

**STOP
WASTING
FOOD, TIME,
ENERGY AND
MONEY.**

**SAVE...
Make Bread**

in three minutes — Juice without waste — Cook gravies, soups, sauces without burning — Freeze instant "ice cream" — Make Peanut Butter without adding oil — Grind Meat for Pates or Hamburgers — Instant Dinners — Salads, Cakes, Baby Foods, Bland Diets, Purees, Party Drinks, Chopped Ice— Hundreds of additional gourmet recipes. Because Vita Mix® . . . has **HEAD ON IMPACT** from exclusive patented Instant Blade Reversal.

Vita Mix® 3600 Makes them as simple as One, Two, Three...

1 PUT FOOD THRU PATENTED SPLASH GUARD "ACTION DOME® TOP". Allows steam to escape safely when using hot liquids! Your 3600 juices, freezes, cooks without burning, scorching, or lumping.

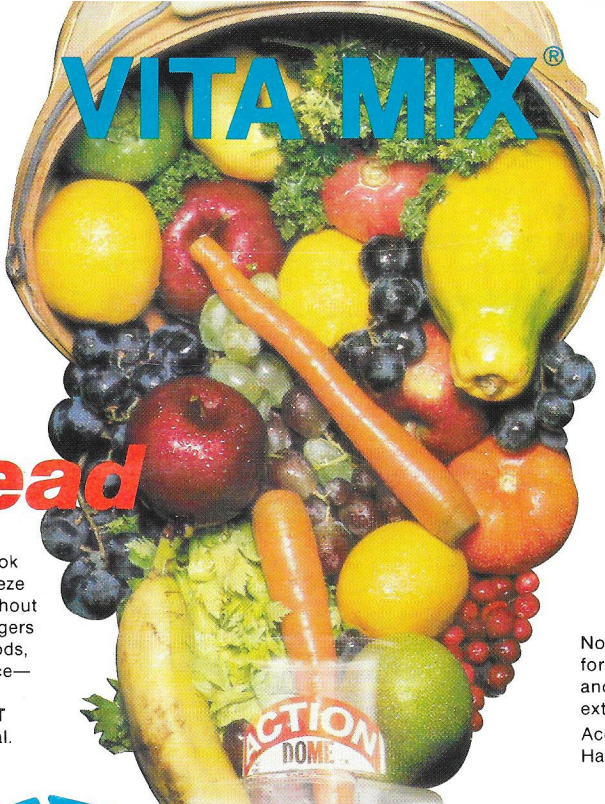
2 FLIP THE FULL IMPACT LEVER to activate patented reversing motor. Hammer blades smash into foods— with **Head on IMPACT** instead of merely pushing them around the container.

3 OPEN THE PATENTED PRESSURIZED SPIGOT — serve "Total Juice"®, "ice cream", hot soup — 800 Gourmet recipes — by dish, glass, or by gallons for the first time — right at the table, and it cleans itself.

CHECK THESE FEATURES

- No attachments to buy, store, clean or assemble
- Full 5 year Parts Replacement
- Super-Powered Motor
- Self-Cleaning
- Cord Plugs Into Standard 110/120 Volt Grounded Outlet (Also available in 220/240 Volt)
- 265 MPH (425 Kilometers Per Hour) Blade Tip Speed Instant Head-on Impact in Safe Heavy Stainless Steel Concussion Chamber
- Safest Stainless Steel Construction
- No Other Appliance has Vita Mix® Features
- U.S. Made

VITA MIX®



**3600
STAINLESS
STEEL**

**TOTAL
JUICER®**

**The one that
throws nothing
away!**

Now . . . By using patented impact method for juicing, use whole fruits and vegetables and not old separation "throw-away" extractor-strainer method.

According to U.S. Dept. of Agriculture Handbook:

	extracted juice only	peel and everything
Lemons (VIT. C)	90mg**	346mg**
Oranges† (VIT. C)	109mg**	319mg**
Apples (VIT. A)	160 I.U.**	380 I.U.**

**Per pound of fruit †Fresh ripe Valencias

Now you can get up to the nutrients shown above. "Peel and everything" is the Vita Mix® way.

NOW UP TO 400% THE VITAMINS

**3 MINUTE
BREADMAKER**

Grind whole grain, mix and knead into fresh home made bread in one easy 3-minute operation with precious vitamin oils retained. 1 to 20 loaves fast.

No need for old fashioned oversized bowls, kettles, dough hooks or stone grinders that clutter your kitchen and take so much time.



**IMPACT
LEVER**

*Registered U.S. Patent Office



Shipping Weight — 16 lbs.
Container with Dome — 13 3/4 inches
Motor Base — 8 inches
Total Height 21 inches

VITA MIX CORPORATION

Vita Mix® Corporation, 8615 Usher Rd. • Cleveland, O. 44138 • (216) 235-4840 • Outside Ohio call Toll Free (800) 321-2790

IT'S TIME TO SAVE MONEY!

- 1. What Is "Total Juice"®?**

"Total Juice"® is a concentrate made of the whole fruits and/or vegetables, with all edible parts used. Nothing thrown away!
- 2. No Burn, No Scorch, No Curdle, No Lump Cooking?**

Friction from molecular action, from the extra long, fast moving and reversing blades on High Speed produces the heat — no heating element necessary.
- 3. How Do the Vita Mix® Blades Hit Food Many Times Harder Than "One Way" Appliances?**

In one-way appliances such as blenders, cake mixers, etc., the blades and the food tend to push and follow one another around the container. The impact speed is low. The big difference with the Vita Mix® comes when we push the reverse lever. Instantly the motor and the blades reverse direction, the food keeps on coming the same way, and there is a direct head-on collision. This is what makes instant juicing, cooking, freezing possible!
- 4. Why Will Vita Mix® Operate Very Fast, and Very Slow?**

The long blades of the 3600 Vita Mix® combined with the 24,000 rpm of its high speed saw motor give a blade tip speed of up to 265 miles per hour (425 kph) and up to a 530 mph (850 kph) impact speed when the motor is reversed at high speed. This is unheard of in any other appliance.
- 5. Can Hot Materials Safely Be Used with the ACTION DOME®?**

The SPLASH GUARD ACTION DOME® allows expanding steam to escape, as you safely prepare hot foods.
- 6. How is Vita Mix® Able to Freeze Ice Cream in only Seconds?**

To freeze "ice cream," ice is thawed *quickly* to remove heat. The old hand freezers used salt to melt the ice, requiring a half hour or more. Vita Mix® blade reversal hit and thaw cubes so hard that "ice cream" is frozen instantly.
- 7. Is Vita Mix® a Grain Grinder?**

Yes. It saves nutrients that are lost in milling and processing. Vita Mix® impact can easily and quickly grind the whole kernels of any grain to any consistency from coarse cereal to a fine flour and kneaded into bread dough in 5 minutes. Flour can always be used completely fresh.
- 8. Low Fat Hamburger**

We believe the Vita Mix® is the world's fastest meat grinder.
- 9. Vita Mix® is the First True Mixing Machine**

Ordinary mixers stir in one direction — Vita Mix® mixes one way and then the other in a fraction of the time.
- 10. Home Made Nut Butters Without Adding Oil**
- 11. Chops Ice in Seconds — with or without Liquid**
- 12. Can Vita Mix® Chop Anything from a Coarse Slaw to a Fine Carrot Salad without Liquid? YES!**
- 13. Does Vita Mix® Container Need To Be Taken Apart For Cleaning?**

No! The Vita Mix® quickly cleans itself with more pressure than most dish washers.
- 14. How Can Vita Mix® Corporation Afford To Use Motors With Such Tremendous Power?**

We can't afford not to. No other product on the market today fulfills the needs that Vita Mix® satisfies.
- 15. Why Does Vita Mix® Insist on Testing Their Appliance Beyond the Range of Normal Use?**

When you guarantee a product, it pays to set test limits high. Our plan for testing Vita Mix® is like that for testing aircraft. We go beyond.
- 16. Why Does Vita Mix® Use Speeds to 24,000 rpm (Many Times That of Ordinary Appliances)?**

The faster the blades revolve, the harder they hit oncoming food when the blades reverse. The impact up to 530 mph (850 kph) can give unbelievable results, impossible with ordinary one way appliances.
- 17. How Can We Afford to Replace Motor, Blades, Shaft, Container and All Parts for 5 Years in the U.S.?**

We can't afford not to engineer the Vita Mix® to fill the need for a dependable appliance that should last and give service for far longer than the 5 years.
- 18. Can I See What's Going On in the Vita Mix®? Is Vita Mix® Serving Spigot Pressurized?**

Yes! Vita Mix® is equipped with a new patented see through ACTION DOME® LID. You not only watch the action but also add to your mixture while the machine runs. Also with our patented pressure spigot, juice, "ice cream", icings, etc. will flow or build up properly in glasses, and on dishes, cakes, etc.
- 19. Keep Waste To a Minimum, By Using The Vita Mix®**

Compost most anything left over.
- 20. Why Does Vita Mix® Make "Toothless Joe" Happy?**

With Vita Mix® anyone can receive a completely balanced diet even if he can no longer chew.
- 21. Can You Save on Baby Foods?**

Yes. Save money on baby foods. Juice, puree and chop your baby's food yourself, and know that wholesome foods, only, go into it.
- 22. Would You Like 800 Vita Mix® Recipes to Try Yourself?**

Our special recipe book contains 800 easy recipes, and you get one of these books FREE when you purchase a Vita Mix®. You also receive full instructions on how to use your Vita Mix®.
- 23. Can You Make Yeast Bread With The Vita Mix®?**

Yes, Ready to rise from whole grains in as little as 3 min.
- 24. The Vita Mix® How Can You Get Started?**

Write: Vita Mix® Corp., 8615 Usher Rd., Cleveland, Ohio 44138, U.S.A. 216-235-4840. ATTN: Ira Martel, V.P. Marketing, for information, territory availability, samples, training, etc.