



Vacuum Packaging Machine
Model VP-CN-9200
Item 47577
Instruction Manual



Revised - 11/24/2022



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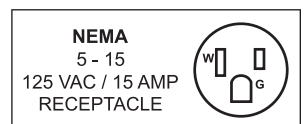


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General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution 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

SAFETY

For your safety, follow these precautions when using your vacuum sealer:

- Read the manual carefully before using the appliance for the first time.
- Do not use the vacuum sealer on wet or hot surfaces, or near a heat source.
- Do not immerse the appliance or power cord in water or any other liquid.
- Plug vacuum sealer into grounded power sources only, do not use extension cord.

Safety and Warranty

- To disconnect, unplug directly from power source. Do not disconnect by pulling on cord.
- Do not operate appliance with damaged power cord.
- Only use the vacuum sealer for its intended use.
- Only use bags, rolls and canisters that are suited for vacuum sealing.

VACUUM PACKAGING AND FOOD SAFETY

Vacuum packaging extends the life of foods by removing most of the air from sealed bags/canisters and prevents fresh air escaping into the sealed bags/canisters, thereby reducing oxidation. Vacuum packaging helps preserve flavor and overall quality. It also helps inhibit the growth of aerobic microorganisms, which can lead to the problems noted below under certain conditions:

MOLD

Mold cannot grow in a low oxygen environment; therefore vacuum packaging can virtually eliminate it.

YEAST

Results in fermentation, which can be identified by smell and taste. Yeast needs water, sugar and a moderate temperature to grow. It can also survive with or without air. Slowing the growth of yeast requires refrigeration, while freezing stops it completely.

BACTERIA

Results in an unpleasant odor, discoloration and/or soft or slimy texture. Under the right conditions, clostridium botulinum (the organism that causes Botulism) can grow without air and cannot be detected by smell or taste. Although it is extremely rare, it can be very dangerous.

As with any other storage container, it is important to inspect food for spoilage prior to consuming.

To preserve foods safely, it is important to maintain low temperatures. You can significantly reduce the growth of microorganisms at temperatures of 4°C or below. Freezing at -17°C does not kill microorganisms, but stops them from growing. For long-term storage, always freeze perishable foods that have been vacuum packaged.

It is important to note that vacuum packaging cannot reverse the deterioration of foods. It can only slow down changes in quality. It is difficult to predict how long foods will retain their top-quality flavor, appearance or texture because it depends on the age and the condition of the food on the day it was vacuumed packaged.

Note: vacuum packaging is not a substitute for refrigeration or freezing. Any perishable foods that require refrigeration must still be refrigerated or frozen after vacuum packaging.

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

Safety and 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	VP-CN-9200
Power	225 W
Electrical	110~120V / 60Hz
Max Bag Width	12.2" / 310mm
Pump Capacity	-0.9 Bar 16 L / minute
Dimensions	16.5" x 11" x 4.4" / 420 x 280 x 113mm
Packaging Dimensions	19.1" x 6.5" x 13.6" / 486 x 165 x 345mm
Weight	12.1 lbs. / 5.5 kgs.
Packaging Weight	13.7 lbs. / 6.2 kgs.
Item Number	47577

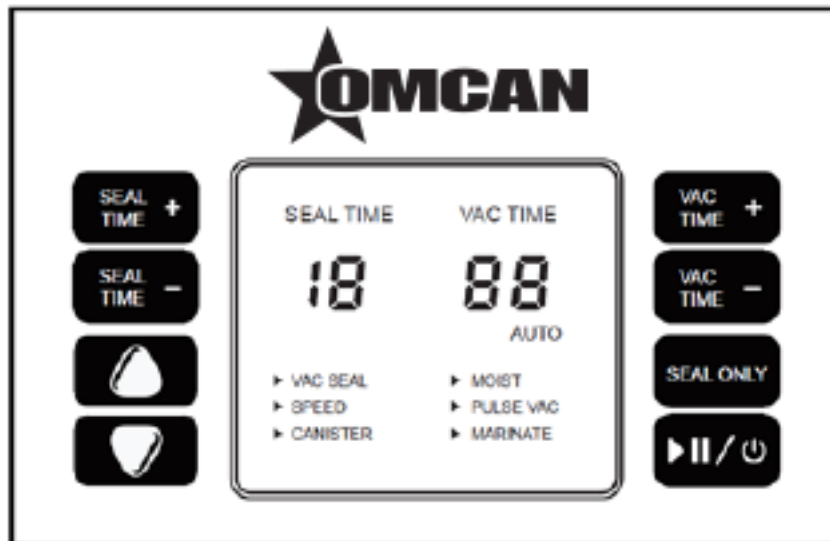
Operation

PREPARATION GUIDELINES

Vegetables need to be blanched before vacuum packaging. This process stops the enzyme action, which

leads to loss of flavor, color and texture. To blanch vegetables, place them in boiling water or in the microwave until they are cooked, but still crisp. Then, immerse the vegetables in cold water to stop the cooking process. Finally, dry the vegetables on a towel before vacuum packaging. Cruciferous vegetables (broccoli, sprouts, cabbage, cauliflower, kale, turnips) naturally emit gases during storage. Therefore, after blanching, they must be stored in the freezer only.

CONTROL PANEL



Seal time +: Button to increase the sealing time.

Seal time -: Button to decrease the sealing time.

△Button: to choose the function upwards.

▽Button: to choose the function downwards.

Vac time +: Button to increase the vacuum time.

Vac time -: Button to decrease the vacuum time.

SEAL ONLY: Press to seal the bag, no vacuum.

▶||/⏻ Start / Cancel / Power on&off: Button to turn on the appliance and to start a working process. Button to cancel the on-going working process. Press and hold it for 2 seconds to turn off the appliance.

VAC SEAL: When the pointer stops at VAC SEAL, it means that the appliance will perform vacuum & seal.

SPEED: When the pointer stops at SPEED and the indicator light on SPEED is on, it means the appliance will perform with high speed. Press “Start”, indicator light on SPEED will be off and the appliance will perform with low speed.

CANISTER: This function is used when the appliance is connected to a vacuum canister.

MOIST: When the pointer stops at MOIST, the appliance will perform vacuum & seal for moist food.

PULSE VAC: When the pointer stops at PULSE VAC, the appliance will perform vacuum with the control of the user.

MARINATE: This function is used when you want to marinate food packed in a vacuum canister.

Operation

HOW TO MAKE CUSTOM SIZED BAGS

1. Pull enough bag material to hold item to be vacuum packaged, plus 2 inches. With a pair of scissors or sharp knife, cut desired bag length from bag roll. Make sure to cut in a straight line. Plug in the power cord.
2. Open the lid. Place one end of cut bag onto the heating bar. Ensure that the bag lays smooth on the heating bar and without any folds and gaps.
3. Close the lid and turn on the power switch.
4. Press the power on button and the screen will light up.
5. Press the “Seal Only” button, the appliance starts to seal the bag with default time. If necessary, you can adjust the seal time by pressing “Seal time +” “Seal time -” before you press the “Seal Only” button.
6. The indicator number of SEAL TIME counts down to 0 and the sealing process is done. The custom sized bag is now ready for vacuum sealing.

CAUTION: The heating bar will be hot. Avoid contact! Leave the appliance cool down for at least 20 seconds after each sealing process, before you start operation again. Under very heavy usage, the appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow the appliance to cool down.

HOW TO VACUUM SEAL WITH THE VACUUM BAGS

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.
2. Open the lid and place the open end of the bag down into the sealing gasket area.
3. Close the lid and turn on the appliance.
4. Choose “Vac Seal” function. Press the start button and the appliance will perform vacuum and sealing automatically. If necessary, you can set vacuum time and/or seal time with corresponding buttons and then press the start button.
5. Once it reaches the desired vacuum degree, the appliance will proceed to seal the bag automatically.
6. The indicator number of SEAL TIME counts down to 0 and the working process is done. Lift the lock on the lid to release the bag.

CAUTION: The heating bar will be hot. Avoid contact! Leave the appliance cool down for at least 20 seconds after each sealing process, before you start operation again. Under very heavy usage, the appliance will shut off automatically to prevent overheating. If it does, wait 20 minutes to allow the appliance to cool down.

HOW TO USE PULSE VAC FUNCTION

Since the pressure under the normal vacuum function can be high, sometimes it is easy to destroy some delicate items by high pressure in the vacuum bags. In this case, you can use the PULSE vac function to control the vacuum time and pressure, and prevent crushing delicate items. When packing some juicy foods, you can also use this function and prevent liquid being sucked out.

1. Place the item(s) to be sealed into the pre-cut or custom sized bag. Leave at least 2 inches between the contents and the top of the bag to allow for bag contraction.

2. Open the lid and place the open end of the bag down into the sealing gasket area.
3. Close the lid and turn on the appliance.
4. Choose “PULSE VAC” function. Press the start button continually, till it reaches the pressure that you want. You can watch the vacuum bag to decide the pressure. During this process, you can stop vacuum by stop pressing the start button, and press it again to vacuum again.
5. When the pressure reaches what it needs, press the “Seal Only” button to start sealing.
6. The indicator number of SEAL TIME counts down to 0 and the working process is done. Lift the lock on the lid to release the bag.

HOW TO USE THE VACUUM SEALER WITH A CANISTER

NOTE: Canister and hose are not included in the package.

1. Wipe canister cover, canister base and ensure they are clean and dry.
2. Place food into canister and leave at least one inch of space between food and cover.
3. Place cover onto canister, insert one end of the hose into port on appliance. Put the other end onto port of the canister cover; press down firmly to ensure a tight fit.
4. Close the lid and turn on the appliance.
5. Choose “Canister” function and press the start button.
6. The appliance will continue to vacuum until air has been removed.
7. The appliance will stop automatically when the working process is done.

HOW TO MARINATE FOODS

In the marinate mode, the appliance can run two cycles of vacuuming and releasing air to the canister, allowing foods to get optimum pickle infusion in the least amount of time.

Vacuum canister is a perfect partner to marinating foods. The reason that foods can be marinated in such a short time is that, it opens the micro-holes of the foods, allowing pickle infusion very quickly.

Important tips: when using canister for marinating, there should be a knob on the canister lid. Make sure the canister lid is in “Open” status but NOT “Vacuum” status when it is in the marinate process.

1. Put items in the canister. Make sure there is no powder or food debris on the canister lid gasket. Also please allow some space after the items are put into the canister. And then close the lid for the canister.
2. Turn the knob on the canister lid to “Open” position.
3. Connect the hose to the port on the appliance and the port on the canister lid.
4. Close the lid of the appliance and choose “Marinate” function.
5. Press the start button.
6. When it reaches the vacuum pressure, the appliance will stop vacuuming automatically and then release air into the canister. This working cycle repeats continually for 30 minutes and then stops automatically.
7. The appliance vacuums the canister again. The above mentioned cycle will be run two times.

Maintenance

CARE & CLEANING

1. Always switch off and unplug the appliance and wait some minutes to let it cool down before cleaning.
2. Do not touch the heating bar or sealing bar shortly after operation.
3. Always wipe off spilled liquids immediately. Do not spill or pour any liquids on or into the appliance or power cable.
4. Do not immerse the appliance, power cable or plug in water or any other liquid.
5. Do not place the appliance or power cable on wet surfaces to avoid risk of electric shock.
6. Do not use abrasives to clean the appliance or any part of it.
7. Clean the appliance immediately after each use to avoid that leftover food will stick to the heating bar.
8. Ensure not to damage the vacuum gaskets, heating bar and sealing bar when cleaning the appliance.
9. When disconnecting the power cable, do not pull the power cable, but always grasp the plugs.
10. Wipe the vacuum chamber, heating bar and sealing bar with a soft damp cloth. In the vacuum chamber there are tiny holes used for sucking out the air, ensure not to spill any liquids into these holes.
11. To dry the vacuum gaskets, it is best to dab with a dry cloth to avoid damage.
12. Dry all parts thoroughly before you plug in and operate the appliance again.
13. Keep the upper lid of the appliance open when not in use.

Troubleshooting

THE VACUUM PUMP IS WORKING BUT THE BAG IS NOT VACUUMED, OR AIR FLOWS BACK INTO THE VACUUMED BAG, OR THE BAG IS NOT SEALED

Possible Reasons	Possible Solutions
The bag is not positioned correctly.	The open end of the bag must reach into the vacuum chamber completely. Additionally, ensure that the bag lays even and smooth without any folds or gaps on the heating bar and vacuum gasket.
The bag is not airtight.	Use another bag.
Parts of the contents in the bag perforate the bag during evacuation.	Remove sharp-edged items (e.g. bones) from the bag or turn the edges inwards. Use another bag.
The vacuum gaskets on the lid and base of the appliance are loose, not clean, worn out, or damaged.	Carefully clean the vacuum gaskets using a soft damp cloth. If the problem persists, send the appliance to an authorized service centre for examination and repair.
The sealing time you have set is too short or too high to make a good sealing.	Adjust the seal time.
The appliance is overheated and/or melting the bag.	Ensure that you have given the appliance enough time to cool down. Wait 20 seconds between seals. Switch off the appliance and with the lid open leave it cool down for 20 minutes.

Troubleshooting

Particles (Powder) or liquids have been in the sealing area of the bag.	The open end of the bag must be completely clean and dry for making a good seal. Cut off the upper rim of the bag and wipe clean the top of the bag. Perhaps, remove some material from the bag to leave some more free space on the top of the bag.
Foods with high liquid contents prevent the bag from being sealed properly, because high amounts of liquid are sucked in during evacuation.	<p>Cut off the upper rim of the bag and wipe clean the top of the bag. Perhaps, remove some material from the bag to leave some more free space on the top of the bag.</p> <p>Partially freeze foods with excess liquids prior to vacuum sealing. If you can't, place a folded paper towel between the food and the top of the bag, but below seal area. Leave the paper towel in the bag to absorb excess liquid. This way, during evacuation, liquids will not be sucked out so easily.</p>

YOU CANNOT SWITCH ON THE APPLIANCE

Possible Reasons	Possible Solutions
The appliance is not live.	Ensure that the power cable is undamaged and plugged in correctly at the power supply and at the power socket of the appliance. By connecting a lamp, ensure that the mains power outlet is live.
	Ensure that you have turn on the power switch, which is located above the power socket.
The overheat protection is active.	Unplug the appliance and wait for at least 20 minutes. Then try again.

THE BAG MELTS OR IS RIPPED AT THE SEAL

Possible Reasons	Possible Solutions
You have used improper bags.	Only use bags suitable for vacuum sealers.
The heating bar is too hot during the sealing process.	Allow the appliance to cool for 20 seconds between uses.
The seal time is too high.	Reduce the seal time.
The appliance may be overheated.	Leave the appliance cool down for at least 20 minutes with the lid open. After each sealing process, wait at least 20 seconds before sealing the next bag.

THE CANISTER IS NOT VACUUMED (FUNCTION VACUUM CANISTER)

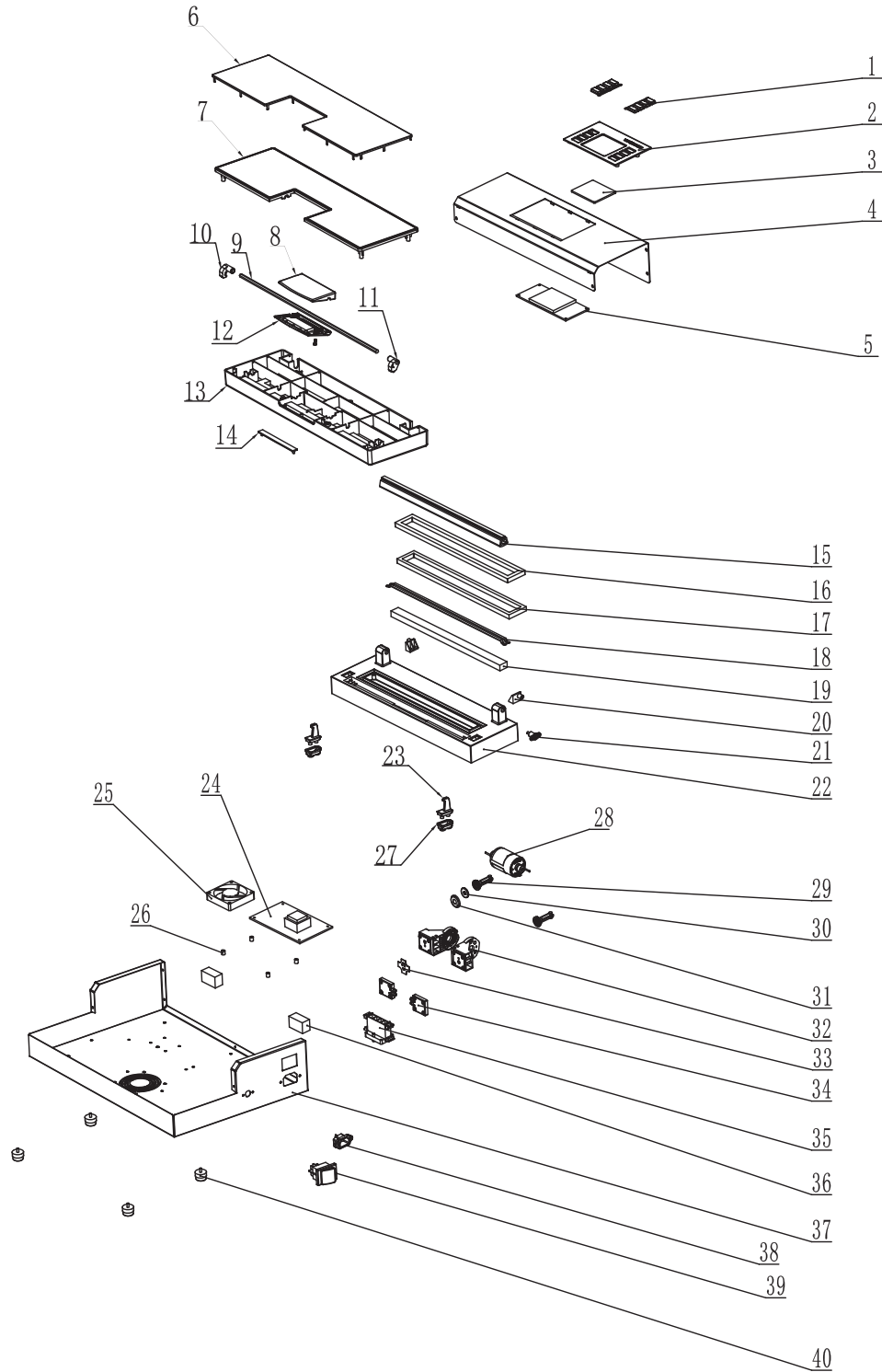
Possible Reasons	Possible Solutions
The vacuum hose is not connected properly.	Ensure that the correct end of the vacuum hose is inserted properly into the vacuum outlet of the appliance.
	Ensure that the connection of the vacuum hose on the vacuum port of the canister lid is airtight.
The vacuum hose is damaged.	Contact your vendor for replacement.

Troubleshooting

<p>The lid seal of the vacuum canister is leaking.</p>	<p>Ensure that the lid seal of the canister and the rim of the canister are completely clean. If required, replace the seal. Use another canister.</p>
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Parts Breakdown

Model VP-CN-9200 47577



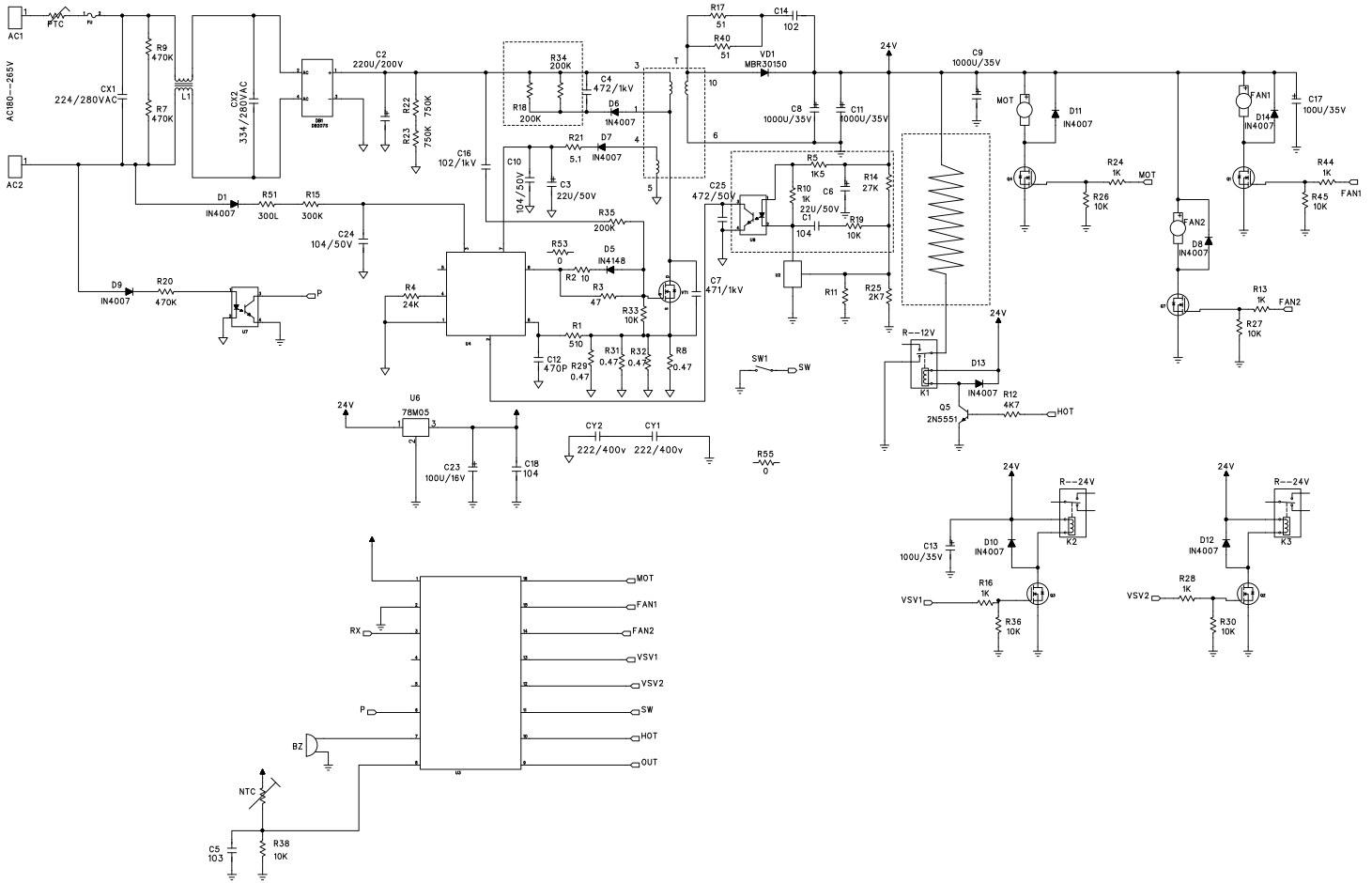
Parts Breakdown

Model VP-CN-9200 47577

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AL698	Button for 47577	1	AL712	VS950 Sealing Rubber for 47577	15	AL726	555 Pump Rack for 47577	29
AL699	Control Panel for 47577	2	AL713	Foam Sealing Gasket (Up) for 47577	16	AL727	Pump Seals for 47577	30
AL700	Panel for 47577	3	AL714	Foam Sealing Gasket (Down) for 47577	17	AL728	555 Pump Mounting for 47577	31
AL701	Lid Enclosure (SUS) for 47577	4	AL715	Heating Wire for 47577	18	AL729	Pump for 47577	32
AL702	Control PCB for 47577	5	AL716	Heat Dissipation Aluminum Bar for 47577	19	AL730	555 Silica Gel Inside the Pump for 47577	33
AL703	Lid Stainless Steel Decoration for 47577	6	AL717	Left and Right Lid Spindle for 47577	20	AL731	555 Pump Cover for 47577	34
AL704	Lid Inner Cover for 47577	7	AL718	External Connector for 47577	21	AL732	Fixing Frame for 47577	35
AL705	Upper Manual Lock Plate for 47577	8	AL719	Lower Enclosure for 47577	22	AL733	VS950 Solenoid Valve for 47577	36
AL706	Spindle for 47577	9	AL720	Hook for 47577	23	AL734	Lower Enclosure (SUS) for 47577	37
AL707	Hook (Left) for 47577	10	AL721	Main PCB for 47577	24	AL735	Socket for 47577	38
AL708	Hook (Right) for 47577	11	AL722	Fan for 47577	25	AL736	Power Switch for 47577	39
AL709	Lower Manual Lock Plate for 47577	12	AL723	Fixing Frame for 47577	26	AL737	Rubber Feet for 47577	40
AL710	Hot Melt Cover for 47577	13	AL724	Hook Cover for 47577	27			
AL711	Lower Lid Cover Plate for 47577	14	AL725	755 Motor for 47577	28			

Electrical Schematics

Model VP-CN-9200 47577





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.

