



Pizza Dough Molder
Model BE-IT-0406
Item 13177
Instruction Manual



Revised - 02/08/2023



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Model BE-IT-0406

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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 Compañie Limité 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 approprié. 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

The following safety instructions must be followed in order to prevent hazardous conditions and/or possible injuries caused by electricity, mechanical parts, fire or of a hygienic nature. Failure to follow these instructions can be an element of danger for the user.

- Keep the workplace tidy at all times. Untidiness leads to the danger of accidents.
- Assess the environmental conditions. Do not use the machine on damp, wet or poorly lit premises, or near flammable liquids or gas. Keep a clearance of at least 50 cm from the machine.

Safety and Warranty

- Keep children and unauthorized people away. Do not let them come near the machine or the workplace.
- Use the machine within the rating plate power and only for the use allowed. Without overloading it, it will work better and be safer. When the machine is working the surfaces inside the chambers, those adjacent and the glass fronted doors get extremely hot and can be a burning hazard.
- Dress appropriately. Do not wear clothes or accessories that hang that could get caught in moving parts. Wear slip-proof shoes. For hygiene reasons, as well as safety, wear a hair net for long hair and gloves to protect hands.
- Protect the power cable. Do not pull on the cable to take it out of the socket. Do not expose the cable to high temperatures. Do not let the cable touch sharp edges, water or solvents.
- Avoid insecure positions. Find the most suitable position to guarantee your balance at all times.
- Always be very careful. Pay attention to your work. Do not use the machine when you are distracted.
- Take the plug out of the socket. After each use of the machine and before cleaning, servicing or moving it. The specifications of the power outlet must be compatible with the plug fitted on the cable.
- Extension leads in the open. It must not be used.
- Check that the machine is not damaged. Before using the appliance, check carefully that the safety devices are working efficiently. Check that the movable parts are not jammed, that there are no damaged components, that all the parts have been mounted correctly, and that all the conditions that could influence the proper working order of the appliance are ideal.
- Always have qualified personnel repair the machine. Repairs must be done by qualified personnel only and with original spare parts.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as possible.

1 YEAR PARTS AND LABOUR BENCH WARRANTY

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.

Safety and Warranty

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	BE-IT-0406
Power	0.5 HP / 0.37 kW
Dough Weight	7.5 - 24.5 oz. / 213 - 695g
Pizza Diameter	11" - 15.8" / 279 - 400mm
Electrical	110-120V / 60Hz / 1
Dimensions	18.5" x 21" x 32" / 470 x 533 x 813mm
Packaging Dimensions	31" x 24" x 23" / 787 x 610 x 584mm
Packaging Weight	79 lbs. / 35.8 kgs.
Item Number	13177

Installation

RESPONSIBILITIES OF THE USER

This machine is designed and made exclusively for use with food for cold rolling dough for bread and cakes with the aim of facilitating the forming of discs (without altering the dough's fundamental characteristics) in the preparation of:

- Pizzas.
- Bread.
- Flat bread.
- Buns, etc.

Each Dough Molder consists of:

- A metallic structure.
- Two sets of rollers with relative protections.

The rollers are operated by means of belts, a card controlled electric motor electronic, powered by means of a cable at mains voltage, to which the following are connected at low voltage (12 V.) the front switching on (green) and switching off (red) controls integrated by a pedal connected to an outlet that controls starting-stopping.

Read these instructions through carefully before using the machine.

The place, where the machine is to be installed, must have the following environmental characteristics:

- It must be dry.

Installation

- The water sources must be at a safe distance.
- Ventilation and lighting must be suitable and comply with the hygiene and safety standards foreseen by the existing laws.

INSTALLATION PROCEDURES

The machine is supplied in closed packaging. After having removed the polystyrene protection and the machine from the pack, proceed as follows:

- Position the machine in the place set aside for it.
- Remove the protective film (F) without using tools that could damage the surfaces.
- Cut the two straps A-B that are locking the rod and balancing device (Fig. 1).

Mount the top chute and the two protections (Fig. 2) proceeding in the following way:

- Position the chute so the holes A - B - C match perfectly with the spacers A - B - C and then press by the chute holes until it clicks into place.
- Remove screws F - G - D - E, position the top protection so the holes F - G match perfectly with those underneath; now tighten the screws to lock the protection. Proceed in exactly the same way for the fixings D - E of the bottom protection.

POSITIONING THE MACHINE

The surface, on which it stands, must be horizontal. Leave no obstacles of any kind in its immediate vicinity that could hinder its normal ventilation. The electrical outlet must be easy to access, no moving should be necessary.

The distance between the appliance and the outlet must be such that the power cable is not stretched taut and it must never be under the appliance's supporting feet.

AREA NEEDED BY THE OPERATOR

Under normal operating conditions and for the optimum exploitation of all the appliance's potential, the operator needs the area illustrated in the figure below.

ELECTRICAL CONNECTION

- To connect the appliance to the electricity mains, use a power cable with plug.
- The electricity mains must be fitted with an automatic RCD with characteristics suitable for those of the machine and where the distance between the contacts must be at least 3 mm. An effective earthing system is of paramount importance.
- Check that the supply voltage and frequency of the system are compatible with the values specified in the Technical Specifications and on the plate on the back of the machine.

Operation

CONTROL DEVICES

On the front (Fig. 4):

- GREEN key Starting.
- RED key Stopping.
- GREEN indicator Machine running.

FUNCTIONAL TEST

The machine is ready for the functional test once the plugs have been plugged into the mains socket.

Starting: Press the green key; the indicator lights up and the machine starts.

Stopping: Press the red key; the machine stops and the indicators turns off.

Start the machine without any load for 1 minute to make sure it is working properly. Before starting a new work cycle, make sure that the machine is perfectly clean, especially the surfaces that come into contact with the dough. If necessary, clean as per the instructions in the Maintenance section.

USING THE MACHINE (FIG. 3)

- Press the GREEN key. The machine starts the two pairs of rollers moving and is now ready to work.
- Before putting the ball of lightly floured dough into the opening of the top protection, which has been left to rise for at least 4-6 hours, make one edge of the dough into a wedge to help it slip in between the pair of top rollers (3).
- When it comes through these rollers the dough will have been made slightly thinner (S) and oval in shape then, sliding along the balancing device it turns crosswise about 90° (4) ready for the next passage through the pair of bottom rollers (5) from where it comes through in the shape of a disc (6) whose shape, good but not optimum, needs a little adjusting by hand.

STOPPING THE MACHINE

- Press the RED key.

USING THE PEDAL CONTROL

The pedal control is supplied only on the customer's request.

Its use, which integrates the front controls for starting and stopping, is to keep the machine working only for the time strictly necessary to do the job.

- This control is to be connected to the machine by plugging the cable plug into the machine's socket.

Starting

- By pressing the green key the machine starts but remains in the waiting mode.
- By pressing the pedal control slightly the rollers start turning and the machine is ready for use.

Stopping

- Lift your foot off the pedal control and the machine stops.

WARNING: Press the red key when the working phase is finished.

The adjustments recommended are only indicative since they will have to be defined by experimenting due to the presence of the following variables:

- Dough characteristics.
- Weight.
- Thickness.
- Size.
- Shape of the disc.

WARNING: All adjustments are to be done with the machine still.

ADJUSTING THE THICKNESS

To meet individual requirements, the machine can provide different thicknesses of dough by rotating levers A-B into position Min to Max (Fig. 4); pull the black knob to release them. The thickness is changed according to the direction in which the levers are turning:

- Minimum thickness (-) turn clockwise.
- Maximum thickness (+) turn counter clockwise.

For best results, we suggest differentiating the adjustments. E.g.: lever A in position IV; lever B in position II.

WARNING: To avoid cutting the dough, send it through the rollers once only.

ADJUSTING THE FORM

To obtain a good disc shape it is essential to adjust the sensitivity of the scale unit (rod) + balancing device with the variations of dough weight. The purpose is to change its position from vertical 4 to perfectly horizontal 5 before it goes through the bottom rollers.

ADJUSTING THE SCALE

With this adjustment, we adjust dough descent speed. After loosening the securing screw, the counterweight can slide along the rod so that different scale calibrations can be selected.

Maximum sensitivity: Position the counterweight towards the inside of the rod; recommended for light weights.

Minimum sensitivity: Position the counterweight towards the end of the rod; recommended for heavy weights.

When you have finished adjusting, lock the counterweight by tightening the screw.

ADJUSTING THE BALANCING DEVICE

With this adjustment, we adjust dough descent speed.

- Unscrew the locking screw to change the position of counterweight and the sensitivity, based on position, in one of the three holes of the balancing device.

Maximum sensitivity: Position the counterweight in the innermost hole; recommended for light weights.

Medium sensitivity: Position the counterweight in the centre hole; recommended for medium weights.

Minimum sensitivity: Position the counterweight in the outermost hole; recommended for heavy weights.

Maintenance

Before carrying out any maintenance work, including cleaning, the oven must be disconnected from the electricity supply and completely cooled. In the event of a malfunction, contact only the assistance centres authorised by the manufacturer.

CLEANING (FIG. 4)

The machine must be cleaned at the end of each use, in compliance with the hygiene regulations and to safeguard machine operation:

- With the aid of a suitable brush, proceed with a first pass to remove residuals of flour and dough.
- Remove the two protections, the balancing device, and the two chutes from their seats.
- Release the springs (N).
- Pull the dough scrapers out (P - Q).
- Turn the adjustment levers round to position Max, the maximum open position of rollers (K).
- Clean the machine and all parts, including those that were removed, using a sponge or cloth dampened with water and detergent.
- Rinse sufficiently to remove all the detergent.
- Dry with kitchen paper. Go over the surfaces in contact with the dough first and then the whole machine with a soft, clean cloth soaked with a disinfectant specific for food grade machines.

For cleaning it is forbidden to use:

- Abrasive, corrosive or non food grade chemicals.
- Blasts or drips of water.
- Tools in general.
- Abrasive powders.
- Rough or abrasive products, such as steel wool, sponges etc., that can damage the surfaces and in particular compromise safety from a hygiene point of view.

Re-assemble in this order:

- The dough scrapers.
- The springs.
- The chutes.
- The balancing device.
- The protections.

Make sure that all the parts have been positioned and fixed correctly.

LUBRICATING SHAFTS AND ROLLERS (FIG. 5)

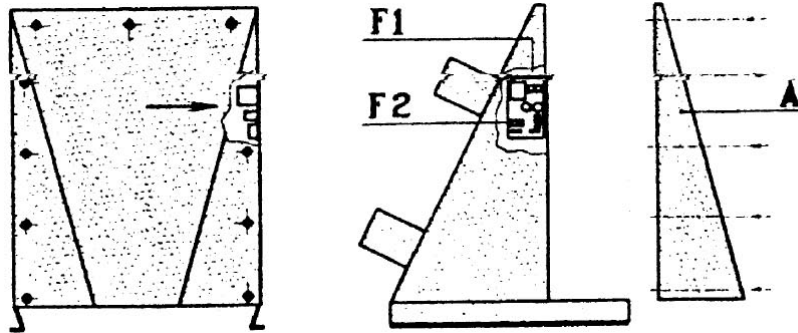
The shafts and rollers must be lubricated once a year.

- Remove the protections, chutes, springs and dough scrapers.
- Loosen the securing screws.
- Remove the back (A) first, then remove the supports (B and C).
- Pull the rollers (D, E, F, G) and joints (H, I, L, M) out.
- Clean all parts thoroughly using a sponge, warm water, and a food grade detergent.
- Rinse sufficiently and dry with absorbent paper.
- Lubricate both shafts and holes of the rollers with a reasonable quantity of paraffin oil.
- Re-assemble and fix all the parts removed previously working in the reverse order.

Maintenance

REPLACING THE FUSES

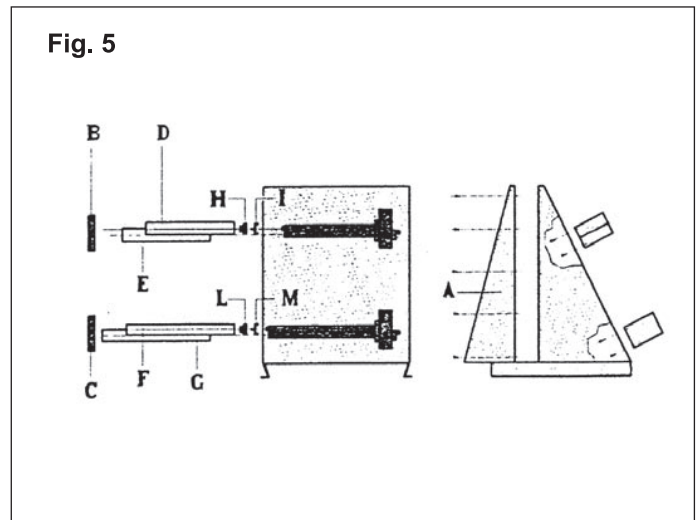
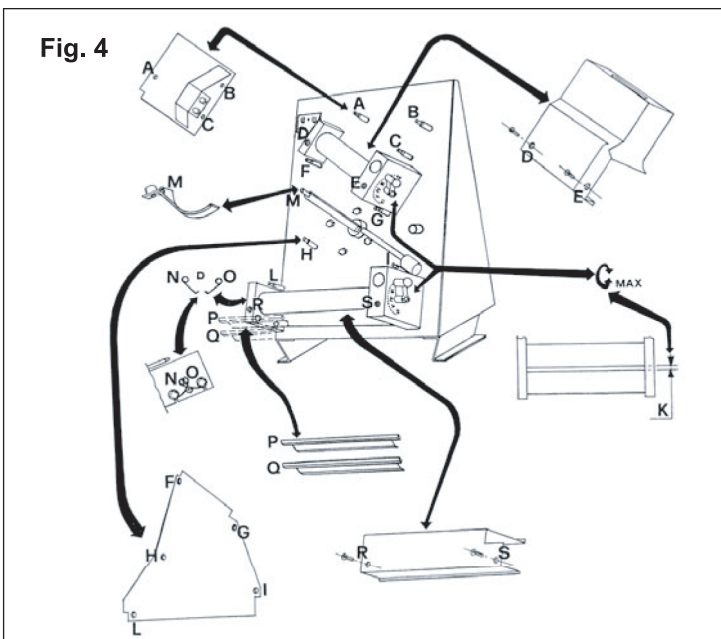
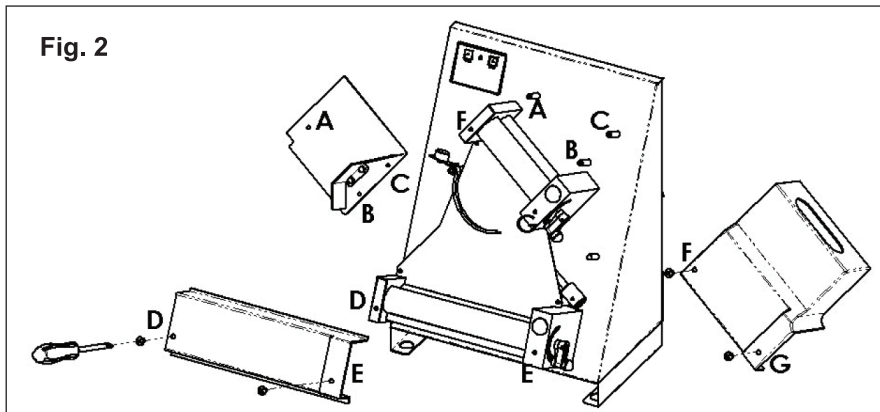
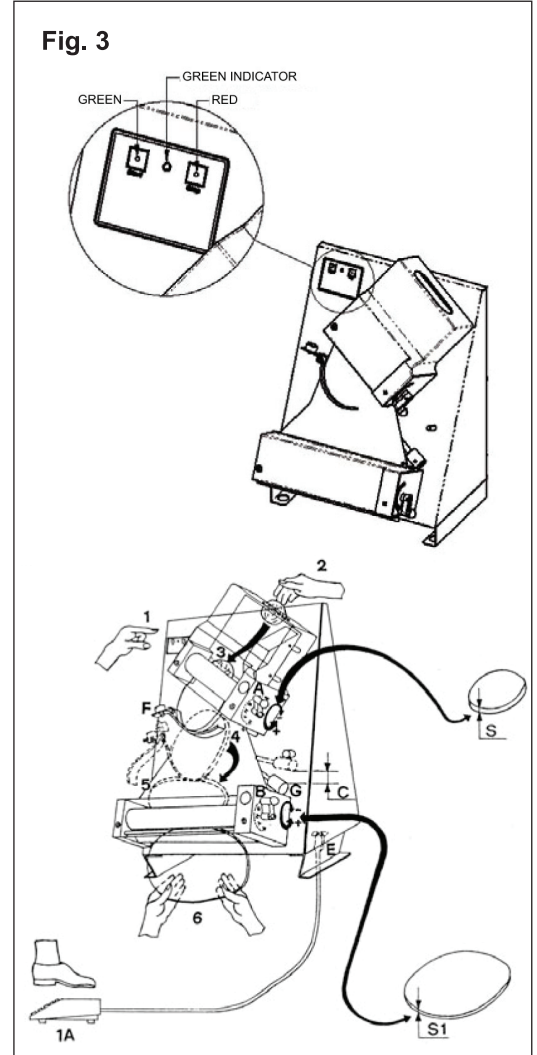
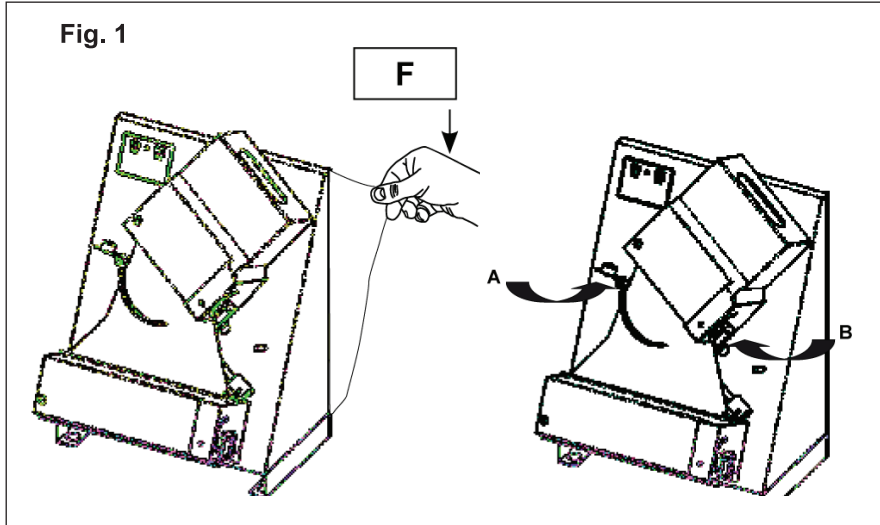
- Loosen the securing screws.
- Remove the back (A).
- Find which fuses have blown on the control unit (B).
- Change them with new ones that have the same characteristics.
- Put the back panel (A) back and fix it with the screws.



Troubleshooting

PROBLEM	PROBLEM	REMEDY
The machine does not start.	There is no electricity.	Check the general meter, the outlet, the plug and the power cable.
	The pedal control is connected to the machine.	Press the pedal controls.
The machine stops while it is being used.	Fuses blown.	Replace the fuses following the instructions in Replacing the Fuses section under Maintenance.

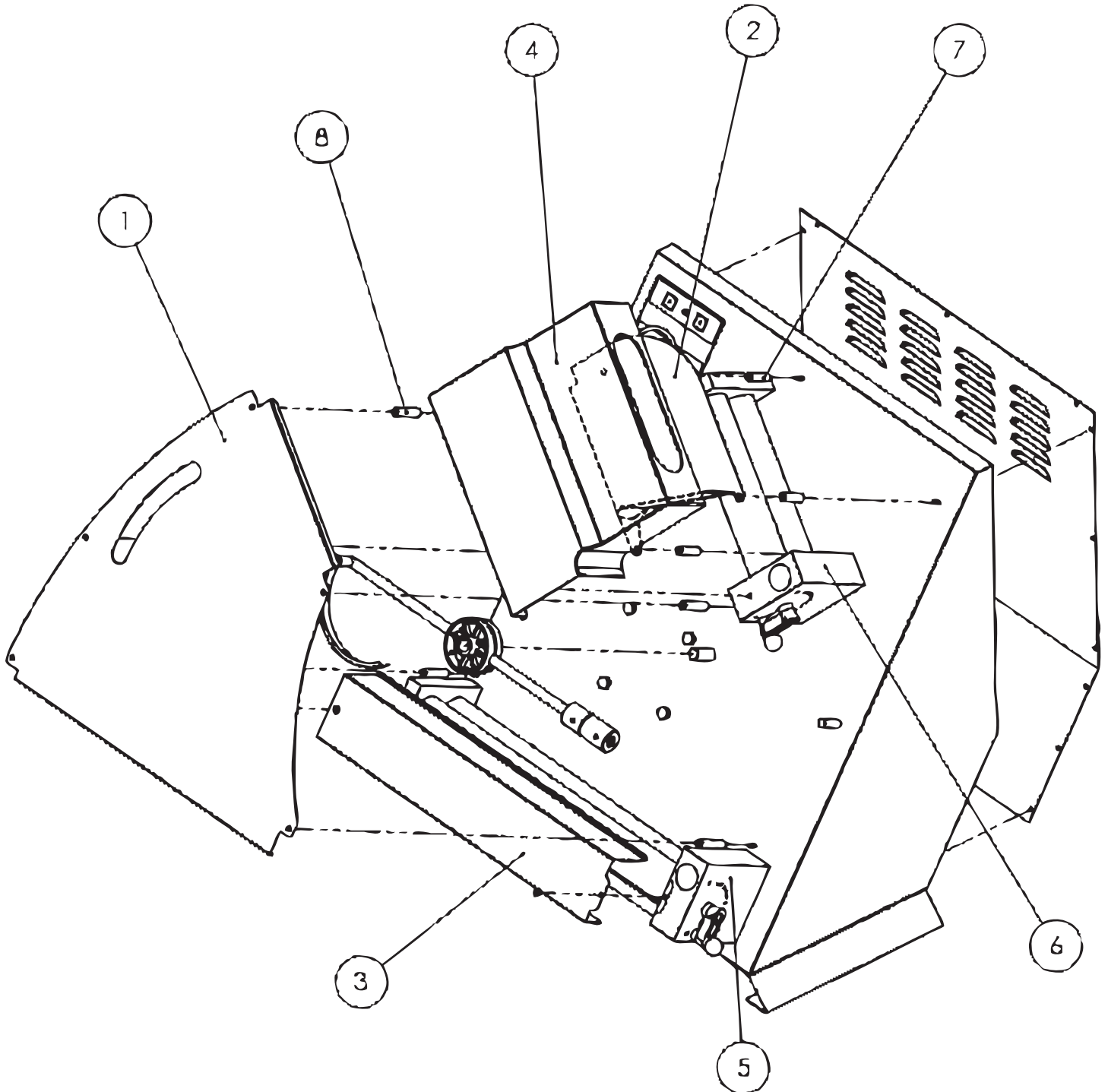
Figure Drawings



Parts Breakdown

Model **BE-IT-0406** 13177

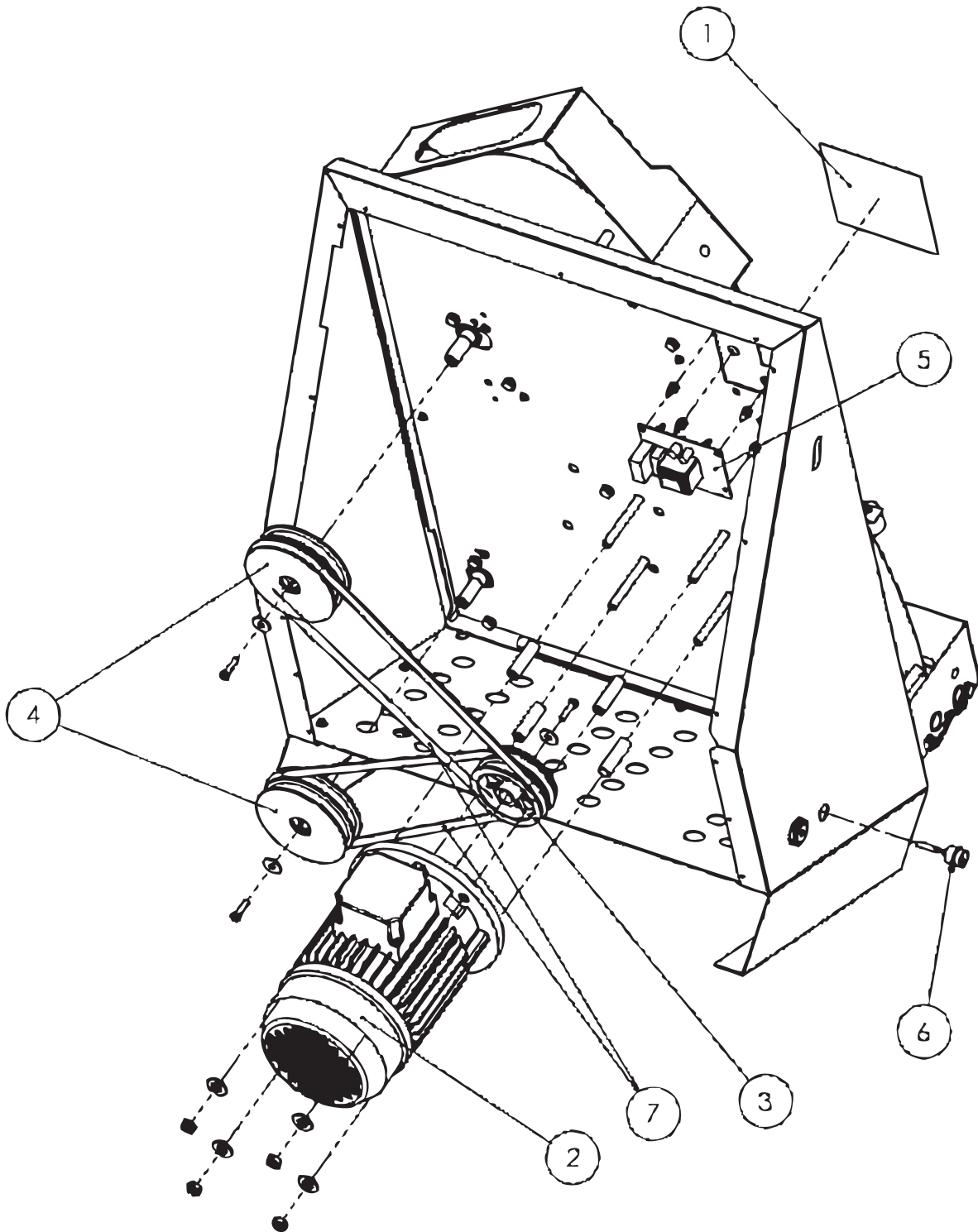
Roll Machine



Parts Breakdown

Model **BE-IT-0406** 13177

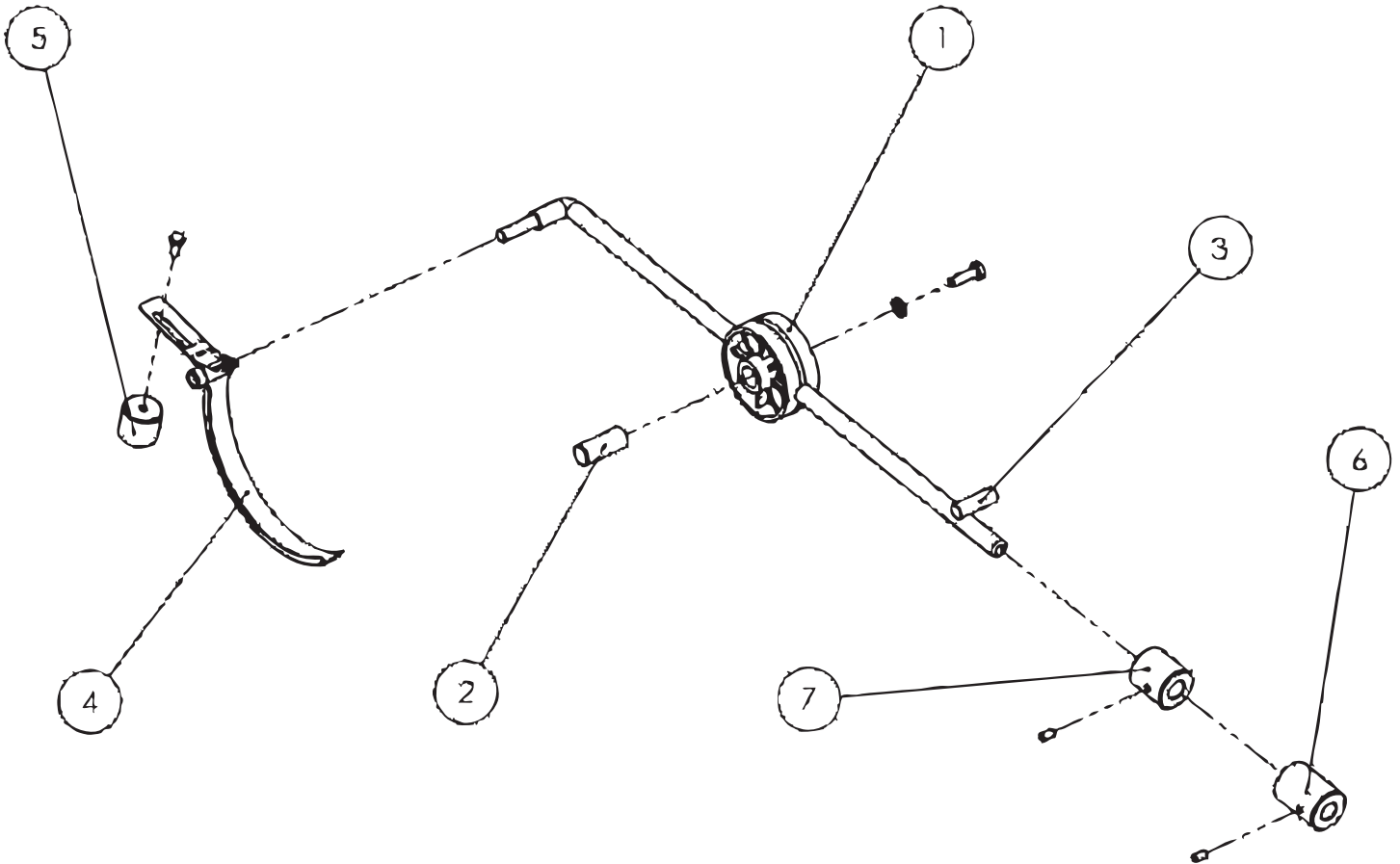
Motor



Parts Breakdown

Model **BE-IT-0406** 13177

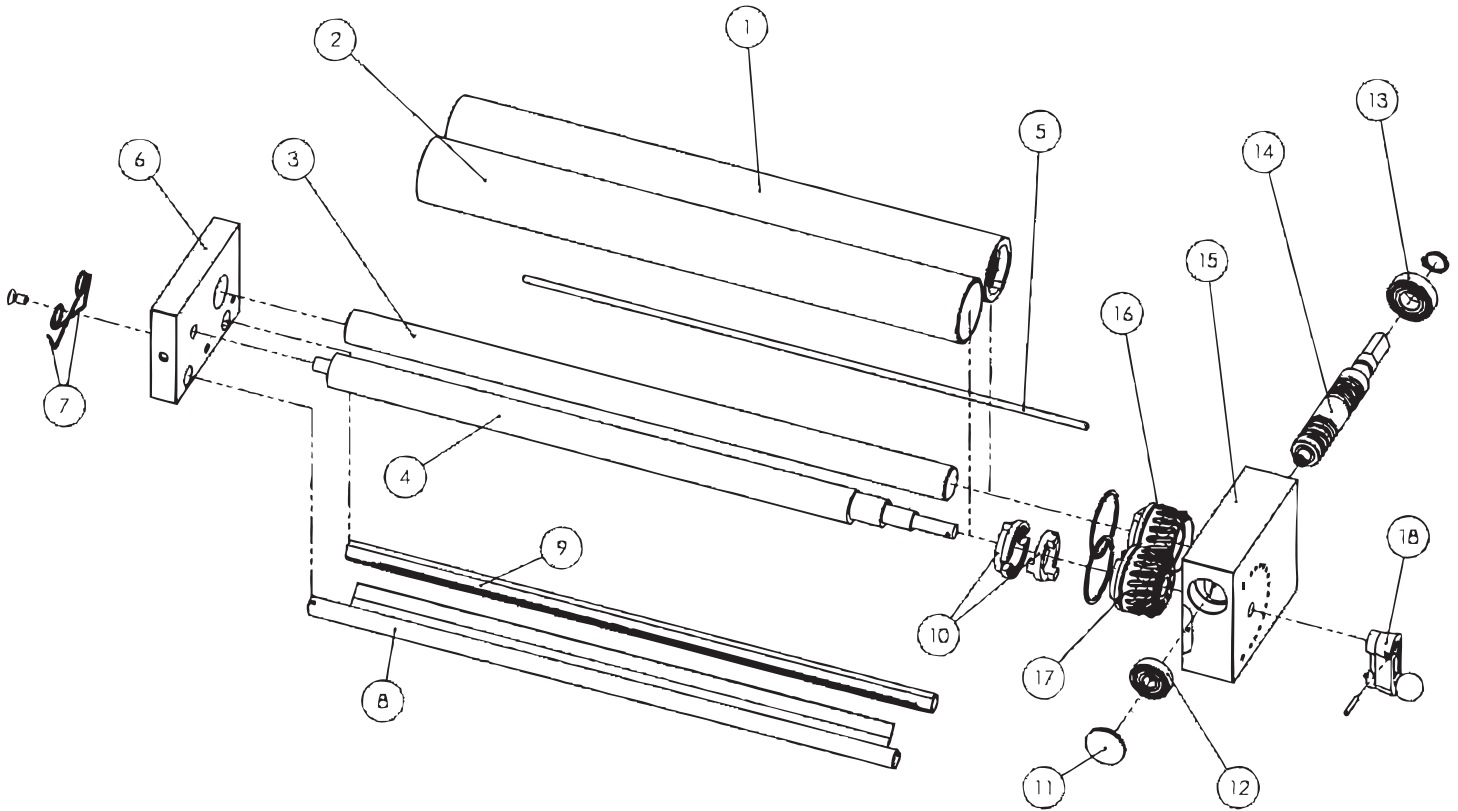
Scale Group



Parts Breakdown

Model **BE-IT-0406** 13177

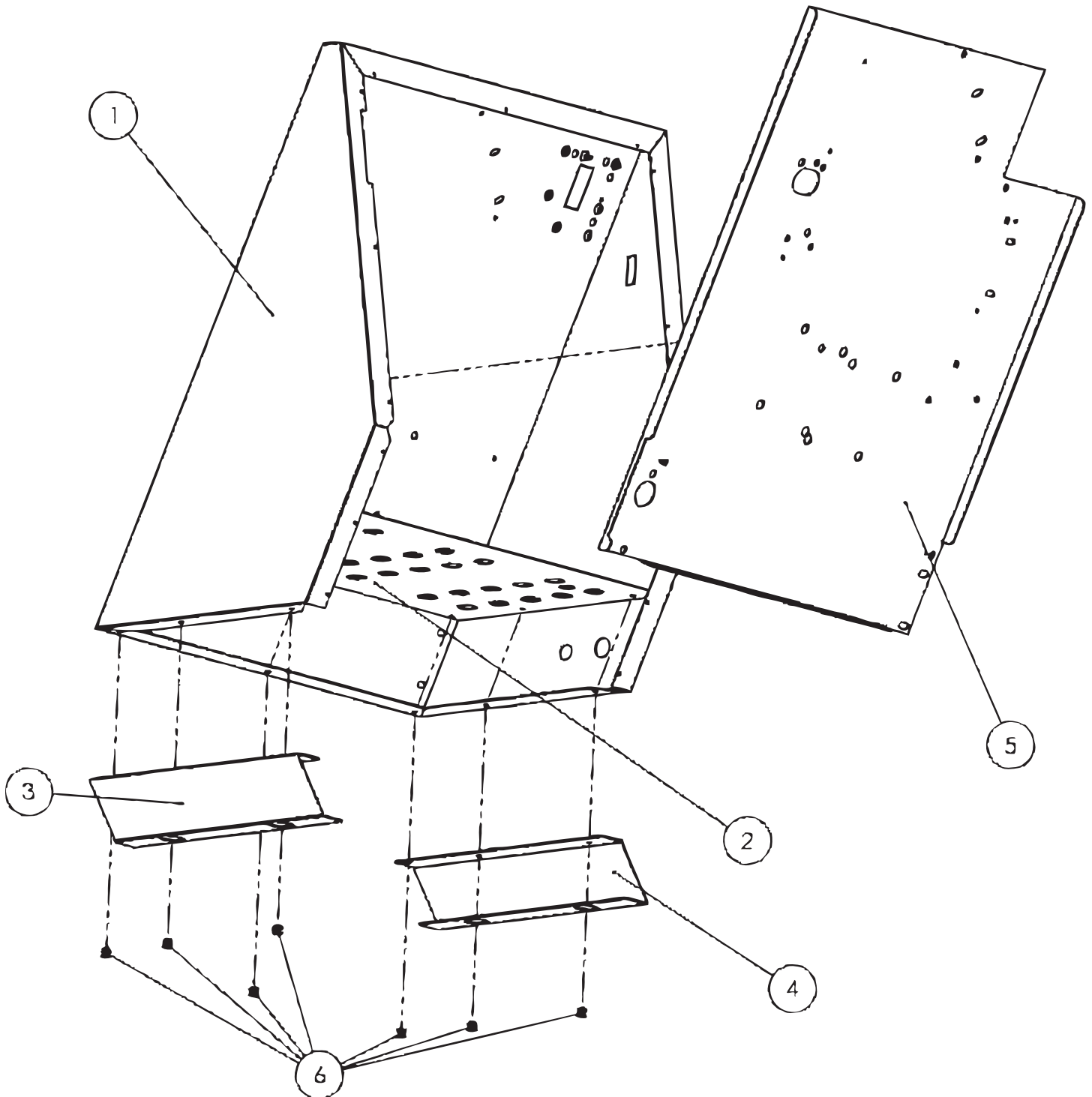
Rollers



Parts Breakdown

Model **BE-IT-0406** 13177

Enclosure



Parts Breakdown

Model BE-IT-0406 13177

Roll Machine

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK705	Lower Steel Slide for 13177	1	AK708	Upper Guard for 13177	4	AK711	Ø10x37 Upper Spacer for 13177	7
AK706	Upper Steel Slide for 13177	2	AK709	Lower Roller Unit for 13177	5	AK712	Ø10x46 Lower Spacer for 13177	8
AK707	Lower Guard for 13177	3	AK710	Upper Roller Unit for 13177	6			

Motor

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK713	Control Unit Label for 13177	1	AK715	Plastic Motor Pulley for 13177	3	AF318	Electrical Board for 13177	5
AK714	Motor 110/66 H70 220/50 4P CLF 12.5 µF for 13177	2	AK716	Plastic Reduction Pulley for 13177	4			

Scale Group

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK718	Scale Unit for 13177	1	AK721	Lifting Beam Assembly for 13177	4	AK724	Ø28x38 Counterweight Scale for 13177	7
AK719	Ø14x29.5 M6 Stainless Steel Pin Scale for 13177	2	AK722	Ø25x23 Counterweight Scale for 13177	5			
AK720	Ø10x30 (Derlin) Retainer Pin Balance for 13177	3	AK723	Ø28x38 Counterweight Scale for 13177	6			

Rollers

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK725	Upper Cylindrical Roller for 13177	1	AK733	Steel Rod D.5x438 for 13177	5	AK741	6200 ZZ Bearing for 13177	12
AK726	Lower Cylindrical Roller for 13177	1	AK734	Lower Small Support for 13177	6	AK742	6202 ZZ Bearing for 13177	13
AK727	Upper Eccentric Roller for 13177	2	AK735	Upper Small Support for 13177	6	AK743	Cylindrical Screw (Rolls Center Distance of 50) for 13177	14
AK728	Lower Eccentric Roller for 13177	2	AK736	Pizza Dough Scraper Spring for 13177	7	AK744	Lower Reduction Gear Support for 13177	15
AK729	Lower Cylindrical Shaft for 13177	3	AK737	Front Aluminum Pizza Dough Scraper 2000 (0.13kg) for 13177	8	AK745	Upper Reduction Gear Support for 13177	15
AK730	Upper Cylindrical Shaft for 13177	3	AK738	Back Aluminum Pizza Dough Scraper 2000 (0.13kg) for 13177	9	AK746	2008 Cylindrical Gear for 13177	16
AK731	Upper Eccentric Shaft for 13177	4	AK739	Male/Female Group Joint (Red) for 13177	10	AK747	Eccentric Gear 2008 for 13177	17
AK732	Lower Eccentric Shaft for 13177	4	AK740	Red RAL 3020 Cap (U-02) for 13177	11	AK748	Thickness Adjustment Group (Red Colour) for 13177	18



Parts Breakdown

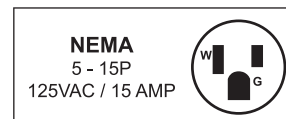
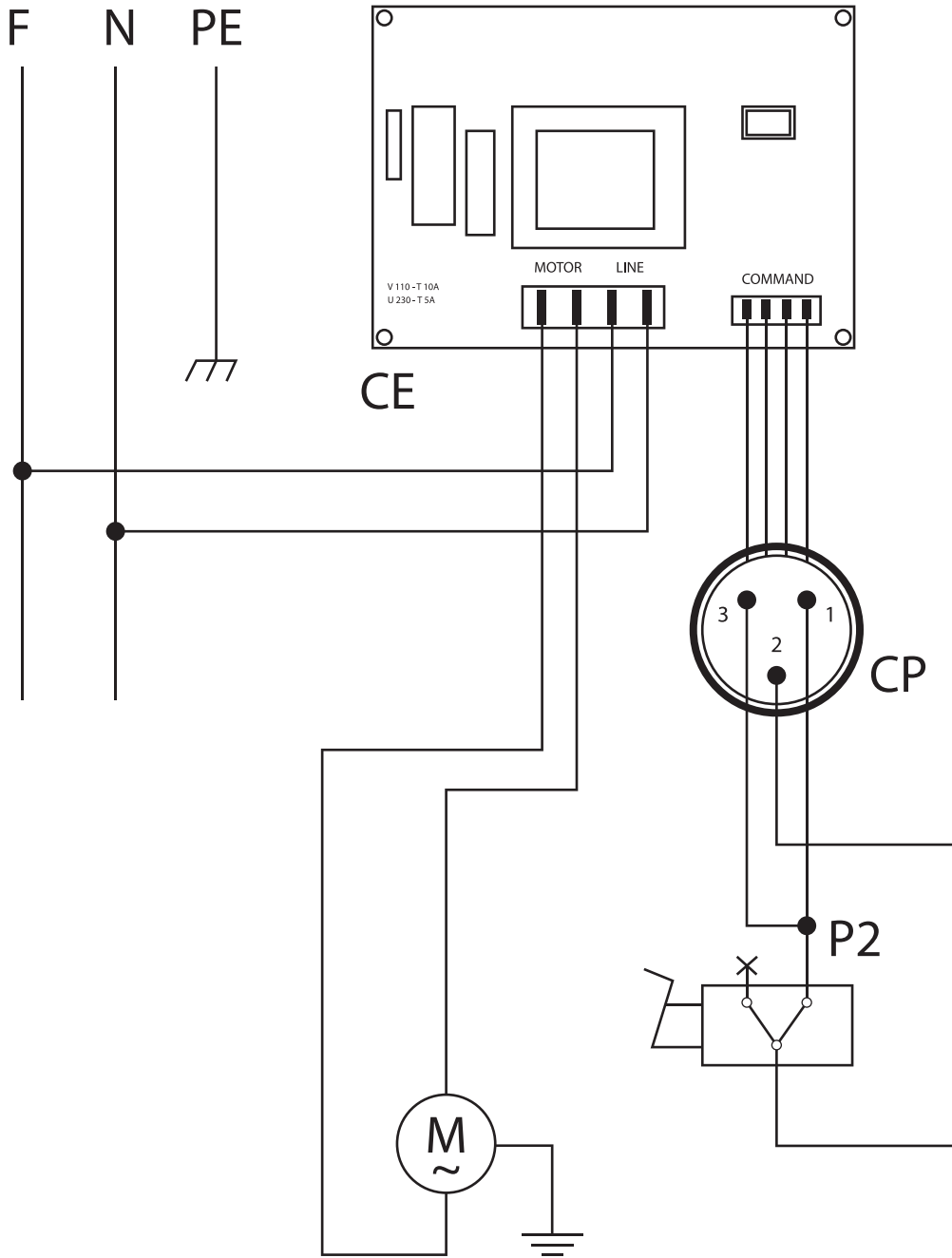
Model BE-IT-0406 13177

Enclosure

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AK749	Enclosure for 13177	1	AK751	Right Foot for 13177	3	AK753	Subplate for 13177	5
AK750	Galvanized Sole for 13177	2	AK752	Left Foot for 13177	4			

Electrical Schematics

Model **BE-IT-0406** 13177





Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

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

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

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

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



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

