

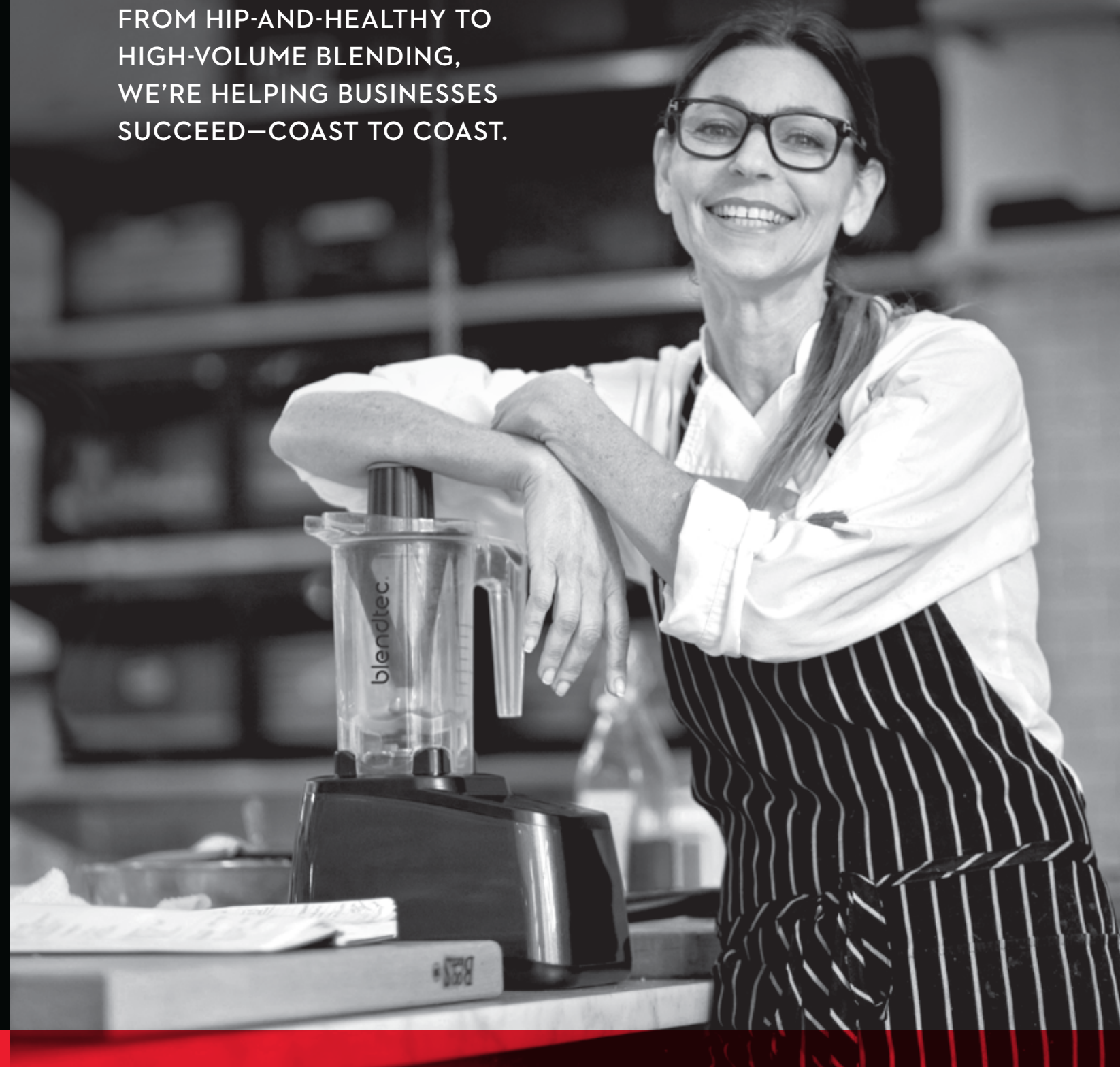


## STEALTH 875™

Industry-leading power and cutting-edge noise suppression combine to bring you the quietest, most advanced commercial blender ever made.  
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# blendtec®. NATION

FROM HIP-AND-HEALTHY TO  
HIGH-VOLUME BLENDING,  
WE'RE HELPING BUSINESSES  
SUCCEED—COAST TO COAST.



**blendtec®**  
THE WORLD'S MOST ADVANCED BLENDER™

**blendtec®**

## • WEST COAST •



**MATTHEW KENNEY**

Founder, Matthew Kenney Culinary Academy, Raw Food Author  
Santa Monica, California



### “BLENDTEC HAS FEATURES OTHER BLENDERS DON'T,

*which gets everything done faster. And great customer service. We've only had one blender ever need repair. Blendtec immediately sent us a replacement. That's the kind of company we want to align with.”*



## MATTHEW KENNEY CULINARY

*Running a raw food school takes blenders with raw power.*

The quintessential Southern California city of Santa Monica is the perfect spot for Matthew Kenney Culinary, the nation's first and only Raw and Living Foods educational center.

Matthew Kenney, the school's founder, is the world's leading raw food chef, best-selling author, and award-winning restaurateur. Students from all over the world come to his culinary school to master the art of raw food preparation, much of which is done using Blendtec blenders.

“The Blendtec is the number one tool we use in the kitchen for raw food preparation,” says Matthew. “It's used multiple times every day for almost every recipe we create.”

### THE SECRET INGREDIENT TO IMPROVED NUTRITION

Raw food preparation frequently utilizes heavy nuts, seeds, and greens that are difficult to blend. Ensuring these ingredients are fully blended is not only necessary for each dish's taste and texture, but for its nutritional value as well.

“Blending is an integral part of assimilating the food properly,” he explains. “It provides the ability to emulsify and combine flavors to really intensify nutrition and improve digestibility.”

### POWER AND DURABILITY—A RECIPE FOR SUCCESS

Blendtec motors not only have the power needed to fully blend raw ingredients, but the durability as well. When the prominent blender brand they had previously used quickly began to break down under intense use, and the company didn't stand behind their product, Matthew switched to Blendtec. The difference was immediately apparent.

“The blenders are extremely durable and the company has been highly responsive. Blendtec is a company you can count on for great customer service” he says.

## PLANET SMOOTHIE

*Out-of-this-world success requires stellar blending performance.*

With a stampede of nearly a million people coming and going each day, Penn Station is the busiest transit hub in the country. In the heart of this chaos sits Planet Smoothie, one of the busiest smoothie shops in Manhattan.

From 6 am to midnight, seven days a week, the shop's Blendtec Stealth blenders run nonstop, churning out thousands of smoothies and drinks each day. “Without these blenders, I wouldn't be able to have my store,” says owner Nikki Kaplan.

### HIGH VOLUME DEMANDS HIGH PERFORMANCE

Nikki's clientele is diverse, ranging from commuters to tourists to fitness enthusiasts, but they each have one thing in common—they're all in a hurry.

Because of this, blender reliability and speed are critical to Planet Smoothie. The large number of customers and unforgiving time restraints require blenders that can hold up to the high volume without ever skipping a beat.

“We first used a different brand of high-speed blender, but they couldn't hold up,” Nikki explains. “When we switched to Blendtec, we were surprised by the number of cycles we were able to get from each blender without any problems.”

### THE BLENDTEC FAMILY

Today, Nikki's ability to rely on Blendtec for quality and support has developed into a valuable partnership that has become “like a family” to her and her team.

“This Planet Smoothie is my baby,” she says. “I've put blood, sweat and tears into this place. And I want nothing but the best to come out of it. With Blendtec, we're able to thrive.”

*For more on these stories visit: [www.youtube.com/user/blendtec](http://www.youtube.com/user/blendtec)*

## • EAST COAST •



**NIKKI KAPLAN**

Owner/Operator, Planet Smoothie at Penn Station  
New York, New York



### “WE BEAT THESE MACHINES UP.

*We're blending thousands and thousands of smoothies and drinks a day. Blendtec machines are the only blenders that allow us to output such a high volume and consistently provide a completely smooth product.”*