



Juice Extractors

Models JE-ES-0028N-T, 0028N-BB, 0028P-BB, 0028N-F, 0045N-B

Items 47959, 47960, 48009, 47989, 47990

Instruction Manual



Revised - 01/17/2024



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



Table of Contents

Model JE-ES-0028N-T / Model JE-ES-0028N-BB / Model JE-ES-0028P-BB
Model JE-ES-0028N-F / Model JE-ES-0045N-B

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 6
Technical Specifications -----	7
Installation -----	7 - 8
Operation -----	8 - 10
Maintenance -----	10 - 12
Troubleshooting -----	13 - 14
Parts Breakdown -----	15 - 22
Electrical Schematics -----	23 - 24
Notes -----	25 - 26
Warranty Registration -----	27



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.

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 envío 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

WARNINGS

- It is the responsibility of the user to read the enclosed warnings prior to using this machine.
- This equipment is intended for commercial use in places such as offices, stores, supermarkets, hotels, bars, coffee shops.
- This device can be used by children aged 8 years and above and people with reduced physical, sensory or mental abilities or lack of experience and knowledge, if they have been given appropriate supervision or

Safety and Warranty

training regarding the use of the device in a safe manner and understand the dangers involved. Children should not play with the device. Cleaning and maintenance to be performed by the user should not be carried out by children without supervision.

- This machine contains an equipotential terminal on the back for the connection of the grounding of other devices to the grounding of your installation through this terminal. If used, loosen the nuts and washers, place the ground wire of the auxiliary device and retighten the nuts and washers tightly. This equipotentiality point is marked by the following symbol: . This symbol consists of a horizontal line with three short vertical lines of decreasing height extending downwards from its center.
 - After removing the packaging, check that the equipment is not damaged. If in doubt, do not use it and contact the company.
 - The packaging materials (plastic bags, foam, cork, etc.) should not be left within reach of children, as they are a potential danger.
 - Before assembling the machine, please, make sure there are no pieces left in the packaging.
 - Be sure to comply with the regulations established for the treatment of waste. Separate them and deposit them in the nearest containers or clean point to reduce the environmental impact of the purchase.
 - The machine needs to have some ventilation around it in order to perform properly.
 - Concerning models on a stand, remember to set the brakes on the front wheels in order to prevent unwanted moving.
 - Before use, clean the juicing area.
 - DO NOT start the machine, without making sure that all components are in their correct place of work, especially the front cover, otherwise the security detector will not allow the machine to run.
 - When using the machine, do not touch or access to the moving parts neither by hands nor with any utensils.
 - The machine should never be operated by a minor or inexperienced staff without supervision.
 - Check that the voltage of your outlet is according to voltage stated in technical label on the side of your machine. Only use power cords with grounding connection.
 - Do not use an extension cord. If you decide to do it, it is on your own responsibility, use only extension that is in good condition and suitable for the power of the machine. The extension cord should be placed so that no one can pull it or stumble.
 - Do not allow the cord to come into contact with hot surfaces.
 - Do not put machine next to heat sources.
 - To protect against risk of electrical shock and personal injury, do not immerse cord, plug or appliance in water or any other liquid.
 - This product is designed for indoor use, do not expose this appliance to rain or moisture and do not use it outdoors or with wet hands.
 - Do not use the machine out of the temperature range: from -20° to 40°C.
 - Always place the machine on a dry, stable and leveled surface.
 - To disconnect from the electrical outlet pull the plug gently. Never pull from the cord.
 - The use of accessories not recommended by the manufacturer may cause fire, electric shock or injury. Always use original spare parts.
- THE PROPER SIZE OF FRUITS IN ORDER TO OBTAIN BEST RESULTS IS 65-80MM DIAMETER , EXCEPT FOR THE BIGBASIC AND BIGTOP, WHICH IS 75-90MM.
- It is recommended to wash the fruit before juice extraction.
 - The manufacturer declines any responsibility for damages resulting from improper, careless or negligent use of equipment, as well as from use by unauthorized persons.

Safety and Warranty

RESIDENTIAL USERS: vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOR WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

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

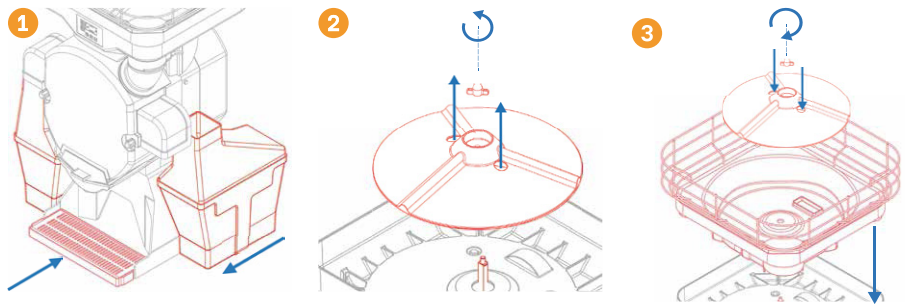
Model	JE-ES-0028N-T	JE-ES-0028N-BB	JE-ES-0028P-BB	JE-ES-0028N-F	JE-ES-0045N-B
HP	0.75 HP / 560 W				
Fruit Diameter	2.6" - 3.1" 65 - 80mm	3" - 3.7" 75 - 95mm		2.6" - 3.1" 65 - 80mm	
Basket Capacity	55.1 lbs. / 25 kgs.	17.6 lbs. / 8 kgs.		55.1 lbs. / 25 kgs.	
Peel Bucket	44.1 lbs. / 20 kgs.				
Waste Bin Capacity	39.7 lbs. / 18 kgs.				
Production	28 fruits per minute			45 fruits per minute	
Electrical	110-120V / 60Hz / 1				
Current	9 / 8.6A	4.1 / 3.7A - 9 / 8.6A		9 / 8.6A	9 / 8.6A
Dimensions	19.7" x 24.4" x 38.2" 500 x 620 x 970mm	19.7" x 24.4" x 33" 500 x 620 x 838mm		19.7" x 24.4" x 38.2" 500 x 620 x 970mm	
Weight	104.7 lbs. / 47.5 kgs.	93.9 lbs. / 42.6 kgs.		104.7 lbs. / 47.5 kgs.	
Item Number	47959	47960	48009	47989	47990

Installation

1. Place the peel bucket in the right place. Place the juice tray.

FOR THE TOP / FASTTOP / BIGTOP

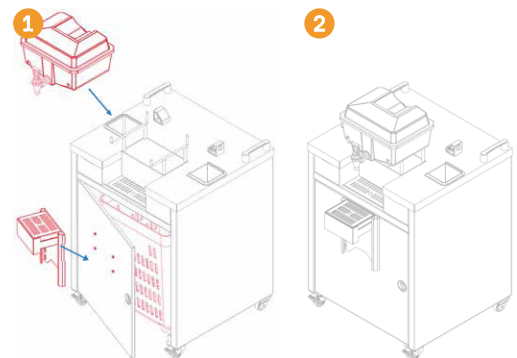
2. Unscrew and remove the turning feeder plate from the head.
3. Insert the feed basket, then the turning feeder plate and screw the assembly together.



SET UP OF THE STAND

DISPENSER STAND

1. Remove the juice tray and the dispenser kit from the trolley inside the stand.
2. Place the tank on the supports of the dispenser kit. Place the drip grid on the nipples of the stand door. Place the down tubes and the trolley on the lower part of the bottom of the stand, as shown in the drawing.

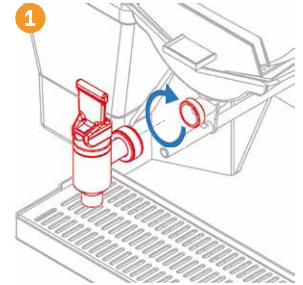


Installation

SET UP OF THE OPTIONS

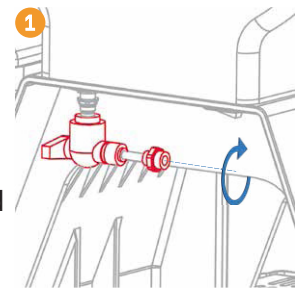
STAINLESS STEEL SELF-TAP

1. Thread the stainless steel self-tap assembly to the support.



SELF-CLEANING SYSTEM

1. Connect the juicer to the water supply through the socket at the rear of the machine. The connection must be made using a G 1/4" female thread. This system is prepared to work between 1.5 and 3 bars of pressure.



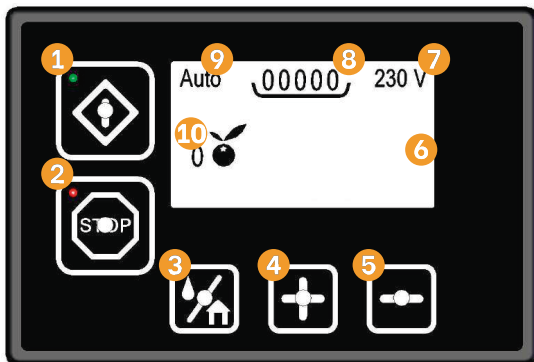
Operation

ELECTRONIC FUNCTIONING

TO ACTIVATE THE JUICER

1. Connect the juicer to a grounded outlet.
2. Activate the juicer by pressing the switch on the back of the juicer.
3. Feed citrus fruit through the feeder tube or into the top basket of the feeder.
4. Turn on the control display by pressing Start for 2 seconds.

CONTROL PANEL PARTS




1. Start button.
2. Stop button.


3. Self-cleaning/home button.
4. Selector + button.
5. Selector - button.
6. Status area.
7. Voltage input.
8. Counter.
9. Functioning mode.
10. Selector.


MACHINE CONFIGURATION


1. To access settings menu; press and hold the self-cleaning/menu button for 2 seconds.
2. Select the option to configure; press the buttons + and - to move between configurable settings. Select a setting to configure by pressing the self-cleaning/menu button.

CONFIGURATION SETTINGS

 Peel basket capacity: select quantity of oranges to squeeze before a “full peel basket” warning is displayed. If a 0 value is set, warning is not active.



 Auto-off time: by this setting user can configure the no operation time length before machine turns itself off automatically. If a 0 value is set, auto-off is not active.

 Self-cleaning duration: select shower cycle duration (in seconds).

 Auto/manual mode: select how to start and stop squeezing operation; automatic mode (by self or level detection) or manual mode.

FUNCTIONING

STANDARD OPTION

1. Turn on the control display. Press and hold start for 2 seconds.
2. Select continuous or selector mode operation. Press + and - to set continuous or selector mode operation.
If  = 0; continuous mode active.
If  ≠ 0; selector mode active.
3. Start the squeezing process by pressing start.
4. The juicer will stop when stop is pressed or when the number of oranges indicated in the selector mode has been squeezed.

STAINLESS STEEL SELF-TAP OPTION

1. Turn on the control display. Press and hold start for 2 seconds.
2. To start juicing, make sure that the juicer is in “ready” status (green LED on) and turn on the self-tap.
3. The machine will stop when the self-tap is closed, when the stop button is pressed, or when the number of oranges indicated on the selector has been squeezed.

Operation

LEVEL DETECTOR OPTION

1. Turn on the control display. Press and hold start for 2 seconds.
2. Activate the level detector. Press the start button.
3. Start of squeezing. The machine will start the squeezing operation automatically when the tank level detector detects that it is not at the “maximum level”.
4. End of squeezing. The machine will stop the squeezing operation when the tank level detector detects the “maximum level” or when the stop button is pressed.

FURTHER FUNCTIONS

MAINTENANCE STOP

Maintenance stop activation. With machine in the “stop” status, press and hold the stop and home buttons simultaneously and the machine will start turning until maintenance position is reached.

INVERTED TURN

Inverted turn activation. With the machine in the “stop” status, press and hold the start and stop buttons simultaneously.

SELF-CLEANING OPTION (ONLY FOR MACHINES INCLUDING SELF-CLEANING OPTION)

IMPORTANT: to carry out the self-cleaning process, the amount of fruit in the feeder must not exceed 3 kgs.

To start washing*: make sure that there are no fruits inside squeezing area. To start washing press the home button when the machine is running.

To finish washing: automatic shower will stop washing when cycle time is completed or when pressing the home button again.

*The automatic feeder is equipped with a lock/stop system to stop the feeding of fruits. Use this system to lock the feeding before proceeding to start the washing.

AUTOMATIC FILTER (ONLY FOR MACHINES INCLUDING AUTOMATIC FILTER OPTION)

To start filtering: the automatic filter displacement will start at the moment the squeezing process is initiated.

To finish filtering: filter displacement will stop 10 seconds after completion of the squeezing process.

Important: machine will immediately stop running if a warning signal is received.

Maintenance

CLEANING AND MAINTENANCE

The cleaning process is very important to keep the juicer in perfect condition. In order to perform a correct cleaning, you must take into account the following guidelines:

- Do not allow the residues produced in the squeezing process to dry out.
- Do not allow the juice to solidify in the different elements that make up the squeezing system.
- Keep filters and squeezing elements free of pulp, seeds or rests of peels.

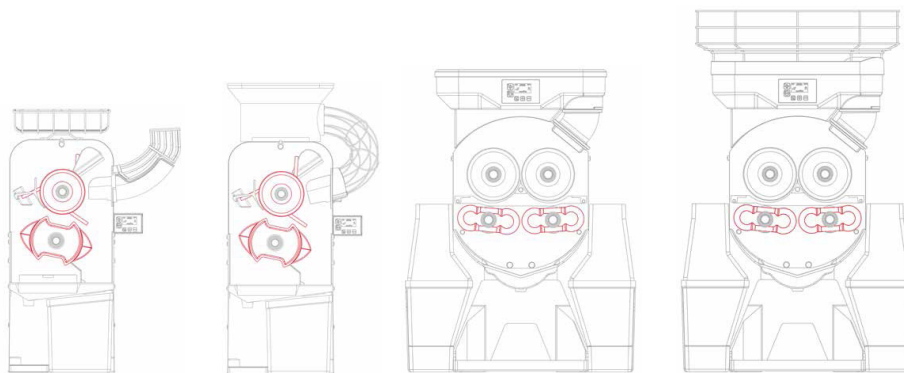
Maintenance

- Keep the waste bins empty and clean.
- Follow the specific cleaning steps below.
- It is recommended that the fruit be washed before being subjected to the squeezing process.

The self-cleaning option allows a quick wash of the squeezing area, facilitating perfect hygiene and leaving your juicer ready for the next squeezing process. It is recommended to perform a wash cycle at the end of the juicing operation. If your juicer is equipped with the self-wash option, it is recommended to start a cycle before proceeding to the manual cleaning.

The cleaning and maintenance process should be initiated once the squeezing process has been completed.

Activate the “MAINTENANCE STOP” function on the display and make sure that the males and drums of the juicer are in the position shown in the following images.



Unplug the machine from the mains socket.

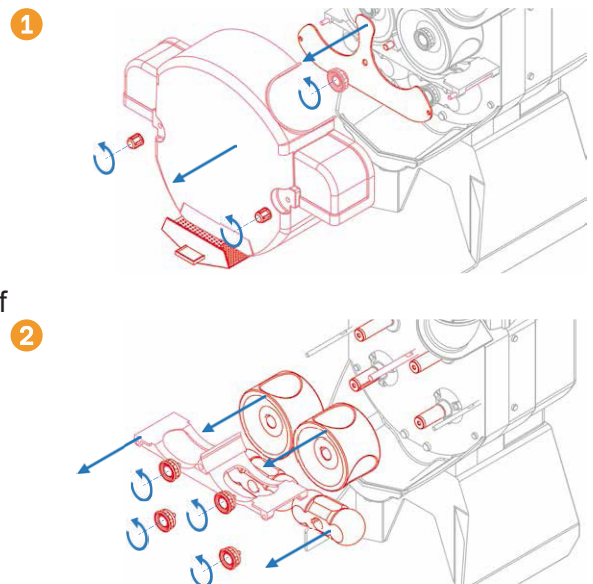
Remove the juice filter.

If your juicer has any option included, you must proceed to disassemble the options prior to disassembling the juicer.

Empty the waste bins.

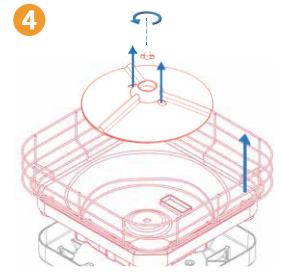
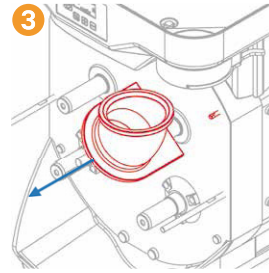
1. Remove the front cover by unscrewing the threaded thumbscrews on the sides. Unscrew the central thumbscrew that fixes the screen and remove it as well.
2. Unscrew the four thumbscrews that fix the drums and males of the squeezing system. Remove the central blade by sliding it forward.

ATTENTION! This part contains a cutting element. Handle this part very carefully. Also remove the two squeezing taps and the two drums by moving them forward.



Maintenance

3. Remove the feeding tube by sliding it forward.
4. For TOP, FASTTOP and BIGTOP juicers: unscrew the thumbscrew securing the turning feeder plate and remove the head and the feeding basket.



Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the cover, can be put in the dishwasher at a maximum temperature of 40°C.

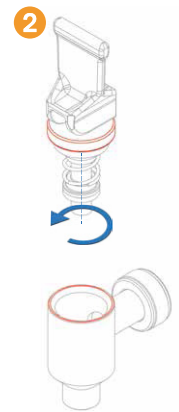
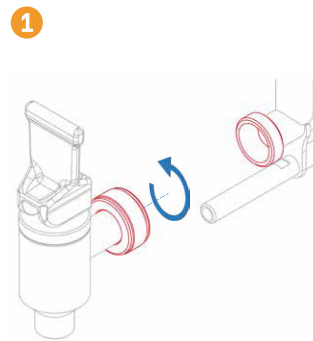
Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.

STAINLESS STEEL SELF-TAP

To ensure perfect hygiene of your juicer, it is essential to clean the tap regularly.

1. Unscrew the knurled nut that connects the tap to the juicer.
2. Unscrew the knurled thread underneath the actuator.

Clean perfectly all the parts of the tap with water and detergent, focusing on those areas with more relief with the help of a brush.



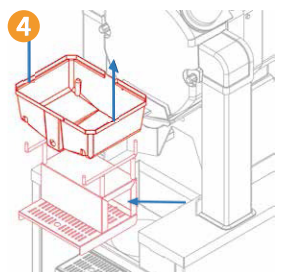
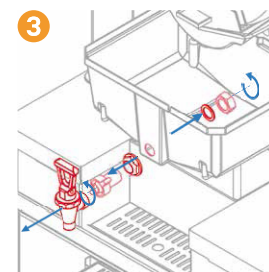
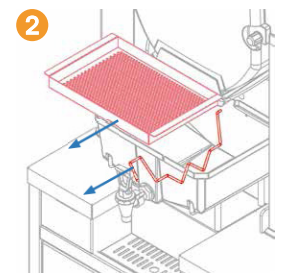
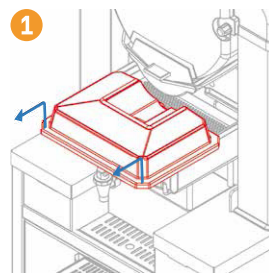
DISPENSER STAND

1. Remove the top cover of the dispenser by lifting it a few millimeters and pulling it out horizontally.
2. Remove the filter and the shaker.
3. Unscrew the tap assembly from the coupling bracket. Unscrew the inner reservoir nut and remove the nuts and reservoir gasket.
4. Remove the dispenser support and uncouple the reservoir by pressing upwards.

Clean all the parts perfectly, as well as the machine block with water and detergent.

The parts, with the exception of the machine cover, the dispenser base and the cover, can be put in the dishwasher at a maximum temperature of 40°C.

Do not use abrasive products or solvents, as they could damage the compound of the elements of the juicer system. Do not clean the juicer assembly using pressurized water. Dry the components of the squeezing system and the machine block.



Troubleshooting

FAILURE	CAUSE	SOLUTION
The machine does not operate.	Machine unplugged.	Plug it to socket.
	No power.	Check the plug and socket.
	Transparent cover misplaced.	Make sure it is well placed.
	Defective safe detectors.	Call customer service.
	Defective ON/OFF button.	Call customer service.
	Defective electric circuit.	Call customer service.
The machine is blocked while squeezing is in progress.	Insufficient voltage.	Check that the voltage is as indicated on the identification label.
	Wrong fruit size.	Check the size of the fruit is as shown in this manual.
The machine stops every few minutes.	Insufficient ventilation.	Check that ventilation gratings are not covered.
	Insufficient voltage.	Check the voltage.
The positioner is broken or bent.	Misplaced drum or positioner.	Make sure the pieces are well placed.
The tap is blocked.	Juice has seeds or excessive pulp.	Disassemble and clean the tap as described in the manual.
Counter increases counts wrongly.	Noise or perturbations in electric supply.	Unplug and plug machine to electric supply. If problem persists, unplug the machine and plug again after a few minutes.


WARNINGS AND EMERGENCY STOPS

Warning and emergency stops are situations that require user attention.







These situations can answer to following causes:

- User security and protection.
- Equipment protection against external factors.
- User attention is required to continue a sequenced operation.
- User attention is required due to machine maintenance.

Once a warning or emergency stop is reached, machine automatically stops and enters “warning” status. In this status, a red LED over the “stop” button will light intermittently and the corresponding warning advice will be displayed through screen:

WARNING	CAUSE	ACTIONS
	Front cover is not correctly assembled. Incorrect assembly of the automatic filter (if applicable).	Tighten the fasteners that fix the cover to the machine casing. Check the automatic filter anchorage.

Troubleshooting

	<p>Maintenance stop reached.</p>	<p>In case of cleaning, remove juicers.</p>
	<p>*Motor overheating.</p>	<p>Check if any piece or part is blocking or hindering machine turn.</p>
	<p>Voltage input out of range.</p>	<p>Check voltage supply.</p>
	<p>Control fuse damaged.</p>	<p>Replace fuse (10A) on control board.</p>
	<p>Full dispenser signal while automatic shower function is being executed.</p>	<p>Empty dispenser.</p>
	<p>Orange peel cycle completed (peel basket is full).</p>	<p>Empty peel basket.</p>

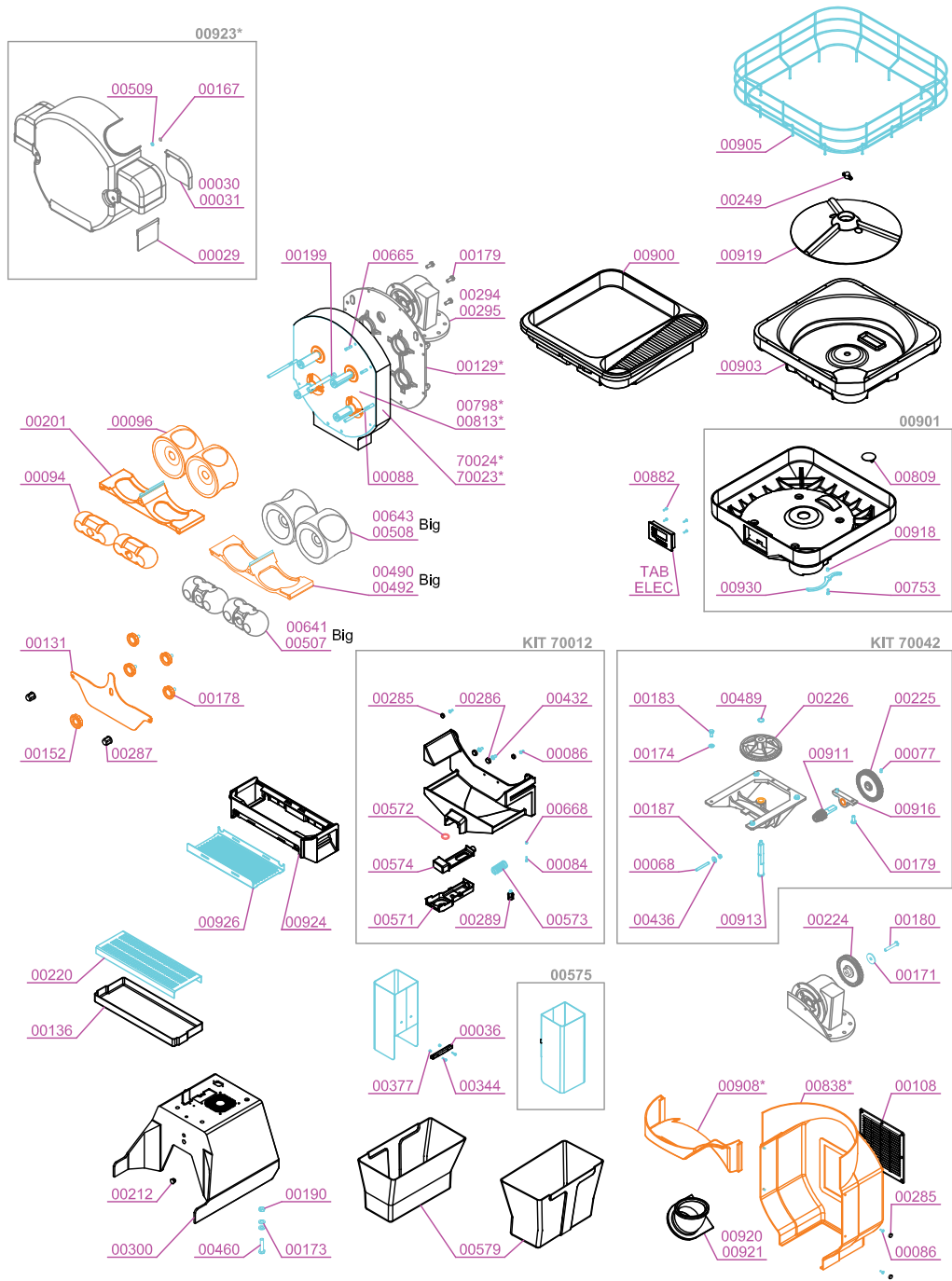
*Every 10 minutes of non-stop operation of the machine takes about 15 minutes to reset the engine temperature.

Important: to exit a “warning” state, it will be necessary to press the “stop” button. The machine will go to “stop” status. If the machine does not exit the “warning” state when the “stop” button is pressed, it means that the cause of the warning has not yet been resolved.

Parts Breakdown

Model JE-ES-0028N-T 47959
Model JE-ES-0028N-BB 47960
Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989
Model JE-ES-0028N-B 47990



Parts Breakdown

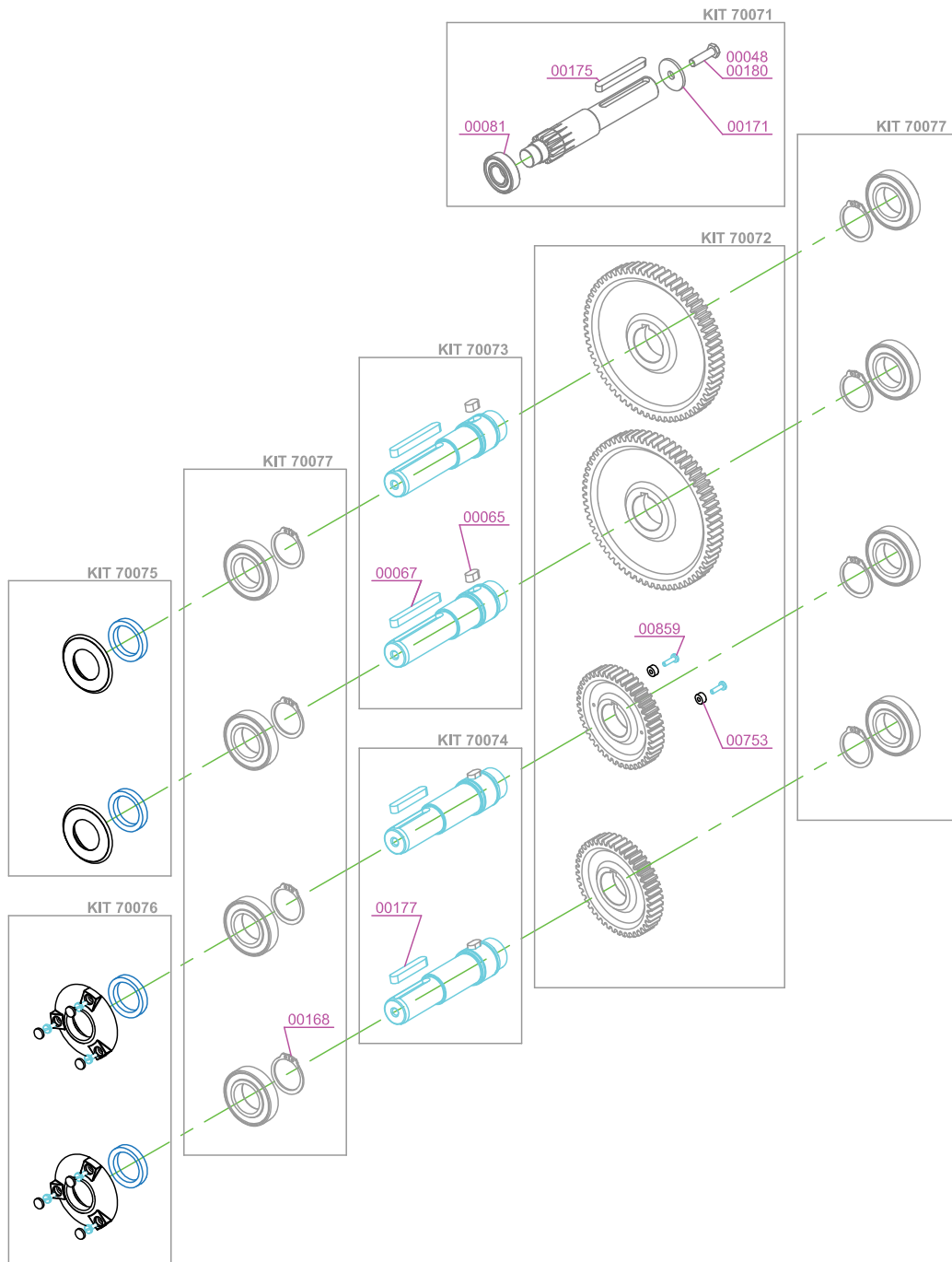
Model JE-ES-0028N-T 47959

Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990

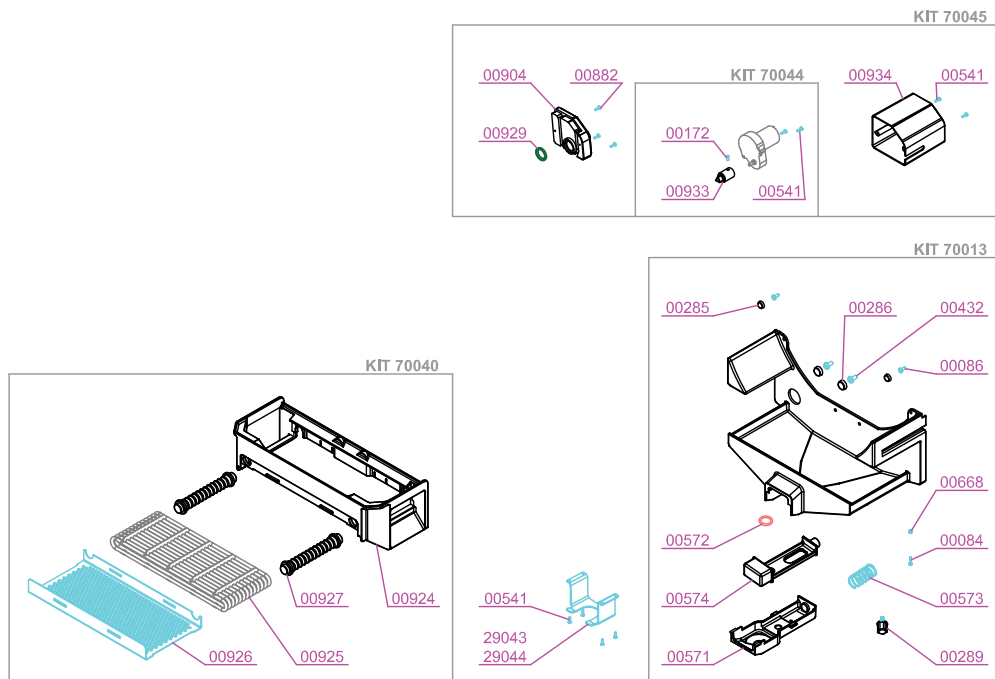


Parts Breakdown

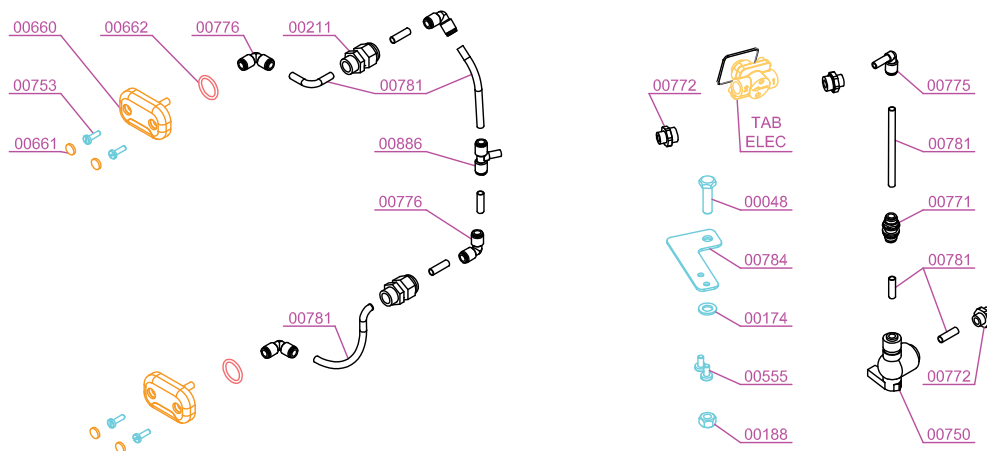
Model JE-ES-0028N-T 47959
Model JE-ES-0028N-BB 47960
Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989
Model JE-ES-0028N-B 47990

OPC BT FILTRO AUTO-F PUSH&



OPC BT AUTOLAVADO



Parts Breakdown

Model JE-ES-0028N-T 47959

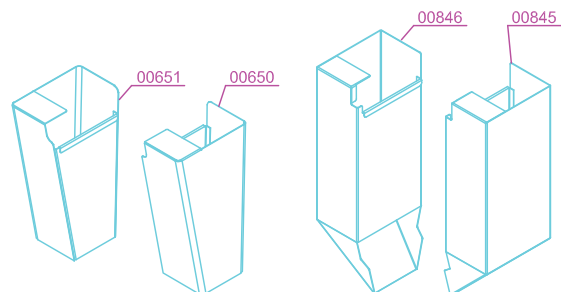
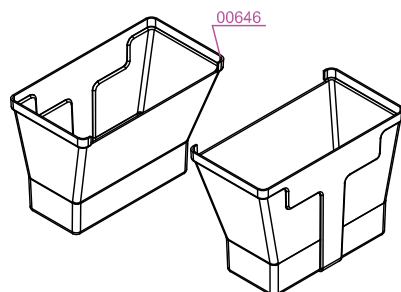
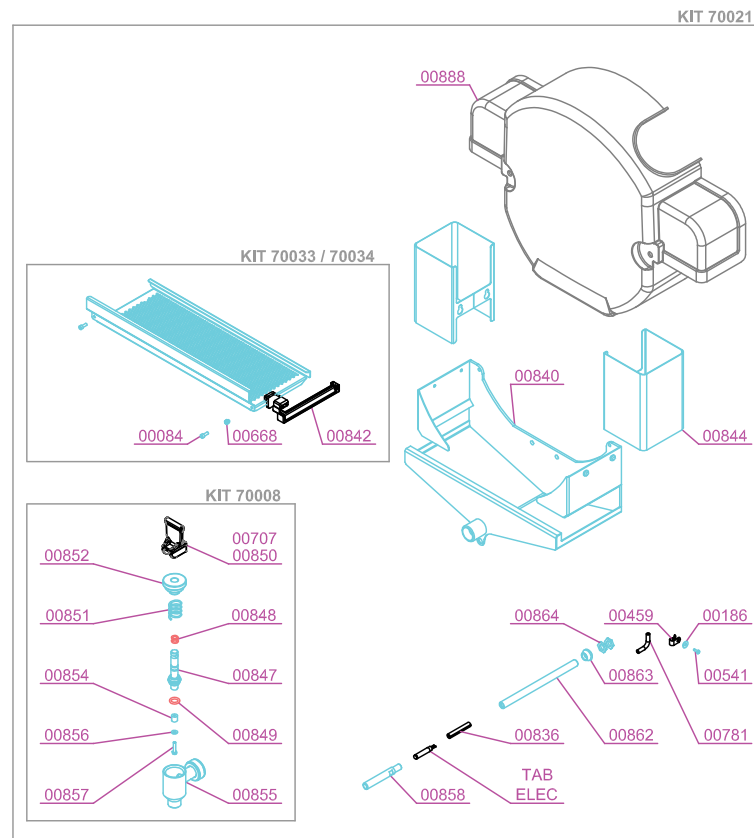
Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990

OPC BT FILTRO P-OUT & S-INOX

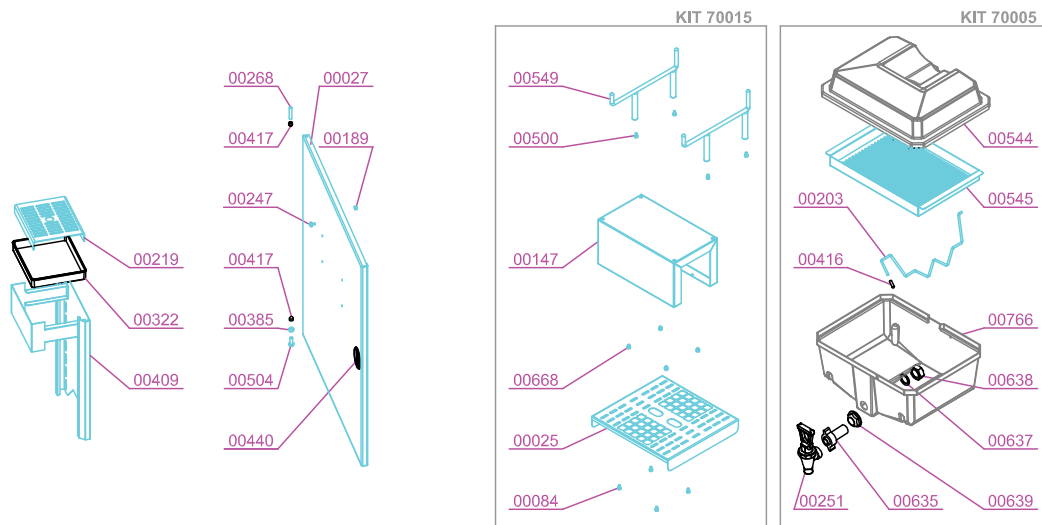


Parts Breakdown

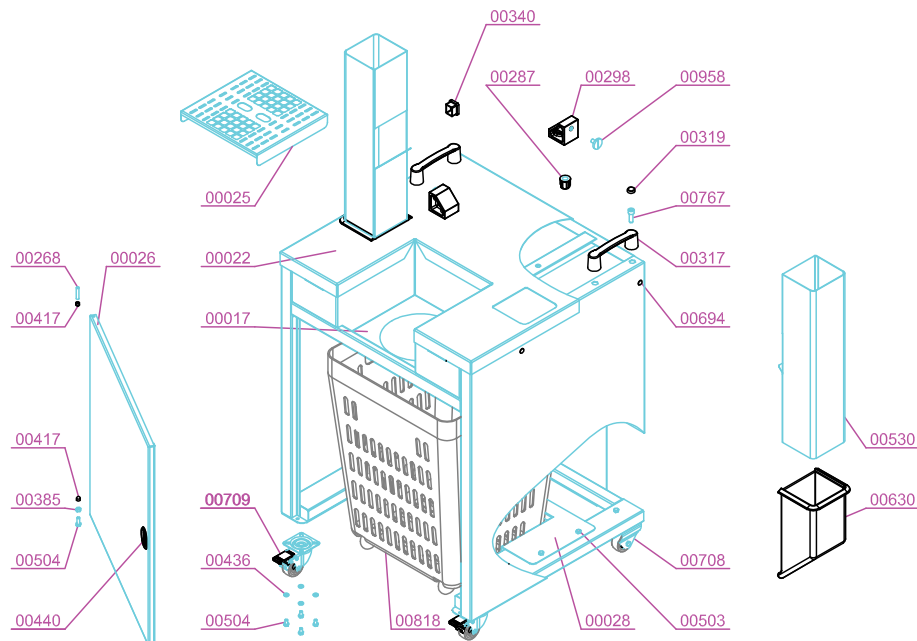
Model JE-ES-0028N-T 47959
Model JE-ES-0028N-BB 47960
Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989
Model JE-ES-0028N-B 47990

OPC MB Stand-Inox DISPENSER



OPC MB Stand-Inox SERVICE



Parts Breakdown

Model JE-ES-0028N-T 47959

Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP346	MB Grille Support for 47959, 47960, 48009, 47989, 47990	00017	72640	Tray 350x130 for 47959, 47960, 48009, 47989, 47990	00136	64834	Plugging Cap Ø16mm Black for 47959, 47960, 48009, 47989, 47990	00212
AP347	MB Counter Adaptor for 47959, 47960, 48009, 47989, 47990	00022	AP353	MB Dispenser Support for 47959, 47960, 48009, 47989, 47990	00147	72532	Luggage-Rack 150x120 for 47959, 47960, 48009, 47989, 47990	00219
AP348	MB Grille for 47959, 47960, 48009, 47989, 47990	00025	40591	Female Thumbscrew M12 for 47959, 47960, 48009, 47989, 47990	00152	72659	Luggage-Rack 350x130 for 47959, 47960, 48009, 47989, 47990	00220
AP349	MB Door for 47959, 47960, 48009, 47989, 47990	00026	AO259	Magnet Cap for 47959, 47960, 48009, 47989, 47990	00167	72661	Gear Feeder 1 Reduct for 47959, 47960, 48009, 47989, 47990	00224
AP350	MB Door for 47959, 47960, 48009, 47989, 47990	00027	72520	C Clip Din 471 E-34 for 47959, 47960, 48009, 47989, 47990	00168	72662	Gear Feeder 2 Cabez for 47959, 47960, 48009, 47989, 47990	00225
AP351	MB Trolley Holder for 47959, 47960, 48009, 47989, 47990	00028	72521	Washer H D35-D09x3 Zinc for 47959, 47960, 48009, 47989, 47990	00171	72533	Gear Feeder 3 Horiz for 47959, 47960, 48009, 47989, 47990	00226
AO256	Cover Screen Bal for 47959, 47960, 48009, 47989, 47990	00029	AP160	Rustless Screw for 47959, 47960, 48009, 47989, 47990	00172	64909	Stand Tray Rustless Screw M4x12 for 47959, 47960, 48009, 47989, 47990	00247
AO257	Cover Screen Right Lid for 47959, 47960, 48009, 47989, 47990	00030	72644	Washer H Zinc Din-125 D10 for 47959, 47960, 48009, 47989, 47990	00173	AO261	Female Thumbscrew for 47959, 47960, 48009, 47989, 47990	00249
AO258	Cover Screen Left Lid for 47959, 47960, 48009, 47989, 47990	00031	72522	Rustless Washer Din-125 D08 Inox for 47959, 47960, 48009, 47989, 47990	00174	64117	Tap for 47959, 47960, 48009, 47989, 47990	00251
AP352	Down Tube (SOP) for 47959, 47960, 48009, 47989, 47990	00036	42173	Cotter H 8x7x70 for 47959, 47960, 48009, 47989, 47990	00175	AP354	Rustless Screw for 47959, 47960, 48009, 47989, 47990	00268
72502	Screw H M8x30 Zinc for 47959, 47960, 48009, 47989, 47990	00048	72647	Rustless Cotter 8x7x50 for 47959, 47960, 48009, 47989, 47990	00177	72534	Plastic Lid M4 for 47959, 47960, 48009, 47989, 47990	00285
72504	Cotter H 8x7x15 for 47959, 47960, 48009, 47989, 47990	00065	40590	Male Thumbscrew M8 for 47959, 47960, 48009, 47989, 47990	00178	72535	Plastic Lid M6 for 47959, 47960, 48009, 47989, 47990	00286
72506	Rustless Cotter Inox 8x7x70 for 47959, 47960, 48009, 47989, 47990	00067	64904	Screw H Zinc M8x20 for 47959, 47960, 48009, 47989, 47990	00179	40592	Female Thumbscrew M8 for 47959, 47960, 48009, 47989, 47990	00287
72623	Screw H M6x55 for 47959, 47960, 48009, 47989, 47990	00068	72649	Screw H M8x50 for 47959, 47960, 48009, 47989, 47990	00180	72537	Male Thumbscrew M6 for 47959, 47960, 48009, 47989, 47990	00289
72626	Screw H M6x10 for 47959, 47960, 48009, 47989, 47990	00077	72650	Rustless Screw M8x16 for 47959, 47960, 48009, 47989, 47990	00183	72673	Reducer 14-160 R:1/28 for 47959, 47960, 48009, 47989, 47990	00294
72627	Bearing 6004 for 47959, 47960, 48009, 47989, 47990	00081	AO260	Washer H Zinc for 47959, 47960, 48009, 47989, 47990	00186	64912	Reducer 14-160 R:1/20 for 47959, 47960, 48009, 47989, 47990	00295
AP159	Rustless Screw for 47959, 47960, 48009, 47989, 47990	00084	72651	Nut H Zinc M6 for 47959, 47960, 48009, 47989, 47990	00187	64913	Support Bracket Stand for 47959, 47960, 48009, 47989, 47990	00298
72509	Rustless Screw M4x10 Inox for 47959, 47960, 48009, 47989, 47990	00086	64906	Nut H Zinc M8 for 47959, 47960, 48009, 47989, 47990	00188	72674	Baseplate for 47959, 47960, 48009, 47989, 47990	00300
72630	Screen Rod M8 for 47959, 47960, 48009, 47989, 47990	00088	72526	Rustless Wingnut M4 Inox for 47959, 47960, 48009, 47989, 47990	00189	64914	Handle Stand for 47959, 47960, 48009, 47989, 47990	00317
72631	Squeezer Male for 47959, 47960, 48009, 47989, 47990	00094	72653	Nut H Zinc M10 for 47959, 47960, 48009, 47989, 47990	00190	64915	Lid Handle Stand for 47959, 47960, 48009, 47989, 47990	00319
72632	Squeezer Drum for 47959, 47960, 48009, 47989, 47990	00096	72655	Ejector Rod M12 for 47959, 47960, 48009, 47989, 47990	00199	72541	Tray 150x120 for 47959, 47960, 48009, 47989, 47990	00322
72514	Ventilation Grid for 47959, 47960, 48009, 47989, 47990	00108	39699	Blade Ejector for 47959, 47960, 48009, 47989, 47990	00201	AP355	Plugging Cap for 47959, 47960, 48009, 47989, 47990	00340
72638	Sump Cover for 47959, 47960, 48009, 47989, 47990	00129	64908	Shaker Dispenser for 47959, 47960, 48009, 47989, 47990	00203	39695	Cover Screen for 47959, 47960, 48009, 47989, 47990	00344
72639	Protect Juice Screen NA for 47959, 47960, 48009, 47989, 47990	00131	72657	DC Hose Fixing PG9 V-Tec 9GR for 47959, 47960, 48009, 47989, 47990	00211	AP356	Rustless Nut for 47959, 47960, 48009, 47989, 47990	00377



Parts Breakdown

Model JE-ES-0028N-T 47959

Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP357	Rustless Nut for 47959, 47960, 48009, 47989, 47990	00385	AP360	Close Tray for 47959, 47960, 48009, 47989, 47990	00571	AK900	Rotary Brake Wheel for 47959, 47960, 48009, 47989, 47990	00709
64922	Stand Support Tray Stainless Steel Dispenser for 47959, 47960, 48009, 47989, 47990	00409	AP361	O-Ring for 47959, 47960, 48009, 47989, 47990	00572	AO264	DC Valve for 47959, 47960, 48009, 47989, 47990	00750
64923	Plugging Cap PVC M4 Black for 47959, 47960, 48009, 47989, 47990	00416	AP362	Spring for 47959, 47960, 48009, 47989, 47990	00573	44090	Rustless Screw Din-85 M4x14 Inox for 47959, 47960, 48009, 47989, 47990	00753
64924	Plugging Cap PVC M6 Black for 47959, 47960, 48009, 47989, 47990	00417	AP363	Tap Pushbutton for 47959, 47960, 48009, 47989, 47990	00574	40603	Juice Dispenser Base for 47959, 47960, 48009, 47989, 47990	00766
72564	Rustless Screw M6x12 Inox for 47959, 47960, 48009, 47989, 47990	00432	AP364	Down Tube for 47959, 47960, 48009, 47989, 47990	00575	64941	Rustless Screw M8x25 Inox for 47959, 47960, 48009, 47989, 47990	00767
72565	Rustless Washer Din-6798 D06 Inox for 47959, 47960, 48009, 47989, 47990	00436	AP365	Peel Bucket Base for 47959, 47960, 48009, 47989, 47990	00579	64942	DC Adapter Male 6-1/4" for 47959, 47960, 48009, 47989, 47990	00771
64925	Closing Device for 47959, 47960, 48009, 47989, 47990	00440	AP366	MB Ramp L250 for 47959, 47960, 48009, 47989, 47990	00630	64847	DC Adapter Male 6-1/4" for 47959, 47960, 48009, 47989, 47990	00772
AO262	Cable Clip for 47959, 47960, 48009, 47989, 47990	00459	64118	Coupling Tap for 47959, 47960, 48009, 47989, 47990	00635	AO265	DC Elbow for 47959, 47960, 48009, 47989, 47990	00775
72691	Screw H Zinc M10x45 for 47959, 47960, 48009, 47989, 47990	00460	64116	Tap's Washer for 47959, 47960, 48009, 47989, 47990	00637	64849	DC Elbow 6mm for 47959, 47960, 48009, 47989, 47990	00776
72693	C Clip Din-471 E16 for 47959, 47960, 48009, 47989, 47990	00489	64115	Tap's Nut for 47959, 47960, 48009, 47989, 47990	00638	64851	DC Hose 6mm for 47959, 47960, 48009, 47989, 47990	00781
14904	Blade Ejector D80-D100 for 47959, 47960, 48009, 47989, 47990	00490	64932	Tap Nut Valon for 47959, 47960, 48009, 47989, 47990	00639	64943	DC E-Valve Shower Support for 47959, 47960, 48009, 47989, 47990	00784
AO281	Blade Ejector for 47959, 47960, 48009, 47989, 47990	00492	15403	Squeezer Male D80-D100 for 47959, 47960, 48009, 47989, 47990	00641	AO266	Frontal Sheet for 47959, 47960, 48009, 47989, 47990	00798
AP358	Rustless Screw for 47959, 47960, 48009, 47989, 47990	00500	15405	Squeezer Drum D80-D100 for 47959, 47960, 48009, 47989, 47990	00643	AO267	Plugging Cap for 47959, 47960, 48009, 47989, 47990	00809
72573	Rustless Screw M6x10 Inox for 47959, 47960, 48009, 47989, 47990	00503	AP162	Peel Bucket Base for 47959, 47960, 48009, 47989, 47990	00646	AO284	Frontal Sheet for 47959, 47960, 48009, 47989, 47990	00813
AP359	Rustless Screw for 47959, 47960, 48009, 47989, 47990	00504	39695	Cover Screen for 47959, 47960, 48009, 47989, 47990	00650	64946	Trolley 52L for 47959, 47960, 48009, 47989, 47990	00818
AO282	Squeezer Male for 47959, 47960, 48009, 47989, 47990	00507	AP163	MB Down Tube P-Out I/I for 47959, 47960, 48009, 47989, 47990	00651	64856	Pin Detect D8 for 47959, 47960, 48009, 47989, 47990	00836
AO283	Squeezer Drum for 47959, 47960, 48009, 47989, 47990	00508	64837	DC Shower Diffuser for 47959, 47960, 48009, 47989, 47990	00660	64948	Back Cover NA E-Tron for 47959, 47960, 48009, 47989, 47990	00838
AO263	Magnet for 47959, 47960, 48009, 47989, 47990	00509	64838	DC Shower Diffuser Cap for 47959, 47960, 48009, 47989, 47990	00661	AP165	Rustless Juice Tray P-Out for 47959, 47960, 48009, 47989, 47990	00840
AP161	MB Down Tube Auto-F for 47959, 47960, 48009, 47989, 47990	00530	64839	DC O-Ring for 47959, 47960, 48009, 47989, 47990	00662	AP167	Juice Filter Shaker P-Out for 47959, 47960, 48009, 47989, 47990	00842
72580	Rustless Screw M2.9x10 Inox for 47959, 47960, 48009, 47989, 47990	00541	64933	Stainless Steel Tube Guide M6x25 for 47959, 47960, 48009, 47989, 47990	00665	AP168	Down Tube P-Out for 47959, 47960, 48009, 47989, 47990	00844
40602	Juicer Dispenser Cover for 47959, 47960, 48009, 47989, 47990	00544	AP164	Rustless Nut for 47959, 47960, 48009, 47989, 47990	00668	AP169	Right Ramp P-Out for 47959, 47960, 48009, 47989, 47990	00845
64926	Rustless Filter for 47959, 47960, 48009, 47989, 47990	00545	AP367	Plugging Cap for 47959, 47960, 48009, 47989, 47990	00694	AP170	Left Ramp P-Out for 47959, 47960, 48009, 47989, 47990	00846
64927	Dispenser Support Inox for 47959, 47960, 48009, 47989, 47990	00549	AK893	Tap Handle for 47959, 47960, 48009, 47989, 47990	00707	64857	Tap Plunger for 47959, 47960, 48009, 47989, 47990	00847
72582	Rustless Screw M5x10 Inox for 47959, 47960, 48009, 47989, 47990	00555	AK899	Fixed Wheel for 47959, 47960, 48009, 47989, 47990	00708	64858	Plunger O-Ring Ø2 for 47959, 47960, 48009, 47989, 47990	00848

Parts Breakdown

Model JE-ES-0028N-T 47959

Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
64859	Plunger O-Ring Ø4 for 47959, 47960, 48009, 47989, 47990	00849	64119	Tap's Nut Valon for 47959, 47960, 48009, 47989, 47990	00905	64953	Juice Dispenser Kit for 47959, 47960, 48009, 47989, 47990	70005
64860	Tap Handle for 47959, 47960, 48009, 47989, 47990	00850	AO274	Front Cover for 47959, 47960, 48009, 47989, 47990	00908	64876	Self Service Inox Tap Kit for 47959, 47960, 48009, 47989, 47990	70008
64861	Tap Spring for 47959, 47960, 48009, 47989, 47990	00851	AO275	Gear Feeder for 47959, 47960, 48009, 47989, 47990	00911	AP372	Juice Tray Kit for 47959, 47960, 48009, 47989, 47990	70012
64862	Tap Cap for 47959, 47960, 48009, 47989, 47990	00852	AO276	Rustless Feeder Shaft for 47959, 47960, 48009, 47989, 47990	00913	72616	Feeder Tube Kit MX for 47959, 47960, 48009, 47989, 47990	70013
64863	Magnet 10-10 for 47959, 47960, 48009, 47989, 47990	00854	72591	Washer H Zinc for 47959, 47960, 48009, 47989, 47990	00916	AP373	Juice Dispenser MB Kit for 47959, 47960, 48009, 47989, 47990	70015
64864	Tap Body for 47959, 47960, 48009, 47989, 47990	00855	AO277	Self-Tapping Insert for 47959, 47960, 48009, 47989, 47990	00918	AP374	Pulp-Out & Stainless Steel Self Kit for 47959, 47960, 48009, 47989, 47990	70021
64865	Rustless Washer Din-125 D05 Inox for 47959, 47960, 48009, 47989, 47990	00856	AO278	Turning Feeder Plate for 47959, 47960, 48009, 47989, 47990	00919	64954	Sump Kit BK for 47959, 47960, 48009, 47989, 47990	70023
64866	Rustless Screw M4x20 Inox for 47959, 47960, 48009, 47989, 47990	00857	AO279	Feeder Tube for 47959, 47960, 48009, 47989, 47990	00920	72738	Sump Kit BK for 47959, 47960, 48009, 47989, 47990	70024
64867	Tap Capsule for 47959, 47960, 48009, 47989, 47990	00858	AO285	Feeder Tube for 47959, 47960, 48009, 47989, 47990	00921	AP185	Juice Filter P-Out Kit for 47959, 47960, 48009, 47989, 47990	70033
64868	Magnet 10-05 for 47959, 47960, 48009, 47989, 47990	00859	AP174	Cover Screen for 47959, 47960, 48009, 47989, 47990	00923	AP186	Juice Filter P-Out Kit for 47959, 47960, 48009, 47989, 47990	70034
64950	Tube Det-180 Stainless Steel for 47959, 47960, 48009, 47989, 47990	00862	AP175	Filter Body for 47959, 47960, 48009, 47989, 47990	00924	AP187	Juice Filter Auto-F Kit for 47959, 47960, 48009, 47989, 47990	70040
64871	Tube Det Nut for 47959, 47960, 48009, 47989, 47990	00863	AP176	Filter Band for 47959, 47960, 48009, 47989, 47990	00925	AO280	Feeder Support Kit for 47959, 47960, 48009, 47989, 47990	70042
64872	Nut H Cro M12x100 for 47959, 47960, 48009, 47989, 47990	00864	AP177	Filter Base for 47959, 47960, 48009, 47989, 47990	00926	AP375	Auto-F Motor Kit for 47959, 47960, 48009, 47989, 47990	70044
64875	Rustless Screw M2.9x13 Inox for 47959, 47960, 48009, 47989, 47990	00882	AP178	Roller for 47959, 47960, 48009, 47989, 47990	00927	AP376	Auto-F Kit for 47959, 47960, 48009, 47989, 47990	70045
64952	DC Tee 6mm for 47959, 47960, 48009, 47989, 47990	00886	79232	Separating Rod for 47959, 47960, 48009, 47989, 47990	00929	AP377	Reducer Shaft Kit for 47959, 47960, 48009, 47989, 47990	70071
AP368	Cover Screen for 47959, 47960, 48009, 47989, 47990	00888	79231	Separating Rod for 47959, 47960, 48009, 47989, 47990	00930	AP378	Gear Kit for 47959, 47960, 48009, 47989, 47990	70072
AP171	P-Out Tray Elbow for 47959, 47960, 48009, 47989, 47990	00890	AP180	Auto-F Dice for 47959, 47960, 48009, 47989, 47990	00933	AK896	Upper Rustless Shaft 1 Piece for 47959, 47960, 48009, 47989, 47990	70073
AO271	Feeder Base Basket for 47959, 47960, 48009, 47989, 47990	00900	AP181	Auto-F Motor Cover for 47959, 47960, 48009, 47989, 47990	00934	AP379	Rustless Shaft Kit for 47959, 47960, 48009, 47989, 47990	70074
AO272	Head Feeder for 47959, 47960, 48009, 47989, 47990	00901	AK904	Rustless Screw for 47959, 47960, 48009, 47989, 47990	00958	72654	Rubber Seal 30x40x06 for 47959, 47960, 48009, 47989, 47990	70075
AO273	Feeder Base Basket for 47959, 47960, 48009, 47989, 47990	00903	AP370	Tap Bottle Support for 47959, 47960, 48009, 47989, 47990	29043	AP380	Seal Protection Kit for 47959, 47960, 48009, 47989, 47990	70076
AP369	Auto-F Motor Support for 47959, 47960, 48009, 47989, 47990	00904	AP371	Tap Bottle Support for 47959, 47960, 48009, 47989, 47990	29044	AP381	Bearing Kit for 47959, 47960, 48009, 47989, 47990	70077

Electrical Schematics

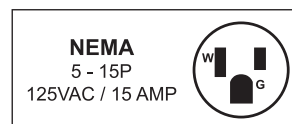
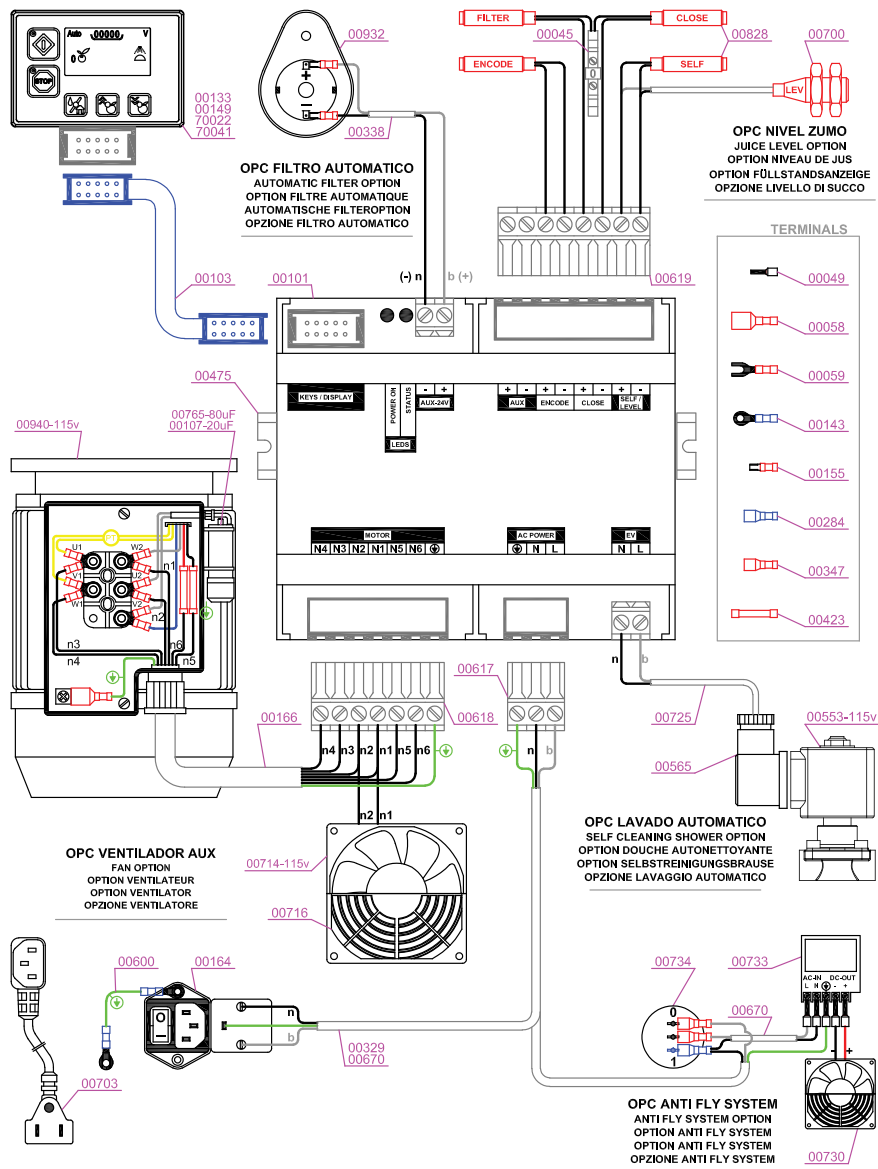
Model JE-ES-0028N-T 47959

Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990



Electrical Schematics

Model JE-ES-0028N-T 47959

Model JE-ES-0028N-BB 47960

Model JE-ES-0028P-BB 48009

Model JE-ES-0028N-F 47989

Model JE-ES-0028N-B 47990

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AP382	PE-Terminal for 47959, 47960, 48009, 47989, 47990	00045	AK913	Internal Wiring for 47959, 47960, 48009, 47989, 47990	00329	AP386	Fan for 47959, 47960, 48009, 47989, 47990	00714
AK905	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00049	AP385	Internal Wiring for 47959, 47960, 48009, 47989, 47990	00338	AP387	Fan Grid for 47959, 47960, 48009, 47989, 47990	00716
AK906	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00058	AO288	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00347	AK922	Internal Wiring for 47959, 47960, 48009, 47989, 47990	00725
AK907	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00059	72559	Inductive Proximity Switch for 47959, 47960, 48009, 47989, 47990	00423	AP388	Fan for 47959, 47960, 48009, 47989, 47990	00730
AK757	E-Tron Control Module for 47959, 47960, 48009, 47989, 47990	00101	AK914	Din Rail TS35 for 47959, 47960, 48009, 47989, 47990	00475	64940	Rotary Brake Wheel D80x105 for 47959, 47960, 48009, 47989, 47990	00733
AK908	E-Tron Internal Wiring for 47959, 47960, 48009, 47989, 47990	00103	72581	Solenoid Valve 120Vac-50/60Hz for 47959, 47960, 48009, 47989, 47990	00553	AP389	Red Switch for 47959, 47960, 48009, 47989, 47990	00734
AK909	Motor Capacitor for 47959, 47960, 48009, 47989, 47990	00107	AK915	Coil Connector for 47959, 47960, 48009, 47989, 47990	00565	AK923	Motor Capacitor for 47959, 47960, 48009, 47989, 47990	00765
AP383	Etron Tactile Membrane for 47959, 47960, 48009, 47989, 47990	00133	AK916	Internal Wiring for 47959, 47960, 48009, 47989, 47990	00600	AF826	Sensor for Cover for 47959, 47960, 48009, 47989, 47990	00828
AK910	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00143	AK917	PE-Terminal for 47959, 47960, 48009, 47989, 47990	00617	AP179	Auto-F Motor for 47959, 47960, 48009, 47989, 47990	00932
AP384	Eron Tactile Membrane for 47959, 47960, 48009, 47989, 47990	00149	AK918	PE-Terminal for 47959, 47960, 48009, 47989, 47990	00618	AI567	Motor ZEP 0.55kW T-71/90 115V-60Hz for 47959, 47960, 48009, 47989, 47990	00940
AO286	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00155	AK919	PE-Terminal for 47959, 47960, 48009, 47989, 47990	00619	AK924	E-Tron Display Kit for 47959, 47960, 48009, 47989, 47990	70022
AK911	Power Inlet Connector Filter for 47959, 47960, 48009, 47989, 47990	00164	AK920	Internal Wiring for 47959, 47960, 48009, 47989, 47990	00670	AP190	Etron Display Kit for 47959, 47960, 48009, 47989, 47990	70041
AK912	Internal Wiring for 47959, 47960, 48009, 47989, 47990	00166	AK921	Capacitive Switch for 47959, 47960, 48009, 47989, 47990	00700			
AO287	Solderless Term Insulated for 47959, 47960, 48009, 47989, 47990	00284	72599	Power Cord for 47959, 47960, 48009, 47989, 47990	00703			



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.

