



***Pasta Cooker***  
***Model CE-CN-0004-N***  
***Item 47503***  
***Instruction Manual***



*Revised - 11/01/2023*

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Model CE-CN-0004-N

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# 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'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.

# 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.**

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

# Safety and Warranty

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Please read and keep these instructions. Indoor use only.

## IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. READ ALL INSTRUCTIONS.
2. TO AVOID SERIOUS PERSONAL INJURY: do not attempt to fry with this unit. This unit is not a fryer.



# Safety and Warranty

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3. **WARNING:** during and after operation, the pasta cooker reaches/has reached very high temperatures. The water, water pot, and all surfaces will be **EXTREMELY HOT**. Take extreme caution when operating. Let water and unit cool before handling.
4. **DO NOT** operate the electric pasta cooker before reading the instruction manual first.
5. **DO NOT** touch the pasta cooker or the water while or after cooking, as all parts become extremely **HOT**.
6. **ALWAYS** disconnect or unplug from electrical outlet before cleaning, servicing or adjusting any parts or attachments.
7. **NEVER** bypass, alter, modify or attach any unauthorized parts to this equipment. Doing so many create hazards and will void warranty.
8. **NEVER** operate unit with a damaged power cord or plug.
9. **NEVER** leave the pasta cooker on overnight or for prolonged periods of non-use.
10. **NEVER** use the pasta cooker as a heating source for your kitchen or room.
11. **ALWAYS** keep hands, hair and clothes away from heating elements.
12. **NEVER** handle the unit and baskets other than by the handles during and directly after use. **ALWAYS** allow the unit and water to cool completely before handling.
13. **DO NOT** overload the pasta cooker with water or food product. Water will splatter, causing serious injuries and burns.
14. **DO NOT** pull/yank on any cord to disconnect. To disconnect, turn off all controls, then gently remove plug from wall outlet.
15. Before handling and cleaning, switch off the power and disconnect from the main power. Unit must be unplugged and cool to touch. Allow time for the water to cool, as the unit will be too hot to handle immediately after use.
16. **CAUTION:** when using electrical appliances, basic safety precautions should always be followed. **DO NOT** operate electric pasta cooker if unit appears damaged or malfunctions in any manner. Call customer service for assistance.
17. Do not operate this unit without water.
18. Use only water (no oil, shortening, etc.) in this unit.
19. Close supervision is necessary when pasta cooker is being used. Operator must be properly trained on all operational and safety procedures, especially when using near others.
20. To protect against electrical shock, do not immerse cord, plugs, or appliance in water, liquid or dishwasher.
21. Unplug the unit when not in use and before cleaning. Allow unit and water to cool before moving or cleaning.
22. The use of any accessories or cooking pans that are not recommended by the manufacturer, may cause fire or injuries.
23. **DO NOT** use outdoors. For indoor use only.
24. Do not allow power cord to hang over edge of table or counter, or to touch hot surfaces.
25. Do not place the pasta cooker in, on or near open flames, electric burners, heated ovens, or other high temperature equipment or surroundings.
26. Do not use unit for anything other than boiling water for cooking; use with suitable basket(s) and supervision.
27. Continually observe and maintain water levels in the boiling pan. Water levels will decrease with each boil.
28. **ALWAYS BE PREPARED** in case of a fire. Make sure to have the correctly rated fire extinguisher nearby.
29. **DO NOT** immerse pasta cooker in water, as this will cause permanent damage to the unit.
30. When this appliance is positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc., it is recommended that they be made of non-combustible material; if not, they should be clad

# ***Safety and Warranty***

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with a suitable non-combustible, heat-insulating material, and that the closest attention be paid to fire-prevention regulations.

31. Be cautious of boiling water. Boiling water will scald skin and cause severe burns.

## **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 LABOR 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

|                             |                                           |
|-----------------------------|-------------------------------------------|
| <b>Model</b>                | <b>CE-CN-0004-N</b>                       |
| <b>Electrical</b>           | 208 - 240V / 60Hz                         |
| <b>Power</b>                | 2700 - 3600W                              |
| <b>Dimensions</b>           | 14" x 22" x 18.1" / 355 x 560 x 460mm     |
| <b>Packaging Dimensions</b> | 17.7" x 25.6" x 18.7" / 450 x 650 x 475mm |
| <b>Weight</b>               | 37 lbs. / 16.8 kgs.                       |
| <b>Packaging Weight</b>     | 41.4 lbs. / 18.8 kgs.                     |
| <b>Item Number</b>          | 47503                                     |

## Installation

Carefully remove the pasta cooker from the packaging and place the unit on a firm, level surface.

Use only the baskets provided with the unit. DO NOT substitute the baskets or attempt to replace the baskets.

This unit is to be installed with adequate back flow protection to comply with applicable federal, state, and local codes.

This unit can also be used as a stand-alone, without external plumbing connections.

### STAND ALONE INSTRUCTIONS FOR INSTALLATION

Make sure all three valves are in the closed position. There are two located in the front of the unit and one located on the back of the unit. Fill unit with a bucket of tap water up to the full line (just below the overflow drain).

### PLUMBING INSTRUCTIONS FOR INSTALLATION

Connect to the refill (located on back of pasta cooker) and overflow plumbing connections.

The refill plumbing connection is a male NPT 1/2x12. The overflow plumbing connection is a female NPT 1/2x12.

If connecting to an outside water line, the plumbing connections must contain water pressurized at or below water line pressure and at or below 40°C (104°F) during normal operation. If using a rubber hose: it must have a reinforcing outer braid, and have a manufacturer's rating of at least 200 psig.

Make sure the water overflow outlet valve (located on back of pasta cooker) is in the open position. Open the water refill valve (located on the front of the pasta cooker) to fill the basin with water. The valve can be adjusted between open and close positions to control the water flow into the basin.

# Installation

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## BEFORE FIRST USE

### CLEAN THE PASTA COOKER

1. Use a non-corrosive, grease-dissolving commercial cleaner to clean the protective metal oils from all surface parts and the tank interior.
2. Follow the cleaner manufacturer's directions.  
**CAUTION: be careful not to disturb the thermostat and high limit capillaries when cleaning down inside the tank.**
3. Rinse thoroughly and drain by opening the water outlet, accessible when the door panel is opened. You may connect a hose (not supplied) to the water outlet (connection is NPT 1/2x12) or drain direct from the valve. Open the water outlet and drain into a bucket or similar container.
4. Wipe tank completely dry with a soft, clean cloth.
5. Clean all pasta cooker accessories.
6. Rinse all parts thoroughly after cleaning.
7. Wipe dry.

# Operation

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Always ensure all parts are cleaned thoroughly before use. Detergents can be used to break down cooking residue and ensure adequate cleaning.

## TO OPEN DOOR

Door is magnetized. To open, grab door by grooves on left and right side of door (located on unit) and pull down to open. Open the water refill. Make sure to fill to the maximum capacity (under the overflow drain holes. There are no markings for this).

**CAUTION: heating element must remain in a flat position. Water must completely cover the heating element, at least to the MIN water level.**

Plug in the socket, press switch into the ON position. The power switch will be illuminated and the element will start heating. Turn the temperature control knob to the BOIL position. When the water is boiling, add the pasta into the basket(s) and cook.

When cooking is completed, unit can be kept in the BOIL position or to the SIMMER setting to keep water warmer for the next batch of food to be cooked. If not using again, turn temperature control knob to the MIN setting and press the power switch to the OFF position. Unplug the unit from the power supply.

**IMPORTANT: continually observe and maintain water level in the basin. Water level will decrease with each boil. Refill with fresh water as needed.**

1. DO NOT overload the pasta cooker with water or food product. Water will splatter, causing serious injuries and burns.



2. Use caution when adding pasta into the baskets.
3. Always use extreme caution when lowering, lifting and draining baskets. The water is extremely hot.

## TO DRAIN WATER FROM BASIN

Turn off the pasta cooker and unplug from electrical outlet. Allow water to cool to room temperature. You may connect a hose (not supplied) to the water outlet valve (connection is NPT 1/2x12) or drain direct from the valve. Open the drain valve and drain into a bucket or similar container.

If pasta cooker is being used as a stand-alone unit, you should drain any water from the overflow. To do this, connect a hose (not supplied) to the water outlet valve located in the back of the unit. Open water overflow outlet and drain into a bucket or similar container.

## REHEATING INSTRUCTIONS

1. Fill the machine with water to the maximum capacity. There is a marking for this.
2. Set the temperature control to SIMMER and let the water preheat until it reaches temperature. This should take no more than 30 minutes.
3. Place food in each of the baskets. Food is to be completely submerged. If using the unit to reheat vacuum sealed food and placing more than one vacuum sealed bag into the basket, make sure there is enough space between food bags for water flow and that the bags do not overlap.  
**NOTE: monitor internal food temperature closely for food safety. Follow FDA and USDA guidelines for minimum food temperatures. Most foods should be cooked to a higher internal temperature than 140°F per federal guidelines.**
4. Heat water only. Do not use this unit to heat oil, grease or other liquids. Other liquids may become unstable and hazardous.

## SAFETY

Do not overfill water onto the water basin.

The appliance has been installed with a thermal protector to avoid overheating or damage to the heating unit element. If the unit overheats during use, the auto shutoff will cut power to the unit. If this occurs, turn power off, unplug the unit and let unit cool down. Timing should be approximately one hour. Plug unit back into power outlet and push in the reset button located on the back of the unit.

If the power cord is damaged, it must be replaced by a qualified technician.

# Maintenance

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## CLEANING & MAINTENANCE

**WARNING:** in addition to what is listed here, refer to all important safeguards in this manual.

**ALWAYS DISCONNECT OR UNPLUG THE ELECTRICAL POWER FROM THE PASTA COOKER BEFORE CLEANING.**

DO NOT use any cleaning fluids that can be harmful to you, others around you, or to the environment.

DO NOT hose down, immerse or pressure wash any part of the electric pasta cooker.

NEVER use steel wool or abrasive materials to clean the pasta cooker.

NOTE: door is removable for hand washing only. Not dishwasher safe.

## DELIMING

The pasta cooker **MUST** be delimed periodically (depending upon usage, every 3-4 weeks). Follow the deliming agent manufacturer's instructions. Rinse thoroughly at least 3 times before using pasta cooker after deliming.

The appliance is not to be cleaned with a water jet.

The pasta cooker should be cleaned after each day's operation; however, it may require cleaning more often, depending on the volume of production. A clean boiler performs better and more safely, produces higher quality product and reduces maintenance costs. When cleaning, always consider safety first. Ensure all power is off and the unit has been disconnected from power source.

**WARNING: allow the pasta cooker and the water to completely cool before cleaning.**

1. Turn the temperature control knob to the MIN position. Press the switch to the OFF position and unplug the pasta cooker.

2. Open the water outlet to drain water. Remove the baskets and clean them using standard dish washing detergent. Be sure to rinse them thoroughly.

**NOTE: the baskets can be put in dishwasher or they can be submerged in water for cleaning.**

**Ensure thorough drying before reassembling.**

3. Thoroughly clean and rinse the basin.

4. Wipe/clean the pasta cooker basin and body.

5. Wipe down heating elements with warm water and cloth.

6. During cleaning, please take care to avoid any damage to the elements or the thermostat capillaries.

7. After cleaning, turn water drain outlet to the close position.

8. Wash all exterior surfaces at least once daily.

a. Use a cloth with warm water and a mild soap or detergent.

b. Rinse thoroughly.

c. Wipe dry with a soft, clean cloth.

Round basket resting supports and basket support are removable and dishwasher safe. Overflow drain is removable and dishwasher safe. If any food or debris gets lodged into the drain at the bottom of the basin, it is

# Maintenance

removable for cleaning. You must use a small Phillips head screwdriver to remove.

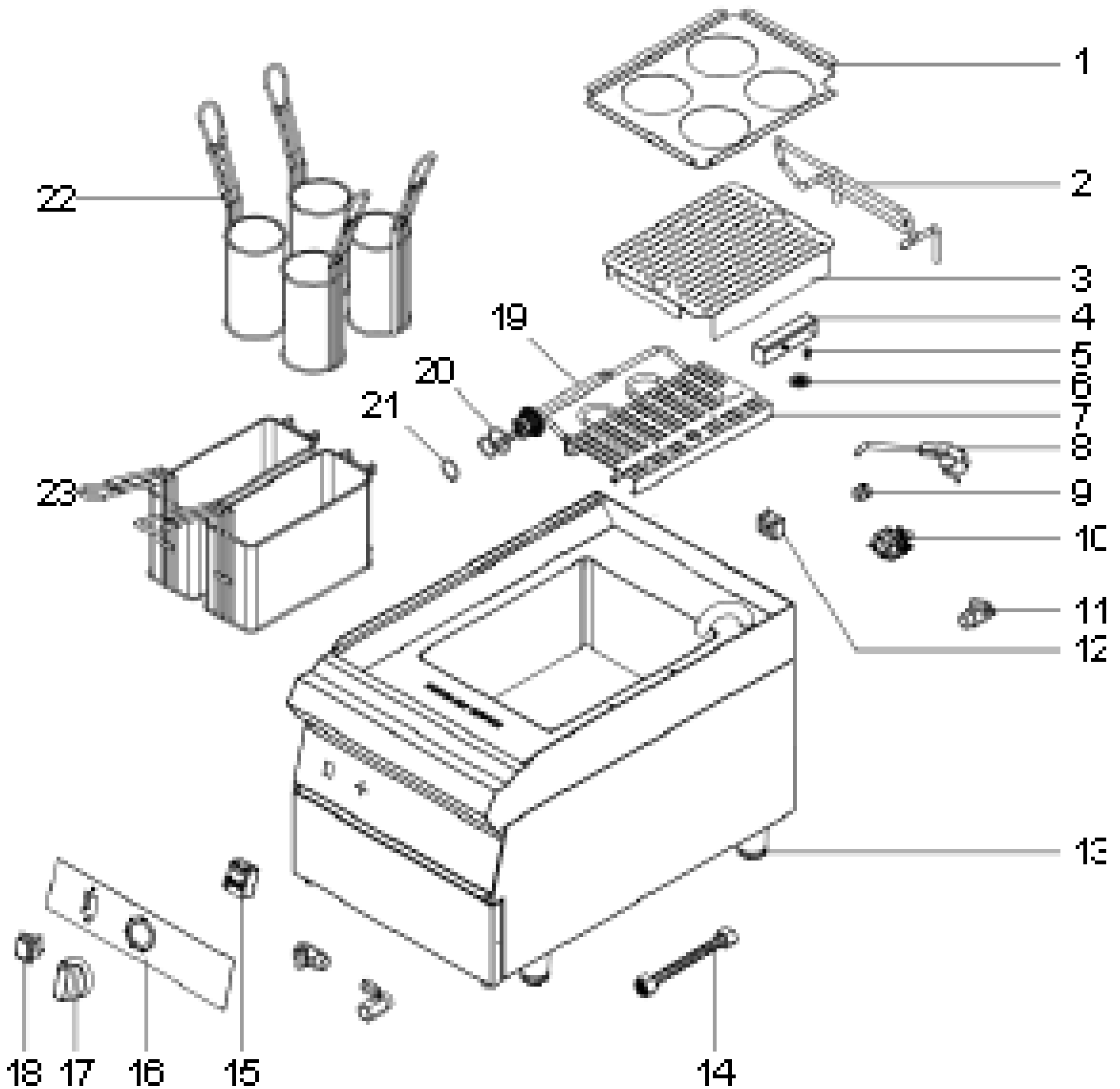
## Troubleshooting

If the pasta cooker does not work, please check the following:

| MALFUNCTION                                                     | POSSIBLE CAUSE                                   | SOLUTION                                                                                                                                      |
|-----------------------------------------------------------------|--------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| Pasta cooker is not working.                                    | Power supply.                                    | Check power source.                                                                                                                           |
|                                                                 | Power switch has not been turned on.             | Check that the unit is correctly plugged in and turned on.                                                                                    |
|                                                                 | Plug/cord damaged.                               | Call for service.                                                                                                                             |
|                                                                 | Internal wiring fault.                           | Call for service.                                                                                                                             |
|                                                                 | Food debris stuck on or between heating element. | Power off boiler, let the unit cool and then clean on or around elements, removing the food debris.                                           |
|                                                                 | Thermostat dial has not been set.                | Set the thermostat dial to the desired temperature setting.                                                                                   |
|                                                                 | Thermal protector has been activated?            | Power off pasta cooker, let unit cool. Clean on and around elements, removing the food debris. See instructions on pages 10 for reset button. |
| Water is not heating up and indicator light is ON.              | Thermostat or heating element has failed.        | Call for service.                                                                                                                             |
| Indicator light is off, but pasta cooker is operating normally. | Faulty indicator light.                          | Call for service.                                                                                                                             |

# Parts Breakdown

Model CE-CN-0004-N 47503



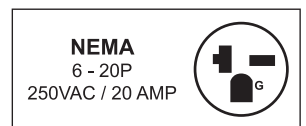
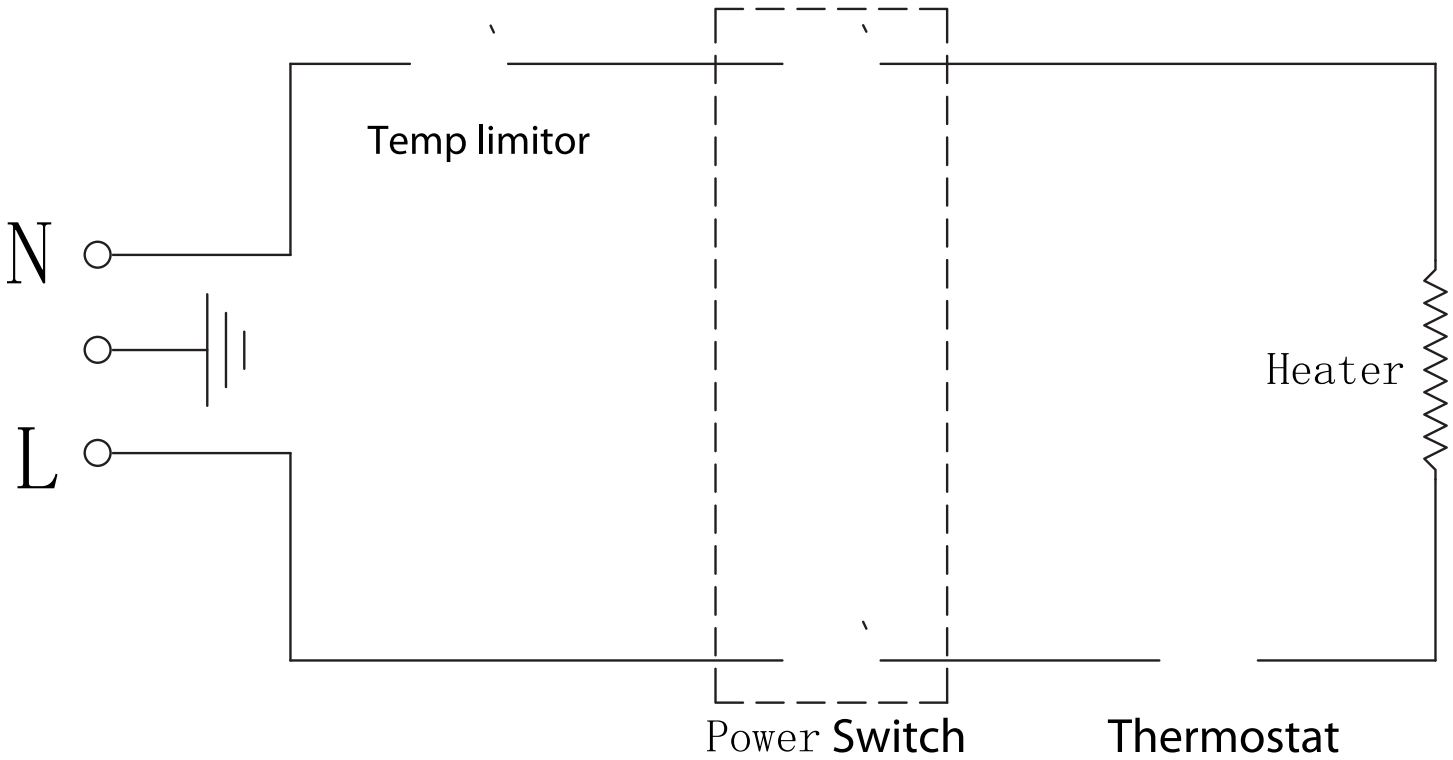
# Parts Breakdown

## Model CE-CN-0004-N 47503

| Item No. | Description                       | Position | Item No. | Description                   | Position | Item No. | Description               | Position |
|----------|-----------------------------------|----------|----------|-------------------------------|----------|----------|---------------------------|----------|
| AO236    | Lid for 47503                     | 1        | AN785    | Power Cord for 47503          | 9        | AO249    | Knob for 47503            | 17       |
| AO237    | Hanger for Basket for 47503       | 2        | AO243    | Temperature Limiter for 47503 | 10       | AO250    | Power Switch for 47503    | 18       |
| AO238    | Filter for 47503                  | 3        | AO244    | Out Valve for 47503           | 11       | AO251    | Heating Element for 47503 | 19       |
| AO239    | Side Filter for 47503             | 4        | AN786    | Terminal for 47503            | 12       | AO252    | O-Ring for 47503          | 20       |
| AO240    | Screw for 47503                   | 5        | AN787    | Feet for 47503                | 13       | AO253    | O-Ring for 47503          | 21       |
| AO241    | Bottom Drain with Screw for 47503 | 6        | AO246    | Aqueduct for 47503            | 14       | AO254    | Round Basket for 47503    | 22       |
| AO242    | Heating Element Cover for 47503   | 7        | AO247    | Thermostat for 47503          | 15       | AO255    | Square Basket for 47503   | 23       |
| AN784    | Power Cord for 47503              | 8        | AO248    | Control Panel for 47503       | 16       |          |                           |          |

# Electrical Schematics

Model **CE-CN-0004-N** 47503





# Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

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

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

**OMCAN**

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

**OMCAN**

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

*or email to: [service@omcan.com](mailto:service@omcan.com)*



Purchaser's Information

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Province or State: \_\_\_\_\_ Postal or Zip: \_\_\_\_\_

Country: \_\_\_\_\_

Dealer from which Purchased: \_\_\_\_\_

Dealer City: \_\_\_\_\_ Dealer Province or State: \_\_\_\_\_

Invoice: \_\_\_\_\_

Model Name: \_\_\_\_\_ Model Number: \_\_\_\_\_

Machine Description: \_\_\_\_\_

Date of Purchase (MM/DD/YYYY): \_\_\_\_\_

Would you like to extend the warranty?  Yes  No

Company Name: \_\_\_\_\_

Telephone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Type of Company:

Restaurant  Bakery  Deli

Butcher  Supermarket  Caterer

Institution (specify): \_\_\_\_\_

Other (specify): \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Installation (MM/DD/YYYY): \_\_\_\_\_

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

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Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

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Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

