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# THE IMMERSI-PREP™ ADVANTAGE:

A Comparison Guide



# WHAT YOU SHOULD KNOW BEFORE YOU BUY

Immersion blenders are essential prep tools that help commercial kitchens move faster and work more efficiently, reducing prep time while supporting consistent results. With brands offering a wide range of wand lengths, attachments, and power levels, it can be hard to tell which blender is the right fit for your kitchen.

This guide breaks down the differences between our flagship model, the Immersi-Prep 14, and leading competitors so your team can experience a blend that feels effortless, consistent, and unmistakably Vitamix.



# What Sets The Immersi-Prep 14 Apart



## 01 | PERFORMANCE

**Vitamix Immersi-Prep 14:** Built to deliver smoother, faster blends across any prep task, the 2.3 HP motor powers through dense ingredients and provides the consistent results operators expect from Vitamix. With a weight of just 12.5 lbs, it's also one of the lightest models on the market.

**Competitors:** With most other immersion blender models, there's a tradeoff between power and weight. Heavier units can be harder to control, while lower-horsepower models may struggle with dense blends.



## 02 | OPERATOR COMFORT

**Vitamix Immersi-Prep 14:** Ergonomic handholds, balanced weight, and a pot clip accessory make long prep sessions more comfortable and controlled.

**Competitors:** Competitor models typically rely on fixed or single-position grips that limit ergonomic flexibility. For example, some competitive units use a dual-trigger handle but offer fewer grip positions than Immersi-Prep.



## 03 | EASE OF USE

**Vitamix Immersi-Prep 14:** Lightweight and intuitive, Immersi-Prep offers 3-speed control, multiple grips, continuous run, and a quick on/off system that minimizes training and maximizes ease for any operator.

**Competitors:** Competitors typically offer basic speed controls and single-grip designs that require more operator finesse during longer blends. Heavier weights can add to the strain on the operator.

# What Sets The Immersi-Prep 14 Apart



## 04 | SAFETY

**Vitamix Immersi-Prep 14:** Vitamix is the only model among competitors currently in market with a built-in GFCI safety cord. It also includes auto shut-off in continuous run for added protection in busy kitchens.

**Competitors:** Most competing immersion blenders rely on standard electrical safety measures and do not advertise built-in protections such as GFCI cords or automatic shut-off features.



## 05 | VERSATILITY

**Vitamix Immersi-Prep 14:** With options for five wand lengths, a 10-inch whisk attachment, pot clip, and wall mount, the Immersi-Prep Series adapts to a wide range of recipes and batch sizes.

**Competitors:** Other immersion blenders generally offer wand options and occasional whisk attachments but lack a complete accessory ecosystem.



## 06 | DURABILITY & VALUE

**Vitamix Immersi-Prep 14:** Built with commercial-grade materials, a powerful 2.3 HP motor, and fully sealed components, the Immersi-Prep 14 is engineered for daily volume to help reduce downtime and replacement costs.

**Competitor Landscape:** Most other competitive wands aren't fully sealed, which can slow cleaning and make them better suited for moderate, periodic use rather than heavy daily volume.

# The Immersi-Prep 14 Vs. Competitor Commercial Immersion Blenders

|                                | Vitamix Commercial Immersi-Prep 14  | KitchenAid Commercial 400 Series    | Robot Coupe MP 450   | Hamilton Beach BigRig HMI1014  | Waring Big Stik EvolutionX (WSB550X)     |
|--------------------------------|---|-------------------------------------|--|--|--|
| HORSEPOWER                     | <b>2.3 HP</b>   | 1.0 HP                              | 1.1 HP   | 1.0 HP   | 1.5 HP                                   |
| WEIGHT                         | <b>12.5 lbs</b>   | 22.3 lbs                            | 15 lbs   | 13.7 lbs*<br><small>* Shipping weight listed.<br/>Product weight not publicly available.</small> | 10 lbs                                   |
| DISHWASHER-SAFE                | <b>Yes</b>  | Yes                                 | Yes  | No   | Yes                                      |
| GFCI PROTECTION + AUTO SHUTOFF | <b>Yes</b>  | No                                  | No   | No   | No                                       |
| MAX WAND LENGTH                | <b>23 in</b>  | 18 in                               | 29 in  | 21 in  | 21 in                                    |
| NO. OF WAND SIZES              | <b>5</b>  | 3                                   | 4  | 5  | 5  |
| OTHER ATTACHMENTS              | <b>Included:</b> Wall mount<br><b>Sold separately:</b> Whisk and pot clip | Included: Pot clip and storage case | Included: None<br>Sold separately: Whisk<br><i>Wands are not interchangeable</i> | Included: Wall mount hanger<br>Sold separately: Whisk  | Included: None<br>Sold separately: Whisk |

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## Choose The Right Tool For Your Kitchen

The Immersi-Prep Series sets the standard among commercial immersion blenders by delivering reliable performance in demanding kitchen environments.

Designed to help busy back-of-house teams move faster while maintaining consistency across every shift, it adapts seamlessly to a wide range of recipes and batch sizes. When you need a tool that performs under pressure and supports efficient prep from start to finish, look to Immersi-Prep.

Ready to see how the Immersi-Prep Series can transform your kitchen? [Visit our website](#) or contact your local Vitamix Commercial representative to learn more.

