



Bandsaw
Model BS-BR-1880
Item 10274
Instruction Manual



Revised - 04/18/2018

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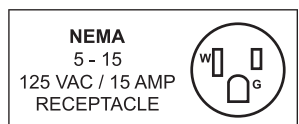


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General Information

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 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'acohol, 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 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

MAIN PRECAUTIONS

When incorrectly used, a bandsaw can be a potentially dangerous machine. Cleaning, maintenance or service must always be done by experienced operators, and with the machine disconnected from the electricity supply.

- NEVER use tools not belonging to the machine to help operation.
- KEEP hands off the moving parts of the machine.

Safety and Warranty

- NEVER connect the power source with wet hands or wet clothes.
- ALWAYS ground the machine properly.
- NEVER touch the blade even when it is not in use because its edge is very sharp, it can cause serious cuttings.
- NEVER adjust the cutting regulator (optional) with the blade in motion.
- NEVER use clothes with loosen sleeves specially near the wrist during the cutting operation.
- USE steel gloves during the cutting operation.
- NEVER switch on the machine with one of its doors opened.
- NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.
- KEEP your working area clean and dry to prevent it from becoming slippery.
- ALWAYS install equipment in working area with adequate light and space away from CHILDREN and visitors.
- NEVER operate without all warning labels attached and owner/operator manual available to operator.
- NEVER leave unattended while operating.
- STOP the machine immediately if you hear abnormal noises, of fear that injuries may occur.
- CONTACT your Distributor if you have any problems with the installation and operation of this machine.

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 www.omcan.com/warranty.html 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	BS-BR-1880
Blade Length	74" / 1880mm
Cutting Capacity	10" x 8.5" / 254 x 216mm
HP	0.5 HP
Electrical	110V/60/1
Weight	77 lbs. / 34.9 kgs.
Dimensions	19.7" x 25.2" x 38.6" / 500 x 640 x 980mm
Item Number	10274

Installation

The mini bandsaws have to be installed on a working surface with a recommended height of 850mm. The surface length should be 120cm (with cutting regulator) or 70cm (without cutting regulator).

Grounding wire must always be connected.

IMPORTANT: Check the tension of the blade by turning the handle clockwise before operating it.

Operation

BEFORE OPERATION

Check if the machine is firm, no movement is allowed on the supporting surface. Wash with warm water and soap all the food-contact parts, and wipe dry. To do it proceed as follows:

1. First of all switch the machine off and disconnect it from the power source.
2. Open the upper door and lower door by pulling the handle.
3. Loosen the blade turning the handle or calibrator (optional) clockwise and take it out from the upper and lower wheels.
4. Take out the staples which are in front of the upper and lower wheels to be able to pull them out.
5. Assemble the components following the inverse steps.

IMPORTANT: The blade must be well calibrated. Use the handle turning it clockwise to get the right tension of the blade. Keep the machine off to adjust the cutting regulator.

OPERATION

Switch on the machine pressing the on/off switch.

Operation

Put the product to be processed onto the fixed table or onto the movable table (optional), pushing it to the direction of the blade lined up by the cutting regulator (optional), maintaining the thickness of the slice desired.

When pulling back the product do not touch the blade avoiding disconnecting it from the wheels.

Maintenance

COMPONENTS ADJUSTMENT

PULLEY BELT

- The belt must be firmly fixed to prevent it from skidding. Do not tighten it too much because it can wear out quickly.
- To have access to the belt remove the screws with a screwdriver from the inferior back lid and take it out.
- With a screw-wrench loosen the screws turning it counter-clockwise. To stretch out the belt you have to push the motor with the wood lever tightening the screws.

IMPORTANT: The pulleys must be lined up.

UPPER BEARING ADJUSTMENTS

- The purpose of this adjustment is to centralize the blade on the gear and avoid it falling down.
- First of all disconnect the machine from the electricity supply. Then loosen blade turning handle counter-clockwise.
- Take out upper back lid by removing screws using the screwdriver. Loosen the three screw-nuts using a 10mm screw-wrench.
- Using the screwdriver turn the screw-nut $\frac{1}{4}$ counter-clockwise if the wheel is inclined towards the front or turn it $\frac{1}{4}$ clockwise if it is inclined backwards. Tighten the three screw-nut previously loosen. Calibrate the blade according to pre-operation.
- Turn the wheels manually to check if the blade is centralized, if it is not keep turning the wheels until the blade is centralized.

CUTTING REGULATOR

- The cutting regulator (optional) was designed to provide cuts with the same thickness and also to protect the operator from getting injured.
- To adjust the cutting regulator proceed as follows:
Turn locking knob counter-clockwise to be able to move the cutting regulator to the left and right according to the distance you want to leave from it to the blade.
- Then turn the locking knob clockwise to fix the cutting regulator in the desired position.

CLEANING

First of all disconnect the machine from power source.

- Remove the upper door by unscrewing the screws of the hinges.
- Remove the lower door doing as above.

Maintenance

- Remove the blade by turning blade calibrator knob counter-clockwise, then loosen the blade and pull it out.
- Take out upper and lower wheels by pulling staples out, which are located in front of the wheels.
- Never use hard tools such as: knives, forks, hooks, or others to remove stuck pieces of cut meat from the upper and lower doors. To do that use a plastic brush.
- Assemble the components following the inverse steps.

NOTE: The sharp edge of the blade must be facing the front of the machine.

All removable components must be washed with warm water and neutral soap. Be careful when washing the blade. It has a sharp edge that could cause serious irreparable injuries to the hands.

CAUTION: The machine is not protected against water jets. Do not clean it with steam jets, or high pressure blasts or similar methods. Under no circumstances should the bandsaw be hose rinsed as this may result in short circuit or serious damage to the machine.

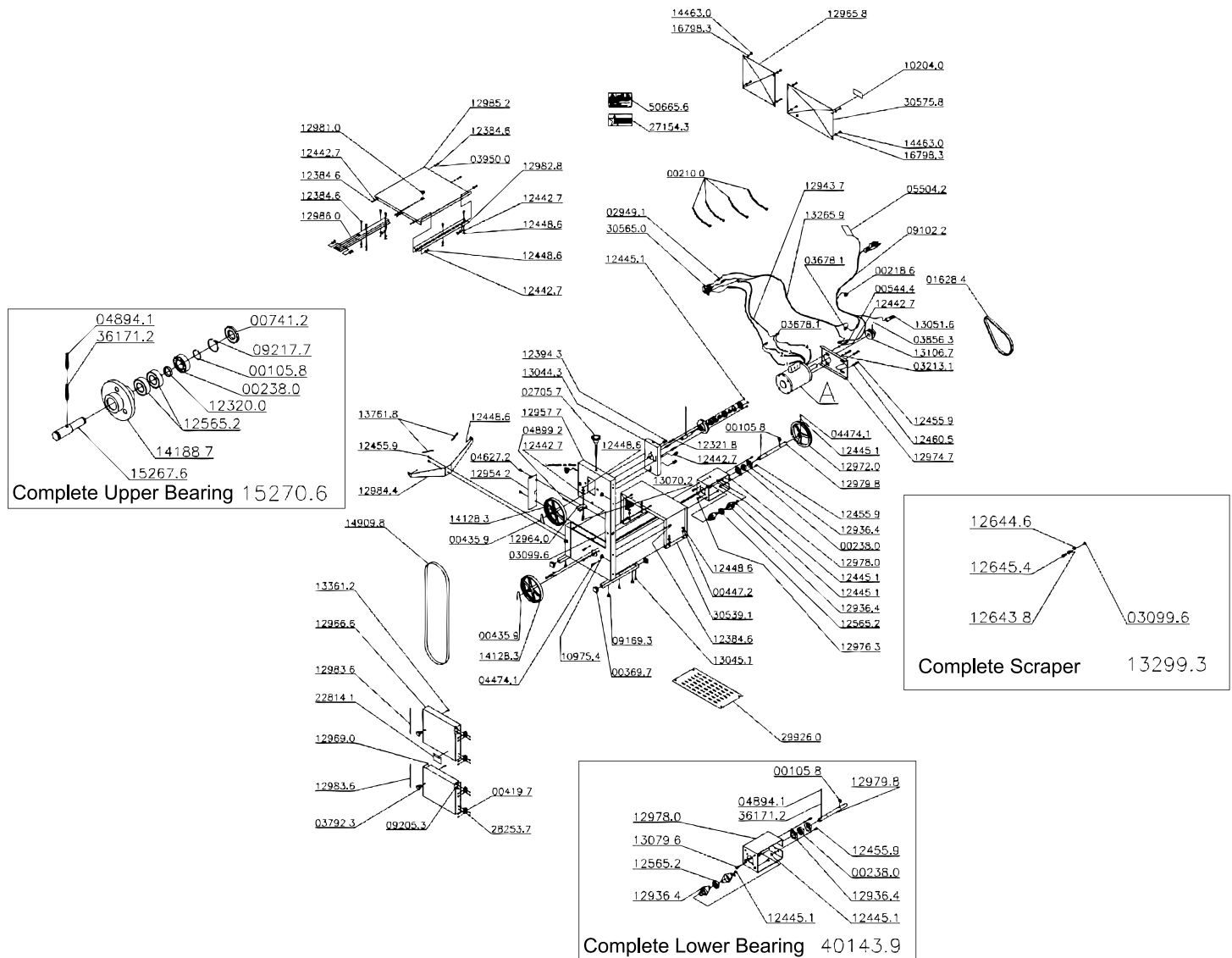
Clean the body of the machine with a damp clean cloth and wipe dry.

REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
10274	BS-BR-1880	Bandsaw 74" / 1880mm Blade 0.5 HP / 373 W 110V/60/1	MSK

Parts Breakdown

Model BS-BR-1880 10274



Parts Breakdown

Model BS-BR-1880 10274

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
30029	Pression Rivet AD-423-S for MSK	00045.0	78909	Screw M6x40 for MSK	09105.7	78947	V Shaver for MSK	12644.6
38450	Ring 20x1.2 DIN 471 for MSK	00105.8	38479	Support for Pusher for MSK	09131.6	78948	V Pine for Scraper for MSK	12645.4
27688	Clamp K22 (T 50R) for MSK	00210.0	38481	Push Shaft for MSK	09137.5	38446	Flanged Bearing for MSK	12936.4
30186	Wire Passer Molde 0922231 for MSK	00218.6	38456	Foot 112429 for MSK	09169.3	78951	Key Switch Complete for MSK	12943.7
78569	Ball Bearing 6204 Z for MSK	00238.0	38482	Screw M5x10 DIN 84 Inox for MSK	09197.9	38512	Six Sided Screw UNC 3/8x5/8 RTZB for MSK	12944.5
38459	Screw FRD UNC1/4x1/2 RTZB for MSK	00245.3	38404	Nut M4 DIN 934 for MSK	09205.3	17884	Blade Cover for MSK	12954.2
38255	Pedal Caps 20x20 for MSK	00369.7	27703	Ring 47x1.75 DIN 472 for MSK	09217.7	38436	CS Structure (White) for MSK	12957.7
21836	Clip for MSK	00435.9	38568	Attention Caution Label in English for MSK	09642.3	24201	Blade Guide for MSK	12964.0
38453	Motor Pulley (Primer) for MSK	00447.2	38055	Nut M5 DIN 934 Stainless Steel for MSK	10471.0	38423	Cover TS (White) for MSK	12965.8
38112	Screw 1 4x5 8 for MSK	00544.4	38458	Large Rubber Ring for MSK	10975.4	38460	Door S MSK (White) for MSK	12966.6
38502	Seal 01604BR for MSK	00741.2	38486	Ticket Gate for MSK	12304.8	38463	Door I MSK (White) for MSK	12969.0
38470	Cushioning Ring for MSK	01144.4	38487	Spring Diam. 16x27 12500603 for MSK	12305.6	38427	Door TI (White) for MSK	12971.2
65885	PFS M4x10 DIN 933 ZB for MSK	01362.5	38485	Threaded Pin SK/L MSK/L for MSK	12306.4	38444	Driven Pulley for MSK	12972.0
20455	Belt A 26 for MSK	01628.4	38492	Body SK/SKL for MSK	12307.2	38498	Compl. Inferior Bearing for MSK	12973.9
21838	Sphere with Hole 1/2 for MSK	01661.6	38426	SK/SKL Divider for MSK	12320.0	38443	Flange (Branco) for MSK	12974.7
21835	Cut Regulator for MSK	02180.6	38207	MB for MSK	12347.1	38454	Cabinet Infer. (White) for MSK	12975.5
38469	Cover for MSK	02313.2	38489	Nut M10 DIN 934 Stainless Steel for MSK	12350.1	38449	PFS M8x20 DIN 965 ZB for MSK	12976.3
38435	Knob M12x75 for MSK	02705.7	38493	PFS M4x6 DIN 913 INOX for MSK	12351.0	38447	Bearing Plate (White) for MSK	12978.0
38557	Screw Nut DIN 934 ZB for MSK	02729.4	38490	Screw M6x8 DIN 913 Stainless Steel for MSK	12352.8	38445	Lower Shaft for MSK	12979.8
27693	Washer L.A8.4 ZB for MSK	02730.8	38491	Guide Pin 3M6x36 DIN 6325 for MSK	12353.6	20454	Table Guide for MSK	12981.0
38507	Term. Pre Isol.NA 4503 for MSK	02949.1	38494	Elastic Pin 3x40 for MSK	12354.4	38420	Reinforcement L (White) for MSK	12982.8
38424	Screw M4x10 DIN 84 ZB for MSK	03082.1	38495	Bearing No.51100 DIN 71 for MSK	12355.2	38461	Profile Anti Noise for MSK	12983.6
30281	Screw M6x12 DIN 933 ZB for MSK	03084.8	38475	PFS M8x30 DIN 965 INOX for MSK	12379.0	38430	Reinforcement (White) for MSK	12984.4
38452	PFS M6x25 DIN 933 ZB for MSK	03085.6	38472	Bearing Plate SK/L/MSK/L for MSK	12383.8	38419	Stationary Table for MSK	12985.2
38180	Screw Nut M6 DIN 934 ZB for MSK	03099.6	16416	Screw M6x12 DIN 933 Stainless Steel for MSK	12384.6	38418	Blade Cover for MSK	12986.0
16403	Washer L 3/8 Stainless Steel for MSK	03213.1	38433	PCA N M6 DIN 985 ZB for MSK	12394.3	38471	Shaft Axis for MSK	13011.7
27696	Nylon Cover CN 4478 for MSK	03678.1	38510	Pin 6x60 with Groove for MSK	12396.0	38468	CS Mobile Table MSK/MSKL for MSK	13012.5
65886	Motor 0.5CV 60Hz W for MSK	21952.5	38474	Double Pulley SK/SKL for MSK	12414.1	38434	Stretching Plate for MSK	13044.3
38464	Door Knob for MSK	03792.3	16418	Nut N M6 DIN 985 Stainless Steel for MSK	12441.9	38455	Screw M6x40 DIN 933 ZB for MSK	13045.1
78587	PFS M6x16 DIN 916 FOSF. for MSK	03856.3	16419	Washer L.A6 4 125 INOX for MSK	12442.7	21837	Adjustable Guide 1/2x318mm for MSK	13050.8
30236	Washer L.A6 4 for MSK	03950.0	78938	Screw for MSK	12444.3	38441	Term.OLHAL A# Isol.PFS.1/4 for MSK	13051.6
30341	Screw Nut 1 4 for MSK	04035.5	16421	Screw Nut M8 934 INOX for MSK	12445.1	78967	Screw M6x25 for MSK	13070.2
27700	Screw M8x20 DIN 933 ZB for MSK	04474.1	38281	Screw Nut M6 DIN934 INOX for MSK	12448.6	78971	Screw M8x20 for MSK	13079.6
38432	Knob for Shield for MSK	04627.2	16422	Screw M8x20 DIN 933 Stainless Steel for MSK	12455.9	78973	Screw M6x20 for MSK	13082.6
30275	Screw 6x20 for MSK	04679.5	16423	Washer L.A8.4 Stainless Steel for MSK	12460.5	65888	Folded 2"x29.5mm INOX C/Hole 5mm	13102.4
14801	Central Shaft Pin for Comm for MSK	04894.1	38477	Knob M8x30 for MSK	12473.7	38442	Motor Pulley for MSK	13106.7
38437	Pin Elast.4x20 DIN 1481 for MSK	04899.2	38497	Calibrator Handle for MSK	12490.7	38496	Haste for MSK	13260.8
38480	Bushing Guide for MSK	08821.8	38448	Bearing 6204 RS1 DIN625 for MSK	12565.2	38483	Pusher MSK/MSKL for MSK	13261.6
65887	Cord 3x1mm2C/PGRE 2PC1PR for MSK	09102.2	78946	V Scraper for MSK	12643.8	38439	Key Connection Wire MSK/L for MSK	13265.9

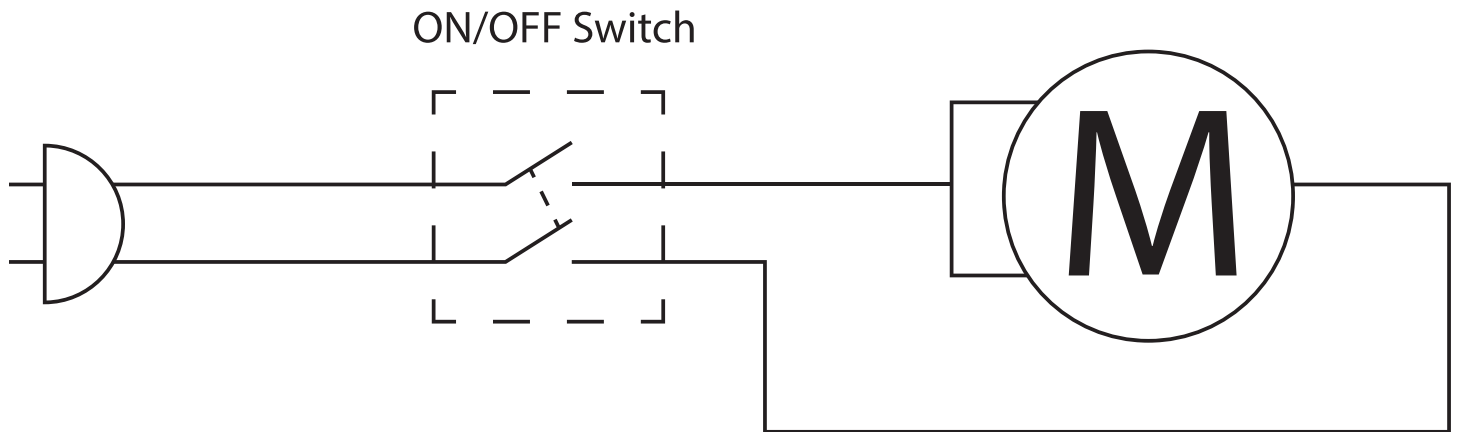
Parts Breakdown

Model BS-BR-1880 10274

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
16430	Complete Scraper for MSK	13299.3	65890	Full Calibrator Manipulation for MSK	15625.6	38466	PFS M4x8 DIN 933 ZB for MSK	28251.0
16432	Screw 1/4x1/2 for MSK	13361.2	65891	Complete Lower Bearing for MSK	15645.0	38344	PFS M4x8 DIN 933 INOX for MSK	28253.7
38438	Cable Paral. 2x1.5mm 2x1300 for MSK	13590.9	78557	Motor 0.5HP 60hz for MSK	16203.5	65893	Lower Cabinet (White) for MSK	29865.4
38429	Profile Anti Noise for MSK	13761.8	30048	Washer L.A4.3 for MSK	16798.3	65894	Protective Cover for MSK	29926.0
44761	Wheel Diam. 225 for MSK	14128.3	79037	Positive Terminal Lock for MSK	17581.1	65895	Inferior Cabinet C / Veneziana for MSK	30539.1
30047	Nut M4 DIN 934 for MSK	14175.5	30050	Terminal Cover for MSK	17582.0	20453	Motor for MSK	30564.2
38503	Alainham Bearing (White) for MSK	14188.7	30182	Cord 3x1mm2 2PC1PR Omcan for MSK	17699.0	45648	Key C/PROT.30223 M2FT2FE3V for MSK	30565.0
16435	Screw M4x10 for MSK	14463.0	30305	Cable 3x1.0mm with Plug for MSK	17898.5	21847	White Side Panel for MSK	30575.8
65889	PFS M8x25 DIN 933 INOX for MSK	14465.7	65892	PFS M5x10 DIN 933 ZB for MSK	21857.0	38500	Elast. Pin 6x60 DIN 1481 for MSK	36171.2
78987	Blade MK5/8x6 for MSK	14909.8	38050	Caution Label for MSK	22814.1	43939	Motor Thermal Protector for MSK	37671.0
38504	Superior Bearing for MSK	15267.6	27720	Omcan Logo (Machines) for MSK	27154.3	78551	Cleaning Maintenance Label for MSK	50665.6
38501	Complete Aligning Bearing for MSK	15270.6	30059	Omcan Packaging Logo for MSK	27155.1			

Electrical Schematics

Model BS-BR-1880 10274



Notes

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Notes

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.



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:

www.omcan.com/warrantyregistration.html

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: _____

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

☐ Restaurant ☐ Bakery ☐ Deli

☐ Butcher ☐ Supermarket ☐ Caterer

☐ Institution (*specify*): _____

☐ Other (*specify*): _____

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 3,500 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 3500 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 3,500 productos con origen a nivel mundial.

