At 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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The 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.
OMEGA'S PROFESSIONAL CITRUS JUICERS ENSURE COMPLETE EXTRACTION OF ALL SIZES OF CITRUS FRUITS. COMMERCIALY RATED, THESE MACHINES ARE ENGINEERED FOR CONTINUOUS JUICING, EFFICIENCY, AND POWER.

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

FEATURES:
- Chrome Finish
- Cast Aluminum Housing
- 1800 RPM
- 3 Juice Cones for all sizes of citrus
- Splash Guard and Non-Slip Feet
- Surgical Stainless Steel Bowl and Pulp Strainer
- 20 lb (9kg)
- 15 ¾”H x 10”Dia
  400mm H x 245mm Dia

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

FEATURES:
- White Finish
- 150 RPM
- 3 Juice Cones for all sizes of citrus
- Splash Guard and Non-Slip Feet
- Surgical Stainless Steel Bowl and Pulp Strainer
- 7.5lb (3.4kg)
- 13 ¼”H x 8 ¼”Dia
  337mm H x 210mm Dia

* One Year Commercial and International warranty
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.

**FEATURES:**
- Large Feed Chute
- 1/3 HP Induction Motor
- 3600 RPM
- ½ lb (¼kg) Stainless Steel Blade
- 1 ½ lb (3/4 kg) Stainless Steel Basket
- Stainless Steel Blade and Basket
- 8” W x 9” D x 12 ½” H
  203mm W x 229mm D x 318mm H

**MODEL 9000/J9220 (220V)**
- Stainless Steel Cover
- 18 lb (8 kg)

**MODEL 1000/J1220 (220V)**
- Plastic Cover
- 17 lb (7.7 kg)

* One Year Commercial and International warranty
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
- 5200 RPM
- 1 lb (0.5kg) Stainless Steel Blade and Basket
- 17 lb (7.7kg)
- 9” W x 15” D x 12 1/2” H
  229mm W x 381mm D x 318mm H

**MODEL O2/O2112 (220V)**

**Features:**
- Compact Design
- Large Feed Chute
- Automatic Pulp Ejection with Pulp Catch Basket
- 1/3 HP Motor
- 6200 RPM
- Stainless Steel Blade and Basket
- 12 lb (5.4kg)
- 7 1/2” W x 12” D x 11 1/2” H
  191mm W x 305mm D x 292mm H

*One Year Commercial and International Warranty*
Features:
• Extra Large “Mega Mouth” Feed Chute
• 1/2 HP Commercial Motor
• Automatic Pulp Ejection with Pulp Catch Basket
• Heavy-Duty Stainless Steel Blade and Basket
• 8” W x 12 ¼” D x 15” H
  203mm W x 229mm D x 318mm H

Model BMJ330/BMJ332 (220V)
• Stainless Steel Bowl
• Satin Finish
• 9 ¼ lb (4 ¼ kg)

Model BMJ390/BMJ392 (220V)
• Stainless Steel Bowl
• Cast Metal Housing
• Chrome Finish
• 13 ¼ lb (6 kg)

Model BMJ300
• Black Plastic Bowl
• Satin Finish
• 9 ¼ lb (4 ¼ kg)

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.
Masticating Juicers
Nutrition Centers | Model NC900/NC800

Omega's Nutrition Centers 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 Center you can also make all-natural nut butters, baby food, soy milk, almond milk and a variety of healthy snacks.

Model NC900HDC/NC902HDC (220V) Chrome
Model NC800HDC (220V) Silver
Model NC800HDC (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 and 2 juicing screens
- Built-In Handle
- Quiet Operation
- 20lb (9kg)
- 6½” W x 14 ½” D x 15 ½” H
  165mm W x 368mm D x 394mm H

* One Year Commercial and International warranty
Features:
- Low Speed Juicing System
- Low 80RPM Rotation Speed
- Exclusive “Dual Stage” Masticating Extraction
- Continuous Juicing with Automatic Pulp Ejection
- Gear Reduction Equivalent of 2 HP Motor
- Includes 6 nozzles and 2 juicing screens
- Built-In Handle
- Quiet Operation
- 20lb (9kg)
- 6 ½” W x 14 ½” D x 15 ½” H
  165mm W x 368mm D x 394mm H

* One Year Commercial and International warranty
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.

**MODEL VRT400/VRT402 (220V)**

**Features:**
- **NEW** 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
- 22lb (10kg)
- 7" W x 8 ¼” D x 15 ¼” H
178mm W x 216mm D x 394mm H

*One Year Commercial and International warranty*
**Features:**
- 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
- 22lb (10kg)
- 7” W x 8 ½” D x 15 ½” H
  178mm W x 216mm D x 394mm H

**MODEL VRT350/VRT352**
(220V) Silver

**MODEL VRT350W/VRT352W**
(220V) White

**MODEL VRT380HDC/VRT382HDC**
(220V) Chrome

**VRT370HDS/VRT372HDS**
(220V) Silver

- Built-in Handle
- HD Ultem Juicing Screen
With an Omega high-speed, high-power blender, you can easily increase the amount of fresh, raw vegetables in your daily diet or whip up cocktails in seconds. With a high-performance blender, speed and power combine to create smooth textures. It’s how fast the blades spin and the motor’s torque or power to spin the blades. Omega’s selection of 1HP to 3HP blenders are strong enough to breakdown the cell walls of fresh produce, unlocking the maximum amount of nutrients and antioxidants. You can blend up nutritious green smoothies and fruit smoothies, soups, salsas, sauces and purees. You can even crush ice or make batters, ice creams, nut and rice milks and even cocktails. An Omega Blender gives you the power to create food and drinks using the toughest ingredients.
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.

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FEATURES:
• Variable and Infinity Control, Pulse Function
• Timer 15 seconds to 6 minutes
• 3 Peak Horsepower Motor
• BPA-Free Container made of Eastman Tritan™ Copolyester
• Stainless Steel Blade Assembly
• Precise Blade Angles, 23,500 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
• 11.5 lb (5.2kg)
• 8” W x 8” D x 19” H
  203mm W x 203mm D x 483mm H

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.
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.

FEATURES:
• BPA-Free Container made of Eastman Tritan™ Copolyester
• Stainless Steel Blade Assembly
• Overload Protection, Auto Shut-Off
• Sealing Lid with Removable Ingredient Cap
• No Plunger Needed
• 15 lb (6.8kg)
• 7 ¾” W x 9” D x 18 ¼” H (64 oz.)
  197mm W x 229mm D x 489mm H
• 7 ¾” W x 9” D x 20 ¼” H (82 oz.)
  197mm W x 229mm D x 514mm H

High/Low Toggle Controls
Model BL430S (82oz./2.3L) SILVER
Model BL420S (64oz./2.0L) SILVER

High/Low Dial Control with Pulse
Model BL450S (82oz./2.3L) SILVER
Model BL440R (64oz./2.0L) RED
Model BL440S (64oz./2.0L) SILVER
BL442S (240V)

10 Variable Speeds with Pulse
Model BL470S (82oz./2.3L) SILVER
Model BL460S (64oz./2.0L) SILVER

10 Variable Speeds with 6 Minute Timer
Model BL490R (82oz./2.3L) RED
Model BL490S (82oz./2.3L) BL492S (240V) SILVER
Model BL480S (64oz./2.0L) BL482S (240) SILVER

* One Year Commercial and International warranty
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.

FEATURES:
• 1 Peak Horsepower Motor
• On/Off & High/Low Control
• Recessed Coupling System
• Self-Lubricating Ball Bearings
• 4 Gripper Feet for Stability
• 6.5 lb (3kg)
• 6 ¼” W x 8 ¼” D x 15 ¾” H
  159mm W x 209mm D x 400mm H

* One Year Commercial and International warranty
1 HP BLENDERS
Model SLK100

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

**FEATURES:**
- 1 Horsepower Motor
- 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)
- 8” W x 8” D x 19” H
  
  203mm W x 203mm D x 483mm H

* One Year Commercial and International warranty
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
- Detachable Spindle
- Balanced Motor Minimizes Vibrations
- Sealed & Permanently Lubricated Ball Bearing
- 28oz. Dishwasher Safe, Stainless Steel Blending Cup

**MODEL M3000/M3220 (220V)**
**Triple Spindle**
- 39 lb (17.8 kg)
- 12” W x 10” D x 21 ½” H
  305mm W x 254mm D x 546mm H
- Countertop Mount Only

**MODEL M1000/M1220 (220V)**
**Single Spindle**
- 12 lb (5.5 kg)
- 6 ¾” W x 7¾” D x 20” H
  171mm W x 197mm D x 508mm H
- Countertop or Wall-Mount
Omega Granita Machines

Model OFS30 • OFS20

The Omega Granita Machines are definite crowd pleasers. Built for everyday use, each unit comes with a lit, 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 OFS30/OF32 (240V/50-60Hz)
1/2 HP, Three 3 Gallon Bowls
- 157 lb (71 kg)
- 24” W x 18 ½” D x 33 ¼” H
  610mm W x 470mm D x 845mm H

MODEL OFS20/OF22 (240V/50-60Hz)
1/3 HP, Two 3 Gallon Bowls
- 109 lb (50 kg)
- 15” W x 18 ½” D x 33 ¼” H
  381mm W x 470mm D x 845mm H
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
• 69 lb (31 kg)
• 16” W x 17” D x 24” H
406mm W x 432mm D x 610mm H

MODEL OSD10/OSD12 (240V/50HZ)/OSD12-60 (240V/60HZ)
1/3 HP, One 3 Gallon Bowl
• 42 lb (19 kg)
• 8” W x 17” D x 24” H
203mm W x 432mm D x 610mm H

MODEL OSD30/OSD32-50 (240V/50HZ)/OSD32-60 (240V/60HZ)
1/2 HP, Three 3 Gallon Bowls
• 86 lb (39 kg)
• 24” W x 17” D x 24” H
610mm W x 432mm D x 610mm H
Raw, Living Foods are easy to digest, rich in enzymes and highly nutritious. With an Omega Dehydrator, water is removed without cooking. Flavors are concentrated. The mouth-watering natural flavors and sugars are healthier than the refined sugar snacks and freeze dried products found in-stores. With an Omega dehydrator it is safe to dehydrate all types of meat and fish for jerky. You can also dehydrate herbs, re-crisp breads and crackers, make all-natural treats for your pets, dehydrate flowers and use for arts & crafts projects.

Features:
• Adjustable Thermostat 95°F to 155°F
• Timer Range of 1 to 26 Hours
• Hyperwave Fluctuation Technology
• Parallex Horizontal Air Flow
• No Tray Rotation Required
• Safe to dry meat for jerky

Model DH9090TW
• 9 trays, 15 square feet of drying space
• 7-inch fan, 440 watts
• 20 lbs
• 12 ½” H x 17” W x 19” D

Model DH5050TW
• 5 trays, 8 square feet of drying space
• 5-inch fan, 440 watts
• 15 lbs
• 8 ½” H x 17” W x 19” D
Omega’s FoodPro Premier Food Processor is sleek and stylish, yet durable and versatile. Capable of carrying out a multitude of jobs with ease, this unit comes complete with an 11 and 4 cup bowl, 2mm and 4mm shredding and slicing discs, and a dough blade.

Our innovatively designed plunger doubles as a convenient measuring cup and the feed chute features two different sized openings as well as a small hole to aid in preparing emulsifications. With so many options, the possibilities are endless.

**MODEL O660/O662 (220V)**

**Features:**
- Efficient 1/3 HP Motor (O660: 300 Watts / O662: 350 Watts)
- 1600 RPM Processing Speed
- All Stainless Steel Blades and Cutting Disks
- 11 Cup Work Bowl w/Large Blade
- 4 Cup Mini Chopper w/Mini Blade
- 2mm and 4mm Two Sided Slicing Disks
- 2mm and 4mm Two Sided Shredding Disks
- Stainless Steel Dough Blade
- Custom Made Spatula/Cleaning Tool
- 21 lb (9.5 kg)
- 8 ¼” W X 10 ¼” D X 16” H
  216mm W x 273mm D x 406mm H

*One Year Commercial and International warranty*
Memos
NOURISH YOUR BODY
Enrich Your Soul

Discover the complete line of Omega brand professional products at

www.omegajuicers.com

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