



Ice Cream Display Freezers

Models FR-CN-1473, 2007

Items 31457, 37815

Instruction Manual



Revised - 10/02/2025



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



Table of Contents

Model FR-CN-1473 / Model FR-CN-2007

Section	Page
Disclaimer-----	3
General Information -----	4 - 5
Safety and Warranty -----	5 - 9
Technical Specifications -----	9
Installation -----	10
Operation -----	10
Maintenance -----	11
Troubleshooting -----	11 - 12
Parts Breakdown -----	13 - 14
Electrical Schematics -----	15
Notes -----	16 - 18
Warranty Registration -----	19

Disclaimer

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.

OMCAN N'EST PAS RESPONSABLE DES DOMMAGES DUS AUX FUITES D'EAU. LA GARANTIE POUR LES FUITES D'EAU EST ANNULÉE SI LA TEMPÉRATURE AMBIANTE DE LA PIÈCE DÉPASSE 75°F ET 55% D'HUMIDITÉ RELATIVE, ET SI LE DRAIN DE L'APPAREIL N'EST PAS RACCORDÉ DIRECTEMENT À UN DRAIN DE PLANCHER.

OMCAN NO SE HACE RESPONSABLE DE LOS DAÑOS CAUSADOS POR FUGAS DE AGUA. LA GARANTÍA POR FUGAS DE AGUA QUEDA ANULADA SI LA TEMPERATURA AMBIENTE SUPERA LOS 75°F Y EL 55% DE HUMEDAD RELATIVA, Y EL DESAGÜE DEL APARATO NO ESTÁ CONECTADO DIRECTAMENTE A UN DESAGÜE DE PISO.

General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le 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 cueillis par un tiers transporteur.

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

General Information

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

CAUTION

1. Risk of fire / flammable materials, taking care to avoid causing a fire by igniting flammable material.
2. Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
3. Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
4. Do not damage the refrigerant circuit.

Safety and Warranty

5. Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
6. The ambient temperature and humidity conditions of the cooler climate class following the tab below:

Test room climate class	Dry bulb temperature (C)	Relative Humidity (%)	Dew point (C)	Water vapor mass in dry air (g/kg)
0	20	50	9.3	7.3
1	16	80	12.6	9.1
8	23.9	55	14.3	10.2
2	22	65	15.2	10.8
3	25	60	16.7	12.0
4	30	55	20.0	14.8
6	27	75	21.1	15.8
5	40	40	23.9	18.8
7	35	75	30.0	27.3

NOTE: the water vapor mass in dry air is one of the main points influencing the performance and the energy consumption of the freezers. Therefore, the order of the climate class in the table is based on the water vapor mass column.

CAUTION: REFRIGERANT CLASS A3 PER ANSI/ASHRAE 34

CAUTION FOR SAFETY

- Warning! Do not damage the cooling fluid circuit.
- Warning! Do not damage walls of the machine: the cooling fluid circuit may damage.
- Warning! Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- Warning! The equipment must not be used by persons (including children) whose physical, sensorial, or mental capacities are reduced, or who lack experience and know-how, unless they have been provided, by means of a person responsible for their safety, with suitable monitoring or instructions about the use of the equipment. Children must be monitored to ensure they do not play with the equipment.
- Warning! Keep clear of obstruction all ventilation openings in the appliance enclosure or in the structure for building-in.
- Warning! The appliance shall be installed in accordance with national wiring regulations.
- Warning! Do not use means to accelerate the defrosting process or to clean, other than those recommended by the manufacturer.
- Warning! The appliance shall be stored in a well-ventilated area where the room size corresponds to the room area as specified for operation.
- Warning! The appliance shall be stored in a room without continuously operating open flames (for example an operating gas appliance) and ignition sources (for example an operating electric heater).
- Do not pierce or burn.
- Be aware that refrigerants may not contain an odor.
- Warning! The appliance shall be stored so as to prevent mechanical damage from occurring.

Safety and Warranty

- Warning! Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Notice! Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.
- Notice! Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- Notice! Component parts shall be replaced with like components so as to minimize the risk of possible ignition due to incorrect parts. The appliance is to be installed in accordance with the Safety.
- Notice! Any person who is involved with working on or breaking into a refrigerant circuit should hold a current valid certificate from an industry-accredited assessment authority, which authorizes their competence to handle refrigerants safely in accordance with an industry recognized assessment specification.
- Notice! Servicing shall only be performed as recommended by the equipment manufacturer. Maintenance and repair requiring the assistance of other skilled personnel shall be carried out under the supervision of the person competent in the use of flammable refrigerants.
- 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.
- Please according to local regulations regarding disposal of the appliance for its flammable blowing gas. Before you scrap the appliance, please take off the doors to prevent children trapped.
- 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.
- Please according to local regulations regarding disposal of the appliance for its flammable blowing gas. Before you scrap the appliance, please take off the doors to prevent children trapped.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments.
 - Farm houses and by clients in hotels, motels and other residential type environments.
 - Catering and similar non-retail applications.
- The appliance shall not be installed in public corridors or lobbies.
- The appliance is to be installed in accordance with the Safety Standard for Refrigeration Systems, ANSV/ASHRAE 15.
- Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges, or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.
- Before carrying out Decommissioning procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to re-use of recovered refrigerant. It is essential that electrical power is available before the task is commenced.
- When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good practice that all refrigerants are removed safely.

Safety and Warranty

- The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of all appropriate refrigerants including, when applicable, FLAMMABLE REFRIGERANTS.
- The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant waste transfer note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.
- The maximum loading of each type of shelf is 8kg.
- All maintenance staff and others working in the local area shall be instructed on the nature of work being carried out. Work in confined spaces shall be avoided.
- If any hot work is to be conducted on the refrigerating equipment or any associated parts, appropriate fire extinguishing equipment shall be available on hand. A dry chemical or CO2 fire extinguisher should be adjacent to the charging area.
- No person carrying out work in relation to a REFRIGERATING SYSTEM which involves exposing any pipe work shall use any sources of ignition in such a manner that it may lead to the risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept sufficiently far away from the site of installation, repairing, removing and disposal, during which refrigerant can possibly be released to the surrounding space. Prior to work taking place, the area around the equipment shall be surveyed to make sure that there are no flammable hazards or ignition risks. "No Smoking" signs shall be displayed.
- Checking for presence of refrigerant, The area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially toxic or flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with all applicable refrigerants, i.e., no spark, adequately sealed, or intrinsically safe.
- Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot work. A degree of ventilation shall continue during the period that the work is carried out. The ventilation should safely disperse any released refrigerant and preferably expel it externally into the atmosphere.
- Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. At all times, the manufacturer's maintenance and service guidelines shall be followed. If in doubt, consult the manufacturer's technical department for assistance.
- Detection of flammable refrigerants: Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.

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 LABOR 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.

Safety and Warranty

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	FR-CN-1473	FR-CN-2007
Item Number	31457	37815
Power	0.33 kW	0.65 kW
Freezer Capacity	500 L / 17.7 cu.ft.	700 L / 24.7 cu.ft.
Number of Doors	2	
Number of Baskets	5	6 - 7
Max Ambient Temp Rating	24°C / 75°F	
Temperature Range	8 to -22°C / 46.4 to -7.6°F	
Refrigerant	R290	
Electrical	110-120V / 60Hz / 1	
Weight	176.3 lbs. / 80 kgs.	264.5 lbs. / 120 kgs.
Packaging Weight	192 lbs. / 87 kgs.	283 lbs. / 128.5 kgs.
Dimensions	58" x 29.8" x 32.3" 1473 x 756 x 819mm	78.7" x 29.8" x 32.3" 2000 x 756 x 819mm
Packaging Dimensions	60" x 32" x 35" 1524 x 813 x 889 mm	81" x 32" x 35" 2057 x 813 x 889mm

Installation

TRANSPORTATION AND PLACEMENT

- When transporting the chest freezer from one place to another, the inclination of the cabinet should not exceed 45 degrees, for prevention against compressor or system damage.
- Before use, remove all the packing material. The back side of the cabinet should be more than 20cm / 7.87" away from the wall, both flank sides more than 20cm / 7.87".
- The freezer should be put in well-ventilated, dry place. Don't use it under direct sunshine. The freezer should be kept away from water sink, heat source and any volatile, corrosive material.

POWER SOURCE AND TEST-RUNNING

- Specified capacity of the wire is 7A. Section of the wire is 0.82mm². Single line or compound lines are all allowed. A fuse of 2.5A specified electric current should be installed. (Power cord should be replaced with the same of 7A and 0.82mm², when it is damaged).
- Single-phase power supply, 60Hz, voltage range 98~132V. If the voltage is unstable, please install a voltage stabilizer with capacity above 1000W.
- Avoid turning the power on and off too frequently. If the power is turned off, wait an interval of 5 minutes before turning it on again.
- When the freezer will be out of use for a long time, disconnect the power first, then clean it. Please examine the circuit before reuse.

Operation

OPERATION OF THE TEMPERATURE CONTROL KNOB

- The temperature in the cabinet can be controlled with the temperature control knob.
- The knob should be kept upright normally to adjust the temperature. FREEZING MAX/HI is the strongest cooling position and is suitable for fast freezing. Do not keep the knob at this point for long periods of time.

FOOD STORAGE

- There must be space between the foods stored in the cabinet, between the foods and the inner surface of the cabinet, so as to keep good ventilation of cold air and freeze evenly. Do not put in any bottled or canned beverages with freezing point above the temperature in the cabinet when it is below zero.
- For foods that should be moisture-free or lose water easily, wrap them up with airtight food bags or plastic films before putting in the cabinet to avoid smell-mixing and reduce frosting.
- Storage of volatile and combustible gases, liquids as strong alkalis, strong acids, petrol, etc. is forbidden.
- This equipment is designed and intended exclusively for the storage of ice cream and other frozen desserts.

Maintenance

- The freezer should be cleaned regularly. When cleaning, turn off the power, take out the foods in the cabinet and clean the inside using water or a little neutral detergent.
 - Do not use boiling water, acid, chemical diluents, petrol and oil, or dirt-removing powder.
 - Dry it after cleaning.
 - Use light soapy water when cleaning the door seal, apply a little talcum powder on it after natural drying to extend its service life.
 - Use a soft cloth with water or a little detergent to clean the external surface.
- Note, keep the power supply, electric cable and plug away from water to avoid electric shock.**
- Except on common failures, those who are not service technician should not take apart and repair the freezer on their own, to avoid worsening the trouble. Unauthorized repair of electrical parts such as compressor or temperature controller is forbidden.

DEFROSTING

- Defrost for better freezing efficiency when the frost film in the cabinet is 4-5mm thick.
- When defrosting, turn off the power, take out the frozen foods, open the door for warming and melting. Use soft cloth to absorb water and clean it up.
- Do not use sharp metal tools such as steel brush to clean the frost film when defrosting to avoid evaporator damage.

Troubleshooting

Symptom	Cause	Solution
The indicator is not on or the compressor does not start.	The plug isn't connected to the socket.	Re-connect it.
	No power.	Connect to a socket with power.
The indicator is on, but the compressor doesn't work and buzzes only.	The power voltage is <98V.	Attach a power-regulator with more than 1000W power.
The compressor stops a minute after start, and restart after a few minutes, and so repeatedly.	The power voltage is >132V.	

Troubleshooting

Symptom	Cause	Solution
The compressor works normally, but the temperature in the cabinet cools too slowly.	The door is being opened too frequently.	Reduce open times.
	There is too much food in the cabinet, and it is placed improperly.	Place food properly, keep space between them for ventilation of cold air.
	The frost film is too thick.	Take out food and defrost.
	The surface of the condenser is too dirty.	Stop and clean the condenser.
	The door doesn't seal.	Adjust the door seal.
The noise is too loud.	The freezer is placed in an unstable location.	Place it in a stable location.
	The fixing of the freezer is loose.	Tighten the fixing.
	There's contact between pipes.	Separate the pipes.

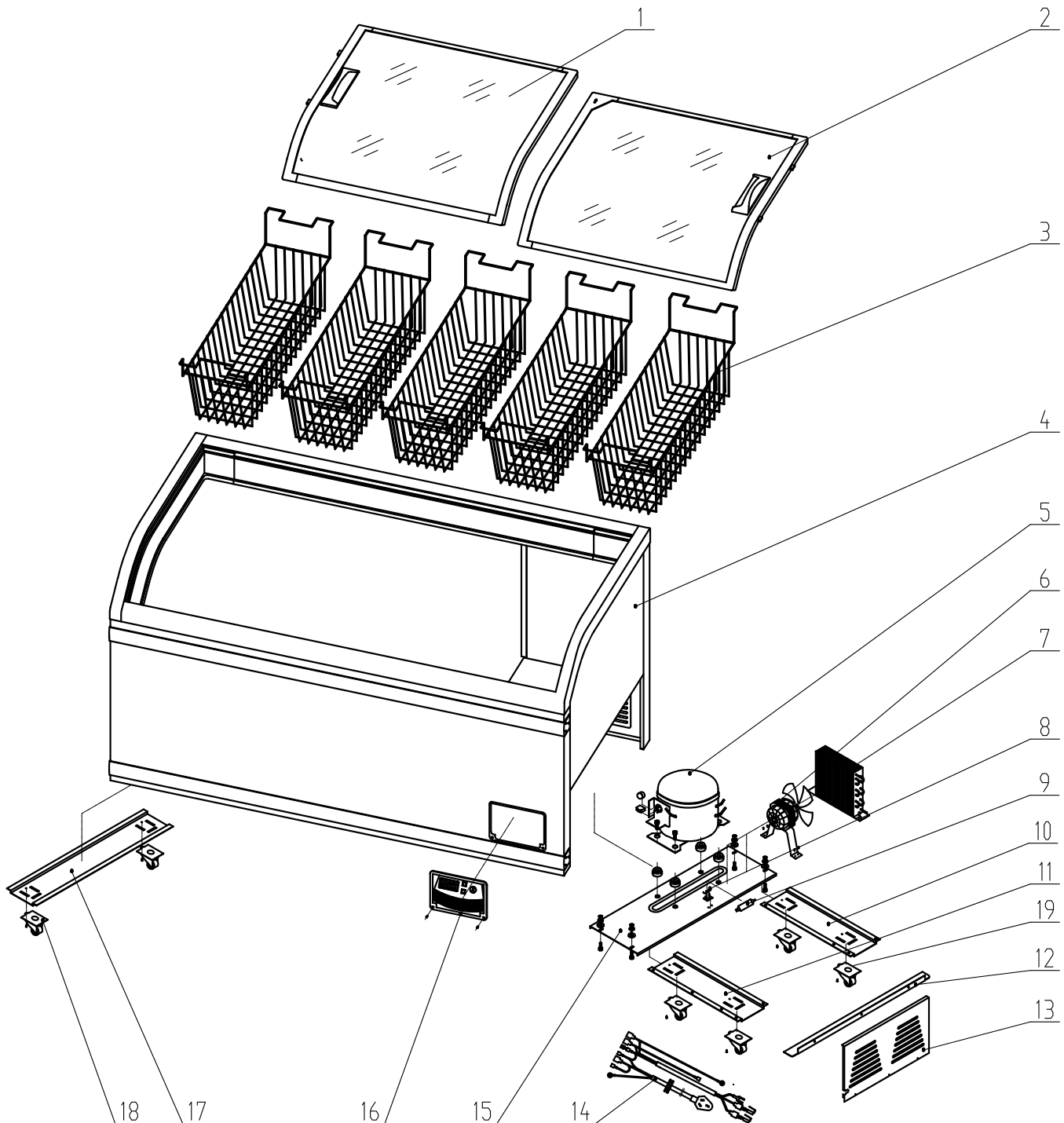
THE FOLLOWING ARE WITHIN NORMAL OPERATING PARAMETERS:

- When the freezer is working or after it stops for a while, the refrigerant in the pipes is cycling and makes "running water" sounds.
- The surface temperature of the compressor may be up to 70°~80° when it is working.
- The back side of the freezer is hot.
- In rainy season, the external surface of the cabinet may have dew, which means no defect on normal use. Just dry it with a piece of cloth.

For service call 1-800-465-0234.

Parts Breakdown

Model FR-CN-1473 31457
Model FR-CN-2007 37815



Parts Breakdown

Model FR-CN-1473 31457

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
28455	LEFT GLASS DOOR FOR 31457	1	28460	FILTER SUPPORT FOR 31457	8	28466	PLUG SERIES FOR 31457	14
40162	RIGHT GLASS DOOR FOR 31457	2	28461	FILTER FOR 31457	9	28467	COMPRESSOR SUPPORT FOR 31457	15
76695	BASKET FOR 31457	3	28462	CASTER IRON CHANNEL A FOR 31457	10	28468	THERMOSTAT SERIES FOR 31457	16
63505	COMPRESSOR (R290) LZ72XU/ /400W FOR 31457	5	28463	CASTER IRON CHANNEL B FOR 31457	11	76709	CASTOR CHANNEL IRON FOR 31457	17
28458	COOLING MOTOR FOR 31457	6	28464	IRON LINER FOR 31457	12	76710	CASTOR WITH BRAKE FOR 31457	18
28459	FINNED CONDENSER FOR 31457	7	28465	SHUTTER FOR 31457	13	28469	CASTER WITHOUT BRAKE FOR 31457	19

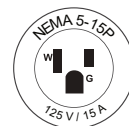
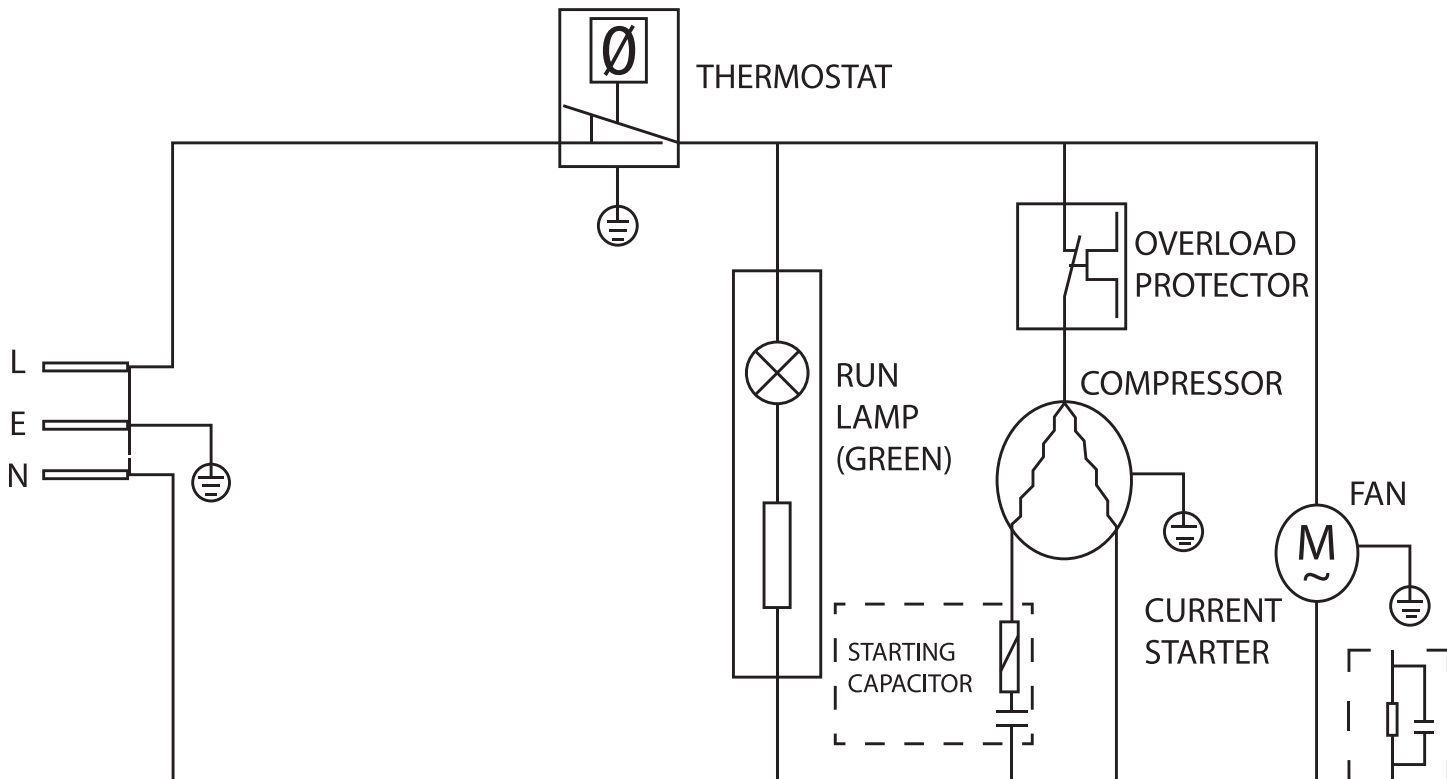
Model FR-CN-2007 37815

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
40164	LEFT GLASS DOOR FOR 37815	1	76700	FILTER SUPPORT FOR 37815	8	76706	POWER CABLE FOR 37815	14
40163	RIGHT GLASS DOOR FOR 37815	2	76701	FILTER FOR 37815	9	76707	COMPRESSOR SUPPORT FOR 37815	15
76695	BASKET FOR 37815	3	76702	CASTOR CHANNEL IRON A FOR 37815	10	28468	THERMOSTAT SERIES FOR 37815	16
AE662	COMPRESSOR NUT90LR FOR 37815	5	76703	CASTOR CHANNEL IRON B FOR 37815	11	76709	CASTOR CHANNEL IRON FOR 37815	17
76698	COOLING FAN FOR 37815	6	76704	IRON LINER FOR 37815	12	76710	CASTOR WITH BRAKE FOR 37815	18
76699	CONDENSER FOR 37815	7	76705	SHUTTER FOR 37815	13	28469	CASTER WITHOUT BRAKE FOR 37815	19

Electrical Schematics

Model FR-CN-1473 31457

Model FR-CN-2007 37815



Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

[illegible]



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



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.

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.

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.

