

COMMERCIAL BLENDING EQUIPMENT

**ROBAND AUSTRALIA****3 YEAR MACHINE WARRANTY***T & C's apply. 3 years parts, 1 year labour. Containers & blades 12 month warranty.

BEVERAGE BLENDER RANGE

CULINARY BLENDER RANGE



Engineered to Inspire

Roband Australia has been proudly distributing commercial Vitamix blenders for more than 18 years. With unique expertise in counter-top foodservice equipment, Roband Australia provides a comprehensive support network to its Vitamix commercial customers Australia wide.



Your Roband confidence guarantee:

- 1) Roband Australia provides 3 years parts warranty on Vitamix machines with 1 year labour warranty. This warranty is not capped by number of blends unlike other brands where this cap can be reached before the time period has elapsed. We also warrant containers & drive sockets for 12 months from purchase against manufacturing defects.
- 2) For warranty or service support on a Vitamix blender supplied by Roband Australia, simply call 1800 268 848.
- 3) Roband Australia has been supplying the Australian market with Vitamix machines, spare parts & servicing for more than 18 years. We carry a comprehensive range of accessories and parts, even for machines no longer manufactured by Vitamix.

Why Vitamix:

- 1) Vitamix only design and manufacture blenders, it is their entire area of expertise.
- 2) All Vitamix blenders are of exceptional quality and are manufactured in the USA. Commercial grade Vitamix blenders are designed to be a workhorse in professional foodservice outlets.
- 3) Vitamix blenders are reliable, versatile and produce consistent results time after time.
- 4) Specific advantages of Vitamix are:
 - A wide variety of machines and accessories to suit diverse beverage and culinary applications
 - Containers can be taken apart and blades or containers individually replaced where required
 - All blades are lazer cut from one piece of stainless steel for strength and consistency of performance.
 - Double bearings in the blade drive shaft do not heat up as much as single bearings reducing the load on the motor over single bearing alternatives. It also remains quieter for longer over other brands with single bearings.



Vita-Prep® 3

~3 HP - 2.0 Ltr Container - Wet Blade

Features

- Designed specifically for food blending, puréeing and chopping
- 2 Ltr, high impact, clear container complete with Wet Blade assembly, lid and base, is an ideal solution for most culinary requirements
- Very powerful ~3 HP (peak output)* motor breezes through dense ingredients to produce a silky smooth consistency
- Tamper stick to push dense ingredients down through the blade

Unmatched performance in commercial kitchens

Designed for food preparation in commercial kitchens, Vita-Prep® 3 handles extra-thick and tough ingredients.

A work-horse in the commercial kitchen, Vita-Prep 3, with a 3 HP (peak output)* motor, purées and blends faster and smoother than any other blender or food processor you may have used. Its variable speed control allows you to select the exact speed required to process every type of ingredient. Even extra-thick and tough ingredients can be processed with ease, because it has more power when it needs it. Its wet blade, combined with the use of the tamper stick, allows you to add ingredients slowly and push thick, viscous ingredients down around the blade while the machine is running.



*Load dependent. Varies with voltage.

Containers*

Available in a variety of sizes, the containers come complete with a blade and lid assembly. Individual parts such as blades and lids are also available separately, so individual components can be replaced where required. Built and renowned for their superior durability, Vitamix containers are made from shatterproof polycarbonate material.

One of the distinguishing features of the Vitamix range is that every container features double sealed bearings, where many of the competitive brands only feature one set of bearings. The advantage of double sealed bearings is that it runs cooler than single bearing containers and puts less load on the motor, enhancing machine life. Additionally, double bearings provide more rigidity and ensures the containers remain quiet over their lifetime, unlike other brands of containers with single bearings that become noisy over their lifetime.



Advance® Container
0.9 Litre



Advance® Container
1.4 Litre



Advance® Purple
Container 1.4 Litre



Advance® Orange
Container 1.4 Litre



1.4 Litre Ice
Container



2.0 Litre
Container



2.0 Litre
XL Container



5.6 Litre
XL Container

Blades*

All blades are lazer cut for precision and consistency and are made from one piece of hardened stainless steel. Vitamix blades are designed to work in tandem with the containers and explode molecules of food, fruit and ice in the container – providing smooth, chunk free blending results time after time.



Advance®
blade



Ice blade



XL blade for
2.0 Ltr XL Container



Dry blade



Wet blade



XL blade for
5.6 Ltr XL Container



*Refer to Features & Specifications table on page 8 for machine compatibility.

Rinse-O-Matic®

Powerfully rinses blender containers, saving time and money. The Rinse-o-matic is the more efficient way to rinse out any 2.0 Litre or smaller blender container in seconds! Just place the container upside down and the high water pressure rinses residue away, saving you time and money.



Container Brush

Tough yet gentle! Durable and nonabrasive, the Vitamix container brush scrubs tough residue effectively in seconds. Resistant to breaking, the soft fibres bend to the shape of the container and around the blades to scrub even the most hard to reach places.



Retainer Nut Wrench

The retainer nut wrench allows you to easily undo the retainer nut on your Vitamix container so that you can replace the blade assembly.



BEVERAGE BLENDERS

CULINARY BLENDERS

Drink Machine Advance®	Drink Machine	Vita-Prep® 3	Vitamix XL®
VM10199	VM10011	VM10089	VM10203
<ul style="list-style-type: none"> Milk bars, delis and cafés 	<ul style="list-style-type: none"> Milk bars, delis and cafés Entry level - budget conscious Environments where noise is not a consideration 	<ul style="list-style-type: none"> Commercial food preparation operations including nursing homes & hospitals, restaurants, hotels, catering and schools 	<ul style="list-style-type: none"> Commercial food preparation operations including nursing homes & hospitals, restaurants, hotels, catering and schools. Environments where capacity serving and maximised efficiency are crucial.
<ul style="list-style-type: none"> Creation of perfectly smooth beverages. Blends frozen and fresh fruits, ice, powder or liquid smoothies, frappés, coffee mixes, protein mixes and hard ice cream 	<ul style="list-style-type: none"> Blending fresh fruit, liquid smoothies, coffee mixes and ice or ice cream 	<ul style="list-style-type: none"> Food preparation that purées, blends, chops and grinds ingredients of varying density and thickness 	<ul style="list-style-type: none"> Food preparation that purées, blends, chops and grinds ingredients of varying density and thickness
<ul style="list-style-type: none"> 6 pre-programmed settings accessed by dial switch 	<ul style="list-style-type: none"> Basic operation - On / Off switch 	<ul style="list-style-type: none"> Basic operation - Start / Stop switch combined with High / Variable Speed setting 	<ul style="list-style-type: none"> Basic operation - Start / Stop switch combined with Variable Speed setting
Yes	Manual shut off	Manual shut off	Manual shut off
No - 6 optimised programs included	Basic 2 speeds - Low / High	10 speeds dial	10 speeds dial
Yes	No	No	Yes
0.9 Litre high-impact, clear/stackable Advance container with blade assembly and lid	1.4 Litre high-impact, clear/stackable ice container with blade assembly and lid	2.0 Litre high-impact, clear container with blade assembly and lid	5.6 Litre clear container with blade assembly and lid
Advance blade	Ice blade	Wet blade Ice & Dry blades optional	XL blade
No - Inner body casing around the motor is incorporated for quieter operation	No - Inner body casing around the motor is incorporated for quieter operation	No - Inner body casing around the motor is incorporated for quieter operation	No
No	Yes	Yes	Yes
~2 HP	~2 HP	~3 HP	~4.2 HP
1,000 - 1,200 Watts	1,300 - 1,380 Watts	1,100 - 1,200 Watts	1,700 - 1,900 Watts
10 Amp plug	10 Amp plug	10 Amp plug	10 Amp plug
220 - 240V 50/60Hz	220 - 240V 50/60Hz	220 - 240V 50/60Hz	220 - 240V 50/60Hz
3 years parts; 1 year labour on machine. Blades & containers 12 months.	3 years parts; 1 year labour on machine. Blades & containers 12 months.	3 years parts; 1 year labour on machine. Blades & containers 12 months.	3 years parts; 1 year labour on machine. Blades & containers 12 months.

