

Finally, A Boss That Flips Itself Off.



Get more done
without lifting a finger.
**The Vita-Mix® BarBoss®—
The Professional
Bartender's Blender.**



FOODSERVICE



START/STOP
TIMER

PULSE

barboss[™]
The Professional Bartender's Blender



FOODSERVICE

The Perfectly Blended Frozen Drink— Courtesy Of The BarBoss®

Scott's Colada Collision

rum	2 oz. / 60 ml
cream of coconut	3 oz. / 90 ml
pineapple	6 oz. / 180 ml
frozen ripe banana	1 medium
ice	16 oz. / 0.5 L

yield: two 12 oz. / 355 ml drinks

- Place all ingredients in the container in the order listed.
- Secure lid and set control dial to 15 seconds. Start blender.
- Blender will stop automatically after 15 seconds.

Garnish with a fresh pineapple and umbrella.

Want things to run a lot smoother at your bar? More powerful and built to last, the Vita-Mix BarBoss is certainly the answer to making any bartender's job easier. A daiquiri to die for. The perfect piña colada. A frozen mocha latte to flip over. Vita-Mix has taken the guesswork out of creating the perfect blended drink.



Drinks made in a BarBoss (left) are thoroughly blended to a fine consistency not just stirred like others (right). You can actually see the difference!



Precision-hardened stainless steel blade has enough torque to crush almost 64 oz. / 2.0 L of cubed ice in three seconds.



It's so easy! Put your ingredients in, set the timer and walk away. The blender stops automatically.



The BarBoss® handles capacities from 4 oz. / 125 ml to a full container with no compromise in consistency.



Clear, durable, polycarbonate container has a patented design that pulls ingredients down into the blades.



Flexible 2-piece thermoplastic lid has a removable plug that allows you to add ingredients while the BarBoss is blending.



Available with stackable 48 oz. / 1.4 L polycarbonate containers that stack as high as you want to save your valuable counter space.



3-year warranty against defects in parts and workmanship which includes a 1-year service contract.

Other warranties apply outside the United States and Canada.



Available with
Stackable 48 oz. / 1.4 L

Available with
64 oz. / 2.0 L

BarBoss® Ordering Information

ITEM#	MODEL#	DESCRIPTION	CASE PACK EACH	SHIP lbs. / kg	CASE ft. ³ / m ³
5028	VM0100A	BarBoss with 64 oz. / 2.0 L polycarbonate container, 120 VAC , 50 / 60 Hz., 11.5 Amps	1	13 / 5.9	1.5 / 0.04
5029	VM0100A	BarBoss with 48 oz. / 1.4 L polycarbonate container, 120 VAC , 50 / 60 Hz., 11.5 Amps	1	13 / 5.9	1.5 / 0.04
10048	VM0127	BarBoss with 2.0 L / 64 oz. polycarbonate container, 220-240 VAC , 50 / 60 Hz., 750-850 Watts	1	13 / 5.9	1.5 / 0.04
10049	VM0127	BarBoss with 1.4 L / 48 oz. polycarbonate container, 220-240 VAC , 50 / 60 Hz., 750-850 Watts	1	13 / 5.9	1.5 / 0.04
10056	VM0100C	BarBoss with 2.0 L / 64 oz. polycarbonate container, 120 VAC EMC , 50 / 60 Hz., 11.5 Amps	1	13 / 5.9	1.5 / 0.04
10057	VM0100C	BarBoss with 1.4 L / 48 oz. polycarbonate container, 120 VAC EMC , 50 / 60 Hz., 11.5 Amps	1	13 / 5.9	1.5 / 0.04
10058	VM0110A	BarBoss with 2.0 L / 64 oz. polycarbonate container, 100 VAC , 50 / 60 Hz., 900 Watts	1	13 / 5.9	1.5 / 0.04
10059	VM0110A	BarBoss with 1.4 L / 48 oz. polycarbonate container, 100 VAC , 50 / 60 Hz., 900 Watts	1	13 / 5.9	1.5 / 0.04

barboss

The Professional Bartender's Blender

BarBoss® Specifications

- 37,000 RPM bare motor speed
- **Dimensions:**
64 ounce / 2.0 liter container:
 8" wide x 9" deep x 20" high
 20.3 cm wide x 22.9 cm deep x 51 cm high
48 ounce / 1.4 liter container:
 8" wide x 9" deep x 17.5" high
 20.3 cm wide x 22.9 cm deep x 44 cm high

WHEN APPLICABLE: NSF cUL US LISTED CE N

US and Canada Phone 1-800-437-4654 Fax 440-235-9670 E-mail foodservice@vitamix.com

All other countries +1 440-782-2450 +1 440-782-2220 international@vitamix.com

To see the complete line of Vita-Mix products, visit our web site:
www.vitamix.com/foodservice

For more information, contact your local foodservice dealer.

Vita-Mix® Corporation Foodservice Division
 8615 Usher Road, Cleveland, Ohio 44138-2103 USA

