



VITA-PREP® 3

Unmatched Performance in Commercial Kitchens

Professional chefs and culinary schools around the world trust the Vita-Prep 3 for 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.

Smart Product Design

- ≈3 peak output HP motor delivers unmatched performance when puréeing, grinding, chopping and more
- Advanced cooling fan for optimum reliability during peak hours of operation
- Variable speed and patented accelerator tool allows for control and easy processing of dense ingredients
- Patented, high-impact container is clear for seeing ingredients during operation



Perfectly chop ingredients

Product Specifications

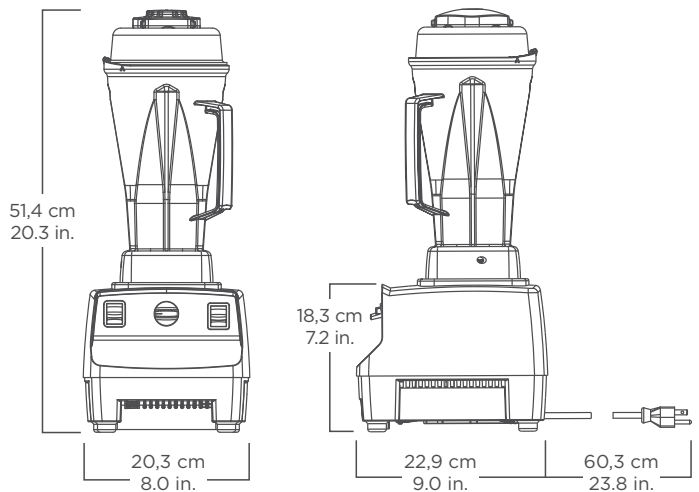
Vita-Prep® 3 Item No. 10089

Motor: ≈3 peak output horsepower motor
 Electrical: 220 - 240 V, 50/60 Hz, 1100 - 1200 W
 Pack: Includes Vita-Prep 3 with 2,0 L high-impact, clear/stackable container complete with blade assembly and lid, accelerator tool, and black base.

Net Weight: 5,9 kg (6,3 kg with box)

Dimensions: 51,4 x 20,3 x 22,9 cm (H x W x D)

Warranty: Please contact your authorized Vitamix distributor for warranty information.



Where applicable / Cuando fuera aplicable:



Also Available

Vita-Prep 3

Item No. 10088: 120 V, (EMC) 50/60 Hz, 12,5 A

Item No. 10087: 100 V, 50/60 Hz, 975 W

Additional containers, complete with blade assembly and lid.

Item No. 1195: container 2,0 L

Item No. 15504: standard container 1,4 L

Item No. 15652: compact container 0,9 L

For more information, please contact an authorized Vitamix distributor, or Vitamix international customer service.

Contact Information

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For more information, contact your
local foodservice distributor.