TRENTO
ELEVATING CULINARY EXCELLENCE

INSTRUCTION MANUAL

Gas and Wood Ovens

Item	48126	48203	48127	48204	48205
Model	PE-IT-0100-MB	PE-IT-0100	PE-IT-0120-RI	PE-IT-0120	PE-IT-0140

Item	48206	48207
Model	PE-IT-0160	PE-IT-0180







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 - 10/30/2026

MADE IN ITALY

VALORIANI

1 YEAR WARRANTY PARTS & LABOUR

Intertek

Intertek

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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.

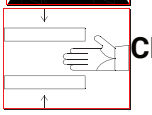
SAFETY AND WARRANTY

ATTENTION: DURING THE USE, SOME SURFACES OF THE OVEN MAY REACH HIGH TEMPERATURES

THE USE OF BAD QUALITY WOOD MAY CREATE DANGEROUS SPARKS FOR THE USER AND THE OUTSIDE ENVIRONMENT


BURNING SURFACES


FIRE HAZARD


CRUSHING HAZARD

ATTENTION:

- The present handbook is an integral and substantial part of the oven and must be kept available to the operators for any eventual consultation.
- Before carrying out any operation, read carefully the information contained in the handbook, with reference to safety, installation, use and maintenance.
- The oven must be used only for the use for which it has been conceived (baking of pizza, bread, cakes, roasts and so on…)
- The installation of the chimney flue must be conform to the regulations in force in your own country and carried out by authorized personnel and must guarantee the extraction rate required for the model and size of the oven.
- All the local regulations, included the ones referred to the National, European and International norms, must be respected during the oven's installation.
- In case of repair, it is necessary to use always original spare parts.
- The manufacturer declines any responsibility for direct and indirect damages caused by a wrong installation, bad maintenance, infringement, improper use and non-observance of the norms and indications contained in the present handbook.

PURPOSE OF THE HANDBOOK

The purpose of this manual is the one to allow the designed people to understand the working of the oven, to install and to use it in a safe manner. For the use and installation the operators shall also follow the specific legislation, related to employment, in force in the country where the oven is installed.

WARRANTY OF THE PRODUCER

The warranty has a duration of 12 months and its course starts from the date indicated in the sales invoice. The user, in order to benefit of the warranty supplied by the producer, must strictly observe the warnings indicated in this manual.

WARRANTY TERMS

In case of verified fault of the handwork, the warranty of the producer is limited to the single free delivery of a new and equivalent component.

The producer declines any responsibility, direct and indirect, caused by:

SAFETY AND WARRANTY

- Failure to observe the instructions and use different than the one indicated in this manual.
- Use which does not comply with the specific regulations in force in the country of installation.
- Removal or tampering of the plate showing the serial number of the oven.
- Changes carried out on the oven without authorization.
- Repairs carried out by unauthorized personnel.

Note: the sale of the oven to a second user involves also the delivery of this manual, the failure to deliver this manual automatically invalidates the responsibility of the producer with reference to its correct use. In case of sale of the oven to a second user in a country of a different language, it will be responsibility of the primary user to provide for a faithful translation of this manual in the language of the country where the oven will be operating.

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 LABOR 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 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

IGLOO WITH STAND

Item Number	48126	48127
Model	PE-IT-0100-MB	PE-IT-0120-RI
Pizza Capacity (dia 11”-12”)	4	5 - 6
Color/Material	Black Mosaic and Black Brick	Red Iridium Mosaic and Black Brick
BTU (max per hour)	85,304	98,952
BTU (power in working order)	59,713	69,266
LPG Gas Working (Kcal max)	21,500	24,935
Kcal (power in working order)	15,047	17,455
Power	300 W	
Current	1A	
Electrical	110-120V / 60Hz / 1	
Required Extraction Flow	220/240 Nm3/h	250/270 Nm3/h
Heating Time (from off to 300°C / 572°F)	90 minutes	
Working Temperature	193.3 - 221.1°C / 380 - 430°F	248.9 - 448.9°C / 480 - 840°F
Flue Diameter	7.9” / 200mm	
Arch Opening (WH)	21.3” x 11” / 540 x 280mm	22” x 11” / 560 x 280mm
Interior Dimensions	39.4” x 39.4” / 1000 x 1000mm	47.2” x 47.2” / 1200 x 1200mm
Net Weight	2204.6 lbs. / 1000 kgs.	3086.5 lbs. / 1400 kgs.
Net Dimensions (WDH)	54.5” x 57.8” x 41.1” 1385 x 1467 x 1045mm	61.8” x 65.9” x 41.1” 1570 x 1673 x 1045mm
Packaging Weight	2535.3 lbs. / 1150 kgs.	3417.2 lbs. / 1550 kgs.
Packaging Dimensions	63” x 66.9” x 57.9” 1600 x 1700 x 1470mm	70.9” x 74.8” x 57.9” 1800 x 1900 x 1470mm
Stand Net Dimensions (WDH)	40.2” x 37.4” x 31.7” 1020 x 950 x 805mm	40.2” x 44.9” x 31.7” 1020 x 1140 x 805mm
Stand Stackable Gross Dimensions	40.2” x 37.4” x 31.9” 1020 x 950 x 810mm	40.2” x 44.9” x 31.9” 1020 x 1140 x 810mm

TECHNICAL SPECIFICATIONS

IGLOO WITHOUT STAND

Item Number	48203	48204	48205	48206	48207
Model	PE-IT-0100	PE-IT-0120	PE-IT-0140	PE-IT-0160	PE-IT-0180
Pizza Capacity (dia 11"-12")	4	5 - 6	8 - 9	14 - 15	17 - 19
Color/Material	Custom				
BTU (max per hour)	85,304	98,952	116,012		
BTU (Power in working order)	59,713	69,266	81,208		
LPG Gas Working (Kcal max)	21,500	24,935	29,235		
Kcal (Power in working order)	15,047	17,455	20,464		
Power	300 W				
Current	1A				
Electrical	110 - 120V / 60Hz / 1				
Required Extraction Flow	220/240 Nm3/h	250/270 Nm3/h	270/290 Nm3/h	290/310 Nm3/h	320/340 Nm3/h
Heating Time (from off to 300°C / 572°F)	90 minutes		100 minutes	120 minutes	
Working Temperature	193.3 - 221.1°C 380 - 430°F	248.9 - 448.9°C 480 - 840°F	193.3 - 221.1°C 380 - 430°F		
Flue Diameter	7.9" / 200mm				
Arch Opening (WH)	21.3" x 11" 540 x 280mm	22" x 11" 560 x 280mm			
Interior Dimensions	39.4" x 39.4" 1000 x 1000mm	47.2" x 47.2" 1200 x 1200mm	55.1" x 55.1" 1400 x 1400mm	63" x 63" 1600 x 1600mm	70.9" x 70.9" 1800 x 1800mm
Net Weight	2204.6 lbs. / 1000 kgs.	3086.5 lbs. / 1400 kgs.	3527.4 lbs. / 1600 kgs.	4188.8 lbs. / 1900 kgs.	4850.2 lbs. / 2200 kgs.
Net Dimensions (WDH)	54.5" x 57.8" x 41.1" 1385 x 1467 x 1045mm	61.8" x 65.9" x 41.1" 1570 x 1673 x 1045mm	70.7" x 74.1" x 41.1" 1795 x 1882 x 1045mm	78.7" x 83.8" x 41.1" 2000 x 2129 x 1045mm	88.3" x 95.2" x 41.1" 2243 x 2419 x 1045mm
Packaging Weight	2535.3 lbs. / 1150 kgs.	3417.2 lbs. / 1550 kgs.	3924.2 lbs. / 1780 kgs.	4619.7 lbs. / 2100 kgs.	5379.3 lbs. / 2440 kgs.
Packaging Dimensions	63" x 66.9" x 42.1" 1600 x 1700 x 1070mm	70.9" x 74.8" x 57.9" 1800 x 1900 x 1470mm	78.7" x 82.7" x 57.9" 2000 x 2100 x 1470mm	88.6" x 92.5" x 57.9" 2250 x 2350 x 1470mm	94.5" x 102.4" x 59.8" 2400 x 2600 x 1520mm

INSTALLATION

INSTALLATION SAFETY WARNINGS

- The minimum suggested safety distance from inflammable materials is of about 2 meters from the oven's mouth.
- The oven must be installed upon a floor of proper load capacity.
- If the existing building does not meet this requirement, you must take appropriate actions to make the support floor structurally suitable, before the oven's installation.
- The oven's installation must allow an easy access for its cleaning, the cleaning of the air ducts and of the

chimney flue.
- Keep the children far from the heat sources.
- The oven must be used only by skilled or correctly instructed people with its operation.

HANDLING

HANDLING WITH FORK-LIFT
For the handling of the oven by using a fork-lift, take care of the following steps: use a fork lift of a suitable load capacity with lifting forks of adequate length so that all the oven's base is supported during its handling.

USE A FORK LIFT OF SUITABLE LOAD CAPACITY WITH LIFTING FORKS OF ADEQUATE LENGTH SO THAT ALL THE OVEN'S BASE IS SUPPORTED DURING ITS HANDLING.

To avoid damages to the oven and carry out the handling operations in safety, do not use fork lift of inadequate load capacity or with lifting forks of inadequate length which cannot bear all the oven's base.

HANDLING BY LIFTING MEANS
For the handling of the oven by lifting means, please observe the following steps: lift the oven so that the lifting cables never tighten against the oven's structure.

ALWAYS MAINTAIN THE CABLES SPACED SO THAT THEY DO NOT TIGHTEN AGAINST THE OVEN.

USE SOME DEVICES THAT PREVENT THE OVEN SLIDING ON THE BARS DURING ITS HANDLING.

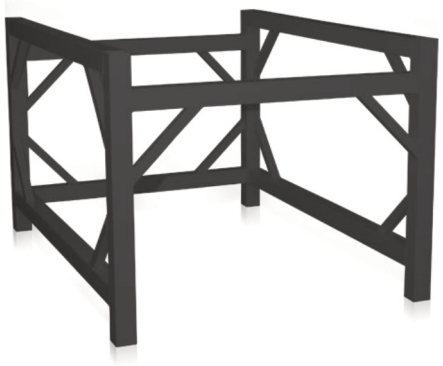
POSITION IN THE LOWER PART OF THE METAL COVERING 2 RIGID BARS OF PROPER LOADING CAPACITY, ON WHICH TO HOOK THE LIFTING CABLES. THE CABLES MUST REMAIN OUTSIDE THE OVEN, IN ORDER NOT TO PRESS IT.

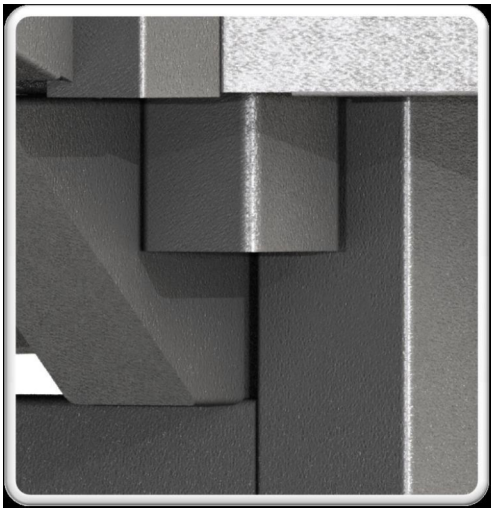
PS: all the described operations must be carried out in the maximum safety an totally respecting all the laws in force in the country of operation.

INSTALLATION

POSITIONING

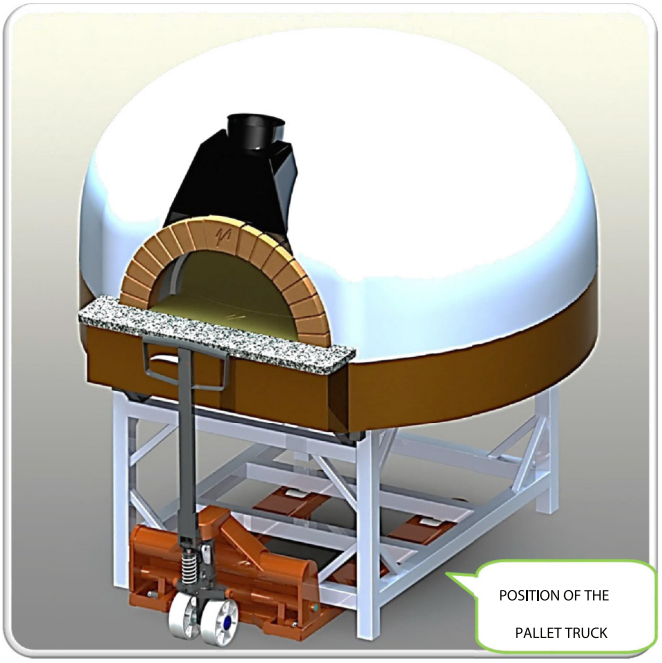
Position the oven on its metal base as shown in the picture. The oven must be installed upon a floor of proper load capacity. If the existing building does not meet this requirement, you must take appropriate actions to make the support floor structurally suitable.





POSITIONING BY PALLET TRUCK

After positioning the oven on its metal base it is still possible to move it by using a pallet truck positioned under the crossbars of the base as shown in the below image.



INSTALLATION OF THE GAS BURNER

The New Generation SPITFIRE GOLD burner belongs to the category of equipment designed to the professional hospitality, including communities, the complex of the touristic and catering-hotels sector, big restaurants chain open to the public and private ones with, as well as to the category of gas ovens, burners, warm air flow generators, boilers with potential not exceeding 35 kW.

The OVEN complete with the BURNER SPITFIRE GOLD is considered an OVEN FOR COOKING OF FOOD WITH GAS-BURNER, and as such must be installed in appropriated places in respect of the regulations in force.

To regulate the installation reference will be made to rules UNI-CIG 8723 / UNI-CIG 7129 / UNI-CIG 9615, including subsequent changes or local rules in force.

The UNI-CIG 8723 allows the installation of the full equipment OVEN FOR COOKING OF FOOD WITH GAS BURNER with the exhaust of combustion smokes under hood intake. For this type it is mandatory to strictly abide by the provisions of the legislation.

The client must make sure that a professionally qualified technician checks the correct natural draught of the chimney flue and shall also perform an analysis of combustion fumes with the oven in operation.

DATA:

- Limit temperatures for the gas burner operation 10°C ----+50°C.
- Power supply 230 V. 50 Hz. The equipment works with voltage 115V. 50/60 Hz.
- The intake pressure shall be within 18 -25 mbar= 0.26-0.36 psi with methane gas.
- The intake pressure shall be within 20 -45 mbar= 0.29-0.72 psi with propane gas LPG.
- The supply pipe shall be proportional to the power of the chosen gas burner and to the route that it has to follow from the gas supply site until the gas burner.
- The connection between the supply pipe and the burner shall be carried out with gas pipe not less than Ø 1/2”.

Any pipe of smaller size will compromise the good operation of the burner.

The maximum potential of the burner GOLD 29 SPITFIRE is 29,0 kW (with gas G25.1-G25-G20-G30).

The maximum potential of the burner GOLD 34 SPITFIRE is 32,0 kW (with gas G25.1) and 34 kW (with gas G25-G20-G30).

The burner can be used with all gas types, methane, propane, L.P.G. (all gas) by making the necessary adjustments.

If it is planned to close/customize the stand of the oven, it is necessary to provide proper air vent to allow the combustion air flow necessary to the gas burner, besides openings to allow maintenance.

We recommend to refer to the manual of installation use and maintenance equipped with the burner.

INSTALLATION

CONNECTION TO THE CHIMNEY FLUE

- The connection to the flue shall comply with the regulations in force and shall be installed by qualified personnel.
- The chimney flue must own the necessary requirements of the regulations in force in the country of installation of the oven.
- The chimney flue must guarantee the extraction rates required by the dimension of the oven, see technical specification.
- The equivalent air volume evacuated by the flue, must be re-inserted inside the room through outside openings or equivalent systems.

IMPORTANT: THE CHIMNEY FLUE MUST BE INSTALLED BY QUALIFIED PERSONNEL IN CONFORMITY WITH THE REGULATIONS IN FORCE.

ALWAYS PROVIDE FOR THE AIR REINSTATEMENT NECESSARY TO THE COMBUSTION AND TO THE SMOKES EVACUATION, AS PROVIDED BY THE REGULATIONS IN FORCE ON THIS MATTER, THROUGH OPENINGS TO THE OUTSIDE (VENTILATION GRILLS).

WHEN THE OVEN IS INSTALLED IN ROOMS WHERE THERE IS THE PRESENCE OF FORCED SUCTION SYSTEMS (SUCKED HOODS OF THE KITCHENS) YOU SHOULD TAKE APPROPRIATE MEASURES TO AVOID CREATING DEPRESSION INSIDE THE ROOM WHICH WOULD COMPROMISE THE CORRECT OPERATION OF THE OVEN.

NOTES
- Single wall and b-type vent pipes are not acceptable for this type of appliance!
- Installation of the exhaust vent shall be in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations, NFPA 96. This code references UL 737 for direct venting and UL 2162 for indirect venting.
- Oven installations utilizing direct vent insulated chimneys must comply with UL 737 and NFPA 96.
- Do not connect this unit to a chimney flue serving another appliance.

OPERATION

USE AND SAFETY INSTRUCTIONS

WARNINGS
- All the local regulations, included the ones referred to the National Norms, European Norms and International Norms must be observed during the installation.
- Do not use the oven as incinerator or in any other way different than the one for which it has been conceived.
- Do not use fuel different than the ones suggested.
- Do not use liquid fuels.

- The oven and in particular way some outside surfaces, when it's operating it reaches high temperatures to the touch, handle with care to avoid burns.
- Do not carry out any not authorized changes.
- Use only original spare parts recommended by the producer.

OVEN'S FIRING

The oven when it's new, contains residual moisture, which during the drying must not turn into steam inside the handwork. THEREFORE IT IS FUNDAMENTAL to start very carefully with the first curing in order to avoid the above mentioned effect, which could create cracks to the handwork. For THE FIRST FIRING, which has to be carried out gradually and constantly for 1 week days, you MUST proceed as follows:

FIRST FIRING VALORIANI IGLOO WOOD

1. Light a small fire in the central part of the oven.
2. Keep an even inside temperature of about 100/150°C constantly for the first two days.
3. Raise of 50°C from the third day, for each day (and keep it constant for all the day until the total dehumidification of the handwork).

With a normal oven's utilization the fire should be positioned sideways; as the part most exposed to the fire will suffer consequently the most thermal expansions and the most wear during the years.

We recommend to alternate the fire from the right side to the left side and vice-versa; in this way you will obtain a constant balance for the structure and surely a better yield in time.

We suggest to use thin, light and dry wood, to make easier the fire's lighting and a better initial heating.

Successively, in order to have an optimum yield with a low wood consumption, we suggest to use heavier and thicker wood (Oak-Beech-Olive in trunks long cm 30-40).

We discourage the use of resinous wood (Pine-Spruce) because it transmits a particular and not suitable odor; we don't suggest also the use of (Poplar-Birch) because of its high residual of carbonic particles.

Do not use any other kind of fuel, such as coal, charcoal, petrols, and so on.

The wood put into the oven must NEVER be beaten against the crown because at high temperatures some damages to the structure may occur.

FIRST FIRING VALORIANI IGLOO GAS

- Switch the burner on and set the minimum flame mode.
- Keep CONSTANT the previous settings for 6-8 hours consecutive for the first two days.
- The third day set the burner on automatic mode setting the set point at 200°C keeping it on for 6-8 hours consecutive.
- The fourth day keep the automatic mode of the burner setting the set point at 250°C keeping it on for 6-8 hours consecutive.

From the fifth day you can set the set point of the gas burner at the desired operating temperature and carry

OPERATION

out the first baking tests.

IMPORTANT: LITTLE AND EVENTUAL CRACKS INSIDE THE CROWN'S ELEMENTS ARE PERFECTLY NORMAL AND ARE DUE TO THE THERMAL EXPANSION OF THESE ONES TO THE HIGH TEMPERATURES. SUCH CRACKS DO NOT COMPROMISE IN ANY WAY THE WORKING OF THE OVEN, ON THE CONTRARY, THEY ARE SYMPTOMS OF A VERY GOOD DEHUMIDIFICATION OF THE HANDWORK.

IMPORTANT: THE OVEN'S CROWN MUST NOT BE FIXED BUT THERE MUST BE BETWEEN THEM A THERMAL EXPANSION JOINT, IN ORDER TO LEAVE A RIGHT DEGREE OF MOBILITY, TO COMPENSATE THE THERMAL EXPANSIONS. THIS JOINT MAY INCREASE OR DECREASE DURING THE OVEN'S LIFE, BECAUSE OF THE THERMAL EXPANSION, THESE MOVEMENTS ARE PERFECTLY NORMAL AND DO NOT COMPROMISE AT ALL THE PERFORMANCES OR STABILITY OF THE OVEN.

IMPORTANT: IN CASE OF AN EXTENDED INACTIVITY OF THE OVEN, PROCEED WITH A SLOW RELIGHTING FOR ABOUT 24/36 HOURS.

IMPORTANT: WE RECOMMEND TO FOLLOW CAREFULLY WHAT ABOVE INDICATED, SINCE THE ALMOST TOTALITY OF THE CRACKS ON THE CROWN'S ELEMENTS OCCUR DUE TO A TOO FAST DRYING.

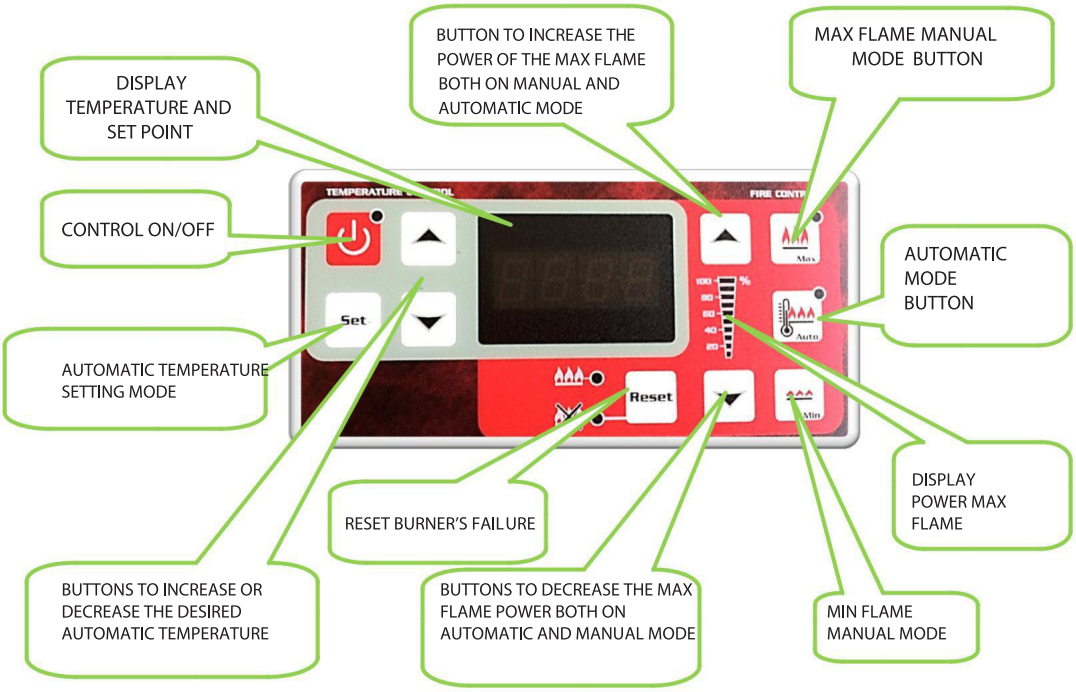
IMPORTANT: EVEN IF THE OVEN IS DELIVERED IN WHITE COLOR WE SUGGEST NOT TO CARRY OUT ANY OUTSIDE COVERING, DURING THE FIRST MONTH OF WORKING OF THE OVEN (PAINTS, TILES AND SO ON…) SINCE, BECAUSE OF ITS FEATURES OF TRANSPIRATION WHICH MAKE IT UNIQUE IN ITS WAY, ANY COVERING ON THE CROWN'S SURFACE WOULD NOT ALLOW THE NORMAL DISCHARGE OF THE MOISTURE, WITH CONSEQUENT FORMATION OF BUBBLES. THEREFORE DURING THE FIRST 30 DAYS OF WORKING THE VENATIONS THAT WILL APPEAR ON THE UPPER INSULATION ARE PERFECTLY NORMAL AND DO NOT DAMAGE AT ALL THE GOOD WORKING OF THE OVEN.

IMPORTANT: DO NOT KEEP IN THE HEAT SPREADING AREAS OR IN FIRE RISK AREAS ANY FLAMMABLE MATERIAL. PLEASE RESPECT ALL EXISTING NORMS ABOUT THE FUEL STOCKING.

CONTROL BOX COMMANDS DESCRIPTION



Figure B: burner's controls overview



BAKING TIMES

The baking times for pizza are very variable; normally from 1 to 3 minutes and depends on the kind of dough, the inside temperature used by every single pizza maker and many other features. One of the most important strong point of the VALORIANI IGLOO is the UNIFORMITY of baking capacity with every working conditions and temperature of use.

OPERATION

The perfect balance between the dome and the floor, made of a special refractory “COTTO”, allows an optimal baking also at high temperature (over 400 degrees) avoiding that the pizza sticks or burns in its lower part.

MAINTENANCE

CLEANING AND MAINTENANCE

We suggest to use the proper brass brushes for the inside cleaning of the oven, that you can easily find on the marked or can be provided by Refrattari Valoriani s.r.l.

WARNINGS
- Do not beat the shovel on the baking surface in order to avoid damages.
- Do not use wet rags or other materials containing moisture.
- Never throw water inside the structure, it is important to avoid strong thermal shocks that could damage the handwork.
- Do not use salt inside the oven.

MAINTENANCE
Every extraordinary maintenance operation must be carried out by qualified personnel.

TROUBLESHOOTING

PROBLEM	CAUSE
The oven does not heat.	Insufficient flow rate of the gas pipe.
	Excessive extraction of the chimney flue properly.
	Lack of combustion air.
	Lack of air reinstatement inside the room.
The oven emits smokes.	Insufficient extraction of the chimney flue.
	Lack of air reinstatement into the room or bad smell.
	Insufficient or inadequate chimney flue.
	Lack of maintenance to the gas burner.

In case of other failures please contact the retailer.

SUGGESTIONS

SMOKE EQUIPMENTS TAKE FIRE IF “ABUSED” AND DUE TO:

- Overheating of the smoke device (for misuse of the oven, use of inappropriate fuels, burning of the soot not removed, lack of insulation or wrong insulation.
- Transmission of heat to wood surfaces (roof structure, wood paneling).
- Excessive ventilation that promotes the spread of fire (ventilated roofs, insulated under the roof tiles, trusses and plank).

NB: New Technologies of smoke systems have been designed to be used inside buildings built according to bio-architecture (wooden structures close to steel chimneys).

HOW TO AVOID THE FIRE INSIDE THE CHIMNEY FLUE?

With common sense and paying attention to the following factors:

- Use of the fuel indicated by the oven’s producer.
- Periodical maintenance of the chimney flue by qualified personnel.
- Building of the system by qualified and specialized companies.
- Use of suitable and certified building materials for the smoke system.
- Laying carried out by specialized companies.
- Observation of all the technical norms and of all the norms in force in the country of operation.

SERVICE AND SPARE PARTS

WHAT CAN BE REPLACED

The dome and arch are a self-supporting vault made of interlocking (tongue-and-groove) refractory sections. Single dome or arch sections cannot be removed or replaced. The only replaceable parts are the gas burner components and the cooking floor.

COOKING FLOOR

The cooking floor normally needs replacing once during the life of the oven. Always replace the complete floor, not single sections: a partial replacement can reduce heat output and cooking performance, and the cost of materials and labour is about the same. Floor replacement must be carried out by qualified personnel. Contact Trento service.

CRACKS IN THE DOME

Cracks on the inside of the dome do not affect the oven's heat retention, radiant properties or durability, and do not need repair. The vault is highly resistant to high temperatures, but once hot it is sensitive to mechanical stress. To prevent cracks:

- Wood firing: never throw or beat pieces of wood against the dome when fuelling the fire.
- Gas firing: always carry out the first firing (drying-out) procedure on page 13, and never light the oven abruptly.

BURNER SPARE PARTS

Gas models use the Millberg SPITFIRE gas burner. Replace an electrode when its ceramic or steel is broken. All burner service must be carried out by a qualified gas technician.

Item Code	Mfr. Part No.	Description	Models
11697	EL A300.14.3	Ignition electrode, 300 mm	All gas models
11722	EL R300.14.3	Detection (flame-sensing) electrode, 300 mm	All gas models
11754	6F 120	Thermocouple	All gas models
11751	SKMS N SP1	Burner switchboard, SPITFIRE 115V	48127

For any other burner part, contact Trento service with the burner model and serial number shown on the label on the burner control board.

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

ELEVATING CULINARY EXCELLENCE

TRENTO IS A SIGNATURE LINE OF PROFESSIONAL RESTAURANT EQUIPMENT FROM OMCAN OFFERING PREMIUM EUROPEAN BRANDS TO THE NORTH AMERICAN MARKET.

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