



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

STANDARD FEATURES:

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

PACK INCLUDES:

Vita-Prep® 3 with 2.0 litre high-impact, clear container complete with blade assembly and lid, accelerator tool, and black base.

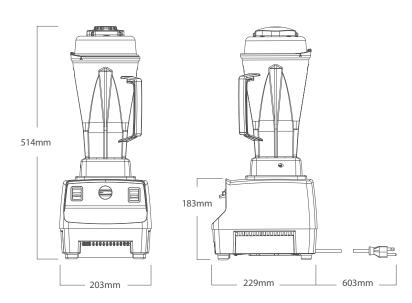


Three year parts and one year labour warranty on motor and base. One year warranty on the container, lid, blade assembly, drive socket and sound enclosure against defects in material and workmanship.

DIMENSIONS 203W x 229D x 514H mm **TECHNICAL DATA** Power Supply: 240V, 50Hz, 10A 1100W-1200W Power Output: ≈ 3.0HP Motor: Weight: 5.5kg SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

VITA-PREP® 3







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