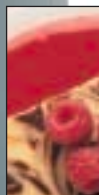




Power To Puree The Silkiest Textures Ever Seen



Ideal for the commercial kitchen, the Vita-Prep™ purees and blends quicker and smoother than any blender or food processor you have ever used. Vita-Prep is so strongly built that it holds up to the demands of the professional chef for years - instead of months.



FOODSERVICE

Vita-Prep®

Takes The Strain Out of Pureeing



The Vita-Prep will puree anything, even asparagus! If you think any blender is good enough, wait until you unleash the Vita-Prep's power - no strings, no lumps, no seeds - just a silky smooth puree EVERY TIME.

Vita-Prep Fantastic Features

- Clean up is easy, after each use, simply flush out container with the kitchen's power rinse.
- Vita-Prep's variable speed allows you to puree, blend and chop many different ingredients at exactly the right speed.
- Free recipe manual that presents methods, variations and suggestions for a myriad of menu items.

Vita-Prep Specifications

- High speed: 37,000 RPM bare motor speed
- Variable speed: 1,000 RPM to 24,000 RPM; with electronic feedback control
- Dimensions: 18.5 cm H x 22 cm W x 51cm D
- Electrical: 220/240 VAC, 50 Hz., 750-850 Watts
100 VAC, 60 Hz., 900 Watts
120 VAC, 60 Hz., 11.5 Amps

Vita-Prep Ordering Information

DESCRIPTION	CASE PACK EACH	SHIP (kg)	CASE (cube m ³)
Vita-Prep with 2.0 L polycarbonate container	1	5.9	0.06
Vita-Prep with 1.5 L polycarbonate container	1	5.9	0.06



Vita-Prep Power - Grinding

- Grind fresh flour from whole grains, rice, beans and pasta.
- Grind whole spices, mustard seeds and dried citrus rinds into intensely flavorful recipe ingredients.
- Grind nuts into rich and versatile nut butters



Vita-Prep Power - Chopping

- Chop small quantities of ingredients - anything from hard cheeses to soft mushrooms or tomatoes
- Quickly chop ingredients such as cabbage for slaw or vegetables for soup.
- Lower speeds produce a coarse texture. Higher speeds produce smaller particles.
- Chop 1.41 L of ice cubes in just 2-3 seconds



Exclusive Patented Accelerator Tool

- Facilitates circulation of especially thick ingredients by creating a vortex.
- Permits you to push viscous ingredients down around the blades while the Vita-Mix is running.



Vita-Mix® Corporation
International Division
8615 Usher Road, Cleveland, Ohio 44138-2103 USA
Tel: +1 (440) 235-5494
Fax: +1 (440) 235-8567
Email: international@vitamix.com



For more information contact your local Vita-Mix Distributor or visit our website www.vitamix.com/foodservice