



CERTIFIED RECONDITIONED -
5300

Owner's Manual

Read and save these instructions



Vita-Mix® Corporation
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vitamix.com

*** Product image may differ slightly from
your configuration**

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LET'S GET STARTED

Congratulations!

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

Before first use:

1. Please read all the safety information, warnings and instructional material found in this booklet.
2. Set your Vitamix machine on a dry, level surface.
3. Carefully remove the cable tie on the power cord.
4. Make sure the power switch is set to Off. Plug the machine into an grounded electrical outlet.
5. Follow the cleaning instructions on page 16 to prepare your machine for use.

SYMBOLS



Warning



Never touch moving parts. Keep hands and utensils out of container.



Electrical shock hazard



Operate with lid and lid plug in place



High temperature when blending hot liquids



Read and understand owner's manual



Do not insert items into container while blender is in use



Do not immerse



Unplug while not in use, before cleaning, changing accessories or approaching parts that move in use

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 Service at 1.800.848.2649 or 1.440.235.4840, email service@vitamix.com, 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 center 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 store
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
2. Email service@vitamix.com
3. Call 1.800.848.2649 or 1.440.235.4840, press option 2

Your warranty may be honored by Vita-Mix® Corporation or an authorized dealer.

Failure to register your machine will not diminish your warranty rights.

IMPORTANT SAFEGUARDS



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 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 other liquid.
4. Unplug from 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 cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Call Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840 or email service@vitamix.com at once for examination, repair, 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 authorized Vitamix parts, may cause fire, electric shock, or injury.
8. The use of attachments not expressly authorized 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 cord hang over edge of table or counter.
11. Do not let cord contact hot surface, including the stove.
12. Keep hands and utensils out of container while blending to reduce the risk of severe injury to persons 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 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.
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.

IMPORTANT SAFEGUARDS

- 17 Always operate blender with lid and lid plug firmly in place. The lid plug 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 container to the maximum capacity. Always begin processing on 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 butters or oil-based foods, 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

⚠ WARNING



To Avoid Injury.

Read and understand instruction manual before using this machine.



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, servicing, or the replacement of parts must be performed by Vitamix or an authorized service representative.

⚠ WARNING



Electrical Shock Hazard.

Use grounded outlet only.

DO NOT remove ground.

DO NOT use an adapter.

DO NOT use an extension cord.

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.



NOTICE: THE FAILURE TO FOLLOW ANY OF THE IMPORTANT SAFEGUARDS AND THE 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



❶ **On/Off Switch:** The On/Off (or Power) Switch is on the front of the machine base. The On/Off Switch controls the power to the machine.

❷ **Control Panel:** For more information, refer to Control Panel on Page 9.



CAUTION: Lids and tampers are not interchangeable between different container styles, types and sizes. For more information, refer to Tamper on Page 11.

❸ **Low-profile 64-oz. capacity container with 2-part lid:**

- Always use the lid and the lid plug when the machine 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 to use the tamper or to add ingredients.

❹ **Tamper:** Using the tamper maintains circulation by preventing air pockets from forming during blending.

PARTS AND FEATURES

⚠ WARNING



Rotating Blades Can Cause Severe Injury.

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



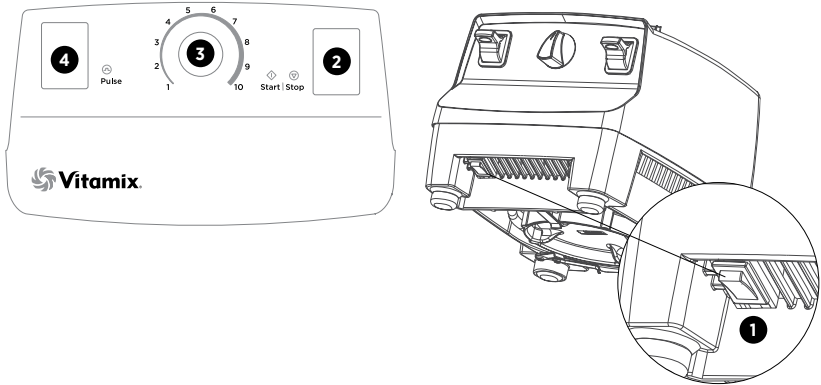
To Lock the Lid in Place: Position the lid on the container with the lid flaps midway between the spout and the handle. Push the lid onto the container until it locks into place. The lid must always be secured when processing, especially when blending hot liquids that may scald. **Never operate the blender 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.

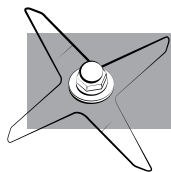
To Remove the Lid Plug: Rotate the lid plug counterclockwise from the “locked” to the “unlocked” position and lift out.

Power Cord: Your machine 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.

CONTROL PANEL



- 1 On/Off Switch (I)/(O):** The On/Off Switch controls the power to the machine base. The On/Off Switch is located on the front of the machine. Move the On/Off Switch to the Off (O) position at night and whenever the machine is left unattended.
- 2 Start (⏻)/Stop (⏹) Switch:** Before starting, always make sure that the Variable Speed Dial is pointed at Variable Speed 1. Pressing down on the Start/Stop Switch will initiate the blending process. Pressing down again on the Start/Stop Switch again will stop the blending process.
- 3 Variable Speed Dial:** The Variable Speed Dial selects blade rotation speeds from 1 to 10 (low to high). **Always begin the blending process with the Variable Speed Dial pointed at Variable Speed 1.**
- 4 Pulse Switch (⏻):** Pressing down on the Pulse Switch will cause the machine to blend at the speed setting shown on Variable Speed Dial for as long as the Pulse Switch is held down.



ABOUT THE BLADES

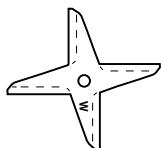
The wet-blade container comes as standard with the Vitamix machine. The blade is identified by a “W” for wet. This blade is used for most of your recipes. Additional containers with wet or dry blades may be purchased separately.

⚠ WARNING

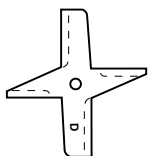


Rotating Blades Can Cause Severe Injury.

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



Wet-Blade Container: Designed for processing liquids, including juice, frozen mixtures, sauces, soup, purées, batter, and for wet chopping. The wet blades can also process grain and knead dough, but they are not quite 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.**

⚠ CAUTION



Moving Parts May Become Hot with Extended Use.

DO NOT touch.



TAMPER

⚠ CAUTION



Rotating Blades Can Cause Damage.

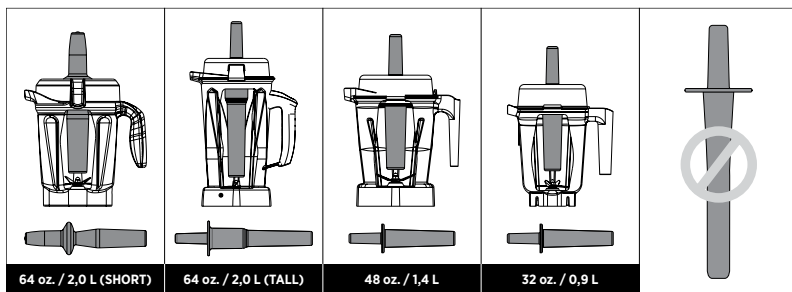
Lids and tampers are not interchangeable between different container styles, types and sizes. Use the tamper that was supplied with your machine.

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.

- **64 oz. / 2 L Short Containers use Tamper P/N 016041, which is approximately 11 inches long.**
- **64 oz. / 2 L Tall Containers use Tamper P/N 000760, which is approximately 12-½ inches long.**
- **32 oz. and 48 oz. / 0.9 L and 1.4 L Containers use Tamper P/N 015033, which is approximately 9-¾ inches long.**

To verify that you are using the correct tamper, place the lid on an empty container, remove the lid plug 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, contact your local Vitamix Dealer.



HOW TO USE THE TAMPER

⚠ WARNING



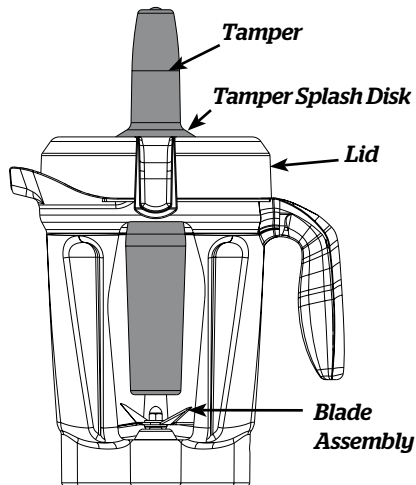
Rotating Blades Can Cause Severe Injury.

- **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 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 more deeply into the container.



HINTS FOR SETTING SPEEDS

⚠CAUTION

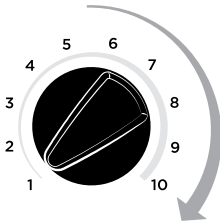


To Avoid Possible Burns, Never Start on Speeds Above 1 when Processing Hot Liquids.

Escaping steam, splashes or contents may scald.

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

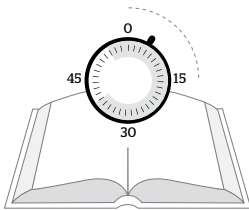
Always start on Variable 1, then slowly increase to 10.



Variable Speed

Before using the Variable Speed option, always begin with the Variable Speed Dial pointed at Variable Speed 1.

1. To begin the blending process, press down on the Start/Stop Switch.
2. Slowly turn the Variable Speed Dial to the desired speed, depending on the recipe used.
3. At the end of the blending cycle, press down on the Start/Stop Switch to stop the blending process. Rotate the Variable Speed Dial back to Variable Speed 1.



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.

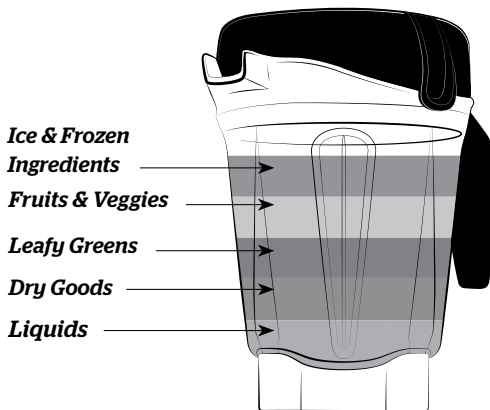
OPERATING INSTRUCTIONS

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. Make sure the Variable Speed Dial is pointed to Variable Speed 1. Move the On/Off switch to the On (I) 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.
3. 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.
4. 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.
5. Activate the blades by pressing the Start/Stop Switch. Your container may shift as it is aligned. Slowly rotate the Variable Speed Dial to the right to the desired speed.
6. 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 Start/Stop 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.
7. **Take proper care when handling and processing hot ingredients and when making hot soup and sauces.**



OPERATING INSTRUCTIONS

⚠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 plug securely in place prior to operating the machine.

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



8. 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.
9. 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

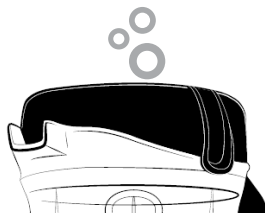
Your dry-blade container should be used only for hard, dry materials, such as grain, and for kneading dough. Before using this container, always begin with the Variable Speed Dial pointing at Variable Speed 1.

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. Activate the machine by pressing the Start/Stop Switch. Your container will shift and align itself. Slowly increase the Variable Speed to the desired speed.
6. 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.
7. 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.

CARE AND CLEANING

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.

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.



Normal Cleaning

1. Begin with the Variable Speed Dial pointing at Variable Speed 1.
1. Fill the container half full of warm water. Add a few drops of liquid dish detergent to the container.
2. Snap or push the complete 2-part lid into the locked position.
3. Press the Start/Stop switch. Slowly increase the Variable Speed to 10. Run the machine for 30 to 60 seconds. Press the Start/Stop Switch to stop the machine. Rotate the Variable Speed Dial back to Variable Speed 1.
4. Rinse and drain the container.

To Sanitize:

Always begin with the Variable Speed Dial pointing at Variable Speed 1.

1. Follow the cleaning instructions above.
2. Fill the container half full of water and add 1 ½ teaspoons of liquid bleach.
3. Snap or push the complete 2-part lid into the locked position.
4. Press the Start/Stop switch. Slowly increase the Variable Speed to 10. Run the machine for 30 to 60 seconds. Press the Start/Stop Switch. Rotate the Variable Speed Dial back to Variable Speed 1.
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 sanitizing.

Lid, Lid Plug and Tamper

Separate the lid and lid plug. 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 plug or tamper in the dishwasher.

CARE AND CLEANING

Motor Base

1. Unplug the power cable.

⚠ 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.

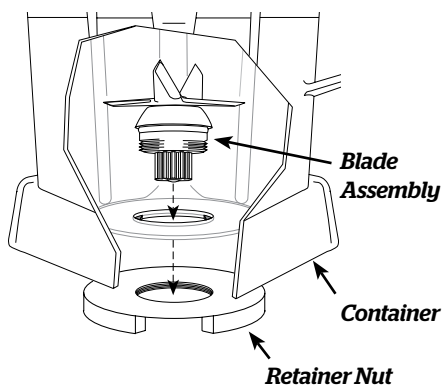
Failure to follow instructions can cause death or electrical shock.



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 centering 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.

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.



TROUBLESHOOTING

Your Vitamix 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. 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 you continue to experience problems after following these instructions, contact our Customer Service Department at 1.800.848.2649 or 1.440.235.4840. for instructions.

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

WARRANTY

Full 5-Year Reconditioned Machine Warranty

1. PRODUCT REGISTRATION.

Vita-Mix® Manufacturing (“Vitamix”) strongly encourages you to register your purchase by completing and returning the product registration card that came with this Machine. You can register online at vitamix.com/warranty; or by calling our Customer Service Department at 1.800.848.2649 or 1.440.235.4840. Failure to register your product purchase will not diminish your warranty 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 Warranty is extended by Vitamix to the owner of this Machine for personal household use only. This Warranty does not apply to products used for commercial, rental or re-sale purposes. Should ownership of the machine change during the 5-year period, please update the Machine’s owner information at vitamix.com/warranty.

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 5 years from the date of purchase due to a defect in material or workmanship or as a result of normal wear and tear from ordinary household 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, in 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 free of charge or (B) refund the full purchase price to the owner, unless Vitamix receives prior written notice of the owner’s preference.

4. WHAT IS NOT COVERED.

This Warranty does not apply to Machines that have been used commercially or in non-household applications. This Warranty does not cover cosmetic changes that do not affect performance, such as discoloration 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 unauthorized warranty repairs.

WARRANTY

REPAIR, REPLACEMENT OR REFUND OF THE PURCHASE PRICE ARE THE EXCLUSIVE REMEDIES OF PURCHASER AND THE SOLE LIABILITY OF VITAMIX UNDER THIS WARRANTY. NO EMPLOYEE OR REPRESENTATIVE OF VITAMIX IS AUTHORIZED TO MAKE ANY ADDITIONAL WARRANTY OR ANY MODIFICATION TO THIS WARRANTY WHICH MAY BE BINDING UPON VITAMIX. ACCORDINGLY, 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.

Some states do not allow limits on warranties. In such states, the above limitations may not apply to you. Outside the U.S.A. and Canada, other warranties may apply.

5. WHAT VOIDS THIS WARRANTY.

Abuse, misuse, negligent use, alteration of the Machine, exposure to abnormal or extreme conditions, or failure to follow the operating instructions will void this Warranty.

The Warranty 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 authorized Vitamix Service Provider or if any component part of a Machine subject to this Warranty is used in combination with a motor base or container that is not expressly authorized by Vitamix.

6. HOW TO OBTAIN RETURN AUTHORIZATION UNDER THIS WARRANTY.

In the event that the Machine or any component part of the Machine needs service or repair, please call Vitamix Customer Service at 1.800.848.2649 or 1.440.235.4840. You will be asked to provide a date of purchase and proof of purchase for any product that has not been registered with Vitamix. For product subject to this Warranty you will be provided with a return authorization number, up-to-date shipping instructions and a pre-paid return pick up label. Vitamix will pay standard shipping costs on the return of a Machine or component part for warranty service and repair and for return shipment of the product to you after the warranty repair or replacement. Purchaser is responsible for the costs of special shipping requests.

WARRANTY

Within the U.S.A., this Warranty is honored directly through Vita-Mix® Manufacturing.

Vita-Mix® Manufacturing
8615 Usher Road
Cleveland, Ohio 44138-2199
1.800.848.2649
service@vitamix.com

You will be deemed to have accepted the returned product “as is” upon delivery unless you notify Vitamix of any problem, including shipment damage, within 48 hours of delivery.

SPECIAL INTERNATIONAL INSTRUCTIONS

If a machine was purchased within the U.S.A. or Canada, but is currently outside the U.S.A. or Canada, all shipping and resulting taxes and duties are at the owner's expense. Call +1.440.235.4840 or email service@vitamix.com for more details.

SPECIFICATIONS

Certified Reconditioned Vitamix® 5300

Motor:

≈ 2.1 peak output horsepower motor

Electrical:

120 V, 50/60 Hz, 11.5 A

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

Dimensions:

Height: 17.25 in. / 43.9 cm

Width: 8.8 in. / 22.4 cm

Depth: 9 in. / 22.9 cm

When applicable:



To see the complete line of Vitamix® products,
visit **vitamix.com**.



Vita-Mix® Corporation
8615 Usher Road
Cleveland, OH 44138-2103 U.S.A.
1.800.848.2649 / 1.440.235.4840

vitamix.com

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