



Back Bar Bottle Coolers

Models *BD-CN-0007-HC, BB-CN-0012-DH, BD-CN-0019-HC, BB-CN-0016-DH, BD-CN-0023-HC, BB-CN-0020-DH, BD-CN-0032-HC*
Items 50066, 50063, 50067, 50064, 50068, 50065, 50069

Instruction Manual



Revised - 09/01/2022



Intertek



Intertek

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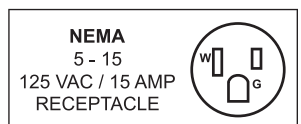


Table of Contents

Model BD-CN-0007-HC / Model BB-CN-0012-DH / Model BD-CN-0019-HC
Model BB-CN-0016-DH / Model BD-CN-0023-HC / Model BB-CN-0020-DH
Model BD-CN-0032-HC

Section	Page
Disclaimer -----	3
General Information -----	4 - 5
Safety and Warranty -----	5 - 8
Technical Specifications -----	8 - 9
Installation -----	10 - 11
Operation -----	12 - 15
Cleaning and Maintenance -----	15 - 17
Parts Breakdown -----	18 - 31
Electrical Schematics -----	32 - 38
Warranty Registration -----	39

Disclaimer

OMCAN IS NOT RESPONSIBLE FOR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO A FLOOR DRAIN.

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, 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 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

When using electrical appliances basic safety precautions should be followed:

- This cooler must be properly installed and located in accordance with the installation service representative.
- Do not allow children to climb, stand or hang on the shelves in the cooler. They could damage the unit and seriously injure themselves.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Safety and Warranty

- Unplug the unit from the electrical outlet before cleaning or making repairs.
- Setting the temperature controls to the 0 (zero) position does not remove power to the light circuit, perimeter heaters or evaporator fans.

NOTE: It is strongly recommended that any servicing be performed by an authorized instructions before it is used.

ELECTRICAL SAFETY

Do not under any circumstances cut or remove the grounding prong from the power cord. For safety this appliance must be properly grounded at all times.

- The power cord of this cooler is equipped with a grounding plug which mates with a standard grounding wall outlet to minimize the possibility of electric shock hazard.
- If the outlet is a standard 2-prong outlet, it must be replaced with the properly grounded wall outlet. **NEVER USE AN ADAPTER PLUG!**
- Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. Check the incoming voltage with a voltmeter.
- **DO NOT USE EXTENSION CORDS.** The use of extension cords to connect the cooler will void warranty. The unit must be close enough to the electrical supply so that extension cords are never used.
- The cooler should always be plugged into its own dedicated circuit with a voltage rating that matches the rating plate. This provides the best performance and also prevents overloading wiring circuits which could become a fire hazard from overheated wires.
- Never unplug your cooler by pulling on the power cord. Always grip the plug firmly and pull straight out from the outlet.
- Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a power cord that has cracks or abrasion damage along its length or at either of its ends.
- When removing the cooler away from the wall be careful not to run over or damage the power cord.
- When the cooler is installed or used, all the packaging (including carton and plastic wrap) should be removed.
- Keep the cooler stable to avoid vibration and noise.
- The cooler should be installed in a place with good ventilation and a space of at least 6" should be allowed between the surrounding walls and the cabinet wall for air circulation.
- Unit should be placed far from any heating source to avoid decrease of refrigeration efficiency.
- Install the cooler in a dry place to prevent rust from forming on the compartment body, which may affect the electrical insulation.

It is strongly recommended that any servicing be performed by an authorized service representative.

NOTE: Wiring diagram can be referenced by removing the front louvered grill, and looking on the inside cabinet wall electrical supply so that extension cords are never used.

CAUTION

- The cooler must be grounded correctly, never with a heating pipe and coal gas pipe.
- In case of damage to electrical cord and plug, please contact after sale service and never do it yourself.



Safety and Warranty

- When unplugging unit, please grasp by the plug, not the cord.
- If the voltage is unstable, please select a suitable automatic voltage regulator.
- If the power cuts off, you should wait for at least 5 minutes before turning on the unit again to avoid damage to the compressor.
- Never store any flammable, explosive or corrosive liquid or gas in or near the cooler.

PROPER DISPOSAL OF EQUIPMENT; DANGER! RISK OF CHILD ENTRAPMENT

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous, even if they will sit for “just a few days.” If you are getting rid of an old refrigerator, please follow the below instructions to help prevent a terrible accident.

- Remove the doors.
- Leave shelves in place to prevent children from easily climbing inside.

REFRIGERANT DISPOSAL

Your old refrigerator may have a cooling system that used “ozone depleting” chemicals. If you are throwing away your old refrigerator, be sure the refrigerant is removed for proper disposal by a qualified service technician. If you intentionally release any refrigerants you can be subject to fines and imprisonment under the provisions of the environmental regulations.

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.

2 YEARS PARTS AND LABOUR / 5 YEARS PARTS ONLY ON COMPRESSOR 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.

Safety and Warranty

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	BD-CN-0007-HC	BB-CN-0012-DH	BD-CN-0019-HC	BB-CN-0016-DH
Compressor HP	1/6+ HP	1/5 HP		
Product Capacity	One 1/2 Barrel	Two 1/2 Barrels		
Number of Doors	1	2		
Temperature Range	0.5 - 5°C / 33 - 41°F			
Max Ambient Temp Rating	24°C / 75°F			
Capacity	184 L / 6.5 cu.ft.	335 L / 11.8 cu.ft.	546.5 L / 19.3 cu.ft.	446 L / 15.8 cu.ft.
Number of Shelves	N/A	4		
Refrigerant	R290			
Electrical	115V / 60Hz / 1			
Current	1.92A	3A	2.88A	3A
Dimensions	30.8" x 23.5" x 51.5" 782 x 596 x 1308mm	24.4" x 48.8" x 51.5" 620 x 1240 x 1308mm	58.8" x 27.7" x 45.5" 1494 x 704 x 1156mm	60.8" x 24.4" x 51.5" 1544 x 620 x 1308mm
Interior Dimensions	19.5" x 18" x 28.9" 496 x 457 x 734mm	36.3" x 18.5" x 29" 920 x 470 x 737mm	46" x 22" x 29" 1170 x 559 x 737mm	48" x 18.5" x 29" 1219 x 470 x 7367mm
Packaging Dimensions	25.2" x 32" x 48" 640 x 815 x 1220mm	27" x 63" x 42" 686 x 1600 x 1067mm	61.3" x 30.5" x 42" 1557 x 775 x 1067mm	63" x 27" x 42" 1600 x 686 x 1067mm
Weight	154 lbs. / 70 kgs.	216 lbs. / 98 kgs.	279 lbs. / 127 kgs.	255 lbs. / 116 kgs.
Packaging Weight	176 lbs. / 80 kgs.	319 lbs. / 144.7 kgs.	312 lbs. / 142 kgs.	319 lbs. / 144.7 kgs.
Item Number	50066	50063	50067	50064



Technical Specifications

Model	BD-CN-0023-HC	BB-CN-0020-DH	BD-CN-0032-HC
Compressor HP	1/5 HP	1/4+ HP	
Product Capacity	Three 1/2 Barrels		Five 1/2 Barrels
Number of Doors	2	3	
Temperature Range	0.5 - 5°C / 33 - 41°F		
Max Ambient Temp Rating	24°C / 75°F		
Capacity	659.7 L / 23.3 cu.ft.	556 L / 19.6 cu.ft.	916 L / 32 cu.ft.
Number of Shelves	4	6	
Refrigerant	R290		
Electrical	115V / 60Hz / 1		110V / 60Hz / 1
Current	3.6A	4A	4.7A
Dimensions	27.8" x 69" x 48.4" 705 x 1755 x 905mm	24.4" x 72.8" x 51.5" 620 x 1848 x 1308mm	27.7" x 90.4" x 48.4" 705 x 2295 x 1229mm
Interior Dimensions	56.5" x 21.8" x 29" 1443 x 555 x 735mm	60.2" x 18.5" x 29" 1529 x 470 x 734mm	77.5" x 21.8" x 29" 1970 x 555 x 735mm
Packaging Dimensions	30" x 71" x 41" 762 x 1803 x 1041mm	27" x 75" x 42" 686 x 1905 x 1067mm	31" x 92" x 43" 787 x 2337 x 1092mm
Weight	326 lbs. / 148 kgs.	310 lbs. / 141 kgs.	374 lbs. / 170 kgs.
Packaging Weight	367 lbs. / 148.3 kgs.	385 lbs. / 175 kgs.	398 lbs. / 180.5 kgs.
Item Number	50068	50065	50069

Installation

Tools required: Phillips screw driver.

- Use a Phillips screw driver to remove the four (4) screws from the L-bracket connecting the unit to the wood skid. Then remove the L-bracket from the unit.
- Remove skid by unscrewing all base rail anchor brackets. Place skid to the side.
- Carefully upright cabinet.

When lifting unit do not use the counter top as a lifting point. Also remember to leave cabinet upright for 24-hours before plugging into power source.

- Set unit in its final location. Make sure there is adequate ventilation in this location. Under extreme heat conditions (+100°F / +38°C) an exhaust fan may be necessary.
- Proper leveling of the unit is critical to operating success (for non-mobile models). Effective condensate removal and door operation will be affected by leveling.
- The cooler should be leveled front to back and side to side with a level.

Warning: Installation without proper ventilation will void the manufacturer's warranty.

SEALING CABINET TO FLOOR

Step 1 - Position Cabinet

Allow six (6) inches between the wall and rear of the refrigerated bar equipment to assure proper ventilation.

Step 2 - Level Cabinet

Cabinet should be level side to side and front to back. Place a carpenter's level in the interior cabinet floor in four places:

A Position level in the inside floor of the unit near the door. Level should be parallel to cabinet front.

B Position level at the inside rear of cabinet. Level should be placed parallel to cabinet back.

C Perform similar procedures to steps A and B by placing the level on inside floor left and right sides parallel to the depth of the cooler. Level cabinet.

Step 3 - Applying Sealant

- Draw an outline on the base of the floor.
- Raise and block the front side of the cabinet.
- Apply a bead of NSF Approved Sealant (see list below) to floor half an inch inside the outline drawn. The bead must be heavy enough to seal the entire cabinet surface when it set down on the sealant.
- Raise and block the rear of the cabinet.
- Apply sealant on floor as outlined above on other 3 sides.
- Examine to see that the cabinet is sealed to floor around entire perimeter.

NSF APPROVED SEALANTS:

- Minnesota Mining #ECU800 Caulk.
- Minnesota Mining #ECU2185 Caulk.

Installation

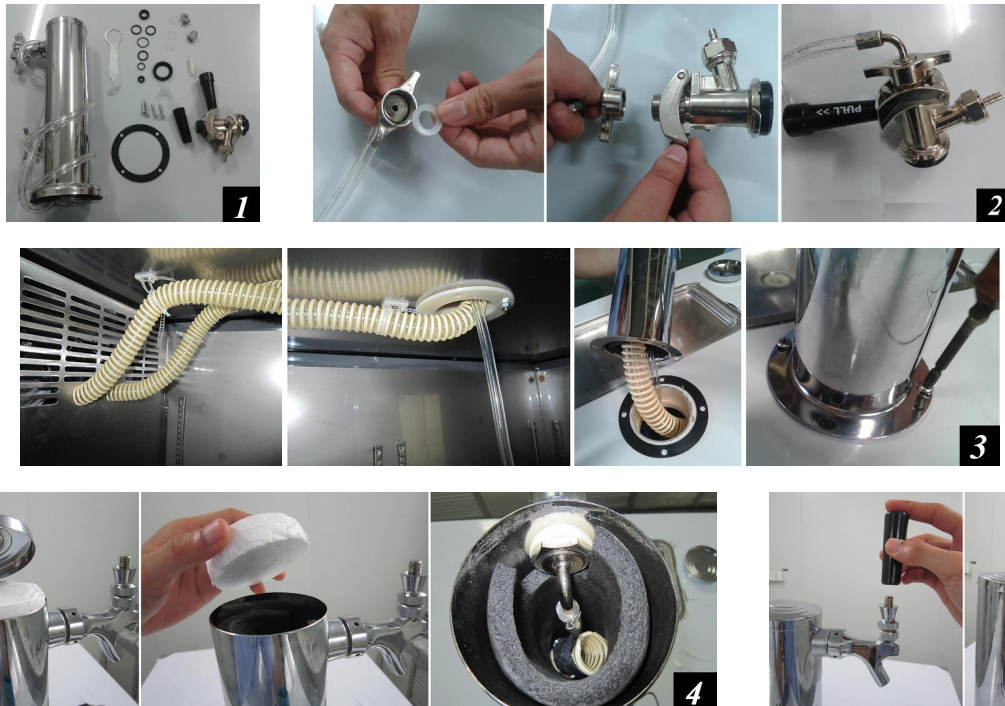
- Minnesota Mining #ECU1055 Bead.
- Minnesota Mining #ECU1202 Bead.
- Armstrong Cork - Rubber Caulk.
- Products Research Co #5000 Rubber Caulk.
- GE Silicone Sealer.
- Dow Corning Silicone Sealer.

NOTE: Asphalt floors are very susceptible to chemical attack. A layer of tape on the floor prior to applying the sealant will protect the floor.

DRAFT BEER TOWER INSTALLATION

1. Beer tower contents.
2. Thread the beer line connector to the keg coupler.
3. Insert an air hose into the beer tower and secure the beer tower to cabinet with the gasket under the beer tower.
4. Make sure the air hose closes at the top of beer tower at all times. This is to keep the beer faucet cold.
5. Secure the handle onto beer faucet.

BEER DISPENSING SYSTEM*



*Keg, Keg Coupler and hoses not included.

Operation

START UP

Plug in the cooler and the compressor is ready to operate.

- Temperature control set at #4 position gives the cooler an approximate temperature of 35°F. Allow unit to function several hours, completely cooling cabinet before changing the control setting.
- Excessive tampering with the control could lead to service difficulties. Should it ever become necessary to replace the temperature control it should be ordered from your dealer or recommended service agent.
- Good air flow in your cooler is critical. Be careful to load product so that it neither presses against the back wall nor comes within four (4) inches of the evaporator housing. Refrigerated air off the coil must circulate down the back wall.

LIGHT SWITCH LOCATION:

The switch is located on the front of the evaporator housing toward the right of the cabinet. Open the front door.

NOTE: If the unit is disconnected or shut off, wait five (5) minutes before re-starting unit.

RECOMMENDATION

Before loading product the unit should be run for 2 to 3 days. This allows confirmation that the electrical wiring and installation are correct and no shipping damage has occurred. Remember that the factory warranty does not cover product loss.

REPLACEMENT PARTS

We maintains a record of the cabinet model number and serial number for your cooler. If at any time during the life of your cooler a replacement part is needed, call the factory office with the model number and serial number of your unit to place an order for the part.

CONTROLLER INSTRUCTIONS

DIGITAL CONTROLLER MODEL: PJEZ FOR COOLER



Dimensioni (mm) / Dimensions (mm)

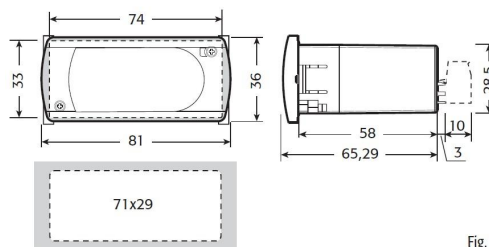


Fig. 1

DISPLAY AND FUNCTIONS




During normal operation, the controller displays the value of the probe set using parameter/4(=1 ambient probe, default, = 2 second probe, = 3 third probe). In addition, the display has LEDs that indicate the activation of the control functions (see Table 1), while the 3 buttons can be used to activate/deactivate some of the functions(see Table 2).

LED's and Associated Functions (Table 1)

Icon	Function	Normal Operation			Start Up
		ON	OFF	Blink	
	Compressor	On	Off	Request	ON
	Fan	On	Off	Request	ON
	Defrost	On	Off	Request	ON
AUX	Aux	Output On	Output Off	-	ON
	Alarm	All	No Alarm	-	ON
	Clock	RTC fitted and enabled, at least 1 time band set	RTC not fitted or disabled, not even 1 time band set	-	ON if RTC fitted

Operation

Table of Functions activated by the buttons - Models S, X, Y, C (Table 2)

Button		Normal Operation		Start Up	
		Pressing the Button Alone	Pressed Together		
	Up ON/OFF	More than 3 sec: toggle ON/OFF	Start/Stop continuous cycle	-	
	Down Defrost	More than 3 sec: start/stop defrost			
	Set Mute	- 1 sec.: display/set the set point. - more than 3 secs.: access parameter setting menu (enter password) - mute audible alarm (buzzer)	-	Pressed together Start parameter reset procedure	For 1 sec. display firmware vers. code
					For 1 sec. RESET current EZY set

SETTING THE SET POINT (DESIRED TEMPERATURE)

- Press **SET** for 1 sec, the set value will start flashing after a few moments.
- Increase or decrease the value using **UP** or **DOWN**.
- Press **SET** to confirm the new value.

SWITCHING THE DEVICE ON/OFF

Press **UP** for more than 3 sec. The control and defrost algorithms are now disabled and the Instrument displays the message “OFF” alternating with the temperature read by the set probe.

MANUAL DEFROST

Press for **DOWN** more than 3 sec (the defrost starts only the temperature conditions are valid).

CONTINUOUS CYCLE

Press **UP** and **DOWN** together for more than 3 sec.

ACCESS AND SETTING TYPE F (FREQUENT) AND TYPE C (CONFIGURATION) PARAMETERS

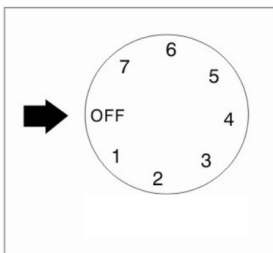
1. Press **SET** for 3 sec (the display will show “PS”).
2. • To access the type F and C parameter menu, enter the password “22” using **UP/DOWN**, press **SET** to confirm.
 - To access the F parameter menu only, press **SET** (without entering the password).

3. Scroll inside the parameter menu using **UP/DOWN**.
 - To display/set the values of the parameter displayed, press **SET**, then **UP/DOWN** and finally **SET** to confirm the changes (returning to the parameter menu).

To save all the new values and exit the parameter menu, press **SET** for 3 sec.

To exit the menu without saving the changed values (exit by timeout) do not press any button for at least 60 sec.

MECHANICAL CONTROLLER INSTRUCTIONS



OFF: shut the compressor off.

Temperature range from 7 (coldest) to 1 (warmest).

CAUTION: Setting the temperature control to the coldest setting may cause the evaporator coil to freeze and ice up. This will eventually result in a warmer cabinet temperature.

Cleaning and Maintenance

Condensers accumulate dirt and dust and require cleaning every 30 days. Dirty condensers result in compressor failure, product loss, and lost sales -- which are not covered by warranty.

Air is pulled through the condenser continuously along with dust, lint, grease, etc. If you keep the condenser clean you will minimize your service expense and lower your electrical costs. The condenser requires scheduled cleaning every days or as needed. A dirty condenser can result in non-warranted part and compressor failures and product loss.

Proper cleaning involves removing debris from the condenser by using a soft brush or vacuuming the condenser with a shop vac or using Co2, nitrogen or pressurized air.

If you cannot remove the debris adequately please call your refrigeration service company.

On most of the reach-in units the condenser is accessible at the rear of the unit. You must remove the cabinet grill to expose the condenser. The condenser looks like a group of vertical fins. You need to be able to see through the condenser for the unit to function at maximum capacity. Do not place filter material in front of condensing coil. This material blocks air flow to the coil which is similar to having a dirty coil.

Cleaning and Maintenance

CLEANING THE CONDENSER COIL

Required Tools:

- Phillips screwdriver.
- Stiff bristle brush.
- Adjustable wrench

When using electrical appliances basic safety precautions should be followed:

- Disconnect power to unit.
- Take off lower grill assembly by removing all screws.
- Remove bolts anchoring compressor assembly to frame rails and carefully slide out -- tube connections are flexible.
- Clean off accumulated dirt from condensing coil with the stiff bristle brush.
- Lift cardboard cover above fan at plastic plugs and carefully clean condenser coil and fan blades.
- After brushing condenser coil, vacuum dirt from coil and interior floor.
- Replace cardboard cover, carefully slide compressor assembly back into position and replace bolts.
- Reinstall louver assembly onto unit with appropriate fasteners and clips. Tighten all screws.
- Connect unit to power and check to see if condenser is running.

STAINLESS STEEL CARE AND CLEANING

Recommended cleaners for stainless steel

- Soap, ammonia and detergent medallion applied with a soft cloth or sponge for routine cleaning.
- Arcal 20, Loc-O-Nu Ecoshine provide a barrier film for fingerprints and smears.
- Cameo, Talc, Zud First Impression is for stubborn stains and discoloration. Rub in direction of polish lines.
- Easy-off and De-Grease It oven aid are excellent for removals on all finishes for grease-fatty acids, blood and burnt-on foods.
- Any good commercial detergent can be applied with a sponge or soft cloth to remove grease and oil.
- Benefit, Super Sheen, Sheila Shine are good for restoration/passiveness.

CAUTION: Do not use any steel wool, abrasive or chlorine based products to clean stainless steel surfaces.

Stainless Steel Enemies

There are three basic items that can break down stainless steel's passivity layer and allow corrosion to occur.

1. Scratches from wire brushes, metal scrapers and steel pads are just a few examples of items that can be abrasive to stainless steel's surface.
2. Deposits left on stainless steel can leave spots. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit for too long. These deposits can cause the passive layer to break down and rust stainless steel. All deposits left from food prep or service should be removed as quickly as possible.
3. Chlorides are present in table salt, food and water. Household and industrial cleaners are the worst type of chlorides to use.

Cleaning and Maintenance

8 Steps that can help prevent rust on stainless steel

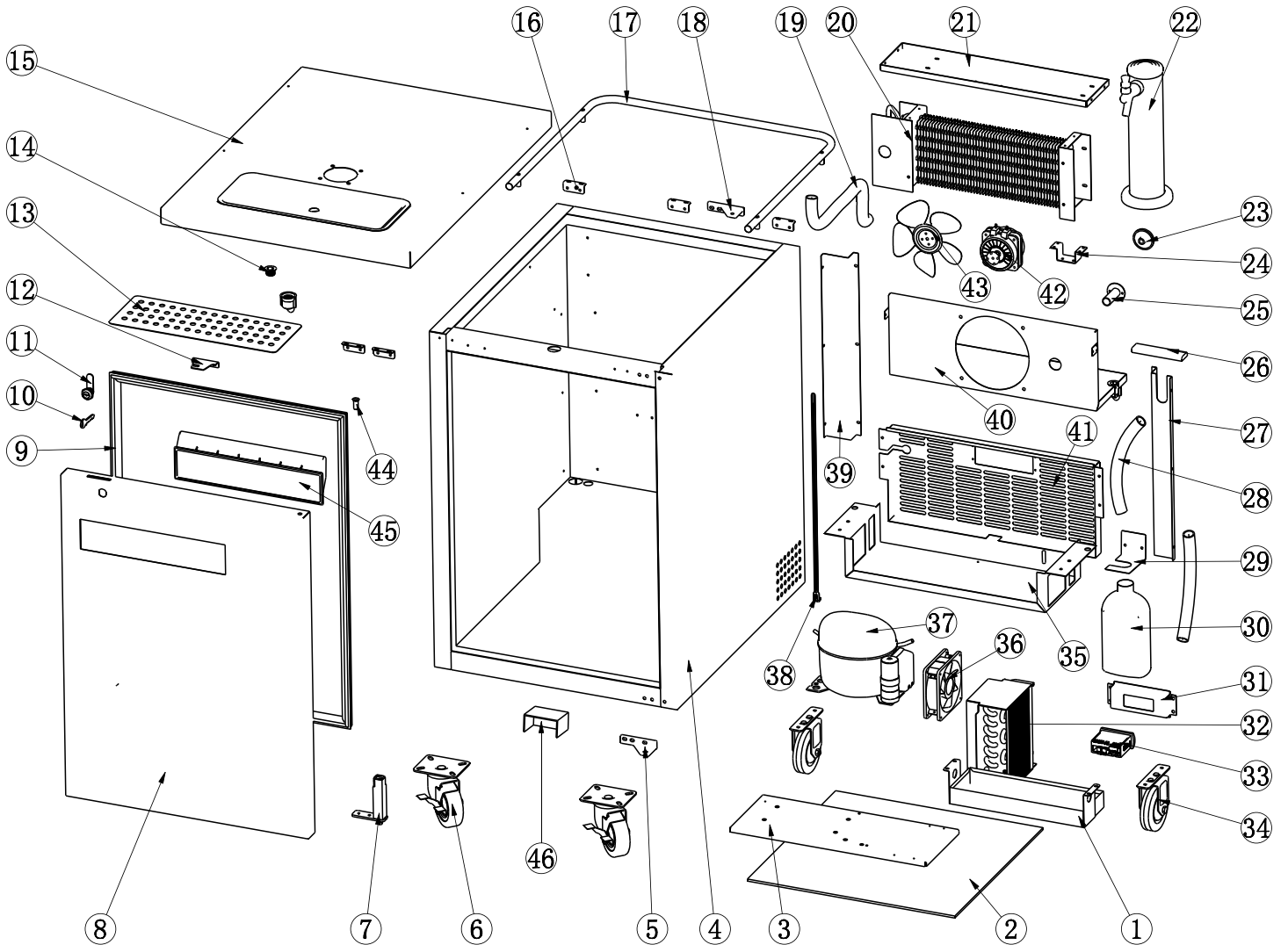
1. Use the correct cleaning tools. Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.
2. Clean along the polish lines. Polish lines or grain are visible on some stainless steel. Always scrub parallel to visible lines. Use a plastic scouring pad or soft cloth when grain is not visible.
3. Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If unsure of chloride content contact the cleaner supplier. If present cleaner contains chlorides, ask for an alternative. Avoid cleaners containing quaternary salts as they can attack stainless steel causing pitting and rusting.
4. Water treatment. To reduce deposits, use soft water whenever possible. Installation of certain filters can be an advantage. Contact a treatment specialist about proper water treatment.
5. Maintain cleanliness of food equipment. Use cleaners at recommended strength(alkaline, alkaline chlorinated or non-chloride). Avoid buildup of hard stains by cleaning frequently.
6. When using chlorinated cleaners you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. All stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.
7. Hydrochloric acid (muriatic acid) should never be used on stainless steel.
8. Regularly restore/clean stainless steel.

KEG BEER LINE CLEANING

1. Tools needed.
2. Pour cleaning solution and water into the pump bottle and connect it to the beer line.
3. Place a bucket under the faucet and open the beer faucet. Pump to remove the cleaning solution and water. Continue to pump until all cleaning solution has exited. You can also fill the line and let it soak then run through the line. After you have run the cleaning solution through, open the bottle and fill with water. Repeat water rinsing until the line is free of cleaning chemicals.

Parts Breakdown

Model **BD-CN-0007-HC** 50066





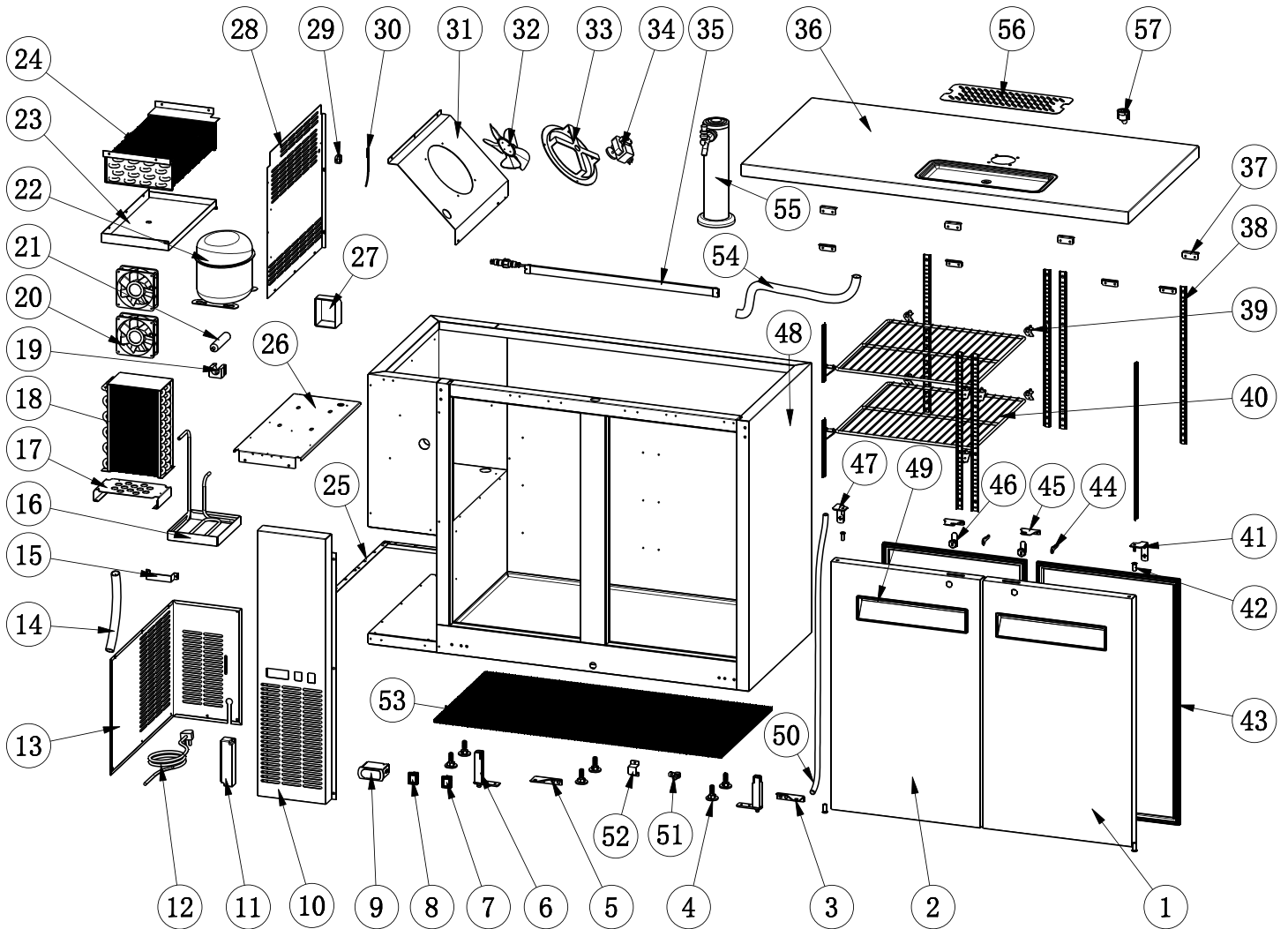
Parts Breakdown

Model *BD-CN-0007-HC* 50066

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF758	Outer Drain Pan for 50066	1	AA591	Stainless Steel Guard Rail for 50066	17	AA127	Condenser for 50066	32
AA531	Rubber Pad for 50066	2	AF070	Upper Right Hinge for 50066	18	AB109	Thermostat for 50066	33
AF759	Compressor Installation Board for 50066	3	AA532	Corrugated Pipe for 50066	19	AA601	Caster without Brake for 50066	34
AA359	Bottom Right Hinge for 50066	5	AA203	Evaporator for 50066	20	AF770	Base Board for Machine Room for 50066	35
26246	Caster with Brake for 50066	6	AF765	Fan Motor Installation Panel for 50066	21	AE901	Evaporator Fan Motor for 50066	36
AA398	Bottom Hinge Axis for 50066	7	AA533	Beer Tower Kit - One Tap for 50066	22	AF740	Compressor for 50066	37
AF760	Door for 50066	8	AA593	Rubber Tube Plug for 50066	23	AA603	Belt for Gas Tank for 50066	38
AA586	Gasket for 50066	9	AF766	Evaporator Fan Holder for 50066	24	AF771	Air Pipe Protection Board for 50066	39
AA196	Key for 50066	10	AA595	Rubber Tube Cover for 50066	25	AF772	Evaporator Cover for 50066	40
AA197	Lock for 50066	11	AA596	Thermometer for 50066	26	AF773	Back Grill for 50066	41
AF761	Lock Plate for 50066	12	AF767	Drain Hose Cover Board for 50066	27	AA607	Evaporator Fan Motor for 50066	42
AF762	Cover for Beer Drip Pan for 50066	13	AA528	Drain Hose for 50066	28	61219	Evaporator Fan Blade V154/22 for 50066	43
69703	Elbow Pipe for 50066	14	AF768	Fixer for Plastic Bottle for 50066	29	AA388	Axis Cover for 50066	44
AF763	Top Board for 50066	15	AA599	Plastic Bottle for Dripped Beer for 50066	30	AA418	Door Handle for 50066	45
AF764	Top Board Fixer for 50066	16	AF769	Thermostat Installation Cover for 50066	31	AA214	Thermostat Water Proof Cover for 50066	46

Parts Breakdown

Model **BB-CN-0012-DH** 50063





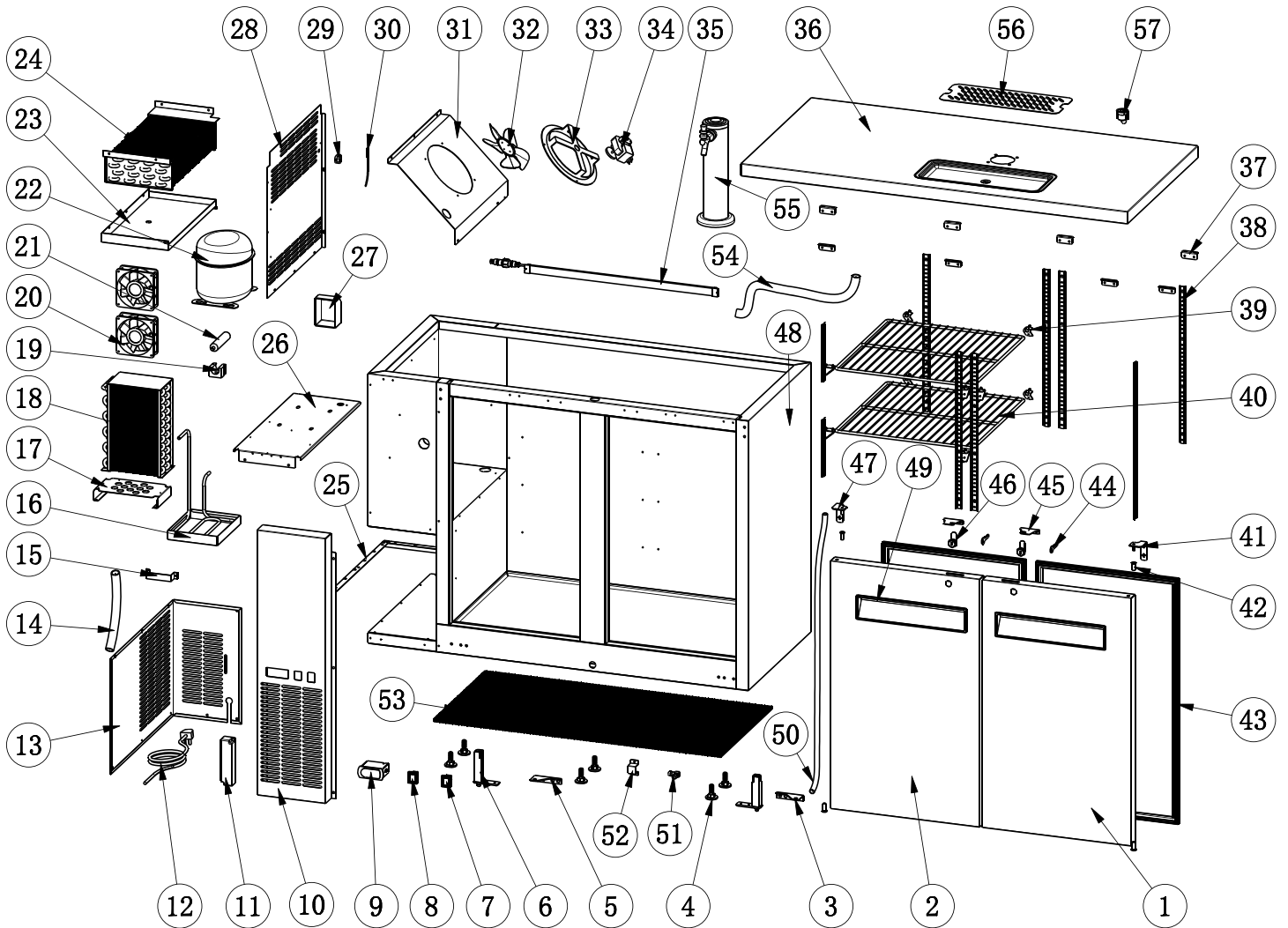
Parts Breakdown

Model BB-CN-0012-DH 50063

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF774	Right Door for 50063	1	AA128	Condenser Fan Motor for 50063	20	AA386	Shelf for 50063	40
AF775	Left Door for 50063	2	AA371	Filter for 50063	21	AA436	Upper Right Hinge for 50063	41
AA359	Bottom Right Hinge for 50063	3	AF088	Compressor for 50063	22	AA388	Axis Cover for 50063	42
AA185	Leveling Feet for 50063	4	AF779	Inner Drain Pan for 50063	23	AA414	Gasket for 50063	43
AA360	Bottom Left Hinge for 50063	5	AA373	Evaporator for 50063	24	AA196	Key for 50063	44
AA398	Bottom Hinge Axis for 50063	6	AF780	Fixed Mounts for Back Grill for 50063	25	AF761	Lock Plate for 50063	45
AA124	Power Switch for 50063	7	AF781	Compressor Installation Board for 50063	26	AA197	Lock for 50063	46
AA362	LED Light Switch for 50063	8	AF782	Evaporator Cover for 50063	28	AF786	Upper Light Hinge for 50063	47
AB109	Thermostat for 50063	9	AA378	Temperature Probe Fixer for 50063	29	AA418	Door Handle for 50063	49
AF776	Control Panel for 50063	10	AA379	Temperature Probe for 50063	30	AA528	Drain Hose for 50063	50
AA364	LED Power Supply for 50063	11	AF783	Evaporator Fan Installation Board for 50063	31	AA529	Plastic Connector for 50063	51
AA365	Power Cord for 50063	12	AA962	Blade of Evaporator Fan Motor for 50063	32	AF787	Baffle for 50063	52
AF777	Back Grill for 50063	13	AF784	Evaporator Fan Holder for 50063	33	AA531	Rubber Pad for 50063	53
AA216	Drain Tube for 50063	14	AA913	Evaporator Fan Motor for 50063	34	AA532	Corrugated Pipe for 50063	54
AB974	Handle for Installation Board for 50063	15	68296	LED Light for 50063	35	AA533	Beer Tower Kit - One Tap for 50063	55
AF087	Outer Drain Pan for 50063	16	AF785	Top Board for 50063	36	AF762	Cover for Beer Drip Pan for 50063	56
AF778	Condenser Installation Board for 50063	17	AF764	Top Board Fixer for 50063	37	69703	Elbow Pipe for 50063	57
AA370	Condenser for 50063	18	AF176	K Strip-4 Holes for 50063	38			
AB595	Filter Fixer for 50063	19	26884	K Clip for 50063	39			

Parts Breakdown

Model **BD-CN-0019-HC** 50067





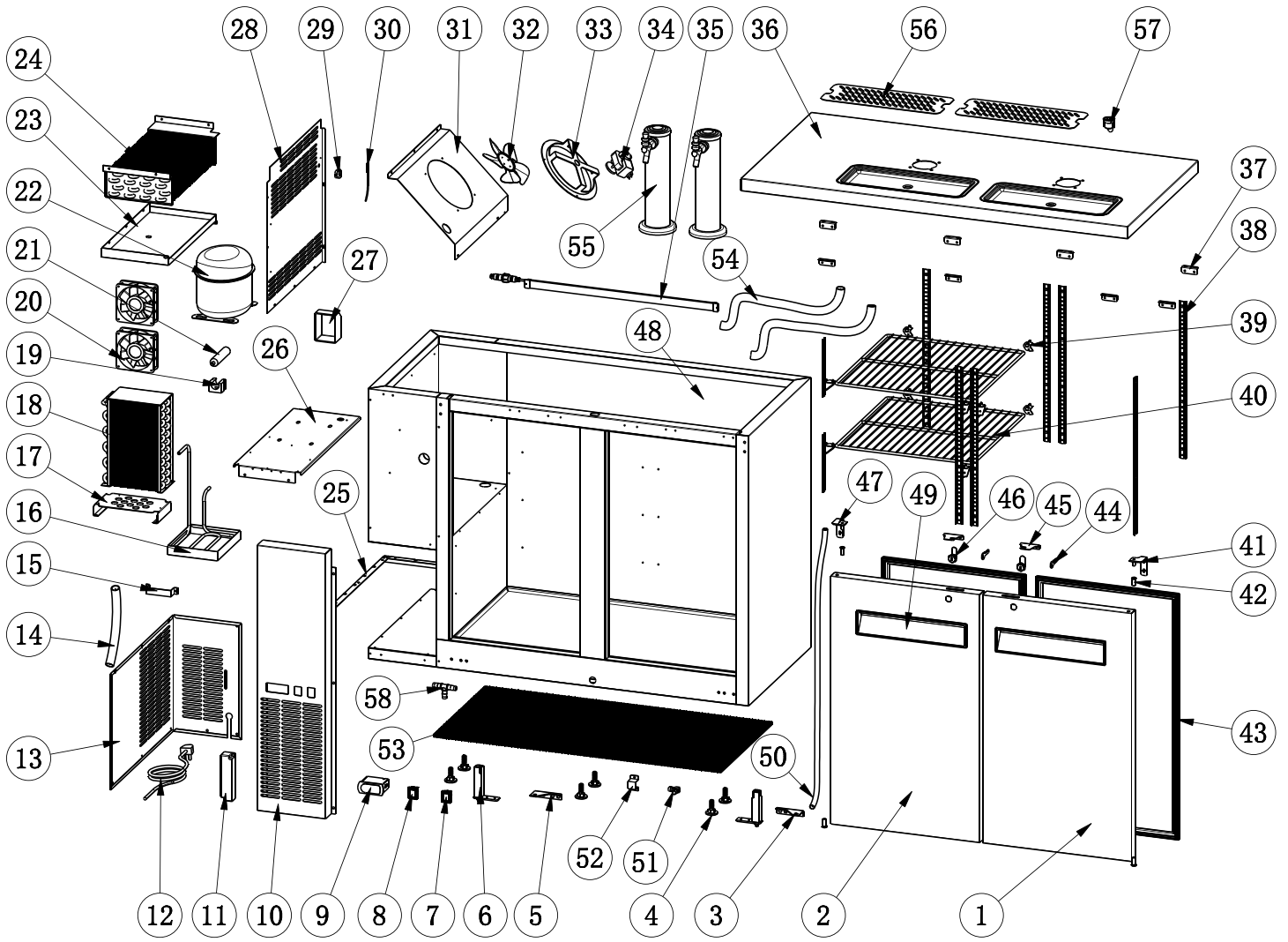
Parts Breakdown

Model *BD-CN-0019-HC* 50067

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF788	Right Door for 50067	1	AA128	Condenser Fan Motor for 50067	20	AA624	Shelf for 50067	40
AF789	Left Door for 50067	2	AA371	Filter for 50067	21	AA436	Upper Right Hinge for 50067	41
AA359	Bottom Right Hinge for 50067	3	AF088	Compressor for 50067	22	AA388	Axis Cover for 50067	42
AA185	Leveling Feet for 50067	4	AF779	Inner Drain Pan for 50067	23	AA626	Gasket for 50067	43
AA360	Bottom Left Hinge for 50067	5	AA373	Evaporator for 50067	24	AA196	Key for 50067	44
AA398	Bottom Hinge Axis for 50067	6	AF791	Fixed Mounts for Back Grill for 50067	25	AF761	Lock Plate for 50067	45
AA124	Power Switch for 50067	7	AF781	Compressor Installation Board for 50067	26	AA197	Lock for 50067	46
AA362	LED Light Switch for 50067	8	AF792	Evaporator Cover for 50067	28	AF786	Upper Light Hinge for 50067	47
AB109	Thermostat for 50067	9	AA378	Temperature Probe Fixer for 50067	29	AA418	Door Handle for 50067	49
AF776	Control Panel for 50067	10	AA379	Temperature Probe for 50067	30	AA528	Drain Hose for 50067	50
AA364	LED Power Supply for 50067	11	AF793	Evaporator Fan Installation Board for 50067	31	AA529	Plastic Connector for 50067	51
AA365	Power Cord for 50067	12	AA962	Blade of Evaporator Fan Motor for 50067	32	AF787	Baffle for 50067	52
AF790	Back Grill for 50067	13	AF784	Evaporator Fan Holder for 50067	33	AA631	Rubber Pad for 50067	53
AA216	Drain Hose for 50067	14	AA913	Evaporator Fan Motor for 50067	34	AA532	Corrugated Pipe for 50067	54
AB974	Handle for Installation Board for 50067	15	68296	LED Light for 50067	35	AA533	Beer Tower Kit - One Tap for 50067	55
AF087	Outer Drain Pan for 50067	16	AF794	Top Board for 50067	36	AF762	Cover for Beer Drip Pan for 50067	56
AF778	Condenser Installation Board for 50067	17	AF764	Top Board Fixer for 50067	37	69703	Elbow Pipe for 50067	57
AA370	Condenser for 50067	18	AF176	K Strip-4 Holes for 50067	38			
AB595	Filter Fixer for 50067	19	26884	K Clip for 50067	39			

Parts Breakdown

Model BB-CN-0016-DH 50064



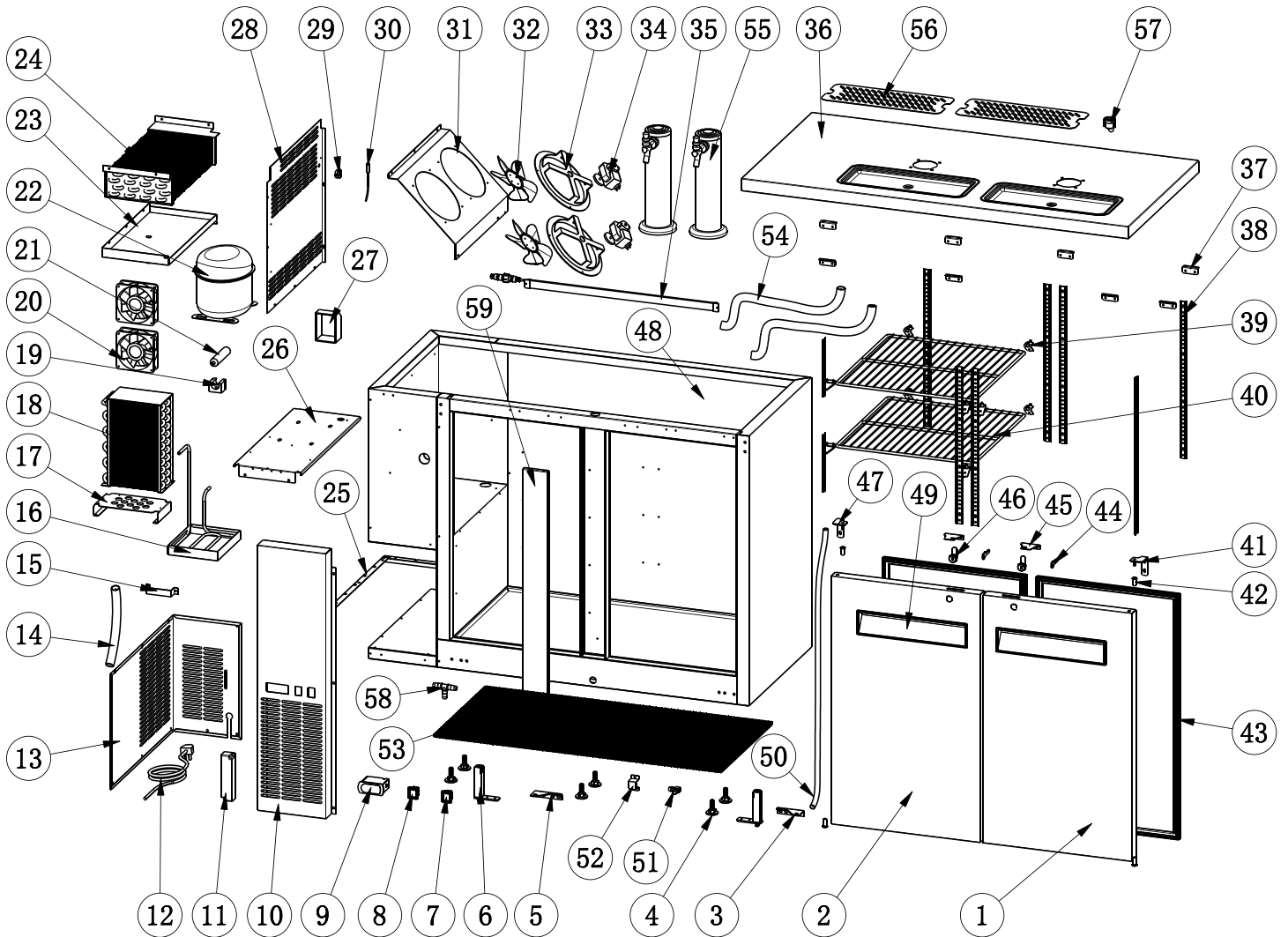
Parts Breakdown

Model BB-CN-0016-DH 50064

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF795	Right Door for 50064	1	AA128	Condenser Fan Motor for 50064	20	AA435	Shelf for 50064	40
AF796	Left Door for 50064	2	AA371	Filter for 50064	21	AA436	Upper Right Hinge for 50064	41
AA359	Bottom Right Hinge for 50064	3	AF088	Compressor for 50064	22	AA388	Axis Cover for 50064	42
AA185	Leveling Feet for 50064	4	AF779	Inner Drain Pan for 50064	23	AA458	Gasket for 50064	43
AA360	Bottom Left Hinge for 50064	5	AA373	Evaporator for 50064	24	AA196	Key for 50064	44
AA398	Bottom Hinge Axis for 50064	6	AF780	Fixed Mounts for Back Grill for 50064	25	AF761	Lock Plate for 50064	45
AA124	Power Switch for 50064	7	AF781	Compressor Installation Board for 50064	26	AA197	Lock for 50064	46
AA362	LED Light Switch for 50064	8	AF782	Evaporator Cover for 50064	28	AF786	Upper Light Hinge for 50064	47
AB109	Thermostat for 50064	9	AA378	Temperature Probe Fixer for 50064	29	AA418	Door Handle for 50064	49
AF776	Control Panel for 50064	10	AA379	Temperature Probe for 50064	30	AA528	Drain Hose for 50064	50
AA364	LED Power Supply for 50064	11	AF783	Evaporator Fan Installation Board for 50064	31	AA529	Plastic Connector for 50064	51
AA365	Power Cord for 50064	12	AA962	Blade of Evaporator Fan Motor for 50064	32	AF787	Baffle for 50064	52
AF777	Back Grill for 50064	13	AF784	Evaporator Fan Holder for 50064	33	AA531	Rubber Pad for 50064	53
AA216	Drain Tube for 50064	14	AA913	Evaporator Fan Motor for 50064	34	AA532	Corrugated Pipe for 50064	54
AB974	Handle for Installation Board for 50064	15	68296	LED Light for 50064	35	AA533	Beer Tower Kit - One Tap for 50064	55
AF087	Outer Drain Pan for 50064	16	AF797	Top Board for 50064	36	AF762	Cover for Beer Drip Pan for 50064	56
AF778	Condenser Installation Board for 50064	17	AF764	Top Board Fixer for 50064	37	69703	Elbow Pipe for 50064	57
AA370	Condenser for 50064	18	AF176	K Strip-4 Holes for 50064	38	AA557	Plastic T-Junction for 50064	58
AB595	Filter Fixer for 50064	19	26884	K Clip for 50064	39			

Parts Breakdown

Model **BD-CN-0023-HC** 50068





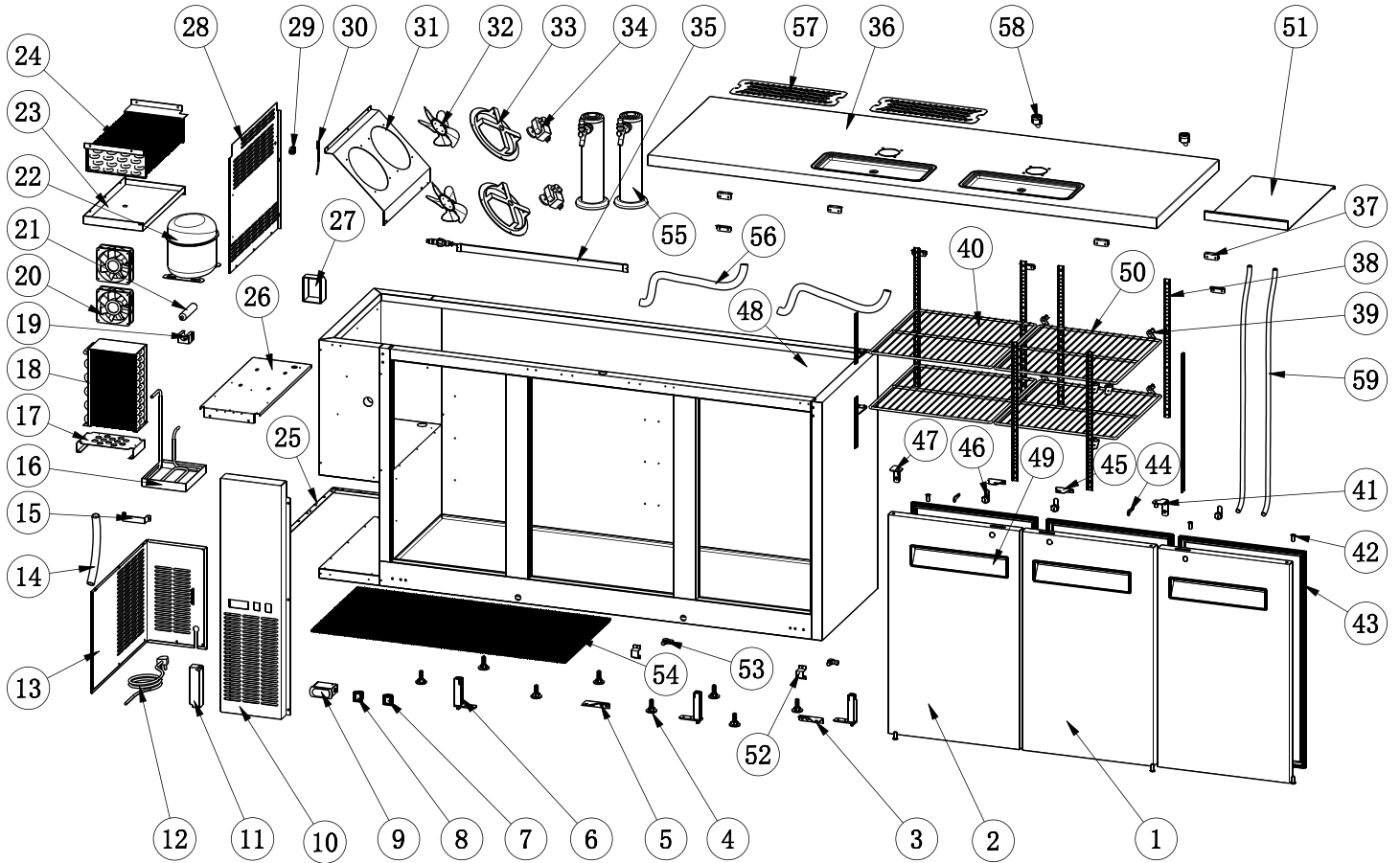
Parts Breakdown

Model *BD-CN-0023-HC* 50068

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF788	Right Door for 50068	1	AA128	Condenser Fan Motor for 50068	20	AA649	Shelf for 50068	40
AF789	Left Door for 50068	2	AA371	Filter for 50068	21	AA436	Upper Right Hinge for 50068	41
AA359	Bottom Right Hinge for 50068	3	AF088	Compressor for 50068	22	AA388	Axis Cover for 50068	42
AA185	Leveling Feet for 50068	4	AF779	Inner Drain Pan for 50068	23	AA626	Gasket for 50068	43
AA360	Bottom Left Hinge for 50068	5	AA373	Evaporator for 50068	24	AA196	Key for 50068	44
AA398	Bottom Hinge Axis for 50068	6	AF791	Fixed Mounts for Back Grill for 50068	25	AF761	Lock Plate for 50068	45
AA124	Power Switch for 50068	7	AF781	Compressor Installation Board for 50068	26	AA197	Lock for 50068	46
AA362	LED Light Switch for 50068	8	AF792	Evaporator Cover for 50068	28	AF786	Upper Light Hinge for 50068	47
AB109	Thermostat for 50068	9	AA378	Temperature Probe Fixer for 50068	29	AA418	Door Handle for 50068	49
AF776	Control Panel for 50068	10	AA379	Temperature Probe for 50068	30	AA528	Drain Hose for 50068	50
AA364	LED Power Supply for 50068	11	AF793	Evaporator Fan Installation Board for 50068	31	AA529	Plastic Connector for 50068	51
AA365	Power Cord for 50068	12	AA962	Blade of Evaporator Fan Motor for 50068	32	AF787	Baffle for 50068	52
AF790	Back Grill for 50068	13	AF784	Evaporator Fan Holder for 50068	33	AA631	Rubber Pad for 50068	53
AA216	Drain Tube for 50068	14	AA913	Evaporator Fan Motor for 50068	34	AA532	Corrugated Pipe for 50068	54
AB974	Handle for Installation Board for 50068	15	68296	LED Light for 50068	35	AA533	Beer Tower Kit - One Tap for 50068	55
AF087	Outer Drain Pan for 50068	16	AF798	Top Board for 50068	36	AF762	Cover for Beer Drip Pan for 50068	56
AF778	Condenser Installation Board for 50068	17	AF764	Top Board Fixer for 50068	37	69703	Elbow Pipe for 50068	57
AA370	Condenser for 50068	18	AF176	K Strip-4 Holes for 50068	38	AA557	Plastic T-Junction for 50068	58
AB595	Filter Fixer for 50068	19	26884	K Clip for 50068	39	AF799	Middle Beam Cover for 50068	59

Parts Breakdown

Model BB-CN-0020-DH 50065





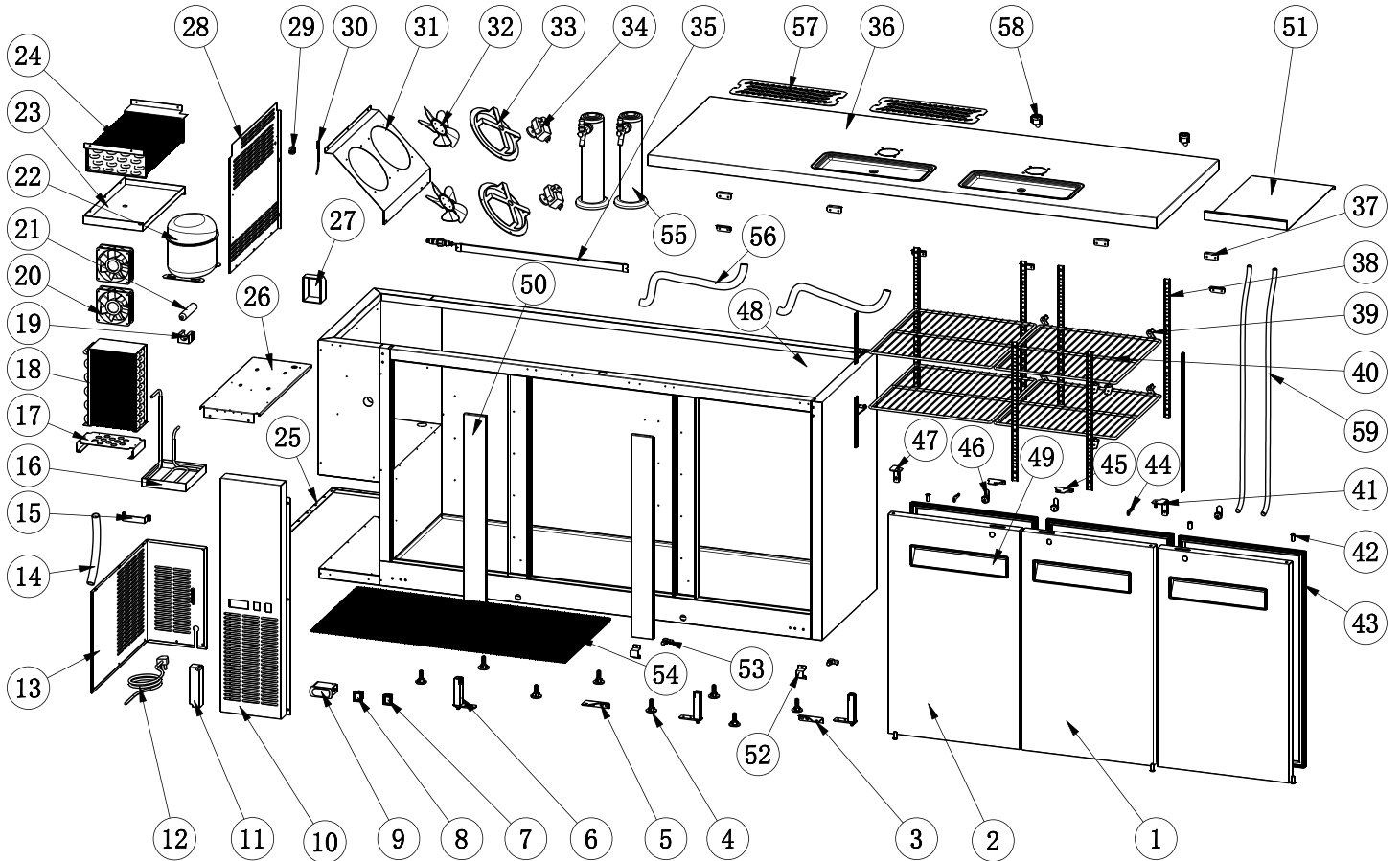
Parts Breakdown

Model BB-CN-0020-DH 50065

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF800	Right Door for 50065	1	AA128	Condenser Fan Motor for 50065	20	AF804	Shelf/Left and Right for 50065	40
AF801	Left Door for 50065	2	AA371	Filter for 50065	21	AA436	Upper Right Hinge for 50065	41
AA359	Bottom Right Hinge for 50065	3	AF088	Compressor for 50065	22	AA388	Axis Cover for 50065	42
AA185	Leveling Feet for 50065	4	AF779	Inner Drain Pan for 50065	23	AA503	Gasket for 50065	43
AA360	Bottom Left Hinge for 50065	5	AA373	Evaporator for 50065	24	AA196	Key for 50065	44
AA398	Bottom Hinge Axis for 50065	6	AF780	Fixed Mounts for Back Grill for 50065	25	AF761	Lock Plate for 50065	45
AA124	Power Switch for 50065	7	AF781	Compressor Installation Board for 50065	26	AA197	Lock for 50065	46
AA362	LED Light Switch for 50065	8	AF802	Evaporator Cover for 50065	28	AF786	Upper Light Hinge for 50065	47
AB109	Thermostat for 50065	9	AA378	Temperature Probe Fixer for 50065	29	AA418	Door Handle for 50065	49
AF776	Control Panel for 50065	10	AA121	Temperature Sensor of Cabinet Inside for 50065	30	AA484	Middle Shelf for 50065	50
AA364	LED Power Supply for 50065	11	AF783	Evaporator Fan Installation Board for 50065	31	AF805	Air Deflector for 50065	51
AA365	Power Cord for 50065	12	AA962	Blade of Evaporator Fan Motor for 50065	32	AF787	Baffle for 50065	52
AF777	Back Grill for 50065	13	AF784	Evaporator Fan Holder for 50065	33	AA529	Plastic Connector for 50065	53
AA216	Drain Tube for 50065	14	AA913	Evaporator Fan Motor for 50065	34	AA531	Rubber Pad for 50065	54
AB974	Handle for Installation Board for 50065	15	68296	LED Light for 50065	35	AA533	Beer Tower Kit - One Tap for 50065	55
AF087	Outer Drain Pan for 50065	16	AF803	Top Board for 50065	36	AA532	Corrugated Pipe for 50065	56
AF778	Condenser Installation Board for 50065	17	AF764	Top Board Fixer for 50065	37	AF762	Cover for Beer Drip Pan for 50065	57
AA370	Condenser for 50065	18	AF176	K Strip-4 Holes for 50065	38	69703	Elbow Pipe for 50065	58
AB595	Filter Fixer for 50065	19	26884	K Clip for 50065	39	AA528	Drain Hose for 50065	59

Parts Breakdown

Model **BD-CN-0032-HC** 50069





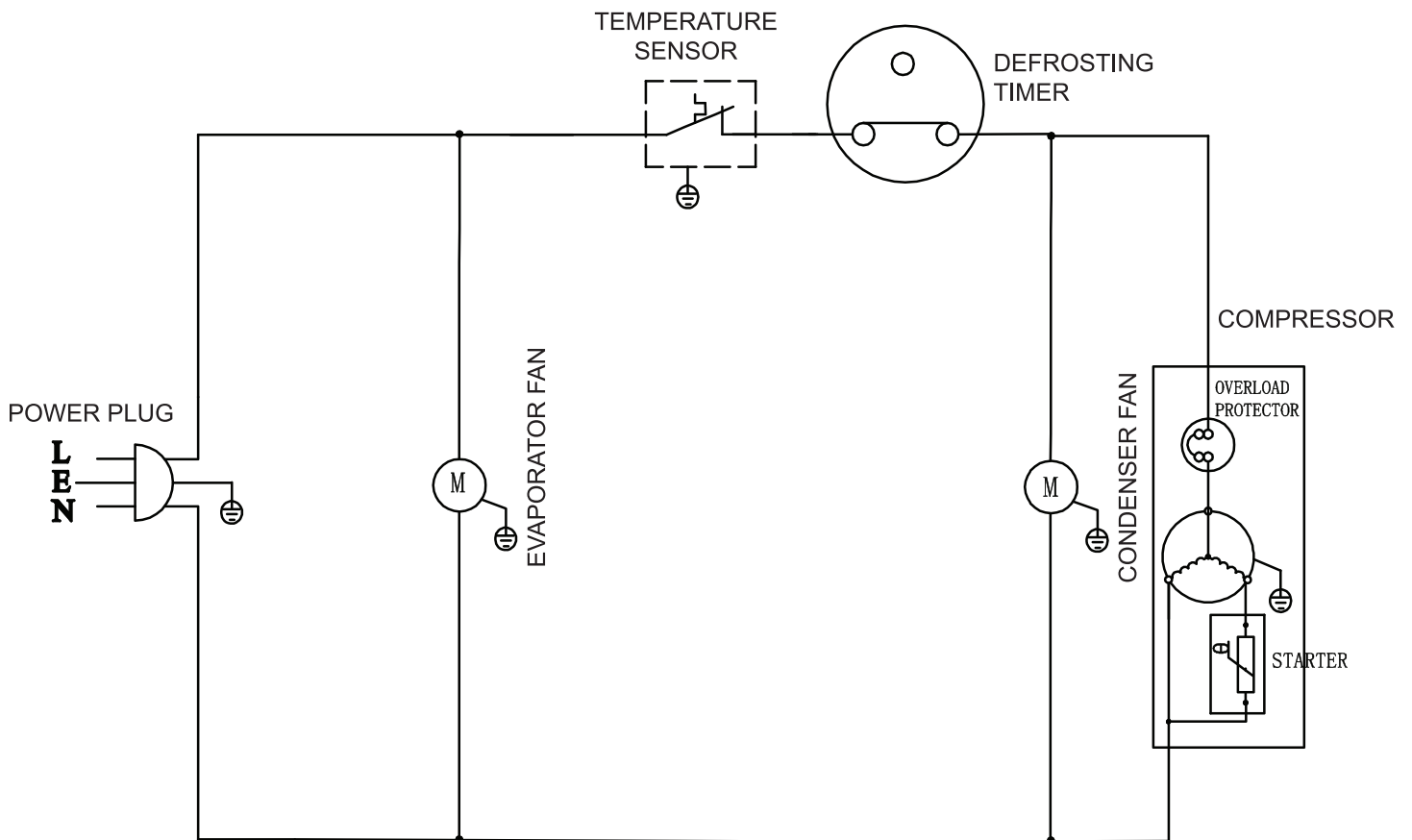
Parts Breakdown

Model *BD-CN-0032-HC* 50069

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AF788	Right Door for 50069	1	AA128	Condenser Fan Motor for 50069	20	AA673	Shelf/Left and Right for 50069	40
AF789	Left Door for 50069	2	AA371	Filter for 50069	21	AA436	Upper Right Hinge for 50069	41
AA359	Bottom Right Hinge for 50069	3	AB592	Compressor for 50069	22	AA388	Axis Cover for 50069	42
AA185	Leveling Feet for 50069	4	AF779	Inner Drain Pan for 50069	23	AA626	Gasket for 50069	43
AA360	Bottom Left Hinge for 50069	5	AA373	Evaporator for 50069	24	AA196	Key for 50069	44
AA398	Bottom Hinge Axis for 50069	6	AF791	Fixed Mounts for Back Grill for 50069	25	AF761	Lock Plate for 50069	45
AA124	Power Switch for 50069	7	AF781	Compressor Installation Board for 50069	26	AA197	Lock for 50069	46
AA362	LED Light Switch for 50069	8	AF806	Evaporator Cover for 50069	28	AF786	Upper Light Hinge for 50069	47
AB109	Thermostat for 50069	9	AA378	Temperature Probe Fixer for 50069	29	AA418	Door Handle for 50069	49
AF776	Control Panel for 50069	10	AA121	Temperature Sensor of Cabinet Inside for 50069	30	AF808	Middle Beam Cover for 50069	50
AA364	LED Power Supply for 50069	11	AF793	Evaporator Fan Installation Board for 50069	31	AF809	Air Deflector for 50069	51
AA365	Power Cord for 50069	12	AA962	Blade of Evaporator Fan Motor for 50069	32	AF787	Baffle for 50069	52
AF790	Back Grill for 50069	13	AF784	Evaporator Fan Holder for 50069	33	AA529	Plastic Connector for 50069	53
AA216	Drain Tube for 50069	14	AA913	Evaporator Fan Motor for 50069	34	AA631	Rubber Pad for 50069	54
AB974	Handle for Installation Board for 50069	15	AA722	LED Light for 50069	35	AA533	Beer Tower Kit - One Tap for 50069	55
AF087	Outer Drain Pan for 50069	16	AF807	Top Board for 50069	36	AA532	Corrugated Pipe for 50069	56
AF778	Condenser Installation Board for 50069	17	AF764	Top Board Fixer for 50069	37	AF762	Cover for Beer Drip Pan for 50069	57
AA370	Condenser for 50069	18	AF176	K Strip-4 Holes for 50069	38	69703	Elbow Pipe for 50069	58
AB595	Filter Fixer for 50069	19	26884	K Clip for 50069	39	AA528	Drain Hose for 50069	59

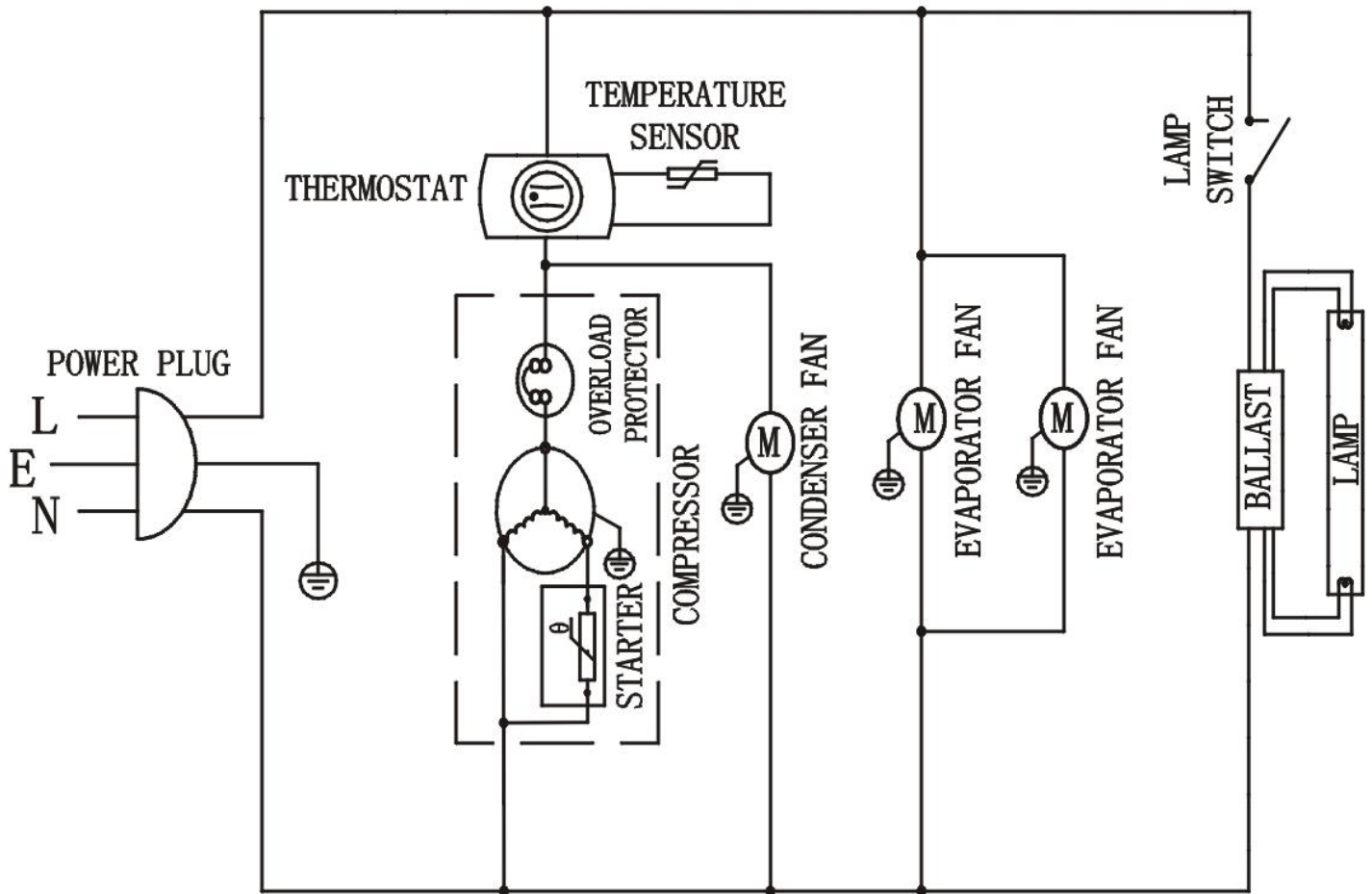
Electrical Schematics

Model **BD-CN-0007-HC** 50066



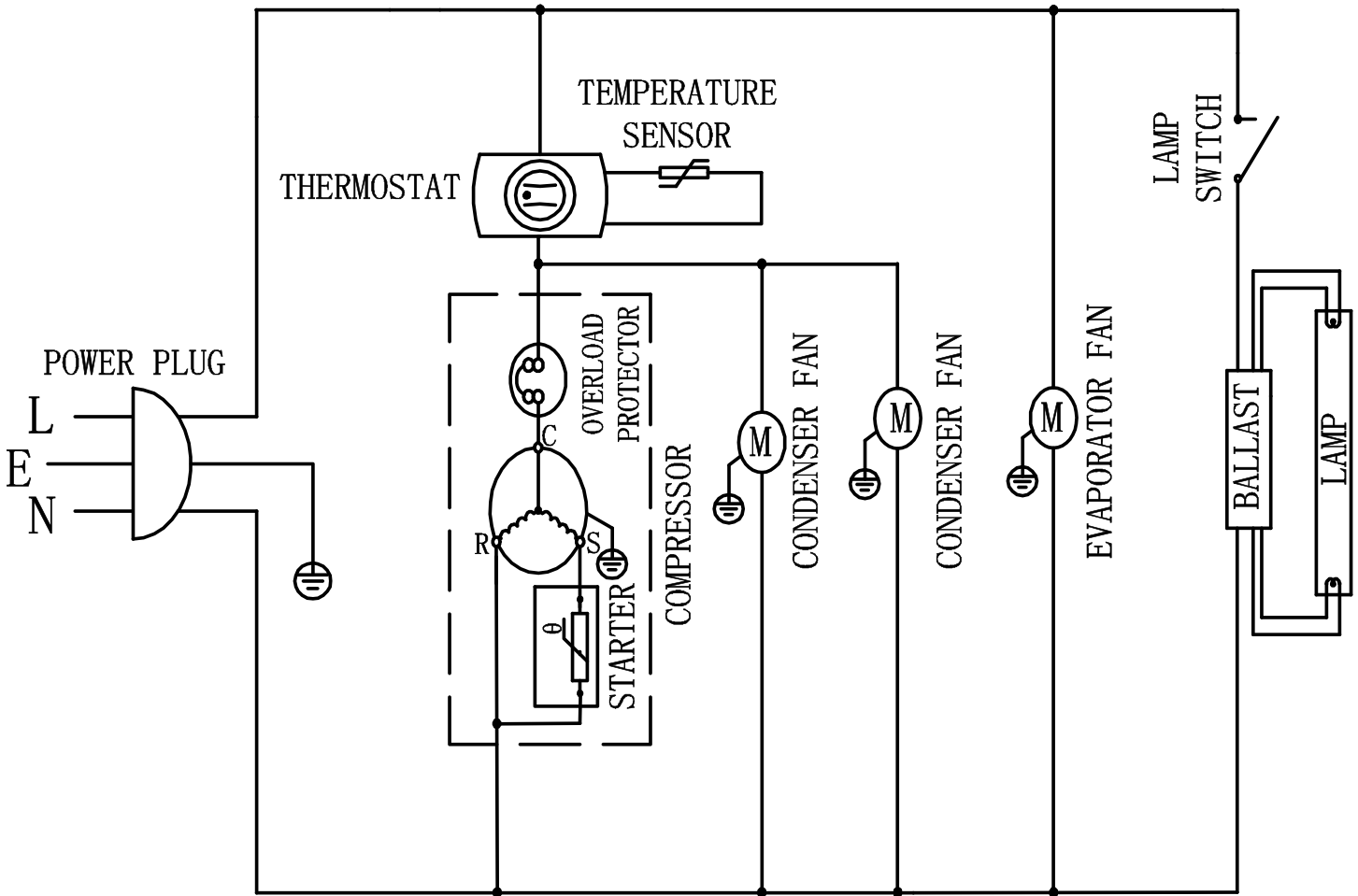
Electrical Schematics

Model **BB-CN-0012-DH** 50063



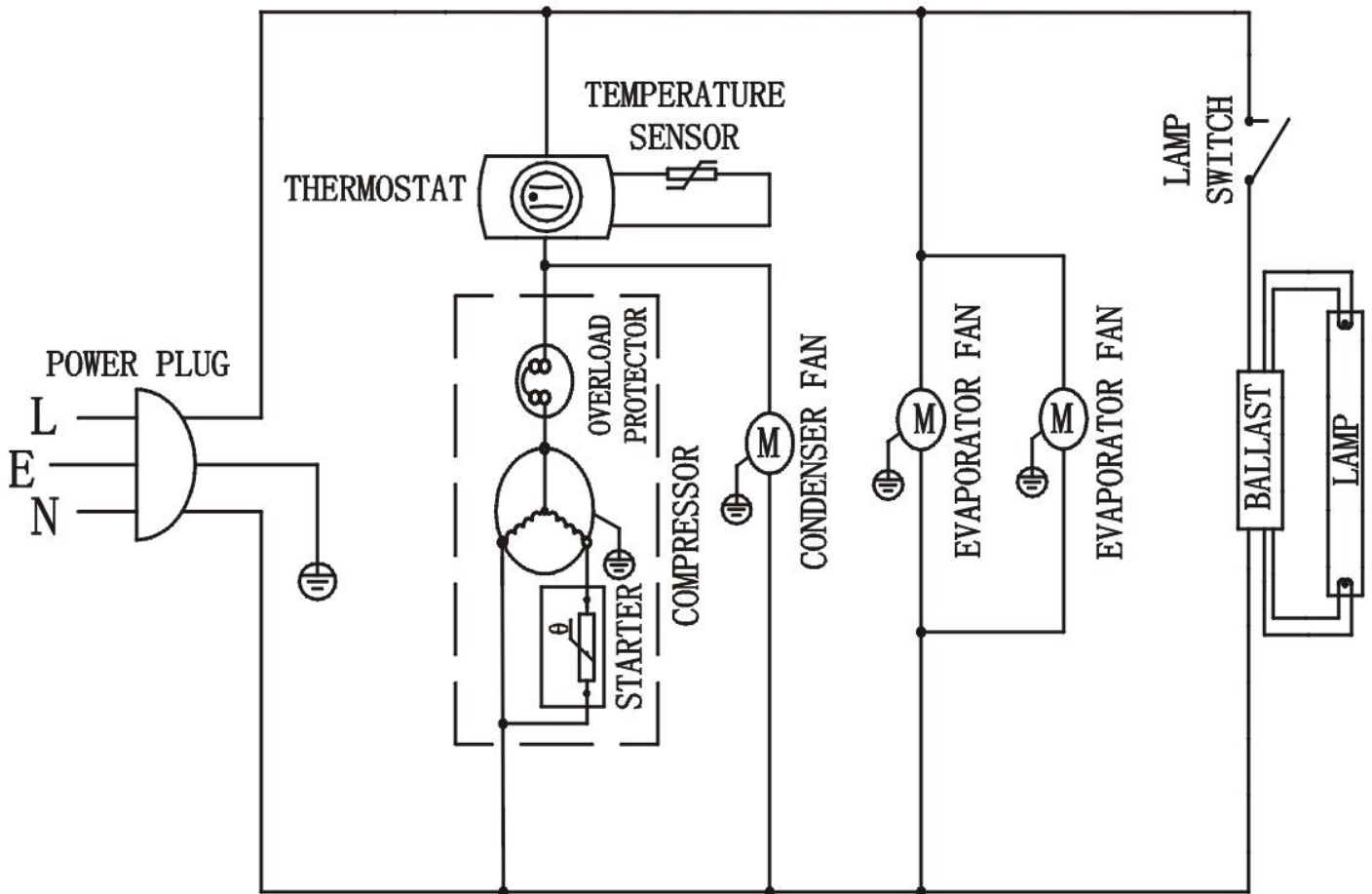
Electrical Schematics

Model **BD-CN-0019-HC** 50067



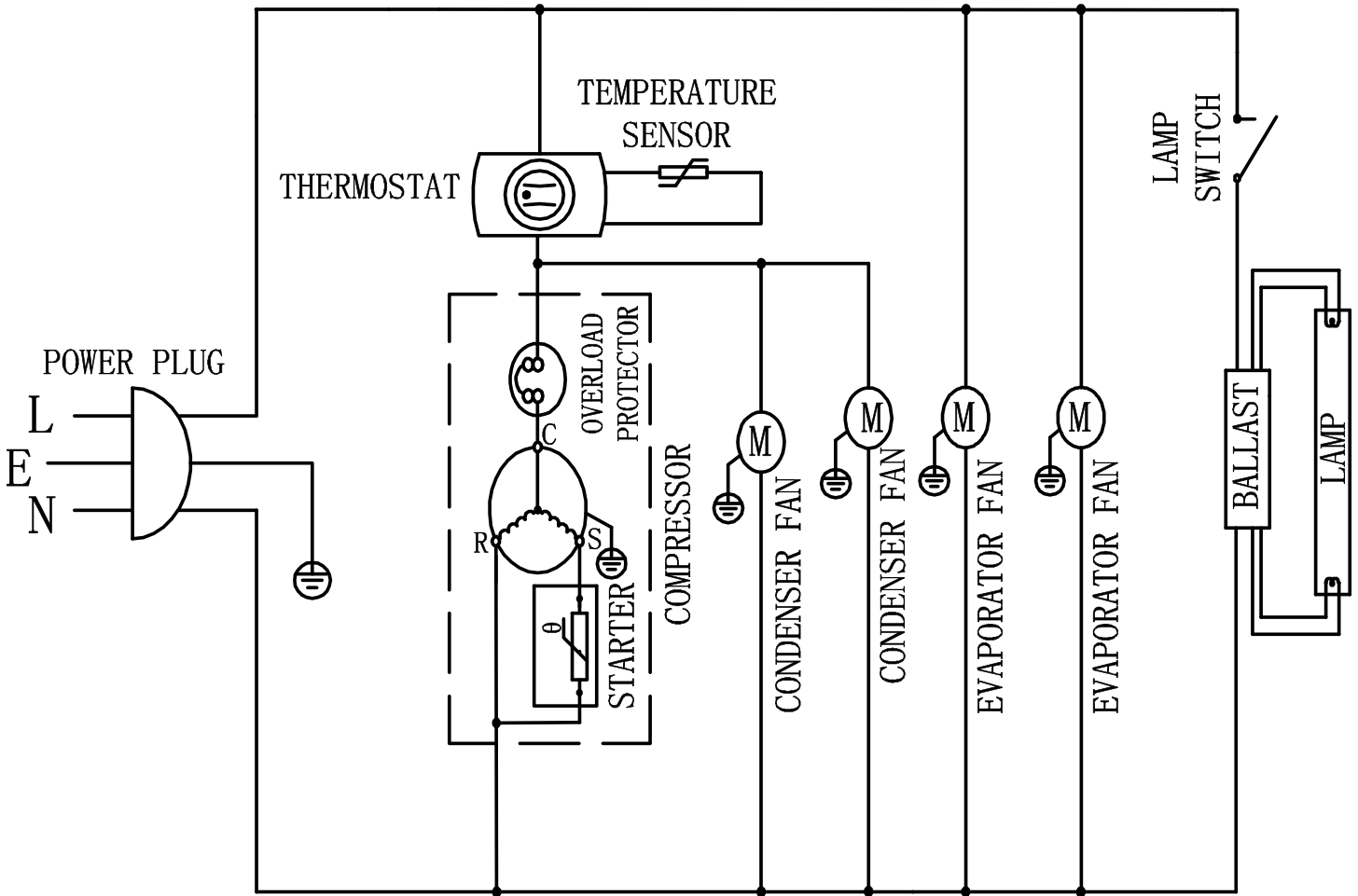
Electrical Schematics

Model **BB-CN-0016-DH** 50064



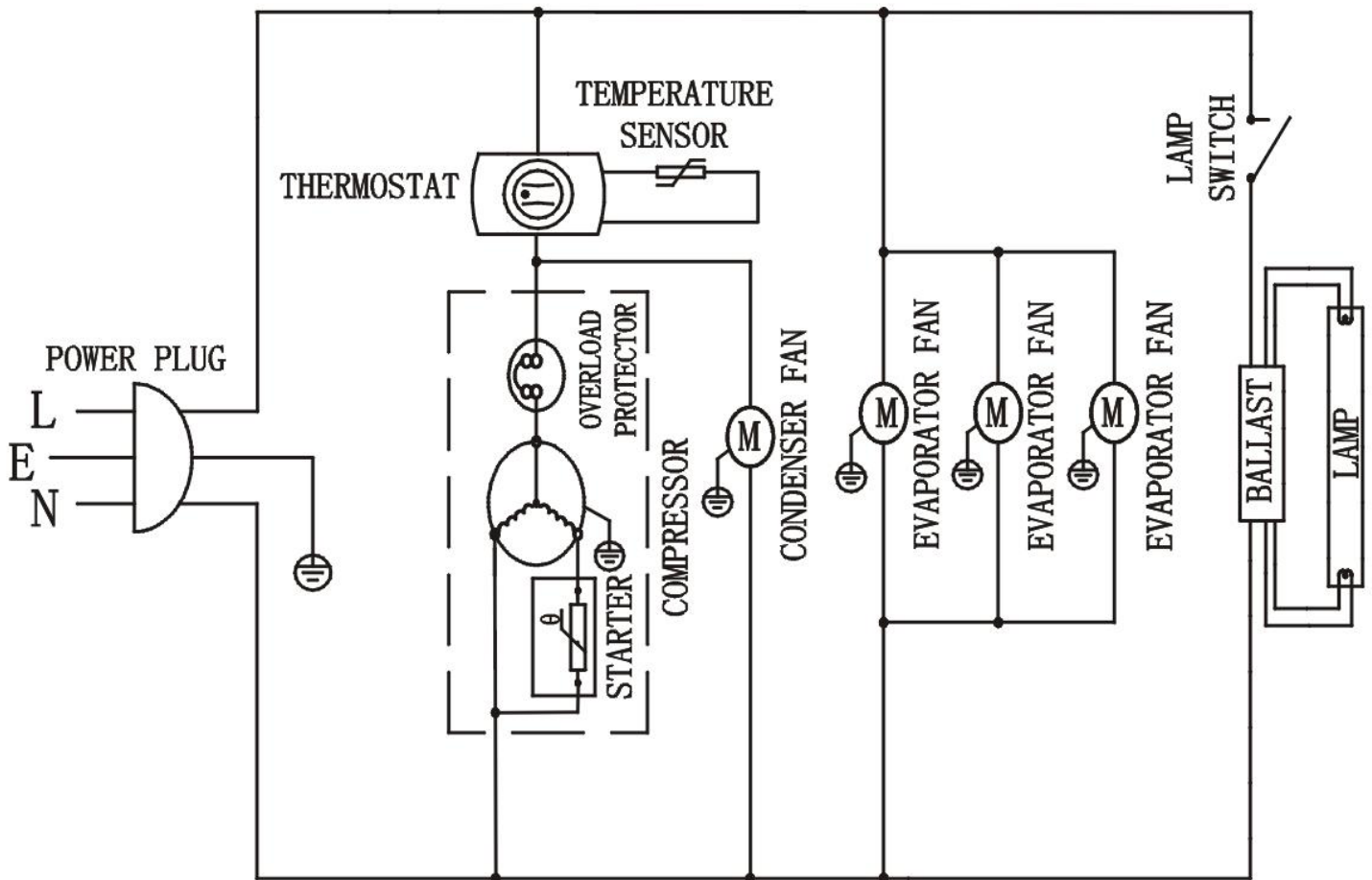
Electrical Schematics

Model **BD-CN-0023-HC** 50068



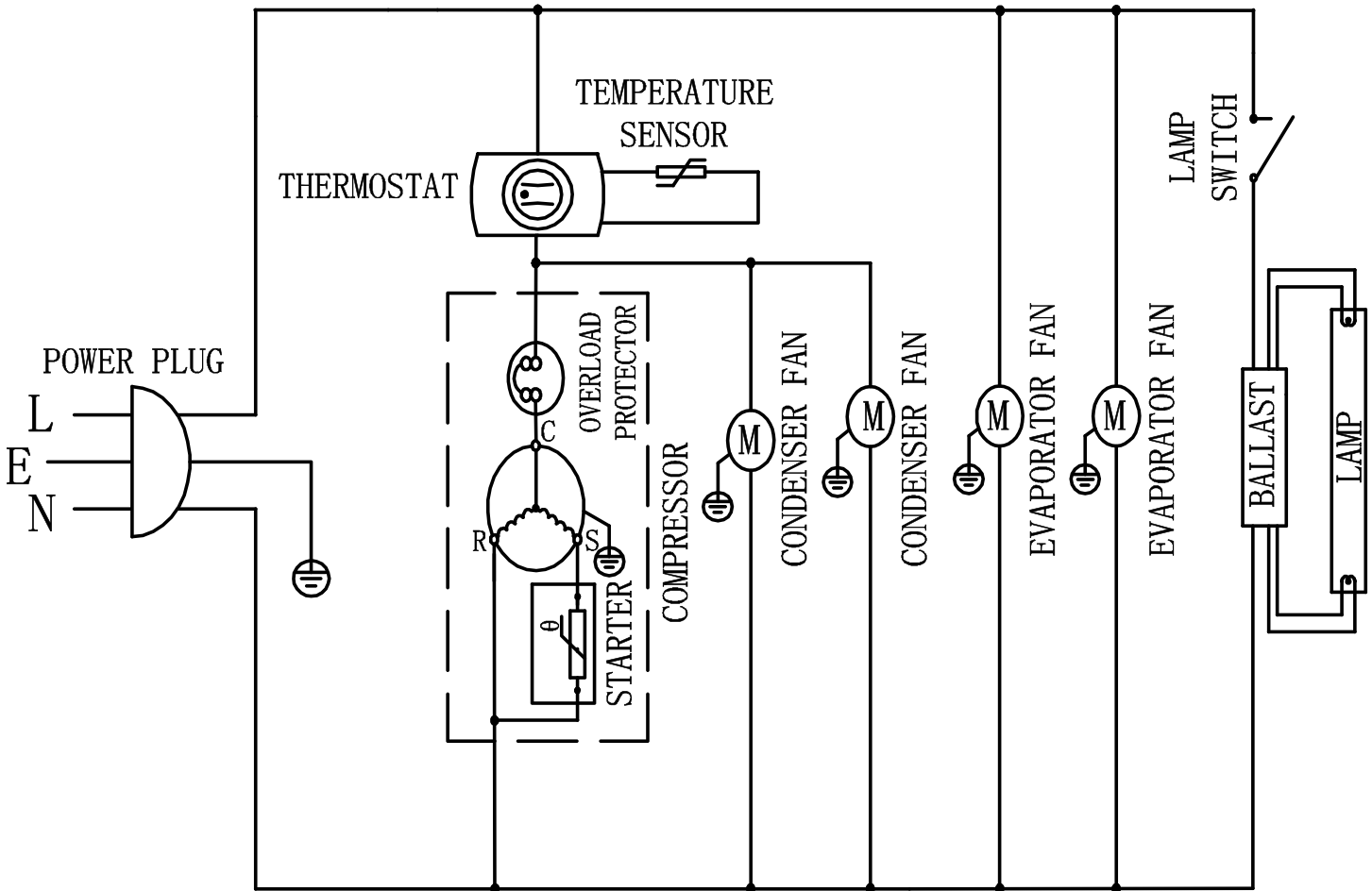
Electrical Schematics

Model **BB-CN-0020-DH** 50065



Electrical Schematics

Model **BD-CN-0032-HC** 50069





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Mississauga, Ontario

Canada, L5L 4X5

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Niagara Falls, New York

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Name: _____

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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): _____

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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.

