



Electric Ranges

Model CE-CN-0036-ET, 0036-ET-1

Item 49103, 48528

Instruction Manual



Revised - 11/13/2024



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

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

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

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

General Information

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

FOR YOUR SAFETY

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

Safety and Warranty

WARNING: FIRE HAZARD

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

NOTICE

This appliance is designed for use in non-combustible locations only. Install the appliance on a firm, level, non-combustible surface. For servicing, a clearance of 6 inches (15cm) from rear of the appliance to wall should be kept.

INFORMATION ABOUT THE INSTRUCTION MANUAL

This instruction manual contains information about the installation, operation and maintenance of the appliance and should be consulted as an important source of information and reference guide. Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the appliance. In addition to the information given here, you should comply with any local Health and Safety Controls and generally applicable safety regulations. The instruction manual forms part of the product and should be kept near the appliance and easily accessible for anyone carrying out the installation, servicing, and maintenance or cleaning.

OTHER REGULATIONS

In addition to the information given here, you should comply with any local Health and Safety Controls and generally applicable safety regulations. The instruction manual forms part of the product and should be kept near the appliance and easily accessible for anyone carrying out the installation, servicing, and maintenance or cleaning.

NOTE

Read the instruction manual carefully before using the appliance. The user's manual should be kept near the appliance, easily accessible for anyone to operate the unit. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

SAFETY

This section provides an overview of all important safety aspects. Attention should be paid to all symbols, markers and labels on the device, which must be kept in a permanent state of legibility. By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

GENERAL INFORMATION

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled or operated improperly and inappropriately. Knowing the contents of the user's manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards. To prevent hazards and to ensure optimum efficiency,

Safety and Warranty

no modifications or alterations to the device that are not explicitly approved by the manufacturer can be undertaken. This device may only be operated in safe condition following the user's manual.

SAFETY INSTRUCTIONS FOR THE COMMERCIAL USE OF THE DEVICE

The appliance is intended for commercial use only, and should never be used for purposes other than stated above. The regional territorial provisions must be complied with. Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with. The device should be never left unattended during operation. Special attention should be paid to when the unit is in use, if the children are near the appliance. This manual is considered to be a permanent part of the appliance. Preserve this manual safely for the reference of operators. When passing on/selling the device to a third party, the manual must be handed over along with the device. Every person using the unit must act in accordance to the manuals and under consideration of the safety advice. Never use the unit outdoors.

INTENDED USE

CAUTION!

Any use other than intended purpose is forbidden and is not considered as conventional.

WARNING! ELECTRICAL HAZARD!

The appliance should be hardwired. The outside body should be earthed properly. Never yank or pull the power cord violently to disconnect from outlet. Touch of power cord with any hot parts is absolutely forbidden.

WARNING! DANGER OF BURNING!

During operation, some parts of the appliance may be very hot. Try to avoid getting burnt and never touch any hot parts without gloves on.

- Stop using the appliance immediately if malfunction of the unit occurs. Unplug the appliance.
 - Do not use any accessory or spare parts that have not been recommended or designated by the manufacturer. This can pose a danger for the user or lead to damages of the appliance or personal injury.
 - Do not lay the power cord over carpets or heat insulations. Do not cover it with any other objects. Keep away the power cord from operating range and do not immerse it into water.
 - Never touch the power cord, plug or the switch when your hands are wet.
 - Do not leave the unit unattended during operation.
 - Never move or reposition the unit until the hot water cools down completely.
- WARNING! Risk of injury! Hot water splashes may cause burns at hands and face!**
WARNING! Hazard via electrical current! Make sure that the voltage of local power supply matches that of the naming plate.
- The hot plate may be quite hot during operation. Keep your hands off the hot plate.

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.



Safety and Warranty

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

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

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

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	CE-CN-0036-ET	CE-CN-0036-ET-1
Item Number	49103	48528
Number of Elements	6	
Large Plate Diameter	8.7" / 220mm	
Small Plate Diameter	7.1" / 180mm	
Electrical	208V / 60Hz / 3	208V / 60Hz / 1
Current	51A	88A
Power	18.2 kW	
Oven Temperature Range	50 - 260°C / 122 - 500°F	
Oven Dimensions	26.6" x 25.8" x 13.9" / 676 x 655 x 353mm	
Net Dimensions	36" x 33.3" x 56.7" / 915 x 847 x 1440mm	
Net Weight	368.2 lbs. / 167 kgs.	
Packaging Dimensions	40.6" x 39.8" x 35" / 1030 x 1010 x 890mm	
Packaging Weight	423.3 lbs. / 192 kgs.	

Installation

PACKAGING

Please do not throw away the packing materials as they might be useful for storage purposes, when moving or, in case of damages, when the unit must be sent back for repair. The outer and inner packing material should be removed completely from the device before installation.

NOTE!

Some of the packing materials are re-usable.

STORAGE

Do not open the packages until installation. Pay attention to the markings on the carton surface. Do as the markings indicate. Do not put the whole appliance with the carton upside down. Care should be taken when moving the appliance. Do not store outdoors. Keep it dry and dust-free and had better be put in a well-ventilated area. Do not expose it to aggressive media. Do not expose it to direct sunlight. Avoid mechanical shocks and vibration. In case of longer storage (> 3 months), make sure you check the state of the packaging regularly.

Installation

INSTALLATION AND CONNECTION

ATTENTION!

The installation of the unit must be performed by a qualified technician only. Place the device on top of a solid, even, safe and stable surface that tolerates the weight. Level it back and forth. Then level it side to side. Not at any time should you place the appliance on top of an inflammable surface (such as: table cloth, carpet, etc.). You must not locate the appliance near open fireplaces, electric ovens, electric heaters or other heat sources. Position the device appropriately so that the plug is always accessible. Make sure liquids enter neither the electrical system nor the switch. Dry off the device thoroughly!

Operation

ATTENTION!

The operation of the device may only be carried out by personnel that have been instructed in operation of the device. The hotplate is controlled by an infinite switch. The oven is available in both static standard type and convection model. The static bottom oven has upper and lower heating elements, which can be controlled separately. Set the temperature at your desired position. Before initializing this unit, you had better clean the bottom oven thoroughly. Set it at your desired position. When a day's work has been finished, rotate the thermostat knob anti-clockwise to its original starting position. Shut the power supply off. If something unusual occurs, you had better call a qualified technician for repair.

For models with static standard oven. The oven infinite switch is only used to brown food and cannot be controlled individually. It can only be turned on when bottom oven thermostat is turned on. When pre-set temperature is reached, both the infinite switch and oven thermostat would be cycled off.

Maintenance

TRANSPORTATION

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

SAFETY ADVICE

Before starting repair or cleaning works, make sure the unit has been disconnected from power socket (pull off

Maintenance

the power plug!!!) and has cooled down completely. Do not use any acid or abrasive detergents and make sure no water runs into the internal part of the unit. To protect yourself from electric shock, never immerse the unit, the power cord and the plug in water or other liquids.

CAUTION!

The appliance is not water jet-proofed. Therefore, you must not use any kind of pressure water jet for cleaning it!

CLEANING

The device should be cleaned regularly. Pull the power plug before cleaning. Make sure it does not touch any hot or wet areas. Damage will be done to the power cord. Let the unit cool down completely.

CAUTION!

Do not use any water to clean the control panel. Thereby, ensure no water egresses inside the unit. Thoroughly dry off the unit before operating the unit again!

Control panel, surface of the device and power cord should only be wiped off with a piece of soft cloth dipping a mild cleaning detergent solution. You must not let water enter the switching unit. This may lead to dangerous creepage current and malfunctions of the appliance. Do not use any aggressive cleaning agents or abrasive materials as these could damage the protecting film of the stainless steel and leave the iron particles on the surface of the unit, which can cause rust. All parts must be dried thoroughly and reassemble the parts of unit, which have been dismantled for cleaning. Do not use a water jet to clean the unit. The unit has not been weather-proofed. Store the device in a dry and ventilated place if the unit stays idle for a long time. Keep it away from acid steams and caustic gases.

SAFETY INSTRUCTIONS FOR MAINTENANCE

- Check the power cord for damage periodically. Never operate the unit when the power cord has been damaged or broken. If the power cord shows the above signs, call a qualified electrician for replacement. It is highly recommended that the replaced power cord should be the special type designated by the manufacturer. Damage may be done to the whole unit and its internal wire if the wrong type of power cord has been used for replacement.
- Only qualified electrician or personnel may perform the repair of the unit. All the necessary replaced parts have to be the types designated by the manufacturer. Never attempt to repair the unit on your own. Danger may occur if failed to do so.

MAINTENANCE OF HOTPLATES

Before EGO hotplates are used for the first time, they should be heated for approx. 4 minutes without a pan at the highest setting. This process burns in the protective coating which hereby gets its maximum stability. Only dry pots should be put onto the hotplates and no wet or steamy parts (e.g. pan lids) should be placed onto the hotplates. For normal cleaning, wipe the round plate with a piece of damp cloth. Heavily soiled hotplates may require additional cleaning with standard commercial cleansers. The spilling can also be cleaned with these

Maintenance

cleansers. After cleaning remove cleanser residues from the hotplate and dry the hotplate by heating it up for a short time. After cleaning we recommend to apply from time to time some vegetable oil or hotplate cosmetic. This will make the hotplates look like new over many years.

INFLUENCE OF THE PAN ON THE COOKING PROCESS

The condition of the pan, especially the pan bottom has a decisive influence on the efficiency of the cooking process. The pan should be slightly larger than the hotplate and should have a flat and stable bottom. A slight concavity of the pan bottom will be balanced by the natural expansion of the material when heated. This results in the maximum energy utilization.

WASTE DISPOSAL

DISCARDING OLD DEVICES

At the end of its service life the discarded device has to be disposed in accordance to the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.

WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.

NOTE!

For the disposal of the device please consider and act according to the national and local rules and regulations.

DAILY CHECKING

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

This manual must be read and understood by all persons using or installing this appliance. Contact your local dealer if you have any questions concerning installation, operation or maintenance of this equipment.

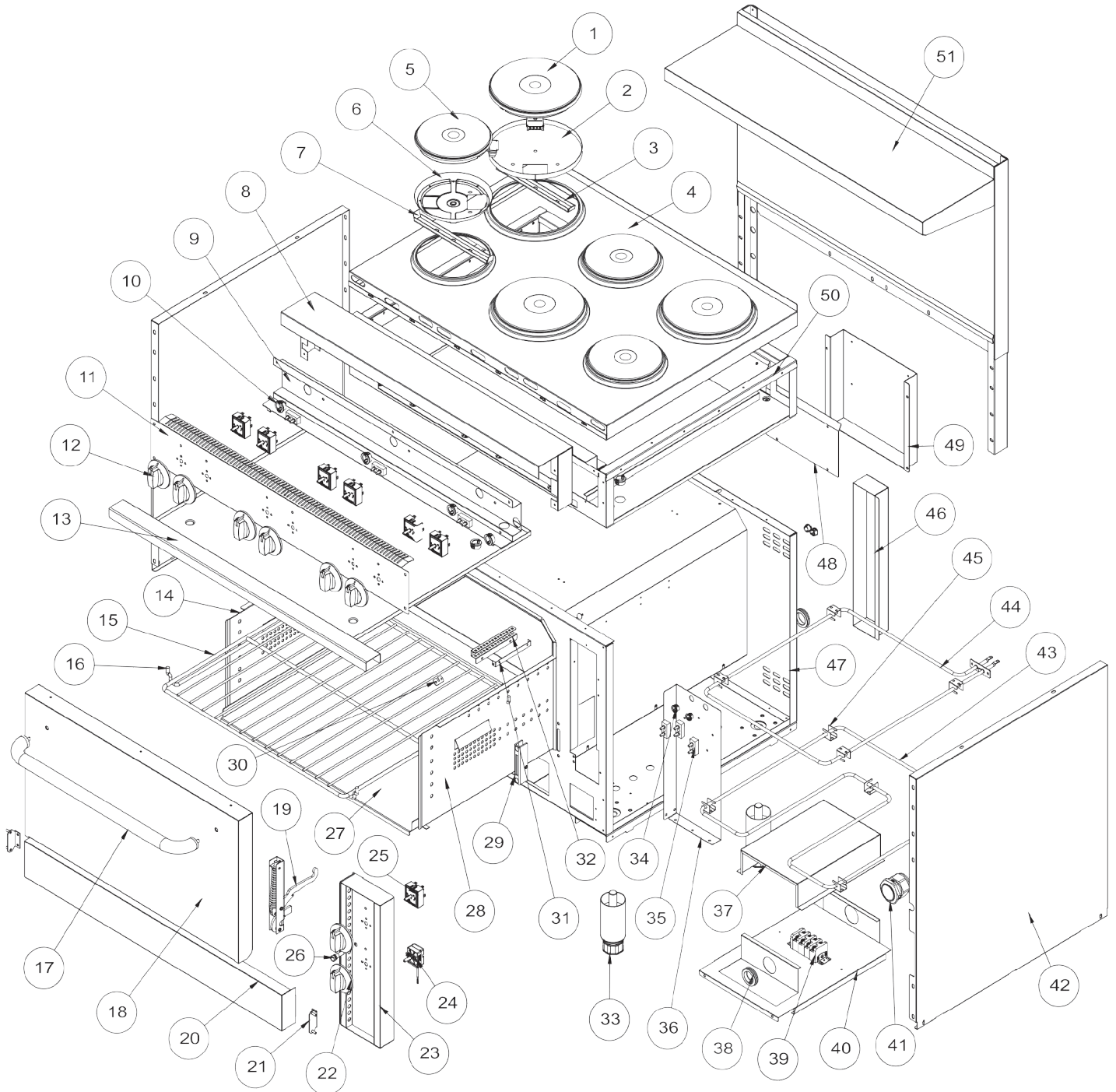
IMPORTANT: DO NOT DISCARD THIS MANUAL

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

Parts Breakdown

Model CE-CN-0036-ET 49103

Model CE-CN-0036-ET-1 48528



Parts Breakdown

Model CE-CN-0036-ET 49103

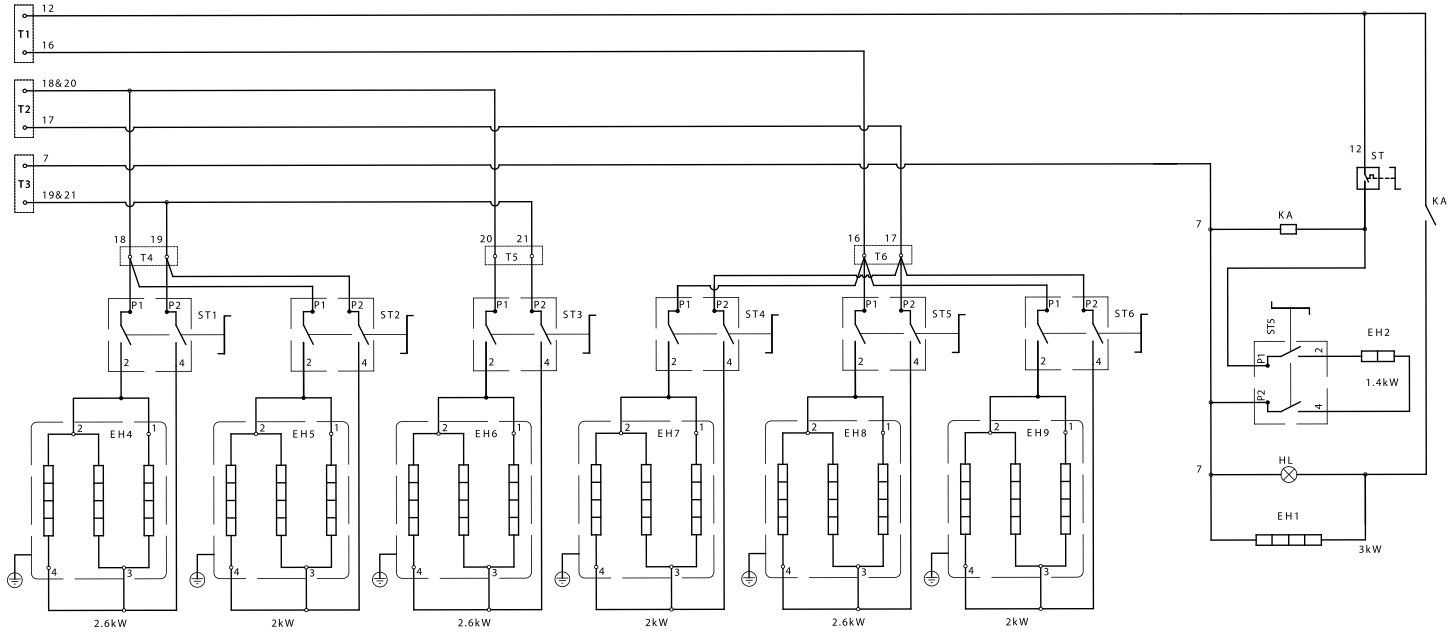
Model CE-CN-0036-ET-1 48528

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AS888	Hotplate 2.6 kW for 49103, 48528	1	AQ198	Door Handle for 49103, 48528	17	66200	Leg for 49103, 48528	33
AS889	Heat Shield for 49103, 48528	2	AS902	Door Assembly for 49103, 48528	18	AS897	Power Cord Bushing for 49103, 48528	34
AS890	Hotplate Locking Bar for 49103, 48528	3	AJ578	Oven Door Hinge (Insert to the Door) for 49103, 48528	19	AS912	Terminal Block for 49103, 48528	35
AS891	Top Panel for 49103, 48528	4	AQ188	Kick Plate for 49103, 48528	20	AS913	Terminal Block Mounting Plate for 49103, 48528	36
AS892	Hotplate 2 kW for 49103, 48528	5	AQ187	Front Door Hinge Bracket Assembly for 49103, 48528	21	AS914	Cover for Internal Wiring for 49103, 48528	37
AS893	Heat Shield for 49103, 48528	6	AS903	Knob for 49103, 48528	22	AS915	Wiring Bushing for 49103, 48528	38
AS894	Hotplate Locking Bar for 49103, 48528	7	AS904	Oven Control Panel for 49103, 48528	23	AS916	Terminal Block for 49103, 48528	39
AS895	Front Panel for 49103, 48528	8	AS905	Thermostat for 49103, 48528	24	AD729	Power Cord Bracket for 49103, 48528	41
AS896	Front Heat Baffle for 49103, 48528	9	AS906	Infinite Switch for 49103, 48528	25	AS917	Side Panel for 49103, 48528	42
AS897	Power Cord Bushing for 49103, 48528	10	AD711	Working Indicator for 49103, 48528	26	AS918	Bottom Heating Element for 49103, 48528	43
AS898	Front Control Panel for 49103, 48528	11	AS907	Oven Bottom Plate for 49103, 48528	27	AS919	Top Heating Element for 49103, 48528	44
AS899	Knob for 49103, 48528	12	AS908	Cavity Right Side Panel for 49103, 48528	28	AS920	Heating Element Mounting Plate for 49103, 48528	45
AS900	Heat Separation Plate for 49103, 48528	13	AJ579	Oven Door Hinge Bracket for 49103, 48528	29	AS921	Heating Element Cover for 49103, 48528	46
AS901	Cavity Left Side Panel for 49103, 48528	14	AS909	Probe Bracket for 49103, 48528	30	AS922	Bottom Chimney Inside Liner for 49103, 48528	48
66215	Wiring Grid for 49103, 48528	15	AS910	Probe Outside Covering Bracket for 49103, 48528	31	AS923	Bottom Chimney Outside Liner for 49103, 48528	49
66216	Grid Rack for 49103, 48528	16	AS911	Probe Bracket for 49103, 48528	32	AS924	Back Plate Assembly for 49103, 48528	51

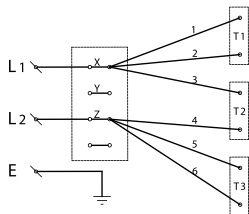
Electrical Schematics

Model CE-CN-0036-ET 49103

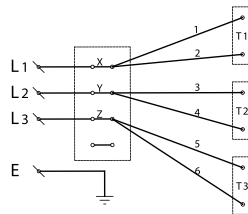
Model CE-CN-0036-ET-1 48528



208 & 240VAC 1 PH/50~60Hz



208 & 240VAC 3 PH/50~60Hz



- T1~6-----Terminal
- ST1~7-----Proportional
- EH3~8-----Heating plate
- ST-----Thermostat
- HL-----Heating indicator
- EH1~2-----Heating element
- KA-----Relay



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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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.

