





Built for outstanding durability and versatility, Vitamix products are the first choice of foodservice operators, restaurateurs and mixologists worldwide for both front and back of house applications. For more than 70 years, Vitamix has been focused on designing blenders for the most demanding users and applications, creating blenders that are reliable, durable and have the lowest total cost of ownership.

For more information on selecting the right Vitamix for your business, visit us at vitamix.com or call 800.4DRINK4 or +1.440.782.2450.







BEVERAGE BLENDING* & RINSE-O-MATIC*

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^{*} Variations of these models may exist internationally. Please contact a Vitamix representative to learn more about what models are available in your region.

BEVERAGE BLENDING

Vitamix sets itself apart as the leader in the global commercial blending industry by bringing value to its customers through the quality and consistency of blend, improving speed of service, enhancing reliability and developing customized programs. Operators can easily offer a successful beverage program with perfectly blended frappés, smoothies, shakes, daiquiris, margaritas, and other high margin cocktails when using Vitamix beverage blenders.





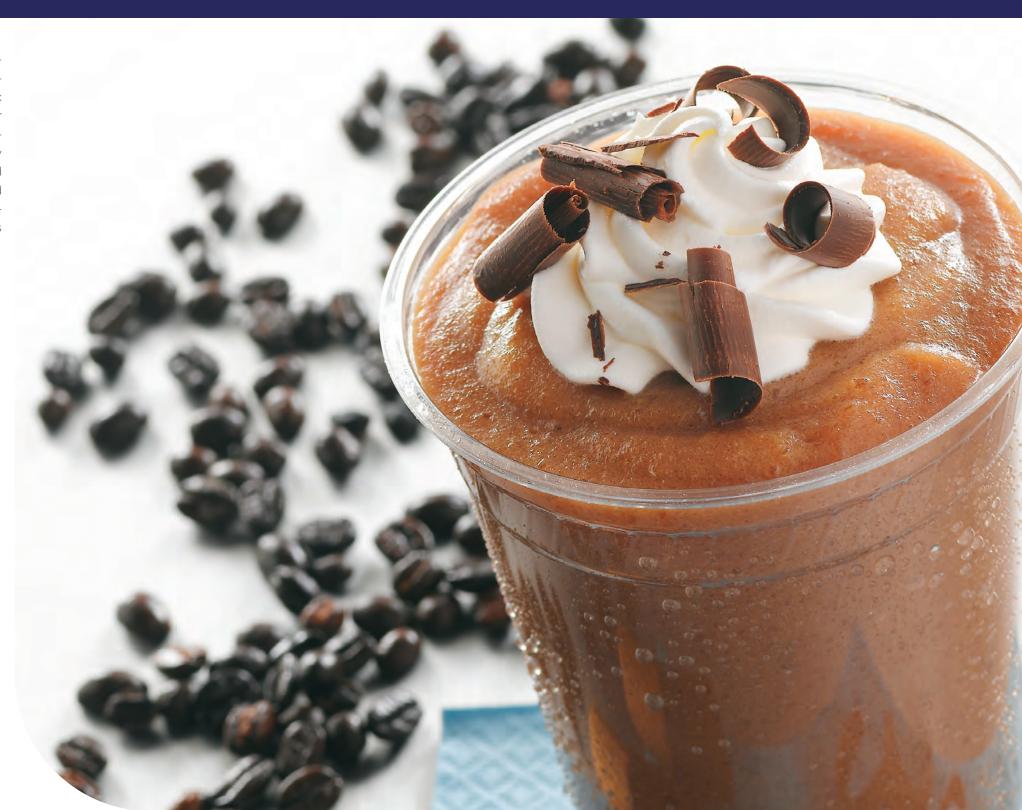




THE QUIET ONE®

Up to 4 times quieter than the competition, The Quiet One, has advanced vibration-dampening technology that creates Vitamix quality drinks in a more enjoyable customer atmosphere. The magnetically-secured, floating sound enclosure makes it dramatically easier to clean and disassemble. Designed with 6 program buttons, with 34 optimized programs, variable speed control and automatic shut-off, The Quiet One provides operators with consistent drinks every time.





The Blending Station Advance has been engineered for perfection. A powerful ≈3 peak output HP motor, 34 optimized programs and a noise reducing cover consistently deliver perfectly-blended drinks with an improved customer experience.





The T&G 2 offers reduced sound and blending time. With a ≈2 peak output HP motor and 34 optimized programs, it quickly and easily creates smoothies, ice cream drinks, and frozen cocktails.



DRINK MACHINE ADVANCE®



From fruit smoothies to thick shakes, the Drink Machine Advance is an essential tool for adding or expanding a blended beverage program. With 6 optimized programs, automatic shut-off and pulse control, it delivers consistent and delicious drinks every time.



The Drink Machine Two-Step is the smart machine for efficient, quality blending. With the timer and automatic shut-off, start the blender and walk away! The Drink Machine Two-Step is the simple, easy way to add a profitable, blended beverage program to the menu.





The Drink Machine Two-Speed is the reliable blender for powerful, functional, blending. With manually-controlled two-speed capability, the Drink Machine Two-Speed will flawlessly create delicious, frozen coffee drinks, fruit smoothies, granitas, shakes and more.



BARBOSS® ADVANCE® BARBOSS®

Whether preparing blended drinks, simple syrups, or purées for cocktail bases, the BarBoss Advance is an essential tool for adding or expanding a beverage program. With 6 optimized programs, automatic shut-off and pulse control, it delivers consistent and delicious drinks every time.





The BarBoss is the smart machine for efficient, quality blending. With the timer and automatic shut-off, start the blender and walk away! The BarBoss is the simple, easy way to create signature drinks.



The Portion Blending System (PBS) Advance 2.0 blends up to 4 (12 oz./0,4 L) drinks at once using any mix, fresh or frozen fruit. With its large 5-gallon (19,0 L) ice bin and precision weight-based ice-portioning, there's no waste – saving time, money, and labor.





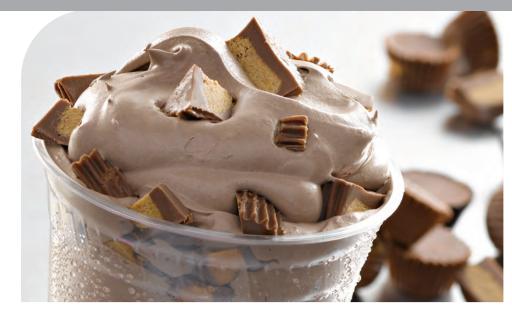
No more rinsing containers by hand or letting the water run; the Rinse-o-matic is the more efficient way to rinse any blender container* in seconds! Just place the container upside down and the high water pressure rinses residue away, saving you time and money.



* 64 oz. (2,0 L) containers or smaller from most manufacturers.

MIX-IN TREATS

The Mix'n Machine® and Mix'n Machine® Advance® are the industry's leading frozen treat mixers. They incorporate candies, fruit, cookies and other hard-to-mix ingredients into hard or soft ice cream or frozen yogurt to make highly-profitable frozen treats. Perfect for high-volume ice cream shops, smoothie shops and quick-service restaurants.





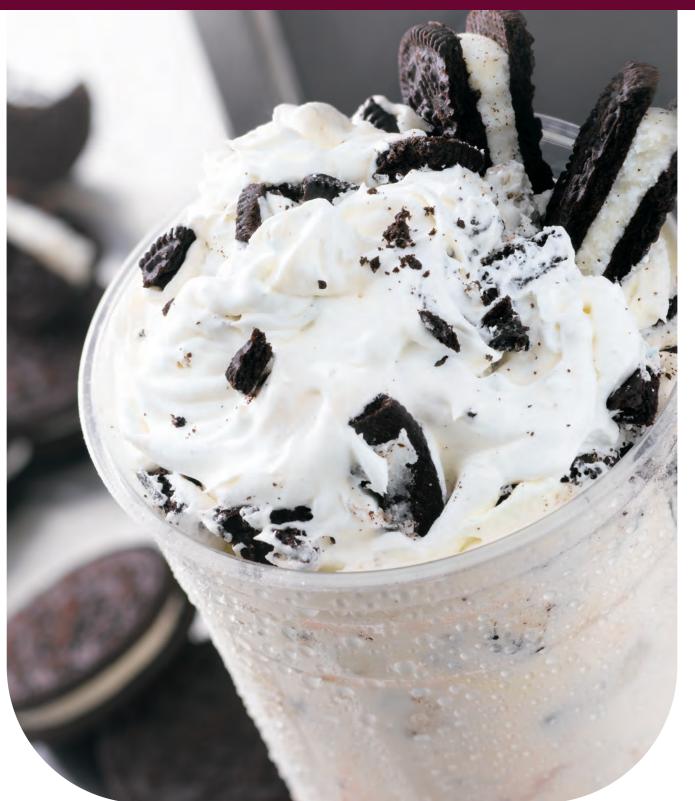


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MIX'N MACHINE® ADVANCE®

The pre-programmed Mix'n Machine Advance has revolutionized the frozen treat market! Designed for versatility, the robust Mix'n Machine Advance eliminates guesswork for operators. With a cup-activated "smart delay", 6 optimized blending programs, end-of-cycle indicator, automatic shut-off and pulse control, this workhorse is the most consistent and efficient mixer on the market.





The Mix'n Machine is a favorite in the frozen treat market with its outstanding durability, operator safety, and cleanability. It easily mixes candies, cookies, or fruit with ice cream or frozen yogurt for exciting and high-profit mix-in treats and shakes.



CULINARY PREPARATION

Across the globe, chefs and culinary schools count on their Vitamix equipment to create the perfect tastes and textures found on their menus. Chefs count on Vitamix blenders for versatility, reliability, and outstanding performance. In busy kitchens where volume, quality, and efficiency are key to successful dining experiences, you'll find Vitamix professional blending equipment.









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VITAMIX XL® VARIABLE SPEED

Maximize your kitchen's possibilities with the largest capacity, countertop blender. Blend up to 24 (8 oz./0,2 L) servings at once! The XL, with its powerful 4.2 peak output HP motor, is engineered to reduce prep-time, improve staff efficiency, and expand your menu capabilities. Also available in a programmable model.





VITA-PREP® 3 VITA-PREP®

With its ≈3 peak output HP motor, professional chefs and culinary schools around the world trust the Vita-Prep 3 for its exceptional power, versatility, and performance. From chopping delicate ingredients to blending tough purées, the Vita-Prep 3 is the only tool that's durable and capable of perfectly chopping, grinding, and blending it all.





The Vita-Prep is the ideal power tool for commercial kitchens. The variable speed control allows for chopping, grinding, puréeing or blending dense ingredients at exactly the right speed. The versatile Vita-Prep is a must in busy kitchens where volume, consistency, and quality are essential.





For more information, contact your local foodservice distributor.

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