

**Vita-Mix.**

**PROFESSIONAL SERIES**

# Owner's Manual

**PLEASE READ AND SAVE THESE INSTRUCTIONS**

# IMPORTANT SAFEGUARDS

When using your Professional Series or any other electrical appliance, the following basic safety precautions should always be followed.

1. Read all instructions.
2. To protect against the risk of electrical shock, do not put the motor base in water or other liquid.
3. Close adult supervision is necessary when the appliance is used by, or near children.
4. Unplug the power cord from the wall outlet when the appliance is not in use, before disassembling, putting on or taking off parts and before cleaning (other than simply washing the container).
5. Never touch moving parts.
6. Do not operate any appliance with a damaged cord or plug, if the Professional Series malfunctions, or has been dropped or damaged in any manner. **Call Vita-Mix Customer Service at 440-235-4840 or 800-848-2649** at once for examination, repair, replacement, electrical or mechanical adjustment. If used outside the United States or Canada, contact your local Vita-Mix dealer.
7. Do not use attachments not recommended or sold by Vita-Mix Corporation.
8. Do not use outdoors.
9. Do not let the power cord touch hot surfaces or hang over the edge of a 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 your appliance.
11. Keep hands and utensils out of the container while the motor is running to prevent the possibility of severe personal injury and/or damage to the machine. A rubber spatula may be used, but only when the Professional Series is not running. The accelerator tool may be used while the motor is running only when the main part of the lid is in place.
12. **CAUTION:** The blades are sharp. Handle carefully.
  - Never try to remove the blades while the container is sitting on the motor base.
  - Do not operate with loose or damaged blades.
  - Never place the blade assembly on the motor base unless the Professional Series container is properly attached.
13. The maximum normal load is 64 ounces (2.0 Ltr); substantially less with thick mixtures.
14. The 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 with the accelerator tool in place.
15. When making nut butters or oil based foods, do not process for more than one minute after the mixture starts circulating. Overprocessing can cause dangerous overheating.
16. Always operate the Professional Series with the complete two-part lid in place. The lid plug should only be removed when adding ingredients or when using the accelerator tool.

# IMPORTANT SAFEGUARDS

## 17. WARNING: When processing hot liquids:

- The two-part lid must be securely locked 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 processing hot liquids on HIGH speed. Always start processing hot liquids on VARIABLE 1, then slowly increase to the speed indicated in your recipe.
- Use caution with hot liquids. Liquid may spray from under the lid plug or escaping steam may cause scalding.

## SAVE THESE SAFETY INSTRUCTIONS

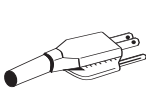
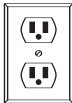


Figure A



Enjoy the safety of this grounded appliance. The Vita-Mix® power cord comes equipped with a three-prong (grounding) plug which mates with a standard three-prong wall outlet. (Figure A)

If you do not have a three-prong outlet, you can use it with a regular two-prong outlet with an adapter (available at hardware stores) (Figure B). Do not cut or remove the third (ground) prong from the plug on the power cord.



Figure B



Consult your electrician if you are not sure if the wall outlet cover is grounded through the house wiring. With a properly grounded two-prong wall outlet, ground the Professional Series 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).



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

Before returning this product for any reason, including repair, please first contact our

**CUSTOMER SERVICE DEPARTMENT**

**440-235-4840 or 800-848-2649**

to receive a "RETURN AUTHORIZATION NUMBER"

If purchased outside the United States or Canada, please contact your local Vita-Mix dealers.

**This Vita-Mix® Professional Series is for household use only.**

# REGISTRATION & SERVICE

**IMPORTANT:** Register your Professional Series within 60 days to ensure a full warranty even if proof of purchase is not available.

## **Product Registration** – **IMPORTANT! PLEASE DO THIS NOW.**

To properly register your purchase, and receive the full benefits of the warranty, complete the **Owner Registration Card** and return it to the Vita-Mix Corporation. This information will establish the warranty period and may eliminate the need for proof of purchase. Visit [www.theprofessionalseries.com](http://www.theprofessionalseries.com) to register online.

## **Service**

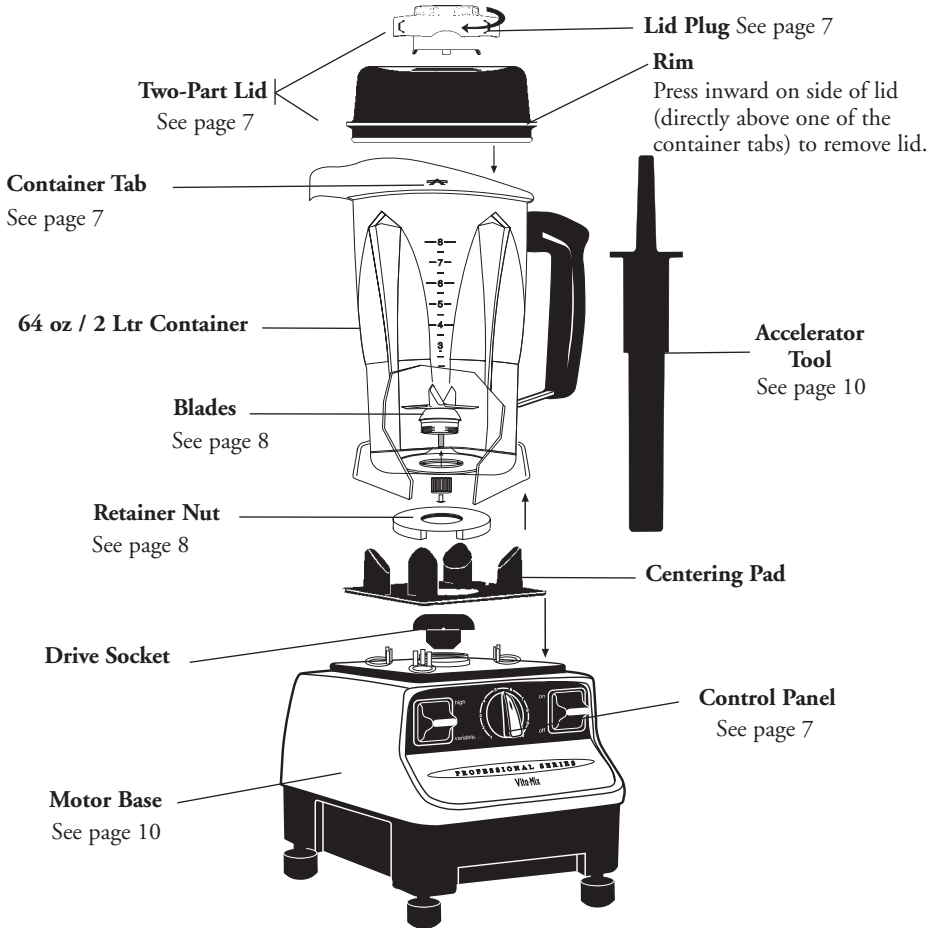
If the automatic temperature protector keeps turning the motor off, please check the following before you call for service:

- Is the motor overloaded because of the thickness or quantity of the mixture?
- Are you processing thick mixtures on the lower speeds for more than a few seconds? (VARIABLE speed is for light duty; use HIGH speed for heavy applications.)
- Have you allowed the automatic temperature protector to reset by waiting up to 45 minutes with the power off? (To reduce reset time, see page 10.)

## **Note**

Instructions appearing in this publication are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

# OVERVIEW



# CARE & CLEANING

To prepare your new machine for initial use, follow Step 1 of the container cleaning instructions below. This will clean the unit and break-in the motor.

## 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 non-abrasive household dish detergent or non-abrasive liquid spray cleaner. **Never immerse the motor base in water or other liquid.**



**DO NOT USE ANY OF THE FOLLOWING CLEANING PRODUCTS:**

- Automatic dishwasher detergent
- Abrasive pads, paper towels or cloths
- Oven cleaners
- Abrasive cleaners
- Steel wool



3. Wipe switches carefully with a lightly dampened soft cloth, so that they function freely. If the grooves around the switches retain residue, unplug the machine and use a wet cloth, moistened with water and a mild detergent, to penetrate around the edges of the switch paddles until they function freely. 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 lid plug. Wash in warm soapy water. Rinse clean under running water and dry. Reassemble before use.

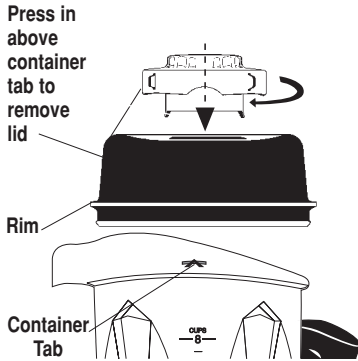
## Container

- Step 1: Add 5 cups (1.2 Ltr) warm water and a couple drops of liquid dishwashing detergent (Ivory Liquid® or equivalent) to the container. Snap or push the complete two-part lid into locked position. Run the machine on HIGH for 30 to 60 seconds. Turn the machine off, remove the lid, rinse and drain the container.
- Step 2: 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 use.
- Step 3: To Sanitize:
- Follow steps 1 and 2 as needed.
  - Fill the container 3/4 full with water. Add 1-1/2 teaspoons liquid Clorox® bleach. Secure lid and run on HIGH for 30 seconds. Turn machine off and allow mixture to stand in the container for an additional 1-1/2 minutes. Pour chlorine mixture out, return empty container to motor base and run machine for 5 additional seconds. Allow container to air dry. Do not rinse after sanitizing.

# LID / CONTROL PANEL

## Lid

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



Your new machine has our latest lid design. It is easy to put on and take off and easy to clean. Always use the lid when the machine is in operation.

New lids should not be forced into place. For ease in using a new lid, lightly coat the rim and seal below the rim with food-safe oil. Wipe away excess. Snap the lid onto the container and leave in place a few minutes. Once a lid has been left in the container, it will be much easier to lock or remove and will not require the use of food-safe oil.

**LID PLUG:** Insert through the lid and secure between the raised dots. Remove the lid plug to use the accelerator tool.

To lock the lid:

1. Align the lid rim under a **CONTAINER TAB**.
  2. With the heel of your hand, push the opposite side of the lid down until the rim snaps under the other container tab.
- The lid must be securely locked when processing more than 4 cups (960 ml), or when using hot materials.

To remove the lid: Press both thumbs directly above one of the container tabs. Make sure you position your thumbs very close to the edge of the container and push in and up.

## Control Panel

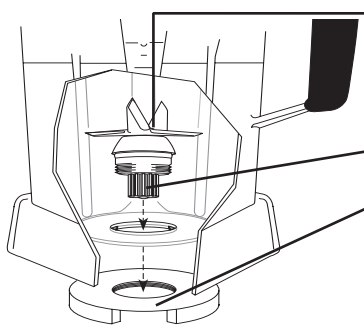
**ON/OFF Switch.** Push up to turn ON. Push down to turn OFF.

**HIGH/VARIABLE Switch.** HIGH is the fastest speed available. Switch to VARIABLE to activate the variable speed dial.

**VARIABLE SPEED Dial** allows the selection of many speed settings. It is active only when the HIGH/VARIABLE switch is set in the VARIABLE position.



# BLADE ASSEMBLY



**Blade Agitator Assembly.** Use caution when handling the blades. They are sharp. The blade assembly is removable (see below). When inserting the blade assembly through the container bottom, align the flat sides. Gravity holds it in place while the retainer nut is tightened.

**Drive Spline.** Mates with the drive socket on the motor base to turn the blades.

**Retainer Nut.** Must be snug. A wrench is necessary to fully tighten (see below).

**PLEASE NOTE:** Your Professional Series includes a standard polycarbonate container with blades. Designed specifically for processing liquids including juice, frozen mixtures, sauces, soups, purees, batters and for wet chopping. These blades can also grind grain and knead dough. Additional containers may be purchased separately.



**CAUTION:** Grinding dry materials, such as whole wheat, for more than two minutes can cause the flour to pack and overheat the machine. Possible permanent damage to the container and bearing seals may result. Some herbs and spices may result in cosmetic marring of the container and cause the blades to become dull. If you grind herbs on a regular basis, you may wish to purchase a separate container and replace blades as needed.

## Blade Assembly Removal

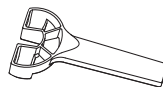
**Caution: Do not remove blades unless absolutely necessary!**

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 Vita-Mix Customer Service at 800-848-2649. **Never attempt to take the blade assembly itself apart. This will void the warranty.**

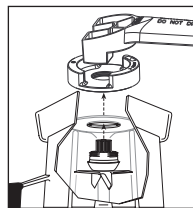
Turn container upside down and grip firmly. Insert retainer nut wrench in groove of retainer nut and rotate counterclockwise to loosen. Then grip blades with a cloth and remove retainer nut by hand.

### 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.



Retainer Nut Wrench



Retainer Nut Wrench  
in use



# CONGRATULATIONS!

**Some exciting things are about to happen in your kitchen – if you'll do three things:**

**First . . .**

Follow the cleaning instructions on page 6 and clean your machine before initial use. Please read thoroughly all instructional material found in this booklet.

**Second . . .**

Please use our recipes first. We have spent years developing them for delicious results. Your Professional Series is an appliance. It will blend any fruit or vegetable, but not all combinations are palatable. So please, give our recipes a try. We guarantee you will be delighted with the results.

**Third . . .**

Remember, everything you do successfully is a result of practice. . . so start practicing. Soon you will have scores of delicious new recipes to add to your weekly menus.

## Important Machine Information

Record the model number and product identification number of this appliance in the spaces provided below. These numbers are provided on the back of the motor base.

Model Number \_\_\_\_\_

Product Identification Number \_\_\_\_\_

*(Serial Number - located under the bar code.)*

Date of Purchase \_\_\_\_\_

Purchased From \_\_\_\_\_

**Retain this information for future reference.**

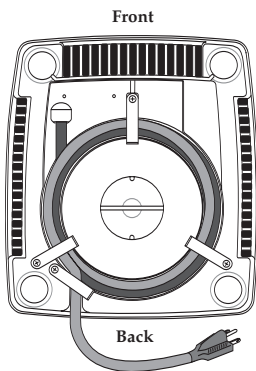
# ACCELERATOR TOOL / MOTOR BASE



## How To Use The Accelerator Tool

The accelerator tool allows you to process very thick and/or frozen mixtures that cannot be processed in a regular blender. While the machine is running, use the accelerator tool to push ingredients into the blades as you make frozen ice creams, thick smoothies and nut butters, or puree fruits and vegetables.

- 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).
- If thick mixtures stop circulating, you may have trapped an air bubble. Insert the accelerator tool through the lid and stir to release it.
- 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.



## Motor Base

**Power Cord.** Your machine is equipped with a six-foot long cord. Store the unused portion neatly underneath. Plastic cord retainer clips hold the cord securely. There is no need to unscrew the cord retainer clips to let out more cord. They are flexible and will return to position after the cord is lifted out.

**Automatic Temperature Protection.** Your Vita-Mix motor is designed to protect itself from overheating. If the motor shuts off, turn the power switch OFF for up to 45 minutes to reset. Reset time will be extended if high room temperatures exist. To reduce the reset time, unplug the machine, remove the container and blow air into the center section of the bottom with a hair dryer on the cool setting.

# GENERAL INSTRUCTIONS

## How To Operate Your Machine

1. Set the Professional Series container on the motor base by aligning it over the centering pad.  
**(The motor must be completely stopped.)**
2. Place liquids and soft foods in the container first, solid items and ice last. Although not necessary for processing, you may want to cut or break food into smaller pieces for more precise measuring of ingredients.
3. Always use the complete two-part lid when processing (unless the accelerator tool (see page 10) is inserted through the lid). When processing hot ingredients, make sure the lid is securely latched (see page 7).
4. Select the desired speed. (Many foods are processed on HIGH speed. It is recommended that all mixtures requiring HIGH speed start on VARIABLE 1 and are quickly increased to VARIABLE 10; then to HIGH.) If the mixture stops circulating, you may have trapped an air bubble. If inserting the accelerator tool through the lid while processing does not release it, reduce the speed and stir with the accelerator tool until it “burps.” If none of these methods work, 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 motor base, replace the lid and continue processing.
5. To prevent possible splashing, start on VARIABLE 1, quickly increase to VARIABLE 10 and then switch to HIGH.
6. Due to the machine’s speed, processing times are much quicker than standard appliances.  
Until you are accustomed to the machine, count your time carefully to avoid overprocessing.
7. After turning the machine off, wait until the blades completely stop before removing the lid or container from the motor base.

**Chef’s Note:** Automatic temperature protection shuts the motor off to protect the machine from overheating. To restart, wait for it to cool down with the power off (up to 45 minutes). (To reduce the reset time, see page 10.) When the motor shuts off, always review your processing technique and your instructions. Your recipes may:

- Be too thick;
- Cause the container to be too full; or
- Be processed too long at too low a speed setting. (Use HIGH speed whenever possible.)

If the motor seems to be overheating, but the automatic temperature protector has not turned the machine off, stop and remove the container. Select VARIABLE 10 speed. Run the machine for one minute. This cools the motor quickly. Be careful never to touch any moving part of the Professional Series while in use.

# GENERAL INSTRUCTIONS



**WARNING:** When processing hot liquids always:

- Use caution; escaping steam or splashes may scald.
- Lock the lid. This allows steam to escape naturally and will prevent the lid from coming off when the machine is turned on.
- Start on VARIABLE 1, slowly increase to VARIABLE 10 and then switch to HIGH. Never start on HIGH with hot liquids.

## Hints for Setting Speeds

Use HIGH speed as much as possible for whole food juices, soups, shakes, frozen mixtures, making purees and grinding grains. Processing times will generally be less than one minute (most take less than 30 seconds). HIGH speed assures you of the smoothest consistency when crushing ice or processing frozen fruit, whole fruits or vegetables and whole grains.

Use VARIABLE speed to start thick mixtures and hot mixtures, stirring, chopping, grinding meat and preparing single servings. Use VARIABLE speeds cautiously. Blending too long at too low a speed setting will overheat the machine and cause the automatic temperature protector to turn the machine off. (For more information, see page 10.)

If you are unsure, watch the blending process. When using HIGH speed, if the mixture stops circulating, you may have trapped an air bubble. If inserting the accelerator tool through the lid while processing does not release it, reduce the speed and stir with the accelerator tool until it “burps.” If none of these methods work, 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 motor base, replace the lid and continue processing.

# WARRANTY

## USA AND CANADA 7-YEAR HOUSEHOLD USE WARRANTY

Your Professional Series represents over 60 years of research and development in manufacturing and applications technology. Your machine is now fully warranted for a period of 7 years as described below.

### 1. SCOPE OF FULL WARRANTY

Vita-Mix Corporation warrants this appliance to be free from defects in materials and workmanship and to perform satisfactorily in household use up to seven years from the date you purchased your machine when used in accordance with the Vita-Mix Professional Series Owner's Manual.

This warranty is void if this appliance has been subjected to abuse, negligence, accident, alteration or failure to follow operating instructions or the product has been exposed to abnormal or extreme conditions. Cosmetic changes that do not affect performance, such as discoloration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this warranty.

This warranty is in lieu of any other warranty expressed or implied. No representative or any other person is authorized to make any other warranty or to assume any liability not strictly in accordance with the foregoing. This warranty gives you specific legal rights which may vary from state to state. Outside the U.S. and Canada other warranties may apply. Within the U.S. and Canada, your warranty is honored directly through the Vita-Mix Corporation.

Vita-Mix Corporation, 8615 Usher Road, Cleveland, Ohio 44138-2103

Vita-Mix Corporation, 200-1701 Shepherd St. East, Windsor, ON N8Y-4Y5

### 2. OBLIGATIONS OF RETAIL CUSTOMERS

In the event the appliance needs service or repair:

- **Call or email Customer Service at Vita-Mix Corporation at 440-235-4840, 800-848-2649 or [customer@vitamix.com](mailto:customer@vitamix.com)** for replacement parts. Or if your machine needs to be returned for repair, our Customer Service representatives will be happy to assist you with the return shipping. Please call the above numbers for free shipping instructions. You may need to provide proof of purchase.

In case of shipping damage, notify the shipper or carrier immediately.

### 3. OBLIGATIONS OF VITA-MIX CORPORATION

If the terms and conditions of points above are satisfied:

- Vita-Mix Corporation will provide a pre-paid return ground shipping label from a USA or Canadian address.
- Vita-Mix Corporation will either repair or replace the product, at its discretion and expense, within a 30-day period of receipt of the product.
- In lieu of repair or replacement of products determined to be defective, Vita-Mix may elect to refund the purchase price if no replacement product is available and if timely repair cannot be made.
- Vita-Mix Corporation will pay ground freight cost for return of product to a USA or Canadian address.



**VITA-MIX® CORPORATION**  
**Gourmet Retail Division**

8615 Usher Road, Cleveland, Ohio 44138-2103 USA  
[www.theprofessionalseries.com](http://www.theprofessionalseries.com)

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