

INSTRUCTION MANUAL

Ice Cream Machines

Item	58178	58179
Model	FR-IT-0002	FR-IT-0003



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 - 01/15/2025



TABLE OF CONTENTS

Section	Page
Disclaimer -----	3
General Information -----	4 - 5
Safety and Warranty -----	5 - 6
Technical Specifications -----	7
Installation and Operation -----	7 - 8
Maintenance -----	8
Parts Breakdown -----	9 - 11
Electrical Schematics -----	12 - 13
Notes -----	14
Warranty Registration -----	15

DISCLAIMER

TRENTO IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE WICKING PAD IS NOT REPLACED EVERY SIX MONTHS, AND IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO THE FLOOR DRAIN.

TRENTO N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LE TAMPON ABSORBANT N'EST PAS REMPLACÉ TOUS LES SIX MOIS, ET SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET QUE LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT AU DRAIN DE PLANCHER.

TRENTO NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA ALMOHADILLA ABSORBENTE NO SE REEMPLAZA CADA SEIS MESES, Y SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE AL DESAGÜE DEL PISO.

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 bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueillis 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 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

IMPORTANT PRECAUTIONS

This appliance must not be used by persons (including children) with physical, sensorial or mental impairment. Children should be supervised to ensure that they do not play with the appliance.

SAFETY AND WARRANTY

CONDITIONS OF USE

Do not use the appliance if the power cable is damaged, if it has been dropped, if there is any visible damage to it or if it is not working correctly. Never place the appliance, the power cable or the plug in water or in any other liquid. Use the appliance on a stable work surface away from water. Disconnect the appliance when not in use and before cleaning. For your safety, only use accessories and spare parts suitable for the appliance. The paddle has sharp parts: use caution when cleaning. Keep hands and utensils away from the bowl while the ice cream machine is running to prevent personal injury or damage to the appliance. Do not let the power cable hang within reach of children. Do not obstruct ventilation grills. Check that the rated voltage of your appliance matches your mains voltage. Always connect the appliance to a grounded socket. Do not pull the power cable in order to unplug the appliance. Always use the appliance with its cover in place. Your appliance consists of various materials that can be recycled. Leave it at an authorized collection point.

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 1-833-487-3686 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	58178	58179
Model	FR-IT-0002	FR-IT-0003
Capacity	2 L / 0.5 Gal	3 L / 0.8 Gal
RPM	80	86
Timer	60 minutes	
Power	200 W	250W
Electrical	110-120V / 60Hz / 1	
Refrigerant	R134A	
Net Dimensions	10.6" x 17.7" x 11.8" 270 x 450 x 300mm	12.2" x 20.1" x 13.8" 310 x 510 x 350mm
Net Weight	39.7 lbs. / 18 kgs.	68.3 lbs. / 31 kgs.

INSTALLATION AND OPERATION

INSTRUCTIONS FOR USE

1. Plug the appliance into a single-phase 110-120V wall socket, or a socket with the voltage shown on the appliance itself.
2. Turn the TIMER knob through one complete clockwise turn.
3. Make sure the appliance is working correctly by testing the two switches ("PADDLE" and "COLD") while the appliance is EMPTY.
4. After testing, pour in the mixture you wish to churn with the machine turned off and the paddle and locking screw in their places.
DO NOT POUR HOT MIXTURES INTO THE APPLIANCE AND DO NOT EXCEED THE AMOUNT INDICATED.
5. Use the timer to start the working cycle. Since the refrigerator turns off when the machine stops, it is best to set the timer to 50 minutes to prevent the machine stopping before the ice cream is ready. If the machine is turned off, wait a few minutes before starting it again. To see if the ice cream is ready (after about 20-30 minutes), only switch the paddle off.
6. To remove the ice cream more easily once churning is complete, turn off the refrigerator ("COLD") and let the paddle work on its own for a few minutes. The ice cream will blend better and this makes it easier to remove.

INSTALLATION AND OPERATION

GENERAL ICE CREAM BASE PREPARATION

INGREDIENTS

1 L - Milk
7 - Egg Yolks
350g - Sugar
1 - Lemon Peel

Put the egg yolks into a completely odourless bowl. Whisk, while gradually adding the sugar, until well whipped. Add the warm milk and lemon zest a little at time while stirring continuously. Place over a low heat and stir for 8-10 minutes until the ingredients are well blended.

TIPS

To make all the various different kinds of Italian ice cream, you need to start with an ice cream base preparation, which is finished off in different ways according to the desired variety or flavor. With the Italian ice cream base preparation and a little imagination, you can prepare lots of different kinds of ice cream.

MAINTENANCE

MACHINE CLEANING

When ready to clean, turn off the chill switch and let the paddle continue to run for a couple of minutes. Doing so will allow the remaining ice cream to loosen and join with the paddle. Remove the locking screw and lift out the paddle block. Clean the bowl with a cloth soaked in warm water. Clean the paddle carefully and put the paddle back making sure it is locked into exactly the right place.

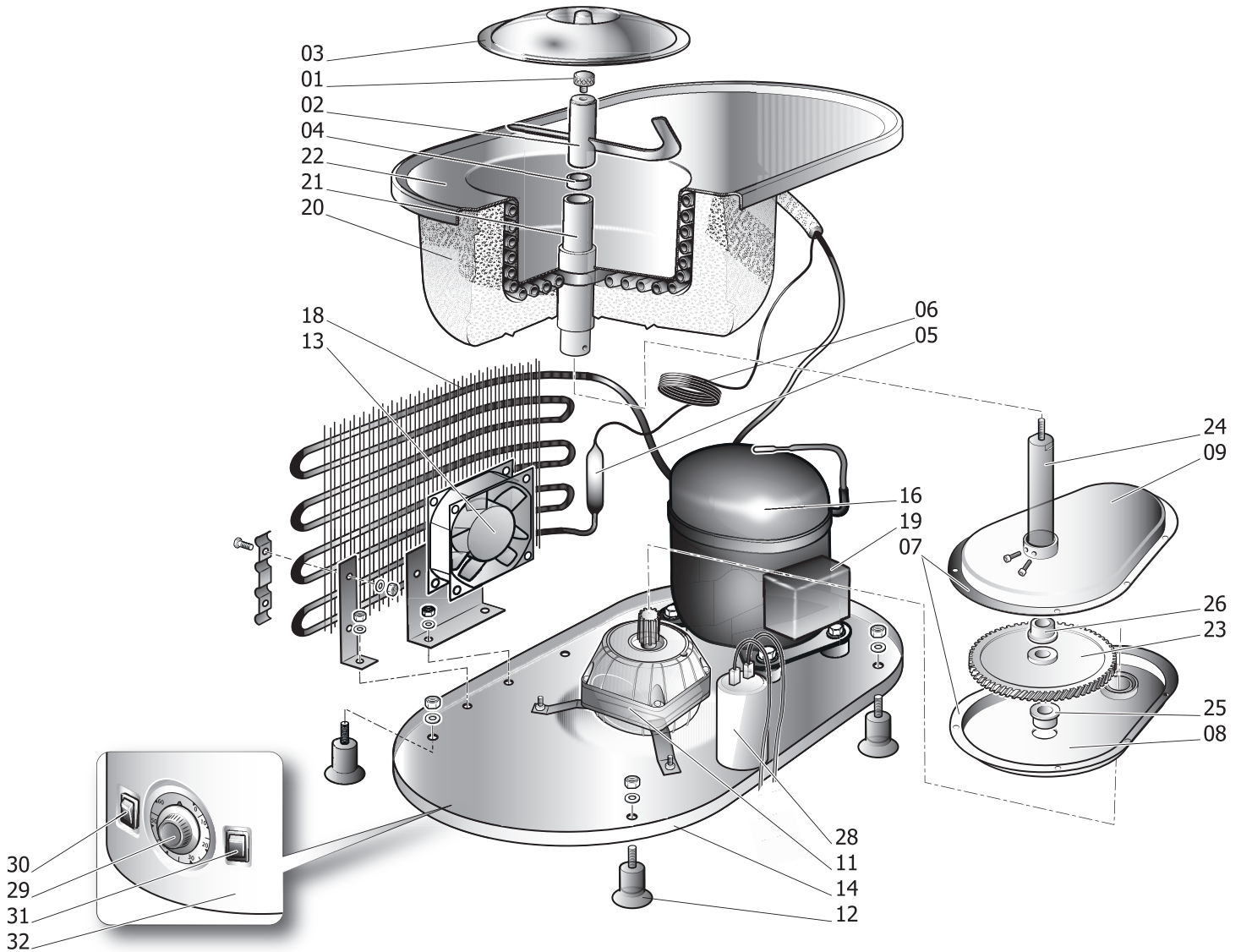
DO NOT GET THE CENTRAL PIN WET. TO AVOID BREAKING THE DRIVE GEAR, DO NOT LET THE ICE CREAM HARDEN EXCESSIVELY.

MAINTENANCE

The appliance needs no special maintenance. Proper use ensures many years of service.

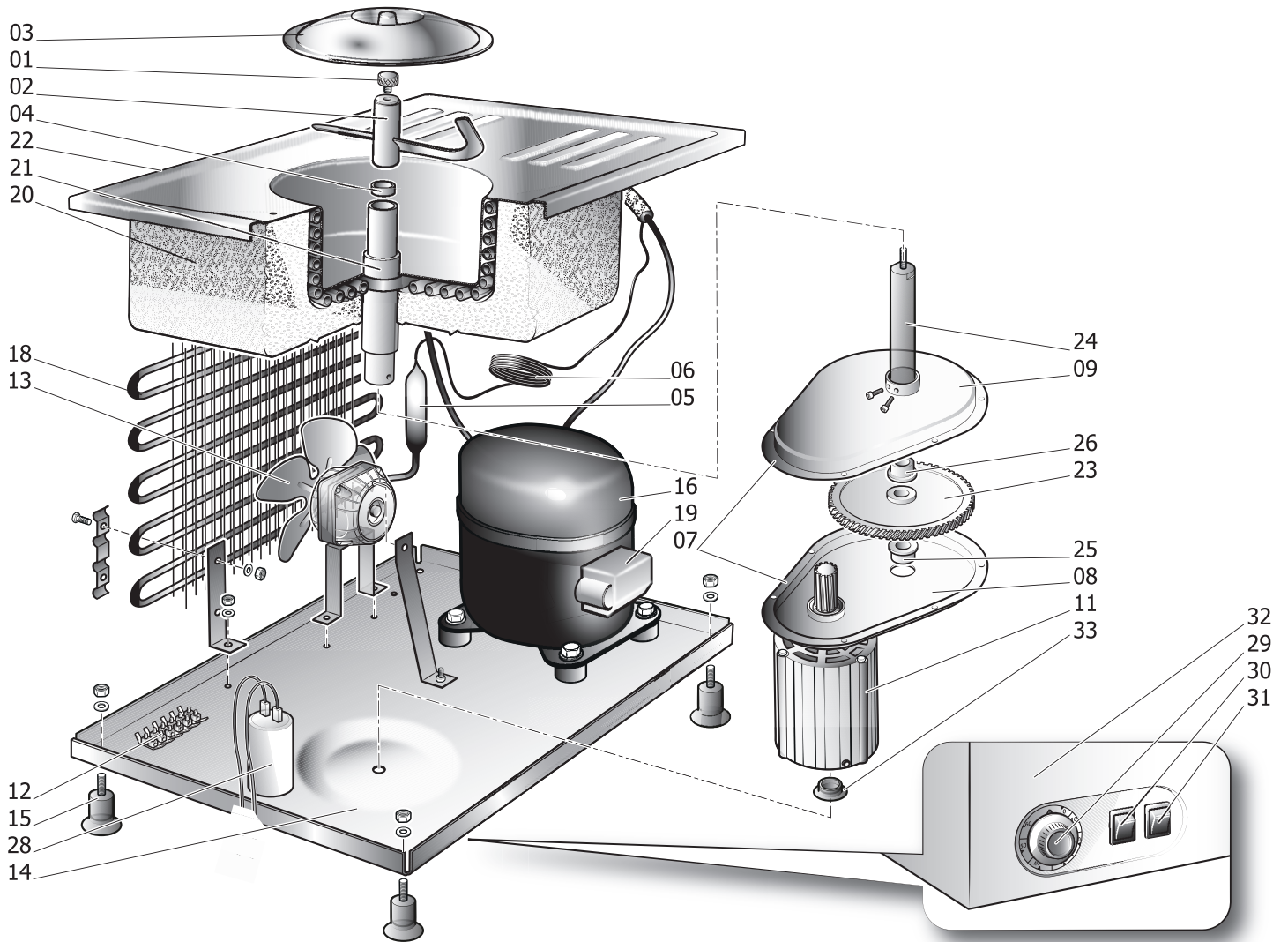
PARTS BREAKDOWN

ITEM	MODEL
58178	FR-IT-0002



PARTS BREAKDOWN

ITEM	MODEL
58179	FR-IT-0003



PARTS BREAKDOWN

ITEM	MODEL
58178	FR-IT-0002

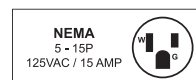
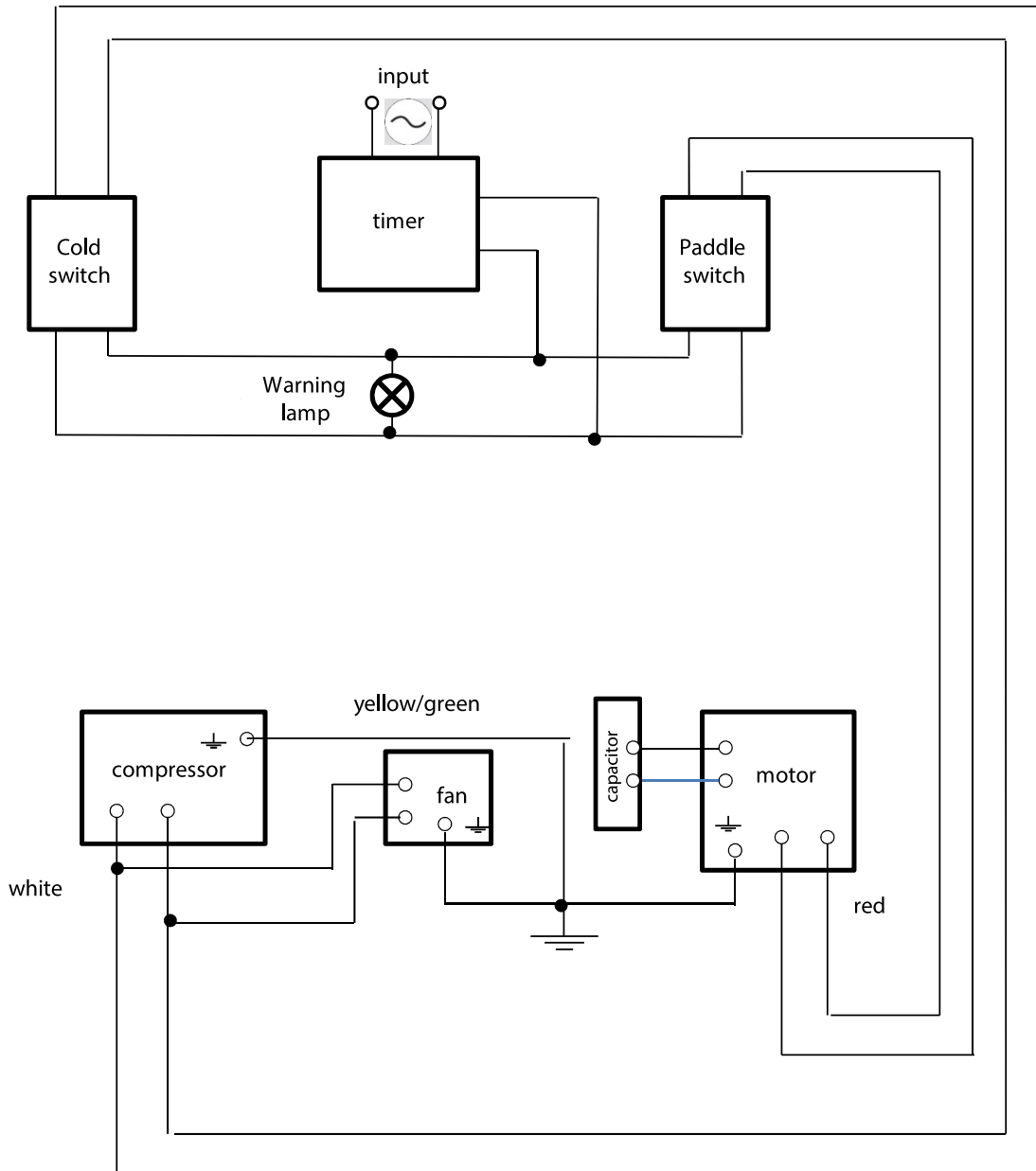
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP547	Paddle Nut for 58178	01	AP554	Motor for 58178	11	AP562	Bushing A for 58178	25
AP548	Paddle for 58178	02	AP555	Fan Motor for 58178	13	AP563	Bushing B for 58178	26
AP549	Lid for 58178	03	AP556	Foot for 58178	15	AP564	Capacitor for 58178	28
AP550	Shaft Sleeve Bushing for 58178	04	AP557	Compressor for 58178	16	AP565	Timer for 58178	29
AP551	Complete Gearbox for 58178	07	AP558	Compressor Electrical Parts for 58178	19	AP566	Churning Switch for 58178	30
AP552	Lower GB Plate for 58178	08	AP559	Shaft Sleeve for 58178	21	AP567	Chilling Switch for 58178	31
AP553	Upper GB Plate for 58178	09	AP560	Gearwheels and Shaft for 58178	23, 24			

ITEM	MODEL
58179	FR-IT-0003

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP568	Paddle Nut for 58179	01	AP575	Motor for 58179	11	AP583	Bushing A for 58179	25
AP569	Paddle for 58179	02	AP576	Fan Motor for 58179	13	AP584	Bushing B for 58179	26
AP570	Lid for 58179	03	AP577	Foot for 58179	15	AP585	Capacitor for 58179	28
AP571	Shaft Sleeve Bushing for 58179	04	AP578	Compressor for 58179	16	AP586	Timer for 58179	29
AP572	Complete Gearbox for 58179	07	AP579	Compressor Electric Parts for 58179	19	AP587	Churning Switch for 58179	30
AP573	Lower GB Plate for 58179	08	AP580	Shaft Sleeve for 58179	21	AP588	Chilling Switch for 58179	31
AP574	Upper GB Plate for 58179	09	AP581	Gearwheels and Shaft for 58179	23, 24	AP589	Motor Support for 58179	33

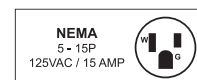
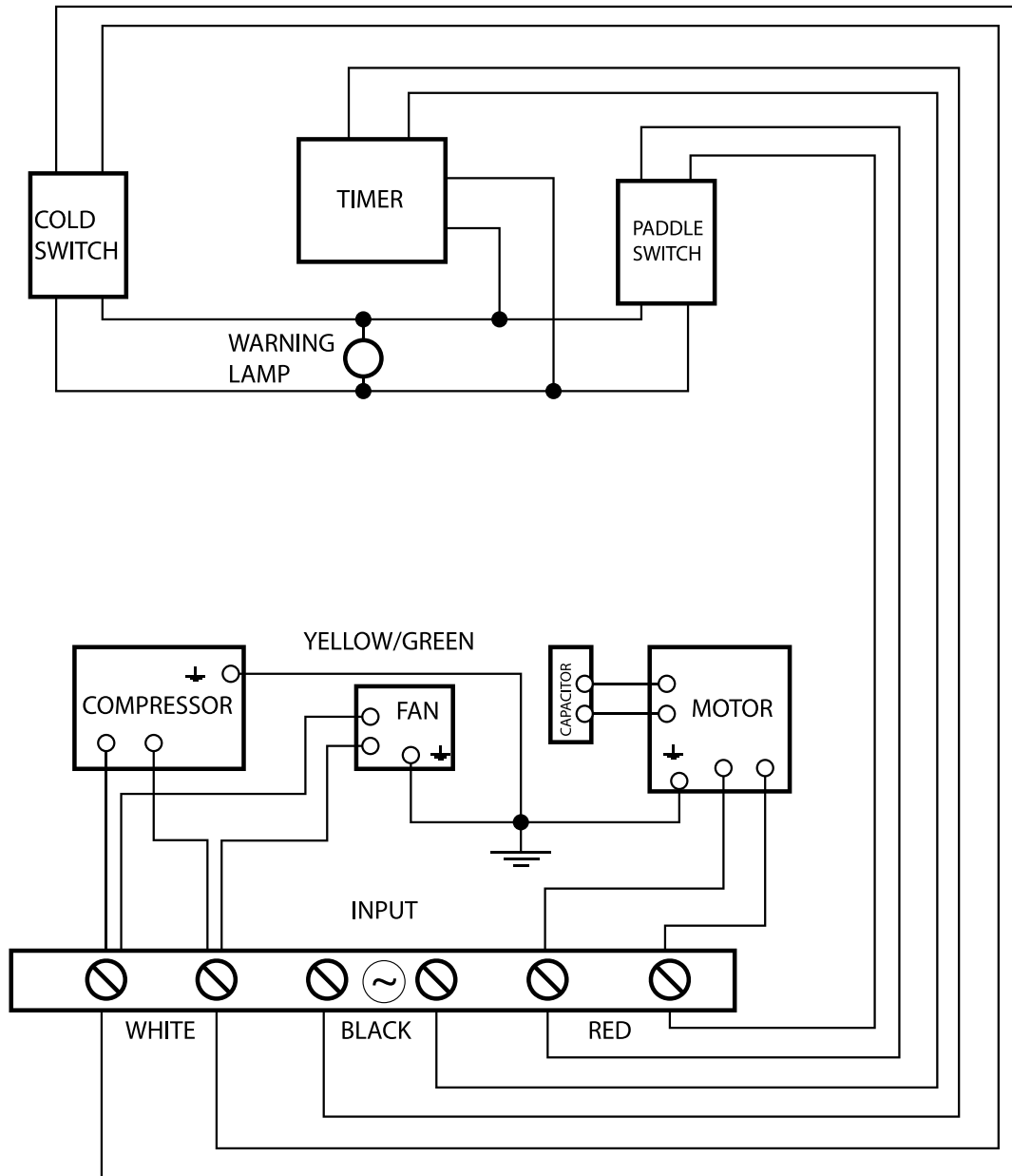
ELECTRICAL SCHEMATICS

ITEM	MODEL
58178	FR-IT-0002



ELECTRICAL SCHEMATICS

ITEM	MODEL
58179	FR-IT-0003



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

For mailing in the US
Pour diffusion aux États-Unis
Por correo en los EE.UU.

TRENTO
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

TRENTO
PRODUCT WARRANTY REGISTRATION
4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____ Company Name: _____

Address: _____ Telephone: _____

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

Country: _____ Type of Company: _____

Dealer from which Purchased: _____ Restaurant Bakery Deli

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

Invoice: _____ Institution (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

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

TRENTO

ELEVATING CULINARY EXCELLENCE

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!



Follow us on social media
@trentoequipment

