

INSTRUCTION MANUAL

Meat Tenderizer

Item	47709
Model	MT-IT-370



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 - 03/14/2025



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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

CAUTION!

The symbols used in this manual draw the reader's attention to points and operations that are hazardous to the operator's personal safety or that risk damaging the machine. Do not use the machine unless you have read and properly understood these notes.

CAUTION!

For reasons of clarity, some of the illustrations appearing in this manual show the machine or parts of it with its panels or guards removed. Never use the machine in this condition; only use it when it is fully equipped with

SAFETY AND WARRANTY

the guards and in good working order. The manufacturer forbids the reproduction, even partial, of this manual or the use of its contents for purposes other than those expressly allowed. Any breach in this regard shall be punishable by law.

STORING AND USING THIS MANUAL

This manual uses text and illustrations to familiarise users with the machine and explain the instructions and essential criteria for its transport, handling, use and maintenance. Read this manual carefully before using the machine. Store this manual with care near the machine so that it can be readily available for future reference. If the manual is lost or damaged, you can request a copy from your dealer or directly from the manufacturer. If you sell on the machine, report the new owner's identification and address to the manufacturer. The manual reflects the state of knowledge at the time of sale of the machine, and cannot be considered inadequate in the light of more recent experience and updates. The manufacturer reserves the right to update the products and manuals without being obliged to update previous products and manuals, except in exceptional circumstances. In case of doubt, contact your local service centre or the manufacturer. The manufacturer is committed to continuously improving its products. For this reason, the manufacturer welcomes any reports or proposals geared towards improving the machine and/or the manual. The machine is delivered to the customer with the warranty conditions applicable at the time of sale. Please contact your dealer for any further information.

WARRANTY

The user is not authorised to tamper with the machine in any way. Contact the manufacturer if you encounter any anomalies. Any attempt to dismantle, modify or tamper with any part of the machine by the user or unauthorized personnel will immediately void the warranty and relieves the manufacturer of any liability for damages deriving from such action. The manufacturer is also relieved of all liability for the consequences of:

- Improper installation.
- Improper use of the machine by inadequately trained persons.
- Use in violation of local regulations.
- Lack of or negligent maintenance.
- Use of non-original spare parts, not specified for the model in question.
- Total or partial failure to follow the instructions.

MACHINE DESCRIPTION

The machine you have purchased is a straightforward, compact machine guaranteeing powerful operation and high performance. Since it is used for processing food products, all components that come into contact with the food products have been carefully selected to ensure the utmost hygiene.

- The casing is made of stainless steel.
- The cover is made of stainless steel for guaranteeing maximum hygiene and facilitating cleaning operations.
- The tools are made of stainless steel to ensure longer durability and maximum hygiene.
- The blade rollers can be rapidly dismantled for quick cleaning.
- Ventilated motors offering the following advantages:
 - Extremely constant performance and long motor life.

SAFETY AND WARRANTY

- Longer actual work time thanks to fewer interruptions.
- Low level of heating so that the processed meat stays constantly fresh and unaltered.

The models appearing in this manual are manufactured in conformity to the UL 763, CSA 22.2 no. 195 and NSF 8 standards. If any accident occurs, the manufacturer shall not be held liable if the machine has been modified, tampered with, had its safety guards removed or is used for purposes other than the intended use specified by the manufacturer.

INTENDED USE

The machine is designed and built for tenderizing steaks and cutting meat and similar products into strips. It must be used in a professional setting by qualified operators who have read and understood this manual. Use the machine exclusively when it is securely placed on a solid worktable.

CAUTION! The product to be processed must not be larger than the loading mouth.

IMPROPER USE

The machine must only be used for its intended purposes; in particular:

- Do NOT use the machine for processing food products other than meat and similar.
- Do NOT use the machine unless it has been properly installed with all its guards in good working order and correctly fitted, to prevent the risk of serious personal injury.
- Do NOT access any of the electrical components without having first disconnected the machine from the mains power supply: risk of electric shock.
- Do NOT process products larger than the loading mouth.
- Do NOT wear clothing that fails to comply with the accident-prevention regulations.
- Consult your employer for information on the applicable safety regulations and the personal protective equipment to be worn.
- Do NOT start the machine if it has a fault.
- Before using the machine, make sure that any potentially hazardous conditions have been adequately eliminated. If you notice anything unusual in its operation, shut down the machine and inform the maintenance supervisors.
- Do NOT allow unauthorized persons to intervene on the machine.

Urgent treatment in case of accidents caused by electricity involves first detaching the injured person from the conductor (since the person is usually unconscious). This is highly hazardous. In this instance, the injured person is also a live electrical conductor; touching them directly would mean suffering electric shock. It is advisable to disconnect the contacts directly from the line's power supply valve; should this not be possible, move the victim away using insulating material (wooden or PVC sticks, fabric, leather, etc.). First-aid medical assistance should be requested promptly and the injured person should be taken to hospital.

WARNING AND DANGER SIGNS (FIG. 1.7.2)

CAUTION!

Do not intervene on the electrical components when the machine is connected to the mains power supply. You risk getting an electric shock. Observe the warnings signalled by the signs. Failure to do so could lead to

SAFETY AND WARRANTY

personal injury. Make sure that the signs are always present and legible. If they are not, apply or replace them.

GUARDS AND SAFETY DEVICES

CAUTION!

Before using the machine, make sure that its safety devices are properly positioned and in good working order. Check that they are present and work properly at the start of each shift. If not, notify the maintenance supervisor.

WORK POSITION

To optimize work with the machine, the operator should assume the position shown in Fig. 1.9.1.

VIBRATIONS

The vibrations which the machine transmits to the work surface are negligible.

ENVIRONMENTAL CONDITIONS

The machine is designed to work in the following environmental conditions:

- Minimum room temperature: -5°C.
- Maximum room temperature: +40°C.
- Relative humidity: 50% at 40°C.

LIGHTING

The machine must be installed in a place that ensures adequate natural and artificial lighting as required by local regulations in the country of installation. At all events, the lighting must comply with the local regulations in force in the country of installation and should not generate hazardous reflections. The lighting system must ensure clear reading of the control panels and the start and stop buttons must be clearly identifiable.

SAFETY EQUIPMENT

No special equipment is required. We advise using regulatory rubber gloves suited for working with food products.

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 BENCH WARRANTY

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.

SAFETY AND WARRANTY

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

Model	MT-IT-370
Item Number	47709
Power	0.5 HP / 370 W
Electrical	110-120V / 60Hz / 1
Drum RPM	110
Feed Opening	10" x 1.2" / 254 x 30mm
Dimensions	18" x 13.5" x 20.2" / 457 x 343 x 513mm
Packaging Dimensions	29" x 23" x 31" / 737 x 584 x 787mm
Weight	77 lbs. / 34.9 kgs.
Packaging Weight	99 lbs. / 44.9 kgs.

INSTALLATION AND OPERATION

CONTROLS AND INDICATORS

LIST OF CONTROLS AND INDICATORS (FIG. 3.1.1)

1. Run button.

INSTALLATION AND OPERATION

- Press to start the machine.
- 2. Stop button.
 - Press to stop the machine.
- 3. Start button LED.
 - Lights up when the start button is pressed.

FACTORY TESTING, SHIPPING, DELIVERY AND INSTALLATION

FACTORY TESTING

The machine you have purchased has been tested at our plants to verify its correct operation and proper adjustment. The tests were conducted using materials similar to those processed by the user.

DELIVERY AND HANDLING

All shipped material is carefully checked prior to being handed over to the shipping agent. Unless otherwise agreed with the customer, the machine is wrapped in nylon and strapped to the pallet. It is then covered with cardboard, which is also strapped to the pallet. When you receive the machine, check the condition of its packaging. If you notice any damage to the packaging, sign the delivery note with the following note: "Goods accepted with reservation..." and the reason. If you notice any damage to the components of the machine after opening the package, report it to the shipping agent within three days from the date shown on the documents.

INSTALLATION

CAUTION!

The installation zone must be level and solid, while the surface on which the machine rests must provide stable and safe support. Moreover, the machine must be placed where there is ample space around it. This will facilitate manoeuvring during work phases and ensure easy access for subsequent maintenance operations. Provide adequate lighting around the machine to ensure good visibility for the operator using it. Remove the cellophane wrapping and any other packaging present inside.

DISPOSAL OF PACKAGING

The packaging materials (cardboard, nylon, wood, etc.) can be regarded as solid urban waste. As a result, they can be disposed of freely. Nylon is a polluting substance that releases toxic fumes when burnt. Do not burn or dump it, but dispose of it according to the law. If the machine is delivered to a country where special regulations apply, dispose of the packaging accordingly.

HANDLING THE MACHINE

CAUTION!

Take care when handling the machine: dropping it accidentally can seriously damage it. To avoid muscle injuries, lift the machine by flexing your legs.

INSTALLATION AND OPERATION

ELECTRICAL CONNECTIONS

CAUTION!

Check that the power supply line has the same specifications as those shown on the machine's rating plate. All interventions must be carried out solely by specialised personnel expressly authorised by the relevant supervisor. Make the connection to a power line equipped with an efficient earthing socket.

In this configuration, the machine is supplied with a power cable with 3 x 18 AWG. It is connected to a NEMA 5-15P plug. Attach the power cable to the 110-120 V - 60 Hz singlephase power supply line by installing a 10 A residual-current circuit breaker in between. Consult the manufacturer for configurations differing from those mentioned above. If the power cable needs to be extended, use a cable of the same gauge as the original cable installed by the manufacturer.

START-UP AND SHUTDOWN

VERIFICATION OF THE CORRECT ELECTRICAL CONNECTION

Plug the cable into the power socket; press the run button ("1", Fig. 3.1.1).

Note: in machines connected to a single-phase line and specifically designed for this system, the rotation direction will be defined directly by the manufacturer.

VERIFICATION OF THE PRESENCE AND EFFICIENCY OF GUARDS AND SAFETY DEVICES

With the machine connected to the mains electricity, open the tool cover. The machine must stop.

VERIFICATION OF THE EFFICIENCY OF THE EMERGENCY STOP BUTTON (FIG. 3.1.1)

With the machine connected to the electricity and the accessory tool moving, press the stop button (2). The machine must stop.

MACHINE START-UP (FIG. 3.1.1)

To start the machine, plug it into the power outlet then press the start button ("1" Fig. 3.1.1).

MACHINE STOP (FIG. 3.1.1)

To stop the machine, simply press the stop button ("2" Fig. 3.1.1).

USING THE MACHINE

CAUTION!

Only authorised personnel may intervene on the machine. Before using the machine, the operator must ensure that all guards are in place and that the safety devices are present and working efficiently. If this is not the case, switch the machine off and contact the maintenance supervisor. Make sure that the product to be tenderized/cut does not have any bones, nerves or others hard parts that can ruin the blades. The size of the product to be tenderized/cut must have a suitable size for fitting inside the loading mouth. NEVER PUSH THE PRODUCT WITH YOUR HANDS.

INSTALLATION AND OPERATION

PREPARING THE BLADE CARTRIDGE

The machine can be configured with 2 different meat processing rollers:

1. Tenderizing rollers.
2. Cutting rollers.
 - The “tenderizing” system is made up of star-shaped blades (Fig. 6.2.1) that penetrate the meat and cut the nerves so as to make it more tender.
 - The “strip-cutting” system is made up of round blades (Fig. 6.2.2) paired with one another that cut the meat into strips; strips of different thickness can be obtained by varying the thickness of the spacers.
 - To insert the blade roller, turn the blade cartridge knob so that the slot opens (position “1” Fig. 6.2.3 – the knob will click slightly).
 - Insert the roller by gripping it from the ends. Do not touch the blades with your hands.
 - Turn the cartridge knob in the opposite direction to lock the roller (position “2” Fig. 6.2.3 – the knob will click slightly).
 - Insert the scraping combs (Ref. 3 Fig. 6.2.4).
 - Move the cartridge using the handle (Ref. 4 Fig. 6.2.3).

AUTOMATIC VERSION

- Raise the interlocked blade guard (Ref. 4 Fig. 6.4.1).
- Place the cartridge on the bars of the base (Ref. 1 Fig. 6.4.1).
- Turn the cartridge lever (Ref. 5 Fig. 6.4.1) so that the blade roller pins insert into the drive pins, until they slot into place.
- Close the interlocked blade guard (Ref. 4 Fig. 6.4.1).
- Press the controls (Ref. 3 Fig. 6.4.1) to switch the machine on or off.
- Take the product with two hands and insert it into the loading mouth; use the pestle if the product gets jammed.

CAUTION: handle the blade cartridge always through the appropriate handle (Ref. 2 Fig. 6.4.1) and protect the hands with cut-resistant gloves.

MAINTENANCE

CAUTION!

Maintenance and cleaning must always be carried out with the machine at a standstill and disconnected from the mains power supply. Always keep the maintenance zone clean and dry. Do not allow unauthorized persons to intervene on the machine. Parts and tools must be replaced using original spare parts at authorised service centres, or directly by the manufacturer.

LUBRICATION

The machine does not require any lubrication.

MAINTENANCE

CLEANING THE MACHINE

CAUTION!

Disconnect the machine from the mains power supply before cleaning it. Do not clean the machine using a water jet. Only use non-toxic detergents specifically formulated for cleaning components used with food products. The knives are made of AISI 430 grade steel, therefore rust may form if they are left immersed or wet. We suggest drying them after they are washed.

- Turn the interlocked blade cover (Ref. 4 Fig. 6.4.1) by 90° and push it towards the left: the blade guard will come off.
- Detach the blade cartridge lever (Ref. 5 Fig. 6.4.1).
- Take the cartridge (Ref. 2 Fig. 6.4.1) off the bars of the base using the handle and pull it so that the blade pins detach from the drive mechanism.
- Place the cartridge on the bars of the base (Ref. 1 Fig. 6.4.1).
- Put the blade cartridge and the guards in the dishwasher.
- Wash the base by hand using non-aggressive detergents.
- After completing the cleaning operations, assemble all the components by following the instructions in reverse order.

TROUBLESHOOTING

Malfunctions	Causes	Remedies
The machine does not start.	The residual current circuit breaker is set to "0".	Set the switch to "1".
	The plug switch is set to "0".	Set the switch to "1".
	The start button does not work.	Contact the technical assistance service.
	The safety devices are not all present or mounted properly.	Check the safety devices.
The product is not cut correctly.	The knives of the blade roller are blunt.	Sharpen the knives or replace them.

FIGURE DRAWINGS

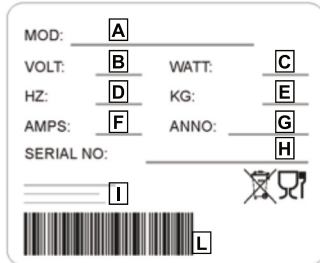


Fig. 1.7.1

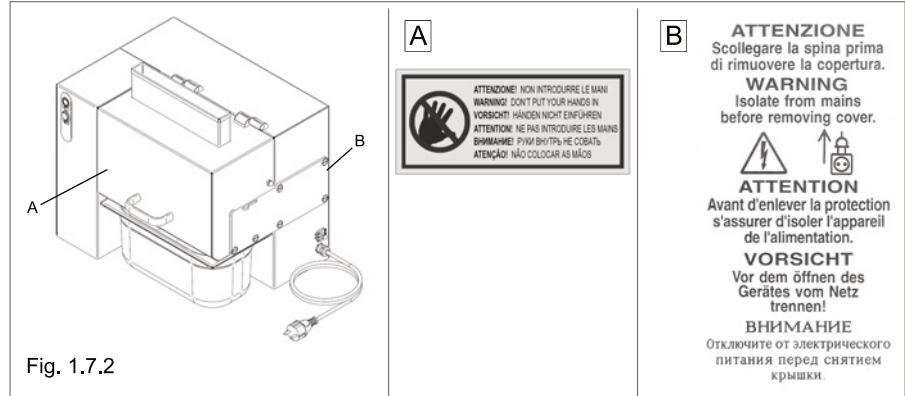


Fig. 1.7.2

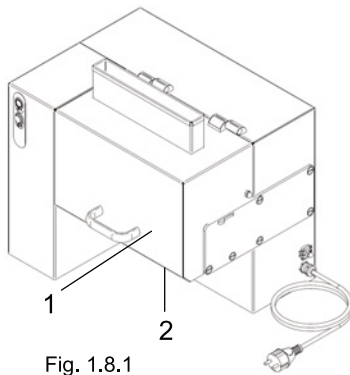


Fig. 1.8.1

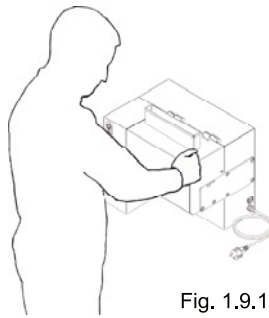


Fig. 1.9.1

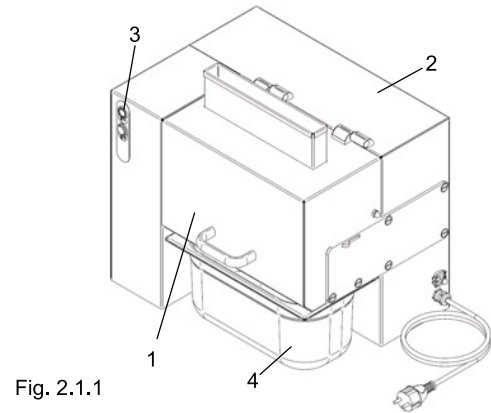


Fig. 2.1.1

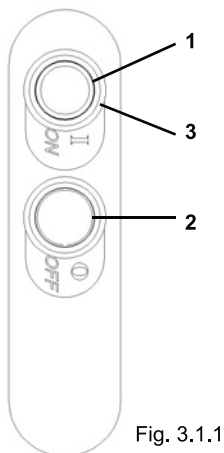


Fig. 3.1.1



Fig. 6.2.1



Fig. 6.2.2

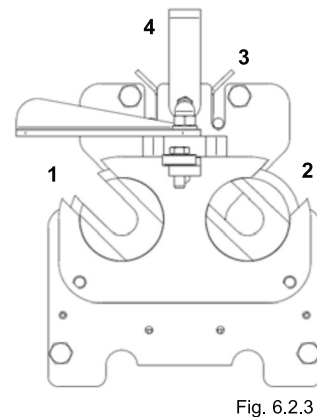


Fig. 6.2.3

FIGURE DRAWINGS

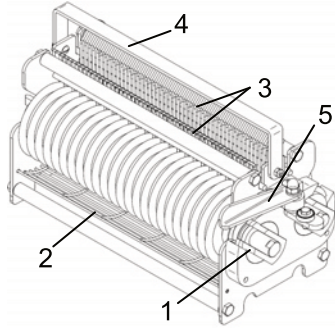


Fig. 6.2.4

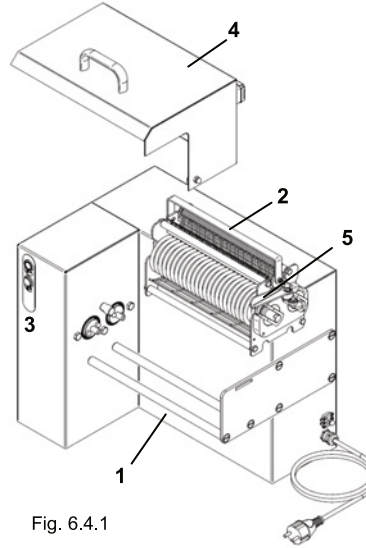
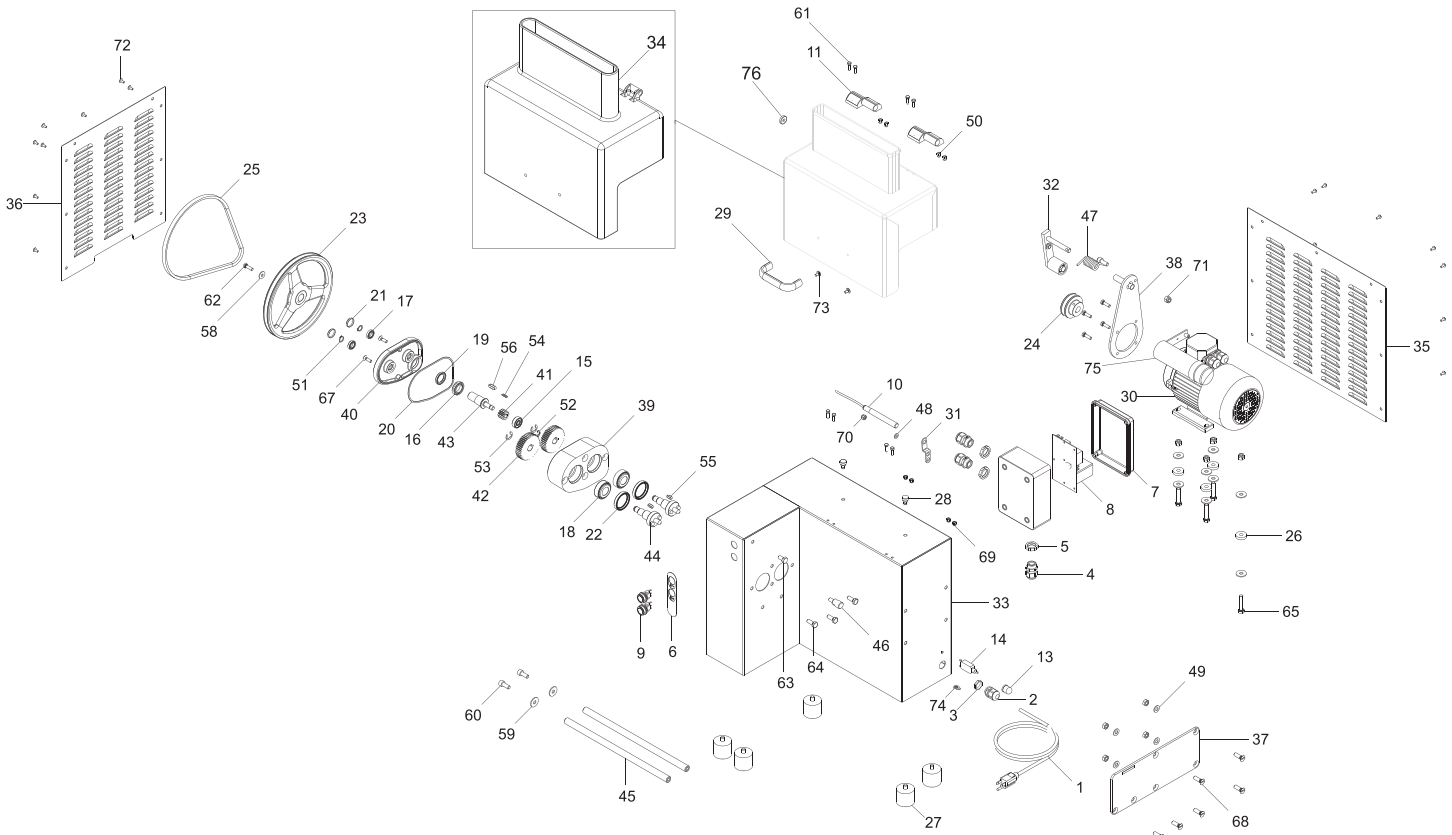


Fig. 6.4.1

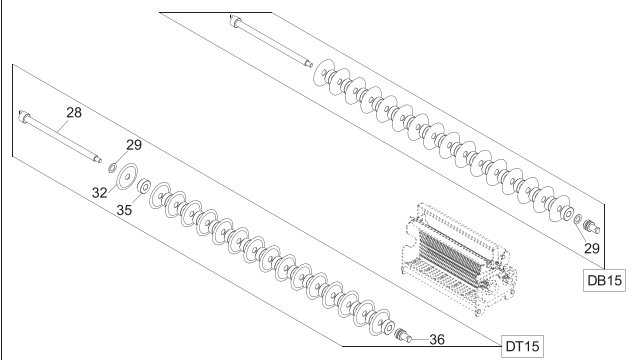
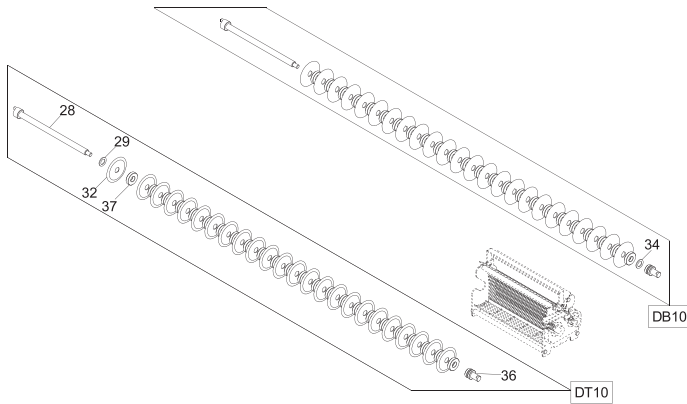
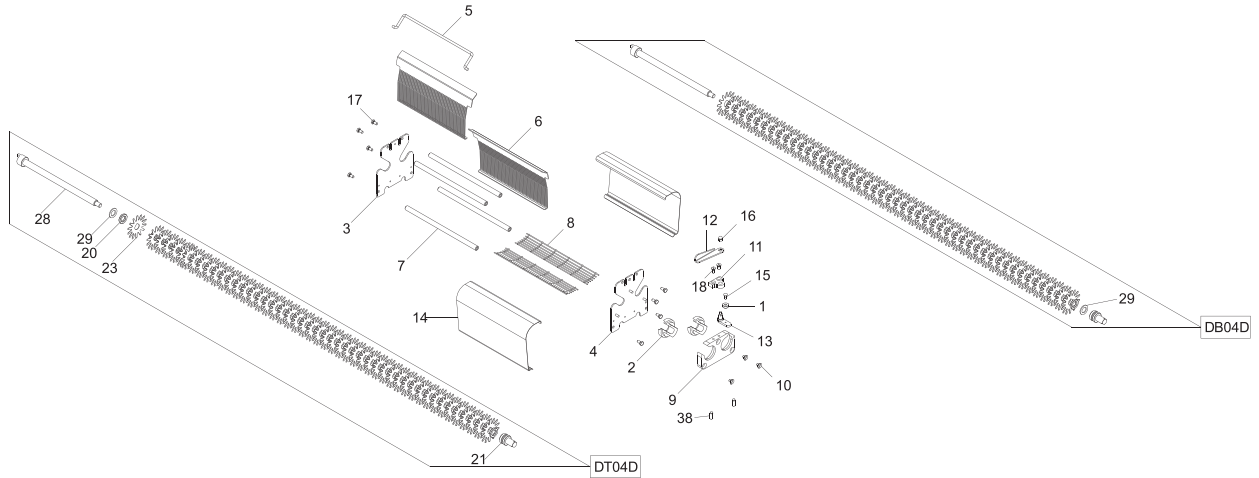
PARTS BREAKDOWN

ITEM	MODEL
47709	MT-IT-370



PARTS BREAKDOWN

ITEM	MODEL
47709	MT-IT-370



PARTS BREAKDOWN

ITEM	MODEL
47709	MT-IT-370

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN344	Cable 3x14AWG+Plug UL 15A 125V 3MT for 47709	1	AN361	Blade Pack Release Pin Int.Bis. Aut for 47709	13	AN382	Blades Shaft for 47709	28
AN345	Wheel Release Int.Bis.Aut for 47709	1	AM950	Protettore Termic. Monof 10A UL CSA for 47709	14	69205	Handle 236-148 M5 Inter 94 for 47709	29
61604	Strain Relief + Nut for 47709	2	AN362	Blade Pack Cover x UL Int.Bis. for 47709	14	AN383	Blade Spacer TH.2 for 47709	29, 34
AN346	Blades Fixing Knob for 47709	2	AN363	Bearing 629 2RS for 47709	15	AN384	Mot. M71 HP 0.5 B34 4P 110/60 UL for 47709	30
61603	Nut Ott.Nich.PG 11 for 47709	3	AN364	Mouth Protection Support Pin TC for 47709	15	AN385	Supp. Micro Bending Micro 100W 3A UL for 47709	31
AN347	Basket Plate TR Blades Int.Bis. Aut for 47709	3	61583	Nut Din 1587 M6 for 47709	16	AN386	Blade D.72 for 47709	32
62606	PG 11 Plastic Cable Gland for 47709	4	AN365	Bearing 61804 2RS for 47709	16	AN387	Ass. Belt Tensioner Cut.Ind./Int. for 47709	32
AN348	Basket Plate L.Fix.UL Int.Bis.Aut for 47709	4	AN366	Screw TE Din 933 M6x12 T.F. for 47709	17	AN388	Assembly Fairing Int.Bis.Aut for 47709	33
AG288	Plastic Nut PG 13.5 for 47709	5	AN367	Bearing 61801 2RS for 47709	17	AN389	Plastic Cover Int.Bis.Aut for 47709	34
AN349	Wire Handle Blades Basket Int. Bis.Aut for 47709	5	AN368	Ball Bearing 32004X for 47709	18	AN390	Dist. Cutting Blades TH 13 Int. Bis.Aut for 47709	35
AM948	Masch.2 Puls. Acc x Capsula Silic. for 47709	6	AN369	Screw TSP Din 963 M6x14 for 47709	18	AN391	Carter Closing Post Int.Bis.Aut for 47709	35
AN350	Scraper Comb for 47709	6	AN370	Ring 20-30-5 for 47709	19	AN392	Carter Closing Side Int.Bis.Aut for 47709	36
AN351	Box GW 44276 UL-CSA 150x110x70 for 47709	7	AN371	Ingr. Case Gasket Fus. Int.Bis.Aut for 47709	20	AN393	Dist. Cutting Blades SP 8 Int.Bis. Aut for 47709	37
AN352	Cest Union Auction Blades Int. Bis.Aut for 47709	7	AN372	Alum.Blade Spacer TH.4.2 for 47709	20	AN394	Support Bracket Rods Basket Int. Bis.Aut for 47709	37
AN353	Card TG-TFF01 110-220 60Hz UL for 47709	8	AN373	Cap 22/4/C Int.Bis.Aut for 47709	21	AN395	Supp.Tendicing x UL CSA Int.Bis. Aut for 47709	38
AN354	Prot.Grid Lower Lam. Int.Bis.Aut UL/Man for 47709	8	AN374	Blade Fixing Bushing for 47709	21, 36	AN396	Input Box Body Bril Int.Bis.Aut for 47709	39
AN355	Stainless Steel Button MSM-19 UL Cut Ind for 47709	9	AN375	Sealing Ring 3545-7 for 47709	22	AN397	Cover Bri Input Box Int.Bis.Aut for 47709	40
AN356	Supp Knob Fixed UL Int.Bis.Aut for 47709	9	AN376	Eng. Box Pulley Int.Bis.Aut for 47709	23	AN398	Sprocket Z12 M1.5 Int.Bis.Aut for 47709	41
AH077	Magnetic Sensor Head UL TA for 47709	10	AN377	Toothed Blade D.65 4mm for 47709	23	AN399	Sprocket Z40 M1.5 Int.Bis.Aut for 47709	42
AN357	Female Screw Stainless Steel Countersunk TC- Int.Bis.Aut for 47709	10	AN378	Pul. Z50 Crankshaft Int.Bis.Aut for 47709	24	AN400	Transmission Shaft Int.Bis.Aut for 47709	43
AN358	Hinge Assembly for 47709	11	AN379	Belt Z29 Int.Bis.Aut for 47709	25	AN401	Drive Pin Int.Bis.Aut for 47709	44
AN359	Supp Blade Pack Release Int.Bis. Aut for 47709	11	AN380	Dist. Plast. 25x8.4x6 Motor Int. Bis.Aut for 47709	26	AN402	Supp. Auction Cest. Blade Int.Bis. Aut for 47709	45
AN360	Blade Pack Release Lever Int.Bis. Aut for 47709	12	67560	Rubber Foot 40x35 PM M8x10 for 47709	27	AN403	Basket Support Pin Int.Bis.Aut for 47709	46
AM949	Cover Prot.Termico Monof UL CSA for 47709	13	AN381	Rubber Stopper Meat Tray for 47709	28	AN404	Belt Tensioner Spring x Cut.Ind/ Int.Bis.Aut for 47709	47

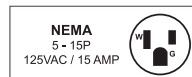
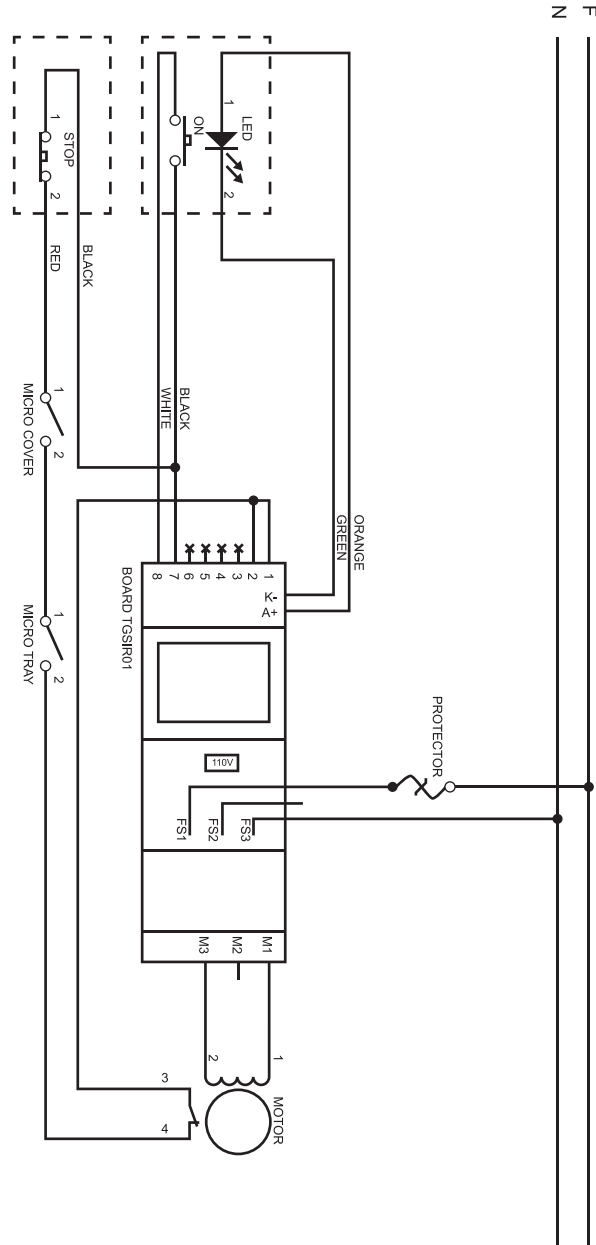
PARTS BREAKDOWN

ITEM	MODEL
47709	MT-IT-370

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
62643	Flat Washer Din 125 D 6 for 47709	48	AN411	Hex.Socket Head Cap Screw M8x20 for 47709	60	62669	Poeliers M4x10 Screw for 47709	72
62644	Flat Washer Din 125 D 8 for 47709	49	AN412	Hex.Screw Din 933 M5x16 for 47709	61	AM945	Poeliers Screw M5x10 for 47709	73
62648	Blind Nut Din 1587 M5 for 47709	50	AN413	Hex.Screw Din 933 M6x20 T.F. for 47709	62	AN417	Ground Label for 47709	74
AH813	Retaining Rings DIN 471 D 12E for 47709	51	62662	Screw TE Din 933 M8x16 T.F. for 47709	63	AN418	25 UF UL Capacitor for 47709	75
AN405	Radial Circlips Din 6799 M8 for 47709	52	62663	X.Screw Din 933 M8x20 for 47709	64	AN419	Magnet Dia.17 M634 NA BA for 47709	76
AN406	Radial Rings Din 6799 IX 10 for 47709	53	AN414	Screw TE Din 933 M8x40 T.F. for 47709	65	AN420	Tenderizing Blade Assy for 47709	DB04D
AN407	Din 6885/A 3x3x16 Tabs for 47709	54	AN415	Screw TSP-Din 963 M6x20 for 47709	67	AN421	Cut Pack 10mm Dist. On Mouth. Int Bis for 47709	DB10
AN408	Din 6885/A 5x5x15 Tabs for 47709	55	AN416	Screw TSP-Din 963 M8x25 for 47709	68	AN422	Cut Pack 15mm Dist. On Mouth. Int Bis for 47709	DB15
AN409	Din 6885/A 6x6x20 Tabs for 47709	56	60079	Self-Locking Nut ES Din 982 M5 High for 47709	69	AN423	Tenderizing Blade Assy for 47709	DT04D
62660	Washer F Wide Din 9021 D 6x18 for 47709	58	62668	Self-Lock Nut ES Din 982 M6 High for 47709	70	AN424	Cut Pack 10mm Dist. On Trans. Int Bis for 47709	DT10
AN410	Washer Din 9021 D 8x24 for 47709	59	69216	Self Blocking Nut ES Din 982 M8 Upper for 47709	71	AN425	Cut Pack 15mm Dist. On Trans. Int Bis for 47709	DT15

ELECTRICAL SCHEMATICS

ITEM	MODEL
47709	MT-IT-370



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Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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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): _____

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