



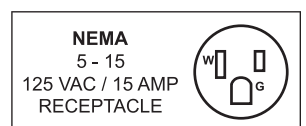
***Draught Beer Fridges***  
*Models BC-CN-0170-C, 0170-U*  
*Items 23829, 23720*  
***Instruction Manual***



*Revised - 11/26/2020*



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Model BC-CN-0170-C / Model BC-CN-0170-U

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## *Disclaimer*

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***OMCAN IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO A FLOOR DRAIN.***

# ***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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## SAFETY PRECAUTIONS

Read all of the instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:

1. Use this appliance only for its intended purpose as described in this operation manual.
2. This appliance must be properly installed in accordance with the installation instructions before it is used. See installation.

# ***Safety and Warranty***

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3. This appliance must be connected to a designated electrical outlet with the correct electrical supply.
4. Proper grounding must be ensured to reduce the risk of shock and fire. Do not cut or remove the grounding pin! If you do not have a three-prong electrical socket in the wall, have a certified electrician install the proper outlet. The wall receptacle must be properly grounded.
5. Never unplug your appliance by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
6. Immediately replace worn power cords, loose plugs and power outlets. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
7. To reduce the risk of electrical shock or fire, do not use extension cords or adapters to connect the unit to an electrical power source.
8. Unplug your appliance before cleaning or making any repairs.
9. We suggest that a certified technician perform the service if for any reason the product requires service.
10. If your old appliance is being discarded, we recommend that you remove the door and leave the shelves in place. This will reduce the possibility of danger to children.
11. This appliance should not be recessed or built into an enclosed cabinet. It is designed for freestanding installation only.
12. Do not operate your appliance in the presence of explosive fumes.
13. Do not tamper with the controls.
14. Do not operate this appliance when parts are missing or broken.
15. This appliance is designed for indoor use only and should not be used outdoors.
16. To reduce the risk of injury, do not allow children to play in or on the appliance. Close supervision is necessary when the appliance is used near children.
17. The appliance door must be closed during operation. Do not leave the door open when children are near the dispenser.
18. Do not run cord over carpeting or other heat insulators. Do not cover the cord. Keep cord away from traffic areas, and do not submerge in water. Do not attempt to operate this unit with a damaged cord or plug.
19. Do not roll the beer keg fridge with loaded beer kegs on carpet floor.
20. This appliance is not intended for use by young children or infirm persons without supervision.
21. This appliance is not a toy.
22. Young children should be supervised to ensure that they do not play with this appliance.
23. When transporting the refrigerator, keep the unit in the upright position. Do not tilt the appliance beyond 45° or place the unit in upside down position.

## **IMPORTANT SAFETY PRECAUTIONS OF CO<sup>2</sup> (CARBON DIOXIDE) GAS**

1. CO<sup>2</sup> gas can be dangerous. CO<sup>2</sup> cylinders contain high pressure compressed gas, which can be hazardous if not handled properly. Make sure you read and understand all the procedures for the CO<sup>2</sup> cylinders before installation.
2. Always connect the CO<sup>2</sup> cylinder to a regulator. Failure to do so may cause an explosion resulting in possible death or injury when the cylinder valve is opened.
3. Never connect the CO<sup>2</sup> cylinder directly to the product container.
4. Always follow the correct procedures when changing cylinders.
5. Never drop or throw a CO<sup>2</sup> cylinder.
6. Always keep CO<sup>2</sup> cylinders away from heat. Store extra cylinder at a cool place (preferably lower than 70°F)

# Safety and Warranty

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/ 21.1°C). Secure fasten with a chain in an upright position when storing.

7. Always ventilate and leave the area immediately if CO<sup>2</sup> leakage has occurred.
8. There are two safety devices in the pressure system in the form of a valve. One on the CO<sup>2</sup> bottle, the other is on the regulator.
9. Never attempt to refill CO<sup>2</sup> cylinder yourself. CO<sup>2</sup> tanks can be refilled at locations such as welding supply shops, party stores, fire supply shops, or where kegs are purchased.

## **DANGER**

Risk of child entrapment! Before throwing away your old appliance, remove the door so that children may not easily become trapped inside.

- Take off the doors.
- Leave the shelves or other accessories in place so that children may not easily become trapped inside.

**Note: If the refrigerator has been placed in a horizontal or tilted position for any period of time, please wait at least 24 hours before plugging the unit in.**

## **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	BC-CN-0170-C	BC-CN-0170-U
Capacity	170 L / 6 cu. ft.	
Max Ambient Temp Rating	32°C / 90°F	
Rated Current	1.9A	
Electrical	115V / 60Hz / 1	
Weight	88 lbs. / 39.9 kgs.	
Packaging Weight	94 lbs. / 42.6 kgs.	
Dimensions	21.3" x 25.3" x 47.3" / 540 x 641 x 1200mm	
Packaging Dimensions	23" x 27.8" x 35" / 584 x 705 x 889mm	
Item Number	23829	23720

## Installation

### PROPER LOCATION

- To ensure that your beer keg fridge works to the maximum efficiency it was designed for, keep it in a location where there is proper air circulation and electrical outlets.
- Choose a location where the beer keg fridge will be away from heat and will not be exposed to direct sunlight.
- This beer keg fridge is designed for indoor use only - it should not be used outdoors.
- This beer keg fridge is a freestanding design and should not be placed in a built in or recessed area.
- Beer keg fridge unit dimensions:  
21.3" x 33.2" (with casters) x 26.6"
- The following dimensions are recommended for clearances around the beer keg fridge:  
Sides: 5" (12cm).  
Back: 5" (12cm).

### ASSEMBLY INSTRUCTIONS

Read assembly instructions carefully to ensure that you understand all installation instructions before installing the beer keg fridge. If after completing the process you are still unsure whether the beer keg fridge has been properly installed, we recommend that you contact a qualified installer.

#### Installing the casters

Follow the steps below to install the casters.

1. Empty the inside of the cabinet completely and lay the beer keg fridge on it's side. We recommend that you place a piece of cardboard or cloth underneath the cabinet to prevent dents or scratches.
2. Insert the casters into the holes on the bottom corners of the cabinet. Tighten each caster by turning the nut clockwise with a wrench (not provided in the kit).



# Installation

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3. Once all four casters have been tightened, stand the cabinet in its upright position.

**Note:** Two of the casters include locking mechanisms to ensure the unit does not slide on hard floors. These two locking castors should be fastened at the front end of the unit, with the unlocked casters fastened on the rear end.

## Installing the beer tap

Follow the steps below to install the beer tap. There are notches on the bottom of the draft arm assembly that line up with grooves inside the opening on the top of the beer keg fridge. Align the draft arm with the opening on the top of the unit, then place inside and twist until secure. No screws are necessary, it locks into place simply.

Pay attention to use the thin black gasket for assembly.

## Installing the Guardrail

Follow these steps below to install the guardrail.

1. Place the guardrail on top of the cabinet.
2. Align all support feet of the guardrail with the holes on top of the unit.

## Installing the CO<sup>2</sup> Regulator and the CO<sup>2</sup> Cylinder

Follow these steps to safely install the CO<sup>2</sup> regulator and CO<sup>2</sup> cylinder. You must read and understand the following procedures for the CO<sup>2</sup> cylinders before installation.

**Note:** Your CO<sup>2</sup> cylinder has DOT (USA Department of Transportation) approval, however the cylinder has been shipped empty to avoid any possible accidents during transportation. When you purchase the first keg of beer, you must also have your CO<sup>2</sup> cylinder filled at your local supplier.

1. Install the CO<sup>2</sup> gas line tube to the regulator by attaching one end of the tube to the hose barb connection on the CO<sup>2</sup> regulator.
2. Insert the special washer (provided with the kit) into the regulator to cylinder attachment nut.
3. Attach the CO<sup>2</sup> regulator to the CO<sup>2</sup> cylinder by screwing the regulator nut onto the cylinder valve and tightening with an adjustable wrench.
4. Wrap the rubber strap that is attached to the interior of beer keg fridge unit around the CO<sup>2</sup> bottle to secure the bottle in place.
5. Position the cylinder so that you would be able to read the numbers on the gauges and have easy access to shut-off valves.

## Danger

CO<sup>2</sup> can be dangerous! CO<sup>2</sup> cylinders contain high-pressured gas, which can be hazardous if handled improperly. They must be handled with care.

## Tapping the Beer Keg - Installing Keg Tap (Single Valve Type Barrel)

Follow these steps below to tap the beer keg.

1. Make sure the black pull handle of the tap is in the closed (up) position before installing it on the keg. Insert the keg coupler into the locking neck of the beer keg and turn clockwise 1/4 to lock it into position.
2. When connecting the beer line, it is very important that the black rubber washer be installed inside the wing

# Installation

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nut before connecting the beer line to the tap. Remove the black rubber protective cap located on top of tap and screw the wing nut with the rubber washer. Tighten it firmly by hand.

3. Attach the CO<sup>2</sup> line end of the tube to the hose connection on the tap. Next, secure the tube by using the remaining self locking plastic snap on clamp to ensure that there are no leaks. Secure the clamp tightly with pliers.
4. Make sure the beer tower faucet is in the closed (handle pointed straight back) position before connecting the tap to the keg. To secure the tank connection, pull the tapping handle out and push down until it locks into position. Listen for the click of the pull handle when it shifts into the final downward position. This will open the beer and CO<sup>2</sup> gas valves. The keg is now tapped.
5. Carefully tilt the keg and rest the edge on the keg floor support on the bottom of the interior cabinet. Slide the beer keg slowly, ensuring that it is properly located and carefully close the door.
6. Your beer keg fridge comes with a 2.5lb. (1.1kg.) CO<sup>2</sup> bottle, which should be able to dispense 4 - 15Gal/ 56.8L kegs of beer.

# Operation

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## OPERATING YOUR BEER KEG FRIDGE

### Dispensing Beer

Follow the steps below to dispense beer.

1. Make sure that the beer keg fridge is plugged in properly to a 120V, 60Hz, 16 Amps grounded AC power outlet.
2. Place the drip tray under beer faucet to avoid messes from excess beer.
3. Open the beer faucet by pulling the tap towards you to dispense the beer.  
**Note:** If for any reason the beer does not come out of the tap, please refer to the Tapping the Beer Keg section.
4. Increase the pressure if the beer runs too slowly.
5. Hold the glass steady at a 45° angle, when it is 2/3 full, straighten the glass. Proper foam should be a tight creamy head and the collar on an average glass should be 3/4" to 1" high, ideally.

**Note:** It is normal to see condensation from on the faucet. It is caused by the difference of temperature between the cold beer and the inside of the faucet when the beer is flowing through the line.

# Maintenance

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## CLEANING & MAINTENANCE

### Flushing the Tubes

Follow the steps below to clean the keg tap and hoses.

1. Turn off CO<sup>2</sup> completely before attempting to clean.

# Maintenance

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2. Remove the hose from the coupler and carefully twist the dispenser faucet off the top of the beer keg fridge.
3. Ensure that the dispenser handle is in the down position before flushing the hose. If this is not set correctly, water cannot flow through. Hold the open end of the hose under running water for 3-5 minutes, while the beer dispenser faucet drains into the sink. This will clear any excess beer that is trapped inside, helping to prevent any bacteria or mold that could accumulate inside.
4. In order to clean and remove any excess beer that may leak into the unit space inside the door, remove the black rubber insulation and wipe with a wet towel as needed.

## Storage & Care

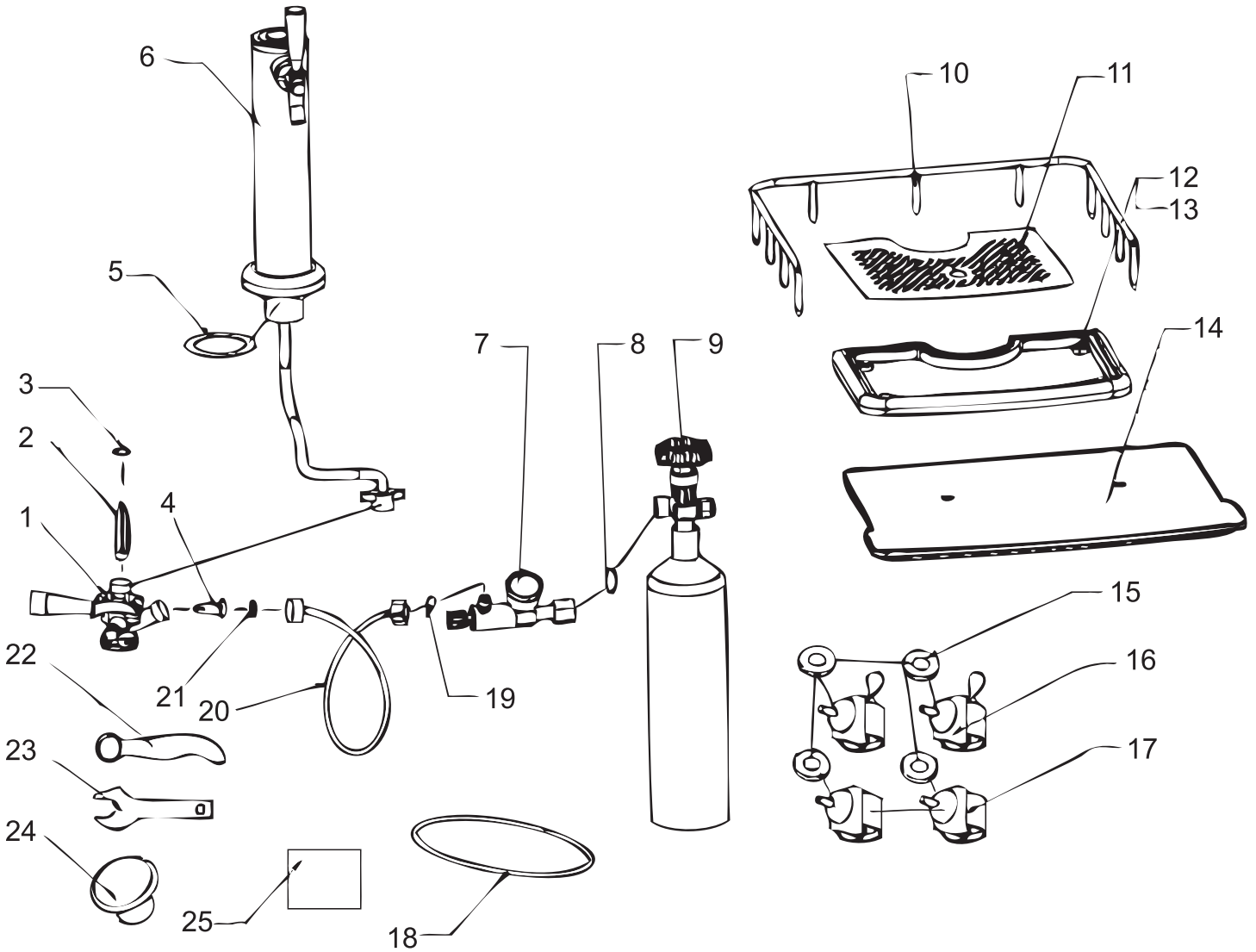
Follow the guidelines below to care for your beer keg fridge when not in use.

- Please adjust the temperature control dial to MID or LOW in colder environments because this unit does not self-defrost and ice may build up inside the unit. The temperature control dial is located inside the cabinet of the beer keg fridge.
- Always rinse the beer line if you do not intend to use your beer keg fridge, inside the cut out area at the bottom, lower left.
- To avoid permanent damage to the unit, never use sharp objects inside the beer keg fridge.

# Parts Breakdown

**Model BC-CN-0170-C** 23829

**Model BC-CN-0170-U** 23720





# Parts Breakdown

## Model BC-CN-0170-C 23829

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27113	Keg Coupler (Spigot Valve Assembly) for 23829	1	27122	Guard Rail for 23829	10	27131	Air Hose Wing Nut Washer for 23829	19
27114	Back Flow Stopper for 23829	2	27123	Stainless Drip Pan Top for 23829	11	27132	Air Hose for 23829	20
27115	Rubber Washer for 23829	3	27124	Drip Pan for 23829	12	27133	Air Hose Connector Washer for 23829	21
27116	CO <sup>2</sup> Rubber Directional Washer for 23829	4	27125	Rubber Foot for 23829	13	27134	Beer Tap Wrench for 23829	22
27117	Beer Tower Washer for 23829	5	27126	Keg Base Board for 23829	14	27135	Regulator Wrench for 23829	23
27118	Beer Tower Tap/Beer Hose Assembly for 23829	6	27127	Metal Washer for 23829	15	27136	Beer Tower Hole Cover for 23829	24
27119	CO <sup>2</sup> Regulator for 23829	7	27128	Keg Orator Casters Brake for 23829	16	27177	Miscellaneous Parts for 23829	25
27120	High Pressure Washer for 23829	8	27129	Keg Orator Casters for 23829	17			
31565	CO <sup>2</sup> Empty Canister 2.5 lbs. for 23829	9	27130	CO <sup>2</sup> Tank Strap for 23829	18			

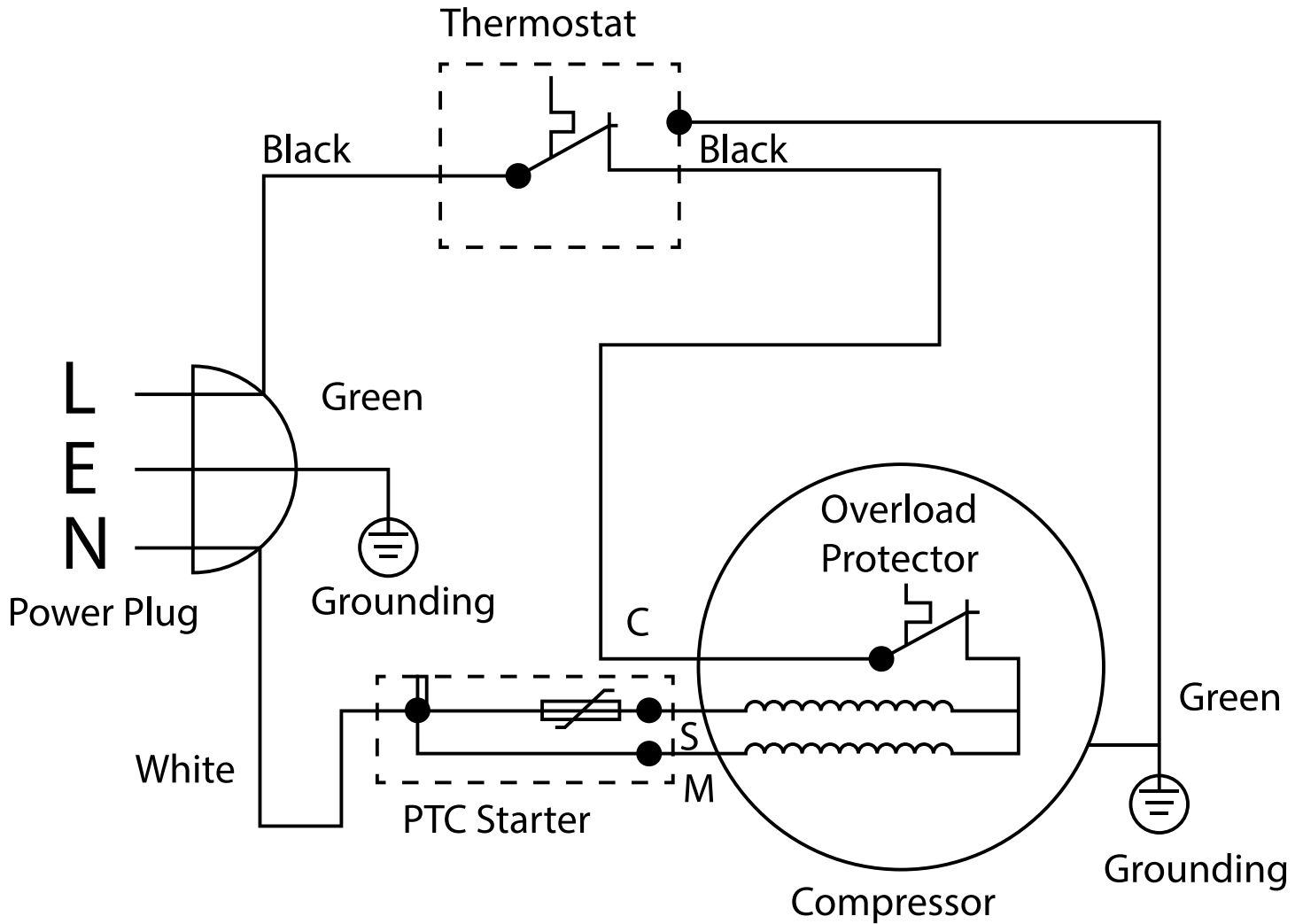
## Model BC-CN-0170-U 23720

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27113	Keg Coupler (Spigot Valve Assembly) for 23720	1	27122	Guard Rail for 23720	10	27131	Air Hose Wing Nut Washer for 23720	19
27114	Back Flow Stopper for 23720	2	27123	Stainless Drip Pan Top for 23720	11	27132	Air Hose for 23720	20
27115	Rubber Washer for 23720	3	27124	Drip Pan for 23720	12	27133	Air Hose Connector Washer for 23720	21
27116	CO <sup>2</sup> Rubber Directional Washer for 23720	4	27125	Rubber Foot for 23720	13	27134	Beer Tap Wrench for 23720	22
27117	Beer Tower Washer for 23720	5	27126	Keg Base Board for 23720	14	27135	Regulator Wrench for 23720	23
27118	Beer Tower Tap/Beer Hose Assembly for 23720	6	27127	Metal Washer for 23720	15	27136	Beer Tower Hole Cover for 23720	24
27119	CO <sup>2</sup> Regulator for 23720	7	27128	Keg Orator Casters Brake for 23720	16	27177	Miscellaneous Parts for 23720	25
27120	High Pressure Washer for 23720	8	27129	Keg Orator Casters for 23720	17			
41853	CO <sup>2</sup> Empty Canister 2.5 lbs. USA Standard for 23720	9	27130	CO <sup>2</sup> Tank Strap for 23720	18			

# Electrical Schematics

**Model BC-CN-0170-C** 23829

**Model BC-CN-0170-U** 23720





# 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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

