

INSTRUCTION MANUAL

Slush Machines

Item	49081	49082	49083
Model	DI-IT-0010-MT1	DI-IT-0020-MT2	DI-IT-0030-MT3



Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, **www.trentoequipment.com**

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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 Compañie Limité 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 approprié. 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 expédiées ou cueilli 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

IMPORTANT

Read electrical ratings written on the data plate of the individual units; the data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered inside the left switch box. Data plate specifications will always supersede the information in this manual.

The electric diagram of the dispenser is located in the inner part of the dispensing side panel.

SAFETY AND WARRANTY

Specifications are subject to change without notice.

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 LABOR 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	49081	49082	49083
Model	DI-IT-0010-MT1	DI-IT-0020-MT2	DI-IT-0030-MT3
Capacity (per bowl)	10 L / 2.6 Gal.		
Number of Bowls	1	2	3
Exterior Material	Stainless Steel / Polycarbonate Container		
Power	460 W	1100 W	1300 W
Electrical	110-120V / 60Hz / 1		
Refrigerant	R134a	R448a	
Net Weight	57.3 lbs. / 26 kgs.	81.6 lbs. / 37 kgs.	108 lbs. / 49 kgs.
Net Dimensions (WDH)	11" x 18.5" x 26.4" 280 x 470 x 670mm	14.2" x 18.5" x 27.2" 360 x 470 x 690mm	21.3" x 18.5" x 27.2" 540 x 470 x 690mm
Packaging Weight	63.9 lbs. / 29 kgs.	88.2 lbs. / 40 kgs.	119.1 lbs. / 54 kgs.

INSTALLATION

- Remove the corrugate container and packing materials and keep them for possible future use.
IMPORTANT: when handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.
- Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.
- Install the unit on a counter top that will support the combined weight of dispenser and product bearing in mind what is stated in the preceding point.
- A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.
- Ensure that the legs are screwed tightly into the base of the machine. Replace the standard legs originally installed with the 100 mm (4") legs whenever they are provided with the unit.
- Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. The electrical disconnect switch shall have a contact separation in all poles, providing full disconnection under over voltage category III conditions. Do not use extension cords.
ATTENTION: failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.
- The unit doesn't come pre-sanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized according to this handbook instructions.
IMPORTANT: install the dispenser so that the plug is easily accessible.

OPERATION

TO OPERATE PROPERLY AND SAFELY

IMPORTANT: this device is not meant to be used by children or persons with mental or sensory impairment, or with lack of sufficient knowledge or experience unless supervision or instruction is provided concerning the use of the device by a person responsible for their safety. Children should be supervised to ensure they do not play with the device.

1. Do not operate the dispenser without reading this operator's manual.
2. Do not operate the dispenser unless it is properly grounded.
3. Do not use extension cords to connect the dispenser.
4. Do not operate the dispenser unless all panels are restrained with screws.
5. Do not obstruct air intake and discharge openings: 15 cm (6") minimum air space all around the dispenser.
6. Do not put objects or fingers in panels louvers and faucet outlet.
7. Do not remove bowls, augers and panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source.
8. This unit can work in a room temperature range between +5° and +32°C.
9. This unit is not to be installed in areas subject to waterspouts.
10. Do not use water-jets to clean the unit.
11. This unit has to be placed in vertical position.
12. Do not install the machine in the kitchen.
13. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
14. This unit is intended to be used in household and similar applications.
15. This unit is not suitable for outdoor use.
16. Do not squeeze the main cable.
17. It is forbidden to insert cream spray bottles inside bowl. Use only for cooling mentioned liquids.
18. Do not storage of hazardous and toxic substance or liquid in the appliance.
19. The cover must be always closed.

ATTENTION: the use of the machine is reserved to operators who are familiar and have practice with the appliance, especially as regards to hygiene and safety.

OPERATING PROCEDURES

ATTENTION: in case of damages, the power cord must be replaced by qualified personnel only in order to prevent any shock hazard.

1. Clean and sanitize the unit according to the instructions in this manual.
2. Fill the bowls with product to the maximum level mark. Do not overfill. The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.
3. In case of products to be diluted with water, potable water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.
4. To obtain the best performance and result, use bases designed to be run in Granita freezers. Such bases have a sugar content of 34 degrees Baumé corresponding to 64 degrees Brix. For soft drinks the bases are to be diluted with more water, on a 1 plus 5/5.5 basis. In any case follow the syrup manufacturer's

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instructions for both Granita and soft drink recipes. If natural juices (e.g. lemon, orange) as well as sugarless products (e.g. coffee) are used, dissolve 150 - 200 grams of sugar per liter.

IMPORTANT: operate the dispenser with food products only.

IMPORTANT: however Granita mix may be done, its Brix (sugar percent content) must be at least 13.

5. Set the control switches as shown in DESCRIPTION OF CONTROLS.
6. Always leave the dispenser on, as the refrigeration stops automatically when Granita reaches the proper thickness. The mixers will continue to turn.

DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and a light switch. In addition each bowl is individually operated by a mixer/refrigeration switch. In fact it is possible to dispense both soft drinks and Granita. When a bowl is in Soft Drink mode the beverage temperature is controlled by the corresponding thermostat. When a bowl is in Granita mode the mix viscosity is controlled by the corresponding adjustment screw located in the rear wall of each container (for temperature and viscosity setting make reference to OPERATION HELPFUL HINTS). All the switches are located on the faucet side of the dispenser in switch panels protected by switch covers (see figure 1). With reference to figure 3 dispenser controls functions are as follows:

POWER SWITCH (A)

0 position: power is turned OFF to all functions.

I position: power is turned ON to all functions and the other switches are enabled. The fan motor runs.

LIGHT SWITCH (E)

0 position: all top cover lights are OFF.

I position: all top cover lights are ON, provided that power switch (A) is set to I.

MIXER/REFRIGERATION SWITCH (B)

I position: mixer and refrigeration ON. SOFT DRINK mode.

0 position: OFF.

II position: mixer and refrigeration ON. GRANITA mode.

THERMOSTAT (D)

Turn clockwise: to decrease temperature.

Turn counterclockwise: to increase temperature.

To operate the unit:

1. Set the power switch to I position.
2. Set the mixer/refrigeration switches as follows:
 - to the I position to get soft drink.
 - to the II position to get Granita.
3. Set the light switch to I position.

OPERATION

OPERATION HELPFUL HINTS

1. Granita viscosity adjustment: proper Granita viscosity is factory preset. To change the viscosity, if needed, use a standard screwdriver to turn the adjustment screw located in the rear wall of each container as follows (see figure 4):
 - towards right (clockwise) to obtain a thicker product (the indicator F will go down in opening G).
 - towards left (counterclockwise) to obtain a thinner product (the indicator F will go up in opening G).
2. Beverage temperature adjustment: proper beverage temperature is factory preset. To reset, turn the knob located in each switch box as follows:
 - towards right (clockwise) to decrease temperature.
 - towards left (counterclockwise) to increase temperature.

Note: beverage temperature is controlled by the thermostat only when the mixer/refrigeration switch(es) are in I position, Soft Drink mode.
3. The length of time for freeze down of Granita is governed by many variables, such as ambient temperature, mix initial temperature, sugar content (Brix level) and viscosity setting.
4. To shorten Granita recovery time and increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
5. To shorten Granita recovery time and increase productivity, the bowl should be refilled after the product level drops lower than half of the evaporator cylinder and at the start of each day.
6. For good product conservation the dispenser must run overnight, at least in Soft Drink mode. If this is not possible and product is left in the bowls overnight, the mixer/refrigeration switches must be set to the I position at least one hour before the unit is switched off. This eliminates any block of iced product forming overnight, which could result in damage to mixers or to their motor when the unit is switched back on. In any case, before the unit is restarted, make sure that no blocks of ice have been formed; if so, they are to be removed before the unit is switched on. Overnight operation in drink mode also eliminates possible ice accumulation from condensation all around the bowls.
7. Mixers must not be turned off when frozen product is in the bowl: if not agitated, the product may freeze to a solid block of ice. If the mixers are turned back on in this situation, damage to the mixers and their motor may result. Therefore, mixers may be restarted only after product is melted.
8. The dispenser is equipped with a magnetic coupling by which the gear motor (located outside the bowl) drives the mixers (inside the bowl). The magnetic drive operates as an "intelligent clutch" able to automatically disconnect the mixers in case they are seized by ice or other causes. This inconvenience can be soon noticed since an intermittent dull noise warns that mixers are still. In this case it is necessary to unplug immediately the dispenser, empty the bowl and eliminate the cause of seizing.
9. The dispenser must be able to emit heat. In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser.
10. The product is for use with confectionery only.

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CLEANING AND SANITIZING PROCEDURES

1. Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities.
2. Prior to the disassembly and cleaning, the machine must be emptied of product. To do this proceed as follows:
 - set the power switch to I position.
 - set mixer/refrigeration switch(es) to I position (Soft Drink mode).
 - place a pail under each faucet and drain all product from bowls.
 - set all control switches to the 0 position.

DISASSEMBLY

ATTENTION: before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.

1. Remove cover from the bowl.
2. Remove the bowl by lifting its faucet side up and off the fastening hooks (see figure 5) and slide it out (see figure 6).
3. Slide the outer spiral out (see figure 7) and then the inside auger (see figure 8).
4. Remove the bowl gasket from its seat (see figure 9).
5. Dismantle the faucet assembly (see figure 10).
6. Slide the drip tray out and empty it.

CLEANING

IMPORTANT: do not attempt to wash any machine components in a dishwasher.

ATTENTION: before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.

1. Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C 120-140 °F) potable water and dish washing detergent. Do not use abrasive detergent.
Important: if present, follow label directions, as too strong a solution can cause parts damage, while too mild a solution will not provide adequate cleaning.
IMPORTANT: in order to prevent any damages to the dispenser use only a detergent suitable with plastic parts.
2. Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.
ATTENTION: when cleaning the machine, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.
3. Do not immerse the lighted top covers in liquid. Wash them apart with the cleaning solution. Carefully clean their undersides.
4. In the same manner clean the evaporator cylinder(s) using a soft bristle brush.

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5. Rinse all cleaned parts with cool clean water.

SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitation.

1. Wash hands with a suitable antibacterial soap.
2. Prepare at least two gallons of a warm (45-60 °C 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with 2 litres of water) according to your local Health Codes and manufacturer's specifications.
3. Place the parts in the sanitizing solution for five minutes.
4. Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.
5. Place the sanitized parts on a clean dry surface to air dry.
6. Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

ASSEMBLY

1. Slide the drip tray into place.
2. Lubricate faucet piston, inside auger and outer spiral (see points A, B and C of figure 11) only with the grease supplied by the manufacturer or other food grade approved lubricant.
3. Assemble the faucet by reversing the disassembly steps (see figure 10).
4. Fit bowl gasket around its seat.
Note: the largest brim of gasket must face against the rear wall.
5. Insert the auger into the evaporator taking care to accompany it to the end so as to prevent it from hitting against the rear wall (see figure 13).
6. Install the outer spiral. Slide it over the evaporator until its front notch engages with the exposed end of the auger shaft (see figure 14).
7. Push the bowl towards the rear wall of the unit until it fits snugly around the gasket and its front fastening hooks are properly engaged (see figure 15).
8. Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

IN-PLACE SANITATION

The In-Place Sanitation prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitation described before, but never in lieu of it.

1. Prepare two gallons of a warm (45-60°C, 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with 2 liters of water) according to your local Health Codes and manufacturer's specifications.
2. Pour the solution into the bowl(s).
3. Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).

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4. Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
5. Use fresh product to chase any remaining sanitizer from the bottom of the bowl(s). Drain this solution. Do not rinse out the machine.

ROUTINE MAINTENANCE

ATTENTION: before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it.

1. Daily: inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed.
2. Monthly on MT 1P, MT 2 and MT 3 models: remove the dust from the condenser filter. A blocked filter will reduce performance and could cause compressor failure. Remove the only left panel (from faucet side) unscrewing the two plastic coated screws (see figure 16).
ATTENTION: condenser fins are very sharp. Use extreme caution when cleaning.
3. Replacement of lighted top cover bulb: remove the fixing screw placed in the upper part of the top cover, remove the lower part and replace the bulb (using a 24-28V 21W max bulb). Reassemble the top cover and replace the fixing.
4. In case of noise it needs to unplug the cooler and call for service.
5. In case of failure unplug the machine, because unexpected start again would be possible.
6. It needs to fix everything back in the initial position after any repairmen, like screws and covers.

MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

1. Monthly on MT 1 P model: remove the dust from the condenser. To do this unplug the unit.
2. Annually: remove the panels and clean the inside of the machine including the base, side panels, condenser, etc.
3. Annually: Check if the auger bushings are worn out or ovalized. If they are, replace them with new ones.
4. Never remove the insulating jacket from around the suction tubing of the evaporator (the copper tubing located on the right side of gear motor). In case the insulating jacket is missing replace the entire parts with original spare parts from the supplier.
5. In order to prevent any damages to the dispenser, all plastics parts must be lubricated only with grease supplied by the manufacturer or with another lubricating product suitable for polycarbonate.

REFRIGERANT CIRCUIT SERVICE

CHECKING FOR REFRIGERANT LEAKS

The following procedure is the recommended approach to systematically inspect the entire system for refrigerant leaks.

NOTE: when using refrigerant leak detector, follow along the bottom side of the copper tubing. The refrigerant gas is heavier than air. Where copper tubing is protected by an insulating jacket, check for leaks at

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both ends of each jacket section.

1. Start inspection at the high pressure line of the compressor. Check around the soldered connection.
2. Follow the copper tubing to the condenser and check around the soldered connections at the top and bottom of the condenser.
3. Check also along the copper curves on both sides of condenser.
4. Follow the copper tubing to the evaporators, checking around the soldered connections of dryer and solenoid valves.
5. Remove mixer motors and check the inlet (capillary) and outlet (suction) tubing.
6. Check the copper tubing all the way back to the compressor.
7. Check around the low side connections of the compressor suction and process tubes.

IMPORTANT: to check for a leak in the low side of the system, it is advisable to have the evaporators at least at ambient temperature.

If a leak has been detected, seal it and make a new refrigerant charge as per instructions in the following paragraphs.

DISCHARGING

1. Remove the dispenser panels.
2. Remove the screw cap from the compressor process tube.
3. Connect the process tube to the LOW part of the gauge set.
4. Connect the VAC port of the gauge set to an adequate approved gas recovery system.
ATTENTION: the refrigerant gas could be highly acid and toxic.
5. Open the LOW and VAC valves and recover the refrigerant.
6. Once the recovery operation is completed, close the LOW and VAC valves and disconnect the recovery system.

EVACUATING

Always install a brand new liquid line filter dryer before evacuating.

1. Connect the REF port of the gauge set to the charging unit.
2. Connect the VAC port of the gauge set to the vacuum pump and open the VAC valve.
3. Open the line valve of the charging unit and, for a while, also the REF valve so as to purge air from the REF hose.
4. In multiple bowl models, disconnect the dispenser internal wiring from all solenoid valves and energize them directly through an external power source. This way the valves are opened and the entire system is ready to be evacuated.
5. Open the LOW valve of the gauge set and turn on the vacuum pump for a minimum of half an hour.
6. While the pump is running, close the VAC valve once a vacuum has been established.
7. Turn off the vacuum pump.
8. Disconnect the solenoid valves from the external power source and restore the internal wiring.

CHARGING

The gauge set is shown with four ports (and four valves) which is the easiest option to be found in the market since it allows the charging through both low and high side of the system. Our refrigeration systems are

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manufactured so as to be chargeable through the compressor process tube only (low side): thus, the HI port is never mentioned nor used in the following procedure and therefore the HI valve must be kept closed.

1. Determine how many ounces/grams should be filled by the charging unit. This information can be found on the dispenser data plate.
2. Remove bowls and mixers from the dispenser.
3. Plug in the dispenser and turn on the power switch.
4. Set to I position all the Mixer/Refrigeration switches and wait until solenoid valves are activated (in multiple bowl machine only) and compressor starts.
5. Open the line valve of the charging unit.
6. Open the REF valve very slowly so as to allow the refrigerant to be pulled into the system as a gas.
7. When the amount of refrigerant listed on the data plate has been used, the system is charged. Close the REF valve and the charging unit line valve and allow the compressor to run few minutes.
8. Ensure that all evaporator cylinders are covered with frost.
9. Close the LOW valve, disconnect the LOW hose from the compressor process tube and tighten the screw cap.

COMPRESSOR BURN-OUT

To determine if a burn-out has occurred, perform the following steps:

1. Disconnect the unit from power source.
2. Remove wiring from the compressor terminals.
3. Using an ohmmeter, check for ground between the terminals and the compressor housing. If a reading exists, the compressor has shorted to ground. If a burn-out has occurred, compressor must be replaced as per following steps:
4. Recover the refrigerant using an approved refrigeration recovery system as per DISCHARGING instructions.
5. Remove the burned-out compressor.
6. Correct the system fault which caused the burn-out. Check the condition of the capacitor(s) and compressor relay.
7. Install a new compressor and liquid line filter dryer.
8. Evacuate and charge the system as per EVACUATING and CHARGING instructions.

TROUBLESHOOTING

PROBLEM	CAUSE	REMEDY
Top cover not illuminated.	Light switch turned off.	Turn switch on.
	Top cover wrongly fitted onto bowl.	Fit top cover properly.
	Burned out bulb.	Replace bulb.
	Bowl light wire wrongly fitted.	Place it correctly to ensure contacts.
	Burned out transformer.	Replace transformer.
	Overheated transformer cut off by thermal protector.	Verify that the light bulbs installed in the top covers are correct (24-28V max 21W).
	Loose or broken electrical wires from switch to bulb.	Tighten connections or replace wiring.
Mixers not rotating.	Ice blocks inside the bowl.	Remove ice blocks or let ice melt.
	Inoperative mixer motor.	Refer to MIXER MOTOR NOT ROTATING.
	Loose or broken electrical wires.	Tighten connections or replace wiring.
	Brix too low.	Increase Brix to correct value.
Mixer motor not rotating.	"CLS" models: bowls and top covers are mounted incorrectly.	Check that bowls and top covers are mounted correctly.
	Overheated motor cut off by thermal protector.	Check for proper line voltage.
		Check for proper product viscosity.
		Check for proper condenser air flow (obstructions or inoperative fan motor).
	Burned out or discontinued stator winding.	Replace stator.
	Seized rotor.	Check for bushing alignment.
Damaged or worn out gears in the box.	Replace inoperative gears.	

TROUBLESHOOTING

Mix leakage from bowl.	Bowl fastening hooks not properly engaged.	Engage bowl fastening hooks.
	Bowl gasket wrongly fitted.	Fit bowl gasket properly around its seat.
	Nicked or wrong bowl gasket.	Replace bowl gasket.
	Nicked or wrong faucet piston O-Rings.	Replace faucet piston O-Rings.
	Faucet piston out of closing position.	Check faucet handle and/or its spring, replacing whichever worn out.
Unit cooling but not freezing.	Mixer/Refrigeration switch set to I position.	Set Mixer/Refrigeration switch to II position.
	Clogged and dirty condenser.	Clean condenser.
	Improper airflow through condenser.	Allow for adequate free air on each side of the unit.
	Brix too high (product too sweet).	Reduce Brix to correct value.
	Brix too low (poor sugar content).	Increase Brix or set density adjustment screw to Max.
	Poor refrigerant charge.	Detect possible leak, seal it and make new refrigerant charge.
Unit not cooling at all.	Inoperative fan motor.	Check for fan free rotation and remove possible obstacles. Replace fan motor if faulty.
	Intervention of the compressor overload protector.	Check for fan free rotation and remove possible obstacles. Replace fan motor if faulty.
	Failure of any of compressor electrical components (overload protector, starting relay, starting or run capacitors).	Replace faulty electrical component.
	PWB failure.	Replace PWB.
	Compressor motor inoperative (shorted or seized).	Replace compressor.
	Solenoid valve not opening (coil).	Replace solenoid valve coil.
	Solenoid valve not opening (mechanical part).	Replace solenoid valve body.

TROUBLESHOOTING

Unit not cooling at all on one side (other side normal).	Inoperative viscosity micro switch.	Replace micro switch.
	Poor refrigerant charge.	Detect possible leak, seal it and make new refrigerant charge.
	(PWB malfunction) only for unit manufactured before January 2002.	Replace PWB.
	Solenoid valve not opening (coil).	Replace solenoid valve coil.
	Solenoid valve not opening (mechanical part).	Replace solenoid valve body.
Unit excessively freezing on one side (other side normal).	Mixer not rotating.	Refer to paragraph MIXER NOT ROTATING.
	Inoperative viscosity micro switch.	Replace micro switch.
	(PWB malfunction) only for unit manufactured before January 2002.	Replace PWB.
	Solenoid valve not closing.	Replace solenoid valve body.
Safety pressure switch light lit.	Dirty condenser filter.	Remove dust from condenser filter.
	Insufficient clearance for ventilation.	Check for minimum of 6" (15 cm) of free air space all around the unit.
	Inoperative fan motor.	Check for fan free rotation and remove possible obstacles. Replace fan motor if faulty.
On display there is "ALO1" message.	1° bowl on the right, temperature probe fail.	Replace temperature probe.
On display there is "ALO2" message.	2° bowl on the right or central, temperature probe fail.	Replace temperature probe.
On display there is "ALO3" message.	1° bowl on the left, temperature probe fail	Replace temperature probe.
On display there is "ALO4" message.	Temperature probes fail.	Replace temperature probe.
	View on slave display if MC2, on master board, not cut.	Cut MC2 on master board.

FIGURE DRAWINGS

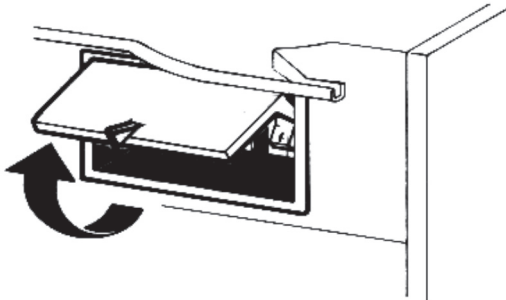


figure 1

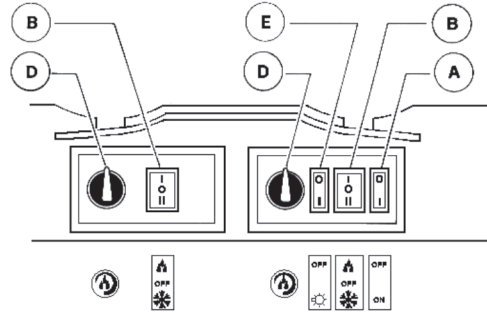


figure 2

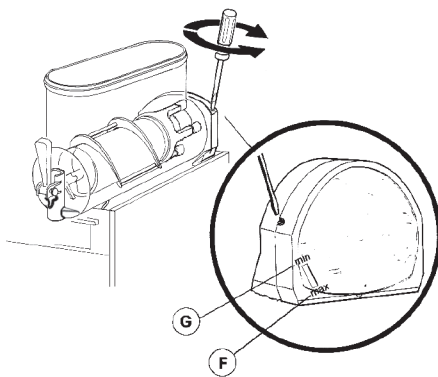


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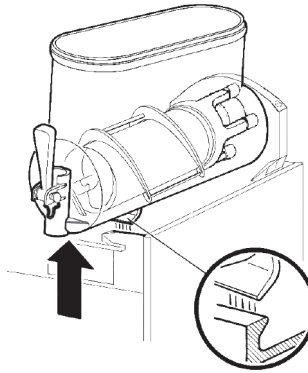


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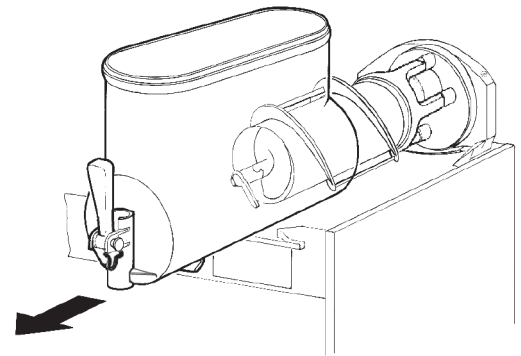


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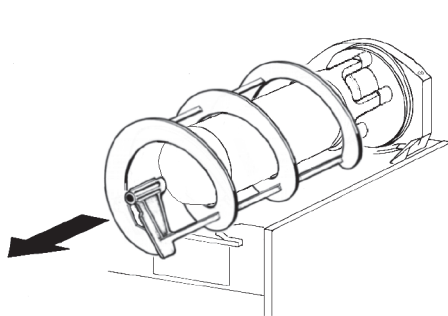


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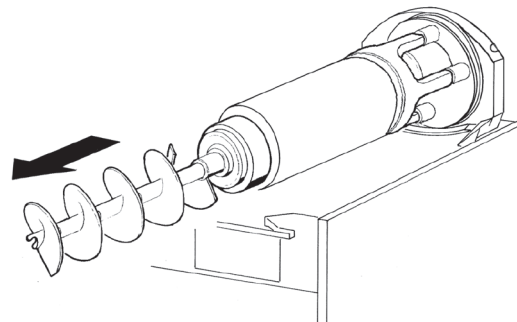


figure 8

FIGURE DRAWINGS

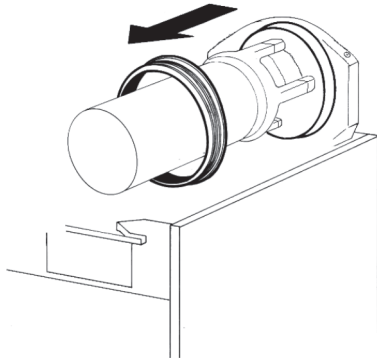


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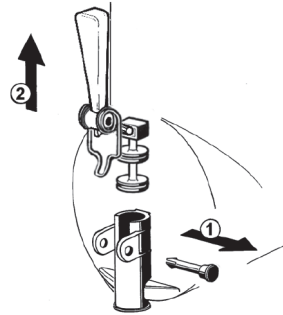


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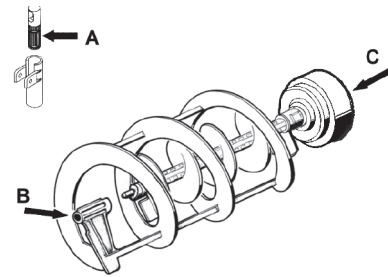


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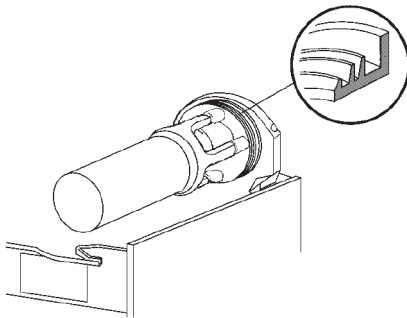


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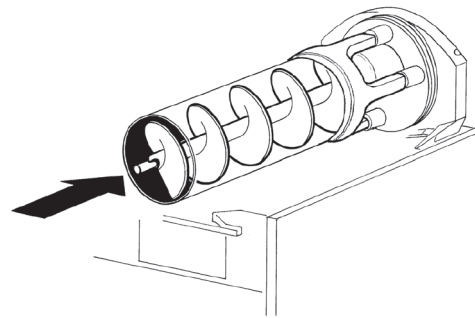


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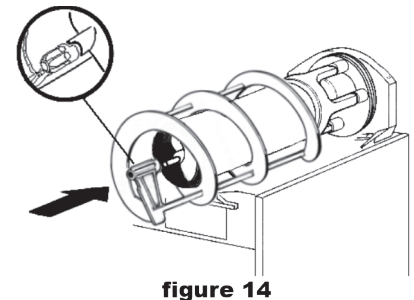


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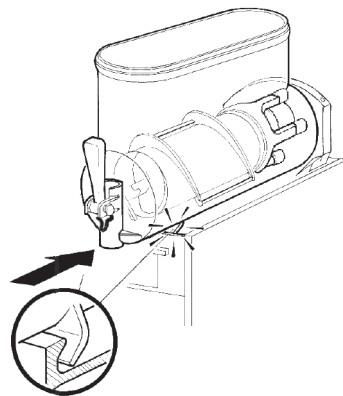


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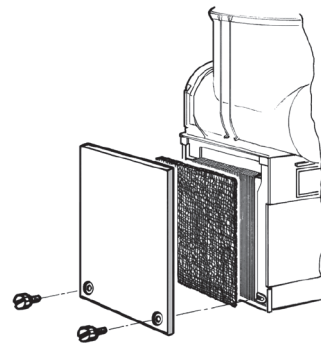
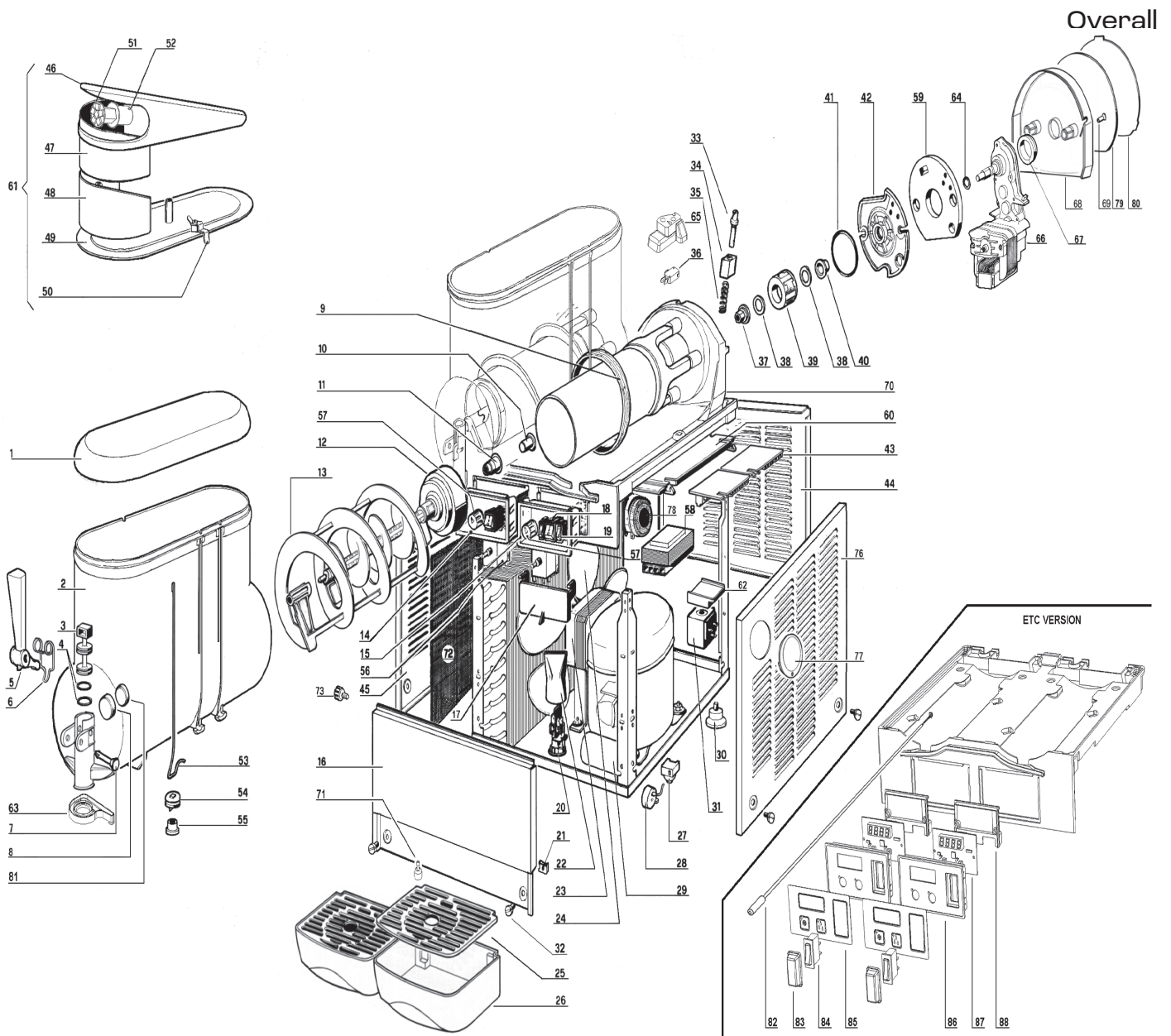


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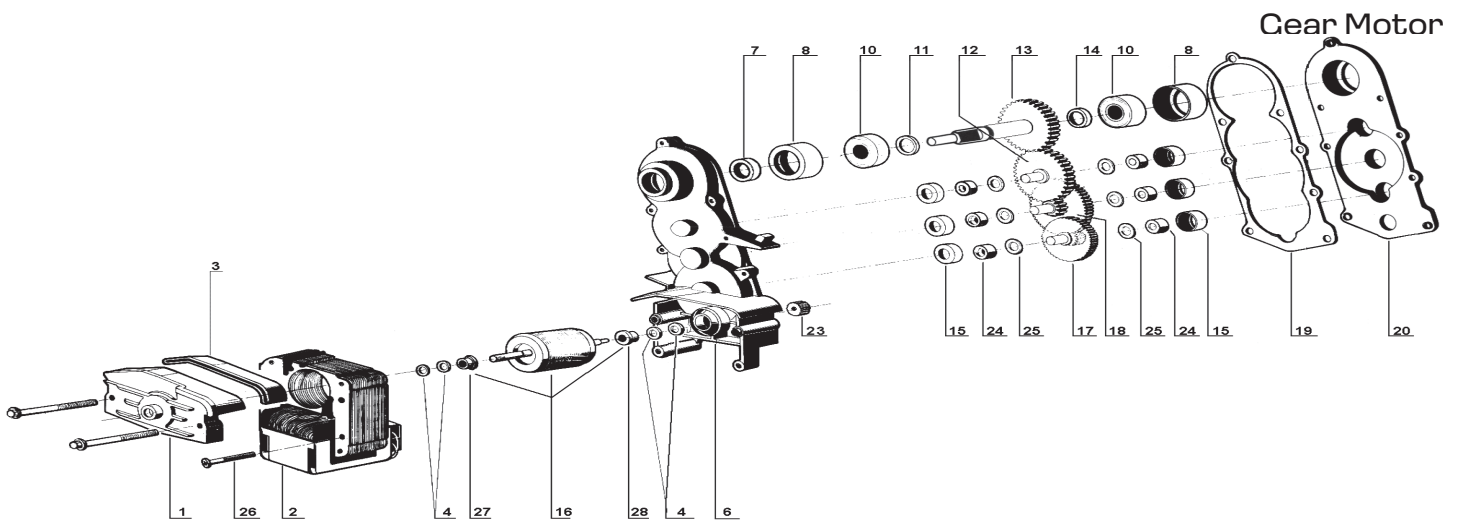
PARTS BREAKDOWN

ITEM	MODEL
49081	DI-IT-0010-MT1
49082	DI-IT-0020-MT2
49083	DI-IT-0030-MT3



PARTS BREAKDOWN

ITEM	MODEL
49081	DI-IT-0010-MT1
49082	DI-IT-0020-MT2
49083	DI-IT-0030-MT3



PARTS BREAKDOWN

ITEM	MODEL
49081	DI-IT-0010-MT1

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS471	Transparent Cover for 49081	1	AS480	Drip Tray for 49081	26	AS416	Fixing Ring for 49081	55
AS472	Bowl for 49081	2	AS392	Rubber Leg for 49081	30	AS417	Thermostat for 49081	56
AS369	Faucet Piston for 49081	3	AS394	Stainless Steel Fixing Screw for Panel for 49081	32	AS418	Thermostat Knob for 49081	57
AS370	Faucet Piston OR for 49081	4	AS395	Density Adjustment Screw for 49081	33	AS490	Transformer for 49081	58
AS473	Faucet Handle for 49081	5	AS396	Shaped Nut for 49081	34	AS420	Insulation Foam for 49081	59
AS368	Faucet Handle Spring for 49081	6	AS397	Spring for 49081	35	AS491	PWB Housing for 49081	60
AS371	Faucet Handle Pin for 49081	7	AS398	Microswitch for 49081	36	AS492	Lighted Top Cover (Assy.) MT for 49081	61
AS372	Thrust Washer Rubber Cap for 49081	8	AS399	Rear Wall Rear Bushing for 49081	37	AS413	Solenoid Valve Plastic Cap for 49081	62
AS474	Bowl Gasket for 49081	9	AS400	Magnetic Drive Washer for 49081	38	AS423	Condensate Collection Seal for 49081	63
AS375	Rear Wall Front Bushing for 49081	10	AS401	Magnetic Drive for 49081	39	AS424	Central Shaft OR for 49081	64
AS376	Auger Bushing for 49081	11	AS402	Flange Bushing for 49081	40	AS493	Micro-Switch Protection for 49081	65
AS377	Auger for 49081	12	AS403	Flange OR 3231 for 49081	41	AS494	Gear Motor for 49081	66
AS475	Outer Spiral for 49081	13	AS404	Gear Motor Flange for 49081	42	AS426	Rear Bushing for 49081	67
AS379	Switch Box for 49081	14	AS481	MT Delay Electronic Device for 49081	43	AS495	Rear Cover for 49081	68
AS380	Power Switch Box for 49081	15	AS482	Back Panel for 49081	44	AS496	Black Rear Cover Fixing Screw for 49081	69
AS476	Dispensing Side Panel for 49081	16	AS483	Side Panel for 49081	45	AS497	Complete Evaporator (White Version) for 49081	70
AS382	Switch Panel Cover for 49081	17	AS484	Lighted Top Cover (Upper) for 49081	46	AS393	Float Level for 49081	71
AS383	3-Position Switch for 49081	18	AS485	Picture for 49081	47	AS498	Condenser Filter for 49081	72
AS384	Switch for 49081	19, 84	AS486	Picture Screen for 49081	48	AS431	MT Side Panel Fixing Grey Knob for 49081	73
AS385	Terminal Block with Cable Clamp for 49081	20	AS487	Lighted Top Cover (Lower) for 49081	49	AS499	Right Side Panel for 49081	76
AS386	Clip for 49081	21	AS488	Top Cover Light Contact for 49081	50	AS432	Timer Cover for 49081	77
AS387	Terminal Block Protection for 49081	22	AS434	Bulb for 49081	51	AS422	Timer Switch for 49081	78
AS477	Fan Motor for 49081	23	AS435	Bulb Socket for 49081	52	AS500	Rear Cover Picture for 49081	79
AS478	Fan Blade for 49081	24	AS489	Light Wire for 49081	53	AS501	Rear Cover Picture Screen for 49081	80
AS479	Drip Tray Cover for 49081	25	AS415	Flexible Contact for 49081	54	AS373	Thrust Washer for 49081	81

PARTS BREAKDOWN

ITEM	MODEL
49081	DI-IT-0010-MT1

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS502	Temperature Probe for 49081	82	AS504	Adhesive for Keyboard with Main Switch for 49081	85	AS506	Display Card for 49081	87
AS503	Switch Cap for 49081	83	AS505	Display Card Support for 49081	86	AS507	Display Card Holder Cover for 49081	88

Gear Motor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS515	Bracket with Bush for 49081	1	AS455	1.5mm Spacer for 49081	11	AS520	Gasket for 49081	19
AS516	Stator for 49081	2	AS456	Third Gear for 49081	12	AS521	Gear Box Cover for 49081	20
AS449	Stator Protection Gasket for 49081	3	AS518	Fourth Gear for 49081	13	AS465	Pinion for 49081	23
AS450	Washer for 49081	4	AS458	3.3mm Spacer for 49081	14	AS466	Bushing for 49081	24
AS517	Gear Box with Bushing for 49081	6	AS519	Bushing Rubber Cap for 49081	15	AS467	Washer for 49081	25
AS452	Seal Retainer for 49081	7	AS460	Rotor with Spacer for 49081	16	AS468	Bracket Screw for 49081	26
AS453	Ball Bearing Rubber Cap for 49081	8	AS461	First Gear for 49081	17	AS469	Spacer (Stator Side) for 49081	27
AS454	Ball Bearing 28mm for 49081	10	AS462	Second Gear for 49081	18	AS470	Spacer (Box Side) for 49081	28

PARTS BREAKDOWN

ITEM	MODEL
49082	DI-IT-0020-MT2

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS471	Transparent Cover for 49082	1	AS510	Drip Tray for 49082	26	AS416	Fixing Ring for 49082	55
AS472	Bowl for 49082	2	AS392	Rubber Leg for 49082	30	AS417	Thermostat for 49082	56
AS369	Faucet Piston for 49082	3	AS394	Stainless Steel Fixing Screw for Panel for 49082	32	AS418	Thermostat Knob for 49082	57
AS370	Faucet Piston OR for 49082	4	AS395	Density Adjustment Screw for 49082	33	AS512	Transformer for 49082	58
AS473	Faucet Handle for 49082	5	AS396	Shaped Nut for 49082	34	AS420	Insulation Foam for 49082	59
AS368	Faucet Handle Spring for 49082	6	AS397	Spring for 49082	35	AS491	PWB Housing for 49082	60
AS371	Faucet Handle Pin for 49082	7	AS398	Microswitch for 49082	36	AS492	Lighted Top Cover (Assy.) MT for 49082	61
AS372	Thrust Washer Rubber Cap for 49082	8	AS399	Rear Wall Rear Bushing for 49082	37	AS413	Solenoid Valve Plastic Cap for 49082	62
AS474	Bowl Gasket for 49082	9	AS400	Magnetic Drive Washer for 49082	38	AS423	Condensate Collection Seal for 49082	63
AS375	Rear Wall Front Bushing for 49082	10	AS401	Magnetic Drive for 49082	39	AS424	Central Shaft OR for 49082	64
AS376	Auger Bushing for 49082	11	AS402	Flange Bushing for 49082	40	AS493	Micro-Switch Protection for 49082	65
AS377	Auger for 49082	12	AS403	Flange OR 3231 for 49082	41	AS494	Gear Motor for 49082	66
AS475	Outer Spiral for 49082	13	AS404	Gear Motor Flange for 49082	42	AS426	Rear Bushing for 49082	67
AS379	Switch Box for 49082	14	AS481	MT Delay Electronic Device for 49082	43	AS495	Rear Cover for 49082	68
AS380	Power Switch Box for 49082	15	AS511	Back Panel for 49082	44	AS496	Black Rear Cover Fixing Screw for 49082	69
AS508	Dispensing Side Panel for 49082	16	AS483	Side Panel for 49082	45	AS497	Complete Evaporator (White Version) for 49082	70
AS382	Switch Panel Cover for 49082	17	AS484	Lighted Top Cover (Upper) for 49082	46	AS393	Float Level for 49082	71
AS383	3-Position Switch for 49082	18	AS485	Picture for 49082	47	AS498	Condenser Filter for 49082	72
AS384	Switch for 49082	19, 84	AS486	Picture Screen for 49082	48	AS431	MT Side Panel Fixing Grey Knob for 49082	73
AS385	Terminal Block with Cable Clamp for 49082	20	AS487	Lighted Top Cover (Lower) for 49082	49	AS499	Right Side Panel for 49082	76
AS386	Clip for 49082	21	AS488	Top Cover Light Contact for 49082	50	AS432	Timer Cover for 49082	77
AS387	Terminal Block Protection for 49082	22	AS434	Bulb for 49082	51	AS422	Timer Switch for 49082	78
AS477	Fan Motor for 49082	23	AS435	Bulb Socket for 49082	52	AS500	Rear Cover Picture for 49082	79
AS478	Fan Blade for 49082	24	AS489	Light Wire for 49082	53	AS501	Rear Cover Picture Screen for 49082	80
AS509	Drip Tray Cover for 49082	25	AS415	Flexible Contact for 49082	54	AS373	Thrust Washer for 49082	81

PARTS BREAKDOWN

ITEM	MODEL
49082	DI-IT-0020-MT2

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS502	Temperature Probe for 49082	82	AS504	Adhesive for Keyboard with Main Switch for 49082	85	AS506	Display Card for 49082	87
AS503	Switch Cap for 49082	83	AS505	Display Card Support for 49082	86	AS507	Display Card Holder Cover for 49082	88

Gear Motor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS515	Bracket with Bush for 49082	1	AS455	1.5mm Spacer for 49082	11	AS520	Gasket for 49082	19
AS516	Stator for 49082	2	AS456	Third Gear for 49082	12	AS521	Gear Box Cover for 49082	20
AS449	Stator Protection Gasket for 49082	3	AS518	Fourth Gear for 49082	13	AS465	Pinion for 49082	23
AS450	Washer for 49082	4	AS458	3.3mm Spacer for 49082	14	AS466	Bushing for 49082	24
AS517	Gear Box with Bushing for 49082	6	AS519	Bushing Rubber Cap for 49082	15	AS467	Washer for 49082	25
AS452	Seal Retainer for 49082	7	AS460	Rotor with Spacer for 49082	16	AS468	Bracket Screw for 49082	26
AS453	Ball Bearing Rubber Cap for 49082	8	AS461	First Gear for 49082	17	AS469	Spacer (Stator Side) for 49082	27
AS454	Ball Bearing 28mm for 49082	10	AS462	Second Gear for 49082	18	AS470	Spacer (Box Side) for 49082	28

PARTS BREAKDOWN

ITEM	MODEL
49083	DI-IT-0030-MT3

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS471	Transparent Cover for 49083	1	AS510	Drip Tray for 49083	26	AS416	Fixing Ring for 49083	55
AS472	Bowl for 49083	2	AS392	Rubber Leg for 49083	30	AS417	Thermostat for 49083	56
AS369	Faucet Piston for 49083	3	AS394	Stainless Steel Fixing Screw for Panel for 49083	32	AS418	Thermostat Knob for 49083	57
AS370	Faucet Piston OR for 49083	4	AS395	Density Adjustment Screw for 49083	33	AS512	Transformer for 49083	58
AS473	Faucet Handle for 49083	5	AS396	Shaped Nut for 49083	34	AS420	Insulation Foam for 49083	59
AS368	Faucet Handle Spring for 49083	6	AS397	Spring for 49083	35	AS491	PWB Housing for 49083	60
AS371	Faucet Handle Pin for 49083	7	AS398	Microswitch for 49083	36	AS492	Lighted Top Cover (Assy.) MT for 49083	61
AS372	Thrust Washer Rubber Cap for 49083	8	AS399	Rear Wall Rear Bushing for 49083	37	AS413	Solenoid Valve Plastic Cap for 49083	62
AS474	Bowl Gasket for 49083	9	AS400	Magnetic Drive Washer for 49083	38	AS423	Condensate Collection Seal for 49083	63
AS375	Rear Wall Front Bushing for 49083	10	AS401	Magnetic Drive for 49083	39	AS424	Central Shaft OR for 49083	64
AS376	Auger Bushing for 49083	11	AS402	Flange Bushing for 49083	40	AS493	Micro-Switch Protection for 49083	65
AS377	Auger for 49083	12	AS403	Flange OR 3231 for 49083	41	AS494	Gear Motor for 49083	66
AS475	Outer Spiral for 49083	13	AS404	Gear Motor Flange for 49083	42	AS426	Rear Bushing for 49083	67
AS379	Switch Box for 49083	14	AS481	MT Delay Electronic Device for 49083	43	AS495	Rear Cover for 49083	68
AS380	Power Switch Box for 49083	15	AS514	Back Panel for 49083	44	AS496	Black Rear Cover Fixing Screw for 49083	69
AS513	Dispensing Side Panel for 49083	16	AS483	Side Panel for 49083	45	AS497	Complete Evaporator (White Version) for 49083	70
AS382	Switch Panel Cover for 49083	17	AS484	Lighted Top Cover (Upper) for 49083	46	AS393	Float Level for 49083	71
AS383	3-Position Switch for 49083	18	AS485	Picture for 49083	47	AS498	Condenser Filter for 49083	72
AS384	Switch for 49083	19, 84	AS486	Picture Screen for 49083	48	AS431	MT Side Panel Fixing Grey Knob for 49083	73
AS385	Terminal Block with Cable Clamp for 49083	20	AS487	Lighted Top Cover (Lower) for 49083	49	AS499	Right Side Panel for 49083	76
AS386	Clip for 49083	21	AS488	Top Cover Light Contact for 49083	50	AS432	Timer Cover for 49083	77
AS387	Terminal Block Protection for 49083	22	AS434	Bulb for 49083	51	AS422	Timer Switch for 49083	78
AS477	Fan Motor for 49083	23	AS435	Bulb Socket for 49083	52	AS500	Rear Cover Picture for 49083	79
AS478	Fan Blade for 49083	24	AS489	Light Wire for 49083	53	AS501	Rear Cover Picture Screen for 49083	80
AS509	Drip Tray Cover for 49083	25	AS415	Flexible Contact for 49083	54	AS373	Thrust Washer for 49083	81

PARTS BREAKDOWN

ITEM	MODEL
49083	DI-IT-0030-MT3

Overall

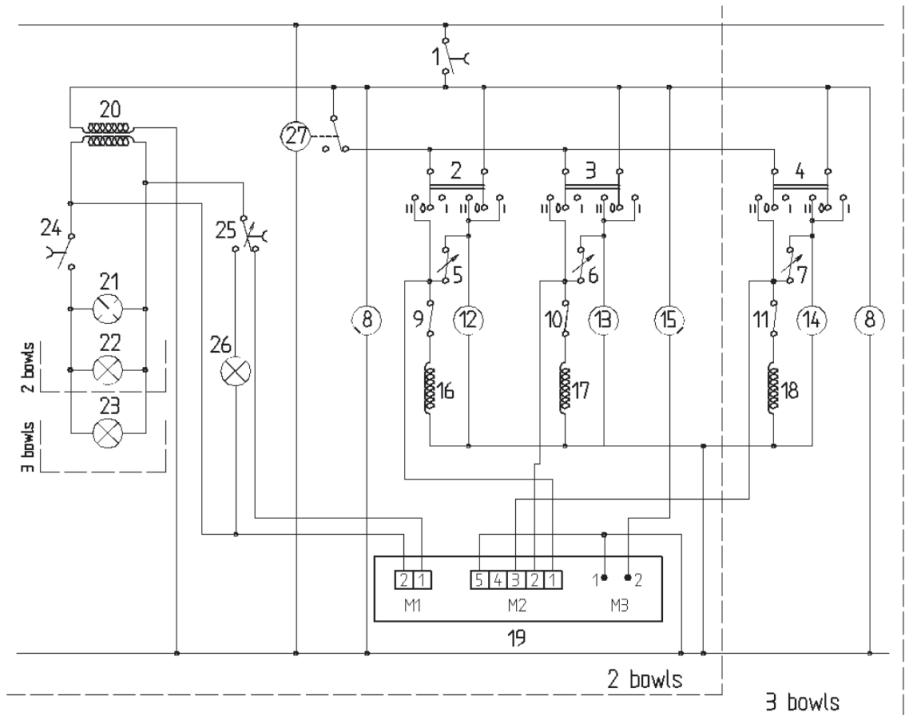
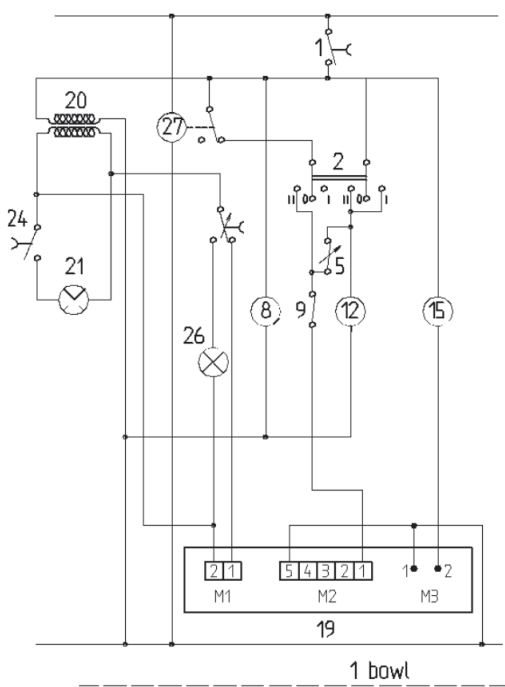
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS502	Temperature Probe for 49083	82	AS504	Adhesive for Keyboard with Main Switch for 49083	85	AS506	Display Card for 49083	87
AS503	Switch Cap for 49083	83	AS505	Display Card Support for 49083	86	AS507	Display Card Holder Cover for 49083	88

Gear Motor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS515	Bracket with Bush for 49083	1	AS455	1.5mm Spacer for 49083	11	AS520	Gasket for 49083	19
AS516	Stator for 49083	2	AS456	Third Gear for 49083	12	AS521	Gear Box Cover for 49083	20
AS449	Stator Protection Gasket for 49083	3	AS518	Fourth Gear for 49083	13	AS465	Pinion for 49083	23
AS450	Washer for 49083	4	AS458	3.3mm Spacer for 49083	14	AS466	Bushing for 49083	24
AS517	Gear Box with Bushing for 49083	6	AS519	Bushing Rubber Cap for 49083	15	AS467	Washer for 49083	25
AS452	Seal Retainer for 49083	7	AS460	Rotor with Spacer for 49083	16	AS468	Bracket Screw for 49083	26
AS453	Ball Bearing Rubber Cap for 49083	8	AS461	First Gear for 49083	17	AS469	Spacer (Stator Side) for 49083	27
AS454	Ball Bearing 28mm for 49083	10	AS462	Second Gear for 49083	18	AS470	Spacer (Box Side) for 49083	28

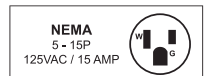
ELECTRICAL SCHEMATICS

ITEM	MODEL
49081	DI-IT-0010-MT1
49082	DI-IT-0020-MT2



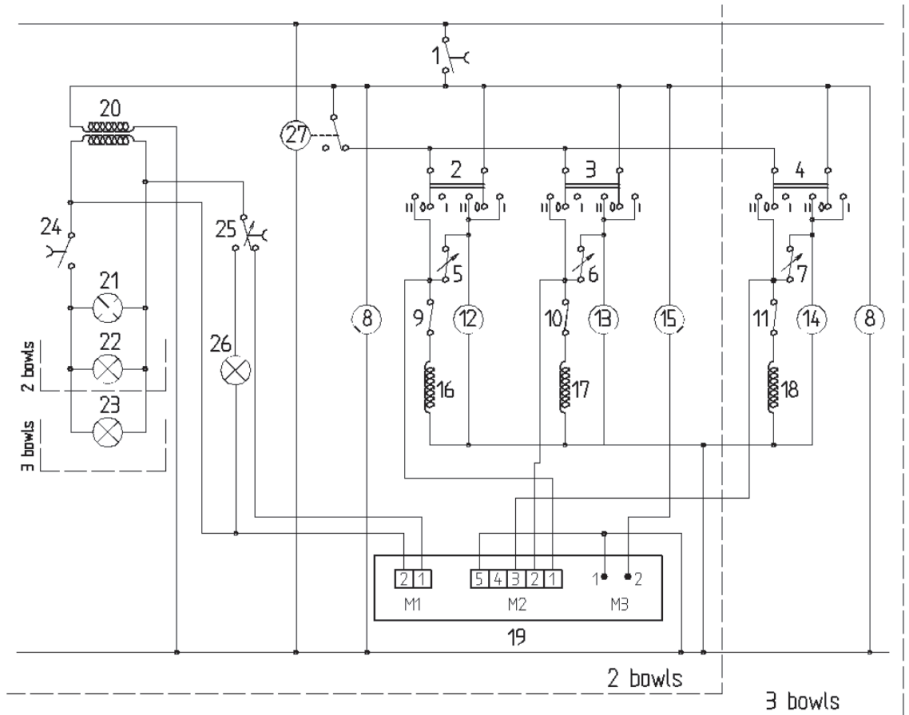
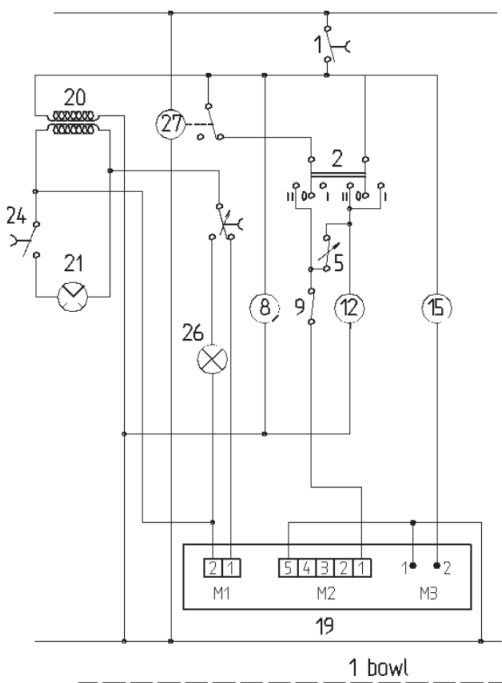
GR 1	GR 2	GR 3	KEY
1			Power switch
2	3	4	Mixer and refrigeration switch thermostat
5	6	7	
8			Fan motor
9	10	11	Torque switch
12	13	14	Gear Motor
15			Compressor

GR 1	GR 2	GR 3	KEY
16	17	18	Solenoid Valve
19			Delov electronic device
20			Transformer
21	22	23	Light Bulb (24V)
24			Light Switch
25			Safety pressure switch
26			Safety pressure switch light
27			Defrost Timer



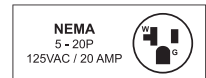
ELECTRICAL SCHEMATICS

ITEM	MODEL
49083	DI-IT-0030-MT3



GR 1	GR 2	GR 3	KEY
1			Power switch
2	3	4	Mixer and refrigeration switch thermostat
5	6	7	
8			Fan motor
9	10	11	Torque switch
12	13	14	Gear Motor
15			Compressor

GR 1	GR 2	GR 3	KEY
16	17	18	Solenoid Valve
19			Delay electronic device
20			Transformer
21	22	23	Light Bulb (24V)
24			Light Switch
25			Safety pressure switch
26			Safety pressure switch light
27			Defrost Timer



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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