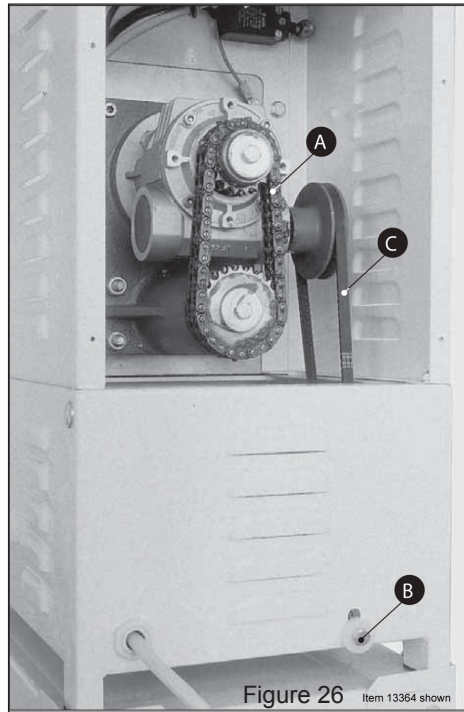
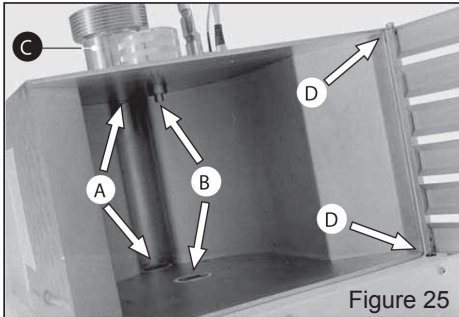


Figure 24

Illustrated Drawings



Parts Breakdown

Model PM-IT-0008 13364

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
44115	Worm for TR75	1	77693	Spacer for TR75	20	77712	Protection for TR75	39
77675	Sleeve for TR75	2	77694	Upper Sprocket Z=18 3/8 for TR75	21	77713	Knife Support for TR75	40
77676	Lock Ring for TR75	3	77695	Fattener for TR75	22	77714	Cap Sleeve for TR75	41
77677	Support Mobile Mixing for TR75	4	77696	Reducer Pulley for TR75	23	77715	Quick Connect Plug for TR75	42
77678	Bearing 62206 for TR75	5	77697	Gasket for TR75	24	77716	Knife Blade for TR75	43
77679	Pin for TR75	6	77698	Bearing 51206 for TR75	25	77717	Knife Blade for TR75	44
77680	Fixed Support for TR75	7	77699	Bearing 6006 for TR75	26	77718	3/8 Chain for TR75	45
77681	Bath for TR75	8	77700	Rings for TR75	27	77719	Motor for TR75	46
77682	Mixer for TR75	9	77701	Lower Shaft for TR75	28	77720	Micro Switch MS30 for TR75	47
77683	Cover for TR75	10	77702	Lower Sprocket Z=23 3/8 for TR75	29	77721	Micro Switch MS09 for TR75	48
77684	Cam for TR75	11	77703	Spacer for TR75	30	77722	Cater Back for TR75	49
77685	Handle for TR75	12	77704	Rod for Motor Base for TR75	31	77723	Lower Cater for TR75	50
77686	Fan for TR75	13	77705	Belt 670 50Hz 710 60Hz for TR75	32	77724	Back for TR75	51
77687	Rod for TR75	14	77706	Motor Base for TR75	33	77725	Bracket for Fan for TR75	52
77688	Plate for TR75	15	77707	Motor Pulley for TR75	34	77726	Nylon Bushing for TR75	53
77689	Wheel for TR75	16	77708	Tensioning Screw for TR75	35	77727	Round Door Knife Support for TR75	54
77690	Ring for TR75	17	77709	Washer for TR75	36	77728	Electrical Assembly for TR75	55
77691	Upper Shaft for TR75	18	77710	Motor Cover for TR75	37	77729	Micro Switch FR515 for TR75	56
77692	Adapter MVF49 for TR75	19	77711	Knife Motor for TR75	38			

Parts Breakdown

Model PM-IT-0015 13397

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
77730	Screw for TR951PH	1	77747	Upper Shaft for TR951PH	22	77764	Fattener for TR951PH	40
77731	Sleeve for TR951PH	2	77748	Reducer Pulley for TR951PH	23	77765	Micro Switch MS30 for TR951PH	41
77732	Lock Ring for TR951PH	3	77749	Adapter TA30 for TR951PH	24	77766	Micro Switch FR515 for TR951PH	42
77733	Moving Knife Support for TR951PH	4	77750	Spacer for TR951PH	25	77767	Micro Switch MS09 for TR951PH	43
77734	Fixed Support for TR951PH	5	77751	Double Chain 3/8 for TR951PH	26	77768	Electrical Assembly for TR951PH	44
77735	Knife Motor for TR951PH	6	77752	Bearing 6008 for TR951PH	27	77769	Bushing for TR951PH	45
77736	Knife Blade for TR951PH	7	77753	Bearing 51308 for TR951PH	28	77770	Shaft Motor Base for TR951PH	46
77737	Knife Blade for TR951PH	8	77754	Lower Shaft for TR951PH	29	77771	Cap Sleeve for TR951PH	47
77738	Support for TR951PH	9	77755	Lower Sprocket Z=23 3/8 for TR951PH	30	77772	1/4 Tubes for TR951PH	48
77739	Bearing 62206 for TR951PH	10	77756	Back Movement Support for TR951PH	31	77773	Nipple Fittings for TR951PH	49
77740	Mobile Shaft for TR951PH	11	77757	Belt 1180 for TR951PH	32	77774	3/8 Flexible Tube for TR951PH	50
77741	Fixed Support for TR951PH	12	77758	Motor Pulley for TR951PH	33	77775	Fittings for TR951PH	51
77742	Cover for TR951PH	15	77759	Motor HF80 for TR951PH	34	77776	Reducer for TR951PH	52
77743	Cam for TR951PH	16	77760	Motor Base for TR951PH	35	77777	1/4 Elbows for TR951PH	53
77744	Wheel for TR951PH	18	77761	Sieve Support Rods for TR951PH	36	77778	Hose for TR951PH	54
77745	Bearing 6206 for TR951PH	19	77762	Fan for TR951PH	37	77779	1/4 Gasket for TR951PH	55
77746	Upper Sprocket Z=18 3/8 for TR951PH	20	77763	Fan Base for TR951PH	38			

Parts Breakdown

Model PM-IT-0025 16643

Model PM-IT-0025-T 13236

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37967	Worm for TR110	1	77791	Upper Sprocket Z=22 3/8 for TR110	20	77808	Knife Shelf Protection for TR110	39
77780	Sleeve for TR110	2	77792	Upper Shaft for TR110	22	77809	Fattener for TR110	40
31248	Die Retaining Ring for TR110	3	77793	Reducer Pulley for TR110	23	77810	Micro Switch MS30 for TR110	41
77781	Use #14564 Moving Knife Support for TR110	4	77794	Adapter TA30 for TR110	24	77811	Micro Switch FR515 for TR110	42
77782	Fixed Support for TR110	5	77795	Spacer for TR110	25	77812	Micro Switch MS09 for TR110	43
14565	Motor with Plug for TR110 Cutter	6	77796	Double Chain 3/8 for TR110	26	77813	Electrical Assembly for TR110	44
16280	Single Blade TR110	7	77797	Bearing 6008 for TR110	27	77814	Bushing for TR110	45
77784	Knife Blade for TR110	8	77798	Bearing 51308 for TR110	28	77815	Shaft Motor Base for TR110	46
44867	Rotating Mixer Support Complete of Bearing and Shaft for TR110	9	77799	Lower Shaft for TR110	29	77816	Cap Sleeve for TR110	47
77785	Bearing 62204 for TR110	10	77800	Lower Sprocket Z=23 3/8 for TR110	30	77817	1/4 Tubes for TR110	48
77786	Mobile Shaft for TR110	11	77801	Back Movement Support for TR110	31	77818	Nipple Fittings for TR110	49
77787	Fixed Support for TR110	12	77802	Belt 1180 for TR110	32	77819	3/8 Flexible Tube for TR110	50
39487	Mixer for TR110	13	77803	Motor Pulley for TR110	33	77820	Fittings for TR110	51
77788	Cover for TR110	15	39081	Motor Main 220/60/1 for TR110	34	77821	Reducer for TR110	52
39623	Cam for TR110	16	77804	Motor Base for TR110	35	77822	1/4 Elbows for TR110	53
39665	Cover with Handle for TR110	17	77805	Sieve Support Rods for TR110	36	77823	Hose for TR110	54
77789	Wheel for TR110	18	77806	Fan for TR110	37	77824	1/4 Gasket for TR110	55
77790	Bearing 6206 for TR110	19	77807	Fan Base for TR110	38			

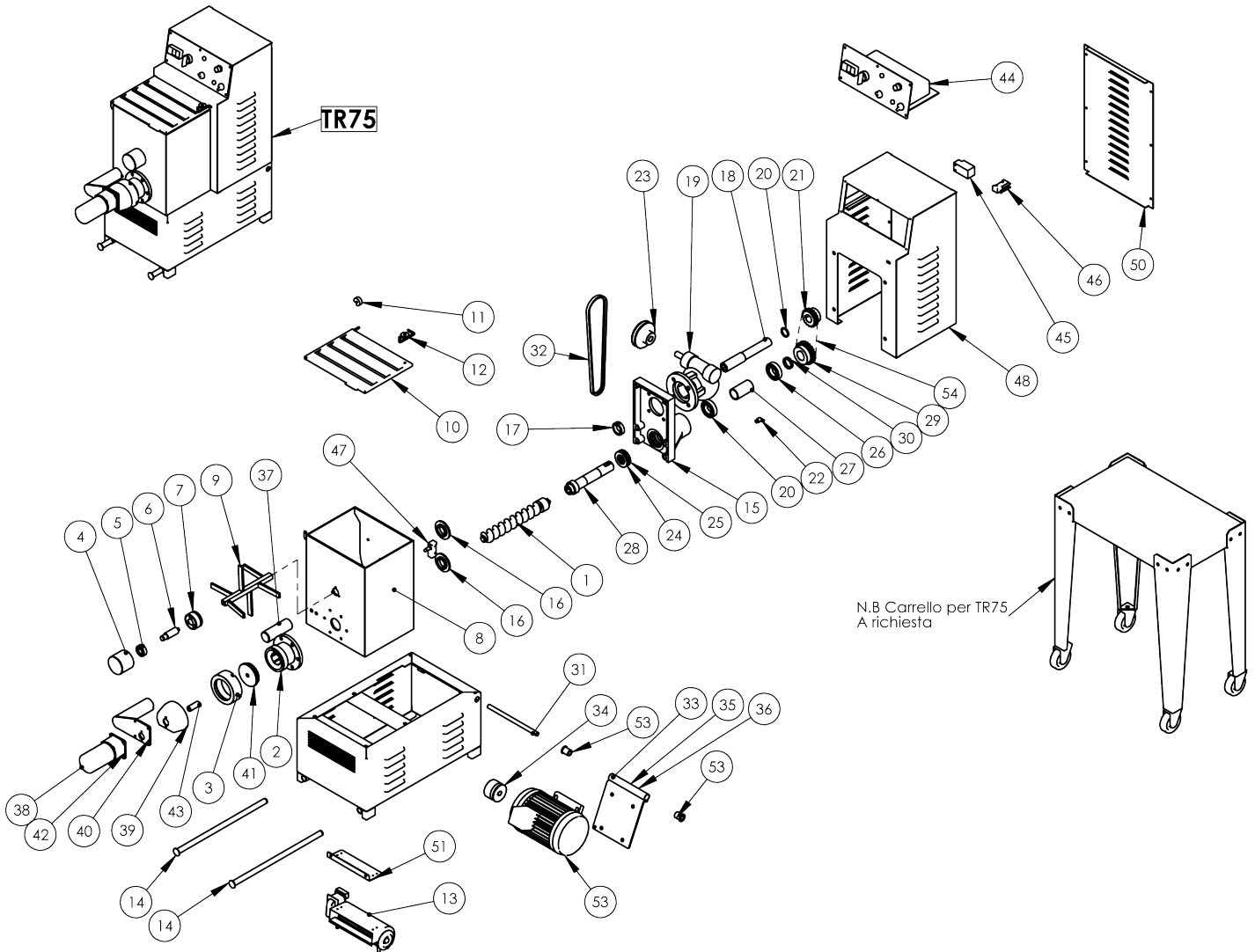
Parts Breakdown

Model PM-IT-0040 13440

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37967	Worm for TRD110	1	77845	Bearing 4200 2RS for TRD110	21	77811	Micro Switch FR515 for TRD110	42
77780	Sleeve for TRD110	2	77792	Upper Shaft for TRD110	22	77812	Micro Switch MS09 for TRD110	43
31248	Die Retaining Ring for TRD110	3	77793	Reducer Pulley for TRD110	23	77814	Bushing for TRD110	45
77781	Use #14564 Moving Knife Support for TRD110	4	77794	Adapter TA30 for TRD110	24	77815	Shaft Motor Base for TR110/TRD110	46
77782	Fixed Support for TR110/TRD110	5	77849	Tensioner Roller for TRD110	25	77816	Cap Sleeve for TRD110	48
14565	Motor with Plug for TRD110 Cutter	6	45190	Chain for TRD110	26	77871	Wheel 2 for TRD110	49
16280	Single Blade TRD110	7	77797	Bearing 6008 for TRD110	27	77872	Reducing Shaft 2 for TRD110	50
77784	Knife Blade for TR110	8	77798	Bearing 51308 for TR110/TRD110	28	77873	Pin for Roller Tensioner for TRD110	51
10901	Rotating Mixer Support with Bearing and Shaft for TRD110	9	77799	Lower Shaft for TRD110	29	77874	Locking Screw for TRD110	52
77835	Fixed Support for TRD110	12	77800	Lower Sprocket Z=23 3/8 for TRD110	30	77875	Lubed Bushing for TRD110	53
39487	Mixer for TRD110	13	77801	Back Movement Support for TRD110	31	41192	Gas Spring for TRD110	54
77837	Mixer for Bath 2 for TRD110	13A	77855	Belt SPZ 1202 for TRD110	32	77876	Motor MVF 49 for TRD110	55
77838	Handle for TRD110	14	77803	Motor Pulley for TRD110	33	77877	Roller Bracket for TRD110	56
77839	Hopper Cover for TRD110	15	39081	Motor Main 208/60/3 for TRD110	34	77878	Bath Lid 2 for TRD110	57
39623	Cam for TR110/TRD110	16	77804	Motor Base for TRD110	35	77879	Cam for Cover for TRD110	58
40030	Tank Lid Cover for TRD110	17	77805	Sieve Support Rods for TRD110	36	77880	Knob for Release Tank for TRD110	59
77789	Wheel for TRD110	18	77806	Fan for TRD110	37	77881	Rear Wheels for TRD110	60
77842	Wheel 1 for TRD110	18A	77861	Plug-in Fittings for TRD110	38	77882	Pivoting Front Wheels for TRD110	61
77843	Bearing 6206 2RS for TRD110	19	15432	Cutter Protection for TRD110	39	77883	Fan Bracket for TRD110	62
77791	Upper Sprocket Z=22 3/8 for TRD110	20	77809	Fattener for TRD110	40	77884	Solenoid for TRD110	68

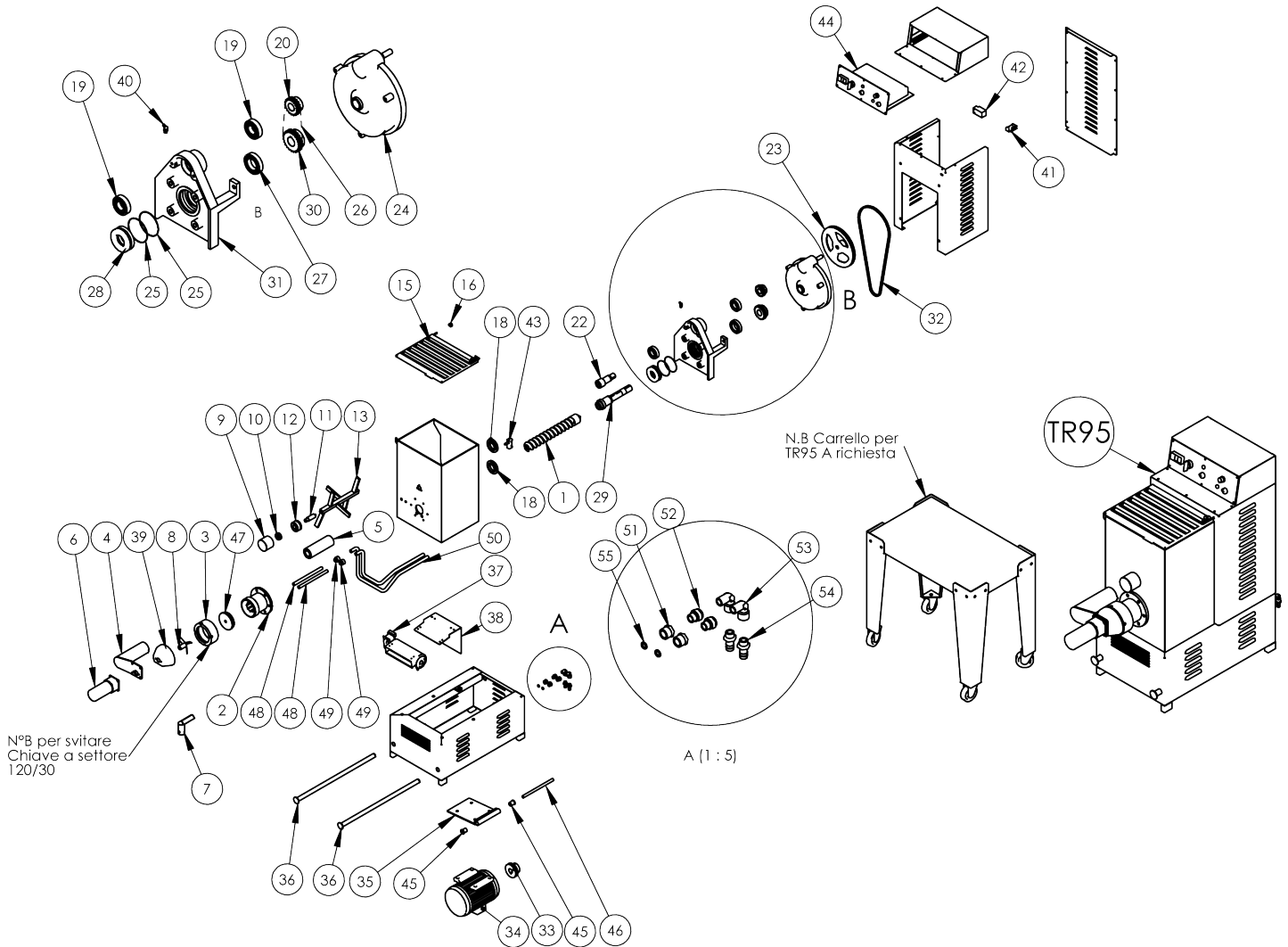
Parts Breakdown

Model PM-IT-0008 13364



Parts Breakdown

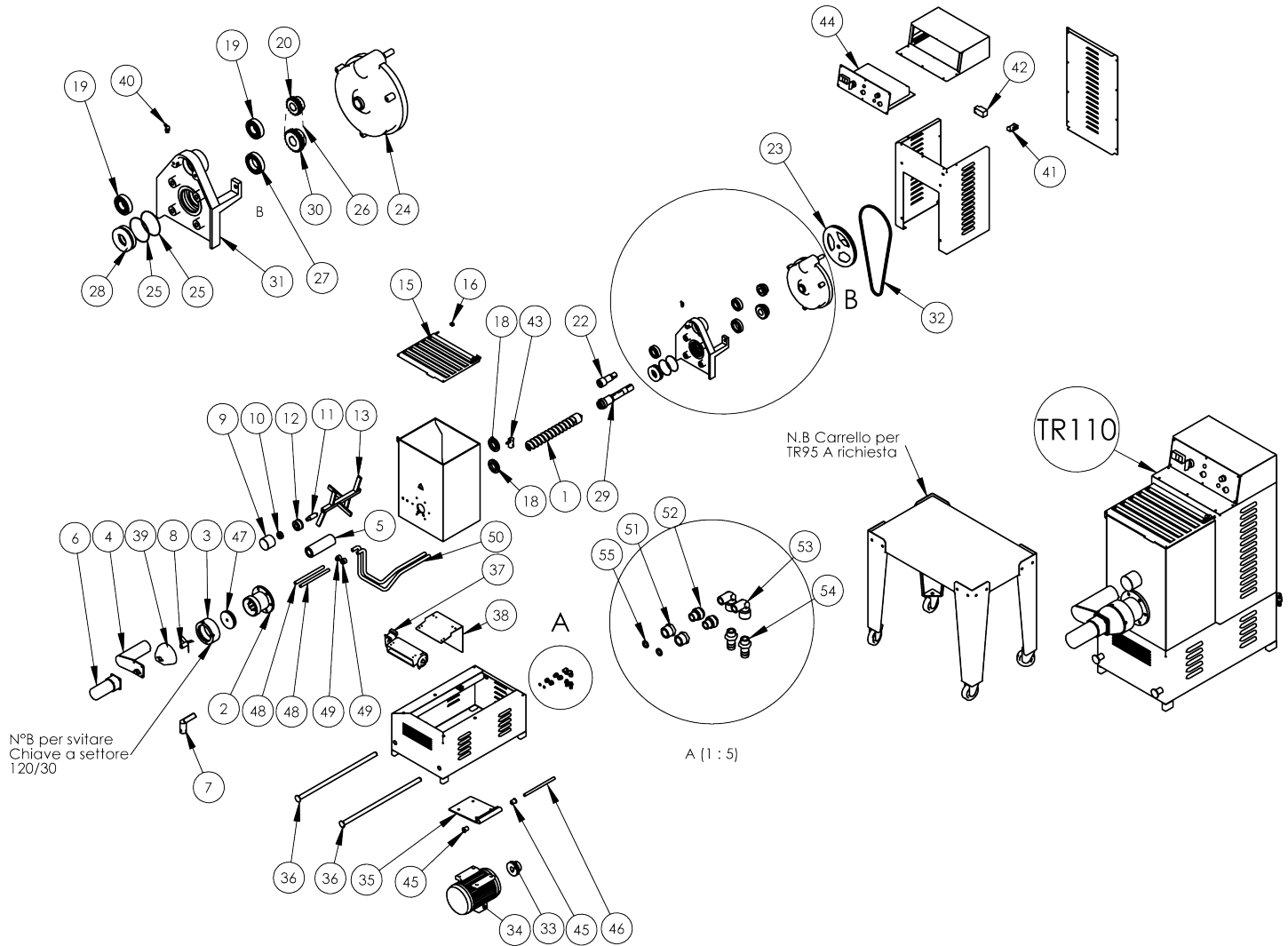
Model PM-IT-0015 13397



Parts Breakdown

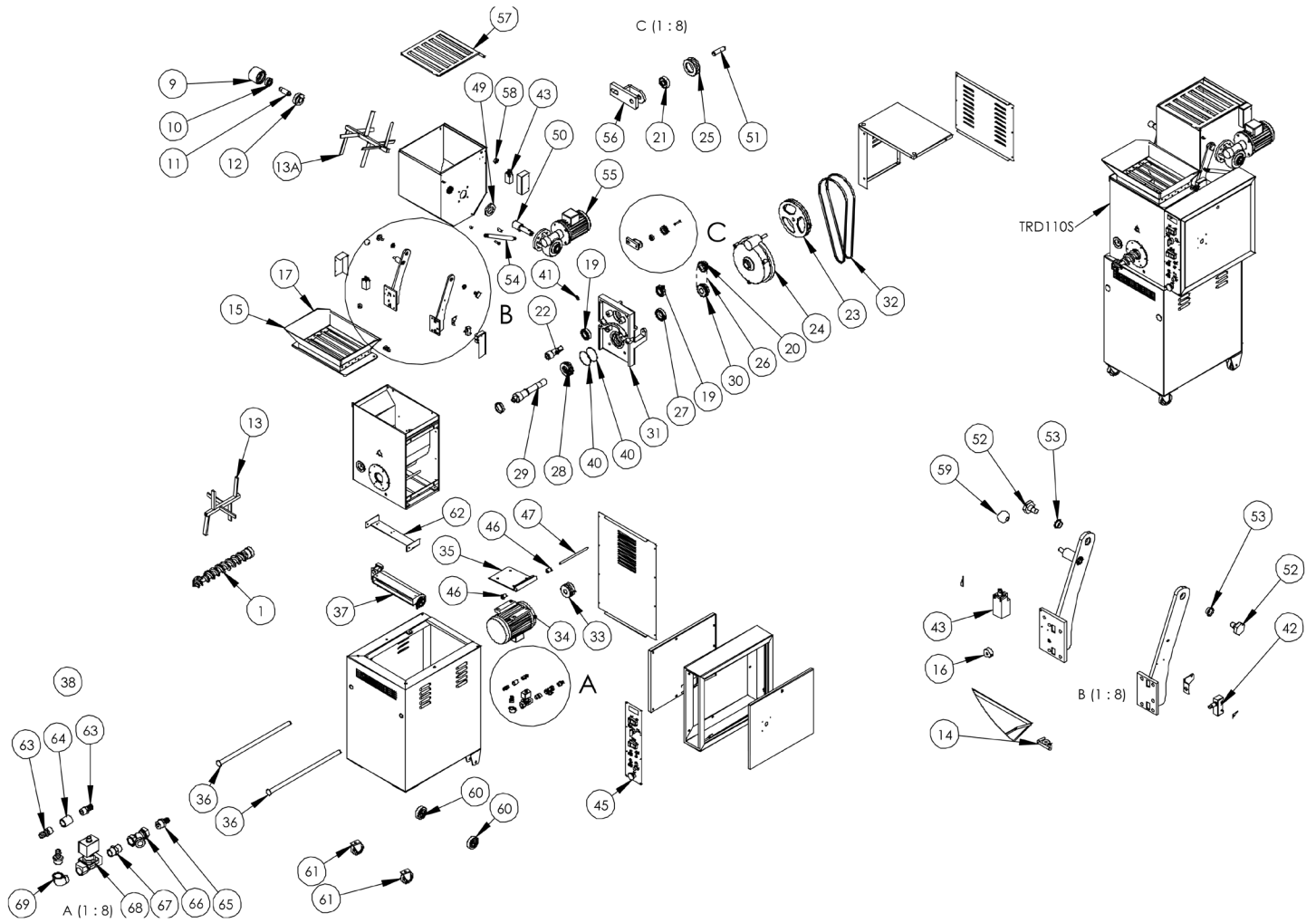
Model PM-IT-0025 16643

Model PM-IT-0025-T 13236



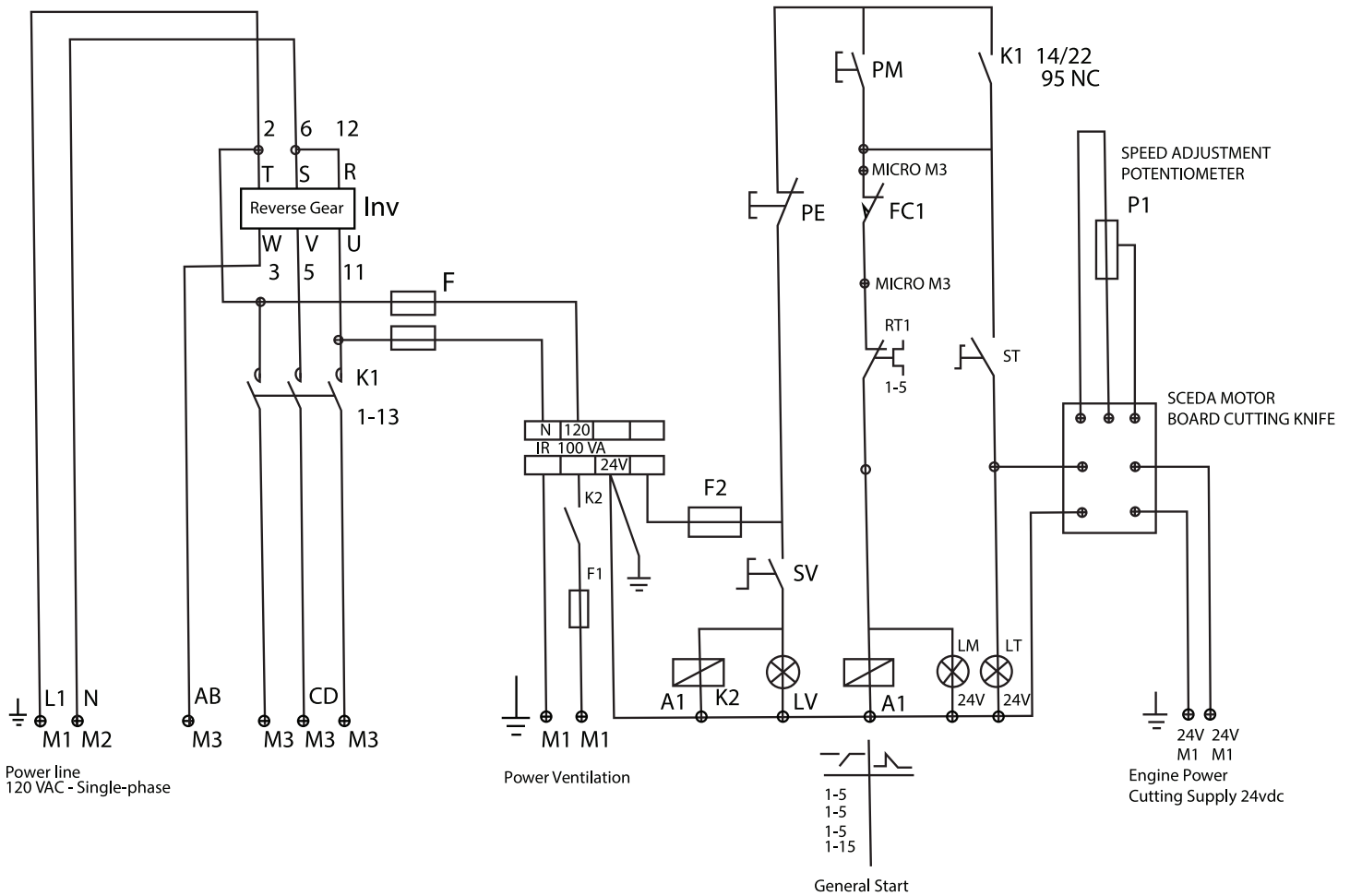
Parts Breakdown

Model PM-IT-0040 13440



Electrical Schematics

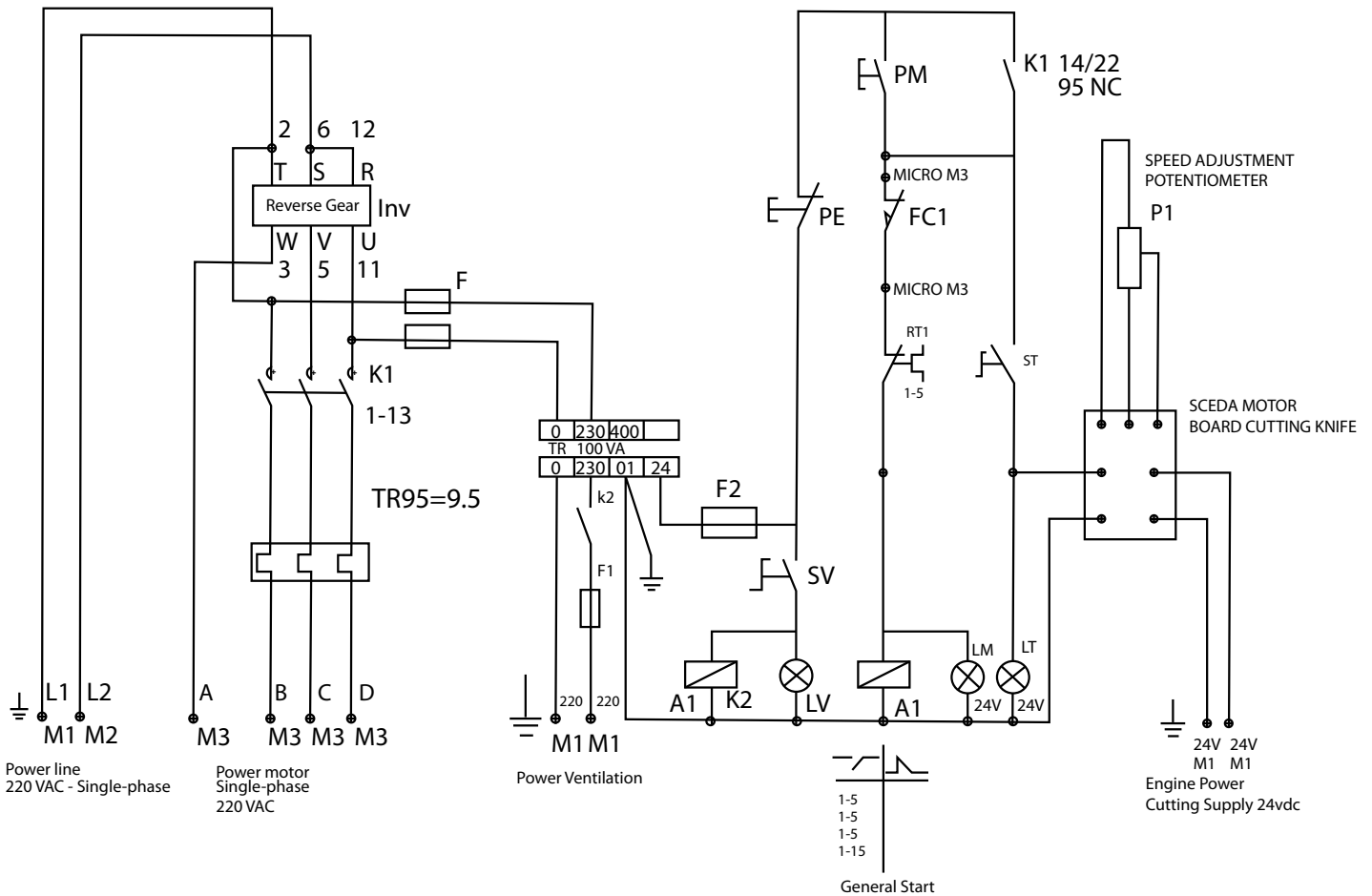
Model PM-IT-0008 13364



Description	Position	Description	Position	Description	Position
Relay	K2	Thermal Protection Phase Motor	RT1	Start Button	PM
Stop	PE	Transformer	TR	Microswitch General	FC1
Reversal	INV	Fuse Protection Ventilation 2A	F1	Signaling Ventilation Function	LV
Enabling Ventilation	SV	Fuse Protection 2A	F2	Start Reposting General	LM
Enabling Engine Cut	ST	Transformer Protection 1A	F3	Signaling Cutting Function	LT
Single-Phase Motor Control	K1	Transformer Protection 1A	F4		

Electrical Schematics

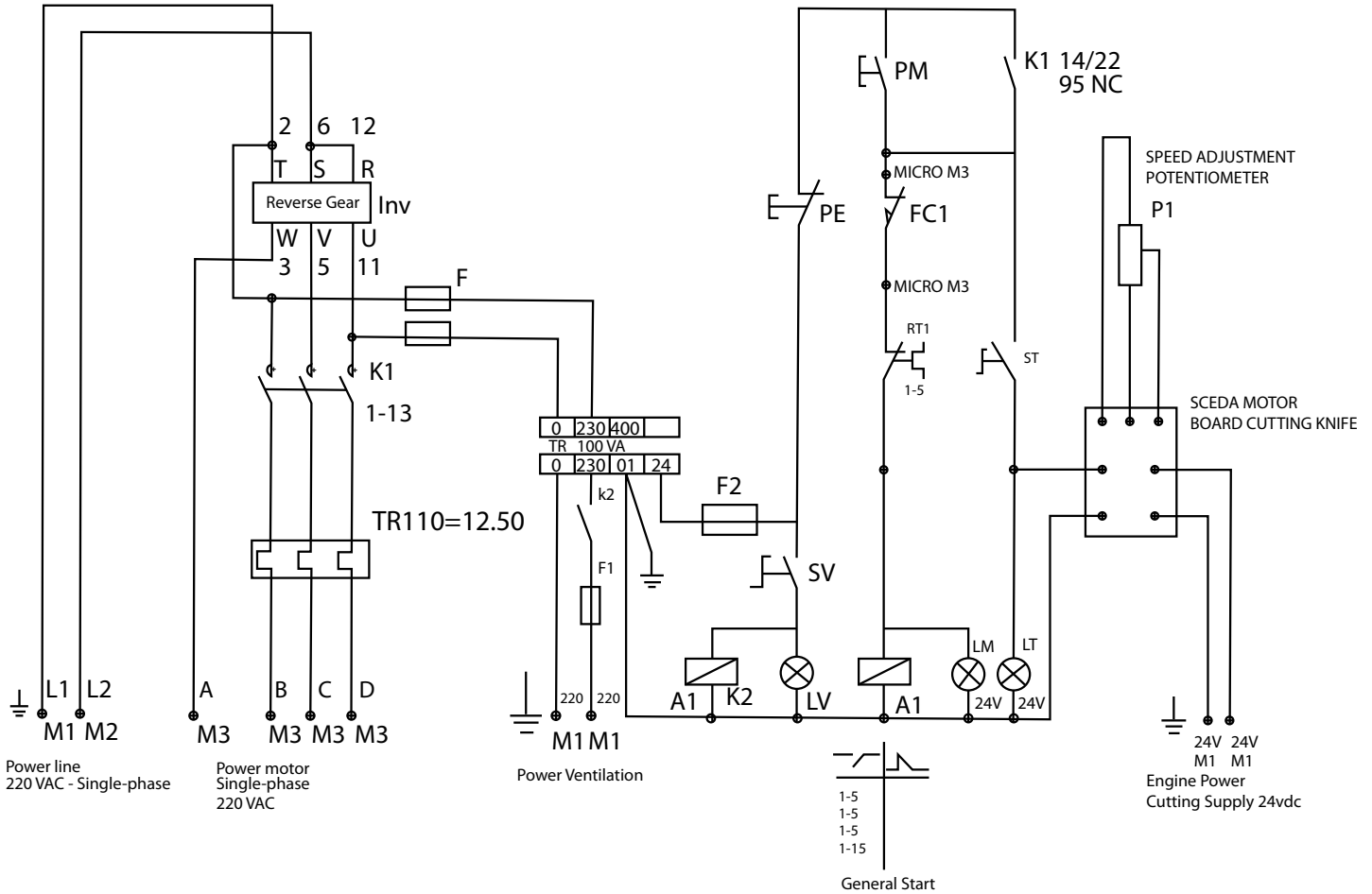
Model PM-IT-0015 13397



Description	Position	Description	Position	Description	Position
Relay	K2	Thermal Protection Phase Motor	RT1	Start Button	PM
Stop	PE	Transformer	TR	Microswitch General	FC1
Reversal	INV	Fuse Protection Ventilation 2A	F1	Signaling Ventilation Function	LV
Enabling Ventilation	SV	Fuse Protection 2A	F2	Start Reposting General	LM
Enabling Engine Cut	ST	Transformer Protection 1A	F3	Signaling Cutting Function	LT
Single-Phase Motor Control	K1	Transformer Protection 1A	F4		

Electrical Schematics

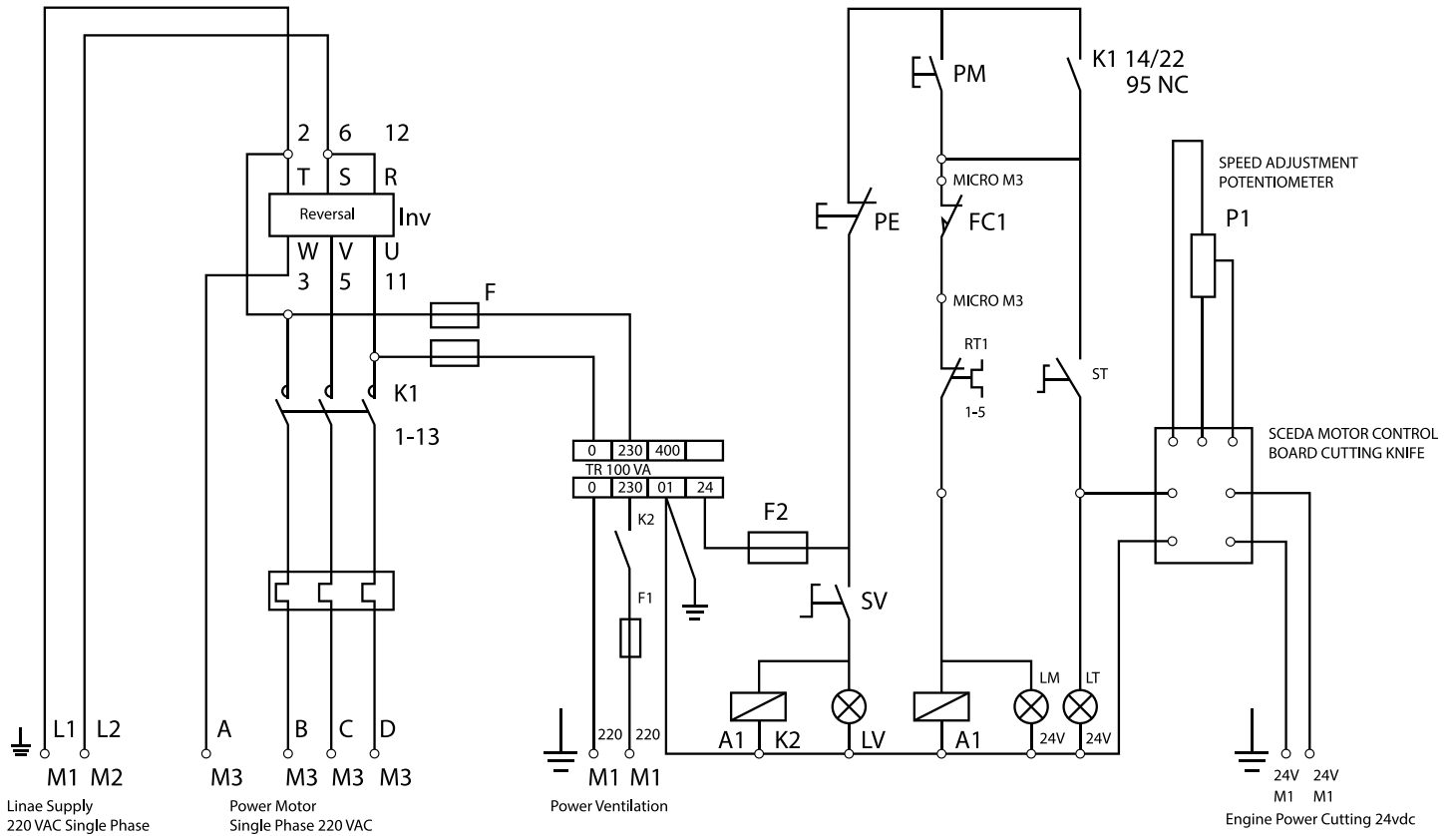
Model PM-IT-0025 16643



Description	Position	Description	Position	Description	Position
Relay	K2	Thermal Protection Phase Motor	RT1	Start Button	PM
Stop	PE	Transformer	TR	Microswitch General	FC1
Reversal	INV	Fuse Protection Ventilation 2A	F1	Signaling Ventilation Function	LV
Enabling Ventilation	SV	Fuse Protection 2A	F2	Start Reposting General	LM
Enabling Engine Cut	ST	Transformer Protection 1A	F3	Signaling Cutting Function	LT
Single-Phase Motor Control	K1	Transformer Protection 1A	F4		

Electrical Schematics

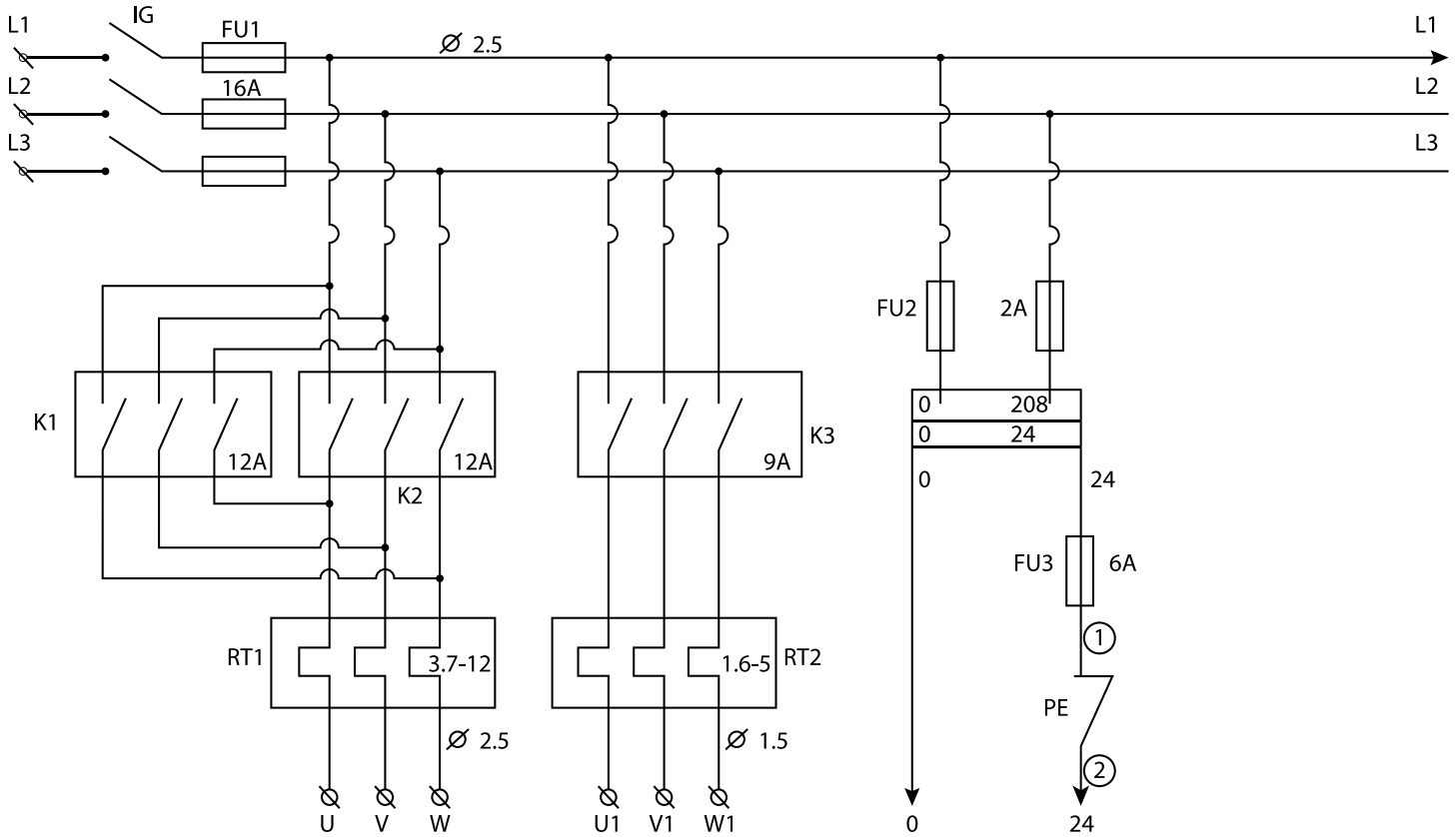
Model PM-IT-0025-T 13236



Description	Position	Description	Position	Description	Position
Relay	K2	Thermal Protection Phase Motor	RT1	Start Button	PM
Stop	PE	Transformer	TR	Microswitch General	FC1
Reversal	INV	Fuse Protection Ventilation 2A	F1	Signaling Ventilation Function	LV
Enabling Ventilation	SV	Fuse Protection 2A	F2	Start Reposting General	LM
Enabling Engine Cut	ST	Transformer Protection 1A	F3	Signaling Cutting Function	LT
Single-Phase Motor Control	K1	Transformer Protection 1A	F4		

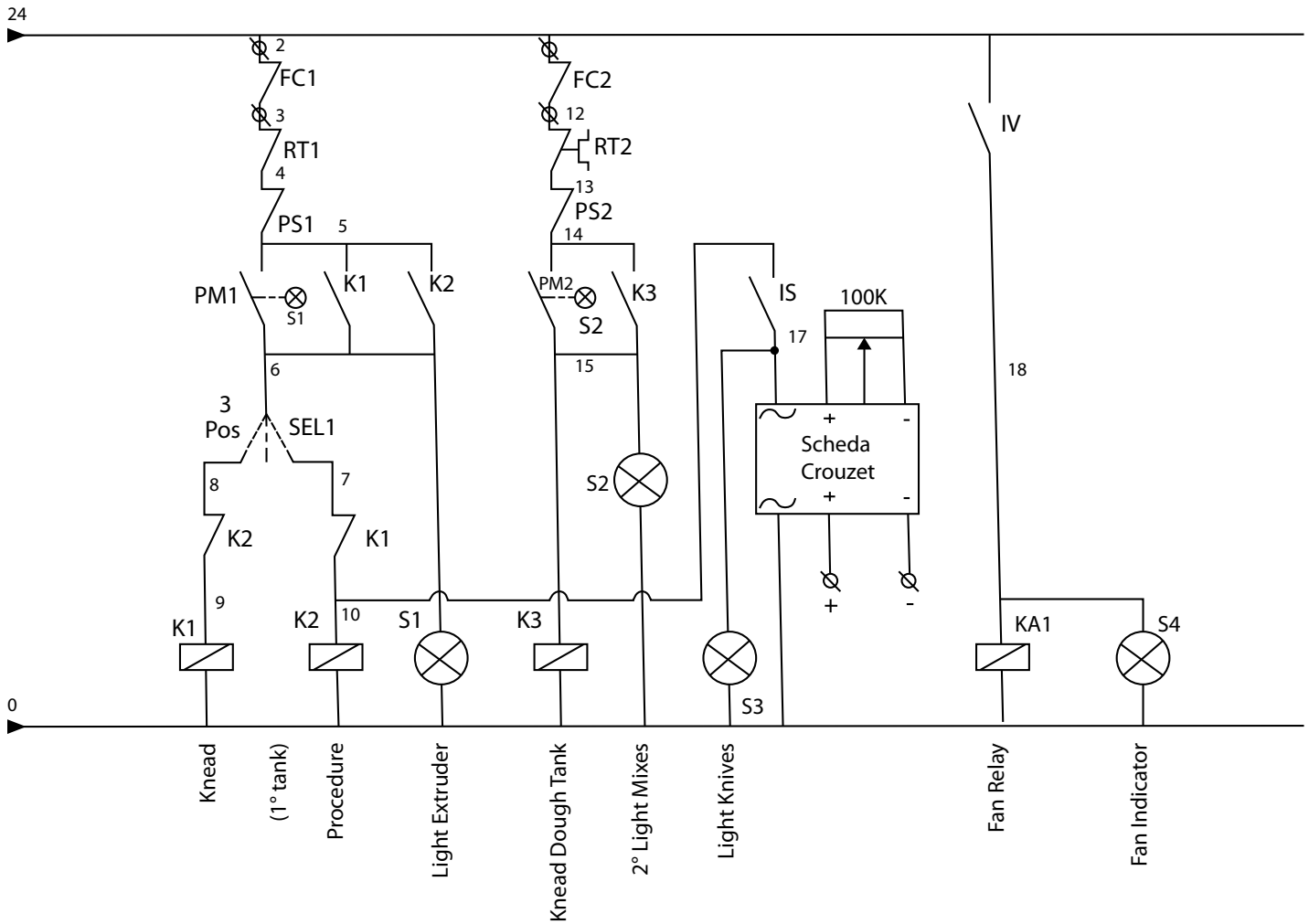
Electrical Schematics

Model PM-IT-0040 13440



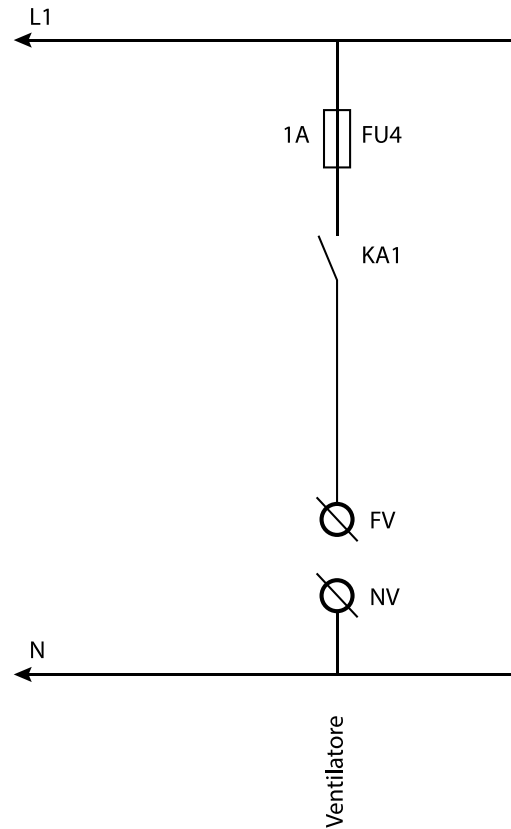
Electrical Schematics

Model PM-IT-0040 13440



Electrical Schematics

Model PM-IT-0040 13440



Description	Position	Description	Position	Description	Position
Knead Extruder Contactor	K1	Shelter tank, 1°	FC1	Gear Tub, 2°	PM2
Knead Extruder Contactor	K2	Shelter tank, 2°	FC2	Imp-traf selector	SEL1
Thermal Knead Extruder	RT1	Knife Guard	FC3	Switch Knife Board	IS
Impasta Bath Contactor, 2°	K3	Stop Bath, 1°	PS1	Fan Indicator	IV
Impasta Bath Contactor, 2°	RT2	Stop Bath, 2°	PS2		
Fan Relay	KA1	Gear Tub, 1°	PM1		



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PRODUCT WARRANTY REGISTRATION

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USA, 14305

or Email to: service@omcan.com



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Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3,500 productos con origen a nivel mundial.

