

Model Name		CULINARY BLENDERS		BEVERAGE BLENDERS						
		Vita-Prep® 3	Vitamix XL®	The Quiet One®	Drink Machine Advance®	Drink Machine				
MODEL #		VM10089	VM57556	VM50031	Black VM10198 / Red VM10199-RED	VM10011				
Suited to	Establishments	<ul style="list-style-type: none"> Commercial food preparation operations including nursing homes & hospitals, restaurants, hotels, catering and schools Back of house workhorse for all culinary or drink blending requirements 	<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"> Front of house or intimate establishments thanks to its dramatic sound reducing capabilities High volume juice and smoothie bars 	<ul style="list-style-type: none"> Milk bars, delis and cafés Great all rounder for drink blending requirements where noise is not a consideration 	<ul style="list-style-type: none"> Milk bars, delis and cafés Entry level - budget conscious Environments where noise is not a consideration 				
	Beverage or Culinary Preparation	<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"> Creation of a wide array of beverages with varying viscosity - smoothies, cocktails, milkshakes, thickshakes, blended coffee drinks, frozen juices and ice cream drinks 	<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 				
Operation	Operation	Basic operation - Start / Stop switch combined with High / Variable Speed setting	Basic operation - Start / Stop switch combined with Variable Speed setting	6 program buttons with 34 recipe programs to choose from	6 pre-programmed settings accessed by dial switch	Basic operation - On / Off switch				
	Automatic Blend Completion	Manual shut off	Manual shut off	Yes	Yes	Manual shut off				
	Variable Speed	10 speed dial	10 speed dial	Speed buttons with increments of 1% up to 100%	No variable speed - 6 optimised programs included	Basic 2 speeds - Low / High				
	Pulse Switch	Yes	Yes	Yes	Yes	No				
Inclusions	Container & Inclusions	2.0 Litre high-impact, clear container with wet blade, lid & tamper	5.6 Litre XL container with XL blade assembly, lid & tamper (optional 2.0 Litre, XL container with Advance blade)	1.4 Litre high-impact, clear/stackable Advance® blade assembly and sound reducing enclosure	1.4 Litre high-impact, clear/stackable Advance® container with Advance® blade assembly, lid and base	1.4 Litre high-impact, clear/stackable container with wet blade, lid & tamper				
	Blade Type	Wet blade (Ice & Dry blades optional)	XL blade	Advance® blade	Advance® blade	Wet blade (Ice & Dry blades optional)				
	Sound Reducing Cover Over Container	No - Inner body casing around the motor is incorporated for quieter operation	No	Yes - easily removable	No - Inner body casing around the motor is incorporated for quieter operation	No - Inner body casing around the motor is incorporated for quieter operation				
	Tamper Stick	Yes	Yes	No	No	Yes				
Specifications	Motor (Peak output)	~3 HP	~4.2HP	~3 HP	~2.3 HP	~2.3 HP				
	Power (Load dependent)	1,200 - 1,400 Watts	1,700 - 1,900 Watts	1,300 - 1,550 Watts	1,000 - 1,200 Watts	1,000 - 1,200 Watts (load dependent)				
	Electrical Connection	10 Amp plug	10 Amp plug	10 Amp plug	10 Amp plug	10 Amp plug				
	Voltage	230 Volts AC ~ 50Hz	230 Volts AC ~ 50Hz	230 Volts AC ~ 50Hz	230 Volts AC ~ 50Hz	230 Volts AC ~ 50Hz				
	Manufacturers Defect Warranty*	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.	3 years parts; 1 year labour on machine. Blades & containers 12 months.				
Dimensions (Nominal - mm)										