



Santos Dough Mixer
Model Santos 18V1
Item 45637
Instruction Manual



Revised - 03/04/2021



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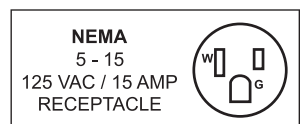


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Model Santos 18V1

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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 expédiées 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 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

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS

Note: To facilitate understanding of the following paragraph, consult the diagrams located at the end of the manual. These photographs and images are given as an example and are non-contractual. Omcan reserves the right to change them at any moment.

Safety and Warranty

INSTALLATION AND HANDLING

Just one person is required for handling the appliance. For ease of use, it is recommended that the machine is placed on a table or work surface so as to have the control panel in front of you (recommended height: 90 cm, to be adapted to suit the user).

CAUTION: For any handling operation, including unpacking of the machine, do not hold or lift the machine by the protective cover (1). (fig. A)

CAUTION: Check that the cover (1) is in the closed position before plugging the power cord into the mains socket.

IMPROPER USE

This machine is exclusively meant to be used by qualified personnel in the context of a professional job and NOT in the context of private work. Any use of the machine which does not observe the instructions in this manual must be considered as unsuitable and thus dangerous.

1. Do not use this machine for mixing anything other than foodstuffs.
2. Do not use this machine for mixing frozen products.
3. Do not overload the machine beyond the limits of its bowl capacity, i.e. 2.5 kg of flour plus 1.5 kg of water (4 kg of stiff dough).
4. Cleaning with a water jet or under pressure is not allowed.
5. For electrocution risk protection reasons, never plunge the base into water or any other liquid.
6. Unplug the appliance before carrying out any work on it: cleaning, maintenance or repair.
7. The use of spare parts other than certified Omcan original parts is prohibited.
8. Never use the appliance if the power cord is damaged. It must be replaced by either a Omcan approved dealer or a person with similar qualifications to avoid any danger.
9. Connect several appliances to the same power socket.
10. Use the appliance outdoors.
11. Never place the appliance close to or on a source of heat.
12. This appliance is a professional machine designed exclusively for professional use. It is not designed for household use.
13. This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety. Supervise children to ensure they do not play with the appliance.

Line protection: the machine should be connected to a standard 2-pole + ground electric socket. The system should be fitted with an RCD and a fuse rated at 16A. The appliance must be grounded (fig. B).

CARE

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
 - Either on the identification plate (11) under the machine.
 - Or in the Technical Specifications section of this manual.

Safety and Warranty

- If the power cable is damaged, it should be replaced by a Omcan approved dealer, Omcan or a person with similar qualifications to avoid any danger.

Carefully clean the parts entering into contact with the foodstuffs (fig. B).

- Clean the protective cover (1), the bowl (3) and the mixing fork (7) using a non-abrasive sponge and a standard washing liquid.

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	Santos 18V1
Electrical	110-120V / 50-60Hz
Motor Power	650W
Motor Speed	1700 RPM
Fork Speed	84 RPM
Bowl Capacity	9.9 L / 10.5 QT
Maximum Weight for Product	8.8 lbs. / 4 kgs.
Noise Level	65 dBA
Dimensions	19.7" x 13.8" x 16.5" / 500 x 350 x 420mm
Weight	37.5 lbs. / 17 kgs.
Packaging Weight	41.9 lbs. / 19 kgs.
Item Number	45637

Installation and Operation

START-UP

ASSEMBLY AND PREPARATION (FIG. B)

1. The protective cover (1) is hinged. The lower position is the work position. The upper position gives complete access to the bowl and fork.
2. The reduction gear (6) is fitted around the motor shaft; the reduction gear is tightened by the 2 screws (4). The stable positions are ensured by a pin (4).
3. Installation of the bowl (3): (fig. D) The bowl rotates freely around the base pin and can be removed by raising it (first raise the cover (1), the reduction gear (6) and the fork (7))
4. Installation of the fork (7): (fig. E) protective cover (1) raised, reduction gear (6) up, install the fork (7) so that the bayonets are aligned with the fork groove.

OPERATION

1. Switch on the power by plugging the power cord into the mains.
2. Place the fork (7) on the reduction gear output shaft (align the bayonet with the groove).
3. Swivel the reduction gear (6) and align it with its lower position (fork in the bowl).
4. Lock and fasten the reduction gear by the screws (4).
5. Fill the bowl (3) with the necessary ingredients (see the counter-indications).
6. Lower the protective cover (1).
7. Actuate the On/Off switch (13) to begin the dough mixing.
8. The bowl is not driven by the motor and it is advisable to help it to turn by hand until all the flour is wet.

Installation and Operation

Adjust the brake so that the dough mixing proceeds correctly:

- If the bowl is too free, it turns too fast and the fork tends to make a hole in the dough instead of mixing it. Tighten the brake (5).
- If the bowl is too tight it turns too slowly and the dough tends to climb to the top of the fork. Loosen the brake (5).

When the dough is mixed, loosen the two screws (4), raise the fork and remove it if necessary. The bowl is removed from its pin and can be easily transported.

STOPPING OF THE MACHINE

The machine is stopped by:

1. Actuating the On/Off switch (13).
2. Raising the protective cover (1).
3. Unplugging the power cord from the mains.

Maintenance

CLEANING

IMPORTANT:

- In all cases, stop the machine and unplug its power cord.

It is advisable to clean the machine as soon as the mixing is completed. Cleaning will be easier before the foodstuffs dry in the bowl (3), on the protective cover (1) or on the mixing fork (7). The base (8) should be cleaned with a damp sponge and then dried.

MOTOR OVERLOAD SAFETY SYSTEM

The On/Off switch (13) switches automatically to « 0 ».

REMARKS: Mixing dough requires heavy work from the motor. It is thus normal for the motor to heat up. It has been designed for the purpose. It is however protected by a thermal circuit-breaker built into the On/Off switch (13). Should there be an overload or jamming, for example, this circuit-breaker will trip. In this case, remove the cause of the trouble and allow the motor to cool, wait for a few moments for automatic resetting of the circuit breaker then operate the On/Off switch to start the motor.

If the problem persists, switch off the machine (unplug the power cord from the mains) and call a technician of the maintenance department or contact an approved Omcan retailer.

TOOL ACCESS SAFETY SYSTEM

The machine can start only if the protective cover (1) is lowered.

- the opening of the cover (1) stops the machine and all its moving parts.

Maintenance

- Interruption of the power supply stops the machine.

Restarting of the machine requires a fresh action on the switch (13).

For safety reasons, it is prohibited to insert a finger or part of one's hand into the opening for adding ingredients (Fig. F).

MAINTENANCE

Before carrying out any work on the machine, it must be unplugged from the mains and the motor start capacitor discharged.

Discharging the capacitor:

Using a screwdriver with an insulated handle, touch the 2 capacitor connections (9). You should see an electric arc which means that the capacitor has been discharged.

Spare parts:

IMPORTANT: Use of spare parts other than certified original Omcan parts is prohibited.

This machine requires no specific maintenance. The bearings are lubricated for life. If work is required to replace worn parts such as the grindstones or the electric or other components, refer to the parts list (see exploded view at the end of the manual).

For all spare part orders (see references in the exploded view at the end of the manual), state:

- The type.
- The machine serial number.
- The electrical specifications (16) recorded under the machine.

Troubleshooting

Identify the exact cause for stopping of the machine. In all cases, if the problem persists, switch off the machine (disconnect the power cord) and call a technician from the maintenance department or contact an approved Omcan retailer.

THE MACHINE DOES NOT START

- Check: the mains power supply and the state of the power cord.
- Within the machine, check the state of the electric wires and connections (at the grommet (12), at the On/Off switch (13)) (fig. F).
- Check the electrical components and replace them one at a time (switch, capacitor, protective cover, starting relay, motor).

THE MACHINE STOPS AT AN OVERLOAD

A foreign body in the bowl (3) or intense operation can result in an overload of the motor.

Under these conditions, the over-current protection system (13) can go into action and stop the operation of

Troubleshooting

the machine.

- See the “motor overload safety” section.

THE MOTOR MAKES NOISE

Check the tightening of the reduction gear (6). If the reduction gear is not correctly tightened, this results in premature wear of the reduction gear wheel and worm screw. Note: Always replace the gear wheel and worm screw at the same time.

- Tighten the 2 reduction gear securing screws (4).

THE BOWL DOES NOT ROTATE

The bowl is not driven by the motor. It rotates under the dough mixing action. When mixing begins, it is necessary to help the bowl to turn manually. As soon as all the flour is “wet”, the system operates alone and it is then necessary to brake the bowl to ensure correct mixing.

THE BOWL ROTATES TOO FAST

To ensure correct mixing, it is necessary to brake the bowl.

- Turn the butterfly screw (5) located on the side of the bowl to lock it. And/or slow the rotation of the bowl by holding it with both hands.

THE MACHINE STOPS WHILE MIXING

- Check the correct position of the protective cover (1).
- If the bowl is overloaded (too much flour in the bowl), during rotation of the fork, too much stiff dough could gather around the fork and slightly raise the protective cover (1) thus stopping the machine.
- Clear the fork or lower the cover to start the motor.

FLOUR FALLS OUT OF THE BOWL

If the bowl is too heavily loaded, before the flour is completely wet, a small quantity can be ejected from the bowl.

- Reduce the load (quantity of flour in the bowl).

Figure Drawings

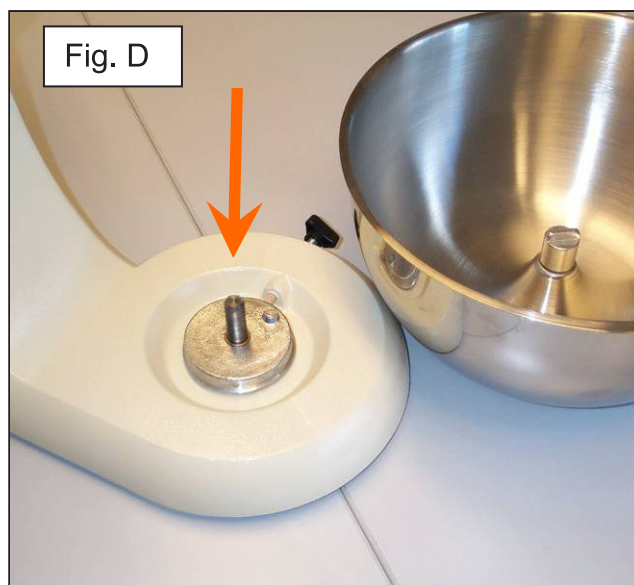
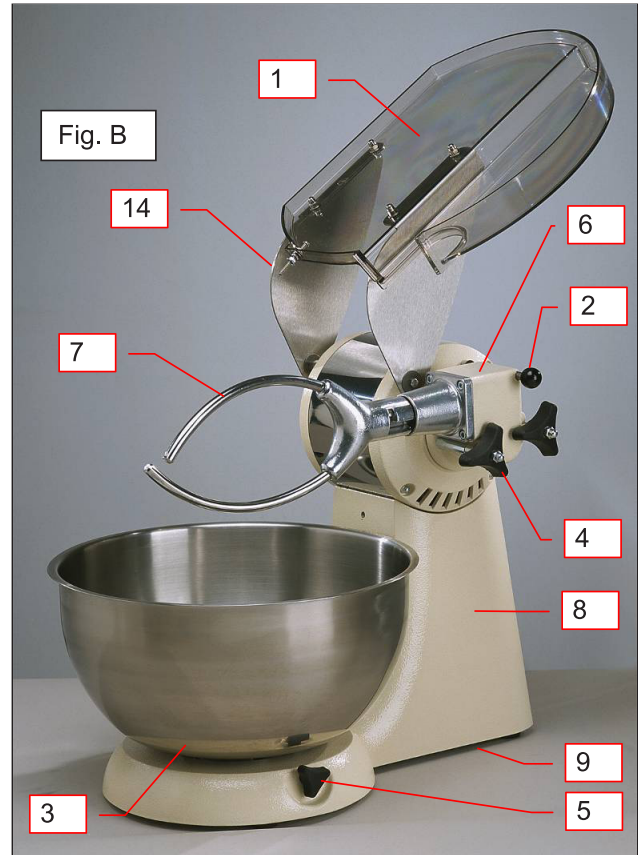
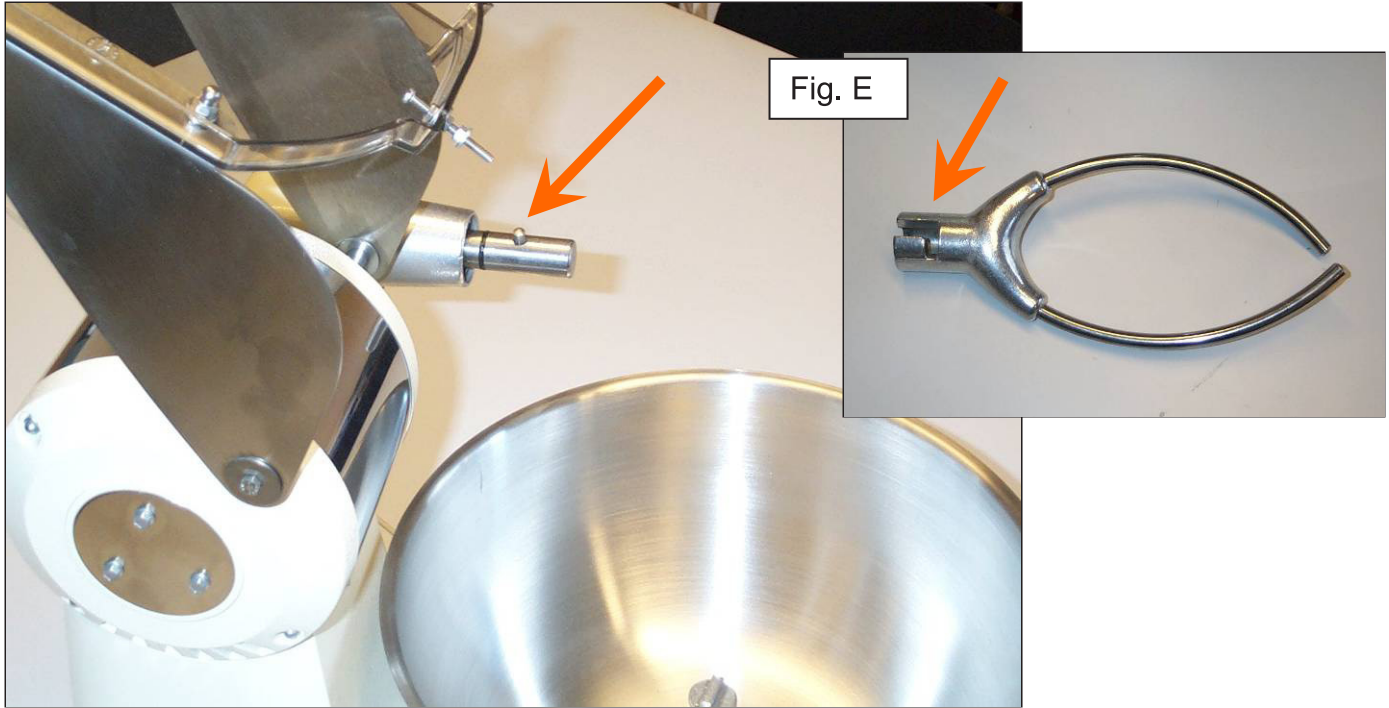
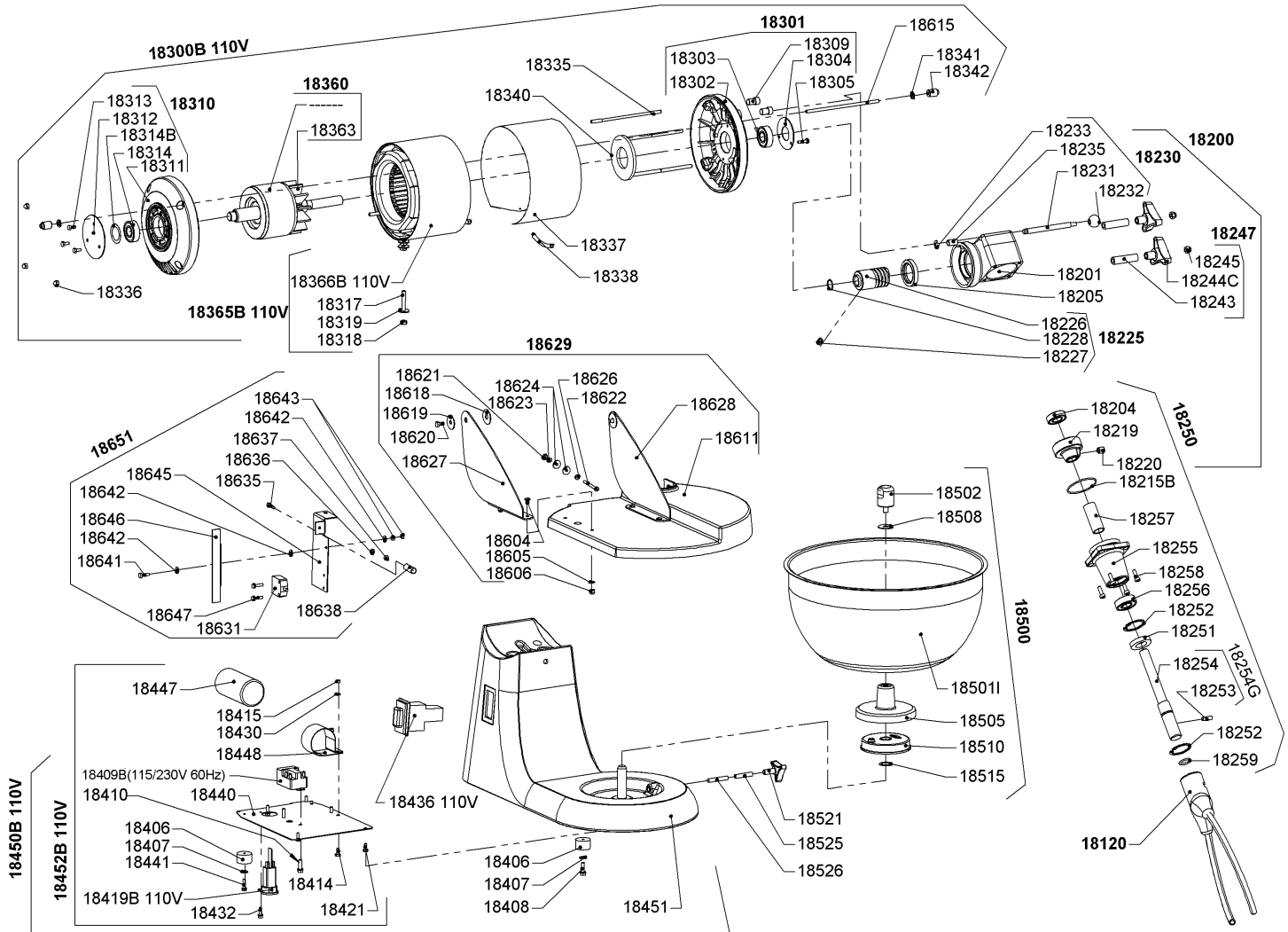


Figure Drawings



Parts Breakdown

Model Santos 18V1 45637



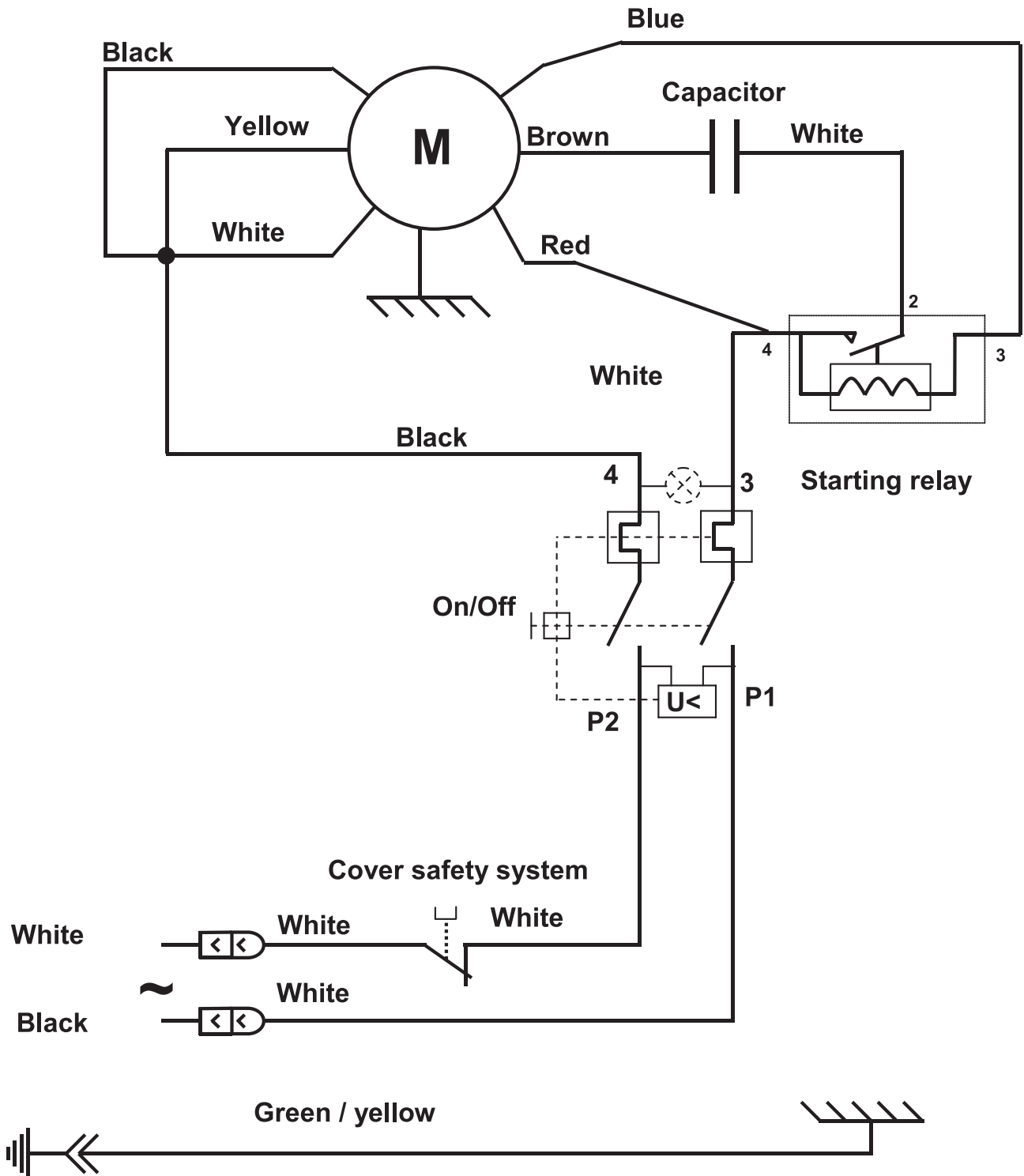
Parts Breakdown

Model Santos 18V1 45637

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
40728	Tool (Fork-Dough Hook) for 42156	18120	AF592	Complete Rear Flange for 42156	18310	AF631	Complete Stainless Steel Bowl for 42156	18500
AF557	Complete Reducing Gear (with Worm Screw) for 42156	18200	AF593	Rear Flange Only for 42156	18311	40975	Stainless Steel Bowl for 42156	185011
AF558	Gearbox for 42156	18201	AF594	Chromed Bearing Washer for 42156	18312	AF632	Bowl Locking Screw for 42156	18502
AF559	Bearing 6002 ZZ for 42156	18204	AF595	Screw H 4x10 Zn for 42156	18313	AF633	Bowl Hub (with Bushes) for 42156	18505
AF560	Gasket 32x45x7 for 42156	18205	AF596	Bearing 6202 for 42156	18314	AF634	Bowl Washer for 42156	18508
AF561	O-Ring Seal 48x2 for 42156	18215B	AF597	Ondulated Washer for 42156	18314B	AF635	Bowl Brake (with Bush) for 42156	18510
40729	Bronze Gearbox Wheel for 42156	18219	AF598	Motor Threaded Rod HC6x40 for 42156	18317	AF636	Washer 15x21 for 42156	18515
AF562	Screw HC M10x10 for 42156	18220	AF599	Nut H M6 Zn for 42156	18318	AF637	Lateral Braking Screw for 42156	18521
40730	Worm Screw + Screw + O Ring for 42156	18225	AF600	Washer 6x18 for 42156	18319	AF638	Braking Spring for 42156	18525
AF563	Worm Screw Only for 42156	18226	AF601	Assembling Threaded Rod for 42156	18335	AF639	Fiber Pin D 6x36.5 for 42156	18526
AF564	Screw HC M8x10 for 42156	18227	AF602	Cap Nut H M5 Zn for 42156	18336	AF640	Screw M5x8 Stainless Steel for 42156	18604
AF565	O-Ring Seal 1.5x15 for 42156	18228	AF603	Stainless Steel Motor Protector for 42156	18337	AF641	Wasjer 5x12 for 42156	18605
AF566	Gear Box Complete Locking Axle for 42156	18230	AF604	Motor Protector Spring for 42156	18338	AF642	Cap Nut H M5 Zn for 42156	18606
AF567	Locking Axle for 42156	18231	AF605	Washers+Rods Assembly for 42156	18340	40734	Protecting Plastic Cover for 42156	18611
AF568	Bakelite Ball D20 M6 for 42156	18232	AF606	Washer AZ 7 for 42156	18341	AF643	Assembling Rod M5x141 for 42156	18615
AF569	Circlips D 7 for 42156	18233	AF607	Rotation Axle for 42156	18342	AF644	Washer 9x22 for 42156	18618
AF570	Pin Spring for 42156	18235	AF608	Complete Rotor with Shaft Single Phase for 42156	18360	AF645	Washer 7x24 for 42156	18619
AF571	Spacer D6x12 Zn for 42156	18243	AF609	Fan for 42156	18363	AF646	Screw H M5x10 Zn for 42156	18620
AF572	Plastic Nut for 42156	18244C	AF610	Complete Stator (Winding) with Screw 110V for 42156	18365B	AF647	Nut H 4 Zn for 42156	18621
AF573	Cap Nut H M6 Zn for 42156	18245	AF611	Stator Only 1 Phase 110V 60Hz for 42156	18366B	AF648	Screw M4x40 Stainless Steel for 42156	18622
AF574	Gear Rotating Stop Assembly for 42156	18247	AF612	Rubber Foot 25x15 for 42156	18406	AF649	Nut H M4 Stainless Steel for 42156	18623
40732	Complete Reducing Gear Nose for 42156	18250	AF613	Washer 5x12 for 42156	18407	AF650	Washer 4x14 Stainless Steel for 42156	18624
AF575	Gasket 20x35x7 for 42156	18251	AF614	Screw H 5x16 Zn for 42156	18408	AF651	Nut H M4 Zn for 42156	18626
AF576	Circlips D35 for 42156	18252	AF615	Starting Relay 100-120V 50/60Hz and 220V 60Hz (Old<09/2020) for 42156	18409B	AF652	Left Cover Arm for 42156	18627
AF577	Pin 6x18 for 42156	18253	AF616	Screw H M5x10 for 42156	18410	AF653	Right Cover Arm for 42156	18628
AF578	Tool Axle for 42156	18254	AF617	Screw H M4x12 Zn for 42156	18414	AF654	Complete Protecting Cover for 42156	18629
AF579	Tool Axle with Pin for 42156	18254G	AF618	Nut H M4 Zn for 42156	18415	AF655	Cover Safety Switch for 42156	18631
AF580	Reducing Gear Nose for 42156	18255	AF619	Power Cord with USA Plug for 42156	18419B	AF656	Screw M4x16 Zn for 42156	18635
AF581	Bearing 6202 ZZ for 42156	18256	AF620	Screw CXS M4x12 AUTOTAR for 42156	18421	AF657	Washer AZ 4 for 42156	18636
AF582	Gear Spacer for 42156	18257	AF621	Washer AZ 4 ZN for 42156	18430	AF658	Nut H M4 Zn for 42156	18637
AF583	Screw CHC M5x15 Zn for 42156	18258	AF622	Screw H 4.2x12.7 ZN Auto for 42156	18432	AF659	Safety Lever Spring for 42156	18638
AF584	O-Ring Seal 14x2.5 for 42156	18259	AF623	Multi Function Switch 110V for 42156	18436	AF660	Screw M4x16 Zn for 42156	18641
AF585	Complete Motor 1 Phase 100-120V 50/60Hz for 42156	18300B	AF624	Bottom Plate Only for 42156	18440	AF661	Washer 4x10 for 42156	18642
AF586	Complete Front Flange for 42156	18301	AF625	Screw CBLZ 5.5x16 for 42156	18441	AF662	Nut H M4 Zn for 42156	18643
AF587	Front Flange Alu Painted for 42156	18302	AF626	Capacitor 150 µF Diam 46 (Old<09/2020) for 42156	18447	AF663	Micro Switch Support for 42156	18645
AF588	Bearing 6202 for 42156	18303	AF627	Capacitor Ring D46 for 42156	18448	AF664	Safety Detection Plate for 42156	18646
AF589	Bearing Washer for 42156	18304	AF628	Complete Base USA Plug for 42156	18450B	AF665	Screw H M4x16 Zn Auto for 42156	18647
AF590	Screw M4x8 for 42156	18305	AF629	Aluminum Painted Base for 42156	18451	AF666	Cover Safety Detection Assembly for 42156	18651
AF591	Locking Finger Stopper for 42156	18309	AF630	Complete Bottom Plate 110V for 42156	18452B			

Electrical Schematics

Model Santos 18V1 45637





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 5,000 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 5000 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 5,000 productos con origen a nivel mundial.

