



Vacuum Packaging Machine
Model VP-CN-5100
Item 47045
Instruction Manual



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Model VP-CN-5100

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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, 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

IMPORTANT POINTS FOR YOUR SAFETY

Read and fully understand all instructions and warnings prior to using this machine. Your safety is most important!

1. Read the instructions carefully.
2. Do not allow the appliance to be used as a toy.



Safety and Warranty

3. This appliance should not be operated by children.
4. Do not operate the appliance with a damaged power cord or plug.
5. Do not use the appliance on a wet or hot surface, or near a heat source.
6. Always use the appliance on a level surface.
7. Do not immerse any part of the appliance, power cord or plug into water or other liquid.
8. To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord. Always unplug the appliance before cleaning and when not in use.
9. Do not operate the appliance if it malfunctions or is any way damaged. If the cord or the machine is damaged, please return it to our after-sales department for proper service, replacement or repair.
10. Close supervision is required when this product is used near children.
11. The appliance is not for commercial use. If sealing more than 20 bags continuously, wait at least 25 minutes before resuming use of your appliance.
12. Keep the upper lid of the appliance unlocked when not in use.

This appliance is for HOUSEHOLD USE ONLY.

Do not attempt to service this product. Service should be performed by an authorized service representative. A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords are not prohibited from being used when care is exercised in their use. When an extension cord is used the marked electrical rating of the extension cord shall be no less than the marked electrical rating of the appliance. The longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tripped over, snagged, or pulled on unintentionally, especially by children.

FOOD STORAGE & SAFETY

IMPORTANT: vacuum packaging is NOT a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

For best result in extending the life of foods, it is important to vacuum package foods that are fresh. Once food has begun to deteriorate, vacuum packaging may only slow the deterioration process. Vacuum sealing cannot prevent the growth of mold. Other disease causing microorganisms can still grow in low oxygen environments and may require further measures to be eliminated.

FOOD PREPARATION HINTS AND TIPS FOR AIR-TIGHT VACUUM SEALING

Cooking, thawing and reheating – simmering in a vacuum bag helps food retain its flavor and it helps with the clean up as well. No dirty saucepans. When reheating foods in the microwave using your vacuum bags, always puncture open the bag to allow hot air to escape. You can also reheat foods in the vacuum bags by placing them in water at a low simmer below 170°F (75°C).

IMPORTANT: always thaw foods in either refrigerator or microwave – do not thaw perishable foods at room temperature.

Safety and Warranty

PREPARATION HINTS FOR MEAT AND FISH

Try pre-freezing meats and fish for 1-2 hours before vacuum packaging. This helps retain the juice and shape, and provides for a better seal. If you can't, place a folded paper towel between the food and top of the bag, but below seal area. Leave paper towel in bag to absorb excess moisture and juices during vacuum packaging process.

PREPARATION HINTS FOR CHEESES

Vacuum package cheese after each use. If you make your bag just a little longer than needed, you can re-seal the bag after each use.

IMPORTANT: due to the risk of anaerobic bacteria, soft cheeses should never be vacuum packaged.

PREPARATION GUIDELINES FOR VEGETABLES

Blanching is a process that should be done before vacuum packaging vegetables. This process stops the enzyme action that could lead to loss of flavor, color and texture. To blanch vegetables, place them in Simmering water or in a microwave until they are cooked, but still crisp. Blanching times can range from 1 to 2 minutes for leafy greens and peas; 3 to 4 minutes for snap peas, sliced zucchini or broccoli; give your carrots about 5 minutes; and 7 to 11 minutes for corn on the cob. After blanching, immerse vegetables in cold water to stop the cooking process.

NOTE: all vegetables (including broccoli, brussel sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases, during storage. Therefore, after blanching, it's best if they're stored in the freezer.

MORE ON VEGETABLES

Vegetables are a great candidate for portion control; when storing vegetables, try pre-freezing them for 1 to 2 hours, then separate them into meal portions within your vacuum bags. After they have been vacuum packaged, return them to the freezer.

IMPORTANT: due to the risk of anaerobic bacteria, fresh mushrooms, onions & garlic should never be vacuum packaged.

PREPARATION HINTS FOR POWDERY FOODS

When vacuum packaging powdery items like flour, it's best to use their original packaging inside of the vacuum bags. The fine powder could get sucked into the machine and cause enough damage to shorten the life of the sealer.

PREPARATION HINTS FOR LIQUIDS

Before you vacuum package liquid such as soup stock, pre-freeze in a casserole dish, loaf pan or ice cube tray until solid. Remove frozen liquid from pan and vacuum package in the vacuum bags. You can then stack in the freezer. When you're ready to use, just cut corner of bag and place in either a microwave dish or drop into water at a low simmer, below 170°F (75°C).

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 BENCH WARRANTY



Safety and 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.

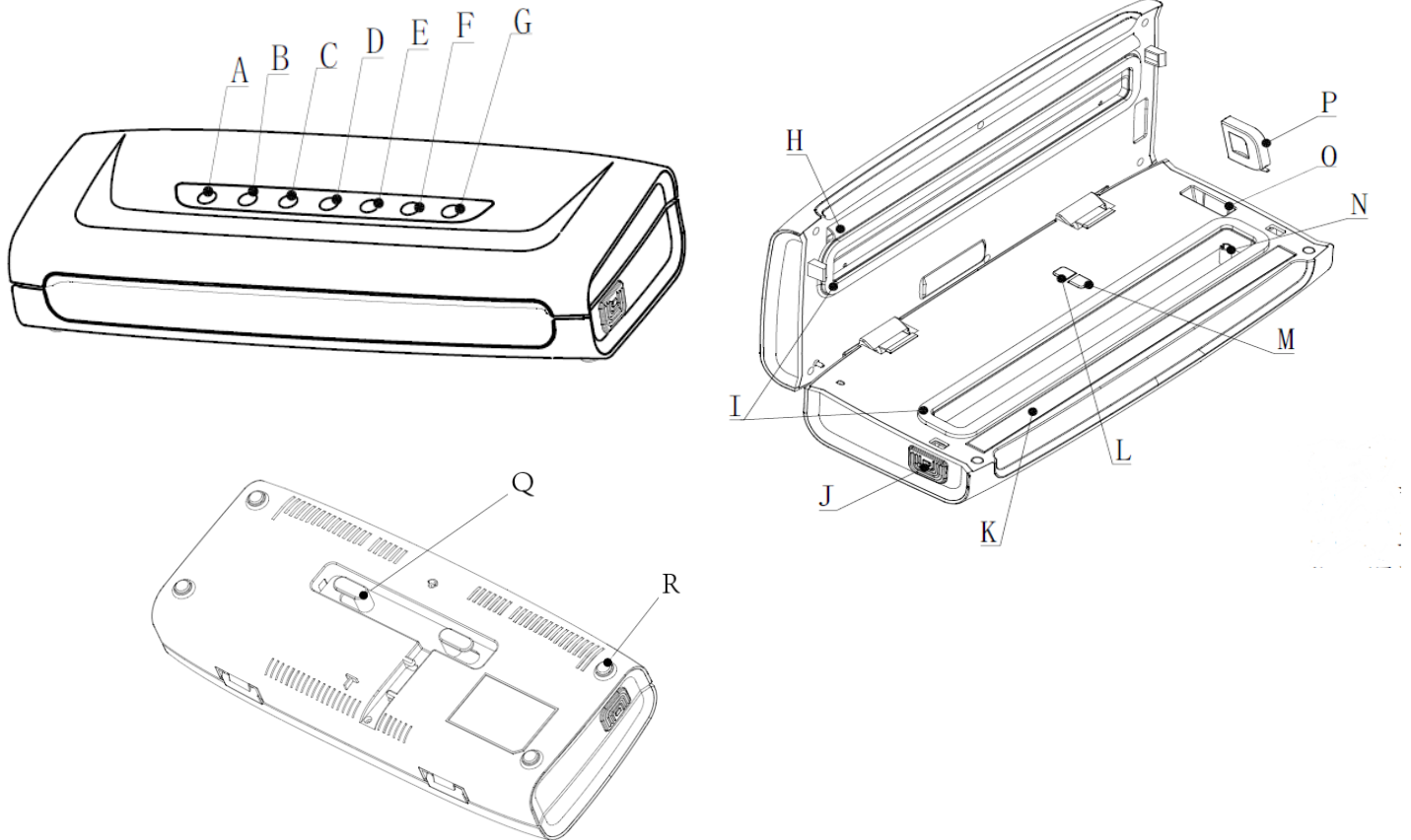
DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

| | |
|-----------------------------|---|
| Model | VP-CN-5100 |
| Power | 140 W |
| Seal Bar | 11.8" / 300mm |
| Number of Pumps | 2 |
| Cycle Control | 200 vacuum & seal cycles |
| Vacuum Pressure | -0.6 to -0.8 bar |
| Electrical | 110-120V / 60Hz / 1 |
| Weight | 3.1 lbs. / 1.4 kgs. |
| Packaging Weight | 4 lbs. / 1.8 kgs. |
| Dimensions | 14.8" x 6.1" x 3.1" / 375 x 155 x 80mm |
| Packaging Dimensions | 16.4" x 4.6" x 7.6" / 416 x 118 x 194mm |
| Item Number | 47045 |

Operation

MAIN PARTS OF YOUR NEW VACUUM SEALER



A - FAST

Press this button to choose the machine vacuum in fast speed.

B - SLOW

Press this button to choose the machine vacuum in slow speed.

C - DRY

Press this button to choose vacuum pattern for dry food.

D - MOIST

Press this button to choose vacuum pattern for moist food.

E - VACUUM SEAL

Press this button to start vacuuming, when the process is done, the machine will seal the bag automatically.

F - PULSE

This button is used when extreme control of the vacuuming process is needed for delicate foods. Press the

button and the pump turns on, release the button and it shuts off.

G - SEAL /CANCEL

Press to create a seal when making bags from bag roll.
Press twice immediately to stop the vacuum process and begin sealing the bag.

H - SILICON SEALING LINE

I - SEALING FOAM RING

J - LOCKS

Press left and right side locks to close or open the cover.

K - HEATING BAR COVERED BY MEGA TAPE

L - CANISTER FUNCTION

This function is used when the machine is connected to a vacuum canister.

M - MARINATE FUNCTION

This function is used when user wants to marinate food packed in vacuum canister.

N - ACCESSORY PORT

Allows vacuum packaging with canisters and accessories.

O - CUTTER GROOVE

P - BAG CUTTER

Q - WIRE BRACKET

R - SILICONE PAD

HOW TO MAKE CUSTOM SIZED BAGS

REMARK: When the sealer is used for the first time, the double sealing line may not be well done, It is recommended to wait 15 seconds for the machine to warm up before starting the first vacuum packing.

This vacuum sealer is equipped with small bag cutter compatible with various vacuum sealing bags. Use the removable cutter on the sealer to cut desired bag length from bag roll. Make sure to cut in a straight line. Plug in power cord.

1. Open lid. Place one end of cut bag onto sealing strip, don't worry if you accidentally place any material onto the gasket area.
2. Close lid by pressing down on both sides until two "click" sound heard.
3. Now that lid has been locked, press the "SEAL" button to create a custom sized bag. The indicator light illuminates during the seal process.

Operation

4. Once completed the indicator light of seal button will turn off; press the lock buttons on both sides of the machine, it is now safe to take out the newly created bag.
5. The custom sized bag is now ready for vacuum sealing.

CAUTION: make sure you give the appliance time to cool down. Wait at least 20 seconds between seals. Under very heavy usage, appliance will shut off automatically to prevent overheating. If it does, wait 25 minutes to allow appliance to cool off.

HOW TO VACUUM SEAL WITH THE VACUUM BAGS

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.
3. Close lid by pressing down on both sides until two “click” sound heard.
4. Choose low or high speed, dry or moist food.
NOTE: when vacuuming moist food, please choose low speed and moist food pattern.
5. To begin the vacuum process, press the “VACUUM&SEAL” button. The unit will continue to vacuum and then seal once air has been removed.
6. Once the indicator light has turned off, press the lock buttons on both sides of the machine to get the bag.

HOW TO USE THE PULSE VACUUM BUTTON (PULSE VAC)

Since the pressure under the normal vacuum function is set to be high, sometimes it is easy to destroy some delicate items by high pressure in the vacuum bags. In this case, you can use the “PULSE” vacuum function to control the vacuum time and pressure, and prevent crushing delicate items. When packing some juicy foods, you can also use this function and prevent liquid being sucked out.

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open lid and place the open end of the bag down into the vacuum chamber.
3. Close lid by pressing down on both sides.
4. Press the “PULSE” button continually, till it reaches the pressure that you want. You can watch the vacuum bag to decide the pressure. During this process, you can stop vacuum by stop pressing this button; and press it again to vacuum again.
5. When the pressure reaches what it needs, press “SEAL ONLY” button to start sealing.
6. Once the indicator light has turned off, press the lock buttons on both sides of the machine to release the bag.

HOW TO VACUUM CANISTERS

NOTE: canister and hose are not included.

1. Connect the vacuum sealer to the mains and open the lid of machine.
2. Introduce the product you wish to vacuum pack in the canister. Place the lid on top of the canister and close it using the side fasteners. Select the “vacuum” position of the canister valve.

Operation

3. Connect the vacuum sealer and the canister via the connecting gasket. You must connect one of the ends to the canister valve and the other end to the accessory port of the machine.
4. To start the vacuum process, press the “canister” button.
5. This model of vacuum sealer is designed to operate in automatic mode. The machine is equipped with a vacuum measurement sensor, which stops the vacuum process once the vacuum level is reached within the canister. To cancel the vacuum process, press the “canister” button again.
6. Once the vacuum process is complete, the machine stops automatically. Select the “CLOSE” position of the canister valve and disconnect the connector gasket from the machine.

HOW TO MARINATE FOODS

In the marinate mode, the machine can run two cycles of vacuuming and releasing air to the canister, allowing foods to get optimum pickle infusion in the least amount of time. Vacuum canister is a perfect partner to marinating foods. The reason that foods can be marinated in such a short time is that, it opens the micro-holes of the foods, allowing pickle infusion very quickly.

IMPORTANT TIPS: WHEN USING CANISTER FOR MARINATING, THERE SHOULD BE A KNOB ON THE CANISTER LID. MAKE SURE THE CANISTER LID IS IN “OPEN” STATUS BUT NOT “VACUUM” STATUS WHEN IT IS IN THE MARINATE PROCESS.

1. Put items in the canister. Make sure there is no powder or food debris on the canister lid gasket. Also please allow some space after the items are put into the canister. And then close the lid.
2. Turn the knob on the canister lid to “open” position.
3. Connect the hose to the port on the machine and the port on the canister lid.
4. Close lid of machine and choose “marinate” function.
5. Press “marinate” button.
6. When the vacuum sealer reaches the vacuum pressure, the machine will stop vacuuming automatically and then release air into the canister, this working cycle repeats continually for 30 minutes and then stops automatically.
7. The machine vacuums the canister again. The above mentioned cycle will be run two times.
8. Press “marinate” button again to stop the machine’s all working processes and turn off the sealer.

Maintenance

CARE & CLEANING

1. Always unplug the unit before cleaning.
2. Do not immerse in water.
3. Do not use abrasives to clean the unit.
4. Wipe the outer surface with a soft, damp cloth and soap.
5. To clean the inside of the unit, wipe away any food or liquid with a paper towel.
6. Dry all parts thoroughly before you plug in and operate the unit again.
7. Vacuum chamber may trap liquids that were drawn from the bag; it can be removed from the sealer, use

Maintenance

a mild dish washing soap and a warm, damp cloth to wipe away any left behind liquid from the vacuum chamber. Dry thoroughly.

8. Keep the upper lid of the appliance unlocked when not in use.

Note: hydraulic oil to be used is Omcan item 15713.

Troubleshooting

NOTHING HAPPENS WHEN I PRESS THE “VACUUM” BUTTON:

- Make sure the power cord is correctly plugged into the electrical outlet.
- Make sure the power cord is not damaged in any way.
- Make sure the electrical outlet is operative by plugging in another appliance. If it's not, please check the circuit breakers or fuses in your home.
- Make sure you have turned on the power switch on the back of the machine.
- Make sure the bag is positioned correctly down in the vacuum chamber.
- Press down on both sides of the lid and make sure it is locked in place.
- Wait 25 minutes to allow appliance to cool off, and then try using again.

AIR IS NOT VACUUMED FROM THE BAG:

- Check that there are no gaps, folds, wrinkles or holes in the pre-sealed bags.
- Check for loose, worn or cracked Upper and Lower sealing gaskets.
- Foods with high liquid contents may prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Check to see if bag is properly inserted into the vacuum chamber.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.

BAG MELTS:

- The sealing strip may have been too hot during the sealing process. Allow the unit to cool for 20 seconds between uses. If the bag continues to melt, allow unit to cool with the lid in the upright position for 25 minutes before using.

AIR HAS SEEPED BACK INTO THE VACUUMED BAG:

- Check the seal of the bag. There may be a hole or wrinkle that is allowing air to reenter the bag. Carefully cut the bag open and re-seal it, or use an entirely new bag.
- Make sure there is no moisture or liquid from the food present within the bag seal. You may need to cut open the bag and re-seal it, or use an entirely new bag. Partially freeze foods with excess liquids, prior to vacuum sealing.
- Make sure there are no food items with sharp edges that may have punctured the bag. If you find a puncture hole, seal the item in an entirely new bag.
- Make sure no liquids were drawn to the sealing strip area.
- Check for loose, worn or cracked upper and lower sealing gaskets.

Troubleshooting

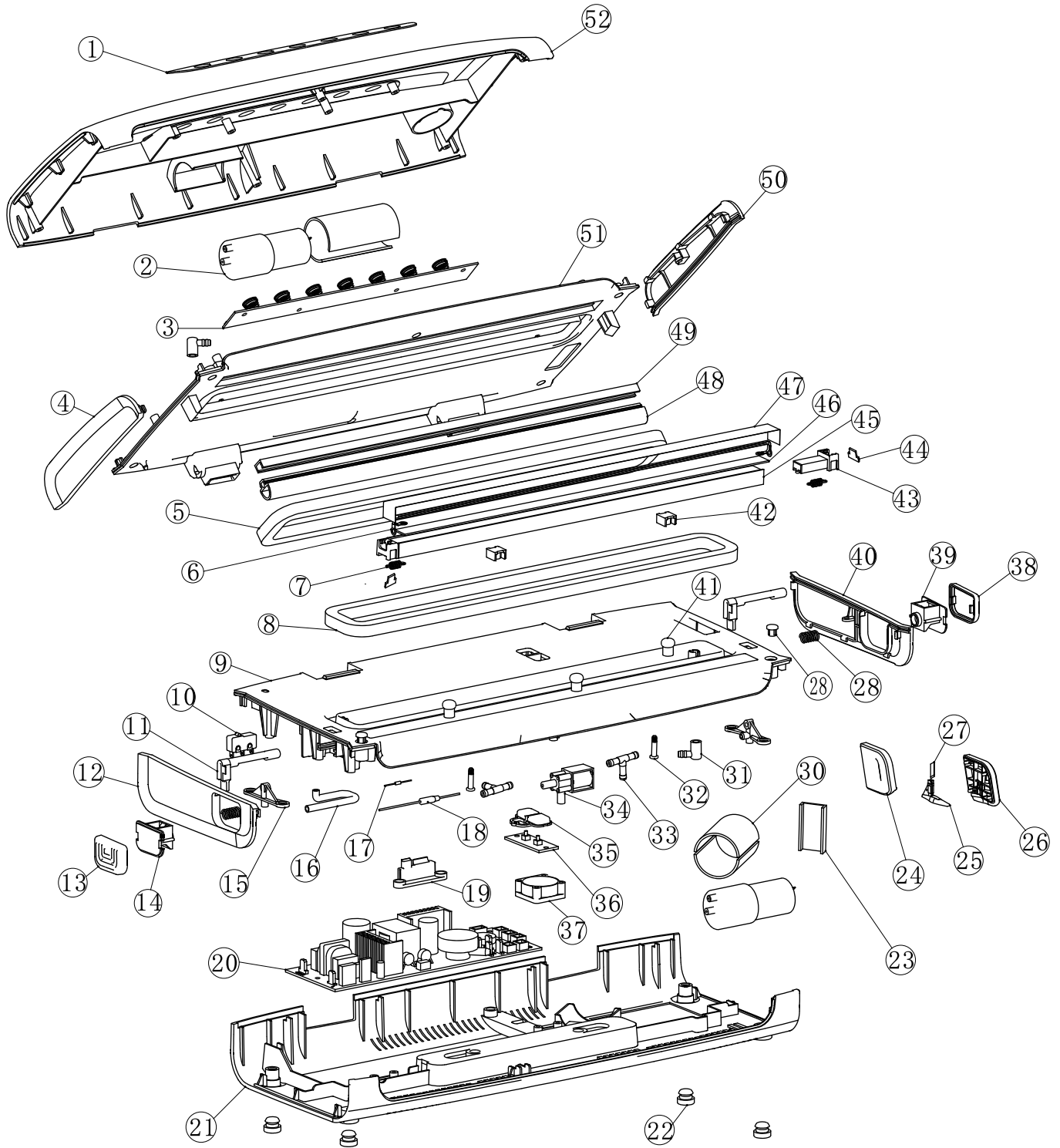
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.

BAG WILL NOT SEAL:

- Check that there aren't any gaps, folds, wrinkles or holes in pre-sealed edges.
- Moisture of foods with high liquid content will prevent the bag from sealing properly. Cut bag open and wipe top inside of bag and reseal.
- Make sure you've placed the bag in the proper place. When making a bag from a roll, make sure end of cut piece is on the sealing strip.
- Make sure you've given the appliance time to cool down. Wait 20 seconds between seals.

Parts Breakdown

Model VP-CN-5100 47045



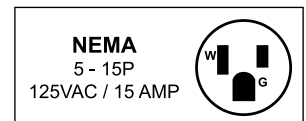
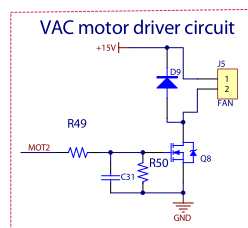
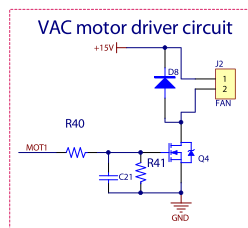
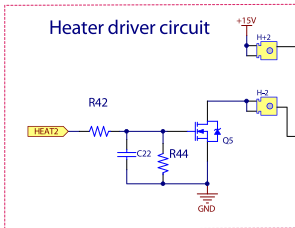
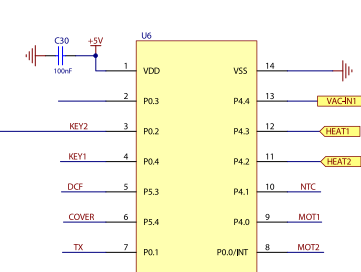
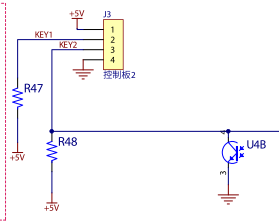
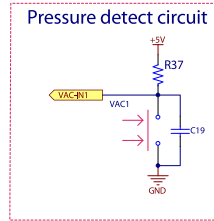
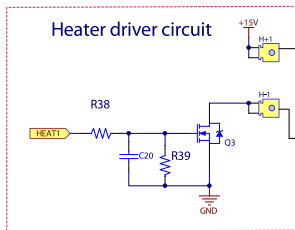
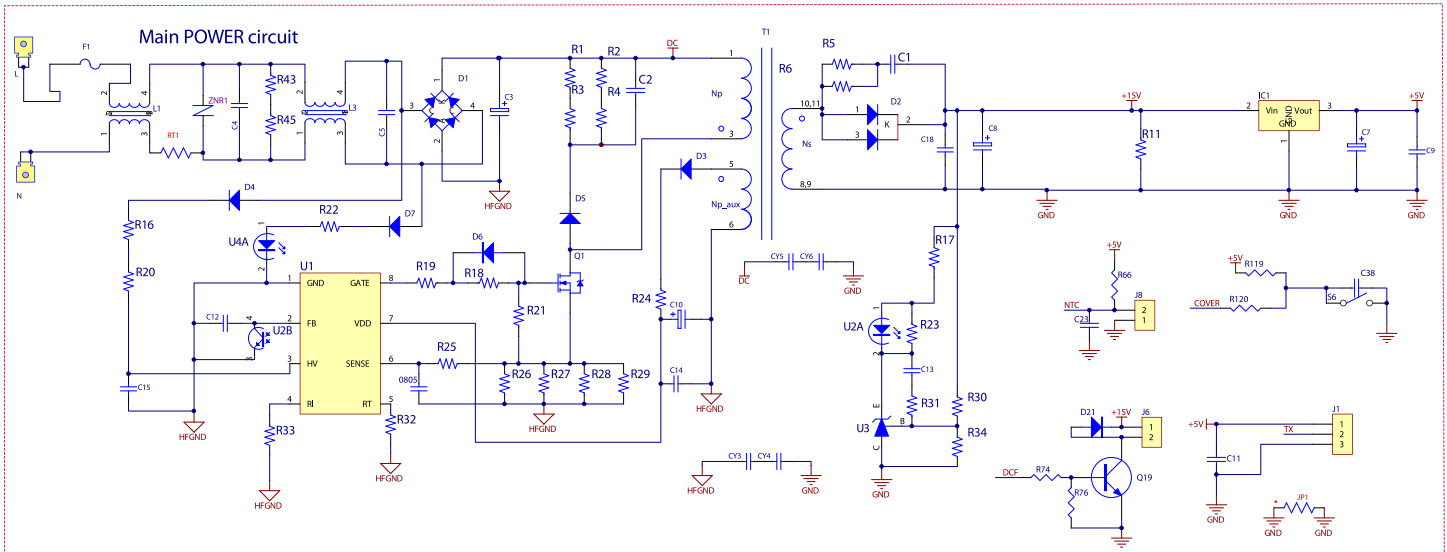
Parts Breakdown

Model VP-CN-5100 47045

| Item No. | Description | Position | Item No. | Description | Position | Item No. | Description | Position |
|----------|--|----------|----------|---|----------|----------|---|----------|
| AI504 | Control Panel for 47045 | 1 | AI522 | NTC Pressing Plate for 47045 | 19 | AI540 | Fan for 47045 | 37 |
| AI505 | #370 Motor for 47045 | 2 | AI523 | Main PCB for 47045 | 20 | AI541 | Release Button (Right) for 47045 | 38 |
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| AI512 | Main Plastic Body for 47045 | 9 | AI530 | Blade for 47045 | 27 | AI548 | Heating Wire Groove for 47045 | 45 |
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Electrical Schematics

Model VP-CN-5100 47045





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.

