

INSTRUCTION MANUAL

Vertical Vacuum Packaging Machine

Item	48246
Model	VP-IT-0005



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**

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GENERAL INFORMATION

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

CHECK PACKAGE UPON ARRIVAL

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

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

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

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

GENERAL INFORMATION

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

SAFETY AND WARRANTY

FOREWORD

WARNING! The symbols used in this manual draw the reader's attention to points and operations that are hazardous to the operator's personal safety or that risk damaging the machine. Do not use the machine unless you have read and properly understood these notes.

SAFETY AND WARRANTY

WARNING!

For reasons of clarity, some of the illustrations appearing in this manual show the machine or parts of it with its panels or guards removed. Never use the machine in this condition; only use it when it is fully equipped with the guards and in good working order.

The manufacturer forbids the reproduction, even partial, of this manual or the use of its contents for purposes other than those expressly allowed. Any breach in this regard shall be punishable by law.

STORING AND USING THIS MANUAL

This manual uses text and illustrations to familiarize users with the machine and explain the instructions and essential criteria for its transport, handling, use and maintenance. Read this manual carefully before using the machine. Store this manual with care near the machine so that it can be readily available for future reference. If the manual is lost or damaged, you can request a copy from your dealer or directly from the manufacturer. If the machine is transferred to a new owner, the latter's identification and contact details must be notified to the manufacturer. The manual reflects the state of knowledge at the time of sale of the machine, and cannot be considered inadequate in the light of more recent experience and updates. The manufacturer reserves the right to update the products and manuals without being obliged to update previous products and manuals, except in exceptional circumstances. In case of doubt, contact your local service center or the manufacturer. The manufacturer is committed to continuously improving its products. To this end, the manufacturer is glad to receive any reports or proposals relating to the improvement of the machine and the manual. The machine is delivered to the customer with the warranty conditions applicable at the time of sale. Please contact your dealer for any further information.

WARRANTY

The manufacturer undertakes to guarantee to the customer or to the dealer, for the duration of 12 (twelve) months from the date of shipment and direct delivery of the product, the integrity and efficient operation of the components relative to the machine. The warranty does not cover all parts of the machine subject to normal wear, nor components for which use generates constant and unrelenting wear:

- Heating elements - Teflon - seals - bell opening pistons - sealing membrane - air filters - oil filters - oil change - pump vane.
- If the manufacturer receives a vacuum pump relative to a machine under warranty for suction-related issues and malfunctions, the manufacturer reserves the right to check whether any foreign bodies (liquids, solids, sauces, condiments, etc.) were sucked up; if this is the case, material repairs and labor will be charged as the problem is not due to manufacturing defects, but to the customer's negligence during use.
- Any problems involving the electronic circuit boards must be inspected by the manufacturer before the replacement part is shipped under warranty. Power surges, over voltage and disturbances on the external network could cause damages not ascribable to the manufacturer and the product's sound construction.
- Any problems linked to pneumatic, structural and mechanical parts will be regularly resolved within the warranty terms without any charge whatsoever.
- During the warranty's validity period, for interventions covered by warranty, the replaced materials will not be charged, while the labor costs will. During the warranty's validity period, for interventions that for various reasons are not covered by the warranty, the costs for replaced materials and labor will be charged.
- If any external interventions by our technicians are requested during the warranty period, the transfer costs

SAFETY AND WARRANTY

(there and back) will be charged fully regardless of the reason for the intervention.

GENERAL WARNINGS AND MANUFACTURER'S LIABILITY LIMITS

Every man-machine interaction in the context of the machine's intended use and along its entire life has been carefully and thoroughly analyzed by the manufacturer during the design, construction and instruction manual drafting phases. Nevertheless, nothing can replace the experience, adequate training and, above all, "common sense" of the people who interact with the machine. These requirements are deemed indispensable both during every operating phase of the machine and when reading this manual. Failure to observe the precautions or specific warnings given in this manual and use of the machine by inadequate personnel breach all the safety rules concerning the design, construction and intended use of the supply and releases the manufacturer from any responsibility in case of harm to people or damage to objects. The manufacturer therefore shall not be held liable for any consequences stemming from the user's failure to observe the safety precautions given in this manual.

MACHINE DESCRIPTION

The vacuum packing machines we manufacture are state-of-the-art and feature an interchangeable modular board with fully electronic controls, which are therefore not subject to wear. The electronically controlled sealing unit consists of a stainless-steel bar with flat heating element (5 mm) which, thanks to the excellent pneumatic system installed, guarantees balanced and uniform sealing on any type of bag used (nylon, polyethylene, Cryovac). The vacuum pumps adopted are highly up-to-date and guarantee, along with an extremely high degree of final vacuum, an astonishingly low level of noise despite working with uninterrupted cycles. The models appearing in this manual are manufactured in conformity to UL and CSA norms and subsequent amendments. If any accident occurs, the manufacturer shall not be held liable if the machine has been modified, tampered with, had its safety guards removed or is used for purposes other than the intended use specified by the manufacturer.

INTENDED USE

The machine is designed and manufactured for vacuum packing of products according to the instructions given in this manual and must be used solely for this purpose. Any other use must be regarded as improper and thus dangerous. The manufacturer shall not be held liable for any damages deriving from improper, incorrect and unreasonable use. The machine must be used in a professional setting by qualified operators who work in the sector and have read and understood this manual.

SAFETY RULES

The following points should be observed in particular:

1. Avoid touching metal parts of the machine with wet or damp hands.
2. Do not pull the power cord or the appliance itself to detach it from the power outlet.
3. Do not allow children or personnel lacking proper training from using the packing machine.
4. Electrical safety is only ensured when the appliance is properly connected to an efficient earthing device, as specified in the applicable electrical safety regulations; this essential requirement must be verified

SAFETY AND WARRANTY

and, in case of doubts, a thorough inspection of the system by professionally qualified personnel must be requested. The manufacturer shall not be held liable for any damages caused by the absence of a grounding system.

5. If the earthing system is potentially damaged, the machine must be put out of service so as to prevent undesired and/or involuntary activations.
6. Always use protective fuses conforming to the safety regulations in force, having the correct value and with suitable mechanical characteristics.
7. Keep the cord far away from hot parts.
8. Always switch the machine off and disconnect it from the mains power supply before starting general cleaning operations or washing.
9. Clean the machine's coatings, panels and controls using soft cloths either dry or slightly damp with a mild detergent or methylated spirits solution.

LIGHTING

The packing machine must be installed in a place that ensures adequate natural and artificial lighting as required by local regulations. In any case, the lighting must be uniform and ensure good visibility of every part of the machine and must not generate dangerous reflections. The lighting must ensure clear reading of the control panels and the emergency buttons must be clearly identifiable.

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

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-833-487-3686 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

TECHNICAL SPECIFICATIONS

Model	VP-IT-0005
Item Number	48246
Electrical	110-120V / 60Hz / 1
Current	7A
Power	850 W
Seal Bar Length	12.25" / 311mm
Pump	5 m ³ /h
Chamber Dimensions	12.8" x 2.4" x 9.8" / 326 x 60 x 250mm
Overall Dimensions (with Top Open)	16.4" x 15.6" x 20.5" / 416 x 396 x 521mm
Net Weight	49 lbs. / 22.2 kgs.
Packaging Dimensions	20" x 17" x 16" / 508 x 432 x 406mm
Packaging Weight	53 lbs. / 24 kgs.

INSTALLATION

FACTORY TESTING

The machine you have purchased was tested at our plants to verify its efficient operation and correct adjustment.

DELIVERY AND HANDLING

All shipped material is carefully checked prior to being handed over to the shipping agent. Unless otherwise agreed with the customer, and unless the shipping conditions demand special packaging, the machine is wrapped in nylon and cardboard. When you receive the machine, check the condition of its packaging. If you notice any damage to the packaging, sign the delivery note with the following wording: "Goods accepted with reservation..." and the reason. If you notice any damage to the components of the machine after opening the package, report it to the shipping agent within three days from the date shown on the documents.

INSTALLATION

After removing the packaging, verify that the packing machine is intact. In particular, check that the machine is intact and without any visible damages that could have been caused by the transport. In case of doubts, do not use the appliance and contact the manufacturer.

INSTALLATION SITE

Install the packing machine in a place with low humidity and far from heat sources.

INSTALLATION

WARNING! Prior to performing any check that implies the dismantling of certain parts, pull the plug out of the power outlet.

DISPOSING OF PACKAGING MATERIAL

The packaging materials (cardboard, nylon, wood, etc.) can be regarded as solid urban waste. As a result, they can be disposed of freely. Nylon is a polluting substance that releases toxic fumes when burnt. Do not burn or dump it, but dispose of it according to the law. If the machine is delivered to a country where special regulations apply, dispose of the packaging according to those regulations.

CONNECTIONS

Before starting up the machine, check the oil level through the indicator on the pump. Prior to connecting the packing machine, check that the rating plate data matches the power supply network data. The rating plate is located at the back of the machine. After checking the level and closing everything, insert the plug back into the 110-120 V power outlet. If the machine's plug is not compatible with the power outlet, contact professionally qualified personnel to replace the plug with a suitable one. Said personnel must ascertain in particular that the cross-sectional size of the outlet's cables is suitable for the appliance's power input. In general, it is not advisable to use adapters, multiple sockets and/or extensions. If these devices are indispensable, only use simple or multiple adapters and extensions conforming to the safety regulations in force, taking care not to exceed the current load limit and the maximum power limit marked on the multiple adapter.

ELECTRICAL CONNECTIONS

WARNING! Check that the power supply line has the same specifications as those shown on the machine's rating plate. All interventions must be carried out solely by specialized personnel expressly authorized by the relevant supervisor. Make the connection to a power line equipped with an efficient grounding socket.

In this configuration, the machine is supplied with a power cable with 3 x 1.5 mm gauge. This cable is connected to a single-phase plug with three pins. Attach the cable to the 120 V-60 Hz single-phase power supply line by installing a 16 A residual current circuit breaker in between.

Consult the manufacturer for configurations differing from those mentioned above. If the power cable needs to be extended, use a cable of the same gauge as the original cable installed by the manufacturer.

OPERATION

USING THE MACHINE

CONTROL KEY - 4.1.1 AND 4.1.2

1. ON-OFF Main switch of the machine. Used to switch the machine on and off. It is located on the side of the

OPERATION

machine.

2. START/STOP, functions: if pressed once, after switching the machine on with the ON/OFF button (Ref. 1) and closing the cover, the machine will start with the last programme executed.

To access to programme menu.

To access to the user menu, press and hold for 3 seconds.

To exit the menus, press and hold for 3 seconds.

To start/stop the selected programme.

- 3-4. To scroll the software menu.

To select the memorized programmes.

To increase or decrease the selected values (where allowed): suction percentage, vacuum duration, sealing duration.

5. To access to the programme menus and confirm the selection.

6. Analogue display.

A = Sealing time.

B = Suction time.

WARNING! The changes are memorized automatically. After 5 seconds of inactivity from the change, the value stops flashing to confirm.

We recommend switching the power switch or the line main switch off or pulling the plug out only for performing maintenance or specific operations described in the manual. The machine does not need to be switched off after every use since it automatically goes into stand-by and thus into energy saving mode without having to disconnect it. If the machine remains powered, all the control functions will be active and this guarantees improved efficiency and durability.

PROGRAMME MENU

Switch on the machine by putting the main switch to ON (Fig. 4.1.1 - Ref. 1). The display will switch on and show:

X X X X X	X X X X
HW 2 . 0	FW 1 . 2

Lift the lid. To access the programmes, press the  button and use the UP and DOWN arrows to scroll the various programmes.

PROGRAM	1
4 . 0 s	4 0 s

There are 10 pre-set programmes from 0 to 9, which can be modified

MARINATION	8 MS
5 . 0 S	1 9 0 s

1 non-modifiable multi-step marination program, on a bag.

To select a programme, press the LEFT arrow.

To modify a value, press the LEFT arrow again: the suction duration value will start flashing, use the UP and DOWN arrows to set the desired value and confirm with the LEFT arrow or wait 5 seconds.

PROGRAM	1
4 . 0 s	4 0 s

Subsequently, the sealing duration value will flash, then use the UP and DOWN arrows to set the desired value and confirm with the LEFT arrow or wait 5

OPERATION

seconds.

PROGRAM 1
4 . 0 s 4 0 s

After defining the programme to be used, close the cover and the machine will start working. The following message will appear at the end of the process:

END
CYCLE

To interrupt a process under way, press the button : press it once to seal. Press it twice to open the cover.

USER MENU

With the main switch set to ON (Fig. 4.1.1), press and hold for 3 seconds the ON/OFF button (Fig. 4.1.2) to enter the user menu. Use the arrow commands to view the list of machine functions that can be set and to modify the relevant values.



OIL HEATING AND CLEANING

OIL HEATING CYCL
Close black cap

The message "Close black plug or chamber lid and press ON" will scroll on the second line of the display. Follow the instructions. The machine will start the oil heating process to reach the pre-set temperature of around 50°C. The cycle can be stopped by pressing the ON-OFF button. Touch the DOWN arrow to skip to the next function.

VACUUM CONTROL

Vacuum Ctrl 100%
TIME VACUUM CTRL

The second screen of the display shows the message "VACUUM CONTROL" for setting the suction based on the percentage or the duration. Press the UP and DOWN arrows to set the % or the duration with "TIME VACUUM CTRL". Confirm with the LEFT arrow.

WIFI

WIFI
On line

Press the LEFT arrow to enter the Wi-Fi menu. The message e.g. WIFI on line will start flashing. Use the UP and DOWN arrows.

WIFI
AP mode

Wifi on line / Wifi AP mode / Deactivated will appear in succession; if Wifi AP mode is chosen, to confirm and exit the edit mode, wait 5 seconds or press the LEFT arrow. Touch the DOWN arrow to skip to the next function.

LANGUAGE

LANGUAGE
English

Press the LEFT arrow to enter the menu dedicated to languages. The word Italiano will start flashing. Use the UP and DOWN arrows to scroll the languages in the system and select the desired language. To confirm and exit the edit mode, wait 5 seconds or press the

OPERATION

LEFT arrow until nothing more flashes. Touch the DOWN arrow to skip to the next function.

VACUUM PACKING

- Connect the machine to the mains power supply.
- Power the machine by pressing the switch on the right-hand side. The display will switch on showing the main screen.
- Press the ON button.
- Use the UP and DOWN buttons to scroll through the list of pre-set programmes.
- Put the bag on the vacuum chamber by placing the open side on the sealing bar so that it lies perfectly flat.
- Lower the cover by applying a certain amount of pressure so that it stays closed and the processing cycle can start.

PACKING OF LIQUID OR SEMI-LIQUID PRODUCTS

With our vacuum packing machines it is possible to vacuum-pack liquid or semi-liquid products (soups, sauces, condiments, etc.), extending their life and preserving their flavors and hygiene. In these cases, it is important to remember that the bags must never be filled all the way but only to 50% of their capacity, taking care to keep the edge at a different height with respect to the sealing bar.

1. The vacuum cycle is programmed as described in the USING THE PACKING MACHINE chapter.
2. Since liquids cannot be compressed, they do not need to be packed in a modified environment, that is, with the addition of inert gases.
3. All the packages can be stored in a cold room and stacked normally on top of one another.

PACKAGING OF PRODUCTS WITH THE USE OF THE INCLINED PROFILES PROVIDED

If the bag does not touch the bottom, it is possible to insert up to 2 shims (1) to raise the depth of the tank.

MAINTENANCE

CLEANING THE MACHINE

WARNING! Disconnect the machine from the mains power supply before cleaning it.

Do not clean the machine using a water jet. Only use non-toxic detergents specifically formulated for cleaning components used with foodstuffs. Do NOT use detergents containing chloride. Do NOT use ethyl alcohol to clean the cover. It can be cleaned regularly using a soft damp cloth with cold or lukewarm water, with a slight addition of neutral detergent. We recommend avoiding:

- The use of products containing: denatured ethyl alcohol, solvents in general, benzene, trichloroethylene.
- The use of abrasive materials and contact with sharp objects.

MAINTENANCE

DRYING

Once the cover has been cleaned, it can be dried with slightly dampened chamois leather, without rubbing.

To facilitate cleaning operations, it is possible to remove the side panels to easily reach all points of the vacuum chamber. To remove the sides, proceed as follows:

- Unscrew the knobs "3".
- Remove the sides "1" and "2" taking care not to lose the gasket "4".
- Carry out cleaning operations.
- Reassemble everything taking care to tighten the knobs well.

ATTENTION! Before tightening the knobs, make sure that the sides are correctly assembled. The gasket must be level with the aluminum top.

MACHINE IN STAND-BY

WARNING! If the machine is not used for extended periods of time, to prevent dirt or dust from building up inside the chamber, we suggest closing the bell and fastening it with the bell fixing knob.

If the machine is not expected to be used for more than one week, before it is taken out of service the oil should be replaced, even if this was already done recently.

VACUUM PUMP HEATING

During winter we suggest pre-heating the pump briefly in the morning to liquefy the oil before it starts circulating:

- Put the main switch to ON.
- Close the lid (as shown on the display).
- Press the UP button 3 times.

The machine will run the oil heating cycle until it reaches the time, then it will stop automatically. The operator can stop the cycle before it ends by pressing ON.

N.B.: this operation must be performed strictly with the suction cap closed.

ALARMS

OIL CHANGE

CHANGE PUMP
OIL 30

If the number of cycles for the oil change is reached during the job, the display will show the message "CHANGE PUMP OIL", inviting the user to change the pump oil. The machine will stop and this message will remain visible for 10 seconds, to allow the operator enough time to read it. The display will then return to the previous situation/screen (same programme that was being used). If the machine is switched off, the message "CHANGE PUMP OIL" will appear for 30 seconds then the machine will start normally.

MAINTENANCE

O I L H E A T I N G C Y C L E
I m m e d i a t e l y

If the machine is used for a further 200 cycles, it will stop and the message "CHANGE PUMP OIL" will appear for 60 seconds then the machine will start normally.

OIL CLEANING CYCLE

O I L H E A T I N G C Y C L E
C l o s e b l a c k c a p

Once the limit of cycles is reached, the message "OIL HEATING CYCLE" will appear: select Immediately and press ON to proceed. The following instructions will appear on the display: "Close black plug or chamber lid and press ON.

R E A D Y T O U S E
T h a n k y o u !

The message "READY TO USE Thank you!" will appear. The machine will automatically return to the situation preceding the alarm.

The oil heating cycle can be stopped by pressing ON while it is running, but it will not be considered completed.

O I L H E A T I N G C Y C L E
I m m e d i a t e l y

The oil cleaning cycle can be postponed when the message appears. To modify it press the LEFT arrow. Immediately will start flashing. Use the UP and DOWN arrows to select Postpone.

O I L H E A T I N G C Y C L E
P o s t p o n e

Wait 5 seconds or press the LEFT arrow to confirm. The selection will stop flashing. A new message will remind the user to perform the operation after 50 cycles.

CHECKS AND MAINTENANCE

The machine's internal mechanism must be accessed exclusively by our specialized technician. If anybody else accesses the inside of the machine on their own initiative, the manufacturer declines all civil and criminal liability for any accidents to people and damages caused to objects. All electrical components are protected inside the machine body and can only be accessed by unscrewing the protective guard: to access the inside, pull the plug out of the electrical panel.

MAINTENANCE

1. Clean the sealing bar and the silicone counter-bar every 15 days using methylated spirits.
2. Change the oil as during the initial start-up setting. For Easy models, as set by the manufacturer, the display will show the "change oil" message after every 2,000 cycles. The user must contact the dealer, who will check the efficiency of the oil and replace it if necessary.
3. Replace the heating element, Teflon, sealing bar and the seals of the cover roughly every 200 hours of operation.
4. Replace the silicone counter-bar roughly every 100 hours of operation.
5. Check the pump vane, filters and the tightness of the pneumatic solenoid valves roughly every 35,000 hours of operation.

VACUUM PUMP

To protect the vacuum pump and prolong its service life, strictly observe the following instructions:

MAINTENANCE

- Do not suck up water vapor, liquids or any type of flour. This will deteriorate the pump oil's viscosity and damage the pump itself.
- Periodically check the level of the pump oil through the oil level indicator.
 - a level below the minimum can damage the pump.
 - a level above the maximum can damage the pump filter and the pump itself.
- Periodically check the color of the pump oil. If the oil appears cloudy, dark or emulsified, it must be replaced immediately.
- Replace the pump oil every 2 / 4 / 6 or 12 months depending on use and the appliance's location, or when the "change oil" message appears on the display. It may even be necessary to change the pump oil every month.
- Replace the pump oil before an extended shutdown.

WARNING!! Given that the vacuum packing machine is almost always installed in the kitchen, an environment dense with water vapor and humidity, the level and quality of the pump oil must be checked constantly and the oil replaced frequently and regularly.

OBLIGATIONS IN CASE OF MALFUNCTIONS AND/OR POTENTIAL HAZARDS

The operators are obliged to signal to their line managers any deficiency and/or potentially hazardous situation that should arise.

USER OBLIGATIONS

The user is obliged to timely inform the manufacturer if any defects and/or malfunctions emerge on the accident-prevention systems, and on any other potentially dangerous situation of which it may come to know. The user and/or third parties (excluding the manufacturer's duly authorized personnel) are strictly forbidden from making changes of any type and entity to the machine and its functions, as well as to this technical document. In the event of malfunctions and/or dangers due to failure to comply with that stated above, the manufacturer declines all responsibility for the resulting consequences. We suggest requesting any changes directly to the manufacturer.

TROUBLESHOOTING

Problems	Solutions
After pressing the main switch the machine fails to start.	Verify that the plug is properly inserted into the power outlet and check the internal contacts of the plug itself, where required.
The machine works properly, but when the cover is re-opened the package is not sealed.	Lift the Teflon and check that the heating element does not have any interruptions and that it is secured to the side clamps.

FIGURE DRAWINGS

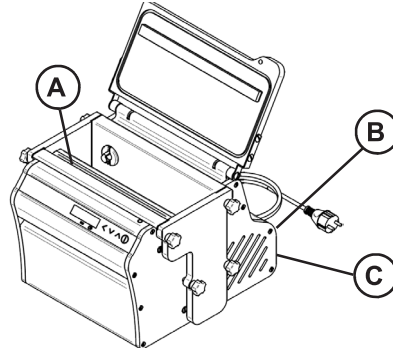


Fig. 1.8.2



A

ATTENTION
EVITARE IL CONFEZIONAMENTO DI PRODOTTI CALDI
AVOID THE PACKAGING OF HOT PRODUCTS
EVITER L'EMBALLAGE DE PRODUITS CHAUDS
EVITAR L'EMBALAJE DE PRODUCTO CALIENTE

B

ATTENZIONE
Scollegare la spina prima di rimuovere la copertura
WARNING
Isolate from mains before removing cover

ATTENTION
Avant d'enlever la protection s'assurer d'isoler l'appareil de l'alimentation.
VORSICHT
Vor dem Öffnen des Gerätes vom Netz trennen!

C

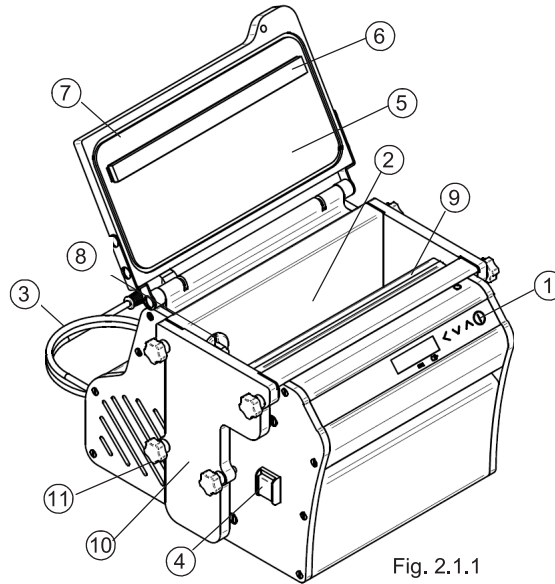


Fig. 2.1.1

FIGURE DRAWINGS

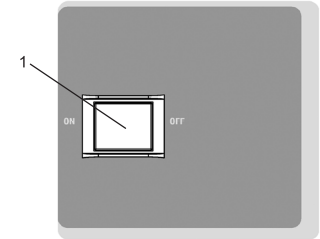
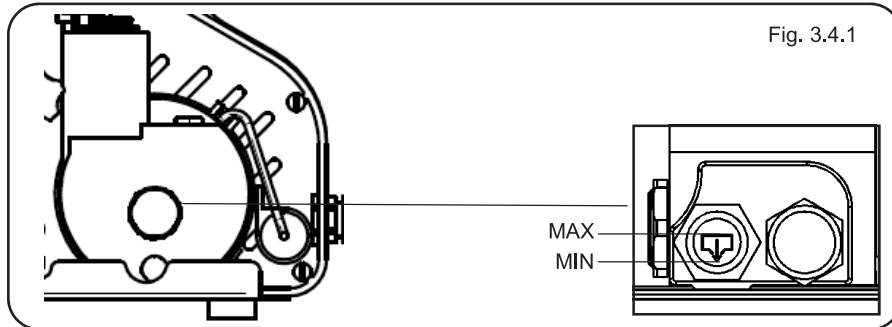


Fig. 4.1.1

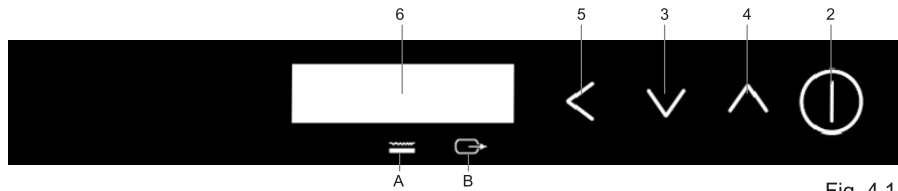
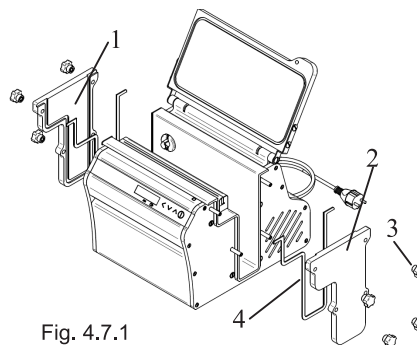
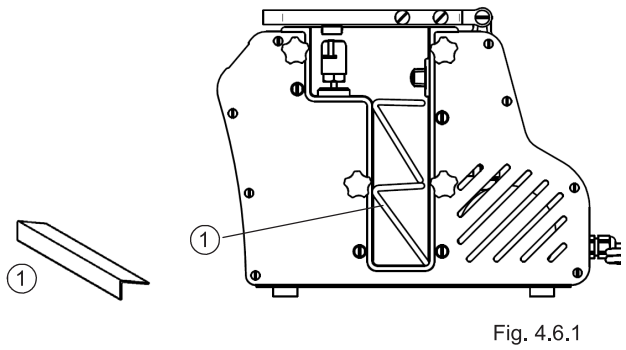
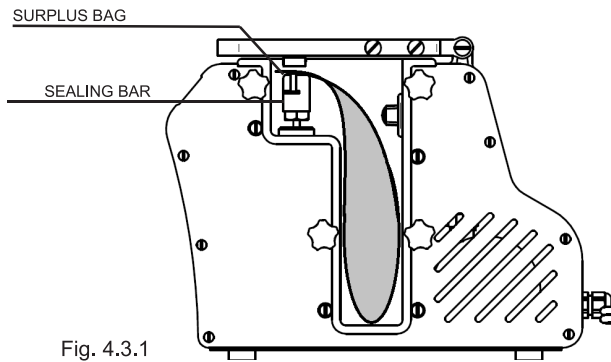
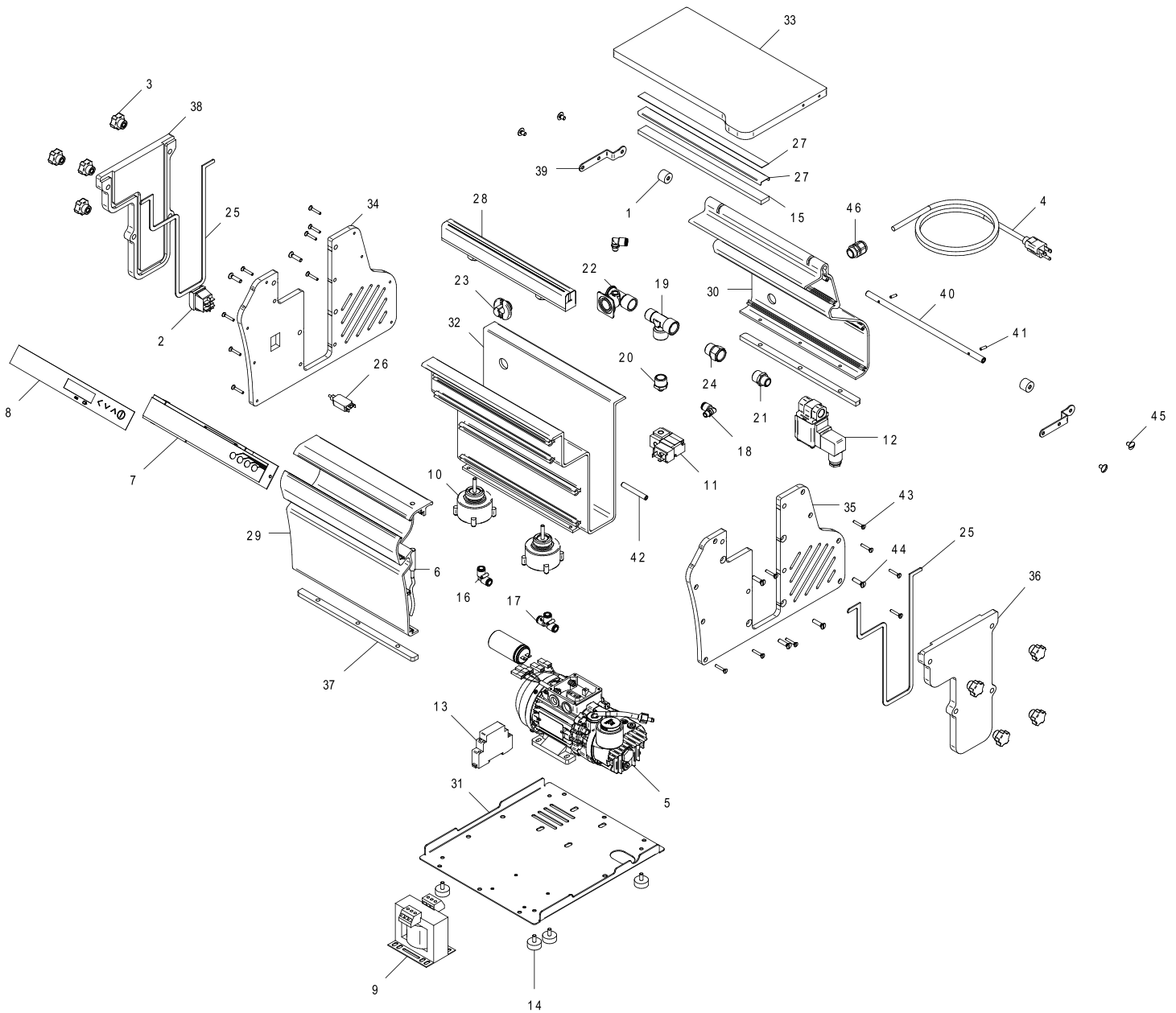


Fig. 4.1.2



PARTS BREAKDOWN

ITEM	MODEL
48246	VP-IT-0005



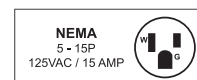
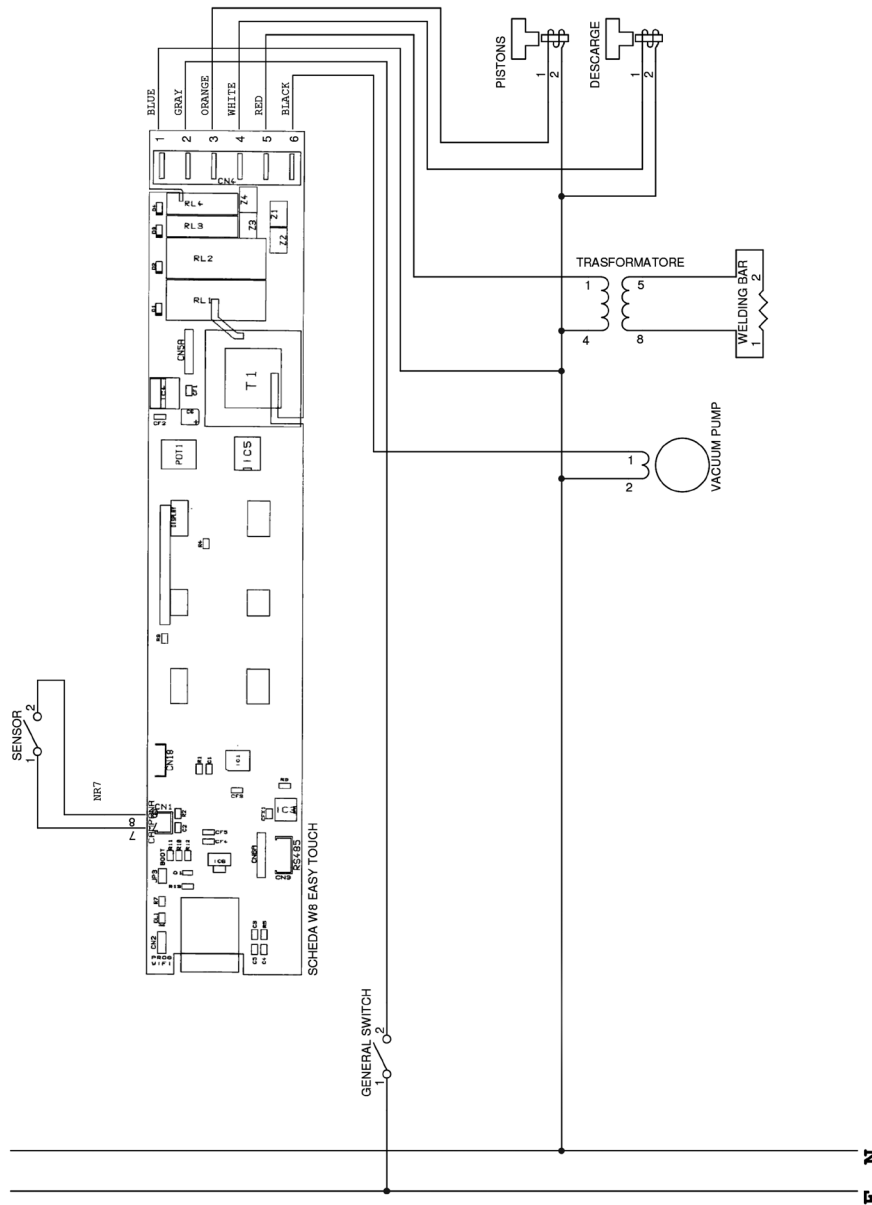
PARTS BREAKDOWN

ITEM	MODEL
48246	VP-IT-0005

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AR219	On/Off Switch Comelux 401/L for 48246	2	AR234	Curve 90°Inn.Rap.1/8 T. 8 for 48246	18	AR249	Plexiglass SP Vertigo Cover for 48246	33
AR220	Locking Knob M8 for 48246	3	AR235	T Joint F 1/2 M 1/2 W8 for 48246	19	AR250	Right Side W8 30 for 48246	34
AR221	Vacuum Pump 4 CBM 1x200-240 50/60Hz for 48246	5	AR236	Nipple M1/2 M1/8 for Gun SP for 48246	20	AR251	Side of Bath Right SP Liquid for 48246	36
AR222	Magnetic Microswitch DP08P1ABA0050 for 48246	6	AR237	Conical Nipple RA 123812 1/2 3/8" for 48246	21	AR252	Vertigo Thickness 110V ETL for 48246	37
AR223	Controls PCB W8 for 48246	7	AR238	Air Intake W8 for 48246	22	AR253	Side of Bath Left SP Liquid for 48246	38
AR224	Black Plate Easy Touch No Gas for 48246	8	AR239	Air Intake W8 for 48246	23	AR254	Hinge Cover. Plex for 48246	39
AR225	Transformer, W8 for 48246	9	AR240	Extension F/M Conical RA016 1/2-1/2 for 48246	24	AR255	Vertigo Cover Rod for 48246	40
AR226	Piston, Sealing Bar W8 for 48246	10	AR241	Gasket Easyvac 25 for 48246	25	AR256	Headless Screw DIN913 M4x14 P.PN for 48246	41
AR227	Electric. F 04 ASPIR 3V 110V SP UL for 48246	11	AR242	Motor Thermal Protection UL 3,5 A for 48246	26	AR257	Headless Screw DIN913 M8x60 P.PN for 48246	42
AR228	Electric. F 10 Scar 2V 110V SP UL for 48246	12	AR243	Silicon Stopper Holder _ W8 30 for 48246	27	AR258	Screw TSP- DIN 963 M4x25 for 48246	43
AR229	Modular Timer 110V UL/CSA for 48246	13	AR244	Sealing Bar Complete W8 30 for 48246	28	AR259	TSP Screw - DIN 963 M6x25 for 48246	44
AR230	Foot M6 25x15 SH 60 SP 25 for 48246	14	AR245	Front Profile SP 30 Liquid 6MT for 48246	29	60081	Screw Poeliers M6x10 for 48246	45
AR231	Silicon Bar Stopper, W8SP30 for 48246	15	AR246	Rear Profile SP 30 Liquid 6MT for 48246	30	62606	PG 11 Plastic Cable Gland for 48246	46
AR232	90° Bend Inn.Pist.Pipe Rap. D08 for 48246	16	AR247	SP Liquid Backpack for 48246	31			
AR233	Connection T Inn.Rap Pist. Pipe D08 for 48246	17	AR248	Aluminum Bathtub SP Liquid Anodized. for 48246	32			

ELECTRICAL SCHEMATICS

ITEM	MODEL
48246	VP-IT-0005



WARRANTY REGISTRATION

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

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Pour diffusion aux États-Unis

Por correo en los EE.UU.

TRENTO

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

TRENTO

PRODUCT WARRANTY REGISTRATION

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

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

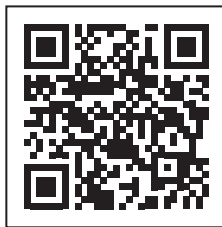
Thank you for choosing Trento | Merci d'avoir choisi Trento | Gracias por elegir Trento

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