

Vita-Mix® Corporation

Use and Care Manual

Read and Save These Instructions

ADVANCE PERFORMANCE BEVERAGE BLENDING



BARBOSS® ADVANCE



DRINK MACHINE ADVANCE



FOODSERVICE

All Models

Important Safeguards

1. Read all instructions.
2. To protect against risk of electrical shock, do not put motor base in water or other liquid.
3. Close adult supervision is necessary when machine is used by or near children.
4. Unplug the power cord from the wall outlet when the Vita-Mix® machine is not in use, before disassembling, putting on or taking off parts, and before cleaning, other than washing the container.
5. Never contact moving parts, especially the blades.
6. Do not operate any machine with a damaged cord or plug, if the machine malfunctions, or has been dropped or damaged in any manner. **Call Vita-Mix Customer Service, 800-4DRINK4 (800-437-4654) or 440-235-0214** at once for examination, repair, possible replacement, or electrical or mechanical adjustment. If you live outside the United States or Canada, contact your local Vita-Mix Distributor, or telephone the Vita-Mix International Division at +1.440.782.2450 or email international@vitamix.com for a distributor in your country.
7. Do not use attachments not recommended or sold by Vita-Mix Corporation.
8. **Do not use outdoors.**
9. Do not let the power cord hang over edge of table or counter.
10. Do not place the machine on or near a hot gas or electrical burner, in a heated oven, or allow machine to touch hot surfaces. External heat sources can damage the machine.
11. Keep hands and utensils out of container while motor is running to prevent the possibility of severe personal injury and/or damage to the Vita-Mix machine. A rubber spatula may be used, but only when the Vita-Mix machine is not running. With the flexible rubber lid in place, the Vita-Mix accelerator tool (sold separately) may be used while motor is running.
12. **WARNING: Blade is sharp. Handle carefully.**
 - Never try to remove blade while container is sitting on the motor base.
 - Do not operate with loose, nicked or damaged blade – replace immediately.
 - To reduce the risk of personal injury, never place blade assembly on motor base without blender container properly attached.
13. The maximum normal load is equivalent to the ounces (liters) listed on the container, i.e., 32 oz. / 0.9 Ltr. and substantially less with thick mixtures.
14. Container should not be more than 2/3 full when the accelerator tool is left in place while blending. Do not exceed 30 seconds of continuous blending with accelerator tool in place.
15. **CAUTION:** Cooling problems resulting in thermal shut-off and eventual motor damage may result if machine is operated in sound chambers other than those approved by Vita-Mix.
16. Always operate the Vita-Mix machine with a lid in place.

Important Safeguards

17. **CAUTION:** The light in the front panel START/STOP switch, when lit, indicates the power to blender is ON and blender could start. Turn power OFF, or unplug the machine before touching movable parts. Shut OFF power switch at night or whenever machine will be left unattended.

Save These Safety Instructions

Enjoy the safety of this grounded machine. The Vita-Mix blender's U.S. power cord comes equipped with a three-prong (grounding) plug which mates with a standard three-prong wall outlet (Figure A). This cord will vary for countries outside the United States.

Adapters (Figure B) are available for two-prong outlets. Do not cut or remove the third (ground) prong from the plug or power cord.

Consult your electrician if you are not sure if the wall outlet is grounded through the building wiring. With a properly grounded two-prong wall outlet, ground the machine by attaching the tab on the adapter to the wall outlet cover by means of the screw in the center of the cover (Figure B).



WARNINGS!

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

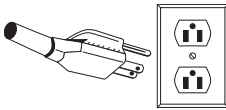


Figure A

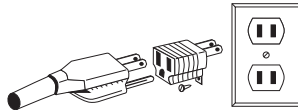
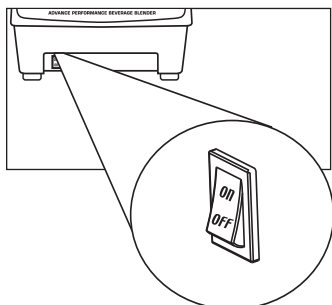


Figure B

IMPORTANT NOTES!

The instructions appearing in this Use and Care Manual cannot cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

CONTROL PANEL



BarBoss® Advance & Drink Machine Advance

ON/OFF Switch. Located on the front of the machine below the control panel, the ON/OFF switch controls the power to the machine. While plugged in, switch to ON to ready the machine for blending. Shut OFF the power switch at night or whenever the machine will be left unattended.

START/STOP Switch. This is a lighted switch. When light is lit, power is ON. Depress START switch to activate program setting and again to stop a program mid-blending cycle.

During operation, you may interrupt a program by pressing the START/STOP switch.

PROGRAM DIAL. Allows user to select a number of pre-programmed settings. Blender will shut off automatically at the end of the program. Program is activated only when the power switch is ON. See page 9 for programming details.

PULSE Switch. The PULSE switch can be used to quickly refresh product in the container by depressing the switch and holding down as long as needed. The pulse switch can only be used when the power switch is ON.



IMPORTANT NOTES!

Cleaning: Switches may become sticky from use. Unplug the machine and use a wet cloth, moistened with water and a mild detergent, to clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under switch. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch.

Start/Stop Switch: Stop a program mid-cycle with the START/STOP switch, not the ON/OFF switch. If the ON/OFF switch was used, wait 30 seconds for power to recycle and the timer to reset before resuming operation.

LID ASSEMBLY

Two-Piece Lid

32 oz. / 0.9 Ltr. Xtreme Performance (XP)

Container

The two-piece lid is easy to clean and easy to put on, take off and seal.

- To remove a fully latched lid, lift the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.

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

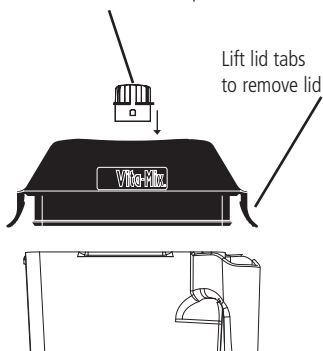


FIGURE A

One-Piece Lid (optional)

32 oz. / 0.9 Ltr. Xtreme Performance (XP)

Container

The one-piece lid is easy to clean and easy to put on, take off and seal.

- There is no lid plug for this lid.
- Add ingredients through port on top.



FIGURE B

IMPORTANT NOTES!

Containers:

- BarBoss Advance and Drink Machine Advance machines are optimized for use with the Vita-Mix 32 oz. / 0.9 Ltr. **Xtreme Performance (XP)** container. Use of Vita-Mix Standard containers (64 oz. / 2.0 Ltr., 48 oz. / 1.4 Ltr. or compact 32 oz. / 0.9 Ltr.) may require programming adjustments. The 32 oz. / 0.9 Ltr. Xtreme Performance (XP) container **will not** work with earlier Vita-Mix models. Call Vita-Mix Customer Service or your distributor for more information.
- Outside the United States and Canada, your machine may come with a different container configuration.

New Lids: To make new lids easier to insert and remove, rub a light coating of cooking oil around rim where it seals. Place it in container for several minutes, remove and lightly wipe oil off lid.

GENERAL INSTRUCTIONS

BarBoss® Advance & Drink Machine Advance Instructions

The following is the basic XP setting of the six PRE-SET programs for the BarBoss Advance and Drink Machine Advance machines. These programs, numbered 1 through 6, are blending cycles designed for the most commonly made drinks. Depending on the viscosity of the drink you are creating, selecting one of the six PRE-SET programs will run the machine for a full cycle. The machine will stop by itself when the cycle is complete. A cycle varies in speed and length. Your machine's PRE-SET options may differ due to program revisions or if your machine was programmed specifically for your business. Due to the difference of recipes, your results may also vary.

Each program has a slow start with a three-stage ramping process.

Setting 1: (:15) *Blends thin drinks with just juice and ice.*

Setting 2: (:18) *Blends light coffee drinks.*

Setting 3: (:21) *Creates a specialty drink with a thick viscosity.*

Setting 4: (:24) *Creates ice cream and regular coffee drinks that need a little longer blending.*

Setting 5: (:27) *Blends a regular smoothie.*

Setting 6: (:30) *Blends thick frozen fruits & hard ingredients for a thick but consistent smoothie.*



WARNINGS!

Warning: When your machine is not in use, turn the ON/OFF switch to OFF, or unplug the machine from the outlet.

Warning: If you detect a change in the sound of the machine or if a hard or foreign object comes into contact with the blades, do not serve the drink. Inspect your blade assembly for loose, nicked or missing parts. If parts are loose, missing, or nicked, replace with new blade assembly. (See page 8.)

1. Place liquids and soft foods in the container first, solid items and ice last. Although not necessary for processing, you may want to cut or break food into smaller pieces for more precise measuring of ingredients. Thawed or partially thawed fruit is recommended. High speed is recommended for heavy-duty blending.
2. Set the container on the motor base by aligning it over the centering pad anchored to the base. **(Motor must be completely stopped before positioning container.)** Containers are not to be used for hard, dry materials. Avoid running your machine with the container empty.
3. Always use a lid when blending. If blending hot ingredients, the lid must be securely latched in place. **When processing hot liquids, DO NOT use a non-latching or one-piece lid.**
4. Plug the machine into the nearest outlet (if unplugged). Press ON/OFF switch to ON. Activate a program by selecting the desired setting on the dial and then depressing the START/STOP switch on the left.

- 4a. If mixture stops circulating, you have likely trapped an air bubble. Either insert the accelerator tool (sold separately, see page 12) through the lid while blending, or stop the motor, remove the container from the base and stir or scrape the mixture from the sides of container into the center using a rubber spatula to press any air bubbles away from the blades. Replace the lid and continue blending.
 - 4b. To prevent possible splashing, lightly rest your hand on the lid while turning the machine on (except when processing hot liquids).
 - 4c. Due to the blending speed of the machine, processing times are greatly reduced over other manufacturers' machines. Until you become accustomed to the speed, watch your mixture carefully to avoid over-blending.
 - 4d. If stopping the machine mid-cycle, use the START/STOP switch, not the ON/OFF switch. If the ON/OFF switch was used, wait 30 seconds for power to recycle and the timer to reset before resuming operation.
5. After the blender has been stopped, wait until the blade comes to a complete stop before removing the lid or container from the motor base.
 6. **To use the PULSE Switch to refresh drinks:** Make sure the power is ON. With the container on the motor base, depress the PULSE switch. Release the switch to stop the motor.
 7. Press the ON/OFF Switch to OFF when not in use.

Maintenance Tips:

- **Never bang the container against a surface to loosen the ingredients.** Remove the container from the base and use a rubber spatula to remove thick mixtures from the bottom of your container.
- **Never shake or rattle a container while in use.**
- **Never remove the container before the machine has come to a complete stop.**
- **Never start the motor before the container is in place.**

IMPORTANT NOTES!

START/STOP : *The START/STOP switch on your machine is lit when power is ON. Avoid moveable parts. The machine may stop working if it is overloaded on low speed. Reset the machine by turning power off for 30 seconds.*

THERMAL PROTECTOR: *The thermal protector may shut the motor off to protect it from overheating. To restart, wait for motor to cool down with the power off (up to 45 minutes). Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) To speed up the process, try circulating the air with a vacuum or fan aimed at the bottom of the base. When the thermal protector shuts the motor off, review your processing techniques and your instructions. Your recipes may be too thick or have too much material in them. If the motor seems to be overheating but the thermal overload protector has not turned the machine off, stop the machine and remove the container from the base. Turn the machine ON and let the machine run for 20 seconds. Repeat this step 3 times for a total of 1 minute. Be careful never to touch any moving parts while in use.*

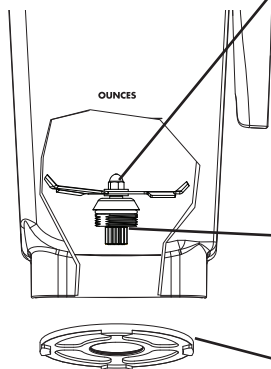
BLADE ASSEMBLY

⚠ WARNINGS!

Never use a blade assembly with loose, damaged or nicked components.

Caution: Do not remove blades unless absolutely necessary!

Never attempt to take the blade assembly itself apart. This will void the warranty.



Blade Agitator Assembly. The blade assembly includes a precision-hardened stainless steel blade with enclosed steel ball bearings for maximum durability. The rugged blade assembly literally explodes molecules of food and ice in the container, helping every batch to homogenize more effectively. The blade does not need to be removed for normal cleaning. (Refer to the information below to remove or replace.)

Drive Spline. Mates with drive socket on the motor base to turn the blade. **Note:** Removing and replacing your container while the coupling is still rotating will strip the drive spline "teeth." (This part is NOT removable.)

Retainer Nut. Must be snug. Order the available Retainer Nut Wrench for best results. (Refer to the information below to remove or replace.)

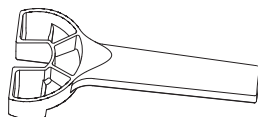
Blade Assembly Removal

At times, it may be necessary to give your blades additional cleaning. An easy-to-use blade assembly removal wrench (Item #15596) may be purchased through your Vita-Mix Distributor.

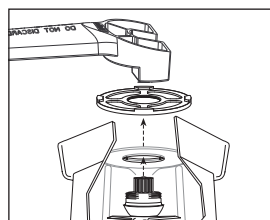
Turn the container upside down and grip firmly. Insert retainer nut wrench in groove of retainer nut and rotate counterclockwise to loosen. Then grip blades with a cloth and remove retainer nut by hand.

Replacing Blade Assembly

With the container upside down, grip blades with cloth, insert into the container bottom and align with flat sides of container opening. Place retainer nut on and hand tighten. Last, carefully turn clockwise until secure, using wrench. **Do not force.** If it is not tight enough, you will notice increased container noise.



RETAINER NUT WRENCH



Retainer Nut Wrench in use.

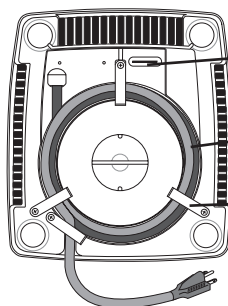
PROGRAMMING

The BarBoss® Advance and Drink Machine Advance are pre-programmed with an XP program which is optimized for the Xtreme Performance (XP) container. The programs can be customized by using a programming chip or programmer software kit available from Vita-Mix. Call your distributor or Customer Service for more information.

Although your machine comes from the factory pre-set with the XP programs, follow these instructions when using a custom programming chip.

Programming with a Custom Chip

1. Turn the power to the machine ON using the ON/OFF switch located on the front of the machine below the control panel.
2. Remove the container and lift the front of the machine so that you can see the bottom programming port. Facing the front of the machine, insert the custom programmed chip with the silver contact bars up and the words, "THIS SIDE FACING TO THE FRONT OF THE MACHINE" toward you into the port located below the label area.
3. Within 5 seconds, the six PRE-SET PROGRAMS will be re-programmed.
4. Remove the programming chip, return it to the original package and store in a safe, easily accessible spot.
5. Place the machine back on its feet and replace the container. Continue on to the Instructions on page 6-7.



Programming Port for the BarBoss Advance and Drink Machine Advance.

6 ft. / 1.8 m **Power Cord** can be stored neatly underneath when not in use.

Retainer Clips are flexible and will return to position after cord is lifted out. There is no need to unscrew the clips to let out more cord.

BOTTOM VIEW OF MACHINE

Resetting the PRE-SET programs to the original factory settings

1. Turn the power to the machine OFF using the ON/OFF switch located on the front of the machine below the control panel.
2. Hold down the PULSE button while turning the power back ON using the ON/OFF switch.

IMPORTANT NOTES!

PROGRAMMING CHIP: If the above programming steps are taken and the custom programming does not appear with the first blend cycle, turn the chip 180° (side-to-side) and try again.

CARE AND CLEANING

Care Note

To ensure that you get the longest possible life from your Vita-Mix machine, we recommend the following products, when used as directed by the supplier:

CLEANING PRODUCTS

Solid Supra, Solid Power,
Guardian Acclaim, Solid Guardian Plus,
Solid Super Impact, Solid Insure
Diverpak
Eclipse H2, Liqui-Safe L7
Acclean
Poly-Brite

Glow MB-1
Lustre NC-25
Lustre Plus
PSRA 41-D, PSRA 41-E,
Liqui-Ware 1, Liqui-Ware MC
D-Flex, Sur-Met

SUPPLIERS IN USA

Ecolab, Inc., St. Paul, MN
800-352-5326
www.ecolab.com
Diversey, Livonia, MI
800-521-8140
Klenzade Products
Division of Ecolab
St. Paul, MN; 612-293-2165
Wesmar Company, Inc.
Seattle, WA
206-783-5344; www.wesmar.com
Anderson Chemical Co.
Litchfield, MN
800-366-2477
www.andersonchemical.com

RINSE AIDS

Solid Rinse Dry, Solid Brilliance,
Jet Dry, Rinse Dry

SUPPLIER

Ecolab, Inc., St. Paul, MN
800-352-5326; www.ecolab.com

DESTAINER

NuWare.

SUPPLIER

Diversey, Livonia, MI
800-521-8140

IMPORTANT NOTES!

CLEANING PRODUCTS: Do not use abrasive cleaning agents or concentrated bleach when cleaning. Do not use any cleaners containing Quaternary Sanitizers on polycarbonate components (i.e., containers).

CLEANING: Switches may become sticky from use. Unplug the machine and use a wet cloth, moistened with water and a mild detergent, to clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under switch. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch. Dry with a soft cotton cloth.

CONTAINER: Do not let mixtures, liquids and food products dry in the container. Rinse throughout use. Dry product may lock around the blade and weaken/tear the bearings seal when restarted. Do not place containers in the freezer. Extremely low temperature combined with hot ingredients and/or the immediate rapid action of the blade may crack the container. Due to the nature of polycarbonates, microwaving and automatic dishwashing are not recommended. Follow the cleaning instructions on page 11.

Motor Base/Control Panel

1. **Unplug the power cord.**
2. Gently wash the outside surface with a damp soft cotton cloth moistened with a mild solution of warm water and nonabrasive detergent or nonabrasive liquid spray cleaner. **NEVER IMMERSE MOTOR BASE IN WATER OR OTHER LIQUID.**
3. Thoroughly clean switches so that they work freely. They may become sticky from use. Unplug the machine and use a wet cloth, moistened with water* and a mild detergent, to clean around the edges of the switch paddles until they function freely. Work the switches back and forth a few times to loosen any dried residue under switch. Leaving switches sticky will damage or burn out the switches. Clean carefully, using caution not to allow water or other liquids to infiltrate the switch.
4. Dry with a soft cotton cloth.

Lid

Separate the lid and plug. Wash in warm soapy water. Rinse clean under running water and dry. Reassemble before use. (See page 5.)

Container

For maximum container life, do not wash in dishwasher.

1. To Clean: Fill container 1/4 full with warm (110°F/43°C) water and add a couple drops of liquid dishwashing detergent.** Return container to motor base and firmly position the two-piece lid. Run machine for 30 seconds. Empty container. Repeat this step.
2. To Rinse: Fill container 3/4 full with warm (110°F/43°C) water – do not add soap. Return container to motor base and firmly position the two-piece lid. Run machine for 30 seconds. Empty container.
3. If any solid residue remains, remove the blade assembly (see page 8) and wash all container parts in warm soapy water. Rinse and drain. Reassemble before next step. Do not soak the blade agitator assembly.
4. To Sanitize: If all solid residue is gone after step 2 or after completion of step 3, fill container 3/4 full with a sanitizing solution mix.*** Return container to motor base and firmly position the two-piece lid. Run machine on a high speed for 30 seconds. Turn machine off and allow mixture to stand in the container for an additional 1-1/2 minutes. Pour out bleach mixture.
5. Return container to motor base and run machine empty for an additional 5 seconds. Do not rinse after sanitizing. Allow container to air dry.

IMPORTANT NOTES!

* Be sure to wring excess water out of cloth or sponge when cleaning around the controls or any electrical part.

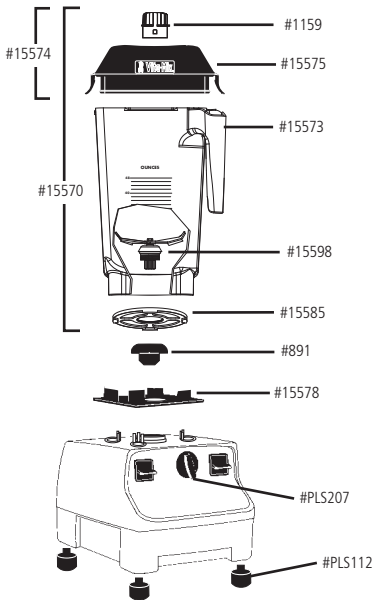
** To prolong polycarbonate container life, Vita-Mix recommends using soaps with a low Ph balance, such as a liquid dishwashing detergent (Ivory Liquid®). Due to the nature of polycarbonates, automatic dishwashing is not recommended.

*** Recommended sanitizing solution: 1.5 tsp. / 7.4 ml institutional or household bleach in 2 qt. / 2.0 Ltr. water.

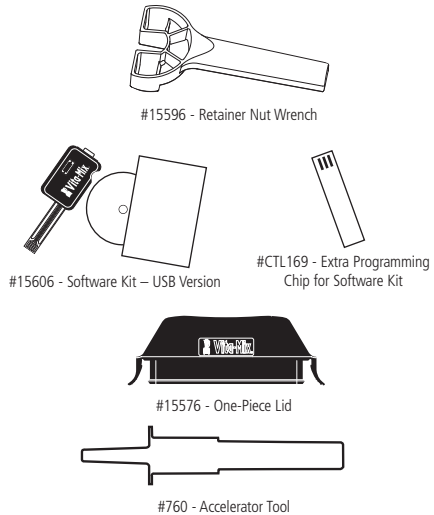
PARTS LIST

BarBoss® Advance & Drink Machine Advance

Item #	Part
1159	Lid plug for 32 oz. / 0.9 Ltr. XP container
15575	Lid only (no plug) for 32 oz. / 0.9 Ltr. XP container
15574	Lid assembly for 32 oz. / 0.9 Ltr. XP container
15570	32 oz. / 0.9 Ltr. polycarbonate/stackable XP container, ice blade & lid assemblies
15573	32 oz. / 0.9 Ltr. polycarbonate/stackable XP container only
15598	XP blade agitator assembly
15585	XP retainer nut
891	Drive socket
15578	Sound-reducing XP centering pad
PLS207	Program control knob
PLS112	Rubber Foot
XDM041	Use and Care manual (not shown)



Items Sold Separately:



IMPORTANT NOTES!

- Outside the United States and Canada, your machine may come with a different container configuration. Contact your local Vita-Mix distributor for item numbers.
- Other than the drive socket, blade assembly and retainer nut, this unit is not user serviceable.

TROUBLESHOOTING

1. Problem: <ul style="list-style-type: none">• Increased vibration• Leaking from bottom of container• Increased container noise	Solution #1: <p>Check blade assembly for loose, damaged or nicked components and replace.</p> Solution #2: <p>Tighten retainer nut with retainer nut wrench moving clockwise until it is snug. See page 8.</p>
2. Problem: <ul style="list-style-type: none">• Machine will not run	Solution #1: <p>Double-check to make sure power cord is firmly in power outlet.</p> Solution #2: <p>Check to make sure switches are clean and moving freely.</p> Solution #3: <p>The thermal protector may have shut the machine off. Turn power off for up to 45 minutes to reset. Note: Cooling may be quickened by placing the motor base in a cool spot. (Unplug first.) Try circulating the air with a vacuum or fan aimed at the bottom of the motor base.</p>
3. Problem: <ul style="list-style-type: none">• Loud noise from blade area• Blades don't spin	Solution: <p>Drive socket may be broken. Check for a fine crack down the center or worn teeth - replace with a new drive socket (Item #891). Instructions are included with part.</p>
4. Problem: <ul style="list-style-type: none">• Machine will not run when START/ STOP switch is activated	Solution: <p>Check ON/OFF switch to make sure the switch is in the ON position. Note: START/ STOP switch is lit when power is on.</p>
5. Problem: <ul style="list-style-type: none">• Machine is running irregularly• Setting selected starts the wrong program	Solution #1: <p>Turn the machine off and on again to reset the programming.</p> Solution #2: <p>Reset the machine to its original factory settings. See page 9.</p>

Cooling the Motor:

Machine may stop working if it is overloaded on low speed. Reset by turning power off for 30 seconds. Do not turn power off midway through a blending cycle. To interrupt cycle, press Start/Stop switch one time. See page 4.

If you cannot fix your machine with these suggestions, technical help is available by calling **800-4DRINK4 (800-437-4654) or 440-235-0214**. If outside the United States and Canada, contact your local Vita-Mix Distributor or telephone the Vita-Mix International Division at +1.440.782.2450 or email international@vitamix.com for a distributor in your country.

WARRANTY

Limited Warranty

Vita-Mix® Corporation warrants your Commercial Vita-Mix machine to be free from defects in materials and workmanship for a period of three years from the date of purchase when used in accordance with the accompanying instruction booklet.

Provisions of this limited warranty are void if your Vita-Mix machine has been subjected to obvious abuse, negligence, accident, alteration, or failure to follow operating instructions, or product exposure to abnormal or extreme conditions. Cosmetic changes such as discoloration of parts of the product in the hands of the user or the effects of the use of abrasive cleaners will not be warranted or considered defects. The cleaning or removal of food products along with any damage caused by allowing them to build up is not covered by this limited warranty. Warranty is void if the Vita-Mix machine is put into a sound reduction chamber that does not allow proper cooling.

In the event your Vita-Mix machine needs service or repair covered by the terms of this warranty, please call the Vita-Mix Corporation for shipping instructions. The Vita-Mix machine must be sent in original or sufficient packaging.

This limited warranty is in lieu of any other warranty expressed or implied. No representative or any other person is authorized to make any other warranty or to assume any liability not strictly in accordance with the foregoing. This limited warranty gives you specific legal rights which may vary from state to state. Proof of purchase may be required to prove date of purchase.

Outside the United States and Canada, other warranties may apply. Call or check with your local Vita-Mix Distributor for details or telephone the Vita-Mix International Division at 1.440.782.2450 or email international@vitamix.com.

In case of shipping damage, notify the shipper or carrier immediately. Outside the United States and Canada, contact your local Vita-Mix Distributor.

SERVICE CONTRACT

PLEASE NOTE: The Service Contract outlined in the following paragraphs applies only to customers in the United States and Canada. Customers in all other countries should contact their local Vita-Mix® Distributor for service details.

This Vita-Mix machine includes a 1-Year Service Contract effective from date of purchase. In the event your machine should need parts or repairs covered under this Service Contract, call Vita-Mix Customer Service immediately for instructions. Proof of date of purchase may be required. This does not cover abuse, misuse, tampering, improper installation or extreme conditions.

The Vita-Mix Service Contract includes the following:

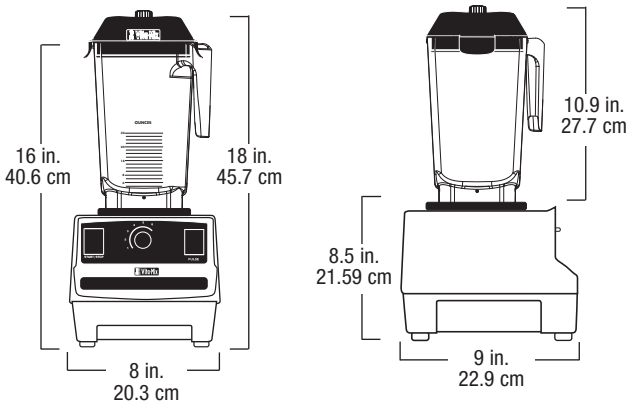
1. Only one extra drive socket – to facilitate simple repairs and prevent down time – is included and packaged with each machine.
2. Additional drivers, unless defective, are not covered. **NOTE:** to determine if you have a defective part, please order a replacement part through Vita-Mix Customer Service and, when the new part arrives, return the old part in the same packaging. Vita-Mix will inspect the returned part and, if defective, issue a refund for the price of the new part. A part will be considered defective if no abuse or neglect was involved with its break. Non-defective parts sent to Vita-Mix for inspection will not be returned if deemed unusable. Service Contract covers functionality of the machine but not abuse or lack of recommended maintenance.
3. In the Continental United States, sender pays freight one way to Vita-Mix Corporation. The Vita-Mix Corporation will pay UPS ground freight charges to return the machine to the sender. Sender pays costs for special shipping requests. **Outside the Continental United States, other service contracts may apply.**

Before returning this product for any reason, including repair, please first contact our **Customer Service Department: 800-4DRINK4 (800-437-4654) or 440-235-0214 to receive a "Return Authorization" Number. Any return without a "Return Authorization" Number will not be processed and will be returned to sender.** Outside the United States, contact your local Vita-Mix Distributor.

Note: Within the United States, Limited Warranty and Service Contract are honored directly through the Vita-Mix Corporation, Cleveland, Ohio USA. Non-warranty repairs can be performed by any CFESA service center. For machines sold in the United States, call Vita-Mix: 800-4DRINK4 (800-437-4654) or 440-235-0214.

SPECIFICATIONS

Dimensions:



Overall dimensions with lid & base: 18 in. / 45.7 cm High x 8 in. / 20.3 cm Wide x 9 in. / 22.9 cm Deep

Ship weight of machine: 13 lbs. / 6 kg

Power Requirements:

Volts: 120 VAC

Volts: 220-240 VAC

Volts: 100 VAC (Japan)

Amps: 11.5

Watts: 750-850

Watts: 900

Hz: 50/60

Hz: 50/60

Hz: 50/60

Volts: 120 VAC EMC (Taiwan)

Amps: 11.5

Hz: 50/60

When applicable:



To see the complete line of Vita-Mix products,
visit www.vitamix.com/foodservice



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Foodservice Division

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