



Rice Cooker

Model CE-CN-0110-NG

Item 48761

Instruction Manual



Revised - 07/04/2025



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Model CE-CN-0110-NG

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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 Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, saine d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le 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.

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

General Information

consignes de sécurité.

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

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

REVISE EL PAQUETE A SU LLEGADA

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

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

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

Safety and Warranty

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY, OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION

1. FOR SAFETY PURPOSES, PLEASE DO NOT STORE OR USE THIS DEVICE IN THE VICINITY OF GAS OR OTHER FLAMMABLE MATERIAL.
2. IF YOU NOTICE THE SMELL OF GAS, PLEASE CONTACT YOUR GAS COMPANY IMMEDIATELY.

Safety and Warranty

HOW TO HANDLE GAS LEAK

IF YOU DETECT GAS LEAKS, PLEASE DO NOT IGNITE, DO NOT TURN ON OR OFF ANY ELECTRICAL EQUIPMENT (SUCH AS EXHAUST FANS), DO NOT PLUG IN OR REMOVE ANY ELECTRICAL OUTLET, AND DO NOT USE THE PHONE NEAR THE COOKER. USE YOUR NEIGHBOR'S PHONE, OR USE THE MOBILE PHONE OUTDOORS.

PLEASE FOLLOW THE PROCEDURE BELOW:

1. IMMEDIATELY TURN OFF GAS INTAKE.
2. OPEN ALL THE DOORS AND WINDOWS.
3. IMMEDIATELY CONTACT THE GAS SUPPLIER OR THE SUPPLIER OF THE COOKER (DO NOT USE THE PHONE NEAR THE COOKER).

TYPE OF GAS

1. THIS COOKER CAN ONLY USE PROPANE GAS OR NATURAL GAS. PLEASE MAKE SURE THE TYPE OF GAS YOUR GAS COMPANY PROVIDES IS MATCHING THE GAS TYPE ON THE PRODUCT LABEL.
2. IF THE TYPE OF GAS YOUR GAS COMPANY PROVIDES IS NOT MATCHING THE GAS TYPE ON THE PRODUCT LABEL, PLEASE DO NOT USE THIS COOKER.

FIRE PREVENTION

1. DO NOT MOVE THE COOKER WHEN IT IS IN USE.
2. DO NOT PUT THE FLAMMABLE MATERIAL PILED UP NEAR THE COOKER (SUCH AS NEWSPAPERS, SHOPPING BAGS, PLASTIC BAGS, GASOLINE...ETC).
3. DO NOT BLOCK THE STEAM OUTLET ON THE COOKERS LID OR EXHAUST OUTLET.
4. USE A QUALIFIED GAS PIPELINE.
5. PLEASE DO NOT USE GAS PIPE MADE OF VINYL OR RUBBER.
6. WHEN COOKER IS NOT IN USE, MAKE SURE GAS INTAKE VALVE IS CLOSED.

OTHER SPECIAL CASES

IN CASE YOU NOTICE ANY UNUSUAL CIRCUMSTANCES (SUCH AS STRANGE SMELL, STRANGE NOISE, ETC.), PLEASE REMAIN CALM. IMMEDIATELY TURN OFF GAS INTAKE VALVE AND FOLLOW "TROUBLESHOOTING" INSTRUCTIONS.

INDOOR AIR CIRCULATION NOTE

WHEN COOKER IS IN USE, PLEASE OPEN THE WINDOWS FOR PROPER VENTILATION OR TURN ON THE VENTILATION FAN FOR AIR CIRCULATION.

COOKER USAGE

THIS COOKER IS DESIGNED FOR COOKING RICE ONLY. PLEASE DO NOT USE THIS COOKER TO COOK OTHER FOODS OR USE IT TO BOIL WATER.

TO AVOID SCALDING OR BURNS

1. PLEASE DO NOT TOUCH THE COOKER DURING COOKING, WHEN FINISHED COOKING, PLEASE DO NOT TOUCH OTHER PARTS OF THE COOKER BESIDE THE POT HANDLE OR LID HANDLE.
2. DO NOT LOOK DIRECTLY IN THE SIGHT WINDOW WHEN CHECKING THE BURNER FLAME.
3. PLEASE DO NOT PUT YOUR HAND OR FACE DIRECTLY ABOVE THE STEAM OUTLET ON THE LID OR EXHAUST OUTLET.

Safety and Warranty

ADDITIONAL NOTES

1. PLEASE USE THE POT HANDLE TO INSERT OR REMOVE THE INNER POT.
2. PLEASE AVOID ANY COLLISION TO THE HEAT SENSORS.
3. PLEASE USE ORIGINAL FACTORY ACCESSORIES.
4. PLEASE FOLLOW THE SUGGESTED MAINTENANCE IN THE MANUAL.
5. ANY MODIFICATION OR DISASSEMBLY OF THE UNIT WILL RESULT IN VOID OF FACTORY WARRANTY.

NOTICE

- The inner pot is only used for the gas rice cooker and cannot be applied to other appliances. This can lead to breakdown.
- The bottom burner is only for the gas cooker and cannot be applied to other appliances.
- Do not adjust the electrode igniter, (too wide or too narrow of a gap will lead to unsuccessful ignition). Maintain a safe distance when igniting.
- Do not block the electrode ignition with water or rice pulp, this will cause unsuccessful ignition.
- Avoid any impact between expander at the inner pot bottom and other subjects.
- Keep the burner dry.
- To avoid incomplete combustion, do not cover the top of the rice cooker.
- Stay in proximity when the rice cooker is on. This is to avoid gas leakage caused by wind blow-off.
- Clean the water in the inner pot to avoid burning.
- It is normal for the color of the aluminum inner pot to change. This might be due to water quality, insufficient cooking water, consecutive cooking, or remained rice pulp. It is still safe to use.

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

1 YEAR PARTS AND 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

Item Number	48761
Model	CE-CN-0110-NG
Pot Volume (Raw Rice)	55 Cups
Pot Volume (Cooked Rice)	110 Cups
Thermostat	Magnetic
Inner Pot Material	Die-Cast
Net Weight	10.8 lbs. / 4.9 kgs.
Net Dimensions	20.1" x 19.9" x 16.6" / 510 x 505 x 422mm



Lid



Water Pan



Pressure regulator



Inner Pot



Wind Shield



No.	Part name
1	Water Pan
2	Flame Failure Device
3	Burner
4	Connector
5	Gas Switch
6	Cooking Knob
7	Warming Knob
8	Ignition Knob
9	Bottom Base
10	Warming Flame

Installation

SAFE USAGE

Use the designated gas listed on the rating plate.

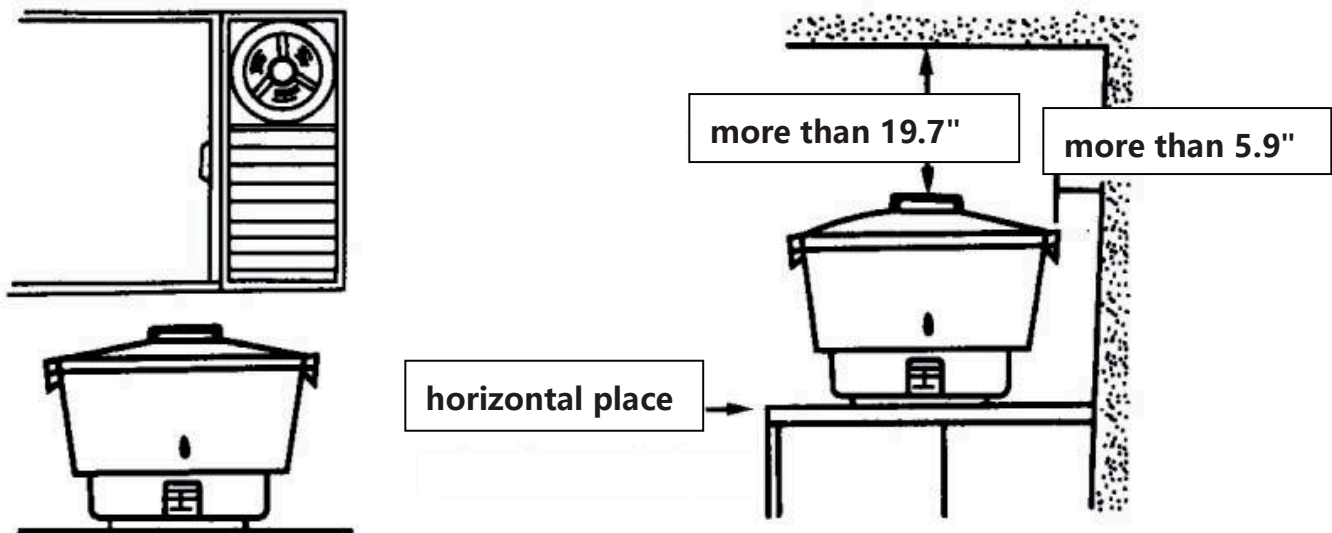
Installation

NOTE: current national gas types:

1. Liquid Propane Gas (Y).
2. Natural Gas (T).

PLACEMENT

1. Keep away from combustible substances.
2. Place in an area with good ventilation.
3. The side and back clearance must be more than 5.9 in.
4. The above clearance must be more than 19.7 in.
5. Place on a flat surface.
6. Avoid placing in a humid location to extend the life of the unit.



INSTALLATION

1. The gas supply line must be of adequate size to ensure maximum efficiency of the unit.
2. The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54 including:
 - a. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of ½ psig (3.5 kPa).
 - b. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal or less than ½ psig (3.5 kPa).
3. Local regulations governing gas appliance installations must be complied.
4. Equipment should be in an area with adequate ventilation.
5. Minimum spacing of 6" to combustible construction is required along back and side walls. Clearance for noncombustible construction are the same as combustible clearances. For use only on noncombustible surfaces.
6. Materials such as wood, compressed paper and plant fibers that will ignite and burn, must not be exposed near the unit. Local safety codes should be complied with in respect to fire hazard avoidance.
7. Use of the supplied pressure regulator is mandatory. Note that the use of 2 regulators may cause insufficient gas flow. Consult with installer but always comply with above codes.
8. Keep the appliance area free and clear from combustible materials, gasoline and other flammable vapors and liquids.
9. Locate the appliance in a well ventilated area. Do not block or cover the opening between the shroud and

Installation

pot. Do not obstruct flow of combustion and ventilation of air.

10. The unit must be installed with adequate clearance for servicing and proper operation.
11. If the unit is connected to a flexible gas line, the installation must be made with a connector that complies with the Standard Connectors for Movable Gas Appliances, ANSIZ21.6, and a Quick Disconnect device that complies with the standard for Quick Disconnect Devices for Use with Gas Fuel ANSIZ21.41, and adequate means must be provided to limit the movement of the appliance without depending on connector and the Quick Disconnect Device or its associated piping to limit movement of the appliance.
12. Before connecting gas check that gas valve is turned OFF (gas valve handle in the vertical position).
13. Check for leaks using soapy water or other suitable leak detector. Rinse off the soapy water after testing. Do not use open flame for testing.
14. If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

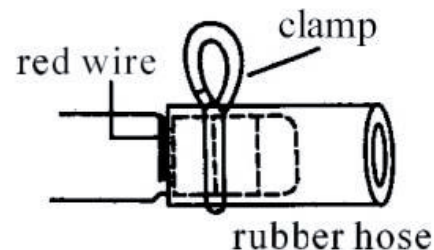
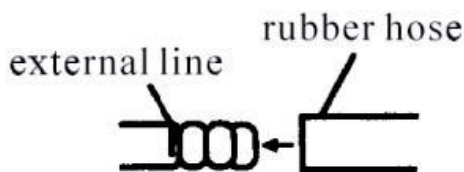
BEFORE USE

NOTE: please use neutral detergent to wash inner pot and lid before use.

GAS CONNECTION

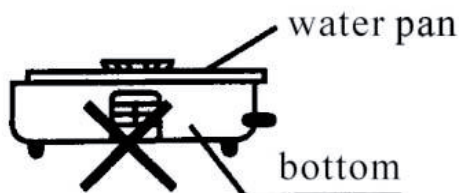
Connect 0.374 in rubber hose with the external line and fasten tightly. (Refer to below picture).

- Use this hose to prevent loss of pressure and difficult ignition. Inspect the hose regularly and change immediately if it becomes compromised.
- Do not place the hose underneath the cooker.



NOTICE:

- Failure will occur if the water pan, wind shield, and inner pot are placed improperly.
- Confirm the following before using for best performance:
 1. Water pan is placed correctly underneath the bottom.

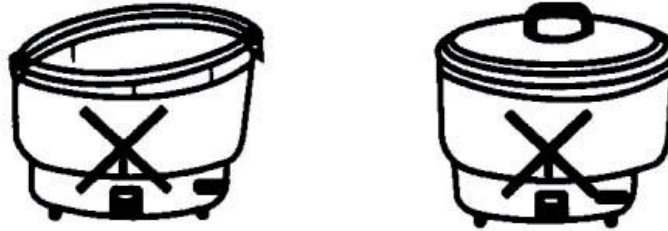


Improper placement would cause unsuccessful ignition or flame-out.

NOTE: reversed placement of the water pan is not allowed.

Installation

2. Properly place the wind shield, making sure it is aligned correctly.



IGNITION AND SHUT DOWN TEST

Always follow these ignition and shut down instructions when lighting the rice cooker. A 5 minute complete shut off period is required before lighting or relighting pilot. Check for gas leaks before relighting unit. Use soapy water or other suitable leak detector. Rinse off the soapy water after testing.

Notice to the Installer: the following must be performed to ensure proper operation.

1. Remove pot, wind shield, and base cover.
2. Turn gas valve to ON position.
3. Gently push on the THEN COOK button. It should stop half way down and not engage. This is a safety feature that does not allow accidental start of the main burner unless the warming button has already been pushed.
4. Push the left button marked FIRST IGNITE down until the unit clicks, then release it. This is the ignition lever and should light the pilot. The red button labeled WARMING controls the pilot and is hidden by the FIRST IGNITE button when off. Pushing the FIRST IGNITE button also engages the WARMING button and exposes it. It will stay down until pushed up to extinguish the pilot. If the pilot has not lit, repeat until the pilot lights.
5. If the pilot fails to remain lit, refer to Trouble Shooting.
6. Replace the pot, wind shield, and base cover in their proper order. With the pilot lit, push the THEN COOK button down to its position without water in the pot, The unit should shut off within 3 to 4 minutes. If it fails to shut off , push the THEN COOK button up to the OFF position and see Trouble Shooting on page 12. If it shuts off normally, add a gallon of water and wait for the click indicating that the sensor has reset. With the pilot lit, press the THEN COOK button again. The rice cooker should boil the pot dry and the shut off. If it fails to shut off normally, press the THEN COOK button up to it's off position and refer to the Trouble Shooting section on page 12 for additional causes and remedies.

WARNING

When igniting the pilot, position the jacket window directly over FIRST IGNITE and THEN COOK buttons. Use caution when igniting pilot and maintain a safe distance from wind shield window.

SHUT DOWN

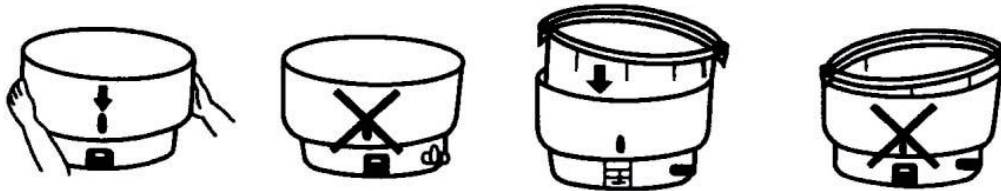
When removing the pot, make sure to push the red WARMING button up until it clicks and is hidden by the FIRST IGNITE button- it is then in the OFF position. A 5 minute complete shut off period is required before lighting or relighting the pilot.

Operation

PREPARING THE INNER POT FOR COOKING

1. Put clean rice in the inner pot, ratio 1:1.5 (rice: water).

2. Refer to the scale on the inner pot.



3. Place the wind shield above the top of the switch.
4. Nest the inner pot into the wind shield, cover with lid.

NOTE: wet inner pot bottom will cause bad ignition or blocked burner, resulting in unsuccessful combustion. Clean and dry the bottom of the inner pot.

COOKING INSTRUCTIONS

1. Check to make sure that IGNITION, COOKING, and WARM are OFF before switching on the gas. The inner pot should be taken out when first used. This can help avoid injuries due to improper operation.
2. Turn gas valve to ON position.
3. Press down the IGNITION BUTTON until you hear a sound.
4. Check to ensure WARM BUTTON is also at ON position.
5. Press down COOK BUTTON. COOK BUTTON goes up automatically when cooking is finished.
6. Insert the inner pot.
7. The cooker keeps warm after COOK BUTTON resumes OFF position.
8. Pull WARM BUTTON upwards when warming function is not needed.
9. Turn gas valve to OFF position.



The WARM BUTTON is not visible when the unit is in a low position.

Read All Instructions before lighting!

Note: if ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

NOTE:

- DO NOT block the air vents.
- Ensure all shelves are sitting level and properly secured before loading products.
- DO NOT store flammable and explosive gas or liquids inside the unit.
- DO NOT put your eyes close to the hole for ignition confirmation, it is dangerous.
- Make sure WARM is engaged before putting the inner pot in.
- If an unsuccessful ignition or flameout happens, immediately pull COOK upwards to extinguish main flame.
- If it is not ignited using the above sequence, or abnormal combustion is found during ignition or usage, switch off the gas to check if the burner is blocked or wet. Cook down and clean the burner, then ignite again. If problems repeat, please contact Omcan for repair.
- The recommended time for warming rice is one hour.
- Pull the WARM button upwards when warming is not needed.

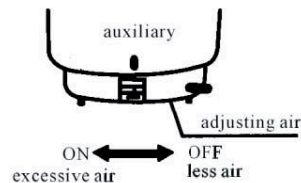
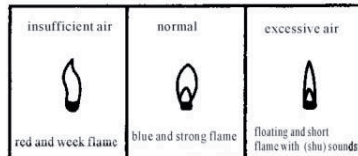
FLAMEOUT

1. The flame will go out after cooking. COOK will return to starting position. WARM will remain engaged for warming the rice.
2. Do not open the lid after the flame is out. Wait about 15 to 20 minutes to avoid possible injury.

Operation

AIR ADJUSTMENT

1. Place the air conditioning plate at the correct position for effective combustion.



NOTE: if combustion is unsuccessful, adjust the air conditioning plate until the flame is visible.

Maintenance

CLEANING OF WATER PAN

- Clean with soap and water.

CLEANING OF INNER POT

- Clean the inner pot with water, or use neutral detergent when necessary. Then wipe dry with a cloth. Be careful when using metal cleaner, this will cause scratches on metal surface, especially for the thermostat at the bottom. Carbon deposit should be cleaned, or this will affect the heat transfer.

CLEANING OF LID

- Clean with soap and water.

CLEANING OF BURNER

- Black burner, orifice or inset net will cause incomplete combustion. In order to have effective combustion, clean the burner regularly. Please use needle to clean the burner hole.

Troubleshooting

BACKFIRE SOUND DURING IGNITION OR USE

CAUSE

Backfire on main orifice.

SOLUTION

Ignite again after the flame is out. If it is not solved, please contact Emperor's Select for repair.

CANNOT FLAME OUT AUTOMATICALLY

CAUSE

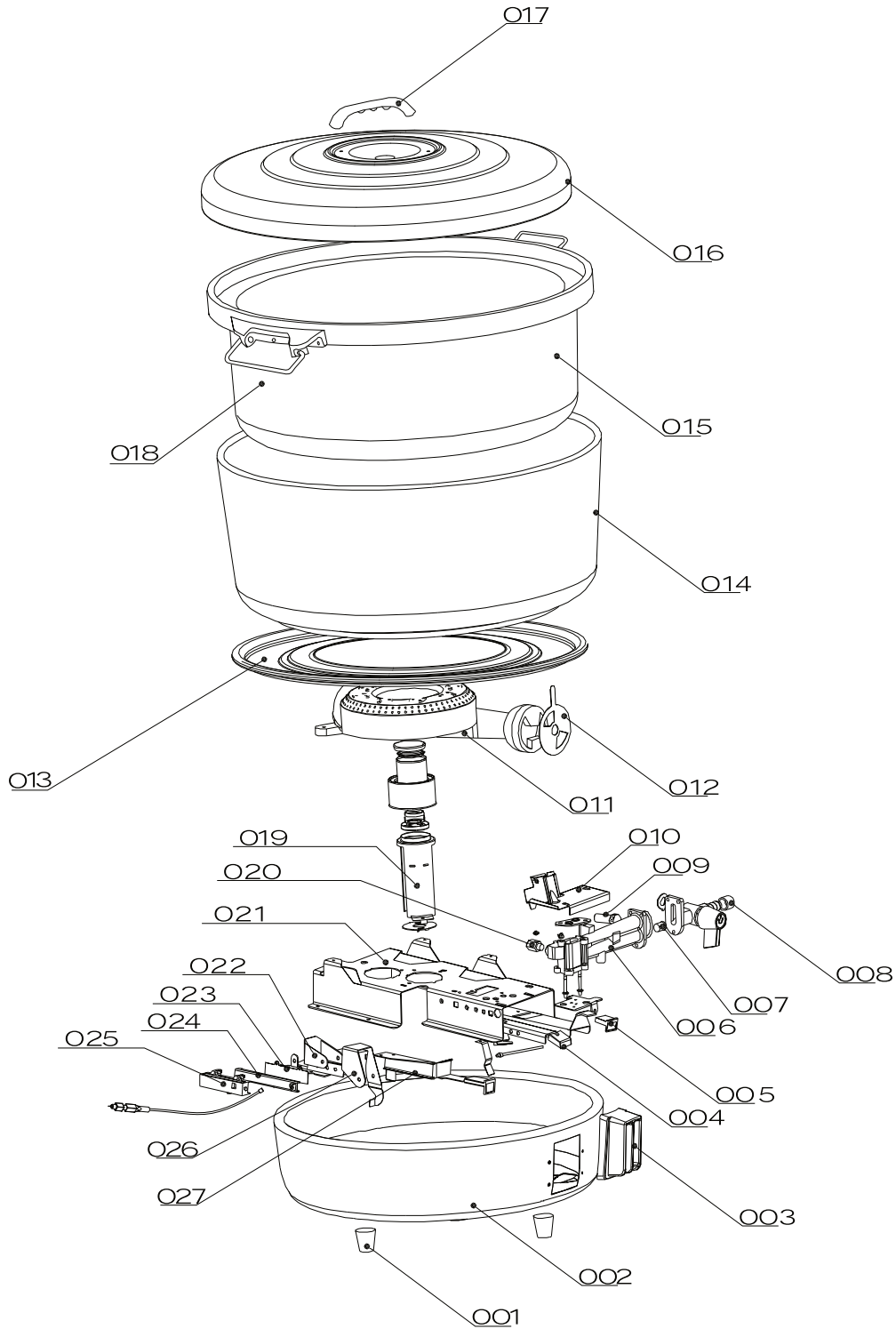
1. Broken-down thermal expansive device.
2. Improper assembly of inner pot, outer pot of water pan.

SOLUTION

1. Thermal expansion device replacement.
2. Assemble the parts, test with the empty pot for 2–3 minutes.

Parts Breakdown

Model CE-CN-0110-NG 48761





Parts Breakdown

Model CE-CN-0110-NG 48761

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AV192	Rubber Foot for 48761	001	AV202	Burner for 48761	011	AV209	Inner Pot Handle for 48761	018
AV193	Base for 48761	002	AV203	Gas Adjuster for 48761	012	AV210	Thermostat for 48761	019
AV194	Switch Cover for 48761	003	AV204	Water Pan for 48761	013	AV212	Assembly Supporter for 48761	021
AV195	Ignition Assembly for 48761	004, 022, 026	AV205	Body for 48761	014	AV214	Lighter Assembly for 48761	023, 024, 025
AV196	Cooking Button for 48761	005	AV206	Inner Pot for 48761	015	AV218	Keep Warm Button for 48761	027
AV197	Switch Part for 48761	006, 007, 008, 009, 020	AV207	Lid for 48761	016			
AV201	Gas Switch Valve Cover for 48761	010	AV208	Lid Handle for 48761	017			



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.

