



ORDINARY FOOD PROCESSORS



VITA-PREP TAKES THE STRAIN OUT OF PURÉEING.

Imagine puréeing asparagus and not having to strain it – even carrots, potatoes or strawberries! Only Vita-Prep gives you the power to forget the strainer and create purées that pour like this – EVERY TIME.

POWER

QUICKLY PURÉES AND BLENDS EVEN THE TOUGHEST INGREDIENTS.

DURABILITY

RUGGED CONSTRUCTION OUTLASTS OTHER BLENDERS 3 TO 1.

VERSATILITY

SPEED CONTROL ALLOWS YOU TO PURÉE, BLEND, CHOP OR GRIND.

Vita-Prep®

Vita-Mix®
FOODSERVICE

Count on Profit

- Market your restaurant with innovative menu creations that can only be made in a Vita-Prep blender.
- Vita-Prep works faster and better – freeing up your staff to perform other tasks.
- Your fresh purées and chopped vegetables cost less and taste better than ready-to-use products.

Made to Last

- Rugged construction and a proven design make Vita-Prep the most durable commercial blender available. Outlasts other blenders 3 to 1.
- Vita-Prep is so long lasting and dependable, Vita-Mix backs it in the U.S. and Canada with a 3 year warranty against parts and workmanship and a 1 year service contract. Other warranties apply outside the U.S. and Canada.



Vita-Prep Specifications

- High Speed: 37,000 RPM bare motor speed
- Variable speed: 1,000 RPM to 24,000 RPM electronic feedback controlled low speeds
- Dimensions:
64 ounces / 2 liters container: 7.25" x 8.75" x 20" / 18.5cm x 22cm x 51cm
48 ounces / 1.4 liter container: 7.25" x 8.75" x 17.5" / 18.5cm x 22cm x 44cm



Vita-Prep® Ordering Information

ITEM#	MODEL#	DESCRIPTION	CASE PACK EACH	SHIP lbs. / kg	CASE ft. ³ / m ³
1002	VM0101	Vita-Prep with 64 oz. / 2L polycarbonate container 120 VAC, 60 Hz, 11.5 amps	1	13 / 5.9	1.6 / 0.06
1003	VM0101	Vita-Prep with 48 oz. / 1.4L polycarbonate container 120 VAC, 60 Hz, 11.5 amps	1	13 / 5.9	1.6 / 0.06
10003	VM0109	Vita-Prep with 2L / 64 oz. polycarbonate container 220/240 VAC, 50 Hz, 750-850 watts	1	13 / 5.9	1.6 / 0.06
10014	VM0109	Vita-Prep with 1.4L / 48 oz. polycarbonate container 220/240 VAC, 50 Hz, 750-850 watts	1	13 / 5.9	1.6 / 0.06
10002	VM0113	Vita-Prep with 2L / 64 oz. polycarbonate container 100 VAC, 60 Hz, 900 watts	1	13 / 5.9	1.6 / 0.06
10028	VM0113	Vita-Prep with 2L / 64 oz. polycarbonate container 120 VAC EMC, 60 Hz, 900 watts	1	13 / 5.9	1.6 / 0.06

WHEN APPLICABLE:



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 +1 440-235-8567
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To see the complete line of Vita-Mix products visit our web site
www.vitamix.com/foodservice

Vita-Mix® Corporation Foodservice Division
 8615 Usher Road, Cleveland, Ohio 44138-2103 USA

Vita-Mix®
FOODSERVICE

Built for Power and Speed

- Patented accelerator tool lets you “force feed” thick or viscous ingredients that would normally bring other blenders to a halt.
- Precision-hardened stainless steel blade quickly purees, blends and chops even the densest loads.
- Powerful motor handles even the toughest ingredients with ease.



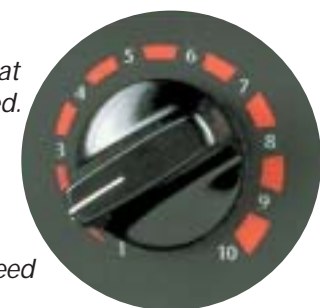
Designed to Perform

- Patented container design creates a vortex-forcing ingredients up from the blades and back down the center into the blades again.
- Durable polycarbonate container handles capacities from 4 oz. / 125ml to a full container
- Clean-up is easy. After each use, simply flush out the container with your kitchen's power rinse.



Engineered for Versatility

- Variable speed control allows you to process a wide range of foods at precisely the right speed.
- Chop or grind small or large quantities as needed – from hard nuts to tomatoes. You don't need another tool, such as a food processor, to do these jobs.



For more information, contact your local foodservice distributor.



Discover the Power.
Imagine the Possibilities.

vita-prep®

THE PROFESSIONAL CHEF'S POWER TOOL

Vita-Prep is so fast and so powerful that it performs like no other blender. A workhorse in the commercial kitchen, Vita-Prep purées and blends quicker and smoother than any blender or food processor you have ever used. Its variable speed control allows you to puree, grind, chop and blend many different ingredients at exactly the right speed. The Vita-Prep is so strongly built that it holds up to the demands of professional chefs for years – instead of months. We're sure it's the last blender you'll ever buy – that is, of course, unless you want two. In fact, Vita-Prep is so much more than an ordinary blender, we call it "The Professional Chef's Power Tool."

BATTERS / FLOURS

SALAD DRESSINGS

DESSERTS

SAUCES

SALSAS / PESTOS

APPETIZERS

SOUPS

BUTTERS

BEVERAGES

HERE'S WHAT OTHER GREAT CHEFS ARE SAYING...

"The Vita-Prep is one of the jewels of the professional kitchen. Regardless of the quantity of food it processes, the result is always flawless. Its variable speed control is an invaluable tool and I am constantly impressed at its reliability and durability. I am one of its biggest fans."

– DANIEL BOULUD

"The Vita-Prep is a real workhorse in my kitchen for purees, oils and sauces. The blades spin at 240 miles per hour so when I toss in basil and spinach, and then drizzle in the oil, it just pounds the flavor in."

– CHARLIE TROTTER

"The Vita-Prep is a lifesaver. Now that I am spoiled with my own Vita-Prep, I will never go back to those pedestrian machines they call 'blenders'."

– MICHELLE BERNSTEIN

"The Vita-Prep has become indispensable in our kitchen. We can't help but agree, nothing makes our puree soups as silky. When we consult on restaurant projects, we encourage the owners to invest in a Vita-Prep. It improves the bottom line and the food simply tastes better."

– MICHAEL SMITH & DEBBIE GOLD

"In all of my years preparing food, I have learned that the better the products you use, the better chef you will be. I use the Vita-Prep because no other blender provides better consistency and textures."

– THOMAS KELLER

"The Vita-Prep is a real asset. It gets constant use from my cooks and me. The way it stands up to the wear and tear it gets in our kitchen, it's a great blender!"

– MARCUS SAMUELSSONS

"The Vita-Prep is by far the best blender in the world. It can tackle any job with the toughest ingredients. My signature Blue Ginger Curry Paste used to chew up and spit out normal blenders and food processors. The Vita-Prep handles it with ease."

– MING TSAI

"As a restaurant designer, I cannot think of a better choice than the Vita-Prep for back-of-the house food preparation. The Vita-Prep meets the challenge of reinforcing the restaurant designer's aesthetic standards and vision while providing the power and quality the client demands. Visually and mechanically it is a magnificent machine!"

– CHARLES MORRIS MOUNT