The avocado is a fruit whose consumption has increased in recent years. Its oil is rich in oleic acid, antioxidants and vitamin E. In addition, it is compared with the olive oil by its quality. Exist several methods in the extraction of oil such as solvent extraction and supercritical fluid extraction for the cosmetic industry. In the food industry are used processes of pressing, centrifuging and using enzymes with mechanical processes. Oil extraction by enzymatic means may be an alternative for the exploitation of this fruit. The purpose of this study was to study the efficiency of 2 enzyme preparations for the extraction of hass avocado oil against extraction without the use of enzymes. The enzyme treatment was made after removing the pulp and homogenize the sample, adjusting to pH 5. The extraction was carried out with cellulase in concentrations between 150 and 200 ppm and pectinase between 20 and 40 ppm for 2 hours at 43 °C, then the mixture was subjected to centrifugation for 30 minutes. The maximum efficiency was achieved using higher concentrations of enzymes, being extracted a 80 % of the oil, against a 46.5 % without the use of these. These results show an efficient in the oil extraction nearly double when enzymatic methods are used. From this study it can be concluded that the use of enzymes with subsequent centrifugation is an efficient alternative to extraction.