



THE WORLD'S FINEST JUICERS
Blenders and Beverage Equipment





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". 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

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.



CITRUS JUICERS

Model C-20C • C-10W

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
- 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 3/4" H x 10" D
- 400mm H x 245mm D



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 1/4" H x 8 1/4" D
- 337mm H x 210mm D





CENTRIFUGAL JUICERS

Model 9000 • 1000

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 (¾ 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)



PULP EJECTORS

Model 4000 • O2

Pulp Ejector juicers perfect the engineering and design of our Centrifugal Juicers. The receptacle bin catches 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 (½kg) Stainless Steel Blade and Basket
- 11 ½ lb (5 ¼ kg)
- 9" W x 15" D x 12 ½" 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
- 6 ½ lb (3 kg)
- 7 ½" W x 12" D x 11 ½" H
191mm W x 305mm D x 292mm H



**PERFECT
TRAVEL JUICER**





MEGAMOUTH JUICERS

Model BMJ390 • BMJ330 • BMJ300

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.

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 1/2" D x 15" H
203mm W x 229mm D x 318mm H



MODEL BMJ330/BMJ332 (220V)

- Chrome Bowl
- Brushed Stainless Finish
- 9 1/4 lb (4 1/4 kg)



MODEL BMJ390/ BMJ392 (220V)

- Chrome Bowl
- Cast Metal Housing
- Chrome Finish
- 13 1/4 lb (6 kg)



MODEL BMJ300

- Black Plastic Bowl
- Brushed Stainless Finish
- 9 lb (4 kg)



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 NC800HDS/NC802HDS (220V) SILVER

MODEL NC800HDR/NC802HDR (220V) RED

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 1 juicing screen
- Built-In Handle
- Quiet Operation
- 13 lb (5.9 kg)
- 6 ½" W x 14 ½" D x 15 ½" H
165mm W x 368mm D x 394mm H





MASTICATING JUICERS

Nutrition Centers | 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 Equivalent of 2 HP Motor
- Includes 6 nozzles and 1 juicing screens
- Quiet Operation
- 13 lb (5.9 kg)
- 6 1/2" W x 14 1/2" D x 15 1/2" H
165mm W x 368mm D x 394mm H



MODEL 8008/J8228 (220V) CHROME
MODEL 8007/J8227 (220V) WHITE
• 8 Times Stronger GE Ultem Auger
• Built-In Handle



MODEL 8006/J8226 (220V) CHROME
MODEL 8004/J8224 (220V) WHITE
• 8 Times Stronger GE Ultem Auger
• Built-In Handle



MODEL 8005 CHROME
MODEL 8003 WHITE
• 18 lb (8 kg)

VERTICAL JUICERS

Model VRT400

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 Juicing Screen for Pulp Control
- Continuous Juicing with Automatic Pulp Ejection
- Capable of Juicing Wheatgrass at High Yield
- 11 lb (5 kg)
- 7" W x 8 1/2" D x 15 1/2" H
178mm W x 216mm D x 394mm H



Heavy Duty GE Ultem® Auger



Juice Spout with Tap

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



VERTICAL JUICERS

Model VRT370 • VRT350 • VRT330

Features:

- Low Speed Squeezing Juicing System
- 80RPM Rotation Speed
- Fine Juicing Screen for Pulp Control
- Continuous Juicing with Automatic Pulp Ejection
- Capable of Juicing Wheatgrass at High Yield
- 11 lb (5 kg)
- 7" W x 8 1/2" D x 15 1/2" H
178mm W x 216mm D x 394mm H



MODEL VRT370/VRT372 (220V)

- Built-in Handle
- HD Ultem Juicing Screen



MODEL VRT330HD Pearl

- HD Ultem Juicing Screen

MODEL VRT330S/VRT332S (220V) Silver

MODEL VRT330W/VRT332W (220V) White



MODEL VRT350/VRT352 (220V) Silver

MODEL VRT350W/VRT352W (220V) White

- HD Ultem Juicing Screen



LOW SPEED
JUICER

HIGH SPEED
JUICER

Omega[®]



BLENDERS

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. 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.

SILVER	MODEL BL660S	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
- 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
- 12 lb (5.5 kg)
- 8" W x 8" D x 19" H
203mm W x 203mm D x 483mm H



82 oz. Container

64 oz. Container



3HP BLENDERS

Model BL490/BL480 • BL470/BL460 • BL450/NBL440 • 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.

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
- 12 lb (5.5 kg)
- 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 Dial Control with Pulse
 MODEL BL450S (82oz./2.3L) SILVER
 MODEL BL440S (64oz./2.0L) SILVER
 BL442S (240V)

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

High/Low Toggle Controls
 MODEL BL430S (82oz./2.3L) SILVER
 MODEL BL420S (64oz./2.0L) SILVER
 BL422S (240V)

10 Variable Speeds with Pulse
 MODEL BL470S (82oz./2.3L) SILVER
 MODEL BL460S (64oz./2.0L) SILVER
 BL462S (240V)



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.

FEATURES:

- 1 Peak Horsepower Motor
- On/Off & High/Low Control
- Recessed Coupling System
- Self-Lubricating Ball Bearings
- 4 Gripper Feet for Stability
- 7 lb (3.2 kg)
- 6 ¼" W x 8 ¼" D x 15 ¾" H
159mm W x 209mm D x 400mm H



MODEL BL360S SILVER
MODEL BL360R RED
32oz. Stainless Steel Container



MODEL BL390S SILVER
MODEL BL390R RED
48oz. BPA Free Eastman Tritan Container &
32oz. Stainless Steel Container



MODEL BL330S/BL332S (240V/50HZ) SILVER
MODEL BL330R/BL332R (240V/50HZ) RED
48oz. BPA Free Eastman Tritan Container



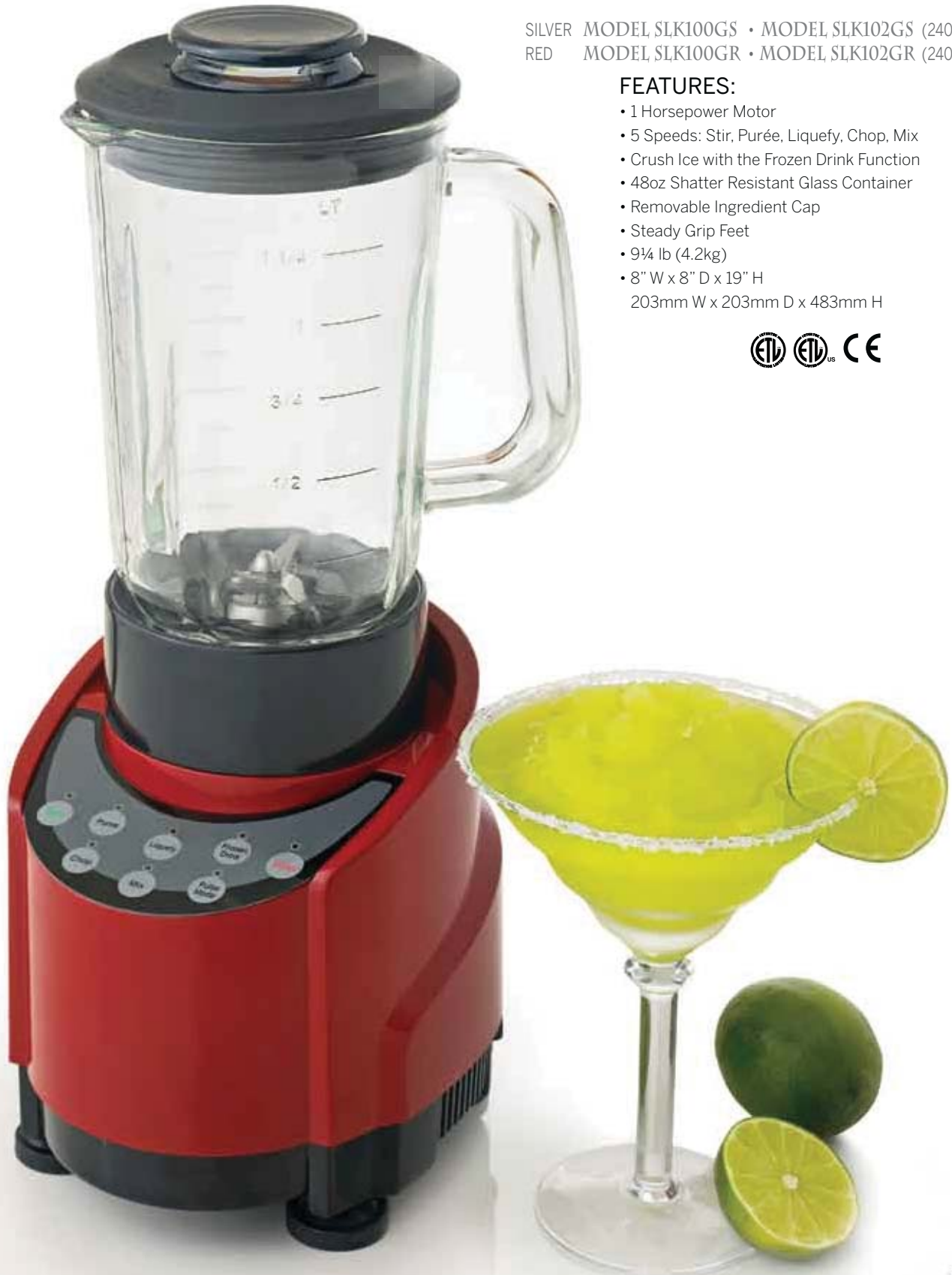
1HP BLENDERS

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



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:

- Countertop or Wall-Mount
- High, Medium, Low Speed and Pulse
- 1/3 HP Motor
- Detachable Spindle
- Balanced Motor Minimizes Vibrations
- Sealed & Permanently Lubricated Ball Bearing
- Option for Continuous Operation
- 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



MODEL M1000/M1220 (220V)

Single Spindle

- 12 lb (5.5 kg)
- 6 ¾" W x 7 ¾" D x 20" H
171mm W x 197mm D x 508mm H





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/OFS32 (240V/50-60HZ)

1/2 HP, Three 3 Gallon Bowls

- 157 lb (71 kg)
- 24" W x 18 1/2" D x 33 1/4" H
610mm W x 470mm D x 845mm H

MODEL OFS20/OFS22 (240V/50-60HZ)

1/3 HP, Two 3 Gallon Bowls

- 109 lb (50 kg)
- 15" W x 18 1/2" D x 33 1/4" 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 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



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/OSD12-50 (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



DEHYDRATORS

Model DH9090TW • DH5050TW

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
- Paraflex 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
- Includes 9 Paraflexx Sheets
- 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
- Includes 5 Paraflexx Sheets
- 15 lbs
- 8 ½" H x 17" W x 19" D

FOOD PRO

Premier Food Processor



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 (250 Watts)
- 1600 RPM Processing Speed
- All Stainless Steel Blades and Cutting Disks
- 11 Cup Bowl w/Large Blade
- 4 Cup Mini Bowl 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
- 13 lb (6 kg)
- 8 ½" W X 10 ¾" D X 16" H
216mm W x 273mm D x 406mm H





NOURISH YOUR BODY



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