Vitamix® COMMERCIAL

Distributed by: ROBAND®

COMMERCIAL

BLENDING EQUIPMENT





BEVERAGE BLENDER RANGE

CULINARY BLENDER RANGE

Vitamix COMMERCIAL

Engineered to Inspire



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.

ROBAND

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 20 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.

The Quiet One®

~3 HP - 1.4 Ltr Advance Container with Advance Blade

Features

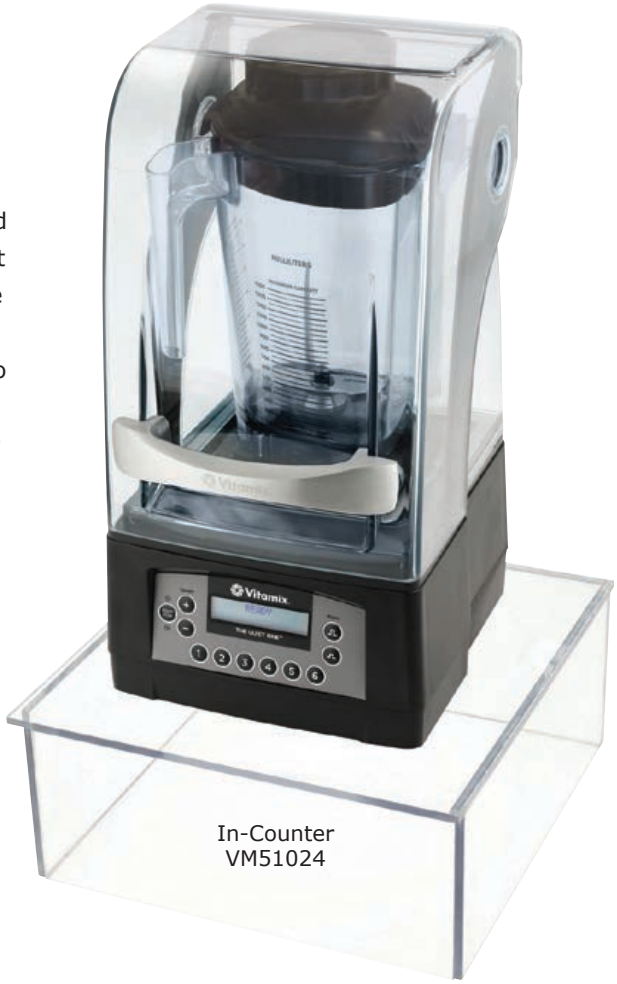
- Advanced noise dampening technology for a more enjoyable customer atmosphere
- Ideal for front or back of house environments
- Powerful ~3 HP (peak output)* motor for efficient and powerful operation
- 6 pre-set program buttons on touchpad. 34 stored program options are available and up to 6 can be 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.
- Magnetically sealed sound enclosure. Easy to remove for cleaning and no screws that can get lost in the process
- On board hidden control board that has resettable blend count feature for cross checking register takings against number of blends.



On-Counter
VM50031

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 thanks to its powerful and reliable motor, coupled with Roband Australia's generous warranty, it is an ideal choice for high volume juice bars or where juice or beverage production is a primary part of the business operation.



In-Counter
VM51024

Optional Accessory

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.

T&G® 2 Blending Station®

~2 HP - 0.9 Ltr Advance Container with Advance Blade

Features

- 6 program buttons on touchpad. 34 program options are available and up to 6 can be programmed on touchpad. The instruction manual outlines these programs and what beverage each is suitable for.
- 0.9 Ltr high-impact, clear/stackable Advance® container, complete with Advance® blade assembly and lid and removable compact cover
- ~2 HP (peak output)* motor
- Sound enclosure for noise reduction during operation
- High and low pulse function for refreshing drinks where required before serving

Powerful noise-reduced blending

Easily create smoothies, frappés, ice cream drinks and frozen cocktails using the 6 program buttons. Each program combines the right speed and timing to produce perfectly blended and homogenised drinks with no icy chunks. The blender comes complete with a perspex sound-reducing cover and the body casing around the motor is specially designed to ensure that the blender runs quieter.



VM42009

BEVERAGE

BarBoss® Advance®

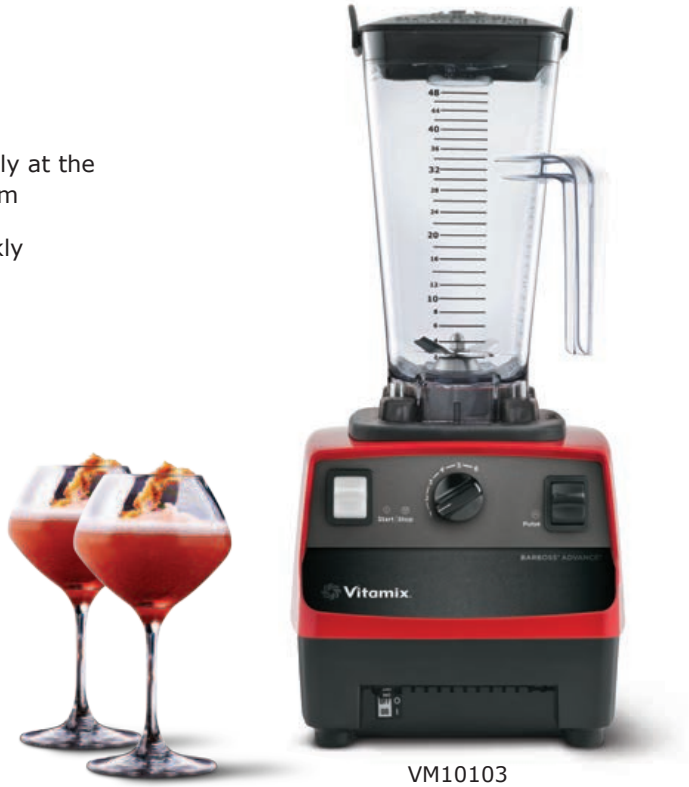
~2 HP - 1.4 Ltr Ice Container with Ice Blade

Features

- 6 programs with 3 stage ramping accessed by dial switch
- 1.4 Ltr container and Ice Blade. The best combination for blending cocktails
- ~2 HP (peak output)* motor
- Turns off automatically at the completion of program
- Pulse control to quickly refresh drinks
- Ideal for bars

The ultimate blender for bar operations

The BarBoss® Advance®, is tailored for bar applications. It offers six optimised programs to suit a wide range of drink mixes and incorporates an automatic shut-off so you can leave the machine unattended. The easy to use pulse control and heavy duty motor is designed for demanding bar operations and allows professional Bartenders to combine the most difficult to blend ingredients with ease and speed.



VM10103

*Load dependent. Varies with voltage.

Drink Machine Advance®

~2 HP - 0.9 Ltr Advance Container with Advance Blade



VM10199

Features

- 6 programs with 3 stage ramping
- 0.9 Ltr high-impact, clear stackable Advance® container, complete with Advance® blade assembly and lid
- ~2 HP (peak output)* motor
- Turns off automatically at the completion of each program
- Pulse control to quickly refresh drinks
- Ideal for milkbars, delis and cafés

Powerful reliable blender for cafés, deli's and milkbars

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 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.

BEVERAGE

Drink Machine

~2 HP - 1.4 Ltr Container - Ice Blade



VM10011

Features

- Reliable robust performer
- Ice Blade, designed to crush ice in liquid
- Suitable for coffee shops and cafés
- Tamper stick to push dense ingredients down through the blade
- 1.4 Ltr stackable container
- ~2 HP (peak output)* motor
- Simple 2 - speed operation

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.

*Load dependent. Varies with voltage.

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.







VM10089

*Load dependent. Varies with voltage.

Vitamix XL® Variable Speed

~4.2 HP - 5.6 Ltr XL Container - XL Blade



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.

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.

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!



Optional 2.0 Litre XL Container



Tamper stick



VM10203 Pictured with 5.6 Litre XL Container

*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



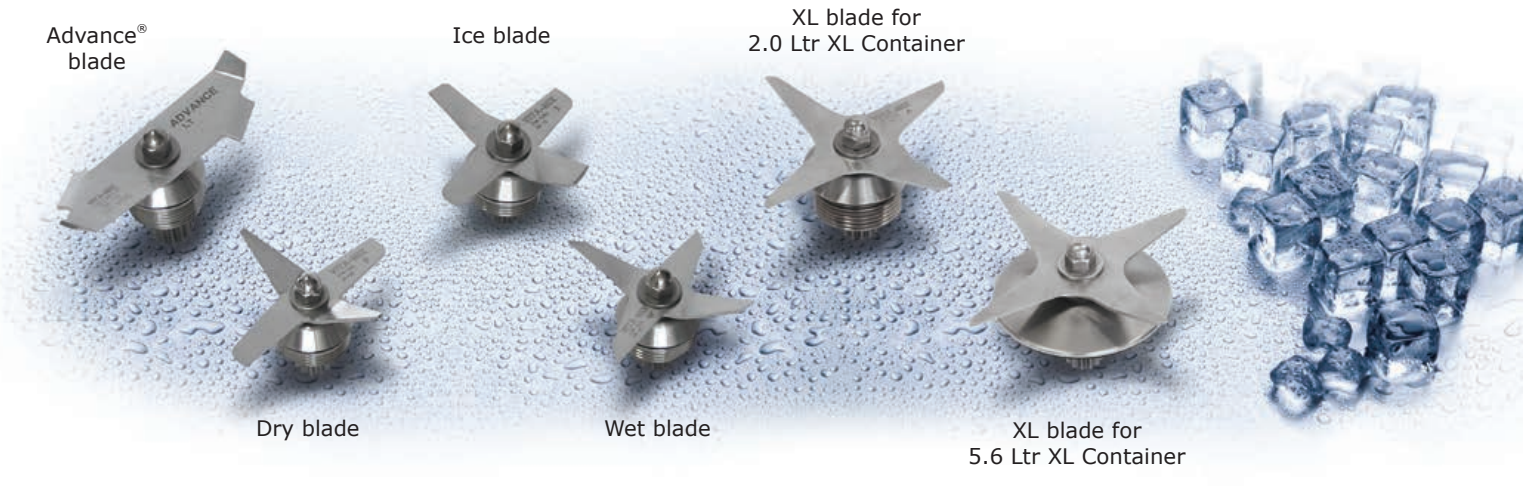
2.0 Litre XL Container



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.



*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.



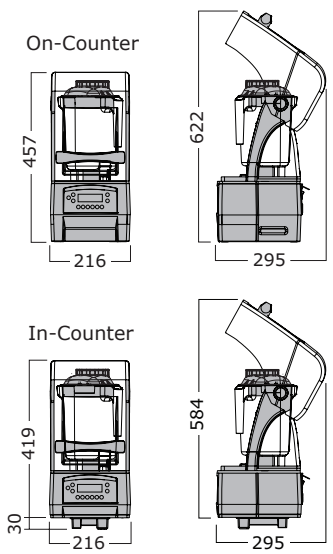
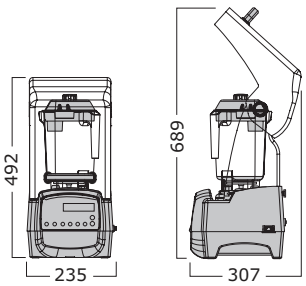
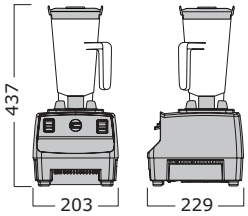


Retainer Nut Wrench

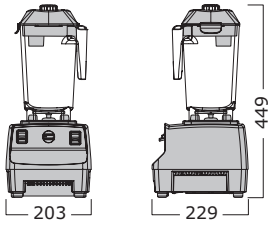
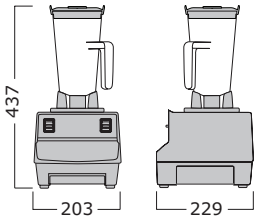
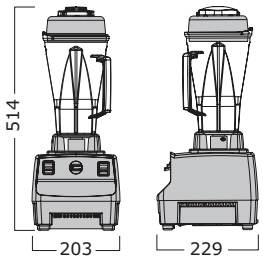
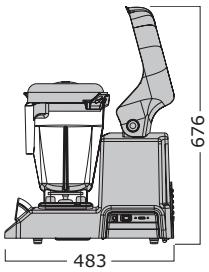
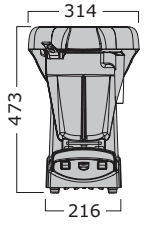
The retainer nut wrench allows you to easily undo the retainer nut on your Vitamix container so that you can replace the blade assembly.





Blender Type		BEVERAGE BLENDERS		
Model Name		The Quiet One®	T&G® 2 Blending Station®	BarBoss® Advance®
Model#		VM50031 On-Counter VM51024 In-Counter	VM42009	VM10103
Suited To	Establishments	• Front of house or intimate establishments thanks to its dramatic sound reducing capabilities • High volume juice and smoothie bars	• Busy drink-making businesses such as juice and smoothie bars. • Create a more enjoyable customer environment due to its sound reducing enclosure	• Bars / nightclub environments and licensed restaurants • Perfect for cocktails and all bar drink blending requirements
	Beverage or Culinary Preparation	• Creation of a wide array of beverages with varying viscosity - smoothies, cocktails, milkshakes, thickshakes, blended coffee drinks, frozen juices and ice cream drinks	• Creation of a wide array of beverages with varying viscosity - smoothies, cocktails, milkshakes, thickshakes, blended coffee drinks, frozen juices and ice cream drinks	• Creation of cocktails. • Blends alcohol, ice, frozen and fresh fruit, powder or liquid smoothie • Thin drinks blend in seconds
Operation		• 6 program buttons with 34 recipe programs to choose from	• 6 program buttons with 34 recipe programs to choose from	• 6 pre-programmed settings accessed by dial switch
Automatic Blend Completion		Yes	Yes	Yes
Variable Speed		Speed buttons with increments of 1% up to 100%	No - 34 optimised programs included	No - 6 optimised programs included
Pulse Switch		Yes	Yes	Yes
Container & Inclusions		1.4 Litre high-impact, clear/stackable Advance container with blade assembly and lid	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
Blade Type		Advance blade	Advance blade	Ice blade
Sound Reducing Cover Over Container		Yes - removable, magnetically sealed	Yes - removable, secured by grub screws at rear	No - Inner body casing around the motor is incorporated for quieter operation
Tamper Stick		No	No	No
Motor (Peak output)		~3 HP	~2 HP	~2 HP
Power (Load dependent)		1,300 - 1,550 Watts	1,075 - 1,200 Watts	1,000 - 1,200 Watts
Electrical Connection		10 Amp plug	10 Amp plug	10 Amp plug
Voltage		220 - 240V 50/60Hz	220 - 240V 50/60Hz	220 - 240V 50/60Hz
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.
Dimensions (Nominal - mm)				

#Refer to back cover for details.

BEVERAGE BLENDERS		CULINARY BLENDERS	
Drink Machine Advance®	**Drink Machine**	**Vita-Prep® 3**	**Vitamix XL®**
VM10199	VM10011	VM10089	VM10203
• Milk bars, delis and cafés • Great all rounder for drink blending requirements where noise is not a consideration	• Milk bars, delis and cafés • Entry level - budget conscious • Environments where noise is not a consideration	• Commercial food preparation operations including nursing homes & hospitals, restaurants, hotels, catering and schools • Back of house workhorse for all culinary or drink blending requirements	• Commercial food preparation operations including nursing homes & hospitals, restaurants, hotels, catering and schools. • Environments where capacity serving and maximised efficiency are crucial.
• Creation of perfectly smooth beverages. • Blends frozen and fresh fruits, ice, powder or liquid smoothies, frappés, coffee mixes, protein mixes and hard ice cream	• Blending fresh fruit, liquid smoothies, coffee mixes and ice or ice cream	• Food preparation that purées, blends, chops and grinds ingredients of varying density and thickness	• Food preparation that purées, blends, chops and grinds ingredients of varying density and thickness
• 6 pre-programmed settings accessed by dial switch	• Basic operation - On / Off switch	• Basic operation - Start / Stop switch combined with High / Variable Speed setting	• 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 XL 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.
			 

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Roband Australia Pty Ltd,
1 Inman Road,
Cromer, NSW 2099
Australia
Tel: +61 2 9971 1788
Fax: +61 2 9971 1336
Email: sales@roband.com.au

All Vitamix machines are manufactured to run at 220-240 Volts Single Phase, 50Hz.

All information contained in this brochure should serve as a guide only and is subject to change without notice.

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