

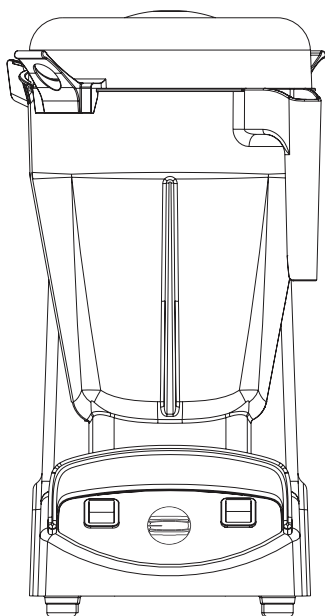


Vitamix XL<sup>®</sup>

ALL MODELS

## Use and Care Manual

Read and save these instructions



ENGLISH

ESPAÑOL

FRANÇAIS

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## 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 Vitamix® machine is not in use, before disassembling, when putting on or taking off parts, and before cleaning, other than washing the container.
5. Never touch moving parts.
6. Do not operate any machine that malfunctions, has a damaged cord or plug, has been dropped or is damaged in any manner. If you purchased your equipment in the U.S.A., call **Vitamix Technical Support, (800) 886.5235** for examination, repair, possible replacement, or electrical or mechanical adjustment. If you purchased outside of the U.S.A., please contact your local authorized Vitamix Distributor, or contact the Vitamix International Division at +1 (440) 782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.
7. The use of attachments, including canning jars, not recommended or sold by Vitamix may cause fire, shock, or injury. Do not use attachments not recommended or sold by Vitamix, doing so will void the warranty. **Alteration or modification of this product in any form is not recommended as such may result in bodily injury.**
8. **Do not use outdoors.**
9. Do not let the power cord touch hot surfaces or 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 Vitamix machine. A rubber spatula may be used, but only when the Vitamix machine is not running.
12. **WARNING: Blades are sharp. Handle carefully.**
  - Never try to remove the blades while container is sitting on the motor base.
  - Do not operate with loose, nicked or damaged blades – replace immediately.
  - To reduce the risk of personal injury, never place blade assembly on motor base without the Vitamix container properly attached.
13. The maximum capacity is equivalent to the ounces (liters) listed on the container, and is substantially less with thick mixtures.
14. Container should not be more than  $\frac{2}{3}$  full when the accelerator tool is left in place while blending. Do not exceed 30 seconds of continuous blending while accelerator tool is 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 Vitamix®.
16. When making nut butters or oil based foods, do not process for more than one minute after mixture starts circulating. Over processing can cause dangerous overheating as well as damage the container.
17. **Always operate the Vitamix machine with the lid in place and securely attached.**
18. **WARNING:** When processing hot liquids:
  - The two-part latching lid must be securely in place. This allows steam to escape naturally and will prevent the lid from coming off when the machine is turned on.

- Do not start on high speed or the highest speed setting. Always start hot liquids on low speed or the lowest setting, then increase speed as the machine is running.
- Use caution with hot liquids. Spraying from under the lid plug can occur, or escaping steam may cause scalding.
- Wear long sleeves and gloves for protection when pouring hot liquids and mixtures.

19. **CAUTION:** Turn power off or unplug the machine before touching movable parts. Shut off power switch at night or whenever machine will be left unattended.

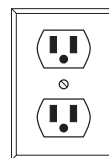
## Save These Safety Instructions

- The Vitamix blender's U.S.A. 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 of America.**
- 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).

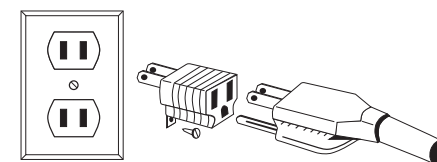


## WARNINGS!

**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.

# GENERAL INSTRUCTIONS

## Programmable Model

The basic settings of the program dial for the Vitamix XL® Programmable Model are detailed below. These programs, numbered 1 through 6, are blending cycles designed for the most common blending applications. Selecting one of the 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.

**SETTING 1:** Starts Low, ramps to High (100%) for 25 seconds (:30)

**SETTING 2:** Starts Low, ramps to High (100%) for 40 seconds (:45)

**SETTING 3:** Starts Low, ramps to High (100%) for 55 seconds (:60)

**SETTING 4:** Starts Low, ramps to High (100%) for 1 minute 25 seconds (1:30)

**SETTING 5:** Starts Low, ramps to High (100%) for 1 minute 55 seconds (2:00)

**SETTING 6:** Starts Low, ramps to High (100%) for 2 minute 55 seconds (3:00)

## Vitamix XL® Blender Instructions (All Models)

1. Place liquids and soft foods in the container first. Placing wet ingredients towards the blades helps to start the vortex that allows the other ingredients to be pulled into the blades. Although not necessary for processing, cutting or breaking food into smaller pieces (1 to 3 in. / 3 to 8 cm) allows for more precise measuring of ingredients. Thawed or partially-thawed fruit is recommended. The highest 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. To achieve the best blend, always make sure you fill the 1.5 gal. / 5,6 L container to the 48 oz. / 1,4 L level or higher with ingredients. If finished volume is less than 48 oz. / 1,4 L, use the Advance® container.
5. Plug the machine into the nearest outlet (if unplugged).
6. Follow instructions based on the specific model:  
**Vitamix XL® Programmable Model:** Press the On/Off power switch to on. Activate a program by selecting the desired setting on the dial.
  - Push down on the Start/Stop switch.
  - To prevent possible splashing, lightly rest your hand on the lid while turning the machine on (except when processing hot liquids or mixtures).
  - Until you become accustomed to the speed, watch your mixture carefully to avoid over-blending.

- If during blending, the mixture seems too thick, remove the lid plug and slowly add liquid through the lid opening while processing.

**Vitamix XL® Variable Speed Model:** Select the desired setting on the speed dial. Depending on ingredients, start on a lower setting, then switch to a higher setting once the mixture begins processing.

- Set the On/Off switch to on.
  - Until you become accustomed to the speed, watch your mixture carefully to avoid over-blending.
  - The lower the speed, the coarser the blend. The higher the speed, the finer the blend. In order to avoid over processing, always start at the lowest variable speed and work your way up.
7. When blending hard to blend mixtures such as ginger paste, pesto, or mixtures using frozen ingredients, use the accelerator tool (see page 16) to help ingredients flow into the blades. Continuously moving the tool around in a circular motion during blending will help eliminate air pockets and encourage an even blend.
  8. 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.
  9. To use the pulse switch:
    - **Vitamix XL® Programmable Model:** Make sure the power is on. With the container on the motor base, depress the pulse switch. Release the switch to stop the motor.
    - **Vitamix XL® Variable Speed Model:** Make sure the power is on. Turn the dial to the desired variable speed. With the container on the motor base, depress the pulse switch. Release the switch to stop the motor. Repeat multiple times until mixture is blended to desired consistency.
  10. Unplug the machine when not in use.



## WARNINGS!

- When the machine is not in use, unplug the machine from the outlet.
- 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 contents. Inspect your blade assembly for loose, nicked or missing parts. If parts are loose, missing, or nicked, replace with a new blade assembly. (See page 15.)

### When processing hot liquids always:

- Use caution. Escaping steam or splashes may scald.
- Lock the lid. This will prevent the lid from blowing off when the machine is activated.
- For the Vitamix XL® Variable Speed machine, start on Variable Speed 1 and quickly increase to 10. Never start on the highest speed when blending hot ingredients.

## GENERAL INSTRUCTIONS

### 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!

The automatic overload protection shuts the motor off to protect the motor. The motor may stop working if it is overloaded or overheated. If the motor shuts off, it could be due to:

- Recipe being too thick
- Recipe having too many ingredients in it
- Recipe was being processed too long at too low a speed

If the motor shuts off, review your processing techniques and your instructions.

**Resettable Circuit Breaker:** When the circuit breaker pops out, it does so to protect the motor from electrical overload. If this occurs, it can be easily reset by gently pushing it back into place.

**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. 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. Set the dial to #10 for the Variable Speed machine or press the pulse switch for the Programmable machine. Turn the machine on and let the machine run for 1 minute. Be careful never to touch any moving parts while in use. If both protection devices are activated, follow the instructions for resetting the circuit breaker, and then cool the motor according to the instructions for the thermal protector.

### Blending Tips

1. If your ingredients freeze up, try reducing the amount of ice. Compared to other blenders, you do not need as much ice to make an equally frozen drink in a Vitamix XL® blender.
2. Place liquids and soft foods in your container first. Hard items and ice should be placed last.
3. Whole, hard or frozen ingredients should be small. Solid frozen fruit is extremely difficult to blend. For best results, use semi-frozen fruit. Using same-size batches of semi-frozen fruit and ice will keep your drinks consistent. If you notice chunks, reevaluate the batch size.
4. When creating recipes, always allow for enough liquid to ease the blending process. For recipes with minimal liquid, use the Variable Speed Dial to run the machine on its lowest setting until it is processing smoothly.
5. When using the 1.5 gal. / 5,6 L container, both hands should be used when pouring. Slide one hand under the spout and use the other hand to hold the handle (Figure A).
6. When blending hot product, gloves and long sleeves should be worn when pouring (Figure A).
7. Start blending on low and increase to high. Processing recipes on high allows for efficient motor cooling.
8. If a recipe requires processing heavy blends at low settings, there is an increased possibility of engaging the thermal protector. To avoid thermal protector shutdown, when the motor seems to be heating-up, stop the machine and remove the container from the base. Turn the machine on high and let the machine run without the container. This will circulate air around the motor housing cooling the motor.

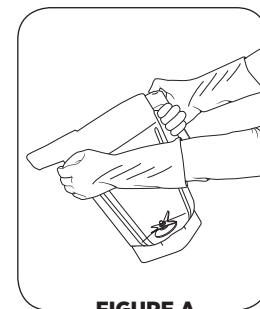


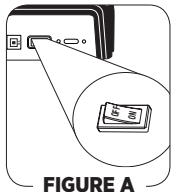
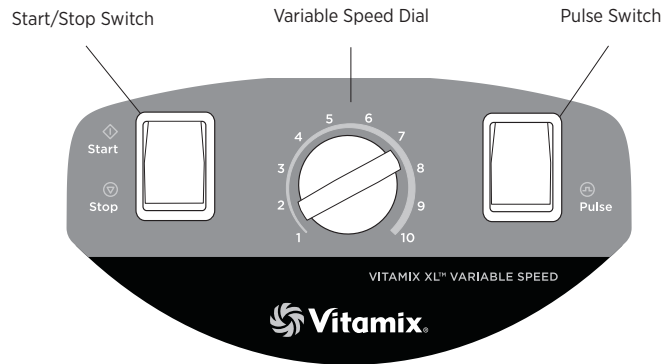
FIGURE A

### IMPORTANT NOTES!

- Check your blades daily. If you find something is loose, nicked or missing, replace the blade assembly before use (see page 15). Do not tighten hex-headed screw (on top of blade assembly). If loose, replace blade assembly.
- 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

## Vitamix XL® Variable Speed



## Vitamix XL® Variable Speed

**On/Off Power Switch:** Located on the side of the machine (Figure A), 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:** The Start/Stop switch is located on the left side of the control panel when facing the machine. Activate the machine by depressing the top of the switch to Start (◇), and stop the machine by depressing the bottom of the switch to Stop (Ⓢ). The Start/Stop switch will activate the machine at the selected Variable Speed Dial setting.

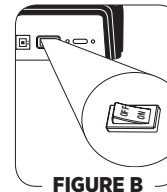
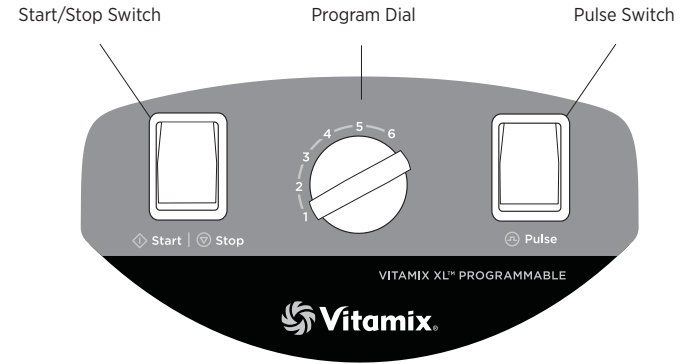
**Variable Speed Dial:** Allows the user to select continuously variable motor speeds.

**Pulse Switch:** The pulse (Ⓢ) switch can only be used when the Start/Stop switch is in the stopped (Ⓢ) position. The pulse switch can be used to quickly refresh product in the container by depressing the switch and holding down as long as needed. When activated, the pulse switch operates the machine at the selected Variable Speed Dial setting.

## IMPORTANT NOTES!

Vitamix machines come with several different control options. Please be sure you are following the instructions for your model.

## Vitamix XL® Programmable



## Vitamix XL® Programmable

**On/Off Power Switch:** Located on the side of the machine (Figure A), 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:** The Start ◇/Stop Ⓢ switch is located on the left side of the control panel when facing the machine. This is a lighted switch. When light is lit, power is on. Activate the machine by depressing the switch to run one of the six programs. The Start/Stop switch can be depressed to stop a program mid-blending cycle.

**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 12 for programming details.

**Pulse Switch:** The pulse (Ⓢ) switch is located on the right side of the control panel when facing the machine. Quickly refresh product in the container by depressing and holding the switch down as long as needed. The pulse switch can only be used when the power switch is on.

## PROGRAMMING

The Vitamix XL® Programmable is pre-programmed with blending cycles that are optimized for a variety of applications. The programs can be customized by using a programming chip or programmer software kit available from Vitamix®. Call your distributor or Customer Service for more information.

Although your machine comes from the factory pre-set with the Vitamix XL® 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 side of the machine.
2. Remove the container and locate the programming port which is on the side of the machine next to the On/Off switch. Insert the custom programmed chip with the silver contact bars and the words, "This Side Facing to the Front of the Machine" up 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.

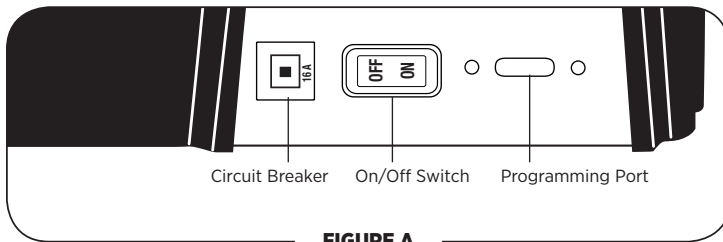


FIGURE A

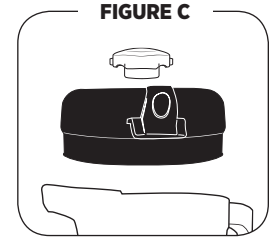
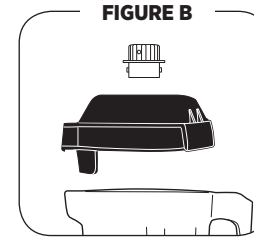
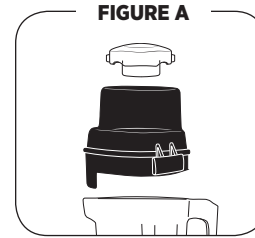
### Resetting Pre-Set Programs to Factory Settings

1. Turn the power to the machine off using the On/Off switch located on the side of the machine.
2. Hold down the pulse switch 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.

## MACHINE ASSEMBLY



### Lid Assembly

#### Two-Piece Accelerator Tool Lid, 64 oz. / 2,0 L Advance® Container

- To secure lid, place on top of container and gently press down until lid snaps into place, making sure the latches are secured around the top of the container rim.
- To remove a fully latched lid, lift one of the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.
- The lid plug can be removed when using the accelerator tool or adding ingredients.

#### Two-Piece Lid (optional), 64 oz. / 2,0 L Advance® Container

- To secure lid, place on top of container and gently press down until lid snaps into place, making sure the latches are secured around the top of the container rim.
- To remove a fully latched lid, lift one of the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.
- Do not use with accelerator tool.

#### Two-Piece Lid, 1.5 gal. / 5,6 L Container

- To secure lid, place on top of container and gently press down until lid snaps into place, making sure the latches are secured around the top of the container rim.
- To remove a fully latched lid, lift one of the two tabs and pull upward and off.
- Twist the center lid plug to fasten or remove.
- The lid plug can be removed when using the accelerator tool or adding ingredients.

### IMPORTANT NOTES!

**Containers:** Vitamix XL® blenders are optimized for use with the 1.5 gal. / 5,6 L and Advance® 64 oz. / 2,0 L containers. Other Vitamix standard containers (64 oz. / 2,0 L, 48 oz. / 1,5 L, or compact 32 oz. / 0,9 L) are not compatible. Call Vitamix Customer Service or your distributor for more information.

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

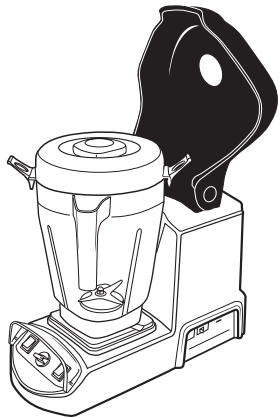
# MACHINE ASSEMBLY

## Safety Interlock

The interlock is supplied only for those countries requiring this feature. With the machine plugged into the nearest outlet, the magnetic safety lock will disengage the power supply to the motor when the safety lid is lifted into an upright position while placing the container on the centering pad (Figure A).

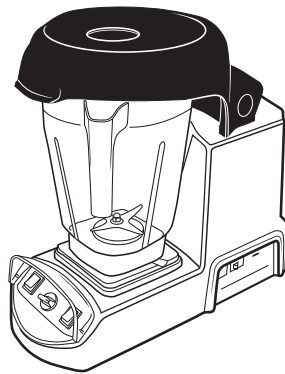
Power is engaged whenever the safety lid is lowered onto the container lid (Figure B). The accelerator tool can be used through the safety lid and container lid while blending.

FIGURE A



Safety Interlock lid in the open position. Machine power disengaged.

FIGURE B



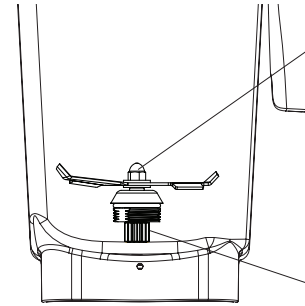
Safety Interlock lid in the closed position. Machine power is engaged.



## WARNINGS!

**Do not** run the machine without the container lid when using the interlock.

## Blade Assembly

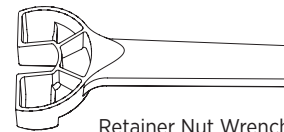


**Blade Agitator Assembly:** The blade assembly includes a precision-hardened stainless steel blade with enclosed double sealed steel ball bearings for maximum durability. The rugged blade assembly literally explodes molecules of food and ice in the container, helping every batch to homogenize more effectively.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

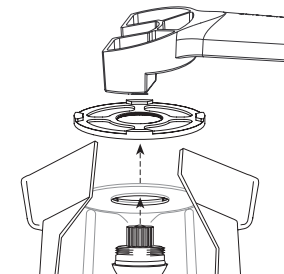
**Drive Spline:** Inserts into drive socket on the motor base to turn the blade.

**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.)



Retainer Nut Wrench



Retainer Nut Wrench in use

## 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. 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. Using the retainer nut wrench, carefully turn clockwise until secure, using wrench.

**Do not force.** If it is not tight enough, you will notice increased container noise.



## WARNINGS!

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

**Caution:** Do not remove blades or blade assembly unless absolutely necessary! Never attempt to take the blade assembly itself apart. This will void the warranty.



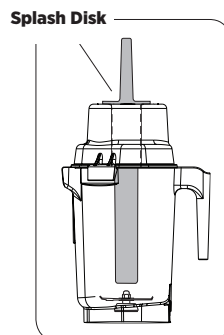
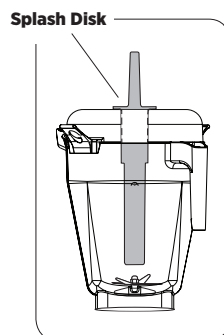
## MACHINE ASSEMBLY

### Accelerator Tool

The accelerator tool prevents an air bubble from forming while blending and allows for the processing of very thick and/or difficult-to-process frozen mixtures. While the machine is running, use the accelerator tool to push ingredients into the blades.

#### Using the Accelerator Tool:

- If thick mixtures stop circulating, you may have trapped an air bubble. Insert the accelerator tool through the lid and stir to release it.
- Use it only with the lid locked in place and lid plug removed.
- The splash disk (near the top of the accelerator tool) and lid prevent the accelerator tool from hitting the blades.
- The container should not be more than  $\frac{2}{3}$  full when the accelerator tool is used.
- Do not use the accelerator tool for more than 30 consecutive seconds (to avoid overheating).
- Holding the accelerator tool straight should allow extra-thick ingredients to circulate. If not, point the accelerator tool toward the side or corner of the container.



### WARNINGS!

**Do not** force the accelerator tool into the container. Excessive force may cause the accelerator tool to extend too far into the container and may cause damage to the blades.

**Do not** use the older accelerator tool that has a straight and smooth surface and no “step.” Use of the older model may cause damage to the blades.

#### When processing hot liquids or mixtures:

- The two-part latching lid must be securely locked in place. Do not use the one piece lid or a non-latching lid. This allows steam to escape naturally and will prevent the lid from coming off when the machine is turned on.
- Do not start processing hot liquids on high speed. Always start processing hot liquids on low speed, then switch to high speed while the machine is running.
- Use caution with hot liquids. Liquids may spray from under the lid plug or escaping steam may cause scalding.

## CARING FOR YOUR MACHINE

### 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

### Rinse Aids

Solid Rinse Dry, Solid Brilliance, \_\_\_\_\_  
Jet Dry, Rinse Dry

### Destainer

NuWare \_\_\_\_\_

### Suppliers in U.S.A.

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

**Diversey**, Livonia, MI  
800-521-8140

**Wesmar Company, Inc.**  
Seattle, WA 206-783-5344  
www.wesmar.com

**Anderson Chemical Co.**  
Litchfield, MN  
800-366-2477  
www.andersonchemical.com

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

**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 quatary sanitizers on polycarbonate components (i.e., Advance containers, covers). Do not use any of the following cleaning products: automatic dishwashing detergents, oven cleaners, steel wool or other abrasive pads.

## CARING FOR YOUR MACHINE

### 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.

### Container and Lid

Separate the lid and plug. Wash in warm soapy water. Rinse clean under running water and dry. Reassemble before use. (See page 13.)

1. **To Clean:** Fill container  $\frac{1}{4}$  full with warm ( $110^{\circ}\text{F}$  /  $43^{\circ}\text{C}$ ) 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  $\frac{3}{4}$  full with warm ( $110^{\circ}\text{F}$  /  $43^{\circ}\text{C}$ ) 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 15) and wash all container parts in warm soapy water. Rinse and drain. Reassemble before next step. Do not soak the blade assembly.
4. **To Sanitize:** If all solid residue is gone after step 2 or after completion of step 3, fill container  $\frac{3}{4}$  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  $1\frac{1}{2}$  minutes. Pour out sanitizing solution. Return container to motor base and run machine empty for an additional 5 seconds. Do not rinse after sanitizing. Allow container to air dry.

### Safety Interlock Lid (select machines)

Clean with a damp cloth while in place on the machine or for a more thorough cleaning lift the safety lid out of the slots on the side of the machine and wash with mild dish detergent. Reassemble before use. Do not wash in dishwasher.

### IMPORTANT NOTES!

- \* Be sure to wring excess water out of cloth or sponge when cleaning around the controls or any electrical part.
- \*\* To prolong container life, Vitamix® recommends using soaps with a low Ph balance, such as a liquid dishwashing detergent (Ivory Liquid®).
- \*\*\* Recommended sanitizing solution: 1.5 tsp. / 7,4 ml institutional or household bleach in 2 qt. / 2,0 L water.



### WARNINGS!

**Cover:** Do not wash cover door, handle or back cover in dishwasher. It is recommended that the handle not be disassembled during cleaning. However, if you choose to disassemble the handle from the cover, make sure to not over-tighten it when reattaching it to the cover. Doing so will cause damage.

**Container:** Do not let mixtures, liquids or food products dry in the container. Rinse after 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 used in the Advance containers and the sound cover assembly, microwaving and automatic dishwashing are not recommended.

## TROUBLESHOOTING

Problems:	Possible Actions:
<ul style="list-style-type: none"> <li>Increased vibration</li> <li>Leaking from bottom of container</li> <li>Increased container noise</li> </ul>	<ol style="list-style-type: none"> <li>Check blade assembly for loose, damaged or nicked components and replace.</li> <li>Tighten retainer nut with retainer nut wrench moving clockwise until it is snug. See page 15.</li> </ol>
<ul style="list-style-type: none"> <li>Machine will not run</li> </ul>	<ol style="list-style-type: none"> <li>Double-check to make sure power cord is firmly in power outlet.</li> <li>Check to make sure the On/Off Switch is in the on position. Check to make sure switches are clean and moving freely.</li> <li>The thermal protector may have shut the machine off. Turn power off for up to 45 minutes to reset. <b>Note:</b> 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.</li> </ol>
<ul style="list-style-type: none"> <li>Loud noise from blade area</li> <li>Blades don't spin</li> </ul>	<ol style="list-style-type: none"> <li>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.</li> <li>Blade bearings need to be replaced. Spin the blades using the drive spindle at the bottom of the container. If blades spin freely with no resistance, replace blade assembly. See page 15.</li> <li>Drive spindle on the blade assembly may be worn. Check for worn teeth on the drive spindle of the blade assembly. Replace blade assembly. See page 15.</li> </ol>
<ul style="list-style-type: none"> <li>Loud grinding noise from the blender motor</li> </ul>	Motor bearings need to be replaced. Call Vitamix® Customer Service.
<ul style="list-style-type: none"> <li>Machine does not start when safety interlock is engaged. (select machines)</li> </ul>	<ol style="list-style-type: none"> <li>Double-check to make sure power cord is firmly in power outlet.</li> <li>Check to make sure the On/Off Switch is in the on position. Check to make sure switches are clean and moving freely.</li> <li>Make sure the Safety Lid is in the lowered position and the lid is firmly seated in the motor housing slots.</li> </ol>

Problems:	Possible Actions:
<ul style="list-style-type: none"> <li>Machine is running irregularly</li> <li>Machine starts by itself</li> <li>Machine was turned off for a period of time and turned on, but there is no power</li> <li>Machine did not work right out of the box</li> <li>Setting selected starts the wrong program (Programmable model only)</li> </ul>	<ol style="list-style-type: none"> <li>Try plugging the machine into a new outlet.</li> <li>Reset the machine to its original factory settings. See page 12. (Programmable model only)</li> <li>Machine may stop working if it is overloaded on low speed. To cool the motor, reset by turning power off for up to 45 minutes.</li> <li>Call Vitamix Customer Service.</li> </ol>

If you cannot fix your machine with these suggestions, technical help is available by calling Vitamix® technical support at (800) 886.5235. If you purchased your equipment outside the U.S.A., contact your local Vitamix Distributor or telephone the Vitamix International Division at +1 (440) 782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor in your country. For online help, visit [vitamix.com](http://vitamix.com).

### IMPORTANT NOTES!

The automatic overload protection shuts the motor off when the resettable circuit breaker pops out. It does so to protect the motor from overheating. If the motor shuts off, it could be do to:

- Recipe being too thick
- Recipe having too many ingredients in it.
- Recipe was being processed too long at too low a speed

**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. 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. Set the dial to #10 for the Variable Speed machine or press the pulse switch for the Programmable machine. Turn the machine on and let the machine run for 1 minute. Be careful never to touch any moving parts while in use.

If both protection devices are activated, follow the instructions for resetting the circuit breaker, and then cool the motor according to the instructions for the thermal protector.

# WARRANTY

## MAINTAINING YOUR VITAMIX BLENDER

In order to maximize the life of and keep your Vitamix® product in good working order, it is important that you follow a few simple maintenance tips:

1. Periodically inspect the drive socket for visible wear and tear, cracks, or breaks to the socket. If damage is found, replace the drive socket with the extra drive socket enclosed with your blender. To purchase additional replacement drive sockets, contact Vita-Mix® Corporation (hereinafter "Vitamix") at (800) 866.5235 for a dealer near you. For customers outside the U.S.A., contact your authorized Vitamix Distributor, or call the Vitamix International Division at +1 (440) 782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.
2. Manually rotate the blade bearing assembly to make sure it turns without hesitation or doesn't spin too freely. If the blade hesitates or spins too freely, contact Vitamix for warranty information or a dealer near you.
3. Never run the machine without the centering pad properly placed on the base and never remove the container from the base before blending is complete and blades have stopped moving.

## LIMITED WARRANTY *(Unless otherwise covered by Contract)*

Vita-Mix® Corporation (hereinafter "Vitamix") warrants to the original end-user ("Purchaser") that its commercial Vitamix blenders (consisting of a motor base, container and lid, hereinafter collectively referred to as the "Equipment") will be free from defects in material and workmanship for the warranty periods applicable to the Equipment as described herein and subject to the conditions set forth below. Proof of purchase is required.

The following are the sole remedies of the Purchaser and set forth the only warranty obligations of Vitamix.

No employee of Vitamix or any other person is authorized to make any warranty in addition to or amendment of the following warranties.

## WHAT IS COVERED UNDER THE WARRANTY

### A. Motor Base Warranty (which includes the control board and touch pad):

Vitamix warrants to the original end-user that:

- If the motor base fails due to defects in material or workmanship within thirty (30) days from the date of purchase, then Vitamix will replace the motor base with a new motor base.
- If the motor base fails due to defects in material or workmanship after thirty (30) days from the date of purchase but within one (1) year from the date of purchase, then Vitamix will assume the cost of all parts and labor necessary to repair the motor base.
- If the motor base fails due to defects in material or workmanship after the first year but within three (3) years from the date of purchase, then Vitamix will assume the cost of all parts necessary to repair the motor base.

**B. Container, Lid, Lid Plug, Centering Pad, Blade Assembly, Drive Socket, and Sound Enclosure Warranty (if included):** Vitamix warrants to the original end-user that if a sound enclosure, container, lid, blade assembly, or drive socket fails due to a defect in materials or workmanship within one (1) year from the date of purchase, Vitamix will assume the cost of all parts and labor necessary to repair the component.

The sole obligation of Vitamix under these warranties is to repair or replace the warranted part or parts as determined exclusively by 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 WHATSOEVER INCLUDING, WITHOUT LIMITATION, LOSS OF PROFIT OR REVENUE. THE ABOVE LIMITED WARRANTY IS YOUR EXCLUSIVE REMEDY, AND YOU AND VITAMIX HEREBY EXPRESSLY DISCLAIM ALL OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, STATUTORY OR OTHERWISE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND ANY IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, AND, WITHOUT LIMITING THE GENERALITY OF THE FOREGOING, YOU AND VITAMIX HEREBY EXPRESSLY EXCLUDE, TO THE EXTENT PERMITTED BY LAW, THE APPLICATION OF ANY SALE OF GOODS LEGISLATION AND THE UNITED NATIONS CONVENTION ON CONTRACTS FOR THE INTERNATIONAL SALE OF GOODS, AS MAY BE APPLICABLE.**

Some jurisdictions do not allow a limitation on implied warranties or on special, incidental or consequential damages.

## WHAT IS NOT COVERED UNDER THE WARRANTY *(Coverage Exclusions)*

**These warranties do not include repairs needed due to:**

- A. Normal wear-and-tear;
- B. Abuse, misuse, negligent use;
- C. Alteration of the Equipment including but not limited to the motor base, container, lid or sound enclosure;
- D. Exposure to extreme conditions; or
- E. Improper installation of the Equipment, including but not limited to poor workmanship, not following specifications provided and/or inadequate ventilation of the "In-Counter" models of the blending unit.

## WHEN DO THE WARRANTIES APPLY *(Coverage Conditions)*

The warranties contained herein run only to the original end-user and are not transferable. To make a warranty claim, proof of purchase is required.

Any warranty offered by Vitamix is only valid if used in accordance with: a) the owner's manual that may also be accessed at [vitamix.com](http://vitamix.com); b) the express warranty; and c) any and all maintenance instructions regardless of when they are supplied.

**LIMITED WARRANTY** continues on page 24 ►

# WARRANTY

## WHAT CAUSES THE WARRANTY TO BE VOID

All product warranties are void if:

- The blender is placed in a sound enclosure not manufactured by Vitamix.
- Any component of a covered piece of Equipment or part has been modified, altered, “reconditioned” or repaired by persons someone other than Vitamix, an authorized Vitamix Service Center or an authorized Vitamix Distributor.
- Any covered Vitamix component is used with a component not expressly authorized in writing by Vitamix (i.e. using a Vitamix container with a non-Vitamix motor base and/or using a Vitamix motor base with a non-Vitamix container); or
- Any part of the blender is improperly installed, including but not limited to poor workmanship, not following specifications provided and/or inadequate ventilation of the “In-Counter” models.

## HOW TO OBTAIN WARRANTY COVERAGE AND REPAIR

**Who to Contact For Warranty Service and Repair:** In the event your Vitamix blender needs service or repair covered by the terms of this warranty, please call Vita-Mix Corporation, an authorized service center or a local distributor for warranty assistance.

- **For Equipment purchased and located in the U.S.A.:**  
Call Vitamix Technical Support: (800) 886.5235.
- **For Equipment purchased outside the continental U.S.A.:**  
Contact your authorized Vitamix Distributor or the Vitamix International Division at +1 (440) 782.2450 or email [international@vitamix.com](mailto:international@vitamix.com) for a distributor near you.

You will be asked to provide proof of purchase for the Equipment. If the remote technical support team cannot fix the Equipment remotely, the Equipment will need to be serviced. The team will help you either locate an authorized service center or arrange for the Equipment to be shipped back to Vitamix.

## HOW TO SHIP THE EQUIPMENT TO VITAMIX FOR SERVICE

**A. Obtain a Return Authorization Number Before Shipment.** Do not return or send in Equipment without the approval from Vitamix. Under no circumstances will Vitamix be responsible for the cost of any unauthorized repairs. All Equipment returns must have the Return Authorization Number (“RA”) clearly marked on the outside of the box. Any Equipment that is sent to Vitamix without prior authorization or approval will be returned to the shipper’s address “as is” without repair.

**B. Properly Package The Returned Item.** Any item sent to Vitamix must be sent in original or sufficient packaging.

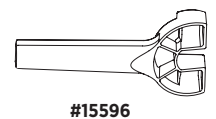
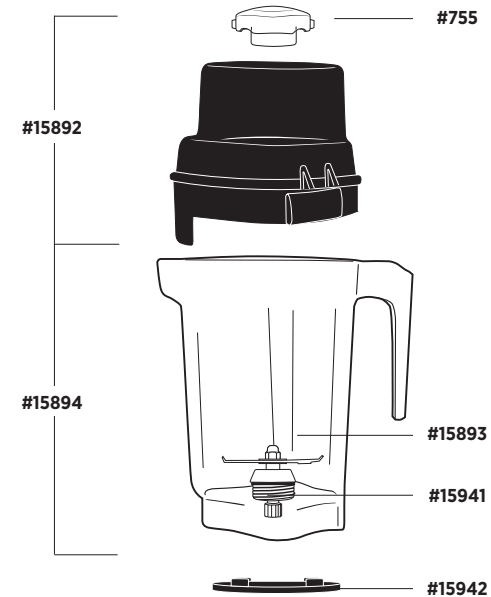
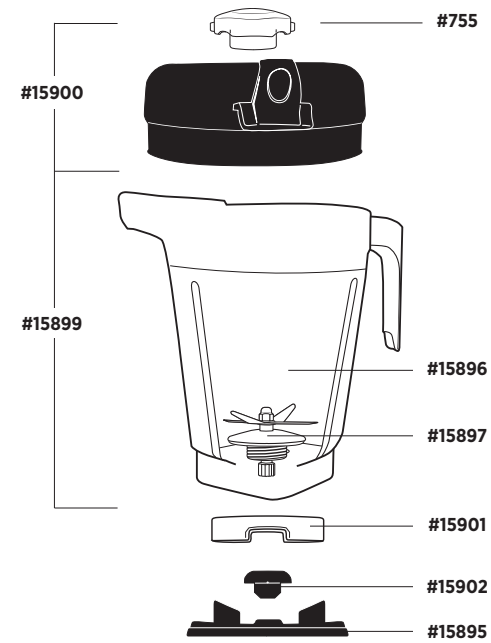
## PARTS LIST

### Vitamix XL®

- #15900** Lid and plug for 1.5 gal. / 5,6 L container
- #15899** 1.5 gal. / 5,6 L container, blade assembly and lid assembly
- #15896** 1.5 gal. / 5,6 L container only
- #15897** Vitamix XL® blade agitator assembly for 1.5 gal. / 5,6 L container
- #15901** Retainer nut for 1.5 gal. / 5,6 L container
- #15892** Accelerator tool lid and plug for 64 oz. / 2,0 L Advance® container
- #15894** 64 oz. / 2,0 L Advance® container, blade assembly and accelerator tool lid assembly
- #15893** 64 oz. / 2,0 L container only
- #15941** Vitamix XL® blade agitator assembly for Advance® container
- #15942** Retainer nut for Advance® container (for Vitamix XL® only)
- #15902** Drive socket
- #15895** Vitamix XL® centering pad
- #755** Lid plug for 1.5 gal. / 5,6 L container and Advance® container
- #760** Accelerator tool
- #102035** Accelerator tool (for machines with the safety interlock only)

### IMPORTANT NOTES!

- Outside the U.S.A. and Canada, your machine may come with a different container configuration. Contact your local Vitamix Distributor for item numbers.
- Other than the drive socket, blade assembly and retainer nut, this unit is not user serviceable.



# SPECIFICATIONS

## Vitamix XL®

### Electrical Requirements:

- 120 V, 50/60 Hz, 15 amps
- Uses a U.S.A. three-prong grounded cord.
- 20 amp outlet per machine is recommended.

### Do not use extension cords with machine.

- 220 – 240 V, 50/60 Hz, 1700 – 1900 Watts
- 100 V (Japan), 50/60 Hz, 1300 Watts

### Dimensions:

- 18.1 in. / 45,6 cm high with lid
- 18.6 in. / 47,3 cm high with interlock closed
- 26.6 in. / 67,6 cm high with interlock open
- Depth: 19.0 in. / 48,3 cm
- Width: 8.5 in. / 21,6 cm

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When applicable:



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



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