



Potato Peeler
Model PE-BR-0025
Item 20367
Instruction Manual



Revised - 04/18/2018



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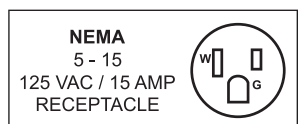


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General Information

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 bon 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

ATTENTION

Always unplug the machine before cleaning or maintenance.

IMPORTANT

This equipment is not to be used by persons (including children) with any physical or mental disabilities, or without operation experience and knowledge, only acquired by means of instruction and supervision of a security staff.

Safety and Warranty

IMPORTANT

If the cord is not in a condition to be used, to avoid accidents it must be replaced through the supplier, an authorized technician or someone qualified for the service.

DANGERS

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

WARNINGS

The operator has to be familiar with the position of the ON / OFF switch to make sure the switch is easily accessed when necessary. Before any kind of maintenance, physically remove the plug from its socket. Provide space for comfortable operation to avoid accidents. Water or oil spilled on the floor will be slippery and dangerous. Make sure the floor is clean and dry. Never use a manual command (switch, buttons, lever) without full understand of the function. If any work is to be made by two or more persons, coordination signs will have to be given for each operation step. Every step of the operation shall be taken only if a sign has been made and responded.

RECOMMENDATIONS

In case of power shortage, immediately turn the machine OFF. Use recommended or equivalent lubricants, oils or greases. Avoid mechanical shocks as they may cause failures or malfunction. Do not allow water, dirt or dust to penetrate the mechanical or electrical components of the machine. DO NOT MODIFY the original characteristics of the machine. DO NOT MODIFY original characteristics of the machine. DO NOT REMOVE, TEAR OFF OR TAMPER any safety or identification labels of the machine. If any label has been removed or is no longer legible, contact your nearest dealer for a replacement.

SAFETY PROCEDURES AND NOTES BEFORE SWITCHING THE MACHINE ON

IMPORTANT

Carefully read ALL instructions of this manual before turning the machine ON. Be sure to be familiar with the instructions and that you understand all information contained in this manual. If you have any questions, contact your nearest dealer.

DANGER

An electric cable or electric wire with a damaged jacket or bad insulation could cause electrical shocks as well as electrical leaks. Before using the equipment, check conditions of all wires and cables.

RECOMMENDATIONS

Be sure ALL instructions in this manual have been thoroughly read and understood. Every function and operational procedure has to be understood by the operator. Any manual command (switch, button or lever) shall be given only after being sure it is the correct one.

PRECAUTIONS

The electric cable has to be compatible with the power required by the machine. Cables touching the floor or

Safety and Warranty

close to the machine need to be protected against short circuiting.

ROUTINE INSPECTION

RECOMMENDATIONS

When checking the tension of the belts or chains, DO NOT introduce your fingers between the belts, pulleys, chain and gears.

PRECAUTIONS

Check the motor and turning or sliding parts of the machine, in case of abnormal noises. Check the tension of the belts and chains and replace the set when belt, chain or gears show signs of being worn out. When checking tension belts or chain, DO NOT introduce your fingers between belts, pulleys, chains and gears. Check protections and safety devices to make sure they are working properly.

1. Unplug the machine when you need to remove any removable part during cleaning, maintenance or any other operation.
2. Never make use of any tool or instrument that is not originally part of the machine during any operation.
3. Never touch the Abrasive Disc when the machine is working because it can cause injury.
4. Keep hands away from moving parts.
5. When replacing the Abrasive Disc, ensure that it perfectly fits into the Central Shaft Pin to avoid damages to the machine.

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 for complete info.

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	PE-BR-0025
HP	1 HP
Consumption	0.73 kW/h
Capacity	55 lbs. / 24.9 kgs.
Output	1100 lbs/hr. / 499 kgs/hr.
Electrical	110V/60/1
Weight	99 lbs. / 44.9 kgs.
Dimensions	26.4" x 21.6" x 45.5" / 671 x 549 x 1156mm
Item Number	20367

Installation

The Potato Peeler must be installed onto a stable working surface. Verify the voltage of the power source it will be connected to (110V). The power cord has two flat pins and one round pin for grounding). It is mandatory that the three pins are properly connected before using the equipment. It is recommended to install the machine close to a sewer or to canalize the residues by extending the Exit Tube located on the lower part of the machine.

IMPORTANT

Make sure the Abrasive Disc is well placed on the Central Shaft Pin before switching the machine on.

Check if the Potato Peeler is firm in its position. Install the water entrance and exit. Check if the inner abrasive disc walls are properly placed. Observe the link attachment with the lock.

Operation

IMPORTANT

Under no circumstances touch the Abrasive Disc when it is in moving. Secure the lid, open the water tap, set the timer and activate the ON/OFF switch. With the machine on and with water falling at the center of the abrasive disc, pour the product to be processed inside it. For the PE-BR-0025, put 25 Kg of potatoes at most. The working time varies from one to five minutes. If the potatoes are being peeled to irregularly, it is possible to observe the process through the lid opening. The PE-BR-0025 is designed to process normal shaped potatoes, any other vegetable with irregular shape will need a manual finishing even after processing. To remove the peeled product, keep the machine running, shut down the water and open the door by pulling the lock upwards. Lift it until the side lock and keep the door open. This way the product will be expelled. To close

Operation

the door, release the side lock by pulling it sideways.

Do not operate the machine with long hair which might touch any part of the machine because it may lead to serious accidents. Tie your hair up well and/or cover your hair with a scarf. Only trained or skilled personnel shall operate this machine. NEVER operate the machine without all original safety devices in perfect condition.

Maintenance

Keep the machine clean. Always TURN THE MACHINE OFF by removing the plug from the socket before cleaning it. 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. Do not place your fingers in between belts, pulleys, chains and gears.

DANGER

Every maintenance operation is dangerous when the machine is ON. TURN IT OFF BY PULLING THE PLUG OUT OF THE SOCKET DURING MAINTENANCE.

IMPORTANT

Always remove the plug from the power point in any case of emergency.

CLEANING

To conduct the proper cleaning of the machine, follow the instructions below:

1. Remove the internal lining by lifting it upwards. Clean this part with plenty of water.
2. Turn the empty machine on and let it function for a few minutes while adding water.
3. Switch OFF the machine and unplug it, then wait until the Abrasive Disc has stopped moving completely.
4. Rub the external part of the machine with a wet cloth.
5. Remove the Abrasive Disc by lifting vertically.
6. Use a brush with nylon bristles and plenty of water to clean the disc.
7. Replace the internal lining, minding the lock attachment.
8. Replace the disc on the machine proceeding inversely. Make sure the disc fits proper to the pin of the central shaft.

IMPORTANT

Never use water jets to wash the machine.

IMPORTANT

Take care of your machine and use it properly and with responsibility. It will bring you benefits.

Troubleshooting

PROBLEMS, CAUSES AND SOLUTIONS

The Potato Peeler was designed to operate with minimum maintenance. However, some irregularities may occur during its operation due to the natural wear caused by the use of the equipment. If there is any problem with your machine, check the below table for possible solutions.

Problems	Causes	Solution
The machine does not turn ON.	Power outage. Problem on internal or external electric circuit of the machine.	Check if there is power. Call a qualified technician.
Burnt smell or smoke.	Problem on the internal or external electric circuit of the machine.	Call a qualified technician.
The machine turns on but when the product is placed on the disc, it stops or spins in low rotation.	Skidding belts or problems with the electric motor.	Call a qualified technician.
Strange noises.	Abrasive Disc is misplaced. There are damaged ball bearings.	Place the Abrasive Disc appropriately on the Central Shaft Pin. Call a qualified technician.
Water leak in the bottom of the machine.	Damaged retainer.	Call a qualified technician.

ADJUSTMENTS AND REPLACEMENT OF COMPONENTS

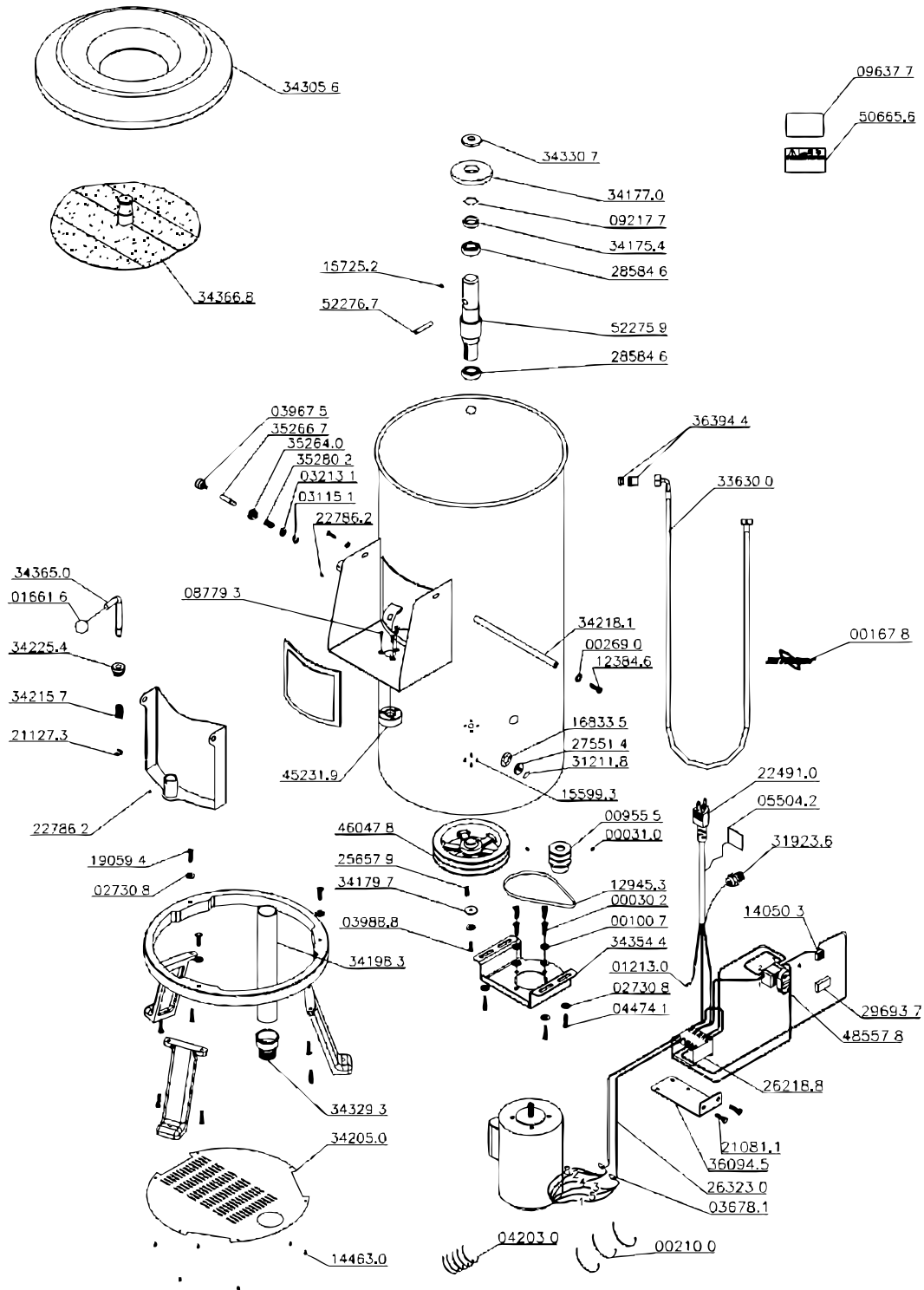
The Abrasive Disc is covered with an aluminum oxide layer responsible for the food peeling. After some time, the aluminum oxide wears out and the efficiency of the machine decreases. The Abrasive Disc must then be replaced.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
20367	PE-BR-0025	Peeler Potato 55 lb / 25 kg 1 HP / 746 W 110V/60/1	DB-25HD

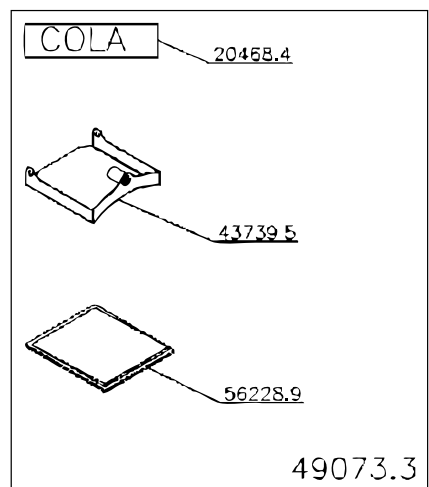
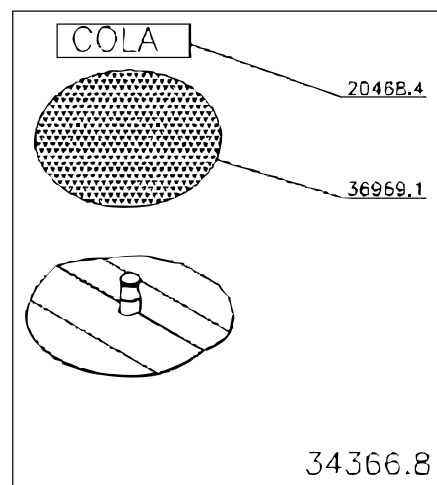
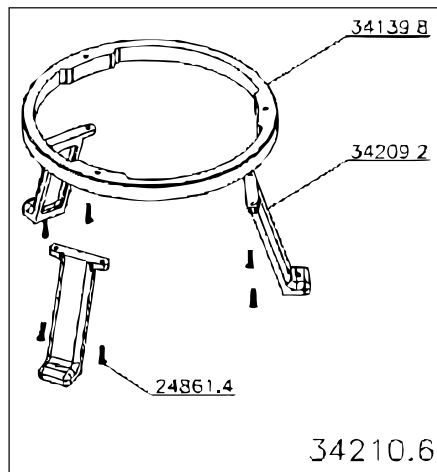
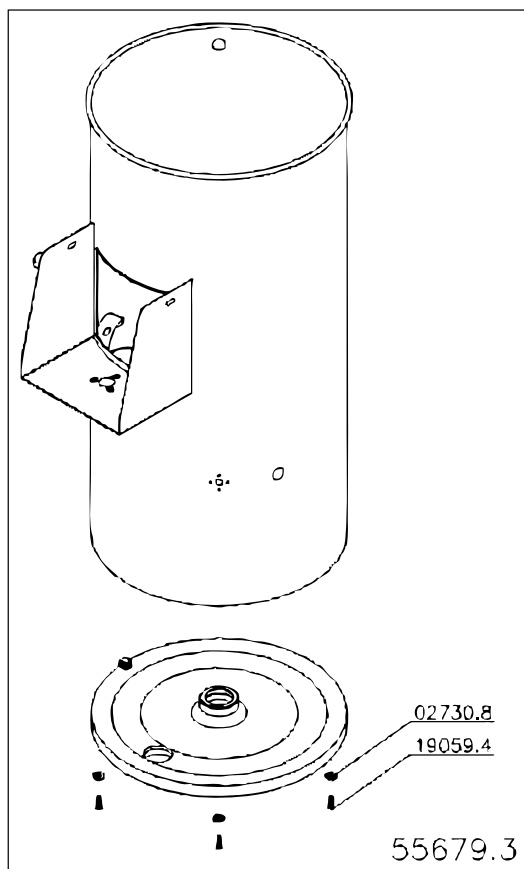
Parts Breakdown

Model PE-BR-0025 20367



Parts Breakdown

Model PE-BR-0025 20367



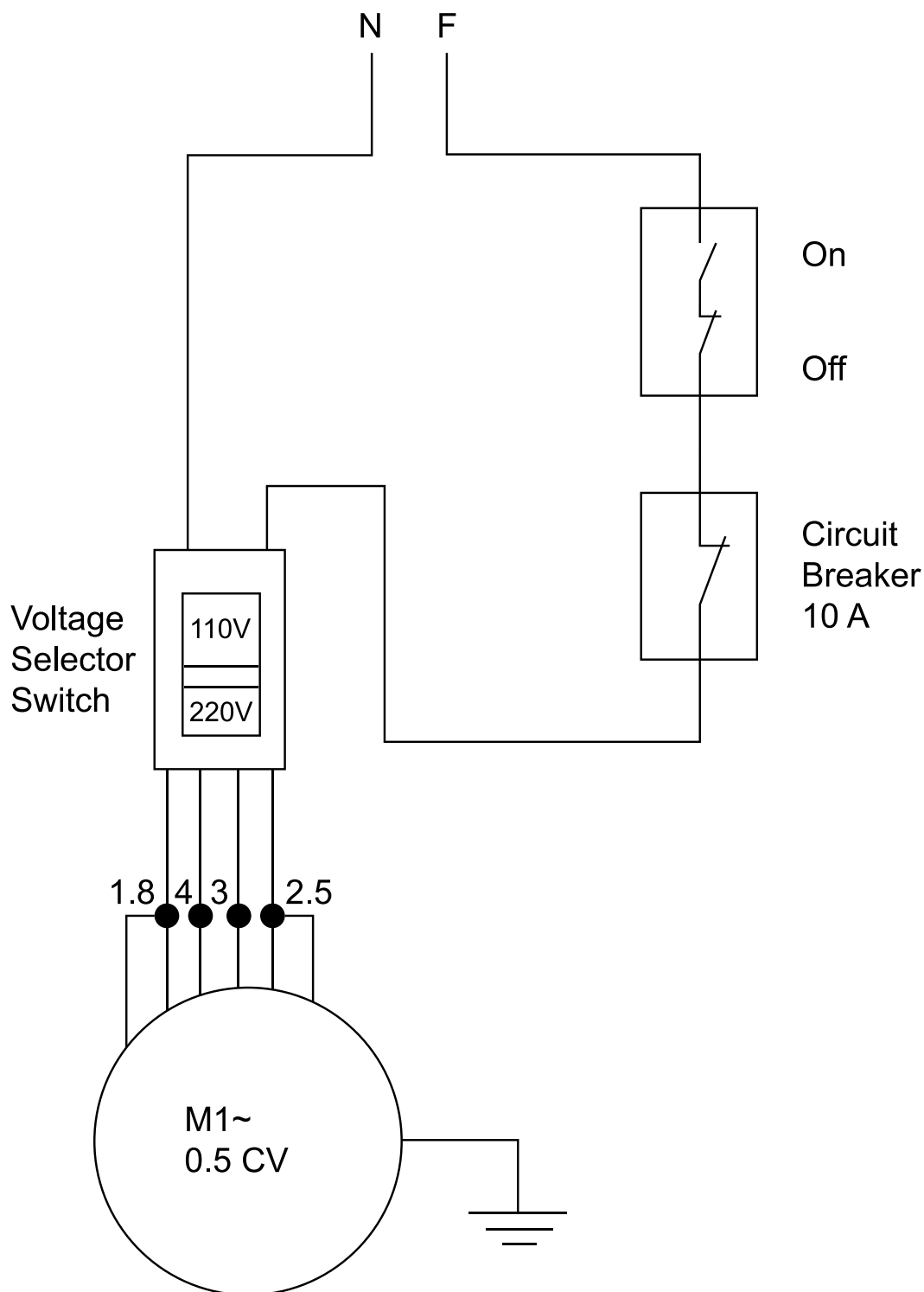
Parts Breakdown

Model PE-BR-0025 20367

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
27686	Screw Sex UNC1/4"x3/4" RTZB for DB-25HD	00030.2	38341	Washer 1/4x5/8x1,2mm Stainless Steel for DB-25HD	19384.4	27745	Trigger Lid for DB-25HD	34225.4
38143	Screw 5/16x5/16 for DB-25HD	00031.0	27711	Screw M5x10 DIN 933 Stainless Steel for DB-25HD	21081.1	24024	Funnel Lid (MOL.37663.9) for DB-25HD	34305.6
30234	Washer L 1/4x1 6 ZB for DB-25HD	00100.7	27712	Ring 10 Din 6799 for DB-25HD	21127.3	27746	Reveting Plate for DB-25HD	34312.9
27687	Logo 145mm for DB-25HD	00167.8	27714	Screw M5x5 DIN 916 INOX for DB-25HD	22786.2	27747	Short Adaptor for D Thread 60x2" for DB-25HD	34329.3
27688	Clamp K22 (T-50R) for DB-25HD	00210.0	27715	Screw M6x30 DIN 933 INOX for DB-25HD	24861.4	27748	Nylon Nut for DB-25HD	34330.7
27689	Oxid of Aluminum for DB-25HD	00257.7	27716	Key Way 4.76x25 for DB-25HD	25657.9	27749	Door Set for DB-25HD	34339.0
27691	Term. PRE-ISOL.165012 for DB-25HD	00736.6	27717	Contactora CWM18.10 110V 50/60 for DB-25HD	26218.8	27750	Motor Support (Grey) for DB-25HD	34354.4
38142	Moving Pole for DB-25HD	00955.5	27719	Internal Wire 2x1,5x1000mm for DB-25HD	26323.0	27751	Trigger Crankshaft with Fold for DB-25HD	34365.0
27692	Insult Term EF-4228 for DB-25HD	01213.0	27720	Omcen Logo for DB-25HD	27154.3	24025	Abrasive Disc for DB-25HD	34366.8
21838	Sphere with Hole 1/2" for DB-25HD	01661.6	27721	Button for DB-25HD	27551.4	27753	Poly Belt V 12PJ for DB-25HD	34421.4
27693	Washer L.A8,4 ZB for DB-25HD	02730.8	27722	Bearing 6005 DDU for DB-25HD	28584.6	27754	Maintenance / Cleaning Label for DB-25HD	34686.1
27694	Ring 10x1 DIN 471 for DB-25HD	03115.1	27724	Silicone Protection Cap for DB-25HD	29693.7	27755	Diamond Rubber Plate Set for DB-25HD	35214.4
27695	Allen Screw M6x8 for DB-25HD	03188.7	27725	Timer Tag for DB-25HD	31211.8	27756	Coating Set for DB-25HD	35216.0
16403	Washer L 3/8" Stainless Steel for DB-25HD	03213.1	27726	Cord Holder PG13,5 LC+P/9 for DB-25HD	31923.6	27757	Side Lock Lid for DB-25HD	35264.0
27696	Nylon Cover CN-4478 for DB-25HD	03678.1	27727	Water Inlet Set for DB-25HD	33630.0	27758	Side Lock Pin for DB-25HD	35266.7
27697	Knob M5x10mm for DB-25HD	03967.5	27728	Manufactured Bottom (Sandblasted) for DB-25HD	34132.0	27759	Side Lock Spring for DB-25HD	35280.2
27698	Screw M6x16 for DB-25HD	03988.8	27729	Central Shaft for DB-25HD	34133.9	27760	Contactora Sheet (Grey) for DB-25HD	36094.5
27699	Bracer T-18R-Small for DB-25HD	04203.0	27730	Manufactured Hoop (Grey) for DB-25HD	34139.8	65980	Motor 1CV 60Hz W FC-95V19 for DB-25HD	36149.6
27700	Screw M8x20 Din 933 ZB for DB-25HD	04474.1	27731	CS Cabinet DB/DBC-25HD for DB-25HD	34141.0	27761	Nipple/Reduction Set for DB-25HD	36394.4
27710	Glue Kit DB/DP-10/DC for DB-25HD	04636.1	27732	Moved Pulley Poly V(Primer) for DB-25HD	34165.7	38146	Plate Diamant.4x180x233mm for DB-25HD	36456.8
27702	Screw M6x20 DIN 963 INOX for DB-25HD	08779.3	27733	Moving Pulley Poly V(Primer) for DB-25HD	34174.6	27762	Aluminum Oxide No.46 for DB-25HD	36969.1
27703	Ring 47x1,75 DIN 472 for DB-25HD	09217.7	27734	Retainer 25x47x10 for DB-25HD	34175.4	27763	Heavy Duty Tag for DB-25HD	38533.6
16416	Screw M6x12 DIN 933 Stainless Steel for DB-25HD	12384.6	27735	Central Crankshaft Pin for DB-25HD	34176.2	27764	Isolation Mould for DB-25HD	44569.0
38144	Belt A 22 for DB-25HD	12945.3	27736	Rubber Protection for DB-25HD	34177.0	38140	Flange Fixacao da Porta for DB-25HD	45231.9
24021	Timer for DB-25HD	14050.3	27737	Nut 7x30x3 for DB-25HD	34179.7	38141	Driven Pulley D.164 Primer for DB-25HD	46047.8
16435	Screw M4x10 for DB-25HD	14463.0	27738	Complete Bottom for DB-25HD	34181.9	65978	Cabo 3x1,5mm2 C/Plug Tipo "M" for DB-25HD	46811.8
30279	Screw B.3,5x9,5 DIN 7971 for DB-25HD	15599.3	27739	Exit Tube for DB-25HD	34198.3	65979	Chave L/D Duplo S/LED for DB-25HD	48557.8
64823	Screw M5x5 DIN 916 for DB-25HD	15725.2	27740	Bottom Closure for DB-25HD	34205.0	78551	Cleaning Maintenance Label for DB-25HD	50665.6
27706	Timer Label for DB-25HD	16833.5	27741	Manufactured Foot (Sandblasted) for DB-25HD	34209.2	64824	Central Shaft for DB-25HD	52275.9
27707	Spacer Washer for DB-25HD	16971.4	27742	Assembled Hoop with Feet for DB-25HD	34210.6	64822	Guide Pin 8x50 DIN 7 M6 for DB-25HD	52276.7
27708	Screw B.3,5x19 DIN 7971 In for DB-25HD	16973.0	27743	Trigger Spring for DB-25HD	34215.7	65977	Gabinete Completo for DB-25HD	55679.3
27709	Screw M8x16 DIN 933 ZB for DB-25HD	19059.4	27744	Door Spacer for DB-25HD	34218.1	65981	Moldura de Isolacao FE006-230 for DB-25HD	56228.9

Electrical Schematics

Model **PE-BR-0025** 20367



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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

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 3, 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 3500 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 3, 500 productos con origen a nivel mundial.

