Aerating Container





Vitamix COMMERCIAL

Finesse Delicate Blends

Sometimes, the most powerful thing you can be is gentle. Our Aerating Container is ideal for fine-tuning delicate blends like emulsions, culinary foams, whipped cream, and more. From making fresh citrus juice to large batches of foam, the disc blade delivers an easy way to create new textures in the kitchen and behind the bar.

Smart Product Design

- Disc blade design creates dense and pourable culinary foam, flavored whipped cream, mousse, infusions, and emulsions with minimal splashing.
- BPA-Free Eastman® Tritan® copolyester and double-sealed bearings provide strength and durability.
- Provides the flexibility to blend at a variety of speed settings.
- Easily process high volumes and batch foams on demand.
- Compatible with The Quiet One®, Blending Station® Advance®, Vita-Prep®, and Vita-Prep® 3.

Aerating Container

Includes 32 oz. high-impact, clear container, complete with disc blade assembly and lid.

Made in the U.S.A. with a minimum of 70% U.S.A. content.
FOR COMMERCIAL USE ONLY

Product Specifications	
Item Number	062947
Net Weight	2 lbs. *(2.4 lbs. with box)*
Dimensions	9.8 x 5.63 x 8.25 in. *(HxWxD)*

NSF COMPONENT

Explore These Applications

Aerating | Infusing | Emulsifying | Whipping

Juicing | Foaming | Quick Chilling



Raspberry Whipped Cream

Machine: *Vita-Prep® 3*
Container: *Aerating Container*
Yield: *2½ cups*

16 ounces (473 ml) heavy cream

¼ cup (55 g) granulated sugar

¼ cup (80 g) fresh raspberries

1. Place all ingredients into the container in the order listed and secure the lid.
2. Select Variable 1.
3. Start machine and slowly increase to its highest speed.
4. Blend for 30 seconds, using the tamper lightly as needed.

Lime Juice

Machine: *Vita-Prep® 3*
Container: *Aerating Container*
Yield: *1¼ cups*

100 ml water

4 limes (185 g), peeled and halved

1. Place all ingredients into the container in the order listed and secure the lid.
2. Select Variable 1.
3. Start machine and slowly increase to its highest speed.
4. Blend for 1 minute, using the tamper to press the ingredients toward the blade.
5. Strain and hold for service.

Mojito

Machine: *Vita-Prep® 3*
Container: *Aerating Container*
Yield: *1 serving*

1½ cups ice cubes

10–12 fresh mint leaves, plus more for garnish

2 ounces simple syrup

2 ounces fresh lime juice

2 ounces white rum

2 ounces club soda

1. Place ice in a highball glass and set aside.
2. Place mint, simple syrup, lime juice, and rum into the container in the order listed and secure the lid.
3. Select Variable 1.
4. Start machine and slowly increase to Variable 6.
5. Blend for 45 seconds, strain over highball glass.
6. Top with club soda and garnish with mint.

Orange Juice

Machine: *Vita-Prep® 3*
Container: *Aerating Container*
Yield: *2¾ cups*

100 ml water

3 oranges (350 g), peeled and quartered

1. Place all ingredients into the container in the order listed and secure the lid.
2. Select Variable 1.
3. Start machine and slowly increase to its highest speed.
4. Blend for 1 minute, using the tamper to press the ingredients toward the blade.
5. Strain and hold for service.

Contact Information / Información de Contacto

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For more information, contact your local foodservice distributor.

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