

INSTRUCTION MANUAL

Pasta Cooker

Item	49163
Model	CE-IT-0045-E



⚠ 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 - 06/24/2026



Intertek

Intertek

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Model CE-IT-0045-E

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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 cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les 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.

Safety and Warranty

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THIS INSTALLATION, OPERATING AND MAINTENANCE MANUAL THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

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.
- 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.
- Installations must be performed only by licensed technician. To work properly, it 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 main switch must be near the appliance and easily accessible. It is recommended to place the appliance under a hood so that vapor evacuation takes place quickly. First of all, it must be ensured that the fire regulations are respected.
- Adjust the feet of the appliance, the appliance must center the bubble.
- 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.
- 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 ask your equipment supplier for the name of a service company licensed to work on this kind of appliance.
- 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. Steam continuously escaping from an open drain can only shorten the normal life span of the equipment.
- 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, interrupt main power supply and wipe all the steel surfaces with a cloth moistened with Vaseline oil.
- Although our tanks are constructed with marine grade AISI 316L stainless steel, contrary to popular belief even the best grade steel is susceptible to rusting when not properly cared for!
- 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 (only stainless steel wool pads can, if necessary, be used and only in the direction of the satin finish). Pitting of the stainless steel surface and corrosion will also occur if the water

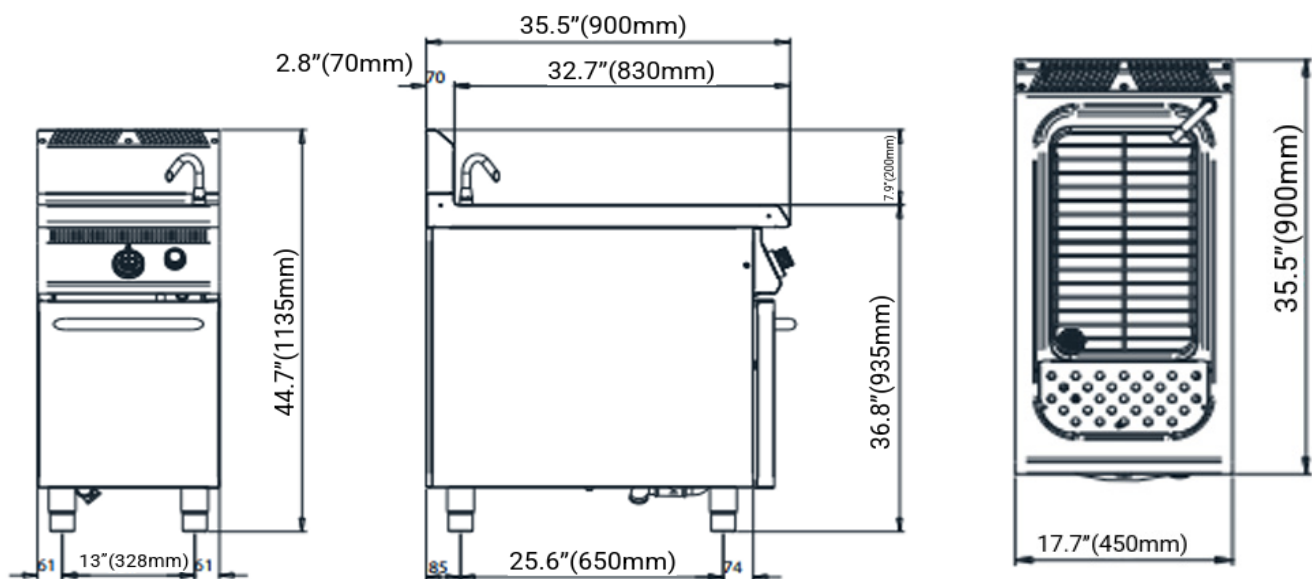
Safety and Warranty

- has a high mineral content or if the unit is not cleaned daily with a mild detergent and descaled at least once every two weeks. 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. More specific guidelines can be easily found by visiting <http://www.nafem.org/information-resources/EquipmentCareMaintenance.aspx>
- Because pitting and corrosion of the tank is almost invariably caused by improper use of the unit and not by defective steel, a pitted or corroded tank will not automatically be covered under our parts warranty unless OFFCAR also receives a report from a recognized testing laboratory (i.e.: ETL, NSF etc) validating a customer's claim that the steel used in a particular unit was indeed defective. Should such a report be ever received by OFFCAR, not only the customer will be fully reimbursed for the cost of the lab report he had commissioned but the original unit will be totally replaced by OFFCAR free of charge.
- 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.

THIS APPLIANCE IS EQUIPPED AT THE FACTORY TO BE CONNECTED TO 220V 3PH POWER SUPPLY, The manufacturer assumes no responsibility for any subsequent modification made by the user if the unit is converted to other kind of power supply.

Technical Specifications

Item Number	49163
Model	CE-IT-0045-E
Plug Type	No Plug / Wire
Material	Stainless Steel
Capacity	11.89 Gal
Thermal Power	9 kW
Min. Thermal Power	3 kW
Electricals	230 V / 60 Hz / 3 Ph
Net Weight	132.27 lb (60 kg)
Net Dimensions	7.72" x 35.43" x 43.30" (450 x 900 x 1100/1163 mm)



Installation & Operation

1. 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. The manufacturer cannot be held liable for any damage caused by faulty installation.
- The place where the machine is to be installed must have aeration at least equal to the values shown in table 1.1 below. This is required in order to supply the necessary air for ventilation of the machine.
- 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 table 1.2

Table 1.1 - Power Table	
Model	49163
Power (kW)	9

Table 1.2 - Clearances from Combustible and Non-combustible Construction		
Clearances	Combustible construction	Non-combustible construction
Side	6.0"	0"
Rear	6.0"	0"
Floor	6.0"	0"
Ceiling	48.0"	

2. 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.

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

3. Connecting to the main water supply and drain

Water and waste piping and connections shall comply with the International Plumbing Code 2003, International Code Council (ICC), or to the Uniform Plumbing Code 2003, International Association of Plumbing and Mechanical Officials.

- 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 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.

Installation & Operation

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 an interception cock.
- Connect the machine discharge water pipe (fig. 1) to a suitable manifold that withstands high temperatures.

4. Connecting to the main power supply

- Before connecting the appliance be sure that the data on the technical plate corresponds to the values of the power supply. The plate is located on the door panel.
- To ensure electrical safety, make sure the cooker is properly connected to an effective earthing system. Use the screw marked with the symbol for this purpose. In case of doubt, ask the assistance of qualified personnel
- The power cable has to be of flameproof and flexible material. It must be protected by a rigid, fire-retardant, waterproof tube from the cooker to main.
- The power cable has to be correctly sized to the rated power of the machine, see plate once open the door.
- The unit is to be connected to an equipotential system.
- **WARNING:** The manufacturer is not liable for damages caused by inadequate installations and not in accordance with the Instructions.

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 incorporates a pressure switch intended to shut-off the unit whenever the level is under the safety range. This safety device per se will not guarantee that the tank cannot be damaged if the operator uses the unit improperly.

WARNING : Power supply must be corresponding with the plate on the machine and should NEVER leave the range of 10% of the nominal. Voltage fluctuations due to an not stable power supply can damaged electric components of the machine and don't allow a correct functionality of the same.
Power cord sized for power consumption lower than requested for the machine may result in a fire or short-circuit may result which may cause property damage, personal injury or loss of life.

5. Service recommendations

- When planning a kitchen layout, installing two individual single-tank pasta cookers side by side may provide easier access for maintenance and servicing compared to a double-tank unit. This is a recommendation for serviceability only and does not affect the safe operation of either installation configuration.
- Do not install this appliance directly next to a fryer or other appliance containing hot oil, as accidental water splashes may create a hazardous condition.
- Where possible, separate high-temperature appliances with adequate spacing or a worktable to improve safety and service accessibility.

Installation & Operation

OPERATIONS

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

1. 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 2 of figure 10 counter clockwise to fill the tank with water **
- Fill the tank up to the top notch and then close the water.**

** (only for machine without automatic water filling)

2. Operating the cooker (Machine without automatic water filling)

Turn knob 1 of figure 8 onto a position between 1 to 3 ones (2, 3 and 4 of fig. 8).

- Keep in mind that the best water temperature to cook pasta is just few degrees below the boiling point.
- Load the basket with the pasta to be cooked.
- Wait for the water in the tank to come to a boil.
- Place the basket in the tank, wait for the cooking time to elapse, remove the basket and allow the water to drain out.
- 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 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.

3. Shutdown instructions

- After each cooking cycle, turn the machine off by turning the knob 1 of figure 8 into position 1 of fig. 9 (O of fig. 9).
- To avoid the possibility that accidentally the machine work 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 power supply.

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 machine (only for manual water filling).
- NEVER use the unit with less than 6" of water in the tank.

Installation & Operation

- Keep the surfaces clean to avoid contaminating the food.
- Make sure all electrical connections are always well connected.
- 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 electric components 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 machine must be done at least once a year by specialized personnel and it consists of keeping the cleaned pressure switch pipe, control wirings inside and check connections of the main components.

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

1. 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 main power supply switch located upstream of the appliance has to be turned off.

2. Replacing the heating element

Maintenance

- Open the door
- Unscrew front panel protection (fig. 10)
- Unscrew but do not remove the 2 metal screws holding heating element in the back side
- Remove the 2 metal screws holding heating element in the front
- Remove the fasteners
- Clean the tank and check wiring
- Insert a new heating element
- Reconnect all components in reverse order

After these operations , always check that the heating element touch the tank otherwise heating doesn't reach the water in the right way.

3. Replacing contactor

- Make sure the power supply is off
- Open the door and unscrew front panel protection.
- Remove the power box cover.
- Disconnect the cables from the contactor and replace it.
- Reassemble all components in reverse order.

After these operations it is always necessary to check electric connections are screwed well.

4. Checking pressure switch operations

- Make sure the power supply is off
- Drain completely water from the tank
- Remove metal front panel
- Remove and check that the pipe connected between drain and pressure switch is clean and not damaged
- Reconnect pressure switch pipe
- Check connections on the pressure switch to signal lamp and contact
- Check pressure switch functionality , WATER LEVEL ON = 7" , WATER LEVEL OFF = 6"
- Reassemble the front panel and the water and power knobs.

After these operations it is always necessary to check electric connections are screwed well.

5. Replacing the pressure switch

- Make sure the power supply is off
- Drain completely water from the tank
- Remove the water and power knobs (fig. 8) , remove the 2 screws under the front panel and carefully pull it out.
- Disconnect the rubber pipe from the pressure switch.
- Disconnect all the wiring from the pressure switch and replace it.
- Reconnect wirings and rubber pipe.
- Reassemble the front panel and the water and power knobs.

After these operations it is always necessary to check electric connections are screwed well.

6. Replacing the high limit

- Make sure the power supply is off
- Drain completely water from the tank
- Remove front metal protection

Maintenance

- Disconnect all the wiring from the high limit.
- Unscrew heaters screws a little bit in order to allow replacing of the high limit probe.
- Replace high limit and insert carefully high limit probe between tank and heater.
- Screw heaters screw carefully.
- Reconnect wirings
- Reassemble the front panel.

After these operations it is always necessary to check electric connections are screwed well

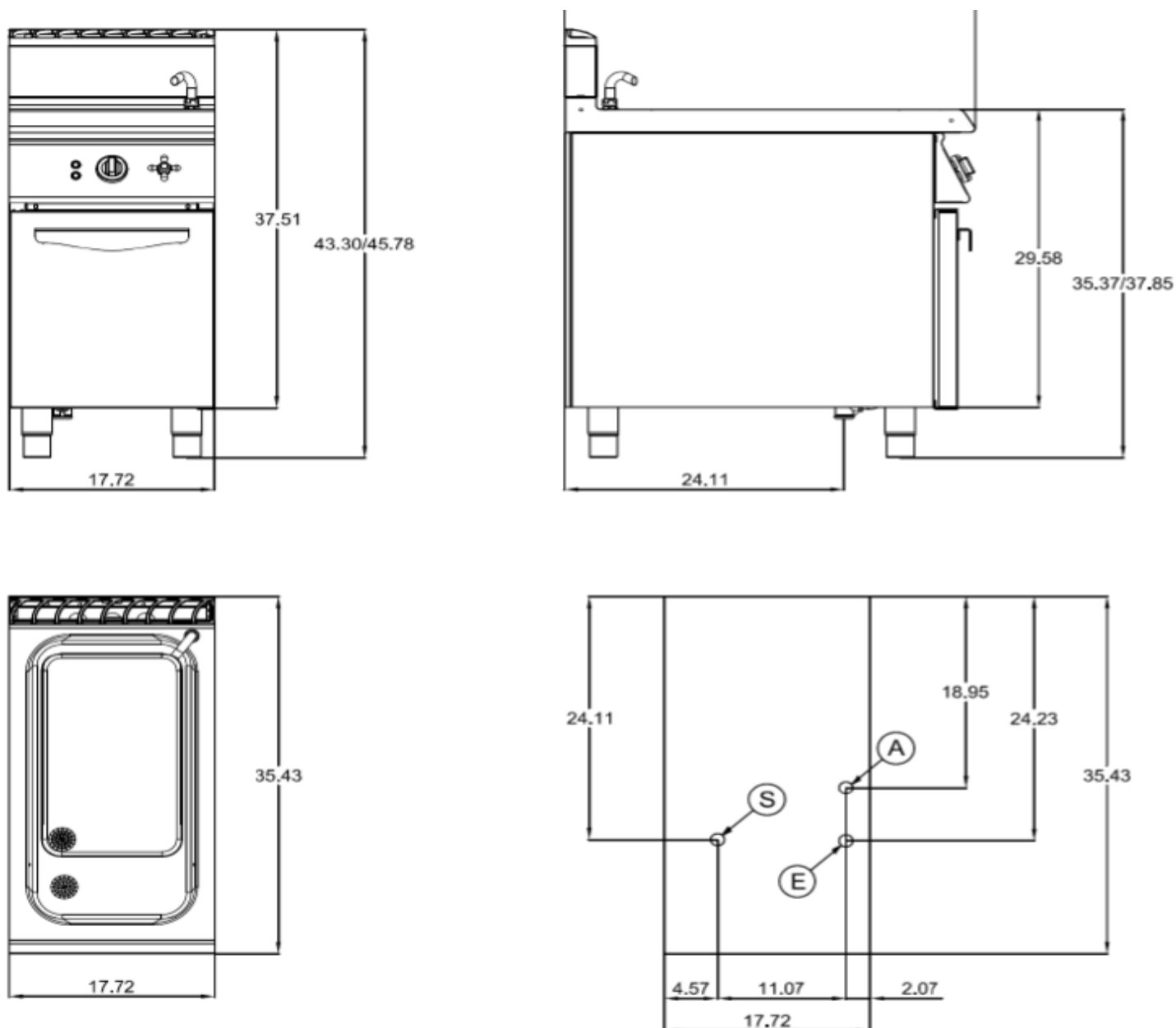
Troubleshooting

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

PROBLEM	POSSIBLE CAUSE	REMEDY
Machine doesn't heat	Main switch off	Turn on main switch
	One or more phases not connected well to the power supply	Check connectiond, wiring or fuses upstream of the machine
	Low water level	Fill the tank to maximum
	Pressure switch clogged or damaged	Remove water and clean piping from the lower connection point to pressure switch or check the functionality of this last
	Contactor doesn't work	Check contactor's coil connections and the contactor functionality itself
	Heaters doesn't work	Check heaters's connections and after control functionality of the heater itself
	High limit operated	Reset high-limit
Short-circuit at power-on or water doesn't boil in standard time	One or more cables damaged	Verify integrity of power cord
	Contactor out of service	Check if one or more contacts of the contactor are burnt
	Heating element damaged	Check if the heating one or both heating elements are short circuited, in case replace it

Figures

Figure 1 – Overall dimensions and position of pipes



A – Water supply connection $\varnothing \frac{1}{2}$ " for 90CPE45 and $\varnothing \frac{3}{4}$ " for 90CPE45C

S – Water outlet connection $\varnothing 1$ "

E – Power supply port

Troubleshooting

Figure 8 - Knob positions

- 1) OFF
- 2) MINIMUM POWER
- 3) MEDIUM POWER
- 4) FULL POWER

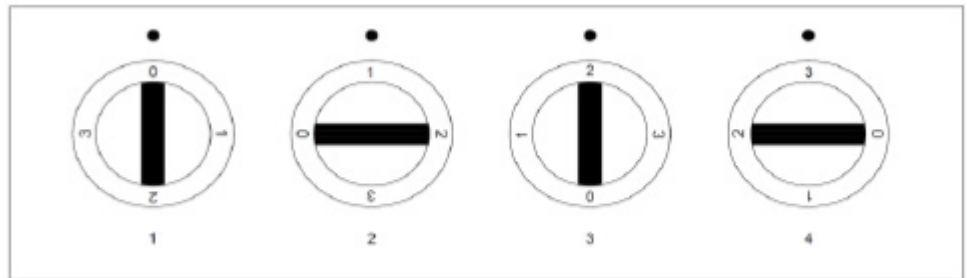
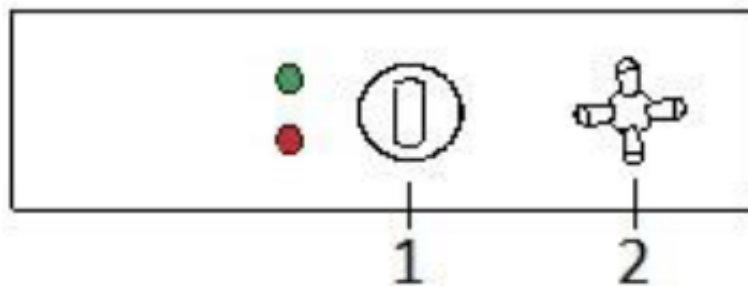
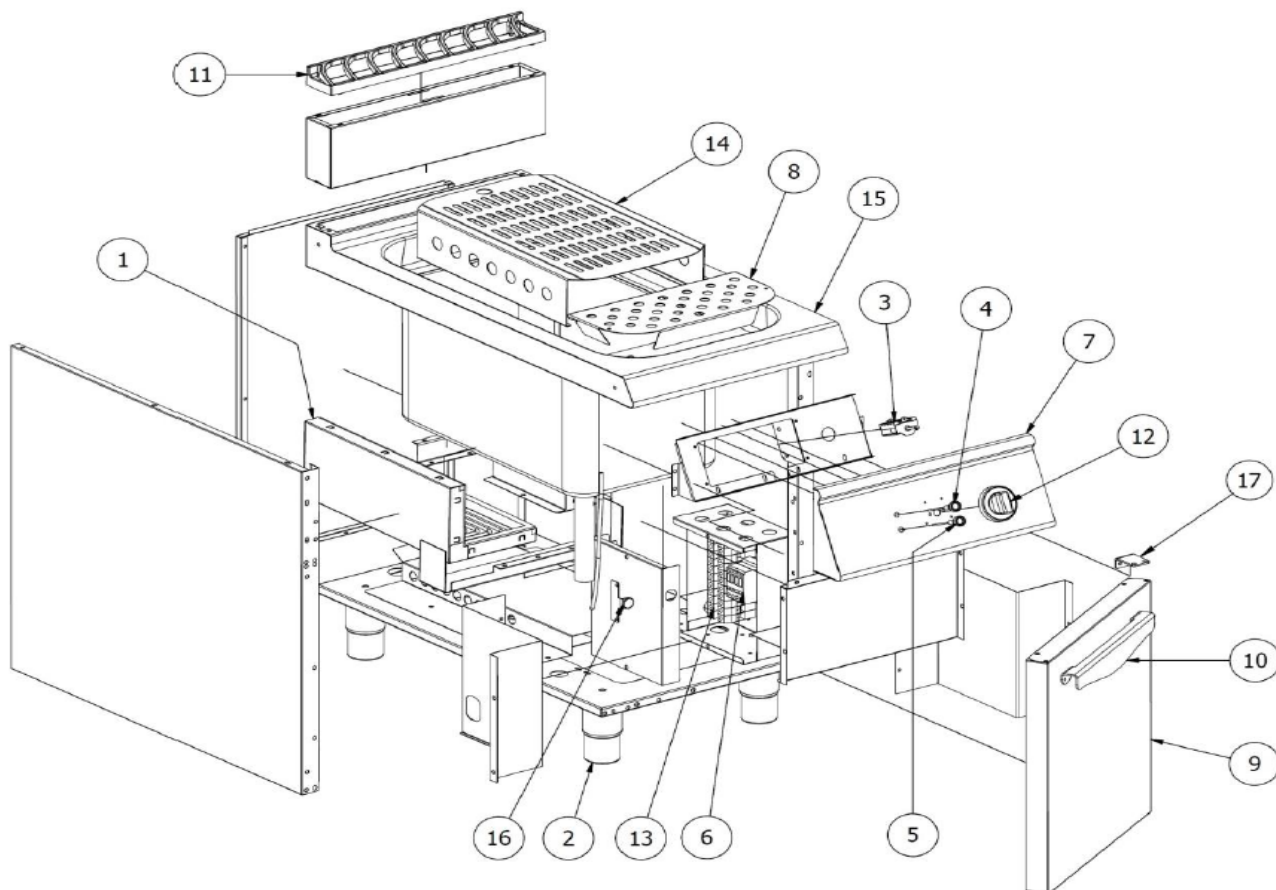


Figure 10 - Knob positions (Manual water filling)



Parts Breakdown

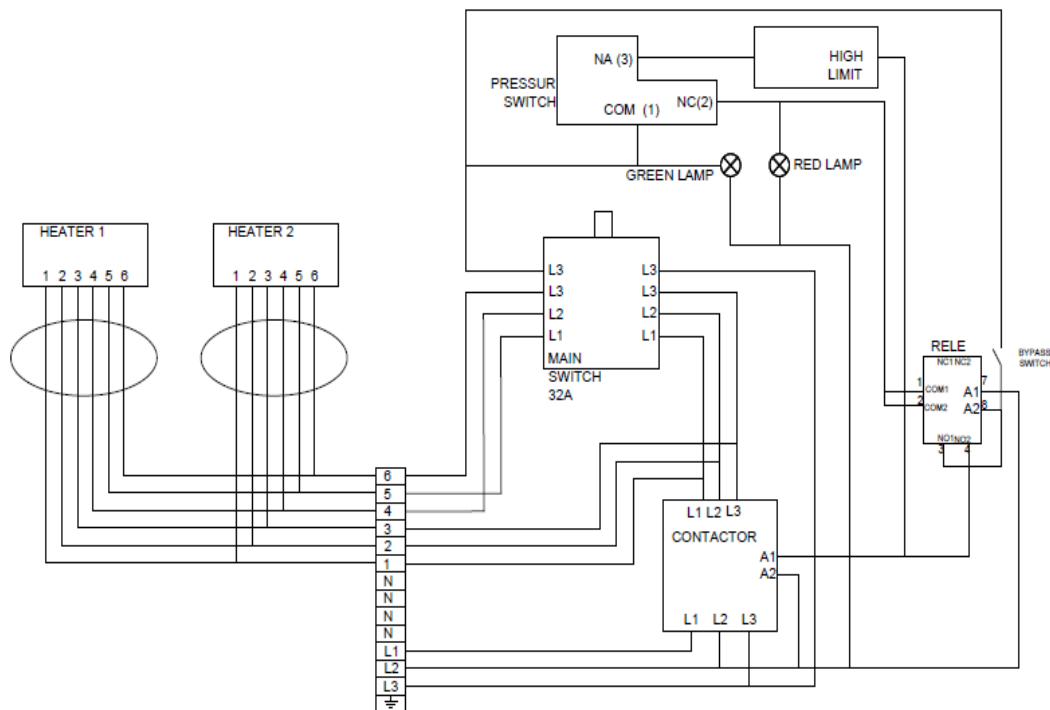
Model CE-IT-0045-E 49163



Item No.	Description	Position	Item No.	Description	Position
AX621	HEATING ELEMENT FOR PASTA COOKER 49163	1	AX630	DOOR HANDLE OR PASTA COOKER 49163	10
AX622	ADJUSTABLE FOOT FOR PASTA COOKER 49163	2	AX631	CHIMNEY FOR PASTA COOKER 49163	11
AX623	MAIN SWITCH/COMMUTATOR FOR PASTA COOKER 49163	3	AX632	KNOB FOR PASTA COOKER 49163	12
AX624	RED WARNING LAMP FOR PASTA COOKER 49163	4	AX633	TERMINAL BLOCK FOR PASTA COOKER 49163	13
AX625	GREEN LAMP FOR PASTA COOKER 49163	5	AX634	BOTTOM GRID FOR PASTA COOKER 49163	14
AX626	CONTACTOR FOR PASTA COOKER 49163	6	AX635	TANK FOR PASTA COOKER 49163	15
AX627	FRONT CONTROL PANEL FOR PASTA COOKER 49163	7	AX636	MAGNET FOR PASTA COOKER 49163	16
AX628	TOP DRAINER GRID FOR PASTA COOKER 49163	8	AX637	DOOR HINGE FOR PASTA COOKER 49163	17
AX629	DOOR FOR PASTA COOKER 49163	9			

Electrical Schematics

Model CE-IT-0045-E 49163



TOLLERANZE GENERALI ANGOLI $\pm 90^\circ$ LUNGHEZZE DIAMETRI	50/50 12		CODICE 00000000	REV. 00	SCALA -:-	DATA DIS. 22/01/18 APRV. 18/10/19	NOME Fabio FC
OFFCAR® DENOMINAZIONE SCHEMA ELETTRICO CUOCIPASTA ELETTRICO 230V 3F WIRING DIAGRAM OF ELECTRIC PASTACOOKER 230V 3P							
Ci riserviamo a termine di legge, la proprietà di questo disegno con divieto di riproduzione e di renderlo noto a terzi senza la nostra esplicita autorizzazione scritta.							

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



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