

COMMERCIAL BLENDING EQUIPMENT



Distributed by:

ROBAND 

Roband Australia has been proudly distributing commercial Vitamix blenders for more than 20 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:

- 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.
- For warranty or service support on a Vitamix blender supplied by Roband Australia, simply call 1800 268 848.
- Roband Australia has been supplying the Australian market with Commercial Vitamix machines, spare parts and servicing for more than 20 years. We carry a comprehensive range of accessories and parts, even for machines no longer manufactured by Vitamix.

Why Vitamix:

- Vitamix only design and manufacture blenders, it is their entire area of expertise.
- 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.
- Vitamix blenders are reliable, versatile and produce consistent results time after time.



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 laser 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.



COMMERCIAL CULINARY BLENDERS

Vita-Prep® 3 - VM10089

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 the motor senses the load on the blender and can increase power to achieve the perfect blend. 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.

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.



VM10089

*Load dependent. Varies with voltage.

COMMERCIAL CULINARY BLENDERS

Vitamix XL® Variable Speed - VM57556

Maximize your kitchen's possibilities.

The largest countertop blender available, the XL is engineered to reduce preparation time, significantly improve staff efficiency and expand your menu capabilities. With a powerful ~4.2 HP (peak output)* motor, it allows blending from the most delicate of ingredients (e.g. tomatoes) to dense meat. The Vitamix XL motor senses the load on the blender and can increase power to achieve the perfect blend. With its large capacity and ability to power through many types of foods, the Vitamix XL is an extremely valuable addition to kitchens in nursing homes, hospitals, retirement centres, schools, colleges and universities - the perfect tool for satisfying large groups of people!

Features

- Powerful ~4.2 HP (peak output)* belt driven motor.
- Large 5.6 Ltr XL container allows up to 24 (240 ml) servings; optional 2 Ltr XL container.
- Low counter top profile.
- Pulse function and variable speed control.
- High performance blade design.
- Tamper stick for whole food processing while blending.
- Ergonomically designed for safety and ease of use. Machine stops automatically when the cover over the lid is lifted.



Tamper stick



Optional 2.0 Litre XL Container



VM57556 with 5.6 Litre XL Container



COMMERCIAL BEVERAGE BLENDERS

The Quiet One® VM50031 - On-Counter Unparalleled sound reduction!

A powerful, premium blender, The Quiet One® provides unparalleled sound reduction, exceptional beverage blends for a consistently superior product and significantly improved speed of service. Specifically created for coffee shops and high-end bars, it's ideal for any front of house environment thanks to its dramatic sound reducing capabilities. Furthermore it's powerful and reliable motor, coupled with Roband Australia's generous warranty, makes it an ideal choice for high volume juice bars or where juice or beverage production is a primary part of the business operation.

Features

- Advanced noise dampening technology for a more enjoyable customer atmosphere.
- Ideal for front or back of house environments.
- Powerful ~3 HP (peak output)* motor for efficient and powerful operation. The Quiet One motor senses the load on the blender and can increase power to achieve the perfect blend.
- 6 pre-set program buttons on touchpad. 34 stored program options are available and up to 6 can be programmed for quick activation via the touchpad. The instruction manual outlines these programs and what beverage each is suitable for.
- Manual operation with increase/decrease speed keys to vary speed control independently of set programs.
- High and low pulse keys to refresh drinks if required before serving.
- 1.4 Ltr high-impact, clear/stackable Advance® container, complete with Advance® blade assembly and lid. This is a powerful and efficient container and blade configuration that can power through various ingredients like frozen fruit, whole fruit and ice with liquid. The wide container spout quickens the pouring of dense beverages.
- Easily removable sound reducing enclosure.
- On board hidden control board that has resettable blend count feature for cross checking register takings against number of blends.



VM50031

Optional Accessory

Additional containers available separately to suit this model. Assign special container colours for ingredients that need to be kept separate, such as allergens or strong aromatics.



*Load dependent. Varies with voltage.

COMMERCIAL BEVERAGE BLENDERS

Drink Machine Advance® - Black VM10198 & Red VM10199-RED

Powerful reliable blender for cafés, deli's & milk bars.

Designed for blending frozen and fresh fruit, ice, powder or liquid smoothie or coffee mixes, protein mixes and hard ice cream.

The Drink Machine Advance® has a heavy-duty motor designed to deliver the power and performance required to produce perfectly smooth beverages. Dense ingredients such as frozen fruit and hard ice cream prove no challenge for the Drink Machine Advance®. The motor can sense the load on the blender and increase power to achieve the perfect blend.

The 6 programs accessible with the dial switch combine the right speed and timing for easy operation and produces consistent beverages at the touch of a button.

Features

- 6 programs with 3 stage ramping.
- 1.4 Litre high-impact, clear/stackable Advance® container with Advance® blade assembly, lid and base.
- ~2.3 HP (peak output)* motor.
- Turns off automatically at the completion of each program.
- Pulse control to quickly refresh drinks.
- Ideal for milk bars, delis and cafés.



VM10198



VM10199-RED

COMMERCIAL BEVERAGE BLENDERS

Drink Machine - VM10011

Reliable, simple and efficient blending.

Ideal for blending fresh fruit, liquid smoothie and coffee mixes and ice or ice cream.

Precision engineering and robust construction allows these blenders to homogenise the ingredients.

The result is creamier, smoother frozen drinks with ice crystals so fine and so thoroughly blended, that they do not separate or lose their flavour.

With a two-speed switch, the operation can be tailored to suit the various methods used to mix different types of drinks.

Features

- Reliable robust performer.
- Wet blade, for versatile blending.
- Suitable for coffee shops and cafés.
- Tamper stick to push dense ingredients down through the blade.
- 1.4 Ltr high impact stackable container with wet blade.
- ~2.3HP (peak output)* motor.
- Simple 2 - speed operation.



VM10011



ACCESSORIES

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 built to withstand commercial usage. 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 / Wet
Containers



2.0 Litre
Container



2.0 Litre
XL Container



5.6 Litre
XL Container

Blades*

All blades are laser 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 10/11 for machine compatibility.

ACCESSORIES

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.

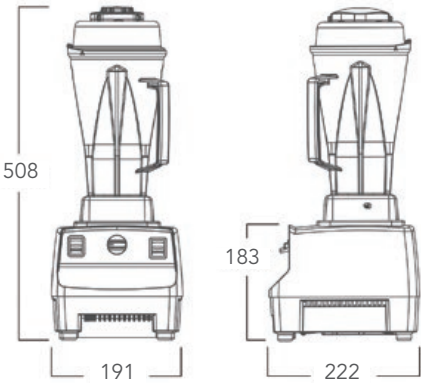
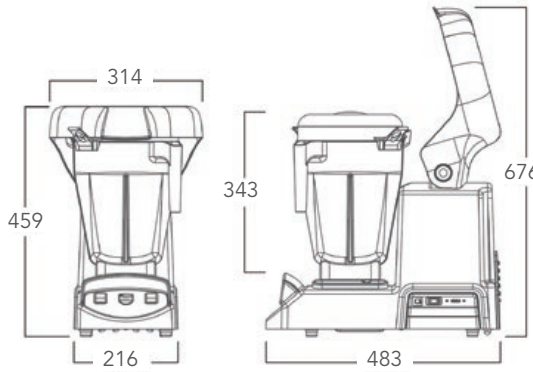


Retainer Nut Wrench

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



FEATURES & SPECIFICATIONS

		CULINARY BLENDERS		
Model Name		Vita-Prep® 3	Vitamix XL®	
MODEL #		VM10089	VM57556	
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. 	
	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 	
Operation	Operation	Basic operation - Start / Stop switch combined with High / Variable Speed setting	Basic operation - Start / Stop switch combined with Variable Speed setting	
	Automatic Blend Completion	Manual shut off	Manual shut off	
	Variable Speed	10 speed dial	10 speed dial	
	Pulse Switch	Yes	Yes	
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)	
	Blade Type	Wet blade (Ice & Dry blades optional)	XL blade	
	Sound Reducing Cover Over Container	No - Inner body casing around the motor is incorporated for quieter operation	No	
	Tamper Stick	Yes	Yes	
Specifications	Motor (Peak output)	~3 HP	~4.2HP	
	Power (Load dependent)	1,200 - 1,400 Watts	1,700 - 1,900 Watts	
	Electrical Connection	10 Amp plug	10 Amp plug	
	Voltage	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.	
Dimensions (Nominal - mm)				
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BEVERAGE BLENDERS		
The Quiet One®	Drink Machine Advance®	Drink Machine
VM50031	Black VM10198 / Red VM10199-RED	VM10011
<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
<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
6 program buttons with 34 recipe programs to choose from	6 pre-programmed settings accessed by dial switch	Basic operation - On / Off switch
Yes	Yes	Manual shut off
Speed buttons with increments of 1% up to 100%	No variable speed - 6 optimised programs included	Basic 2 speeds - Low / High
Yes	Yes	No
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
Advance® blade	Advance® blade	Wet blade (Ice & Dry blades optional)
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
No	No	Yes
~3 HP	~2.3 HP	~2.3 HP
1,300 - 1,550 Watts	1,000 - 1,200 Watts	1,000 - 1,200 Watts (load dependent)
10 Amp plug	10 Amp plug	10 Amp plug
230 Volts AC ~ 50Hz	230 Volts AC ~ 50Hz	230 Volts AC ~ 50Hz
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.
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Made in USA. Distributed and serviced in Australia by Roband.

All standard Vitamix products sold in Australia are designed to run at 230V per phase, 50Hz.
All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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