

INSTRUCTION MANUAL

Ravioli Machine

Item	46296
Model	PM-IT-0030-R



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**

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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 Compagnie Limitée 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 appropriés. 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 cueillis 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 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

THE PRODUCER AND RETAILER DECLINE ANY RESPONSIBILITY FOR ANY DAMAGE TO PEOPLE OR THINGS FROM FAULTY INSTALLATION, USE OF ELECTRIC TENSION THAT DOES NOT CONFORM TO THAT INDICATED ON THE IDENTIFICATION PLATE PLACED ON THE BACK OF THE MACHINE, REMOVAL OF THE PROTECTION, USE OF THE MACHINE THAT DOES NOT CONFORM TO WHAT IS INDICATED IN THE MANUAL OR FROM THE TAMPERING WITH THE SAFETY DEVICES.

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

SAFETY AND WARRANTY

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 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 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

Item Number	46296
Model	PM-IT-0030-R
Power	0.25 kW
Width of Pasta Sheet	4" / 100mm
Thickness of Pasta Sheet	2 mm
Rolling Pin Size (Dia. x L)	1.2" x 13.7" / 30 x 348mm
Max. Output per Hour	44 - 55 lbs. / 20 - 25 kgs.
Electrical	220V / 60Hz / 1
Over-All Dimensions	17.7" x 18.8" x 29" / 450 x 480 x 740mm
Weight	99.2 lbs. / 45 kgs.
Packaging Dimensions	17.7" x 28.3" x 35" / 450 x 720 x 890mm
Packaging Weight	127.8 lbs. / 58 kgs.

INSTALLATION

- Remove the packaging of the machine and assemble the trolley – Fig. A.
- Position the machine on the trolley, lifting it at the four lower corners.
- Remove the accessories of the machine, put under the smooth (1) – Fig. B.
- Fix the two brackets (3), insert the lexan smoothes (4) in the proper guides; the lean the rollers (2) in the brackets – Fig. C.
- Verify that the characteristics of the electric power available are compatible with that of the machine, as given on the identification plate on the back of the same.
- Connect the machine to a power point of the correct power, which is grounded and has a differential switch.

STARTING OFF

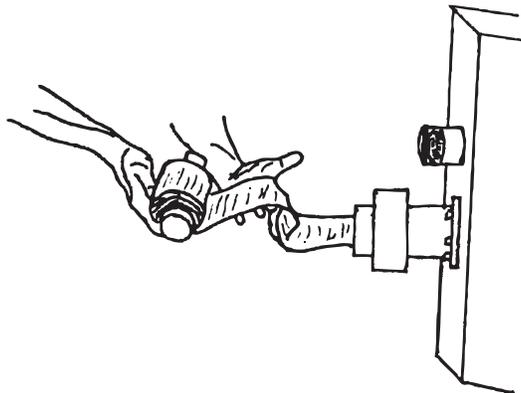
- Turn the lever (5) 90° to the right and acting on the handle (6) lift the piston (7) to set the cylinder (8) free and to extract it – Fig. D.
- Remove the distributor (9) and the rollers (2) – Fig. E.
- Clean with care all the removed accessories.

CAUTION: the machine will run only if the safety microswitch is serviceable and perfectly positioned.

OPERATION

PRODUCTION OF SHEETS

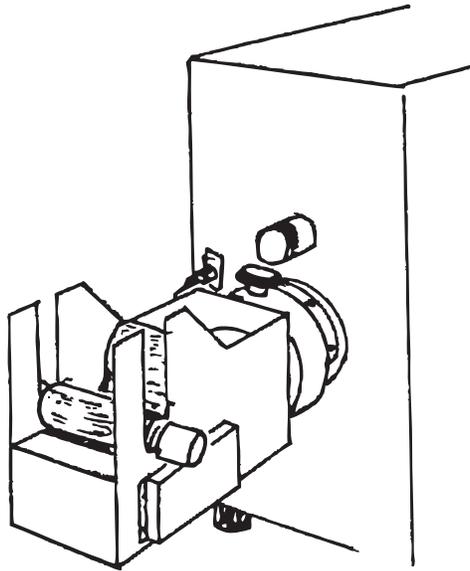
The sheet that must be rolled up on the rollers may be prepared either with a sheeter or with a press coupled with the proper die. The sheet must be about 3 mm thick and 100 mm wide. In the below picture, you can see the manual system to roll up the sheet on the rollers made with a press.



There is also the possibility to prepare the rollers of sheet using the special automatic dough roller that we can supply as an accessory to couple with the press (Item 46297) – see the picture below.

OPERATION

STUFFING



The stuffing must be soft and passed through a mincing machine, so that it does not show filaments (if you use vegetables) or lumps (if you use meat), that could clog the holes of the distributor, preventing the perfect filling of the ravioli. We advise the use of eggs in the preparation of stuffing, because the albumen helps the sealing of ravioli. The stuffing must never be fatty or greasy as the ravioli will not seal.

PRODUCTION OF THE RAVIOLI

- Insert the distributor (9) – Fig. E.
- Fill the cylinder (8) and put it in the machine after pressing the stuffing with the fist – Fig. F.
- Lean the rollers (2) with a sufficient quantity of sheet on the brackets (3).
- Unroll the pasta sheets just to fit them between the two thinning cylinders – Fig. G.
- Start the machine pressing the START push-button; when the first ravioli come out, stop the machine by pressing the STOP push-button.
- During this phase the lever (6) – Fig. D – must be turned 180°.
- Turn the handle (6) till the piston (7) enters in the cylinder (8), then put the lever (5) in the position of hooking – Fig. D.
- Go on turning the handle (6) till you see through the little window of the carter (10) the stuffing coming out from the holes of the distributor – Fig. I.
- Now start the machine, pushing the START push-button to begin the production of the ravioli.
- Acting on the knob (11), you can vary the quantity of stuffing that you can control on the scale (12) – Fig. L.

WARNING: We advise to start the production of the ravioli with the quantity of stuffing on the value 2 of the scale and then, if desired, to increase the quantity.

Note that if you open the lexan door (13) – Fig. L – the machine, for security reasons, stops; so pay attention to close it perfectly so that you give the security switch. During the production be sure to have always pasta sheet on the rollers, because if the stuffing goes on coming out, it could dirty the mould. When the piston (7) of

OPERATION

stuffing reaches the bottom of the cylinder (8) – Fig. D – the machine automatically stops; you must set the cylinder free and fill it again with stuffing. At the end of the production, you must finish the remaining pasta sheet starting the machine with the lever (5) in the position of unhooking – Fig. H.

CHANGING THE MOULD

Remove the carter (10) – Fig. I – and extract the mould (14) – Fig. M – pulling it towards you by the handle.
WARNING: Handle the mould with care, because eventual pushes may damage it, affecting production.

Each mould must be coupled with the proper distributor. To insert a new mould, you must push it letting it to run in the proper guides, till the coupling of the gears. If you find it difficult, you can start the machine pressing the MAN push-button and going on pushing the mould till the coupling of gears. Place the distributor of the mould and close the carter (10) – Fig. I.

MAINTENANCE

CLEANING

After use, clean perfectly the distributor (9) – Fig. E – and the container (8) – Fig. D – after dismounting them. Also clean the piston (7) – Fig. D – with a damp cloth.

WARNING: While the machine is working, do not make any operation of cleaning and above all do not draw object of any kind to the thinning cylinders (clothes, knives, spatulas, etc.).

If you need to clean the mould, do so only after extracting it from the machine and with a small brush and a little damp cloth.

FIGURE DRAWINGS

FIG. A

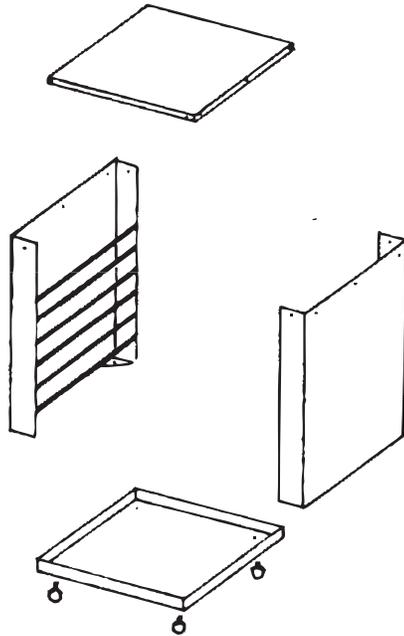


FIG. B

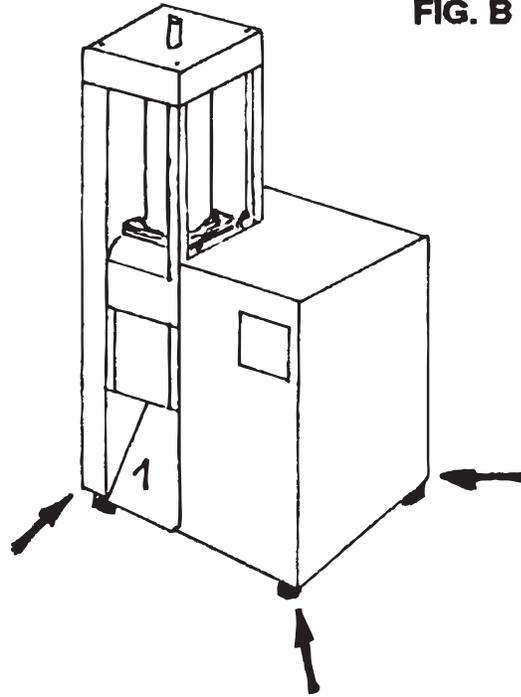


FIG. C

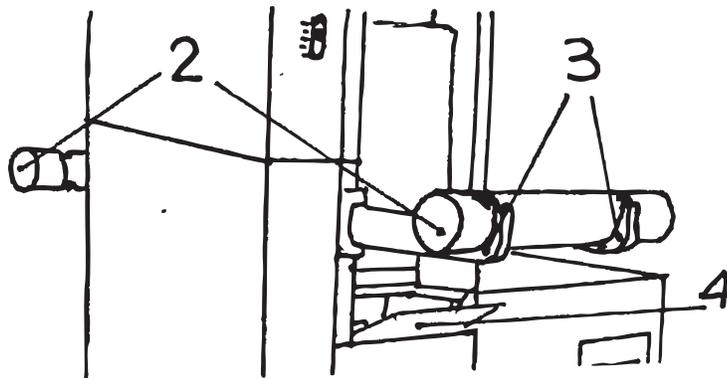


FIGURE DRAWINGS

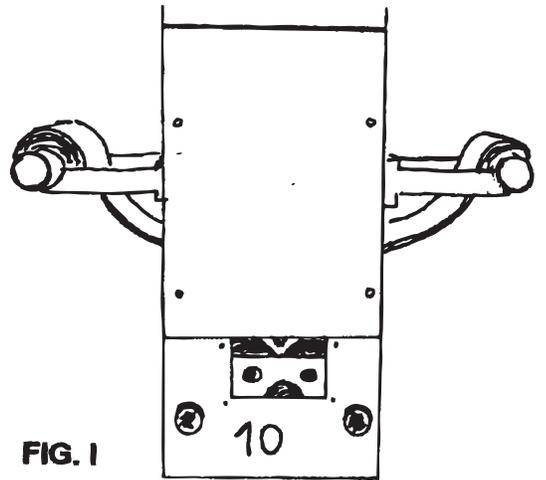
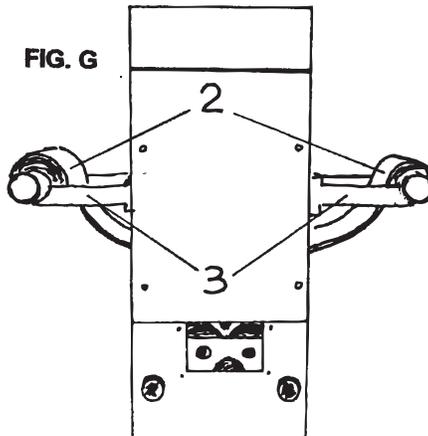
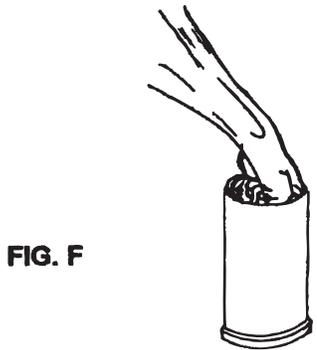
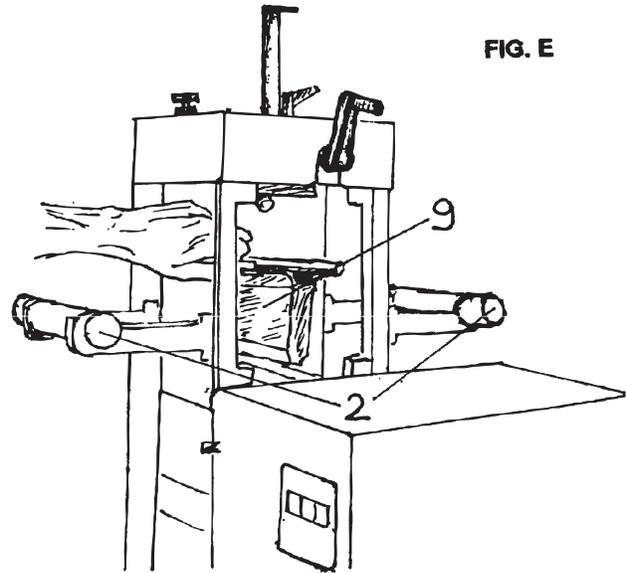
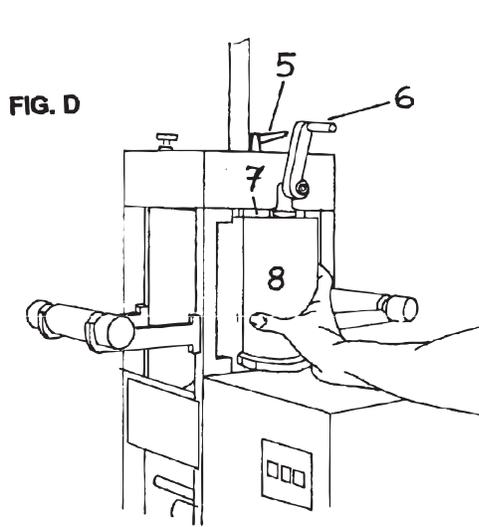
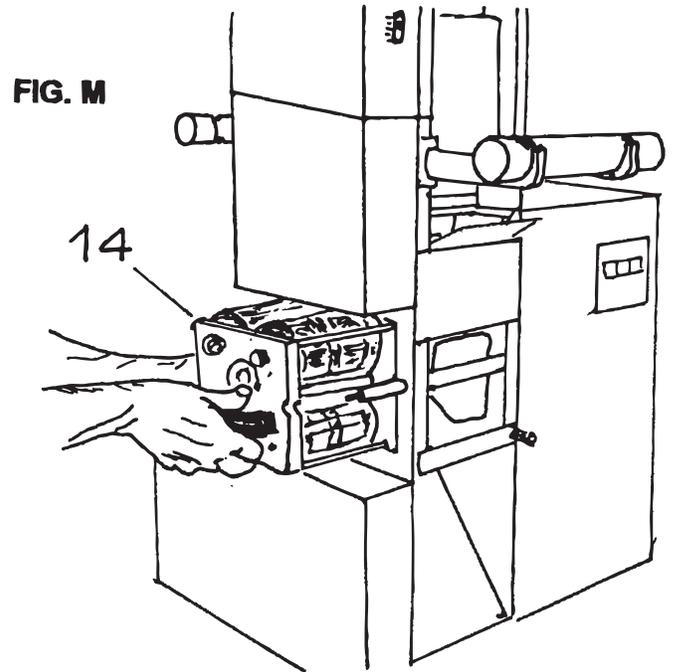
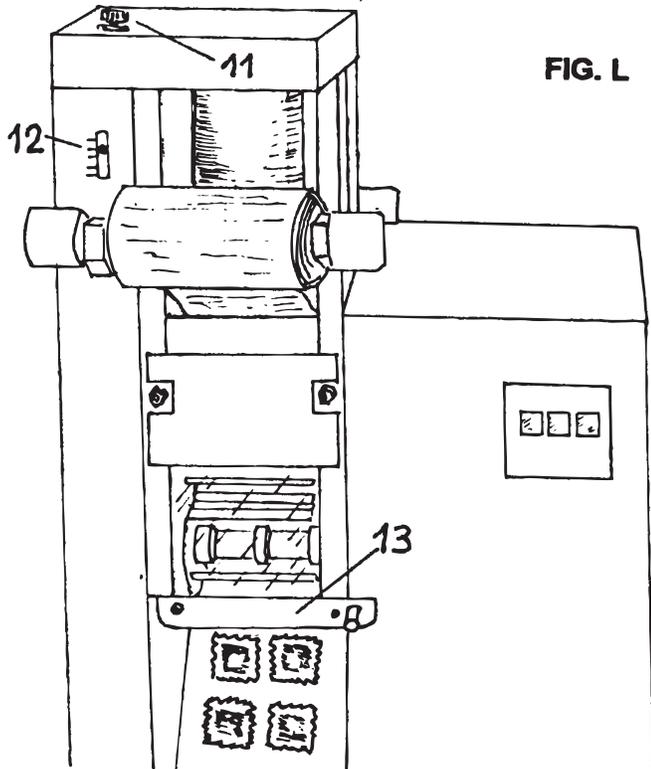


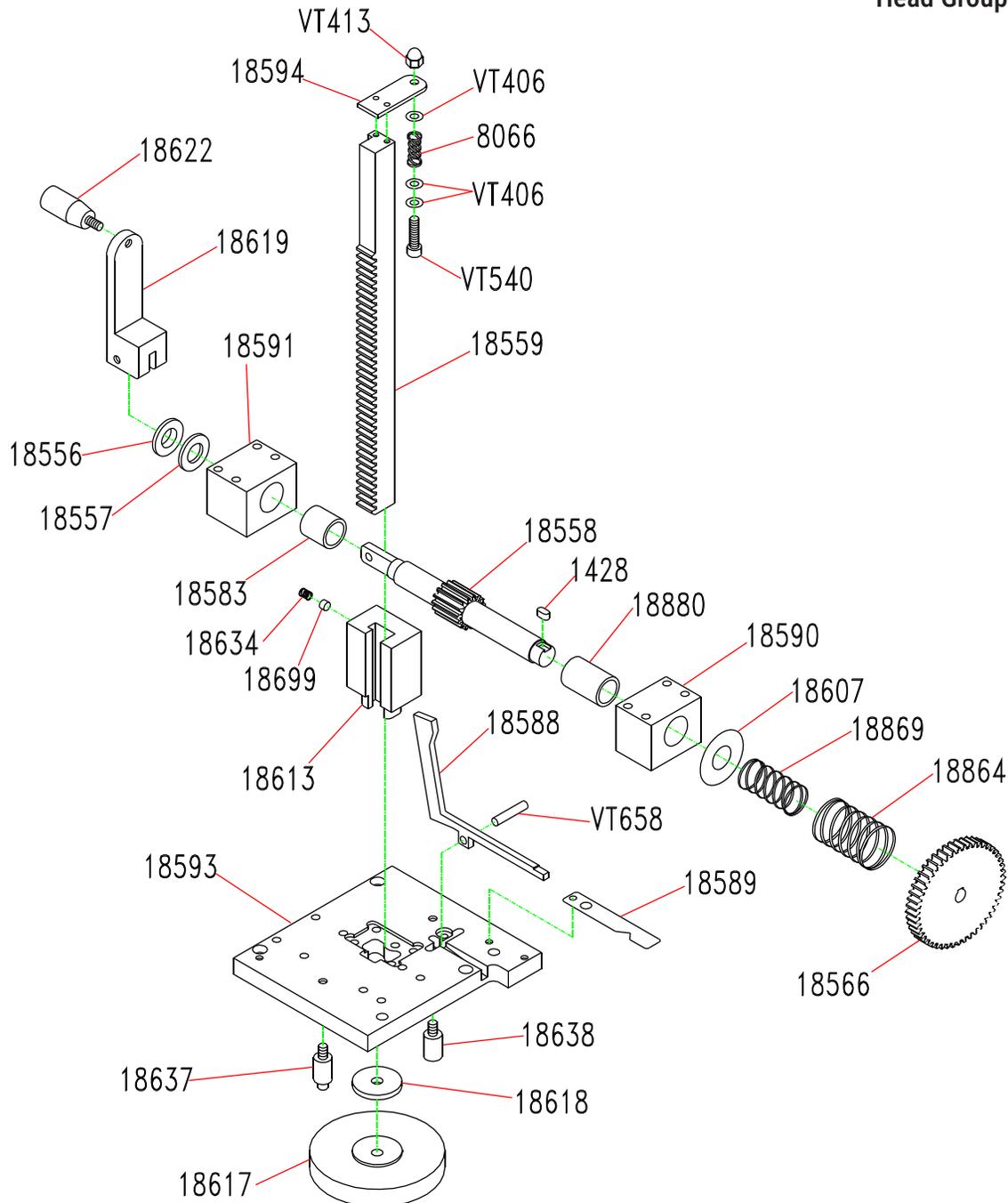
FIGURE DRAWINGS



PARTS BREAKDOWN

ITEM	MODEL
46296	PM-IT-0030-R

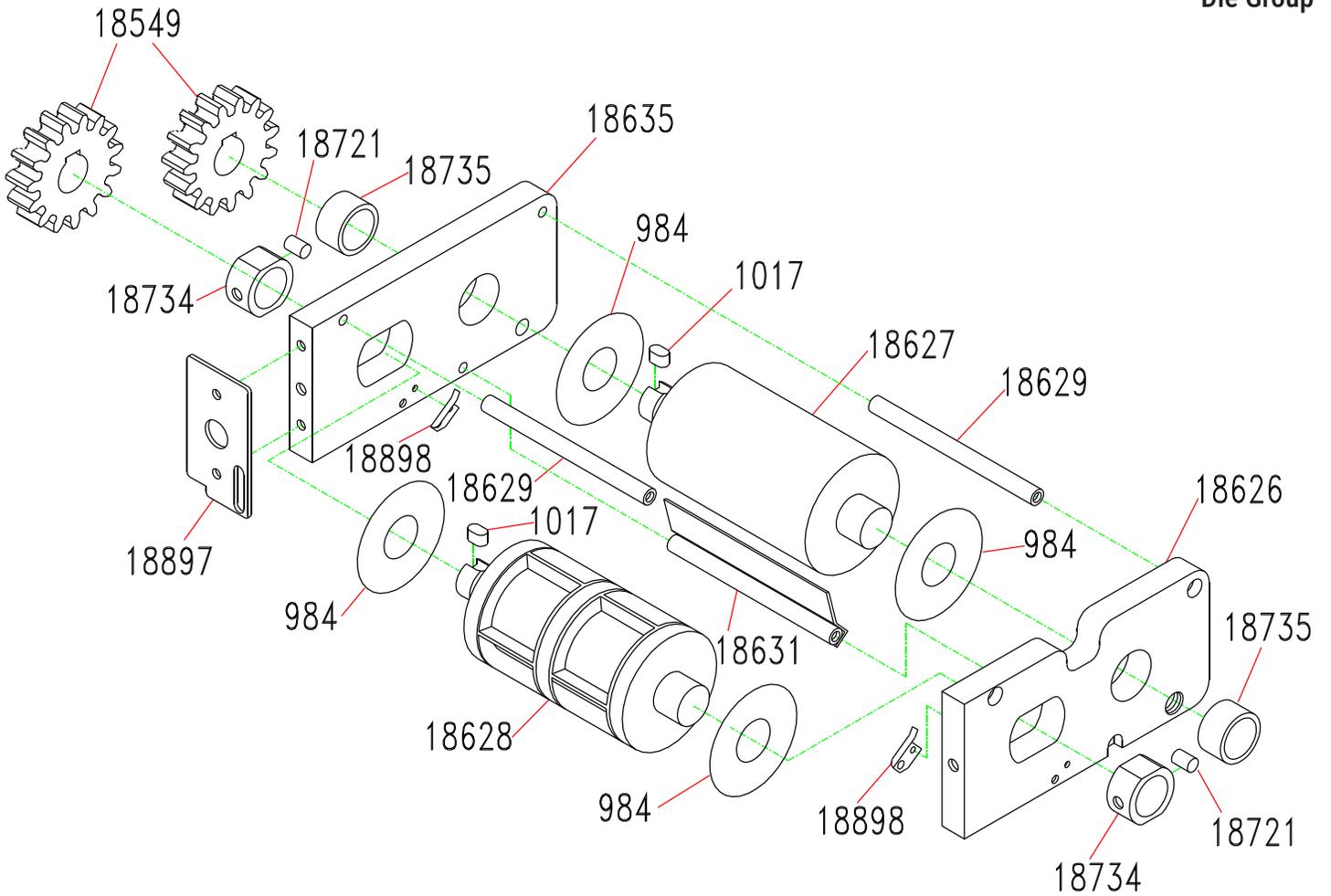
Head Group



PARTS BREAKDOWN

ITEM	MODEL
46296	PM-IT-0030-R

Die Group



PARTS BREAKDOWN

ITEM	MODEL
46296	PM-IT-0030-R

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB852	KEY 6X6X30 FOR 46276	31	AB908	EXTERNAL SUPPORT PLATE FOR 46276	18574	AB888	RACK BUSH FOR 46276	18613
AB818	ELECTRIC CONNECTION FOR 46276	470	AB857	FIRST CALIBRATING ROLLER FOR 46276	18575	AB923	ROTATION SUPPORT FOR 46276	18614
AB940	WASHER FOR 46276	984	AB858	DRIVEN CALIBRATING ROLLER FOR 46276	18576	AB924	FILLING BLOCK LEVER FOR 46276	18615
AB941	KEY 6X6X10 FOR 46276	1017	AB859	ADJUSTABLE CALIBRATING ROLLER FOR 46276	18577	AB925	PUSHING BLOCK LEVER FOR 46276	18616
AB819	KEY 5X5X10 FOR 46276	1428	AB830	SPACER FOR 46276	18578	AB889	FILLING PLATE FOR 46276	18617
AB904	6000 2R-S BEARING FOR 46276	2081	AB860	ROLLERS PILLOW FOR 46276	18579	AB890	FILLING PLATE SUPPORT FOR 46276	18618
AB905	M8 FOOT FOR 46276	4005	AB909	SWINGING LEVER FOR 46276	18580	AB891	FILLING HANDLE FOR 46276	18619
AB874	FILLING DISENGAGE SPRING FOR 46276	8066	AB910	PUSHING LEVER FOR 46276	18581	AB863	FRONT PANEL SHAFT FOR 46276	18620
AB820	GEAR SUPPORT FOR 46276	18533	AB880	SHORT BUSH FOR 46276	18583	AB892	ROTATING HANDLE M6 FOR 46276	18622
AB821	LEFT SIDE FOR 46276	18535	AB861	SCRAPER FOR 46276	18586	AB864	KNOB M6X16 FOR 46276	18624
AB822	MOTOR SHAFT FOR 46276	18540	AB911	PUSHING LEVER BUSH FOR 46276	18587	AB926	FILLING GEAR FOR 46276	18625
AB823	CHAIN BUSH FOR 46276	18541	AB881	FILLING DISENGAGE BAR FOR 46276	18588	AB943	RIGHT SIDE FOR 46276	18626
AB824	M2 Z20 DIE GROUP GEAR FOR 46276	18542	AB882	SPRING FOR 46276	18589	AB944	SUPPORT ROLLER FOR 46276	18627
AB825	3/8" Z17 SPROCKET WHEEL FOR 46276	18543	AB883	HANDLE SHAFT RIGHT SUPPORT FOR 46276	18590	AB945	MOLDER ROLLER FOR 46276	18628
AB826	3/8" Z17 SPROCKET WHEEL FOR 46276	18544	AB884	HANDLE SHAFT LEFT SUPPORT FOR 46276	18591	AB946	SPACER FOR 46276	18629
AB827	M2 Z26 CALIBRATING ROLLERS GEAR FOR 46276	18546	AB912	HEAD GROUP BAR FOR 46276	18592	AB947	SUPPORT ROLLER SCRAPER FOR 46276	18631
AB828	M2 Z23 GEAR FOR 46276	18547	AB885	MAIN PLATE FOR 46276	18593	AB893	RACK BRAKE SPRING FOR 46276	18634
AB942	M2 Z29 GEAR FOR 46276	18549	AB886	FILLING DISENGAGE PLATE FOR 46276	18594	AB948	LEFT SIDE FOR 46276	18635
AB853	M2 Z15 MOTOR GEAR FOR 46276	18551	AB913	FILLING CYLINDER FOR 46276	18598	AB894	SUPPORT PIVOT FOR 46276	18637
AB906	FILLING CAM FOR 46276	18552	AB914	EXTERNAL SUPPORT PLATE SPACER FOR 46276	18600	AB895	STUFF CYLINDER PIVOT FOR 46276	18638
AB907	FILLING DISPENSER FOR 46276	18555	AB915	FILLING CAM SPACER FOR 46276	18601	AB865	FRONT PANEL FOR 46276	18639
AB875	HANDLE WASHER FOR 46276	18556	AB916	CAM WASHER FOR 46276	18602	AB831	MOTOR SHAFT SPACER FOR 46276	18641
AB876	HANDLE WASHER FOR 46276	18557	AB917	BRASS CAM SPACER FOR 46276	18603	AB832	DIE GROUP MOTOR SHAFT FOR 46276	18642
AB877	PISTON SHAFT M2 Z12 FOR 46276	18558	AB918	SWINGING LEVER SPACER FOR 46276	18604	AB866	FILLING REGULATION SCREW FOR 46276	18692
AB878	RACK FOR 46276	18559	AB919	SWINGING LEVER WASHER FOR 46276	18605	AB927	SHEET ROLLER SUPPORT FOR 46276	18697
AB879	M2 Z39 GEAR FOR 46276	18566	AB920	ROTATION SUPPORT WASHER FOR 46276	18606	AB896	RACK BRAKE FOR 46276	18699
AB829	MAIN SIDE FOR 46276	18570	AB887	SPRING WASHER FOR 46276	18607	AB833	SILICONE SPRING FOR 46276	18721
AB854	FILLING SIDE FOR 46276	18571	AB862	SPACER FOR 46276	18608	AB834	SUPPORT WASHER FOR 46276	18728
AB855	FILLING REGULATION BLOCK FOR 46276	18572	AB921	FILLING BLOCK LEVER LEFT SPACER FOR 46276	18611	AB835	CALIBRATING ROLLERS BUSH FOR 46276	18729
AB856	FILLING OUTLET SUPPORT FOR 46276	18573	AB922	FILLING BLOCK LEVER RIGHT SPACER FOR 46276	18612	AB836	BUSH 15X20X20 FOR 46276	18730

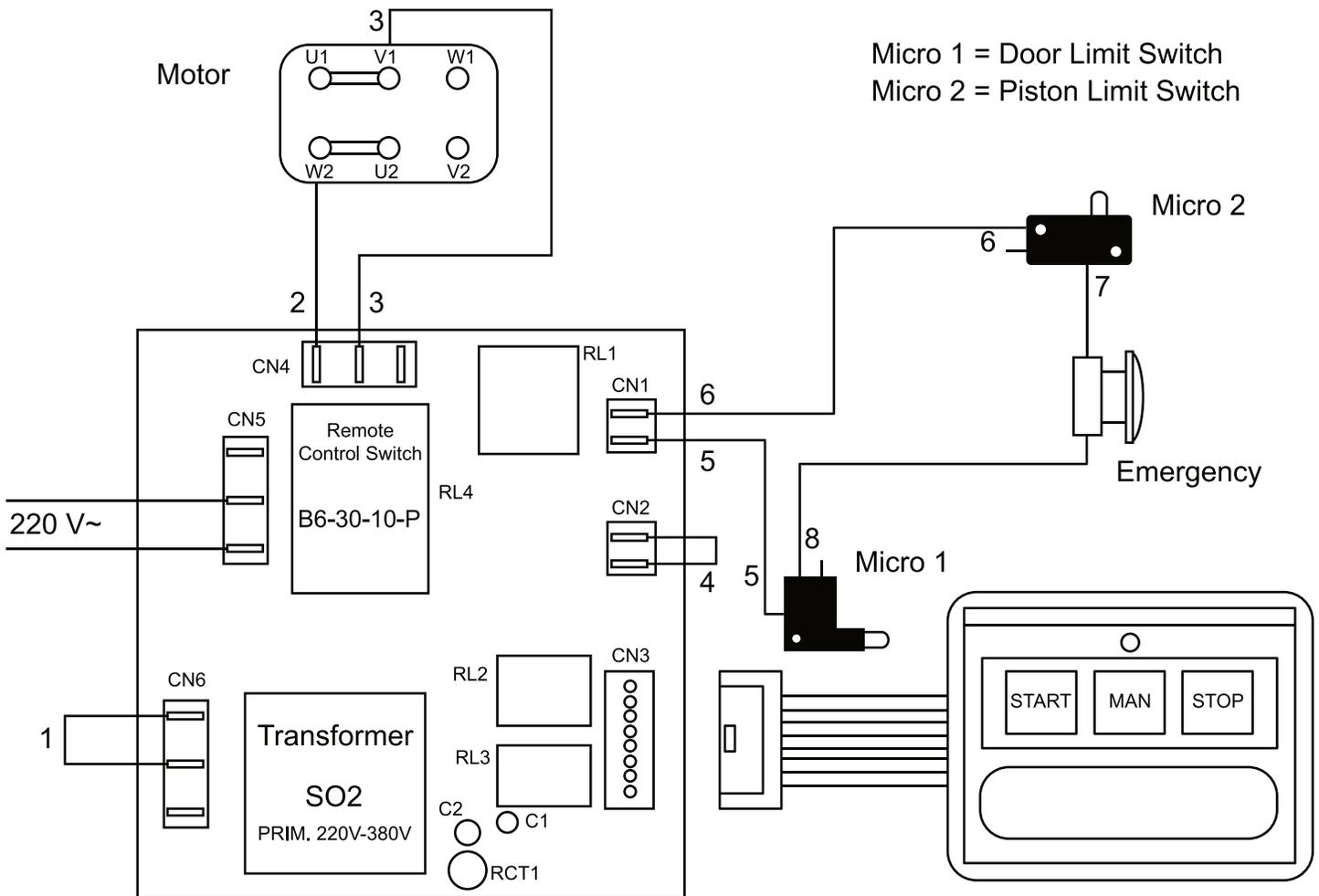
PARTS BREAKDOWN

ITEM	MODEL
46296	PM-IT-0030-R

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB837	BUSH 18X23X15 FOR 46276	18731	AB897	DISENGAGE EXTERNAL SPRING FOR 46276	18864	AB935	FRONTAL PANEL FOR 46276	18902
AB838	BUSH 20X25X18 FOR 46276	18732	AB898	DISENGAGE INTERNAL SPRING FOR 46276	18869	AB936	LATERAL PANEL FOR 46276	18903
AB928	EXTERNAL SUPPORT PLATE BUSH FOR 46276	18733	AB843	SWITCH SPRING FOR 46276	18872	AB937	TOP PANEL FOR 46276	18904
AB949	SLIDING BUSH FOR 46276	18734	AB844	SWITCH SPRING SUPPORT FOR 46276	18873	AB872	FILLING REGULATION PLATE FOR 46276	18911
AB950	FIXED BUSH FOR 46276	18735	AB845	SWITCH BUSH FOR 46276	18874	AB938	SUPPORT LEG FOR 46276	18912
AB867	SAFETY SWITCH CAM FOR 46276	18745	AB846	SWITCH WASHER FOR 46276	18875	AB873	SAFETY SWITCH FOR 46276	20595
AB839	ADJUSTABLE BUSH FOR 46276	18746	AB870	SCRAPER BAR FOR 46276	18879	AB939	M10 KNOB FOR 46276	30002
AB840	N.2 SPACER FOR 46276	18749	AB899	LONG BUSH FOR 46276	18880	AB848	M8 STAINLESS STEEL NUT FOR 46276	VT204
AB868	M2 Z15 GEAR FOR 46276	18752	AB932	FILLING CAM BUSH FOR 46276	18881	AB900	STAINLESS STEEL M6 WASHER FOR 46276	VT406
AB841	N.3 SPACER FOR 46276	18801	AB933	DIE GROUP FIXING FOR 46276	18882	AB901	STAINLESS STEEL M6 NUT FOR 46276	VT413
AB929	RAVIOLI CHUTE FOR 46276	18803	AB951	FRONTAL PLATE FOR 46276	18897	AB902	STAINLESS STEEL M6X25 SCREW FOR 46276	VT540
AB842	METAL RING FOR 46276	18808	AB952	MOLDER ROLLER SCRAPER FOR 46276	18898	AB849	ZN M6X80 SCREW FOR 46276	VT586
AB869	KEY 5X5X15 FOR 46276	18861	AB871	FILLING INDICATION SCREW FOR 46276	18899	AB850	M4X20 STAINLESS STEEL SCREW FOR 46276	VT595
AB930	RETURN SPRING FOR 46276	18862	AB934	BACK PANEL FOR 46276	18900	AB851	M8X25 STAINLESS STEEL SCREW FOR 46276	VT651
AB931	PUSHING BLOCK LEVER SPRING FOR 46276	18863	AB847	DISENGAGE LEVER FOR 46276	18901	AB903	6X30 PIN FOR 46276	VT658

ELECTRICAL SCHEMATICS

ITEM	MODEL
46296	PM-IT-0030-R



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 spécifiée 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

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

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

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: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

- Restaurant Bakery Deli
 Butcher Supermarket Caterer
 Institution (*specify*): _____
 Other (*specify*): _____

Serial Number: _____

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

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

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ELEVATING CULINARY EXCELLENCE

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