



Band Saws

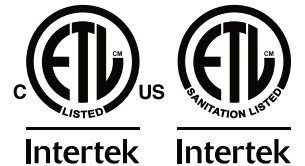
Models BS-CN-1651-T, 2020, 2400

Items 46785, 46786, 46787

Instruction Manual



Revised - 03/11/2025



Toll Free: 1-800-465-0234
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www.omcan.com



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Model BS-CN-1651-T / Model BS-CN-2020 / Model BS-CN-2400

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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 Limitée 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 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

Please use the machine according to these cautions. The user should understand all safety rules, please carefully read this instruction manual before operating the machine. Do not remove or change the safety equipment prior to operating the machine, doing so will void the warranty and cause serious harm to yourself and others. We are not responsible for any injuries sustained by incorrect usage of the machine.

Safety and Warranty

CONDITIONS FOR USE

- This machine is used for cutting fresh meat, bone and frozen fish. If you want to cut frozen meat and bones, the correct saw blade must be used.
- This machine should only be used for the purposes mentioned in this manual.
- Service life of saw blade depends on the product it cuts and the pressure used. Usually, the service life standard is between 1000 kgs to 2000 kgs per blade but, if the machine is used on fresh meat only (without the bone), the blades can be used longer.
- Please read the manual entirely and operate the unit according to the information stated within it.
- Do not use the machine if the door is open or if any of the security devices are not functional.

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 LABOUR 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	BS-CN-1651-T	BS-CN-2020	BS-CN-2400
Item Number	46785	46786	46787
Blade Length	65" / 1651mm	79.5" / 2020mm	94.5" / 2400mm
Cutting Capacity	6.3" x 9.4" / 161 x 238mm	7.9" x 12" / 200 x 304mm	9.9" x 14" / 252 x 355mm
Power	1 HP / 750 W	2.9 HP / 2200 W	
Current	10.8A	8.7A	
Electrical	110-110V / 60Hz / 1	220V / 60Hz / 3	
Net Weight	89.5 lbs. / 40.6 kgs.	265.4 lbs. / 120.4 kgs.	310.9 lbs. / 141 kgs.
Packaging Weight	126.1 lbs. / 57.2 kgs.	340.8 lbs. / 154.6 kgs.	409 lbs. / 185.5 kgs.
Net Dimensions	18.4" x 18.3" x 34.5" 468 x 465 x 877mm	23.5" x 26.5" x 62.4" 596 x 674 x 1585mm	31.5" x 29.3" x 68.2" 801 x 743 x 1732mm
Packaging Dimensions	21.7" x 20.5" x 40.2" 550 x 520 x 1020mm	26.9" x 30 x 67.7" 684 x 762 x 1720mm	34.4" x 32.3" x 73.2" 875 x 820 x 1859mm
Compatible Blade	Item 10321	Item 16860	Item 10411

Installation

Place the machine in a stable and flat location. Especially when assembling or disassembling. If the surface is not completely flat, you can adjust the rubber feet to compensate. Please ensure that the power supply is the same as indicated on the rating label and is properly grounded. Please ensure that the power cable is long enough to reach the power source comfortably and that the cable is not damaged. When the machine is opened by the user, please inspect the saw belt length on the top and bottom block, it must be parallel with the edge of the block. Close the machine's door and connect to the power source, turn on the green switch, and then the machine is ready for operation. If you turn off the red switch, the machine will shut down.

PLEASE ENSURE THE BELOW AT ALL TIMES:

1. The machine should be running correctly (clockwise).
2. If the saw blade is loose, please turn the handle on the top until tightened. When properly tightened, the machine will slice correctly and can now be operated safely.

NOTES:

1. During installation, please pay attention to direction of the blade, the blade must be facing the correct direction.
2. The scraper must be installed properly with the saw blade. If it is improperly installed, it will cause more noise than normal and decrease life of the blade.
3. When the door of the machine is opened, the machine will stop operation by itself. Use extreme caution as

Installation

the blade is sharp.

4. Wear safety gloves that are resistant to cuts whenever operating or performing maintenance with this machine.
5. Do not use this machine to cut small pieces of meat. Doing so will be hazardous, even with cut resistant gloves.

Operation

When operating, use the push handle located between the bone band and push button, hold the handle firmly. Carefully use your other hand to steady the meat, and push the meat towards the blade with the safety device. The machine will cut through the meat with ease. Do not use your hands to push the meat through the saw. When the meat has been cut, pull the handle back and reset the meat carefully. Repeat as needed until the meat cannot be safely cut.

Never attempt to push the meat through the saw without the safety devices.

Maintenance

REPLACING THE SAW BLADE

To replace the saw blade, please loosen it by turning the tightener counter-clockwise. Carefully remove the old saw blade and replace it with the new blade. Please pay attention to the direction of the blade to ensure that it will cut properly. Ensure that the saw blade and slicer are installed between the top wheel, bottom pulley, middle plate and pass through guide groove.

Note: there are different blades needed for different types of meat. Ensure that you are installing the correct blade for your desired purpose.

ADJUSTING THE SAW BLADE

If the blade is not aligned properly, simply loosen the blade and carefully shift the blade to the correct position. Once adjusted, simply tighten the blade. Always ensure that the blade can move normally before operating.

CLEANING

Always turn off the unit and unplug from the power source before cleaning the machine. Open the door of machine, loosen and remove the saw blade. Loosen the scraper protection knob in order to remove the scraper. Clean with hot water and a stiff brush.

Maintenance

You can also use a hot damp towel to clean the main spare parts, blade and protective devices. Use a dry cloth to wipe away all residual water.

Special attention should be made in ensuring that the dead angle, wheel, chain wheel and bottom parts are also carefully cleaned.

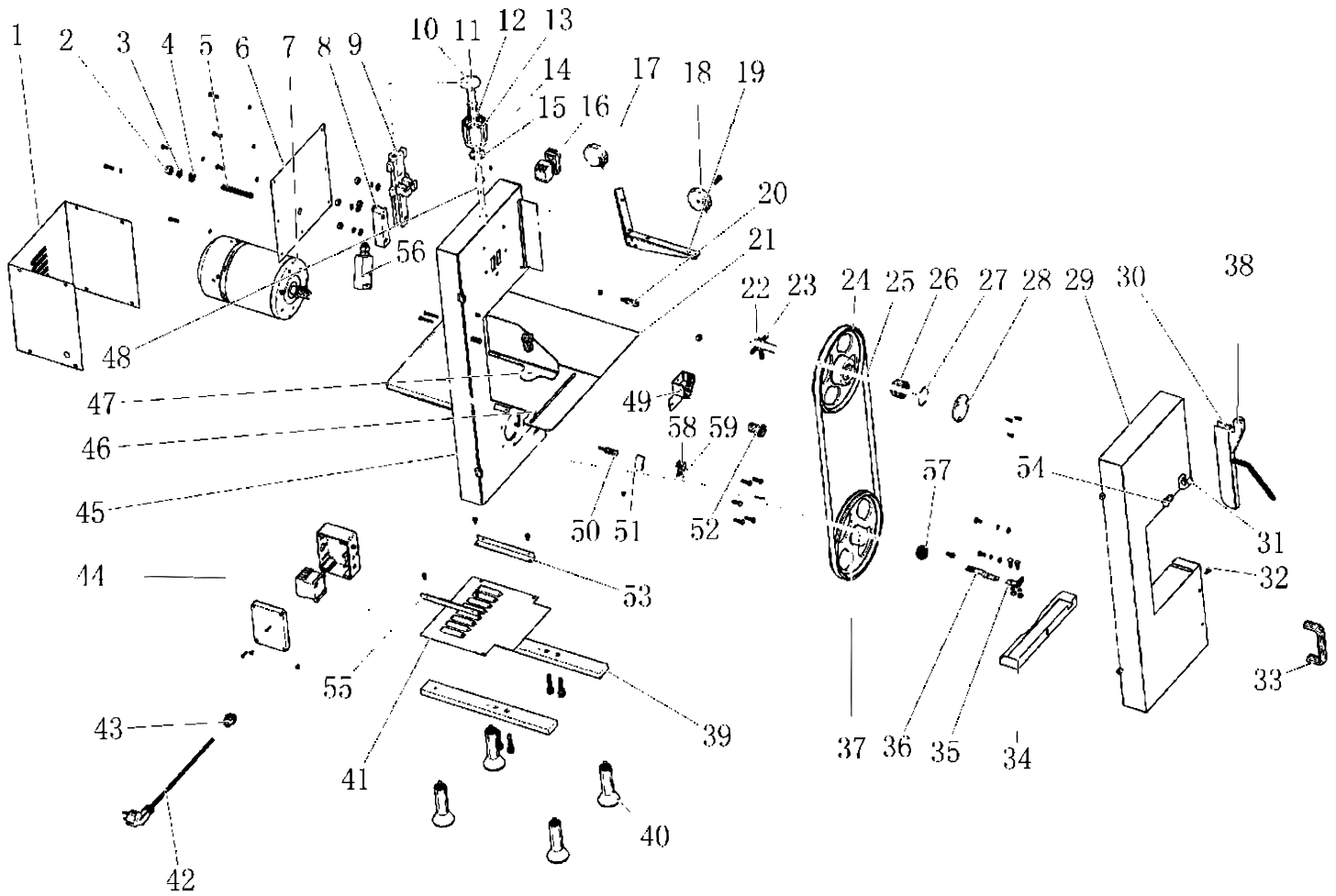
Do not use water jets or sprays to clean the machine. Do not immerse any part of the machine in water. Doing so will cause an electrical hazard.

MAINTENANCE

After every 200 working hours, it is advised to use some food safe machine lubricant on the guide apparatus of the tightening device. After 5000 working hours, we suggest to replace the wheel bearings.

Parts Breakdown

Model BS-CN-1651-T 46785



Parts Breakdown

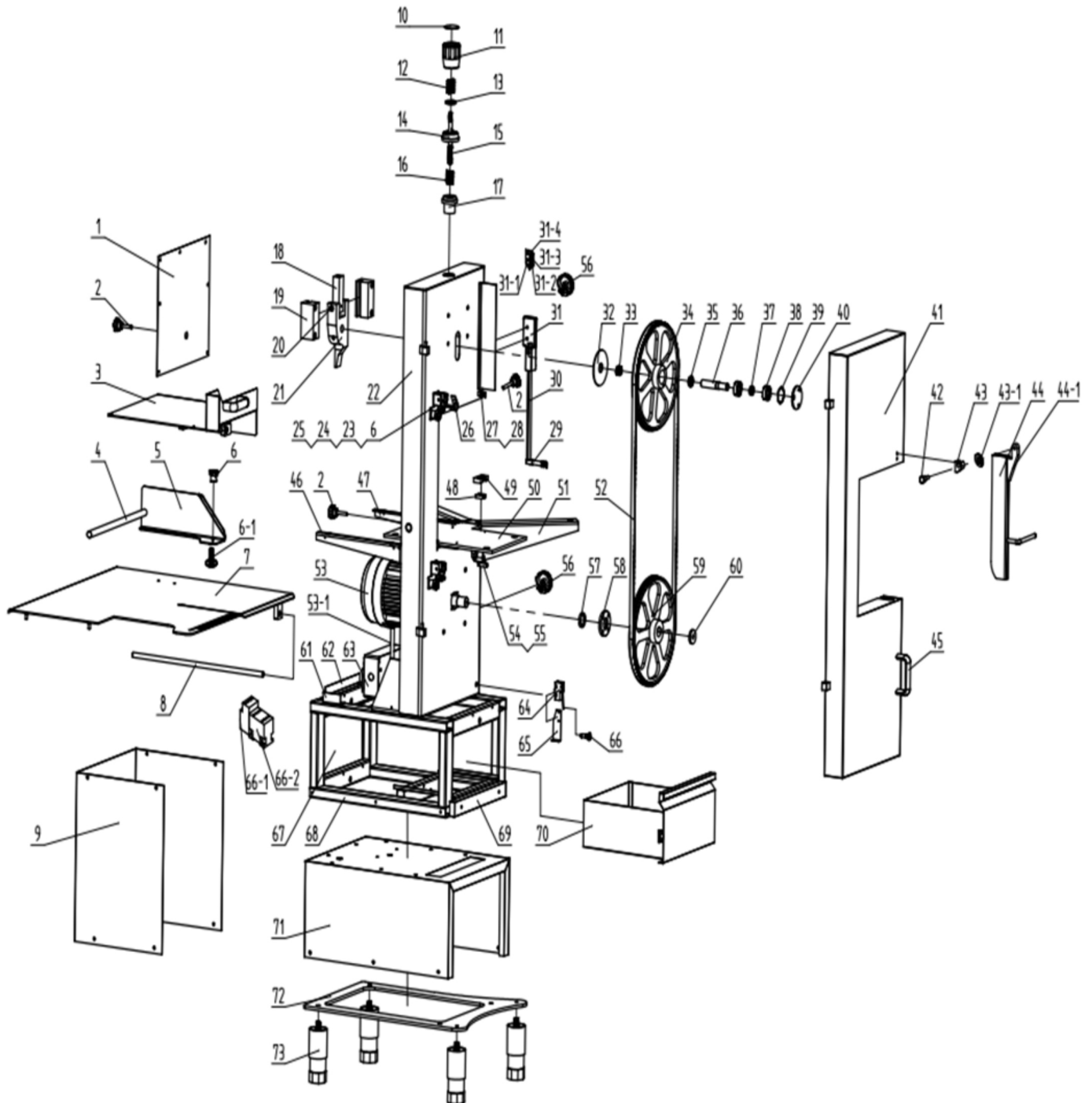
Model BS-CN-1651-T 46785

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF326	Cover for Motor for 46785	1	AF346	Table for 46785	21	AF366	Bottom for 46785	41
AF327	Cap Nut for 46785	2	AF347	Axis for 46785	22	AF367	Wire and Cord for 46785	42
AF328	Flat Gasket for 46785	3	AF348	Small Axis for 46785	23	AF368	Line Card for 46785	43
AF329	Rubber Gasket (Jacket) for 46785	4	AF349	Wheel for 46785	24	AF369	Electric Box (Include Contactor) for 46785	44
AF330	Pole for 46785	5	AF350	Saw for 46785	25	AF370	Body for 46785	45
AF331	Back Cover for 46785	6	AF351	Bearing for 46785	26	AF371	Length Plate for 46785	47
AF332	Motor for 46785	7	AF352	O Ring for 46785	27	AF372	Axis for Adjusting for 46785	48
AF333	Guide Plate for 46785	8	AF353	Gland for 46785	28	AF373	Supporting for Scraper for 46785	49
AF334	Adjusting Slider for 46785	9	AF354	Door for 46785	29	AF374	Seat for Scraper for 46785	50
AF335	Top Cover for 46785	10	AF355	Mouthpiece Board for 46785	30	AF375	Scraper for 46785	51
AF336	Locking Nut for 46785	11	AF356	Shaft Seat for 46785	31	AF376	Handle for 46785	52
AF337	Spring for 46785	12	AF357	Screw for 46785	32	AF377	Angle Iron for 46785	53
AF338	Adjusting Handle for 46785	13	AF358	New Knob for 46785	33	AF378	Turning Axis for 46785	54
AF339	Steel Ball for 46785	14	AF359	Case for Roumo for 46785	34	AF379	Angle Iron for 46785	55
AF340	End Cover for 46785	15	AF360	Supporting Plate for 46785	35	AF380	Microswitch for 46785	56
AF341	Switch for 46785	16	AF361	Locking Board for Switch for 46785	36	AF381	Shaft Collar for 46785	57
AF342	Shaft Ring for 46785	17	AF362	Wheel for 46785	37	AF382	Stand for Scraper for 46785	58
AF343	Knob for 46785	18	AF363	Mouthpiece Board for 46785	38	AF383	Scraper for 46785	59
AF344	Channel Iron for 46785	19	AF364	Backplane for 46785	39			
AF345	Guide Shaft for 46785	20	AF365	Leg for 46785	40			

Parts Breakdown

Model BS-CN-2020 46786

Model BS-CN-2400 46787



Parts Breakdown

Model BS-CN-2020 46786

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF437	Cover of Back for 46786	1	AF413	Cleaner 1 for 46786	26	AU642	Angle Iron Right for 46786	46
AF436	Handle for 46786	2	AF403	Shaft of Pulley for 46786	27	AU643	Angle Iron for 46786	47
AF416	Sliding Working Table for 46786	3	AU637	Guide Plate for 46786	28	AF444	Guide Part for 46786	48, 49
AU629	Locking Axis for 46786	4	AU638	Guiding Shaft Circle for 46786	29	AU644	Table-Board Support for 46786	50
AF446	Length Board for 46786	5	AF443	Moving Guide Shaft for 46786	30	AU645	Support Plate for 46786	51
AU630	Knob for 46786	6	AF442	Protection of Moving for 46786	31	AF411	Saw for 46786	52
AF447	Tightening Screw for 46786	6-1	AF445	Rubber Gasket for Switch for 46786	31-1	AF433	Motor for 46786	53
AU631	Table-Board for 46786	7	AF397	Stop Button for 46786	31-2	AU646	Pole for Motor for 46786	53-1
AF461	Moving Shaft for 46786	8	AF398	Start Button for 46786	31-3	AU647	Meat Scraper Seat for 46786	54
AF432	Back Cover for 46786	9	AF396	Box of Switch for 46786	31-4	AF414	Cleaner 2 for 46786	55
AF384	Cover for 46786	10	AF401	Retaining Plate for 46786	32	AF399	Locker for 46786	56
AF388	Adjusting Handle for 46786	11	AU639	Pressure Spring for 46786	33	AU648	Skeleton Oil Seal for 46786	57
AF387	Spring for 46786	12	AF402	Pulley 1 for 46786	34	AU649	Waterproof Flange for 46786	58
AF391	Lid Cover for 46786	13	AU640	Oil Seal for 46786	35	AF420	Pulley 2 for 46786	59
AF389	Sheath for 46786	14	AF407	Shaft for 46786	36	AF419	Collar for Top Shaft for 46786	60
AU632	Mandrel for 46786	15	AF406	Spacer for 46786	37	AU650	Baseboard for 46786	61
AF394	Spring for 46786	16	AF405	Bearing for 46786	38	AU651	Angle Steel for 46786	62
AF395	Bushing for 46786	17	AF409	O Ring for 46786	39	AU652	Electrical Box for 46786	63
AU633	Hanging Block for 46786	18	AF410	Gland for 46786	40	AU653	Micro Switch for 46786	64
AF441	Sliding Plate of Groove for 46786	19	AF465	Cover for Door for 46786	41	AU654	Micro Switch Bracket for 46786	65
AU634	Sliding Shaft for 46786	20	AF431	Shaft for 46786	42	AU655	Control Button for 46786	66
AF439	Sliding Part for 46786	21	AF430	Protection for Saw for 46786	43	AF435	Contacting and Capacitor for 46786	66-1, 66-2
AF425	Body for 46786	22	AU641	Gasket for 46786	43-1	AF463	Seat with Drawer for 46786	67, 68, 69, 71
AF412	Stand for 46786	23	AF428	Protection for Saw for 46786	44	AF464	Drawer for 46786	70
AU635	Cleaning Shell for 46786	24	AF429	Shaft for 46786	44-1	AF421	Bottom for 46786	72
AU636	Clean Sheet for 46786	25	AF418	Bakelite for 46786	45	AF422	Adjusting Feet for 46786	73

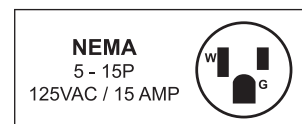
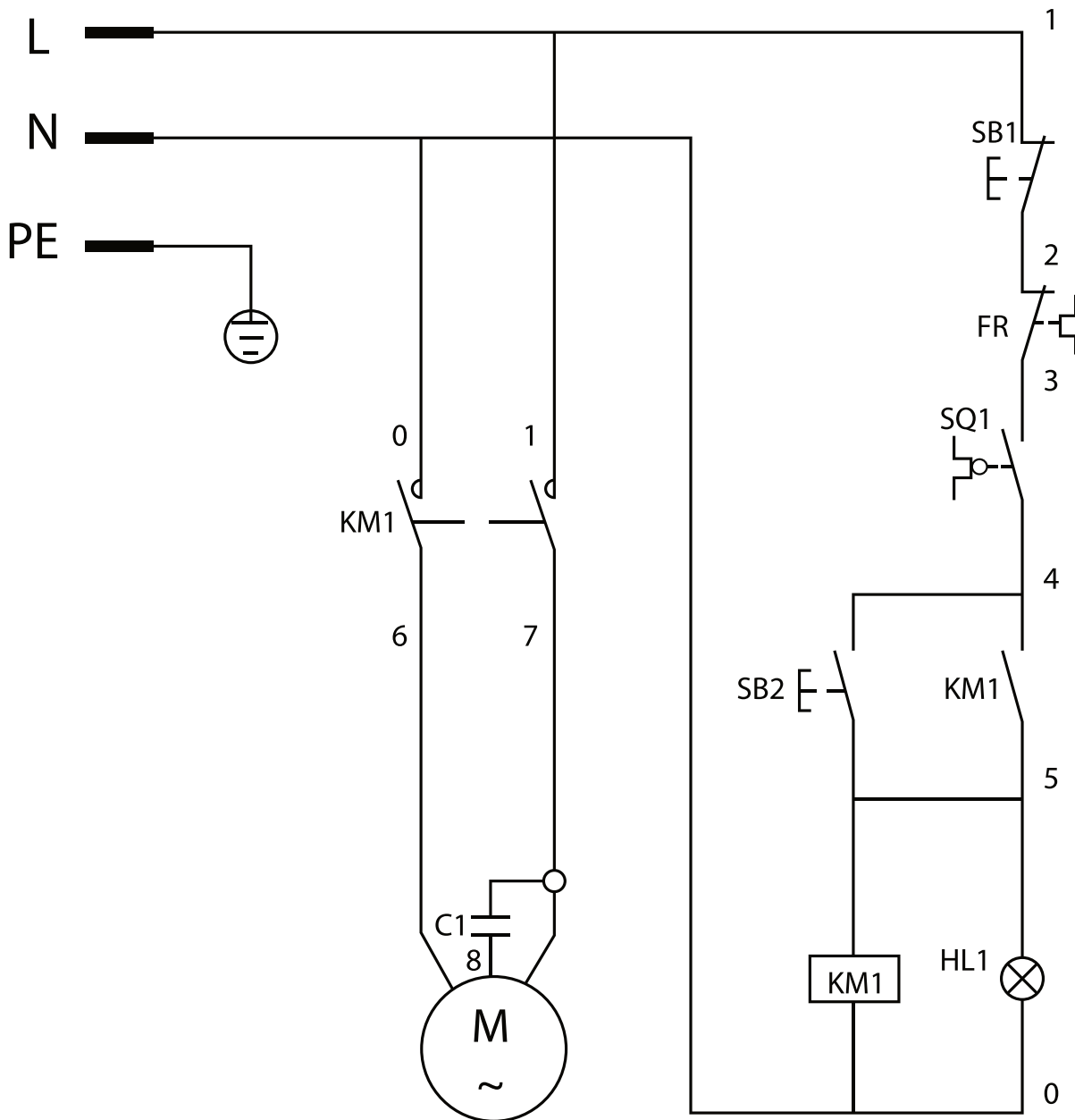
Parts Breakdown

Model BS-CN-2400 46787

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF477	Cover of Back for 46787	1	AF413	Cleaner 1 for 46787	26	AU658	Angle Iron Right for 46787	46
AF436	Handle for 46787	2	AF403	Shaft of Pulley for 46787	27	AU659	Angle Iron for 46787	47
AF468	Sliding Working Table for 46787	3	AU637	Guide Plate for 46787	28	AF444	Guide Part for 46787	48, 49
AU656	Locking Axis for 46787	4	AU638	Guiding Shaft Circle for 46787	29	AU660	Table-Board Support for 46787	50
AF479	Length Board for 46787	5	AF443	Moving Guide Shaft for 46787	30	AU661	Support Plate for 46787	51
AU630	Knob for 46787	6	AF442	Protection of Moving for 46787	31	AF467	Saw for 46787	52
AF447	Tightening Screw for 46787	6-1	AF445	Rubber Gasket for Switch for 46787	31-1	AF476	Motor for 46787	53
AU657	Table-Board for 46787	7	AF397	Stop Button for 46787	31-2	AU646	Pole for Motor for 46787	53-1
AF461	Moving Shaft for 46787	8	AF398	Start Button for 46787	31-3	AU647	Meat Scraper Seat for 46787	54
AF475	Back Cover for 46787	9	AF396	Box of Switch for 46787	31-4	AF414	Cleaner 2 for 46787	55
AF384	Cover for 46787	10	AF401	Retaining Plate for 46787	32	AF399	Locker for 46787	56
AF388	Adjusting Handle for 46787	11	AU639	Pressure Spring for 46787	33	AU648	Skeleton Oil Seal for 46787	57
AF387	Spring for 46787	12	AF402	Pulley 1 for 46787	34	AU662	Waterproof Flange for 46787	58
AF391	Lid Cover for 46787	13	AU640	Oil Seal for 46787	35	AF470	Pulley 2 for 46787	59
AF389	Sheath for 46787	14	AF466	Shaft for 46787	36	AF419	Collar for Top Shaft for 46787	60
AU632	Mandrel for 46787	15	AF406	Spacer for 46787	37	AU663	Baseboard for 46787	61
AF394	Spring for 46787	16	AF405	Bearing for 46787	38	AU651	Angle Steel for 46787	62
AF395	Bushing for 46787	17	AF409	O ring for 46787	39	AU664	Electrical Box for 46787	63
AU633	Hanging Block for 46787	18	AF410	Gland for 46787	40	AU653	Micro Switch for 46787	64
AF441	Sliding Plate of Groove for 46787	19	AF484	Cover for Door for 46787	41	AU654	Micro Switch Bracket for 46787	65
AU634	Sliding Shaft for 46787	20	AF431	Shaft for 46787	42	AU655	Control Button for 46787	66
AF478	Sliding Part for 46787	21	AF430	Protection for Saw for 46787	43	AF435	Contacting and Capacitor for 46787	66-1, 66-2
AF472	Body for 46787	22	AU641	Gasket for 46787	43-1	AF482	Seat with Drawer for 46787	67, 68, 69, 71
AF412	Stand for 46787	23	AF428	Protection for Saw for 46787	44	AF483	Drawer for 46787	70
AU635	Cleaning Shell for 46787	24	AF429	Shaft for 46787	44-1	AF421	Bottom for 46787	72
AU636	Clean Sheet for 46787	25	AF418	Bakelite for 46787	45	AF422	Adjusting Feet for 46787	73

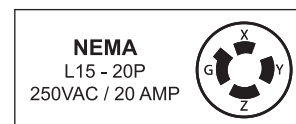
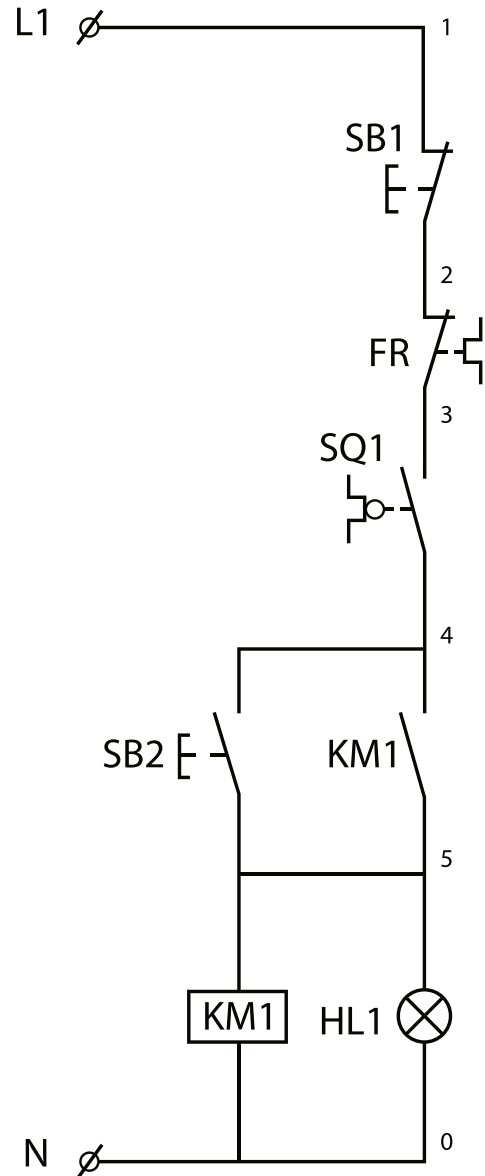
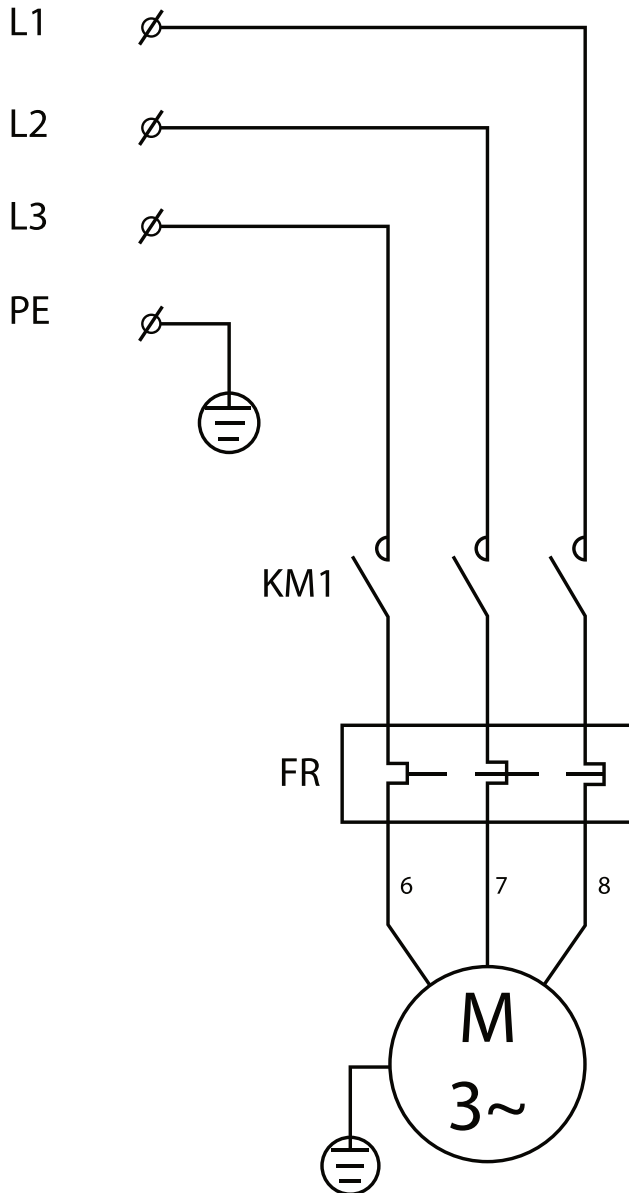
Electrical Schematics

Model BS-CN-1651-T 46785



Model BS-CN-2020 46786

Model BS-CN-2400 46787



Notes



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.

