

INSTRUCTION MANUAL

Electric Pizza Ovens

Item	59331	59328
Model	PE-IT-0004-E	PE-IT-0006-E



⚠ 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 - 12/29/2025



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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 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'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 cueillies 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

Before you starting using this oven, please read the following manual. Operator safety, equipment devices must be kept efficient at all times. This booklet is intended to illustrate the proper use and maintenance. It is the operator's duty and responsibility to abide by it.

GENERAL WARNINGS

WARNING: improper connection, as well as any alterations or improper maintenance, may cause material damage to things or people and even death in extreme cases. Please read the instructions carefully before

SAFETY AND WARRANTY

installing and using the appliance.

READ THE FOLLOWING INFORMATION CAREFULLY FOR A CORRECT INSTALLATION AND OPTIMAL OPERATION OF THE OVEN

- The data plate with the serial number, the model number and the mark is visibly applied to the oven. The data plate must never be removed.
- Check the appliance after unpacking. If any transport damage has occurred, do not use the oven.
- Before use, remove all plastic film protecting the appliance, blowing hot air to make it easier (hairdryer).
- This appliance is intended for professional use by qualified persons.
- Even though ALFA stainless-steel ovens include insulating materials between steel layers, they could overheat on the outside.
- During the switch-on phase, small muffed noises may occur; this should not cause concern, as this is only the material adapting to the change in temperature.
- Never allow children to get near the appliance when it is operating or to play with it.
- Never use steel sponges or sharp scrapers which could damage the surfaces. Use common non-abrasive products and, if need be, wood or plastic tools. Rinse thoroughly and dry with a soft or microfiber cloth.
- Never use plastic dishes or containers. The oven high temperatures could melt the plastic and damage the appliance.
- Use tools and cutlery that are resistant to high temperatures.
- Place the oven on a level surface and make sure to keep it away from objects and materials that might be damaged by heat or sparks.
- Due to the high temperatures, the colors of the exterior surfaces might vary in time.
- Do not paint the oven or put objects on it.
- The installation of the oven must allow for easy access for cleaning.
- Lock the oven casters to make sure your oven stays in place before using it.
- Do not move the oven during use or when it is hot.
- Never store flammable objects into the oven.
- Never insert sharp metal objects (cutlery or tools) into the ventilation slots.
- Never obstruct the ventilation openings or heat dissipation slots.
- Never place sealed containers or boxes into the oven. They can build pressure during cooking and can end up exploding.
- Never put flammable materials on the upper third under the oven chamber.
- Hold the handle when opening and closing the door.
- Do not touch the exterior surfaces and the flue when the oven is running.
- Do not use flammable liquids near the oven.
- Keep any electrical wiring and fuel line away from hot surfaces.
- Do not use the oven in case of breakage or malfunctioning.
- Do not lean or rest objects on the oven: they might compromise its stability.
- In case of grease fire, turn off the oven and leave the door closed until the fire goes out.
- The parts sealed by the manufacturer should not be altered by the user.
- Do not leave the appliance unattended during cooking that releases fats and oils: they can catch fire.
- Do not lift the oven from the shelf or the worktop.
- Any modifications made to the device can be potentially dangerous.

SAFETY AND WARRANTY

SAFETY WARNINGS

This type of appliance is intended to be used for commercial applications, such as kitchens in restaurants, canteens, hospitals and commercial enterprises, such as bakeries, butchers, etc., but is not intended for the continuous mass production of food.

For direct connection to the grid, it is necessary to provide a device that ensures disconnection from the grid, with a contact opening distance that allows complete disconnection in overvoltage category III conditions, in accordance with the installation regulations

PLEASE READ THE FOLLOWING INSTRUCTIONS BEFORE INSTALLING AND USING THE OVEN. Please read the entire instruction manual before installing this appliance. Failure to follow these instructions could result in personal and property damage or death. Please contact the local authorities for any restrictions on the installation.

ONE OF THE MAIN CAUSES OF OVEN FIRE IS DUE TO THE NON-OBSERVANCE OF THE MINIMUM DISTANCE FROM FLAMMABLE MATERIALS OR IMPROPER INSTALLATION. IT IS OF THE UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED IN ACCORDANCE WITH THESE INSTRUCTIONS.

FOR YOUR SAFETY: do not store or use gasoline or other flammable vapors or liquids in the proximity of this or any other appliance. Always keep the area under and around this appliance free and clear of any combustible materials.

WARNING: improper installation, adjustment, alteration or maintenance might cause personal and property damage and death. The device must be disconnected from its power source when in maintenance and when replacing parts

FOR YOUR SAFETY: if the power supply cable is damaged, it must be replaced by the manufacturer or its technical support service or in any case by a person with a similar qualification, in order to prevent any risk.

WARNING: the appliance must not be cleaned with water jets or steam cleaners.

WARNING: when the oven door is opened, be careful of the hot steam that may leak out.

WARNING: the appliances must be disconnected from the power supply during cleaning, maintenance and replacement of the various parts.

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

1 YEAR PARTS AND LABOR WARRANTY

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

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

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

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	59331	59328
Model	PE-IT-0004-E	PE-IT-0006-E
Pizza Capacity	4	6
Pizza Production (per hour)	60	80
Material	Stainless Steel, Iron Sheet, Ceramic Fiber	
Power	13 kW	18 kW
Current	19.5 A	26 A
Electrical	240V / 60Hz / 3	
Power break	10kA	
Heating Time (to reach 500°C / 932°F)	75 minutes	120 minutes
Max consumption	500°C / 932°F	
Cooking Floor	29.5" x 29.5" / 750 x 750mm	29.5" x 44.3" / 750 x 1125mm
Net Weight	672.4 lbs. / 305 kgs.	1058.2 lbs. / 480 kgs.
Net Dimensions (WDH)	40.9" x 45.7" x 33.5" / 1040 x 1160 x 850mm	40.9" x 60.4" x 33.5" / 1040 x 1535 x 850mm
Packaging Weight	800 .3 lbs. / 363 kgs.	1258.8 lbs. / 571 kgs.
Packaging Dimensions	53.1" x 44.7" x 37.4" / 1350 x 1135 x 950mm	49.2 x 50 x 43.3" / 1250 x 1270 x 1100mm

INSTALLATION

The local must have the following characteristics:

OVEN SPACE: prepare adequate space when positioning the oven. For dimensions and weight, refer to the product data sheet.

INSTALLATION

CHIMNEY: for exhaust vapor, with an efficient damper suitable for receiving a pipe of a diameter of not less than 120 mm. Use the evacuation chimney with the compensation opening.

POWER SUPPLY: three-phase line at least equal to the maximum oven power. Lower power may be installed as the oven is equipped with electronic control with power partializers (for more information contact the oven manufacturer). In any case, consider other electrical utilities to determine the power to be installed in the room where the oven will be installed.

To reduce the risk of oven malfunction, do not place it near sources of electrical interference.

Should there be a need to connect a longer power cable, contact a specialized technician.

Once the sealing eyebolts have been unscrewed, screw the bolts with the supplied washers in order to close the holes.

THIS APPLIANCE CANNOT BE COATED WITH FLAMMABLE MATERIALS. USE ONLY NON-COMBUSTIBLE MATERIALS TO BUILD IN THE OVEN. THE TOP PART OF THE OVEN CANNOT BE BUILT IN AND IT MUST BE KEPT CLEAR OF FURNITURE THAT COULD COMPROMISE ADEQUATE VENTILATION.

ATTENTION: do not occupy the minimum safe distance with insulation or other materials.

- Improper installation of this oven can cause fire; to reduce this risk, carefully follow the instructions.
- Read the entire instruction manual before installing this appliance. Failure to follow these instructions could result in personal and property damage or death.
- Leave enough space around the burner for proper maintenance.
- Remove the blocks inside the furnace chamber used for transportation.

ATTENTION

The outer sides of the oven can reach temperatures above 50°C (120°F). Any flammable materials must not be within 1-meter radius of the oven.

CAUTION: when being used, place the oven at a safe minimum distance from flammable materials or any other substance that can be damaged by heat.

FOR YOUR SAFETY

Place the oven on a flat and stable surface. Involuntary movements during operation may result in personal injury and property damage.

CAUTION: place the oven at a minimum distance of 20 cm (8 in) from the wall or any other equipment. Increase the minimum distance to 50 cm around the flue and 1m from the top of the oven.

THE TOP VERSION OVENS SHOULD BE PLACED ON TABLES OR OTHER FIREPROOF SURFACES WITH ENOUGH LOAD-BEARING CAPACITY (for the weight, refer to the product data sheet attached to the instruction manual), ADJUST THE LEVELING FEET TO HOLD THE OVEN STEADY.

INSTALLATION

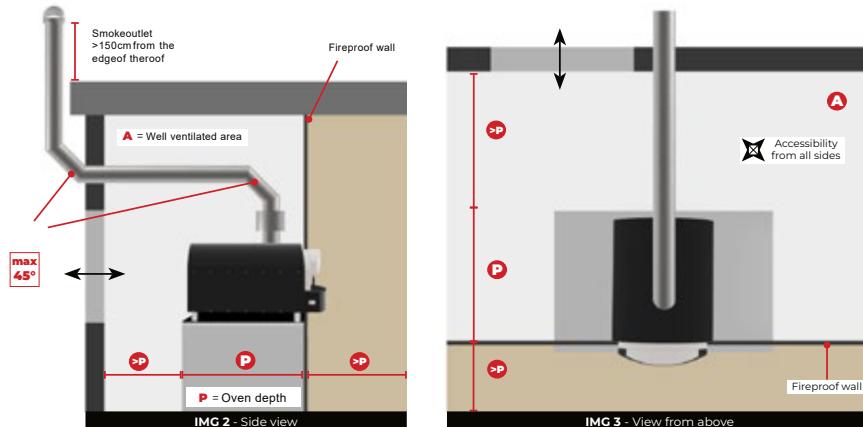
To move the oven more easily, remove the bricks inside the combustion chamber.

Safe use: use the oven base with wheels only for the intended purpose, i.e. to support and facilitate the movement of the oven. Do not use it as a ladder or support for other heavy objects. For safety, the oven must be anchored together with the base via a chain to the wall. Very important, the length of the chain must be less than the length of the power line, the fixing point must be on the same side where the junction box is installed.

INSTALLATION BEHIND A WALL

WARNING: BUILT-IN INSTALLATION IS TO BE UNDERSTOOD AS INSTALLATION BEHIND A WALL.

- The oven can be installed behind a fireproof wall leaving the non visible sides of the oven free and accessible (see image 3).
- Do not cover the oven with materials which would cause excessive overheating of the outside of the oven with possible paint deterioration.
- Provide at least 2cm of air around the oven at the front (see image 1) to ensure easy removal in case of need.
- The premises must be well ventilated by providing suitable air vents.
- See ventilation section. Lack of air re-circulation especially in gas ovens causes malfunctions.
- Use fireproof materials for wall construction. (see image 1).
- For the vapor outlet, refer to the ventilation section.
- Install the oven on the base. When installing on a surface, make sure to screw the feet on.



INSTALLATION

CONNECTION TO THE CHIMNEY AND TO VAPOR DISCHARGE

The connection operations of the oven vapor discharge chimney, must be performed by qualified personnel. The connection to the fireplace must be done through, a steel or aluminum tube of diameter not less than 120mm. The damper of the chimney must ensure vapor evacuation in the most unfavorable weather conditions. Any fan in the room they must not compromise the damper of the chimneys. Pollutants such as hydrocarbons will not have to affect the chimney.

VENTILATION

Appliances must be installed in rooms that are sufficiently ventilated to prevent the concentration of substances in the air.

NATURAL VENTILATION

Natural ventilation can be obtained by using one or more permanent openings on walls/windows/fixtures or through ventilation ducts. The net area of the ventilation openings must be no less than 300cm². The ventilation slots may be made in the walls, on the doors or the window systems of the room or the combustion air room facing outwards; they can be obtained by increasing the gap between doors facing outwards and the floor of the room or the combustion air room or they can be realized on the fixtures facing outwards as long as the free air flow is guaranteed and the net cross section is measurable. The room ventilation can also be implemented by an individual or collective ventilation duct, provided that this pipework is impermeable to smoke and gas and it does not have changes in direction or sharp edges. In case of indirect ventilation of the room where the gas appliance is installed, the circulation of air between adjacent rooms may be ensured with several air flow openings as long as each of them has a net cross-section area of no less than 200 cm². Such apertures can be made in the walls or in the doors of the common walls or can be obtained by increasing the gap between the inner doors and the floor of the premises as long as the free air flow is guaranteed and the net cross section is measurable.

ATTENTION: ALWAYS CONTACT A QUALIFIED TECHNICIAN.

FORCED VENTILATION

Forced ventilation can be obtained with systems equipped with electric fans. The actual flow rate must be no less than 1,72 m³/h per kW.

The air velocity near the installation must not disturb the operators and must have the following characteristics:

- The air velocity next to the exhaust hood must be between 0,25 m/s and 0,5 m/s.
- The make-up air velocity must be less than or equal to 0,15 m/s up to 2 meters from the walking surface.

The air flow vents in the premises, facing outwards, must have the following characteristics:

- To be conveniently located so as not to create a short circuit in the air flow.
- To be protected by grilles.

INSTALLATION

AERATION

The required aeration may be obtained through the implementation of one of the systems described in the following paragraphs.

FORCED AERATION SYSTEMS

The hourly flow rate of the system must be at least 1,72 m³ per kW referred to the total rated thermal output of the installation.

NATURAL AERATION SYSTEMS

Total rated thermal output not exceeding 15 kW. Through permanent openings facing outwards in the room where the appliances are installed. The net area of the openings or the cross section must be no less than 100cm². Total rated thermal output not exceeding 35 kW. Through exhaust hoods connected to the flue or duct with natural draft according to the UNI EN 13 384 guidelines.

BASE

- Correct assembly: before using the base, check that all screws and parts are tightened tightly to ensure both stability and safety during use.
- Load capacity: comply with the weight limit indicated for the base of the oven with wheels. Do not overload the base otherwise it could cause damage to the wheels or cause the oven to tip over.
- Positioning surface: make sure to position the oven base on a flat and stable surface. Avoid placing it on slippery or unstable surfaces that could cause the oven to overturn.
- Wheel locking: the oven base is equipped with wheels that have wheel-brakes. Make sure to lock the wheels when the oven is in position so as to avoid unwanted displacements during use. Check the condition of the wheels periodically, making sure that they are in working condition and that they roll without obstacles. Lubricate moving parts and clean the oven base regularly to avoid accumulation of dust and dirt.
- Safe use: use the oven base with wheels only for the intended purpose, i.e. to support and facilitate the movement of the oven. Do not use it as a ladder or support for other heavy objects.
- Wheel covers can be applied to the base of the oven.
- The cover is supplied disassembled, it will be necessary to screw the 3 pieces together using the screws provided.
- Once assembled, simply slide it under the base as illustrated in the images below.

INSTALLATION

WHEEL COVER ASSEMBLY



Fix the lateral supports to the front using the screws supplied



INSTALLATION

ELECTRICAL CONNECTION

The electrical connection operations must be carried out by qualified personnel.

the oven's main power supply must be connected via a dedicated line to an external 3P differential magneto-thermal switch with a minimum breaking capacity of 10kA.

For direct connection to the grid, it is necessary to provide a device that ensures disconnection from the grid, with a contact opening distance that allows complete disconnection in over-voltage category III conditions, in accordance with the installation regulations

Over-current protection devices must comply with the relevant standards of the country of installation. The devices used for the connection must be approved for the country of installation. The degree of protection of the enclosures must be no less than IP 44 with the characteristics laid down in the standard of the country of installation. Verify that the oven has its ground terminal connected to an ground system that complies with the standard of the country of installation. In the back of the oven, there is the junction box, which contains the terminal block for connecting the oven's main power supply. Unscrew the cover and proceed by connecting the three phases L1, L2, and L3. Connect the yellow/green grounding wire, and finally close everything back up.

OPERATION

TOUCH SCREEN AND USER INTERFACE

INITIAL INFORMATION

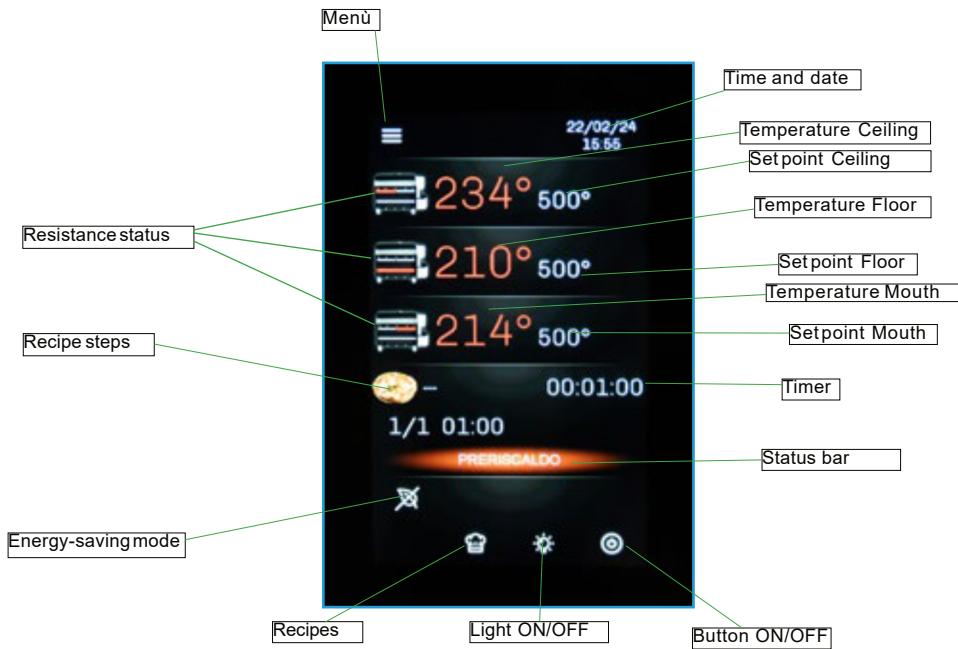
- STAND-BY: the device is powered up but switched off by the software; the loads are switched off.
- ON: the device is powered up and switched on; the loads can be switched on.
- OFF: the device is not powered up; the loads are switched off.

STAND BY SCREEN

Briefly press the ON/OFF key to switch on the device; pressing it for 3 seconds, switches it off. The planning key will also be displayed top left making it possible to set weekly programmed switch-on. Set-up key displayed top right, makes it possible to access the date and time settings and to configure the parameters. The 'Room Light' button allows the room light to be manually switched on or off even when the controller is in stand-by mode.

OPERATION

CONTROL SCREEN



FUNCTIONS

In the Zeno oven, differentiated temperature management between Top, Floor and Front is achieved by setting the desired temperature values zone by zone. The temperatures can be set individually and are not bound to each other.

Settings on the display are:

- Status bar.
- Energy-saving function.
- Temperature and set point.
- Power Ceiling.
- Power Floor.
- Power Mouth.
- Cooking timer.
- Light.
- Recipe book.
- Weekly programmed switch-on.
- General settings and other functions.

OPERATION

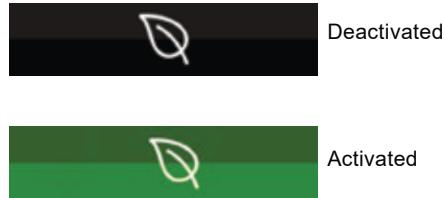
STATUS BAR

When the device is switched on, the oven is already operating and the outputs are active according to the required settings. The status bar shows the function being performed by the oven.



ENERGY-SAVING FUNCTION

The energy-saving function can be activated, except when rapid heating is in progress. This function allows the reduction of consumption by limiting the power of the heating elements. It can remain active until the deactivation button is pressed.



TEMPERATURE AND SET POINT

How to set the temperature in the Zeno oven. The temperature setting is based on the chamber probe and the control outputs are the 3 relays (ceiling, floor, mouth). Clicking on the temperature line takes you to the set point temperature setting screen. The temperature can be set in a range from 0 to 500°C. Once the oven has reached the temperature, the heating elements will work automatically to maintain the chosen temperature (red resistor line on, white resistor line off). The heating elements will restart when the detected temperature falls 5°C below the set point.

COOKING TIMER

Touch the timer key to set the perfect time for baking pizza (one minute in the example); when cooking is finished, an alarm will sound.

OPERATION

LIGHT

The On/Off light key manually switches the light on and off when the device is in stand-by or ON.

RECIPE BOOK

STORING A RECIPE

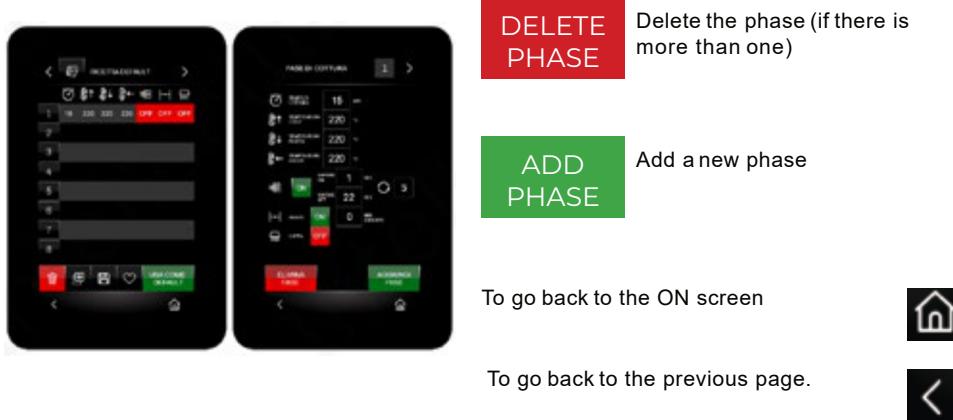
A maximum of 99 recipes can be stored. The recipe menu is accessed via the recipe button. A screen divided into 2 bins will appear:

The recipe book contains a main section “OEM RECIPES”, where up to 99 recipes can be saved, and a second section, “MY RECIPES”, where the user’s favorite recipes in the main section can be displayed. This function gives quick access to the most frequently used recipes. The “OEM RECIPES” recipe book contains recipes uploaded by the manufacturer or previously created recipes, or default recipes which can be used to create personalized recipes. If a stored recipe is selected, a screen opens where it is possible to:

- USE AS DEFAULT** Use the recipe for a cooking cycle
-  Delete the recipe (it will be overwritten by the default recipe)
-  Copy the recipe
-  Save the recipe
-   Include or exclude the recipe from the favourites

PHASES

To configure a recipe (with one or more phases), press one of the available phases; this will open the following screen where it is possible to.



OPERATION

"WEEKLY PROGRAMMED SWITCH ON" FUNCTION

The "Weekly programmed switch-on" function allows the user to program up to two recipes, each with 2 switch-ons, for every day of the week. The recipe is loaded and the oven heats up to the pre-set temperature for the recipe. To set it off, it must be started up manually using the appropriate key.

To access the procedure, operate as follows:

1. Make sure at least one recipe has been saved and that the device is in stand-by mode; if no recipes have been saved, the default recipe will be used.
2. Touch the key in the middle of the screen at the bottom. The screen with the default recipe will appear (if it is the first time it is programmed):

To program a switch-on, proceed as follows:

1. Select the day of the week.
2. Select one of the two recipes; choose which section to upload the recipe from ("OEM RECIPES" or "MY RECIPES").
3. Activate the recipe using the OFF/ON key. As soon as ON is pressed, two more keys will appear to set the times. They will be set to OFF by default but can be changed by pressing the key: ON will start up pre-heating of the set recipe, according to machine configuration.
4. Set the START and STOP times.
5. Once the programming for that day of the week is complete, it is possible to:

CANCEL	Delete the changes just made
SAVE AND EXIT	Save the changes and exit; the controller will display the stand-by page with the details of the first programme closest in time
SAVE AND NEXT	Save the changes and go to the next day.

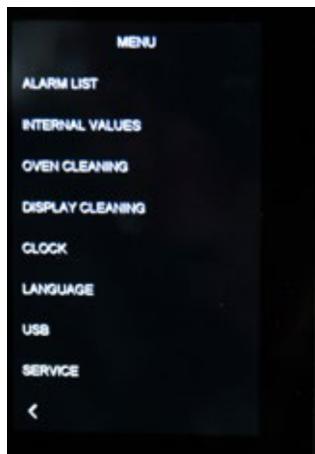
If you program a recipe with a programmed switch-on and switch-off time, be aware that the oven may lose the set programming in the event of a sudden switch-off due to a power failure or if the plug is pulled out. When restarting, this causes the automatically set switch-off to be lost and therefore the oven may not switch off at the set time and remain on. It then becomes necessary to act manually.

The weekly program can be changed at any time by touching the key and repeating the steps described above.

OPERATION

INITIAL INFORMATION

On the Stand-by screen, touch the settings key to access the menu with the following options:



By selecting this option, the date and time can be changed and either the "EU" or "US" format chosen. In the event of "multi-base" configuration, this function can only be accessed if all the decks are in stand-by (this menu has a key which automatically puts all the ovens in stand-by).

FIRST USE AND IGNITION

BEFORE USE: remove all plastic film protecting the appliance, blowing hot air to make it easier (hair-dryer). Never open with sharp objects.

SILL: do not use aggressive cleaning products on models that are equipped with a lava stone sill. Water and pure 30% pure alcohol are recommended: alcohol will dissolve the fat found on the stones and the water will capture it. Remember not to use any detergent or degreaser, as the stones absorb liquids. Use neutral and non-aggressive detergents on models that have stainless steel sills. Simply use ethyl alcohol (or a solution made up of water and alcohol) for routine surface maintenance or to remove food stains or inevitable "finger marks" from stainless steel. The liquid can be sprayed or vaporized directly onto the surface and then dried with a soft, dry cloth. If there is stubborn dirt, sodium bicarbonate mixed with some hot water is very effective. The result is a thick cream to be spread on the steel, left for a few minutes and then rinsed, drying well with a microfiber cloth. Furthermore, if needed, there are specific products on the market for cleaning steel. Always read the product label and check that it does not contain aggressive agents that could damage the stainless steel.

DOOR: the oven door is an effective temperature regulator, handle the door carefully. Do not touch the metal parts of the door: open and close with the handle. Incorrect use could cause damage to the product.

1ST IGNITION

When turning on the first time, smoke may escape from the heating elements. It is a normal phenomenon, insomuch as it is the protective oil placed on them that evaporates. Allow the oven to warm up gradually and with the door open to allow the tiles to disperse excess moisture. Gradually bring the oven to temperature,

OPERATION

increasing by roughly 100 degrees per hour. This enables the refractory tiles inside the combustion chamber to dry gradually.

Warning: keep in mind that the ground is the first thing to be connected to avoid risks related to leakage currents.

MAINTENANCE

CARE AND MAINTENANCE

WARNING: the appliances must be disconnected from the power supply during cleaning, maintenance and replacement of the various parts.

CLEANING	TIME SCHEDULE
Cooking floor	Every use
Oven outside	Weekly
Stainless-steel parts	Weekly
Steel protection	Monthly
Rust spots	Biennially

CLEAN THE COOKING FLOOR

Wait for the oven to cool down and remove any food residues with the help of a brush.

CLEAN THE OVEN OUTSIDE

Like all 304 stainless and powder-coat products, Alfa ovens are built to withstand adverse weather conditions including salt air corrosion as long as punctual and effective maintenance is ensured. To clean stainless steel, use a soft cloth soaked in a solution of water and soap or alternatively with baking soda and dish detergent. Rub gently when the oven is completely cold.

IMPORTANT: always check the certification of the product you use and that the components are those declared.

ATTENTION: steels subjected to high temperatures and direct flames tend to change color on the surface.

CLEAN THE STAINLESS-STEEL PARTS

ALFA ovens are made with 304 stainless-steel outside. To clean these parts, we recommend that you use a stainless-steel cleaner. Please carefully read the warnings and the instructions. Do not use detergents containing acids, white spirit or xylene. Rinse well after cleaning the oven.

PROTECT STAINLESS STEEL

To better protect the stainless-steel parts, we suggest using Vaseline or olive oil or baby oil as substitutes. In

MAINTENANCE

the case of beach front installations, to avoid salty air corrosion and white thin layers, often clean the oven with fresh water.

REMOVE RUST SPOTS

Stainless steel is rust-proof but in some cases (humidity, salty air, sea spray...) some rust stains might appear. Use a rust remover to make your oven shiny and new once again.

WARNING: before any oven cleaning operation make sure that there is no voltage. To do this, open the external omnipolar switch.

WARNING: do not clean the oven with cleaning products. Do not use water to clean the control panel. Simply wipe with a damp cloth.

WARNING: for any other maintenance not listed above, contact the manufacturer or authorized service.

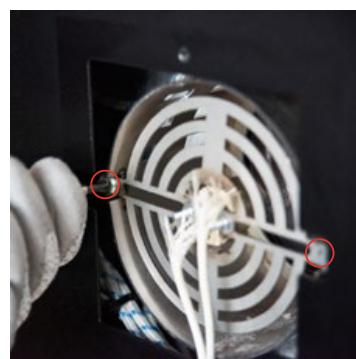
IT IS MANDATORY THAT AUTHORIZED OPERATORS USE GLOVES FOR PROTECTION AGAINST HEAT AND POSSIBLY A PROTECTIVE GARMENT FOR THE PROTECTION OF THE BODY

LAMP MAINTENANCE CONNECTOR G9

WARNING: carry out operations only when the oven is cold and disconnected from the power supply.



1. Disassemble the painted casing on the right side by unscrewing the fixing screws (use a star screwdriver)



2. Unscrew the 2 fixing screws on the locking grid and remove the lamp to be replaced.



3. Unscrew the lamp and install the new one, taking care that it is not directly in contact with the internal glass

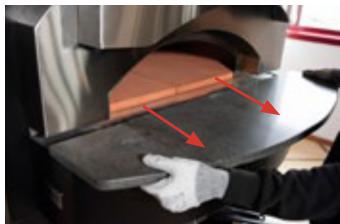


4. Follow the steps in reverse to reassemble everything

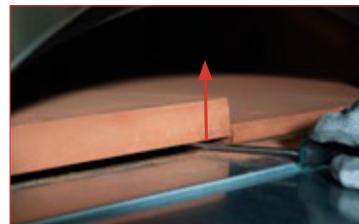
MAINTENANCE

REFRACTORY FLOOR MAINTENANCE

WARNING: carry out operations only when the oven is cold and disconnected from the power supply.



1. To replace the refractory surface or a single tile, remove the lava stone sill. To remove the sill, simply pull the surface towards you.



2. With the help of a screwdriver, lever out a tile and lift it to extract it. In order to remove the tiles in the back, you must first remove the front ones.



3. Replace the new tiles and reinstall the sill

4. Warning: the temperature probe is inserted inside the right front tile. Be careful when replacing.

- To remove the left side tiles, remove the top tiles first and then slide the side tiles inwards.
- To remove the right side tiles, first remove the temperature probes from the right panel, then the floor tiles and finally allow them to slide.
- To remove the bottom tiles, first remove the top tiles and then slide the tiles inwards.
- Unscrew the right side panel in order to remove the upper tiles, then remove the fiber-ceramic in the upper part, remove the crosspiece that holds the tiles in position. At this point you can access the tiles and they can be replaced by sliding them towards the outside and pulling them towards you.
- NOTE: it is important to carry out the above steps in reverse order to re-position the fiber in the correct position so as to ensure insulation. These operations must be carried out by a qualified technician.

RESISTANCE MAINTENANCE

- This must be done by a specialized technician.
- The resistors are armored type.
- Power: upper heating elements 1500W, Lower heating elements 750W.
- Make sure there is no voltage. Disconnect the oven from any power supply.

WARNING: carry out operations only when the oven is cold and disconnected from the power supply.

MAINTENANCE



1. Disassemble the painted casing on the right side by unscrewing the fixing screws (use a star screwdriver).



2. Once all the screws have been unscrewed, you can proceed to remove the side panel. It is recommended that two people carry out the operation so as to avoid causing damage to the oven or the internal electrical circuit.

Warning: the grounding system is installed on the panel. Pay attention to the cable. To disconnect the cable you need to unscrew the nut with a 7 wrench. Be sure to reconnect the grounding once the maintenance work has been completed.



3. Identify the damaged resistor by checking the continuity of current between the resistors' poles using a tester. (This operation must be done by a specialized technician).



4. At this point disconnect the 2 electrical connection faston terminals and unscrew the 2 screws that attach the resistor to the oven structure. Unscrew the 2 fixing screws.



5. Once the 2 fastening screws have been unscrewed, remove and replace the resistor.

WARNING: Be sure to reinstall the electrical connections correctly.

WARNING: Correctly reposition the fibre that may move during maintenance

MAINTENANCE

TEMPERATURE PROBE REPLACEMENT

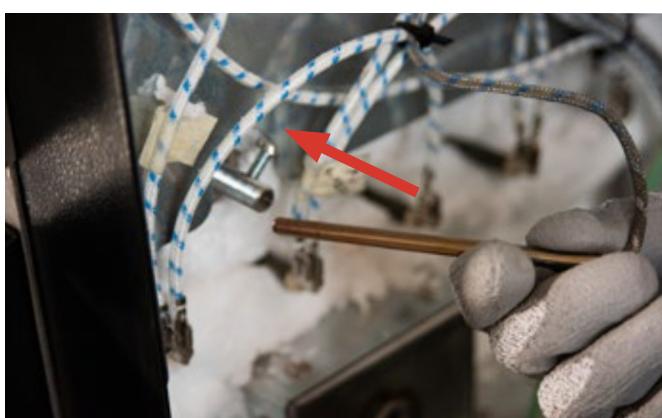
WARNING: carry out operations only when the oven is cold and disconnected from the power supply.



1. To replace the probe, remove the side cover (see page on the side) and then loosen the fastening screw with a Phillips screwdriver.



2. Remove the probe from its housing. Then disconnect the relevant contacts from the board (refer to page 38, Point A)



3. Insert the new probe into the housing until it is fully inserted and reconnect the electrical contacts on the board.

TECHNICAL COMPARTMENT MAINTENANCE AND INSPECTION

WARNING: carry out operations only when the oven is cold and disconnected from the power supply.

MAINTENANCE



1. In order to remove the sill, simply pull the top towards you.



2. Unscrew the 3 locking screws of the steel protection

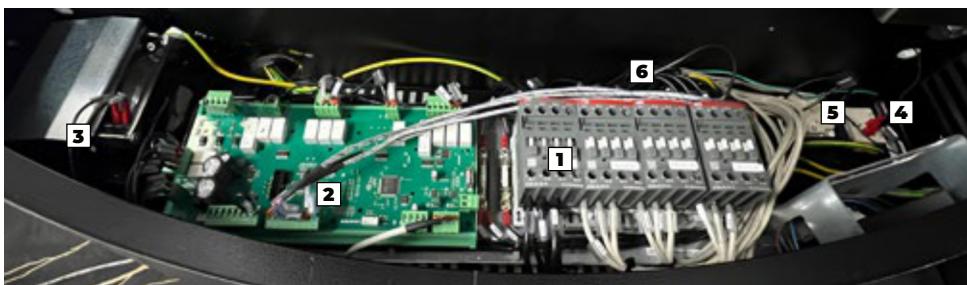


3. Lift the steel guard using a screwdriver.



4. You can now access the technical compartment.

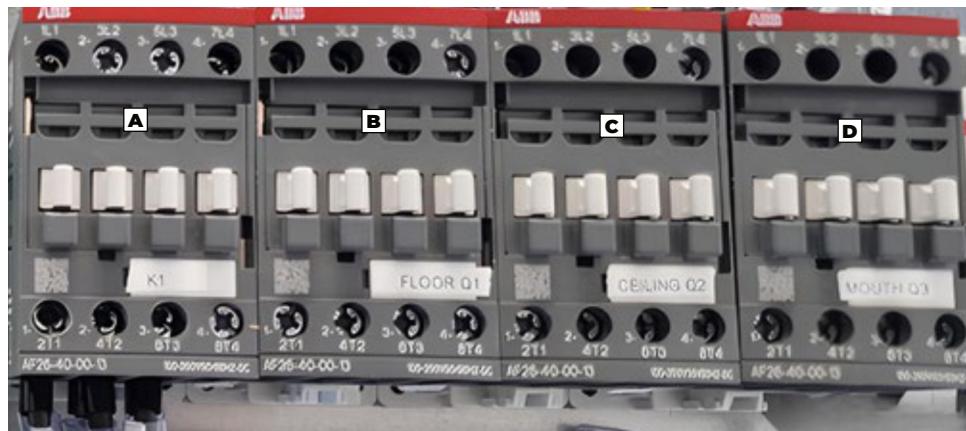
- This must be done by a specialized technician.
- Make sure there is no voltage. Disconnect the oven from any power supply.
- In order to access the technical compartment, simply reattach the lava stone sill by pulling it frontally and remove the protective steel panel by unscrewing the three fixing screws.



1. Electrical contractors.

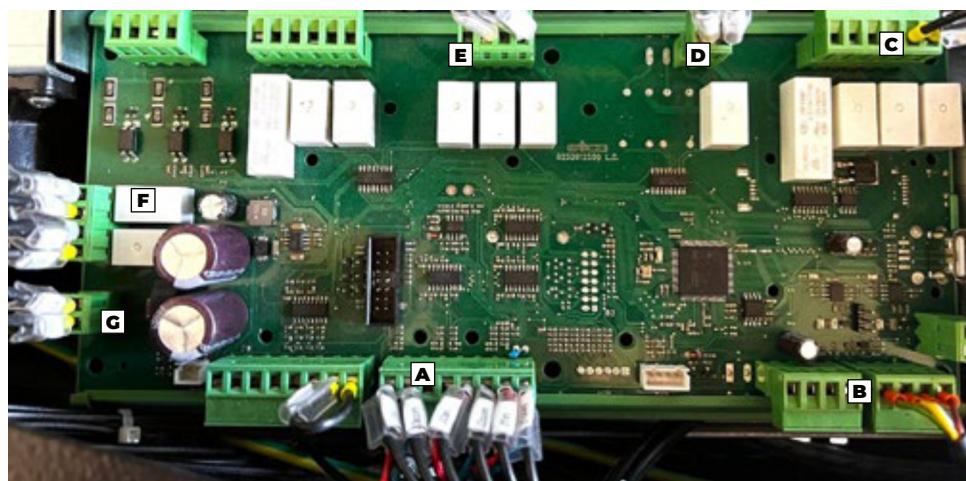
MAINTENANCE

2. Electronic control board.
3. Cooling fan.
4. Safety thermostat.
5. Thermal cut-out.
6. Transformer.



ELECTRICAL CONTACTORS

- A. Main Power Contactor.
- B. Floor Contactor.
- C. Ceiling Contactor.
- D. Mouth Contactor.



ELECTRONIC BOARD

- A. Temperature Probes Mouth-Ceiling-Floor.
- B. Display Touch.
- C. Fan.
- D. Contactors Mouth.
- E. Light.

MAINTENANCE

- F. Contactors Floor + Ceiling.
- G. Power supply 12Vac.



COOLING FAN

It expels hot air from the technical compartment to keep it cool.



THERMAL CUT-OUT

Equipped with a probe installed in the resistance compartment and intervenes in case of exceeding safety values. The thermostat is supplied reinforced and in case of intervention the reset must be done manually by pressing with a button tool.

MAINTENANCE



The button is located at the bottom of the sill and it is necessary to press it with the aid of a tool in order to reset it.



TRANSFORMER

High voltage input and low voltage output for power supply of electrical components. Transforms the input voltage into 12 Vac for powering the control board.

ALARM LIST

Selecting this option allows the active alarms page to be displayed.

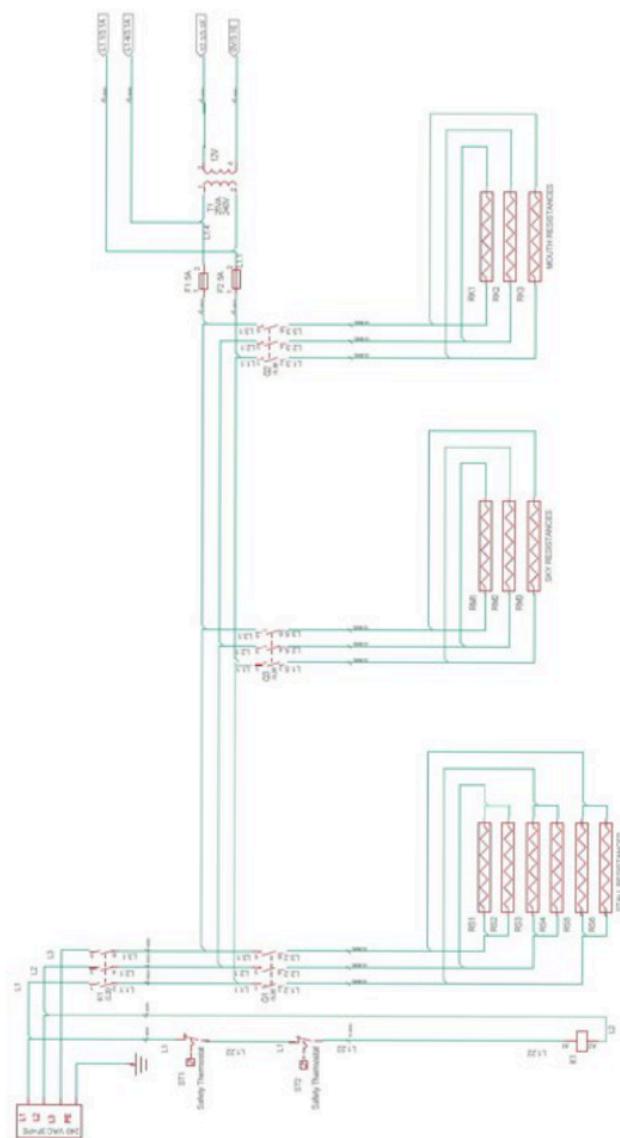
ALARM CODE	DESCRIPTION
RTC ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Set the date and time.
Chamber/top probe ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Check the type of probe; see parameter P0. Check the device-probe connection. Check the chamber temperature. <p>Main results:</p> <ul style="list-style-type: none"> The temperature regulation output will be switched off.

MAINTENANCE

ALARM CODE	DESCRIPTION
Floor probe ALARM	<p>To correct:</p> <ul style="list-style-type: none"> As in the previous case, but relating to the floor. <p>Main results:</p> <ul style="list-style-type: none"> The temperature regulation output will be switched off.
Power failure ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Check the device-power supply connection. <p>Main results:</p> <ul style="list-style-type: none"> If the alarm is raised when the device is switched on or off, the device will switch off once the power is restored.
No connection ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Check the user interface-control module connection. <p>Main results:</p> <ul style="list-style-type: none"> The loads will be deactivated.
Temperature ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Check the temperature detected by the ceiling/floor probe.
High temperature ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Check the operating temperature of the control module; see parameter A4. <p>Main results:</p> <ul style="list-style-type: none"> The top and floor outputs and will be switched off.
Safety thermostat ALARM	<p>To correct:</p> <ul style="list-style-type: none"> Check the cause of the input activation. <p>Main results:</p> <ul style="list-style-type: none"> The ceiling and floor outputs will be switched off.
ALERT Peak absorption	<p>To Correct:</p> <ul style="list-style-type: none"> Check the causes that triggered the input. <p>Main results:</p> <ul style="list-style-type: none"> The ceiling output, stall output will be switched off.

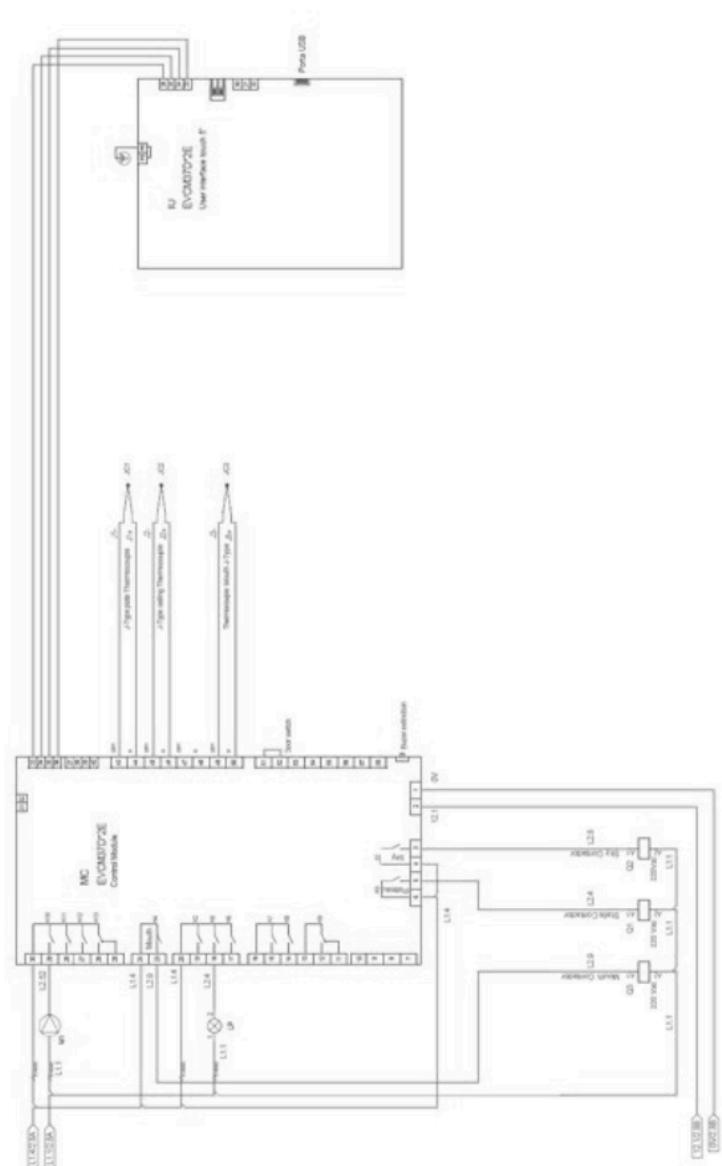
ELECTRICAL SCHEMATICS

ITEM	MODEL
59331	PE-IT-0004-E



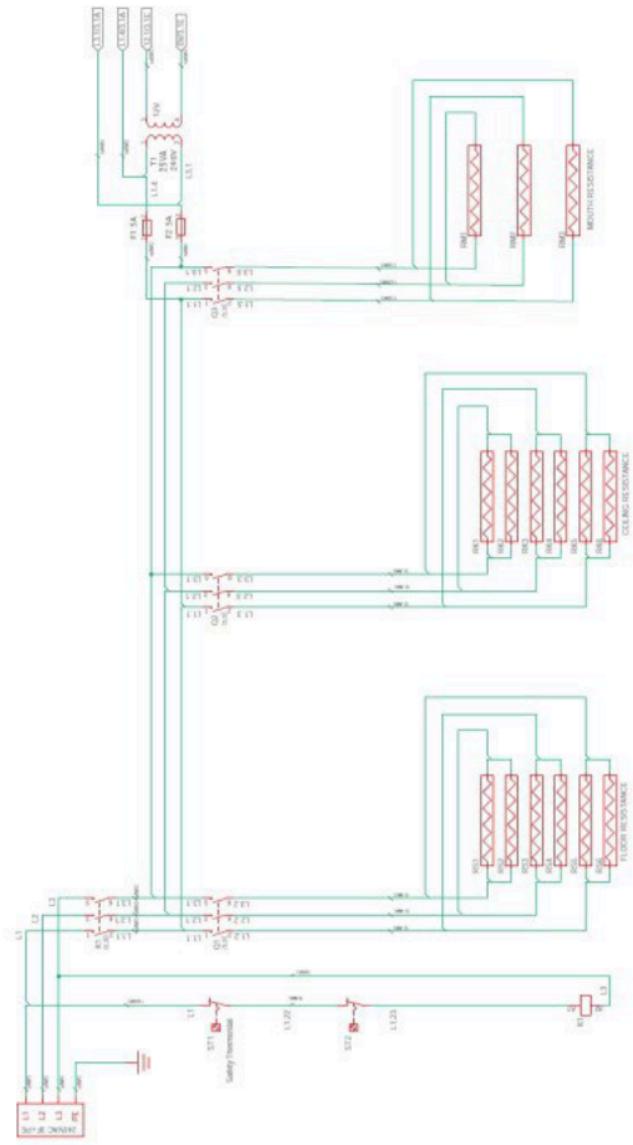
ELECTRICAL SCHEMATICS

ITEM	MODEL
59331	PE-IT-0004-E



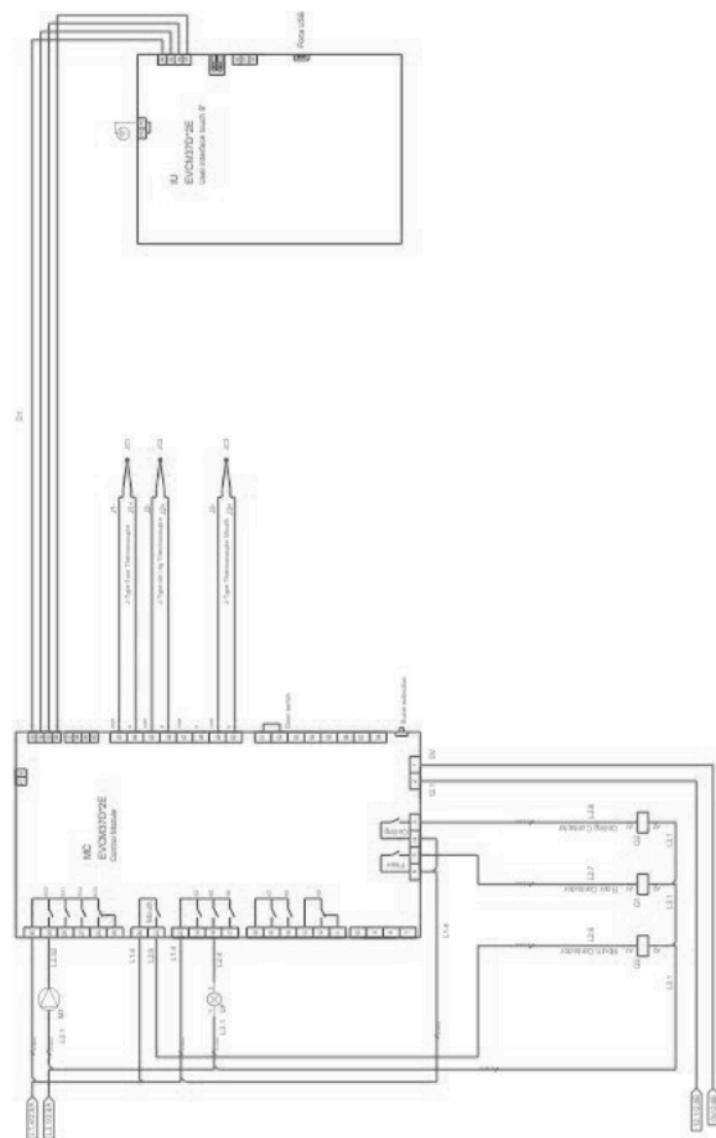
ELECTRICAL SCHEMATICS

ITEM	MODEL
59328	PE-IT-0006-E



ELECTRICAL SCHEMATICS

ITEM	MODEL
59328	PE-IT-0006-E



NOTES

NOTES

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:

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

For mailing in Canada

Pour postale au Canada

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TRENTO

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

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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): _____

Other (specify): _____

Model Name: _____ Model Number: _____

Serial Number: _____

Machine Description: _____

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

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

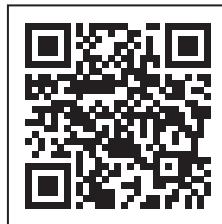
Would you like to extend the warranty? Yes No

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



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