



Meat Grinder

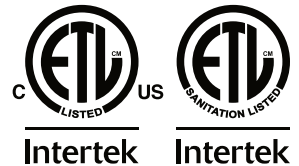
Model MG-CN-0032-E

Item 48888

Instruction Manual



Revised - 07/10/2025



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



Table of Contents

Model MG-CN-0032-E

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 8
Technical Specifications -----	8
Installation -----	8 - 9
Operation -----	9
Maintenance -----	9 - 10
Figure Drawings -----	11 - 12
Parts Breakdown -----	13 - 14
Electrical Schematics -----	15
Notes -----	16 - 18
Warranty Registration -----	19

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, saine 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 cueillis par un tiers transporteur.

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les

General Information

consignes de sécurité.

Omcan voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcan Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcan y Omcan Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcan favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcan dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcan no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcan le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

When using electrical appliances, always follow basic safety precautions including the following:

1. READ ALL OPERATING INSTRUCTIONS AND PRODUCT SAFETY LABELS!
2. CHECK FOR DAMAGED PARTS: Before using the grinder, checks that all parts are operating properly and performing the intended functions. Check for alignment of moving parts, binding of moving parts, mounting and any other conditions that may affect the operation. If any parts, the power cord or the grinder are damaged, call the customer service number shown in this manual.
3. Always unplug power cord from outlet when not in use, before putting on or taking off parts or accessories, and before cleaning. After unplugging the unit, turn power switch ON, then OFF to ensure that all power has



Safety and Warranty

been discharged from the grinder.

4. This appliance is NOT intended for use by children or by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. This appliance is not to be used by children!
5. NEVER LEAVE GRINDER UNATTENDED WHILE IT IS RUNNING!
6. ALWAYS USE THE PROVIDED STOMPER, NEVER FEED FOOD BY HAND. KEEP FINGERS CLEAR OF THE AUGER AND CUTTING BLADES AT ALL TIMES. NEVER REACH INTO THE GRINDER, doing so may cause serious injury.
7. Always keep the tray guard in place while operating.
8. AVOID contact with moving parts. NEVER USE YOUR FINGERS TO SCRAPE FOOD AWAY FROM THE CUTTING BLADE WHILE IT IS IN OPERATION. While the grinder is in operation. SEVERE INJURY MAY RESULT.
9. Wait until all moving parts have stopped and turn off power before removing any part from the grinder or before switching the grinder in reverse.
10. TIE BACK loose hair, clothing, or any loose object and roll up long sleeves before operating the grinder.
11. REMOVE ties, rings, watches, bracelets, or other jewelry before operating the grinder.
12. DO NOT operate grinder, or any other electrical equipment, with a damaged cord or plug or after the unit malfunctions. DO NOT ATTEMPT TO REPLACE THE CORD. Call customer service to arrange to return the grinder for examination, repair, or adjustment.
13. DO NOT use outdoors, this product is intended for INDOOR USE ONLY.
14. DO NOT let cord hang over the edge of a table or counter, come into contact with sharp edges, or touch hot surfaces.
15. DO NOT let cord become kinked, trapped under unit or let it wind around the grinder.
16. DO NOT pull the power cord to disconnect.
17. DO NOT USE WITH EXTENSION CORD. Always plug directly into a grounded wall receptacle.
18. This grinder uses a grounded, three prong plug (hot, neutral and ground), that should be connected directly to a grounded 110-120 Volt, 60Hz three prong grounded wall outlet receptacle. Grounded plugs are used on metal-encased electric appliances in order to provide protection from an electric shock. DO NOT change or alter the plug in any way. NEVER break off a grounding prong from a 3-conductor plug. Doing so voids the warranty and can result in electric shock.
19. Place the grinder on a firm and stable surface. Ensure that the grinder is not placed near the edge of the work top, where it can be easily pushed off or fall.
20. The gear housing and the motor cover may become HOT during operation. This is normal. DO NOT TOUCH these parts while operating.
21. DO NOT attempt to operate the grinder if the grinder, motor and gear box are cold. Grinder, motor and gear box temperature should be at least 45°F (7°C) before beginning.
22. To reduce the risk of unintentional starting, check that the control is OFF before plugging the cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
23. DO NOT operate your grinder under a wall cabinet. When storing, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
24. NEVER plug the grinder in where water may flood the area.
25. To protect against risk of electrical shock, DO NOT submerge the grinder in water or other liquids. Be sure the grinder is disconnected from the power source before cleaning. NEVER rinse the grinder motor under running water, only use a moist cloth to clean the grinder motor unit.

Safety and Warranty

26. DO NOT operate grinder with wet hands or while standing on a wet floor.
27. The use of attachments or parts not specifically recommended or sold by the manufacturer for this grinder will void the warranty and may cause fire, electric shock or injury.
28. HAND WASH ALL PARTS! DO NOT USE DISHWASHER. Never put the unit near a hot burner, in an oven, or in a dishwasher.
29. NEVER use abrasive cleaning agents or abrasive cloths when cleaning the grinder.
30. DO NOT use the grinder for other than intended use.
31. DO NOT RUN grinder without meat in the grinder head. Severe damage to the head and auger may occur.
32. Never turn on and run the meat grinder for more than 10 seconds dry with no meat inside the machine. The friction between the auger and grinder head will result with high heat causing the meat to stick to the inside of the grinder assembly. NEVER OPERATE DRY. Damage from dry operation will void the warranty.
33. Be sure the grinder is on a stable work surface. Be sure all the grinder feet are stable.
34. DO NOT attempt to grind bones, nuts or other hard items.
35. WEAR EYE PROTECTION. Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
36. The manufacturer disclaims any responsibility in the case of improper use of grinder. Improper use of the grinder voids the warranty.
37. DO NOT use grinder while under influence of drugs or alcohol.

SAVE THESE INSTRUCTIONS

FOOD SAFETY

WHEN HANDLING FOOD, THE BASIC RULES TO FOLLOW ARE: COOK, SEPARATE CLEAN AND CHILL

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface are mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick. Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter. When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks. Make sure to wash



Safety and Warranty

your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towel is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

DISCLAIMER

PLEASE RUN THE UNIT WITH A LIGHT, DISPOSABLE LOAD TO REMOVE ANY METAL SHAVINGS FROM THE MACHINE BEFORE FIRST USE!

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 LABOR 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.

Safety and Warranty

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

Item Number	48888
Model	MG-CN-0032-E
Power	1.5 HP / 1100 W
Capacity per Hour	720 - 750 lbs. / 326.6 - 340.2 kgs.
Hub Size	#32
Gear Driven	Yes
RPM	110 / 150 RPM
Plate Sizes	4.5mm, 10mm
Number of Stuffing Tubes	3
Electrical	110-120V / 60Hz / 1
Meat Tray Dimensions	15.5" x 11" x 3" / 394 x 279 x 76mm
Dimensions	25.8" x 12.2" x 19.2" / 655 x 310 x 488mm
Packaging Dimensions	26" x 16.6" x 16.8" / 660 x 420 x 425mm
Weight	65.7 lbs. / 29.8 kgs.
Packaging Weight	71.5 lbs. / 32.4 kgs.

Installation

ASSEMBLING

IMPORTANT: BEFORE ASSEMBLING, MAKE SURE THE GRINDER IS NOT PLUGGED IN.

1. Loosen the black grinder head locking knob until the threads are not exposed inside the motor housing opening and insert the grinder head into the motor housing with the feed chute facing straight up. Turn clockwise until the slot on the top of the grinder head aligns with the pin inside the motor housing. Be sure the head is seated fully into the motor housing (Figure 1). Tighten the grinder head locking knob to lock the grinder head into place (Figure 2).
2. Insert the auger by aligning the auger spline with the drive shaft of the grinder. Slightly turn the auger clockwise until seats into gear housing (Figure 3).



Installation

3. Place the cutting knife onto the square portion of the auger pin (Figure 4). Note that the cutting knife is a ONE-WAY-FIT design that ensures that the flat side of the blade edges will face outward.
4. Place the grinder plate onto the auger pin and align the slotted notch in the grinder plate with the bottom notch in the grinder head opening.
NOTE: the cutting plate will only fit one way and will protrude approx. 1/8" out of the grinder head).
NOTE: IT IS RECOMMENDED TO ALWAYS USE THE COARSE (10mm) PLATE FOR THE FIRST GRIND. (Figure 5).
5. Attach front head ring nut and turn the front ring nut clockwise until it is snug against the grinder plate (Figure 6).
6. Place the neck of the meat tray into the grinder feed chute opening and press down until secure (Figure 7).

Operation

IMPORTANT: while one person can stuff sausage with this grinder, it is recommended that two people perform this operation. One person to operate the grinder and push meat into the chute with the stomper while the other person manages the output into the sausage casing.

TO BEGIN STUFFING:

1. Place seasoned ground meat into the meat tray. Do not overfill the tray, place just enough meat to leave the feed chute area open (Figure 8).
2. Slide a sausage casing over the stuffing funnel (Figure 9).
3. Pull 4-6" (10-15cm) of casing out at of the end of the stuffing funnel tube and tie a knot in the end of the casing (Figure 10).
4. Make sure the grinder is in the "OFF" position. Attach the grinder to the power supply.
5. Press grinder "ON" button or turn grinder switch the to the forward "FWD" position. Carefully start feeding ground meat into the feed chute. ONLY USE THE STOMPER TO PUSH MEAT INTO THE HEAD, DO NOT USE YOUR FINGERS OR ANY OTHER OBJECT.
6. Hold the casing in place with one hand while feeding the sausage mixture through the grinder. As the meat fills the casing, gently lay it on a clean, dry surface (Figure 11).
7. Do not fill the last 4-6" (10-15.24cm) of casing. After the entire length of casing has been stuffed, twist the open end to close, then tie off the ends of the casing tightly to close. Twist into links if desired.
8. Whenever stuffing sausage, fill the casing slowly to avoid air pockets. If air pockets do appear in the sausage use a pin to prick the bubbles. The small holes will seal naturally.

WARNING! NEVER RUN GRINDER DRY WITHOUT MEAT! It can cause damage to the unit, meat becomes a lubricant when passing through the grinder, if you run out of meat, turn the grinder off immediately.

Maintenance

WARNING! Before cleaning, assembling or disassembling the grinder, make sure the PLUG IS REMOVED

Maintenance

FROM THE OUTLET POWER SOURCE! ALWAYS unplug the grinder when not in use. After unplugging the unit, turn power switch ON, then OFF to ensure that all power has been discharged from the grinder.

CLEANING INSTRUCTIONS

IMPORTANT: BEFORE CLEANING MAKE SURE THE POWER IS TURNED OFF AND THE UNIT IS UNPLUGGED.

Disassemble the grinder head and wash parts that come in contact with meat thoroughly in hot soapy water, taking particular care to remove all grease and oil from surfaces. Rinse and dry all parts thoroughly before re-assembling.

1. Wash all parts that have come in contact with meat in hot soapy water. **BE SURE TO CLEAN IMMEDIATELY AFTER USE. DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!**
2. Rinse the grinder parts with clear hot water, and then dry them **IMMEDIATELY.**
3. Fully lubricate the head, auger, plates and the knife with a food-grade silicone spray before and after each use.
4. Clean the motor cover and gear housing with a damp towel and wipe dry. **DO NOT IMMERSE THE MOTOR IN WATER OR OTHER LIQUIDS!**

IMPORTANT: any metal parts must be coated with a food-safe silicone spray to prevent rusting; if not properly protected; these parts will begin to rust very quickly. DO NOT use rusted parts.

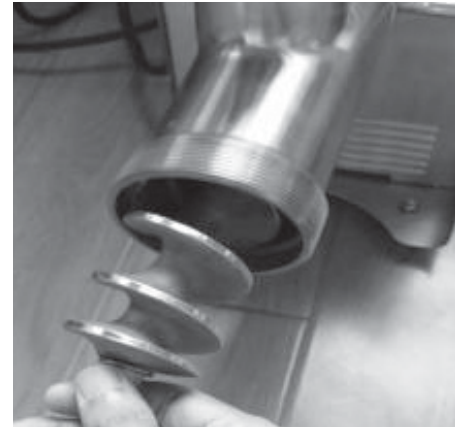
Figure Drawings



1



2



3



4



5



6

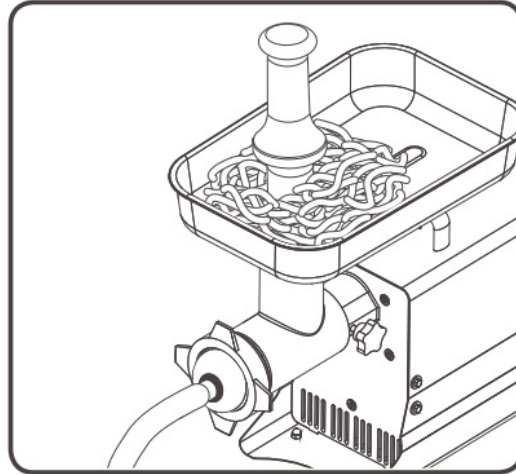


7

Figure Drawings



8



9



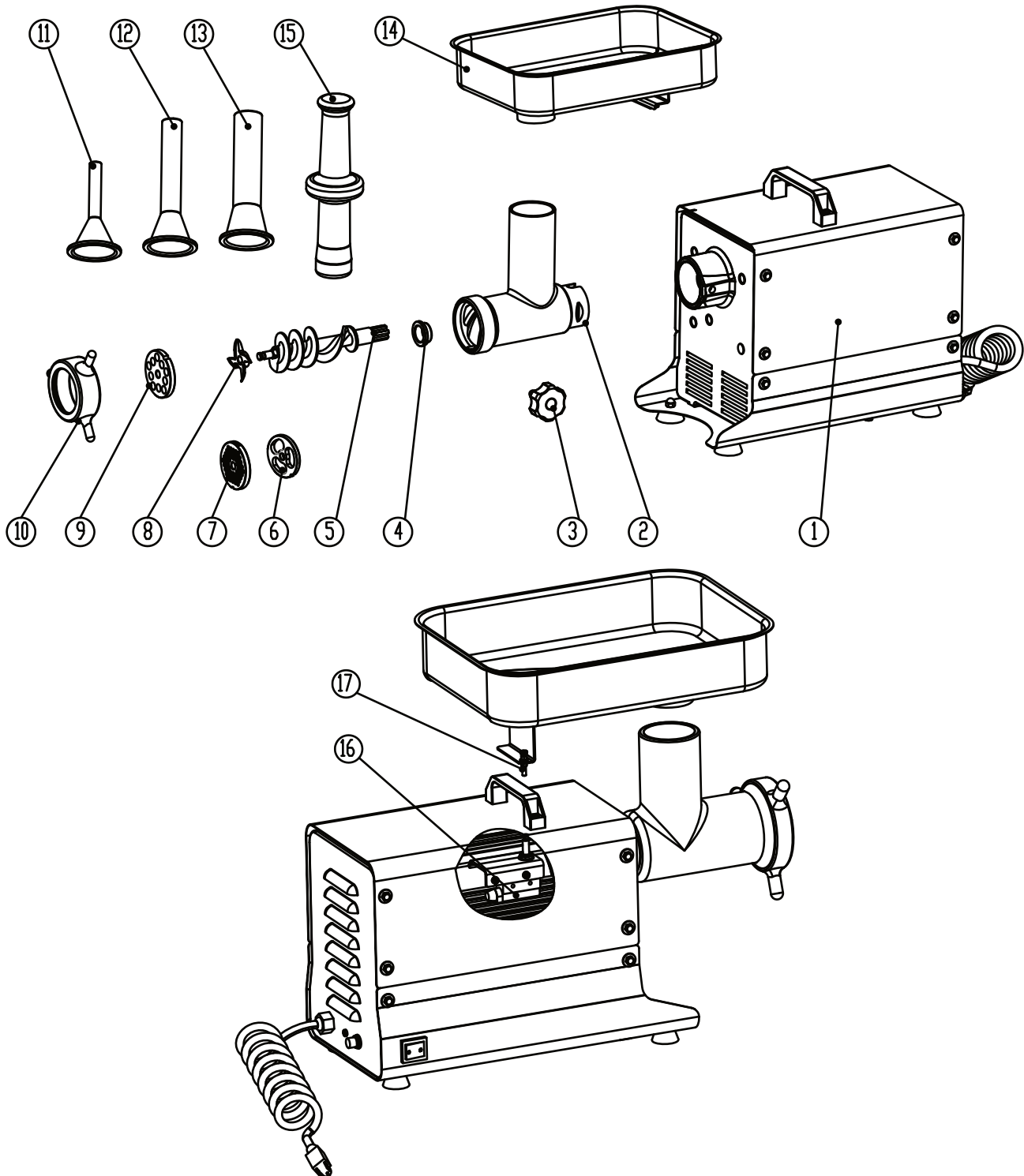
10



11

Parts Breakdown

Model MG-CN-0032-E 48888



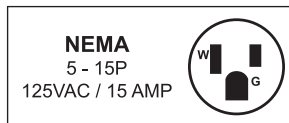
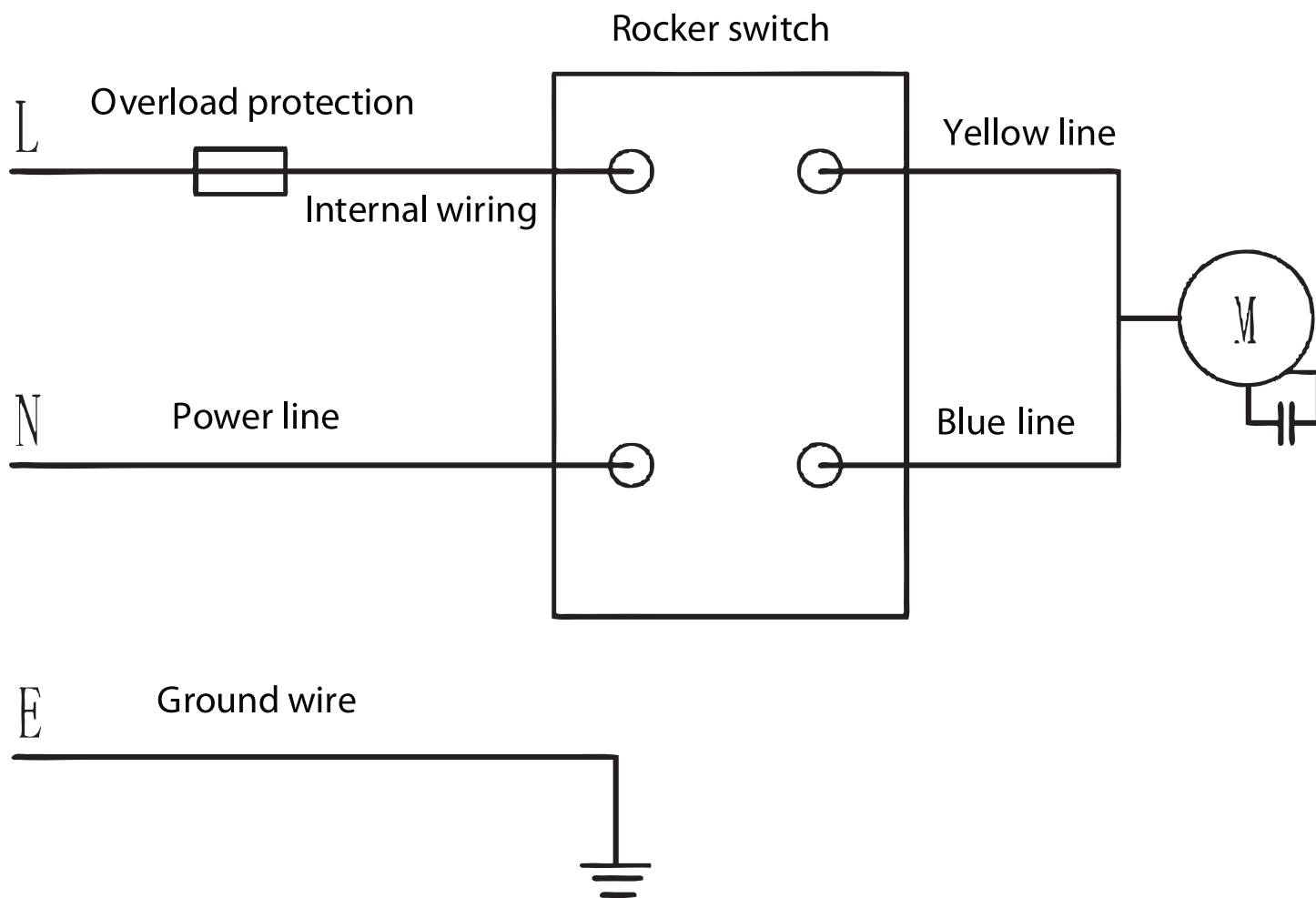
Parts Breakdown

Model MG-CN-0032-E 48888

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AN110	Housing for 48888	1	Call for Options	Blade for 48888	8	AN124	Meat Pestle for 48888	15
AN111	Grinder Head for 48888	2	AN119	Hand-Piece Nut for 48888	10	AQ706	Microswitch for 48888	16
AN112	Knob for 48888	3	AN120	Stuffing Tube for 48888	11	AU941	Hardware Connectors for 48888	17
AN113	Auger Washer for 48888	4	AN121	Stuffing Tube for 48888	12	AV441	Over-Current Protector for 48888	
AN114	Auger for 48888	5	AN122	Stuffing Tube for 48888	13			
Call for Options	Plate for 48888	6 - 7, 9	AN123	Meat Pan for 48888	14			

Electrical Schematics

Model MG-CN-0032-E 48888



Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Notes

[illegible]

Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.



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 (<i>specify</i>): _____ | | |
| ☐ Other (<i>specify</i>): _____ | | |

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.

