TRENTO

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

Version: Revised - 10/30/2026 · 49160-49162-EN Rev. B

MADE IN GERMANY · FABRIQUÉ EN ALLEMAGNE · WARRANTY 1 YEAR PARTS · WARRANTY 1 YEAR LABOR · NSF · c UL us LISTED

49160 49161 49162

Scan for product page

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

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General Information

Record your product information here. Trento tracks the service history of your equipment by its serial number — have it ready when you call.

Model Number (circle one)	NA-GD3/MU / NA-GD4/MU / NA-GD5/MU
Serial Number	
Item Number (circle one)	49160 / 49161 / 49162
Date of Purchase	
Dealer	
Installed By	

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 vous assurer que tous les éléments commandés sont dans la boîte et qu'il n'y a aucun dommage dissimulé à la machine. Si le colis a subi de mauvaises manipulations, des chocs ou des dommages (visibles ou cachés), 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 en port dû ou par un tiers transporteur.

General Information

Avant d'utiliser tout équipement, lisez toujours et familiarisez-vous avec toutes les opérations et les consignes de sécurité.

Omcan voudrait vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Conservez également 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 Fabricación Y Distribución Inc. Y Maquinaria De Alimentos De América, Inc. dba Omcan y Omcan Inc. no son responsables de ningún daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podrá ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, que haya sido entrenado en el correcto funcionamiento de esta máquina, y esté usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras está en funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepción de un envío de Omcan, inspeccione si hay daños externos. Si no hay daños evidentes en el empaque exterior, abra el cartón para asegurarse de que todos los artículos solicitados estén dentro de la caja y de que no haya daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visibles u ocultos) 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 el transportista. 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 ningún recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarícese con todas las instrucciones de funcionamiento y seguridad.

A Omcan le gustaría darle las gracias por la compra de esta máquina. Es de suma importancia guardar estas instrucciones para futuras consultas. Además, guarde la caja original y el embalaje para el envío del equipo si se requiere servicio técnico o la devolución de la máquina.

Safety and Warranty

This manual uses the following signal words:

Warning: a hazard that could result in death or serious injury.
Caution: a hazard that could result in minor or moderate injury.
Note: information important to the correct use or care of the unit.

IMPORTANT SAFEGUARDS

1. **Warning:** installation and start-up of the grill must be carried out by a professional gas technician only, in conformity with the applicable technical rules and local directives for gas installations.
2. The grill is intended for **commercial use only**, and may be used only by persons who have read this manual or have been appropriately trained.
3. **NEVER** leave the grill unattended while it is in operation.
4. The grill may only be operated in a well-ventilated room, so that concentrations of hazardous exhaust gases cannot rise above permissible levels.
5. **Warning:** during and after operation the burner surfaces, heat shield and skewer become EXTREMELY HOT. Allow the unit to cool before cleaning or handling.
6. Make sure all protective films and packaging remains are removed before first use.
7. **DO NOT** set up the grill next to wooden or plastic surfaces, and **ALWAYS** operate it with the grease pan in place.
8. If parts are damaged, they must be replaced with original parts only.

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 LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see https://omcan.com/disclaimer for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

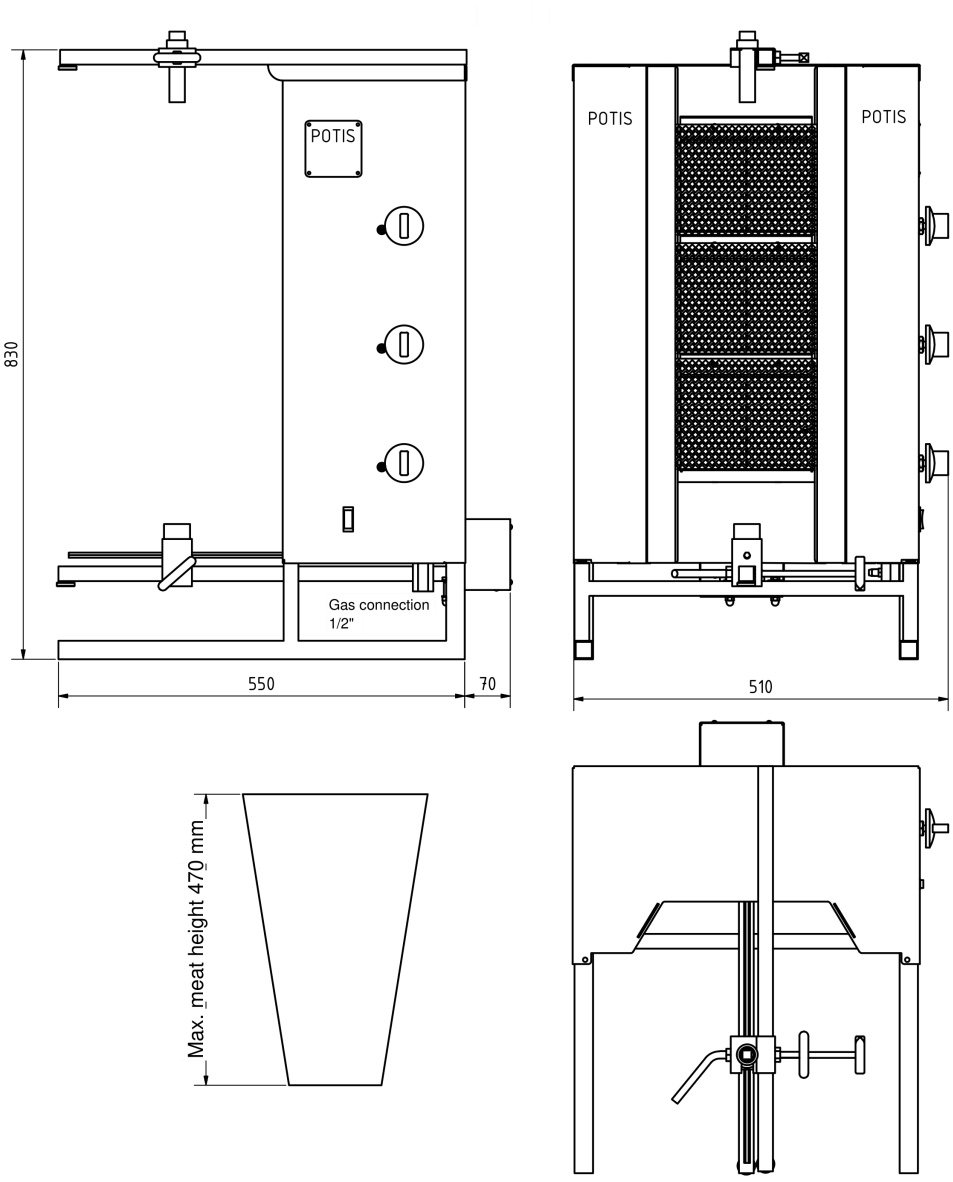
Item Number	49160	49161	49162
Model	NA-GD3/MU	NA-GD4/MU	NA-GD5/MU
Burners	3	4	5
Gas Type	Natural Gas (NG)	Natural Gas (NG)	Natural Gas (NG)
Gas Connection	1/2"	1/2"	1/2"
Heat Input	28,500 BTU/h (8.40 kW)	38,000 BTU/h (11.2 kW)	47,500 BTU/h (14.0 kW)
Natural Gas Consumption	31.8 ft³/h (0.90 m³/h)	42.4 ft³/h (1.20 m³/h)	53.0 ft³/h (1.50 m³/h)
Rotor Motor	Synchronized-drive motor, 1 rpm	Synchronized-drive motor, 1 rpm	Synchronized-drive motor, 1 rpm
Motor Electrical	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph	115V / 60Hz / 1Ph
Plug	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
Cooking Capacity	88.2 lb (40 kg)	154.3 lb (70 kg)	264.6 lb (120 kg)
Max. Height of Meat	18.5" (470 mm)	24.8" (630 mm)	31.1" (790 mm)
Burner Surface Area (H x W)	19.1" x 7.3" (485 x 185 mm)	25.4" x 7.3" (645 x 185 mm)	31.9" x 7.3" (810 x 185 mm)
Floor Space, without Grease Tray (W x D)	20.1" x 23.2" (510 x 590 mm)	20.1" x 23.2" (510 x 590 mm)	26.0" x 23.6" (660 x 600 mm)
Floor Space, with Grease Tray (W x D)	20.7" x 26.8" (525 x 680 mm)	21.7" x 29.1" (550 x 740 mm)	26.4" x 29.5" (670 x 750 mm)
Dimensions, without Grease Tray (W x D x H)	20.1" x 24.4" x 32.7" (510 x 620 x 830 mm)	20.1" x 24.4" x 40.6" (510 x 620 x 1030 mm)	26.0" x 27.2" x 48.0" (660 x 690 x 1220 mm)
Material	Stainless steel	Stainless steel	Stainless steel
Net Weight	52.9 lb (24 kg)	58.9 lb (26.7 kg)	94.8 lb (43 kg)

Note: dimensions are for the unit without the grease tray; for the footprint with the grease tray in place, see Floor Space, with Grease Tray. Depth includes the 2.8" (70 mm) projection shown on the drawings for NA-GD3/MU and NA-GD4/MU, and 3.5" (90 mm) for NA-GD5/MU. Dimensions are taken from the factory drawings.

Note: the manufacturer reserves the right to make changes to the machine without notice.

Technical Drawings

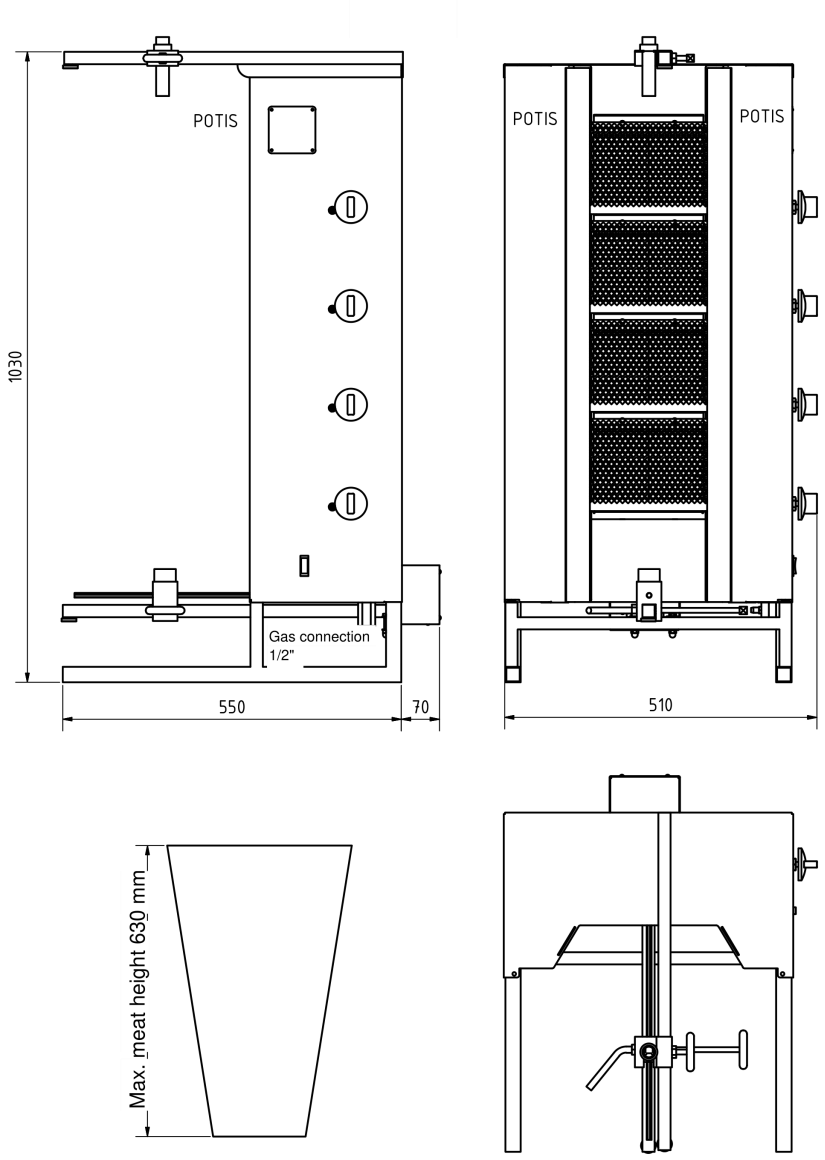
Model NA-GD3/MU 49160



Dimensions in mm.

Technical Drawings

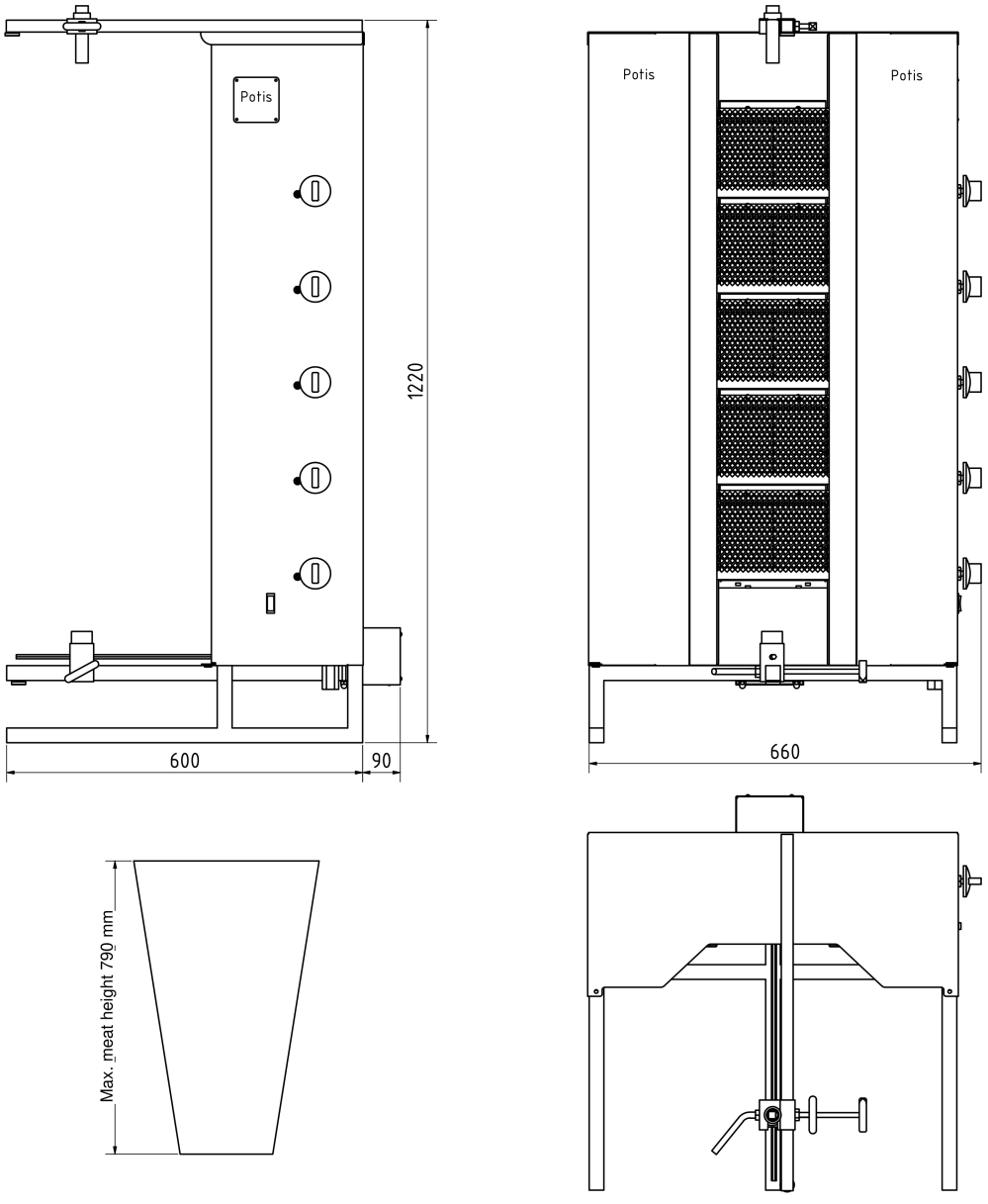
Model NA-GD4/MU 49161



Dimensions in mm.

Technical Drawings

Model NA-GD5/MU 49162



Dimensions in mm.

Installation

TECHNICAL RULES FOR GAS INSTALLATION

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

BEFORE YOU BEGIN

Confirm each point below before putting the grill into service:

- ☐ The grill stands on a sturdy, secure and level stainless steel surface with smooth bevelled edges, welded so that grease cannot leak through.
- ☐ The grill is not next to any wooden or plastic surface, and the grease pan is in place.
- ☐ Model NA-GD5/MU only: there is at least 7.9" (200 mm) between the grill and the wall.
- ☐ The room is well ventilated, so that concentrations of hazardous exhaust gases cannot rise above permissible levels.
- ☐ The gas connection has been made by a qualified technician in accordance with the applicable regulations, and checked for leaks.
- ☐ All protective films and packaging remains have been removed.

SET-UP OF THE UNIT

- Place the grill on a sturdy, secure and level surface made of stainless steel. The surface must have smooth bevelled edges and be welded in such a way as to prevent grease leakage.
- **DO NOT** set up the grill next to wooden or plastic surfaces. During operation the grill must be equipped with a grease pan. For model NA-GD5/MU, the minimum distance between the grill and the wall is 7.9" (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 gases from rising above permissible levels.

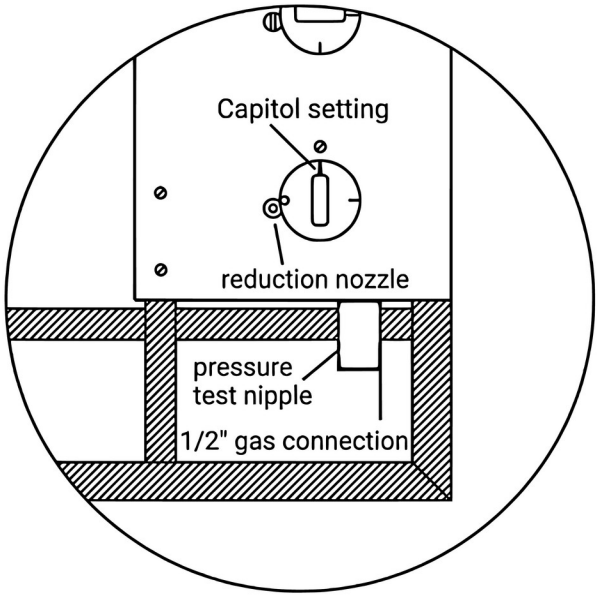
GAS SUPPLY PRESSURE

- Before start-up, the gas technician checks the supply pressure at the pressure test nipple (see GAS CONNECTION DIAGRAM) against the gas type and pressure shown on the unit's rating plate.

ROTOR MOTOR

- The skewer is driven by a synchronized-drive motor (1 rpm).

GAS CONNECTION DIAGRAM



Operation

DESCRIPTION

- The grill consists of a stainless steel housing (Cr-Ni 1.4301) supported by a tubular frame. The bottom guide arm, which supports 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 that protects the motor from overheating. The guide arm / heat shield unit is inserted into the guide tube mounted on the tubular frame and tightened with the provided bolts.
- The guide arms are offset, assuring an upright position of the skewer in the grill once the motor has been mounted.
- The grill is intended for commercial use only.

START-UP

1. Open the shut-off valve on the gas line; the grill is ready for use.
2. **ALWAYS** ignite the top burner first: turn the top knob to the highest setting and press it down. Ignite the gas as it exits the grating of the top burner. Hold the knob pressed until the grating glows red (approximately 20 seconds). The temperature can then be adjusted steplessly to the level desired.
3. To start the other burners, repeat the procedure with the corresponding knobs.

IF A BURNER DOES NOT LIGHT

- If a burner does not ignite, or the flame goes out: turn all knobs to the off position and close the shut-off valve on the gas line.
- **DO NOT** attempt to relight the grill. Have a qualified gas technician check the unit before it is used again.

SHUTDOWN

1. Turn every burner knob to the off position.
2. Set the motor rocker switch to the middle (off) position and unplug the motor.
3. Close the shut-off valve on the gas line.
4. Allow the unit to cool before cleaning or handling (see MAINTENANCE).

MOTOR OPERATION

1. Attach the motor to the top guide arm using the top sliding sleeve, the fixing screw and the T-shaped countering handle. To adjust the motor angle: loosen the countering handle, set the motor to the desired angle, and re-tighten the countering handle.
2. Place the gyros skewer onto the bottom sliding sleeve and adjust the skewer angle until it is perpendicular to the ground. Slide the top sleeve up onto the motor axle and insert the skewer head, then slide the top sleeve back down. Hang the motor connection lead on the heat shield.
3. Insert the plug into the nearest available outlet and set the switch to position 1. The rotation direction is set with the rocker switch on the motor housing: press up for left-hand rotation, middle position for off, press down for right-hand rotation.
4. To change the distance between the heating surface and the meat, loosen the fixing screw and countering handle of the top sliding sleeve and the fixing screw of the bottom sliding sleeve. Move both sleeves together with the skewer until the desired distance is reached, making certain the meat surface is parallel to the heating surface. Then re-tighten the fixing screw and the countering handle.

Operation

MANUAL OPERATION

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

Maintenance

CLEANING

- Clean the unit after daily use. Commercially available grill cleaning products are recommended.
- **Caution:** the burner plates must **NEVER** come into contact with the cleanser.

Part	What to Use	Never Use
Housing and exterior	Commercially available grill cleaning products, after daily use (unit cooled)	
Burner plates		Any contact with the cleanser

MAINTENANCE

- The unit 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 unit is to be returned for factory inspection.
- If parts are damaged and need replacement, they may only be replaced with original parts.

MAINTENANCE SCHEDULE

The tasks below are prescribed in this manual. Check off each task in the MAINTENANCE LOG as it is completed.

Task	Daily	Monthly	Annually
Clean the unit after daily use (grill cleaning products; keep cleanser off the burner plates).	✓		
Empty and clean the grease pan.	✓		
Have the unit checked for proper function by a qualified gas technician (more often with heavy use).			✓

MAINTENANCE LOG

Model (circle one): NA-GD3/MU / NA-GD4/MU / NA-GD5/MU Serial Number: _____		
Date	**Task Performed**	**By**

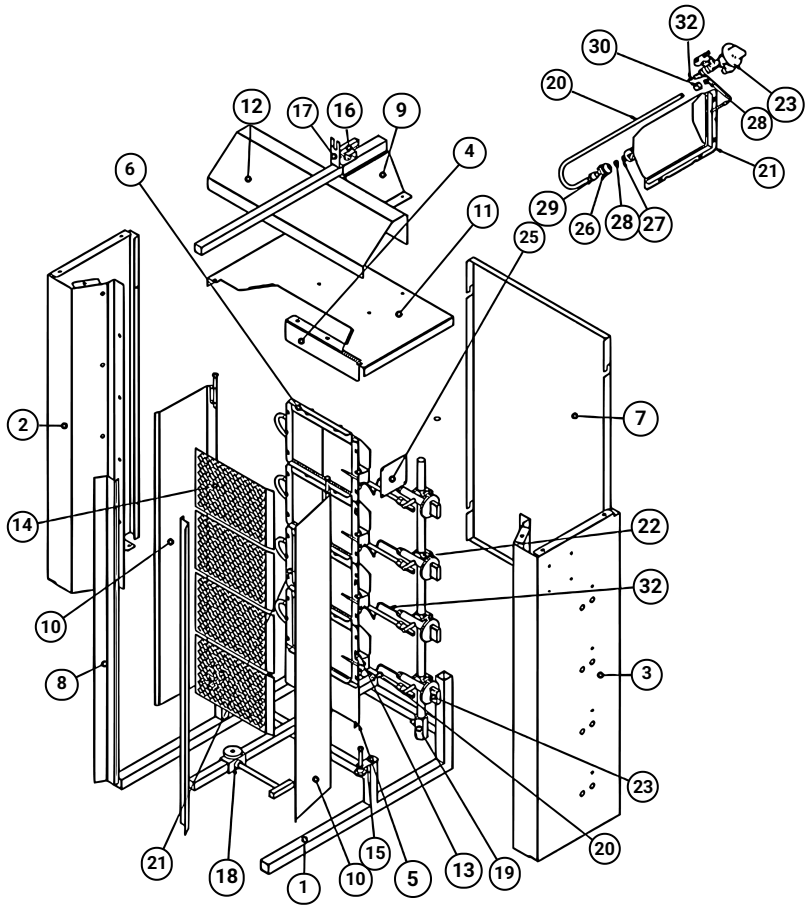
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Parts Breakdown

Model NA-GD3/MU 49160

Model NA-GD4/MU 49161

Model NA-GD5/MU 49162



Pos.	Part	Omcan Part No.
1	Frame	AX515
2	Casing, Left	AX516
3	Casing, Right	AX517
4	Upper Blind Panel	AX518
5	Lower Blind Panel	AX519
6	Intermediate Blind Panel	AX520
7	Rear Panel	AX521
8	Lateral Cleat, Left/Right	AX522
9	Top Part of Upper Guiding Rod, incl. Fixing Knob	AX523
10	Front Panel	AX524

Pos.	Part	Omcan Part No.
11	Casing Cover	AX525
12	Heat Protection Shield, incl. Guiding Rod	AX526
13	Angle Bracket	AX527
14	Combustion Grating	AX528
15	Door Holding Plate	AX529
16	Locking Bolt for Fixing the Guiding Rod	AX530
17	Motor Cable Support	AX531
18	Bottom Sliding Sleeve, Complete	AX532
19	Gas Connection with Test Fitting	AX533
20	Ermeto Tube	AX534

Pos.	Part	Omcan Part No.
21	Dual Burner, incl./excl. Nozzle	AX535
22	Gas Tap, incl. Knob and Thermocouple	AX536
23	Gas Tap Knob	AX537
25	Data Plate	AX539
26	Nozzle Holder for Dual Burner	AX540
27	Main Nozzle	AX541
28	Double Taper Seal	AX542
29	Cap Screw	AX543
30	Cap Nut	AX544
32	Thermocouple	AX546

Not shown on the drawing: position 24 — Reduction Nozzle (AX538); position 31 — Fastening Clip for Gas Tap (AX545).

Parts Breakdown

Model NA-GD3/MU 49160

Model NA-GD4/MU 49161

Model NA-GD5/MU 49162

Item No.	Description	Position	Item No.	Description	Position
AX515	Frame for 49160, 49161, 49162	1	AX531	Motor Cable Support for 49160, 49161, 49162	17
AX516	Casing, Left for 49160, 49161, 49162	2	AX532	Bottom Sliding Sleeve, Complete for 49160, 49161, 49162	18
AX517	Casing, Right for 49160, 49161, 49162	3	AX533	Gas Connection with Test Fitting for 49160, 49161, 49162	19
AX518	Upper Blind Panel for 49160, 49161, 49162	4	AX534	Ermeto Tube for 49160, 49161, 49162	20
AX519	Lower Blind Panel for 49160, 49161, 49162	5	AX535	Dual Burner, incl./excl. Nozzle for 49160, 49161, 49162	21
AX520	Intermediate Blind Panel for 49160, 49161, 49162	6	AX536	Gas Tap, incl. Knob and Thermocouple for 49160, 49161, 49162	22
AX521	Rear Panel for 49160, 49161, 49162	7	AX537	Gas Tap Knob for 49160, 49161, 49162	23
AX522	Lateral Cleat, Left/Right for 49160, 49161, 49162	8	AX538	Reduction Nozzle for 49160, 49161, 49162	24
AX523	Top Part of Upper Guiding Rod, incl. Fixing Knob for 49160, 49161, 49162	9	AX539	Data Plate for 49160, 49161, 49162	25
AX524	Front Panel for 49160, 49161, 49162	10	AX540	Nozzle Holder for Dual Burner for 49160, 49161, 49162	26
AX525	Casing Cover for 49160, 49161, 49162	11	AX541	Main Nozzle for 49160, 49161, 49162	27
AX526	Heat Protection Shield, incl. Guiding Rod for 49160, 49161, 49162	12	AX542	Double Taper Seal for 49160, 49161, 49162	28
AX527	Angle Bracket for 49160, 49161, 49162	13	AX543	Cap Screw for 49160, 49161, 49162	29
AX528	Combustion Grating for 49160, 49161, 49162	14	AX544	Cap Nut for 49160, 49161, 49162	30
AX529	Door Holding Plate for 49160, 49161, 49162	15	AX545	Fastening Clip for Gas Tap for 49160, 49161, 49162	31
AX530	Locking Bolt for Fixing the Guiding Rod for 49160, 49161, 49162	16	AX546	Thermocouple for 49160, 49161, 49162	32

Note: each Omcan part number covers all three models. Size-dependent parts (frame, casings, panels, casing cover, heat protection shield, combustion grating) differ in size between models: when ordering, always give the item number, model and serial number from the rating plate so the correct size is supplied.

Notes

Warranty Registration

Thank you for purchasing a 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 envoyez-la à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Trento. Para registrar su garantía para este producto, complete la información a continuación, corte la tarjeta en la perforación y luego envíela a la dirección indicada a continuación. También puede registrarse en línea en:

https://omcan.com/warranty-registration/

For mailing in Canada · Pour envoi postal 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 envoi postal 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 IS A SIGNATURE LINE OF PROFESSIONAL RESTAURANT EQUIPMENT FROM OMCAN OFFERING PREMIUM EUROPEAN BRANDS TO THE NORTH AMERICAN MARKET.

Thank you for your purchase!

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