TRENTO
ELEVATING CULINARY EXCELLENCE

INSTRUCTION MANUAL

Pizza Shaping Machine

Item	45356
Model	BE-IT-0045



⚠ Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **www.trentoequipment.com**

Version: Revised - 05/08/2024

MADE IN ITALY

1 YEAR WARRANTY PARTS AND LABOUR

QPS APPROVED

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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'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.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

GENERAL INFORMATION

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 perjuicío 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 anúla 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 ésten 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 compañia. 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

SAFETY RECOMMENDATIONS

WARNINGS FOR THE INSTALLER

- Check that the location of the forming machine is in compliance with local, national and European regulations.
- Adhere to the instructions in this manual.
- Do not execute electrical connections using temporary or uninsulated cables.
- Check that the ground connection of the electrical system is functioning properly.

- Always use individual safety devices and other means of protection in compliance with the law.

WARNINGS FOR THE USER

The conditions in the surrounding area where the machine will be installed must have the following characteristics:

- The area must be dry.
- The area must have water and heat sources at an adequate distance.
- Ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws.
- The floor must be flat and compact to facilitate thorough cleaning.
- There must be no obstacles of any kind in the immediate vicinity of the machine that could effect the machine's normal ventilation.

In addition, the user must:

- Make certain to keep children away from the machine when it is operating.
- Adhere to the instructions in this manual.
- Not remove or tamper with the safety devices on the machine.
- Always pay careful attention to the work at hand and not use the machine when in a distracted state.
- Perform all operations with maximum safety and calm.
- Respect the instructions and warnings displayed on the machine labels.

The labels are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the manufacturer.

- At the end of each working shift, before cleaning, maintenance or transfer operations, disconnect electrical power.

WARNINGS FOR THE MAINTENANCE TECHNICIAN

- Observe the instructions indicated in this manual.
- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the forming machine, if it was used, is cooled down (plates, electric motor).
- If any of the safety devices is worn or faulty, the forming machine is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

FORMING MACHINE LEVELLING

If the machine is unstable due to floor irregularity, adjust the support feet by inserting rubber pieces.

EQUIPMENT HOOK-UP

It is sufficient to connect the power supply cable to the electrical mains power supply. The electrical outlet must be easy to access, no moving should be necessary. The electrical connection (plug) must be easily accessible, also following forming machine installation. The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support feet or wheel. If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

SAFETY AND WARRANTY

GROUND CONNECTION

DANGER
It is mandatory that the electrical system is equipped with a ground connection and differential switch that comply with currently enforced laws.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Trento Inc. at 1-800-465-0234 to schedule an Trento 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 https://omcan.com/disclaimer for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

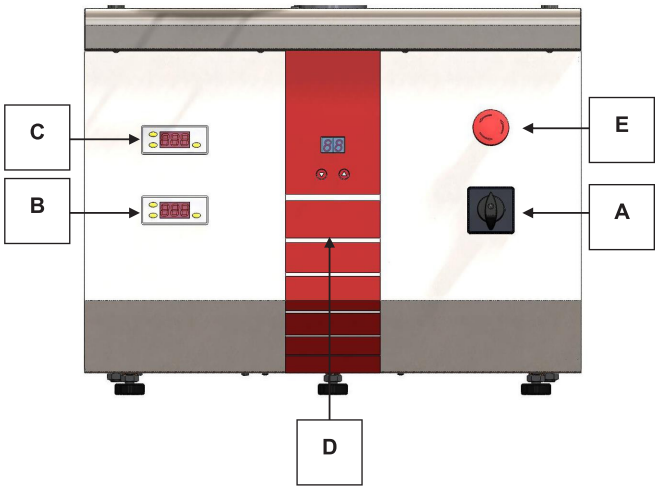
In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

TECHNICAL SPECIFICATIONS

LEGEND

A = Main switch.
B = Lower plate thermostat.
C = Upper plate thermostat.
D = Timer stops in the compression phase.
E = Motor inversion red button.



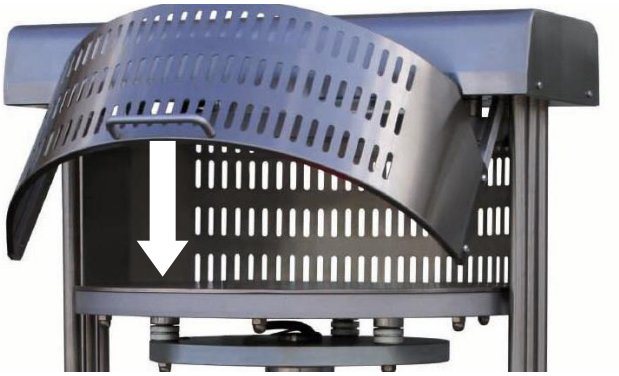
Model	BE-IT-0045
Item Number	45356
Power	8.10 kW
Dough Weight	8.8 - 17.6 oz. / 250 - 500 g
Lower Plate Diameter	17.7" / 450mm
Upper Plate Diameter	17.7" / 450mm
Plates Temperature	130 - 170°C / 266 - 338°F
Electrical	230V / 60Hz / 1Ph
Dimensions	24.8" x 26.4" x 35" / 630 x 670 x 890mm
Packaging Dimensions	28.3" x 36.6" x 40.2" / 720 x 930 x 1020mm
Weight	280 lbs. / 127 kgs.
Packaging Weight	331 lbs. / 150 kgs.

OPERATION

START-UP PHASE

Connect the forming machine to the electrical mains and turn the main switch A to the position "1". Adjust thermostats B and C of the plates to 150°C. Program timer D to 0.6-1 seconds. Close the protection (see figure below) to start the raise and lower cycle of the lower disk.

OPERATION



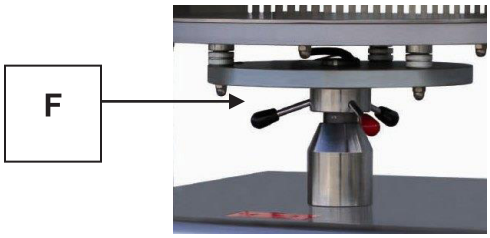
If at first start the bottom plate does not lift completely and rises only about 2 cm, switch the machine off and contact Trento service.

Turn the machine on, after about 15 minutes execute a few no load starts and check that both the heating of the discs and overall operation is normal.

REGULATIONS

Regulating the machine can only be recommended as there are different characteristics of: the dough, the weight, the thickness, the size and the shape of the disk. Therefore the correct regulating of the machine must be made by experimenting.

How to regulate the thickness
The machine is provided with a medium (about 1mm) size regulation for the shapes of pizza. With this machine you can have different thicknesses of dough to suit all requirements by just turning the regulating knob F.



- (-) turning anticlockwise for minimum thickness.
- (+) turning clockwise for maximum thickness.

WORKING PHASE

Prior to starting each work cycle, make sure that the machine is perfectly clean, especially the surface of the plates, the protections and any surface in contact with food products. After turning on the machine, programme the timer D from 0 to 1.5 seconds and set the thermostats B and C to values between +150°C and +160°C.

The electric heating elements, located inside the discs, are turned on simultaneously which, due to the heat effect, start the disc heating phase and the temperature is maintained constant at the values set with the thermostats.

OPERATION

DANGER

IT IS ABSOLUTELY FORBIDDEN TO PUT YOUR HANDS INSIDE THE DISCS WHILE THE MACHINE IS RUNNING. IN ADDITION, THE DISCS AND THE ADJACENT SURFACES GET EXTREMELY HOT AND CAN BECOME A HAZARD FOR BURNING. HENCE IT IS ESSENTIAL TO PAY MAXIMUM ATTENTION, AVOID CONTACT WITH THE PARTS MENTIONED, FOLLOW THE INSTRUCTIONS FOR USE.

Once the discs have become thermally stable (the waiting time for this varies according to the temperature set) the working phase can be started.

Using a suitable spatula which you have floured slightly, take a ball of dough (that has already been left to rise for at least 4 - 6 hours) and place it in the middle of the bottom disc. **DO NOT ATTEMPT TO PLACE DOUGH ON HOT SURFACE BY HAND.**

Close the protection to start the raise and lower cycle of the lower disk.

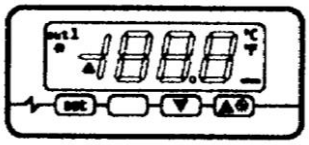
The length of time for which the discs are compressed, necessary to form the dough, is set on timer D according to the value set previously.

At the end of compression the bottom disc moves down to the initial home position. At the end of the cycle the dough will have become flat and circular, ready to be taken with the spatula.

If, during the working phase, it is necessary to interrupt the ascent of the bottom disc and move it back into the home position, open the protection and press push button E.

Before proceeding with working phases, check the status of the various safety devices. These are in a good state when:
- The machine stops when the front protection is lifted.
- The machine does not start when the rear protection is lifted or removed.

PROGRAMMING THE THERMOSTAT



The thermostat starts automatically when the switch (A) is turned on. During normal operation the display will show the temperature of the plate. To set the thermostat, press the set button: the Led out 1 will flash. Within 15 seconds, press the buttons (up) or (down) and set the desired temperature of the plate. Once the desired temperature is set press set or press nothing for 15 seconds.

If the display shows Pr1 (probe error) check the integrity of the probe or the tool-probe connection. This operation must be executed by qualified personnel.

OPERATION

DANGER
BEFORE EMBARKING ON ANY MAINTENANCE WORK, INCLUDING CLEANING, TAKE THE PLUG OUT OF THE POWER SOCKET AND WAIT UNTIL THE DISKS HAVE COOLED DOWN COMPLETELY.

SHUT-DOWN PHASE

TO SHUT DOWN THE FORMING MACHINE, PRESS THE RED EMERGENCY BUTTON “E” AND TURN THE MAIN SWITCH KNOB A OR THE POSITION “0”.

MAINTENANCE

SAFETY PRECAUTIONS

Before performing any maintenance operations, including cleaning, take the following precautions:
- Make certain that the main switch is disinserted.
- Make certain that the electrical power cannot be accidentally reinserted. Disconnect the plug from the electrical power socket.
- Use individual protection devices in compliance with the directive 89/391/CEE.
- Always operate using appropriate maintenance tools.
- Once maintenance and repairs are finished, before starting up the forming machine, reinstall all of the protection devices and reactivate all of the safety devices.

ORDINARY MAINTENANCE FOR THE USER

The forming machine requires simple, frequent and careful cleaning to ensure efficient, regular functioning.

GENERAL CLEANING

The machine must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation.

With the aid of a suitable brush, proceed with a first pass to remove flour and dough residuals. Clean the machine and in particular the surfaces of the discs that come into contact with the dough using a sponge or cloth dampened with water and detergent. If the latter is used, rinse to ensure its complete removal. Dry with kitchen paper and then first go over the surfaces in contact with the dough and then the whole machine with a soft, clean cloth soaked with a disinfectant specific for foodgrade machines.

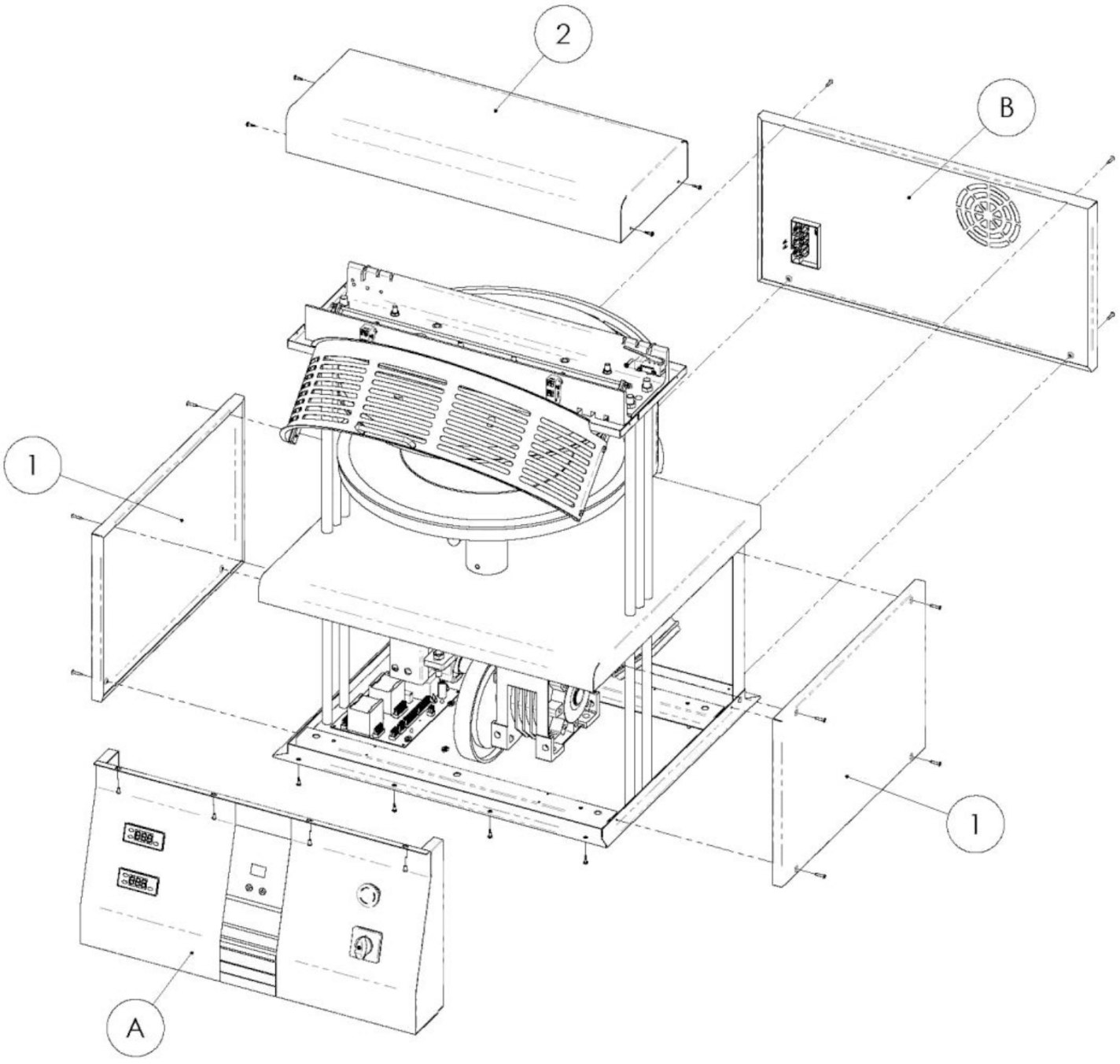
It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety.

TROUBLESHOOTING

Fault	Cause	Remedy
The machine does not start.	Lack of electrical energy.	Check the main contactor, the fuses, the socket, the plug, and the power supply cable.
	The main switch knob is in position “0”.	Turn the knob to position “1”.
	The rear protective grid is lifted/not present.	Check the correct position of the rear protective grid.
	Lowering the protective grid, the plate does not move up and a humming noise is heard.	Release the emergency key.
The machine stops during use.	The lower plate goes up 2 cm and then goes back down.	Switch the machine off and contact Trento service.
	Foreign bodies present between the discs.	Press the disc opening button and remove the foreign bodies.
The dough sticks to the discs.	The dough has not risen enough.	Let the dough rise more.
	The disc temperature is too low.	Adjust the thermostats to 150°C-160°C.

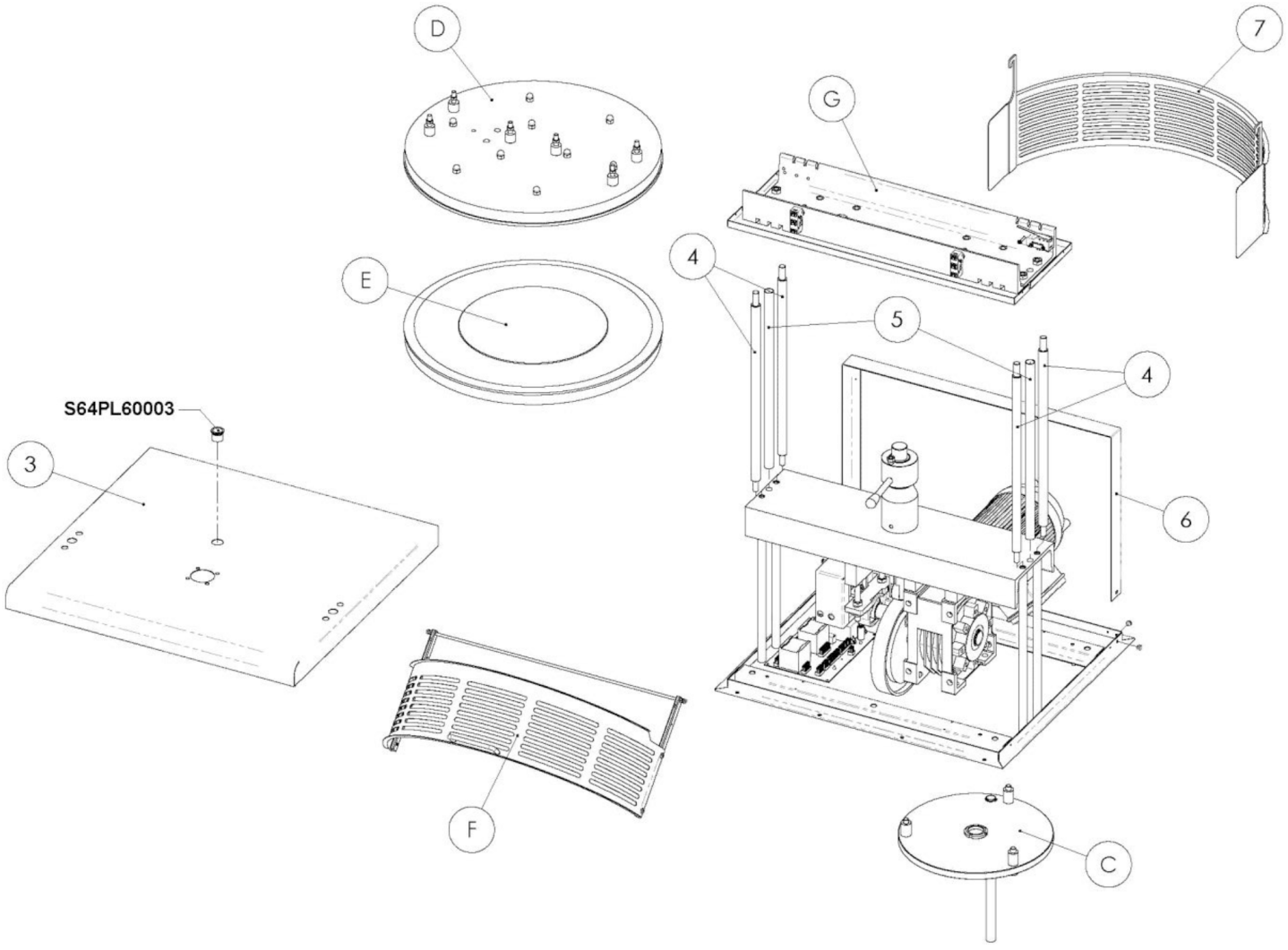
PARTS BREAKDOWN

ITEM	MODEL
45356	BE-IT-0045



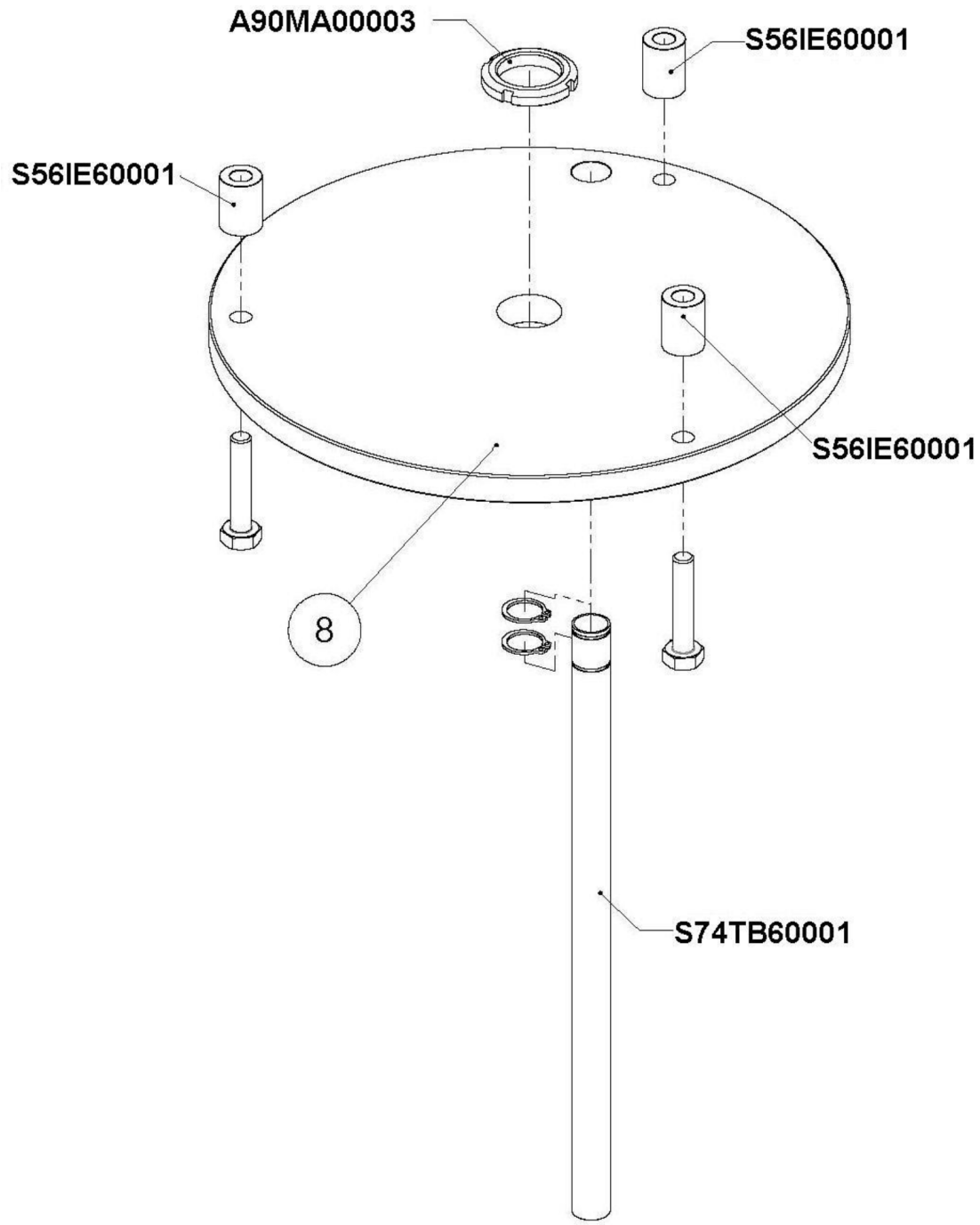
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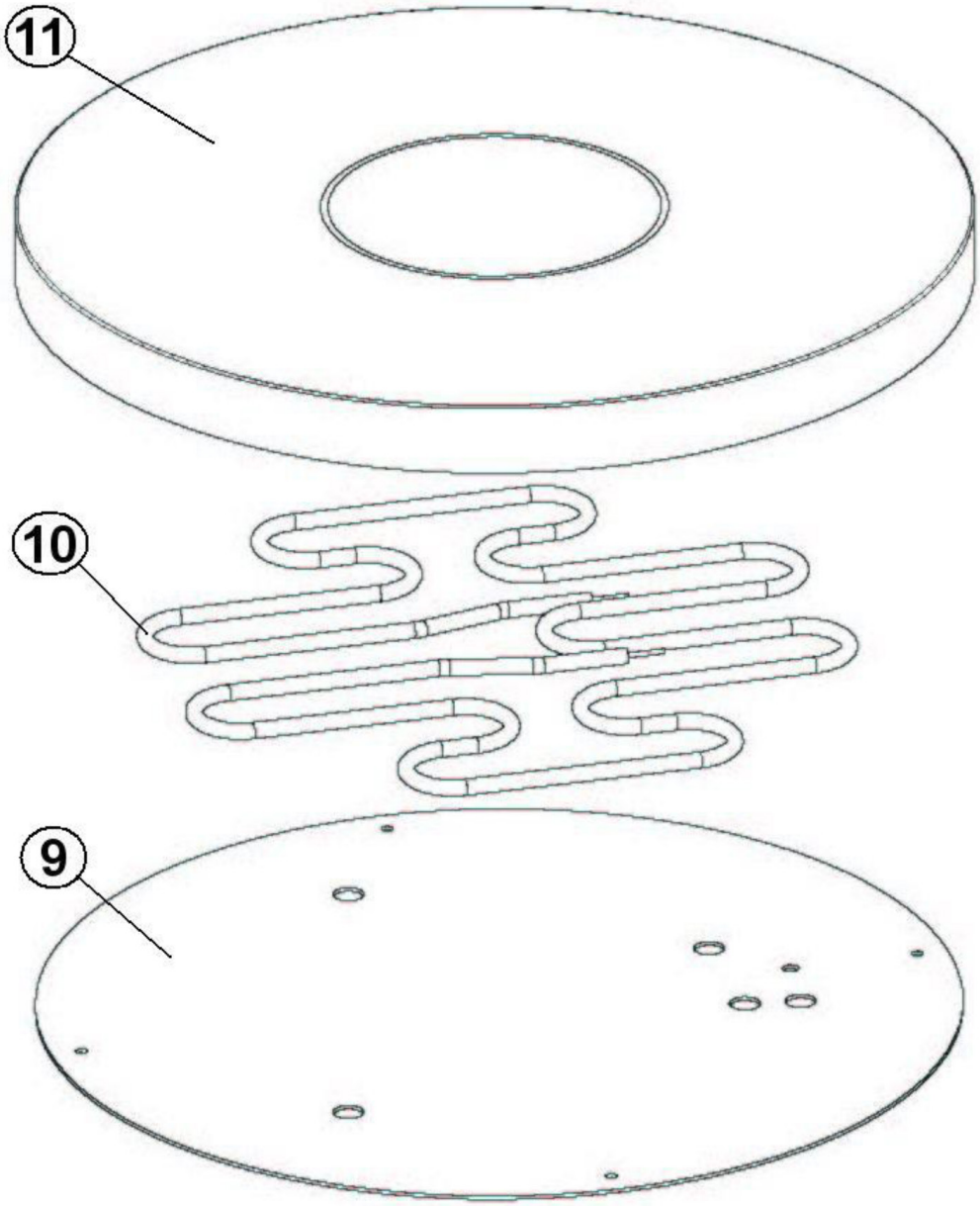
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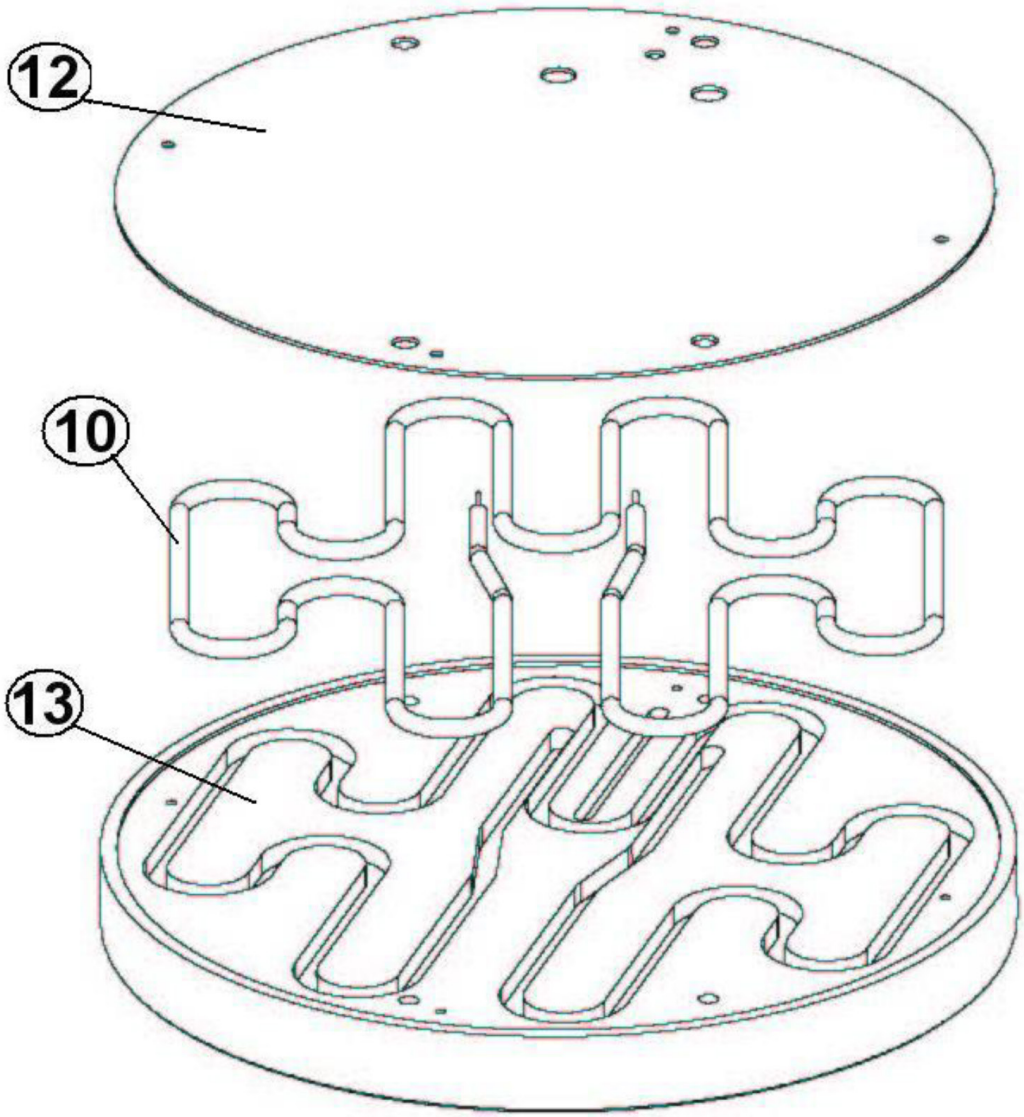
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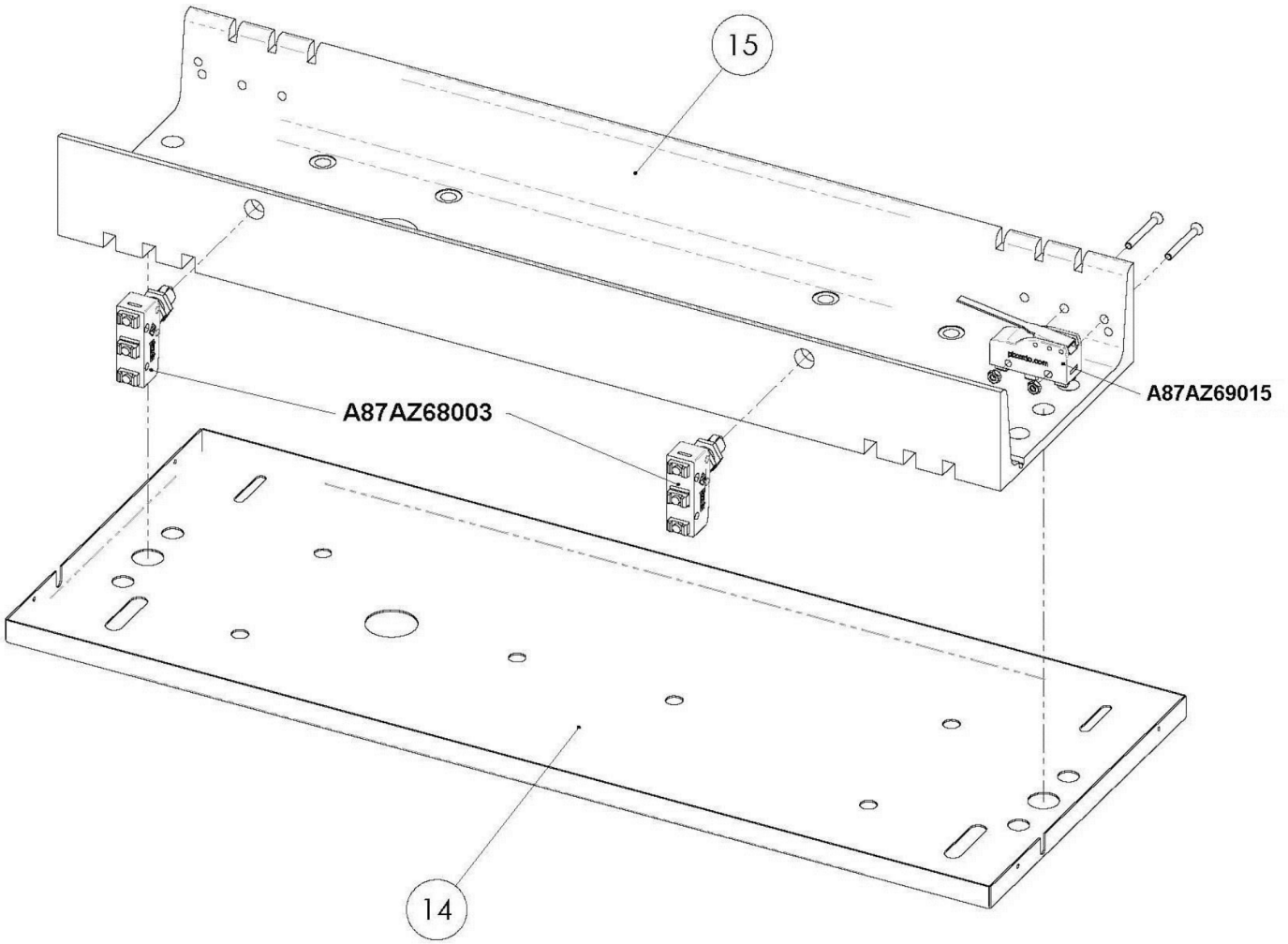
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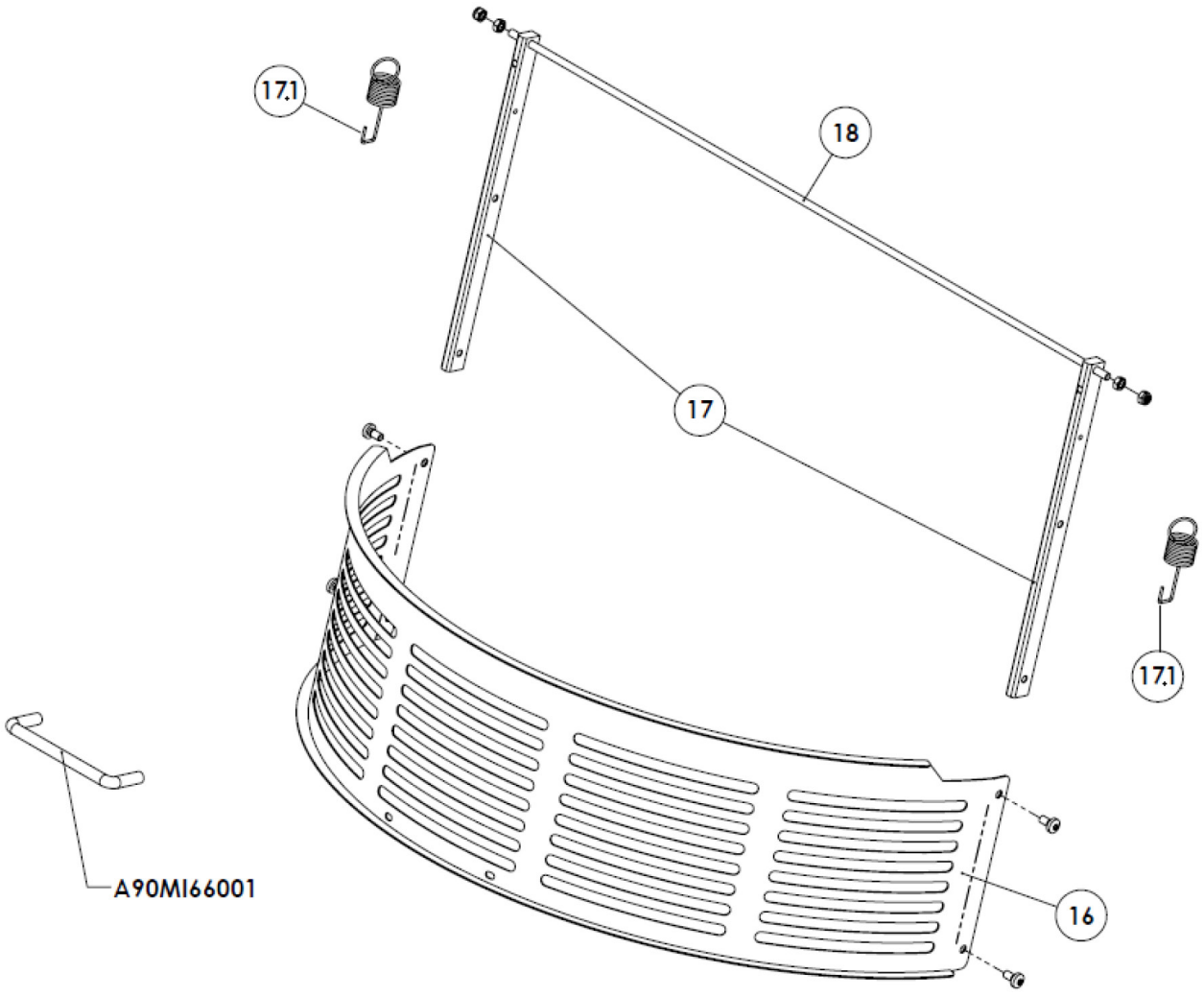
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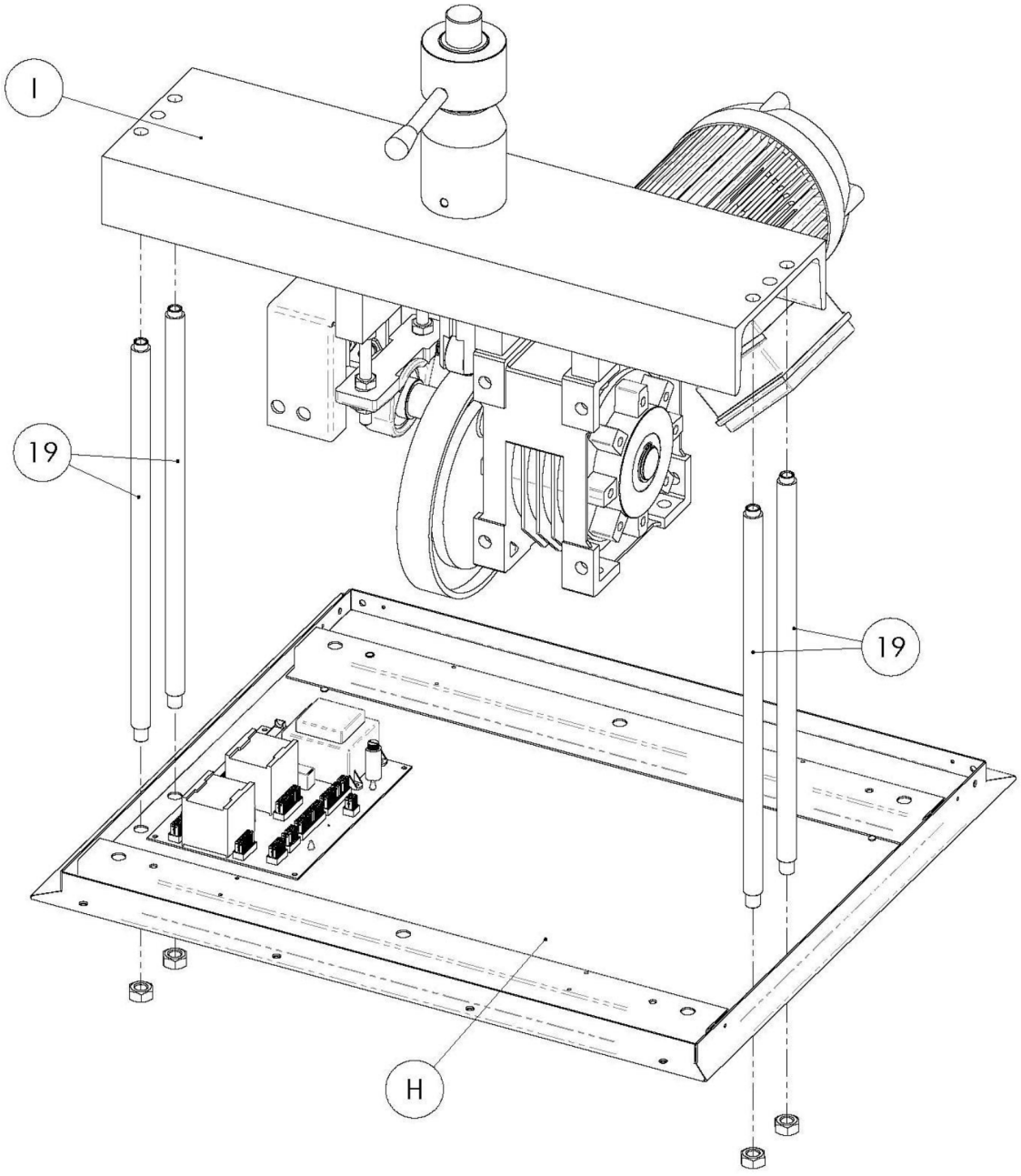
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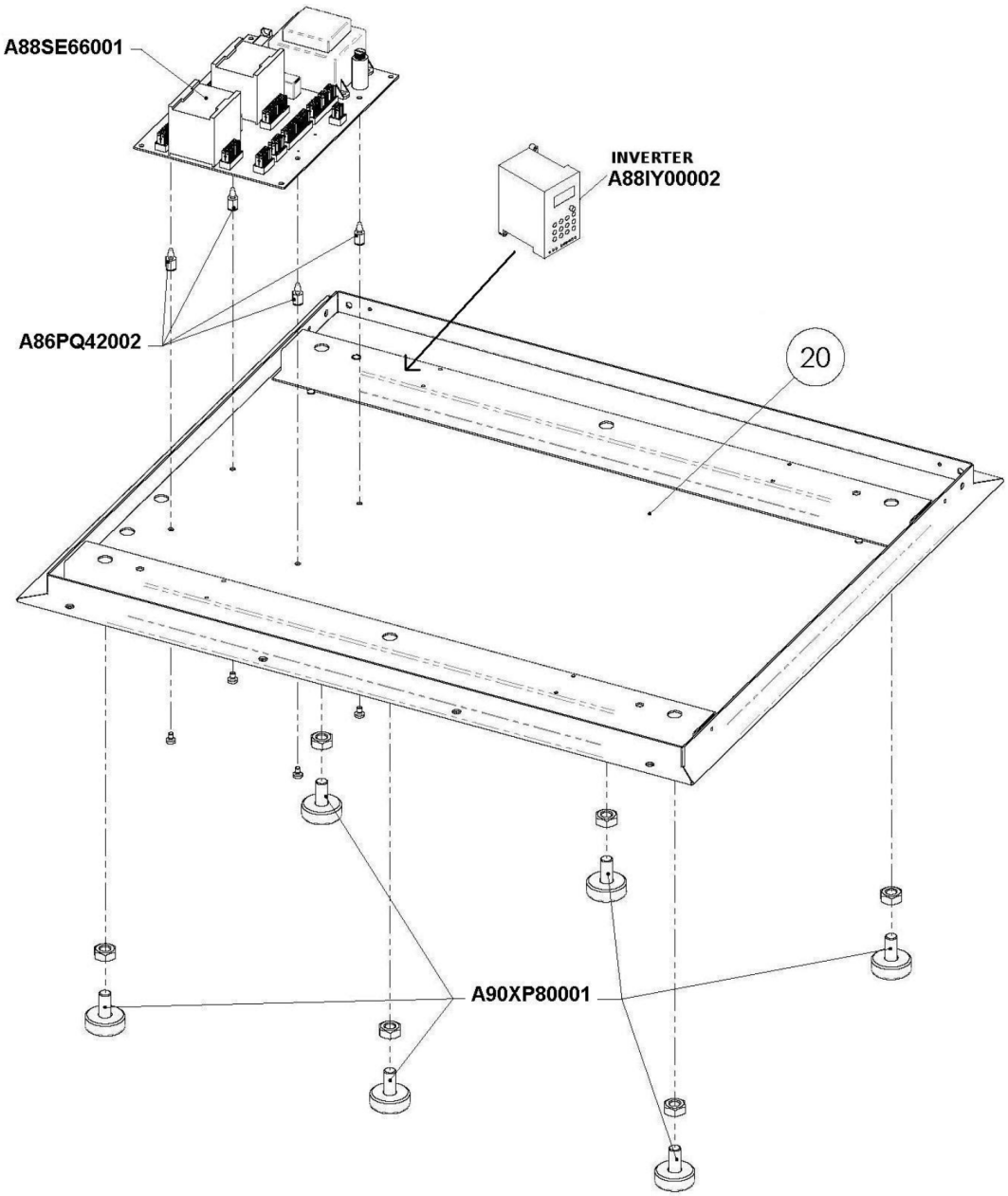
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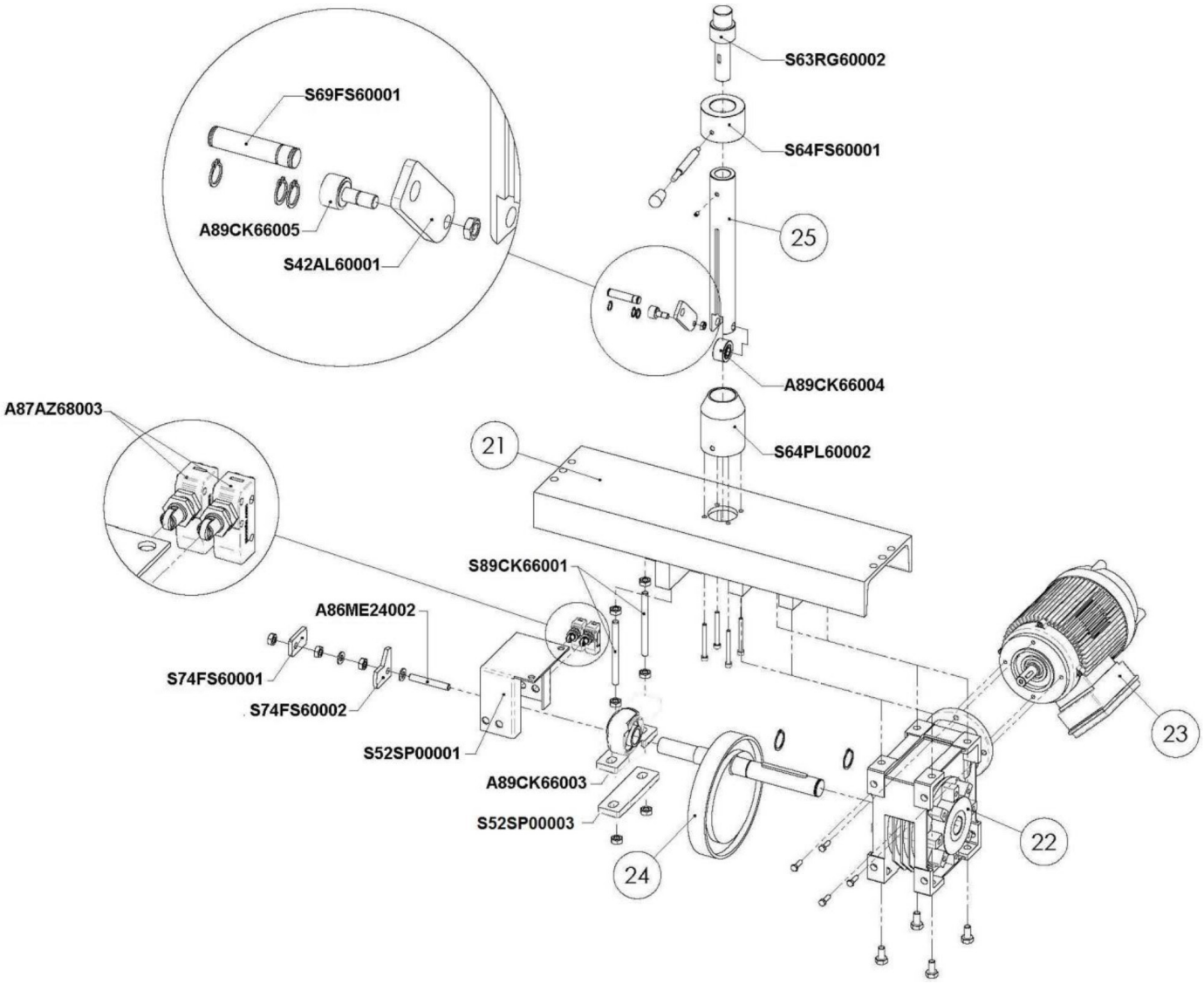
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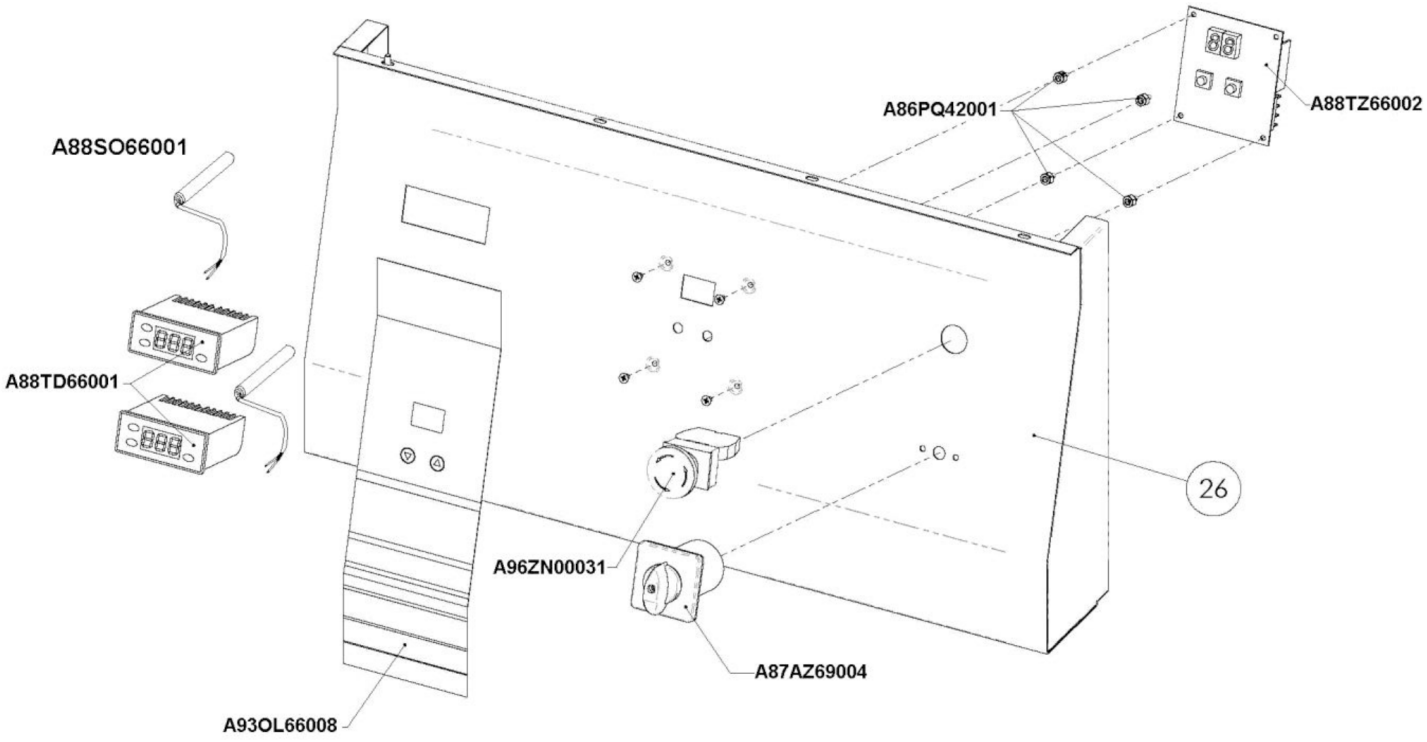
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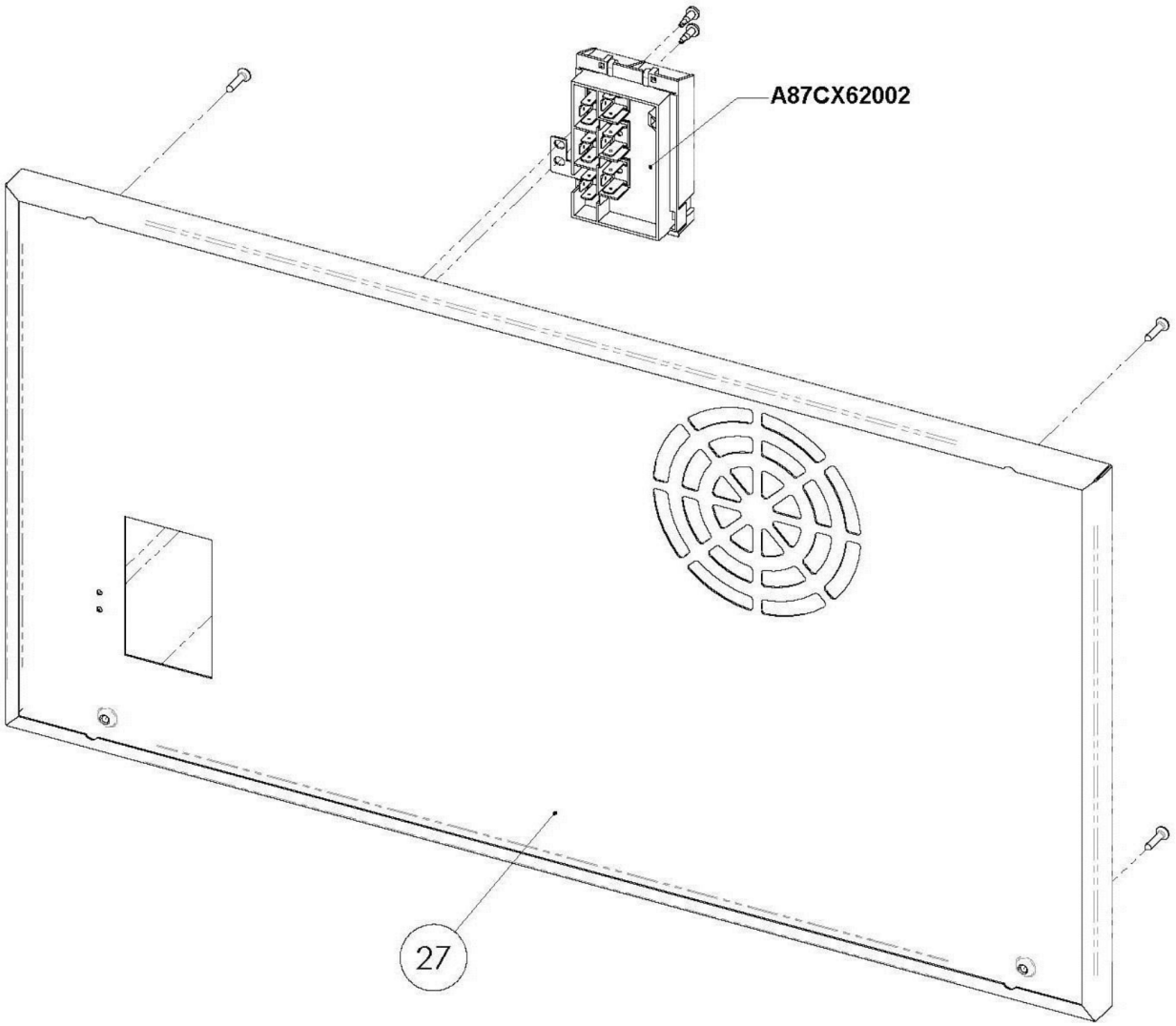
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PARTS BREAKDOWN

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PARTS BREAKDOWN

ITEM	MODEL
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Item No.	Description	Position	Item No.	Description	Position
61072	Side Panel for 45356	1	61097	Engine 230/400 V - 1.1 kW - 50 Hz 80 B14 Single Phase Press for 45356	23
61073	Cover for 45356	2	61098	Complete Cam Shaft for 45356	24
61074	Upper Part Enclosure for 45356	3	61099	Vertical Shaft Lock Plates for 45356	25
61075	Upper Column for 45356	4	61100	Front Control Panel Assembly for 45356	26
61076	Central Column 395.5xØ 18 for 45356	5	61101	Rear Panel for 45356	27
61077	Frame for 45356	6	61363	Turning Axis of Drive M10x70 for 45356	A86ME24002
61078	Rear Protective Assembly for 45356	7	61377	Plastic Shim CF06H4080-1806 for 45356	A86PQ42001
61079	Lower Plate Disc Support for 45356	8	61354	Plastic Spacer Mod. CF06H4080-18 10 for 45356	A86PQ42002
61080	Tefloned Lower Plate Lock Disc for 45356	9	61350	Push Button Micro MS15PZZMS15 for 45356	A87AZ68003
61081	Resistance 2500 W 230V for 45356	10	42035	16 A Actuator P0160004R001 4-Polar Switch for 45356	A87AZ69004
61082	Tefloned Lower Plate for 45356	11	61351	Lever Micro MS30 for 45356	A87AZ69015
61083	Tefloned Upper Plate Lock Disc for 45356	12	61379	External Terminal Block for 45356	A87CX62002
61084	Tefloned Upper Plate with Edges for 45356	13	61355	Inverter ATV12HU15M2 1.5 kW 200/240V 50/60Hz for 45356	A88IY00002
61086	Upper Cover Base for 45356	14	61353	Power Card PFD (SIPREM PG-1-701) for 45356	A88SE66001
61087	Upper Cross Beam for 45356	15	61372	Probe TCJ B46V 16,4 IND L= MT.1,6 Ø6x40 for 45356	A88SO66001
61088	Front Guard for 45356	16	61373	Digital Thermoregulator EVK411J7 for 45356	A88TD66001
61089	Front Guard Fixing Rod for 45356	17	61378	0-1.5 Sec. Display Timer for 45356	A88TZ66002
61090	Traction Spiral Spring for 45356	17.1	61366	Joint Bearing Support UCP 205 for 45356	A89CK66003
61091	Tie-Rod for Central Micro Switch 400xM5 for 45356	18	61370	Roller Bearing Nut R15 for 45356	A89CK66004
61092	Lower Column for 45356	19	61359	Bearings Needle Roller INA KR 19 PP for 45356	A89CK66005
61093	Bottom Assembly for 45356	20	61347	Ferrule M30 for 45356	A90MA00003
61094	Intermediate Crosspiece Assembly for 45356	21	61352	Satin Nickel Handle - Front Protection for 45356	A90MI66001
61095	Reduction Panel UMI 63 1/70 Pam80/B14 for 45356	22	61356	Foot M10 for 45356	A90XP80001

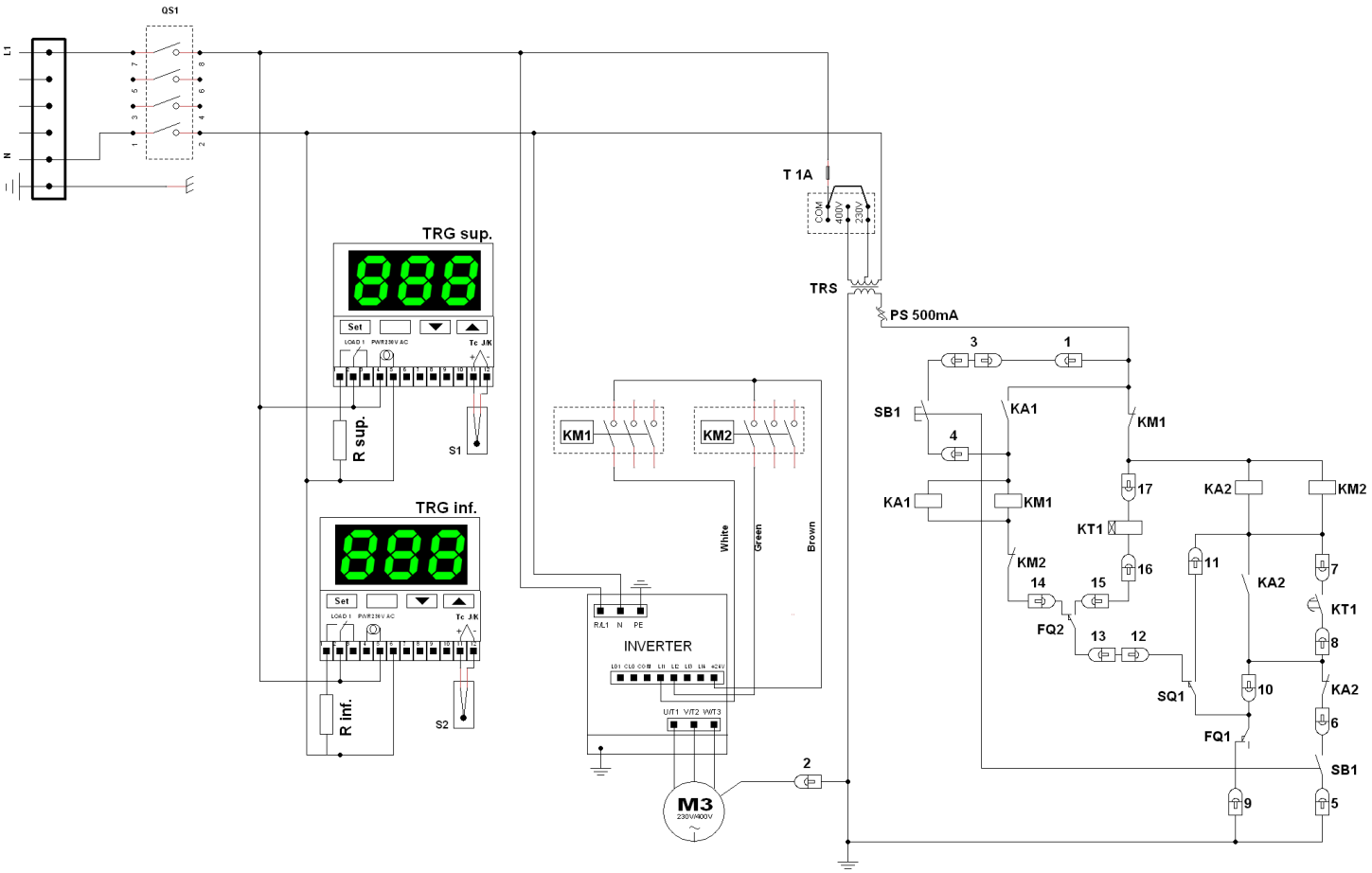
PARTS BREAKDOWN

ITEM	MODEL
45356	BE-IT-0045

Item No.	Description	Position	Item No.	Description	Position
61374	Label 348x105mm for 45356	A93OL66008	61371	Guide Bushing for Shaft for 45356	S64PL60002
61375	Emergency Stop Switch IF/IR for 45356	A96ZN00031	61346	Bush for Vertical Shaft for 45356	S64PL60003
61360	Bracket for Shaft for 45356	S42AL60001	61358	Pin for 45356	S69FS60001
61364	Limit Switch Holder for 45356	S52SP00001	61361	Microswitch Cam for 45356	S74FS60001
61367	Joint Bearing Support for 45356	S52SP00003	61362	Microswitch Double Cam for 45356	S74FS60002
61348	Spacer Lower Plate Ø 20x27 for 45356	S56IE60001	61349	Cable Protection Hose for 45356	S74TB60001
61369	Ring Nut for 45356	S64FS60001	61365	Spacer for Joint Bearing Support 175xM10 for 45356	S89CK66001

ELECTRICAL SCHEMATICS

ITEM	MODEL
45356	BE-IT-0045



WARRANTY REGISTRATION

Thank you for purchasing an Trento 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 Trento. 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 spécifié ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Trento usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

https://omcan.com/warranty-registration/

For mailing in Canada
Pour postale au Canada
Por correo en Canadá

TRENTO
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US
Pour diffusion aux États-Unis
Por correo en los EE.UU.

TRENTO
PRODUCT WARRANTY REGISTRATION
4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.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

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ Other *(specify)*: _____

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 Trento | Merci d'avoir choisi Trento | Gracias por elegir Trento

TRENTO

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