

Juicers, Blenders and Beverage Equipment







A t Omega, we are dedicated to providing the equipment you need to eat and drink to good health. We understand the challenges of leading a healthy lifestyle and our products strive to meet those challenges head on.

For years, we have supplied the world with a complete line of juicers, high speed blenders, food processors, granita machines, drink dispensers, and other equipment to prepare food and beverages the way you expect. We are the only company to offer units that are both "Household & Commercially Approved" by Underwriters Laboratories. Our products are designed for commercial use, yet stylish enough to feature in any kitchen. So the juicer in the juice bar down the street, can be the juicer in your kitchen! The durability of our products is why we offer up to a 15 year warranty guaranteeing parts and performance.

Easy to use, easy to clean, and built to endure, that's an Omega.

Every day you are given a fresh chance to live mindfully, purposefully and have a healthy body. Start the day with a healthy glass of goodness ... thanks to Omega!



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JUICERS

he amazing benefits of juicing begins with the body quickly absorbing large amounts of nutrients including useful enzymes primarily found in fresh fruits and vegetables. Enzymes are involved in metabolism and convert food into body tissue and energy, increasing metabolic rate. Juicing also ensures that the body is getting sufficient amounts of phytonutrients, substances in plants that are considered among the most powerful ways to fight disease. In addition, antioxidants and other immune enhancing properties are concentrated in natural juice. Specific combinations of fruits or vegetables can target particular conditions and improve or alleviate symptoms.





CITRUS JUICERS

Omega's professional citrus juicers ensure complete extraction of all sizes of citrus fruits. Commercially rated, these machines are engineered for continuous juicing, efficiency, and power.

MODEL C-20C/C-22C (220V) FEATURES:

Chrome Finish

- Cast Aluminum Housing
- 1750 RPM
- 3 Juice Cones for All Sizes of Citrus
- Splash Guard and Non-Slip Feet
- Surgical Stainless Steel Bowl and Pulp Strainer
- 21.16 lb (9.6kg)
- 9.45"L x 9.45"W x 17.7"D 240mmL x 240mmW x 450mmD







MODEL C-10W/C-12W(220V)

FEATURES:

- White Finish
- 3300 RPM
- 3 Juice Cones for All Sizes of Citrus
- Splash Guard and Non-Slip Feet
- Surgical Stainless Steel Bowl and Pulp Strainer
- 7.72 lb (3.5kg)
- 8.35"L x 9.45"W x 13.19"D
- 212mmL x 240mmW x 335mmD







Our original juicer. Using centrifugal juice extraction, these juicers extract 20% to 30% more juice than other juicers. The induction motor continuously spins the cutting blade and vertical strainer basket to extract juice from produce. This results in a very dry pulp. All juicing components are surgical stainless steel or commercial grade polycarbonates.



PULP EJECTORS

Pulp Ejector juicers perfect the engineering and design of our Centrifugal Juicers. The receptacle bin on the back of the Pulp Ejector juicers catch fruit and vegetable refuse for easy clean-up and quick disposal. The efficiency in juice extraction rivals the Centrifugal Juicers.

MODEL 4000/J4220 (220V)

Features:

- Large Feed Chute
- Automatic Pulp Ejection with Pulp Catch Basket
- 1/3 HP Motor
- 3500 RPM
- 1 lb (1/2kg) Stainless Steel Blade and Basket
- 13.23 lb (6kg)
- 16.54"L x 11.61"W x 13.39"D 420mmL x 295mmW x 340mmD





PERFECT

Omega.== Juic

MODEL 02/02112 (220V)

Features:

- Compact Design
- Large Feed Chute
- Automatic Pulp Ejection with Pulp Catch Basket
- 1/3 HP Motor
- 4500 RPM
- Stainless Steel Blade and Basket
- 8.16 lb (3.7kg)
- 13.19"L x 9.45"W x 11.61"D 335mmL x 240mmW x 295mmD









Designed with an extra-large feed chute, our MegaMouth juicers accommodate larger portions and whole fruits! Spend less time cutting or preparing your produce for juicing. Simply flip the power switch and watch the MegaMouth extract juice from whole fruits and vegetables. The MegaMouth Juicers use centrifugal force and continuous, pulp ejection for fast and efficient juicing.



TWIN GEAR JUICER

Model TWN30S

Omega's new Twin Gear juicer crushes, mixes AND squeezes produce to get the highest extraction possible from your produce. With an outlet adjusting knob with spring tension, pressure is created in the machine to squeeze out all the juice from the pulp, which means more juice from your produce! Includes two juice screens which allow for the adjustment of pulp levels. Great for juicing fruits, vegetables, wheatgrass, herbs, nuts for nut milks and more.

Features:

- 160RPM Rotation Speed
- 2HP Motor
- Twin Gears
- Coarse and Fine Screen
- Lock-Latch For Easy Assembly
- 14.3 lb (6.51kg)
- 12"L x 6.5"W x 17.3"D 305mmL x 165mmW x 440mmD









PRESERVE NUTRIENTS

Low-speed, dual gear rotation and spring tension creates pressure to release a concentrated juice with almost no foam.



TWIN GEAR TECHNOLOGY

Triturating action crushes, mixes and squeezes produce to release a rich-colored juice that is also richer in nutrients and minerals.



EASY OPERATION

Produce self-feeds as gears rotate inward for an easier juicing process. Juice fruits, vegetables, leafy greens and wheatgrass.





The Omega Juice Cube. A powerful, low speed, masticating juicer and nutrition system with a square footprint and cube form factor. Create a variety of juices, plus makes nut butters, nut milks, babyfood, sorbets and extrude pasta.

$MODEL\,CUBE300S/302S \text{ (220V) SILVER}$

Features:

- Square Footprint,
- Requires Minimal Counterspace
- Low Speed, 80RPM Rotation Speed
- 3 Adjustable Settings
- Automatic Pulp Ejection
- 20 lb (9.1kg)
- 10.24"L x10.43"W x10.24"D
- 260mmL x265mmW x 260mmD • Includes:
- 1 Juice Cone,
- 1 Homogenizing Cone,
- 5 Nozzles,
- 1 Juice Bowl 32oz. (950ml),
- 1 Pulp Bowl 32oz. (950ml)





Compact Design



Easy Assembly



Convenient Back Storage

MASTICATING JUICERS

Omega's Nutrition Systems are "masticating-style" juice extractors and more! A masticating juicer juices at low speeds of 80 RPM minimizing heat build-up and oxidation. The auger system forces produce into a tight chamber, grinding and pressing the food to squeeze out the juice from items as fine as wheatgrass and leafy vegetables. With a Nutrition System you can also make all-natural nut butters, baby food, soy/nut milks, pasta and a variety of healthy snacks.

MODEL NC900HDC/NC902HDC (220V) CHROME MODEL NC800HDS/NC802HDS (220V) SILVER

Features:

- Low Speed Juicing System
- 80RPM Rotation Speed
- Exclusive "Dual Stage" Masticating Extraction
- 5 Adjustable Settings for Maximum Juice Output
- Continuous Juicing with Automatic Pulp Ejection
- Gear Reduction Equivalent of 2 HP Motor
- Includes 6 Nozzles, 1 Juicing Screen, 1 Homogenizing Cone
- Built-In Handle
- Quiet Operation
- 14.2 lb (6.441kg)
- 18.5"L x 6.25"W x 12.75"D
- 470mmL x 159mmW x 324mmD



MODEL CNC80S/CNC82S (220V) SILVER

Features:

- Compact, Smaller Dimension
- Automatic Pulp Ejection
- 80RPM Rotation Speed
- Excellent for Juicing Wheatgrass and Leafy Greens
- Includes 6 Nozzles, 1 Juice Screen, 1 Homogenizing Cone
- Stone Mill-like Auger, Quiet Operation
- 14.2 lb (6.441kg)
- 16.4" L x 6.3" W x 12.4" D 416mmD x 160mmW x 314mmH





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MASTICATING JUICERS

Nutrition Systems | Model 8008/8007 • 8006/8004 • 8005/8003

Features:

- Low Speed Juicing System
- Low 80RPM Rotation Speed
- Exclusive "Dual Stage" Masticating Extraction
- Continuous Juicing with Automatic Pulp Ejection
- Gear Reduction System Produces Maximum Torque

Omega==:Juice

- Includes 6 Nozzles and 1 Juicing Screen
- Built-In Handle
- Quiet Operation
- 20.393"L x 7.362"W x 15.354"D 518mmL x 187mmW x 390mmD























MODEL 8008/J8228 (220V) CHROME MODEL 8007/J8227 (220V) SILVER

- Heavy Duty GE Ultem® Auger
- Extra-Large Food Tray
- 14.296 lb (6.485kg)



MODEL 8006/J8226 (220V) CHROME MODEL 8004/J8224 (220V) WHITE

- Heavy Duty GE Ultem® Auger
- 20lb (9kg)



MODEL 8005/J8225 (220V) CHROME MODEL 8003/J8223 (220V) WHITE

• 18 lb (8 kg)





VERTICAL JUICERS Model VSJ843RS • VSJ843RR and Model VSJ843QS • VSJ843QR

Operating at a super low speed of 43RPM! These machines have a powerful 250 watt motor that works with the reduction gears to produce twice the crushing force of most low speed, vertical juicers. The NEW dual edge auger and tighter squeeze tolerance, crushes and squeezes produce quickly, breaking down fiber to a palatable level. This yields a greater amount of juice in your glass and a smoother, nutrient-rich juice.





VERTICAL JUICERS

Model VRT400 • VRT380 • VRT370 • VRT350 • VRT330

The Omega VERT Models are revolutionary low speed squeezing juicers featuring the high efficiency of a masticating style juicer in a vertical design. The VERT is designed to be compact, contemporary and productive. With the VERT, form and function combine to give you the highest degree of extraction and the healthiest possible juice. The Omega VERT models feature an innovative auto cleaning system that keeps the screen clear during juicing, increasing its efficiency.

Features:

- Make fruit juice, vegetable juice, superfood green juice, nut milks, frozen fruit sorbets and smoothies.
- Juice Tap & Mixing Function
- Low Speed Squeezing Juicing System
- 80RPM Rotation Speed
- Fine and Coarse Juicing Screens for Pulp Control
- Continuous Juicing with Automatic Pulp Ejection
- Capable of Juicing Wheatgrass at High Yield

$MODEL\,VRT400/VRT402\ (\text{220V})\ \text{Silver}$

- HD Ultem Juicing Screen
- 15 Year Warranty
- 17lb (7.711kg)
- 9"L x6"W x 17"D
- 229mmL x 152mmW x 432mmD







Juice Spout with Tap

Easily mix juice by closing tap. Open tap to release mixture into glass.



Heavy Duty GE Ultem^o Auger



Omega==)

MODEL VRT330S Silver MODEL VRT330W/VRT332 (220V) White • 17.5 lb (7.937kg)

• 9"L x 6"W x 17.25"D 228.6mmL x 152mmW x 438mmD



* One Year Commercial and International warranty



- MODEL VRT350S/VRT352 (220V) Silver MODEL VRT350W/VRT352W (220V) White
- 17.5 lb (7.937kg)
- 9"L x 6"W x 17.25"D
- 229mmL x 152mmW x 438mmD





MODEL VRT380HDC/VRT382HDC (220V) Chrome VRT370HDS/VRT372HDS (220V) Silver

- Built-in Handle
- 15.763lb (7.15kg)
- 14.566"L x 11.811"W x 17.716"D
 370mmL x 300mmW x 450mmD





3hp blenders

Model BL660/BL630

The Omega 600 blender series comes equipped with a 3 peak horsepower motor, multiple blending cycles and intuitive controls. You'll enjoy consistency in taste and texture and a velvet-like blend every time.

SILVER	MODEL BL660S/BL662S	82 oz./2.3L •	MODEL BL630S/BL632S (240V/50Hz)	64 oz./2.0L
RED	MODEL BL660R	82 oz./2.3L •	MODEL BL630R/BL632R (240V/50Hz)	64 oz./2.0L
WHITE	MODEL BL660W	82 oz./2.3L •	MODEL BL630W	64 oz./2.0L

FEATURES:

- Variable and Infinity Control, Pulse Function
- Timer 15 seconds to 6 minutes
- 3 Peak Horsepower Motor
- 24,000 RPM
- BPA-Free Container made of Eastman Tritan[™] Copolyester
- Stainless Steel Blade Assembly
- Precise Blade Angles, 25,000 RPM Blade Speed
- Overload Protection, Auto Shut-Off
- Sealing Lid with Removable Ingredient Cap
- 13 Gripper Feet for Stability
- Rubber Base Top Reduces Sound
- No Plunger Needed





MODEL BL630S/BL632S (64oz./2.0L) SILVER

- 11.684 lb (5.3kg)
- 8.267"L x 8.267"W x 18.897"H 210mmL x 210mmW x 480mmH

MODEL BL660S/BL662S (82 oz./2.3L) SILVER

- 11.794 lb (5.35kg)
- 8.267"L x 8.267"W x 20.078"H 210mmL x 210mmW x 510mmH



⁴ One Year Commercial and International warranty



3HP BLENDERS Model BL490/BL480 · BL470/BL460 · BL430/BL420

Omega engineered the 400 blender series with options for you to choose the perfect combination of features, capacity and construction. Power and precision combine to blend recipes to perfection.



- 8.267"L x 9.055"W x 19.685"H
- 210mmL x 230mmW x 500mmH

MODEL BL420S/BL422S (64oz./2.0L) SILVER

- 12.125 lb (5.5kg)
- 8.267"L x 9.055"W x 19.685"H 210mmL x 230mmW x 500mmH
- 8.267"L x 9.055"W x 19.685"H 210mmL x 230mmW x 500mmH
- MODEL BL480S (64oz./2.0L) BL482S(240) SILVER
- 12.125 lb (5.5kg)
- 8.267"L x 9.055"W x 19.685"H
- 210mmL x 230mmW x 500mmH



1HP BLENDERS

Model BL390 • BL360 • BL330

The Omega 300 blender series is the ideal mix of size, power and performance. The compact base encases an efficient 1-HP motor to blend an endless variety of ingredients into a smooth, silky texture.





1HP BLENDERS Model SLK100

SILVER MODEL SLK100GS • MODEL SLK102GS (240V/50Hz) RED MODEL SLK100GR • MODEL SLK102GR (240V/50Hz)

FEATURES:

- 1 Horsepower Motor
- 24,000 RPM
- 5 Speeds: Stir, Purée, Liquefy, Chop, Mix
- Crush Ice with the Frozen Drink Function
- 48oz Shatter Resistant Glass Container
- Removable Ingredient Cap
- Steady Grip Feet
- 9¼ lb (4.2kg)
- 7.086"L x 8.267"W x 16.535"D 180mmL x 210mmW x 420mmD



Omega

DRINK MIXERS

Model M3000 • M1000

With the Omega Drink Mixer spindle machines you can mix ice cream, bar drinks, eggs, pancake batter, waffle batter and more. The extra-large Stainless Steel blending cup clicks on and off for ease-of-use and serving. The powerful motor and detachable spindle aerates mixtures into frothy, smooth textures for superior whipping results.

Features:

- High and Low Speed with Pulse
- 1/3 HP Motor
- 21,700 RPM
- Detachable Spindle
- Balanced Motor Minimizes Vibrations
- Sealed & Permanently Lubricated Ball Bearing
- 28oz. Dishwasher Safe, Stainless Steel Blending Cup

MODEL M3000/M3220 (220V)

- Triple Spindle
- Countertop Mount Only
- 33.069 lb (15kg)
- 12.244"L x 10.072"W x 21.692"D 311mmL x 256mmW x 551mmD





MODEL M1000/M1220 (220V)

- Single Spindle
- Countertop or Wall-Mount
- 15.432 lb (7kg)
- 7.086"L x 7.677"W x 20.078"D 180mmL x 195mmW x 510mmD





GRANITA MACHINES

Model OFS30 • OFS20

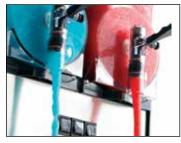
The Omega Granita Machines are definite crowd pleasers. Built for everyday use, each unit comes with a lit and transparent polycarbonate containers. Customers can see what you are selling at all hours of the day and night.

Features:

- Lighted Top Panel to Illuminate Products
- Clear and Durable Polycarbonate Containers
- Stainless Steel Cooling Cylinder, Frame, and Front Panel
- Continuous Agitator Stirs Product and Keeps it Fresh











MODEL OF\$20/OF\$22 (240V/50-60HZ) **1/3 HP, Two 3 Gallon Bowls** • 102 lb (46.266kg) • 33.25"L x 15"W x 18.5"D

845mmL x 381mmW x 470mmD



DRINK **DISPENSERS**

Model OSD30 • OSD20 • OSD10

The Omega Drink Dispensers are cool and compact with up to 3 separate 3 gallon bowls. Each model's small footprint is ideal when space is at a premium. The rotary system circulates the product to ensure a fresh and consistent drink every time. Every dispenser is equipped with a unique evaporator and an extra-large cooling pump to keep drinks cold while consuming minimal amounts of energy.

Features:

- Compact Design
- Efficient Extra Large Cooling Pump and Evaporator
- All Stainless Steel Cylinders, Frame, and Front Panel
- Rotary System Insures Freshness
- Easy to Use, Clean, and Maintain





MODEL OSD20/OSD22 (240V/50-60HZ) **1/3 HP, Two 3 Gallon Bowls** • 62 lb (28.122kg) • 24"L x 16"W x 17"D 610mmL x 406mmW x 432mmD



MODEL OSD30/OSD32-50 (240V/50HZ)/OSD32-60 (240V/60HZ)

- 1/2 HP, Three 3 Gallon Bowls
- 80 lb (36.287kg)
- 24"L x 24"W x 17"D
- 610mmL x 610mmW x 439mmD

MODEL OSD10/OSD12-50 (240V/50HZ)/OSD12-60 (240V/60HZ)

1/3 HP, One 3 Gallon Bowl • 48 lb (21.772kg) • 24"L x 8"W x 17"D 610mmL x 203mmW x 439mmD







NOTES







NOURISH YOUR BODY Enrich Your Soul

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www.omegajuicers.com

6291 Lyters Lane • Harrisburg, PA 17111, USA • T: 1.800.633.3401 • F: 717.561.1298