

& blending science meet



BLADE

Only Vitamix blades are laser-cut from hardened stainless steel, ensuring that every edge is powerful and unlikely to rust over time. Our precise cut aligns with the metal grain, creating greater durability and strength upon impact. The blades are assembled with two bearings for added stability, better blends, and longer life.

CONTAINER

The angles and dimensions of Vitamix containers are carefully designed to achieve a powerful vortex – the sides of the container actually fold in ingredients and circulate them back to the blades. This efficient rotations plays a large role in our ability to achieve the fastest and the smoothest purees. All Vitamix containers are BPA free.

MOTOR

Vitamix designs efficient motors that maintain speed under heavy loads, delivering consistent power to process and ingredient. It's not just about horsepower – it's about how the motor and container work together as a system to deliver results. That's where Vitamix stands apart.

LOW COST OF OWNERSHIP

Drive sockets and blades can be easily replaced when required by operator. No need for a qualified technician. Blades can be replaced as required without the expense of brand new container.

UNIQUE...
jug options

COLOURED ADVANCE® CONTAINERS

COLOUR-CODE YOUR OPERATIONS FOR IMPROVED SAFETY AND EFFICIENCY

Assign special container colours for ingredients that need to be kept separate, such as allergens or strong aromatics.

SMART PRODUCT DESIGN

- Containers and matching lids in blue, orange, purple, and yellow reduce the potential for allergen cross-contact and are instantly recognisable to improve speed of service
- BPA-free Eastman Tritan™ copolyester is scratch, shatter, and chemical resistant for the life of the container
- Built-in, dripless spout improves pourability for reduced mess and waste



AERATING CONTAINER

FINESSE DELICATE BLENDS

Sometimes, the most powerful thing you can be is gentle. Our Aerating Container is ideal for fine-tuning delicate blends like emulsions, culinary foams, whipped cream, and more. From making fresh citrus juice to large batches of foam, the disc blade delivers an easy way to create new textures in the kitchen and behind the bar.



SMART PRODUCT DESIGN

- Disc blade design creates dense and pourable culinary foam, flavored whipped cream, mousse, infusions, and emulsions with minimal splashing.
- BPA-Free Eastman Tritan™ copolyester and double sealed bearings provide strength and durability.
- Provides the flexibility to blend at a variety of speed settings.
- Easily process high volumes and batch foams on demand.
- Compatible with The Quiet One® and Vita-Prep® 3.



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.



For your nearest dealer, call 1800 035 327 or visit www.comcater.com.au



WHERE CULINARY ART



ENGINEERED TO
inspire



THE SCIENCE:

Premium Engineering





Vita-Prep® 3

FOOD
BLENDER

Built with a 3 peak output horsepower motor, it can go from chopping delicate ingredients to blending tough purées. Includes tamper stick.



Vitamix XL™

FOOD
BLENDER

Designed to reduce prep-time, improve staff efficiency and expand your menu capabilities with 5.6L of true blending capacity and a 4.2 peak output horsepower motor. For high production outlets. Includes tamper stick.



The Quiet One®

DRINK
BLENDER

Its magnetically secured sound cover uses the most advanced vibration-dampening technology making it up to 4 times quieter than the competition. Includes variable speed and 34 programs.



Drink Machine® Advance®

DRINK
BLENDER

With six optimised program settings and automatic shut off, the DrinkMachine® Advance® delivers consistent, delicious drinks while bar operators take the next request.

BLENDING



The speed of the Vitamix blades fully incorporates ingredients, including ice and frozen fruits for signature, hand-crafted beverage menus. Use the machine's Variable SpeedControl or program settings to adjust the look and mouth feel of every drink.

CHOPPING



The Vitamix doesn't have to purée every ingredient - it can rough-chop ingredients for chunky dips and sauces to reduce knife work. Instead of a food processor with on-off-pulse, the Vitamix gives you a full range of speeds to refine every texture.

HEATING



With the Vitamix machine's ability to heat ingredients through friction, soups and sauces can typically be brought to 75°C in just 5 minutes of blending. So cooking times can be drastically reduced and delicate sauces aren't scorched in a double boiler.

FREEZING



Frozen ingredients are quickly homogenised in the container's vortex, with no frozen chunks left behind. The Vitamix allows you to create recipes that would otherwise be too time-consuming, since you can blend housemade desserts in a single process and serve immediately.

GRINDING



Grind and pulverize virtually any ingredient, from roasted peanuts to dried mushrooms. The Vitamix allows you to make every menu item from scratch, without added oil, sugar, or shelf stabilisers. Achieve perfectly smooth consistencies that just aren't possible with another appliance.

EMULSIFYING



The Vitamix machine emulsifies oil in seconds for sauces and vinaigrettes. The technique is quickly picked up by new prep cooks and is easily done with two hands. Emulsifications made in the Vitamix don't break, and you have complete control over speed and texture.

CREAMING



A Vitamix is also an excellent tool for the pastry chef. There's no need to sift ingredients - the blender's speed breaks up clumps and fully incorporates butter and dry ingredients for a perfectly creamed frosting. The container is ideal for aerating batters and creaming fluffy, spreadable textures.

PURÉEING



In a single process, the Vitamix delivers an incredible level of texture and flavor refinement that typically requires additional steps like straining through a chinois. The Vitamix blades whip air into the mixtures to create a fluffy texture and perfect mouth feel.