



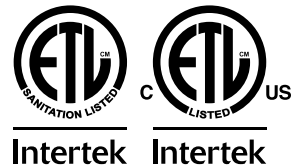
Bakery 7 QT Mixers
Models MX-CN-0007-HW, 0007-HG
Items 44306, 44475
Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free: 1 800 465 0234 Customer Service or visit the Support section of www.omcan.com

Revised - 02/14/2022



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

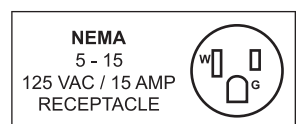


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Model MX-CN-0007-HW / Model MX-CN-0007-HG

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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

WARNING

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others or damage the equipment.

- Plug only into grounded electrical outlets matching the nameplate rated voltage.
- Do not modify or tamper with safety switches.
- Do not operate unattended.
- Do not operate equipment in public areas and/or around children.

Safety and Warranty

- Do not use an extension cord with this equipment. Do not plug this equipment into a power strip or multi-outlet power cord.
- Non-Omcans attachments are not recommended. They will not work properly and will void the warranty.
- Check equipment before each use to insure the equipment is clean.
- Do not use a hose to clean mixer. Use a damp cloth to wipe down the exterior of the mixer.
- Wear proper apparel! Do not wear loose fitting or hanging garments while operating this equipment.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat, level position.
- Unplug equipment, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of equipment with liquids or cleaning agents.
- Do not clean the equipment with steel wool.
- Keep equipment and power cord away from open flames, electric burners or excessive heat.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- Do not use the attachments on hub while mixing.

SAFETY TIPS

The planetary mixer is a dangerous appliance and must only be used by trained personnel in accordance with these instructions.

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation.
 - Fire Precautions.
 - IEE Wiring Regulations.
 - Building Regulations.
- Always stand BEHIND the safety guard when operating the appliance.
- DO NOT place hands near the rotating attachments when in use. This can result in severe injury.
- DO NOT remove food from the appliance until the mixing attachments have come to a complete stop.
- DO NOT immerse the appliance in water.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the mixing attachments.
- DO NOT use with a damaged mixing attachment.
- DO NOT bypass the safety interlocks.
- Always switch off and disconnect the power supply to the appliance when not in use.
- NEVER leave the appliance unattended when in use.
- The appliance is heavy. Take care when moving.
- This appliance must only be used in accordance with these instructions and by persons trained to do so.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.

Safety and Warranty

- If the power cord is damaged, it must be replaced by an Omcan authorized agent or recommended qualified technician in order to avoid a hazard.
- Never use accessories which are not recommended by the manufacturer. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
- DO NOT use jet/pressure washers to clean the appliance.

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.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Model	MX-CN-0007-HW	MX-CN-0007-HG
Color	White	Gray
Power	0.36 HP / 270 W	
Variable Speed	Comes with a variable speed control	
Shaft Speed	145 - 920 RPM	
Capacity	6.6 L / 7 QT	
Timer	No Timer	
Guard	Polycarbonate	
Electrical	110 V / 60Hz / 1	
Dimensions	15.8" x 9.1" x 16.5" / 400 x 230 x 420mm	
Packaging Dimensions	19.1" x 13" x 19.7" / 485 x 330 x 500mm	
Weight	33.1 lbs. / 15 kgs.	
Packaging Weight	37.5 lbs. / 17 kgs.	
Item Number	44306	44475

Installation

- Remove the appliance from all packaging.
- While positioning on a work top, ensure the appliance is secured in position.
Note: Ensure the feet are level to reduce vibration during operation.

ASSEMBLY

WARNING

- Ensure the appliance is switched off and disconnected from power supply before assembly/disassembly.
 - Omcan accepts no responsibility for any injury caused by incorrect assembly of this appliance.
 - The bowl must be attached into position prior to starting the Planetary Mixer.
1. Lift the handle clockwise (☑ position) until the mixer head rises and rests stably.
 2. Select the desired mixer attachment and fix onto the mixer head. Turn right to fix it into place.
 3. Attach the bowl to the bowl seat. Turn clockwise to lock it into place.
Note: Reverse the procedure to remove the bowl.
 4. Lift and hold the handle (☑ position) while lowering the mixer head fully. Then lower the handle counter-clockwise (☑ position) and release to lock the mixer head in place.
NOTE: Ensure the mixer head is locked in place or the mixer will not work.

CHANGING THE MIXER ATTACHMENT

1. Turn Off the appliance.

Installation

2. Raise the mixer head as instructed previously.
3. Push the mixer attachment up and to the left to release.
4. Insert the desired attachment. Push up and to the right to lock it into place.
5. Lower the mixer head in place.

Mixer Attachments	Intended Use	Suitable Speed
Spiral Dough Hook	Heavy mixes; dough, pie pastry, etc.	Slow
Beater	Firm mixes; light pastry, cake/biscuit mix, icing, fillings and mashed vegetables.	Medium
Whisk	Light mixes; whipped cream, mayonnaise, egg whites, pancakes and soufflés.	Fast

Operation

WARNING

- Ensure that these instructions have been read thoroughly and the operation of the appliance is fully understood before use.
- All personnel must be fully trained on the operation and safety precautions of the Planetary Mixer.

LAYOUT OF CONTROLS

1. START button: Press to start the mixer.
2. STOP button: Press to stop the mixer.
3. Speed control knob: Use to set the speed of the mixer.



Speed Control Knob

MIXING

WARNING: Always ensure the appliance is turned off before placing hands in the mixing bowl.

1. Raise the mixer head.
2. Fill the bowl.
3. Lower the mixer head and lock it in place.
4. Select the desired speed.

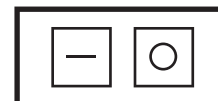
Warning: Recommend that you start with the slowest speed and increase the speed gradually as necessary. Ensure the mixer head and bowl are fully locked in place or the mixer will not work.

5. Press the START button to begin mixing.

Note: If the appliance is straining to mix then turn the appliance Off and remove some of the contents from the bowl before restarting.

6. After use, slowly turn the speed control knob to MIN, then press the STOP button and disconnect the mixer from power supply.

Start Button



Stop Button

OVERLOAD PROTECTION

The appliance is featured with overload protection. In case of overload, the appliance will beep then stop working automatically.

1. Turn Off the mixer.
2. Reduce the load in the mixing bowl.
3. Press the START button to re-start.

Maintenance

- Always turn off the mixer and disconnect from the power supply before cleaning.
- Use warm soap water to clean the bowl and mixing attachments. Do not use abrasive cleaning chemicals as these can leave harmful residues.
- Clean the exterior of the appliance with a damp cloth.
- Dry all parts thoroughly after cleaning.
- Do not use jet/pressure washers to clean the appliance.
- Clean the appliance regularly.
- Do not submerge in water or any other liquid.

Troubleshooting

Problem	Possible Causes	Action Required
The appliance is not working.	The unit is not switched on.	Check the unit is plugged in correctly and switched on.
	Plug and lead are damaged.	Call Omcan or a qualified Omcan Technician.
	Fuse in the plug has blown.	Replace the fuse.
	Problem with the power supply.	Check power supply.
	Internal wiring fault.	Call Omcan or a qualified Omcan Technician.
	The overload protection has activated.	See overload protection instructions.
	Safety guard is not closed.	Close safety guard fully.

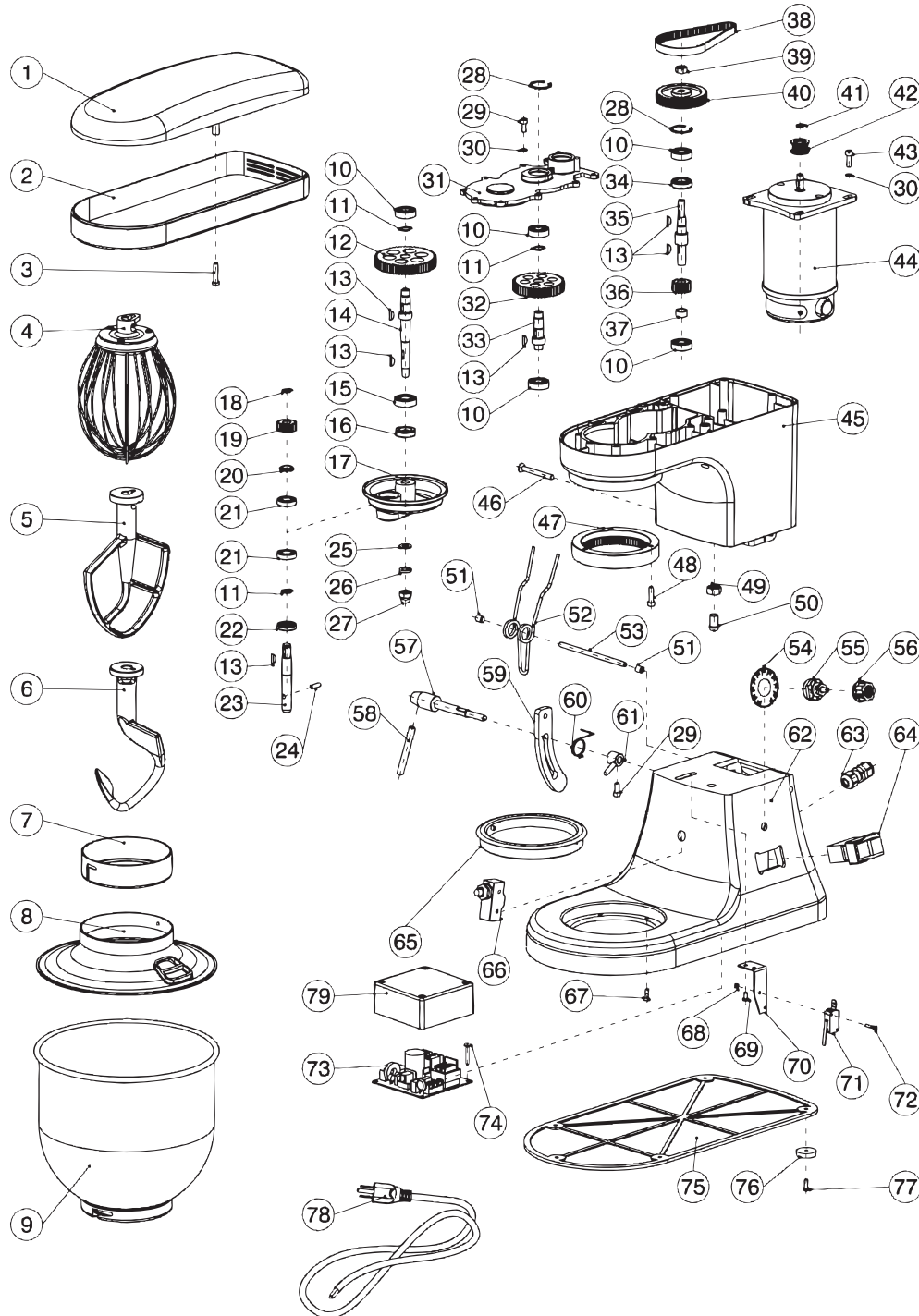
Troubleshooting

The mixer slows down.	The mixing bowl is overloaded.	Turn off the appliance and empty some of the contents.
	Mixing speed too high or a wrong mixing attachment used.	Select the suitable speed and mixing attachment.
The appliance is noisy.	Bowl or mixing attachment not correctly fitted.	Remove and refit bowl/mixing attachment.
	Bowl or mixing attachment is deformed.	Call Omcan or a qualified Omcan Technician.

Parts Breakdown

Model MX-CN-0007-HW 44306

Model MX-CN-0007-HG 44475



Parts Breakdown

Model MX-CN-0007-HW 44306

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
67126	White Cover for 44306	1	67153	Circlip for Hole for 44306	28	67180	Switch Base for 44306	55
67127	Band for 44306	2	67154	Screw for 44306	29	67181	Speed Control for 44306	56
67128	Screw for 44306	3	67155	Spring Washer for 44306	30	67182	Handle Spindle for 44306	57
67129	Wire Whip for 44306	4	67156	Support Cover for 44306	31	67183	Handle for 44306	58
67130	Flat Beater for 44306	5	67157	Gear for 44306	32	67184	Arc Slide Block for 44306	59
67131	Hook for 44306	6	67158	Gear Shaft for 44306	33	67185	Torsion Spring for 44306	60
67132	Metal Ring for 44306	7	67159	Oil Seal for 44306	34	67186	Support Sleeve for 44306	61
67133	Safety Guard for 44306	8	67160	Axle for 44306	35	67187	White Base for 44306	62
67134	Bowl for 44306	9	67161	Gear for Axle for 44306	36	67188	Waterproof Joint for 44306	63
67135	Deep Groove Ball Bearing for 44306	10	67162	Bushing for 44306	37	67189	Power Switch for 44306	64
67136	Circlip for Shaft for 44306	11	67163	Synchronous Belt for 44306	38	67190	Bowl Seat for 44306	65
67137	Gear for 44306	12	67164	Nut for 44306	39	67191	Travel Switch for 44306	66
67138	Woodruff Key for 44306	13	67165	Large Synchronous Pulley for 44306	40	67192	Screw for 44306	67
67139	Main Shaft for 44306	14	67166	Circlip for Shaft for 44306	41	67193	Nut for 44306	68
67140	Deep Groove Ball Bearing for 44306	15	67167	Small Synchronous Pulley for 44306	42	67194	Screw for 44306	69
67141	Oil Seal for 44306	16	67168	Screw for 44306	43	67195	Distance Switch Support for 44306	70
67142	White Operation Frame for 44306	17	67169	Motor (110V 60Hz) for 44306	44	67196	Distance Switch for 44306	71
67143	Circlip for Shaft for 44306	18	67170	White Rotating Base for 44306	45	67197	Screw for 44306	72
67144	Planet Gear for 44306	19	67171	Screw for 44306	46	67198	PCB for 44306	73
67145	Planet Gear Pad for 44306	20	67172	Inner Gear for 44306	47	67199	Screw for 44306	74
67146	Deep Groove Ball Bearing for 44306	21	67173	Screw for 44306	48	67200	Base Plate for 44306	75
67147	Oil Seal for 44306	22	67174	Nut for 44306	49	67201	Rubber Pads for 44306	76
67148	Planet Shaft for 44306	23	67175	Locating Pin for 44306	50	67202	Screw for 44306	77
67149	Pin for 44306	24	67176	Screw for 44306	51	67203	Plug for 44306	78
67150	Flat Washer for 44306	25	67177	Double Torsion Spring for 44306	52	67204	PCB Guard for 44306	79
67151	Spring Washer for 44306	26	67178	Rotating Shaft for 44306	53			
67152	Nut for 44306	27	67179	Speed Mark for 44306	54			

Parts Breakdown

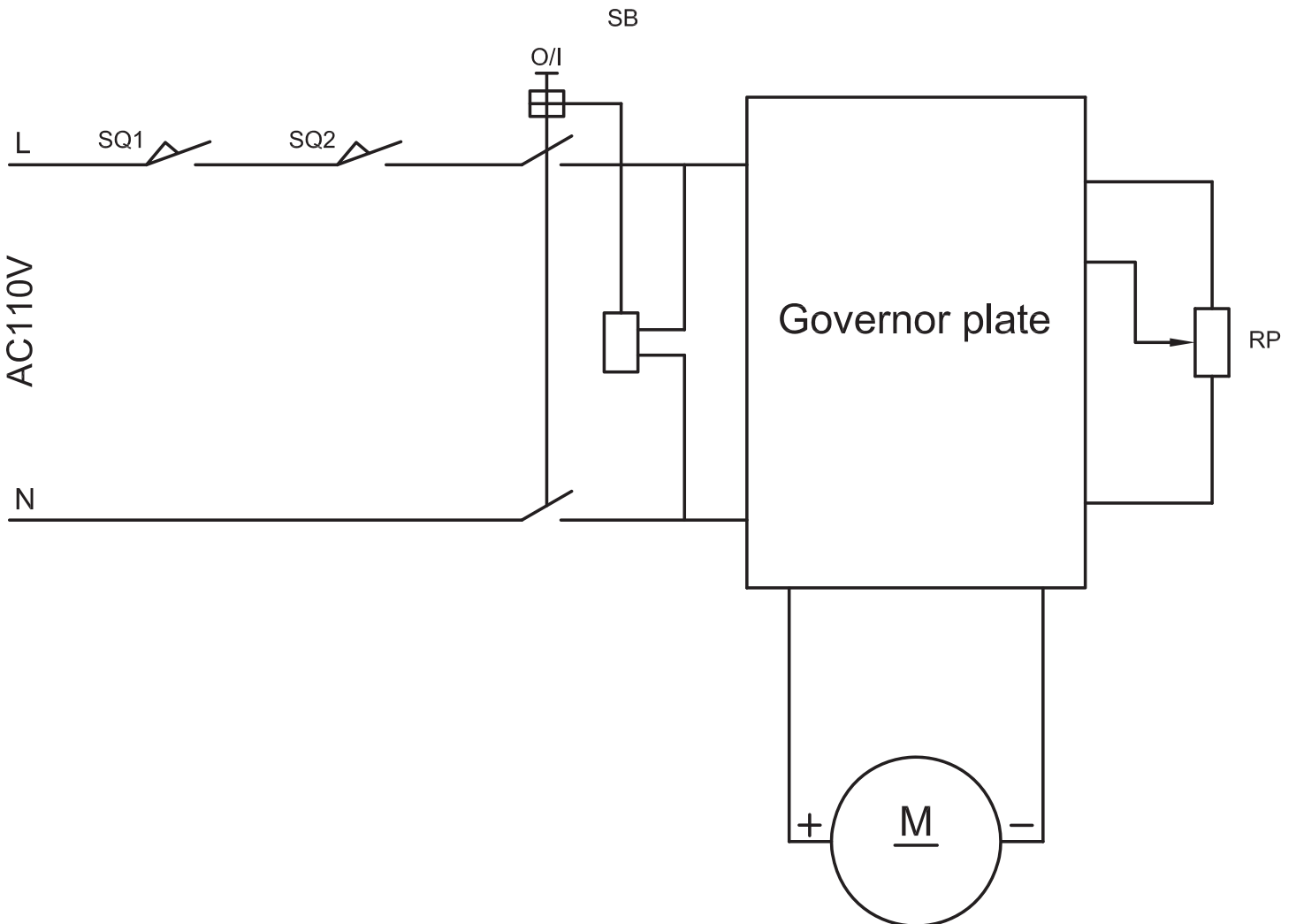
Model MX-CN-0007-HG 44475

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AJ386	Gray Cover for 44475	1	67153	Circlip for Hole for 44475	28	67180	Switch Base for 44475	55
67127	Band for 44475	2	67154	Screw for 44475	29	67181	Speed Control for 44475	56
67128	Screw for 44475	3	67155	Spring Washer for 44475	30	67182	Handle Spindle for 44475	57
67129	Wire Whip for 44475	4	67156	Support Cover for 44475	31	67183	Handle for 44475	58
67130	Flat Beater for 44475	5	67157	Gear for 44475	32	67184	Arc Slide Block for 44475	59
67131	Hook for 44475	6	67158	Gear Shaft for 44475	33	67185	Torsion Spring for 44475	60
67132	Metal Ring for 44475	7	67159	Oil Seal for 44475	34	67186	Support Sleeve for 44475	61
67133	Safety Guard for 44475	8	67160	Axle for 44475	35	AJ389	Gray Base for 44475	62
67134	Bowl for 44475	9	67161	Gear for Axle for 44475	36	67188	Waterproof Joint for 44475	63
67135	Deep Groove Ball Bearing for 44475	10	67162	Bushing for 44475	37	67189	Power Switch for 44475	64
67136	Circlip for Shaft for 44475	11	67163	Synchronous Belt for 44475	38	67190	Bowl Seat for 44475	65
67137	Gear for 44475	12	67164	Nut for 44475	39	67191	Travel Switch for 44475	66
67138	Woodruff Key for 44475	13	67165	Large Synchronous Pulley for 44475	40	67192	Screw for 44475	67
67139	Main Shaft for 44475	14	67166	Circlip for Shaft for 44475	41	67193	Nut for 44475	68
67140	Deep Groove Ball Bearing for 44475	15	67167	Small Synchronous Pulley for 44475	42	67194	Screw for 44475	69
67141	Oil Seal for 44475	16	67168	Screw for 44475	43	67195	Distance Switch Support for 44475	70
AJ387	Gray Operation Frame for 44475	17	67169	Motor (110V 60Hz) for 44475	44	67196	Distance Switch for 44475	71
67143	Circlip for Shaft for 44475	18	AJ388	Gray Rotating Base for 44475	45	67197	Screw for 44475	72
67144	Planet Gear for 44475	19	67171	Screw for 44475	46	67198	PCB for 44475	73
67145	Planet Gear Pad for 44475	20	67172	Inner Gear for 44475	47	67199	Screw for 44475	74
67146	Deep Groove Ball Bearing for 44475	21	67173	Screw for 44475	48	67200	Base Plate for 44475	75
67147	Oil Seal for 44475	22	67174	Nut for 44475	49	67201	Rubber Pads for 44475	76
67148	Planet Shaft for 44475	23	67175	Locating Pin for 44475	50	67202	Screw for 44475	77
67149	Pin for 44475	24	67176	Screw for 44475	51	67203	Plug for 44475	78
67150	Flat Washer for 44475	25	67177	Double Torsion Spring for 44475	52	67204	PCB Guard for 44475	79
67151	Spring Washer for 44475	26	67178	Rotating Shaft for 44475	53			
67152	Nut for 44475	27	67179	Speed Mark for 44475	54			

Electrical Schematics

Model MX-CN-0007-HW 44306

Model MX-CN-0007-HG 44475





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.

