



Meat Grinders

***Models MG-IT-0012-C, 0022-C, 0032-C
Items 11051, 11053, *39714
Instruction Manual***



STOP

**DO NOT RETURN
THIS PRODUCT TO THE STORE**

For questions or assistance with this
product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 04/16/2019

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



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Model MG-IT-0012-C / Model MG-IT-0022-C / Model MG-IT-0032-C

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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

WARNINGS ON THE RESIDUAL RISKS

RESIDUAL RISK DUE TO THE FIXED PROTECTIONS REMOVAL OR INTERRUPTION ON BROKEN/ WORN PARTS.

The operator must not try to open or remove a fixed protection or tamper with a safety device.

Safety and Warranty

During operation, maintenance and cleaning, keep hands or other body parts away from the machines dangerous areas, a residual risk remains due to:

1. Knocks with the machines manufacturing parts.
2. Grazing and/or abrasion with the machines rough parts.
3. Cuts with the sharp parts.

PROTECTION DEVICES ON THE MACHINE

The machine protections and safety devices must not be removed, never operate without attaching the hopper.

The machines transmission parts are completely isolated by means of fixed protections which does not allow access. The moving elements are not isolated from fixed protections, moving protections or other safety devices. The grinding group parts are placed away from access points so they are not reachable.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MG-IT-0012-C	MG-IT-0022-C	MG-IT-0032-C
Power	745.7 W / 1 HP	1118.5 W / 1.5 HP	2237 W / 3 HP
RPM	140	90	140
Throat Opening	2" / 51mm	2.25" / 57mm	3.9" / 98mm
Electrical	110V/60/1		220V/60/1
Weight	42 lbs. / 19.1 kgs.	50 lbs. / 22.7 kgs.	114.6 lbs. / 52 kgs.
Dimension	16.25" x 8" x 17.5" 413 x 203 x 445mm	17" x 9" x 20" 432 x 229 x 508mm	18.7" x 11.8" x 22" 475 x 300 x 560mm
Item Number	11051	11053	39714

Installation and Operation

TRANSPORTATION, HANDLING AND STORAGE

All transportation and handling operations must be performed from trained personnel and must have read and understood the safety precautions mentioned in this manual.

1. Perform the machine handling and transportation only when unplugged.
2. Verify that the lifting means are able to support the loading weight and overall dimensions in safe conditions.
3. Avoid dropping or shaking the unit during transportation.

PREPARATION PRELIMINARY OPERATIONS

STABILITY

The machines stability is designed so that it can be used without the risk of falling or unwanted movement.

ELECTRICAL SUPPLY

The electrical supply connection must be in conformance with the country legislation in which it is being used.

1. The electrical supply must match the required specifications indicated on the rating plate. If excessive voltages are applied, some components will be damaged beyond repair.
2. The device must be grounded in conformance to the local standards.
3. The electrical supply cable outside the machine cover must be adequately protected.

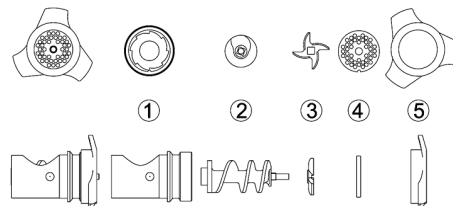
GRINDING GROUP ASSEMBLY / DISASSEMBLY

The assembly / disassembly operations of any machine part are performed with the machine in the OFF position, and the plug disconnected from the socket.

Installation and Operation

To assemble the grinder, do the following steps in this order:

1. Insert into the shaft (1) in order: the worm (2), the cutting knife oriented as shown in the figure (3), and the plate (4).
2. Screw down and tighten the screw (5).



To disassemble, do the above in reverse order.

FUNCTIONING DESCRIPTION

STARTING THE MACHINE

To start the machine, the switch has to be placed on the “I” position.

STOPPING THE MACHINE

To stop the machine, the switch has to be placed on the “O” position.

FUNCTIONING SAFETY

If the machine is under stress, operated for a long period of time or overloaded, stop immediately for the thermal protection functioning. In this case wait for the unit to cool completely before using again.

OPERATION

The machine operator can begin operation of the machine when:

1. The machine is installed properly.
2. The machine is connected to the electrical supply.
3. The hopper is inserted in the correct position.
4. The grinding group assembly is installed correctly.
5. The worm rotates in the correct direction.
6. Tests the switch.
7. Checks that all safety conditions are being met.
8. Checks that the plug is in the correct socket.
9. Place a collecting tray below the shaft to collect the final product.
10. Start the machine by placing the switch to the “I” position.
11. Manually introduce the chopped meat into the machine neck and use the supplied stomper to push the meat into the shaft.
12. Once the operation is completed, or when the product no longer comes out of the plate, place the switch to the “O” position to stop the machine.

It is recommended to only operate the machine when there is product in the unit.

AFTER EACH USE

Once the machine has been operated and is no longer needed for use, please do the following:

1. Before turning off the unit, wait until the food product has finished going through the plate.
2. Turn off the machine by placing the switch to the “O” position.
3. Unplug the unit from the electrical socket.
4. Perform the cleaning and maintenance steps detailed in the “Maintenance” section.

Installation and Operation

UNBLOCK IN CASE OF OBSTRUCTION

During operation, or during the worm rotation, due to the food products being introduced with incompatible parts (ie: bones), the machine could become blocked and cause a malfunction.

To be able to resume normal operation, the grinding group must be disassembled, and the blockage must be removed.

Maintenance

PROTECTIVE SAFETY DEVICES

For any procedures described in this section, it is necessary to remove some of the fixed protections from their positions. The removal can only be performed by an authorized Omcan technician. At the end of the maintenance procedures, these protections must be replaced and fastened in their original positions.

The machine must be switched off and unplugged prior to any maintenance and cleaning.

EXTRAORDINARY MAINTENANCE

In the event of any extraordinary maintenance, it can only be completed by an authorized Omcan service technician.

CLEANING

All cleaning procedures must be started only when the machine is no longer in operation and is unplugged from the electrical socket.

The machine, the electrical equipment and electrical components must never be submerged, sprayed, or washed with water. Use a dry cloth to wipe these components.

Maintenance

Follow the steps as listed:

FREQUENCY	PERSONNEL	CATEGORY	SOLUTIONS
At the end of every use and before daily use.	Operator	DISINFECTION	Use PH neutral detergents.
			Use demineralized water if temperatures exceed 60°C/140°F.
			If any other products are used, they must be adequate to the materials being disinfected.
		PERIODS OF LONG INACTIVITY	If the machine has been inactive for a long period of time, vigorously wipe the machine with a cloth soaked in Vaseline to create a protective barrier.
		PRODUCTS NOT TO USE	Compressed or pressurized air jets.
			Vapor equipment.
			Detergent that contains any of the following compounds: - Bleach. - Hydrochloric acid. - Products that are used to clear drains. - Caustic soda products for cleaning marble. - Etc.
			Steel wool, brushes or abrasive discs produced with other metals or alloys, or tools that have previously cleaned other metals or alloys.
			Detergents in abrasive dust.
			Fuel, solvents or inflammable and/or corrosive fluids.
			Substances used to clean silver.

Troubleshooting

The following indicated problems that may occur:

TYPE	POTENTIAL CAUSES	SOLUTIONS
The electrical supply is not adequate.	General blackout.	Contact an electrician.
	Blown fuse.	Replace the fuse, if the problem continues, contact an electrician.

Troubleshooting

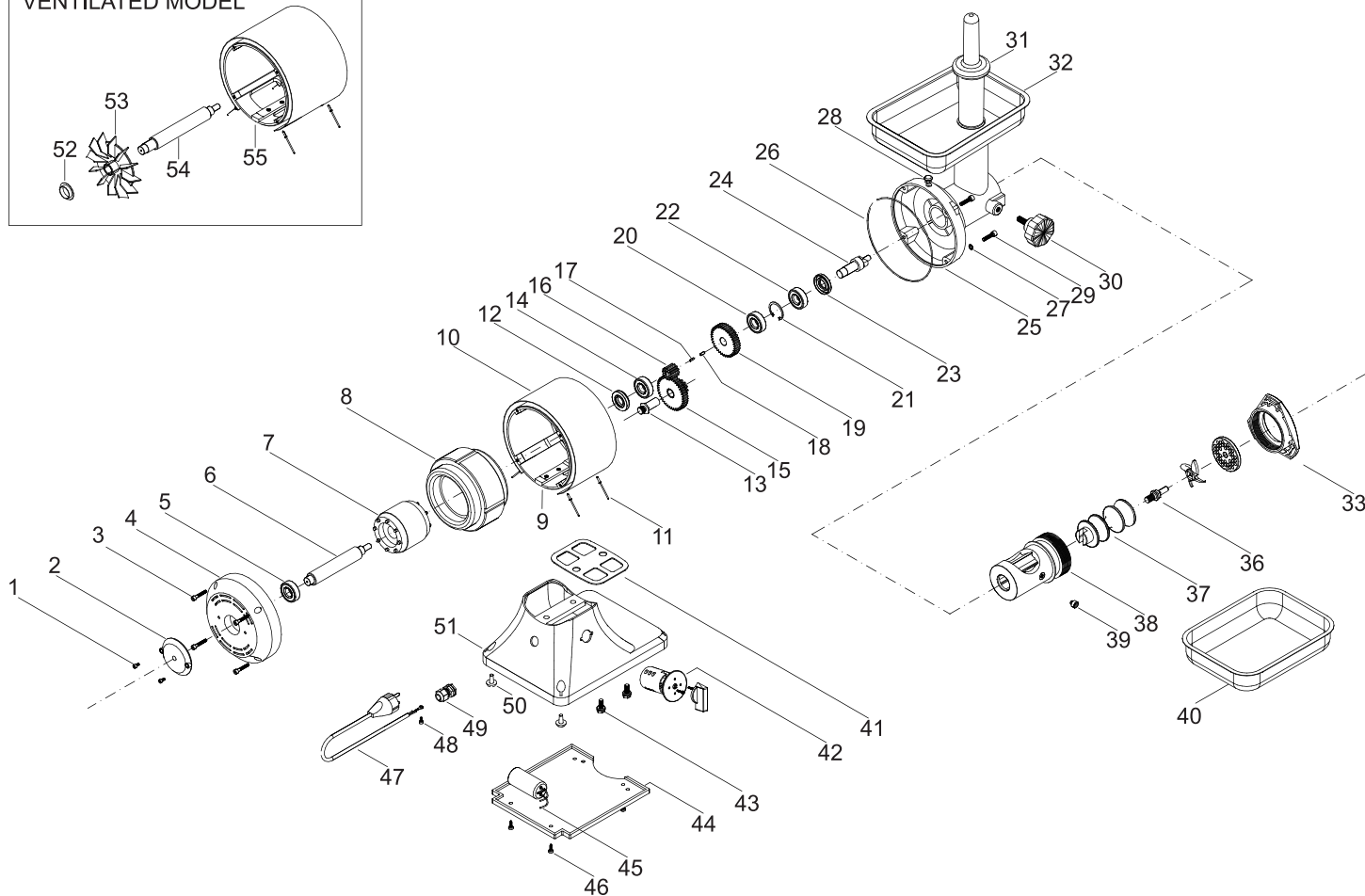
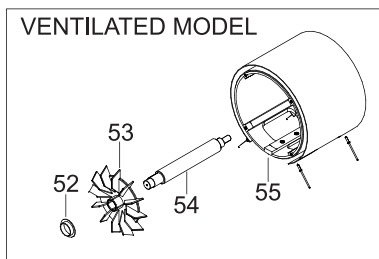
The machine stops.	The protection device stops the machine.	Contact an electrician to eliminate the causes, once the cause has been determined, restore the machine to the recommended function.
	The cause could not be identified.	Contact Omcan directly.
The machine doesn't function: the worm will not rotate.	The electrical supply is not adequate.	Check and restore the electrical supply.
	The switch is on the "O" position.	Place the switch to the "I" position.
	Blown fuse.	Replace the fuse.
	The unit is overheated.	Wait for the unit to cool completely before starting.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
11051	MG-IT-0012-C	Meat Grinder #12 Aluminum 1 HP / 746 W 110V/60/1	FTS12
11053	MG-IT-0022-C	Meat Grinder #22 Aluminum 1.5 HP / 1119 W 110V/60/1	FTS22
39714	MG-IT-0032-C	Meat Grinder #32 Stainless Steel 3 HP / 2200 W 220V/60/1 with 34cm x 50cm Pans	TI32R

Parts Breakdown

Model MG-IT-0012-C 11051



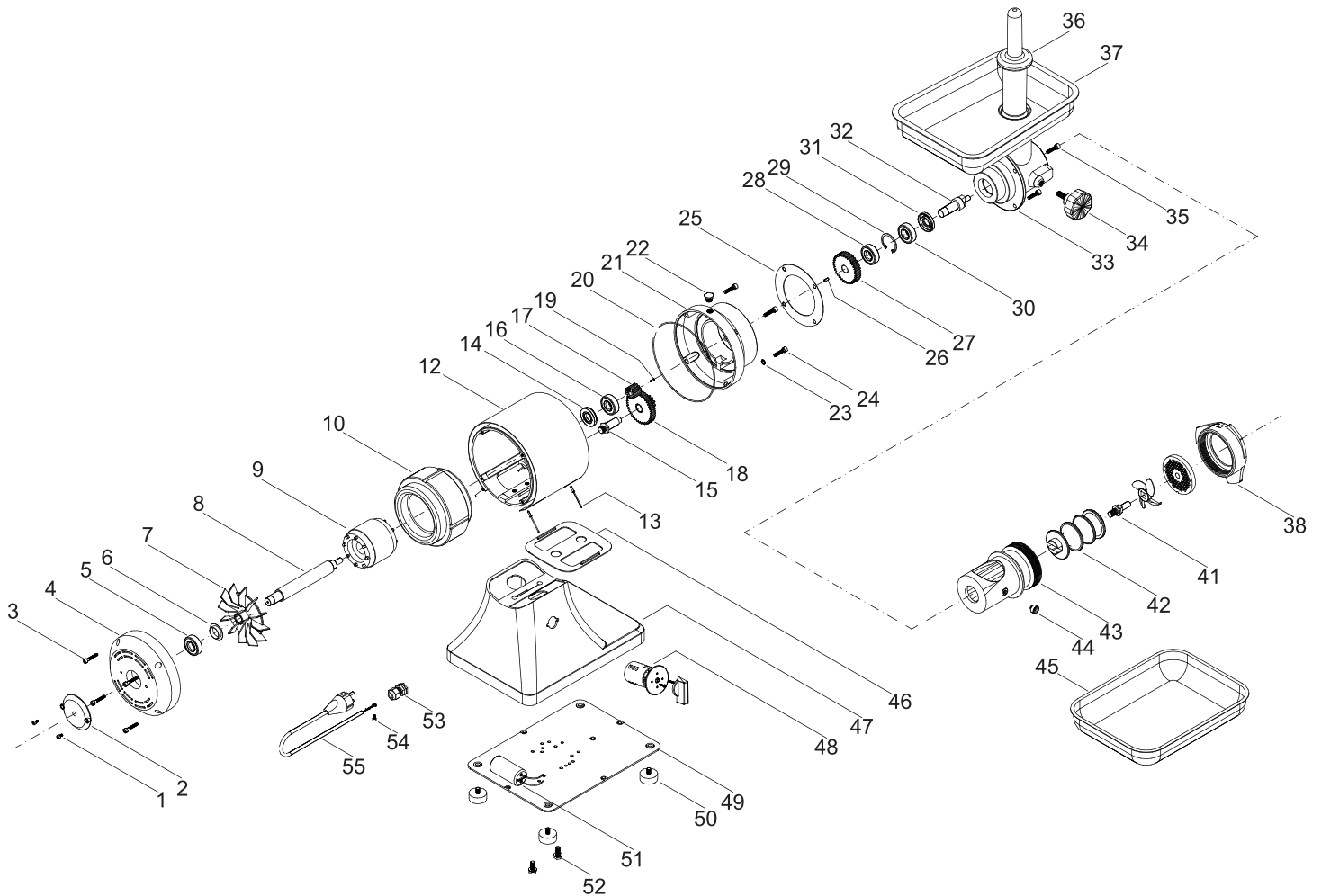
Parts Breakdown

Model MG-IT-0012-C 11051

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
15351	Screw 4x8 for FTS12	1 / 48	15391	Key 3mm for FTS12	17 / 18	15402	Grub Screw for FTS12	39
15352	Disc Locking ABS DA 80mm. for FTS12	2	15393	Gear Big Easy for FTS12	19	15362	Container MIS.250x180 for FTS12	40
15353	Screw 5x30 for FTS12	3	15394	Seeger of 40 for FTS12	21	15460	Base Guard for FTS12	41
15380	Back Motor Cover for FTS12	4	15395	Transmission Pin for FTS12	24	19378	Bipolar Switch for FTS12	42
15381	Bearing 6203 ZZ for FTS12	5 / 20	15396	Jacket Holder for FTS12	25	15410	Screw 8x22 for FTS12	43
15445	Motor Shaft for FTS12	6	15458	Ring 164.5x2 for FTS12	26	15411	Rubber Base Cover for FTS12	44
15383	Rotor for FTS12	7	15459	Washer for FTS12	27	15413	Capacitor 40 uF for FTS12	45
15469	Stator for FTS12	8	15398	Rubber Plug for FTS12	28	15412	Screw 4.8x12 for FTS12	46
15384	Motor Cover - Open for FTS12	9	15397	Screw 6x25 for FTS12	29	42930	Cordset Mod. Schuko V.230 for FTS12	47
15385	Stainless Cover for FTS12	10	15401	Knob for FTS12	30	15407	Grand PG11 for FTS12	49
15370	Rivets for FTS12	11	15400	Plunger for FTS12	31	15360	Rubber Feet for FTS12	50
15387	Oil Seal 40x25x7 for FTS12	12 / 23	42929	Hopper for FTS12	32	15408	Base for FTS12	51
15447	Gear Pin for FTS12	13	15406	Aluminum Ring for FTS12	33	42932	Ring Mounting Fan for FTS12	52
15389	Bearing 6203 2RS for FTS12	14 / 22	15454	Worm Pin for FTS12	36	78144	Fan for FTS12	53
15392	Double Gear for FTS12	15	15404	Worm and Pin for FTS12	37	78145	Crankshaft Fan for FTS12	54
15390	Propeller Gear for FTS12	16	17233	Jacket for FTS12	38	78146	Long Fan Housing for FTS12	55

Parts Breakdown

Model MG-IT-0022-C 11053



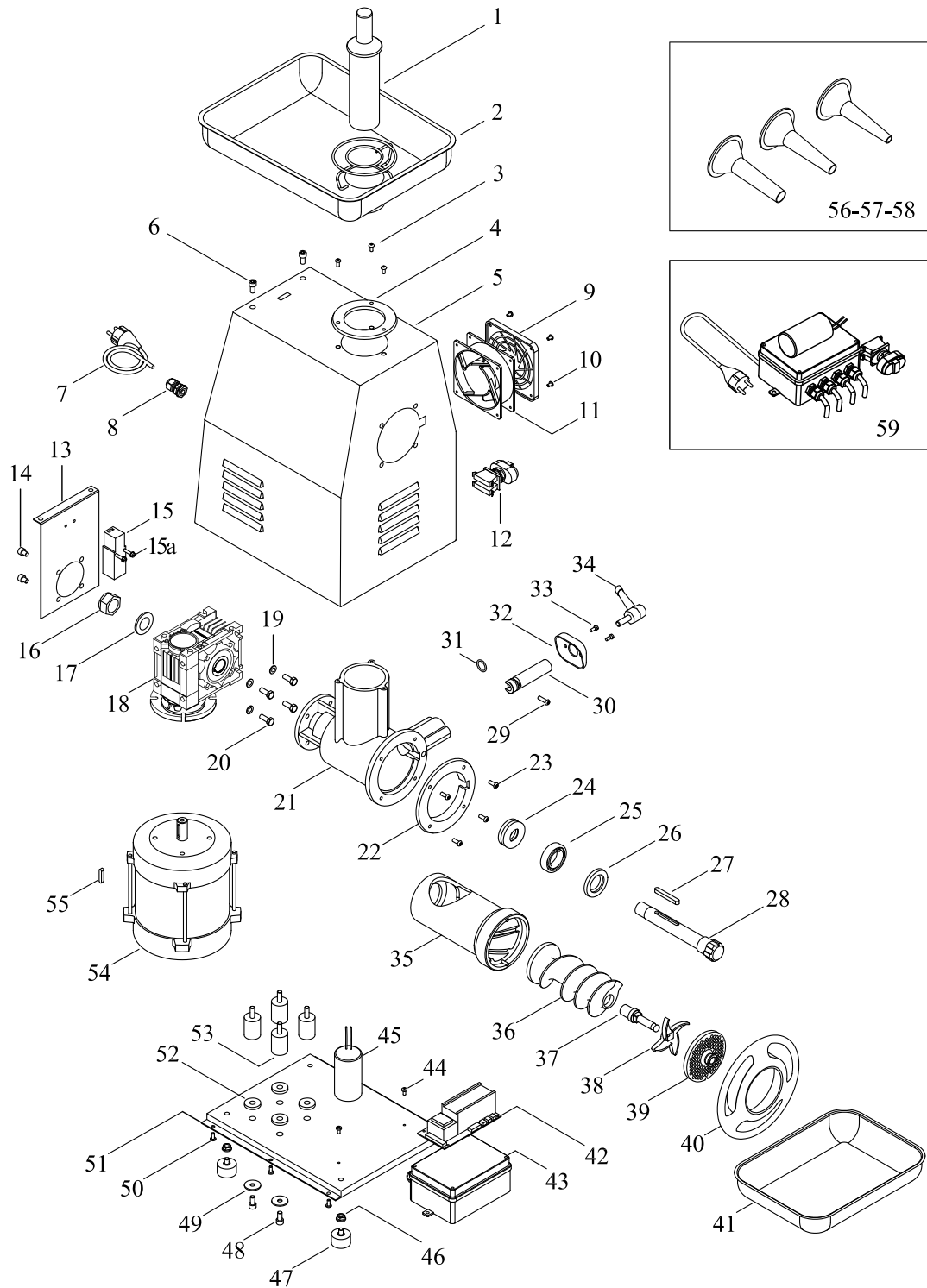
Parts Breakdown

Model MG-IT-0022-C 11053

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
15351	Screw 4x8 for FTS22	1 / 54	15392	Double Gear for FTS22	18	15455	Ring for FTS22	38
15352	Disc Locking Abs DA 80mm. for FTS22	2	15391	Key 3mm for FTS22	19 / 26	15454	Worm Pin for FTS22	41
15353	Screw 5x30 for FTS22	3	15458	Ring 164.5x2 for FTS22	20	15453	Aluminum Worm and Pin for FTS22	42
15380	Back Motor Cover for FTS22	4	15441	Motor Cover - Front for FTS22	21	15451	Jacket for FTS22	43
15381	Bearing 6203 ZZ for FTS22	5 / 28	15444	Brass Oil Cap for FTS22	22	15452	Grub Screw for FTS22	44
15414	Ring for FTS22	6	15459	Washer for FTS22	23	15456	Container MIS.300x220 for FTS22	45
15415	Fan for FTS22	7	15442	Screw 6x20 for FTS22	24	42927	Base Gasket for FTS22	46
15445	Motor Shaft for FTS22	8	15448	Seal for FTS22	25	18658	Base for FTS22	47
15446	Rotor for FTS22	9	15393	Gear for FTS22	27	19378	Bipolar Switch for FTS22	48
20178	Stator for FTS22	10	15394	Seeger of 40 for FTS22	29	42928	Bottom Base Closure for FTS22	49
15386	Stainless Motor Cover for FTS22	12	15395	Transmission Pin for FTS22	32	15360	Rubber Foot for FTS22	50
15370	Rivets for FTS22	13	15450	Jacket Holder for FTS22	33	18657	Capacitor 40 uF for FTS22	51
15387	Oil Seal 40x25x7 for FTS22	14 / 31	15401	Knob for FTS22	34	15410	Screw 8x22 for FTS22	52
15447	Gear Pin for FTS22	15	15443	Screw 6x18 for FTS22	35	15407	Grand PG11 for FTS22	53
15389	Bearing 6203 2RS for FTS22	16 / 30	15400	Plunger for FTS22	36	42926	Cordset Mod.Schuko V.230 for FTS22	55
15390	Propeller Gear for FTS22	17	15449	Hopper for FTS22	37			

Parts Breakdown

Model MG-IT-0032-C 39714



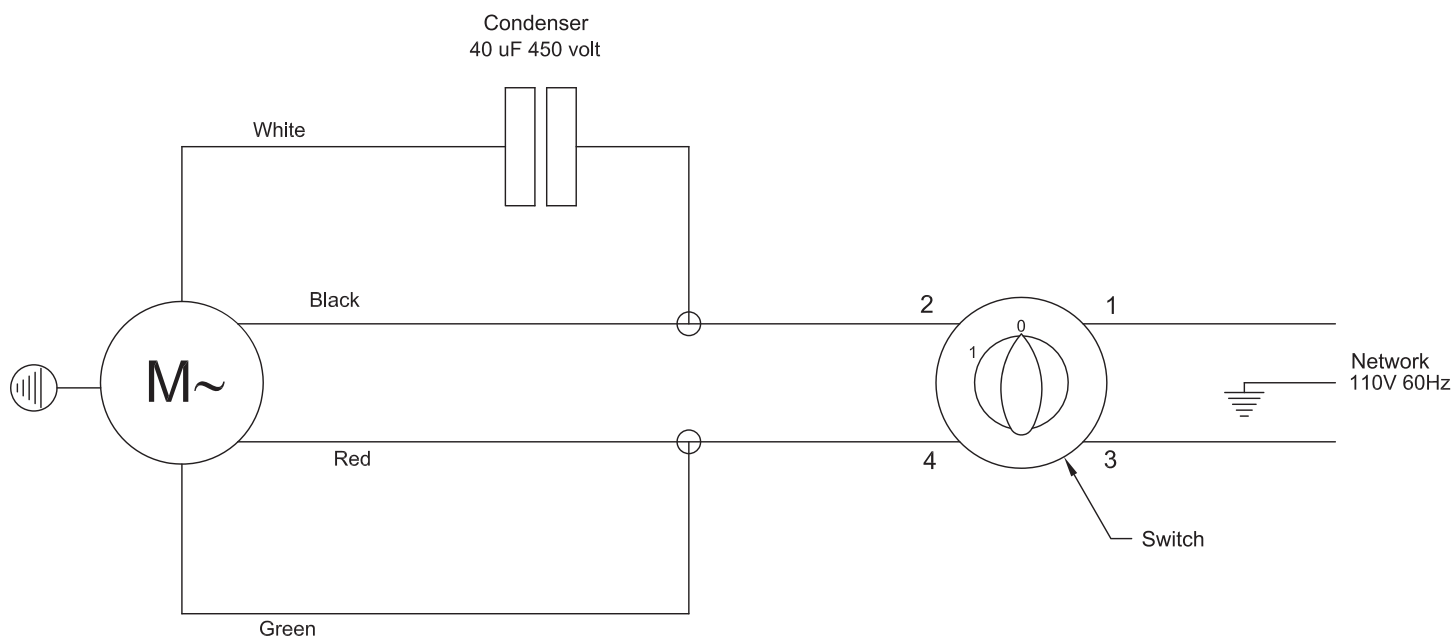
Parts Breakdown

Model MG-IT-0032-C 39714

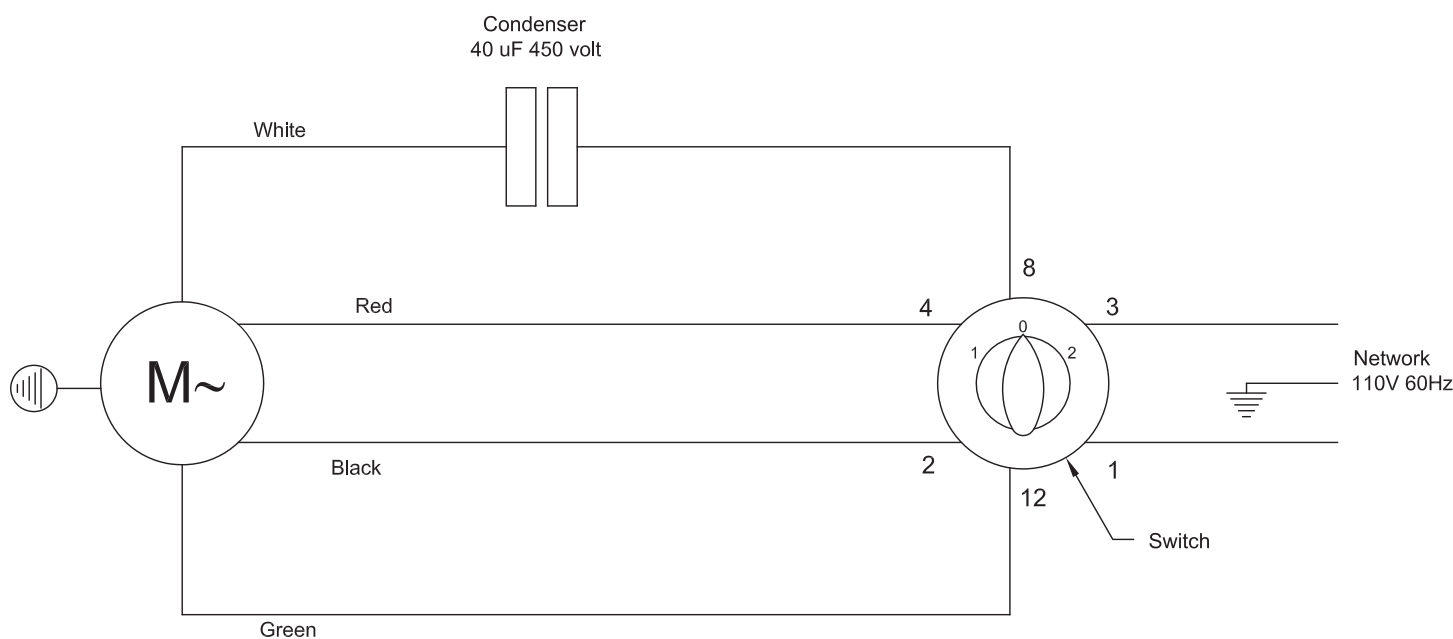
Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
70162	Pestle for TI32R	1	15363	Screw 8x20 for TI32R	20	70202	Wheel Steel Round for TI32R	40
70163	Hopper D76 Big Prot.Mano + Fork for TI32R	2	70183	Internal Aluminum for TI32R	21	15456	Container Mis.300x220 for TI32R	41
70164	Steel Screw 5x12 for TI32R	3	70184	Flange Front Inox for TI32R	22	70204	Circuit Board with Reversal for TI32R	42
70165	Upper Flange Inox D76 for TI32R	4	70185	Steel Screw 6x16 for TI32R	23	70205	Electrical Box + PG for TI32R	43
70166	Casing Steel for TI32R	5	70186	Thrust Bearing 51305 for TI32R	24	70206	Tapping Screw 4.6x10 for TI32R	44
70167	Steel Screw 8x16 for TI32R	6	70187	Bearing 6006 2RS for TI32R	25	70207	Condenser 55 uF for TI32R	45
70168	Cable with Plug Mod.Schuko V.230 for TI32R	7	70188	Oil Seal 30x55x7 for TI32R	26	70208	Self-Locking Nut M8 for TI32R	46
15407	Gland PG11 for TI32R	8	70189	Key 6x6x30 for TI32R	27	70209	Foot Rubber Thread for TI32R	47
70170	Filter only Three Phase for TI32R	9	70190	Pin Driver Helix for TI32R	28	70210	Screw M6x20 for TI32R	48
70171	4x45 Screw for Fan for TI32R	10	70191	Wheat Inox 6x20 for TI32R	29	70211	Washer 6x18x1.5 for TI32R	49
70172	Fan 230V only Single Phase for TI32R	11	70192	Mouth Stopping Pin for TI32R	30	70212	Screw 5x12 for TI32R	50
70173	Switch Triple 24V. Reverse for TI32R	12	70193	Ring 3075 for TI32R	31	70213	Fund Closure for TI32R	51
70174	Bracket Door Micro for TI32R	13	70194	Stud Stainless Steel Lever for TI32R	32	70214	Rubber Anti for TI32R	52
70175	Screw 8x12 for TI32R	14	70195	Steel Screw 5x12 for TI32R	33	70215	Vibration Motor for TI32R	53
70176	Micro Switch for TI32R	15	70196	Lever Stop for Mouth Reels for TI32R	34	70216	Complete Motor V.230 / 60Hz Hp.3 for TI32R	54
70177	Screw + Nut for Micro 5x35 for TI32R	15a	70197	Mouth Meat Inox for TI32R	35	70189	Key 6x6x30 for TI32R	55
70178	Self-Locking Nut M24x1.5 for TI32R	16	70198	Steel Screw for TI32R	36	70218	Funnel Mod.32 Hole 15 for TI32R	56
70179	Washer 25x40x2 for TI32R	17	70199	Pin Knifeholder for TI32R	37	70219	Funnel Mod.32 Hole 20 for TI32R	57
70180	Gear for TI32R	18	11079	#32 Knife Inox for TI32R	38	70220	Funnel Mod.32 Hole 25 for TI32R	58
70181	Washer 8x16x1,5 for TI32R	19	11210	#32 Stainless Steel Plate 10mm with Hub for TI32R	39	70221	Kit Electrical V.230 / 50-60Hz for TI32R	59

Electrical Schematics

Model MG-IT-0012-C 11051

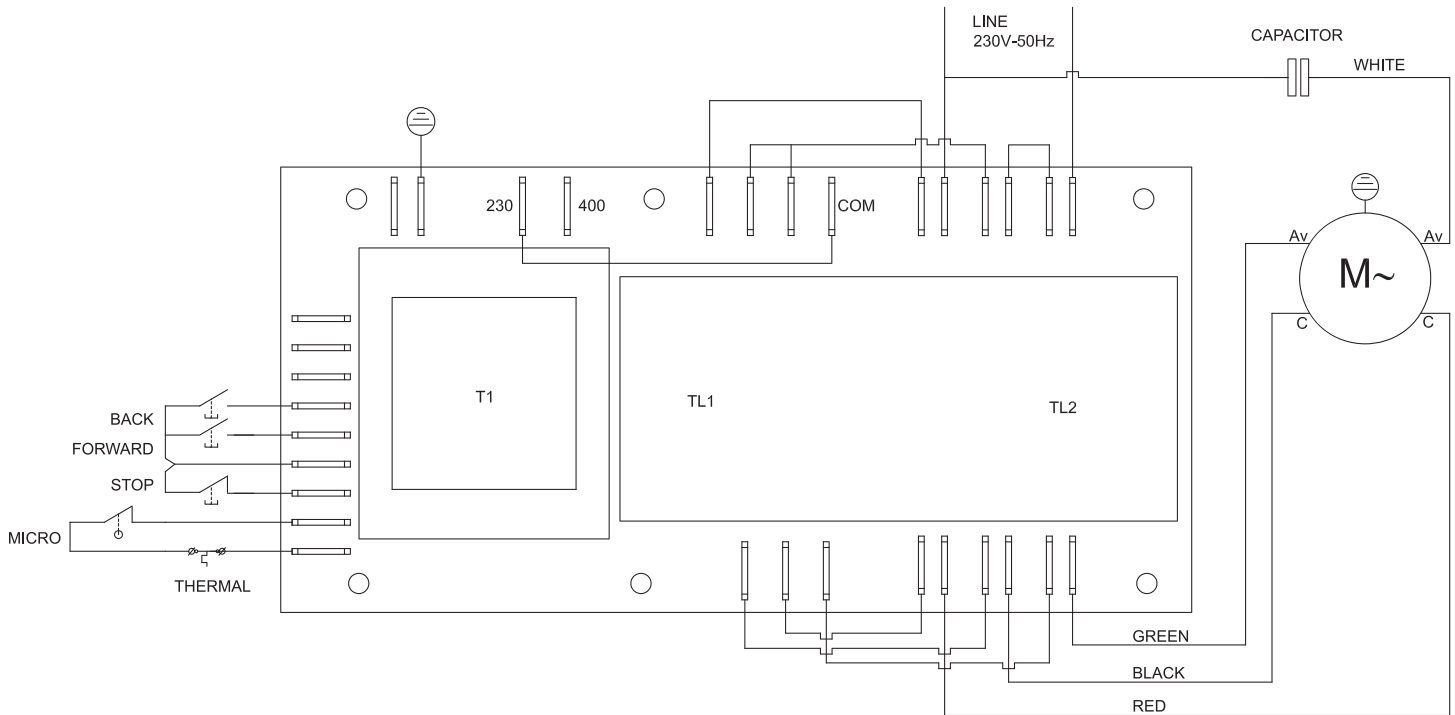


Model MG-IT-0022-C 11053



Electrical Schematics

Model MG-IT-0032-C 39714





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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (specify): _____

☐ Other (specify): _____

Model Name: _____ Model Number: _____ Serial Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____ Date of Installation (MM/DD/YYYY): _____

Would you like to extend the warranty? ☐ Yes ☐ No

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 5,000 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 5000 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 5,000 productos con origen a nivel mundial.

