

# INSTRUCTION MANUAL

## Pizza Ovens

Item	40637	40638	40641	40643
Model	PE-IT-0024-S	PE-IT-0048-D	PE-IT-0049-D	PE-IT-0049-DD



### 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 - 10/23/2024



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## GENERAL INFORMATION

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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.

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

### VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

## GENERAL INFORMATION

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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

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### WARNINGS FOR THE INSTALLER

Check that the location of the oven is in compliance with local and national regulations.

- Adhere to the instructions in this manual.
- Do not execute electrical connections using temporary or uninsulated cables.
- Check that the ground connection of the electrical system is functioning properly.
- Always use individual safety devices and other means of protection in compliance with the law.

**Note: installing a hood for ventilation is not required with adequate ventilation in the kitchen.**

## SAFETY AND WARRANTY

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### WARNING FOR THE USER

The conditions in the surrounding area where the machine will be installed must have the following characteristics:

- The area must be dry.
- The area must have water and heat sources at an adequate distance.
- Ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by current laws.
- The floor must be flat and compact to facilitate thorough cleaning.
- There must be no obstacles of any kind in the immediate vicinity of the machine that could effect the machine's normal ventilation.

In addition, the user must:

- Make certain to keep children away from the machine when it is operating.
- Adhere to the instructions in this manual.
- Not remove or tamper with the safety devices on the machine.
- Always pay careful attention to the work at hand and not use the machine when in a distracted state.
- Perform all operations with maximum safety and calm.
- Respect the instructions and warnings displayed on the machine labels.

The labels are accident prevention devices, and therefore must always be perfectly legible. If these should be damaged and illegible, it is mandatory to replace them by requesting replacements from the manufacturer.

- At the end of each working shift, before cleaning, maintenance or transfer operations, disconnect electrical power.

### WARNINGS FOR THE MAINTENANCE OPERATOR

Observe the instructions indicated in this manual.

- Always use individual safety devices and other protection means.
- Before starting any maintenance operations, make sure that the oven, it was used, is cooled down.
- If any of the safety devices is worn or faulty, the oven is also considered faulty and not to be used.
- Disconnect electrical power before intervening on electrical or electronic parts and connectors.

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

### 1 YEAR PARTS AND LABOUR WARRANTY

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

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

## SAFETY AND WARRANTY

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

### WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

**DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!**

## TECHNICAL SPECIFICATIONS

Model	PE-IT-0024-S	PE-IT-0048-D	PE-IT-0049-D	PE-IT-0049-DD
Item Number	40637	40638	40641	40643
Maximum Temperature	450°C / 842°F			
Electrical	220V / 60Hz / 3			
Power	6.6 kW	13.2 kW	18 kW	
Number of Chambers	1	2		
Chamber Dimensions	27.6" x 27.6" x 5.9" / 701 x 701 x 150mm		41.3" x 27.6" x 5.9" / 1049 x 701 x 150mm	
External Dimensions	43" x 39.8" x 16.9" 1092 x 1011 x 429mm	43" x 39.8" x 29.5" 1092 x 1011 x 749mm	56.9" x 39.8" x 29.5" 1445 x 1011 x 749mm	56.7" x 39.8" x 29.5" 1440 x 1011 x 749mm
Packaging Dimensions	43.3" x 44" x 21.6" 1100 x 1118 x 549mm	43.3" x 44" x 33" 1100 x 1118 x 838mm	44.1" x 57.9" x 33.1" 1120 x 1471 x 841mm	44" x 57.7" x 33" 1118 x 1466 x 838mm
Weight	253 lbs. / 115 kgs.	403.4 lbs. / 183 kgs.	509.3 lbs. / 231 kgs.	509.3 lbs. / 231 kgs.
Packaging Weight	291 lbs. / 132 kgs.	443.1 lbs. / 201 kgs.	560 lbs. / 254 kgs.	560 lbs. / 254 kgs.

## INSTALLATION

### OVEN INSTALLATION LOCATION

The minimum distances that must be respected when positioning the machine to facilitate use, cleaning and

# INSTALLATION

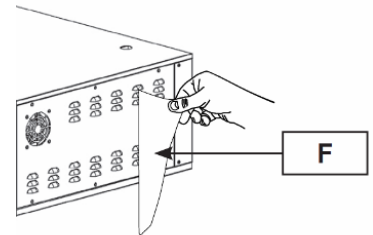
maintenance of the oven.

The minimum distance that must be respected between the oven and surrounding walls or other machines must be at least 9.8" / 25cm on the left and 19.7" / 50cm on the right and rear.

Installation must be executed by qualified personnel in compliance with local and national regulations.

## OVEN POSITIONING

Ensure that the oven is put on a stand with the suitable carrying capacity and that it is flat. After unpacking the oven from its packing, position it in prepared location, taking into account the minimum distances. Remove possible protections in polystyrene and take off the protecting film (F) avoid use of tools which can damage the surfaces.



## EQUIPMENT HOOK-UP

### Electrical connection

The oven is not provided with power supply cable. When connecting the appliance electrically, an automatic RCD must be interposed with an opening distance between contacts of at least 3 mm. To connect the appliance electrically it is essential to proceed in the following way:

- Remove the right side panel.
- Connect to the terminal block the power cable.

The power supply cable must be of H07-RNF type, with approved minimum cross section as prescribed by the specific directive.

The electrical outlet must be easy to access, no moving should be necessary.

**The electrical connection (plug) must be easily accessible, also following oven installation.**

The distance between the machine and the socket must be adequate to not cause tension in the power supply cable. In addition, the cable must not be located beneath the machine support base.

**If the electrical power supply cable is damaged, it must be replaced by the technical assistance service or by a qualified technician to prevent any risks.**

## GROUND CONNECTION

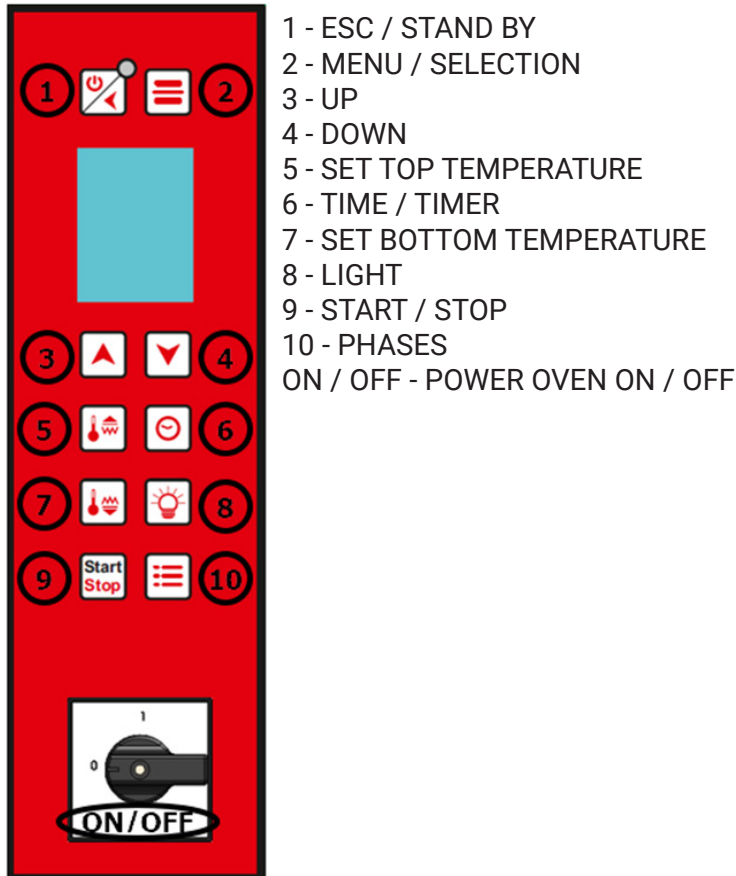
**It is mandatory that the electrical system is equipped with a ground connection.**

The appliance must be part of an equipotential system. The connection is done on terminal marked with symbol which you will find near the cable clamp. The section of the equipotential wire must be at least 10mm<sup>2</sup>. The equipotential symbol is showed in the following figure.



# OPERATION

## DESCRIPTION AND OPERATION OF THE DIGITAL CONTROL PANEL



## KNOW THE DISPLAY

The home page usually shows the first phase of the current program. Every time you exit standby the manual program is reloaded, in all other cases the last program remains loaded.

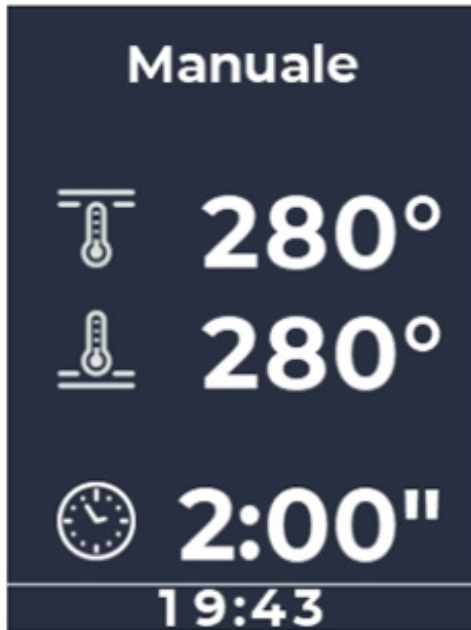
### THE DISPLAY IS DIVIDED INTO THREE PARTS

- TOP PART (where the selected cooking PROGRAM is displayed).
- CENTRAL PART (where the TEMPERATURES read by the probes and/or the percentage of power of the resistances, the TIMER are displayed).
- BOTTOM PART (where the STATUS ICONS are displayed).



## OPERATION

### EXAMPLE 1



STANDARD initial screen with two temperature probes active.

**THE DISPLAY SHOWS:**

TOP PART: the type of program used (MANUAL example).

CENTRAL PART: the upper and lower temperature read by the probes, the possible SET TIMER value.

LOWER PART: the TIME.

### EXAMPLE 2



Initial screen with a temperature probe active. COOKING WITH % OPERATION.

**THE DISPLAY SHOWS:**

TOP PART: the type of program used (MANUAL example).

CENTRAL PART: the temperature of the cooking chamber, the percentage of power to be supplied to the upper and lower resistances, the possible SET TIMER value.

LOWER PART: the TIME.

# OPERATION

## STATE ICONS

In the lower part of the display, in addition to the time, the following STATUS ICONS may appear:

- Indicator ON RESISTANCES upper and/or lower.
- WiFi presence signal.
- BOOST MODE (arrow symbol pointing up).
- ECO MODE (leaf symbol).
- ALARM (triangle symbol with !).
- PROGRAM STATUS (pause symbol means that the program indicated in the upper part of the display is ACTIVE, the absence of symbols means the program IS NOT ACTIVE).



**EXAMPLE 1**  
STATUS ICONS: active resistors, WiFi.



**EXAMPLE 2**  
STATUS ICONS: boost mode, WiFi.



**EXAMPLE 3**  
STATUS ICONS: eco mode, WiFi, Alarm.



**EXAMPLE 4**  
STATUS ICONS: heating elements STONE on.



**EXAMPLE 5**  
STATUS ICONS: cooking program ACTIVE (play symbol on).

## SWITCHING ON THE OVEN WITH DIGITAL DISPLAY

Pressing the "1 - ESC / STAND BY" key ONCE turns on the display, keeping the same key pressed puts the display in STAND BY. The display automatically goes into stand by after approximately 10 seconds.

Once the display is turned on, proceed with selecting the desired program.

## SWITCHING OFF THE OVEN WITH DIGITAL DISPLAY

To turn off the oven correctly, make sure that the cooking program is finished or paused (to pause the program press the "9 - START / STOP" button) and then press the "POWER OFF" button. If the oven turns off (deliberately or due to a lack of electrical voltage) when the program is in progress, when it is turned back

## OPERATION

on the display will show the indication STARTING FROM VOLTAGE FAILURE and the acoustic buzzer will be activated. To exit the alarm screen, press the "1 ESC / STAND BY" key.

### COOKING METHODS (OPERATION OF THE HEATING ELEMENTS)

**THIS OVEN WITH DIGITAL DISPLAY CAN BE USED BY CHOOSING BETWEEN TWO TYPES OF OPERATION:**

1. **OPERATION WITH TWO PROBES:** the pizza chef will set TWO SET T° (upper and lower) and the resistors will work and turn off depending on the temperatures detected by the two probes  
With this cooking mode, until the SET is reached the resistors will work at 100% and then turn on and off to maintain the temperature.
2. **OPERATION AT %:** the pizza chef will set a SET T° & the % POWER OF THE RESISTANCES (upper and lower). The resistances will work in % and will switch off depending on the temperature read by the probe in the cooking chamber.  
**ATTENTION: with this cooking mode the resistances will always work at the set % (therefore both to heat the oven and reach the set SET and for the cooking phase).**  
To reduce the heating time during the first daily switch-on, we recommend using the preheating function.



To select the desired type of operation, press the "2 – MENU' / SELECT" button once (when cooking is not in progress), select the item in the Operating Menu T CIELO/ PLATEA or % CIELO / PLATEA. Press "2 – MENU' / SELECT" to confirm.

### COOKING PROGRAMS

#### STARTING COOKING

By pressing the "9 – START/STOP" button you can start or stop the cooking program. If the "play symbol" is present in the lower right part, it means that the cooking program is being executed. To pause the program press the "9 – STOP" button.

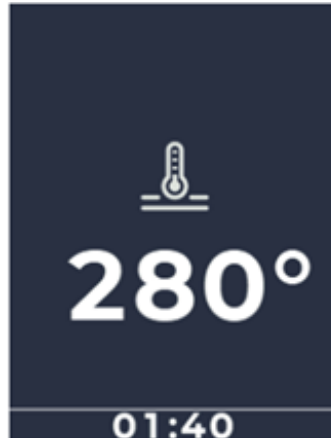
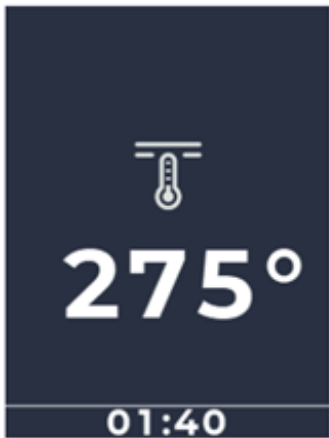


#### MANUAL COOKING

The manual program is a single-step infinite time program that allows the user to set up to 4 timers. Timers set in the manual program do not cause the program to end but activate an audible and visual warning while the program remains operational.

## OPERATION

To set the **TEMPERATURE SETTINGS (in 2 PROBE OPERATION mode)** proceed as follows:



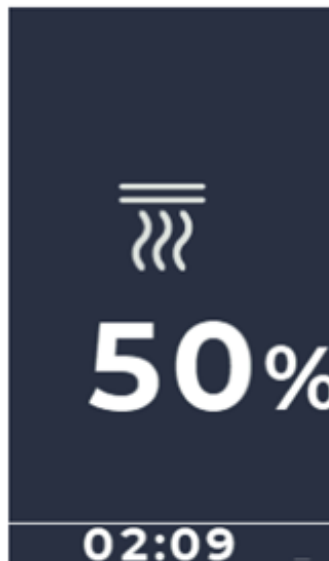
SET HIGHEST T° SET: press the button.

“5 – SET T° TOP”, use the UP/DOWN keys to select the desired value, to confirm press the “5 – SET T° TOP” key again.

SET LOWER T° SET: press the button.

“7 – SET T° BOTTOM”, use the UP/DOWN keys to select the desired value, to confirm press the “7 – SET T° BOTTOM” key again.

TO SET THE SET TEMPERATURE (IN % OPERATION MODE), PROCEED AS FOLLOWS:



SET UPPER RESISTANCE POWER %: press the “5.

– SET T° TOP” key, use the UP/DOWN keys to select the % of resistance operation, to confirm press the “5. – SET TOP T°” key again.

SET LOWER RESISTANCE POWER %: press the “7.

– SET BOTTOM T°” key, use the UP/DOWN keys to select the % of resistance operation, to confirm press the “7. – SET BOTTOM T°” key again.

SET COOKING CHAMBER SET T°: press the “5.

– SET TOP T°” key twice, use the UP/DOWN keys to select the desired value, to confirm press the “5. – SET TOP T°” key again.

ATTENTION if you select % OPERATION, the resistors will always operate (even to reach the set point) at the set %. During the first daily start-up phase, if you use the % OPERATION, to shorten the heating times of the oven to reach the set point, we recommend using the PREHEATING function.

When the set point is reached, the display will emit an acoustic signal and the words “SETPOINT REACHED” will appear on the display (both the acoustic and visual signals will last a few seconds).

## TIMER

Pressing the “6 – TIMER” button enters the timer page. Repeatedly pressing the “10 – PHASES” button allows you to scroll through the 4 available timers. To set a timer, press the “6 – TIMER” button, select the desired timer from the 4 available by pressing the “10 – PHASES” button, use the “3/4 – UP/DOWN” buttons to set the value of the desired timer. Press the “6 – TIMER” button to confirm and start the set timer. Once the TIMER is

## OPERATION

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activated, the countdown will begin on the display, at the end of which the display will emit a sound warning. To stop a timer, simply press the “9 – START/STOP” button. In MANUAL COOKING mode, you can set up to 4 timers. The timers set in the manual program do not cause the program to end but activate an beep while the program remains operational. To end but activate a sound signal while the program remains operational.

### PROGRAMS

By pressing the “2 – MENU” button twice (when cooking is not in progress) you access the screen containing the last ten programs used. Using the “3/4 - UP/DOWN” keys you scroll the list of the most recently used programs. To start a program, position yourself on the desired program and press the “2 – MENU” button. The name of the selected program will appear at the top of the display. The last program executed remains in memory and appears when the machine is turned on again.

### NEW PROGRAM

To create a new program, press the “2 – MENU” button three times, select the “new program” item by pressing the “2 – MENU” button. By confirming the selection using the “2 – MENU” key, you access the “keyboard”. Move on the “keyboard” with the “3/4 – UP/DOWN” keys and select the letter/number by pressing “2 – MENU”. Once the name of the program has been confirmed with the “9 - START/STOP” button, assignment to a category is requested. Confirmation occurs via the “2 – MENU” button. The new program will appear in the assigned category and will then be available for selection. The new recipe screen shows the name of the program you just saved and its settings.

### EDIT PROGRAM

To modify an existing program it is necessary to select it as the current program, pause it and proceed with changing the settings (temperatures, timers, etc.). To save the changes, press the “2 – MENU” button three times and select the SAVE item in the EDIT RECIPE submenu. The COPY item allows you to create a new program starting from an existing one. It is found in the EDIT RECIPE submenu accessible after pressing the “2 – MENU” button twice. Subsequently it is possible to associate a new image The RENAME item allows you to change the name of the program but this involves deleting the associated image. The DELAYED START item allows you to postpone the start of any program to a specific time and day. Once the delayed start has been selected, you are asked for the day to select. The next step is to determine the exact time of the day selected previously. Once the procedure is finished, the display shows the details of the delayed start.

### DELETE PROGRAM

To delete a program, you must first select it and, by pressing the “2 – MENU” button twice, choose from the EDIT RECIPE submenu. At this point, confirm the DELETE item with the MENU button.

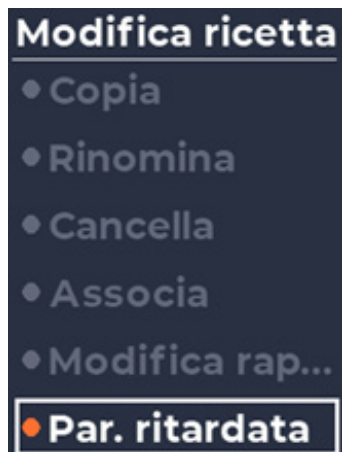
### PIROLYSIS

In the recipe menu, you can select the Pyrolysis program. This program allows you to bring the oven to a temperature of 450°C to facilitate the disinfection/sterilization of the oven cooking chamber (pyrolysis). By activating this program, the heating elements are turned on at 100% up to the pyrolysis set point (450 C°); once this temperature is reached, they turn off, leaving the oven in natural cooling. To improve the effectiveness of the Pyrolysis program and the consequent cleaning of the stones, we recommend, at the end of the program, leaving the door and chimney closed until the oven has cooled down. To activate the Pyrolysis function, press

## OPERATION

the "2 – MENU" button three times, using the "3/4 - UP/DOWN" arrows to select the PYROLYSIS item. Once the program has been selected, using the "2 – MENU" button, it is started. To confirm activation of the program, the wording "Pyrolysis" will appear on the display. To end the program, press the "9 – START/STOP" button.

### DELAYED START



The delayed start allows you to postpone the start of any program to a specific time and day.

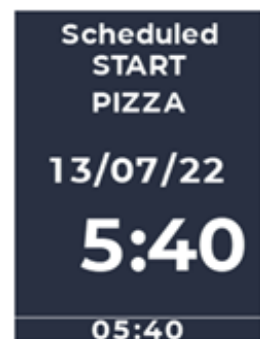
To set the delayed start, you need to select a program, press the "2 – MENU" button four times, select the "Par.ritardata". The delayed start can be set for today, tomorrow and the day after tomorrow (the display will suggest the solutions TODAY-+24h/+48h), then choose one of the proposed options, use the "3/4 – UP/DOWN" buttons to set the time and then confirm with the "2 – MENU" button.

Once the delayed start has been set, the display shows the message "DELAYED START", the name of the selected program, the day and time the program will start.



To exit the "stand by for delayed start" condition, press the "1 – ESC/STAND BY" button.

### SCHEDULER

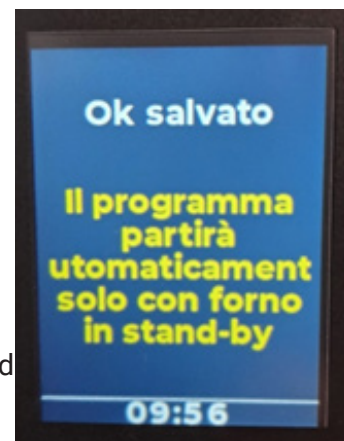


With this function you can program weekly switch-ons.

Select a program, press "2 – MENU" four times until you reach the EDIT RECIPE page. Scroll down until you select the SCHEDULER item. Confirm by pressing the "2 – Menu" button.

The list of days of the week (Monday - Sunday) will be displayed.

Scroll through the days using the "3/4 - UP/DOWN" buttons and select the desired ones by pressing the "2 – MENU" button (they will be highlighted in white), press the "9 – START" button and set the time using the "3/4 – UP/DOWN" buttons. Then press the "2 – MENU" button to activate the set Scheduler. The display will show the message "OK SAVED. To modify/delete a schedule, simply select the selected days again and press the "2 – MENU" button again to deselect them. By deselecting all the days and pressing the "9 – START" button, the scheduler will be deleted and the popup will appear warning you that the scheduler has been deactivated. The scheduled start function has priority over the scheduler function. Once the scheduled start is requested, any active scheduler is inhibited.





# OPERATION

## PROGRAM PHASES

EACH PROGRAM, can be composed of four phases.

- PREHEATING.
- COOKING (up to 3 cooking phases can be set after preheating).

### PREHEATING

Select a cooking program and pause it. Press the "5/7 – SET" button and move with the "10 – PHASES" button to select the "P" (preheating). Pressing the "5/7 – SET" buttons once accesses the modification of the % of operation of the preheating resistances, pressing the "5/7 – SET" buttons twice accesses the modification of the preheating T° SET. Use the "3/4 – UP/DOWN" buttons to set the preheating temperature of the top and bottom and confirm by pressing the "5/7 – SET" buttons.



Once the preheating phase (P) has been selected, by pressing the TIME button it is possible to enable or disable it by pressing the "6 – TIME" button. In the images on the left, the first represents the program with the PREHEATING phase PRESENT, the second represents the program with the PREHEATING phase ENABLED, the third represents the program with the PREHEATING phase NOT ENABLED.



Once the program has been started with the "9 – START" button, the "Preheat" item appears on the display (image on the left), as soon as the set temperature is reached the buzzer sounds and the preheating phase ends. At this point the oven is kept at the preheating temperature until the "9 – START/STOP" button is pressed.

### COOKING PHASES (1,2,3)



In phases 1,2,3 it is possible to set both the working temperatures and the time. Once the previously saved program has been selected, from the main screen (cooking paused) press the "5/7 – SET" button, move with the "10 – PHASES" button to select the phase you want to set (1,2,3). With the "3/4 – UP/DOWN" buttons set the temperature of the selected phase. By pressing the "6 – TIMER" button, through the "3/4 – UP/DOWN" buttons it is possible to set the duration of the phase.

### COOKING PHASE STEPS

When cooking is in progress, the program phase in progress is indicated at the top of the display and a bar progressively shows the progress of the phase in progress. The transition to the next phase from the current

## OPERATION

one occurs automatically when the time for the current phase expires and is indicated by a short buzzer sound. It is possible to manually move on, i.e. before the time expires, to the next phase after the current one by setting the cooking time of the phase to zero (if the next phase is permitted as specified previously in the "Phases" paragraph).

### COOKING TIME DISPLAY

When no oven activity is in progress (neither cooking nor preheating) the display is normally in the standby screen and shows all the cooking information and the name of the cooking program. If preheating is in progress, the display shows the wording "Preheating" and the value of the chamber temperature. If an infinite time cooking phase is in progress, the display shows the forward countdown of the actual cooking time, while if a non-infinite time cooking phase is in progress, it shows the backward countdown of the actual cooking time (i.e., the time remaining until the end of cooking).

### OPERATIONAL MENU

By pressing the "2 – MENU" / SELECT" button once (when cooking is not in progress) you access the OPERATIONAL MENU which contains the following functions:

#### TEMPERATURA CIELO / PLATEA, COTTURA A %



This function is used to select the mode of TWO PROBE COOKING: select the item T cielo/platea, visible only when not selected. To select the COOKING A % mode, select the % top/bottom item. Maintenance is an oven status that allows the oven to be kept at the temperature even if there is no currently active program. If maintenance is enabled, at the end of a phase program it is automatically activated and keeps the oven at the temperature.

#### BOOST MODE (VISIBLE ONLY IF A PROGRAM IS RUNNING)

**ATTENTION: BOOST mode can only be activated with an active program (e.g. manual or one of the stored programs).**

Then select a program, press the "9 – START / STOP" button, Press the "2 – MENU" button once, select the "BOOST mode" item with the "3/4 - UP/DOWN" buttons and press the "2 – MENU" button to activate BOOST. The function will be activated and signaled by a specific icon in the status bar.



It is possible to set a timeout for the BOOST function with the "3/4 - UP/DOWN" keys, after which the mode will automatically deactivate. To end the BOOST mode before the timeout ends, by pressing the "2 – MENU" key once, simply scroll with the "3 - UP/DOWN" keys and select the



## OPERATION

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Normal item with the “2 – MENU” key, visible only with the boost mode active.

### ECO MODE (VISIBLE ONLY IF A PROGRAM IS RUNNING)



This function temporarily activates the resistances at 50% power.

**ATTENTION: ECO mode can only be activated with an active program (e.g. manual or one of the stored programs).**

Then select a program, press the “9 – START / STOP” button, press the “2 – MENU” button once, select the “ECO mode” item with the “3/4 - UP/DOWN” buttons and press the “2 – MENU” button to activate ECO.

To end ECO mode, by pressing the “2 – MENU” button once, simply select the Normal item, visible only with eco mode active.

### ADVANCED SERVICE SETTINGS

By pressing the “2 – MENU” button five times you access the service screen which contains the following items:

#### PARAMETERS

This function is reserved exclusively for technicians.

#### USB

This function is reserved exclusively for technicians.

#### WIFI

Function not enabled.

#### INFO

Selecting the INFO item displays the installed firmware version.

#### LANGUAGE

Through this item it will be possible to select one of the languages proposed by the display.

#### DATE AND TIME SETTINGS

The menu lists the year, month, day and time. By choosing one of the items with the “3/4 - UP/DOWN” keys, and then pressing the menu key, you enter the modification of the required value. Press the menu key again to confirm the new value. If the year or month is set, the set day may be automatically updated to make the date consistent.

#### DELETE IMAGES

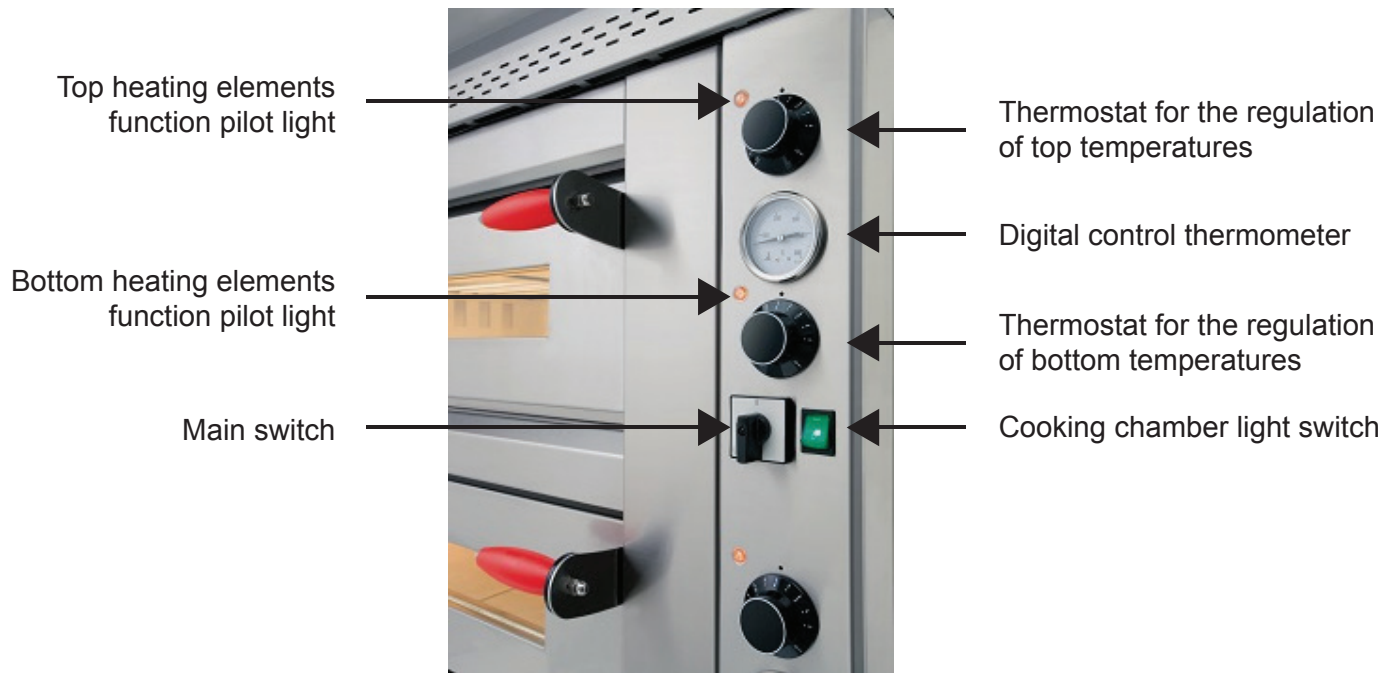
Function not enabled.

# OPERATION

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## MECHANICAL OVEN START UP AND USE

### COMMAND PANEL DESCRIPTION



### FIRST LIGHTING OF THE OVEN

At the first use of the appliance it is advisable to heat the empty oven to eliminate bad smells caused by the refractory stones evaporation and the inner metallic parts.

**Procedure:**

- Fully open the exhauster valve.
- Set the main switch in the position "1" after checking that the oven is connected with the power supply.
- Leave the oven working (empty) for at least 8 hours at the temperature of 300° before proceeding to the first baking.

### START UP PHASE

After connecting the oven to the electric net rotate the main switch in position "1". The digital thermometer display shows the actual average temperature of the baking chamber. Rotate the thermostat knobs and until the expected temperature. In this way top and bottom heating elements are under working and the relevant light signals switch on.

### GENERAL INDICATIONS FOR A GOOD COOKING

Generally for the food products it is not advisable to give precise temperature and baking time, because of their different characteristics. Particularly, regarding pizza and similar products, time and temperatures depend on

## OPERATION

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the shape and thickness of the dough, as well as on the quantity and typology of the additional ingredients. For those reasons it is always advisable to carry out previously some baking tests, (particularly when it is an absolute new oven), with the aim of understanding as much as possible the characteristics and the functioning of the oven.

**Ideal time and temperature choice is determinant for a right pizza baking; mostly they depend on the operator's experience.**

### WORKING PHASE

While working, at any time the oven can be modified in its temperature parameters; in addition, pizza baking operation can be verified by inner chamber light. Once the oven has reached the set temperature (visible on the display), it is possible to put in the pizza/s for baking, proceeding as follows:

- Open the door of the oven by the suitable handles.
- To light the inner chamber, set the lighting button (B) in the position "1".
- Put in the oven the pizza/s to bake with suitable instruments for said use.
- Close the door again by the suitable handles and check the baking through the door glass.
- At baking over, open the door by the suitable handles and take out the pizza/s by suitable instruments for said use.

**When opening the door while the oven is on, it is important to stay at the right distance, to avoid being invested by the heat coming out from the chamber.**

**Use suitable instruments to bake in and displace the pizzas in the baking chamber, to avoid burns.**

**When opening the door to bake the pizza/s, do not leave it opened for long time, to avoid heat dispersion and consequently chamber temperature drop.**

**Avoid oil and fats to drop on bottom; if brought at high temperature can burn.**

### USE OF EXHAUSTER VALVE

While baking regulate the valve according to the exigencies. Oven is under heating; so, the set temperature is reached in shortest possible time. By the exhauster valve the operator can regulate the baking steams and fumes flow out from the baking chamber, while in the same the heat is kept.

### SHUT DOWN PHASE

To shut down the oven turn the main switch to the position "0".

# MAINTENANCE

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**Before performing any maintenance operations, including cleaning, take the following precautions:**

- Ensure that the oven is not working and completely cold.
- Ensure that the electrical power is not present.
- Make certain that the electrical power cannot be accidentally reinserted. Disconnect the plug from the electrical power socket.
- Use individual protection devices in compliance with the directive 89/391/CEE.
- Always operate using appropriate maintenance tools.
- Once maintenance and repairs are finished, before starting up the oven, reinstall all of the protection devices and reactivate all of the safety devices.

## ORDINARY MAINTENANCE FOR THE USER

As any equipment also our ovens requires simple, frequent and careful cleaning to ensure efficient, regular functioning.

**It is recommended to never use chemical products which are not specific for food preparation areas, abrasives or corrosives for any reason. Avoid by all means using water jets, tools, rough or abrasive instruments, such as steel wool, brillo sponges or any other item which could damage the surface of the machine, and especially those that could compromise health safety.**

## CLEANING OF REFRACTORY PLAN

The oven must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation. Before proceeding the oven temperature must be at 350° C for roughly 60 minutes (setting 350° on the top and on the bottom as well), for an easy baking scoriae carbonization. Once reached the temperature, switch off the oven and wait until the temperature drops until roughly 100°C (the best temperature for cleaning). At this stage disconnect the electric power supply. After dressing in gloves and suitable dresses as protection from burns, open the door and by a brush in natural fiber with a long handle, proceed to a first removal of baking fragments from the refractory stones, then take them out by a suitable vacuum cleaner. At the end, clean the refractory stone with an humid cloth.

## EXTERNAL CLEANING OF THE OVEN

Oven external areas cleaning, external parts in stainless steel, door glass, and switch panel, must be carried out at cold oven and at disconnected electric power supply. Use a sponge or a soft cloth, not abrasive, slightly humidified with water or possibly with a neutral detergent not corrosive. In any case, do not use water jets which can penetrate through the electric parts and heavily damage them, as well as bring a possible danger for people.

## TROUBLESHOOTING

### WORKING ERRORS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
The oven does not switch on.	No electric energy in the net.	Check the general contactor, the socket, the plug, and the supply cable.
	Main switch off (positioned on "0").	Rotate the main switch to position "1".
The display is off in spite of the main switch being on position 1 and the electric supply is in order.	Digital thermo/timer defective.	Replace the digital thermo/timer.
Inner light bulb does not switch on.	Burned inner light bulb.	Replace inner light bulb.
	Inner light bulb switch defected.	Replace light bulb switch.
	No electric supply power on the light bulb.	Check electric connection with the light bulb.
The door is closed, but fume comes out.	Exhauster butterfly valve closed.	Open more the valve and check the right functioning.
The baking chamber does not heat suitably.	The set temperature are too low.	Set the right temperature.
The baking chamber does not heat suitably in spite of the temperature being set rightly.	One or more heating elements are defected.	Replace the defective heating elements.
The temperature continues going up over the set by thermo/timer.	Power card contactors contacts blocked (heating elements always supplied).	Check and, if necessary, replace contactors card.
	Thermo/timer contacts defective.	Check and if necessary replace the thermo/timer.

### CONTROLLER ERRORS

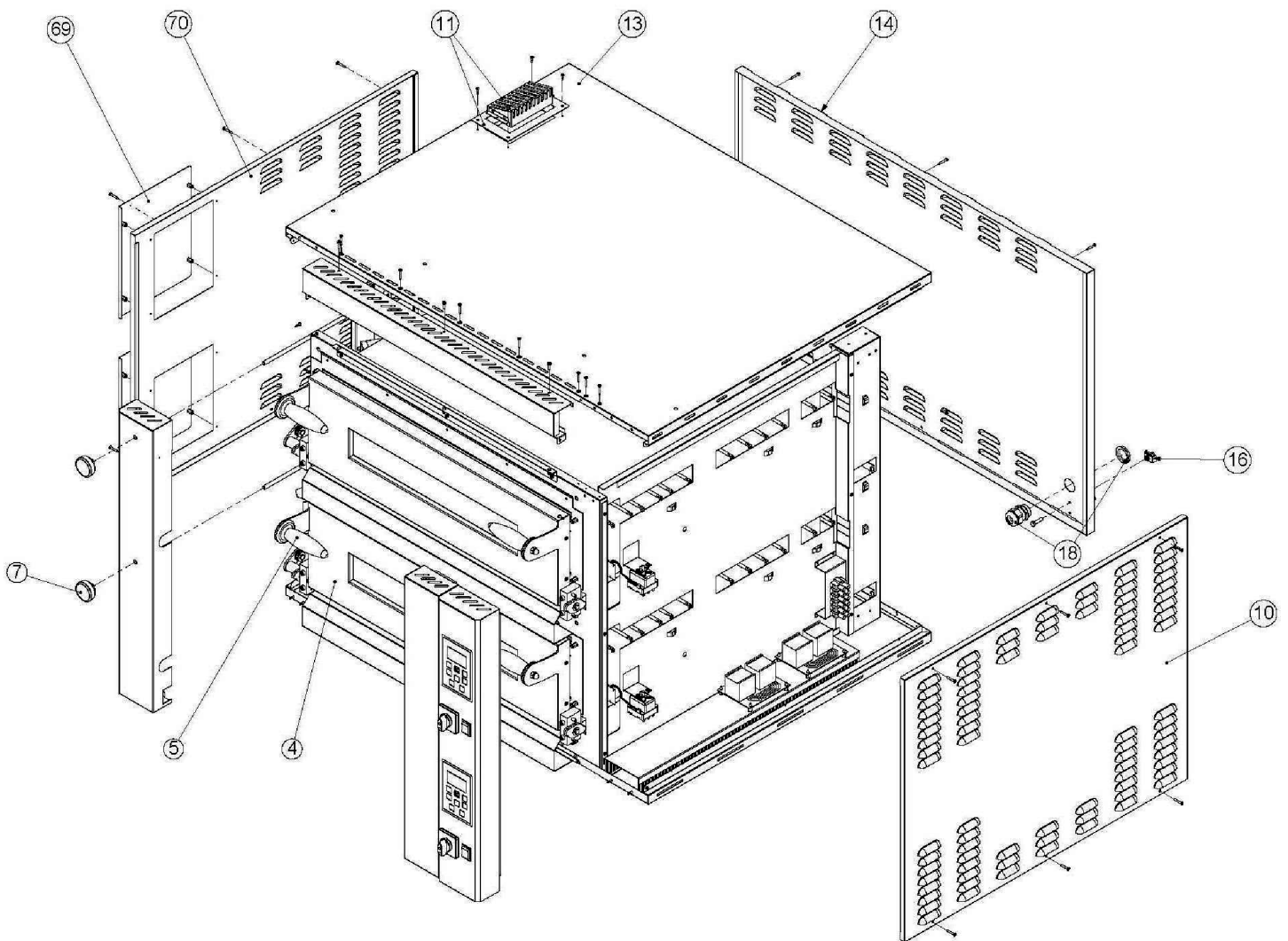
DISPLAY ALARMS	ALARMS MEANING	POSSIBLE CAUSES	EFFECT	SOLUTIONS
<b>ER1</b>	Top probe damage or probe connection anomaly.	Top probe defective or anomaly probe connection.	Top heating elements disconnection and intermittent buzzer sound.	Connect again and/or replace the top probe.

## TROUBLESHOOTING

<b>ER2</b>	Bottom probe damage or probe connection anomaly.	Bottom probe damaged or probe connection anomaly.	Bottom heating elements disconnection and buzzer intermittent sound.	Connect again and/or replace the bottom probe.
<b>ERR</b>	Card probe damage.	Card probe damage.	All heating elements disconnection (top and bottom) and buzzer intermittent sound.	Replace the card probe.
<b>HIT</b>	Probe temperature too high.	Insufficient oven air circulation due to non respect of the minimum distances from surrounding walls.	Disconnection of all heating elements (top and bottom) and intermittent buzzer sound.	Wait until the temperature of the switch panel area decreases below the security temperature and check the causes of the overheating.
		Power card contactor contacts blocked (heating elements always power supplied).	Disconnection of all heating elements (top and bottom) and intermittent buzzer sound.	
		Switch panel cooling fan damage (the fan is fitted in some models only).	Disconnection of all heating elements (top and bottom) and intermittent buzzer sound.	

## PARTS BREAKDOWN

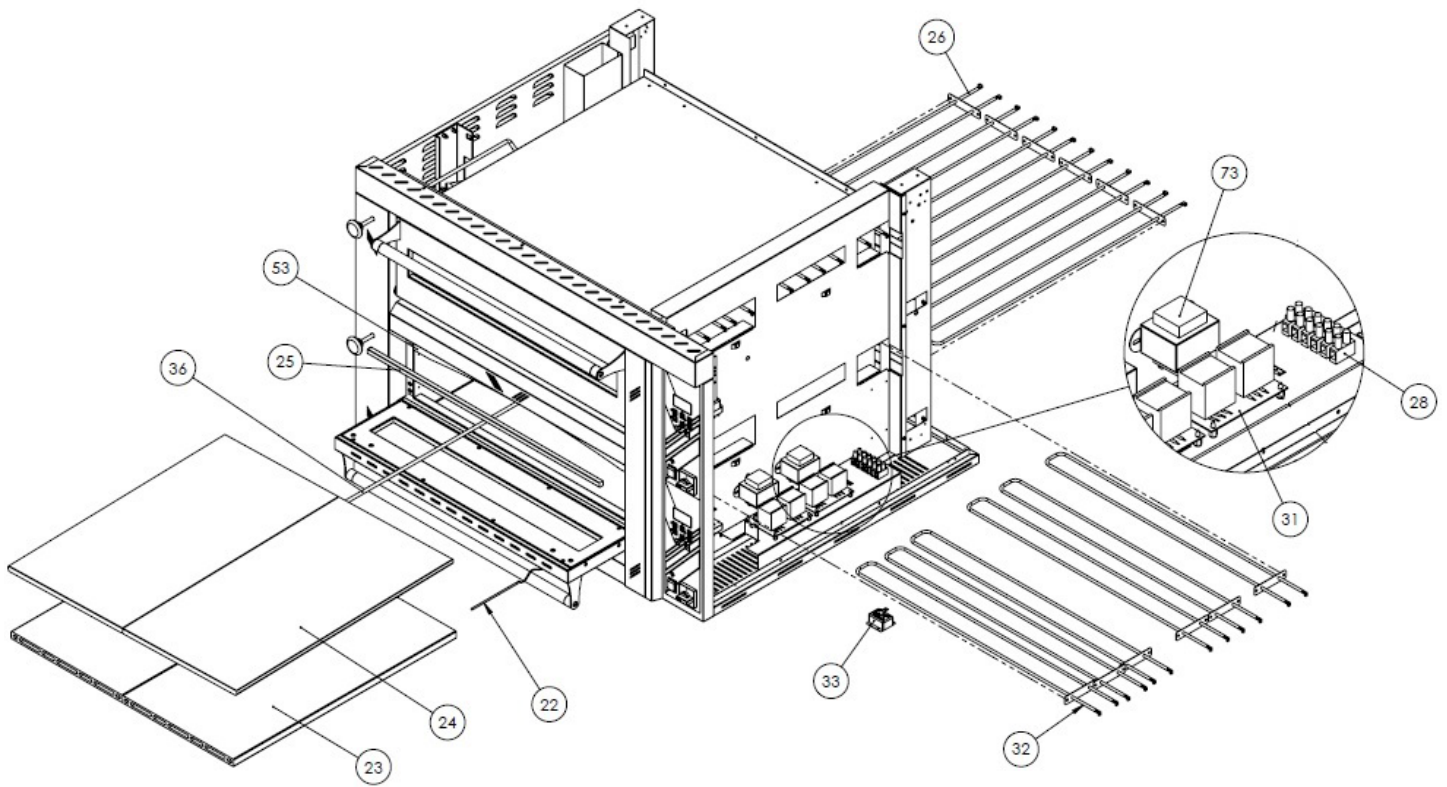
ITEM	MODEL
40637	PE-IT-0024-S
40638	PE-IT-0048-D
40641	PE-IT-0049-D





# PARTS BREAKDOWN

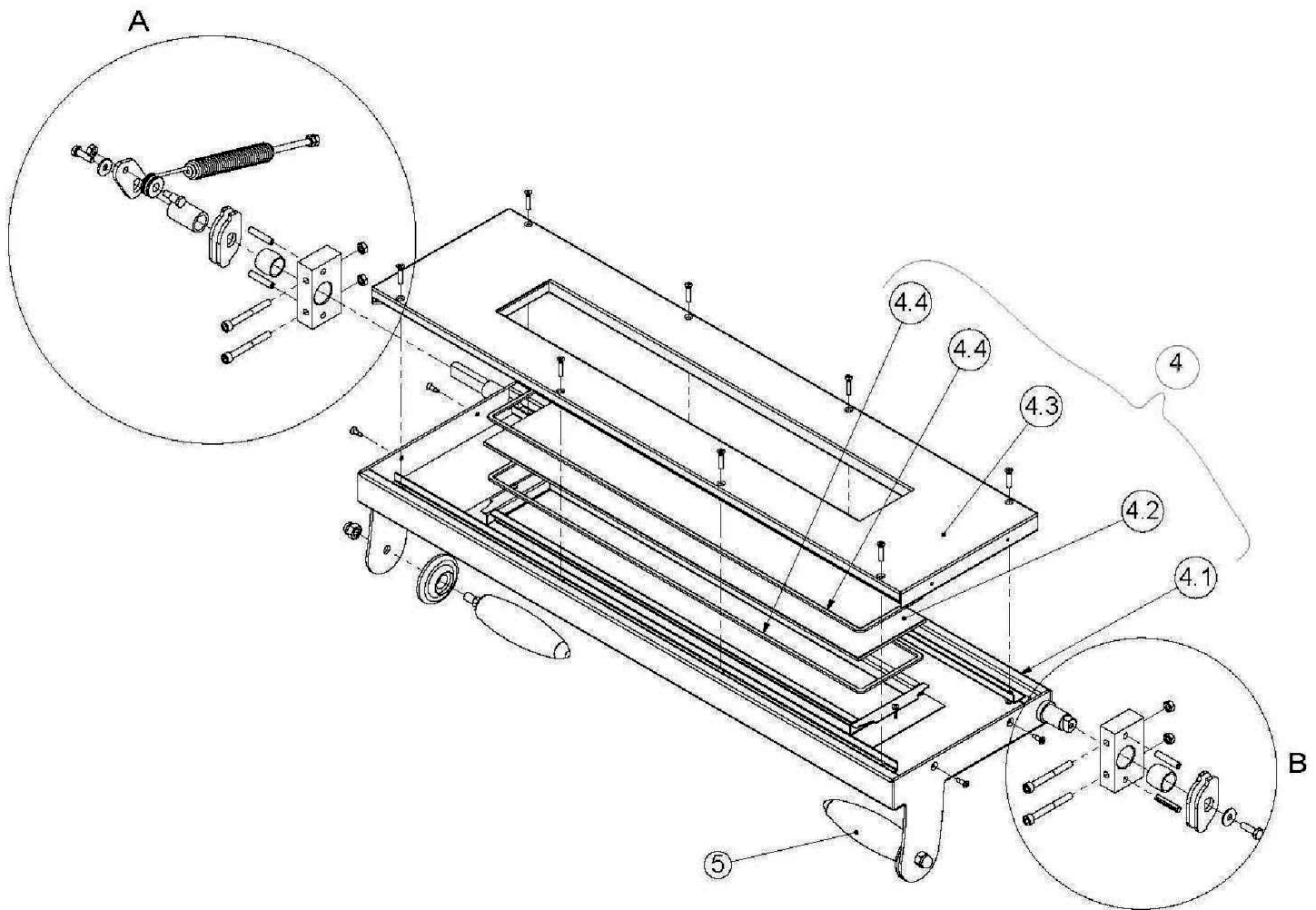
ITEM	MODEL
40637	PE-IT-0024-S
40638	PE-IT-0048-D
40641	PE-IT-0049-D





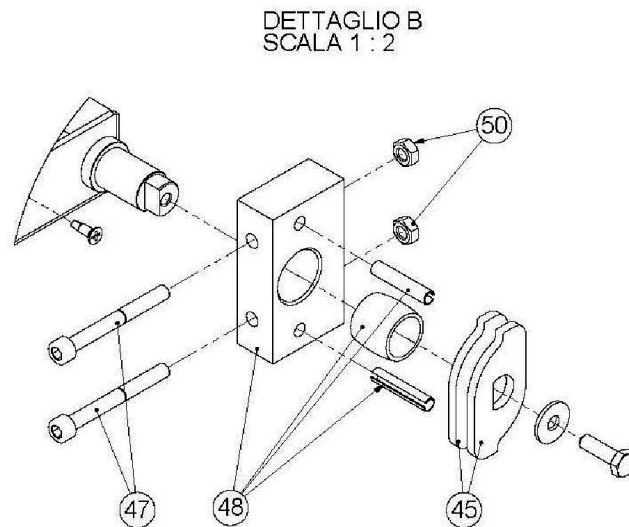
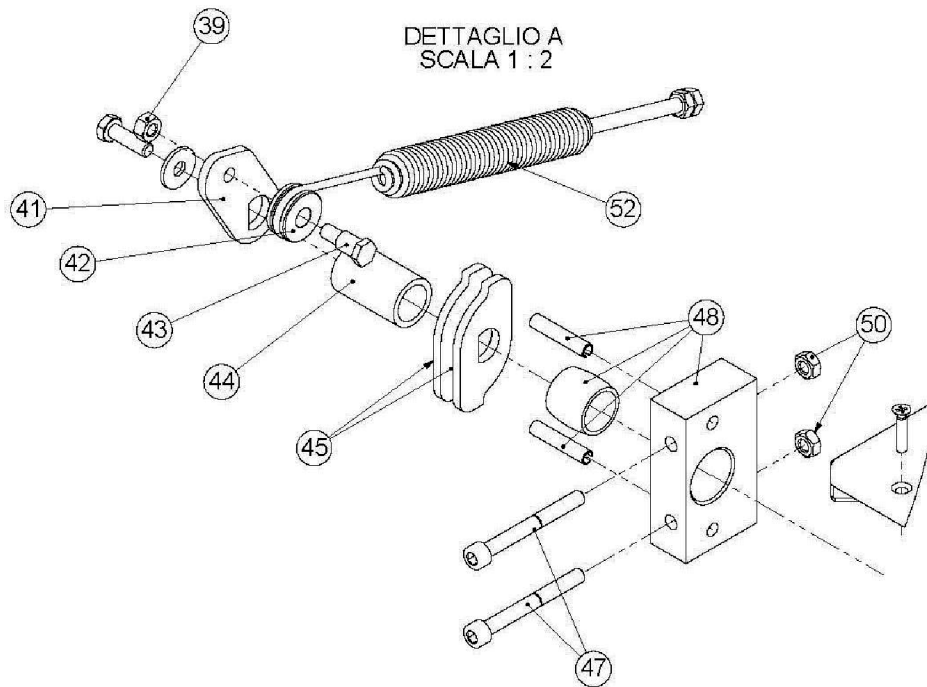
## PARTS BREAKDOWN

ITEM	MODEL
40637	PE-IT-0024-S
40638	PE-IT-0048-D
40641	PE-IT-0049-D



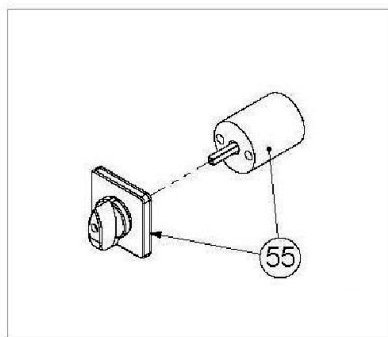
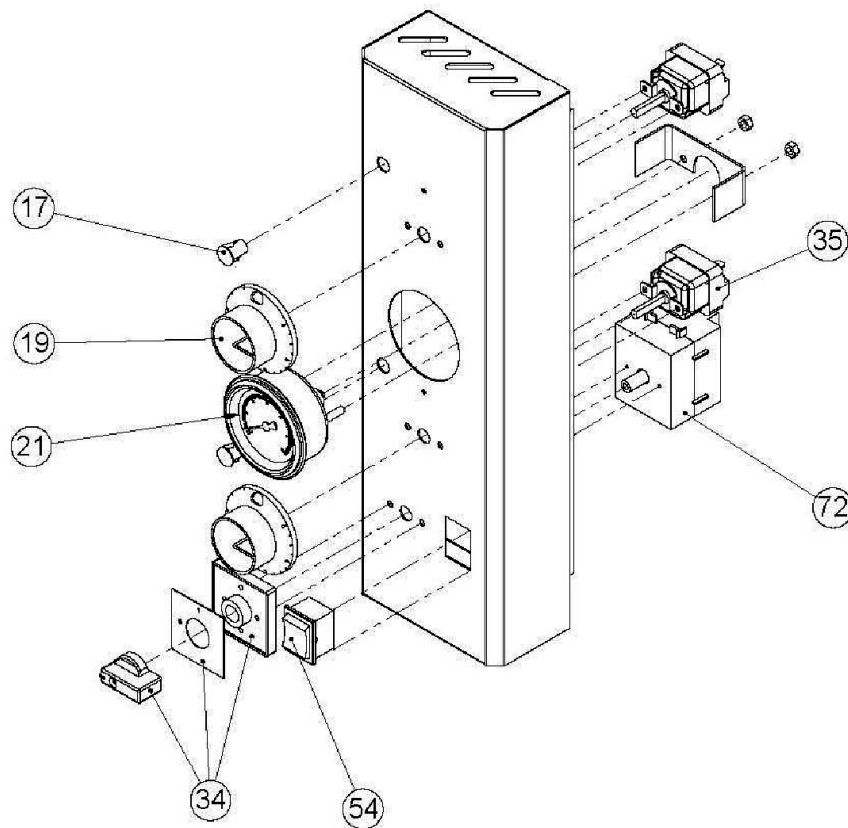
# PARTS BREAKDOWN

ITEM	MODEL
40637	PE-IT-0024-S
40638	PE-IT-0048-D
40641	PE-IT-0049-D



## PARTS BREAKDOWN

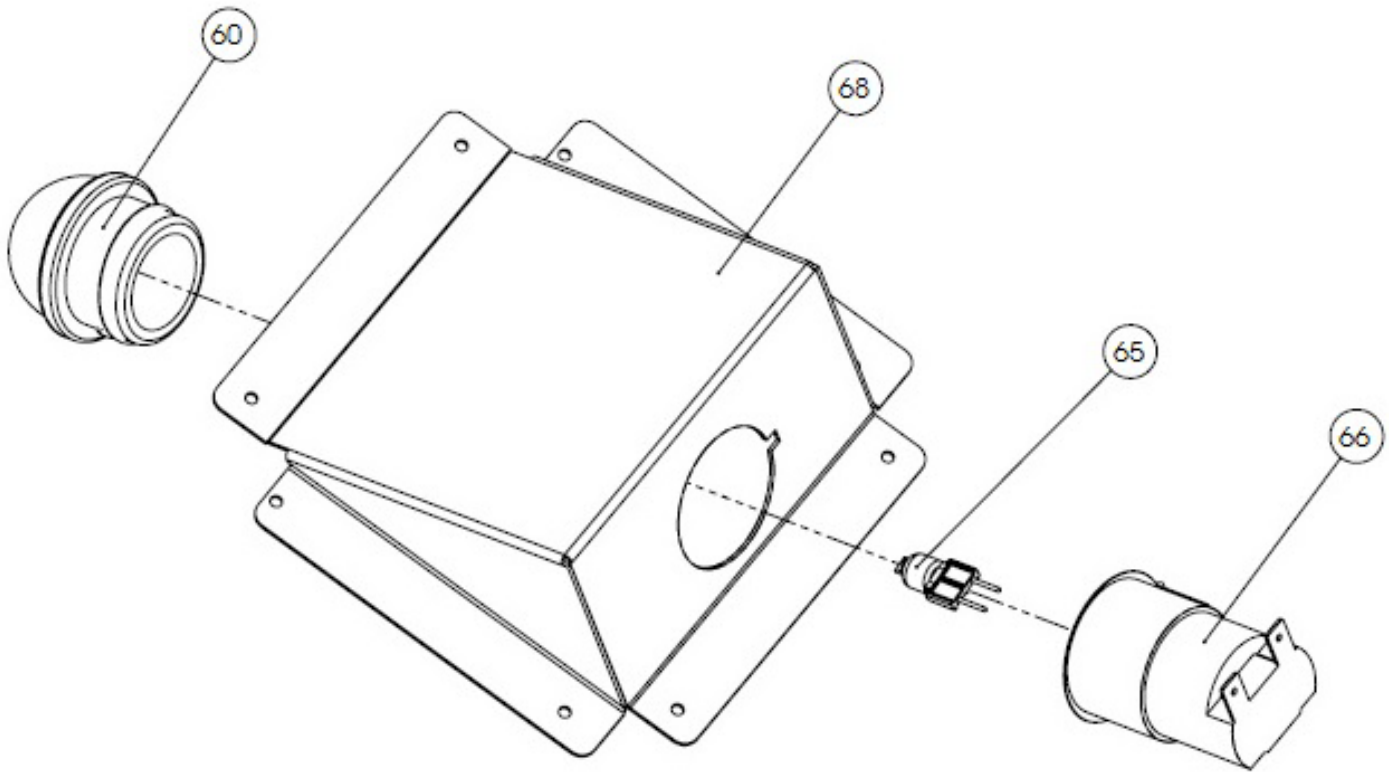
ITEM	MODEL
40637	PE-IT-0024-S
40638	PE-IT-0048-D
40641	PE-IT-0049-D



## PARTS BREAKDOWN

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ITEM	MODEL
40637	PE-IT-0024-S
40638	PE-IT-0048-D
40641	PE-IT-0049-D



# PARTS BREAKDOWN

ITEM	MODEL
40637	PE-IT-0024-S

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76630	Complete Oven Door for 40637	4	44772	Perforated Block 700x350x22 for 40637	23	74772	Countersunk Hex Head Screw M6x55 for 40637	47
77257	Door Assembly for 40637	4.1	76650	Brick 350x700x14 for 40637	24	74773	Door Fixing Block for 40637	48
76632	Professional Glass Ceramic Sheet for 40637	4.2	74753	Cord for 40637	25	74774	Door Rotation Bush for 40637	48
76633	Oven Door-Frame Assembly for 40637	4.3	42041	Resistance 400 W 230 V for 40637	26	74775	Shot Pin Ø 3x16 for 40637	48
74801	Tape in White Glass Fibre with Adhesive 6x2mm for 40637	4.4	42831	Terminal Board PA220FV 12 Poles 16sqmm 750V-76A for 40637	28	74776	Hexagonal Nut DIN 934 M6 for 40637	50
74737	Oven Door Handle Assembly for 40637	5	42030	Pizza Oven Relays Board for 40637	31	42033	Professional Spring for 40637	52
74738	Lobed Hand Wheel for 40637	7	42042	Low Heating Element 700W 230V for 40637	32	74778	Cord Support for 40637	53
76637	Oven Side Panel for 40637	10	74824	Unipolar Safety Thermostat for 40637	33	42844	Luminous Bi-Polar Switch 0-1 CV2 for 40637	54
74740	Plaque for Flue Cover for 40637	11	74760	Grey Plate/Black Knob 48x48 (for 42036 Giovenzana Mainswitch 16/32 A) for 40637	34	42035	16 A Actuator P0160004R001 4-Polar Switch for 40637	55
74741	Flue Cover Assembly for 40637	11	AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 40637	35	42046	Dome-Form Lamp Glass 77.222.-503.00 for 40637	60
77266	Superior Cover for 40637	13	74762	Heaters Support for 40637	36	74855	Halogen Bulb 12V 20W G4 for 40637	65
76641	Rear Panel for 40637	14	77287	Washer Ø 6.4 DIN 9021 for 40637	38	74856	Bulb Holder G4 12V 20W BJB 77.912 for 40637	66
42837	Equipotential Attachment (OBO. T5012+OBO.5016M5) for 40637	16	74765	Self-Locking Nut M6 DIN 980 V for 40637	39	74858	Bulb Holder Support for 40637	68
42848	Transparent LED Bulb 380V (Including Hood) for 40637	17	74766	Hex Head Nut DIN 933 M6x20 for 40637	40	42036	Actuator 32A Switch for 40637	72
74746	Nut for Cable Gland OBO 106 PG 11 for 40637	18	74767	Spring Fixing Spline for 40637	41	62493	Transformer 40VA 50/60HZ 230V-12V for 40637	73
74747	Cable Gland OBO 106 PG 21 for 40637	18	74768	Wheel Rotation Pin Professional Release 2011 for 40637	42	AM699	Thermostat Probe Support Safety T.D. 8438.90.00 (Bracket) for 40637	
42049	AP10 Pizzagroup Oven (°C) Thermostat Knob for 40637	19	74769	Spring Rotation Wheel Professional Release 2011 for 40637	43	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40637	
74749	Thermometer Ø 60 TAR. 0÷500°C for 40637	21	74770	Door Spline Shim for 40637	44	AM701	Vite TC+ Autofor. 3.9x13 ZN NR 24.00 N8E T.D. 7318.12.10 for 40637	
74750	Probe T4JA44VH25IPD-F S/M 600° for 40637	22	74767	Spring Fixing Spline for 40637	45			

# PARTS BREAKDOWN

ITEM	MODEL
40638	PE-IT-0048-D

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
76630	Complete Oven Door for 40638	4	44772	Perforated Block 700x350x22 for 40638	23	74772	Countersunk Hex Head Screw M6x55 for 40638	47
77257	Door Assembly for 40638	4.1	76650	Brick 350x700x14 for 40638	24	74773	Door Fixing Block for 40638	48
76632	Professional Glass Ceramic Sheet for 40638	4.2	74753	Cord for 40638	25	74774	Door Rotation Bush for 40638	48
76633	Oven Door-Frame Assembly for 40638	4.3	42041	Resistance 400 W 230 V for 40638	26	74775	Shot Pin Ø 3x16 for 40638	48
74801	Tape in White Glass Fibre with Adhesive 6x2mm for 40638	4.4	42831	Terminal Board PA220FV 12 Poles 16sqmm 750V-76A for 40638	28	74776	Hexagonal Nut DIN 934 M6 for 40638	50
74737	Oven Door Handle Assembly for 40638	5	42030	Pizza Oven Relays Board for 40638	31	42033	Professional Spring for 40638	52
74738	Lobed Hand Wheel for 40638	7	42042	Low Heating Element 700W 230V for 40638	32	74778	Cord Support for 40638	53
74739	Oven Side Panel for 40638	10	74824	Unipolar Safety Thermostat for 40638	33	42844	Luminous Bi-Polar Switch 0-1 CV2 for 40638	54
74740	Plaque for Flue Cover for 40638	11	74760	Grey Plate/Black Knob 48x48 (for 42036 Giovenzana Mainswitch 16/32 A) for 40638	34	42035	16 A Actuator P0160004R001 4-Polar Switch for 40638	55
74741	Flue Cover Assembly for 40638	11	AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 40638	35	42046	Dome-Form Lamp Glass 77.222.-503.00 for 40638	60
77266	Superior Cover for 40638	13	74762	Heaters Support for 40638	36	74855	Halogen Bulb 12V 20W G4 for 40638	65
74743	Rear Panel for 40638	14	77287	Washer Ø 6.4 DIN 9021 for 40638	38	74856	Bulb Holder G4 12V 20W BJB 77.912 for 40638	66
42837	Equipotential Attachment (OBO. T5012+OBO.5016M5) for 40638	16	74765	Self-Locking Nut M6 DIN 980 V for 40638	39	74858	Bulb Holder Support for 40638	68
42848	Transparent LED Bulb 380V (Including Hood) for 40638	17	74766	Hex Head Nut DIN 933 M6x20 for 40638	40	42036	Actuator 32A Switch for 40638	72
74746	Nut for Cable Gland OBO 106 PG 21 for 40638	18	74767	Spring Fixing Spline for 40638	41	62493	Transformer 40VA 50/60HZ 230V-12V for 40638	73
74747	Cable Gland OBO 106 PG 21 for 40638	18	74768	Wheel Rotation Pin Professional Release 2011 for 40638	42	AM699	Thermostat Probe Support Safety T.D. 8438.90.00 (Bracket) for 40638	
42049	AP10 Pizzagroup Oven (°C) Thermostat Knob for 40638	19	74769	Spring Rotation Wheel Professional Release 2011 for 40638	43	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40638	
74749	Thermometer Ø 60 TAR. 0-500°C for 40638	21	74770	Door Spline Shim for 40638	44	AM701	Vite TC+ Autofor. 3.9x13 ZN NR 24.00 N8E T.D. 7318.12.10 for 40638	
74750	Probe T4JA44VH25IPD-F S/M 600° for 40638	22	74767	Spring Fixing Spline for 40638	45			

# PARTS BREAKDOWN

ITEM	MODEL
40641	PE-IT-0049-D

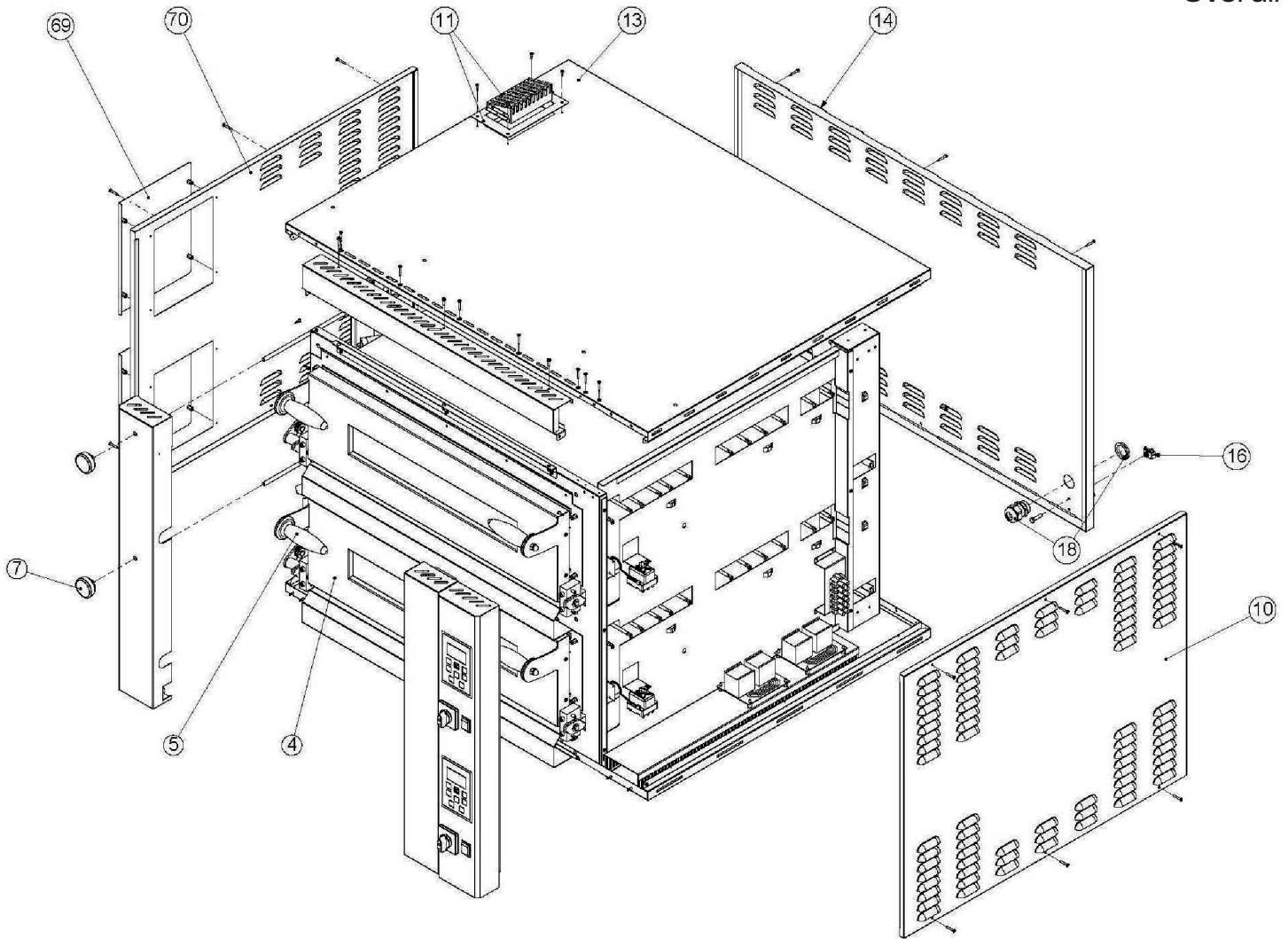
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74732	Complete Oven Door for 40641	4	44772	Perforated Block 700x350x22 for 40641	23	74772	Countersunk Hex Head Screw M6x55 for 40641	47
74733	Complete Oven Assembly for 40641	4.1	76650	Brick 350x700x14 for 40641	24	74773	Door Fixing Block for 40641	48
74734	Glass-Ceramic Plate 865x94x-4mm for 40641	4.2	74753	Cord for 40641	25	74774	Door Rotation Bush for 40641	48
74735	Oven Door-Frame Assembly for 40641	4.3	42041	Resistance 400 W 230 V for 40641	26	74775	Shot Pin Ø 3x16 for 40641	48
74801	Tape in White Glass Fibre with Adhesive 6x2mm for 40641	4.4	42831	Terminal Board PA220FV 12 Poles 16sqmm 750V-76A for 40641	28	74776	Hexagonal Nut DIN 934 M6 for 40641	50
74737	Oven Door Handle Assembly for 40641	5	42030	Pizza Oven Relays Board for 40641	31	42033	Professional Spring for 40641	52
74738	Lobed Hand Wheel for 40641	7	74823	Resistance 900 W 230 V for 40641	32	74778	Cord Support for 40641	53
74739	Oven Side Panel for 40641	10	74824	Unipolar Safety Thermostat for 40641	33	42844	Luminous Bi-Polar Switch 0-1 CV2 for 40641	54
74740	Plaque for Flue Cover for 40641	11	74760	Grey Plate/Black Knob 48x48 (for 42036 Giovenzana Mainswitch 16/32 A) for 40641	34	42035	16 A Actuator P0160004R001 4-Polar Switch for 40641	55
74741	Flue Cover Assembly for 40641	11	AM897	Unipolar Thermostat Ego 450 Deg - (55.19082.805 - EU) for 40641	35	42046	Dome-Form Lamp Glass 77.222.-503.00 for 40641	60
74742	Superior Cover for 40641	13	74762	Heaters Support for 40641	36	74855	Halogen Bulb 12V 20W G4 for 40641	65
74743	Rear Panel for 40641	14	74746	Nut for Cable Gland OBO 106 PG 21 for 40641	38	74856	Bulb Holder G4 12V 20W BJB 77.912 for 40641	66
42837	Equipotential Attachment (OBO. T5012+OBO.5016M5) for 40641	16	74765	Self-Locking Nut M6 DIN 980 V for 40641	39	74858	Bulb Holder Support for 40641	68
42848	Transparent LED Bulb 380V (Including Hood) for 40641	17	74766	Hex Head Nut DIN 933 M6x20 for 40641	40	42036	Actuator 32A Switch for 40641	72
74746	Nut for Cable Gland OBO 106 PG 21 for 40641	18	74767	Spring Fixing Spline for 40641	41	62493	Transformer 40VA 50/60HZ 230V-12V for 40641	73
74747	Cable Gland OBO 106 PG 21 for 40641	18	74768	Wheel Rotation Pin Professional Release 2011 for 40641	42	AM699	Thermostat Probe Support Safety T.D. 8438.90.00 (Bracket) for 40641	
42049	AP10 Pizzagroup Oven (°C) Thermostat Knob for 40641	19	74769	Spring Rotation Wheel Professional Release 2011 for 40641	43	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40641	
74749	Thermometer Ø 60 TAR. 0-500°C for 40641	21	74770	Door Spline Shim for 40641	44	AM701	Vite TC+ Autofor. 3.9x13 ZN NR 24.00 N8E T.D. 7318.12.10 for 40641	
74750	Probe T4JA44VH25IPD-F S/M 600° for 40641	22	74767	Spring Fixing Spline for 40641	45			



# PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

Overall

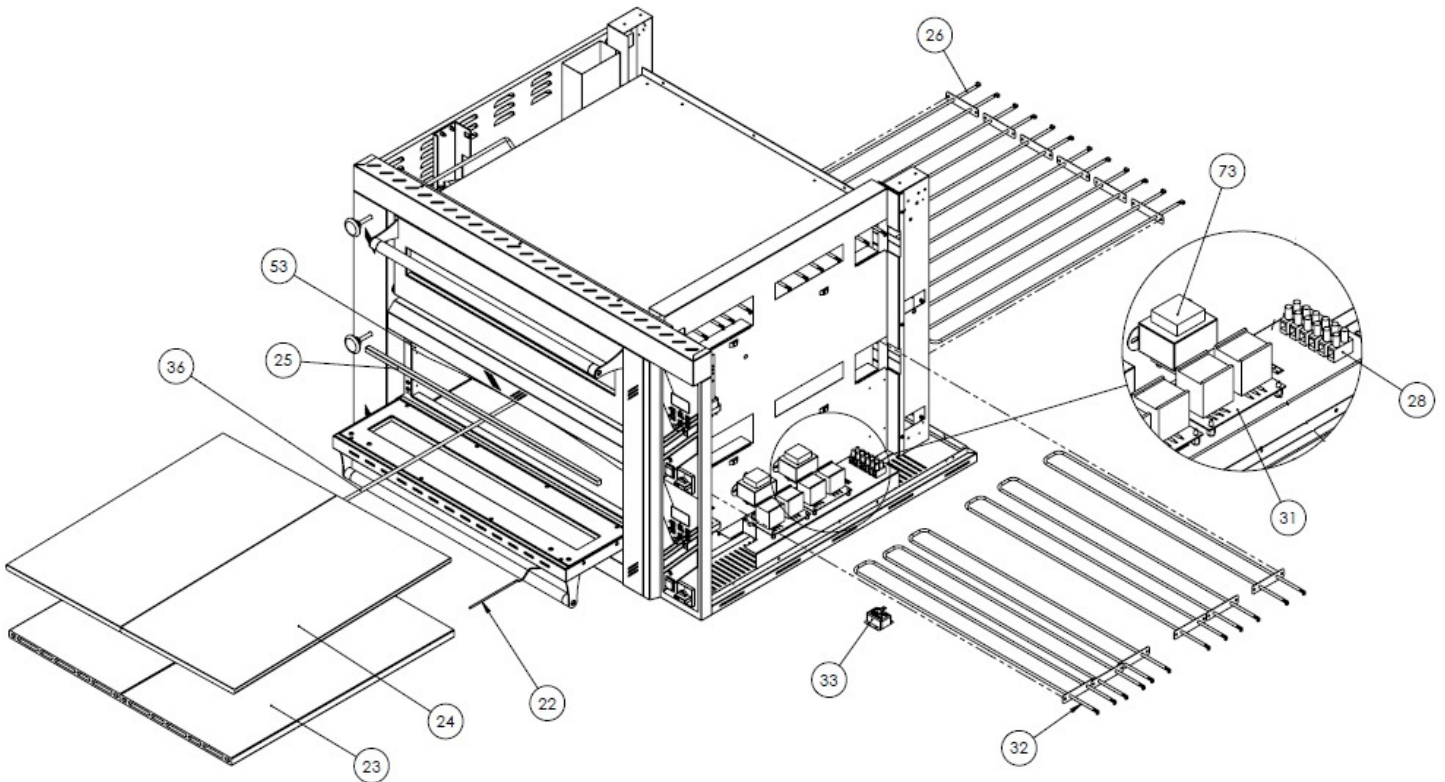




# PARTS BREAKDOWN

ITEM	MODEL
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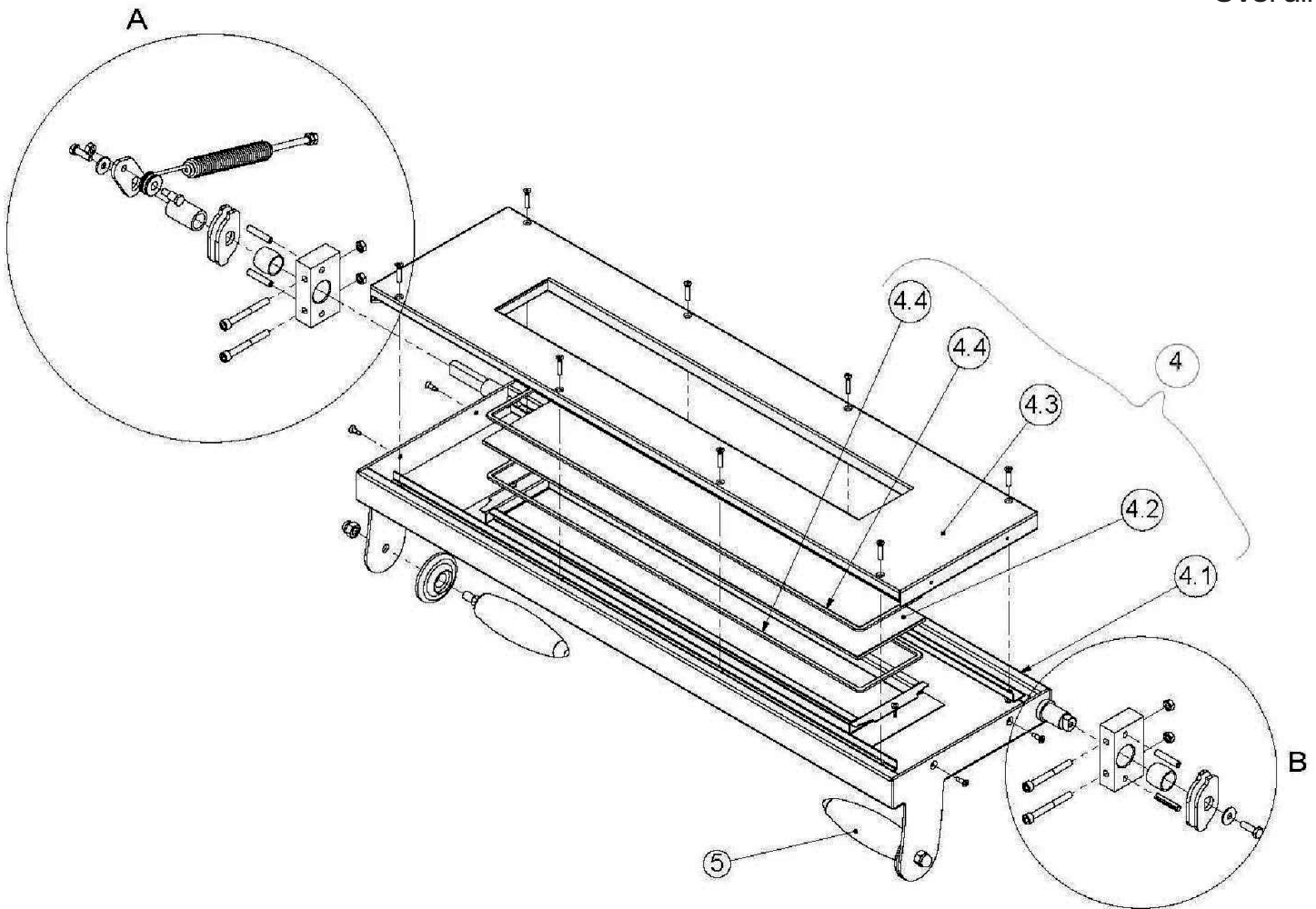
Overall



# PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

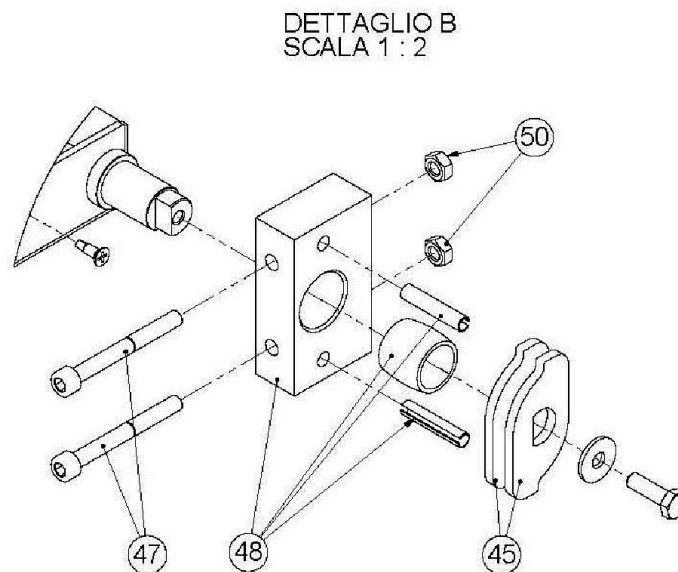
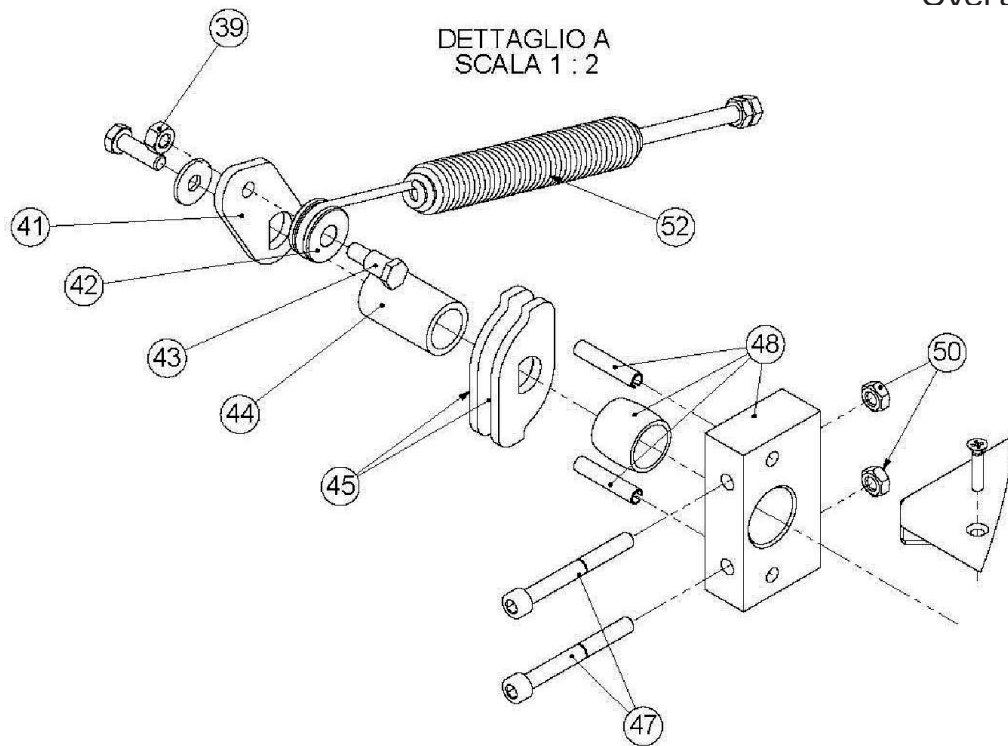
Overall



# PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

Overall

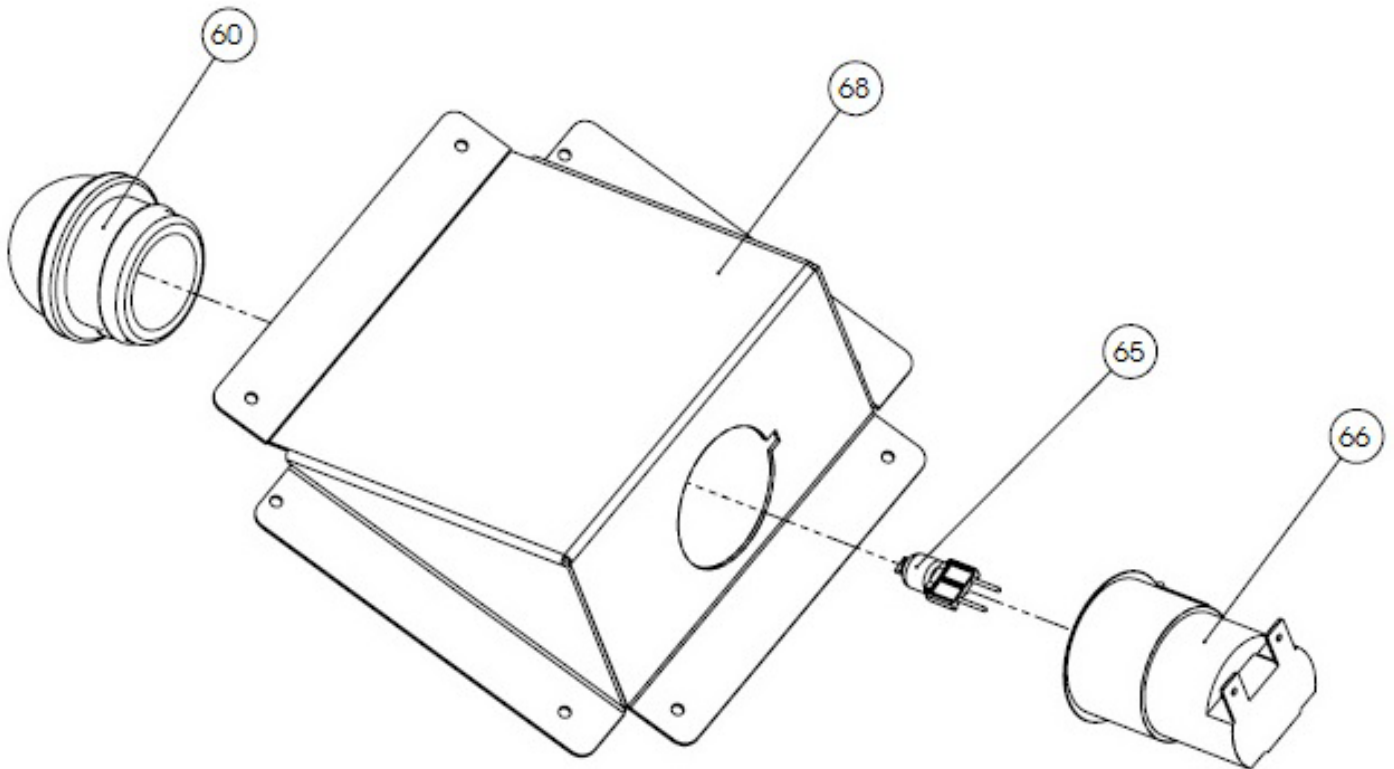


# PARTS BREAKDOWN

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ITEM	MODEL
40643	PE-IT-0049-DD

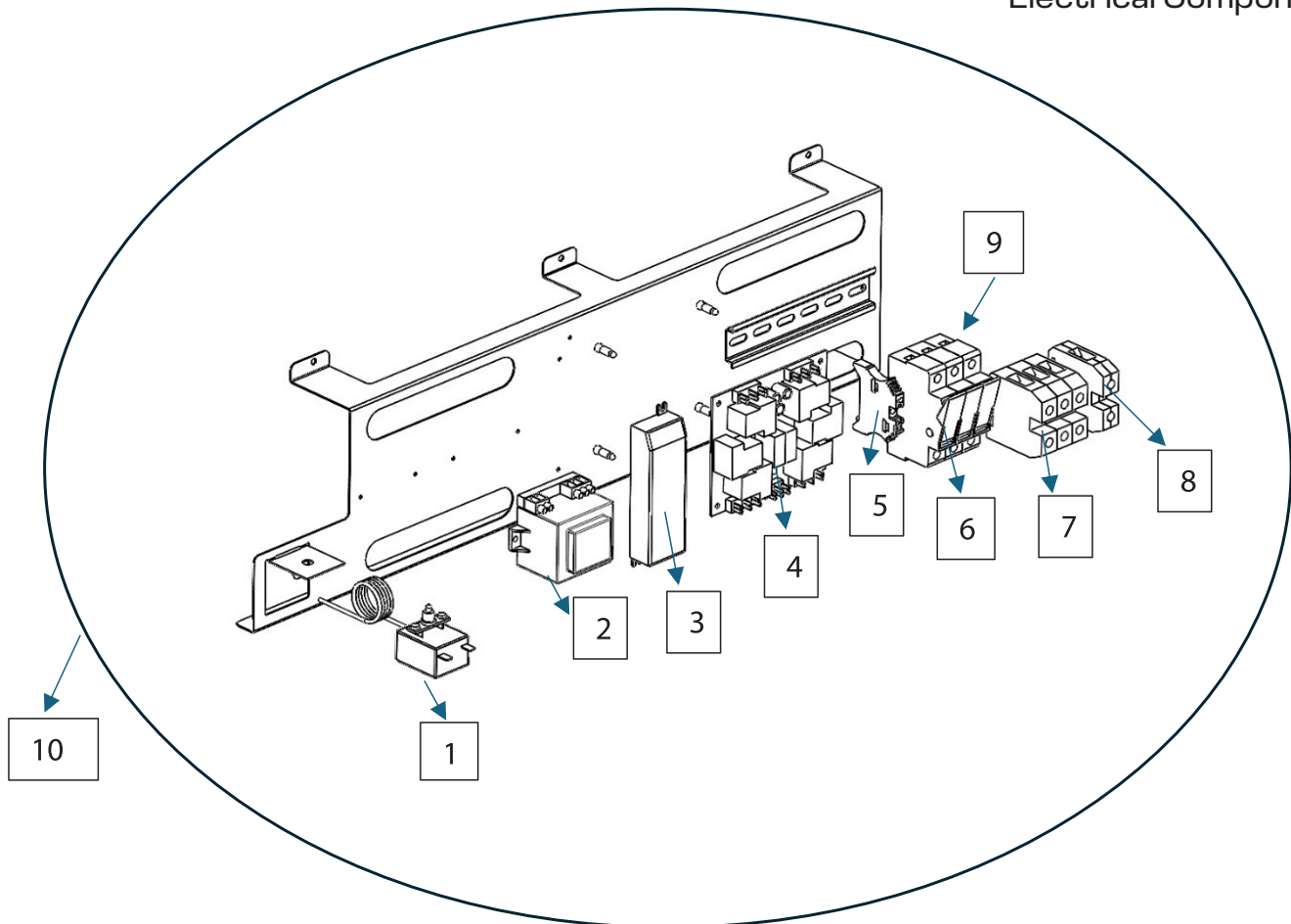
Overall



## PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

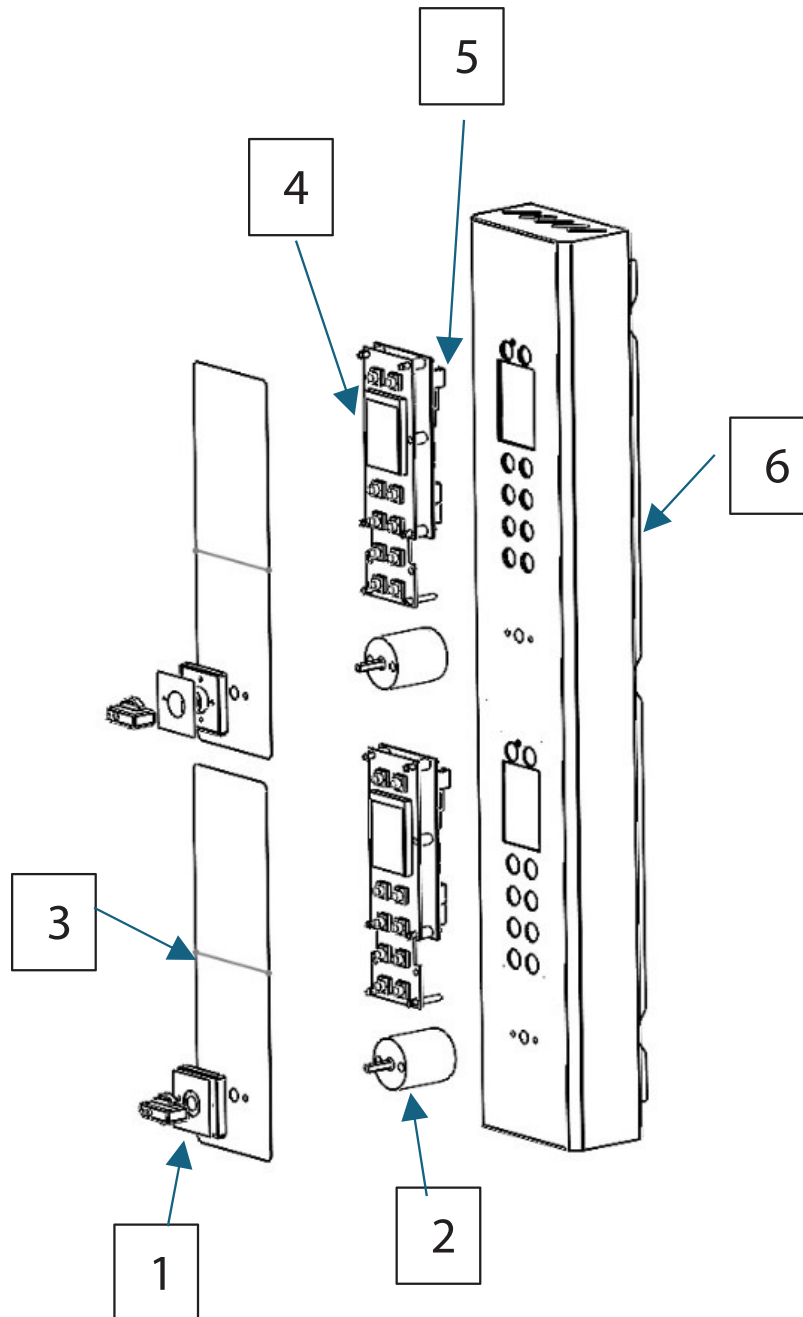
Electrical Components



# PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

Control Panel



# PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

Overall

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74732	Complete Oven Door for 40643	4	76650	Brick 350x700x14 for 40643	24	74773	Door Fixing Block for 40643	48
74733	Complete Oven Assembly for 40643	4.1	74753	Cord for 40643	25	74774	Door Rotation Bush for 40643	48
74734	Glass-Ceramic Plate 865x94x-4mm for 40643	4.2	42041	Resistance 400 W 230 V for 40643	26	74775	Shot Pin Ø 3x16 for 40643	48
74735	Oven Door-Frame Assembly for 40643	4.3	42831	Terminal Board PA220FV 12 Poles 16sqmm 750V-76A for 40643	28	74776	Hexagonal Nut DIN 934 M6 for 40643	50
74801	Tape in White Glass Fibre with Adhesive 6x2mm for 40643	4.4	42030	Pizza Oven Relays Board for 40643	31	42033	Professional Spring for 40643	52
74737	Oven Door Handle Assembly for 40643	5	74823	Resistance 900 W 230 V for 40643	32	74778	Cord Support for 40643	53
74738	Lobed Hand Wheel for 40643	7	74824	Unipolar Safety Thermostat for 40643	33	42844	Luminous Bi-Polar Switch 0-1 CV2 for 40643	54
74739	Oven Side Panel for 40643	10	74762	Heaters Support for 40643	36	42035	16 A Actuator P0160004R001 4-Polar Switch for 40643	55
74740	Plaque for Flue Cover for 40643	11	74746	Nut for Cable Gland OBO 106 PG 21 for 40643	38	42046	Dome-Form Lamp Glass 77.222.-503.00 for 40643	60
74741	Flue Cover Assembly for 40643	11	74765	Self-Locking Nut M6 DIN 980 V for 40643	39	74855	Halogen Bulb 12V 20W G4 for 40643	65
74742	Superior Cover for 40643	13	74766	Hex Head Nut DIN 933 M6x20 for 40643	40	74856	Bulb Holder G4 12V 20W BJB 77.912 for 40643	66
74743	Rear Panel for 40643	14	74767	Spring Fixing Spline for 40643	41	74858	Bulb Holder Support for 40643	68
42837	Equipotential Attachment (OBO. T5012+OBO.5016M5) for 40643	16	74768	Wheel Rotation Pin Professional Release 2011 for 40643	42	62493	Transformer 40VA 50/60HZ 230V-12V for 40643	73
74746	Nut for Cable Gland OBO 106 PG 21 for 40643	18	74769	Spring Rotation Wheel Professional Release 2011 for 40643	43	AM699	Thermostat Probe Support Safety T.D. 8438.90.00 (Bracket) for 40643	
74747	Cable Gland OBO 106 PG 21 for 40643	18	74770	Door Spline Shim for 40643	44	AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40643	
74750	Probe T4JA44VH25IPD-F S/M 600° for 40643	22	74767	Spring Fixing Spline for 40643	45	AM701	Vite TC+ Autofor. 3.9x13 ZN NR 24.00 N8E T.D. 7318.12.10 for 40643	
44772	Perforated Block 700x350x22 for 40643	23	74772	Countersunk Hex Head Screw M6x55 for 40643	47			

# PARTS BREAKDOWN

ITEM	MODEL
40643	PE-IT-0049-DD

## Electrical Components

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AM700	Unipolar Safety Thermostat 512TH - UL (55.13584.010) T.D. 8514.90.70 for 40643	1	AS637	Beige Clamp Locking Terminal for 40643	5	78674	Fuse UL10 FNM-30 250 10.3x38mm 30A 250V for 40643	9
AS636	PMA Transformer 230V/12V 10VA - Mod. 165M for 40643	2	AS638	Sectionable Three-Pole Fuse Holder 32A 690V for 40643	6	AS641	Electrical System for Fire Oven 2024 - AWG for 40643	10
62493	Transformer 40VA 50/60Hz 230V-12V for 40643	3	AS639	Clamp 35mm2 Gray for 40643	7			
42030	Pizza Oven Relays Board for 40643	4	AS640	Clamp 35mm2 Yellow Green for 40643	8			

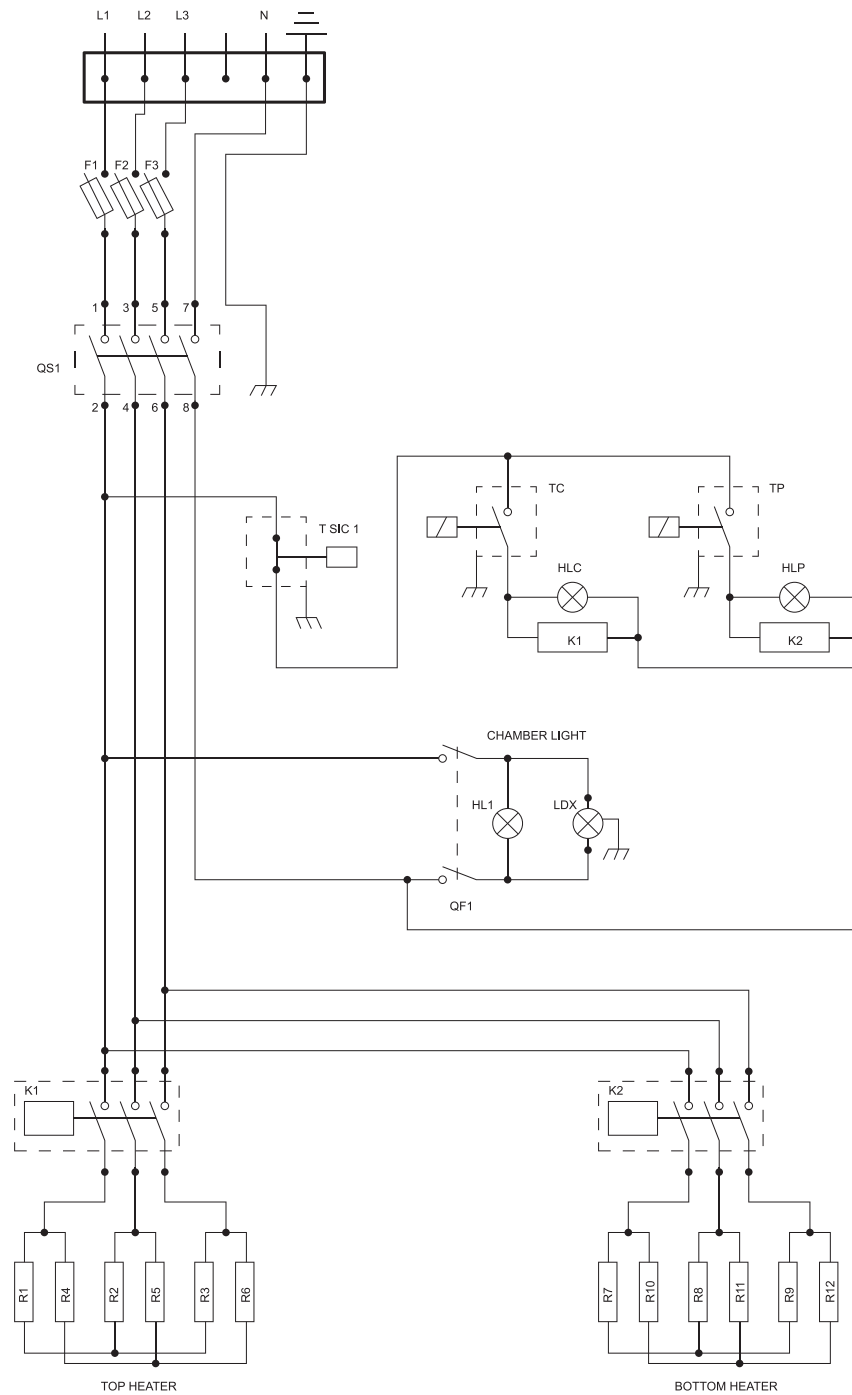
## Control Panel

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74760	Grey Plate/Black Knob 48x48 (for Giovenzana Mainswitch 16/32 A) for 40643	1	AS642	Pro Digital Label 2024 Neutral for 40643	3	AS644	Cylindrical Spacer Ø10x6 Black for 40643	5
42035	16A Actuator P0160004R001 4-Polar Switch Yellow for 40643	2	AS643	Red Star RS09 12Vac Electronic Control + Terminal Kit for 40643	4	AS645	Pro Digital 2024 Double-Camera Control Front for 40643	6



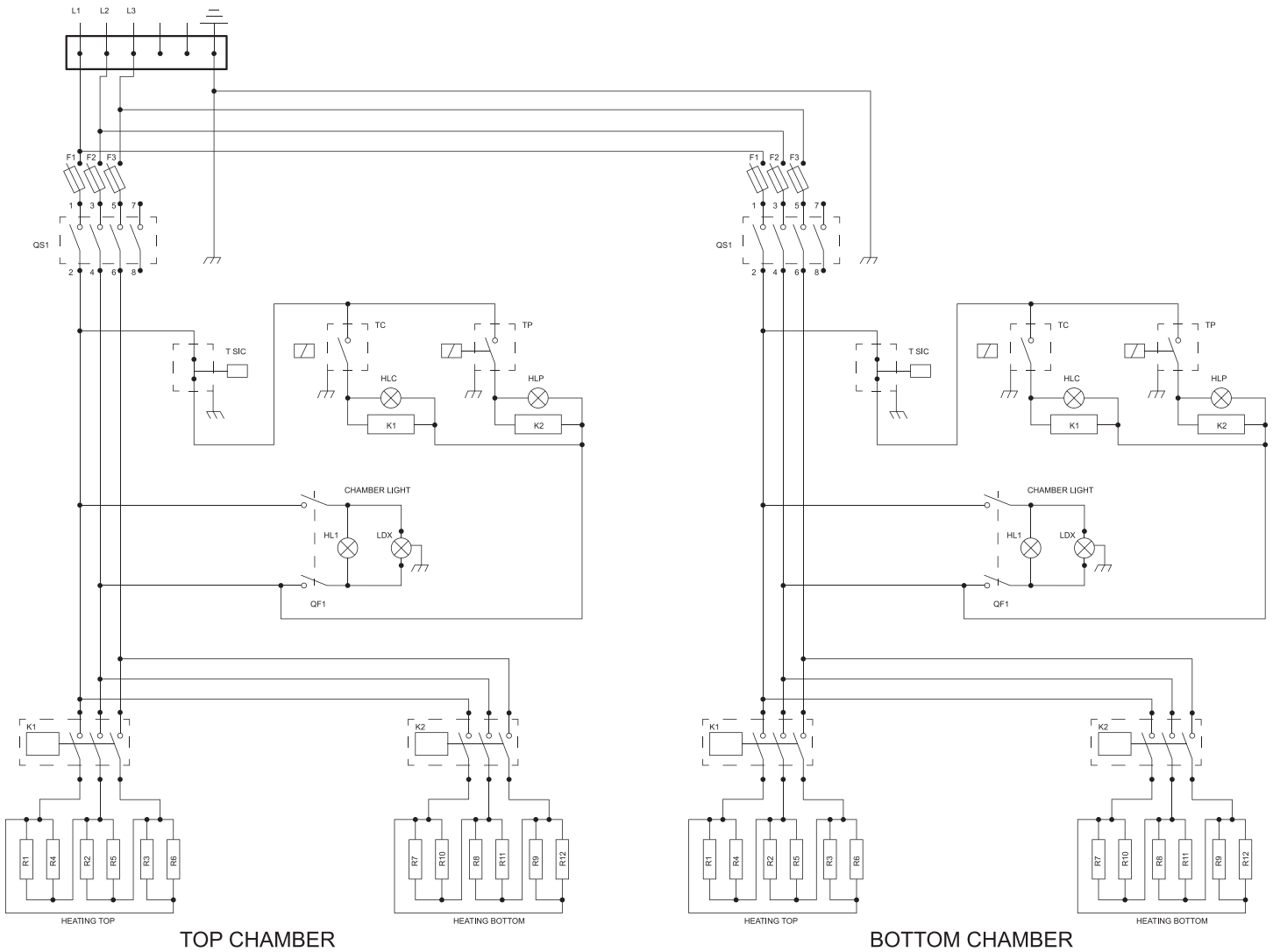
# ELECTRICAL SCHEMATICS

ITEM	MODEL
40637	PE-IT-0024-S



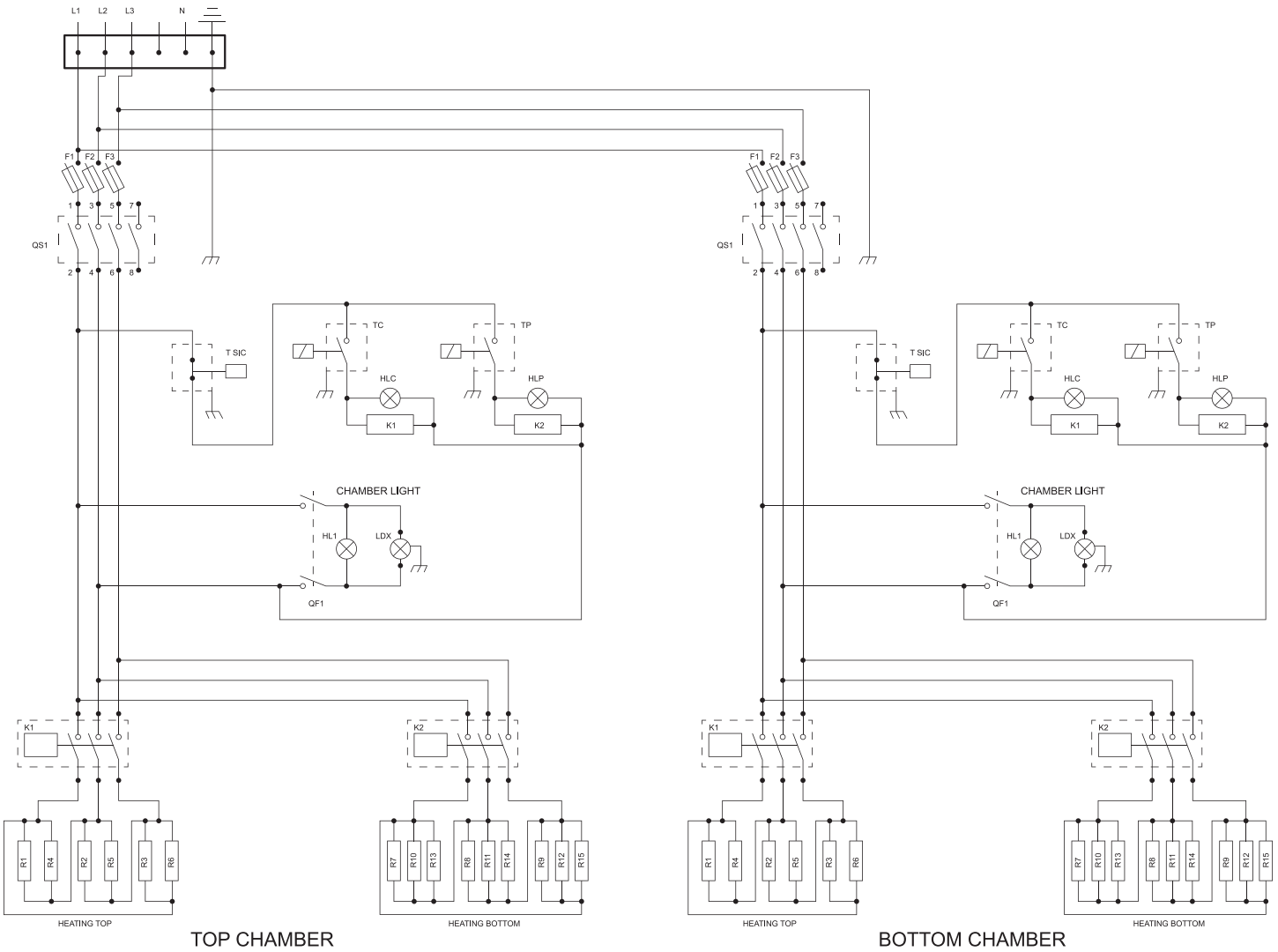
# ELECTRICAL SCHEMATICS

ITEM	MODEL
40638	PE-IT-0048-D



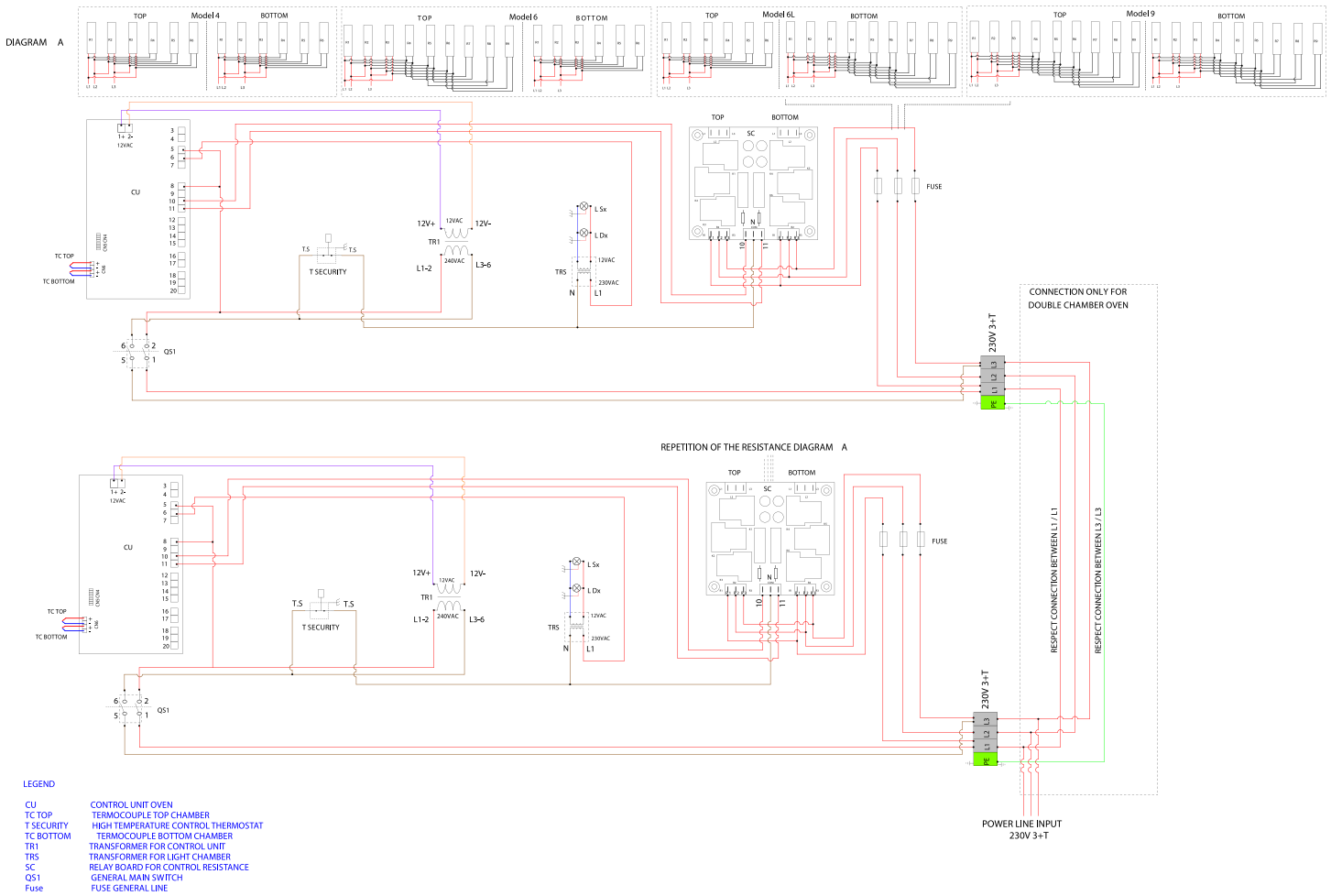
# ELECTRICAL SCHEMATICS

ITEM	MODEL
40641	PE-IT-0049-D



# ELECTRICAL SCHEMATICS

ITEM	MODEL
40643	PE-IT-0049-DD







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3115 Pepper Mill Court,  
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Canada, L5L 4X5

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4450 Witmer Industrial Estates, Unit 4,  
Niagara Falls, New York  
USA, 14305

***or email to: [trentoservice@trentoequipment.com](mailto:trentoservice@trentoequipment.com)***



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Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (*specify*): \_\_\_\_\_

Other (*specify*): \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

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