

**UNMATCHED PERFORMANCE IN COMMERCIAL KITCHENS**

Professional chefs and culinary schools around the world trust the Vita-Prep® 3 for its 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 features improved thermal protection, providing the power and dependability required in the most demanding commercial kitchens
- Variable Speed Control and Tamper allow for control and easy processing of dense ingredients
- Sturdy, intuitive controls minimize training time and provide improved grip
- Advanced cooling fan provides optimum reliability during peak hours of operation
- BPA-free, high-impact 2.0-liter container has a removable lid plug to easily add ingredients while blending

**STANDARD FEATURES**

- Wet Blade
- 2.0 litre high impact clear container
- Basic Start/stop function
- 1-10 speed settings
- Tamper stick

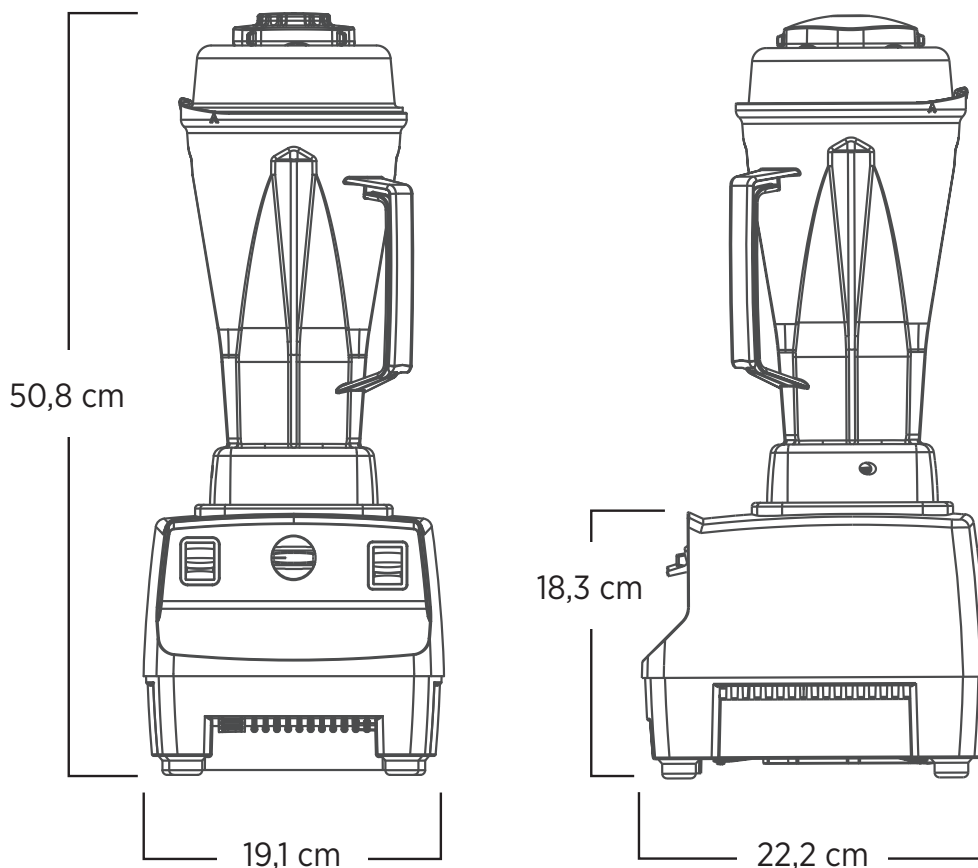


Three year parts and one year labour warranty on motor and base. One year warranty on the container, lid, blade assembly, drive socket and sound enclosure against defects in material and workmanship.



**PACK INCLUDES:**

Includes Vita-Prep 3 with 2.0-liter high-impact, clear container complete with blade assembly and lid, tamper, and black base.



**DIMENSIONS**

191W x 222D x 508H mm

**TECHNICAL DATA**

Power Supply: 240V, 50Hz, 10A

Power Output: 1100W-1200W

Motor: ≈ 3.0HP

Weight: 5.73kg

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.