



Wine Cooler

Model WC-CN-0275-D

Item 47149

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 - 05/28/2026



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



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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, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

IMPORTANT SAFEGUARDS

When using this appliance, always exercise basic safety precautions, including the following:

1. Read all of the instructions before using this appliance.
2. 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.

Safety and Warranty

3. Children should be supervised to ensure that they do not play with the appliance.
4. Use this appliance only for its intended purpose as described in this use and care guide.
5. This wine cellar must be properly installed in accordance with the installation instructions before it is used. See grounding instructions in the installation section.
6. Never unplug your wine cellar by pulling on the power cord. Always grasp the plug firmly and pull straight out from the outlet.
7. Unplug your wine cellar before cleaning or before making any repairs.
Note: if for any reason this product requires service, we strongly recommend that a certified technician performs the service.
8. The SUPPLY CORD cannot be replaced. If the cord is damaged the appliance should be scrapped.
9. This appliance is designed for free standing installation only.
10. **DANGER: RISK OF CHILD ENTRAPMENT.** Before you throw away your old wine cellar, take off the doors. Leave the shelves in place so that children may not easily climb inside. If your old wine cellar is not being used, we recommend that you remove the door and leave the shelves in place. This will reduce possibility of danger to children.
11. Do not operate your wine cellar in the presence of explosive fumes.
12. Do not store foods in wine cellar as interior temperature may not be cool enough to prevent spoilage or may cause bacteria growth.

SAVE THESE INSTRUCTIONS

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 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 <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components (cardboard, polyethylene, and others) 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	WC-CN-0275-D
Item Number	47149
Electrical	110-120V / 60Hz / 1
Power	230 W
Capacity	290 Bottles / 24 cu.ft.
Inner Humidity	60 - 70%
Max Ambient Temp Rating	16° - 38°C / 60° - 100 °F
Temperature Range	5 - 20°C / 41 - 68°F
Refrigerant	R600a
Net Weight	317.5 lbs. / 144 kgs.
Packaging Weight	410.1 lbs. / 186 kgs.
Net Dimensions	31.5" x 28.2" x 81.3" / 800 x 716 x 2065mm
Packaging Dimensions	37.8" x 34.6" x 89.6" / 960 x 880 x 2277mm

Installation

ELECTRICAL REQUIREMENT

- Make sure there is a suitable power outlet (110-120 Volts, 15 Amps outlet) with proper grounding to power the wine cellar.
- Avoid the use of three plug adapters or cutting off the third grounding in order to accommodate a two plug outlet. This is a dangerous practice since it provides no effective grounding for the wine cellar and may result in shock hazard.

INSTALL LIMITATIONS

- Do not install your wine cellar in any location not properly insulated or heated (e.g. garage, etc.) Your wine cellar was not designed to operate in temperature settings below 60° Fahrenheit.
- Select a suitable location for the wine cellar on a hard even surface away from direct sunlight or heat source (e.g. radiators, baseboard heaters, cooking appliances, etc.) Any floor unevenness should be corrected with the leveling legs located on the front and rear bottom corners of the wine cellar.
- This appliance is designed for free standing installation only.

Installation

USE OF EXTENSION CORDS

- Avoid the use of an extension cord because of potential safety hazards under certain conditions. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug and a 3-slot outlet that will accept the plug. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.

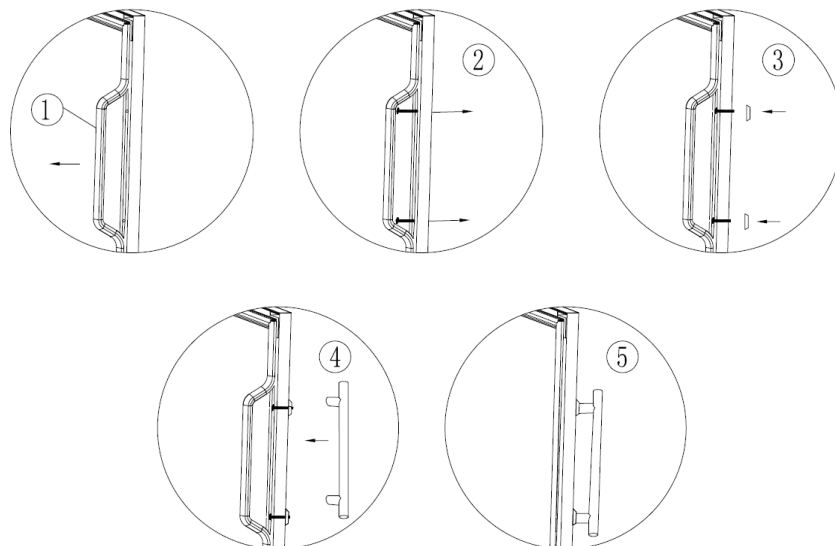
REMOVING THE SHELF

To remove a rolling shelf:

1. Remove all bottles.
2. Pull the shelf out as far as it will go.
3. Lift the shelf up and off the slides.

INSTALLING THE HANDLE

1. Pull back the door seal behind handle location.
2. Insert screws into pre-drilled screw holes.
3. Attach gasket.
4. Attach handle.
5. Tighten screws and press door seal back into place.



Warning: do not overtighten the handle or breakage may occur!

WINE CELLAR FEATURES AND USE

INITIAL SETUP

- Before connecting the wine cellar to the power source, let it stand upright for approximately 24 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Once you have plugged the unit into an electrical outlet, let the unit run for at least 60 minutes to acclimate before making any adjustments.

TEMPERATURE ADJUSTMENT

- The wine cellar can be set to any temperature between 41° and 68°F to accommodate your wine storage requirements. To set the temperature, press the button above the + or - icons to increase or decrease the temperature setting until the desired temperature is attained. It may take some time to reach the set temperature.

SHELVING (TYPE AND NUMBER OF SHELVES WILL VARY PER MODEL)

Your cabinet was designed to store a maximum number of bottles securely. We recommend that you observe the tips below to optimize loading:

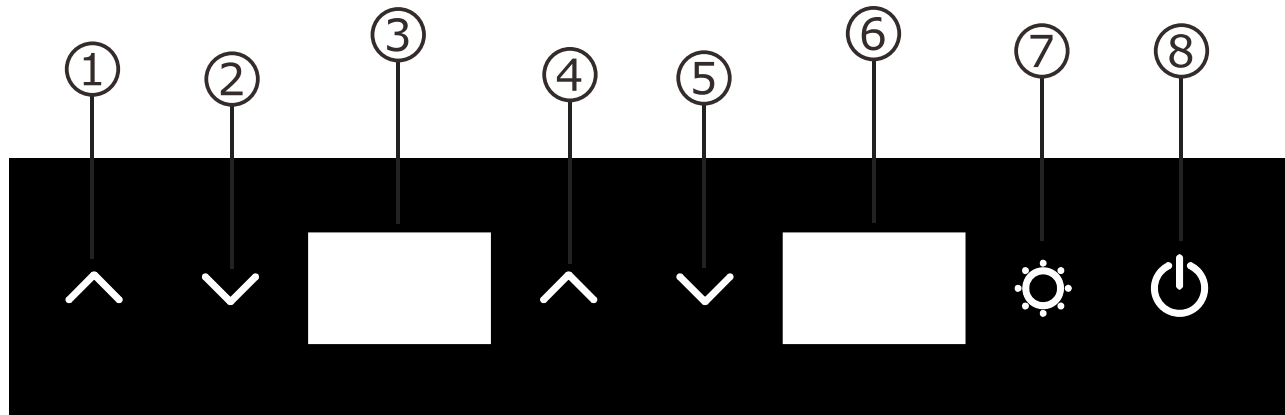
- Remove packing materials from shelves once unit is stable and ready for storage.
- Disperse the bottles evenly to avoid concentrating weight in one place. Bottles must not touch either the back of the cabinet or the step at the bottom.
- Make sure that the bottles are not all grouped together either at the top or bottom of the cabinet.
- Only pull out one rolling shelf at a time. Never attempt to pull more than one.
- Maximum weight capacity per shelf is 80 lbs. You can increase your wine cellar's storage capacity by removing shelves and stacking bottles on top of one another.
- Do not stack more than 2 rows of bottles per shelf.

Please note: if up to half of your collection consists of non-standard Bordeaux size bottles, your maximum capacity may be reduced by 20-25%. If your collection consists mostly of larger sized bottles, your maximum capacity may be reduced by as much as 40%.

Operation

OPERATING YOUR WINE CELLAR

Each wine cellar includes an operating panel on the front of the unit. This operating panel includes several features to operate and control the temperature.



1. Increase temperature (upper zone).
2. Decrease temperature (upper zone).
3. Temperature display (upper zone).
Fahrenheit/Celsius: press the UP (1) and DOWN (2) icons simultaneously for 3 seconds to toggle the LED display between Celsius or Fahrenheit readings.
4. Increase temperature (lower zone).
5. Decrease temperature (lower zone).
6. Temperature display (lower zone).
7. Turns the interior light ON and OFF.
8. Turns the power ON and OFF.

BEFORE YOU START

The wine cellar should be placed in a location where the ambient temperature is at 75 degrees Fahrenheit. If the ambient temperature is above or below this range, the performance of the unit may be affected. For example, placing your unit in extreme cold or hot conditions may cause interior temperatures to fluctuate.

SETTING THE TEMPERATURE CONTROL

NOTE: the temperature readout shows the actual cellar temperature, it will temporarily show the set temperature while making adjustments, then reverts back after 5 seconds.

1. Make sure power cord is connected to a properly grounded outlet.
2. Turn power ON.
3. Set the desired temperature by pushing the  or  button.
4. Increase or decrease 1°F with each push of the  or  button.

NOTE: temperatures may fluctuate depending on whether the interior light is ON or OFF and depending on

the position of the bottles.

CHARCOAL FILTER

Your wine cooler is equipped with a charcoal air filter to help ensure the air inside is free from odors and in maintaining proper humidity levels. The filter icon on the display illuminates every year to remind you its time to change the filter.



Replacing the filter: the filter is located inside your wine cooler on the back wall. Turn counterclockwise to unlock, then remove. Replace with a new filter and turn clockwise to lock in place.

- To reset filter counter: press and hold for 3 seconds temp down (2) icon and light bulb (3) simultaneously, until you hear a beep.
- Filter days remaining - calendar check: press and hold for 3 seconds temp UP (1) icon and light bulb (3) simultaneously, until you hear a beep (shows the amount of days remaining).

INTERIOR LIGHT

To complement the look of your wine collection, LED lighting has been built into the wine cellar. You can also set the intensity of the lighting.

Lights: press 1x ON and 2x for OFF.

Light intensity: to change the default light intensity, press and hold down the light bulb (3) icon for 3 seconds to program, then use the UP (1) and DOWN (2) keys to scroll through the light intensity settings: 100%, 50%, 25%.

LOCKING AND UNLOCKING THE CONTROL PANEL

- To lock or unlock the control panel: press and hold for 3 seconds light bulb (3) icon and power (4) icon simultaneously, until you hear a beep. The default setting is unlocked.

NORMAL OPERATING SOUNDS YOU MAY HEAR

- Boiling water, gurgling sounds or slight vibrations that are the result of the refrigerant circulating through the cooling coils.
- The thermostat control will click when it cycles on and off.
- Popping or crackling noises due to the auto defrost cycle melting frost build-up.

Maintenance

PROPER WINE CELLAR CARE AND CLEANING

CLEANING AND MAINTENANCE

WARNING

To avoid electric shock always unplug your wine cellar before cleaning. Ignoring this warning may result in death or injury.

CAUTION

Before using cleaning products, always read and follow manufacturer's instructions and warnings to avoid personal injury or product damage.

GENERAL

- Prepare a cleaning solution of 3-4 tablespoons of baking soda mixed with warm water. Use sponge or soft cloth, dampened with the cleaning solution, to wipe down your wine cellar.
- Rinse with clean warm water and dry with a soft cloth.
- Do not use harsh chemicals, abrasives, ammonia, chlorine bleach, concentrated detergents, solvents or metal scouring pads. Some of these chemicals may dissolve, damage and/or discolor your wine cellar.
- Your wine cellar should be cleaned properly once a year.

MOLD ON THE INTERIOR

Microscopic mold spores are naturally occurring and present in the ambient air. When mold gets in your wine cellar it may grow within the humid environment. Removal can be completed with mild solutions of commonly available products such as Borax, vinegar, or baking soda.

DOOR GASKETS

- Clean door gaskets every three months according to general instructions. Gaskets must be kept clean and pliable to assure a proper seal.
- Petroleum jelly applied lightly on the hinge side of gaskets will keep the gasket pliable and assure a good seal.

POWER INTERRUPTIONS

- Occasionally there may be power interruptions due to thunderstorms or other causes. Remove the power cord from AC outlet when a power outage occurs. When power has been restored, wait 3 to 5 minutes then re-plug the power cord to AC outlet.

VACATION AND MOVING CARE

- For long vacations or absences, unplug the wine cellar and clean the wine cellar and door gaskets according to "general cleaning" section. Leave doors open, so air can circulate inside.
- When moving always move the wine cellar vertically. Do not move with the unit lying down, as possible damage to the sealed system could occur.

Note: after moving, wait 24 hours before plugging in the wine cellar.

Maintenance

CHANGING THE LOCK

1. Unlock the lock.
2. Remove the sheet iron with a screwdriver.
3. Turn and take out the lock from the lock hole.
4. Put the new lock into the hole and insert the sheet iron to hold the lock in place. Ensure the sheet iron is correctly inserted as shown in picture B. Reassemble by following the above in reverse order.



Troubleshooting

Many common issues with your wine cellar can be easily solved. Try the troubleshooting tips below if you experience any problems.

WINE CELLAR DOES NOT OPERATE

- Check if wine cellar is plugged in.
- Check if there is power in the AC outlet, by checking the circuit breaker.

WINE APPEARS TOO WARM

- Frequent door openings.
- Allow time for recently added wine to reach desired temperature.
- Check gaskets for proper seal.
- Clean condenser coils.
- Adjust temperature control to colder setting.

WINE TEMPERATURE IS TOO COLD

- If temperature control setting is too cold, adjust to a warmer setting.

WINE CELLAR RUNS TOO FREQUENTLY

- This may be normal to maintain constant temperature during high temperature and humid days.
- Doors may have been opened frequently or for an extended period of time.
- Clean condenser coils.
- Check gasket for proper seal.

Troubleshooting

- Check to see if doors are completely closed.

MOISTURE BUILD-UP ON INTERIOR OR EXTERIOR OF THE WINE CELLAR

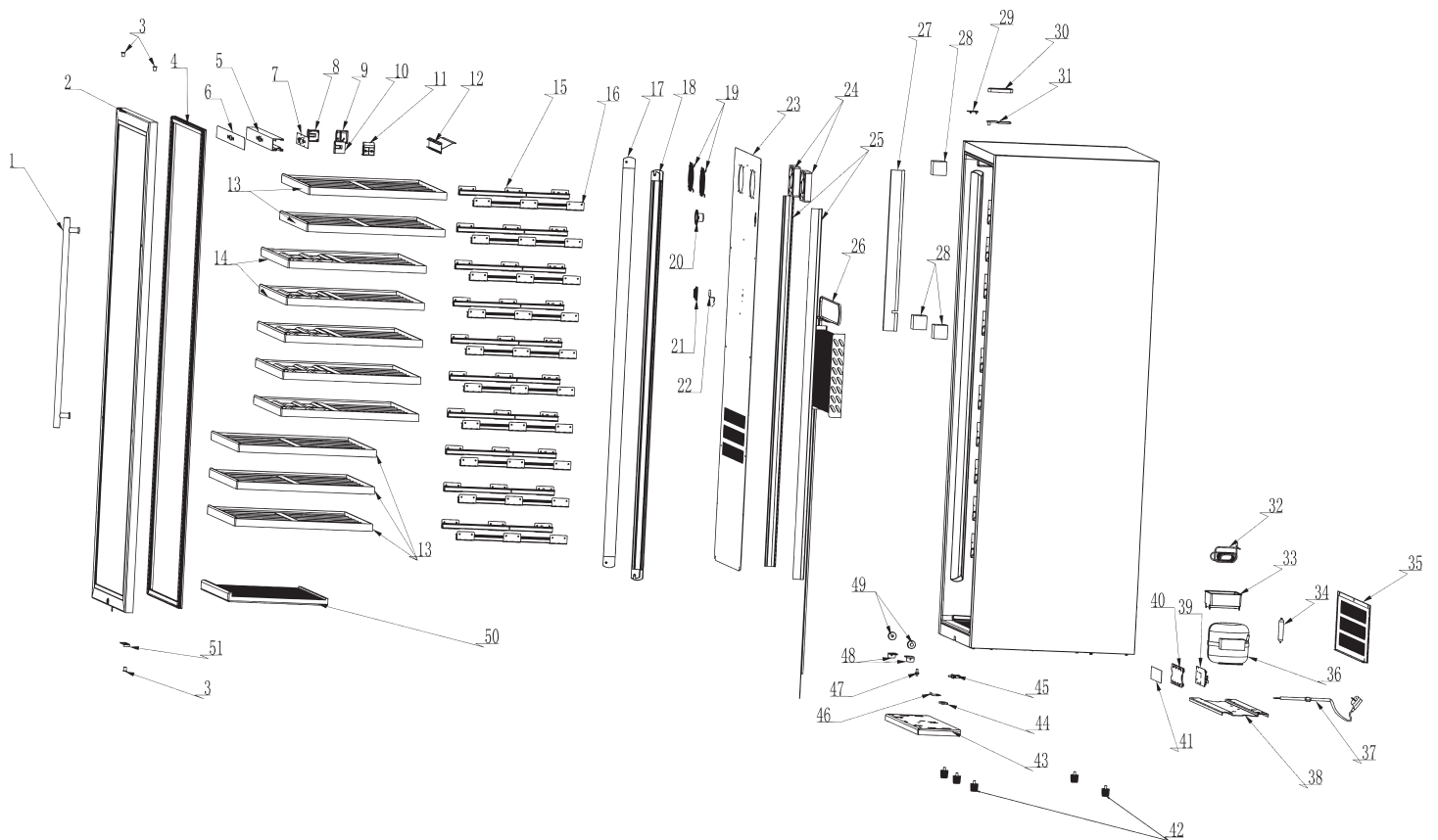
- This is normal during high humidity periods.
- Prolonged or frequent door openings.
- Check door gaskets for proper seal.

WINE CELLAR DOOR DOES NOT SHUT PROPERLY

- Level the wine cellar.
- Check for blockages (e.g. wine bottles, shelves.)

Parts Breakdown

Model WC-CN-0275-D 47149



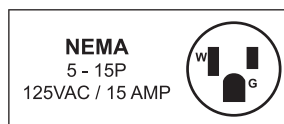
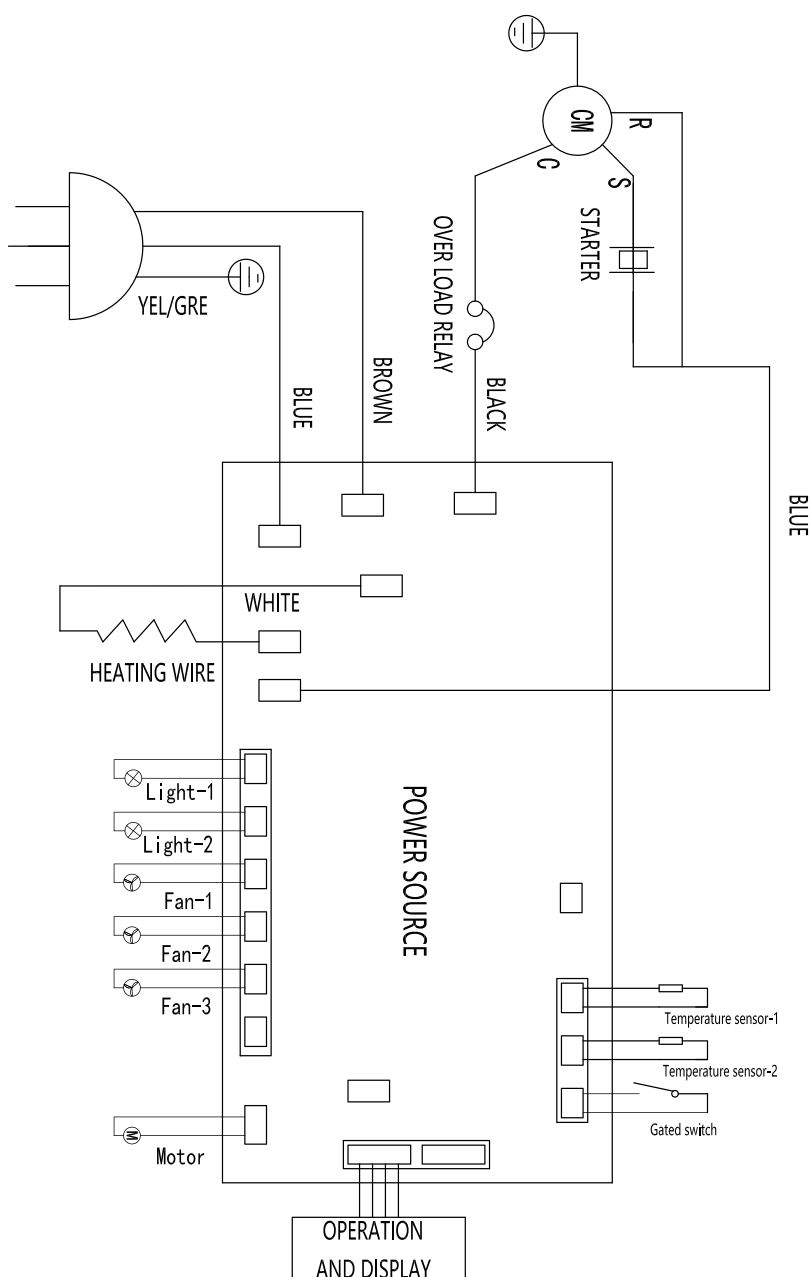
Parts Breakdown

Model WC-CN-0275-D 47149

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AJ975	Handle for 47149	1	AJ993	Fan Cover for 47149	19	AK011	Power Cord for 47149	37
AJ976	Door Assemble for 47149	2	AJ994	Carbon Filter for 47149	20	AK012	Compressor Base for 47149	38
AJ977	Bushing for 47149	3	AJ995	Sensor Cap for 47149	21	AK013	PCB Power Board for 47149	39
AJ978	Door Gasket for 47149	4	AJ996	Sensor for 47149	22	AK014	Power Board Base for 47149	40
AJ979	Electric Box for 47149	5	AJ997	Back Ventilation Board for 47149	23	AK015	Magic Tape for 47149	41
AJ980	Control Panel for 47149	6	AJ998	12025 Fan for 47149	24	AK016	30mm Adjustable Feet for 47149	42
AJ981	PCB Control Board for 47149	7	AJ999	LED Light Base for 47149	25	AK017	Support Board for 47149	43
AJ982	Electric Box Support - Left 2 for 47149	8	AK000	Finned Evaporator for 47149	26	AK018	Limited Board-2 for 47149	44
AJ983	Electric Box Support - Left 1 for 47149	9	AK001	Back Ventilation Board Support Strip for 47149	27	AK019	Coutesy Switch for 47149	45
AJ984	Electric Box Support - Right 2 for 47149	10	AK002	Evaporator Sponges for 47149	28	AK020	Switch Block for 47149	46
AJ985	Electric Box Support - Right 1 for 47149	11	AK003	Top Cover for 47149	29	AK021	Lower Door Shaft for 47149	47
AJ986	Electric Box Back Cover for 47149	12	AK004	Upper Hinge Cover for 47149	30	AK022	Caster Support for 47149	48
AJ987	Regular Shelf for 47149	13	AK005	Upper Hinge for 47149	31	AK023	Caster for 47149	49
AJ988	Label View Shelf for 47149	14	AK006	Exhaust Connection Pipe for 47149	32	AK024	Bottom Shelf for 47149	50
AJ989	Sliding Trail-Left for 47149	15	AK007	Water Tray for 47149	33	AK025	Limited Board-1 for 47149	51
AJ990	Sliding Trail-Right for 47149	16	AK008	Dry Filter for 47149	34	AP627	Replacement Lock for 47149	
AJ991	LED Light-Left for 47149	17	AK009	Compressor Cover for 47149	35			
AJ992	LED Light-Right for 47149	18	AK010	Compressor for 47149	36			

Electrical Schematics

Model WC-CN-0275-D 47149



Notes

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



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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



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

