



***Bandsaw***  
***Model BS-BR-1880***  
***Item 10274***  
***Instruction Manual***



*Revised - 02/08/2023*



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# ***Table of Contents***

Model BS-BR-1880

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<b>Section</b>	<b>Page</b>
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	6
Installation -----	6
Operation -----	6 - 7
Maintenance -----	7 - 10
Parts Breakdown -----	11 - 13
Electrical Schematics -----	14
Warranty Registration -----	15



# General Information

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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.

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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***

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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.

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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***

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**CAUTION - NOT MEANT FOR FROZEN PRODUCT**

## **MAIN PRECAUTIONS**

When incorrectly used, a bandsaw can be a potentially dangerous machine. Cleaning, maintenance or service must always be done by experienced operators, and with the machine disconnected from the electricity supply.

# Safety and Warranty

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- NEVER use tools not belonging to the machine to help operation.
- KEEP hands off the moving parts of the machine.
- NEVER connect the power source with wet hands or wet clothes.
- ALWAYS ground the machine properly.
- NEVER touch the blade even when it is not in use because its edge is very sharp, it can cause serious cuttings.
- NEVER adjust the cutting regulator (optional) with the blade in motion.
- NEVER use clothes with loosen sleeves specially near the wrist during the cutting operation.
- USE steel gloves during the cutting operation.
- NEVER switch on the machine with one of its doors opened.
- NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.
- KEEP your working area clean and dry to prevent it from becoming slippery.
- ALWAYS install equipment in working area with adequate light and space away from CHILDREN and visitors.
- NEVER operate without all warning labels attached and owner/operator manual available to operator.
- NEVER leave unattended while operating.
- STOP the machine immediately if you hear abnormal noises, of fear that injuries may occur.
- CONTACT your Distributor if you have any problems with the installation and operation of this machine.

**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

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Model	BS-BR-1880
Blade Length	74" / 1880mm
Cutting Capacity	10" x 8.5" / 254 x 216mm
Power	0.5 HP / 0.37 kW
Electrical	110-120V / 60Hz / 1
Weight	77 lbs. / 35 kgs.
Packaging Weight	131 lbs. / 59 kgs.
Dimensions	19.7" x 25.2" x 38.6" / 500 x 640 x 980mm
Packaging Dimensions	32" x 27" x 42" / 813 x 686 x 1067mm
Item Number	10274

## Installation

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The mini bandsaws have to be installed on a working surface with a recommended height of 850mm. The surface length should be 120cm (with cutting regulator) or 70cm (without cutting regulator).

Grounding wire must always be connected.

**IMPORTANT: Check the tension of the blade by turning the handle clockwise before operating it.**

## Operation

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### BEFORE OPERATION

Check if the machine is firm, no movement is allowed on the supporting surface. Wash with warm water and soap all the food-contact parts, and wipe dry. To do it proceed as follows:

1. First of all switch the machine off and disconnect it from the power source.
2. Open the upper door and lower door by pulling the handle.
3. Loosen the blade turning the handle or calibrator (optional) clockwise and take it out from the upper and lower wheels.
4. Take out the staples which are in front of the upper and lower wheels to be able to pull them out.
5. Assemble the components following the inverse steps.

**IMPORTANT: The blade must be well calibrated. Use the handle turning it clockwise to get the right tension of the blade. Keep the machine off to adjust the cutting regulator.**

## OPERATION

Switch on the machine pressing the on/off switch.

Put the product to be processed onto the fixed table or onto the movable table (optional), pushing it to the direction of the blade lined up by the cutting regulator (optional), maintaining the thickness of the slice desired.

When pulling back the product do not touch the blade avoiding disconnecting it from the wheels.

## Maintenance

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### COMPONENTS ADJUSTMENT

#### PULLEY BELT

- The belt must be firmly fixed to prevent it from skidding. Do not tighten it too much because it can wear out quickly.
- To have access to the belt remove the screws with a screwdriver from the inferior back lid and take it out.
- With a screw-wrench loosen the screws turning it counter-clockwise. To stretch out the belt you have to push the motor with the wood lever tightening the screws.

**IMPORTANT: The pulleys must be lined up.**

#### UPPER BEARING ADJUSTMENTS

- The purpose of this adjustment is to centralize the blade on the gear and avoid it falling down.
- First of all disconnect the machine from the electricity supply. Then loosen blade turning handle counter-clockwise.
- Take out upper back lid by removing screws using the screwdriver. Loosen the three screw-nuts using a 10mm screw-wrench.
- Using the screwdriver turn the screw-nut  $\frac{1}{4}$  counter-clockwise if the wheel is inclined towards the front or turn it  $\frac{1}{4}$  clockwise if it is inclined backwards. Tighten the three screw-nut previously loosen. Calibrate the blade according to pre-operation.
- Turn the wheels manually to check if the blade is centralized, if it is not keep turning the wheels until the blade is centralized.

#### CUTTING REGULATOR

- The cutting regulator (optional) was designed to provide cuts with the same thickness and also to protect the operator from getting injured.
- To adjust the cutting regulator proceed as follows:  
Turn locking knob counter-clockwise to be able to move the cutting regulator to the left and right according to the distance you want to leave from it to the blade.
- Then turn the locking knob clockwise to fix the cutting regulator in the desired position.

# Maintenance

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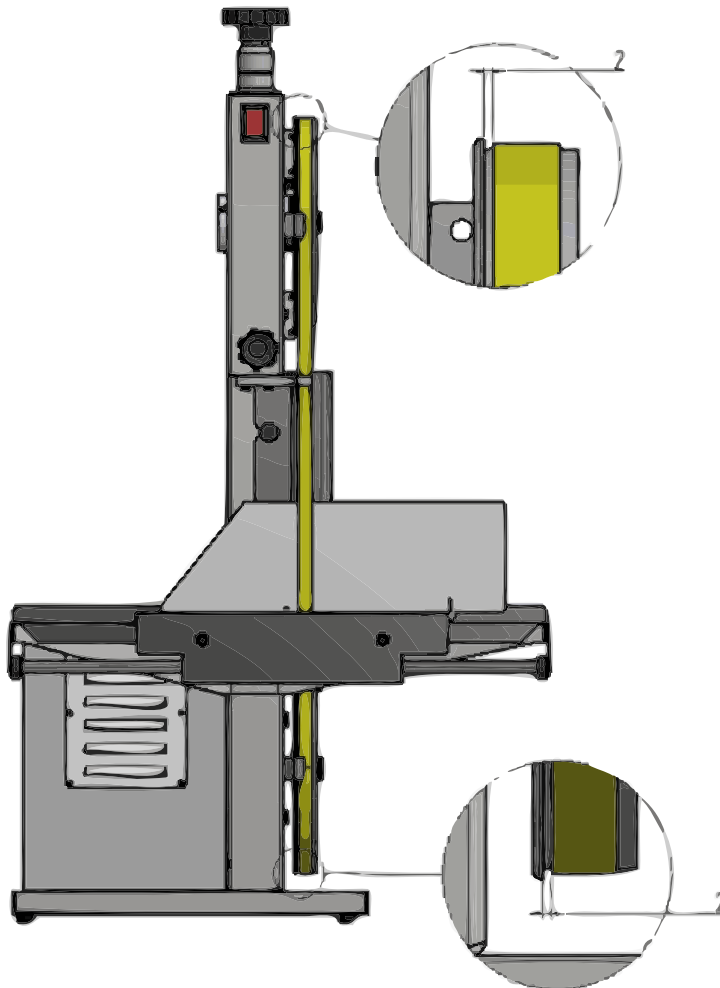
## ADJUSTING THE BLADE IN THE WHEELS

**WARNING:** This procedure **MUST** be carried out by a qualified technician and with the machine unplugged from the electric source.

### CHECK THE POSITION OF THE BLADE

After you adjusted the tension of the blade, spin the wheel manually and verify if the blade remains approximately 2mm away from the wheel's back wall, as shown in the figure below. If it does, this is the **CORRECT** work position of the blade.

When the blade is leaning against the wheel's back wall, it will cause premature wearing out of the blade and it will produce residues that can find their way on to the meat.





## ADJUSTING THE BLADE

Necessary tools: Fork Wrench 13 and Screwdriver.

To drive the blade away from the wheel, it will be necessary a small movement of the upper wheel in the clock-wise direction, as shown in Figure 02.

- Unplug the unit from the electric source. Remove the Upper head's lid to have access to the adjustment set, as shown in Figure 01.
- Making sure the blade is in the right tension, loosen up the "A" nut of Figure 01, spinning it in the anti-clock wise direction using the wrench, and with the screwdriver tighten up a little bit the "B" screw, spinning it in the clock-wise direction.
- After doing the procedure above, check the position of the blade spinning the wheel manually in the anti-clock wise direction. Verify if it is away from the wheel's back wall, as per Figure 03. Repeat this procedure until you make sure that the blade is 2mm away from the wheel's back wall, and stays in that position.
- Should you verify that you drove the wheel too far away, and need to drive it closer to the wheel's back wall, loosen up screw "B" and after that check the blade's position spinning the wheel manually in the anti-clock wise direction.
- After you're completely certain that the blade is in the correct position, tighten up the "A" nut in the clock-wise direction to lock the system. Finalize it by closing the head's lid.

Figure 01

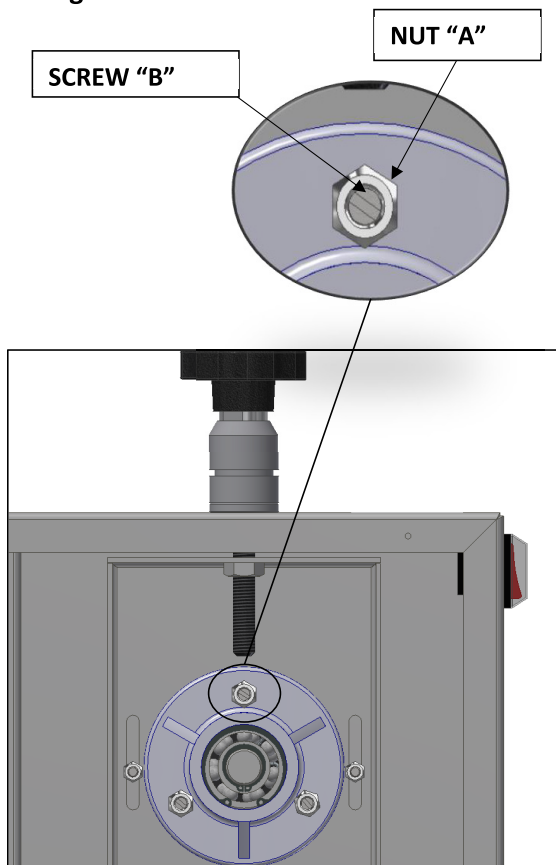


Figure 02

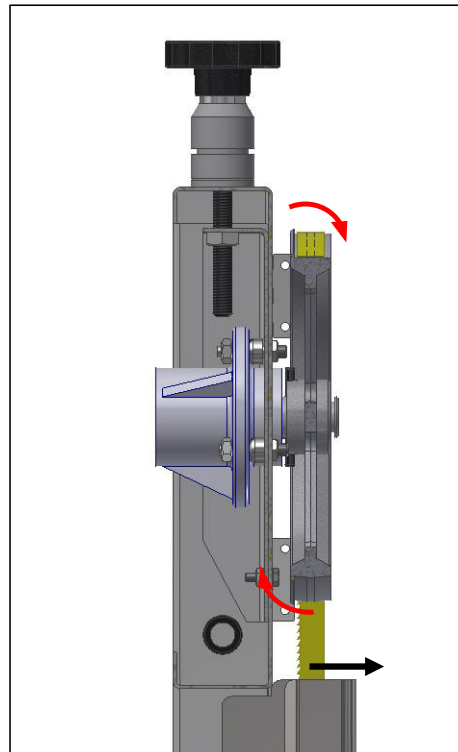
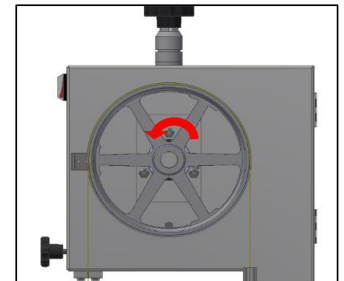


Figure 03



# Maintenance

## BLADE'S GUIDE ADJUSTMENT

The blade's guide, as indicated in the Figures 04 and 05, can be adjusted to drive away the blade using the oblong and its fixation components. Adjust the guide letting a looseness between 1 to 1.5mm for the pin to be away from the blade.

Figure 04

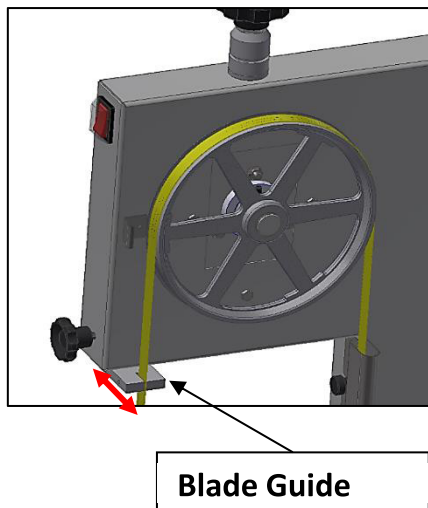
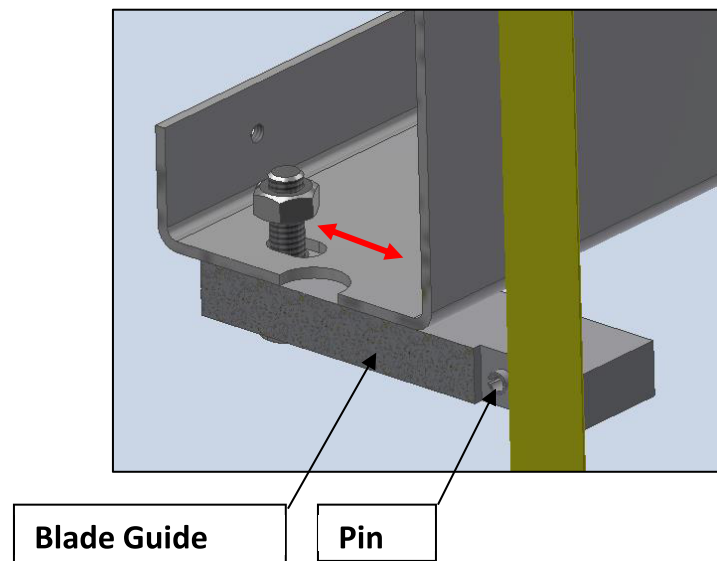


Figure 05



## CLEANING

First of all disconnect the machine from power source.

- Remove the upper door by unscrewing the screws of the hinges.
- Remove the lower door doing as above.
- Remove the blade by turning blade calibrator knob counter-clockwise, then loosen the blade and pull it out.
- Take out upper and lower wheels by pulling staples out, which are located in front of the wheels.
- Never use hard tools such as: knives, forks, hooks, or others to remove stuck pieces of cut meat from the upper and lower doors. To do that use a plastic brush.
- Assemble the components following the inverse steps.

**NOTE: The sharp edge of the blade must be facing the front of the machine.**

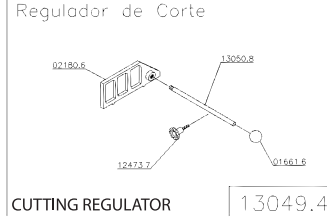
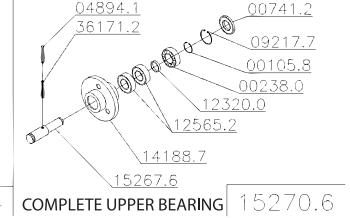
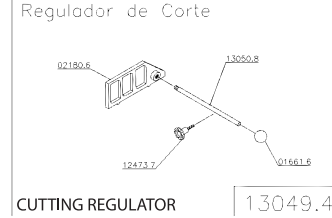
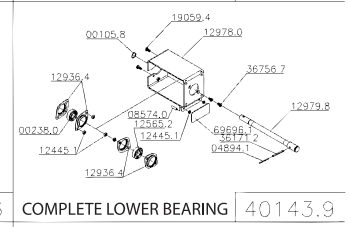
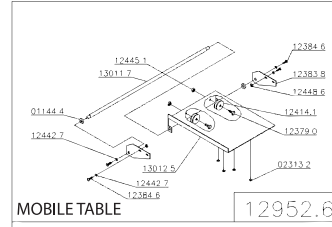
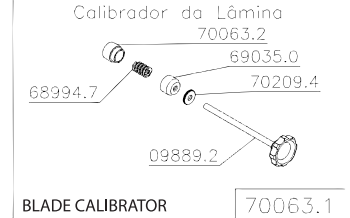
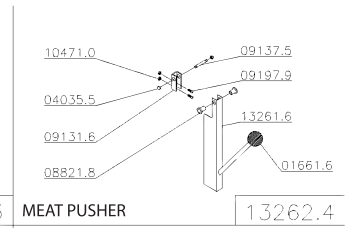
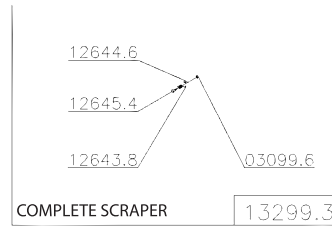
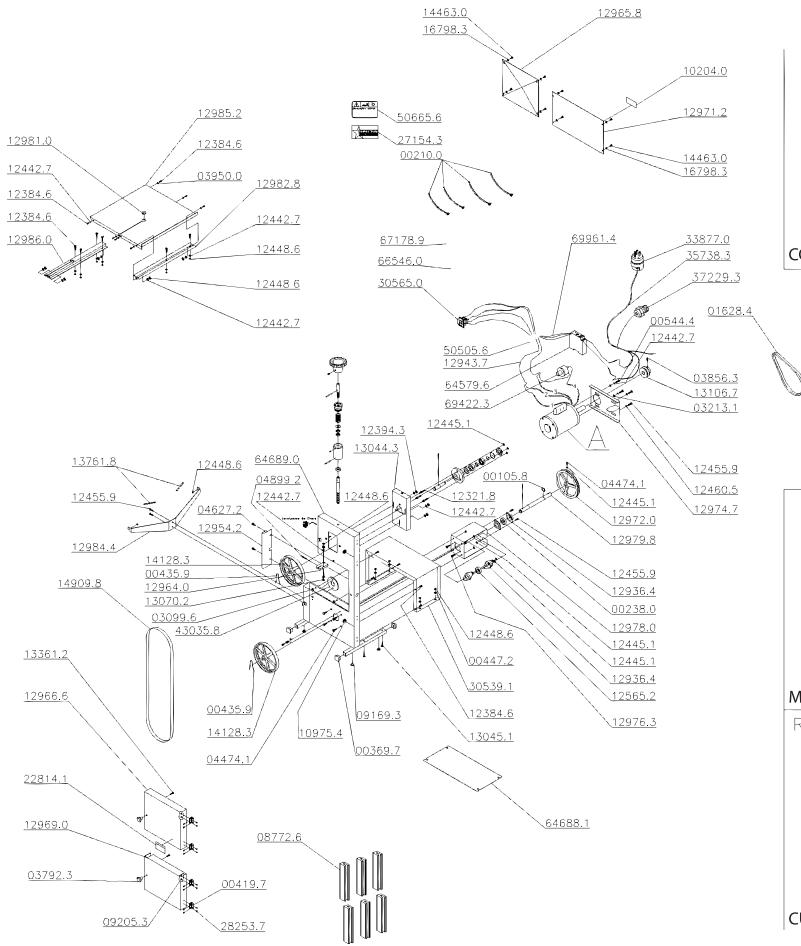
All removable components must be washed with warm water and neutral soap. Be careful when washing the blade. It has a sharp edge that could cause serious irreparable injuries to the hands.

**CAUTION: The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods. Under no circumstances should the bandsaw be hose rinsed as this may result in short circuit or serious damage to the machine.**

Clean the body of the machine with a damp clean cloth and wipe dry.

# Parts Breakdown

## Model BS-BR-1880 10274



# Parts Breakdown

## Model BS-BR-1880 10274

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF877	Shaft Retainer Ring 20x1.2 Din 471 for 10274	00105.8	38458	Large Rubber Ring for 10274	10975.4	38418	Blade Cover for 10274	12986.0
27688	Clamp K22 (T 50R) for 10274	00210.0	38426	SK/SKL Divider for 10274	12320.0	38471	Shaft Axis for 10274	13011.7
16396	Ball Bearing 6204 Z for 10274	00238.0	38451	Parafuso C/Zinc for 10274	12321.8	AI940	CS Mobile Table for 10274	13012.5
38255	Pedal Caps 20x20 for 10274	00369.7	38475	PFS M8x30 Din 965 Inox for 10274	12379.0	38434	Stretching Plate for 10274	13044.3
38417	Hinges 2" for 10274	00419.7	38472	Bearing Plate SK/L/10274/L for 10274	12383.8	38455	Screw M6x40 Din 933 ZB for 10274	13045.1
21836	Clip for 10274	00435.9	16416	Screw M6x12 Din 933 Stainless Steel for 10274	12384.6	76402	Complete Cutting Regulator Optional for 10274	13049.4
38453	Motor Pulley (Primer) for 10274	00447.2	38433	PCAN M6 Din 985 ZB for 10274	12394.3	21837	Adjustable Guide 1/2x318mm for 10274	13050.8
38112	Screw 1 4x5 8 for 10274	00544.4	38474	Double Pulley SK/SKL for 10274	12414.1	16427	Screw M6x25 for 10274	13070.2
38470	Cushioning Ring for 10274	01144.4	16419	Washer L.A6 4 125 Inox for 10274	12442.7	38442	Motor Pulley for 10274	13106.7
20455	Belt A 26 for 10274	01628.4	16421	Screw Nut M8 934 Inox for 10274	12445.1	38483	Pusher for 10274	13261.6
21838	Sphere with Hole 1/2 for 10274	01661.6	38281	Screw Nut M6 Din 934 Inox for 10274	12448.6	31402	Complete Pusher for 10274	13262.4
21835	Cut Regulator for 10274	02180.6	16422	Screw M8x20 Din 933 Stainless Steel for 10274	12455.9	16430	Complete Scraper for 10274	13299.3
38469	Cover for 10274	02313.2	16423	Washer L.A8.4 Stainless Steel for 10274	12460.5	16432	Screw 1/4x1/2 for 10274	13361.2
38180	Screw Nut M6 Din 934 ZB for 10274	03099.6	38477	Knob M8x30 for 10274	12473.7	38429	Profile Anti Noise for 10274	13761.8
16403	Washer L 3/8 Stainless Steel for 10274	03213.1	38448	Bearing 6204 RS1 Din 625 for 10274	12565.2	44761	10274 Wheel Diam. 225 for 10274	14128.3
38464	Door Knob for 10274	03792.3	78946	V Scraper for 10274	12643.8	38503	Alainham Bearing (White) for 10274	14188.7
78587	PFS M6x16 Din 916 Fosf. for 10274	03856.3	78947	V Shaver for 10274	12644.6	16435	Screw M4x10 for 10274	14463.0
30236	Washer L.A6 4 for 10274	03950.0	78948	V Pine FO Scraper for 10274	12645.4	78987	Band Saw Blade 74"5/8" 6TPI MK5/8x6 for 10274	14909.8
30341	Screw Nut 1 4 for 10274	04035.5	38446	Flanged Bearing for 10274	12936.4	38504	Upper Tree for 10274	15267.6
27700	Screw M8x20 Din 933 ZB for 10274	04474.1	78951	Key Switch Complete for 10274	12943.7	38501	Complete Aligning Bearing for 10274	15270.6
38432	Knob for Shield for 10274	04627.2	17884	Blade Cover for 10274	12954.2	30048	Cable 3x0.75mm for 10274	16798.3
14801	Central Shaft Pin 4x50 Din 1481 for 10274	04894.1	24201	Blade Guide for 10274	12964.0	27709	Screw M8x16 Din 933 ZB for 10274	19059.4
38437	Pin Elast.4x20 Din 1481 for 10274	04899.2	38423	Cover TS (White) for 10274	12965.8	38050	Caution Lable for 10274	22814.1
AM609	PFS M8x30 Din 916 Fosf for 10274	08574.0	38460	Door S (White) for 10274	12966.6	27720	Omcan Logo (Machines) for 10274	27154.3
AI939	Rubber Profile U 5x8 Gray for 10274	08772.6	38463	Door I (White) for 10274	12969.0	38344	PFS M4x8 Din 933 Inox for 10274	28253.7
38480	Bushing Guide for 10274	08821.8	38427	Door TI (White) for 10274	12971.2	65895	Inferior Cabinet C / Veneziana for 10274	30539.1
38479	Support for Pusher for 10274	09131.6	38444	Driven Pully for 10274	12972.0	AE677	Key W / Prot.30223 M2FT2FE3V / 19 for 10274	30565.0
38481	Push Shaft for 10274	09137.5	38443	Flange (Branco) for 10274	12974.7	AE578	Plug Americano Certificado 15A (3D224 for 10274	33877.0
38456	Foot 112429 for 10274	09169.3	38449	PFS M8x20 Din 965 ZB for 10274	12976.3	AE579	CB.3x2.1mm2 SJX2M Certif. for 10274	35738.3
38482	Screw M5x10 Din 84 Inox for 10274	09197.9	38447	Bearing Plate (White) for 10274	12978.0	38500	Elast. Pin 6x60 Din 1481 for 10274	36171.2
38404	Nut M4 Din 934 for 10274	09205.3	38445	Lower Shaft for 10274	12979.8	38499	PFS M8x16 Din 965 ZB for 10274	36756.7
27703	Ring 47x1.75 Din 472 for 10274	09217.7	20454	Table Guide for 10274	12981.0	AH548	Cable Press PG21 Black6PCA W/ Red.9A14 for 10274	37229.3
AM610	Handle with Rod M12x135mm for 10274	09889.2	38420	Reinforcement L (White) for 10274	12982.8	AM611	Complete Lower Bearing (Omcan) for 10274	40143.9
27704	ID Label Motor/Resist for 10274	10204.0	38430	Reinforcement (White) for 10274	12984.4	AM612	Thermal Protector Protection for 10274	43035.8
38055	Nut M5 Din 934 Stainless Steel for 10274	10471.0	38419	Stationary Table for 10274	12985.2	46383	Mini Contactor .CWC012-01-30x19 127V 60Hz for 10274	50505.6

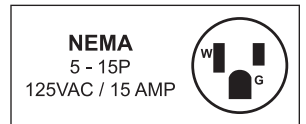
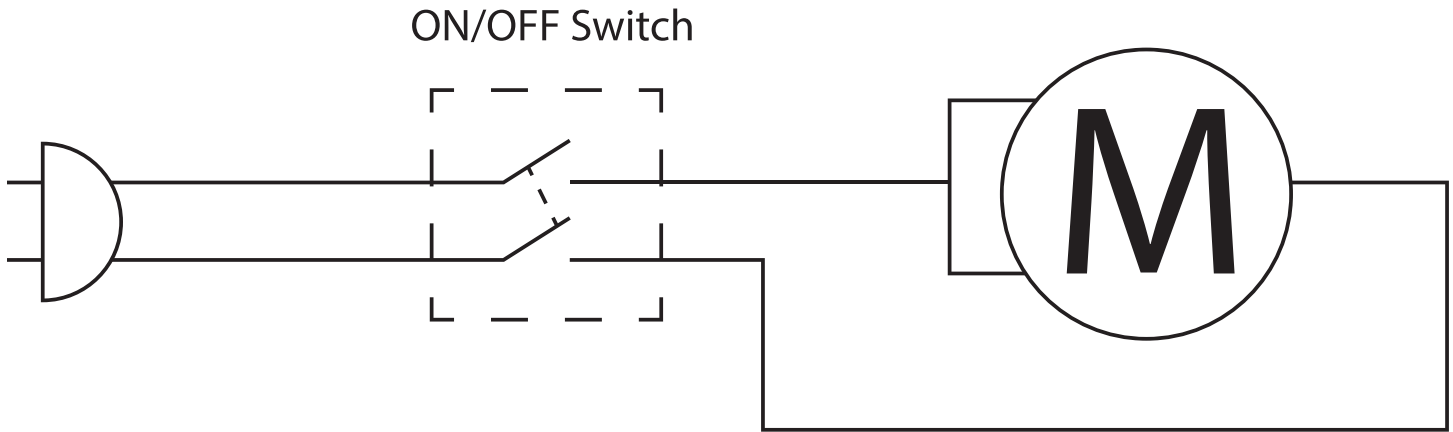
# Parts Breakdown

## Model BS-BR-1880 10274

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
78551	Cleaning Maintenance Label for 10274	50665.6	AM614	Wago Splicing Connector 2x0.25-4mm2 for 10274	67178.9	AM618	Wiring Harness Compl. for 10274	69961.4
AE582	Rele Sub./Sobretensao Monof. (RM17UBE1 for 10274)	64579.6	AM615	Compression Spring Diam.25x38 for 10274	68994.7	AM619	Blade Tension Calibrator for 10274	70063.1
AI941	Lower Closing Plate for 10274	64688.1	AM616	Calibrator Body for 10274	69035.0	AM620	Calibrator Stop for 10274	70063.2
AI942	CS Structure (White) for 10274	64689.0	AC964	Reset Button for 10274	69422.3	AM621	Handle Stop for 10274	70209.4
AM613	Wago Splicing Connector 5x0.25-4mm2 for 10274	66546.0	AM617	Adjustment Stop Plate for 10274	69696.1			

# Electrical Schematics

Model **BS-BR-1880** 10274





# 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:

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

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](mailto: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 6,500 globally sourced products.

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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 6500 produits provenant du monde entier.

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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 6,500 productos con origen a nivel mundial.

