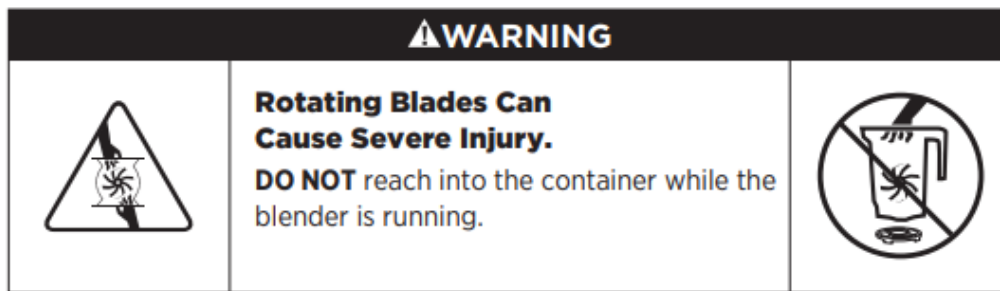


## Parts and Features



1. On/Off (I/O) Switch: The On/Off (I/O) (or Power) Switch is on the right-hand side of the blender base. The On/Off (I/O) Switch controls the power to the blender.
2. Control Panel: For more information, refer to Control Panel on Page 8.  
CAUTION: Lids and tampers are not interchangeable between different container styles, types and sizes. For more information, refer to Tamper on Page 10.
3. 64-oz. capacity container with 2-part lid:
  - Use the lid and lid plug when the blender is in operation
  - Never operate the blender without checking to make sure that the lid is securely locked in place.
  - Ounces, Milliliters and Cups are clearly marked.
  - Insert the lid plug through the lid and secure by turning clockwise.
  - Remove the lid plug only to use the tamper or add ingredients.
4. Tamper: Using the tamper maintains circulation by preventing air pockets from forming during blending.



#### **To Lock the Lid in Place:**

- Position the lid on the container with the lid flaps midway between the spout and the handle. Push the lid down onto the container until it locks into place. The lid must always be secured when processing, especially when blending hot liquids. Never operate the blender without checking to make sure that the lid is securely locked in place.

#### **To Remove the Lid:**

- Lift up on one lid flap, while holding the container securely.

#### **To Remove the Lid Plug:**

Rotate the lid plug counterclockwise from the “locked” to the “unlocked” position and lift out.

#### **Power Cord:**

- Your blender is equipped with a long power cord. Store the unused portion neatly underneath. Plastic cable retainers hold the cord securely. They are flexible and return to position after the cord is lifted out.

The blender motor is designed to be protected from overheating during use. This feature will shut off the motor. The motor will possibly emit a slight odor. Allow the blender to cool for 20-45 minutes before beginning another blending cycle.

#### **Tips to prevent “overloading” your Vitamix blender:**

- Only process Vitamix recipes when learning to use the blender
- Do not process recipes at lower speeds than those recommended
- Do not process recipes at higher speeds than those recommended
- Do not process recipes for longer than recommended
- Use your tamper to process thicker mixtures and keep ingredients moving around and through the blades

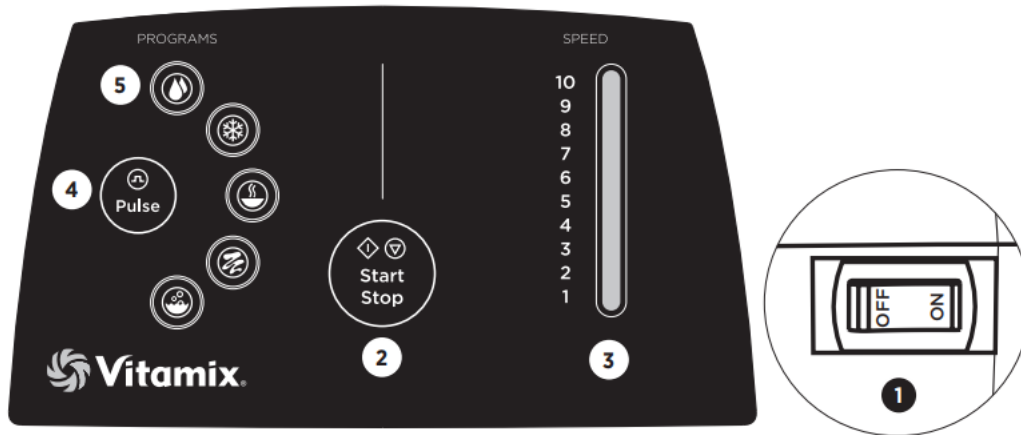
#### **Flashing Lights on Control Panel:**

- If you see the Pulse, LED 1 and LED 10 blink quickly, material is resting on a touch zone, causing the condition. Power the blender off (On/Off Switch), unplug the blender and clean the material off the control panel. After cleaning is complete, plug the blender in and turn the power back on (On/Off Switch) to continue blending.

## Maximum Continuous Run Time:

Maximum continuous allowed run time of any function of the blender is 10 minutes. The blender will shut down after 10 minutes of continual usage.

## Control Panel



### 1. On/Off (I)/(O) Switch:

The On/Off (I/O) Switch controls the power to the blender base. The On/Off (I/O) Switch is located on the right side of the blender base.

Move the On/Off (I/O) Switch to the Off (O) position:

- after each use
- at night
- whenever the blender is left unattended.

If the On/Off (I/O) Switch is moved to the Off (O) position to stop a program mid-cycle, wait 30 seconds for power to recycle and the timer to reset before moving the On/Off (I/O) Switch back to the On (I) position.

2. Start (⏏) / Stop (⏏) : Blending can be interrupted by pressing Start (⏏) / Stop (⏏) at any time. The blender will enter Standby mode if the control panel is not used after a period of time (after 30 seconds). To wake the blender from standby mode, press any button: Start (⏏) / Stop (⏏), one of the Programs or a Speed on the Variable Speed Selector.



3. Variable Speed Selector: The Variable Speed Selector is used to select a speed from 1 (low) to 10 (high).

4. Pulse (⏏): The blender will blend at 50% of high power when pressed.

5. Programs:: Press a program button to select a program for Smoothies (🔥), Frozen Desserts (❄️), Soup (🍲), Purées (🌀) or Cleaning (🧽).

## About the Blades

The wet-blade container comes as standard with the Vitamix blender. The blade is identified by a “W” for wet. This blade is used for most recipes. Additional containers with wet or dry blades may be purchased separately

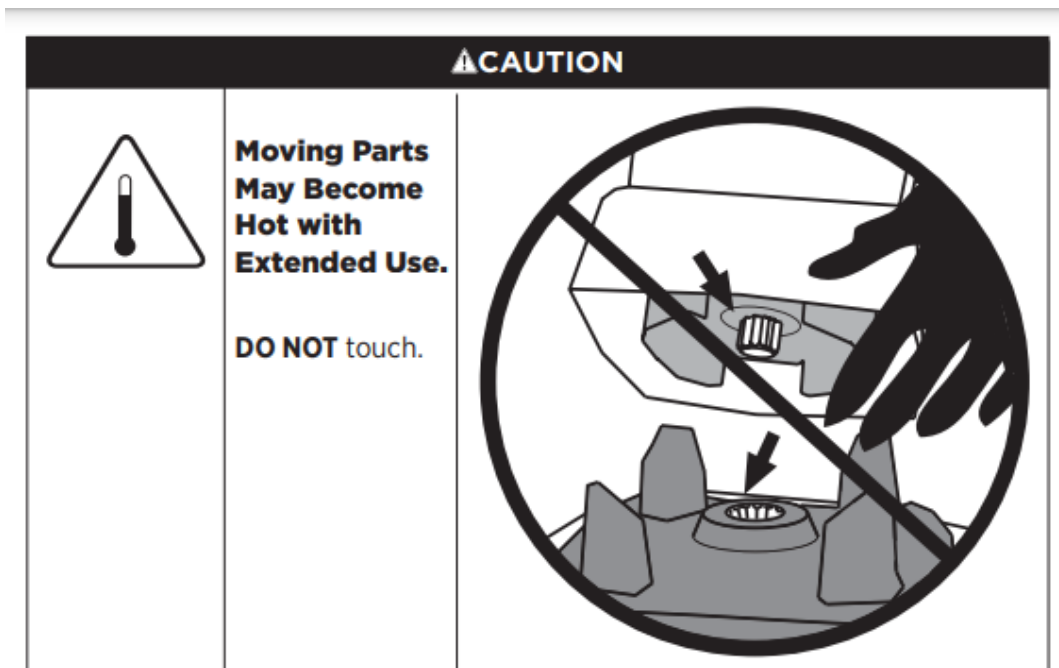
⚠ WARNING		
	<p><b>Rotating Blades Can Cause Severe Injury.</b></p> <p><b>DO NOT</b> reach into the container while the blender is running.</p>	



- Wet-Blade Container: Designed for processing liquids, including juice, frozen mixtures, sauces, soup, purées, batter, and for wet chopping. The wet blades can also process grain and knead dough, but they are not as efficient as the dry blades in this application. See instructions for dry container use.



- Dry-Blade Container: These blades are clearly marked “D” and are designed specifically for processing dry materials such as grain, cereal and coffee, and are also used for kneading bread dough. The dry blades CANNOT process liquids efficiently. If you prepare herbs on a regular basis, you may wish to purchase a separate dry-blade container.





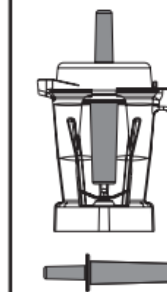
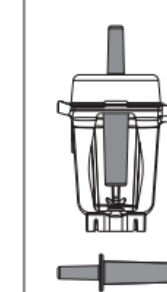
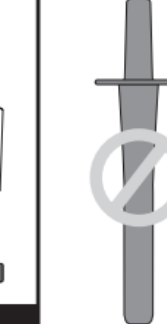
## Tamper

CAUTION: Rotating Blades Can Cause Damage. Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your blender.

### How to Determine the Tamper to be Used with Your Container

Before using a tamper during the blending process, verify that you have the correct tamper. Only use the tamper with the lid in place and the lid plug removed. If a tamper came with your blender and container at purchase, it is the correct tamper to use. If a tamper did not come with your container or you want to determine if a tamper that you already have can be used with your new container, please see the inspection steps and illustration below.

1. Place the lid on an empty container.
2. Remove the lid plug and insert the tamper. The tamper should fit easily into the opening. It should not come into contact with the blades no matter where you move the tamper inside the container
3. Visually inspect: IF THE TAMPER TOUCHES THE BLADES AT ANY ANGLE, DO NOT USE THE TAMPER WITH YOUR CONTAINER.
4. If you do not have the correct tamper for your container, contact Vitamix Household Customer Service at 1.800.848.2649 or 1.440.235.4840.

				
<b>64 oz. / 2,0 L (SHORT)</b>	<b>64 oz. / 2,0 L (TALL)</b>	<b>48 oz. / 1,4 L</b>	<b>32 oz. / 0,9 L</b>	
64 oz. / 2 L <b>Short</b> Container uses a tamper which is approx. 11 in. long.	64 oz. / 2 L <b>Tall</b> Container uses a tamper which is approx. 12-½ in. long.	48 oz. (1.4 L) and 32 oz. (0.9 L) Containers use a tamper which is approx. 9-¾ in. long.		A non-step tamper must not be used with any of the containers.

## How to Use the Tamper

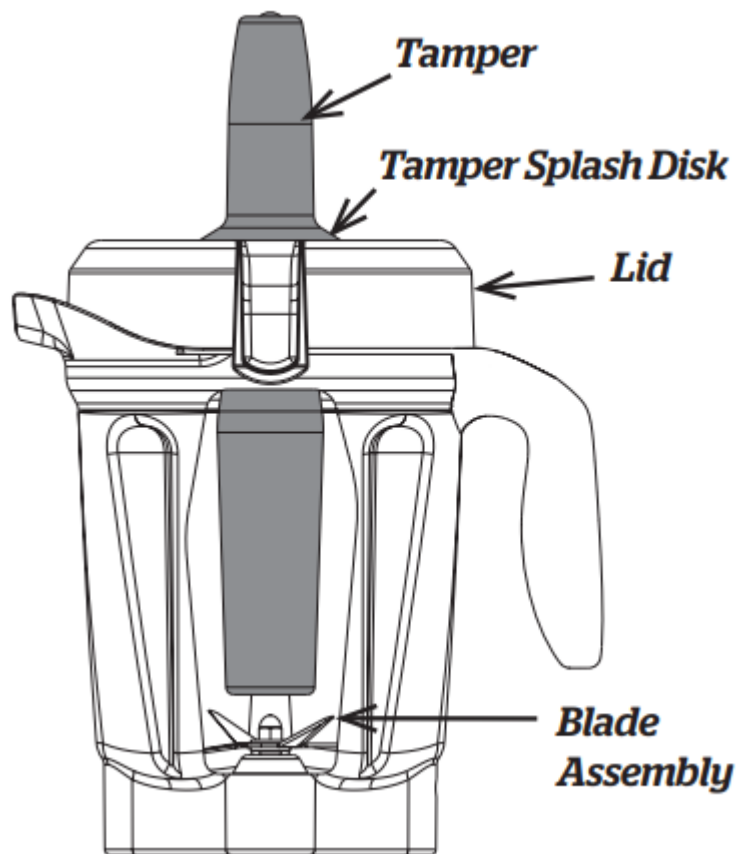


WARNING:

Rotating Blades Can Cause Severe Injury.



- DO NOT put hands, spatulas, utensils, etc. into the container while the blender is running or while the container is on the base.
- Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your blender.



#### IMPORTANT!

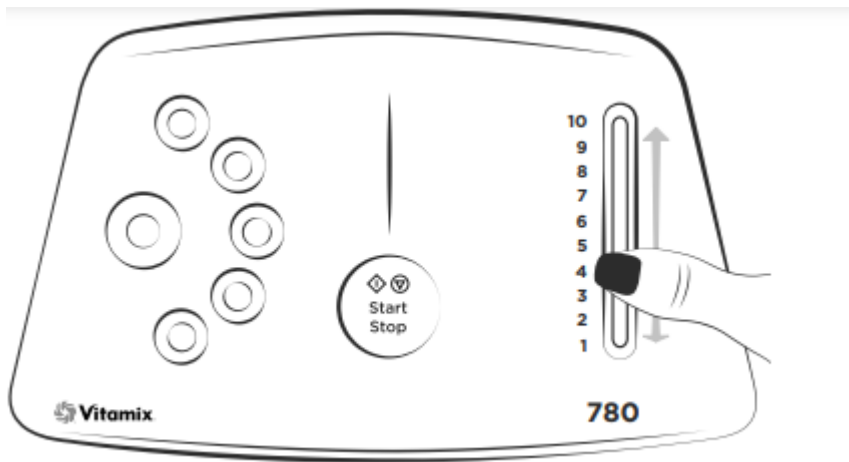
- The splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when the lid is secured properly in the locked position.
- The container should not be more than two-thirds full when the tamper is used during blending.
- To avoid overheating during blending, DO NOT use the tamper for more than 30 consecutive seconds.
- If the food does not circulate, the blender may have trapped an air bubble. Carefully remove the lid plug, while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid plug opening.
- Holding the tamper straight down may not help the ingredients circulate. If necessary, point the tamper towards the sides or corners of the container. DO NOT try to force the tamper deeper into the container.

### Hints for Setting Speeds

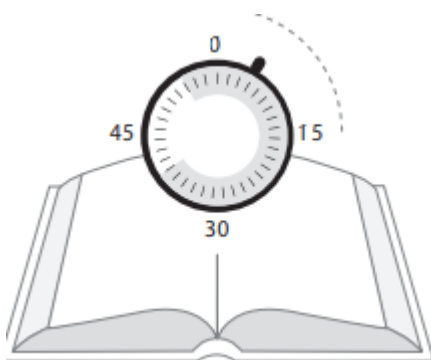
CAUTION: To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids. Escaping steam, splashes or contents may burn. To secure the contents, lock the lid and

lid plug securely in place prior to operating the blender. Always start on Variable 1, then slowly increase to 10.

## Using Variable Speed








1. To pick a speed, press the Variable Speed Selector until the number illuminates.
2. Slide your finger up or down to increase or decrease the speed of the blender (1 is low, 10 is high). When the speed changes, Hints for Setting Speeds CAUTION To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids. Escaping steam, splashes or contents may burn. To secure the contents, lock the lid and lid plug securely in place prior to operating the blender. Always start on Variable 1, then slowly increase to 10. 0 30 45 15 the corresponding number will illuminate.
3. Return the Variable Speed Selector back to 1 at the end of the blending cycle, press Start (◊)/Stop (◻) to completely stop blade rotation.



Use the highest setting stated in the recipe for as much of the processing time as possible to make smoothies, soup, shakes, frozen mixtures, purées, nut butter, and for grinding grain. Processing times will generally be less than one minute (most take less than 30 seconds).

Blending for too long at too low a speed setting may overheat the blender and cause the Automatic Overload Protection to turn off the blender. Blending on a higher speed maximizes the working of the motor's cooling fan to avoid overheating.

## Programs

- Your blender has programs for Smoothies (  ), Frozen Desserts (  ), Soup (  ) or Purées (  ) and Cleaning (  ). The blade rotation speed may change over the course of the blender program. Allow the blender to cycle through the complete operation. The blades will stop rotating automatically at the end of the program

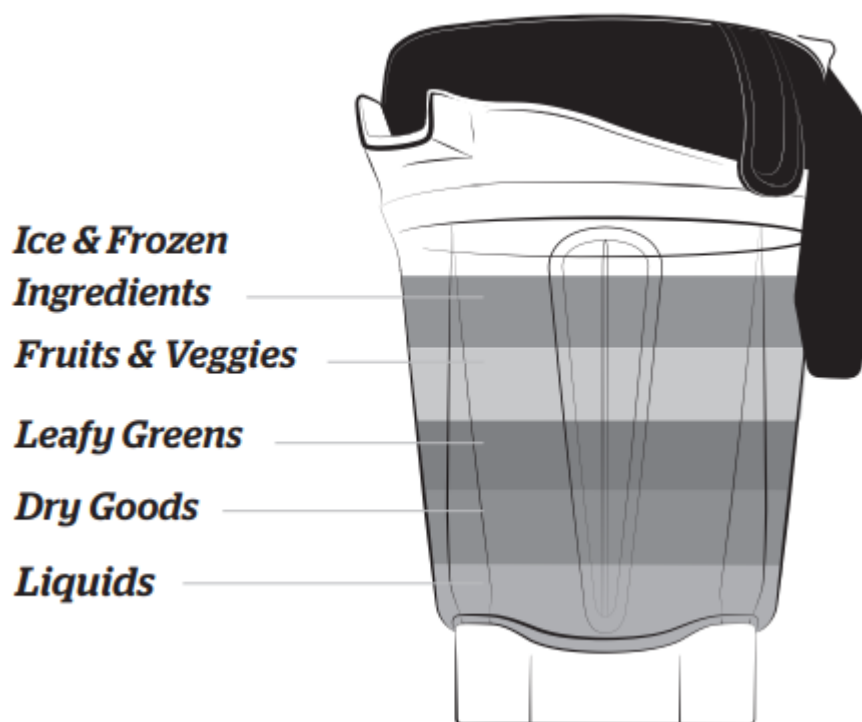
## Operating Instructions







**CAUTION:** To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids. Escaping steam, splashes or contents may burn. To secure the contents, lock the lid and lid plug securely in place prior to operating the blender. Always start on Variable 1, then slowly increase to 10.

During your first few uses, you may notice a slight burning odor as the motor is primed. This is completely normal and will dissipate quickly

### Wet-Blade Container

The Wet-Blade Container is designed for processing liquids, including juice, frozen mixtures, sauces, soup, purées and batter.







1. Load the container before placing it on the motor base. Place liquids and soft foods in the container first, then solid items and, finally, ice.
2. Fasten the 2-part lid securely. Always use the complete 2-part lid when blending (unless the tamper is inserted through the lid plug opening). Make sure that the lid is securely latched, especially when blending hot ingredients.
3. With the motor off, set the wet-blade container on the motor base by aligning it over the centering pad. Never attempt to put a container onto an operating motor base or to operate a motor base without a container properly in place.
4. To begin, make sure that the On/Off Switch is in the On (I) position.
5. Press in the Variable Speed Selector or press a program until it illuminates.
6. Activate the blades by pressing Start (  )/Stop (  ). Your container may shift and align itself. Follow the recipe and adjust the variable speed as necessary.
7. If the mixture stops circulating, insert the tamper through the lid plug and stir the ingredients until it “burps” and the blades circulate the ingredients. If this does not work, press Start (  )/Stop (  ) to stop the motor. Remove the container from the motor base and use a rubber spatula to press the air bubble away from the blades. Return the container to the motor base, replace the lid and continue blending.
8. Until you are accustomed to the blender, time blends carefully to avoid over-processing.
9. Allow the program to finish. The blade rotation will stop automatically at the end of the program. If using Variable Speed, return the speed to 1. Press Start (  )/Stop (  )

10. Wait until the blades stop completely before removing the lid or container from the motor base.

## Dry-Blade Container








Your dry-blade container should be used only for hard, dry materials, such as grain, and for kneading dough.

1. Load the container before placing it on the motor base.
2. Fasten the 2-part lid securely. Always use the complete 2-part lid when blending (unless the tamper is inserted through the lid plug opening).
3. With the motor off, set the dry-blade container on the motor base by aligning it over the centering pad. Never attempt to put a container onto an operating motor base or to operate a motor base without a container properly in place.
4. To begin, make sure that the On/Off Switch is in the On (I) position.
5. Press in the Variable Speed Selector or press a program until it illuminates.
6. Activate the blades by pressing Start (  )/Stop (  ). Your container will shift and align itself. Follow the recipe and adjust the variable speed as necessary.
7. Until you are accustomed to the blender, time the blend carefully to avoid over-processing.
8. Allow the program to finish. The blade rotation will stop automatically at the end of the program. If using Variable Speed, return the speed to 1. Press Start (  )/Stop (  )
9. Wait until the blades stop completely before removing the lid or container from the motor base.

## Care and Cleaning

To prepare your new blender for initial use, follow the steps under Normal Cleaning, below. This will clean the unit and break in the motor.







1. Fill the container half full with warm water and add a couple drops of liquid dish washing detergent to the container.
2. Snap or push the complete 2-part lid into the locked position.
3. Perform one of the following procedures:
  - Variable Speed:
    1. Set the Variable Speed Selector to 1.
    2. Press the Start (  )/Stop (  ).
    3. Slowly increase Variable Speed to 10.
    4. Run the blender for 30 to 60 seconds.
    5. Reduce the Variable Speed Selector to 1. Press Start (  )/Stop (  ).
  - Program:
    1. Press the Cleaning (  ) program icon until it illuminates.
    2. Press Start (  )/Stop (  ).
    3. Allow the program to complete.
4. Rinse and drain the container.

## To Sanitize




1. Follow the cleaning instructions above.
2. Fill the container half full with water and 1 ½ teaspoons of liquid bleach.
3. Snap or push the complete 2-part lid into the locked position.

4. Perform one of the following procedures:

◦ Variable Speed:

1. Set the Variable Speed Selector to 1.
2. Press Start () / Stop () .
3. Slowly increase Variable Speed to 10.
4. Run the blender for 30 to 60 seconds.
5. Reduce the Variable Speed Selector to 1. Press Start () / Stop () .

◦ Program:

1. Press the Cleaning () program icon until it illuminates.
2. Press Start () / Stop () .
3. Allow the program to complete.

5. Allow mixture to stand in the container for an additional 1 ½ minutes.
6. Pour bleach mixture out. Allow container to air dry.
7. Do not rinse after sanitizing.

**WARNING: To Avoid Injury and Damage.** To avoid inadvertent activation, turn off and unplug the blender before cleaning

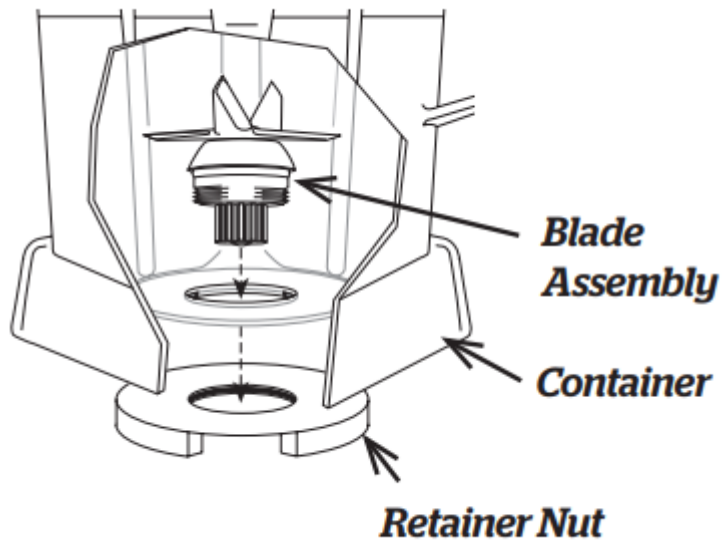
**WARNING: Electrical Shock Hazard.** Always unplug before cleaning the motor base or when not in use. Do not put the motor base in water or other liquid. Failure to follow instructions can cause death or electrical shock.

## Motor Base

1. Turn the blender off. Unplug the power cable.
2. Wipe off the outside surfaces and control panel with a damp, soft cloth or sponge that has been rinsed in a mild solution of dishwashing liquid and warm water. Do not place the motor base in water.
3. The centering pad can be removed for more thorough cleaning.
4. Immediately dry all surfaces.
5. Polish with a soft cloth.

## Retainer Nut Loosening

- In the event that the retainer nut at the bottom of your container loosens and no longer holds the blade assembly securely in place, **DO NOT CONTINUE TO USE THE CONTAINER**. Contact Vitamix customer service immediately for instructions.



### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.