

INSTRUCTION MANUAL

Tomato Squeezers

Item	18901	18902	18903
Model	TS-IT-0110-S	TS-IT-0110-M	TS-IT-0110-L



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 - 08/28/2025



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GENERAL INFORMATION

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le 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 expédiés ou cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

GENERAL INFORMATION

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

SAFETY AND WARRANTY

SAFETY WARNING

- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. This appliance shall not be used by children. Cleaning and user maintenance shall not be made by children. Keep the appliance and its cord out of reach of children.
- Children shall not play with the appliance.

SAFETY AND WARRANTY

- Do not use the appliance in case of contact with water or if the plug or power cable seems to be wet.
- Appliance must be unplugged before any intervention, including cleaning after use.
- If the supply cord is damaged, in order to avoid a hazard, it must be replaced by a qualified expert using only a cable of the same type supplied by the producer.
- Place the device on a flat surface and avoid positions that could cause the device to fall.
- Assembly and disassembly of the appliance must always be carried out using protective gloves for hands.
- The device must be connected to a mains socket which is always easily accessible and of the same voltage than the one mentioned on the technical nameplate affixed to the device.
- This appliance is intended for household use only.
- At the end of use always unplug the appliance, especially when left unattended, disassemble, wash and wipe all parts of the machine in contact with food.
- Be particularly careful in the presence of children that it is advisable to keep away.
- Do not use outdoors.
- The use of accessories not recommended or sold by the manufacturer may damage the appliance, cause fire, electric shock or injury.
- Do not let the mains cord hang over edge of table or counter.
- Sound pressure level - less than 80 dBa.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions.
- To protect against risks of electrical shock do not put in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunction, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Never feed food or dough by hand. Always use food pusher.
- Blades are sharp. Handle carefully.
- Do not use fingers to scrape food away from discharge disc while appliance is operating. Cut type injury may result.
- Household use only.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Acoustic level less than 80 dBA.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

SAFETY AND WARRANTY

NOTE

The oil is contained inside the machine, but only in a very small quantity, which is why it does not leak outside.

It is not necessary to add or change the oil for the entire lifetime of the machine, as we use long life oil. The machine contains about 40–50 grams of oil. If additional oil is added, it may overflow and leak out.

The loud noise you hear is normal, it is simply the sound of the motor operating.

SAVE THESE INSTRUCTION.

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 BENCH WARRANTY

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

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

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

WARNING:

The packaging components 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

Single-phase asynchronous electric motor for continuous service 500 W. Fan cover cap, switch/capacitor box and cooling fan made in plastic material. Watertight IP X5 motorization. Axial reduction gear in oil bath. Long life oil suitable for occasional food contact.

TECHNICAL SPECIFICATIONS

Model	TS-IT-0110-S	TS-IT-0110-M	TS-IT-0110-L
Item Number	18901	18902	18903
Power	0.3 HP	0.4 HP	0.8 HP
Worm RPM	110		
Electrical	110-120V / 60Hz / 1		
Weight	19.8 lbs. / 9 kgs.	30.9 lbs. / 14 kgs.	39.7 lbs. / 18 kgs.
Packaging Weight	22 lbs. / 10 kgs.	37.5 lbs. / 17 kgs.	44.1 lbs. / 20 kgs.
Dimensions	20.5" x 9.5" x 14" 521 x 241 x 356mm	27" x 12" x 13" 686 x 305 x 330mm	28" x 11.5" x 17" 711 x 292 x 432mm
Packaging Dimensions	16" x 9" x 11" 406 x 229 x 279mm	21.8" x 12" x 13" 553 x 305 x 330mm	

OPERATION

To operate, the appliance must be connected to a power point that is always easily accessible during use. All operations not specified in this manual must be done by a qualified operator. The machine must be located on a plain surface and positions which can produce the falling of the machine must be avoided.

Tomato squeezer propeller made in acetal resin suitable for food contact, body in cast iron tested for foodstuffs and treated with epoxy paint for foodstuffs. Nylon tow pin inserted on tin-plated steel. Filter cone, funnel and drip pan are entirely made of 18/10 stainless steel.

USING THE ELECTRIC TOMATO SQUEEZER

All numbers refer to the "parts breakdown" section of the manual.

Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years. For space requirements, the machine is partially disassembled in the packing; it is necessary to insert the tow pin with the spring into the hole in the cast iron body (9). Insert the propeller (10) into the cast iron body fitting it onto the square of the tow pin. Then put the filter cone (11) onto the propeller pressing and turning it anticlockwise to fit the tabs of the ring nut into the niches in the cast iron body. Screw the funnel (8) onto the threaded neck of the cast iron body and hook the drip pan (12) onto the filter cone and onto the cast iron casing by means of the clips.

During the first use, to eliminate all possible residues of treatment and facilitate the adaptation of the propeller, it is advisable to operate the device with the product to be discarded for 1 minute.

Before each use, lubricate the pin n.13 in the part that engages in the cast iron body and to avoid friction from overheating.

OPERATION

The machine is then ready for use: the machine must definitely not be run dry (with no tomato).

The appliance can pass cooked and uncooked tomatoes. If the tomato is cooked, let it cool and place it in the machine at room temperature; if it is raw, cut it into pieces of adequate size so that they can fall into the neck of the body without having to press. Pressing the tomato with the pestle when the propeller is already full of tomato can cause liquid to escape from the rear of the body, damaging the reducer; letting the propeller unload without pressing avoids this inconvenience.

The filter holes can be clogged by the fibrous parts of the tomato, in this case the device will tend to expel seeds and pulp from the filter graft; to continue working correctly without having to disassemble the filter, pass the blade of a knife over the surface of the filter to free the holes.

Small fruits are usually much drier and tend to clog the filter holes faster than tomatoes; make the appliance work with little product and clean the filter and propeller often to avoid clogging the system.

The clogging of the system can cause blockage of the appliance and deformation of the filter cone.

If the propeller (10) jams, before taking any further action on the machine put the switch onto the "OFF" (-0-) position and unplug from the power point. When the work is finished, unscrew the funnel (8), unhook the drip pan (12), and turn the filter cone (11) clockwise to remove the propeller (10) and the tow pin with the spring. Remove the cast iron casing (9) from the reduction gear cover (6), then wash, carefully dry and eventually grease all the parts that have been exposed to the food.

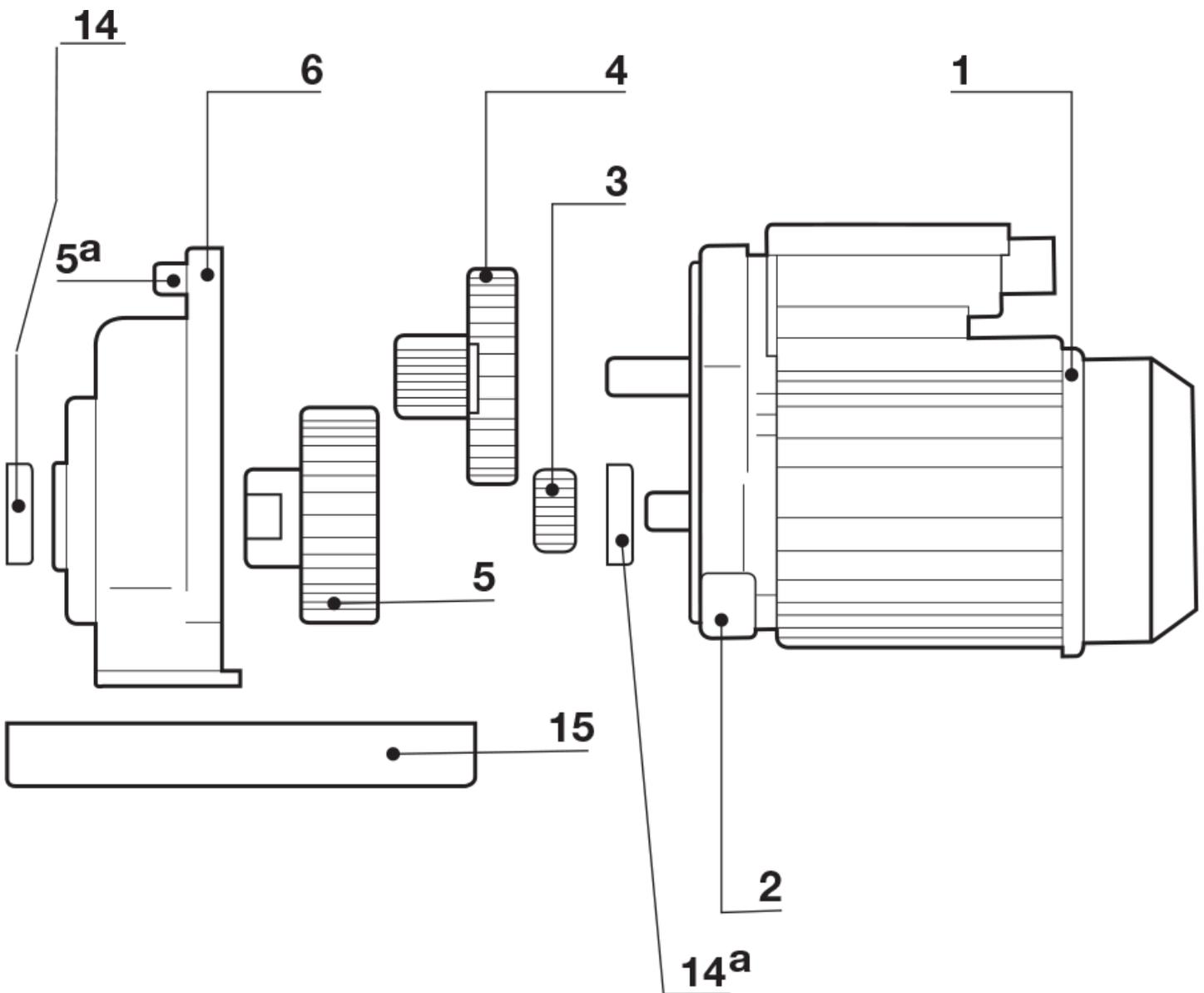
MAINTENANCE

WARNINGS

- Before carrying out assembly, disassembly, die plate replacement and cleaning operations, switch off the motor and disconnect the cable with plug, to avoid risks of electric shock.
- Do not press the tomato into the unit with your hands; use the supplied pestle.
- After every use disassemble, wash and dry all press parts carefully.
- In case of blockage of the press, disconnect the plug cable from the socket immediately to avoid risks of damage the machine.
- Close supervision is required when this product is used near children.

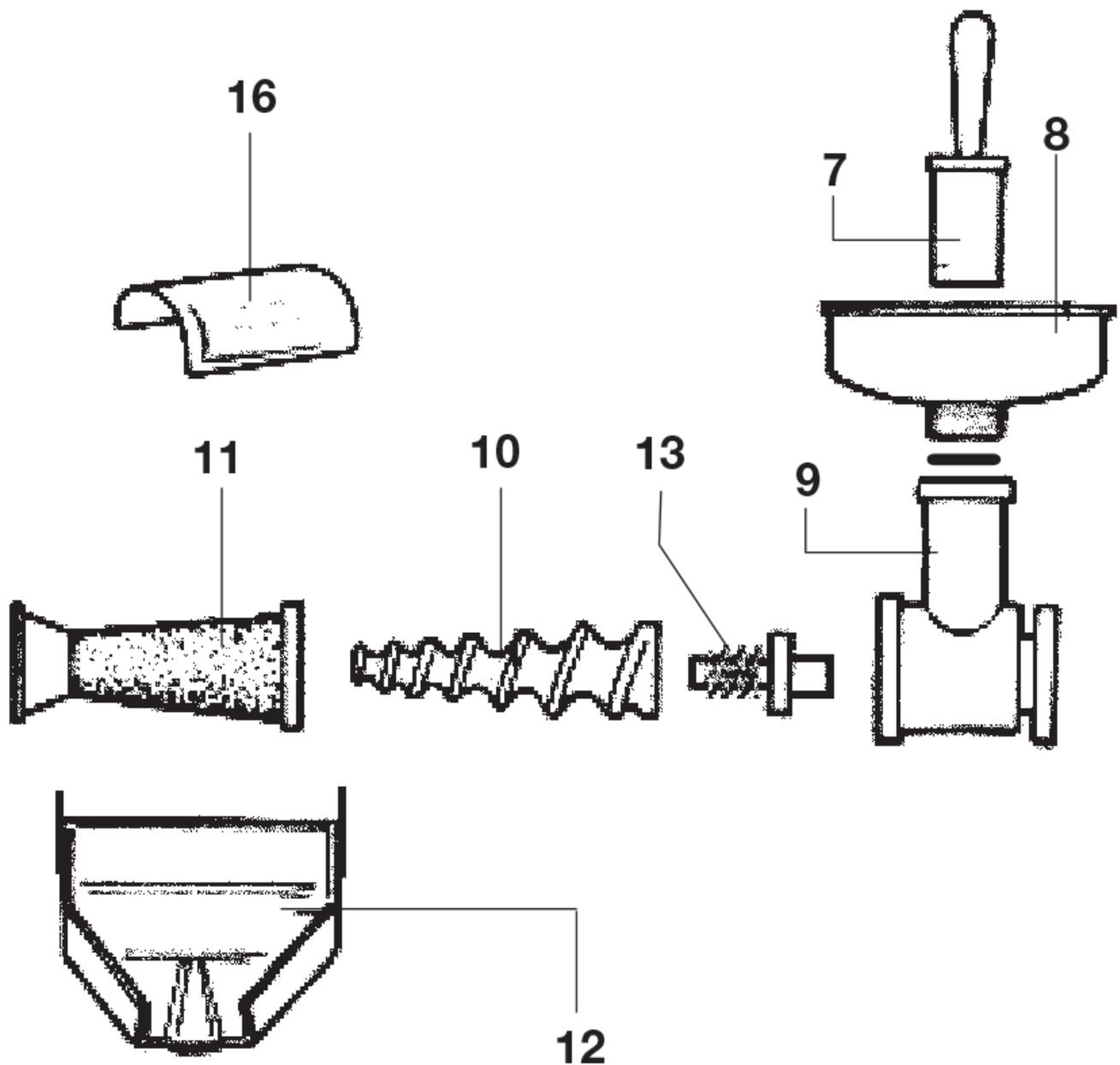
PARTS BREAKDOWN

ITEM	MODEL
18901	TS-IT-0110-S
18902	TS-IT-0110-M
18903	TS-IT-0110-L



PARTS BREAKDOWN

ITEM	MODEL
18901	TS-IT-0110-S
18902	TS-IT-0110-M
18903	TS-IT-0110-L



PARTS BREAKDOWN

ITEM	MODEL
18901	TS-IT-0110-S

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70082	ELECTRIC MOTOR FOR 18901	1	70090	FUNNEL FOR 18901	8	70097	REDUCTION GEAR INTERNAL SEAL FOR 18901	14A
70083	REDUCTION GEAR FLANGE FOR 18901	2	70091	CAST IRON CASING FOR 18901	9	70098	BASE FOR 18901	15
70084	SMALL GEAR FOR 18901	3	24616	PROPELLER FOR 18901	10	70099	SPLASH GUARD FOR 18901	16
70085	TWIN GEAR FOR 18901	4 - 5	24612	FILTER CONE INOX N.3 STANDARD HOLES (1.5MM) FOR 18901	11	39340	RUBBER GASKET FOR 18901	
40628	RUBBER CAP RED FOR 18901	5A	70094	DRIP PAN FOR 18901	12	AQ165	SWITCH/REVERSE HP.0.30/0.40 FOR 18901	
70088	REDUCTION GEAR COVER BLACK FOR 18901	6	24615	JOINT AND SPRING FOR 18901	13			
70089	PESTLE FOR 18901	7	70096	REDUCTION GEAR COVER OIL SEAL FOR 18901	14			

ITEM	MODEL
18902	TS-IT-0110-M

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70063	ELECTRIC MOTOR FOR 18902	1	70071	FUNNEL FOR 18902	8	27857	GEAR COVER OIL SEAL FOR 18902	14
70064	REDUCTION GEAR FLANGE FOR 18902	2	70054	CAST IRON CASING FOR 18902	9	70078	REDUCTION GEAR INTERNAL SEAL FOR 18902	14A
27858	1020 SER GEARS FOR 18902	3 - 5	24596	WORM FOR 18902	10	70079	BASE FOR 18902	15
40628	RUBBER CAP RED FOR 18902	5A	24611	FILTER CONE INOX N.5 STANDARD HOLES (1.5MM) FOR 18902	11	70062	SPLASH GUARD FOR 18902	16
70069	REDUCTION GEAR COVER FOR 18902	6	44746	DRIP PAN FOR 18902	12	39339	RUBBER GASKET FOR 18902	
70052	PESTLE FOR 18902	7	24614	JOINT AND SPRING FOR 18902	13	AQ165	SWITCH/REVERSE HP.0.30/0.40 FOR 18902	

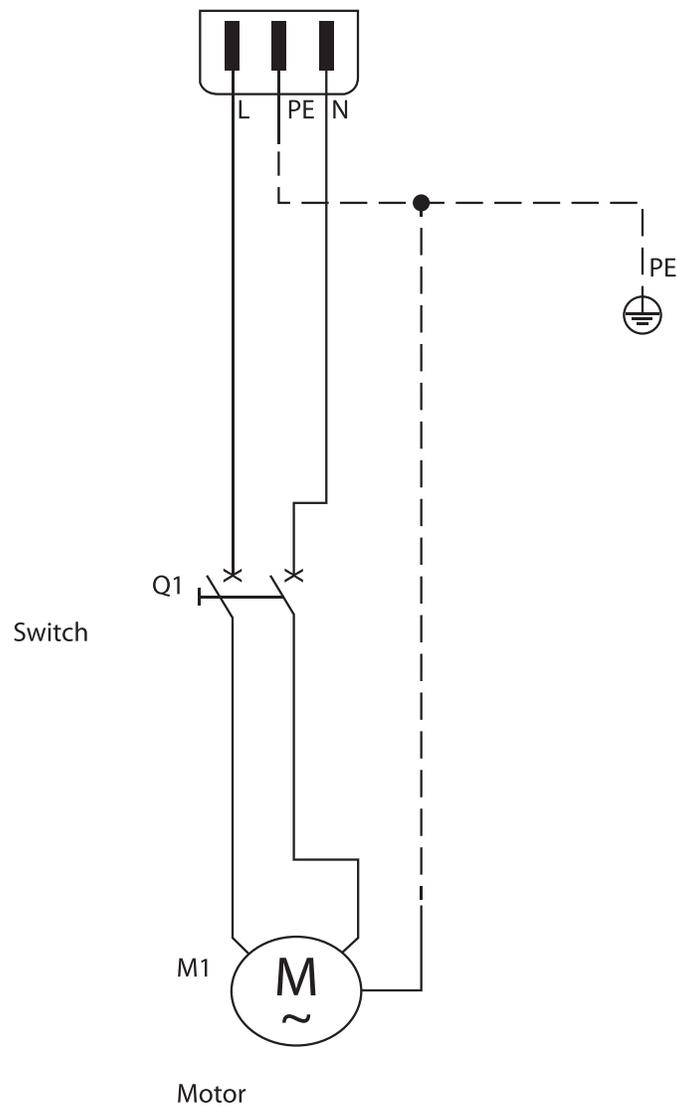
PARTS BREAKDOWN

ITEM	MODEL
18903	TS-IT-0110-L

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70045	ELECTRIC MOTOR FOR 18903	1	70071	FUNNEL FOR 18903	8	27857	GEAR COVER OIL SEAL FOR 18903	14
70046	REDUCTION GEAR FLANGE FOR 18903	2	70054	CAST IRON CASING FOR 18903	9	70060	REDUCTION GEAR INTERNAL SEAL FOR 18903	14A
27858	1020 SER GEARS FOR 18903	3 - 5	24596	WORM FOR 18903	10	70061	BASE FOR 18903	15
40628	RUBBER CAP RED FOR 18903	5A	24611	FILTER CONE INOX N.5 STANDARD HOLES (1.5MM) FOR 18903	11	70062	SPLASH GUARD FOR 18903	16
70051	REDUCTION GEAR COVER FOR 18903	6	44746	DRIP PAN FOR 18903	12	39339	RUBBER GASKET FOR 18903	
70052	PESTLE FOR 18903	7	24614	JOINT AND SPRING FOR 18903	13	AQ163	SWITCH/REVERSE HP.0.80/1.50 FOR 18903	

ELECTRICAL SCHEMATICS

ITEM	MODEL
18901	TS-IT-0110-S
18902	TS-IT-0110-M
18903	TS-IT-0110-L



WARRANTY REGISTRATION

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

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

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

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

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

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

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

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

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

- Restaurant Bakery Deli
 Butcher Supermarket Caterer
 Institution (*specify*): _____
 Other (*specify*): _____

Serial Number: _____

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

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

TRENTO

ELEVATING CULINARY EXCELLENCE

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

Thank you for your purchase!



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