



***Meat Tenderizer***  
***Model MT-BR-0400***  
***Item 17847***  
***Instruction Manual***



*Revised - 10/04/2016*

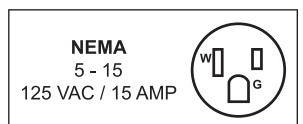


**STOP**

**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](http://www.omcan.com)

Toll Free: 1-800-465-0234  
Fax: 905-607-0234  
Email: [service@omcan.com](mailto:service@omcan.com)  
[www.omcan.com](http://www.omcan.com)



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Model MT-BR-0400

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## ***General Information***

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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.

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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***

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**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.**

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**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***

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- For maintenance or cleaning, keep the machine unplugged and remove any movable parts.
- Handle the Rollers (Pic.2, #2) with care, they have very sharp blades. Remove them using the Rollers Extractor (Pic. 2, #1).
- Never use any kind of instruments to put the meat into the Protection Lid (Pic. 4, #1) opening.
- Never lift the Lid (Pic. 4, #1) before the Rollers have stopped moving.
- Never put water directly on the machine. To clean the machine use a wet cloth.

# ***Safety and Warranty***

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**ALWAYS UNPLUG THE MACHINE BEFORE CLEANING OR MAINTENANCE.**

## **SAFETY PROCEDURES AND NOTES BEFORE TURNING THE MACHINE ON**

### **IMPORTANT**

Carefully read ALL INSTRUCTIONS of this manual before turning the machine ON. Make sure the operator is familiar with the appliance and understands all information contained in this manual. If you have any questions contact Omcan at 1-800-465-0234.

### **DANGER**

A damaged power cable can cause damage to the unit or injury to the operator. Before every use, check the conditions of all wires and cables.

## **RECOMMENDATIONS**

Be sure ALL INSTRUCTIONS in this manual are thoroughly understood. Every function and operational procedure have to be fully understood by the operator. Any manual command shall be done only if the operator is certain it is the correct one. In the case of a power shortage, immediately turn the machine OFF. Only use recommended or equivalent lubricants, oils or greases when servicing the unit. Do not let water, dirt or dust get into the mechanical or electrical components of the unit. DO NOT MODIFY original characteristics of the machine. DO NOT REMOVE, TEAR OFF OR TAMPER any safety or identification labels. If any labels have been removed or are no longer legible contact your nearest dealer for a replacement.

## **DANGEROUS PARTS**

The device has parts that are connected to high voltage. These parts may cause severe electrical shocks or even be fatal if touched. Never touch controls, such as switches, buttons, keys and knobs, with wet hands, clothes and/or shoes. The operator could be exposed to severe electrical shocks or a fatal situation.

## **WARNINGS**

The operator has to be familiar with the position of the ON/OFF switch. Before any kind of maintenance, turn the machine off and remove the plug from its socket. Make sure there is enough space for comfortable operation. Water or oil spilled is dangerous and operation should be stopped until the spill is removed. Make sure the floor is clean and dry. Before to using any controls (switch, buttons, turn keys or levers) be sure the control is the correct one. Check this manual for further details if necessary. Never use a control (switch, buttons, lever) unadvisedly. If operated by two or more persons, coordinate signals for each operation step. Every step of the operation shall only be taken if the signal has been made.

# ***Safety and Warranty***

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**DO NOT WEAR LOOSE-FITTING CLOTHING, PARTICULARLY WITH OPEN SLEEVES;  
WHERE NECESSARY USE SUITABLE HEADGEAR TO HOLD BACK HAIR.**

## **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 [www.omcan.com/warranty.html](http://www.omcan.com/warranty.html) for complete info.

### **WARNING:**

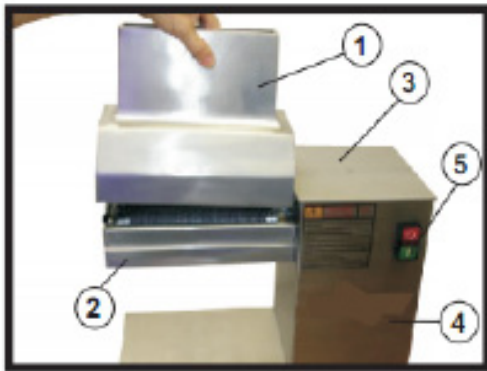
The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

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!**

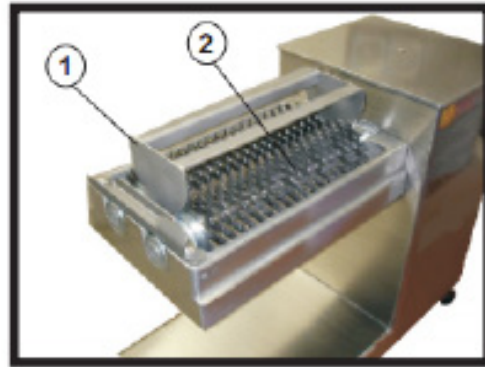
# Technical Specifications

**Picture -01**



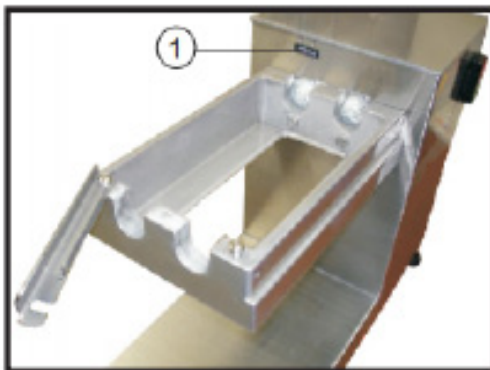
1. Protection Lid
2. Rollers Support
3. Motor Cabinet Cover
4. Motor Cabinet
5. ON/OFF Switch

**Picture -02**



1. Rollers Exterior
2. Rollers

**Picture -03**



1. Safety Switch

**Picture -04**



1. Protection Lid
2. ON/OFF Switch
3. Motor Cabinet

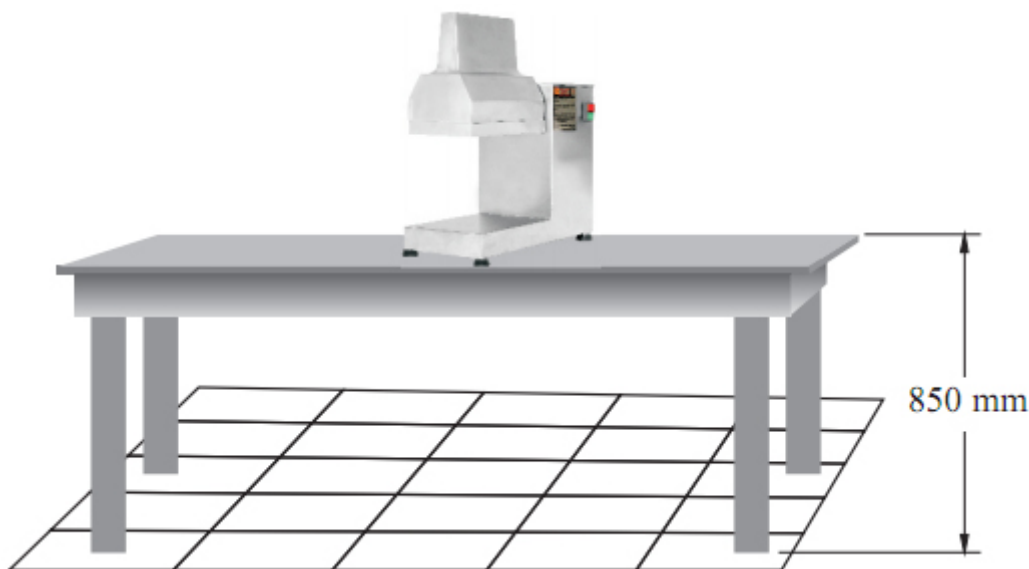
# Technical Specifications

The meat tenderizer has a Safety Switch (Pic. 3, #1) to switch the machine OFF as soon as the Protection Lid (Pic. 4, #1) is lifted. The meat tenderizer is a table top machine with the ability to process various different kinds of meat. NEVER USE FROZEN MEAT OR MEAT WITH BONES.

|                           |                                          |
|---------------------------|------------------------------------------|
| <b>Model</b>              | <b>MT-BR-0400</b>                        |
| <b>Horsepower</b>         | 1/2                                      |
| <b>Electrical</b>         | 110V / 60Hz / 1                          |
| <b>Average Production</b> | 400 kg/h                                 |
| <b>Consumption</b>        | 0.37 kw/h                                |
| <b>Oil Capacity</b>       | 250 ml                                   |
| <b>Weight</b>             | 59.4 lbs. / 26.9 kgs.                    |
| <b>Dimensions (DWH)</b>   | 8.7" x 18.5" x 20.9" / 220 x 470 x 530mm |
| <b>Item Number</b>        | 17847                                    |

## Installation

The tenderizer should be placed on a level working surface, preferably 850 mm (33.46") above the floor (Pic. 05). The source voltage must be the same as the motor voltage. The cord plug, features two flat pins and one round pin (grounding). It is mandatory that the three pins are not damaged. To move the Protection Cover (Pic. 1, #1) lift it. Lateral movements might damage the machine. Before lifting the Protection Cover make sure the machine is completely still and the power cable has been unplugged from the socket.



**Picture 5**

Suggested Height:  
850mm/33.46"

## PRE-OPERATION

Be sure the meat tenderizer is stable. Before operation, wash the removable parts with hot water and neutral soap, rinse and dry before reassembling the parts. Check the oil regularly. If necessary, top up the oil to the indicated height. Use Omcan Food Grade Mineral Oil (Item 27336) or a similar oil with the same characteristics.

## STARTING

### IMPORTANT

When any removable part of the machine has to be removed, switch the machine OFF and unplug it. Wait until the Rollers (Pic. 12, #1) have completely stopped before to lifting the Protection Lid (Pic. 4, #1). The Protection Lid (Pic. 4, #1) MUST be fitted properly before every use. To start the machine press the ON/OFF Switch (Pic. 4, #2) placed on the cabinet side. Model MT-BR-0400 has a safety switch that does not allow the machine to work without the Protection Lid (Pic. 4, #1).

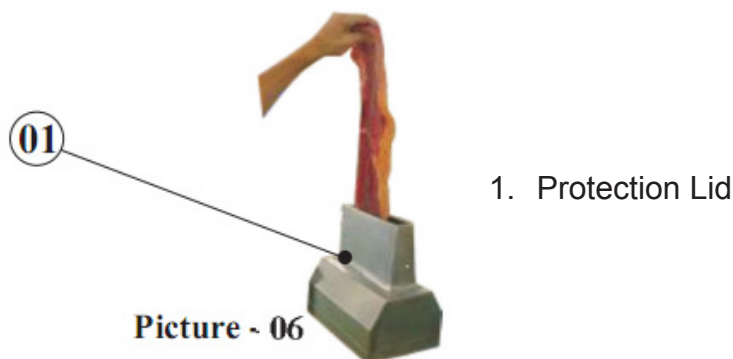
## HOW TO INTRODUCE THE MEAT

The meat tenderizer is a LOW ROTATING machine. Its operation is simple, however it needs the full attention of the operator to avoid any accidents. Place the meat to be processed inside the Protection Lid opening and freely let it go into the machine.

### ATTENTION

Under no circumstances should any kind of instrument be used to push the meat inside the Protection Lid (Pic. 6, #1).

**Meat sizes up to 20 cm (about 8") and 2 cm thick (about 4/5")**



# Operation

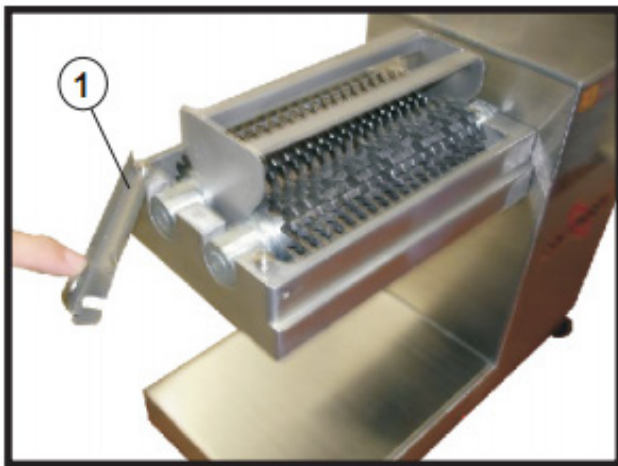
## REMOVING AND REPLACING THE ROLLERS

Removing the Rollers requires the full attention from the operator to avoid possible accidents.

- Lift the Protection Lid (Pic. 1, #1).
- Draw the Rollers key (Pic. 7, #1).
- Lift the Rollers Extractor (Pic. 8, #1), first the backside, bending it to come out from the Rollers Support (Pic. 8, #2), then place the Rollers Extractor (Pic. 9, #1) on a leveled surface.
- Observe that each Roller has on its backside figure indicating its right position into the Rollers Support (Pic. 09).
- Withdraw one Roller at a time (Pic.10/11).

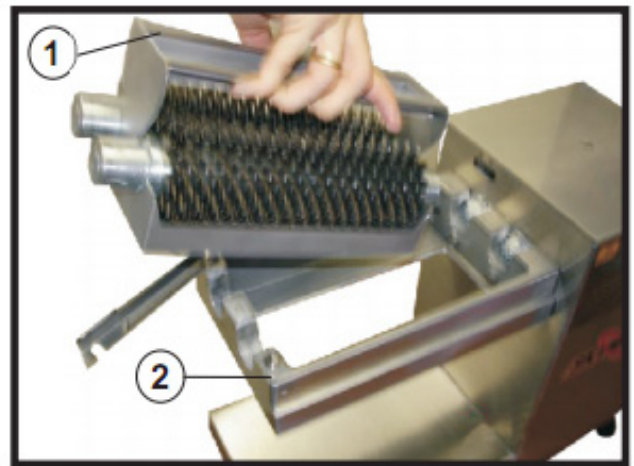
To replace the Rollers follow the reverse procedure.

**Picture -07**



1. Rollers

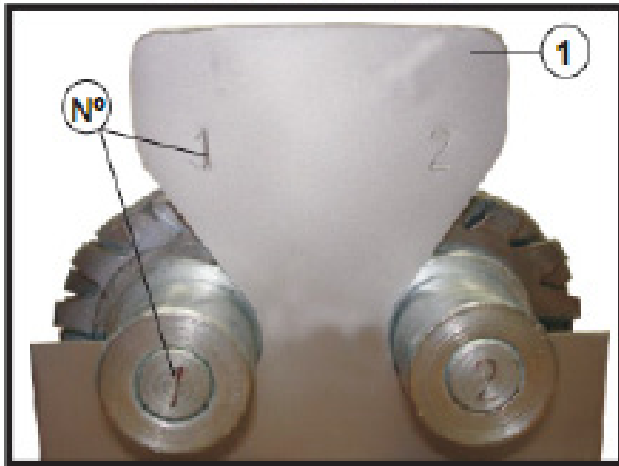
**Picture -08**



1. Rollers Extractor  
2. Rollers Support

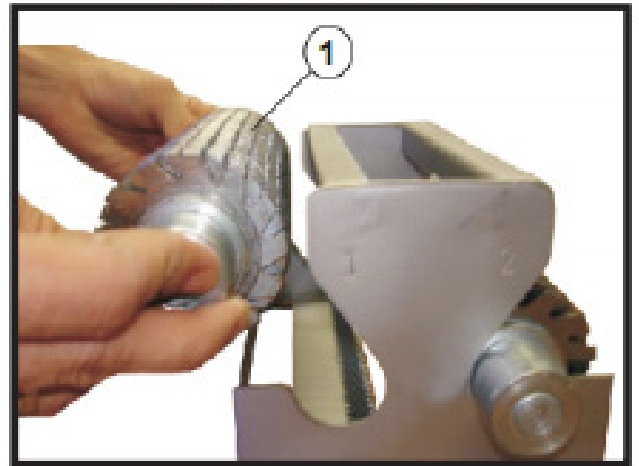
# Operation

**Picture -09**



1. Rollers Extractor

**Picture -10**

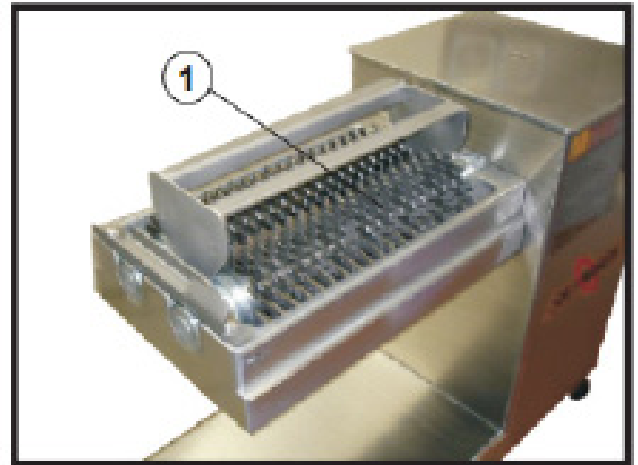


1. Roller

**Picture -11**



**Picture -12**



1. Roller

## RECOMMENDATIONS

Make sure your hair is tied up to avoid getting caught by turning parts which could lead to serious injury. The operation must be a trained or skilled personnel. Never touch turning parts with your hands or with any other objects. NEVER operate the machine without all original safety devices functioning properly.

# **Maintenance**

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## **AFTER FINISHING THE WORK**

After every operation, TURN THE MACHINE OFF by switching the machine OFF and removing the plug from the socket before cleaning the machine. Never clean the machine unless it has come to a complete stop. Put all components back to their functional positions before turning it ON again. Check the level of oil regularly. DO NOT place your fingers in between belts, pulleys, chains or gears.

## **DANGER**

Any maintenance of the machine while in operation is dangerous. TURN IT OFF BY SWITCHING OFF AND PULLING THE PLUG OUT OF THE SOCKET PRIOR TO MAINTENANCE.

## **IMPORTANT**

Pull the plug out of its socket when an emergency arises.

## **RECOMMENDATIONS**

Electrical or mechanical maintenance can only be performed by qualified personnel. The operator or technician in charge has to be sure that the machine is TOTALLY SAFE before maintenance.

## **CLEANING**

All the parts that come in contact with meat must be washed with hot water and neutral soap, rinse and dried them before replacing them. To clean the other parts of the machine use a wet cloth. Before using the machine replace all into the machine. Never use hard or damaging objects. Never use objects that can stick to the Rollers. Use a nylon brush to remove food and to clean the Rollers blades. Wash all the parts with hot water and neutral soap, rinse and dry.

## **IMPORTANT**

Never clean the machine while it is connected to the power source, always unplug it. Before lifting the Protection Lid (Pic. 4, #1), wait until the Rollers (Pic. 2, #2) are completely stopped. Observe the position of the Rollers before to removing them and replace them to their original position.

## **ROUTINE INSPECTION**

When checking the tension of the belts or chains, DO NOT put your fingers between the belts, the chains or the gears. Check if motors, belts, chains or gears and the turning or any sliding parts of the unit produce abnormal noises. Check the tension of the belts and chains and replace them when the belt, chain or gears show signs of being worn out. When checking the tensions of belts or chain, DO NOT put your fingers between belts, pulleys, chains and gears. Check protection and safety devices to make sure they are working properly.

# Troubleshooting

The MT-BR-0400 was designed to operate with minimal maintenance but wearing caused by long use may cause some malfunctions. If such problem occurs with your meat tenderizer refer to the below table for the most common situations and their recommended solutions.

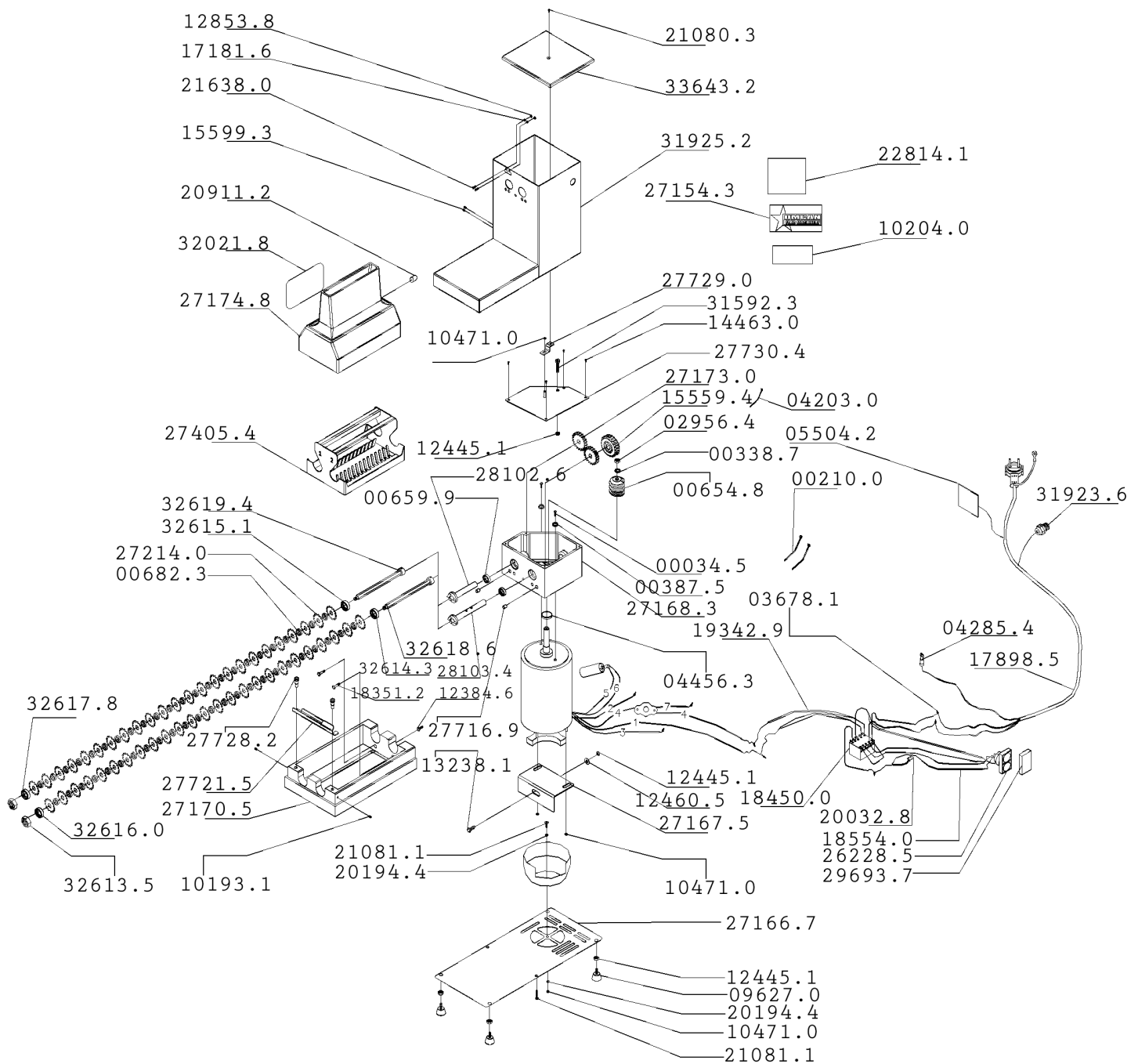
| PROBLEMS                       | CAUSES                                     | SOLUTIONS                                          |
|--------------------------------|--------------------------------------------|----------------------------------------------------|
| Rollers stop during operation. | Electric shortage.                         | Check if the plug is in the socket.                |
|                                | Worm and Crown excessively worn out.       | Call Technical Assistance.                         |
|                                | Power cord has poor connection.            |                                                    |
|                                | Machine is unplugged.                      | Plug in the power cord.                            |
|                                | The Protection Lid is not fitted properly. | Correct the Protection Lid position.               |
| Smoke or Burnt smell.          | Problem with the Contactor.                | Call Omcan Technical Assistance at 1-800*465-0234. |
|                                | Problem with the electric motor.           | Call Omcan Technical Assistance at 1-800-465-0234. |
| Rollers delay to turn.         | Starting Capacitor has failed.             | Call Omcan Technical Assistance at 1-800-465-0234. |
| Abnormal noises.               | Faulty Bearings.                           | Call Omcan Technical Assistance at 1-800-465-0234. |
|                                | Empty oil reservoir.                       | Fill the oil reservoir.                            |

## REFERENCE

| Item Number | Model Number | Description                                                                     | Manufacturer Model Number |
|-------------|--------------|---------------------------------------------------------------------------------|---------------------------|
| 17847       | MT-BR-0400   | Meat Tenderizer 882 lb / 400 kg per hour<br>Production 0.5 HP / 373 W 110V/60/1 | ABN-HD                    |

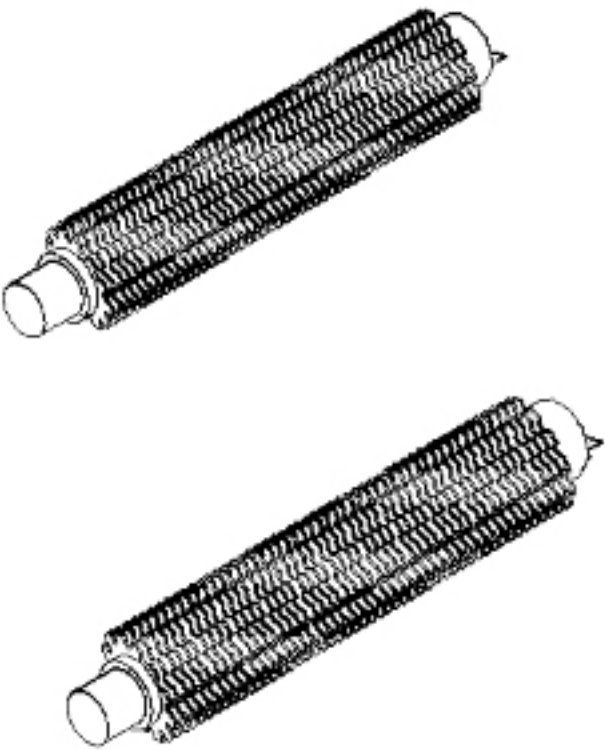
# Parts Breakdown

**Model MT-BR-0400** 17847



# Parts Breakdown

**Model MT-BR-0400** 17847

|                                                                                     |         |
|-------------------------------------------------------------------------------------|---------|
|  |         |
| A1 Roller Kit                                                                       | 28101.8 |

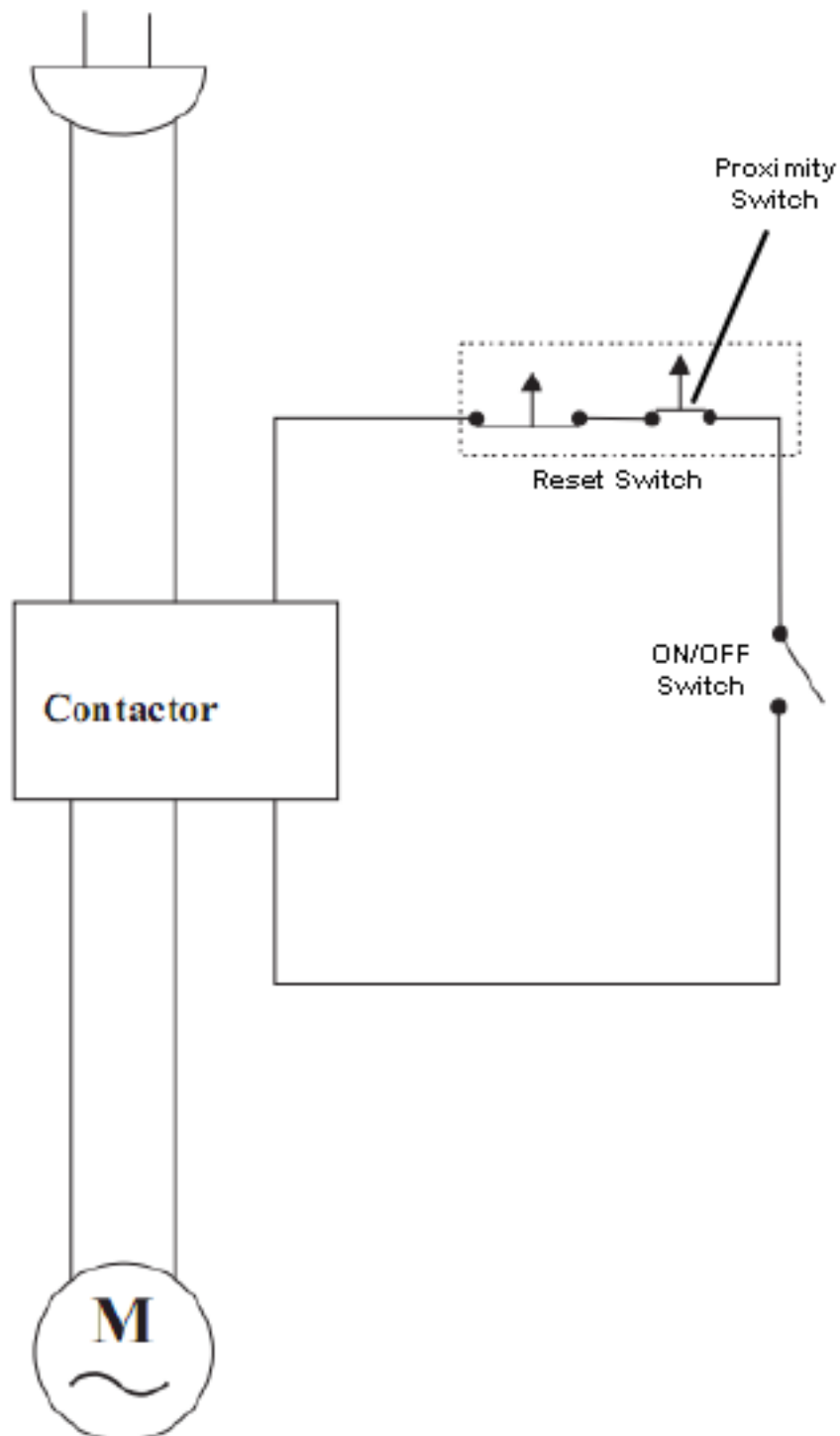
# Parts Breakdown

## Model MT-BR-0400 17847

| Item No. | Description                                      | Position | Item No. | Description                                    | Position | Item No. | Description                          | Position |
|----------|--------------------------------------------------|----------|----------|------------------------------------------------|----------|----------|--------------------------------------|----------|
| 30319    | Screw 1/4 x 3/8 for ABN-HD                       | 00034.5  | 30305    | Cable 3x1.0mm with Plug for ABN-HD             | 17868.5  | 38078    | Roll Lock Pin for ABN-HD             | 27728.2  |
| 27688    | Clamp K22 (T 50R) for ABN-HD                     | 00210.0  | 38084    | Screw M8x40 DIN 933 Stainless Steel for ABN-HD | 18351.2  | 38056    | Holder Cover for ABN-HD              | 27729.0  |
| 30186    | Wire Passer Molde 0922231 for ABN-HD             | 00218.6  | 18665    | Contactora 110V 50/60HZ for ABN-HD             | 18450.0  | 38058    | Head Cover for ABN-HD                | 27730.4  |
| 38064    | Washer P 1/2 ZB for ABN-HD                       | 00338.7  | 38091    | Black Electric Wire 1x380mm for ABN-HD         | 18554.0  | 38094    | Rolls Set for ABN-HD                 | 28101.8  |
| 38066    | Washer L 5/16 for ABN-HD                         | 00387.5  | 38069    | FIO 0.75mm x 80mm for ABN-HD                   | 19342.9  | 38060    | Driven Shaft for ABN-HD              | 28102.6  |
| 38065    | Screw for ABN-HD                                 | 00654.8  | 38090    | Reed Switch for ABN-HD                         | 20032.8  | 20028    | Driving Shaft for ABN-HD             | 28103.4  |
| 20029    | Retainer 00790BR for ABN-HD                      | 00659.9  | 38096    | Encapsulated Magnet for ABN-HD                 | 20033.6  | 38100    | Motor 0.5CV HD for ABN-HD            | 28889.6  |
| 38074    | Blade Spacer for ABN-HD                          | 00682.3  | 38087    | ARR.L.A5.3 DIN 125 INOX for ABN-HD             | 20194.4  | 38101    | Motor 0.5CV 60HZ for ABN-HD          | 28890.0  |
| 38063    | Nut 1/2 ZB for ABN-HD                            | 02956.4  | 38052    | Magnet Diam. 8x4mm for ABN-HD                  | 20911.2  | 27724    | Silicone Protection Cap for ABN-HD   | 29693.7  |
| 27696    | Nylon Cover Cn 4478 for ABN-HD                   | 03678.1  | 38047    | Screw M6x12 DIN 963 for ABN-HD                 | 21080.3  | 38057    | Gear Box for ABN-HD                  | 31592.3  |
| 27699    | Cramp T 18R Small for ABN-HD                     | 04203.0  | 27711    | Screw M5x10 DIN 933 Stainless Steel for ABN-HD | 21081.1  | 27726    | Cord Holder PG13.5 LC+P/9 for ABN-HD | 31923.6  |
| 38089    | Pre Isolating Terminal for ABN-HD                | 04285.4  | 38046    | Screw PFS M3x12 DIN 965 INOX for ABN-HD        | 21638.0  | 38049    | Structure for ABN-HD                 | 31925.2  |
| 38068    | O Ring 61 x 54 x 3.5 mm FIO for ABN-HD           | 04456.3  | 38050    | Caution Label for ABN-HD                       | 22814.1  | 38053    | Marked Direction Cover for ABN-HD    | 32021.8  |
| 27701    | MB for ABN-HD                                    | 05504.2  | 24026    | On/Off Switch for ABN-HD                       | 26228.5  | 38077    | Two Rollers for ABN-HD               | 32613.5  |
| 38093    | Rubber Foot M8x15mm for ABN-HD                   | 09627.0  | 30364    | Omcana Logo (Machines) for ABN-HD              | 27154.3  | 38083    | Rear Ring Roller 1 for ABN-HD        | 32614.3  |
| 38095    | Screw M4x16 DIN 916 INOX for ABN-HD              | 10193.1  | 38097    | Structure for ABN-HD                           | 27160.8  | 38072    | Second Ring Roller 2 for ABN-HD      | 32615.1  |
| 27704    | ID Label Motor/Resist for ABN-HD                 | 10204.0  | 38098    | Cover for ABN-HD                               | 27164.0  | 38076    | Front Ring Roller 1 for ABN-HD       | 32616.0  |
| 38055    | Nut M5 DIN 934 Stainless Steel for ABN-HD        | 10471.0  | 38092    | Bottom Protection for ABN-HD                   | 27166.7  | 38075    | Front Ring Roller 2 for ABN-HD       | 32617.8  |
| 16416    | Screw M6x12 DIN 933 Stainless Steel for ABN-HD   | 12384.6  | 38088    | Stabilizer                                     | 27167.5  | 38082    | Shaft Roller for ABN-HD              | 32618.6  |
| 16421    | Screw Nut M8 934 for ABN-HD                      | 12445.1  | 38067    | Head White for ABN-HD                          | 27168.3  | 38071    | Rolling Shaft 2 for ABN-HD           | 32619.4  |
| 16423    | Washer L.A8.4 Stainless Steel for ABN-HD         | 12460.5  | 38080    | Support Rollers (Ash) for ABN-HD               | 27170.5  | 38048    | Cover for ABN-HD                     | 33643.2  |
| 38044    | Nut M3 DIN 934 Stainless Steel for ABN-HD        | 12853.8  | 38061    | Gears Z20 for ABN-HD                           | 27173.0  | 38051    | Attention Oil Label for ABN-HD       | 33916.4  |
| 38086    | Screw M8x16 for ABN-HD                           | 13238.1  | 38099    | Protection Lid for ABN-HD                      | 27174.8  | 38054    | Protection Lid for ABN-HD            | 34731.0  |
| 16435    | Screw M4x10 for ABN-HD                           | 14463.0  | 38073    | Blade for ABN-HD                               | 27214.0  | 38070    | Thermal Protection for ABN-HD        | 38522.0  |
| 38062    | Crown ABL for ABN-HD                             | 15559.4  | 38059    | Comb Set for ABN-HD                            | 27405.4  | 38081    | PFS M4x12 DIN 916 INOX for ABN-HD    | 42559.1  |
| 30279    | Screw B.3.5x9.5 DIN 7971 for ABN-HD              | 15599.3  | 38085    | Centering Pin for ABN-HD                       | 27716.9  |          |                                      |          |
| 38045    | Washer L.A3.2 DIN 125 Stainless Steel for ABN-HD | 17181.6  | 38079    | Roll Lock for ABN-HD                           | 27721.5  |          |                                      |          |

# Electrical Schematics

**Model MT-BR-0400** 17847



## Notes

[illegible]



# 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:

**[www.omcan.com/warrantyregistration.html](http://www.omcan.com/warrantyregistration.html)**

**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](mailto: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 3,500 globally sourced products.

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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 3500 produits provenant du monde entier.

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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 3,500 productos con origen a nivel mundial.

