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Centrifugal Juicer



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COMMERCIA

Juicers

Model **1000** Centrifugal Juicer

FEATURE LIST	
Model:	1000
Description:	Centrifuge Juicer
Voltage:	120/60/1, 220/50/1, 220/60/1
Rated Power:	250 Watts / 1/3 HP / 3600 RPMs
Bowl:	Surgical Stainless Steel
Warranty:	10 Years
Weight:	11.5 Lbs.
Dimensions:	8"W x 9"D X 12.5"H

Omega's Original Juicer – the Model 1000 Centrifugel Juicer. The classic design of the Model 1000 will enhance any kitchen décor. With the simple touch of white and surgical stainless steel the look will never change. The Model 1000 is durable, dependable, efficient, and very easy to clean. It is no

wonder this unit continues to be a leader in the industry. When you purchase an Omega Model 1000 – you've purchased "the last juicer you will ever need to own!"

CUS	Specifications subject to change without notice.
	Approvals:





## PLAN VIEW

## Model 1000

Centrifuge Juicer

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• High Yield – The Omega Model 1000 Centrifugal Juicer extracts at least 20% to 30% more juice than most juice extractors. "It is the most efficient juicer available".

• Exclusive Household and Commercial UL Approval – Unlike other juicers on today's market that are approved by UL for Household Use Only, the Omega Model 1000 is UL listed for Household and Commercial Use.

• Warranty – The Omega Model 1000 carries a 10 Year Warranty – the longest in the Industry.

• Motor – The powerful 1/3 horsepower commercial induction motor is the quietest for this style juicer. This brushless motor has very few moving parts resulting in less wear and greater dependability.

• Surgical Stainless Steel – The metal parts are forged from heavy gauge surgical stainless steel ensuring years of dependable, worry-free operation. All stainless steel parts are polished or sandblasted to make the unit not only pleasing to look at but easy to clean. With the Model 1000, your juice will only contact stainless steel.

• Blade – The stainless steel blade efficiently shreds up fruits and vegetables. Its heavy weight speaks for its durability. The blade is designed to "float" or "slip" providing for even distribution of the pulp. This ensures a smooth performance while juicing.

• Basket and Bowl – Each stainless steel basket is hand balanced to minimize vibration while juicing. The large stainless steel bowl is polished to a mirror finish on the outside. Both the basket and bowl have a glass bead finish on the inside. Once again, making for very easy clean up.

• Spring Clutch – The little white knob that holds the blade and basket in place is called the spring clutch. This clutch nut allows the blade to "float" and distribute pulp evenly for smooth performance.

• Rubber Feet – The Model 1000 stands on a dozen evenly spaced rubber feet. These feet vary in height which helps to prevent the juicer from "walking" across your counter.

• Latch Arms – Our cantilever style latch arms were a first in the Industry. Whether you are a strong athlete or if you suffer from arthritis, these latch arms make for easy assembly and disassembly.

• Optional Accessories

**Filters** – Optional non-bleached cellulose fiber filters line the strainer basket. After juicing, simply remove the filter and the attached pulp from the strainer basket for a quick and sanitary clean up.

**Citrus Attachment** – The optional attachment instantly converts your Model 1000 into a professional citrus juicer. This attachment automatically gears your juicer from 3600 RPMs to 250 RPMs, providing all the power necessary to squeeze every drop of juice from your citrus fruit. It is super efficient, simple to assemble and disassemble.

