

INSTRUCTION MANUAL

Meat Slicer

| | |
|--------------|--------------|
| Item | 39631 |
| Model | MS-IT-0350-H |

Warning!

Before you begin using your appliance, **PLEASE READ AND UNDERSTAND THIS DOCUMENT CAREFULLY** before installing, operating, maintaining, or servicing.

There are many important safety messages in this manual and on your appliance. Always read all safety messages.

Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

Stop!

DO NOT RETURN THIS PRODUCT TO THE STORE!

For questions or assistance with this product, call TRENTO Toll free: **1-833-487-3686** or visit the support section from our website, www.trentoequipment.com



Version: Revised - 10/01/2024



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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

GENERAL INFORMATION

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

SAFETY AND WARRANTY

MECHANICAL SAFETY DEVICES

The slicer is manufactured according to the EEC 2006/42 Machinery Directive.

The mechanical safety devices are the following:

- Product holder removable only with the slice thickness control on zero (slice thickness plate positioned to protect the blade). After removing the product holder the slice thickness plate is mechanically clamped.
- Protection devices mounted on the product holder to prevent the operator from any accidental contact with

SAFETY AND WARRANTY

the blade.

- Blade guard. This fixed ring protects that part of the blade which is not used for the cutting operation.
- A special mechanical safety device to sharpen the blade keeping the fingers of the operator away from the cutting edge of the blade.

ELECTRICAL SAFETY DEVICES

The electrical safety devices in accordance with the EN 60204 standards are the following:

- Start and stop push buttons.
- Control circuit provided with electric servo-control; in any case of blade clamping the machine must be restarted manually.
- Safety device to stop the rotation of the blade if the clamping handle of the blade guard is released.

WARNING

When the machine is not used:

- Make sure that it is off.
- Re-position the slice thickness control to zero.

Do not remove the labels placed on the machine and replace them if damaged.

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

1 YEAR PARTS AND LABOUR WARRANTY

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

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 | 39631 |
| Model | MS-IT-0350-H |
| Blade | 14" / 350mm |
| Power | 0.4 HP / 300 W |
| Cheese Slicing* | Excellent |
| Slicing Volume* | 8 hours or more |
| Cutting Size | 12.2" x 9.8" / 310 x 205mm |
| Cut Thickness | 0-25mm |
| RPM | 250 |
| Electrical | 110-120V / 60Hz / 1 |
| Weight | 110 lbs. / 50 kgs. |
| Packaging Weight | 112 lbs. / 51 kgs. |
| Dimensions | 26" x 28" x 21.7" / 660 x 711 x 551mm |
| Packaging Dimensions | 34" x 31" x 26" / 863 x 787 x 660mm |

**Results may vary due to product consistency and temperature*

INSTALLATION

The slicer must be mounted horizontally on a stable, robust and antiskid base adequate to support its weight. The suggested height of the working table is of about 800mm. It must be checked that the product holder is not clamped and the product to be cut can be easily loaded.

WARNING: To prevent the risk of crushing hazard, locate the machine in a manner that allows a clear space between the moving table and any permanent structure.

PRELIMINARY CLEANING

Before connecting the plug clean off the protective oil from the machine.

WARNING

The working table must always be cleaned.

ELECTRICAL SUPPLY

The machine must be installed in the proximity of a mains socket. Check that the power supply voltage corresponds to that described on the information label and that it is connected to an adequate earth.

INSTALLATION

1. Connect the plug.
2. Check that the blade cover fastener handle is tight screwed.
3. Check that the blade sharpener is lowered and the protective cover is closed.

MANUAL FUNCTIONING

1. Press push button blade start.

SLICER FUNCTIONING AND USE

The following products can be sliced: sausages, ham, cheese, bread. If large quantities of bread or cheese are usually cut it is advisable to mount a teflon coating.

WARNING

The following cannot be sliced:

- Not-eatable products.
- Foodstuffs with bones.
- Frozen products.

MANUAL FUNCTIONING

Rotate the product holder release handle in a clockwise direction by 180°.

OPERATION

HOW TO LOAD THE PRODUCT TO BE CUT

1. Check that the slicer is off and position the slice thickness control to zero.
2. Push the product holder towards the operator.
3. Lift and rotate the product pusher: the pusher can fall back, this is normal.
4. Place the product to be cut against the wall of the product holder and the slice thickness plate.
5. Position the product pusher on the product to be cut far from the slice thickness plate. The product is fed to the slice thickness plate by gravity making the cut easier.
6. Rotate the slice thickness control to the thickness desired.

DANGER

Do not touch the carriage or the product holder when the machine is working.

MANUAL FUNCTIONING

1. Rotate the carriage release handle in a clockwise direction by 180°.
2. Press push button to start the blade.
3. With constant speed, according to the product to be sliced features, you can push the product holder tray to

OPERATION

its end stroke in blade direction. You can then return in the operator position and repeat this operation.

After cutting the product, reposition the product holder towards the operator. By pressing push button stop blade the rotation of the blade stops. Re-position the slice thickness control to zero and unload the product.

MAINTENANCE

BLADE SHARPENING

Whenever the cut is not satisfactory, sharpen the blade. The time interval between a sharpening and the following depends on the intensity of use of the slicer and on the kind of food you cut. Replace the blade when the diameter becomes 10mm less than the nominal diameter. For the replacement, ask the assistant service closest to you.

WARNING

The replacement of the blade is dangerous operation. Should the sharpening quality be not satisfactory, replace the stones by contacting Omcan.

SHARPENING OPERATION

DANGER

The sharpening operation must be performed during the manual functioning.

For a correct sharpening of the blade follow these instructions:

1. Clean the blade removing any greasy residue.
2. Make sure that the machine is off.
3. Rotate the slice thickness control to zero to make sure that the blade is covered by the slice thickness plate.

IMPORTANT

During the following operations the blade must always be covered by the removable protection.

4. Lift the sharpener cover.
5. Slip off completely the sharpener and spin it 180 degrees.
6. Replace the sharpener device.
7. Push the push button blade start to start the machine.
8. Sharpening: Press the sharpening wheel for about 10-15 seconds.
Then press simultaneously also the grinding stone for two seconds.
Contemporaneously loosen the two grind stones.
The sharpening and honing take place then simultaneously.

ATTENTION: for a suitable effect please execute sharpening for 10-15 seconds approx.

MAINTENANCE

9. After sharpening press the blade stop push button.
10. Lift and rotate 180 degrees the sharpener and reallocate it into its initial position. Loosen the handle rotating it clockwise to block the sharpener. Lower the sharpener cover.

CLEANING OF THE GRINDING WHEELS

To obtain an excellent sharpening the grinding wheel must always be clean. Remove dirt and grease with alcohol and the supplied special brush. Be sure to clean and sanitize the blade after sharpening.

MAINTENANCE

All cleaning and maintenance operations must only be carried out with the machine disconnected and isolated from the mains supply and the slice thickness control on zero.

CONTROL OF THE AIR GRATING

An air grating for the motors ventilation is placed in the lower side of the machine. Keep the section-holes free and clean them with a brush at regular intervals.

CHECK OF THE ELECTRIC CABLE

It is recommended to check the wear of the electric cable at regular intervals.

SPARE PARTS

In the event that replacement parts need to be fitted, request only original spare parts.

CLEANING

The machine must be cleaned once a day or more frequently if necessary. Clean all the parts using a cloth sprinkled with water and washing up liquid (do not use strong detergents) and a brush.

WARNING

Do not use water jet

DANGER

During the cleaning operations take great care: danger of accident.

COMPONENTS REMOVAL

PRODUCT HOLDER

1. Loose the product holder by rotating the product holder clamping handle in a counterclockwise direction.
2. Position to zero the slice thickness control to remove the product holder.
3. Push the product holder towards the operator until it clicks. The click will inform the operator that the

MAINTENANCE

product holder is clamped.

4. Lift the last slice device from the guide bar.
5. Lift the product holder from the carriage.

IMPORTANT

The slice thickness control is clamped on zero.

BLADE COVER

1. Rotate the slice deflector and keep it away from the blade.
2. Loose the blade cover fastener handle by rotating it in a counterclockwise direction.
3. Push on the handle in the direction indicated by the arrow to lift the blade cover from the blade.
4. Lift the blade cover.

ATTENTION

Once removed the blade cover, an interlocking device stops the rotation of the blade.

DANGER

During the cleaning operations of the blade, pay attention to an accidental contact with it.

5. Press a damp cloth on the front side of the blade and move slowly from the center towards the edge in the direction of the arrow.
6. Follow these instructions to clean the back side of the blade.
7. With a cloth dry both sides of the blade following this procedure.
8. Insert a damp cloth between the blade and the protection ring. Pull it outwards and rotate it to clean the internal side of the protection ring.
9. After cleaning re-position the blade cover, insert the fastener and screw in a clockwise direction to clamp the blade cover. Lower the sharpener protective cover.

IMPORTANT

Leave all the parts to soak in warm water and washing-up liquid (do not use strong detergents) and clean them by using a brush or a cloth. Rinse them in warm water and dry them.

To assemble the machine follow the reverse procedure as described for disassembly.

GUIDES LUBRICATION

This operation must be performed after cleaning the slicer or whenever the sliding is difficult. Use food safe oil only.

LUBRICATION OF THE GUIDE BAR OF THE LAST SLICE DEVICE

1. Drop some food grade oil on the bar.
2. Let the last slice device slide on the guide bar.

LUBRICATION OF THE GUIDE BAR OF THE PRODUCT HOLDER CARRIAGE

1. Push the product holder towards the operator.

MAINTENANCE

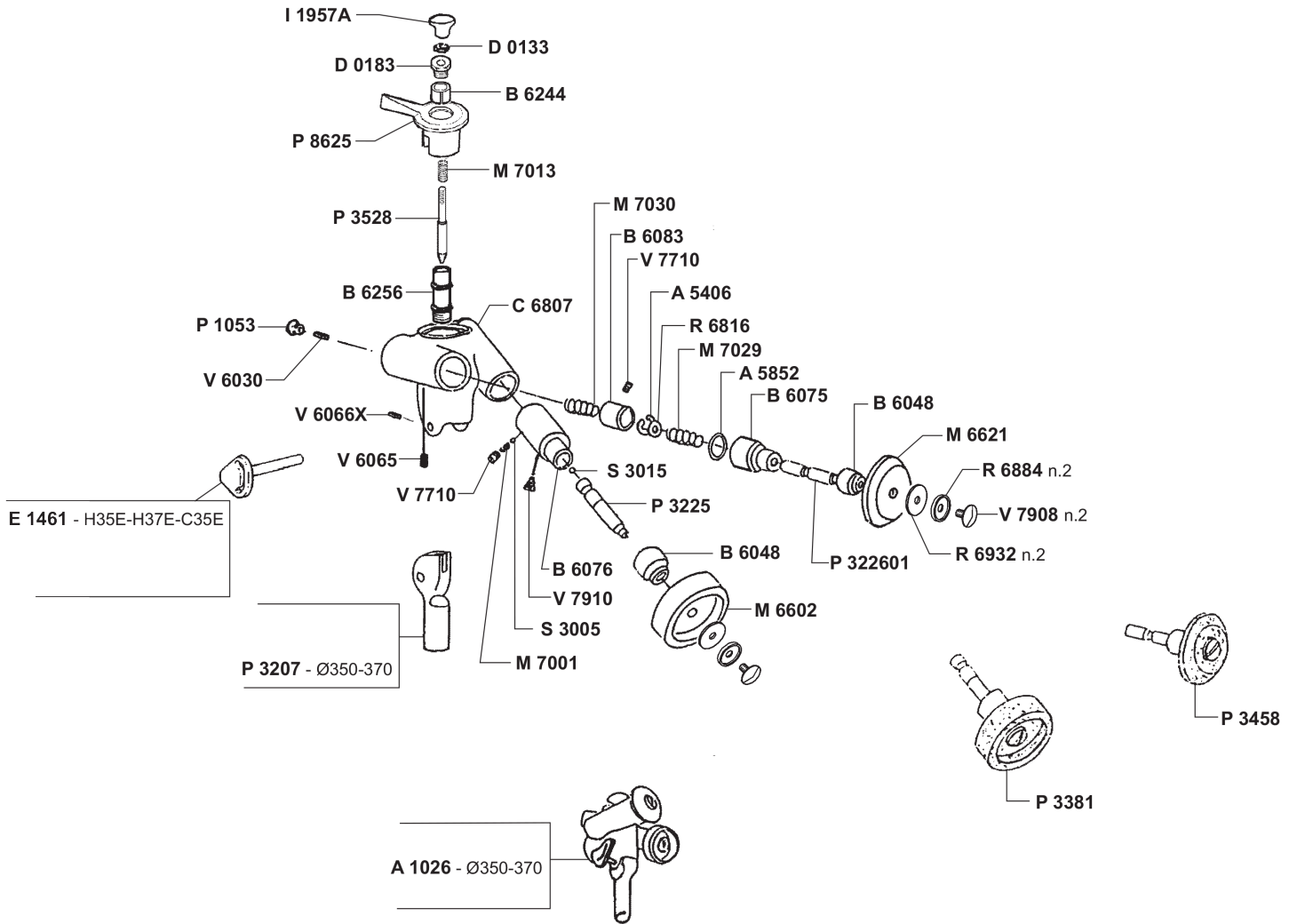
2. Pour the food grade lubricating oil into the special carriage bar lubricator.
3. Push the product holder to and from and repeat the operation. Re-position it towards the operator.

TROUBLESHOOTING

| PROBLEM | CORRECTIVE ACTION |
|---|---|
| The machine vibrates, overheats and emits a foul smell. | Stop it immediately and check that the voltage corresponds to that described on the rating label. |
| The blade cannot be sharpened any longer. The sharpening is no regular. | Clean the grinding wheels of the sharpener and check the wear of the blade. |
| On pushing the start push button the machine does not start. | Check if power missing. Check the safety devices. |
| The carriage and the last slice device run with difficulty. | Lubricate the guide bars. |

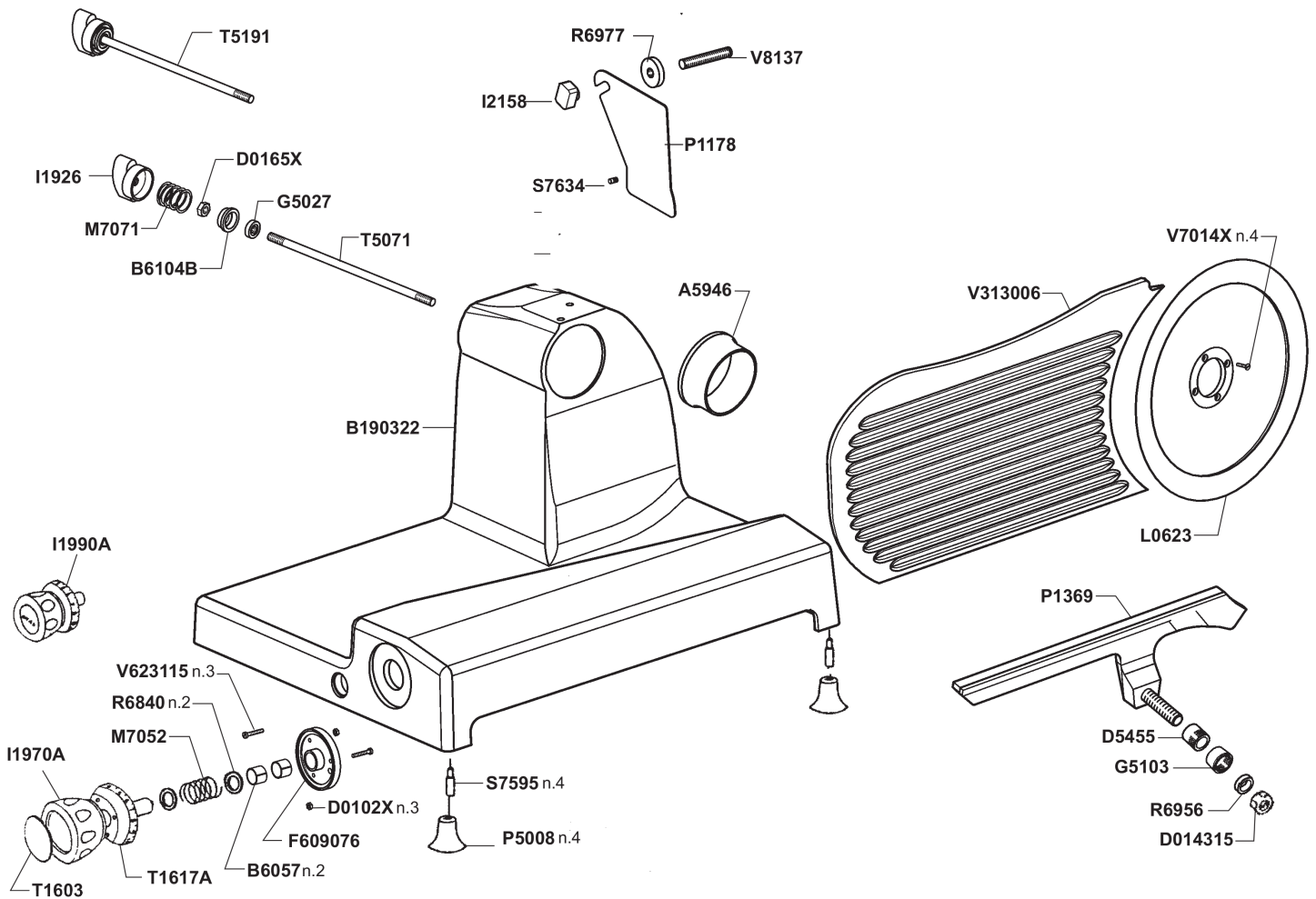
PARTS BREAKDOWN

| ITEM | MODEL |
|-------|--------------|
| 39631 | MS-IT-0350-H |



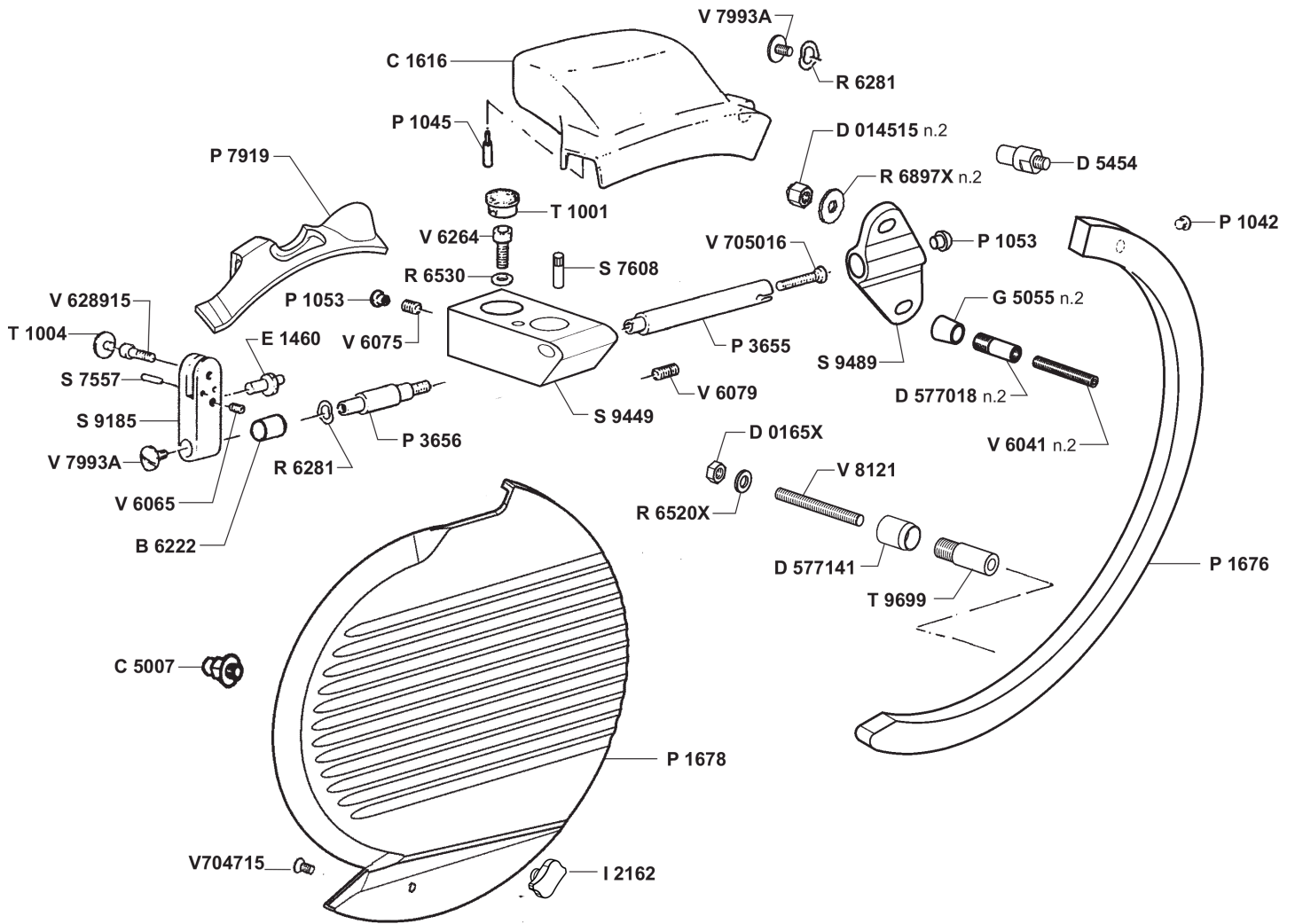
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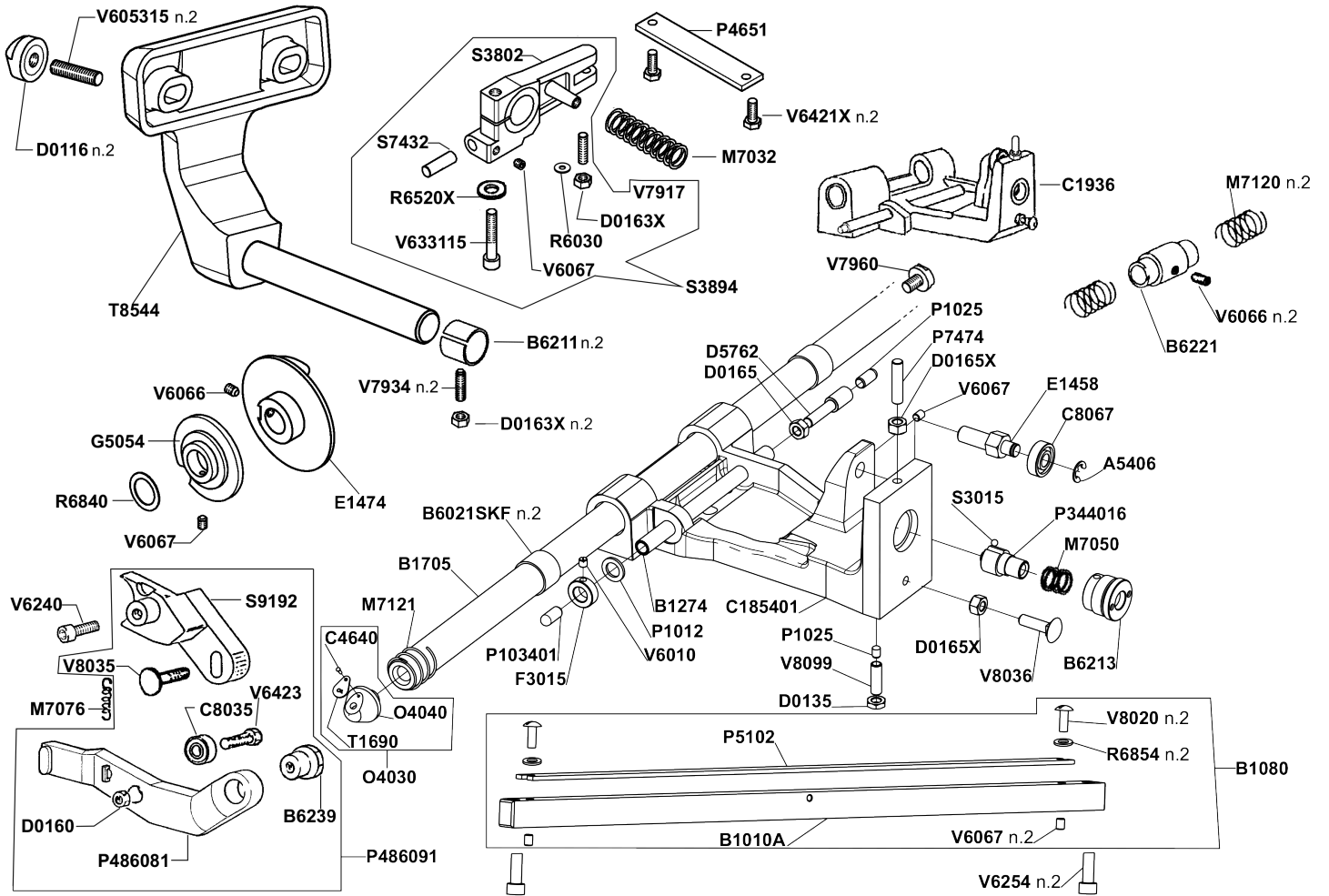
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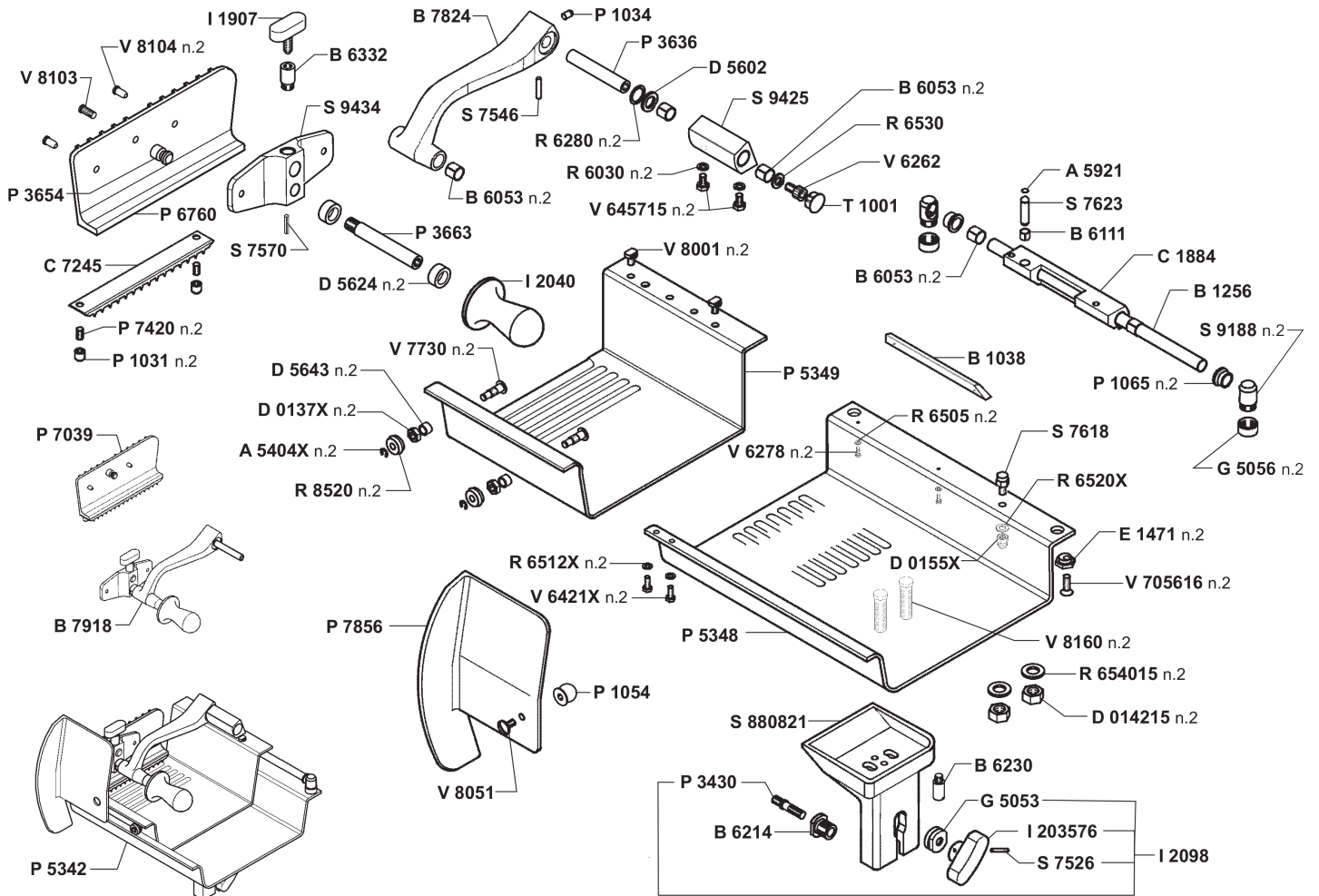
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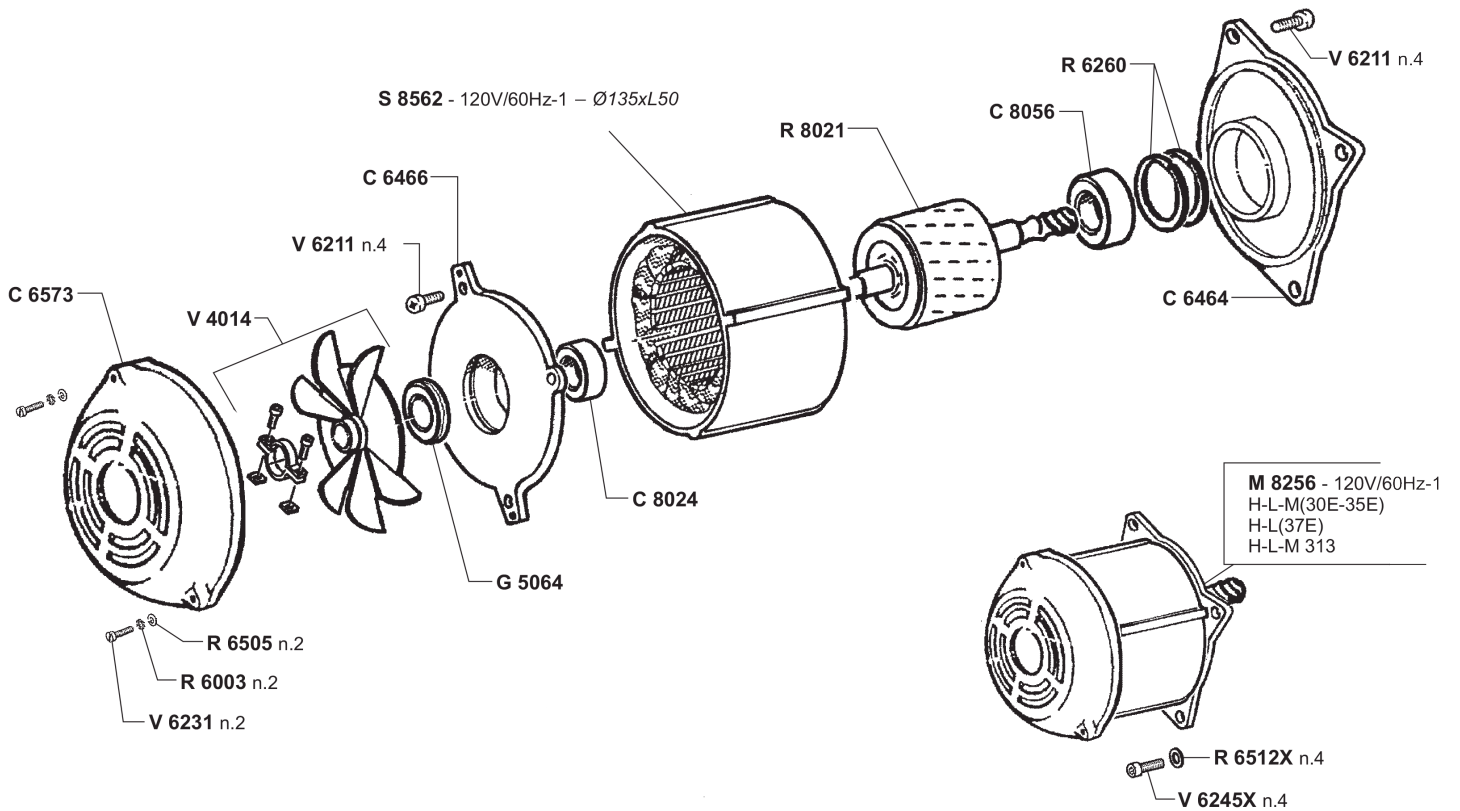
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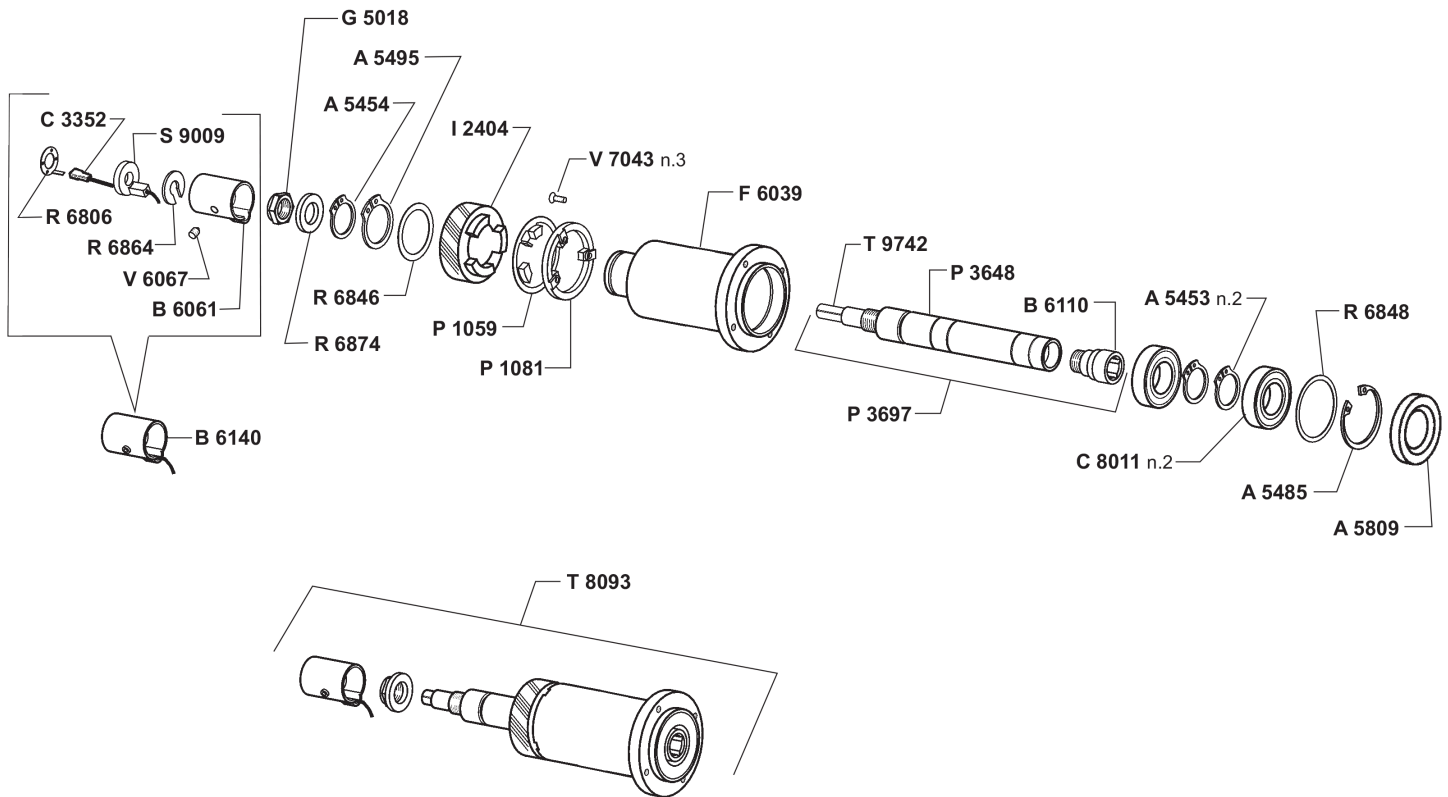
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PARTS BREAKDOWN

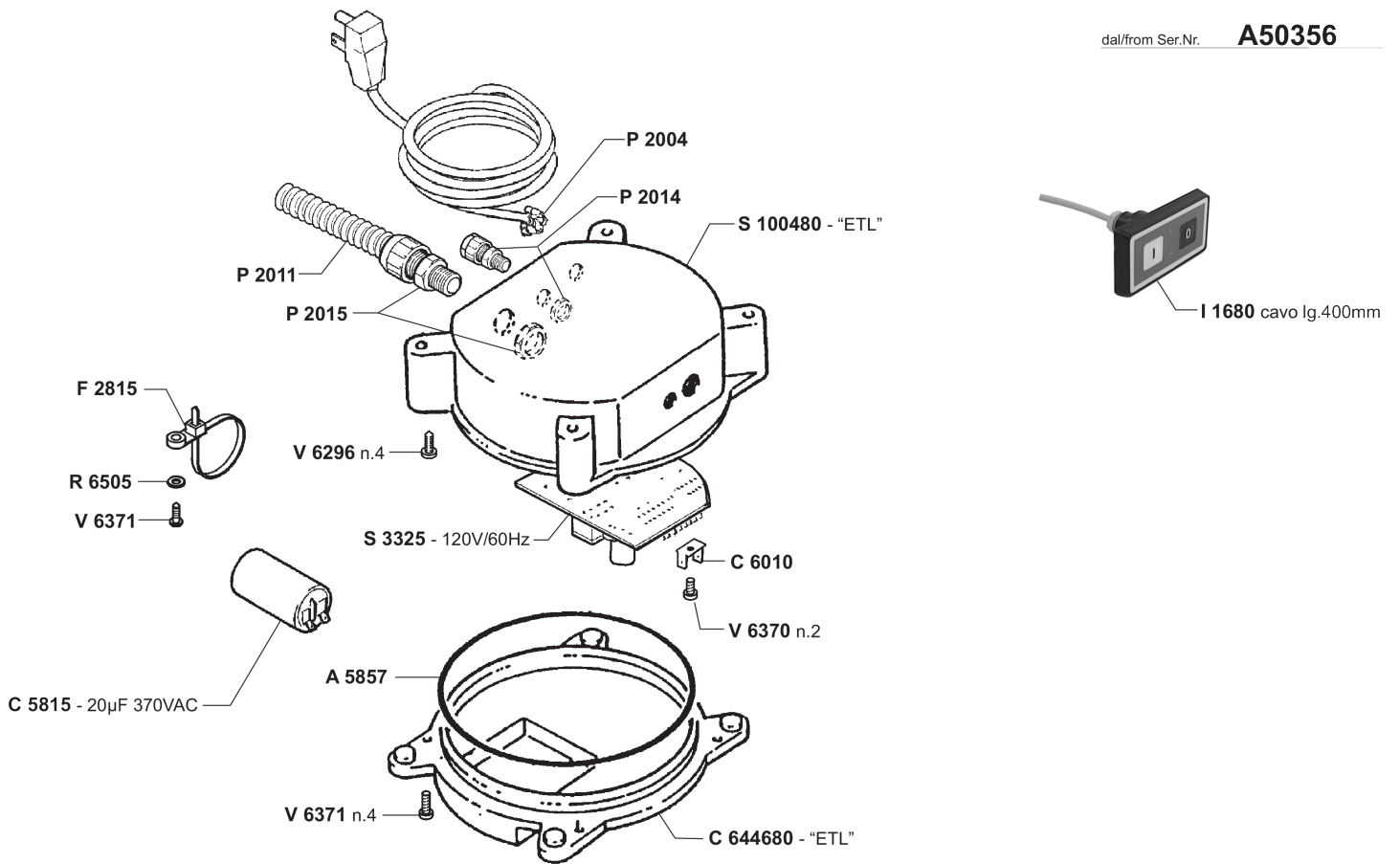
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PARTS BREAKDOWN

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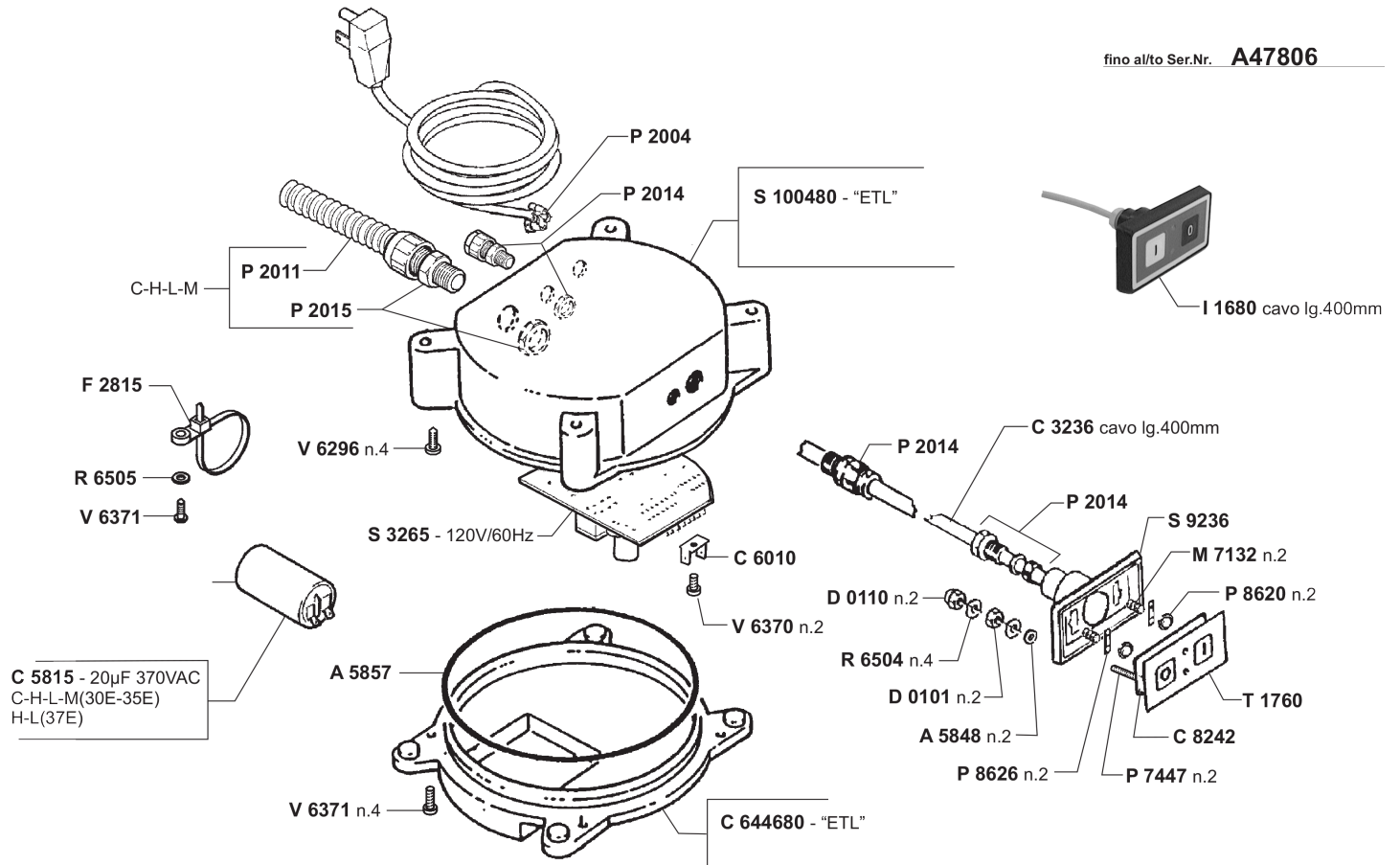
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PARTS BREAKDOWN

| ITEM | MODEL |
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PARTS BREAKDOWN

| ITEM | MODEL |
|-------|--------------|
| 39631 | MS-IT-0350-H |

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|----------|--|----------|----------|--|----------|
| 16900 | Sharpening Assembly for 39631 | A1026 | 77588 | Bushing Fastener Guard Knife for 39631 | B6140 | 36630 | Bearing 5x16x6.5 for 39631 | C8035 |
| 36536 | Ring El.Benzing 6 Stainless Steel for 39631 | A5404X | 17312 | Bushing 22x25x20 for 39631 | B6211 | 36631 | Bearing 2RS-6205 25x52x15 for 39631 | C8056 |
| 16902 | Ring El.Benzing 8 for 39631 | A5406 | 36563 | Carriage Bushing for 39631 | B6213 | 16926 | Bearing 2RS-6000 (10x26x8) for 39631 | C8067 |
| 17281 | Ring El.Seeger Ext.25 for 39631 | A5453 | 36564 | Bushing for Carriage Support Ig.23mm for 39631 | B6214 | 60423 | Touch Pad Gasket for 39631 | C8242 |
| 77585 | Ring El.Seeger Est.25 Ser.Heavy for 39631 | A5454 | 36566 | Bushing to Hold Carriage Springs for 39631 | B6221 | 19637 | Nut M3 for 39631 | D0101 |
| 19484 | Ring 52 for 39631 | A5485 | 36567 | Bushing DU 12x14x25 for 39631 | B6222 | 77504 | Stainless Steel Nut U5587 M4 for 39631 | D0102X |
| 19612 | Ring 33 for 39631 | A5495 | 60449 | Meat Tray Support Bushing for 39631 | B6230 | 77612 | Self-Locking Nut M3 UNI7473 for 39631 | D0110 |
| 17283 | Oil Seal 25x52x10 for 39631 | A5809 | 36569 | Fixing Lever Bushing for 39631 | B6239 | 77535 | Special Nut M10 for 39631 | D0116 |
| 77601 | Oil Seal OR 2010 for 39631 | A5848 | 17313 | Bushing DU 14x15x16 for 39631 | B6244 | 16928 | Nut U5589 M6 for 39631 | D0133 |
| 17287 | O-Ring 123 17.86x2.62 for 39631 | A5852 | 23646 | Sharpener Pivot Ferrule for 39631 | B6256 | 19639 | Nut M8 for 39631 | D0135 |
| 77602 | O-Ring OR 4500 for 39631 | A5857 | 77552 | Bushing for Plate for 39631 | B6332 | 36638 | Nut U5589 M10 Stainless Steel for 39631 | D0137X |
| 77547 | Pin Stop Ring for 39631 | A5921 | 60443 | Pusher Arm for 39631 | B7824 | 77508 | Stainless Steel Nut U5588 M12 for 39631 | D014215 |
| 77502 | Shaft Sealing Ring Ø98x42 for 39631 | A5946 | 60441 | Meat Tray Pusher Handle Assembly for 39631 | B7918 | 60438 | Meat Carriage Guard Holder Screw for 39631 | D014315 |
| 17290 | Carriage Bar for 39631 | B1010A | 77518 | Sharpener Cover for 39631 | C1616 | 66365 | Domed Nut Din 917 M8 Stainless Steel for 39631 | D014515 |
| 77548 | Tray Rod for 39631 | B1038 | 60444 | Meat Tray Handle Sliding Shaft for 39631 | C1884 | 19642 | Nut M8 for 39631 | D0155X |
| 60431 | Complete Carriage Rail Assembly for 39631 | B1080 | AS556 | Ass. Carriage for 39631 | C1936 | 36643 | Nut U5588 M5 for 39631 | D0160 |
| 79618 | Sliding Bar for Carriage for 39631 | B1256 | 77605 | Assy Wiring 6 Poles LG.400 for 39631 | C3236 | 36646 | Nut U5588 M6 Stainless Steel for 39631 | D0163X |
| AS554 | Shock Absorber Rod Ø12x180 for 39631 | B1274 | 79263 | Contact Pin for 39631 | C3352 | 36647 | Nut U5588 M8 for 39631 | D0165 |
| 60430 | Carriage Shaft for 39631 | B1705 | 36601 | Rivet 1.9x5 for 39631 | C4640 | 36648 | Nut U5588 M8 for 39631 | D0165X |
| AS555 | Bushing DU 25x28x30 for 39631 | B6021SKF | 36607 | Blade Cover Bolt Keeper 14x14M for 39631 | C5007 | 36651 | Sharpener Support Nut for 39631 | D0183 |
| 16904 | Bushing Sharpener for 39631 | B6048 | 20458 | Capacitor 14uF for 39631 | C5815 | 79264 | Blade Support Screw for 39631 | D5454 |
| 16905 | Bushing DU 16x18x15 for 39631 | B6053 | 74403 | Connector Faston 2Poles Male for 39631 | C6010 | 60435 | Meat Carriage Guard Holder Spacer for 39631 | D5455 |
| 17305 | Bushing DU 18x20x15 for 39631 | B6057 | 77611 | P.C.B. Cover Box for 39631 | C644680 | 19648 | Knife Spacer for 39631 | D5602 |
| 19514 | Bushing Guard A310 for 39631 | B6061 | 36614 | Cover Anter.Motor H (Diam.135) for 39631 | C6464 | 77556 | Right Spacer Int90 for 39631 | D5624 |
| 16906 | Bush Sharpening for 39631 | B6075 | 36615 | Back Motor Cover for 39631 | C6466 | 17341 | Spacer D.10.5x14 H.9 for 39631 | D5643 |
| 16907 | Bush. Sharpening for 39631 | B6076 | 36617 | Motor Fan Cover for 39631 | C6573 | 36661 | Carriage Shock Absorber Spacer for 39631 | D5762 |
| 17307 | Bushing Sharp. for 39631 | B6083 | 19534 | Housing Sharpener H for 39631 | C6807 | 36665 | Locknut Spacer for 39631 | D577018 |
| 19630 | Bushing Fastener for 39631 | B6104B | 19537 | Rack for 39631 | C7245 | 77519 | Spacer Eccentrico for 39631 | D577141 |
| 78265 | Bushing Funnel for 39631 | B6110 | 17334 | Bearing 2Z-6205 25x52x15 for 39631 | C8011 | 77519 | Spacer Eccentrico for 39631 | E1458 |
| 77550 | Bushing DU 10x12x10 for 39631 | B6111 | 16925 | Bearing 2RS-6204 20x47x14 for 39631 | C8024 | 36677 | Cam Pin for 39631 | E1460 |

PARTS BREAKDOWN

| ITEM | MODEL |
|-------|--------------|
| 39631 | MS-IT-0350-H |

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--|----------|----------|--|----------|----------|--|----------|
| 77590 | Cam for Sharpener for 39631 | E1461 | 36741 | Spring 2.9x4x12 Stainless Steel for 39631 | M7001 | 77616 | Strain Relief for 39631 | P2004 |
| 77558 | Eccentric for 39631 | E1471 | 17377 | Spring 8.5x1.0x25 Stainless Steel for 39631 | M7013 | 60421 | Electrical Conduit for 39631 | P2011 |
| 19564 | Metal Cam 25mm (Old Style) for 39631 | E1474 | 17379 | Spring 11.9x0.7x27 Stainless Steel for 39631 | M7029 | 36778 | Wire-Press for 39631 | P2014 |
| 69701 | Black Plastic Cam 25mm (New Style) for 39631 | E1474 | 17380 | Spring 13.4x1.3x30 Stainless Steel for 39631 | M7030 | 36779 | Core-Hitch+Nut for 39631 | P2015 |
| 77614 | Nylon Cable Tie (Diam.45x200) for 39631 | F2815 | 19776 | Spring 14x1.5x60 for 39631 | M7032 | 17416 | Pin Sharpener for 39631 | P3207 |
| 36682 | Unhook Friction Clasp 12x22x8 for 39631 | F3015 | 19782 | Spring 19.5x1.5x16.7 for 39631 | M7050 | 16959 | Pin Grinding for 39631 | P3225 |
| 77591 | Support Blade Flange for 39631 | F6039 | 17381 | Spring 22 5x1 8x18 for 39631 | M7052 | 17419 | Pin Truing for 39631 | P322601 |
| 17349 | Handle Flange for 39631 | F609076 | 19250 | Spring 24.8x1.8x15 for 39631 | M7071 | 17427 | Assy Grinding Stone & Pin for 39631 | P3381 |
| 17351 | Locknut for 39631 | G5018 | 36746 | Spring 7x0.8x23 Cam for 39631 | M7076 | 36793 | Pin.Handle for 39631 | P3430 |
| 36689 | Stainless Steel Locknut M8 for 39631 | G5027 | 19248 | Spring 15.6x20x2.2 for 39631 | M7120 | 62428 | Lock Plate Pivot H for 39631 | P344016 |
| 36691 | Ring for Bushing for 39631 | G5053 | 36749 | Carriage Bar Spring 25-28-1.5 for 39631 | M7121 | 17426 | Assy Honing Stone Pivot for 39631 | P3458 |
| 36692 | Ring for Cam for 39631 | G5054 | 78283 | Screw for 39631 | M7132 | 23645 | Sharpener Pivot for 39631 | P3528 |
| 36695 | Ring Support Cap for 39631 | G5055 | 17383 | Motor for 39631 | M8256 | 77564 | Pin Support Meat Grip Arm H for 39631 | P3636 |
| 77559 | Plate Bar Supp. Ring for 39631 | G5056 | AS557 | Oiler for 39631 | O4030 | 79272 | Knife Shaft for 39631 | P3648 |
| 36697 | Logging Lock Nut for 39631 | G5064 | 19791 | Oiler Oil Cap with Screw for 39631 | O4040 | 77523 | Knife Cover Support Pin for 39631 | P3655 |
| 60436 | Meat Carriage Guard Holder Bushing for 39631 | G5103 | 17388 | R.Shock Absorb.12x19x2 for 39631 | P1012 | 77524 | Pin for Protec.Support for 39631 | P3656 |
| 17352 | Touch Pad-Start/Stop Push Button for 39631 | I1680 | 36760 | Pin Tray Shock-Absorber for 39631 | P1025 | 77566 | Pivot Pusher for 39631 | P3663 |
| 19580 | Handle for 39631 | I1907 | 19796 | Plastic Shock for 39631 | P1031 | 77594 | Assy Driving Pivot for 39631 | P3697 |
| 17356 | Fastener Handle for 39631 | I1926 | 17392 | Pl.Shock Absorb.8.5x20 for 39631 | P1034 | 19832 | Flat Bar for 39631 | P4651 |
| 19587 | Sharpener Knob for 39631 | I1957A | 36761 | Shock Absorber for 39631 | P103401 | 77537 | Ecc. Locking Plate for 39631 | P486081 |
| 36705 | Adjustment Knob for 39631 | I1970A | 19797 | Nylon Shock 8.5x8 for 39631 | P1042 | AS558 | Lever Assembly for 39631 | P486091 |
| 36708 | Assy Index Knob for 39631 | I1990A | 19798 | Plastic Shock for 39631 | P1045 | 16961 | Foot for 39631 | P5008 |
| 18220 | Knob-Handling for 39631 | I203576 | 36762 | Rubber Plug for 39631 | P1053 | 65632 | Sliding Bearing Flat for 39631 | P5102 |
| 17363 | End Grip Handle for 39631 | I2040 | 77562 | Shock Absorber for 39631 | P1054 | 60442 | Complete Meat Tray/Pusher Assembly for 39631 | P5342 |
| 36717 | Knob Assy for 39631 | I2098 | 16955 | Shock Absorber for 39631 | P1059 | 60446 | Meat Tray Slider Bottom Plate for 39631 | P5348 |
| AR285 | Fixing Handle for 39631 | I2158 | 77563 | Shock Absorber for 39631 | P1065 | 60445 | Meat Tray Slider Top Plate for 39631 | P5349 |
| 46120 | Blade Cover Knob for 39631 | I2162 | 17395 | Shock Absorber for 39631 | P1081 | 60439 | Meat Tray Pusher Plate for 39631 | P6760 |
| AN603 | Gear Pulley Kit for 39631 | I2404 | AR286 | Slice Deflector for 39631 | P1178 | 60440 | Meat Tray Pusher Plate Assembly for 39631 | P7039 |
| 13599 | Blade 350x57x4x280 for 39631 | L0623 | 60434 | Meat Carriage Guard Holder for 39631 | P1369 | 19655 | Meat Grip Stud H for 39631 | P7420 |
| 14787 | Grinding Sharpening Stone 48x15x14.3 for 39631 | M6602 | 60427 | Blade Guard for 39631 | P1676 | 60424 | Touch Pad Screw for 39631 | P7447 |
| 21644 | F Stone 51x7x14.3 for 39631 | M6621 | 60425 | Blade Cover for 39631 | P1678 | 77539 | Stud Plate M8x25x35 for 39631 | P7474 |

PARTS BREAKDOWN

| ITEM | MODEL |
|-------|--------------|
| 39631 | MS-IT-0350-H |

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|----------|--|----------|----------|--|----------|
| 19850 | Protection for 39631 | P7856 | 77619 | P.C.B. Protection Box for 39631 | S100480 | 36985 | Label Plate for 39631 | T1617A |
| 77525 | Mobile Protection for 39631 | P7919 | 19680 | Ball 3 17 for 39631 | S3005 | 19883 | Label Oil for 39631 | T1690 |
| 78282 | Lock Washer for 39631 | P8620 | 17465 | Ball 4.76 for 39631 | S3015 | 77628 | Switch Overlay for 39631 | T1760 |
| 24030 | Sharpener Operating Handle for 39631 | P8625 | 41350 | P.C. Board 120V/60 ETL for 39631 | S3265 | 62438 | Blade Cover Fastener for 39631 | T5071 |
| 78284 | Bracket for 39631 | P8626 | AP747 | Electric P.C. Board 120V/60 for 39631 | S3325 | 42974 | Tie Rod for 39631 | T5191 |
| 19657 | Washer 4 for 39631 | R6003 | 77541 | Index Arm for 39631 | S3802 | 79280 | Knife Shaft Assy for 39631 | T8093 |
| 19661 | Washer 8 for 39631 | R6030 | 16974 | Index Arm for 39631 | S3894 | 60429 | Meat Tray Support for 39631 | T8544 |
| 19665 | Washer for 39631 | R6260 | 77542 | Cylindrical Pin U1707 8x35 Stainless Steel for 39631 | S7432 | 62439 | Blade Support Shaft for 39631 | T9699 |
| 19666 | Washer for 39631 | R6280 | 36920 | Pin 4x25 for 39631 | S7526 | 79283 | Shaft Pin for 39631 | T9742 |
| 19667 | Washer 12x17x2 for 39631 | R6281 | 36924 | Pin M.E.U6875 6x30 for 39631 | S7546 | 60433 | Meat Carriage Guard for 39631 | V313006 |
| 36880 | Washer U6592 3 for 39631 | R6504 | 36926 | Pin U7586 3x18 for 39631 | S7557 | 37013 | Motor Fan MEC80 148x16 for 39631 | V4014 |
| 17455 | Washer U6592 4 for 39631 | R6505 | 77569 | Pin U7586 6x30 for 39631 | S7570 | 37018 | Screw STTC U6113 M6x6 for 39631 | V6010 |
| 17457 | Washer U6592 6 Stainless Steel for 39631 | R6512X | 17476 | Foot Support Pin D.10 M8 L.37 for 39631 | S7595 | 37021 | Screw for 39631 | V6030 |
| 36884 | Washer U6592 8 Stainless Steel for 39631 | R6520X | 77526 | Pin Ø8x23 for 39631 | S7608 | 60426 | Stainless Steel Screw STEI U5923 M8x60 for 39631 | V6041 |
| 19668 | Washer 10 for 39631 | R6530 | 77570 | Lock Pin for Carr. Plate Rotation for 39631 | S7618 | 60428 | Threaded Rod for 39631 | V605315 |
| 66375 | Stainless Steel Washer U6592 12 for 39631 | R654015 | 77571 | Lock Pin Pusher Arm for 39631 | S7623 | 37023 | Screw STEI U5929 M5x5 for 39631 | V6065 |
| 17458 | Contact Washer for 39631 | R6806 | A0442 | Pin 4x15 Zig.Handleplate L for 39631 | S7634 | 19691 | Grub Screw M6x6 for 39631 | V6066 |
| 36889 | Washer 10.5x16x1 for 39631 | R6816 | 19870 | Stator 120/60 for 39631 | S8562 | 37024 | Screw Stei U5929 M6x6 for 39631 | V6066X |
| 16969 | Washer 18.2x25x0.5 for 39631 | R6840 | 60448 | Support Plate for 39631 | S880821 | 19692 | Screw M6x8 for 39631 | V6067 |
| 17460 | Washer 34.2x46x0.5 for 39631 | R6846 | 77597 | Washer Bracket for 39631 | S9009 | 19694 | Screw M8x10 for 39631 | V6075 |
| 19674 | Washer 44.5x51.5x0.2 for 39631 | R6848 | 77527 | Protec. Support for 39631 | S9185 | 37029 | Screw STEI U5929 M8x20 for 39631 | V6079 |
| 77540 | Washer 6.2x14x0.6 for 39631 | R6854 | 77572 | Bracket for Plate Rod for 39631 | S9188 | 19697 | Screw M5x16 for 39631 | V6211 |
| 77596 | Switch Washer for 39631 | R6864 | 19181 | Bracket Support for 39631 | S9192 | 19699 | Screw M4x25 for 39631 | V6231 |
| 36892 | Washer 17x30x4 for 39631 | R6874 | 60422 | Touch Pad Back Casing for 39631 | S9236 | 77515 | Screw TC U6107 M4x25 Inox for 39631 | V623115 |
| 16972 | Washer 5.5x19x2.5 for 39631 | R6884 | 77573 | Hand Grip Arm Support for 39631 | S9425 | 19700 | Screw M6x16 for 39631 | V6240 |
| 36893 | Stainless Steel Special Washer 8.5x24x2 for 39631 | R6897X | 77574 | Hand Grip Support for 39631 | S9434 | 77598 | Stainless Steel Screw TCEI U5931 M6x20 for 39631 | V6245X |
| 36897 | Special Washer 5.5x22x1.5 for 39631 | R6932 | 79619 | Sharpener Holder for 39631 | S9449 | 37042 | Screw TCEI U5931 M8x25 for 39631 | V6254 |
| 60437 | Meat Carriage Guard Holder Washer for 39631 | R6956 | 77528 | Ext.Knife Protect.Support for 39631 | S9489 | 19704 | Screw M10x16 for 39631 | V6262 |
| AR288 | Washer Guard for 39631 | R6977 | 19877 | Rubber Cap for 39631 | T1001 | 77530 | Screw TCEI U5931 M10x30 for 39631 | V6264 |
| 78261 | Rotor Stator for 39631 | R8021 | 36981 | Rubber Cap for 39631 | T1004 | 19706 | Screw for 39631 | V6278 |
| 16973 | Plate Wheel D.25x9.5 for 39631 | R8520 | 19879 | Label for 39631 | T1603 | 77531 | Screw TCEI U5931 M6x14 Inox for 39631 | V628915 |

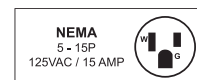
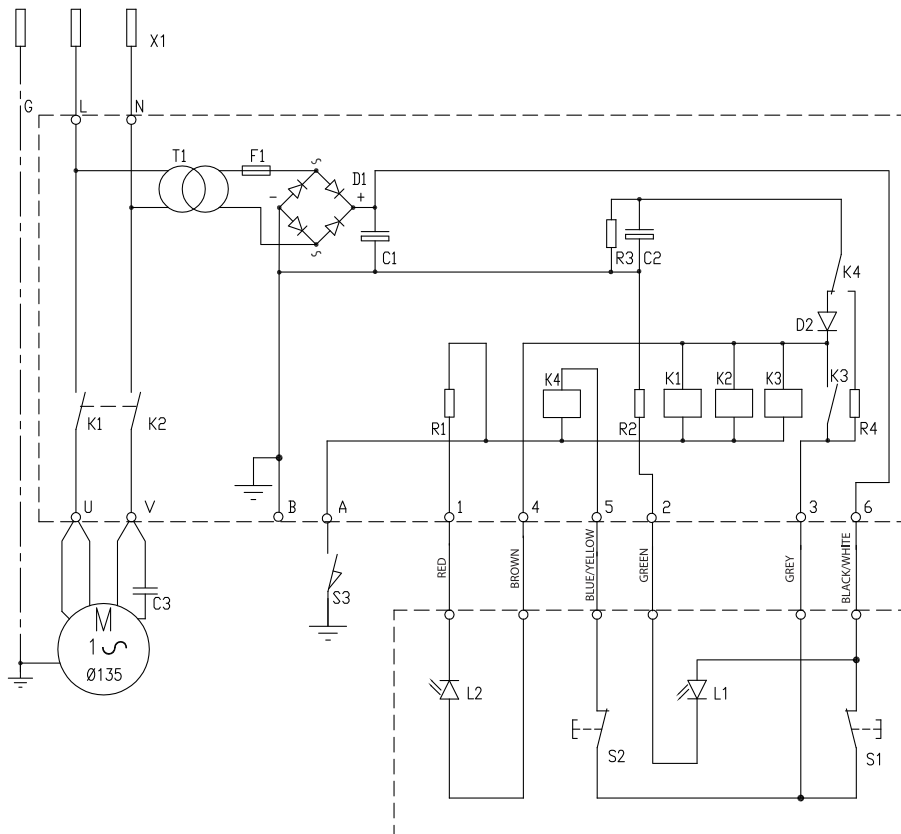
PARTS BREAKDOWN

| ITEM | MODEL |
|-------|--------------|
| 39631 | MS-IT-0350-H |

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|---|----------|----------|-------------------------------|----------|----------|---|----------|
| 77629 | Screw TBTC Aut.U6954 4.2x13 for 39631 | V6296 | 37085 | Screw 8x25 for 39631 | V705616 | 37102 | Screw M6x20 for 39631 | V8035 |
| 77545 | Stainless Steel Screw TCEI U5931 M8x45 for 39631 | V633115 | 19713 | Screw Sharpener for 39631 | V7710 | 19920 | Screw M8x30 for 39631 | V8036 |
| 37058 | Stainless Steel Screw M4x8 for 39631 | V6370 | 37091 | Screw H for 39631 | V7730 | 77580 | Stainless Steel Screw M8x16 for 39631 | V8051 |
| 37059 | Stainless Steel Screw M4x14 for 39631 | V6371 | 17503 | Screw M5x13 for 39631 | V7908 | 37113 | Screw for Carr. Index M8x25 for 39631 | V8099 |
| 66387 | Screw TE U5737 M6x15 Stainless Steel for 39631 | V6421X | 19715 | Screw Sharpener for 39631 | V7910 | 77581 | Special Screw M10x18 for 39631 | V8103 |
| 37067 | Screw TE U5739 M5x20 for 39631 | V6423 | 19717 | Screw M6x50 for 39631 | V7917 | 77582 | Special Screw Ø8x15 for 39631 | V8104 |
| 77578 | Stainless Steel Screw TE U5739 M8x14 for 39631 | V645715 | 19720 | Screw M6 for 39631 | V7934 | A0999 | Stainless Steel Screw STEI U5923 M8x80 Inox for 39631 | V8121 |
| 17497 | Screw TSP U6109 M5x15 Stainless Steel for 39631 | V7014X | 19917 | Screw BS for 39631 | V7960 | AR289 | Screw for 39631 | V8137 |
| 17498 | Screw TSPEI U5933 M4x10 for 39631 | V7043 | 37095 | Screw for Rod 6x13 for 39631 | V7993A | 60447 | Meat Tray Slider Bottom Plate Screw for 39631 | V8160 |
| 64400 | Stainless Steel Screw TSPEI U5933 M6x15 for 39631 | V704715 | 19724 | Screw H for 39631 | V8001 | | | |
| 37083 | Locking Screw-Support for 39631 | V705016 | 16987 | Special Screw M6x15 for 39631 | V8020 | | | |

ELECTRICAL SCHEMATICS

| ITEM | MODEL |
|-------|--------------|
| 39631 | MS-IT-0350-H |



| Position | Description | Position | Description | Position | Description |
|----------|------------------|----------|-------------------|----------|-----------------------------|
| X1 | Spina | C1 | Capacitor 220uF | K1 | Power Relay |
| T1 | Transformer | C2 | Capacitor 100uF | K2 | Power Relay |
| F1 | Fuse 500mA | C3 | Capacitor 20uF | K3 | Command Relay |
| D1 | Straightener 1A | R1 | Resistance 1k | K4 | Command Relay |
| D2 | Protective Diode | R2 | Resistance 1k | S1 | Stop Button |
| L1 | LED Orange Line | R3 | Resistance 10k | S2 | Start Button |
| L2 | LED Green March | R4 | Resistance 47 Hom | S3 | Blade Guard Disc Protection |

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Canada, L5L 4X5

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TRENTO

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USA, 14305

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

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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): _____

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