

PREMIUM
**Blending
Equipment**

Product Guide EMEA



SMARTER Investment

You only want the best in your kitchen, behind your counter, and for your customers. You won't accept anything less—not from yourself, and not from the equipment you count on, every day, to perform. That's why chefs and foodservice professionals trust Vitamix. They know it's not just a blender; it's an essential part of their success.



Table of Contents

[Commercial Products](#)

[Covered Beverage Blenders](#)

[Uncovered Beverage Blenders](#)

[Food Preparation Blenders](#)

[Frozen Treat Mixers](#)

[Containers](#)

[Ordering Information](#)

Please Note: Not all products are offered in all countries.

Products and item numbers may differ in your local market. Please contact your Vitamix Account Representative for product availability and item details.

COMMERCIAL PRODUCTS

Food or beverage, front of house or back, there's a Vitamix machine to suit your menu and your batch sizes. And now, finding the right machine has never been easier. We've divided our machines into categories according to application, so you can quickly identify which product might be right for your business.



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

To view machines, refer to the Covered Beverage Blenders section



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 to açai bowls

To view machines, refer to the Uncovered Beverage Blenders section



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

To view machines, refer to the Food Preparation Blenders section



FROZEN TREAT MIXERS

Incorporate mix-ins into frozen desserts

Prepare milkshakes using either hard or soft ice cream

Standard or programmed models available

To view machines, refer to the Frozen Treat Mixers section

Explore what we can do together



Technique:
BLENDING

The speed of the Vitamix blades fully incorporates ingredients, including ice and frozen fruits, for signature, hand-crafted blends. Depending on your machine's controls, use pre-programmed settings to achieve consistent results, or 93 variable speeds to adjust the mouthfeel of every drink.



Technique:
CHOPPING

Using the Pulse or On/Off switch, you can deliver a few quick bursts of power to rough chop ingredients, creating chunky dips and sauces without knife work. Instead of a food processor with limited controls, a Vitamix blender gives you a full range of speeds to refine the size of every chop.



Technique:
HEATING

With the Vitamix machine's ability to heat ingredients through friction, soups and sauces can typically be brought to 170°F in just 5 minutes of blending on High. Use that power to your advantage when creating delicate custards and sauces, instead of risking scorching them in a double boiler.



Technique:
CREAMING

Creating fluffy, creamy textures in your Vitamix container will save your pastry chef time and money. There's no need to sift ingredients—the blender's speed breaks up clumps and fully incorporates ingredients for perfect creamed recipes.



Technique:
PURÉEING

In a single process, the Vitamix blender delivers exceptional texture and flavor refinement that typically requires additional steps like straining through a chinois. Easily adjust speed to control mouthfeel and create everything from a textured dip to a silky smooth purée.



Technique:
INFUSING

Take handcrafted cocktails to the next level by creating your own flavored simple syrups, right in the blender. Just add mint, citrus zest, or spices to your simple syrup made in the blender and pulse a few times to marry the flavors.



Technique:
HOMOGENIZING

Frozen ingredients are quickly homogenized in the container's vortex, with no chunks left behind. Vitamix machines allow you to create a wide range of recipes that would otherwise be too time-consuming, since you can blend housemade desserts in a single process and serve immediately.



Technique:
GRINDING

Grind and pulverize virtually any ingredient to create every menu item from scratch without added oil, sugar, or shelf stabilizers. Transform roasted nuts to perfectly smooth butter and freeze-dried berries to the lightest powders — a wide variety of textures that just aren't possible with another appliance.



Technique:
EMULSIFYING

By pouring oil slowly through the lid plug opening, emulsifications are created in seconds. Even new prep cooks can master this technique to create simple vinaigrettes, hollandaise sauce, and more.



Technique:
MUDDLING

Let your Vitamix blender do the prep work for you. Pulsing lets you quickly rough chop items like fresh herbs to release their essential oils and create a great muddled drink. Add the perfect finishing touch by grinding your own sugar or salt for distinctive glass rims.



Technique:
WHIPPING

Blend heavy cream with chosen flavorings (such as mint or chocolate) on high speed until soft peaks form. Or create an indulgent mousse as your main dessert course by whipping the cream and folding in flavorings that have been blended separately.



Technique:
WHOLE JUICING

For smoothie and juice bars, a fresh juice blend is packed with flavor. And Vitamix blends the whole ingredient — for more fiber and less waste. Simply blend fruit and vegetable ingredients with water to your desired consistency. These fresh juices are also a great addition to your bar and restaurant menus.

COVERED BEVERAGE BLENDERS



THE QUIET ONE

TOUCH & GO ADVANCE

*Our quietest blender, most trusted
by the world's largest chains*

*Noise reduction for
smaller volume shops*

Applications	Ideal for double and triple batches of smoothies, frappes, juices, milkshakes, and cocktails	Ideal for any blended beverage, including smoothies, frappes, juices, milkshakes, and cocktails
Motor	≈ 3 hp	≈ 2,3 hp
Included Container	1,4 L Advance Container with Advance blade	0,9 L Advance Container with Advance blade
Controls Automated Processing	34 pre-programmed recipe settings to customize your 6-button control panel	20 pre-programmed recipe settings to customize your 6-button control panel
Programmable	Programmable with kit (sold separately)	
Speeds	93 variable speeds allow flexibility during manual processing	
Pulse	High/Low Pulse	High/Low Pulse
Accessories	1,4 L or 0,9 L Advance containers 1,4 L or 0,9 L Standard containers 0,9 L Aerating container	0,9 L Advance Containers 1,4 L or 0,9 L Standard containers 0,9 L Aerating container



UNCOVERED BEVERAGE BLENDERS



DRINK MACHINE
ADVANCE



DRINK MACHINE
TWO-SPEED

*Six blending programs offer
custom capabilities for every menu*

*Easy-to-use controls for
consistent drink quality*

Applications	Ideal for any blended beverage, including smoothies, frappes, juices, milkshakes, and cocktails	Ideal for açai bowls, sorbets, and green smoothies
Motor	≈ 2,3 hp	≈ 2,3 hp
Included Container	1,4 L Advance Container with Advance blade	1,4 L Standard container
Tamper		Tamper
Controls Automated Processing	6 programs deliver fast and consistent high-quality beverages	
Programmable	Programmable with kit (sold separately)	
Speeds		High / Low
Pulse	Pulse	
Accessories	0,9 L or 1,4 L Advance Containers 0,9 L, 1,4 L or 2,0 L Standard containers *Red motor base available in limited markets	0,9 L, 1,4 L or 2,0 L available in limited markets

FOOD PREP BLENDERS



VITA-PREP 3



VITAMIX XL

Exceptional power, versatility, and performance for the most demanding kitchens

Our most powerful, largest capacity machine for maximum efficiency

Applications	For difficult back-to-back blending, chopping, pureeing, emulsifying, heating, grinding	Large-volume batches, ground proteins, ice cream and gelato bases, aerated batters and whipped creams, dressings and vinaigrettes
Motor	≈ 3 hp with improved thermal protection	≈ 4.2 hp
Included Container	2,0 L Standard container with Wet Blade	5,6 L XL container with XL blade
Tamper	Tamper	Tamper
Controls	Variable Speed Control High/Low Function	Variable Speed Control Model and Programs Model available
Variable Speeds		
Pulse		Pulse
Accessories	0,9 L, 1,4 L or 2,0 L Standard containers 0,9 L Aerating container	5,6L XL container with XL blade 2,0 L XL container with XL blade



FROZEN TREAT MIXERS



MIX'N MACHINE ADVANCE

MIX'N MACHINE

Programmed incorporating of mix-ins into ice cream and frozen yogurt

Standard incorporating of mix-ins into ice cream and frozen yogurt

Applications	Frozen desserts with mix-ins	Frozen desserts with mix-ins
Motor	500 - 3000 RPM	3440 RPM
Included Container	N/A	N/A
Controls Automated Processing	6 programmed settings with gradual acceleration	
Activation	Cup-activated lever	On / Off Switch
Pulse	Pulse	
Accessories	Variety of agitators available for different applications	Variety of agitators available for different applications

EFFICIENT Blends

Each Vitamix container is designed to efficiently move ingredients toward the blades, for faster speed of service and higher quality blends. Explore our full range of containers on the following pages.



Containers

Advance Containers

Standard Containers

Specialty Containers









Container compatibility at a glance

- Find your machine in the chart below to see compatible containers.

- Covered Beverage Blending** – Our quietest blenders help to provide a pleasing atmosphere for your customers.
- Uncovered Beverage Blending** – These machines offer power and durability for the front of the house.
- Food Preparation Blending** – Our back-of-house machines are built to perform in the toughest kitchen environments.

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.

		COVERED BEVERAGE BLENDING		UNCOVERED BEVERAGE BLENDING		FOOD PREPARATION BLENDING	
							
		The Quiet One	Touch & Go Advance	Drink Machine Advance	Drink Machine Two-Speed	Vita-Prep 3	XL Variable Speed XL Programs
Advance Containers	1,4 L	✓		✓			
	0,9 L	✓	✓	✓			
Standard Containers	2,0 L			✓	✓	✓	
	1,4 L	✓	✓	✓	✓	✓	
	0,9 L	✓	✓	✓	✓	✓	
Specialty Containers	0,9 L Aerating	✓	✓			✓	
	5,6 L XL						✓
	2,0 L XL						✓

✓ = Container comes standard with the machine | ✓ = Container is compatible with the machine and available for purchase

FINESSE DELICATE BLENDS

Sometimes, the most powerful thing you can be is gentle. Our Aerating Container is ideal for fine-tuning delicate blends like emulsions, culinary foams, whipped cream, and more. From oxidizing citrus juice to making large batches of foam, the disc blade delivers an easy way to create new textures in the kitchen.



Smart Product Design

0,9 L AERATING CONTAINER

- Disc blade design 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.
- Provides the flexibility to blend at a variety of speed settings.
- Compatible with The Quiet One, Touch & Go Advance, and Vita-Prep 3.





WE'RE HERE TO HELP

Sales Support

Our passion for world-class customer service runs deep within our roots as a company.

Our dedicated sales representatives are here to answer all of your product questions, please email international@vitamix.com.

Technical Support

Please reach out to our Commercial Customer Service team in Cleveland, Ohio at commercialts@vitamix.com

