

INSTRUCTION MANUAL

Juice Dispensers

Item	49087	49088	49089	49090
Model	DI-IT-0020-1	DI-IT-0020-2	DI-IT-0020-3	DI-IT-0020-4



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 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

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

IMPORTANT

Read electrical ratings written on the data plate of the individual units; the data plate is adhered on the dispensing side panel of the unit, just behind the drip tray (the right side drip tray in multiple bowl models). The serial number of the unit (preceded by the symbol #) is adhered just below the right bowl. Data plate specifications will always supersede the information in this manual.

Specifications are subject to change without notice.

SAFETY AND WARRANTY

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 LABOR WARRANTY

Within the warranty period, contact Trento Inc. at 1-833-487-3686 to schedule an Trento authorized service technician to repair the equipment locally.

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

TECHNICAL SPECIFICATIONS

Item Number	49087	49088	49089	49090
Model	DI-IT-0020-1	DI-IT-0020-2	DI-IT-0020-3	DI-IT-0020-4
Capacity (per bowl)	20 L / 5.3 Gal.			
Number of Bowls	1	2	3	4
Exterior Material	Unibody Stainless Steel Construction / Crystal Clear, Shockproof, Food Grade Polycarbonate Bowls			
Power	170W	270W	315W	410W
Electrical	110-120V / 60Hz / 1			
Refrigerant	R134a			
Net Weight	30.9 lbs. / 14 kgs.	37.5 lbs. / 17 kgs.	48.5 lbs. / 22 kgs.	63.9 lbs. / 29 kgs.
Net Dimensions (WDH)	7.1" x 15.7" x 24.8" 180 x 400 x 630mm	9.8" x 15.7" x 24.8" 250 x 400 x 630mm	14.6" x 15.7" x 24.8" 370 x 400 x 630mm	19.7" x 15.7" x 24.8" 500 x 400 x 630mm
Packaging Weight	33.1 lbs. / 15 kgs.	41.9 lbs. / 19 kgs.	52.9 lbs. / 24 kgs.	66.1 lbs. / 30 kgs.

INSTALLATION

- Remove the corrugate container and packing materials and keep them for possible future use.
IMPORTANT: when handling the machine never grasp it by the bowls or by the evaporator cylinders. The manufacturer refuses all responsibilities for possible damages which may occur through incorrect handling.
- Inspect the uncrated unit for any possible damage. If damage is found, call the delivering carrier immediately to file a claim.
- Install the unit on a counter top that will support the combined weight of dispenser and product bearing in mind what is stated in the preceding IMPORTANT warning.
- A minimum of 15 cm (6") of free air space all around the unit should be allowed to guarantee adequate ventilation.
- Ensure that the legs are screwed tightly into the base of the machine. Replace the standard legs originally installed with the 100 mm (4") legs whenever they are provided with the unit.
- Before plugging the unit in, check if the voltage is the same as that indicated on the data plate. Plug the unit into a grounded, protected single phase electrical supply according to the applicable electrical codes and the specifications of your machine. Should you prefer to connect the unit directly to the mains, connect the supply cord to a 2-pole wall breaker, whose contact opening is at least 3 mm. Do not use extension cords.
ATTENTION: failure to provide proper electrical ground according to applicable electrical codes could result in serious shock hazard.
- The unit doesn't come pre-sanitized from the factory. Before serving products, the dispenser must be disassembled, cleaned and sanitized according to this handbook instructions (CLEANING AND SANITIZING PROCEDURES).
IMPORTANT: install the dispenser so that the plug is easily accessible.

OPERATION

TO OPERATE SAFELY

1. Do not operate the dispenser without reading this operator's manual.
2. Do not operate the dispenser unless it is properly grounded.
3. Do not use extension cords to connect the dispenser.
4. Do not operate the dispenser unless all panels are restrained with screws.
5. Do not obstruct air intake and discharge openings: 15 cm (6") minimum air space all around the dispenser.
6. Do not put objects or fingers in panels louvers and faucet outlet.
7. Do not remove bowls, augers and panels for cleaning or routine maintenance unless the dispenser is disconnected from its power source.
ATTENTION: in case of damages, the power cord must be replaced by qualified personnel only in order to prevent any shock hazard.
8. This unit is not meant to be used outside.
9. This unit is not to be installed in areas subject to waterspouts.
10. Do not use water-jets to clean the unit.
11. This unit can work in a room temperature range between +5° and +32°C.

OPERATING PROCEDURES

1. Clean and sanitize the unit according to the instructions in this manual. See CLEANING AND SANITIZING PROCEDURES.
2. Fill the bowls with product to the maximum level mark. Do not overfill. The exact quantity of product (expressed as liters and gallons) is shown by marks on the bowl.
3. In case of products to be diluted with water, potable water, pour water into bowl first, then add correct quantity of product. In case of natural squashes, it is advisable to strain them, in order to prevent pulps from obstructing the faucet outlet.
4. Install the covers and check that they are correctly placed over the bowls.
5. Set the control switches as shown in DESCRIPTION OF CONTROLS.
6. The dispenser must always run with the covers installed to prevent a possible contamination of the product.
7. Always leave the dispenser on, as the refrigeration stops automatically when the beverage reaches the dispensing temperature. The mixing devices will continue to turn.
8. To maintain a high standard of flavor, keep refrigeration and mixing devices on during the night when beverage is in the bowl.
IMPORTANT: operate the dispenser with food products only.
9. On machine equipped with lighted top cover turn the cover for 180 degrees to switch light off (see figure 1).

DESCRIPTION OF CONTROLS

The dispenser is equipped with a power switch and each bowl is operated by a mixing device switch. Their functions are as follows:

POWER SWITCH

0 position: power is turned OFF to all functions.

OPERATION

I position: this position operates the fan motor and makes the mixing devices suitable to be turned on by relevant switches.

MIXING DEVICE SWITCH

0 position: OFF.

I position: mixing device runs.

TO OPERATE THE DISPENSER

1. Set power switch to I position.
2. Set mixing device switch(es) to I position.

OPERATION HELPFUL HINTS

1. The length of time for cooling down the product is governed by many variables, such as ambient temperature and beverage initial temperature.
2. To shorten product cooling down time and increase productivity, it is advisable to pre-chill the product to be used in the dispenser.
3. To shorten product cooling down time and increase productivity, the bowl should be refilled after the product level drops lower than half and at the start of each day.
4. The dispenser must be able to emit heat. In case it seems excessive, check that no heating source is close to the unit and air flow through the slotted panels is not obstructed by wall or boxes. Allow at least 15 cm (6") of free clearance all around the dispenser. In any case if the product in the bowls is cold the unit is running properly.
5. How to reset beverage temperature: to reset beverage temperature please apply to a technician. The proper temperature is preset at the factory.

MAINTENANCE

CLEANING AND SANITIZING PROCEDURES

Cleaning and sanitizing of the dispenser are recommended to guarantee the conservation of the best product taste and the highest unit efficiency. This section is a procedural guideline only and is subject to the requirements of the local Health Authorities. Prior to the disassembly and cleaning, the machine must be emptied of product.

DISASSEMBLY

ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source by unplugging it or switching off the 2-pole wall breaker.

MAINTENANCE

1. Remove cover from the bowl.
2. Remove the empty bowl by lifting pulling lever (1) and its front side (faucet side) up and off bowl gasket (see figure 2).
3. Remove the bowl gasket.
4. Remove the pump impeller from its location.
5. Pinch tube faucet: push the dispensing handle (1) and take the pinch tube off from its seat (2) (see figure 3).
6. Gravity faucet: extract the piston and then remove the dispensing handle (see figure 4).
7. Slide drip tray out and empty it.

CLEANING

IMPORTANT

Do not attempt to wash any machine components in a dishwasher.

ATTENTION

Before any disassembly and/or cleaning procedure make sure that the dispenser is disconnected from its power source.

1. Prepare at least two gallons of a mild cleaning solution of warm (45-60 °C 120-140 °F) potable water and dish washing detergent. Do not use abrasive detergent.
Important: if present, follow label directions, as a too strong solution can cause parts damage, while a too mild solution will not provide adequate cleaning.
IMPORTANT: in order to prevent any damages to the dispenser use only a detergent suitable with plastic parts.
2. Using a brush, suitable for the purpose, thoroughly clean all disassembled parts in the cleaning solution.
ATTENTION: when cleaning the machine, do not allow excessive amounts of water around the electrically operated components of the unit. Electrical shock or damage to the machine may result.
3. Do not immerse the lighted top covers in liquid. Wash them apart with the cleaning solution. Carefully clean their undersides.
4. In the same manner clean the evaporator plates using a soft bristle brush.
5. Rinse all cleaned parts with cool clean water.

SANITIZING

Sanitizing should be performed immediately prior to starting the machine. Do not allow the unit to sit for extended periods of time after sanitation.

1. Wash hands with a suitable antibacterial soap.
2. Prepare at least two gallons of a warm (45-60°C, 120-140°F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with two liters of water) according to your local Health Codes and manufacturer's specifications.
3. Place the parts in the sanitizing solution for five minutes.
4. Do not immerse the lighted top covers in liquid. Carefully wash their undersides with the sanitizing solution.
5. Place the sanitized parts on a clean dry surface to air dry.

MAINTENANCE

6. Wipe clean all exterior surfaces of the unit. Do not use abrasive cleaner.

ASSEMBLY

1. Slide the drip tray into place.
2. Pinch tube faucet: push the dispensing handle (1) and insert the pinch tube into its vertical seat in the bowl bottom (2). Lightly pull the pinch tube end downwards until it is well arranged (3) (see figure 5).
3. Gravity faucet: install the faucet handle and the piston with its gasket (see figure 6).
4. Fit the bowl gasket to the evaporator. Note: the larger brim of the gasket must face against the drip plate (see figure 7).
5. Place bowl on the unit. Wet the gasket for ease of insertion. Please take care that the hook on the backside of the bowl be inserted properly in its seat on the upper drip plate (see figure 8).
6. Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

IN-PLACE SANITATION

Daily: the In-Place Sanitation prior to starting the machine may be performed, if needed, only as further precaution, in addition to the Disassembled Parts Sanitation described before, but never in lieu of it.

1. Prepare two gallons of a warm (45-60°C, 120-140 °F) sanitizing solution (100 PPM available chlorine concentration or 1 spoon of sodium hypochlorite diluted with two liters of water) according to your local Health Codes and manufacturer's specifications.
2. Pour the solution into the bowl(s).
3. Using a brush suitable for the purpose, wipe the solution on all surfaces protruding above the solution-level and on the underside of the top cover(s).
4. Install the top cover(s) and operate the unit. Allow the solution to agitate for about two minutes. Drain the solution out of the bowl(s).
5. Use fresh product to chase any remaining sanitizer from the bowl(s). Drain this solution. Do not rinse out the machine.

ROUTINE MAINTENANCE

Daily: inspect the machine for signs of product leaks past seals and gaskets. If proper assembly does not stop leaks around seals or gaskets, check for improper lubrication, worn or damaged parts. Replace parts as needed with original spare parts from the supplier.

MAINTENANCE (TO BE CARRIED OUT BY QUALIFIED SERVICE PERSONNEL ONLY)

Monthly: clean all internal components, primarily the condenser, using compressed air. To clean these internal parts, unplug the unit or switch off the 2-pole wall breaker, then remove front panel (dispensing side).

Condenser fins are very sharp. Use extreme caution when cleaning.

FIGURE DRAWINGS

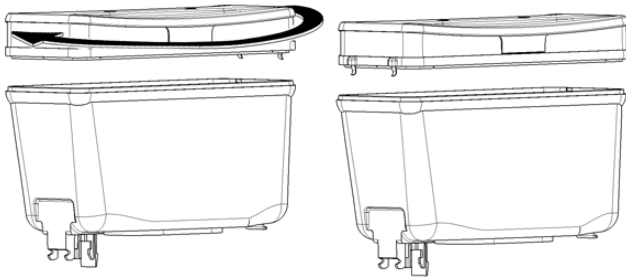


figure 1

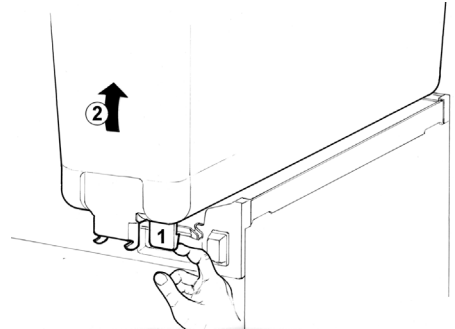


figure 2

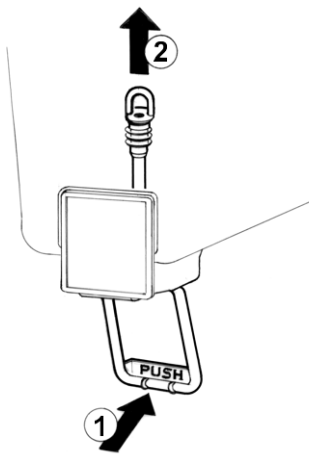


figure 3

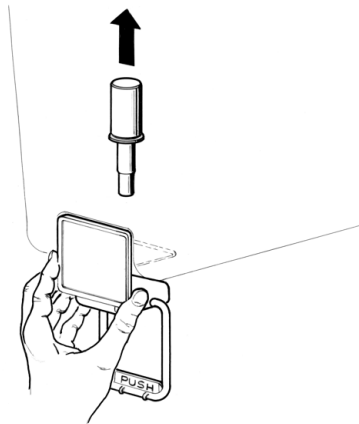


figure 4

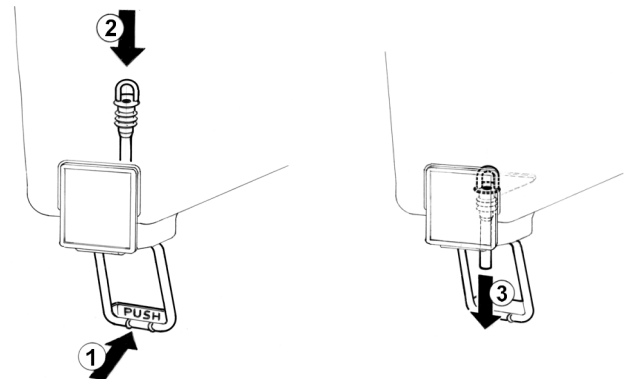


figure 5

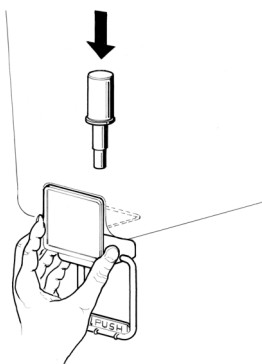


figure 6

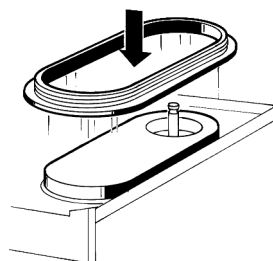


figure 7

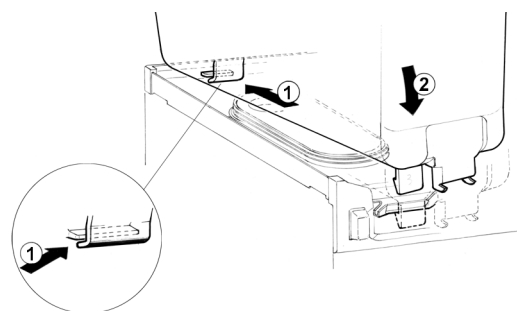
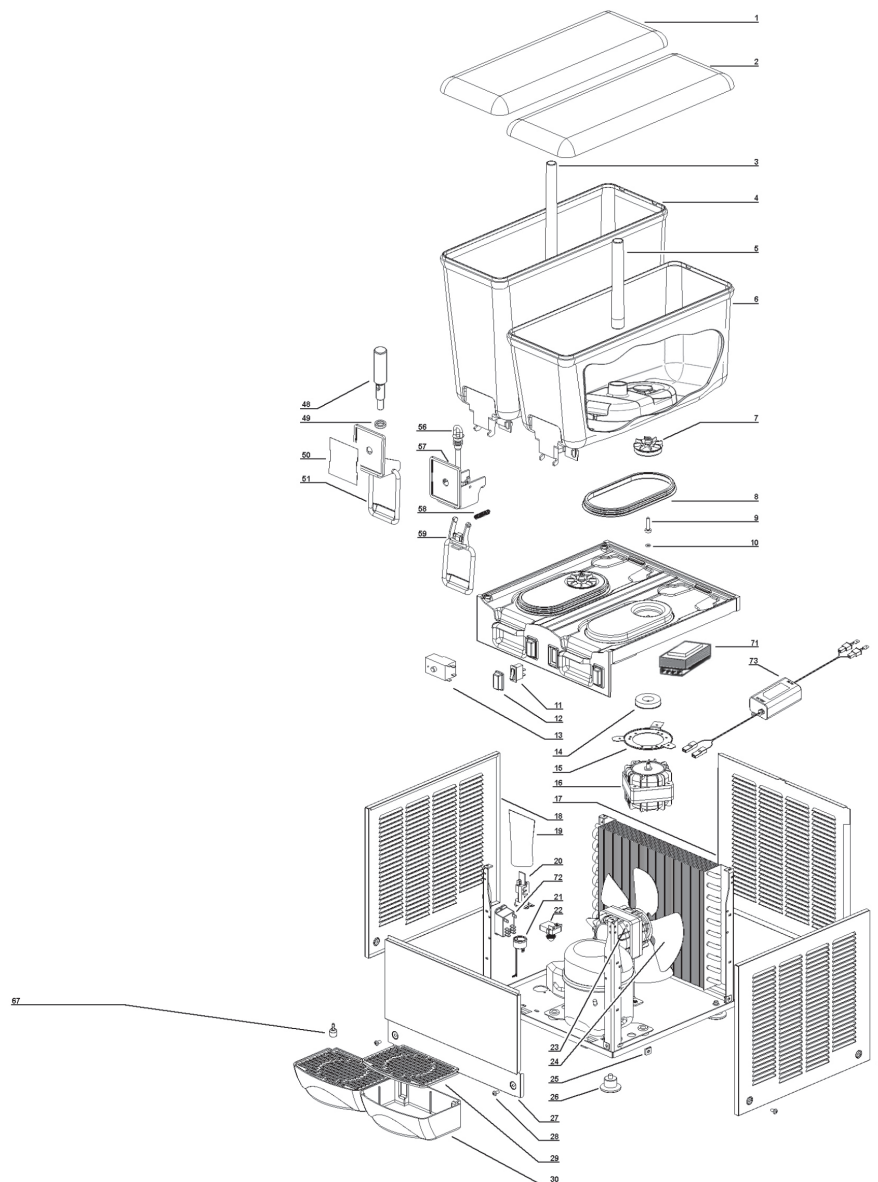


figure 8

PARTS BREAKDOWN

ITEM	MODEL
49087	DI-IT-0020-1
49088	DI-IT-0020-2
49089	DI-IT-0020-3
49090	DI-IT-0020-4



PARTS BREAKDOWN

ITEM	MODEL
49087	DI-IT-0020-1

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS765	20 L Bowl Cover for 49087	1	AS551	Motor for 49087	16	AS510	Drip Tray for 49087	30
AS766	Spray Tube for 20 L Bowl for 49087	3	AS769	Back Panel for 49087	17	AS522	Faucet Piston for 49087	48
AS767	20 L Bowl for Pump for 49087	4	AS483	Side Panel for 49087	18	AS523	Faucet Gasket for 49087	49
AS768	Impeller 60Hz for 49087	7	AS387	Terminal Block Cover for 49087	19	AS772	Picture for 49087	50
AS474	Bowl Gasket for 49087	8	AS385	Terminal Block with Cable Clamp for 49087	20	AS527	Push Handle for 49087	51
AS533	Central Pivot for 49087	9	AS770	Fan Motor for 1 Bowl for 49087	23	AS525	Pinch Tube for 49087	56
AS534	Central Pivot OR for 49087	10	AS478	Fan Blade for 49087	24	AS528	Faucet Cover for 49087	57
AS538	Switch for 49087	11	AS386	Clip for 49087	25	AS530	Faucet Spring for 49087	58
AS540	Switch Cap for 49087	12	AS392	Rubber Leg for 49087	26	AS529	Push Handle for 49087	59
AS535	Thermostat for 49087	13	AS771	Dispensing Side Panel for 49087	27	AS393	Float Level for 49087	67
AS550	Motor Magnet for 49087	14	AS394	Stainless Steel Fixing Screw for Panel for 49087	28	AS490	Transformer for 49087	71
AS543	Motor Bracket for 49087	15	AS509	Drip Tray Cover for 49087	29	AS773	16W 12V Power Supply for 49087	73

PARTS BREAKDOWN

ITEM	MODEL
49088	DI-IT-0020-2

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS765	20 L Bowl Cover for 49088	1	AS551	Motor for 49088	16	AS510	Drip Tray for 49088	30
AS766	Spray Tube for 20 L Bowl for 49088	3	AS774	Back Panel for 49088	17	AS522	Faucet Piston for 49088	48
AS767	20 L Bowl for Pump for 49088	4	AS483	Side Panel for 49088	18	AS523	Faucet Gasket for 49088	49
AS768	Impeller 60Hz for 49088	7	AS387	Terminal Block Cover for 49088	19	AS772	Picture for 49088	50
AS474	Bowl Gasket for 49088	8	AS385	Terminal Block with Cable Clamp for 49088	20	AS527	Push Handle for 49088	51
AS533	Central Pivot for 49088	9	AS775	Fan Motor for 20 L for 49088	23	AS525	Pinch Tube for 49088	56
AS534	Central Pivot OR for 49088	10	AS478	Fan Blade for 49088	24	AS528	Faucet Cover for 49088	57
AS538	Switch for 49088	11	AS386	Clip for 49088	25	AS530	Faucet Spring for 49088	58
AS540	Switch Cap for 49088	12	AS392	Rubber Leg for 49088	26	AS529	Push Handle for 49088	59
AS535	Thermostat for 49088	13	AS508	Dispensing Side Panel for 49088	27	AS393	Float Level for 49088	67
AS550	Motor Magnet for 49088	14	AS394	Stainless Steel Fixing Screw for Panel for 49088	28	AS490	Transformer for 49088	71
AS543	Motor Bracket for 49088	15	AS509	Drip Tray Cover for 49088	29	AS773	16W 12V Power Supply for 49088	73

PARTS BREAKDOWN

ITEM	MODEL
49089	DI-IT-0020-3

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS765	20 L Bowl Cover for 49089	1	AS776	Back Panel for 49089	17	AS523	Faucet Gasket for 49089	49
AS766	Spray Tube for 20 L Bowl for 49089	3	AS483	Side Panel for 49089	18	AS772	Picture for 49089	50
AS767	20 L Bowl for Pump for 49089	4	AS387	Terminal Block Cover for 49089	19	AS527	Push Handle for 49089	51
AS768	Impeller 60Hz for 49089	7	AS385	Terminal Block with Cable Clamp for 49089	20	AS525	Pinch Tube for 49089	56
AS474	Bowl Gasket for 49089	8	AS775	Fan Motor for 20 L for 49089	23	AS528	Faucet Cover for 49089	57
AS533	Central Pivot for 49089	9	AS478	Fan Blade for 49089	24	AS530	Faucet Spring for 49089	58
AS534	Central Pivot OR for 49089	10	AS386	Clip for 49089	25	AS529	Push Handle for 49089	59
AS538	Switch for 49089	11	AS392	Rubber Leg for 49089	26	AS393	Float Level for 49089	67
AS540	Switch Cap for 49089	12	AS513	Dispensing Side Panel for 49089	27	AS512	Transformer for 49089	71
AS535	Thermostat for 49089	13	AS394	Stainless Steel Fixing Screw for Panel for 49089	28	AS777	Relay for 49089	72
AS550	Motor Magnet for 49089	14	AS509	Drip Tray Cover for 49089	29	AS773	16W 12V Power Supply for 49089	73
AS543	Motor Bracket for 49089	15	AS510	Drip Tray for 49089	30			
AS551	Motor for 49089	16	AS522	Faucet Piston for 49089	48			

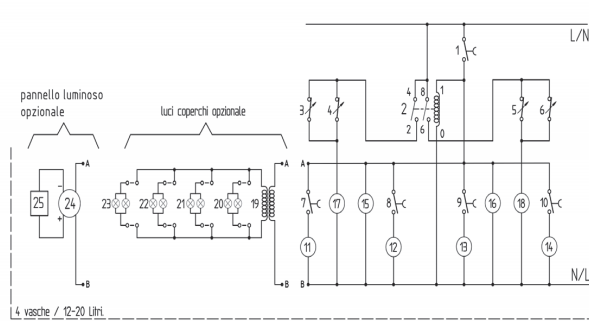
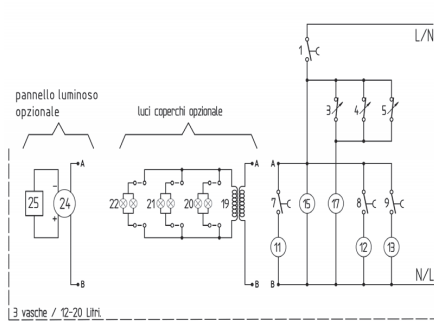
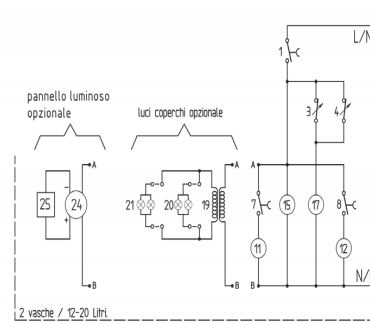
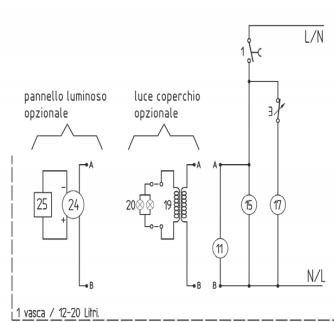
PARTS BREAKDOWN

ITEM	MODEL
49090	DI-IT-0020-4

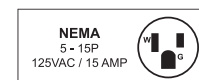
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS765	20 L Bowl Cover for 49090	1	AS778	Back Panel for 49090	17	AS523	Faucet Gasket for 49090	49
AS766	Spray Tube for 20 L Bowl for 49090	3	AS483	Side Panel for 49090	18	AS772	Picture for 49090	50
AS767	20 L Bowl for Pump for 49090	4	AS387	Terminal Block Cover for 49090	19	AS527	Push Handle for 49090	51
AS768	Impeller 60Hz for 49090	7	AS385	Terminal Block with Cable Clamp for 49090	20	AS525	Pinch Tube for 49090	56
AS474	Bowl Gasket for 49090	8	AS775	Fan Motor for 20 L for 49090	23	AS528	Faucet Cover for 49090	57
AS533	Central Pivot for 49090	9	AS478	Fan Blade for 49090	24	AS530	Faucet Spring for 49090	58
AS534	Central Pivot OR for 49090	10	AS386	Clip for 49090	25	AS529	Push Handle for 49090	59
AS538	Switch for 49090	11	AS392	Rubber Leg for 49090	26	AS393	Float Level for 49090	67
AS540	Switch Cap for 49090	12	AS779	Dispensing Side Panel for 49090	27	AS512	Transformer for 49090	71
AS535	Thermostat for 49090	13	AS394	Stainless Steel Fixing Screw for Panel for 49090	28	AS777	Relay for 49090	72
AS550	Motor Magnet for 49090	14	AS509	Drip Tray Cover for 49090	29	AS773	16W 12V Power Supply for 49090	73
AS543	Motor Bracket for 49090	15	AS510	Drip Tray for 49090	30			
AS551	Motor for 49090	16	AS522	Faucet Piston for 49090	48			

ELECTRICAL SCHEMATICS

ITEM	MODEL
49087	DI-IT-0020-1
49088	DI-IT-0020-2
49089	DI-IT-0020-3
49090	DI-IT-0020-4



- 1 General switch
- 2 Compressors relay
- 3-4-5-6 Thermostat
- 7-8-9-10 Pump/mixer switch
- 11-12-13-14 Pump/mixer motor
- 15-16 Fan Motor
- 17-18 Compressor
- 19 Transformer
- 20-21-22-23 Cover with 24Vac lamps
- 24 12Vdc power supply
- 25 Luminous panel



WARRANTY REGISTRATION

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

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

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

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

TRENTO

PRODUCT WARRANTY REGISTRATION

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

TRENTO

PRODUCT WARRANTY REGISTRATION

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

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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

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

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