



Splash guard pivots up and down to prevent thin drinks from splashing the operator



"Air activated" guarded foot control for easy, safe operation frees up servers hands



Wall/Soft Serve Mount model

More fantastic features:

- Splash guard pivots up and down with operator's arm - removes easily for cleaning
- Stainless steel housing - permanently sealed joints with large hard radius for durability and easy cleaning
- Constant speed, ball bearing, brushless induction motor
- Direct drive - Ideal speed - Safe torque - No extra drive parts to maintain
- Quiet - direct drive induction motor
- Available with package of 10 removable agitators for fast clean up between different drinks
- Agitator - NSF Accepted Acetal - mixes faster and safer than metal agitators in direct contact with hand-held paper or plastic cups
- Wall mount - easily mounts to wall or side of soft serve freezer - mounting bracket is included
- Optional guarded foot control is "air activated" making it safer for the operator

Mix'n Machine™ Specifications

- R.P.M. - 3,440 (60Hz.) / 2840 (50Hz.)
- **Countertop Mix'n Machine**
Dimensions: 24"H (60.9 cm) x 10"W (25.4 cm) x 8-1/4"D (20.3 cm)
- **Wall/Soft Serve Mount Mix'n Machine**
Dimensions: 13-1/2"H (34.2 cm) x 8-1/2"W (21.5 cm) x 8"D (20.3 cm)
- Electrical - 120VAC, 60/50 Hz., 2.6/2.7 amps
Also available in 220VAC with 1.35 amps and 60Hz. or 240VAC with 1.55 amps and 50Hz.

Guaranteed to operate satisfactorily for a period of 5 years in conjunction with a 5-year defect warranty. Other warranties may apply outside the United States and Canada.

Mix'n Machine™ Ordering Information

ITEM#	MODEL#	DESCRIPTION	CASE PACK EACH	SHIP LBS./K	CASE CUBE FEET/METERS
570	VM0800	Countertop Style with permanent agitator 120 VAC	1	27 (12.2)	2.3 (.06)
571	VM0800A	Countertop Style with removable agitator 120 VAC	1	27 (12.2)	2.3 (.06)
572	VM0804	Wall/Soft Serve Mount with permanent agitator 120 VAC	1	19 (9.3)	1.1 (.03)
573	VM0804A	Wall/Soft Serve Mount with removable agitator 120 VAC	1	19 (9.3)	1.1 (.03)
574	VM0801	Countertop Style with permanent agitator 220-240 VAC	1	27 (12.2)	2.3 (.06)
25004	VM0801A	Countertop Style with removable agitator 220-240 VAC	1	27 (12.2)	2.3 (.06)
1262	VM0802	Wall/Soft Serve Mount with permanent agitator 220-240 VAC	1	19 (9.3)	1.1 (.03)
25006	VM0802A	Wall/Soft Serve Mount with removable agitator 220-240 VAC	1	19 (9.3)	1.1 (.03)
30003	-	Removable Agitator Kit (pack of 10)	1	0.4 oz. (11.2g)	-
PLS807	-	Splash Guard for Countertop Units	1	0.6 oz. (16.8g)	-



Countertop style with permanent agitator



Countertop style with removable agitator



Removable agitators come in packs of 10 eliminating any down time in between drinks



120 VAC approved.



220/240 VAC approved.

For more information, contact your local foodservice distributor.

	Telephone	Telefax	email
US and Canada	(800) 437-4654	(440) 235-9670	foodservice@vitamix.com
Latin America/Caribbean	+1 (440) 235-0214	+1 (440) 235-9670	foodservice@vitamix.com
Other countries	+1 (440) 235-5494	+1 (440) 235-8567	international@vitamix.com

To see the complete line of Vita-Mix products visit our web site
www.vitamix.com/foodservice



Vita-Mix® Corporation Foodservice Division
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Sweeten your menu. And your bottom line.

Mix'n Machine frozen treats are 50 to 100% more profitable than ice cream cones and add a variety of crowd pleasing, popular-flavored and unique signature items to your menu!

The Mix'n Machine lets you enter the profitable and growing mix-in frozen treat market by providing extra power required to thoroughly blend thick combinations of cookies, candies or fruit with soft serve ice cream or frozen yogurt. You can also add new ice cream flavors to your menu by simply mixing-in flavored syrups or coffees. The Vita-Mix Mix'n Machine is so versatile it'll even mix smooth creamy shakes. Engineered for outstanding durability, operator safety and convenience, the Mix'n Machine is a proven favorite.

Safer Operation

The Mix'n Machine uses a specially designed, durable, NSF accepted



Acetal non-metal agitator. This agitator can be forced up against the inside of paper or plastic cups with no damage or fear of operator injury - unlike metal-bladed agitators used in competitive equipment.

Consistently better

Only the Mix'n Machine has the power and speed to thoroughly blend even the most



difficult ingredients. The Mix'n Machine uses an induction motor designed for quieter, extremely long life performance. There are no brushes or belts to replace and no greasing or oiling is ever needed.

Clean-up is a snap!

NEW! Now available with a dishwasher-safe, removable agitator. Simply pop off used



agitator and insert a clean agitator for mixing different ingredients in seconds. Available in packages of 10 so you're never without a clean agitator.

In 1986, due to their reputation for building top-of-the-line blending equipment, Vita-Mix® was asked to design the Mix'n Machine™. This perfect ice cream mixer is a simple and efficient machine that mixes candy with ice cream for exciting mix-in treats and shakes. Today many of the world's largest restaurant chains are growing profits daily by using the Mix'n Machine to sell this latest blending craze.



The Perfect Mix... Vita-Mix® Mix'n Machine™

