



VITAMIX[®] TURBOBLEND TWO SPEED

Use and Care Manual

Read and save these instructions



Vita-Mix[®] Corporation
8615 Usher Road
Cleveland, OH 44138-2103 U.S.A.
440-235-4840 / 800-848-2649
www.vitamix.com

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 risk of electrical shock do not put 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 440-235-4840 or 800-848-2649 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 along, 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 in container such as spoons, forks, knives or the lid plug 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 blender with lid in place. The lid plug should only be removed when adding ingredients, when using the tamper and when processing hot liquids.

18. When blending hot liquids, remove center piece of two-piece lid. Do not fill container to the maximum capacity. Always begin processing on the lowest speed setting. 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 SAFETY INSTRUCTIONS

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, except for replacing the blade assembly in the container, must be performed by Vitamix or an authorized service representative.

⚠ WARNING: 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.

IMPORTANT NOTES

- Before returning this product for any reason, including repair, please first contact our Customer Service Department 440-235-4840 or 800-848-2649 or email service@vitamix.com to receive a “Return Authorization Number”.
- If purchased outside the U.S.A. or Canada, please contact your local Vitamix dealer. Please have your machine’s serial number available when contacting customer service.
- The Vitamix Two Speed model is for household use only. Please review your warranty certificate before use.

SERVICE & REGISTRATION

Congratulations!

You are about to see how quick, easy and delicious healthy eating can be. The possibilities are endless, and we know you will enjoy your new Vitamix lifestyle.

1. Read all instructional material found in this booklet.
2. Follow the cleaning instructions on page 11 to prepare your machine for use.
3. Try our recipes first. We have spent years testing them for delicious results. Your Vitamix machine will blend any fruit or vegetable, but not all combinations are palatable. We hope you will be delighted with the recipes and the results.
4. Use the recipe book as a guideline to create your own recipes. Start by substituting “like” ingredients, then go creative when you become comfortable with your machine.

Please 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.

Vitamix Service

Record the model number and serial number of this appliance in the spaces provided below for future reference. These numbers are provided on the back of the motor base.

Model Number _____

Serial Number _____

(found under the barcode on the back of the machine base.)

Date of Purchase _____

Purchased From _____

Product Registration

If you purchased your Vitamix machine directly from Vita-Mix Corp., from www.vitamix.com or 800-VITAMIX, then your Vitamix machine’s Full Warranty has been activated. There is no need to register your machine.

Your machine is not yet registered with Vitamix if purchased from:

A retail/wholesale location

A U.S.A. or International Dealer

A military base show

Received your Vitamix machine as a gift,

Are not the original owner of the machine.

You can register your Vitamix machine online at www.vitamix.com/warranty, by filling out the enclosed owner’s registration card and mailing it back to us (no postage necessary), or by calling 800-VITAMIX.

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

Keep your cancelled check or bank credit card transaction statement. The date on these items establishes the warranty period, should service be required. If service is needed, it is in your best interest to keep all receipts.

EXPLODED PARTS

2-Part 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 vegetable oil. Wipe away excess. 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, and will not require the use of vegetable oil.

Lid Plug: Insert through the lid and secure by turning clockwise. Remove the lid plug to use the tamper or add ingredients. Your lid plug is conveniently marked with measurements making it easy to add ingredients.

To Lock the Lid in Place:

1. Position lid on container with lid flaps midway between the spout and the handle.
2. Push the lid onto the container until it locks in place.
3. The lid must always be secured when processing, especially hot liquids that may scald.

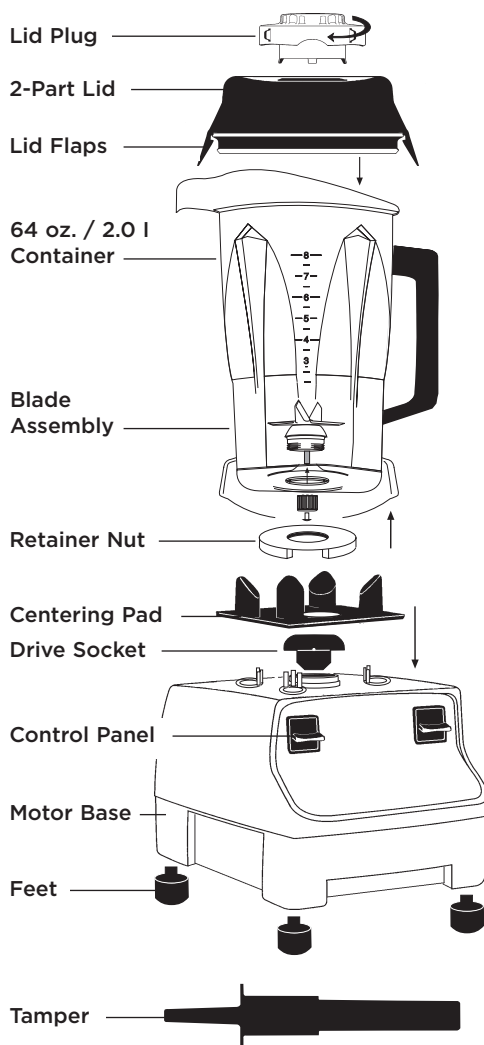
⚠ WARNING: Never put hands, spatulas, etc. in the container while the machine is running.

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 “unlocked” position and lift out.

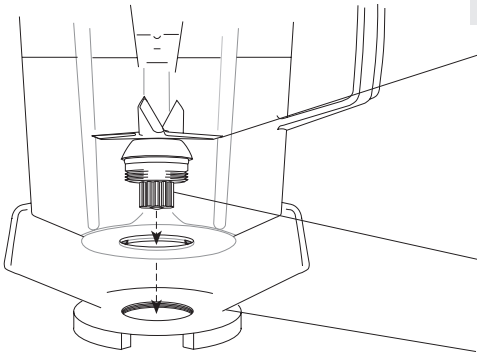
Container: Ounces, cups and milliliters are clearly marked. A second Dry Blade container is available for purchase to grind grain and knead bread dough. The blade is marked “D”. Grinding grains will cloud the lower three inches (8 cm) of the container. For this reason, it is important to keep each blade matched with its original container.

Automatic Overload Protection: Your Vitamix 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.



BLADE ASSEMBLY

⚠ CAUTION: Use a cloth to protect your hands while handling the blades; they are sharp.



Blade Agitator Assembly: The blade assembly is removable (see below). When inserting the blade assembly through the container bottom, align the flat sides. Do not allow blade assembly to move from position while installing and tightening the retainer nut. If this occurs, leaking will take place. Test with small amount of water before putting container on base to operate.

Drive Spline: Mates with the drive socket on the motor base to turn the blades and is part of the blade assembly.

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

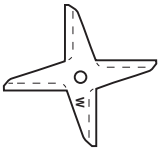


WARNING!

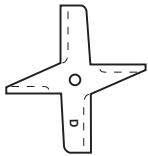
Never attempt to disassemble the blade assembly or motor base. Call Customer Service at 800-848-2649 or email service@vitamix.com information regarding repair services. Customers outside the U.S.A. and Canada should contact their local dealer.

About the Blades

The Vitamix machine comes standard with the wet blade container. The blade is identified by a “W” for wet. This blade is utilized for most of your recipes. The dry blade container is considered an accessory and may be purchased separately. The dry blades are found exclusively in the 32 oz container, while the wet blades come in all containers.



Wet Blade Container: Designed for processing liquids including juice, frozen mixtures, sauces, soups, purees, batters, 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.



Dry Blade container: Designed specifically for grinding dry materials such as grains, cereal and coffee. Also used for kneading bread dough. The dry blades can NOT process liquids efficiently, and the blades are clearly marked “D”.

Caution: Grinding dry material for more than 2 minutes could damage your machine. Regular use may result in cosmetic marring of the container and cause the blades to become dull.



WARNING!

- 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.
- To reduce the risk of injury, never place the blade assembly on the motor base without the Vitamix container properly attached.
- Holding the blade assembly with a cloth will prevent movement during tightening of the nut and avoid the possibility of stripped threads or a cracked container.

Herb Grinding

CAUTION: Do not grind for longer than 1 minute at a time.

Grinding some herbs may release volatile oils, causing the container to discolor permanently. Others have strong odors that may linger in the container, affecting the flavor of other foods. The grinding of some herbs and spices may also cause the blade to dull over time, or the container to crack. If you grind herbs on a regular basis, you may wish to purchase a separate Dry Blade container and replace blades as needed.

CONTROL PANEL



On/Off Switch (I)/(O): Push up to turn ON. Push down to turn OFF.

High/Low Switch (Δ)/(∇): High is the fastest speed available. Switch to Low to activate the lower speeds.

Hints for High/Low Speed

Always start machine with left switch on the down position. Increase speed as needed depending on the recipe used. This is especially important when starting thick mixtures, hot mixtures, stirring, chopping, grinding meat, and preparing single servings. **Note:** Blending too long at Low speed will overheat the machine and cause the automatic overload protection to turn the machine off.

Use High speed as much as possible for whole food juices, soups, shakes, frozen mixtures, making purées, nut butters and grinding grains. Processing times will generally be less than one minute (most take less than 30 seconds). High speed provides the best quality of refinement, breaking down ice, frozen fruit, whole fruits or vegetables, and grains to a smooth lump-free consistency. It also runs the motor's cooling fan to avoid overheating.

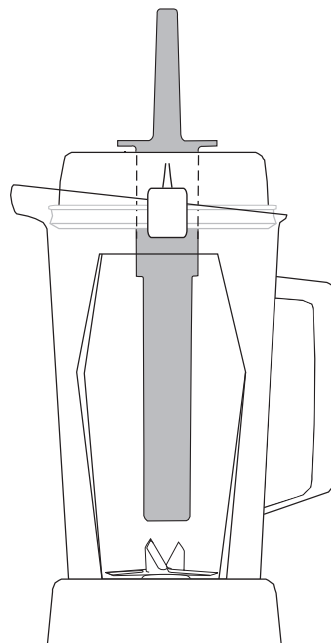
If you are unsure, watch the blending process. When using High speed, if the food does not circulate the machine may be overloaded or may have trapped an air bubble. Stop the machine and release the air bubble by inserting the tamper through the lid plug. If the tamper does not produce the desired results, reduce the machine speed. Often a lower speed allows food to circulate when higher speeds do not. Once the food is circulating freely, switch to High, and continue processing.

How to use the tamper

The tamper allows you to accelerate the process of very thick and/or frozen mixtures that cannot be processed in a regular blender. Using the tamper maintains circulation by preventing air pockets from forming. While the machine is running, and only through the lid plug opening, use the tamper to press ingredients into the blades as you make frozen ice creams and nut butters, or purée fruits and vegetables.

CAUTION: Use the tamper only with the lid locked in place and lid plug removed.

- The splash disk (near the top of the tamper) and lid prevent the tamper from hitting the blades when lid is secured properly in locked position.
- The container should not be more than $\frac{2}{3}$ full when the tamper is used during blending.
- Do not use the tamper for more than 30 consecutive seconds (to avoid overheating).
- If thick mixtures stop circulating, you have probably trapped an air bubble. Insert the tamper through the lid and stir to release it.
- Holding the tamper straight down may not always help the ingredients circulate. If need be, point the tamper toward the side or corner of the container.



SPECIAL FEATURES

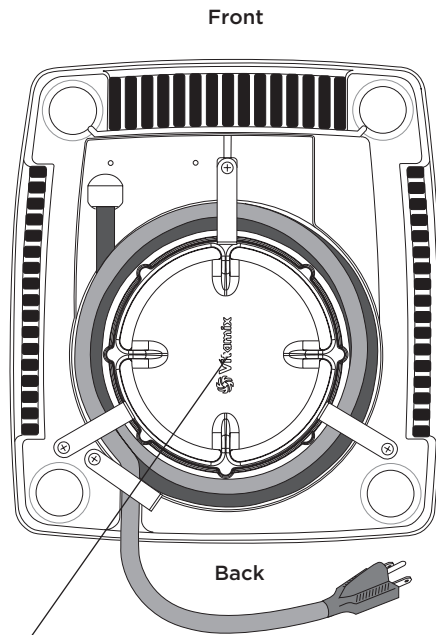
Bottom View / Cord Wrap

Plastic Cord Retainers hold the cord securely. There is no need to unscrew the cord retainers to let out more cord. They are flexible, and return to position after the cord is lifted out.

Power Cord: Your machine is equipped with a six foot long cord. Store the unused portion neatly underneath.

Automatic Overload Protection

Your Vitamix machine is equipped with a special feature: Automatic Overload Protection. This built-in feature is designed to protect the motor and prevent your machine from overheating. That means peace of mind for you as a Vitamix owner. When engaged, this Automatic Overload Protection will cause the motor to shut off and possibly emit a light odor. **THIS IS NOTHING TO BE ALARMED ABOUT.** It simply indicates that this special feature of your Vitamix machine has kicked in and protected the motor.



Center Section of Base

Tips to prevent “overloading” your Vitamix machine:

- Process only Vitamix recipes when learning to use the machine
- Do not process recipes at lower speeds than recommended
- Do not process recipes at higher speeds than recommended
- Do not process recipes longer than suggested
- Use your tamper to keep process thicker mixtures and keep ingredients moving around and through the blades

If your Automatic Overload Protection should ever be activated, simply switch the machine to the OFF position and unplug it. Wait 20 to 45 minutes and your machine will reset and you may resume using it with confidence.

Note: Higher room temperatures may increase the time your machine takes to reset.

Try the following to reduce reset time:

- Unplug the machine
- Remove the container
- Blow air into the vents that are located around the center section of the bottom of the base (see above illustration) with hair dryer on “Cool” setting

CARE AND 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

Before using your Vitamix machine for the first time, see Step 1 of the container cleaning instructions below to clean your machine and break in the motor.

Then, after each use . . .

1. Unplug the power cord.
2. Wash the outside surface with a damp soft cloth or sponge, which has been rinsed in a mild solution of liquid detergent in warm water. Never immerse the motor base in water or other liquid. The centering pad can be removed for more thorough cleaning.
3. Thoroughly clean the switches so they work freely. They may become sticky from use. Use a moistened cotton swab to clean the grooves around the water shielded switches. Immediately dry any excess water.
4. Polish with a soft cloth.

Lid

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

Container

1. Fill container half full with warm water and add 2 drops of liquid dish washing detergent. Snap or push the complete 2-part lid into locked position. Select Low speed. Turn machine on and switch to High. Run the machine on High for 30-60 seconds. Turn the machine off, rinse and drain the container.
2. If any solid residue remains, remove the blade assembly (see page 6) and wash all container parts in warm soapy water. Rinse and drain. Reassemble before use.
3. **To Sanitize:** Follow Step 1 as needed. Fill container half full with warm water and 1½ teaspoons liquid bleach. Snap or push the complete 2-part lid into locked position. Select Low speed. Turn machine on and then switch to High. Run the machine on High speed for 30-60 seconds. Turn machine off, and allow mixture to stand in the container for an additional 1½ minutes. Pour chlorine mixture out, return container to motor base. Allow container to air dry. Do not rinse after sanitizing.

IMPORTANT NOTES

Because of the high pH balance of automatic dishwasher soaps, **DO NOT** wash your container in the dishwasher.

GENERAL INSTRUCTIONS

Two Speed Operation

1. Set the Wet Blade container on the motor base by aligning it over the centering pad.
(The motor must be completely stopped.)
Note: Use the Dry Blade and container only for hard dry materials such as grain grinding and bread kneading.
2. When loading container remove from the machine base. Place liquids and soft foods in the container first, solid items and ice last. Although not necessary for blending, you may want to cut or break food into smaller pieces for more precise measuring of ingredients.
3. Always use the complete 2-part lid when blending (unless the tamper is inserted through the lid). When blending hot ingredients, make sure the lid is securely latched (see page 5).
4. Many foods are blended on High speed. Turn machine on Low speed, then to High. Your container will shift and get into an aligned position. If the mixture stops circulating, you have probably trapped an air bubble. Insert the tamper through the lid plug while blending and stir until it “burps.” If this method does not 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 blending.
5. To prevent possible splashing, rest your hand lightly on the lid while turning the motor on (except when processing hot liquids). Hot mixtures and very full containers should be started on Low speed, then switched 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 over processing.
7. After turning the machine off, wait until the blades completely stop before removing the lid or container from the motor base.

Note: The automatic overload protection shuts the motor off. It does so 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
- have too much material in them
- 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 overload protection has not turned the machine off, stop and remove the container.

Due to varying ice temperatures, ice shapes, softness of food, speed of processing, etc., the quantity of ice required in a recipe and blending times may vary slightly from those mentioned in recipes.



WARNING!

When processing hot liquids always:

- Use caution; escaping steam or splashes may scald.
- Lock the lid. This will prevent expansion from blowing it off when the machine is turned on.
- Do not fill container to maximum capacity.
- Remove the centerpiece of the two-piece lid.
- Keep hands and other exposed skin away from the lid opening to prevent possible burns.
- Start on Low speed then switch to High speed.
- **Never start on High speed with hot liquids.**

SPECIFICATIONS

Vitamix® TurboBlend Two Speed

Motor:

≈2 peak output horsepower motor

Electrical:

120 V, 50/60 Hz, 11.5 A

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

Dimensions:

Height: 17.4 in. / 44,2 cm

Width: 8.8 in. / 20,32 cm

Depth: 9.0 in. / 22,86 cm

When applicable:



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



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