

PROFESSIONAL GOURMET PERFORMANCE FOR YOUR HOME



VITA-MIX® - PREFERRED BY THE CULINARY INSTITUTE OF AMERICA

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[www.theprofessionalseries.com](http://www.theprofessionalseries.com)

Available in Ruby,  
Onyx and Platinum.



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03/08 101409

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PROFESSIONAL SERIES





## Vita-Mix. . .the professional chef's brand of choice.

Vita-Mix is proud to be the preferred brand of the Culinary Institute of America. While we are pleased have this distinction, we are not entirely surprised. The power, control and versatility of the Vita-Mix CIA Professional Series blender remain unmatched in the home appliance market. One amazing machine masters over 50 culinary tasks, easily taking it to the head of the class in the 41 CIA teaching kitchens and bakeshops. As an owner of this groundbreaking appliance, you will have all this—plus the tips and techniques developed by professional chefs—right at your fingertips.

Since the introduction of its signature blender in 1937, Vita-Mix Corporation has remained on the cutting edge of blending equipment technology and innovation.

## The Vita-Mix CIA Professional Series brings professional performance home.

The home gourmet can now enjoy the processing perfection and high-level performance that was once available only to professional chefs. The Vita-Mix CIA Professional Series promises impeccable results and delivers them every time, quickly and easily.

This machine literally thrives on the tough tasks that burn our ordinary blenders. The custom-designed 2+ peak horsepower motor drives precision-cut stainless-steel blades into your gourmet ingredients, releasing distinct, rich flavors like you've never tasted.

Your CIA Professional Series package includes everything you need to start cooking like a professional chef—right in your own kitchen! "Create" is a cookbook that is eye-catching to begin with, but the content is absolutely masterful. Recipes from world-renowned chefs are complemented by dramatic full-color photos and presented in a space-saving easel-back design. The companion cookbook, "Recipes and Techniques," includes special recipes and tips direct from the CIA Certified Master Chefs.

**BLEND FRUITS OR VEGETABLES, GRIND GRAINS, PUREE SAUCES, KNEAD DOUGH, FRAPPEE COFFEE, AND EVEN PREPARE FRESH, HOT SOUPS. WITH NO ATTACHMENTS NEEDED.**

As a result, Vita-Mix is the brand of choice in gourmet dining establishments and popular chain restaurants worldwide. Through the years, Vita-Mix has always met the demands for continuous improvements required by commercial foodservice kitchens. Today, the brand has become synonymous with durability and reliability as well as pure, unbridled power.

*"Without a doubt, the one piece of equipment that my staff and I couldn't live without is our Vita-Mix. The Vita-Mix not only makes our job easier, it also eliminates the need for unnecessary equipment."*

**Michael Symon**  
Executive Chef/Owner  
Lola Bistro  
Cleveland, OH

A special one-hour DVD Cooking Class with Chef Michael Symon is filled with professional tips and techniques—and great fun to watch. The energy is contagious! Most importantly, your CIA Professional Series machine comes with the peace of mind that only a 7-year full performance warranty can provide. Pledging complete customer satisfaction, Vita-Mix will keep your CIA Professional Series machine running just like new, or they will fix or replace it for you.





Removable lid plug, conveniently marked with measurements, allows ingredients to be added while processing.

Trademarked 64 oz. container design creates a powerful vortex that forces ingredients around and down into the blades for complete and consistent processing.

State-of-the-art Eastman Tritan™ copolyester container is shatter-proof, sound-dampening, chemical resistant and BPA-free.

Metal-to-metal (not rubber or plastic) container-to-base drive coupling for maximum durability and long life.

Super-efficient 2 peak hp motor

Spill proof lid vents allow hot or cold food to expand and contract.

Ergonomically designed soft touch handle for comfort and control.

Stainless-steel, laser-cut blades forged in one piece.

Variable speed control allows for a wide range of food prep tasks. Puree, grind, chop or blend a variety of foods at precisely the right speed.

Accelerator tool allows for processing thick, dense ingredients that would bring other appliances to a halt.



## Peach Amaretto Sorbet

1/4 cup (60 mL) Amaretto  
8 ounce (240 mL) carton peach yogurt  
16 ounces (480 mL) frozen peach slices

Place all ingredients in Vita-Mix container in order listed. Secure 2-part lid. Select **VARIABLE**, speed #1. Turn on machine and quickly increase speed to #10; then to **HIGH**. Use the tamper to press ingredients into the blades while processing. In about 30 to 60 seconds, the sound of the motor will change and four mounds should form in the mixture. Stop machine. Do not overmix or melting will occur. Serve immediately.



## UNCOMPROMISING RESULTS & FLAVOR

## Red Pepper Crab Soup

3 large red peppers  
2 cups (480 mL) whole milk or heavy cream  
1 to 1 1/2 teaspoons sea salt  
2 cups (480 mL) fresh crab meat, cooked

Place peppers and milk in Vita-Mix container. Secure 2-part lid. Select **VARIABLE**, speed #1. Turn machine **ON** and quickly increase speed to #10, then to **HIGH**. Run for **4 to 5 minutes** or until heavy steam escapes through lid. Add salt. Reduce speed to **VARIABLE**, speed #2. Drop crab meat in through lid opening. Stop and serve immediately.





# PROFESSIONAL PERFORMANCE FOR THE HOME.



Frappe fabulous frozen coffees.



Bring amazing appetizers to life.



Make creamy sorbets and ice creams.

"My Vita-Mix is one of the most important tools in my kitchen, both at the restaurants and at home. It guarantees me perfectly smooth purees, soups and emulsions."

**Michael Schlow**  
Chef/Co-Owner  
Radius, Via Matta and  
Great Bay Restaurants  
Boston, MA



Cooks soups from scratch.



Emulsify fresh salad dressings with ease.



Prepare marvelous marinades and bastes.

"The Vita-Mix is high powered, easy to use and a breeze to clean. It does everything from blending the creamiest soups, sauces and smoothies ever to making delicious nut butter and rich dips ... It's the one machine that I tell all of my students they must have in their kitchens."

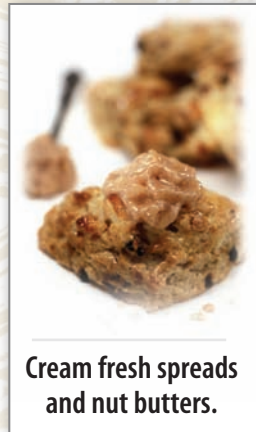
**Brenda Cobb**  
Founder & Director  
Living Foods Institute  
Atlanta, GA



Crack grains for bountiful breakfasts.



Create sumptuous spreads and dips.



Cream fresh spreads and nut butters.



Create silky-smooth gourmet sauces.

"Vita-Mix is a real time saver. It is maintenance-free. It produces a velvet smooth texture for both hot and cold preparations!"

**Mark Cox**  
Executive Chef/Owner  
Mark's American Cuisine  
Houston, TX



Mix beautifully blended batters.



Blend perfect drinks and smoothies.