

INSTRUCTION MANUAL

Sandwich Grill

Item	48603
Model	PG-IT-0381



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 - 12/30/2024



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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 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 expédiés 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

GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- Assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.

SAFETY AND WARRANTY

- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the “service center”.
- The GRILLERS are used for cooking, heating, toasting, and to grill foodstuffs. Do not use the machine for other uses or for any products other than foodstuffs.
- The manufacturer is not liable in the following cases:
 - If the machine has been tampered by non-authorized personnel.
 - If some parts have been substituted by non original spare parts.
 - If the instructions contained in this manual are not followed accurately.
 - If the machine surface is not cleaned with the right product.

SAFETY DEVICES INSTALLED ON THE MACHINE

STANDARD VERSION

The electrical safety devices installed on the machine, described in this manual, complies with EC 2006/95, 2004/108, 2007/19. Even though the GRILLERS are provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still RESIDUAL RISKS that cannot be eliminated completely, these risks are mentioned in this manual under WARNING. These risks are scalds caused by the loading and unloading of the product, or other kind of injuries due to the maintenance operations.

USA VERSION

Complies with:

- UL 197, 8° edition.
- NSF 4, 1991 edition.

DESCRIPTION OF THE MACHINE

GENERAL DESCRIPTION

Our firm has designed and manufactured the GRILLERS to cook, heat, toast, grill foodstuffs (as fish, meat, vegetables, etc.) and to guarantee:

- The highest degree of safety in functioning, cleaning and maintenance.
- The highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs.
- The lowest loss of heat produced by the resistances.
- Solidity and stability of all the elements.
- Great handiness.

MANUFACTURING FEATURES

The structure of the GRILLERS is made of stainless steel AISI 430 and the cooking gridiron is made of a special cast iron treated with verified food enamel, this guarantees hygienic conditions and high resistance to acids, salts and oxydation processes.

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other

SAFETY AND WARRANTY

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.

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	PG-IT-0381
Item Number	48603
Power	1700 W
Electrical	110-120V / 60Hz / 1
Current	14A
Cooking Area	15" x 10" / 381 x 254mm
Net Dimensions	17.1" x 14.9" x 9.5" / 435 x 379 x 241mm
Overall Height	19.7" / 500mm
Net Weight	48 lbs. / 21.8 kgs.
Packaging Dimensions	18" x 17" x 11" / 457 x 432 x 279mm
Packaging Weight	51 lbs. / 23.1 kgs.

INSTALLATION

THE ARRIVAL OF THE MACHINE

The GRILLERS are accurately packed and then dispatched from our warehouse. The package of the griller includes:

- A strong cardbox + inside protections.
- The machine.
- This manual.
- Scraper or brush in accordance with the model.
- EC conformity declaration.

PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside. If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents. Do not overturn the package!! When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

PACKAGING DISPOSAL

The components of the packaging (cardboard, eventual pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

SETTING UP OF THE MACHINE

The machine must be installed on a working table suitable for its overall dimensions, therefore it must be adequately large, well leveled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground. Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

ELECTRICAL CONNECTIONS

The machine is equipped with a power supply cord which section is adequate to the absorb power and a plug. To connect the machine, follow the indication of the rating plate - serial number. Check that the grounding is fully operational. Moreover check that the features on the rating plate - serial number correspond to the features shown in the consignment and delivery note, and that the disconnecting plug and the socket are easy to reach when the machine is functioning.

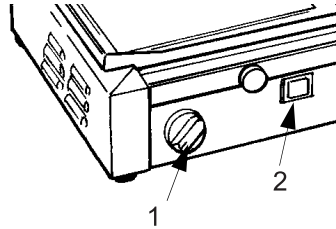
FUNCTIONING CHECK

To check the machine functioning, just turn the "start" regulator knob clockwise (placing yourself in front of the knob), and starting from the minimum, observe if the pilot lamp turns on. When the pilot lamp is on, it means that the machine is functioning.

OPERATION

CONTROLS ON THE GRILLERS

The controls are placed on the machine as shown in the figure below.



1. Thermostat.
2. Pilot lamp, it indicates that the resistors are on.

FIRST USE OF THE MACHINE

When the machine is delivered, the steel surfaces are protected with a nylon anti scratch film. This film has to be removed accurately before starting the machine and pay attention to remove eventual residuals of glue. To perform this operation, do not use sharp tools, inflammable or abrasive substances. The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, for this reason, it is necessary to start the machine outside, putting it at the maximum for 15-20 minutes.

WARNING: when you place the product on the grid to cook it, this must be hot, so pay attention to residual risks due to burning dangers.

To load the product follow this procedure:

1. Place yourself in a correct position, avoiding any contact with the machine.
2. Choose the correct temperature using the.
3. When the griller is hot, place the product and start the cooking.
4. At the end of the cooking, remove the residuals from the grid.
5. If the griller is inactive for a long period (one or two hours), place the knob to 0°C.

MAINTENANCE

GENERAL CLEANING

INTRODUCTION

- The machine cleaning is an operation that has to be performed at least once a day and, if necessary more often.
- All the machine parts, that are in contact with the product, must be cleaned accurately.

MAINTENANCE

- Never clean the machine by means of compressed water or water jets.
- The cleaning of the GRILLER can be performed when it is hot, scrape with a metallic brush on the cooking grid several times, pay the maximum ATTENTION not to touch the cooking surface because this could cause dangerous burns.
- Take the same care when emptying the collecting tray for gravy.
- It is advisable to perform these cleaning operations when the GRILLER temperature is at the minimum so that the residual grease which sticks to the grid can melt.
- It is absolutely forbidden to pour water or other liquids on the grid when it is hot, because the changes of temperature can provoke their breaking.
- **WARNING:** before performing any cleaning operation, disconnect the machine plug from the mains to insulate it from the rest of the installation.

MAINTENANCE

GENERAL FEATURES

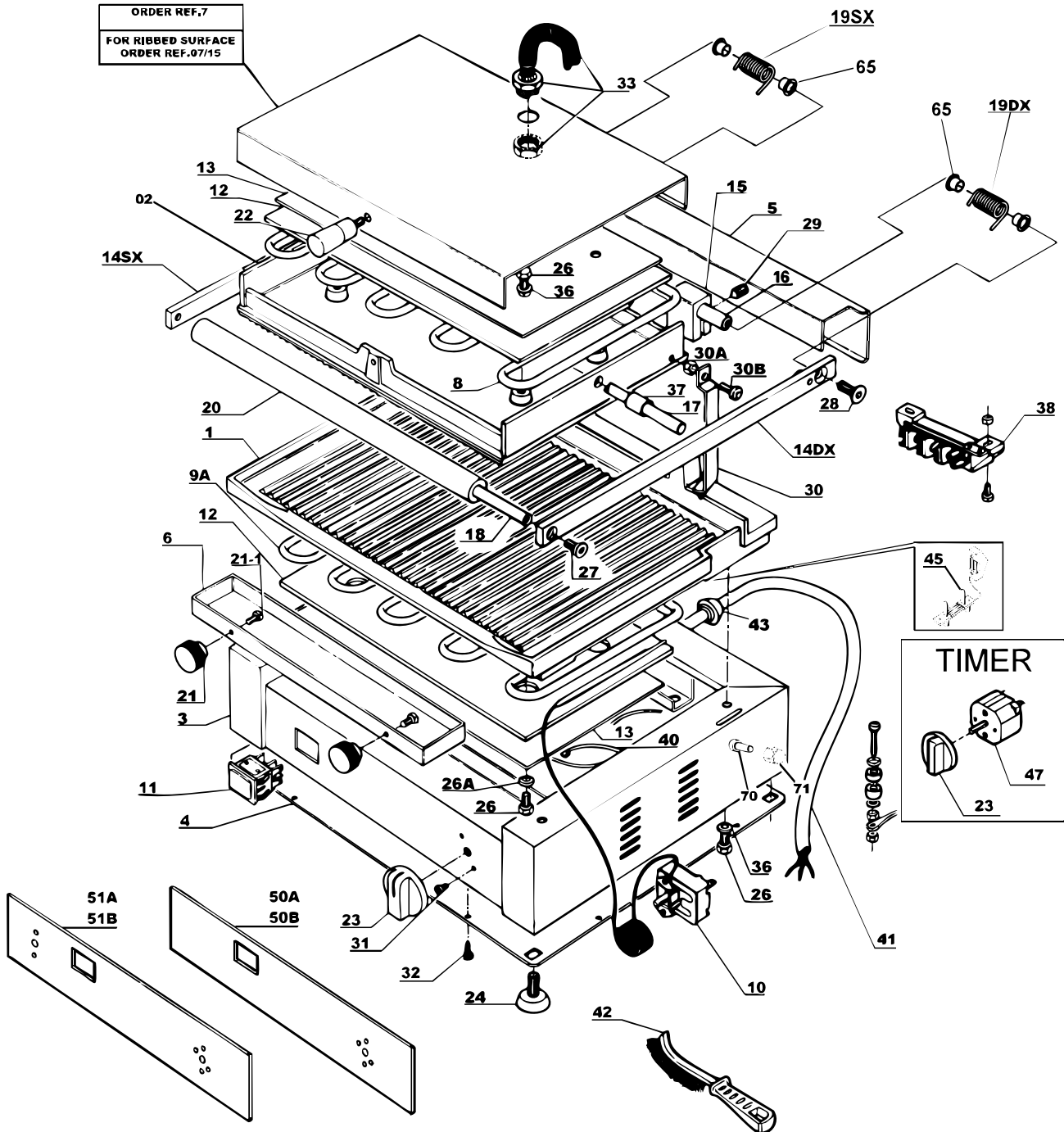
Before performing any maintenance operations, it is necessary to disconnect the plug from the socket to insulate completely the machine from the rest of the system.

POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the "SERVICE CENTRE" to have it replaced.

PARTS BREAKDOWN

ITEM	MODEL
48603	PG-IT-0381



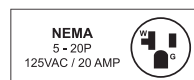
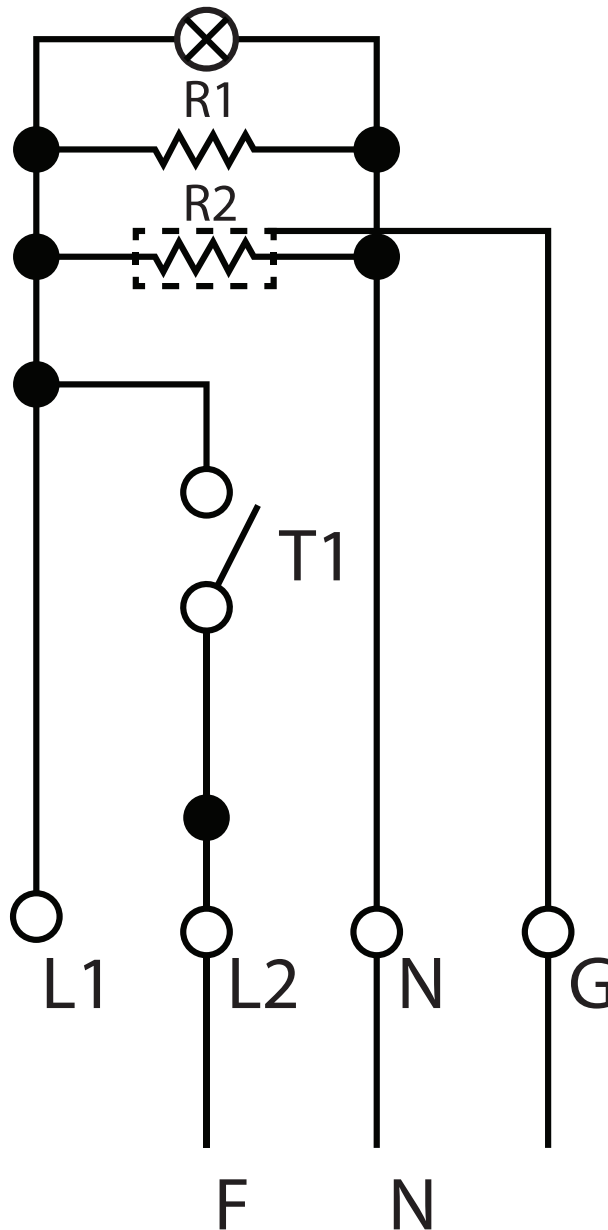
PARTS BREAKDOWN

ITEM	MODEL
48603	PG-IT-0381

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS947	Lower Plate Smooth Short Oiled for 48603	01L	AN027	Lifting Pin D.12x367 for 48603	16	AN036	Hex.Screw Din 933 M6x16 for 48603	30B
AS948	Top Plate Short Ribbed Oiled for 48603	02R	AN028	Pin Bilan.10x373 Zinc.White for 48603	17	AN004	Wire Protecting Spring D.14 for 48603	33
AN018	Base for 48603	03	AN029	Handle Pin 10x363/M6 for 48603	18	AN037	Spacer Ring Cort 14x17 F. 10.5 for 48603	37
AN019	Bottom for 48603	04	AN030	Right Spring for 48603	19DX	19372	Terminal Block for 48603	38
AN020	Spring Cover for 48603	05	AN031	Left Spring for 48603	19SX	AN038	Cabl. CETL Compl. for 48603	40
AN021	Stainless Steel Trash Collecting Tray for 48603	06	AN032	Black Handle P. L.362,5 for 48603	20	16469	Wire Panini Brush Red Handle for 48603	42
AN022	Stainless Steel Cover 45° for 48603	07	AM998	Black Drawer Knob for 48603	21 NR	AN009	Gland for 48603	43
17757	Top Heating Element 700W 115V for 48603	08	17756	Top Plate Knob Black for 48603	22 NR	AN010	Clamp PA 268 RO CETL Plates with Screws for 48603	45
AN025	Bottom Heating Element 850W 115V for 48603	09A	18001	Knob for 48603	23 NR	AN011	Timer for 48603	47
16474	Thermostat 110/220-50/60 for 48603	10	78170	Foot for 48603	24	AN039	Monster Court SIR. for 48603	50
23749	Pilot Light 220V (also for 110V) for 48603	11	37273	Washer Dia.6 for 48603	26A, 36	78769	Mostr.Graduata Dim.8x7cm for 48603	50A
37268	Insulating Panel 110 ZK for 48603	12	78800	Screw 6x16 TPSCE for 48603	27	AN040	Mostrina Tim for 48603	51
AN026	Panel Protection Short Insulation for 48603	13	78801	Screw 8x18 TPSCE for 48603	28	78810	Boccola Flangiata D.12 per Molle for 48603	65
AM991	Right Lifting Rod 25x8x363 with Peg for 48603	14DX	AN033	Grain 8x12 P. Flat CRT HER for 48603	29	AN014	Screw TC+4.8 04x010 Zinc. for 48603	70
AM992	Left Lifting Rod 25x8x363 with Peg for 48603	14SX	AN034	Anti-Rib for 48603	30	AN015	Hex Spacer Pin ETL for 48603	71
AM993	Brass Brake for Grill for 48603	15	AN035	Nut EX. UNI 5587 M6 High for 48603	30A			

ELECTRICAL SCHEMATICS

ITEM	MODEL
48603	PG-IT-0381



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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