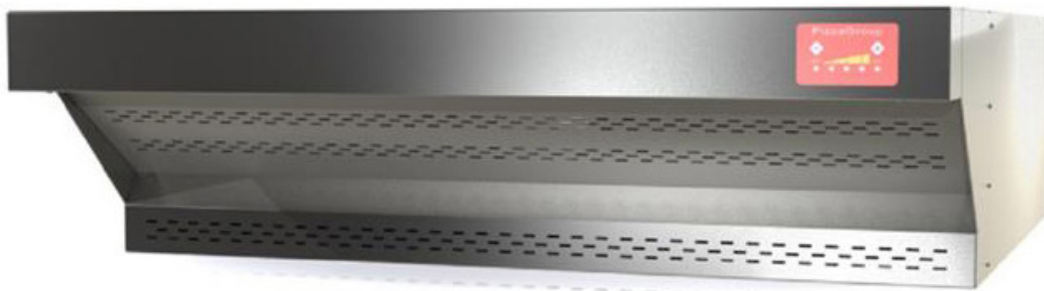


INSTRUCTION MANUAL

Pizza Oven Hoods

Item	40644	41603
------	-------	-------



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 - 02/12/2025



TABLE OF CONTENTS

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 8
Technical Specifications -----	8
Installation -----	8 - 11
Operation -----	12
Maintenance -----	13
Troubleshooting -----	14
Electrical Schematics -----	15
Notes -----	16 - 18
Warranty Registration -----	18

GENERAL INFORMATION

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compañie Limité et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité approprié. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été 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 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

WARNINGS FOR THE INSTALLER

Verify that the electrical connections for the oven comply with local, national and European regulations.

- Comply with the instructions provided in this manual.
- Do not make haphazard electrical connections with temporary or uninsulated cables.
- Check that the earthing connection to the electrical mains is efficient.
- Always use individual safety devices and other means of protection required by the law.

SAFETY AND WARRANTY

WARNINGS FOR THE USER

The environmental conditions of the location where the hood is installed must have the following characteristics:


- Be dry.
- Be at a safe distance from water and heat sources.
- Have adequate ventilation and lighting that comply with the hygiene and safety standards required by current laws.
- The floor must be flat and compact to facilitate thorough cleaning.
- No obstacles of any kind should be placed in the immediate vicinity of the hood, as these could interfere with its normal ventilation.
- Make sure that children do not approach the hood when it is in use.
- Comply with the instructions provided in this manual.
- Do not remove or tamper with the hood's safety devices.
- Always pay utmost attention, i.e., the user must pay attention to what he/she is doing and not use the hood when distracted.
- Comply with the instructions and warnings on the hood's nameplates. The nameplates are safety devices and therefore, must always be perfectly legible. If they become damaged or illegible, they must be replaced by requesting an original replacement from the manufacturer.
- Disconnect the power supply at the end of each use and before cleaning and maintenance operations.

WARNINGS FOR THE MAINTENANCE TECHNICIAN







Comply with the instructions provided in this manual:

- Always use individual safety devices and other suitable means of protection.
- Before starting any maintenance operation, make sure that the hood has cooled down, if it has recently been used.
- If even one of the safety devices is turned off or not working, the hood should be considered non-functional.
- Disconnect the power supply before working on electrical parts, electronic parts and connectors.

The machine highlights the risks that were not fully eliminated during the design phase or when the suitable safety devices were installed. In order for the customer to be fully informed of the machine's residual risks, those that are ever-present have been listed below.

RESIDUAL RISK	HAZARDOUS SITUATION	WARNING	PPE
Description	Description	Description	Image
Crushing	The staff could crush their fingers/hand whilst positioning the hood.	Maintenance must only be carried out by qualified personnel wearing personal protective equipment (gloves).	








SAFETY AND WARRANTY

Sharp element	Cutting injuries can occur when coming into contact with the machine frame's internal components during maintenance work.	Maintenance must only be carried out by qualified personnel wearing personal protective equipment (cut-resistant gloves and clothing that covers the forearms).	 
Tipping loads	Moving the appliance or part of it without suitable equipment.	Use suitable lifting systems or accessories when handling the appliance or its packaging.	
Electric shocks (Electrocution)	Coming into contact with live electrical components during maintenance work that is carried out when the electric panel is live. The operator carries out the work (with an electric tool or without disconnecting the machine's power supply) whilst laying on a wet floor.	Appliance maintenance must only be carried out by qualified personnel wearing electric shock-resistant personal protective equipment.	  
	Electrocution caused by the earthing system or electrical protective devices malfunctioning.	Install protective devices that conform with the current regulatory requirements, upstream of the appliance.	
Thermal	Hot steam may escape from the flue pipe and hole.	Keep your hands and/or other body parts away from the flue pipe and hole.	
Hygienic and microbiological	Inadequately cleaning the machine and/or room where it is located.	Poor hygiene can pose a risk to human health. Pay special attention to the cleaning cycles.	
Fire	If dietary fats start to accumulate and both the hood and flue pipe are not cleaned, this can lead to fires.	Periodically clean the inside of the hood and the flue pipe.	

SAFETY AND WARRANTY

Improper use	Using the oven for purposes other than those for which it was designed (cooking foods), can cause damage to property, animals and people.	Please read the instruction manual carefully and Chapter 2 in particular (SAFETY WARNINGS).	
--------------	---	---	--

A summary table of the Personal Protective Equipment (PPE) to be used during the various phases of the appliance's service life, is provided below.

Phase	Protective clothing	Safety footwear	Gloves	Glasses	Hearing protectors	Mask	Hard hat or safety helmet
							
Transportation	X	X	X				
Handling	X	X	X				
Unpacking	X	X	X				
Assembly	X	X	X				
Normal use							
Adjustments							
Routine cleaning		X	X	X			
Non-routine cleaning		X	X	X		X	
Maintenance	X	X	X	X			
Disassembly	X	X	X	X		X	
Dismantling	X	X	X	X		X	

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 an 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

Item Number	40644	40638
Compatible Ovens	40641 / 40643	40637 / 40638
Overall Dimensions (DWH)	71" x 36" x 17" 1803 x 914 x 432mm	45.5" x 42.1" x 11.9" 1155 x 1070 x 302mm
Net Weight	104 lbs. / 47.2 kgs.	59.5 lbs. / 27 kgs.

INSTALLATION

UNLOADING AND HANDLING THE HOOD

The hood must be unloaded and handled via a forklift, pallet truck and/or lifting equipment that is suitable for the weight to be lifted.

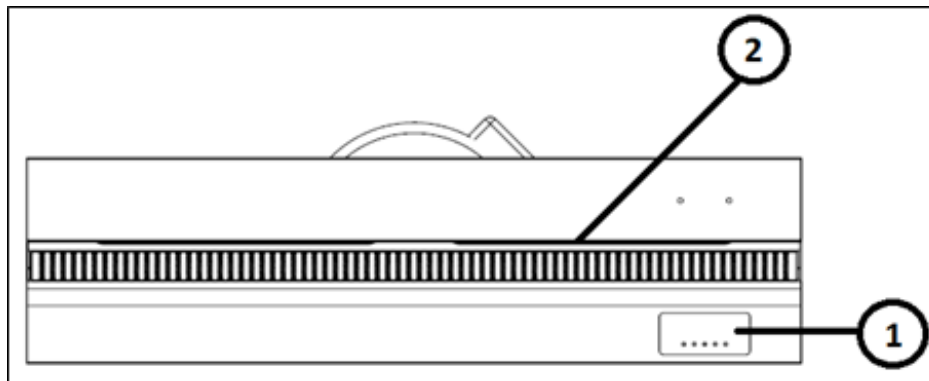
POSITIONING AND ASSEMBLING THE HOOD

- THE HOOD MUST BE INSTALLED BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE LOCAL, NATIONAL AND EUROPEAN REGULATIONS.
- MAKE SURE THAT THE SUPPORTING SURFACE OF THE OVEN, I.E. THE LOCATION WHERE THE HOOD WILL BE INSTALLED, HAS AN ADEQUATE LOAD-BEARING CAPACITY AND IS LEVEL.
- **WARNING! REMOVE ANY POLYSTYRENE PROTECTIONS AND THE PROTECTIVE FILM WITHOUT USING TOOLS THAT COULD DAMAGE THE SURFACES.**

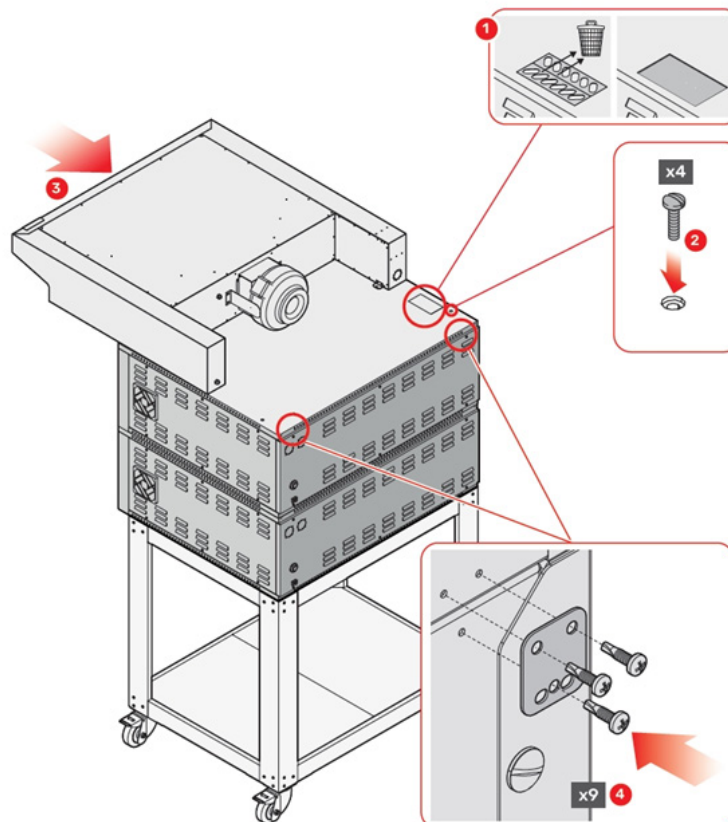
INSTALLATION

- **WARNING! OVERHEATING RISK: DO NOT PLACE ANYTHING ABOVE THE HOOD.**
- **WARNING! THE APPLIANCE MAY OVERHEAT IF THE FUME OUTLET HOLE IS OBSTRUCTED.**

The hood designed for mechanical ovens is always fitted with a light (position 2) and controls to turn on the light (position 1). If fitted with an extractor motor, the controls (position 1) can also be used to switch on and adjust the motor.

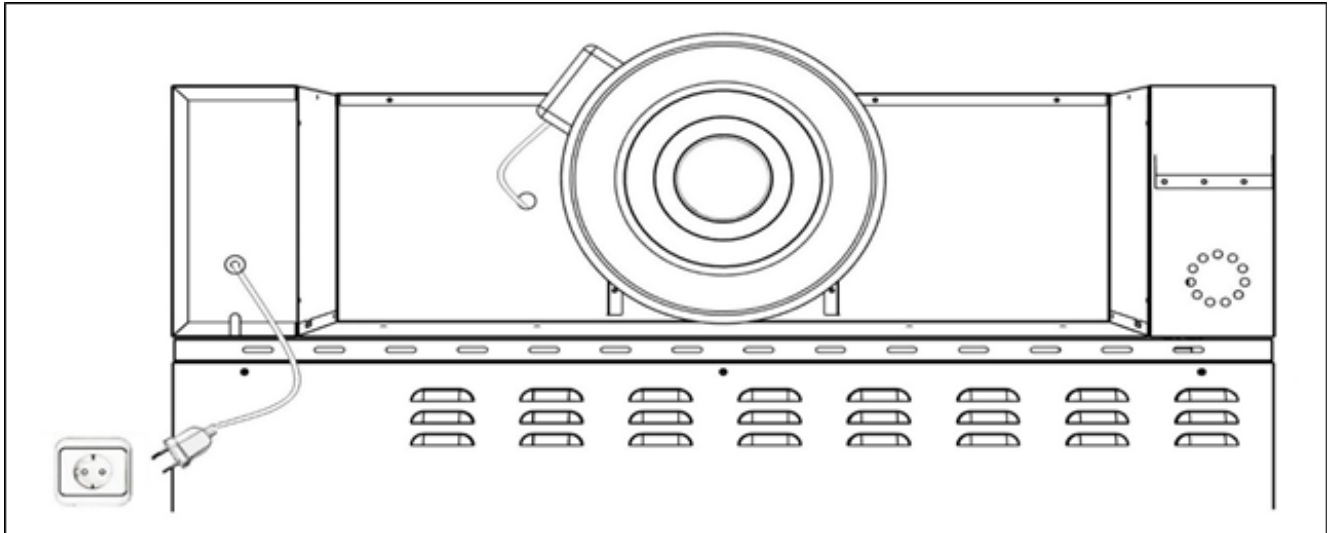


It must be positioned above the oven and fixed with the appropriate screws (see diagram below).



INSTALLATION

The hood must be connected to a single-phase socket (10 A, 230 V, 60 Hz).



CONNECTION TO THE UTILITIES (ELECTRICAL CONNECTION)

WARNING! ONLY QUALIFIED PERSONNEL ARE PERMITTED TO CONNECT THE APPLIANCE TO THE ELECTRICAL MAINS.

The oven is supplied without a power cable. The appliance must be connected to the electrical mains by interposing a differential magnetothermal switch with suitable characteristics, in which the minimum opening distance between the contacts is at least 3mm.

To connect the oven to the electrical mains, it is essential to proceed as follows:

- Remove the right side panel.
- Connect the power cable conductors to the terminal board; this must be an approved H07-RNF-type cable with conductors that have a suitable cross-section, according to the provisions of the regulations in force.

IN ADDITION, FOLLOW THESE INSTRUCTIONS:

- The mains socket must be easily accessible and must be able to be reached without moving the oven in any way.
- The electrical connection must be easily accessible, even after the oven has been installed.
- The distance between the oven and the socket must be such that it does not cause the power cable to stretch. Furthermore, the cable itself must not be under the base of the oven.
- In order to prevent any risks, damaged power cables must be replaced by the technical support service or a qualified technician.

GROUNDING





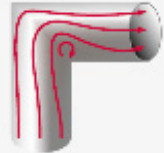

IT IS IMPERATIVE THAT THE SYSTEM BE GROUNDED.

INSTALLATION

In compliance with current regulations, it is mandatory to connect the equipment to an equipotential system whose efficiency must be correctly checked according to the regulations in force.

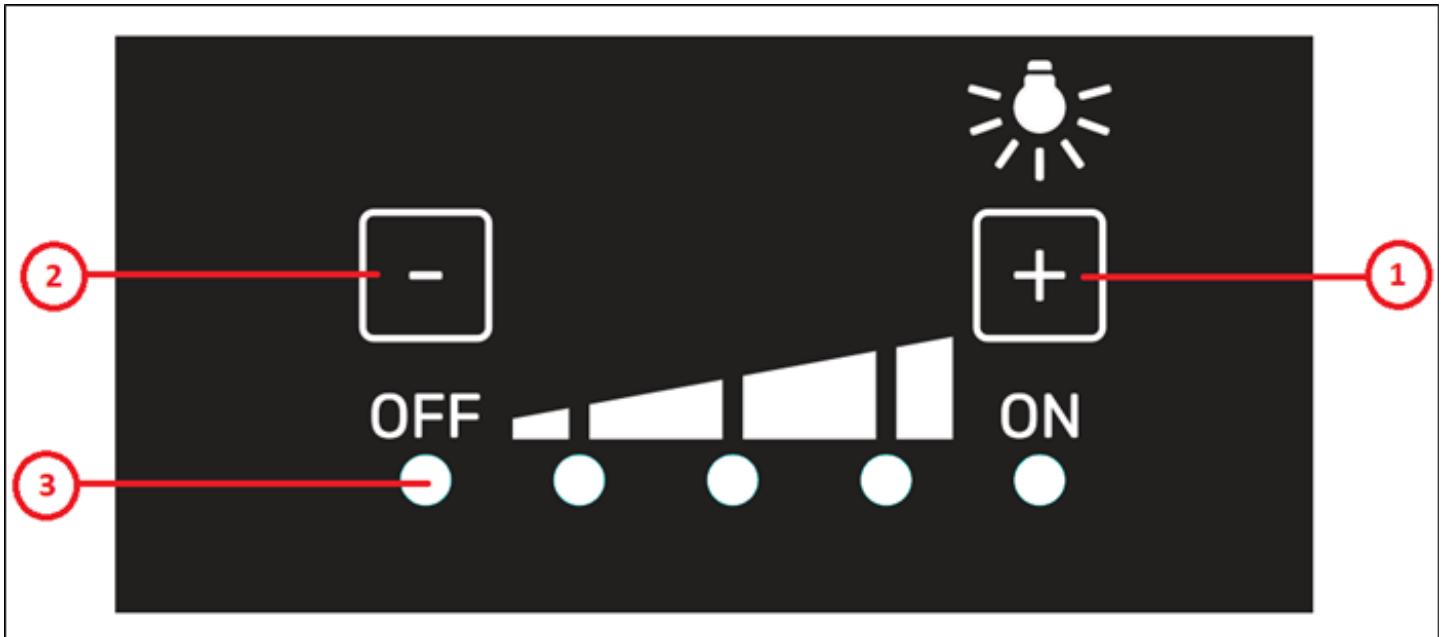
FUME EXTRACTION

Whilst installing the hoods and flue pipes, you must bear in mind that as the length of the exhaust pipe increases, the back pressure (pipe resistance) increases and the quantity of air being transported decreases. Elbows and bends are problematic to the extent that they generate impact surfaces that stop the flow of air and form turbulence. This increases the back pressure. For this reason, the flue pipe must contain as few elbows and bends as possible. Should elbows and bends need to be installed as a result of contingent structural conditions, we recommend making the radius as wide as possible, as the smaller the radius of an elbow, the greater the back pressure. Right angles should also be avoided as they lead to higher pressure losses and therefore losses in terms of efficiency.

		
45° elbow Recommended	90° elbow Recommended	90° elbow with conduit bodies Recommended
		
90° elbow, spiral pipe Recommended	90° right-angle elbow Not recommended	90° elbow, crushed spiral pipe Not recommended

OPERATION

DESCRIPTION AND OPERATION OF THE MECHANICAL CONTROL PANEL



1. Extractor fan power/adjustment button:
When the button is pressed once, it turns the extraction rate to minimum and the first LED on the left lights up. To increase the extraction rate, press the button until the desired rate is reached; an LED will light up each time the button is pressed.
Light power button:
Press and hold the button to turn the light on or off.
2. Button for switching off or lowering the extractor fan:
To decrease the extraction rate, press the button once; an LED will go off each time the button is pressed.
To switch the extractor fan off, press and hold the button; all the LEDs will go off.
3. Extractor fan speed indicator LED:
Each time button 1 is pressed, an LED will light up to indicate that the fan speed has been increased. Each time button 2 is pressed, an LED will go off to indicate that the fan speed has been decreased.

Notice: there is no on/off switch. To turn on or off you must use the + or - buttons on the control panel.

DESCRIPTION AND OPERATION OF THE DIGITAL CONTROL PANEL

In order to avoid any accidental start-ups or setting changes, the ON/OFF, START, PAUSE, Programmes and Menu icons on the main screen have a slight intervention delay, compared to other commands. This is not a defect but a safety feature that has been deemed necessary for the device.

MAINTENANCE

SAFETY PRECAUTIONS

BEFORE CARRYING OUT ANY CLEANING AND/OR MAINTENANCE OPERATIONS, PLEASE ADOPT THE FOLLOWING "SAFETY PRECAUTIONS".

- Make sure that both the oven and hood are switched off and have fully cooled down.
- Make sure that both the oven and hood have been disconnected from the mains.
- Make sure that the power supply cannot be accidentally reactivated; unplug the power cable from the mains.
- Use the personal protective equipment required by Directive 89/391/EEC.
- Do not use water from hoses or high-pressure washers.
- Do not use abrasive materials or sponges to clean the metal parts of the hood.
- Install all protections and reactivate all safety devices once the cleaning, maintenance or repair operations have been completed, and prior to putting the hood back in service.

ROUTINE MAINTENANCE TO BE PERFORMED BY THE USER

BEFORE CARRYING OUT ANY CLEANING AND/OR MAINTENANCE OPERATIONS, PLEASE ADOPT THE "SAFETY PRECAUTIONS".

In order to always keep the hood clean and efficient, routine cleaning and maintenance must be carried out at regular intervals as follows:

WEEKLY CLEANING

The outer part of the hood must be cleaned on a weekly basis with a degreasing cleaner that removes grease and fat residues from the surfaces. Do not use abrasive sponges.

BIANNUAL CLEANING

To prevent the risk of fire or the proliferation of bacteria and harmful germs, we recommend cleaning the flue pipes and the extractor motor (if fitted) every six months. If a large amount of grease has accumulated, increase the cleaning frequency.

UNPLANNED MAINTENANCE TO BE PERFORMED BY SPECIALISED TECHNICIANS

FOR ANY WORK THAT IS NOT THE RESPONSIBILITY OF THE USER, A SPECIALISED TECHNICIAN MUST BE CALLED OUT. CONTACT YOUR LOCAL DEALER AND/OR SERVICE REPRESENTATIVE.

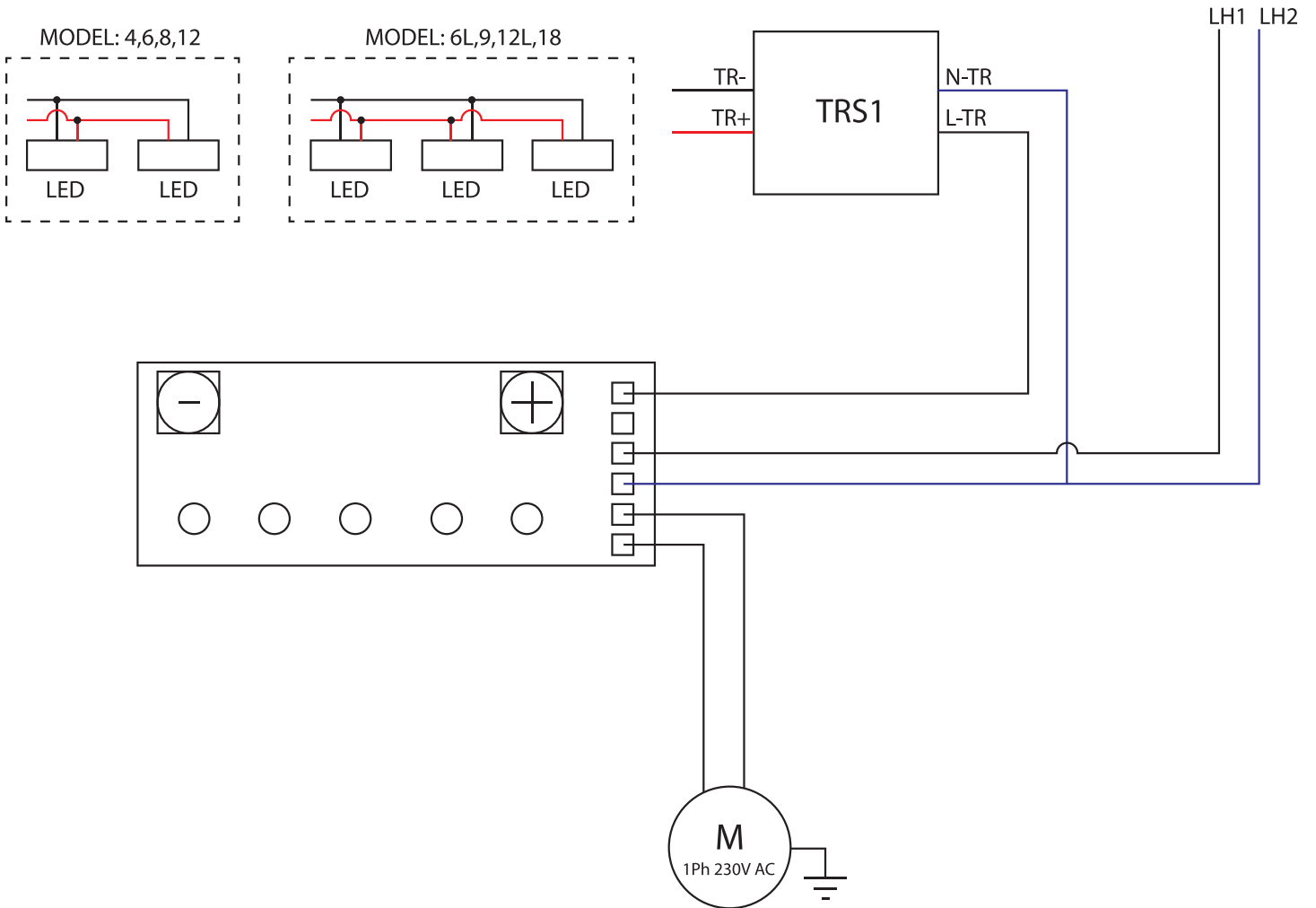
BEFORE CARRYING OUT ANY CLEANING AND/OR MAINTENANCE OPERATIONS, DISCONNECT THE POWER SUPPLY AND FOLLOW THE "SAFETY PRECAUTIONS".

TROUBLESHOOTING

Anomaly	Possible Cause	Possible Solution
The extractor fan will not switch on.	No electricity.	Check the main switch, socket, plug and power cable.
	The power/adjustment board is faulty.	Replace the board.
	The extractor fan is faulty.	Replace the extractor fan.
The LED strip will not turn on.	The LED bar is faulty.	Replace the LED bar.
	The transformer is faulty.	Replace the transformer.
	The hood's light card is faulty.	Replace the hood's light card.
The extractor fan turns on, but the hood is not extracting.	The extractor fan or flue pipe is obstructed.	Clean the extractor fan and flue pipe.

ELECTRICAL SCHEMATICS

ITEM	ITEM
40644	41603



WARRANTY REGISTRATION

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

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

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

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

For mailing in Canada
Pour postale au Canada
Por correo en Canadá

For mailing in the US
Pour diffusion aux États-Unis
Por correo en los EE.UU.

TRENTO
PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

TRENTO
PRODUCT WARRANTY REGISTRATION
4450 Witmer Industrial Estates, Unit 4,
Niagara Falls, New York
USA, 14305

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____ 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

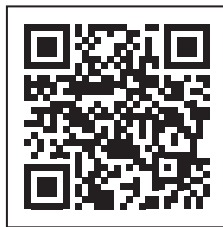
Thank you for choosing Trento | Merci d'avoir choisi Trento | Gracias por elegir Trento

TRENTO

ELEVATING CULINARY EXCELLENCE

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

Thank you for your purchase!



Follow us on social media
@trentoequipment

