



Onion Peeler
Model PE-BR-0006
Item 48002
Instruction Manual



Revised - 01/29/2024

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Model PE-BR-0006

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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'Amerique, 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'acohol, 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 leer y familiarizarse con todas las instrucciones de operación y seguridad.

Omcan quisiera darles las gracias por la compra de esta máquina. Es de la máxima importancia para guardar estas instrucciones para referencias en el futuro. También guarde la caja original y el embalaje para envío del equipo si el mantenimiento o la devolución de la máquina es necesaria.

Safety and Warranty

SAFETY

When incorrectly used, this equipment is a potentially DANGEROUS machine. Cleaning, maintenance and any other service on the machine must be made by properly trained personnel, and the machine must be always disconnected from the electric network. To avoid accidents, injure or damages to the equipment, respect the following instructions. Read these instructions.

Safety and Warranty

- Never use it with wet clothing and feet on a wet or humid surface. Never dip it in water or any other liquid. Do not spray water directly upon the equipment.
- The use of the equipment must be always supervised specially when used next to children.
- Before cleaning and when not in use or before inserting or removing accessories, maintenance, or other services, disconnect machine from power source.
- Do not use the equipment if the cord or the plug is damaged. Do not leave the electric cable on the edge of the table or counter nor let it touch hot surfaces.
- Do not use the equipment if it is not working correctly, nor if it has been damaged in any way. In case that happens, take the equipment to the nearest technical assistance to check it up.
- The use of accessories not recommended by the manufacturer may cause personal hurt.
- Keep your hands or any tool out of the machine while operating to avoid personal hurt or any damage to the equipment.
- During operation, never wear loose clothes with wide sleeves principally around the wrists.
- Make sure the equipment voltage is the same as the network voltage and that the equipment is duly grounded.
- When you put the abrasive disc No. 06 (Pic.01), check if it perfectly fits the central shaft pin No. 02 (Pic.02). This will prevent damages to the equipment.
- This equipment has been designed to be used in commercial kitchens, such as: restaurants, cafeterias, hospitals, bakeries, butcheries and similar places.

THIS EQUIPMENT IS NOT RECOMMENDED TO BE USED:

- When continuous industrial production is necessary.
- Work place has a corrosive or explosive atmosphere or it is contaminated with steam, dust or gas.

IMPORTANT

Make sure the cord is in perfect conditions for use. If it is not, change it for a new one in accordance with the technical specifications and safety rules. The substitution shall be made by a qualified professional, and shall respect the local safety norms.

IMPORTANT

This equipment must not be used by children or any persons with reduced physical or mental aptness, lack of experience or knowledge, unless they are under supervision or have received from the person responsible for safety proper instructions on how to use the equipment.

IMPORTANT

Children shall be watched in order to avoid them to play with the equipment.

IMPORTANT

In case of emergency, unplug the equipment.

IMPORTANT

Never spray water directly on the equipment.

Safety and Warranty

SAFETY NOTIONS

The following safety instructions are addressed to both the operator of the machine as well as the person in charge of maintenance. The machine has to be delivered only in perfect conditions of use by the distributor to the user. The user shall operate the machine only after being well acquainted with the safety procedures described in the present manual. **READ THIS MANUAL WITH ATTENTION.**

BASIC OPERATION PROCEDURES

DANGERS

Some areas of the electric device have parts that are connected or have parts connected to high voltage. These parts when touched may cause severe electrical shocks or even be lethal. Never touch manual commands such as switches, buttons, turning keys and knobs with your hands wearing wet clothes and/or wet shoes. By not following these instructions operator could be exposed to severe electrical shocks or even to a lethal situation.

WARNINGS

The operator has to be well familiar with the position of ON/OFF switch to make sure the switch is easy to be reached when necessary. Before any kind of maintenance, physically remove plug from the socket. Provide space for a comfortable operation thus avoiding accidents. Water or oil spilled on the floor will turn it slippery and dangerous. Make sure the floor is clean and dry. Before using any commands (switch, buttons, lever), be sure it is the correct one. In case of doubt, consult this manual. Never touch any manual commands (switch, buttons, lever) unadvisedly.

If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

ADVICES

In case of power shortage, immediately switch the machine off.

- Avoid mechanical shocks, once they may cause damages or bad functioning.
- Avoid water, dirt or dust contact to the mechanical and electrical components of the machine.
- DO NOT change the original characteristics of the machine.
- DO NOT remove, tear off or maculate any safety or identification labels stuck on the machine. If any labels have been removed or are no longer legible, contact your nearest dealer for replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING THE MACHINE ON

IMPORTANT

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Be sure to well understand all the information contained in this manual. If you have any question contact your supervisor or your nearest dealer.

DANGER

An electric cable or electric wire with damaged jacket or bad insulation might cause electrical shocks as well as electrical leak. Before use, check the conditions of all wires and cables.

Safety and Warranty

ADVICES

Be sure to well understand all the information contained in this manual. Every operation function or procedure has to be thoroughly clear.

PRECAUTIONS

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or close to the machine need to be protected against short circuits. The oil reservoirs have to be filled until the indicated level. Check and refill if necessary.

ROUTINE INSPECTION

CAUTIONS

Check the motor and the sliding and spinning parts of the appliance, in case of abnormal noise. Check the protections and devices so that they always work properly.

OPERATION

DANGER

Do not work with long hair that may touch any part of the appliance, because they may cause serious accidents. Tie them up and to the back, cover it with a scarf.

- Only trained and qualified users can operate the appliance.
- NEVER operate the appliance without any safety equipment.

AFTER FINISHING WORK

PRECAUTIONS

Always wash the appliance after using it. To do that, only start cleaning it when it has come to a complete stop. Put all components back to their functional positions before turning it on again.

MAINTENANCE

DANGERS

Any maintenance with the machine in working situation is dangerous. SWITCH OFF THE APPLIANCE BY PULLING THE PLUG OFF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always disconnect the plug from the outlet in case of emergency.

WARNING

Electrical or mechanical maintenance has to be undertaken by qualified personnel. The person in charge of maintenance has to be sure that the machine is under TOTAL SAFETY conditions when working.

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

Safety and Warranty

possible.

1 YEAR PARTS AND LABOR 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	PE-BR-0006
Approximate Output	264.6 lbs. / 120 kgs./h
Capacity per cycle	13.2 lbs. / 6 kgs.
Electrical	110-120V / 60Hz / 1
Power Rating	0.5 HP
Consumption	0.37 kW/h
Dimensions	23" x 19.3" x 15.4" / 585 x 490 x 390mm
Packaging Dimensions	24.4" x 15.4" x 15.4" / 620 x 390 x 390mm
Weight	45.6 lbs. / 20.7 kgs.
Packaging Weight	49.6 lbs. / 22.5 kgs.
Item Number	48002

PLACING

Place the equipment on a dry, stable and level surface.

ELECTRICAL INSTALLATION

This equipment was developed for 110-120V (60Hz). Before plugging the equipment on the power grid, make sure the network voltage is the same as indicated on the cord label. The power plug has 3 (three) pins, the middle one is designed to grounding – ground pin. All the 3 (three) pins must be properly connected before operating the equipment.

IMPORTANT

Make sure the network voltage is the same as indicated on the cord label.

HYDRAULIC INSTALLATION

It is recommended to install the equipment by the water sink or canalize the water outlet extending the outlet pipe n° 10 (Pic.01). It is also necessary to install a faucet (diameter $\frac{3}{4}$) with running water directly on the product to be peeled. As a second option, the operator may capture the water in a different faucet through a hose. The water jet that enters the equipment should not exceed the center of the disc. See picture 05. The water jet flow should be no more than 2.5 L per minute.

Operation

PRE-OPERATION

Before using the equipment, all the parts that are in contact with the products to be processed should be washed with water and mild detergent (see cleaning). Check if the appliance is firm in its workplace.

OPERATION

STARTING

To switch on the equipment follow the instructions below:

- Turn the equipment to the power grid.
- Check if the lid N° 01 (Pic. 01) is properly situated in its place.
- Press the ON switch (N° 06 Pic. 01) to the “I” position to turn on the equipment.

OPERATION PROCEDURE

- Put the product to be peeled inside the equipment.
- Keep the lid in its correct place.
- The equipment does not work if the protection lid No. 01 (Pic.01) is not fixed in its correct place.
- Let the water flow.

Operation

- Switch on the equipment using the ON switch No. 06 (Pic.01), that is attached to the housing side No. 02 (Pic. 01) of the equipment, positioning it in “I”.
- The peeler has the maximum load of 6 kg of onion and the estimated time for the operation is 30 to 50 seconds.
- Through the opening on the protection lid no. 01 (Pic.01) it is possible to observe the product being peeled. After the product is peeled, switch off the equipment and remove the product manually.

Maintenance

CLEANING AND SANITIZING

IMPORTANT

Always unplug the machine before cleaning process.

The equipment must be completely clean and sanitized:

- Before being used for the first time.
- After the everyday operation.
- When it hasn't been used for a long time.
- Before using it after some time of inactivity.
- Some parts of the equipment can be removed for the cleaning: abrasive disc (Pic. 01, No. 06).

To achieve a good cleaning of the machine, follow the instructions below:

1. Switch on the equipment empty, and let it work for a few minutes, adding abundant water.
2. Switch off the equipment in the power grid and for a complete stop of the abrasive disc No. 06 (Pic. 01).
3. Clean the external part of the housing with a wet cloth.
4. Remove the abrasive disc No. 06 (Pic.01) pushing it upwards.
5. Clean the abrasive disc No. 06 (Pic. 01) with a nylon brush and abundant water.
6. Replace the abrasive disc No. 06 (Pic.01) in the equipment following the inverse procedure. Beware for the central shaft pin to fit No. 02 (Pic.02). Wash all the parts with water and mild detergent.

IMPORTANT

Never wash the appliance with direct intense water jets.

CAUTIONS WITH STAINLESS STEELS

The stainless steel may present rust signs, which ARE ALWAYS CAUSED BY EXTERNAL AGENTS, especially when the cleaning or sanitization is not constant and appropriate. The stainless steel resistance towards corrosion is mainly due to the presence of chrome, which in contact with oxygen allows the formation of a very thin protective coat. This protective coat is formed through the whole surface of the steel, blocking the action of external corrosive agents. When the protective coat is broken, the corrosion process begins, being possible to avoid it by means of constant and adequate cleaning. Cleaning must always be done immediately after using the equipment. For such end, use water, neutral soap or detergent, and clean the equipment with

Maintenance

a soft cloth or a nylon sponge. Then rinse it with plain running water, and dry immediately with a soft cloth, this way avoiding humidity on surfaces and especially on gaps. The rinsing and drying processes are extremely important to prevent stains and corrosion from arising.

IMPORTANT

Acid solutions, salty solutions, disinfectants and some sterilizing solutions (hypochlorites, tetravalent ammonia salts, iodine compounds, nitric acid and others), must be AVOIDED, once it cannot remain for long in contact with the stainless steel.

These substances attack the stainless steel due to the CHLORINE on its composition, causing corrosion spots (pitting). Even detergents used in domestic cleaning must not remain in contact with the stainless steel longer than the necessary, being mandatory to remove it with plain water and then dry the surface completely.

USE OF ABRASIVES:

Sponges or steel wool and carbon steel brushes, besides scratching the surface and compromising the stainless steel protection, leave particles that rust and react contaminating the stainless steel. That is why such products must not be used for cleaning and sanitization. Scrapings made with sharp instruments or similar must also be avoided. Main substances that cause stainless steel corrosion:

Dust, grease, acid solutions such as vinegar, fruit juices, etc., saltern solutions (brine), blood, detergents (except for the neutral ones), common steel particles, residue of sponges or common steel wool, and also other abrasives.

Troubleshooting

ANALYSIS AND PROBLEMS SOLVING

PROBLEM, CAUSES AND SOLUTIONS

This appliance was designed to operate with the need of minimum maintenance but the natural wearing caused by longer use of the equipment may occasionally cause some malfunctions. If any problem occurs with your equipment, the most common situations are listed below with recommended solutions.

Troubleshooting

PROBLEMS	CAUSES	SOLUTIONS
The machine does not start.	Problem with the internal or external wiring.	Call technical assistance.
	Electric energy shortage.	Check electric energy source.
Burnt smell or smoke.	Problem with the internal or external wiring.	Call technical assistance.
The machine starts, but when the product is placed on the disc, the disc stops or turns slowly.	Belts sliding.	Call technical assistance.
	Problem with the electric motor.	Call technical assistance.
Damaged cord.	Problem during transportation.	Call technical assistance.
Abnormal noises.	Problems with the bearings.	Call technical assistance.

Figure Drawings

PICTURE 01



PICTURE 1

MAIN COMPONENTS

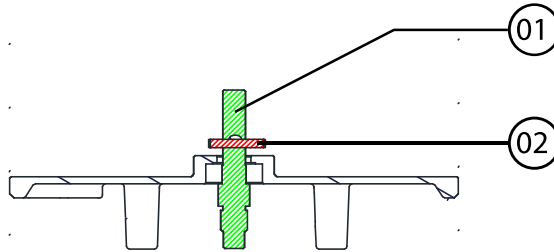
1. Water Inlet.
2. ON/OFF Switch.
3. Base.
4. Lid.
5. Outlet Waŕe.
6. Disc.



Figure Drawings

PICTURE 02

- 01 – Central Shaft
- 02 – Central Shaft Pin



PICTURE 04

NIPLE

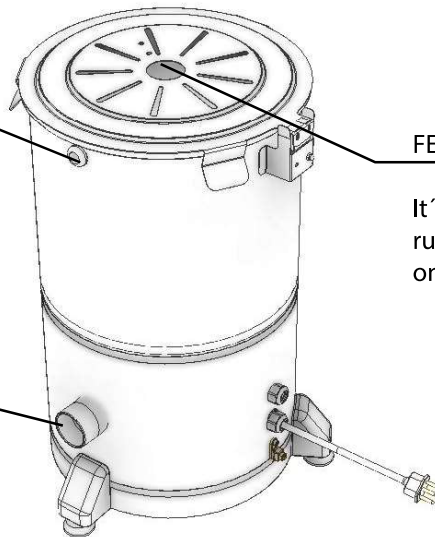
Water inlet through a hose, connecting to the existing nipple in the equipment.

FEEDING OPENING

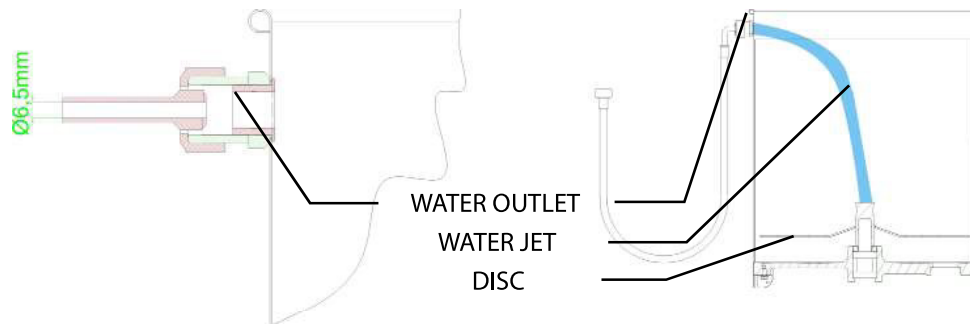
It's mandatory to add running water directly on the product.

WATER AND WASTE OUTLET

Install the equipment and canalize the water outlet to a water sink.

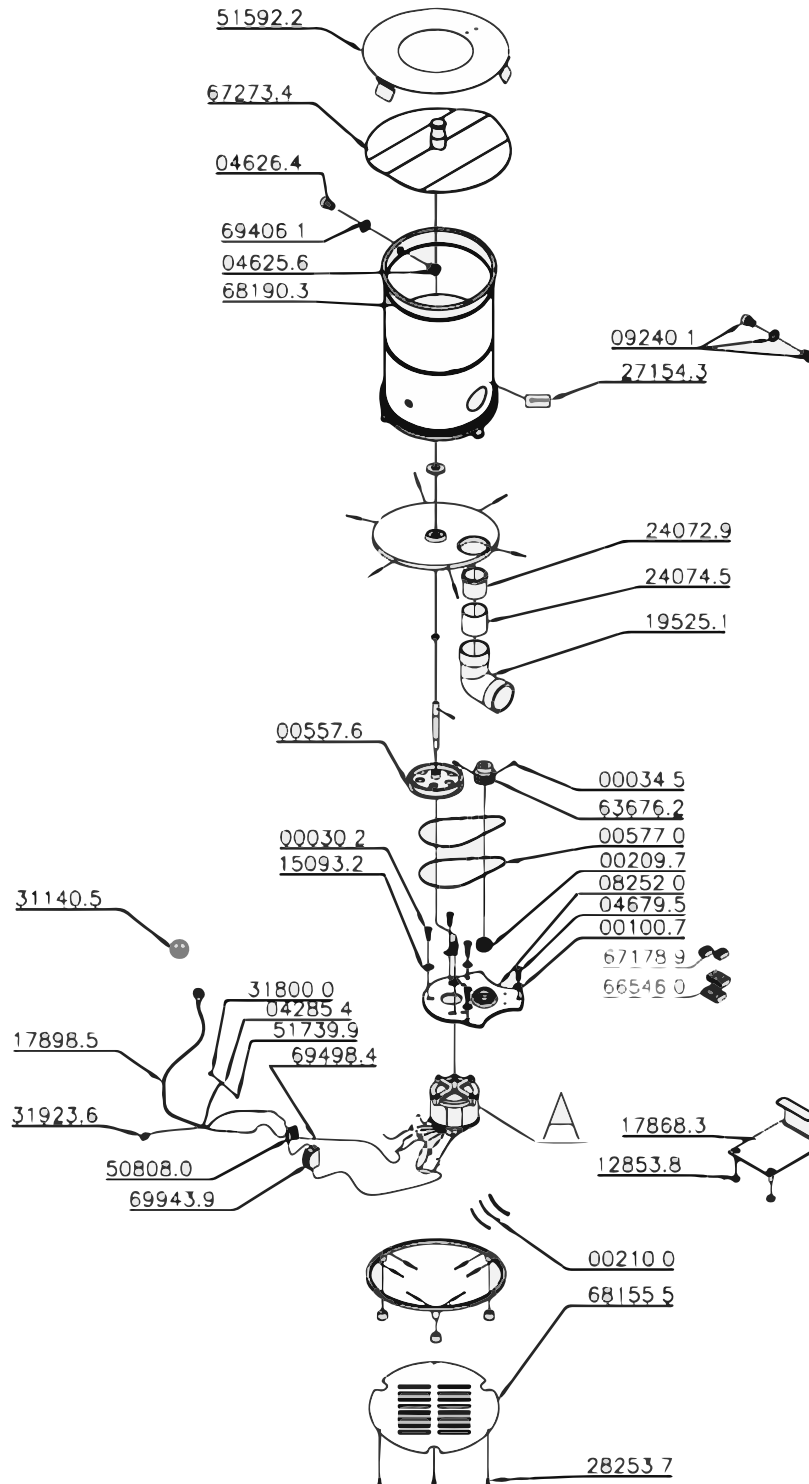


PICTURE 05



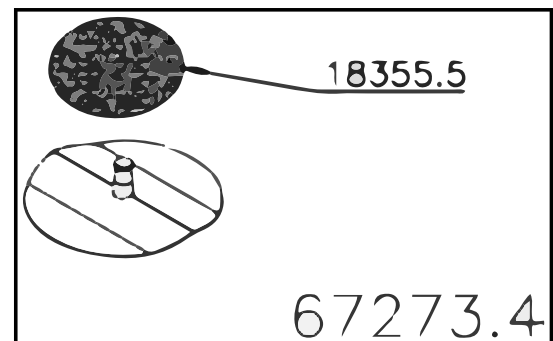
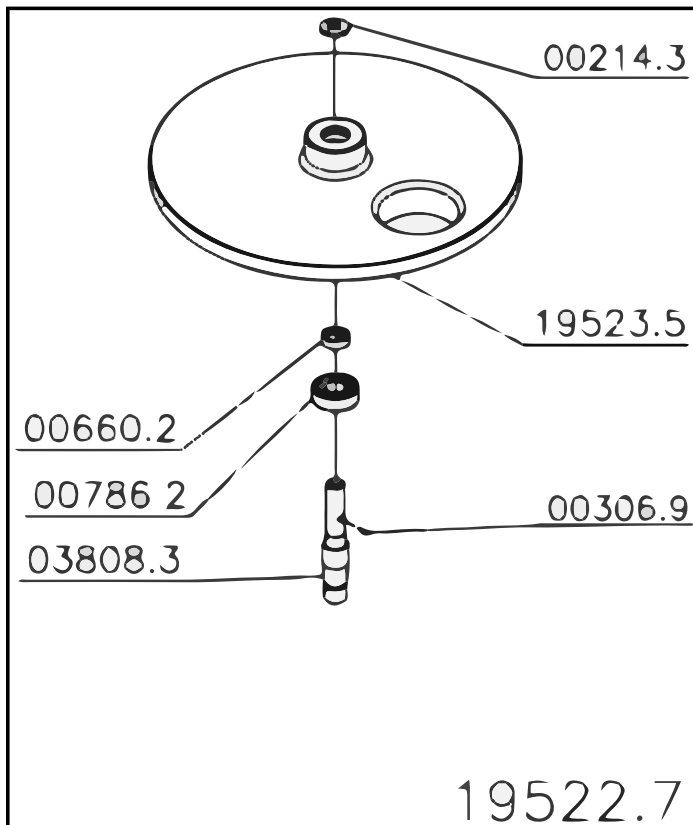
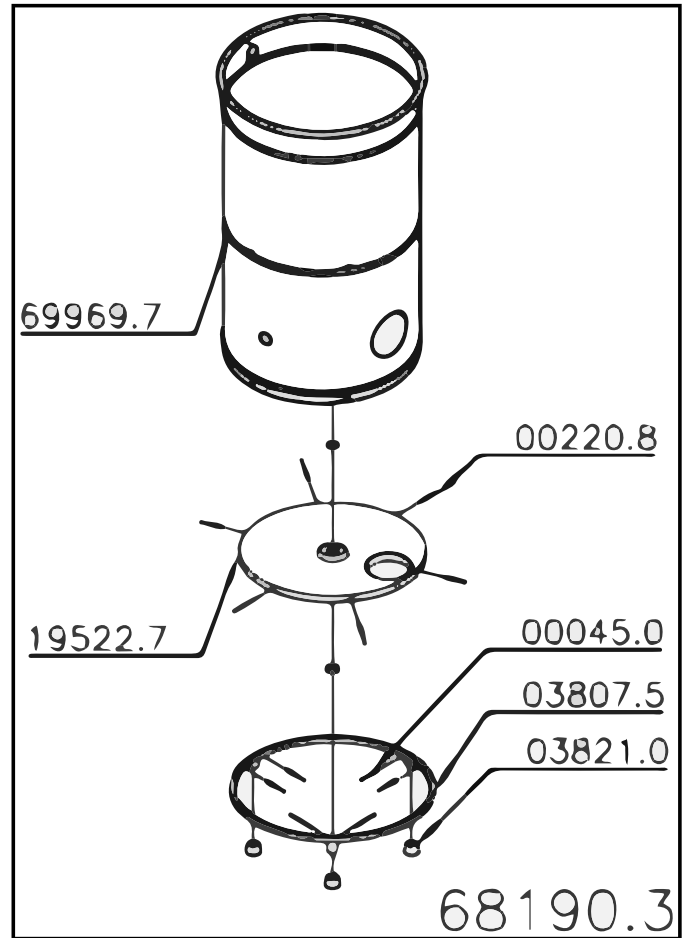
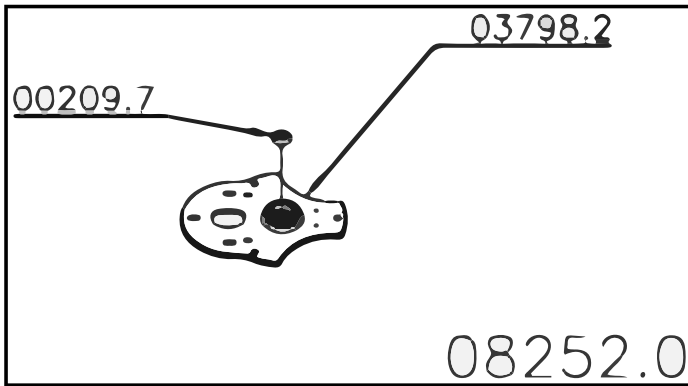
Parts Breakdown

Model PE-BR-0006 48002



Parts Breakdown

Model PE-BR-0006 48002



Parts Breakdown

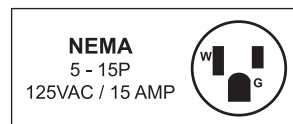
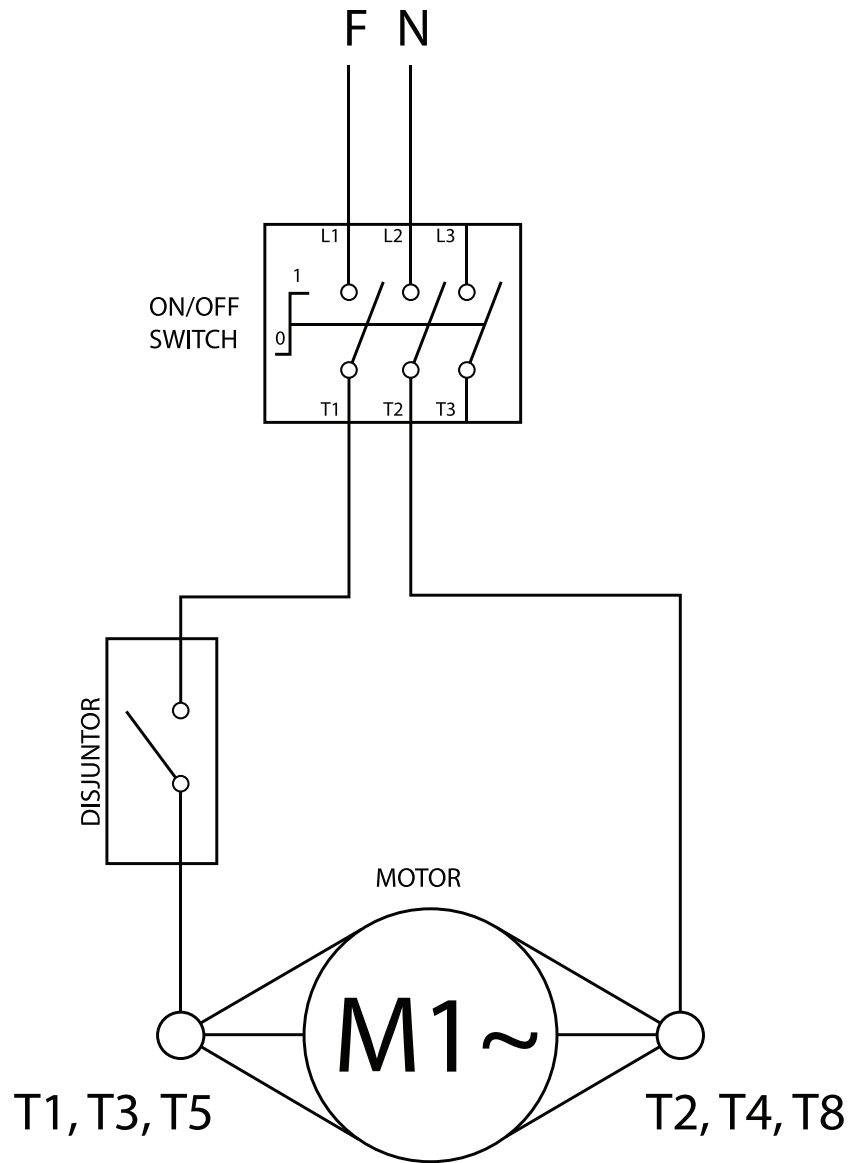
Model PE-BR-0006 48002

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27686	PFS Sex UNC1/4x3/4 RTZB for 48002	00030.2	38089	Pre Isolating Terminal for 48002	04285.4	38344	PFS M4x8 Din 933 Inox for 48002	28253.7
30319	Screw 1/4x3/8 for 48002	00034.5	AN883	Nipel 1/2" - PVC (Krona) for 48002	04625.6	67038	Grounded Wire Label for 48002	31140.5
30029	Pression Rivet AD-423-S for 48002	00045.0	30194	Reduction Bush for 48002	04626.4	67039	Nut M4 Din 985 Stainless Steel for 48002	31800.0
30234	Washer L 1/4x1 6 ZB for 48002	00100.7	30275	Screw 6x20 for 48002	04679.5	27726	Cord Holder PG13.5 LC+P/9 for 48002	31923.6
30201	Ball Bearing 6202 for 48002	00209.7	19749	Complete Motor Support for 48002	08252.0	AN193	Rotary Disconnect Switch MSW 20 P2 for 48002	50808.0
27688	Clamp K22 (T 50R) for 48002	00210.0	24020	Niple Set/Reduction for 48002	09240.1	AN194	Cover for 48002	51592.2
30191	Rubber Retainer 5206 for 48002	00214.3	38044	Nut M3 Din 934 Stainless Steel for 48002	12853.8	AF980	Screw M4x16 Din 933 Inox for 48002	51739.9
30030	Pression Rivet AD-440-S for 48002	00220.8	30222	Washer 2 78x7x20x25mm for 48002	15093.2	AP193	Motor Pulley (Painted) for 48002	63676.2
30331	Elastic Pin 6x40 for 48002	00306.9	78548	Strip for 48002	17868.3	AM613	Wago Splicing Connector 5x0.25-4mm2 for 48002	66546.0
30321	Moved Pulley for 48002	00557.6	30305	Cable 3x1.0mm with Plug for 48002	17898.5	AM614	Wago Splicing Connector 2x0.25-4mm2 for 48002	67178.9
30230	Belt 1160 for 48002	00577.0	AP192	Aluminum #Oxide No.100 for 48002	18355.5	AP194	Abrasive Disc 100 (Black) (Day) for 48002	67273.4
30207	Retainer 00726BR for 48002	00660.2	30377	Fundo Completo for 48002	19522.7	AN197	Bottom Plate for 48002	68155.5
30212	Ball Bearing 6203 for 48002	00786.2	30374	Fundo C.Martelad for 48002	19523.5	AN199	Complete Cabinet for 48002	68190.3
30332	Motor Support for 48002	03798.2	30293	Elbow 90 Degree 75mm for 48002	19525.1	AN200	Nylon Washer 30x22x4.5mm for 48002	69406.1
30328	Peeler Base for 48002	03807.5	30254	Coupling Pipe Diam.75mm Usinada for 48002	24072.9	AP195	Wiring Harness Compl. for 48002	69498.4
30306	Central Shaft for 48002	03808.3	30218	Coupling Extensor Diam.75mm for 48002	24074.5	AN201	10A C-Curved Monopolar Mini Circuit Breaker for 48002	69943.9
16404	Pont Ext Ted 7/8 for 48002	03821.0	27720	Omcan Logo (Machines) for 48002	27154.3	AP196	CS Cabinet for 48002	69969.7

Electrical Schematics

Model PE-BR-0006 48002

110-120V / 60Hz





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.

