

INSTRUCTION MANUAL

Doner Kebab Machines - Natural Gas

Items	49160	49161	49162
Models	NA-GD3/MU	NA-GD4/MU	NA-GD5/MU



49160



49161



49162

⚠ 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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Model NA-GD3/MU, NA-GD4/MU NA-GD5/MU

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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, sain 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Introduction

1. Introduction

Dear Sirs,

We are convinced that you will readily discover that your newly purchased appliance is safe to operate, reliable and cost-efficient, and produces amazing grilling results.

1.1 How to use the installation, operating, and maintenance instructions

Dear customer, we kindly ask you to carefully read this manual in order to avoid improper handling and damages.

Installation

2.1. Technical rules for gas installation

The installation and the start-up of the gas grills must be done by a professional technician only, in conformity with the technical rules and the local directives for gas installations.

2.2. Set-up of the device

- The appliance must be placed on a sturdy, secure and level surface made of stainless steel. This steel surface must have smooth bevelled edges and be welded in such a way as to prevent grease leakage.
- The grill may not be set up next to wooden or plastic surfaces. During operation the grill must be equipped with a grease pan. For the model GD5 the minimum distance between grill and wall must be 200 mm.
- The grill must be connected in accordance with valid regulations and may only be operated in a well-ventilated room in order to prevent concentrations of hazardous exhaust gasses from rising above permissible levels.

2.3. Technical specifications Dimensions

Item Number	49160	49161	49162
Model	NA-GD3/MU	NA-GD4/MU	NA-GD5/MU
Features	40 kg, 3 Burners	70 kg, 4 Burners	120 kg, 5 Burners
Gas Type	Natural Gas (NG)		
Cooking Capacity	88.2 lbs. (40 kg)	154.3 lbs. (70 kg)	264.5 lbs. (120 kg)
Max Height of Meat	17.7" (450 mm)	24.8" (630 mm)	32" (810 mm)
Material	Stainless Steel		
BTU (per hour)	28,500	38,000	47,500
Burner Surface Area (HxW)	19.1" x 7.3" (485 x 185 mm)	25.4" x 7.3" (645 x 185 mm)	32" x 7.3" (810 x 185 mm)
"Floor Space (without grease tray, WxD)"	20" x 23.2" (510 x 590 mm)		26" x 23.6" (660 x 600 mm)
"Floor Space (with grease tray, WxD)"	20.6" x 26.7" (525 x 680 mm)	21.6" x 29" (550 x 740 mm)	26.4" x 29.5" (670 x 750 mm)
Net Weight	53 lbs. (24 kg)	59 lbs. (26.7 kg)	95 lbs. (43 kg)
Net Dimensions (WxDxH)	20" x 23" x 36" (508 x 584.2 x 914.4 mm)	20" x 23" x 44" (508 x 584.2 x 1117.6 mm)	20" x 24.8" x 52" (510 x 630 x 1320 mm)

Installation

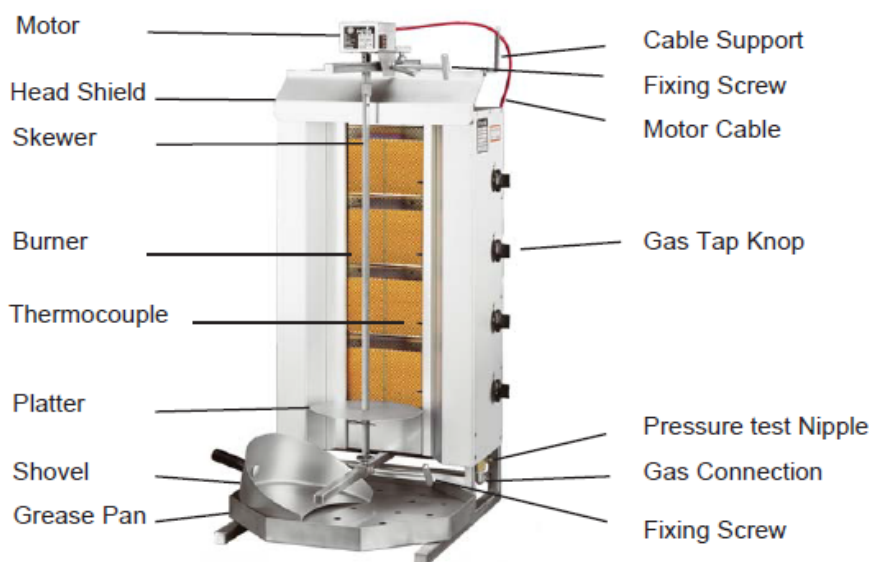
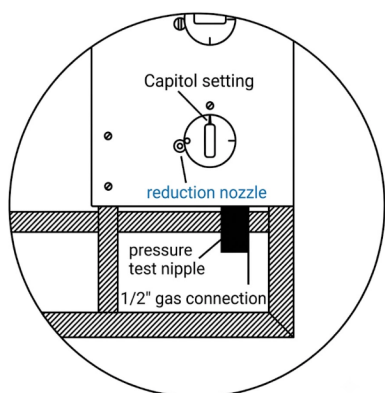
Heat Capacity			
Item Number	49160	49161	49162
Model	NA-GD3/MU	NA-GD4/MU	NA-GD5/MU
Heat Input (ΣQ_n)	8,40 kW(Hi)	11,2 kW(Hi)	14,0 kW(Hi)
LPG Consumption (kg/h)	0,66 kg/h	0,88 kg/h	1,10 kg/h
Natural Gas Consumption (m ³ /h)	0,90m ³ /h	1,20m ³ /h	1,50m ³ /h

Nozzle Table For Gas Grills Of The Series			
Item Number	49160	49161	49162
Model	NA-GD3/MU	NA-GD4/MU	NA-GD5/MU
Heat Input (ΣQ_n)	8,40 kW(Hi)	11,2 kW(Hi)	14,0 kW(Hi)
LPG Consumption (kg/h)	0,66 kg/h	0,88 kg/h	1,10 kg/h
Natural Gas Consumption (m ³ /h)	0,90m ³ /h	1,20m ³ /h	1,50m ³ /h

2.4. Electrical motor

- Synchronised-drive motor 230 V / 50 Hz / 3,5 W / 1 rpm
- Upon request : 2 rpm
- Special voltage ratings e.g. 12 V DC

2.5. Gas connection diagram



Operating and Maintenance

3. Operating and maintenance instructions

3.1. Set up/short description

- Our grill consists of a stainless steel housing (Cr.Ni 1.4301) supported by a tubular frame. The bottom guide arm (stainless, Cr.Ni1.4301) supporting the gyros skewer is welded to the tubular frame. The top guide arm which also serves as the motor mount, is permanently connected to a heat shield. This heat shield protects the motor and keeps it from overheating. The guide arm/heat shield unit is inserted into the guide tube which is mounted at the tubular frame and tightened by means of the provided bolts.
- The guide arms are offset, thus assuring an upright position of the skewer in the grill once the motor has been mounted.

3.2. Possible use

- This grill is intended for commercial use only.

3.3. Important advices

- Make sure that the protection foils and possible packaging remains are removed.
- Only persons who already read the installation -, operating - and maintenance instructions respectively appropriated trained personal are allowed to use this appliance.
- The grill in operation must never be unattended.

3.4. Start up

By opening the shut-off valve to the gas line or gas bottle, the grill is ready for use. Always ignite the top burner first:

- Turn the top knob to the highest setting (see diagram page 6) and pressdown. Ignite the gas as it exits the grating of the top burner. Hold the knob pressed until the grating glows red (approx. 20 sec.). At this point, the temperature can be infinitely adjusted to the level desired. To start the other burners, repeat above procedure using the appropriated knobs.

3.5. Motor operation

- Attach the motor to the top guide arm using the top sliding sleeve, the fixing screw and the T-shaped countering handle. Adjusting the motor angle is simple: loosen the countering handle, set the motor to the desired angle and re-tighten the countering handle to secure the adjustment. Place the gyros skewer onto the bottom sliding sleeve, adjusting the skewer angle until it is perpendicular with the ground. Slide the top sleeve up onto the motor axle and insert the skewer head.
- Slide the top sleeve back down again. Hang up the motor connection lead to the heat shield.
- Insert the shock-proof plug into nearest available socket and set switch to position 1. Using the rocker switch on the motor housing, the rotation direction can be set :
 - » Left hand rotation (press up on rocker switch)
 - » Off position (rocker switch in middle position)
 - » Right hand position (press down on rocker switch).
- If you wish to change the distance between the heating surface and the meat being grilled, the fixing screw and the countering handle for the top sliding sleeve must be loosened along with the fixing screw of the bottom sliding sleeve. Move both sleeves together with the skewer until the desired distance is attained, making certain that the meat surface is parallel to the heating surface. Then retighten the fixing screw and the countering handle.

Operating and Maintenance

3.6 Manual operation

- The cross handle can also be separately delivered as a special spare part, so that the skewer can be used without motor.
- After tightening the bottom fixing screw, place the gyros skewer onto the bottom sliding sleeve and adjust skewer angle until it is perpendicular with the ground. Next, loosen the top fixing screw, position the top sliding sleeve over the skewer head and then tighten the fixing screw. The cross handle can now be inserted from above through the welded ring of the top sliding sleeve and onto the head of the skewer.

3.7 Cleaning

- The appliance should be cleaned after daily use. For cleaning purposes, we recommend commercially available grill cleaning products.
- **Caution: The burner plates must not get in contact with the cleanser.**

3.8 Maintenance

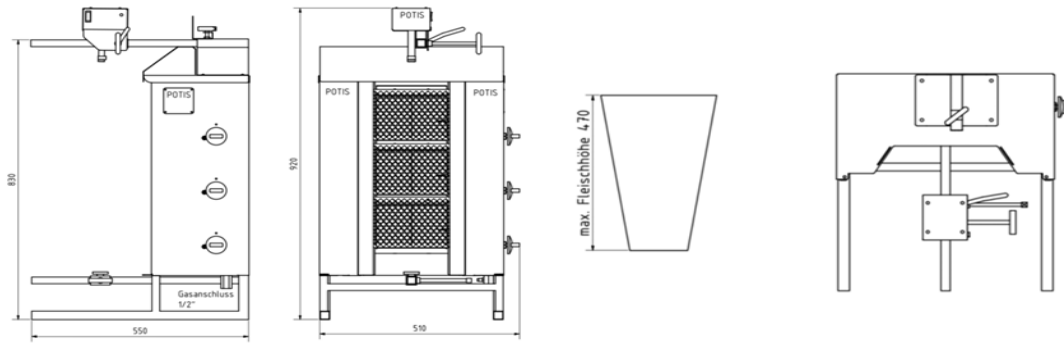
- The appliance must be checked for proper function, depending on the number of operating hours, at least once a year. This inspection must be performed by a qualified gas technician, or the appliance is to be returned for factory inspection. If parts are damaged and to be replaced, they are only to be replaced with original parts.

3.9 Guarantee

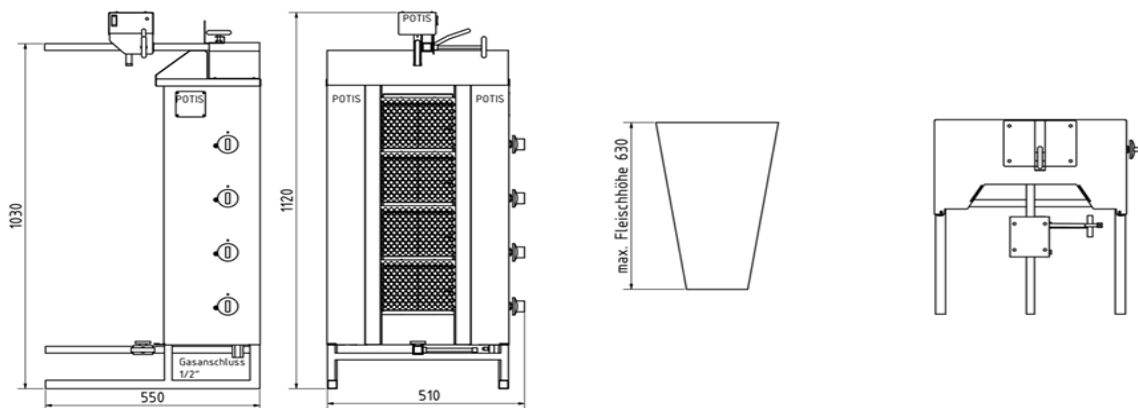
- 6 months guarantee on materials, provided the appliance is installed and operated properly.

Technical Drawings

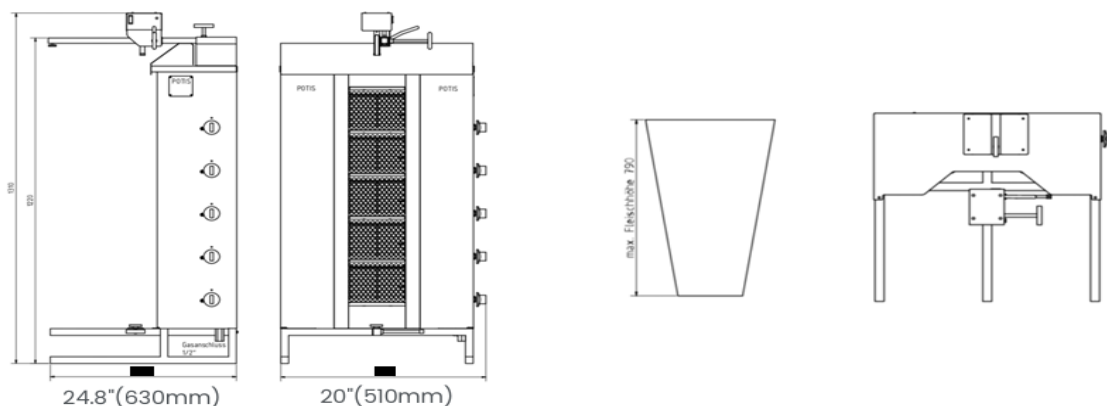
Model NA-GD3/MU 49160



Model NA-GD4/MU 49161

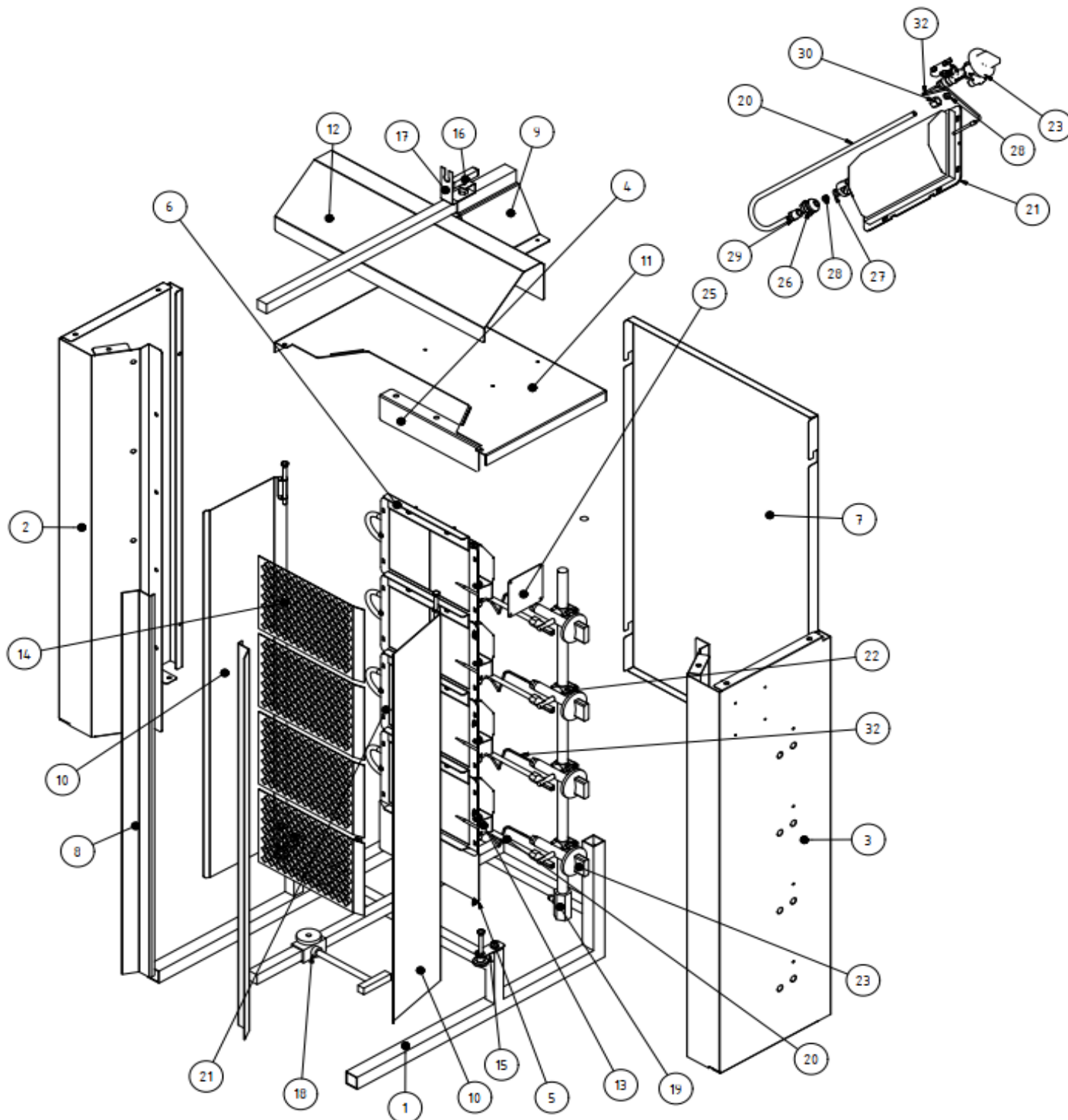


Model NA-GD5/MU 49162



Parts Breakdown

Model NA-GD3/MU 49160, NA-GD4/MU 49161, Model NA-GD5/MU 49162



Parts Breakdown

Model NA-GD3/MU 49160, NA-GD4/MU 49161, Model NA-GD5/MU 49162

Item No.	Description	Position	Item No.	Description	Position
AX515	FRAME FOR KEBAB MACHINE 49160, 49161, 49162	1	AX531	MOTORCABLE SUPPORT FOR KEBAB MACHINE 49160, 49161, 49162	17
AX516	CASING LEFT FOR KEBAB MACHINE 49160, 49161, 49162	2	AX532	BOTTOM SLIDING SLEEVE COMPLETE FOR KEBAB MACHINE 49160, 49161, 49162	18
AX517	CASING RIGHT FOR KEBAB MACHINE 49160, 49161, 49162	3	AX533	GAS CONNECTION WITH TEST FITTING FOR KEBAB MACHINE 49160, 49161, 49162	19
AX518	ABOVE BLIND FOR KEBAB MACHINE 49160, 49161, 49162	4	AX534	TUBE ERMETO FOR KEBAB MACHINE 49160, 49161, 49162	20
AX519	BELOW BLIND FOR KEBAB MACHINE 49160, 49161, 49162	5	AX535	DUAL BURNER INCL. NOZZLE/EXCL. NOZZLE FOR KEBAB MACHINE 49160, 49161, 49162	21
AX520	INTERMEDIATE BLIND FOR KEBAB MACHINE 49160, 49161, 49162	6	AX536	GAS TAP INCL. KNOB AND THERMOCOUPLE FOR KEBAB MACHINE 49160, 49161, 49162	22
AX521	REAR PANEL FOR KEBAB MACHINE 49160, 49161, 49162	7	AX537	GAS TAP KNOB FOR KEBAB MACHINE 49160, 49161, 49162	23
AX522	LATERAL CLEAT LEFT/RIGHT FOR KEBAB MACHINE 49160, 49161, 49162	8	AX538	REDUCTION NOZZLE FOR KEBAB MACHINE 49160, 49161, 49162	24
AX523	TOP PART OF THE UPPER GUIDING ROD INCL. FIXING KNOB FOR KEBAB MACHINE 49160, 49161, 49162	9	AX539	DATA PLATE FOR KEBAB MACHINE 49160, 49161, 49162	25
AX524	FRONT PANEL FOR KEBAB MACHINE 49160, 49161, 49162	10	AX540	NOZZLE ACCEPTANCE FOR DUAL BURNER FOR KEBAB MACHINE 49160, 49161, 49162	26
AX525	CASING COVER FOR KEBAB MACHINE 49160, 49161, 49162	11	AX541	MAIN NOZZLE FOR KEBAB MACHINE 49160, 49161, 49162	27
AX526	HEAT PROTECTION SHIELD INCL. GUIDING ROD FOR KEBAB MACHINE 49160, 49161, 49162	12	AX542	DOUBLE TAPER SEAL FOR KEBAB MACHINE 49160, 49161, 49162	28
AX527	ANGLE BRACKET FOR KEBAB MACHINE 49160, 49161, 49162	13	AX543	CAP SCREW FOR KEBAB MACHINE 49160, 49161, 49162	29
AX528	COMBUSTION GRATING FOR KEBAB MACHINE 49160, 49161, 49162	14	AX544	CAP NUT FOR KEBAB MACHINE 49160, 49161, 49162	30
AX529	DOOR HOLDING PLATE FOR KEBAB MACHINE 49160, 49161, 49162	15	AX545	FASTENING CLIP FOR GAS TAP FOR KEBAB MACHINE 49160, 49161, 49162	31
AX530	LOCKING BOLT FOR FIXING THE GUIDING ROD FOR KEBAB MACHINE 49160, 49161, 49162	16	AX546	THERMOCOUPLE FOR KEBAB MACHINE 49160, 49161, 49162	32

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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

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

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

Would you like to extend the warranty? ☐ Yes ☐ No

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

TRENTO

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