



Dough Sheeter
Model BE-CN-2083-FSS
Item 44135
Instruction Manual



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

Revised - 11/14/2017

*QPS
approved*

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

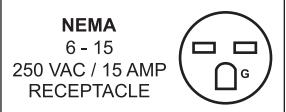


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General Information

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 Companie 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'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 expédiées ou cueillies 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 asegurararse 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

Thanks for using this high performance, reversible sheeter. It will assist in making bread, cheese, cake and many other products. Before using this machine, please carefully read this manual and follow the procedures to operate the machine.

All the safety devices must be checked before operation. Maintenance should be done immediately when defects or malfunction are found.



Safety and Warranty

1. Check the warning signs on the machine.
2. Clean up any water, oil and liquids on the machine immediately when found. This will prevent injury.
3. Keep your body away from any moving part of the machine.
4. Do not let foreign objects enter the machine while operating.
5. Do not climb onto the machine while it is running.
6. If any problems occur in the process of operation, press the Emergency Stop button.

1 YEAR PART AND LABOUR WARRANTY

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

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

Please see www.omcan.com/warranty.html 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

Model	BE-CN-2083-FSS
Description	Floor model dough sheeter, stainless steel
Electrical	220 V / 60 Hz / 1 Ph
Power	0.5 HP / 0.37 kW
Roller Size	3.5"/ 88mm (Dia.), 20.5"/ 520mm (W)
Roller Adjustable Gap	1-1.4"/ 1 - 35 mm
Conveyor Belt Width	19.75"/ 501.7 mm
Conveyor Width	22.5"/ 571.5 mm
Conveyor Belt Speed	18m/min - 32m/min
Roller Speed	124r/min

Technical Specifications

Maximum Dough Capacity	5 kg/ 11 lbs.
Working Position Dimensions	33.25" x 82" x 41.5" / 749 x 2080 x 1054mm
Resting Position Dimensions	26" x 63" / 660 x 1600mm
Weight	419lbs. / 190 kgs.
Item Number	44135

Installation

1. Installation must be performed on a flat, dry surface with a stable temperature environment. Press down pedals of active wheels to lock the machine.
2. Follow the instructions on the plaque of electrical cabinet to connect power supply. The breaker for power supply should be installed on the wall with 1.7 m height from the floor.
3. Pull conveyor straight, put down the table and then put down both safety guards.
4. Then check the movement of the conveyors. Press the left-hand side pedal and the conveyors move left. Press the right-hand side pedal and the conveyors move right. If the movement is in the wrong direction, change the two wires of the power supply and re-test the machine.
5. The power cord must be grounded.

Operation

1. When using machine, set up the thickness handle to the farthest left position.
2. Note: do not put hands in or near the safety guard.
3. Switch off the power when cleaning and disconnect the power mains.
4. Turn off power switch and then lift up the safety guards after operation.

The machine needs to be placed in a dry, stable temperature environment. Make sure the safety guards are always used during operation. To start, use the pedal switch. Press the left-hand side switch and the conveyors move left. Press right-hand side switch, the conveyors will move right. If the movement is opposite from the desired direction, change the two wires of the power supply and re-test the machine. Make sure the electrical requirements of the machine correspond with the power supply before operating this machine.

Maintenance

REPLACING THE GEARS:

First switch off the power and lift up the safety guards. Then use a screw driver to dismantle the side plate of lower machine body and disconnect the three electrical wires on the connecting box. Then set the thickness handle to scale "O". Use the alan-key on M5 to open the cover take out the gear housing. Next replace the gears. After replacement, reverse the listed procedures and set the thickness handle to scale "O".

REPLACING THE DRIVING ROLLER AND BEARING:

Switch off the power and lift up the safety guards. Then use the alan-key to open the cover. Loosen the nuts of bearing using a cross type screw driver to move the bearing through the joint or roller and bearing. Replace the roller and assembly by reversing the listed procedures.

CHANGING THE CONVEYORS:

- Remove the roller by following the procedures mentioned above.
- Apply spanner M8 to take the belts on roller and remove product tray.
- Apply spanner M24 to loosen the nuts of roller.
- Use spanner M16 to loosen the belts of support and separate the table.
- Use spanner M10 to take away the belts from the table holder and separate them.
- Dismantle the table and belts for replacement.
- Complete assembly by reversing the listed procedures.
- The tightness of belts should be correct. When the machine is running press the belts slightly and check if a slip happened between belts and roller.

CLEANING:

Wash the conveyor belt with clean water after every operation. Do not use the machine until the conveyor belt is completely dry. DO NOT USE EXCESSIVE WATER OR JET SPRAY.

Troubleshooting

Problem	Possible Causes
The machine does not work.	Is the power supply on?
	Is the power switch on?
	Has the safety guard been put down?
	Lift safety guard, start level and check if you hear a click from the limit switch.

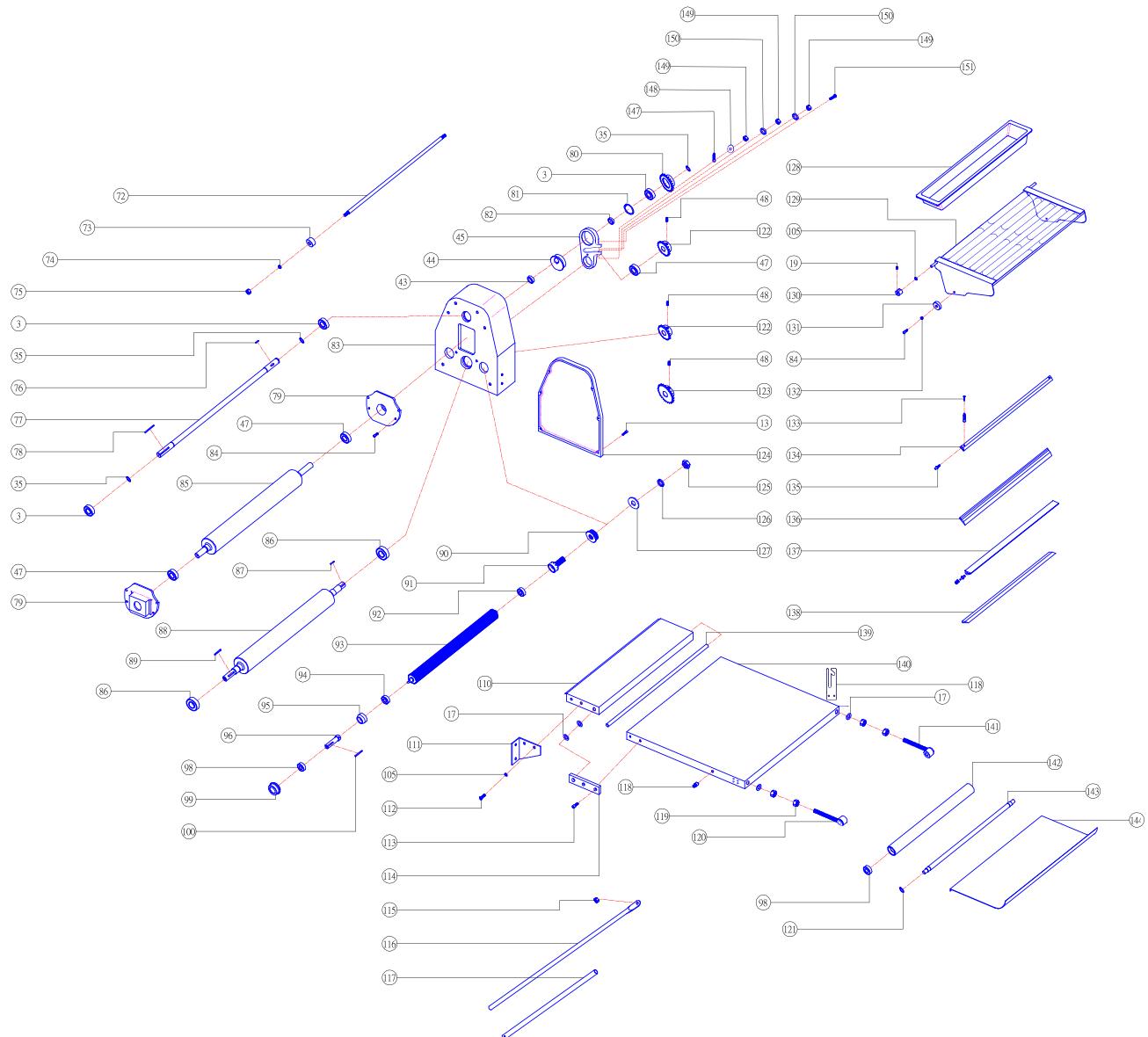
Troubleshooting

Electrical cabinet continuously vibrates.	Is the belt loose?
	Are the wires improperly connected?
	Is there something inside the electrical cabinet?
The machine only works on one side.	Has the breaker failed?
	The wiring of the Level or limit switch failed?
	Is the wiring of the motor incorrect?
	Is the electricity not three phase?
One conveyor side works while the other side has stopped.	The gear is worn out.
	Conveyor belt is not tight enough.
Thickness handle cannot stay fixed and falls downward.	If machine runs smoothly when toward the right-hand side but does not when toward left-hand side, this means the chain inside the rear of the machine body is too loose. Set the handle at a scale of 15-20, and use a screw driver to open the cover. Apply spanner to adjust motor plate to tighten chain. Check if handle can be operated smoothly.
Conveyor moves toward one side during production.	Adjusting the nuts to let the belt move straight. For example, if belt moves toward the rear side, loosen the front nut. When adjusting the nuts, make sure that the speed of belt is the same as roller and there are no gaps between the roller and belt.
Noise from roller.	Bearing wore out.
	If noise comes from the pressing roller & scraper and conveyor, something is stuck on the active roller. To clean the active roller simply lift the table. Refer to assembly drawing for active roller and passive roller position.
Conveyor is too tight.	Machine is located in a humid area and this may cause the conveyor to become shorter. If conveyors arc is too tight, loose nuts during regular inspection. If conveyors are too tight, it may:
	Not have sufficient horse power.
	Damaged bearing & shaft of active roller and passive roller.
	Over load and damage to the driving gear.

NOTE: FOR ELECTRICAL AND MECHANICAL REPAIRS, PLEASE CONTACT AN AUTHORIZED AND QUALIFIED TECHNICIAN.

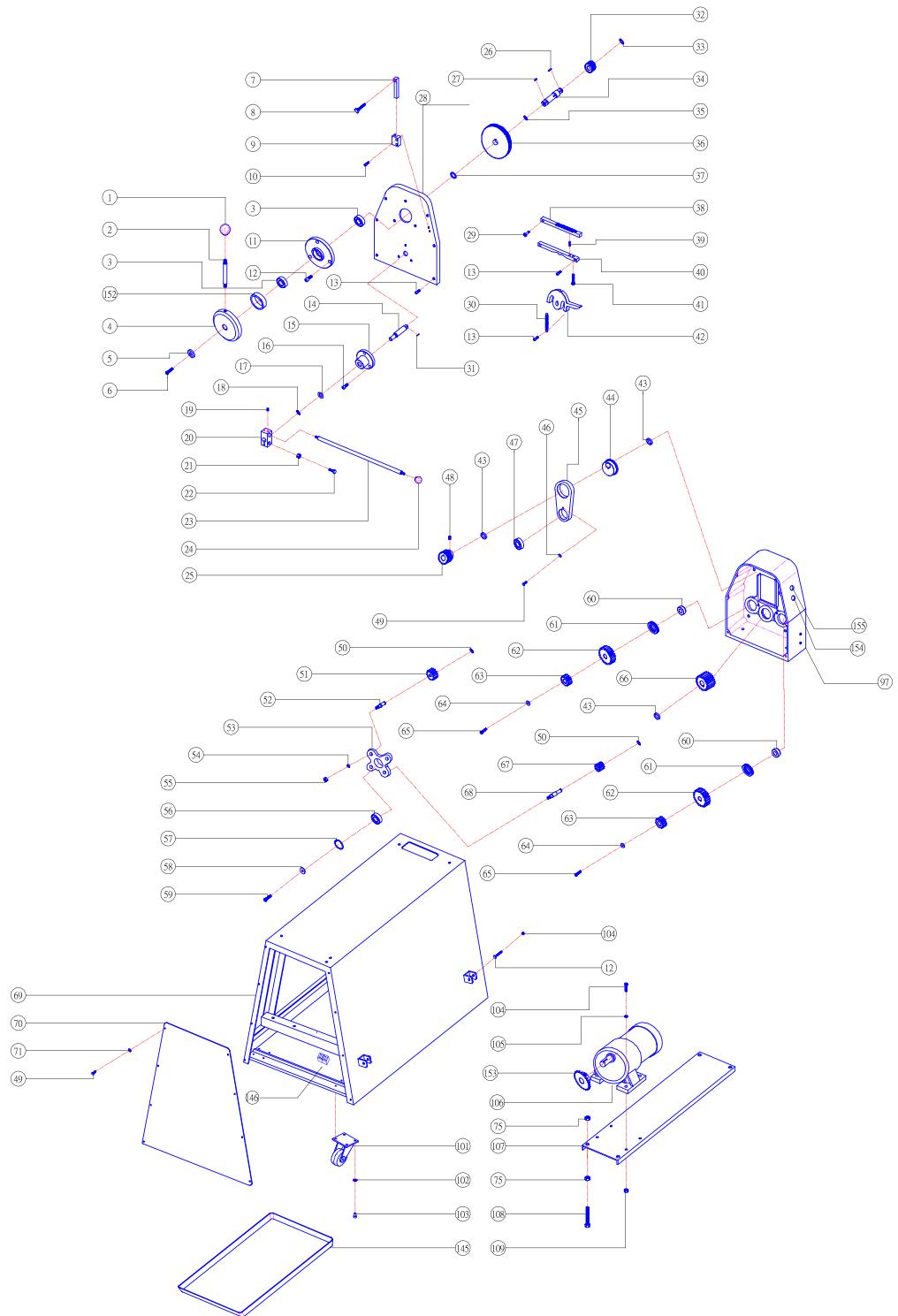
Parts Breakdown

Model BE-CN-2083-FSS 44135



Parts Breakdown

Model BE-CN-2083-FSS 44135





Parts Breakdown

Model BE-CN-2083-FSS 44135

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
75900	Thickness Handle for JDR520	1	75943	Cam for JDR520	44	75988	Pin for JDR520	87
75901	Shaft (Handle) for JDR520	2	75944	Cam Housing for JDR520	45	75989	Lower Press Roller for JDR520	88
75902	Bearing for JDR520	3	75945	Washer for JDR520	46	75990	Pin for JDR520	89
75903	Scale for JDR520	4	75946	Bearing for JDR520	47	75991	Holder for JDR520	90
75904	Washer for JDR520	5	75947	Screw for JDR520	48	75992	Bearing Holder for JDR520	91
75905	Screw for JDR520	6	75948	Screw for JDR520	49	75993	Bearing for JDR520	92
75906	Shaft Level for JDR520	7	75949	Washer for JDR520	50	75994	Active Roller for JDR520	93
75907	Screw for JDR520	8	75950	Gear for JDR520	51	75995	Bearing for JDR520	94
75908	Holder for JDR520	9	75951	Shaft for JDR520	52	75996	Holder for JDR520	95
75909	Screw for JDR520	10	75952	Gear Housing for JDR520	53	75997	Shaft for JDR520	96
75910	Hold Plate for JDR520	11	75953	Lockwasher for JDR520	54	75998	Table Holder for JDR520	97
75911	Screw for JDR520	12	75954	Nut for JDR520	55	75999	Bearing for JDR520	98
75912	Screw for JDR520	13	75955	Bearing for JDR520	56	76000	Ring for JDR520	99
75913	Shaft for JDR520	14	75956	Washer for JDR520	57	76001	Pin for JDR520	100
75914	Holder for JDR520	15	75957	Washer for JDR520	58	76002	Fixed Wheel for JDR520	101
75915	Screw for JDR520	16	75958	Screw for JDR520	59	76003	Washer for JDR520	102
75916	Washer for JDR520	17	75959	Holder for JDR520	60	76004	Screw for JDR520	103
75917	O Ring for JDR520	18	75960	Bearing for JDR520	61	76005	Screw for JDR520	104
75918	Screw for JDR520	19	75961	Gear for JDR520	62	76006	Lockwasher for JDR520	105
75919	Housing for JDR520	20	75962	Gear for JDR520	63	76007	3/4 HP 220V Motor for JDR520	106
75920	Nut for JDR520	21	75963	Washer for JDR520	64	76008	Motor Plate for JDR520	107
75921	Screw for JDR520	22	75964	Screw for JDR520	65	76009	Screw for JDR520	108
75922	Shaft (Handle) for JDR520	23	75965	Gear for JDR520	66	76010	Nut for JDR520	109
75923	Handle Ball for JDR520	24	75966	Gear for JDR520	67	76011	Table Support for JDR520	110
75924	Gear for JDR520	25	75967	Shaft for JDR520	68	76012	Plate for JDR520	111
75925	Pin for JDR520	26	75968	Base for JDR520	69	76013	Screw for JDR520	112
75926	Pin for JDR520	27	75969	Cover for JDR520	70	76014	Screw for JDR520	113
75927	Casing for JDR520	28	75970	Washer for JDR520	71	76015	Table Support for JDR520	114
75928	Screw for JDR520	29	75971	Shaft for JDR520	72	76016	Nut for JDR520	115
64131	Spring for JDR-520	30	75972	Holder for JDR520	73	76017	Support for JDR520	116
75930	Pin for JDR520	31	75973	Lockwasher for JDR520	74	76018	Support for JDR520	117
75931	Gear for JDR520	32	75974	Nut for JDR520	75	76019	Screw for JDR520	118
75932	Lockwasher for JDR520	33	75975	Pin for JDR520	76	76020	Nut for JDR520	119
75933	Shaft for JDR520	34	75976	Shaft for JDR520	77	76021	Screw for JDR520	120
75934	Lockwasher for JDR520	35	75977	Pin for JDR520	78	64133	O Ring for Shaft for JDR-520	121
75935	Gear for JDR520	36	75978	Upper Press Holder for JDR520	79	76025	Gear for JDR520	122
75936	Ring for JDR520	37	75979	Gear for JDR520	80	76026	Gear Set for JDR520	123
75937	Gear Rack for JDR520	38	75980	Ring for JDR520	81	64134	Cover for JDR-520	124
64132	Spring for JDR-520	39	75982	Washer for JDR520	82	64135	Nut for JDR-520	125
75939	Gear Rod for JDR520	40	75983	Casing for JDR520	83	76028	Lockwasher for JDR520	126
75940	Screw for JDR520	41	75984	Screw for JDR520	84	76029	Washer for JDR520	127
75941	Cam for JDR520	42	75986	Roller for JDR520	85	76030	Flour Tray for JDR520	128
75942	Ring for JDR520	43	75987	Bearing for JDR520	86	76031	Safety Guard for JDR520	129

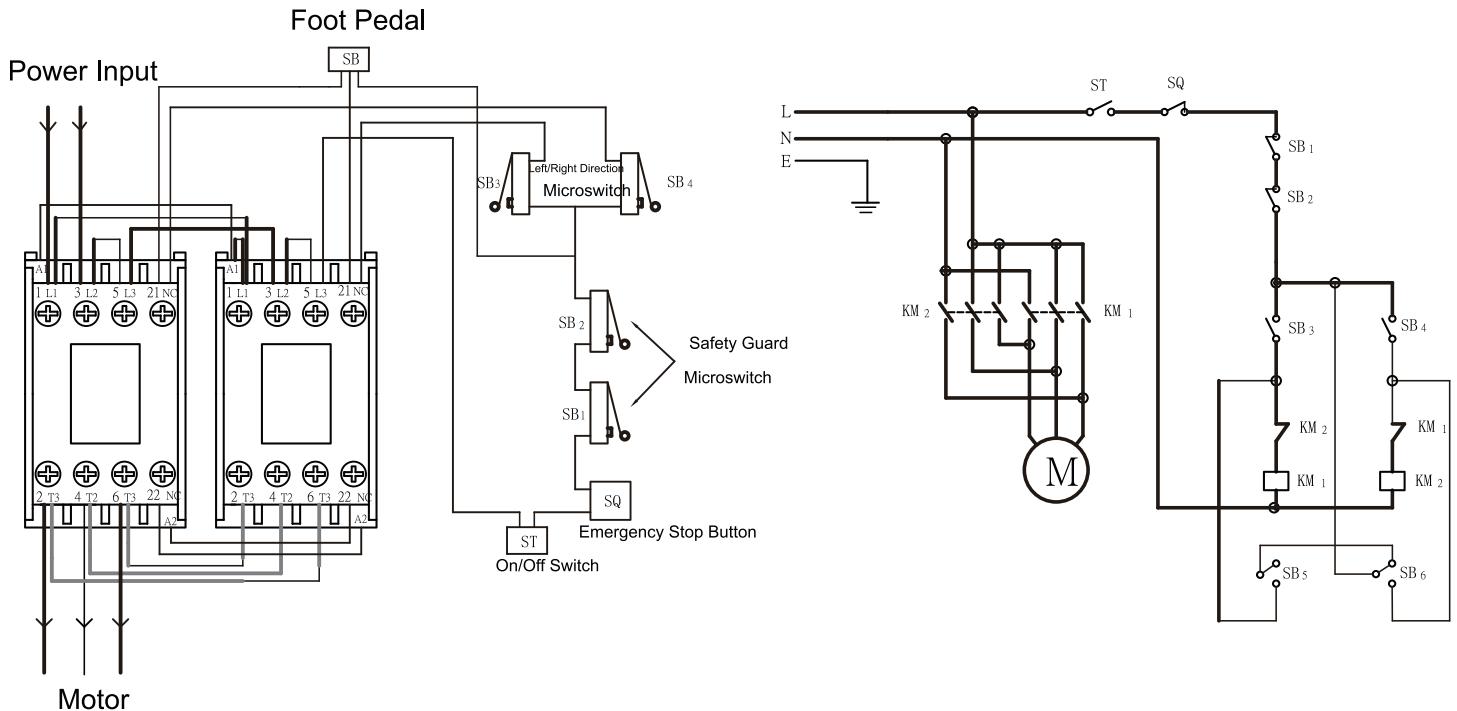
Parts Breakdown

Model BE-CN-2083-FSS 44135

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76032	Bush for JDR520	130	76039	Shaft for JDR520	139	64138	Washer for JDR520	148
41428	Ring for JDR520	131	76040	Table for JDR520	140	64139	Nut for JDR520	149
41427	Short Spring for JDR520	132	76041	Table Support for JDR520	141	64140	Washer for JDR520	150
76033	Screw for JDR520	133	76042	Roller Complete for JDR520	142	64141	Screw for JDR520	151
76034	Top Scraper Holder for JDR520	134	76043	Shaft for JDR520	143	64142	Block Gine for JDR520	152
76035	Screw for JDR520	135	76044	Product Tray for JDR520	144	64143	Gear (24T) for JDR520	153
76036	Top Scraper for JDR520	136	76045	Flour Receiving Dish for JDR520	145	64144	Switch for JDR520	154
76037	Bottom Scraper Holder for JDR520	137	64136	Battery Switch for JDR520	146	64124	Emergency Stop Button for JDR520	155
76038	Bottom Scraper for JDR520	138	64137	Spring for JDR520	147	64162	Dough Sheet Roll for JDR520	

Electrical Schematics

Model BE-CN-2083-FSS 44135



E	Ground Wire	M	Motor	SB3	Left/Right Direction	ST	On/Off Switch
KM1	AC Contactor	N	Power Input	SB4	Left/Right Direction	SQ	Emergency Stop Button
KM2	AC Contactor	SB1	Safety Guard Microswitch	SB5	Foot Pedal		
L	Power Input	SB2	Safety Guard Microswitch	SB6	Foot Pedal		



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:

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



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.

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.

