

The Professional Chef's Power Tool™ just got Juiced!

The Vita-Prep 3 has more power to handle the thickest, toughest ingredients. With its efficient 3+ peak HP motor*, the Vita-Prep 3 can blend extra thick ingredients quicker because it has more power when it needs it. Grind meats for pote or chop tough vegetables for authentic Mexican salsa without overheating! Use the variable speed for perfect pures, savory soups and delicious frozen treats. The Vita-Prep 3 is a must in kitchens where volume and quality are key ingredients to a successful back-of-the-house. More power, larger cooling fan, Vita-Mix quality...**a great recipe has been perfected!**

VITA-PREP® 3

The Professional Chef's Power Tool™



0 to Gazpacho
in 3 seconds!

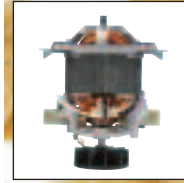
Vita-Prep 3

Superior blending speed with an enhanced 3+ peak hp motor*. Blend the thickest, toughest ingredients without overheating!

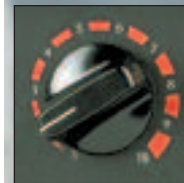
*varies with voltage



Imagine pureing asparagus and not having to strain it – even carrots, potatoes or strawberries!



3+ peak hp motor* handles the toughest ingredients even authentic Mexican salsa – without overheating.



Variable speed control allows you to pure, grind, blend and chop at exactly the right speed.

vitamix.com/foodservice



Ask any great chef... this is the blender you want.

"Many of you know me. You know that I can be, well, blunt at times. So here it is. The Vita-Prep is, without a doubt, the greatest blender ever made. I have never met a chef who thought otherwise. It's that simple."

- Jimmy Sneed

"The Vita-Prep is one of the jewels of the professional kitchen. Regardless of the quantity of food it processes, the result is always flawless. I am one of its biggest fans."

- Daniel Boulud

"The blades spin at 240 miles per hour so when I toss in basil and spinach, then drizzle in the oil, it just pounds the flavor in."

- Charlie Trotter

"The way it stands up to the wear and tear it gets in our kitchen, it's a great blender."

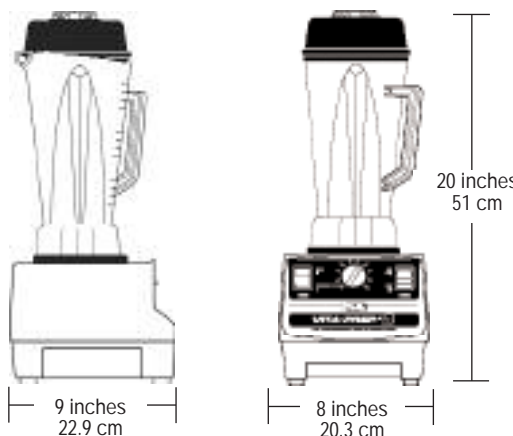
- Marcus Samuelsson

"I use the Vita-Prep because no other blender provides better consistency and textures."

- Thomas Keller

ITEM#	DESCRIPTION
1005	Vita-Prep 3 with 3 HP* motor and 64 oz. / 2.0 Ltr polycarbonate container 120 VAC, 60 Hz, 11.5 amps
10087	Vita-Prep 3 with 3 HP* motor and 64 oz. / 2.0 Ltr polycarbonate container 100 VAC, 50-60 Hz, 900 watts
10089	Vita-Prep 3 with 3 HP* motor and 64 oz. / 2.0 Ltr polycarbonate container 220/240 VAC, 50 Hz, 1200 watts
10090	Vita-Prep 3 with 3 HP* motor and 64 oz. / 2.0 Ltr polycarbonate container 220/240 VAC, 60 Hz, 1200 watts

*varies with voltage



When applicable:



WARRANTY AND SERVICE CONTRACT

In the United States and Canada, Vita-Mix blenders are backed by a three-year warranty against defects in parts and workmanship and include a one-year service contract. Other warranties apply outside the United States and Canada. Contact your local Vita-Mix distributor for details.

US and Canada	Phone 800-437-4654 440-235-0214	Fax 440-235-9670	E-mail foodservice@vitamix.com
All other countries	+1 440-782-2450	+1 440-782-2220	international@vitamix.com

For more information, contact your local foodservice dealer.

Vita-Mix® Corporation, Foodservice Division
8615 Usher Road, Cleveland, Ohio 44138-2103, USA
www.vitamix.com/foodservice

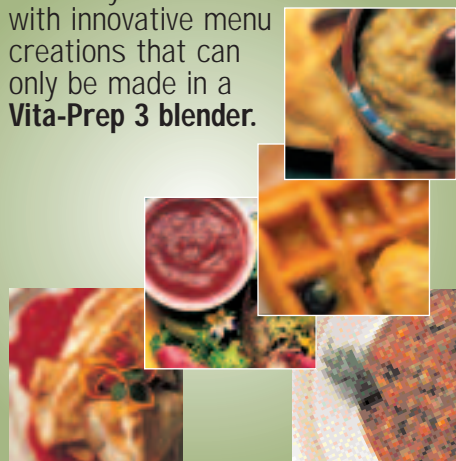
800-4DRINK4



©2005 Vita-Mix® Corporation XPC018 4/05 Printed in U.S.A.

Patented accelerator tool lets you "force feed" thick or viscous ingredients that would normally bring other blenders to a halt.

Market your restaurant with innovative menu creations that can only be made in a Vita-Prep 3 blender.



Clean-up is easy, simply flush out the container with your kitchen's power rinse or the Vita-Mix Rinse-o-matic.

rinse-o-matic®

Rugged construction and a proven design make Vita-Prep 3 outlast other blenders 3 to 1.

