

INSTRUCTION MANUAL

Gas and Wood Ovens

Item	48145
Model	PE-IT-0120-R-RB



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 - 11/04/2025



WARRANTY
PARTS & LABOUR



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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 bon 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 following instruction manual is an integral part of the Rotative Oven VALORIANI.

- Please read carefully the information contained in the manual before carrying out any operation.
- This manual contains all the information for the installation, use and maintenance of the Rotative Oven.
- The original text of this publication, written in Italian, constitutes a single reference for the resolution of any interpretative disputes related to translations into the Community languages.
- This publication is also to be considered an integral part of the oven and therefore must be kept for possible future references until its final demolition.

SAFETY AND WARRANTY

- This manual can also be supplied in an alternative format to paper by sending an email to: trentoservice@trentoequipment.com
- Only have the oven used by professionals or personnel adequately trained in its correct use, in any case not by children under the age of 14 or in general by people with reduced physical, sensory or mental abilities.
- The VALORIANI Rotative Oven includes the SPITFIRE NEXT 99 burner as specified in the attached certificates of conformity therefore the sale, installation and use are regulated by the following provisions and regulations.
- The Rotative Oven is an A3 type appliance, therefore: these appliances must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.
- The reference standards of the Rotative Oven are: ANS Z83.11 CSA 1.8 - 2016.
- The installation must conform with local codes or in the absence of local codes, with the National Fuel Gas Code: ANS Z223.1/NFPA 54 or the Natural Gas and Propane Installation Code: CSA B149.1.
- The installation must be carried out by a professionally qualified technician in compliance with current regulations.
- An incorrect installation can cause damage to people, animals or things, for which the manufacturer is not responsible.
- Make sure that the oven is housed in a suitable environment with minimum ventilation according to what is prescribed by current regulations and in any case sufficient to obtain perfect combustion and compensation of healthy air inside the premises.
- Do not obstruct the ventilation openings of the room where the oven and burner system is installed, to avoid overheating the appliances and ensure correct gas combustion inside the cooking chamber.
- The cooking chamber is made of refractory material with an alumina content of between 35% and 40%, suitable for operating temperatures of up to 2400 °F, free of harmful substances that exclude the suitability for cooking food.

COMPOSITION OF REFRACTORY CEMENT USED:

- SiO₂ 53 - 54%.
 - Al₂O₃ 36 - 38%.
 - Fe₂O₃ 2 - 2,5%.
-
- The cooking chamber is made in different sizes, and has a conformation such as to allow the combustion fumes developed by the flame, after releasing the heat inside, to exit and be eliminated into the atmosphere through a chimney and the chimney if made in compliance with the regulations in force listed.
 - The Rotative Oven complete with Spitfire burner is to be considered a FOOD COOKING OVEN WITH GAS BURNER, and as such it must be assembled and installed in suitable places in compliance with the regulations in force listed.
 - To regulate the installation, reference will be made to the ANS Z83.11 CSA 1.8 - 2016 standards, including subsequent amendments or local regulations in force.
 - In addition, the customer is obliged to have the professionally qualified technician check the correct natural draft of the chimney and perform the analysis of the combustion fumes when the oven is working, and periodically at least 1 or 2 times a year in based on the use and accumulation of dirt.
 - The Rotative Oven must only be used for the use for which it was expressly intended.
 - Do not touch the hot parts of the oven or burner, the electrodes, and electrical and electronic equipment with your bare hands.

SAFETY AND WARRANTY

- When you decide to carry out routine maintenance, disconnect the electrical panel from the power supply and turn off the general gas.
- During the cleaning phases, be very careful not to wet the electrical equipment with water or liquids in general. Do not hit any part of the systems with any body of any kind in order to cause voluntary or involuntary damage to the equipment.
- Check the smoke outlet and the flue periodically and clean if necessary.
- Do not force the burner to start if the system continues to go into lockout. Have the anomaly checked by the qualified technician.
- The electrical safety of the system is achieved only when it is correctly connected to an efficient earthing system, performed as required by the safety standards.
- If the power cables are damaged (one or both), they must be replaced only by the manufacturer or by the technical assistance service or in any case by a qualified person, in order to prevent any risk.
- It is the responsibility of the customer to make sure of the person carrying out the installation, the first ignition and at the same time he will test the burner-oven in white, i.e. without cooking products.
- The gas pressure range, whether it is METHANE or PROPANE, with which the SPITFIRE NEXT 99 burner can operate is from 5 mbar to 50 mbar (from 2" wc to 20" wc).
- No pressure regulation is allowed except by specialized and authorized technicians in order to improve the air / gas ratio and the analysis of combustion fumes.
- It is acknowledged that any masonry work, construction in general, will eventually be carried out at the customer's expense and care, under his full and exclusive responsibility from an administrative, civil and criminal point of view.
- The manufacturer declines all responsibility for direct and indirect damages caused by incorrect installation, tampering, bad maintenance, improper use and non-compliance with the rules and indications contained in this manual.
- The customer undertakes and guarantees from now on to detect Refrattari Valoriani S.r.l. unscathed from any and all negative consequences deriving from the same from any administrative, building, urban and criminal violations, guaranteeing to face all possible expenses, fines, sanctions incurred as a consequence of the violations committed by the same customer.

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

CAUTION: this appliance has more than one power supply connection point. Disconnect all power supplies before servicing.

CAUTION: DURING USE, SOME SURFACES OF THE OVEN CAN REACH HIGH TEMPERATURES



BURNING SURFACES



FIRE HAZARD



CRUSHING HAZARD

SAFETY AND WARRANTY



TIPPING HAZARD

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

CAUTION: this appliance has more than one power supply connection point. Disconnect all power supplies before servicing.

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

Item Number	48145
Model	PE-IT-0120-R-RB
Pizza Capacity (dia 11" - 12")	8 - 9
Color/Material	Red Brown Mosaic and Black Brick
BTU (max per hour)	98,952
BTU (Power in working order)	69,266
LPG Gas Working (Kcal max)	24,935
Kcal (Power in working order)	17,455
Burner Power	90 W
Rotation Power	200 W
Burner Current	1A
Rotation Current	2A
Electrical	110 - 120V / 60Hz / 1
Required Extraction Flow	290/310 Nm3/h
Max Heating Time	100 minutes
Working Temperature	260 - 537.8°C / 500 - 1000°F
Flue Diameter	7.9" / 200mm
Arch Opening (WH)	21.7" x 11.4" / 550 x 290mm
Rotating Floor	47.2" x 47.2" / 1200 x 1200mm
Interior Dimensions	55.1" x 55.1" / 1400 x 1400mm
Net Weight	3637.6 lbs. / 1650 kgs.
Net Dimensions (WDH)	70.9" x 79.8" x 42.3" / 1800 x 2028 x 1074mm
Packaging Weight	4409.2 lbs. / 2000 kgs.
Packaging Dimensions	79.5" x 87.4" x 80.7" / 2020 x 2220 x 2050mm
Stand Net Dimensions (WDH)	52.8" x 46.5" x 31.7" / 1340 x 1180 x 805mm

INSTALLATION

WARNINGS BEFORE INSTALLATION

The oven must be installed on a horizontal floor of adequate load capacity. In case of uncertainty, consult a

INSTALLATION

qualified professional.

The orientation of the oven must guarantee easy access for future maintenance, above and below the oven for controlling the ventilation and air ducts, Spitfire burner system, the rotating mechanical parts, access to the dome insulation, the chimney for inspections and cleaning.

The oven must only be used by adults and properly trained on its correct use.

Do not move the oven when there is combustion inside it or when the oven is still hot.

The minimum distance from the wall of flammable materials is 20 cm - 8 in. The minimum distance from the mouth of the oven of flammable materials is 3 m. - 120 in.

Under no circumstances should the oven mouth be closed when there is flame combustion inside it, whether it is produced from the Spitfire NEXT burner in operation. Possible unburnt gases inside the chamber combined with the high temperature and the sudden presence of oxygen when the oven mouth is reopened could cause an explosion.

The Spitfire NEXT burner factory settings must be respected to ensure the correct use of the flame inside the oven. Any change of regulation must be previously authorized by the manufacturer.

This system is a nonconvertible appliance.

Any irregularity of the flame could be a source of fire hazard of the flue and / or flammable material outside the oven for which the manufacturers accept no responsibility.

THE MINIMUM DISTANCE FROM THE WALL AROUND THE SIDES OF OVEN AND THE CIELING MAST BE LESS 20 CM (8 IN).

ANY FLAMMABLE MATERIAL MUST NOT BE DEPOSITED Laterally IN THE OVEN IN OPERATION WITHIN 20 cm. (8 in) FRONTALLY THE MINIMUM DISTANCE MUST BE 3 m (120 in)

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 FORKLIFT TRUCK WITH FORKS LONG ENOUGH TO LIFT THE ENTIRE BASE OF THE OVEN.

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.

POSITIONING WITH PALLET TRUCK

To place the oven inside the locations it's possible to use a pallet truck positioned under the crosspieces of the

INSTALLATION

base as shown in the picture.



FIXING THE OVEN

Once the oven is in the desired location, drill holes for anchoring using the base plates as a guide. Insert the screws to fix the base plates of the oven to the concrete floor, it is also good to use epoxy resin for a better seal.

DISTANCES TO BE RESPECTED

The oven must have a minimum clearance of 8 inch to the rear and side walls from any flammable material. The space must be left free, it must not be filled with anything not even with fireproof insulation.

VENTING THE OVEN

The oven may be vented in a variety of ways depending upon the usage, the building the oven is installed in and restrictions due to local codes. It is very important to take into consideration the complete venting system,

INSTALLATION

including maintenance, before committing to a location.

SEEK OUT QUALIFIED INSTALLERS IN YOUR AREA AND OBTAIN THE PROPER PERMITS. MANY BUILDING AND PLANNING DEPARTMENTS REQUIRE MECHANICAL DRAWINGS OF THE VENTING SYSTEM DEMONSTRATING CODE COMPLIANCE.

EXHAUST VENT REQUIREMENTS

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.

The oven may be vented in either of the following methods:

1. Direct vent by connecting the oven to an approved 8" factory built chimney pipe per UL 737.
2. Indirect vent by installing the oven under a Type 1 Grease Hood per UL 2162.

SINGLE WALL AND B-TYPE VENT PIPES ARE NOT ACCEPTABLE FOR THIS TYPE OF APPLIANCE! IT IS IMPORTANT FOR THE INSTALLER TO CONTACT THE LOCAL BUILDING OR FIRE INSPECTOR TO DETERMINE WHICH VENTING METHOD IS ACCEPTABLE.

DIRECT VENTING WITH FACTORY BUILT CHIMNEY

- 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.
- Applicable for pizza and bread products only.

ADDITIONAL REQUIREMENTS FOR CANADA

- The chimney installation shall conform with CAN/CSA-B365.

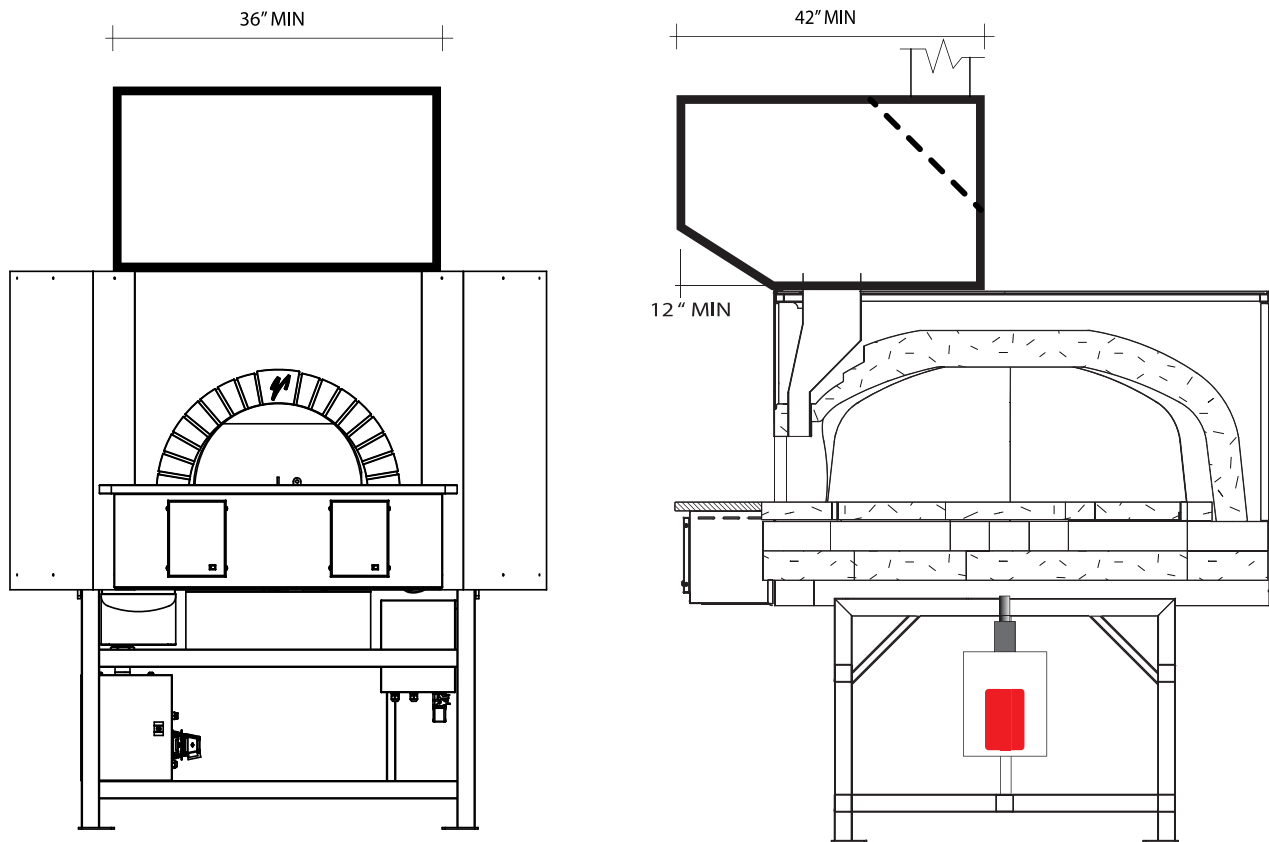
INDIRECT VENTING

- DO NOT CONNECT THIS UNIT TO A CHIMNEY FLUE SERVING ANOTHER APPLIANCE.
- Oven installations using indirect venting require a Type 1 Hood listed to UL 710.

INSTALLATION

TYPE 1 HOOD

- Minimum Type 1 Hood dimensions: 36" wide x 42" deep.
- Install hood directly on top of oven using ceiling supports.
- The hood shall extend 12" beyond the front of the oven opening (arch/mouth) and extend 6" beyond the sides of the oven opening. See diagrams below.

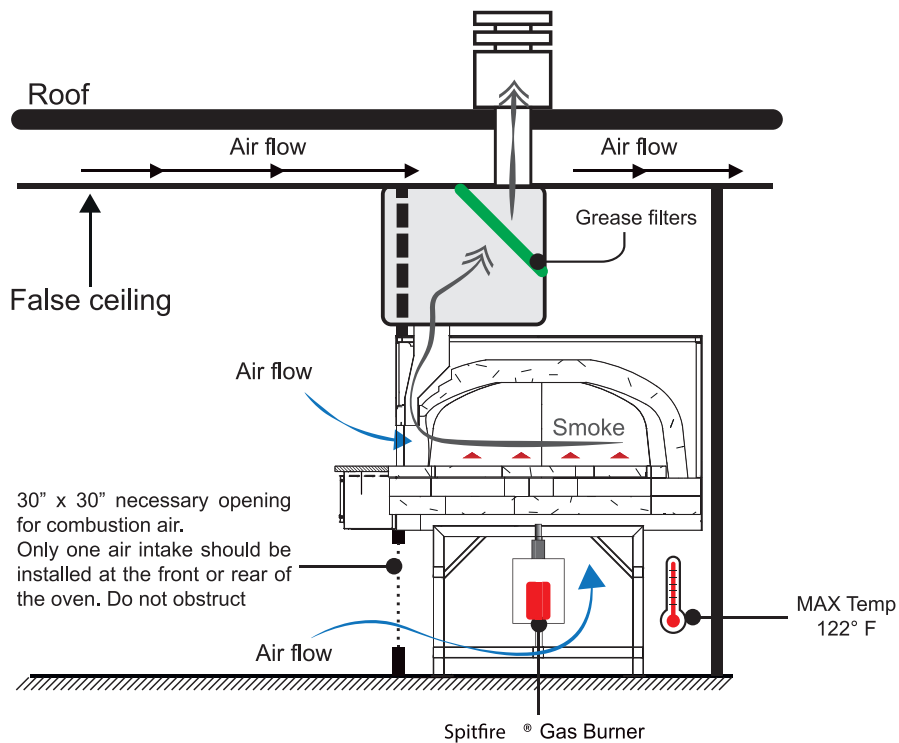
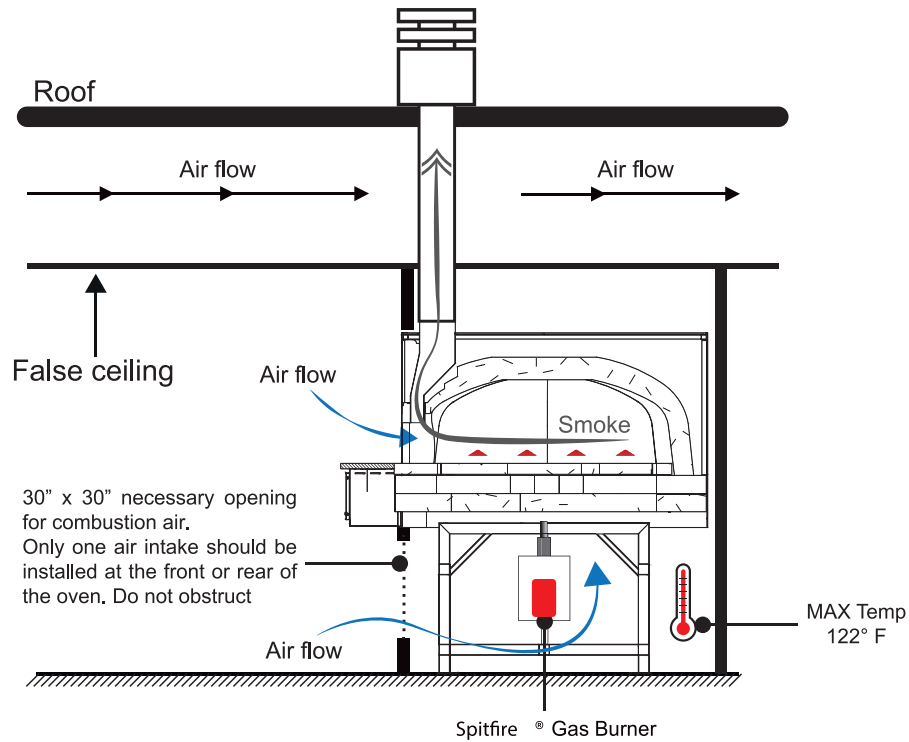


Type 1 Hood Placement

SEEK OUT A QUALIFIED PROFESSIONAL TO DESIGN AND INSTALL YOUR VENTING SYSTEM. CHECK WITH LOCAL AUTHORITIES FOR SPECIFIC CODE REQUIREMENTS.

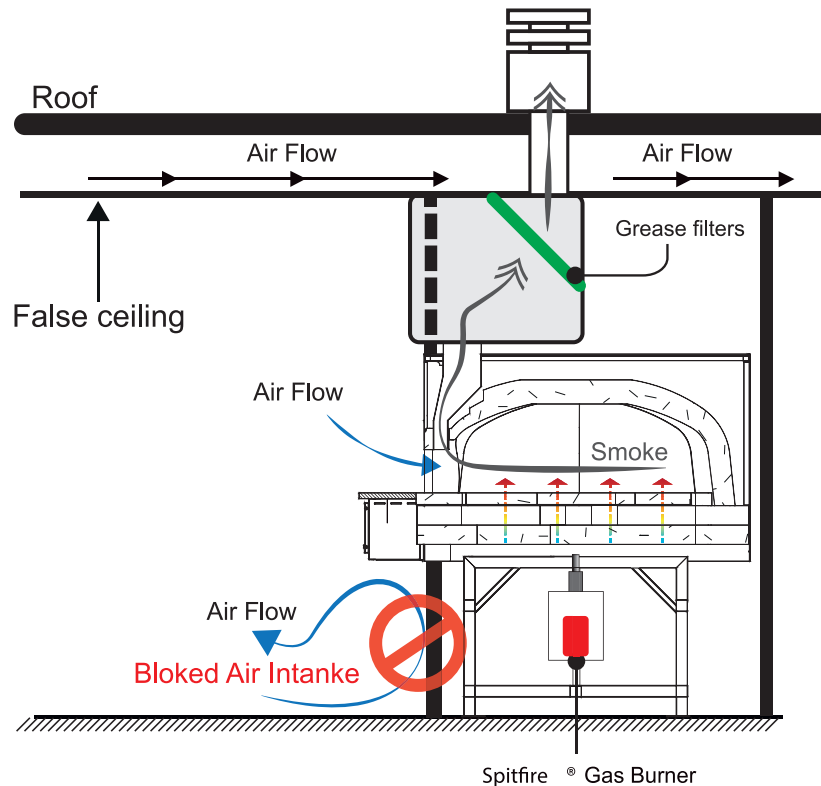
INSTALLATION

CORRECT INSTALLATION



INSTALLATION

INCORRECT INSTALLATION



CHIMNEY CONNECTION

The fitting for the connection of the flue gas evacuation pipe is positioned above the firing mouth, it has a diameter of 197 mm. The flue must be made in compliance with the UL Standard (and subsequent to the drafting of this manual) and/or local regulations in force.

IMPORTANT: ALWAYS PROVIDE THE RE-INTAKING OF THE AIR REQUIRED FOR COMBUSTION AND EVACUATION OF SMOKES, AS PROVIDED BY THE REGULATIONS IN FORCE, THROUGH OPENINGS TOWARDS THE OUTSIDE (VENTILATION GRILLS), IN PARTICULAR WAY WHEN THE OVEN IS INSTALLED LOCALLY IN WHICH FORCED ASPIRATIONS ARE PRESENT (ASPIRED HOODS OF THE KITCHENS), SOLUTIONS FOR THE INTEGRATION OF EVACUATED AIR MUST BE IMPLEMENTED.

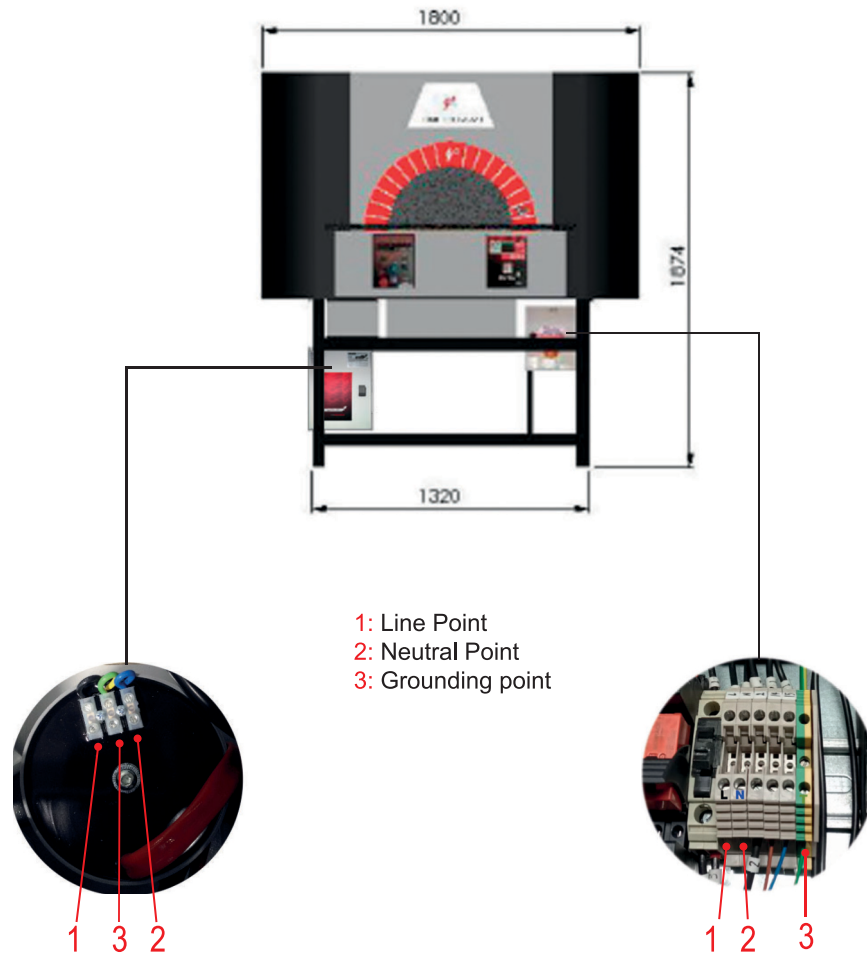
ELECTRIC CONNECTION

It is recommended to install upstream of the equipment, in a place easily accessible, an omni-polar switch of adequate capacity, with an opening of the contacts of at least 3 mm and a highly sensitive protective device. The oven requires 2 industrials 110 / 120Vac 60Hz 500w 6A electrical outlets

CAUTION: this appliance has more than one power supply connection point. Disconnect all power supplies before servicing.

INSTALLATION

Connect the power supply to the following points



GAS CONNECTION

Connect the gas pipe to the fitting (IN-GAS) F 1/2 "on the internal side of the burner body. Install upstream of the equipment, in an easily accessible place, a quick closing shut-off tap. Do not use connection pipes with a diameter smaller than that of the gas connection of the appliance. After connection, check for leaks at the connection points.

REFRACTORY DRYING

Drying the refractory cement of the oven is the most important phase to eliminate water and sinter the oven dome.

Sintering a refractory means slowly bringing the cement to high temperature in order to evaporate the water contained in the dome outwards. 10% of the weight of the refractory is water. So on 2200 lb of cement in the dome there are about 26 gal of water and they must be evaporated by heating the inside of the oven above 750°F.

INSTALLATION

POSSIBLE HAZARDS

IS A FLAME LIT WITHOUT A CHIMNEY CONNECTED OR NOT SUITABLE?

The combustion fumes produced by the combustion of gas would remain inside the dome, hindering the entry of combustion air that spontaneously enters the mouth of the oven, suffocating and extinguishing the flame itself.

IS THE MAXIMUM FLAME OF THE SPITFIRE BURNER INSERTED?

You create a THERMAL SHOCK to the still cold refractory which can damage it by making irreparable cracks in the product.

DO YOU ANTICIPATE THE TECHNICAL DRYING TIMES OF THE OVEN?

Speeding up, anticipating the technical drying times of the refractory or varying the temperatures compared to those recommended by the manufacturer could create a quantity of water vapor that would saturate the inside of the oven by extinguishing the flame as a first consequence. Subsequently, as described above, a THERMAL SHOCK is created with fractures of the product.

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

FIRST IGNITION OF THE FIRE - DRYING WITH SPITFIRE

Proceed in the following way. Leave the RHS air recirculation system off if present in the oven.

Read the instructions below before lighting the SPITFIRE burner.

Press the red selector 9 on the Rotative Oven control panel to the ON position. Press the green selector 6 of the Rotative Oven control panel to the ON position to start the rotation of the hob.

IN THE CASE OF A NEW OVEN

When installing a SPITFIRE burner system in a new oven, it is RECOMMENDED to start immediately with drying in a minimum flame for 48 consecutive hours.

If the burner remains inserted in the hob for a few days, the humidity of the refractory will wet the ceramic electrodes which could cause the Spitfire system to block. The ceramic of the electrodes must be dried with

OPERATION

hot air to continue drying the oven.

IN CASE OF USED OVEN

CAUTION: it is to be considered as a new oven, even an oven already used for a long time, but which has been stopped for over 2 weeks. Due to the properties of the refractory materials, after losing the residual heat, the refractory material will begin to accumulate again HUMIDITY.

Therefore it is mandatory to proceed with a heating with minimum flame even if the oven has already worked, and follow the instructions for drying with minimum flame.

MINIMUM FLAME DRYING

IGNITION: press the red button at the bottom right, press the red button at the top left and if the gas starts and detects the flame, proceed in this way.

Use the SPITFIRE burner in minimum flame for 48 consecutive hours or until the temperature control unit indicates a temperature of over 320°F. When the SPITFIRE system starts up, press the right button MIN so that the flame is as low as possible and can heat the refractory slowly.

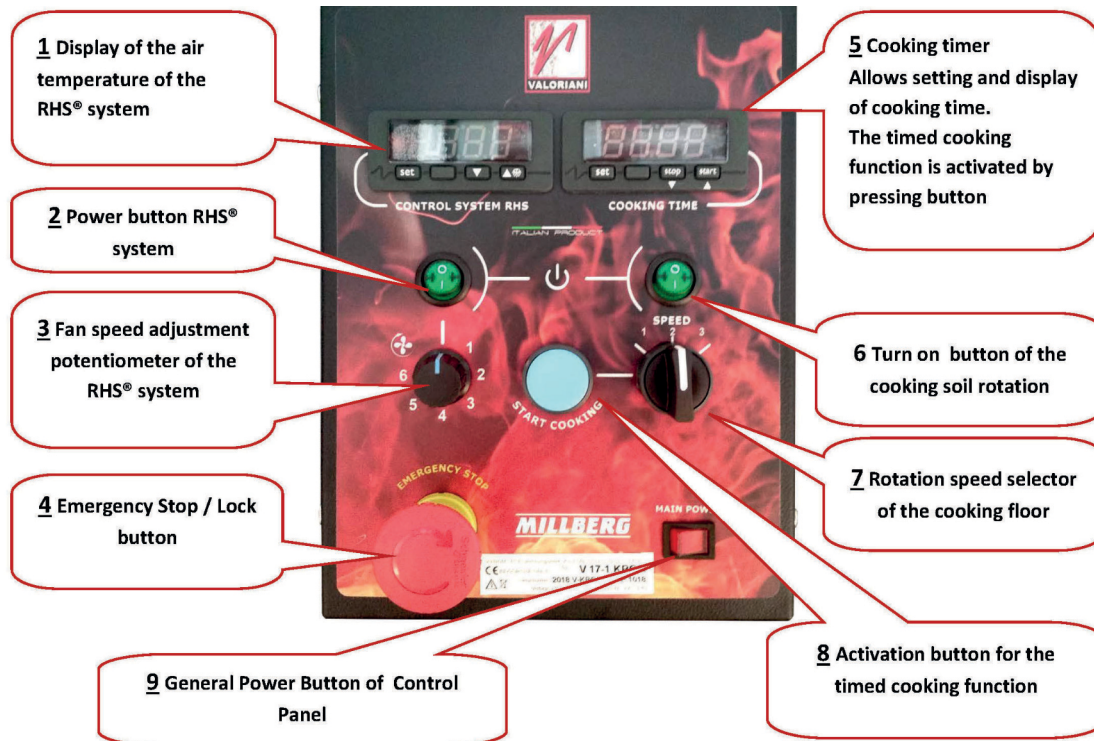
Tip: to prevent the water contained in the cement from falling down over the Spitfire burner during drying of the oven with the risk of wetting the electrical appliances, it is advisable to cover the burner box and the control panel with some material insulation from water, plastic films or bags, cellophane, so that it does not IRREPARABLY damage the burner itself.

THE ADDITIONAL FUNCTIONS OF THE SPITFIRE CONTROL PANEL ARE DESCRIBED BELOW.

OPERATION

CONTROL PANEL ROTATIVE OVEN

DESCRIPTION OF COMMANDS - RHS ROTATION PANEL



1. The display shows the temperature of the air that the RHS® system makes circulate under the cooking floor, it only has a display function.
2. The button activates / deactivates the RHS® system, when the system is operating the button is illuminated (position 1).
3. The potentiometer adjusts the fan speed of the RHS® system.
 - position 1 = minimum speed.
 - position 6 = maximum speed.
4. Lock / Emergency button, interrupts the power supply and stops the rotation of the cooking floor and the RHS® system.
5. Cooking timer, allows setting the cooking time is activated by pressing button 8, (for setting the time see cooking time setting paragraph).
6. The button activates / deactivates the rotation of the cooking floor, when the system is operating the button is illuminated (position 1).
7. Cooking soil rotation speed selector, the three positions correspond to three different rotation speeds.
 - position 1 = baking speed.
 - position 2 = baking / cooking speed.
 - position 3 = cooking speed.
8. Timer start and fast rotation button, when it is pressed, the countdown of the time set on timer 5 is started and the fourth rotation speed is recalled (not manually selectable), at the end of the time set on timer 5, the

OPERATION

- control panel emits an acoustic signal and restores the speed of rotation previously set using the selector.
9. The button activates / deactivates the power supply to the control panel.

SETTING OF COOKING TIME

To modify the cooking time push the bottom SET (when it is pressed the display shows the writing t1, when the button is released the display shows the time to modify). To increase the time press the up arrow. To decrease the time press the down arrow. To confirm the set value press button SET twice.

We recommend not to change other parameters.

RHS® FAN SYSTEM CONTROL

The RHS® system, by means a special fan, picks the superheated air from the cooking chamber, on the opposite side of the combustion and puts it under the rotary cooking ground to uniform and constantly maintain the cooking surface at the desired temperature. By increasing the speed of the RHS® fan, there will be a greater contribution of temperature on the cooking surface. The value of the air temperature that is circulated by the RHS® system is shown on display 1 (the Display has no other functions).

DRIVER CONTROL BOX

The power panel of the rotation system is positioned below the oven and contains the electronic driver for the management of the brushless motor as well as other electrical components necessary for operation. On the front panel is located the general electric switch that powers the whole system.

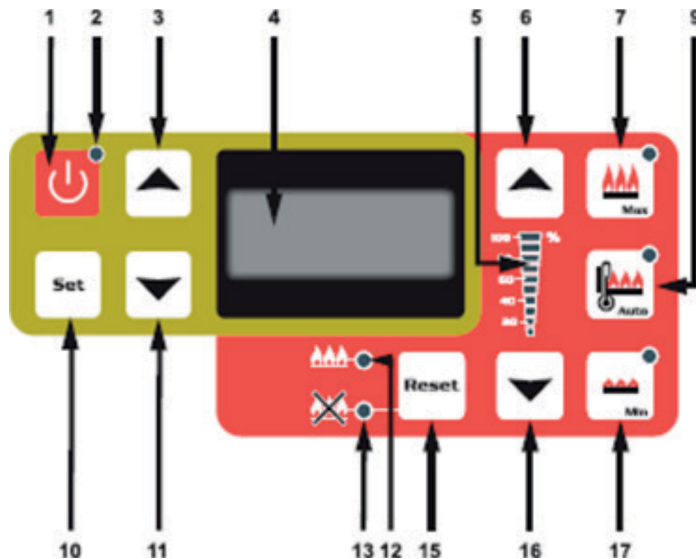
WARNINGS:

In the event that the power supply to the rotation system is lost due to external causes or because the power supply has been interrupted by the main switch of the power panel or by buttons 4 or 9 on the control panel, to restart the rotation it is necessary to turn button 6 on the control panel to position 0 (necessary to reset the brushless motor management electronic driver) and then to position 1 to restart the rotation.

OPERATION

BURNER CONTROL PANEL

DESCRIPTION OF BURNER PANEL CONTROLS



- 1 Switch ON / OFF
- 2 Green led : when flashing = voltage ON
Green led : when lighting = burner ON
- 3 UP SET POINT button / UP Config.
- 4 Digital Display
- 5 Led ramp power max flame
- 6 UP button max flame
- 7 Max flame button
- 8 Automatic Temperature Control
- 9 Automatic Temperature Control
- 10 SET POINT button / SET Config.
- 11 OWN SET POINT button / DOWN Config.
- 12 Green led : burner ON
- 13 Red led : when lighting = burner OFF
Red led : when flashing = ready to RESET
- 14 RESET button
- 15 DOWN button max flame
- 16 DOWN button max flame
- 17 Min flame button

IGNITION OF THE BURNER

Check that the gas valves are open. Press the red light switch (Main Power Switch) at the bottom right of the control panel. The green LED (2) lights up and warns "voltage on". Press the red button (1) and the digital display (4) could indicate the internal temperature of the oven if it is higher than 140 ° F or temporarily show the wording "LO" (LOW Temperature). If the red LOCK light (13) is on, press the Reset button (15) when it flashes to start again. Barring errors or alarms in progress, the fan will start, the MILLBERG-SPITFIRE electronic card will check the control unit, safety devices applied and the pre-ventilation time will begin for 10 sec. Subsequently, the control unit will emit the discharge on the ignition electrode, will open the gas solenoid valve and will ignite the air and gas mixture forming the flame on the burner inside the oven. The detection electrode will keep the gas safety system inserted, and the green LED (12) will light up. The SPITFIRE system will be in ignition flame for 10 sec. allowing the flame to stabilize, the following functions can subsequently be used.

USE OF THE SYSTEM

MINIMUM FLAME

To set the MINIMUM FLAME, press the MIN button (17). The ramp of green LEDs (5) will display 2 LEDs lit equal to 20% of the thermal power.

MAXIMUM FLAME

To set the MAXIMUM FLAME, press the MAX button (7) for more than 1 sec. Once the maximum flame has been activated, the power can be changed with the UP (6) and DOWN keys (16) from 40% (4 green LEDs lit) to 100% (10 green LEDs lit) choosing 7 different flame lengths.

OPERATION

TIMED BLAZE FUNCTION

The timed blaze function is activated by pressing for less than 1 sec. the MAX key (7). Blaze brings the maximum flame to 100% for the time of 15 sec. (default) indicating the time left on the display (4). At the end the flame will return to the previous setting. If the burner is already 100%, the timer will only be displayed without changing the intensity of the flame.

AUTOMATIC TEMPERATURE CONTROL

To switch to AUTOMATIC temperature CONTROL, press the AUTO button (9). To set the desired operating temperature (set-point) on the thermoregulator, press the SET key (10). The display (4) will show the temperature value followed by a flashing "P", to change the value press the UP (3) or DOWN (11) keys to increase or decrease the operating temperature. Press the SET button (10) to save the value.

For more specific and detailed information on the burner, it is recommended to consult the specific manual supplied.

STARTING THE OVEN

The heating source of the Valoriani Rotative Oven is the Spitfire Gas Burner to have the perfect and desired cooking temperature. Once the oven has dried, bring to the optimum temperature for cooking the food you have chosen to cook. The oven has various functions to allow subjective management with temperatures ranging from 400° to 990°F. The oven control panel allows you to select 3 different baking speeds according to your capacity and familiarity, and a higher cooking speed to uniform the cooking on the final product. These speeds can all be perfected according to the user's needs. The RHS system, on the other hand, allows to optimize and distribute the heat of the dome under the hob during rotation, in order to guarantee greater productivity and energy savings. The user will decide when and how to use it. The SPITFIRE System is the most economical source of heat to manage the Rotative Oven, and with its ease of use, you can choose the best operating temperature for your work and control the power of the flame as desired. The best way to use the Rotative Oven is subjective, and every pizza maker or user with experience will be able to optimize the final result by adapting times, temperatures to their dough and product.

SUGGESTIONS FOR USING THE OVEN

Position the Rotative Oven in a safe place, check that the support surface is flat, solid and robust that can support the weight of the oven itself, also do reference to the safety aspects listed below:

Some useful tips for correctly driving the rotary kiln are first of all to know what NOT to do to damage it.

- Perform the drying slowly as previously recommended.
- Do not close the mouth of the oven with the flame on.
- Do not force the start in case of anomalies.
- Do not always use the RHS system at maximum speed for long time.
- Do not knock the hob with various tools.
- Do not brush the hob by throwing dirt towards the flame.
- Use the buttons on the control panels with care and not with aggressive ways.
- Taking care of these tools only serves to make you work long and without problems.

OPERATION

Secondly we list some suggestions sent by previous users.

- Chose the right speed (1-2-3) to put in the oven your products it depends of your skills.
- The cooking speed combined with a work timer that will give you a minimum time to manage the remaining cooking.
- It uniforms the cooking of pizzas by changing the position inside the dome with respect to the fire side.
- It is an excellent solution for perfecting oven management times.
- The speed of the RHS system is constant and you can view the temperature of the hot air conveyed under the hob.
- At low speeds it is lower while at high speed it is greater.

It will depend on the productivity of the moment to make you choose which one is the best for you moment. Set the speed of the RHS® system to position 2 or 3 then you will adapt to the best.

STARTING AND USING THE OVEN WITH SPITFIRE

The SPITFIRE System is the most economical source of heat to manage the Verace Oven and with its ease of use you can choose the best operating temperature for your work and control the power of the flame as desired. Once the oven has dried, bring to the optimum temperature for cooking the food you have chosen to cook. The oven has various functions to allow subjective management with temperatures ranging from 500 to 1000°F. The RHS system, on the other hand, allows to optimize and distribute the heat of the dome under the hob during work, in order to guarantee greater productivity and energy savings. The user will decide when and how to use it.

IGNITION OF THE SPITFIRE BURNER

Check that the gas valves are open. Press the red light switch (Main Power Switch) at the bottom right of the control panel. The green LED (2) lights up and warns "voltage on". Press the red button (1) and the digital display (4) could indicate the internal temperature of the oven if it is higher than 140 ° F or temporarily show the wording "LO" (LOW Temperature). If the red LOCK light (13) is on, press the Reset button (15) when it flashes to start again. Barring errors or alarms in progress, the fan will start, the MILLBERG-SPITFIRE electronic card will check the control unit, safety devices applied and the pre-purge time will begin for 10 sec. Subsequently, the control unit will emit the discharge on the ignition electrode, open the gas solenoid valve and ignite the air and gas mixture forming the flame on the burner inside the oven. The detection electrode will keep the gas safety system inserted, and the green LED (12) will light up. The SPITFIRE system will be in ignition flame for 10 sec. allowing the stabilization of the flame, and subsequently the following functions can be used.

USE OF THE SPITFIRE BURNER

MINIMUM FLAME

To set the MINIMUM FLAME, press the MIN button (17). The ramp of green LEDs (5) will display 2 LEDs lit equal to 20% of the thermal power.

MAXIMUM FLAME ONLY FOR THE SILVER VERSION

To set the MAXIMUM FLAME, press the MAX button (7) for more than 1 sec. The ramp of green LEDs (5) will

OPERATION

display 10 LEDs lit equal to 100% of the thermal power. The maximum flame power is not adjustable by the operator.

MAXIMUM FLAME FOR THE GOLD AND SILVERPLUS VERSIONS

To set the MAXIMUM FLAME, press the MAX button (7) for more than 1 sec. Once the maximum flame has been activated, the power can be changed with the UP keys (6) and DOWN (16) from 40% (4 green LEDs lit) to 100% (10 green LEDs lit) choosing 7 different flame lengths. Timed flush function The timed flush function is activated by pressing for less than 1 sec. the MAX key (7). The flushing brings the maximum flame to 100% for the time of 15 sec. (default) indicating the time left on the display (4). At the end the flame will return to the previous setting. If the burner is already 100%, the timer will only be displayed without changing the intensity of the flame.

AUTOMATIC TEMPERATURE CONTROL

To switch to AUTOMATIC temperature CONTROL, press the button AUTO (9). To set the desired operating temperature (set-point) on the thermoregulator press the SET key (10). The display (4) will show the temperature value followed by a flashing "P", to change the value, press the UP keys (3) and DOWN (11) to increase or decrease the operating temperature. Press the SET button (10) to save the value.

OPERATION OF THE AUTOMATIC TEMPERATURE CONTROL

Enter a set-point value higher than the temperature shown on the display. In Automatic Control mode the burner will remain in maximum flame until reaching the set-point, then it will change to minimum flame. If the value of temperature will drop by 9°F, (Hysteresis value) will change back to flame maximum, thus keeping the oven temperature constant. In the GOLD and SILVER PLUS version it is possible to choose with the UP keys (6) and DOWN (16) the maximum flame length with which to heat the oven or cook the food.

READING TEMPERATURE

It is known that different temperatures are present inside an oven. The temperature detected by the thermocouple, whether it is placed at the top or bottom inside of the oven, it is not the actual temperature of the hob but it is only the temperature set by the user to obtain the desired cooking.

HOW TO RECOGNIZE THE CORRECT OPERATING TEMPERATURE: CHOICE OF THE SET-POINT

Each oven, food, dough, location, flame and operator will have conditions different to interpret. One's settings are unlikely to match another. For these reasons everyone will have to find out the personal temperature and flame length to perform the best cooking of your product.

BURNER STOP

To turn off the burner, press the red button (1), the LEDs will be off and the 10 sec post-ventilation phase will begin, followed by the shutdown of the cooling fan. Press the red light switch (Main Power Switch) located at the bottom a right on the control panel to remove voltage from the MILLBERG-SPITFIRE electronic board.

Do not close the oven mouth when the flame is on.

SUGGESTION

Closing the oven door even partially when the burner flame is lit is only counterproductive. One might think that heating is faster but on the contrary only the temperature rises, but the oxygenation of the flame and the

OPERATION

correct heat exchange would be reduced, effectively lengthening the oven heating times and increasing consumption for bad combustion.

WHEN THE FLAME IS LIT

When the burner flame is lit, oxygen burns inside the room. Check that there are open air intakes for oxygen circulation. If there is a suction hood or forced air conditioning in the room even if it is distant, check that there are adequate ratios for the compensation of air and pressure in the environment. If the flue of the oven does not perform the natural draft correctly, the combustion fumes will be introduced into the room and not evacuated to the roof.

Initially it is advisable to choose a medium set-point in order not to overheat the oven, risking burning the first batches. The advice is to start with a value of 480°F and start heating the oven in AUTOMATIC mode (9). To find out if the oven is hot enough, start cooking tests. If it is not the desired temperature, increase by 50° F at a time. You will quickly understand the reaction of the oven. If the temperature reached remains very stable, it means that the set-point is too low, on the contrary, if the minimum flame remains for a few seconds and the burner immediately switches to maximum flame, the set-point entered is likely to be too high. If the burner has difficulty reaching the temperature, it could mean that the set-point is too high, or that the heat escapes too quickly from the oven due to an excessive draft or too high a mouth. If the minimum flame continues to heat the oven by raising the temperature, it means that the oven is not cooling by cooking the food. If prolonged pauses occur with the hot oven, it is better to turn off the burner, close the oven mouth and turn it on again after cooking. If the minimum flame raises the temperature too much, the set-point entered may be too low, or that the minimum flame is oversized with respect to the size of the oven.

OVER TEMPERATURE

The plants spitfire with the program installed MILLBERG-SPITFIRE v.1.9 and subsequent updates, have the function of OVER TEMPERATURE. If the temperature exceeds the set point by more than 180° F (default) in any operating condition, the flame goes out. The display shows the temperature and the word OVER alternately. When the measured temperature drops 20° F below the set-point, the burner SPITFIRE it automatically turns on again. This function is active in any operating mode with a set-point above 400°F. The OVER TEMPERATURE value can be changed by authorized personnel.

FAULTY THERMOCOUPLE

In the event of an ER01 thermocouple failure, the burner can still work in manual mode.

CLEANING THE HOB

During the cooking hob cleaning phases DO NOT IMPACT the burner and in particular the electrodes. AVOID brushing residual cooking powders and flours against the lit flame or towards the burner off. DO NOT USE the flame or the hole in the hob as a discharge of processing residues. Dirtying the electrodes, the burner or the system under the oven could damage the system, turn off the flame or over time cause greater damage such as fires due to residual combustion.

Very important: keep the area under the oven constantly clean and free of bulky objects.

WHEN THE FLAME IS OUT

When the burner flame is out, the oven mouth can be closed to keep the heat inside. Disconnect electrical

OPERATION

voltage from the control panel and close the general gas valves.

IN THE EVENT OF AN ELECTRICAL BLACKOUT

It is very important to remove voltage from the electronic board MILLBERG-SPITFIRE pressing the red light switch (Main Power Switch) at the bottom right of the control panel in order to avoid sudden changes in voltage or sudden black outs from damaging the equipment. The system has mechanical and electronic protections, but sometimes they are not enough. Applying an UPS to the power supply will allow the system to be kept on for a few minutes SPITFIRE and avoid being suddenly broken down in the event of an electrical blackout. In some cases, the installation of a voltage stabilizer is also suggested.

MAINTENANCE

CLEANING

To clean the inside of the oven, we recommend using only the special brass brushes commonly available on the market or at Refrattari Valoriani s.r.l.

ADVICE

- Do not knock the blade on the ground to avoid damage.
- Do not use wet rags or other material containing water.
- Never throw water or other liquids inside, it is important to avoid severe temperature changes that can damage the product.
- Do not spread salt inside the oven.

To clean the outside of the oven, use normal kitchen cleaning products, paying particular attention to the hot surfaces of the oven.

MAINTENANCE

The ordinary maintenance operations to be carried out by the oven operator include:

- Brush the refractory cooking soil daily, or more frequently if necessary.
- Always keep the floor below the base of the oven clear and clean.

Ordinary maintenance operations to be carried out by specialized personnel include:

- Have the flue gas evacuation pipes (flue) cleaned by specialized personnel every six months of oven operation or more frequently if required by current regulations.
- Have the gas burner carry out routine maintenance every year by specialized personnel authorized by the manufacturer.

All extraordinary maintenance operations must be carried out by qualified personnel authorized by the manufacturer.

MAINTENANCE

SMOKING PLANTS TAKE FIRE IF “MISTREATED” AND DUE TO:

- Overheating of the smoke system (due to incorrect use of the oven, use of inappropriate fuels, fire from the soot not removed, incorrect or lack of insulation).
- Excessive ventilation that favors the spread of the fire (ventilated roofs, insulation under the roofs, trusses and planking).

NB: New technologies for smoke systems have been designed to be used inside buildings built according to bio-architecture criteria.

HOW TO AVOID THE FLUE FIRE?

With a little common sense and paying attention to these factors:

- Use of fuel indicated by the oven manufacturer.
- Periodic maintenance by qualified personnel.
- Construction of the plant by qualified and specialized companies.
- Use specific and certified construction material for the flue system.
- Installation carried out by specialized firms.
- Compliance with all the technical standards and all the regulations in force in the countries of use.

TROUBLESHOOTING

The most common failures are:

PROBLEM	CAUSE	SOLUTION
The oven does not heat adequately.	Insufficient gas piping flow rate.	Check gas piping flow rate.
	Gas filter clogged.	Have to check the gas filter and clean it by a technician.
	Excessive draft.	Check that the chimney flue has the required flow.
	Lack of combustion air.	Have the gas burner regulation made by an assistance center.

TROUBLESHOOTING

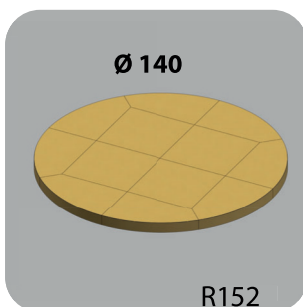
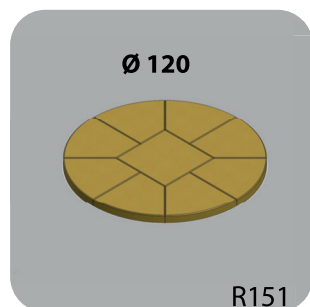
PROBLEM	CAUSE	SOLUTION
The oven makes smoke.	Insufficient draft.	Check that the chimney flue has the required flow.
	Failure to re-introduce air into the room.	Provide for an air intake equal to the volume of the fumes evacuated by the flue.
	Insufficient or inadequate flue.	Check that the flue has the required characteristics and capacity.
	Coexistence of other air extractions in the same room (suction hoods).	Provide a re-entry of air equal to the volume of fumes evacuated by the flue added to the other air extractions of the room.
The solo does not rotate.	The power supply has been interrupted.	Turn off and on again the rotation to reset the driver.
	The STOP/Emergency button has been pressed.	Turn to release the STOP/Emergency button and follow the instructions described in this manual.
	A foreign object blocks the rotation of the system.	Check for foreign objects that block rotation. Contact the dealer/service center in the area.

In case of other malfunctions, contact the local dealer/service center.

In case of malfunctions to the burner, refer to the specific manual supplied.

PARTS BREAKDOWN

ITEM	MODEL
48145	PE-IT-0120-R-RB



PARTS BREAKDOWN

ITEM	MODEL
48145	PE-IT-0120-R-RB



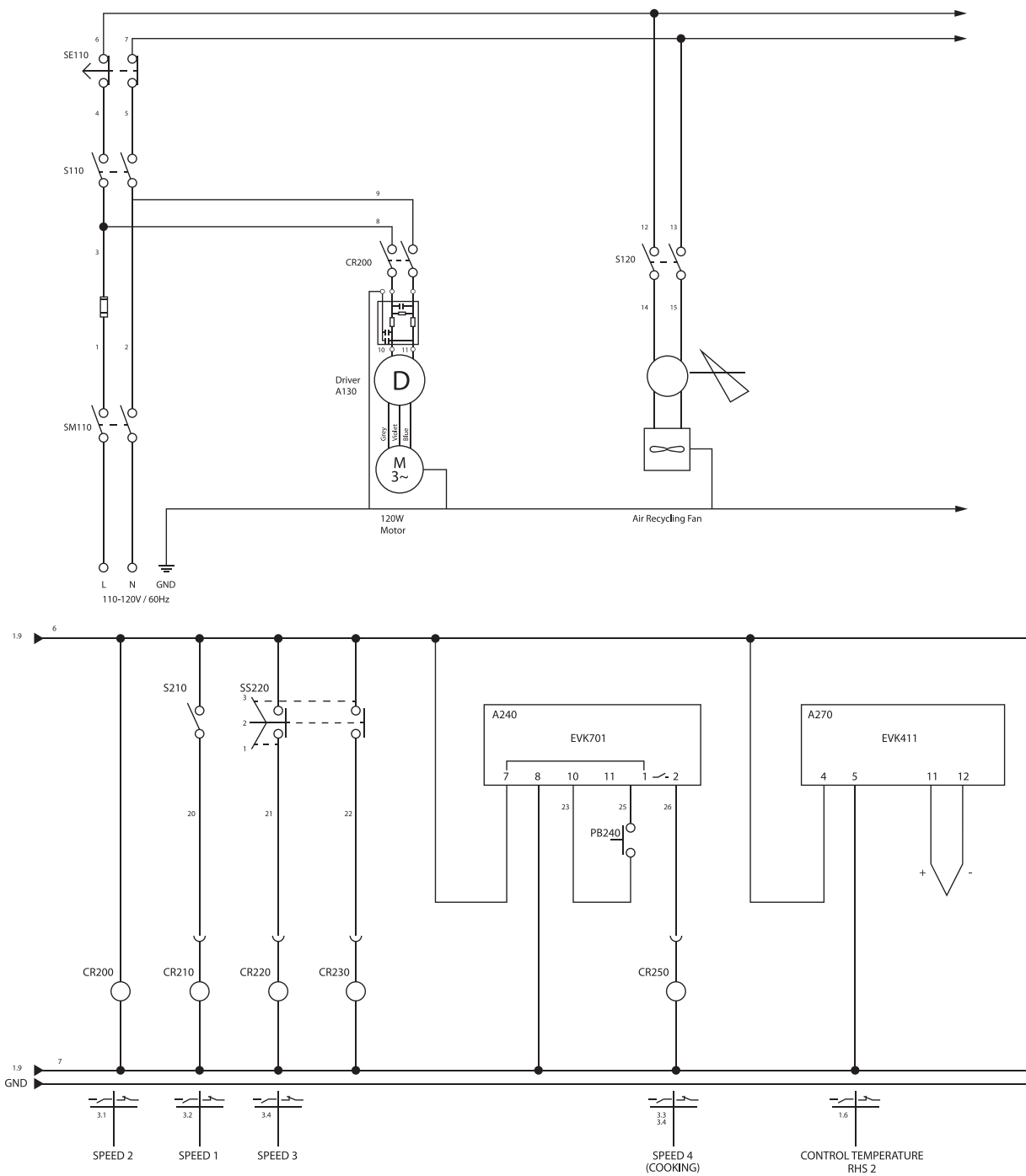
PARTS BREAKDOWN

ITEM	MODEL
48145	PE-IT-0120-R-RB

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR325	RED ILLUMINATED BIPOLAR SWITCH O-I FOR 48145	R10	AR305	DRIVER CONTROL PANEL CONNECTION CABLES FOR 48145	R167	AR302	CONTROL PANEL DRIVER 115V FOR 48145	R1611
AR301	RECIRCULATION TEMPERATURE THERMOCOUPLE FOR 48145	R88	AR322	SPEED SELECTOR FOR 48145	R168	AR311	VOLTAGE FILTER SCHAFFNER 115V FOR 48145	R1631
AR300	OVEN TEMPERATURE THERMOCOUPLE FOR 48145	R89	AR319	COMPLETE "START COOKING" BUTTON FOR 48145	R169	AR324	SET RELAY 115V FOR 48145	R1641
AR327	GREEN SELECTOR O-I FOR 48145	R126	AR307	SCREEN LABEL CONTROL PANEL KROM FOR 48145	R172	AR306	DRIVER 115V FOR 48145	R1651
AR317	REFRACTORY HOB Ø120 FOR 48145	R151	AR316	CONTROL PANEL SWITCH KIT KROM FOR 48145	R173	AR320	COMMAND PANEL KROM 115V FOR 48145	R1701
AR318	REFRACTORY HOB Ø140 FOR 48145	R152	AR310	COMPLETE EMERGENCY SELECTOR FOR 48145	R176	AR328	COMMAND COVER KROM 115V FOR 48145	R1711
AR323	BRUSHES / SCRAPERS SET FOR 48145	R153	AR326	POTENTIOMETER RHS2 FOR 48145	R177	AR309	COOKING TIMER 115V FOR 48145	R1741
AR321	AXIAL BEARING FOR 48145	R154	AR330	SPEED VARIATOR RHS FOR 48145	R178	AR308	DIGITAL THERMOMETER 2115V FOR 48145	R1751
AR303	FAN CONNECTION CABLE RHS-DRIVER FOR 48145	R158	AR313	ROTATION MOTOR 115V FOR 48145	R1551	AR329	POSITION PIPE 270 TC 350 FOR 48145	V822
AR314	COMPLETE GENERAL SWITCH FOR 48145	R162	AR304	MOTOR CONNECTION CABLE TO DRIVER 115V FOR 48145	R1561			
AR315	DRIVER PANEL CONNECTOR SET FOR 48145	R166	AR312	RECIRCULATION FAN 115V FOR 48145	R1571			

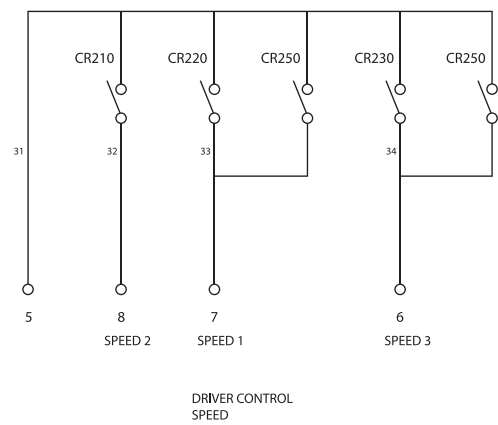
ELECTRICAL SCHEMATICS

ITEM	MODEL
48145	PE-IT-0120-R-RB



ELECTRICAL SCHEMATICS

ITEM	MODEL
48145	PE-IT-0120-R-RB



NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NOTES

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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

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: _____

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: _____

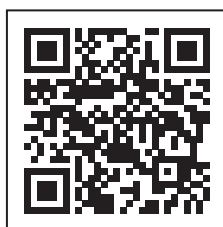
Date of Installation (MM/DD/YYYY): _____

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



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