TRENTO
ELEVATING CULINARY EXCELLENCE

INSTRUCTION MANUAL

Slush Machine

Item	49080
Model	DI-IT-0015-GIANT

Warning!

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

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

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

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

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

Version: Revised - 10/11/2024

MADE IN ITALY

1 YEAR WARRANTY PARTS AND LABOUR

Intertek

NSF

TABLE OF CONTENTS

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 Companie Limité et Food Machinery d'Amerique, 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'acohol, 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 perjuicío 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 anúla 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 asegurararse que todos los articulos solicitados ésten 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 compañia. 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

ELECTRICAL SAFETY INSTRUCTIONS

1. Before connecting the dispenser to the mains, check that the voltage shown on the rating plate matches your electricity supply. Connect the dispenser to a single-phase supply through an earthed socket as required by current regulations. If the dispenser is to be disconnected from the power supply using a single pole switch, the gap between the contacts on this switch must be sufficiently wide to guarantee full disconnection under category overload conditions.
2. Do not use extension cables to connect the appliance.

3. To avoid any risks, if the power cable is damaged, it must be replaced by the manufacturer, by an authorized technician or by a similarly qualified person.
4. The dispenser is not suitable for outdoor use.
5. The dispenser must be installed in the upright position.
6. Before cleaning, always disconnect the dispenser by removing the plug from the socket.
7. Always disconnect the dispenser before removing any of the panels for cleaning or maintenance work.
8. Do not use a water jet to clean the dispenser.
9. This appliance must not be operated by children.
10. Do not let children play with the appliance.
11. This appliance must not be used by persons with reduced physical, sensory or mental capabilities or with a lack of experience and knowledge unless they have supervision or have been trained regarding the safe use of the appliance and understand the risks involved.
12. Only persons who know and have practical experience of the appliance are permitted access to the inner components of the dispenser, especially when dealing with issues regarding safety and hygiene.

HYGIENIC SAFETY INSTRUCTIONS

1. This appliance is intended exclusively for domestic and similar use.
2. For the appliance to operate correctly, room temperature must be between +5° and +32°C.
3. Use the appliance to cool the indicated liquids only.
4. Do not introduce dangerous or toxic liquids to the appliance.

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. 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.

SAFETY AND WARRANTY

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	**49080**
Model	**DI-IT-0015-GIANT**
Capacity (per bowl)	15 L / 4 Gal.
Number of Bowls	2
Exterior Material	Unibody Stainless Steel | Shock Proof, Food-Grade Polycarbonate Container
Power	1600 W
Electrical	110-120V / 60Hz / 1
Refrigerant	R448a
Net Weight	134.5 lbs. / 61 kgs.
Net Dimensions (WDH)	18.1" x 20.9" x 32.3" / 460 x 530 x 820mm
Packaging Weight	145.5 lbs. / 66 kgs.

INSTALLATION

1. 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.**
2. Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.
3. Install the unit on a counter top that will support the combined weight of dispenser and product bearing in

INSTALLATION

mind what is stated in the preceding point 1 IMPORTANT warning.

4. A minimum of 15 cm (6”) of free air space all around the unit should be allowed to guarantee adequate ventilation.
5. 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.
   ATTENTION: failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.
6. The unit doesn’t come sanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized according to this handbook instructions (CLEANING AND SANITIZING PROCEDURES).
   IMPORTANT: install the dispenser so that the plug is easily accessible.

OPERATION

TO OPERATE PROPERLY AND SAFELY

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 operate the dispenser unless all panels are restrained with screws.
4. Do not put objects or fingers in panels louvers and faucet outlet.
5. Do not remove bowls, augers and panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source.
6. Do not pour food product inside the dispenser at a temperature higher than 40°C.

OPERATING PROCEDURES

1. Clean and sanitize the unit according to the instructions in this manual. See CLEANING AND SANITIZING PROCEDURES.
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 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. Install the covers and check that they are correctly placed over the bowls. There must be a correct electrical connection between the bowl and the cover.

OPERATION

6. Set the control switches as shown in chapter DESCRIPTION OF CONTROLS.
7. Always leave the dispenser on, as the refrigeration stops automatically when Granita reaches the proper thickness. The mixers will continue to turn.
8. To remove the cover push any of the two fixing buttons and lift it. (see figure 1).
9. It is possible to lock the cover by rotating the two keys located on its lower part. (see figure 2).
10. To release a locked top cover it is necessary to insert a sharpened object in the hole located in the middle of the fixing button, push it and lift the cover. (see figure 3).
11. If you use the dispenser with milk-based products, never switch it off. When not in use activate the storage function.

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 chapter OPERATION HELPFUL HINTS). All the switches are located on the faucet side of the dispenser in switch panels protected by switch covers (see figure 4).

In addition all the models are equipped with an automatic safety pressure switch to prevent damages to the compressor. The lighting of the warning light at the left of the switch covers means insufficient ventilation of the unit. In this case check that all around the dispenser there is sufficient space for ventilation, at least 15 cm (6”) on each side and that condenser filter is free from dust or other obstructions. In case the warning light is still ON even after these operations have been carried out, Service call is required. With reference to figure 5 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.

OPERATION

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 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 6):
   - 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. In any case if the product in the bowls is frozen the unit is running properly.

MAINTENANCE

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.
   IMPORTANT: cleaning, washing and sanitizing, as described in the following chapters, should be performed on a daily basis.

DISASSEMBLY

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

1. Remove cover from the bowl.
2. Remove the bowl by lifting its faucet side up and off the fastening hooks (see figure 7) and slide it out (see figure 8).
3. Slide the outer spiral out (see figure 9) and then the inside auger (see figure 10).
4. Remove the bowl gasket from its seat (see figure 11).
5. Remove the faucet assembly sliding the pin and pulling up the handle. (see figure 12).
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.
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. Sanitation must be performed whenever the distributor is put back into operation with a new product.

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 hypoclorite diluted with 2 liters 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 13) 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 12).
4. Fit bowl gasket around its seat.
   Note: the largest brim of gasket must face against the rear wall (see figure 14).
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 15).
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 16).
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 17).
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 hypoclorite 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

MAINTENANCE

and on the underside of the top cover(s).
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

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: 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 18).
   ATTENTION: condenser fins are very sharp. Use extreme caution when cleaning.
3. Replacement of lighted top cover bulbs: remove the fixing screw located in the upper part of the cover, lift the socket and replace the bulbs. Reassembly the support and the fixing screw. (see figure 19).

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

1. Annually: remove the panels and clean the inside of the machine including the base, side panels, condenser, etc.
2. Annually: check if the auger bushings are worn out or ovalized. If they are, replace them with new ones.
3. When installed, the anti-splash filters inside the slotted panels must not be removed.
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.

DEFROST TIMER (OPTIONAL)

The Defrost Timer, located on the right side of the unit, automatically switches the dispenser from Granita mode to Soft Drink mode and the opposite. This means that during defrost periods frozen Granita will melt to thermostat setting temperature and once defrost period has expired, the product automatically freezes down again to Granita setting viscosity. To operate the defrost timer proceed as follows (see figure 20).
1. Set the time of the day by rotating the dial clockwise (arrow A). Never rotate the timer counterclockwise as this would damage the internal mechanism. Align the current time of day with the arrow B on the timer face. This is a 24 hour timer showing both A.M. and P.M.
2. Program the defrost timer by pushing out on the tabs C that correspond to the hours desired to defrost. Each tab represents 15 minutes. A minimum of four to eight hours are required to defrost frozen beverage (depending on ambient conditions).
3. Note: when all the tabs are pushed in the defrost function is OFF (the machine operates as if it were not equipped with Defrost Timer).

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 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.

MAINTENANCE

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 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 "AL01" message.	1° bowl on the right, temperature probe fail.	Replace temperature probe.
On display there is "AL02" message.	2° bowl on the right or central, temperature probe fail.	Replace temperature probe.
On display there is "AL03" message.	1° bowl on the left, temperature probe fail	Replace temperature probe.
On display there is "AL04" 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

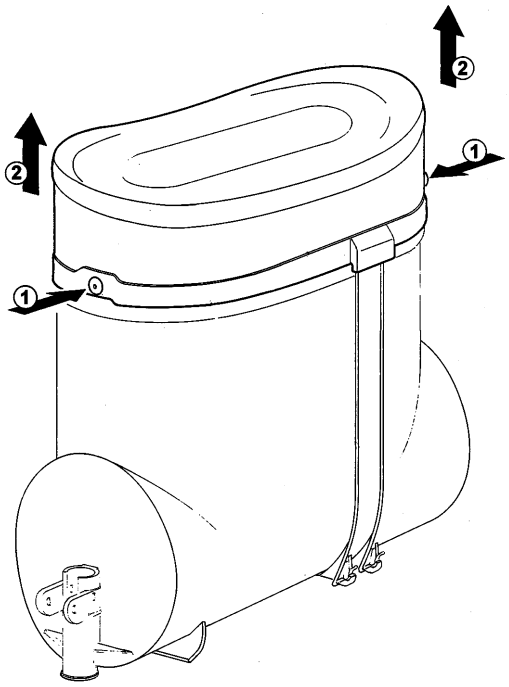
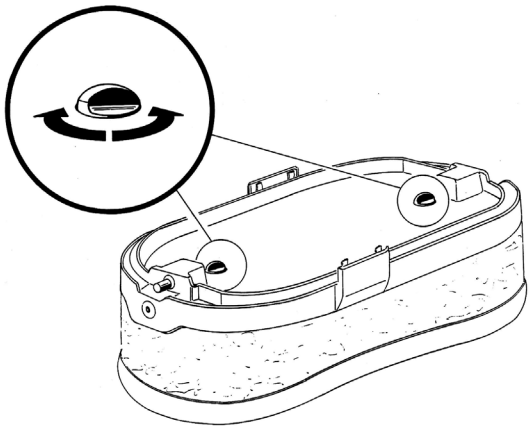


figure 1



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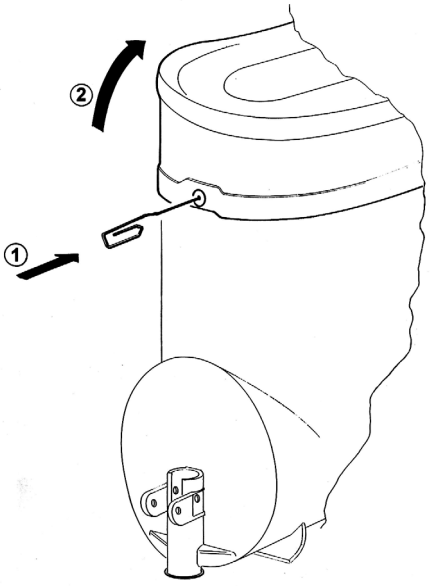

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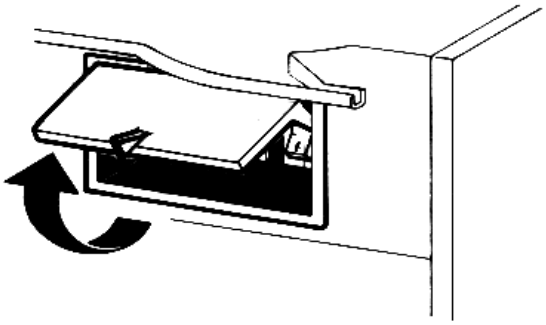

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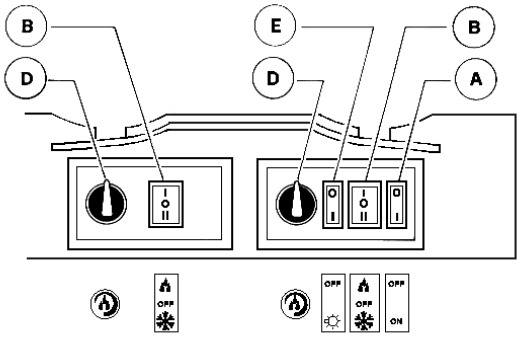

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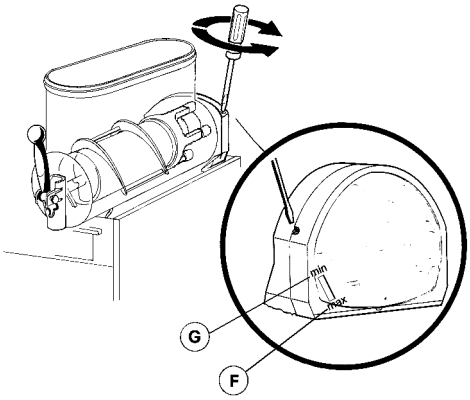
FIGURE DRAWINGS



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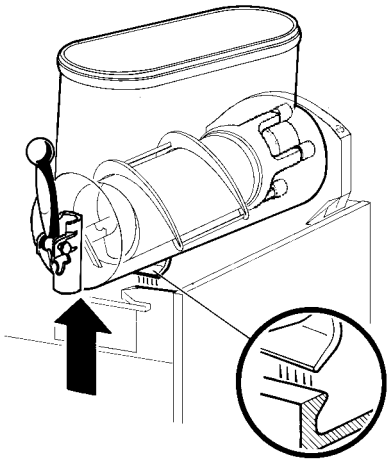

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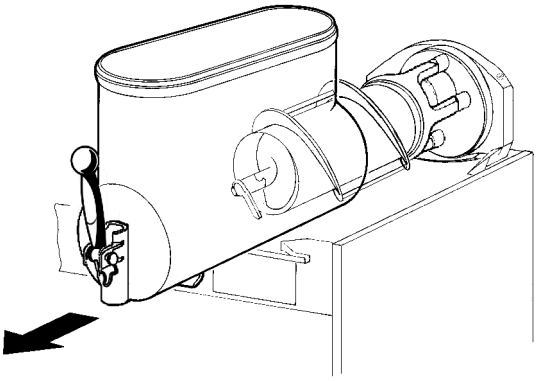

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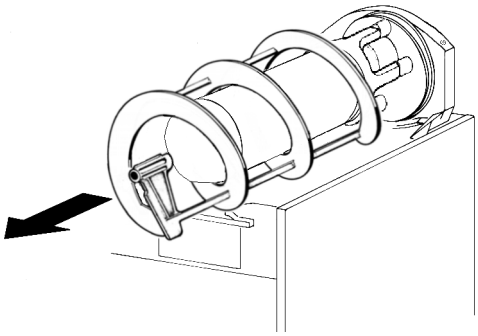

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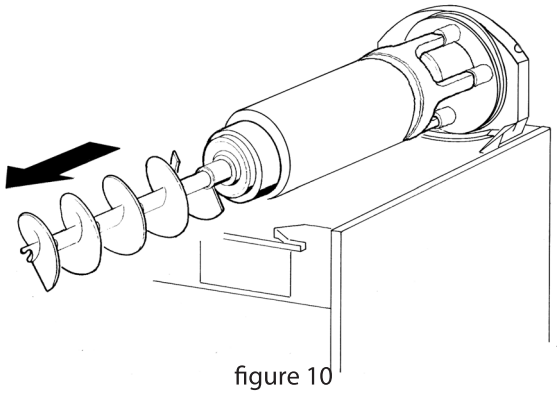

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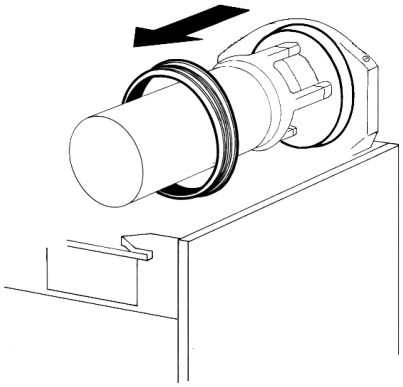

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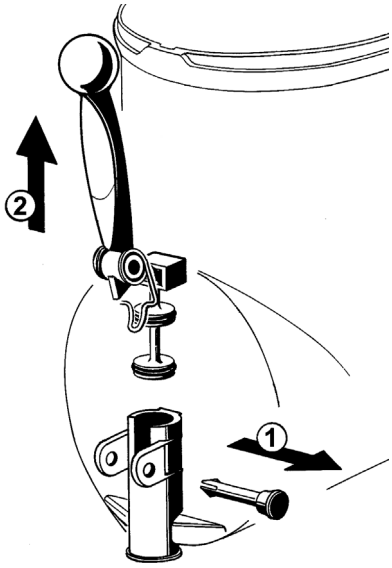
FIGURE DRAWINGS



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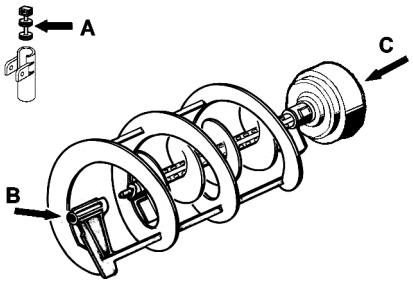

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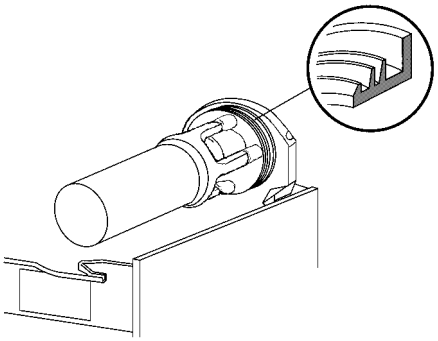

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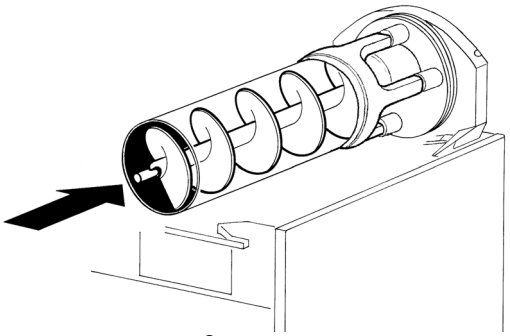

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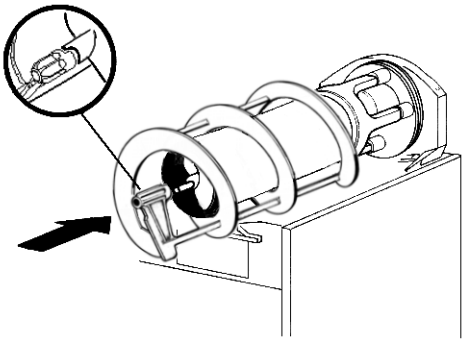

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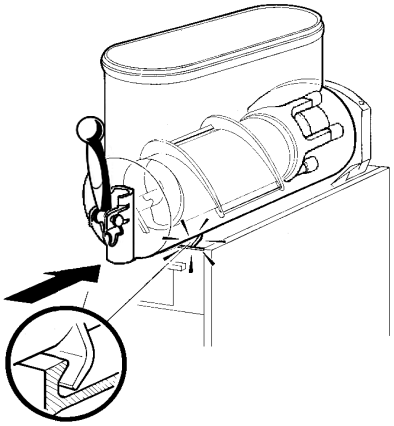

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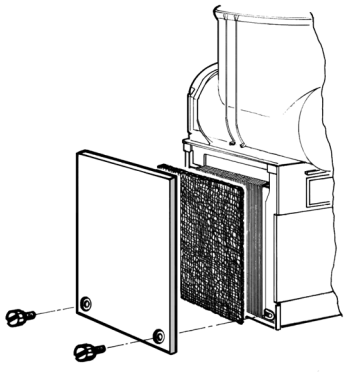
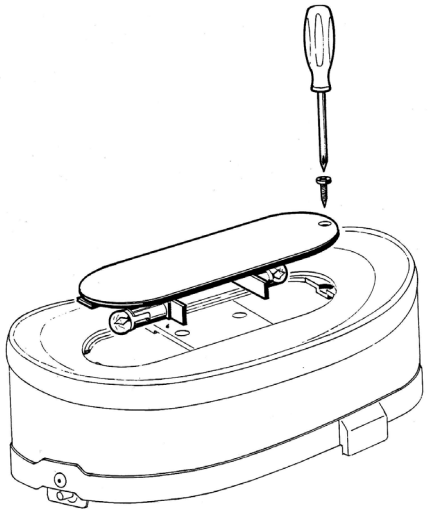


figure 18

FIGURE DRAWINGS



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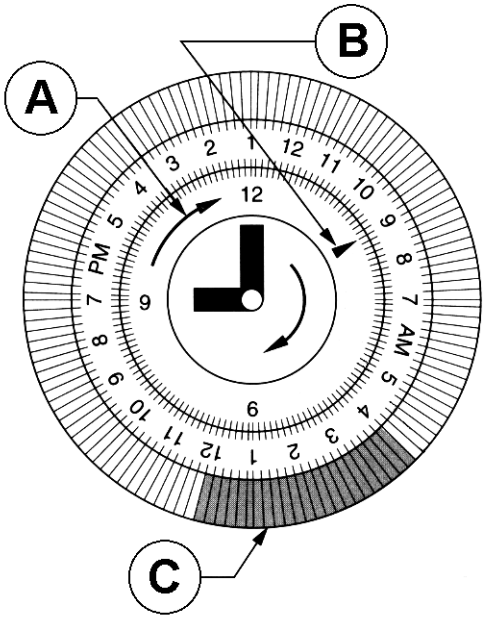
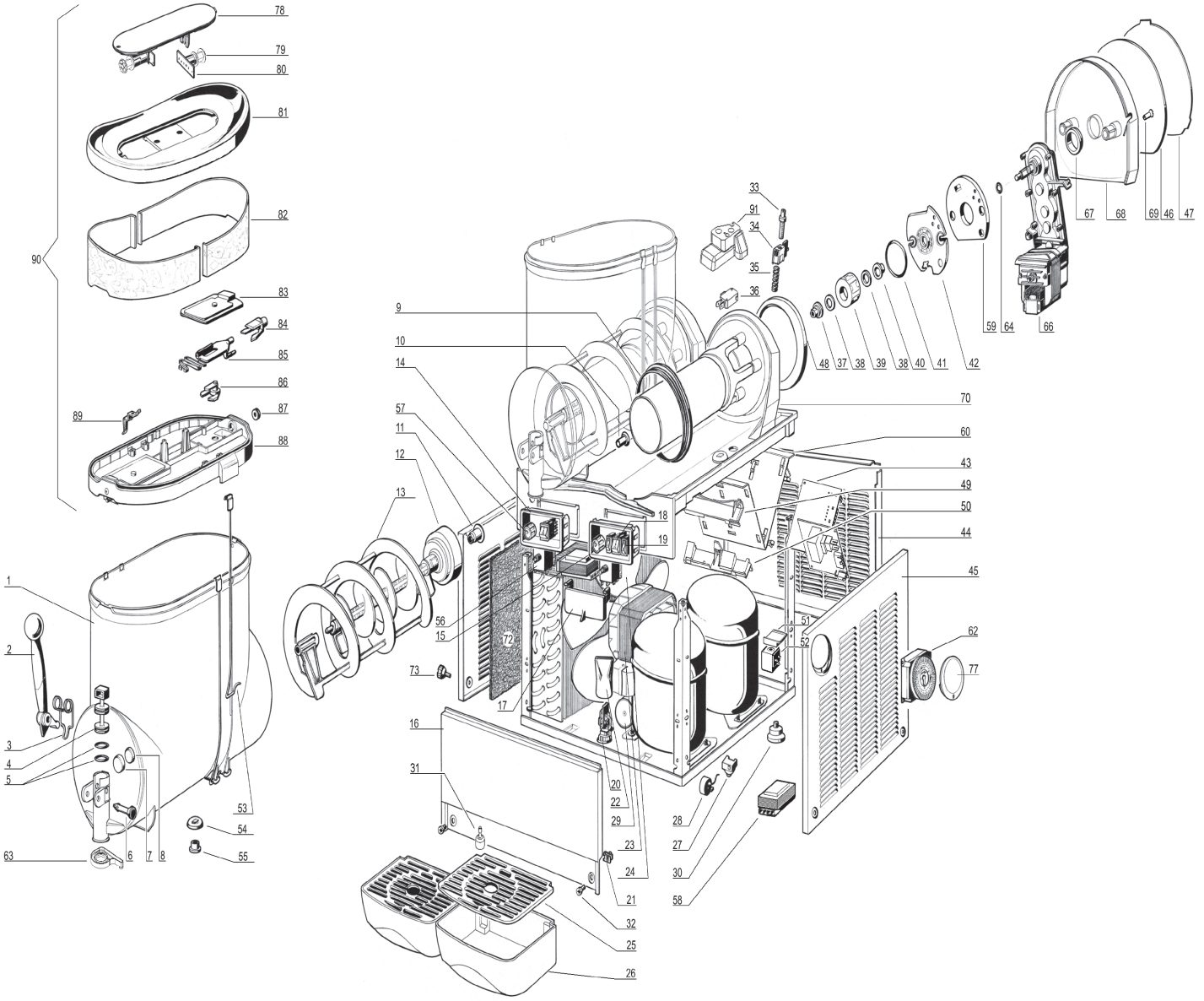


figure 20

PARTS BREAKDOWN

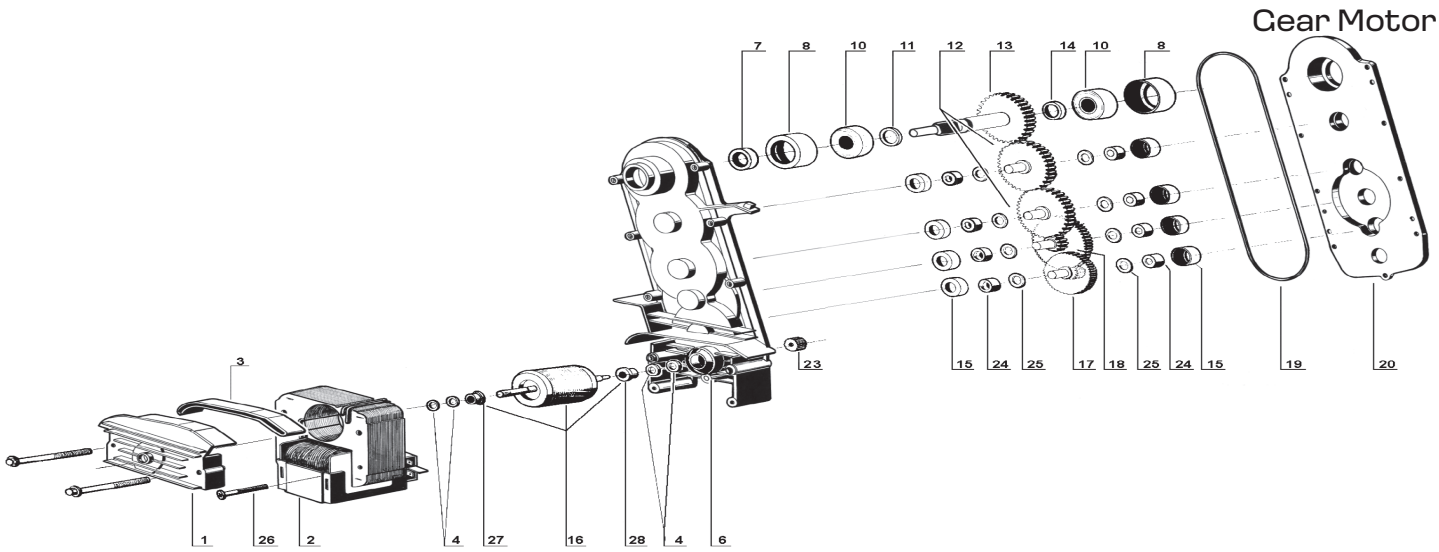
ITEM	MODEL
49080	DI-IT-0015-GIANT

Overall



PARTS BREAKDOWN

ITEM	MODEL
49080	DI-IT-0015-GIANT



PARTS BREAKDOWN

ITEM	MODEL
49080	DI-IT-0015-GIANT

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS366	Bowl for 49080	1	AS391	Drip Tray for 49080	26	AS416	Fixing Ring for 49080	55
AS367	Faucet Handle for 49080	2	AS392	Rubber Leg for 49080	30	AS417	Thermostat for 49080	56
AS368	Faucet Handle Spring for 49080	3	AS393	Float Level for 49080	31	AS418	Thermostat Knob for 49080	57
AS369	Faucet Piston for 49080	4	AS394	Stainless Steel Fixing Screw for Panel for 49080	32	AS419	Transformer for 49080	58
AS370	Faucet Piston OR for 49080	5	AS395	Density Adjustment Screw for 49080	33	AS420	Insulation Foam for 49080	59
AS371	Faucet Handle Pin for 49080	6	AS396	Shaped Nut for 49080	34	AS421	PWB Housing for 49080	60
AS372	Thrust Washer Rubber Cap for 49080	7	AS397	Spring for 49080	35	AS422	Timer Switch for 49080	62
AS373	Thrust Washer for 49080	8	AS398	Microswitch for 49080	36	AS423	Condensate Collection Seal for 49080	63
AS374	Bowl Gasket for 49080	9	AS399	Rear Wall Rear Bushing for 49080	37	AS424	Central Shaft OR for 49080	64
AS375	Rear Wall Front Bushing for 49080	10	AS400	Magnetic Drive Washer for 49080	38	AS425	Gear Motor for 49080	66
AS376	Auger Bushing for 49080	11	AS401	Magnetic Drive for 49080	39	AS426	Rear Bushing for 49080	67
AS377	Auger for 49080	12	AS402	Flange Bushing for 49080	40	AS427	Rear Cover for 49080	68
AS378	Outer Spiral for 49080	13	AS403	Flange OR 3231 for 49080	41	AS428	Rear Cover Fixing Screw for 49080	69
AS379	Switch Box for 49080	14	AS404	Gear Motor Flange for 49080	42	AS429	Complete Evaporator (Grey Version) for 49080	70
AS380	Power Switch Box for 49080	15	AS405	GL Delay Electronic Device (PWB) for 49080	43	AS430	Condenser Filter for 49080	72
AS381	Dispensing Side Panel for 49080	16	AS406	Back Panel for 49080	44	AS431	Side Panel Fixing Grey Knob for 49080	73
AS382	Switch Panel Cover for 49080	17	AS407	Side Panel with Timer for 49080	45	AS432	Timer Cover for 49080	77
AS383	3-Position Switch for 49080	18	AS408	Rear Cover Picture for 49080	46	AS433	Bulb Socket Support for 49080	78
AS384	Switch for 49080	19	AS409	Rear Cover Picture Screen for 49080	47	AS434	Bulb for 49080	79
AS385	Terminal Block with Cable Clamp for 49080	20	AS410	Insulation Foam for 49080	48	AS435	Bulb Socket for 49080	80
AS386	Clip for 49080	21	AS411	Right Guideways Support for Power Board for 49080	49	AS436	Top Cover Upper Part for 49080	81
AS387	Terminal Block Protection for 49080	22	AS412	Left Guideways Support for Power Board for 49080	50	AS437	Picture for 49080	82
AS388	2 Fan Motor (2 Compressor) for 49080	23	AS413	Solenoid Valve Plastic Cap for 49080	51	AS438	Plate for Cover Fixing Device for 49080	83
AS389	Fan Blade (2 Compressor) for 49080	24	AS414	Light Wire for 49080	53	AS439	Cover Unlock Push Button for 49080	84
AS390	Drip Tray Cover for 49080	25	AS415	Flexible Contact for 49080	54	AS440	Cover Fixing Device for 49080	85

PARTS BREAKDOWN

ITEM	MODEL
49080	DI-IT-0015-GIANT

Overall

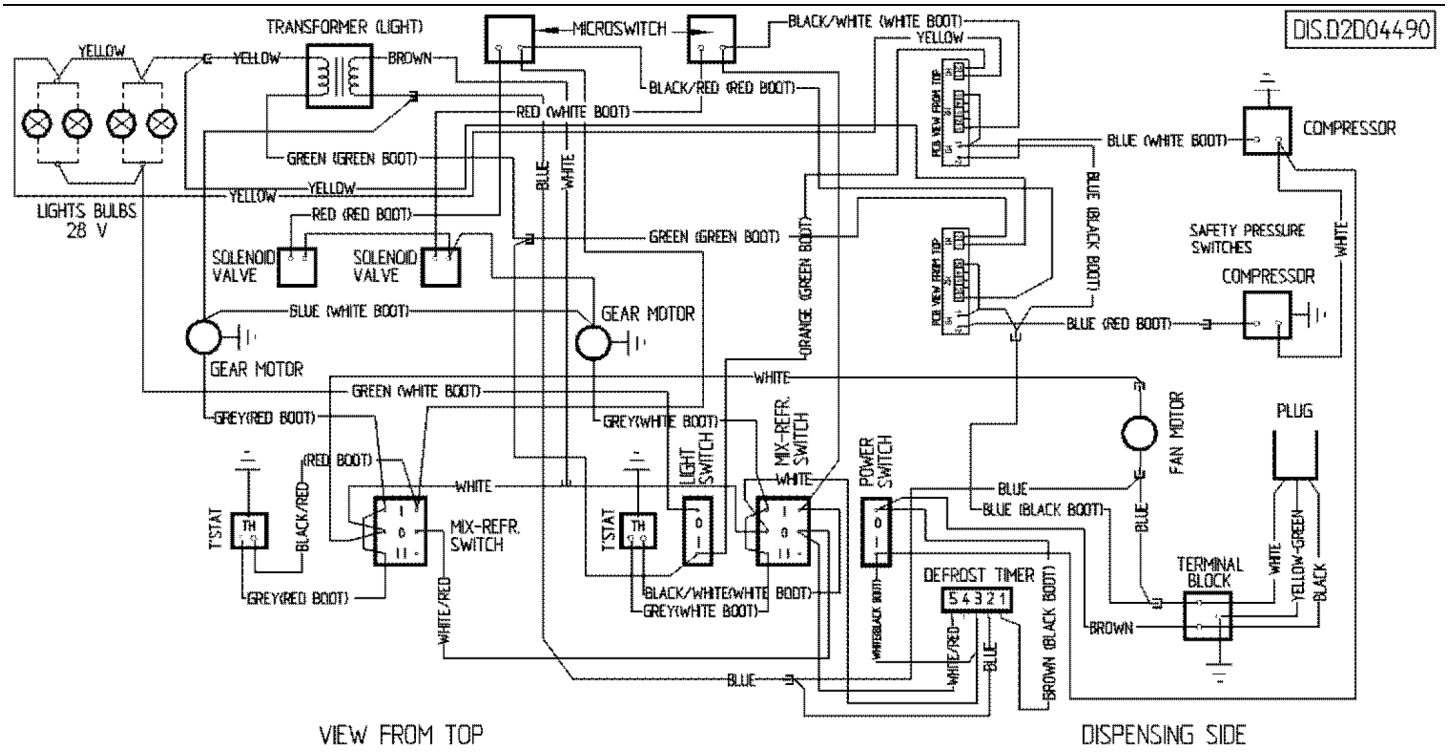
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS441	Push Button Lock for 49080	86	AS443	Top Cover Lower Part for 49080	88	AS445	GL Lighted Top Cover (Assy) for 49080	90
AS442	Fixing Pin Gasket for 49080	87	AS444	Top Cover Light Contact for 49080	89	AS446	Micro-Switch Protection for 49080	91

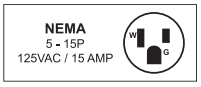
Gear Motor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS447	Bracket with Bush for 49080	1	AS455	1.5mm Spacer for 49080	11	AS463	Gasket for 49080	19
AS448	Stator for 49080	2	AS456	Third Gear for 49080	12	AS464	Gear Box Cover for 49080	20
AS449	Stator Protection Gasket for 49080	3	AS457	Fourth Gear for 49080	13	AS465	Pinion for 49080	23
AS450	Washer for 49080	4	AS458	3.3mm Spacer for 49080	14	AS466	Bushing for 49080	24
AS451	Gear Box with Bushing for 49080	6	AS459	Bushing Rubber Cap for 49080	15	AS467	Washer for 49080	25
AS452	Seal Retainer for 49080	7	AS460	Rotor with Spacer for 49080	16	AS468	Bracket Screw for 49080	26
AS453	Ball Bearing Rubber Cap for 49080	8	AS461	First Gear for 49080	17	AS469	Spacer (Stator Side) for 49080	27
AS454	Ball Bearing 28mm for 49080	10	AS462	Second Gear for 49080	18	AS470	Spacer (Box Side) for 49080	28

ELECTRICAL SCHEMATICS

ITEM	MODEL
49080	DI-IT-0015-GIANT





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Niagara Falls, New York
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City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

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☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ Other *(specify)*: _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

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

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