



BUILT FOR
Outstanding
durability and
versatility

VITAMIX PREMIUM ENGINEERING

Powerful results

Built for outstanding durability and versatility, Vitamix products are the first choice of foodservice operators, restaurateurs and bartenders worldwide. For more than 70 years, Vitamix has designed and manufactured quality engineered, high performance blenders that deliver exceptional results. Reliability Meets Durability Built to last, Vitamix products maximise uptime and save you money over the life of your machine, where every component is designed and built for outstanding performance and unsurpassed durability.



DO MORE WITH LESS

A Vitamix blender can take the place of multiple machines as they're capable of grinding spices, chopping salsas, puréeing root vegetables, emulsifying dressings, heating sauces and much more, saving you space in the kitchen. Intuitive to use, there's no complicated alignment, just set the container on the base, secure the lid, and go.



CASE STUDY The Coach

Head Chef Nick Beardshaw explains why he has to have his Vitamix.

“I absolutely would recommend Vita-Prep 3 to other chefs. There is nothing else out there that achieves the same result as quickly and effectively in my opinion.”

- NICK BEARDSHAW,
THE COACH

The Coach is chef Tom Kerridge's second pub in Marlow which has gone on to win a coveted Michelin star and achieve fifth place on the Estrella Damm Top 50 Gastropubs list.

The menu is comforting and affordable with modern British 'tapas style' dishes ideal for sharing. Head Chef Nick Beardshaw, who has worked with Kerridge for seven years and has the same enthusiasm for delivering unfussy, refined food that is simply delicious.

The Coach is bijou in size with only a dozen small tables, but it is, as one would expect, extremely busy. A hard-working kitchen like this needs to be able to rely on the equipment and every individual item of kit needs to earn its place.

Among the most used and prized pieces of equipment in this highly regarded kitchen is the Vitamix Vita-Prep 3 supplied by Jestic Foodservice Solutions. This high speed, dynamic workhorse is used constantly for making purees and dry mixes such as black pudding crumb or prickly ash, a delicious blend of Szechuan pepper and Chinese five spice used as a dry rub on meat dishes.

“We use the Vita-Prep 3 all day,” says Nick. “It is extremely high speed and blends things so quickly and smoothly. The high speed is an imperative

especially for green purées, and our blends come out so silky and smooth – it really is essential for us that we have a machine that can blend as well as the Vitamix.”

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The Vita-Prep 3 grinds, chops and blends. It has a variable speed setting and an accelerator tool which allows for control and easy processing of dense ingredients. The advanced cooling fan together with the speed of operation ensures that any mixes don't begin to cook in an overheated blender.

“As an example, one of our popular dishes is the Mushroom ‘risotto’,” explains Nick. “Not actually a risotto at all as it contains no rice, it is made from King Oyster mushrooms which we dice in the Vitamix before sautéing. We make a butter mushroom mix and purée it in the Vita-Prep 3, and then fold the dice through the purée adding mozzarella and parmesan in classic Italian style. We finish with some grated aged Parmesan. It's simple but unctuous and creamy and very delicious.”





Vita-Prep 3

HIGH POWERED BLENDER, UNMATCHED PERFORMANCE

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 ideal tool for supporting the demands of high-volume kitchens and processing difficult, back-to-back blends.

- Powerful 3HP motor delivers unmatched performance
- Variable speed controller and accelerator tool allows control and easy processing of dense ingredients
- BPA-free, high impact 2ltr container with sealing rubber lid
- Includes tamper for those hard to blend recipes
- Field replaceable drive socket that can be swapped in minutes

PRODUCT SPECIFICATIONS

Motor ≈3 peak output horsepower motor

Electrical 220-240 V, 50/60 Hz, 1100-1200 W

Net Weight 5.73 kg, (6.73 kg with box)

Dimensions 50.8 x 19.1 x 22.2 cm (HxWxD)



Drink Machine Advance

ADVANCED PRE-PROGRAMMED BLENDER

From fruit smoothies to thick shakes, the Drink Machine Advance is an essential tool for adding or expanding a blended beverage menu.

- 6 optimised programmes for one touch blending with pulse
- Powerful 2.3HP motor
- Comes with the 1.4ltr Advance container
- Field replaceable drive socket that can be swapped in minutes
- Available in a black or red base

PRODUCT SPECIFICATIONS

Motor ≈2.3 peak output horsepower motor

Electrical 220-240 V, 50/60 Hz, 1000-1200 W

Net Weight 5.23 kg, (6.14 kg with box)

Dimensions 45.1 x 19.1 x 22.2 cm (HxWxD)

Vitamix XL

LARGE CAPACITY BLENDER

Maximise your kitchen's possibilities with the largest capacity, counter-top blender. Blend up to 24 (240ml) servings at once. The XL reduces prep-time, improves staff efficiency, and expands your menu capabilities.

- Powerful 4.2HP motor with belt drive
- Variable speed controller
- 5.6ltr container with interlocked lid, optional 2.0l container
- Includes tamper for those hard to blend recipes
- Field replaceable drive socket that can be swapped in minutes.

PRODUCT SPECIFICATIONS

Motor ≈4.2 peak output horsepower motor

Electrical 220-240 V, 50-60 Hz, 7,5 A

Net Weight 20.64 kg

Dimensions 45.9 x 21.6 x 48.3 cm (HxWxD)



Drink Machine Two Speed

EASY TO USE TWO-SPEED BLENDER

The Drink Machine Two-Speed offers easy-to-use blending controls and durable construction – because reliable blending equipment and consistent drink quality are non-negotiables for a busy bar or shop owner.

- Simple, easy to use 2 speed blender
- The powerful 2.3 HP motor quickly pulverises ingredients and flawlessly blends frozen drinks in a variety of sizes
- The 1.4ltr high-impact container includes a removable lid plug, making it easy to add ingredients mid-blend
- Field replaceable drive socket that can be swapped in minutes

PRODUCT SPECIFICATIONS

Motor ≈2.3 peak output horsepower motor

Electrical 220-240 V, 50/60 Hz, 1000-1200 W

Net Weight 4.94 kg (5.94 kg with box)

Dimensions 44.5 x 19.1 x 22.2 cm (HxWxD)





CASE STUDY
Barry's Bootcamp

Vitamix - The Quiet One ...performance to shout about

There are now 70 Barry's Bootcamp fitness studios around the world, including six in the UK, the most recent of which opened in Canary Wharf, London. A key element of the Barry's Bootcamp experience is the Fuel Bar at each studio, which offers clients a wide range of delicious and nutritious non-dairy fruit shakes.

As Chris Barley, Studio Manager at Barry's in Canary Wharf explains: "We start with a non-dairy milk like coconut, add a vanilla or chocolate protein and then go in with frozen fruits like blueberries, strawberries, mangos or bananas, plus boosters like spirulina,

chia seeds. Finally, Ice is added and it is blended to the ideal consistency."

The introduction of the Vitamix blenders has seen a reduction in blend times, and an improvement in the consistency of the shakes, much to Chris' delight: "Our Vitamix 'The Quiet One' blenders have performed brilliantly. The jugs are fantastic for a start, not just in the way they are built, but because they have curved edges that means the smoothie blends a lot faster. I would definitely recommend Vitamix to other businesses."



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- CHRIS BARLEY,
BARRY'S BOOTCAMP



The Quiet One

REDUCED NOISE BLENDER

The Quiet One is trusted by coffee shops around the world for its ground-breaking hush, with variable speeds that softly blend at the decibel level of a nearby conversation.

- **NEW** Twist-and-lock sound enclosure is easier to remove and clean
- **NEW** Advance Blade offers reduced noise, improved performance and longer container life
- 6 optimised programmes, 34 available settings and automatic shut-off
- Powerful 3HP motor
- Comes with the 1.4ltr high impact Advance container
- Field replaceable drive socket that can be swapped in minutes.

PRODUCT SPECIFICATIONS

- Motor** ≈3 peak output horsepower motor
- Electrical** 220-240 V, 50/60 Hz, 1300-1500 W
- Net Weight** 9.47 kg, (12.95 kg with box)
- Dimensions** 45.7 x 20.3 x 27.3 cm (HxWxD)
Height with lid open: 62.2 cm

Touch & Go Advance

NOISE REDUCTION FOR SMALLER VOLUME SHOPS

The Touch & Go Advance offers a powerful motor, convenient pre-set controls, and noise reductions for smaller volume shops.

- 2.3 HP motor blends frozen drinks with ease
- Twist-and-lock sound enclosure features a no-tools-required design for easy removal and cleaning
- 6 pre-set buttons blend the most commonly made drinks
- 20 recipe programs provide consistent results quickly and easily
- 0.9 Litre Advance container creates smooth, pourable blends

PRODUCT SPECIFICATIONS

- Motor** ≈2.3 peak output horsepower motor
- Electrical** 220-240 V, 50/60 Hz, 1100-1300 W
- Net Weight** 8.62 kg (12.1 kg. with box)
- Dimensions** 45.7 x 20.3 x 27.3 cm (HxWxD)
Height with lid open: 62.2 cm



Coloured Containers

COLOUR-CODED FOR IMPROVED EFFICIENCY

Coloured Advance containers offer improved efficiency while allowing you to designate specific colours for food or flavours you need to keep separated in the kitchen.

COLOUR-CODED

Containers and matching lids are available in blue, orange, purple, and yellow to reduce the potential for allergen cross-contact.

IMPROVED EFFICIENCY

Every detail of the Advance container is designed to deliver faster drinks, and the colours are instantly recognizable for improved speed of service.

DURABLE MATERIALS

BPA-free Eastman Tritan® copolyester is scratch, shatter, and chemical-resistant over the life of the container.





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