



PROFESSIONAL SERIES™ 750

# Owner's Manual

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Read and save these instructions



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# LET'S GET STARTED

## **Congratulations!**

You are about to see how quick, easy and delicious healthy eating can be!

Please read all the safety information, warnings and instructional material found in this booklet before getting started. Set your Vitamix machine on a dry, level surface. Make sure the power switch is set to OFF and that the machine is plugged into an earthed electrical outlet. Then, follow the cleaning instructions on page 22 to prepare your machine for use. Always clean your machine before you first use it.

# SERVICE AND REGISTRATION

## Vitamix Service

Record the model number and serial number of your Vitamix in the spaces provided below for future reference. These numbers can be found on the back of the motor base.

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

Serial Number \_\_\_\_\_

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

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

Before returning this product for any reason, including repair, first contact Vitamix Customer Services on +1 440 235 4840 or e-mail [service@vitamix.com](mailto:service@vitamix.com), Tel. UK: 0808 156 6633, Tel. Ireland: 0766 709854 or contact your local dealer.

## Product Registration

If you purchased your Vitamix® machine directly from the Vita-Mix® Corporation via the company's website or call centre by phone, your product was registered at the time of purchase and your Vitamix machine's warranty has been activated.

If you purchased your Vitamix machine from an International Distributor or Dealer in countries other than the United States, Canada, United Kingdom or Ireland, your product is warranted through the International Distributor or Dealer and need not be registered with the Vita-Mix Corporation.

### Your machine is not yet registered with Vitamix if you:

1. Purchased from a Dealer in the United States, Canada, United Kingdom or Ireland
2. Purchased from a military base
3. Purchased from a retail or wholesale outlet
4. Received your Vitamix machine as a gift
5. Are not the original owner of the machine

Enjoy faster and easier service in the future by taking a few minutes to register your Vitamix machine today.

### Choose one of these easy ways to register your machine:

1. Online at [vitamix.com/warranty](http://vitamix.com/warranty)
2. E-mail [service@vitamix.com](mailto:service@vitamix.com)
3. Call 1.800.848.2649 or +1.440.235.4840, press option 2

Your warranty may be honoured by Vita-Mix® Corporation or an authorised dealer. Failure to register your machine will not diminish your warranty rights.

# IMPORTANT INSTRUCTIONS FOR SAFE USE



**WARNING:** To avoid the risk of serious injury when using your Vitamix® blender, basic safety precautions should be followed, including the following:

## **READ ALL INSTRUCTIONS, SAFEGUARDS AND WARNINGS BEFORE OPERATING THE BLENDER.**

1. Read all instructions.
2. Not intended for use by or near children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used by or near children or incapacitated persons.
3. To protect against the risk of electrical shock, do not put the blender base in water or any other liquid.
4. Unplug from the outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cable or plug, or after the appliance malfunctions or is dropped / damaged in any manner. Call Vitamix Customer Services on 1.800.848.2649 or 1.440.235.4840 or e-mail [service@vitamix.com](mailto:service@vitamix.com) at once for examination, repair and replacement, or electrical or mechanical adjustment. If purchased outside the U.S.A. or Canada, contact your local Vitamix dealer.
7. Alteration or modification of any part of the blender base or container, including the use of any part or parts that are not genuine, authorised Vitamix parts, may cause fire, electric shock or injury.
8. The use of attachments not expressly authorised or sold by Vitamix for use with this blender, including canning jars, may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let the cable hang over the edge of the table or counter.
11. Do not let the cable come into contact with hot surfaces, including the hob.
12. Keep hands and utensils out of the container while blending to reduce the risk of severe personal injury or damage to the blender. A rubber scraper or spatula may be used, but only when the Vitamix blender is not running.
13. The tamper provided must be used only when the main part of the lid is in place.
14. Blades are sharp. Handle or remove the blade and blade assembly from the container with extreme care to avoid injury. To reduce the risk of injury, never place a blade assembly on the motor base unless assembled to the Vitamix container.

# IMPORTANT INSTRUCTIONS FOR SAFE USE

15. Do not leave foreign objects, such as spoons, forks, knives or the lid plug, in the container as this will damage the blades and other components when starting the machine and may cause injury.
16. Never attempt to operate with damaged blades.
17. Always operate the blender with the lid and lid plug firmly in place. The lid cap should be removed only when adding ingredients and when using the tamper.
18. When blending hot liquids or ingredients, use caution; spray or escaping steam may cause scalding and burns. Do not fill the container to the maximum capacity. Always begin processing at the lowest speed setting, Variable Speed 1. Keep hands and other exposed skin away from the lid opening to prevent possible burns.
19. When making nut butter or oil-based food, do not process for more than one minute after the mixture starts to circulate in the container. Processing for longer periods can cause dangerous overheating.

## SAVE THESE INSTRUCTIONS

<b>⚠ WARNING</b>		
	<p><b>To Avoid Injury.</b> Read and understand the instruction manual before using this machine.</p>	

# IMPORTANT INSTRUCTIONS FOR SAFE USE

## IMPORTANT INSTRUCTIONS FOR SAFE USE

This product is intended for HOUSEHOLD USE ONLY and is not intended to be used for commercial purposes.

Do not leave your Vitamix blender unattended when operating.

Any repair and servicing, or the replacement of parts must be performed by Vitamix or an authorised service representative.

### WARNING



#### **Electrical Shock Hazard.**

Use an earthed outlet only.

**DO NOT** remove earth.

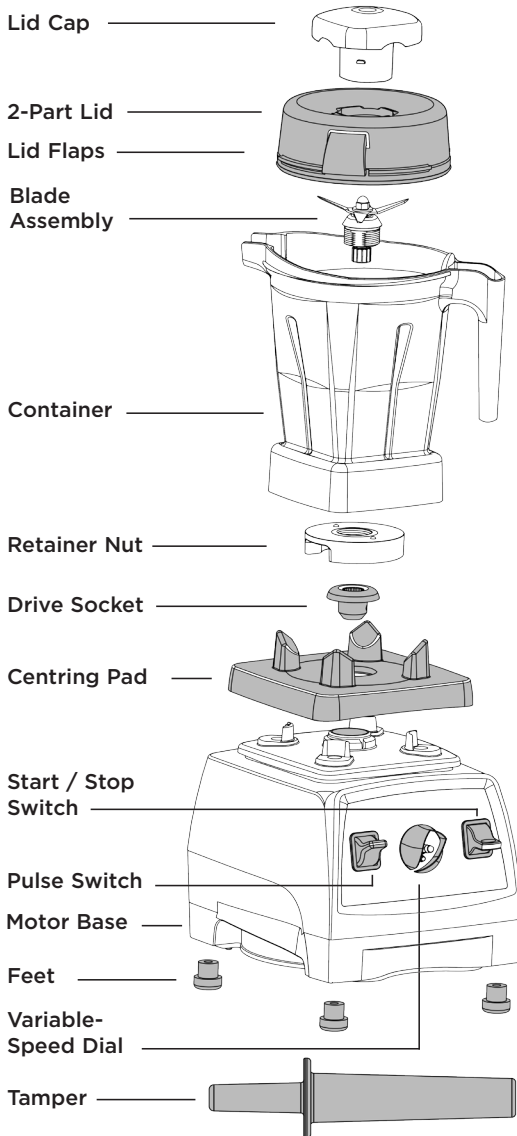
**DO NOT** use an adaptor.

**DO NOT** use an extension cable.

**Failure to follow instructions can cause death or electrical shock.**

NOTICE: FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND IMPORTANT INSTRUCTIONS FOR SAFE USE IS A MISUSE OF YOUR VITAMIX BLENDER THAT CAN VOID YOUR WARRANTY AND CREATE THE RISK OF SERIOUS INJURY.

# PARTS AND FEATURES





# PARTS AND FEATURES

## ⚠ WARNING



### **Rotating Blades Can Cause Severe Injury.**

**DO NOT** reach into the container while the machine is running.



**On / Off Switch:** The On / Off (or Power) Switch is on the right-hand side of the machine base. The On / Off Switch controls the power to the machine.

**Start / Stop Switch:** Pressing down on the Start / Stop Switch will initiate the blending process. Pressing down on the Start / Stop Switch again will stop the blending process.

**Variable-Speed Dial:** The centre Variable-Speed Dial serves two functions: the use of three programmes or the use of ten variable-speed settings.

**Pulse Switch (⏻):** The Pulse Switch can be used when using Variable Speeds or Programmes.

**Container:** Millilitres, ounces and cups are clearly marked.

**2-Part Lid:** The 2-part Lid is easy to put on and take off and easy to clean. Always use the lid and the lid plug when the machine is in operation.

**⚠ CAUTION: Lids and tampers are not interchangeable between different container styles, types and sizes.**

Snap the lid onto the container and leave in place for a few minutes. Once the lid has been left on the container, it will be much easier to lock or remove.

**Lid Cap:** Insert through the lid and secure by turning clockwise. Remove the lid cap to use the tamper or to add ingredients.

**Tamper:** The tamper allows you to accelerate the process of very thick and / or frozen mixtures that cannot be processed in a standard blender. Using the Tamper maintains circulation by preventing air pockets from forming.

# PARTS AND FEATURES

**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 onto the container until it locks into place. The lid must always be secured when processing, especially when blending hot liquids that may scald. **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.

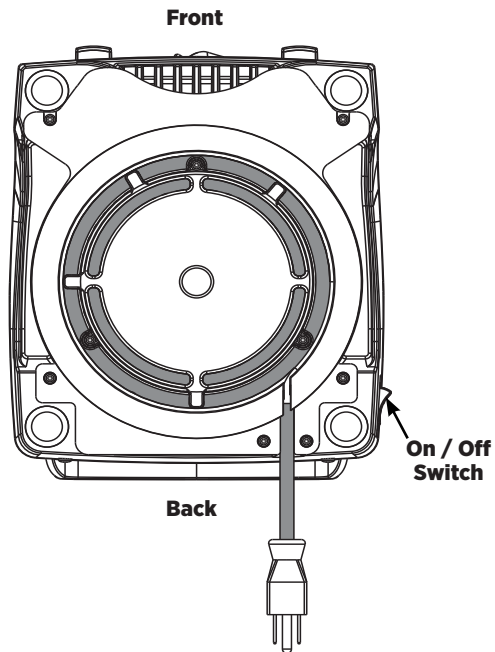
**To Remove the Lid Cap:** Rotate the lid cap anti-clockwise from the “locked” to the “unlocked” position and lift out.

**Automatic Overload Protection:** Your Vitamix motor is designed to protect itself from overheating. If the motor shuts off, follow these instructions:

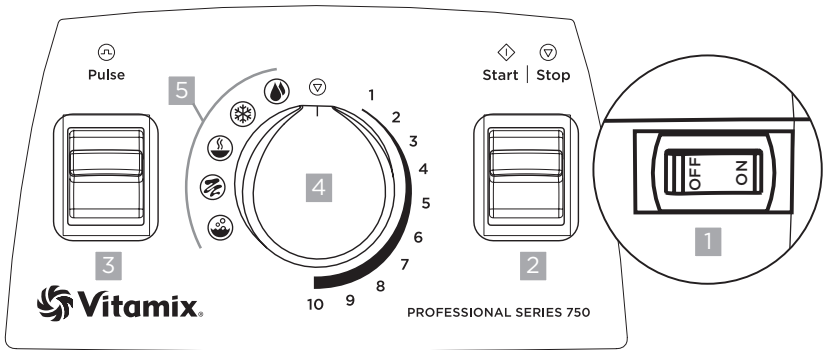
Turn off the power switch for up to 45 minutes to reset. The reset time will be extended if high room temperatures exist. To reduce the reset time, unplug the machine, remove the container and blow air into the centre section of the bottom with a hair dryer on the cool setting.

**Power Cable:** Your machine is equipped with a long power cable. Store the unused portion neatly underneath.

**Bottom View / Cable Wrap:** Plastic cable retainers hold the cable securely. They are flexible and return to position after the cable is lifted out.



# CONTROL PANEL



## 1. On / Off Switch:

The On / Off (or Power) Switch is located on the lower right-hand side of the machine. The On / Off Switch controls the power to the machine.

**BEFORE moving the On / Off Switch to the On (I) position, make sure that the marker on the Variable Speed Dial is pointed at the Stop Symbol (⊗) at the top of the dial.**

After plugging in the unit, move the On / Off Switch to the On position to ready the machine for blending. Move the On / Off Switch to the Off position at night and whenever the machine is left unattended.

If the On / Off switch is moved to the Off position to stop a programme mid-cycle, wait 30 seconds for power to recycle and the timer to reset before moving the On / Off switch back to the On position.

When the Pulse, Start / Stop, and Programme Symbols brighten, the On / Off Switch is in the On position and power is flowing.

## 2. Start (⏏) / Stop (⊗) Switch:

After the marker on the Variable-Speed Dial is rotated from the Stop Symbol (⊗) either to Variable Speed 1 or a Programme setting, press the Start / Stop Switch to start the machine and initiate the blending process. Pressing the Start / Stop Switch again will stop the blending process.

Programmes can be interrupted by pushing down the Start / Stop switch at any time. If reactivated by pushing down the Start / Stop switch, the programme will start at the beginning.

# CONTROL PANEL

## ⚠ CAUTION



### **To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids.**

Escaping steam, splashes or contents may scald.

To secure the contents, lock the lid and lid cap securely in place prior to operating the machine.

Always start on Variable 1, then slowly increase to 10.



### **3. Pulse Switch (⏻):**

**Variable Speed:** Pressing down on the Pulse Switch will cause the machine to blend at the speed setting shown on the Variable-Speed Dial for as long as the Pulse Switch is held down.

**Programmes:** The Pulse function can be used when a programme is selected. Pushing down the Pulse switch when a programme is selected will cause the machine to run at 50% of high power for as long as the Pulse switch is pushed down.

### **4. Variable-Speed Dial:**

The Variable-Speed Dial serves two functions: the use of five programme settings or ten variable-speed settings.

- To use programmes: rotate the Variable-Speed Dial to the left to the desired programme.
- To use Variable Speed:
  - a. Rotate the Variable-Speed dial to the right to 1.
  - b. Press down on the Start / Stop switch.
  - c. Rotate the Variable-Speed dial to the right or left during blending to increase or decrease the speed of the blades.
  - d. At the end of the blending cycle, rotate the marker on the Variable-Speed dial back to the Stop Symbol (⏻) at the top of the dial.

### **5. Programmes:**

Your Professional Series 750 is equipped with five programme settings for the most commonly used recipes. Rotating the Variable-Speed Dial left of centre allows you to select a programme for Smoothies, Frozen Desserts, Soups, Purées and a Cleaning cycle. These programmes are optimised for these recipe categories, but may also work well with other recipe choices.

# ABOUT THE BLADES

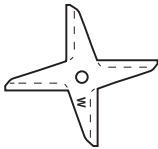
The wet-blade container comes as standard with the Vitamix machine. The blade is identified by a “W” for wet. This blade is used for most of your recipes. Additional containers with wet or dry blades may be purchased separately.

## ⚠ WARNING

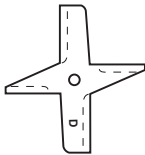


**Rotating Blades Can Cause Severe Injury.**

**DO NOT** reach into the container while the machine is running.



**Wet-Blade Container:** Designed for processing liquids, including juice, frozen mixtures, sauces, soup, purees, batter, and for wet chopping. The wet blades can also grind grain and knead dough, but they are not quite as efficient as the dry blades in this application. If used for grinding, your container will mar and become cloudy; See instructions for dry container use.



**Dry-Blade Container:** These blades are clearly marked “D” and are designed specifically for grinding dry materials such as grains, cereal and coffee, and are also used for kneading bread dough. The dry blades can NOT process liquids efficiently. If you grind herbs on a regular basis, you may wish to purchase a separate dry blade container and replace the blades as needed.

## ⚠ CAUTION



**Moving Parts May Become Hot with Extended Use.**

**DO NOT** touch.



# TAMPER

## ⚠ CAUTION



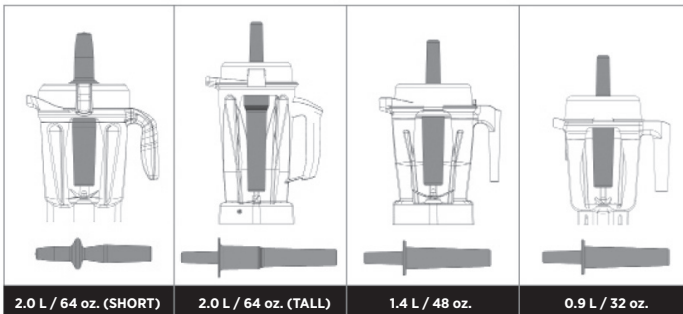
### **Rotating Blades Can Cause Damage.**

Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your machine.

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

Each type of tamper is designed to be used safely and effectively with a particular container. **If a tamper came with your container, it is the correct tamper for the container.** 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 compare your container with the containers and matching tampers in the illustration below.

Before using the tamper during the blending process, verify that it is the correct tamper.



- 2.0 L (64 oz.) Short Containers use Tamper 016041 that is approximately 24.8 cm (9-¾ inches) long.
- 2.0 L (64 oz.) Tall Containers uses Tamper 000760 that is approximately 31.8 cm (12-½ inches) long.
- 0.9 L and 1.4 L (32 oz. and 48 oz.) Containers use Tamper 015033 that is approximately 27.9 cm (11 inches) long.

# TAMPER

To verify that you are using the correct tamper, place the lid on an empty container, remove the lid cap and insert the tamper. If it is the correct tamper, it should fit easily into the opening, but should not come into contact with the blades no matter where you move the tamper inside the container. IF THE TAMPER TOUCHES THE BLADES AT ANY ANGLE - DO NOT USE THE TAMPER WITH YOUR CONTAINER.

If you do not have the correct tamper for your container, call Vitamix Customer Services on +1 800 848 2649 or +1 440 235 4840 or e-mail [service@vitamix.com](mailto:service@vitamix.com) to order a new tamper. If purchased outside the United States or Canada, contact your local Vitamix Dealer.

# HOW TO USE THE TAMPER

## ⚠ WARNING



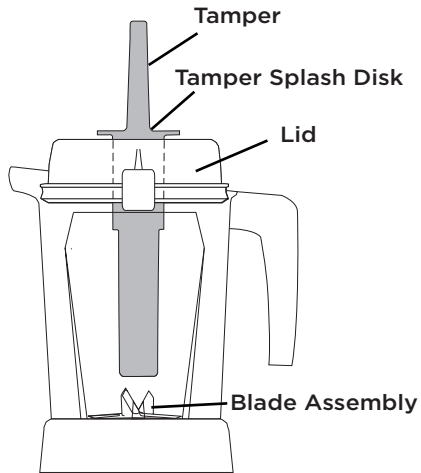
### Rotating Blades Can Cause Severe Injury.

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



## 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 machine may have trapped an air bubble. Carefully remove the lid cap, while making sure the lid stays firmly in place. Release the air bubble by inserting the tamper through the lid cap 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 more deeply 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 scald.

To secure the contents, lock the lid and lid cap securely in place prior to operating the machine.

Always start on Variable 1, then slowly increase to 10.



## **Variable Speed**

Before using the Variable-Speed option, always begin with the Variable-Speed Dial marker pointing to the Stop Symbol (⊘) at the top of the dial.

1. Rotate the dial to the right to Variable Speed 1.
2. To activate the blending process, press down on the Start / Stop Switch.
3. Slowly turn the Variable-Speed Dial to the desired speed, depending on the recipe used.
4. At the end of the blending cycle, rotate the Variable-Speed dial back to the Stop Symbol (⊘) at the top of the dial.

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). The higher speed provides the best quality of refinement, breaking down ice, frozen fruit, whole fruit or vegetables, and grains to a smooth, lump-free consistency.

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

If the mixture stops circulating, you may have trapped an air bubble. To resolve Insert the tamper through the lid plug and stir until it “burps”. If this does not work, press the On / Off switch 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.

# HINTS FOR SETTING SPEEDS

## Programmes

Programme blending speeds and duration vary and will stop automatically at the end of the programme.

- The Smoothie (☉) programme runs for approximately 45 seconds.
- The Frozen Dessert (☼) programme runs for approximately 55 seconds.
- The Hot Soup (☽) programme runs for approximately 5 minutes, 45 seconds.
- The Purée (☿) programme runs for approximately 1 minute.
- The Cleaning (♁) programme runs for approximately 1 minute.

# OPERATING INSTRUCTIONS

## Wet-Blade Container



The Wet Blade Container is designed for processing liquids, including juice, frozen mixtures, sauces, soups, purées, batters and for wet chopping.

Before using this container with programmes or the Variable-Speed option, always begin with the Variable-Speed Dial pointing to the Stop Symbol (⏹) at the top of the dial.

1. Move the On / Off switch to the On position.
2. 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. Although not necessary for blending, you may want to cut or break food into smaller pieces for more precise measurement of ingredients.
3. Fasten the 2-part lid securely. Always use the complete 2-part lid when blending (unless the tamper is inserted through the lid cap opening). Make sure that the lid is securely latched, especially when blending hot ingredients.
4. With the motor off, set the wet-blade container on the motor base by aligning it over the centring pad. Never attempt to put a container onto an operating motor base or to operate a motor base without a container properly in place.
5. Use the Variable-Speed dial to select a function.
  - Variable Speed - Rotate the dial to the right of centre to Variable Speed 1.
  - Programmes - Rotate the dial to the left of centre to the desired programme.
6. Activate the blades by pressing the Start / Stop Switch. Your container may shift as it is aligned.
  - Variable Speed - slowly rotate the Variable-Speed Dial to the right to the desired speed.
  - Programmes - The programme blending speeds and duration vary and will stop automatically at the end of the programme. Programmes can be interrupted by pushing down the Start / Stop switch at any time. If reactivated by pushing down the Start / Stop switch, the programme will start at the beginning.
7. If the mixture stops circulating, you may have trapped an air bubble. To resolve, insert the tamper through the lid cap and stir until it “burps”. If this does not work, press the On / Off switch 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.

# OPERATING INSTRUCTIONS

8. Take proper care when handling and processing hot ingredients and when making hot soup and sauces.

<b>⚠CAUTION</b>		
	<p><b>To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids.</b></p> <p>Escaping steam, splashes or contents may scald.</p> <p>To secure the contents, lock the lid and lid cap securely in place prior to operating the machine.</p> <p>Always start on Variable-Speed 1 and slowly increase to 10.</p>	

9. Due to the machine's speed, processing times are much quicker than with standard appliances. Until you are accustomed to the machine, time things carefully to avoid over-processing.
10. After pressing the Start / Stop switch to stop the cycle, wait until the blades stop completely before removing the lid or container from the motor base.

## **Dry-Blade Container**

Before using this container with programmes or the Variable-Speed option, always begin with the Variable-Speed Dial pointing to the Stop Symbol (⏹) at the top of the dial.

If purchased, 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 cap opening).
3. With the motor off, set the dry-blade container on the motor base by aligning it over the centring 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 position.
5. Use the Variable-Speed dial to select a function.
  - Variable Speed - Rotate the dial to the right of centre to Variable Speed 1.
  - Programmes - Rotate the dial to the left of centre to the desired programme.

# OPERATING INSTRUCTIONS

- 6.** Activate the machine by pressing the Start / Stop Switch. Your container will shift and align itself.
  - Variable Speed - slowly increase the Variable Speed to the desired speed.
  - Programmes - The programme blending speeds and duration vary and will stop automatically at the end of the programme. Programmes can be interrupted by pushing down the Start / Stop switch at any time. If reactivated by pushing down the Start / Stop switch, the programme will start at the beginning.

# CARE AND CLEANING

## Container

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

### Normal Cleaning

Before using the Variable-Speed option, always begin with the Variable-Speed Dial marker pointing to the Stop Symbol (⏹) at the top of the dial.

1. Fill the container half full of warm water and add a few drops of washing-up liquid 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:
    - a. Rotate the Variable-Speed dial to 1.
    - b. Press the Start / Stop switch.
    - c. Slowly increase variable speed to 10.
    - d. Run the machine for 30 to 60 seconds.
    - e. Rotate the Variable-Speed dial to the Stop Symbol (⏹) at the top of the dial.
  - Programme
    - a. Rotate the Variable-Speed dial to the Cleaning (🌀) programme icon. The Cleaning (🌀) programme will run for approximately 1 minute.
    - b. After the programme stops, rotate the Variable-Speed dial to the Stop Symbol (⏹) at the top of the dial.
4. Rinse and drain the container.

### To Sanitise:

Before using the Variable-Speed option, always begin with the Variable-Speed Dial marker pointing to the Stop Symbol (⏹) at the top of the dial.

1. Follow the cleaning instructions above.
2. Fill the container half full of water and add 1 ½ teaspoons of liquid bleach.

## CARE AND CLEANING

3. Snap or push the complete 2-part lid into the locked position.
4. Perform one of the following procedures:
  - Variable Speed:
    - a. Rotate the Variable-Speed dial to 1.
    - b. Press the Start / Stop switch.
    - c. Slowly increase variable speed to 10.
    - d. Run the machine for 30 to 60 seconds.
    - e. Rotate the Variable-Speed dial to the Stop Symbol (⏹) at the top of the dial.
  - Programme
    - a. Rotate the Variable-Speed dial to the Cleaning (🌀) programme icon. The Cleaning (🌀) programme will run for approximately 1 minute.
    - b. After the programme stops, rotate the Variable-Speed dial to the Stop Symbol (⏹) at the top of the dial.
5. Allow the mixture to stand in the container for an additional 1 ½ minutes.
6. Pour out bleach mixture. Allow container to air dry.
7. Do not rinse after sanitising.

### **Lid, Lid Cap and Tamper**


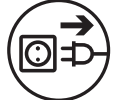
Separate the lid and lid cap. Wash parts in warm, soapy water. Rinse clean under running water and dry. Reassemble before use.

**IMPORTANT:** To ensure continued and effective performance, do not put the container, lid, lid cap or tamper in the dishwasher.

# CARE AND CLEANING

## Motor Base

1. Unplug the power cable.

⚠ WARNING		
	<p><b>Electrical Shock Hazard.</b> Unplug before cleaning machine. <b>Failure to follow instructions can cause death or electrical shock.</b></p>	

2. Wash the outside surface with a damp, soft cloth or sponge that has been rinsed in a mild solution of washing-up liquid and warm water. Do not place the motor base in water.
3. The centring pad can be removed for more thorough cleaning.
4. Thoroughly clean the switches so that they work freely. They may become sticky from use. Moisten a cotton bud with a household degreaser or cleaner and clean the grooves around the switches. Immediately dry all surfaces.
5. Polish with a soft cloth.



# TROUBLESHOOTING

Your Vitamix motor is designed to be protected from overheating and over-current conditions during use. Both features will shut off the motor. The motor will possibly emit a slight odour. Follow the procedures below to reset the motor for either situation. If you continue to experience problems after following these instructions, contact your local distributor immediately for instructions.

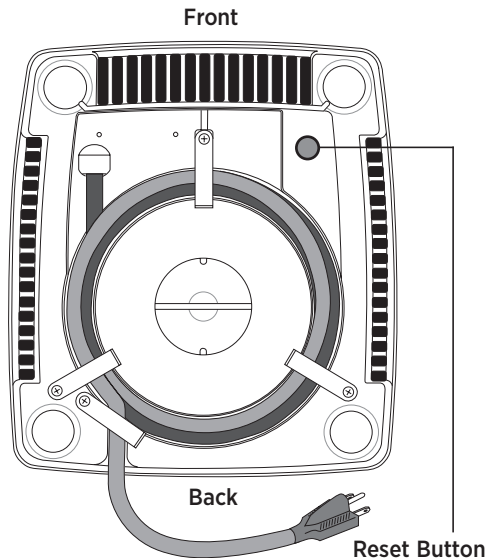
## Overheating Protection Resetting Procedure

If the motor shuts off due to overheating while blending, allow the machine to cool for 20-45 minutes before beginning another blending cycle. If the motor will not start after being allowed to cool, perform the Automatic Over-current Protection Resetting Procedure below.

## Overcurrent Protection Resetting Procedure

1. Push the On / Off switch down to the Off position (O).
2. Unplug the unit.
3. Remove the container.
4. Turn the motor base on its side.
5. Press the reset button on the bottom of the machine.
6. Plug unit in and continue with the blending cycle.

If the blender will not start immediately, the motor has overheated. Allow the motor to cool for 20-45 minutes before beginning another blending cycle.



# TROUBLESHOOTING

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

- Only process Vitamix recipes when learning to use the machine
- 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

## **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 your local dealer or distributor immediately for instructions.

# WARRANTY

## **Full 7-Year Machine Warranty**

### **1. PRODUCT REGISTRATION**

Vita-Mix Corporation (“Vitamix”) strongly encourages you to register your purchase. You can register by e-mailing our customer services department at [service@vitamix.com](mailto:service@vitamix.com) or calling 0808 156 6633 (UK) or 0766 709854 (Ireland). Failure to register your product purchase will not diminish your guarantee rights. However, registering your purchase will allow Vitamix to better serve you with any of your customer service needs.

### **2. WHO CAN SEEK WARRANTY COVERAGE.**

This Guarantee is extended by Vitamix to the owner of this machine for personal household use only. This Guarantee does not apply to products used for commercial, rental or resale purposes. Should ownership of the machine change during the 7-year period, please update the Machine’s owner information by e-mailing our customer services department at [service@vitamix.com](mailto:service@vitamix.com) or calling 0808 156 6633 (UK) or 0766 709854 (Ireland).

### **3. WHAT IS COVERED.**

Vitamix warrants to the owner that if this machine (a “Machine” consists of a motor blender base and any containers purchased together) fails within 7 years from the date of the initial purchase due to a defect in material or workmanship or as a result of normal wear and tear from ordinary household (domestic) use, Vitamix will, within 30 days of receipt of the returned product, repair the failed Machine or component part of the Machine free of charge. If, at Vitamix’s sole discretion, the failed Machine or component part of the Machine cannot be repaired, Vitamix will elect to either (A) replace the Machine or relevant component free of charge or (B) refund the full purchase price to the owner.

### **4. WHAT IS NOT COVERED.**

This Guarantee does not apply to Machines that have been used commercially or in non-household (non-domestic) applications. This Guarantee does not cover cosmetic changes that do not affect performance, such as discolouration or the effects of the use of abrasives or cleaners, or food build-up. This Warranty is only valid if the Machine is used and maintained in accordance with the instructions, warnings and safeguards contained in the owner’s manual.

Vitamix will not be responsible for the cost of any unauthorised guarantee repairs.

# WARRANTY

**REPAIR, REPLACEMENT OR REFUND OF THE PURCHASE PRICE ARE THE EXCLUSIVE REMEDIES OF THE PURCHASER AND THE SOLE LIABILITY OF VITAMIX UNDER THIS WARRANTY. NO EMPLOYEE OR REPRESENTATIVE OF VITAMIX IS AUTHORISED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON VITAMIX. ACCORDINGLY, THE PURCHASER SHOULD NOT RELY UPON ANY ADDITIONAL STATEMENTS MADE BY ANY EMPLOYEE OR REPRESENTATIVE OF VITAMIX. IN NO EVENT, WHETHER BASED ON CONTRACT, INDEMNITY, WARRANTY, TORT (INCLUDING NEGLIGENCE), STRICT LIABILITY OR OTHERWISE, SHALL VITAMIX BE LIABLE FOR ANY SPECIAL, INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE.**

## **5. WHAT VOIDS THIS WARRANTY.**

Abuse, misuse, mishandling, negligent use, alteration of the Machine, exposure to abnormal or extreme conditions, usage with a voltage supply other than that specified on the Machine, or failure to follow the operating instructions will void this Guarantee. The Guarantee is also void if repairs to the Machine or any component part of the Machine are performed by someone other than either Vitamix or an authorised Vitamix Service Provider or if any component part of a Machine is used in combination with a motor-base or container or other part that is not expressly authorised by Vitamix.

## **6. HOW TO OBTAIN RETURNS AUTHORISATION UNDER THIS WARRANTY.**

In the event that the Machine or any component part of the Machine needs service or repair, you must contact us by e-mail at [service@vitamix.com](mailto:service@vitamix.com) or by phone at 0808 156 6633 (UK) or 0766 709854 (Ireland) to obtain a Return Authorisation number and detailed return instructions. You should then return the entire machine in the original or sufficient packaging, along with your Return Authorisation number and proof of purchase. We will then process your claim accordingly.

The purchaser is responsible for the costs of special shipping requests.

PLEASE NOTE: it is essential that the Machine be received by Vitamix no later than the last day of the Guarantee period. Late claims will not be considered.

This Guarantee is honoured directly through Vita-Mix Corporation.

# WARRANTY

United States  
Vita-Mix® Corporation  
8615 Usher Road  
Cleveland, Ohio 44138-2199 USA  
+1.440.235.4840  
service@vitamix.com

United Kingdom  
Vita-Mix® Corporation  
c / o Sparks Transport  
Wells Road  
Glastonbury, Somerset BA6 9AG  
0808 156 6633 (UK) or  
0766 709854 (Ireland)

Any repaired or replaced Machine will be guaranteed on these terms for the unexpired portion of this Guarantee.

This Guarantee is for the benefit of you, the purchaser. No benefits may be given to any third party, except through a valid transfer by private sale to another person for domestic use of the Machine user during the period of operation of this Guarantee.

This Guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage.

You have statutory rights in relation to the Machine. This Guarantee is offered as an extra benefit and does not affect your statutory rights as a consumer.

Additional written copies of this Guarantee can be obtained by writing to either address listed above. Please include a stamped and self-addressed envelope for each copy of the Guarantee requested.

This Guarantee applies to Machines purchased from an authorized retailer of Vitamix within the UK and Ireland.

## RECYCLING INFORMATION

This product has been supplied from an environmentally aware manufacturer and complies with Waste Electrical and Electronic Equipment (WEEE) Directive 2002 / 96 / CE.

This product may contain substances that could be harmful to the environment if disposed of in places (landfills) that are not appropriate according to legislation.

The 'crossed-out wheelie bin' symbol is placed on this product to encourage you to recycle wherever possible.

Please be environmentally responsible and recycle this product through your recycling facility at the end of its life.



# NOTES

# WARRANTY

## Professional Series™ 750

### Motor:

≈ 2.2 peak output horsepower motor

### Electrical:

120 V, 50 / 60 Hz, 12 A

Uses a U.S.A. three-prong grounded cord

### Dimensions:

Height: 44.2 cm / 17.4 in.

Width: 19.6 cm / 7.7 in.

Depth: 23.9 cm / 9.4 in.

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When applicable:



To see the complete line of Vitamix® products,  
visit **[vitamix.com](http://vitamix.com)**, **[vitamix.co.uk](http://vitamix.co.uk)** or **[vitamix.ie](http://vitamix.ie)**



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**[vitamix.com](http://vitamix.com)**

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