



**Pasta Sheeters**  
Models *PM-IT-0210-M, 0210*  
Items 13231, 13232  
**Instruction Manual**



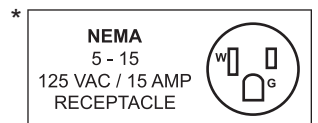
**STOP**  
**DO NOT RETURN**  
**THIS PRODUCT TO THE STORE**  
For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234  
Customer Service  
or  
visit the Support section of [www.omcan.com](http://www.omcan.com)

*Revised - 07/17/2017*

*Factory CSA approved*

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)

\* only for Item 13232



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Model [PM-IT-0210-M](#) / Model [PM-IT-0210](#)

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# General Information

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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.

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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

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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.

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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

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## THIS MANUAL IS AN INTEGRAL PART OF THE MACHINE

This machine is not a toy. When in use it must be kept out of the reach of children. Do not use this machine while wearing garments or aprons with flaps which may catch in the moving parts of the pasta machine or the cutting blades. Other than hygienic reasons, ensure that hair is tied back for the reason previously stated (it is advisable to use a protective cap) and remove any items which may cause danger (necklaces, bracelets, etc.). Do not use the machine if it is not working correctly or has been damaged. When making any inquiries or when

# *Safety and Warranty*

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contacting the authorised retailer, quote the MODEL and the SERIAL NUMBER.

## **6 MONTHS PARTS AND LABOR BENCH WARRANTY FOR 13231**

## **1 YEAR PARTS AND LABOR BENCH WARRANTY FOR 13232**

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 <http://www.omcan.com/warranty.html> for complete information.

### **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*

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## **DESCRIPTION OF THE MACHINE (Fig 1)**

The parts of the machine are:

1. Machine body.
2. Tray (support for the pasta sheet).
3. Handle (large) for the machine body.
4. Clamp for fixing the machine.
5. Handle (small) for use with the Simplex accessory.
6. Simplex cutting accessory (supplied only by request).

# Technical Specifications

Model	PM-IT-0210-M	PM-IT-0210
Roller Length	8.25" / 210mm	
Max. Roller Opening	0.4" / 10 mm	
Electrical	-----	110V/60/1
Weight	22 lbs. / 10 kgs.	35.5 lbs. / 16.1 kgs.
Machine Dimensions	8.5" x 12.75" x 9.75" 216 x 324 x 248mm	8.5" x 14" x 10" 216 x 356 x 254mm
Item Number	13231	13232

## Operation

### USE OF THE PASTA MACHINE (Fig. 2)

#### BEFORE USE and AFTER USE:

Follow the instructions described in the maintenance section.

1. Position the machine (**A**) on a flat stable surface which can bear the weight, fit the clamp (**D**) into the opening (**G**), tighten the screw (**H**) until the machine is firmly locked to the table.
2. Fit the tray (**B**) to the machine body (**A**) matching the openings (**I**) to the catches (**L**) on the tray (**B**), push gently downwards until the tray (**B**) and the machine body (**A**) are firmly locked.
3. The dough must be kept at room temperature.
4. After turning the knob (**M**) to position 10 place part of the prepared dough on the rollers (**O**). Press the dough gently and insert the handle (**C**) in the hole (**N**) on the machine body, turn the handle clockwise (causing the pasta rollers to turn). This will roll out the pasta, fold the pasta in half and pass it through the rolls again. Repeat the operation until a flat sheet of pasta is obtained.
5. To reduce the thickness of the pasta sheet stop the machine and turn the regulator knob (**M**) to reduce the distance between the pasta rollers. Pass the sheet repeatedly through the rollers until it is of the desired thickness.

### USING THE SIMPLEX CUTTING ACCESSORY (Fig. 3)

#### BEFORE USE and AFTER USE:

Follow the instructions described in the maintenance section prior to use.

1. Position the machine (**A**) on a flat stable surface which can bear the weight, fit the clamp (**D**) into the opening (**G**), tighten the screw (**H**) until the machine is firmly locked to the table.
2. Fit the tray (**B**) to the machine body (**A**) matching the openings (**I**) to the catches (**L**) on the tray (**B**), push gently downwards until the hopper (**B**) and the machine body (**B**) are firmly locked.
3. Fit the cutting accessory (**F**) to the machine body (**A**) matching the openings (**I1**) to the catches (**R**) on the accessory, push gently downwards to lock the accessory (**F**) and the machine body (**A**).
4. Insert the handle (**E**) in the hole (**P**) on the accessory.
5. Fit the tray pushing one end between the cutters (**Q**), turn the handle (**E**) clockwise to cut the pasta sheet.

# Maintenance

Gears are made from tempered steel turning on ground pins. Self-lubricating bearings. Regulator knob with numbered indicator of 10 levels of thickness of pasta sheet. Cleaning is the only maintenance normally required.

## BEFORE USE

Clean the machine thoroughly with a dry cloth or a soft brush. AFTER FIXING THE MACHINE TO A SUITABLE SURFACE the cleaning operation can be completed by passing a piece of pasta through the rollers and the cutters (to remove any dust). The pasta used for this operation should then be thrown away. NEVER wash the machine body or the accessory under running water or using detergent. NEVER wash any part of the machine or the accessory in a dishwasher.

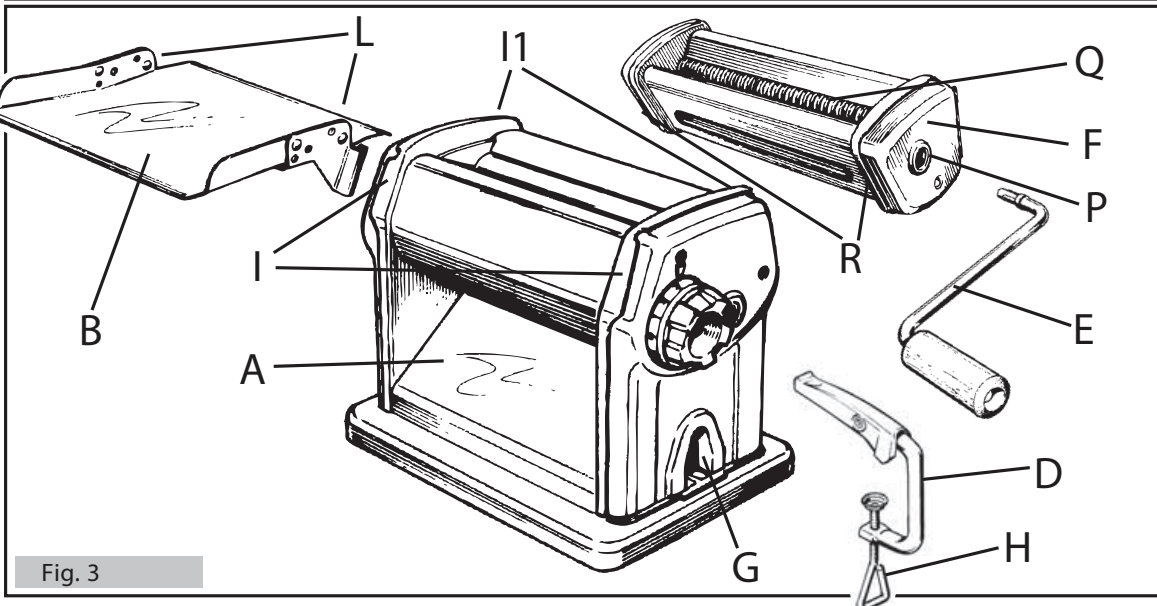
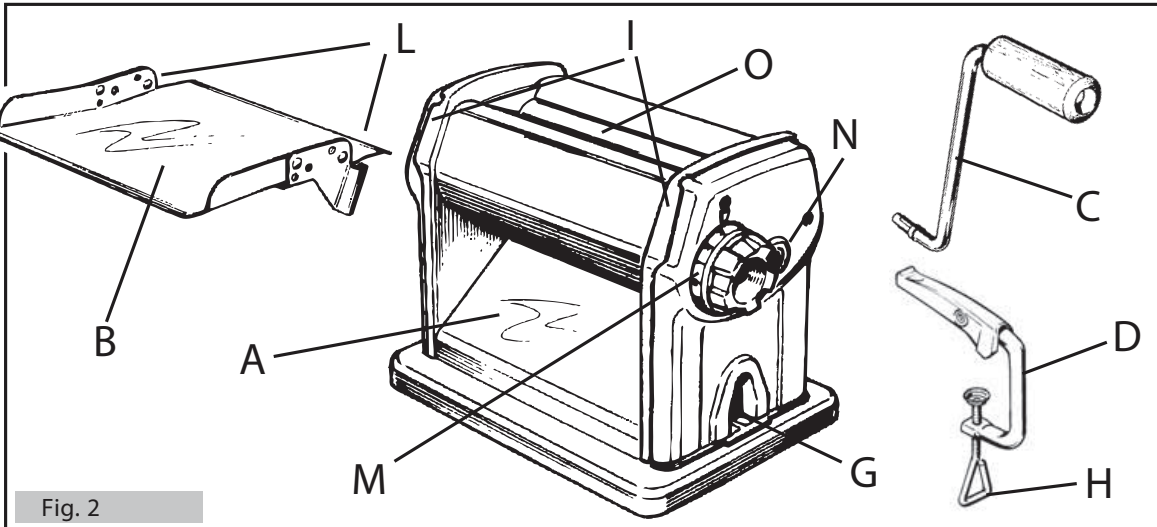
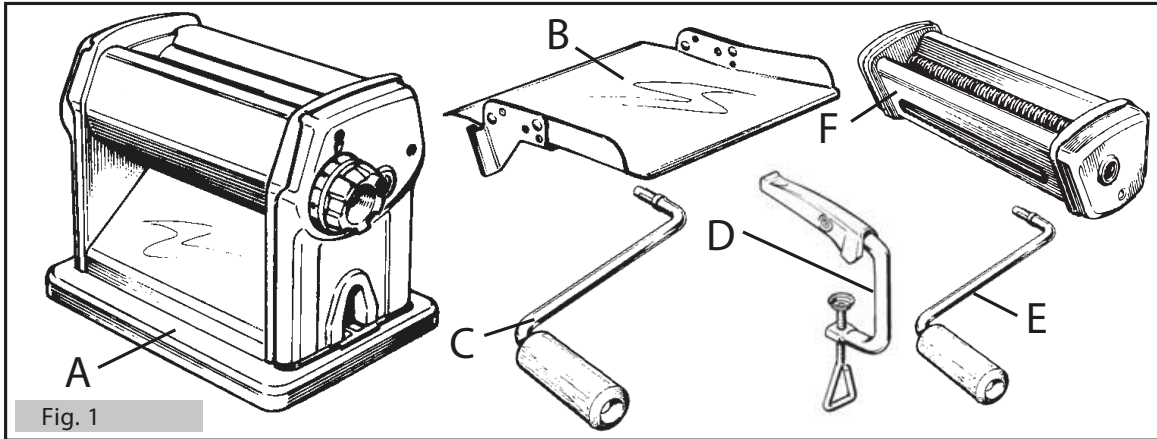
## AFTER USE

Do not remove residues of pasta using sharp objects. NEVER wash the machine body or the accessory under running water or using detergent. NEVER wash any part of the machine or the accessory in a dishwasher. Check that the parts are perfectly dry before putting them away.

## REFERENCE

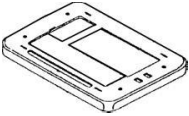

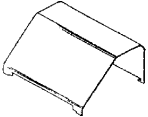



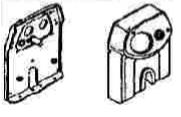

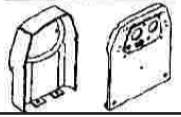

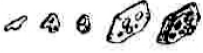








Item Number	Model Number	Description	Manufacturer Model Number
13231	<a href="#">PM-IT-0210-M</a>	Pasta Sheeter Manual 8" / 210mm Roller Width 10mm Thick	R220
13232	<a href="#">PM-IT-0210</a>	Pasta Sheeter 8" / 210mm Roller Width 10mm Thick 0.25 HP / 190 W 110V/60/1 QPS	RM220

# Illustrated Examples



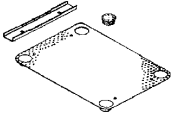

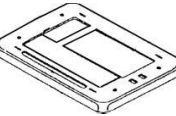

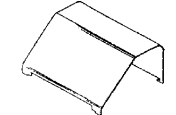

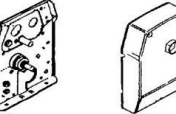
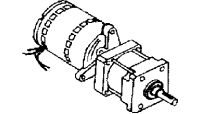
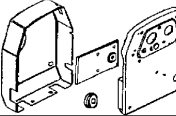
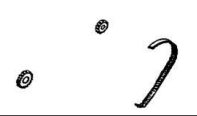

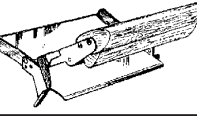



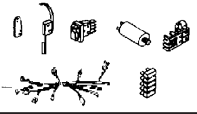


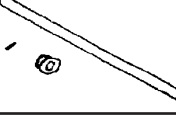

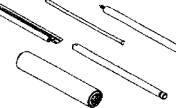

# Parts Breakdown

Model **PM-IT-0210-M** 13231

Picture	Item No.	Description	Picture	Item No.	Description
	15952	Base for R220		15961	Gear Kit for R220
	15953	Slide for R220		15962	Tie Rod Kit for R220
	15954	Cover for R220		15963	Knob for R220
	15955	Side Cover Kit (Left) for R220		16007	Handle Small for R220
	15956	Side Cover Kit (Right) for R220		15965	Clamp Kit for R220
	15957	Pinion Support Kit (Left) for R220		15966	Foot Set for R220
	15958	Pinion Support Kit (Right) for R220		15967	Tray for R220
	15959	Roller Kit for R220 / RM220		15964	Handle Large for R220
	44988	Kit Raschiatori for R220 / RM220		15968	Spring Kit for R220 / RM220
	15960	Centrifric Pin Kit for R220			

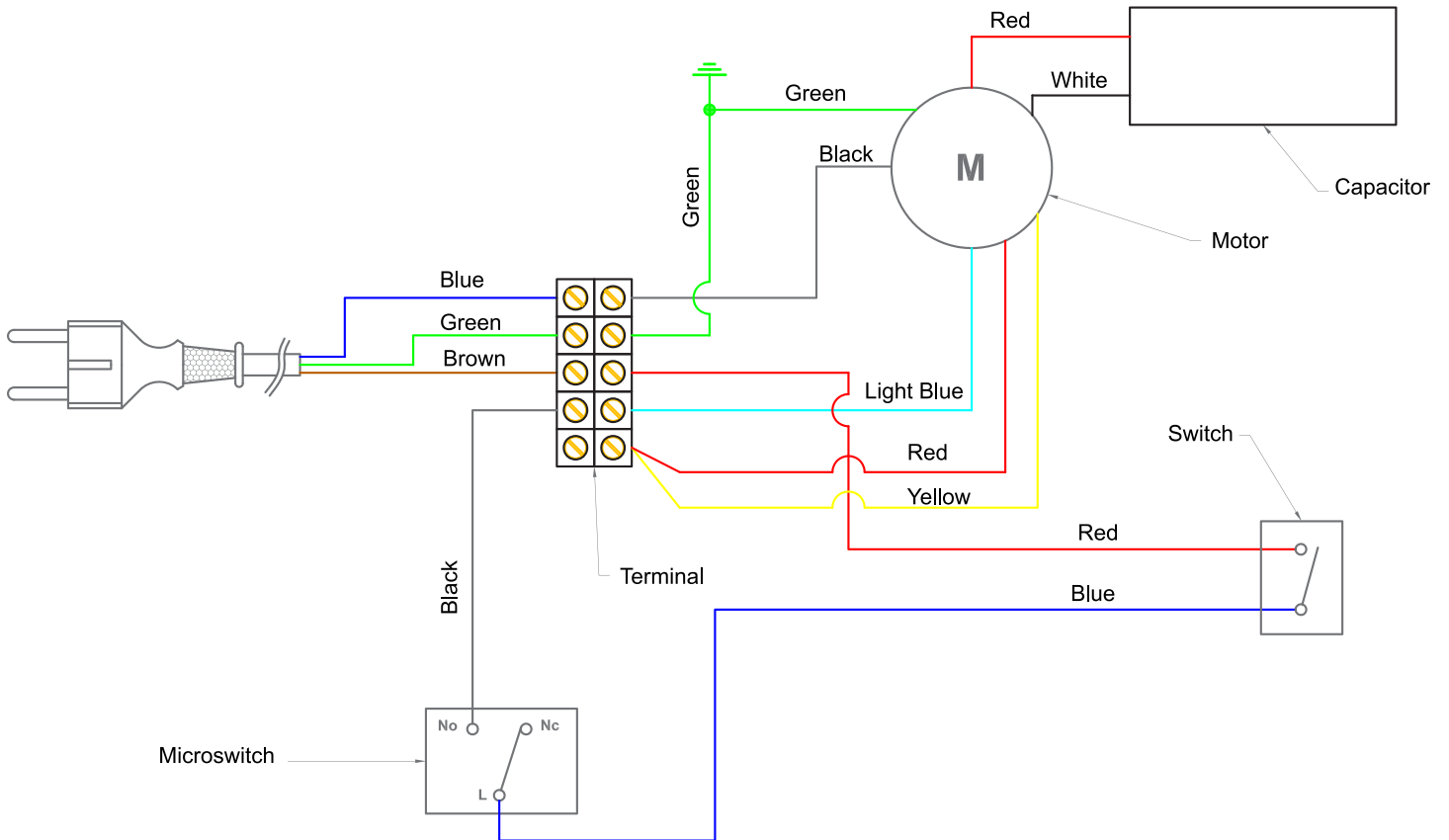
# Parts Breakdown

Model **PM-IT-0210** 13232

Picture	Item No.	Description	Picture	Item No.	Description
	15970	Bottom Cover Kit for RM220		44988	Kit Raschiatori for R220 / RM220
	15997	Base Support for RM220		15980	Gear Kit (Metal) for RM220
	15971	Slide for RM220		45082	Tube & Rod Kit for RM220
	45080	Cover Kit DX for RM220		41915	Motor For Pasta Sheeter for RM220
	15974	Side Cover Kits (Right) for RM220		41430	Assembly Kit Belt And Gear Set for RM220
	45081	Name Plate Cover for RM220		15984	Tray With Guard for RM220
	15977	Pinion Support Lit (Left) for RM220		16006	Cord 120V for RM220
	15975	Pinion Support Kit (Right) for RM220		41636	Electrical Switch Kit (New) for RM220
	15973	Knob Kit for RM220		15968	Spring Kit for R220 / RM220
	15978	Centrifugal Pin Kit for RM220		15985	Dial Lock Kit for RM220
	15959	Roller Kit for R220 / RM220		15969	Transmission Kit for RM220

# Electrical Schematics

Model **PM-IT-0210** 13232











# 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:

**[www.omcan.com/warrantyregistration.html](http://www.omcan.com/warrantyregistration.html)**

**For mailing in Canada**

**Pour postale au Canada**

**Por correo en Canadá**

**For mailing in the US**

**Pour diffusion aux États-Unis**

**Por correo en los EE.UU.**

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

**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: \_\_\_\_\_

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Email Address: \_\_\_\_\_

Country: \_\_\_\_\_

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.

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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.

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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.

