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Ph (07) 4152 7277

MVO Services  
5/85 Beach Road  
Hervey Bay QLD 4655  
Ph (07) 4194 0722

Your requested document is included below

**Roband Australia is pleased to be able to present our range of Vita-Mix blenders specially selected to suit the Australian market.**



Vita-Mix are recognised globally as the undisputed leaders in blending technology, with more than 70 years experience in blender design and manufacture. The speed, power and reliability of Vita-Mix Blenders are unparalleled and represent the best choice in blending for food and drink service operators.

The high-performance motors, in combination with a range of durable, specially-configured containers and blades, provides the power and technology to homogenise ingredients that other brands will only blend. The homogenised blends represent the smoothest, most consistent blended drinks possible for frappes, smoothies or cocktails. The same engineering technology provides commercial kitchens with chopping, grinding and pureeing facilities that will make Vita-Mix the most versatile and valued tool a Chef can use. All Vita-Mix products listed are covered by a twelve month warranty subject to Roband Australia's Terms and Conditions of Trade.



## **Drink Machine** **1.4 Ltr Container, Ice Blade**

Model: VM10011 Two speed 2HP\*

**Ideal for blending fresh fruit, liquid smoothie and coffee mixes and ice or ice cream.**

Precision engineering and robust construction allows these blenders to homogenize 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.

- Ice blade, designed to crush ice in liquid
- Two speed
- 2+ peak HP\* motor
- 37,000 RPM (max)
- 1170 Watts (Load dependent)
- Standard single phase 10 Amp plug



## **Drink Machine Advance** **0.9 Ltr XP Container, XP Blade**

Model: VM10106 6 programs 2HP\*

**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.

- XP blade and vortex container for smoothies
- 6 programs with 3 stage ramping
- Turns off automatically at the completion of each program
- Pulse control to quickly refresh drinks
- Quiet operation
- 2+ peak HP\* motor
- Variable speed 1,500 - 22,500 RPM
- 1170 Watts (Load dependent)
- Standard single phase 10 Amp plug

\*Varies with voltage.





## BarBoss® Advance

### 1.4 Ltr Container, Ice Blade

Model: VM10103 6 programs 2HP\*

**For Professional Bartenders to blend alcohol, ice, frozen and fresh fruit, powder or liquid smoothie drinks as well as coffee mixes and hard ice cream.**

The BarBoss® Advance, with its super quiet operation, is perfect for the most intimate of bars. 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.

- Ice blade for effective frozen drink mixing
- 6 programs with 3-stage ramping
- Pulse control to quickly refresh drinks
- Turns off automatically
- Quiet operation
- 2+ Peak HP\* motor
- 1,500 - 22,500 RPM
- 1140 Watts (Load dependent)
- Standard single phase 10 Amp plug



## T&G 2™ Blending Station®

### 0.9 Ltr XP Container, XP Blade

Model: VM42000 (ON-Counter) 34 programs 2HP\*

**The Touch and Go 2 Blending Station® is designed to consistently mix the most popular drinks, unattended, every time.**

It has thirty four different mixing programs that allow you to blend almost any drink at the touch of a button. 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 than the level of normal conversation.

- XP blade for fruit & ice
- Touch pad with 34 programs and pulse switch
- Low profile sound-reducing cover
- Variable speed 1,500 - 22,500 RPM
- 2+ Peak HP\* motor
- 1140 Watts (Load dependent)
- Standard single phase 10 Amp plug

Model: VM44000 (IN-Counter) 34 programs 2HP\*

The In-counter Touch and Go 2 Blending Station® has the same features as the On-counter (VM42000), with the additional feature of in-counter mounting. The combination of in-counter mounting and the low profile cover makes this machine ideal for juice bars or similar operations.

The in-counter mounting provides extra stability, ease of cleaning and a neat appearance, making them ideal for exceptionally busy operations.



\*Varies with voltage.



# Blending Station® Advance

## 1.4 Ltr XP Container, XP Blade

Model: VM50012 (ON-Counter) 34 programs 3HP\*

**Ideal for blending frozen and fresh fruit, ice, powder or liquid smoothie and coffee mixes, protein mixes and hard ice cream.**

The Blending Station® Advance is designed for busy operations where the 3 HP\* motor ensures the extra speed and power to handle peak volumes or when using extra thick ingredients. The thirty four optimised programs with automatic shut-off provides easy operation and ensures you consistently deliver quality smooth and frozen drinks to your customers. 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 than the sound level of normal conversation.

- XP blade for fruit & ice
- Touch pad with 34 programs and pulse switch
- Sound reducing cover
- 3+ peak HP\* motor
- Variable speed 1,500 - 22,500 RPM
- 1300 - 1500 Watts (Load dependent)
- Standard single phase 10 Amp plug

Model: VM51003 (IN-Counter) 34 programs 3HP\*

The In-counter Blending Station® Advance has the same features as the On-counter version, with the additional feature of in-counter mounting. The in-counter mounting provides extra stability, ease of cleaning and a neat appearance. These units are ideal for exceptionally busy operations.



# Vita-Prep® 3

## 2 Ltr Container, Wet Blade

Model: VM10089 Variable speed 3HP\*

**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 3HP\* motor, purees 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.

- Wet blade for vegetables and fruit
- Accelerator tool to push ingredients in
- Variable speed 1,000 - 24,000 RPM
- 3+ Peak HP\* motor and large cooling fan
- 1300 - 1500 Watts (Load dependent)
- Standard single phase 10 Amp plug



\*Varies with voltage.



## Portion Blending System® Advance 1.4 Ltr XP Container, XP Blade

Model: VM1525 6 programs with the option of programming 2HP\*

**For blending alcohol, frozen and fresh fruit, ice, powder or liquid smoothie and coffee mixes and hard ice cream.**

The Portion Blending System® Advance is ready to make up to 4 drinks at one time using any mix. Its state-of-the-art electronics provide complete flexibility in customizing the programs for busy operations. With a large ice bin capacity, the machine dispenses the exact amount of shaved ice to make the perfect drink every time.

- XP blade for fruit & ice
- Touch pad with 6 customisable programs and shaver control
- 19 Ltr ice bin and shaving dispenser
- 2+ peak HP\* motor
- 1140 Watts (Load dependent)
- Standard single phase 10 Amp plug



## Rinse-o-matic™

Model: VM1420 Rinses 2 Ltr containers and smaller

**Designed for fast rinsing of blender containers. A must for busy commercial environments.**

The Rinse-o-matic™ was designed to enhance the efficiency of cleaning the blender containers in busy bars, restaurants, smoothie and frozen drink service operations. Rinse off residue in seconds by putting the blender container over the Rinse-o-matic™ and simply pushing down. It works using cold tap water pressure and even rinses the difficult to reach section under the blade.

- Easy installation
- Works on cold tap water pressure
- Rinses effectively under and around blade
- Versatile – rinses containers 2 Ltr or less



## Container Brush

Model: VM15639

The specially designed ultra high quality container brush helps lift residue from the blender containers making cleaning more effective and efficient.

- Polyethylene fibres
- Patent-pending design
- Soft-grip handle



# Containers & Dimensions

(Containers available to order separately)



**Model: VM756**  
**2 Ltr Container, Ice Blade**  
Suits Vita-Mix Drink Machine.



**Model: VM1195**  
**2 Ltr Container, Wet Blade**  
Suits Vita-Mix Vita-Prep®.



**Model: VM15506**  
**1.4 Ltr Container, Ice Blade**  
Suits Drink Machine & BarBoss® Advance.



**Model: VM15570**  
**0.9 Ltr XP Container, XP Ice Blade**  
Suits Drink Machine Advance & T&G 2™ Blending Station®.



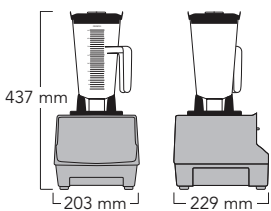
**Model: VM15566**  
**1.4 Ltr XP Container, XP Ice Blade**  
Suits Blending Station® Advance & Portion Blending System® Advance.



**Stackable Containers**  
All 0.9 Ltr and 1.4 Ltr containers are stackable.

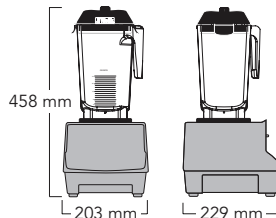
## Drink Machine

Model: VM10011, 1.4 Ltr



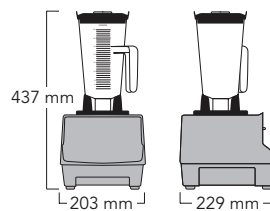
## Drink Machine Advance

Model: VM10106, 0.9 Ltr



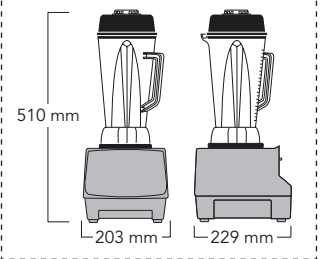
## BarBoss® Advance

Model: VM10103, 1.4 Ltr



## Vita-Prep® 3

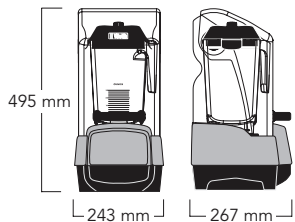
Model: VM10089, 2 Ltr



## T&G 2™ Blending Station®

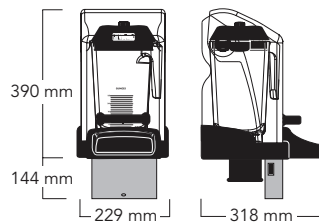
### ON-Counter

Model: VM42000, 0.9 Ltr



### IN-Counter

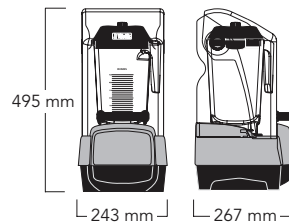
Model: VM44000, 0.9 Ltr



## Blending Station® Advance

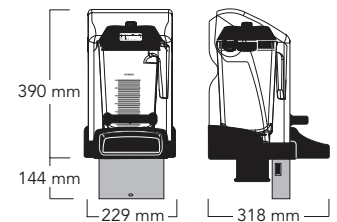
### ON-Counter

Model: VM50012, 1.4 Ltr



### IN-Counter

Model: VM51003, 1.4 Ltr



DEALER:

MADE IN USA - DISTRIBUTED AND SERVICED BY:

ROBAND AUSTRALIA PTY LTD, 11 INMAN ROAD, CROMER,  
NSW 2099 AUSTRALIA  
Tel: +61 2 9971 1788 Fax: +61 2 9971 1336  
email: roband@roband.com.au

ROBAND NEW ZEALAND LTD, GREENMOUNT DRIVE,  
EAST TAMAKI, NEW ZEALAND  
Tel: +64 9 274 1355 Fax: +64 9 274 1356  
email: roband@roband.co.nz





FOODSERVICE

# SERIOUS PRODUCTS FOR SERIOUS BLENDING



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