

UNMATCHED PERFORMANCE IN COMMERCIAL KITCHENS

Professional chefs and culinary schools around the world trust the Vita-Prep® 3 for its exceptional power, versatility, and performance. From chopping delicate ingredients to blending tough purées, the Vita-Prep® 3 is the only tool that's durable and capable of perfectly chopping, grinding, and blending it all

SMART PRODUCT DESIGN

- ≈3 peak output HP motor features improved thermal protection, providing the power and dependability required in the most demanding commercial kitchens
- Variable Speed Control and Tamper allow for control and easy processing of dense ingredients
- Sturdy, intuitive controls minimize training time and provide improved grip
- Advanced cooling fan provides optimum reliability during peak hours of operation

STANDARD FEATURES:

- Wet Blade
- 2.0 litre high impact clear container
- Basic Start/stop function
- 1-10 speed settings
- Tamper stick

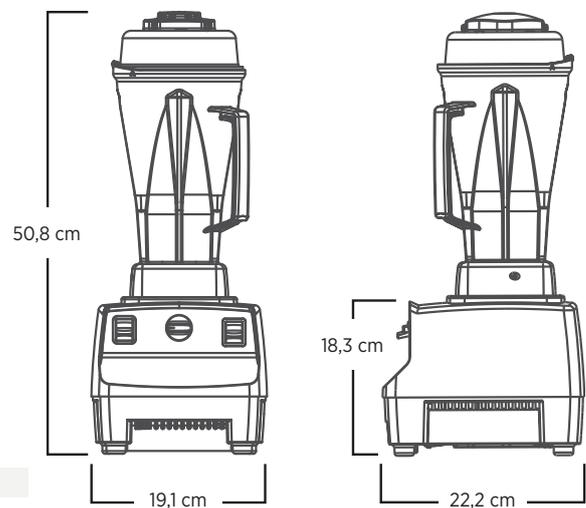


PACK INCLUDES:

Includes Vita-Prep 3 with 2.0-liter high-impact, clear container complete with blade assembly and lid, tamper, and black base



Three year parts and one year labour warranty on motor and base. One year warranty on the container, lid, blade assembly, drive socket and sound enclosure against defects in material and workmanship.



DIMENSIONS

191W x 222D x 508H mm

TECHNICAL DATA

Power Supply: 240V, 50Hz, 10A
Power Output: 1100W-1200W
Motor: ≈3.0HP
Weight: 5.73kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.