



***Ravioli Machine***  
***Model PM-IT-0030-R***  
***Item 46296***  
***Instruction Manual***



*Revised - 11/14/2019*



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Model PM-IT-0030-R

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# General Information

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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.

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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***

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**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.**

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**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***

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**THE PRODUCER AND RETAILER DECLINE ANY RESPONSIBILITY FOR ANY DAMAGE TO PEOPLE OR THINGS FROM FAULTY INSTALLATION, USE OF ELECTRIC TENSION THAT DOES NOT CONFORM TO THAT INDICATED ON THE IDENTIFICATION PLATE PLACED ON THE BACK OF THE MACHINE, REMOVAL OF THE PROTECTION, USE OF THE MACHINE THAT DOES NOT CONFORM TO WHAT IS INDICATED IN THE MANUAL OR FROM THE TAMPERING WITH THE SAFETY DEVICES.**



# Safety and Warranty

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## 1 YEAR PARTS AND LABOUR WARRANTY

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

Unauthorized maintenance will void the warranty. Warranty covers 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

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<b>Model</b>	<b>PM-IT-0030-R</b>
<b>Power</b>	0.25 kW
<b>Width of Pasta Sheet</b>	4" / 100mm
<b>Thickness of Pasta Sheet</b>	0.1" / 2mm
<b>Rolling Pin Size</b>	Ø1.2" x 8.9" / Ø30 x 227mm
<b>Maximum Output per Hour</b>	44-55 lbs. / 20-25 kgs.
<b>Overall Dimensions</b>	17.7" x 18.8" x 29" / 450 x 480 x 740mm
<b>Weight</b>	99.2 lbs. / 45 kgs.
<b>Item Number</b>	46296

# Installation

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- Remove the packaging of the machine and assemble the trolley – Fig. A.
- Position the machine on the trolley, lifting it at the four lower corners.
- Remove the accessories of the machine, put under the smooth (1) – Fig. B.
- Fix the two brackets (3), insert the lexan smoothes (4) in the proper guides; then lean the rollers (2) in the brackets – Fig. C.
- Verify that the characteristics of the electric power available are compatible with that of the machine, as given on the identification plate on the back of the same.
- Connect the machine to a power point of the correct power, which is grounded and has a differential switch.

## STARTING OFF

- Turn the lever (5) 90° to the right and acting on the handle (6) lift the piston (7) to set the cylinder (8) free and to extract it – Fig. D.
- Remove the distributor (9) and the rollers (2) – Fig. E.
- Clean with care all the removed accessories.

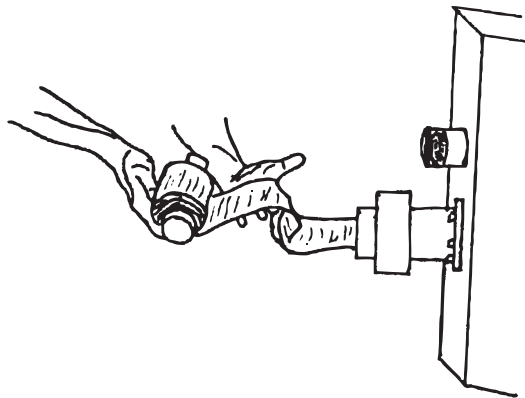
**CAUTION: the machine will run only if the safety microswitch is serviceable and perfectly positioned.**

# Operation

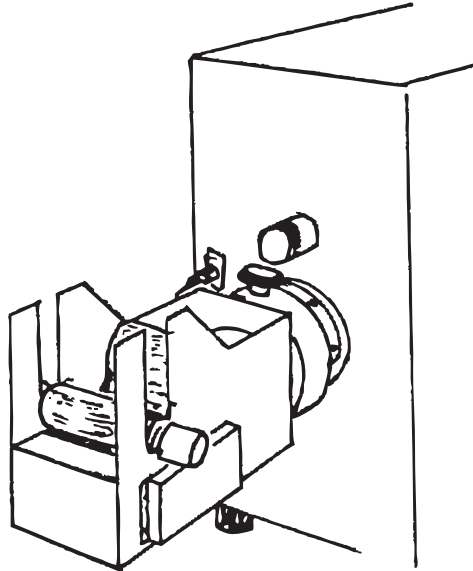
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## PRODUCTION OF SHEETS

The sheet that must be rolled up on the rollers may be prepared either with a sheeter or with a press couplet with the proper die. The sheet must be about 3 mm thick and 100 mm wide. In the below picture, you can see the manual system to roll up the sheet on the rollers made with a press.



There is also the possibility to prepare the rollers of sheet using the special automatic dough roller that we can supply as an accessory to couple with the press (Item 46297) – see the picture below.



## STUFFING

The stuffing must be soft and passed through a mincing machine, so that it does not show filaments (if you use vegetables) or lumps (if you use meat), that could clog the holes of the distributor, preventing the perfect filling of the ravioli. We advise the use of eggs in the preparation of stuffing, because the albumen helps the sealing of ravioli. The stuffing must never be fatty or greasy as the ravioli will not seal.

## PRODUCTION OF THE RAVIOLI

- Insert the distributor (9) – Fig. E.
- Fill the cylinder (8) and put it in the machine after pressing the stuffing with the fist – Fig. F.
- Lean the rollers (2) with a sufficient quantity of sheet on the brackets (3).
- Unroll the pasta sheets just to fit them between the two thinning cylinders – Fig. G.
- Start the machine pressing the START push-button; when the first ravioli come out, stop the machine by pressing the STOP push-button.
- During this phase the lever (6) – Fig. D – must be turned 180°.
- Turn the handle (6) till the piston (7) enters in the cylinder (8), then put the lever (5) in the position of hooking – Fig. D.
- Go on turning the handle (6) till you see through the little window of the carter (10) the stuffing coming out from the holes of the distributor – Fig. I.
- Now start the machine, pushing the START push-button to begin the production of the ravioli.
- Acting on the knob (11), you can vary the quantity of stuffing that you can control on the scale (12) – Fig. L.

**WARNING: We advise to start the production of the ravioli with the quantity of stuffing on the value 2 of the scale and then, if desired, to increase the quantity.**

# Operation

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Note that if you open the lexan door (13) – Fig. L – the machine, for security reasons, stops; so pay attention to close it perfectly so that you give the security switch. During the production be sure to have always pasta sheet on the rollers, because if the stuffing goes on coming out, it could dirty the mould. When the piston (7) of stuffing reaches the bottom of the cylinder (8) – Fig. D – the machine automatically stops; you must set the cylinder free and fill it again with stuffing. At the end of the production, you must finish the remaining pasta sheet starting the machine with the lever (5) in the position of unhooking – Fig. H.

## CHANGING THE MOULD

Remove the carter (10) – Fig. I – and extract the mould (14) – Fig. M – pulling it towards you by the handle.  
**WARNING: Handle the mould with care, because eventual pushes may damage it, affecting production.**

Each mould must be coupled with the proper distributor. To insert a new mould, you must push it letting it to run in the proper guides, till the coupling of the gears. If you find it difficult, you can start the machine pressing the MAN push-button and going on pushing the mould till the coupling of gears. Place the distributor of the mould and close the carter (10) – Fig. I.

# Maintenance

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## CLEANING

After use, clean perfectly the distributor (9) – Fig. E – and the container (8) – Fig. D – after dismounting them. Also clean the piston (7) – Fig. D – with a damp cloth.

**WARNING: While the machine is working, do not make any operation of cleaning and above all do not draw object of any kind to the thinning cylinders (clothes, knives, spatulas, etc.).**

If you need to clean the mould, do so only after extracting it from the machine and with a small brush and a little damp cloth.

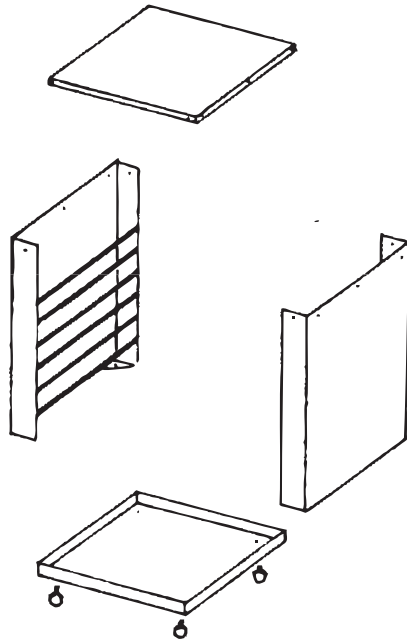
## REFERENCE

Item Number	Model Number	Description	Manufacturer Model Number
46296	PM-IT-0030-R	Ravioli Machine 55 lbs. / 25 kgs.	RV 30

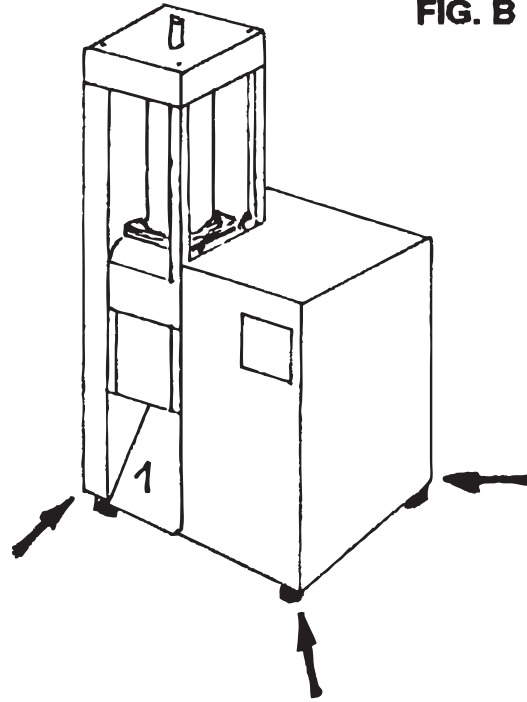


# Figure Drawings

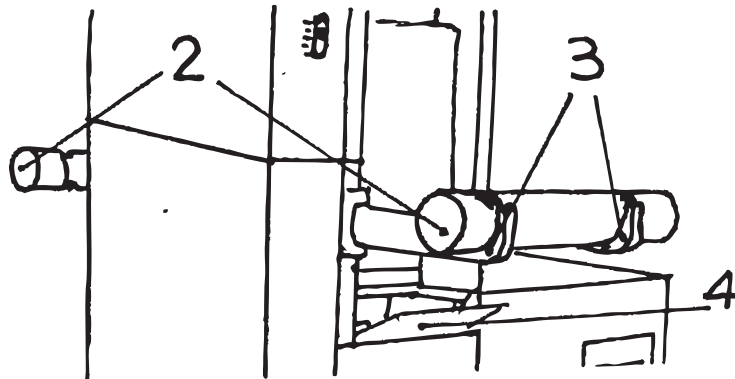
**FIG. A**



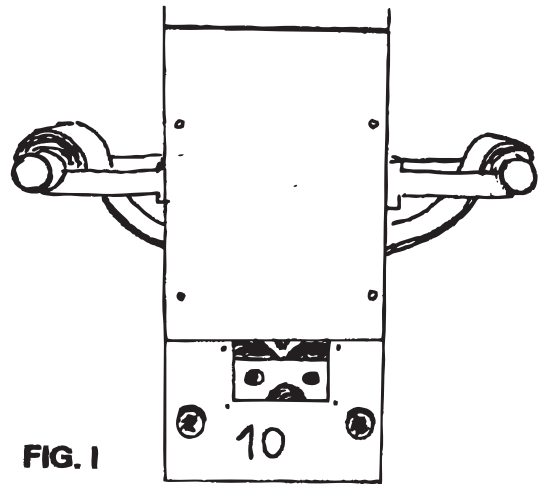
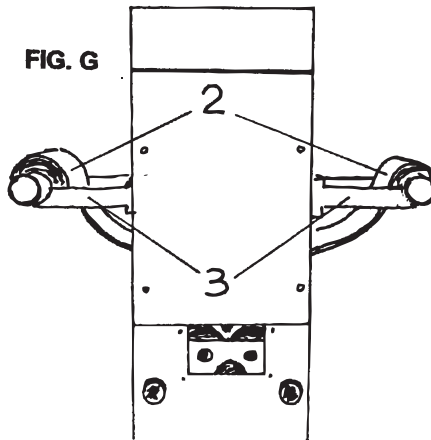
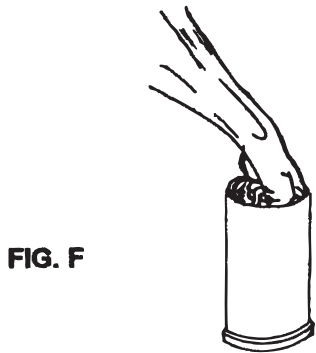
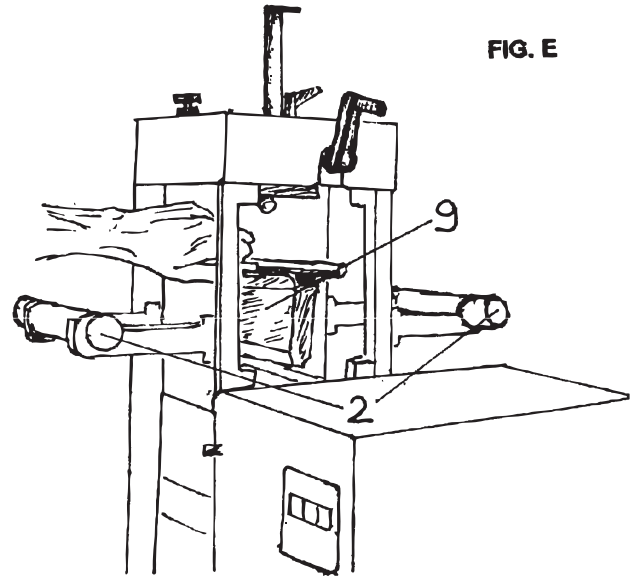
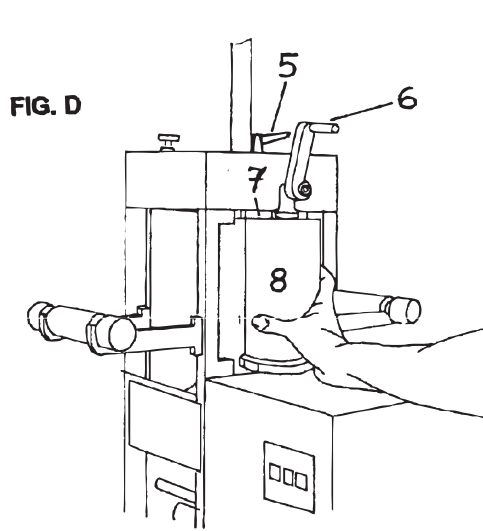
**FIG. B**



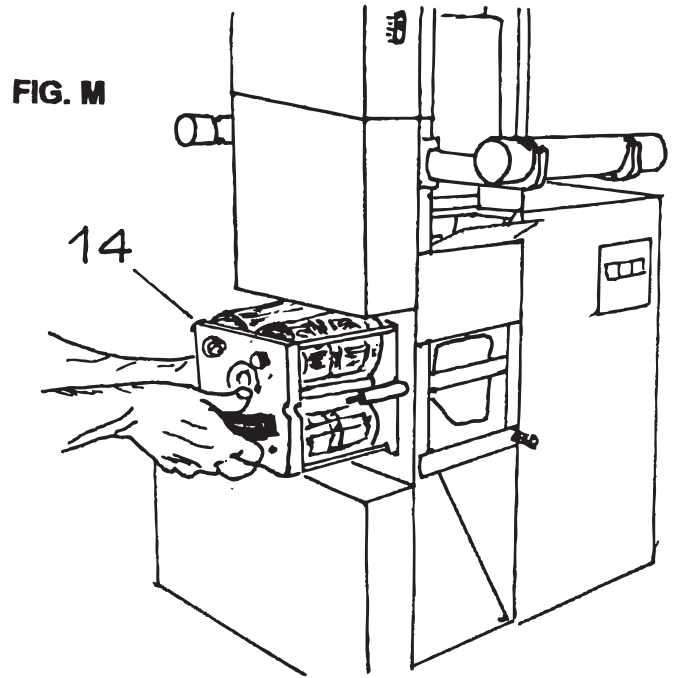
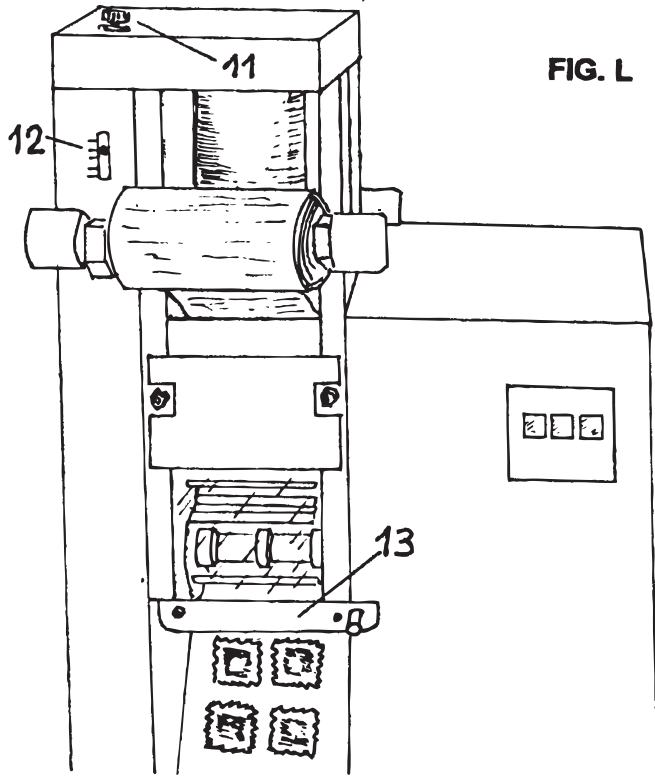
**FIG. C**



# Figure Drawings



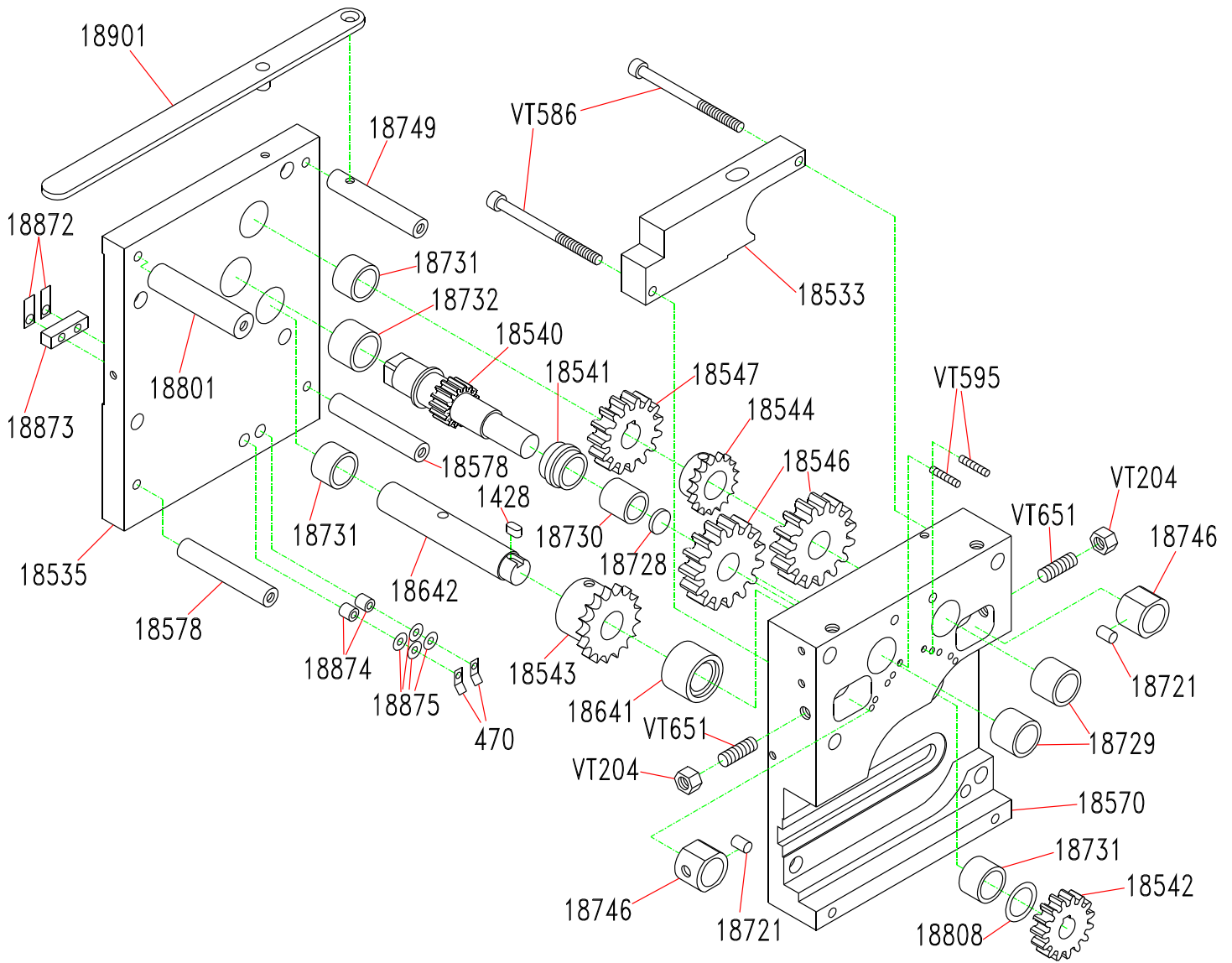
# Figure Drawings



# Parts Breakdown

Model PM-IT-0030-R 46296

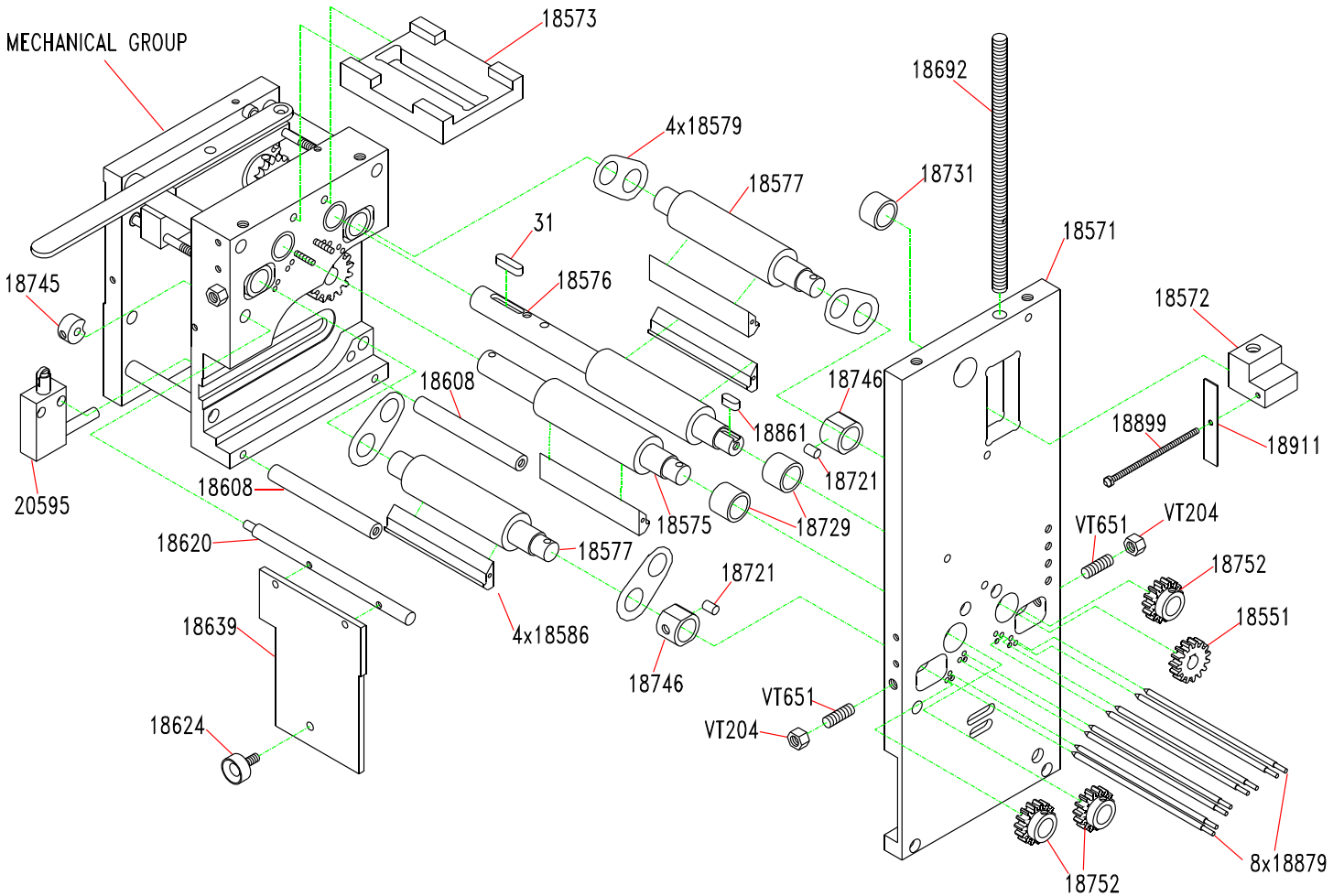
Mechanical Group



# Parts Breakdown

Model PM-IT-0030-R 46296

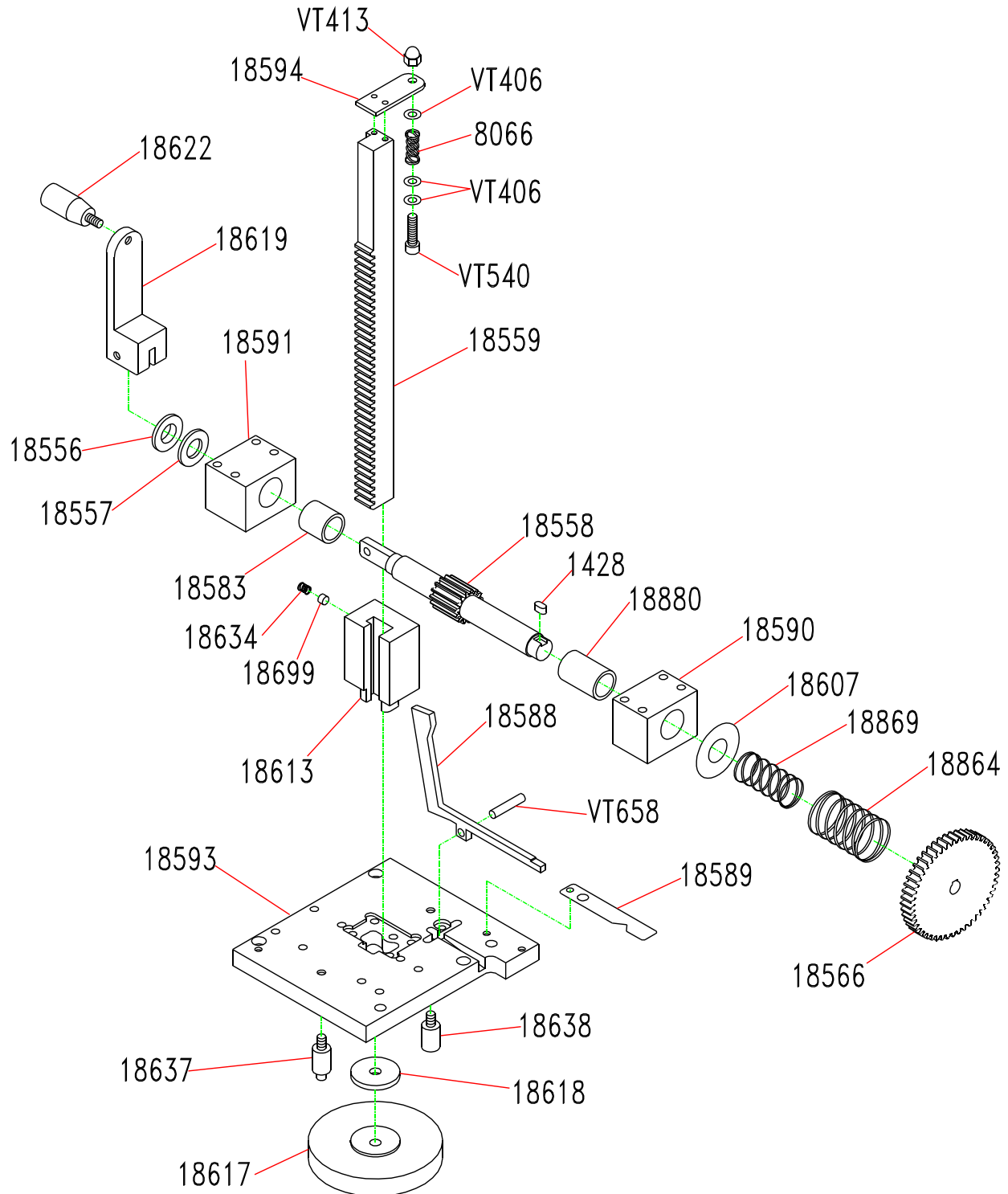
Calibrating Rollers Group



# Parts Breakdown

Model PM-IT-0030-R 46296

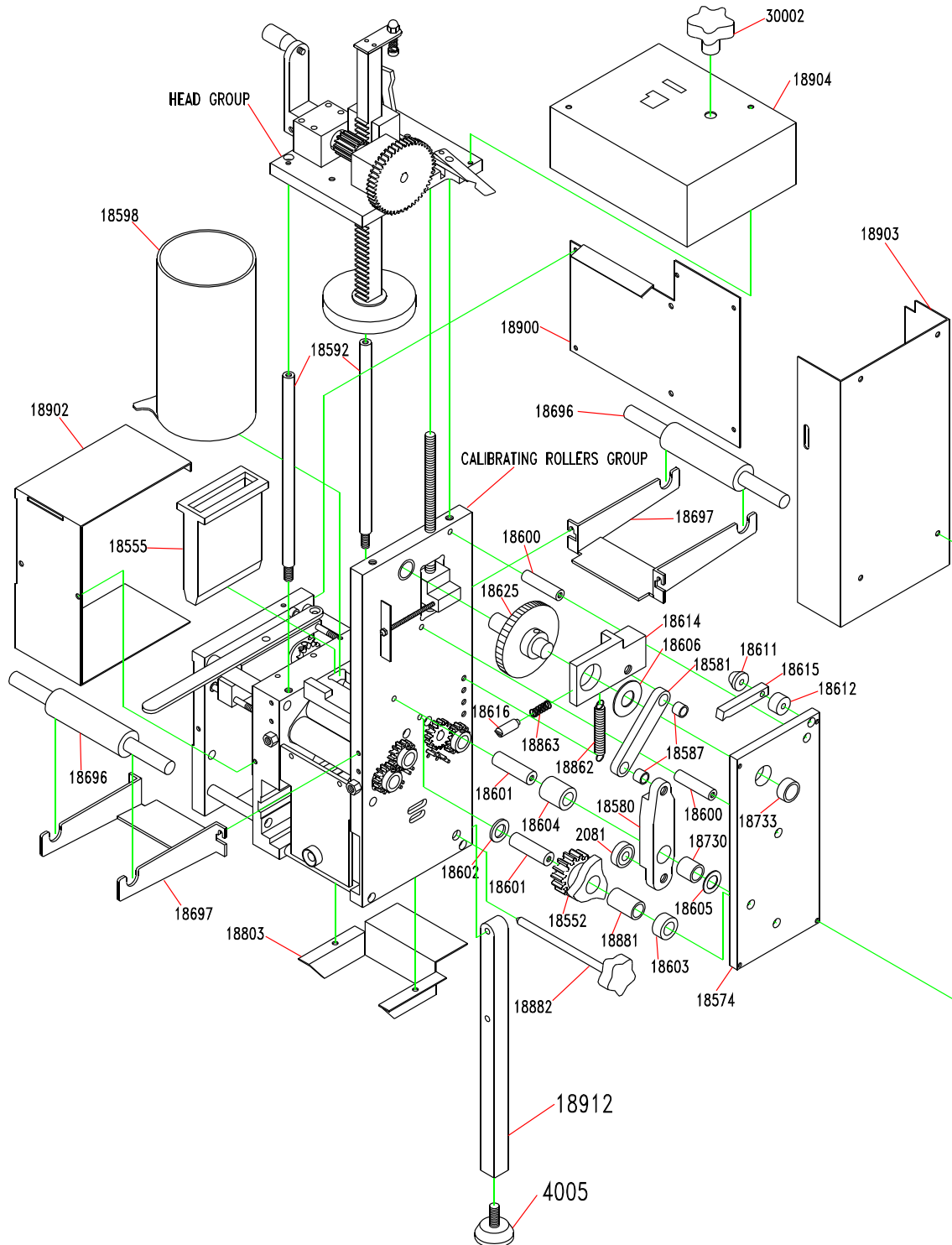
Head Group



# Parts Breakdown

Model PM-IT-0030-R 46296

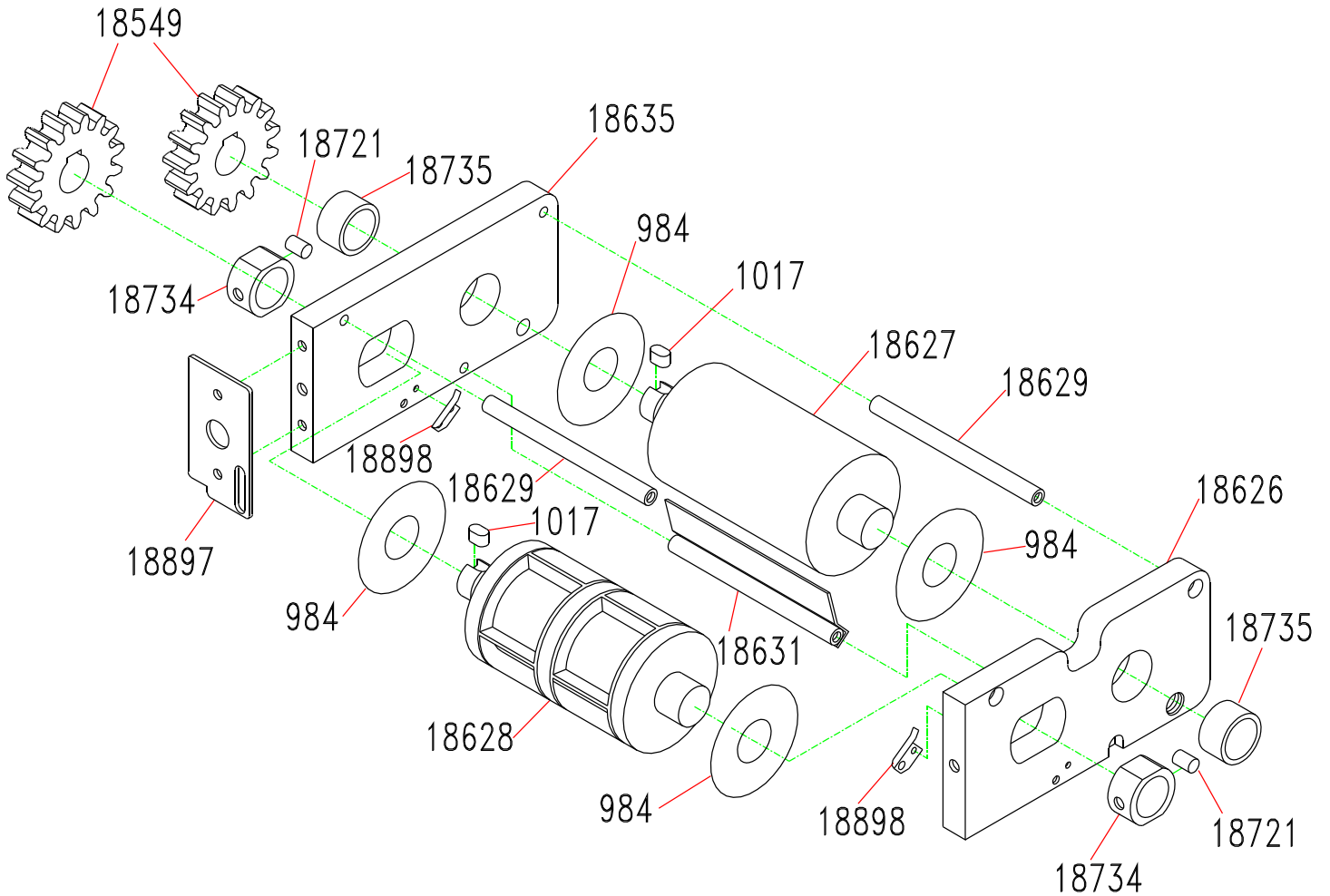
Body Machine



# Parts Breakdown

Model PM-IT-0030-R 46296

Die Group







# Parts Breakdown

## Model PM-IT-0030-R 46296

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB852	Key 6x6x30 for RV 30	31	AB882	Spring for RV 30	18589	AB927	Sheet Roller Support for RV 30	18697
AB818	Electric Connection for RV 30	470	AB883	Handle Shaft Right Support for RV 30	18590	AB896	Rack Brake for RV 30	18699
AB940	Washer for RV 30	984	AB884	Handle Shaft Left Support for RV 30	18591	AB833	Silicone Spring for RV 30	18721
AB941	Key 6x6x10 for RV 30	1017	AB912	Head Group Bar for RV 30	18592	AB834	Support Washer for RV 30	18728
AB819	Key 5x5x10 for RV 30	1428	AB885	Main Plate for RV 30	18593	AB835	Calibrating Rollers Bush for RV 30	18729
AB904	6000 2R-S Bearing for RV 30	2081	AB886	Filling Disengage Plate for RV 30	18594	AB836	Bush 15x20x20 for RV 30	18730
AB905	M8 Foot for RV 30	4005	AB913	Filling Cylinder for RV 30	18598	AB837	Bush 18x23x15 for RV 30	18731
AB874	Filling Disengage Spring for RV 30	8066	AB914	External Support Plate Spacer for RV 30	18600	AB838	Bush 20x25x18 for RV 30	18732
AB820	Gear Support for RV 30	18533	AB915	Filling Cam Spacer for RV 30	18601	AB928	External Support Plate Bush for RV 30	18733
AB821	Left Side for RV 30	18535	AB916	Cam Washer for RV 30	18602	AB949	Sliding Bush for RV 30	18734
AB822	Motor Shaft for RV 30	18540	AB917	Brass Cam Spacer for RV 30	18603	AB950	Fixed Bush for RV 30	18735
AB823	Chain Bush for RV 30	18541	AB918	Swinging Lever Spacer for RV 30	18604	AB867	Safety Switch Cam for RV 30	18745
AB824	M2 Z20 Die Group Gear for RV 30	18542	AB919	Swinging Lever Washer for RV 30	18605	AB839	Adjustable Bush for RV 30	18746
AB825	3/8" Z17 Sprocket Wheel for RV 30	18543	AB920	Rotation Support Washer for RV 30	18606	AB840	N.2 Spacer for RV 30	18749
AB826	3/8" Z17 Sprocket Wheel for RV 30	18544	AB887	Spring Washer for RV 30	18607	AB868	M2 Z15 Gear for RV 30	18752
AB827	M2 Z26 Calibrating Rollers Gear for RV 30	18546	AB862	Spacer for RV 30	18608	AB841	N.3 Spacer for RV 30	18801
AB828	M2 Z23 Gear for RV 30	18547	AB921	Filling Block Lever Left Spacer for RV 30	18611	AB929	Ravioli Chute for RV 30	18803
AB942	M2 Z29 Gear for RV 30	18549	AB922	Filling Block Lever Right Spacer for RV 30	18612	AB842	Metal Ring for RV 30	18808
AB853	M2 Z15 Motor Gear for RV 30	18551	AB888	Rack Bush for RV 30	18613	AB869	Key 5x5x15 for RV 30	18861
AB906	Filling Cam for RV 30	18552	AB923	Rotation Support for RV 30	18614	AB930	Return Spring for RV 30	18862
AB907	Filling Dispenser for RV 30	18555	AB924	Filling Block Lever for RV 30	18615	AB931	Pushing Block Lever Spring for RV 30	18863
AB875	Handle Washer for RV 30	18556	AB925	Pushing Block Lever for RV 30	18616	AB897	Disengage External Spring for RV 30	18864
AB876	Handle Washer for RV 30	18557	AB889	Filling Plate for RV 30	18617	AB898	Disengage Internal Spring for RV 30	18869
AB877	Piston Shaft M2 Z12 for RV 30	18558	AB890	Filling Plate Support for RV 30	18618	AB843	Switch Spring for RV 30	18872
AB878	Rack for RV 30	18559	AB891	Filling Handle for RV 30	18619	AB844	Switch Spring Support for RV 30	18873
AB879	M2 Z39 Gear for RV 30	18566	AB863	Front Panel Shaft for RV 30	18620	AB845	Switch Bush for RV 30	18874
AB829	Main Side for RV 30	18570	AB892	Rotating Handle M6 for RV 30	18622	AB846	Switch Washer for RV 30	18875
AB854	Filling Side for RV 30	18571	AB864	Knob M6x16 for RV 30	18624	AB870	Scraper Bar for RV 30	18879
AB855	Filling Regulation Block for RV 30	18572	AB926	Filling Gear for RV 30	18625	AB899	Long Bush for RV 30	18880
AB856	Filling Outlet Support for RV 30	18573	AB943	Right Side for RV 30	18626	AB932	Filling Cam Bush for RV 30	18881
AB908	External Support Plate for RV 30	18574	AB944	Support Roller for RV 30	18627	AB933	Die Group Fixing for RV 30	18882
AB857	First Calibrating Roller for RV 30	18575	AB945	Molder Roller for RV 30	18628	AB951	Frontal Plate for RV 30	18897
AB858	Driven Calibrating Roller for RV 30	18576	AB946	Spacer for RV 30	18629	AB952	Molder Roller Scraper for RV 30	18898
AB859	Adjustable Calibrating Roller for RV 30	18577	AB947	Support Roller Scraper for RV 30	18631	AB871	Filling Indication Screw for RV 30	18899
AB830	Spacer for RV 30	18578	AB893	Rack Brake Spring for RV 30	18634	AB934	Back Panel for RV 30	18900
AB860	Rollers Pillow for RV 30	18579	AB948	Left Side for RV 30	18635	AB847	Disengage Lever for RV 30	18901
AB909	Swinging Lever for RV 30	18580	AB894	Support Pivot for RV 30	18637	AB935	Frontal Panel for RV 30	18902
AB910	Pushing Lever for RV 30	18581	AB895	Stuff Cylinder Pivot for RV 30	18638	AB936	Lateral Panel for RV 30	18903
AB880	Short Bush for RV 30	18583	AB865	Front Panel for RV 30	18639	AB937	Top Panel for RV 30	18904
AB861	Scraper for RV 30	18586	AB831	Motor Shaft Spacer for RV 30	18641	AB872	Filling Regulation Plate for RV 30	18911
AB911	Pushing Lever Bush for RV 30	18587	AB832	Die Group Motor Shaft for RV 30	18642	AB938	Support Leg for RV 30	18912
AB881	Filling Disengage Bar for RV 30	18588	AB866	Filling Regulation Screw for RV 30	18692	AB873	Safety Switch for RV 30	20595

# Parts Breakdown

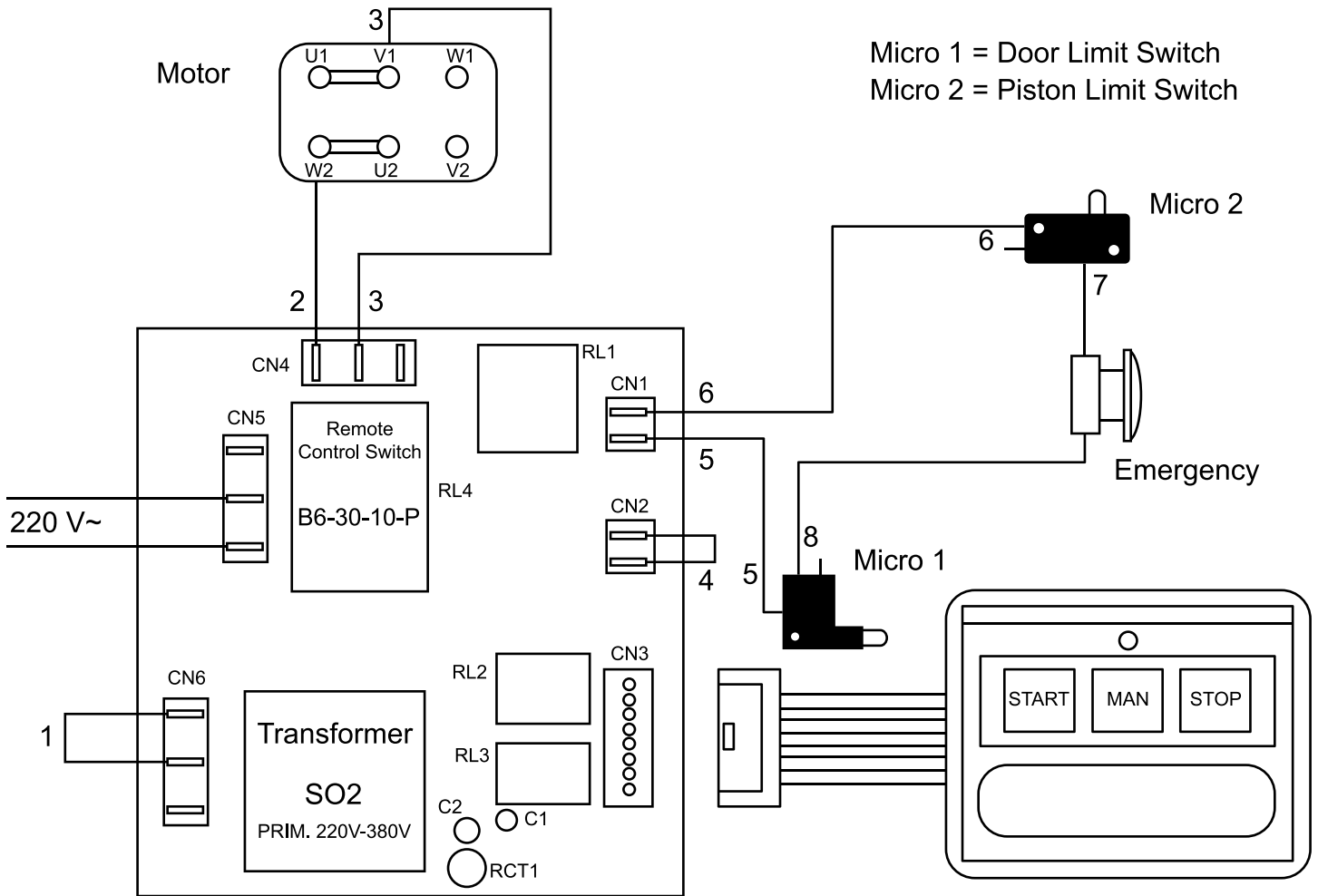
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**Model PM-IT-0030-R** 46296

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
AB939	M10 Knob for RV 30	30002	AB901	Stainless Steel M6 Nut for RV 30	VT413	AB850	M4x20 Stainless Steel Screw for RV 30	VT595
AB848	M8 Stainless Steel Nut for RV 30	VT204	AB902	Stainless Steel M6x25 Screw for RV 30	VT540	AB851	M8x25 Stainless Steel Screw for RV 30	VT651
AB900	Stainless Steel M6 Washer for RV 30	VT406	AB849	ZN M6x80 Screw for RV 30	VT586	AB903	6x30 Pin for RV 30	VT658

# Electrical Schematics

**Model PM-IT-0030-R** 46296











# 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](mailto: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 5,000 globally sourced products.

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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 5000 produits provenant du monde entier.

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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 5,000 productos con origen a nivel mundial.

