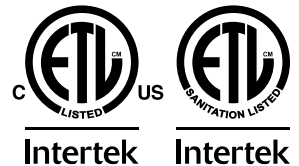




Food Processor
Model FP-IT-0300
Item 10927
Instruction Manual



Revised - 05/30/2018



Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com

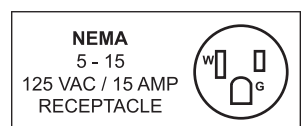


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General Information

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 bon de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

GENERAL PRECAUTIONS

- The vegetable cutter must be operated only by highly qualified personnel who are fully aware of the safety measures described in this manual.
- In case of a personnel turnover, training is to be provided in advance.
- Although the machine incorporates safety devices and protections for dangerous parts, it is recommended not to touch the moving parts.

Safety and Warranty

- Before starting cleaning and maintenance operations, disconnect the plug from the electrical socket.
- To carry out cleaning and maintenance, assess the residual risks carefully (as protections are removed).
- Cleaning and maintenance require concentration.
- A regular check of the power supply cable is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine malfunctions, it is recommended not to use it and do not try to repair it; please call Omcan.
- Do not use the machine for processing frozen products, meat and fishes with bones or non food products.
- Do not repair the machine yourself but call Omcan.
- Always use the pusher with the pestle to cut the food.
- Do not fill too much the inlet cylinder and do not press too hard to avoid any problem.
- The manufacturer shall not be liable for damage to things or injury to persons in the event:
 - The machine or the safety devices and protections have been tampered with by non authorised personnel.
 - Non original spare parts and discs are installed.
 - The instructions provided in this manual are not followed thoroughly.
 - The machine surface is not cleaned with the right product.

SAFETY DEVICES

GENERAL SAFETY DEVICES

The mechanical, electrical and hygienic safety devices installed on the vegetable cutter described in this manual complies with:

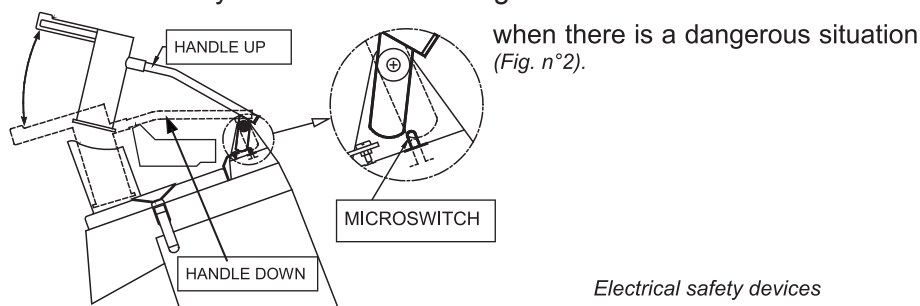
UL 763 and NSF Standards.

The vegetable cutter is fitted with electrical and mechanical safety devices for machine operation as well as cleaning and maintenance operations. However, there are **RESIDUAL RISKS** which cannot be eliminated completely. These risks are listed in this manual under **WARNINGS**. These risks are cutting dangers due to the machine handling during the disc substitution and/or cleaning.

ELECTRICAL SAFETY DEVICES

The vegetable cutter is fitted with microswitches:

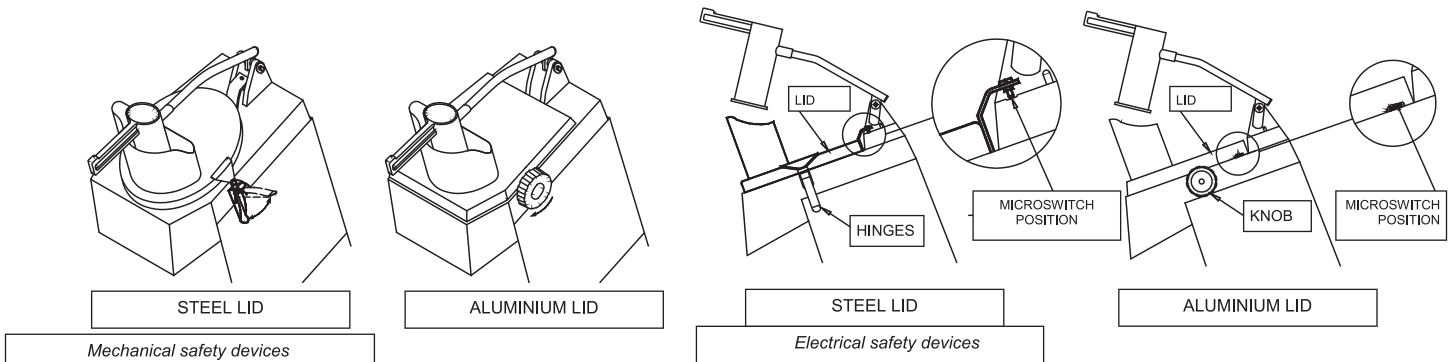
- On the pusher lever, to stop the machine if the handle is lifted over the mouth of the lid and to enable to turn on the machine automatically when there is a dangerous situation.



Electrical safety devices

Safety and Warranty

- On the hopper, to stop the machine if the lid is removed (i.e. to replace the discs), and to permit to start the machine voluntarily (by pressing pushbutton “I”) only when the lid is closed, correctly locked by the hinges for the steel lid or with the knob for the aluminium lid.



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 www.omcan.com/warranty.html for complete info.

WARNING:

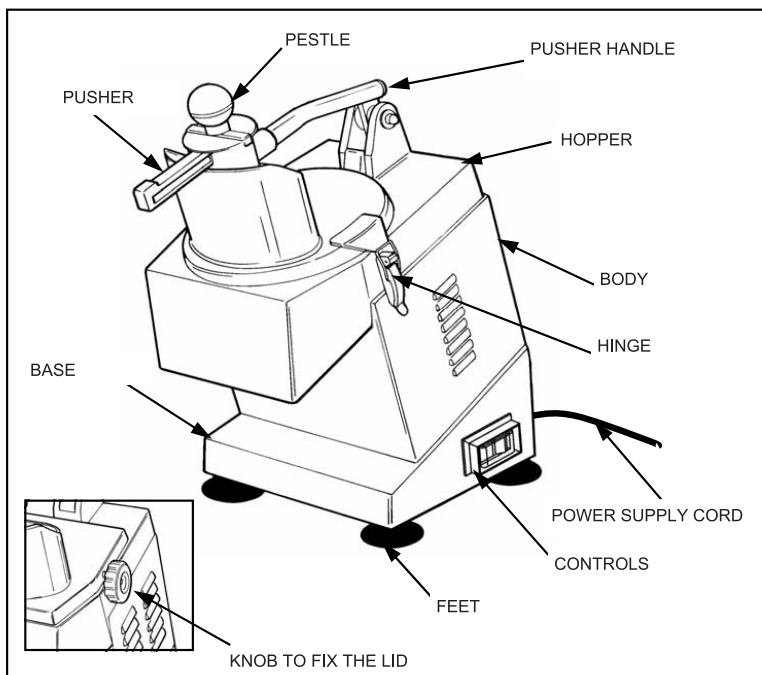
The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

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

MACHINE DESCRIPTION



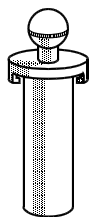
ACCESSORIES

The vegetable cutter is provided with many accessories. Some are supplied with the cutter, other must be requested by the Client.

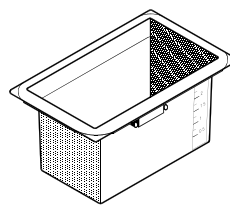
STANDARD ACCESSORIES

PESTLE: Made of polyethylene for alimentary use, to facilitate the cutting of small product, it must be introduced in the product cylinder placed on the pusher.

COLLECTING BOWL: Made of polyethylene for alimentary use, "GASTRONORM" of 1/3, h=200; equipped with microswitch.



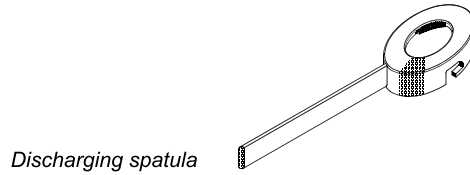
Pressing pestle for vegetables



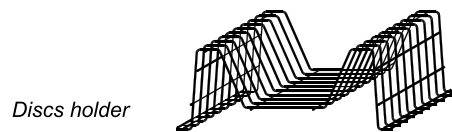
Bowl fitted with microswitch

Technical Specifications

DISCHARGING SPATULA: Made of steel AISI 304 installed on the disc support pin. It makes easier to discharge the product when cut. It can only be used with the following discs DTV, DT2 - 3 - 4 - 7 - 9, DF1 - 2 - 3 - 4.



DISCS HOLDER: Made of plasticised steel for alimentary use, it is a useful collector for discs.



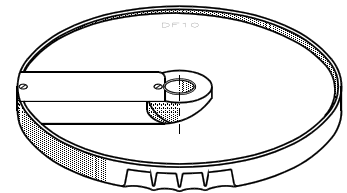
TOOLS

On demand, the vegetable cutter can be supplied with different discs, suitable for many different cuts.

DISCS FOR SLICES “DF”:

They are made of aluminium and the knives are made of AISI 420. The following discs are available:

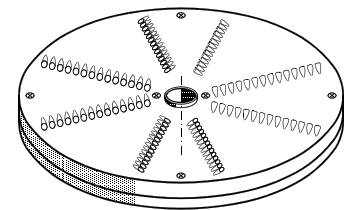
- DF1.
- DF2.
- DF3.
- DF4.
- DF5 - specific for tomatoes and peppers.
- DF8.
- DF10.
- DF14.



DISCS FOR STRIPS “DT”:

The supporting structure is made of aluminum, and the body of the disc is made of AISI 420. The following discs are available:

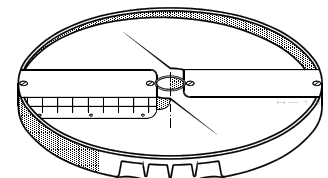
- DTV - to grate.
- DT2.
- DT3.
- DT4.
- DT7.
- DT9 - specific for mozzarella.



DISCS FOR MATCHSTICKS “DQ”:

The supporting structure is made of aluminium and the knives are made of AISI 420. The following discs are available:

- DQ4.
- DQ6.



Technical Specifications

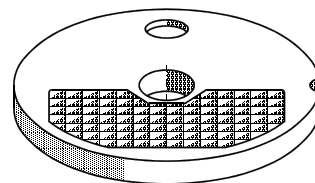
- DQ8.
- DQ10.

DISCS FOR CUBES “PS”:

The supporting structure is made of aluminium and the knives are made of AISI 420.

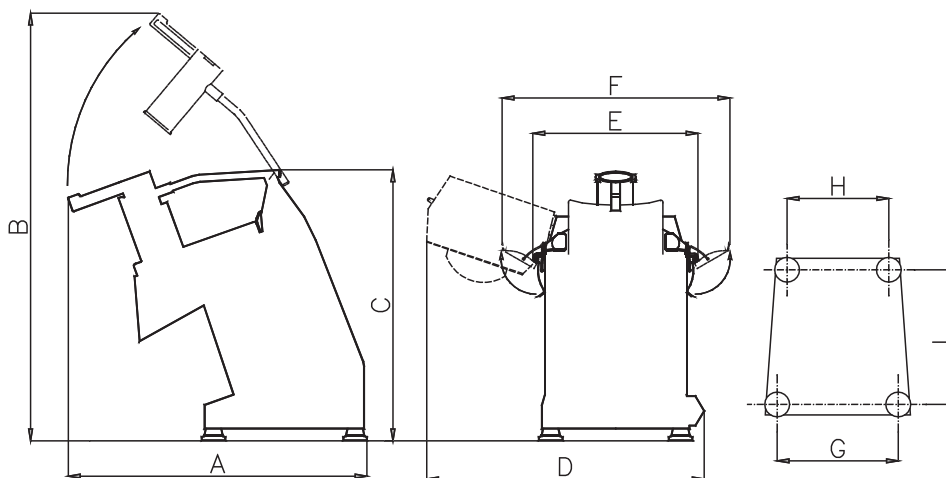
The following discs are available:

- PS8 coupled with DF8.
- PS10 coupled with DF10.
- PS20 coupled with DF14.



“PS” discs

OVERALL DIMENSIONS, WEIGHT, FEATURES



Model	FP-IT-0300
Power	0.7 HP / 0.52 kW
Disc Speed	300 RPM
Mouth Opening	3 1/16" x 6 1/4" / 78 x 159mm
Electrical	110V / 60Hz / 1
Food Collection Bin/Tray	1/3-size, 7QT / 6.5L, Clear 12.75" x 7" x 8" / 324 x 178 x 203mm
Weight	54 lbs. / 24.5 kgs.
Dimensions	20" x 11" x 19" / 508 x 279 x 483mm
Item Number	10927

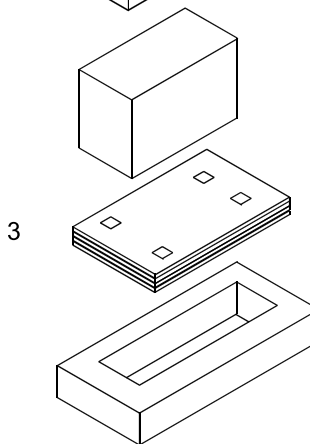
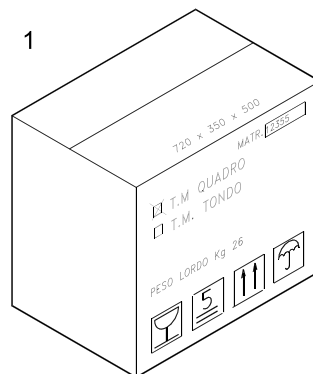
Machine electrical specifications are indicated on the rating plate affixed to the side of the grater; before connecting to power supply, please see Rating Plate.

Installation

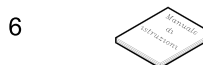
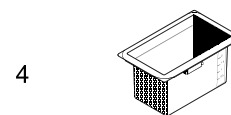
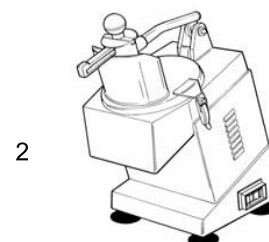
PACKAGING OF THE MACHINE

The vegetable cutter is accurately packed and then despatched from our warehouses. The package includes:

1. A solid cardboard box.
2. The machine.
3. Some elements to keep the machine stable.
4. The bowl.
5. The pestle.
6. This manual.
7. CE conformity declaration.



Package description



SETTING UP OF THE MACHINE

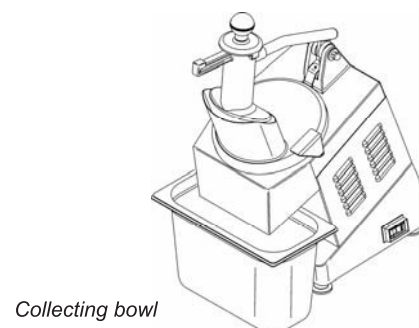
The vegetable cutter must be installed on a suitable and adequate size work table, the machine must be solid, stable and fixed at a height of 80 cm from the ground. Moreover the machine must be installed in a room with max. 75% non saline humidity at a temperature between +5°C and +35°C (41°F and 95°F); in a location and environment that does not provoke malfunctions or faults in the machine.

COLLECTING BOWL

If the Vegetable cutter is provided with a collecting bowl, place it under the mouth of the machine, so as to cover the product exit.

ELECTRICAL CONNECTION

The Vegetable cutter is equipped with a power supply cable with a SJT 16 AWG mm2 section; length 1,5 m and a NEMA 5 plug. Connect the Vegetable cutter to 115 Volt 60 Hz, by interposing a differential thermomagnetic switch 10 A DI = 0,03 A. Check correct machine grounding. Moreover check that the specifications on the rating plate-serial number correspond to the specifications provided in the consignment and delivery note.



Collecting bowl

Mod.			
Matr.			
	H.p.	A.	Watt.
			Hz.
○	~	Volts.	Kg. ○
Anno			

Rating plate - serial number

FUNCTIONAL CHECK

To check the correct machine operation, proceed as follows:

1. Turn ON push button "I" and stop push button "O" and check that the corresponding pilot lights turn on and off.
2. Check that the motor stops and then turns on when you lift or lower the pusher handle.
3. Check that the machine stops when you remove the lid and that it turns on by pressing push button START "I" only if the lid is correctly installed.

USE OF THE MACHINE

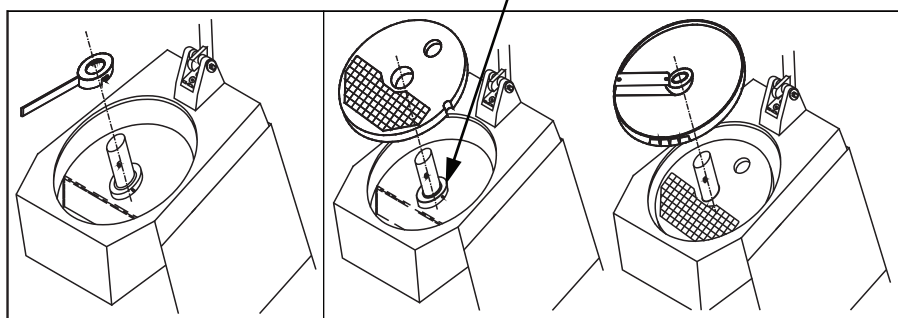
DISCS ASSEMBLY - CAUTION!

1. Choose one of the following discs DF 1-2-3-4-5-8-10-14, DTV, DT 2-3-4-7-9, or DQ 4-6-8-10; remove the steel or aluminium lid, and place the disc on the shaft. Rotate the disc until it is fixed. Replace the stainless steel lid fastening it with the specific hinges or the aluminium lid fastening it with the knob.
2. TO CUT CUBES: Choose the couple of discs among PS8-DF8, PS10-DF10, PS20-DF14. Place the first disc PS. with the cavity turned on the right side placing yourself in front of the machine. Then install the DF disc.

NOTE: NEVER USE THE DISCHARGING SPATULA WITH COUPLED DISCS PS-DF.

3. If the machine is supplied with a discharging spatula, we advise to use it with the following discs DF 1-2-3-5, DTV, DT 2-3-7-9, DQ4. The spatula must be assembled on the disc support pin before any other disc. After having assembled the spatula, proceed as in point "1".

In this case the discharging spatula must not be installed



LOADING AND CUTTING THE PRODUCT - CAUTION!

When the machine is working, it is necessary to stand correctly to avoid accidents. The body must always be perpendicular to the working table. Pay the maximum attention that no members of your body enter in contact with the machine.



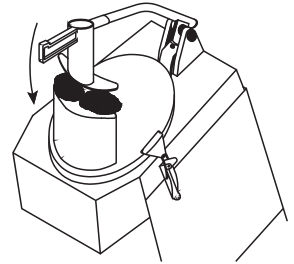
Correct position.

Operation

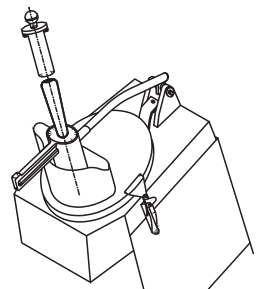
NOTE: The product has to be loaded in the Vegetable Cutter when it is OFF.

Proceed as follows:

1. Load the product in the mouth of the lid. If the product is small (i.e. carrots, baby marrows, etc.) put it in the inlet cylinder placed on the handle. Turn on the machine and help the cutting by pressing slightly on the pusher handle or with the pestle if you use the inlet cylinder.
2. When the product is cut, lift the pusher handle, a safety device will stop the machine. Load another product and lower the handle, the machine will start automatically.
3. To replace the disc and change the type of cutting, proceed as described in Disc Assembly. After this operation, an electronic device will lock the automatic restart of the machine; to restart the machine, it will be necessary to press push button "I".
4. If you use the bowl, after 2-3 cutting cycles, empty it. The use of the machine with a full bowl, could block the discharge of the product in the working area, and cause a faulty cut, the machine lock or the motor failure.



Loading the product directly in the mouth



Loading the product through the product inlet cylinder

Maintenance

IMPORTANT

Before performing any maintenance operation, it is necessary to disconnect the plug from the mains to isolate it from the mains power supply.

BELT

The drive belt does not require adjustment. In general after 3-4 years, it must be replaced, in this case call Omcan.

FEET

Feet may deteriorate or lose elasticity, reducing machine stability. If support feet show signs of wear or damage, replace.

POWER SUPPLY CABLE

Periodically check for wear in the power supply cable. If the power supply cable shows signs of wear or damage call Omcan for a replacement.

Maintenance

DISCS

With time the blade could wear:

- For DTV, DT 2, 3, 4, 7, 9 and PS 6, 8, 10, 20 discs; it is necessary to buy new discs.
- For DF 1, 2, 3, 4, 5, 8, 10, 14 and DQ 4, 6, 8, 10 discs, it is possible to replace the blade.

In this case, call Omcan indicating the name of the disc.

TROUBLESHOOTING

The fixing of the discs is faulty: Check that the discs and the disc support pin are clean.

The lid does not lock: Check that the lid is installed correctly and that it is clean.

The product is not cut correctly: Check that the blade is not worn.

The product does not go out correctly or is badly cut: Check that the discharging spatula has not been assembled with the DT discs (the whole set); DF 1, 2, 3, 4; DQ 4; that the bowl is not full and that the exit opening is not obstructed.

The machine locks: Check that the product is not frozen or too hard and that the power supply is the one indicated on the rating plate.

The micro on the pusher handle and on the lid do not work: Check that they are not dirty.

The machine does not start: Check that all the safety devices are correctly installed and that the plug and the switches are correctly connected.

CLEANING OF THE MACHINE

IMPORTANT

- The machine must be cleaned at least once a day. If necessary clean when required during the day.
- All the Vegetable cutter parts that come into contact directly or indirectly with the food product must be cleaned thoroughly.

Before starting cleaning operations, it is necessary to:

- Disconnect the machine plug from the mains to isolate it from the mains power supply.

Pay attention to hazards of injury caused by cutting and/or sharp machine components during cleaning or handling of discs.

CLEANING PRODUCTS - CAUTION!

The machine must be cleaned with a normal detergent at ambient temperature, with a wet cloth. It must never be cleaned with pressurised water, or water jets, do not use brushes or other tools or anything that could damage the machine.

NOTE: NEVER WASH THE MACHINE PARTS IN THE DISHWASHER.

IMPORTANT: Disconnect the machine from the power supply. Remove the lid and the discs, the spatula, the pestle, the bowl and/or the chute. Clean accurately the inside of the mouth, the operating area and the disc support pin. Moreover clean all the external surfaces and the pusher handle. Dry with a cloth and reassemble the machine.

Maintenance

SCRAPPING

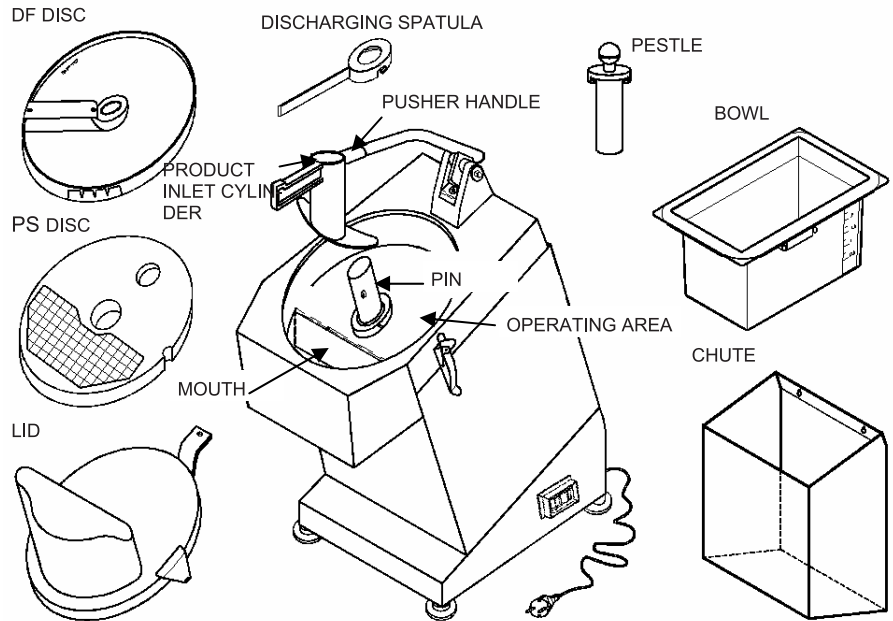
PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it:

- Disconnect it from the mains and eliminate electrical connections.

SCRAPPING

When the machine is out of service, it can be disposed of. To scrap the machine contact your local Specialised Waste Treatment Centre, separate components.



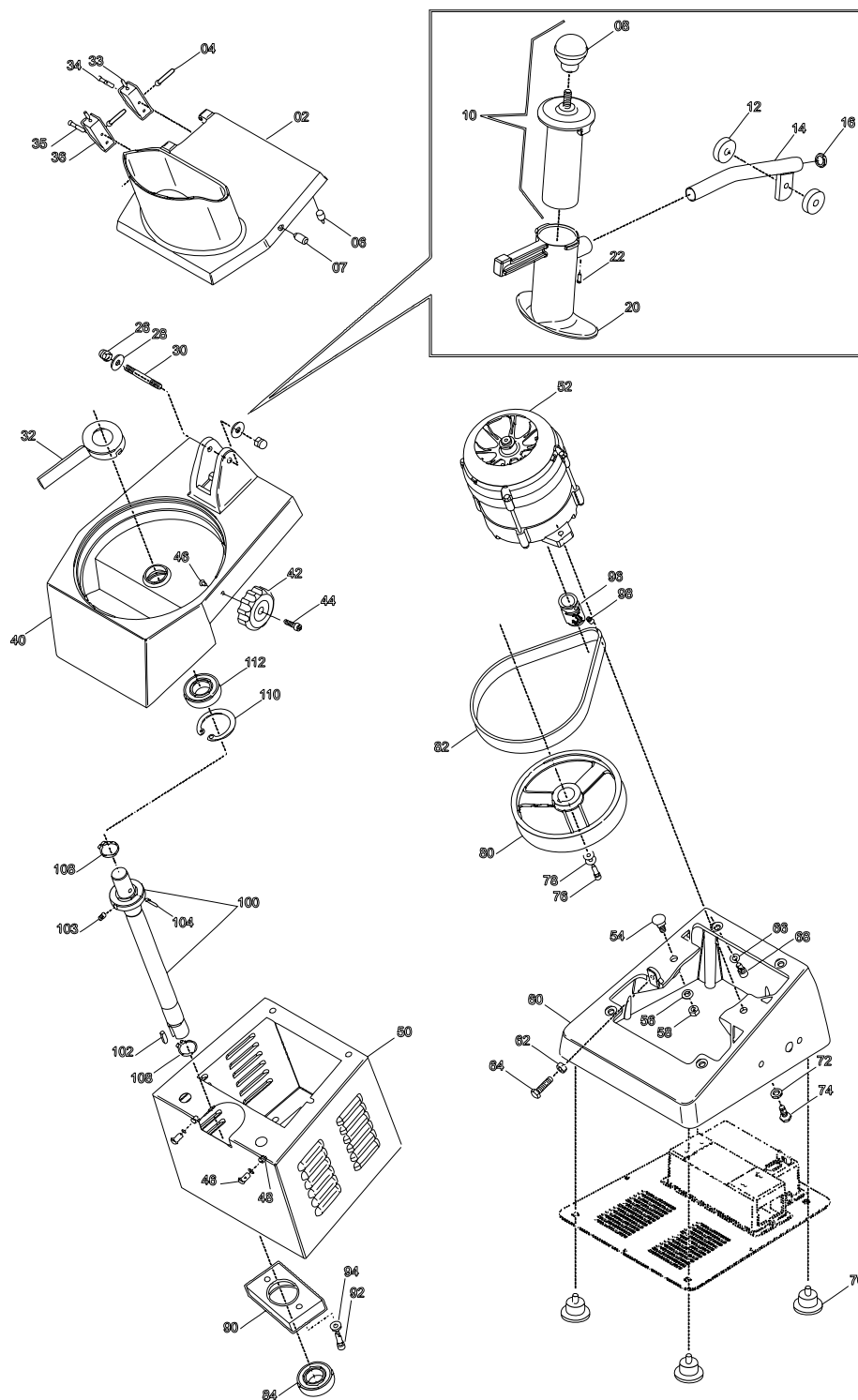
View of the machine disassembled for cleaning.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10927	FP-IT-0300	Food Processor 300 RPM 0.7 HP / 522 W 110V/60/1 ETL cETLus	TM

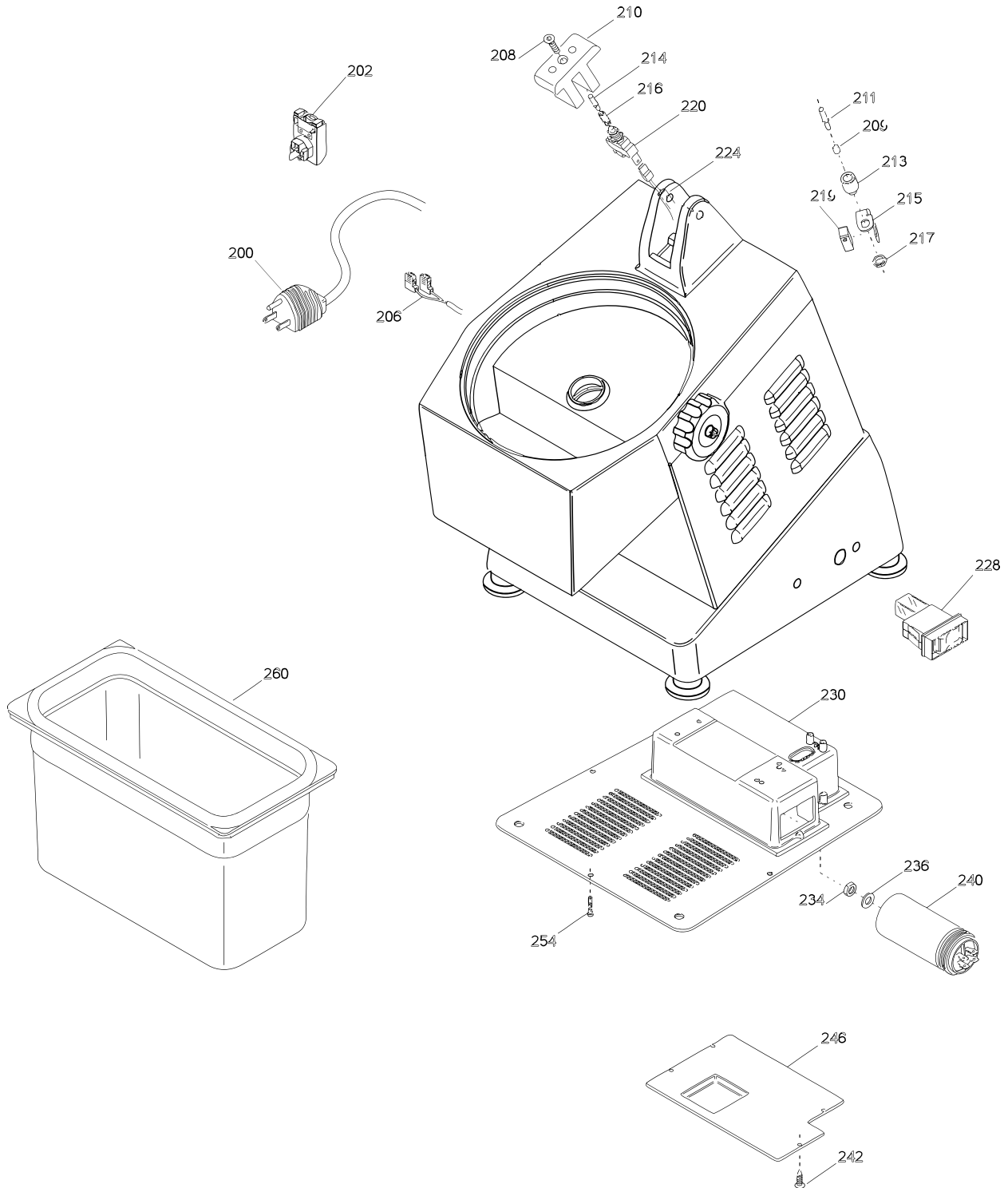
Parts Breakdown

Model FP-IT-0300 10927



Parts Breakdown

Model FP-IT-0300 10927



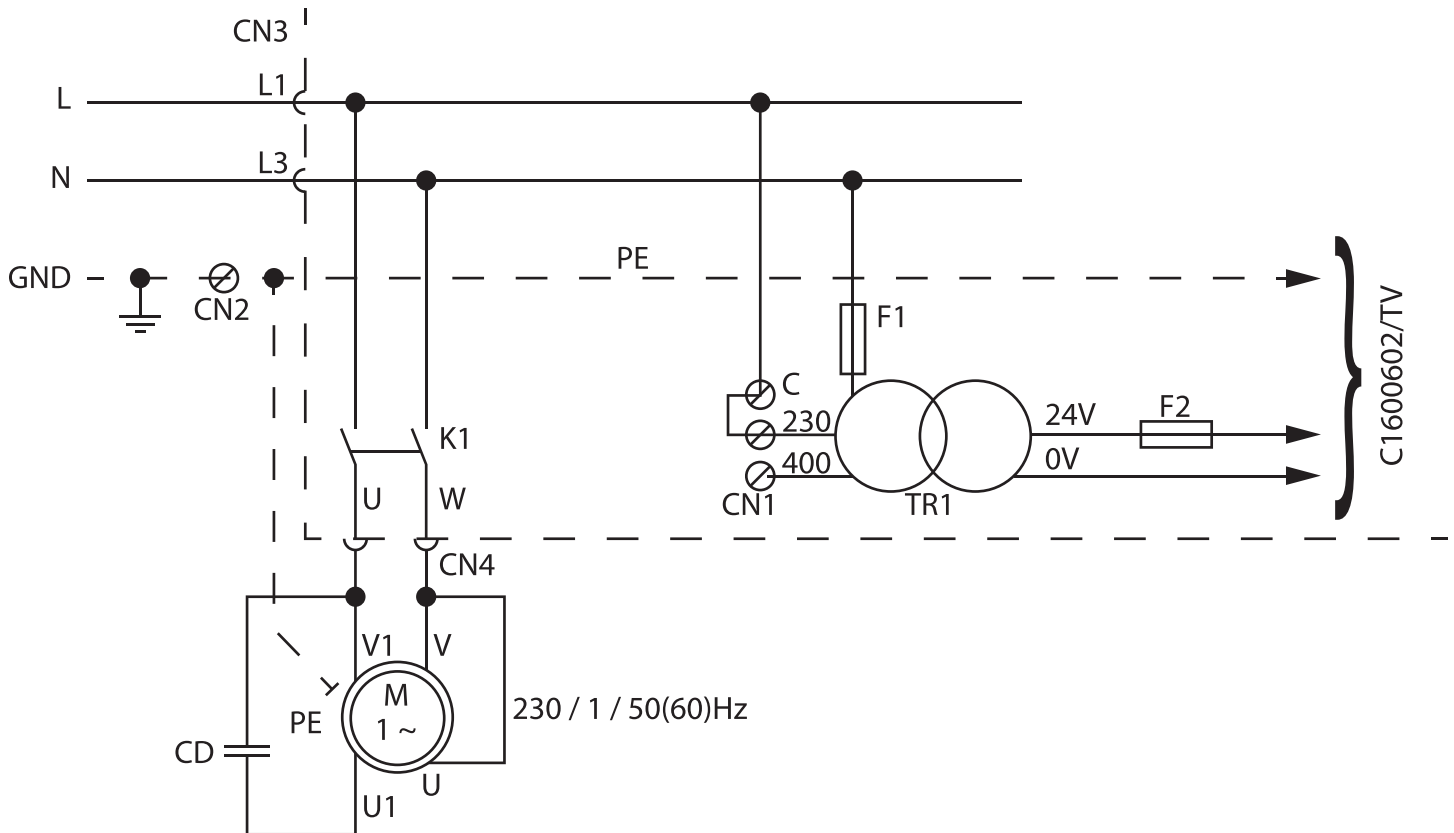
Parts Breakdown

Model FP-IT-0300 10927

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
16491	Aluminum Lid for TM	2	19260	Closing Knob for TM	42	19258	Retaining C-Clip Ext.Seeger D20 for TM	108
37314	Pin 5x30 for TM	4	37325	Stainless Steel Prong Shoulder Screw for TM	46	19257	Retaining C-Clip Seeger D42 for TM	110
16490	Magnet 6x12 for TM	6	37326	Stainless Steel Cabinet with Louvers for TM	50	37339	US Power Cord 110V for TM	200
37315	Pin for Aluminum Lid for TM	7	37327	Motor 110/60 UL for TM	52	37340	Terminal Box for TM	202
16503	Product Pusher Knob for TM	8	37328	Screw for TM	54	37341	Power Connection Cable for TM	206
16493	Pusher Complete for TM	10	37329	Base / Frame for TM	60	16492	Microswitch Spring for TM	209, 216
37316	Nylon Spacer for TM	12	37348	Nut M08 for TM	62, 234	16487	Supporto Micro 1 UL for TM	210
37317	Stainless Steel Lever for TM	14	37330	Washer 6x18 for TM	66	16485	Micro Plunger-Long UL for TM	211, 214
37318	Plug for TM	16	16496	Foot M8 for TM	70	37342	Cylinder X Pin Micro UL for TM	213
16486	Pusher Housing UL for TM	20	37331	Belt Pulley for TM	80	37343	Square Support Micro ETL UL for TM	215
66090	Screw T.Poelier CACC. M4x35 for Press for TM	22	16481	Belt J 483x8 for TM	82	24106	Microswitch UL for TM	219, 220
37319	Acorn Nut M08 for TM	26	19259	Bearing 6004 2RS for TM	84, 112	37344	Microswitch Wiring for TM	224
37320	Washer 08x24 INOX for TM	28	37332	Bearing Block for TM	90	16452	On/Off Switch Weber 120 V for TM	228
24107	Stud Bolt M8 for TM	30	37333	Washer 06x24 for TM	94	37345	Bottom Enclosure Panel for TM	230
16455	Ejector for TM	32	37334	Motor Pulley for TM	96	16498	Capacitor 35 MF for TM	240
37321	Nylon Pivot Stop-Block for TM	33	37335	Main Shaft Assembly D.20 for TM	100	37346	Protection Cover for TM	246
37322	Screw T.E. INC 4x16 for TM	34	37336	Set Pin 6x6x20 for TM	102	37347	Product Container 1/3 H.200 for TM	260
37323	Screw TEI 4x10 for TM	35	37337	Set Screw M04x05 for TM	103			
37324	Square Hopper for TM	40	37338	Insert for TM	104			

Electrical Schematics

Model FP-IT-0300 10927





Warranty Registration

Thank you for purchasing an Omcan 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 Omcan. 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 Omcan 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:

www.omcan.com/warrantyregistration.html

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.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 Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 3,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 3500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 3,500 productos con origen a nivel mundial.

