



Refrigerated Prep Tables
Models PT-CN-0390, 0580
Items 39592, 41145
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 07/14/2017

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

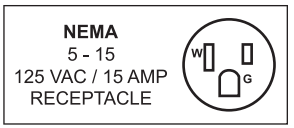


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General Information

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 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 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

Position on a flat, stable surface. A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product. Consult Local and National Standards to comply with the following:

- Health and Safety at Work Legislation.
- Fire Precautions.
- IEE Wiring Regulations.
- Building Regulations.

Safety and Warranty

The appliance is intended for commercial use.

- DO NOT attempt to service the item yourself.
- DO NOT use damaged appliances. If you are in any doubt, consult Omcan.
- DO NOT use electrical appliances inside the appliance (e.g. heaters, ice-cream makers etc.), unless they are of the type recommended by the manufacturer.
- Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- DO NOT use mechanical device or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- DO NOT damage the refrigerant circuit.
- DO NOT stand or support yourself on the appliance or glass panel.
- DO NOT allow oil or fat to come into contact with the plastic components. Clean immediately if contact occurs.
- DO NOT place combustion, explosive or volatile article, corrosive acid or alkali, or liquid into the unit.
- DO NOT use this appliance to store medical supplies.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT allow children to play with the packaging, and destroy plastic bags safely.
- Always carry, store and handle the appliance in a vertical position and move by holding the base of the appliance.
- Always switch off and disconnect the power supply to the unit before cleaning.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- For indoor used only. Not suitable for installation in an area where a water jet could be used. Must not be cleaned by a water jet.
- To guarantee safe operation, ensure that the appliance is set up and connected as described in the instruction manual.
- Any repairs and work on the appliance should only be carried out by the customer service department.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

1 YEAR PARTS AND LABOUR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan 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 www.omcan.com/warranty.html for complete info.

Safety and Warranty

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 | PT-CN-0390 | PT-CN-0580 |
|------------------------|---|--|
| *Optional Topping Rail | RS-CN-0006-P (39594) | RS-CN-0009-P (39595) |
| Cabinet Temperature | -2 - 8 °C / 28.4 - 46.4 °F | |
| Electrical | 110V / 60Hz / 1 | |
| Power (W) | Capacity: 0.19 kW Input Power: 0.17 kW | Capacity: 0.29 kW Input Power: 0.21 kW |
| Refrigerant | R134a, 230g | |
| Consumption | 2 kW/h | |
| Capacity | 390L / 13.8 Cu. Ft. | 580L / 20.5 Cu. Ft. |
| Weight | 216 lbs. / 98 kgs. | 335 lbs. / 152 kgs. |
| Overall Dimensions | 59.4" x 31.5" x 33.9" 1509 x 800 x 861mm | 79.7" x 31.5" x 39.4" 2024 x 800 x 1001mm |
| Interior Dimensions | 41.4" x 24.8" x 23.2" 1052 x 630 x 589mm | 61.5" x 24.8" x 28.7" 1562 x 630 x 729mm |
| Item Number | 39592 | 41145 |

*Optional topping rails sold separately.

Installation

POSITIONING

Ensure that in respect of the unit dimensions, the space around the unit is suitable for both operation and easy maintenance. Place the cabinet on a flat and level surface with its adjustable legs. If the unit has been placed

Installation

on its side, please keep the machine inactive for 2 hours so the condenser fluid can settle. Do not position close to any heat source, explosives or in the path of direct sunlight. Air circulation must be freely maintained around the condensing unit. Failure to follow the above will cause damage to the unit and void the warranty.

ELECTRICAL CONNECTION

Check that the supply conforms to the requirements shown on the rating label. The connection must be grounded. The supply cable should never be stretched or pinched, keep the cable away from contact with liquids or heat sources. In the even of damage it must be replaced by Omcan.

Operation

Turn on the unit by the switch, the control panel will display the current temperature inside the cabinet.

SETTING THE TEMPERATURE

By pressing the “SEL” button for one second, you will be able to read the set temperature. To change the temperature, press “SEL” and then press the “UP” or “DOWN” arrows to either increase or decrease the temperature as desired, confirm the new temperature by pressing “SEL”.

STORAGE OF FOODSTUFFS

In order to obtain the best possible function of the cabinet, it is necessary to observe the following:

- Place the merchandise into the unit only after it has achieved the desired operating temperature on the display.
- Do not place uncovered hot foods or liquids inside the unit.
- Package or protect foods when possible.
- Do not block the air circulation with the foodstuffs.
- Avoid opening the doors/drawers for extended periods.
- Wait a few moments before reopening the doors/drawers once they have been opened.
- While stocking, only open and fill one drawer at a time to eliminate the risk of over balancing.

DEFROSTING

Defrost Timer

The electronic control panel automatically defrosts 4 times every 24 hours. The timer will reset to the time of the initial start up. To modify the start time, press “DEF” for more than 5 seconds and the cycle will begin immediately and continue 4 times every 24 hours.

Maintenance

INITIAL CLEANING

Before use, all parts of the cabinet should be cleaned.
For the walls and all the internal parts: use an antibacterial detergent.
For the plastic parts: use a moistened cloth.
Dry with a soft, clean cloth. Use little to no water.
Do not use harsh or abrasive solvents or detergent.
Always wear protective gloves when cleaning.

PERIODIC CLEANING

For hygienic reasons and for improved performance, clean the internal basin at least once a week. To do so, perform a defrost timer reset, when the defrost has completed, turn off the power and unplug the unit. Clean the unit as stated in “Initial Cleaning”.

CLEANING OF CONDENSER

For improved performance, clean the condenser at least once a week. Before cleaning, turn off the machine and disconnect from the power supply.

- Unscrew, rotate and remove the protective grill.
- Remove the dust on the front surface by using a brush and a vacuum cleaner, then reattach the protective grill.

PERIODS OF INACTIVITY

During periods of inactivity, remove all products from inside the cabinet and follow these instructions.

- Remove the plug from the power supply and carefully clean the unit as stated in “Periodic Cleaning”.
- Cover the cabinet with a cloth that allows air circulation in the interior.

Troubleshooting

Often, the malfunction of the unit is due to a simple cause and can be easily fixed without contacting Omcan for technical support. Please check the following:

If the cabinet does not operate, make sure that:

- The plug has been correctly inserted into the socket.
- The supply cord is not damaged.

If the required temperature is not reached, make sure that:

- The command switch is turned on.
- The electronic control panel is correctly regulated.
- The cabinet is not in the defrosting phase or the post defrosting phase.

Troubleshooting

- The evaporator is not covered with frost.
- The condenser is not blocked with dust.
- The cabinet is not located near heat sources or its condensing unit has uninterrupted air flow.
- The stored foods or other objects do not inhibit the proper closing of the unit.
- The cabinet is not working in proper working conditions (overloaded, hot food, blocked circulation, ect.).

If the cabinet leaks water, make sure that:

- The collecting container, or the device for condensing water elimination are not damaged.
- The discharge outlets are not blocked or obstructed.
- The cabinet has been properly levelled.
- The door seal heater is operating.

If the cabinet is unusually noisy, make sure that:

- The frame does not have any loose screws or bolts.
- The cabinet has been place in a flat, stable position.

If after all the above has been followed that the malfunction continues, it is advised that you call Omcan for service. Be prepared to supply the following information:

- The model name.
- The item number.
- The serial number.
- The error code being displayed on the control panel.

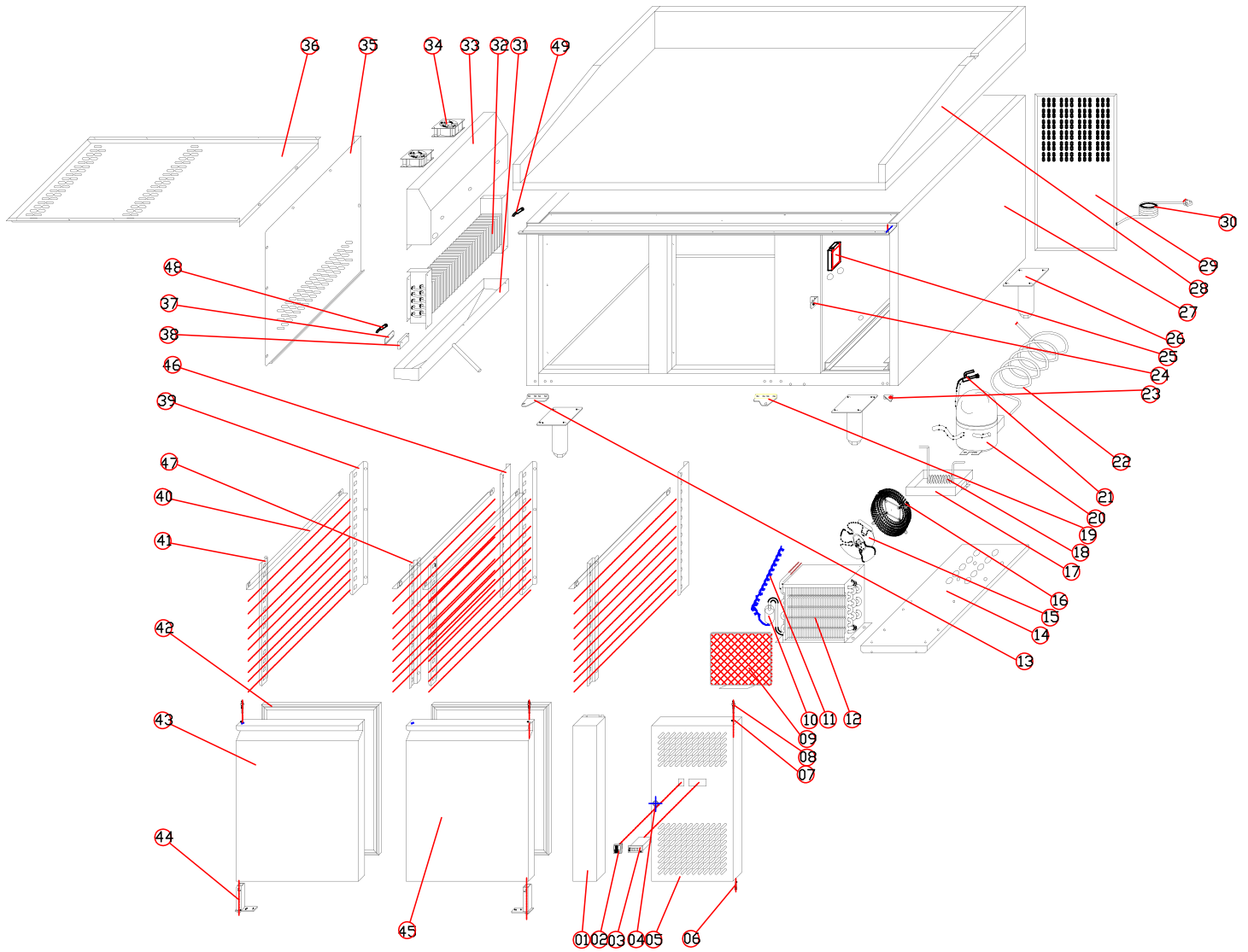
All spare parts must be replaced by Omcan or an Omcan authorised service company.

REFERENCE

| Item Number | Model Number | Description | Manufacturer Model Number |
|-------------|--------------|--|---------------------------|
| 39592 | PT-CN-0390 | Refrigerated Pizza Prep Table 60" / 1524mm 110V/60HZ CE | THPZ2600TN |
| 41145 | PT-CN-0580 | Refrigerated Pizza Prep Table 80" / 2032mm 110V/60HZ CE | THPZ3600TN |

Parts Breakdown

Model PT-CN-0390 39592





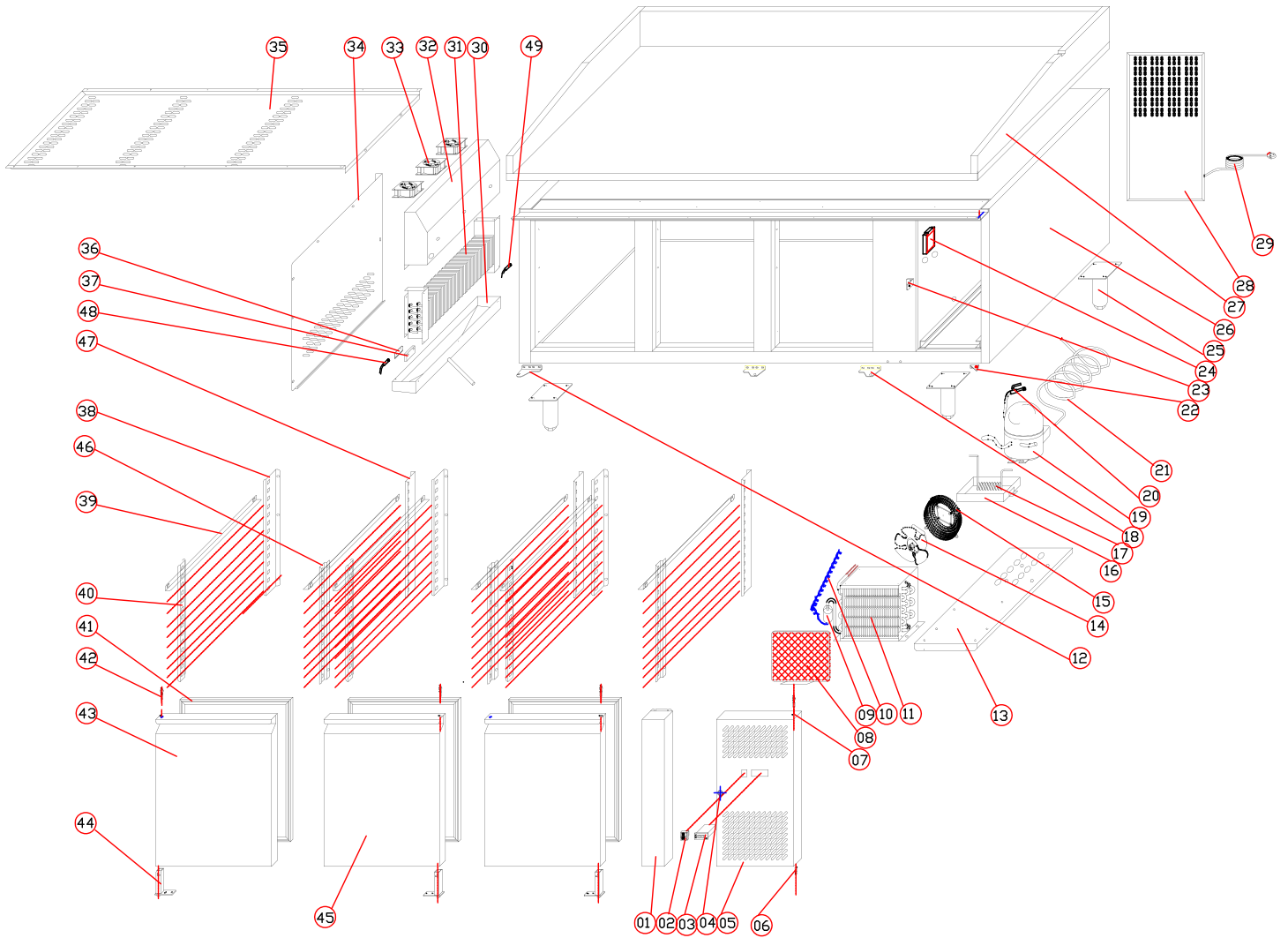
Parts Breakdown

Model PT-CN-0390 39592

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|----------------------------------|----------|----------|-----------------------------------|----------|----------|-------------------------------------|----------|
| 74259 | Fixed Front Panel for PZ2600TN | 1 | 74275 | Evaporator Pipe for PZ2600TN | 18 | 74292 | Evaporator Cover for PZ2600TN | 35 |
| 74260 | Main Switch for PZ2600TN | 2 | 74276 | Down Hinge Right for PZ2600TN | 19 | 62945 | Air Flow Conduct Board for PZ2600TN | 36 |
| 74261 | Thermostat for PZ2600TN | 3 | 62941 | Compressor for PZ2600TN | 20 | 74294 | Sensor Fixed Clip for PZ2600TN | 37 |
| 74262 | Lock for PZ2600TN | 4 | 74278 | Charging Valve for PZ2600TN | 21 | 74295 | Probe Padding for PZ2600TN | 38 |
| 74263 | Front Panel for PZ2600TN | 5 | 74279 | Suction Pipe for PZ2600TN | 22 | 74296 | Back Support Left for PZ2600TN | 39 |
| 74264 | Down Hinge Axis for PZ2600TN | 6 | 74280 | Front Panel Hinge for PZ2600TN | 23 | 74297 | Guide Set for PZ2600TN | 40 |
| 74265 | Bushing for PZ2600TN | 7 | 74281 | Lock Hook for PZ2600TN | 24 | 74298 | Front Support Left for PZ2600TN | 41 |
| 74300 | Up Hinge Axis for PZ2600TN | 8 | 74282 | Junction Box for PZ2600TN | 25 | 74299 | Gasket for PZ2600TN | 42 |
| 74266 | Filter for PZ2600TN | 9 | 74283 | Feet for PZ2600TN | 26 | 74301 | Door Left for PZ2600TN | 43 |
| 74267 | Filter Drier for PZ2600TN | 10 | 62942 | Body for PZ2600TN | 27 | 74302 | Door Spring for PZ2600TN | 44 |
| 74268 | Capillary for PZ2600TN | 11 | 62943 | PZ Top for PZ2600TN | 28 | 74303 | Door Right for PZ2600TN | 45 |
| 74269 | Condenser for PZ2600TN | 12 | 74286 | Unit Room Cover for PZ2600TN | 29 | 74305 | Back Support Right for PZ2600TN | 46 |
| 74270 | Down Hinge Left for PZ2600TN | 13 | 74287 | Plug for PZ2600TN | 30 | 74304 | Front Support Right for PZ2600TN | 47 |
| 74271 | Unit Board for PZ2600TN | 14 | 62944 | Evaporator Water Pan for PZ2600TN | 31 | 74306 | Room Sensor for PZ2600TN | 48 |
| 74272 | Condenser Fan for PZ2600TN | 15 | 74289 | Evaporator for PZ2600TN | 32 | 74306 | Sensor for PZ2600TN | 49 |
| 74273 | Basket Guard Grills for PZ2600TN | 16 | 74290 | Fan Support for PZ2600TN | 33 | | | |
| 74274 | Water Box for PZ2600TN | 17 | 74291 | Evaporator Fan for PZ2600TN | 34 | | | |

Parts Breakdown

Model PT-CN-0580 41145





Parts Breakdown

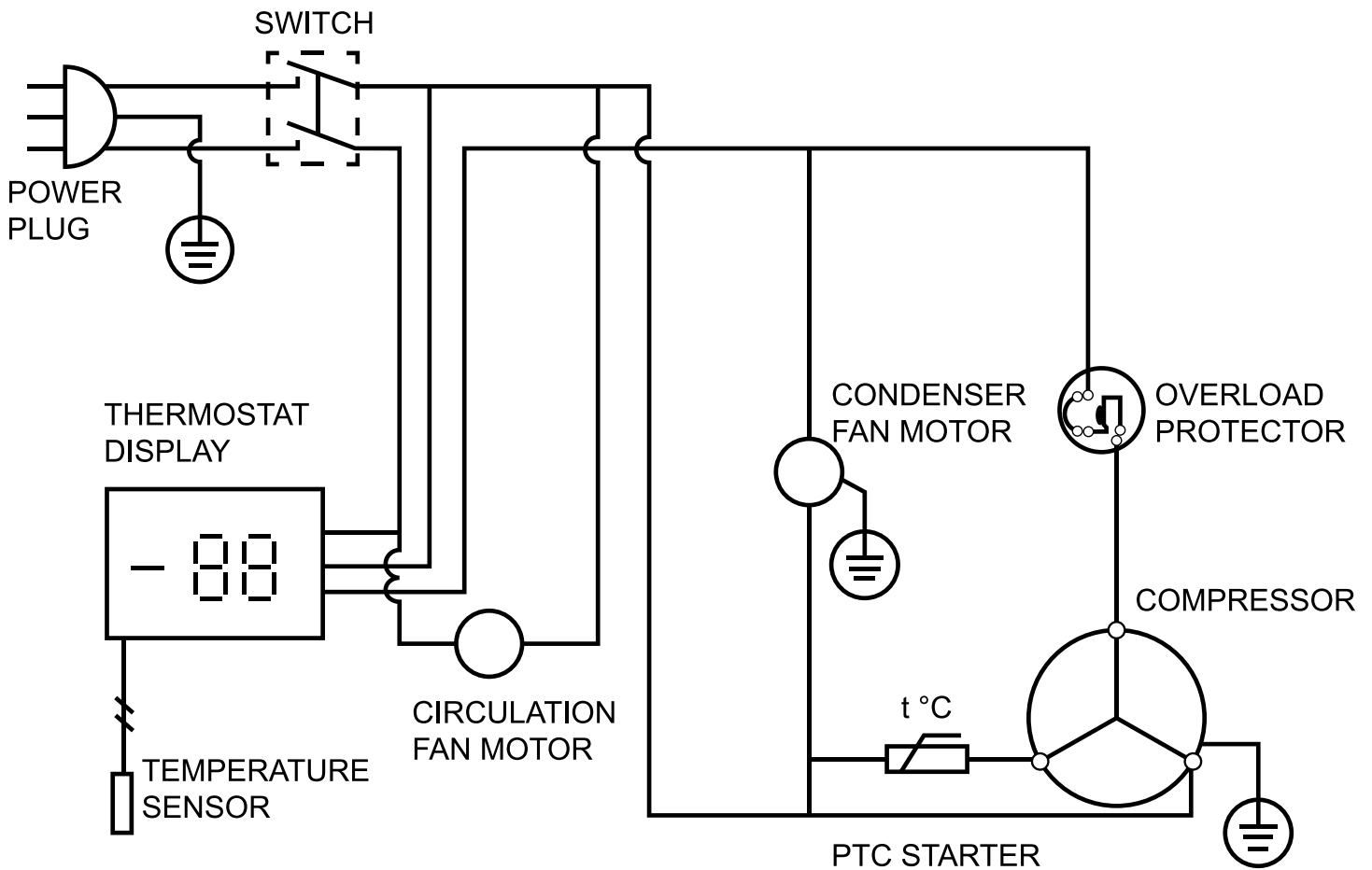
Model PT-CN-0580 41145

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|----------------------------------|----------|----------|-----------------------------------|----------|----------|-------------------------------------|----------|
| 74259 | Fixed Front Panel for PZ3600TN | 1 | 74276 | Down Hinge Right for PZ3600TN | 18 | 62949 | Air Flow Conduct Board for PZ3600TN | 35 |
| 74260 | Main Switch for PZ3600TN | 2 | 62946 | Compressor for PZ3600TN | 19 | 74294 | Sensor Fixed Clip for PZ3600TN | 36 |
| 74261 | Thermostat for PZ3600TN | 3 | 74278 | Charging Valve for PZ3600TN | 20 | 74295 | Probe Padding for PZ3600TN | 37 |
| 74262 | Lock for PZ3600TN | 4 | 74279 | Suction Pipe for PZ3600TN | 21 | 74296 | Back Support Left for PZ3600TN | 38 |
| 74263 | Front Panel for PZ3600TN | 5 | 74280 | Front Panel Hinge for PZ3600TN | 22 | 74297 | Guide Set for PZ3600TN | 39 |
| 74264 | Down Hinge Axis for PZ3600TN | 6 | 74281 | Lock Hook for PZ3600TN | 23 | 74298 | Front Support Left for PZ3600TN | 40 |
| 74265 | Bushing for PZ3600TN | 7 | 74282 | Junction Box for PZ3600TN | 24 | 74299 | Gasket for PZ3600TN | 41 |
| 74266 | Filter for PZ3600TN | 8 | 74283 | Feet for PZ3600TN | 25 | 74300 | Up Hinge Axis for PZ3600TN | 42 |
| 74267 | Filter Drier for PZ3600TN | 9 | 62947 | Body for PZ3600TN | 26 | 74301 | Door Left for PZ3600TN | 43 |
| 74268 | Capillary for PZ3600TN | 10 | 62948 | PZ Top for PZ3600TN | 27 | 74302 | Door Spring for PZ3600TN | 44 |
| 74269 | Condenser for PZ3600TN | 11 | 74286 | Unit Room Cover for PZ3600TN | 28 | 74303 | Door Right for PZ3600TN | 45 |
| 74270 | Down Hinge Left for PZ3600TN | 12 | 74287 | Plug for PZ3600TN | 29 | 74304 | Front Support Right for PZ3600TN | 46 |
| 74271 | Unit Board for PZ3600TN | 13 | 62944 | Evaporator Water Pan for PZ3600TN | 30 | 74305 | Back Support Right for PZ3600TN | 47 |
| 74272 | Condenser Fan for PZ3600TN | 14 | 74289 | Evaporator for PZ3600TN | 31 | 74306 | Room Sensor for PZ3600TN | 48 |
| 74273 | Basket Guard Grills for PZ3600TN | 15 | 74290 | Fan Support | 32 | 74306 | Sensor for PZ3600TN | 49 |
| 74274 | Water Box for PZ3600TN | 16 | 74291 | Evaporator Fan for PZ3600TN | 33 | | | |
| 74275 | Evaporator Pipe for PZ3600TN | 17 | 74292 | Evaporator Cover for PZ3600TN | 34 | | | |

Electrical Schematics

Model PT-CN-0390 39592

Model PT-CN-0580 41145





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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

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: _____

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 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.

