

INSTRUCTION MANUAL

Sausage Stuffer

| | |
|-------|------------|
| Item | 48309 |
| Model | SS-IT-0015 |



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, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

GENERAL INFORMATION

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

SAFETY AND WARRANTY

WARNING!

The symbols used in this manual are intended to draw the reader's attention to points and operations that are dangerous for the personal safety of operators or that present a risk of damage to the machine itself. Do not operate the machine unless you are sure that you have correctly understood what is highlighted in these notes.

WARNING!

For the sake of clarity, some illustrations in this manual represent the machine or parts of it with panels or guards removed. Do not use the machine in such conditions. Only use it when every protection is correctly

SAFETY AND WARRANTY

mounted and in perfect working order. The manufacturer prohibits the reproduction, even partial, of this manual and its contents may not be used for purposes not permitted. Any violation will be prosecuted in accordance with the law.

STORAGE AND USE OF THIS MANUAL

The purpose of this manual is to make users become more familiar with the machine by means of texts and illustrations, the essential requirements and criteria relating to the transport, handling, use and maintenance of the machine itself. Please read this manual carefully before using the machine. Store it carefully near the machine, in a place easily and quickly accessible for any future consultation. If the manual is lost or deteriorated, request a copy from your dealer or directly from the manufacturer. In case of transfer of the machine, inform the manufacturer of the details and the address of the new owner. The manual reflects the state of the art at the time the machine was placed on the market, and cannot be considered inadequate if it has undergone subsequent updates as a result of new changes or revisions. In this respect, the manufacturer reserves the right to update its production and manuals without the obligation to update previous production and manuals, except in exceptional cases. In case of doubt, consult the nearest service center or the manufacturer directly. The manufacturer is committed to the continuous optimization of its product. For this reason, the manufacturer will be pleased to receive any recommendation or proposal aimed at improving the machine and/or the manual. The machine has been delivered to the user under the warranty conditions valid at the time of purchase. If you have any questions please contact your supplier.

WARRANTY

Under no circumstances is the user authorized to tamper with the machine. Contact the manufacturer for any anomalies found. Any attempt to dismantle, modify or in general tamper with any component of the machine (by the user or by unauthorized personnel) will invalidate the Declaration of Conformity drawn up in accordance with Directive 2006/42/EEC, will invalidate the warranty and release the manufacturer from any liability for any damage to persons or property resulting from such tampering. The manufacturer shall also be relieved of any liability in the following cases:

- Incorrect installation.
- Improper use of the machine by untrained personnel.
- Use contrary to the regulations in force in the country of use.
- Lack of or improper maintenance.
- Use of non-original and not model-specific spare parts.
- Total or partial non-compliance with the instructions

The following machine components are not covered by the general warranty conditions as they are subject to normal wear and tear:

- Piston gasket.
- Relief valve.

DESCRIPTION OF THE MACHINE

The purchased sausage filler is a simple, compact machine with high production output. The frame is made of AISI 430 steel. The cylinder is made of polished AISI 304 steel, with rounded edges and obligatory mounting

SAFETY AND WARRANTY

direction. The piston is made of Moplen for foodstuffs. The installed seal guarantees perfect sealing. The pedal is mechanical and, together with the guards made of AISI 430 steel, make the machine compliant with accident prevention regulations. It is also equipped with:

- Piston feeding with adjustable speed via plus “+” and minus “-” buttons.
- Drive pedal.
- Four different sizes of polypropylene funnels, easily interchangeable.
- Automatic piston return always at maximum speed by selecting the appropriate mode.

The models depicted in this manual were manufactured in accordance with Directive 2006/42/EEC, as amended. In the event of an accident, no liability can be attributed to the manufacturer if the machine has been modified, tampered with, deprived of safety guards or used for purposes not intended by the manufacturer.

INTENDED USE

The following prescriptions must be complied with to ensure suitability for contact with foodstuffs (European Regulation no. 1935/2004/EC):

- The foodstuffs used must be exclusively meat, salt, spices.
- Temperature of foodstuffs to be processed must not exceed 7°C.
- Foodstuffs to be processed must not be kept more than necessary processing time inside the appliance (half an hour maximum).
- When the package is opened, a small amount of oil may leak from the cylinder. This is oil suitable for food contact, used for lubricating the cylinder during assembly of the machine.

The machine has been designed and manufactured for filling specific casings with meat and/or similar products. It must be used in professional environments and the personnel intended for its use must work in the sector and must have read and understood this manual. Use the machine resting on a suitable and clean work surface.

IMPROPER USE

The machine must only be used for the purposes expressly provided for by the manufacturer. In particular:

- Do not use the machine unless it has been properly installed with all guards intact and properly mounted to avoid the risk of serious injury.
- Do not access the electrical components without having previously disconnected the machine from the power supply line: risk of electric shock.
- Do not use the filling machine with frozen mixtures.

SAFETY PROVISIONS

- Do not perform any intervention without prior authorization.
- Follow the procedures described for maintenance and technical support.
- Do not wear clothing that does not comply with accident prevention regulations. Consult the employer about the safety regulations in force and the accident prevention equipment to be worn.
- Don't start the machine when in fault. Before using the machine, make sure that any conditions dangerous to safety have been properly eliminated. If there are any anomalies, stop the machine and report to those in charge of maintenance.
- Do not allow unauthorized personnel to work on the machine.

SAFETY AND WARRANTY

The emergency treatment in the event of an accident caused by electricity involves, in the first instance, disconnecting the injured person from the conductor (since they are usually unconscious). This operation is dangerous. You will be electrocuted if you touch the injured person since the latter becomes a conductor. It is therefore advisable to disconnect the contacts directly from the line supply valve or, if this is not possible, to remove the casualty using insulating materials (wooden or PVC sticks, cloth, leather, etc.). It is advisable to have medical personnel promptly intervene and hospitalize the patient.

ENVIRONMENTAL CONDITIONS

The machine is designed to operate under the following environmental conditions:

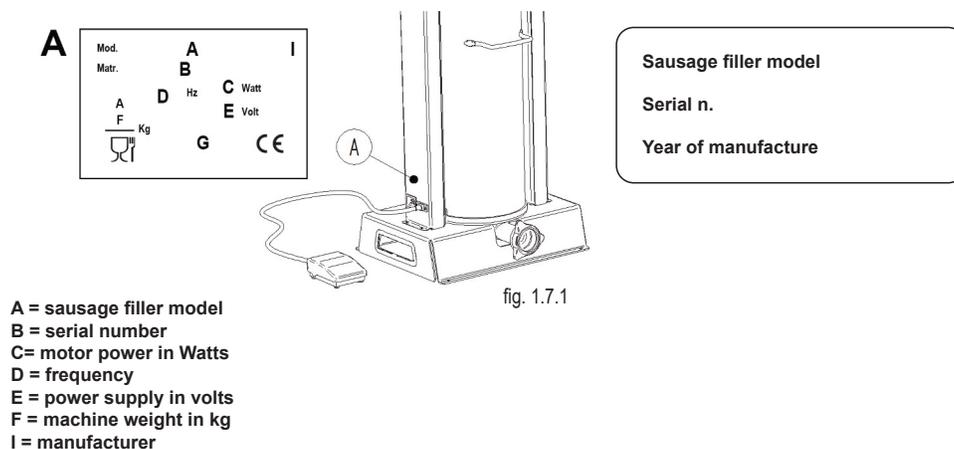
- Min. ambient temperature: +5°C.
- Max. ambient temperature: +40°C.
- Relative humidity: 50%.

LIGHTING

The place of installation of the machine must have sufficient natural light and artificial lighting in accordance with the standards in force in the country where the sausage filler is installed. In any case, the lighting should be evenly distributed and ensure good visibility at every point of the sausage filler and should not create dangerous reflections. The lighting should allow the control panels to be clearly read and the emergency buttons to be clearly identified.

IDENTIFICATION DATA

An exact description of “Model”, “Serial Number” and “Year of manufacture” of the machine will facilitate quick and effective responses from our service department. It is recommended to indicate the machine model and serial number each time you contact the service department. Please, specify the data you find in the figure 1.7.1. As a reminder, we suggest you write your machine ID data in the provided box of the figure drawing.



WARNING!

Do not alter the data on the nameplate under any circumstances and check that the nameplate is not damaged or removed.

SAFETY AND WARRANTY

WARNING AND DANGER SIGNS (FIG. 1.7.2)

WARNING!

With the machine connected to the power supply, do not work on the electrical components. You risk electrocution. Observe the warnings on the nameplates. Failure to comply may result in personal injury. Make sure the nameplates are always present and legible. If it is not so, apply or replace them.

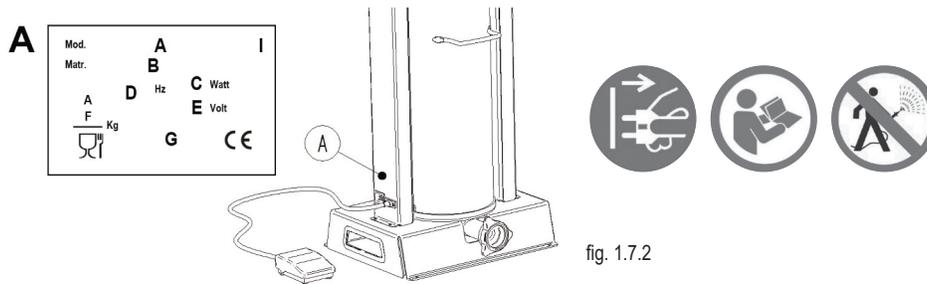


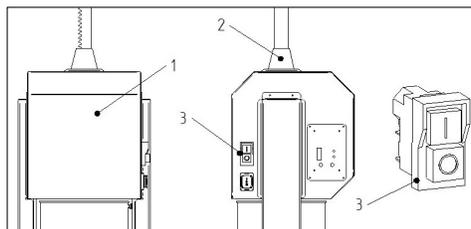
fig. 1.7.2

SAFETY PROTECTIONS AND DEVICES

WARNING!

Before using the machine, ensure that safety devices are properly positioned and efficient. Check their presence and efficiency at the beginning of each work shift. If this is not the case, notify the person in charge of maintenance.

1. Protective guard for electrical and mechanical components.
2. Protection against fingers getting caught in the rack.
3. Main switch - emergency switch.



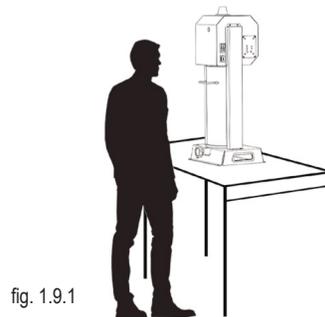
WARNING!

Do not tamper with the safety devices under any circumstances.

SAFETY AND WARRANTY

WORKSTATIONS

The correct position to be occupied by the operator is shown in the figure 1.9.1.



VIBRATIONS

The vibrations that the machine transmits to the bench are not significant.

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

1 YEAR PARTS AND LABOUR BENCH WARRANTY

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

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

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

TECHNICAL SPECIFICATIONS

| | |
|---------------------------------|--|
| Model | SS-IT-0015 |
| Item Number | 48309 |
| Electrical | 110-120V / 60Hz / 1 |
| Maximum Power Absorption | 200 W |
| Maximum Filling Force | 5952.5 lbs. / 2700 kgs. |
| Working Speed | 1 minute 24 seconds - 4 minutes 30 seconds |
| Automatic Return Speed | 1 minute 24 seconds |
| Noise Level | 57dB |
| Capacity | 33 lbs. / 15 kgs. |
| Included Funnel Sizes | 0.4", 0.8", 1.2", 1.6" / 10, 20, 30, 40mm |
| Net Dimensions (WDH) | 10.2" x 12.6" x 31.5" / 260 x 320 x 800mm |
| Net Weight | 77.2 lbs. / 35 kgs. |
| Packaging Dimensions | 23.6" x 31.5" x 42.1" / 600 x 800 x 1070mm |
| Packaging Weight | 90.4 lbs. / 41 kgs. |

INSTALLATION

MACHINE DELIVERY AND HANDLING

All material shipped has been carefully checked before delivery to the forwarder. Unless otherwise agreed with the Customer or for particularly expensive transport, the machine is wrapped in nylon and cardboard. The dimensions of the packaging are listed in the technical specifications. Upon receipt of the machine, check the packaging for damage or tampering. In the event of damage to the packaging, sign the delivery note for the carrier adding a remark such as: "Accepted with reservation..." followed by the reason. Once the packaging has been opened, if there are really damaged machine components, report them to the forwarding agent within three days from the date indicated on the documents.

INSTALLATION

WARNING!

The area of the workbench where the machine is to be positioned must be flat, sturdy and with plenty of free space around it. This ensures good maneuverability during subsequent work phases and during future maintenance. The workbench must be sturdy and strong enough to support the weight of the machine. Provide suitable lighting around the machine to ensure the correct visibility for the operator using the machine.

PACKAGING DISPOSAL

Packaging components such as cardboard, nylon and wooden parts are products that can be disposed of with

INSTALLATION

standard solid waste. They can then be disposed of with no constraints. Nylon is a polluting material that produces toxic fumes when burned. Do not burn and do not release in the environment but dispose of according to the prevailing laws. If the machine is delivered to countries where special regulations exist, dispose of the packaging in accordance with the regulations in force.

HANDLING THE MACHINE

WARNING!

The machine must be handled by at least two people holding it by the handles at the bottom and by the frame to get a secure grip. The handling of the machine by a single operator can lead to accidents due to excessive weight.

CONNECTION OF THE ELECTRICAL SYSTEM

WARNING!

Check that the power supply corresponds to the specifications on the machine's nameplate. Any intervention must only be carried out by specialized personnel expressly authorized by the person in charge. Connect to mains equipped with an efficient grounding. The machine is supplied with a power cable with a cross-section of 3x1.5 mm² and a length of approximately 1.5 meters. Should there be a need to use a longer cable, the latter must have the same cross-section as the supplied cable.

OPERATION

CONTROLS



LIST OF CONTROLS

1. Main and emergency switch. It allows switching the machine on and off.
2. Up/down movement selector. It allows you to select the direction in which the piston will go: working direction, return direction, "0" position.
3. Speed regulator. Using the plus (+) and minus (-) keys, you can instantly choose the speed at which the

OPERATION

machine will work. Each keystroke corresponds to a 5% change.

4. Overview of malfunctions. A warning light will come on in the event of a malfunction during use.
5. LED indications of working speed. Their purpose is to indicate the speed at which the machine is working, a value that can be changed using the “+” and “-” keys.

STARTING AND STOPPING

CHECKING THE CORRECT ELECTRICAL CONNECTION

WARNING!

Check that the power supply corresponds to the specifications on the machine’s nameplate and that it is equipped with an effective ground connection. Connect the plug to a socket fitted with an earth leakage circuit breaker of suitable rating.

CHECKING THE PRESENCE AND EFFICIENCY OF GUARDS AND SAFETY DEVICES

Check that there are no anomalies in the assembly of the machine’s upper casing, the main switch and the guard located at the rack passage area.

STARTING AND CHECKING PEDAL OPERATION

To start the machine, you need to connect the cable to the power supply, set the main switch to the “I” position by pressing the green button and select the down movement mode via the relevant selector. At this point, it will be possible to check the operation of the pedal which, by holding it down, should lower the piston and, by releasing it, should retract the piston by a few centimeters (working pressure relief).

STOP

To stop the machine, after setting the direction selector to the “0” position, press the red stop button by setting the main switch to “0” position.

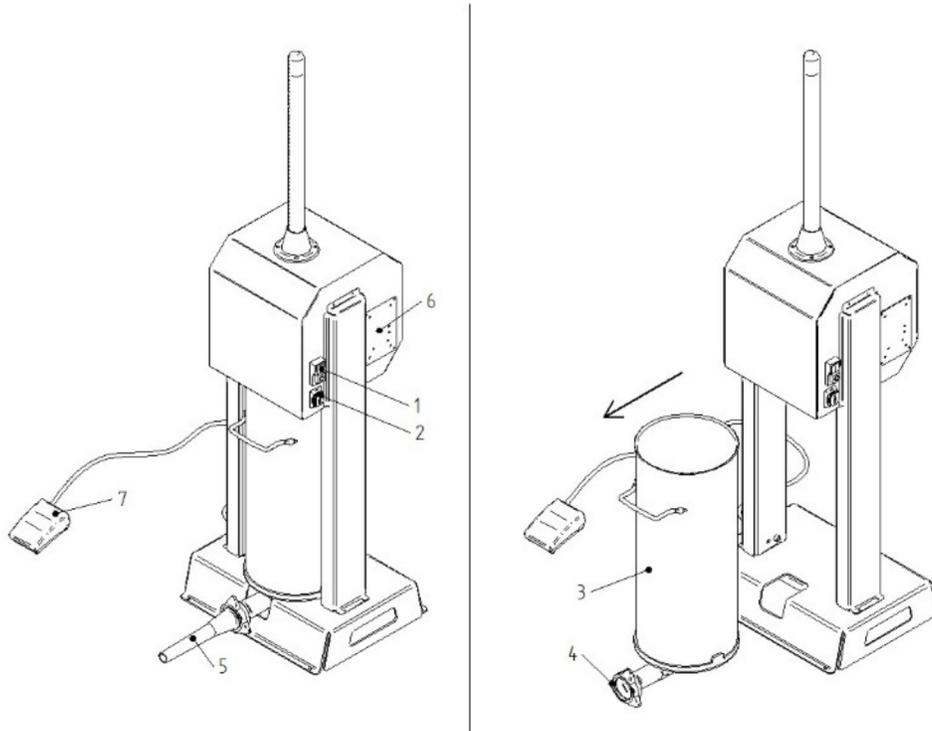
USING THE MACHINE

PRESCRIPTIONS

WARNING!

Only authorized personnel may work on the machine. Before starting use, the operator must ensure that all guards are in place and that safety devices are present and efficient. If this is not the case, switch off the machine and contact the service technician. Prior to first use, it is necessary to carry out a few no-load maneuverer and to have read and understood this instruction manual in order to acquire the necessary skills for safe operation.

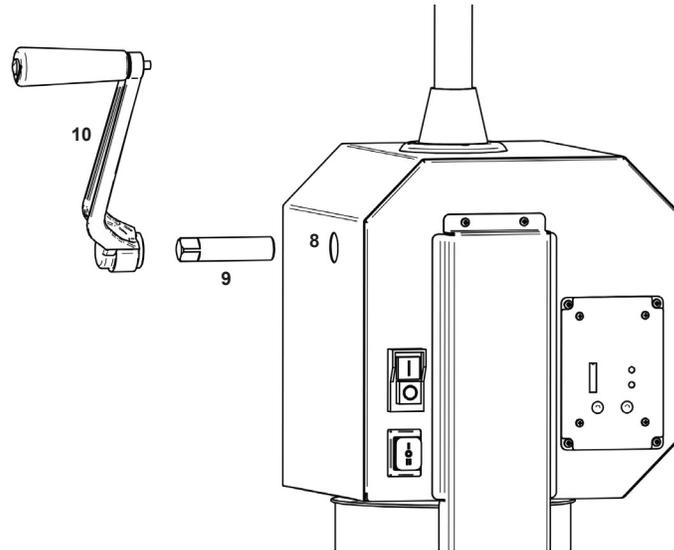
OPERATION



- After connecting the machine to the power supply, set the green start button (1) to the “I” position.
- Select up movement mode using the direction selector (2) and wait for the piston to reach the end of its stroke.
- Remove the cylinder (3) and insert the mixture inside, then place it in its original position.
- Using the locking ring nut (4), mount the funnel (5) of the desired size.
- Select down movement mode by turning the direction selector (2) to position “↓”.
- Set the working speed using the “+” and “-” adjustment keys, checking the set speed on the LED strip. It is advisable to start the work cycle with a low speed and then increase it according to your needs.
- Press the pedal (7), bringing the piston down.
- Release the pedal if you want to temporarily stop machining. When the pedal is released, the piston will move back slightly so that the pressure inside the cylinder is relieved.
- When the content of the cylinder is finished, and thus the end of the stroke is reached, piston feeding movement stops.
- To return the piston to its initial position, simply select the up movement mode “↑” by pressing the direction selector (2). At this point, the piston will automatically return to the start position.

OPERATION

HOW TO OPERATE IN THE EVENT OF A POWER FAILURE (BLACKOUT)



In the event of a power failure during work, the piston must be moved to the upper position in order to pull the cylinder out of the machine. This can be done in the following way:

- Unplug the machine from the power supply.
- Using a screwdriver, remove the plug (8) from the casing.
- Insert the connection pin (9) into the hole in the casing, coupling it to the shaft inside the machine.
- Install the lever (10) on the connection pin.
- Turn clockwise, thus raising the piston until it reaches the upper stop position; this will allow the cylinder to be pulled out and released.
- Pull the lever off the connection pin.
- Pull the connection pin out of its seat.
- Refit the plug in the casing hole by applying a slight pressure.
- Wait for the power supply conditions to be restored before operating the machine again.

MAINTENANCE

PRESCRIPTIONS

WARNING!

Any maintenance and cleaning work on the sausage filler must only be carried out when the machine is not working, with the power cable disconnected from the mains. The area where maintenance work is carried out must always remain clean and dry. Do not allow unauthorized personnel to work on the machine. Any replacement must be carried out with original spare parts at authorized service centers or directly by the manufacturer in order to prevent the machine's safety or proper operation from being compromised.

MAINTENANCE

There are two signal LEDs (ERROR - SERVICE) in the machine's control panel:

- **ERROR LED:** when this LED lights up, the electronic board signals a failure of the electric motor. Contact the technical service if there is no return to initial conditions after a few minutes.
- **SERVICE LED:** when this LED lights up, the electronic board signals that the electric motor has reached 800 hours of use. Contact technical service for scheduled motor maintenance.

The following machine components are not covered by the general warranty conditions as they are subject to normal wear and tear:

- Piston seal.
- Relief valve.

LUBRICATION

The machine does not require lubrication.

CLEANING THE MACHINE

WARNING!

Disconnect the machine from the power supply before cleaning by unplugging the power cable from the mains. Do not clean the machine with water jets! In particular: do not use a high-pressure cleaner.

Use only non-toxic cleaning agents specifically intended for cleaning food-grade components. For proper cleaning of the machine from mixture residues, remove the cylinder (fully washable) and disassemble the piston via the screw underneath it. The piston assembly also includes the relief valve and seal. For proper cleaning, disassemble all components and wash them. After cleaning, reassemble the components in their seats. Take care not to damage the silicone seal during assembly/disassembly. After washing, dry all components and reassemble them following the removal operations in reverse order.

WEEE WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT

INFORMATION TO USERS

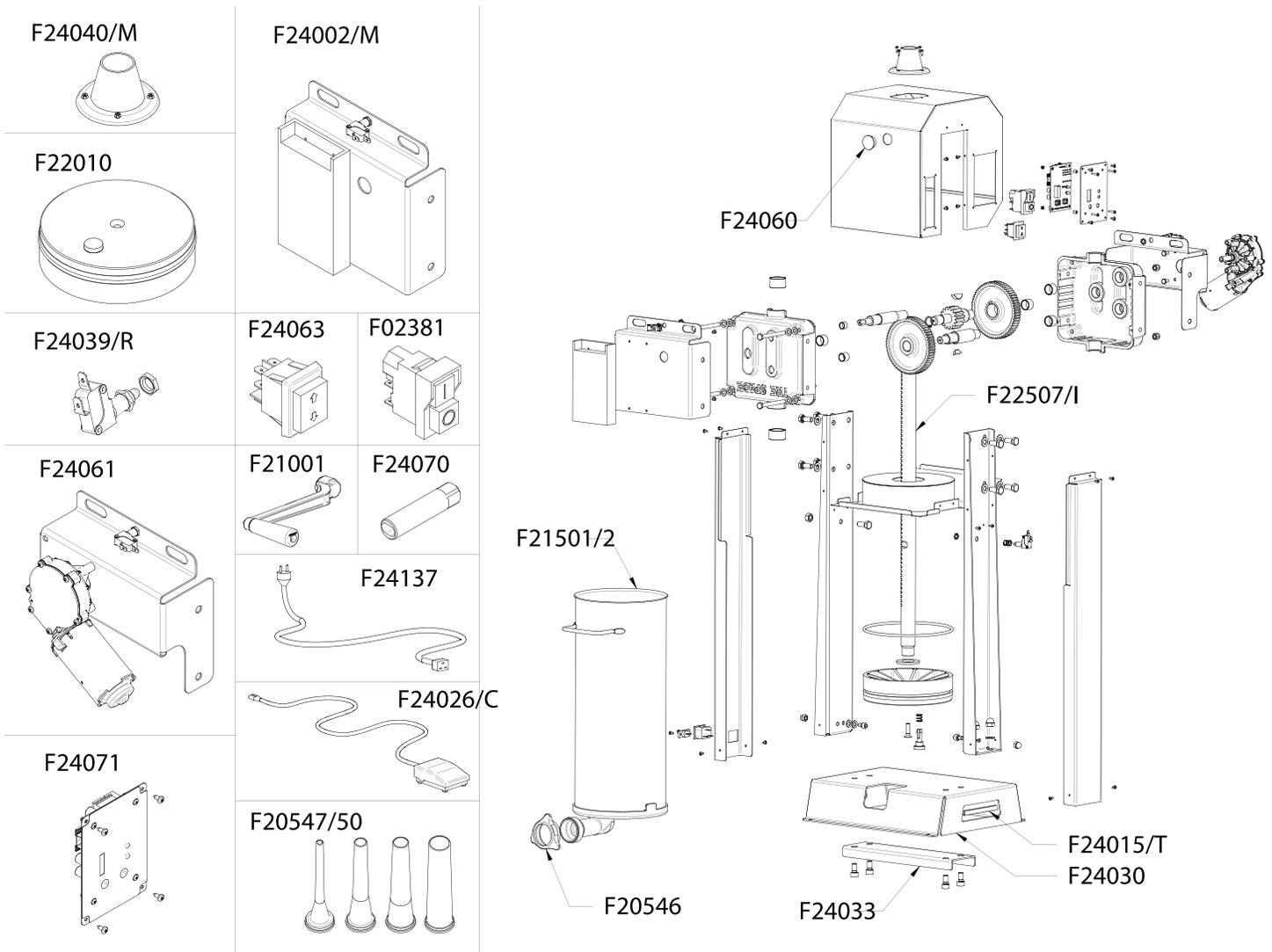
Pursuant to Article 13 of Legislative Decree No. 151 of 25 July 2005 "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of hazardous substances in electrical and electronic equipment, and on the disposal of waste". The crossed-out wheelee bin symbol on the equipment or its packaging indicates that the product must be collected separately from other waste at the end of its useful life. The separate collection of this equipment to be scrapped is organized and managed by the manufacturer. Users who wish to discard this equipment should therefore contact the manufacturer and follow the system the manufacturer has adopted to enable separate collection of equipment to be scrapped. Adequate separate collection for subsequent forwarding of the decommissioned equipment to recycling, treatment and environmentally sound disposal helps to avoid possible negative effects on the environment and health, and promotes the reuse and/or recycling of the materials from which the equipment is made. Unauthorized disposal of the product by the user will result in the application of the administrative sanctions provided for by the regulations in force.

TROUBLESHOOTING

| PROBLEMS | CAUSES | SOLUTIONS |
|--------------------------------|--|---|
| The machine does not start. | Plug not correctly inserted in socket. | Check that the plug is correctly inserted in the socket and the machine connector. |
| | Pedal connector not correctly plugged into machine socket. | Check that the pedal connector is correctly plugged into the machine socket. |
| | Defective pedal. | Call technical service. |
| The machine stops during work. | Work overload. | There is an electrical safety device against damage due to overloading. Use less thick mixtures to avoid damage to the reduction unit. |
| | Temperature overload. | There is a thermal safety device against over temperature conditions. It will only take a few minutes to restore suitable working conditions. |
| | Power failure. | Follow the instructions in "How to operate in the event of a power failure (blackout)". |

PARTS BREAKDOWN

| ITEM | MODEL |
|-------|------------|
| 48309 | SS-IT-0015 |



PARTS BREAKDOWN

| ITEM | MODEL |
|-------|------------|
| 48309 | SS-IT-0015 |

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--|----------|----------|---|----------|----------|--|----------|
| AT730 | Reset Switch (110V/60Hz) for 48309 | F02381 | AT732 | Complete Cylinder for 48309 | F21501/2 | AT737 | Bellow for Rack with Screws for 48309 | F24040/M |
| 15279 | Screw Ring for 48309 | F20546 | 15253 | Piston & Gasket for 48309 | F22010 | AT738 | Black Plastic Cap for 48309 | F24060 |
| 10124 | Sausage Stuffer Spout Plastic White 10mm for 48309 | F20547 | AC992 | Stainless Steel Rack 15 for 48309 | F22507/I | AT739 | Kit Motoreduction 24V for 48309 | F24061 |
| 10125 | Sausage Stuffer Spout Plastic White 20mm for 48309 | F20548 | AT733 | Switch Power Supply 110V/60Hz for 48309 | F24002/M | AT740 | Toggle Switch with Sleeve for 48309 | F24063 |
| 10126 | Sausage Stuffer Spout Plastic White 30mm for 48309 | F20549 | AT734 | Black Rubber Profile for 48309 | F24015/T | AT741 | Manual Release Pivot for 48309 | F24070 |
| 10127 | Sausage Stuffer Spout Plastic White 40mm for 48309 | F20550 | AT735 | Footswitch with Cable for 48309 | F24026/C | AT742 | Kit Electronic Board with Screws for 48309 | F24071 |
| AT731 | Handle for 48309 | F21001 | AT736 | Kit Microswitch with Nuts for 48309 | F24039/R | AT743 | Power Cord with US Plug for 48309 | F24137 |

WARRANTY REGISTRATION

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

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

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

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

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

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

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

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

or email to: trentoservice@trentoequipment.com



Purchaser's Information

Name: _____

Address: _____

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

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

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

Serial Number: _____

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

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

TRENTO

ELEVATING CULINARY EXCELLENCE

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

Thank you for your purchase!



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