

Vita-Prep[®] 3

Model: VM10089

Unmatched Performance in Commercial Kitchens

Professional chefs and culinary schools around the world trust the Vita-Prep[®] 3 for exceptional power, versatility and performance. From chopping delicate ingredients to blending tough purees, the Vita-Prep 3 is the only tool that's durable and capable of perfectly chopping, grinding, and blending it all.

Features

- Powerful ~3 peak output HP motor delivers unmatched performance when pureeing, grinding, chopping and more
- Advanced cooling fan for optimum reliability during peak hours of operation
- 2.0 litre high-impact clear container with Wet blade assembly and lid
- Patented Tamper stick allows for control and easy processing of dense ingredients



Perfectly chop ingredients

Specifications

Motor: ~3 peak output HP motor

Electrical: Standard single phase 10 Amp plug, 220-240 V, 50/60 Hz, 1300 - 1500 Watts (load dependent)

Includes: 2.0 litre high impact, clear/stackable container, complete with Wet blade assembly, lid, Tamper stick and base



VM10089 pictured

