



Refrigerated Showcases

Models RE-CN-0354, 0483
Items 43549, 43550

Instruction Manual



Revised - 08/31/2022



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www.omcan.com



NEMA
5 - 15
125 VAC / 15 AMP
RECEPTACLE



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Model RE-CN-0354 / Model RE-CN-0483

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Disclaimer

***OMCAN IS NOT RESPONSIBLE FOR
DIMINISHED COOLING OR ANY DAMAGES
DUE TO WATER LEAKS. WARRANTY IS VOID
IF THE WICKING PAD IS NOT REPLACED
EVERY SIX MONTHS, AND IF THE AMBIENT
ROOM TEMPERATURE EXCEEDS 75°F
AND 55% RELATIVE HUMIDITY, AND THE
APPLIANCE DRAIN IS NOT CONNECTED
DIRECTLY TO A FLOOR DRAIN.***

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 Companie Limité et Food Machinery d'Amerique, 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 expédiées ou cueillies 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 asegurararse 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

CAUTIONS

1. You must use a separate single-phase triple-pole power socket that is reliably grounded for this unit.
2. Do not use if the power cord has been damaged, please contact Omcan for repairs.
3. Never place hazardous items which are volatile, corrosive, radioactive, flammable, explosive, or poisonous in the cabinet.
4. Turn off the power and unplug the unit before cleaning the product or changing the lamp. Do not rinse the

Safety and Warranty

unit with water or any other liquids, a shock hazard will occur.

5. If the unit has any malfunctions, please contact Omcan for repairs.

PRECAUTIONS FOR USE

1. Do not place at an angle of 45 degrees when transporting.
2. The product should be placed in an area which is ventilated, cool, dry, kept away from heat and dust. Direct sun exposure should be avoided in case of affecting refrigeration effect and the ground must be even and stable. Distance of the cabinet's periphery from walls and other objects should be no less than 10 cm in order to ensure good radiating of condenser. When the showcase put in specified area, please unfasten supporting screw on the front end of it in order to prevent displacement due to external force.
3. Proper power supply for the product is 110V/60Hz. Make sure that the main power supply matches the requirement of this unit.
4. The showcase should be operated for a period of time to confirm that the refrigeration system operates normally before each use. Once the interior temperature has reached the target zone, food can be added.
5. Do not put too much warm food on the showcase's surface in case of generating over heat issues.
6. Do not turn the unit off and on within a three minute period. This will damage the compressor.
7. The defrosting period has been set for the product (2 hours 10 minutes). If the unit does not defrost properly, stop the operation and open the unit to defrost manually for 10 - 30 minutes. Do not rinse with water and do not speed up defrosting by using mechanical equipment or in other ways.
8. Do not use any electrical appliances inside of the showcase.
9. For long periods of non operation, clean the inside and outside of the unit well. Then dry and place it in dry, cool ventilated place, and frequently check to ensure cleanliness. When restarting the equipment, ensure that no part of the unit has been damaged. Only then can the unit be restarted for use.
10. Only certified individuals may make repairs on the unit.

SUITABLE FOR HIGH TRAFFIC AREAS WHERE NOISE LEVELS ARE NOT A CONCERN.

OMCAN IS NOT RESPONSIBLE FOR DIMINISHED COOLING OR ANY DAMAGES DUE TO WATER LEAKS. WARRANTY FOR WATER LEAKS IS VOID IF THE WICKING PAD IS NOT REPLACED EVERY SIX MONTHS, AND IF THE AMBIENT ROOM TEMPERATURE EXCEEDS 75°F AND 55% RELATIVE HUMIDITY, AND THE APPLIANCE DRAIN IS NOT CONNECTED DIRECTLY TO THE FLOOR DRAIN.

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 WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule an Omcan authorized service technician to repair the equipment locally.

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



Safety and Warranty

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

WARNING:

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

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

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	RE-CN-0354	RE-CN-0483
Refrigeration Power	1080 W	
Defrost Power	1000 W	
Electrical	110V / 60Hz / 1	
Current	8.7A / 5.2A	9.4A / 5.2A
Refrigerant	R290	
Temperature Range	2 - 5°C / 35.6 - 41°F	
Max Ambient Temp Rating	24°C / 75°F	
Top Shelf Capacity	184 L / 6.5 cu.ft.	251 L / 8.9 cu.ft.
Bottom Shelf Capacity	170 L / 6 cu.ft.	232 L / 8.2 cu.ft.
Dimensions	39" x 36" x 65" / 991 x 914 x 1651mm	48" x 31.5" x 59" / 1219 x 800 x 1499mm
Packaging Dimensions	41" x 34" x 90" / 1041 x 864 x 2286mm	51" x 36" x 65" / 1295 x 914 x 1651mm
Weight	540 lbs. / 244.9 kgs.	639 lbs. / 289.8 kgs.
Packaging Weight	370 lbs. / 167.8 kgs.	632 lbs. / 286.7 kgs.
Item Number	43549	43550

Installation

REMOVE FROM PACKAGING

When the equipment is delivered to its defined place, you must first remove the packaging as stated below:

Installation

1. Remove the screws on the wooden boards with a screw driver or electric screw driver.
CAUTION! Glass shelves are packaged separately. Be careful of the glass doors on the back of the equipment!
2. Remove the wooden boards, and carefully remove the glass shelves from equipment.
3. Remove equipment from the pallet.
4. Remove the protective foam and packaging film from the outside of the equipment.
5. Place equipment on a flat and level surface.

GLASS SHELVING

1. Remove the two glass sliding doors on the back: lift upwards and remove the bottom of the glass doors first. The remainder of the door will slide out easily.
2. Remove the tape from the bottom panel in the cabinet.
3. Open the glass package which has a shelf glass and the windshield.
Caution! Handle the glass packaging carefully. Grasp firmly and carefully remove.
4. Place the shelf glass in the brackets.
Caution! Make sure that the glass is intact before placing the glass onto the brackets.
5. Place the windshield on the front of cabinet. Check that all glass is in proper position before placing any product in the cabinet.
6. Install the back sliding door.

BAFFLES: AMBIENT VS. REFRIGERATED CONDITIONS

Top cabinet of equipment can be 100% ambient or 100% refrigerated or 50% ambient & 50% refrigerated. Two kinds of different baffle are provided to facilitate desired condition.

- Four pieces of Solid baffle.
- Four pieces of Perforated baffle.

The baffle will prevent (or allow) refrigerated air from circulating through the display area and returning through the air return grill.

1. For 100% ambient (non-refrigerated) conditions, four pieces of solid baffle must be positioned in each one cabinet to block air flow and air return grill.
2. For 100% refrigerated conditions, four pieces of perforated baffle are positioned in each one cabinet to allow air to circulate through display area and return through air return grill.
3. For 50% refrigerated and 50% ambient condition, to switch from ambient to refrigerated condition, change two pieces of solid baffle to perforated baffle in one of cabinet, and vice versa.

Note: To clean, remove baffle from cabinet, brush out crumbs or residue from baffle. Wipe down with clean rag dipped in mild soap and water solution.



Operation

TEMPERATURE SETTING

Warning: it is advised to have qualified personnel set the temperature.

SET THE HIGHEST TEMPERATURE

1. Press the SET button for three seconds, and then there will be “C” flashing on the display.
2. Adjust the temperature by pressing the ▲ / ▼ buttons.
3. Press the SET button to confirm.

SET THE INNER TEMPERATURE DIFFERENCE (LOWEST TEMPERATURE)

1. Press SET and ▼ buttons simultaneously for seven seconds; “HY” will appear on the display.
2. Press SET and ▼ buttons simultaneously for thirteen seconds; “L2” will appear on the display.
3. Release the button; “HY” will appear on the display.
4. Set the temperature difference by pressing the SET button first and then the ▲ / ▼ buttons.
5. Press the SET button to confirm.

EXIT

Press SET and ▲ simultaneously for three seconds to exit; or just wait for thirteen seconds without pressing any button and the system will exit automatically.

POWER ON AND TEST RUN

Power on equipment after it has been standing for over one hour.

1. Please connect to a NEMA5-15R socket and ensure the unit is grounded.
2. Start running the cooling system by turning on the “Refrigeration” switch on the back of the unit.
3. Turn on the “Light” switch to control the LED lights.

Note: after start up, the temperature is 34°F ~ 41°F as the factory setting (please ask the installer to adjust the temperature setting if you need to change it. It is recommended to have only qualified persons adjust the temperature).

Maintenance

AREA	FREQUENCY	INSTRUCTIONS
Exterior	Daily	All Glass / Mirrors: Clean side glass, front glass, glass shelves, and mirrors with household or commercial glass cleaner. Clean out door track with a damp cloth.
Exterior	Daily	Rear Sliding Door Glass: Clean with household or commercial glass cleaner.
Exterior	Daily	End Panels, Front Panel: Wipe off all surfaces with a mild detergent and water solution and with a soft cloth.

Maintenance

Exterior	Weekly	Acrylic: Clean with warm water, mild soap solution and soft cloth; acrylic cleaning solutions are also available. Caution! Incorrect cleaning agents or abrasive cleaning cloths can cause the surface to be scratched.
Interior	Monthly	Condensing Coil: Turn off the power, remove magnetic rear grill. Vacuum or brush grill area on back; clean the dust and dirt collecting on the condenser coil. Be careful to not damage the condensers fins.

**CAUTION! DO NOT WASH THE CASE AND SURROUNDING AREAS WITH WATER OR OTHER LIQUIDS!
ONLY USE A DAMP CLOTH!**

Troubleshooting

Faults	Causes	Solutions
No power.	Leakage circuit breaker disconnects.	Replace leakage elements and ground well.
	Poor contact between plug and socket.	Repair or change the socket.
	Input control line fault.	Repair control circuit fault location.
Very high temperature inside the cabinet.	The equipment is near a heat source.	Move the heat source away.
	Evaporator frosting is too thick.	Defrost timely and shorten the refrigerating and defrosting period.
	Too much stored goods inside the cabinet.	Take some goods out.
	The refrigerant leaks.	Weld again, fill the refrigerant.
	The surrounding air circulation or speed of the fan is too high.	Move from source of air circulation or reduce the fan speed.
	Condenser dust is too much and influences the heat discharging.	Clean the condenser.
	Condenser fan and evaporator fan are damaged.	Repair or replace the fans.
Too much noise.	The cabinet is not placed on a stable surface.	Move to a stable surface or adjust the castors.
	Fixed screws of compressor unit and others are loose.	Tighten the screws.

Troubleshooting

Compressor not working.	The voltage exceeds the allowed fluctuation range.	Use voltage stabilizer and insert proper power. Make sure the equipment operates normally.
	The output control loop of the temperature controller disconnects.	Connect the loop.
	Temperature controller is damaged.	Repair or replace the temperature controller.
	Compressor is damaged.	Repair or replace the compressor.
Lamp not operating.	The power master switch is off or the lamp switch is off.	Switch on.
	Lamp's connector contacts poorly.	Reinsert the plugs after removing and fixing them.
	Lamp power transformer damaged.	Replace power transformer.
	The lamp is damaged.	Replace the tube.
Water leaks on floor.	Wicking pad is not absorbing water.	Replace wicking pad.
	Ambient room temperature exceeds 75°F and 55% relative humidity.	Connect appliance drain to floor drain.

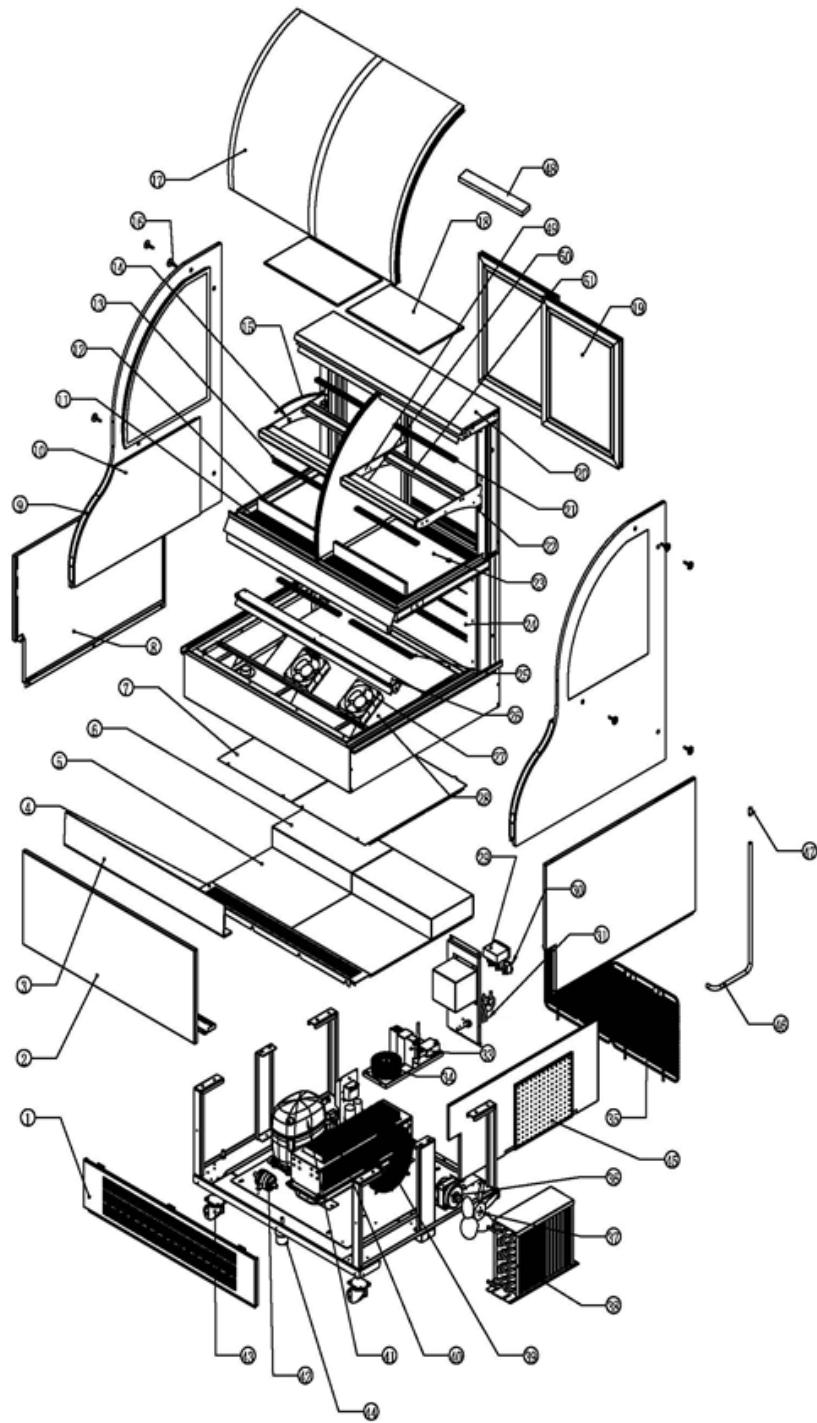
NON-FAULTS

1. When the compressor operates, the surface will be hot. In normal compressor operation, the surface temperature will be high. This is normal. Do not touch with hands.
2. There is moisture condensation on the glass surface. With high environment temperature and humidity, it is easy for dewdrop to appear on the external surface of the glass. Please wipe it using a soft dry cloth.
3. The room temperature is lower than the controlling temperature of the thermostat so that the compressor breaks down. Because the room temperature is lower than the temperature of the thermostat, so the data collected by the temperature sensor is not enough to start the compressor.

Parts Breakdown

Model RE-CN-0354 43549

Model RE-CN-0483 43550





Parts Breakdown

Model RE-CN-0354 43549

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG711	Bottom Front Panel for 43549	1	AG731	Front Curved Glass for 43549	17	AG749	Back Grill for 43549	35
AG712	Bottom Front Upper Panel for 43549	2	AG732	Shelf Glass for 43549	18	AG750	Condenser Motor for 43549	36
AG713	Windshield Plate of Open Area for 43549	3	AG733	Hollow Glass Sliding Door for 43549	19	AG751	Blade of Condenser for 43549	37
AG714	Air-Return Plate for 43549	4	AG734	Top Panel for 43549	20	AG752	Condenser for 43549	38
AG715	Bottom Glass of Open Area for 43549	5	AG735	Top LED Light for 43549	21	AG753	Net Cover of Condenser for 43549	39
AG717	Stainless Steel Step for 43549	6	AG736	O Type Protective Ring for 43549	22	AB396	Wicking Pad for 43549	40
AG718	Bottom Electrical Sealing Plate for 43549	7	AG737	Bottom Glass of Closed Area for 43549	23	AG755	Compressor for 43549	41
AG719	Left and Right Side Panel for 43549	8	AG739	Rear Airout Panel for 43549	24	AG756	Dry Filter for 43549	42
AG721	Left Side Glass for 43549	9, 10	AG740	LED Light of Open Area for 43549	25	AG757	Caster for 43549	43
AG722	Right Side Glass for 43549	9, 10	AG741	Night Curtain for 43549	26	AG758	Stop Feet for 43549	44
AG723	Perforated Baffle for 43549	11	AG742	Evaporator Motor for 43549	27	AG759	Filter of Condenser for 43549	45
AG724	Windshield Plate of Closed Area for 43549	12	AG743	Evaporator for 43549	28	AG760	Overflow Pipe for 43549	46
AG725	LED Light Under Shelf for 43549	13	AG744	Temperature Controller for 43549	29	AG761	Pagoda Type Hose Joint for 43549	47
AG726	R Type Clamp for 43549	14	AI747	Sensor with Wire for 43549	29	AG762	Solid Baffle for 43549	48
AG727	Protective Ring for 43549	15	AG745	Switch for 43549	30	AG763	Shelf Supporter for 43549	49
AG728	Mirror Screw for 43549	16	AG746	Power Cord for 43549	31	AG764	Front Shelf Holder for 43549	50
AG729	Mirror Screw for 43549	16	AG747	Power Adapter for 43549	33	AG765	Back Shelf Holder for 43549	51
AG730	Mirror Screw for 43549	16	AG748	Ring Transformer for 43549	34			

Parts Breakdown

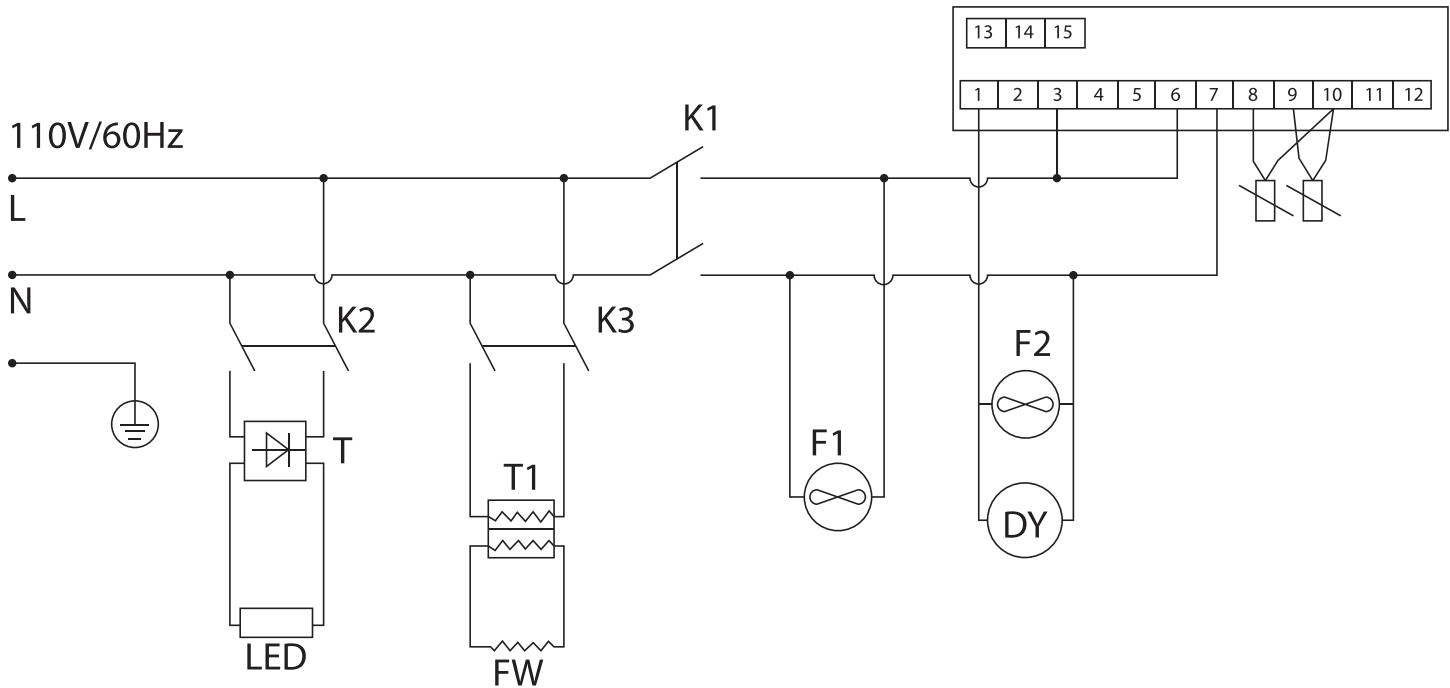
Model RE-CN-0483 43550

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AG766	Bottom Front Panel for 43550	1	AG777	Front Curved Glass for 43550	17	AG788	Back Grill for 43550	35
AG767	Bottom Front Upper Panel for 43550	2	AG778	Shelf Glass for 43550	18	AG750	Condenser Motor for 43550	36
AG768	Windshield Plate of Open Area for 43550	3	AG779	Hollow Glass Sliding Door for 43550	19	AG751	Blade of Condenser for 43550	37
AG769	Air-Return Plate for 43550	4	AG780	Top Panel for 43550	20	AG752	Condenser for 43550	38
AG737	Bottom Glass of Open Area for 43550	5	AG781	Top LED Light for 43550	21	AG753	Net Cover of Condenser for 43550	39
AG770	Stainless Steel Step for 43550	6	AG736	O Type Protective Ring for 43550	22	AB396	Wicking Pad for 43550	40
AG771	Bottom Electrical Sealing Plate for 43550	7	AG782	Bottom Glass of Closed Area for 43550	23	AG755	Compressor for 43550	41
AG772	Left and Right Side Panel for 43550	8	AG784	Rear Airout Panel for 43550	24	AG756	Dry Filter for 43550	42
AG721	Left Side Glass for 43550	9, 10	AG785	LED Light of Open Area for 43550	25	AG757	Caster for 43550	43
AG722	Right Side Glass for 43550	9, 10	AG786	Night Curtain for 43550	26	AG758	Stop Feet for 43550	44
AG774	Perforated Baffle for 43550	11	AG742	Evaporator Motor for 43550	27	AG759	Filter of Condenser for 43550	45
AG775	Windshield Plate of Closed Area for 43550	12	AG787	Evaporator for 43550	28	AG760	Overflow Pipe for 43550	46
AG776	LED Light Under Shelf for 43550	13	AG744	Temperature Controller for 43550	29	AG761	Pagoda Type Hose Joint for 43550	47
AG726	R Type Clamp for 43550	14	AI747	Sensor with Wire for 43550	29	AG789	Solid Baffle for 43550	48
AG727	Protective Ring for 43550	15	AG745	Switch for 43550	30	AG790	Shelf Supporter for 43550	49
AG728	Mirror Screw for 43550	16	AG746	Power Cord for 43550	31	AG791	Front Shelf Holder for 43550	50
AG729	Mirror Screw for 43550	16	AG747	Power Adapter for 43550	33	AG792	Back Shelf Holder for 43550	51
AG730	Mirror Screw for 43550	16	AG748	Ring Transformer for 43550	34			

Electrical Schematics

Model RE-CN-0354 43549

Model RE-CN-0483 43550



Position	Description	Position	Description	Position	Description
DY	Compressor	K1	Cooling Switch	LED	LED Light
F1	Evaporation Fan	K2	Lighting Switch	T	12V Power Supply
F2	Condensing Fan	K3	Anti Fog Switch		

Notes



Notes

Notes



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

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION
3115 Pepper Mill Court,
Mississauga, Ontario
Canada, L5L 4X5

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: _____ Company Name: _____

Address: _____ Telephone: _____

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

Country: _____ Type of Company: _____

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (specify): _____

Other (specify): _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

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 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.

