

# INSTRUCTION MANUAL

## Pizza Ovens

Item	40635	45542	40636	45199
Model	PE-IT-0019-S	PE-IT-0019-SS	PE-IT-0038-D	PE-IT-0038-DS



### 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 - 07/10/2024



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## GENERAL INFORMATION

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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.

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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

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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

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### WARNINGS FOR THE INSTALLER

**Check that the location of the oven is in compliance with local regulations.**

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

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

## SAFETY AND WARRANTY

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### WARNING FOR THE USER

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

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

In addition, the user must:

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

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

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

### WARNINGS FOR THE MAINTENANCE OPERATOR

Observe the instructions indicated in this manual.

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

**RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.**

### 1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Trento Inc. at 1-800-465-0234 to schedule a Trento authorized service technician to repair the equipment locally.

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

## SAFETY AND WARRANTY

Please see <https://omcan.com/disclaimer> for complete info.

### WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

## TECHNICAL SPECIFICATIONS

Model	PE-IT-0019-S	PE-IT-0019-SS	PE-IT-0038-D	PE-IT-0038-DS
Item Number	40635	45542	40636	45199
Electrical	220V / 60Hz / 3	110-120V / 60Hz / 1	220V / 60Hz / 3	220V / 60Hz / 1
Power	5.6 kW		11.2 kW	
Maximum Temperature	450°C / 842°F			
Number of Chambers	1		2	
Chamber Dimensions	27.6" x 27.6" x 5.9" / 700 x 700 x 150mm			
Full Refractory Stone Dimensions	26.4" x 27" x 5.3" / 670 x 685 x 135mm			
External Dimensions	39" x 36.2" x 15" 990 x 920 x 380mm		39" x 36.2" x 26.8" 990 x 920 x 680mm	
Packaging Dimensions	40.2" x 39" x 20.9" 1020 x 990 x 530mm		40.2" x 39" x 32.3" 1020 x 990 x 820mm	
Weight	163.1 lbs. / 74 kgs.		328.5 lbs. / 149 kgs.	
Packaging Weight	169.8 lbs. / 77 kgs.		363.8 lbs. / 165 kgs.	

*\*Bake time may vary depending on the toppings and dough consistency.*

*\*\*Based on 14" Pizza.*

# INSTALLATION

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## OVEN INSTALLATION LOCATION

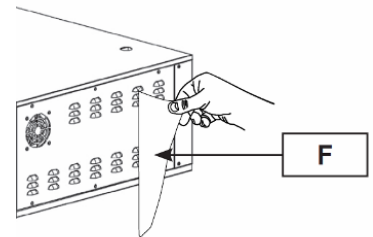
The minimum distances that must be respected when positioning the machine to facilitate use, cleaning and maintenance of the oven.

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

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

## OVEN POSITIONING

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



## EQUIPMENT HOOK-UP

### Electrical connection

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

- Remove the right side panel.
- Connect to the terminal block the power cable.

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

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

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

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

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

# INSTALLATION

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## GROUND CONNECTION

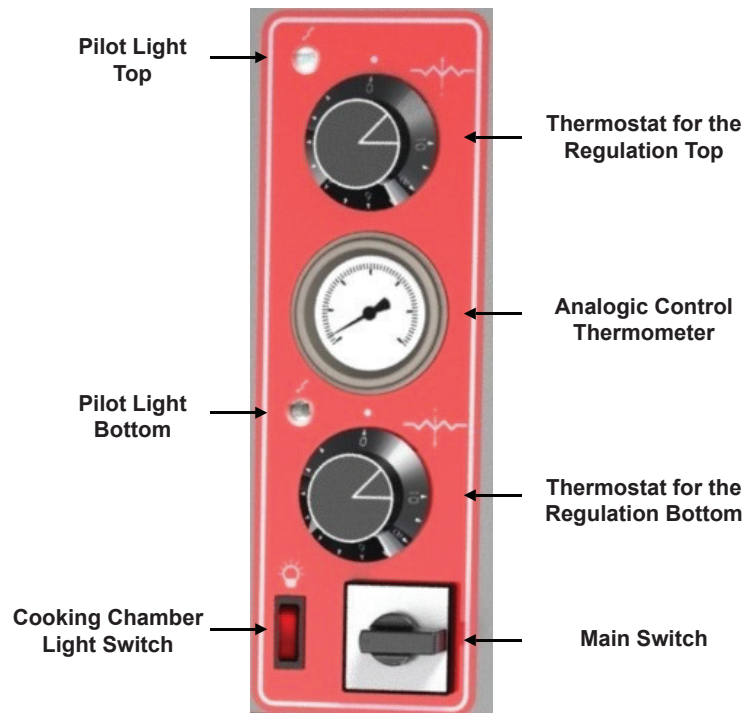
**It is mandatory that the electrical system is equipped with a ground connection.** The appliance must be part of an equipotential system. The connection is done on terminal marked with symbol which you will find near the cable clamp. The section of the equipotential wire must be at least 10mm<sup>2</sup>. The equipotential symbol is showed in the following figure.



# OPERATION

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## COMMAND PANEL DESCRIPTION



## FIRST LIGHTING OF THE OVEN

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

Procedure:

- Fully open the exhauster valve.
- Turn the main switch in position "1".



## OPERATION

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- Leave the oven working (empty) for at least 8 hours at the temperature of 300° before proceeding to the first baking.

### START UP PHASE

The analogical thermometer display shows the actual average temperature of the baking chamber. Rotate the thermostat knobs and until the expected temperature. In this way top and bottom heating elements are under working and the relevant light signals switch on.

### USE OF EXHAUSTER VALVE

While baking regulate the valve according to the exigencies. Oven is under heating; so, the set temperature is reached in shortest possible time. By the exhauster valve the operator can regulate the baking steams and fumes flow out from the baking chamber, while in the same the heat is kept.

### SHUT DOWN PHASE

To shut down the oven turn the thermostat to the position "0".

## MAINTENANCE

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### SAFETY PRECAUTIONS

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

- Ensure that the oven is not working and completely cold.
- Ensure that the electrical power is not present.
- Make certain that the electrical power cannot be accidentally reinserted. Disconnect the plug from the electrical power socket.
- Use individual protection devices in compliance with the directive 89/391/CEE.
- Always operate using appropriate maintenance tools.
- Once maintenance and repairs are finished, before starting up the oven, reinstall all of the protection devices and reactivate all of the safety devices.

### ORDINARY MAINTENANCE FOR THE USER

As any equipment also our ovens requires simple, frequent and careful cleaning to ensure efficient, regular functioning. It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety. Oven external areas cleaning, external parts in stainless steel, door glass, and switch panel, must be carried out at cold oven and at disconnected

## MAINTENANCE

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electric power supply. Use a sponge or a soft cloth, not abrasive, slightly humidified with water or possibly with a neutral detergent not corrosive. In any case, do not use water jets which can penetrate through the electric parts and heavily damage them, as well as bring a possible danger for people.

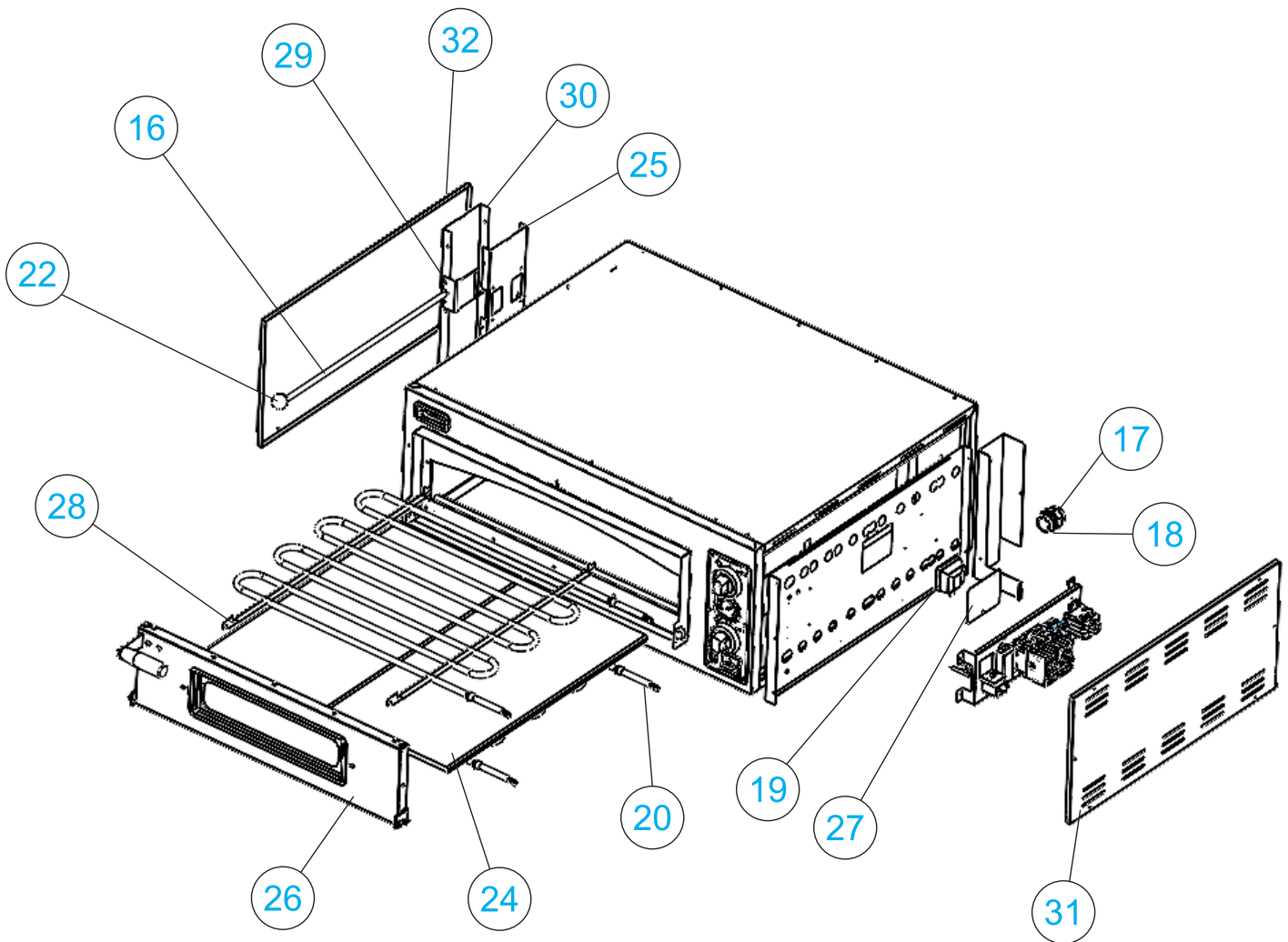
## TROUBLESHOOTING

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SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
The oven does not heat even though the temperatures are set correctly. The pilot lights are off.	Main switch in position "0".	Turn the main switch in position "1".
The oven doesn't heat despite the main switch is on (position 1) and the temperatures are correctly set. The function pilot lights of the heating elements are off.	No electric energy in the net.	Check the general contactor, the socket, the plug, and the supply cable.
The analogical thermometer doesn't notice the increase of the temperature despite the heating elements are correctly functioning.	Analogical thermometer defect.	Check and if necessary replace the thermometer.
Inner light bulb does not switch on.	Burned inner light bulb.	Replace inner light bulb.
	Inner light bulb switch defected.	Replace light bulb switch.
	No electric supply power on the light bulb.	Check electric connection with the light bulb.
The door is closed, but fume comes out.	Exhauster butterfly valve closed.	Open more the valve and check the right functioning.
The baking chamber does not heat suitably.	The set temperature are too low.	Set the right temperature.
The baking chamber does not heat suitably in spite of the temperature being set rightly.	One or more heating elements are defected.	Replace the defecate heating elements.
The temperature continues going up over the set by thermostats.	Thermostat probe or thermostat contacts defected.	Check and if necessary replace the thermostats.
The door does not keep right closed.	The door closing spring has subsiding.	Disassemble the left side panel and replace the spring.

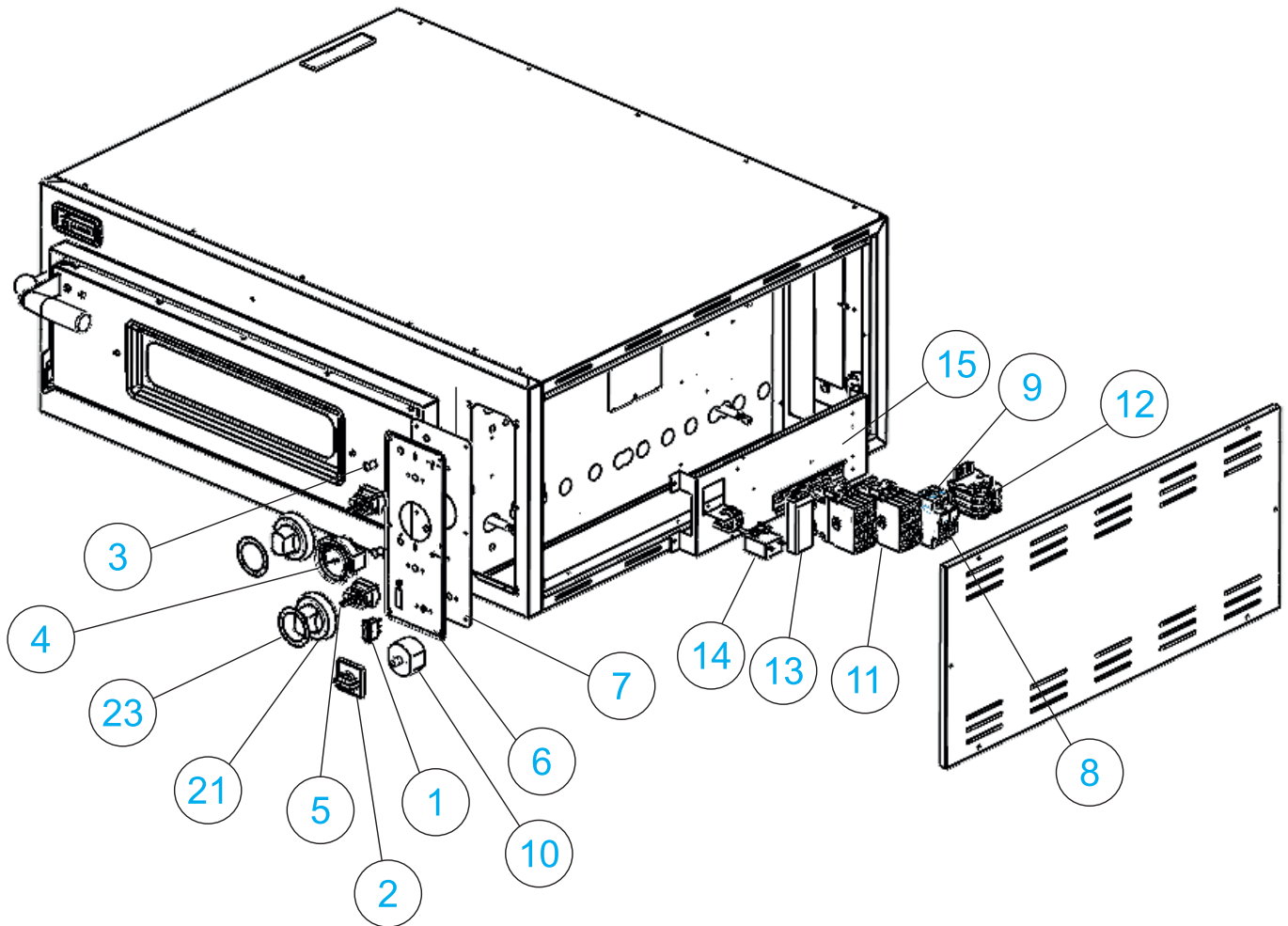
## PARTS BREAKDOWN

ITEM	MODEL
40635	PE-IT-0019-S



# PARTS BREAKDOWN

ITEM	MODEL
40635	PE-IT-0019-S



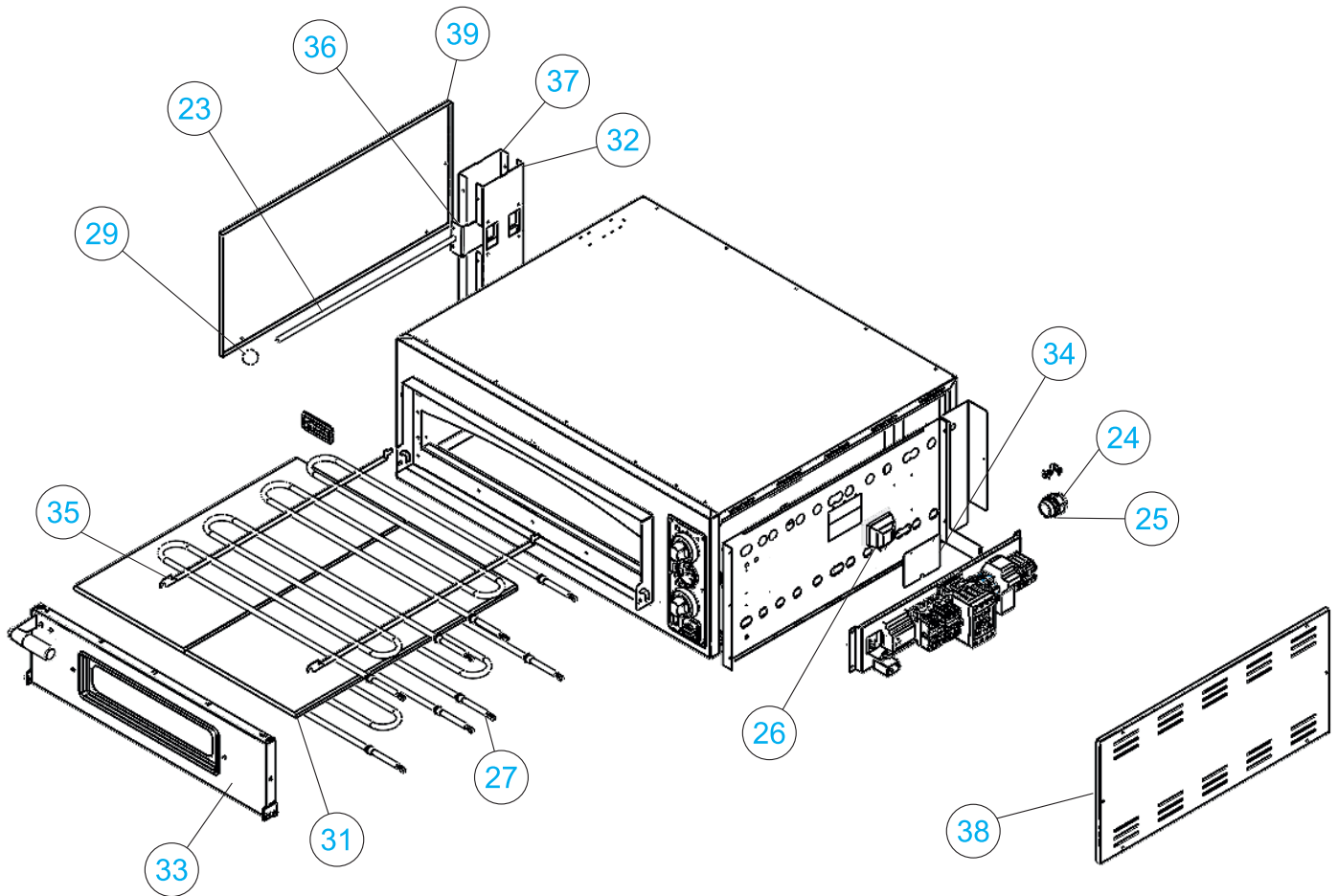
# PARTS BREAKDOWN

ITEM	MODEL
40635	PE-IT-0019-S

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
42048	Luminous Unipolar Red Switch for 40635	1	AQ716	Assembled Terminal Block 4 Poli + Ground G/V + Block Module 600V/100A Mounted on Din Rail L=110mm for 40635	12	46194	Thermostat Knob Label BL for 40635	23
74760	Grey Plate/Black Knob 48x48 (for Giovenzana Mainswitch 16/32 A) for 40635	2	62493	Transformer 40VA 50/60Hz 230V-12V for 40635	13	76650	Brick 350x700x14 for 40635	24
42848	Transparent LED Bulb 380V (Including Hood) for 40635	3	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40635	14	AQ719	Chimney Base for 40635	25
74749	Thermometer Ø 60 Tar. 0-500C for 40635	4	AQ717	Electrical Support System 230V for 40635	15	76604	Complete Door for 40635	26
AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 40635	5	AQ718	Chimney Closure Rod M8x580 for 40635	16	AQ720	Lamp Hole Closure Panel for 40635	27
AQ712	Front Command Label Polic. Release 2018 for 40635	6	AM850	Cable Gland PG29 Gray for 40635	17	AN340	Resistor Support Entry for 40635	28
AQ713	Command Panel for 40635	7	AM851	Lock Nut PG29 Gray for 40635	18	AQ721	Chimney Closure Bracket for 40635	29
44919	Fuse for 40635	8	AQ161	Lamp Holder 80x65 with Cables PTFE - Glass - Lamp G4 12V 20W 450C for 40635	19	AQ722	Single-Chamber Chimney Casing for 40635	30
AQ714	Mersen Fuse Holder for 10x38 Fuses - UL for 40635	9	76612	Resistor 2800 W 230 V Prime for 40635	20	76603	RH Side Panel for 40635	31
42035	16A Actuator P0160004R001 4-Polar Switch Yellow for 40635	10	77272	Thermostat Knob for 40635	21	76602	LH Side Panel for 40635	32
AQ715	Contactore 4P NO 30A 100-250V 50-60 Hz AF16-40-00-13 for 40635	11	76614	Spheric Knob PLX.30-M8-C9 for 40635	22			

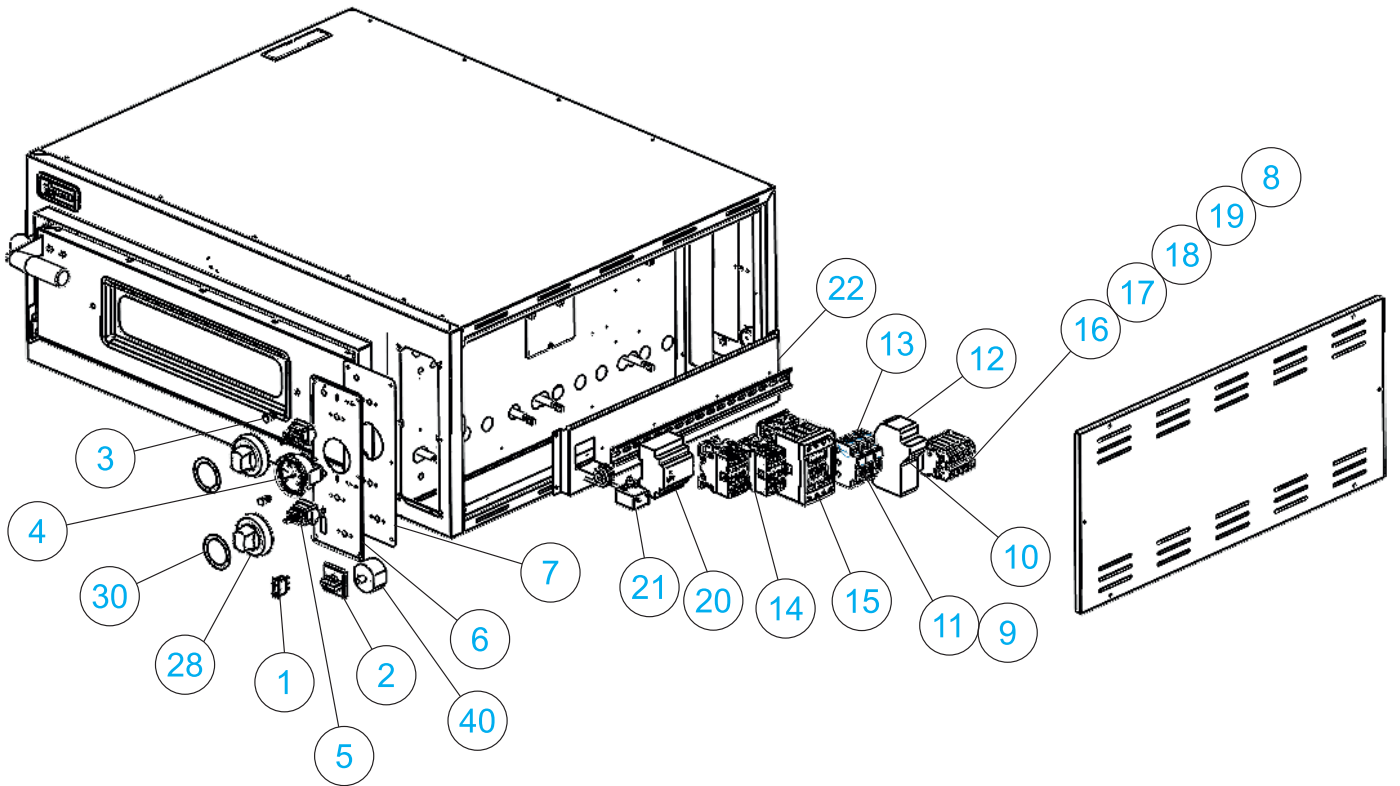
# PARTS BREAKDOWN

ITEM	MODEL
45542	PE-IT-0019-SS



## PARTS BREAKDOWN

ITEM	MODEL
45542	PE-IT-0019-SS



# PARTS BREAKDOWN

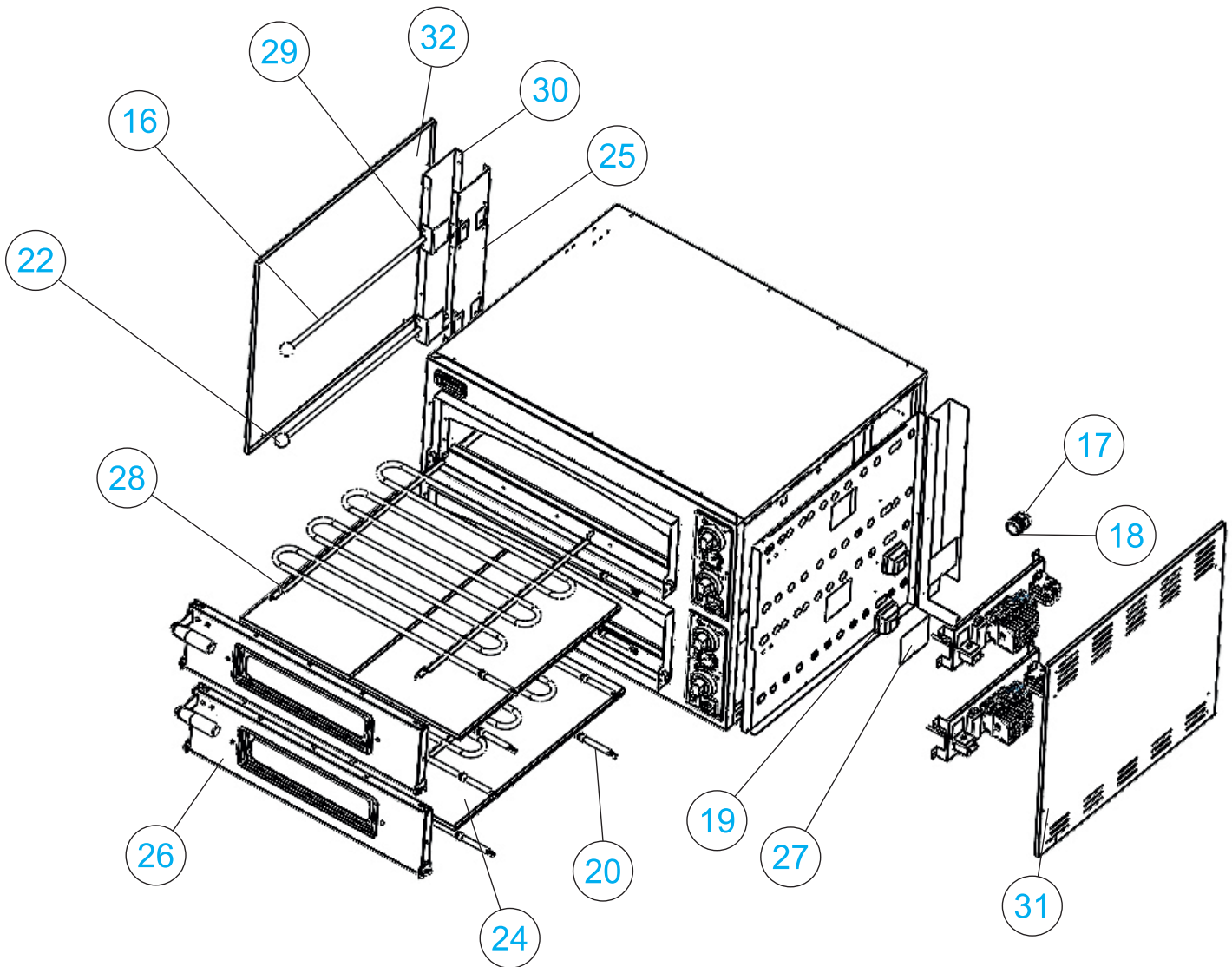
ITEM	MODEL
45542	PE-IT-0019-SS

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
42048	Luminous Unipolar Red Switch for 45542	1	AQ728	Contactora 4P NO 70A 230V 50-60 Hz - AF40-40-00-13 for 45542	15	76614	Spheric Knob PLX.30-M8-C9 for 45542	29
74760	Grey Plate/Black Knob 48x48 (for Giovenzana Mainswitch 16/32 A) for 45542	2	AL761	Blue Clamp for 45542	16	46194	Thermostat Knob Label BL for 45542	30
AL301	Orange Indicator Light 125V Faston CSA-UL for 45542	3	AL759	Green-Yellow Clamp for 45542	17	76650	Brick 350x700x14 for 45542	31
74749	Thermometer Ø 60 Tar. 0-500C for 45542	4	AL762	Beige Clamp for 45542	18	AQ719	Chimney Base Single Chamber Oven for 45542	32
AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 45542	5	AM806	Beige Clamp Locking Terminal for 45542	19	76604	Complete Door for 45542	33
AQ712	Front Command Label Polic. Release 2018 for 45542	6	AQ729	Power Supply MW HDR-100-12N for 45542	20	AQ720	Lamp Hole Closure Panel for 45542	34
AQ713	Command Panel for 45542	7	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 45542	21	AN340	Resistor Support for 45542	35
AQ723	Bridge Connection Terminal 16mm2 (WQV 16/16) for 45542	8	AQ730	120V Electrical System Support for 45542	22	AQ721	Chimney Closure Bracket for 45542	36
AQ724	Fuse 10x38 30A 250 Vac Type aM - UL for 45542	9	AQ718	Chimney Closure Rod M8x580 for 45542	23	AQ722	Single-Chamber Chimney Casing for 45542	37
AQ725	Fuse 27x60 60A 600Vac Type aM - UL for 45542	10	AM850	Cable Gland PG29 Gray for 45542	24	76603	RH Side Panel for 45542	38
AQ726	Fuse 10x38 4A 250 Vac ULFNM-4 Type Am - UL for 45542	11	AM851	Lock Nut PG29 Gray for 45542	25	76602	LH Side Panel for 45542	39
AQ727	Mersen Fuse Holder for 27x60 Fuses for 45542	12	AQ161	Lamp Holder 80x65 with Cables PTFE - Glass - Lamp G4 12V 20W 450C for 45542	26	42035	16A Actuator P0160004R001 4-Polar Switch Yellow for 45542	40
AQ714	Mersen Fuse Holder for 10x38 Fuses - UL for 45542	13	AQ731	Resistance Upper/Lower 1400 W 120V for 45542	27			
AQ715	Contactora 4P NO 30A 100-250V 50-60 Hz AF16-40-00-13 for 45542	14	77272	Thermostat Knob for 45542	28			



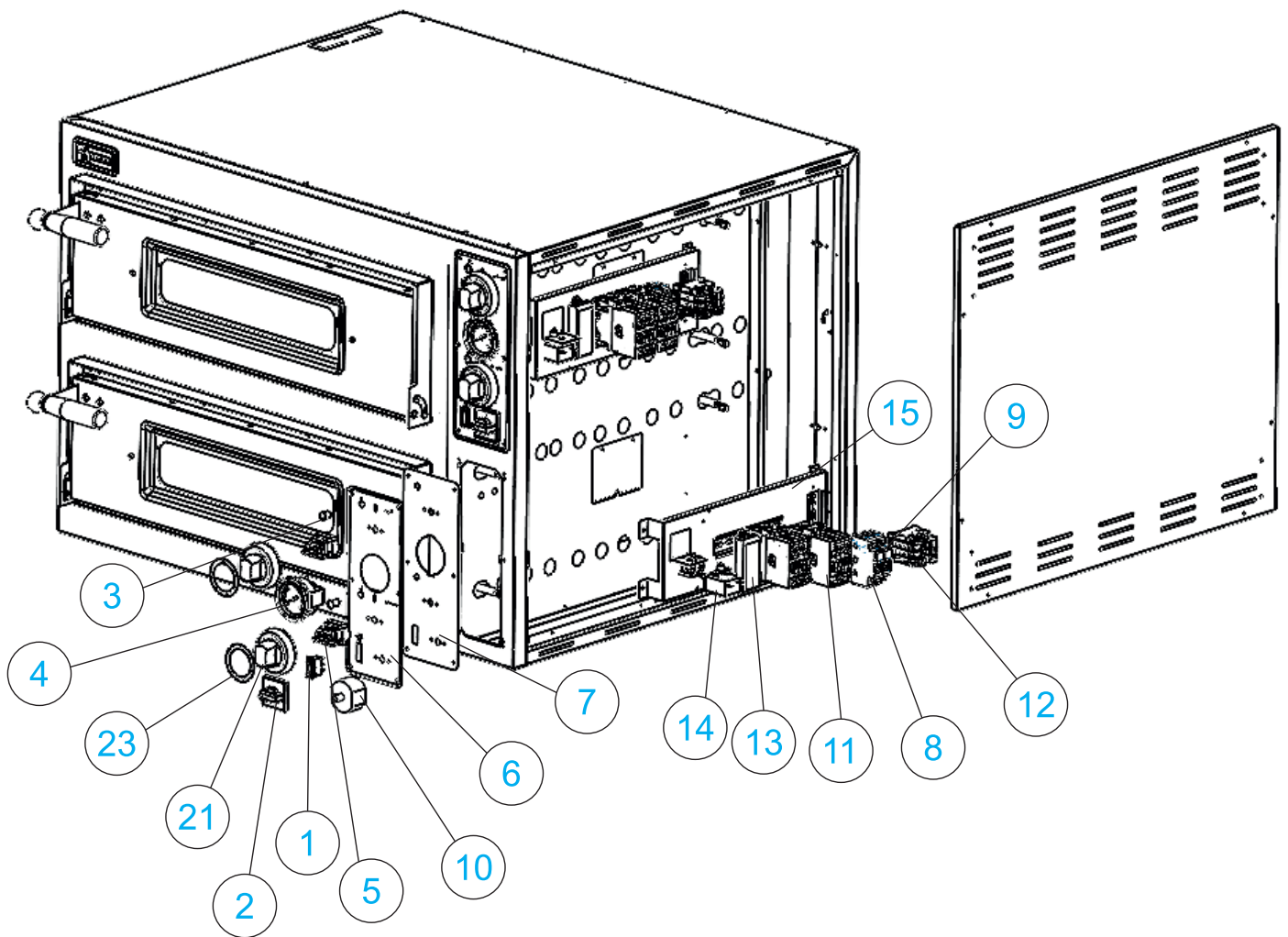
## PARTS BREAKDOWN

ITEM	MODEL
40636	PE-IT-0038-D
45199	PE-IT-0038-DS



# PARTS BREAKDOWN

ITEM	MODEL
40636	PE-IT-0038-D
45199	PE-IT-0038-DS



## PARTS BREAKDOWN

ITEM	MODEL
40636	PE-IT-0038-D

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
42048	Luminous Unipolar Red Switch for 40636	1	AQ716	Assembled Terminal Block 4 Poli + Ground G/V + Block Module 600V/100A Mounted on Din Rail L=110mm for 40636	12	46194	Thermostat Knob Label BL for 40636	23
74760	Grey Plate/Black Knob 48x48 (for Giovenzana Mainswitch 16/32 A) for 40636	2	62493	Transformer 40VA 50/60Hz 230V-12V for 40636	13	76650	Brick 350x700x14 for 40636	24
42848	Transparent LED Bulb 380V (Including Hood) for 40636	3	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40636	14	AQ719	Chimney Base for 40636	25
74749	Thermometer Ø 60 Tar. 0-500C for 40636	4	AQ717	Electrical Support System Entry 230V for 40636	15	76604	Complete Door for 40636	26
AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 40636	5	AQ718	Chimney Closure Rod M8x580 for 40636	16	AQ720	Lamp Hole Closure Panel for 40636	27
AQ712	Front Command Label Polic. Release 2018 for 40636	6	AM850	Cable Gland PG29 Gray for 40636	17	AN340	Resistor Support for 40636	28
AQ713	Command Panel for 40636	7	AM851	Lock Nut PG29 Gray for 40636	18	AQ721	Chimney Closure Bracket for 40636	29
44919	Fuse for 40636	8	AQ161	Lamp Holder 80x65 with Cables PTFE - Glass - Lamp G4 12V 20W 450C for 40636	19	AQ722	Single-Chamber Chimney Casing for 40636	30
AQ714	Mersen Fuse Holder for 10x38 Fuses - UL for 40636	9	76612	Resistor 2800 W 230 V Prime for 40636	20	77229	RH Side Panel for 40636	31
42035	16 A Actuator P0160004R001 4-Polar Switch Yellow for 40636	10	77272	Thermostat Knob for 40636	21	77228	LH Side Panel for 40636	32
AQ715	Contactore 4P NO 30A 100-250V 50-60 Hz AF16-40-00-13 for 40636	11	76614	Spheric Knob PLX.30-M8-C9 for 40636	22			

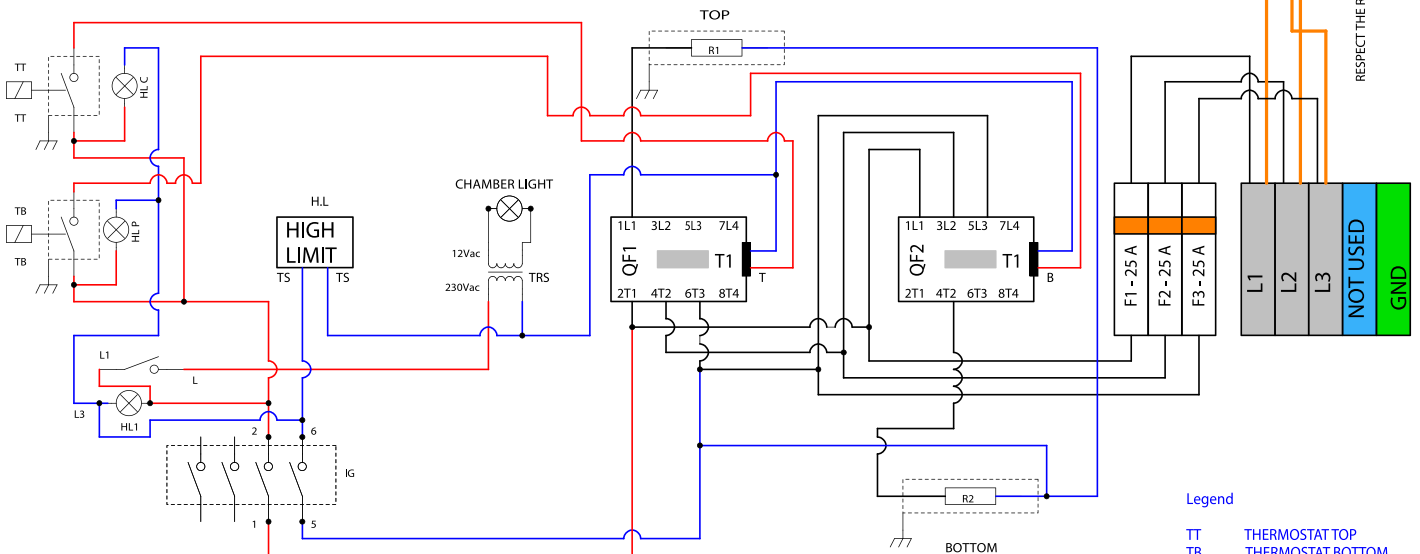
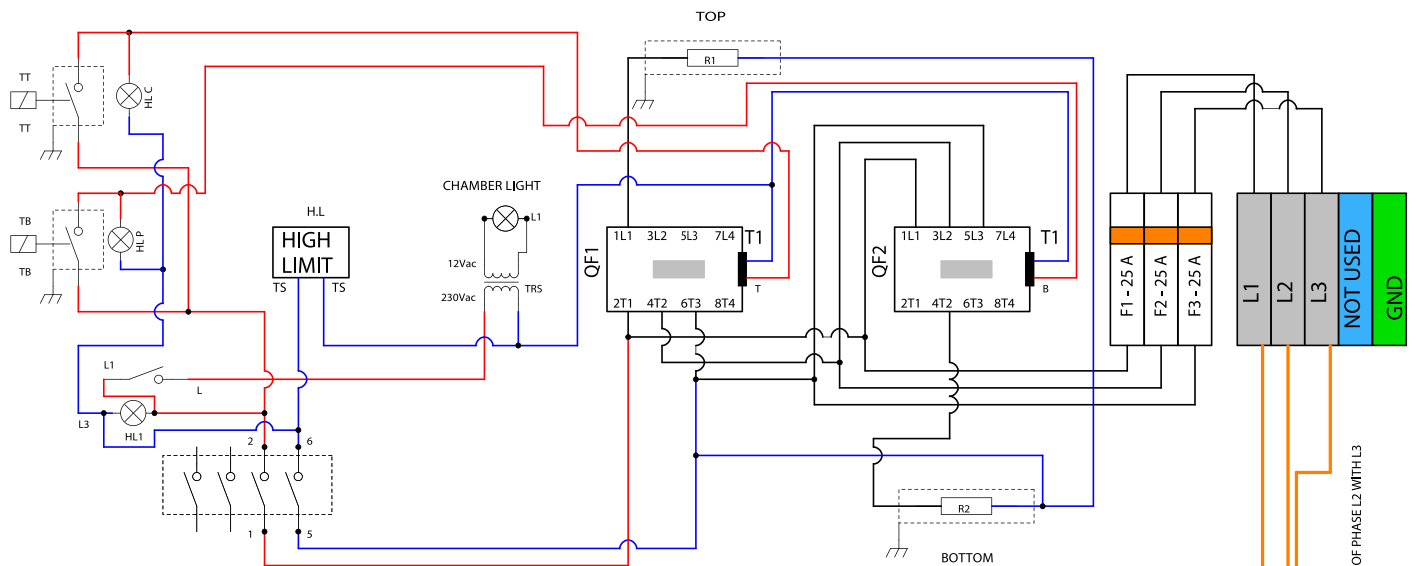
# PARTS BREAKDOWN

ITEM	MODEL
45199	PE-IT-0038-DS

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
42048	Luminous Unipolar Red Switch for 45199	1	AL761	Blue Clamp for 45199	12	46194	Thermostat Knob Label BL for 45199	23
74760	Grey Plate/Black Knob 48x48 (for Giovenzana Mainswitch 16/32 A) for 45199	2	62493	Transformer 40VA 50/60Hz 230V-12V for 45199	13	76650	Brick 350x700x14 for 45199	24
42848	Transparent LED Bulb 380V (Including Hood) for 45199	3	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 45199	14	AQ719	Chimney Base for 45199	25
74749	Thermometer Ø 60 Tar. 0-500C for 45199	4	AQ717	Electrical Support System Entry 230V for 45199	15	76604	Complete Door for 45199	26
AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 45199	5	AQ718	Chimney Closure Rod M8x580 for 45199	16	AQ720	Lamp Hole Closure Panel for 45199	27
AQ712	Front Command Label Polic. Release 2018 for 45199	6	AM850	Cable Gland PG29 Gray for 45199	17	AN340	Resistor Support for 45199	28
AQ713	Command Panel for 45199	7	AM851	Lock Nut PG29 Gray for 45199	18	AQ721	Chimney Closure Bracket for 45199	29
78674	Fuse for 45199	8	AQ161	Lamp Holder 80x65 with Cables PTFE - Glass - Lamp G4 12V 20W 450C for 45199	19	AQ722	Single-Chamber Chimney Casing for 45199	30
AQ714	Mersen Fuse Holder for 10x38 Fuses - UL for 45199	9	76612	Resistor 2800 W 230 V Prime for 45199	20	77229	RH Side Panel for 45199	31
42035	16 A Actuator P0160004R001 4-Polar Switch Yellow for 45199	10	77272	Thermostat Knob for 45199	21	77228	LH Side Panel for 45199	32
AQ732	Contacto 4P NO 45A 100-250V 50-60 Hz AF26-40-00-13 for 45199	11	76614	Spheric Knob PLX.30-M8-C9 for 45199	22			

# ELECTRICAL SCHEMATICS

ITEM	MODEL
40635	PE-IT-0019-S
40636	PE-IT-0038-D

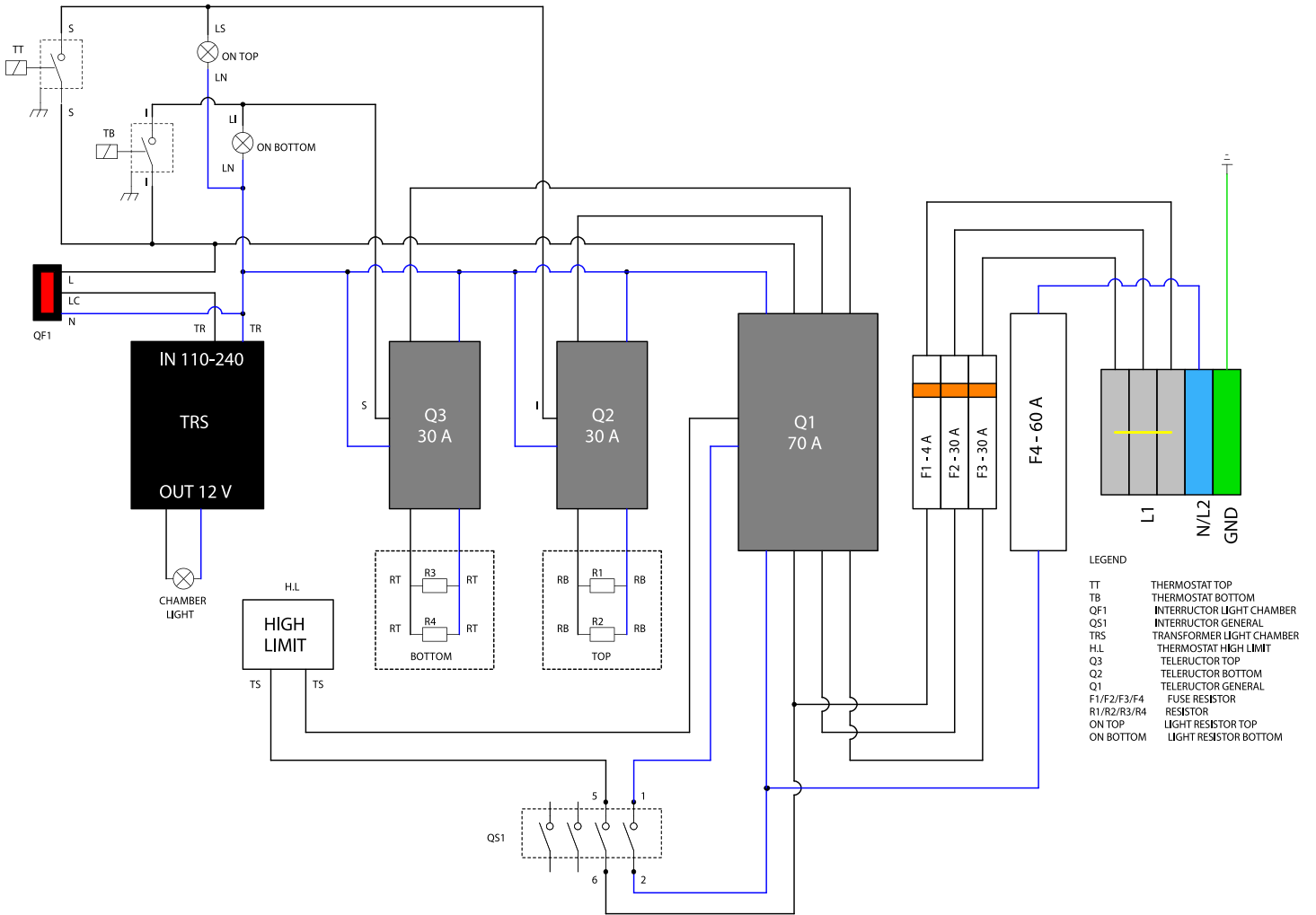


**Legend**

- TT THERMOSTAT TOP
- TB THERMOSTAT BOTTOM
- H.L HIGH LIMIT
- H.L1 INTERRUPTOR LIGHT CHAMBER
- IG INTERRUPTOR GENERAL
- QF1 TELERUCTOR TOP
- QF2 TELERUCTOR BOTTOM
- R1..R2 RESISTOR
- F1..F3 FUSE
- TRS TRANSFORMER LIGHT CHAMBER

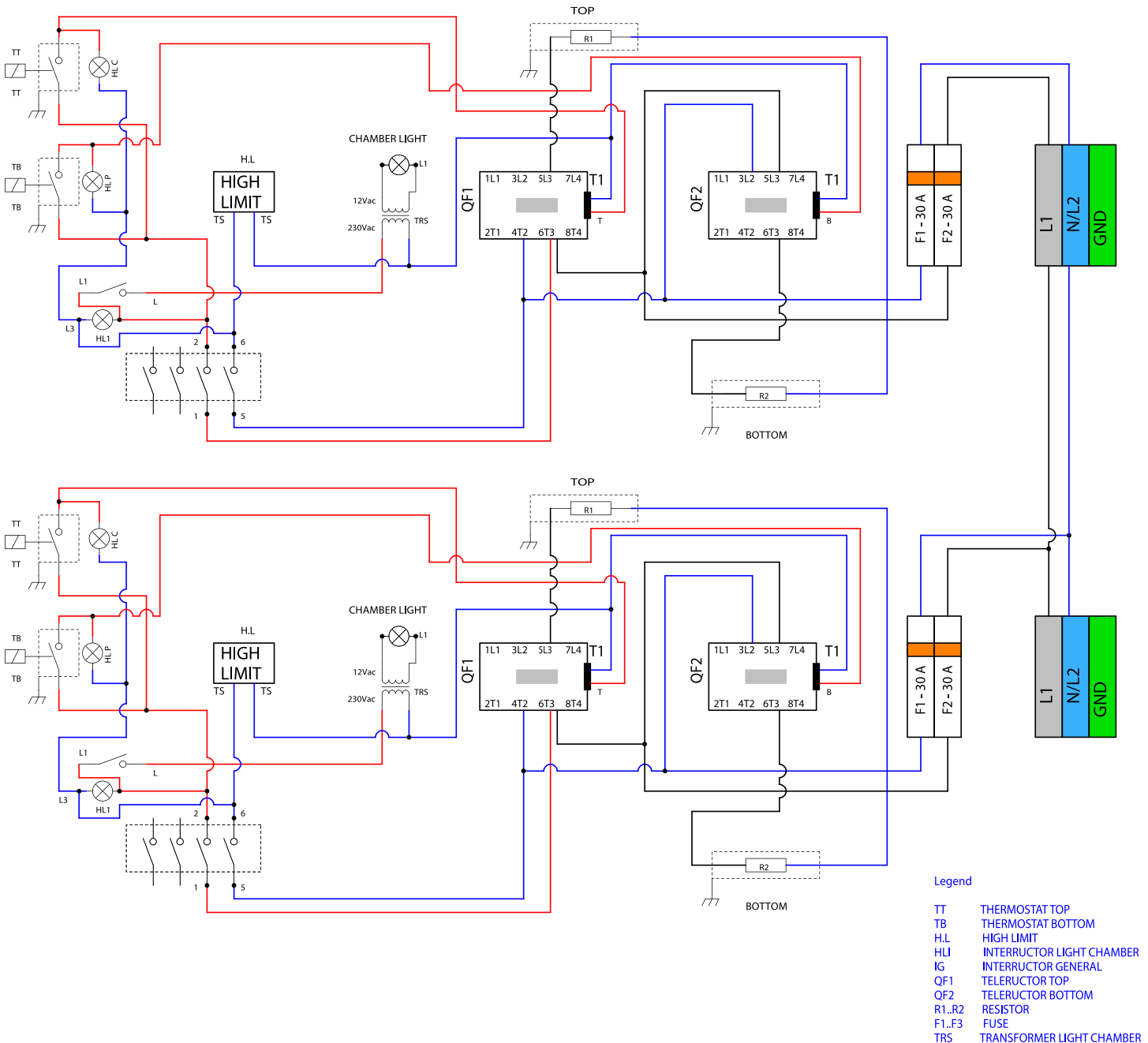
# ELECTRICAL SCHEMATICS

ITEM	MODEL
45542	PE-IT-0019-SS



# ELECTRICAL SCHEMATICS

ITEM	MODEL
45199	PE-IT-0038-DS



# NOTES

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# 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**

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**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](mailto:trentoservice@trentoequipment.com)***



Purchaser's Information

Name: \_\_\_\_\_ Company Name: \_\_\_\_\_

Address: \_\_\_\_\_ Telephone: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_ Email Address: \_\_\_\_\_

Country: \_\_\_\_\_ Type of Company: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_  Restaurant  Bakery  Deli

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_  Butcher  Supermarket  Caterer

Invoice: \_\_\_\_\_  Institution (specify): \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_ Serial Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_ Date of Installation (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

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

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