

INSTRUCTION MANUAL

Gas and Wood Ovens

Item	48144	48142	48137	48143
Model	PE-IT-0060-RM	PE-IT-0075-BM	PE-IT-0075-MB	PE-IT-0075-RM



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 - 08/26/2024



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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

ATTENTION: DURING THE USE, SOME SURFACES OF THE OVEN MAY REACH HIGH TEMPERATURES

THE USE OF BAD QUALITY WOOD MAY CREATE DANGEROUS SPARKS FOR THE USER AND THE OUTSIDE ENVIRONMENT

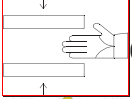


BURNING SURFACES

SAFETY AND WARRANTY



FIRE HAZARD



CRUSHING HAZARD



OVERTURING HAZARD

GENERAL WARNINGS

- The present handbook is an integral and substantial part of the BABY OVEN and must be kept available to the operators for any eventual consultation.
- Before carrying out any operation, read carefully the information contained in the handbook, with reference to safety, installation, use and maintenance.
- The BABY OVEN must be used only for the use for which it has been conceived.
- The Manufacturer declines any responsibility for direct and indirect damages caused by a wrong installation, bad maintenance, infringement, improper use and non-observance of the norms and indications contained in the present handbook.

PURPOSE OF THE HANDBOOK

The purpose of this manual is the one to allow the designed people to understand the working of the BABY OVEN, to install and to use it in a safe manner. For the use and installation the operators shall also follow the specific legislation, related to employment, in force in the country where the BABY OVEN is installed.

WARRANTY OF THE PRODUCER

The warranty has a duration of 12 months and its course starts from the date indicated in the invoice. The user, in order to benefit of the warranty supplied by the producer, must strictly observe the warnings indicated in this manual.

WARRANTY TERMS

In case of verified fault of the handwork, the warranty of the producer is limited to the single free delivery of a new and equivalent component.

The producer declines any responsibility, direct and indirect, caused by:

- Failure to observe the instructions and use different than the one indicated in this manual.
- Use which does not comply with the specific regulations in force in the country of installation.
- Removal or tampering of the plate showing the serial number of the oven.
- Changes carried out on the oven without authorization.
- Repairs carried out by unauthorized personnel.

SAFETY AND WARRANTY

Note: the sale of the BABY OVEN to a second user involves also the delivery of this manual the failure to deliver this manual automatically invalidates the responsibility of the producer with reference to its correct use . In case of sale of the oven to a second user in a country of a different language, it will be responsibility of the primary user to provide for a faithful translation of this manual in the language of the country where the BABY OVEN will be operating.

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 1-800-465-0234 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

BABY WITH STAND

Item Number	48144	48143
Model	PE-IT-0060-RM	PE-IT-0075-RM
Gas Type	Natural Gas	
Pizza Capacity (dia 11"-12")	1	2
Color/Material	Red Metal	
BTU (max per hour)	44,358	
LPG Gas Working (Kcal max)	11,177	
BTU (Power in working order)	31,051	35,486
Kcal (Power in working order)	7,824	8,942
Heating Time	50 - 60 minutes	60 - 75 minutes
Flue Diameter	5.9" / 150mm	
Arch Opening (WH)	14.2" x 8.3" / 360 x 210mm	
MIN area Required	34.3" x 34.3" / 870 x 870mm	39.4" x 39.8" / 1000 x 1010mm
Interior Dimensions	23.6" x 13" / 600 x 330mm	29.5" x 13" / 750 x 330mm
Net Weight	326.3 lbs. / 148 kgs.	485 lbs. / 220 kgs.
Net Dimensions (WDH)	31.9" x 29.9" x 24" 810 x 760 x 610mm	39.8" x 39.4" x 25.2" 1010 x 1000 x 640mm
Packaging Weight	661.4 lbs. / 300 kgs.	837.8 lbs. / 380 kgs.
Packaging Dimensions	35" x 35" x 44.1" 890 x 890 x 1120mm	44.9" x 44.9" x 41.3" 1140 x 1140 x 1050mm
Included	Full Stand, Tube, Rain Cap, Shelf	Half Stand, Tube, Rain Cap, Shelf

TECHNICAL SPECIFICATIONS

BABY WITHOUT STAND

Item Number	48142	48137
Model	PE-IT-0075-BM	PE-IT-0075-MB
Gas Type	Natural Gas	Liquid Propane
Pizza Capacity (dia 11"-12")	2	
Color/Material	Black Metal Mix	Black Mosaic
BTU (max per hour)	44,358	
LPG Gas Working (Kcal max)	11,177	
BTU (Power in working order)	35,486	
Kcal (Power in working order)	8,942	
Heating Time	60 - 75 minutes	
Flue Diameter	5.9" / 150mm	
Arch Opening (WH)	14.2" x 8.3" / 360 x 210mm	
MIN area Required	39.4" x 39.8" / 1000 x 1010mm	
Interior Dimensions	29.5" x 13" / 750 x 330mm	
Net Weight	485 lbs. / 220 kgs.	
Net Dimensions (WDH)	39.8" x 39.4" x 25.2" / 1010 x 1000 x 640mm	
Packaging Weight	837.8 lbs. / 380 kgs.	881.8 lbs. / 400 kgs.
Packaging Dimensions	44.9" x 44.9" x 41.3" / 1140 x 1140 x 1050mm	
Included	Half Stand Tube, Rain Cap, Shelf	

INSTALLATION

INSTALLATION SAFETY WARNINGS

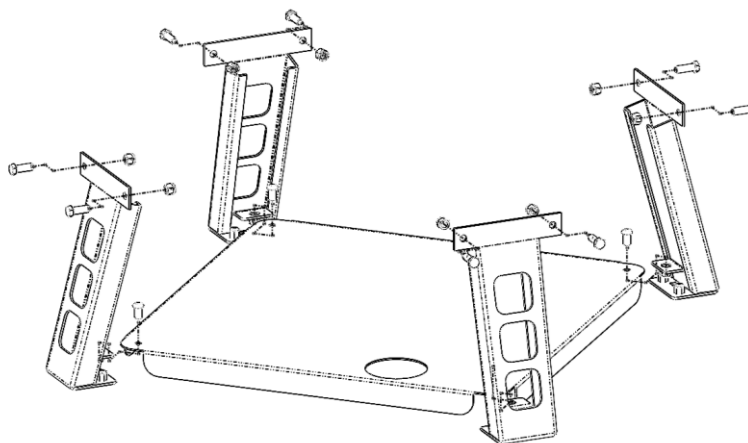
- When positioning the oven, a minimum safety distance of 3 m from the oven mouth must be respected for inflammable materials, possible sparks from the wood during combustion or expelled from the chimney flue could reach inflammable materials or potential inflammable ones.
- The chimney flue, the oven mouth and the tools used for baking and handling the fire, can reach temperatures dangerous to the touch. Please pay attention during the use, we suggest to use oven gloves.

INSTALLATION

- The BABY OVEN VALORIANI must be installed on an horizontal base of suitable loading capacity or on its optional base.
- In case of installation of the optional wheels on the oven's base, it is possible to move the oven only on plain and perfectly levelled floors, inclined surfaces like stairs or ramps as well as weak surface like lawn, gravel or clay court, may cause the overturning of the oven while moving.
- Do not move the oven while there is still fuel inside, neither when it is still hot.
- Pay attention that the oven is not used by children as a toy, this negligence may cause accidents and the movement and climbing on the base or on the dome may cause the overturning of the oven itself with serious consequences.
- The BABY OVEN VALORIANI must be used only by adults or persons who are adequately trained on its proper use and in their right mind.
- During the use and until the oven is completely cold, keep the children at a safe distance from the oven and its tools, possible sparks from wood combustion or very hot surface may cause burns.
- Do not close for any reason the mouth of the oven when there is flame combustion inside of it, especially when the oven is gas fired, as the combination of temperature and unburned gas may cause an explosion when re-opening the oven mouth.
- When using a wood fired oven, never put inside the oven a quantity of wood over 3 kg, as the flame must develop exclusively inside the oven and never has to reach the metal flue manifold of the flue.
- When using a gas fired oven, regulate the maximum flame so that the flame will develop exclusively inside the oven and never has to reach the metal flue manifold of the flue.
- Fire the oven only after connecting the oven to a chimney flue, so that the combustion smokes are efficiently evacuated from the oven. It is possible to use the oven with the tube supplied as an accessory only in an outdoor environment.

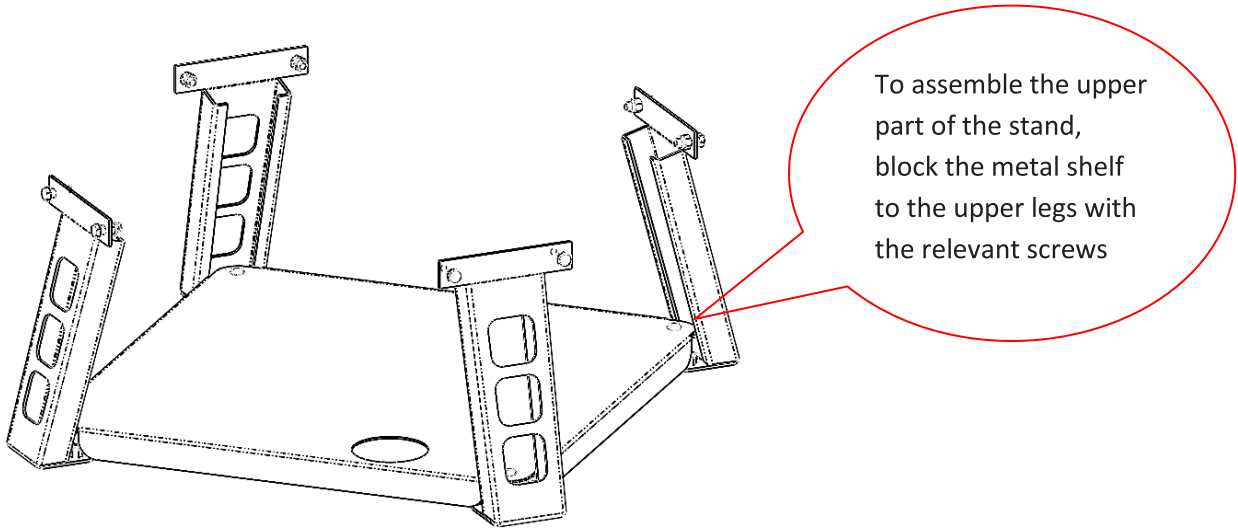
ASSEMBLING AND HANDLING

COMPOSITION UPPER PART OF THE STAND

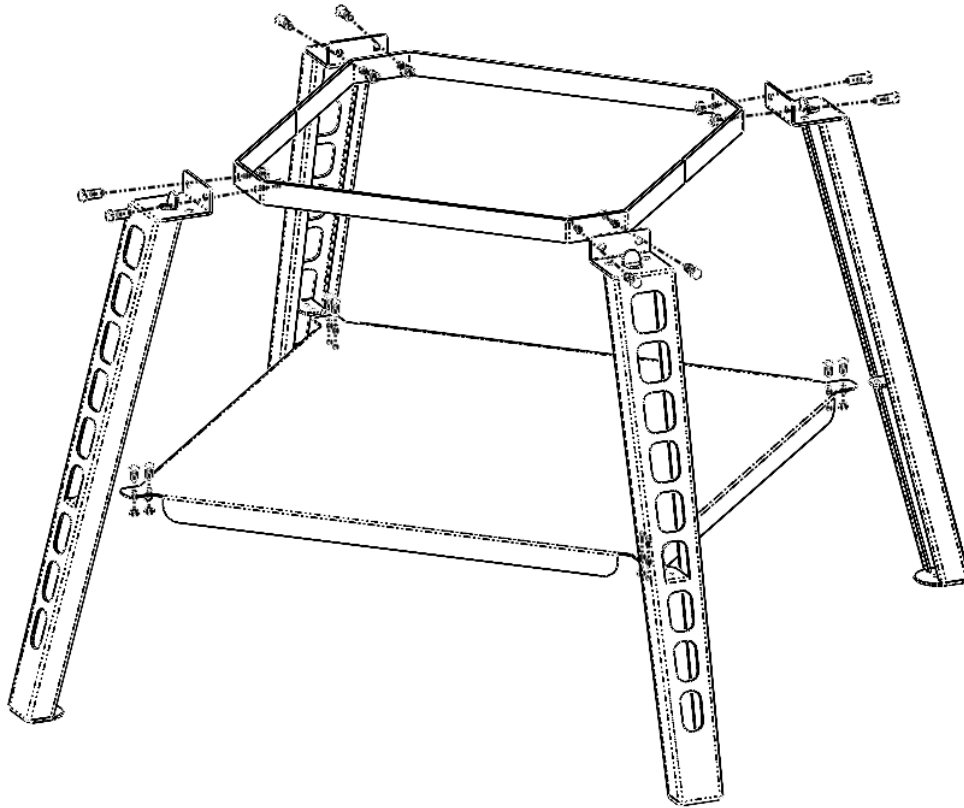


Usually, the upper part of the stand is already assembled under the oven.

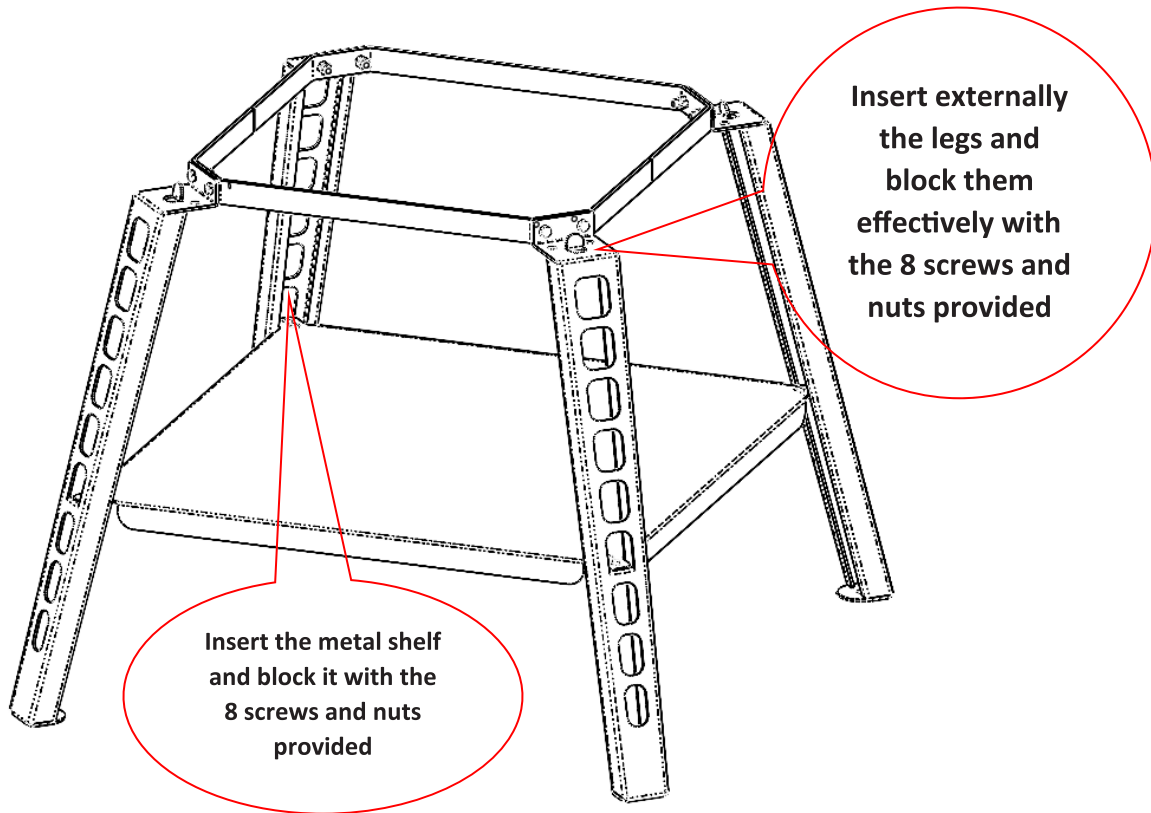
INSTALLATION



COMPOSITION OF THE LOWER PART OF THE STAND



INSTALLATION



Usually, the upper part of the stand is already assembled under the oven

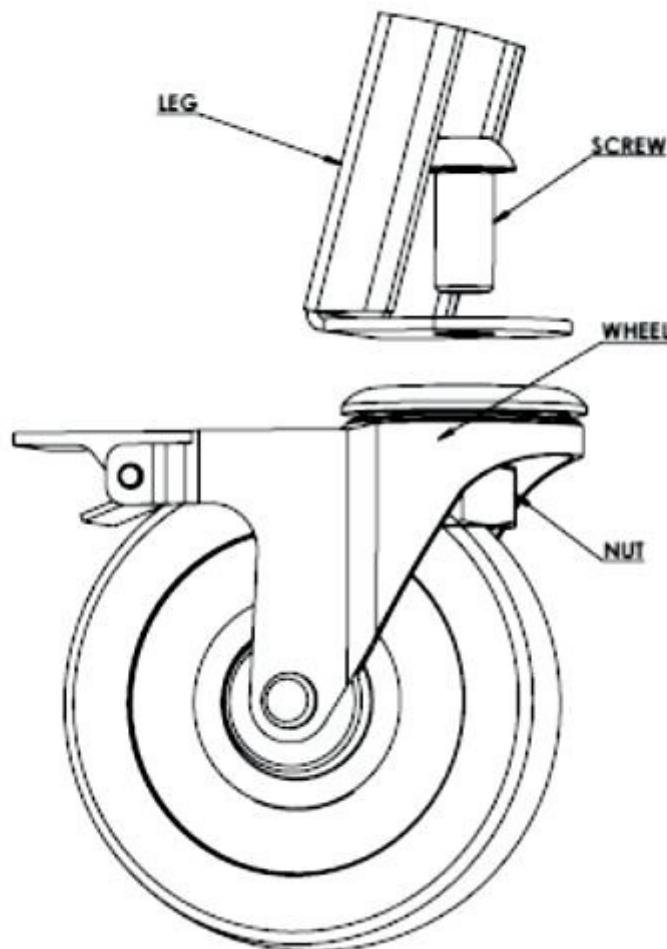
INSTALLATION

ASSEMBLING OPTIONAL ACCESSORIES

WHEELS

To assemble wheels under the base, follow the scheme below by using the spanners supplied, tight efficiently nuts and bolts.

Assembling of wheels



ATTENTION:

The BABY OVEN VALORIANI must be positioned and used on an horizontal floor of suitable loading capacity. In case of installation of optional wheels, it is possible to move the oven only on plain and perfectly levelled floors, inclined surfaces like stairs or ramps as well as weak surface like lawn, gravel or clay court, may cause the upturning of the oven while moving. The oven is only placed and wedged on the base, pay attention during

INSTALLATION

possible moves and always move the oven with more persons. Do not move the oven while there is still fuel inside, neither when it is still hot.

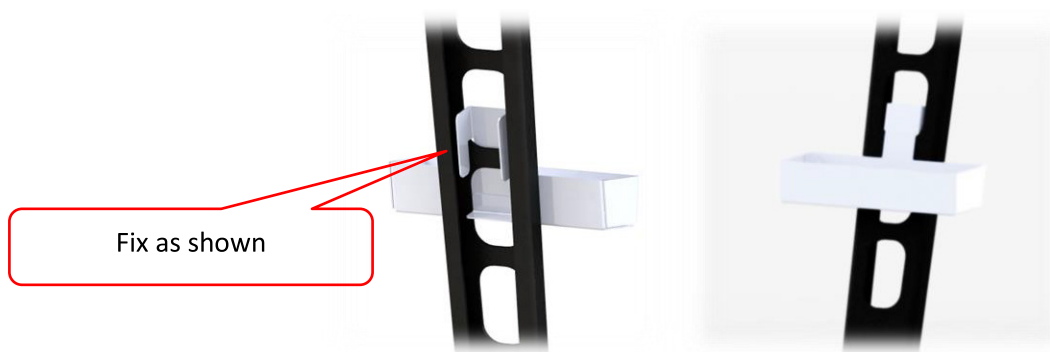
SHELF

To assemble the shelf, remove the frontal screw of the steel floor, position the shelf and re-insert the screws, level the shelf with the steel floor and tight efficiently the screws.

KIT SHOVELS HOLDER

To assemble the shovels holder kit, it is necessary to remove one of the handles to lift the oven, and replace it with the accessory shovels holder shown in the image, re-insert the screws and tight them efficiently.

To place the accessory shovels holder it is enough to wedged it in the leg of the base and shown in the images below.



OPERATION

DIRECTIONS FOR USE

WARNINGS

- All the local regulations, included the ones referred to the National Norms, European Norms and International Norms must be observed during the installation.
- Fire the oven only after connecting the oven to a chimney flue, so that the combustion smokes are efficiently evacuated from the oven. It is possible to use the oven with the tube supplied as an accessory only in an outdoor environment.
- Proceed with firing the oven only after installing the chimney flue.
- Do not use the BABY OVEN as incinerator or in any other way different than the one for which it has been conceived.
- Do not use different qualities or quantities than the ones suggest.
- Do not use liquid fuels.
- The OVEN, in particular its outside surfaces, when it's in operation, it reaches high temperatures to the touch, handle with care to avoid burnings.

OPERATION

- Do not carry out any not authorized changes.
- Use only original spare parts recommended by the producer.
- When using a wood fired oven, never put inside the oven a quantity of wood over 3 kg, as the flame must develop exclusively inside the oven and never has to reach the metal flue manifold of the flue.
- When using a gas fired oven, regulate the maximum flame so that the flame will develop exclusively inside the oven and never has to reach the metal flue manifold of the flue.

IMPORTANT: DO NOT KEEP IN THE HEAT RADIATING AREA OR IN FIRE HAZARD AREAS, FLAMMABLE MATERIALS OR POTENTIALLY LIKE THAT. OBSERVE ALL THE NORMS IN FORCE IN THIS MATTER IN ORDER TO STOCK CORRECTLY THE OVEN'S FUEL.

IMPORTANT: LITTLE AND EVENTUAL CRACKS INSIDE THE CROWN'S ELEMENTS ARE PERFECTLY NORMAL AND ARE DUE TO THE THERMAL EXPANSION OF THESE ONES TO HIGH TEMPERATURES . SUCH CRACKS DO NOT COMPROMISE IN ANY WAY THE WORKING OF THE OVEN, THEY ARE SYMPTOMS OF A DEHUMIDIFICATION OF THE HANDWORK.

IMPORTANT: IN CASE OF AN EXTENDED INACTIVITY OF THE BABY OVEN, PROCEED WITH A SLOW RELIGHTING.

IMPORTANT: WE RECOMMEND TO FOLLOW CAREFULLY WHAT ABOVE INDICATED, SINCE THE ALMOST TOTALITY OF THE CRACKS ON THE CROWN'S ELEMENTS OCCUR DUE TO A TOO FAST DRYING.

FIRING OF THE WOOD FIRED OVEN

When the oven is new, it contains a quantity of residual moisture, which during the drying must not turn into steam inside the handwork. THEREFORE, IT'S FUNDAMENTAL to start very carefully with the first firing in order to avoid the above mentioned effect, which could create cracks to the handwork.

For THE FIRST FIRING, which has to be carried out gradually and constantly for 3 days, you MUST proceed as follows:

- Light a little fire in the central part of the oven, with a few light wood.
- Keep an even inside temperature to about 100/150 C° CONSTANTLY for the first day.
- From the second day raise the temperature of 50 C° each 4 hours, when the dome will start whitening, then the first baking tests can be made.
- When using a wood fired oven, never put inside the oven a quantity of wood over 3 kg, as the flame must develop exclusively inside the oven and never has to reach the metal flue manifold of the flue.
- For a proper heating of the oven, after starting the fire we suggest to use small wood logs of maximum length 20 cm and diameter 4 cm.
- We discourage the use of both resinous wood (pine – fir), as that would give a not suitable aroma, and poplar or birch wood because of their high level of unburst particles.

FIRING OF THE GAS FIRED OVEN

When the oven is new, it contains a quantity of residual moisture which, during the drying phase, must not turn into steam inside the product. So IT IS ESSENTIAL, in order to avoid this effect which could create damage to

OPERATION

the product, proceed with the utmost attention with the first start-ups.

The first start-up must take place gradually and constantly for a period of three days. You **MUST** proceed as follows:

- Ignite the burner with the pilot flame only and keep it lit for at least 4 hours.
- Then turn the knob to minimum flame and maintain this condition for another 4 hours.
- From the second day, light the burner with minimum flame operation and maintain this condition for 2 hours, after 2 hours turn the flame adjustment knob to maximum flame until the desired temperature is reached and then adjust an intermediate position between maximum flame and minimum flame, to maintain the desired temperature.
- We strongly recommend that any adjustment of the maximum flame be carried out only in this heating phase.
- For the correct adjustment of the combustion parameters, see the following paragraphs.
- Once this heating phase has been reached, you can proceed with the cooking tests.

GAS BURNER REGULATION

The gas burner is regulated on the basis of standard gas parameter, therefore it could be necessary a further regulation to have an efficient and proper flame. An efficient and proper maximum flame is recognizable when it is of a length so to arrive at about 15 cm from the baking floor in the opposite side to the burner, and it has a good light without leaving residuals on the dome of the oven. An efficient and proper minimum flame is recognizable when it is half the length of the maximum flame. A too low regulation of the minimum flame could cause an anomaly that heats the burner body. This phenomenon causes a recognizable noise (muffled gurgle). Should this happen it is necessary to immediately turn the burner knob in position of gas closure (OFF) and proceed with a proper regulation of the minimum flame of the burner.

In order to fire the pilot flame, you must press the handle and turn it counter clockwise to the position N. 1 (star), keep the handle pressed (which allows the exit of the gas to the pilot) together with the power button that creates sparkles to fire the pilot flame (see image below).



OPERATION

The first firing can be hard when it takes time before the air contained in the Ø 6mm copper tube, which supply the pilot, completely goes away. It is necessary to insist until on the top of the pilot flame all of the 3 flames are on, in order to get a proper ignition of the main burner (see image below).



Press and turn counter clockwise the handle, and place it in position high flame N. 2 (see image below)



Extract the handle and regulate the height of the flame by acting on the screw (see images below). The right range is when the flame slightly overstep the centre of the oven's dome. By turning it clockwise the gas power decreases, by turning it counter clockwise the gas power increases.



OPERATION

Press and turn counter clockwise the handle, and place it on low flame (see image)



Extract the handle and regulate the high of the flame by acting on the screw (see images below). The right range is when the low flame length is about the half if compared to the long flame length. By turning it clockwise the gas power decreases, by turning it counter clockwise the gas power increases. (In any case when in low flame, the oven must not increase the temperature but maintain it).



Insert again the handle. The low and high flame are now regulated, and with the handle it is possible to modify the heat requirements on the basis of what you are going to cook.

To turn off the flame of the main gas burner and leaving turned on just the pilot flame, you need to place the handle on the star (see image below).



OPERATION

To turn completely off the main gas burner and the pilot flame, you need to place the handle on the black dot (see image below).



The flame needs to be smooth and silent of yellow colour, but it does not need to colour too much the oven's dome. The air shutter opening regulation can change on the basis of the gas mix used, it usually needs to be placed on the reference N.3 or N.4 (see image below).



If a small gas tank is used, likely it won't be possible to use all the gas that it contains because of the temperature reduction that happens during the gas transition from liquid to gaseous state inside the tank. This event happens especially with small gas tanks. Should this inconvenient happen, we suggest to replace the "frozen" tank with a room temperature tank. The frozen tank can be used till its complete emptying when back to room temperature.

USE OF SMOKE DETECTOR

The smoke detector can be used in two different positions, in order to reach two different outcomes.

The INTERNAL position lowers the height of the oven's mouth, thus allowing a smaller heat dispersion and a bigger superior thermic reflection.

The OUTER position lowers the height of the oven's entrance, thus allowing a major combustion smokes extraction but as a consequence also a bigger heat dispersion and a smaller superior thermic reflection.

OPERATION

COOKING TIMES

The cooking times are highly variable, and are due, in addition to the type of product, the internal temperature. One of the most important prerogatives of the oven, is precisely the 'UNIFORMITY' of cooking in every working condition and temperature of use.

MAINTENANCE

CLEANING AND MAINTENANCE

CLEANING

To clean the inside of the oven, it is recommended to only use special brushes made of brass available in the tools set (optional accessory). The outside cleaning, can be done only when the oven is cold buy using a soft cloth and not aggressive cleaning products.

MAINTENANCE

Standard maintenance refers just to the overall cleaning of the oven. For gas burner maintenance refer to qualified personnel. Each extraordinary maintenance operation must be carried out by qualified personnel.

TROUBLESHOOTING

PROBLEM	CAUSE
The BABY OVEN does not heat properly.	Insufficient fuel or not suitable.
	Wet coal or wood or not dried enough.
	Insufficient flow or pressure of the supplying gas (in case of gas version).

In case of other failures please contact the retailer.

WARRANTY REGISTRATION

Thank you for purchasing an Trento product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Trento. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Trento usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

TRENTO

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

TRENTO

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

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

TRENTO

ELEVATING CULINARY EXCELLENCE

TRENTO IS A SIGNATURE LINE OF PROFESSIONAL RESTAURANT EQUIPMENT FROM OMCAN OFFERING PREMIUM EUROPEAN BRANDS TO THE NORTH AMERICAN MARKET.

Thank you for your purchase!



Follow us on social media
@trentoequipment

