



BACK-OF-HOUSE SOLUTIONS

Vitamix is trusted by more professional chefs than any other blender to keep menus fresh, innovative, and efficient. The unsurpassed quality of every Vitamix machine allows you to create perfect textures and consistent results that can't be duplicated by any other appliance. Choose from the unique capabilities and maximum batch sizes of our two back-of-house commercial machines to meet your specific needs.

Vita-Prep 3



The power and high-speed processing of the Vita-Prep 3 quickly pulverize every ingredient, providing flawless texture and an exceptional range of technique and application.

MAXIMUM BATCH: 2,0 litres

Vitamix XL



With our largest capacity container, the XL drastically reduces prep times and ensures the same, quality recipes across services. Its powerful motor provides consistent torque, allowing it to seamlessly power through up to 5,6 litres of even the heaviest blends.

MAXIMUM BATCH: 5,6 litres

APPLICATIONS

While both machines perform a variety of tasks with ease, each is **ideally suited** for different applications.

VITA-PREP 3

Smaller container and higher RPMs ideal for:

BOTH

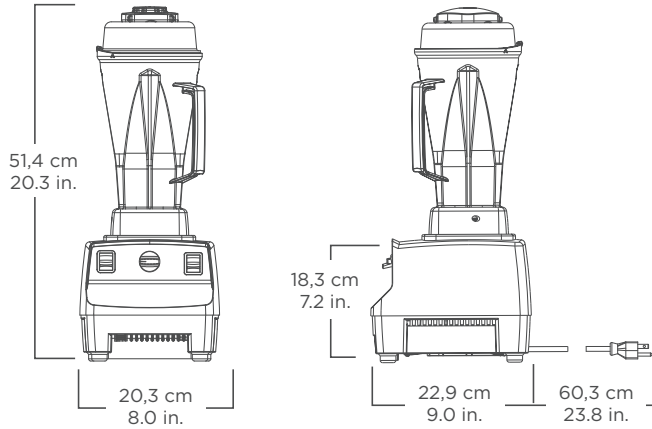
Choose a machine based on your batch size for:

VITAMIX XL

Broad container and lower RPMs ideal for:

Small Batch Recipes	Pureéd Soups & Sauces	Large Batch Recipes
Finely Ground Grains, Legumes & Sugars	Creamy Dressings & Marinades	Perfectly Aerated Batters
Pulverized Seeds	Smooth Nut Butters	Fluffy Whipped Cream and Frostings
Smoothies and Frozen Desserts	Ice Cream and Gelato Bases	Chunky or Smooth Salsas & Chutneys
Heated Custards & Sauces	Dips & Spreads	Ground Raw or Cooked Proteins

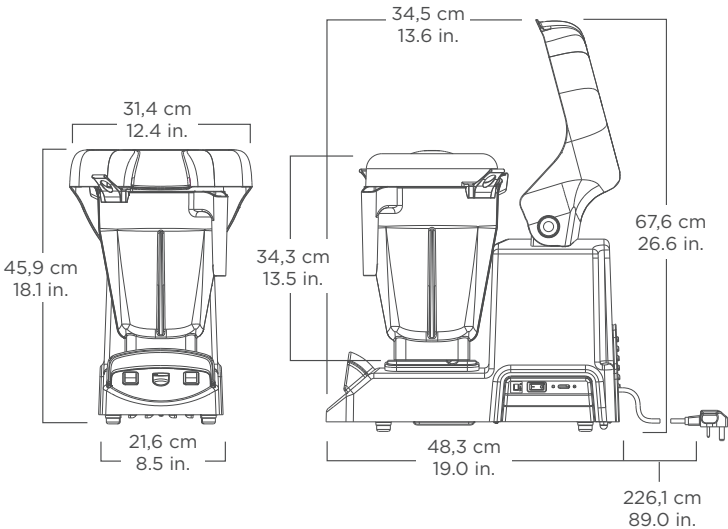
PRODUCT SPECIFICATIONS



Vita-Prep 3

- Variable Speed Control refines every texture
- Small footprint for easy transport

MOTOR: ≈3 peak output horsepower motor
ELECTRICAL: 220 - 240 V, 50 Hz, 1200 - 1400 W
JAPAN: 100 V, 50 Hz, 975W
WEIGHT: 5,5 kg
DIMENSIONS: 51,4 x 20,3 x 22,9 cm (H x W x D)



Vitamix XL

- Includes two containers: 5,6 litre and 2,0 litre capacities
- Available in programmable model
- Variable Speed Control and Pulse feature achieve countless textures

MOTOR: ≈4,2 peak output horsepower motor
ELECTRICAL: 220 - 240 V, 50/60 Hz, 1700-1900 W
JAPAN: 100V, 50/60 Hz, 1300W
WEIGHT: 22,7 kg
DIMENSIONS: 45,9 x 21,6 x 48,3 cm (H x W x D)

PREMIUM ENGINEERING

Each premium component of the Vitamix Commercial machine is an essential, strategically selected piece that extends the life and reliable performance of the entire product.

- Metal drive system provides maximum durability
- Accelerator tool keeps thick mixtures moving through the blades to achieve precise textures in less time
- Laser-cut blades from hardened stainless steel deliver superior blends and greater reliability
- Advanced cooling fan resists overheating
- Patented, high-impact container resists shattering
- Pour spout transfers product with less mess
- 3-year limited warranty

CONTACT INFORMATION

PHONE: +1.440.782.2450
FAX: +1.440.782.2220

EMAIL: international@vitamix.com
WEB: vitamix.com