TRENTO
ELEVATING CULINARY EXCELLENCE

INSTRUCTION MANUAL

Floor Model Pasta Machines

Item	13364	13397	16643	13236	13440
Model	PM-IT-0008	PM-IT-0015	PM-IT-0025	PM-IT-0025-T	PM-IT-0040

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 - 06/19/2025

MADE IN ITALY

1 YEAR WARRANTY PARTS & LABOUR

QPS APPROVED

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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'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

GENERAL WARNING: these machines have been manufactured to make your work as safe as possible. Caution is, nevertheless, the golden rule to follow to prevent accidents.

Caution: store this manual in a safe place, near the machine, and disclose its storage location to all involved personnel.

Do not put this manual away without having first read it, regardless of any previous personal experience. A little time spent in reading will save time and extra work.

SAFETY AND WARRANTY

Read this manual thoroughly before proceeding with start-up, use, maintenance and other operations. Read and rigorously follow the herein contained instructions and recommendations:

- Read all warning labels applied to any part of the machine, and promptly replace them when they become worn or illegible.
- Only trained and authorized personnel should operate the machine.
- If any part jams or locks up, before clearing make sure you first switch off the motor. DO NOT clean, oil or grease by hand any moving parts of the machine. In addition, all repair and setting operations of any moving parts with the motor running are prohibited, unless the necessary precautions to prevent any accidents have been taken beforehand.
- All moving parts are fitted with adequate guards and protections. Always remount them after removal for servicing.
- Wear adequate clothing. Be sure to wear tight-fitting clothing without any loose parts. Never wear open or unfastened jackets, shirts or overalls.

IMPORTANT: to prevent accidents and ensure best performance the machine must not be modified or altered unless authorized by the manufacturer. Nor must it be used in conditions or for purposes other than those for which it has been expressly designed. Any arbitrary modification implemented in this machine will automatically exempt the manufacturer from any liabilities for ensuing damage or injury. This machine has been designed and engineered in conformity to European directives 89/392 EC, 91/368 EC, 93/44 EC and 93/68 EC.

- Be sure to read important messages. Information highlighted as “important” in the operator’s manual and/or machine indicate specific instructions about settings, maintenance and so on. Failure to comply with these instructions may lead to damage to the machine.

ELECTRICAL SHOCK

For your own personal safety, before connecting the machine to mains:

- Check that power mains leading to distribution socket is fitted with an appropriate multi-polar switch protected against overloads and short circuits.
- Carry out all phase connections, as well as any neutral and ground connections (compulsory) with a standard plug compatible with the above mentioned socket. The protection lead (ground) is the one with the yellow/green insulating sheath; make sure that the power supply cable is appropriate to its use, according to length, mains voltage and machine consumption.
- Unless adequate protections against electrical shock are fitted, do not operate the machine in damp or wet environments.

Strictly do not start up the machine without the protective paneling. This may jeopardize personnel safety and machine serviceability.

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

SAFETY AND WARRANTY

Within the warranty period, contact Trento Inc. at 1-833-487-3686 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.

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

Model	PM-IT-0008	PM-IT-0015	PM-IT-0025
Item Number	13364	13397	16643
Tank Capacity	11 lbs. / 5 kgs.	13.2 lbs. / 6 kgs.	26.5 lbs. / 12 kgs.
Output per Hour	26.5 lbs. / 12 kgs.	33.1 lbs. / 15 kgs.	55.1 lbs. 25 kgs.
Power	560 W / 0.75 HP	750 W / 1 HP	1120 W / 1.5 HP
Electrical	110-120V / 60Hz / 1	220V / 60Hz / 1	
Cooling System	No	Yes	
Net Weight	149.9 lbs. / 68 kgs.	242.5 lbs. / 110 kgs.	298.3 lbs. / 135.3 kgs.
Net Dimensions (WDH)	12.6” x 29.5” x 28.5” 320 x 750 x 725mm	15” x 35.4” x 34.6” 380 x 900 x 880mm	18.1” x 36.6” x 35.2” 460 x 930 x 895mm
Height with Trolley	54.5” / 1385mm	57.5” / 1460mm	58.1” / 1475mm
Packaging Weight	152.1 lbs. / 69 kgs.	288.8 lbs. / 131 kgs.	347.7 lbs. / 157.7 kgs.
Packaging Dimensions	18” x 29” x 41” 457 x 736 x 1041mm	36” x 17” x 43” 914 x 431 x 1092mm	20.5” x 37” x 41” 520 x 939 x 1041mm

TECHNICAL SPECIFICATIONS

Model	PM-IT-0025-T	PM-IT-0040
Item Number	13236	13440
Tank Capacity	26.5 lbs. / 12 kgs.	First Tank: 26.5 lbs. / 12 kgs.
		Second Tank: 85.5 lbs. / 38.8 kgs.
Output per Hour	55.1 lbs. / 25 kgs.	88.2 lbs. / 40 kgs.
Power	1120 W / 1.5 HP	
Electrical	208V / 60Hz / 3Ph	
Cooling System	Yes	
Net Weight	298.3 lbs. / 135.3 kgs.	385.8 lbs. / 175 kgs.
Net Dimensions (WDH)	18.1" x 36.6" x 35.2" / 460 x 930 x 895mm	22" x 41.3" x 37.4" / 560 x 1050 x 950mm
Height with Trolley	58.1" / 1475mm	59.8" / 1520mm
Packaging Weight	347.7 lbs. / 157.7 kgs.	429.9 lbs. / 195 kgs.
Packaging Dimensions	20.5" x 37" x 41" / 520 x 939 x 1041mm	28" x 37" x 44" / 711 x 940 x 1117mm

INSTALLATION

Install and use the machine in a room that can be efficiently ventilated, and where the floor is smooth and compact and easy to clean.

WARNING: while the machine is operating, in order to obtain a product with the right thickness and humidity, avoid air currents which will cause precocious drying of the product together with its deterioration.

- To ensure the necessary stability of the machine, check that the wheels rest firmly on the floor, otherwise move the machine slightly until the four wheels have been steadily laid on the ground. Lastly, clamp the wheel with the brake (Figure 1A).
- Position the machine in the desired place with a free back space of around 50 centimeters and a side space of 70-80 centimeters (Figure 2) in order to guarantee easy use of the machine and its cleaning.

For machines fitted with a trolley:
- Make sure that the brake provided is clamped by pulling the lever down (Figure 1B).
- Check that the voltage of the machine, which is written on the identification label (Figure 3), matches the one foreseen by the system on your premises.
- Attach the right plug to the machine power cable in order to make the electrical connection to the system.

WARNING: have the plug fitted to the power supply by qualified personnel. Take the necessary precautions to prevent the cable from being crimped or damaged.

CUTTING UNIT ASSEMBLY
- Remove the components in the tank.
- Assemble the cutting unit, after removing the socket-head screw (Figure 4A) from the bearing. Then tighten

INSTALLATION

the screws right down again (Figure 4).
- Plug the unit into the power supply socket (Figure 4B) of the machine; let the safety coupling click in.

CONNECTION TO THE WATER SYSTEM
- For machines supplied with an extrusion sleeve cooling system, connect the machine to the water system and install the sending tube, (when it is non-existent: use a tap, possibly with screw-control) to the outer part of the machine, in order to regulate the water flow.
- The exit-flow tube must allow free water discharge. We recommend that the water pressure inside the machine, does not exceed the 1.0 - 1.5 bar.
- To connect the external parts, use a flexible tube with an inside diameter of 13mm, safely fixed by a metal band with a screw that can be closed with a screw-driver or key (Figure 5).

Cold water must be supplied to the back of the unit to prevent the extruding head to get warm & dry out the pasta. The inlet can be either attachments at the back of the unit for water input, its one continuous loop and the other side would be the drain. A valve should be in place of the inlet water and turned on when extruding pasta. The flow of cold water will be continuous and turned off only when extruding has been completed. At the end of each batch, the auger & internal basket must be cleaned of any access dough.

CONTROL OF THE INSTALLATION
N.B.: every operation is voluntarily commanded by means of the start button with the tank safety lid closed by means of the double safety device.

Turn the selector to the knead position (Figure 6A) and check:
- Make sure that the mixer is rotating counter-clockwise, facing the front of the machine, when the switch (Figure 6A) is placed on the “mix” position, (the worm screw also turns counter-clockwise). In the “0” position all of the machine’s elements should be still; in the draw-plate position, the mixer turns clockwise, the worm screw should turn the same way (check from the lid slits).
- Check the efficiency of the double safety device on the lid. The device sets off two micro-switches; one is controlled by the lid hook (Figure 7A), inside the stop slot; and the other from the lid itself. To check this, make sure that microswitch in the slot begins to be enabled when the hook has not yet gone out of the slot itself. The lid microswitch must be heard to click when the lid is lifted approximately 10 - 15mm. (Figure 7).
- Operation of the buttons and pilot lamps according to the signs given (Figure 6).
- The knife, in its working position, should be turning clockwise.
- The correct connection of the water cooling system should include checking for eventual water leaks.

NOTE: if the machine or some of its parts breakdown, call your local authorized dealer or concessionaire for repairs.

OPERATION

PREPARING THE MACHINE
Prepare the machine before every process cycle. BE SURE that the machine, especially parts which come in

contact with food products (extrusion sleeve, worm screw, pool, mixer, drawplate and knife) are perfectly clean (see Maintenance section).

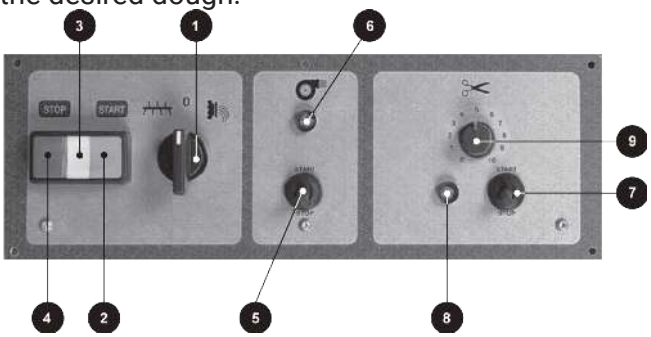
NOTE: always clean with machine off.

OPERATING PRINCIPLE

This machine kneads the different products desired and enables you to obtain different kinds of noodles with a different group of lengths because it draws the dough, thanks to different discs. This action is carried out thanks to a mixer linked to a worm screw which obliges the product to assume the desired shape going through a drawplate.

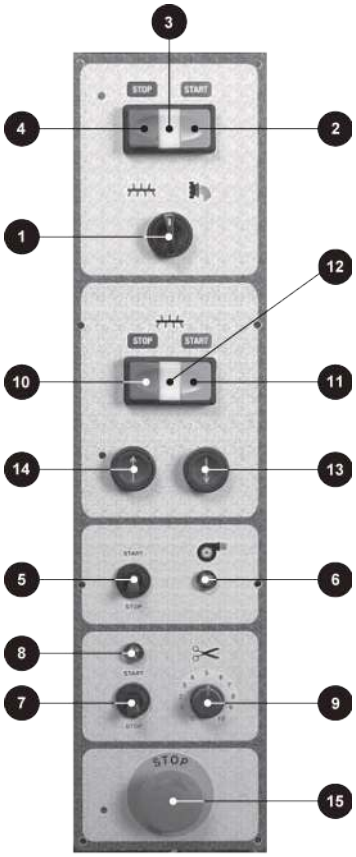
USE OF THE MACHINE

Only after making sure that the machine is completely clean, especially all the parts which are directly in contact with the product (extrusion sleeve, worm screw, pool, mixer, drawplate, knife, lid, control system; if it is necessary, use some warm water; see maintenance section) you can carry out the requested operations in order to have the desired dough.



CONTROL PANEL KEY

1	Knead - draw selector.
2	Start button.
3	Start pilot lamp.
4	Stop push button.
5	Fan switch.
6	Fan pilot lamp.
7	Cutter switch.
8	Cutter operation pilot lamp.
9	Cutter speed variation control.
10	2nd tank mixer control stop button.
11	2nd tank mixer control start button.
12	2nd tank mixer operating pilot light.
13	Tank lowering button (only for TRD).
14	Tank lifting button (only for TRD).
15	Emergency stop button (only for TRD).



1. After having turned the machine off:

OPERATION

- Switch the selector to the “0” position (Figure 20A) and check the correct set-up of the worm screw, making sure that the cylinder part is sustained by the dragging shaft.
- Then make sure that the plastic cap (Figure 21A) which replaces the drawplate is correctly positioned and the ring nut (Figure 21B) is well-screwed on.
- Finally block the mixer in its place, thanks to the head-knob (Figure 21C).

2. Lift the tank lid by turning the coupling lever (Figure 22A) and always put in the pre-established ingredients in the following sequence: four and then, after closing the cap, all the other liquid elements.
3. In order to obtain the right dough, you need to create the precise ratio between the weight of the four and the weight of the liquid part; in order to obtain a very good product, the four has to contain a humidity percentage of no more than 15%; this allows the addition of water equal to 33% or up to 35% of the four’s weight. If you are using fours with different humidity contents, please change the quantity of the liquid in the opposite ratio. Moreover, in order to better use the machine, the product inside the pool has to be higher than at a minimum level which coincides more or less with the position of the mixer axle.

USEFUL ADVICE IN ORDER TO OBTAIN A GOOD DOUGH

Any kind of four can be used (bran or bran-flour). The dough can be kneaded only with eggs or with a mix of water and eggs. Water can be partially replaced by spinach or well-cut vegetables in order to obtain green noodles. Because the four’s humidity changes according to the kind used, the environment and the place where it is stocked, the quantities indicated have to be adapted to the kind of four which is used, lowering or increasing the quantity of water. The dough is the right one when, at the end of kneading process, it is as big as coffee beans. If the lumps form in the four, you have poured in too much liquid.

In this case, before turning the switch (Figure 20A) from knead to drawplate, you will have to add some more flour and knead a little longer. If the four does not form a ball and is too floury, add some more water.

For the dough for the sheet of pasta which is to be re-kneaded, use “00” four and add two eggs per kilo of four (maximum). With these quantities, you will obtain a very stretchy dough which is easy to knead.

QUANTITIES IN ORDER TO OBTAIN A GOOD DOUGH

- Supposed weight of an egg: 50 grams.
- If you take 1 egg away you need to add 50 grams of water.
- To obtain a good dough: 1 kg of four + 350 grams of humidity-liquid.

FLOUR-EGG MIXTURE			FLOUR-EGG-WATER MIXTURE			
Flour (lbs)	Egg No.	Mixture (lbs)	Flour (lbs)	Egg No.	Water L	Mixture (lbs)
2.24	7	3.03	2.24	4	0.15	3.03
4.49	14	6.06	4.49	8	0.30	6.06
6.74	21	9.10	6.74	12	0.45	9.10
8.99	28	12.13	8.99	16	0.60	12.13
11.24	35	15.17	11.24	20	0.75	15.17
13.48	42	18.20	13.48	24	0.90	18.20
15.73	49	21.24	15.73	28	1.05	21.24
17.98	56	24.27	17.98	32	1.20	24.27

FLOUR-EGG MIXTURE			FLOUR-EGG-WATER MIXTURE			
Flour (lbs)	Egg No.	Mixture (lbs)	Flour (lbs)	Egg No.	Water L	Mixture (lbs)
20.23	63	27.31	20.23	36	1.35	27.31
22.48	70	30.34	22.48	40	1.50	30.34

- Close the lid and put the selector on position MIX. Press the start button.
- Add the liquid part pouring it gradually but as quickly as possible through the small hole in the lid.
- At the end of the kneading operation, which should take around 10 minutes, make sure the product has the right thickness and should look like coffee beans (check through the small holes of the lid).
- Turn the machine off by switching the selector to “0.”

INSTALLATION OF THE DRAWPLATE AND START-UP OF PRODUCTION

WARNING: make sure the machine is switched off.

- Withdraw the filter (Figure 8A) and the drawplate (Figure 8B) requested from the container filled with water where it was put after its last use. Thoroughly rinse with plenty of running, warm water, in order to have the piece at the right temperature (see maintenance section).
- Dry it with a soft cloth.
- Unscrew the blocking ring nuts (Figure 8C) and carefully clean the internal part including the edging.
- Take the plastic cap off (Figure 8D).
- Set up the filter and the drawplate while taking good care of the worm screw (Figure 8E) at the center of the disk.
- Close the metal ring with the help of the wrench supplied (Figure 9A) and check that the various parts are in place and are not shifted axially because dough has added thickness (Figure 8 - point 1).
- In order to start production, position the selector (Figure 10A) on the EXTRUDE position and press the start button (Figure 10C). The initial product coming out of the machine has an unacceptable appearance; this is the reason why it has to be eliminated.
- After a short time (a couple of minutes), the product coming out is acceptable - the color goes from whitish to yellow and it has a greater consistency.
- n order to cut the pasta to the desired length, it is necessary to set up the cutting device (Figure 9B), made up of motor and knife, chosen from those available.
- Set up the unit for this, by simply fitting the cutter (Figure 11A) on the drive shaft in the standby position. Placing the cutting unit opposite the drawplate, taking care that the cutter moves axially towards the motor and is fits neatly with the drawplate.
- To complete this operation, facilitate the movement of the knife by helping yourself, with your hands, closing the knife tang between two fingers (Figure 11).
- Regulate the knife speed according to the desired pasta length, by turning the speed control knob (Figure 10B).
- If the product is quite wet and tends to be sticky, it is best to dry the surface in any case, by switching on the fan (Figure 10D).
- The product may be collected on the frame supplied (Figure 12A), leaning on retractable rods (Figure 12B) supplied with the machine.

For machines fitted with an extrusion sleeve cooling unit:

OPERATION

- Switch on the system taking account of a few operating parameters of the dough and room temperature.
- At any rate, with average dough, after 3 - 5 minutes, check the external temperature of the ring nut and if it seems too high, gradually open the regulating valve. Frequently check the temperature and regulate water flow, tending to keep temperature constant.

NOTE: if the product is kneaded at an excessive temperature, it tends to change color and/or blanch slightly.

VARIANT FOR MODEL PM-IT-0040

The model PM-IT-0040 uses the second tank (Figure 14B) to enable dough to be kneaded (press button A - Figure 13) simultaneously with the worm screw extrusion stage. This allows output to be increased considerably. Knead the dough as seen for the main tank and then pour it in by turning the tank by means of the device provided (button B - Figure 13).

- To do this, first lift the lid of the bottom tank (Figure 14A) even if this causes the machine to stop. The new product must have the same consistency as the previous contents of the tank so as to achieve a homogeneous dough mixture.

DANGER: while the tank is lowered, make sure the area near the lift (Figure 15A) is vacated as the control protection guard (Figure 15B) may be dangerous in the final stage of the movement (squeezing or cutting dangers).

After the operation:

- Stop the machine by switching the selector (Figure 16A) as well as the others to the “0” position.
- Rotate the cutting group to the stop position (Figure 17).
- Turn the selector (Figure 16B) to the knead position for 10-15 seconds in order to eliminate the pressure on the die caused by the product.
- Return the switch to “0.”
- Disassemble and wash the movable parts (Figures 18 - 19) and clean the machine (see maintenance section).
- Close the water tap, for machines fitted with a cooled extrusion sleeve.

MACHINE WHIRR

The whirring noise emitted by the machine has been measured on an identical sample machine in compliance with standard DIN 45635. A constant value not exceeding 70 dB(A) was measured as stated in the manufacturer’s test report.

STRIPPING-DOWN AND DEMOLISHING THE MACHINE

If the machine needs to be stripped-down and/or demolished, its components do not entail a degree of danger that require any particular precaution. Remember, however, that to facilitate material recycling operations, it is a good rule to remove electrical system components from the machine.

MAINTENANCE

WARNING: for healthy and hygienic processing of food products, be sure to keep your machine and the surrounding environment clean.

DANGER: always cut off the power supply before cleaning.

You have to properly clean all the elements which are in contact with the product (Figures 18 and 23) protection lid, pool, mixer, worm screw, drawplate, filter, ring nut and knife, when the product is still soft. The moving parts have to be disassembled as follows:

MIXER
- Make sure the external shovel (Figure 23A) is in the upper vertical position (only this position allows the disassembling of the piece) (Figure 23).
- Disassemble the mixer by unscrewing the external movable support (Figure 23B) until releasing the mixer; unthread the shaft from its place and at the same time, rotate the external pin towards the top.
- If you want to assemble the piece follow these instructions vice versa. Line the central point of the shaft with the peg of the moving support; thereafter, screw the support, but without blocking it.

METAL RING, DRAWPLATE AND FILTER
Unscrew the metal ring with the appropriate wrench (Figure 24A) while being careful not to let any pieces fall. Since the metal ring is moved from its place, the product and parts still weigh a few kilos and can easily slip from your hands, causing damage both to people or to the pieces themselves.

WORM SCREW
After disassembling the ring nut, the drawplate (Figure 24B) and the filter, the worm screw can easily be taken off the machine by pushing its spiral from the internal end.

LID AND POOL CLEANING
Eliminate the dough residue and be sure to thoroughly clean the most remote-access pieces: connections of the Worm screw (Figure 25A) and mixer movements (Figure 25B), extrusion sleeve (Figure 25C), pool internal parts and lid grille in the grille coupling points (Figure 25D).

Use some warm water in order to eliminate the residual product and then rinse; dry the surfaces with the help of blotting paper and disinfectant, with a soft cloth dipped in odorless disinfectant.

WARNING: never use non-nutritional, abrasive or corrosive chemicals to clean. Also never use coarse or abrasive objects such as steel wool, abrasive sponges and so on.

To clean the internal and external parts of the machine:
- Remove power supply plug from power mains socket.
- Clean coated surfaces with soft cloth and disinfect with alcohol.
- For the inside parts of the machine, take off the back panel (Figure 26) and carry out the cleaning of the machine, bearing in mind the grease and dust, that are sometimes present.
- Lastly, ft the panels again.

MAINTENANCE

CLEANING OF MIXER, WORM SCREW, METAL RING, FILTER, DRAWPLATE AND KNIFE

- Eliminate the dough residue and wash the pieces with water; you may use a soft brush or a plastic pallet knife.
- These elements can be thoroughly washed in a dishwasher.
- Rinse and dry the mixer, the worm screw, the metal ring and the knife and reassemble them on the machine. The drawplate and filter must be kept in a container placed in water for the entire period in which they are not being used.

For reasons of hygiene, please change the water every day.

MAINTENANCE AND ADJUSTMENT

WARNING: remember that all maintenance operations are dangerous if you do not first disconnect the power supply plug from the power mains.

- The machine parts requiring maintenance are the following: the upright push-bearing support (Figure 29B), the movable mixer support (Figure 27) and the sliding chain (Figure 29A).
- Carry out the first maintenance job after the first 100 hours of operation and subsequently every 500 hours.
- Remove the rear panel to gain access to the chain (Figure 26A) and the bearing support (Figure 29B).
- Use food-grade grease compliant with USDA-H1 regulations for the mixer support (Figure 27); (if necessary, contact your local dealer). Use SAE MR3 type grease for the thrust bearing support (Figure 29B) and the chain (Figure 29A).
- When doing a yearly check-up, lubricate the chain (Figure 29A) using smaller amounts of grease.

BELT TIGHTENING

When performing the above mentioned maintenance or when the machine is not working properly, (loss of rounds) check the correct stretching of the transmission belt. For this reason, disassemble the rear panel from the machine and make sure that the belt (Figures 26, 28, 30C) is tight enough. If necessary, use the regulating system (Figures 26B, 28A, 30A), by moving the motor and therefore, tightening the belt, without of course exaggerating. When finished, fit the panel back.

WARNING: never use the machine with any missing, disassembled or open guards and shields.
WARNING: if servicing operations require repairs to the electrical system and/or replacement of bearings or mechanical components, call an expert technician or your local dealer.

TROUBLESHOOTING

SYMPTOMS	POSSIBLE CAUSE	REMEDIES
Machine operation failure.	Disconnected plug.	Connect plug.
	Plug leads not correctly connected.	Check lead connections.
	Trip switch adjusted for insufficient values.	Adjust trip switch accordingly.
	Unsuitable trip switch.	Replace trip switch.
	Fuses burnt out.	Replace fuse.
	Safety lever on pool lid not properly inserted.	Position the lever at end of stroke.
The product gets stuck when being poured out.	Too humid dough is used.	Reduce the quantity of water used for the dough respecting the above mentioned percentage.
The product looks unacceptable even after the initial minutes: it breaks and loses four.	Too short kneading time.	Increase the kneading time.
	Not enough water percentage.	Increase the quantity of water in order to respect the aforementioned percentage.
The product does not come out of the drawplate.	The blocking of the drawplate because of dried dough.	Disassemble and clean the drawplate.
The product crushed at an edge during cutting.	Cutting speed not adequate (too low).	Increase cutting speed: remember that the length of the pasta cut, depends on the pasta.

FIGURE DRAWINGS

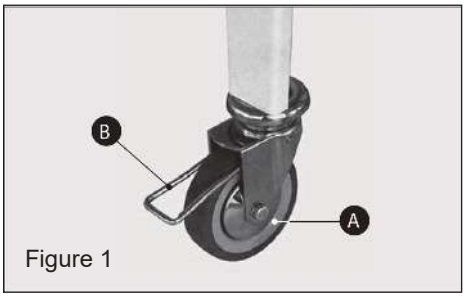


Figure 1

Figure 2

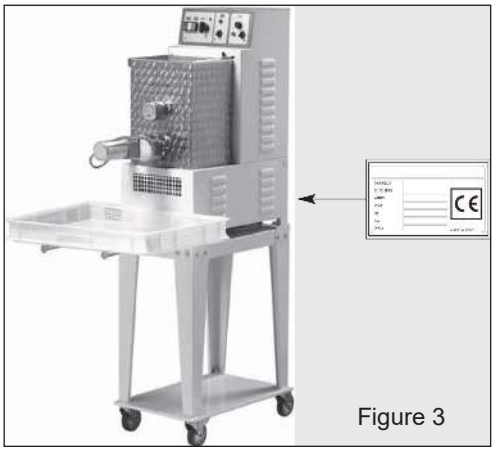


Figure 3

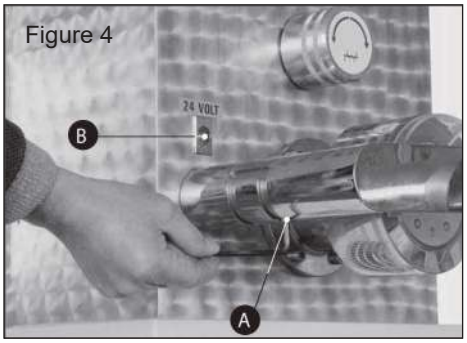


Figure 4

Figure 5

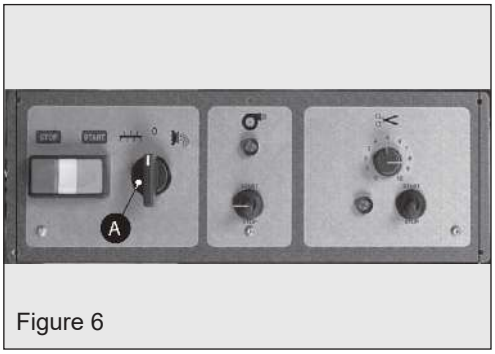


Figure 6

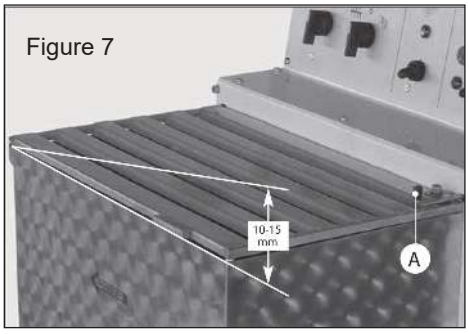


Figure 7

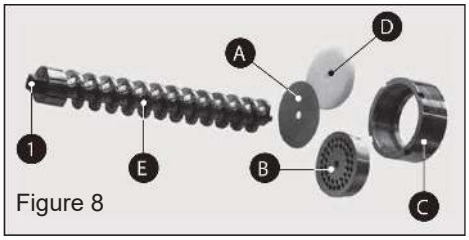


Figure 8

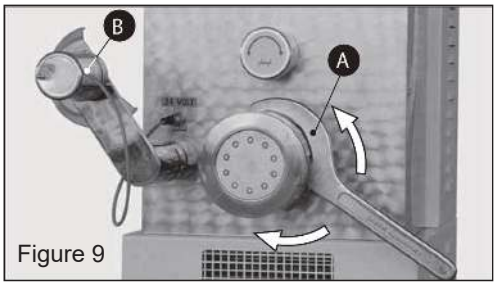


Figure 9

Figure 10

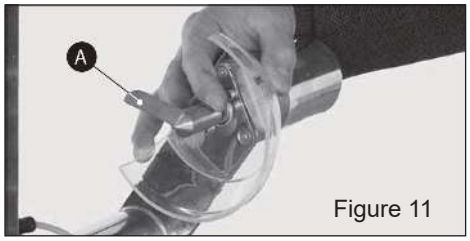


Figure 11

Figure 12

FIGURE DRAWINGS

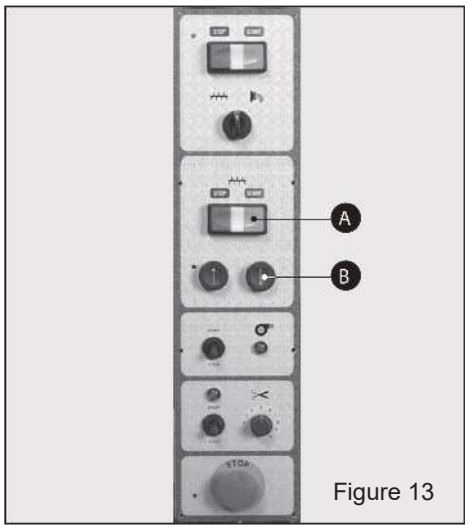


Figure 13

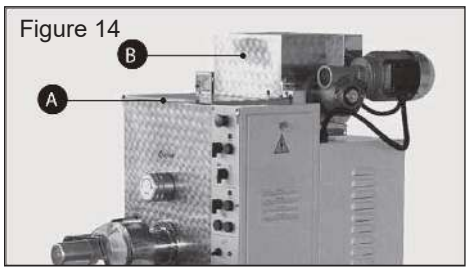


Figure 14

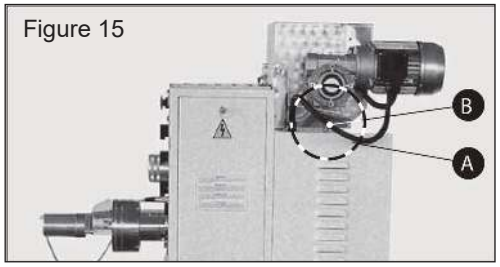


Figure 15

Figure 16

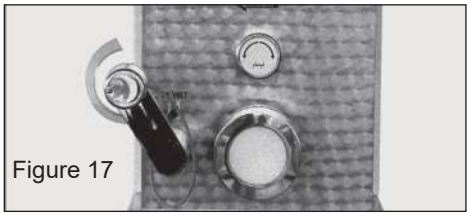
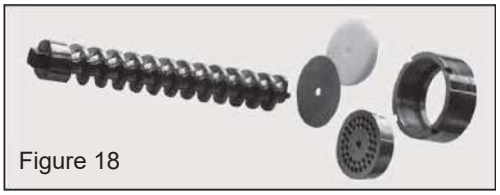


Figure 17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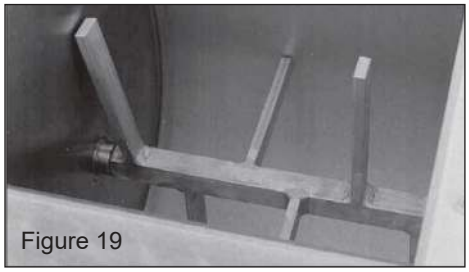


Figure 19

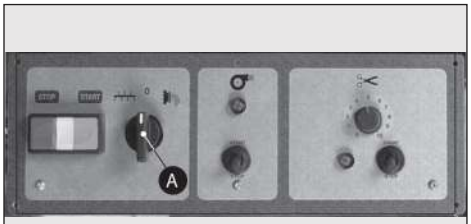


Figure 20

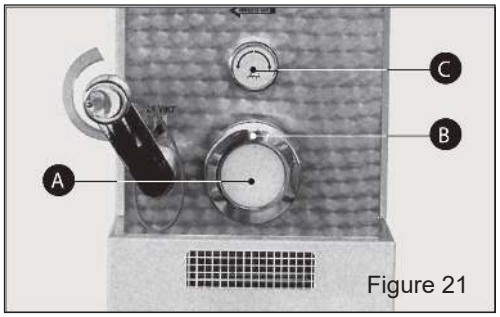
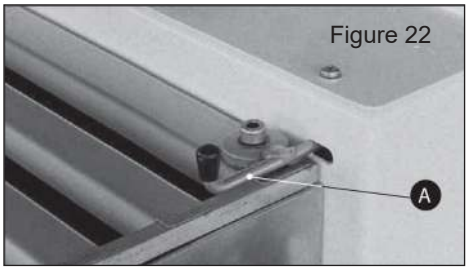


Figure 21



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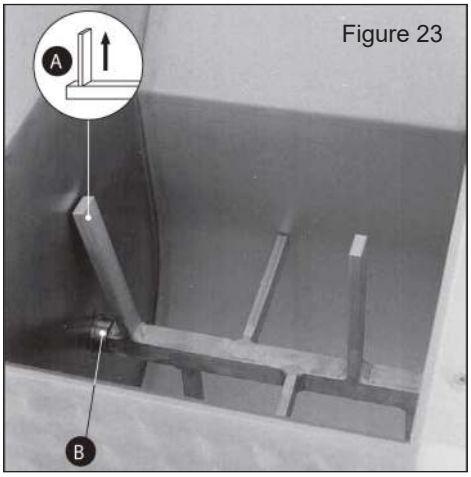

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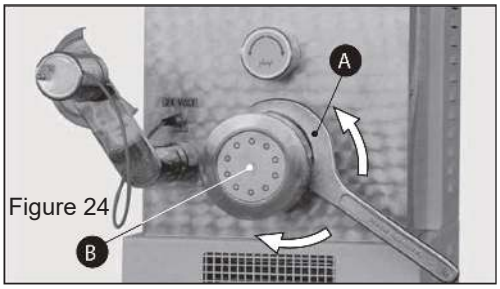


Figure 24

FIGURE DRAWINGS

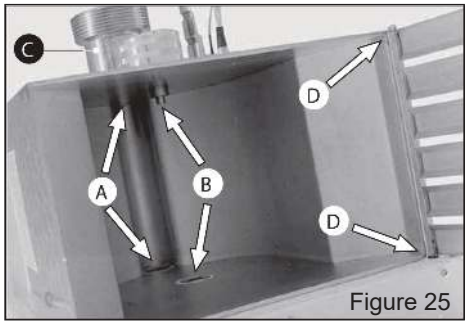


Figure 25

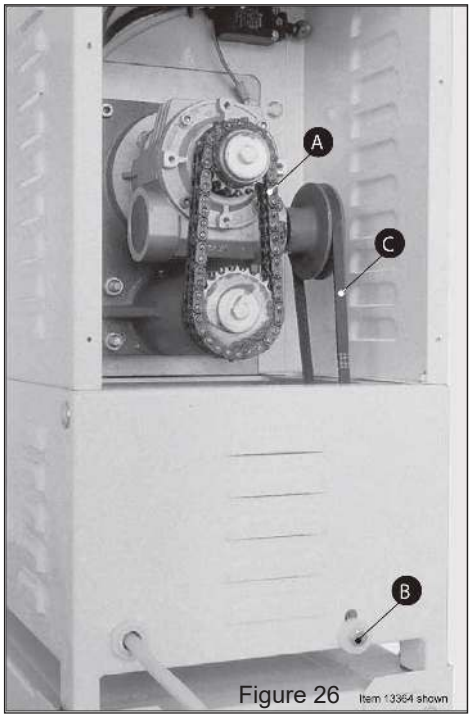


Figure 26 Item 13364 shown

Figure 27

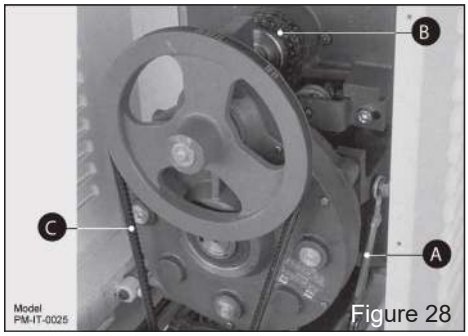


Figure 28

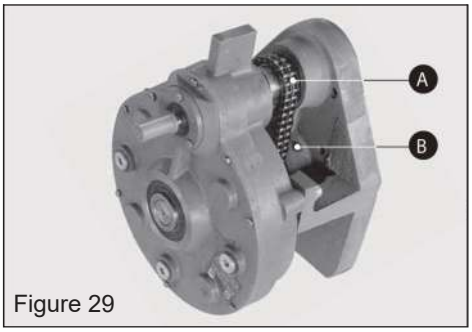


Figure 29

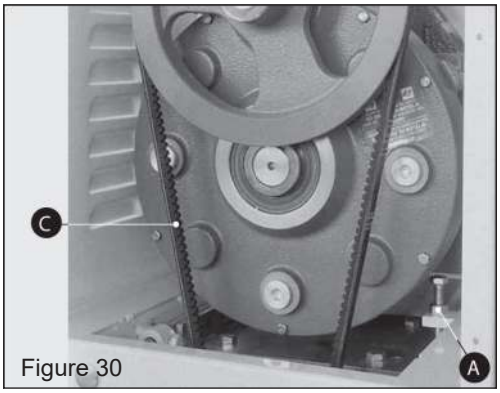
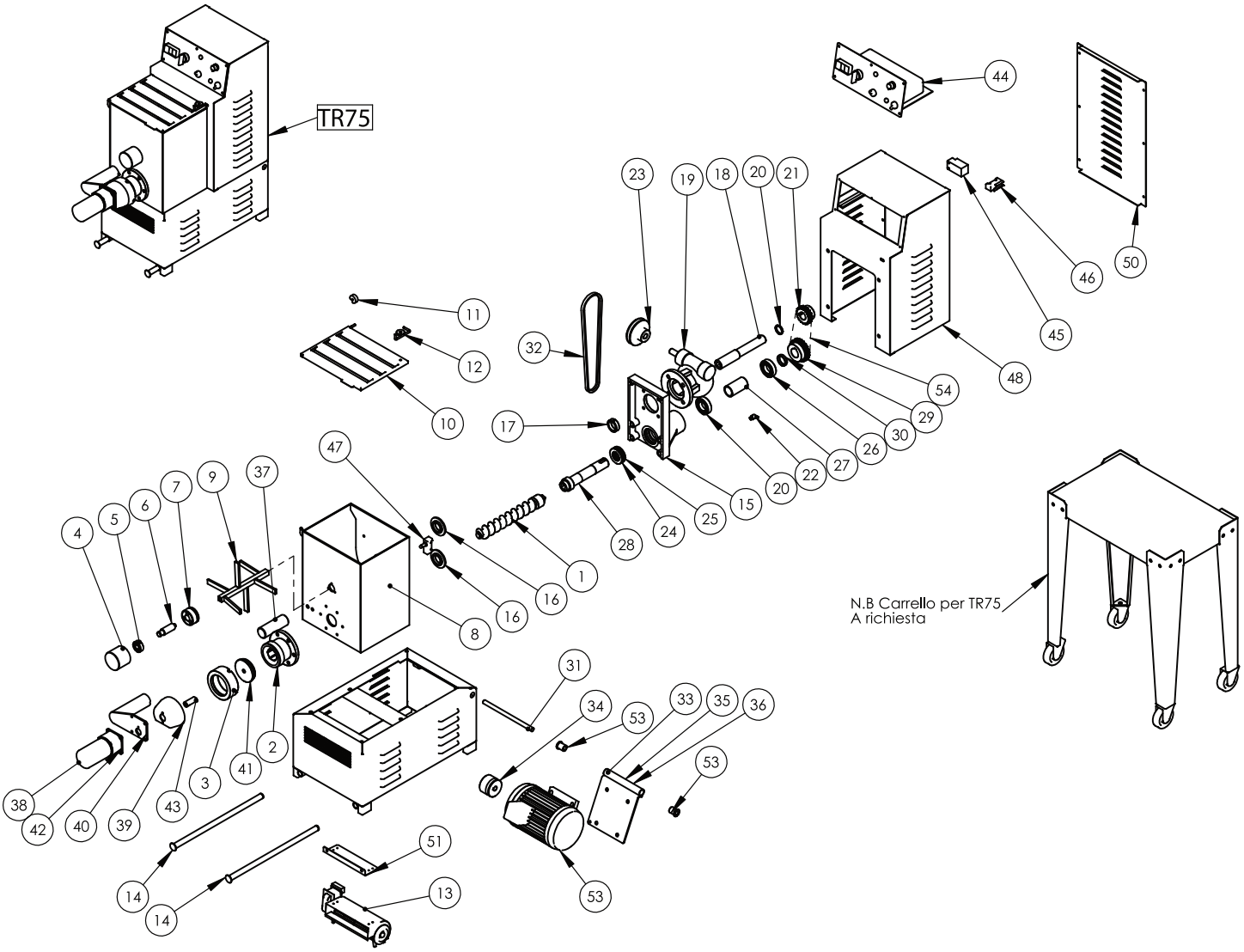


Figure 30

PARTS BREAKDOWN

ITEM	MODEL
13364	PM-IT-0008



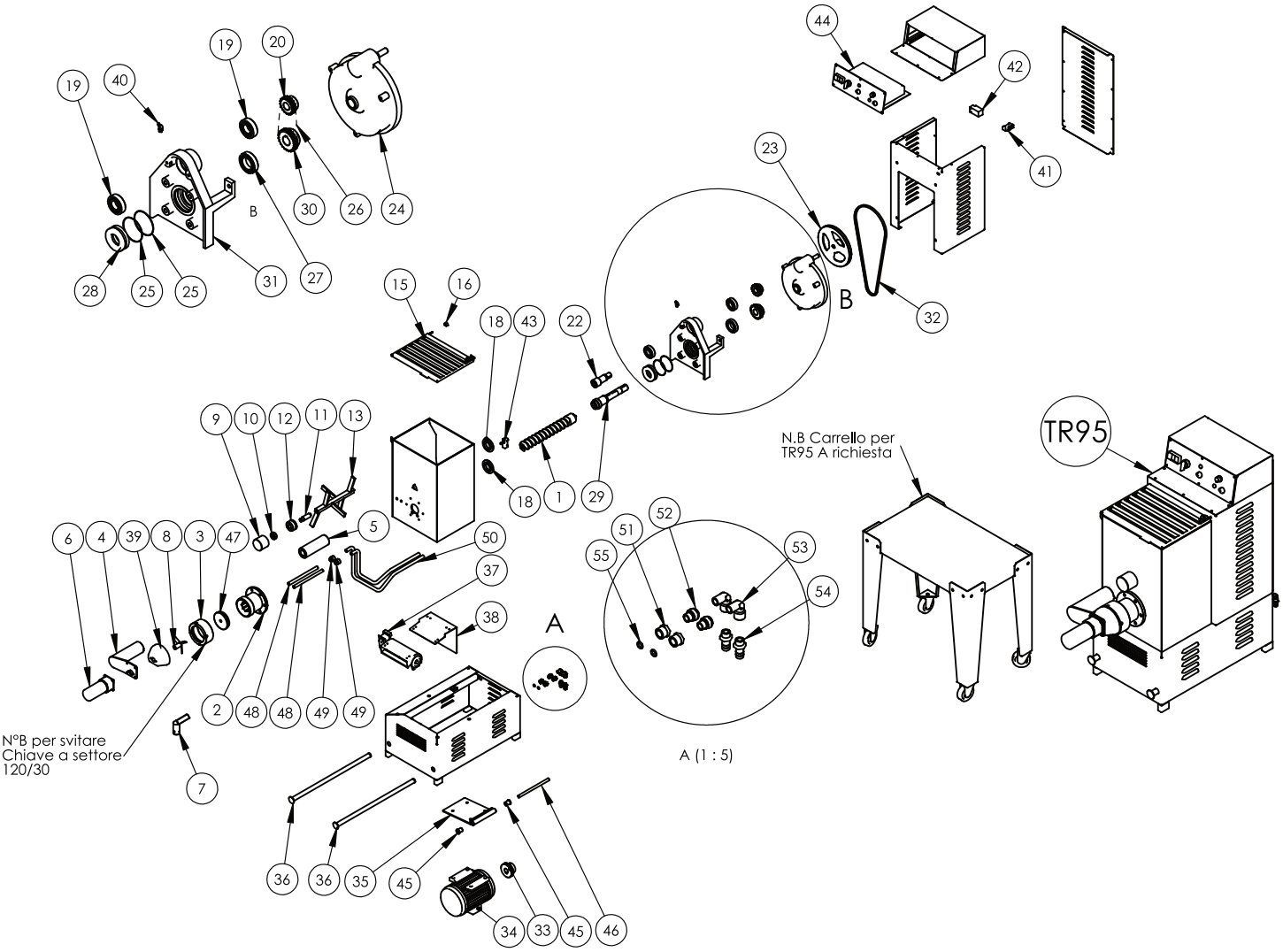
PARTS BREAKDOWN

ITEM	MODEL
13364	PM-IT-0008

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
44115	Worm for 13364	1	77694	Upper Sprocket Z=18 3/8 for 13364	21	77712	Protection for 13364	39
77675	Sleeve for 13364	2	77695	Fattener for 13364	22	77713	Knife Support for 13364	40
77676	Lock Ring for 13364	3	77696	Reducer Pulley for 13364	23	77714	Nylon Cup for 13364	41
AN799	Rotating Mixer Support Complete Assembly for 13364	4 - 6	77697	Gasket for 13364	24	77715	Quick Connect Plug for 13364	42
77680	Fixed Support for 13364	7	77698	Bearing 51206 for 13364	25	AD364	Knife Blade for 13364	43
77681	Bath for 13364	8	77699	Bearing 6006 for 13364	26	77728	Electrical Assembly for 13364	44
77682	Mixer for 13364	9	AD362	Spacer for 13364	27	77729	Micro Switch FR515 for 13364	45
77683	Cover for 13364	10	77701	Lower Shaft for 13364	28	77720	Microswitch MKV11D09 for 13364	46
77684	Cam for 13364	11	77702	Lower Sprocket Z=23 3/8 for 13364	29	77721	Micro Switch MS09 for 13364	47
77685	Handle for 13364	12	77703	Spacer for 13364	30	77722	Cater Back for 13364	48
77686	Fan for 13364	13	77704	Rod for Motor Base for 13364	31	77723	Lower Cater for 13364	49
77687	Rod for 13364	14	24593	Belt SPZ 670/710 for 13364	32	77724	Back for 13364	50
77688	Plate for 13364	15	77706	Motor Base for 13364	33	77725	Bracket for Fan for 13364	51
77689	Wheel for 13364	16	77707	Motor Pulley for 13364	34	77726	Nylon Bushing for 13364	52
77690	Ring for 13364	17	77708	Tensioning Screw for 13364	35	77719	Motor 208/60/3 for 13364	53
77691	Upper Shaft for 13364	18	77709	Washer for 13364	36	77718	3/8 Chain for 13364	54
77692	Adapter MVF49 for 13364	19	77727	Round Door Knife Support for 13364	37			
77693	Spacer for 13364	20	14565	Cutter Motor with Plug for 13364	38			

PARTS BREAKDOWN

ITEM	MODEL
13397	PM-IT-0015



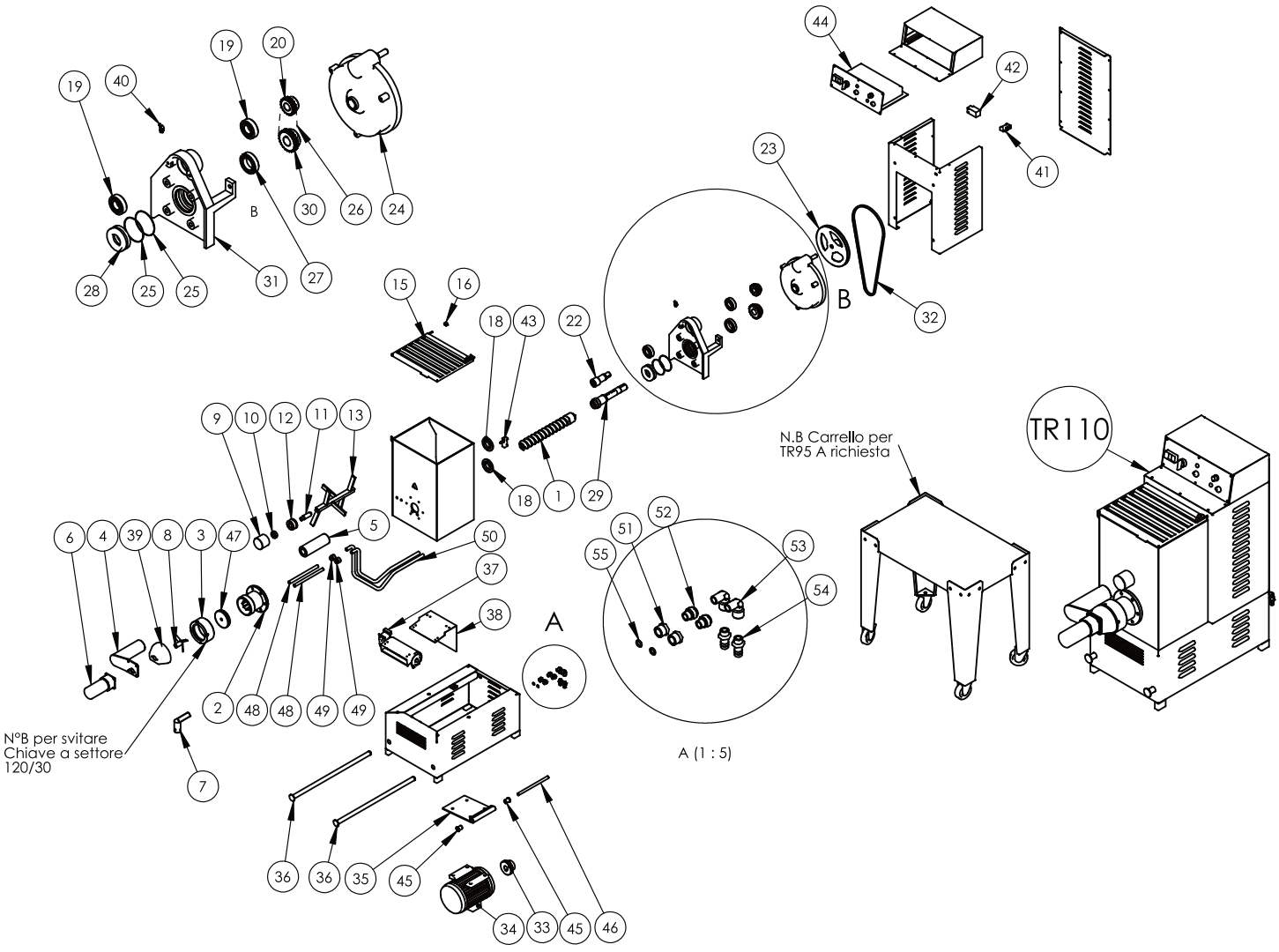
PARTS BREAKDOWN

ITEM	MODEL
13397	PM-IT-0015

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
16289	Worm for 13397	1	77745	Bearing 6206 for 13397	19	77761	Sieve Support Rods for 13397	36
77731	Sleeve for 13397	2	77746	Upper Sprocket Z=18 3/8 for 13397	20	77762	Fan for 13397	37
39343	Die Retaining Ring for 13397	3	77747	Upper Shaft for 13397	22	77763	Fan Base for 13397	38
77733	Moving Knife Support for 13397	4	77748	Reducer Pulley for 13397	23	AD366	Shelter Protection Knife for 13397	39
77734	Fixed Cutter Support Base for 13397	5	77749	Adapter TA30 for 13397	24	77764	Fattener for 13397	40
14565	Cutter Motor with Plug for 13397	6	77750	Spacer for 13397	25	77765	Micro Switch MS30 for 13397	41
77736	Knife Blade for 13397	7	77751	Double Chain for 13397	26	77766	Micro Switch FR515 for 13397	42
77784	Cutter Blade (3-Blade) for 13397	8	77752	Bearing 6008 for 13397	27	77767	Micro Switch MS09 for 13397	43
77738	Support for 13397	9	77753	Bearing 51308 for 13397	28	77768	Electrical Assembly 230V 50-60Hz for 13397	44
77739	Bearing 62206 for 13397	10	77754	Lower Shaft for 13397	29	77769	Bushing for 13397	45
77740	Mobile Shaft for 13397	11	77755	Lower Sprocket Z=23 3/8 for 13397	30	77770	Shaft Motor Base for 13397	46
77741	Fixed Support for 13397	12	77756	Back Movement Support for 13397	31	31210	Plastic Cap (Tefon Mixing Stopper) for 13397	47
AD365	Mixer for 13397	13	77757	Belt 1180 for 13397	32	77772	Kit for Water Piping for 13397	48 - 50
77742	Cam for Cover Safety Switch 1PH for 13397	15	77758	Motor Pulley for 13397	33	77775	Kit for Water Piping for 13397	51 - 55
77743	Cam for 13397	16	77759	Motor HF80 for 13397	34			
77744	Wheel for 13397	18	77760	Motor Base for 13397	35			

PARTS BREAKDOWN

ITEM	MODEL
16643	PM-IT-0025
13236	PM-IT-0025-T



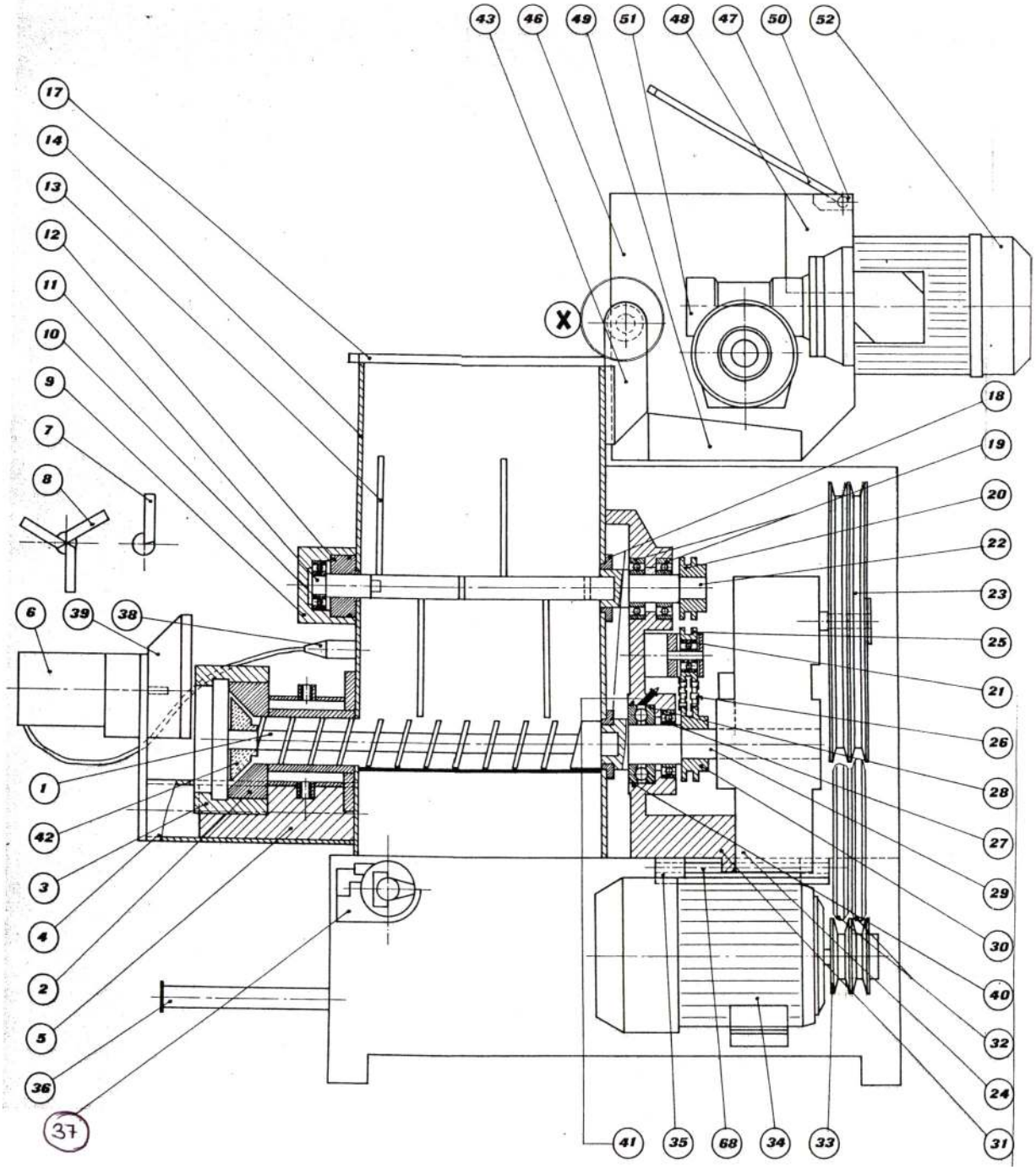
PARTS BREAKDOWN

ITEM	MODEL
16643	PM-IT-0025
13236	PM-IT-0025-T

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37967	Worm Complete with Propeller for 16643, 13236	1	77793	Reducer Pulley for 16643, 13236	23	77809	Fattener for 16643, 13236	40
77780	Sleeve for 16643, 13236	2	77794	Reducer for 16643, 13236	24	77810	Micro Switch MS30 for 16643, 13236	41
31248	Die Retaining Ring for 16643, 13236	3	77795	Spacer for 16643, 13236	25	77811	Micro Switch FR515 for 16643, 13236	42
14564	Rotating Cutter Sup. Arm for 16643, 13236	4	45190	Double Chain 06B-2 3/8" 55 S+J for 16643, 13236	26	77812	Micro Switch MS09 for 16643, 13236	43
77782	Fixed Support for 16643, 13236	5	77797	Bearing 6008 for 16643, 13236	27	40205	Complete Electrical System Board Switches and Panel for 16643, 13236	44
14565	Cutter Motor with Plug for 16643, 13236	6	77798	Bearing 51308 for 16643, 13236	28	77814	Bushing for 16643, 13236	45
16280	Cutter Blade Single for 16643, 13236	7	77799	Mixer Lower Shaft for 16643, 13236	29	77815	Shaft Motor Base for 16643, 13236	46
77784	Cutter Blade 3-Blade for 16643, 13236	8	77800	Lower Pinion Z=23 3/8" for 16643, 13236	30	77816	Nylon Cup for 16643, 13236	47
10901	Rotating Mixer Support with Bearing and Shaft Complete for 16643, 13236	9, 10, 11	77801	Rear Support Plate + /S - for 16643, 13236	31	77817	1/4 Tubes for 16643, 13236	48
77835	Fixed Support for 16643, 13236	12	77802	Belt 1180 for 16643, 13236	32	77818	Nipple Fittings for 16643, 13236	49
39487	Mixer for 16643, 13236	13	77803	Motor Pulley for 16643, 13236	33	77819	3/8 Flexible Tube for 16643, 13236	50
77788	Cover for 16643, 13236	15	39081	Motor 90L B3/BL SX 220V 60Hz 1ph 1,5kW for 16643, 13236	34	77820	Fittings for 16643, 13236	51
39623	Cam for 16643, 13236	16	77804	Motor Base for 16643, 13236	35	77821	Reducer for 16643, 13236	52
77789	Upper Wheel for 16643, 13236	18	77805	Sieve Support Rods for 16643, 13236	36	77822	1/4 Elbows for 16643, 13236	53
77843	Bearing 6206 2RS for 16643, 13236	19	77806	Fan for 16643, 13236	37	77823	Hose for 16643, 13236	54
77791	Upper Sprocket Z=22 3/8 for 16643, 13236	20	77807	Fan Base for 16643, 13236	38	77824	1/4 Gasket for 16643, 13236	55
77792	Upper Mixer Shaft for 16643, 13236	22	77808	Knife Shelf Protection for 16643, 13236	39	AJ088	Filter/Mesh Ø100mm for 16643, 13236	

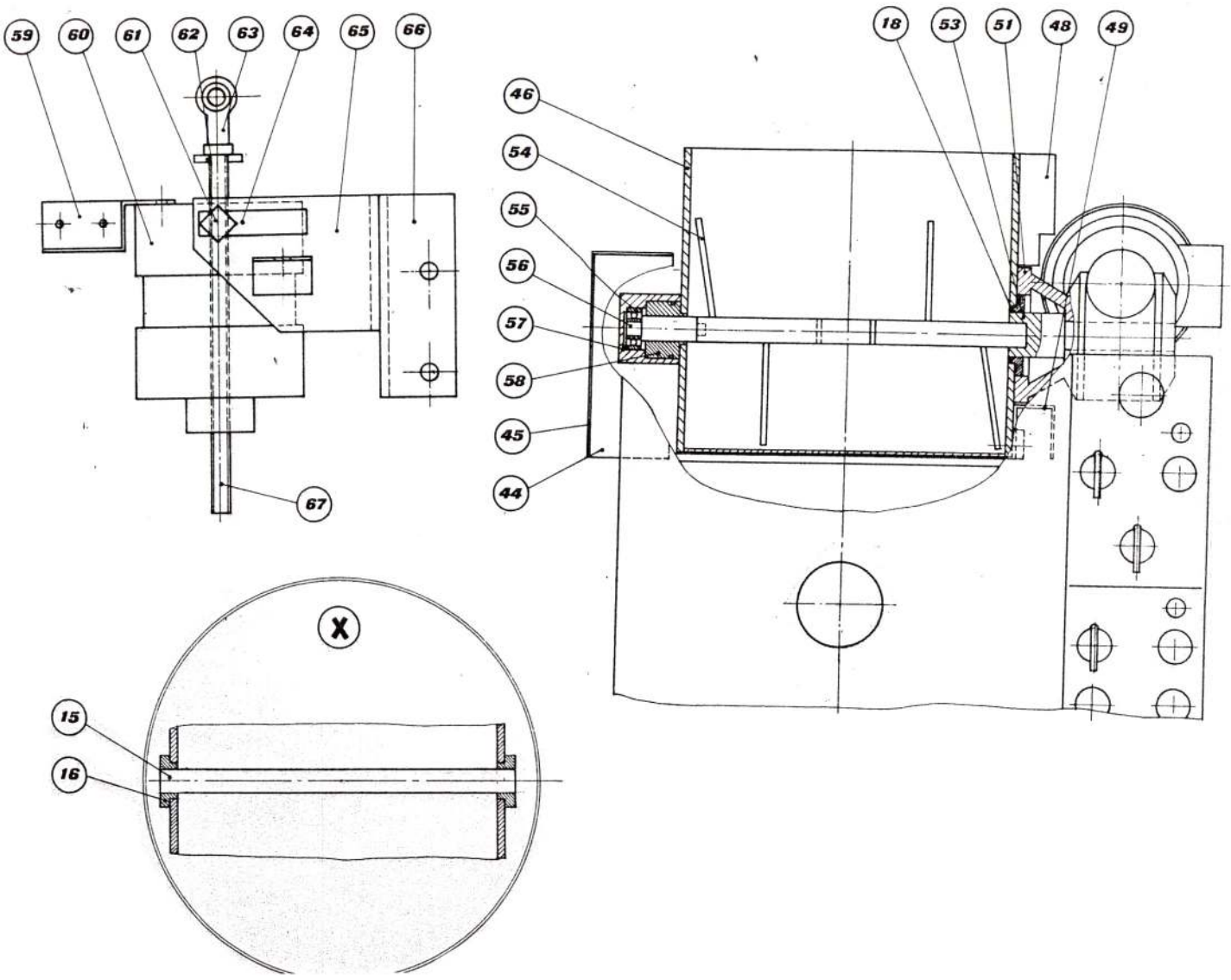
PARTS BREAKDOWN

ITEM	MODEL
13440	PM-IT-0040



PARTS BREAKDOWN

ITEM	MODEL
13440	PM-IT-0040



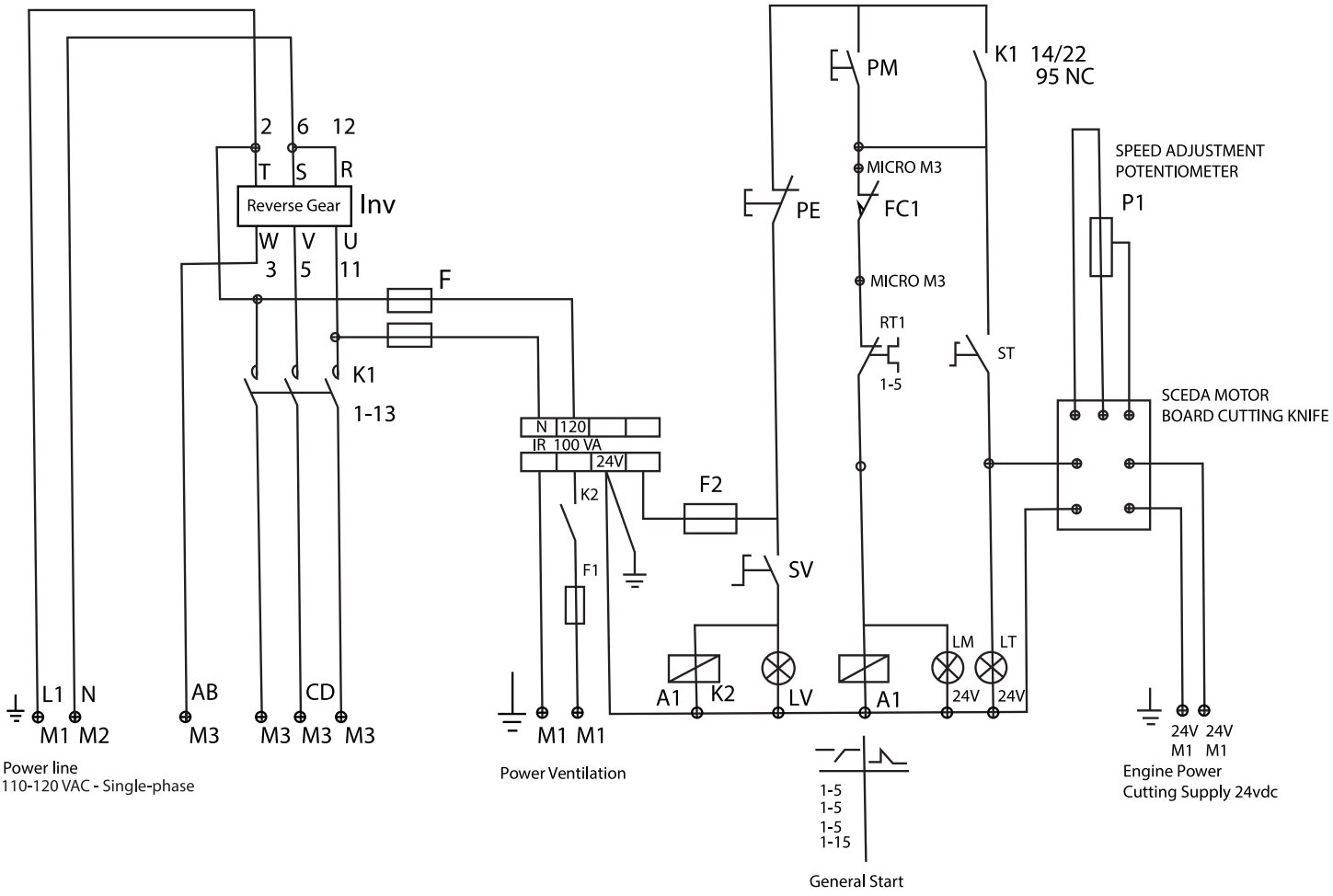
PARTS BREAKDOWN

ITEM	MODEL
13440	PM-IT-0040

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
37967	Worm Complete with Propeller for 13440	1	77793	Reducer Pulley for 13440	23	AD378	Bath for 13440	46
77780	Sleeve for 13440	2	77794	Reducer for 13440	24	77878	Bath Lid 2 for 13440	47
31248	Die Retaining Ring for 13440	3	77849	Chain Tightener Roller for 13440	25	AD379	Protection for 13440	48
14564	Rotating Cutter Sup. Arm for 13440	4	45190	Double Chain 06B-2 3/8” 55 S+J for 13440	26	AD380	Protection for 13440	49
77782	Fixed Support for 13440	5	77797	Bearing 6008 2RS for 13440	27	AD381	Range for 13440	50
14565	Cutter Motor with Plug for 13440	6	77798	Bearing 51308 for 13440	28	AD382	Reducer for 13440	51
16280	Cutter Blade Single for 13440	7	77799	Mixer Lower Shaft for 13440	29	77876	Motor 3ph 208V 60Hz 0,55kW for 13440	52
77784	Cutter Blade 3-Blade for 13440	8	77800	Lower Pinion Z=23 3/8” for 13440	30	AD383	Mixer Shaft for 13440	53
10901	Rotating Mixer Support with Bearing and Shaft for 13440	9	77801	Rear Support Plate for 13440	31	AD384	Mixer for 13440	54
77843	Bearing 6206 2RS for 13440	10	77855	Belt SPZ 1202 for 13440	32	AD385	Bearing for 13440	55
AD386	Mobile Mixer Pin (Rotating Mixer Support Shaft) for 13440	11	77803	Motor Pulley for 13440	33	AD386	Mobile Mixer Pin for 13440	56
77835	Fixed Support for 13440	12	AD399	Motor Main 208/60/3 for 13440	34	AD387	Mobile Mixer Support for 13440	57
39487	Mixer for 13440	13	77804	Motor Base for 13440	35	AD388	Fixed Mixer Support for 13440	58
AD368	Tank for 13440	14	77805	Sieve Support Rods for 13440	36	AD389	Migrate Support for 13440	59
AD369	Shaft for 13440	15	77806	Fan for 13440	37	AD390	Motor for 13440	60
77814	Bushing for 13440	16	AD372	Plug for 13440	38	AD391	Pin for 13440	61
40030	Tank Lid Cover for 13440	17	15432	Cutter Protection for 13440	39	AD392	Washer for 13440	62
77789	Upper Wheel for 13440	18	AD373	Ring IS 78/3.3/0.82 Inox for 13440	40	AD393	Unibal Head for 13440	63
AN226	Lower Wheel for 13440	18	77809	Fattener for 13440	41	AD394	Range for 13440	64
AD370	Bearing 6206 2RS for 13440	19	AD374	Spiral for 13440	42	AD395	Motor Support for 13440	65
AN225	Upper Pinion 3/8” Z=18 for 13440	20	AD375	Upper Right Bath Bracket for 13440	43	AD397	Threaded Rod for 13440	67
77845	Bearing 6200 2RS for 13440	21	AD376	Upper Left Bath Bracket for 13440	44	AD398	Motor Base Rod for 13440	68
77792	Upper Mixer Shaft for 13440	22	AD377	Protection for 13440	45			

ELECTRICAL SCHEMATICS

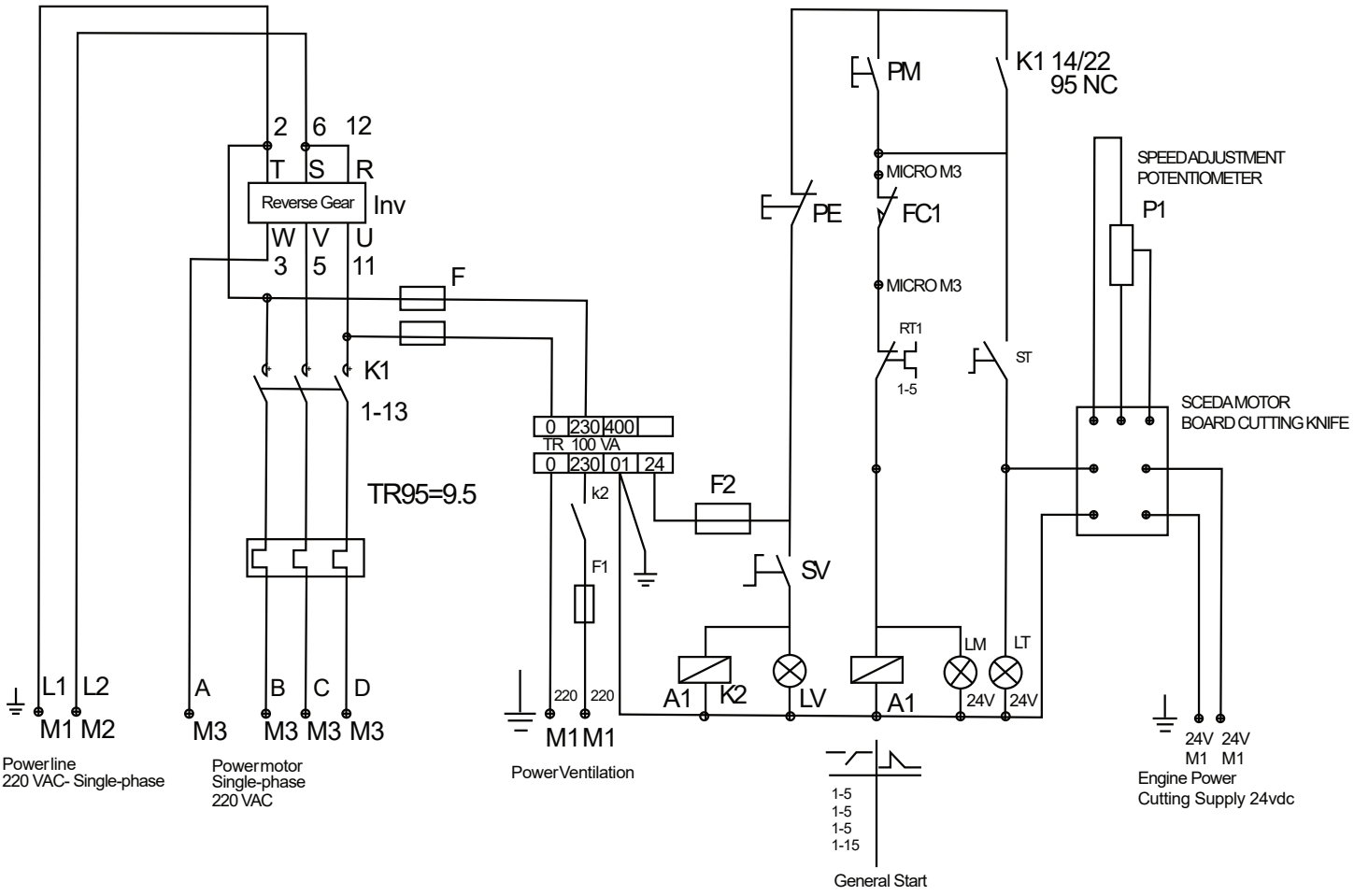
ITEM	MODEL
13364	PM-IT-0008



Description	Position	Description	Position	Description	Position
Fuse Protection Ventilation 2A	F1	Single-Phase Motor Control	K1	Start Button	PM
Fuse Protection 2A	F2	Relay	K2	Thermal Protection Phase Motor	RT1
Transformer Protection 1A	F3	Start Reposting General	LM	Enabling Engine Cut	ST
Transformer Protection 1A	F4	Signaling Cutting Function	LT	Enabling Ventilation	SV
Microswitch General	FC1	Signaling Ventilation Function	LV	Transformer	TR
Reversal	INV	Stop	PE		

ELECTRICAL SCHEMATICS

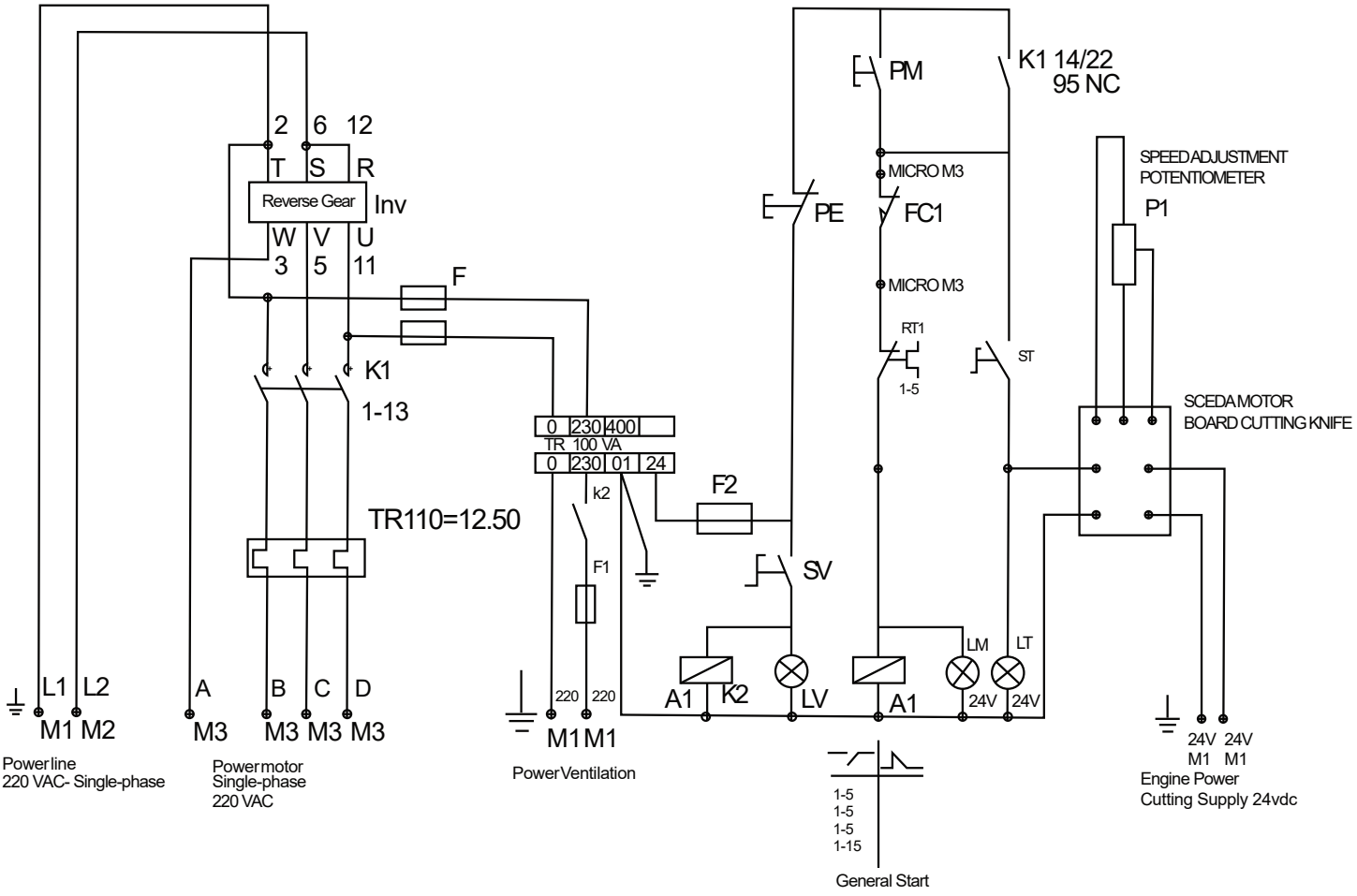
ITEM	MODEL
13397	PM-IT-0015



Description	Position	Description	Position	Description	Position
Fuse Protection Ventilation 2A	F1	Single-Phase Motor Control	K1	Start Button	PM
Fuse Protection 2A	F2	Relay	K2	Thermal Protection Phase Motor	RT1
Transformer Protection 1A	F3	Start Reposting General	LM	Enabling Engine Cut	ST
Transformer Protection 1A	F4	Signaling Cutting Function	LT	Enabling Ventilation	SV
Microswitch General	FC1	Signaling Ventilation Function	LV	Transformer	TR
Reversal	INV	Stop	PE		

ELECTRICAL SCHEMATICS

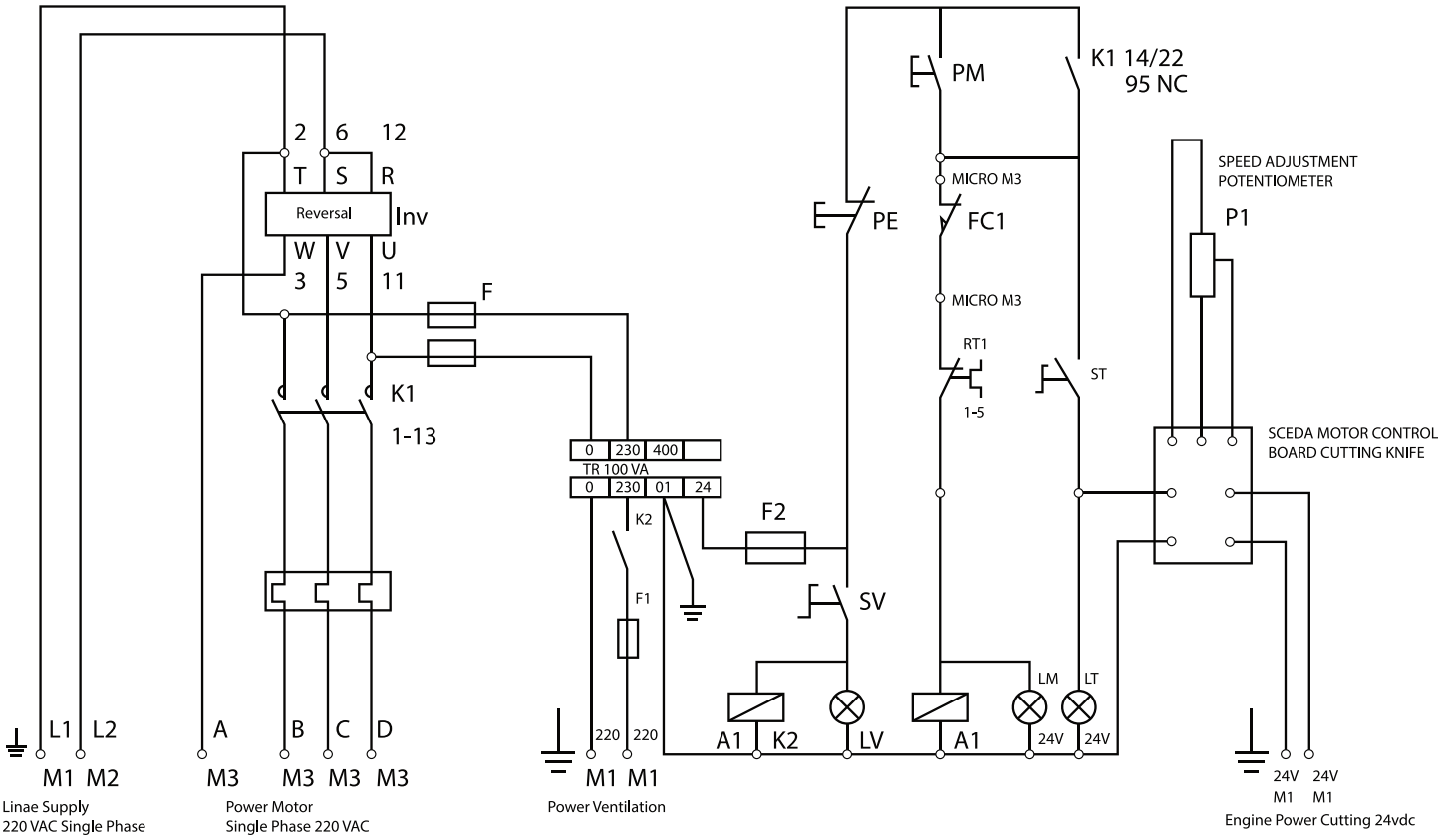
ITEM	MODEL
16643	PM-IT-0025



Description	Position	Description	Position	Description	Position
Fuse Protection Ventilation 2A	F1	Single-Phase Motor Control	K1	Start Button	PM
Fuse Protection 2A	F2	Relay	K2	Thermal Protection Phase Motor	RT1
Transformer Protection 1A	F3	Start Reposting General	LM	Enabling Engine Cut	ST
Transformer Protection 1A	F4	Signaling Cutting Function	LT	Enabling Ventilation	SV
Microswitch General	FC1	Signaling Ventilation Function	LV	Transformer	TR
Reversal	INV	Stop	PE		

ELECTRICAL SCHEMATICS

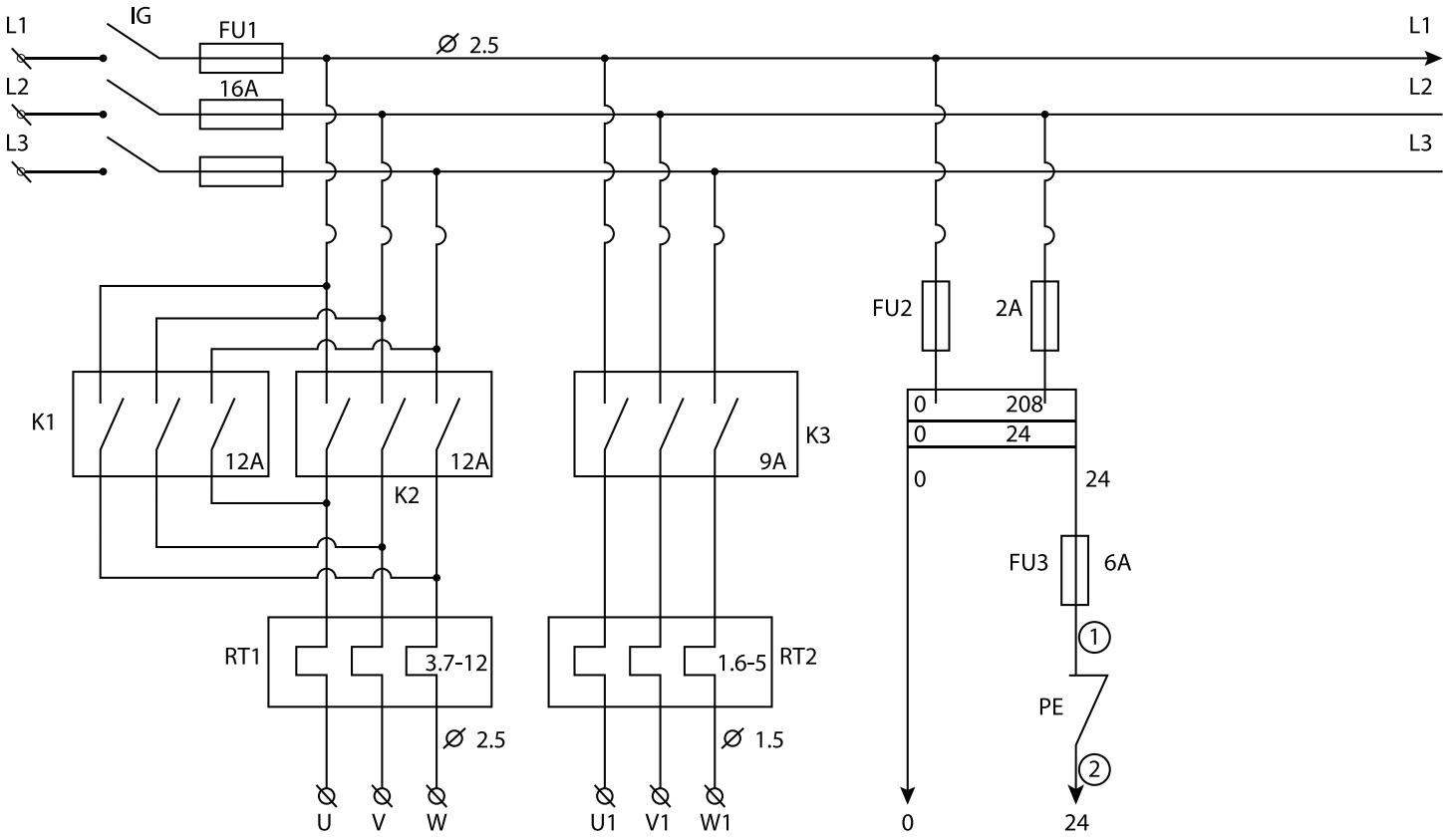
ITEM	MODEL
13236	PM-IT-0025-T



Description	Position	Description	Position	Description	Position
Fuse Protection Ventilation 2A	F1	Single-Phase Motor Control	K1	Start Button	PM
Fuse Protection 2A	F2	Relay	K2	Thermal Protection Phase Motor	RT1
Transformer Protection 1A	F3	Start Reposting General	LM	Enabling Engine Cut	ST
Transformer Protection 1A	F4	Signaling Cutting Function	LT	Enabling Ventilation	SV
Microswitch General	FC1	Signaling Ventilation Function	LV	Transformer	TR
Reversal	INV	Stop	PE		

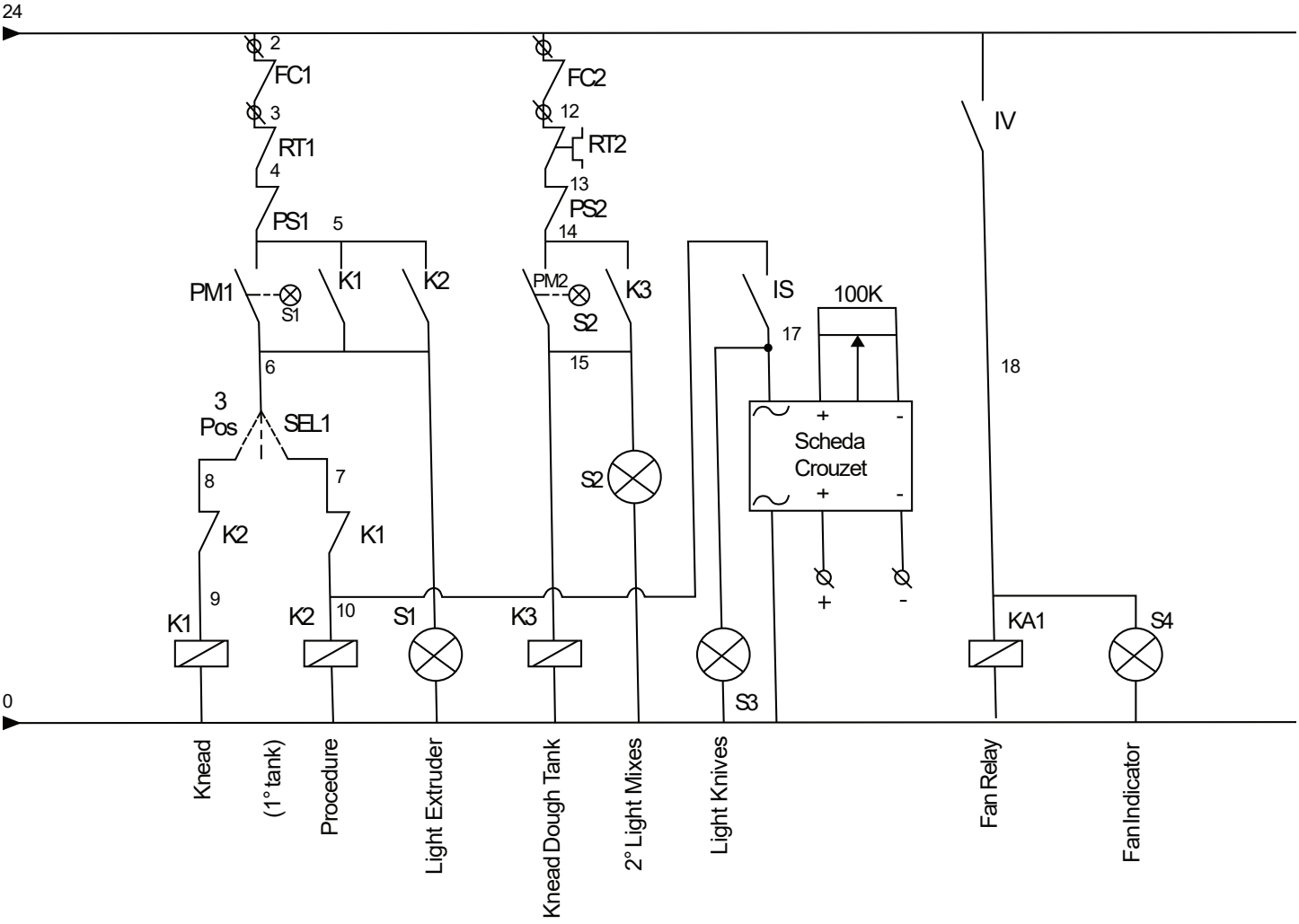
ELECTRICAL SCHEMATICS

ITEM	MODEL
13440	PM-IT-0040



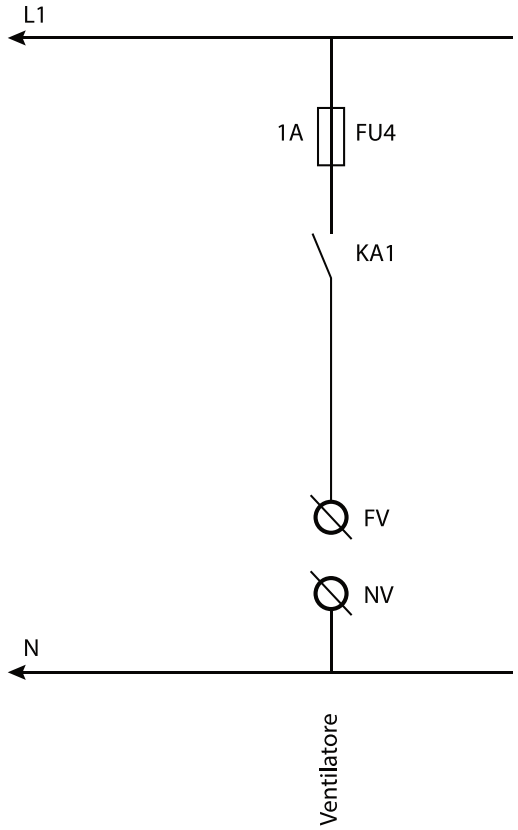
ELECTRICAL SCHEMATICS

ITEM	MODEL
13440	PM-IT-0040



ELECTRICAL SCHEMATICS

ITEM	MODEL
13440	PM-IT-0040



Description	Position	Description	Position	Description	Position
Shelter Tank, 1°	FC1	Knead Extruder Contactor	K2	Stop Bath, 2°	PS2
Shelter Tank, 2°	FC2	Impasta Bath Contactor, 2°	K3	Thermal Knead Extruder	RT1
Knife Guard	FC3	Fan Relay	KA1	Impasta Bath Contactor, 2°	RT2
Switch Knife Board	IS	Gear Tub, 1°	PM1	Imp-Traf Selector	SEL1
Fan Indicator	IV	Gear Tub, 2°	PM2		
Knead Extruder Contactor	K1	Stop Bath, 1°	PS1		

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Canada, L5L 4X5

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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

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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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