# Gas Wok Ranges

Models CE-CN-WOK NG, WOK LP, WOK16 NG, WOK16 LP

Items 47351, 49580, 47686, 47687

# 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

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


MADE IN CHINA

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# General Information

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

## CHECK PACKAGE UPON ARRIVAL

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

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

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

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**Omcan Fabrication et distribution Companie Limité et Food Machinery d'Amerique, 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'acohol, 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 expédiées ou cueilli 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.**

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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 perjuicío 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 anúla 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 asegurararse que todos los articulos solicitados ésten 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 compañia. 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

### WARNING

- Any incorrect installation, maintenance, or self-modification can lead to property loss, bodily harm, or death. Please contact Omcan for any adjustment or maintenance. Service must be performed by an authorized technician.
- For the safety of everyone involved, please keep the appliance away from any flammable or explosive objects and substances. Do not store or use any such items in the vicinity of this unit.

# Safety and Warranty

- This appliance should not be operated by persons with insufficient experience or knowledge of the equipment (including children), nor should it be used by those with physiological, perceptual, or mental disabilities without proper supervision.
- Keep children away from the appliance for their safety.
- Always keep this manual accessible. When transferring possession of the appliance to a third party, the manual must also be handed over. All users must operate the unit in compliance with this manual.
- Any nearby walls, surfaces, kitchen supplies, etc. should be non-combustible and heat-resistant. Please pay special attention to fire prevention regulations.

**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

| Model | CE-CN-WOK NG | CE-CN-WOK LP | CE-CN-WOK16 NG | CE-CN-WOK16 LP |
|---|---|---|---|---|
| Item Number | 47351 | 49580 | 47686 | 47687 |
| Number of Burners | 1 | | | |
| BTU | 95,000 | | 125,000 | |
| Pre-Heat Time | 5 minutes | | | |
| Gas Type | Natural Gas | Liquid Propane | Natural Gas | Liquid Propane |
| Cooking Area Diameter | 13” / 330mm | | 16” / 406mm | |
| Net Dimensions (WDH) | 17.5” x 24.1” x 34” / 445 x 612 x 864mm | | 17.5” x 24.1” x 35.2” / 445 x 612 x 894mm | |
| Packaging Dimensions | 18” x 22.8” x 24” / 457 x 579 x 610mm | | 18” x 22.8” x 25.6” / 457 x 579 x 650mm | |
| Net Weight | 94.8 lbs. / 43 kgs. | | 101.4 lbs. / 46 kgs. | |
| Packaging Weight | 127.9 lbs. / 58 kgs. | | 134.5 lbs. / 61 kgs. | |
| Conversion Kit Included | No | | | |

# Installation

### UNPACKING

This wok range was inspected before leaving the factory. The carrier assumes full responsibility for the safe delivery upon acceptance of the shipment. Check for possible shipping damage immediately after receipt.
If the Wok is found to be damaged, complete the following steps:

1. Carrier must be notified within 5 business days of receipt.
2. Carrier’s local terminal must be notified immediately upon discovery (note time, date, and who was spoken to), and follow up and confirm with written or electronic communication.
3. All original packing materials must be kept for inspection purposes.
4. The wok range can’t have been moved, installed, or modified.

Remove all packing material and protective plastic from the surfaces of the unit. Before installing, verify that the type of gas (natural or propane) and the clearance dimensions agree with the specifications on the rating plate which is located at the right side of the wok range.

### LOCATION

The installation location must be kept free and clear of combustibles. Do not obstruct the flow of combustion

and ventilation air. DO NOT install the wok range adjacent to open burners or fryers. Sufficient air should be allowed to enter the room to compensate for the amount of air removed by any ventilating system and for combustion of the gas burners. Do not obstruct the air flow into and around the appliance. Do not obstruct the flow of flue gases through and above the wok range top grate. Position the wok range in its final location. Check that there are sufficient clearances to service the wok range and to make the required gas supply connection(s). Provide 24" clearance at the front for cleaning, maintenance, service and proper operation.

## AIR SUPPLY & VENTILATION

- The area in front of, around and above the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained around the appliance for easy servicing.
- Provisions should be made for any commercial, heavy duty cooking appliance to have it its exhaust combustion waste products released to the outside of the building. The usual practice is to place the appliance under an exhaust hood, which should be constructed in accordance with local codes.
- Strong exhaust fans in this hood or in the overall air conditioning system can produce a slight vacuum in the room and / or cause air drafts, either of which can interfere with the pilot or burner performance and could be difficult to diagnose. Air movement should be checked during installation. Air openings or baffles may have to be provided in the room, if pilot or burner outrage problem persists.

## GAS CONNECTION

- The gas supply (service) line must be the same size or greater than the inlet line of the appliance. The appliances use a 3/4" NPT inlet. Sealant on all pipe joints must be resistive to natural gas and liquid propane.

## MANUAL SHUT OFF VALVE

- This installer supplied valve must be in the gas service line ahead of the appliance regulator in the gas stream and in a position accessible in the event of an emergency.

## CONNECTIONS

- Please check installer supplied intake pipes visually and / or blow them with compressed air to clear any dirt particles, threading chips or any other foreign matter before installing a service line. When gas pressure is applied, these particles could clog nozzles. All connections must be sealed with a joint compound suitable for natural gas, and all connections must be tested with a soapy water solution before lighting any pilots.

## PRESSURE REGULATOR

- Commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation, since service pressures may fluctuate on local demand. A pressure regulator is packed inside every appliance.

# Installation

- FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID THE APPLIANCE WARRANTY.
- The regulators supplied along with the appliances, will have 1/2” inlet/outlet openings and are adjusted at the factory for 5” WC (natural gas).
- Prior to connecting the regulator, check the incoming line pressure, as these regulators can only withstand a maximum pressure of 1/2 psi (14” WC). If the line pressure is beyond this limit, a step down regulator will be required.
- The arrow shown on the bottom of the regulator body shows the gas flow direction, it should point downstream to the appliance. The red air vent cap on the top is part of the regulator and should not be removed.
- Any adjustments to the regulator should be made only by qualified service personnel with the proper equipment.

### INSTALLATION INSTRUCTIONS

- Installation of all equipment should be performed by qualified, certified, and authorized personnel who are familiar and experienced with local installation codes.
- Before installation, please read instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product.
- Please observe all local and national codes and ordinances.
- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANS1 Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Electrical wiring to the appliance must be electrically grounded in accordance with local codes or in the absence of local codes with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.
- A manual gas shut-off valve must be installed in the gas supply line ahead of the appliance and gas pressure regulator for safety and ease in servicing.
- The gas pressure regulator supplied must be installed on the appliance prior to connecting the equipment to the gas line. Failure to install a regulator could be potentially hazardous and will void the appliance warranty.
- The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45kpa).
- The appliance must be isolated from gas supply piping system, by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45kpa).

# Operation

### OPERATING INSTRUCTIONS

- Operation of this equipment must be performed by qualified or authorized personnel who have read and

# Operation

are familiar with the functions of the equipment.

## INITIAL PILOT LIGHTING

**CAUTION: when lighting pilots and checking for leaks, do not stand with your face close to the combustion chamber.**

- All appliances are adjusted and tested before leaving the factory, effectively matching them to sea level conditions. Adjustments and calibrations to assure proper operation may be necessary on installation to meet local conditions or adapt to low gas characteristics; correct possible problems caused by rough handling or vibration during shipment and are to be performed only by qualified service personnel. These adjustments are the responsibility of the customer and / or dealer and are not covered by our warranty.
- Check all gas connections for leaks with a soapy water solution before lighting any pilots.

## LIGHTING & SHUTDOWN

- Before igniting, please make sure that all control valves are at the “OFF” position.
- Waiting for around ten seconds, turn flame control valve to adjust flame to desired setting.
- If the flame is extinguished while using, the flame failure device will shut the gas off. If you notice the flame was extinguished, please turn the flame control valve to “OFF” position and re-ignite the pilot flame.
- A 5 minutes complete shut off period should be allowed before the appliance is relighted.

## SHUTTING DOWN

- Turn the flame control valve backwards to the “OFF” position to extinguish the burner.
- If the gas appliance will not be used for a prolonged period, please turn off the pilot and switch-off the air boiler.

# Maintenance

## MAINTENANCE

- To perform maintenance and repairs of the appliance, please contact the factory, factory representative, or the nearest authorized local service company to get proper repairs.

## CLEANING & MAINTENANCE

Any equipment works better and lasts longer when maintained properly. Cooking equipment is no exception. Your appliance must be cleaned on a daily basis.

# Maintenance

### DAILY MAINTENANCE

**BURNERS**

1. Turn off range, remove all objects, and disconnect energy source.
2. Remove all top grates.
3. Lift off the burner heads by raising the head slightly, sliding to the rear or the range, and lifting upwards.
4. Wash off the above in hot soapy water.
5. Re-install burner parts in reverse order.
6. Wipe body, panel, and control knobs with mild detergent.
7. Pull catch tray from front body, wipe away residue, and clean with mild detergent.

**STAINLESS STEEL**

- All stainless steel body parts should be wiped regularly with hot soapy water during the day, and with a liquid cleaner designed for this material at the end of each day.
- DO NOT USE steel wool, abrasive cloths, or powders to clean stainless surfaces.
- If it is necessary to scrape stainless steel to remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper. DO NOT USE a metal knife, spatula, or any other metal tool to scrape stainless steel. Scratches are nearly impossible to remove.

Ensure your wok range is checked by a qualified technician once a year for efficient operation of the appliance.

**CONTACT THE APPLIANCE SUPPLIER, OR A LOCAL SERVICE COMPANY TO PERFORM ALL MAINTENANCE AND SERVICE REPAIRS.**

# Troubleshooting

| PROBLEM | POSSIBLE CAUSES | SOLUTIONS |
|---|---|---|
| Pilot not lighting. | Insufficient gas pressure in pipe. | Contact local gas supply department. |
| | Nozzle occlusion. | Dredge nozzle. |
| Pilot ignited, but not the main burner. | Insufficient gas pressure in pipe. | Contact local gas supply department. |
| | Nozzle occlusion. | Dredge nozzle. |
| | Gas control valves broken. | Replace control valves. |
| | Low flame distance. | Adjust distance. |
| | Low flame. | Adjust height of pilot light. |

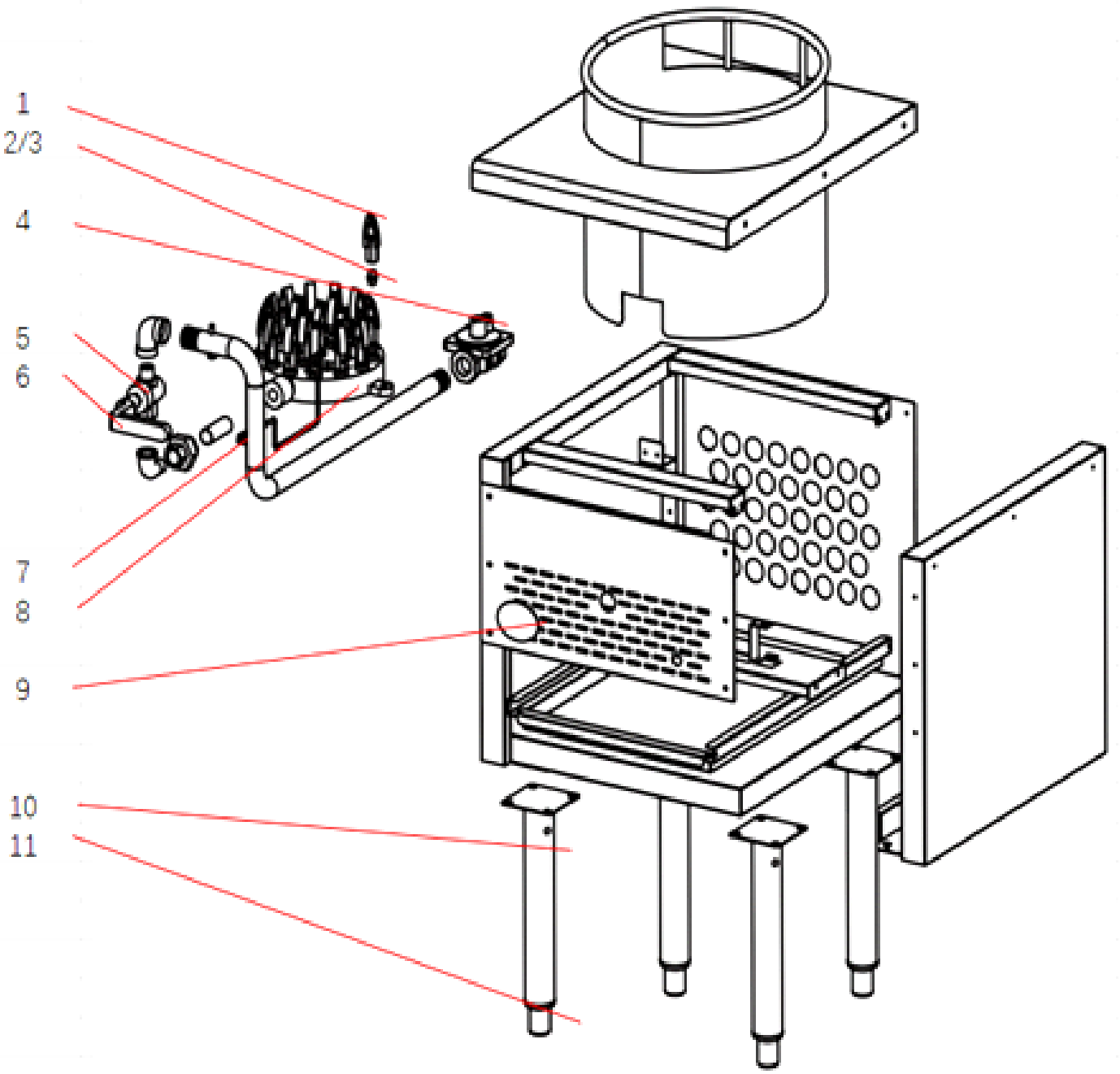
# Troubleshooting

| | | |
|---|---|---|
| Inconsistent burning. | Insufficient gas pressure in pipe. | Contact local gas supply department. |
| | Nozzle does not match gas requirements. | Adjust nozzle diameter. |
| | Flow of connection pipe is not adequate. | Increase pipe's allowable flow. |
| | Damper opening degree is too large. | Adjust damper. |
| Yellow flame and/or black smoke. | Incorrect gas. | Change gas. |
| | Nozzle does not match gas requirements. | Adjust nozzle diameter. |
| | Not enough air to ignite. | Increase damper opening degree. |
| | Gas spikes and floats. | Turn down valve flow. |

**THE PROBLEMS MENTIONED ABOVE ARE FOR REFERENCE ONLY. IF ANY FAULT OCCURS, STOP USING THE MACHINE IMMEDIATELY AND CONTACT AN AUTHORIZED TECHNICIAN TO CHECK AND MAKE REPAIRS.**

# Parts Breakdown

## Model CE-CN-WOK NG *47351*
## Model CE-CN-WOK LP *49580*



# Parts Breakdown

## Model CE-CN-WOK NG *47351*

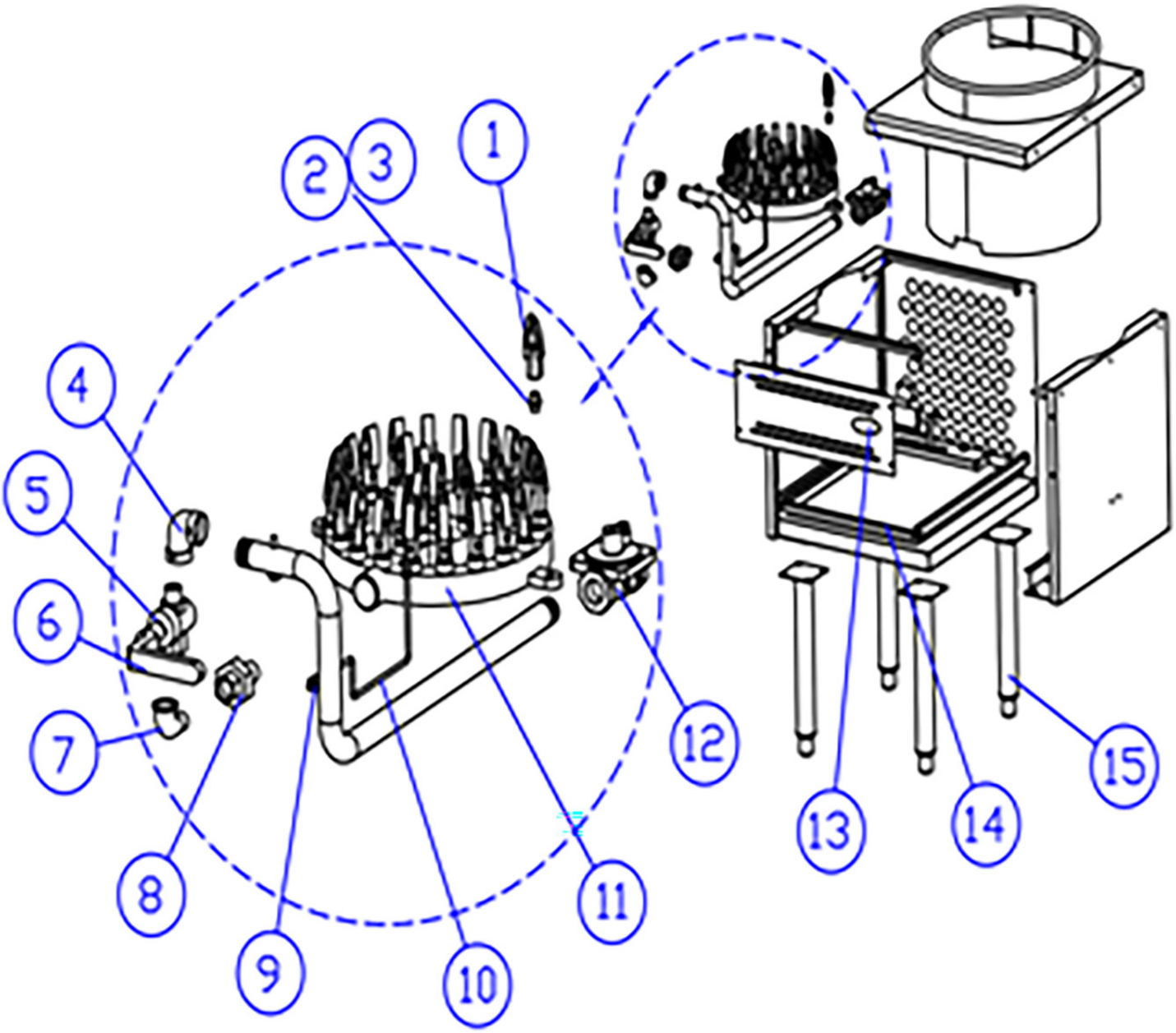
| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|---|---|---|---|---|---|---|---|---|
| AO222 | Duck Mouth for 47351 | 1 | AO229 | Valve Handle for 47351 | 6 | AI580 | Support Leg for 47351 | 10 |
| AO223 | Orifice Nat for 47351 | 2 | AI583 | Pilot Valve for 47351 | 7 | AS236 | Foot for 47351 | 11 |
| AI581 | Regulator for 47351 | 4 | AO225 | Burner for 47351 | 8 | | | |
| AO228 | Gas Valve for 47351 | 5 | AI780 | Nameplate for 47351 | 9 | | | |

## Model CE-CN-WOK LP *49580*

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|---|---|---|---|---|---|---|---|---|
| AO222 | Duck Mouth for 49580 | 1 | AO229 | Valve Handle for 49580 | 6 | AI580 | Support Leg for 49580 | 10 |
| AM921 | Orifice LP for 49580 | 3 | AI583 | Pilot Valve for 49580 | 7 | AS236 | Foot for 49580 | 11 |
| AI581 | Regulator for 49580 | 4 | AO225 | Burner for 49580 | 8 | | | |
| AO228 | Gas Valve for 49580 | 5 | AI780 | Nameplate for 49580 | 9 | | | |

# Parts Breakdown

***Model CE-CN-WOK16 NG*** *47686*
***Model CE-CN-WOK16 LP*** *47687*



# Parts Breakdown

## Model CE-CN-WOK16 NG *47686*

| Item No. | Description | Position |
|---|---|---|
| AO222 | Duck Mouth for 47686 | 1 |
| AO223 | Orifice Nat for 47686 | 2 |
| AI590 | Reducing Elbow for 47686 | 4 |
| AO228 | Gas Valve for 47686 | 5 |
| AO229 | Valve Handle for 47686 | 6 |

| Item No. | Description | Position |
|---|---|---|
| AK430 | Drain Extension for 47686 | 7 |
| AS237 | Joint for 47686 | 8 |
| AS238 | Pilot Valve for 47686 | 9 |
| AI589 | Pilot Head with Tube for 47686 | 10 |
| AM917 | Burner Base for 47686 | 11 |

| Item No. | Description | Position |
|---|---|---|
| AO220 | Regulator for 47686 | 12 |
| AI780 | Nameplate for 47686 | 13 |
| AS239 | Tray for 47686 | 14 |
| AS240 | Leg for 47686 | 15 |

## Model CE-CN-WOK16 LP *47687*

| Item No. | Description | Position |
|---|---|---|
| AO222 | Duck Mouth for 47687 | 1 |
| AM921 | Orifice LP for 47687 | 3 |
| AI590 | Reducing Elbow for 47687 | 4 |
| AO228 | Gas Valve for 47687 | 5 |
| AO229 | Valve Handle for 47687 | 6 |

| Item No. | Description | Position |
|---|---|---|
| AK430 | Drain Extension for 47687 | 7 |
| AS237 | Joint for 47687 | 8 |
| AS238 | Pilot Valve for 47687 | 9 |
| AI589 | Pilot Head with Tube for 47687 | 10 |
| AM917 | Burner Base for 47687 | 11 |

| Item No. | Description | Position |
|---|---|---|
| AO220 | Regulator for 47687 | 12 |
| AI780 | Nameplate for 47687 | 13 |
| AS239 | Tray for 47687 | 14 |
| AS240 | Leg for 47687 | 15 |

# Notes

# Notes

# Notes

# 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 spécifié 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: _____ Company Name: _____

Address: _____

Telephone: _____

City: _____ Province or State: _____ Postal or Zip: _____ Email Address: _____

Country: _____ Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

Dealer from which Purchased: _____ ☐ Butcher ☐ Supermarket ☐ Caterer

Dealer City: _____ Dealer Province or State: _____ ☐ Institution *(specify)*: _____

Invoice: _____ ☐ 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.

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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.