



PREMIUM

Blending Equipment

VITA-PREP 3 | VITAMIX XL
TOUCH & GO ADVANCE | THE QUIET ONE
DRINK MACHINE TWO-SPEED | DRINK MACHINE ADVANCE
SPECIALTY CONTAINERS | ACCESSORIES





FOOD PREP BLENDERS

Powerful efficiency to shorten prep times
in Back of House (BOH) applications

Variable Speed Control achieves precise
textures in every dish

Tamper allows continuous blending
and tackles dense ingredients



COVERED BEVERAGE BLENDERS

Reduce blending noise for superior
customer experience

Up to 34 recipe programs to automate blending

Advance containers offer maximum efficiency
and dripless spouts



UNCOVERED BEVERAGE BLENDERS

Variety of control options and container
sizes to choose from

Up to 6 optimized programs with automatic
shut off

Recommended for a wide range of blends,
from smoothies to frozen drinks

Vita-Prep 3

FOOD PREP BLENDERS



Vita-Prep 3

FOOD PREP BLENDERS

Exceptional Performance for the Most Demanding Kitchens

- 3 peak output HP motor features improved thermal protection, providing the power and dependability required in the most demanding commercial kitchens.
- Sturdy, intuitive controls minimize training time, improve grip, and stand up to back-to-back blends.
- Variable Speed Control delivers a full range of precise textures.
- Advanced cooling fan provides optimum reliability during peak hours of operation.

Warranty

The Vita-Prep 3 is backed by a three-year warranty. For detailed warranty information please contact your local distributor.

Vitamix XL

FOOD PREP BLENDERS



Vitamix XL

FOOD PREP BLENDERS

Our Largest Capacity Machine for Maximum Efficiency

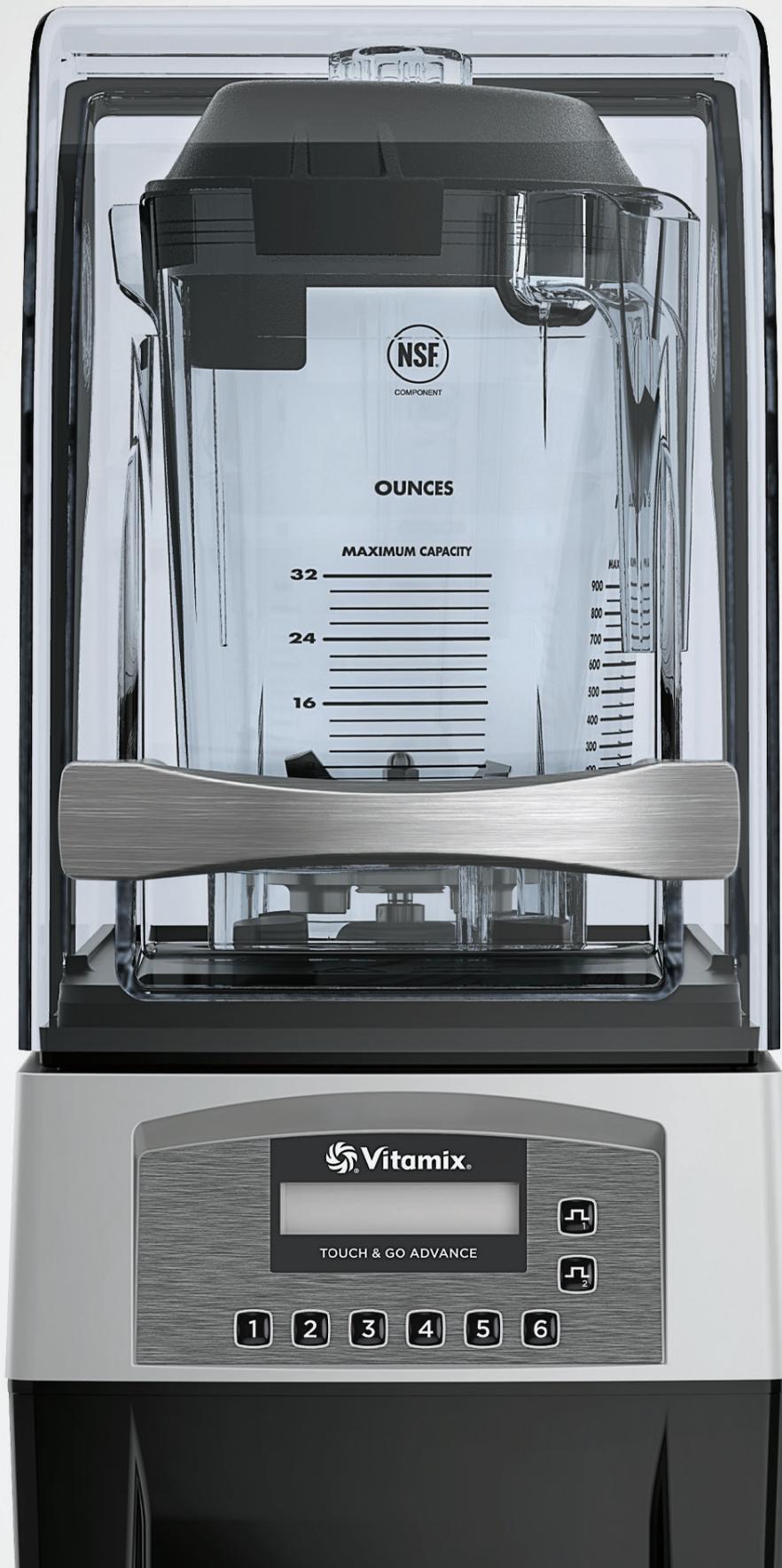
- ≈4.2 peak output HP motor provides powerful blending to deliver mass quantities in a fraction of the time.
- Blend up to 24 (240 ml) servings at once.
- Variable Speed Control and Pulse feature work together to create precise textures.
- Minimize prep times with the low-profile 5.6-Litre container.
- The 2.0-Litre container is ideal for blending smaller batches.

Warranty

The Vitamix XL is backed by a three-year warranty. For detailed warranty information please contact your local distributor.

Touch & Go Advance

COVERED BEVERAGE BLENDERS



Touch & Go Advance

COVERED BEVERAGE BLENDERS

Noise Reduction for Smaller Volume Shops

- ≈2.3 HP motor blends frozen drinks with ease
- Twist-and-lock sound enclosure features a no-tools-required design for easy removal and cleaning
- 6 pre-set buttons blend the most commonly made drinks
- 20 recipe programs provide consistent results quickly and easily
- 0.9-Litre Advance container creates smooth, pourable blends

Warranty

The Touch & Go Advance is backed by a three-year warranty. For detailed warranty information please contact your local distributor.

The Quiet One

COVERED BEVERAGE BLENDERS



The Quiet One

COVERED BEVERAGE BLENDERS

Our Quietest Blender, Trusted by the Nations' Largest Chains

- Advanced vibration-dampening technology results in quality drinks in a more enjoyable atmosphere.
- Twist-and-lock sound enclosure features an updated, no-tools-required design for easy removal and cleaning.
- 6 program buttons with 34 optimized programs for easier, consistent blending.
- Advance container creates faster, smoother pouring and has a longer blade life resulting in time and cost savings along with improved customer experience.
- Air management and powerful 3 peak output HP motor reduces noise, improves reliability, and reduces down time.

Warranty

The Quiet One is backed by a three-year warranty. For detailed warranty information please contact your local distributor.

Drink Machine Two-Speed

UNCOVERED BEVERAGE BLENDERS



Drink Machine Two-Speed

UNCOVERED BEVERAGE BLENDERS

Durable and Efficient Blending

- 2.3 HP motor handles dense ingredients without overheating
- Blades create enough torque to crush 1.4-Litre of cubed ice in seconds
- Clear, durable 1.4-Litre container pulls ingredients into the blades for efficiency and better speed of service
- Sturdy controls provide improved grip

Warranty

The Drink Machine Two-Speed is backed by a three-year warranty. For detailed warranty information please contact your local distributor.

Drink Machine Advance

UNCOVERED BEVERAGE BLENDERS



Drink Machine Advance

UNCOVERED BEVERAGE BLENDERS

Six blending programs offer custom capabilities for every menu

- Essential tool for adding or expanding a blended beverage menu.
- 6 optimized programs with automatic shut-off help you achieve consistent results every time.
- BPA-free 1.4-Litre Advance container provides 50% more blending capacity than the previous model.
- Enhanced 2.3 HP motor delivers power and durability for improved processing and back-to-back blends.
- Pulse feature provides off-menu flexibility by allowing staff to manually fine-tune recipes.

Warranty

The Drink Machine Advance is backed by a three-year warranty. For detailed warranty information please contact your local distributor.



Red shell also available in select markets.

Container compatibility at a glance

The Right Equipment

For food or beverage applications, from front-of-house to back, we've got the right machines for your business. Each Vitamix container is designed to efficiently move ingredients into the blades, for faster speed of service and higher quality blends.

						
Advance Containers	1.4-litre			✓		✓
	0.9-litre		✓	✓		✓
	2.0-litre	✓			✓	✓
Standard Containers	1.4-litre	✓	✓	✓	✓	✓
	0.9-litre	✓	✓	✓	✓	✓
	0.9-litre Aerating	✓	✓	✓		✓
Specialty Containers	5.6-litre					
	2.0-litre XL					



= Container comes standard with the machine



= Container is compatible with the machine and available for purchase



SPECIALTY CONTAINERS

The Aerating Container is ideal for finessing delicate blends. From oxidizing citrus juice to making large batches of foam, the disc blade provides an easy way to create new textures.



ACCESSORIES

From accessories to replacement parts, we offer everything you need to keep your machine performing at its highest level, day after day, for years to come.

Aerating Container

SPECIALTY CONTAINERS



Aerating Container

SPECIALTY CONTAINERS

Finesse Delicate Blends

- Specially designed disc blade 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.
- Easily process high volumes and batch foams on demand, with the flexibility to blend at a variety of speeds.
- In addition to aerating, explore applications like juicing, quick chilling, infusing, and more.
- For use with The Quiet One, Touch & Go Advance, Blending Station Advance, Vita-Prep, and Vita-Prep 3.

Warranty

The Aerating Container is backed by a one-year warranty.

Rinse-O-Matic

CONTAINER RINSERS



Rinse-O-Matic

CONTAINER RINSERS

Most Efficient Way to Rinse Blender Containers

- Suction cups at the base hold firmly to prevent movement during operation, taking the effort out of cleaning.
- Powerful spray is only released when pressure is applied, for effective and efficient cleaning while conserving water.
- Made of durable ABS plastic, our rinsing solution is built to last.
- Effectively clean containers from most manufacturers that hold up to 2.0 litres of volume.

Warranty

The Rinse-O-Matic is backed by a one-year limited warranty.

Frequently Asked Questions

1. **What is the standard warranty?**

Vitamix standard commercial warranties cover your motor base for three full years and your container for one, regardless of how many cycles you rack up. So while the initial investment may be higher, Vitamix often costs less than its competition over the life of the machine.

2. **What if the unit shuts off while blending?**

The motor is designed with thermal overload protection, which senses when the motor has overheated and automatically stops the motor. Depending on how hot the unit became, it may take an hour or more to cool down. Once the unit has cooled, the thermal overload protection device will close and allow the unit to operate again.

3. **Do I need to replace my drive socket?**

The drive socket is a wear item and requires periodic replacement based on use. Vitamix recommends inspecting drive sockets and centering pads weekly using the Blender Care & Maintenance Guide. Check for nicks, cracks, or gouges in the outer surface. If any are present, replace. Inspect the inner gear teeth of the drive socket. If worn, replace.

4. **Can I use Vitamix Commercial machines in my home?**

These machines are intended for use in commercial kitchens. They do not come with recipe books and carry the commercial warranty.

Continued on back.

Frequently Asked Questions

5. What causes a blade assembly to wear?

The following things cause premature wear of the blade assembly:

- Foreign objects in the container while blending
- Removing or placing container on machine while drive socket is spinning
- Operating the machine without the centering pad in place
- Rocking or tilting the container while blending
- A worn drive socket
- Soaking in bleach sanitizer solution above 100 ppm
- Placing in a dishwasher
- Using parts or products not approved by Vitamix
- Blending gritty products like sand

6. When should the blade assembly be replaced?

In short, the blade assembly should be replaced if it:

- “Pinwheels” or rotates freely and effortlessly like a pinwheel in the wind
- Does not spin or is difficult to spin by hand
- Makes an audible noise when spinning
- Has vertical movement
- Has side-to-side movement
- Ball bearings are visible where the seal should normally be located

Top Reasons To Buy?

PREFERRED BY CHEFS

Our Commercial machines are **TRUSTED TO PERFORM** in the world's top chains

BUILT TO LAST and backed by our
Vitamix Commercial warranty

Performs **12 CULINARY TECHNIQUES**, including
chopping, pureeing, emulsifying and whipping



BLENDING



HEATING



WHIPPING



GRINDING



CHOPPING



PURÉEING

Still Have Questions?

*Contact Commercial technical support or
consult your Use and Care Manual.*

1300 309 262 | contactus@comcater.com.au

Join the Conversation

comcater.com.au



[@comcater_au](https://www.instagram.com/comcater_au)



[Comcater](https://www.linkedin.com/company/comcater)

