



Patio Heaters
Models PH-CN-2270-P, 2270-S
Items 47878, 47879
Instruction Manual



Revised - 11/05/2021



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



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Model PH-CN-2270-P / Model PH-CN-2270-S

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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.

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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

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

Omcán 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.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán 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 Omcán 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 Omcán 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. Omcán 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.

Omcán 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

SAFETY INFORMATION

Before you assemble or operate this unit, please carefully read this entire manual. Failure to do so may result in a fire, explosion, injury or death.



Safety and Warranty

WARNING

- The installation of this unit must adhere to local codes or Propane Storage and Handling Code, CSA B149.2.
- THIS UNIT IS INTENDED FOR OUTDOOR USE ONLY! This product shall be used outdoors, in a ventilated space and shall not be used in any enclosed area.
- This unit is to be used with propane gas only! (sold separately)
- Do not attach a remote gas supply to this unit.
- Only use propane gas for this unit.
- This unit is not intended for natural gas.
- Converting this unit to natural gas is dangerous and not recommended. The conversion of this unit will void the manufacturer warranty.
- Do not use any solid fuel or charcoal for this unit.
- If the propane gas tank is leaking gas, you may hear, see, or smell a hiss. Do the following:
 - 1: Disconnect the propane gas tank.
 - 2: Do not attempt to fix the problem yourself.
 - 3: Contact your gas supplier or fire department for help.
- Applying too much propane may result in gas pooling and will not burn. Allow fresh air into the unit so that the remaining gas may escape.
- Do not use a flame to check for gas leaks.
- The max. inlet supply pressure: max. Gas supply 11 in w.c. (2.74kPa)
- Use LP propane tanks with the following dimensions: diameter 12", height 18".
- You must use a propane tank that has a collar to protect the gas valve.
- Do not fill tank over 80% full.
- The tank system must be set up for vapor withdrawal.
- Discontinue use if any part of the propane tank is damaged. Rust and dents may be hazardous and should be inspected by a gas supplier.
- Do not burn anything other than the provided materials for this patio heater.
- Do not operate unit until all parts are fully assembled.
- Do not paint or color any part of this heating unit.
- Unit may be hot while in use, do not attempt to move it while in use.
- Never leave this heating unit unattended while in use.
- This unit is not intended for cooking.
- Keep any flammable items away.
- Keep a safe distance to avoid burning skin or clothing.
- Do not sit or rest hands or feet on this heating unit.
- Never place hands or fingers on upper portion of this unit while in use.
- Keep all electrical cords and fuel supply hose away from heated surfaces.
- Combustible material should not be within 48" of the top of the unit, or within 48" around the entire unit.
- Keep the appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- If the flame goes out while operating, turn the gas valve off. Wait 5 minutes before repeating the initial lighting procedure. Once you have a flame started, hold down the control knob for 1 minute.
- Do not add water into the unit.
- Do not operate unit if any part has been under water. Call a service technician to replace any damaged

Safety and Warranty

parts should this occur.

- Do not disconnect any part while unit is in use.
- Do not store a spare propane tank on or near this unit.
- If the heating unit is indoors, detach the propane tank and leave outdoors.
- Do not operate on a boat or vehicle. This unit must be used on a flat surface and outdoors only.
- Always remove protective cover before operating (if applicable).
- Check for leaks after not using the unit for long periods of time.
- Children should never operate this unit. Children must be supervised while near this unit.
- Keep gas tank at least 5 feet away from unit when lit. (if external tank)
- The maximum gas supply pressure is 250psi.
- All installation and repair should be done by a qualified professional. This unit should be inspected annually and cleaned regularly.
- Inspect all elements of this heating unit before each use. If there is damage, the burner must be replaced.
- Be aware of the hazards of high temperatures and stay away from the unit to avoid any burns or injury.
- The gas supply tank should be constructed and marked with the specifications for the LP gas tanks of the U.S. Department of Transportation or the National Standard of Canada CAN/CSA-B339, LP gas tanks, spheres and tubes for Transportation of Dangerous Goods; and Commission.
- The LP gas tank must have a listed overfilling prevention device and a QCCI or Type I, (CGA791) LP gas tank connection.
- This heating appliance should not be used on plastic or artificial wood decks.
- Children and adults should be alerted to the hazards of high surface temperatures and should stay away to avoid burns or clothing ignition.
- Young children should be carefully supervised when they are in the area of the appliance.
- Clothing or other flammable materials should not be hung from the appliance or placed on or near the appliance.
- Any guard or other protective device removed for servicing the appliance shall be replaced prior to operating the appliance.
- Installation and repair should be done by a qualified service person. The appliance should be inspected before use and at least annually by a qualified service person. More frequent cleaning may be required as necessary. It is imperative that the control compartment, burners and circulating airways of the appliance are kept clean.

Only use the regulator and hose assembly provided with this unit.

Inspect the burner before use of this unit. If the burner shows any kind of damage, do not operate the appliance.

NOTE: You must follow all steps to properly assemble this heating item. Make sure the gas valve is turned "OFF" before assembling. Do NOT attempt to assemble without proper tools.

BE CAREFUL: WHEN CERTAIN MATERIALS OR ITEMS ARE STORED ABOVE, BESIDE OR UNDER THIS HEATER WHILE IN USE, THEY WILL BE SUBJECT TO RADIANT HEAT AND COULD BE SERIOUSLY DAMAGED.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure



Safety and Warranty

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	PH-CN-2270-P	PH-CN-2270-S
Fuel	Propane	
BTU	42,000 BTU	
Consumption	945 g/hr	
Flux	945 g/hr	
Tank required	20lb gas tank required	
Power	13 kW	
Heating Area	113-175 sq ft	
Weight	50.7 lbs. / 23 kgs.	
Packaging Weight	61.7 lbs. / 28 kgs.	
Dimensions	20.5" x 20.5" x 89.4" / 520 x 520 x 2270mm	
Packaging Dimensions	52.8" x 28.7" x 7.1" / 1340 x 730 x 180mm	
Item Number	47878	47879

Installation

ASSEMBLY INSTRUCTIONS

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any parts are missing or damaged, do not attempt to assemble the product.

Estimated Assembly Time: 90 minutes

Installation

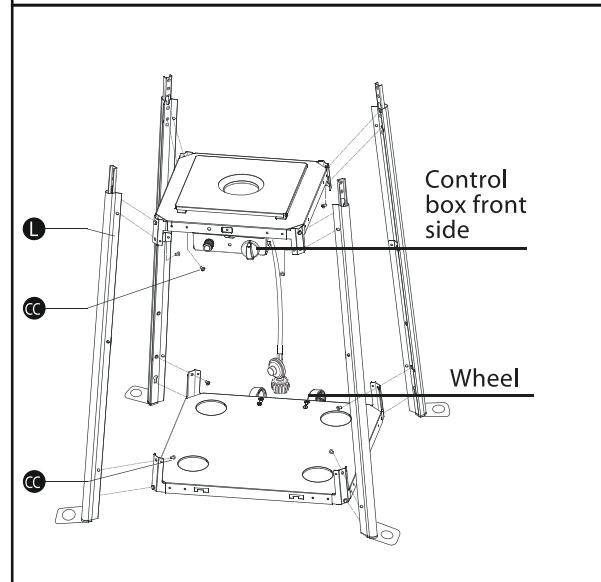
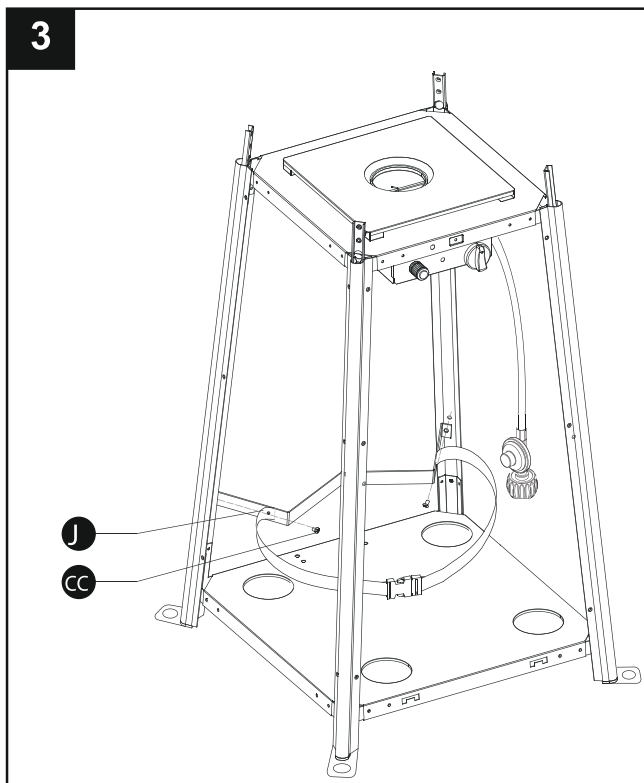
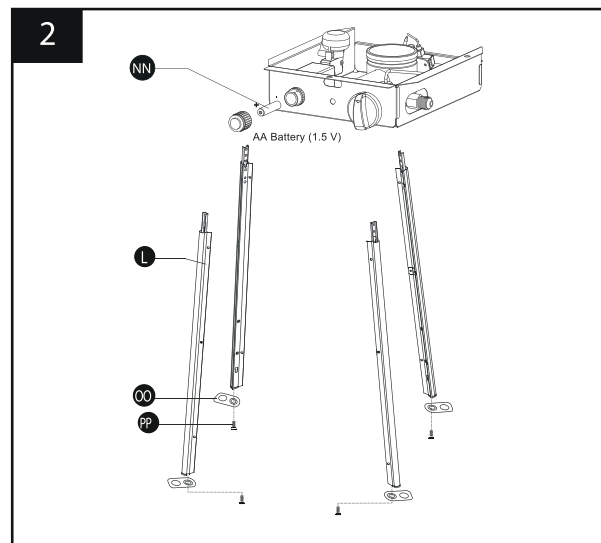
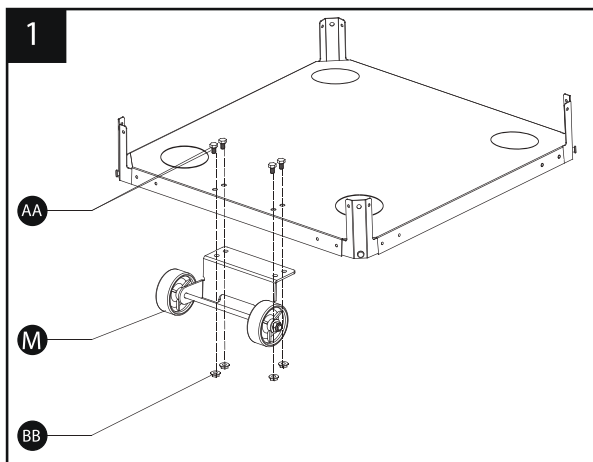
Description	Qty
Bolt M6x10	4
M6 Nut	4
Screw M5x10	18
Stud	3
Wing Nut	3
Flat Washer	6
Fixing Bracket	4
Screw 3/16"	30
Knob	1
Large Flat Washer	1
Screw M4x8	1
Philips Screwdriver	1
Wrench	1
AA Battery (1.5 V)	1
Anchoring Arm	4
Screw M6x12	4

Warning: Remove protective cover before assembling.

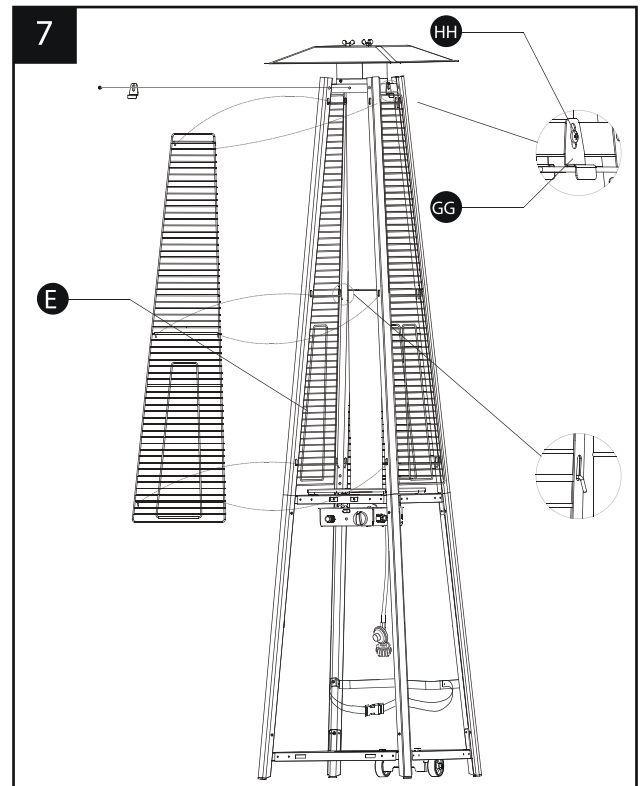
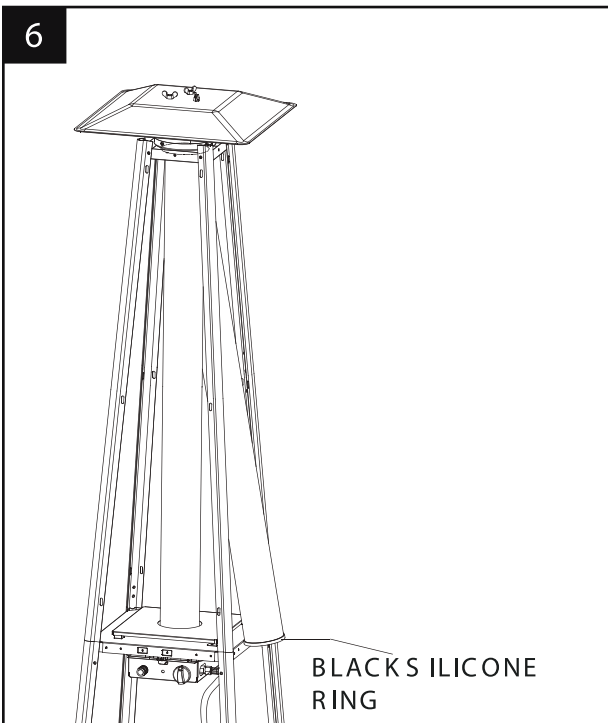
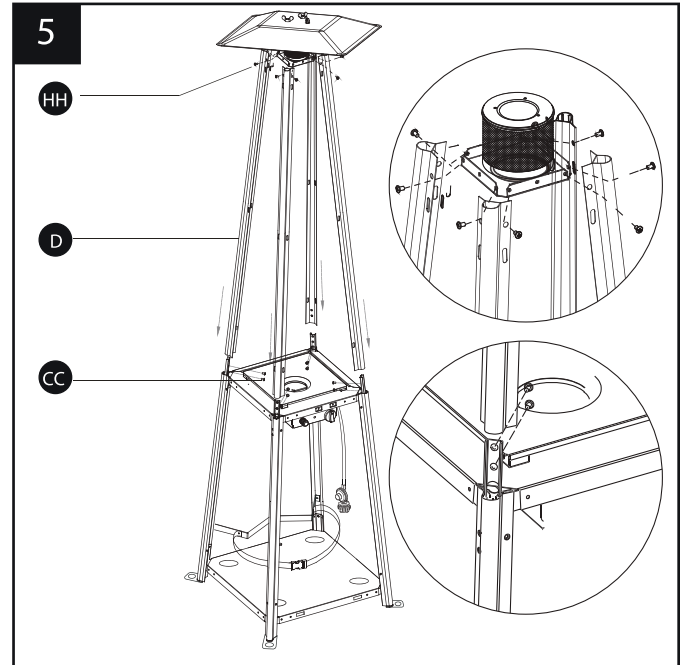
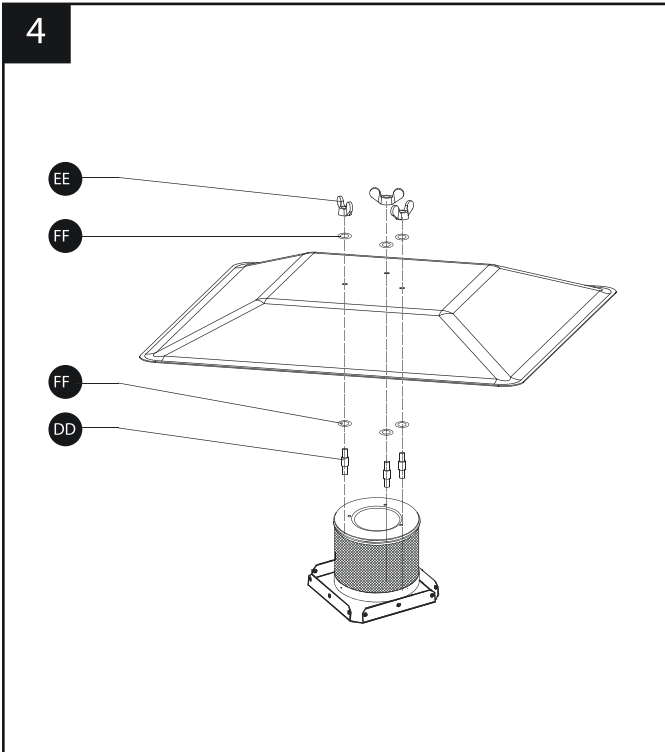
- Assemble the wheel assembly (M) to the bottom plate using 4pcs bolt M6x10 (AA) and 4pcs M6 nut (BB).
- Unscrew the ignition, load battery, tighten the ignition. Attach 4pcs anchoring arm (OO) to 4pcs lower support (L) using 4pcs screw M6X12 (PP). Insert the pins of the bottom plate to the holes of lower support (L), press to secure the pins. Using 4pcs screw M5x10 (CC) to secure the bottom plate and lower support (L).
ATTENTION: Ensure control box front side and front panel are on opposite side to wheels.
 Insert the pins of the control box assy to the holes of lower support (L), press to secure the pins. Using 4pcs screw M5x10 (CC) to secure the lower support (L) and control box assy.
- Assemble block belt. Fix the block belt (J) to the 2pcs of lower support using 2pcs screw M5x10 (CC).
ATTENTION: Ensure the block belt and wheel assembly are on the same side.
- Assemble the reflector onto the top plate assy. Screw the 3pcs stud (DD) on the top plate assy, put 3pcs flat washer (FF) onto the top of stud (DD), then put the reflector on the stud, secure them with 3pcs flat washer (FF) and 3pcs wing nut (EE).
- Insert upper support (D) to lower support using 8pcs screw M5x10 (CC). Assemble top plate assy to upper support (D) using 8pcs screw 3/16" (HH).
- Carefully install the glass tube by lifting up and inserting through the centre hole in the top plate assy. Ensure the black silicone ring is attached to the lower edge of the glass tube. Slide the glass tube through the hole of the plate of control box assy. Check and ensure that the glass tube is positioned properly and is completely covering the centre hole of the plate of control box assy.
WARNING! The black silicone ring must be in place prior to operating the heater.
- Assembly the protective guard (E). Hang the hooks of the protective guard (E) onto the holes in upper

Installation

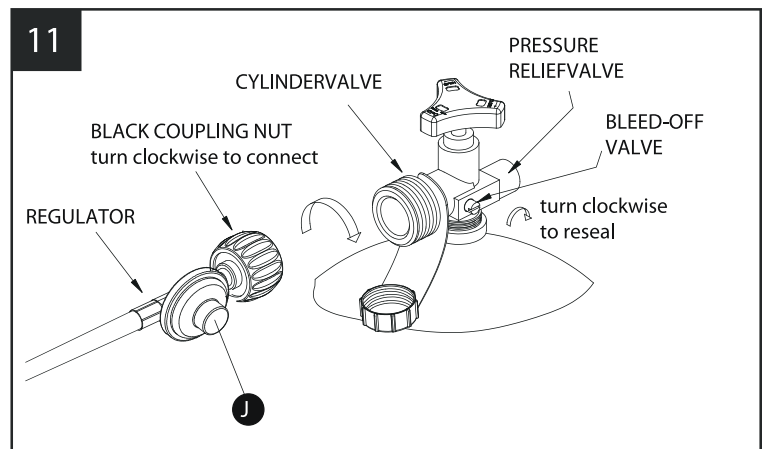
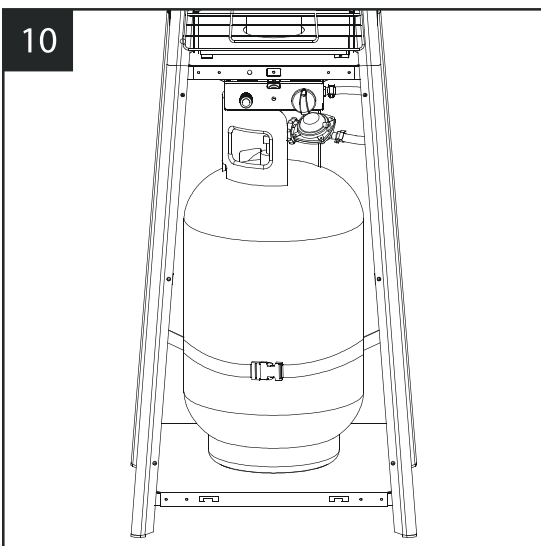
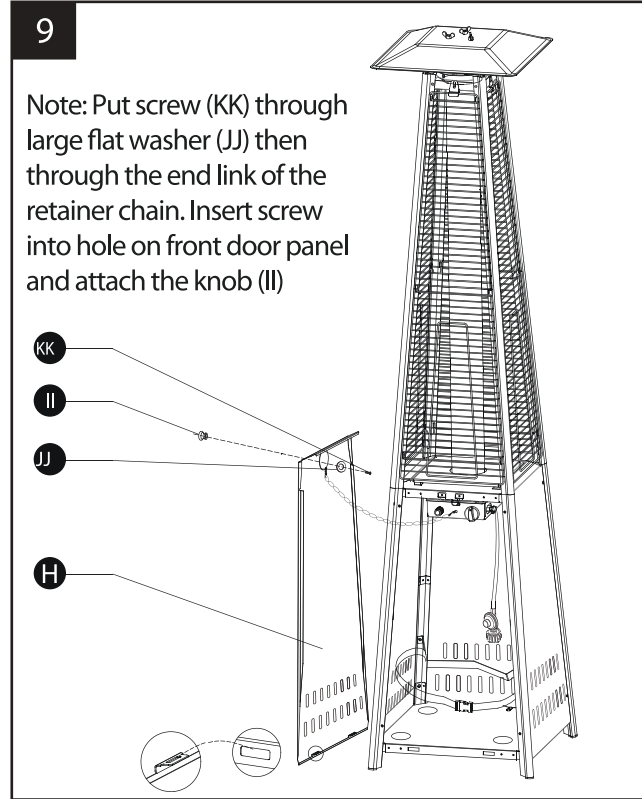
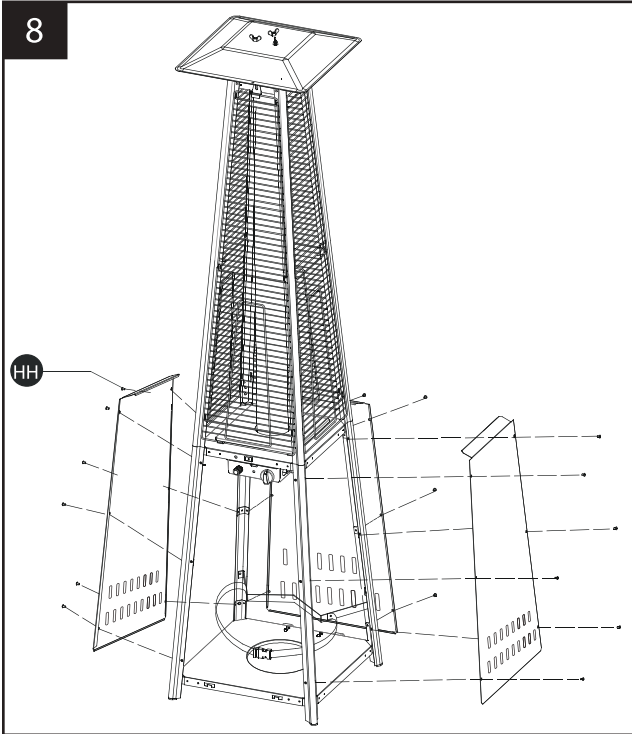
- supports. Secure the protective guards (E) with fixing brackets (GG) with 4pcs Screw 3/16" (HH).
8. Assemble three side panels to lower support using 18pcs screw 3/16" (HH).
Attention: Do not cover the front side where the control knob is.
 9. Attach the knob (II) to front panel (H) using screw M4x8 (KK) and large flat washer (JJ).
 10. Place the propane gas tank (not included) on the base. Tighten the belt to ensure the propane gas tank is fully secure.
 11. Turn the cylinder valve on the tank clockwise to close the propane tank. Attach the regulator (J) to the cylinder valve by turning the regulator coupling nut clockwise. Make sure it is fastened securely and tighten connections by hand only.



Installation



Installation



Operation

Before performing a leak test, be sure that no sparks can occur and you are in a spacious outdoor area. Connect the propane gas tank to the regulator and turn the valve on the unit to the “off” position. Brush a soap and water mixture on all connections. Turn the gas supply on; if bubbles occur on any connection there may be a leak. If you smell gas or a leak is discovered turn the gas valve off, disconnect propane gas tank and do not use the appliance until the leak is repaired.

Do not use the heating unit without inspecting the gas hose. If there are signs of wear or abrasion you must replace the hose (if applicable).

TO TURN THE HEATER ON

WARNING: Please ensure the glass tube has not been damaged before operation.

1. Ensure the variable control knob is at the OFF position.
2. Connect the gas regulator to a compatible gas cylinder.
3. Push and turn the variable control knob to the “Pilot” position and hold for 60 seconds. Whilst still holding the control knob down, press the ignition button. A pilot flame should appear.
4. Once the blue pilot flame stays alight constantly, let go of the variable knob.
5. Turn the variable control knob to the desired temperature position – Lo to Hi

IMPORTANT NOTE

- When lighting the heater for the first time or a new cylinder is connected, the air inside the hose must be purged. This process will take a few minutes as liquefied petroleum gas is heavier than air.
- As a result the variable control knob should be pressed down at the Pilot position for 3 Minutes instead of the normal 60 second period.
- This ensures the gas purges the air in the hose and passes from the cylinder through to the main burner.

TO TURN THE HEATER OFF

1. Turn the variable control to the PILOT position.
2. Push and turn the variable control knob to the OFF position.
3. Turn the regulator connected to the gas cylinder to the OFF position.

Maintenance

- Before performing any maintenance always disconnect propane gas tank.
- Keep the heating item free and clear from combustible materials.
- Visually inspect burner for obstructions and keep tank enclosure free and clear from debris.
- Use a soft brush to get rid of the mild stains, loose dirt and soil after the burner is completely cooled down. Wipe down with a soft cloth.
- Harsh weather conditions may cause stubborn stains, discoloration and possibly rust pitting.
- Permanent damage may occur if powder or solvent comes in contact with painted or plastic components on

Maintenance

this heating unit.

- Keep the heating unit stored away from direct sunlight.
- If storing this unit inside, disconnect the propane gas tank from the gas valve.
- Not using manufacturer approved or supplied parts/accessories may result in a defective condition and void the warranty of this heating unit.
- Always place lid (if applicable) or protective cover on heating item when not in use.

Troubleshooting

Problem	Cause	Solution
The burner will not light.	The burner injector is clogged.	Clean the burner injector.
	There is low gas supply pressure.	Call your gas supplier.
The burner flame goes off immediately after ignition.	There is low gas pressure.	Call your gas supplier.
The ignition is delayed.	The main burner carryover ports are clogged.	Clean the main burner ports.
	There is low gas pressure.	Call your gas supplier.
The combustion on the burner is inadequate.	There is not enough air.	Check the air passageways and burners for dirt and debris, and clean with compressed air.
The burner flame is low.	The supply hose is bent or twisted.	Straighten the hose and perform a leak test.
	There is blockage in the burner injector.	Clean or replace the burner injector.
The emitter glows uneven.	There is blockage in the burner injector.	Clean or replace the burner injector.
	The base is not on a level surface.	Place the heater on a level surface.
	The gas pressure is low.	Replace the cylinder with a new cylinder.
There is slight smoke and odor during initial operation.	This is residue from the manufacturing process.	This will stop after approximately 30 minutes of operation.
There is thick black smoke.	There is blockage in the burner.	Turn off the heater and let it cool. Remove the blockage and clean the inside and outside of the burner.

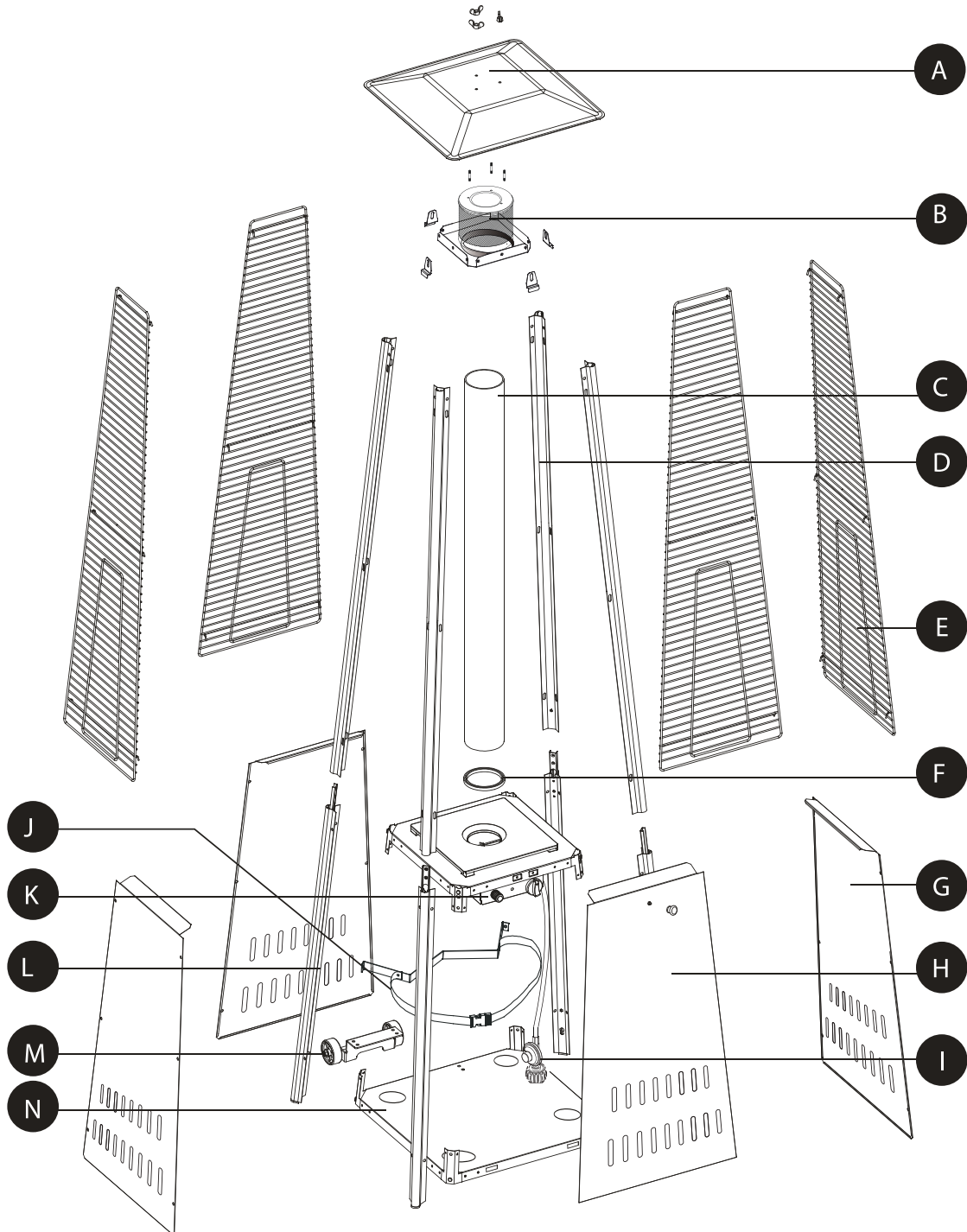
Troubleshooting

The heater produces a whistling noise when the burner is lit.	Air passageways are blocked.	Check the minimum installation clearances and air passageways for debris.
	There is air in the gas line.	Operate the burner until the air is completely purged.
The heater produces a clicking noise just after the burner is lit or turned off.	The metal is expanding and contracting.	This is common with heaters. If noise is excessive, contact a qualified service person.
There is a gas odor even when the control knob is in the OFF position.	There is a gas leak.	Locate and correct the leak immediately.
	The gas control is defective.	Replace the gas control.
There is a gas odor during combustion.	There is foreign matter in the gas or on the burner ports.	Check the gas passageway and burner.
	The heater is burning vapors from paint or impurities in the air.	Stop storing and using odor causing products near the heater.
	There is gas leaking from the regulator and hose connection, the valve and pipe connections, and the pipes.	Locate and correct the leaks, or contact your gas supplier.
There is carbon build-up.	There is dirt or film on the reflector and flame screen.	Clean the reflector and flame screen.

Parts Breakdown

Model PH-CN-2270-P 47878

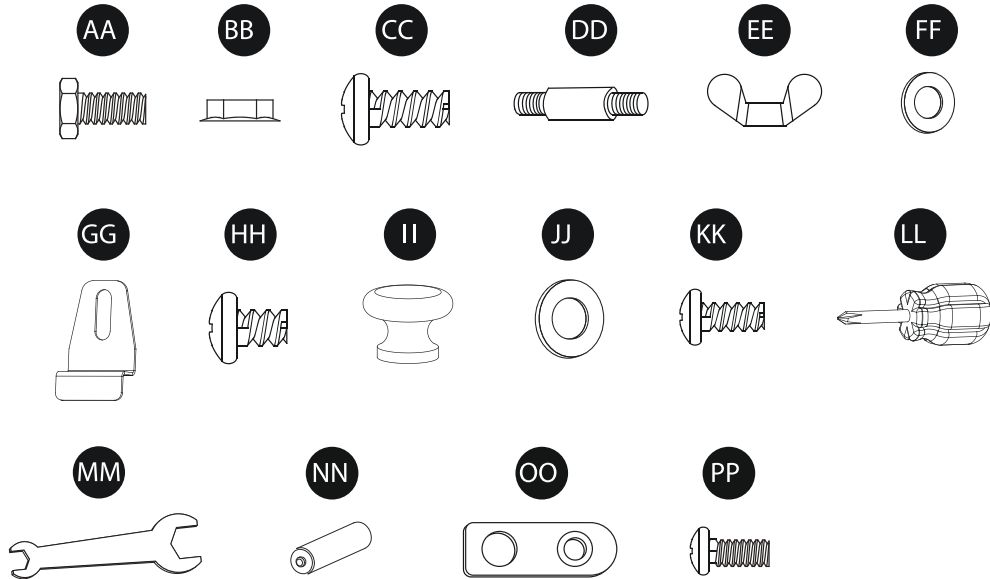
Model PH-CN-2270-S 47879



Parts Breakdown

Model PH-CN-2270-P 47878

Model PH-CN-2270-S 47879



Parts Breakdown

Model PH-CN-2270-P 47878

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH941	Reflector for 47878	A	AH951	Control Box Assembly for 47878	K	AH961	Fixing Bracket for 47878	GG
AH942	Top Plate Assembly for 47878	B	AH952	Lower Support for 47878	L	AH962	Screw 3/16" for 47878	HH
AH943	Glass Tube for 47878	C	AH953	Wheel Assembly for 47878	M	AH963	Knob for 47878	II
AH944	Upper Support for 47878	D	AH954	Bottom Plate for 47878	N	AH964	Large Flat Washer for 47878	JJ
AH945	Protective Guard for 47878	E	AH955	Bolt M6x10 for 47878	AA	AH965	Screw M4x8 for 47878	KK
AH946	Black Silicone Ring for 47878	F	AH956	M6 Nut for 47878	BB	AH966	Philips Screwdriver for 47878	LL
AH947	Side Panel for 47878	G	AH957	Screw M5x10 for 47878	CC	AH967	Wrench for 47878	MM
AH948	Front Panel for 47878	H	AH958	Stud for 47878	DD	AH968	AA Battery (1.5V) for 47878	NN
AH949	Gas Hose and Regulator for 47878	I	AH959	Wing Nut for 47878	EE	AH969	Anchoring Arm for 47878	OO
AH950	Block Belt for 47878	J	AH960	Flat Washer for 47878	FF	AH970	Screw M6x12 for 47878	PP

Model PH-CN-2270-S 47879

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AH941	Reflector for 47879	A	AH951	Control Box Assembly for 47879	K	AH961	Fixing Bracket for 47879	GG
AH942	Top Plate Assembly for 47879	B	AH952	Lower Support for 47879	L	AH962	Screw 3/16" for 47879	HH
AH943	Glass Tube for 47879	C	AH953	Wheel Assembly for 47879	M	AH963	Knob for 47879	II
AH944	Upper Support for 47879	D	AH954	Bottom Plate for 47879	N	AH964	Large Flat Washer for 47879	JJ
AH945	Protective Guard for 47879	E	AH955	Bolt M6x10 for 47879	AA	AH965	Screw M4x8 for 47879	KK
AH972	Black Silicone Ring for 47879	F	AH956	M6 Nut for 47879	BB	AH966	Philips Screwdriver for 47879	LL
AH973	Side Panel for 47879	G	AH957	Screw M5x10 for 47879	CC	AH967	Wrench for 47879	MM
AH974	Front Panel for 47879	H	AH958	Stud for 47879	DD	AH968	AA Battery (1.5V) for 47879	NN
AH949	Gas Hose and Regulator for 47879	I	AH959	Wing Nut for 47879	EE	AH969	Anchoring Arm for 47879	OO
AH950	Block Belt for 47879	J	AH960	Flat Washer for 47879	FF	AH970	Screw M6x12 for 47879	PP



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.

