

INSTRUCTION MANUAL

Pizza Oven

Item	46724
Model	PE-IT-0005-110V



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 - 10/07/2024



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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 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.

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

GENERAL INFORMATION

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

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

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

SAFETY AND WARRANTY

WARNINGS FOR THE INSTALLER

Check that the location of the oven is in compliance with local, and national regulations.

- Adhere to the instructions in this manual.
- Do not execute electrical connections using temporary or uninsulated cables.
- Check that the ground connection of the electrical system is functioning properly.
- Always use individual safety devices and other means of protection in compliance with the law.

Note: installing a hood for ventilation is not required with adequate ventilation in the kitchen.

SAFETY AND WARRANTY

WARNING FOR THE USER

The conditions in the surrounding area where the machine will be installed must have the following characteristics:

- The area must be dry.
- The area must have water and heat sources at an adequate distance.
- Ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws.
- The floor must be flat and compact to facilitate thorough cleaning.
- There must be no obstacles of any kind in the immediate vicinity of the machine that could effect the machine's normal ventilation.

In addition, the user must:

- Make certain to keep children away from the machine when it is operating.
- Adhere to the instructions in this manual.
- Not remove or tamper with the safety devices on the machine.
- Always pay careful attention to the work at hand and not use the machine when in a distracted state.
- Perform all operations with maximum safety and calm.
- Respect the instructions and warnings displayed on the machine labels.

The labels are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the manufacturer.

- At the end of each working shift, before cleaning, maintenance or transfer operations, disconnect electrical power.

WARNINGS FOR THE MAINTENANCE OPERATOR

Observe the instructions indicated in this manual.

- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the oven, it was used, is cooled down.
- If any of the safety devices is worn or faulty, the oven is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

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 BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

SAFETY AND WARRANTY

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

Model	PE-IT-0005-110V
Item Number	46724
Maximum Temperature	450°C / 842°F
Electrical	110-120V / 60Hz / 1
Power	2.20 kW
Chamber Dimensions	13.8" x 13.8" x 3.3" / 350 x 350 x 85mm
Dimensions	23.4" x 19" x 11.3" / 594 x 483 x 287mm
Packaging Dimensions	25.6" x 23.2" x 15" / 650 x 590 x 380mm
Weight	66 lbs. / 30 kgs.
Packaging Weight	77 lbs. / 35 kgs.

INSTALLATION

Responsibility for operations executed in the location where the machine is installed is, and remains, of the user. The user is also responsible for execution of controls related to the installation of the machine.

The user must adhere to all local and national safety regulations.

The equipment must be installed on floors with adequate load capacity.

The assembly and disassembly instructions for the oven are reserved for specialized technicians.

It is always recommended that users contact our assistance service for technical requests.

If other technicians intervene, it is recommended to make certain of their skills.

Prior to starting machine assembly or disassembly, the installer must adhere to safety precautions in

INSTALLATION

compliance with the law, and in particular must:

- Not operate in adverse conditions.
- Operate in perfect psycho/physical conditions and must check that the individual accident prevention devices are perfectly functional.
- Wear accident prevention gloves.
- Wear accident prevention footwear.
- Use tools that are electrically insulated.
- Make sure that the area used for assembly and disassembly is free of any obstacles.

OVEN INSTALLATION LOCATION

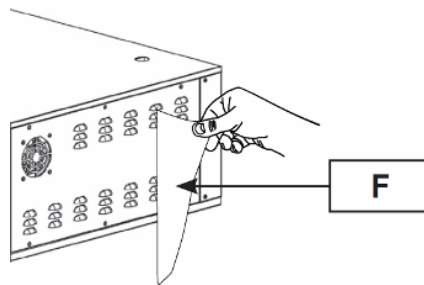
The minimum distances that must be respected when positioning the machine to facilitate use, cleaning and maintenance of the oven.

The minimum distance that must be respected between the oven and surrounding walls or other machines must be at least 9.8" / 25cm on the left and 19.7" / 50cm on the right and rear.

Installation must be executed by qualified personnel in compliance with local and national regulations.

OVEN POSITIONING

Ensure that the oven is put on a stand with the suitable carrying capacity and that it is flat. After unpacking the oven from its packing, position it in prepared location, taking into account the minimum distances. Remove possible protections in polystyrene and take off the protecting film (F) avoid use of tools which can damage the surfaces.



EQUIPMENT HOOK-UP

Electrical connection

The oven is not provided with a power supply cable. When connecting the appliance electrically, an automatic RCD must be interposed with an opening distance between contacts of at least 0.1" / 3 mm. To connect the appliance electrically it is essential to proceed in the following way:

- Raise the cover of the oven.

INSTALLATION

- Connect to the terminal block the power cable.

The power supply cable must be of H07-RNF type, with approved minimum cross section as prescribed by the specific directive.

The electrical outlet must be easy to access, no moving should be necessary.

The electrical connection (plug) must be easily accessible, also following oven installation.

The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support base.

If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.

Ground connection

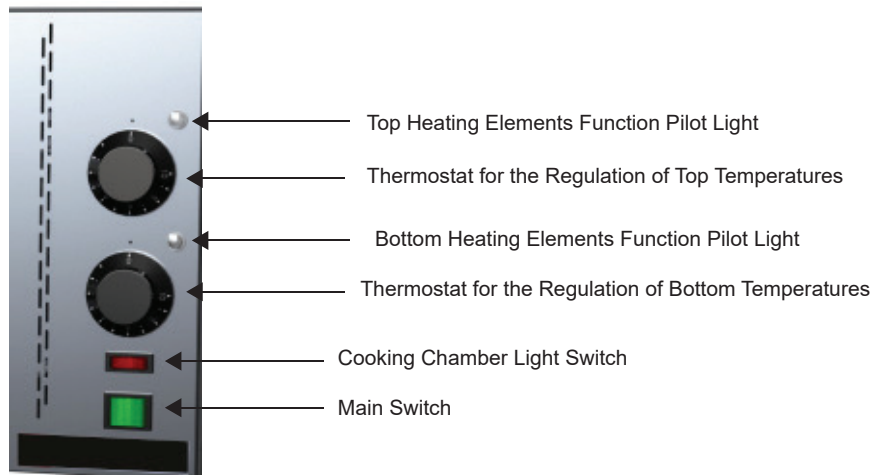
It is mandatory that the electrical system is equipped with a ground connection. The appliance must be part of an equipotential system. The connection is done on terminal marked with symbol which you will find near the cable clamp. The equipotential symbol is showed in the following figure.



OPERATION

OVEN START UP AND USE

COMMAND PANEL DESCRIPTION



OPERATION

FIRST LIGHTING OF THE OVEN

At the first use of the appliance it is advisable to heat the empty oven to eliminate bad smells caused by the refractory stones evaporation and the inner metallic parts.

Procedure:

- Set the main switch in the position "1" after checking that the oven is connected with the power supply.
- Leave the oven working (empty) for at least 8 hours at the temperature of 300° before proceeding to the first baking.

START UP PHASE OVEN

After connecting the oven to the electric net set the main switch in position "1". The analogic thermometer display shows the actual average temperature of the baking chamber. Rotate the thermostat knobs to the expected temperature. In this way top and bottom heating elements are under working and the relevant light signals switch on.

GENERAL INDICATIONS OF PROPER COOKING

Generally for food products it is not advisable to give precise temperatures and baking time, because of their different characteristics. Particularly, regarding pizza and similar products, time and temperatures depend on the shape and thickness of the dough, as well as on the quantity and typology of the additional ingredients. For those reasons it is always advisable to carry out previously some baking tests, (particularly when it is an absolute new oven), with the aim of understanding as much as possible the characteristics and the functions of the oven.

Ideal time and temperature choice varies for baking a pizza correctly; mostly depending on the operator's experience.

WORKING PHASE

While working, at any time the oven can be modified in its temperature parameters; in addition, pizza baking operation can be verified by inner chamber light. Once the oven has reached the set temperature, it is possible to put in the pizza/s for baking, proceeding as follows:

- Open the door of the oven by the suitable handles.
- To light the inner chamber, set the lighting button in the position "1".
- Put in the oven the pizza/s to bake with suitable instruments for said use.
- Close the door by using the suitable handles and check the baking through the door glass.
- When baking has concluded, open the door by the suitable handles and take out the pizza/s by suitable instruments for said use.

When opening the door while the oven is on, it is important to stay at the right distance, to avoid being affected by the heat coming out from the chamber.

Use suitable instruments to bake in and displace the pizzas in the baking chamber, to avoid burns.

When opening the door to bake the pizza/s, do not leave it opened for a long time, to avoid heat dispersion and consequently chamber temperature drop.

Avoid oil and fats to drop on bottom; as they will flame at high temperatures.

OPERATION

SHUT DOWN PHASE

To shut down the oven turn the main switch to the position "0".

MAINTENANCE

Before performing any maintenance operations, including cleaning, take the following precautions:

- Ensure that the oven is not working and completely cold.
- Ensure that the electrical power is not present.
- Make certain that the electrical power cannot be accidentally turned on. Disconnect the plug from the electrical power socket.
- Use individual protection devices in compliance with the local directive.
- Always operate using appropriate maintenance tools.
- Once maintenance and repairs are finished, before starting up the oven, reinstall all of the protection devices and reactivate all of the safety devices.

ORDINARY MAINTENANCE FOR THE USER

Cleaning of refractory surface

The oven must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation. Before proceeding the oven temperature must be at 350°C for roughly 60 minutes (setting 350° on the top and on the bottom as well), for an easy baking scoriae carbonization. Once the temperature is reached, switch off the oven and wait until the temperature drops to roughly 100°C (the best temperature for cleaning). At this stage disconnect the electric power supply. After dressing in gloves and suitable dresses as protection from burns, open the door and with a brush in natural fiber with a long handle, proceed to a first removal of baking fragments from the refractory stones, then take them out by a suitable vacuum cleaner. At the end, clean the refractory stone with an humid cloth.

External cleaning of the oven

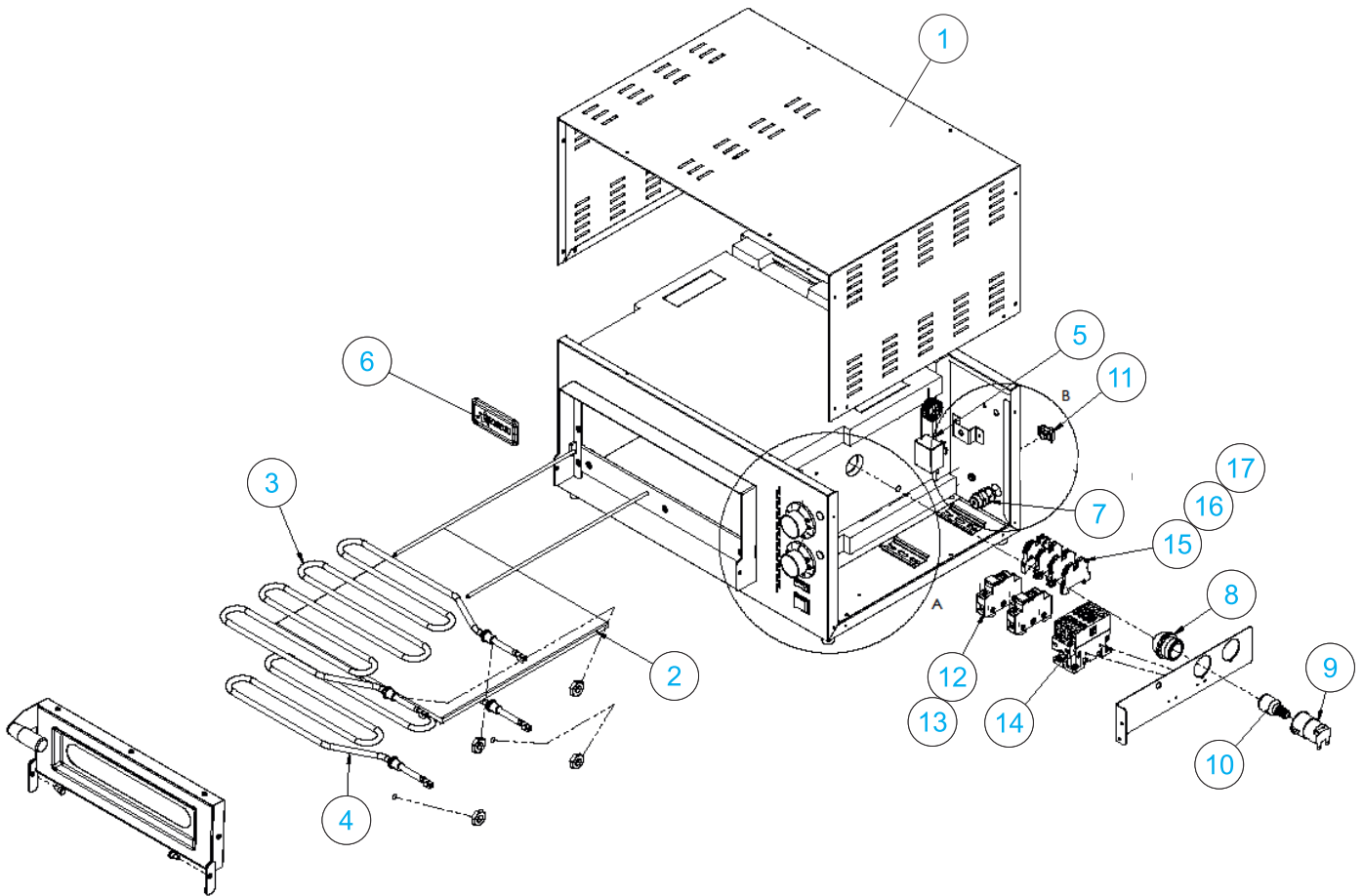
Oven external areas cleaning, external parts in stainless steel, door glass, and switch panel, must be carried out at cold oven and at disconnected electric power supply. Use a sponge or a soft cloth, not abrasive, slightly humidified with water or possibly with a neutral detergent not corrosive. In any case, do not use water jets which can penetrate through the electric parts and easily damage them, as well as creating hazardous conditions.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
The oven doesn't heat despite the temperatures are correctly set. The pilot lights of the heating elements are off.	Main switch off (positioned on "0").	Set the main switch to position "1".
The oven doesn't heat despite the main switch is on (position 1) and the temperatures are correctly set. The function pilot lights of the heating elements are off.	No electric energy in the net.	Check the general contactor, the socket, the plug, and the supply cable.
The oven does not switch on and the digital display is off.	Main switch off (positioned on "0").	Set the main switch to position "1".
The display is off in spite of the main switch being on position 1 and the electric supply is in order.	Digital control panel defective.	Replace the digital control panel.
Inner light bulb does not switch on.	Burned inner light bulb.	Replace inner light bulb.
	Inner light bulb switch defective.	Replace light bulb switch.
	No electric supply power on the light bulb.	Check electric connection with the light bulb.
The baking chamber does not heat suitably.	The set temperature are too low.	Set the right temperature.
The baking chamber does not heat suitably in spite of the temperature being set rightly.	One or more heating elements are defective.	Replace the defective heating elements.
The temperature continues going up over the set by thermostats.	Thermostat probe or thermostat contacts defective.	Check and if necessary replace the thermostat/s.

PARTS BREAKDOWN

ITEM	MODEL
46724	PE-IT-0005-110V



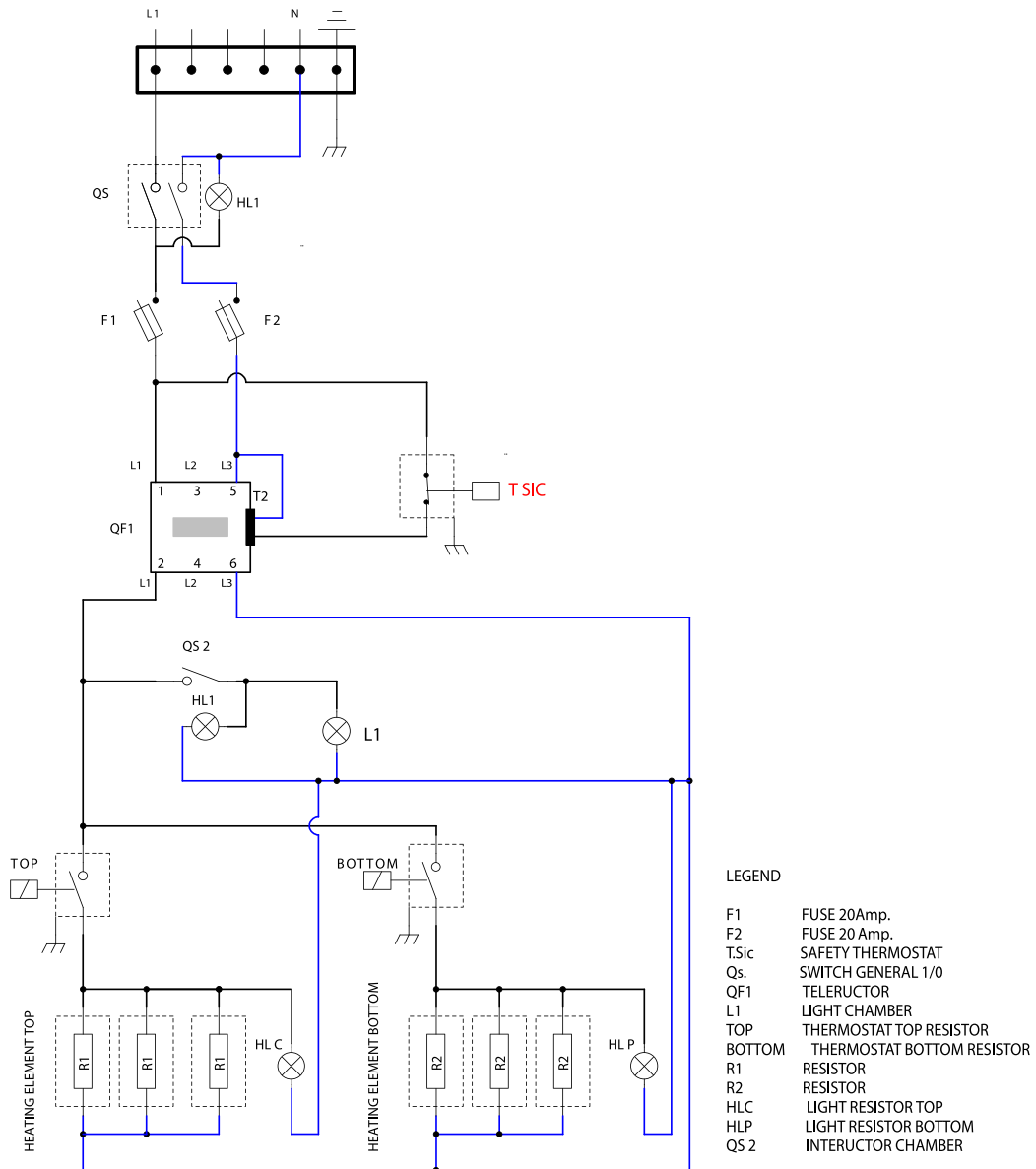
PARTS BREAKDOWN

ITEM	MODEL
46724	PE-IT-0005-110V

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AQ737	Cover 35-8 2014 Single Chamber-Stainless Steel for 46724	1	72483	Cable Fastener for 46724	7	AQ740	Fuse UL10T FNM-20 250 10.3x38mm 20A 250V for 46724	13
42838	Brick 350 x 350 x 19 for 46724	2	42046	Dome-Form Lamp Glass 77.222.-503.00 for 46724	8	AQ715	Contactora 4P NO 30A 100-250V 50-60 Hz AF16-40-00-13 for 46724	14
42830	Heating Element 1400W 230V for 46724	3	AQ738	Hal.G9 Lampholder 25W 230V for 46724	9	AL761	Blue Clamp for 46724	15
42859	Heating Element for 46724	4	AQ739	Halogen Lamp 25 W G9 230V for 46724	10	AL759	Green-Yellow Clamp for 46724	16
AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 46724	5	42837	Equipotential Attachment (OBO. T5012+OBO.5016M5) for 46724	11	AL762	Beige Clamp for 46724	17
AL302	Metal Label Omcan Logo Screw Fixing for 46724	6	AQ714	Mersen Fuse Holder for 10x38 Fuses - UL for 46724	12			

ELECTRICAL SCHEMATICS

ITEM	MODEL
46724	PE-IT-0005-110V



NEMA
5 - 20P
125VAC / 20 AMP

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: _____

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

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!



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