

INSTRUCTION MANUAL

Gas Pasta Cookers

Item	49098	49100
Model	CE-IT-0045PLUS	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**

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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

- Read the instructions contained in this handbook carefully. They provide important advice concerning the safety, installation, use and maintenance of the unit. Keep this handbook available to all future operators of the unit.
- All cookers are tested at the factory and are fully operational when received by the customer.
- To facilitate the installation of each new unit, each cooker is shipped with the following additional parts:
 - A gas regulator. This is a component of the unit that must be permanently connected near the cooker and adjusted to obtain the best possible gas combustion.
 - A set of gas orifices. These are made available in the event the cooker needs to be converted from natural

SAFETY AND WARRANTY

gas to propane.

- An optional high-limit thermal protector kit. This kit is being provided only for the convenience of the customer in the event it is needed to comply with local safety ordinances. OFFCAR does not recommend the routine installation of this safety system nor warranties its components ("high-limit" systems are very effective in shutting down a cooker being used without water but they can also cause many accidental shut-downs and unnecessary repairs).

- After having removed the packing material, make sure the equipment is intact. In case of suspected damage, notify the carrier immediately and retain all packing material for possible inspection by the carrier or its agent. Do not use the equipment until after it has been inspected and deemed safe to use by a qualified service company.
- This equipment must be installed in accordance with the applicable Federal, State and local plumbing codes. In absence of a local code, it should be installed in accordance with the National Fuel Gas Code, ANSI Z 223.1 or with the Natural Gas Installation Code CSA-B149.1.
- Installations must be performed only by licensed technicians equipped with the proper gas measuring instruments. To work properly, all gas appliances require a correct gas pressure and an adequate supply of fresh air. Incorrect gas pressure and/or inadequate supply of fresh air will cause the unit to perform incorrectly and any resulting repairs will be deemed to have been caused by an incorrect installation and will not be covered by warranty.
- Before connecting the equipment, make sure that the rating on the unit corresponds to those provided by the utility company.
- The personnel assigned to use the cooker must be familiar with the equipment and the instructions contained in this manual. If the operator is not sufficiently well trained, the safety risks for the operator will increase considerably.
- The equipment must only be used by trained personnel in a clean area far away from combustibles.
- The area where the unit is installed needs to be sufficiently ventilated. Do not obstruct in any way the openings and vents of the unit. Unimpeded circulation of air is necessary for the proper combustion of the gas and the easy removal of the combustion by-products.
- Maintain adequate clearance in front of the unit in order not to impede ventilation and facilitate servicing of the unit. All servicing can be done through the front door.
- In case of malfunction, turn off the equipment and contact an authorized service company.
- Before any repair, the equipment must be disconnected from the utilities.
- Request that only original spare parts be used. Failure to do so may jeopardize the integrity of the unit and the safety of the operator.
- This equipment must only be used for the purpose for which it was specifically designed.
- Avoid installing the unit directly over an open floor drain.
- Do not wash the equipment with direct, high pressure jets of water.
- To avoid corrosion from iron particles and chemical damage in general, the water used in your cooker should be clear of suspended mineral particles and have a hardness level lower than 4 grains per gallon.
- The stainless steel surfaces should be cleaned daily with warm, soapy water and rinsed thoroughly. Should the equipment not be used for long periods, close the main gas valve and wipe all the steel surfaces with a cloth moistened with Vaseline oil.
- Contrary to popular belief, stainless steel is very susceptible to rusting when not treated properly! The stainless steel surfaces should not be exposed to corrosive chemical agents nor should the unit be cleaned with pads, brushes or scrapers in standard steel. These could deposit ferrous particles which, after oxidizing, will cause rust spots. Stainless steel wool pad can, if necessary, be used in the direction of the

SAFETY AND WARRANTY

satin finish. Pitting of the stainless steel surfaces and general corrosion are always the results of operator error or negligence and they are never covered by warranty. For more detailed information on how stainless steel surfaces should be treated, refer to the guidelines published by the North American Association of Food Equipment Manufacturers at <http://www.nafem.org/information-resources/EquipmentCareMaintenance.aspx>

- The manufacturer of the unit declines all responsibility for damage caused by faulty installation, tampering with the appliance, improper use, poor maintenance, failure to observe local regulations or failure to abide strictly by the rules and recommendations stated in this manual.
- Although the regulator being provided with each unit has a calibration range from a minimum of 3" WC (.049 PSI) to a maximum of 6" WC (.217 PSI), the nominal gas pressure at the gas regulator should be 4" WC (.144 PSI). This should be the gas pressure when the kitchen is fully operational and there is a maximum usage of natural gas. Caution: if the gas pressure at the gas regulator is below the 4" WC, the gas pilot of the cooker may not function at all or the unit may perform erratically. Likewise, if the gas pressure arriving to the gas regulator is greater than 6" WC, the gas regulator may be totally ineffective and neither the regulator nor the cooker will perform as intended. In these cases the installation of the cooker should be immediately suspended and resumed only after steps are taken to reduce the gas pressure going to the regulator to its maximum acceptable limit of 6" WC. When the gas regulator is functional and it has been properly adjusted by the installer, the gas pressure at the burners manifold must always fall between 1" WC and 1.3" WC (see figure 11) with the best reading at 1.15" WC. No repairs will ever be covered under the factory warranty if at the time of the repair it is found that the gas pressure at the burners manifold is not within the prescribed limits.

THIS APPLIANCE IS EQUIPPED AT THE FACTORY FOR NATURAL GAS, with orifices sized for operation with natural gas.

In case is necessary to convert the appliance to LPG, please refer to page 24 and relative orifice table.

- In the event it was considered necessary to install the high-limit thermal protector and subsequently the unit suddenly shuts down and/or cannot be restarted, proceed as follows: completely fill the tank with cold water; wait 5 minutes for the tank to cool off; try to start-up the unit again. If the problem persists, one of the components of the safety system may have been damaged by the excessive heat and will have to be replaced. In such cases the high-limit will have to be deactivated or removed entirely before the unit can be restarted. Use the type of "bypass" shown in Figure 12 to temporarily deactivate the high-limit. Keep in mind that all repairs related to usage of the high-limit thermal protector are never covered by the factory warranty.

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	49098	49100
Model	CE-IT-0045PLUS	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	78,000	156,000
Minimum BTU	15,500	30,500
Primary Air Adjustment	Fixed	
Safety Shut Off	Yes	
Automatic Starch Removal System	Yes	
Adjustable Legs	Yes	
Net Dimensions (DWH)	17.7" x 35.4" x 43.3" / 450 x 900 x 1100mm	35.4" x 35.4" x 43.3" / 900 x 900 x 1100mm
Net Weight	147.7 lbs. / 67 kgs.	271.2 lbs. / 123 kgs.
Packaging Dimensions	19.7" x 43.3" x 51.2" / 500 x 1100 x 1300mm	39.4" x 43.3" x 51.2" / 1000 x 1100 x 1300mm
Packaging Weight	174.2 lbs. / 79 kgs.	308.6 lbs. / 140 kgs.

INSTALLATION

PRELIMINARY INSTRUCTIONS

Installation must be carried out by following the instructions contained in this handbook and only by a licensed technician in accordance with local codes, or in absence of it, with the National Fuel Gas Code, ANSI Z 223.1 or with the Natural Gas Installation Code CSA-B149.1. The manufacturer cannot be held liable for any damage caused by a faulty installation. The place where the machine is to be installed must have aeration at least equal to the values shown in the below table. This is required in order to supply the necessary air for combustion; to prevent an excessive amount of gas in the air; and to aid the removal of the by-products of combustion. The unit must operate in a level position. Slight floor irregularities can be compensated by turning the adjustable feet of the cooker either clockwise or counter clockwise. Clearances from combustible and non-combustible construction are given in the below table.

Model	Power (BTU/hr)	Air flow (feet 3/h)
CE-IT-0045PLUS	22,8 kW (77.885)	1610
CE-IT-0090PLUS	45,6 kW (155.770)	3220

Minimum change of air in relation to the thermal power installed.

Clearances	Combustible construction	Non-combustible construction
Side	6.0"	0"
Rear	6.0"	0"
Floor	6.0"	0"
Ceiling	48.0"	

Clearances from combustible and non-combustible construction.

HANDLING AND UNPACKING

To move the machine to the place of installation, use a fork-lift. Contact immediately the freight carrier to report any apparent or concealed damage to the crate or the unit. Do not drag the unit on the floor. Take the adhesive protection off the steel surfaces, taking care not to leave any remains of glue by using appropriate thinners to remove them.

CONNECTING TO THE MAIN WATER SUPPLY

WARNING: installation and maintenance operations must be performed only by a licensed plumber trained in the use of gas equipment. Failure to use a licensed technician will automatically invalidate the equipment standard warranty.

The unit should be connected to the main water supply (cold water only is preferred) by one-way faucet that will only allow the flow of water from the water-main to the unit but not vice-versa. The water pressure should fall between 14.5 and 72.5 PSI. If the water pressure is excessive, a water pressure regulator must be installed. If the hardness of the water is in excess of 4 grains per gallon, the installation of a water softener is necessary. Heated hard water will leave deposits on the stainless steel that eventually will break down the stainless steel passive protective layer and produce rust. Furthermore, hard water will cause problems with the water valve

INSTALLATION

and possible clogging of the water tubing. The pipe used to discharge the water must be heat resistant and allow for the free flow of the discharge water. A funnel may be used between the unit discharge pipe and the floor drain but it should never restrict or reduce the diameter of the discharge pipe.

During installation the following operations must be carried out only by a specialized technician:

- Insure that a continuous source of clean water is available.
- Flush the water pipe so as to remove the presence of any calcium or metal debris.
- Place the cooker in the desired position close to the water-main but not above it.
- Level the unit by adjusting the feet of the cooker.
- Connect the water-main pipe to the machine (fig. 1) using a mechanical filter and a connector.
- Connect the machine discharge water pipe (fig. 1) to a suitable manifold that withstands high temperatures.

CONNECTING TO THE MAIN GAS SUPPLY

WARNING: to avoid the possibility of serious and permanent damage to the cooker, the unit should never be operated while its water level is below the tank minimum level marking. Such negligent use of the unit will automatically void any expressed or implied warranty regardless of the fact that the unit may incorporate a heat sensor intended to shut-off the unit whenever the tank becomes overheated. This safety device per se will not guarantee that the tank cannot be damaged if the operator uses the unit improperly.

- You must install a gas pressure regulator between the main gas supply line and the unit.
- The gas pressure at the gas regulator should never be less than 4" W.C. as indicated on the specifications plate located behind the unit front door.
- Having verified that the gas supply system is adequate you should connect the gas line from the gas regulator to the unit (pos. G in fig. 1).
- Proceed with the adjustments as described below.

ADJUSTING GAS PRESSURE AT THE UNIT

NOTE: the pressure at the gas regulator must always be between 3" W.C. and 6" W.C. in order to be able to adjust the gas pressure at the unit.

To adjust the gas pressure, proceed as follows:

- Make sure the gas supply has been cut off.
- Open the front door and remove the screw (fig. 6 and fig. 7) of the pressure tap on the gas supply pipe.
- Connect a pressure gauge to the pressure tap (fig. 11).
- Turn-on all gas appliances in the kitchen in order to produce the maximum consumption of gas.
- Open the main gas valve and measure the gas pressure.
- Adjust the gas regulator so as to obtain the gas values shown in the below table.

Caution: if the gas values indicated cannot be obtained by solely adjusting the gas regulator, it will not be possible to proceed with the installation of the unit and it may be necessary to contact the gas company in order to resolve the gas pressure problem.

- Close the main gas valve, disconnect the pressure gauge, screw the closing cap back on and close the front door.

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Type of gas	Supply pressure Inches Water Column		
	Minimum	maximum	Optimum
Natural gas (methane) G20	1.0" W.C. (0.036 PSI)	1.3" W.C. (0.047 PSI)	1.15" W.C. (0.042 PSI)

Permissible limits for the gas supply pressure.

ADJUSTING FLAME OF THE BURNER

After checking the supply pressure it is necessary to adjust the pressure at the burner orifice. To do this you should proceed as follows:

- Make sure the gas supply has been cut off.
- Fill the cooker with cold water to a level above the lower notch of the tank.
- Remove the water and gas knobs (Figure. 8). Pull out the front panel being very careful not to break or damage the wire attached to the panel by the igniter.
- Open the main gas valve and ignite the burner flame by following the instructions in operation, positioning the knob to the maximum position.
- Adjust the pressure regulator to obtain a gas pressure of 4" W.C.
- Operate the unit at the maximum power setting for at least 15 minutes and then turn the knob to the minimum position setting.
- Turn the minimum adjustment screw (position A in fig. 8) to obtain a reduced flame but sufficiently stable and homogeneous.
- Turn off the burner by following the instructions of operation, close the main gas valve, disconnect the pressure gauge, and re-assemble the front panel.

SAFETY CHECKS

To operate the unit safely and properly it is essential to make the following frequent checks:

- Checking air-tightness: check there are no gas leaks in the gas pipes and lines by using a solution of soapy water.
- Checking operation: check the burner flame for possible adjustments and water lines for possible water leaks.
- Checking the gases evacuation system: make sure there is a functional flue gas evacuation system.

THE HIGH-LIMIT PROTECTOR OPTION

- For the convenience of the customer OFFCAR is also providing free of charge the components necessary for the installation for a "high-limit" safety system in the event the use of such a system is dictated by local safety ordinances. OFFCAR however does not recommend the routine installation of such a system nor assumes any responsibility for its performance. While such a system is effective in preventing the serious damage that would result when a cooker is accidentally used without any water in the tank, the high-limit may also be easily triggered whenever the heat being generated by the gas burners is excessive in relation to the amount of water in the tank. These "false alarms" will produce an excessive number of unwarranted shut-downs and unnecessary repairs. Should you decide to proceed with the installation of this safety device, it is recommended that the unit is first installed and tested without the high-limit in place. Only after you determine that the unit works properly without the high-limit, you may proceed with the replacement of

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the regular thermocouple installed at the factory with the special thermocouple and wiring necessary for the functioning of the “high-limit”. If after the optional high-limit thermal protector is installed the unit suddenly shuts down and/or cannot be restarted, proceed as follows: completely fill the tank with cold water; wait 5 minutes for the tank to cool off; try to start-up the unit again. If the problem persists, one of the components of the safety system may not have been installed correctly or may have been damaged by the excessive heat and will have to be replaced. In such cases the high-limit will have to be temporarily deactivated or removed entirely before the unit can be restarted. Use the type of “bypass” shown in Figure 12 to temporarily deactivate the high-limit. Keep in mind that any repair related to the use of this optional feature is never covered by the factory warranty.

OPERATION

WARNING: if you do not follow these instructions exactly, a fire or explosion may result which may cause property damage, personal injury or loss of life.

PREPARATIONS BEFORE USING THE UNIT

Make sure the tank is clean. If you are using the cooker for the first time, you need to thoroughly clean all the parts that can come into contact with food. To clean and prepare the unit for use, proceed as follows:

- Completely fill the tank with water and ordinary detergent.
- Place the machine in operation as described in the paragraph below.
- When the water is boiling, wait for a few minutes, and then turn off the gas.
- Open the door and drain the water by moving the drain lever into the open position.
- Rinse the tank carefully with clean water.

Once the unit is ready for normal use, proceed as follows:

- Close the drain by moving the drain lever into the closed position.
- Turn the knob 1 of figure 8 counter clockwise to fill the tank with water.
- Fill the tank up to the top notch and then close the water.

LIGHTING THE PILOT AND TURNING ON THE BURNERS

When lighting the pilot, follow these instructions exactly:

- BEFORE LIGHTING smell all around the unit area for gas. Be sure to smell the area close to the floor because the gas is heavier than air and it will settle on the floor. If you smell gas DO NOT PROCEED but follow the instructions placed in front view of the unit.
- If the gas valve is not functional, never force it by hand or with tools. It may be that its safety mechanism was triggered and in that case the valve always requires a few minutes of idleness before it re-sets itself and become operational again. If the problem persists the gas valve has been damaged and will need to be replaced.
- Don't use the unit if any of its parts has been under water and the parts in question have not been replaced.
- Before using the cooker follow the preparation procedure given in the section above.

OPERATION

CAUTION: always fill the cooker basin with water before turning on the gas.

- Open the main gas valve located upstream of the machine.
- Turn the knob of the gas valve (pos.1 in fig. 9) onto the OFF position and wait 5 minutes to clear out any gas that may have previously accumulated within the unit. If you smell gas you must follow the instructions placed in front view of the appliance.
- Turn the knob of the valve to the PILOT position (pos. 2 in fig. 9). Open the door of the unit.
- Push the knob fully in and hold it in; wait 40 to 60 seconds to remove the air in the pipes and fill them with gas; press and release repeatedly igniter button until the pilot flame ignites. If piezoelectric igniter is dead, manually place a flame in front (not inside) the ignition pipe as shown in Fig. 10. The pilot flame can be seen through the slot on the frame. Wait for a few seconds and release the knob. If the flame fails to stay alight, repeat this operation.

OPERATING THE COOKER

1. Turn knob 2 of figure 8 onto a position between the maximum and minimum ones (2 and 3 of fig. 9). Keep in mind that the best water temperature to cook pasta is just few degrees below the boiling point.
2. Close the door and load the basket with the pasta to be cooked.
3. Wait for the water in the tank to come to a boil.
4. Place the basket in the tank, wait for the cooking time to elapse, remove the basket and allow the water to drain out.
5. During the cooking cycle always allow for a trickle of cold water to continuously enter the tank so as to create a small overflow that will automatically remove the starches while keeping the tank always full of water. Add only cold water so as to create a natural flow within the tank that will force the hot starchy water to the top of the tank and facilitate the removal of the starch via the overflow drain.

SHUTDOWN INSTRUCTIONS

1. After each cooking cycle, turn the burner off by turning the gas knob 3 of figure 8 into position 1 of fig. 9 and turn off the pilot by turning the knob to position 2 of fig. 9.
2. If you have activated the thermal protector, wait for at least five minutes before draining off the water by moving the lever into the open position and finally proceed with the cleaning of the tank.
3. To avoid the possibility that accidentally the gas is left turned on while the tank is without water, it is suggested that the unit be immediately refilled with water after each cleaning.

CAUTION: after each use remember to close the main gas valve.

YOU MUST:

- Be able to prove that the unit was installed by a licensed service agency in order to be covered by the factory standard warranty.
- Always fill the tank with water to a level above the lower notch before turning on the gas.
- Always bypass the cooker thermal protector if you want to use the cooker as a steamer or whenever the unit is being used without a full tank of water.
- NEVER use the unit with less than 5" of water in the tank.
- Keep the surfaces clean to avoid contaminating the food.
- Make sure all gas pipes are always well connected.

OPERATION

- Service the equipment at least once a year.

DO NOT:

- Operate the unit as a pasta cooker without sufficient water in the tank.
- Use any type of chemicals or abrasives that may damage stainless steel.
- Keep or place combustible items near or on the unit.
- Place your hands in the water of the tank or on any surface of the unit while the cooker is in operation or even after the cooker is turned off but it still hot from previous use.

MAINTENANCE

Routine maintenance consists of daily cleaning all the parts that can come in contact with food and periodical maintenance of the burners, nozzles and the outlet pipes.

- Use a soft cloth and neutral detergents.
- To clean the stainless steel, do not use steel wool, iron scrapers or brushes since they can deposit ferrous particles that after oxidizing lead to rust. To remove hardened residues, use only wooden or plastic spatulas.
- If you use alkaline detergents, thoroughly rinse after washing.
- Do not spray with direct jets of water or with high-pressure equipment.
- Periodically check if any incrustations have formed in the overflow pipe (due to foam) and clean it if necessary. Do not use tools that can damage the rubber pipe.
- When the unit is not to be used for lengthy periods, remove water, dry the unit with a soft cloth, and spread a protective film of Vaseline oil over all stainless steel surfaces.

The maintenance of the burners must be done at least once a year by specialized personnel and it consists of keeping the holes clean for the fuel-carburant mixture to flow in and out. Access to the burners and nozzles is explained in the following paragraphs.

CAUTION: before any maintenance or repair, the main gas supply line must be shut off.

SPECIAL MAINTENANCE

The special maintenance procedures should be carried out only by qualified and authorized personnel.

CAUTION: it is recommended that only genuine spare parts be used with the same technical specifications as the ones being replaced.

CAUTION: before any maintenance, the gas interception connector located upstream of the appliance has to be closed.

MAINTENANCE

REPLACING THE MAIN BURNER

- Open the door.
- Unscrew the nut from the gas collector (pos. 46 fig. 6 and pos. 51 fig. 7).
- Unscrew the screws holding the gas collector.
- Remove the 2 metal screws holding the burner.
- Remove the burner from the combustion chamber.
- Remove debris and clean the combustion chamber.
- Insert a new burner.
- Reconnect all components in reverse order

After these operations it is always necessary to check for possible gas leaks.

REPLACING THE PILOT ASSEMBLY

- Make sure the gas supply has been cut off.
- Open the door and unscrew the nut holding the pilot assembly to the combustion chamber.
- Unscrew the nut holding the thermocouple, disconnect the wire to the spark plug and gas line.
- Replace the pilot and any other defective part of the assembly.
- Reassemble all components in reverse order. Caution, do not over tighten the thermocouple.

After these operations it is always necessary to check for possible gas leaks.

REPLACING THE GAS VALVE

- Remove the water and gas knobs (fig. 8) and carefully pull out the front panel without damaging the wire to the igniter attached to the panel.
- Disconnect from the valve the supply pipe, the pipe that goes to the burner and the one that goes to the pilot burner and the thermocouple (pos. 22, 23, 35 and 52 of fig. 6 and 25-26, 27-28, 38-39, and 57 of fig. 7).
- Disconnect the valve from the under-panel by unscrewing the two screws holding it and replace it with the new one.
- Reconnect the gas pipes and the thermocouple in the same position as before.
- Reassemble the front panel and the water and gas knobs.

After all of these operations it is necessary to check the gas circuits for leaks the efficiency of the pilot and to repeat the adjustment operations.

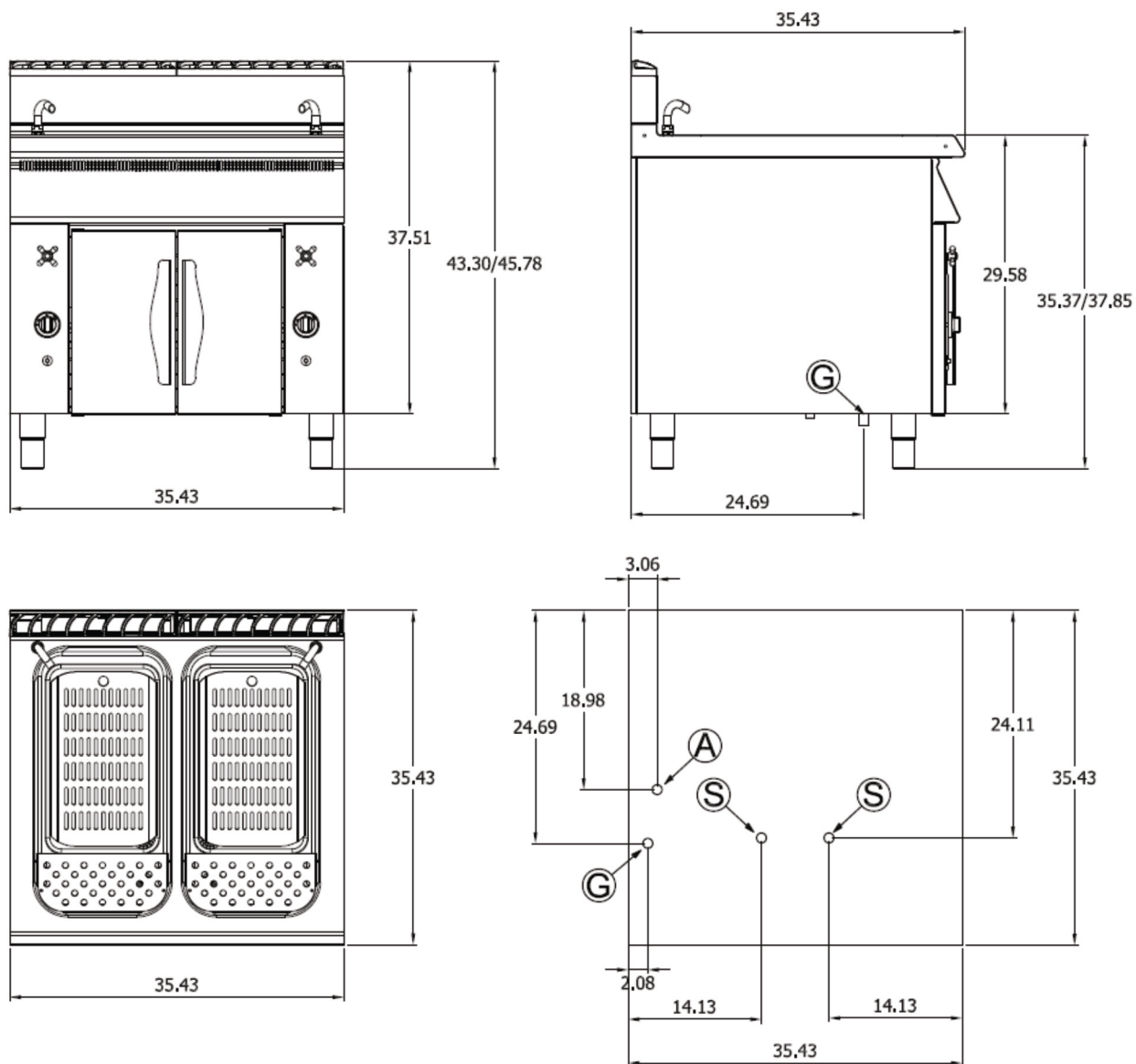
TROUBLESHOOTING

CAUTION: before any of the operations described below make certain that the main gas valve has been shut off. Use only licensed technicians familiar with this type of gas equipment and its various components.

TROUBLESHOOTING

MALFUNCTIONING	LIKELY CAUSE	REMEDY
Piezoelectric not working.	Insufficient gas pressure.	Check supply pressure.
	Dirty injector.	Clean or replace injector.
	Defective gas valve.	Replace gas valve.
	Piezoelectric igniter not working.	Replace piezoelectric igniter.
The pilot goes out as soon as the knob is released.	The pilot does not sufficiently heat the thermocouple.	Check the relative position of the pilot and of the thermocouple.
	Dirty pilot orifice.	Check and clean pilot orifice.
	Insufficient gas pressure.	Check gas supply pressure.
	Gas valve not sufficiently pressed.	Press more firmly on the valve knob.
	Gas valve is misaligned, knob cannot be fully pressed because it hits front panel.	Realign gas valve or extend its shaft so that knob can be fully pressed.
	The optional thermal protector was installed incorrectly or it was triggered by an excessively hot tank.	Add cold water and wait 5 minutes to let the cooker cool down. Try again to light pilot and burners. If unit still not working, sensor was too damaged by the heat to reset itself and needs to be replaced or bypassed.
	Defective gas valve.	Replace gas valve.
	Thermocouple not fully attached.	Tighten thermocouple to gas valve.
The main burner can't ignite even when the pilot is ignited.	Thermocouple is defective or broken.	Replace thermocouple.
	Insufficient gas pressure.	Check supply pressure.
	Dirty gas injector.	Clean or replace injector.
	Burner holes clogged.	Clean main gas burner or replace.
	Defective gas valve.	Replace gas valve.

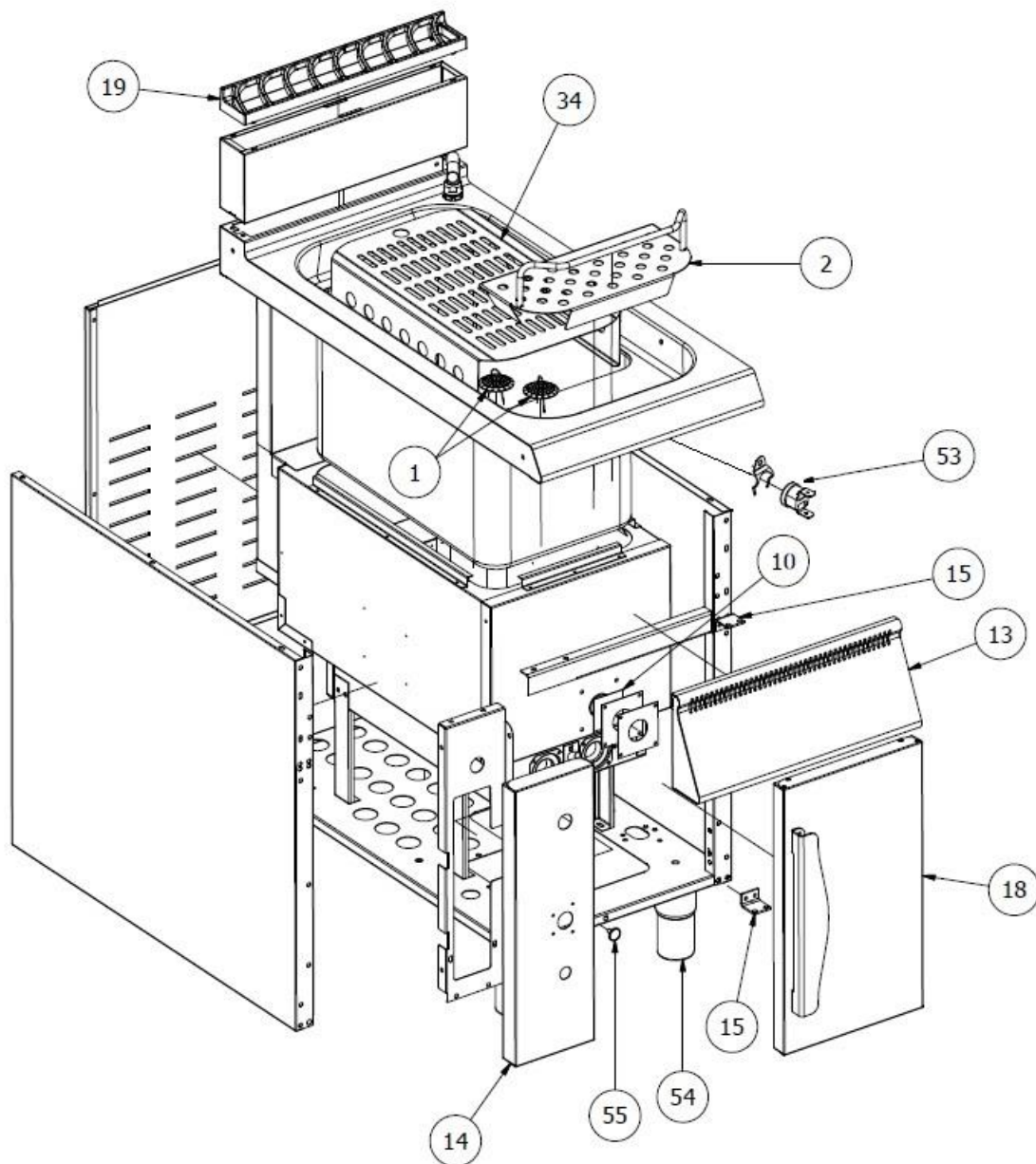
FIGURE DRAWINGS



- A** – Water supply connection $\varnothing \frac{1}{2}$ "
- S** – Water outlet connection $\varnothing 1$ "
- G** – Gas supply connection $\varnothing \frac{3}{4}$ "

Figure 1 – Overall dimensions and position of the piping CPG2PLUS

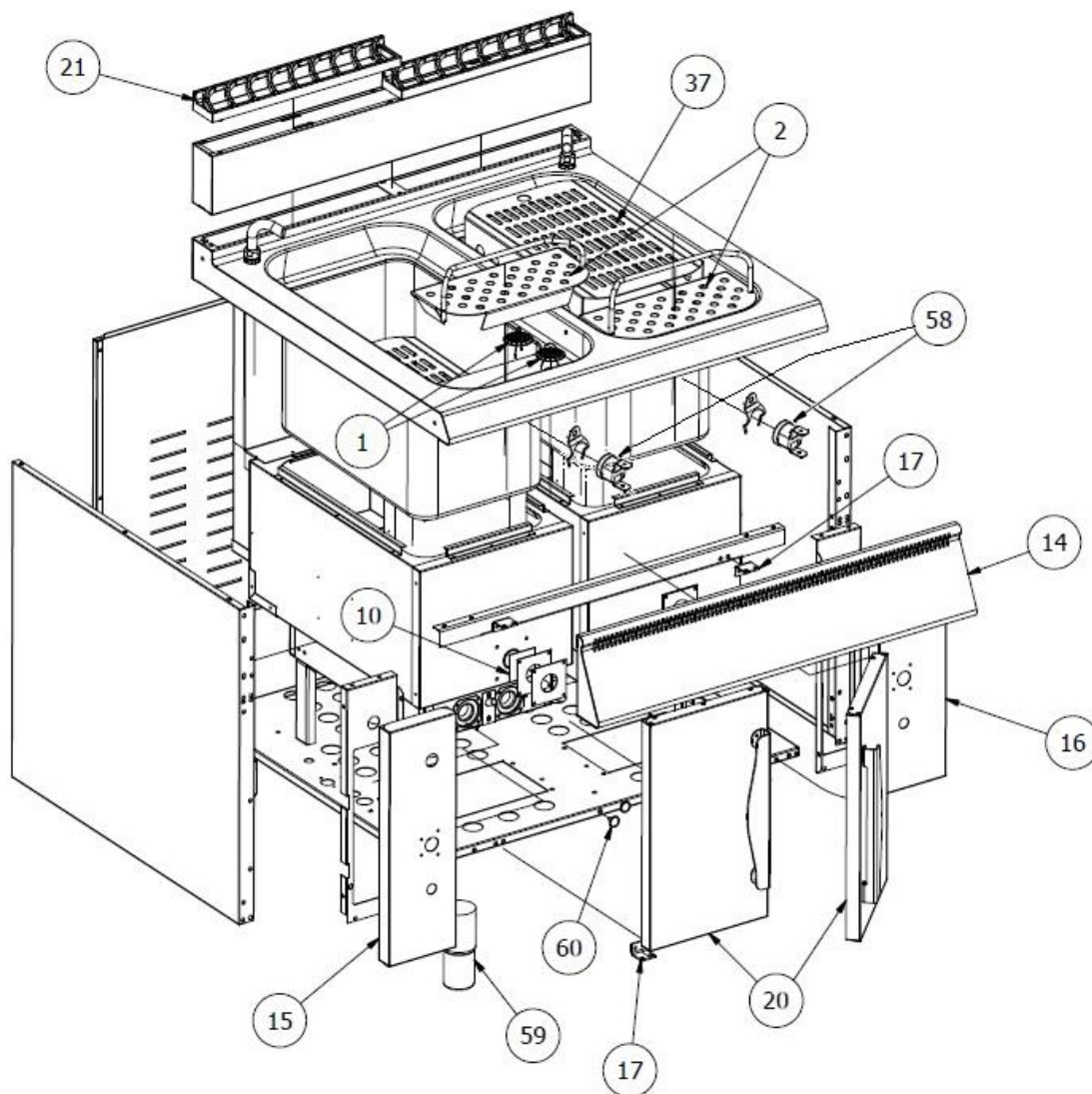
FIGURE DRAWINGS



- | | |
|----------------------|--------------------------|
| 1. DRAIN COVER | 18. FRONT DOOR |
| 2. TOP DRAINER GRILL | 19. EXHAUST GRATE |
| 10. PILOT SPY GLASS | 34. STAINLESS STEEL GRID |
| 13. FRONT PANEL | 53. SAFETY THERMOSTAT |
| 14. LEFT PANEL | 54. STAINLESS STEEL FOOT |
| 15. DOOR HINGE | 55. DOOR MAGNET |

Figure 2 – 90CPG45PLUS components

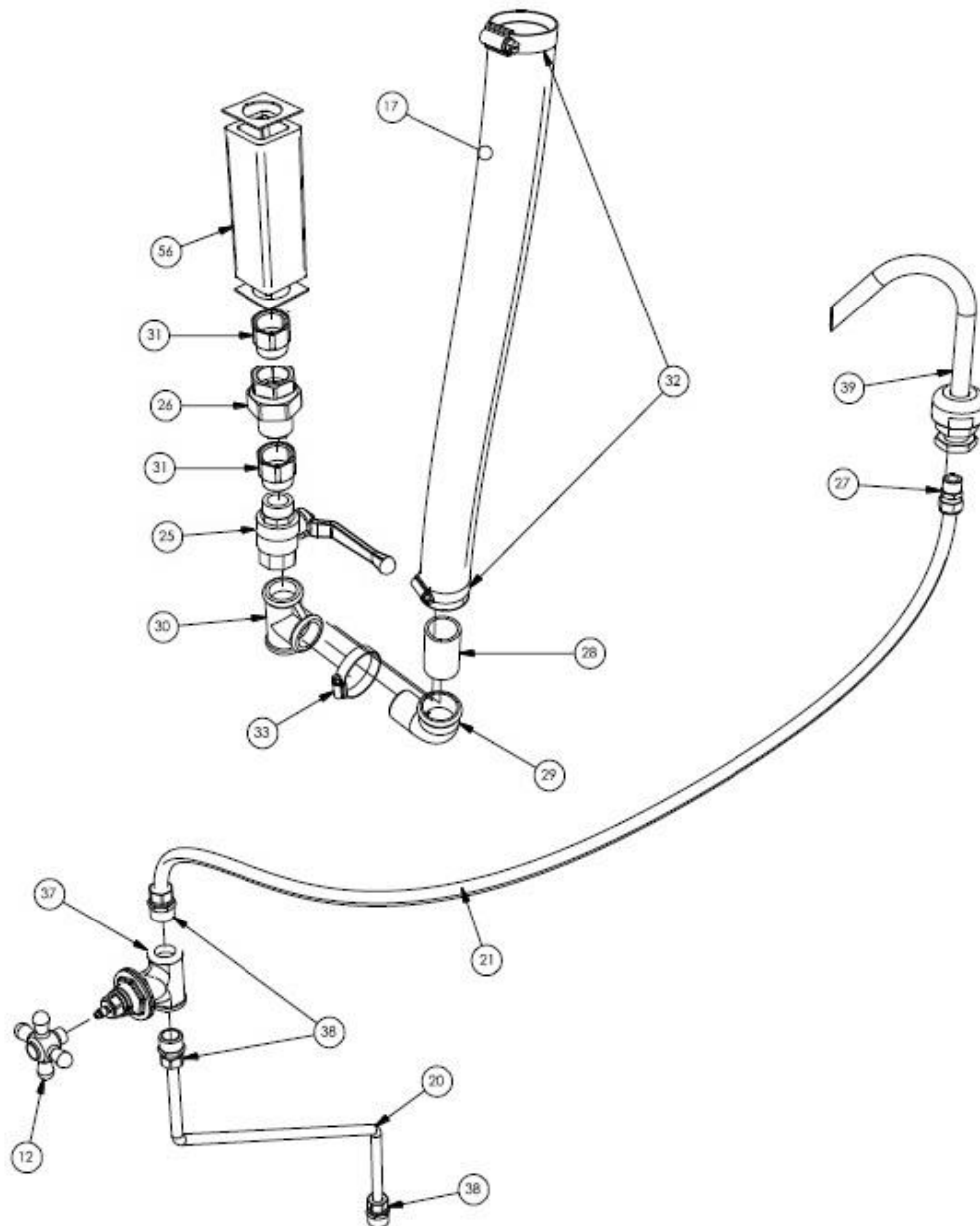
FIGURE DRAWINGS



- | | |
|----------------------|--------------------------|
| 1. DRAIN COVER | 18. DOOR HINGE |
| 2. TOP DRAINER GRILL | 20. FRONT DOOR |
| 10. PILOT SPY GLASS | 21. EXHAUST GRATE |
| 14. FRONT PANEL | 37. STAINLESS STEEL GRID |
| 15. LEFT PANEL | 58. SAFETY THERMOSTAT |
| 16. RIGHT PANEL | 59. STAINLESS STEEL FOOT |

Figure 3 – 90CPG90PLUS components

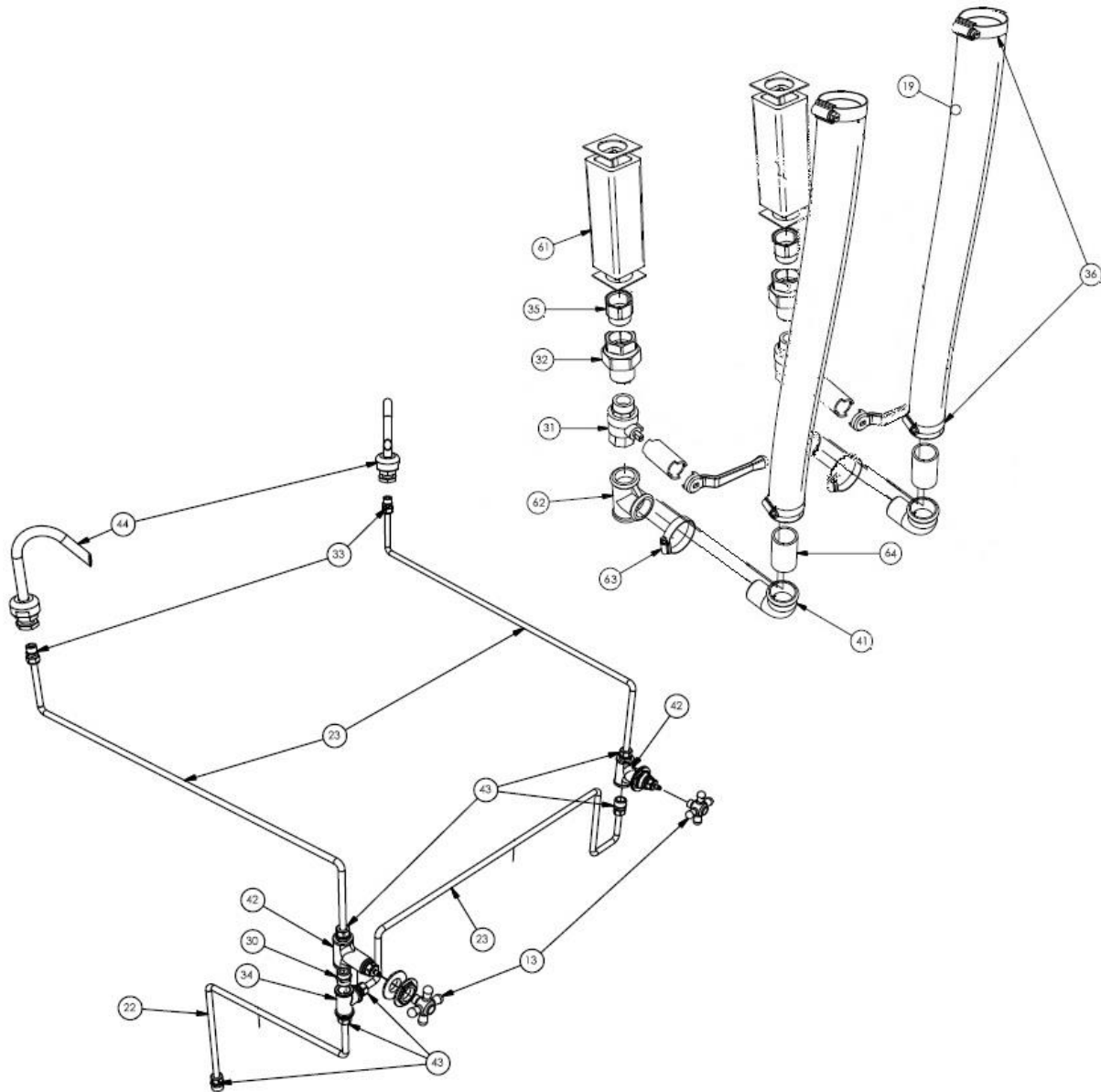
FIGURE DRAWINGS



- | | | |
|----------------------------|--------------------------|-----------------------------|
| 12. WATER INLET KNOB | 27. NIPPLE G1/2 | 33. CLAMP FOR PIPE 38-50 |
| 17. DRAIN HOSE | 28. G.1 EXTENSION | 37. WATER INLET CONNECTOR |
| 20. INOX FLEX PIPE | 29. G.1 M/F ELBOW | 38. WATER INLET CONNECTION |
| 21. INOX FLEX PIPE | 30. T JUNCTION | 39. SPOUT |
| 25. OUTLET CONNECTOR LEVER | 31. G.1 M/F SLEEVE | 56. PROTECTION PIPE EXHAUST |
| 26. CONNECTION 3/8" | 32. CLAMP FOR PIPE 32-44 | |

Figure 4 – 90CPG45PLUS water supply

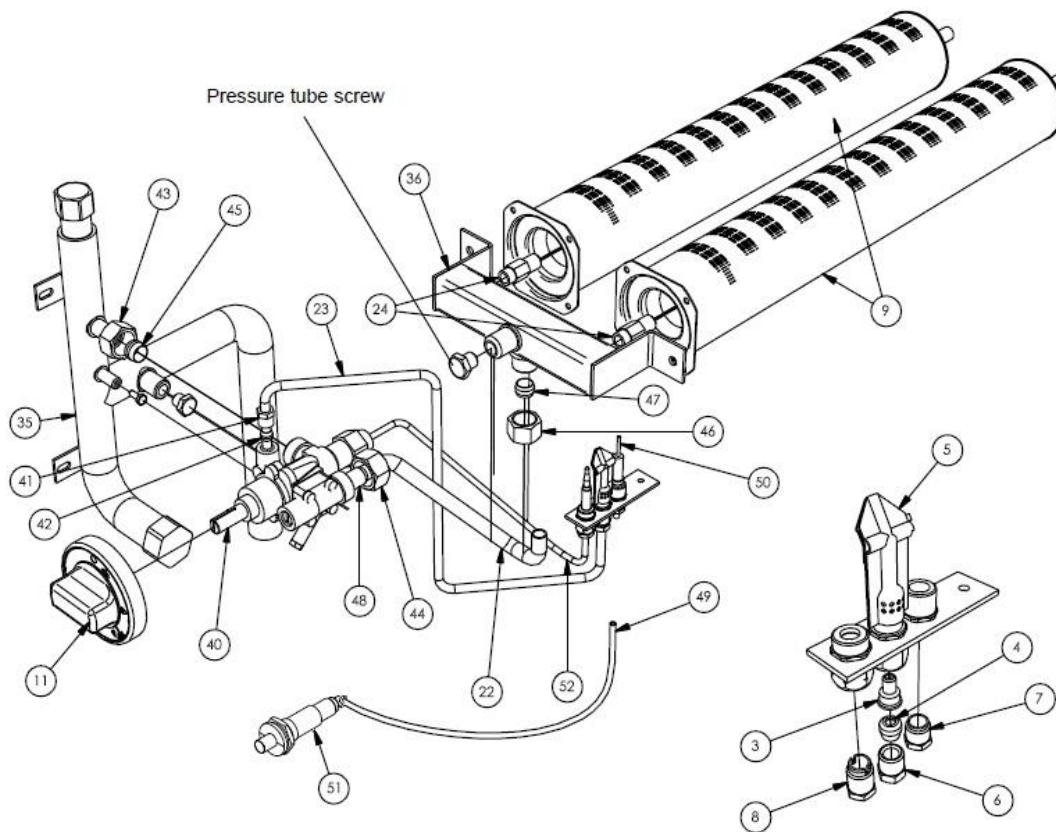
FIGURE DRAWINGS



- | | | |
|---|-----------------------------|--------------------------|
| 13. WATER INLET KNOB | 34. T JUNCTION | 62. T JUNCTION |
| 19. DRAIN HOSE | 35. G.1 M/F SLEEVE | 63. CLAMP FOR PIPE 38-50 |
| 22. INOX FLEX PIPE | 36. CLAMP FOR PIPE 32-44 | 64. G.1 EXTENSION |
| 23. INOX FLEX PIPE | 41. G.1 M/F ELBOW | |
| 30. NIPPLE M/M G1/2 | 42. WATER INLET CONNECTOR | |
| 31. OUTLET CONNECTOR LEVER WITH EXTENSION | 43. WATER INLET CONNECTION | |
| 32. CONNECTION 3/8" | 44. SPOUT | |
| 33. NIPPLE G1/2 / | 61. PROTECTION PIPE EXHAUST | |

Figure 5 – 90CPG90PLUS water supply

FIGURE DRAWINGS

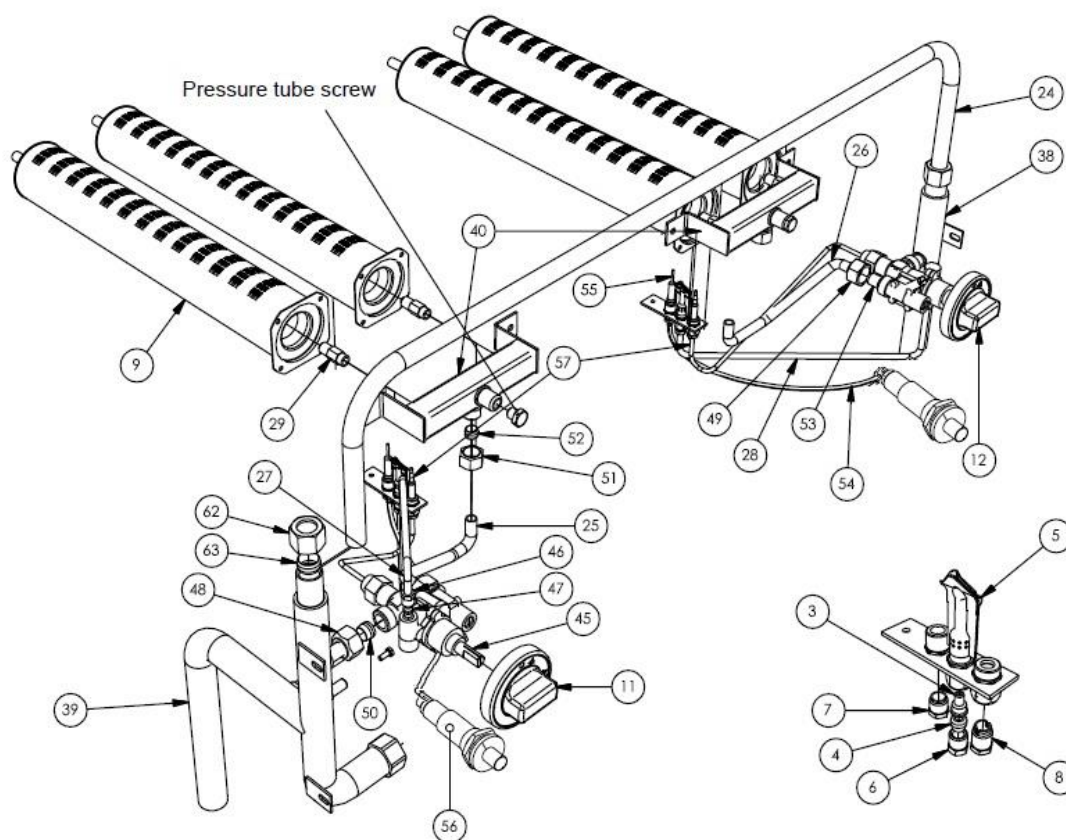


- 3. PILOT METHANE ORIFICE
- 4. BICONE PILOT ORIFICE
- 5. PILOT BURNER
- 6. PILOT LINE NUT
- 7. PIEZO SPARK PLUG NUT
- 8. THERM PILOT NUT
- 9. BURNER PASTA COOKER
- 11. GAS VALVE KNOB
- 22. BURNER TUBE
- 23. PILOT TUBE
- 24. LONG BURNER INJECTOR
- 35. LEFT GAS DISTRIBUTOR
- 36. GAS COLLECTOR

- 40. GAS VALVE
- 41. NUT FOR GAS VALVE
- 42. BICONE FOR GAS VALVE
- 43. GAS VALVE / DISTRIBUTOR NUT
- 44. NUT FOR GAS VALVE
- 45. GAS VALVE / DISTRIBUTOR BICONE
- 46. GAS COLLECTOR NUT
- 47. GAS COLLECTOR BICONE
- 48. BICONE FOR GAS VALVE
- 49. IGNITION CABLE
- 50. SPARK IGNITER
- 51. PIEZOELECTRIC SWITCHING
- 52. THERMOCOUPLE

Figure 6 – 90CPG45PLUS gas supply system

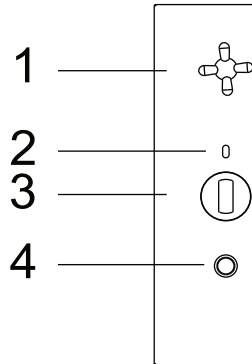
FIGURE DRAWINGS



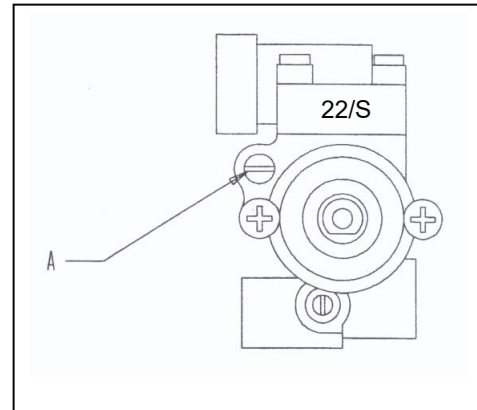
- | | |
|---------------------------------|------------------------------------|
| 3. PILOT METHANE ORIFICE | 40. GAS COLLECTOR |
| 4. BICONE PILOT ORIFICE | 45. GAS VALVE |
| 5. PILOT BURNER | 46. NUT FOR GAS VALVE |
| 6. PILOT LINE NUT | 47. BICONE FOR GAS VALVE |
| 7. PIEZO SPARK PLUG NUT | 48. GAS VALVE / DISTRIBUTOR NUT |
| 8. THERM PILOT NUT | 49. NUT D10 FOR GAS VALVE |
| 9. BURNER PASTA COOKER | 50. GAS VALVE / DISTRIBUTOR BICONE |
| 11. GAS VALVE KNOB | 51. GAS COLLECTOR NUT |
| 12. RIGHT GAS VALVE KNOB | 52. GAS COLLECTOR BICONE |
| 24. DISTRIBUTOR CONNECTION TUBE | 53. BICONE FOR GAS VALVE |
| 25. LEFT BURNER TUBE | 54. IGNITION CABLE |
| 26. RIGHT BURNER TUBE | 55. SPARK IGNITER |
| 27. LEFT PILOT TUBE | 56. PIEZOELECTRIC SWITCHING |
| 28. RIGHT PILOT TUBE | 57. THERMOCOUPLE |
| 29. LONG BURNER INJECTOR | 62. NUT |
| 38. RIGHT GAS DISTRIBUTOR | 63. BICONE |
| 39. LEFT GAS DISTRIBUTOR | |

Figure 7 – 90CPG90PLUS gas supply system

FIGURE DRAWINGS



- 1 – Water inlet knob
- 2 – Valve reference
- 3 – Gas valve
- 4 – Piezoelectric spark igniter



- A – Minimum adjustment screw of Gas valve

Figure 8 – Instrument control panel

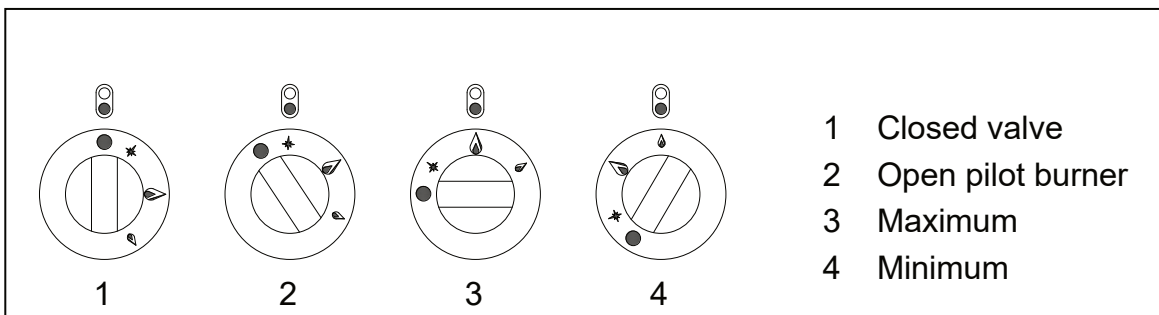


Figure 9 – Valve knob positions

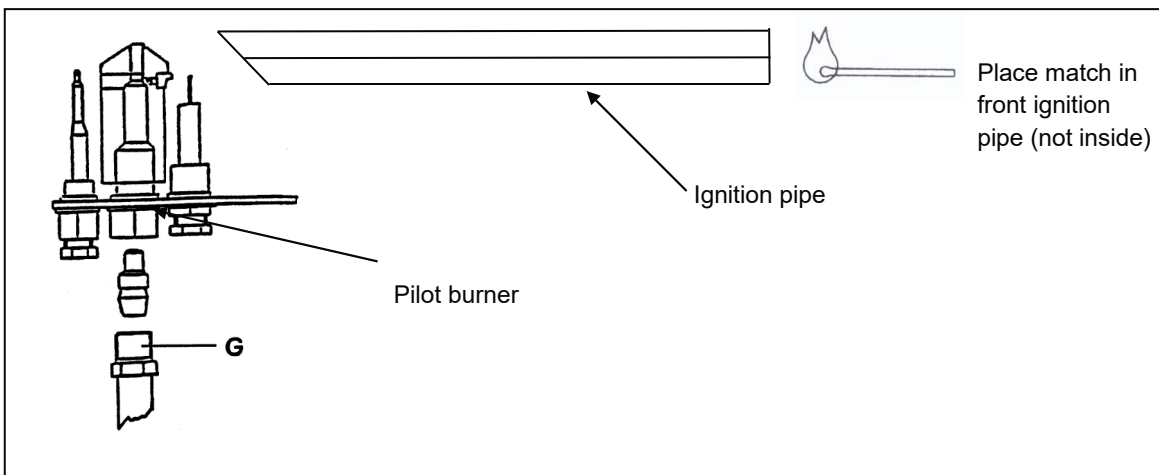


Figure 10 – Manual ignition with match

FIGURE DRAWINGS

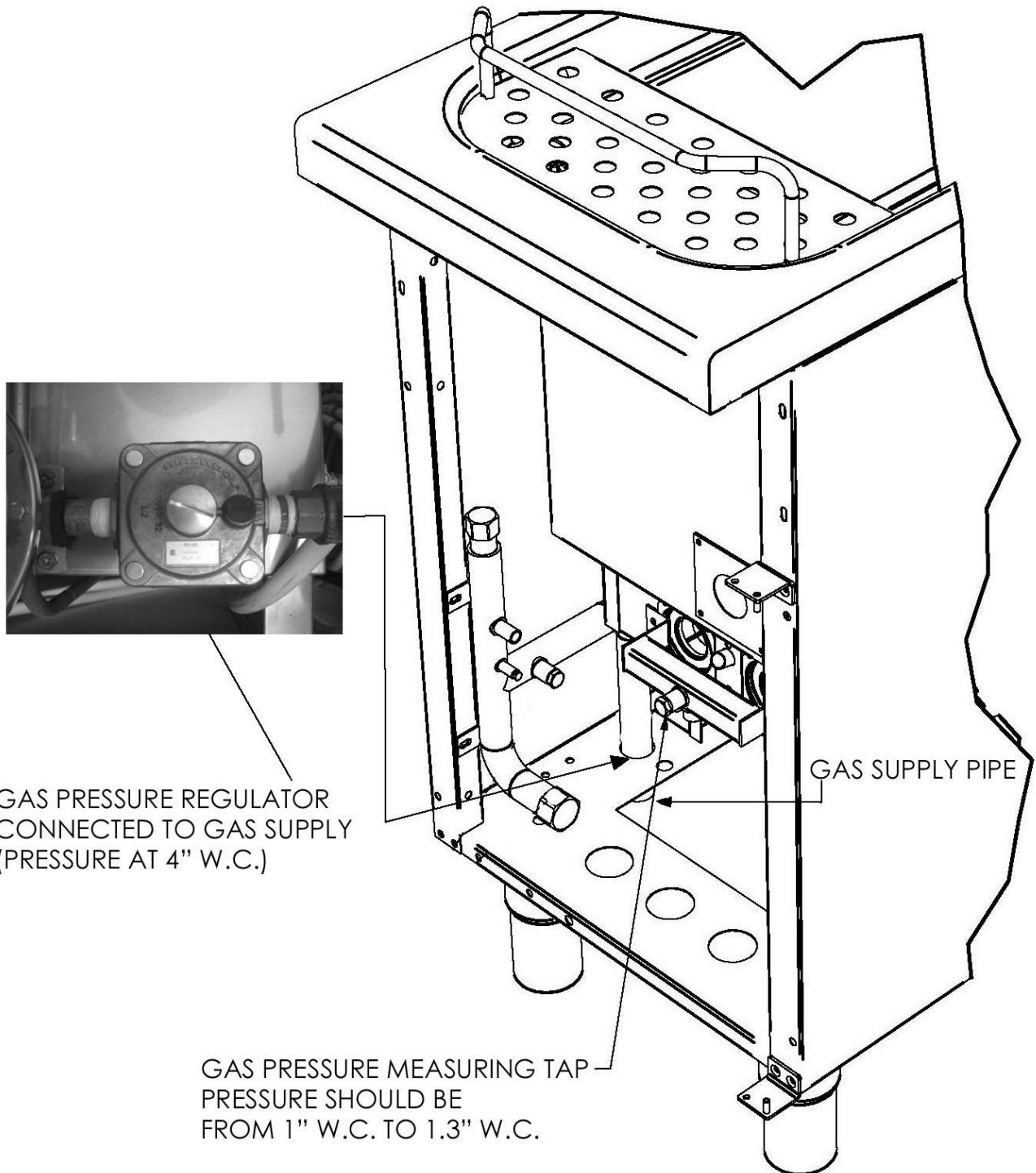


Figure 11 – Measuring gas pressure

FIGURE DRAWINGS

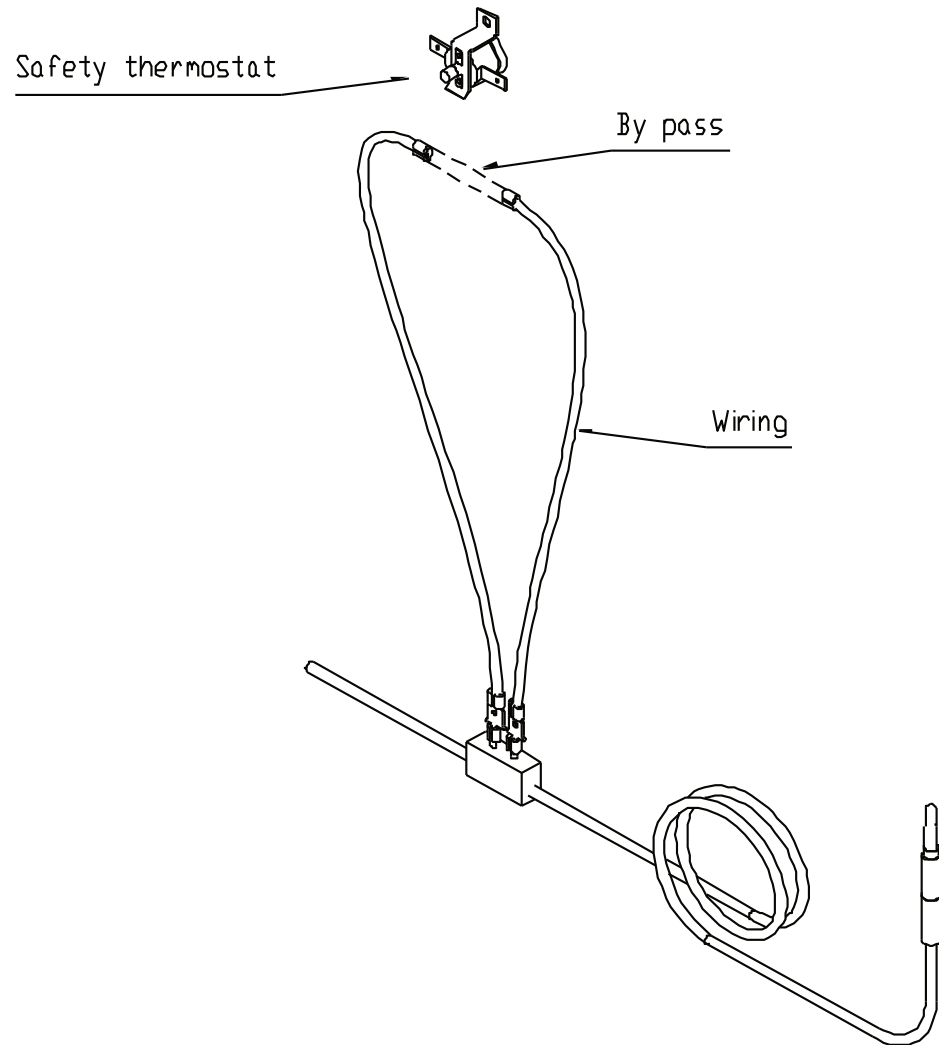
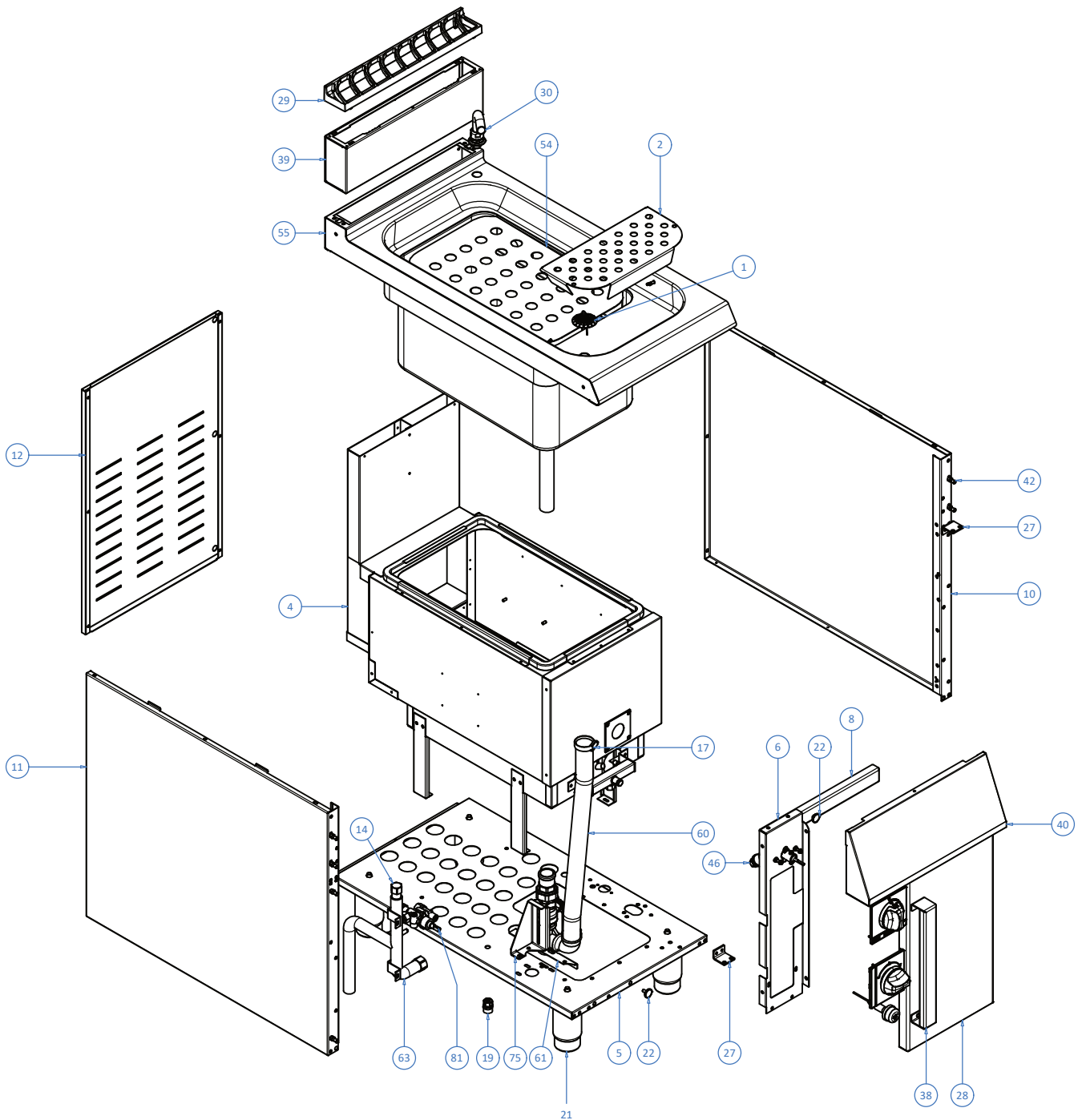


Figure 12 – Temporary “bridge” to by-pass the optional safety thermostat

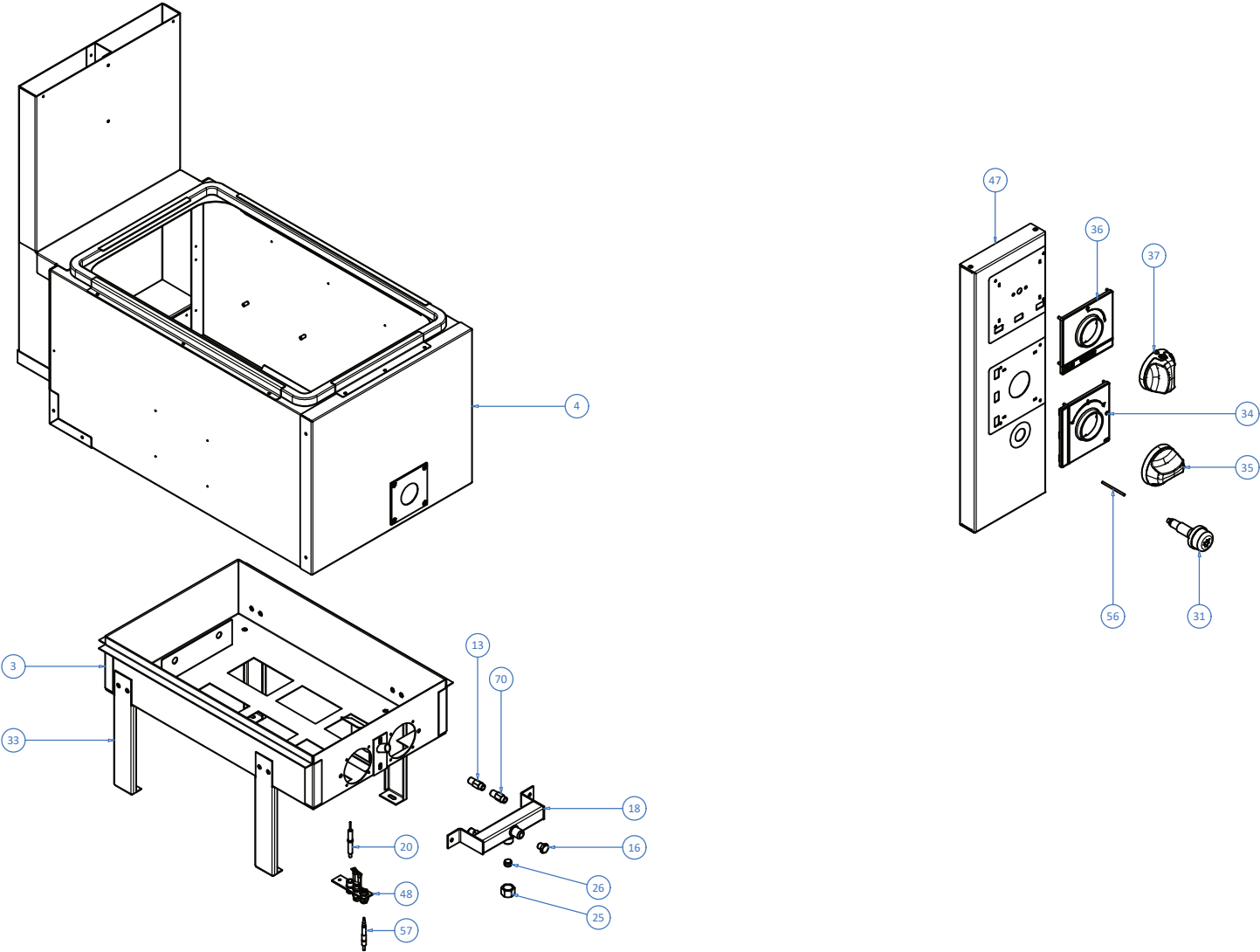
PARTS BREAKDOWN

ITEM	MODEL
49098	CE-IT-0045PLUS



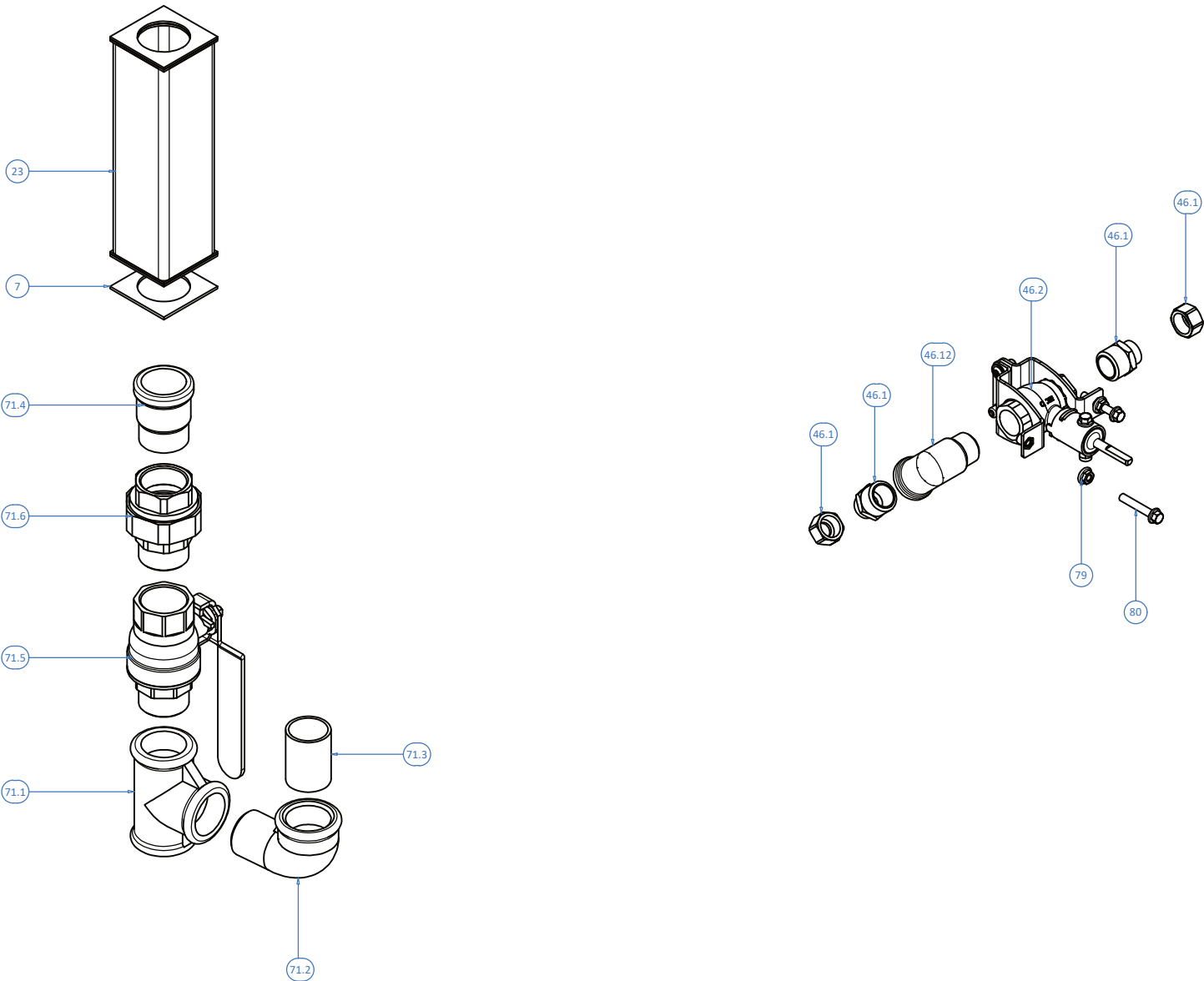
PARTS BREAKDOWN

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	AS281	Hinge for Door of Pasta Cooker Plus for 49098	27	AS270	Inox Flex Pipe Water Supply DN10x700 for 49098	51
AS253	Top Drainer Grill for 49098	2	AS282	Front Door for 49098	28	AS285	Inox Flex Pipe for Spout DN10x1200 for 49098	52
AV157	Comb. Chamber Cooking Assy. Inf.USA Plus for 49098	3	AS257	Cast Iron Exhaust Grate 450x70x40 for 49098	29	AV152	Stainless Steel Pin D.5x35 Cooking Grid for 49098	53
AV057	Cam.Comb.Assem.Sup.CPG Plus/USA for 49098	4	AS268	Spout for 49098	30	AV058	False Bottom GN1/1 Sheet Metal Tank for 49098	54
AV051	Pedestal Pasta Cooker 450 S.990R for 49098	5	AS279	Piezoelectric Ignition for 49098	31	AV128	Assy.Hob/Cooker 1V Gas Plus S990S for 49098	55
AV158	Left Tap Support Cooker Plus for 49098	6	AS262	Nut FE/ZN D10 for 49098	32	AS280	Ignition Cable CM.50 for 49098	56
AV066	Stainless Steel Flange 50x50 Hole D.35 for 49098	7	AV055	Leg Comb.Cooking Chamber S.900S-USA for 49098	33	AS276	Thermocouple CM60 for 49098	57
AV159	Traverso Pasta Cooker 1 Bowl Plus for 49098	8	AV094	Milo Gas Front Machine Ring for 49098	34	AV116	Braided Fiberglass Sheath SHT D6 for 49098	58
AV160	Front Protection Cooking Tank 45 S.990S for 49098	9	AV095	Milo Gas Knob D.10 for 49098	35	AV079	Grounding Comb Terminal for 49098	59
AV052	Right Side Pasta Cooker S.980S for 49098	10	AV096	H2O Tap Ring - General for 49098	36	AV124	Pasta Cooker Drain Pipe D.40x650 for 49098	60
AV053	Left Side Pasta Cooker S.980S for 49098	11	AV097	Milo Knob D.6 ELE for 49098	37	AV171	Compl. 2 Pedestal Pasta Cooker 450 for 49098	61
AV054	Back Pasta Cooker 450 S.990S for 49098	12	AV100	Sheet Metal Handle Plus for 49098	38	AV123	Machine Connection Plate for 49098	62
AV161	Nozzle Ott.CH12x30 M10x1 F.1,80x180 for 49098	13	AV098	Assy. Prol. Cam. X Lift. 450 UL for 49098	39	AV172	Left Pasta Cooker Distributor USA for 49098	63
AV088	Female Cap Zinc. 1/2" 300Z 1/2 for 49098	14	AV165	Dashboard Assy. 450 Neutral Plus UL for 49098	40	AV122	Packaging 470x920x1300 (450x900) for 49098	64
AV162	Female Cap Zinc. 3/4" 300Z 3/4 for 49098	15	AV101	M5 Hexagon Insert Zinc-Plated for 49098	41	AV121	Off-Cal Descaling Detergent for 49098	65
AV078	Male Cap 1/8 Chromed Brass for 49098	16	AV073	Handles FE/ZN 9x34xM5 Crus for 49098	42	AV120	PVC Stickers "CE" Mark 2 Col.D for 49098	66
AV074	ABA Aluzink Clamp Diam.32-44 for 49098	17	AV166	Plus Cook Door Distance D10x26.5 for 49098	43	AV119	Logo Offcar 36x36 Metal Thin Label for 49098	67
AV163	Collector 2 Nozzles Cooking Plus S.900 for 49098	18	AV167	Stainless Steel Screw M5x40 Din933 for 49098	44	AV118	Rock Wool D.100mm 1000x600x20 for 49098	68
AS264	Water Inlet Valve Connection for 49098	19, 46.1	AV110	Stainless Steel Washer M5 5x15 Uni6593 (Grem) for 49098	45	AV117	Felt Lamell. Roll 1000x1000x20 for 49098	69
AS273	Piezo Ignition Electrode 031.0014.00 for 49098	20	AV168	Assy. Tap 1 + Connection CPG1V for 49098	46	AV173	OT Nozzle CH12x30 M10x1 F.3,20x320R for 49098	70
AV129	Foot 2" Stainless Steel 150 - 210 for 49098	21	AV107	Stainless Steel 316 Elbow MF 1/2 for 49098	46.12	AV059	Water Drain Group CPG 1V USA for 49098	71
AS251	Door Magnet for 49098	22	AV103	Stainless Steel 316 Ball Tap F/F 1/2 for 49098	46.2	AV060	1" FFF Stainless Steel 316 "T" Connector for 49098	71.1
AS263	Protection Pipe Exhaust for 49098	23	AV169	Assy. Left Side CPG Plus UL for 49098	47	AV061	Elbow 90 MF 1 Stainless Steel 316 for 49098	71.2
AV164	Stainless Steel Screw Fake Rond. M4x10 for 49098	24	AS275	Pilot Burner for 49098	48	AV062	Welded Socket. Stainless Steel 316 1"x40mm for 49098	71.3
AV140	Nut M16x1.5 F.10X Rubin S.7 0907/6 for 49098	25	AV170	Pipe Bending 316L DN6x500 for 49098	49	AV063	Extension M/F 1x30 Stainless Steel 304 for 49098	71.4
AS267	Gas Collector Bicone D10 for 49098	26	AS295	Inox Flex Pipe for Water Inlet Tap DN10x500 for 49098	50	AV064	Stainless Steel 316 M/F Ball Tap 1 for 49098	71.5

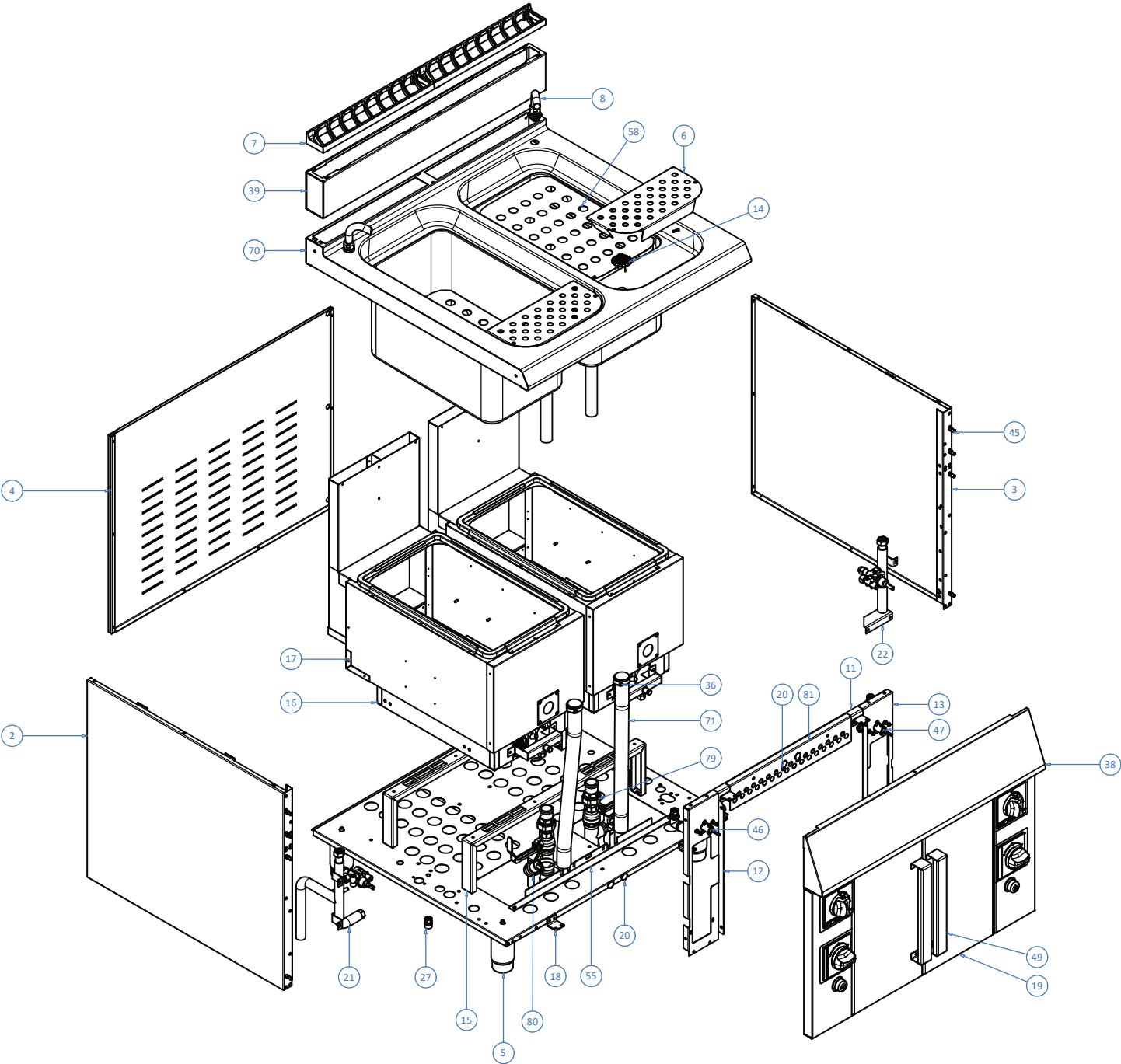
PARTS BREAKDOWN

ITEM	MODEL
49098	CE-IT-0045PLUS

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AV065	3 PCS 1" MF Stainless Steel 316 Nozzle for 49098	71.6	AV090	Fixing Bracket for Exhaust Collar CPG145 for 49098	75	AV127	M5 Stainless Steel Nut Rond. Din for 49098	79
AV072	CP 7/9S Exhaust Fixing Bracket for 49098	72	AV091	Collar with Loop TAZ40 LEG382855 for 49098	76	AV104	Stainless Steel Screw M5x30 Din933 for 49098	80
AV126	Internal Thermocouple CM.60 0270422 for 49098	73	AV174	Compl. 1 Pasta Cooker Pedestal 450 for 49098	77	AV175	Gas Tap Assy. S900 CPG Plus for 49098	81
AV125	Gas Pasta Cooker Instructions for 49098	74	AV115	Aluminum Washer M10 10x14x1 for 49098	78			

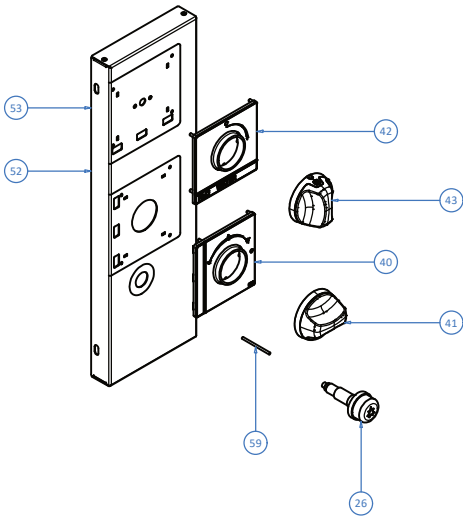
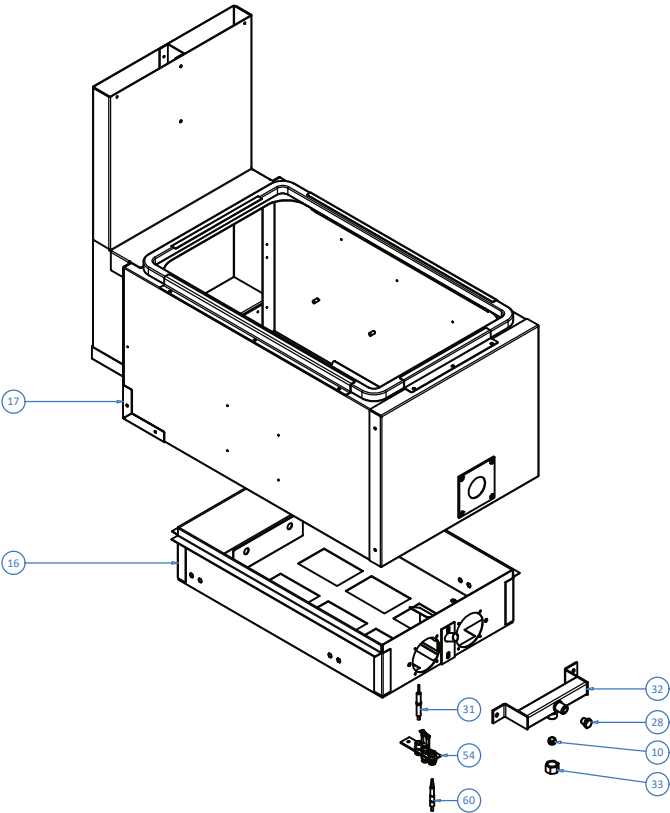
PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



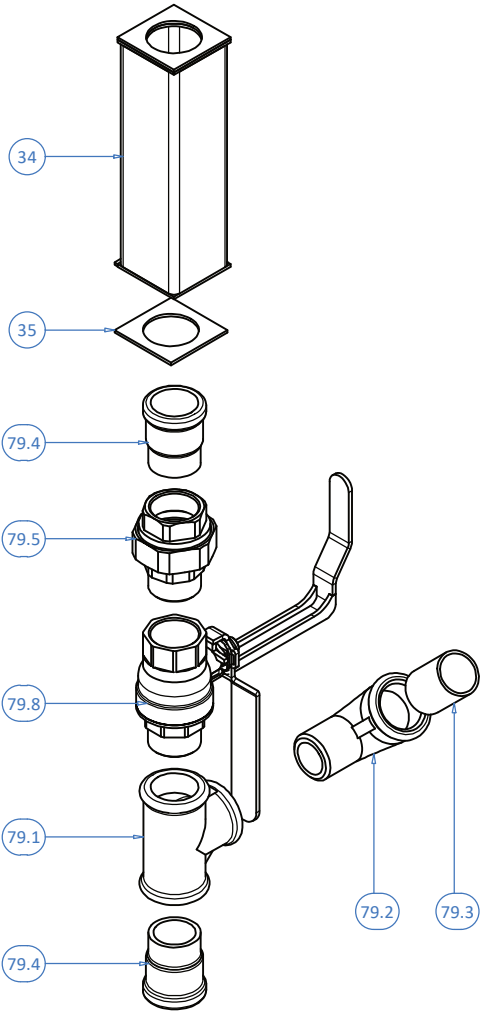
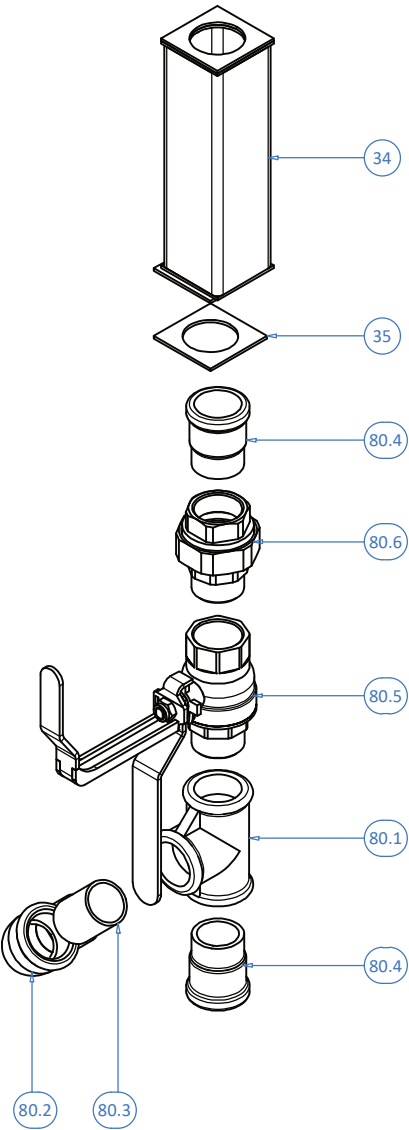
PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



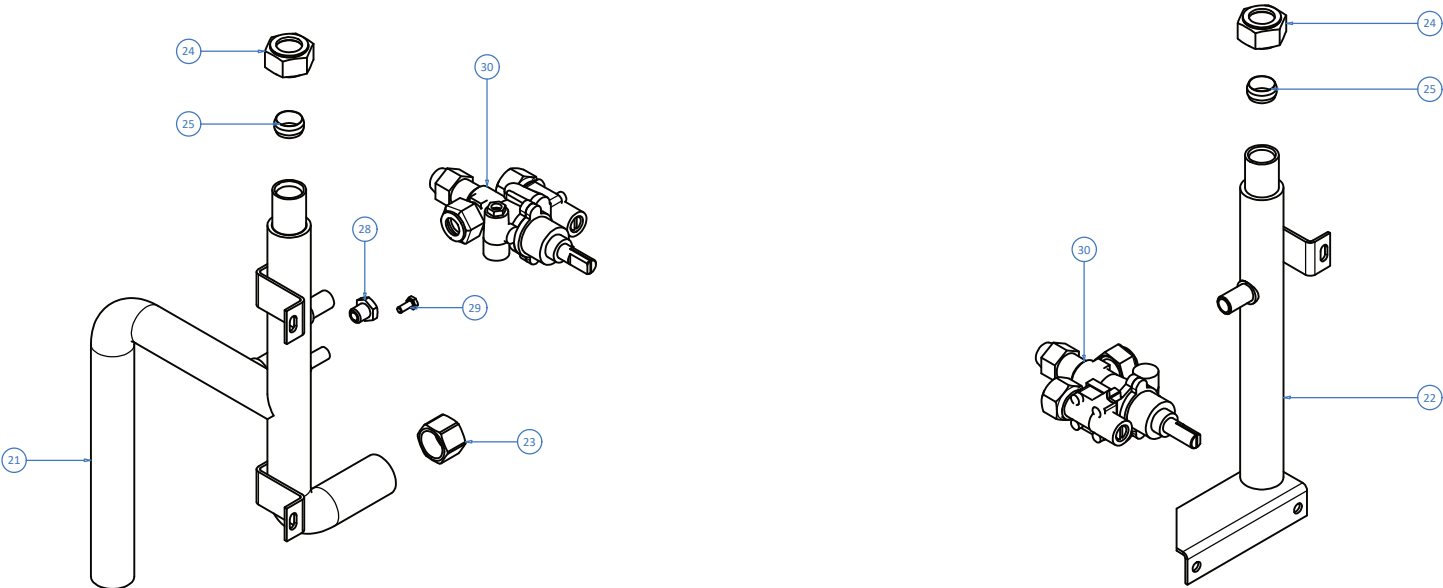
PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



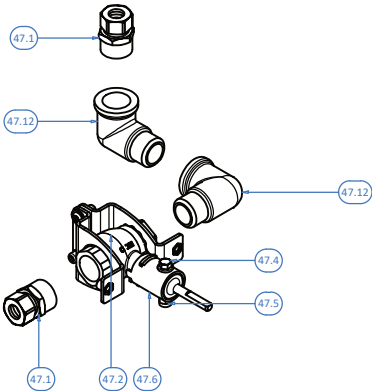
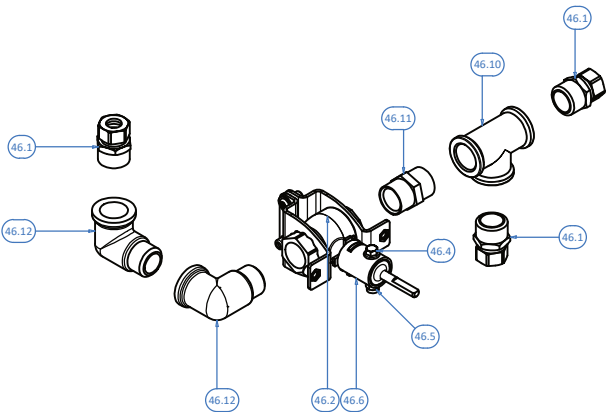
PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS



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
AV142	Pasta Cooker Pedestal 900 S.990R for 49100	1	AS264	Water Inlet Valve Connection for 49100	27, 46.1, 47.1	AV107	Stainless Steel 316 Elbow MF 1/2 for 49100	46.12, 47.12
AV053	Left Side Pasta Cooker S.980S for 49100	2	AV078	Male Cap 1/8 Chromed Brass for 49100	28	AV183	CPG Cora Tap Assy. for 49100	47
AV052	Right Side Pasta Cooker S.980S for 49100	3	AV164	Stainless Steel Screw Fake Rond. M4x10 for 49100	29	AV110	Stainless Steel Washer M5 5x15 UNI6593 (Grem) for 49100	48
AV132	Pasta Cooker Back 900 S.990S for 49100	4	AS287	Gas Valve for 49100	30	AV100	Sheet Metal Handle Plus for 49100	49
AV129	Foot 2" Stainless Steel 150 - 210 for 49100	5	AS273	Piezo Spark Plug for 49100	31	AV166	Plus Cook Door Distance D10x26.5 for 49100	50
AS253	Top Drainer Grill for 49100	6	AV163	Collector 2 Nozzles Cooking Plus S.900 for 49100	32	AV167	Stainless Steel Screw M5x40 DIN933 for 49100	51
AS257	Cast Iron Exhaust Grate 450x70x40 for 49100	7	AV140	Nut M16x1.5 F.10X Rubin S.7 0907/6 for 49100	33	AV169	Assy. Left Side CPG Plus UL for 49100	52
AS268	Spout for 49100	8	AS263	Protection Pipe Exhaust for 49100	34	AV184	Assy. Right Side CPG Plus UL for 49100	53
AS262	Nut FE/ZN D10 for 49100	9	AV066	Stainless Steel Flange 50x50 Hole D.35 for 49100	35	AS275	Pilot Burner for 49100	54
AS267	Gas Collector Bicone D10 for 49100	10	AV074	ABA Aluzink Clamp Diam.32-44 for 49100	36	AV139	CP 2V Exhaust Group Attachment for 49100	55
AV176	Traverso Pasta Cooker 2 Basins Plus for 49100	11	AV145	Central Reinforcement Foot Cooker Plus for 49100	37	AV185	Nozzle Ott.CH12x30 M10x1 F.2,75x275 for 49100	56
AV158	Left Tap Support Cooker Plus for 49100	12	AV179	Assy. Dashboard 900 Neutral Plus UL for 49100	38	AV186	Nozzle Ott.CH12x30 M10x1 F.1,70x170 for 49100	57
AV177	Right Tap Support Cooker Plus for 49100	13	AV146	Assy. Prol. Cam. X Lift. 900 UL for 49100	39	AV058	False Bottom GN1/1 Sheet Metal Tank for 49100	58
AS254	Drain Cover for 49100	14	AV094	Milo Gas Front Machine Ring for 49100	40	AS280	Ignition Cable CM.50 for 49100	59
AV138	Leg Cam.Comb.CP Gas 2V S.90S for 49100	15	AV095	Milo Gas Knob D.10 for 49100	41	AS276	Thermocouple CM60 for 49100	60
AV157	Comb. Chamber Cooking Assy. Inf.USA Plus for 49100	16	AV096	H2O Tap Ring - General for 49100	42	AV116	Braided Fiberglass Sheath SHT D6 for 49100	61
AV057	Cam.Comb.Assem.Sup.CPG Plus/USA for 49100	17	AV097	Milo Knob D.6 ELE for 49100	43	AV079	Grounding Comb Terminal for 49100	62
AS281	Hinge for Door of Pasta Cooker Plus for 49100	18	AV101	M5 Hexagon Insert Zinc-Plated for 49100	44	AV117	Felt Lamell. Roll 1000x1000x20 for 49100	63
AS282	Front Door for 49100	19	AV073	Handles FE/ZN 9x34xM5 Crus for 49100	45	AV118	Rock Wool D.100mm 1000x600x20 for 49100	64
AS251	Magnet for Doors D.22x3 Stem M6x15 for 49100	20	AV180	Assy. CPG Double Tap Cora for 49100	46	AV187	Glass Fiber Rope Section 16x16 (0.31K/M) for 49100	65
AV172	Left Pasta Cooker Distributor USA for 49100	21	AV181	T-Connector 1/2 AISI 316 044335 for 49100	46.1	AV119	Offcar Logo 36x36 Metal Thin Label for 49100	66
AV178	Distributor Assy. Right CPG USA for 49100	22	AV103	Stainless Steel 316 Ball Tap F/F 1/2 for 49100	46.2, 47.2	AV120	PVC Stickers "CE" Mark 2 Col.D for 49100	67
AV088	Femal Cap Zinc. 1/2" 300Z 1/2 for 49100	23	AV104	Stainless Steel Screw M5x30 Din933 for 49100	46.4, 47.4, 77	AV153	Packaging 920x920x1300 (0.9x900) for 49100	68
AV087	Nut Ott. 1/2 X Bicone 16 ACQ7703 for 49100	24	AV105	Self-Locking Stainless Steel Nut M5 for 49100	46.5, 47.5	AV123	Machine Connection Plate for 49100	69
AV086	Bicone Oct. from 16 ACQ7001 for 49100	25	AV106	Sal. Welded CPG Valve Adapter for 49100	46.6, 47.6	AV154	Assy.Plan/V.Pasta Cooker 2V Gas for 49100	70
AS279	Piezoelectric Ignition for 49100	26	AV182	Brass Nipples MM1/2x1/2 ACQ7514 for 49100	46.11	AV124	Pasta Cooker Exhaust Pipe D.40x650 for 49100	71

PARTS BREAKDOWN

ITEM	MODEL
49100	CE-IT-0090PLUS

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS285	Bended Pipe 316L DN10x1200 7786-1200 for 49100	72	AV127	M5 Stainless Steel Nut Rondl. Din for 49100	78	AV063	Extension M/F 1x30 Stainless Steel 304 for 49100	79.4, 80.4
AV188	Round Copper Tube 6x1 KG/MT 0.140 for 49100	73	AV156	Water Drain Group Right CPG 2V USA for 49100	79	AV065	3 PCS 1" MF Stainless Steel 316 Nozzle for 49100	79.5, 80.6
AV189	Round Copper Tube 10x1 KG/MT 0.230 for 49100	74	AV060	1" FFF Stainless Steel 316 "T" Connector for 49100	79.1, 80.1	AV064	Stainless Steel 316 M/F Ball Tap 1 for 49100	79.8, 80.5
AV190	Bended Pipe 316L DN16x1000 9360-1000 for 49100	75	AV061	Elbow 90 MF 1 Stainless Steel 316 for 49100	79.2, 80.2	AV155	Water Drain Group Left CPG 2V USA for 49100	80
AV125	Gas Pasta Cooker Instructions for 49100	76	AV062	Welded Socket, Stainless Steel 316 1"x40mm for 49100	79.3, 80.3	AV191	Gas Pipe Protection CPG2PLUS for 49100	81

NOTES

[illegible]

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: _____

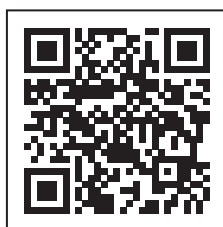
Date of Installation (MM/DD/YYYY): _____

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



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RESTAURANT EQUIPMENT FROM OMCAN OFFERING
PREMIUM EUROPEAN BRANDS TO THE NORTH AMERICAN
MARKET.**

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