

INSTRUCTION MANUAL

Gas Pasta Cookers

Item	49097	49098	49099	49100
Model	CE-IT-0045	CE-IT-0045PLUS	CE-IT-0090	CE-IT-0090PLUS



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 - 10/10/2024



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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 Compañie Limité 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 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 expédiés 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 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

- Please read this handbook carefully as it provides important information on safe installation, use and maintenance.
- You should keep this handbook for future reference.
- Remove the packaging and check the condition of your pasta cooker. If you are in any doubt, avoiding using the cooker and contact a qualified technician.
- Before connecting the pasta cooker, check the data plate to make sure the appliance is compatible with the gas distribution network.
- The pasta cooker must be used only by a person who fully understands how use it.

SAFETY AND WARRANTY

- Disconnect the pasta cooker from the gas supply before cleaning or servicing it.
- You should also disconnect the pasta cooker if it is faulty or malfunctioning. You must contact an authorized technical assistance centre to have it repaired and to request any original spare parts.
- Failure to do the above could make the cooker unsafe to use.
- A specialized technician must connect and set up the system and appliances, the ventilation and exhaust in accordance with the manufacturer's instructions.
- This appliance must be put exclusively to its intended use.
- Do not clean the appliance with high power jets of water.
- Do not obstruct the air or heat vents.
- You should keep the stainless steel surfaces clean to avoid risks of oxidization or chemical aggression in general.
- Clean the stainless steel parts on a daily basis with warm soapy water, then rinse with plenty of water and dry with care.
- Do not clean the stainless steel with steel wool pads, brushes or scrapers as these can leave traces of iron particles that can oxidize and cause rust. At the most, you should use stainless steel wool in the direction of the finish.
- If the appliance is not to be used for a long period of time, you should turn off the gas valve, rub down all the steel surfaces with a cloth soaked in Vaseline oil to create a thin protective layer; and ventilate the room from time to time.
- Before connecting the appliance check the technical plate to ensure the appliance has been tested and type-approved for the type of gas supply at the user's premises.
- If the type of gas stated on the plate is not the one available, you need to follow the instructions in the section "Conversion to another type of gas".
- The Manufacturer cannot assume liability for any inaccuracies in this handbook due to transcription or printing errors.
- The Manufacturer also reserves the right to make any changes to the product as it sees fit, without affecting its essential characteristics.
- The Manufacturer likewise cannot assume any liability for the consequences of non-compliance with the instructions in this handbook.
- Moreover, the Manufacturer of this appliance cannot assume liability for damage due to incorrect installation, tampering with the device, improper use, poor maintenance, failure to comply with local regulations and careless use.
- The components sealed by the manufacturer cannot be adjusted by the installer or user.
- THE DISCHARGE OF MACHINE WHEN OUT OF USE MUST BE DONE IN COMPLIANCE WITH LAW. IT MUST BE DELIVERED TO FIRM AUTHORIZED FOR THE DISCHARGE OF MACHINE AND OF ITS COMPONENTS.

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 1-833-487-3686 to schedule an Omcan authorized service technician to repair the equipment locally.

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

Item Number	49097	49098	49099	49100
Model	CE-IT-0045	CE-IT-0045PLUS	CE-IT-0090	CE-IT-0090PLUS
Number of Tanks	1		2	
Tank Volume	45 L / 11.9 Gal			
Tank Material	316 Stainless Steel			
Panel Material	AISI 304 Stainless Steel			
Total BTU	47,500	78,000	95,000	156,000
Minimum BTU	13,000	15,500	26,000	30,500
Primary Air Adjustment	Fixed			
Safety Shut Off	Yes			
Automatic Starch Removal System	Yes			
Adjustable Legs	Yes			
Net Dimensions (DWH)	35.4" x 17.7" x 45.8" 900 x 450 x 1163mm		35.4" x 35.4" x 45.8" 900 x 900 x 1163mm	
Net Weight	138.9 lbs. / 63 kgs.		231.5 lbs. / 105 kgs.	

INSTALLATION

INSTALLING THE APPLIANCE

All installation work, conversion for use with other types of gas, set-up and servicing of the systems must be done exclusively by a qualified technician in conformity with the regulations in force. The gas systems and rooms in which the appliances are installed must respond to applicable regulations and, in particular, you should take into account the fact that the air required for burner combustion is 2 m³/h for each kW of installed power, and that the accident prevention standards must be complied with.

POSITIONING THE APPLIANCE

Unwrap the appliances and place them in the room where they are to be used. Make sure they are perfectly level and adjust the height by means of the feet or taking other measures. Gently peel the protective film off the outer surfaces, making sure not to leave behind any traces of glue. It is important that the walls near which the appliance is installed are protected against the heat. Place refractory sheets in between the appliance and walls, or install the appliance at least 200 mm away from the walls at the sides and back.

FUME EVACUATION

The appliance must be installed in a room where the combustion products can be evacuated in accordance with the installation instructions. The appliance can be one of several types:

“A1” TYPE GAS APPLIANCES

The A type appliances must be installed in sufficiently ventilated places in order to prevent the concentrations of harmful substances in the room where the unit is installed. They are not designed to be connected to a discharge line of combustible materials. These appliances must discharge the combustible products into the appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent. Failing this, the use of an extractor fan is permitted, connected directly to an external area, with sufficient capacity, which will then be increased by the exchange of air necessary for the welfare of the workers under current regulations, approximately 35 m³/h for each kW of gas power installed. Forced fume evacuation under hood. In this case, the end of the appliance's exhaust pipe must be at least 1.8 m above the floor on which the appliance stands (the ground), and the mouth of the combustion fume pipe must be inside the same extractor hood (Fig. 1). The appliance's gas supply must be connected to the forced evacuation system so the former can be cut out in the event its capacity falls below that required by the law in force. It should only be possible to restore the appliance's gas supply manually.

WATER CONNECTION

The following must be done exclusively by a specialized technician. You are advised to connect the pasta cooker to a source of softened potable water at a hardness between 0.5 and 5 °F and pressure of 150/300 kPa (1.5/3 bar). You can connect the cooker to the water mains once you have made sure the latter is suitable:

- Pour a certain amount of water through the cooker's water piping to remove any slag.
- Install the cooker in the required position near the water mains.
- Connect the mains water pipe to that of the appliance, using a mechanical filter and a shut-off valve.
- Connect the appliance's exhaust pipe to a suitable heat resistant collector.

INSTALLATION

GAS CONNECTION

Check the technical plate (Fig. 2) on the left-hand side under the burners to ensure the appliance has been tested and type-approved for the type of gas supply at the user's premises. Check the nozzles on the appliance are suited to the type of gas available. Check the technical plate to ensure the pressure reducer is of sufficient capacity for the appliance's supply. Avoid installing any standard reduction units between the reducer and the appliance. Install a gas filter upstream of the pressure regulator to guarantee optimal operation.

EQUALIZER

The appliance must be connected to an equalizer system. The clamp is situated at the back, near the cable input, and indicated by a label.

OPERATION

OPERATION WITH THE INTENDED TYPE OF GAS

Be sure the type of gas supplied is the same as the one stated on the data plate. Check also the following.

CHECKING THE FEED PRESSURE (FIG. 3)

You can measure the feed pressure using a pressure gauge with "U" tube, or an electronic one accurate to a minimum of 0.1 mbar.

- Undo screw "A" on the pressure gauge "B".
- Adjust the pressure gauge.
- Switch on the appliance and check the pressure is as required: if it is not, determine the cause.
- When you have done this, do up the screw and check the connection.

ATTENTION: if the pressure measurement is not within the thresholds stated, instead of installing the appliance you should contact your gas provider to report a fault with your mains supply. Close the gas valve, disconnect the pressure measurement device, do up the screw you had previously undone and close the front panel.

PERMISSIBLE THRESHOLDS FOR THE GAS FEED PRESSURE

Type of gas	Feed pressure [mbar]		
	rated	minimum	maximum
Natural gas (methane) G20	20	17	25
Liquid gas (LPG) G30/31	28 - 30/37	20/25	35/45

OPERATION

ADJUSTING THE PRIMARY AIR

The primary air should be adjusted taking into account the information stated in the manual.

ADJUSTING THE PILOT FLAME

Adjust and inspect the thermocouple flame, making sure it looks correct. If not, check the nozzles are the right ones.

CHECKING THE MAIN BURNER

Switch on the appliance and check the flame, start-up phase and minimum power adjustment are all correct. If not, check the nozzles and the position of the primary air.

CONVERSION FOR USE WITH OTHER TYPES OF GAS

For conversion, say, to natural or liquid gas, you need to change the nozzles of the main burners and pilot flames and adjust the minimum bypass valve. All the nozzles required for the conversion are provided in a small bag together with the appliance. The nozzles of the main burners are marked in hundredths of mm, while those of the pilot flame have a reference number.

REPLACING THE BURNER NOZZLE (FIG. 4)

- Make sure the gas feed valve is turned off.
- Open the front panel.
- Undo the nozzle nut, remove nozzle "C" and replace it with the one for the required type of gas.
- Tighten the nozzle nut and close the front panel.

REPLACING THE PILOT BURNER NOZZLE (FIG. 5)

- Make sure the gas feed valve is turned off.
- Open the front panel, undo the pipe fitting "E", remove the nozzle and replace it with the one for the required type of gas. Make sure the spacer is fitted back in its original position.
- Screw back on the pipe fitting and close the front panel. After you have done this conversion, you should attach a label to the respective place on the plate (fig. 2) stating the new type of gas to be used.

SET-UP AND MINIMUM POWER ADJUSTMENT

You first need to check the feed pressure, following the instructions in the manual. After you have done this, you need to adjust the power to minimum as follows:

- Make sure the gas feed is disconnected.
- Remove the knobs. Slide off the instrument panel, taking care with the igniter.
- Open the gas valve and switch on the burner's flame, and turning the knob to max power.
- Leave the appliance to work at max power for at least 15 minutes then turn the knob back down to minimum power.
- If you are using methane gas (G20/25), turn screw "F" to minimum (Fig. 6) to obtain a small but sufficiently stable and consistent flame. If instead you are using LPG (G30/G31), fully tighten screw "F".
- Turn off the burner, turn off the gas valve, disconnect the pressure gauge and reinstall the instrument panel.

OPERATING INSTRUCTIONS

The appliance must only be put to its intended use. Any other use is improper. Keep an eye on the appliance

OPERATION

when it is in use.

CAUTION: while using the appliance, do not lean on the surfaces identified by the warning sign as they can heat up.

SET-UP

Before you start up the appliance for the first time, you need to remove all the packaging and clean the tub and baskets carefully to remove all traces of the protective industrial lubricant. Proceed as follows:

- Fill the tank up to the overflow hole with water and normal detergent, turn on the heat and let the contents boil for few minutes.
- Drain away the water and rinse the tub with plenty of clean water.
- Never use coarse salt as this may not circulate properly and fully dissolve and could therefore remain at the base of the tub where, after a while, it can cause corrosion. You are therefore advised to use only fine salt and to add it only after the water has boiled. Alternatively, dissolve the water in hot water first.

PREPARATION

Before the 'ignition turn on the tap water load and riempire tank to the maximum level mark. A pressure safety switch prevents the 'ignition of the burners if the tank is not full, and turn the machine off if the level of' water falls below the minimum threshold.

TURNING ON THE BURNERS (FIG. 7)

- Turn on the main gas valve upstream of the appliance.
- Press and turn the knob from position ● to position ★ and, at the same time, press the piezo ignition button several times to ignite the pilot burner. You can check the pilot flame by opening the door.
- During initial start-up, you can make sure the pilot flame stays on by pressing and holding the knob for about 10 seconds. When you release the knob, the pilot burner should stay on; if it does not, try again.

To turn on the main burner, turn the gas knob from ★ to the "min" position for slower and more economical cooking.

SWITCHING OFF

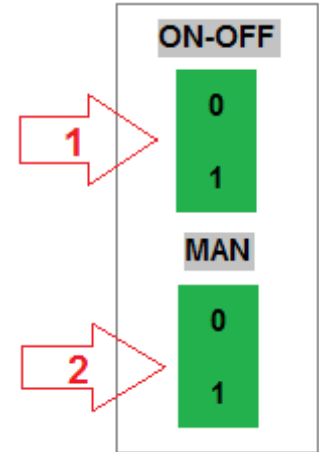
- To switch off the main burner and then the pilot one, you need to turn the gas knob first to the star ★ symbol and then to the circle ● symbol, respectively.
- At the end of the working day, turn off the gas valve upstream of the appliance.
- Turn off the water valve upstream of the appliance.

EMPTYING THE WATER: to empty the tub of water, open the valve inside the door. The water will leave the appliance automatically via an open siphon and the outlet pipe. If necessary, place a metal container of sufficient capacity under the appliance to collect all the water from the tank.

OPERATION

AUTOMATIC WATER FILLING DEVICE

- Turn on the automatic filling device.
Press the ON-OFF button on the upper part of the side dashboard, the water dispenser begins to enter the amount of water needed to maintain the level in the tank.
- Filling the tank.
Each time the heating system is switched on it is necessary to check that the water level is at maximum, it must touch the overflow on the front of the tank. If the water level is lower, press the MAN button for quick filling. When the level reaches maximum, press the button again to stop filling.
- Switching off the device: set the ON - OFF button to position 0.



MAINTENANCE

We advise you to undersign a contract for maintenance at least once a year. The appliance should be cleaned thoroughly every evening, when you finish using it. Daily cleaning helps to ensure the appliance remains in good working order and lasts for longer. Make sure you disconnect the appliance from the mains before cleaning it. Do not clean the appliance with direct or pressurized jets of water as the water could then get inside the outer covering and compromise the safety of the device. You should clean the steel parts carefully with warm water. Do not use detergents that contain abrasive particles. Do not use acid-based or alkaline detergents. Do not wash the appliance or its parts in the dishwasher. Do not clean the appliance with pressurized water jets or steam cleaners. Check the overflow pipe occasionally for scale (caused by foam) and clean it as and when necessary, but without using any objects that could damage the rubber pipe. Do not leave water in the tub when the appliance is not in use as any iron in the water will sink to the bottom and could cause rust; this can also make the tube less resistant to corrosion by salt. If the appliance is not to be used for a certain length of time, turn off the gas feed valve. In the event of a fault or malfunctioning, turn off the main gas feed valve and call the technical assistance service. All maintenance and repairs must be carried out by a qualified technician.

CLEANING AND MAINTENANCE OF THE STEEL SURFACES

Our equipment is made using steel of the very finest quality: AISI 304 (and AISI 316 for the pasta cooker tubs, etc.). Stainless steel, contrary to what you might believe, is not indestructible and can corrode. It is called stainless because there is a thin molecular layer of oxide on its surface that makes it resistant to oxygen. This film, made by oxygen absorbed during the metal's exposure to air, becomes a natural barrier that protects the metal against normal atmospheric agents. Anything that prevents the formation or duration of this film on the surface of the steel can, therefore, drastically reduce its resistance to corrosion and cohesion between welded parts. Stainless steel can also be seriously damaged if it is not treated with all due care. The chemical-physical nature of the environment can also gradually or quickly cause serious damage to stainless steel. Its resistance and durability depend heavily on correct operation, good maintenance and the use of

MAINTENANCE

suitable cleaning products and materials that help to preserve its original characteristics.

PRINCIPLE CAUSES OF OXIDISATION

Metallographic analysis carried out on equipment presenting problems of oxidation, has proven that various substances or conditions (not necessarily extreme ones) can cause drawbacks. Here is a list:

1. Ferrous residue left on damp surfaces (that have not been dried), from water, food or kitchen products used to clean the equipment (scrapers, steel wool, etc.).
2. Ferrous residue from the extractor hoods above the appliance (in the form of dust or micro-particles that form deposits in the containers and on the outer surfaces).
3. Scale (in the least accessible parts of the containers). This prevents normal exchange of heat between the outer heating element or flame, the metal of the container and the food inside, weakening or causing stress to the steel at the points or surfaces where it accumulates.
4. Chlorine or ammonia-based detergents not properly rinsed off.
5. Food incrustation or residue (see scale). This can accumulate in the less accessible parts of the containers.
6. Salt not dissolved in hot water or dry residue of evaporated liquids, etc.
7. Start-up or use of the appliance when the containers are dry (without the minimum content inside – e.g. a typical situation would be the frying of onions for the sauce), which can cause heat stress. You must avoid chlorine-based detergents like bleach, or similar products found in the shops, as these can cause serious corrosion if not rinsed off quickly with plenty of water. Contact with acid products or their vapours (muriatic/chloridric acid) or alkaline products (sodium hypochlorite – different types of bleach) or ammonia, used directly or in common detergents for cleaning and sterilizing floors, tiles and washable surfaces, can have oxidizing/corrosive effects on stainless steel (e.g. at health centres it is forbidden to use these products to treat surgical instruments and equipment made of stainless steel), but are fine for tiles, floors or surfaces made of other material.

Do not use cloths, sponges or similar soaked in chlorine-ammonia without first neutralize and rinse with neutral detergent. You should also know that the use of iron wool or similar for removing solid and hardened food residue can leave microscopic particles on the surface of the appliance, leading to corrosion that can be difficult or impossible to eliminate if not remedied quickly (an iron particle left in a damp environment only takes a few hours to cause serious corrosion).

STAINLESS STEEL APPLIANCES WITH CONTAINERS – TANKS

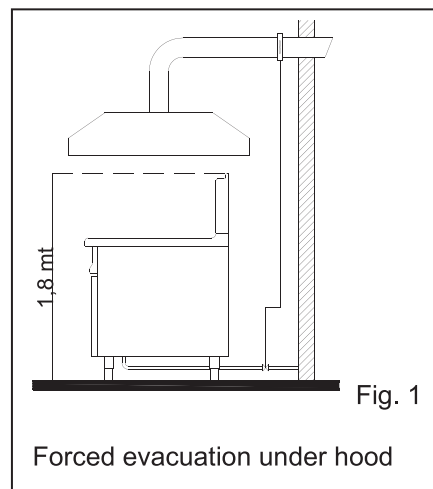
Follow the instructions below, particularly in the case of stainless steel appliances with tanks, such as pasta cookers:

1. Make sure saline solutions do not dry on or stagnate on the surface as to do so can cause corrosion.
2. Never use coarse kitchen salt with cold water.
3. Dissolve the salt in a separate container and pour in the ready-made solution.
4. Avoid extended contact with ferrous material (iron wool, serving forks and spoons, scrapers, etc.) so as not to cause corrosion due to contamination of ferrous particles in the container.
5. Clean the stainless steel surfaces carefully with a damp cloth, water and soap and common detergents without abrasive particles.
6. Rub in the direction of the finish.

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7. Rinse well and dry thoroughly.
8. Do not use the burners or heating elements for receptacles (e.g. pans, bain-maries, pasta cookers, fryers, etc.) without having first filled them with the suitable liquid for cooking the food. Failure to do so could soon cause serious damage to the steel structure, weakening the molecular bonds in welds, folds, tacking, etc and thereby causing parts to break off or the receptacles to leak.

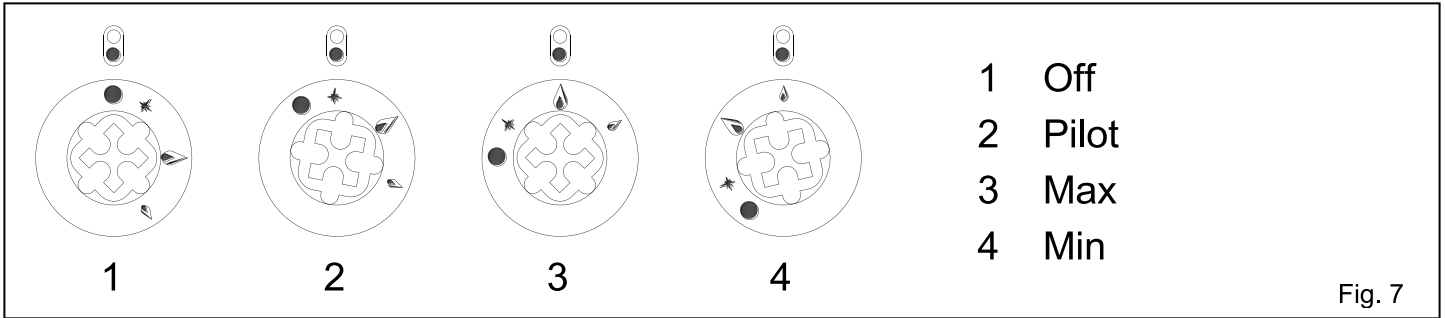
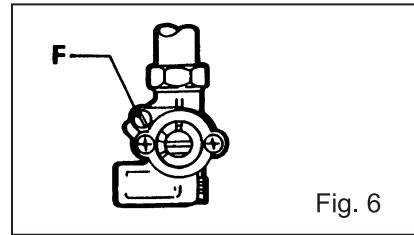
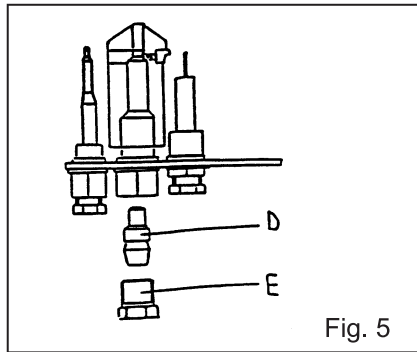
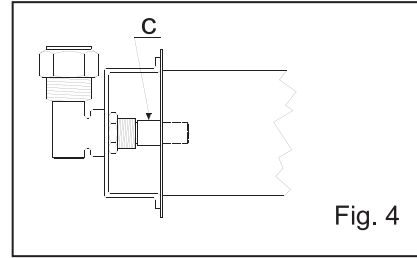
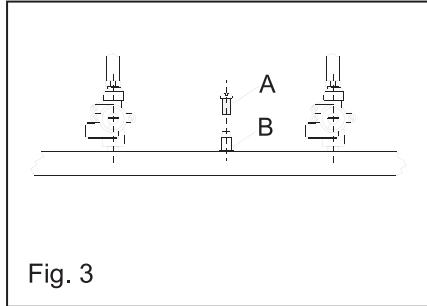
FIGURE DRAWINGS



			CAT/KAT	GAS/GAZ	G30	G31	G20	G25	
			II2H3+	P mbar	28-30	37	20		IT - CY - GR - IE - LT PT - GB - CZ - SK SI - ES - CH - TR
CE			II2H3B/P	P mbar	30	30	20		CY - HR - DK - EE FI - GR - LV - LT NO - RO - SK - SI SE - TR
TIPO/TYPE A1 MOD.			II2H3B/P	P mbar	50	50	20		AT - SK - CH
NR.			II2E+3+	P mbar	28-30	37	20	25	BE - FR
			II2L3B/P	P mbar	30	30		25	NL
ΣQ_n			II2L3B/P	P mbar	30	30		20	RO
Kw			II2ELL3B/P	P mbar	50	50	20	20	DE
G30-G31 Kg/h	G20 m ³ /h	G25 m ³ /h	II2E3B/P	P mbar	30	30	20		RO
			I3B/P	P mbar	30	30			IS - MT - HU
			I2E	P mbar			20		LU - PL
Vac			Kw		Hz		Made in Italy		

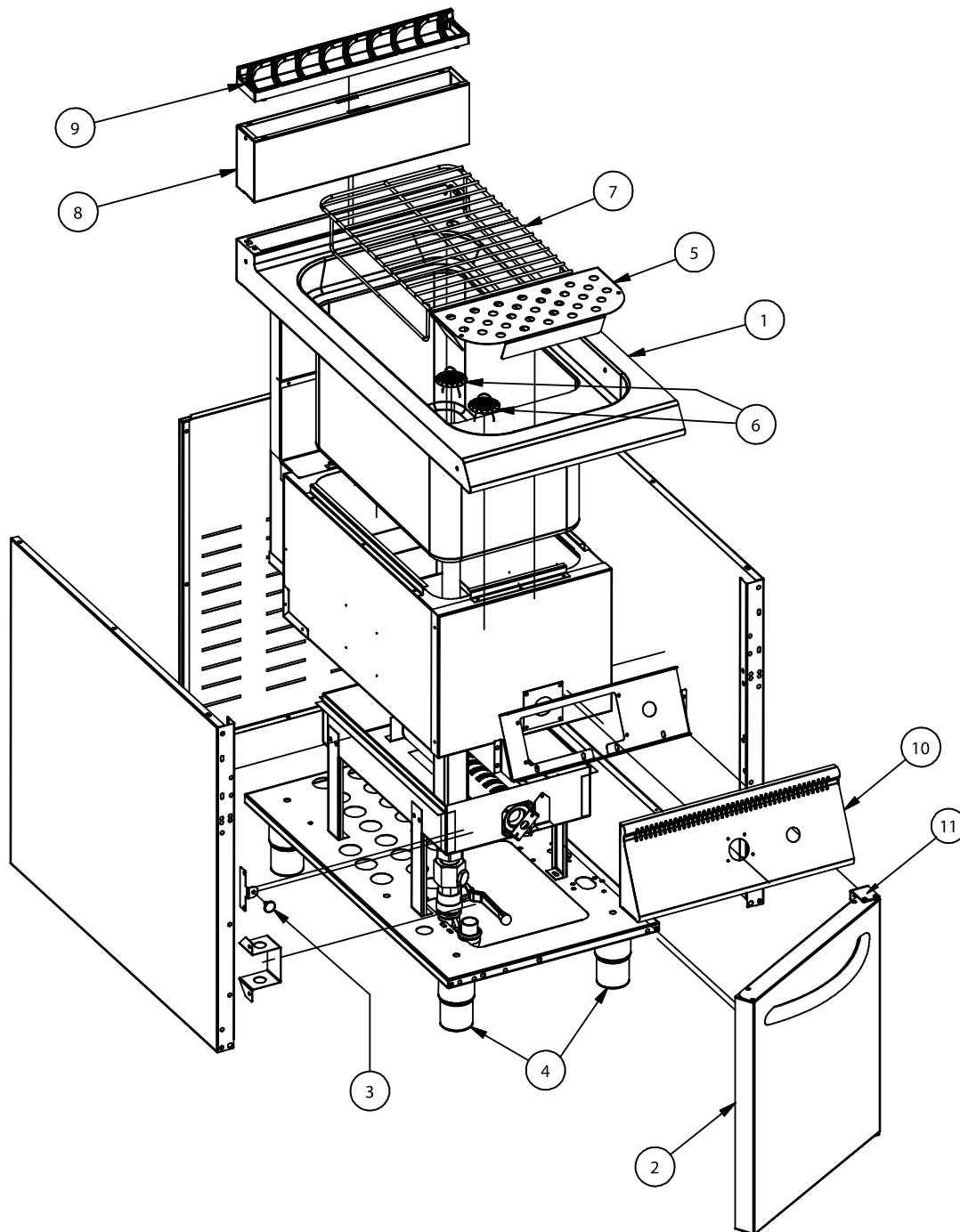
Fig. 2

FIGURE DRAWINGS



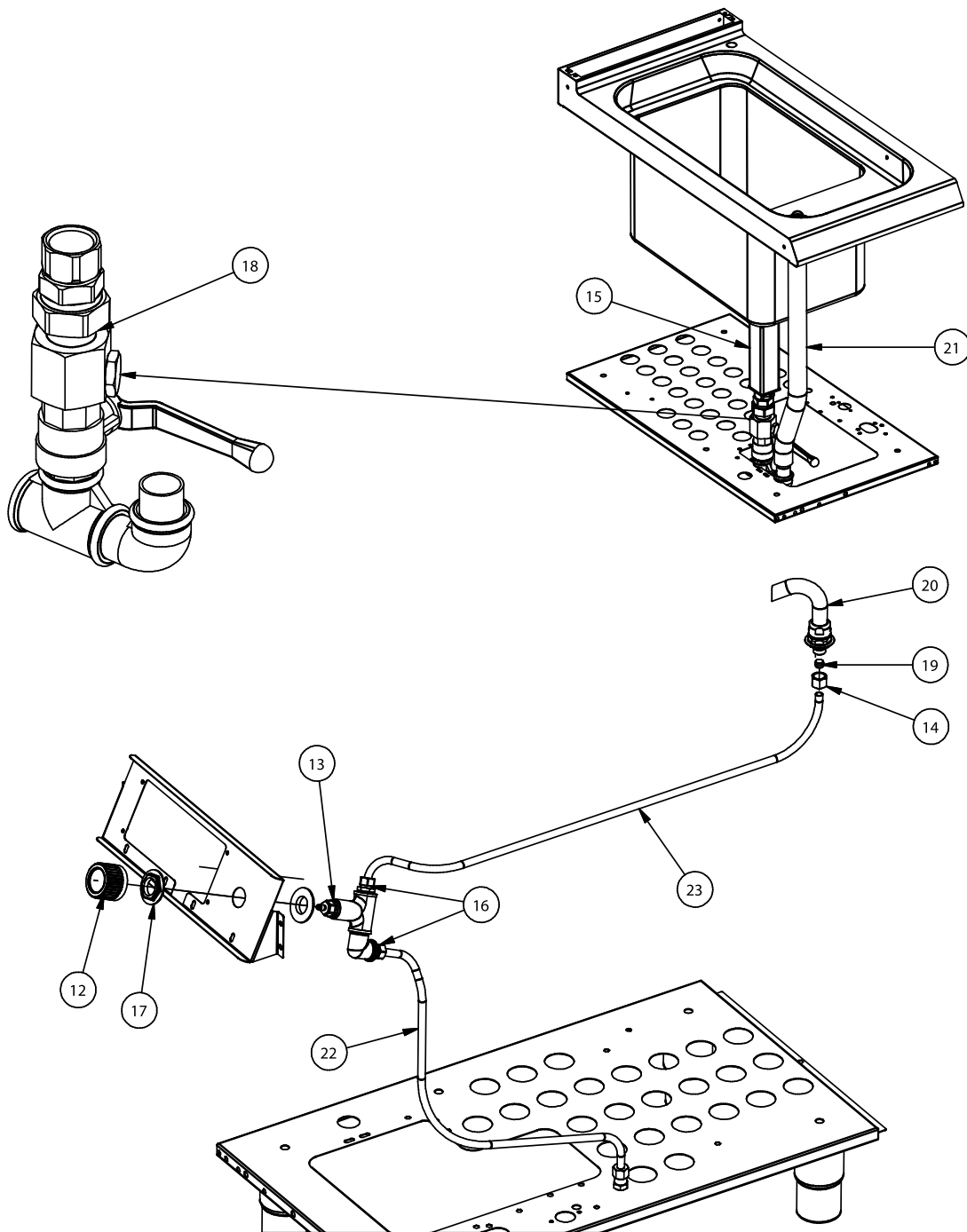
PARTS BREAKDOWN

ITEM	MODEL
49097	CE-IT-0045



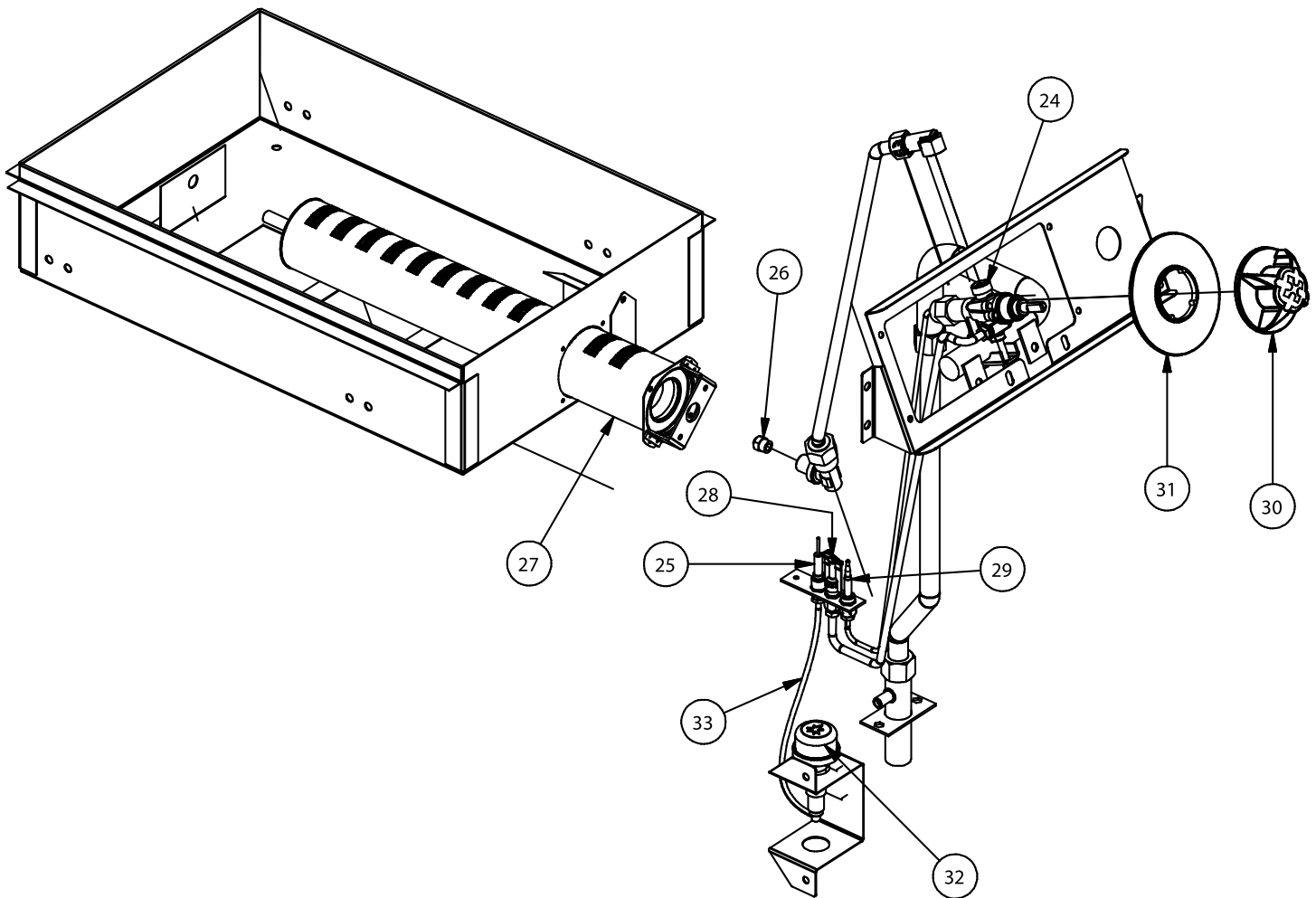
PARTS BREAKDOWN

ITEM	MODEL
49097	CE-IT-0045



PARTS BREAKDOWN

ITEM	MODEL
49097	CE-IT-0045



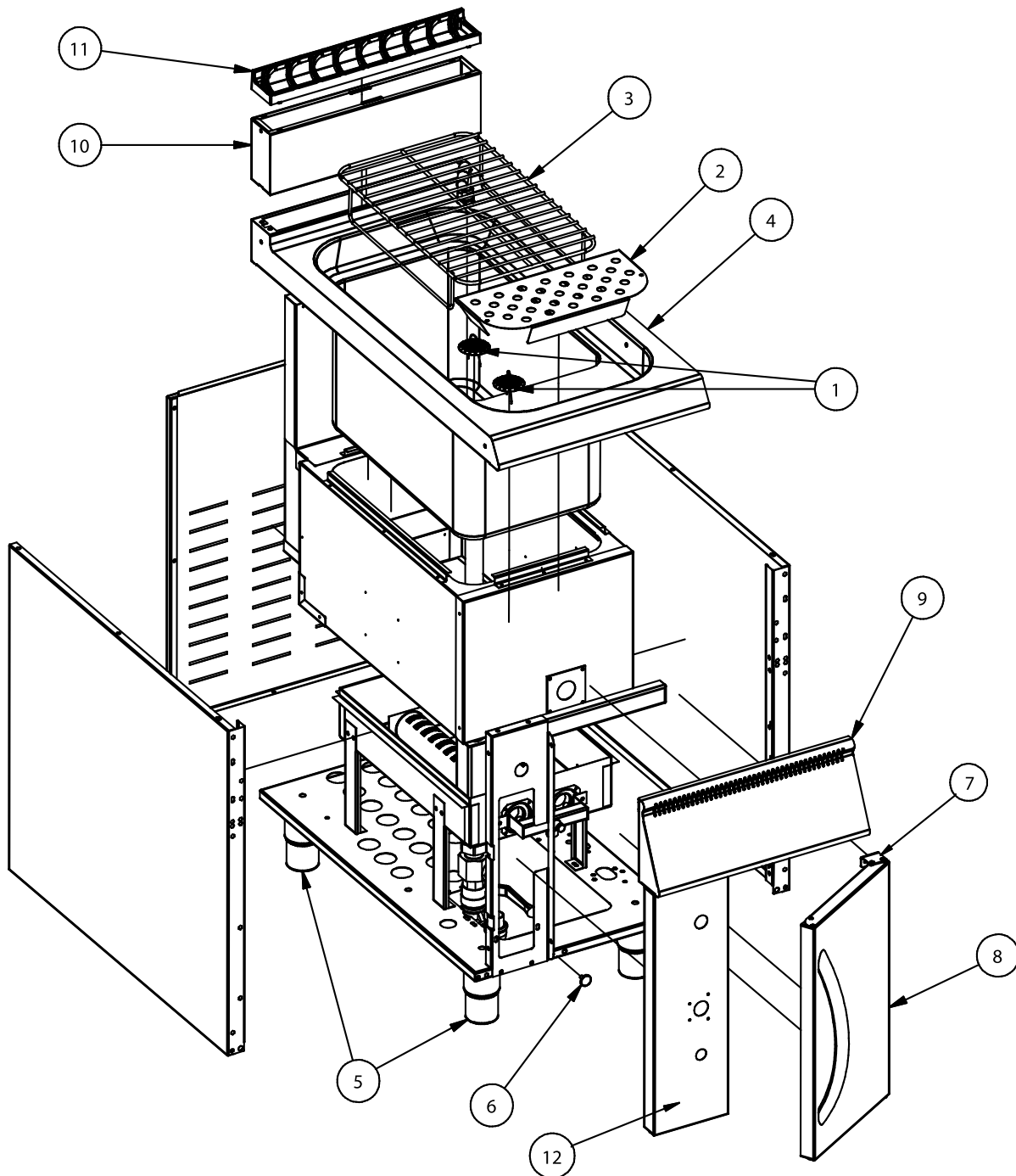
PARTS BREAKDOWN

ITEM	MODEL
49097	CE-IT-0045

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS249	Top Bin for 49097	1	AS260	Water Inlet Knob for 49097	12	AS271	Inox Flex Pipe for Spout DN10x800 for 49097	23
AS250	Front Door for 49097	2	AS261	Water Inlet Valve for 49097	13	AS272	Gas Tap 21/S with Fittings for 49097	24
AS251	Door Magnet for 49097	3	AS262	Nut FE/ZN D10 for 49097	14	AS273	Piezo Spark Plug for 49097	25
AS252	2" Stainless Steel Foot for 49097	4	AS263	Protection Pipe Exhaust for 49097	15	AS274	Burner Pasta Cooker S.90 for 49097	27
AS253	Top Drainer Grill for 49097	5	AS264	Water Inlet Valve Connection for 49097	16	AS275	Pilot Burner for 49097	28
AS254	Drain Cover for 49097	6	AS265	Water Tap Flange for 49097	17	AS276	Thermocouple CM60 for 49097	29
AS255	Stainless Steel Grid for 49097	7	AS266	Outlet Water Group for 49097	18	AS277	Knob for Gas Tap 21S with Red Logo for 49097	30
AS256	Exhaust Grate Extension H.130 L.450 for 49097	8	AS267	Gas Collector Bicone D10 for 49097	19	AS278	Plastic Cover for Gas Equipment for 49097	31
AS257	Cast Iron Exhaust Grate 450x70x40 for 49097	9	AS268	Spout for 49097	20	AS279	Piezoelectric Ignition for 49097	32
AS258	450 Gas Pasta Cooker Front Panel for 49097	10	AS269	Drain Hose for 49097	21	AS280	Ignition Cable CM.50 for 49097	33
AS259	Hinge for Door for 49097	11	AS270	Inox Flex Pipe Water Supply DN10x700 for 49097	22			

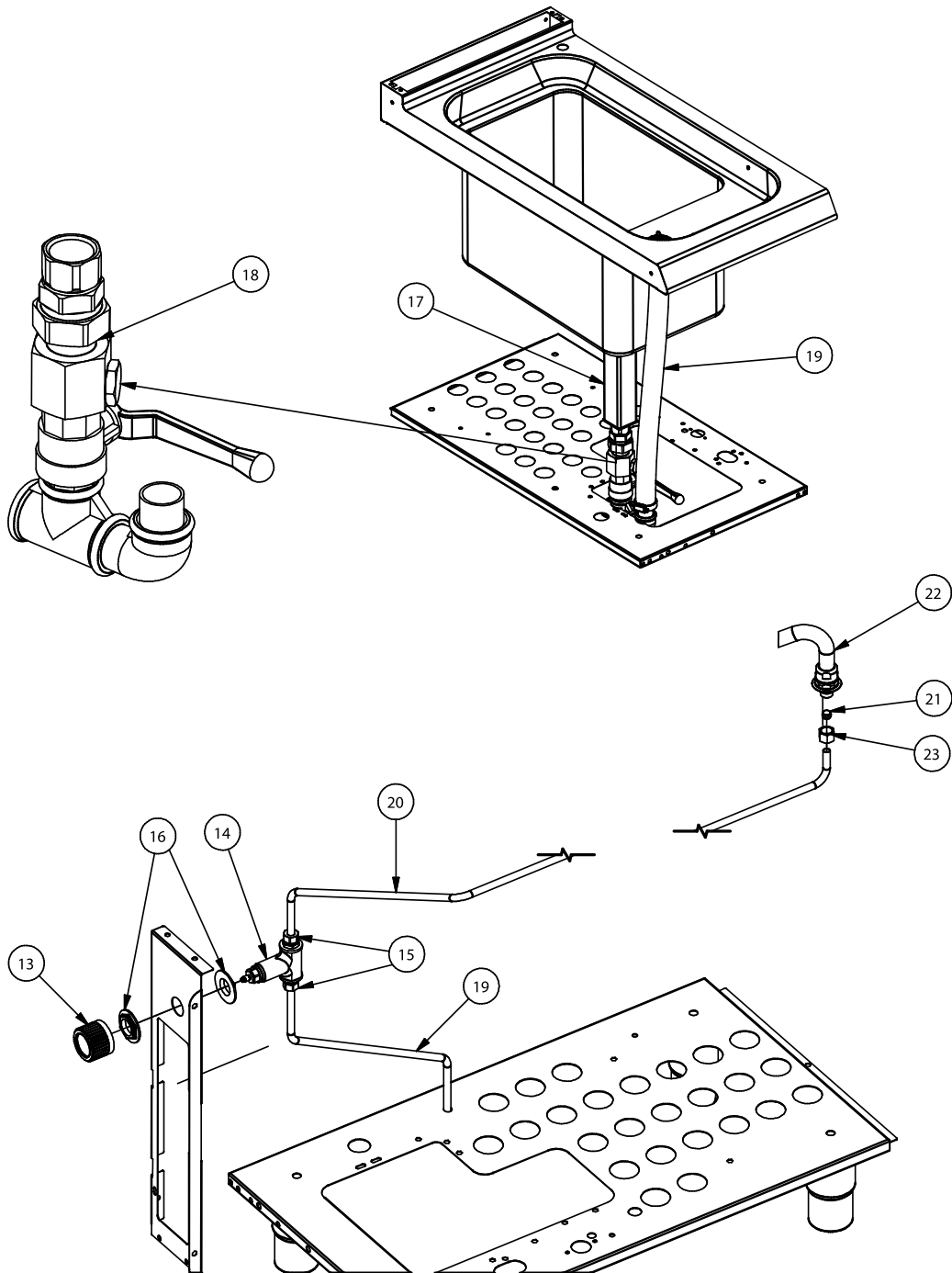
PARTS BREAKDOWN

ITEM	MODEL
49098	CE-IT-0045PLUS



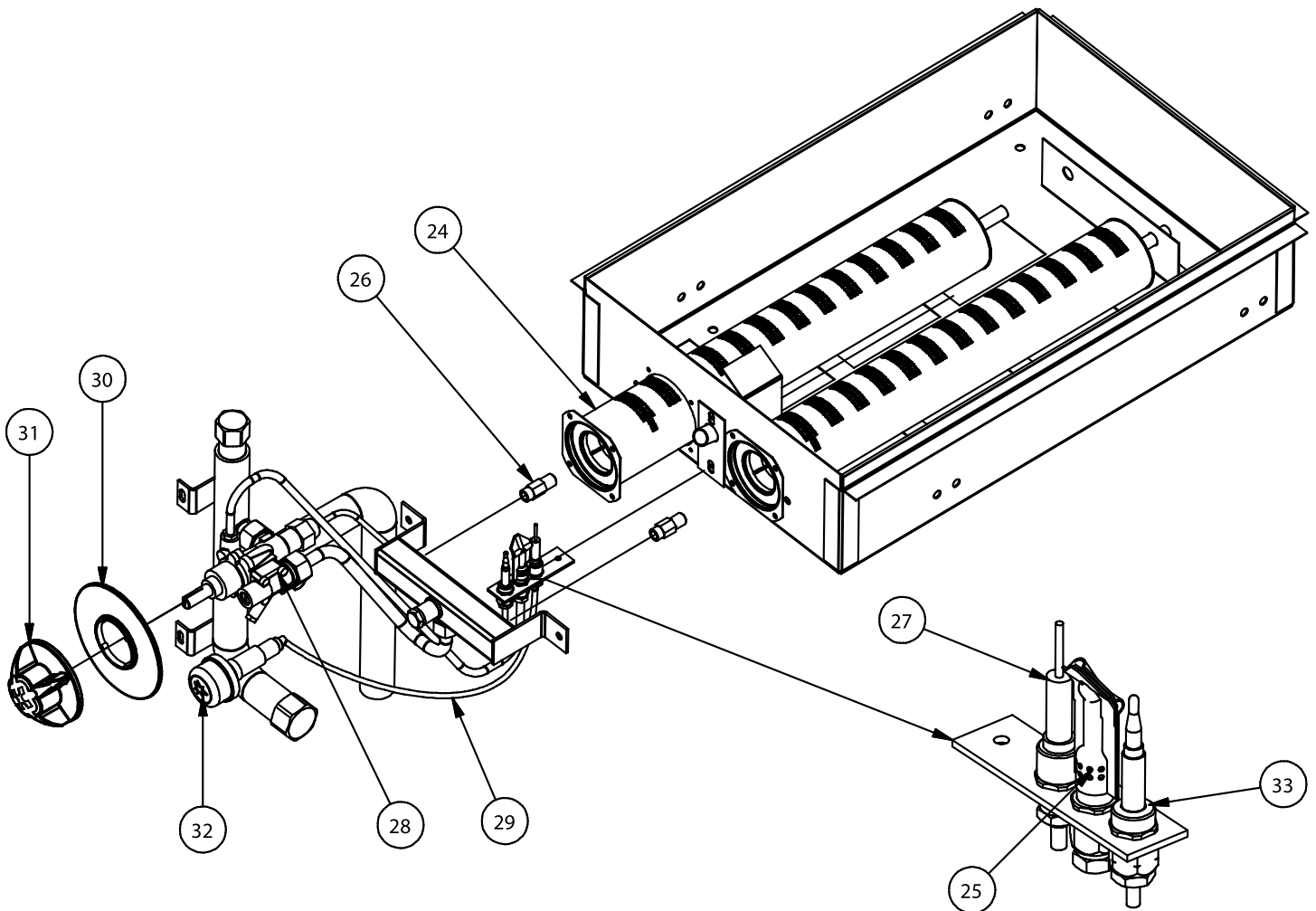
PARTS BREAKDOWN

ITEM	MODEL
49098	CE-IT-0045PLUS



PARTS BREAKDOWN

ITEM	MODEL
49098	CE-IT-0045PLUS



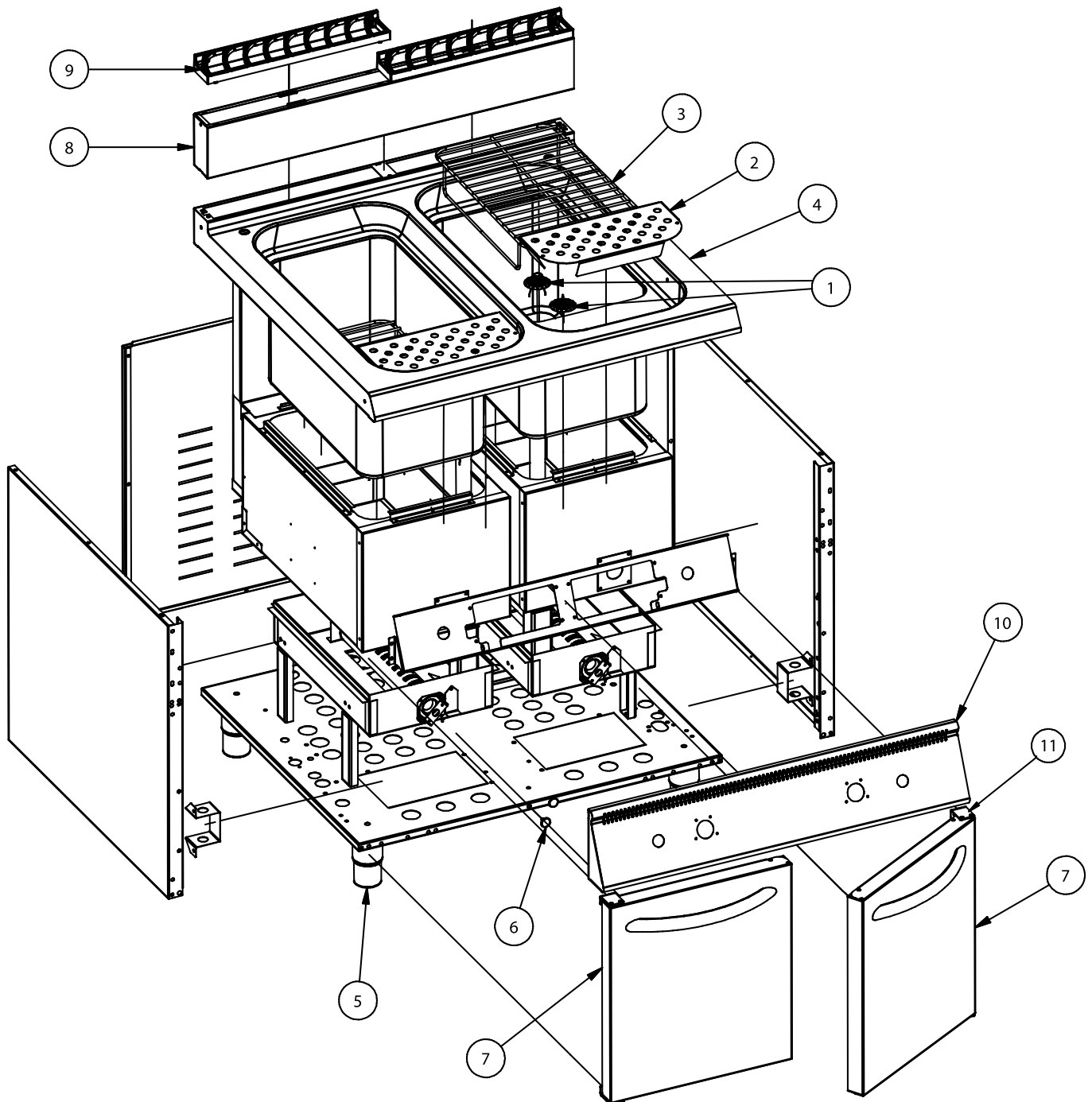
PARTS BREAKDOWN

ITEM	MODEL
49098	CE-IT-0045PLUS

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS254	Drain Cover for 49098	1	AS284	Left Panel for 49098	12	AS262	Nut FE/ZN D10 for 49098	23
AS253	Top Drainer Grill for 49098	2	AS260	Water Inlet Knob for 49098	13	AS286	Burner Pasta Cooker S.700 for 49098	24
AS255	Stainless Steel Grid for 49098	3	AS261	Water Inlet Valve for 49098	14	AS275	Pilot Burner for 49098	25
AS249	Top Bin for 49098	4	AS264	Water Inlet Valve Connection for 49098	15	AS273	Piezo Spark Plug for 49098	27
AS252	2" Stainless Steel Foot for 49098	5	AS265	Water Tap Flange for 49098	16	AS287	Gas Valve for 49098	28
AS251	Door Magnet for 49098	6	AS263	Protection Pipe Exhaust for 49098	17	AS280	Ignition Cable CM.50 for 49098	29
AS281	Hinge for Door of Pasta Cooker Plus for 49098	7	AS266	Outlet Water Group for 49098	18	AS278	Plastic Cover for Gas Equipment for 49098	30
AS282	Front Door for 49098	8	AS270	Inox Flex Pipe Water Supply DN10x700 for 49098	19	AS288	Knob for Gas Tap 22S with Red Logo for 49098	31
AS283	450 Gas Pasta Cooker Plus Front Panel for 49098	9	AS285	Inox Flex Pipe for Spout DN10x1200 for 49098	20	AS279	Piezoelectric Ignition for 49098	32
AS256	Exhaust Grate Extension H.130 L.450 for 49098	10	AS267	Gas Collector Bicone D10 for 49098	21	AS276	Thermocouple CM 60 for 49098	33
AS257	Cast Iron Exhaust Grate 450x70x40 for 49098	11	AS268	Spout for 49098	22			

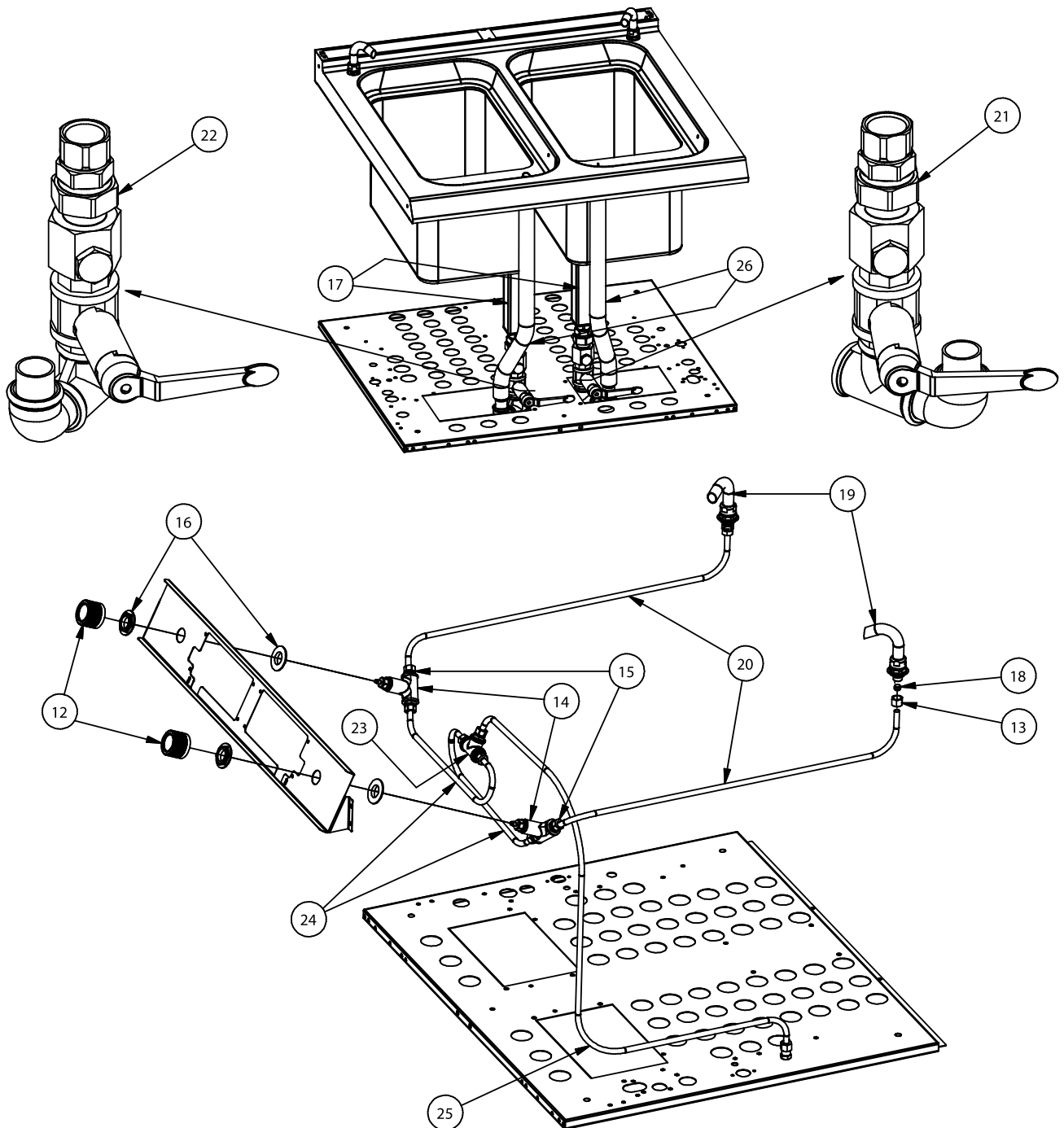
PARTS BREAKDOWN

ITEM	MODEL
49099	CE-IT-0090



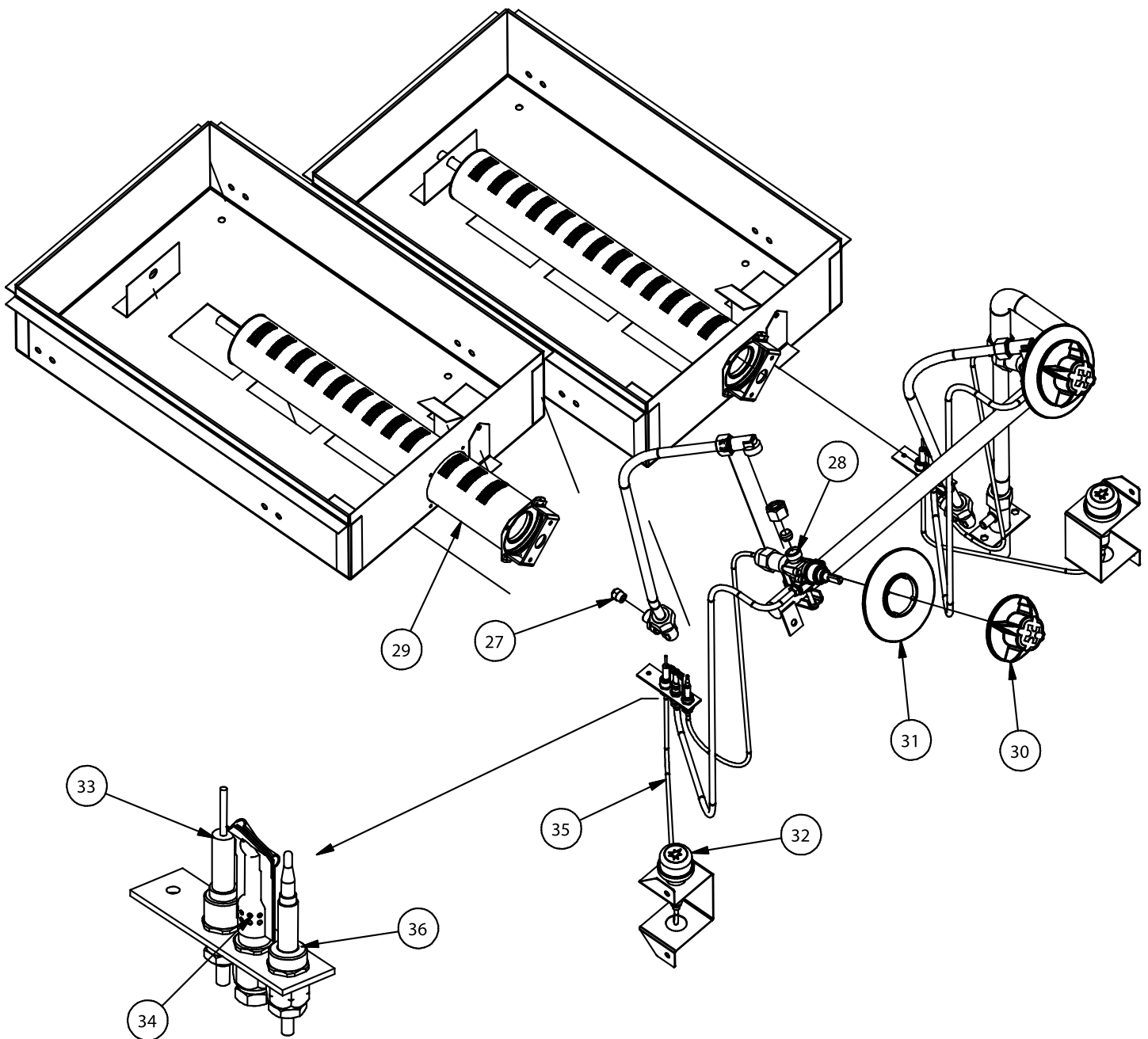
PARTS BREAKDOWN

ITEM	MODEL
49099	CE-IT-0090



PARTS BREAKDOWN

ITEM	MODEL
49099	CE-IT-0090



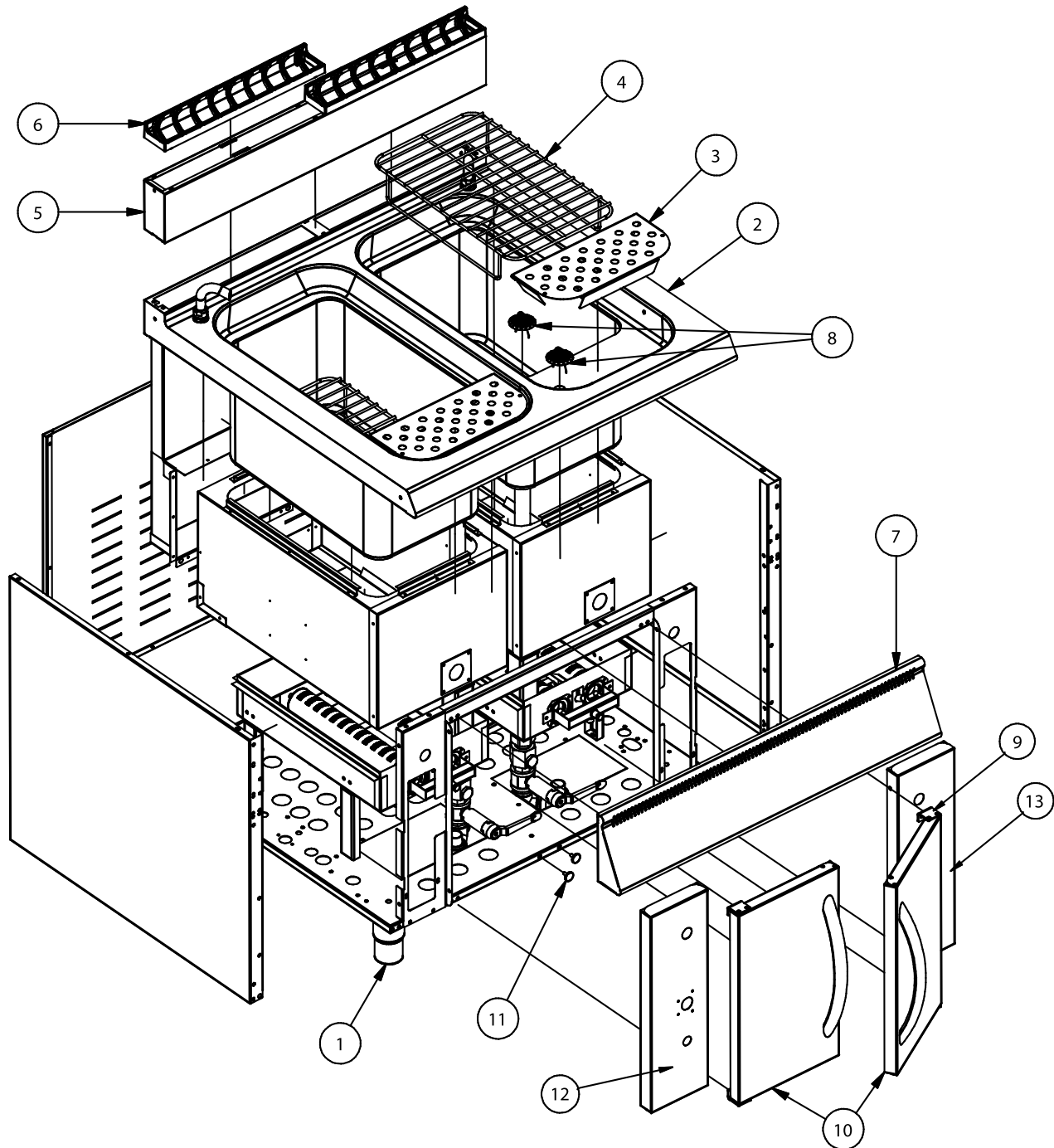
PARTS BREAKDOWN

ITEM	MODEL
49099	CE-IT-0090

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS254	Drain Cover for 49099	1	AS262	Nut FE/ZN D10 for 49099	13	AS285	Inox Flex Pipe for Water Inlet DN10x1200 for 49099	25
AS253	Top Drainer Grill for 49099	2	AS261	Water Inlet Valve for 49099	14	AS269	Drain Hose for 49099	26
AS255	Stainless Steel Grid for 49099	3	AS264	Water Inlet Valve Connection for 49099	15	AS272	Gas Tap 21/S with Fittings for 49099	28
AS289	Top Bin for 49099	4	AS265	Water Tap Flange for 49099	16	AS274	Burner Pasta Cooker S.90 for 49099	29
AS252	2" Stainless Steel Foot for 49099	5	AS263	Protection Pipe Exhaust for 49099	17	AS277	Knob for Gas Tap 21S with Red Logo for 49099	30
AS251	Door Magnet for 49099	6	AS267	Gas Collector Bicone D10 for 49099	18	AS278	Plastic Cover for Gas Equipment for 49099	31
AS250	Front Door for 49099	7	AS268	Spout for 49099	19	AS279	Piezoelectric Ignition for 49099	32
AS290	Exhaust Grate Extension H.130 L.900 for 49099	8	AS271	Inox Flex Pipe for Spout DN10x1800 for 49099	20	AS273	Piezo Spark Plug for 49099	33
AS257	Cast Iron Exhaust Grate 450x70x40 for 49099	9	AS292	Outlet Water Group SX for 49099	21	AS275	Pilot Burner for 49099	34
AS291	900 Gas Pasta Cooker Front Panel for 49099	10	AS293	Outlet Water Group DX for 49099	22	AS280	Ignition Cable CM.50 for 49099	35
AS259	Hinge for Door for 49099	11	AS294	T Junction for 49099	23	AS276	Thermocouple CM 60 for 49099	36
AS260	Water Inlet Knob for 49099	12	AS295	Inox Flex Pipe for Water Inlet Tap DN10x500 for 49099	24			

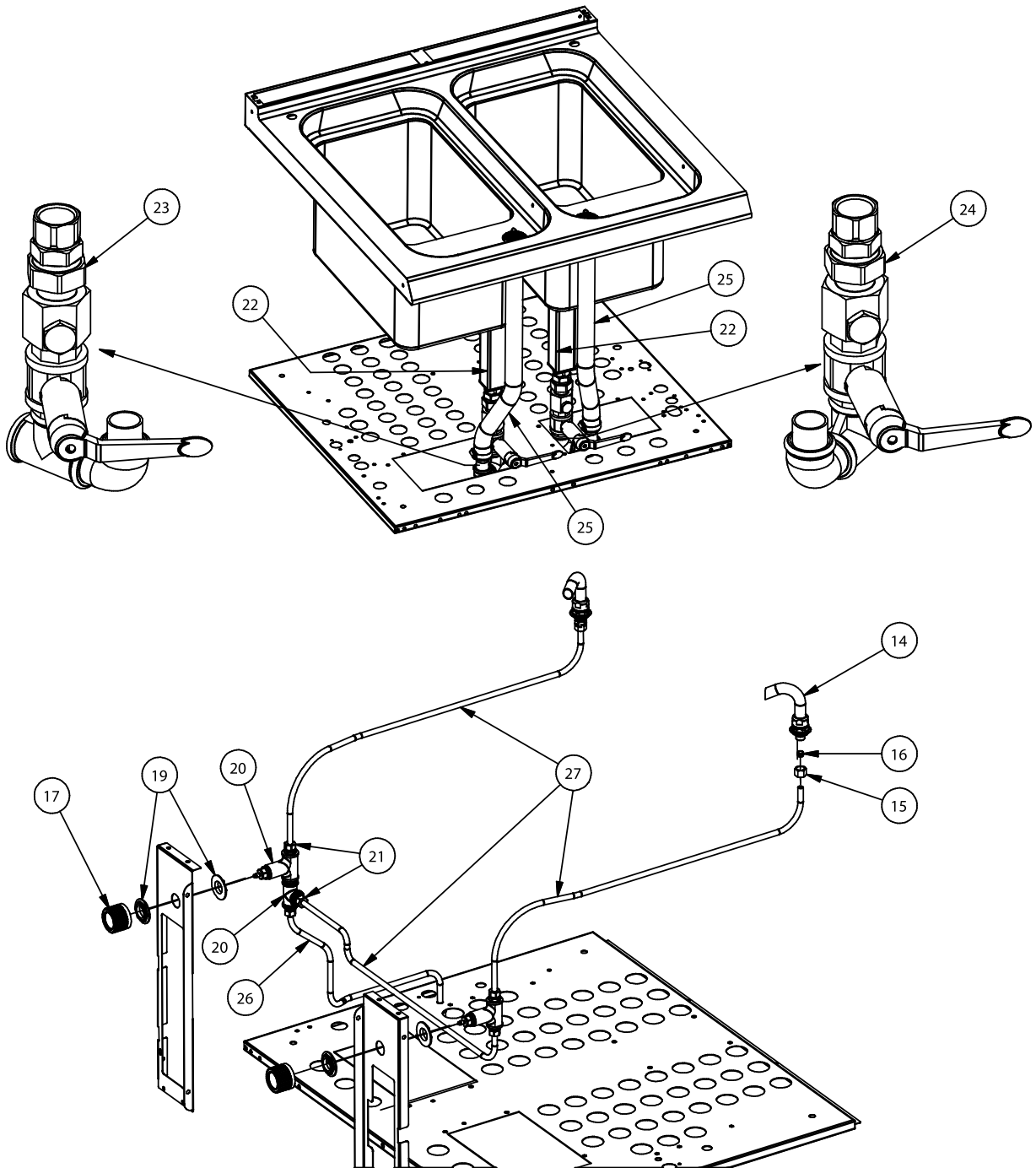
PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



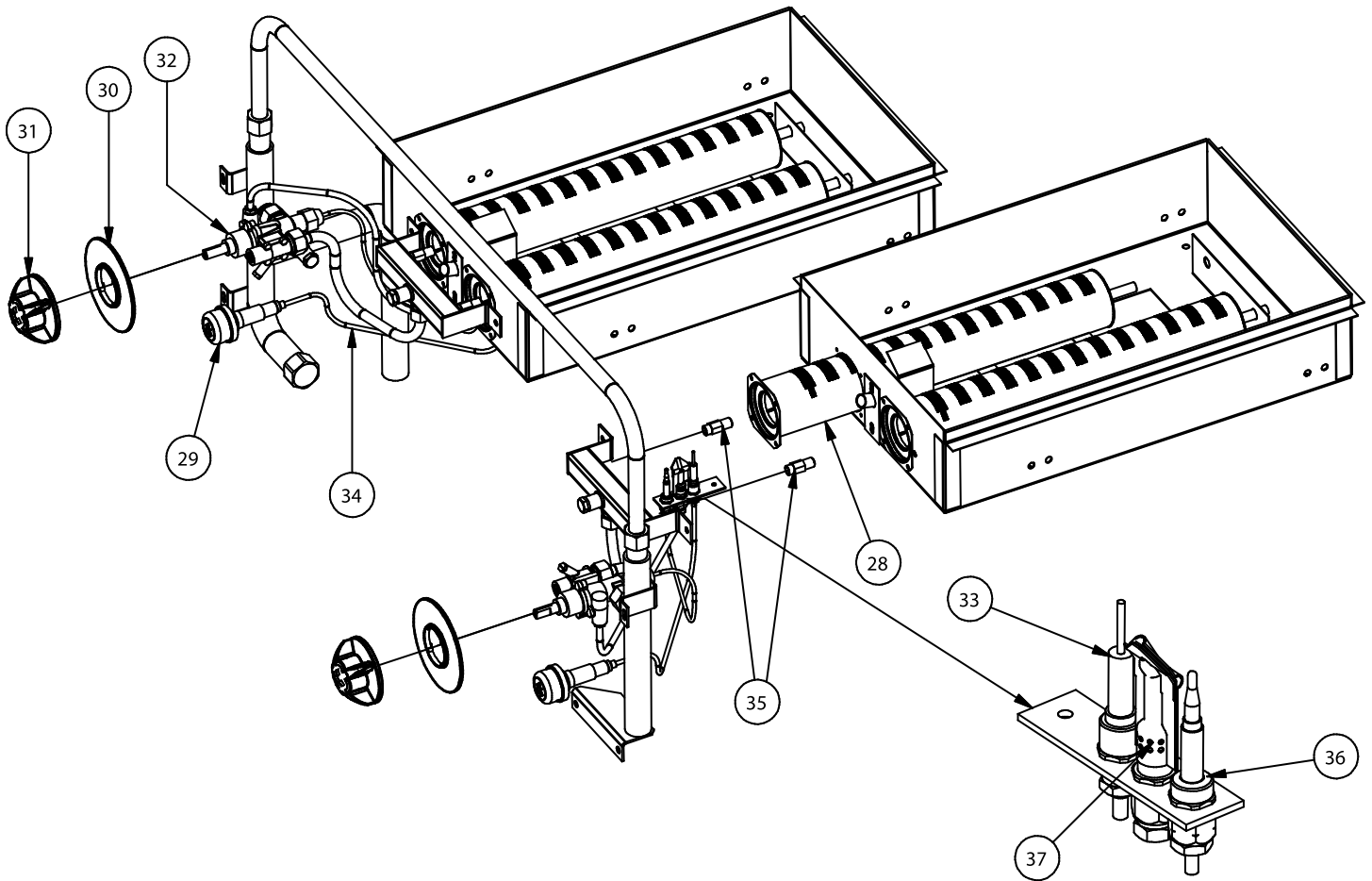
PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS252	2" Stainless Steel Foot for 49100	1	AS297	Right Panel for 49100	13	AS269	Drain Hose for 49100	25
AS289	Top Bin for 49100	2	AS268	Spout for 49100	14	AS270	Inox Flex Pipe for Water Inlet DN10x700 for 49100	26
AS253	Top Drainer Grill for 49100	3	AS262	Nut FE/ZN D10 for 49100	15	AS285	Inox Flex Pipe for Water Inlet DN10x1200 for 49100	27
AS255	Stainless Steel Grid for 49100	4	AS267	Gas Collector Bicone D10 for 49100	16	AS286	Burner Pasta Cooker S.700 for 49100	28
AS290	Exhaust Grate Extension H.130 L.900 for 49100	5	AS260	Water Inlet Knob for 49100	17	AS279	Piezoelectric Ignition for 49100	29
AS257	Cast Iron Exhaust Grate 450x70x40 for 49100	6	AS261	Water Inlet Valve for 49100	18	AS278	Plastic Cover for Gas Equipment for 49100	30
AS296	900 Gas Pasta Cooker Plus Front Panel for 49100	7	AS265	Water Tap Flange for 49100	19	AS288	Knob for Gas Tap 22S with Red Logo for 49100	31
AS254	Drain Cover for 49100	8	AS294	T Junction for 49100	20	AS287	Gas Valve for 49100	32
AS281	Hinge for Door of Pasta Cooker Plus for 49100	9	AS264	Water Inlet Valve Connection for 49100	21	AS273	Piezo Spark Plug for 49100	33
AS282	Front Door for 49100	10	AS263	Protection Pipe Exhaust for 49100	22	AS280	Ignition Cable CM.50 for 49100	34
AS251	Door Magnet for 49100	11	AS293	Outlet Water Group DX for 49100	23	AS276	Thermocouple CM 60 for 49100	36
AS284	Left Panel for 49100	12	AS292	Outlet Water Group SX for 49100	24	AS275	Pilot Burner for 49100	37

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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: _____ Company Name: _____

Address: _____ Telephone: _____

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

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ Restaurant Bakery Deli

Dealer City: _____ Dealer Province or State: _____ Butcher Supermarket Caterer

Invoice: _____ Institution (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

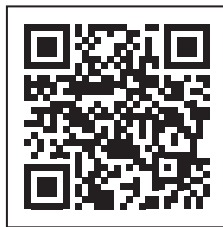
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