

Vita-Mix<sup>®</sup> Corporation

Use and Care Manual

Read and Save These Instructions

# **XL<sup>™</sup> VARIABLE SPEED LARGE CAPACITY BLENDER**



**FOODSERVICE**

# Important Safeguards

1. Read all instructions.
2. To protect against risk of electrical shock, do not put motor base in water or other liquid.
3. Close adult supervision is necessary when machine is used by or near children.
4. Unplug the power cord from the wall outlet when the Vita-Mix® machine is not in use, before disassembling, when putting on or taking off parts, and before cleaning, other than washing the container.
5. Never contact moving parts, especially the blades.
6. Do not operate any machine that malfunctions, has a damaged cord or plug, has been dropped, or is damaged in any manner. If you purchased your equipment in the United States, Canada, Mexico, Puerto Rico, or Guam, call **Vita-Mix Technical Support, 800-886-5235** for examination, repair, possible replacement, or electrical or mechanical adjustment. For all other countries, please contact your local Authorized Vita-Mix Distributor, or contact the Vita-Mix International Division by telephone (+1.440.782.2450) or email (international@vitamix.com) to locate a distributor near you.
7. Do not use attachments not recommended or sold by Vita-Mix Corporation. Doing so will void the warranty. **Alteration or modification of this product in any form is not recommended as such may result in bodily injury.**
8. **Do not use outdoors.**
9. Do not let the power cord hang over edge of table or counter.
10. Do not place the machine on or near a hot gas or electrical burner, in a heated oven, or allow machine to touch hot surfaces. External heat sources can damage the machine.
11. Keep hands and utensils out of container while motor is running to prevent the possibility of severe personal injury and/or damage to the Vita-Mix machine. A rubber spatula may be used, but only when the Vita-Mix machine is not running. The Vita-Mix accelerator tool may be used with the two-piece lid in place while the motor is running.
12. **WARNING: Blade is sharp. Handle carefully.**
  - Never try to remove blade while container is sitting on the motor base.
  - Do not operate with loose, nicked or damaged blade – replace immediately.
  - To reduce the risk of personal injury, never place blade assembly on motor base without blender container properly attached.
13. The maximum normal load is equivalent to the ounces (liters) listed on the container, i.e., 64 oz. / 2.0 L.
14. Container should not be more than 2/3 full when the accelerator tool is left in place while blending. Do not exceed 30 seconds of continuous blending while accelerator tool is in place.
15. **CAUTION:** Cooling problems resulting in thermal shut-off and eventual motor damage may result if machine is operated in sound chambers other than those approved by Vita-Mix.

# Important Safeguards

16. When making nut butters or oil based foods, do not process for more than one minute after mixture starts circulating. Overprocessing can cause dangerous overheating as well as damage the container.
  17. Always operate the Vita-Mix machine with a lid in place.
  18. **WARNING:** When processing hot liquids:
    - The two-part latching lid must be securely in place. This allows steam to escape naturally and will prevent the lid from coming off when the machine is turned on.
    - Do not start on HIGH speed or the highest speed setting. Always start hot liquids on LOW speed or the lowest setting, then increase speed as the machine is running.
    - Use caution with hot liquids. Spraying from under the lid plug can occur, or escaping steam may cause scalding.
- WARNING:** When pouring hot liquids and mixtures:
- Be sure the container has the protective sure-grip hand guard.
  - Wear long sleeves and gloves for protection.
19. **CAUTION:** Turn power OFF or unplug the machine before touching movable parts. Shut OFF power switch at night or whenever machine will be left unattended.

## Save These Safety Instructions

The Vita-Mix blender's U.S. power cord comes equipped with a three-prong (grounding) plug which mates with a standard three-prong wall outlet (Figure A). **This cord will vary for countries outside the United States.**

Adapters (Figure B) are available for two-prong outlets. Do not cut or remove the third (ground) prong from the plug or power cord.

Consult your electrician if you are not sure if the wall outlet is grounded through the building wiring. With a properly grounded two-prong wall outlet, ground the machine by attaching the tab on the adapter to the wall outlet cover by means of the screw in the center of the cover (Figure B).

### **WARNINGS!**



**THREE-PRONG ADAPTERS ARE NOT TO BE USED IN CANADA.**

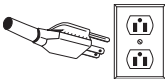


Figure A

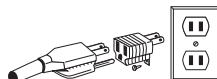
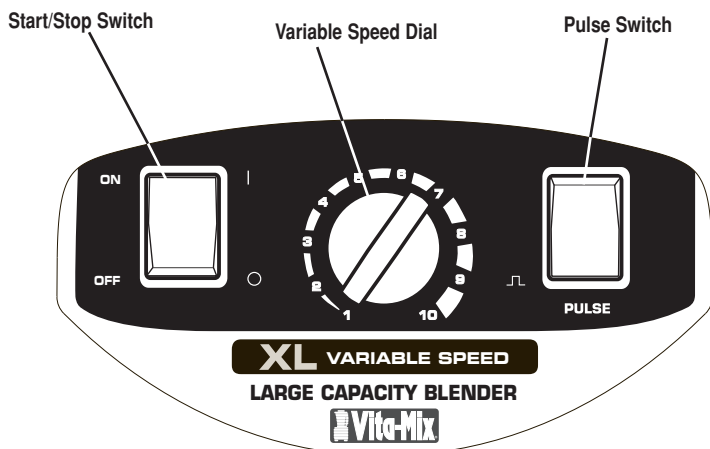


Figure B

### **IMPORTANT NOTES!**

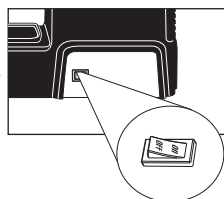
The instructions appearing in this Use and Care Manual cannot cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

# CONTROL PANEL



## ***XL™ – Variable Speed***

**ON/OFF Switch.** Located on the side of the machine, the ON/OFF switch controls the power to the machine. While plugged in, switch to ON to ready the machine for blending. Shut OFF the power switch at night or whenever the machine will be left unattended.



**START/STOP Switch** – The START/STOP switch is located on the left side of the control panel when facing the machine. Activate the machine by depressing the top of the switch button to start (↔), and stop the machine by depressing the bottom of the switch to stop (⊙). The START/STOP switch will activate the blades at the selected variable speed dial setting.

**VARIABLE SPEED DIAL** – Allows the user to select continuously variable motor speeds ranging from 1,500 rpm to 28,000 rpm.

**PULSE Switch** – Pulse switch can only be used when the START/STOP switch is in the stopped or the (⊙) position. The pulse switch can be used to quickly refresh product in the container by depressing the switch and holding down as long as needed. When activated, the pulse switch operates the machine at the selected variable speed dial setting.

## ***IMPORTANT NOTES!***

**Cleaning:** Switches may become sticky from use. Unplug the machine and use a wet cloth, moistened with water and a mild detergent, to clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under switch. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch.

**WARNING:** When the machine is not in use, turn the ON/OFF Switch to OFF, or unplug the machine from the outlet.

# BLENDING TIPS

1. If your ingredients freeze up, try reducing the amount of ice. Compared to other blenders, you do not need as much ice to make an equally frozen drink in an XL™ Blender.
2. Place liquids and soft foods in your container first. Hard items and ice should be placed last.
3. Whole, hard or frozen ingredients should be small. Solid frozen fruit is extremely difficult to blend. For best results, use semi-frozen fruit. Using same-size batches of semi-frozen fruit and ice will keep your drinks consistent. If you notice chunks, reevaluate the batch size.
4. When creating recipes, always allow for enough liquid to ease the blending process. For recipes with minimal liquid, use the VARIABLE SPEED DIAL to run the machine on its lowest setting until it is processing smoothly.
5. When using the Extra Large Capacity container, both hands should be used when pouring. Slide one hand under the spout and use the other hand to hold the handle (Figure A).
6. When blending hot product be sure to use the container with the protective sure-grip hand guard (Figure A). Gloves and long sleeves should be worn when pouring.

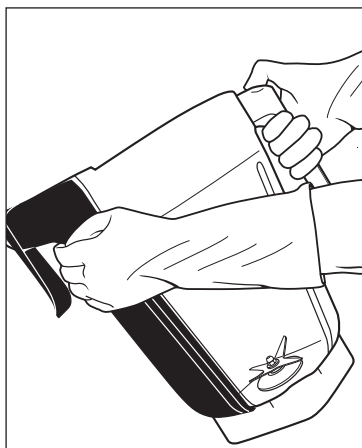


FIGURE A

## **IMPORTANT NOTES!**

- Check your blades daily. If you find something is loose, nicked or missing, replace the blade assembly before use (see page 19). Do not tighten hex-headed screw (on top of blade assembly). If loose, replace blade assembly.
- The instructions appearing in this Use and Care Manual cannot cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

# LID ASSEMBLY

## **Two-Piece Accelerator Tool Lid**

64 oz. / 2.0 L Advance Container

- To secure lid, place on top of container and gently press down until lid snaps into place, making sure the latches are secured around the top of the container rim.
- To remove a fully latched lid, lift one of the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.
- The lid plug can be removed when using the accelerator tool or adding ingredients.

To secure lid plug, rotate it so one tab locks between the notches on top of rubber lid

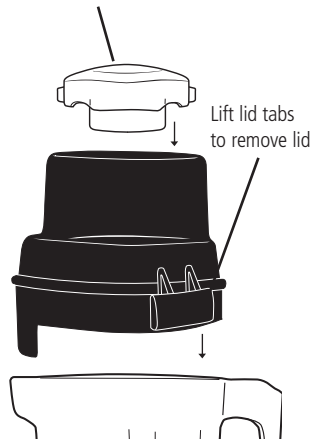


FIGURE B

## **Two-Piece Lid (optional)**

64 oz. / 2.0 L Advance Container

The two-piece lid is easy to clean and easy to put on, take off and seal.

- To secure lid, place on top of container and gently press down until lid snaps into place, making sure the latches are secured around the top of the container rim.
- To remove a fully latched lid, lift one of the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.
- **DO NOT USE WITH ACCELERATOR TOOL**

To secure lid plug, rotate it so one tab locks between the notches on top of rubber lid

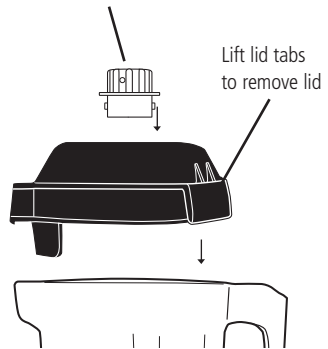


FIGURE A

## **IMPORTANT NOTES!**

### **Containers:**

- *XL™ Blenders are optimized for use with the Vita-Mix 1.5 gal. / 5.7 L & Advance 64 oz. / 2.0 L containers. Use of other Vita-Mix **standard** containers (64 oz. / 2.0 L, 48 oz. / 1.5 L, or compact 32 oz. / 0.9 L) are not compatible. Call Vita-Mix Customer Service or your distributor for more information.*

### **Lids:**

- *To make new lids easier to insert and remove, rub a light coating of cooking oil around the rim where it seals. Place it in a container for several minutes, remove and lightly wipe oil off lid.*

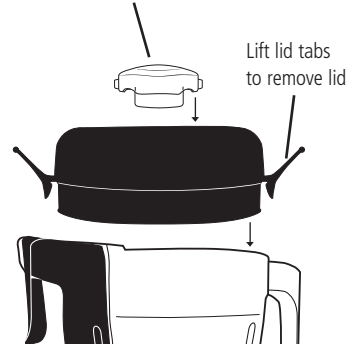
## ***Two-Piece Lid***

### **1.5 gal. / 5.7 L Extra Large Container**

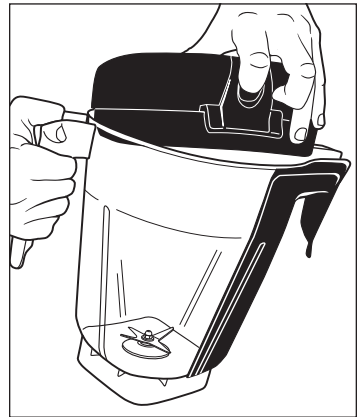
The two-piece lid is easy to clean, easy to put on, take off and seal.

- To secure lid, place on top of container and gently press down until lid snaps into place, making sure the latches are secured around the top of the container rim.
- To remove a fully latched lid, lift one of the two tabs and pull upward and off (Figure D).
- Twist the center lid plug to fasten or remove.
- The lid plug can be removed when using the accelerator tool or adding ingredients.

To secure lid plug, rotate it so one tab locks between the notches on top of rubber lid



**FIGURE C**



**FIGURE D**

# GENERAL INSTRUCTIONS

## **WARNINGS!**

- When the machine is not in use, unplug the machine from the outlet.
  - If you detect a change in the sound of the machine or if a hard or foreign object comes into contact with the blades, do not serve the contents. Inspect your blade assembly for loose, nicked or missing parts. If parts are loose, missing, or nicked, replace with new blade assembly. (See page 19.)
- When processing **hot** liquids always:
- Use caution; escaping steam or splashes may scald
  - Lock the lid. This will prevent the lid from blowing off when the machine is activated.
  - Start on VARIABLE SPEED #1 and quickly increase to #10. Never start on the highest speed when blending hot ingredients.

## ***XL™ Blender Instructions***

1. Place liquids and soft foods in the container first. Placing wet ingredients towards the blades helps to start the vortex that allows the other ingredients to be pulled into the blades. Although not necessary for processing, cutting or breaking food into smaller pieces (1 to 3 in. / 3 to 8 cm) allows for more precise measuring of ingredients. Thawed or partially-thawed fruit is recommended. The highest speed is recommended for heavy-duty blending.
2. Set the container on the motor base by aligning it over the centering pad anchored to the base. **(Motor must be completely stopped before positioning container.)** Containers are not to be used for hard, dry materials. Avoid running your machine with the container empty.
3. Always use a lid when blending. If blending hot ingredients, the lid must be securely latched in place. **When processing hot liquids, DO NOT use a non-latching or one-piece lid.**
4. To achieve the best blend, always make sure you fill the 1.5 gal. / 5.7 L container to the 48 oz. / 1.4 L level or higher with ingredients. If finished volume is less than 48 oz. / 1.4 L, use the Advanced container.
5. Plug the machine into the nearest outlet (if unplugged).
6. Select the desired speed. It is recommended to start on variable speed #1 and slowly work the variable speed dial to attain the desired blend consistency.
  - 6a. To prevent possible splashing, lightly rest your hand on the lid while turning the machine on (except when processing hot liquids or mixtures).
  - 6b. Until you become accustomed to the speed, watch your mixture carefully to avoid over-blending.
  - 6c. The lower the speed, the coarser the blend. The higher the speed, the finer the blend. In order to avoid over processing, always start at the lowest variable speed and work your way up.
  - 6d. If during blending, the mixture seems too thick, remove the lid plug and slowly add liquid through the lid opening while processing.



7. Set the ON/OFF switch to ON.
8. When blending hard to blend mixtures such as dips and spreads, or mixtures using frozen ingredients, use the accelerator tool (see page 11) to help ingredients flow into the blades. Continuously moving the tool around in a circular motion during blending will help eliminate air pockets and encourage an even blend.
9. After the blender has been stopped, wait until the blade comes to a complete stop before removing the lid or container from the motor base.
10. **To use the PULSE switch:** Turn the dial to the desired variable speed. With the container on the motor base, depress the pulse switch. Release the switch to stop the motor. Repeat multiple times until mixture is blended to desired consistency.
11. Unplug the machine when not in use.

### ***Maintenance Tips:***

- **Never bang the container against a surface to loosen the ingredients.** Remove the container from the base and use a rubber spatula to remove thick mixtures from the bottom of your container.
- **Never shake or rattle a container while in use.**
- **Never remove the container before the machine has come to a complete stop.**
- **Never start the motor before the container is in place.**

### ***IMPORTANT NOTES!***

- *The automatic overload protection shuts the motor off when the **resettable circuit breaker** pops out. It does so to protect the motor from overheating. If the motor shuts off, it could be due to:
  - Recipe being too thick
  - Recipe having too many ingredients in it
  - Recipe was being processed too long at too low a speed*
- *The machine may stop working if it is overloaded on low speed. Reset the machine by turning power off for 30 seconds.*

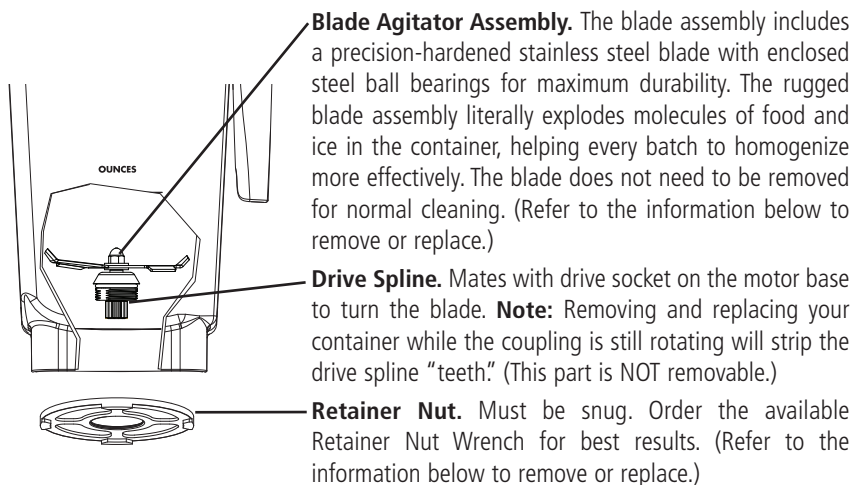
**• THERMAL PROTECTOR:** *The thermal protector may shut the motor off to protect it from overheating. To restart, wait for motor to cool down with the power off (up to 45 minutes). Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) To speed up the process, try circulating the air with a vacuum or fan aimed at the bottom of the base. When the thermal protector shuts the motor off, review your processing techniques and your instructions. Your recipes may be too thick or have too much material in them. If the motor seems to be overheating but the thermal overload protector has not turned the machine off, stop the machine and remove the container from the base. Turn the machine ON and let the machine run for 20 seconds. Repeat this step 3 times for a total of 1 minute. Be careful never to touch any moving parts while in use.*

# BLADE ASSEMBLY

## **WARNINGS!**

**Never** use a blade assembly with loose, damaged, nicked, or missing components.

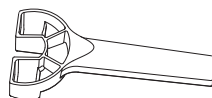
**Caution:** Do not remove blades or blade assembly unless absolutely necessary! Never attempt to take the blade assembly itself apart. This will void the warranty.



## Removing Blade Assembly

At times, it may be necessary to give your blades additional cleaning. An easy-to-use blade assembly removal wrench (Item #15596) may be purchased through your Vita-Mix Distributor.

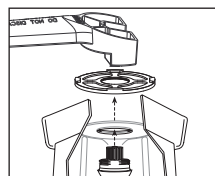
Turn the container upside down and grip firmly. Insert retainer nut wrench in groove of retainer nut and rotate counterclockwise to loosen. Then grip blades with a cloth and remove retainer nut by hand.



RETAINER NUT WRENCH

## Replacing Blade Assembly

With the container upside down, grip blades with cloth, insert into the container bottom and align with flat sides of container opening. Place retainer nut on and hand tighten. Last, carefully turn clockwise until secure, using wrench. **Do not force.** If it is not tight enough, you will notice increased container noise.



Retainer Nut Wrench in use.

# ACCELERATOR TOOL

## **WARNINGS!**

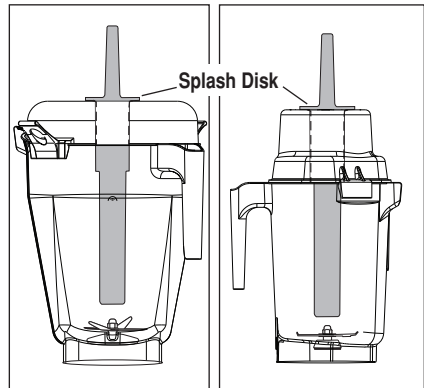
### **When processing hot liquids or mixtures:**

- The two-part latching lid must be securely locked in place. **DO NOT** use the one piece lid or a non-latching lid. This allows steam to escape naturally and will prevent the lid from coming off when the machine is turned on.
  - Do not start processing hot liquids on HIGH speed. Always start processing hot liquids on LOW speed, then switch to HIGH speed while the machine is running.
  - Use caution with hot liquids. Liquids may spray from under the lid plug or escaping steam may cause scalding.
- DO NOT** force the accelerator tool into the container. Excessive force may cause the accelerator tool to extend too far into the container and may cause damage to the blades.
- DO NOT** use the older accelerator tool that has a straight and smooth surface and no "step." Use of the older model may cause damage to the blades.

The accelerator tool prevents an air bubble from forming while blending and allows for the processing of very thick and/or difficult-to-process frozen mixtures. While the machine is running, use the accelerator tool to push ingredients into the blades.

Using the Accelerator Tool:

- If thick mixtures stop circulating, you may have trapped an air bubble. Insert the accelerator tool through the lid and stir to release it.
- Use it only with the lid locked in place and lid plug removed.
- The splash disk (near the top of the accelerator tool) and lid prevent the accelerator tool from hitting the blades.
- The container should not be more than 2/3 full when the accelerator tool is used.
- Do not use the accelerator tool for more than 30 consecutive seconds (to avoid overheating).
- Holding the accelerator tool straight should allow extra-thick ingredients to circulate. If not, point the accelerator tool toward the side or corner of the container.



# CARING FOR YOUR MACHINE

## Care Note

To ensure that you get the longest possible life from your Vita-Mix® machine, we recommend the following products, when used as directed by the supplier:

### CLEANING PRODUCTS

Solid Supra, Solid Power, . . . . .

Guardian Acclaim, Solid Guardian Plus,

Solid Super Impact, Solid Insure

Diverpak . . . . .

Eclipse H2, Liqui-Safe L7

Acclean . . . . .

Poly-Brite

Glow MB-1 . . . . .

Lustre NC-25

Lustre Plus

PSRA 41-D, PSRA 41-E, . . . . .

Liqui-Ware 1, Liqui-Ware MC

D-Flex, Sur-Met

### SUPPLIERS IN USA

**Ecolab, Inc.**, St. Paul, MN

800-352-5326

www.ecolab.com

**Diversey**, Livonia, MI

800-521-8140

### Klenzade Products

Division of Ecolab

St. Paul, MN; 612-293-2165

### Wesmar Company, Inc.

Seattle, WA

206-783-5344; www.wesmar.com

### Anderson Chemical Co.

Litchfield, MN

800-366-2477

www.andersonchemical.com

### SUPPLIERS IN USA

**Ecolab, Inc.**, St. Paul, MN

800-352-5326; www.ecolab.com

### SUPPLIERS IN USA

**Diversey**, Livonia, MI

800-521-8140

### RINSE AIDS

Solid Rinse Dry, Solid Brilliance, . . . . .

Jet Dry, Rinse Dry

### DESTAINER

NuWare. . . . .

## IMPORTANT NOTES!

**CLEANING PRODUCTS:** Do not use abrasive cleaning agents or concentrated bleach when cleaning. Use the cleaning products and rinse aids specifically recommended by Vita-Mix.

**CLEANING:** Switches may become sticky from use. Unplug the machine and use a wet cloth, moistened with water and a mild detergent, to clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under switch. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch. Dry with a soft cotton cloth.

**CONTAINER:** Do not let mixtures, liquids and food products dry in the container. Rinse throughout use. Dry product may lock around the blade and weaken/tear the bearings seal when restarted. Do not place containers in the freezer. Extremely low temperature combined with hot ingredients and/or the immediate rapid action of the blade may crack the container. Follow the cleaning instructions on page 13.

## **Motor Base/Control Panel**

1. **Unplug the power cord.**
2. Gently wash the outside surface with a damp soft cotton cloth moistened with a mild solution of warm water and nonabrasive detergent or nonabrasive liquid spray cleaner. **NEVER IMMERSE MOTOR BASE IN WATER OR OTHER LIQUID.**
3. Thoroughly clean switches so that they work freely. They may become sticky from use. Unplug the machine and use a wet cloth, moistened with water\* and a mild detergent, to clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under switch. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch.
4. Dry with a soft cotton cloth.

## **Lid**

Separate the lid and plug. Wash in warm soapy water. Rinse clean under running water and dry. Reassemble before use. (See page 6.)

## **Container**

1. To Clean: Fill container 1/4 full with warm (110°F/43°C) water and add a couple drops of liquid dishwashing detergent. \*\* Return container to motor base and firmly position the two-piece lid. Run machine for 30 seconds. Empty container. Repeat this step.
2. To Rinse: Fill container 3/4 full with warm (110°F/43°C) water – do not add soap. Return container to motor base and firmly position the two-piece lid. Run machine for 30 seconds. Empty container.
3. If any solid residue remains, remove the blade assembly (see page 8) and wash all container parts in warm soapy water. Rinse and drain. Reassemble before next step. Do not soak the blade assembly.
4. To Sanitize: If all solid residue is gone after step 2 or after completion of step 3, fill container 3/4 full with a sanitizing solution mix. \*\*\* Return container to motor base and firmly position the two-piece lid. Run machine on a high speed for 30 seconds. Turn machine off and allow mixture to stand in the container for an additional 1-1/2 minutes. Pour out sanitizing solution mixture.
5. Return container to motor base and run machine empty for an additional 5 seconds. Do not rinse after sanitizing. Allow container to air dry.

## **IMPORTANT NOTES!**

\* Be sure to wring excess water out of cloth or sponge when cleaning around the controls or any electrical part.

\*\* To prolong container life, Vita-Mix recommends using soaps with a low Ph balance, such as a liquid dishwashing detergent (Ivory Liquid®).

\*\*\* Recommended sanitizing solution: 1.5 tsp. / 7.4 ml institutional or household bleach in 2 qt. / 2.0 Ltr. water.

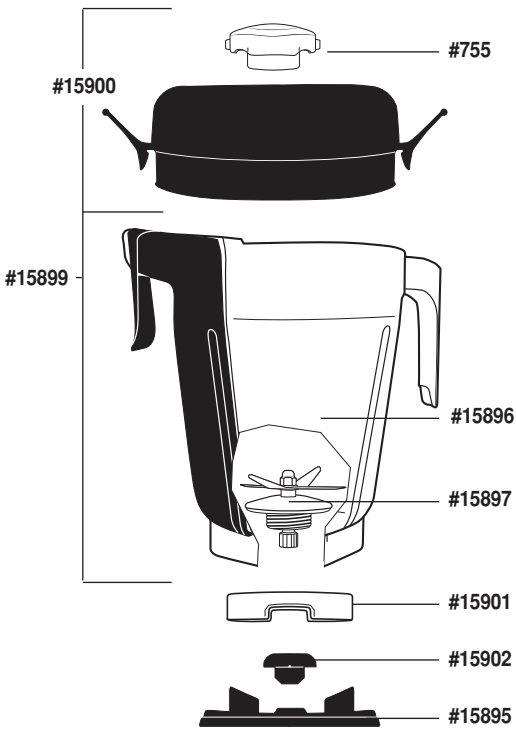
# PARTS LIST

## ***XL™ Blender***

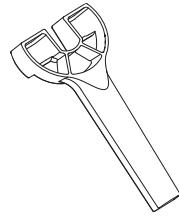
<b>Item #</b>	<b>Part</b>
#15900	Lid and plug for 1.5 gal. / 5.7 L Large Capacity Container
#15899	1.5 gal. / 5.7 L Large Capacity Container, blade assembly & lid assembly
#15896	1.5 gal. / 5.7 L Large Capacity Container only
#15897	XL blade agitator assembly for Large Capacity Container
#15901	XP retainer nut for Large Capacity Container
#15892	Accelerator Tool Lid and plug for 64 oz. / 2.0 L Advance Container
#15894	64 oz. / 2.0 L Advance Container, blade assembly & Accelerator Tool Lid assembly
#15893	64 oz. / 2.0 L Large Capacity Container only
#15941	XL Blade agitator assembly for Advance Container
#15942	XP retainer nut for Advance Container
#15902	Drive socket
#15895	XL Centering Pad
#755	Lid Plug for Large Capacity Container and Advance Container
#760	Accelerator Tool

### ***IMPORTANT NOTES!***

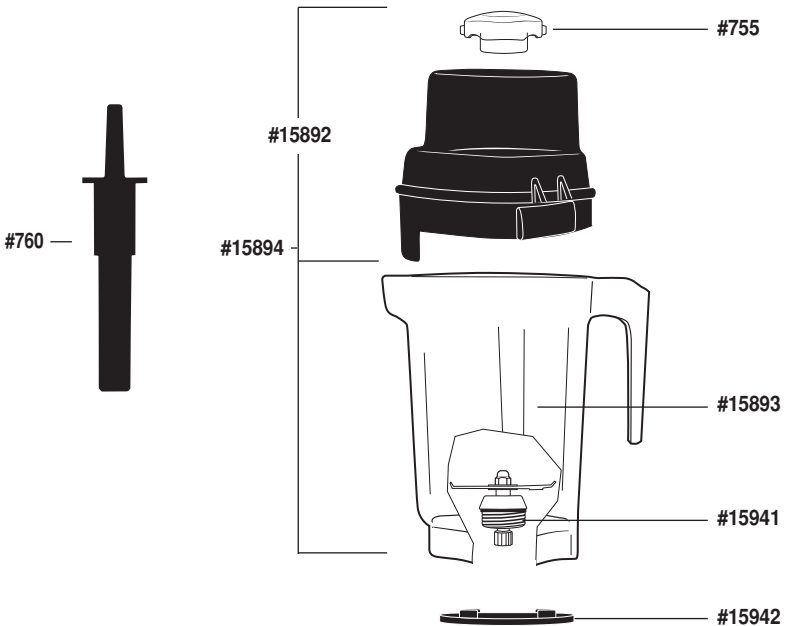
- *Outside the United States and Canada, your machine may come with a different container configuration. Contact your local Vita-Mix® Distributor for item numbers.*
- *Other than the drive socket, blade assembly and retainer nut, this machine is only serviceable and repairable by an authorized Vita-Mix service provider. Do not attempt to service or repair your machine on your own.*



**Items Sold Separately:**



#15596  
Retainer Nut Wrench



# TROUBLESHOOTING

## 1. Problem:

- Increased vibration
- Leaking from bottom of container
- Increased container noise

## Solution #1:

Check blade assembly for loose, damaged or nicked components and replace.

## Solution #2:

Tighten retainer nut with retainer nut wrench moving clockwise until it is snug. See page 10.

## 2. Problem:

- Machine will not run

## Solution #1:

Double-check to make sure power cord is firmly in power outlet.

## Solution #2:

Check to make sure the ON/OFF Switch is in the ON position. Check to make sure switches are clean and moving freely.

## Solution #3:

The thermal protector may have shut the machine off. Turn power off for up to 45 minutes to reset. **Note:** Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) Try circulating the air with a vacuum or fan aimed at the bottom of the motor base.

## 3. Problem:

- Loud noise from blade area
- Blades don't spin

## Solution #1:

Drive socket may be broken. Check for a fine crack down the center or worn teeth - replace with a new drive socket (Item #891). Instructions are included with part.

## Solution #2:

Blade bearings need to be replaced. Spin the blades using the drive spindle at the bottom of the container. If blades spin freely with no resistance, replace blade assembly. See page 10.

## Solution #3:

Drive spindle on the blade assembly may be worn. Check for worn teeth on the drive spindle of the blade assembly. Replace blade assembly. See page 10.



**4. Problem:**

- Loud grinding noise from the blender motor

**Solution:**

Motor bearings need to be replaced. Call Vita-Mix® Customer Service.

**5. Problem:**

- Machine is running irregularly
- Machine starts by itself
- Machine was turned off for a period of time and turned on, but there is no power
- Machine did not work right out of the box

**Solution #1:**

Try plugging the machine into a new outlet.

**Solution #2:**

Call Vita-Mix Customer Service.

***Cooling the Motor:***

Machine may stop working if it is overloaded on low speed. Reset by turning power off for up to 30 seconds.

If you cannot fix your machine with these suggestions, technical help is available by calling **Vita-Mix Technical Support, 800-886-5235**. If outside the United States and Canada, contact your local Vita-Mix Distributor or telephone the Vita-Mix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor in your country.

***IMPORTANT NOTES!*** .....

- *The automatic overload protection shuts the motor off when the **resettable circuit breaker** pops out. It does so to protect the motor from overheating. If the motor shuts off, it could be do to:*
  - *Recipe being too thick*
  - *Recipe having too many ingredients in it.*
  - *Recipe was being processed too long at too low a speed*

***THERMAL PROTECTOR:*** *The thermal protector may shut the motor off to protect it from overheating. To restart, wait for motor to cool down with the power off (up to 45 minutes). Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) To speed up the process, try circulating the air with a vacuum or fan aimed at the bottom of the base. When the thermal protector shuts the motor off, review your processing techniques and your instructions. Your recipes may be too thick or have too much material in them. If the motor seems to be overheating but the thermal overload protector has not turned the machine off, stop the machine and remove the container from the base. Turn the machine ON and let the machine run for 20 seconds. Repeat this step 3 times for a total of 1 minute. Be careful never to touch any moving parts while in use.*

# WARRANTY

## **LIMITED WARRANTY**

In order to maximize the life and keep your Vita-Mix® product in good working order, it is important that you follow a few simple maintenance instructions:

1. Periodically inspect the drive socket and replace with the extra drive socket that is enclosed with your purchase. Additional replacement parts are available as needed by calling our Technical Service Department at 800-886-5235.
2. Manually rotate the blade bearing assembly to make sure it turns without hesitation.
3. Never run the machine without the centering pad properly placed on the base.

Vita-Mix Corporation (hereinafter "Vita-Mix") warrants to the original end-user (proof of purchase required) that this commercial Vita-Mix blender (hereinafter the "Equipment") is free from defects in material and workmanship for the warranty periods applicable to the Equipment as described herein and subject to the conditions set forth below.

### **Motor Base**

Vita-Mix warrants that:

- if the motor base fails within thirty (30) days from the date of purchase, Vita Mix will replace the motor base without charge.
- if the motor base fails after thirty (30) days but within one year from the date of purchase, due to a defect in materials or workmanship, Vita-Mix will assume the cost of all parts and labor necessary to repair the motor base.
- if the motor base fails after one year but within three (3) years from the date of purchase due to a defect in materials or workmanship, Vita-Mix will assume the cost of the parts deemed necessary to repair the base.

### **Container, Lid, Blade Assembly, Drive Socket and Sound Enclosure (if included)**

The container, lid, blade assembly, drive socket and where included a Vita-Mix manufactured sound enclosure, are warranted against defects in material and workmanship for one year from the date of purchase.

### **Conditions**

- The warranties contained herein run only to the original end-user and are not transferable. To make a warranty claim, proof of purchase may be required.
- The warranties contained herein do not cover normal wear-and-tear, abuse, misuse, negligent use, alteration of the base or container (or the sound enclosure), or exposure to extreme conditions. The warranties are only valid if the Equipment is used in accordance with this owners manual (which may also be accessed at [www.vitamix.com/foodservice](http://www.vitamix.com/foodservice)).
- Improper installation or ventilation in the case of the in-counter model of the Equipment, or placing the Equipment in a sound enclosure not manufactured by Vita-Mix will void the warranty.

- The warranty is void in the event that repairs to the Equipment are performed by someone other than Vita-Mix®, or an authorized Vita-Mix Service Center. Vita-Mix will not be responsible for the cost of any unauthorized repairs.
- The sole obligation of Vita-Mix under the warranties herein is to repair or replace the warranted part or parts as determined exclusively by Vita-Mix.

**In no event, whether based on contract, indemnity, warranty, tort (including negligence), strict liability or otherwise, shall Vita-Mix be liable for any special, indirect, incidental or consequential damages whatsoever including, without limitation, loss of profit or revenue. The above limited warranty is the exclusive remedy, and Vita-Mix hereby expressly disclaims all other warranties, express or implied, including the implied warranty of merchantability and the implied warranty of fitness for a particular purpose, and, without limiting the generality of the foregoing, the original end-user and Vita-Mix hereby expressly exclude, to the extent permitted by law, the application of any sale of goods legislation and the United Nations Convention on Contracts for the International Sale of Goods, as may be applicable.**

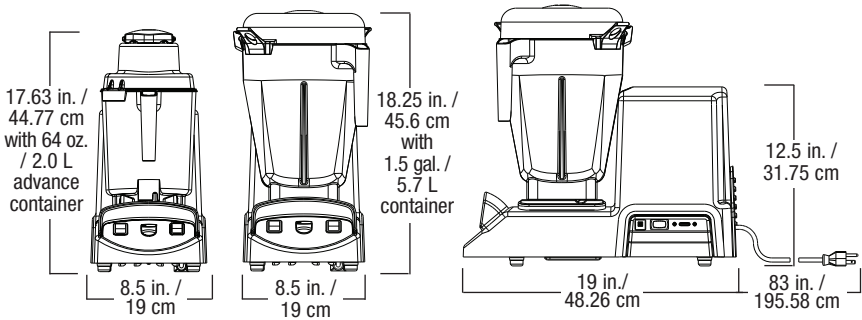
The foregoing constitutes the original end-user's sole remedy and the sole liability of Vita-Mix. No employee of Vita-Mix or any other person is authorized to make any warranty in addition to or amendment of the warranties made herein.

In the event your Vita-Mix blender needs service or repair covered by the terms of this warranty, please call the Vita-Mix Corporation for shipping instructions. For machines sold in the United States, call Vita-Mix Technical Support: 800-886-5235. If you live outside the United States, Canada or Latin America contact your local Vita-Mix Distributor, or telephone the Vita-Mix International Division at +1.440.782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor in your country.

Any item sent to Vita-Mix pursuant to the terms hereof must be sent in original or sufficient packaging. Customer is responsible for in-bound freight costs for warranty service. Do not return or send in products without the approval from Vita-Mix. All product returns must have the Return Authorization number clearly marked on the outside of the box. Any product that is sent to Vita-Mix without prior authorization or approval will be returned to the shipper's address "as is" without repair.

# SPECIFICATIONS

## Dimensions:



Overall motor base dimensions: 12.5 in. / 31.75 cm High x 8.5 in. / 21.59 cm  
Wide x 19 in. / 48.26 cm Deep

With 1.5 gal. / 5.7 L Container: 18.25 in. / 45.6 cm High

With 64 oz. / 2.0 L Advance Container: 17.63 in. / 44.77 cm High

Ship weight of machine: 50 lbs. / 22.7 kg

## Power Requirements:

Volts: 120 VAC

Amps: 15

Hz: 50/60

When applicable:



To see the complete line of Vita-Mix products,  
visit [www.vitamix.com/foodservice](http://www.vitamix.com/foodservice)



**VITA-MIX® CORPORATION**  
Foodservice Division

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