

COMMERCIAL DRINK DISPENSERS

MODEL:

0SD20 0SD30



OSD10



OSD30

ELECTRIC

120V / 50-60Hz / 1Ph (220V / 50-60Hz / 1Ph is an available option) NEMA 5-15P cord set included



3RD PARTY APPROVALS

JS LISTED

Omega's OSD High Performance Drink Dispensers represent the ideal way to present drink products to your customer. Designed with space savings in mind, our drink dispensers provide the highest level of performance in the minimum amount of space. A continuous circulating rotary system keeps the product fresh and perfectly consistent each and every time it is served. Constructed of durable stainless steel and high-impact plastics, our dispensers are built to withstand daily fast-paced environments. Three models/sizes are offered to meet of your specific application needs.

FEATURES AND CONSTRUCTION -

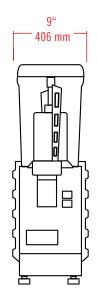
- Continuous rotary agitator for enhanced product consistency and appearance
- Durable clear polycarbonate 3 gallon bowls with reinforced dispenser arm tabs
- Stainless steel cooling cylinder, frame, and front panel
- Removable drip trays for easy cleaning
- Upgraded counterweight fluid pin assembly for superior dispensing performance
- Rotating agitator paddles with magnetic overload protection prevent jamming that could impact dispenser performance

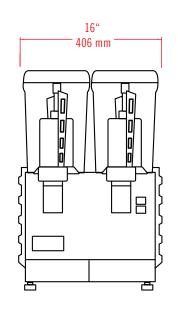
CAPACITY -

OSD10	. One (1) 3-gallon bowl
OSD20	. Two (2) 3-gallon bowls
OSD30	. Three (3) 3-gallon bowls

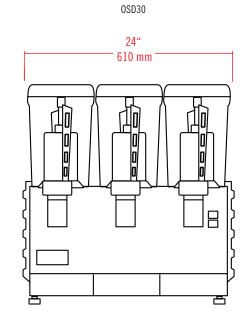
Omega **COMMERCIAL DRINK DISPENSERS**







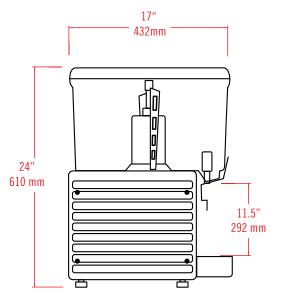
OSD20



SIDE VIEW

FRONT VIEW

(ALL MODELS)



MODEL	EXTERNAL DIMENSIONS	BOWLS / CAPACITY	WATTAGE	HP	REFRIGERANT AND CHARGE SIZE	ELECTRICAL	SHIPPING WEIGHT
OSD10	9" x 17" x 24" 406 x 432 x 610 mm	One (1) 3-gallon bowl	385W	1/5 HP	R-134a 3.18 oz (90 g)	120V / 50-60Hz / 1Ph	42 lbs (19 kg)
OSD20	16" x 17" x 24" 406 x 432 x 610 mm	Two (2) 3-gallon bowls	672W	1/4 HP	R-134a 6.35 oz (180 g)	120V / 50-60Hz / 1Ph	69 lbs (31 kg)
OSD30	24" x 17" x 24" 610 x 432 x 610 mm	Three (3) 3-gallon bowls	960W	1/3 HP	R-134a 7.40 oz (210 g)	120V / 50-60Hz / 1Ph	86 lbs (39 kg)

INSTALLATION

Installation of included legs is strongly recommended to provide adequate space for cleaning underneath the machine to meet • sanitation requirements.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we

01/22/24 exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the

specifications. By using the information provided, the user assumes all risks in connection with such use.