

INSTRUCTION MANUAL

Pasta Machines

Item	13231	13232
Model	PM-IT-0210-M	PM-IT-0210



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 - 10/01/2025



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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 Compagnie Limitée 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 appropriés. 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 bon 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 cueillis 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

THIS MANUAL IS AN INTEGRAL PART OF THE MACHINE

This machine is not a toy. When in use it must be kept out of the reach of children. Do not use this machine while wearing garments or aprons with flaps which may catch in the moving parts of the pasta machine or the cutting blades. Other than hygienic reasons, ensure that hair is tied back for the reason previously stated (it is advisable to use a protective cap) and remove any items which may cause danger (necklaces, bracelets, etc.). Do not use the machine if it is not working correctly or has been damaged. When making any inquiries or when contacting the authorized retailer, quote the model and the serial number.

SAFETY AND WARRANTY

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.

6 MONTHS PARTS AND LABOR BENCH WARRANTY FOR 13231

1 YEAR PARTS AND LABOR BENCH WARRANTY FOR 13232

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

The packaging components (cardboard, polyethylene, and others) 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

DESCRIPTION OF THE MACHINE (FIG 1)

The parts of the machine are:

1. Machine body.
2. Tray (support for the pasta sheet).
3. Handle (large) for the machine body.
4. Clamp for fixing the machine.
5. Handle (small) for use with the simplex accessory.
6. Simplex cutting accessory (supplied only by request).

TECHNICAL SPECIFICATIONS

Item Number	13231	13232
Model	PM-IT-0210-M	PM-IT-0210
Roller Length	8.25" / 210mm	
Max. Roller Opening	0.4" / 9.5mm	
Electrical	N/A	110-120V / 60Hz / 1
Net Weight	22 lbs. / 10 kgs.	35.5 lbs. / 16.1 kgs.
Packaging Weight	24 lbs. / 10.9 kgs.	36 lbs. / 16.3 kgs.
Net Dimensions	8.5" x 12.8" x 9.8" / 216 x 324 x 248mm	8.5" x 14" x 10" / 216 x 356 x 254mm
Packaging Dimensions	14" x 17" x 15" / 356 x 432 x 381mm	

OPERATION

USE OF THE PASTA MACHINE (FIG. 2)

BEFORE USE AND AFTER USE:

Follow the instructions described in the maintenance section.

1. Position the machine (**A**) on a flat stable surface which can bear the weight, fit the clamp (**D**) into the opening (**G**), tighten the screw (**H**) until the machine is firmly locked to the table.
2. Fit the tray (**B**) to the machine body (**A**) matching the openings (**I**) to the catches (**L**) on the tray (**B**), push gently downwards until the tray (**B**) and the machine body (**A**) are firmly locked.
3. The dough must be kept at room temperature.
4. After turning the knob (**M**) to position 10 place part of the prepared dough on the rollers (**O**). Press the dough gently and insert the handle (**C**) in the hole (**N**) on the machine body, turn the handle clockwise (causing the pasta rollers to turn). This will roll out the pasta, fold the pasta in half and pass it through the rolls again. Repeat the operation until a flat sheet of pasta is obtained.
5. To reduce the thickness of the pasta sheet stop the machine and turn the regulator knob (**M**) to reduce the distance between the pasta rollers. Pass the sheet repeatedly through the rollers until it is of the desired thickness.

USING THE SIMPLEX CUTTING ACCESSORY (FIG. 3)

BEFORE USE AND AFTER USE:

Follow the instructions described in the maintenance section prior to use.

1. Position the machine (**A**) on a flat stable surface which can bear the weight, fit the clamp (**D**) into the opening (**G**), tighten the screw (**H**) until the machine is firmly locked to the table.
2. Fit the tray (**B**) to the machine body (**A**) matching the openings (**I**) to the catches (**L**) on the tray (**B**), push gently downwards until the hopper (**B**) and the machine body (**B**) are firmly locked.
3. Fit the cutting accessory (**F**) to the machine body (**A**) matching the openings (**I1**) to the catches (**R**) on the accessory, push gently downwards to lock the accessory (**F**) and the machine body (**A**).
4. Insert the handle (**E**) in the hole (**P**) on the accessory.

OPERATION

5. Fit the tray pushing one end between the cutters (**Q**), turn the handle (**E**) clockwise to cut the pasta sheet.

MAINTENANCE

Gears are made from tempered steel turning on ground pins. Self-lubricating bearings. Regulator knob with numbered indicator of 10 levels of thickness of pasta sheet. Cleaning is the only maintenance normally required.

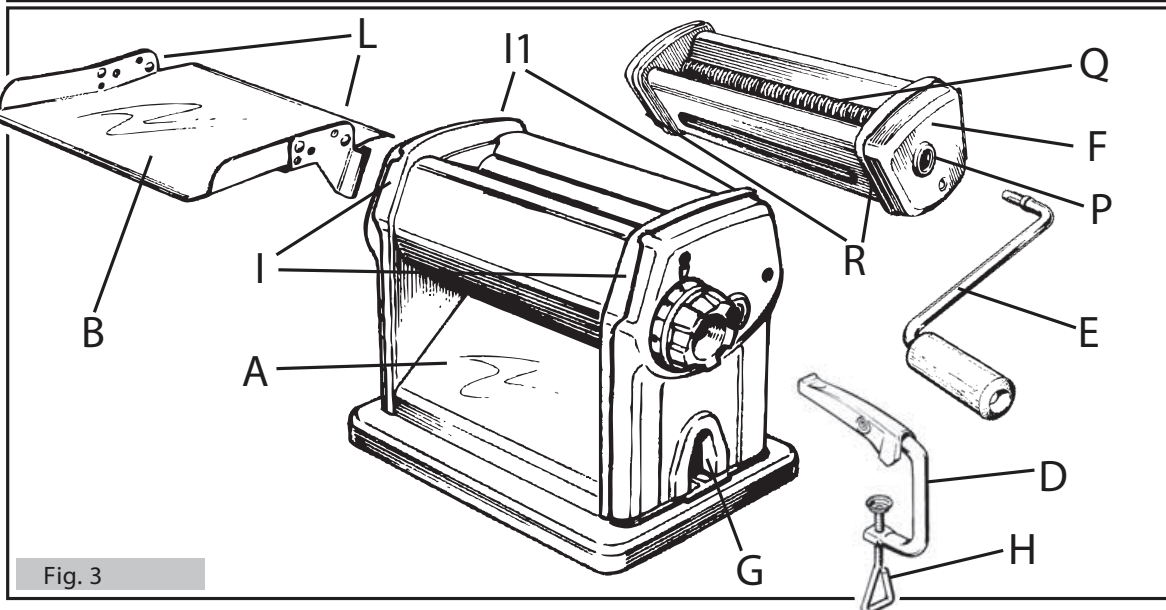
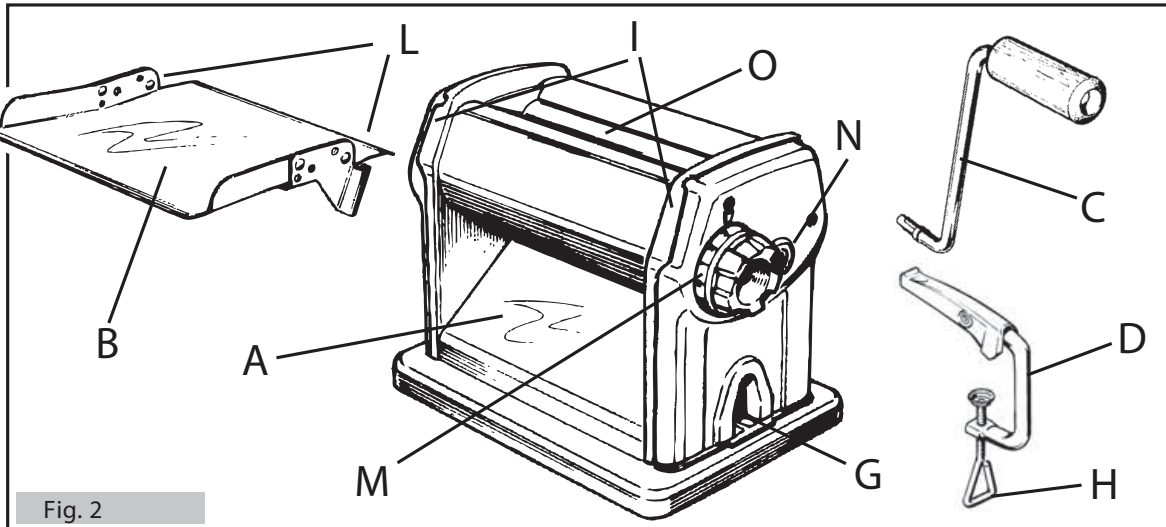
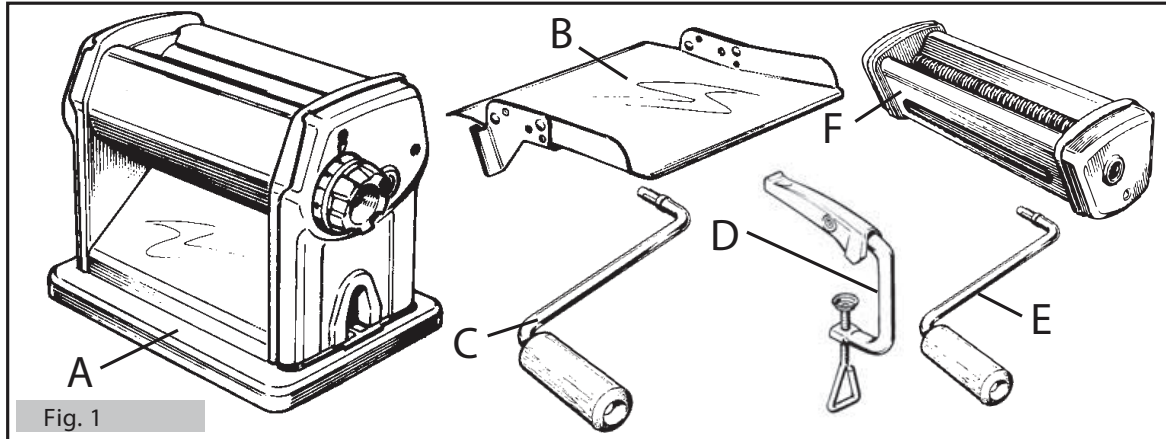
BEFORE USE

Clean the machine thoroughly with a dry cloth or a soft brush. After fixing the machine to a suitable surface the cleaning operation can be completed by passing a piece of pasta through the rollers and the cutters (to remove any dust). The pasta used for this operation should then be thrown away. Never wash the machine body or the accessory under running water or using detergent. Never wash any part of the machine or the accessory in a dishwasher.

AFTER USE

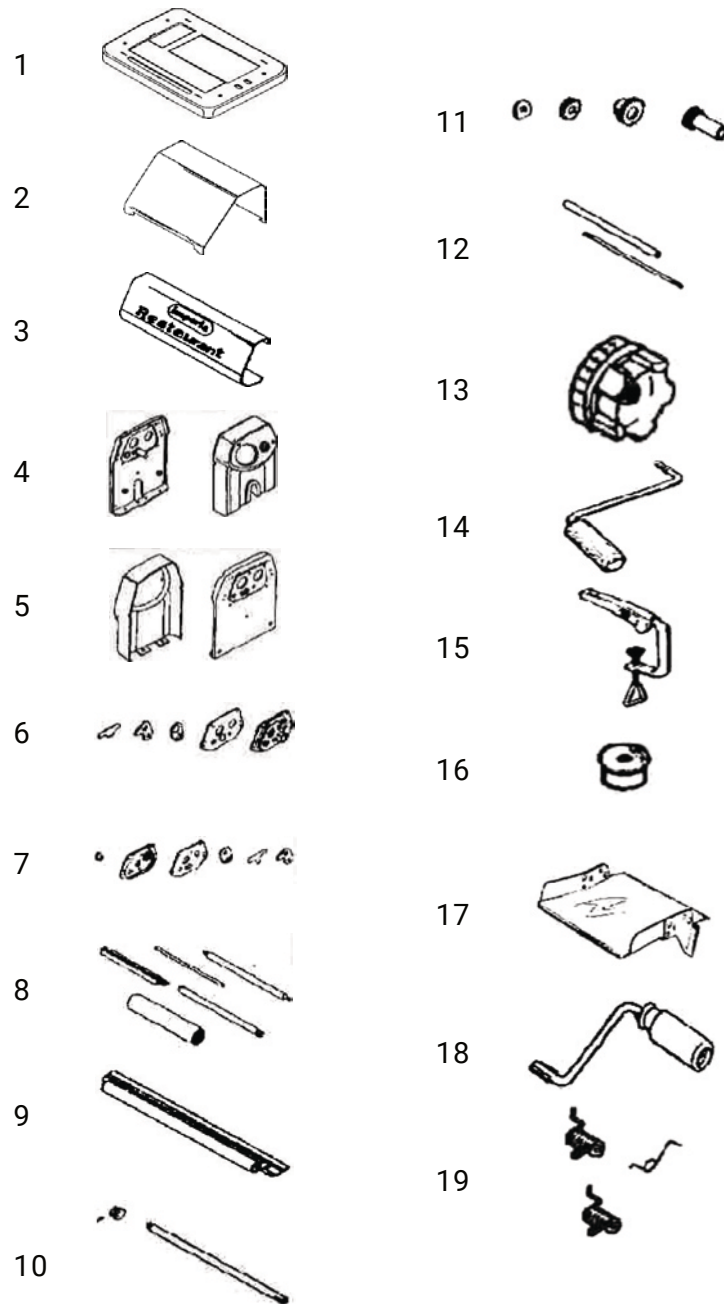
Do not remove residues of pasta using sharp objects. Never wash the machine body or the accessory under running water or using detergent. Never wash any part of the machine or the accessory in a dishwasher. Check that the parts are perfectly dry before putting them away.

ILLUSTRATED EXAMPLES



PARTS BREAKDOWN

ITEM	MODEL
13231	PM-IT-0210-M



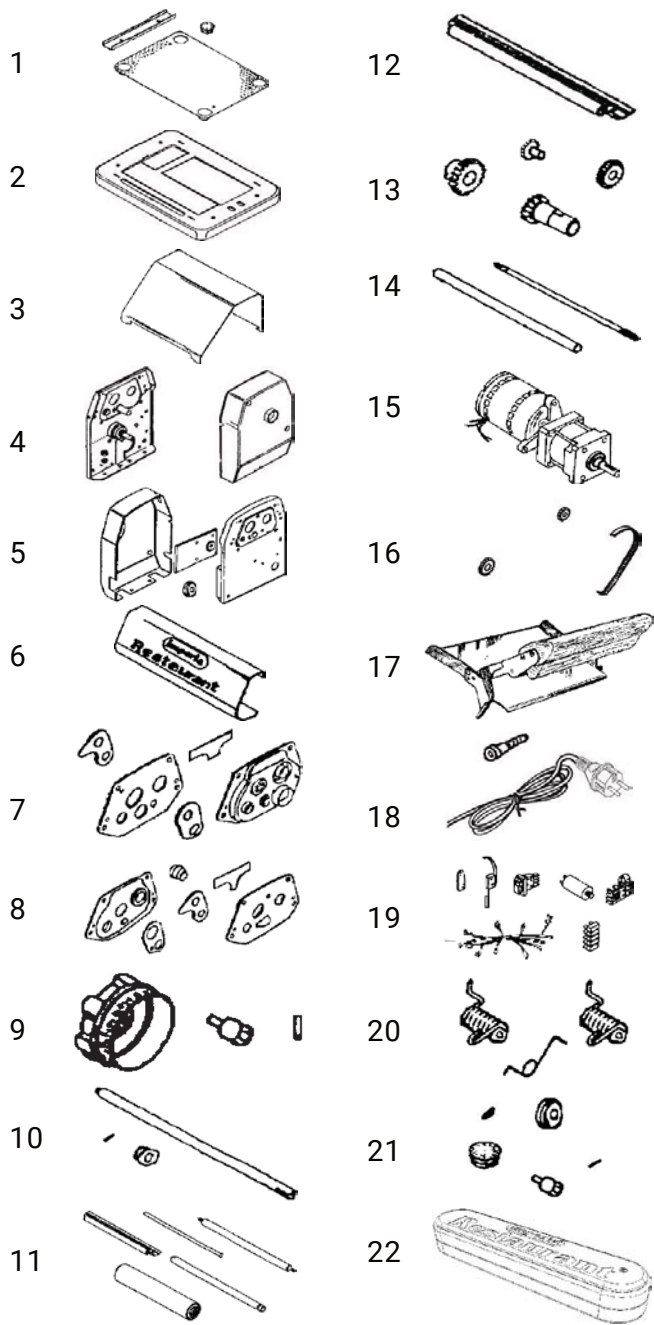
PARTS BREAKDOWN

ITEM	MODEL
13231	PM-IT-0210-M

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
15952	BASE FOR 13231	1	41628	ROLLER KIT FOR 13231	8	15965	CLAMP KIT FOR 13231	15
15953	SLIDE FOR 13231	2	44988	SCRAPERS FOR 13231	9	15966	FOOT SET FOR 13231	16
15954	COVER FOR 13231	3	15960	CENTRIFIC PIN KIT FOR 13231	10	15967	TRAY FOR 13231	17
15955	SIDE COVER KIT (LEFT) FOR 13231	4	15961	GEAR KIT FOR 13231	11	15964	HANDLE LARGE FOR 13231	18
15956	SIDE COVER KIT (RIGHT) FOR 13231	5	15962	TIE ROD KIT FOR 13231	12	15968	SPRING KIT FOR 13231	19
15957	PINION SUPPORT KIT (LEFT) FOR 13231	6	15963	KNOB FOR 13231	13			
15958	PINION SUPPORT KIT (RIGHT) FOR 13231	7	16007	HANDLE SMALL FOR 13231	14			

PARTS BREAKDOWN

ITEM	MODEL
13232	PM-IT-0210



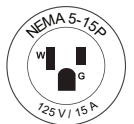
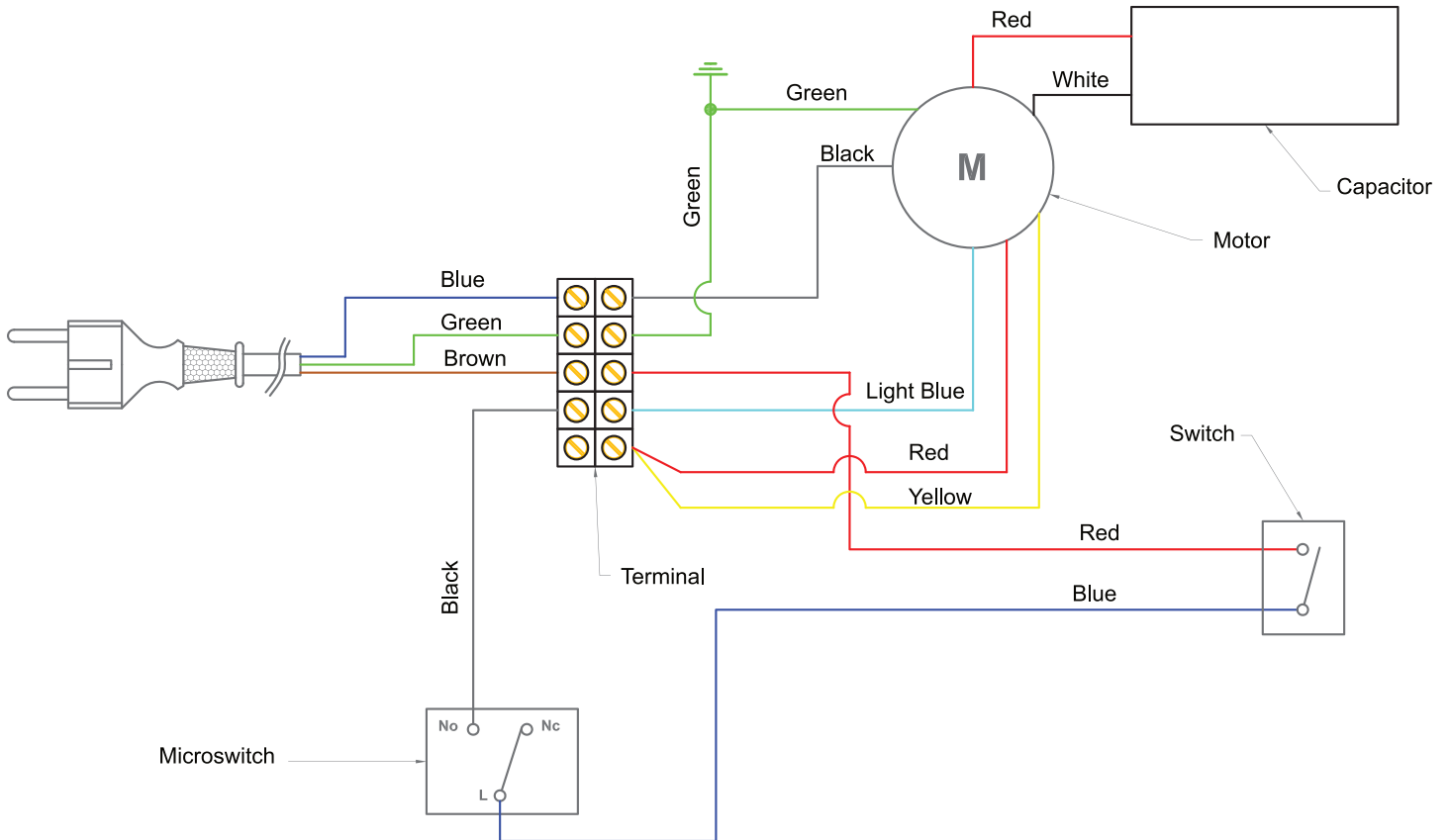
PARTS BREAKDOWN

ITEM	MODEL
13232	PM-IT-0210

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
15970	BOTTOM COVER KIT FOR 13232	1	15973	KNOB KIT FOR 13232	9	15984	TRAY WITH GUARD FOR 13232	17
15997	BASE SUPPORT FOR 13232	2	15978	CENTRIFC PIN KIT FOR 13232	10	16006	CORD 120V FOR 13232	18
15971	SLIDE FOR 13232	3	41628	ROLLER KIT FOR 13232	11	41636	ELECTRICAL SWITCH KIT (NEW) FOR 13232	19
15974	SIDE COVER KIT (RIGHT) FOR 13232	4	44988	SCRAPERS FOR 13232	12	15968	SPRING KIT FOR 13232	20
15974	SIDE COVER KIT (RIGHT) FOR 13232	5	15980	GEAR KIT (METAL) FOR 13232	13	15985	DIAL LOCK KIT FOR 13232	21
45081	NAME PLATE COVER FOR 13232	6	45082	TUBE & ROD KIT FOR 13232	14	15969	TRANSMISSION KIT FOR 13232	22
15977	PINION SUPPORT KIT (LEFT) FOR 13232	7	41915	MOTOR FOR 13232	15			
15975	PINION SUPPORT KIT (RIGHT) FOR 13232	8	41430	ASSEMBLY KIT BELT AND GEAR SET FOR 13232	16			

ELECTRICAL SCHEMATICS

ITEM	MODEL
13232	PM-IT-0210



NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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: _____

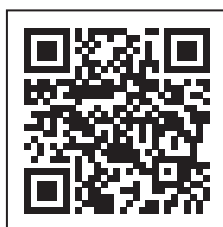
Date of Installation (MM/DD/YYYY): _____

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



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

Thank you for your purchase!



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